



KITCHEN CAPTAIN Chef Tim Creehan whipped up some delectable dishes in a custom DCS kitchen at this spring's Yacht Expo. Even if you weren't able to head down to this year's event, you can still dig in to Tim's creations in your home. The recipes at right offer a "spirited" take on a couple delicious favorites. Bon Appétit!

dressed to grill



Here's the rub: your grill is your pal, but it can be a bit calous in its treatment of your other pal, the meat. Arm your meat with a little extra flavor from renowned Chef Tim Creehan. Tim's Grill Plus Instant Marinades come in five low-fat, low-sodium, low-cholesterol flavors. Rub down at home with the same great flavors Tim uses at his award-winning restaurant, The Beachwalk Café. They're easy-to-use and delicious, and no wait time is necessary for the flavors to absorb. Call (877) 734-9532 or visit www.chefsgillplus.com

Venison Steak with Five Rivers Sauce

4 (8-oz) venison strip loin steaks
Kosher salt and white pepper to taste
1 cup flour
2 tbsp. canola oil
1 cup chopped tomato
2 tsp. chopped garlic
1 cup Five Rivers® merlot
1 stick butter, chopped
2 tbsp. chopped fresh basil

Preheat oven to 400 degrees. Season steaks with salt and pepper, and dust in flour. Heat the oil in a sauté pan until almost smoking. Add venison and sear on both sides. Place in oven for 10 to 12 minutes.

Remove steaks from pan and keep warm. Add tomato and garlic to same pan, sauté lightly. Add merlot and cook until reduced by half. Whisk in butter gradually until fully incorporated. Stir in basil. Top steaks with reduction sauce and serve.

Woodford Reserve English Cream

8 egg yolks
1 cup sugar
1 tbsp. vanilla
2 cups heavy cream
1/3 cup Woodford Reserve bourbon

In a saucepot, bring the heavy cream to a slow boil. Combine all of the remaining ingredients in a separate bowl and blend.

Add one cup of the heated cream to the bowl and stir continuously. Pour this mixture back into the saucepot with the remaining cup of cream. Stir the mixture until steaming (do not boil). Chill for a few hours and serve over fresh berries.

