

# FLAVORS

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## On the Hunt

15 RECIPES TO  
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PHEASANT WITH GOUDA GRITS  
AND BARBECUED COLLARD GREENS  
*recipe by Burge Club (page 21)*

FALL 2013 FLAVORS

# ON THE HUNT

*Bag, collect or forage dinner this fall*

IRON SKILLETS, WOODEN SPOONS and a well-honed knife make up the arsenal of many a home cook. But in the spirit of a time when farm to table wasn't a trend but a way of life, flocks of Georgia chefs add bullets, buckshot, rod and reel to their armament. Whether you're on the hunt for a bit of sporting fun, a bite of Georgia's abundant bounty or simply the opportunity to commune with nature, friends and a dog or two, channel your inner Daniel Boone and revel in the chance to live off the land. We've flushed out a few ideas, along with recipes from top-notch hunting lodges, humble camps and local chefs who are game to veer off the beaten protein path. Ready, aim, fire it up!



WRITTEN BY SHELLEY SKILES SAWYER  
PHOTOGRAPHY BY JOHN HAIGWOOD AND KYLE RIPLEY, HAIGWOOD STUDIOS



## Cabin Bluff

Established in the late 1920s, secluded Cabin Bluff is tucked away in Woodbine, Ga., on the Cumberland River, directly across the Intracoastal Waterway from Cumberland Island. As one of the country's oldest hunting clubs, the lodge has played host to presidents and distinguished sporting enthusiasts from around the world. This Beretta Trident Affiliate (for the unfamiliar, this is quite a distinction) is mainly associated with bird hunting, but it's also an Orvis-endorsed fly fishing facility, boasting both offshore and flat fishing (fishing from flat boats in shallow water). And thanks to activities such as golf and sporting clays, guests can pursue their passion for the outdoor lifestyle year-round, all while dining on varied cuisine from chef Rob Podrasky starring game fish, venison, quail, wild boar and the like.

### Cabin Bluff

3852 Union Carbide Road (Woodbine)  
912/729-5960  
[cabinbluff.com](http://cabinbluff.com)



For Chef Podrasky's recipe for Pan-Seared Venison Tenderloin with Sweet Wine Reduction and Rum Poached Cherries, see page 72.

## Roasted Sweet Tea-Brined Turkey with Orange Cranberry Ginger Chutney

Recipe by Rob Podrasky, Executive Chef/Food and Beverage Manager, Cabin Bluff

Yield: 6 to 8 servings

- 4 large tea bags
- 2 cups granulated sugar
- 1 cup kosher salt
- 8 cloves fresh garlic
- 3 whole shallots
- 2 tablespoons black peppercorns
- 1 tablespoon juniper berries
- 3 bay leaves
- 3 sprigs fresh rosemary
- 3 sprigs fresh thyme
- 1 10–12 pound turkey

### Orange Cranberry Ginger Chutney (recipe included)

Bring 4 quarts water to a rapid boil, add tea bags and turn off heat. Let tea bags steep for 15 minutes; remove tea bags. Add sugar and salt to tea; stir until dissolved. Add garlic, shallots, peppercorns, juniper berries, bay leaves, rosemary, and thyme to complete the brine. Place brine in a large container and immerse turkey into brine. Refrigerate 24 to 48 hours, rotating turkey in brine as needed.

Preheat oven to 475 degrees. Remove turkey from brine, place on roasting pan with a rack, and cook at 475 degrees for 20 minutes, then lower heat to 350 degrees and cook for 1 1/2 hours or until internal temperature reaches 165 degrees. (No fat, stock or basting required!) Let turkey rest for 30 minutes before carving. Serve with **Orange Cranberry Ginger Chutney**.

