

LOG LUNCH 17 NOVEMBER 2006
Recipes for 80 people

Brussels sprout salad with lemon-thyme vinaigrette

24 pounds fresh Brussels sprouts, ends trimmed, halved through stem end
1 $\frac{3}{4}$ cups fresh lemon juice
 $\frac{1}{2}$ cup plus 2 tbsp Dijon mustard
7 cups olive oil
7 Tbsp chopped fresh thyme or 7 tsp dried
40 heads Belgian endive, cut into 1.5" pieces
7 large heads radicchio, cut into 1.5" pieces
8 cups dry white beans

1. Cook Brussels sprouts in large pot of boiling salted water until just tender, about 8 minutes.
2. Drain. Rinse with cold water and drain well. Transfer to medium bowl.
3. Combine lemon juice and mustard in small bowl. Gradually whisk in oil. Add thyme. Season to taste with salt and pepper.
4. Combine endive and radicchio in large, shallow bowl. Toss with enough dressing to coat lightly.
5. Mix Brussels sprouts with remaining dressing. Mound atop salad, add beans, and serve.

French Roasted Onion Soup

85 large Spanish onions, cut lengthwise into thin slices
136 garlic cloves, minced or pressed
6 tbsp salt
2 cups olive oil
68 bay leaves
6 tbsp dried thyme
17 cups dry white wine
2 cups soy sauce
4 cups grated Parmesan cheese

1. Preheat oven to 375.
2. In shallow baking pans large enough to accommodate onions in single layers, combine onions, garlic, salt, oil, bay leaves, and thyme. Roast for 45 to 50 minutes, stirring every 15 minutes, until the onions have softened and lightly browned.
3. Remove from oven, add the wine to the baking pans, and stir well with a wooden spoon to deglaze.
4. Transfer the roasted mixture to a soup pot. Add the stock* and soy sauce, cover, and bring to a boil. Then lower the heat and gently simmer for 30 minutes. Find and discard bay leaves and add salt and pepper. Serve with grated cheese.

**Vegetable stock:*

1 cup canola oil
17 large onions, chopped (food processor?)
68 garlic cloves
170 cups or approx. 10 gallons water
34 carrots, peeled and chopped (food processor?)
17 potatoes, scrubbed and coarsely chopped
34 celery stalks with leaves, chopped
17 portabella mushrooms or 130 button mushrooms, chopped
17 cups fresh parsley, coarsely chopped
34 bay leaves
4.25 tsp whole black peppercorns
8.5 tsp salt
102 whole cloves

1. In a large soup pot, heat the vegetable oil. Add onions and garlic and sauté until lightly browned.
2. Add all of the remaining ingredients, cover, and bring to a boil. Lower the heat and simmer for about 50 minutes, until all of the vegetables are very soft.
3. Strain the stock through a sieve or colander.

Potato Rosemary Focaccia

Ingredient	Amount
Active dry yeast	8 1/3 T
All purpose flour	45 cups
Potatoes, cooked and mashed	20 cups (12.5 lbs)
Salt	2/3 cups
Garlic cloves, sliced thin	20
Dried rosemary, crumbled	1/4 cups
Olive oil	3 1/3 cups
Small potatoes	15 lbs
Peppers, dried	

1. Cook the potatoes. Mash 20 cups of them and leave the rest un-mashed.
2. In a small bowl sprinkle the yeast over 10 cups warm water and let it proof for 5 minutes (or until foamy).
3. In a large bowl combine 40 cups of the flour with the mashed potatoes and the salt until the mixture resembles coarse meal.
4. Add the yeast mixture, and stir the dough until it is combined well.
5. Turn the dough out onto a floured surface and knead it (incorporating as much of the 1/2 cup flour as necessary to prevent it from sticking) for 8 to 10 minutes, or until it is smooth and elastic.
6. Form the dough into a ball, put it in an oiled bowl, and turn it to coat it with the oil. Let the dough rise, covered with plastic, in a warm place for 1 1/2 hours, or until it is double in bulk.
Time to check on it: _____
7. While the dough is rising, in a small bowl stir together the garlic, rosemary, and oil, and let the mixture stand, covered.
8. Turn the dough out into a well oiled 15 1/2 by 10 1/2 inch jelly-roll pan. Press it evenly into the pan, and let it rise, covered loosely, in a warm place for 45 minutes or less, or until it is almost doubled in bulk.
Time to check on it: _____
9. Slice the extra potatoes into paper thin slices. Arrange the slices on the dough, overlapping them, and brush them with the oil mixture, discarding the garlic.
10. Sprinkle the focaccia with salt and pepper to taste and bake in the bottom third of a preheated 400F oven for 45 to 50 minutes, or until it is golden.
11. Let the focaccia cool in the pan on a rack and serve it warm or at room temperature.

Ukrainian Poppy Seed Cake

Ingredient	Amount
Poppy seeds	11 ¼ cups
Milk	15 cups
Butter or margarine	For the pan + 30 sticks
Sugar, white or light brown	15 cups
Eggs	45
Flour	30 cups
Baking powder	15 T
Baking soda	15 t
Salt	7 ½ t
Vanilla extract	15 t
Lemon juice	2 ¾ cups
Lemon rind	5 T

1. Place poppy seeds and milk in a small saucepan. Heat just to the boiling point, but remove from heat before it actually boils. Set aside and allow to cool for at least 15 minutes.
2. Preheat the oven to 350F. Butter the pans.
3. Cream the butter and sugar in a large mixing bowl. Add eggs, one at a time, beating well after each.
4. Sift together the dry ingredients in a separate bowl. Add this to the butter mixture alternately with the poppy seed-milk, beginning and ending with the dry mixture. Stir just enough to blend thoroughly, adding the vanilla, lemon juice, and lemon rind at the end.
5. Spread the batter into the prepared pan, and bake for about 40 minutes, or until a cake tester comes out clean. Cool for 10 minutes, then invert onto a plate. Allow to cool completely before slicing.