



10 year Anniversary Celebration

- Menu -

Warm Bacon and Spinach Salad
French Braised Chicken Thighs with Apples and Cream
Pecan Bourbon Tart

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Shopping List

Dairy

- ¼ cup blue cheese
- 1, 8-ounce creme fraiche (I purchase this at Trader Joe's)
- 1 TB butter
- 2 large eggs
- 1 large egg white

Pantry

- 3 TB red wine vinegar
- 1 TSP granulated sugar
- 1 TSP Dijon mustard
- ½ cup walnuts
- 3 TB olive oil
- ¾ cup chicken broth
- 5 TB all-purpose flour
- 1 cup packed light brown sugar
- ¾ cup dark corn syrup
- ½ TSP vanilla extract
- 1 1/3 cups pecan halves
- Cooking spray
- ½-ounce bittersweet chocolate (buy the baking bar)

Produce

- ½ red onion
- 1- 2 Bags fresh spinach
- 2 leeks
- 2 Granny Smith apples
- 6 sprigs of fresh thyme\

Protein

- 8 thick sliced pieces of bacon
- 4 chicken thighs, trimmed of some skin (I prefer bone-in)
- 4-ounce package of diced pancetta

Spices

- Salt
- Pepper

Specialty

- ¾ cup white wine
- ½ (15-ounce) package refrigerated pie dough (such as Pillsbury)
- 2 TB bourbon (You just need to purchase an “airplane size” bottle at the liquor store)

Equipment Needed

Baking

- Rimmed baking sheet
- 10" removeable bottom tart pan (you can substitute a pie plate)

Pots and Pans

- 2 large skillets

Utensils

- Chef's Knife
- Cutting board
- Measuring cups and spoons
- Whisk

Mis en Place

The French culinary term for “everything in its place”

In order to have a smooth cooking experience, I recommend that you retrieve all the equipment you will need for the class before we begin. In addition, if you have time, group your ingredients by recipe. Most chefs place their components on sheet pans – this is ideal if you have the room.

- Thaw chicken (if frozen) and trim skin

Warm Spinach and Bacon Salad

Serves 4

8 thick sliced pieces of bacon, cooked and chopped
3 TB red wine vinegar
1 TSP granulated sugar
1 TSP Dijon mustard
½ red onion, sliced thinly
½ cup walnuts, toasted and chopped
¼ cup blue cheese, crumbled
1- 2 Bags fresh spinach

Preheat oven to 350°.

Prepare 2 skillets – one to cook the bacon and salad dressing and a second to cook the onions.

Place the chopped walnuts on a baking sheet and bake them for about 6 - 8 minutes until they smell “nutty”. Remove them and let cool.

Fry bacon over medium – low heat in a large skillet until crispy. Remove 1 1/2 tablespoons of grease and put in another skillet.

In this second skillet, heat the bacon grease over medium and add the sliced onions. cook until caramelized, about 8 minutes.

In the first skillet that you cooked the bacon in – add the vinegar, sugar, and mustard to the remaining bacon grease. There should be about 3 TB of bacon grease in the pan.

Over medium – low heat, whisk the ingredients until well blended (an emulsion).

When ready to serve, drizzle some of the dressing over the spinach and toss well. Check the taste and see if you need to add more dressing. You may not need all the dressing, but better to have a little extra!

Top each salad with the onions, walnuts, and cheese.

Serve immediately.

French Chicken with Cream and Apples

Serves 4

4 chicken thighs, trimmed of some skin (I prefer bone-in)
3 TB olive oil
2 leeks, trimmed and sliced, white parts only (about 3 cups)
1, 4-ounce package of diced pancetta
¾ cup chicken broth
¾ cup white wine
2 TB all-purpose flour
1, 8-ounce creme fraiche
Salt and pepper to taste
2 Granny Smith apples, peeled, cored and sliced into 1/8ths
6 sprigs of fresh thyme plus extra to garnish

Preheat the oven to 400°.

Generously season the chicken thighs with salt and pepper. I trim some of the skin so that it is only on the top of the piece of chicken.

In a large 12” skillet, add 3 Tb olive oil, heat over medium heat. Add the seasoned thighs skin side down in the pan. Cook without moving them 4 minutes, until they are golden brown. Flip them over and cook an additional 3 minutes. Remove to a plate.

In the same skillet, add the sliced leeks and pancetta. Sauté about 7 minutes until the leeks are softened. Add 2 TB all-purpose flour and cook 1 – 2 minutes.

Deglaze the pan with the wine. Pour in the chicken broth. Scrape the bottom of the pan with a wooden spoon and remove any stuck-on bits. Cook until it boils. Add the chicken and apple slices to the skillet. Place the thyme springs around the chicken submerged in the sauce. Bring the mixture to a boil and place in the preheated oven.

Bake 10 minutes or until the chicken internal temperature is 165° F. Remove from the oven, remove the chicken thighs to a plate and whisk in the crème fraiche. Return the chicken to the skillet and heat through, garnish with fresh thyme and serve.

** Why use crème fraiche instead of sour cream in a cooked dish?

Sour cream is 20% fat, crème fraiche has 30%. Since sour cream has less fat and more protein, it can easily curdle when cooked at too high a temperature.

**I find the pancetta in the deli section of the grocery store. If it is not there, ask the deli counter for a thick slice and dice it yourself.

Bourbon Pecan Tart

1 cup packed light brown sugar
3/4 cup dark corn syrup
3 TB all-purpose flour
2 TB bourbon
2 TB molasses
1 TB butter, melted
1/2 TSP vanilla extract
1/4 TSP salt
2 large eggs
1 large egg white
1 1/3 cup pecan halves
1/2 (15-ounce) package refrigerated pie dough (such as Pillsbury)
Cooking spray
1/2-ounce bittersweet chocolate, chopped

Preheat oven to 350°.

Combine first 10 ingredients, stirring well with a whisk. Stir in pecans. Roll dough into a 13-inch circle; fit into a 10-inch removable-bottom tart pan coated with cooking spray. Trim excess crust using a sharp knife. Spoon sugar mixture into prepared crust. Bake at 350° for 45 minutes or until center is set. Cool completely on a wire rack.

Place chocolate in a microwave-safe bowl; microwave on HIGH 30 seconds to 1 minute. Stir until smooth. Drizzle chocolate over tart.