

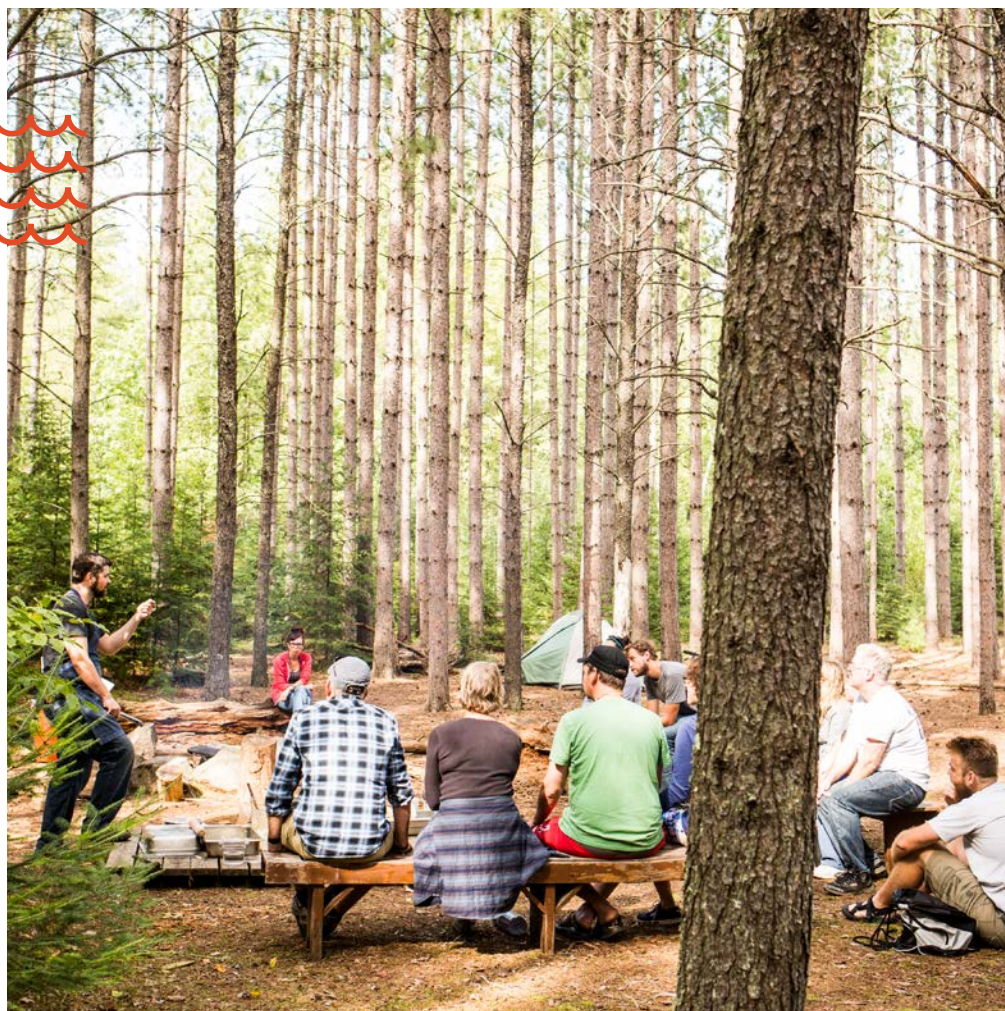
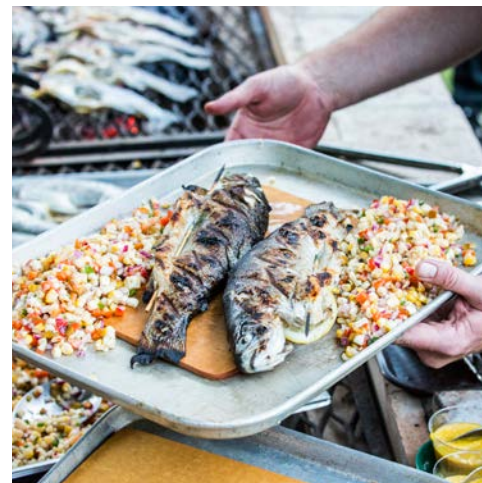
Chief Camp

== RECIPES & STORIES ==

WOODS, WATER & SMOKE

MINNESOTA | 2016





Chef Camp

YMCA CAMP MILLER
STURGEON LAKE, MN

CLOCKWISE FROM TOP LEFT: **1.** These rustic, cozy cabins are the perfect place to relax away from the action — if you ever feel like going inside. **2.** Campers enjoy meals outside under the majestic dining pavilion. **3.** Lake trout with grilled corn salsa; fish and produce from Wedge Community Co-op. **4.** Ryan Stechschulte of Spoon and Stable teaches campfire bread baking in the North Star classroom. **5.** Bittercube Bitters prepares delicious custom cocktails. **6.** The pier is a great place to soak up rays or watch the Northern Lights.



CLOCKWISE FROM TOP LEFT: **1.** Sometimes the real party happens after dinner, gathered around a roaring campfire. **2.** A camper takes aim on the archery range. **3.** Custom pitchers from the Northern Clay Center anchor every table setting. **4.** A northwoods skål with a hoppy Fulton Beer cocktail. **5.** Marco Zappia of Bittercube talks cocktails at the lakeside classroom. **6.** A custom field guide helps campers find their way.





WELCOME

THE BEST THING ABOUT CHEF CAMP, OF COURSE, IS THE PEOPLE — the campers, the chefs, and the counselors, gathering around the fire. After that, we can't overlook the beauty of Sturgeon Lake and the historic, woody summer camp that is YMCA Camp Miller. But then: let's definitely not forget the food and the pleasure of spending two days and two nights in wild, culinary heaven.

Here we've collected some of our favorite camp-related recipes. They're powered by local flavors and connected to Chef Camp's mission: uniting culinary adventure with the great outdoors. We gathered some of our favorite tastes, some new spins on camp cooking, and some of our campers' special requests. We tried to capture that feeling of communal cooking and eating under the stars we experienced at Chef Camp, and to bring you just a taste of it. We hope these recipes will get you fired up for your next camp adventure.

Bon appetit, and we look forward to sharing new flavors (and a new group of talented chefs) with you next year at Chef Camp!

JAMES NORTON, DAVE FRIEDMAN, AND TIM LOVETT
CHEF CAMP FOUNDERS

CHEF CAMP 2017

Chef Camp 2017 will take place
Sep. 1-3 at YMCA Camp Miller
on Sturgeon Lake, MN

Discover more about
Chef Camp and get tickets
at chefcampmn.com

OUR SPONSORS

Chef Camp 2016 was made possible by generous support from a variety of businesses and organizations. Thanks to Fulton Beer, Wedge Community Co-op, Tiny Footprint Coffee, Bittercube, The Heavy Table, Crapola! Granola, Crooked Water Spirits, Gamle Ode Aquavit, Kadejan, Maison Ferrand, Northern Clay Center, Northern Waters Smokehaus, Prohibition Kombucha, Shepherd Song Farm, and Verdant Tea.

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Breakfast



Sometimes a recipe is just a recipe,

but sometimes it's a deeply intertwined part of your life. Chef Camp co-founder James Norton makes these buttermilk biscuits for his wife, son, friends, and family whenever he gets a chance. They're made with big chunks of butter that run and separate the biscuits into distinct crunchy layers; the butter that pools in the pan hardens up their bottoms into crunchy, almost toast-like rounds. For the sake of our campers (and because he loves to get into the kitchen) Jim pumped out 160 of these biscuits starting at 5:15 in the morning on Saturday — the start of a long (but wonderful) day for him and the whole Chef Camp team.

James Norton is a co-founder of Chef Camp and edits *The Heavy Table*.
HEAVYTABLE.COM

BUTTERMILK BISCUITS

by James Norton

MAKES 10 2-INCH BISCUITS

INGREDIENTS

- 1 ¾ cups unbleached all-purpose flour (more for shaping dough)
- 1 tablespoon granulated sugar
- 2 ¼ teaspoons baking powder
- ¾ teaspoon kosher salt
- ¼ teaspoon baking soda
- 8 tablespoons (1 stick) very cold salted butter
- ¾ cup very cold buttermilk

PREPARATION

1. Heat oven to 500°F. and position a rack in the center. Line a rimmed baking sheet with parchment paper. Put dry ingredients in a large mixing bowl and whisk to distribute them evenly.
2. With a sharp knife, cut the cold butter lengthwise into ¼-inch-thick slices. Stack three or four slices and cut them into three even strips. Then cut the strips in half

several times to make many butter bits. Toss butter bits into the flour mixture. Continue cutting all the butter in the same manner and adding it to the flour. Then use your fingers to separate the butter bits, coat each one with flour, and distribute them all throughout the mixture. Don't rub the butter too hard, or it will melt.

3. When all the butter is evenly distributed, add the cold buttermilk and stir until the flour is absorbed by the buttermilk and the dough forms a coarse lump, about 1 minute.

4. Dust a work surface with flour and dump the dough onto it. Dust the top of the dough and your hands with flour, and press the dough into a ¾-inch-thick rectangle. Sprinkle a bit of extra flour on the top of the dough. Fold the dough over on itself in three sections, as if folding a letter.

