Roasted Pork Loin with Bourbon Mushroom Sauce
Serves 6-8 People

Ingredients
5 lbs. Pork Loin
1 T Kosher Salt
2 tsp Black Pepper
2 ea. Shallots, sliced
1 T Rosemary, chopped
1 T Sage, chopped
½ lb. Mushrooms
3 T Butter
1 T Oil
¼ cup Leeks, white only sliced
2 ea. Garlic, sliced
1 cup Bourbon
4 cups Beef Stock

Method of Preparation:
1. Make marinade for the pork loin by combining garlic, shallots, rosemary, and sage in a bowl. Whisk together until well combined. Place the pork loin in a baking dish and cover with the marinade. Marinate the pork for at least 4 hours or overnight. Turn the pork loin once during the marinating process.
2. After the pork loin has marinated remove from marinade and discard the liquid. Use a paper towel to remove excess moisture from the pork loin. Season with salt and pepper. In a large saute pan or a roasting pan over two burners on the stove heat over high heat. Once the cooking vessel is hot carefully add the pork loin and allow to brown on all sides. At least 2 minutes per turn.
3. When the pork loin is browned on all sides remove from pan place in a roasting pan. Place in a preheated 350 degree oven and cook until the internal temperature is 150 degrees.
4. To make the sauce use the same pan that was used to brown the pork and discard access oil. Return to the stove and place on medium high heat. Add butter and mushrooms and cook until the mushrooms begin to brown. Then add the leeks and cook for another two minutes,
5. Carefully add the bourbon and using a wooded spoon scrap the bottom of the pan. Allow to simmer for two minutes them add the beef stock and reduce to simmer for 10-15 minutes. Add more butter at the end to finish the sauce.
6. When the pork is removed from the oven allow it to rest for 10 minutes to allow the juices stay in the meat. Slice the meat in ¼ inch thick pieces and spoon on the sauce. Serve immediately.
**Chicken with Apricot Glaze**  
**Serves 6-8 People**

**Ingredients**  
- 5 lbs. Chicken Quarters (any part of the chicken you would like)  
- 1 T Kosher Salt  
- 2 tsp Black Pepper  
- 1T Basil  
- 1T Parsley  
- 1 tsp Rosemary  
- 2 ea. Garlic  
- ¼ cup Olive Oil  

**Sauce:**  
- 4 ea. Dried Apricots, small diced  
- ½ c. Apricot Jam  
- Sherry Wine  
- Butter  
- Brown Sugar  
- Chicken Stock  
- Onion  
- Vinegar

**Method of Preparation:**  
1. Take the chicken and wash under cold running water to remove any blood and liquid it may have been sitting in.  
2. In a bowl mix together the salt, pepper, garlic, parsley, basil, and rosemary. Mix together thoroughly. Place the chicken in the bowl and coat with the mixture so that all the chicken is coated.  
3. Transfer the chicken to a roasting pan or baking sheet and place in 375 degree oven. Roast chicken until golden brown and the internal temperature reached 165 degrees.  
4. In a sauce pan over medium high heat add the butter and onions and cook the onions until they are soft. Once the onions are soft turn the heat to medium and add the Sherry, vinegar, and sugar. Stir and reduce by a third. Add the chicken stock, dried apricots, and apricot jam and continue to cook until slightly thicken.  
5. The last 15 minutes of cooking the chicken baste the chicken 3 or 4 times so that the glaze sticks to the chicken. Reserve the sauce for the chicken after it is baked.
Sautéed Carrots
Serves 6-8 People

Ingredients

- 1 ½ lbs. Carrots, peeled and sliced on an angle
- 2 T Oil
- 2 tsp Kosher Salt
- 1 tsp Black Pepper
- 1 T Parsley, chopped

Method of Preparation:
1. Place a large sauté pan over medium high heat. Once the pan is hot add the oil and then add the carrots. Season with salt and pepper and cook the carrots until they are al dente and are a little brown around the edges.
2. Once the carrots are cooked remove from heat and add the chopped parsley. Serve immediately!