### Orange Cranberry Ginger Chutney

- 2 cups fresh cranberries
- 1 cup granulated sugar
- 1 cup white balsamic vinegar
- 1 seedless navel orange, quartered
- 1 small knot ginger
- sea salt to taste

### For the Orange Cranberry Ginger Chutney

Combine cranberries, sugar, vinegar, orange, and ginger in a saucepot. Bring to a boil, reduce heat to low and cook until chutney starts to thicken (the bubbles will become larger). Remove from heat, season with salt as needed and refrigerate until ready to serve.

### 'TIS THE SEASON

The legal season for hunting most wild game begins in late fall and runs through the end of February. But if you're really game, there's no closed season or limit on the likes of groundhogs, pigeons, beavers or armadillos—yum!



For the author's and her uncle's recipe for Camp Jumbalaya, visit [flavorsmagazine.com](http://flavorsmagazine.com).

## Burge Club

Closer to home—a mere 45 minutes from downtown Atlanta—Burge is a private hunting preserve in Mansfield near Social Circle (it's open to non-members April through August). Steeped in history, it has belonged to the same family since before the Civil War. Members and their guests enjoy pheasant shoots, quail hunts, horseback riding and sporting clays, and non-members may rent the facility for business meetings or a fancy fête straight out of *Gone with the Wind*. Chef Andrew Featherstone employs his 25-plus years of experience, British background and Burge's certified organic garden to create wild game dishes that go well beyond the ho hum, making this a delicious destination.

### Burge Club

44 Jeff Cook Road (Mansfield)  
770/787-5152  
[burgeclub.com](http://burgeclub.com)



Andrew Featherstone

(referenced on page 20)

## Pan-Seared Venison Tenderloin with Sweet Wine Reduction and Rum Poached Cherries

Recipe by Rob Podrasky, Executive Chef/Food and Beverage Manager, Cabin Bluff

Yield: 2 to 3 servings

- 1 venison tenderloin
- 1 clove fresh garlic, crushed
- 1 sprig fresh rosemary
- 1 sprig fresh oregano
- 3 tablespoons extra virgin olive oil, divided
- freshly cracked black pepper and sea salt to taste

**Sweet Wine Reduction** (recipe included)  
**Rum Poached Cherries** (recipe included)

Clean tenderloin by removing silverskin. Combine garlic, rosemary, oregano, 2 tablespoons olive oil, pepper, and salt in a mixing bowl. Rub mixture onto venison and refrigerate 2 to 3 hours.

Preheat oven to 375 degrees. Heat sauté pan with remaining 1 tablespoon olive oil over medium-high heat and sear venison on all sides until golden brown. Remove from pan, place on roasting pan with a rack and roast 10 to 12 minutes or until internal temperature reaches 130 degrees. Remove from oven and allow to rest for 15 minutes before carving. Serve with a drizzle of **Sweet Wine Reduction** and some **Rum Poached Cherries**.

### Sweet Wine Reduction

- 1 shallot, julienne
- 1/2 cup sherry or Marsala wine
- 2 cups demi-glace or brown sauce
- 1 sprig fresh thyme
- freshly cracked black pepper and sea salt to taste

### For the Sweet Wine Reduction

After searing and removing tenderloin, add shallots to same pan and sauté until translucent. Deglaze with sherry and reduce by half. Add demi-glace and reduce by half. Remove from heat, add thyme, and season to taste. Strain through fine strainer and keep warm until ready to serve.

### Rum Poached Cherries

- 1 cup sun-dried cherries
- 1/2 cup dark rum
- 1/2 cup granulated sugar

### For the Rum Poached Cherries

Combine all ingredients in a saucepan, bring to a boil, reduce to a simmer and cook until cherries plump and liquid reduces by half. Keep warm until ready to serve.

