

southport grocery and cafe

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This month's recipe ideas featuring: Fat Toad Farm Cinnamon Goat Milk Caramel

Apple Cinnamon Caramel Bundt Cake

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
3/4 teaspoon Salt
2 teaspoons ground cinnamon
1/4 teaspoon ground cloves
2 large eggs
1/4 cup sugar
1/4 cup dark brown sugar
8 tablespoons unsalted butter melted
1 1/2 cups applesauce
1 cup (one 8 oz. jar) Fat Toad Farm Goat's Milk Caramel - cinnamon or original
3 medium apples, peeled, cored, and cut in 1/4 inch slices

Directions

Preheat to 350 degrees. Grease a standard size Bundt pan. Mix dry ingredients, except sugar, together. In another bowl, beat eggs together, then add sugar, butter, applesauce and 1/2 cup caramel. Mix in dry ingredients until just combined.

Arrange apple slices in Bundt pan. Pour 1/4 cup of the remaining caramel over the apples. Leave the last 1/4 cup for drizzling over the cake when you serve it. Pour batter evenly on top. Bake 60 minutes, or until toothpick inserted in cake comes out clean. Cool on rack for 5 minutes, then invert onto a plate. Serve warm with caramel drizzled on top and vanilla ice cream. Enjoy!

Fat Toad Farm Spring Caramel Carrot Cake

1 cup coarsely grated carrots
1 large egg
1/2 cup plus 2 tbs Fat Toad Farm Caramel
2 Tbsp packed brown sugar
1/2 cup canola oil
1/4 tsp vanilla extract
2/3 cup all-purpose flour
3/4 cup baking powder
1/4 tsp baking soda
1/4 tsp ground cinnamon
pinch of ground ginger, cloves, nutmeg, & salt
3 tbs plain goat cheese

Caramel-Lacquered Pork Belly

1/4 cup kosher salt
1/2 cup Fat Toad Farm Goat Milk Caramel
1/2 cup plus 1 tablespoon sugar
One 2-pound piece of meaty pork belly, skin removed
2 teaspoons Asian fish sauce
1 teaspoon tamarind concentrate
1 small Thai chili, minced
1 tablespoon fresh lime juice

Directions

In a small bowl, combine salt with 1 tablespoon of the sugar. Sprinkle the salt-sugar all over the pork belly. Wrap the pork in plastic, transfer to a plate; refrigerate overnight. Preheat the oven to 375°. Rinse the pork and pat dry. Set the pork in a small baking dish, fat side up, and add 1/2 cup of water. Bake for 45 minutes. Reduce the oven temperature to 325° and bake for about 45 minutes longer, until the meat is very tender. Let the pork cool, then cover and refrigerate until chilled, at least 2 hours. Preheat the oven to 400°. Cut the cold pork belly into 1 1/2-inch cubes. In a medium cast-iron skillet, heat the caramel over moderate heat. Add the pork and turn to coat with caramel. When the sauce starts to bubble, transfer the skillet to the oven and bake for 20 minutes, turning the pork 3 or 4 times until the cubes are evenly crisp. Using a slotted spoon, transfer the pork belly to plates. Spoon the caramel over the pork. Sprinkle with the cashews and serve.

Directions

Mix together egg, caramel, oil, brown sugar, and vanilla extract. Mix together all dry ingredients in a large bowl. Add wet ingredients and then add carrots. Pour into greased 9 inch round baking pan and bake at 350 for 35-40min. Let cool & remove from pan.

Beat together 3 tbs of plain goat cheese (or cream cheese) & 2 tbs Fat Toad Farm Caramel; frost

