



Autumn Royal Oak Farmers Market Blitz

Two Unique Forest Mushroom Toast

Ingredients:

- 2# or about 6 cups of any combination of the following: Oyster, hen of the wood, shiitake, cremini, white button, chanterelle, hedgehogs, lobster, maitake or trumpet king
- 2 garlic cloves, minced
- 1 1/2 teaspoons chopped rosemary
- 1 teaspoon finely grated lemon zest
- 1 small red onion diced small
- 4 Tablespoons balsamic vinegar
- ½ cup extra-virgin olive oil (2 tablespoons for brushing bread) plus more for brushing
- Sea salt and freshly ground black pepper
- 20 slices pound burrata cheese,
- 20 slices of baguette or rustic bread of your choice
- 3 Tablespoons balsamic syrup (optional)

Directions:

1. Toss selected mushrooms with the garlic, rosemary, lemon zest and the 1/2 cup of olive oil and let marinade of an hour or so.
2. Heat sheet tray in 375 degree oven for five minutes, remove and toss mushrooms on tray. (Shingle loosely so they roast, do not over crowd the tray; use two if need be) roast in oven for 8 -12 minutes, occasionally using spatula to shift them evenly to brown.
3. Brush or toss bread slices in olive oil; toast in oven for 4-5 minutes or grill on BBQ
4. Top toast with a slice of cheese and then a heaping tablespoon of mushroom mix
5. Drizzle with a little balsamic syrup if desired

Orchard Squash and Apple Bruschetta

Ingredients:

- 2 cups diced butternut squash
- 1 cup diced local apples
- 4 tbsp. olive oil
- ½ tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp allspice
- ¼ tsp. ground ginger
- ¼ tsp ground cloves
- 1 tsp. sea salt
- Sprinkle of black pepper
- 12 slices rustic multi grain or sourdough style bread
- 1 cup ricotta cheese
- 6-8 fresh sage leaves, cut in thin strips (a few tablespoons oil for a quick pan fry)
- 2 tbsp. balsamic glaze

Directions:

Preheat the oven to 425°F.

1. Toss the butternut squash and apples with 2 tbsp. olive oil, ground cinnamon, nutmeg, allspice, cloves, sea salt and sprinkle of black pepper.
2. Place in an even layer on a baking sheet and roast in oven for 15 minutes.
3. Season ricotta cheese with ½ tsp. sea salt & a sprinkle
4. Heat oil drop sage leaves in; fry for about 30-45 seconds, remove and blot dry on paper towel.
5. Toss or bread with olive oil and toast singled on set ray in over for 4-5 minutes until toasted.
6. Remove the bread from the oven and top with the ricotta cheese, then the roasted squash and apple mix.
7. Drizzle with the balsamic glaze.

Chef Reid's Mushroom Conserva

Ingredients:

- 3 lbs. assorted wild mushrooms: Oyster, hen of the wood, shiitake, cremini, white button, chanterelle, hedgehogs, lobster, maitake or trumpet king
- 3 cloves garlic, sliced thin
- ¼ cup flavorless oil for sautéing, such as grapeseed or canola
- ¼ cup flavorful oil, such as extra virgin olive oil
- 1 tablespoon sea salt
- 1 qts water or court bouillon
- ¼ cup sherry vinegar
- 1 tsp. fresh chopped thyme
- 2 thyme sprigs
- 1 fresh bay leaf

Directions:

1. In a wide pan with high sides, or even a soup pot, gently heat the oil and the sliced garlic until the garlic begins to turn golden.
2. Add the mushrooms, salt and herbs, and allow the mushrooms to simmer and stop the garlic from getting too brown.
3. Once the mushrooms have wilted and given up their juice, add the water or court bouillon, then bring the mixture to a boil.
4. After the mixture comes to a boil, turn the heat off and add the vinegar and flavored oil of your choice. Season the liquid to taste with a little sea salt to taste.
5. Put the conserve into a container and refrigerate. If you will be keeping the conserve for more than a few weeks, make sure to put plastic wrap on top of the conserva to keep the mushrooms under the liquid, otherwise bacteria from the air might harm them. Conserva will easily keep for a month

Field to Fork Market Bacon Hash

Ingredients:

- 1 butternut squash
- 1 bunch kale
- 3 local apples of your choice
- 1 cup Brussel sprouts sliced
- 1 white/Spanish onion diced
- 1 garlic clove
- 1/4 pound diced bacon
- 1/4 cup water
- 2 teaspoons sherry vinegar
- salt and pepper to taste

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Directions:

1. Peel and cube butternut squash; discard seeds.
2. Stem and julienne kale, peel and mince the garlic. Set aside.
3. In a large heavy bottom sauté pan over medium-high heat. Cook until the bacon fat for a couple minutes, then add onions, render bacon until it becomes crisp. While keeping the renderings in the pan, remove the pancetta to a plate and set aside.
4. Add squash, garlic and Brussels to bacon statue and reduce heat to medium.
5. Sauté the squash, stirring frequently, until the tender but not yet cooked completely, 10 to 12 minutes.
6. Add kale, stock and vinegar; stir and scrape the bottom of the pan to remove any cooked bits. Cook until the water has absorbed, the kale has wilted (a couple of minutes)