



Joyeux Anniversaire Julia

October 2012

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French-Style Country Pate

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Corn

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Chocolate Souffle
Reine de Saba
Cinnamon Toast Flan
Sabayon with Strawberries

Present this menu at Apollo Liquor for 10% off the featured wines.

Celebrate Julia Child's 100th Birthday!



Since her first cooking program aired on public television in 1963, she has inspired millions of amateur cooks and many professional chefs with her well-honed skills, easy kitchen spirit, and passion for learning.

Julia Child revolutionized American cuisine through her French cooking school, award-winning cookbooks, and world-renowned television programs by presenting an approachable version of sophisticated French cooking to her eager audience for four decades.

She began with a sincere passion for good food and the pleasures of cooking, studying in France in the '50s with chef/friend Simone Beck. With the help of Louisette Bertolle, another dedicated food lover, they created a cooking school called L'Ecole des Trois Gourmandes and later, in 1961, completed their groundbreaking cookbook, *Mastering the Art of French Cooking*.

Her book and the popular television show that followed made the mysteries of fancy French cuisine approachable, introducing gourmet ingredients, demonstrating culinary techniques, and most importantly, encouraging everyday "home chefs" to practice

cooking as art, not to dread it as a chore.

Host of numerous shows, including [Cooking With Master Chefs](#), [Baking With Julia](#), [In Julia's Kitchen With Master Chefs](#), and [Cooking in Concert](#), toques off to Julia Child without whom American cuisine might still mean gray beef and mushy boiled onions.

Julia Child passed away on August 12, 2004.



<http://www.pbs.org/food/chefs/julia-child/>

French Baguette

Recipe courtesy of Baking with Julia



[Julia Child](#) shares her recipe for this traditional french classic with [Danielle Forestier](#).

Yield: 3 to 4 Loaves or 2 Boules

Ingredients

- 5 cups bread flour
- 2 cups cool water (about 78 F)
- One .6-ounce cube compressed (fresh) yeast
- 2 1/2 teaspoons salt

Directions

Mound flour on a smooth work surface and make a well in the center. A little at a time, pour water into the well. Use fingertips to draw in flour closest to water. Work in increasingly larger circles, adding water and drawing in flour to form a medium-soft dough. Pull dough toward you with a dough scraper. Smear small pieces of dough across the work surface away from you with the heel of your hand. Work through all the dough in this way. Put dough on a floured board, cover with a towel, and let rest 15 minutes. Flatten dough into a disk and crumble yeast over it; fold dough over on itself to mix in yeast. Repeat flattening and folding until yeast is fully incorporated. Sprinkle on salt and knead for 15 minutes, using flour as necessary, until smooth and elastic. Grab dough at one end and lift shoulder-high. Slam it onto work surface and roll dough over on itself. Give dough a quarter turn, grab at one end, and repeat slamming, rolling, and turning motion for 10 to 15 minutes, using flour as necessary, until the dough is smooth and elastic. Form into a tight ball and let rest, covered with a floured towel, for 15 minutes. Turn dough

over and flatten slightly. Grab dough on either side and stretch it out; fold stretched ends back to the center. Repeat with top and bottom. Work into a tight ball and put onto a floured baker's peel or floured work surface, cover with a floured towel, and let rise in a warm place until nearly doubled. Turn dough out onto work surface and punch down. Divide into thirds or quarters (or halves, for boules; see below). Form into balls, cover lightly, and let rest 5 minutes. Rub flour into a large cotton towel and lay on a board or peel. Make a standing pleat at a short end of the towel and set aside.

To form batards, turn dough smooth side down and flatten it. Lift dough, fold into thirds, and flatten into an even rectangle. Roll and flatten two more times. Dust hands, dough, and board with flour as necessary. Put dough seam side up on work surface and mark the midpoint with a groove. Lift top edge of dough and fold it two thirds of the way down. Seal the seam with the heel of your hand. Lift, fold, and seal again. Fold top edge down to bottom edge and seal the seam. Scrape work surface and, working with one piece of dough at a time, turn the dough seam side down, cup right hand over center of dough, and place cupped left hand over right. Start rolling dough back and forth along counter, widening the space between hands as dough extends; keep hands cupped and fingertips and heels of hands touching the counter. Push dough forward with heels of hands and pull it back with fingertips. When it is about 14 inches long, press down on ends to taper them. Lift shaped dough, seam side up, onto floured towel and pull a pleat of towel up to cradle it. When pieces are shaped, fold end of towel over loaves and let rest 2 hours, or until dough has risen and barely springs back when poked. Position rack in lower third of oven and line with a baking tile. Place a cast-iron skillet on oven bottom. Preheat oven to 425 F. Flour a baker's peel. Toss 1/2 cup water into skillet and immediately close oven door. Flip one

batard onto the peel and slash 3 diagonal cuts in the top. Transfer immediately to the oven. Slash and transfer the other two batards as fast as possible. Bake 20 to 25 minutes, until brown and an internal temperature of 200 F. Cool loaves at least 20 minutes before cutting.

To form a boule, fold dough over on itself a few times on an unfloured work surface. Work dough between hands and surface to form a smooth ball. Line a colander with a floured towel and place dough inside. Let it rise in the colander 2 hours. Position rack in lower third of oven and line with a baking tile. Place a cast-iron skillet on oven bottom. Preheat oven to 425 F. Flour a baker's peel. Toss 1/2 cup water into skillet and immediately close oven door. Roll the boule onto the floured peel and transfer to the oven. Bake 25 minutes or until brown and an internal temperature of 200 F. Cool at least 20 minutes before cutting.

<http://www.pbs.org/food/recipes/french-baguette/>

Julia Child's French-Style Country Pate

Serves 8 to 10.

From "Julia's Kitchen Wisdom" by Julia Child (Alfred A. Knopf, 2000). This is a variation on her meatloaf recipe and it could indeed be her sandwich at the birthday picnic.

- **2/3 c. minced onions**
- **2 tbsp. butter for sauteing**
- **1 1/4 lb. pork sausage**
- **3/4 lb. ground chicken breast**
- **1/2 lb. pork or beef liver**

- 1 c. fresh bread crumbs (see Note below)
- 1 egg
- 1/3 c. goat cheese or cream cheese
- 1 medium clove garlic, pureed
- 3 tbsp. cognac
- 1 tbsp. salt
- 1/4 tsp. ground allspice
- 1/4 tsp. thyme
- 1/4 tsp. imported bay leaf
- 1/4 tsp. pepper

Preheat oven to 350 degrees. Saute onions in butter until tender and translucent. In a bowl, blend onions with sausage, chicken, liver, bread crumbs, egg, goat cheese, garlic, cognac, salt, allspice, thyme, bay leaf and pepper. Saute a spoonful to check seasoning. Pack into a buttered 6-cup loaf pan and cover with wax paper and foil. Set in a larger pan of boiling water and bake it at 350 degrees for 1 1/4 to 1 1/2 hours, until juices are almost pale yellow.

Let repose for an hour, then set a board or twin pan on top and a 5-pound weight (such as canned goods). When cool, cover and chill. Let "cure" for a day or two before serving.

To make fresh breadcrumbs: Whenever breadcrumbs are called for, Julia recommends making your own from fresh homemade-type bread. This recipe calls for 1 loaf of bread.

Cut off crusts, slice the bread, into 1-inch chunks, and pulse not more than 2 cups at a time in a food processor, or 1 cup at a time in an electric blender. It's useful to make a lot while you are at it and freeze what you don't need.

<http://www.startribune.com/lifestyle/taste/recipes/11439896.html?refer=y>

Julia Child's French Onion Soup

Julia Child's French Onion Soup

French Onion Soup has to be on the top of my list for favorite soups. This recipe by **Julia Child** takes a little longer than many simpler recipes, but it's well worth the time spent. So get out your apron, and prepare to indulge in a classic French favorite.

Ingredients:

5-6 Cups Yellow Onions, sliced thin
1/2 Yellow Onion, raw
Olive Oil, 4 Tbsp
French Bread, about 8 slices
Cogniac, 2-3 Tbsp (optional)
Parmesan Cheese, 4 ounces
Swiss Cheese, Grated, about 12 ounces
Salt and Pepper
Sage, Ground, 1/2 tsp
Bay Leaf, 1 leaf
White Wine, 1 cup
Beef Stock, 6 cups
Flour, 3 Tbsp
Sugar, 1/2 tsp
Butter, 2 Tbsp
Cooking Oil, 1 Tbsp

Cooking Instructions:

Heat a heavy, oven-safe, stock pot over medium-low heat and add

the cooking oil once the pot is hot. Melt the butter into the hot oil. Stir the sliced onions into the oil/butter mix, ensuring they are evenly coated. Cover the stock pot and cook for around 20 minutes checking to make sure they aren't burning. Onions should be clear and very tender once finished. Turn up the heat to medium-high, and add the sugar and 1tsp salt. Continue cooking while stirring until onions are thoroughly browned (caramelized).

