

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

Greetings to all!

We had our first member wine sampling event in June. We picked 5 wines from the wine list and let members taste them along with a variety of foods. It was funny, in tasting the wines for the event, my favorite was the Malbec which has been an overlooked wine on the list. Without saying anything to the members at the wine event, they also commented how much they liked it. I really think it is a great food wine. It's tough to get out of your routine, but give it a try. At the wine tasting we let members taste a variety of wines we are thinking of adding to the new menu. We recorded their comments and will use them in making our final selections. I think everyone had a great time and enjoyed having a hand in selecting some new wines.

I would like to revamp the kids menu and have had a few great suggestions. If you have any ideas, please let me know. I was talking with Mrs. Schiefelbein and thought we could have an informal meeting, maybe some afternoon. We will also have a kids cooking class in late July; please watch for details and dates. It's hard to believe July is just around the corner. As usual we will change Dockside menu the first of each month, removing the least popular items and adding several new ones. Hopefully, I don't remove one of your favorites.

Take care and have a great summer! Isn't it great to have sailboats out on the water again? Thanks to all for making that happen again.



Chef Jack

Back by popular demand. These were requested by the kids from last years class. I was surprised, but the kids love them.

## HERB ROASTED New potatoes

Yield: Portion:

Oven: Bake:

**amt. unit Ingredients**

20 New potatoes, golf ball size fresh from the garden or farmers market. A mixture is great.

2 oz olive oil or melted butter

1 tbsp. minced garlic

2 tbsp. Fresh rosemary and thyme or 2 tbsp. Dried Herbs du Provence

1 tsp salt kosher

1 tsp pepper

parmesan cheese optional

Scrub potatoes well

Cut potatoes in half or quartered with skins on

Toss with rest of the ingredients and lay on a sheet pan

Sprinkle with a little water and turn potatoes up, so that the skin is touching the pan  
Bake 350° for 30-40 minutes, stir half way through baking. Edges should be slightly brown and middle soft.