5. With a metal spatula, lift the dough off the counter and dust under it with flour to prevent sticking. Dust the top with

flour and press the dough out again into a ¾-inch-thick rectangle and repeat the trifold. Repeat this procedure once more.

6. After the third trifold, dust flour under and on top of the dough, if needed, and roll or press the dough into a ½-inch-thick oval. Dip a biscuit cutter or a glass into flour and start cutting biscuits, dipping the cutter in flour between each biscuit. Transfer the biscuits to the baking sheet, spacing them about ½ inch apart. Gather any scraps of dough, roll 'em out again, and keep pressing biscuits until dough is gone.

7. Put the baking sheet in the oven and reduce the heat to 450°F. Bake for 8 minutes; rotate the pan 180 degrees and bake for 4 to 6 more minutes until biscuit tops and bottoms are golden brown. Remove pan from oven, and set it on a cooling rack. Cool biscuits for at least 3 minutes and serve hot or warm.

WILD GRAPE AND CARDAMOM JELLY

by Jamie Carlson

MAKES 6 HALF PINTS

INGREDIENTS

- 2 ½ cups wild grape juice (recipe to right)
- 4 cups granulated sugar
- ½ teaspoon cardamom seeds, finely ground
- 1 packet Sure-Jell liquid pectin

To make grape juice:

- 4 cups wild grapes, stemmed
- 2 cups water

PREPARATION

1. Cook the wild grapes and water in a saucepan over medium high heat for 15 minutes. Use a potato masher to release the juice from the grapes.
2. Let the grapes cool off and then strain the grapes through cheesecloth or a fine mesh sieve, collect the juice and discard the solids. Reserve 2 ½ cups of grape juice.
3. Stir together the juice and sugar and bring to a boil over medium high heat, stirring until all the sugar is dissolved. Add the cardamom and bring to a rolling boil. Add the Sure-Jell and bring back to a rolling boil for one minute. Turn off the heat and pour into sterilized half pint jars. Seal with new lids and place in a water bath canner for 15 minutes to complete processing.

WILD GRAPES ARE ABUNDANT and grow everywhere. I like to make several types of jelly every year and this one is one of my favorites. Adding a little spice to your jellies completely transforms them. I like to add cardamom to my grape jelly, nutmeg to my raspberry, and allspice to my high bush cranberry.

In the fall when you are harvesting grapes you want to make sure you are picking them in an area that is free of chemicals. Grapes are abundant and readily available around city parks but some cities spray their parks to control bugs or even to kill unwanted foliage so be careful when you are picking grapes or any wild food to make sure they are safe. When the grape clusters are all purple they are ready for jam making.

It is very easy to pick grapes and one can pick too many grapes in no time at all. For my recipe which will yield 6 half pints of grape cardamom jelly you only need about 2 pounds of grapes. That is about 4 cups of ripe grapes picked off the vine.

Jamie Carlson is a home cook and a culinary nomad. He is always looking for new things to try and different ways of using the meat he hunts, the fish he catches and the foods he forages.

YOUHAVETOCOOKITRIGHT.BLOGSPOT.COM





Pinecone Sourdough Starter

by Ryan Stechschulte

For this year’s Chef Camp, I harvested yeast from the forest using pinecones. Why pinecones? My thought process was this: young pinecones generally have sap on their exterior. Yeast needs to feed and, in my mind, the pine sap should be a cafeteria for wild yeast spores. I took these pinecones and soaked them in water for two days in hopes that the yeast spores would move into the water. I kept a lid on the container to prevent the natural yeast spores in my home to enter. I then used that water to begin a bread culture. I would mix this yeast water and flour together in equal parts and create an environment suitable for yeast growth. This feeding continues to this day. After two weeks the culture was primed for use.

1.

BASE RECIPE

- 100 grams wild yeast water
- 50 grams rye flour
- 50 grams all-purpose flour

This mix is the beginning of the bread culture. Mix thoroughly and keep in a container with a lid. This is known as your “starter culture.”



2.

FOR THE FIRST TWO WEEKS FEED IT EVERY DAY WITH:

- 100 grams starter culture
- 50 grams tap water
- 25 grams rye flour
- 25 grams all-purpose flour

This process should be repeated once a day at the same time every day for 2 weeks. You will eventually see the starter culture become active. It will smell like bread or beer and it will begin to bubble. This is a good thing. It is coming alive. You will also notice that you are throwing away half of your starter with every feed. That is the starter that you use to bake bread. You can either use it or give it to a friend or increase the recipe to make enough starter to bake 100 loaves. The quantity is up to you.

3.

AFTER TWO WEEKS, STORE IN YOUR REFRIGERATOR AND FEED IT ONCE EVERY FIVE DAYS WITH:

- 100 grams starter culture
- 50 grams tap water
- 50 grams rye flour
- 50 grams all-purpose flour

During the retarding phase of the feed, I will change up my percentages a bit. This is merely a way to slow the production of the yeast and it keeps you from having to feed this starter culture every day.

Mix this in the same manner as any other feed. If you want to use the starter culture to bake bread from this point, simply take out your starter, allow it to come to room temperature and begin feeding it like normal. After 2 days, it should begin to become active again.

▶ **FOR A GOOD SOURDOUGH BREAD RECIPE, CHECK OUT:**
cooking.nytimes.com/recipes/1016277-tartines-country-bread

CHILAQUILES

BY CAMP COOK NOAH BARTON

When I lived in Southern California most of my cooks were Mexican. You could always tell when there had been a party the night before by what the cooks were making. If they'd been partying there would always be chilaquiles for breakfast and menudo for lunch. The combination of salty tortilla chips simmered in spicy chile sauce and topped with eggs, sour cream and queso made a perfect hangover cure.

SERVES 6



INGREDIENTS

- | | | |
|----------------------------------|--|------------------------------------|
| 1 tablespoon oil | 1 bottle (12 ounces) Fulton Lonely Blonde beer | 12 eggs, scrambled or fried |
| 2 pounds fresh tomatoes, chopped | 1 sprig fresh oregano, chiffonade | ½ yellow onion, julienne |
| 1 clove garlic, minced | ½ pound Beer Braised Pork or other cooked, shredded meat | 3 ounces queso fresco, crumbled |
| 2 teaspoons ground cumin | ½ pound tortilla chips | ½ ounce fresh cilantro, chiffonade |
| 1 teaspoon ground ancho chile | | 6 tablespoons sour cream |
| ¼ can chipotle en adobo | | |

PREPARATION

1. Heat oil in large sauce pan and sear tomatoes on all sides. Add garlic and saute briefly until fragrant. Add cumin, ancho, chipotle, beer and oregano and bring to a boil.
2. Reduce to a simmer and cook for about 30 minutes or until tomatoes are very soft and flavors have blended. Carefully, transfer sauce to blender and puree in small batches until very smooth.
3. Return saucepan to stove, add shredded pork and pureed sauce. Bring to a boil. Add tortilla chips to the saucepan and toss to coat. Allow chips to soften slightly.
4. Top tortilla chips with eggs, onion, queso fresco, cilantro and sour cream.

Camp Hash

by Fulton Beer

SERVES 6

INGREDIENTS

- Open flame (bonfire/campfire)
Red potatoes, diced, as many as you can effectively fit in the cast iron you're cooking with
3 to 4 cups beef broth
12 pack Standard Lager, 9 for drinking and 3 (or so) for the dish
Coarse salt
Pepper
½ red onion, chopped
Red chili flakes
Hungarian paprika
Butter
One tube chorizo sausage (do yourself a favor and don't by a grocery store brand. Find some proper Mexican chorizo for full flavor)
Eggs, one for each person

PREPARATION

1. Get those taters cut up and put them in your cast iron on flame. Add 2 cups broth and 1 beer. Salt and pepper liberally.
2. You've got to get those potatoes cooked quite a bit, keep adding liquid as needed. When they begin to feel closer to cooked let the liquid cook off, add onions, chili flakes, paprika and some butter (few tablespoons at a time). Make sure it doesn't burn yet, you might need more beer.
3. Add that chorizo, it's going to get moist again with all that fat. You want to make sure you don't lose too many onions/potatoes to burn. Use that beer as your de-glazer.
4. When you're almost done, dig out little holes and drop an egg into each. Cover with foil as tight as you can and move to a lower heat so you don't scorch your breakfast. When the eggs tighten up a bit, serve it up!

FULTON BEER was founded by four homebrewers in a Southwest Minneapolis garage in 2009 with the mantra "Ordinary Guys Brewing Extraordinary Beer." Since then, Fulton has become one of the fastest growing breweries in the Midwest. In 2012, Fulton opened the first taproom in Minneapolis, which offers an ever-changing tap selection as well as house-brewed non-alcoholic soda. Fulton commissioned its second brewery in 2014, a 51,000 square foot facility in Northeast Minneapolis. Fulton is best known for Sweet Child of Vine, a balanced and approachable India Pale Ale, Lonely Blonde, an easy-drinking Blonde Ale and 300, a Mosaic India Pale Ale. These and Fulton's seasonal and limited release beers are currently available on draft, in bottles, and in cans throughout Minnesota, Wisconsin, Iowa, and the Dakotas.

