



Thank you for your support of The 2011 Kitchen Walk! As promised, attached are recipes from this year's tour from our chefs + demonstrators! Additional recipes or alternate recipes from chefs have also been shared. We hope you enjoyed the tour and look forward to seeing you in 2012 for more kitchens, tastings and a gorgeous fall day!

SAVE THE DATE: 2012 KITCHEN WALK: SATURDAY, OCTOBER 13TH!

To view photos from the 2012 Kitchen Walk or to learn more about Designs for Dignity, visit: www.designsfordignity.org

Thank you for your support!

Designs for Dignity

The Kielbasa Brothers

Chile Verde Recipe

The Kielbasa Brothers "borrowed" this recipe from a boutique winery. Chef Greg puts his own touches on the recipe to tantalize your palate. Enjoy!

Serves 6

Spice Rub

2 tsp. oregano

1 ½ tsp. ground coriander

1 ½ tsp. ground cumin

¼ tsp. cayenne pepper

¼ tsp. ground cinnamon

3 pounds pork shoulder or butt, cut into 1 ½--to 2 inch cubes

4 tablespoons vegetable oil or lard, or more as needed

Salt and freshly ground black pepper

2 onions, chopped

4 cloves garlic, minced

1 7-ounce can whole or diced roasted green chiles

1 14-ounce can plum or fire-roasted tomatoes

2 10-ounce cans Mexican green tomatillos, drained

¼ cup chopped fresh coriander (cilantro) plus additional for garnish

1 cup meat or poultry stock

1 cup Amphora Sauvignon Blanc

1 to 2 tablespoons red or white wine vinegar (optional)

Sour Cream (optional)

In a small bowl, combine the oregano, coriander, cumin, cayenne, and cinnamon.

*1) Pour yourself a glass of **Syrah**, take a sip, and only then:*

Place the pork in a large nonaluminum container and rub with the spice mixture. Cover and marinate overnight in the refrigerator or for 1 to 2 hours at room temperature.

Heat 2 tablespoons of the oil in a large sauté pan over high heat. Add the meat in batches, sprinkling with salt and pepper, and cook until brown, adding oil as needed, 8 to 10 minutes per batch. Set aside the browned meat.

In a stew pot or Dutch oven, heat 2 tablespoons oil over medium heat and add the onions. Sauté the onions until softened, about 10 minutes. Add the garlic and sauté for 2 minutes longer. Add the reserved pork to the onion mixture.

In a blender or food processor, puree the green chiles, tomatoes, tomatillos, and fresh coriander. Stir this puree, the Sauvignon Blanc and the meat stock into the pork and onions. Bring the mixture to a gentle boil; reduce the heat to low, and cover the pot. Simmer until the pork is tender, 1 ½ to 2 hours.

Garnish with avocado and sour cream. Serve warm.

Serve with Syrah or Sangria!



Benefiting Designs for Dignity

HOT BLOODY MARY SOUP

- 1 46 Oz can of tomato cocktail juice
- 1 cup freshly squeezed orange juice
- Juice of three lemons
- 3 tbs. crushed dried tarragon
- 1 tbs. celery seed
- 2 tbs. sugar

Combine all the above ingredients and bring to a boil....reduce heat and add:

- 1 cup vodka

Boil for 10 minutes or until the alcohol is boiled off, then adjust seasonings:

- 2 tsp. ground pepper
- 1 tsp. coarse salt

Dash of tobacco....

Be careful to not make this too hot...the vodka does make it plenty tasty and the longer you let this sit...the more spicy it gets, so taste this before you serve it.

Garnish with celery, or tomato slices or a julienne of orange peel and chopped scallions.

