



WEST MICHIGAN COOKS

at home

Recipes from and inspired by your
favorite West Michigan locations

Using this time to brush up on your kitchen skills? We've rounded up recipes from some of your favorite West Michigan locations for you to make at home!

Download this free West Michigan cookbook, and share photos of your finished dishes with us on social media! #WestMichigan

Cover image courtesy of Salt of the Earth, Fennville

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SPINACH AND GRUYÈRE CHEESE DIP

Recipe from Fenn Valley Vineyards, Fennville
Find more recipes: FennValley.com/wine-and-food/



INGREDIENTS

- 1 lb butter
- 2 1/2 cups white flour
- 4 quarts heavy cream
- 1/2 gallon whole milk
- 3/4 block cream cheese
- 5 quarts shredded Gruyère cheese
- 6 cups Parmesan cheese
- 4 lbs spinach, blanched and finely chopped
- Salt, garlic powder and white pepper to taste

DIRECTIONS

1. Combine butter and flour to make a roux.
2. Add heavy cream, whole milk and cream cheese. Heat over medium-low heat. Use caution not to burn.
3. Mix in Gruyère cheese, Parmesan cheese, and spinach.
4. Add salt, garlic powder, and white pepper to taste.
5. Place in refrigerator for at least 1 hour before serving.

Can be made up to two days in advance.

Pairs well with True Chardonnay (Dry White) or Classic Chardonnay (Barrel Aged Dry White)



CHERRY BROCCOLI SALAD

Recipe from Cherry Republic, Glen Arbor
Find more recipes: CherryRepublic.com/blog/tag/Recipes



INGREDIENTS

- Bacon – 1 pound
- Chopped Broccoli – 6 cups
- Red Onion – 1 small finely chopped
- Dried Cherries – 1 cup
- Mayonnaise – 1 cup
- White Sugar – 1/2 cup
- White Vinegar – 2 Tbsp
- Walnuts – 4 ounces chopped

DIRECTIONS

1. Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices and cool. Chop or crumble bacon.
2. Mix broccoli, bacon, red onion, and dried cherries in a bowl.
3. Whisk mayonnaise, sugar, and vinegar together in a bowl; stir dressing into broccoli mixture until evenly coated.
4. Cover bowl and refrigerate for flavors to blend, about 1 hour. Stir in walnuts prior to serving.



MOREL BRUSCHETTA

Recipe passed on from Petoskey Area Visitors Bureau



INGREDIENTS

- Morel mushrooms – cleaned and sliced or chopped
- Chopped spinach or kale
- Chopped or minced tomatoes (optional)
- Goat cheese, feta, or shredded Parmesan
- Garlic (fresh/minced or dried/powder)
- Butter and/or olive oil
- White wine (optional)
- Fresh chopped parsley (optional)
- Thyme (fresh or dried)
- Salt & pepper

DIRECTIONS

1. Add mushrooms into a large pre-heated fry pan or skillet on med/high heat. Sear quickly and stir around a few times.
2. Add butter or olive oil (or a 50/50 mix) and reduce heat to medium. Add enough butter or oil to sauté and prevent mushrooms from sticking. Cook mushrooms for about 5 minutes, stirring occasionally, and then add desired amount of garlic.
3. Continue sautéing 1-2 minutes and then add tomatoes, if desired.
4. Add spinach or kale, a couple dashes of thyme and a dash of salt & pepper. Add enough chopped spinach or kale to completely cover entire pan. Here is where you would add a splash of wine if desired.
5. Simmer on med/low heat for 5 minutes, stirring occasionally. Serve warm over buttered toast, garlic bread, or grilled meats or fish. Top with cheese & parsley. We recommend the goat cheese.



CRISPY VINEGAR AND SALT POTATOES

Recipe from Oryana Community Co-op, Traverse City
Find more recipes: Oryana.coop/blog/category/recipes/



INGREDIENTS

- 2 lbs medium Yukon gold potatoes, washed
- 1 cup apple cider vinegar or white wine vinegar
- 4 tsp salt
- 1/4 cup neutral vegetable oil
- Additional salt and pepper

DIRECTIONS

1. Place potatoes, vinegar, salt, and enough water to cover the potatoes in a large saucepan. Bring to a boil, reduce heat, and boil about 20-25 minutes, or until tender when pierced with a sharp knife. Drain, and let cool. Cut potatoes in half and then cut the halves into thick wedges.
2. Preheat oven to 500°F.
3. Toss potatoes with oil and some additional salt in a large bowl and spread on a rimmed baking sheet. Roast about 15 minutes. Flip the wedges to brown the other sides and roast another 15 minutes, or until crisp and golden brown all over. Season with more salt and pepper, if desired. Serve immediately.



SLOW COOKER BREAD RECIPE

Recipe from Mason County Historical Society, Ludington



INGREDIENTS

- 2 1/4 tsp activated yeast
- 1 Tbsp sugar
- 1 1/2 cups water
- 3 1/2 cups all-purpose flour
- 2 Tbsp olive oil
- 1 tsp kosher salt

DIRECTIONS

1. Line slow cooker with parchment paper.
2. In a bowl, combine yeast, sugar, and water. Stir until combined.
3. Add flour, olive oil and salt. Stir until a shaggy dough forms.
4. Knead for 5 minutes.
5. Roll into a ball and put in the slow cooker. Cook on high for 2 hours.
6. Transfer to a baking sheet and broil for 2-3 minutes to get the top crispy.
7. Allow to cool for 20-30 minutes.



NOT YOUR MOMMA'S CRANBERRY SAUCE

Recipe from Northern Latitudes Distillery, Lake Leelanau



INGREDIENTS

- 12 oz Fresh Cranberries
- Zest of 1 Orange
- 1/4 cup Fresh Orange Juice
- 1 cup Honey
- 1/4 cup Northern Roots Ginger Liqueur
- 1/2 Tbsp Fresh Grated Ginger (freeze any extra ginger in a freezer bag ungrated)

DIRECTIONS

1. In a medium saucepan, combine Zest, Orange Juice, Honey, Liqueur, Fresh Ginger, and bring to a boil.
2. Turn down heat and simmer on low for 5 minutes.
3. Add Cranberries and continue to cook until Cranberries pop and sauce thickens (12-15 minutes).
4. Pour into your favorite bowl and let cool. Enjoy.

If you want to add a bit of crunch, sprinkle some chopped walnuts over the top.



CUCUMBER SALAD

Recipe from Grossnickle Farms, Kaleva
Find more recipes: GrossnickleFarms.com/receipes



INGREDIENTS

- 3 large cucumbers, thinly sliced
- 1 large green bell pepper, thinly sliced
- 1 cup thinly sliced onions
- 1 Tbsp celery seeds
- 1 Tbsp salt
- 1/2 cup cider vinegar
- 3/4 cup sugar

DIRECTIONS

SERVES 12

1. Combine cucumbers, bell pepper, onions, celery seeds, and salt in large bowl.
2. Cover with plastic wrap and let stand 1 hour at room temperature.
3. Drain cucumber mixture in a colander, shaking off the excess liquid. Return mixture to bowl.
4. Add vinegar and sugar; toss gently.
5. Cover with plastic wrap and refrigerate 6 hours to overnight.
6. The salad may be stored in the refrigerator up to three weeks.

