

What's Simmering With Chef Jack?

Greetings to all!

What a great time of the year. Each week brings a little more life and color to our world. This did seem to be one of those longer winters. At home I mark on the calendar when certain flowers, tree buds or birds appear. It's funny how some are to the same day as last year for certain flower openings or a tree blossoming. My little yellow crocus out front is usually the first to appear and it was one day off of last year's opening.

As I remember, last year was a great spring, as it started about two weeks early. Hopefully we'll repeat that timing this year. Here at the club the pier has gone in, the tennis courts are being spruced up, and we look forward to some fresh tarragon and chives from our herb garden.

We also expanded the menu a bit and are trying to offer several casual items along with our regular specials. The new coconut shrimp on the menu and seafood tacos special seem to be a hit. Give them a taste! And if you haven't had a chance to enjoy dining at the Club lately, why not make a reservation for our Mother's Day brunch or join us for a relaxing dinner. We look forward to seeing you soon!

Take care,



Jack Kaestner, Chef Jack
OLC Executive Chef



Here is an often requested recipe — the OLC Cole Slaw recipe! I know some do not like the bacon in it, but there are many that do... so it is with any recipe!

COLESLAW RECIPE

INGREDIENTS:

2.5 Shredded cabbage
1/2 ea. Green peppers medium dice
1/4 ea. Red pepper medium dice
1/4 ea. Yellow pepper medium dice
1 ea. Red onion small, medium dice
6 Oz. Bacon bits, cooked/drained crispy
Dressing
2 1/2 Cup Mayonnaise
2/3 Cup Sugar
3/4 Tbsp Season Salt like Lawry's
1/2 Tbsp Pepper shallot
3/4 Cup Apple cider vinegar

Mix dressing ingredients in small bowl. In larger bowl mix salad ingredients. Add dressing to salad and mix. Let sit 1-6 hours before serving.