Reduce heat to medium-low and stir in 3 Tbsp flour. Cook 2-3 minutes until flour forms a thick paste (add more butter if needed). Stir in 1 cup of beef stock, and stir heavily for a couple seconds.

Add the rest of the stock, wine, sage, and bay leaf. Bring to a boil, then reduce heat and simmer for 30 minutes.

Pre-heat oven to 325 degrees F. Drizzle both sides of french bread slices with olive oil, and place on a baking sheet. Cook the bread in the oven for 15 minutes on each side.

Taste soup, and add salt and pepper as needed, then remove the bay leaf.

Add cognac, and grate the 1/2 raw onion into the soup. Add a little bit of the swiss cheese to the soup, preserving most of it for the top. Cover the soup mixture with the bread, forming a single layer bread top. Sprinkle the rest of the Swiss cheese over the top of the bread, forming a thick layer. Drizzle melted butter or oil over the cheese, and place the pot into the oven uncovered. Bake for around 30 minutes, or until cheese is melted. Turn the broiler on and brown the cheese.

Remove pot from oven and let stand to cool. Serve up to some lucky guests and enjoy all the kudos you receive.

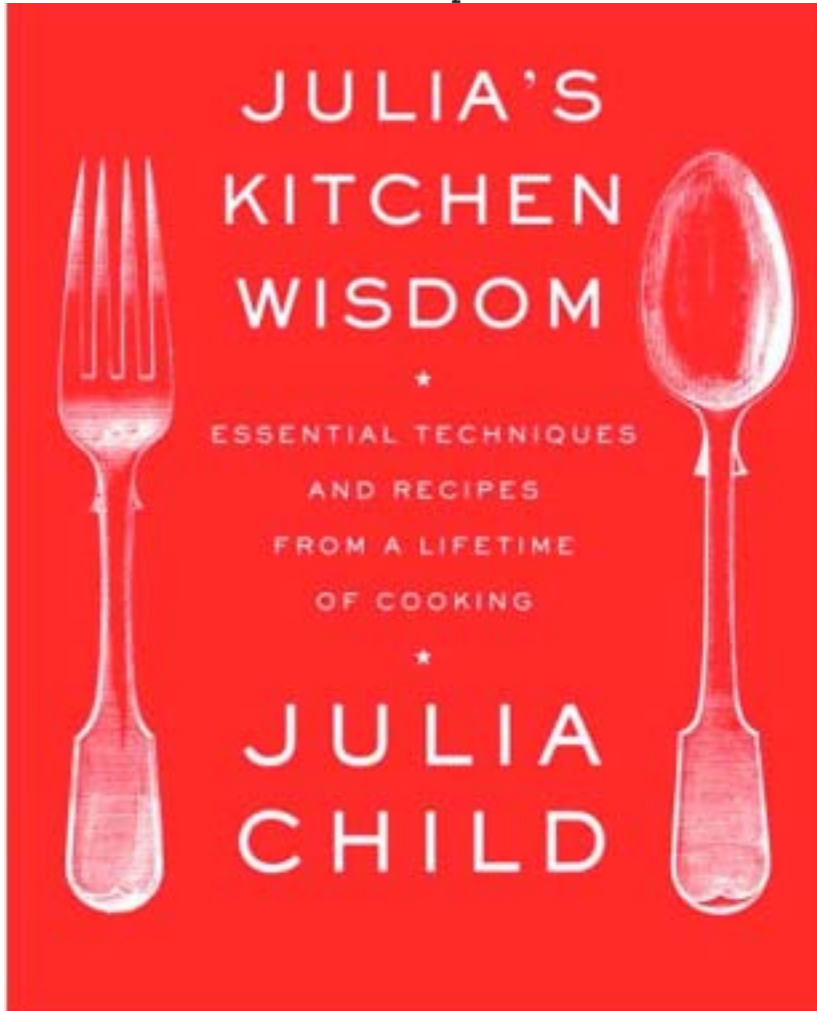
<http://juliachildsrecipes.com/>

Chowders

Epicurious | July 2009

by Julia Child

The Hardcover Edition. Excerpted From Julia's Kitchen Wisdom



yield: For about 2 quarts

Traditional chowders all start off with a hearty soup base of onions and potatoes, and that makes a good soup just by itself. To this fragrant base you then add chunks of fish, or clams, or corn, or whatever else seems appropriate. (Note: You may leave out the pork and substitute another tablespoon of butter for sautéing the onions.)

ingredients

The Chowder Soup Base

- 4 ounces (2/3 cup) diced blanched salt pork or bacon
- 1 Tbs butter
- 3 cups (1 pound) sliced onions
- 1 imported bay leaf
- 3/4 cup crumbled "common" or pilot crackers, or 1 pressed-

down cup fresh white bread crumbs
6 cups liquid (milk, chicken stock, fish stock, clam juices, or a combination)
3 1/2 cups (1 pound) peeled and sliced or diced boiling potatoes
Salt and freshly ground white pepper

preparation

Sauté the pork or bacon bits slowly with the butter in a large saucepan for 5 minutes, or until pieces begin to brown. Stir in the onions and bay leaf; cover, and cook slowly 8 to 10 minutes, until the onions are tender. Drain off fat and blend crackers or bread crumbs into onions. Pour in the liquid; add the potatoes and simmer, loosely covered, for 20 minutes or so, until the potatoes are tender. Season to taste with salt and white pepper, and the soup base is ready.

New England clam chowder: □ For about 2 1/2 quarts, serving 6 to 8. Scrub and soak 24 medium-size hard-shell clams. Steam them for 3 to 4 minutes in a large tightly covered saucepan with 1 cup water, until most have opened. Remove the opened clams; cover, and steam the rest another minute or so. Discard any unopened clams. Pluck meat from the shells, then decant steaming-liquid very carefully, so all sand remains in the saucepan; include the clam-steaming liquid as part of the chowder base. Meanwhile, mince the clam meats in a food processor or chop by hand. Fold them into the finished chowder base. Just before serving, heat to below the simmer--so the clams won't overcook and toughen. Fold in a little heavy cream or sour cream if you wish; thin with milk if necessary, correct seasoning, and serve.

To prepare clams: Scrub one at a time under running water, discarding any that are cracked, damaged, or not tightly closed. Soak 30 minutes in a basin of salted water (1/3 cup salt per 4 quarts water). Lift out, and if more than a few grains of sand remain in the basin, repeat. Refrigerate, covered by a damp towel. It's wise to use them within a day or two.

Fish chowder: □ Prepare the chowder base using fish stock, and/or light chicken stock, and milk. Cut into 2-inch chunks 2 to 2 1/2 pounds of skinless, boneless lean fish, such as cod, haddock, halibut, monkfish, or sea bass, all one kind or a mixture. Add to the finished chowder base and simmer 2 to 3 minutes, just until fish is opaque and springy. Correct seasoning, and top each serving, if you wish, with a spoonful of sour cream.

Chicken chowder: □ Prepare the chowder base using 6 cups of light chicken stock and milk. Stir 3 cups or so of grated fresh corn into the finished base, adding, if you wish, 2 green and/or red peppers chopped fine and sautéed briefly in butter. Bring to the simmer for 2 to 3 minutes;

correct seasoning, and top each serving, if you wish, with a spoonful of sour cream.

Corn chowder: □ Prepare the chowder base using 6 cups of light chicken stock and milk. Stir 3 cups or so of grated fresh corn into the finished base, adding, if you wish, 2 green and/or red peppers chopped fine and sautéed briefly in butter. Bring to the simmer for 2 to 3 minutes; correct seasoning, and top each serving, if you wish, with a spoonful of sour cream.

Read More <http://www.epicurious.com/recipes/food/views/Chowders-355975#ixzz24O21MDDT>

Salade Composee

Epicurious | April 1998
by Julia Child
The French Chef Cookbook

A handsomely arranged combination salad can be the solution for what to serve at an informal spur-of-the-moment meal. The trick is to toss all of the elements separately in vinaigrette, letting some marinate for 10 to 20 minutes if they need to take on flavor. Then when you arrange your work of art, each part of it is perfectly seasoned. Here is a hearty meatless combination.

ingredients

Vinaigrette
1 can kidney beans, rinsed and drained
Raw zucchini, sliced
Raw mushrooms, sliced
Mixed salad greens
Hard-boiled eggs
Tomatoes
Olives
Anchovies
Chunks of tuna or other fish
Chopped parsley

preparation

Marinate kidney beans, zucchini, and mushrooms in vinaigrette for 20 to 30 minutes.

