



WINTER / SPRING  
**dishing**  
ISSUE NO. 9  
JACKSON HOLE

**BACKCOUNTRY BITES!**

*FOUR SEASONS' CHEFS' COOK FOR HUNGRY SKIERS*

**Souper Food**

*THAW OUT AND FILL UP WITH THESE SOUPS*

**HAUTE CHOCOLATE**

*HOT DRINKS FOR A COLD DAY*

**PLUS:**  
**RESTAURANT LISTINGS**

**A FOOD LOVER'S GUIDE TO GREAT DINING AROUND JACKSON HOLE AND TETON VALLEY**



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By Jenn Rice

HOLIDAYS ARE A CELEBRATION of family togetherness, traditions and, of course, delicious food. We've sussed out every holiday from Hanukkah to Cinco de Mayo and have uncovered what our favorite chefs, mixologists, bakers and chocolatiers are passionate about. From fresh-baked sugar cookies to Irish bier rocks, be prepared to want it all.



## HANUKKAH

TO SERVE THE Jewish community, the Chabad Jewish Center of Wyoming will celebrate Hanukkah, also known as the Festival of Lights and Feast of Dedication, in Town Square and Teton Village with menorah lightings and

chefs in town.

There's no better place to turn to than The Bunnery when you're in need of a made-from-scratch pie. Families flock to this institution, which has been open for more than 40 years, for their freshly

manager, Jen Beastro, was exposed to baking at her grandmother's bakery in New York. "I have very fond memories of standing on a milk crate — so I could reach the bakers bench — surrounded by Polish-speaking

### CHABAD WYOMING'S POTATO LATKES

- 1/2 onion, diced
- 2 tablespoons oil
- 3 teaspoons kosher salt, divided
- 1 1/2 pounds Yukon Gold potatoes
- 2 eggs
- 1/4 cup flour
- Oil for frying

- Dice the onion and sauté in 2 ta-
- blespoons oil and 1 teaspoon salt until
- golden. Grate the potatoes by hand or in a
- food processor. Immediately transfer the
- grated potato to a bowl of cold water.
- Place the eggs, flour, fried onion and
- 2 teaspoons of salt in a separate bowl.
- Drain the grated potato well, add it to
- the rest of the ingredients and mix im-
- mediately. Heat 2-4 tablespoons of oil
- in a frying pan over medium heat. Test
- the oil by dropping a tiny bit of the mix-

- ture into the pan. When the oil sizzles
- upon contact, it is ready.
- For uniform latkes, use a 1/4 or 1/8
- size measuring cup. Scoop the batter
- and gently drop it into the oil. Press down
- gently with the back of the measuring cup
- to flatten. Fry 2-3 minutes until golden,
- then flip the latkes and fry 1-2 minutes
- on the second side. Repeat until all the
- mixture has been fried. You will need
- to add more oil to the pan every couple
- of batches.

delicious homemade kosher food. During this holiday, fried foods such as latkes (potato pancakes) and sufganiyot (doughnuts with jelly filling) will be served to signify the miracle of the cruse of oil that lasted for eight days, keeping the menorah lit. The center also has a food delivery service in which locals and visitors can preorder kosher meals.

## CHRISTMAS

CHRISTMAS CALLS TO mind freshly baked pies, cookies and all things sweet. If you're not a pro in the kitchen, thankfully there are many talented bakers and pastry

baked pumpkin (exclusive to the season) and pecan pies. The bakery sells hundreds of pies each year, if that gives you an idea as to how delightful they are. Christmas dinner is not complete without one (or both).

Jackson Whole Grocer's bakery

women and panning up Christmas cookies as they came out of the oven, watching them decorate them by hand so we could get them out to the storefront and into our display case," she says.

Today, Beastro bakes sugar cookies by the hundreds, even



## THE BUNNERY'S PUMPKIN PIE

1 1/2 cups pumpkin  
 ("fresh pumpkin tastes  
 much better than canned")  
 2/3 cup brown sugar  
 1 teaspoon cinnamon  
 1/2 teaspoon ginger  
 1/2 teaspoon nutmeg  
 3 eggs  
 1/2 cup bourbon  
 1 cup whipping cream  
 3 tablespoons pecan pieces  
 1 unbaked pie shell (recipe below)

Blend the pumpkin with the brown sugar, spices and eggs. Stir in bourbon. Whip cream until lightly peaked. Fold into the

pumpkin mix. Carefully transfer the ingredients into the pie shell and sprinkle pecan pieces in a ring around the outside edge of the pie. Bake at 400 F for 10 minutes, then 25 minutes longer at 350 F until the pie is set to the center.

