



# Cooking Demonstration Recipes

Recipes courtesy of  
Generations at 5 Points Executive Chef Joe McCormick

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## Roasted Beets with Corn

- Preheat oven to 400 degrees
- Roast beets until tender (can insert knife easily)
- Let Cool. Rub clean with a towel and cut into small pieces
- Add fresh or frozen corn to beets. Sauté with garlic
- Add fresh dill, salt, and pepper to taste

## German Potato Salad

- Cut and boil 6 potatoes in salted water until tender (approx. 25 minutes)
- Cut bacon and brown in a pan. Once the bacon is partially cooked, add 1 chopped onion
- Once onion is translucent, add 1/2 cup sugar and 1/4 cup cider vinegar
- Add cleaned and chopped beet greens. Let wilt. Add potatoes
- Add salt and pepper to taste

## Kohlrabi and Cream

- Cut 1 Kohlrabi into pieces
- Cover with cream. Add salt and pepper
- Simmer until tender

## Strawberries with Ginger Syrup

- Cut strawberries in quarters
- Boil equal parts water and sugar with a knob of ginger
- Pour syrup over berries
- Grate fresh ginger and mint. Mix in with berries
- Top with vanilla bean whip cream

