

RECIPES from Jeff Knight, General Manager & Former Executive Chef,
Craftwood Inn, Manitou Springs, Colorado

CURRANT CHERRY CHUTNEY

Yield: 4 servings

2 Medium Yellow Onions, Sliced	3 1/2 Tbsp. Dried Tart Cherries
3 Tbsp. Roasted Garlic Oil	2 tsp. Salt
3/4 Cup Port Wine	3/4 Cup Chutney
1 Cup Water	3 T. Cider Vinegar
3 Tbsp. Dried Black Currants	1/2 Cup Sliced Green Onion

Instructions:

In a medium heavy bottom sauce pot caramelize the onion in the garlic oil. Deglaze the pot with the port wine and water. Stir well, reduce the heat to simmer, then add the currants, cherries, salt, chutney, and cider vinegar. Reduce until syrup consistency then let cool before stirring in the green onion. Adjust flavor with salt, pepper, and garlic to taste. This chutney is a great addition to steaks and kabobs, or even atop grilled chicken breasts or salmon!

JICIMA SALSA

1/2 lb. chopped jicama	For Vinaigrette:
1 chopped chayote	3/4 c. canola oil
1 thin sliced red onion	1 tsp. sugar
1 julienne red bell pepper	salt and pepper, to taste
1/2 julienne yellow bell pepper	

Mix all vegetables well. In a separate bowl, combine the ingredients for the vinaigrette with a whisk. Pour over vegetables and stir well. This salsa is great to serve with tortilla chips, and is very tasty served over fish.

RED CHILE CREPES

Yield: 6-10 crepes

1.5 Cups Flour	2 Tsp. Coriander
4 Tbsp. Red Chili Powder	1 tsp. Tobasco Sauce
8 Eggs	3/4 Cup Melted Butter
1 Cup Milk	Pinch of Salt and Pepper
2 Tsp. Cumin	

Instructions:

Combine flour, eggs, milk, and chili powder in a mixing bowl. Whisk well and allow to stand for 1/2 hour before adding spices and slowly whisking in the butter. Cook in a well greased crepe pan until lightly browned. Fill this crepe with a chile lime rubbed pork and cheddar OR mix cream cheese with chopped green onion and jalapeno with some chili powder and cumin for lighter fare.

WHITE CHOCOLATE MOUSSE

1 & 3/4 lbs shaved white chocolate	2 eggs, separated
1/4 c. crème de cocoa liquor	3 minced jalapenos
1 quart heavy whipping cream	

Melt chocolate in double boiler. Cool slightly. Add liquor and yolks. Mix well. Bring back with cold water. If chocolate breaks, whip egg whites to a stiff consistency, and fold the egg whites into the chocolate, then add jalapenos. Whip heavy cream between soft and stiff peaks. Fold into chocolate mixture. Pour into a pan and refrigerate. This is a hard one to master, but well worth the hard work. Great for dinner parties!