FULTONBEER.COM



Starters & Mains



MENU

CRAFT BEER PAIRINGS BY FULTON BEER

WATERMELON GAZPACHO
*paired with 72 Stretch, a Gose Ale
dry hopped with lemon and lime zest*

GREEN FORAGED SALAD
*with Bittercube bitters vinaigrette
paired with 300 West Coast IPA*

**GRILLED SHEPHERD SONG FARM
GRASS-FED LAMB**
*rubbed with Tiny Footprint coffee and
paired with War & Peace Imperial Coffee Stout*

BEER BRAISED PORK SHOULDER
*with fennel, mustard and grilled stone fruit
paired with Standard Lager*

CAST IRON APPLE CRISP
paired with Maitrise Imperial Farmhouse Ale

COCKTAILS BY BITTERCUBE
with spirits from Gamle Ode

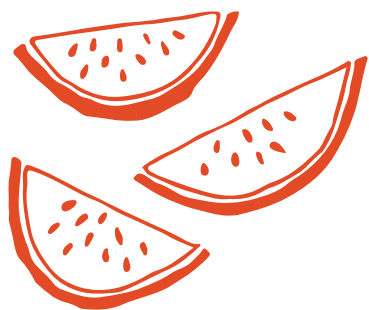
CHEF CAMP | STURGEON LAKE, MN | SEPTEMBER 2016



**SERVICE
WITH A SMILE**
Thomas Hertzog from
Tiny Footprint Coffee
delivers the first of five
courses to campers.

Watermelon Gazpacho

by Camp Cook Noah Barton



SERVES 6

INGREDIENTS

- 1 pound seedless watermelon
- 2 ounces red onion, finely diced
- 1 medium tomato, finely diced
- 1 red bell pepper, finely diced
- ½ habañero chile, minced
- 2 ounces feta cheese, crumbled
- 1 sprig fresh mint, chiffonade

PREPARATION

1. Finely dice ¼ pound of watermelon and puree the remaining ¾ pound.
2. In a medium bowl, combine the watermelon puree, diced watermelon, onion, tomato, bell pepper and chile. Season to taste with kosher salt and ground black pepper.
3. Allow to marinate for at least one hour before serving.
4. To serve, portion gazpacho into cups and top with feta and mint.

CRANBERRY SALSA

by Tippy Maurant of the Northern Clay Center



It's fresh! It's got a bit of heat! And it's pretty healthy for a winter food.

INGREDIENTS

- 1 small jalapeño, trimmed and seeded
- 2 tablespoons packed fresh cilantro
- 1 tablespoon grated fresh ginger
- 1 tablespoon fresh lime juice
- ¼ cup sugar
- 1 bunch green onions, thinly sliced an inch or two up into the greens
- 12 ounces fresh cranberries

PREPARATION

In a food processor, pulse jalapeño, cilantro, ginger, lime juice, and sugar until the texture is fairly smooth, but not quite pesto consistency. Add the cranberries and pulse until pieces are consistent in size and resembling the texture of pickle relish. Pour into a bowl and fold in sliced onions. Serve with tortilla chips.

NOTES

Green onion slices are considerably more successful than green onion chopped bits. Don't be tempted to pour them into the food processor.

You may omit the sugar or substitute it with agave if you wish, but it serves a purpose in this dish beyond sweetening. It macerates the cranberries, which in turn, creates a ruby-colored glaze that I swear makes people fall in love with this salsa they never heard of before.

NORTHERN CLAY CENTER'S mission is the advancement of the ceramic arts. Ongoing programs include exhibitions by contemporary regional, national, and international ceramic artists, as well as historical and architectural ceramics; classes and workshops for children and adults at all skill levels; studio space and grants for artists; and a sales gallery representing many top ceramic artists from the region and elsewhere.

NORTHERNCLAYCENTER.ORG



Hello.

We are the Smokehaus. We are a small, privately-owned powerhouse that has been in this Canal Park location since 2001. Eric Goerd, along with his wife Lynn, opened the doors in this sliver of a storefront after fine-tuning his special approach to smokery: fresh, premium raw ingredients prepared slowly and thoroughly, using the backbone of old-school recipes while simultaneously innovating them, especially in terms of our locality. Our method is no secret (we employ the technique of kippering), but takes time and effort that many smokehouses don't or won't spare.

Throughout the years, Eric and crew have developed more and more recipes utilizing the same guiding principles of time, care, and quality. Each new delicious product very frequently garners a series of reactions that eventually evolve into a recipe for one of mankind's greatest inventions: the sandwich. You may notice that most of our sandwiches have unique titles – these names are earned honestly through the process of concocting the perfect balance of each sandwich's recipe. Like ancient warriors, our sandwiches earn their names through the discovery of their worth. Or sometimes they just sound funny. Either way – sandwiches now make up the majority of our sales, with our unique proteins, breads, sauces, and veggies appealing to hungry people worldwide.

NORTHERNWATERSMOKEHAUS.COM

PORK NEGIMAKI

by Northern Waters Smokehaus

SERVES 6

INGREDIENTS

½ cup soy sauce
½ cup mirin
1 tablespoon fermented pepper paste
(if you can't find this, Sambal will work)
1 tablespoon minced garlic
1 bunch scallions, julienned lengthwise
½ pound asparagus, trimmed
1 ½ pounds pork loin cut into ½ pound chops
Peanut oil
Salt and freshly ground black pepper

PREPARATION

1. Put soy sauce, mirin and pepper paste in a medium saucepan over medium-low heat. Cook until bubbling, 3 to 4 minutes. Turn off heat and let cool slightly. Add scallions and garlic and let steep for 10 minutes, then remove scallion mixture to a separate bowl, reserving soy mixture.
2. Prepare pork by placing each chop between two sheets of plastic wrap and pounding with a meat mallet until about ¼-inch thick. If you have a gracious butcher, they may cut the pieces for you and run them through their tenderizer if you ask. Tell them that the chops will need a minimum of two passes through the tenderizer, and possibly three passes to achieve desired thickness. Your butcher is awesome!
3. Place tenderized pork on a flat surface with the widest edge closest to you and make a row of the scallion mixture and asparagus lengthwise about an inch from the edge, dividing the mixture and asparagus evenly between all chops. Roll chop away from you. Chop should resemble a cigar with the vegetables as the tobacco in the center. Tie chops around the center and close to each end with butcher twine to secure.
4. Prepare charcoal grill for medium heat. Stack coals on one side of grill, making a hot and a cool zone. Thinly oil and season pork rolls with salt and pepper. Grill to sear, occasionally brushing with reserved soy mixture for about 10 minutes. Move pork to cool side of grill to finish, occasionally brushing with soy mixture until fully cooked.
5. Serve either hot or cold. Negimaki can be sliced into medallions or left whole. Serve over rice, noodles, kimchi, stir-fried vegetables, etc. The medallions are nice cold with a dab of honey and a dash of Japanese Furikake seasoning.



LUNCH BOAT

These delicious negimaki bites were just one part of an impressive lunch spread provided by Northern Waters Smokehaus.

INSPIRED BY THE CUISINE OF KERALA, an ancient region on the southwest spice coast of India, this recipe is a quick pickup, maybe 20 minutes from start to finish with fresh ingredients. Not only will it fill your kitchen with the aroma of palm-thatched beach shacks and spice markets from another part of the world, it is one of those rare comfort dishes that is as appropriately enjoyed al fresco during the thickest heat of summer as it is hunkered down and wrapped in a blanket during a polar vortex. I love this dish because it seems to not only perfume my home and my cooking space, but my imagination, as well. It evokes books like Ilya Troyanov’s “The Collector of Worlds” or Graham Greene’s “The Quiet American”, the age-old story of a protagonist intoxicated by an exotic and unfamiliar world. It’s also, of course, goddamn delicious.

WALLEYE “MEEN MOLEE”

by J.D. Fratzke

SERVES 4

INGREDIENTS

- 1 cup uncooked basmati rice
- 1 cup uncooked wild rice (MN grown, hand harvested is best)
- 1 pound walleye fillet, skinned, y-bones removed, cut into 2-inch pieces
- Sea salt
- Fresh cracked black pepper
- 1 tablespoon vegetable or coconut oil
- 1 yellow onion, julienned
- 2 tablespoons garlic, minced
- 2 tablespoons fresh ginger, minced
- 1 tablespoon curry powder
- 1 teaspoon ground cumin
- 1 teaspoon ground ginger
- ½ teaspoon ground coriander
- 2 tablespoons soy sauce or tamari
- 2 tablespoons fish sauce
- 3 cups kale, rinsed, stemmed and torn
- 1 cup Curry Broth (page 22) or fish stock
- 1 can (14 ounces) coconut milk
- ¼ cup diced red bell pepper
- 1 lime, cut in wedges
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons chopped fresh basil

PREPARATION

1. Cook basmati rice and wild rice in separate saucepans as directed on the package.
2. Place walleye in a non-reactive bowl, season with salt and black pepper. Cover and allow to sit at room temperature.
3. Bring a large saute pan or cast iron skillet to temperature over medium heat. Add oil, onions, garlic and fresh ginger. Cook, stirring frequently until the garlic and ginger are fragrant. Add the curry powder, cumin, ground ginger and coriander, stir vigorously for about one minute so that they toast and become aromatic but do not scorch.
4. Add the soy sauce and fish sauce, allowing them to quickly caramelize (large, glossy bubbles). Add the kale, and curry broth. Bring to a light simmer and reduce by about 30%. Stir in the coconut milk until well blended. Add the walleye and bell pepper, reduce heat to medium-low. Cook for 10 to 12 minutes, stirring occasionally until the walleye is tender and flakey. Remove from heat and taste.
5. Add salt, pepper and lime juice to taste.

