

What's Simmering With Chef Jack?

Greetings to all!

Wow, what a summer it's been so far. Within one week, I used the furnace, the air conditioner, and then back to the furnace again! What can I say other than you've got to love Wisconsin. But I can't complain much because while our area was lucky to have missed the hail and tornadoes for the most part, our thoughts go out to those affected by the recent severe weather.



For the Oconomowoc Lake Club, the recent Memorial Day was one of our best – we served 103 for breakfast, and another 86 for dinner. I commend the OLC staff for doing a great job.

This summer we are thrilled to have many prior staff return to the Club, along with a few new additions to our team. It's always a bit of a challenge for new staff as they learn menu offerings, and adapt to new systems. Join us in welcoming them to OLC.

Dockside's summer menu was overhauled, with hopes that the changes and additions improve service and efficiency. OLC Bar Manager Ashley Janny updated the beer list and added some great new drink specials. Dockside's Tuesday night, and Thursday lunch, "build your own salad" special allows you to create your ideal salad, choosing from a wide assortment of toppings. This menu option was very popular last year, and I've had several requests for Caesar salad as well; we will bring that back shortly.

This month's recipe is a fun, easy springtime cake, adapted from *The New York Times*. I want to thank Mrs. Rosina Janowak once again for the Club's rhubarb supply this year!

Have a wonderful summer!

Jack Kaestner, Chef Jack

STRAWBERRY RHUBARB

UPSIDE DOWN CAKE

INGREDIENTS:

2 1/2 sticks unsalted butter, at room temperature, more to grease pans
1 1/2 pounds rhubarb, rinsed and sliced into 1/2-inch cubes (about 4 cups)
2 cups strawberries, halved or quartered if large
4 teaspoons cornstarch
1 1/2 cups granulated sugar
1/2 cup light brown sugar
2 cups cake flour
1 1/4 teaspoons baking powder
1/2 teaspoon fine sea salt
Zest of 1 lemon, grated
1 teaspoon vanilla extract
4 large eggs
1/3 cup sour cream
2 teaspoons lemon juice

METHOD:

Heat oven to 325 degrees. Line bottom of 9-inch springform pan with parchment paper. Butter paper and pan sides. Wrap two layers of foil under pan; place on buttered baking sheet.

In a medium bowl, mix rhubarb, strawberries, cornstarch and 1/2 cup granulated sugar.

Mix brown sugar and 1/2 stick butter in pan over medium heat. Whisk until smooth and bubbling, about 2 minutes. Sift together cake flour, baking powder and salt.

Whip 2 sticks butter in mixer with paddle attachment for 2 minutes. With fingers, blend remaining 1 cup sugar with lemon zest until mixture is uniform in color. Cream together with butter at medium-high speed until light and fluffy, about 4 minutes, stopping to scrape down bowl halfway through. Add vanilla and mix well. Add eggs, one at a time, mixing well after each addition. Mix in sour cream, then lemon juice (It's O.K. if mixture looks curdled). With mixer set to low speed, add flour mixture, 1/4 cup at a time, until well combined. Scrape down mixer bowl in between additions.

Pour brown-sugar mixture into cake pan; spoon in rhubarb mixture and its juices. Spoon in batter; cover all rhubarb. Smooth out top.

Bake 1 hour and 15 min. or until top of cake is firm to touch and toothpick stuck in middle comes out without any large, moist crumbs.

Place pan on wire rack; cool for 15 min. Run knife around cake, place plate on top of pan and turn upside-down.

Release cake from pan while still warm or else it will stick.

Yield: 8 servings.