

POTATO AU GRATIN

By Firefighter/Chef Allwine



Total Prep Time: 60 Minutes

Serves 4-6

INGREDIENTS

- 4 russet potatoes
- 1/2 lb gruyere cheese (or your preferred cheese)
- 1/2 lb raclette cheese (or your preferred cheese)
- 2 cups of heavy cream
- Fresh thyme
- Salt & pepper to taste

INSTRUCTIONS

1. Preheat oven to 350.
2. Peel and slice potatoes.
3. Slice cheese.
4. Pour a small amount of heavy cream on the bottom of the baking dish and then begin laying the potato slices.
5. Between each layer of potatoes, add in cheese slices, thyme, salt & pepper
6. Continue layering and stacking potatoes until the baking dish is full. Finish the final layer with slices of cheese, heavy cream, thyme and salt and pepper.
7. Cover with foil and bake at 350 for 30 minutes, or until potatoes are tender.
8. Uncover and cook until the top browns.

TURKEY DEMI-GLACE

By Firefighter/Chef Allwine



Total Prep Time: 6 Hours

Serves 4-6

INGREDIENTS

- 1 gallon of homemade turkey broth
- 1/4 cup butter
- 1/4 cup flour
- 1/4 cup heavy cream
- Salt & pepper to taste

INSTRUCTIONS

1. Reduce gallon of homemade turkey broth down to about a quart.
2. In separate pot begin making the roux, add in equal parts flour and butter. Cook for a couple minutes until toasted, mixing continuously.
3. Slowly add scoops of the homemade turkey broth to the roux, mixing together until you reach desired texture. It should be similar to a gravy texture.
4. Finish the demi-glace with a splash of heavy cream.
5. Salt & pepper to taste.

CRANBERRY MUSTARD SAUCE

By Firefighter/Chef Allwine



Total Prep Time: 10 Minutes

Serves 4-6

INGREDIENTS

- 1 orange
- 8 oz fresh cranberries
- 1/4 cup sugar
- 1/4 cup water
- 1 tbsp grain mustard

INSTRUCTIONS

1. Add 1/4 cup of water, 1/4 cup of sugar, and orange zest to saucepan.
2. Squeeze in juice from the orange.
3. Add in 8 oz of cranberries.
4. Cook over medium heat until cranberries soften and burst open. Stirring occasionally.
5. Let cool for a couple minutes.
6. Mix in 1 tbsp of grain mustard.

BRUSSELS SPROUTS WITH BACON AND SHALLOTS

By Firefighter/Chef Allwine



Total Prep Time: 10 Minutes

Serves 4-6

INGREDIENTS

- 2 lbs of brussels sprouts
- 4 shallots
- 1/2 lb bacon
- Salt & pepper

INSTRUCTIONS

1. Dice the bacon and shallots.
2. Cut the brussels sprouts into quarters.
3. Add diced bacon to pan and let fat render. Add in the diced shallots and cook down.
4. Remove bacon and shallots, leaving the bacon fat in the pan.
5. Add in the brussels sprouts and sear. Season with salt & pepper. Let sear for 5 minutes, stirring every 1.5 minutes.
6. Add the bacon and shallots back into the pan, combine and cook for about a minute.

RUSTIC FRENCH APPLE TART

By Firefighter/Chef Allwine



Total Prep Time: 60 Minutes

Serves 4-6

INGREDIENTS

- 2 cups of flour
- 1/2 cup butter
- 1 tsp salt
- 2 honey crisp apples
- 1/4 cup cane sugar
- 1/2 cup of ice water

INSTRUCTIONS

1. Preheat oven to 425.
2. Mix 2 cups of flour, 1 tsp of salt, 1 stick of cold butter (sliced) in mixing bowl. Use hands (or fork) to break butter while mixing. Mix until butter is broken down.
3. Slowly add in water until the mixture has a dough consistency. Too much water will make the dough too sticky when rolling it out.
4. Place mixture in refrigerator for 20-30 minutes.
5. Core and thinly slice apples, while the dough is chilling.
6. Remove the dough from the refrigerator. Slightly flour your surface and roll out dough to about 1/8 inch thick.
7. Place dough into a no stick pan, shaping by hand.
8. Place apples into pan, shingling the slices into a single layer.
9. Sprinkle cane sugar over top of the apple slices.
10. Remove excess pie dough, and then fold down the sides.
11. Bake for 30 minutes, or until crust is golden brown.
12. Remove from the oven, let cool, serve with whipped cream.