



Seasonal Spotlight

With

Jauna Burke

Mount Vernon Farmers' Market

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Originally from Westerville, OH, Jauna Burke owns a 15 acre farm with her husband, just south of Mount Vernon, where they are restoring an 1880's post and beam barn. She has always loved the creative outlet of cooking and the joy a fine, simple meal can bring. She has worked for over 15 years as a Private Chef in the yachting industry.

Balsamic Strawberry Shortcake

Ingredients:

1 quart strawberries, rinsed and halved or quartered
¼ cup honey
1 tbsp balsamic vinegar
½ tsp Godiva chocolate liqueur
¼ cup granulated sugar
2 tbsp chopped fresh rosemary
4 ½ tsp baking powder
¾ tsp salt
½ cup cold unsalted butter cut in small pieces
1 ¾ cup whipping cream
2 tbsp maple syrup

Makes 15 2-square servings

Preheat oven or grill to 400 F. In a large bowl, combine first 5 ingredients: set aside. For shortcake, whisk together ¼ cup sugar, rosemary, baking powder and salt. Cut in butter and add cream until dough pulls together. Turn out dough on a lightly floured surface. Knead gently, shaping into a ½ inch thick rectangle.

Transfer to baking sheet. With sharp knife, score dough. Bake 22-26 minutes, until golden. Transfer shortcake to a platter, and spoon strawberries on shortcake. Whip the heavy cream with the maple syrup and use to top shortcake. Garnish with dark chocolate shavings.

Savory Grilled Asparagus Tart

Ingredients:

28 asparagus spears

Olive oil to coat

1 tbsp lemon zest

2 large onions, sliced thinly

3 tbsp balsamic vinegar

Salt and pepper

½ cup grated cheese, such as parmesan

½ cup chopped, toasted pine nuts

- Use rosemary shortcake from previous recipe

Toss first 6 ingredients in bowl until well coated. Preheat grill to 400F. Place mixture on grill or in grill pan until well marked and tender, about 5-10 minutes. Remove from heat and chop roughly. Spread on shortcake and drizzle with leftover marinade. Garnish with parmesan and pine nuts.