

Chicken Paprikas

Yield: 10 portions

Ingredients:

Chicken thighs, skinned and boned	20 ea.
Onions, small diced	8 oz.
Chicken stock	1 qt.
Arrowroot	¼ oz. or as needed
Hot Hungarian paprika	2 oz.
Salt and pepper	to taste
Sour cream	12 oz.

Procedure:

1. Sear the chicken in a heavy bottomed pan after dredging it completely in the spices.
2. Add the onions and continue to cook until soft.
3. Add the chicken stock and any remaining spice mix.
4. Simmer until the chicken reaches an internal temperature of 150F.
5. Remove chicken to a warm pan to hold.
6. Bring the liquid to the boil.
7. Dissolve the arrowroot in cold water to form a slurry. Combine the boiling liquid and the slurry.
8. Test the thickness and add more slurry if necessary.
9. Taste and adjust seasonings. Temper the hot liquid into the sour cream and combine.
10. Find appropriate plates. Blanch and prepare a green vegetable to plate.
11. Plate starch choice (see below), green vegetable, and then chicken. Check the sauce and be sure that it is not broken.
12. Pour over the chicken and hold for service.

Notes: this dish is traditionally served with Knokedlei, a larger version of spaetzle. At Julia, we served this with asparagus spears and rice pilaf.

Chicken Saltimbocca with Orzo and Broccoli Rabe

Yield: 5 portions

Ingredients:

Chicken breast, 6 oz.	5 ea.
Sage, fresh	1 bunch
Prosciutto, sliced thinly	10 slices
Flour, seasoned with SPG	½ c
Butter	2 oz.
Oil	1 oz.
White wine	4 fl. oz.
Chicken stock	1 pt.
Lemons	4 ea.
Orzo	1 ½ cups
Red peppers	2 ea.
Broccoli rabe, trimmed and blanched	3 bunches

Procedure:

1. Lay the chicken breasts skin side up on the board and cover with plastic wrap. Gently tap the chicken with a mallet until the chicken is uniform in thickness.
2. Select 10 good leaves from the sage.
3. Lay two leaves across each breast and then wrap each with two slices of prosciutto. Allow to set in the cooler for 20 minutes.
4. Zest and juice the lemons.
5. In the meantime, roast the red peppers over an open flame. When they are completely charred, remove to a bowl and cover tightly. Hold 10 minutes and then wash the char from the peppers and small dice.
6. Cook the orzo in the usual manner. Season and add the diced peppers to the orzo. Hold hot for service.
7. Blanch the broccoli rabe. Saute in a little olive oil at service.
8. When the other items are prepped and ready, retrieve the chicken from the cooler. Dust each breast in the seasoned flour.
9. Heat the butter and oil in a large saute pan. Saute the breasts until lightly browned. Finish in the oven as necessary.
10. Deglaze the pan with the white wine and lemon juice. Reduce by half and then add the stock. The result should thicken into a sauce. Thicken further with an arrowroot slurry as necessary.

11. Taste and adjust. Plate the orzo and broccoli rabe with the finished breast on top. The two sage leaves should be showing through the prosciutto.
12. Finish with the sauce and lemon zest and serve at once.

Corn Chowder

Yield: 10 portions

Ingredients:

Red Potatoes, washed and large diced, skin on	4 lbs.
Celery, medium diced	3 stalks
Onions, medium diced	1 large
Red peppers, small diced	2 ea.
AP flour	6 oz.
Butter	6 oz.
Corn, whole roasted on the cob	4 ears
Corn, creamed	1 small can
Chives, small diced	small bunch
Thyme, fresh, picked and chopped	1 T
SPG	½ oz.
Veggie Base	2T
Milk	3 qts.

