

House-Crafted Corned & Smoked Beef Shank, **Cured Salmon Pastrami, Sauerkraut and Warm German Style Potato Salad.**



INGREDIENTS

For the Corned Beef Shank:

2 quarts Water, 4 pounds Ice
 1.5 C Kosher Salt
 1C Sugar
 1.5 oz Pink Salt
 2T Pickling Spice
 3/4 packed C Brown Sugar
 1/4 C Honey
 5 Cloves Garlic minced

For the Pastrami Smoked Salmon:

6 x 6-ounce boneless salmon fillets, skin on or possibly one salmon side, skin on
 1 c. coarse salt such as kosher salt, don't use fine or possibly iodized
 1 c. black strap molasses
 3 Tbsp. paprika
 1 tsp. cayenne pepper
 2 Tbsp. cracked black pepper
 1 tsp. coriander seeds
 2 ounces coarse salt
 1 ounce brown sugar
 1/2 tsp. garlic powder
 1/2 tsp. onion powder
 1/2 tsp. ground bay leaf

DIRECTIONS

For the Corned Beef Shank:

Combine all ingredients for brine except ice and bring to a boil till salt and sugar dissolve.

Remove from heat, add ice and chill till brine is cold. Place Shank in Cold Brine and make sure it stays completely submerged. Let the shanks sit for 5 days.

Remove from brine and pat dry. Place on a rack and smoke as low as possible, 180-190 degrees for 11-12 hours.

For the Pastrami Smoked Salmon:

Place the salmon flesh side up in a plastic, glass or possibly stainless steel pan or possibly tray. Cover proportionately with the coarse kosher salt and let sit refrigerated for three hours.

Remove the fish from the salt and rinse well under cool running water. Pat dry and place back on the clean pan or possibly tray. Whisk together the remaining ingredients till well combined and brush two thirds of the marinade over the salmon flesh. Reserve the remaining marinade. Cover with plastic wrap and let rest for at least one full day or possibly as much as two full days in your refrigerator.

Remove from refrigerator and rinse well. Pat dry and let air dry uncovered and refrigerated for six to eight hours or possibly till the surface is tacky. Lightly brush with the remaining marinade and cool smoke at a temperature no hotter than 150 degrees for six to eight hours. At this point the fish should rest overnight or possibly for several days before service. This will give the intense flavors of the marinade and smoke a chance to mellow and blend.

To serve heat gently in a 300° for 15 to 20 minutes just till heated through. The salmon is already cooked so it does not need a high heat that will only dry it out. Serve immediately.

specialty of:
 Executive Chefs Lon & Stewart Lane

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INGREDIENTS

For the Sauerkraut:

5 pounds green cabbage
 3 T Pickling Salt, 1 T = 1 1/8 T Kosher Salt
 1 T Juniper Berries
 2 tsp Caraway Seeds

Sanitized Container

For the German Pot Salad:

2# Tri-Color Fingerling Potatoes
 Olive Oil
 Kosher Salt, Pepper
 4 Strips of Bacon, cut into thin strips
 1/4 c Chopped Yellow Onion
 1/4 C Chopped Celery
 1 Chopped Dill Pickle
 1/4 c Chicken Stock
 1/2 cup Cider Vinegar
 1/2 tsp Sugar
 1/8 tsp Paprika
 1/4 tsp Dry Mustard

DIRECTIONS

For the Sauerkraut:

Slice Cabbage thinly in long strips. Mix cabbage with salt, berries and seeds thoroughly with cleanly washed hands. Let stand ten minutes.

Pack Cabbage mixture down into a large container. Top with plastic wrap, and then place a plastic bag filled with water on top to create a seal. Place jar in a room ideally a constant 68-72° and let sit for 3 weeks checking in every couple of days.

If a scum starts to appear skim it off and re-seal. Transfer to an airtight container and store in the fridge for up to 6 months.

For the German Pot Salad:

Slice fingerling potatoes in 1/4 inch thick slices on the bias, then toss with olive oil salt and pepper. Place on a single layer in a sheet pan and roast at 425 till tender.

Render Bacon till crispy, remove bacon. Sauté celery and onion in the same pan till soft and golden. Add dill pickle and bacon to pan.

Mix remaining ingredients in a bowl and add to sauté pan. Heat the dressing to a boil.

Take warm potatoes out of the oven and toss with the hot dressing. It is very important to toss the potatoes when they are hot with the hot dressing, the potatoes will soak up the dressing better if they are hot.

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INGREDIENTS

For the Thousand Island:

- 1 C Mayo
- 1/4 cup Chili Sauce
- 2 T Chopped Dill Pickle
- 2 T Chopped Celery
- 2 T Chopped Parsley
- 1 T Worcestershire Sauce
- 1 tsp Paprika
- 1 tsp Dry Mustard
- 1 Chopped Hard Boiled Egg

DIRECTIONS

For the Thousand Island:

Combine all ingredients and mix well.

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