ROASTED FENNEL AND GORGONZOLA FLATBREAD

Recipe from Shady Lane Cellars, Suttons Bay
Find more recipes: ShadyLaneCellars.com/blog/



INGREDIENTS

- About 8" Flatbread (can use pre-made options like Naan, or find a quick and easy recipe online)
- ½ shallot, finely chopped
- ½ clove of Garlic, finely chopped
- 1 strip of bacon
- 1/8 cup of Crumbled Gorgonzola
- 1 Tbsp Honey
- 1/8 cup chopped Fennel
- 2 Tbsp Olive Oil

DIRECTIONS

1. Preheat your oven to 425°F. Place your fennel in a small baking dish with a little bit of olive oil and bake for 15-20 minutes. The fennel should be cooked through and begin to brown on the edges.
2. In a small pan, cook your bacon.
3. Remove your bacon, add shallot and garlic to same pan and cook slowly until translucent and soft, approximately 5 minutes. Remove from heat and set aside.
4. Place your flatbread on a sheet pan. Spread your shallots and garlic evenly over the bread.
5. Next crumble your bacon and distribute evenly, then spread the Gorgonzola and fennel on top.
6. Lightly drizzle honey over the entire flatbread and bake for 8-12 minutes. The cheese should be melted and crust golden brown.
7. Remove from the oven, allow to cool, slice and serve!

Optional: Pair with Shady Lane Cellars Dry Riesling.



MICHIGAN APPLE CHEDDAR BURGERS

Recipe from Virtue Cider, Fennville



INGREDIENTS

- 1 cup shredded cheddar cheese
- 1/2 cup Michigan Apple hard cider from Virtue Cider
- 1 Tbsp Worcestershire sauce
- 2 tsp steak seasoning
- 1 lb lean ground beef (90% lean)
- 1 pound ground pork

DIRECTIONS

1. In a large bowl, combine cheese, cider, Worcestershire sauce, and steak seasoning.
2. Add beef and sausage; mix lightly but thoroughly.
3. Shape into six patties.
4. Grill or pan-fry to desired doneness.



APPLE AND SQUASH PIEROGI

Recipe from Black Star Farms, Suttons Bay



INGREDIENTS

DOUGH

- 3 cups all-purpose flour
- 2 eggs
- 1 cup sour cream
- 1 tsp salt

FILLING

- 3 Granny Smith apples, peeled and cored
- 1/2 cup sugar
- 1/2 liter dry Riesling
- 1 cup butternut squash, diced small and roasted at 350° until soft
- 1 cup cream cheese
- 1/4 cup buttermilk
- 1/4 cup pure maple syrup
- 1 large whole egg
- 1 tsp fresh thyme
- Salt and pepper to taste

DIRECTIONS

1. Sift flour into a large bowl. Make a well in the center of the flour.
2. Mix eggs, sour cream, and salt in a smaller bowl, then add to the center of the flour and gently work liquid into the flour until dough ball forms (about 4 minutes).
3. Knead dough for 6 minutes or until slightly tacky. Let it rest for 30 minutes with a towel covering.
Note: If dough feels too moist after kneading, add 1 T. flour sparingly until slightly tacky.
4. While the dough is resting, dice apples and poach in Riesling and sugar for approximately 10 minutes or until soft. Drain well on paper towel.
5. Mix cream cheese, maple syrup, buttermilk, egg, thyme, salt, and pepper.
6. When well-combined, fold in squash and apples.
7. Roll out dough to about 1/8-inch thickness and cut with a 3-inch-round cookie cutter.
8. Brush each circle with egg wash (a mix of 50 percent egg, 50 percent water), then fill with 1 T. of the filling.
9. Fold in half and pinch closed all around.
10. Pan sear in a nonstick pan with avocado oil until golden brown.

Optional: Pair with Arcturos Gewürztraminer.

BEEF SIRLOIN KABOBS WITH ROASTED RED PEPPER DIPPING SAUCE

Recipe from Chateau Grand Traverse, Traverse City
Find more recipes: CGTWines.com/cgt-lifestyle/wine-pairings/



INGREDIENTS

- 1 ½ pounds boneless beef top sirloin steak, cut 1 inch thick
- ¾ tsp salt
- ¾ tsp sweet paprika
- 2 cloves garlic, minced

DIPPING SAUCE

- 1 Tbsp olive oil
- 1 medium onion, finely chopped
- 3 cloves garlic, minced
- 2 jars (7 oz. each) roasted red peppers, rinsed, drained, finely chopped
- ½ cup CGT Pinot Grigio
- 2 Tbsp tomato paste
- ¾ tsp dried thyme leaves, crushed or 2 tsp minced fresh thyme
- 1 cup beef broth
- 2 tsp cornstarch

DIRECTIONS

1. Heat oil in large skillet over medium heat until hot. Add onion and the 3 cloves minced garlic; cook and stir 2 to 3 minutes or until onion is tender.
2. Add red peppers, wine, tomato paste and thyme, stirring until tomato past is blended.
3. Combine broth and cornstarch in small bowl, mixing until smooth. Stir into pepper mixture; bring to a boil.
4. Reduce heat to medium-low; simmer 10-12 minutes or until slightly thickened, stirring occasionally. Keep warm.
5. Meanwhile cut beef steak into 1 ¼ x 1 ¼ x 1-inch pieces.
6. Combine pepper, salt, paprika and 2 cloves garlic in large bowl. Add beef; toss to coat.
7. Thread beef pieces evenly onto six 12-inch metal skewers, leaving small spaces between pieces.
8. Place kabobs on grid over medium, ash-covered coals. Grill, covered, 5-7 minutes (over medium heat on a preheated gas grill, 7-9 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.

TWO HEARTED CHICKEN TACOS

Recipe from Bell's Brewery, Kalamazoo
Find more recipes: BellsBeer.com/news-categories/recipes



INGREDIENTS

- 12 oz bone-in skinless chicken thighs
- 1 small yellow onion, diced
- 1 clove of garlic, minced
- 1 Tbsp vegetable oil
- 12 oz Two Hearted Ale
- 1-2 cups chicken stock
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp smoked paprika
- 1 tsp chipotle powder
- 1/2 tsp sugar

DIRECTIONS

YIELDS: 12-15 servings

1. In a large skillet or saucepan, heat the vegetable oil over high heat.
2. Sear the chicken on both sides
3. Add the onion and garlic and cook until the onion is slightly translucent.
4. Add all of the spices and stir to make sure everything is coated.
5. Deglaze the pan with Two Hearted Ale and 1 cup of the chicken stock and bring to a boil. If chicken isn't fully covered with liquid, add more of the chicken stock.
6. Lower the heat so that the chicken is simmering in the liquid. Cook for about 15-20 minutes, or until the chicken can be shredded.
7. Once cooked, pull the chicken out of the liquid (use tongs or a slotted spoon as the chicken will be hot), pull the chicken off the bone and shred.
8. Put chicken back in liquid and you are ready to have some delicious tacos!

Optional: Pour yourself a pint of Two Hearted, you deserve it!

