

May 18, 2024

Mimi's Mashed Turnip

Chef Channing Fullaway-Johnson

Ingredients

1 large turnip, peeled and cubed

3 Yukon gold potatoes, peeled and cubed

¼ cup heavy cream

3-4 tablespoons unsalted butter

1 teaspoon white sugar

1 teaspoon salt

¼ teaspoon white pepper

Directions

Place turnip and potatoes in a large pot with enough salted water to cover and bring to a boil. Cook 25 to 30 minutes, until tender. Remove from heat, and drain.

Place drained vegetables back in warm pan. This will allow them to dry out a little and make a creamier mash. Mash with a potato masher like grandma or use a ricer for a smoother mash. Mix cream, 3-4 tablespoons butter, salt, pepper and sugar with the vegetables. Gently stir until combined. Adjust salt as needed.

Optional: Transfer turnip mixture to a small baking dish. Dot with butter and cover loosely with foil. Bake 15 minutes in the preheated oven. Remove cover, and continue baking about 8 minutes, until lightly browned.

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June 7, 2024

Two-Minute Mayonnaise

Chef David Radwine

Ingredients

1 large egg
1 tablespoon (15 ml) lemon juice
(from ½ a lemon)
1 teaspoon Dijon mustard
1 medium clove garlic, minced
1 cup (240 ml) vegetable or canola oil
Kosher salt

Serves 8, Makes 1 cup

Directions

Place egg, lemon juice and mustard in the bottom of cup or jar that just fits the head of your immersion blender. The egg/lemon juice mixture must reach the blades for this to work. If the mixture does not reach the blades, double the recipe before attempting.

Add garlic, if using. Pour oil on top, and allow to settle for 15 seconds. Place head of immersion blender at bottom of cup, and turn it on high speed. Do not pulse or move the head. As mayonnaise forms, slowly tilt and lift the head of the immersion blender until all oil is emulsified. Season mayonnaise to taste with salt. Refrigerate in an airtight container for up to two weeks.

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June 7, 2024

Sangamo Club's Chicken Salad

Chef David Radwine

Ingredients

- 4 Cups (approximately) Cooked chicken breast, diced. Can use store bought rotisserie chicken.
- 1 Cup good quality store bought mayonnaise or home made
- 2 Ribs celery, small dice
- 2 Green onions, thinly sliced
- 2 Teaspoons Dijon mustard
- 1 Teaspoon salt
- ¼ Teaspoon freshly ground black pepper

Serves 4

Directions

Mix all ingredients in a bowl. Taste, and adjust salt and pepper. Serve over lettuce, or use for sandwiches. Serve fresh fruit on the side.

Sangamo Club

Opened in 1890, Sangamo Club was Springfield's private city club, providing dining and hospitality excellence. The members-only club served area and statewide business, government and community leaders with a la carte and banquet dining. Political deals were cut, family weddings and milestones were celebrated and significant civic events were held at the Club. Citing a change in the social environment, much different than the many years of relevance from the time of its inception, the Club closed after 133 years in June 2023.

June 14, 2024

BUNN Signature Artisan Chocolate

Lead Chocolatier Ashley Miller
Pease's at BUNN Gourmet

Ingredients

Heavy whipping cream: 360 grams

Unsalted butter 60: grams

Milk chocolate: 740 grams

Glucose: 20 grams

Trablit (coffee extract): 25 grams

Directions

Measure chocolate and butter, and place them in a heat safe bowl. In a small saucepan heat cream, glucose and trablit to a simmer, whisking constantly. Pour over chocolate and butter; then let rest for 5 minutes. After the 5 minutes have passed, whisk until the butter and chocolate are melted and are well incorporated. When the ganache has cooled to 88 degrees, it will be ready to pipe into the shells.

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June 14, 2024

Bob Bunn

Generations of Quality: The Bunn & The Peases

In 1840 Jacob Bunn opened one of Springfield's first retail grocery stores at the corner of Fifth and Adams. With Abe Lincoln as their legal counsel and friend, Jacob Bunn and his brother John built a successful business.