Procedure:

1. Dice the potatoes leaving the skin on and par cook in water in a separate pan until fork tender.
2. Melt butter, sauté onions, peppers, and celery until softened. Add flour and make roux. Roux should resemble mashed potatoes in texture.
3. Roast the corn in a 425F oven rubbed with oil and SPG for 15 minutes or until softened. Cool and remove from the cob.
4. Add milk on high heat to the roux and the vegetables. Stir vigorously until soup is thickened, about 4- 5 minutes.
5. Add base, seasonings, chives. Add corn and potatoes as well.
6. Taste and adjust. Remember to thin a bit as potato starch will cause further thickening.
7. Pan and hold for service at 160F or higher.

Dijon Crusted Lamb Rack with White Beans and Chard

Yield: 10 portions

Ingredients:

Lamb racks, frenched and split in half	5 ea.
Dijon mustard	6 oz.
Parsley, stemmed and chopped	1 bunch
Rosemary, stemmed and chopped	6 stalks
Panko breading	1 pt.
SPG	3 oz.
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Shiitakes, stemmed and julienned	1 qt.
Fennel, small diced	2 bulbs
Swiss chard, washed, chopped, and blanched	3 bunches
White beans, cooked	3 cups
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Beef stock	1 qt.
Red wine	1 cup
Arrowroot	½ oz.
Herbs de Provence, dry	1 T

Procedure:

1. Season the lamb racks with the SPG. Sear on all sides in a hot saute pan.
2. Remove the rack from the pan and set aside.
3. While the pan is still hot, add the red wine from the last stage of the ingredients. Reduce by half.
4. Add the beef stock and the herbs de Provence and return to the boil. Thicken with the arrowroot in a cold water slurry.
5. Adjust seasoning and hold hot. Do not allow to reduce or the salt will concentrate.
6. Coat the meaty part of the lamb racks with the mustard. Combine the panko with the chopped herbs and then coat the mustard covered racks with the panko mix. Roast in a hot oven, 400F until the internal temp reaches 120F. Allow the lamb to rest for 10 minutes.
7. In a separate pan, sweat the fennel in a little oil. Add the mushrooms and blanched chard and saute.
8. Add the beans, and continue to heat until the mixture is hot.
9. To plate, cut each rack in half again, so that each has two bones. Place the bean mixture down in the center and then place the racks on top with the bones interlocked so the racks stand up. Finish with the sauce and serve at once.

Maryland Crab Chowder

Yield: 10 portions

Ingredients:

Crabmeat, canned	1 1lb. can
Celery, small dice	1 lb.
Onion, small dice	1 lb.
Carrot, small diced	1 lb.
Crushed tomatoes	2 #303 cans
Crab or clam stock	2 qts.
Red "B" potatoes, medium diced	4 lbs.
Corn, roasted	4 ears
Old Bay	½ oz.
Thyme, fresh chopped	3 T
Parsley, fresh chopped	2 T
SPG	½ oz.
Cayenne pepper	to taste

Procedure:

1. Roast the corn in the oven at 350 F for 20 or so minutes to caramelize some sugars. Remove from the cobs with a French knife.
2. Wash and dice potatoes. Medium dice them, leaving the skins on.
3. Saute onions, celery, and carrots in oil. When softened, add corn and crabmeat. Stir. Add tomato, potatoes, and stock. Allow to simmer, 15 minutes or until the potatoes are cooked.
4. Add herbs and seasonings, simmer 10 minutes more. Taste, adjust, and hold for service at 160F or higher. Remember that a little cayenne does a lot.

Forest Mushroom Strudel

Yield: 8 portions

Ingredients:

Puff pastry sheets	2 sheets
Celery, small diced	8 oz.
Carrots, small diced	8 oz.
Onions, small diced	12 oz.
Butter	2 oz.
Flour	2 oz.
Fresh mixed mushrooms	24 oz.
Veggie stock	1 qt.
SPG	tt
Fines Herbes, dry	2 t
Madeira or Marsala	1 c
Gravy Master (optional)	1 t

Procedure:

