

# PASSPORT NEWS

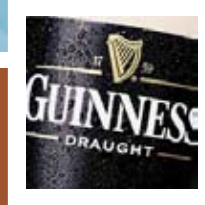
FEBRUARY-MARCH 2007

HAPPENINGS FROM THE BLUE MOUNTAIN PASSPORT CLUB

RELAX THE BODY. ENJOY THE SPIRITS.



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## Winter at Blue Mountain

The average winter temperature of our namesake, the Jamaican Blue Mountains, is about 75 degrees. As enticing as that sounds, we like to embrace the sub-zero weather here in Northwest Iowa. It gives us the chance to offer up some great food and drink that are perfect for a snowy day. Warm yourself to the bone with a hot bowl of our signature soups in the Smokehouse Grille. Enjoy a great brew while standing next to a roaring fire in Hemingway's Lodge. Spring is just around the corner, so make the most of these chilly winter months!

## Hemingway's Lodge

*A movable feast*

If you've been to Blue Mountain recently, you may have noticed a few new faces...namely an elephant, a buffalo, and a sixteen foot marlin. All of them greet you as you enter our newest edition, Hemingway's Lodge. Just adjacent to Blue Mountain, it's a retreat from the cold winter days and frigid Iowa nights.

The Lodge is more than a just a refuge from the snow; it's a tribute to one of the 20th century's most famous American writers, Ernest Hemingway. Nicknamed "Papa", Hemingway was a novelist, short-story writer, journalist, and many of his works are considered classics in the canon of American literature. His dashing machismo was almost as famous as his writing; he lived in Paris, Cuba and Key West, fancied bull-fighting and big game hunting, and served as a war correspondent in WWII and the Spanish Civil War.

He was a man who was larger than life, and we've tried to capture just a bit of his essence in our food, drinks and atmosphere. The menu is as hearty as Hemingway himself. Chicken is served up Caribbean jerk-style, fries are topped with chili and cheese, and our aptly named "Jalapeno Papa" signature burger is smothered in cream cheese, jalapenos and a raspberry chipotle sauce. Our grill is charcoal fired, and we use 100% natural-lump hardwood charcoal. The smell of ribs, burgers and gourmet dogs fired up over hot coals brings you back to cooking over a campfire and back-yard barbecues.



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*the new entrance to Hemingway's Lodge*

## FOOD & SPIRITS

### Chef's Corner

Deb Korver recently took time to sit down with Kirk "K.C." Phillips and discuss his love for inspired soups:

**DK** It seems like the perfect time to "talk soup" since the weather is so cold here in the Midwest. What is your favorite soup memory?

**K.C.** At Christmas, it was always our tradition to have oyster stew. My dad was always the one who prepared it. He never got any oysters himself, of course, because my brother and I would always be the first to take them (smiles).

**DK** Do you have the recipe that he used?

**K.C.** (leans back in his chair and chuckles) Recipe? No. Each time it was a new, wonderful creation.

**DK** What types of soup do you like to prepare and eat yourself?

**K.C.** I love the smooth soups, the bisques and chowders. They usually have Spanish and French Cajun influences, and I love cooking with those flavors and textures.

**DK** How do you get the consistency and texture that you're looking for in a bisque?

**K.C.** After I sauté the ingredients, I puree them. At home you can use a blender, but I use a Robot Coupe 2½' tall mixing wand here at the Blue Mountain. I then go one step further and send it through a China cap, which is a fine strainer.

**DK:** What are your favorite bisques or chowders?

**K.C.** Mushroom velvet and tomato Bisque.

**DK:** What inspired them?

**K.C.** I once created a beef Wellington dish which included a traditional mushroom duxelle (finely chopped mushrooms cooked in butter with shallots and wine). After adding a cream sauce to it, I loved the combination of flavors so much I decided to create a soup out of it. The base for the bisque is a nice, earthy mushroom to which I add caramelized onions for sweetness. The cream sauce balances everything out so perfectly.

