

Recipes from Fustini's and Hanna Bistro Picnic at Mawby Vineyards July 14, 2010

Please note these recipes are very simple and forgiving in regard to the amounts of the ingredients. They are a guideline for you to use in the amounts that meet your needs. If you have any specific questions or if something is unclear to you please feel free to contact me at hannabistro@yahoo.com attn: chef Carrie or call me directly at 231.946.8207.

Mango Soup:

Fresh or frozen mango
Rice wine vinegar
Salad oil
Salt
Ice water

Puree all ingredients in a blender or food processor until smooth then chill. (serve cold)
When serving drizzle with Fustini's Persian Lime Extra Virgin Olive Oil.

Cucumber Avocado Soup:

- 1/2 firm-ripe avocado
- 1 3/4 English cucumbers (1 1/2 pounds), cut into 1/2-inch pieces
- 1 (8-ounce) container plain low-fat yogurt (1 cup)
- 3 tablespoons chopped fresh chives
- 1 teaspoon fresh lime juice
- 1 teaspoon salt, or to taste
- 1/2 teaspoon chopped fresh jalapeño chile with seeds
- 1 cup small ice cubes

Blend all ingredients in blender or food processor until smooth and chill. When serving (serve cold) you may garnish with small diced cucumber and/or avocado, or chive and drizzle with Fustini's Ginger honey Balsamic Vinegar.

Tomato Soup:

1-2 cans diced tomatoes in juice
Extra virgin olive oil
tomato juice
chopped garlic
chopped shallot
dried basil
dried oregano
salt to taste

In sauce pot, heat olive oil, shallot, garlic and dried spices together until softened. Add tomato products and simmer together until flavors marry about 30 minutes. Puree in blender or food processor. (you can strain it if you don't want a thick product.) Chill and serve cold. Drizzle with Fustini's Oregano Balsamic Vinegar when serving.

Lump Crab Salad with smoked corn

- Fresh corn kernels-place in a colander or perforated pan and set on a grill to smoke for 15 minutes, set aside.
- Canned lump crab meat
- red bell pepper, small dice
- celery, small dice
- chopped fresh tarragon (or dill or both)
- fresh lemon juice
- fresh lemon zest
- mayonnaise
- salt and pepper to taste
- mixed greens of your choice
- Fustini's Herbs de Provence extra virgin olive oil
- Fustini's 12 yr white balsamic vinegar

Combine all ingredients and let sit in refrigerator for an hour so flavors can marry. When ready to serve, make a dressing with 2 parts Herbs de Provence olive oil to one part balsamic vinegar, whisk together and toss with mixed greens. Set mixed greens on plate and scoop crab salad over the top. Drizzle crab salad with Herbs de Provence olive oil.

Lamb Kefta kebabs

Wooden skewers soaked in water overnight

Ground lamb

Chopped garlic

Chopped shallot

Fresh chopped parsley

Ground cumin

Ground coriander

Ground cloves

Salt and pepper

One egg (to bind and moisten)

Fustini's Tunisian Harissa extra virgin olive oil

Cucumber sauce-yogurt, chopped cucumber, chopped mint, salt and pepper -combine

Combine all ingredients and let sit to very cold and flavors have married at least one hour. Portion meat into 2 oz portions and mold with hands around the skewer. Grill until

cooked through about 8 minutes. Serve with a side of cucumber sauce and drizzle with Fustini's Tunisian Harissa olive oil.

Halibut cheeks w/ carrot fennel slaw

Carrot fennel slaw:

Shredded carrot

Shaved fennel

Fustini's blood orange extra virgin olive oil

Fustini's grapefruit balsamic vinegar

Cut stalks off fennel, cut bulbs in half and cut out the core. Either shave thinly on a mandolin or cut thinly by hand. Peel carrots and shred on a box shredder. Add to fennel and garnish with the green fennel fronds. To make the dressing, whisk together equal parts of the orange oil and grapefruit vinegar, season with salt and pepper and toss with carrots and fennel. This can sit for up to a day before using and often tastes better as the dressing "marinates" the vegetables.

Halibut cheeks

Lemon zest

Lemon juice

Orange zest

Orange juice

Salt and pepper

Olive oil

Sprinkle halibut cheeks with lemon zest, orange zest and their juices, salt and pepper and olive oil. Let sit in refrigerator for an hour before cooking. When ready to cook, sauté the cheeks in butter and oil in a medium-high heat pan and cook until just cooked through about 5-6 minutes.

Plate a small mound of the slaw on the plate and lay the cooked halibut cheeks on top. Drizzle with more blood orange oil if you like.

Marinated sirloin w/ chimmichurri sauce and pomme frites

Sirloin steaks

Fustini's Cilantro and onion extra virgin olive oil

Fustini's 18 yr balsamic vinegar

Baking potatoes

Canola oil for frying

Fresh chopped oregano

Fresh chopped flat leaf parsley

Chopped fresh garlic

Red wine vinegar

Extra virgin olive oil (from Fustini's of course unflavored)

Salt and pepper to taste

For the sirloins:

Marinate the sirloins with the cilantro onion oil and 18yr balsamic and salt and pepper. Marinate for at least 2 hours and up to over night.

For the chimichurri:

Chop fresh oregano, fresh flat leaf parsley and garlic and set in a bowl. Whisk in extra virgin olive oil and a little bit of red wine vinegar and salt and pepper to taste. Add enough oil to make a thick sauce consistency.

For pomme frites:

Peel potatoes and run through a mandolin or shredder so that they look like matchstick thickness. Soak in water to release some of the starches and press dry before frying. Heat your oil to 375 degrees and fry until crispy. Remove and drain on paper towels and season with salt and smoky paprika. These can be made one day ahead and stored in an airtight container when cooled.

Grill sirloins to desired temperature. Let rest for 10 minutes before slicing (or keep whole). Put the sirloin on the center of the plate and drizzle the chimichurri sauce around the plate. Mound a small pile of the pomme frites on top of the sirloin.