



Les Marmitons
NEW JERSEY

Club Chef Ed Pyle

Menu

With wine pairings

Sheftalia

Quaffers

Spanakopita

with

Cucumber Raita

Sigalas Santorini 2012 Assyrtiko

Chicken Avgolemono Soup

Gentilini Robola of Cephalonia 2012

Roast Leg Of Lamb

Kir-Yianni 2012 Paranga

Galatorboureko

Lions de Suduiraut 2010 Sauternes



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Les Marmitons April 2014 Event

In honor of a Greek menu, we have selected Greek wines. One of the oldest, if not the oldest, wine culture in the world. It dates back 4000 years. Wine was a daily part of ancient Greeks' diet. Wine trade was an integral part of the spread of Greek culture around the world. Greeks were the first to develop the concept of Appellations of Origin to maintain the characteristics of particular wines. The Greeks introduced wine making to the Italians, French and Spanish territories.

1st Course Spanakopita

Sigalas Santorini 2012 Assyrtiko (\$22.50) – wine from the island of Santorini that has been producing wine for 3000 years. The grape assyrtiko is a white grape grown in volcanic ash soil of the island. Flavor profile sauvignon blanc.

2d Course Chicken Avgolemono Soup

Gentilini Robola of Cephalonia 2012 (\$15.30)– wine from the island of Kefalonia, which has produced wine for over a thousand years. Flavor profile chardonnay.

3d Course Roast Leg of Lamb

Kir-Yianni 2012 Paranga(\$15.30) – a blended wine made of 50% xinomavro, 25% merlot and 25% syrah. Grown in western Macedonia, xinomavro used to make red wines. The name xinomavro means acid-black.

4th Course Galatorboureko

Lions de Suduiraut 2010 Sauternes(\$18.00) – This is wine produced next door to the world famous Chateau d'Yquem, the Chateau dates back to 1580. Located in the Bordeaux region.

All wines purchased at Princeton Corkscrew, Princeton NJ



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SHEFTALIA SAUSAGE

Ingredients:
24 servings

4 pounds ground pork
4 large onions, finely chopped
2 cups finely chopped fresh parsley

salt and pepper to taste
4 Tablespoons vinegar
2 pounds caul fat

Garnish items:
12 medium pita bread
4 large tomatoes
1 bu parsley
3 large white onions
3 cucumbers
12 lemons
1 16oz jar tahini

1. In a medium bowl, mix together the ground pork, onion, parsley, salt and pepper.
2. Fill a bowl with warm water, and add the vinegar. Dip the caul fat into the water, and keep submerged for 1 minue to wash. Rinse in cold water. Carefully open up the caul fat on a clean work surface and cut into 4-inch squares.
3. Place a small compressed handful of the sausage near the edge of one square. Fold the sides over, and roll up firmly. Repeat with remaining meat and fat until you have about 10 sausages.
4. Saute' until done.
5. Chop all garnish items, slice pita and serve.



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SPANAKOPITA

Ingredients:
24 servings

10 6-ounce bags spinach leaves	4 cups chopped green onions (about 8)
12 large eggs	4 7-ounce packages feta cheese, coarsely crumbled (2 3/4 cups)
2 cups (packed) grated Parmigiano	48 sheets phyllo pastry (each about 17 x 12 inches, from 1 pound box)
2/3 cup chopped fresh dill	3 cups (6 sticks) unsalted butter, melted.
1 teaspoon salt	
1 teaspoon pepper	
1 teaspoon ground nutmeg	

1. Cook spinach in its own rinsing liquid. Cool, and squeeze most of the liquid out and chop coarsely.
2. Whisk eggs in medium bowl until thick and frothy. Whisk in Parmigiano, dill, salt, pepper, and nutmeg. Mix in green onions, then feta cheese. Add spinach and stir to distribute evenly.
3. Preheat oven to 375 degrees. Place sheet of parchment paper on work surface; top with 1 phyllo sheet (keep remaining phyllo covered with plastic wrap and damp towel to prevent drying). Brush phyllo with butter. Repeat with 5 more sheets, buttering each and making 6-layer stack. Spoon 1/4 of filling (about 1 1/2 cups) in 12 x 2 1/2-inch log, 2 inches in from 1 long side. Fold short sides of phyllo over ends of filling. Fold long side of phyllo over filling and continue to roll up loosely, enclosing filling. Transfer strudel to large baking sheet, seam side down. Brush strudel with butter. Repeat with remaining phyllo and filling, forming 4 strudels. Arrange 2 strudels on each of 2 baking sheets.
4. Bake strudels until puffed and golden brown, about 25 minutes.

Cut each strudel on slight diagonal into 5 portions. Serve warm..



