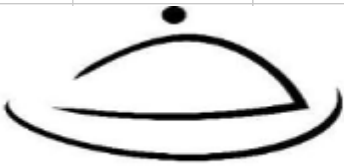




CHEF SCOTTY
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<i>RECIPE</i>	<i>DATE</i>	<i>QTY</i>	<i>Ingredients</i>	<i>Notes</i>
		<i>Standard</i>		
Classic Corned Beef & Cabbage with Colcannon & a Twist	March 2014	4 LB	Pickled Fresh Corned Beef	
		4	Russet Potatoes	
		8 oz	Cabbage	Thinly Sliced/Shredded
		4	Green Onion (Scallions)	Sliced on Bias
		1	Cooking Onion	Chopped
		6	Carrots	Sliced on Bias
		3	Parsnip	Sliced on Bias
		1 Cup	Celery Root (Celeriac)	Peeled & Diced
		2 Stalks	Celery	Chopped
		1/2 Bunch	Kale	Washed & Thin Ribbons
		2 Sprigs	Fresh Rosemary	
		6 Springs	Fresh Thyme	
		2	Dried Bay Leaves	
		8 Cups	Beef Stock	
		1/4 Cup	Whole Grainy Dijon Mustard	
		1/4 Cup	Stemmlers Smokin' Good Sauce	
		4 Cups	Water	
1/4 Cup	Aunt Mae's Home Style 3-Fruit Marmalade			
1 tsp	Grated Orange Peel			
3/4 Cup	Butter	Melted		
1/2 Cup	Cream (half&half)	Warm		
1/4 cup	White Wine Vinegar			
1/2 Cup	Ice Wine	or any white wine		
	as needed	Salt & Pepper		
	2 TBSP	Canola oil		
Warm Corned Beef & Cabbage Dip		2 oz	Cooked Corned Beef	Shredded & Chopped
		4 oz	Cabbage	Thinly Sliced/Shredded
		1	Green Onion (Scallions)	Sliced on Bias
		2 oz	Kale	Washed & Thin Ribbons
		4 oz	Cream Cheese	
		1/4 Cup	Brights Swiss Cheese	
		1/4 Cup	Guinness Cheddar Cheese	
		1 tbsp	White Wine Vinegar	
		3	Stemmlers Home Made Pickles	Sliced into Quarters
		1/4 Cup	Ice Wine	
		Crostini, Flatbread & Crackers		
	pinch	Salt & Pepper		



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