

Recipe Card				
Recipe Name:	Succotash	Yield:	4	portions
<i>Ingredients Details</i>				
Ingredient	Unit	Amount		
Bacon slices	ea	4		
yellow onion, diced	ea	1		
garlic cloves (confit)	ea	2		
cherry tomatoes, halved	oz	4		
fresh corn kernels, cut from cob	each (ears)	3		
Lima beans, cooked	oz	8		
okra, cut	oz	4		
basil, chiffonade	Tbsp	2		
1	Render fat from bacon and cook until crispy, remove from the pan.			
2	Sweat onion in bacon fat. Halfway through, add garlic and okra, cook for a few minutes.			
3	Add the corn, lima beans, and cook until the corn is tender.			
4	Add bacon, tomatoes, and basil. Adjust seasoning.			

Recipe Card				
Recipe Name:		Blackberry compote	Yield:	5 portions
<i>Ingredients Details</i>				
Ingredient	Unit	Amount		
Blackberries, halved	Oz	13		
Brown sugar	Oz	3.5		
Lemon juice	each	1/2		
Cinnamon	pinch			
1	Combine all ingredients in a saucepan. Let sit for 5 mins or so.			
2	Place the saucepan over medium-high heat and bring to a boil. Reduce the heat to medium and simmer until sauce has reduced and thickened slightly.			

Recipe Card				
Recipe Name: Celeriac and Apple Puree		Yield:		4 portions
Ingredients Details				
Ingredient	Unit	Amount		
Unsalted butter	oz	4		
Celeriac, peeled & 3/4" dice	oz	32		
Yukon gold Potatoes, peeled & 3/4" dice	oz	8		
Golden Delicious apples, peeled/cored & 3/4" dice	each	3		
Water	fl oz	2		
Double cream	fl oz	2		
Salt & black pepper (freshly ground)				
1	Melt the butter in a pot over medium heat.			
2	Add the celeriac, potatoes, and apples. Sauté, stirring occasionally, until they begin to soften, about 4–5 minutes.			
3	Add the water and tightly cover the pot. Reduce heat to low and simmer 30 minutes, until the vegetables are very tender.			
4	If the vegetables begin to burn or seem dry, add a few tablespoons more apple juice or water as needed.			

Recipe Card				
Recipe Name: Maple Candied Pecans		Yield: 4 portions		
Ingredients Details				
Ingredient	Unit	Amount		
Butter, melted	fl oz	1		
Maple syrup	tsp	2		
Walnuts, halves/pieces (peeled)	oz	8		
Brown sugar	tsp	1		
Salt	tsp	0.5		
Cinnamon, ground	tsp	0.5		
Nutmeg, ground	tsp	0.5		
1	Heat oven to 375°F / 190°C. Line a baking tray.			
2	Whisk melted butter and maple syrup together in a bowl.			
3	Add pecans and toss to evenly coat.			
4	In a separate small bowl, combine sugar, salt, cinnamon, and nutmeg. Sprinkle over the pecans and toss until evenly coated.			
	Spread pecans on the lined tray (silicone mat) in a single layer with space between.			
	Bake 5-7 minutes. Cool on the tray; sugars will set as they cool.			

Recipe Card				
Recipe Name:		Boudin Stuffed Quail	Yield:	4 portions
<i>Ingredients Details</i>				
Ingredient	Unit	Amount		
quail	ea	1		
boudin sausage	Oz	4		
cooked rice	Oz	2		
shaved parmesan or cheddar	Oz	2		
1	Remove Boudin from casing, cook until just done.			
2	Mix boudin with cooked rise and cheese, Cool			
3	Stuff quail			