

# 313

THE FLINT HILLS MAGAZINE

FOOD & DRINK ISSUE

## HOLIDAY COOKING LIKE THE PROS

### Functional art

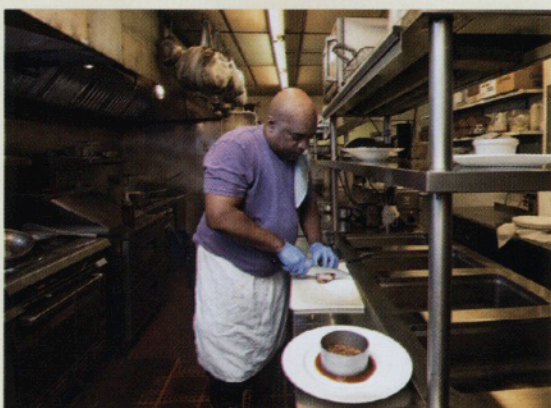
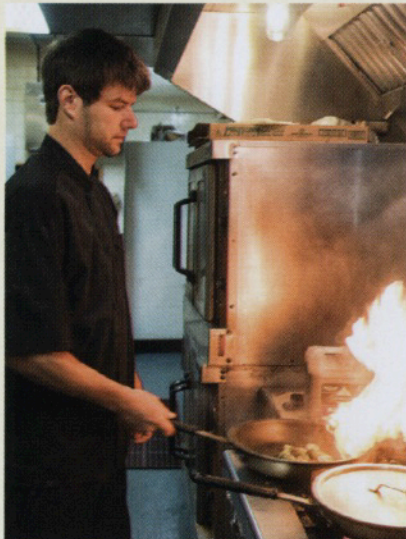
Couple known for their mugs  
on why pottery is magic

- Flint Hills wines
- Munson beef
- The perfect Manhattan

Favorite recipes from the chefs  
at Harry's, Cox Bros. BBQ and more



**PLUS** Tips for Christmas decorating that's festive, not fussy



Top, from left: Michael Darwin, chef at The Hays House in Council Grove; a spicy orange duck dish from Harry's in Manhattan; executive chef Mariel Edwards of della Voce and her sausage and roasted red pepper polenta. Bottom, from left: executive chef Cadell Bynum of Harry's; Darwin's ham and Brussels sprouts.

# HOME COOKING

Want to impress your guests at the holidays?

Serve them a restaurant-worthy meal.

We asked the professionals — some of the area's best chefs — to share their favorite recipes.

Compiled by Megan Moser ■ Photos by Rod Mikinski

## Roasted Spicy Orange Breast of Duck, Grand Marnier Chile Demi Glace, Brandied Apples & Cranberry Pecan Compote

from Cadell Bynum, executive chef at Harry's

Bynum said for a long time, his family didn't have a traditional main dish for Christmas.

"We always had kind of a hodge podge," he said.

But about eight years ago, his sister-in-law brought a duck from a Chinese restaurant. It was so good that they kept serving duck, and now they get three to satisfy everyone.

"It's just so good," he said.

This show-stopping creation pays homage to the duck tradition.

*NOTE: The following makes 1 serving. To make more, multiply ingredients by the number of guests.*

### Marinated duck breast

9-ounce duck breast  
1 orange, juiced  
1 teaspoon chopped garlic  
1 teaspoon kosher salt  
1 teaspoon black pepper  
1 tablespoon fresh rosemary  
¼ cup cranberry juice  
2 tablespoons brown sugar

Combine all ingredients. Place duck in a zip-top plastic bag and marinate for three to four hours.

### Cranberry pecan compote

3 ounces dried cranberries  
1 orange, juiced  
1 teaspoon kosher salt  
½ teaspoon black pepper  
1 teaspoon chopped garlic  
½ cup roasted pecans  
2 green onions  
3 tablespoons extra-virgin olive oil  
1 teaspoon fresh rosemary

Combine half the cranberries and orange juice in a blender and blend until finely chopped.

Combine with remaining ingredients. Set aside at least one hour before serving.

### Brandy apples

1 Granny Smith apple  
3 ounces brandy  
¼ cup brown sugar

Peel apple and dice into 1/8 inch pieces. Saute in olive oil. Add brandy and sugar; reduce until lightly caramelized.

### Grand Marnier chile demi glace

3 ounces Grand Marnier  
1 cup demi glace  
1 tablespoon hoisin sauce  
1 ½ teaspoon Sambal Oleek chile paste

Simmer Grand Marnier. Add remaining ingredients and bring to a simmer; reserve.

### Final preparation

Preheat oven to 400 degrees. Roast duck for 8 minutes, fat side up.

Heat sauté pan on medium-high heat; sear duck fat side down to crisp skin and add color. Let rest on cutting board 3-4 minutes.

