

# Reds on the River

## ROCKFORD



EXECUTIVE CHEF  
GLENN FORGIE

Chef Glenn Forgie has been with Reds prior to the restaurant opening in August of 2006. He is a graduate of the California School of Culinary Arts in Pasadena, CA, with a Culinary Arts Certification from Le Cordon Bleu. Prior to moving back to Michigan to be closer to his family, Forgie was part of a talented team creating masterful cuisine for L'Orangerie and The Parisienne Room in Los Angeles, CA.

Today, Forgie modestly describes his calling as "his dream job." Forgie says, "I love to start with the freshest ingredients and create mouthwatering dishes from scratch that people crave. Scratch cooking enables me to layer in flavors, and know exactly what is in every dish I create. My philosophy is to start with the freshest ingredients available, whether it is hand-cut, aged steaks; fresh in season and native fish, the finest cheeses, and fruits and vegetables from local, organic farms."

Forgie is also a student of wine vineyards throughout the world and enjoys recommending the perfect beverage to complement the entrees he prepares. He also teaches cooking and wine classes to share his knowledge. He has received numerous dining awards throughout his career.

Most recently, he was awarded 2011 Chef of the Year by *Grand Rapids Magazine*.

### Grilled Lamb Chops

Approximate total prep time: 1 to 1 ½ hours  
Serving size: 4

#### INGREDIENTS:

- 2 pounds of rack of lamb (approximately a half a rack per person or 4 ribs)
- 2 or 3 fresh rosemary sprigs
- olive oil
- ½ pound of small (or new) potatoes
- ½ pound of Brussels sprouts
- whole grain mustard to taste
- 4 cups of veal stock
- 1 cup of white wine

#### DIRECTIONS:

Marinate the lamb chops the night before you need them. Take the sprigs of rosemary, strip the leaves off of the stem, and roughly chop them. Coat the lamb racks with the olive oil and rosemary in a glass bowl and let them sit refrigerated overnight.

Take the veal stock and white wine and reduce on medium heat. Reduce the sauce until it is thick enough to coat the back of a spoon (roughly one fourth to one sixth the original volume). Whisk in whole grain mustard and salt and pepper to taste. This can be done the night before and warmed up at time of service.

Bring a pot of salted water to a rapid boil (enough to cover the Brussels sprouts completely) and cook the Brussels sprouts until just tender. Strain the sprouts and put immediately in an ice bath to cool. Hold these until just before service.

Take the new potatoes and cover with cold water in a pot. Bring to a simmer in lightly salted water and cook until fork tender. Strain them and spread them out on a cookie sheet and refrigerate to cool down.

Grill the lamb on high heat taking care to turn them frequently so they don't burn. Using a quick-read thermometer cook the lamb to the desired temperature, and let rest on a room temperature plate for 5 minutes before serving.

For the vegetables, simply toss them in olive oil and a little salt and pepper if needed, and warm up in the oven or in a skillet on the grill. Heat the sauce in a sauce pan.



### Pork Tenderloin with Corn Cream Sauce and Sweet Potatoes

Approximate total prep time: 1 hour  
Serving size: 4

#### INGREDIENTS:

- 2 pounds of pork tenderloin (cut into 8-ounce portions)
- 2 sweet potatoes
- 1 large yellow onion
- butter as needed (less than half a pound or two sticks)
- 2 quarts heavy cream
- 4 ears of corn, on the cob

#### DIRECTIONS:

Clean all silver skin and fat from the pork tenderloins, set pork aside in refrigerator. Peel sweet potatoes, and place in a pot, cover with cold water.

Bring the water to a slow boil, pull potatoes just before they are tender all the way through so they can still be sliced. Let cool. Once cool, cut in half lengthwise and slice again crosswise and make ¼-inch thick half moons.

Slice onions into thin strips. With 1 tablespoon of butter in a skillet cook on medium low heat until they take on a caramel color stirring occasionally. Set aside and cool.

Cut the corn off of the cobs. Place the cobs and the cream in a pot and simmer for 30 minutes. Strain and put back in pot and reduce the cream with a slow boil until it thickens. Add corn to cream and add salt and pepper to taste. (This can be done the night before and brought up to temp at service.) Pre-heat oven to 500 degrees.

Coat pork with olive oil, salt and pepper and place in an oven-proof pan that is hot. Leave in pan until it is nicely browned, turn over and immediately place in the oven. Roast in the oven to the desired temperature. Let rest on a room temp for 5 minutes before serving.

Place a generous portion of butter (about 2 tablespoons) in a sauté pan on medium high heat. Place sweet potatoes and onions in pan. Season with salt and pepper and cook until lightly browned. Warm the corn cream sauce, assemble and serve.

### Salmon with Pesto and Fresh Vegetables

Approximate total prep time: 1 hour  
Serving size: 4

#### INGREDIENTS:

- 2 pounds of fresh salmon fillets (cut into 8-ounce portions)
- ½ pound of fresh basil
- 4 cloves of garlic, chopped
- ½ cup grated parmesan
- ½ to 1 cup good olive oil
- juice of 1 lemon
- fresh farm radishes, baby beets (approx. ½ pound per person total)
- 3 stalks of fresh rhubarb

#### DIRECTIONS:

Pull the leaves off the basil and place in a blender. Add the garlic, parmesan, half the lemon juice, ½ cup of olive oil and some salt and pepper. Blend the ingredients on high until smooth. Add more olive oil, lemon juice, salt and pepper to taste. Set aside.

Prepare the vegetables: The radishes and beets can be prepared ahead of time by boiling them in salted water to the desired tenderness and then shocked in an ice bath to cool rapidly. They both require different cooking times, so do them separately to insure the perfect cooking time for each vegetable. They can then be tossed, with the rhubarb, in olive oil, fresh herbs (if desired), salt and pepper then roasted in a 450 degree oven in a roasting pan until lightly browned and served immediately. Approximately 10 to 15 minutes. These can be added to the oven when the salmon goes into it in the next step.

Pre-heat oven to 450 degrees. Lightly coat the salmon in olive oil. Sprinkle lightly with salt and pepper. In an oven-proof skillet cover the bottom with olive oil and heat on medium high until the oil starts to smoke. Carefully add the salmon (it splashes easily) and transfer immediately to the oven. Cook to the desired temperature; transfer to a serving plate, spoon some of the pesto on the salmon, and serve immediately.