



Recipes

Photography by: **Lance C. Bell**



Crab Cakes

- 1 lb. jumbo lump crab**
- 2 Tbsp. mayonnaise**
- 2 tsp. mustard**
- 2 tsp. Old Bay**
- 1 egg**
- 1/2 burger bun crumbled fine**
- salt & pepper**

Remove shells from crabmeat. Mix mayonnaise, mustard, Old Bay and egg until smooth.

Gently combine bread crumbs and crabmeat. Blend egg mixture into crabmeat. Do NOT mix and break up lumps of crabmeat. Make into patties. Bake at 350° for about 20 minutes.

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!*



Taylor-Made Deep Creek Vacations and Sales

Chad Taylor's cooking has been a part of life since he was about 13 as his parents owned The Dough Factory (restaurant and carry out) in Fallston, MD. Although he could work the grill, he really enjoyed making pizzas. Perhaps, it was because of the attention he got from the customers as he flipped the pizzas 4 feet into the air. He also steamed crabs both for the restaurant and for carry out and would cook 30 - 40 bushels of crabs a weekend during the summer months. During his college years, he worked at a number of restaurants, including Ruby Tuesday, Manor Tavern and the Camden Club at Camden Yard Baseball Stadium in Baltimore, MD. Now, with a wife and a family of three children, his interests have expanded to include canning, grilling, and BBQ. This crab cake recipe was very popular at the Dough Factory Restaurant and Carry Out.

Chad is one of the owners of Taylor-Made Deep Creek Vacations & Sales, along with his sister and brother-in-law, Jodi and Joe Refosco. Chad manages the Accounting and IT departments along with working in marketing. Knowledge of computers and insight also led to his founding of Vacation Surfing in Deep Creek Lake in 2001. Shortly thereafter, he partnered with others to form Silicon Travels, managing over 6,000 wireless networks in vacation homes across the country.

Taylor-Made opened its doors in 2008 and expanded into real estate in 2014. They currently have over 200 vacation rentals, offering full service property management to second-home owners, and award winning customer service to their guests and owners in Deep Creek Lake, Maryland.

Firefly Farms Creamery & Market



Pablo Solanet is a native of Buenos Aires, Argentina. He came to the United States with his family when he was nineteen and is now a naturalized US citizen. Pablo's love for fine food has dominated his professional life. He holds a Culinary Professional (CCT) and Pastry Chef certification from L'Academie de Cuisine in Gaithersburg, MD. Pablo held various chef positions in some of Washington's finest restaurants before deciding to develop his considerable culinary career through cheese making.

After purchasing a home and property in Garrett County with his partner, Pablo co-founded FireFly Farms in Accident, Maryland, and served as its original cheesemaker. Pablo's inspiration is behind the first four FireFly cheeses: Allegheny Chevre, Buche Noire, Mountain Top Bleu and Merry Goat Round.

Pablo now spends the bulk of his time in FireFly Farms Creamery & Market, interacting with customers and visitors and talking about cheese, wine and food. He also serves as FireFly's Chef de Cuisine and is responsible for all FireFly Farms recipe development and chef relations.



Mushroom, Leek, Onion & Bloomy Breeze Tart

(This delicious recipe can be served hot or cold, as a dinner side dish or main entrée for breakfast, brunch, or lunch)

- 3 Large sweet onions, peeled and sliced thinly**
- 4 Leek stalks, sliced thinly (white part only)**
- 1 lb. Mushrooms, preferably shitake or oyster, slightly chopped**
- 2 Garlic cloves, minced**
- 2 Packages frozen puff pastry**
- 2 Tbsp. Olive Oil**
- Salt & fresh black pepper**
- 1 lb. Bloomy Breeze, sliced**
(You can substitute any brie-like cheese, Merry Goat Round works beautifully too!)
- Parchment paper**

In a large skillet, heat the olive oil. Add the onions and the leeks and sauté until cooked through and slightly caramelized. Add the mushrooms and continue cooking until mushrooms are fully cooked. Don't stir too much; let the mushrooms brown well. Stirring too much causes the mushrooms to sweat and release water. When the mushrooms are cooked, add the garlic and season well with salt and pepper. Cook for another minute. Remove the vegetable mixture from the heat, and cool it to room temperature. The vegetables can be cooked ahead of time and chilled overnight in the refrigerator.

Preheat oven to 400°. Remove puff pastry from freezer and thaw completely. Place the 2 sheets of puff pastry in a half-sized sheet pan lined with parchment paper. Using a fork, puncture the puff pastry evenly to avoid excessive "puffing."

Spread the cooled vegetable mixture evenly on the puff pastry and top with sliced cheese. Bake the tart for about 30 minutes on the bottom shelf of your oven until the pastry and cheese turn golden brown. The puff pastry may "puff" some, don't be alarmed.