Roasted Brussel Sprouts
Serves 6-8 People

Ingredients

- 2 lbs. Brussel Sprouts, trim any brown leaves, slice in half any large pieces
- 2T Oil
- 1T Kosher Salt
- 2tsp Black Pepper

Method of Preparation:
1. Take the washed and trimmed Brussel sprouts and place them in a baking dish or sheet pan. Season with salt and pepper then drizzle with oil. Rub together so that everything is dispersed evenly.
2. Place in a preheated 375 degree oven and cook for 15-20 minutes. Half way through the roasting stir around the Brussel sprouts so that brown and cook evenly.
3. Remove from oven and place in a bowl or platter. At this time you a squeeze fresh lemon juice or garnish with freshly shaved parmesan cheese. Serve immediately.
Smashed Red Bliss Potatoes  
*Serves 6-8 People*

**Ingredients**

- 5 lbs. Red Bliss Potatoes
- 2 T Kosher Salt
- 2 tsp Black or White Pepper
- 2 c Milk
- ½ lb. Butter

**Method of Preparation:**

1. Place peeled potatoes in a large pot and cover with cold water. Place a lid on the pot and cook over medium high heat. Once the potatoes have come to boil remove the lid and continue to cook until a knife can pierce the potatoes without resistance.
2. While the potatoes are cooking place the milk and butter in a small saucepan and scald over medium heat. Once the mixture comes to scald remove from heat.
3. Once the potatoes are cooked carefully drain off the water and place the potatoes in a bowl. Carefully pour some of the milk and butter mixture over the potatoes. Use a potato masher to smash the potatoes and continue to add the milk and butter until you achieve the consistency you want. Since these are “smashed” potatoes they are not required to be smooth.
4. Season with salt and pepper. Serve while hot!

Dutch Style Sauerkraut  
*Serves 6-8 People*

**Ingredients**

- 1 lb. Potatoes, peeled and thinly sliced half moon
- 1 sm Onion, medium dice
- 1 T Parsley, chopped
- 4 strips Turkey Bacon, small or medium dice
- 1 tsp Black Pepper
- 1 T Butter
- 2 cups Sauerkraut
- 1 tsp Oil

**Method of Preparation:**

1. Take the sauerkraut and place in colander. Rinse under cold water and allow to drain.
2. In a sauté pan or Dutch pan over medium high heat add turkey bacon and oil. Cook the turkey bacon until crisp. Once the bacon has crisped remove from pan.
3. Add the chopped onion to the pan and cook until golden brown. Stir frequently. Once the onions have browned add the potatoes and continue to cook. Season with salt and pepper.
4. When the potatoes begin to brown add the rinsed and drained sauerkraut and turkey bacon back to the pan.
5. Warm through the sauerkraut until hot. Remove from heat and garnish with chopped parsley.

**Note:** Pork Bacon can be substituted for Turkey Bacon just omit the oil in the first step.
Herbed Barley with Butternut Squash & Spinach
Serves 6-8 People

Ingredients

1 c Barley
1 sm Onion, medium dice
1 sm Butternut Squash, peeled and diced
2 cups Spinach, remove stem
½ tsp Nutmeg
1 T Kosher Salt
1 tsp Black Pepper
1 T Thyme
1 tsp Basil
2 cups Vegetable Stock

Method of Preparation:
1. In a pot cook place the barley and vegetable stock over medium high heat. Cover and bring to a boil. Once the barley comes to boil reduce the heat and cook the barley until tender.
2. In a large saute pan over medium high heat add the oil and onions to the pan. Cook onions until they are soft and begin to brown. Turn heat down and add the butternut squash and cook until it becomes tender.
3. Season with salt, pepper, and nutmeg. Add the cooked barley and spinach and stir in until spinach is wilted. Just before you remove from the heat add the fresh herbs. Serve immediately.
**Thomas Jefferson Sweet Potato Biscuits**

**Makes 2 dozen Biscuits**

**Ingredients**
- 5 c. Flour
- 2 T Baking Powder
- ½ lb Butter
- 1 ½ c. Heavy Cream
- 1 cup Brown Sugar
- 1 tsp Cinnamon
- ½ tsp Allspice
- 1 tsp Nutmeg
- ½ tsp Ground Ginger
- Pinch Salt
- Fresh or Canned Sweet Potatoes (Yams)

**Method of Preparation:**

1. In a large bowl combine the flour, sugar, baking powder, salt, cinnamon, and allspice.

2. Take the chilled butter and cut into the flour until crumbly. Take the mashed sweet potatoes and stir into the flour and butter mixture.

3. Pour the chilled heavy cream and mix gently into the flour mixture. Mix until just combined. Turn out onto a well-floured surface and use a rolling pin to roll it out till a 1 inch thickness. Use a drinking cup or 1 inch cookie cutter to cut the biscuits out. Place on a parchment lined sheet pan leaving a 1 inch between each one.

4. Place biscuits in a 350 degree oven and bake until golden brown (about 20 minutes) Can be served warm or room temperature.