



# Recipes

Photography by: **Lance C. Bell**



2205 Glendale Road  
Swanton, MD 21561  
301-387-0083

## Fireside's Homemade Italian Dressing

- 1 Tbsp. Garlic Salt
- 1 Tbsp. Onion Powder
- 1 Tbsp. Sugar
- 2 Tbsp. Oregano
- 1 Tbsp. Black Pepper
- ½ tsp. Thyme
- 1 Tbsp. Basil
- 1 Tbsp. Parsley
- ¼ tsp. Celery Salt
- 1 Cup Wine Vinegar
- 3 Cups Oil

## Anti-Pasta Salad

Fresh greens, Provolone, Mozzarella, Genoa salami, Prosciutto and Capicola hams, Kalamata olives, oven roasted tomatoes, hard-boiled eggs, artichoke hearts, sweet pepper strips and Italian dressing.

*From time to time the staff at Mountain Discoveries features some outstanding cooks, businesses and friends in the DEEP CREEK LAKE area that we think our readers will enjoy. Here are just a few of the many. We will continue this in future editions and hope you may know or suggest someone in the Garrett County area you think should be featured.*

— *Bon Appétit!*



**Maryellen Miller**, owner/operator of **Fireside Deli & Wine Shop**, grew up in Cumberland, Maryland, and opened her Garrett County, Maryland, business on September 18, 2004. The journey to open was a tough one because the building didn't have a commercial status, only a variance was available. Having previously been a convenience store, the transition to a Deli & Wine Shop helped create their slogan "Where Luxuries are a Convenience and Friends Gather."

Fireside Deli offers a unique venue featuring great wine and fantastic food in a cozy setting. Their collection of small production, boutique wines from around the world is unsurpassed. You can enjoy your favorite wine with some of the world's best cheeses, and a panini menu that will truly impress even the most discriminating taste buds. The atmosphere is very relaxed and comfortable.



18072 National Pike  
Frostburg, MD 21532  
301-689-5001  
[www.henouserestaurant.com](http://www.henouserestaurant.com)

The **Hen House Restaurant** began in Frostburg, Maryland. In 1961, Buck and Ginny Warn started the restaurant by building a cement addition on the side of their house on Bowery Street, which accommodated only nine guests. The restaurant's featured selection at the time, chicken, became the namesake of their business. Sons, Gary and Bill Warn, purchased the business from their parents by 1975. Through hard work, the number of customers continued to increase. A decision was made in 1979 to look for a new location so growth could continue. The restaurant moved to its present location along U.S. Route 40, which was previously the Colonial Inn built in 1929. The family business continues to thrive in its Old National Pike location, commonly referred to as Long Stretch, in Garrett County. An unusual aspect of the Hen House is its poultry name, but quality seafood reputation. While chicken was the featured item during the 1960s, the Warn brothers expanded the menu to include fresh seafood. The Hen House, with seating for over 400, is now the largest Maryland seafood restaurant west of Frederick. Live crabs are delivered daily; fish, scallops, shrimp, clams, lobster, crab legs, and soft shell crabs are offered for seafood lovers. A large charcoal pit provides for tasty barbecue ribs. Even steak lovers are not neglected as their favorites are cooked to order. And yes, fried chicken is still on the menu.

**Chef Tyler Warn** is a graduate of Northern High School and has grown up in the restaurant industry. He started working at the age of 15 and worked all positions in the kitchen at his family's restaurant. After graduating high school he attended Frostburg State University and played football studying Exercise Sport Science. After two years he decided to transfer to Allegany College of Maryland, Culinary curriculum, to hone his cooking skills. He graduated Summa Cum Laude and went back to the kitchen he was raised in. He has now been head chef at the Hen House Restaurant for six years and continues to teach cooking classes at Allegany College of Maryland. Tyler loves the fast-paced action and team atmosphere of the kitchen — always striving to do new and exciting things.



## Cream of Crab Soup

5 ribs of Celery, finely diced  
 ½ large Onion, diced  
 1 Cup Carrots, shredded  
 2 Cups White Wine  
 3 Cups Sherry Cooking Wine  
 ¾ Cup Worcestershire Sauce  
 3 Qt. Heavy Cream  
 3 Qt. 2% Milk  
 Pinch of Parsley  
 Old Bay to taste  
 2 Tbsp. Crab Base  
 1 Cup Clarified Butter  
 1½ Cups All Purpose Flour

Sweat mirepoix with a ¼ lb. of whole butter until translucent.

Deglaze with white wine and sherry cooking wine. Reduce by half.

Add worcestershire, heavy cream, milk, and parsley. Cook until cream starts to bubble around edges.

Whisk in crab base and let cook until reduction starts.

In sauté pan combine butter and flour for the roux and let cook for one minute. Whisk roux into cream base until no lumps remain. Continue cooking for 2 minutes to ensure roux is dissolved completely.

Add crab meat after cooking.





# The CASSELMAN



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## Casselmann Bakery Peanut Butter Blossoms

### *Cream together:*

1½ Cups Peanut Butter  
1½ Cups Shortening  
3 Eggs  
6 Tbsp. Milk  
1 Tbsp. Vanilla

### *Add remaining ingredients:*

1½ Cups Sugar  
1½ Cups Brown Sugar  
1 Tbsp. Baking Soda  
1½ tsp. Salt  
5¼ Cups Occident Unbleached Flour

Roll into balls and then roll in sugar.

Bake at 350° for 10-12 minutes or until golden brown and slightly cracked.

Press Hershey Kisses into center of cookies.

**The Casselman Restaurant** cuisine is simple country food with a variety of favorite recipes reminiscent of the Pennsylvania Dutch and Amish background of the owners. The menu includes homemade breads, cakes and pies prepared in their own bakery downstairs. Visitors are welcome to watch the preparation of baked goods and smell the aroma as they are removed from the oven. Also located downstairs with the bakery is an antique shop.

**Marcia Brenneman**, head baker for the Casselman Restaurant, graduated from college in 2003 and worked at Yoder's Country Market until it closed in 2005. She began working at the Casselman as a hostess in 2004, and when Yoder's closed in 2005 Marcia started to work in the bakery at the Casselman. In 2009, Marcia became head baker. Starting to bake at 5:00 am (the restaurant opens at 7:00 am), she enjoys spending long hours with her co-workers, baking bread, cinnamon rolls, pies, cookies, fudge and sweet breads – all made on site. Marcia is thankful to be working at the Casselman because they care about their customers and their employees.

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