INFAMOUS CHICKEN SANDWICH

Recipe from The Art of Cookery, Montague



INGREDIENTS

- Two 10 to 12-ounce boneless skinless chicken breasts (or 4 small ones)
- 1 cup buttermilk
- 1 1/2 tsp sweet paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 1/4 tsp table salt
- 1 tsp black pepper
- 1 1/2 Tbsp Hot Sauce (Increase to 2 Tbsp if making the spicy version)
- 3/4 cup flour (I use a blend of one part "00" flour, 1 part extra fancy Durum semolina and 2 parts unbleached all-purpose flour. All all-purpose will work just fine, but in my opinion the flour blend gives a better coating and crunchier result.)
- 3/4 cup cornstarch
- 2 tsp sweet paprika
- 1 Tbsp garlic powder
- 1 tsp onion powder
- 2 tsp cayenne powder, optional (if making the spicy version, even more if desired)
- Oil for frying
- 4 soft brioche hamburger buns
- Unsalted butter
- Dill pickle chips
- Miracle Whip or Mayo, for serving

DIRECTIONS

1. Lay out your chicken breasts on a cutting board and cover with a piece of plastic wrap. Using a meat mallet, pound the chicken to an even half-inch thickness. Cut each in half to make four. If your breasts are very large, trim two bun-size pieces from each breast and use the two smaller cuts as a pair of bonus chicken slices or make a fifth sandwich from them.
2. In a mixing bowl whisk together the buttermilk and next six ingredients. Submerge the chicken in the buttermilk and soak. I recommend at least 12 hours and up to 24 hours.
3. Once the chicken is fully marinated, heat a pot of oil or deep-fryer to 350°F.
4. In a mixing bowl whisk together the flour(s), cornstarch and seasonings.
5. Drizzle 3 tablespoons of the buttermilk marinade into the flour mixture and mix loosely with a fork, creating some small clumps. This will help the chicken achieve a jagged, flaky crunch.
6. Remove one piece of chicken from the buttermilk, letting the excess drip off. Place it in the flour mixture and turn to coat evenly. Gently press the breading into the chicken and repeat with the remaining pieces.
7. Deep fry for four to five minutes, until the chicken is crunchy and cooked to an internal temperature of 160°F. Remove to a draining rack and season with salt, if desired (I do not salt them).
8. While they rest and cool slightly, finish the sandwich:
9. Heat a skillet or griddle. Rub a stick of butter on the griddle so there's a melted smear for each Brioche half. Place the cut side of the brioche buns over melted butter and lightly toast.
10. To finish, spread both halves of the buns with generously with Miracle Whip or mayo and add a layer of pickle slices to the bottom half. Place a piece of chicken on and top with the other half of the bun.
11. Serve fresh and hot.

JOURNEYMAN'S DETROIT STYLE PIZZA

Recipe from Journeyman Distillery, Three Oaks



INGREDIENTS

- Bread Flour: 4 cups/500 grams
- Warm Water: 1.5 cups/350 grams
- Olive Oil: 3 Tbsp/40 grams
- Coarse Sea Salt: 2 tsp/10 grams
- Instant Yeast: 1.5 tsp/4 grams
- Grated Brick Cheese: 2 cups/226 grams
- Your favorite sauce: 1 cup/113 grams

Every good pizza starts with good crust. At Journeyman, our pizza like our spirits requires fermentation and time. While this crust can be made in one day, the result is much more delicious if you plan ahead, and allow the dough to ferment for at least 24 hours.

DIRECTIONS

1. In a stand mixer, or in a large bowl if you don't have a mixer, combine the water and the yeast. Let the yeast "activate" for about 10 minutes.
2. Add the olive oil, salt, and flour to the bowl. Mix with a dough hook, or by hand, for about ten minutes.
3. Spray a large and clean mixing bowl with pan spray. Transfer your dough to the oiled bowl and cover it with plastic wrap or a tight fitting lid.
4. Let your dough "proof" (or rise) at room temperature until it has doubled in size, about 2 hours. Unwrap your dough and "punch" it down, knocking the air out of the dough. Re-wrap or cover your dough and place it in the refrigerator for 24 hours.
5. The next day, remove your dough from the refrigerator.
6. Divide your dough in two. Shape your dough into two nice balls by folding all four corners to the center, about 5 or 6 times. Let the dough balls rest at room temperature for 1 hour.
7. Preheat your oven to 500°F (a convection oven is preferable).
8. Stretch your dough balls, as best as you can, into two well-oiled 9x9 metal pans.
9. Cover the dough and let it rest for 1 hour. Stretch the dough again reaching all the way to the corners of the pan.
10. Lightly brush the dough with olive oil.
11. Top the dough with cheese. Randomly dollop pizza sauce on top of the cheese.
12. Bake for 12-15 minutes until cheese is melted and slightly caramelized.
13. Remove your pizza from the pan and cut into 4 squares.
14. Serve. Enjoy. Repeat.

FRENCH CHICKEN

Recipe from Brys Estate Vineyard & Winery, Traverse City
Find more recipes: BrysEstate.com/Recipes/Search-Recipes



INGREDIENTS

- 8 chicken thighs with skin and bone
- 1 cup dry Rosé (or other dry white)
- 1/4 cup olive oil
- 1/4 cup honey
- 1 juice of a lemon
- 3 cloves garlic - sliced
- 1 1/2 Tbsp Herbs de Provence
- 1/4 tsp fennel seeds
- Kosher salt
- Fresh ground black pepper

DIRECTIONS

1. In a small bowl, mix the wine, olive oil, honey, lemon and garlic slices.
2. Place the chicken pieces skin side UP in a baking dish.
3. Season with salt and pepper.
4. Sprinkle Herbs de Provence and fennel seeds on the chicken.
5. Pour the wine/honey/oil mixture over the chicken.
6. Flip chicken over so the skin side is DOWN in the marinade. Cover with foil and let marinade in the fridge for at least an hour.
7. About 3 hours before you are ready to serve, preheat oven to 325°F.
8. Remove chicken from fridge. Take the foil off and flip each chicken piece so the skin side is UP for baking.
9. Put the foil back nice and tight. Put the chicken in the oven and bake for 2 hours.
10. After 2 hours, remove chicken from the oven. Turn the heat up to 425°F.
11. Remove the foil. Put the chicken back in the oven for 30-45 minutes on the bottom rack until the skin is golden brown and crisp.
12. Serve 2 chicken pieces per person, making sure to drizzle extra juices from the pan over each piece. Skin should be crispy and chicken should fall apart and be super moist!

