



Season 10 - Episode 1004

Theme: French

Chicken with Calvados

Ingredients:

5-8 pieces of chicken, boneless and skinless. Cut in smaller piece but not cubes, seasoned with salt and pepper
2 oz butter
2 oz. olive oil
2 finely chopped shallots
1 cup chicken stock
1 c. hard cider
1 Cup chopped mushrooms
½ cup whipping cream
2 apples slices—Granny Smith with skin
1/3 cup Calvados (a Brandy from Normandy)

Directions:

- In a large skillet, melt butter and add olive oil.
- Sprinkle in Calvados
- Add finely chopped shallots
- Add hard cider and chicken stock

- Cook 15 minutes

- Cook mushrooms in butter for 4 minutes. Add to the chicken
- Cook 10 minutes
- Remove the chicken
- For the sauce, simmer until thick.
- Add chicken back into the sauce
- Add slices of 2 apples
- Sprinkle with chopped parsley
- Serve over quartered red potatoes.

Chouquettes: French Cream Puff Recipe for a nice snack.

Makes about 25 puffs

From the Sweet Life in Paris (Broadway books)

Shaping the mounds of dough is easiest to do with a pastry bag, although you can use two spoons or a spring-loaded ice cream scoop.

Ingredients:

1 cup water
½ t. salt
2 t. sugar
6 T. unsalted butter, cut into small chunks
1 cup flour
4 large eggs, at room temperature

Glaze: 1 egg yolk, mixed with 1 t. milk
Crystal sugar (Coarse sugar is available in the US from King Arthur or in some Ikea stores.)

Directions:

- Preheat the oven to 425 degrees. Line a baking sheet with parchment paper or a silicone baking mat.
- Heat the water, salt, sugar and butter in a small saucepan, stirring until the butter is melted. Remove from heat and dump all the flour in at once. Stir rapidly until the mixture is smooth and pulls away from the sides of the pan.
- Allow dough to cool for two minutes, and then briskly beat in the eggs, one at a time, until smooth and shiny.
- Using two spoons scoop up a mound of dough with one spoon roughly the size of an unshelled walnut and scrape it off with the other spoon onto the baking sheet.
- Place the mounds evenly-spaced apart on the baking sheet. Brush the top of each mound with some of the egg glaze then press coarse, sugar crystals over the top and sides of each mound. Use a lot of the sugar. Once the puffs expand, you'll appreciate the extra effort.
- Bake the cream puffs for 35 minutes or until puffed and well-browned.

The cream puffs are best eaten the same day they're made. Once cooled, they can be frozen in a zip-top freezer bag for up to one month. Defrost at room temperature, and then warm briefly on a baking sheet in a moderate oven, until crisp.