

# COOKING AT TWO

Saturday, November 17, 2007

## “A DIFFERENT KIND OF THANKSGIVING MENU“

**Pacific oyster stew**  
with double-smoked bacon and marble potatoes

Chehalem 05 Dry Riesling Reserve, Willamette Valley, Oregon



**Warm escarole and radicchio salad**  
with garlic, lemon and Pecorino cheese

Kiona Vineyards 06 White Riesling, Columbia Valley, Washington



**Berkshire Pork Roast with fixin's**  
Roasted rack of Berkshire pork stuffed with prunes

Maple-glazed carrots  
Braised Brussels sprouts  
Potato gratin Dauphinoise

Baumann 88 Oppenheimer Sacktrager Riesling Auslese, Rheinhessen, Germany



## German chocolate cake

Seebrich 06 Niersteiner Oelberg Beerenauslese, Rheinhessen

### **Riesling Presentation:**

Daedalus 06 Maresh Vineyard, Willamette Valley, Oregon

Hudson Shah 06 Rattlesnake Hills, Washington

Waipara Springs 06 Waipara, New Zealand

Fitz-Ritter 04 Kanzel, Grosses Gewachs (1st Growth), Pfalz

Studert-Prum 04 Wehlener Sonnenuhr Spatlese, Mosel-Saar-Ruwer

## **Pacific oyster stew**

with double-smoked bacon and marble potatoes

makes soup for eight

### **Ingredients**

1 t olive oil

6 oz double-smoked bacon, small dice

2 cloves garlic, minced

4 oz. celery , small dice

4 oz. carrots, peeled, small dice

6 oz. yellow onions, peeled, small dice

2 c cream

1 c chicken stock

2 c shucked oysters and oyster liquor, chopped lightly

2 T Italian parsley, chopped

8 oz marble potatoes

4 sprigs fresh thyme

### **Method**

Heat the olive oil in a suitable pot over medium heat, then add the bacon. Cook, stirring occasionally, until the bacon becomes brown and slightly crispy. Add the garlic and cook for aroma, then add the celery, carrots and onion and sweat until the onions become soft and translucent. Add the cream chicken stock and simmer for 15 minutes. Season to taste with salt and pepper, then allow to rest until ready to serve.

While the soup is simmering, place the potatoes into a suitable pot and cover with water. Salt and pepper the water very well and add the thyme. Bring to a boil, then reduce to a simmer and cook until the potatoes are soft. Drain and remove the thyme.

Just before serving, bring the soup back to a boil and add the cooked potatoes, the oysters and oyster liquor and the parsley. Return to a light simmer, correct the seasoning and serve in hot bowls.

**Warm escarole and radicchio salad**  
with garlic, lemon and Pecorino cheese  
Makes salad for eight

**Ingredients**

4 c sourdough bread, crush removed and torn into chunks  
4 T olive oil  
2 t garlic, minced

2 lemons, juice and zest  
1 clove garlic, made into paste  
½ t chili flakes  
½ t Dijon mustard  
3 oz extra virgin olive oil

1 head escarole, outer leaves removed, washed and dried  
1 head radicchio, washed and dried  
1 head blanched frisee, washed and dried  
4 T Grated Pecorino cheese

**Method**

Place the bread chunks into a large bowl and sprinkle liberally with salt and pepper. Combine the garlic and olive oil and drizzle over the bread, tossing to coat evenly. Transfer the bread onto a baking pan and bake at 350 F until golden brown and completely dry in the center. Reserve at room temperature.

Combine the lemon zest and juice with the garlic, chili flakes and mustard and mix well. Whisk the olive oil in and season to taste with salt and pepper. Reserve chilled.

Separate the leaves from each head, and tear any very large leaves into two pieces. Place the greens into a large bowl and season lightly with salt and pepper. Drizzle the vinaigrette over the greens and place the bowl over high heat. Toss the greens frequently until they begin to wilt, then divide evenly onto room-temperature plates. Garnish with croutons and Pecorino cheese.

## **Pork Berkshire Roast with fixin's**

Makes entrees for eight

### **Roasted rack of Berkshire pork stuffed with prunes**

#### **Ingredients**

1 10 rib Berkshire pork rack  
24 prunes  
1 T olive oil  
1 T fresh thyme  
2 t coarsely ground black pepper  
1 t vegetable oil

#### **Method**

Use a steel to make a hole through the center of the meat, then insert a pie pin into the hole to enlarge the hole. Stuff the prunes into the hole so that it becomes filled. Rub the surface of the meat with olive oil, and coat evenly with salt, pepper and thyme.

Preheat the oven to 400F. Heat a suitable pan over medium-high heat and add the vegetable oil. Place the pork into the pan. Brown all sides evenly then, with the bone side down, place the pan into the oven and cook to desired doneness. Allow to rest 15 minutes before slicing.

### **Maple-glazed carrots**

#### **Ingredients**

6 bunches small carrots, peeled and trimmed  
3 T butter  
1 c chicken stock  
6 T maple sugar  
Peel of 1 Meyer lemon

#### **Method**

Place the carrots into a wide, shallow pan and add the butter, stock, sugar and peel and cover the pan. Place over medium heat and cook until the carrots are half done. Remove the top and the lemon peel and cook until the butter and sugar become syrupy. Season to taste with salt and pepper.