SEARED TUNA WITH MANGO CHILI SLAW AND PONZU SAUCE

Recipe from Chateau Chantal, Traverse City



INGREDIENTS

- 4 each 4-6 oz Ahi Tuna filets, seasoned with Kosher Salt and White Pepper
- 2 ounces Sesame Oil
- 12 ounces Mango Chili Slaw (see recipe below)
- 4 ounces Chili Ponzu Sauce (see recipe below; Yamashins or Kikkoman Brands are good substitutes)
- 1 Lime
- Cilantro and Lime zest

MANGO CHILI SLAW

- 3 tablespoons Chateau Chantal Semi Dry Riesling
- 2 Tbsp Canola oil
- 2 Tbsp Local Honey
- 2 Tbsp Mayonnaise
- 1/2 tsp Celery seed
- 1/2 tsp Poppy seeds
- 1/2 tsp Salt
- 1/4 tsp ground black pepper
- 10-ounce package finely shredded cabbage
- 1 firm Mango - peeled, seeded, and cut into 1/2-inch pieces
- 1/3 cup chopped cilantro
- 3 green onions, chopped

PONZU SAUCE

- 1/2 cup Lime juice
- 1/2 cup Lemon Juice
- 2 Tbsp Rice vinegar
- 1/3 cup Soy sauce
- 2 Tbsp Chateau Chantal Late Harvest Riesling
- 2 Tbsp Light brown sugar
- 2 tsp Fish Sauce
- 1 tsp Ginger, chopped
- 1 tsp Garlic, minced
- 1 pinch Red pepper

DIRECTIONS

1. Heat sesame oil in a saute pan until hot
2. Pat dry the tuna steak if needed to minimize splattering.
3. For Rare (not raw) sear Tuna for about 45-60 seconds on one side and gently turn over. Allow Tuna to sear for another 45-60 seconds. If you prefer your tuna more cooked allow it to continue cooking. For well done; cook 5 minutes each side. Medium about 2-3 minutes for each side. Remove from heat and reserve.
4. Place slaw in the center of the plate. Cut Tuna at an angle bias.
5. Drizzle with Ponzu sauce and garnish with fresh zest of Lime and a sprig of Cilantro

MANGO CHILI SLAW

1. Whisk wine, oil, honey, mayonnaise, celery seed, poppy seeds, salt, and black pepper together in a bowl until smooth and creamy.
2. Add cabbage, mango, cilantro, and green onions; toss until well-combined.
3. Cover the bowl with plastic wrap and refrigerate until flavors blend, between 1-3 hours.

PONZU SAUCE

1. Whisk together juice, vinegar, soy sauce, riesling, brown sugar, fish sauce, ginger, garlic, and red pepper.
2. Let sit for at least 3 hour to marry flavors.
3. Store covered and refrigerated for up to 3 days.

MAC 'N CHEESE

Recipe from Two K Farms, Suttons Bay



INGREDIENTS

WATER FOR BOILING THE MACARONI

- 1 Tbsp grey sea salt
- 1 sweet onion, halved
- 1-2 garlic cloves, chopped
- 16 oz macaroni noodles
- 3/4 - 1 cup whole milk

BÉCHAMEL SAUCE

- 6 Tbsp organic unsalted butter
- 6 Tbsp all-purpose flour
- 3/4 - 1 cup half & half
- 1/2 tsp sea salt
- 1/2 tsp black pepper
- 1/4+ tsp cayenne pepper (optional, but adds zing)

CHEESES & MIXTURE

- 1/2 - 1 jalapeño pepper, chopped
- 1 1/2 cups grated Colby Jack cheese
- 1 cup grated Gruyère cheese
- 1/2 cup grated Tillamook cheddar Cheese

BREADCRUMB TOPPING

- 4 slices whole wheat & grain bread
- 1/2 cup organic unsalted butter
- 1 bunch finely chopped parsley
- 1/2 - 1 Tbsp garlic salt powder
- 1-2 garlic cloves, chopped
- Black pepper to taste

DIRECTIONS

WATER FOR BOILING THE MACARONI

1. In a large pot of water, add grey sea salt, sweet onion, and one finely chopped garlic clove. Boil the water until the onion is completely cooked. Remove the onion from the water and discard. Cook the macaroni noodles in the water according to package directions. Drain the noodles a minute before the "al dente" cooking time.
2. Heat the milk in the microwave or on the stovetop until hot, but not boiling. Add heated milk to drained noodles.

FOR THE BÉCHAMEL SAUCE

1. In a heavy-bottomed saucepot, melt the butter over a medium heat. Whisk in the flour and continue to cook, whisking constantly, until the mixture turns a light brown color (about 3-4 minutes). Remove from heat. Slowly start pouring in the half and half, whisking constantly. The mixture will thin out as you whisk in the half and half.
2. Return the pot to a low heat and cook the mixture, whisking continuously, another 3-5 minutes, or until thickened. The sauce should coat a spoon. Stir in the sea salt, black pepper, and cayenne pepper. Add more half and half if too thick.
3. Slowly melt in half of the Colby Jack cheese, continuously stirring.

MIXING THE NOODLES, CHEESE, AND BÉCHAMEL SAUCE

1. Mix the Gruyère, Gouda, and Tillamook cheddar cheeses with the macaroni and milk. Save the rest of the Colby Jack cheese to top with.
2. Mix in the chopped jalapeño pepper.
3. Fold in the béchamel sauce with the macaroni and cheese. Add the mixture to a pan that is oven ready.
4. Sprinkle the remaining Colby Jack cheese on the top.
5. Cover the mac and cheese with foil and bake for 20 to 25 minutes at 350°F. Or, refrigerate and cook the following day.

THE BREADCRUMB TOPPING

1. Toast the bread until completely dry. In a food processor, chop the bread until it is small grains of breadcrumbs.
2. Chop the parsley and garlic cloves into small pieces. In a large frying pan, melt butter and add the parsley and chopped garlic.
3. Add toasted breadcrumbs to the frying pan on medium heat and stir until brown, approximately 5-10 minutes. Add garlic salt powder and black pepper to taste.

SMOKED BARBECUE PORK SANDWICH

Recipe from Coppercraft Distillery, Holland



INGREDIENTS

SMOKED PORK BUTT

- 10 pounds pork butt
- 250 grams (about 1 scant cup) salt
- 5 liters water
- 125 grams (5/8 cup) sugar
- 10 hamburger-style buns for serving

BARBECUE SAUCE

- 1/2 cup packed brown sugar
- 1 small red onion, diced
- 1 jalapeño, diced
- 6 garlic cloves, whole
- 1 Tbsp black pepper
- 2 roasted red peppers, skinned and seeded
- 1 cup apple cider vinegar
- 2 Tbsp mustard powder
- 1 Tbsp paprika
- Reserved pork drippings
- 1/4 cup Coppercraft Distillery Single Barrel Bourbon

DIRECTIONS

SMOKED PORK BUTT

1. Combine water, salt, and sugar in a large pot; add pork butt, making sure it is completely submerged in brine.
2. Cover, and let sit in refrigerator for four days.
3. After four days, remove pork butt from brine and pat dry; let pork butt dry for two hours before smoking, which aids the meat in catching flavor better.
4. As the pork is drying, soak wood chips in water.
5. Smoke the pork for 90 minutes and then finish in a 300°F oven for two hours.
6. Once the pork is finished cooking, save any liquids from the pork for use in the barbecue sauce.

BARBECUE SAUCE

1. In a pan, cook the brown sugar, red onion, garlic, and jalapeño until the onion is translucent.
2. Add black pepper, paprika, and drippings. Cook on low for 30 minutes.
3. Add Coppercraft Bourbon.
4. Purée.

SERVING

1. Using your hands, remove the fatty layer and bone from pork.
2. Gently pull the meat, and serve immediately with the barbecue sauce and hamburger-style buns.

BEET-RED SUNSET SALMON WITH MISO, MAPLE, AND ROASTED FENNEL



Recipe from Harbor Country Chamber of Commerce
Reprinted with permission from *Hungry For Harbor Country* cookbook
by Lindsay Navama, Agate Publishing, May 2020.