At serving time, toss mixed salad greens in a bowl with vinaigrette and

arrange around the edges of a large serving dish. Mound the beans in the center, and decorate base with groups of marinated mushrooms and zucchini interspersed with hard-boiled eggs, tomatoes, olives, anchovies, chunks of tuna or other fish.

Pour a bit more vinaigrette over all, sprinkle with chopped parsley or other herbs, and serve with French bread and a chilled *rosé* wine.

Read More <http://www.epicurious.com/recipes/food/views/Salade-Composee-105634#ixzz2405BOXca>

Vinaigrette

Epicurious | April 1998
by Julia Child
The French Chef Cookbook

yield: Makes about 1/2 cup, enough for 2 1/2 to 3 quarts salad greens

French Dressing for Green Salads, Combination Salads, and Marinades

The basic French dressing of France is very simple indeed — oil, wine vinegar or lemon juice, salt, and pepper; mustard, herbs, and garlic are optional. Although dressing will keep for a day or two, it is usually best when freshly made.

ingredients

1 to 2 tablespoons excellent wine vinegar, or a combination of vinegar and lemon juice

1/8 teaspoon salt

Optional: 1/4 to 1/2 teaspoon dry or Dijon mustard

6 to 8 tablespoons best-quality olive oil or salad oil

Fresh ground pepper

Optional: 1 tablespoon minced shallots or scallions and/or 1/4 teaspoon dried herbs such as tarragon or basil

preparation

Either make the dressing in your empty salad bowl: Beat vinegar or vinegar and lemon juice, salt, and optional mustard in bowl to dissolve the salt. Then beat in the oil by droplets, and finally the optional shallots or scallions, and such seasonings as you feel necessary.

Or place all ingredients in a covered jar, shake vigorously to blend, and correct seasoning.

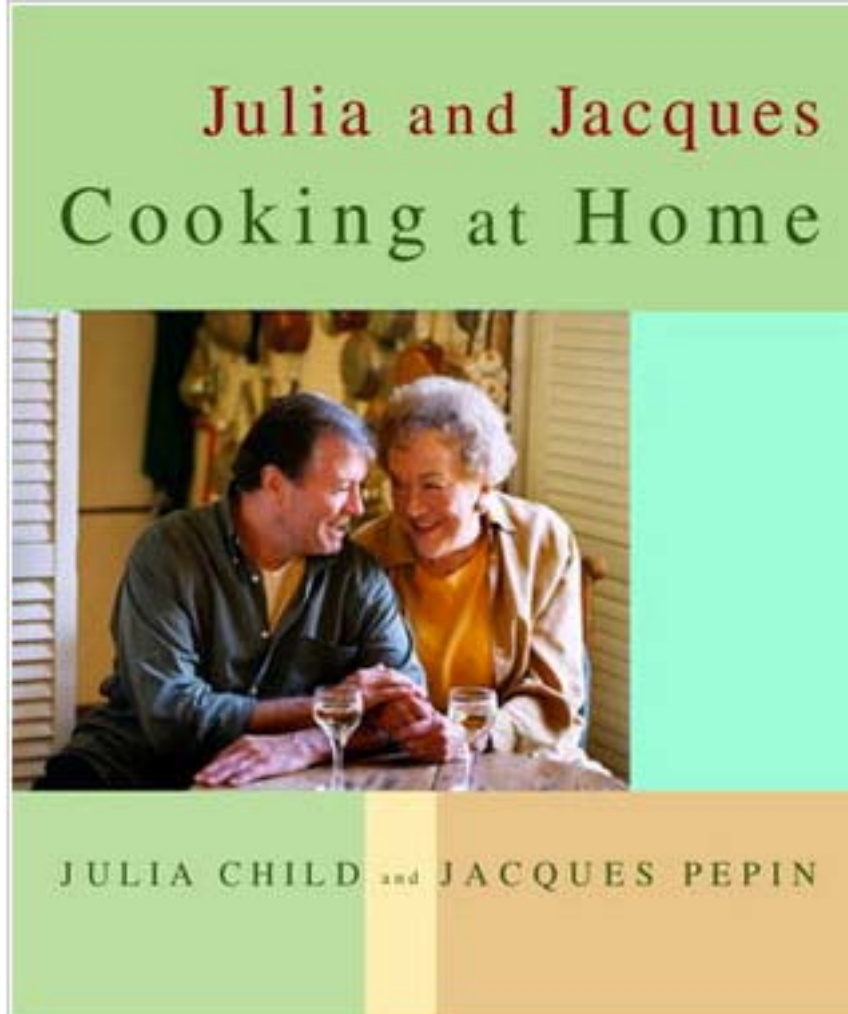
Read More <http://www.epicurious.com/recipes/food/views/Vinaigrette-105608#ixzz24O5pBgd5>

Julia's American-Style Potato Salad

Epicurious | October 2009

by Julia Child and Jacques Pépin

Julia and Jacques Cooking at Home



yield: About 6 cups, serving 4 to 6

ingredients

2 pounds large Yukon Gold potatoes, or other waxy, boiling potatoes

2 tablespoons cider vinegar

1/3 cup chicken stock or potato-cooking water

2/3 cup finely chopped onion
1/2 cup finely chopped celery
3 or 4 slices crisply cooked bacon, chopped or crumbled
2 to 3 tablespoons finely chopped pickle, sweet or dill
2 hard-boiled eggs, peeled and sliced thin
3 tablespoons or so finely chopped fresh chives or scallions,
including a bit of their tender green
Salt and freshly ground white pepper
1 cup or so mayonnaise, homemade if possible
Sour cream (optional)

For garnishing

Crisp whole red-leaf or other lettuce leaves
Canned red pimiento, diced; sliced hard-boiled eggs; tomato
quarters; parsley sprigs (optional)

preparation

Peel the potatoes and slice each one lengthwise in half, or in quarters if very large; then cut crosswise into half-round or quarter-round slices, about 1/2 inch thick.

Put the slices in a saucepan with water just to cover and 1 1/2 teaspoons of salt per quart of water. Heat to a simmer, and cook the potatoes for 5 to 6 minutes, or until just cooked through. It is essential that they be just cooked through. Bite into a slice or two to be very sure. Immediately remove from the heat and drain the potatoes into a colander, but save a cup of the cooking liquid for dressing the potatoes. Transfer the potatoes to a large bowl. Stir the cider vinegar with 1/3 cup of the potato water or chicken stock and drizzle this over the potato pieces, turning them gently to distribute it evenly. Let sit 10 minutes to absorb the liquid.

Add the prepared onion, celery, bacon, pickle, hard-boiled eggs, and chives, and season carefully to taste. Top with 2/3 cup of mayonnaise (or a mix of mayonnaise and a bit of sour cream) and, with a large rubber spatula, gently fold everything together until well blended. Taste the salad and add more salt, pepper, or mayonnaise as needed.

Cover the salad and set aside in the refrigerator for at least an hour or so before serving. If it is refrigerated longer, let it come back to room temperature before serving. Taste and adjust the seasoning again.

To serve, line a bowl or a platter with red-leaf lettuce or other greens, and mound the salad on top. Decorate at the last moment, if you wish, with any or all of the optional garnishes.

Read More <http://www.epicurious.com/recipes/food/views/Julias-American-Style-Potato-Salad-358335#ixzz2400aXong>

Julia's Caesar Salad

Epicurious | September 1999

by Julia Child and Jacques Pepin with David Nussbaum

Julia and Jacques Cooking at Home

yield: Makes 2 to 3 servings

When Caesar Cardini first served his famous salad in the early 1920s, he used just the hearts of the romaine lettuce, the tender short leaves in the center, and he presented them whole. The salad was tossed and dressed, then arranged on each plate so that you could pick up a leaf by its short end and chew it down bit by bit, then pick up another. However, many customers didn't like to get their fingers covered with egg-and-cheese-and-garlic dressing, and he changed to the conventional torn leaf. Too bad, since the salad lost much of its individuality and drama. You can certainly serve it the original way at home — just provide your guests with plenty of big paper napkins. And plan to be extravagant.

ingredients

18 to 24 crisp, narrow leaves from the hearts of 2 heads of romaine lettuce, or a package of romaine hearts (about 1 pound)
1 cup plain toasted croutons
1 large clove garlic, peeled
1/4 cup or more excellent olive oil
salt
1 large egg
freshly ground black pepper
1 whole lemon, halved and seeded
Worcestershire sauce
2 tablespoons freshly grated parmesan cheese, imported Parmigiano-Reggiano only

Special equipment: A large mixing bowl; a small frying pan

preparation

Preparing the salad components: □ You will probably need 2 large heads of romaine for 3 people — or use a commercially prepared package of "romaine hearts," if they appear fresh and fine. From a large head remove the outside leaves until you get down to the cone where the leaves are 4 to 7 inches in length — you'll want 6 to 8 of these leaves per serving. Separate the leaves and wash them carefully to keep them whole, roll them loosely in clean towels, and keep refrigerated until serving time. (Save the remains for other salads — fortunately, romaine keeps reasonably well

under refrigeration.

