



*Les Marmitons*  
**NEW JERSEY**

## Apple Wood Smoked Venison Salad

### Ingredients:

<b>6 top rounds venison</b>	<b><u>For the vinaigrette</u></b>
<b>3 lb Mesclun greens</b>	<b>1/2 Cup Dijon Mustard,</b>
<b>6 Granny Smith apples</b>	<b>4 tbsp. fresh thyme</b>
<b>10 sprigs Rosemary chopped fine</b>	<b>4 tbsp. minced shallots</b>
<b>2 1/2 Tbsp shallot chopped</b>	<b>2 cups Raspberry Vinegar</b>
<b>2 1/2 Tbsp garlic chopped</b>	<b>2 Cups Maple Syrup</b>
<b>2 T coarse salt</b>	<b>4 c vegetable oil</b>
<b>1/2 Cup Olive Oil</b>	<b>Salt and pepper To Taste</b>

### 32 servings

To make vinaigrette, combine first 5 ingredients and slowly whisk in oil. Season to taste.

For the venison, combine salt, oil, rosemary, shallots, and garlic.

Coat entire top round evenly. Finish lightly with ground black pepper.

Place venison in hot smoker; smoke until the meat reaches a 130 F. internal temperature. (Venison can alternatively be grilled.) After cooking, remove venison from heat and allow to rest.

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To assemble salad, toss greens in 1/2 cup of dressing. Place greens in center of plate. Thinly slice venison and arrange around greens.

Grate apples and place shavings in center of greens. Drizzle remaining vinaigrette around rim of plate.



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## **Duck Breast Spring Rolls W/ Ginger - Soy Dipping Sauce**

**Ingredients:**

**32 servings**

**4 pounds cooked duck breast Chopped**  
**5 c Napa cabbage Finely Chopped**  
**2 1/2 C carrot Finely Chopped**  
**2 1/2 C green onions Finely Chopped**  
**2 1/2 C bean sprouts Chopped**  
**1 1/4 c red bell pepper Finely Chopped**  
**1/2 c Sesame oil**  
**100 Spring roll wrappers**  
**5 large egg beaten to blend**

**For Soy-Ginger Dipping sauce**

**2 1/2 c soy sauce**  
**1 1/4 c Mirin**  
**1 1/4 c rice vinegar**  
**10 green onions finely chopped**  
**1/3 cup fresh ginger Minced**

Method:

[Note: 3 spring rolls each ]

Saute carrots and peppers in sesame oil over med heat for 2 - 3 minutes  
add cabbage, sprouts and scallions turn of heat and mix together add  
duck meat check for proper seasoning and let cool

Place 1 spring roll wrapper on work surface. Place 1/4 cup duck mixture  
in 3-inch-long log down center of wrapper. Fold bottom of wrapper over  
filling, then fold in sides of wrapper over filling. Brush top edge of  
wrapper with egg. Roll up tightly, pressing to seal edge.

Repeat with remaining wrappers and shrimp mixture. (Cover; chill.)

Deep fry @350F. Working in batches, add rolls to oil; deep-fry until  
golden brown, about 5 minutes. Drain on paper towels. Serve with sauce.

For the Dipping Sauce:

Whisk all ingredients in bowl to blend.

**Duck Breast For Duck Spring Rolls**

**Yield: 32 Servings**

<b>4 pounds Duck Breast, Skin Removed and Sliced 1/4 Inch Thick</b>	<b>1/3 cup Fresh Ginger, Grated</b>
<b>10 cups Soy Sauce</b>	<b>15 Oranges, Zested And Juiced</b>
	<b>1 3/4 cups Sesame Oil</b>

Marinate Duck Breast for a 1/2 hour. Drain and pat dry. Saute slices until medium rare. Allow to cool and cut into 1/8 inch dice.



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## **Rack Of Wild Boar With A Sweet Potato, Apple And Celery Root Puree. Finished with Garlic Onion Preserve**

**32 servings**

### **Ingredients:**

<b>8 racks of Wild Boar 3-4.5 Pounds each</b>	<b>4 c red wine</b>
<b>90 thin asparagus spears</b>	<b>2 cups demi-glace</b>
<b>8 oz butter</b>	<b>1 1/3 C Roasted Garlic Onion Preserves</b>
<b>1/12 c shallots</b>	<b>Salt and ground pepper</b>

French the rack and clean the meat of all fat. Place Boar in a container (glass roasting dish) that will hold the meat flat and cover with marinade. Place plastic film over container and place in refrigerator for a minimum of 3 hours or overnight.

Heat oven to 325° and cook Boar until a meat thermometer reads 127° (about 45-minutes to an hour). Remove from oven and let it rest about 10 minutes before carving.

About 10 minutes before the Boar is done, place Asparagus in steamer and cook for 5 minutes.

To serve, place a ½ inch high round mold on the plate and fill with sweet potato. Raise the ring mold up higher and top potato mixture with apple/celery root puree.

Cut boar into chops and place two (one on each side of vegetables).

Pour Garlic-Onion sauce over half of each chop and top with steamed asparagus.