INGREDIENTS

- 1 two-pound salmon fillet, center cut (Use a thicker salmon like king or Atlantic from a sustainable farm)
- 8 Tbsp red or white miso paste, divided (I love Great Eastern Sun brand)
- 1/3 cup maple syrup
- 3 cups pickled beet juice (Get this from three 15-ounce cans or 1 large jar; If you can't find pickled beet juice, use plain and add 2 tablespoons red wine vinegar or rice vinegar to the juice)
- 1/2 tsp ground cayenne pepper (optional for heat seekers)
- 1 shallot, or 3 cloves garlic, peeled and minced
- 2 Tbsp olive oil, plus more for coating baking pans
- 2 bulbs fresh fennel, stalks removed and sliced into 1/3-inch-thick pieces (Reserve and roughly chop the fennel fronds for garnish.)
- Kosher or sea salt and freshly ground black pepper, to taste

DIRECTIONS

4 SERVINGS 45 MIN ACTIVE TIME 8 HRS 45 MIN START TO FINISH

MARINATE 6 TO 8 HOURS

1. If the salmon fillet is in one piece, place it skin side up on a cutting board. Using a sharp knife, cut it into 4 to 6 similar-size pieces to ensure even baking. Place the salmon skin side down in a glass baking dish. In a small bowl, whisk together 4 Tbsp of the miso paste and the maple syrup. Brush the fish liberally with the miso-maple paste to coat the top and sides of the salmon. In a medium bowl, whisk together the beet juice, the remaining 4 Tbsp of miso paste, the cayenne (if using), and the shallot. Pour the beet marinade around the salmon in the baking dish, leaving the thicker paste on top of the fish untouched. Cover with aluminum foil or plastic wrap and refrigerate for 6 to 8 hours maximum.

PREP THE SALMON TO BAKE

2. Remove the salmon from the refrigerator 30 minutes before baking. Preheat the oven to 425°F and line a baking sheet with foil, then brush it with oil. Use a basting brush to sweep the excess miso paste from the top of the salmon and place the fish, skin side down, in the center of the prepared baking sheet, with the slices evenly spaced. Set aside.

PREP THE FENNEL

3. In a medium bowl, toss the sliced fennel with the olive oil and sprinkle with salt and pepper. Arrange the dressed fennel slices around the salmon along the edges of the baking sheet and scatter a few pieces of fennel over the top.

BAKE THE SALMON

4. Bake on the middle rack of the oven for 10 to 12 minutes, until the internal temperature of the salmon is 120°F to 125°F. Do not overcook or the salmon will be dry and chewy.

LET'S EAT!

5. Once done, remove from the oven, plate with the roasted fennel, and garnish with the fennel fronds. You can also serve this dish with Roasted Jalapeño Pecan Asparagus with Lemon Zest. Then sit back and bask in the vibrant glow of your sunset-inspired dinner!

TIPS FOR SUCCESS

When cooked properly, salmon should flake apart with a fork and be moist and slightly translucent in the very center. Fish will continue to cook for another 5 minutes or so once removed from the oven, so to avoid overcooking, remove from the oven when the fish feels firm but still springs back to the touch.

HAM AND ASPARAGUS TORTELLINI SALAD

Recipe from Michigan Wine Country Magazine
Find more recipes: MichiganWineCountry.com/category/recipes/



INGREDIENTS

SALAD

- 1/2 lb asparagus, trimmed, cut into one-inch pieces
- 1 (16 oz) pkg. frozen cheese-filled tortellini
- 1 cup cubed, cooked ham, prosciutto or pancetta
- 1/4 cup sliced green onions

LEMON VINAIGRETTE

- 3 Tbsp olive oil/ vegetable oil
- 3 Tbsp white wine vinegar
- 2 Tbsp frozen lemonade concentrate
- 1/2 tsp grated lemon peel
- 1/4 tsp salt
- 1/8 tsp white pepper

DIRECTIONS

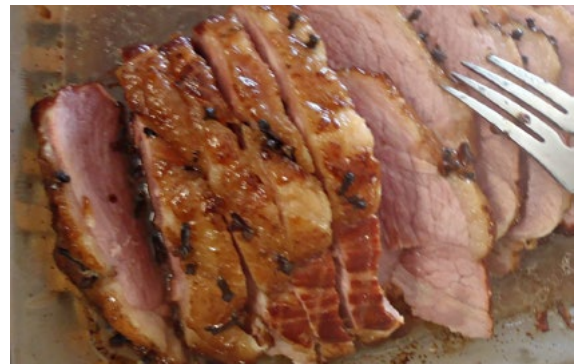
SERVES: 6

1. In a large saucepan, bring eight cups of water to a boil, add asparagus. Cook three minutes. Add tortellini; cook to desired doneness as directed on package.
2. Meanwhile, in small jar with tight-fitting lid, combine all vinaigrette ingredients, shake well to mix.
3. Drain tortellini and asparagus; rinse with cold water to cool. In large bowl, combine tortellini, asparagus, ham and onions; toss gently.
4. Pour vinaigrette over salad, toss gently to coat.
5. Cover; refrigerate at least 30 minutes to cool and blend flavors.



MAPLE GLAZED HAM

Recipe from Maple Row Sugarhouse, Jones
Find more recipes: MapleRowSugarhouse.com/recipes.html



INGREDIENTS

- 6-8 lb fully cooked ham
- Cloves
- 1 cup maple syrup

DIRECTIONS

1. Start by baking ham about 1/2 usual time.
2. Drain off drippings.
3. Score fat diagonally into diamonds. Poke a clove into the center of each diamond.
4. Pour 1/3 cup maple syrup over ham. Bake 15 minutes.
5. Repeat step 4 two more times.
6. An additional 30 minutes cooking time produces a golden brown glaze. (Total baking time is about 2 hours.)



MICHIGAN CHERRY CURRY CHICKEN SALAD

Recipe from Visit Muskegon



INGREDIENTS

TO SEASON CHICKEN

- Chicken Breast
- Olive Oil
- Kosher Salt
- Pepper
- Tandoori Spice Curry
- Turmeric
- Dried or Fresh Cilantro
- Dried Jalapeño (optional)

FOR CHICKEN SALAD

- Mayonnaise
- Plain Greek Yogurt
- Dash of Lemon Juice
- Curry
- Turmeric
- Dried or Fresh Cilantro
- Dried Orange Peel
- Dried Jalapeño
- Dried Michigan Cherries
- Diced Onion (or Michigan Ramps when in season)
- Salt/Pepper
- Chopped Walnut (or Pecan)

DIRECTIONS

1. Coat chicken breast with olive oil and season with kosher salt, pepper, tandoori spice, curry, turmeric, and dried or fresh cilantro (can add a pinch of dried jalapeño).
2. Bake Chicken Breast at 400°F for about 22 to 26 minutes depending on the size of the chicken breasts. Chicken should reach an internal temperature of 165°F.
3. Allow chicken to cool, then cut the chicken into bite size pieces.
4. Mixed cubed chicken with the “For Chicken Salad” ingredients (to taste)
5. Allow to chill.
6. Serve on a bed of fresh greens or as a sandwich.

