



Our Executive Chef Ed Douglass and the Bluefin Grille culinary team are delighted to share these recipes from some of our favorite dishes. Enjoy! (Please note portion size.)

Creamy Duck and Wild Rice Soup

Yield three gallons

4 pounds cooked duck meat
3 pounds cooked wild rice
1 pound diced onion
1 pound diced celery
1 pound peeled and diced carrot
2 oz chopped garlic
1 tbsp chopped fresh thyme
1 ½ gallons rich chicken stock
1 gallon heavy cream (reduced by 2/3)
1 pound flour
1 pound unsalted butter

In a large pot, heat butter and vegetables until the onions start to clear. Mix in the flour and simmer for 5 min (careful not to burn). Add chicken stock, wild rice, and duck meat, bring to a boil, stirring often then reduce heat to low and simmer for 20 minutes. Finish with cream and thyme and allow to cool over night. This soup is best served the next day.

Guinness and Green Peppercorn Cream

½ gallon heavy cream
1 pint Guinness beer
1 6oz can green peppercorns (including juice)
1 oz peeled and chopped shallots
1 tbsp chopped garlic
2 oz beef base (no msg)
1 oz canola oil

Heat oil in a 4 qt sauce pan and sauté shallots and garlic for one minute. Add beer, peppercorns and juice and reduce by half, then whisk in heavy cream and beef base and reduce by 1/3 again. Best served with grilled or pan roasted steaks and chops.

Note: We didn't say it was healthy! But oh so delicious.

Warm Cinnamon Fudge Cake

2 cups flour
2 cups sugar
½ pound unsalted butter
4 tbsp dark baking cocoa
1 cup water
2 eggs
1 ½ tbsp baking powder
1 tsp pure vanilla extract
1 tsp ground cinnamon

Sift all dry ingredients together and set aside. Melt butter and water together and allow to cool. Beat eggs and vanilla to a light froth then blend all ingredients together well. Pour batter into a greased 7 by 11 inch Pyrex pan and place in a 360 degree oven for 25 minutes or until a tooth pick comes out clean.

Allow to cool for 90 min. before frosting.

Fudge Frosting

1 pound powdered sugar
¼ pound unsalted butter
4 tbsp dark baking cocoa
6 tbsp whole milk
1 tsp pure vanilla extract

Melt butter, milk, vanilla, and cocoa together then add powdered sugar until smooth (do not boil).

Pour over cooled cake and allow to set.

Serving

Cut cake to desired size, warm in microwave for 45 seconds and serve with your favorite ice cream.