



Mohonk Mountain House's 140th Anniversary Vintage Chicken Pot Pie

Ingredients

Boneless chicken thighs	1 lb
Button mushrooms, washed and quartered	1 cup
Carrots, small dice	1/3 cup
Celery, small dice	1/3 cup
White pearl onions, peeled	1 cup
Red skinned potatoes, medium dice	1/2 cup
Frozen peas	1/2 cup
Butter	4 tbsp
Flour	1 cup
White wine	1/2 cup
Chicken stock/broth	4-6 cups
Fresh Thyme	5 sprigs
Bay leaf	3 each
Whole black peppercorns	2 tsp
Garlic clove	3 each
Allspice	1 tsp
Salt	as needed
Cracked black pepper	as needed
Tabasco	as needed
Worcestershire sauce	as needed
Vegetable oil	as needed
Frozen puff pastry sheets, cut into rounds	as needed

Special Equipment

- 4 quart stockpot
- Cheesecloth
- Large mixing bowl
- Oven safe, ceramic bowls (think French onion soup bowls)
- Circle cookie cutter, slightly larger than the diameter of the bowl

Directions

1. Heat the stockpot over high heat. Add enough oil to coat the pan.
2. Season the chicken with salt and pepper. Dredge the chicken in half of the flour.
3. Sear the chicken on both sides until golden brown, about one minute per side. Set the chicken aside in a bowl and allow to cool. Then dice into medium size chunks, reserving any liquid that may be in the bowl.

4. Meanwhile, refresh the pan with vegetable oil and sauté the mushrooms, carrots, celery and onions until soft. Deglaze the pan with the white wine, scraping up any bits stuck to the bottom of the pot. Allow the wine to reduce by half.
5. In the mixing bowl, combine the chicken and vegetable mixture, set aside.
6. In the same stockpot, over medium heat, slowly melt the butter then carefully mix in the flour to make a roux. When the roux is smooth and slightly golden, slowly whisk in 1/3 of the chicken stock to avoid any lumps.
7. Add the chicken and vegetable mixture, along with the potatoes to the stockpot. Add enough chicken stock to just cover the mix, bring to a brief boil and reduce to a simmer. Stirring often.
8. Tie the thyme, peppercorns, Allspice, bay leaves and garlic cloves in cheesecloth. Add to the stew. Cook the stew until the chicken and vegetables are tender, stirring often. About 1 hour. Add the frozen peas during the last 15 minutes of cooking.
9. Add salt, pepper, Tabasco and Worcestershire sauce to taste.
10. Pre-heat an oven to 375 degrees. Fill the bowls with the stew and press a round of puff pastry onto the bowl. Bake until the pastry is golden brown, about 10 minutes.



Mohonk Mountain House's 140th Anniversary Vintage Codfish Cakes with Peas, Poached Eggs and Sauce Remoulade

For the codfish cakes

Ingredients

Codfish filet	2 lbs
Carrots, roughly chopped	1/3 cup
Celery, roughly chopped	1/3 cup
Onions, roughly chopped	1/3 cup
White wine	1/2 cup
Water	as needed
Dijon mustard	3 tbsp
Mayonnaise	1/2 cup
Lemon juice	1 tbsp
Paprika	2 tsp
Eggs, whisked	2 each
Chives, snipped	1/4 cup
Tabasco	1 tsp
Salt	as needed
White pepper	as needed
Panko (Japanese style) breadcrumbs	as needed (about 1/3 cup)

Directions

1. In a high sided sauté pan, sweat the carrots, celery and onions. Add the wine and reduce by 1/2. Add the fish, and enough water to cover. Bring to a simmer and slowly poach the fish until 2/3 cooked. About 5 min.
2. Remove the fish and allow to cool. Discard the poaching liquid.
3. Meanwhile, preheat an oven to 375 degrees.
4. When the fish is cool, combine with the remaining ingredients, mixing gently so there are still large flakes of fish. Only add enough bread crumbs to just bind the mixture. Adjust the seasoning as desired.
5. Form into cakes of desired size.
6. Heat a sauté pan over high heat with enough vegetable oil to coat the bottom. Sear the cakes on both sides until golden brown. Place in the oven and cook until heated through, about 10 minutes.

For the Peas

Ingredients

Frozen peas	1 cup
Onion, diced	1/4 cup
Chicken stock or water	1/2 cup

Heavy cream	1/3 cup
Salt	as needed
White pepper	as needed

Directions

1. In a saucepan, bring the stock, cream and onions to a boil. Add the peas and cook until just thawed.
2. Carefully puree the mixture either in a blender or with a hand held mixer. Cool down as quickly as possible by placing the pot into a bowl of ice water.
3. Reheat the pea mixture over high heat, allowing it to reduce to a thick sauce. Serve immediately.

For the Remoulade

Ingredients

Mayonnaise	1/2 cup
Anchovy paste (optional but recommended)	1 tsp
Capers, drained and rinsed	1 tbsp
Paprika	1/2 tsp
Garlic, minced	1/2 tsp
White pepper	as needed

Directions

1. Combine all the ingredients and reserve. Can be made well ahead of time

For the Poached Eggs

Ingredients

Eggs	4 each
Water	3 cups
Vinegar	2 tbsp
Salt	1 tsp
High sided sauté pan	

Directions

1. In the pan, bring the water and vinegar to a boil then reduce to a bare simmer
2. Crack the eggs and carefully drop into the water. Allow to poach to desired doneness. 3 minutes for soft poached (recommended), 5 for hard poached.