The tomato bisque came from my love of lobster bisque, which is so expensive. I simply cut out the lobster and added bacon. It's a great soup that I can prepare and eat anytime.

**DK:** What is your favorite soup of all time?

**K.C.** Gumbo! ...but without okra. I love okra but it can give gumbo a slimy texture. The recipe I use for my gumbo is one given to me by James Graham, 9-time winner of the "World Championship of Gumbo".

**DK:** Isn't James Graham your mentor?

**K.C.** Yes, he was. He was tragically killed a year ago while walking alongside a street in Florida. He was such an inspiration to me. When I was working with James at "Café Creole", I received a phone call from Emeril Lagasse asking to buy James' recipe.-----



Chef Kirk and his "Robot Coupe" mixing wand

### Ryan's Featured Brew

Guinness Draught  
Guinness LTD, Dublin, Ireland

When I was younger, I took a trip to Ireland. Some friends and I were walking the cobblestone streets of a small town when we stumbled upon a bright red door that simply said "pub". Stepping into this small Irish pub was like stepping into a wonderful cliché. Small oak tables were scattered in front of a smoldering fireplace, an old man wearing a derby was asleep in the corner, hunched over his walking cane. A large, redheaded barmaid yelled out from behind the bar in a thick Irish accent, "What'll ya have, then?" I said, "A beer, please". The swirling brown beer she placed in front of me was unlike any other I had ever seen. As I put the pint to my lips, the barmaid scolded me. "Not so fast! Have patience, dear." A full two minutes later, after the swirling settled, I took the first sip of the most incredible beer I've ever tasted.

Guinness has been called a "meal in a glass" and "liquid bread". It's so dark that you can't see through your glass when you raise it to a toast. It's the best selling alcoholic drink in the history of Ireland, and it's delicious.



From the second it comes out of the tap, you notice a difference. Since Guinness uses a CO2 and Nitrogen blend, it can take a while for the beer to settle as it is poured, often requiring a pause. Guinness has made a virtue of this wait with advertising campaigns such as "good things come to those who wait" and "it takes 119.5 seconds to pour the perfect pint". The "perfect pour" is almost an art form. The end result is a head so creamy and thick you can draw in it. In fact, many bars will stamp their logo right on the head.

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----- James would not sell the recipe for any price. He always said, "You earn a recipe with blood, sweat and tears." He eventually gave it to me, and it is the only recipe I have ever followed to the "t".

**DK:** I guess he felt you earned it with your blood, sweat and tears.

**K.C.** Yes, but also because he had taken me under his wing, teaching me everything he knew about Cajun cooking. I am a chef because of him.

Have a question for Chef K.C.?  
Just send an email to [kirkp@passportclub.net](mailto:kirkp@passportclub.net)!



a few of the beers on tap at Hemingway's Lodge

## Hemingway's *continued from page 1*

To complete your adventure of a meal, fried apple pies and giant chocolate chip cookies await.

A great grill wouldn't be much without a great bar! Delicious beers flow European-style from wooden kegs on the wall. We selected ten of the finest brews from around the globe to create a world-class draft beer list. Quantity is as important as quality at Hemingway's, so all our beers are poured in a hefty 20 ounce glass.

The atmosphere at Hemingway's is as inviting as our food! You'll find images and artifacts of Hemingway's works and life among the wild game trophies and relics on the walls. A library of Hemingway's writings sits atop the massive fireplace, and stainless steel tabletops and wicker bar stools adorn the dining area.

Whether you're stopping in for a quick lunch or joining friends in a toast by the fire, Hemingway's Lodge is an unforgettable dining experience!

**Check out our menu and more pictures at  
[www.hemingwayslodge.net](http://www.hemingwayslodge.net)**

## Guinness *continued from page 2*

Once you've received your beer, you wait even longer. It can take a full two minutes before the "cascading effect" of the nitrogen bubbles subsides. My good friend used to call this wait "bubble time".