To flavor the croutons, crush the garlic clove with the flat of a chef's knife, sprinkle on 1/4 teaspoon of salt, and mince well. Pour about a tablespoon of olive oil on the garlic and mash again with the knife, rubbing and pressing to make a soft purée.

Scrape the purée into the frying pan, add another tablespoon of oil, and warm over low-medium heat. Add the croutons and toss for a minute or two to infuse them with the garlic oil, then remove from the heat. (For a milder garlic flavor, you can strain the purée through a small sieve into a pan before adding the extra croutons. Discard the bits of garlic.)

To coddle the egg, bring a small saucepan of water to a simmer. Pierce the large end of the egg with a pushpin to prevent cracking, then simmer for exactly 1 minute.

Mixing and serving the Caesar: □ Dress the salad just before serving. Have ready all the dressing ingredients and a salad fork and spoon for tossing.

Drizzle 2 tablespoons of olive oil over the romaine leaves and toss to coat, lifting the leaves from the bottom and turning them towards you, so they tumble over like a wave. Sprinkle them with a generous pinch of salt and several grinds of pepper, toss once or twice, then add the lemon juice and several drops of the Worcestershire, and toss again. Taste for seasoning, and add more, if needed.

Crack the egg and drop it right on the romaine leaves, then toss to break it up and coat the leaves. Sprinkle on the cheese, toss briefly, then add the croutons (and the garlicky bits in the pan, if you wish) and toss for the last time, just to mix them into the salad.

Arrange 6 or more leaves in a single layer on individual plates, scatter the croutons all around, and serve.

Read More <http://www.epicurious.com/recipes/food/views/Julias-Caesar-Salad-105469#ixzz2401WxKIh>

All-Season Bean Salad

Epicurious | 1989
By Julia Child
The Way to Cook

yield: Makes 6 to 8 servings

Beans take well to salad dressings, herbs, peppers, onions, and garlic, but be sure to warm the beans before dressing them so they will absorb these added flavors

ingredients

3 cups of warm home-cooked beans, or canned beans such as cannellini
3 Tbs finely minced onions or scallions
1 large clove of garlic, puréed and then mashed with 1/4 teaspoon salt
2 Tbs or so good olive oil or salad oil
Herbs, such as fresh or dried thyme, oregano, and sage
Salt and freshly ground pepper
Additional elements, such as one or a combination of: strips of red or green bell pepper or pimiento; hard-boiled eggs; rounds of red onion; sardines, tuna, and/or salami; spinach leaves or salad greens

preparation

Flavoring the beans. Toss the warm beans in a big bowl with the onions or scallions, garlic, several tablespoons of oil, herbs, salt, and pepper to taste. Let stand 30 minutes, tossing several times, and correcting the seasoning.
Serving. Build an elaborate composition with eggs, sardines, and so forth, or use a simple decoration of spinach leaves, strips of red pepper or pimiento, and onion rings.

Read More <http://www.epicurious.com/recipes/food/views/All-Season-Bean-Salad-232685#ixzz24O6VVZfT>

Julia Child's Coq au Vin

Coq au Vin (literally "rooster in red wine") is probably the most famous of all French chicken dishes, and certainly one of the most delicious, with its rich red wine sauce, its tender onions and mushroom garniture, and its browned pieces of chicken with their wonderful flavor. Ideal for a party because you may prepare it completely a day or more before serving. In fact, Coq au Vin seems to be even better when done ahead so all its elements have time to steep together.

History: Coq Au Vin is a Burgundian dish, and is considered a French comfort food. The traditional recipe for Coq au Vin did not include chicken, but rather a "Coq," which is a rooster. A lot of recipes originally called for old barnyard fowl, roosters, capon (a

de-sexed rooster), and old laying hens. Coq au Vin was originally considered peasant food, and the farmers would make do with what they had on hand.

The red wine in the recipe was used not to mask flavor, but to allow the acids to help break down the old meat of the rooster. True coq Au Vin was actually finished with the blood of the rooster stabilized with brandy and vinegar, this would help the blood not clot.

Yields: 4 to 6 servings

Prep time: 45 min

Cook time: 30 minutes

Total time: 1 hour 40 minutes

Ingredients:

2 1/2 to 3 pounds cut-up frying chicken, skin on and thoroughly dried (I used skinless boneless breasts and thighs instead)*
4 ounces lean thick-cut bacon
2 tablespoons olive oil
Salt and pepper
1/4 cup cognac
2 cups red wine (Pinot Noir, Burgundy, Beaujolais or Chianti)**
2 cups homemade chicken stock or low-sodium chicken stock or broth
1 tablespoon tomato paste
2 cloves garlic, mashed or minced
1 bay leaf
1/4 teaspoon thyme
Brown-Braised Onions (see recipe below)
Mushrooms (see recipe below)
3 tablespoons all-purpose flour
2 tablespoons butter, softened
Parsley sprigs

* The U.S. Department of Agriculture, as well as food agencies in the United Kingdom and elsewhere, advises against washing poultry. Rinsing chicken will not remove or kill much bacteria, and the splashing of water around the sink can spread the bacteria found in raw chicken. Cooking poultry to 165 degrees Fahrenheit effectively destroys the most common culprits behind

food-borne illness.

** Avoid bold, heavily-oaked red wine varietals like Cabernet.

□ **Preparation:**

Dry chicken thoroughly in a towel. Season chicken with salt and pepper; set aside.

Remove any rind off the bacon and cut the bacon into lardons (rectangles 1/4-inch across and 1-inch long). In a saucepan, simmer the bacon sticks in 2 quarts of water for 10 minutes; remove from heat, drain, rinse in cold water, and pat dry.

In a large heavy frying pan, casserole dish, or electric skillet over medium heat, heat olive oil until moderately hot. Add the bacon and saute slowly until they are lightly browned. Remove bacon to a side dish. Place chicken pieces into the hot oil (not crowding pan), and brown on all sides. Return bacon to the pan, cover pan, and cook slowly for 10 minutes, turning chicken once.

After browning the chicken, uncover pan, pour in the cognac. **Flambé** by igniting with a lighted match. Let flame a minute, swirling pan by its handle to burn off alcohol; extinguish with pan cover.

Pour the red wine into the pan and add just enough chicken broth to completely cover the chicken pieces. Stir in tomato paste, garlic, bay leaf, and thyme. Bring the liquid to a simmer, then cover pan, and simmer slowly for about 30 minutes or until the chicken meat is tender when pierced with a fork or an instant-read **meat thermometer** registers an **internal temperature** of 165 degrees F.

While the chicken is cooking, prepare the Brown-Braised Onions and the Mushrooms.

When the chicken is done cooking, remove from the pan to a platter, leaving the cooking liquid in the pan. Increase heat to high and boil the cooking liquid rapidly until approximately 2 cups of liquid remains.

While the liquid is boiling, in a small bowl, blend the 3 tablespoons flour and 2 tablespoons softened butter into a smooth paste; beat the flour/butter mixture into the approximately 2 cups hot cooking liquid with a whisk. Simmer and stir for a minute or two until the sauce has thickened (the result will be a sauce thick enough to lightly coat a spoon - just thick enough to coat the chicken and vegetables lightly). If sauce is too thin, boil down rapidly to concentrate; if sauce is too thick, thin out with additional spoonfuls of chicken stock. Taste the final sauce, adding more salt and pepper if necessary.

Before serving, reheat the onions and mushrooms (if necessary).

Storing: Chicken is now ready for final reheating, but can be set aside in the sauce until cool, then covered and refrigerated for 1 to 2 days. To reheat, simmer slowly, covered, over low heat. Baste and turn chicken every 2 minutes until thoroughly warmed through (6 to 8 minutes). **NOTE: Do not overcook chicken at this point.**

To serve immediately: Shortly before serving, bring the sauce and the cooked chicken to a simmer, cover and simmer slowly for 4 to 5 minutes, until chicken is hot through. **NOTE: Do not overcook chicken at this point.**

To serve: Either serve from the casserole dish or arrange the chicken on a large platter. Pour the sauce over the chicken. Arrange the Brown-Braised Onions on one side of the chicken and the Mushrooms on the other side. Decorate with sprigs of parsley. Accompany with parsley potatoes, rice, or noodles; buttered green peas or a green salad; hot French bread; and the same red wine you used for cooking the chicken. **NOTE: This dish is traditionally served with wide egg noodles.**

Makes 4 to 6 servings. □

Brown-Braised Onions:

12 to 24 small white **onions**, peeled (or double the amount if you want to use tiny frozen peeled raw onions)* □ 1 to 2 tablespoons olive oil □ Salt to taste

* If neither frozen nor fresh pearl onions are available, substitute one large onion cut into 1/2-inch pieces. (Do not use jarred pearl onions, which will turn mushy and disintegrate into the sauce.)

