



LAKE GENEVA RESTAURANT WEEK 2022 April 23 – May 1

VISIT *Lake Geneva*

Croque Madame Toast – Provided by VISIT Lake Geneva Staffer

A French bistro classic that is easier to make than you think!

Ingredients:

Mornay Sauce

1 tbsp unsalted butter
1 tbsp all-purpose flour
½ cup plus 2 tbsp whole milk
½ tsp dry mustard
½ tsp ground ginger
½ cup shredded Gruyere cheese
3 tbsp grated Parmesan cheese
Salt and cracked black pepper to taste

Egg Assembly

3 slices sourdough bread, lightly buttered and toasted
3 tablespoons whole grain prepared mustard
6 ounces smoked ham, thinly sliced
3 large egg yolks

Instructions:

Mornay Sauce –

1. Melt the butter in a small saucepan over medium heat. Add the flour and stir over the heat for 2 to 3 minutes to cook off the raw flour taste. Add the milk in a steady stream while whisking, then continue to cook and whisk until the mixture thickens enough to coat the back of a spoon. Whisk in the mustard, ginger, gruyere, and parmesan. Continue to cook and stir until the cheeses melt and the sauce is smooth, 3 to 4 minutes. Season to taste with salt and pepper. Set aside.

Egg Assembly -

1. Preheat broiler. Spread whole grain mustard onto one side of the toast slices. Top slices of the toast with the ham.
2. Transfer the ham-topped toasts to a baking sheet and top each with a 1/2 cup of the mornay sauce.
3. Carefully create a well atop each toast, with the ham and mornay sauce and drop each yolk into each well.
4. Broil the toasts until the sauce is hot and bubbling, but the yolk is still soft, 3 to 4 minutes. Lightly season with salt and pepper and serve immediately.



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CORN BISQUE – Provided by Chef Joshau P. North

Yield: 128oz

Soup Ingredients:

1 ea Yellow Onions, Large Dice
½ cup Garlic Cloves
1 ea Red Bell Peppers, Large Dice
12 ea Corn on the Cob, Fresh Shucked
1 gal Corn Stock (see recipe below)
TTKosher Salt
TTGround White Pepper

Soup:

1. Sautee onion, garlic, red peppers and corn kernels
2. Add stock
3. Puree with blender until smooth
4. Strain through fine metal strainer
5. Heat and serve

Corn Stock Ingredients:

2tsp whole black peppercorns
12ea sprigs flat leaf parsley
6 sprigs thyme
2ea bay leaves
1ea yellow onion, skin on, roughly chopped
2ea unpeeled carrots, roughly chopped
4 stalks celery, roughly chopped
12ea corn cobs, kernels reserved

Method:

1. Combine all ingredients with one gallon of water in large sauce pan
2. Bring to a boil
3. Reduce heat to simmer and cook 45 minutes
4. Strain through fine metal strainer



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Smash Burgers – Provided by Chef Shawn Williams

Thin juicy beef patties topped with cheddar cheese and stacked for the most amazing homemade double cheeseburger you will ever make.

Yield: 6 Patties

Patty Ingredients:

1-2 Tbsp Granulated Garlic
2 Tbsp Worcestershire Sauce
1 Lb 80-85% Lean Ground Beef
1-2 Tbsp Vegetable/Canola Oil for Cooking
Salt, Pepper, Onion Powder to taste

Burger Toppings:

Sesame Buns
Mild Orange Cheddar Cheese
1 Sliced Red Onion (try caramelized)
Ketchup/Mustard/Mayo
Dill Sandwich Pickle Chips

Instructions:

1. Roll the beef into 2-inch diameter balls. I was able to get 6 patties out of 1 pound of ground beef. Shoot for that for the proper size. Set aside.
2. Bring a skillet or **flat** cast iron griddle to medium-high heat (on the stove or on the grill). Let get hot and brush with a little oil.
3. Place beef balls on the hot skillet and immediately press down **firmly** (use two hands) with a flat spatula until the patty is smashed into a uniform 1/2 an inch thick patty (or just under). Season with salt, pepper, onion powder to taste. Let simmer for 2 minutes. The edges may split and won't be perfect. This is OK and actually preferred as it adds texture.
4. Flip burgers, season with salt and pepper, and cook for 2 more minutes (burgers will be cooked medium and no longer pink). In the last 30 seconds, top each patty with cheese. Remove from the heat and serve with toppings/buns. These are the perfect size for double cheeseburgers.



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Tito's Cocktails of the Week

Mule w/ Blueberries

1 ½ oz Tito's Handmade Vodka
½ oz fresh squeezed lime
3 oz ginger beer
Fresh blueberries
Lime slice

Muddle fresh blueberries in a chilled copper mug. Add other ingredients over ice. Stir and garnish with a lime slice and blueberries.

TitoRita

1½ oz Tito's Handmade Vodka
½ oz orange liqueur
2 oz lime juice
1/4 oz agave
1 lime slice

Add all ingredients to a shaker with ice. Shake and strain into a glass with or without fresh ice. Garnish with a lime slice. Pro-Tip: If you like it salty, use a glass with a salt rim.

Bloody Mary

1½ oz Tito's Handmade Vodka
4 oz Bloody Mary mix

Just add Tito's Handmade Vodka, Bloody Mary mix and ice to a shaker. Shake and pour everything into a pint glass. Go wild with your garnishes! Try celery stalks, olives, dill pickles, pickled green beans, lemon, parsley, bacon, cheese cubes, boiled shrimp, etc.

Dine & Give! The Charity Check

Lake Geneva Restaurant Week isn't just about great food. It's also about great causes.

After your meal, be sure to fill out a Charity Check ballot to vote for a local non-profit organization to win a cash donation to support their mission. The top vote recipient will receive a \$5000 donation and four runners up will each receive \$1000, courtesy of our Charity Check sponsor, Tito's Handmade Vodka. Hover your smartphone camera over the code at right to learn about our nominees.

Tito's

Handmade
VODKA



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Recipes of the Week – April 8th

**Check Back for More Inspiring Recipes
and Cocktail Suggestions Each Week!**

