

The Spoon



The Occasional Newsletter of Moonlight Kitchens

January 2019

Kitchen Hours: 24/7/365

Office Hours: 10–4 M–F

& by appointment

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The **Chocolate Dinner** is BACK!

For Valentine's Day (Feb. 14th) Moonlight Kitchens will be offering our popular **Chocolate Dinner**, which incorporates chocolate into every item on the menu. Special treats include chicken en mole and chocolate ravioli. And we'll learn a bit about chocolate by way of a tasting to start. Make reservations for you and your sweetie early, as this was a sell-out last time. Limit 14. \$50/guest. BYOB. Go to our website for reservation info at: store.moonlightkitchens.com



Are you on our mailing list?

moonlightkitchens.com/email

MAD HATTER
CONFECTIONS



Mad Hatter Confections is happy to accommodate special orders for themed fancy cookies or cookie plates. Call: Anne @ (406) 926-2720



Missoula Winter Market: Going Strong!

Open every Saturday at the [Missoula Senior Center](#) on the "Hipstrip" (Higgins & 5th) from 9am-1pm. Get fresh produce from our hard-working local farmers – the last of the great greens, a large variety of storage veg, eggs, dried flowers, bakery items & preserves, arts & crafts, coffee, & live music. Grab a friend and get there early.

Intimate Dining – Meeting – Event – Seminar – Classes?

Moonlight Kitchens' dining area and commercial kitchens are available for private use such as food prep for rehearsal dinners, kid and adult birthday parties, anniversary dinners, reunions, graduations, retirement parties, and even just a quiet dinner for a small group. Wifi, big screen TV, Sonos, coffee service, ADA accessible, private, comfy.

Contact: Anne @ 406.926.2720



Roast Chicken w/ Oyster Mushrooms & Winter Squash

Serves 4 400°F Prep: 30 minutes

Cooking: 2 hours Finish: 15 minutes

Note: You don't want to use ingredients that disguise the mushrooms – it will be plenty rich.

1 free range chicken (3 lbs.)

1 large head of garlic

Olive oil < ¼ cup

1 lb. winter squash (option: delicata is nice), halved, cleaned, & sliced ½" thick

2 shallots (approx. 1½" x 3" each)

¼ lb. oyster mushrooms, sliced ½" thick (get these at the Winter Market!)

¾ cup white wine (Chateau St. Michelle Dry Riesling), split

¼ teaspoon *fresh* rosemary, finely chopped Salt

¼ teaspoon each dried marjoram and thyme Fresh ground black pepper



Preheat oven to 400°F. Rinse the chicken, pat it dry, and sprinkle salt all over the skin. Set it breast-side up on a rack, either the folding kind set in a 9"x13" baking pan, or the flat kind set over the pan so there is room underneath. Trim roots off the head of garlic and slice the top off to expose the cloves. Drizzle about 1 tablespoon olive oil over the top. Set cut side DOWN in the pan under the rack. Roast chicken for 30 minutes.

Toss the squash, shallots, and mushrooms with ¼ cup of the wine, herbs, pepper, 2 tablespoons olive oil, and a large pinch of salt. At 30 minutes, remove chicken from oven, turn garlic cut side UP and add veg. If using the flat rack, remove it from the pan first. Do not crowd in extra veg as that will alter the cooking time. Roast for another 30 minutes. Check for too much browning on the top – cover with foil if it's getting too dark.

Remove pan from oven; remove done veg to a platter and turn chicken over and roast for another 15 minutes – test temp for doneness. Remove chicken from oven to platter and let rest for 5-10 minutes. Deglaze the pan with ½ cup wine and simmer liquid in a saucepan to reduce. Cut chicken into quarters and serve with vegetables, sauce, and a good loaf of bread – slurp. Pretend you're in France! (From: veggieobsession.com)

What is a "Chocolate Tasting"?

Usually a chocolate tasting focuses on one or two aspects of chocolate – comparing chocolate with similar ingredients, similar cocoa content, or various origins, or from the same growing areas but different processing styles. Try small nibbles and let the chocolate melt on your tongue. Savor the flavors.

For the tasting we'll have at our **Chocolate Dinner** we'll choose one of the above and provide palate-cleansers and technical info plus note sheets so you can make sure you get the "right" chocolate the next time you shop. If you do a tasting at home – do it *before* eating and start with the chocolate that has the least amount of added ingredients so you get a more unadulterated experience. Enjoy!

For more tips check out:

EatingWell.com/chocolatetasting

Fun dates to keep in mind:

Jan. 21 MLK Day – Full Moon, too!

Jan. 25 – Missoula Symphony Family Concert. (406) 721-3194
missoulasymphony.org

Feb. 1 – First Friday – Missoula

Feb. 2 – Groundhog Day ☺

Feb. 13 – Monthly meeting of "Western Women Who Get Shit Done" – check them out on FB.

Feb. 14 – Chocolate Dinner @ MK

Feb. 21– CFAC Farm Fresh Pitchfest

Mar. 2 – "Free the Seeds" Kalispell

Mar. 10 – Daylight Savings Time!

Mar. 15/16 - Made in MT Fair Helena

Mar. 30 – Five Valleys Seed Library Annual Seed Swap & Plant Exch. -MPL

Moonlight Kitchens is owned by Pat & Anne Little with the purpose of operating a triple bottom line business that provides a space for cooks to connect local food with our neighbors while supporting local farmers. Come learn from, work with, and be entertained by people who like real food!

406-926-2720 Stop in for a tour of the kitchens or the event space.

It's available for food happenings, small meetings, & educational events.