

# Amical

Traverse City

## BRUSSELS SPROUT GRATIN

### INGREDIENTS:

- 4 Cups Brussels Sprouts; blanched & halved
- ¼ Cup Yellow Onion; julienned & caramelized
- ¼ Cup Bacon; rendered & chopped
- 2 Cups Lemon Cream (see recipe)
- ½ Cup Grassfields Farm Gouda; shredded
- 4 TBSP Panko Bread Crumbs

### COOKING DIRECTIONS:

- Preheat oven to 375°
- Layer Brussels Sprouts, Onions, & Bacon in an oven-safe casserole dish. Season with Kosher Salt & Black Pepper
- Cover with Lemon Cream, Gouda, and Bread Crumbs.
- Bake until golden brown and bubbling around the edges

## GRATIN BASE SAUCE

- INGREDIENTS:
- 1 Cup Lemon Juice
  - 2 QTS White Wine
  - 4 QTS Heavy Cream
  - TT Salt & Pepper
  - Corn Starch

### COOKING DIRECTIONS:

- In medium sized sauce pot, combine Wine and Lemon Juice
- Bring to simmer and reduce by ½
- Add Cream; bring to simmer and reduce slightly
- Season with Salt and Pepper
- Make a Cornstarch slurry and thicken to desired consistency

## SAGE BROWN BUTTER

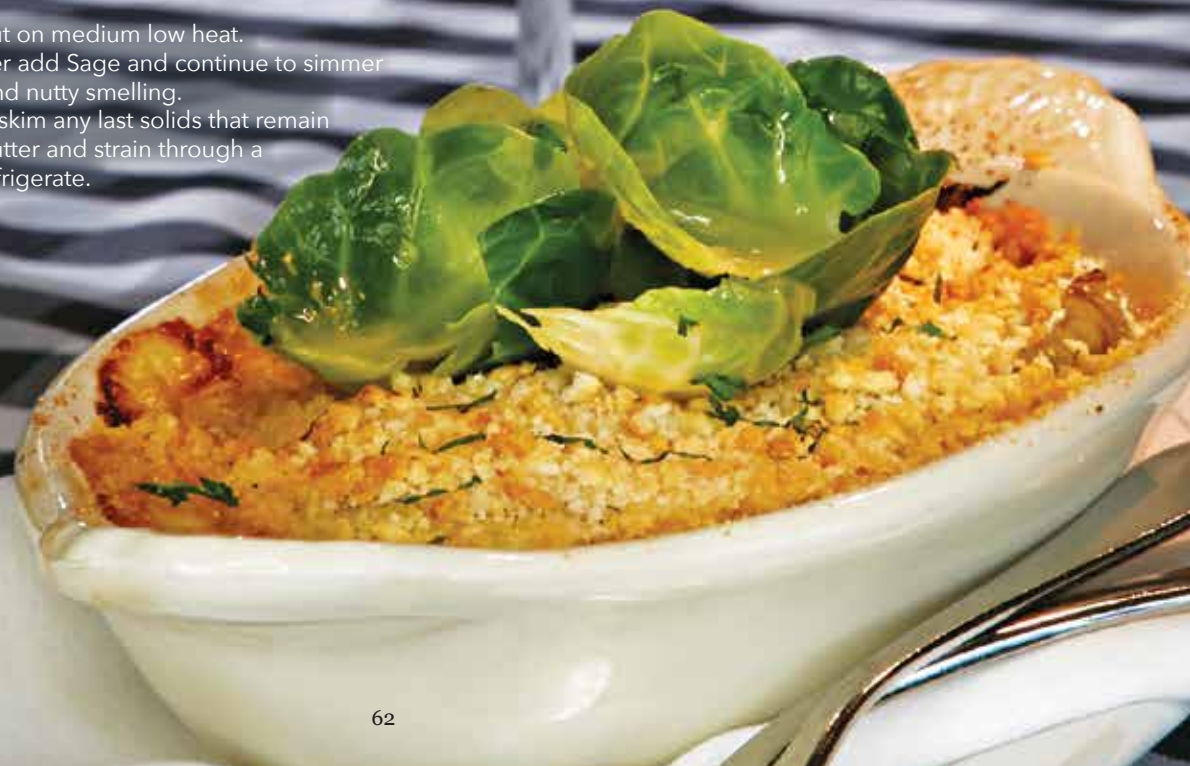
Yield: approx. 4 quarts | Prep. Time: 45 min.

