



## DYLAN COLE

Dylan began his kitchen career at Beggar's Banquet in East Lansing line cooking, and eventually working his way up through the kitchen, eventually becoming one of the masters.

After graduating from Michigan State University with an economics degree, the kitchen proved more alluring than a desk job.

After moving to Traverse City in 1997, Dylan helped open North Peak Brewing Company. Since becoming executive chef, Dylan has kept North Peak's mission simple: To provide eclectic, from scratch cooking that the average person can afford and enjoy. His core culinary team of Steve Schroeder, Bruce Clous, Cody Hall, Scott Evans and Ron Manning has been together for almost a decade and provide the kitchen with incredible experience and talent. General Manager Mike Lloyd and Dylan team up to make North Peak one of Traverse City's busiest and best regarded restaurants.

In his spare time, Dylan enjoys hiking the Sleeping Bear Dunes, fishing, gardening and canoeing. As for the frantic summer season, true relaxation only comes at the end of the night with a bottle of Lambrusco and some Tom Waits playing on his deck--proving you can never really take the line cook out of the chef.

# CHERRY CHICKEN SALAD

## NORTH PEAK, TRAVERSE CITY

This is a classic Traverse City dish for the summer. Most of the prep work can be done ahead of time, so this is perfect for a deck party. All you need to do is fire up the grill, cook the chicken, and plate. *Serves six*

### INGREDIENTS

- 6 medium chicken breasts (garlic marinated and char-grilled)
- 4 heads romaine lettuce (chopped, rinsed and dried)
- 1 pound of spring greens
- 2 red onions thinly sliced
- 1 pound crumbled gorgonzola cheese
- ¾ pound dried cherries
- ¾ pound toasted pecans
- cherry vinaigrette to taste

### GARLIC MARINADE

- 12 ounces olive oil
- 1 bunch fresh parsley (chopped)
- 1 ½ cups minced fresh garlic
- 4 cups orange juice
- 3 lemons (juice and zest)
- ½ cup honey
- ¼ cup lemon pepper
- ¼ cup Dijon mustard
- ¼ cup sea salt

### DIRECTIONS

Combine all ingredients and whisk together. Pour into a dish with the chicken breasts and marinate overnight in the refrigerator.

### CHERRY VINAIGRETTE

- 5 cups tart cherries (pitted and frozen)
- 5 cups olive oil
- 1 cup dried cherries (chopped)
- 1 cup honey
- 2 cups red wine vinegar
- 1 medium shallot (peeled and chopped)
- 1 tablespoon dry mustard
- 2 tablespoons Dijon mustard
- 2 tablespoons minced garlic
- 1 tablespoon salt
- 1 tablespoon course ground pepper

### DIRECTIONS

Measure out tart cherries and place in a saucepan over medium heat until reduced by half. Cool and then place with all other ingredients, except olive oil, in a large blender to puree. Place mixture in large bowl and add oil in a steady stream while stirring.

*Serve with North Peak's Northern Light Beer*

# Shrimp and Spanish Chorizo With Roasted Red Sauce, Fontinella and Fresh Basil

### INGREDIENTS

- 3 pounds large (10-15 count) shrimp (peeled and deveined)
- 1 pound Spanish chorizo (shaved)
- 1 pound shredded fontinella cheese
- 6 ounces chiffonade fresh basil
- 3 pounds fresh tri-color tortellini

### RED SAUCE

- 3 red bell peppers
- 4 pounds Roma tomatoes (halved)
- 1 large Vidalia onion (quartered)
- 1 tablespoon Mexican oregano
- 2 tablespoons ground sea salt
- 1 tablespoon white pepper
- 1 tablespoon cumin
- 1 lemon (zest and juice)
- 1 lime (zest and juice)
- 2 cloves garlic (minced)
- ¼ cup tomato paste
- 1 tablespoon Tabasco sauce



### DIRECTIONS

To make the red sauce, preheat oven to 400 degrees. Coat tomatoes, peppers, and onion in olive oil with salt and pepper to taste. Place on baking sheet for 45-60 minutes until roasted. Blend all ingredients for red sauce together. Sauté shrimp and chorizo in olive oil over medium heat until shrimp are done and chorizo is seared. In separate pot, put tortellini in boiling water with salt and olive oil, cook al dante. Finish dish with shredded fontinella cheese and chiffonade fresh basil. *Serve with North Peak's Steelhead Red*