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CUCUMBER RAITA

Serves 24

4 gourmet cucumbers, peeled, and chopped 4 cups greek yogurt 6 Tablespoons lemon juice	4 Tablepoons chopped fresh mint 1 teaspoon sugar 1/2 teaspoon kosher salt
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Method:

Stir together all of the ingredients in a bowl, cover and refrigerate at least 3 hours or overnight.



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CHICKEN AVGOLEMONO SOUP

Yield: 24 Servings

24 cups chicken stock	1 cup white wine
12 Tablespoons long-grain rice	12 Tablespoons finely chopped fresh dill, to garnish
16 eggs, separated, at room temperature	4 cups cooked chicken breast, finely cubed
salt and pepper to taste	
16 Tablespoons lemon juice	

Method:

1. In a large saucepan bring stock to a boil, add rice, cover and cook over medium heat until the rice is tender but soft, about 30 minutes. Remove the pot from the heat. Dip out 6 cups of the stock and set aside to use in making the sauce.

2. Separate eggs. Pour egg whites into mixing bowl and beat until stiff. Add yolks, still beating, then add lemon juice very slowly. Slowly pour the reserved 6 cups of stock, and wine, into the mixture and continue to beat rapidly until well blended. Pour the sauce into the soup and return pot to low heat. Add in chicken, stir for about 12 minutes until steaming hot. Remove from heat.

Pour the avgolemono into heated bowls and serve with dill garnish.



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Roasted Leg of Lamb with Roasted Potatoes and Curly Endive

Yield: 24 Servings

1 cup fresh lemon juice	cloves
3/4 cup plus 3 Tablespoons olive oil	6 pounds large russet potatoes (about 9), peeled, quartered lengthwise, then halved crosswise
3 Tablespoons dried oregano, divided	
1 tablespoon salt	3 3 3/4- to 4-pound bone-in legs of lamb
4 large head of garlic plus 18 garlic	

Method:

1. Whisk lemon juice, 3/4 cup oil, 1 1/2 Tablespoons oregano, and 1 Tablespoon salt in large bowl. Break garlic heads into individual cloves (about 15). Peel, chop, and add to lemon marinade. Add potatoes; sprinkle with pepper and toss. Marinate at least 15 minutes and up to 1 hour, stirring often. Drain; reserve marinade.
2. Position 1 rack in top third and 1 rack in bottom third of oven, preheat to 500 degrees. Using tip of small sharp knife, make six 1-inch-deep slits in each leg of lamb. Peel 18 garlic cloves; insert 1 in each slit. Brush each leg of lamb with 1 Tablespoon oil; sprinkle each with 1/2 Tablespoon oregano, and salt and pepper. Place each in center of large rimmed baking sheet. Arrange half of drained potatoes around each. Drizzle each lamb leg with half of reserved lemon marinade.
3. Roast lamb and potatoes 30 minutes. Reduce temperature to 350 degrees. Continue to roast until thermometer inserted into lamb (not touching bone) registers 135 degrees for medium-rare, about 1 hour 15 minutes.
4. Transfer lamb to platters; tent loosely with foil to keep warm. continue to roast potatoes until brown and cooked through, turning occasionally, about 20 minutes longer. Arrange potatoes around lamb. Pour pan juices into glass measuring cup; spoon off fat.

Spoon degreased juices over lamb and potatoes.

Curly Endive

24 Servings

8 large bunches Curly Endive, washed well 2 pounds of bacon, chopped	pepper to taste
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1. Bring a large pot of water to a boil and when ready cook the endive for about 10 minutes. Drain and coarsely chop.
2. Cook bacon in a large skillet until nice and crisp. Remove bacon from skillet and pour off some of the drippings.
3. Return the endive to the skillet and turn in the drippings a few times to coat. Plate and sprinkle with the bacon.



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GALATORBOUREKO

24 servings

Ingredients:

24 Phyllo leaves	3 teaspoons vanilla
12 cups milk	1 1/2 teaspoons orange, almond or lemon extract
3 cups sugar	For syrup:
2 1/4 cups Farina	4 1/2 cups sugar
12 eggs	4 1/2 cups water
Melted butter	

1. Preheat oven to 375 degrees.
 2. Heat milk in a saucepan. Beat eggs with Farina, sugar, vanilla, flavoring and a pinch of salt.
 3. Pour some of hot milk into custard and then all back into the milk. Cook until thickened.
 4. Brush 4 9-by-2-by-11-inch dishes with some of the melted butter. Butter each of 4 Phyllo leaves as you layer them into the prepared dishes. Spread the custard over all and butter and layer the rest of the Phyllo on top. Score top for cutting later. Bake in 375 degree oven for 45 minutes.
 5. Meanwhile, cook sugar in water 20 minutes. When custard is done pour syrup over the top gradually and let seep in a little at a time
- Cool and cut into serving size pieces.