



COOKING WITH CHEESE

BY CHEF STEVE ATKINS WITH TONY CAMPOS

Fresh Corn Polenta, grilled fennel-pork sausage, charred tomato relish, Twig Farm Tomme and VT Butter & Cheese Bijou

Ingredients:

- 8 ears of sweet corn, shucked and cleaned
- 2 oz unsalted butter
- 1 pc Vermont Butter & Cheese Bijou, cubed
- To taste kosher salt (1-2 t)
- 2 sausage links, about 4 oz each
- 1 large heirloom tomato, cored
- 1 t vegetable oil + 1 T olive oil
- ½ T chopped tarragon + ½ T chopped marjoram
- 2 t sherry vinegar + 1 oz Twig Farm Tomme

Recipe: Working over a large bowl, run corn over large holes of a box grater, getting as much corn and juice off of the cob as possible (reserve cobs for making stock). Add grated corn to a small, heavy bottomed sauce pot with the butter and cook over medium-low heat until thickened, stirring frequently, especially as it nears completion (about 30 minutes). Remove from heat, stir in the Bijou to melt, and then season to taste with kosher salt. Hold warm until plating.

While corn is cooking, lightly coat tomato with vegetable oil and place on hottest part of grill. Turn occasionally, letting the skin blacken before turning. Remove charred, cooked tomato to a medium stainless bowl and mash a bit with a fork or heavy whisk. Add herbs and sherry vinegar and then stir/whisk in olive oil and season to taste with kosher salt. Hold warm until plating.

Lightly oil sausage links, and cook over grill until done. They should go on at about the same time as the tomato.

Spoon polenta onto center of two plates, top with sausage and then spoon tomato relish over. Finish with a few shards of shaved Twig Farm Tomme. Eat and enjoy!

Steve's Menu

Fresh corn polenta, grilled house-made fennel-pork sausage, charred tomato relish, with Twig Farm Tomme and Vermont Butter & Cheese Bijou



Crispy rabbit cake, grilled escarole, fresh herb salsa, with Grafton clothbound cheddar and Shelburne Farms 2 Year cheddar

Grilled Steak and cheese sandwich, grilled summer squashes, house ketchup, with Spring Brook Farm Reading Raclette

Kitchen Table Bistro

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