



QUAIL HOLLOW RESORT



Dating Back Over 6,000 Years, Garlic is a Classic Ingredient.....

Jonathan Buchner – Executive Chef Quail Hollow Resort

Cevapcici (Chivapchichi)

Ingredients:

2 pounds Ground Pork
1 pound Ground Veal
½ pound Ground Lamb
1 Egg, Beaten
8 Garlic Cloves
1 Small Yellow Onion, Chopped
1 cup Beer or White Wine
1 tsp Vegeta*
1 tsp Salt
1 tsp Pepper
1 tsp baking soda
½ tsp ground cayenne pepper (optional)

For Garnish:

Ajvar*
Yellow Onion, julienne
Bread, any European style white

Yield: 35-45 pieces depending on your size.



Procedure:

Put garlic and onion in food processor and finely mince. Add beer or wine to processor and puree for 2 minutes. Set in refrigerator for at least 30 minutes.

Gently mix together remaining ingredients and then strain the liquid from the pureed onion and garlic onto the meat and gently incorporate. If you like your cevapcici to have a little more of pungent garlic and onion kick there is no need to strain. Also note if you like a little spicier add ½ tsp ground cayenne pepper.

You can test the seasoning by cooking off a small scoop of the meat and adjusting it to your personal preference.

Allow the meat mix to sit refrigerated 6-10 hours to develop more flavors.

Hand form tiny sausages. The size is up to you but make sure they are all uniform.

You can now either grill them par fry them in a pan on the stove. I like to season them right before cooking them to get a nice flavored crust on them. If your grilling just brush the grates with oil or non stick spray, for the stovetop just use a little vegetable oil in your pan. Cook until an internal temperature of 160 degrees.

Serve on a platter with bread, raw white or yellow onion slices and ajvar.

*Vegeta, a seasoning, and Ajvar, a condiment, are both available in the European dry goods section of most supermarkets or at a European imports store. Ajvar consists of roasted peppers, eggplant and garlic which can also be homemade.

Ajvar

Ingredients:

6 Red Peppers
2 Medium Eggplants
½ cup Oil, Olive or Vegetable or blend of both
1 Large Yellow Onion
½ tsp Red Pepper Flakes or sriracha* sauce (optional)
4 Large Garlic Cloves, minced
1 Tbsp Lemon Juice
1 Tbsp Red Wine Vinegar
Salt and Pepper to taste
Parsley, chopped for garnish



Procedure:

Roast the peppers and eggplants over charcoal or a gas flame, or bake them in a preheated 475 F oven, until the skin is blistered and darkened. Place the roasted vegetables in a container and seal with plastic wrap and let them steam in their own heat for 10 minutes. Peel off and discard the burnt skin along with the stems and seeds. Mash the peppers and eggplant pulp together to form a slightly chunky mass. You can do this with a fork or in a food processor.

Heat 3 tablespoons of oil in a large skillet and sauté the onion and pepper flakes, if you want some heat, until very soft. Add garlic and cook for 2 more minutes.

Remove from the heat and stir in the pepper and eggplant, mixing well. Slowly drizzle the remaining oil into the mixture, stirring constantly to incorporate all of the oil. Add lemon juice and/or vinegar, and salt and pepper to taste.

Transfer to a serving bowl and garnish with parsley.

Yield: 6 to 8 servings, as an appetizer or

*Hot chili sauce found in the Asian dry goods section of your super market or any Asian market.





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Baby Greens and Fresh Herbs Salad with Roasted Wild Mushrooms, Goat Cheese, Parmesan Crisps and Roasted Garlic Vinaigrette

Ingredients:

Baby Arugula
Baby Spinach
Frisee, chopped and well washed and dried
Roasted Mushrooms, warm or room temperature (see recipe below)
Roasted Garlic Vinaigrette (see recipe)
Fresh Herbs, chopped (any mixture of Chives, Tarragon, Dill and Flat Leaf Parsley)
Soft Goat Cheese
Parmesan Crisp (see recipe below)

To Plate:

Mix all greens and mound in the middle of 6 plates.
Sprinkle with the roasted mushrooms and drizzle about 3 oz of the dressing over the salad.
Sprinkle goat cheese, then herbs and finally crumble of parmesan crisps. Serve.



Roasted Mushrooms

Ingredients:

½ cup Shitake Mushroom Caps, sliced
½ cup Portabella Caps, gills removed, diced
½ cup Button Mushrooms, sliced
¼ cup Vegetable oil
2 Thyme Sprigs
Salt and Pepper to taste

Procedure:

Heat oven to 350.
Toss mushrooms in oil and spread evenly onto a sheet tray lay thyme on top and roast for 10-15 minutes. Season with salt and pepper.

Parmesan Crisps

Ingredients:

½ cup Parmesan Cheese, grated

Procedure:

Place a 3 inch circle cutter on a silicone mat lined sheet tray and sprinkle an even layer of cheese inside it; repeat 5 more times.
Bake in 350 oven for about 5 minutes or until melted and golden.
Allow to cool to room temperature.



Roasted Garlic Vinaigrette

Ingredients:

½ cup Roasted Garlic Puree (recipe below)
1 ½ tsp Salt, or as needed
½ tsp Ground Black Pepper
½ tsp Sugar
8 oz Apple Cider Vinegar
16 oz Vegetable Oil
8 oz Extra-Virgin Olive Oil

Yield: Approximately 1 quart.

Procedure:

Blend garlic, salt, pepper, sugar and vinegar in either blender or whisk by hand in a bowl.
Slowly incorporate both oils in a thin stream while blender is running or whisking vigorously.
Taste and adjust seasonings if necessary.

Variations: Add lemon juice and/or fresh herbs for added flavors. Also experiment with different ratios of the extra virgin and vegetable oil as well as various types of vinegars such as red wine or tarragon.



Roasted Garlic

Ingredients:

4 heads Garlic, cut crosswise in half leaving peel on
2 Tbsp Extra-Virgin Olive Oil
Salt and Fresh Ground Pepper
2 sprigs Thyme

Yield: Approximately ¾ cup.

Procedure:

Heat oven to 375 and line a sheet tray with parchment paper.
Drizzle the cut side of the garlic with the oil and season with salt and pepper.
Place the garlic on the parchment lined tray cut side down and tuck pieces of thyme sprig under each piece. Bake garlic for 40-60 minutes or until the cloves are very tender but not too dark the color should be a deep golden.
Garlic is ready to use or refrigerate for later use. Cloves will easily pop right out when gently squeezing. Can be used as is or puree to incorporate into other recipes.