

## Grilled Chicken Skewer with Bacon Jam

### *Bacon Jam*

½ pound sliced bacon, diced  
1 large yellow onion, diced  
2 garlic cloves, smashed and peeled  
½ cup brewed coffee  
1/3 cup cider vinegar  
1/3 cup packed dark-brown sugar  
¼ cup pure maple syrup

### *Garlic Aioli*

½ cup mayonnaise  
2 cloves garlic, finely minced  
1 tablespoon hot honey  
½ teaspoon each onion and garlic powder  
Juice of ½ lemon

2 chicken breasts, cubed  
¼ cup chimichurri sauce

- Add bacon to a skillet and bring to medium heat; cook until fat has rendered out and it is light brown, about 20 minutes. Transfer bacon to paper towels to drain; pour off all but 1 tablespoon fat from skillet.
- Add onions and garlic; cook until translucent. Add vinegar, brown sugar, maple syrup, and coffee and bring to a simmer; add reserved bacon. Let cool; season with salt and pepper.
- In a small bowl, stir together the mayo, garlic, honey and lemon juice; season with salt and pepper.
- Preheat grill. Toss chicken with chimichurri; thread onto metal skewers. Grill, turning occasionally until cooked through. Let rest. Serve topped with bacon jam; garnish with aioli.

## Grilled Portobello Mushroom Salad

### *Dijon Shallot Dressing*

¼ cup white wine vinegar  
1 small shallot  
1 clove garlic  
1 tablespoon Dijon vinegar  
teaspoon Worcestershire sauce  
Salt and pepper, to taste

2 portobello mushroom caps, grilled  
¼ cup thick cut pancetta, cooked and chopped  
6 cups mixed greens

- Add first five ingredients to a blender; blend until smooth. Season with salt and pepper.
- With machine running, slowly add olive oil. Adjust seasoning.
- Add mushrooms, pancetta and greens to a mixing bowl.
- Toss with enough dressing to coat leaves (reserve remaining).



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### **Pork Stuffed with Caramelized Onion and Parmesan**

|                                         |                                          |
|-----------------------------------------|------------------------------------------|
| 2 tablespoons olive oil                 | 1 shallot, minced                        |
| 2 large onion, minced                   | 2 cloves garlic, crushed                 |
| 2 cloves garlic, minced                 | ½ cup white wine                         |
| ¼ cup minced fresh                      | ½ cup rich chicken stock                 |
| 1 teaspoon minced fresh thyme           | Sea salt and freshly ground black pepper |
| 1 cup fresh breadcrumbs                 |                                          |
| ¼ cup grated parmesan cheese            |                                          |
| 1 small boneless pork loin, butterflied |                                          |

- Bring a saute pan to medium heat and add the oil; cook the onions and garlic until nicely caramelized. Season with parsley, thyme, salt and pepper. Remove from heat; let cool. Transfer to a mixing bowl; stir in breadcrumbs and cheese. Adjust seasoning.
- Place pork on a worksurface. Spread filling over pork; roll up and tie with kitchen twine.
- Transfer pork to roasting pan fitted with a rack. Add stock, wine and garlic to bottom of pan. Roast until internal temperature reaches 145 degrees. Remove pan from oven and transfer pork to a serving platter.
- Skim fat from surface of cooking liquid. Pour over pork; serve.

### **Chocolate Cake**

1 cup granulated sugar  
2 large eggs, at room temperature, lightly beaten  
¾ cup buttermilk  
1/3 cup vegetable oil  
2 teaspoons vanilla extract  
1 cup all-purpose flour  
½ cup good quality cocoa powder, sifted  
1 teaspoon baking soda  
1 teaspoon baking powder  
½ teaspoon kosher salt

- Preheat oven to 350 degrees. Line the bottom of a half sheet pan with parchment; lightly butter bottom and sides.
- In a mixing bowl, beat together sugar and the eggs until pale yellow in color. Whisk in the egg, buttermilk, oil and vanilla.
- Stir together flour, cocoa powder, baking soda, baking powder and salt until evenly incorporated. Add to bowl with wet ingredients; whisk just until smooth.
- Pour into prepared baking sheet and spread into an even layer. Bake for 15 to 20 minutes or until top is springy and a toothpick inserted near the center comes out clean. Cool completely.

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

## Chocolate Mousse

3 tablespoons unsalted butter  
6 ounces bittersweet chocolate (60% cacao)  
3 large eggs, yolks and whites separated  
½ teaspoon cream of tartar  
¼ cup plus 2 tablespoons sugar  
½ cup heavy cream, cold  
½ teaspoon vanilla extract

- Add butter and chocolate to a heavy saucepan; melt over low heat. Stir in egg yolks. Transfer chocolate to a clean mixing bowl; let cool.
- In the bowl of a stand mixer or electric hand mixer, beat the egg whites on medium-high speed until foamy. Add the cream of tartar and beat until soft peaks form. Gradually add the ¼ cup of sugar. Continue beating until stiff peaks form.
- In a separate bowl, beat the heavy cream, remaining sugar and vanilla extract until whipped.
- In batches, gently fold egg whites and whipped cream to chocolate mixture, being careful not to overmix.
- Transfer mousse to serving cups; refrigerate 2 hours or until ready to serve.