Remove from oven and let the tart rest for 30 minutes before serving. The tart can be served warm or chilled.



Telli's Deli with an Italian Flair

Lora Lohr, owner of Telli's Deli, grew up on Long Island, NY. While attending college, waitressing and restaurant work became her way of life. She quickly fell in love with all parts of the industry. Moving into beverage sales and still calling on restaurants she once stated, "The next time I work in the restaurant business it will be for myself."

Years later, living in Garrett County and married with one son, the opportunity presented itself. As the process of opening a restaurant came to fruition, the idea of bringing a taste of her heritage and the foods that she loves became the concept. "I wanted simple, quick and good food that was not served everywhere, even if just a small flair of difference."

April 1, 2014 was opening day for Telli's Deli (created from Lora's last name Portelli). Lora says, "I was petrified then and I still am, but I love the people I work with, as well as the people I have the privilege of meeting and talking to each day. We are family. The recipes are a combination from my mother, family and friends twisted together to create something fresh and delicious. To continue the family theme, all of the sandwiches on the main menu are named after family members. Having just celebrated our one year anniversary I look forward to expanding our menu, especially for catering and take home meals."



Turkey Stuffing Soup

Stuffing:

In a large bowl tear up two dozen bagels (or loaf of bread or two bags of stuffing). Set aside.

One stick hot or sweet sopressata, finely chopped (you can substitute with pepperoni or Italian dried sausage)

Two large onions, finely chopped

Six stalks of celery, finely chopped

Sauté all of the above together until soft with 2 sticks of butter

Add above mixture to the bowl of bread, along with twelve beaten eggs, and two quarts of chicken broth. Mix all the ingredients together by lightly tossing / fluff mix. Do not mush.

Let soak for 6 hours or overnight.

Grab a small handful of stuffing, like making a meatball, and roll in hands. Lay each ball on a cookie sheet. Bake at 350° for 30 minutes.

Broth:

In large soup pot sauté 2 large chopped onions, 4 chopped carrots, 2 cloves of chopped garlic, chop four stalks of celery and sauté until soft and golden. Add whole chicken and add water until entire chicken is covered. Bring to boil keeping pot uncovered. Add a dash of salt, pepper, oregano and two bay leaves. Lower heat, cover and simmer for three hours, add water if needed. Pull out chicken, shred some for broth. Use the rest of the chicken for another dish.

When serving, place your stuffing balls in a bowl, cover with broth and a dash of Parmesan cheese.





Pine Lodge Steakhouse

Chad Fousek, a chef at Pine Lodge Steakhouse, was born in Oakland, Maryland. Moving to Ocean City, Maryland at the age of seven he attended school, worked at two different seafood restaurants and did commercial crabbing on the side before moving back to Deep Creek Lake at the age of eighteen. Until he left the ocean, he was enrolled in the culinary program at Stephen Decatur High School. He has been in the culinary industry for twelve years. Needless to say, seafood is his specialty.

Pine Lodge Steakhouse, owned by Jonathan (Smiley) and Kathy Kessler, opened in 2002 as an independent restaurant. The Kessler's also own and operate Smiley's Pizzeria and Fun Zone, The Tourist Trap, Deep Creek Sweets, and the new Lodges at Sunset Village hotel cabin suites. Time rarely allows Smiley to work in the restaurant, but one of his most important tasks is that of food tester. He personally approves each menu item and critiques the guest experience from the tableside.

Pine Lodge offers a more diverse menu than typical for a steakhouse, serving a selection of crisp cold salads, assorted entrees and a wide range of quality steaks and seafood. Making everything they serve from scratch, their 2300° broiler steak grill sears in the flavor while their expert staff carefully prepares each steak to your order.



Peppercorn Filet in Creamy Brandy Sauce

Peppercorn Blend:

3 Tbsp. whole, white, red, & black Peppercorns
1 tsp. kosher salt
½ tsp. black pepper, ground

Brandy Sauce:

1 cup heavy whipping cream
1 Tbsp. butter
2 ounces Brandy
1 ounce oil

Add oil and heat skillet to about 400°. Don't let it smoke!
 Roll the filet in Peppercorn blend.

Once the skillet is HOT, place the filet in it and sear all of the edges. Remove the filet and place on grill and cook to desired temperature.

While the skillet is still hot, turn off the heat and add brandy (make sure skillet is off the burner when you add the brandy). Return the skillet to the heat and ignite the brandy. Before it evaporates, quickly add the heavy cream, butter, and a pinch of peppercorn mix. Let simmer on low heat for 3 minutes until thickened. Drizzle over filet.

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