

Recipes by Jill Lane, Executive Chef

***Special Guest Brian Abernathy from Grumpy Goat Coffee***

**Peach butter**

Executive chef | Jill Lane

*fEATURING mOMENTUM BREWHOUSE ‘THE GOAT’ VANILLA COFFEE STOUT*

DIRECTIONS

Cut peaches into 1-inch pieces, mix together with next 3 ingredients. Allow to sit for 20 minutes.

Using a food processor, blend all ingredients until mostly smooth (slightly chunky makes the butter better).

Pour blended peaches into a small sauce pan and simmer on low heat, stirring every 10 minutes, until mixture sticks to back of spoon. About 45 minutes.

Remove from heat and allow to cool, use immediately or place into a sealable container and refrigerate until ready to use.

***Recipe Yields 1 Cup***

INGREDIENTS

2 Fresh Peaches, skin removed, pit removed

½ Teaspoon Cardamom

½ Teaspoon Cinnamon

2oz Coffee Stout

**Coffee butter**

Executive chef | Jill Lane

DIRECTIONS

In a tall, airtight container, add the heavy cream and stir in the ground coffee until it’s completely mixed. Close the container with a lid and refrigerate overnight.

Strain the coffee mixture, making sure to push through as much milk fat as possible, while keeping out the sediment.

Discard the ground coffee and transfer the strained liquid to the base of a food processor.

Add the sugar and kosher salt, spin the mixture until the fat forms into butter and the liquid separates.

Transfer the mixture to a large piece of cheesecloth and wring out any excess liquid.

Transfer the butter to a small condiment bowl, garnish with flaked salt and use immediately or store in the refrigerator for later.

INGREDIENTS

2 Cups Heavy Cream

¾ Cup Ground Coffee

2 Tablespoons Confectioners’ Sugar

½ Teaspoon Kosher Salt

Cheesecloth for wringing

Flaked salt, for garnish

**Grumpy brats**

Executive chef | Jill Lane

DIRECTIONS

Place all ingredients into a container with tight fitting lid, or gallon Ziplock bag.

Allow brats to marinate at least 1 hour, and up to 6 hours.

Heat a heavy bottomed pan large enough to hold entire contents of Ziplock or sealed container.

Carefully pour all ingredients into the preheated pan and cook on medium high heat, covered for approximately 20 minutes, turning brats 2-3 times.

Remove lid and keep heat at medium-high. You will need to stay close to the stove top at this time stirring and turning the brats often as the liquid reduces.

After about 10 minutes the liquid should be mostly reduced, at this point, turn the heat to high and stir constantly until brats are browned and glazed and the onions have caramelized; this should take approximately 10 more minutes.

Remove from heat and serve immediately.

***This recipe is perfect for days that the grill is not available, feel free to grill away!***

INGREDIENTS

1 – 19oz package Brats

12oz ‘The Goat’ Vanilla Coffee Stout

1 Cup Apple Juice or Cider

1 Large Vidalia Onion, halved and sliced

**coffee rubbed Pulled pork**

*Using Grumpy Goat’s award-winning Pulled Pork recipe*

*‘team grumpy goat took 2nd place at the first annual bonita springs eggfest, sponsored by the beig green egg, with our pulled pork recipe! the grumpy goat 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’*

INGREDIENTS

GG Pig Rub

1 Cup fine ground Grumpy Goat Coffee’s Ethiopian Dark Roast

2 Cups Light Brown Sugar

1 Cups Light Chili Powder

½ Cup Paprika

¼ Cup Adobo Seasoning

¼ Cup of Salt

8 Tablespoons Granulated Garlic

DIRECTIONS

GG Pig Rub

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

**coffee rubbed pulled pork**

*Grumpy Goat’s award-winning recipe*

*continued…*

INGREDIENTS

GG Mop Sauce

½ Cup 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

DIRECTIONS

GG Mop Sauce

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

**coffee rubbed pulled pork**

*Grumpy Goat’s award-winning recipe*

*continued…*

INGREDIENTS

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

DIRECTIONS

GG Pulled Pork (NY Strips)

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 1 ½ 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 and 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.***

**espresso crème brulee**

**with duck eggs**

Executive chef | Jill Lane

DIRECTIONS

Mix the ½ & ½ and espresso powder together in an airtight container, shake well and let sit in refrigerator, overnight. The next morning, strain the mixture through cheesecloth. Set aside to use for the crème brulee recipe.

INGREDIENTS

2 Cups ½ & ½

¾ Cup Espresso Powder

2 Large Duck Eggs

8 Large Egg Yolks

1 Cup Sugar + 1 Tablespoon for each serving

4 Cups Heavy Cream

2 Cups Espresso infused ½ & ½ mixture

2 Teaspoons Vanilla Bean Paste

Pre-heat oven to 300 degrees Fahrenheit.

Using a stand mixer with the paddle attachment, mix eggs and egg yolks with 1 cup Sugar on low speed until just combined.

In a medium saucepan, add heavy cream, ½ & ½ mixture together and allow to simmer, but not boil. Slowly add cream mixture to the eggs mixing gently until fully incorporated. Add vanilla bean paste. Strain mixture through a fine mesh sieve into a glass container with a pour spout.

Place ramekins in a baking dish. Divide custard evenly between ramekins and transfer baking dish to oven. Fill baking dish with enough hot water so that it comes halfway up the sides of the ramekins. Bake until centers only move slightly when ramekins are gently shaken, about 25 minutes. Remove ramekins from baking dish and let cool completely. Transfer custards to refrigerator until chilled.

Sprinkle turbinado sugar over chilled custards. Using a small kitchen torch, torch the sugar until caramelized. Alternatively, preheat a broiler and place under broiler until sugar is caramelized. Serve immediately.

**pomodori al forno**

Executive chef | Jill Lane

DIRECTIONS

Preheat oven to 250 degrees.

Pour ½ cup olive oil into 13x9x2 glass or ceramic baking dish. Arrange tomatoes in dish, cut side up. Drizzle with remaining ½ cup oil.

Sprinkle with oregano, sugar and salt. Bake 1 hour. Using tongs, turn tomatoes over. Bake 1 hour longer. Turn tomatoes over again. Bake until deep red and very tender, transferring tomatoes to plate when soft (time will vary, depending on ripeness of tomatoes), about 15-45 minutes longer.

Layer tomatoes in medium bowl, sprinkling garlic and parsley over each layer; reserve oil in baking dish. Drizzle tomatoes with reserved oil, adding more if necessary, to cover. Let stand at room temperature 2 hours. Cover; chill up to 5 days. Bring to room temperature before serving.

Serve with aged goat cheese and toasted baguette slices.

INGREDIENTS

1 Cup Olive Oil

2lbs Plum Tomatoes, halved lengthwise, seeded

1 ½ Teaspoons Dried Oregano

¾ Teaspoon Sugar

½ Teaspoon Salt

1-2 Garlic Cloves, minced

2 Teaspoons Minced Fresh Parsley

Aged Goat Cheese (Bucheron)

1 Baguette, thinly sliced crosswise, toasted