

CELEBRATE THE SPRING ISSUE OF *edible*MADISON WITH A

BRUNCH PARTY!

brought to you by Wonderstate & Friends

Coffee Tasting and Cooking Demo
Saturday, April 9th at 10am



Live Zoom link will be shared by email. Recording will be sent after the event.

Hosted by Francesca Hong with Yusuf Bin-Rella

FRANCESCA HONG

Francesca Hong is an American chef, community organizer, and politician here in Wisconsin. A Democrat, she is the representative of the 76th district of the Wisconsin State Assembly, based in the Madison Isthmus. Elected in November 2020, she is the first Asian American member of the Wisconsin Legislature.



YUSUF BIN-RELLA

Yusuf is a chef at University of Wisconsin, Madison's Dejope Residence Hall (Dejope translates to "Four Lakes" in the native Ho-Chunk language) and at TradeRoots Culinary Collective, a group of Afro-culinary genealogists exploring lineage through food that Bin-Rella co-founded with Devon Hamilton and Candy Flowers. Originally developed for a trip to Africa for a documentary with culinary genealogist Michael Twitty, TradeRoots was named after the trade roots of the African diaspora and foodways, challenging us to understand the sources of our cultural cuisines. Now, TradeRoots Farms teaches Afro-culinary traditions to youth and students with pop-ups around Madison, including at Badger Rock Community Center.
Traderootsfarms.org



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Menu

Creamy, Cheesy White Corn Grits
with Breakfast Sausage, Fresh Chives
& Farm Fresh Eggs Your Way

Microgreen & Dried Cranberry Salad
with Fresh Chevre
& Maple Vinaigrette

Fig & Hazelnut Biscotti
with Blue Cheese & Honey

Rhubarb Basil Spritzer

Coffee Tasting:
Wonderstate Bloom

What's in the Kit?

FROM OUR BRUNCH BOX PARTNERS:

Wonderstate Coffee's Bloom

Deep Rooted Organics Microgreens
Dreamfarm Farmstead Fresh Chevre
Driftless Provisions Breakfast Sausage
Honestly Cranberry Dried Cranberries
Landmark Creamery Tallgrass Reserve
Lovefood Farm Spring Chives
Meadowlark Community Mill White Corn Grits
OrgaNick Pastures Eggs
Pasture and Plenty Fig & Hazelnut Biscotti
Roth Cheese Buttermilk Blue cheese
Tapped Maple Syrup Maple and Cinnamon Infused Syrups
Siren Shrubs Basil Sparkling Shrub
The Quince & Apple Company Rhubarb Hops Simple Syrup

PANTRY ITEMS

Sherry Vinegar
Sunflower Oil
Dijon Mustard
Dried Thyme
Butter & Cream
Wildflower Honey

FROM YOUR KITCHEN:

Salt & Pepper

Recipes

Creamy, Cheesy White Corn Grits with Breakfast Sausage, Fresh Chives & Farm Fresh Eggs Your Way

GRITS

1 cup of Meadowlark White Corn Grits
4 to 5 cups water
1 garlic clove, minced (optional)
4 Tablespoons of butter
2 Tablespoons heavy cream
4 ounces grated Landmark Creamery Tall Grass Reserve

Bring 4 cups of water to a boil. Add the garlic clove (if using), and slowly stir in the White Corn Grits. A whisk can be helpful to prevent lumps as mixture comes to a boil and begins to thicken.

Turn heat to low and switch from a whisk to a wooden spoon. Stir every 10 minutes or so, for about 40 minutes, adding a splash of water as necessary to keep grits from thickening too much. It may take as much as 2 cups more liquid to achieve a smooth, pourable consistency.

Stir in the butter, heavy cream and cheese. Once the cheese has melted, taste for salt and add pepper to taste. Optional: finish with a drizzle of cinnamon or regular maple syrup from Tapped Maple Syrup.

While you are cooking your grits, cook your sausage and prepare your eggs.

Notes:

If you find the grits are sticking to the bottom of the pan, remove from the burner and let sit a few minutes. Scrape the bottom of the pan with your wooden spoon, stirring to incorporate, and return to heat.

For a richer version, substitute 4 cups chicken stock, or 2 cups water and 2 cups of milk for the cooking liquid.

SAUSAGE

Warm a medium sized skillet or saute pan over medium-high heat. Drizzle a small amount of oil in the pan. Add the Driftless Provisions sausage to the pan and sear evenly, 2 to 3 minutes per side or until cooked through and browning on the edges with a nice fond (browning) on the pan. Add a little water at the end, to deglaze the pan and steam the sausage to finish cooking.

EGGS

Prepare your OrgaNick Pastured eggs to your taste. We love over medium or scrambled with the grits!

PUTTING IT ALL TOGETHER

Plate your grits with the sausage sliced on top, eggs on the side and a sprinkle of chopped Lovefood Farm chives.

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OrgaNick Pastures
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Microgreen & Dried Cranberry Salad with Fresh Chevre & Maple Vinaigrette

MAPLE VINAIGRETTE

1 to 2 Tablespoons Tapped Maple Syrup
1 teaspoon dijon mustard
¼ teaspoon dried thyme
Salt and pepper, to taste
2 Tablespoons sherry vinegar
¼ cup sunflower oil

Whisk together maple syrup, mustard, thyme, salt and pepper, and apple cider vinegar. Then slowly whisk in the sunflower oil until combined.

Taste, and adjust to your taste. Add more vinegar if you prefer more bite, more syrup if you prefer a sweeter vinaigrette, or more oil if you like a mellow dressing. The cranberries are tart, so a slightly sweet vinaigrette will be just right.

PUTTING IT ALL TOGETHER

To make the salad, gently dress the Deep Rooted Organics microgreens, Dreamfarm fresh chevre and Honestly Cranberry dried cranberries with dressing, to your taste.

Fig & Hazelnut Biscotti with Blue Cheese & Honey

Leave Roth Buttermilk Blue Cheese at room temperature for one hour to soften.

To serve, top the Pasture and Plenty biscotti with blue cheese and drizzle with honey.

Rhubarb Basil Spritzer

1 ounce Quince & Apple rhubarb hops syrup
4 ounces Siren Shrubs sparkling basil shrub

Or

1 ounce Quince & Apple rhubarb hops syrup
3 ounces sparkling wine or 2 ounces vodka or gin
4 ounces Siren Shrubs sparkling basil shrub

Serve on ice!

Learn More About Our Sponsors

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Roth Cheese
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ABOUT *edible*MADISON

Published quarterly with the seasons, *Edible Madison* celebrates the abundance of Southern Wisconsin's food and agriculture through the stories of the local farmers, food producers, chefs, food educators and forward-thinking organizations that are behind the region's dynamic local food movement.



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