

What's Simmering ... With Chef Jack!



Greetings to all!

Well, another spring is starting to flirt with us again. It's funny how at this time of the year you try to find some kind of yard work just to get outside where just six months ago you could walk right past a couple of "projects" and mutter, "Oh, that can wait for next year." I always know we are on our way once the maple sap starts flowing, usually when the days consistently hit the 50's and a little sun never hurts. We always have real maple syrup at the Club; just ask for it if you like the real stuff.

We filled our first Seafood Cooking Class and so we are offering a second class on Wednesday, April 28th. Both classes will cover the same material.

In talking to several of our members, the subject of beer making has come up. If you would be interested we could have a two part class, the first one could be making it (and people could bring in samples of other batches) and the second could be a follow up tasting. I used to make it and would be happy to do it again. I would also be happy to have a guest brew meister if you are one or might know of some special guest we could bring in. I'm game for any ideas on this one and think it could be a lot of fun. We could also do a little cooking with beer. E-mail your suggestions to me at jkaestner@sbcglobal.net.

Enjoy spring!

Chef Jack

Here is a fun, tasty and easy cake to make. It is great for dessert with a little ice cream or whipped cream - or in the morning for a quick bite. Enjoy!

GUINNESS STOUT GINGER CAKE - Adapted from Gramercy Tavern - Desserts

Amt.	Unit	Ingredients
1	cup	Guinness Stout
1	cup	Molasses
1/2	tbsp.	Baking soda
3	ea.	Large eggs
1/2	cup	Granulated sugar
1/2	cup	Firmly packed dark brown sugar or maple syrup
3/4	cup	Vegetable oil
2	cups	All purpose flour or substitute 1 cup whole wheat flour
2	tbsp.	Ground ginger
1 1/2	tea.	Baking powder
3/4	tea.	Ground cinnamon
1/4	tea.	Ground cloves
1/4	tea.	Freshly grated nutmeg
1/8	tea.	Ground cardamom
1	tbsp.	Grated, peeled fresh gingerroot

Method:

1. Preheat oven to 350°.
2. Butter a 9 x 5-inch loaf pan; line the bottom and sides with parchment and grease the parchment. Alternatively, butter and flour a 6-cup Bundt pan.
3. In a large saucepan over high heat, combine the stout and molasses and bring to a boil.
4. Turn off the heat and add the baking soda. Allow to sit until the foam dissipates.
5. Meanwhile, in a bowl, whisk together the eggs and both sugars; whisk in the oil.
6. In a separate bowl, whisk flour, dry ginger, baking powder, cinnamon, clove, nutmeg, and cardamom.
7. Combine stout mixture with egg mixture; whisk this liquid into the flour mixture, half at a time.
8. Add the fresh ginger and stir to combine.
9. Pour the batter into the loaf pan and bake for 1 hour or the top springs back when gently pressed. Do not open the oven until the gingerbread is almost done or the center may fall slightly.
10. Transfer to a wire rack to cool.