**Pie Shell**  
 (makes one 9-inch double crust)  
 2 cups unbleached flour  
 1 teaspoon salt  
 1 tablespoon sugar  
 3/4 cup butter, shortening or lard, depending on preference  
 5 to 7 tablespoons ice water

Measure dry ingredients into a bowl and mix with a couple of forks. Using a pastry blender or fork, add in the oil product until the mixture looks grainy. Add ice water to the mixture a couple of spoonfuls at a time. Toss with 2 forks to stir. Touch the mixture with hands as little as possible. Add only as much water as it takes to have the dough stick together. Note: Wrap the dough in plastic wrap and refrigerate for a while to help it roll more easily.

## NEW YEAR'S

START 2016 WITH black-eyed peas and collard greens, a Southern tradition said to bring good luck and wealth when eaten on the first day of the new year. Spur chef Kevin Humphreys' take on the duo is hard to resist. "The New Year's Day meal is one that I look forward to all year," he says. "We serve the traditional roast pork, black-eyed peas, collard greens and cornbread. The black-eyed peas are made with house bacon, and the collards are cooked with ham hocks."

## SPUR'S COLLARD GREENS

2 ham hocks  
 1 cup small diced onion  
 3 cloves minced garlic  
 2 1/2 quarts water  
 1 bay leaf  
 3 bunches collard greens  
 Salt and pepper  
 Texas Pete pepper vinegar

In a 6-quart pot over low to medium heat, brown the ham hocks, then add the onions and garlic and sweat. Add the water and bay leaf and bring to a simmer. Simmer the ham hocks for 30 minutes on low. Meanwhile, thoroughly rinse and clean the collard greens. Then strip the leaves from the stems of the collards. Stack 6-8 leaves of collards into a pile, then roll into a cylinder and slice 1/4-inch to 1/2-inch thick. Once the ham hock stock has simmered for 30 minutes, add the collard greens and cook for 1 hour covered at a simmer. Taste and adjust the seasoning with salt and black pepper. Serve the collard greens with Texas Pete pepper vinegar as a condiment.



nese delicacy of the holiday season. "It is really fun to get that box of bread, but it always seemed so odd to have bread that traveled overseas and sat in a box for probably months," says owner Ali Cohane. Persephone's fresh version includes the traditional candied lemon and orange peel and raisins, and adds orange blossom water for an aromatic aspect. What took the husband-and-wife duo a few years to perfect is now a staple at Christmastime. Remember to save a little: the leftover bread makes for amazing French toast.



## VALENTINE'S DAY

VALENTINE'S DAY BEGAN as a way to commemorate Saint Valentine of Rome. Now it's widely celebrated by many with gifts of chocolate, flowers and lavish dinners.

With a knack for molecular gastronomy, Amangani's sous chef, Joel Hammond, will add personal touches to dishes served on Valentine's Day dinner at the resort. "I like to keep it simple but do things that people have never seen be-

## THE ROSE'S FLAME OF LOVE

1/2 ounce La Gitama Manzanilla sherry  
 Orange peel  
 2 1/2 ounces Tito's vodka

Pour sherry into a chilled glass, swirl to coat inside and discard the excess. Using a match, express and ignite the oils from the orange peel so that the burned oils coat the inside of the sherry-coated glass.

Stir the vodka with ice and strain into the cocktail glass. Using a match again, express and ignite the oils from the orange peel over the top of the drink.

fore," he says. Expect to see caviar pearls, spherical cocktails, sous vide dishes and more.

If you haven't had Fine Dining's Executive Pastry Chef Chad Horton's house-made ice cream sandwiches yet, you're missing out. The vanilla ice cream with chocolate chip cookies and sprinkles is a must, no matter

what time of year. Horton plans to bring a seasonal concoction to the table for Valentine's Day. Last year, he created a white chocolate custard with raspberry swirl sandwiched in chocolate chip cookies. If you don't feel like dining out, Bin22 is offering a romantic special to go: 22 percent off featured bottles of rosé with the purchase of a carton of sandwiches.

