

## **OREGON TRAIL CHERRY TART WITH HONEY AND CREME FRAICHE**

### **INGREDIENTS (PUFF PASTRY DOUGH):**

- 1 sheet frozen par-baked

### **INGREDIENTS (CHERRY FILLING):**

- 2 Cups Oregon Trail Cherries
- 1/4 Cup sugar
- 2 Tablespoons water

### **INSTRUCTIONS:**

- Combine Cherries, sugar, and water in a small saucepan and bring to a boil over medium-high heat, stirring often. As soon as the mixture looks juicy, use a potato masher to crush the cherries. Continue to boil, stirring often, for about 6 to 8 minutes or until the cherries have broken down and the mixture has thickened slightly. Cool completely, stirring occasionally to release heat.


### **INGREDIENTS (CREME FRAICHE CUSTARD):**

- 1 Cup crème fraiche
- 1/4 Cup honey
- 1 large egg

### **INSTRUCTIONS:**

Scrape crème fraiche into a small saucepan, whisk to loosen gently and heat over low heat until warm, whisking occasionally. Keep warm and set aside. Whisk egg and honey together in a medium bowl. Slowly whisk in crème fraiche until custard is smooth. Spread blueberry filling evenly over





bottom of par-baked tart puff, pastry, and then slowly pour custard over fruit. Some of the fruit might come up through the custard creating a marbled effect; that is fine. Bake for about 15 to 20 minutes or just until custard is set. It should lightly jiggle in the center when you gently shake the pan but it will be firmer around the edges. Cool pan completely on rack, then refrigerate until firm, at least 6 hours or overnight.

### **INGREDIENTS (CHERRY TOPPING):**

- 3 Cups Oregon Trail Cherries
- 1/4 Cup plus 1 tablespoon sugar
- 1 Tbsp. cornstarch
- 1/3 Cup water
- 1 Tsp. fresh lemon juice

### **INSTRUCTIONS:**

- Place cherries in a heat-proof bowl. Stir sugar and cornstarch together in a small saucepan. Whisk in water and lemon juice and bring to a boil over medium heat. Whisk often and boil until the mixture is clear, about 30 seconds to 1 minute. Immediately scrape mixture over cherries and toss gently to coat. Quickly and gently scoop cherries out of bowl and arrange in an even layer over the chilled tart. Refrigerate for up to 4 hours. Allow to sit at room temperature for about 15 minutes before serving.



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## **CROPSOURCE PRUNE AND CREME FRAICHE CREPE**

### **INGREDIENTS (PRUNE TOPPING):**

- 5 lbs Cropsource pitted prunes
- 1 lb White sugar
- 1 cup White wine vinegar
- 1 tsp citric acid
- 2 tsp salt

### **INSTRUCTIONS:**

1. Chop prunes into 1/2 inch sized pieces.
2. Gather ALL ingredients in several sous vide bags. Vac on full pressure.
3. Poach in water at 180 degrees Fahrenheit for 1-2 hours.
4. Puree. Set aside.

### **INGREDIENTS (FRENCH CREPE):**

- 1 cup all-purpose flour
- 1 teaspoon white sugar
- ¼ teaspoon salt
- 3 eggs
- 2 cups milk
- 2 tablespoons butter, melted
  
- 1 quart Creme Fraiche

### **INSTRUCTIONS:**

1. Sift flour, sugar, and salt into a bowl; set aside.
2. Beat eggs and milk together in a large bowl with an electric mixer.



3. Beat in flour mixture until smooth; stir in melted butter.
4. Lightly grease a griddle or frying pan; heat over medium-high heat.
5. Pour or scoop the batter onto the griddle, using approximately 2 tablespoons for each crêpe. Immediately rotate the skillet to spread the batter out in a thin layer.
6. Cook until the top of the crêpe is no longer wet and the bottom has turned light brown, 1 to 2 minutes.
7. Shake the pan or loosen it with a spatula; turn or flip it over and cook until the other side has turned light brown, about 1 minute more.
8. Repeat with the remaining batter
9. Spread an even layer of prune puree and creme fraiche on the crepe. Roll up. Serve.



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<https://www.sunsweetingredients.com/>



## CRAIN RANCH WALNUT ROMESCO, BAGUETTE

### INGREDIENTS:

- 3 cloves garlic, peeled
- 1/4 cup olive oil
- 4 ounces roasted red peppers drained
- 1/2 cup walnuts
- 1 tablespoon water
- 1 tablespoon tomato paste
- 1 tablespoon balsamic vinegar
- 2 tablespoons smoked paprika
- 1/2 teaspoon chipotle or ancho chile powder
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon kosher salt

### INSTRUCTIONS:

1. In a small saucepan, saute the garlic cloves in the oil over medium heat for 3-4 minutes, watching carefully to make sure the garlic doesn't burn.
2. Add the oil and the remaining ingredients to a blender or food processor and puree until smooth. Serve on EVERYTHING.