Meen Molee can be served like a stew, with a ladle and the rices served on the side as would be traditional, but I recommend mixing the rices in a serving bowl and pouring the meen molee over the top. Either way, finish the meen molee with the fresh basil and cilantro before serving. Another traditional garnish to this this dish is fresh tomatoes, which I highly recommend during the summer months, sliced or diced and drizzled with salt and a light kiss of sesame oil.



CHEF NOTE

A tart dry white like grüner veltliner or picpoul de pinet works magnificently with these flavors, as does a simple italian red like chianti or nebbiolo. However, this dish seems custom made for ice cold, chuggable lager beers.



J.D. FRATZKE = ON SPICE =

I’ve long maintained that as a species, we learned to speak different languages in order to make our food taste better. Spice trading was one of humanity’s first forays into global commerce and I love to entertain the idea of a campfire on an ancient beach and a pot of stew set down between two very different faces and manners of dress. One of the figures reaches into his cloak, draws out a vial of powder and adds it to the pot as a way of saying, “I want you to taste where I come from.”

For further reading on the fascinating history of the spice trade and how the cuisine of Kerala both reflected it and played a part in it, I recommend the following publications:

SAVORING THE SPICE COAST OF INDIA
by Maya Kaimal

SPICE: THE HISTORY OF TEMPTATION
by Jack Turner



Curry Broth

by J.D. Fratzke

INGREDIENTS

1 tablespoon vegetable oil
1 yellow onion, chopped
2 tablespoons minced garlic
4 bay leaves
¼ cup minced ginger
¼ cup lemongrass, shucked, smashed, chopped
2 tablespoons curry powder
1 tablespoon ground cumin
1 teaspoon ground allspice
1 tablespoon ground ginger
1 tablespoon fresh cracked black pepper
¼ cup fish sauce
½ cup rice vinegar
2 tablespoons raw sugar
2 tablespoons soy sauce
Juice of 1 lime
1 tablespoon sriracha (or hot sauce of your choice)
2 quarts water (or stock – see notes)

PREPARATION

1. Bring a one gallon saucepan to temperature over medium-high heat on the stovetop. Add vegetable oil, onions, garlic, bay leaves, and ginger. Saute, stirring often until onions and garlic begin to toast around the edges.

2. Reduce heat to medium low and add all dry spices at once. Remove pan from heat and stir vigorously, coating the aromatics. Return to heat and allow spices to toast, stirring every ten seconds or so, for about a minute. Toasting the spices is tricky as you want them to take the heat and wake up their flavors before they scorch and burn. Use your nose and your best judgement. When you smell nothing but curry, YOU'RE GOOD! Immediately add the fish sauce, rice vinegar, raw sugar, soy sauce, lime juice and sriracha. Stir vigorously again to scrape up the toasted spices and caramelized onion. Saute until glossy bubbles begin to form around the edges of the prep.

3. Add 2 quarts of water and whisk to be sure nothing has stuck to the bottom of the pan. At this point, if you have frozen fish, chicken or other edible creature bones at the ready, add them to the pot. Bases, powders or bouillon cubes can also be added if so desired. Reduce heat to low. Simmer for one hour or until broth has been reduced by about 30 percent.

4. Taste and add any flavors you feel should be more intense or add more water if you feel the flavors are too bold. Strain well and transfer to pint containers. Allow to cool to room temperature. Store in the fridge or freezer.



PRO TIP

I make this once or twice a year. I'll keep a pint in the fridge and freeze the rest, thawing as needed.

BEER-BRAISED PORK

by Camp Cook Noah Barton

SERVES 6

INGREDIENTS

2 tablespoons whole grain mustard
1 tablespoon kosher salt
2 cloves garlic
2 teaspoons ground paprika
1 teaspoon ground cumin
1 teaspoon black pepper
1 teaspoon ground ancho chile
2 pounds boneless pork butt, cut into 6-ounce pieces
1 tablespoon olive oil
1 yellow onion, julienne
1 fresh fennel, bulb and frond, julienne
32 ounces Fulton Sweet Child of Vine beer
Serve with grilled fresh peaches, if desired

PREPARATION

1. Cut pork into large chunks, about 6 ounces each. Combine mustard, salt, garlic, paprika, cumin, pepper and ancho chile in food processor and pulse to form paste. Rub the mustard paste over the pork and marinate in the fridge overnight.

2. Heat oven to 350°F. In a large dutch oven, heat 1 tablespoon olive oil and saute onion and fennel until translucent. Add pork and sear on all sides.

3. Add the beer to the dutch oven. Cover tightly and bring to boil over medium heat. Transfer to the oven. Cook 2 hours or until very tender.

4. Defat the cooking liquid and add pork back into liquid. Adjust seasoning to taste and serve with grilled fresh peaches.

EASY DRINKING

Standard Lager was our go-to Chef Camp brew — it was light without lacking character, and pairs quite nicely with both fish and pork.

COFFEE-RUBBED LAMB

by CAMP COOK NOAH BARTON with TINY FOOTPRINT COFFEE

SERVES 12



When I sat down for brunch at Meritage with a couple of camp alums (yes, there are already camp alums, and yes, we’re already going out for brunch together) one of the first things that they mentioned was this lamb. “One of the best things I’ve ever eaten” was the exact quote. If you’d had this lamb, you’d understand — the grass-fed lambs of Shepherd Song Farm are raised within their natural social groups on clover pastures, and the low-stress environment makes for delicious meat that roasts beautifully over an open fire.

—JAMES NORTON

INGREDIENTS

- 1 whole, bone-in lamb leg (about 4 pounds)
- ¼ pound Tiny Footprint, Dark Roast Nicaragua Segovia coffee, coarse ground
- 3 tablespoons kosher salt
- 2 tablespoons brown sugar
- 1 tablespoon ground ancho chile
- 2 teaspoons ground cumin
- 2 teaspoons ground paprika
- 2 teaspoons ground black pepper

PREPARATION

1. Build a fire with hardwood logs and allow to burn down to embers.
2. Combine coffee, salt, sugar, chile, cumin, paprika and black pepper in large bowl and mix well.
3. Score any fat on lamb leg in ½-inch criss cross pattern and apply the coffee mixture.
4. Roast lamb over fire taking care to avoid flare ups from dripping fat. Continue to add wood to fire in small amounts to continue to cook lamb.
5. Cook lamb over open coals until internal temperature of 145°F is reached, approximately 1 ½ hours.



THE LONG GAME
This lamb spent hours slow roasting over a wood fire.

SHEPHERD SONG IS A SMALL FAMILY SHEEP AND GOAT FARM IN NORTHWEST WISCONSIN.

We started in 1988 with 15 ewes and the enthusiastic encouragement of two Belgian Sheepdogs, Dia and Tye. By the year 2000, our family had grown to approximately 400 breeding ewes, 100 breeding does and six llamas.

This recipe features a roasted lamb leg on tripod over an outside fire pit. A fire pit can be easily constructed — ideally it will be about 1–2 feet deep with earth or sides to keep in the heat. Build a large fire of hardwood and charcoal. The smoke from fruit wood such as apple or cherry will add additional flavor. Continue feeding the fire for about 3 hours or so before cooking so that you develop a deep bed of hot, glowing embers. The leg should be basted about every fifteen minutes throughout the cooking process. The surface should not be allowed to burn while developing a consistently dark, rich glaze. Alternatively, the lamb leg can be slowly roasted in the oven.

SHEPHERDSONGFARM.COM

Tripod-Roasted Lamb Leg

by Shepherd Song Lamb

A tripod is a simple roasting device consisting of three legs suspending a metal grill over an open fire. It can easily be adjusted on the fly so a cook can intensify or diminish the effect of the flames on the food.