While the Bunn family was building their legacy, Martin Pease Sr. was busy founding a quality candy company that would span five generations. The business moved from Bloomington to Springfield in the 1930s. The two businesses have now come together under one roof, Pease's at BUNN Gourmet.

2024 is a special anniversary for BUNN and Pease's, celebrating 10 years. In August 2014, BUNN bought Pease's. Also, on Nov. 16, 2015, BUNN opened the iconic Pease's at Bunn Gourmet Gables store, which also contains chocolate manufacturing, baked goods and savory food kitchen.

June 21, 2024

Waxed Apples

Chef Michael Higgins
Maldaner's Restaurant, Springfield, Illinois

Ingredients

6 or 8 large red apples

2 cups granulated sugar

1 ½ cups hot water

Juice of one lemon

Butter—½ inch thick cut from full
pound mold (approximately 4
tablespoons)

Directions

Quarter apples and remove core, but do not peel. Arrange these in a circle in a black iron skillet one cut side down. Add sugar, water, juice and butter. Cover, and cook about 20 minutes, watching them very closely. Remove lid, and try with fork. When clear and tender, remove carefully, placing each piece on a platter skin down. Boil syrup down if not thick enough to jell, and then pour with a spoon over each piece, enough syrup to wax it all over. If there is not enough liquid after the apples have been removed, add more sugar and a little water and cook to a thick syrup, but do not stir while cooking the apples.

SUSAN LAWRENCE DANA COOKBOOK

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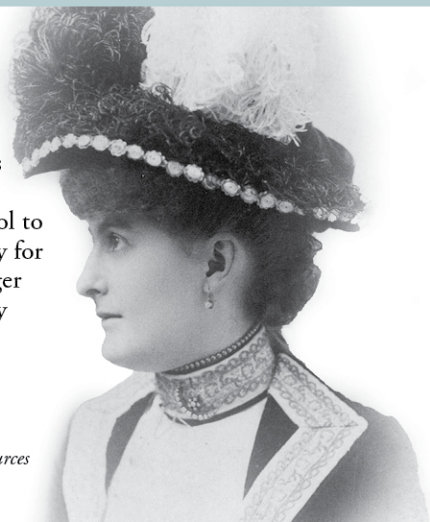
June 21, 2024

Dana Thomas House

Commissioned by activist and philanthropist Susan Lawrence Dana, the Dana-Thomas House in Springfield was designed by Frank Lloyd Wright in 1902. Enjoying food and expressing hospitality were generational experiences for the Lawrence family. Susan and her mother, Mary, hosted numerous events for charitable organizations, including the Soldiers' Aid Society and the King's Daughters.

In 1909, Susan hosted a luncheon attended by Jane Addams and 100 suffragists from Chicago who later marched to the State Capitol to lobby the General Assembly for women's voting rights. Larger events were often catered by Maldaner's Restaurant.

*Kaitlin Pottier
Site Interpreter
State Historic Sites Springfield
Illinois Department of Natural Resources*



June 28, 2024

Boursin Chicken

Chef Richard Long, Pease's at BUNN Gourmet

Ingredients

1lb. cream cheese
3 cloves chopped garlic
4 oz. parsley, finely chopped
6 6-oz. chicken breasts
Salt and pepper
Olive oil

Serves 6

Directions

Lay chicken breasts on a clean surface. Using a sharp knife with pointed blade, make a 2-inch long incision about ½-inch deep into the flesh. Pipe the filling into the breast, or use a teaspoon (1 ½ to 2 teaspoons). Seal the breast together; season with salt and pepper lightly. Dust with flour. Sauté chicken breast in a little olive oil. Give it a nice brown color, turn it over and repeat on the other side. Cover oven proof pan with film and foil. Place in the oven at 350 degrees. Cook to 165 degrees.

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June 28, 2024



Baur's Restaurant

Baur's Restaurant was the place to dine — and talk legislative deals — in Springfield in the heyday of the upscale establishment. George Baur arrived in Springfield from Germany in 1956 to become head chef at the former St. Nicholas Hotel. Situated less than a block south of the Statehouse, late-night session breaks often found governors, legislative leaders, lobbyists, journalists and general hangers-on at their designated tables. Restaurant namesake and longtime owner George Baur promoted the high-end dining theme with low lighting, a double-sided fireplace, library, walk-in wine cooler, stained glass and exposed rafters.

