

End of Summer Recipes

By: FineMark's Executive Chef, Lauren Simon

ORANGE & BASIL PANZANELLA STACK

*Toasted Olive Bread, Basil, Heirloom Tomato, Cucumber,
Red Onion and Fresh Orange with Red Wine Vinaigrette*

Ingredients

- 2 large heirloom tomatoes
- 1 Seedless Cucumber (sliced thin)
- ½ Red onion (sliced thin)
- 1 large orange
- 1 loaf Olive Bread (or Sourdough)
- Olive Oil for Toasting
- Fresh Bunch Basil
- 2 Tablespoons Red Wine Vinegar
- 1 Tablespoon Orange Marmalade
- 4 Tablespoons Extra Virgin Olive Oil

Directions

Slice tomatoes into thick slices and lay out in a single layer on cutting board. Sprinkle with a little salt and let sit.

Peel the orange and slice into thick slices.

Heat a large skillet over medium heat and slice the olive loaf. Brush with a little olive oil and gently toast in the skillet until lightly browned.

In a small bowl whisk together, the red wine vinegar and marmalade until combined and then slowly drizzle in the olive oil until emulsified. Season with salt and pepper.

TO ASSEMBLE

Directions

Place a slice of tomato in the center of the plate, layer the cucumber, onion, orange and whole basil leaves with the toasted bread. Brush a little bit of the vinaigrette on the bread layers. Finish the stack with a drizzle of vinaigrette and serve immediately.

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SUMMER 'PAD THAI'

*Zucchini Ribbons, Chard and Bell Peppers Tossed with Rice Noodles and Pad Thai Sauce
Topped with Fresh Cilantro, Scallion and Chopped Peanuts*

Ingredients

- 1 package Rice Noodles (cooked to package directions and chilled)
- 1 large zucchini
- 1 bunch Swiss Chard
- 1 Red Bell Pepper, sliced thin
- ½ red onion, sliced thin
- 2 garlic cloves, finely minced
- 1 tablespoon grated ginger
- Sesame Oil
- Olive Oil
- ½ cup tamarind paste
- 2 Tablespoons Fish Sauce
- 1-2 Tablespoons Soy Sauce
- 1 lime, zest and juice
- ¼ water
- 1 Tablespoon Sriracha (optional)
- ¼ dark brown sugar
- Fresh Cilantro
- Fresh Scallions
- Chopped Toasted Peanuts

Directions

After cooking the rice noodles, toss with a small amount (VERY SMALL AMOUNT!) of sesame oil and a tablespoon or so of olive oil to prevent it from sticking together. Chill.

Using a vegetable peeler, peel the zucchini into "ribbons".

Strip the chard from the stems and stack the leaves on top of each other. Roll the leaves into a tight roll and thinly slice into shreds.

In a small bowl, whisk together the tamarind paste, fish sauce, soy sauce, lime zest and juice, water and Sriracha.

In a large sauté pan, heat another small amount of sesame oil with about a tablespoon of olive oil over medium heat. Sauté the red onion, garlic and ginger until fragrant. Add in the tamarind sauce mixture and the brown sugar. Heat until simmering and the sugar has melted completely. Add in the noodles and the veggies and toss to combine. Serve topped with cilantro, sliced scallions and peanuts.

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PAN ROASTED PORK TENDERLOIN WITH MIXED GRAIN AND AVOCADO SALAD

Tri Colored Quinoa, Amaranth and Millet Salad in Curried Mango Vinaigrette Topped with Fresh Avocado

Ingredients

- 1 whole pork tenderloin
- Secret Seasoning Blend (Recipe Follows)
- Olive Oil
- 1 cup cooked tri colored quinoa (recipe follows)
- 1 cup cooked Amaranth (recipe follows)
- 1 cup cooked millet (you guessed it, recipe follows!)
- ½ cup golden raisins
- Fresh pomegranate perils
- 1 cup blanched peas
- ½ cup shredded carrots
- ½ cup rinsed and drained chick peas
- 2 tablespoons Major Greys Mango Chutney
- 2 Tablespoons rice wine vinegar
- 1 teaspoon curry powder
- 4 Tablespoons Olive Oil
- Salt and Pepper to Taste
- 1 cup coconut milk (optional)
- Fresh Avocado

Directions

Heat oven to 375 F. Rub the pork tenderloin all over with spice mix and let sit for about an hour at room temperature. Heat a sauté pan over medium high heat and add olive oil to coat the bottom of the pan. Sear the pork on all sides and transfer to a rimmed baking sheet. And finish cooking in the oven until reaches an internal temperature of 145 F. Let rest 10 minutes before slicing.

In a large bowl, combine the grains with the raisins, pomegranate, peas, carrots and chickpeas.

In a small bowl, whisk together the chutney, vinegar and curry powder. Slowly whisk in the olive oil until emulsified and season with salt and pepper.

Pour the vinaigrette over the salad and toss to combine. Add extra olive oil if it seems dry. Mix in coconut milk is using and chill until ready to serve. Top with fresh avocado right before serving.

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GRAINS 101

Quinoa is a 2:1, ratio which means you will need to two cups of liquid to cook one cup of dry quinoa. Amaranth is a 3:1 ratio and Millet is 2:1 ratio.

Rinse grains before cooking and to add an extra toast-y flavor, you can toast the grains in olive oil before adding the liquid.

The liquid can be plain water or you can play around with different stocks and herbs.

After toasting the grains and adding the liquid, season liberally with salt, bring to a boil and then reduce to a simmer and cover.

Quinoa should cook for 15 minutes, Amaranth for 20 minutes and Millet for 20-25 minutes. After cooking, remove from the heat and let rest for 5 minutes before removing the lid. Fluff with a fork.

Express Method: add 1 cup of rinsed grains to a large pot and cover with at least 3 inches of water and add salt. Bring to a slow boil over medium heat. Reduce to a very low simmer and do not cover. Gently cook until the grains begin to open and look fluffy, about 15 minutes. Test a few grains for doneness. Drain as you would pasta.

SECRET SPICE BLEND

2 Tablespoons Ground Cumin

2 Tablespoons Curry Powder

2 Tablespoons Chili Powder

2 Tablespoons Garlic Powder

1 Tablespoon Dried Oregano

4 Tablespoons Salt

1 Tablespoon Pepper

Combine Spices in a jar and shake to combine. Keep stored in a cool, dry place.

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CEREAL MILK CREPES

Cereal Infused Whipped Cream with Fresh Berries and Smashed Blackberry Sauce

Ingredients

- 2 cups Cinnamon Toast Crunch Cereal (or whatever cereal you prefer)
- 1 quart heavy cream
- 2-4 Tablespoons Powdered Sugar
- Premade Crepes (usually found in the produce section)
- Fresh Blackberries
- 2 Tablespoons Light Brown Sugar
- 1 Tablespoon Lemon Juice
- Pinch of Salt
- Fresh berries for filling

Directions

Preheat oven to 350 F. Line a rimmed baking sheet and lay out the cereal in a single layer. Lightly toast for about 8-10 minutes. Cool completely.

Place cooled cereal in a large bowl and cover with cream. Let steep for at least 20 minutes at room temperature.

Strain out the cereal and discard. Chill the cream in the fridge for at least an hour.

Whip the cream to soft peaks with the powdered sugar and chill again until ready to use.

Place fresh blackberries in a bowl and mash with a potato masher. Add brown sugar, lemon and salt and stir until the sugar dissolves.

TO ASSEMBLE

Directions

Fill the crepe with the cereal cream and fresh berries. Roll up and drizzle with the blackberry sauce.