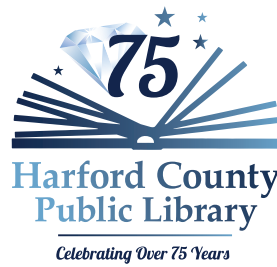




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## ***SPICY SWEET POTATO CAKES WITH APPLE AND FIG CHUTNEY "CRÈME FRAICHE"***

### **SERVES 4**

A great little pass-around appetizer featuring the ubiquitous Chesapeake region's sweet potato. I'm always baking extra sweet potatoes to have around as a snack, and any leftovers you might have on hand will make preparing this dish a breeze. You can play with the "fire" of the chilies however you please, always remembering that the "fire" is in the seeds. If you want the chili flavor but not as much heat, remove some or all of the seeds.

The Apple and Fig Chutney "Crème Fraiche" pairs nicely with these spicy little cakes. The sauce is really an easy method for crème fraiche, which normally requires some longer-term fermenting. I substitute a thick, Greek yogurt as the base, but should you be at a specialty grocer and find authentic crème fraiche, that would be fabulous.

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### **INGREDIENTS**

2 pounds sweet potatoes, roasted, peeled, and mashed  
2 cups panko bread crumbs  
½ cup flour  
⅓ cup roughly chopped cilantro, plus whole leaves for garnish  
4 scallions, roughly chopped  
2 small red Thai chilies or ½ a serrano chili, minced  
1 egg, beaten  
Kosher salt and freshly ground black pepper, to taste  
Canola oil for frying  
Apple and Fig Chutney "Crème Fraiche" (recipe follows)

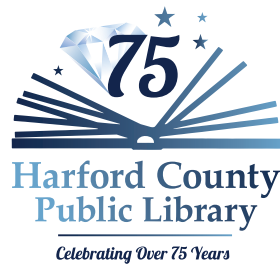
### **DIRECTIONS**

- 1** | Mix the potatoes, 1 cup of the panko, flour, chopped cilantro, scallions, chilies, egg, salt, and pepper in a bowl.
- 2** | Heat the oil in a 12-inch skillet over medium heat. Using oiled hands, divide potato mixture into sixteen 2-ounce patties about ½-inch thick. Coat lightly with remaining panko.
- 3** | Pour oil in a skillet to a depth of about ¼ inch and heat until quite hot, but not smoking. Working in batches, fry the cakes, adding more oil if needed, flipping once, until golden and crisp, about 2 to 3 minutes.

**Cont.**



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## *SPICY SWEET POTATO CAKES (CONT.)*

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### **DIRECTIONS**

- 4** | Drain on paper towels and season with additional salt and pepper, as needed. Top each pancake with a dollop of the "crème fraiche" and garnish with cilantro leaves.

### **APPLE AND FIG CHUTNEY "CRÈME FRAICHE"**

Feel free to use just about any chutney you have available. An apple chutney from an Indian grocer makes an excellent substitute. Makes 1 cup.

### **INGREDIENTS**

½ cup thick plain Greek yogurt  
½ cup Apple Fig Chutney (recipe follows)

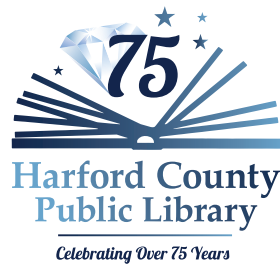
### **DIRECTIONS**

- 1** | In a small bowl, whisk the yogurt until smooth.
- 2** | Fold in the chutney, cover the bowl, and refrigerate for at least 1 hour before using.

*Cont.*



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## *SPICY SWEET POTATO CAKES (CONT.)*

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### APPLE FIG CHUTNEY

#### INGREDIENTS

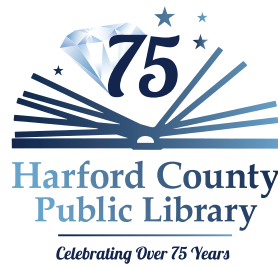
2 cups coarsely chopped Gala apples,  
peeled and cored  
¼ cup dried figs, chopped  
1 cup sugar  
½ cup apple cider vinegar  
¼ cup finely chopped slivered almonds  
¼ cup raisins  
1 teaspoon ground cinnamon  
1 teaspoon ground fennel seed  
½ teaspoon ground allspice  
Zest of 1 orange  
Juice of 1 orange

#### DIRECTIONS

- 1** | Add all the ingredients to a pan and bring to a boil. Reduce heat, and simmer on low for 35 minutes.
- 2** | Pack into jars and process according to hot water bath method for 20 minutes.



