

Butternut Squash Bisque

(1 gallon)

INGREDIENTS:

2 butternut squash, peeled and diced	1½ Tbsp. lemon juice
1 yellow onion, diced	1 tsp. Sriracha sauce
1 carrot, peeled and diced	¼ tsp. ground cloves
1 Tbsp. minced garlic	1 tsp. ground cinnamon
2 Tbsp. olive oil	½ tsp. ground cumin
2 cups apple cider	⅛ tsp. ground nutmeg
2 qts. chicken stock	1 tsp. fresh ground black pepper
3 Tbsp. maple syrup	1 tsp. Kosher salt
3 Tbsp. honey	½ stick unsalted butter
1 qt. heavy whipping cream	¼ cup all purpose flour

DIRECTIONS:

1. In a heavy stockpot, heat oil on low heat.
2. Add squash, onion and carrots. Cook until tender. Add garlic, cook 2 minutes.
3. Add chicken stock, heavy cream, apple cider, lemon juice and honey.
4. Simmer, then add Sriracha sauce, cloves, cinnamon, cumin, nutmeg, salt, and pepper. Simmer 15 to 20 minutes.
5. In a small sauté pan, melt butter over low heat, stir in flour to make a roux.
6. Purée soup with immersion blender until smooth. Add roux while still blending.
7. Bring soup to a boil, stirring constantly until thick.



Twisted Pasta

(8 servings)

INGREDIENTS:

24 13-15 count shrimp, peeled and deveined	8 oz. unsalted butter, cubed and chilled
1 lb. cooked lobster meat	8 oz. cherry tomatoes, halved
1 package fusilli pasta	8 oz. fresh baby spinach
8 oz. chicken stock	3 Tbsp. minced garlic
4 oz. heavy cream	3 Tbsp. olive oil
8 oz. white wine	Kosher salt
4 oz. lemon juice	Fresh ground black pepper

DIRECTIONS:

1. Cook pasta; drain and reserve.
2. In a large pan, heat oil over medium heat. Add shrimp, season with salt and pepper. Sauté until almost done.
3. Add garlic and sauté for 2 minutes. Add wine and reduce by half.
4. Add chicken stock, cream, and lemon juice. Bring to a boil.
5. Whisk in chilled butter, one cube at a time. Remove from heat.
6. Add lobster meat, spinach and tomatoes. Toss with cooked pasta.



CHEF, ANDREW REH

Classically trained at the esteemed Johnson & Wales College of Culinary Arts in Providence, Rhode Island, Chef Reh served at the White House in Washington, D.C., the Ritz-Carlton in both Boston and Washington, D.C., and the McCamly Plaza Hotel in Battle Creek, Michigan, before returning home to Traverse City and joining Shanty Creek's staff.

Chef Reh oversees all food and beverage operations at Shanty Creek, leading a strong troop of restaurant managers and sous chefs. His gentle, yet authoritative, approach is evident in his accomplishments, which further include being named "Best Restaurant Staff" by readers of Traverse City's Northern Express. In 2012, he received the "Culinary Star of the Industry" from the Michigan Lodging and Tourism Association at the annual Governor's Conference on Tourism.

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