While chicken is cooking, drop onions into boiling water, bring water back to the boil, and let boil for 1 minute. Remove from heat and drain. Cool onions in ice water. Shave off the two ends (root and stem ends) of each onion, peel carefully, and pierce a deep cross in the root end with a small knife (to keep onions whole during cooking).

In a large frying pan over medium heat, heat the olive oil, add parboiled onions, and toss for several minutes until lightly browned (this will be a patchy brown). Add water to halfway up onions and add 1/4 to 1/2 teaspoon salt. Cover pan and simmer slowly for 25 to 30 minutes or until onions are tender when pierce with a knife.

NOTE: Onions may be cooked in advance, set aside, then reheated when needed. Season to taste just before serving.

□ **Mushrooms:**

1/2 pound fresh mushrooms, washed, well dried, left whole if small, sliced or quartered if large □ 1 tablespoon butter □ 1/2 tablespoon olive oil

Prepare mushrooms. In a large frying pan over medium heat, heat butter and olive oil; when bubbling hot, toss in mushrooms and saute over high heat for 4 to 5 minutes or until lightly browned. Remove from heat.

NOTE: Mushrooms may be cooked in advance, set aside, then reheated when needed. Season to taste just before serving.

<http://whatscookingamerica.net/Poultry/CoqAuVin.htm>

Julia Child's Beef Bourguignon



As is the case with most famous dishes, there are more ways than one to arrive at a good *boeuf bourguignon*. Carefully done, and perfectly flavored, it is certainly one of the most delicious beef dishes concocted by man, and can well be the main course for a buffet dinner. Fortunately you can prepare it completely ahead, even a day in advance, and it only gains in flavor when reheated.

Vegetable and Wine Suggestions

Boiled potatoes are traditionally served with this dish. Buttered noodles or steamed rice may be substituted. If you also wish a green vegetable, buttered peas would be your

best choice. Serve with the beef a fairly full-bodied, young red wine, such as Beaujolais, Côtes du Rhône, Bordeaux-St. Émilion, or Burgundy.

Servings: Serves 6

Ingredients

9- to 10-inch, fireproof casserole dish , 3 inches deep

Slotted spoon

6 ounces bacon

1 Tbsp. olive oil or cooking oil

3 pounds lean stewing beef , cut into 2-inch cubes

1 sliced carrot

1 sliced onion

1 tsp. salt

1/4 tsp. pepper

2 Tbsp. flour

3 cups full-bodied, young red wine , such as a Chianti

2 to 3 cups brown beef stock or canned beef bouillon

1 Tbsp. tomato paste

2 cloves mashed garlic

1/2 tsp. thyme

Crumbled bay leaf

Blanched bacon rind

18 to 24 small white onions , brown-braised in stock

1 pound quartered fresh mushrooms , sautéed in butter

Parsley sprigs

Directions

Remove rind from bacon, and cut bacon into *lardons* (sticks, 1/4 inch thick and 1 1/2 inches long). Simmer rind and bacon for 10 minutes in 1 1/2 quarts of water. Drain and dry.

Preheat oven to 450 degrees.

Sauté the bacon in the oil over moderate heat for 2 to 3 minutes to brown lightly. Remove to a side dish with a slotted spoon. Set casserole aside. Reheat until fat is almost smoking before you sauté the beef.

Dry the stewing beef in paper towels; it will not brown if it is damp. Sauté it, a few pieces at a time, in the hot oil and bacon fat until nicely browned on all sides. Add it to the bacon.

In the same fat, brown the sliced vegetables. Pour out the sautéing fat.

Return the beef and bacon to the casserole and toss with the salt and pepper. Then sprinkle on the flour and toss again to coat the beef lightly with the flour. Set casserole uncovered in middle position of preheated oven for 4 minutes. Toss the meat and return to oven for 4 minutes more. (This browns the flour and covers the meat with a light crust.) Remove casserole, and turn oven down to 325 degrees.

Stir in the wine, and enough stock or bouillon so that the meat is barely covered. Add the tomato paste, garlic, herbs, and bacon rind. Bring to simmer on top of the stove. Then cover the casserole and set in lower third of preheated oven. Regulate heat so liquid simmers very slowly for 2 1/2 to 3 hours. The meat is done when a fork pierces it easily.

While the beef is cooking, prepare the onions and mushrooms. Set them aside until needed.

When the meat is tender, pour the contents of the casserole into a sieve set over a saucepan. Wash out the casserole

and return the beef and bacon to it. Distribute the cooked onions and mushrooms over the meat.

Skim fat off the sauce. Simmer sauce for a minute or two, skimming off additional fat as it rises. You should have about 2 1/2 cups of sauce thick enough to coat a spoon lightly. If too thin, boil it down rapidly. If too thick, mix in a few tablespoons of stock or canned bouillon. Taste carefully for seasoning. Pour the sauce over the meat and vegetables. Recipe may be completed in advance to this point.

For immediate serving: Cover the casserole and simmer for 2 to 3 minutes, basting the meat and vegetables with the sauce several times. Serve in its casserole, or arrange the stew on a platter surrounded with potatoes, noodles, or rice, and decorated with parsley.

For later serving: When cold, cover and refrigerate. About 15 to 20 minutes before serving, bring to the simmer, cover, and simmer very slowly for 10 minutes, occasionally basting the meat and vegetables with the sauce.

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Read more: <http://www.oprah.com/food/Boeuf-Bourguignon#ixzz24TTSFUU8>

Julia Child's Sauteed Pork Chops

From the kitchen of Julia Child



Pork Chops. Plain and simple but they sound soooo decadent in french. This is one of the many incredible recipes from Mastering the Art of French Cooking (found on pg. 386)

It all starts with a simple marinade. It's even titled "Marinade Simple" a.k.a. Lemon Juice and Herb Marinade. Julie states that it can be used on chops, steaks and small boned roasts.

Per 1 pound of pork:

- 1 tsp salt
- 1/8 tsp pepper (I think I doubled that...I like me some pepper)
- 3 TB lemon juice (I didn't have any lemons so I used limes instead)
- 3 TB olive oil
- 3 parsley sprigs (didn't have any so I used a couple teaspoons of dry parsley)
- 1/4 tsp thyme or sage (I used sage...not a big fan of thyme)
- 1 bay leaf
- 1 clove mashed garlic

Combine all ingredients and pour over meat in a zip lock baggy. Refrigerate for a minimum of 2 hours....6 to 12 hours would be better. Turn baggy over every so often.

Cotes De Porc Poelees (a.k.a. Casserole-sauteed Pork Chops)

- 6 pork chops, 1" thick and marinated
- 3 - 4 tablespoons pork fat, lard, or cooking oil (Yes....I put my lard to use)
- 2 TB butter
- 2 cloves garlic, halved

1/2 cup dry white wine, dry white vermouth, brown stock, beef bouillon or marinade liquid (I used vermouth)

Preheat the oven to 325' F

Dry the pork chops on a paper towel.

Heat the fat in a heavy large oven safe skillet or fireproof casserole dish over medium heat. Brown the chops on each side for 3 - 4 minutes. As they brown transfer them to a dish. You will probably have to work in batches of 2 to 3 at a time. You don't want to crowd them when you brown them....this will cause them to steam instead of brown.

Pour the fat out of the pan and discard (when it is cool and save). Add the butter and garlic to the pan. Return the chops to the pan. It's ok to overlap them. Baste them with the melted butter garlic. Cover and heat until the meat sizzles. Place the pan in the lower 3rd section of your preheated oven for 25 - 30 minutes. Once or twice during the cooking time, turn the chops over and baste with the butter and juices.

They are done when the meat juices run clear yellow with no traces of red.

Remove the chops to a hot platter.

Remove all but 2 TB of the remaining juice in the pan. Pour in the liquid (in my case, vermouth) and boil rapidly....scraping up all the good yummy crunchies off the bottom. Boil for just a few minutes until the juice has reduced down to 1/2 cup.....this is your concentrated sauce. Taste for seasoning and add salt and pepper if needed.

Pour over chops and server

<http://en.petitchef.com/recipes/julia-child-s-cotes-de-porc-poelees-fid-1264458>

Fillets of Flounder Meunière

For 6 servings



Although Julia's recipe calls for sole, with **European Dover sole** as the ideal fish, it's an extremely expensive option and not readily available in your average supermarket or grocery store. Thankfully, this recipe is versatile, and you can use any number of more affordable types of fish, including flounder, whiting, and trout. For a different taste and texture, you can use salmon, snapper, or bluefish.

