

What's Simmering With Chef Jack?

Greetings to all!

It's that time of year again when the Oconomowoc Lake Club will be hosting the Summer Kids Cooking Class. This year it will be held on Wednesday, August 3rd, starting at 11. Make sure to sign up early, as spaces for the class do fill up fast. We will be going out into the herb garden to harvest a few items, and then it's off to the kitchen to cook up a storm! I'm always amazed at how the kids are so interested to try fresh picked herbs from the garden, and then dig right into chopping, cooking and, of course, eating.



It's hard to believe our August Docksides menu is just a couple weeks away. Where did the summer go? Our regular week night specials and build your own salads are a big hit this year. One of my biggest challenges is to satisfy all of the varied tastes and desires of the membership, while maintaining quality and consistency in the kitchen. The regular menu has about twenty five items, and along with the regular menu we run ten to fifteen specials throughout the week.

The other hurdle that seems to be cropping up more is how our food is raised. One example is seafood – farm raised or wild seafood. This is a tricky situation because while some members do not have a preference, other do. Farm raised is usually cheaper and more widely available, while wild is more expensive and in limited supply. I always welcome feedback, and I appreciate your patience as I try to sort this debate out. I know without a general manager there are less opportunities or avenues for communication, so please feel free to call or email Sue White, swhite@wi.twcbc.com, or myself, jkaestner@wi.twcbc.com.

Thank you, and let's enjoy the rest of the summer.

Chef Jack
Executive Chef

Lemon Meringue Ice Cream Pie Recipe

Ingredients:

Lemon Curd

2 lg eggs; 2 lg egg yolks; 6 tbsp (3/4 stick) unsalted butter; 1 cup sugar; 6 tbsp fresh lemon juice; 2 tsp finely grated lemon peel; pinch of salt

Whisk eggs and egg yolks in medium bowl. Melt butter in medium metal bowl set over lg saucepan of simmering water. Whisk in sugar, lemon juice, lemon peel, and salt; gradually whisk in egg mixture. Whisk until thick and thermometer inserted into curd registers 178* to 180*, about 8 min. Transfer to small bowl. Press plastic wrap on top of curd; chill 4 hrs. Do AHEAD Can be made 2 days ahead. Keep chilled.

Crust

1 1/2 lg cups finely chopped pecans; 1/4 cup sugar; 1/4 cup (1/2 stick) butter, melted; 3 cups vanilla ice cream, slightly softened, divided

Sugar, and butter in medium bowl until moistened. Press pecan mixture onto bottom and up sides of a 9-inch-diameter glass pie dish (mixture will be crumbly). Bake until crust is lightly toasted about 12 min (crust will slip down sides of dish). Use back of spoon to press crust back into place. Cool crust on rack. Freeze crust 30 min.

Dollop 1 to 1/2 cups ice cream over crust; spread into even layer. Spread lemon curd over ice cream; freeze until firm, about 2 hrs. Dollop 1 1/2 cups soften ice cream over lemon curd; spread into even layer. Cover and freeze until firm, about 2 hrs.

Meringue

4 lg egg whites, room temp; pinch of cream of tartar; 6 tbsp sugar

Using electric mixer, beat egg white in medium bowl until frothy. Beat in cream of tartar. With mixer running, gradually add sugar. Beat until stiff peaks form. Spoon meringue over pie, spreading to seal at edges and swirling decoratively. DO AHEAD Can be made 1 day ahead. Freeze pie. Using kitchen butane torch, toast meringue until golden in spots or place pie in a preheated 500* oven until meringue is golden in spots, watching to prevent burning, about 3 min. Cut pie into wedges; serve immediately.