

## Canoe Brook Country Club



- City / State: Summit, NJ
- Classification: Private, Membership owned Country Club
- Designer: North: Jack Vickery & Alex Smith 1901  
Rebuilt by Walter Travers in 1916  
Rebuilt by Rees Jones 1970 - 1995  
South: Built by Colt, Allison and McKenzie 1927  
Rebuilt by Rees Jones 1970 - 1995
- Course built: North 1901 and South 1927
- Website: <http://www.canoebrook.org>
- Restaurant Name: Canoe Brook Formal Dining Room & Casual Club Room
- Chefs Name: Jochen Voss
- Chefs Career Highlight:  
Guest Chef at the James Beard Foundation 2001  
Participated in several cookbooks (*Great Dishes from NJ favorite Restaurants*, *The Joslin Diabetes Great Chefs - Cook Healthy Cookbook*)  
Executive Chef at Canoe Book Country Club, Summit, NJ since 2004  
Executive Chef at The Manor, West Orange, NJ (2000 - 2004)  
Executive Chef on the famous sailing Yacht "Sea Cloud" (1997 - 1999)  
European Stations in Austria (Vienna), Switzerland (Interlaken) & Germany

Recipe:

**Bacon-Crusted Loin of Venison scented with Lime Zest and Juniper Berries over roasted Mini Corn and Baby Zucchini, sweet Potato Bonbons and Pomegranate Sauce**

Venison

Ingredients: 1 each Loin of Venison, well trimmed  
12 strips Sliced Bacon  
2 each Whole Limes  
4 each Juniper Berries, finely crushed  
Pepper

Directions: Use the trimmings of the venison loin to prepare about 8 fl. oz. of venison stock.  
Slice the loin into 6 portions and sprinkle with pepper. Wrap each slice with two slices of bacon. Pan-sear in ovenproof pan until the bacon is lightly browned and then place the venison in the oven. Roast at 400 degrees. After 6 minutes, remove the thin end loin slices and continue roasting the thicker slices for another 2 minutes. Remove from oven and let rest for about 5 minutes. Next, cut each medallion into two pieces and grate lime zest and sprinkle crushed juniper berries over each medallion.

Vegetable

Ingredients: 18 each Mini Corns  
18 each Baby Zucchini  
1 tbsp. Olive Oil  
 $\frac{1}{4}$  cup Chicken Stock  
1 tsp. Fine Grated Parmesan Cheese  
Salt, Pepper, Sugar

Directions: Pan-roast the lengthwise split corn with olive oil until golden, add chicken stock and let simmer till tender. Season with sugar, salt and pepper.  
Sauté lengthwise split baby zucchini till tender and season with salt and pepper.  
Combine corn and zucchini and toss it with Parmesan cheese.

### Sweet Potato Bonbons

Ingredients:	2	each	Sweet Potatoes
	12	each	7-inch Rice Paper
	1	each	Leek
			Juice of $\frac{1}{2}$ Lime
			Tsp. Crème Fraîche
			Ground Coriander
			Ground Nutmeg
			Salt, Pepper

Directions: Steam the sweet potatoes until tender, peel and rice. Add lime juice, crème fraîche and season with salt, pepper, ground coriander and ground nutmeg. Pipe sweet potato puree the size of a 1-inch round onto a parchment paper covered sheet tray and freeze. Put rice paper in water for about a minute to get flexible. Place frozen round on rice paper and wrap it. Twist both ends and tie with blanched leek laces. Fry in deep fryer for 30 seconds and finish off in oven approx. 4 minutes at 350 degrees.

### Pomegranate Sauce

Ingredients:	2	each	Pomegranates
	7	fl. oz.	Grenadine Syrup
	3.5	fl. oz.	Port Wine
	5	fl. oz.	Venison Stock
			Salt, Pepper
	1	tbsp.	Arrowroot

Directions: Peel the seeds from the pomegranates and boil them with the grenadine syrup and port wine until reduced by half. Add the venison stock. Bring to a boil. Thicken, if necessary, with a little arrowroot.

Yield: 6 servings

