



AMICAL

TRAVERSE CITY

Pistachio Crusted Salmon with Roasted Shallot Vinaigrette

INGREDIENTS

- 1 8-ounce piece of salmon
- 1 tablespoon whole grain mustard
- 4 ounces pulsed pistachios

DIRECTIONS:

Pan sear the salmon. Place the whole grain mustard on top and then pack the pulsed pistachios on top of the mustard. Cook to desired doneness (medium recommended).

SHALLOT VINAIGRETTE

Servings 12, Serving Size: 2 ounces, Prep. Time: 1 hour

INGREDIENTS

- 6 shallots, whole
- 1 tablespoon Dijon mustard
- 1/4 cup champagne vinegar
- 1/4 cup lemon juice
- 1/4 cup olive oil
- 1.25 cups salad oil
- 1 tablespoon fresh thyme, chopped
- 1 tablespoon roasted garlic puree
- Salt and pepper to taste

DIRECTIONS:

Roast shallots whole for 45 minutes to 1 hour until soft and golden brown. Let cool. Place shallots in a food processor with Dijon, vinegar, lemon juice and roasted garlic, and puree until smooth. Slowly add oils to emulsify. Season with salt, pepper and thyme. Label, date, refrigerate.

DUCK RAGOUT

Servings: 6, Serving Size: 6 ounces, Preparation Time: 3 hours

INGREDIENTS

- 6 pounds duck legs
- 6 carrots
- 1/2 cup shallots, julienned
- 1/4 cup chopped garlic
- 1 quart shiitake mushrooms
- 1 quart red wine
- 1 quart chicken stock
- 1 cup tomato concentrate
- 3 bunches fresh sage
- Salt and pepper to taste



DIRECTIONS:

Render fat off duck legs at 450°F for approximately 15-20 minutes. Take some of the rendered fat from the legs and sweat out the carrots, shallots and garlic for 10 minutes. Add shiitake mushrooms and cook for another 5-10 minutes. Add red wine and reduce by one quarter. Mix stock and tomato concentrate and add to the pot. Bring to a simmer for 10-15 minutes. Add sage, salt and pepper, then cover the duck legs with the sauce and braise for 2 hours at 350°F. Let duck legs rest in braising liquid overnight. Remove legs and pick the meat from the bones and reserve the braising liquid. Finally, add 6 ounces of the duck meat to 12 ounces of the reserved braising liquid and divide that between two crepes. Add a little arugula, roll crepes and top with chevre.

CREPE BATTER

Servings: 12, Serv. Size: 2 each, Prep. Time: 25 minutes

INGREDIENTS

- 2 cups whole milk
- 2 cups eggs, beaten
- 1/2 teaspoon salt
- 2 cups all-purpose flour
- 1/4 cup vegetable oil
- 1/4 cup sugar

DIRECTIONS:

In large bowl, mix all ingredients, except oil, until smooth. Strain out lumps. Then allow air bubbles to rise and skim top, then add vegetable oil. Pre-heat two 10-inch non-stick sauté pans, very lightly coat with butter or spray with vegetable oil. Pour 2 ounces of batter into pan, tipping pan to evenly coat, and repeat with second pan. Cook about 1 minute or until top of crepe is dry and edges are lightly browned. Flip crepe over and cook for another 15-20 seconds, just to finish.

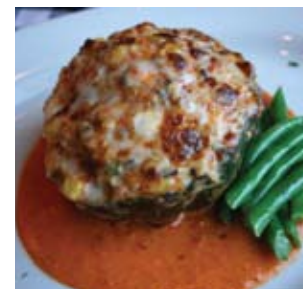
BUTTERNUT SQUASH SUCCOTASH

Servings: 12

Serving Size: 6 ounces, Preparation Time: 45 min

INGREDIENTS:

- 2 butternut squash, diced (or Big Al squash, if you can find it)
- 1 red onion, diced
- 1 yellow bell pepper, diced
- 1 red bell pepper, diced
- 2 zucchini, diced
- 1/4 cup chopped garlic
- 1 tablespoon fresh sage, chopped
- 1/4 cup olive oil
- 2 tablespoon butter
- Salt and black pepper to taste



DIRECTIONS:

Toss squash with olive oil, salt and pepper. Roast at 350 degrees for approximately 15 minutes or until soft, but not colored. Let cool. Sauté onion, peppers, and zucchini in butter until onion begins to brown. Season with salt and pepper and let cool. Place everything in a large bowl with fresh sage and toss to combine.

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EXECUTIVE CHEF AL SCHMITT

Chef Al Schmitt hails from Bootjack, located in the heart of the Keweenaw Peninsula in Michigan's Upper Peninsula. He grew up in a large family who cooked together and appreciated the community found through cooking. The food of choice was always homemade comfort food. To this day, Schmitt chooses a delicious pasta over any other food—proving that you can take the guy out of the U.P., but you can't take the U.P. out of the guy.

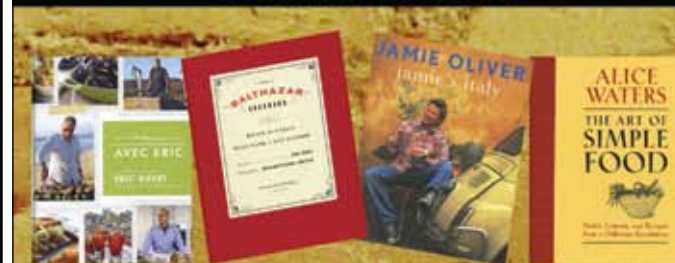
After graduating from high school in 1999, Schmitt attended Lake Superior State University in Sault Ste. Marie, where he received a Bachelor of Science degree in History with a minor in Geography. His original plan to become a history teacher was derailed when he took a job in a restaurant to help make ends meet. In the restaurant business, Schmitt found that he enjoyed the pace and atmosphere to such an extent that he changed course and enrolled in the Great Lakes Culinary Institute in Traverse City.

While at the Culinary Institute, Schmitt learned his craft and had the opportunity to work with talented chefs from all over the world. He graduated from the program in 2006, around the same time he began working for Amical in Traverse City.

According to Schmitt, his position as executive chef brings together many aspects about the restaurant business which he loves. As a leader there, Schmitt is able to influence the menu so that he can provide delicious food to Northern Michigan. Schmitt currently resides in Traverse City with his wife, Jennifer and their daughters, 2-year-old Adeline and 3-year-old Ava.

2011/2012 Cookbook Dinner Series Schedule

OUR TALENTED KITCHEN STAFF CREATES A WEEK LONG MENU WITH RECIPES FROM EACH COOKBOOK



November 7th – 13th 2011

Avec Eric

by Eric Ripert

A creative culinary journey with a renown master chef

December 5th – 11th 2011

Balthazar

by Keith McNally, Riad Nasr & Lee Hanson

Lively French bistro dishes and preparations from a NYC favorite

January 9th – 15th 2012

Beyond the Great Wall

by Jeffrey Alford and Naomi Duguid

Recipes and enticing flavors from the inner regions of China

February 6th – 12th 2012

Jamie's Italy

by Jamie Oliver

Jamie takes on Italy as only he can—classically non-traditional!

March 5th - 11th 2012

660 Curries

by Raghavan Iyer

Saucy and sensational -the gateway to Indian cooking

April 2nd - 7th 2012

The Art of Simple Food

by Alice Waters

Dishes from one of the first voices of local & sustainable cuisine

April 30th – May 6th 2012

Rosa's New Mexican Table

by Roberto Santibanez

A return engagement of one of our favorite Mexican cookbooks



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