

Chef Profile Series
Halloween Spooktacular
Executive Chef Bill Wright

Four Course Menus:

Cobb-Web Cheese Soup
Autumn Stuffed Pork Roast
Monster Mashed Potatoes
Eye Ball Cupcakes

Recipe:

Cobb-Web Cheese Soup
8oz. Portion

3T euro butter	1 onion chopped
2 qts chix stock	1c dry white wine
1 bunch broccoli	1c milk
3c heavy cream	green food coloring (optional)
2oz shredded mozz	2oz parmesan
2oz crumble gorgonzola	2oz fontina
¼ t fresh nutmeg	s/p
3 peeled potato diced	1 bu. Leeks sliced
Croutons	

Directions: Sweat onions & leeks in butter, add wine, chix stock, potatoes, cook till potato tender, add cream, broccoli, add cheeses till blend, and adjust seasoning. Finish with food color till desired “moldiness” Do NOT over heat soup at this point it will separate. For large batches blend cheeses before serving.

Recipe:

Autumn Stuffed Pork Roast
Stuffed w/ sausage, fennel & pears
6oz Portion

2T olive oil	3T minced rosemary
10oz bulk sausage	2c dry white wine
1T butter	3T minced thyme
1 lg. Chopped onion	2 diced pears
6 minced scallion	3T orange juice
4 cloves garlic	1—4# rolled shoulder pork roast
2c fresh bread crumbs	1t crushed fennel seed
1 minced fennel bulb & leaves	
1/2c minced parsley	

Directions: Oven 425, heat skillet, oil, butter hot, add onion, add scallions, garlic add crumble sausage, cook, add bread crumbs fennel & leaves, parsley, 1/2 fresh herbs, cook , about 12 min. add pear & orange, cook 3 min. stuff pork roll & tie, from middle out. Season, salt & pepper, fresh herbs, fennel seed roast 30 min add wine, mire poix, finish till done make pan gravy.

Recipe:

Monster “Mashed” Potato

3oz. Portion

5# Peeled baked potato
5# sweet potato
1/2c butter
s/p, nutmeg to taste

2# purple potato
1# Cooked pureed broccoli
1/2c heavy cream

Directions: cook all separately mash fold together, fold broccoli adjust seasoning

Recipe:

Eyeball Cupcakes

Directions: Yellow or Chocolate Cake Mix

Follow the directions on the box to create batter, and bake into desired cupcake size

Once cool, ice each with vanilla frosting

Place one jelly peach ring in the center of the cupcake

Place one whopper candy or other candy in the center of the peach ring for pupil

Using vanilla icing, portion out about 8-10 oz and using red food dye, color the frosting

Pipe tiny lines to represent blood vessels in the eyeball