The preparation will be the same no matter which fish you choose. The fillets are prepared ***à la meunière*** (from the French for "miller's wife"), which means they're lightly dredged in flour before they're cooked in a pan of melted butter.

INGREDIENTS

- 6 skinless and boneless sole or other thin fish fillets, 4 to 6 ounces each and 3/8-inch thick
- Salt and freshly ground white pepper
- 1/2 cup flour in a plate
- About 4 tablespoons clarified butter
- 3 tablespoons minced fresh parsley
- 4 to 6 tablespoons unsalted butter
- 1 lemon cut into wedges

INSTRUCTIONS

Dust the fillets lightly on each side with salt and pepper.

The moment before sauteing, rapidly drop each into the flour to coat both sides, and shake off the excess.

Set [a large non-stick frying pan] over high heat and film with 1/16 inch of clarified butter.

When the butter is very hot but not browning, rapidly lay in as many fillets as will fit easily, leaving a little space between each. Saute a minute or two on one side, turn carefully so as not to break the fillet, and saute a minute or two on the other side.

The fish is done when just springy rather than squashy to the touch of your finger. Immediately remove from the pan to warm plates or a platter. (Or, if you're sauteing in 2 batches, keep the first warm for the few minutes necessary in a 200°F oven.)

Sprinkle each fillet with parsley.

Wipe the frying pan clean, set over high heat, and add the fresh butter; heat until bubbling and pour over the fillets -- the parsley will bubble up nicely.

Decorate with lemon wedges, and serve at once.

Excerpted from *The Way to Cook* by Julia Child. Copyright © 1989 by Julia Child. Reprinted with permission from the publisher Alfred A. Knopf, a division of Random House, Inc.

http://www.tasteasyougo.com/2012/06/jc100-celebration-of-julia-child-recipe_22.html#.UDbjao50tyo

Jacques's Croque Madame

Epicurious | September 1999

by Julia Child, Jacques Pepin, and David Nussbaum
Julia and Jacques Cooking at Home

yield: Yield: 1 sandwich

ingredients

2 slices home-style white bread
1 Tablespoons soft butter, or more if needed
2 or more slices Swiss cheese (such as Gruyère or
Emmentaler) about 1/8 inch thick (enough to cover both bread
slices)
several slices cooked chicken, about 1/8 inch thick (enough to
cover one bread slice)
1 teaspoon chopped fresh chives
dashes of Tabasco sauce (optional)

Special Equipment

A cookie sheet or shallow-rimmed baking sheet, large enough
to hold all the sandwiches at once

preparation

Preheat the oven to 400°F.

Spread a thin layer of soft butter on one side only of both bread slices, then cover the buttered sides neatly with a layer of cheese. Arrange a layer of chicken on one bread slice and sprinkle on the chives and a few dashes of Tabasco, if you like. Flip the other piece of bread over on top (cheese inside, of course), press together, and spread more butter on the outsides of the sandwich, coating the slices evenly. Lay the assembled sandwich in the baking dish and prepare others the same way.

Bake the sandwiches for 10 minutes or so, until the bottom sides are crisp and golden. Flip them over and bake for about 5 minutes more, until the second sides are also well toasted.

Serve hot. For appetizer portions, trim off the crusts and cut each sandwich diagonally into 4 small triangles.

Read More <http://www.epicurious.com/recipes/food/views/Jacquess-Croque-Madame-102364#ixzz2404Ek3BG>

Ratatouille



Ratatouille □ adapted from *Mastering the Art of French Cooking* by Simone Beck, Louisette Bertholle, and Julia Child

Ingredients: □ ½ lb. eggplant □ ½ lb. zucchini (I used a combination of zucchini and pattypan squash from my garden) □ 1 tsp. salt □ 4 Tb. olive oil, more if needed □ ½ lb. (about 1 ½ cups) thinly sliced yellow onions □ 2 (about 1 cup) sliced green bell peppers (I used 1) □ 2-3 Tb. olive oil, if necessary □ 2 cloves mashed garlic □ 1 lb. firm, ripe, red tomatoes, peeled, seeded and juiced to make 1 ½ cups pulp (I used a combination of red and yellow tomatoes from my garden) □ 3 Tb. minced parsley □ Salt and pepper to taste

Directions: □ Peel the eggplant and cut into slices 3/8 inch thick, about 3 inches long, and 1 inch wide. Scrub the zucchini, slice off the two ends, and cut like the eggplant. Place in a bowl and toss with the salt. Let stand for 30 minutes.

Drain your eggplant and zucchini slices and dry them on a towel. One layer at a time, sauté the eggplant, and then the zucchini in hot olive oil for about a minute on each side to brown very lightly. Remove from the pan and set aside.

In the same skillet, cook the onions and the peppers slowly in olive oil for about 10 minutes, or until tender but now browned. Stir in the garlic and season to taste.

Boil a small pot of water and immerse your tomatoes for about 10 seconds. Remove, cool, and peel off the skins.

Slice the peeled tomatoes through the center, and gently squeeze them over a bowl to extract the juices and seeds. Slice the juiced and seeded tomatoes (Julia calls this the "tomato pulp") into 3/8 inch strips.

Lay the sliced tomato pulp over the onions and peppers. Season with salt and pepper. Cover the skillet and cook over low heat for 5 minutes, or until the tomatoes have begun to render their juice. Uncover, baste with the juices, raise heat and boil for several minutes, until juice has almost evaporated.

Place a third of the tomato mixture in the bottom of a heavy casserole pot (the recipe calls for a 2 1/2 quart fireproof casserole about 2 1/2 inches deep) and sprinkle over it 1 Tb. of parsley. Arrange half of the eggplant and zucchini on top, then half the remaining tomatoes and parsley. Put in the rest of the eggplant and zucchini, and finish with the remaining tomatoes and parsley.

Cover the casserole and simmer over low heat for 10 minutes. Uncover, tip casserole and baste with the rendered juices. Correct seasoning, if necessary. Raise heat slightly and cook uncovered for about 15 minutes more, basting several times, until juices have evaporated leaving a spoonful or two of flavored olive oil. Be careful of your heat; do not let the vegetables scorch in the bottom of the casserole.

Set aside, uncovered, and reheat slowly at serving time, or serve cold.

<http://www.healthygreenkitchen.com/julia-childs-ratatouille.html>

Legumes a la Grecque

(Vegetables Cooked in Aromatic Broth)

Makes about 4 cups.

From "The 40th Anniversary Edition Mastering the Art of French Cooking" by Julia Child, Louisette Bertholle and Simone Beck (Alfred A. Knopf, 2001). Although the chefs at the restaurant at the Getty center used peeled baby vegetables, you may also use your favorite seasonal vegetables cut into bite-size pieces.

Vegetables:

- **1 lb. (about 4 c.) of vegetables, such as baby carrots, baby yellow squash, baby turnips or baby beets**

Court Bouillon:

- **2 c. water**
- **6 tbsp. olive oil**
- **1/3 c. lemon juice**
- **1/2 tsp. salt**
- **2 tbsp. minced shallot or green onions**
- **6 sprigs parsley, including roots if available**
- **1 small rib celery with leaves or 1/8 tsp. celery seeds**
- **1 sprig fresh fennel or 1/8 tsp. fennel seeds**
- **1 sprig fresh thyme or 1/8 tsp. dried thyme**
- **12 peppercorns**
- **6 coriander seeds**

Place vegetables in a covered 2 1/2-quart enameled or stainless steel saucepan and let simmer for 10 minutes. Remove vegetables to a serving dish.

For court bouillon, place water, oil, juice, salt, shallots or green onions in pan. Tie parsley, celery, fennel, thyme, peppercorns and coriander seeds in cheesecloth; place in pan and boil court bouillon down to concentrate its flavor. Pour over vegetables, place in refrigerator. When vegetables are cold, serve as hors d'oeuvre or combine them with other vegetables for a composed salad. If desired, garnish with pansy.

<http://www.startribune.com/lifestyle/taste/recipes/11439896.html?refer=y>

Choux de Bruxelles a la Milanaise (Brussels Sprouts Browned with Cheese)



Ingredients:

1 1/2 quarts brussels sprouts braised in butter
1/2 cup grated Swiss cheese mixed with 1/2 cup grated Parmesan
cheese
2 tablespoons melted butter

Directions:

Follow the master recipe for braising the brussels sprouts (below), but when they have been in the oven 10 minutes, turn them into a bowl. Reset set oven to 425 degrees. Sprinkle 2 to 3 tablespoons of cheese in the casserole or baking dish to coat the bottom and sides. Return the brussels sprouts, spreading the rest of the cheese over each layer. Pour on the melted butter. Place uncovered in upper third of oven for 10 to 15 minutes to brown the cheese nicely.