## **Brussels sprouts with double-smoked bacon**

### **Ingredients**

2 lbs Brussels sprouts, stems and outer leaves trimmed

6 oz Double-smoked bacon, small dice

### **Method**

Bring a large pot of heavily salted water to a boil and plunge the sprouts in. Cook half way, then drain, Cut the sprouts in half lengthwise. Place the bacon into a wide pan and cook until rendered. Add the sprouts, cut side down, and cook until well browned. Season with salt and pepper.

## **Potato gratin Dauphinoise**

### **Ingredients**

8 Russet potatoes

4 c cream

### **Method**

Preheat the oven to 400 F. Pour the cream into a bowl and season well with salt and pepper. Mix thoroughly. Peel the potatoes and slice into ¼" slices. Shingle into a casserole and pour the cream over the top. Cover with foil and bake for 1 hour, the remove the foil and cook until the tops of the potatoes become golden brown.

## German Chocolate Cake

When it came time to make a German chocolate cake, I called on my good friend, Chenoa Bol of Postrio, who has developed the best German Chocolate Cake frosting I have ever tasted. Many thanks to her for letting me adapt her recipe (since it's off her menu and you can't get it anywhere else) and put it into our cake!

### Coconut Pecan Frosting

#### Mix-ins

2 ½ c. sweetened flaked coconut (Angel Flake, or bulk from Whole Foods)  
1 c. pecans

#### Frosting

12 T. butter, softened  
1 c. + 2 T. dark brown sugar, packed  
¼ c. + 2 T. granulated sugar  
Generous ¼ tsp. salt  
6 yolks  
1 ½ tsp. vanilla extract  
1 ½ c. cream

#### Special Equipment

Instant read thermometer

For mix ins:

Toast the pecans in a 350 degree oven until slightly darker and fragrant. Let cool. Meanwhile, if using bulk flaked coconut, chop into medium fine pieces. If using packaged coconut, run coconut through your hands, making sure there are no lumps.

Chop the cooled nuts to medium fine, and sift out the dust. Add nuts to coconut.

For the Frosting:

Have an ice bath ready. In the bowl of a standing mixer with a paddle, combine butter, both sugars and salt, and paddle until smooth, scraping down the bowl as needed. Add the egg yolks all at once and mix until smooth. Scrape down the bowl. Gradually add the vanilla and cream until smooth, scraping the bowl as necessary. It is okay if the mixture comes out somewhat lumpy.

Pour this mixture into a 4 qt. pot. Place over a medium flame, and whisk constantly until 180 degrees F on an accurate instant read thermometer. Switch to a rubber spatula and turn down flame to medium-low, stirring vigorously in a pattern that scrapes the entire bottom of the pot. Cook until the thermometer registers 189 to 190 degrees F. Immediately, pour mixture through a large

holed strainer into a metal bowl. Cool the frosting over an ice bath, stirring occasionally. When the frosting becomes room temperature, stir in the mix-ins. Cover and refrigerate until needed.

### Devil's Food Cake

2 oz. 100% unsweetened chocolate  
1 c. granulated sugar  
3/4 c. all purpose flour, sifted  
Generous 1/4 tsp. Baking soda  
1/4 tsp. salt  
1/2 c. coffee (or 1/2 c. hot water and 1 1/2 tsp. Medalia d'Oro instant espresso powder)  
1/4 c. sour cream  
1/4 c. safflower oil  
1 egg, lightly beaten.

Melt the unsweetened chocolate in a double boiler. Set aside but keep warm. Place all the dry ingredients in a bowl. Whisk by hand to incorporate. First, whisk the hot coffee, sour cream and oil together. Then whisk it into the dries until no lumps remain. Whisk in eggs, then whisk in all the melted chocolate. Let chill for about an hour before using.

Preheat oven to 325 degrees F. Butter a 9 inch cake tin. Cut a piece of parchment just smaller than the bottom of the cake pan, and line the pan. Butter the parchment and dust with flour. Tap out excess. Pour the batter into the cake pan and bake for 45 min to 1 hour (depending on oven) until a cake tester comes out with a few moist crumbs and springs back. Cool in pan for 15 minutes, then remove from pan and cool upright on cooling rack until room temperature.

### Hot Fudge

1 c. cream  
1/3 c. corn syrup  
12 oz. semisweet chocolate (something you like to eat)  
1/4 tsp. salt

In a pot, combine cream, corn syrup and salt and bring just to a boil, whisking to combine fully. Remove from heat. Add chocolate and whisk until smooth. Place into a metal container. Can refrigerate up to 4 days. To heat before using, place container into a pot of barely simmering water and stir occasionally until just liquid.

### Assembly

Trim the side edges of the cake and cut the top flat, if it isn't already. Cut the cake horizontally into two equal layers.

Place the top layer of the cake on a plate.

Spoon 4 c. of frosting over the first layer of cake. Top with the second layer, so what used to be the flat bottom is now the top side of the cake.

If you made the hot fudge early, reheat about ten minutes before serving the cake.

Right before serving, pour the hot fudge on the flat top surface and let it artistically drip down the sides. Assembled with fresh components, this cake will last 4 days refrigerated.