INGREDIENTS

BRINE

- 2 rosemary sprigs, roughly chopped
- 1 ounce tarragon, chopped
- 3 thai chili peppers, sliced
- 1 shallot, minced
- 4 tablespoons Kosher salt
- 1 teaspoon cayenne pepper
- 2 teaspoons oregano

LAMB RUB

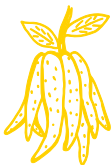
- 1 whole leg of lamb with shank
- Salt and pepper
- 2 rosemary sprigs, roughly chopped
- 1 small bunch thyme, roughly chopped
- 1 head garlic (optional), peeled and roughly chopped
- 1 tablespoon cayenne pepper
- 2 teaspoons oregano

SQUASH SALAD

- 1 acorn or other squash, quartered, cut into ¼-inch slices
- Olive oil
- Salt and pepper
- 1 Buddha’s hand, very thinly sliced
- 1 ounce micro greens
- 1 small bunch parsley, roughly chopped
- ¼ cup ricotta cheese

PREPARATION

1. In a 1-cup liquid measuring cup, stir together the bring ingredients. Fill with water to 1 cup mark, stir to dissolve; set aside. Reserve 1 tablespoon of the brine for serving.
2. Score the lamb leg in ½-inch criss cross pattern. Rub generously with salt and pepper. Insert rosemary, thyme and garlic into the slits. Dust lightly with cayenne pepper and oregano.
3. Use a large meat hook to puncture through top half of shank and two muscle groups to ensure a strong hold.
4. Hang on tripod over the fire. Make certain coal or wood is evenly distributed and not too hot as leg needs to roast slowly. Add coals when necessary. Brush with brine every 20 minutes, a few teaspoons at a time on all sides. Rotate if possible. **ALTERNATIVE:** If using an oven be sure to cover with tinfoil and roast at a low temperature. At the end turn your oven high for 10 minutes to brown and crisp the surface.
5. Score each chestnut with a paring knife, without cutting into the flesh. Roast chestnuts 15 to 20 minutes, turning to prevent burning until they crack open.
6. Toss the acorn squash with olive oil, salt and pepper. Pan roast over low heat until cooked through; set aside.
7. When lamb leg reaches 120 to 130°F in the center of the muscle, remove from heat. Serve straight from the fire. The outside of the leg will be more well done than the inner. Be sure to use the meat thermometer to determine rare to medium well done temperature gradation.
8. Reheat the squash when ready to serve; divide among plates. Top with greens, parsley ricotta cheese, roasted chestnuts and sliced Buddha’s hand. Serve with Thinly slice lamb leg. Drizzle with a small amount of reserved brine.



CHEF NOTE

The Buddha’s hand used in this recipe is a fruit in the citron family. It has a sweet, lemon blossom aroma and has no juice or pulp. The pith is not bitter so the fruit can be zested or used whole.

Panzanella Salad with Fig Balsamic Dressing

by Rose Daniels

SERVES 6



INGREDIENTS

FOR DRESSING:

3 dried black mission figs
6 tablespoons olive oil
2 tablespoons balsamic vinegar
1 small shallot
Salt & pepper to taste

FOR SALAD:

2 red peppers
1 red onion
2 summer squash
1 pint of cherry tomatoes
1 loaf of hearty rustic bread (sourdough from the pinecone starter on page 11 is highly recommended)
1 bunch fresh basil
1 lb. of fresh mozzarella

PREPARATION

1. Make the dressing by combining all the ingredients in a food processor and mixing until figs are pureed.
2. Cut the vegetables into ½ inch chunks and toss them with 2 tablespoons of olive oil in large bowl.
3. Place the veggies on skewers (if wood, soak in water for 30 minutes prior) and grill until well roasted.
4. Slice the bread and toast it on the grill until golden brown, then cut it into bite size pieces.
5. Add bread and roasted veggies to a large bowl, then add mozzarella, fresh basil leaves and dressing and toss to coat.



Kadejan Inc. is family owned and operated USDA chicken processing facility located in Glenwood, Minnesota. We process and package fresh chicken and deliver to some of region's best co-ops, restaurants, and grocery stores twice a week.

KADEJAN.COM

BEER CAN CHICKEN

by Camp Cook Noah Barton

SERVES 3-4

This is a great family-style crowd pleaser — it's a lot of flavor and real substance, with the flashy twist of bird-on-can internal marination, and it's fun to break down and share.

INGREDIENTS

1 can (16 ounces) Fulton Lonely Blonde beer
2 tablespoons brown sugar
2 teaspoons olive oil
1 teaspoon kosher salt
1 teaspoon chopped garlic
½ teaspoon ground chili powder
½ teaspoon ground paprika
½ teaspoon dry mustard powder
½ teaspoon black pepper
2 ½ to 3 pounds whole chicken (we used and enjoyed Kadejan)

PREPARATION

1. Combine 8 ounces of the beer, brown sugar, olive oil, salt, garlic, chili powder, paprika, mustard powder, and pepper and mix well.
2. Rub mixture into chicken making sure to get mixture under the skin. Allow to marinate for at least one hour.
3. Heat oven to 350°F. Place beer can with remaining 8 ounces of beer into cavity of chicken. Place chicken, standing up in a roasting pan. Bake about 45 minutes or until internal temperature of 165°F is reached.



A LOVE STORY

BY J.D. FRATZKE

TACOS. OH, TACOS... Though not likely to make an appearance in Esquire or Cosmo's top ten list of subjects deemed romantic or sexy, verily I beg thee to reconsider. Tacos are not tacos unless they are a union of many complex flavors, aromas and sensations. Tacos, without question, can invoke passionate feelings of comfort, longing, celebration and togetherness. They are delicious and visceral, engaging our senses of smell, taste and touch. They are best enjoyed with others. They often involve giggling and an inevitable level of sloppiness due to their inherent disregard for formality and decorum...not unlike the act of love.

Tacos as a rule, cry out for common ground based on you and your taco partner's shared preferences: Crunchy or softshell? Corn tortillas or flour? Meat or seafood? Veggies only? Why not? The 'V' crowd needs tacos, too, right? There's always a poultry option, as well! (if you haven't had a turkey mole taco you may as well have never kissed someone in the rain or had sex in a tent). Will you braise, grill, saute or fry your filling? Marinade

or salsa — or both? Frijoles? Si, por favor! Stewed or refried? Queso or no queso? Crema on the side in a bowl or spooned on top? Straight up diced avocados or guacamole? Slaw? Hot sauce or fresh chilies? Buffet style or plated?

I think tacos, in all their options, are how we should make just about everything: informally with laughter and freedom, with nourishment and without judgment, with a desire to give others, and in turn ourselves, happiness.

You will prefer this and I will prefer that, but I'm willing to bet that we'll find what we both need pretty quickly without either of us declaring the other wrong. The myriad combinations of all or a select few of the above make the taco world go 'round, my friends. Everyone needs tacos like everyone needs love and affection.

The following preparation is a quick alternative to the traditional shore lunch as well as an easy sort of one pot campfire solution to that primal need for taco night at the campsite, hopefully with those you love the most.

LAKE TROUT AND CRAYFISH TACOS

SERVES 6

INGREDIENTS

1 pound lake trout or salmon (other freshwater fish will do) gutted, skinned, bones removed, diced

1 lime, cut in wedges (divided)

Salt

1 teaspoon hot sauce of your choice

Scant ½ cup cooking oil or bacon grease

1 cup diced yellow onion

1 garlic clove, chopped

½ pound crayfish tails (fresh or frozen, thawed)

½ cup salsa (preferably your own recipe from your home pantry)

1 package taco tortillas

Pickled Red Cabbage

Fresh cilantro

PREPARATION

1. Place fish in mixing bowl or plastic dish. Squeeze juice from two wedges of lime. Season with hot sauce and salt, toss well until evenly distributed, cover and allow to marinate.

2. Add about two tablespoons of cooking oil (or bacon fat) to skillet and place over heat source.

3. Add onions and garlic. Bring skillet and contents to a temperature where the onions begin to sizzle and cook, but not crackle and fry — about the medium-low setting on your stovetop at home. Stir onions often. When they are translucent, add the crayfish tails and the salsa.

4. Continue to simmer, stirring often, until the mix begins to thicken and the tails are heated through. Add the fish and the marinade. Continue to simmer, stirring often, until the pieces are just cooked and still tender. Pull away from heat and allow to sit for a few minutes. Season to taste with salt and add more lime juice if desired.

5. Toast tortillas, one at a time, over the coals and stack up to keep them warm and pliable. Top your tacos with pickled red cabbage and cilantro, savor their flavor and your libations. Celebrate and acknowledge your companions.

Pickled Red Cabbage

Ridiculously versatile, ridiculously simple. Can be used as an adornment or accompaniment to foods from Germany, Scandinavia, India, China, West Africa, the Caribbean, or Latin America.

It's also great, with bacon and eggs, for anyone suffering from a raging hangover — which, in my opinion, is a litmus test for most side dishes.

INGREDIENTS

1 quart water

1 pint vinegar

4 bay leaves

¼ cup sugar

2 tablespoons salt

1 pound red cabbage, shredded

6 cloves garlic, peeled, smashed and chopped

PREPARATION

1. In a 4 quart saucepan, bring water, vinegar and bay leaves to a rolling boil over medium-high heat. Add sugar and salt, return to boil.

2. Add cabbage and garlic, stirring until cabbage softens and is at an even level with the liquid in the pot. Bring back to boil for no more than one minute. Remove from heat and allow to stand at room temperature for about one hour.

3. Store in pint sized containers, covered and refrigerated for up to 6 months. After that you're on your own, Chico.

“What’s that word that’s the exact opposite of scary?”

“Tacos?”

