Chef Hayley Charron

Cooking at Millie’s

Recipes and Procedures

Wagyu Pigs-in-a-Blanket

* Wagyu Hot Dogs (5:1 size) – 2 hot dogs per couple (each cut into four pieces)
* Croissants (Pillsbury 4oz) – 1 can per couple
* Point Reyes Bleu Cheese – 1/4c
* Bacon Jam – 1 batch = 2.5qt; need 1/2c per couple
	+ 2.5 # Cooked Bacon
	+ 1 c Shallot (minced)
	+ ½ T Garlic (minced)
	+ t Sriracha
	+ t Dijon Mustard
	+ 2c Bourbon
	+ 2c Sorghum
	+ 2c Red Wine Vinegar
	+ 1c Dark Brown Sugar (packed)
* Utensils/Equipment
	+ Cutting Board
	+ Paring Knife
	+ Small Tray for the Oven
	+ Pan Spray
	+ 350 Degree Oven

Bacon Jam \*\* Yield is 2.5qt. Each couple will use about 1/2c. \*\*

1. Cook bacon in a large sauce pot until brown and crispy. Strain fat.
2. Add 1/8c bacon fat back to sauce pot. Add shallots and garlic and cook for 1-2min.
3. Add remaining ingredients, stir together, and bring to a simmer over medium-high heat.
4. Cook until sauce is thickened.

Pigs-in-a-Blanket

1. Cut each hot dog into four pieces.
2. Lay croissant layer flat on cutting board. Cut along guided lines (four pieces) and then divide each section in half. You should have eight oblong triangles.
3. Separate each croissant piece on the cutting board with the point facing away from you.
4. Take about 1t of bleu cheese (more or less if you desire), roll it is your hand to soften, and lay it on the flat end of each croissant piece.
5. Place one hot dog segment on each croissant. Tuck the larger end around the hot dog and then roll away from you towards the point.

Filet Forestiere

* 8oz Filet – 2 filets per couple
	+ Salt, Black Pepper, and Canola Oil
	+ 2T Unsalted Butter + 3 Sprigs Thyme
* Forestiere Sauce – 1 batch per couple
	+ 1oz Canola Oil
	+ 6oz Mushrooms (cooked)
	+ 1t Shallot (minced)
	+ 1t Garlic (minced)
	+ 2oz Bourbon
	+ 1c Heavy Cream (IS THIS AMOUNT ACCURATE?)
	+ 2t Herb Mix (2/2/1 – parsley/chives/thyme)
	+ Kosher Salt
	+ Black Pepper
* Utensils/Equipment
	+ 2 Saute Pans
	+ Tongs
	+ Basting Spoon
	+ 350 Degree Oven
	+ Digital Probe Thermometer

Steak

1. Season each filet with salt and pepper.
2. Heat a saute pan on medium-high. Add 1oz Canola Oil. Lay filets in pan.
3. Allow filets to sear then flip and reduce heat to medium. After one minute, add butter and thyme to pan. Baste steaks to add additional flavor!
4. Using a thermometer probe, pull steaks 5 degrees before desired temperature.
	1. Rare 135-140
	2. Medium-Rare 140-145
	3. Medium 145-150
	4. Medium-Well 150-155
	5. Well 155-160
5. Allow steaks to rest.

Sauce

1. Heat saute pan on medium-high.
2. Add canola oil. Add cooked mushrooms. Add shallots. Add garlic. Cook for one minute.
3. Flambe pan with bourbon. Once flame ceases, add cream and allow to reduce for one minute.
4. To finish, add fresh thyme. Add salt and pepper to taste.

Fudge Brownie a la Mode with Orange Glaze

* Fudge Brownies – 1 batch per couple (half sheet tray) \*\* cut in half for 1/4 trays \*\*
	+ 2 oz Unsalted Butter
	+ 1 oz Dark Chocolate
	+ ½ c + 1/2 T Granulated Sugar
	+ 1 Whole Egg
	+ 1 oz Flour + 1T&1t Flour (separated)
	+ 1/4T Corn Starch
	+ 1/8t Salt
	+ 1/4t Vanilla Extract
* Orange Glaze – 1 batch per couple
	+ 1 Orange (zested and juiced)
	+ 1 oz Powdered Sugar
* Vanilla Ice Cream – 2 scoops per couple
* Utensils/Equipment
	+ Small Sauce Pot
	+ Rubber Spatula
	+ Sheet Tray (half or quarter)
	+ Kitchen Aid Mixer
	+ 350 Degree Oven
	+ Parchment Paper
	+ Pan Spray
	+ Mixing Bowl
	+ Whisk
	+ Ice Cream Scoop

Brownies

1. Pre-heat oven to 350 degrees.
2. Take 1c measured flour. Remove 2T flour and set aside. Add in 2T of corn starch. This is cake flour! Mix 1c cake flour, 2/3c flour, and 1t salt using a fork.
3. Slowly melt butter and chocolate together in small sauce pan.
4. Once melted together, add chocolate and butter to KitchenAid bowl with whisk attachment. Add sugar and fold together with rubber spatula. Turn KitchenAid on to fully incorporate and cool mixture.
5. Once mixture is mostly cool, add eggs one at a time while mixer is running.
6. Once eggs are incorporated, add flour-salt mixture. Fold mixtures together with spatula before turning KitchenAid back on. Once flour is no longer loose on top, turn mixer back on to fully incorporate. Add Vanilla Extract.
7. Periodically, scrape bottom of mixing bowl to make sure all parts are fully incorporating.
8. Place parchment on sheet tray and spray side walls with pan spray.
9. Pour brownie batter onto sheet tray and smooth with spatula.
10. Bake in oven for 25min (maybe more depending on strength of oven). After 25min, using a fork or a toothpick, test brownie for doneness. Once batter is no longer runny, brownies are finished! Pull and allow to cool.

Glaze

1. Zest and juice one orange into a small mixing bowl. Add powdered sugar. Whisk thoroughly. Pour over brownie and ice cream!