

SHARI
AUBURN



Pancetta Wrapped Beef Tenderloin with Beurre Rouge

Steaks

- 4 thin slices pancetta
- 4 beef tenderloin steaks, 1-1/2 inches thick
- 3 crushed garlic cloves
- 1 tablespoon olive oil
- coarse salt and cracked black pepper, season to taste

DIRECTIONS:

Line pancetta up on meat-safe cutting board a few inches apart. Preheat a second skillet (or grill) over high heat. Season steaks with pepper and garlic, and rub with olive oil, set on pancetta slices in the center of each slice. Wrap pancetta over steaks and secure with a bamboo skewer. Let sit for 10 to 20 minutes in the refrigerator. Place meat side down in pan or grill and cook 2-3 minutes. Then rotate 90 degrees and continue to cook for 2-3 more minutes. Flip and repeat the same processes as the first side. This should be about medium rare (110 degrees internal temperature) cover loosely with foil and let sit for 5-10 minutes before serving. Serve on crushed potatoes or creamed spinach and drizzle with Beurre Rouge.

Beurre Rouge

- 1 cup dry red wine
- 1/2 cup red wine vinegar
- 1 tablespoon finely chopped shallot
- 1 pound unsalted butter, cold
- kosher salt, to taste

DIRECTIONS:

Heat wine, vinegar and shallots in a saucepan until the liquid boils, and then lower the heat a bit and continue simmering until the liquid has reduced down to about 2 tablespoons. This should take about 10 minutes.

While the liquid reduces you can cut the butter into medium (1/2-inch) cubes, but either leave this until the reduction is nearly finished or return the butter cubes to the refrigerator to keep them cold while the liquid finishes reducing.

Once the wine-vinegar mixture has reduced to 2 tablespoons, reduce the heat to low and start adding the cubes of butter, one or two at a time, and whisk rapidly with a wire whisk.

As the butter melts and incorporates, add more butter and keep whisking. Continue until you only have 2-3 cubes remaining. Remove from heat while whisking in the last few cubes, and whisk for a moment or two more. The finished sauce should be thick and smooth.

Season to taste with kosher salt. Traditionally, the shallots would be strained out before serving, but doing so is optional. Serve right away.



Grilled Tomato Tart

- 2 large tomatoes, cut into 4, 1/2-inch thick slices
- salt and pepper
- 3 tablespoons good olive oil
- 2 cups yellow onions, thinly sliced (2 large onions)
- 3 large garlic cloves, cut into thin slivers
- kosher salt and freshly ground black pepper
- 3 tablespoons dry white wine
- 2 teaspoons fresh thyme leaves, minced
- 4 tablespoons freshly grated Parmesan
- 8 ounces goat cheese at room temperature
- 2 eggs at room temperature
- 1/4 cup Panko bread crumbs
- 3 tablespoons basil leaves, julienned

Crust

- 1 1/2 cups bread crumbs
- 3 tablespoons melted butter

DIRECTIONS:

Preheat the oven to 425 degrees F. On a hot grill, season and caramelize tomatoes on each side for about 1 minute. Cool and gently crush.

Heat 3 tablespoons of olive oil in a large skillet over medium to low heat, and add the onions and garlic. Sauté for 5 to 10 minutes, stirring frequently, until the onions are limp and there is almost no moisture remaining in the skillet. Add 1/2 teaspoon salt, 1/4 teaspoon pepper, wine and thyme, and continue to cook for another 10 minutes, or until the onions are lightly browned. Remove from the heat and cool until mixture reaches room temperature.

Add onion mixture, tomatoes, Parmesan, goat cheese, egg, Panko and basil, and gently fold mixture together until smooth and incorporated (be sure not to whip in air).

For the crust, add the melted butter to the bread crumbs and press into the bottom of an 8-inch spring form pan. Carefully pour the tomato mixture over the crust. Bake for 20 to 25 minutes, until the top is golden brown and the tart is set. If the top browns too fast, cover loosely with foil. Let cool for 5-10 minutes and serve warm.



Maple Squash Soup

- 3 acorn squash, roasted until soft (fresh is best but frozen will do), reserve and roast the seeds
- 2 tablespoons butter
- 1 small onion
- 1 carrot
- 2 stalks celery
- 2 tablespoons flour
- 3-4 cups milk
- 1 cup cream
- 1 tablespoon Balsamic vinegar
- salt and pepper
- maple syrup to taste

DIRECTIONS:

Chop celery, onion and carrots, and sauté with butter until golden. Sprinkle flour and cook on low for 1-2 minutes. Add milk, cream and squash. Let it come to a slow simmer, stirring constantly. Purée until smooth with a stick blender (if you use a table top blender, let it cool first.) Add salt, pepper and maple to taste. Depending upon thickness, you may need to add a bit more cream or milk to thin. Garnish with the seeds and enjoy.



CHEF AARON GAERTNER

Aaron Gaertner began his career in the culinary arts with a degree from Bay Arenac Career Complex in 1996. By 1999, he earned his certification as a Sous Chef through the

American Culinary Federation. He has spent the majority of his career at Shari Gourmet Dining. He began working there while still in high school as a garmerier and slowly worked his way up to executive chef and general manager in 2008. Chef Gaertner is also on faculty at the Midland Center for the Arts, teaching the science and art of cooking. In addition, he is a regular contributor to the American Chemical Society's Science Cafe Demo, talking about the relationship between food and science and giving demonstrations on molecular gastronomy.

By night Gaertner is an award-winning chef at Shari Gourmet Dining in Auburn. By day he is an artist specializing in analog photography. For the third year in a row, Gaertner was a competitor in ArtPrize in Grand Rapids. In his spare time, Gaertner coaches the Culinary Team at the Saginaw Career Complex for the Pro-Start Culinary Competition. He was the teams' coach in 2009, 2010 and 2011 and is currently working with the 2012 students for their upcoming competition. Gaertner was named 2010 Mentor of the Year by the Michigan Restaurant Association and ProStart.

CHEF SHARI SMITH

After graduating at the top of her class from the Culinary Institute of America in Hyde Park New York, and spending several years in Lake Tahoe, California, studying under a Belgian Master Chef, Shari Smith moved back home to mid-Michigan to open her own restaurant. On Valentine's Day in 1990, Smith opened a fully-remodeled Willard Hillton just outside of Auburn. Her goal was simple—to provide the tri-cities with the ultimate dining experience. Since the fall of 2008, Smith has been the co-culinary instructor at the Saginaw Career Complex. Her lifelong dream has been to help educate and prepare the next generation of culinary professionals. In 2011, Smith and her best friend, Ann Sinclair, started CulinaryRX.net, a website and a resource committed to creating cuisine that is beautiful, delicious and health promoting.

In her spare time, Shari enjoys writing and speaking to groups about her life experiences, exercising, eating and living healthy.