



Menu du Jour

29 Jan 2005

A Cackalacky Brunch

Homemade Corned Beef Hash

Poached Eggs

Sautéed Asparagus with Hollandaise Sauce

Jalapeno Vodka Bloody Marys

(Serves Two)

Corned Beef Hash

Corned beef hash is a wonderful way to use up any leftover corned beef. If diced red beets are added to this recipe, it's called Red Flannel Hash. Either may be used for this brunch.

1 1/2 cups cooked corned beef
1 cup boiled red bliss or Yukon Gold potatoes
1 medium yellow onion, diced
1 jalapeño, seeded and diced
1 tablespoon Cackalacky® Spice Sauce™
1 tablespoon Worcestershire sauce
1 tablespoon minced garlic
Coarse kosher salt and cracked black pepper to taste
1/2 to 3/4 cup beef stock
2 tablespoons unsalted butter

Dice corned beef and potatoes to a uniform small dice. Place 1/3 of the mixture and 1/2 of the diced onion in a food processor and process until coarsely ground. Combine with hand-diced mixture in a large mixing bowl. Add jalapeño, Cackalacky sauce, Worcestershire sauce, and garlic. Season to taste with kosher salt and cracked black pepper. Add enough beef stock to bind mixture together. Form mixture into 4 4-inch patties, cover with food film and refrigerate overnight. (Refrigerating the patties overnight helps keep them together when cooked.)

Preheat the oven to 375° F.

Melt the butter in a 10-inch cast iron skillet over medium heat. Add the patties and cook until a crisp crust has formed on the bottom, about 5 minutes. Turn the patties over. Transfer skillet to the oven and bake for 20 minutes or until hot.



Poached Eggs

Poaching eggs is not as difficult as it is often made out to be. The key is using a medium-size skillet with a lid and keeping the water just at a simmer. The addition of white vinegar to the water helps congeal the egg whites and prevent them from forming strings. If you don't like the slightly vinegary taste of the poached egg, put the finished eggs in a bowl of water. This stops the cooking and washes away the vinegar.

4 jumbo fresh Grade A eggs
1 tablespoon white vinegar
1 teaspoon coarse kosher salt
3 cups water

Fill a 9-inch sauté pan 1/2 full of water (about 3 cups) and bring to a medium boil over medium-high heat. Add vinegar and salt. Reduce heat to medium-low, just hot enough to keep the water at a simmer.

Crack each egg into individual small cups or bowls. Lower the lip of each cup 1/2-inch into the water and pour the egg out. Repeat with remaining eggs. Cover the pan and turn off the heat. Set a timer for 3 minutes for medium-firm yolks. When the timer goes off, remove the cover and remove each egg with a slotted spoon. Drain on a clean chef's towel.

(Chef's note: For a large party, the eggs may be poached in advance. Cook as directed above and plunge the cooked eggs into a bowl filled with cold water. Refrigerate the eggs in the water bath, uncovered, up to 2 days. When ready to use, heat a saucepan 1/2 full of water to a simmer. Drop the eggs in and simmer about 30 seconds, just to warm through.)

Sautéed Asparagus

Asparagus is a wonderful addition to any meal. Although fresh asparagus is usually available year-round, canned asparagus could be substituted if desired.

1/2 pound asparagus spears
2 tablespoons unsalted butter
Coarse kosher salt and freshly ground black pepper, to taste
1/2 teaspoon Cackalacky® Beer-B-Q™ seasoning

Wash and trim asparagus, snapping off the tough ends. Heat a medium-size skillet over medium heat and melt the butter. Add the asparagus with tips facing in one direction. Add salt, pepper, and just enough water to cover bottom of pan. Cover and simmer until tender, about 8 to 10 minutes, adding additional water if needed. (The cooking time will vary according to size and tenderness of asparagus.) Remove lid and simmer until water has evaporated. Season with salt, pepper, and Beer-B-Q seasoning.



