



### Smoked Cod and Potato Chowder

3 slices bacon, diced	1-½ cups vegetable stock
1 medium leek, diced	¾ cup heavy cream
1 celery stalk, diced	2 teaspoons Worcestershire sauce
1 carrot, diced	½ pound shrimp, peeled, deveined and chopped
1 tablespoon all-purpose herb mix	½ pound smoked salmon, flaked
1 to 2 tablespoons flour	3 tablespoons fresh parsley
¾ pounds russet potatoes; peeled and diced	Sea salt and freshly ground black pepper

- Add bacon to a heavy stockpot and place over medium-low heat. Cook until fat has rendered from bacon.
- Add leeks, celery and carrots; cook until softened. Stir in herb mix; cook 30 seconds. Add flour and cook 1 minute more.
- Add fish stock and potatoes; bring to a simmer and cook until thickened and potatoes are tender.
- Stir in the remaining ingredients; cook until heated through. Season with salt and pepper.

### Pear and Blue Cheese Salad with Candied Pecans and Poppy Seed Vinaigrette

#### *Dressing*

¼ cup white wine vinegar
¼ cup sugar
1 tablespoon mayonnaise
1 small shallot, peeled and end trimmed
1½ tablespoons poppy seeds
½ teaspoon salt
½ teaspoon ground mustard
½ cup olive oil

#### *Salad*

4 cups chopped romaine
1 small head raddichio, chopped
1 pear, julienned
1 small red onion, thinly sliced
½ cup dried cranberries
½ cup chopped candied walnuts
¼ cup crumbled blue cheese

- Add first seven ingredients to a blender. With machine running, slowly add olive oil. Adjust seasoning.
- Add salad ingredients to a mixing bowl; toss with enough dressing to coat (reserve remaining, refrigerated). Adjust seasoning.

### Brown Bread

1-¾ cups all purpose flour	1 teaspoon baking soda
1-¾ cups whole wheat flour	1 teaspoon salt
2 tablespoons old-fashioned oats	4 tablespoons chilled unsalted butter, cut into pieces
2 tablespoons packed dark brown sugar	¼ cup golden raisins, optional
2 tablespoons molasses	¼ ground walnuts, optional
1 teaspoon baking powder	2 cups buttermilk, approximately

- Preheat oven to 375 degrees. Combine first 7 ingredients in large bowl; mix well. Add butter; rub in with fingertips until mixture resembles fine meal. Stir in raisins, nuts and enough buttermilk to form soft dough. Form into a round and transfer dough to a sheet pan lined with silpat.
- Bake until bread is dark brown and tester inserted into center comes out clean, about 45 to 50 minutes (the bread should sound hollow when tapped on bottom). Turn bread out of pan and cool right side up on rack.

*Gratuity is not required but it is appreciated.  
If you enjoyed the class, please consider leaving a tip for your chef/assistant.*



### Chicken or Pork Tenderloin with Hard Cider Reduction

1 chicken breast, split	½ cup hard cider
1 tablespoon herb mix	½ cup rich chicken stock
1 teaspoon olive oil	½ cup cream
1 shallot, minced	2 tablespoons cold butter
1 clove garlic, minced	Sea salt and freshly ground black pepper
1 teaspoon minced fresh thyme	

- Bring a saute pan to medium heat and add the oil.
- Season chicken with herb mix. Saute, turning once, until cooked through to the center. Transfer to plate.
- Add shallots and garlic; cook until translucent, about 5 minutes.
- Add the hard cider; bring to a simmer and cook until reduced by half.
- Add the stock and cream; cook until reduced and flavors have combined.
- Remove from heat; swirl in butter. Season with salt and pepper. Serve over chicken.

### Colcannon

4 tablespoons butter
½ head cabbage, grated
1 small onion grated
1 teaspoon each onion and garlic powder
½ cup white wine
2 pounds cooked potatoes
2 to 3 cup milk or cream
Sea salt and freshly ground black pepper

- Melt butter in a large saute pan over medium heat. Cook cabbage and onion until wilted. Add spices; cook 1 minute.
- Add wine; cook, covered, until completely tender. Stir in potatoes and cream; season with salt and pepper.

### Croissant Bread and Butter Pudding

4 ounces bitterweet chocolate
4 ounces butter, plus more for ramekins
2 cups milk or heavy cream
4 large eggs
½ cup granulated sugar
½ teaspoon vanilla extract
8 slices stale brioche bread, cubed

- Preheat oven to 350 degrees. Lightly butter a 9- by 13-inch casserole dish; set aside.
- In a medium saucepan, combine chocolate and butter; place over medium-low heat, stirring occasionally, until chocolate has melted, about 5 minutes.
- In a medium bowl, whisk together eggs, granulated sugar, and vanilla. Whisk in milk. Stir in chocolate mixture, mixing until combined. Fold in bread.
- Transfer to a baking dish. Bake until pudding has puffed and is firm, about 15 to 20 minutes. Cool at least 10 minutes, and dust with confectioners' sugar just before serving.

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