



SUNDAY SUPPER

Live Webcast & Restaurant Fundraiser



AROOSTOOK SOMERSET PISCATAQUIS PENOBSCOT WASHINGTON OXFORD ANDROSCOGGIN FRANKLIN KENNEBEC
WALDO HANCOCK CUMBERLAND SAGadahoc LINCOLN KNOX CUMBERLAND YORK

MAINE SUMMER CLASSICS

EPISODE 1 – AUGUST 23, 2020

THE SIDE DISH & COCKTAIL

Blueberry, Tomato & Cucumber Tartines & Blueberry Sage Gimlet

From Charlie Zorich & Kirk Linder of the Hichborn, Stockton Springs

"Food is a necessity and cooking should be fun. Don't take yourself too seriously. You can give 100 chefs the same ingredients and the results will all be different. Embrace that. Allow yourself to create. Use the freedom of the kitchen to try new things. Technique is important, but, good quality, fresh ingredients go much further in preparing delicious foods. Maine has a wealth of small family farms and local producers. Get to know them. Your tastebuds will thank you!"

RECIPES:

Blueberry Sage Gimlet

Ingredients:

- 2 ounces Cold River Gin
- 1 ounce fresh lime juice
- 1 ounce simple syrup
- 12 Maine blueberries
- 4 fresh Sage Leaves
- ice

Instructions:

1. In a cocktail shaker add blueberries, 3 sage leaves and ½ cup ice.
2. Muddle together for 15 seconds.
3. Add lime, gin and simple syrup, and another ½ cup ice, shake until your hand is cold.
4. Strain through a fine sieve into a cocktail glass.
5. Garnish with a fresh sage leaf or sage blossom.

Note: For a refreshing alcohol-free beverage - omit the Gin and combine the remaining ingredients in a tall glass with ice and top with sparkling water!

Blueberry, Tomato & Cucumber Tartines

Ingredients:

- 1 cup fresh wild blueberries
- 1 cup english or thin skinned cucumber, diced ¼"
- 1 cup fresh tomato, diced ¼"
- 1 large shallot, minced



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- ¾ cup basil, chiffonade
- 4 Tbsp olive oil
- 3 Tbsp champagne vinegar or red wine vinegar
- salt & pepper, to taste
- 1 cup fresh chevre or soft Local farm cheese to spread
- Country style bread or baguette

Instructions:

1. First, slice country style bread or baguette into ½" slices and place on a small sheet pan or cookie sheet.
 2. Toast at 400 degrees until toasty brown.
 3. While you're toasting, combine diced cucumber, tomato and shallots in a medium bowl.
 4. Add olive oil, vinegar and seasoning, combine.
 5. Next, fold in the blueberries and taste for seasoning, fold in half the basil.
 6. When the toasts are ready, spread each one with a thin layer of chevre or a soft Local farm cheese of your choice, top with a couple tablespoons of the relish, garnish with the remaining basil and enjoy!
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