



Recipes
Fall Wine Club Pick Up Party
Chef Bernard Malherbe



Braised Beef with Chinese Spices

Ingredients:

Chuckroll diced
Medium onion diced
Whole garlic
Anise seed
Chinese spices
Red wine

Instructions:

Braise beef until tender
Season with salt and black pepper
Braise in a demi sauce until done



Spicy Thai Salad

Ingredients:

Carrots julienned
English cucumbers sliced
Sugar snap peas
Naga cabbage sliced

Vermicelli glass noodles

Vinaigrette for salad:

1/3 cup lime juice
3 tablespoon fish sauce
3 tablespoon soy sauce
2 teaspoons sugar
2 teaspoons chili sauce
4 habanero pepper chopped
2 gloves garlic
1 teaspoon sesame oil
1 stalk fresh lemongrass

Instructions:

Mix ingredients together and let sit overnight in refrigerator



Savory Lentil Salad

Ingredients:

Baluga lentils
Basil roasted corn
Celery
Extra virgin olive oil
White miso
Salt

Instructions:

Cook ingredients until tender and refrigerate over night
Add a dollop of white miso and olive oil to taste

