

Cooking Demos with Chef Dave

Monday, June 24

3:00pm - 4:30pm • Aerie Restaurant

Friday, June 28

1:00pm - 2:30pm • Level 17

Join us for a cooking demonstration with Chef Dave. The cost is \$25 and includes samples and recipes. Space is limited, so sign-up today!

Chef Dave's Granola Bar Recipe

- 3 C. oatmeal
- 1 ¼ C. peanut butter
- 1 ½ C. honey
- 2 tsp. salt
- ½ tsp. cinnamon
- ¼ C. sunflower seeds
- ¼ C. sesame seeds
- 1 C. pumpkin seeds and/or chopped pecans
- 1 C. dried cherries

Place sunflower, sesame, and pumpkin seeds on a sheet pan and bake 350° until toasted and fragrant. (10 minutes)

Combine oats, peanut butter, salt, cinnamon and dried cherries. Add toasted seeds. In a pot, heat honey to 242° (soft ball). Pour into oat mixture, mixing quickly until combined. Pour onto greased 9 x 12 and press flat.

Cool and cut to desired size.



Executive Pastry Chef - Dave Sicotte

Chef Dave Sicotte, the Executive Pastry Chef at Grand Traverse Resort and Spa, oversees the baking and pastry department for the resort. Chef Dave is best known in the area for his stunning sugar and chocolate showpiece work.

Chef Dave has competed in various national pastry competitions including the prestigious Paris Gourmet U.S. Pastry Competition, the National Bread and Pastry Team Championship and most recently the Great Lakes Gourmet – Cocoa Noel Regional Pastry Competition.

Outside of his baking and pastry arts passion, Chef Dave is employed part time as a firefighter/EMT with the Grand Traverse Metro Fire Department. Chef Dave also served as Captain, Lieutenant, Assistant Training Officer and company president with the Hyde Park Fire Department of New York and has spent over ten years as a firefighter/EMT.

