

School of Cooking

Martin's

Cooking With Spices

Hosted by Chef Pete Pica

January 9, 2007

**Martin's Super Markets at Heritage Square
Mishawaka, Indiana**

Don't Be So Chai

Ingredients

3 Cups Water
6 Black Tea bags
1/3 cup + 2 Tsp Honey
3/4 Tsp Vanilla Extract
1 1/2 Cinnamon Stick
7 1/2 Whole Cloves
3/8 Tsp Ground Cardamom
3/8 Tsp Ground Ginger
1 1/2 Pinches Ground Nutmeg
3 Cups Milk

Instructions

In a saucepan, bring water to a boil. Add tea, honey and vanilla. Season with cinnamon, cloves, cardamom, ginger and nutmeg. Simmer for 5 minutes. Pour in milk, and bring to a boil. Remove from heat, and strain through a fine sieve.

Grilled Spiced Rubbed Pork Loin with Sweet Potatoes & Scallions

Ingredients

5 Tbsp Cooking Oil
1/4 Tsp Cayenne
1 Tsp Dried Thyme
1/8 Tsp Nutmeg
1 Tbsp Brown Sugar
1/2 Tsp Wine Vinegar
1 Tsp Salt
1/4 Tsp Fresh Ground Black Pepper
1 1/2 Lb Pork Tenderloin
1 1/2 Lb Sweet Potatoes, Peeled
Cut diagonally into 1/4" slices;
12 Scallions, including 2 inches of green, root-end trimmed

Instructions

Light the grill. In a small bowl, combine half of the oil with the cayenne, thyme, nutmeg, brown sugar, vinegar, 3/4 of the salt, and half of the black pepper. Rub the mixture over the pork. Bring a medium pot of water to a boil. Add the sweet potatoes and cook until almost tender, about 5 minutes. Drain. Brush the sweet potatoes and the scallions with the remaining oil and sprinkle with the remaining salt and pepper. Grill the pork over moderate heat, turning once, until done to medium, 12 to 15 minutes in all. Transfer the pork to a carving board and leave to rest in a warm spot. Grill the sweet potatoes and scallions, turning, until tender, about 5 minutes. Cut the pork into 1/2 inch diagonal slices. Serve with the vegetables.

Variation Substitute 1 pound of asparagus spears for the scallions. Snap off the touch ends and use an additional tablespoon of oil for brushing the spears. Grill for about 10 minutes

Wine Pairing: Australian Shiraz's lush, jammy fruit flavor makes it a great partner for grilled meats. Germany's Gewurztraminer also makes a very nice match

Ripini with Chardonnay Sauce

Ingredients

1 head broccoli rabe (also called ripini)
30 oz butter
¼ tsp salt
½ tsp cayenne
½ cup chardonnay or your favorite white wine
2 tbsp honey

Instructions

Wilt rabe in butter. Add remaining ingredients and cook for 10 minutes. Serve and Enjoy

Spiced Cookies with Crystallized Ginger

Ingredients

1/2 Cup Sugar
3/4 Cup Unsalted Butter
1 Egg White
2 Tbsp Dark Corn Syrup
3 Tbsp Chopped Crystallized Ginger
2 Cup Flour
1 Tsp Baking Soda
1/4 Tsp Salt
1 1/2 Tsp Ground Cinnamon
1 Tsp Ground Ginger
1 Tsp Ground Cloves
1/3 Cup Granulated Sugar for Decoration
1/3 Cup Confectioners Sugar for Decoration

Instructions

Preheat oven to 350° F. Grease 2 large cookie sheets. In a large bowl, cream the butter and sugar. Add egg white and corn syrup; mix until fluffy. Stir in the crystallized ginger. Sift together the flour, baking soda, salt, cinnamon, ground ginger, and cloves; stir into the egg mixture. When dough starts to come together, mix with your hands to form a smooth dough. Form dough into 1 inch balls and roll in white sugar. Place balls

on a cookie sheet 2 inches apart, and press down with the bottom of a glass dipped in sugar. Bake in the preheated oven for 12–15 minutes, cookies should be golden brown. Let the cookies cool on the baking sheet for a few minutes before moving to a rack to cool completely. Dip 1/2 of each cookie into confectioners sugar for decoration.