

SHANNON BROOK FARM

ORGANIC • PASTURE-RAISED • LOCALICIOUS
CHICKEN & LAMB

2566 Jennings Road, Watkins Glen, NY 14891-9625 • 607.731.1840 • www.ShannonBrookFarm.com • shannon@ShannonBrookFarm.com

Shannon Brook Farm Newsletter

May 4, 2013

One of the most enjoyable aspects of farming is meeting market shoppers who are looking for particular ingredients, providing them with what they want and waiting to see what they create. They come back with stories, photos and samples of all sorts of creative endeavors. It inspires us to cook more and think about different ways to prepare what we grow.

Some of the more recent creations are gilded goose eggs, duck egg flan and marinated pork chops. They were all made by people we've met at the markets over the past couple of years. If you make something with one of our products let us know! We'd enjoy hearing about it and learning about how you used it.



Gilded goose eggs – Easter gift



Humphrey House duck egg dish, Rochester Magazine



Duck egg flan

Duck Egg Flan Recipe contributed by Chester's Mum

Ingredients

- 1/2 cup white sugar
- 2 cups whole milk
- 3 large duck eggs, beaten
- 2 large duck egg yolks, beaten
- 3/8 cup white sugar

Directions

1. Preheat oven to 325 degrees.
2. In heavy bottomed saucepan over medium heat, melt 1/2 cup sugar until light golden. Carefully pour melted sugar into a 2 qt round flan pan, or 4 individual oven-proof custard cups. Coat bottoms evenly.
3. In another heavy bottomed saucepan bring milk to just beginning to boil over medium heat. Stir the hot milk, very slowly, a few drops at a time, into the beaten eggs and egg yolks, until well combined. Stir in remaining sugar, (3/8 cup). Pour mixture into prepared flan pan or ramekins/custard cups.

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4. Line a large, deep roasting pan with a damp kitchen towel. Place ramekins/custard cups/flan pan on towel, inside roasting pan. Place roasting pan on oven rack. Fill roasting pan with boiling water to reach half way up the sides of the ramekins, etc.

5. Bake in preheated oven 40 minutes until set. Let cool. Invert and serve.



Plum Garlic Orange Asian Pork Chops contributed by Lee Drake

“Made the recipe up - this came out nomful. Using [Shannon Brook Farm](http://www.ShannonBrookFarm.com) Organic Pork chops. Thaw the chops, then marinate for at least 1 hour in this mixture:

1/4 cup kimlan aged soy

2 heaping tablespoons of Orange Marmalade

2 heaping tablespoons of Thai Plum Garlic Sauce

2 heaping tablespoons of honey

Salt and pepper to taste with ground salt and fresh ground pepper mix

Whisk till smooth

After marinate preserve liquid

Sear chop on both sides over medium high heat in peanut oil. After turning once, baste the remainder of the liquid onto each side of the pork chop. Reduce heat to medium and turn to coat completely until coating caramelizes and chops reach 145-150 internal temp. Serve with fresh orange slices, baked whole wheat bread, a salad with balsamic dressing. Pairs well with Pinot Noir or a semi-sweet reisling.”