

Presentation

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Whipped Potatoes

Per Serving (excluding unknown items): 2962 Calories; 242g Fat (70.9% calories from fat); 96g Protein; 127g Carbohydrate; 22g Dietary Fiber; 873mg Cholesterol; 2277mg Sodium. Exchanges: 3 Grain(Starch); 11 Lean Meat; 6 Vegetable; 0 Fruit; 1/2 Non-Fat Milk; 41 1/2 Fat; 3 Other Carbohydrates.

Asparagus

Servings: 6

1 1/2 pounds asparagus, cleaned and peeled

Clean and bundle asparagus into ten bundles. Cut bottom stems to be even.

Blanch in boiling water for up to 1 minute. (Just until bright green.)

Citrus Vinaigrette

Servings: 8

1 large orange, zested and juiced

1/8 cup white wine vinegar

1 medium lemon, zested and juiced

1 tablespoon honey

dash oregano

1/2 cup canola oil

Combine all in a blender and puree.

Lemon Vinaigrette

Servings: 8

1/8 cup lemon juice

1/8 cup white wine vinegar

1 teaspoon lemon zest

1 teaspoon honey

1/4 cup olive oil

salt and pepper, to taste

parsley, to taste

Combine lemon juice, parsley, vinegar, zest and honey in a food processor. Puree.

With the machine still running, drizzle in olive oil until an emulsification holds.

Molten Chocolate Cakes

Servings: 6

3/4 cup unsalted butter

3 teaspoons cocoa, plus more for molds

9 ounces bittersweet chocolate

6 large eggs

3/8 cup sugar, heaping

Preheat oven to 400 degrees F.

Grease and lightly coat with the cocoa enough ramekins or custard cups for each serving.

Place butter and chocolate in a microwavable bowl and heat for 1 minute on high or until chocolate has mostly melted or butter begins to boil over.

Beat together eggs and sugar until sugar has dissolved into eggs. Whisk in cocoa.

Whip the melted chocolate mixture into the eggs and divide batter between molds.

Place filled molds on a baking sheet, and bake until the sides have set but the centers are slightly jiggy about 10 minutes. (Centers should register at 140 F.)

For each mold, turn it upside down onto a plate and wait about 5-10 seconds. Lift up one side of the mold and cake should fall out onto plate.

Dust with powdered sugar and serve with fresh strawberries and a dollop of whipped cream or creme fraiche.

Whipped Creme Fraiche

Servings: 24

6 cups heavy whipping cream

2 teaspoons vanilla extract

1 1/4 cups sour cream

1 3/4 cups confectioner's sugar

1 teaspoon orange zest

Beat all ingredients together in a 6 quart bowl until stiff peaks form.

Chicken Fricassee - Country Style

Servings: 8

1 whole chicken, cut into 8 pieces

Salt and white pepper, to taste

2 ounces butter

1 cup onion, chopped

1/2 cup all-purpose flour

1/2 cup chardonnay

2 cups chicken broth

1 Bay leaf

3 sprigs fresh thyme

1/2 tsp cracked black pepper

3 sprigs fresh parsley

1 clove garlic, crushed

4 ounces half and half

nutmeg, to taste

Sprinkle salt and pepper over the chicken pieces.

Melt the butter in a large saute pan or chicken fryer. Sauté chicken slowly as to not brown.

Add the onions to the pan and sweat.

In the saute pan, sprinkle the flour over the chicken and onions. Stir to incorporate into all of the butter. Continue to cook for a couple of minutes, stirring constantly.

Add the white wine to the pan. It will bubble. Follow it with the chicken broth. (For best results, heat the broth before adding.)

Add the pepper, parsley, thyme and garlic. Cover and simmer over low hear for approximately 30 minutes.

Remove the pan from the heat. (Can be served "country-style" at this point)

For a cleaner presentation:
Transfer the chicken to another pan and cover with foil and keep warm. Strain the sauce through a fine seive into a clean pan.

Add half and half and bring the sauce to a simmer over medium-low heat. Season with nutmeg and adjust the salt and pepper.

Place chicken back in sauce and serve immediately.

Cream Anglaise

Servings: 48

12 egg yolks

1 cup sugar

1 vanilla bean, split

1 quart milk

Bring milk and vanilla to the point where steam begins to come off the mixture. (About 140 degrees)

In a separate bowl, whisk together eggs and sugar until well-combined.

Temper hot milk into egg mixture. Return mixture to pan.

Heat while stirring until the mixture begins to thicken (approximately 180 - 185 degrees)

Ganache

Servings: 10

1/2 pound bittersweet chocolate

3/4 cup heavy cream

Melt together until smooth.

Ginger Glazed Carrots

Servings: 4

1/2 pound carrots, peeled

1 1/2 ounces butter

1/4 cup sugar

1 teaspoon fresh ginger, chunked

Cut the carrots into medium-sized chunks.

Place carrots in a pot and add enough water to cover.

Add sugar, butter and ginger.

Bring to a boil; simmer until carrots are fork-tender.

Remove carrots from water with slotted spoon.

Allow syrup to reduce into a glaze.

Summer Roasted Chicken

Servings: 4

1 chickens, whole

salt and pepper, to taste

1 onion, cut in 1/2" cubes

1 carrot, cut in 1/2" cubes

1 celery stalk, cut in 1/2" cubes

2 cloves garlic

1 sprig sage

1 sprig thyme

1 sprig rosemary

1 sprig oregano

2 cups chicken stock

1 ounce butter

In a large roasting pan, place onions, carrots, celery, garlic and herbs in the bottom.

Rinse chicken and cut in half, removing the back.

Rub chicken with butter and season with salt and pepper on both sides of the pieces.

Place chicken in pan. Bake 15 minutes at 425.

Reduce heat to 375 and cook for 15 minutes. Baste with juices. Continue to cook for another 15 minutes or until done. (180 in the thigh)

Remove from pan and allow to cool to the point where they can be handled.

Remove all bones except for wing and leg bones. (Optional)

Make a gravy from the veggies in the pan.

Reheat chicken in oven until 165 degrees. Serve with gravy.

based on recipe by Chef Jack Shoop via Chef Dann Reid

Summer Salad

Servings: 4

4 cups greens, based on availability

1 cup summer squash, julienned

1 cup cucumber, julienned

1/2 cup baby carrots, julienned

1/2 cup red bell pepper, julienned

4 ounces hearts of palm, chopped

Arrange greens and vegetables on plate.

Combine dressing ingredients in food processor or with whisk. Drizzle over plated salad.

Whipped Potatoes

Servings: 6

3 large baking potatoes, whole, unpeeled

1 cup milk, 2% lowfat

1 cup butter

salt and pepper, to taste

Place washed, whole and unpeeled potatoes in a large pot and cover with water.

Bring to a boil, add 1 T Salt per quart of water then simmer until a knife pulls out easily.

Remove potatoes from water and cool just until they are cool enough to handle. While waiting, melt butter into milk and bring mixture to a boil. Keep an eye on this as it will easily boil over. Remove from heat and set aside.

Peel potatoes and process through the fine blade of a food mill back into the pot that they were cooked in.

Over a low heat, cook - while stirring - the potatoes until they become slightly dry. (About 2 minutes.)

Slowly add in milk and butter mixture by ladle-fuls. Continue adding until mixture holds only a soft peak.

Season to taste with salt and pepper.

based on recipe by Chef Dann Reid