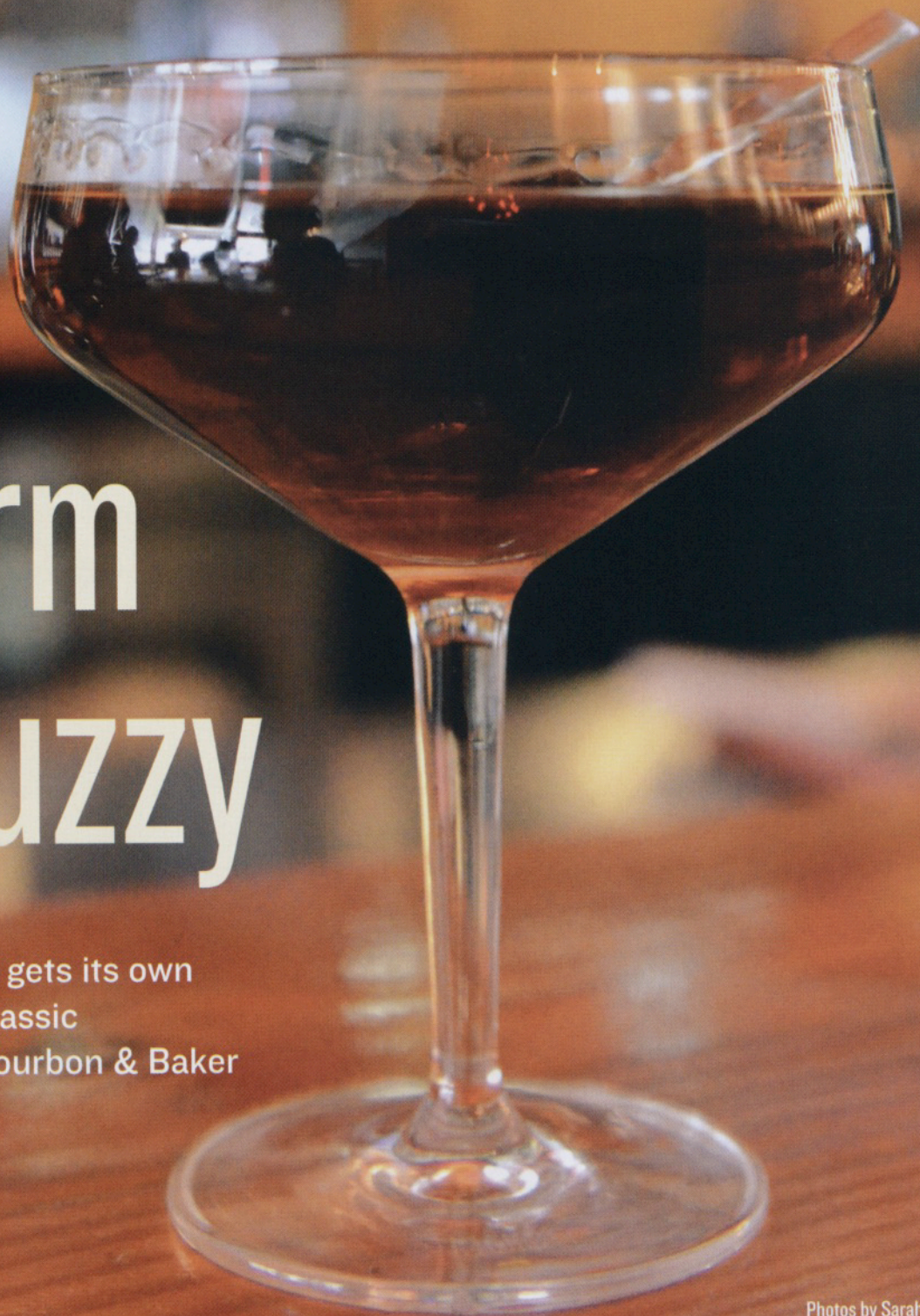
Place demi glace in center of plate. Spoon apples into center of plate evenly. Slice duck and fan out over apples. Spoon compote over duck. Top with beet micros greens (optional).



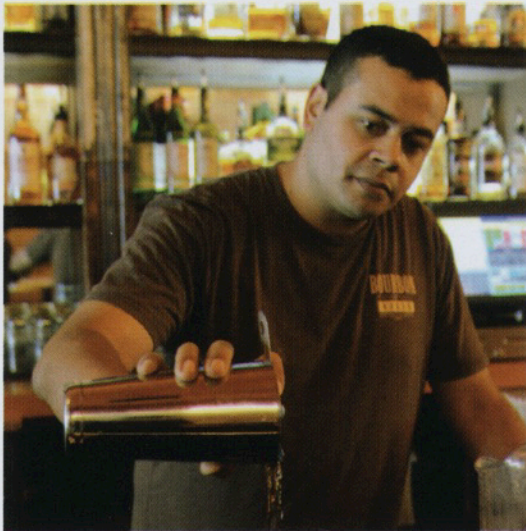
**Cadell Bynum** of Harry's shows his spicy orange duck dish. He said duck has become a holiday tradition for his family.

# Warm & fuzzy

The Little Apple gets its own  
version of the classic  
Manhattan at Bourbon & Baker



Photos by Sarah Midgorden



Anton Hopkins of Bourbon & Baker pours a Manhattan — stirred, not shaken — into a glass.

## Updated cocktail takes the edge off of bourbon

By Kristina Jackson

**W**ith temperature dropping as the Midwest prepares for winter, it's time for warm flavors for the season.

It's even possible to warm up with a cocktail. Katie Stone, general manager at Bourbon & Baker, 312 Poyntz Ave., said a bourbon cocktail might just do the trick.

"Bourbon really warms you up from the inside out," Stone said.

One of the restaurant's signature offerings is a Manhattan made with their single barrel Calumet bourbon, made by Calumet as a one-of-a-kind liquor for Bourbon & Baker.

Stone said the drink offers a strong bourbon tastes without all the edge of straight bourbon.

"It sweetens it up while still honoring the traditional characteristics of bourbon," Stone said.

Bartender Anton Hopkins said one of the elements that lightens the cocktail is the orange bitters mixed in.

"It opens it up but this finishes off dry," Hopkins said. "You're not going to have a lingering sweetness."

Hopkins described the Manhattan as a classic cocktail and said this version tries to stay true to that.

"It gives a freshness but you can still taste the bourbon," Hopkins said. "It's still classic."

### SINGLE-BARREL CALUMET MANHATTAN

2 ounces Calumet bourbon  
1 1/2 ounces sweet vermouth  
2 dashes orange bitters

Pour all ingredients into shaker glass with ice.

Stir in shaker. Do not shake. Strain into chilled martini glass. Garnish with a brandy maraschino cherry.

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