Choux de Bruxelles Etuves au Beurre

(Brussels Sprouts Braised in Butter)

Serves: 6 people

Ingredients:

1 1/2 tablespoons softened butter

A 2 1/2 quart, fireproof, covered casserole or baking dish large enough to hold the brussels sprouts in 1 or 2 layers

1 1/2 quarts blanched brussels sprouts...partially cooked (see recipe below)

Salt and pepper 2 to 4 tablespoons melted butter

A round of lightly buttered waxed paper

Directions:

Preheat oven to 350 degrees, and smear butter inside the casserole or baking dish.

Arrange the blanched brussels sprouts heads up in the casserole or baking dish. Sprinkle lightly with salt and pepper, and then with the melted butter.

Lay the waxed paper over the brussels sprouts. Cover and heat on top of the stove until vegetables begin to sizzle, then place in the middle level of preheated oven. Bake for about 20 minutes, or until the sprouts are tender and well impregnated with butter. Serve as soon as possible.

Choux de Bruxelles Blanchis (Blanched Brussel Sprouts - Preliminary Cooking)

Ingredients:

1 to 2 quarts Brussel Sprouts, trimmed and washed

A large kettle containing 7 to 8 quarts of rapidly boiling water

1 1/2 tsp salt per quart of water

A skimmer

A colander

Directions:

Drop the Brussel sprouts into the rapidly boiling salted water. Bring to the boil again as rapidly as possible.

If the vegetables are to be partially cooked and finished off later as directed in the recipe above, boil them slowly, uncovered, for 6 to 8 minutes, or until mostly tender. Immediately remove with a skimmer and drain in a colander.

<http://sugarandspice-celeste.blogspot.com/2009/08/julia-childs-brussel-sprouts-browned.html>

Crepes Fines Sucrees

Epicurious | October 2001

Julia Child

Mastering the Art of French Cooking, Volume One



yield: Makes 10 to 12 crepes 6 inches in diameter, or 16 to 18 crepes 4 to 5 inches in diameter

The following recipe is made with an electric blender, because it is so quick. If you do not have one, gradually blend the egg yolks into the flour with a

wooded spoon, beat in the liquids by droplets, then strain through a fine sieve. *Crêpe* batter should be made at least 2 hours before it is to be used; this allows the flour particles to expand in the liquid and insures a tender, light, thin *crêpe*.

The first *crêpe* is a trial one to test out the consistency of your batter, the exact amount you need for the pan, and the heat.

ingredients

3/4 cup cold milk
3/4 cup cold water
3 egg yolks
1 tablespoon granulated sugar
3 tablespoon orange liqueur, rum, or brandy
1 cup flour (scooped and leveled)
5 tablespoon melted butter
An electric blender
A rubber scraper

An iron skillet or a *crêpe* pan with a 6 1/2- to 7-inch bottom diameter

2 to 3 tablespoon cooking oil and a pastry brush

A ladle or measure to hold 3 to 4 tablespoon or 1/4 cup

preparation

Place the ingredients in the blender jar in the order in which they are listed. Cover and blend at top speed for 1 minute. If bits of flour adhere to sides of jar, dislodge with a rubber scraper and blend 3 seconds more.

Cover and refrigerate for at least 2 hour or overnight.

Brush the skillet lightly with oil. Set over moderately high heat until the pan is just beginning to smoke.

Immediately remove from heat and, holding handle of pan in your right hand, pour with your left hand a scant 1/4 cup of batter into the middle of the pan. Quickly tilt the pan in all directions to run the batter all over the bottom of the pan in a thin film. (Pour any batter that does not adhere back into your bowl; judge the amount of your next *crêpe* accordingly.) This whole operation takes but 2 or 3 seconds.

Return the pan to heat for 60 to 80 seconds. Then jerk and toss the pan sharply back and forth and up and down to loosen the *crêpe*. Lift its edges with a spatula and if the under side is a nice light brown, the *crêpe* is ready for turning.

Turn the *crêpe* by using 2 spatulas; *or* grasp the edges nearest you in your

fingers and sweep it up toward you and over again into the pan in a reverse circle; *or* toss it over by a flip of the pan.

Brown lightly for about 1/2 minute on the other side. This second side is rarely more than a spotty brown, and is always kept as the underneath or nonpublic aspect of the *crêpe*. As they are done, slide the *crêpes* onto a rack and let cool several minutes before stacking on a plate. Grease the skillet again, heat to just smoking, and proceed with the rest of the *crêpes*. *Crêpea* may be kept warm by covering them with a dish and setting them over simmering water or in a slow oven. Or they may be made several hours in advance and reheated when needed. (*Crêpea* freeze perfectly.) As soon as you are used to the procedure, you can keep 2 pans going at once, and make 24 *crêpea* in less than half an hour.

Read More <http://www.epicurious.com/recipes/food/views/Crepes-Fines-Sucrees-100838#ixzz2404ovHRg>

For strawberries: 3 cups strawberries, quartered 3 teaspoons orange liqueur, or more to taste Granulated sugar, to taste

To make the macerated strawberries: In a large bowl, season chopped strawberries with orange liqueur and granulated sugar, to taste. Let strawberries marinate for at least one hour before serving.

To serve the crepes: Fold the crepes in half and half again to create wedge-looking triangles. Serve two or three folded crepes on a small dish. Top with 1/2 cup marinated strawberries and generously dust with powdered sugar.

<http://www.yumsugar.com/Julia-Childs-Crepe-Recipe-24456440>

Julia Child's Chocolate Souffle

Serves 8.

From "Julia's Kitchen Wisdom."

- **Butter for coating souffle dish**
- **7 oz. or squares of semisweet or sweet chocolate, broken into small pieces**
- **1/3 c. strong coffee**
- **1/3 c. flour**
- **2 c. milk**
- **3 tbsp. butter, softened (optional)**
- **1 tbsp. pure vanilla extract**
- **Big pinch of salt**
- **4 egg yolks**
- **1/2 c. granulated sugar**
- **6 egg whites**
- **Powdered sugar in a fine sieve**

Preheat oven to 425 degrees. Prepare a 2-quart souffle dish by smearing a light coating of soft butter over the sides and bottom of the dish. Roll granulated sugar in the dish to cover inner surface completely; knock out excess. If you're using a collar, cut a length of parchment paper or aluminum foil long enough to wrap around the dish with a 2-inch overlap. Fold in half lengthwise, and butter one side. Wrap collar around the dish, buttered side in; it should rise 3 inches above the rim. Secure in place with 2 straight pins, inserted head up for quick removal. Slide the rack onto the lower-third level of the oven.

Place chocolate pieces and coffee in small pan. In a larger pan, bring 3 to 4 inches of water to a boil. Remove from heat, cover small pan with the chocolate in it and set it in the hot water. In 4 to 5 minutes the chocolate should be melted; stir to smooth.

In a separate saucepan, whisk together flour and half the milk. When well-blended whisk in the remaining milk, whisk at a slow boil for 2 minutes. Remove from heat and beat in the butter, if desired, vanilla extract, salt, egg yolks and the melted chocolate.

In a separate bowl, whip egg whites until they form soft peaks; add sugar and whip to shiny peaks. (Peaks are formed when a bit is lifted up in the wires of the beater and it forms a stiff, shining peak, bending down slightly at the tip.)

Combine by ladling chocolate base down sides of egg-white bowl, folding rapidly to combine. To fold, plunge a large rubber spatula like a knife down into the center of the mixture, and draw it to the side of the bowl and up to the surface in a rapid scoop, bringing some of the bottom over the top. Rotate bowl and continue until the elements are blended. Do not deflate the puff by overdoing it.

Reduce heat to 375 degrees. Turn mixture into souffle dish, set into oven, and bake for 40 minutes, or until puff starts. Dust with powdered sugar and bake until done. To test for doneness, rapidly release the collar just a bit -- if the puff sags, refasten the collar and bake a few more minutes. When a skewer is plunged down into the side of the puff and comes out with a few particles clinging to it, the souffle will be deliciously creamy but will not hold up long. If the skewer comes out clean, it will hold longer. Serve with lightly whipped creme chantilly.

<http://www.startribune.com/lifestyle/taste/recipes/11439896.html?refer=y>

REINE DE SABA

(CHOCOLATE ALMOND CAKE)



Adapted from [Mastering the Art of French Cooking](#) by Julia Child, Louise Bertholle, and Simone Beck

Named for the Queen of Sheba, the *reine de Saba* is quite literally a cake fit for a queen, and while we may have expressed [occasional \(the slightest of slight!\) misgivings](#) about some of Julia's fussier recipes (and this one surely qualifies), there's no denying that Julia was, and is, a queen in our hearts, and ought to be celebrated as such.

