



RECIPES

FROM THE FAIRE

COURTESY OF CHEF BRIAN FELDPAUSCH

Vegan Mushroom Ragout

This was such a comforting dish on that first chilly night of the Faire last year. We served it with choice of mashed potatoes or polenta, and cooked greens. A large dutch oven works best for this dish. Serves 4.

- 4-6 portobello caps and or any other available mushroom
- 1 large onion
- 2 carrots
- 4 celery stalks
- 1 medium summer squash (acorn, delicata, etc. would work as well)
- 4-6 cloves of garlic
- 1/2 cup red wine
- 2 tablespoons balsamic vinegar
- 2, 14-ounce cans of tomatoes or equivalent of fresh
- Lots of fresh herbs: 1 bay leaf, and any combination of the following: rosemary, thyme, basil, parsley
- 2-4 cups vegetable stock (may not use all)
- 1-2 tablespoons dijon
- Salt and pepper to taste

Set oven to 350 degrees, and place dutch oven inside to preheat as the oven heats up. Meanwhile, quarter portobellos and dice all other ingredients. Remove dutch oven and place on stovetop over medium heat.

Add olive oil, mushrooms, and onions and saute until soft. Add all other vegetables and continue to cook until vegetables are sweated. Add vinegar and dijon, reduce to a glaze. Add tomatoes, fresh herbs, red wine, and enough stock to just barely cover ingredients. Bring everything to a boil. Turn off heat on stovetop, cover dutch oven and place back in the oven. Cook covered for 1-2 hours.

Serve over polenta, rice, or anything you want!

Pulled Pork

One of the most popular dinners revolves around this pulled pork for taco night! It's always a favorite among attendees young and old. Moist and tender, it can be served in a taco with fresh pico de gallo and delicious black beans on the side. Serves 6-8.

- Large (about 5 pounds) pork shoulder cut like Boston butt (bone-in is best)
- Spice mix: 1 tablespoon smoked paprika, 1 tablespoon cumin, 1 tablespoon salt, ½ tablespoon black pepper, ¼ tablespoon ground sage
- 4 carrots, sliced
- 2 onions, sliced
- 6 cloves garlic, chopped
- 1 cup orange juice
- 1 cup chicken stock
- 2 limes, halved
- 6-8 dried guajillo chili peppers (can substitute ancho chili)

Season up the pork with the spice mix. Set aside.

Add sliced carrots, onion, and garlic to cover the bottom of a nice deep pan. Place the pork on top of the vegetables. Add to the pan orange juice and chicken stock. Add lime halves and dried peppers.

Cover the pan - place a piece of parchment on top of pork, then wrap pan top in aluminum foil. Put it in the oven at 425 degrees for 35 minutes, then drop the temperature down to 325 degrees and continue to cook for about 5 hours.

Strain and save the juice. Pull the pork and moisten with some of the strained juice. If reheating the next day add in some more juice to keep moist.

Smoked Whitefish Pate

This dish went FAST. We had to ration it so everyone got to taste it! We even made a note to buy extra the following year and make a much bigger amount – here's hoping we can meet again next year and enjoy that delicious Michigan smoked fish!

- 1 ½ pounds smoked fish, deboned and shredded
- 1 lemon- juice and zest
- 1 tablespoon capers
- 1 tablespoon minced dill pickle
- 1 small shallot, minced
- 1 tablespoon roasted garlic, smashed into paste
- 2 teaspoons Dijon
- 1 teaspoon honey (or sugar)
- 2 teaspoons dill (fresh)
- 1/2 to 3/4 cup mayo
- Salt and pepper to taste

Mix all ingredients together. Enjoy on crackers, lettuce, pita, etc.

