



# H U D S O N V A L L E Y CONNOISSEUR

## Goat Cheese with Honey

Adapted for the home kitchen by **Theresa J. Marquez** from a recipe by **Chef Thomas Griffiths**

**Yield:** 10 portions

10 baguette slices  
1 stick unsalted butter, softened  
1 pound soft-style goat cheese, very cold  
1 Granny Smith apple, sliced thinly  
10 teaspoons local honey (I like the autumn flavors.)

Preheat oven to 450°F.

Place the baguette slices on a sheet pan and brush one side with the softened butter. Bake in the oven, buttered side up, until golden brown, about 5 minutes. Flip the slices over and return to hot oven until lightly browned, about 3 to 5 minutes more. Set them aside to cool to room temperature.

**When ready to serve:** Slice 10 thin discs of goat cheese and place each slice on to each slice of toasted baguette. Place a slice of apple on the goat cheese, drizzle about one teaspoon of honey over the apple and cheese and enjoy.

**Tip:** To create beautiful discs of goat cheese, warm a thin, sharp knife by dipping the blade into hot water then drying carefully. Warm and dry the knife blade between each slice.

**Note:** Fresh herbs or toasted nuts would also be great on top. I'd suggest a glass of cold, crisp local white wine or cider with these snacks.



# H U D S O N V A L L E Y CONNOISSEUR

## Pulled Pork with Honey

Adapted for the home kitchen by **Theresa J. Marquez** from a recipe by **Chef Thomas Griffiths**

**Yield:** 10 portions

- 4 tablespoons paprika
- 3 tablespoons ground cumin
- 2 tablespoons onion powder
- 1 tablespoon ground cayenne pepper
- 1 tablespoon garlic powder
- 1 tablespoon dried thyme
- 1 tablespoon dry mustard
- 1 stick unsalted butter, softened
- 3 tablespoons local honey
- 2 tablespoons kosher salt
- One, 3 pound bone-in pork butt

Preheat oven to 200°F.

Using a non stick pan, “dry roast” the spices (paprika through mustard) over low heat, stirring with a wooden spoon for about two minutes. You'll notice a great, burst of aroma from heating the spices. This adds to the flavor of spices, especially if you have older spices in your kitchen.

Remove the pan from the heat and add the butter, honey and salt; stir to make a paste. Cover the pork butt with the paste. Place the pork butt onto a roasting rack in a roasting pan. Slowly roast for about six hours in a preheated oven. The pork will be fork tender when cooked. Remove the pork from the oven and set aside to cool slightly.

As soon as the pork is warm enough to handle, “pull” the meat by shredding it with your fingers. Some people use a fork but I prefer using my fingers so it's a little more uniform. I like to pile the pulled pork high on a soft roll. The potato type rolls in most supermarkets are great. I usually put some coleslaw on the sandwich too. This pulled pork is awesome on a pizza with BBQ sauce and Monterey Jack cheese which leads me to the next recipe...



# H U D S O N V A L L E Y CONNOISSEUR

## Pulled Pork BBQ Pizza

Adapted for the home kitchen by **Theresa J. Marquez** from a recipe by **Chef Thomas Griffiths**

**Yield:** 10 portions

### Pizza Dough

- 1 cup water
- 1 ounce olive oil
- 1 ounce local honey
- 1 ½ teaspoons dry yeast
- 1 pound (about 3 ¾ cups) bread flour
- 1 teaspoon kosher salt
- ½ teaspoon fresh ground black pepper

### BBQ Sauce

- 1 tablespoon olive oil
- 2 teaspoons minced garlic
- 1 cup diced plum tomatoes
- 1 teaspoon seeded, minced jalapeño
- 3 ounces strongly brewed coffee, cold
- 3 ounces sherry vinegar
- 3 ounces honey
- Kosher salt & freshly ground black pepper
- 1 cup pulled pork
- 1 cup shredded Monterey Jack cheese

**To make the dough:** Combine the water, oil, honey, and yeast together in a small pan. Slowly bring the mixture up to 100°F to activate the yeast.

Thoroughly combine the flour, salt, and black pepper together in a bowl. Slowly add the liquid ingredients into the flour mixture; stirring with a wooden spoon until the liquid is absorbed and a soft dough is formed. Work the dough by hand for about ten minutes.

Place the dough in a lightly oiled bowl, cover, and place in a warm spot. After about 1 hour punch down the dough and refrigerate. When the dough is firm, roll into a pizza shaped crust using a floured rolling pin and floured surface.

**To make the sauce:** Heat the oil in a saucepan over medium heat. Add the shallots and garlic; cook until they are translucent and aromatic, stirring occasionally. Add the tomatoes and jalapeno and cook for about three minutes more. Stir in the coffee, vinegar and honey; bring up to a simmer and reduce for a few minutes. Remove the sauce from the heat, season with salt and pepper, and let cool.

**To make a pizza:** Preheat oven to 400°F. Spread the BBQ sauce onto the rolled out dough. Generously spread the pulled pork over the sauce and top with the shredded cheese. Bake in a preheated oven until the dough is golden brown and puffy around the rim of the pizza. Make sure the bottom is nicely browned as well.



# H U D S O N V A L L E Y CONNOISSEUR

---

## Vegetable Fritters

Adapted for the home kitchen by Theresa J. Marquez from a recipe by Chef Thomas Griffiths

**Yield:** 10 portions

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon kosher salt
- ¼ teaspoon ground cayenne pepper
- 5 ounces milk
- 3 tablespoons butter, melted
- 2 tablespoons honey
- 1 large egg
- ½ cup grated zucchini
- 2 tablespoons Parmesan cheese
- 2 tablespoons chopped fines herbs
- 1 teaspoon minced shallot
- Olive oil for frying

Combine the flour, baking powder, salt, and cayenne pepper in a mixing bowl. In another bowl, whisk together the milk, butter, honey, and egg.

Slowly whisk the wet ingredients into the dry ingredients, making a smooth batter. Stir in the zucchini, cheese, herbs, and shallots. Set the batter aside to rest for about 30 minutes.

Heat about one-half inch of olive oil in a non-stick or cast iron skillet over medium-high heat. Ladle 1 tablespoon of the batter into the pan at a time; continue, filling the pan with as many fritters as you are comfortable flipping. Carefully flip each fritter as they begin to fluff up and seem firm around the edges with small bubbles throughout. When you flip one, it should be a wonderful, golden brown color with specks of herbs and cheese.