1. In a large saucepot, melt butter on medium heat. Sweat the celery, onions, and carrots in the butter until soft. Combine with flour to make roux. The roux should look like mashed potatoes in texture.
2. Add hot stock to roux. Measure closely, as over watering will produce runny gravy. Mix vigorously on high heat with round whip or use immersible blender until smooth. Simmer to cook out starch 10 minutes and then adjust thickness.
3. Add the Gravy Master if desired. Taste and adjust seasonings.
4. Hold at 160F or higher.
5. To prepare the mushrooms, heat a very little bit of oil in a hot saute pan. Add the mushrooms and sear, turning often. Add the marsala and reduce by 3/4. Combine the mushroom mix with the sauce.
6. Thicken the sauce with an arrowroot slurry.
7. For the strudels, cut each pastry sheet into four even squares.
8. Using a slotted spoon, place some filling into the center of each square and roll and seal in the same way that you would roll a wrap or burrito. Brush with egg wash. Take care not to get much liquid in the roll or it will blow out.
9. Cut three vents in the top of each piece before cooking.

10. Cook at 375 until pastry is fully cooked, light and fluffy, about 15 minutes.
11. Serve at once using the sauce to plate.

Notes:

1. Herbs should be chopped finely and must be free of stems. If the herbs don't look good, don't use them. Smell chopped fresh herbs to be sure they are free of mold

Orecchiette with Broccoli Rabe and Housemade Italian Sausage

Yield: 12

Ingredients:

Broccoli Rabe, blanched	2 lbs.
Olive Oil	3 fl. oz.
Italian Sausage, bulk	3 lbs.
Onion, minced	1 large
White wine	1 cup
Pasta sauce, prepared	1 qt.
Orecchiette pasta	3 lbs.
Garlic, roasted	2 bulbs
Parmesan	8 oz.
Basil, picked and chiffonade	1 bunch

Procedure:

1. Cook and hold cold al dente pasta in the usual manner.
2. Trim the broccoli rabe and blanch in the usual manner.
3. Assemble all mis en place.
4. At service, add a little olive oil to a hot saute pan. Add sausage and onion. Stir until sausage is cooked and onion is lightly browned.
5. Deglaze with white wine and add pasta sauce and roasted garlic.
6. Add two stalks per order of the broccoli rabe and a portion of cool pasta. Continue to move in the pan until all ingredients are hot.
7. Plate and garnish with basil and parmesan. Serve at once.

Panko Fried Shrimp with Chili Aioli

Yield: 12 portions

Ingredients:

Panko bread crumbs	7 oz.
Eggs	4 ea.
Seasoned flour for dusting	1 cup
Shrimp, 16/20, peeled and deveined, butterflied	3 ½ lbs.
Mayonnaise	1 pt.
Chili powder	2 T
Coriander	1 t
Cumin	1 t
Salt and pepper	To taste

Oil for frying variable, make sure that the fat is at least deep enough to cover the shrimp.

Procedure:

1. Peel and devein the shrimp. Butterfly so that the shrimp are open.
2. Set up the breading station so that the shrimp are dusted with flour, dipped in the egg, and coated in crumbs.
3. Allow rest in the cooler at least 1 hour before service.
4. Blend remaining ingredients with the immersion blender and quart for service.
5. At service, deep fry the shrimp until they are golden brown in color.
6. Arrange cooked shrimp on the plate in circle. Spoon the chili aioli around the outside perimeter of the plate. Finish the plate with a pluche of baby green in the center of the plate.
7. Serve at once.

Petits Filets with Grape Tomato Confit, Potato Latke, and Chimichurri Sauce

Yield: 5 portions

Ingredients:

5 petit filets of beef, 4- 5 oz.

1 ½ oz. SPG mix

Procedure:

1. Once the lip section has been separated from the eye of the rib, lay it flat on the board. Be sure to remove any solid fat from the meat.
2. Hold cold until 20 minutes prior to service.
3. At service, season the beef with the SPG. If possible, char the outside thoroughly, and leave the inside very rare. If charring is not possible, sear on very high heat.
4. Hold for service; slice and plate to spec.

Grape Tomato Confit

Yield: 1 pts.