—Aqua Teen Hunger Force *“The Shaving”*
(and Jake Dmochowski, at least once per shift)

CHICKEN OF THE WOODS MUSHROOMS

by Jamie Carlson



Chicken of the Woods Lettuce Wraps

SERVES 4

INGREDIENTS

- 2 tablespoons soy sauce
- 2 tablespoons oyster sauce
- 1 teaspoon sesame oil
- 1 teaspoon granulated sugar
- 1 teaspoon cornstarch
- ½ teaspoon white pepper
- 1 egg, beaten
- 2 tablespoons canola oil
- 2 small shallots, minced
- 3 cloves garlic, minced
- 1 tablespoon fresh ginger, minced
- 1 pound chicken of the woods mushroom, cut into ¼-inch dice
- 1 can water chestnuts, drained, minced
- ¼ cup toasted pine nuts
- 1 head butter lettuce
- Hoisin sauce
- Green onions

PREPARATION

- Whisk together the soy sauce, oyster sauce, sesame oil, sugar, cornstarch, white pepper and egg; set aside.
- Heat the canola oil in a pan over medium high heat. Add the shallots, garlic and ginger and sauté for 2 to 3 minutes until soft. Add the chicken of the woods and continue cooking for 7 to 10 minutes until the mushrooms start to brown.
- Stir in the water chestnuts and toasted pine nuts. Add the soy sauce mixture and continue cooking for about five minutes.
- When the cooking is done spoon the mixture onto lettuce leaves and top with hoisin sauce and green onions.

THE CHICKEN OF THE WOODS MUSHROOM

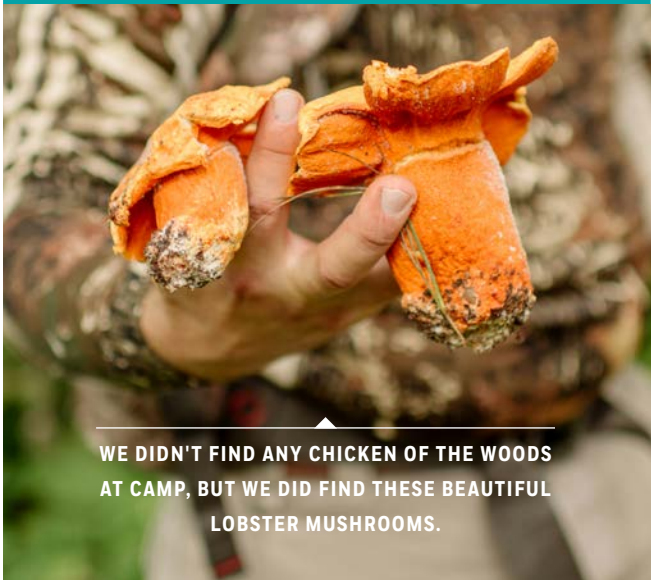
is one of the easiest mushrooms to find and identify. They sport shades of bright orange and yellow and grow in large clusters that you can see through the woods.

They like to grow on deciduous trees and typically grow on living trees that are still standing, although they can also be found on trees that have recently fallen down. Most of the time you will be walking through the woods and see a large orange and yellow shelf hanging off the side of a tree.

They grow anytime starting at the beginning of summer all the way to the end of fall.

Chicken of the woods mushrooms should be smooth and free of holes. As they get older they will get tough so harvesting the younger, more tender varieties is recommended.

Chicken of the woods is a versatile mushroom that holds up well in all kinds of cooking. They can be grilled or fried and are a great mushroom for pickling. Sautéed chicken of the woods served alongside a grilled venison steak or on a venison burger is a thing of beauty.



WE DIDN'T FIND ANY CHICKEN OF THE WOODS AT CAMP, BUT WE DID FIND THESE BEAUTIFUL LOBSTER MUSHROOMS.

Pickled Chicken of the Woods

MAKES 4 PINTS

INGREDIENTS

- 4 cups distilled water
- 1 ½ cups white wine vinegar
- ⅓ cup granulated sugar
- ½ cup pickling salt
- 8 sprigs thyme
- 4 stems rosemary
- 2 habanero peppers, halved
- 4 cloves garlic
- 3 pounds chicken of the woods mushrooms, broken up into bite-sized pieces

PREPARATION

- Combine the water, vinegar, sugar and salt in a pan and bring to a boil. In each sterilized pint jar place 2 sprigs of thyme, a stem of rosemary, half of a habanero and one clove of garlic.
- Pack the jars with the mushrooms and then pour the brine over the mushrooms, leaving a ½-inch space at the top. Seal the jars and process in a water bath for 15 minutes.
- Let the mushrooms sit for about a month before enjoying.



Roasted Beets with Chimichurri

by Camp Counselor Kristen Olson | BOURBONANDHONEY.COM

SERVES 4

- 4 medium beets (red, golden or Chioggia)
- 3 tablespoons olive oil
- 1 tablespoon red wine vinegar
- 1 cup finely chopped parsley
- 1 small shallot, finely chopped
- 1 garlic clove, finely chopped
- ½ teaspoon fine sea salt
- ¼ teaspoon red pepper flakes

- Heat oven to 400°F. Scrub the outside of the beets to remove any dirt. Pierce the beets with a fork, wrap them in foil and place them on an ungreased sheet pan. Bake 45 to 60 minutes or until fork tender. Remove from the oven and cool, 15 minutes.
- Meanwhile, in a small bowl, stir together the remaining ingredients; set aside.
- Peel the skin from the beets and cut into ½-inch thick slices. Serve the beets with the Chimichurri sauce.

TO SERVE WHILE CAMPING: Peel the beets before cooking. Tightly wrap in two layers of heavy duty foil and place on the grill or over indirect heat on the campfire. Cook about 45 minutes, turning occasionally until the beets are tender. Serve warm from the foil with a scoop of chimichurri.



“Ketchup is Not a Spice” Pulled Pork Tacos

by Fulton Beer

SERVES 8

INGREDIENTS

- Olive oil
- Coarse salt
- Pepper
- 4 pounds pork shoulder, trimmed (reserve large fat chunks)
- 1 can (16 ounces) Fulton Lonely Blonde beer
- ½ cup orange juice
- Lime juice from 3 limes
- 1 can chipotle chiles in adobo sauce
- 1 large white onion, chopped
- 3 to 4 cloves garlic, roughly chopped
- 1 poblano, finely chopped
- ¼ cup chopped cilantro
- 2 bay leaves
- 2 tablespoons Mexican oregano, crushed
- 2 tablespoons tomato paste
- 1 to 2 tablespoons Worcestershire sauce
- 1 teaspoon ground cumin
- Serve with: pickled radishes, sour cream, cilantro and tortillas

PREPARATION

1. Preheat oven to 350°F. On stovetop, heat up dutch oven with an even covering of olive oil.
2. Heavily salt and pepper all surfaces of trimmed pork shoulder and brown all sides.
3. Add beer, orange juice and lime juice. Add reserved pork fat trimmings, chipotle chiles in sauce, onion, garlic, poblano and cilantro. Tie both bay leaves to kitchen twine and to dutch oven handle so you don't lose them. Add the oregano, tomato paste, Worcestershire sauce and cumin and stir to combine. Cover and transfer to the oven for about 1 ½ hours.
4. Remove from oven (watch that lid, there's lots of steam!), flip meat, place back in oven for additional 1 ½ hours.
5. Remove pork to a plate and pull apart with forks. Remove and discard chipotles, remaining fat chunks (most cooked off) and bay leaves. Return the pulled pork back to remaining juices and whatnot in the pot and you're done!
6. Serve with pickled radishes, sour cream, extra cilantro in whatever tortilla you want.



Try using the leftovers on some hearty toast the next morning with a mixed green salad and a soft-poached egg. The juxtaposition between the soft, creamy egg and the cold greens (usually with a bright vinaigrette) is awesome.



PRO TIP

The type and color of the chili peppers will determine the color and spice level of your finished sauce.

FERMENTED HOT SAUCE

by Camp Counselor Kristen Olson | BOURBONANDHONEY.COM

MAKES 3 CUPS

Lots of chilies, sweet bell peppers and fresh garlic make this homemade hot sauce spicy and super flavorful!

INGREDIENTS

- 2 dried guajillo chili peppers
- 2 cups chopped assorted fresh chili peppers (like jalapeño, serrano, habanero or ghost)
- 1 red bell pepper, cored and chopped
- 1 small onion, chopped
- 6 garlic cloves, peeled
- 2 teaspoons coarse Kosher salt
- 1 ½ cups white vinegar

PREPARATION

1. In a medium skillet, heat the dried chilies over medium heat, turning frequently until lightly toasted; cool slightly and roughly chop. Combine all ingredients in a medium glass bowl and let stand for 30 minutes. Transfer to blender or food processor and blend until desired consistency.
2. Pour the mixture into clean canning jars, cover with a coffee filter or cheesecloth and secure with a rubber band or some twine. Let the mixture stand at room temperature for 5 to 7 days, stirring daily with a wooden spoon. Cover with the jar lid and ring and store in the refrigerator for up to 3 months.



