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 Gourmet Dining
 at The Willard Hillton

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Grilled Maple-Brined Pork Chop With a Pear and Apple Brandy Compote

Serves 6

Chutney

INSTRUCTIONS:

- 2 large pears, peeled, cored and small diced
- 1 tablespoon white wine vinegar
- 1/2 cup brandy
- 2/3 cup light brown sugar
- 1 tablespoon peeled and minced fresh ginger

Brine

INGREDIENTS:

- 2 1/2 quarts cold water
- 2/3 cup kosher salt
- 1/2 cup maple syrup
- 1/8 cup honey
- 1/4 cup brown sugar
- 2 bay leaves, crumbled
- 2 tablespoons peppercorns
- 6 bone-in pork loin chops
- Freshly ground pepper, to taste

INSTRUCTIONS:

To prepare the chutney, in a small saucepan over low heat, combine the pears, apples and vinegar. Cook, stirring frequently to prevent scorching, until the pears begin to break down, about 15 minutes. Remove from heat and slowly add brandy, return to heat carefully, it may flame up. Reduce brandy until almost gone. Remove from the heat and add the brown sugar, stirring until it has dissolved. Add the ginger and return the pan to low heat. Cook, stirring almost constantly, until the mixture is dark brown and very thick, about 10 minutes. Let cool to room temperature, then cover and refrigerate.

In a deep container that will fit in your refrigerator, combine the cold water, salt, maple syrup, honey, brown sugar, bay leaves and peppercorns and stir until the salt dissolves. Submerge the pork chops in the brine. Refrigerate for at least 6 hours or overnight.

Remove the chops from the brine and discard the brine. Rinse the chops with cold water and pat thoroughly dry.

Heat up your grill. Season chops with salt and pepper. Add the chops to the grill without letting them touch and cook them until an instant-read thermometer inserted into the center of a chop, away from the bone, registers 145°F, about 6 minutes per side. Transfer to a platter and let rest for 3 to 5 minutes. Arrange the chops on individual plates and serve immediately with the chutney.

SHARI'S AUBURN



CHEF NATHAN KEYSOR

Nathan Keysor began his professional culinary career as a high school junior at the Saginaw Career Complex. He mentored under Shari for two years. He is currently continuing his education at Johnson & Wales University, where he is working towards his bachelor's degree in foodservice management. Recently, he applied for an internship in Singapore and Thailand. Having traveled the U.S. and abroad, Keysor is inspired by world cultures and cuisines; many of his dishes reflect this. In his free time, Keysor assists high school culinary students at the Saginaw Career Complex. As a former competitor at Skills U.S.A. and ProStart competitions, he provides the students with valuable firsthand experience and knowledge.

CHEF JACOB AUSTIN

Chef Jacob Austin was born and raised in Saginaw. After graduating from Valley Lutheran High School, he left Michigan to go to Le Cordon Bleu Pennsylvania Culinary Institute in Pittsburgh, Pennsylvania. While there, he strived for perfection in every class, and volunteered his extra time to student council. After graduating and becoming a Certified Culinarian through the American Culinary Federation, he moved to Orlando, Florida to work for Walt Disney World Resort at The Wave in the Contemporary Resort and Spa. He now volunteers his time to the Saginaw Career Complex, as a chef mentor to high school students who hope to become chefs. He also competed in the ACF Hot Foods Competition 2012 in Frankenmuth, being the youngest chef competing, and taking third in the seafood category and second in display; he is planning on competing again in January. He is now the new executive chef at Shari at the Willard Hillton, where he is striving to give classical cuisine a new, modern twist.