## **Roasted Garlic Onion Preserves**

Yield: 32 Servings

<b>2 ½ Cups extra-virgin olive oil</b> <b>12 medium red onions thinly sliced</b> <b>12 Vidalia onions thinly sliced</b> <b>20 Heads garlic roasted</b> <b>4 Cups orange marmalade</b> <b>4 c Currants</b>	<b>2 cans tomato paste</b> <b>½ Cup finely chopped ginger</b> <b>4 c balsamic vinegar</b> <b>¼ Cup sugar</b> <b>Fresh Ground Pepper to taste</b>
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Heat oil in a large saute pan over medium high. Add onions, garlic, ginger salt and pepper, tossing to combine. Once they begin sizzling, turn heat to medium low, cover pan and cook 30 minutes, adding marmalade and currants half way through cooking. Once onions become soft and clear, uncover, raising heat to medium high. Brown the onions. Stir often, scraping up the brown glaze on the bottom of the pan. You may need a little water as they approach being done. Once deep gold, stir in tomato paste and vinegar, cooking it down to nothing.

## **Rosemary Garlic Marinade**

Yield: 5 Cups

<b>10 fluid oz Extra-virgin Olive Oil</b> <b>15 sprigs of fresh rosemary</b> <b>15 garlic cloves</b> <b>¼ C brown sugar</b> <b>1 ¼ c red wine</b>	<b>1 ¼ c Worcestershire sauce</b> <b>1 ¼ c soy sauce</b> <b>½ Cup fresh ginger chopped slightly</b> <b>Ground pepper</b>
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Remove stems from rosemary and combine all the ingredients in a food processor or blender. Blend only until well mixed.

## **Sweet Potato, Apple & Celery Root Puree**

**Yield: 32 Servings**

**3 3/4 lb of celery root peeled and cut into  
1-inch chunks  
15 c milk  
1 1/4 Tbsp kosher salt  
Freshly ground pepper  
3/4 Cup white rice  
10 small Granny smith apples peeled,  
cored, and quartered**

**3 T unsalted butter  
20 medium sweet potatoes  
2 Cups heavy cream  
1 pound unsalted butter  
Salt and ground pepper**

Place the celery root in a medium saucepan and add the milk, 1/2 teaspoon of salt and a couple of good grinds of ground pepper. Bring to a boil over moderate heat. Stir in the rice, lower heat, partially covered and simmer for about 10 minutes. Add the apples and simmer for another 10 minutes longer, or until the celery root is very tender.

Drain the mixture in a colander set over a bowl.

Save the liquid.

In a food processor (or blender), puree the celery root mixture for 1-2 minutes, until perfectly smooth. If the consistency is too thick, add a little of the milk liquid left over. When almost perfect, add the butter and remaining salt and blend for 30 seconds more.

For the sweet potatoes, peel and cut potatoes into 1 inch pieces, add to medium saucepan and cover with salted water. Cook until tender, about 15-20 minutes. Drain potatoes and pass through a food mill for smooth consistency. Add heavy cream, butter, salt and pepper and stir until blended.



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## **Ancho Chocolate Mousse With Grand Marnier**

**Ingredients:**

**32 servings**

<b>28 ounces sweet baking chocolate</b>	<b>3 1/2 c confectioners sugar sifted</b>
<b>28 ounces semisweet chocolate</b>	<b>Ancho Chile Bark to garnish</b>
<b>1 3/4 c Grand Marnier</b>	
<b>2 1/2 Tblsp ancho chile powder</b>	
<b>freshly ground</b>	
<b>14 cups whipping cream</b>	

**Method:**

Combine the chocolates, Grand Marnier and ancho powder in a heavy saucepan and cook over low heat until chocolate melts, stirring constantly. Remove from heat and cool to lukewarm.

Beat the whipping cream, adding the confectioners' sugar until soft peaks form. Gently fold about one-fourth of the whipped cream into the chocolate, then fold in the remaining whipped cream. Spoon the mousse into individual serving dishes and chill until ready to serve.

Garnish with Ancho Chile Bark

## **Ancho Chile Bark**

**Makes 32 servings**

<b>6 large ancho chili</b>	<b>3 c pistachio</b>
<b>6 whole star anise</b>	<b>3 c cashews very lightly crushed</b>
<b>1 Tbls black peppercorns</b>	<b>3 lb dark bittersweet chocolate cut into small pieces</b>
<b>18 Whole Cloves</b>	<b>3 c dried cranberries</b>
<b>6 cinnamon stick</b>	<b>Kosher salt or sea salt</b>

**Preparation:**

To make the spice mix, pre-heat oven to 350 degrees. Place first 5

ingredients on a baking sheet and place in oven. Toast until fragrant or about 10 min.

Remove stems and majority of seeds from the anchos. Place all spices in a spice grinder or coffee grinder and pulverize. You may need to grind spices in batches.

Toast the nuts by placing them on the baking sheet and put in the oven. When done, remove from oven and let cool.

Place the chocolate in a bowl and slowly melt the chocolate, over a double boiler on the stovetop.

Add one to two teaspoons of the spice mix. Add one at a time and taste; add more if you want it to be spicier.

Line the baking sheet with parchment paper or a silpat. Spread out the nuts and cherries, reserving a few of the nuts to decorate the top.

Sprinkle salt over the nuts and cherries.

Pour the chocolate onto the pan, covering the nuts and cherries in an even layer. Add remaining nuts to the top of chocolate and press them into the chocolate.

Put in fridge and allow to cool for 45 min. Break into pieces and keep in a sealed container in the fridge.