

TAVERN 109

Food & Brew

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Brewin' in
Williamston



**... A fine tavern
reminiscent
of a classic
watering hole.**

**Yet, Tavern 109
brings a unique
twist with a varied
menu, wine selection,
cocktails & entrees
to delight all.**

115 E. Grand River Ave.
Williamston, MI

517.655.2100
Daily 11a.m.-11p.m.

www.tavern109.com





Shrimp and Grits

Serves 4

INGREDIENTS

- four 1/2-cup portion grits (cooked according to your favorite brand)
- ¼ cup olive oil
- kosher salt to taste
- 16 shrimp, 16/20 size
- 4 tablespoons red bell pepper, diced
- 4 tablespoons tomato, diced
- 4 tablespoons bacon, cooked and chopped
- 4 tablespoons scallions, chopped
- 4 tablespoons garlic, chopped
- 8 ounces white wine (Chablis is fine)
- 8 tablespoons unsalted butter, large dice
- 4 tablespoons cheddar cheese, shredded
- Tabasco, to taste

PREPARATION

Precook the grits and keep warm; they should be creamy. Heat large sauté pan to medium-high heat and add the olive oil. Lightly season the shrimp with the kosher salt and quickly sauté the shrimp in the oil for about 1 1/2 minutes, turn the shrimp over and repeat. Pull the shrimp out of the pan and put on a plate and set aside. Put sauté pan back on the heat and add the peppers, tomatoes, bacon, scallions and garlic, and quickly sauté for about 2-3 minutes.

Add the white wine and start to reduce by 1/3, at this point add the butter and stir it in; in addition to flavoring the sauce, the butter will also help lightly thicken the sauce. Add the shrimp back to the pan just long enough to heat the shrimp. Divide the grits into the 4 bowls and then divide the shrimp mixture as well. Top with the shredded cheddar and the Tabasco and serve immediately.



CHEF JOE SCHAFFER

Chef Joe Schaffer started his cooking career at the age of 15. He studied Culinary Arts at Schoolcraft College and graduated in 1985. By the time he was 25, he was working at the famed Golden Mushroom in Southfield. His first chef's position was at The Moveable Feast in Ann Arbor. Along the way, there were stops at Oak Pointe Country Club, Steve and Rocky's, Hyatt Regency Corporation, Tribute, Grape Expectations, and the Betsie Bay Inn located in Frankfort, Michigan.

Schaffer's cooking style is "a little bit of everything." He is a firm believer in tailoring his dishes to reflect the season, what's fresh, what looks good, and what sounds good. Schaffer's flexibility allows him to incorporate food trends into his diverse menu. As executive chef at the newly opened Tavern 109 in Williamston, Schaffer has been able to create a diverse menu and memorable dining experience.

Asian Grilled Salmon

Serves 4

INGREDIENTS

- four 7-ounce portions salmon
- four 4-ounce portions Bastami, cooked
- four 2-ounce portions pea pods
- four 1-ounce portions sweet and sour cabbage
- 4 ounces cashews
- 8 ounces Peanut Vinaigrette
- 4 ounces sweet chili glaze
- 4 ounces Mandarin oranges

PREPARATION

Heat grill to medium-high heat. Season salmon and brush with olive oil. Grill Salmon, flesh side down first; after about 2 minutes turn about 1/4 and continue grilling. Then turn the salmon over and repeat. Meanwhile, heat the rice and sauté the peapods. Brush the salmon with the chili glaze and finish cooking.

TO PLATE

Scoop rice into the center of the plate. Top rice with the pea pods. Top pea pods with salmon. Top the salmon with the sweet and sour cabbage. Around the salmon, garnish the plate with cashews, oranges and the peanut vinaigrette.

Peanut Vinaigrette

INGREDIENTS

- 2 tablespoons ginger, freshly grated
- 4 ounces rice wine vinegar
- 4 ounces peanut butter
- 2 ounces honey
- 2 ounces orange juice
- 4 ounces soy
- 2 ounces brown sugar
- 1 tablespoon cilantro, fresh / leaves only
- 1 teaspoon crushed red chili flakes
- 4 ounces canola oil

Preparation

In a blender, add the first 9 ingredients. Cover and carefully blend on low speed and then turn the speed to high. Carefully open up the center cap on the lid and drizzle in the canola oil and blend for about one minute. Store in the refrigerator until ready to use.



Warm Mixed Berry Crisp

Serves 4

INGREDIENTS

- 6 cups assorted fresh mixed berries
- Crumb Topping
- 4 portions vanilla ice cream
- desired amount whipped cream
- 4 fresh mint sprigs (for garnish)

PREPARATION

Place 4, 8-ounce ramekins on a sheet tray. Fill the ramekins with the berries. You want to over fill the ramekins because you will then press the fruit down fairly hard. Then, add any remaining berries and again press down. Top the fruit with the crumb topping.

Bake at 400 for about 25-30 minutes or until the topping is medium golden brown. At this point, you can cool them in the refrigerator or immediately serve. If you serve immediately place the ramekins on a small plate (be careful because they will be hot). Top with a generous scoop of vanilla ice cream, whipped cream and mint for garnish.

Note: If you cooled the ramekins and are serving at a later time you can re-warm them in the oven at 350 for about 15 minutes. This dessert is best served hot, even in the summer months.

Crumb Topping

INGREDIENTS

- 3 ounces brown sugar
- 3 ounces granulated sugar
- 6 ounces unsalted butter (chilled and diced)
- ¼ teaspoon cinnamon
- ¼ teaspoon nutmeg
- 1 tablespoon vanilla extract
- 5 ounces All-Purpose flour
- ½ cup oatmeal

PREPARATION

Place all of the ingredients in a large mixing bowl. Using both of your hands, rub the mixture together. Rubbing the mixture together will fully blend the mixture and break down the clumps of butter. Place in a ziplock bag and put in the refrigerator until ready to use.