All this waiting is not in vain, however. The result is a silky smooth drink that is tremendously creamy. The roasted malts give off a coffee, slight chocolate and mild smoked flavor. Even though it can be intimidating to a light beer drinker, it is a surprisingly easy beer to drink. There is a slight bite to this medium bodied beer, but it finishes with a delicate dryness. Despite its reputation as a beer you could drink as your dinner, Guinness only contains 198 calories per pint, which is fewer than an equal-sized serving of skimmed milk and most other non-light beers.

Because of its nitrogen blend and low alcohol content, Guinness does not mix easily with other beers when poured in the same glass. A wide variety of blends can be achieved by pouring half a glass of any lighter beer and then topping it off with Guinness. The most common of these, the Black and Tan, is made with Bass, an English pale ale, and is a staple amongst many Guinness lovers. Stop by Hemingway's Lodge soon and raise a glass of the world's most celebrated beer! Sláinte!



## Featured Recipe

Each newsletter we bring you a recipe straight from the Blue Mountain kitchen! To fight the cold winter months, we're featuring a warm bowl of tomato-basil crab bisque. Happy cooking!



### Tomato-Basil Crab Bisque

#### Ingredients

2 tablespoons (1/4 stick) butter	10 ounces fresh crabmeat
1 tomato, seeded, chopped (about 1/2 cup)	2 garlic cloves, minced
1/2 cup all purpose flour	1 cup whipping cream
1/4 cup ketchup	1/4 cup bottled clam juice
2 teaspoons Old Bay seasoning	1/4 teaspoon hot pepper sauce
1/3 cup plus 3 tablespoons chopped fresh basil	2 tablespoons fresh lemon juice
1 1/2 cups clam-tomato juice (such as Clamato)	3/4 cup water

#### Directions

- Melt butter in heavy large pot over medium-high heat. Add 3/4 of crabmeat, tomato, 1/3 cup chopped fresh basil, and garlic. Sauté 2 minutes. Whisk in flour; stir 2 minutes. Whisk in clam-tomato juice and next 5 ingredients. Reduce heat to low and simmer until slightly thickened, about 10 minutes. Cool soup slightly.

- Puree soup in batches in blender until smooth. Return soup to pot. Stir in 3/4 cup water and lemon juice; bring to simmer. Season with salt and pepper. (Can be made 1 day ahead. Chill uncovered until cold, then cover and keep refrigerated. Reheat to a simmer before serving.) Divide soup among 6 bowls. Sprinkle with remaining crab and 3 tablespoons basil and serve.

- Makes 6 first-course servings.



# ITEMS OF INTEREST

## Blue Mountain soups on sale!

The soups you love to eat at the Smokehouse Grille have been conveniently packaged for you to take home and heat up at any time. Our soups are perfect for feeding a hungry family, entertaining guests, or just grabbing a quick lunch. Stop in today and pick up a quart or two of Guinness and Gouda, Tomato Bisque, Mushroom Velvet, or our award-winning Buffalo Chili! At Blue Mountain, we're making it easier for you to eat well.

## St. Patrick's Day

March 17

Celebrate in true Irish fashion! The Smokehouse Grille will be dishing out authentic Irish fare and Hemingway's Lodge will be serving up **20 ounce pours of green beer** all night long. Raise a glass of Guinness with your friends and make this a memorable "Paddy's Day"!

## Grand Opening!

March 31

It all started with the Passport Club. The Smokehouse Grille was next, and then Hemingway's Lodge completed "Blue Mountain". Three great dining experiences, one location.

**We're ready to celebrate!** Join us for an entire day of festivities, good food, drink and friends. Sample from our ten beers on tap in Hemingway's Lodge. Experience ethnic delicacies in the Passport Club. Try some of the best barbecue in the country in the Smokehouse Grille. We'll even have a **"BBQ throwdown"** with local barbecue aficionado Paul Awtry to determine who's the "best in the Midwest!" We'll be giving prizes away from start to finish, so don't miss this once-in-a-lifetime event! Keep an eye on our website for more details:

**[www.smokehousegrille.net](http://www.smokehousegrille.net)**



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