PORK RAPOZA

Recipe from Shanty Creek Resort, Bellaire



INGREDIENTS

- 3 lbs. boneless pork loin
- 8 slices applewood smoked bacon
- 1 fennel bulb, trimmed and thinly sliced
- 1 cup dried cherries
- 1 recipe Sauce Rapoza
- 1 recipe Spatzle
- 3 tbs olive oil
- 8 bamboo skewers
- Kosher salt
- Fresh ground black pepper

SPATZLE, PORK RAPOZA

- 2 cups all purpose flour
- ¼ cup cold water
- 2 extra large eggs
- 1 tsp salt

SAUCE RAPOZA

- 1 cup water
- 1 cup granulated sugar
- 1 16-oz. can dark cherries, drained
- 6 oz. brandy
- 2½ cups veal demi glace

DIRECTIONS

8 SERVINGS

1. Cut pork into eight six-ounce portions.
2. Wrap each with a slice of bacon. Secure with bamboo skewer.
3. Season with salt and pepper. Grill about 4 minutes on each side.
4. In a large pan heat oil over medium heat. Add the fennel and sauté until golden brown. Add spatzle (see recipe below) and sauté until golden brown. Add dried cherries.
5. Serve with Spatzle on plate. Place pork on top and spoon Sauce Rapoza (see recipe below) over pork.

SPATZLE, PORK RAPOZA

1. Bring 2 quarts of water to a boil.
2. Place flour and salt in large bowl.
3. Crack eggs into bowl. Whisk eggs into flour/salt.
4. Whisk in water slowly until a loose, runny dough is formed.
5. Place a colander over pot of water; add dough and pass through holes into boiling water. Stir.
6. Boil 3 minutes while stirring.
7. Drain and reserve.

SAUCE RAPOZA

1. In a saucepan combine water and sugar. Bring to a boil to form simple syrup.
2. Reduce until the syrup begins to caramelize.
3. In a separate pan heat the brandy, cherries and demi glace. Add to the syrup.
4. Mix well with blender; reduce for 5 minutes.
5. Strain sauce and reserve.

NO BAKE MINI CHERRY CHEESECAKES

Recipe from Friske's Farm Market, Ellsworth
Find more recipes: Friske.com/blog



INGREDIENTS

TOPPING

- Friske's Farm Market
Cherry Pie Filling

CHEESECAKE LAYER

- 8 oz cream cheese,
softened
- 3/4 cup powdered sugar
- 1 cup heavy whipping
cream
- 1 tsp vanilla

CRUST LAYER

- Granola, OR
- 1 1/2 cups graham cracker
crumbs
- 1/4 cup butter, softened
- 2 tbsp sugar

DIRECTIONS

1. Prepare the bottom/crust layer. You can use granola (approximately 3 tablespoons per cup), OR create a graham cracker crust. For the graham cracker crust, mix the graham cracker crumbs, softened/melted butter, and sugar well. Then distribute evenly between eight 9-oz cups.
2. For the cheesecake layer, add all cheesecake ingredients to a large bowl and whip until nice and creamy: you want a small peak to lift as you pull the beater up. Distribute evenly among the cups.
3. For the topping, add Friske's cherry pie filling, about 3-4 Tablespoons per cup. Roughly 17oz/half a jar will be enough for one recipe.



APPLE CRISP WITH THE DUTCH TOUCH

Recipe from Dutch Farm Market, South Haven



INGREDIENTS

- 4 cups sliced tart apples
(about 4 medium apples)
- 2/3 to 3/4 cup packed
brown sugar
- 1/2 cup all-purpose flour
- 1/2 cup oats
- 3/4 tsp ground cinnamon
- 3/4 tsp ground nutmeg
- 1/3 cup margarine or
butter, softened

DIRECTIONS

ABOUT 6 SERVINGS

1. Heat oven to 375°F.
2. Arrange apples in greased square pan, 8x8x2 inches.
3. Mix remaining ingredients; sprinkle over apples.
4. Bake until topping is golden brown and apples are tender, about 30 minutes.
5. Serve warm and, if desired, with cream or ice cream.



CARROT CUPCAKES WITH CREAM CHEESE FROSTING

Recipe from W.K. Kellogg Bird Sanctuary, Augusta
Courtesy of Josh Bosier, Head Chef of the Kellogg Biological Station



INGREDIENTS

- 1 ¼ cups all-purpose flour
- ½ cup white sugar
- ½ cup packed brown sugar
- ¾ tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- 1 tsp ground cinnamon
- ¼ tsp ground nutmeg
- ¾ cups vegetable oil
- 2 eggs (at room temperature)
- 1 ½ tsp vanilla
- 2 Tbsp milk
- 1 ½ cups grated carrots
- ½ cup chopped nuts (optional)

CREAM CHEESE FROSTING

- 8 ounces cream cheese (softened)
- ¼ pound of butter (softened)
- 3 ½ cups powdered sugar
- 2 tsp vanilla

DIRECTIONS

YIELDS 12 CUPCAKES

1. Preheat oven to 350°F and line muffin pan with paper liners
2. In a large bowl whisk together flour, sugars, baking powder, baking soda, salt, cinnamon and nutmeg
3. Stir in oil. Add eggs one at a time until combined
4. Stir in vanilla and milk, then add carrots and nuts (if using) and stir until just combined.
5. Evenly divide the batter into cupcake liners and bake for approx. 20 minutes or until inserted toothpick comes out clean.
6. Allow to cool completely before frosting with cream cheese frosting.

CREAM CHEESE FROSTING

1. Beat cream cheese and butter together thoroughly until there are no lumps.
2. Then add powdered sugar and vanilla and mix until smooth.

TAFFY APPLES

Recipe from Sparta Chamber of Commerce



INGREDIENTS

- 1 cup sugar
- 1/2 cup light corn syrup
- 1 can sweetened condensed milk
- 1 tsp vanilla
- Michigan apples
- Peanuts (optional)
- Corn Flakes (optional)

DIRECTIONS

1. Cook first three ingredients in a double boiler until thick (soft ball), add vanilla.
2. Dip small Michigan apples (Jonathons preferred) into taffy.
3. Roll in finely chopped peanuts mixed with crushed corn flakes, if desired.



MAPLE SUGAR COATED ALMONDS

Recipe from Maple Moon Sugarbush and Winery, Petoskey
Find more recipes: MMSyrup.com/recipes.html



INGREDIENTS

- 1 egg white
- 1 Tbsp water
- 1 cup maple sugar
- 1 tsp salt
- 1 tsp cinnamon
- 1 lb almonds (or other nuts)

DIRECTIONS

1. Preheat oven to 300°F
2. Whip the egg white and water together until foamy
3. In a separate bowl, mix the sugar, salt, and cinnamon
4. Add nuts to whipped egg white, and then mix wet nuts into sugar mixture.
5. Lay out on a greased pan and bake for 15 minutes at 300°F.
6. Stir and bake another 15 minutes at 300°F.



LEMON CURD

Recipe from Saugatuck Brewing Company, Douglas



INGREDIENTS

- 12 egg yolks
- 2 cups of sugar
- 1 cup of lemon juice
- Zest of 6 lemons (no white pith – only yellow skin!)
- 1 cup of butter cubed into several pieces

TOOLS

- Sieve
- 2 bowls
- Rubber spatula
- Whisk
- Double boiler or saucepan

Try layers of lemon curd, blueberry compote, and toasted cake glazed in Saugatuck Brewery Company's Blueberry Lemonade Shandy for a delicious dessert. You can buy jarred blueberry preserves and a store-bought cake (pound, yellow, or angel) plus a bottle of SBC shandy to go along with this lemon curd.