Richard Long - British-born, European-trained served as Baur's Executive Chef for many years.

July 5, 2024

French Macarons

Chef Stephanie Warren

Ingredients

150 g. super-fine almond flour

150 g. powdered sugar

110 g. egg whites

1/8 tsp. salt

1/8 tsp. cream of tartar

95 g. granulated sugar

1 tsp. vanilla

Food coloring – optional

Makes approximately 24 macarons

Directions

- 1) Combine almond flour and powdered sugar in a large bowl. Sift mixture twice to ensure there are no large lumps and that mixture is properly aerated. Set aside.
- 2) In the bowl of a stand mixer fitted with the whisk attachment, whip the egg whites on medium speed until foamy (about 1 minute).
- 3) Add salt and cream of tartar.
- 4) Gradually add sugar, increase the mixer speed and whip on high until meringue starts to firm up.
- 5) Stop mixer to add the gel food color and vanilla, and then mix until incorporated. Continue to whip until the meringue forms stiff peaks.

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- 6) Remove bowl from mixer. Add half at a time of the ground almond and powdered sugar mixture, and fold into the meringue.
- 7) Begin to "macaronage," folding the almond flour mixture into the meringue in a "J" shape. Keep macaronaging until the batter is "lava like" or you are able to "draw a figure 8" without the ribbon of batter breaking. (I will show example.)
- 8) Fit a large pastry bag with a medium sized round tip, such as an ateco #805.
- 9) Place macaron template on a sheet pan, and place second piece of parchment over it. Holding piping bag at a 90° angle to the surface, pipe out batter into blobs the size of the circles drawn on the template.
- 10) Finish off each piped circle with a little "flick" of your wrist to minimize batter forming a point (it will still form a small one, but can get rid of with banging). Remove template from under macarons.
- 11) Hold baking sheet in two hands, and carefully but firmly, evenly bang it against bench. Repeat a few more times. This will get rid of any air bubbles, remove points on top and help them to spread out slightly.
- 12) Allow macarons to dry at room temperature for approximately 30 minutes or until they form a skin you can touch without your finger sticking. This time will drastically vary depending on humidity.
- 13) Bake for approximately 18 minutes, rotating the pan once during the cooking process and checking for doneness after 15 minutes. The macarons should develop a foot (the ruffled part on the bottom of the macaron) and bake without browning. To see if they are done, press down lightly on a shell. If the foot gives way, it needs a little longer; if it is stable, then it is close to being done.
- 14) Store cooled macarons in an airtight container until ready to use.

July 12, 2024

Breakfast Horseshoe

Mike Murphy, President & CEO
Springfield Chamber of Commerce

Ingredients

- 1 Thomas' English muffin
- 2 Eggs cooked to customer's preference
- 4 Strips of thick cut bacon
(John Morrell 13-17 Applewood)
- 6 oz. Cheese sauce
- 6 oz. Sausage gravy
- 12 oz. Shredded hash browns

Directions

- Butter and grill both halves of a Thomas' English muffin to a light gold appearance. Place both halves of the English muffin on a plate, buttered side up. Place 2 strips of cooked bacon on each muffin half. Ladle 6 oz. of cheese sauce on one muffin half. Ladle 6 oz. of sausage gravy on the other muffin half. Cover entire plate with freshly cooked hash brown. Serving size: 1 hungry person. Can be cut in half (breakfast pony) for normal eaters.

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July 12, 2024



Charlie Parker's Diner was established in 1992. Cindy and Mike Murphy purchased the restaurant in 2009 and sold it in 2017. The restaurant was featured on the Food Network's "Diners, Drive-ins and Dives" and won the Hometown Breakfast Battle that pitted 135 chefs from 135 cities across the country. Mike's winning entry was a breakfast twist on Springfield Illinois's famous horseshoe. The Murphys split the winning pot with their employees.

The restaurant building is a novelty in itself since the restaurant is in a Quonset hut. Over the years the restaurant has hosted customers from all 50 states and 93 other countries.