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## *WARM LENTIL SALAD WITH MEDALLIONS OF CLAGETT FARM TENDERLOIN & CHERRY BALSAMIC REDUCTION*

**SERVES 4**

### **INGREDIENTS**

1 cup green or brown lentils  
Chicken Stock or water  
6 tablespoons extra-virgin olive oil  
¼ cup finely diced onions  
¼ cup finely diced celery  
¼ cup finely diced carrots  
1 teaspoon minced garlic  
½ green bell pepper, finely diced  
½ red bell pepper, finely diced  
3 tablespoons aged sherry wine vinegar  
⅓ cup sliced green onions  
Salt and freshly ground black pepper  
6 ounces arugula, chopped  
6 ounces local goat cheese  
Cherry Balsamic Reduction (recipe follows)  
1½ pounds center-cut tenderloin of beef, roasted (see note)

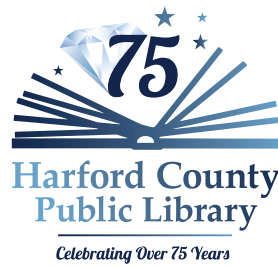
### **DIRECTIONS**

- 1** | Rinse the lentils in cold water in a strainer. Place in a pot and cover with water or Chicken Stock or a combination of both. Bring to a boil, reduce heat, and simmer until tender, about 20 minutes.
- 2** | While the lentils are cooking, heat 3 tablespoons of the olive oil in a sauté pan and add the onions. Sauté for 3 minutes and then add the celery, carrots, and garlic. Sauté gently for 5 minutes. Add the bell peppers and sauté 5 minutes longer. Turn off the heat and add the remaining olive oil and sherry wine vinegar.
- 3** | Drain the lentils and place them in a bowl. Pour the olive oil and vegetable mixture over the top and mix well. Stir in the green onions and season the mixture with salt and pepper to taste. Fold in the arugula and crumbled goat cheese.

**Cont.**



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## WARM LENTIL SALAD (CONT.)

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### DIRECTIONS

#### Note on roasting tenderloin:

Place on a rack and rub the tenderloin with a little olive oil, salt, pepper, and sugar. Roast in a preheated 425°F oven for about 35 to 40 minutes. For medium-rare, a meat thermometer should read 135-140°F when you take it out. Let meat rest 15 minutes before slicing.

- 4 | Divide the lentils between 4 dinner plates, mounding in the center of each plate. Arrange 4 tenderloin medallions around each mound of lentils. Drizzle the meat with some Cherry Balsamic Reduction and serve at once.

### CHERRY BALSAMIC REDUCTION

#### INGREDIENTS

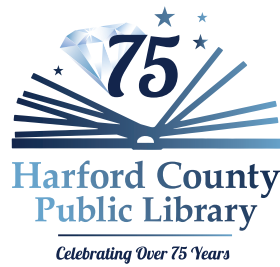
2 cups balsamic vinegar  
3 Tbsp brown sugar  
½ cup chopped pitted cherries and their juice (fresh or frozen – no canned)

#### DIRECTIONS

- 1 | Place all the ingredients to a pan and bring to a boil. Reduce heat to medium-high and allow to reduce by half.
- 2 | Pour the reduction through a fine strainer. If it's not as thick as you may like, return to heat and reduce just a little more. Remove from heat and let stand until ready to use.



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## HEX RUM MANHATTAN

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### INGREDIENTS

2 parts aged rum (or whiskey)  
1 part sweet vermouth  
½ part maple syrup  
2 parts HEX Ginger Kombucha  
Cherry as garnish

### DIRECTIONS

- 1 | Stir rum/whiskey, vermouth, and maple syrup together to blend.
- 2 | Shake over ice, strain into glass, and top with HEX Ginger Kombucha and a cherry.
- 3 | Make a toast!