



# French Onion Soup

## INGREDIENTS:

### SERVES 4-6

- 4 medium yellow onions
- 5 tablespoons unsalted butter
- 2 cloves of garlic
- 1 fresh bay leaf or 3 dry
- 2 sprigs fresh thyme or 1½ teaspoon dry
- 1 cup red wine
- 3 tablespoons all purpose flour
- 2 quarts beef or chicken broth
- Salt and pepper to taste
- 8 or so slices of baguette bread
- ½ cup grated gruyere cheese

## DIRECTIONS:

1. Take the tops and bottoms off the onions, cut them in half through the root and top and peel off the outer papery skins. Slice the onions into ¼ inch julienne (half moons) and set them aside. Melt all but 1 tablespoon of the butter in a heavy-bottomed skillet over medium-high heat and when the foam subsides add the sliced onions, distribute them over the bottom of the pan. Do not stir the onions at first, rather allow them to caramelize and get a golden-brown color where they contact the bottom of the skillet. After the first 5 minutes of cooking, stir the onions and allow the same color to be achieved on a new section of the sliced onions. Continue to cook them like this until they are all golden brown, soft and sweet, about 25 minutes. You may need to stir more often as the caramelization process happens in order to prevent excessive charring of the onions.
2. At the end of this process, finely chop the garlic and add it to the cooking onions along with the bay leaf and thyme. Deglaze your onions, garlic and herbs in the skillet with the red wine and simmer to "cook out" the wine, it is done when you can no longer smell alcohol fumes rising from the pan. Lower the heat to medium and sprinkle the flour in the mixture, continue to stir and cook it for about 5 minutes to get rid of the raw flour flavor. Add the meat broth and bring it all back to a simmer, cook for 10 minutes and season to taste with salt and pepper. Remove the bay leaves and thyme sprigs (if using fresh thyme).
3. Preheat the broiler of the oven and place the rack in the second from top position. Arrange the baguette slices on a baking sheet and rub each slice with a little of the remaining tablespoon of butter; toast the bread lightly. Remove the sheet from the oven and top each slice of bread with grated gruyere cheese. Broil the croutons again until the cheese is melted and the corners of the bread are golden.
4. Ladle the soup into serving bowls and float one or two croutons on top of the soup. Serve immédiatement!



# *Mousse au Chocolat*

## INGREDIENTS:

### SERVES 6-8

- 6 oz. 70% dark chocolate, chopped, plus additional for garnishing (optional)
- 1/3 cup strong coffee
- 1 cup heavy cream, plus additional for garnishing (optional)
- 1/4 cup sugar, plus additional for the whipped cream garnish (optional)
- 4 large egg whites, or 1/2 cup if using pasteurized whites (make sure they are "whippable" egg whites)
- 1 pinch salt

## DIRECTIONS:

1. Make a double boiler by placing a metal bowl over a sauce pot filled 2 inches with water and bring it to a boil. Melt the chocolate with the coffee in the double boiler stirring occasionally. Set the chocolate aside. Whip the pint of heavy cream to soft peaks and set aside.
2. Whip the egg whites to soft peaks with the salt, add the 1/4 cup sugar and continue whipping to firm peaks. Fold the mounted egg whites into the melted chocolate and when the two are almost totally incorporated, add the whipped cream and fold that in as well. Portion the mousse into cups and let it set in the fridge for at least two hours before serving. Garnish with sweetened whipped cream and bittersweet chocolate shavings if desired.



# Potato Gratin Dauphinoise

## INGREDIENTS:

### SERVES 6-8

- 3 pounds Russet potatoes
- 2 tablespoons unsalted butter
- ½ cup whole milk
- ¾ cup heavy cream
- 1 sprig fresh thyme or ½ teaspoon dry
- 1 garlic clove, smashed
- 1 pinch of grated nutmeg
- Salt and pepper to taste

## DIRECTIONS:

1. Preheat the oven to 365° and grease an appropriately-sized oven-proof baking dish (10"x 8"x 2" for example) with 1 tablespoon of the butter. Place the milk, cream, garlic, thyme, nutmeg and salt to taste in a small sauce pot and heat it over medium to infuse the cream and milk, about 10 minutes. In the meantime peel the potatoes and slice them into 1/8" rounds, set them aside and get ready to assemble the gratin. inserted in the middle has little resistance from the potatoes and the top is slightly browned; let it rest at least 10 minutes before cutting and serving.
2. Place one layer of potatoes in the bottom of the baking dish, slightly overlapping the slices, sprinkle them with salt and pepper and add another layer on top. Repeat this process until all the potatoes are used up. Strain the garlic and herbs out of the milk and cream mixture and pour it over the potatoes and dot the top with the remaining butter. Cover the dish with aluminum foil and bake it for 40 minutes, remove the foil and bake it uncovered for another 20 minutes. The gratin is done when a small knife



# Steak au Poivre

## INGREDIENTS:

### SERVES 4

- four 3/4 inch thick shell or strip steaks, about 8-10 oz. each
- 2 tablespoons canola oil
- Salt and coarsely ground fresh black pepper to taste
- 2 tablespoons unsalted butter, cut into chunks
- 1 medium shallot, finely minced
- 2 tablespoons green peppercorns
- 1/3 cup brandy or cognac
- 3/4 cup heavy cream

## DIRECTIONS:

1. Season the steaks generously with salt and pepper—it is important you use plenty of fresh, coarsely ground black pepper in this recipe! Heat the oil over high heat in a heavy-bottomed skillet that can accommodate all the meat, if your skillet or pan is too small, work in batches.
2. When the oil is hot and shimmering, place the steaks in the pan and sear them hard on one side for about 3 minutes. When you have a beautiful brown crust on the first side, flip the steaks and cook them on the other side until they are medium rare, approximately another 2-3 minutes or until a thermometer reads 125° when inserted in the middle. Set the meat aside to rest and make your sauce.
3. Use the same skillet but discard the hot oil (carefully) and reduce the heat to medium. Add the butter and shallots, sauté them until they are soft, about 2 minutes, add the green peppercorns and turn off the heat. Add the brandy or cognac, turn the flame back on medium-high and cook out the alcohol carefully to avoid dangerous flare ups. When the brandy is cooked out (no more alcohol fumes and reduced by 2/3) add the heavy cream and reduce the whole volume by a third. Season the sauce with salt to taste, warm the rested steaks again, slice and top them with the green peppercorn sauce.  
Bon Appétit!