DIRECTIONS

1. Use a double boiler or a heat-safe bowl over a saucepan with a couple of inches of water (water should not touch bowl). Use a kitchen cloth to hold the bowl still – it will get very hot!
2. In the heat-safe bowl whisk the yolks until smooth and a lighter yellow color.
3. Beat in sugar slowly, a little at a time. Beat until the sugar has dissolved, then slowly add the juice, and lastly the zest.
4. Place bowl over saucepan with simmering water. Stir constantly with rubber spatula until it reaches 180°F and is thick enough to coat the back of a spoon. It should take 20 to 30 minutes.
5. Strain this hot luscious lemon mixture through a fine sieve into a clean bowl, discard spent zest.
6. Mix butter pieces one by one into the curd, making sure each piece is thoroughly mixed in before adding another piece. Some people like to use an immersion blender for this process.
7. When all butter is mixed in, cover the bowl with plastic wrap (pressed against the curd) and let cool in the refrigerator for 3 to 4 hours.
8. You can keep extra in the fridge up to 4 months.

RED, WHITE, AND BLUE BARS

Recipe from DeGrandchamp Farms, South Haven
Find more recipes: DeGrandchamps.com/recipes/



INGREDIENTS

- 1 ¼ cup butter
- 1 ½ cup sugar
- 3 eggs
- 2 ¼ cups flour
- ¾ tsp salt
- ½ tsp baking soda
- 1 ½ cup cranberries (if frozen thaw 1hr first)
- 1 ½ cup blueberries
- ½ cup white chocolate chips
- ½ cup sliced almonds
- 2 tbs white sugar

DIRECTIONS

1. Preheat oven to 350°F
2. In mixing bowl, cream butter and sugar.
3. Beat in eggs one at a time.
4. In a separate bowl, mix flour, salt, and baking soda, and add to butter and sugar.
5. Fold in cranberries and blueberries.
6. Spread into greased 9×13 pan.
7. Sprinkle with chips, nuts, and sugar.
8. Bake for 40-45 minutes



THE ORIGINAL RICE KRISPIES TREATS RECIPE

FROM THE KELLOGG COMPANY

Recipe shared from Battle Creek Welcome Center



INGREDIENTS

- 3 Tbsp butter
- 10 ounces of marshmallows or 4 cups of mini marshmallows or 7 ounces of marshmallow crème
- 6 cups of Kellogg's Rice Krispies cereal

DIRECTIONS

PREP TIME: 10 minutes
TOTAL TIME: 30 minutes
SERVINGS: 12

1. Melt butter over low heat. Add marshmallows and stir until melted. Remove from heat.
2. Add Kellogg's Rice Krispies cereal. Stir until well coated.
3. Use buttered spatula or wax paper to evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray.
4. Cool. Cut into 2-inch squares.

TOOLS

- Large saucepan
- Stirring spoon
- 13 x 9 x 2-inch pan
- Spatula or wax paper

Note: Butter and marshmallows can also be melted in microwave.



APPLE CINNAMON SQUARES

Recipe from W.K. Kellogg Manor House
& Conference Center, Hickory Corners
Courtesy of Josh Bosier, Head Chef of the Kellogg Biological Station



INGREDIENTS

- 1 cup all-purpose flour
- 1 tsp baking powder
- ¼ tsp salt
- ¼ tsp ground cinnamon
- ¼ butter (melted)
- ½ cup packed brown sugar
- ½ cup white sugar
- 1 egg
- 1 tsp vanilla
- ½ cup diced fresh apple
- ½ cup chopped walnuts (optional)
- 2 Tbsp white sugar
- 2 tsp ground cinnamon

BASIC DRIZZLE ICING

- 1 ½ cups powdered sugar (sifted)
- 3 to 5 Tbsp of milk or half and half
- ½ tsp vanilla extract

DIRECTIONS

1. Preheat oven to 350°F. Grease a 9x9 inch baking pan
2. Sift together the flour, baking powder, salt and the ¼ teaspoon ground cinnamon
3. In a large mixing bowl, mix together the melted butter, brown sugar and the ½ cup white sugar until smooth. Stir in the egg and vanilla. Blend in the sifted flour mixture until just combined.
4. Stir in the apples (and walnuts if using). Spread the batter evenly into the baking pan. In a separate bowl mix together the 2 tablespoons of sugar and the 2 teaspoons of ground cinnamon and sprinkle over the batter.
5. Bake for approx. 25 – 30 minutes or until inserted toothpick comes out clean. Cool in the pan.
6. After cooled you can top with drizzle icing if you choose and then cut.

BASIC DRIZZLE ICING

1. Mix vanilla and powdered sugar.
2. Slowly add milk or half and half, stirring until you reach your desired consistency

OVERNIGHT BLUEBERRY FRENCH TOAST



Recipe from Crossroads Blueberry Market, West Olive
Find more recipes: EatBerrySmart.com/news-events/

INGREDIENTS

- 12 slices- day old bread, cut into 1 inch cubes
- 16 oz- Cream Cheese, cut into 1 inch cubes
- 1 cup – Crossroads Blueberries, fresh or frozen
- 12 Eggs, beaten
- 2 cups – Milk
- 1 tsp – Vanilla Extract
- 1/3 cup – Maple Syrup
- 1 cup – White Sugar
- 2 Tbsp – Cornstarch
- 1 cup – Water
- 1 cup – Crossroads Blueberries, fresh or frozen
- 1 Tbsp – Butter

DIRECTIONS

1. Lightly grease a 9×13 baking dish.
2. Arrange half the bread in cubes in the dish and top with cream cheese cubes.
3. Sprinkle 1 cup of blueberries over the cream cheese and top with remaining bread cubes.
4. In a large bowl, mix the eggs, milk, vanilla extract, and syrup.
5. Pour over the bread cubes.
6. Cover and refrigerate overnight.
7. Remove the bread cube mixture from the refrigerator about 30 mins before baking.
8. Preheat oven to 350°F.
9. Cover and bake 30 mins.
10. Uncover and continue baking 25 to 30 minutes, until center is firm and surface is lightly browned.
11. In a medium saucepan, mix the sugar, cornstarch, and water.
12. Bring to a boil. Stirring constantly, cook 3 to 4 minutes.
13. Mix in the remaining 1 cup of blueberries.
14. Reduce heat and simmer 10 minutes, until the blueberries burst.
15. Stir in the butter and pour over the baked French toast.

CROCK POT APPLE BUTTER

Recipe from Crane's Pie Pantry, Fennville
Find more recipes: CranesPiePantry.com/recipes/

INGREDIENTS

- 10 to 12 medium apples washed and cut in half, leaving them unpeeled and uncored
- 4 cups apple cider
- Two 2-inch sticks of cinnamon (can sub 2 t ground cinnamon)
- 1 inch peeled ginger, sliced (can sub 1 t ground ginger)
- 3 allspice berries (can sub ½ t ground allspice)
- 2 whole cloves (can sub ¼ t ground cloves)
- 1 ¼ cup white sugar
- 1 cup brown sugar

DIRECTIONS

COOKING TIME: 6 hours

YIELD: 4 cups

1. Put all ingredients except the sugars in a crock pot and cook on high for 2 hours or until apples are soft.
2. Remove from crock pot and take out the whole spices and run the apple pulp through a food mill or a sieve, or if you prefer a chunky apple butter just remove the spices.
3. Return the sauce to the crock pot. Add both sugars and stir to mix.
4. Cook on low for another 3 to 4 hours or until the sauce is thick and not runny. Will keep for weeks if stored in the refrigerator in a covered container.



