

# What's Simmering ... With Chef Jack!

Spring is right around the corner. I hope it's a short corner and not a long curve.

There are several things I wanted to mention:

First, starting on **March 21<sup>st</sup>**, we will be featuring a *Soup and Salad Buffet* in Dockside. Along with the buffet we will be offering several weekly sandwich specials and desserts. I encourage everyone to make reservations to help us serve everyone.

On **April 8<sup>th</sup>** we will be having another cooking class. It will feature Indian cooking and we will have a guest Indian chef. Alamelu Vairavan has several published cookbooks - *Healthy South Indian Cooking* and *The Art of South Indian Cooking*. Alamelu will demonstrate a number of dishes including several vegetarian using (you know me) local foods. There also will be a wine tasting with this class. I would suggest making reservations early; the class will fill fast.

Also, mark **April 23<sup>rd</sup>** for the Spring Luncheon. We will be having a very special **Earth Day Celebration**.

That's it for now!  
Happy eating.

Chef Jack

Here is a favorite appetizer that is easy to make and can be made ahead. Any button mushroom will work. I use Palms mushrooms from Jefferson. The other key to this recipe is using good dense and chewy bread.

## Mushroom Gratin

Yield: 12 Bake: 375°

Amt.	Unit	Ingredients
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Filling

3	tblsp.	Extra virgin olive oil
4	tblsp.	Butter
6	ea.	Plump garlic cloves, chopped
2 1/2	lb.	Mushrooms, cleaned and sliced
1	tea.	Thyme, fresh
4	tea.	Fresh sage leaves, finely chopped
1	tea.	Grey sea salt
1/2	cup	Parmesan

Base

12	ea.	Baguette size wheat bread, lightly toasted
3	tblsp.	Soft butter
1/4	cup	Parsley, chopped
1/4	cup	Parmesan
1	cup	Pleasant Ridge Reserve cheese or a good Gruyere, shredded

Method.

1. In skillet over medium heat, add olive oil and garlic; cook till fragrant.
2. Add the butter and, when it melts, add mushrooms, thyme, sage and salt.
3. Cook until mushrooms release liquid; liquid evaporates and mushrooms take on color.
4. Remove from heat and add Parmesan.
5. Lay bread on baking pan to cover bottom.
6. Spread with soft butter and spoon mushrooms over the top, pressing down.
7. Sprinkle with parsley and cheese.
8. Bake 10-15 minutes until cheese is brown.
9. Let rest and serve.