**Bourbon Butternut Squash Bisque, Capriole Farms Goat Cheese and Candied Pecans (small sauce pot)**

(per couple)

½ # butternut squash, peeled and seeded (can get precut and seeded)

2 tbs butter

½ cup onion, small dice

¼ cup carrots, small dice

1/4 cup celery, small dice

1/3 cup bourbon

1.5 cups chicken or vegetable stock (use the vegetable stock for the vegetarian variation)

1/2 cup heavy cream

1/3 cup honey

1/4 teaspoon cayenne

1/4 teaspoon nutmeg

Salt and pepper to taste

Pre heat oven to 375. Roast butternut squash until fork tender. In a soup pot sauté the onion, carrots, and celery in butter until translucent. Add squash. Sautee for another minute then deglaze with bourbon. Bring to boil, then add chicken stock. Bring to a simmer for 10 minutes then add cream, honey and spices. Bring back to a simmer and cook for an additional 10 minutes. Puree with an emulsion blender or a regular blender. Garnish with Goat Cheese, sorghum, and candied nuts.

2 oz capriole farms goat cheese

2# pecan pieces (I’ll do the pecans)

1 egg white

1 teaspoon cumin ground

½ teaspoon cayenne

1 cup granulated sugar

2 tablespoons water

Salt

Preheat oven to 350. Whip egg white and water in a bowl until frothy. Add Nuts and rest of ingredients. Coat well. On a silicone mat with a sheet tray back nuts for 20 minutes. Take out of oven and stir the nuts. Bake an additional 10-15 minutes or until nuts are thoroughly candied.

**Guajillo Spiced Pork Tenderloin, Stewed Marble Potatoes w/ Braised Pearl Onions, Bacon Tomato Broth and Chimichurri (saute pan)**

Spice rub

1 tablespoon ancho chili powder

1 Dried Guajillo chili pepper, stem removed and chopped finely

1 tablespoon ground cumin

1 tablespoon light brown sugar

1 tablespoon ground coriander

1/2 teaspoon ground cinnamon

1 1/2 teaspoon Salt

1/2 tablespoon black pepper

1 tablespoon granulated garlic

1 teaspoon oregano

Mix well set aside. \*I prefer to leave the salt out so I can season the meat myself.

Pork Tenderloin

5-6 oz pork tenderloin

Season with spice rub and salt. Pan sear then finish in oven at 425 degrees. Usually 6-7 minutes for medium temperature.

Stewed Marble Potatoes with braised pearl onions and bacon tomato broth (I’m doing)

10# marble potatoes (preferably a mix with red, white and purple but any will do)

3-4# peeled red pearl onions… white is fine

1 cup minced garlic

4# quality smoked bacon

4 # crushed tomato (canned)

3 cups vegetable or chicken stock

1 tablespoon crushed red pepper

1 tablespoon oregano

3 tablespoons salt

6 oz unsalted butter

In a large pot, render chopped up bacon. Drain fat, keeping a couple tablespoons in the pan. Set aside bacon. With the fat in the pan add the onions. Sautee until caramelized. Add garlic. Cook until garlic starts to brown. Add tomato, stock, spices. Mix well, then add potatoes. Cook until potatoes are fork tender.

Chimichurri

2 Green peppers, chopped and seeded

1 cup garlic cloves

1 yellow onion, chopped

1 jalapeno

2 bunches cilantro

1 bunch flat leaf parsley

1 cup red wine vinegar

1 teaspoon oregano

1 tablespoons salt

1 teaspoon cumin

3 tablespoons sugar

3 limes, juiced and zested

1 ½ cup extra virgin olive oil

Combine all ingredients in a blender and mix thoroughly.

**Apple Fritter Pancake w/ Cinnamon Spiced Mascarpone and Topped w/ Local Honey (nonstick Pan)**

Pancakes

2 cups all-purpose flour

1 tablespoon Baking Powder

2 teaspoons Cinnamon

½ teaspoon salt

1⅓ cup whole milk

¼ cup Maple Syrup

2 tablespoons canola, plus more for pan

2 cups granny smith apples (about 2-3 apples), peeled and chopped small

Mix all dry ingredients, set aside. Mix all wet ingredients then combine with dry. Mix well.

In a medium skillet add enough oil to coat side of pan. Fry a scoop of batter in the hot oil. Cook thoroughly.

Cinnamon spiced mascarpone

6 oz mascarpone cheese, room temp

2 tablespoon powdered sugar

2-3 tablespoons whole milk

¼ teaspoon ground cinnamon

Whip all together until thoroughly combined.

Powder sugar and local honey used as garnish.