Mohonk Mountain House's 140th Anniversary Vintage Roast Veal, Asparagus with Hollandaise, Green Beans and Rice

For the Veal

Ingredients

Veal Loin	2-3 lbs
Salt	as needed
Black Pepper	as needed

Directions

1. Pre-heat oven to 375 degrees. Meanwhile, heat a pan large enough to accommodate the veal over high heat with enough oil to coat the bottom of the pan.
2. Generously season the meat with salt and pepper. Sear until golden brown on each side, about 2 min per side.
3. Place on a roasting pan in the middle rack of the oven. Roast to 125-130 degrees (for medium rare), remove from oven and allow to rest, tented under aluminum foil for 5-8 minutes.

For the Vegetables

Directions

1. Bring a large stock pot of salted water to a boil
2. Meanwhile, trim the asparagus and green beans.
3. In batches, blanch the asparagus and green beans in the boiling water. When they are just tender, remove from the boiling water and immediately shock in a bath of ice water.

For the Hollandaise

Ingredients

Egg yolks	2 ea
Melted butter	¾ cup
Cider vinegar	¼ cup
Shallot, minced	1 each
Peppercorns	5 each
Water	2 and 1/8 cups
Lemon juice	1 tsp
Salt	as needed
White pepper	as needed

Directions

1. Reduce the vinegar along with the shallots and peppercorns until almost completely evaporated. Refresh with 1 fl oz of water and lemon juice. Pour into a non-reactive, stainless steel bowl and whisk in the egg yolks. Set aside.
2. Meanwhile, bring 2 cups of water to a boil. When the water reaches a boil, reduce to a simmer and place the bowl containing the egg yolk mixture and whisk vigorously, being careful they don't get too hot as they will scramble. As the yolks warm they will begin to increase in volume.
3. When the eggs have tripled in volume, remove them from the heat. Stabilize the bowl by setting in a pot that has been draped with a towel. SLOWLY whisk in the butter to form an emulsification. If the sauce becomes too thick, add some warm water, to thin and add more butter.

For the Rice

Directions

1. Choose your favorite rice. Cook according to the directions on the package. Converted rice, such as Uncle Bens, is recommended as it is the most forgiving, and easy to cook.



Mohonk Mountain House's 140th Anniversary Vintage Sauerbraten with German Style Potato Pancakes and Braised Red Cabbage

For the Sauerbraten

Ingredients

Red wine	2 cups
Red wine vinegar	2 cups
Onions, sliced	2 each
Peppercorns	8 each
Juniper berries	10 each
Bay leaves	2 each
Cloves	4 each
Boneless beef bottom round	4 lbs
Gingersnap cookies, pulverized	½ cup
Veal/beef stock	2 cups

Directions

1. Combine the red wine, vinegar, onions, peppercorns, juniper berries, bay leaves and cloves and pour over the beef. Add enough marinade to just cover the meat and allow to marinate for 3-5 days.
2. Remove the meat from the liquid and thoroughly dry. Strain and reserve the marinade.
3. Heat a pot, large enough to accommodate the meat, over high heat with enough oil to coat the bottom of the pan. Sear the meat on all sides until golden brown.
4. Combine the marinade at the veal stock with the meat in the pan. Cover with a tight fitting lid, bring to a boil and place in a 375 degree oven for 4 hours, until tender.
5. Remove the beef and whisk in the pulverized gingersnaps, simmering until they dissolve.
6. Slice the beef and serve with the sauce.

For the Potato Pancakes

Whole eggs	3 each
Yellow onions, diced	1 each
Yellow fleshed potatoes, peeled and diced	4 each
Salt	as need
White pepper	as needed
Flour	1 cup or as needed
Nutmeg	a pinch
Lemon juice	

Directions

1. In a blender, puree the eggs along with the onions. In batches, add the potatoes and puree until smooth.

2. In a bowl, combine the potato mixture with the salt, lemon juice, pepper and nutmeg. Slowly whisk in the flour until the potato mixture is similar in texture to pancake batter.
3. Heat a pan over medium heat with enough oil to coat the bottom. Ladle the batter into the pan to form the desired size of pancake. Cook until golden brown on both sides. Serve immediately.

For the Cabbage

Ingredients

Red Cabbage, sliced	1 lb
Onions, sliced	2 each
Red wine	1 cup
Red wine vinegar	½ cup
Brown sugar	1 cup
Cinnamon stick	1 each
Bay leaf	2 each
Salt	as needed
Pepper	as needed
Oil	as needed

Directions

1. Heat enough oil to coat the bottom of a large pot over medium heat. Add the onions and sauté until translucent. Add the cabbage, red wine, vinegar, sugar, cinnamon, bay leaf, salt and pepper.
2. Reduce heat to low and slowly cook until the cabbage is tender and most of the liquid has evaporated.
3. Can be made ahead of time and reheated if desired.



Mohonk Mountain House's 140th Anniversary Vintage Cinnamon Raisin Bread Pudding

Ingredients

Bread (cut into cubes)	1 loaf
Milk	1 quart
Sugar	8 oz
Vanilla extract	1 table sp
Eggs (slightly beaten)	7
Cinnamon	2 table sp.
Raisins	1 ½ cups

Directions

1. Place cubed bread in greased 9x13 pan & sprinkle with cinnamon & raisins.
2. Scald milk & sugar
3. Add vanilla
4. Slowly add hot milk mixture into the slightly beaten eggs, whisking constantly
5. Pour mixture over the bread and cover with foil
6. Place bread pudding pan on cookie sheet in oven & fill cookie sheet with water (water bath)
7. Bake at 325 degrees for approx. 30-45 minutes
8. Bread pudding is done when custard has just set. Check with a knife in center to insure no liquid is uncooked.
9. Refrigerate any unused bread pudding.