

THE J. L. HUDSON COMPANY'S
PANTRY SHOP

presents

ENTERTAINING FRENCH STYLE

a cooking class conducted by

CAROLE LEICHTER

Member

La Confrérie de Chaîne des Rôtisseurs

during

THE FRENCH FOODS FESTIVAL
February 27 - March 4, 1967

Daily 10:30 AM and 1:30 PM
Monday & Wednesday Evenings - 6:30 PM

All imported foods, wines and special
cooking utensils available in the Culinary
Corner, J. L. Hudson Company.

ENTERTAINING FRENCH STYLE

LUNCHEON MENU I

*Fonds d'Artichauts Farcis

La Baguette

Mirabelles with Crêpes Dentelles

Wine: White Rhone
Chateau Neuf du Pape Blanc
Ermitage Blanc

LUNCHEON MENU II

*Croque Monsieur Roquefort

Watercress with Vinaigrette Dressing

Hot Mint Soufflé with Mint Sauce

Wine: Vouvray

* Recipe demonstrated

FONDS D'ARTICHAUTS FARCIS
(Makes 6 servings)

To make Mornay Sauce

4 tablespoons butter	1/3 cup grated Port Salut
4 tablespoons flour	Pinch cayenne pepper
2 cups half & half cream	Salt to taste

Melt butter in saucepan. Remove from heat. Blend in flour. Gradually beat in small portions of cream at a time, until smooth. Return to medium heat, stirring constantly until mixture starts to thicken. Reduce heat. Gradually stir in grated Port Salut, stirring constantly until cheese is melted. Stir in cayenne. Add salt to taste.

To stuff Fonds d'Artichauts (artichoke bottoms)

6 French canned artichoke bottoms	1/4 teaspoon salt
3 tablespoons butter	1/8 teaspoon freshly ground white pepper
1/4 cup chopped Champignons de Paris (cultivated French mushrooms)	1/4 cup finely chopped ham
	6 poached eggs
1/2 cup biscotte crumbs	3 tablespoons grated Parmesan cheese

Sauté artichoke bottoms gently in the butter to heat them through, but do not brown them. Combine mushrooms, 1/4 cup biscotte crumbs (reserve remainder) and ham. If mixture does not hold add about 1 tablespoon water. Pile mixture into the artichoke bottoms. Place a poached egg on top of each. Cover each with Mornay sauce. Blend Parmesan cheese with remaining biscotte crumbs. Sprinkle over sauce. Place in a 400°F. oven to brown lightly (7-10 minutes). Garnish with parsley. Serve immediately.

Note -- makes a delightful brunch dish.

CROQUE MONSIEUR ROQUEFORT

(Makes 1 serving)

2 slices bread

1 thin slice ham

Thin slices Bonbel
(a mild semi-soft
French cheese)

1 thin slice Roquefort cheese

Butter

Cover one slice of bread with thin slices of Bonbel, then a slice of ham, the slice of Roquefort, and the second slice of bread. Fry in butter over low heat, turning once, until golden brown on both sides.

Note -- this can also be dipped into a milk, eggs, flour batter before frying if you prefer.

ENTERTAINING FRENCH STYLE

DINNER MENU III

*Hors d'Oeuvres Variés
or

*Cheese and Mushroom Tartelettes

*Suprême de Volaille

Sauce Périgueux

Allumette Potatoes

*Petits Pois à la Française

Pears with Brie Cheese

Wine: White Burgundy
Puligny Montrachet
Chassagne Montrachet

DINNER MENU IV

*Quenelles de Brochet, Sauce Crevette

Sautéed Veal with Lemon

White French Asparagus

Hot Dinner Rolls

Charlotte à la Grenadine

Wine: Burgundy
Echezeaux
Richebourg

* Recipe demonstrated

MUSHROOM CHEESE TARTELETTES

(Makes 9 tartelettes)

3/4 cup (3-oz.) shredded St. Paulin or Port Salut	2 egg yolks
1 teaspoon finely chopped onion	1/8 teaspoon salt
1 package Tart'Express (nine pastry tartelettes)	1/4 teaspoon dry mustard
1 3-1/2-oz. can French mushrooms, chopped	1/2 teaspoon Dijon mustard
1 whole egg	Dash cayenne
	3/4 cup light cream, scalded

Combine cheese and onion. Divide evenly into the nine tart shells. Spoon chopped mushrooms over the cheese. Beat eggs, salt, dry mustard, Dijon and cayenne until well blended. Beat in scalded milk. Spoon mixture over cheese and mushrooms. Bake in preheated 350°F. oven 30-35 minutes or until golden brown. Serve immediately.

SUPREME DE VOLAILLE
(Makes about 4 servings)

2 whole chicken breast from 1 chicken, boned (not skinned)	1 cup (about) very fine biscotte crumbs
1 2-3/4 to 3 oz. can pâté de foie gras	1/4 cup butter
Salt and pepper	1 3-1/3-oz. Sauce Périgueux (truffle sauce)
Flour	
1 egg white (not beaten)	2 tablespoons Madeira wine
	1 small can chopped truffles

Be firm with your butcher about giving you chicken breasts with the skin intact. To make four portions, split the chicken breast in half, and in half again, vertically, so that each piece has a portion of skin on top. With a flat knife or thin spatula, spread the pâté between the skin and meat of the breasts. Salt and pepper them. Dip into flour, or sprinkle lightly with flour. Dip into egg white and then biscotte crumbs. Sauté in butter, skin side down first, until golden brown. Reduce heat and cook, covered, over low heat, about 10 minutes, adding more butter if necessary. Heat sauce over low heat. Blend in wine. Do not boil. Pour sauce over Suprême de Volaille. If desired, sprinkle with 2 tablespoons truffle bits available in small cans. Reserve leftover truffle bits by covering with brandy, in a jar with tight lid, in refrigerator.

