

# THE FRENCH CHEF



## Coq au Vin

- Chicken-marinated in red wine overnight
  - S&P TT
  - 1 tbsp olive oil
  - 2 oz bacon lardons or pancetta
  - 4 cloves garlic, smashed
  - 6-8 pearl onions
  - 2 baby carrots, diced
  - ½ rib celery, sliced bias
  - 6 scallions, sliced bias
  - 6 oz wild mushrooms, sliced
  - 1 cup red wine
  - 1 cup broth
  - 2 tsp tomato paste
  - 1 tbsp dried porcini
  - 1 bay leaf
  - 1 thyme sprig
  - 1 tsp balsamic vinegar glaze
1. Coat bottom of a heavy bottom pot with oil, add pork to brown and render fat.
  2. Brown chicken on both sides slightly in bacon fat, remove, set aside.
  3. Add garlic, onions, carrots, scallions and celery brown slightly.
  4. Add fresh mushrooms to pan, cook until they start to wilt. Add more oil if needed.
  5. Deglaze with wine, bring to a boil, reduce by half.
  6. Add broth, paste, porcini, thyme and balsamic.
  7. Return chicken to pot, bring to a boil, discard chicken tongs.
  8. Liquid should almost cover pan contents. Lower to a simmer, cook covered on stovetop for apx. ½ hour.
  9. Add water if liquid evaporates too fast.
  10. Adjust seasoning with S&P, **remove bay and herb sprigs**, keep covered until ready to eat.

## Pommes Galette

- 3-4 gold potatoes, shredded
  - Oil for frying
  - S&P TT
1. Heat pan on medium high heat, add oil.
  2. Once potatoes are shredded work quickly to get into preheated pan with hot oil.
  3. Press potatoes down to form disc.
  4. Working with medium heat fry on each side and golden brown.
  5. Remove from pan and place on paper towel, season with S&P while still hot.

## French Country Salad

- Grain mustard
- Olive oil
- Lemon juice
- Splash vinegar
- S&P TT
- Lettuces, whole or chopped
- Tomatoes, diced
- Cucumbers, sliced
- Radishes, sliced
- Blue cheese, crumbled
- Nuts

1. Combine mustard, olive oil, lemon juice, vinegar, S&P in a large bowl, whisk to form dressing.
2. Gently toss remaining ingredients together into dressing bowl.

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