



Tarte Flambee

1 sheet puff pastry
1 cup sour cream
1/4 cup flour
1 egg
Salt, pepper, and nutmeg to
taste
1 cup caramelized onions
1 cup bacon lardon

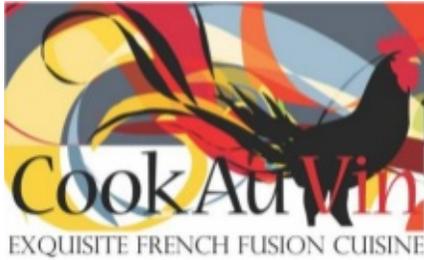
Whisk together sour cream, flour, egg and spices to create the sauce. Roll out puff pastry and spoon sauce onto the dough. Top with onions and bacon and bake at 500 degrees for 15 minutes, or until browned.



Beer-braised Pork Shank

4 1 lb pork shanks
1 onion
3 carrots
1 branch celery
4 cloves garlic
2-3 sprigs thyme
Bay leaf
16 oz beer – use a lighter
lager or a malty, but not bitter
ale
16 oz chicken stock
Butter or oil
Honey for glazing
1 tbsp demi glace
Salt and pepper

- Season the shanks with salt. In a Dutch oven over high heat, sear the pork shanks until browned. Remove and set aside.
- Use the butter or oil to sautee diced onion, carrot, and celery until soft and translucent. Add the garlic toward the end, to prevent burning it.
- Return the shanks to the pot and pour in beer and stock. Add salt, pepper, thyme, and bay leaf and braise in 300 degree oven for 3-4 hours, turning the shanks every 30 minutes or so. During the last hour of roasting, glaze the shanks with honey.
- To make a sauce, strain the vegetables from the braising liquid while the shanks rest. Reduce by half and add demi glace to thicken. Season to taste.



Baeckeoffe Casserole

2 lb yellow potatoes
1 leek
1 onion
2-3 carrots
2 cloves garlic
Chopped cabbage, kale, or
other hearty greens
1 cup dry white wine
(Alsatian Riesling works
best!)

Bacon to line the dish
1 sheet puff pastry
Salt and pepper
Juniper, thyme, and bay leaf

- Slice potatoes on mandoline to 1/8th inch. Chop other vegetables and toss with potatoes and salt and pepper.
- In a Dutch oven or casserole dish with a lid, line the pan with strips of bacon. Put potatoes and vegetables into the dish and pour wine over. Add juniper, thyme, and bay to the casserole.
- Line the edge of the pan with pastry dough to seal the lid to the pan. Bake at 400 degrees for 30-45 minutes until potatoes are cooked.



Red Wine Poached Pears

4 ripe pears
2 cups red wine
1 cup sugar
Water to cover pears
Whole spices, such as cloves,
allspice, cinnamon, and/or
nutmeg
1 orange for juice and zest

- Peel and cut the bottom of the pears to create a flat surface for them to stand on.
- Heat wine and spices over medium-low heat with enough water to cover the pears completely.
- When pears are soft and cooked (about 1 hour), remove and strain liquid. Reduce the liquid to create a syrup to top the pears and serve warm.