SEAFOOD BOIL

by Sarah Master | MRROBERTSRESORT.COM

INGREDIENTS

SEAFOOD BOIL SEASONING

1 ¼ cup Kosher salt
8 bay leaves
4 tablespoons ground chili powder
2 tablespoons ground cayenne pepper
2 tablespoons ground smoked paprika
2 tablespoons mustard seeds
2 tablespoons coriander seeds
1 tablespoon white peppercorns
1 tablespoon black peppercorns
1 tablespoon garlic powder
1 tablespoon dill weed
1 tablespoon allspice

SEAFOOD BOIL

3 pounds small red potatoes
5 ears fresh corn, shucked and broken into pieces
2 pounds Andouille sausage, sliced
5 pounds seafood (shrimp, crawfish, etc)
3 lemons, halved

PREPARATION

1. Mix all seafood boil seasoning ingredients together, set aside.
2. Bring a large pot of water to a boil. Add the potatoes and seasoning mixture. Boil for about 25 minutes or until the potatoes are fork-tender. Add the corn and cook for 5 more minutes.
3. Add the sausage and seafood. Squeeze the lemons into the water and cook until the seafood has turned pink, about 5 minutes. Drain and lay out onto a plastic covered table.



How to Shuck an Oyster

1.

Nestle the oyster in a dish towel. Finesse your oyster knife into the oyster's hinge, working it back and forth.

2.

Twist and pry the oyster shells a little bit apart. Rotate the knife blade to pop it open.

3.

Clean your blade on the towel, and then sever the oyster muscle.

4.

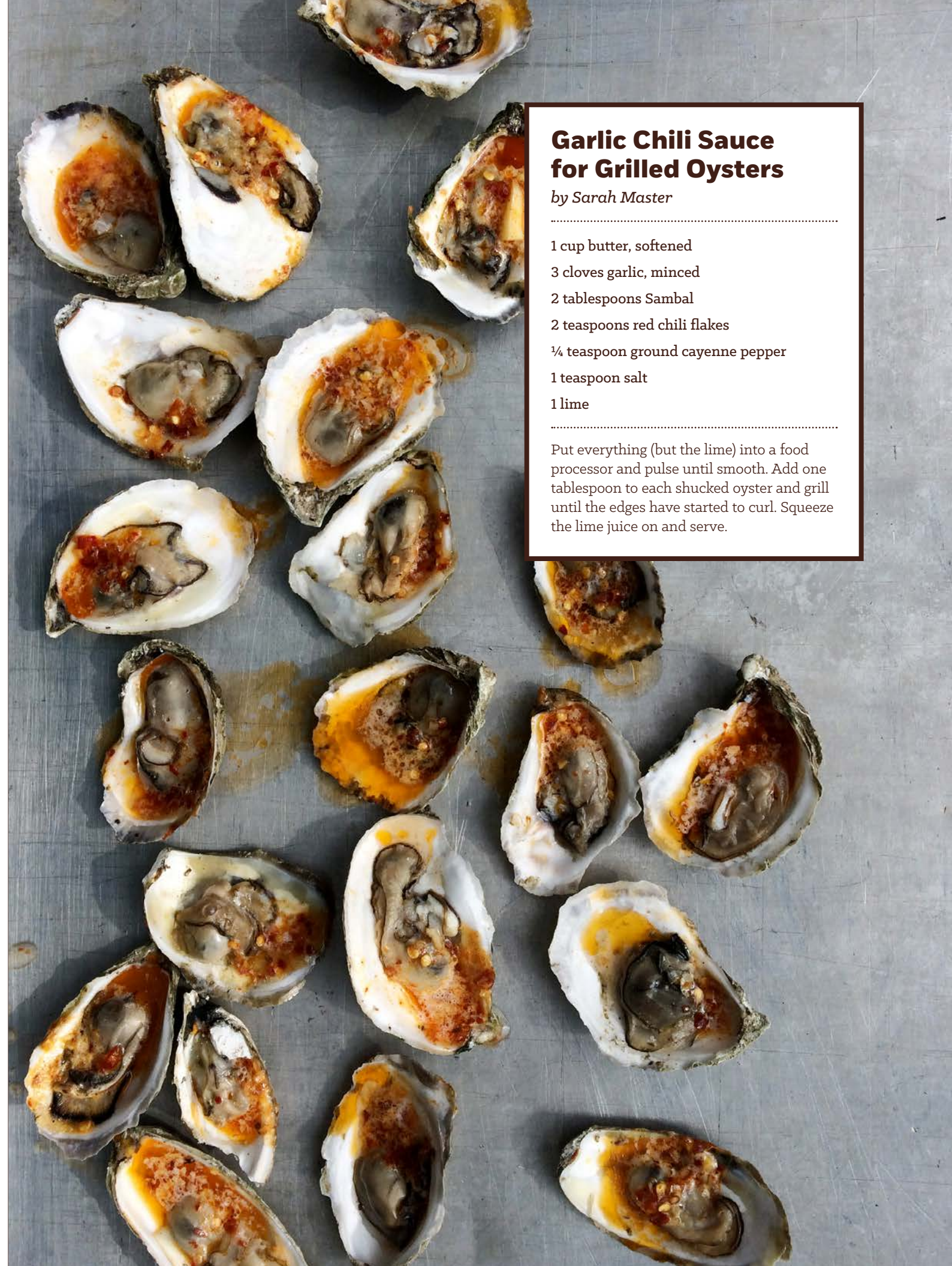
Remove and toss the top shell; free oyster from the bottom shell.

Garlic Chili Sauce for Grilled Oysters

by Sarah Master

1 cup butter, softened
3 cloves garlic, minced
2 tablespoons Sambal
2 teaspoons red chili flakes
¼ teaspoon ground cayenne pepper
1 teaspoon salt
1 lime

Put everything (but the lime) into a food processor and pulse until smooth. Add one tablespoon to each shucked oyster and grill until the edges have started to curl. Squeeze the lime juice on and serve.



Beverages —AND— *Desserts*



Assorted Cocktails

by Bittercube Bitters

Bittercube Bitters are developed and created in Milwaukee, WI, by hand with naturally sourced ingredients. No extracts or oils have ever been used in Bittercube Bitters. BITTERCUBE.COM



Corn Tiki

- Plantation 5yr rum, 2 ounces
- Corn Cream, 2 ounces
- Mulled Apple Cider, 2 ounces
- Bittercube Blackstrap Bitters, 2 dashes
- Bittercube Jamaican #1 Bitters, 1 dash
- Bittercube Washington Island Bitters, 1 dash

GLASS: Mason Jar
GARNISH: Grated Nutmeg
INSTRUCTION: Shake, Dirty Dump, Garnish



THERE WAS A POINT IN MY LIFE WHERE I WAS INTO WEARING ASCOTS and arguing about the proper martini ratio. Those days are behind me (the ascot comes out every once in awhile). You should drink martinis how you want to drink them, but you should really try the recipe below.

During Prohibition, we lost an art form. The best and brightest moved to Europe, or they turned in their mustaches & fedoras to pursue a career that was legal. Sadly, we also forgot how to take care of vermouth.

Vermouth is aromatized and fortified wine. That's it. Wine goes bad, and vermouth will go bad even with the fortification. One month, refrigerated, to be exact. Drink it fresh and drink it often. Dolin is a winner and is the perfect partner for the pretty bouquet that is Citadelle gin. Orange bitters tie the room together.

Martinis don't need to be an act of masochism, continue to stir and suddenly the drink tastes like velvet and soft cream.

2:1

- Citadelle Gin, 2 ounces
- Dolin Dry Vermouth, 1 ounce
- Bittercube Orange Bitters, 1 ED

GLASS: Martini
GARNISH: Lemon Disc
INSTRUCTION: Stir, Strain, Garnish

Gamle Ode Fashioned

- Gamle Ode Dill Aquavit, 2 ounces
- Rosemary Honey Syrup, .25 ounce
- Bittercube Orange Bitters, 2 ED

GLASS: Rocks
GARNISH: Rosemary Sprig, express orange peel over the glass and then discard the peel
INSTRUCTION: Stir, Strain, Garnish

GAMLE ODE AQUAVIT IS ONE OF THE MOST TRANSCENDING SPIRITS COMPANIES IN THE COUNTRY RIGHT NOW, and is quickly becoming a product that is defining a new style of cocktail representing The North. The Midwest food & drink scene is growing out of its state of regurgitating the coasts, and is now looking inwards for inspiration.

By taking the first written example of an Old Fashioned, "a stimulating liquor, composed of spirits of any kind, sugar, water and bitters", we'll stand defiant behind the use of aquavit and even go so far to question your loyalty and pride for our fine state.

By adding a kiss of honey, aromatized with rosemary, we add more depth to the intensity of the dill, while the orange bitters add subtle, rich citrus notes such as coriander and cardamon. The mouthfeel comes off overwhelmingly fresh. You can feel your chest hair growing, but not in a 'men can't drink rose' way. You deserve a second.

THE UNCOMMON NONSENSE IS AN ODE TO THE MAD HATTER OF ALICE IN WONDERLAND.

Beer purists are almost as bad as cocktail nerds, and when we first developed this for Oktoberfest a few years back, the reaction was completely binary. One side of the malt heads were cheering it on and the other side could only express sheer horror. I forget what we originally called the drink, but it's now the Uncommon Nonsense.