Hollandaise Sauce

Hollandaise, one of the 5 “mother” sauces, is a rich egg based sauce flavored with a bit of lemon, butter, and a touch of cayenne pepper. It is classically served either hot or at room temperature over vegetables, fish, or Eggs Benedict. If making your own Hollandaise seems a little daunting or you don’t like the idea of undercooked eggs yokes, McCormick® makes a dry sauce blend that could be substituted.

1/2 cup (1 stick) unsalted butter
2 tablespoons fresh lemon juice
3 large egg yolks
4 tablespoons boiling water
1/4 teaspoon ground cayenne pepper
1/2 teaspoon coarse kosher salt

In a small saucepan over low heat, melt the butter and keep it warm. In a separate pan, heat the lemon juice until just warmed. Have small saucepan with boiling water and a measuring table-
spoon ready.

Place the top of a double boiler over hot water. (Don’t have the top pan in contact with the boil-
ing water in the bottom pan.)

Place the egg yolks in the top of the double boiler and whisk until the yolks begin to thicken.
Add 1 tablespoon boiling water. Continue to beat the sauce until it begins to thicken again. Re-
peat with the remaining water, 1 tablespoon at a time, beating the mixture after each addition.

Add the warmed lemon juice and remove the double boiler from the heat. Beat the sauce briskly
with a wire whisk. Continue to beat the mixture while slowly adding the melted butter. Add the
cayenne and the salt and cayenne and beat the sauce until it is thick. Serve immediately.

*(Chef’s note: If the sauce starts to separate, add 1 or 2 tablespoons of cream and beat the sauce with a
wire whisk until it is smooth once again. If the sauce curdles, blend the sauce in a food processor or
blender until smooth.)*



Bloody Mary

This drink originated in Harry's New York Bar in Paris a watering hole for American and English expatriates in the 1920s as a simple combination of vodka and tomato juice. It was introduced in New York City in the 1930s as a "red snapper" and was made with gin, not vodka. As the tomato and vodka drink spread through the New York bar scene, the drink changed as bartenders added Worcestershire sauce, Tabasco®, horseradish, celery, salt, pepper, and even clam juice. The name "Bloody Mary" is clouded in its origin. It may be for Mary Tudor, the daughter of Henry VIII, who was known as "Bloody Mary." Another mixology folklore has a bar patron naming the drink after a woman named Mary at the Bucket of Blood Club in Chicago. Changing the liquor also changes the drink's name. Made with tequila, it's a Bloody Maria; tequila gold makes it a Deadly Mary; adding beef bouillon to the vodka makes it a Bloody Bull; while adding clam juice to the vodka makes it a Bloody Caesar.

3 cups spicy tomato or V-8® juice
Juice of 2 lemons
1 tablespoon prepared horseradish, drained
2 tablespoons minced garlic
1 tablespoon Worcestershire sauce
1 1/2 teaspoons Cackalacky® Spice Sauce™
Freshly ground black pepper and kosher salt

Combine first 5 ingredients together. Blend until smooth. Season to taste with hot sauce, salt, and, pepper. Store the mixture in a non-reactive container and refrigerate at least 6 hours before serving. Serve alone over ice or mix with vodka. Garnish with any of the following: large stuffed olives, dill pickle spears, baby corn, hearts of palm, pickled okra, cold boiled shrimp, celery stalks, lime wedges, or cucumber slices.

Jalapeño Vodka

4 to 8 jalapeño chiles
1 liter inexpensive vodka

Pour out or drink two ounces of the vodka. Wash, seed, and slice the jalapeños. Add the jalapeños to the bottled vodka. Refrigerate at least 1 week.

Serve in Bloody Marys, Bloody Bulls, Bloody Caesars, or simply poured over crushed ice and garnished with pickled okra.

For presentation: Place two hash patties on a service plate. Remove eggs from water using a slotted spoon. Drain on a clean chef's towel and place atop hash patties. Arrange asparagus on plate. Drizzle Hollandaise over eggs and asparagus. Pour a generous serving of Cackalacky Spice Sauce onto plate. Garnish with paprika and freshly chopped parsley. Serve with buttered toast or English muffins.