PETITS POIS A LA FRANCAISE
(Makes 4 - 6 servings)

4 tablespoons butter	1/2 head Boston or Iceberg lettuce finely shredded
3 tablespoons finely chopped scallions	1 7-oz. can French petits pois, drained
(use whole scallion)	

Melt butter in 3-quart saucepan. Add finely chopped scallions and lettuce. Cook over very low heat until lettuce is wilted, stirring occasionally. Add drained petits pois and gently fold them into wilted lettuce. Season with salt and freshly ground white pepper to taste. Heat over low heat until warm.

QUENELLES SAUCE CREVETTE
(Makes 4 servings)

1 can (14-1/4 ounces) Potage Bisque de Homard (Lobster Bisque)	Dash cayenne pepper
1/2 can light cream	1 can (10-3/4 ounces) Quenelles de Brochet (Pike Dumplings)
1/2 pound shrimp, cooked and deveined	1 teaspoon fresh lemon juice
Salt to taste	

Combine Potage Bisque de Homard and cream. Beat with a rotary beater until smooth. Heat to boiling point. Cut shrimp into small pieces. Add shrimp, quenelles, salt and cayenne to sauce mixture. Simmer about 5 minutes. Place 2 quenelles per serving in individual serving dishes (or a non-metallic pie plate). Spoon sauce over quenelles. Place in preheated broiler oven to brown lightly. Serve immediately.

ENTERTAINING FRENCH STYLE

DINNER MENU V

*Escargots à la Bourguignonne

La Baguette

Crown Roast of Lamb

Potatoes Anna

Valencay and Tomme au Marc Cheese with
Green Salad, as a course

Coupe aux Marrons

Wine: Burgundy
La Tache
Vosne Romanee
Nuits St. Georges

DINNER MENU VI

Cèpes Sauteed in Butter with Garlic

Roast Fillet of Beef

Buttered Baby French Carrots

Gratin Dauphinois

Crisp Oven Toast

*Givrées aux Marrons

Wine: Bordeaux
Lascombes
Chateau Beycheyvelle

*Recipe demonstrated

ESCARGOTS A LA BOURGUIGNONNE
(Makes 18 - 24 snails)

*1 can (4-2/5-oz.) escargots	1 clove garlic, crushed
Red wine	1 package Menetrel snail seasoning
Bay leaf	6 tablespoons unsalted butter, softened
About 6 whole peppercorns	1 teaspoon water

Drain escargots and discard liquid. Place in bowl. Cover with red wine. Add crushed garlic clove, bay leaf and 4 - 6 peppercorns. Marinate escargots in refrigerator at least 24 hours. Drain. Prepare Menetrel snail seasoning according to package directions using 6 tablespoons butter and 1 teaspoon water. Put a dollop of seasoned butter on one end of the escargot and insert in shell, butter side down.

Place an additional small dollop of seasoned butter on top of each escargot. Place shells in escargots dish or shallow baking pan half filled with heavy course salt, to prevent shells from tipping over. Place in preheated oven 425°F 10 - 15 minutes or until butter is bubbly.

*These may be purchased with or without shells.

GIVREES AUX MARRONS
(Makes 8 servings)

8 large navel oranges

1/4 cup Grand Marnier

1-1/2 pints vanilla ice cream

Mint leaves and
Marrons glacés

1/2 cup drained chopped whole
chestnuts (marrons au naturel)

Cut off top third of each orange with zig-zag cuts to scallop edge, and reserve the tops. Cut a thin slice from the bottom of each orange to allow it to stand straight on a platter. With a sharp knife, scoop out all the orange pulp. Remove membranes and dice pulp. Drain excess juice. Allow ice cream to soften at room temperature until easy to spoon. Mix softened ice cream with orange pulp and chopped chestnuts. Blend in Grand Marnier. Refreeze ice cream until firm, but not hard. Spoon ice cream mixture into orange shells and replace tops previously removed. Re-freeze until firm. When ready to serve, garnish with marrons glaces and mint leaves. Serve immediately. Excellent dessert for a holiday dinner.

FRENCH PRODUCTS USED IN COOKING CLASSES

Available in the Pantry Shop

CHEESES

Port Salut
St. Paulin

Bonbel
Roquefort

VEGETABLES

Fonds d'artichauts
(artichoke bottoms)

Marrons au naturel
(chestnuts in brine)

Champignons de Paris
(cultivated mushrooms)

French Petits Pois
(tiny spring peas)

SOUPS

Potage Bisque de Homard

BAKED PRODUCTS

Crêpes Dentelles
Biscottes

Tart'Express
(pastry shells)

HORS D'OEUVRES

Filets de Thon
Maqueraux au vin blanc

CONDIMENTS

Olives
Dijon Mustard

SPECIALTIES

Quenelles de brochet
(pike dumplings)
Escargots (snails)
Escargots Seasoning

Pâté de Foie Gras
Sauce Périgueux
Truffle bits

BONBONS

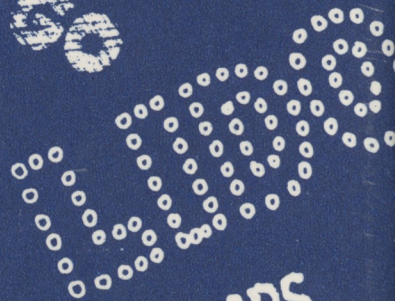
Marrons glacés

Paris

Opéra d'Orléans

SOR DE P

BAL MUSETTE



NUIT DE LONGCHAMPS

Fête de Mont



MOULIN
ROUGE

OPERA

Bal Tabarin

de Paris