Petit Secret Chocolates owner Laurance Perry and her mother have been handcrafting original Belgian-style chocolates in a barn in Wilson for more than 13 years. For Valentine's Day, they're offering a luxe heart box with assorted truffles, which you can pick up at Aspen's Market, Pearl Street Market, Albertson's and Elevated Grounds. Perry will take special orders for custom boxes in which customers can choose flavors, and even add in special cards and jewelry — engagement rings included — if ordered from the Wilson shop at least two weeks in advance.

World-famous chef and master chocolatier Oscar Ortega notes that during the holiday, they produce four to five times the amount of chocolates and sweet confections than that of an average day.

For Valentine's Day, stop by Cocolove or Atelier Ortega for a gorgeous choco-

late box; a K Valentine's Day petit gâteau (a small chocolate cake), named after the first initial of his girlfriend; or an extremets cake.

The Rose, known for its elegant cocktails and innovative mixologists, will be offering its Flame of Love during Valentine's weekend for \$8 (normally \$10). The drink was created for Dean Martin at legendary Hollywood restaurant Chasen's. Legend goes that Dean Martin loved the drink so much that he persuaded his friend Frank Sinatra into the restaurant to try the drink, and Sinatra was so delighted that he ordered a round for everyone in the place. "We hope in turn something of the sort might happen in The Rose," says manager and mixologist Meagan Schmoll.



## ST. PATRICK'S DAY

ST. PATRICK'S DAY ISN'T just about drinking green beer; it's also a culinary adventure. The centuries-old holiday is celebrated around town by chefs who are passionate about Irish fare.

## THE HANDLE BAR'S SHEPHERD'S PIE

1 tablespoon vegetable oil  
1 large onion, peeled and chopped  
1 large carrot, peeled and chopped  
1 tablespoon garlic, minced  
1/2 pound ground lamb  
1/2 pound ground veal  
1 teaspoon rosemary, chopped  
1 teaspoon thyme, chopped  
1 tablespoon parsley, chopped  
1 cup Guinness  
3/4 cup lamb jus  
1 cup peas  
2 pounds Yukon gold potatoes, peeled and cut into chunks  
6 tablespoons unsalted butter  
1/2 cup heavy cream  
2 egg yolks  
Kosher salt and ground black pepper to taste

In a large skillet, heat oil over medium-high heat and add the onion and carrot. Pan roast until golden brown and season. Reduce the heat slightly and add the garlic; cook until aromatic, being careful not to scorch. Add the ground meats and continue cooking until golden brown. Season and drain the excess fat. Add the herbs and Guinness, bring to a simmer and reduce by half. Add the lamb jus and simmer until the juices thicken. Add the peas. Check the seasoning and set aside.

Start the potatoes in a pot of cold, salted water. Bring to a boil, reduce the heat to a simmer and cook until tender. Using a food mill, rice the potatoes and whisk in the butter, cream and egg yolks, and season to taste.

Heat the meat and vegetable mixture in a pan over medium heat. Heat potatoes in a small saucepot. Check seasoning. Choose an appropriate heat-safe serving vessel. Spoon the meat mixture inside. Spoon the potatoes over the meat mixture. Place the pan under a broiler and cook until golden brown.



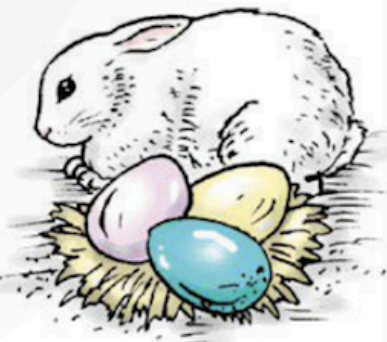
Ryan Schelling, executive chef at The Handle Bar, grew up eating home-cooked shepherd's pie and corned beef and cabbage. Influenced by his Irish heritage, he offers similar dishes to village-goers. It has become a tradition that everyone gets excited about. His corned beef and cabbage features beef brisket from Snake River Farms, and the shepherd's pie is created with lamb and veal and served individually in cast-iron pans. Diners can wash it all down with Guinness Draught, green beer or an Irish coffee; and hit the slopes in festive green attire.