July 19, 2024

The Horseshoe Welsh Rarebit Sauce

Chef Augie Mrozowski

Ingredients

- ¼ cup butter*
- ¼ cup all-purpose flour*
- ½ teaspoon salt*
- ¼ teaspoon pepper*
- ¼ teaspoon dijon mustard*
- ¼ teaspoon Worcestershire sauce, or more to taste*
- 2 drops Tabasco, or more to taste*
- 1 cup whole milk*
- ½ cup beer*
- ½ pound sharp cheddar cheese, shredded*

Directions

Melt butter in a saucepan over low heat. Stir in flour. Cook for a couple of minutes. Add salt, pepper, mustard, Worcestershire sauce and tabasco sauce. Cook, and stir until smooth and bubbly, about 1 minute.

Remove the saucepan from the heat. Gradually stir in milk. Then return to heat, and stir continuously until mixture comes to a boil. Slowly pour in beer. Cook, and stir for 1 minute.

Melt cheddar cheese into mixture in small portions until completely incorporated.

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July 19, 2024

History Behind the Horseshoe

The signature horseshoe sandwich was created in 1928 at the Old Leland Hotel by Joe Schweska. The idea came about with the help of Elizabeth, Chef Schweska's wife, after he came home saying he was in need of a new lunch item for the Leland Hotel Restaurant. The name "horseshoe" was derived from the shape of the cut of ham used in the original sandwich. The French fries represent the nails of the shoe, and the sizzle platter represents the hot anvil.

The horseshoe is an open faced sandwich that consists of thick-sliced toasted bread (often Texas toast), a hamburger patty or other choice of meat, French fries and cheese sauce. A smaller portion, with one slice of bread and one serving of meat, is called a ponyshoe. While hamburger has become the most common meat on a horseshoe, the original meat was ham.

July 26, 2024

Clay's Popeye's Ribs

Chef Marcus Holmes
Demetria Clay, Clay's Popeye's Barbecue

Ingredients

Slab of ribs
Salt
Pepper
Liquid smoke

Directions

Prep ribs.
Wash in cold water.
Trim excess fat.
Remove membrane (your personal preference).
Season with salt and pepper (on both sides).
Heat charcoal to 350-375 degrees.
Bone side down next to fire (searing) for 15 minutes.
Meaty side down next to fire (searing) for 15 minutes.
Flip bone side down, and cook for 30-40 minutes on each side until done.
Spray ribs on both sides with a mixture of part water, part liquid smoke.

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July 26, 2024

Clay's Popeye's BBQ, (aka) Popeye's BBQ

Popeye's BBQ originally started in New Orleans, Louisiana, more than 100 years ago. Alonzo Jones and Benson "Popeye" Jones were a grandfather and grandson duo who started the business.

Clay's Popeye's BBQ is currently located at 1121 S. Grand Ave. East in historic Southtown. The business hours are Wednesday-Saturday, 11 a.m.-3 p.m. They do onsite and offsite catering and summer concessions, and they partner with various nonprofit organizations.

Mary Clay started working with Popeye in 1976 and learned the BBQ craft of Popeye Jones. After Popeye transitioned in 1992, Mary helped manage the business alongside his wife, Juanita Jones. Mary and family purchased the business from Juanita Jones in 1994.

Chef Marcus Holmes is a graduate of the Lincoln Land Community College Culinary Arts program. He has been an adjunct instructor in the culinary program at LLCC, executive chef at Jacksonville Country Club and currently a chef at Pease's at BUNN Gourmet.



August 2, 2024

Mel-O-Cream Donuts

Chad Larson, Chief Operating Officer
Mel-O-Cream Donuts International

- Mel-O-Cream (MOC) Donuts was founded in 1932 by Kelly Grant Sr.
- In the mid-1950s Grant Sr. sold MOC to his son Kelly Grant Jr.
- Grant Jr. saw an ever-growing, in-store bakery segment, which became the company's focus.
- The facility on North Street was closed, and the new 80,000-square-foot location on International Parkway opened in 1997.
- In 2019 the Larson family purchased MOC.
- MOC employes 100+ people.
- The factory produces more than 1.5 million donuts each week.
- Products are shipped from coast to coast to large grocery stores for distribution.



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