



CHEF SCOTT NIELSEN

Grand Casino Hinckley
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Chef Scott Nielsen is banquet chef at Grand Casino Hinckley. Grand Casino Hinckley features five restaurants offering a wide variety of delicious food.

MINNESOTA WOODLAND STUFFING AND APPLEWOOD-SMOKED PORK ROAST

Created by Chef Scott Nielsen

Serves 6-8

1 cup dried blueberries	1 cup white chicken stock
½ cup Cognac	½ cup shallots, halved, finely sliced
¼ cup butter	½ cup matchstick-cut carrots
1 cup morel mushrooms, washed, stemmed and thinly sliced	½ cup matchstick-cut celery (yellow center ribs)
Freshly ground salt and pepper to taste	1 cup diced peeled Honeycrisp apple
3 cups diced crustless bread	¼ cup finely chopped black walnuts
1 cup wild rice, cooked	¼ cup finely chopped fines herbs

Soak blueberries overnight in Cognac; drain excess juice.

In saucepan, melt butter until just starting to brown. Add mushrooms; sauté. Season with salt and pepper. Transfer to large bowl. Stir in bread and wild rice.

In saucepan, heat stock. Add shallots, carrots and celery. Bring to a boil. Gently stir into bread mixture. Fold in blueberries and Cognac, apple, walnuts and herbs. Adjust seasoning with salt and pepper.

APPLEWOOD-SMOKED PORK ROAST

1 pork rib roast	1 bunch each fresh rosemary and thyme
3 cups Minnesota Woodland Stuffing (recipe above)	2 cups dry white wine (such as Chablis)
Freshly ground salt and pepper to taste	1 quart white chicken stock
Applewood chips, soaked in water at least 1 hour, as needed	

Trim excess fat cap from pork rib roast to encourage cylindrical shape. (Do not french rib bones.) Peel membrane from back of rib rack. Plunge long slicing knife lengthwise through center of roast. Repeat, creating "X" lengthwise through center of loin. Using steel or long straight handle of whip, twist through center of roast to create stuffing cavity. Fill pork roast with Stuffing. Season with salt and pepper.

Heat smoker to 250°F; line with applewood chips. Place stuffed pork roast over herb bundles on mesh screen inside heavy sheet pan or roaster. Do not cover. Smoke 3 hours. Reload chip tray with fresh water-soaked chips. Smoke 1-2 hours longer or until internal temperature of pork is 165°F.

Cool pork on rack 15 minutes. Cut rack of bones from loin. Wrap loin and ribs separately in plastic wrap.

Heat pan until hot, but not burnt. Deglaze with wine. In saucepan, combine wine and stock; reduce by half.

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HONEY-LIME CHIPOTLE GLAZE

3 cups honey
1½ cups canned
chipotle peppers, pureed

2 Tbsp minced garlic
1½ Tbsp kosher salt
Grated zest and juice of 1 lime

In bowl, stir together all ingredients.

SMOKED RIB ROAST

¼ roasted pork loin, from Applewood-Smoked Pork Roast (recipe page 39)
3 racks ribs, from Applewood-Smoked Pork Roast (recipe page 39)
2 Tbsp Honey-Lime Chipotle Glaze (recipe above)
2 cups pan deglaze, from Applewood-Smoked Pork Roast (recipe page 39)
2 Tbsp butter
2 Tbsp chopped fresh fines herbs

In steamer, reheat pork loin. Grill ribs, brushing with glaze and turning occasionally, until evenly coated and heated.

In saucepan, reduce pan deglaze until glaze consistency. Stir in butter and herbs until butter is melted.

Plating

Arrange ribs on plate. Slice loin; place on top of ribs. Spoon wine sauce over loin medallions. Serve with baked spaghetti squash and potato gratin.