

COFFEE
inspired
CULINARY NIGHT

A row of eight coffee beans, each with a distinct crease and a small hole, arranged horizontally below the main title.

FineMark's Culinary Night ~ Coffee 'It's not just for Drinkin'
Recipes by Lisa Fidler, Executive Chef

Special Guest Brian Abernathy from Grumpy Goat Coffee



FineMark's Executive Chef, Lisa Fidler

COFFEE VINAIGRETTE

Ingredients

- 3 tablespoons Champagne Vinegar
- 1 teaspoon Local Honey
- ½ small Shallot, minced (chopped if using processor)
- 1 teaspoon Grumpy Goat Costa Rican, Medium Roast (espresso grind)
- About 3 Tablespoons Grapeseed Oil

Instructions

- Whisk vinegar, honey, shallots and espresso in a medium bowl until honey and espresso are dissolved. Gradually add up to 3 Tablespoons oil, whisking constantly. Season with salt and pepper; set aside.



FineMark's Executive Chef, Lisa Fidler

COFFEE GLAZED CARROTS & MUSHROOMS

Ingredients

- ½ cup Brewed Grumpy Goat Columbian, Medium Roast
- 1 Tablespoon Balsamic Vinegar
- 1 Tablespoon Maple Syrup
- 12 Ounces Carrots, cut into 1" bites
- 8 Ounces Button Mushrooms, same size as carrots
- 2 Tablespoons Olive Oil
- 1 Tablespoon Fresh Thyme Leaves
- ½ Tablespoon of Salt
- ½ Tablespoon of Black Pepper

Instructions

- Combine the coffee, balsamic vinegar and maple syrup in a small saucepan over medium-high heat and bring the mixture to a boil. Cook, stirring occasionally, until the glaze is reduced by approximately half, about 8 minutes. Remove from the heat and set aside.
- Meanwhile, pre-heat your oven to 450 degrees. Place a rimmed baking sheet in the oven to heat up.
- Add the carrots and mushrooms to a large bowl along with the olive oil, thyme leaves, salt and pepper. Toss gently until the vegetables are well coated. Transfer to the baking sheet that has been heating in the oven and roast in your pre-heated oven for 10 minutes. Remove the baking sheet from the oven and toss the vegetables with about 3 tablespoons of the glaze. Place the baking sheet back in your oven for an additional 10 minutes.



COFFEE RUBBED PULLED PORK

Grumpy Goat's Award-Winning Recipe

Team Grumpy Goat took 2nd Place at the First Annual Bonita Springs EggFest, sponsored by the Big Green Egg, with our pulled pork recipe! The Grumpy Goat team thought long and hard about what we'd be preparing for the event. After a lot of preparation, we decided on a Southwest Florida favorite: pulled pork.

Grumpy Goat Pulled Pork Recipe

GG Pig Rub

- 1 Cup fine ground of Grumpy Goat Coffee's Ethiopian Dark Roast
- 2 Cups light brown sugar
- 1 Cup light chili powder
- ½ Cup paprika
- ¼ Cup Adobo seasoning
- ¼ Cup of salt
- 3 Tablespoons granulated garlic

Instructions

- Combine ingredients. This is enough rub for 10-15lbs. of meat or 5 cups

GG Mop Sauce

- ½ Cup of roasting juices from pork (optional)
- 1 Cup Sweet Baby Ray's BBQ Sauce
- ½ Cup Cider Vinegar
- 2 teaspoons Adobo seasoning
- ½ Cup sugar
- 2/3 Cup Grumpy Goat Coffee's dark roast, espresso strength

Instructions

- Makes enough mop sauce for 5-7 pounds of cooked meat.

GG Pulled Pork

- 5 pounds pork butt
- 1 ½ Cups Grumpy Pork Rub
- 6 Cloves garlic split in half
- 1 Cup mojo criollo strained
- 1 Marinade injector
- 1 Large plastic food bag

Instructions

- Pat dry pork butt using the injector. Inject 1 cup of mojo into various areas of the pork roast. Then using a paring knife poke 12 holes randomly in the pork roast.
- Insert garlic halves into the holes pushing them deep. Rub the 1½ cups of pig rub covering entire roast. Place in a food bag and marinate overnight.
- Using a smoker, egg grill or oven preheat to 325 degrees. Cook pork 30 minutes per pound or to 180 degrees until very tender

Note: If using a roasting bag you can cook the pork right in the same bag that you marinated it in when using an oven. Pork should have a nice black crust. Be sure to serve that as well or incorporate that into your pulled pork using the roasting juices.



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FineMark's Executive Chef, Lisa Fidler

PERUVIAN DARK 'ICE CREAM'

With Roasted Pineapple

Ice Cream

- 3 Ripe Bananas, sliced and frozen
- 1~2 teaspoons Grumpy Goat Peruvian Dark (Espresso Grind)
- Teaspoon Vanilla Bean Paste
- Coconut or Nut Milk, as needed

Instructions

- Add bananas Coffee & Vanilla to the food processor and blend. Occasionally scrape down the sides and continue to blend until smooth, approximately 3-5 minutes. If you need to thin it a little, add a few teaspoons of coconut or nut milk, but not too much!
- Scoop into a bowl and enjoy immediately as a soft serve! For firmer ice cream, place in an airtight freezer-safe container and freeze for at least 1 hour.

Oven Roasted Pineapple

- 8 Pineapple rings
- ¼-1/2 Cup Brown sugar

Instructions

- Taste the pineapple first...then decide how much sugar you need! Place the slices of pineapple on a parchment lined cookie sheet.
- Sprinkle with Brown Sugar
- Bake for 10 minutes in 350-degree oven
- Top with Ice Cream!



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