

**The Snooty Frog**

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## **Michelle's Menu**

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### *Passport Recipes*



#### **Exclusive Offerings from the Passport Weekends**

- *Smoked Salmon Brine*
- *Smoked Salmon Mousse*
- *Raspberry Dressing*
- *Beef Bourguignon*

**Date: 3/30/2009**

## Raspberry Vinaigrette (served in Park Salad)

### Ingredients:

- 1 1/2 cup raspberry vinegar
- 1 cup honey
- 1 tsp. granulated garlic
- 1 tsp. white pepper
- 1 tsp. tarragon

### Directions:

1. Stir up ingredients in blender. Fill with oil.



## The Snooty Smoked Salmon

### Ingredients:

- 1/2 lb. - 1 lb. fresh salmon
- 1/4 cup non iodized salt
- 2 cup soy sauce
- 1 cup water
- 1/2 tsp. onion powder
- 1/2 tsp. granulated garlic
- 2 tsp. pepper
- 1 cup dry white wine

### Directions:

1. Clean salmon and set aside.
2. Mix soy sauce, water, and wine. Add remaining ingredients into mixture.
3. In medium size casserole dish or similar, lay salmon flat and pour in brine mix.
4. Cover brine mix and salmon and soak overnight.
5. Remove salmon from brine. Let dry to room temperature, then smoke for 30 min.



## Smoked Salmon Mousse

### Ingredients:

1/2 lb. smoked salmon

4 egg whites

1 lb. cream cheese

### Directions:

1. Chop salmon in food processor
2. Beat 4 egg whites until stiff.
3. Soften 1 lb. of cream cheese.
4. Mix salmon with whipped egg whites.
5. Finally, mix in cream cheese until smooth.



## Beef Bourguignon

### Ingredients:

(Serves 6)

- 3 1/2 pounds stewing beef (chuck or shin)
- 6 oz. lean salt pork or thick cut bacon
- 3 tbsp. butter
- 3/4 lb. pearl onions
- 3/4 lb. small button mushrooms
- 1 onion, finely chopped
- 1 carrot, finely chopped
- 2-3 garlic cloves, finely chopped
- 3 tbsp. flour
- 3 cups red wine, preferably Burgundy
- 1 1/2 tbsp tomato paste
- Bouquet garni
- 2 1/2—3 cups beef broth
- 1tbsp chopped fresh parsley
- Salt and fresh ground black pepper



### Directions:

1. Cut beef into 2 inch pieces. Dice pork, or cut the bacon into thin strips crosswise.
2. In large, heavy flameproof casserole, cook the pork or bacon over medium heat until golden brown. Remove and drain, pouring out all but 2 tbsp of fat.
3. Increase heat to medium-high. Add meat so it forms a single layer to brown, turning to brown all sides. Transfer cooked meat to plate and repeat to brown the rest of the meat in batches.
4. In a heavy frying pan, melt one-third of the butter over medium heat. Add pearl onions and cook. Stir frequently until evenly golden brown. Set aside on a plate.
5. In same pan, melt half of remaining butter over medium heat. Add mushrooms and sauté. Stir frequently until golden brown, then set aside with pearl onions.
6. When all the beef has been browned, pour off any fat in the casserole and add the remaining butter. Once the butter is melted, add the carrots, chopped onion, and garlic and cook over medium heat for 3-4 minutes, stirring frequently. Sprinkle flour over. Cook for 2 minutes, and then add the wine, tomato paste, and bouquet garni. Bring to a boil, scraping the base of the pan.
7. Return the beef and bacon to the casserole and pour on the broth, adding more if needed to cover the meat and vegetables when pressed down. Cover casserole and simmer gently over low heat, stirring occasionally for about 3 hours, or until meat is very tender. Add the sautéed mushrooms and pearl onions and cook, covered, for 30 minutes more. Discard the bouquet garni and stir in the parsley before serving.