

Hair O' The Dog / NightCat
French Wine Dinner – October 27, 2011

Recipes

Apple, Beet, and Pear Salad

Sweet and earthy, this apple, beet, and pear salad recipe combines the best of the autumn harvest. Irresistibly refreshing apples and pears are perfectly enhanced by a slightly sweet apple champagne vinaigrette¹ speckled with shredded apple and topped with salty blue cheese crumbles. Serve it as a light and healthy main course or a special dinner party salad.

Prep Time: 20 minutes

Total Time: 20 minutes



Ingredients:

- 1 large beefsteak tomato, cubed
- 1/2 orange bell pepper, seeded and chopped (optional)
- 2 medium to large steamed beets, peeled and chopped
- 1 large sweet and crisp apple, chopped
- 2 small pears, chopped (any variety)
- 1/2 cup champagne vinaigrette
- 3 cups packed baby spinach
- 3/4 cup crumbled blue cheese

Preparation:

1. Gently toss together the prepared tomatoes, bell pepper, beets, apple, pears and champagne vinaigrette - apple champagne dressing² is a great one - in a large bowl.
2. Divide the baby spinach and seasoned fruit and vegetables between 4 salad plates. Sprinkle each salad with crumbled blue cheese and serve.
3. This apple, beet, and pear salad recipe makes 4 servings.

Fig and Olive Tapenade

Prep Time: 15 Min **Cook Time:** 10 Min

Ready In: 4 Hrs 25 Min

Original Recipe Yield 6 servings

Ingredients

- 1 cup chopped dried figs
- 1/2 cup water
- 1 tablespoon olive oil
- 2 tablespoons balsamic vinegar
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 1/4 teaspoon cayenne pepper
- 2/3 cup chopped kalamata olives
- 2 cloves garlic, minced
- salt and pepper to taste
- 1/3 cup chopped toasted walnuts
- 1 (8 ounce) package cream cheese



Directions

1. Combine figs and water in a saucepan over medium heat. Bring to a boil, and cook until tender, and liquid has reduced. Remove from heat, and stir in the olive oil, balsamic vinegar, rosemary, thyme, and cayenne. Add olives and garlic, and mix well. Season with salt and pepper to taste. Cover, and refrigerate for 4 hours or overnight to allow flavors to blend.
2. Unwrap cream cheese block, and place on a serving platter. Spoon tapenade over cheese, and sprinkle with walnuts. Serve with slices of French bread or crackers.

Roasted Vegetable Terrine with French Ham

Total Time: 8 hr 50 min; Prep 40 min; Inactive 8 hr 0 min Cook 10 min

Yield: 8 servings

Ingredients

- 1/2 cup olive oil, divided
- 1 (1-pound) globe eggplant, stem and bottom end trimmed, cut lengthwise into 1/4-inch slices
- 1 pound zucchini, stems and bottom ends trimmed, cut lengthwise into 1/4-inch slices
- 1 1/2 pounds yellow squash, stems and bottom ends trimmed, cut lengthwise into 1/4-inch slices
- Salt
- Freshly ground black pepper
- 2 tablespoons freshly chopped thyme leaves
- 10 ounces goat cheese
- 2 tablespoons freshly chopped chervil leaves
- 2 tablespoons freshly minced parsley leaves
- 4 tablespoons extra-virgin olive oil
- 1/2 pound French ham, sliced between 1/8 and 1/4-inch
- 2 large red bell peppers (about 1 pound), roasted, with cores, seeds and skins removed
- 2 large yellow bell peppers (about 1 pound), roasted, with cores, seeds and skins removed
- 1 recipe Sun-Dried Tomato Sauce, recipe follows
- Baguette, as an accompaniment

Directions

1. Preheat the oven to 425 degrees F.
2. Line 2 large baking sheets with aluminum foil, and lightly grease with olive oil. Lay the eggplant, zucchini, and squash slices in a flat layer, slightly overlapping. Brush with 2 tablespoons olive oil, lightly season with salt and pepper and sprinkle with thyme. Bake in the oven until soft and just golden around the edges, about 8 to 10 minutes. Remove from the oven and transfer to a plate to cool. Repeat with the remaining vegetable slices.
3. In a large bowl, combine the goat cheese with the chervil, parsley, and extra-virgin olive oil. Season, to taste, with salt and pepper, and mix well.
4. In a 6-cup terrine (12 by 3 by 3-inches), arrange the ham slices across the bottom and over the sides of the terrine, overlapping the slices to completely cover the terrine. Repeat with the saucisson and the salami. Top with eggplant slices, slices of red pepper, zucchini, squash, spinach, and yellow pepper. Crumble a layer of the goat cheese mixture on top of the yellow pepper, and

repeat layering with the remaining vegetable slices. Wrap the overhanging ham, and with leftover saucisson and salami, lay slices over the top of the terrine. Wrap the terrine loosely in plastic wrap. Top with an equal sized terrine, or a piece of cardboard wrapped in aluminum foil. Place a brick on top of the terrine and refrigerate at least 8 hours and up to 24 hours.

5. Remove from the refrigerator. Remove the weight and unwrap. Let terrine come to room temperature before inverting it onto a cutting board. Or, place into a shallow dish on hot water for 5 minutes and then invert. Slice with a very sharp knife and serve 1 large or 2 thin slices per person with the Sun-Dried Tomato Sauce and baguette.

