

Inn at Shelburne Farms

Maple-Ginger Vinaigrette

This has been a fixture at the Inn since the restaurant's first chef, David Taylor, created it back in 1987, and it has many uses beyond salad as a marinade or pan sauce. ♦ Makes: 1½ cups

1 medium clove garlic
 1 medium shallot
 1-inch piece fresh ginger root,
 peeled and coarsely chopped
 2 tablespoons Dijon mustard
 2 tablespoons soy sauce
 2 tablespoons pure maple syrup
 3 tablespoons balsamic vinegar
 ½ cup olive oil
 ½ cup canola oil
 Coarse kosher salt to taste
 Freshly ground black pepper to taste

1. In a blender or food processor, combine the garlic, shallot, ginger, mustard, soy sauce, maple syrup, and balsamic vinegar until well blended.
2. With the motor running on low, pour the olive and canola oils gradually through the hole in the blender lid or food processor feed tube and blend until emulsified.
3. Adjust seasoning to taste. Strain if desired.

Variation To marinate salmon, pork, or beef such as flank, hanger, or skirt steak with this vinaigrette, use about 2 tablespoons of vinaigrette per 8-ounce piece of fish or meat and marinate for 3–4 hours in the refrigerator before cooking. You can also use it as a glaze or quick pan sauce for scallops or shrimp, reducing it in the pan first. Avoid long, high-heat cooking because the maple syrup can burn.

Prepare-Ahead Tip: *The vinaigrette can be made two or three days ahead of time and kept refrigerated.*

Shepherd's Pie with Caramelized Onions and Cheddar Smash

[photograph 8]

A true shepherd's pie is always made with lamb; the similar dish made with beef is properly called a cottage pie. It is one of the most comforting and homey dishes around. Traditionally, it was made with odds and ends from the Sunday roast, finely chopped; it would be a good use for any leftovers from the Roasted Lamb Shoulder (page 97). Grated cheddar melted on top is not traditional, of course, but with all that great Shelburne Farms cheddar around, it was a natural and delicious addition. ♦ Serves: 6–8

For the caramelized onions

3 tablespoons olive oil

2 pounds onions (about 6 medium), thinly sliced crosswise into rounds

1 teaspoon coarse kosher salt

For the potato smash

3 pounds all-purpose potatoes, such as Yukon gold, scrubbed but not peeled and cut into 2-inch chunks

4 garlic cloves, smashed with the flat side of a knife

1 teaspoon coarse kosher salt plus more to taste

¼ cup (½ stick) unsalted butter, cut into 4 pieces

For the lamb filling and to finish pie

1 tablespoon olive oil

3 medium carrots, scrubbed, trimmed and finely diced (about 1½ cups)

Before You Start See A Note on Lamb (page 81) for tips on buying ground lamb. You can use a combination of ground lamb and finely chopped or ground leftover cooked lamb; just brown the cooked lamb along with the ground. And yes, it does take time to caramelize the onions, but it is absolutely worth it; they add a depth of flavor that really makes this dish special. Steaming, rather than boiling, potatoes makes for a firmer and drier mashed potato topping, although it's fine to boil them if that's easier for you. They are not as rich as many mashed potato recipes because of the lamb underneath and the cheddar on top.

- 1. Make the caramelized onions (up to a week ahead):** In a large, heavy-bottomed sauté pan or skillet set over medium heat, heat the olive oil until hot. Add the onions to the pan and turn the heat down to medium-low.
- Sprinkle the onions with the salt and cook, stirring frequently to make sure they brown evenly, for about 30–40 minutes or until they are completely golden brown and soft. You should have about 1½–2 cups of onions. Set aside.

Apple-Rhubarb Chutney

[photograph 3]

*This versatile sweet-tart condiment can go many ways. As originally created with a touch of cider vinegar, it is a savory complement to grilled or roasted pork, ham, or roast chicken. It also works as a lighter Vermont version of the Branston Pickle chutney traditionally served with a ploughman's lunch, and is also perfect for a cheese plate. If you omit the cider vinegar, you will have a gently tart compote to spoon over vanilla ice cream, stir with yogurt, or serve with our Maple-Cream Cheese Pound Cake (page 242). ◇ **Makes: about 2½ cups chutney***

½ cup apple cider or natural
apple juice

½ cup pure maple syrup, Grade B for
strongest flavor

2 tablespoons cider vinegar

1 sprig fresh rosemary

2 medium apples (see Before You
Start), peeled, cored, and cut into
½-inch cubes

½ pound fresh or frozen rhubarb
sliced ½ inch thick (about 2 cups)

½ cup dried sweetened tart cherries

Before You Start Apples in this chutney should hold their shape and can be fairly sweet, as the rhubarb more than delivers on the tart quotient. Try Braeburn, Empire, Fuji, Northern Spy, Paula Red, or Winesap. When rhubarb starts popping up in May in Vermont, even long-keeping local apples are pretty much done. Rhubarb, however, will produce all season long if you keep cutting it and the weather doesn't turn scorching. In fact, the thicker later-season stalks work especially well in this recipe. Frozen rhubarb will also work fine; you just may need to simmer the chutney a little longer. If you can't find rhubarb, use a total of one cup of dried sweetened tart cherries instead.

1. In a medium saucepan set over medium-high heat, combine the cider, maple syrup, cider vinegar, and rosemary. Bring to a simmer and cook for 5 minutes.
2. Carefully remove the rosemary sprig and discard. Stir in the apple, rhubarb, and cherries. Simmer for another 5–7 minutes until the fruit is just tender but not mushy. Cool and store in a clean jar in the refrigerator for up to two weeks.