### Cabin Bluff

3852 Union Carbide Road (Woodbine)  
912/729-5960  
cabinbluff.com

(referenced on page 40)

## "Asher Blue" Thumbprints

Recipe courtesy of Gibbs Smith

Yield: about 1 1/2 dozen

- 10 ounces crumbled "Asher Blue" cheese\*
- 3/4 cup butter, softened
- 1 1/2 cups all-purpose flour
- 3 tablespoons poppy seeds
- 1/4 teaspoon ground red pepper
- 1/8 teaspoon white pepper
- 1/8 teaspoon flaky sea salt
- 1/3 cup strawberry preserves (may substitute peach jam, raspberry jam, or apricot marmalade)

With your mixer, beat cheese and butter at medium speed until fluffy. Slowly add flour, poppy seeds, both peppers, and salt. Beat until just combined. Roll dough into 3/4- to 1-inch round balls, cover and chill 2 hours.

Preheat oven to 350 degrees. After chilling, arrange balls on lightly greased baking sheets or baking sheets lined with nonstick parchment, and press a thumbprint into each ball of dough, leaving a thumb-sized indentation. Bake for 15 minutes, or until golden. Transfer to wire racks or a wax paper-covered counter to cool completely. Fill each thumbprint with about 1/4 teaspoon preserves and try not to eat every single one before your guests arrive!

\*From *Sweet Grass Dairy* in Thomasville, Ga., and available at farmers markets and certain grocery stores.

(continued from page 71)

## DUNWOODY/PERIMETER

**Alon's Bakery and Market** 4505 Ashford Dunwoody Road, 678/397-1781 A neighborhood favorite, Alon's Bakery and Market includes European-style pastries, cookies, artisan breads and wedding cakes as well as an artisan cheese selection with over 120 varieties from local and global producers. Alon's also offers gourmet prepared foods, wood-fired pizza, wines, flowers, gifts and seasoned ready-to-cook meats. Also, we serve all-natural, hormone-free beef, locally grown organic vegetables and home-grown heirloom tomatoes, fresh cream, and natural starters for our breads. [alons.com](http://alons.com)

**Cabonara Trattoria Italian Restaurant** 5499 Chamblee Dunwoody Road, 678/587-9100 Authentic Italian dining in a relaxing atmosphere. Signature dishes include rich pastas and risottos, Osso Buco, lamb, veal specialty dishes, steak and fresh fish. Extensive wine list. [carbonaradunwoody.com](http://carbonaradunwoody.com)

**Café Intermezzo** 4505 Ashford Dunwoody Road, 770/396-1344 Café. European coffehouse known for specialty coffee drinks and fantastic desserts with more than 100 different pastries made daily, plus soups, salads, sandwiches, teas, beer, wine and liquor. Free Wi-Fi. [cafeintermezzo.com](http://cafeintermezzo.com)

**The Capital Grill** 94 Perimeter Center W., 770/730-8447 Featuring renowned dry-aged steaks, hand-carved and grilled to perfection, the freshest seafood flown in daily and culinary offerings crafted with fresh, local, artisanal ingredients. [thecapitalgrille.com](http://thecapitalgrille.com)

**Marlow's Tavern** 1317 Dunwoody Village Parkway, Suite 102, 770/559-7528 Classic American tavern fare and beverage. Menu features daily specials made with fresh, seasonal ingredients. The bar offers a large selection of wines by the glass or bottle, an extensive selection of domestic and imported beers and microbrews and classic cocktails and signature Martinis. [marlowstavern.com](http://marlowstavern.com)

**Moondog Growlers** 5564 Nandina Lane, Suite D, 770/390-0660, Before beer was bottled, the only way to take your favorite home was a growler—a reusable container. That's the inspiration behind Moondog Growlers. Pick from 30 craft beers on tap. We'll put it in a growler, so you can enjoy it at home and bring your growler back anytime for more delicious fills. [moondoggrowlers.com](http://moondoggrowlers.com)

**Sage Woodfire Tavern** 4505 Ashford Dunwoody Road, 770/804-8880 Sage offers a city-chic yet casual atmosphere featuring contemporary American cuisine with global influences. Live music Monday through Saturday and Ladies' Night every Friday and Saturday. [sagewoodfiretavern.com](http://sagewoodfiretavern.com)