WEST MICHIGAN
TOURIST ASSOCIATION

EASY BLUEBERRY BANANA MUFFINS

Recipe from Bowerman Blueberries, Holland
Find more recipes: RealBlueberries.com/recipes

INGREDIENTS

- 3 large ripe bananas
- 1 tsp baking soda
- ¾ cup sugar
- 1 tsp baking powder
- 1 egg, slightly beaten
- ½ tsp salt
- 1/3 cup melted butter
- 1 ½ cups flour
- 1 ½ cups blueberries

DIRECTIONS

1. Preheat oven to 375°F.
2. Mash bananas in a large mixing bowl.
3. Add sugar and egg.
4. Add butter and blueberries.
5. Combine dry ingredients and gently stir into banana mixture.
6. Pour into 12 greased muffin cups.
7. Bake at 375°F for 20 minutes or until golden brown.



WEST MICHIGAN
TOURIST ASSOCIATION

VEGAN ROSEMARY BLUEBERRY SCONES

Recipe from Stuart Avenue Inn, Kalamazoo



INGREDIENTS

- 1 batch flax egg (1 Tbsp (7 g) flaxseed meal + 2 ½ Tbsp (37 ml) water)
- ¾ cup unsweetened plain almond milk + some for brushing on before baking
- 2 cups unbleached all-purpose flour
- 1 Tbsp baking powder
- ¼ cup organic cane sugar plus more for topping
- ½ tsp sea salt
- 1 Tbsp fresh rosemary minced
- ⅓ cup blueberries (frozen or fresh)
- 6 Tbsp cold coconut oil (81 grams) *

*Unrefined gives a slight taste of coconut, refined less so. You can measure the oil in Tablespoons when it is soft and easy to scoop, then place in refrigerator until hardened. Or cut hardened pieces until you have 81 grams. In either case, chop hardened oil into pea-sized pieces with a knife.

At Stuart Avenue Inn we delight in preparing options fitting to today's dietary requests. These are a favorite of vegans and non-vegans alike. The recipe is loosely adopted from Alton Brown and The Minimalist Baker.

DIRECTIONS

MAKES 8-12 SCONES

1. Preheat oven to 400°F and line a baking sheet with parchment paper.
2. Prepare flax egg in a small mixing bowl, let sit for a minute, then add almond milk.
3. In a separate mixing bowl, whisk flour, baking powder, sugar, salt, and rosemary.
4. Stir in pea-sized bits of coconut oil, and blend with your fingers.
5. Whisk flax mixture again and add to dry ingredients while mixing with your hands.
6. Add blueberries and gently mix once more to incorporate. Dough will be crumbly.
7. Gently transfer to floured surface, knead briefly until dough starts to come together.
8. Pat or roll into ½ inch thick disc for cutting into wedges, or cutting into other shapes.
9. Use a floured spatula to transfer the scones to the prepared baking sheet.
10. Brush lightly with almond milk, and sprinkle the tops with a bit more cane sugar.
11. Bake for 20-27 min or until fluffy and light golden brown on the edges.

Best when fresh. Once completely cooled, store leftovers at room temperature in a well-sealed container for up to 3 days. Freezer for longer term storage. These are delicious plain, but they would also be delicious heated with a bit of vegan butter.

JULIE'S FRENCH TOAST

Recipe from Food Dance, Kalamazoo



INGREDIENTS

- 6 eggs
- 2 tsp Brandy
- 1 tsp Vanilla
- 1/3 cup Half & Half
- 1/4 tsp Nutmeg
- 1/4 tsp Cinnamon
- 3 Tbsp Orange juice
- 2 Tbsp Maple syrup
- 1 cup Clarified Butter
- 1 loaves Brioche or challah

DIRECTIONS

MAKES 4 GENEROUS SERVINGS

1. Trim the ends off the bread
2. Cut loaves in 1 1/2 " slices
3. Lay out flat on rack if possible to dry slightly, about an hour or so
4. Heat clarified butter in pan
5. Place a piece of bread in batter press down gently to saturate it turn it over do it again
6. Lightly press bread to "squeeze" out excess batter
7. Place in heated pan with the butter and cook for a couple of minutes on each side
8. Serve with maple syrup.

RED SANGRIA

Recipe from Dablon Winery & Vineyards, Baroda



INGREDIENTS

- 1 bottle of Dablon Music Box Matinee Red Wine
- 1/2 medium apple (cored, skin on, chopped)
- 1/2 medium orange (rind on, sliced into small pieces, large seeds removed)
- 3-4 Tbsp organic brown sugar
- 3/4 cup orange juice (plus more to taste)
- 1/3 cup brandy (plus more to taste)
- 1 cup ice to chill

DIRECTIONS

1. Add apples, oranges, and sugar to a large pitcher and muddle with a muddler or wooden spoon for 45 seconds.
2. Add orange juice and brandy and muddle again to combine for 30 seconds.
3. Add red wine and stir to incorporate, then taste and adjust flavor as needed. (I added a bit more brandy, orange juice and brown sugar.) Stir to combine.
4. Add ice and stir once more to chill. Serve as is, or with a bit more ice. Garnish with orange segments (optional).
5. Store leftovers covered in the refrigerator for up to 48 hours, though best when fresh.



CENTRAL LAKE SOUR

Recipe from Mammoth Distilling, Bellaire
Find more recipes: MammothDistilling.com/cocktails/



INGREDIENTS

- Ice
- Mammoth Whiskey
- Lemon
- Simple Syrup
- Raspberry Liqueur

DIRECTIONS

1. Fill shaker with ice
2. Add 1.5oz Mammoth Whiskey
3. Add .75oz fresh squeezed lemon juice
4. Add .5oz simple syrup
5. Fill rocks glass with ice
6. Shake and strain into rocks glass.
7. Float .25oz raspberry liqueur on top.



OLIVER'S OCEAN

Recipe from Long Road Distillers, Grand Rapids



INGREDIENTS

- 1.5 oz Long Road Distillers Gin
- 2 oz fresh grapefruit juice
- 0.5 oz fresh lemon juice
- 0.5 oz rosemary syrup

DIRECTIONS

1. Measure ingredients into 18 oz tin, fill with ice, and shake vigorously.
2. Strain into salt-rimmed collins glass full of ice.
3. Garnish with a rosemary sprig and serve.

MICHIGAN BLUEBERRY MOJITO

Recipe from Mission Point Resort, Mackinac Island



INGREDIENTS

- 2 oz Bacardi Limon rum
- 1.5 oz simple syrup
- 3 oz club soda
- 15 fresh Michigan blueberries
- 3 lime slices
- 8 mint leaves
- 1 lemon slice

DIRECTIONS

1. Muddle blueberries, mint, simple syrup, and lime slices
2. Add rum, and shake on ice
3. Pour into a Collins glass (do not strain) and top with soda
4. Garnish with a lemon slice