



SILVERADO RESORT
GOLF | SPA | TENNIS
NAPA, CA

Champagne, Honey & Sweet Garlic Mustard Pork Chops

Ingredients

- 1/3 cup mayonnaise
- 2 Tbsp champagne, honey & sweet garlic mustard
- 2 Tbsp honey
- 1/8 tsp garlic powder
- 1/4 tsp smoked paprika
- 1/4 tsp salt
- 1/4 tsp Freshly cracked pepper
- 1 Tbsp cooking oil
- 4ea Bone in Pork Chops

Method

1. Preheat the oven to 350°F. Prepare the honey mustard sauce by stirring together the mayonnaise, Dijon, honey, garlic powder, paprika, salt, and freshly cracked black pepper.
2. Use a paper towel to dry off the surface of the pork chops, then season each side with a pinch of salt and freshly cracked pepper. Heat one tablespoon of cooking oil in a heavy skillet over medium-high heat. When the skillet is very hot add two pork chops at a time and cook until golden brown on each side (3 minutes each side). Place the browned pork chops in a casserole dish (it's okay if they overlap slightly).
3. Smear the honey mustard sauce over both sides of the pork chops in the casserole dish. Bake for about 30 minutes for 1-inch thick chops, about 20 minutes for ¾-inch thick chops, or until the internal temperature reaches 145°F. To achieve more browning, switch the oven to broil and broil the chops for 3-5 minutes or until the surface is golden brown and bubbly. Serve hot.



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Honey Mustard Roasted Whole Chicken

Ingredients

- $\frac{3}{4}$ Cup Honey Mustard
- 4 Tablespoons Unsalted Butter
- 1 Tablespoon Salt
- 1 Teaspoon Black Pepper
- 1, 5 Pound Whole Chicken, innards removed
- $\frac{1}{2}$ Lemon
- $\frac{1}{2}$ Bulb Garlic
- 1 Shallot

Method

1. Preheat the oven to 350 degrees F.
2. Rinse whole chicken under cold running water. Pat chicken dry with paper towels. Place chicken breast-side up in a roasting pan with roasting rack.
3. Mash mustard, butter, salt, and pepper together in a small mixing bowl. Use your hands to spread the mixture all over the chicken and under the skin of the chicken.
4. Wash your hands. Place the lemon half, garlic bulb half, and shallot in the cavity of the chicken. Tuck the wings under the body of the chicken and tie the legs together with kitchen string.
5. Roast chicken for 1 hour and 40 minutes, until internal temperature of chicken reads 165 degrees F.
6. Let chicken rest for about ten minutes before carving and serving. Chicken will last, cut into eight pieces, wrapped in foil or in an air-tight container under refrigeration for a week.



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Fig Balsamic Mustard Salad

Ingredients for the dressing

- 3/4 cup extra virgin olive oil
- 1/3 cup balsamic vinegar
- 2 tablespoons Fig Balsamic Mustard
- 1/4 teaspoon garlic powder
- 1/2 teaspoon salt
- 1 dash freshly ground black pepper

Method

1. Combine all ingredients—oil, vinegar, mustard, garlic powder, salt, and pepper—in a jar. Cover and shake until well blended. Alternatively, you can use a whisk or electric blender to combine the ingredients. Taste and adjust seasonings.
2. Toss with baby greens, shaved young vegetables (radish, beets, celery or anything tasty on hand), feta cheese, and pistachios.....enjoy!



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Herb Garden Mustard Glazed Salmon

Ingredients

- 2ea garlic cloves
- ¾ tsp finely chopped rosemary
- ¾ tsp finely chopped thyme
- 1TBL dry white wine
- 1TBL extra virgin olive oil
- 4TBL herb garden mustard
- 6ea 6oz to 8oz Salmon Filets
- Salt and pepper
- 6ea Lemon Wedges

Method

1. In a mini food processor, combine garlic, rosemary, thyme, wine, oil, Dijon mustard, and 1 tablespoon of whole-grain mustard. Grind the mustard sauce until combined, about 30 seconds. Transfer to a small bowl. Add remaining 1 tablespoon of whole-grain mustard to the sauce and stir to combine. Set aside mustard sauce.
2. Preheat the broiler. Line a heavy rimmed baking sheet with foil. Spray the foil with nonstick spray. Arrange the salmon fillets on the baking sheet and sprinkle them with salt and pepper. Broil for 2 minutes. Spoon the mustard sauce over the fillets. Continue broiling until the fillets are just cooked through and golden brown, about 5 minutes longer.
3. Transfer the fillets to plates and serve with lemon wedges.



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Sweet & Spicy Mustard Sausage

Ingredients

- ½ cup honey
- ¼ cup apple cider vinegar
- 2TBL sweet & spicy mustard
- ½ tsp salt
- 1# Italian sausage

Method

1. Mix honey, vinegar, mustard and salt.
2. Cut sausage into 1" sections. Saute sausage bites until browned.
3. Add honey mixture and simmer for 2 minutes.
4. Enjoy!



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Stone Ground Mustard with Pale Ale Beer Cheese

Ingredients

- 2TBL unsalted butter
- 3TBL all-purpose flour
- 3/4cup milk
- 2/3cup beer
- 1tsp Worcestershire sauce
- 1TBL mustard
- ½ tsp garlic powder
- ¼ tsp smoked paprika
- ¼ tsp salt
- 2.5 cups shredded sharp cheddar cheese

Method

1. Melt the butter in a medium saucepan over medium heat. Add the flour and whisk together until a thick and clumpy paste forms, about 1 minute.
2. In a slow and steady stream, whisk in the milk. After it's all added, continue whisking until it slightly thickens, about 1 minute.
3. One at a time, whisk in the remaining ingredients.
4. Remove the cheese dip from heat and pour into a serving dish. Sprinkle with extra cheese, if desired. The dip will be thin right off the stove, but will begin to thicken after a few minutes. It's delicious warm or room temperature.
5. Cover and store leftovers in the refrigerator for up to 1 week. Heat over stovetop or in the microwave before serving again.