PASTRY CHEF MARIA AUSTIN

Pastry chef Maria Austin was born and raised in Pittsburgh, Pennsylvania. When it came time to choose a college, she selected the Le Cordon Bleu in Pittsburgh. She volunteered her time to plan school events with the student council, graduated with perfect attendance, and was salutatorian of her class. After graduation, Austin began her externship at Walt Disney World Resort where she was chosen to work at Sunshine Seasons in Epcot, and at the bakery at the Contemporary Resort and Spa. During the 2009 Food and Wine Festival at Epcot, she was able to work with famous chefs including Cat Cora, Robert Irvine and Keegan Gerhard. After that, Jacob Austin proposed, and Maria decided to move to Michigan to plan her fairy tale wedding. Maria volunteers her time to the Saginaw Career Complex and has been in several competitions, including the ACF Hot Foods Competition with chef Jacob Austin. She the executive pastry chef at Shari at the Willard Hilton, where she creates beautiful desserts every day.



S'more Cake

Dulce de Leche

one, 14-ounce can sweetened condensed milk

INSTRUCTIONS:

Remove label from the can and place in a pot large enough to be completely covered by water. Boil the can in the water for 4 hours making sure it stays covered with water the whole time. Let cool and place in refrigerator overnight. The next day open the can, it is ready to eat. When the cake mentioned below is ready, heat and drizzle the Dulce de Leche on the cake.

Chocolate Marshmallow Cocoa Coating Mixture

INGREDIENTS:

¼ cup confectioners' sugar
¼ cup cornstarch
¼ cup cocoa powder

Marshmallow

INGREDIENTS:

3 envelopes of gelatin
3 tablespoon of cocoa powder
1 cup of cold water (divided) plus 1 tablespoon
1 1/2 cup or 12 ounces granulated sugar
1 cup corn syrup
¼ teaspoon salt
1 teaspoon vanilla extract

INSTRUCTIONS:

Place confectioner sugar, cornstarch and cocoa powder in a bowl and whisk to combine. Spray a 9x13 pan lightly with baking spray. Sprinkle a handful of the cocoa coating mixture from recipe into pan and tap to coat. Place a half cup of cold water in stand mixer bowl and sprinkle gelatin on top. Place 3 tablespoon of cocoa powder in gelatin mixture. Place granulated sugar, corn syrup and remaining water (1/2 cup) in a pan over medium high heat till a candy thermometer reaches 240 degrees F. Remove from heat. Turn mixer on low and slowly pour hot sugar mixture into mixing bowl. Gradually increase the speed to high. Beat marshmallow mixture

for about 18-20 minutes, or until mixture becomes stiff and shiny. Mixture is ready when beater is lifted up and the marshmallow drips back down in thick heavy ribbons. Add vanilla and mix until combined. Pour mixture in prepared pan and using an offset spatula, smooth top to an even finish. Lightly dust top with cocoa coating mixture and gently press marshmallow down, cover with plastic wrap and let rest for 4 hours or overnight.

To cut marshmallows: Dust work surface with cocoa coating mixture. Lightly cover knife with bake spray. Cut marshmallows to desired size and then toss in remaining cocoa coating mixture.

Cake

INGREDIENTS:

2 cup Samoas, crushed
3 cups Dulce de Leche cookie, crumbs
1 tablespoon baking powder
1/4 teaspoon salt
3 eggs, separated
1 1/2 cups milk
3/4 cup shortening
1 1/2 cups sugar
1 teaspoon vanilla extract

INSTRUCTIONS:

Preheat oven to 350 degrees. Grease and spread Samoa cookies in two 9" round cake pans. Place Dulce de Leche cookies into blender container, cover, and process to a fine crumble. Empty contents into mixing bowl and repeat with remaining cookies. To the mixing bowl add baking powder and salt. Next add egg yolks, milk, shortening, sugar and vanilla to the blender container, cover and process until smooth. Add to cookie crumbs and mix well. Now beat egg whites with mixer until stiff and fold into cookie mixture. Pour mixture into prepared pans and bake 30-35 minutes. Time will depend on oven, so watch closely. Cool for 5 minutes in the pan, then finish cooling on a wire rack.

To assemble, cut the cake to your desired size and place on serving dish. Heat Dulce de Leche and drizzle on cake. Then place your precut marshmallow on top. Lastly, toast the marshmallow with Crème Brule torch or place marshmallow under broiler till toasted and then place on cake.

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