Ingredients:

Grape tomatoes, split	2 pts.
Garlic cloves	2 ea.
Olive oil	6 fl. oz. cup or enough to cover tomatoes
SPG	¼ oz.
Balsamic vinegar	1 oz.

Procedure:

1. Wash and split the grape tomatoes.
2. Cover the tomatoes and the garlic cloves and roast in 350F oven, 15- 20 minutes, until they take on a cooked appearance.
3. Remove from the oven and pour off the excess oil and the garlic cloves. Save for later use or discard.
4. Season with SPG mix and then toss the tomatoes with the balsamic vinegar.
5. Hold hot for service at 160F or higher.

Potato Latkes

Yield: 10 cakes

Ingredients:

Russet potatoes, peeled and shredded	1 ½ lbs.
Onions, minced	5 oz.
Lemon juice	5 oz.
Eggs, beaten	10 ea.
Bread Flour	10 oz.
Chives, fresh, chopped	2 bunches
SPG	3 oz.

Procedure:

1. Place the potato shreds in a steel bowl with the lemon juice and onion. Toss together and hold 20 minutes.
2. Wring excess water from the potatoes and add the eggs, flour, SPG, and chives.
3. Form into pancakes using a #12 scoop. Form them on the flat grill and then pan fry at 350F until golden and crispy outside. Drain on paper towels and hold for service. If the cakes need to be recrisped, they can be flashed again in the fryer.

Chimichurri Sauce

Yield: 1 pt.

Ingredients:

Flat leaf parsley, stemmed and chopped	1 c
Extra virgin olive oil	¾ c
Red wine vinegar	¼ c
Oregano, dry	2T
Cumin	2t
Sea salt	1t
Garlic, fresh, minced	1T

Sriracha sauce

1T

Procedure:

1. Make sure that the parsley is very clean.
2. Place ingredients in a food processor and pulse for 2 minutes, or until the product is smooth and well mixed.

Final assembly:

Sear beef, charring if possible. This product should be “black and blue” if possible.

Plate first the potato pancake, spoon the tomato confit on top of the pancake, and place the beef, on top of the whole works.

Spoon chimichurri over the beef and dot along the plate as a functional garnish.

Poulet au Riesling

Yield: 8 portions

Ingredients:

Chicken Thighs, boneless	2 lbs.
Salt pork, batonnet	4 oz.
Pearl onions, par boiled and peeled	8 oz.
Shiitakes or other mushrooms, stemmed and julienned	8 oz.
Dry riesling	6 oz.
Chicken Stock	1 pt.
Arrowroot	¼ oz. or as needed
Thyme, picked and minced	1 T
Parsley, picked and chopped	1 T
Salt and pepper	tt

Procedure:

1. In a braising pan, render the fat from the salt pork. As they begin to brown, reduce heat.
2. Add chicken and sear so that all sides are brown.
3. Remove the chicken from the pan and add the onions and mushrooms. Cook until the onions are soft. Deglaze with the wine and stock.
4. Replace chicken, cover the pot and cook on low heat until the chicken is done, about 30 minutes.
5. When the chicken is done, plate on a large platter big enough to hold all the chicken.
6. Degrease the liquid in the pan and add gravymaster or other browning (optional).
7. Thicken the sauce as needed with the arrowroot slurry in the usual manner.
8. Taste and adjust seasonings. Plate the sauce over the chicken and garnish with the fresh herbs.
9. Serve at once.

Notes:

This dish may be served with rice or other grain pilaf, or roasted potatoes.

Risotto alla Parmagiana

Yield: 8 portions

Ingredients:

Butter	1 oz.
Grapeseed oil	1 fl. oz.
Shallots, minced	2 oz.
Vegetable Stock	1 ½ qts.
Arborio rice	2 ½ cups

Parmesan	3 oz.
Butter	1 oz.
SPG (salt, pepper, granulated garlic)	tt

Asparagus points, blanched	2 or 3 bunches
Sundried tomatoes, dry type, julienned	10 oz.
Basil, chiffonade	1 bunch

Procedure:

1. Heat butter and oil together in a large saucepot at moderate heat. Add the shallots and sweat. Do not allow them to brown.
2. Add the rice to the skillet and continue cooking. Stir constantly so that the rice is covered with the fats and toasts slightly.
3. Lower the heat to low. Divide boiling veggie stock into 3 equal parts.
4. Add the first addition of stock. Stir constantly until all the stock is absorbed.
5. Add the second addition of stock. Continue to stir until this has been absorbed as well. These two additions should take about 15 minutes.
6. Blanch the asparagus points in boiling salt water uncovered to set the pigments. Shock in an ice bath.
7. Add the third addition of stock as well as the tomatoes and asparagus. Continue stirring until the stock is absorbed.
8. Add the cheese and garnish with the fresh basil. Serve at once.

Notes: Julienned zucchini, broccoli rabe, mushrooms or any other vegetables are suitable for use here. If white wine is desired replace a pint of veggie stock with white wine. Cream may also be added if desired.

Tomato Salad with Arugula

Yield: 10 portions

Ingredients:

Plum tomatoes, sliced ½ inch	10 ea.
Arugula	1 lb.
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Red wine vinegar	½ cup
Olive oil	1 ½ c
Garlic confit	2 T
Cumin, ground	1 t
Paprika	2 t
SPG	¼ oz.

Procedure:

1. Wash the arugula and spin it dry.
2. Slice the tomatoes and hold.
3. Combine remaining ingredients in the bowl of the food processor and puree until a smooth vinaigrette is formed.
4. Toss the tomato slices and the arugula with the dressing and plate at once.

Tortellini Carbonara (traditional)

Yield: 12 portions

Ingredients:

Cheese tortellini, precooked or fresh	3 lbs.
Pancetta, julienned	8 oz.
Rosemary, minced	2 T
Garlic confit	1 oz.
Eggs	1 doz.
Heavy cream	1 c
Parmesan	12 oz.

Procedure:

This dish should be cooked to order.

1. Render the fat from 3 oz. of pancetta in a sauté pan. Start it slow, and increase the temp as you go along.
2. Heat pasta momentarily in a dunk pot. Drain thoroughly and quickly and immediately add to the hot rendered fat. Add oil as or if needed.
3. When the pasta is thoroughly coated in the hot fat, remove to a separate bowl. In the bowl have ready 2 beaten eggs.
4. Stir thoroughly and at once, so that the eggs and fat bind to form a sauce. Add warm cream , rosemary and parm to finish the dish.
5. Serve at once.

Notes: many recipes will add peas or seared mushrooms to this dish. Use unsmoked bacon or salt pork in the absence of pancetta.

Zucchini Provençal

Yield: 8 portions

Ingredients:

Zucchini, cut into “noodles”	4 lbs.
Tomatoes, peeled and seeded	4 lbs.
Onions, small diced	4 oz.
Garlic, minced	3 cloves
Parsley, chopped	1 bunch
White wine	½ c
Grapeseed oil	2 T

Procedure:

1. Mince the garlic, chop the parsley, and dice the onions in the usual manner.
2. Using the Japanese mandolin, cut the zucchini into spaghetti sized “noodles”.
3. Concasse the tomatoes by scoring the bottoms with a paring knife and briefly submerging them into boiling water. When the skins begin to loosen, shock the tomatoes in an ice bath.
4. Peel the tomatoes and using a paring knife, scrape the seeds out of the tomatoes.
5. Dice the tomatoes.
6. Heat the grapeseed oil in a saute pan and sweat the onions and garlic until soft. Add the zucchini and cook 2 minutes.
7. Add the tomatoes and white wine. Return to simmer and allow the tomatoes to cook for 2-3 minutes
8. Season with SPG to taste and finish with the chopped parsley.

Notes:

Many other veggies are suitable for this dish. Sliced ripe olives make an especially nice addition and if everyone likes them, so do anchovy fillets. The garlic may also be roasted for smoother mouthfeel and mellower taste.

Zucchini and other vegetables cut into “noodles” are available for purchase at Wegman’s.