Sun-Dried Tomato Sauce

- 1 cup tightly packed sun-dried tomatoes (not oil-packed), reconstituted in hot water and drained
 - 1 teaspoon balsamic vinegar
 - 4 cloves garlic, minced
 - 1/4 teaspoon salt
 - 1/4 teaspoon crushed red pepper flakes
 - 1/8 teaspoon ground black pepper
 - 1 1/4 cups extra-virgin olive oil
 - 1/2 cup roughly chopped pitted nicoise olives
1. In the bowl of a food processor, combine the sun-dried tomatoes, balsamic vinegar, garlic, salt, red pepper and black pepper, and puree on high speed. With the motor running, gradually add the oil through the feed tube and process until well combined. Stir in chopped olives.
 2. Pour into a container until ready to serve.

Poulet à l'estragon

Preparation: 20 minutes

Cooking: 1 hour 10 minutes



- 2 tablespoons olive oil
 - 1 tablespoon butter
 - 8 pieces of chicken
 - 2 ounces fresh tarragon sprigs
 - 1 cup dry white wine
 - 1/2 teaspoon ground black pepper
 - 3 tablespoons flour
 - 1/4 cup chicken stock (or bouillon)
 - 3/4 cup crème fraîche (or whipping cream or half and half)
 - 1 tablespoon fresh lemon juice
1. In a large heavy skillet or ideally a Dutch oven, heat the butter and olive oil on medium heat until the butter melts. Add the chicken pieces and cook until browned on all sides.
 2. Meanwhile, remove all of the leaves from the tarragon sprigs. Place half of the leaves and the white wine in a small saucepan and boil on medium heat until the liquid is reduced by half - about five minutes.
 3. When the chicken is browned all over sprinkle with salt to flavor, then sprinkle with the flour and stir to coat evenly. Add the reduced wine mixture and the chicken stock to the chicken and stir to combine. Put on low heat, cover and cook for one hour.
 4. Snip the rest of the tarragon leaves into small pieces and combine with the crème fraîche or cream and the lemon juice. About five minutes before serving, stir this mixture into the chicken and warm through.

Makes 8 servings.

Serve with rice, couscous, or pasta (there is quite a bit of sauce).

Carbonnades à la Flamande

- 3 pounds top round roast
- 3 tablespoons vegetable oil
- 1-½ pounds onions sliced
- Salt and Pepper
- 4 garlic cloves mashed
- 1 cup beef stock
- 2 bottles Pilsner style beer
- 2 tablespoons brown sugar
- 1 herb bouquet tied in cheesecloth
 - 6 parsley sprigs
 - 1 bay leaf
 - ½ teaspoon fresh thyme leaves
- 1-½ tablespoon cornstarch
- 2 tablespoons wine vinegar
- Buttered Noodles
- Parsley sprigs



1. Cut beef into slices two by four inches and a half-inch thick. Dry beef thoroughly. Heat vegetable oil in skillet at medium-high until almost smoking. Brown the beef in batches for one-minute per side and set aside.
2. Reduce heat to medium. Stir onions into the skilled. Add more vegetable oil if necessary. Brown the onions for ten minutes stirring often. Remove from heat and stir in garlic and season with salt and pepper.
3. Arrange half the beef in the bottom of a slow cooker and season with salt and pepper. Spread half the onions on top of the meat. Add another layer of meat and season with salt and pepper. Add the rest of the onions on top.
4. Heat up the beef stock in the skillet and skim the fat from the top. Pour over the meat. Add enough beer that it barely covers the meat. Stir in the brown sugar. Bury the herb bouquet between the meat slices. Set the slow cooker on high and braise for at least three and one-half hours or until beef is fork-tender.
5. Remove herb bouquet. Remove and strain cooking liquids into a saucepan and reserve beef and onions in slow cooker. Skim the fat off the cooking liquids. Beat the starch and wine vinegar together and whisk into the cooking liquids. Simmer three to four minutes or until reduced to two cups. Season to taste. Pour sauce over meat and onion mixture.
6. Serve over buttered noodles on a hot serving platter. Decorate with parsley sprigs.

Pumpkin Creme Brulee

Total Time: 4 hr 15 min Prep 15 min
Inactive 3 hr 0 min Cook 1 hr 0 min
Yield: 8 servings

Ingredients

- 2 cups heavy cream
- 1/4 cup light brown sugar
- 1/4 cup sugar, plus 4 teaspoons
- 8 large egg yolks
- 1/2 teaspoon pure vanilla extract
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon grated nutmeg
- 1 cup mashed cooked pumpkin



Directions

1. Preheat the oven to 325 degrees F.
2. Arrange 8 (1/2-cup) ramekins or custard cups in a large metal baking pan.
3. In a medium saucepan, combine the cream, brown sugar, and 1/4 cup granulated sugar. Bring to a bare simmer over medium-high heat, stirring to dissolve the sugar. Remove from the heat.
4. In a medium bowl, whisk the egg yolks until frothy and lemon-colored. Slowly add 3/4 cup of the hot cream mixture, whisking constantly. Add the egg mixture to the remaining hot cream, and whisk. Add the vanilla, cinnamon, nutmeg, and pumpkin, and whisk until smooth. Strain through a fine mesh strainer into a large bowl. Divide among the prepared custard cups.
5. Add enough hot water to come halfway up the sides of the cups. Bake until the custards are just set in the center but not stiff, 45 minutes to 55 minutes. Remove from the oven and refrigerate until well chilled, at least 3 hours or overnight.
6. Sprinkle each custard with 1/2 teaspoon of the remaining sugar. Using a kitchen torch, caramelize the sugar. (Alternately, preheat the broiler, and broil until the sugar melts and caramelizes, watching closely to avoid burning and rotating the cups, about 1 to 2 minutes.) Place on small dessert plates and serve.