

What's Simmering with Chef Jack?

Greetings to all!

Well, another year is upon us. This is always a good time to reflect on the past year and make plans for the New Year. This past fall we tried several things and a couple seemed to be enjoyed by the members. So, we will continue them and try a few more. From January 1st through Valentines Day we will feature these items:

A revamped menu with several new appetizers, salads and sandwiches.

Thursday through Saturday we will feature specials (seafood and meat) prepared by our Chefs.

Each week we will feature a different home cooking or comfort dish.

Friday along with our fish, chicken and perch fry we will offer shrimp tempura.

Saturday "Family Night" at Dockside, kids 10 and under can enjoy a free dinner, fruit cup and beverage. Also, we will have our Saturday night burger special and seafood sandwich.

Sunday brunch will feature our homemade bakery, a la carte menu with choice of breakfast potatoes or fresh fruit.

As always I will try to incorporate as much local food as I can. The winter can get challenging, but I'm always up for a challenge. In late October a fund raiser was held at the club for the Farm Fresh Atlas of South Eastern Wisconsin. It was a great mix of farmers, local foodies, area chefs and Oconomowoc Lake Club members. I think overall it was a great event and something great for everyone. It was great to see so many members there! Thanks!

Happy Eating



Chef Jack

Pumpkin Bars

Here is a versatile old fashion comfort recipe for winter. You could substitute carrot or squash for the pumpkin. This was the recipe we used at the Fall Fashion Show.

Method

Combine dry ingredients. Combine pumpkin puree, eggs and oil or melted butter and add to dry. Add raisins and pour into greased pan. Bake until done. Let cool on baking rack. Beat frosting ingredients together. Spread on cooled cake. Freezes well.



Pumpkin Bars

Oven: 320, Bake: 20-25 minutes

1 cups AP flour, half whole wheat flour also works well

2 cups sugar, you can reduce the sugar by half

1 tbsp cinnamon

2 tsp baking powder

1 tsp baking soda

1 tsp salt

1/2 tsp clove

1/2 tsp nutmeg

15 oz pumpkin puree

4 eggs

3/4 cups oil or 1 cup melted butter

1 cup raisins or other dried fruit

Frosting

6 oz cream cheese

1 cup powder sugar

1/3 cup butter, softened