

What's Simmering With Chef Jack?



Greetings to all!

Well what a fall we are having! I think this more than makes up for our chilly June. I think fall in Wisconsin is certainly wonderful! As we say good-bye to summer and days spent at Dockside, we are looking ahead to autumn and dining split between the Main Dining Room and Dockside. This fall we are featuring a variety of dining options and specials. Along with our regular menu and weekly specials we are adding new items:

Thursday night will be build your own salad and pizza night, Friday night a seafood sampler including cod, perch and chicken, Saturday night burger special along with a free entree, vegetable and drink for kids 10 and under, and on Sunday we have our delicious Bloody Mary. Feel free to come in and try one of these new features!

Certainly one new feature this fall is our new Manager. I would like to extend a warm welcome to Mr. Ferschinger, a great addition to the Oconomowoc Lake Club. I think it is important to have a link between the members, board, and staff. Mr Ferschinger will be that link. I look forward to working with Mr. Ferschinger and making the Oconomowoc Lake Club the best club it can be.

Happy eating and dining!

Chef Jack
Executive Chef

As requested by several members, here is the OLC salad dressing recipe. This is a great all purpose dressing that can be used on all vegetables and greens.

Dr. B you owe me! Enjoy!



County Mustard Vinaigrette

Ingredients:

2/3 cup coarse mustard, 1 tsp Kosher salt, 3 Tbsp scallion chopped, 3 Tbsp cilantro chopped, 1 Tbsp honey, 1/2 cup white wine vinegar, 4 cups olive oil,

Mix all the ingredients except the oil, then slowly add oil blending with hand blender or whisk.

Yields about 48oz.

