

Apple Shrub

By Chef Michael Solomonov



Apple Shrub

Yields about 1 Quart

INGREDIENTS

- 1 quart of apple cider
- 1 pod of star anise
- 1 ½ tsp cardamom pods
- half of a vanilla bean
- zest of 1 lime
- 1 cup sugar in the raw
- ½ cup unfiltered apple cider vinegar
- 2 oz fresh lime juice

MAKE AHEAD

- Put the apple cider, star anise, cardamom, vanilla bean, lime zest, sugar, and apple cider vinegar into a medium stock pot over medium-high heat, bring to a boil.
- Once the mixture begins to boil, reduce heat and let simmer for 15 minutes.
- Strain out all of the solids.

TO PREPARE

- Allow the mixture to cool to room temperature and add the lime juice.
- Refrigerate.
- The shrub should keep for up to two weeks.
- Enjoy over ice with seltzer water or mix it with bourbon!

Abe Fisher's Potato Latkes

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Abe Fisher's Potato Latkes

Makes 10-12 latkes

INGREDIENTS

8 large Idaho potatoes, peeled

2 large eggs

1 tablespoon Kosher salt

⅓ cup all-purpose flour

Vegetable oil for frying

Chives to garnish

TO PREPARE

- Warm ½ cup of oil over medium heat in a large skillet.
- While the pan is pre-heating, crack the eggs into a large mixing bowl.
- Using a box grater or a food processor grating disc, grate the potatoes and add to the eggs.
- Add the flour and salt and mix the dry ingredients into the wet working quickly to prevent the potato from oxidizing.
- Using a small ice cream scoop or two spoons, drop golf ball-sized spoonfuls of potatoes into the hot oil, pressing down gently with a spatula to flatten into pancakes.
- Turn the heat down to medium. Be careful not to overcrowd the pan.
- Fry for approximately 10 minutes on each side, or until the exterior is golden brown and the interior is cooked through.
- Place the latkes on a cooling rack to let drain.
- Continue with the remaining mixture, adding additional oil to the pan as necessary.
- Garnish with chive.

Roman Artichokes with Arugula and Olive Oil Poached Salmon

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Roman Artichokes with Arugula and Olive Oil Poached Salmon

Serves 2

INGREDIENTS

2 4-ounce salmon filets
4 medium artichokes
juice of 2 lemons
4 cups of baby arugula
8 cloves of garlic, peeled
½ cup of olive oil
Kosher salt
Coarse ground black pepper

TO PREPARE

- Season the salmon filets with salt and pepper, allow fish to sit at room temperature.
- Peel leaves off of artichokes until its yellow heart is exposed.
- Using a peeler, peel the outer fibrous layer of the stem off.
- Slice the artichokes as thin as possible and place into a small sauce pot with the olive oil and garlic over medium heat.
- Stirring frequently, cook until artichoke pieces are golden brown.
- Remove artichokes and allow to drain on paper towels. Sprinkle salt and lemon juice onto the artichokes as they cool.
- Place the fried garlic along with 4 tablespoons of the warm olive oil and the rest of the lemon juice into a mixing bowl. Reserve the rest of oil for salmon.
- Place salmon in the pan and cook at medium/ low heat for 4 minutes per side. Remove, drain, and plate.
- Mash the garlic and mix the lemon and oil together.
- Toss the Arugula and Artichokes together in the bowl with the dressing and season with salt to taste.
- Plate salad next to salmon, serve immediately.

Sfenj (Moroccan Doughnuts)

By Chef Michael Solomonov



Sfenj (Moroccan Doughnuts)

Serves 8-10

INGREDIENTS

- 1 tablespoon dry active yeast
- 3 tablespoons sugar
- 4 tablespoons plus $\frac{3}{4}$ cup warm water
- 2 $\frac{1}{2}$ cups plus two tablespoons flour
- Zest from 1 orange
- $\frac{1}{2}$ teaspoon Kosher salt
- 2 cups canola oil
- 1 cup honey
- $\frac{1}{2}$ cup ground pistachios

MAKE AHEAD

- Dissolve the yeast and sugar in a medium-sized bowl with the 4 tablespoons of warm water. Let the yeast starter stand for approximately 15 minutes until it is frothy and blooming so the yeast starter doubles in size.
- Sift the flour into a large mixing bowl, then add the orange zest and salt. Make a small well in the middle of the flour and pour the yeast starter into the well. Incorporate the yeast mixture by making a swirling motion with your fingers in the middle of the well, while slowly streaming in the remaining $\frac{3}{4}$ cup of warm water. Knead the mixture inside of the bowl with palm of your hands for approximately 15 minutes until the dough is very smooth.
- Cover with a clean towel and set aside in a warm place to rise until it's roughly double in size, approximately 1 hour.

TO PREPARE

- When the dough has almost finished rising, fill a large pot with the canola oil and heat until it reaches 350°F on a thermometer. With wet hands, lightly punch down the dough to deflate.
- Pull off a piece of donut batter that is approximately the size of a small egg. Use your thumb to make a hole in the center of the piece of batter. Open the hole with your fingers to form a donut that is approximately 4 inches in diameter.
- Drop the donut away from you into the pot. Be careful not to crowd the pot (three donuts at a time is about right). Fry the donuts for 2 minutes on one side, then flip and finish cooking on the other side for 1 $\frac{1}{2}$ minutes.
- Remove the donuts to a cooling rack lined with paper towels to drain. Cool for approximately 4 minutes and then drizzle each donut with honey, sprinkle with pistachios. Serve immediately.