The Jamaican #2 are grapefruit dominant and share a lot of polyphenols with hops. It's one of those perfect pairings like strawberry-rhubarb or pineapple-vanilla, grapefruit and beer are just great. Going from there, we went to lime and lemongrass to fill in the acidity and body. The Crooked Water Abyss gin is one of the closest expressions to a true London Dry juniper bomb, and we can drink it without having to ship it over the pond. The cocktail itself is playful and contradictory on the palette; bitter & drying while simultaneously light & refreshing. If you dig deep, you could argue that made a super dope fruit loop shandy.

Uncommon Nonsense

- Crooked Water Abyss Gin, 1 ounce
- Lime juice, .125 ounce
- Lemongrass Syrup, 1 ounce
- Fulton 300 West Coast IPA, 3 ounces
- Bittercube Jamaican #2 Bitters, 1 ED

GLASS: Collins
GARNISH: Dehydrated Hop Flower with 7 Drops of Jamaican #2 Bitters
INSTRUCTION: Build in glass, add ice, garnish, enjoy.

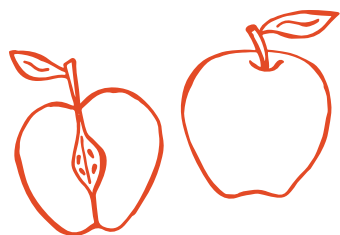
Apple Crisp

by Camp Cook Noah Barton



As humble as this recipe looks on paper, it was one of the outstanding dishes of camp for three reasons. Firstly, it looked absolutely boss when presented in cast iron skillets (we had to borrow, beg, or otherwise obtain close to a dozen cast irons for this purpose.) Secondly, it was presented with comically large chunks of ice cream sliced (not scooped) from entire containers of ice cream. Thirdly, it was comforting and really delicious.

—JAMES NORTON



SERVES 8

INGREDIENTS

8 apples, peeled and sliced
1 cup white sugar
2 tablespoons butter
½ tablespoon fresh lemon juice
1 teaspoon ground cinnamon
½ pound granola
1 pint vanilla ice cream

TO PREPARE

1. Heat oven to 375°F. Toss the apples with the sugar, butter, lemon juice, cinnamon and granola.
2. Spoon apple mixture into a Place apples in baking dish bake about 40 minutes or until apples are tender.
3. Top with ice cream and serve.

BOURBON AND HONEY BROWN BUTTER CHOCOLATE CHUNK SKILLET COOKIE

by Camp Counselor Kristen Olson | BOURBONANDHONEY.COM

SERVES 8

INGREDIENTS

1 ½ cups all-purpose flour
½ teaspoons baking soda
¼ teaspoon coarse Kosher salt
¾ cup butter
¾ cup brown sugar
¼ cup honey
1 tablespoon bourbon whiskey
1 tablespoon milk
1 large egg, beaten
1 large egg yolk, beaten
1 cup pecans, roughly chopped
1 cup chopped dark chocolate
Flake sea salt, if desired
Vanilla ice cream, for serving

PREPARATION

1. Heat oven to 325°F. In a medium bowl, whisk together flour, baking soda and salt; set aside.
2. In a 6- or 8-inch cast iron (or ovenproof) skillet over medium heat, melt the butter. Continue cooking and stirring for another 2 to 3 minutes or until the butter is browned and smells nutty, remove from the heat.
3. Pour heated butter into a glass bowl. Leave a light coating of butter in the skillet for the cookie.
4. Whisk the sugar and honey into the hot browned butter. The mixture will separate a bit as it sits, cool 15 minutes. Add the bourbon, milk, egg and egg yolk to the cooled butter mixture until fully combined. Let stand 3 minutes and beat again for about 30 seconds until the mixture is thick and shiny. This will make sure everything is blended really well and the egg in incorporated evenly.
5. Stir the flour mixture into the butter mixture until combined. Fold in pecans and chocolate chips and spoon the mixture into the buttered skillet. Sprinkle additional coarse salt over the top of the dough.
6. Bake 35 to 45 minutes or until golden brown and center is still just slightly soft. Let cool 5 minutes before cutting into wedges and serving with giant scoops of ice cream.



This over-the-top chocolate chunk skillet cookie is spiked with bourbon and sweetened with honey.

Homemade Marshmallows

by Wedge Community Co-op

INGREDIENTS

3.2 ounces warm water
0.75 ounces gelatin powder
7.16 ounces sugar
4.40 ounces corn syrup
2.05 ounces water
0.025 ounces salt
0.39 ounces vanilla extract

1. In a large mixing bowl, combine warm water and gelatin powder and mix until gelatin forms; set aside.
2. Combine sugar, corn syrup, water, and salt in a saucepan and heat to 240°F.
3. Pour the hot sugar mixture over the gelatin and whip at high speed until it begins to turn white. Add vanilla extract and continue to whip until soft peaks form. Portion the mixture onto a baking sheet lined with parchment paper and dusted with cornstarch and powdered sugar. Dust the top of the mixture as well. Let set for up to 6 hours, then cut into individual pieces and dust with more powdered sugar and cornstarch mix.

CRAPOLA! BARS

by Crapola! Granola from a recipe by Luke Thole

2 CUPS CREAMY PEANUT BUTTER | 1 CUP HONEY | 1 BAG (12 OUNCES) CRAPOLA! GRANOLA, ANY FLAVOR

1. Combine the peanut butter and honey in a large microwave safe bowl and heat for 2 min or until the honey starts to bubble. Stir.
2. Add the granola to the peanut butter mixture and stir until well blended.
3. Spoon into a lightly greased 8x8-inch (thicker bars) or 9x13-inch (thinner bars) baking dish.
4. Refrigerate for 35 to 45 min before cutting for serving. Or, cover and refrigerate overnight before serving. Store bars in the fridge.

PRO TIP You can eat the mixture straight from the mixing bowl like cookie dough but I recommend waiting until fully chilled and cut into bars. I keep mine in the fridge for an all-day snack.



Crapola is all-natural granola made in Ely, Minnesota.

CRAPOLA.US

LAVENDER COLD PRESS ELIXIR

by Tiny Footprint Coffee

SERVES 1

1. Fill your favorite glass $\frac{1}{2}$ full of ice and $\frac{3}{4}$ full of cold press concentrate.
2. Add 1 to 2 ounces of lavender syrup.
3. Top off with a dash of sea salt. *Enjoy.*

TO MAKE COLD PRESS:

Measure out Tiny Footprint Cold Press Elixir (coarse ground) and filtered water following a water to coffee ratio between 5:1 and 7:1. This is about 4 or 5 ounces of coffee per 32 ounce container. Add the filtered water, thoroughly wetting the coarse ground coffee. Seal the container and let sit at room temperature for 18 to 24 hours. Filter out the grounds and store refrigerated.



TINY FOOTPRINT COFFEE IS THE CARBON NEGATIVE, EARTH POSITIVE COFFEE THAT TAKES SUSTAINABILITY TO THE NEXT LEVEL, ONE TASTY SIP AT A TIME.

[TINYFOOTPRINTCOFFEE.COM](https://tinyfootprintcoffee.com)

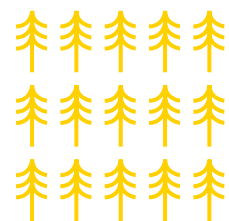
Lavender Syrup



INGREDIENTS

1 cup filtered water
1 cup raw sugar
1 $\frac{1}{2}$ tablespoons lavender buds

► Bring the water to a boil, then let the water settle for 30 seconds off the heat. Stir in the raw sugar and the lavender. Store at room temperature in a sealed container.



Chef Camp Partners in Action

Bittercube Bitters

At what point does slinging cocktails change from being a mere process into being an art form? Wherever that point may sit, Bittercube is beyond it — these guys barnstormed Chef Camp with a (literally) dizzying array of spirits, experience, and passion, throwing down cocktails that could stand up to camp's natural beauty and the talent of its chef-instructors and camp kitchen team.

Fulton Beer

The Fulton Beer team is as gung-ho about Chef Camp as anyone, and there are some very enthusiastic campers (and founding partners) out there. Maybe it's because their beer — served in small pours to match a coursed dinner or out of bottles coming out of an ice-filled canoe — is the drinkable equivalent of Chef Camp. It's accessible, and it's fun. But get past the fun exterior and there's a deep, soulful, thoughtful interior. Which also happens to be fun.

Tiny Footprint Coffee

You could find the Tiny Footprint Coffee team dockside, first thing in the morning. Or serving dinner in the evening. Or walking the camp grounds, with a smile (and, quite often, a coffee drink to share with guests.) Between their personality and their product, they brought a great deal of light (and caffeine) to Chef Camp.

Wedge Community Co-op

It's important to us that Chef Camp be a) deeply reflective of local flavor and b) delicious. Local excellence — manifested by teaming up with absolutely stellar purveyors and artisans — is what the Wedge is all about, and their produce, meats, and spices helped turn every meal and snack into something special.



Chef Camp

2016 CAMPERS & STAFF



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