SERVES EIGHT



SIX ONION SOUP

- 4 Tbs. sweet butter
- 2 Cups finely chopped yellow onions
- 4 Large leeks, white part only, cleaned and thinly sliced
- ½ Cup chopped shallots
- 6 Garlic cloves, peeled and minced
- 4 Cups chicken stock

Sauté all the onions and garlics in the butter until slightly colored, about 25 minutes...Add the chicken stock and then add the herbs in a piece of cheese cloth bound with string (easy to remove later)

- 1 Tsp. dried thyme
- 1 Bay Leaf

Cook for another 20 minutes....remove herb bundle and puree in food processor until creamed. Transfer to another pot or freeze until ready to use.

Bring pureed onions to a simmer, then add:

- 1 Cup heavy cream:

Add:

Chopped scallions ...simmer for 5 minutes...pour into serving bowls...

Garnish with:

Snipped chives

Homemade toasted cornmeal croutons or French bread croutons.

SERVES 4 TO 6 PORTIONS

2011 KITCHEN WALK

Benefiting Designs for Dignity



Cream of Tomato with Rosemary Soup

1 cup sweet onion, diced
1 tablespoon extra virgin olive oil
6 oz. dry white wine
1-28 oz. can of chopped San Marzano tomatoes*
10 oz. heavy whipping cream
1 tablespoon finely chopped fresh rosemary
Salt and pepper
Chipotle powder (optional--adds a little heat and smokiness)

Sautee onion in olive oil on medium heat until lightly browned. Add white wine. Cook until liquid is almost gone. Add tomatoes. Bring to a simmer. Add heavy whipping cream. Bring to a simmer again. Remove from heat. Puree with immersion blender. Add rosemary and salt, pepper, and chipotle powder to taste.

* San Marzano tomatoes are grown in Italy and canned at their perfect ripeness. When fresh, locally grown tomatoes are plentiful, we cut them in half, roast them cut sides up in a 350 degree oven for about 1 hour. This gives the soup a darker color and a smoky flavor.

(4 – 6 servings)



St. Thomas Mango Salsa

Yield: Makes about 2 3/4 cups

Ingredients

- 2 cups chopped pitted peeled mango
- 1/4 cup chopped red bell pepper
- 1/4 cup chopped red onion
- 1/4 cup chopped fresh cilantro
- 2 tablespoons fresh lime juice
- 1 tablespoon fresh lemon juice
- 1 cup chopped tomato
- 1 seeded and chopped jalapeno
- salt and pepper to taste

Preparation

Mix all ingredients in small bowl. Season with salt and pepper.



Honey Thyme Dressing

Yield: 1 cup

Ingredients:

- 6 tablespoons apple cider juice
- 4 tablespoons fresh squeezed lemon juice
- 1/2 cup grape seed oil
- 1 large shallot, finely chopped
- 1 tablespoon fresh thyme leaves
- 1 tablespoon honey
- salt and pepper

Preparation:

Whisk all ingredients in small bowl to blend and season to taste with salt and pepper.



Memphis BBQ Sauce

Yield: 2 cups

Ingredients:

- 1 1/2 cup tomato puree
- 1 cup bourbon
- 3 tablespoons brown sugar
- 3 tablespoons molasses
- 3 tablespoons apple cider vinegar
- 2 tablespoons Worcestershire sauce
- 1 tablespoon Dijon mustard
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon dried crushed red pepper
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon kosher salt

Preparation:

Bring all ingredients to boil in saucepan over medium heat, stirring occasionally. Reduce heat; simmer until sauce is reduced to 2 cups, stirring often, about 10 minutes.



Wolf Bite Hot Sauce

Yield: 3 cups

Ingredients:

- 1 chopped onion
- 3 minced garlic cloves
- 2 cups tomato puree
- 1 cup water
- 1/2 cup cider vinegar
- 1/4 cup Worcestershire sauce
- 1/3 cup brown sugar
- 1 tablespoon honey
- 1/4 cup lemon juice
- 1 1/2 tablespoons chili powder
- 1 tablespoon ground cumin
- 5 roasted jalapenos

Preparation:

Combine all ingredients in a pot and bring to a boil. Blend sauce in a blender or with a stick blender until smooth. Return the sauce to the heat and simmer until slightly thickened, about 30 minutes.