

AMERICAN RIVERS
TOUR
2017



MUSKY COUNTRY SALAD

Serves 4 hungry eaters

This is a great after fishing or camp site meal that showcases Wisconsin bratwurst and makes it into a colorful filling meal balanced by an array of vegetables. You can prep the entire recipe ahead and pack for your trip, just finish in a cast iron skillet on the campfire for maximum fishing time.

When I arrived late June in the North Woods, I knew I couldn't expect to find the same fresh local produce that I get on Long Island since they are barely in Spring climate-wise. We would probably find last fall's potatoes, spring onions and peas in the market, but I would have to improvise on the other vegetables to put in my Musky Country Salad. To my delight I discovered a pickling expert at the Hayward Farmers market who sold Kimchi that added that special spicy, acidic spark and pickled beets that became a rich colorful spot of punctuation - both perfect counterpoints to the rich, porky bratwurst that I knew I could count on from Lynn's Custom Meats.

For the Bratwurst:

- 8 Bratwurst
- 12 small red potatoes, golfball size
- 2 12 oz cans Scotch lager or Amber beer
- 2 T vegetable oil
- 1 ½ bunches spring onions or scallions
- 4 pretzel buns (optional)

For the salad:

1 lb. small snap peas
½ lb. English shell peas
1 ½ bunch spring onions or scallions
1 - 12 oz. jar mild Kimchi (available in Korean specialty stores)
1 cup pickled beets , sliced and cut in half

Cut off the top green parts of the scallions (save for composting or other use) reserving the pale green and bottom parts. Thickly slice or chop the remaining scallions and reserve.

Cut potatoes into quarters, place in large bowl and cover with cold water for a couple of minutes. Place in colander and run under cold water to remove starch.

In a 2 quart saucepan, heat the vegetable oil under a medium flame. Add the scallions and cook until wilted, about 3 minutes. Add the two cans of beer and bring to a simmer. Drop the 8 sausages into the pot, reduce heat to low and continue to simmer for 15 minutes. Add drained potatoes and continue to cook at a low simmer for 10 minutes until potatoes are partially done and still firm. Strain (saving scallions) and refrigerate par-cooked bratwurst and potatoes.

To prep the salad, cut the top quarter of the scallions and discard. Thinly slice the onions, snip the tops of the snap peas and pull down and remove the tough string that runs on its inside curved area. In boiling water, blanch the fresh peas and snap peas for 30 seconds. Shock them in a bowl of ice water to keep green and fresh. Remove the Kimchi from the jar with tongs, allowing excess liquid to stay in the jar. Mix the Kimchi with both peas and onions, place in a Ziplock bag and refrigerate until ready to serve.

When you are ready to eat and have set up your riverside table, get your fire started and place the grill over the flames. Put the skillet on the grill and add the potatoes and onions from the Ziplock bag. Heat potatoes for about 5 minutes, stirring occasionally. While heating potatoes, place the bratwurst on the grill and turn them after 1-2 minutes. Once they are browned and begin to split and start to “spit” the broth from within, the bratwurst are ready to serve.

To plate: spoon the salad onto individual plates, garnish with pickled beets and top with a bratwurst. Serve with the second brat on a toasted pretzel bun.