To celebrate in true pub form, head over to Snake River Brewery for good eats, live Irish music and lots of beer. This year marks 22 years of celebrating the holiday. Chef Ryan Brogan, who is Irish, cooks his famous corned beef bier rocks (meat-filled pocket pastries) filled with corned beef instead of sausage. "Our corned beef is something people look forward to all year long," says Krissy Zinski Albert, Snake River Brewery's marketing and events expert. They also make a Fitzy's

Irish Stout — named after Scott Fitzgerald, owner of Fitzy's bike shop, which used to be next door to the Brewpub.

## EASTER

"EASTER PROMPTS memories for me of being outside, painting eggs and being with my friends and family," says Q Roadhouse Chef de Cuisine Matty Melehes. On Easter Sunday, Melehes will prepare a roast-style barbecue with sides at Q Roadhouse in lieu of a traditional ham dinner. Pig roasts have become the way we celebrate momentous occasions, he says. So the idea behind hosting this



community-focused meal is to bring people together over food. "Easter is all about family, and while we aren't trying to reinvent tradition by straying away from the usual ham lunch or dinner, we're simply doing it our way," he says.

## Q ROADHOUSE & BREWING CO. EASTER DEVILED EGGS

10 large hard-boiled eggs  
Beet juice (red, yellow or both, depending on preference)  
1 teaspoon vinegar for each color  
1/2 cup mayonnaise  
6 to 8 slices ham or prosciutto, chopped finely  
2 tablespoons mayonnaise (use just enough to bind)  
3 tablespoons yellow mustard  
2 tablespoons chopped pickles  
1/2 small onion, grated  
A few dashes hot sauce (add more if you like it spicy)  
1/4 cup parsley, chopped  
1/4 cup dill, chopped  
Salt and freshly ground black pepper

Remove the shells from the hard-boiled eggs and slice each egg in half. Remove the yolks from the egg halves and place in a bowl; set the yolks aside. Get enough bowls for the number of colors you would like to use. Fill bowls with beet juice and vinegar. Place egg whites in bowls and allow to sit in beet juice until the desired color is reached, being careful to not keep them in too long to change the flavor of the egg. Remove the whites from the dye and dry on a plate lined with a couple of paper towels. Take the reserved yolks and mash them with a fork. Mix the mayonnaise with the mashed yolk. Add remaining ingredients and mix well. Add salt and pepper to taste. Pipe or spoon the yolk mix into the colored egg whites.



## CINCO DE MAYO

IF CERVEZA, TEQUILA and tacos are part of your plan for Cinco de Mayo, you're in luck. Jackson's food scene is heavily influenced by Mexican culture thanks to its Latino population, so there are many options for getting your fiesta on.

Miguel Enriquez arrived in Jackson Hole by way of Mexico City 20 years ago and has been adding a touch of his hometown cuisine to Merry Piglets' menu ever since. He even has a salsa named after him: Miguel's Salsa. "We sell a lot of street tacos," he says, noting that these are a top-selling item on the menu. Each taco has an accompanying salsa, made in-house from Enriquez's recipes. Merry Piglets will celebrate the day with food and drink specials, plus a live band.

At Silver Dollar Bar & Grill at The Wort Hotel, Executive Sous Chef Marco Morillon, originally from Tlaxcala, Mexico, is bringing a taste of his hometown to Cinco de Mayo. He serves cemitas (Pueblan sandwiches) for lunch. They include meat, avocado, white cheese, onion and papalo, "a pungent herb." For dinner, there's a chile relleno en nogada ("walnut tree" in Spanish) in a roasted poblano pepper stuffed with a mixture of ground pork and beef, nuts, fruits and vegetables, topped with a creamy walnut sauce and sprinkled with pomegranate seeds and parsley.

## MIGUEL'S 3-PEPPER SALSA

6 tomatoes  
6 tomatillos  
5 chile de árbol peppers  
4 jalapeño peppers  
1 chipotle pepper  
1 yellow onion, peeled  
3 cloves garlic  
Salt and pepper to taste

Place the tomatoes, tomatillos, chile de árbol peppers, jalapeño peppers and chipotle pepper in a large pot and cover with water. Boil until the skin starts to separate from the tomatoes. Strain out the water and add into a blender, along with onion, garlic, salt and pepper to taste, and blend until smooth. Pour into a salsa bowl and serve.