### INGREDIENTS:

- 8 Pounds Unsalted Butter
- 8 Each Bunches of Sage

### COOKING DIRECTIONS

1. Place Butter in a pot and put on medium low heat.
2. Once butter starts to simmer add Sage and continue to simmer until the butter turns brown and nutty smelling.
3. Once it is brown and nutty, skim any last solids that remain on the top or the melted Butter and strain through a chinois. Label, Date and Refrigerate.



## BUTTERNUT SQUASH GNOCCHI

Yields: 4 servings

### INGREDIENTS:

- 2 Cups Butternut Squash; roasted and diced
- 6 Cups Potato Gnocchi
- ¾ Cup Sage Brown Butter (see recipe)
- 4 Cups Kale; sliced, loosely packed
- 2 Tsp. Fustini's 18 year Balsamic Vinegar
- 1 TBSP Fresh Parsley; chopped
- ½ Cup Parmesan; shaved or shredded

### COOKING DIRECTIONS:

- Bring a large stock pot of salted water to a boil. Add Gnocchi & cook, gently stirring for 2 minutes. Drain in a colander.
- Meanwhile, melt the brown butter over medium-high heat in a saucepan large enough to fit the Gnocchi in a single layer. Carefully add Gnocchi to the pan.
- Fry Gnocchi until it is golden brown on one side and then stir. Keep doing this until Gnocchi is browned on all sides.
- Add Kale & toss; then add squash. Cook until everything is heated through. Season to taste with Kosher Salt & Black Pepper.
- Place in large serving bowls. Garnish with Balsamic Vinegar, Parmesan, and Parsley.



### CHEF BEN HOXIE

Ben was born in Grayling on Christmas Day, 1983. When he was one year old his family relocated to Traverse City, where he and his sisters, Lindsay and Emily, spent their childhood. As a young man Ben enjoyed playing soccer and basketball. While attending

NMC he developed a passion for cooking. He was originally hired at Amical in 2004, then after a stint on the west coast he returned to our kitchen.

Our frequent menu changes, as well as the Cookbook Dinner Series, have provided him with an education in the preparation of a wide range of food from many different cultures. He cites working with notable chefs Marcus Samuelsson and Marcel Biro during the Epicurean Classic as one of the highlights of his time here. In his free time Ben enjoys reading books with his daughter, Harper, and cooking with his son, Frankie.

## 2015/2016 Cookbook Dinner Series Schedule

OUR TALENTED KITCHEN STAFF CREATES A WEEK LONG MENU WITH RECIPES FROM EACH COOKBOOK



November 2nd-8th 2015

### The Gramercy Tavern

by Michael Anthony

Winner of six James Beard Awards, The Gramercy Tavern has become an institution in New York City. Chef Michael Anthony organized this book by season to highlight the bounty of farmer's markets in American cuisine.

December 7th-13th 2015

### My Paris Kitchen

by David Lebovitz

David Lebovitz lived & worked in Northern California for almost 20 years before moving to France. Now, he has written a book inspired by its shifting culinary culture by incorporating techniques & ingredients from around the world to traditionally French dishes.

January 4th-10th 2016

### The Slanted Door

by Charles Phan

Inspired by his native Vietnam, award-winning chef Charles Phan opened The Slanted Door in 1995. He has effortlessly integrated the culture of San Francisco into classic Vietnamese recipes making them both accessible & modern.

February 8th-14th 2016

### Classico E Moderno

by Michael White & Andrew Friedman

Hailed as a pioneer of Italian culinary tradition in America, Michael White shares his passion for these traditional & contemporary recipes, giving us all the tools & tips we need to cook exquisite Italian dishes.

March 7th-13th 2016

### 660 Curries

by Raghavan Iyer

Traditional, contemporary, & extraordinary; curry is considered to be the gateway into, & the backbone of, Indian cooking. Raghavan Iyer teaches us the art of Indian cooking at its finest.

April 4th-10th 2016

### Heritage

by Sean Brock

Winner of the New York Times Blue Ribbon Chef Cookbook of the Year, Heritage seeks to elevate Southern food & culture. An Emmy nominated & James Beard Award-winning chef, Sean Brock resurrects the lost flavors of the American South & then reinvigorates them with a modern style.

May 2nd-7th 2016

### More Mexican Everyday

by Rick Bayless

Ten years ago, Rick Bayless transformed our understanding of Mexican cuisine with Mexican Everyday. Now, he has returned with an all-new collection of simple, flavorful & authentic recipes that you can make any day of the week.

**amical**

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