A word on the cake: please, please, please don't cook this cake to the traditional degree of doneness. The cake ought to be a bit fudgy in the center, and will appear a bit underdone when first removed from the oven. Trust us, and Julia, this small consideration makes all the difference, and results in a cake characterized by a rich yet surprisingly delicate crumb.

Ingredients

For Cake: [4](#) ounces bittersweet chocolate, chopped [2](#) tablespoons brewed coffee, or dark rum [8](#) tablespoons (4 ounces) unsalted butter, at room temperature [2/3](#) cup (4-[2/3](#) ounces) + 1 tablespoon granulated sugar [1/2](#) teaspoon kosher salt + a pinch [3](#) eggs, yolks

separated from whites, at room temperature 1/3 cup (1-1/4 ounces)
almond meal 1/4 teaspoon almond extract 1/2 cup (2 ounces) cake
flour, sifted About 1/2 cup slivered or sliced almonds, for garnish

For Frosting: 2 tablespoons bittersweet chocolate, chopped 2
tablespoons brewed coffee, or dark rum 1/4 teaspoon kosher salt 6
tablespoons unsalted butter, at cool room temperature

Directions

For Cake:

Preheat the oven to 350°F. Prep an 8-inch round cake pan by
greasing the base and sides, lining with a parchment paper circle,
and then dusting with flour, taking care to tap out excess flour.

Place the chocolate and coffee/rum in a medium heat-proof bowl and
set atop a pan of simmering water. Melt, stirring occasionally,
until smooth.

In a stand mixer, beat together the butter and 2/3 cup sugar, until
fluffy, and lightened in color. Scrape down the sides of the bowl
with a rubber spatula, and mix in the 1/2 teaspoon salt.

Add the egg yolks, one at a time, beating until thoroughly
incorporated.

Add the chocolate and coffee mixture, as well as the almond meal
and almond extract, and mix until well incorporated.

In a medium mixing bowl whip the egg whites until soft peaks form.
Add a pinch of salt and 1 tablespoon sugar, and continue
whipping until stiff peaks form.

Lighten the batter by mixing in 1/4 of the egg whites (they do not
need to be folded in). Then alternate between gently folding in

1/3 of the remaining egg whites and 1/3 of the sifted cake flour, until no streaks remain.

Turn out the batter into the prepped cake pan, and gently smooth the cake batter to the edge of the pan.

Bake for 20-25 minutes, or until puffed, and just set in the center (it should jiggle slightly when shaken).

Allow to cool in the pan for 10-15 minutes, then run a butter knife around the edge of the cake, and unmold from the pan. Allow to cool completely before frosting.

For Frosting:

Place the chocolate and coffee/rum in a medium heat-proof bowl and set atop a pan of simmering water. Melt, stirring occasionally, until smooth.

Off the heat, beat in the butter, one tablespoon at a time, with a wooden spoon. Once the butter is thoroughly incorporated, and no lumps remain, place the mixing bowl inside a larger mixing bowl that is filled partway with ice.

Mix the frosting over the ice bath, until it has chilled down to a spreadable consistency.

Spread the frosting over the top and sides of the cake.

Decorate with the slivered almonds (bonus: this helps hide any imperfections in the frosting job!).

Yield: 1 8-inch cake (serves 6-8)

Notes:

Feel free to swap out the coffee for brewed espresso, simply dilute 50 percent with water (so 1 1/2 tablespoons espresso, 1/2 tablespoon water).

Can't find almond meal? Grind 1 1/4 ounces, or a heaping 1/3 cup of almonds in a food processor or blender with 1 tablespoon of granulated sugar (reduce the sugar added to the butter accordingly) until finely ground.

<http://www.yumsguar.com/Reine-de-Saba-Recipe-24441169>

Cinnamon Toast Flan (a Bread Pudding)

Epicurious | November 2000

by Julia Child

Julia's Kitchen Wisdom

yield: For a 6-cup baking dish 2 inches deep, serving 6 to 8

ingredients

4 tablespoons softened unsalted butter
6 or 7 slices white sandwich bread, crusts left on
1/4 cup sugar mixed with 2 tsp ground cinnamon
5 "large" eggs
5 egg yolks
3/4 cup sugar
3 3/4 cups hot milk
1 1/2 tablespoons vanilla extract

preparation

Butter the bread slices on one side, using half the butter. Arrange them buttered side up on a broiling rack and sprinkle cinnamon sugar over each. Watching carefully, broil a few seconds, until sugar bubbles up. Cut each slice into 4 triangles. Smear the remaining butter inside the baking dish, and fill with the toast triangles, sugar side up.

Make a custard sauce or crème anglaise* with the eggs, yolks, sugar, milk and vanilla, and pour half through a sieve over the toast. Let soak 5 minutes, then sieve on the remaining custard.

Place the dish in a roasting pan and set in the lower-middle of a preheated 350°F. oven. Pour boiling water into the pan to come halfway up the baking dish. Bake for 25 to 30 minutes, keeping the water bath at just below the simmer. It is done when a skewer plunged into the custard an inch from the side comes out clean.

Serve hot, at room temperature, or cold, accompanied with a fruit sauce or cut-up fresh fruits. (It will keep 2 days in the refrigerator.)

***Crème Anglaise:** □ Whisk the eggs in a 2-quart stainless-steel saucepan,

adding the sugar by spoonfuls. Continue whisking for 2 to 3 minutes, until the yolks are thick and pale yellow and "form the ribbon." By dribbles at first, stir in the hot milk. Set over medium heat, stirring slowly and continuously with a wooden spoon, reaching all over the bottom of the pan as the custard gradually heats and thickens'do not let it come near the boil. If it seems to be getting too hot, lift pan up, then continue as the sauce thickens. You are almost there when surface bubbles begin to disappear and you may see a whiff of steam arise.

Read More <http://www.epicurious.com/recipes/food/views/Cinnamon-Toast-Flan-a-Bread-Pudding-104785#ixzz24O2cxKyQ>

Sabayon with Strawberries

Epicurious | September 1999
by Julia Child and Jacques Pepin with David Nussbaum
Julia and Jacques Cooking at Home
Alfred A. Knopf

yield: Makes 6 to 8 servings

ingredients

1 to 1 1/2 pounds fresh ripe strawberries (3 pints)
1 tablespoon sugar, plus more to taste
2 teaspoons freshly squeezed lemon juice, plus more to taste

For the sabayon

6 egg yolks
1 cup sweet Marsala wine or port, sherry, or Madeira
1/3 cup sugar, plus more to taste
Drops of freshly squeezed lemon juice (optional)

For the whipped cream (for the glazed version)

1/2 cup heavy cream
1 teaspoon sugar

Special equipment:

Special equipment: A large stainless steel or copper bowl, plus a larger bowl for holding (optional)
A large saucepan of simmering water
A balloon whisk
Dessert goblets or large martini glasses, or a medium gratin baking dish (4-cup volume) or individual gratin dishes (for glazed sabayon)

preparation

Preparing the strawberries: □ About an hour before serving the dessert, rinse the strawberries (stems on) and drain them on paper towels. Slice off the stems and halve or quarter the strawberries lengthwise, depending on size, into a bowl. Sprinkle over the sugar and the lemon juice; fold gently together to blend well. Taste a strawberry, add more sugar or lemon juice if needed, and set aside to macerate.

Whipping the sabayon: □ If you want to serve the sabayon warm, make it at the last minute. If you want to glaze the sabayon under the broiler, or make it ahead of time to serve chilled, have ready a large bowl (larger than the one in which you whip the sauce) partly filled with ice cubes.

Whisk to blend the yolks, Marsala, and sugar in the stainless-steel bowl. Rest the bowl in the saucepan over hot water. Whisk constantly for 4 to 5 minutes or more to cook the sauce, until it has the consistency of lightly whipped cream. Clear the bottom of the bowl constantly with the whisk so that the eggs do not scramble, and adjust the heat as needed. Taste the sauce — the sabayon should never get so hot that you can't stick your very clean finger in it — and whisk drops of lemon juice or more sugar if you want. When thick, foamy, and tripled in volume, remove from heat. It can be served hot as is, tepid, or cool.

Serving: □ Spoon a portion of strawberries — 1/2 cup or more — into each goblet or glass, and top with 1/3 to 1/2 cup of warm or cool sabayon. Or put the sauce in the glass first, then the strawberries.

Variation: Strawberries Glazed with Sabayon □ Cool the sabayon to room temperature. Whip the cream and sugar until soft peaks form, and fold the cream into the sabayon with a rubber spatula.

Turn on the broiler. Spread the strawberries in the baking dish in one layer (or in individual dishes). Spoon the sauce over the berries so they are completely covered and set the dish under the broiler, 5 to 6 inches from the heat. With the door open — so you can watch carefully — broil for a minute or two, turning the dish as needed to glaze evenly, until the top of the sabayon is nicely browned and slightly crusted. Serve right away.

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