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## MEDURI BLUEBERRY AND MEM FAIRWAY PISTACHIO BARK

### INGREDIENTS:

- 1 cup semisweet chocolate chips
- 1 cup pistachio pieces
- 1 cup dried blueberries
- 1/2 teaspoon sea salt

### INSTRUCTIONS:

1. Line a rimmed baking sheet with parchment and place in the fridge or freezer to chill.
2. In a heatproof glass bowl set over a pan of simmering water, melt the chocolate, stirring occasionally. Be careful not to let any water get into the bowl or the chocolate will seize.
3. Remove the bowl from the heat when some pieces of unmelted chocolate still remain. Stir well until the remaining chocolate melts, but do not stir too vigorously or air bubbles will form.
4. Pour melted chocolate onto the chilled, parchment lined pan and use a thin spatula to spread it out evenly, almost to the edges. Immediately sprinkle the pistachio and blueberries over the chocolate, evenly covering it. Then sprinkle the salt.
5. Refrigerate until firm, about 2 hours.
6. Break bark into pieces to serve. Store in an air-tight container in the fridge.





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## **OREGON TRAIL WHOLE BERRY CRANBERRY VINAIGRETTE & BLUE CHEESE APPITIZER**

### **INGREDIENTS (VINAIGRETTE):**

- 1 shallot, peeled, cored and quartered
- 1/2 cup Oregon Trail Cranberry Sauce
- 1/4 cup extra-virgin olive oil
- 1/4 cup walnut oil
- 2 teaspoons red wine vinegar
- 1 teaspoon chopped fresh thyme
- 1 teaspoon agave or honey
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper

### **INSTRUCTIONS:**

- Gather all ingredients. Add everything EXCEPT for the oil into a blender. Puree on medium speed while adding the oil. Set aside.

### **INGREDIENTS (OTHER):**

- 4 Heads small romaine heads
- 1 Wheel Roquefort Blu Cheese

### **INSTRUCTIONS:**

- To assemble, spoon the vinaigrette onto a lettuce leaf, Place blue cheese on top. Serve.



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## SPICY AND SWEET PISTACHIO CARAMEL CORN

### INGREDIENTS:

- 4 quarts popped popcorn
- 1 cup pistachio kernels
- 1 cup brown sugar
- 1/2 cup Karo Light or Dark Corn Syrup
- 1/2 cup butter
- 1/2 teaspoon salt
- 1 teaspoon Spice Islands Pure Vanilla Extract
- 1/2 teaspoon baking soda

### INSTRUCTIONS:

1. Combine the brown sugar, corn syrup, butter and salt in a medium saucepan. Cook over medium heat, stirring frequently, until the butter is completely melted and the mixture is smooth. Stir in the vanilla and baking soda (note: the mixture may bubble and hiss a bit after you add these ingredients). Remove the pan from heat.
2. Pour the caramel sauce into the pot with the popcorn and stir well to coat. Quickly spread the popcorn onto the prepared baking sheet. Bake for 1 hour, stirring every 15 minutes. Cool completely, and then gently break apart before serving.



## **PRUNE MOSTARDA, JAMBON, TOAST**

### **INGREDIENTS:**

- 1/2 lb California Prunes
- 1 large shallot minced (about 1/3 cup)
- 2 tablespoons extra virgin olive oil
- knob Ginger peeled and grated (2 inches/ 5 cm)
- Lemon Peel from 1 lemon finely sliced
- 3/4 cup water
- 1/2 cup white wine
- 1/4 cup cider vinegar
- 1/4 cup sugar
- 1 tablespoon yellow mustard seed
- 3 teaspoons Dijon mustard
- 2 teaspoons mustard powder
- 3 teaspoons sea salt
- 1 Kilo Jambon
- Toast points (24)

### **INSTRUCTIONS:**

1. Finely chop the prunes. Place a small pot over low heat and add the olive oil.
2. Once the oil is shimmering, add the shallots and sauté until the shallots are transparent, being careful not to let them brown.
3. Add the prunes and all the remaining ingredients to the pot and bring them up to a simmer. Stirring occasionally, cook until liquid reduces to a syrup. Whisk briskly to further thicken the mixture.
4. Remove from the heat and cool to room temperature.
5. Spread the mostarda on a warmed piece of toast. Shingle a slice of Jambon on top. Serve.

