



*Les Marmitons*  
**NEW JERSEY**

*Chef William F. Petscavage II*

*Menu*

*With wine pairings*

*Blood Sausage with Pears*

*2011 Lyeth Meritage Sonoma County*

*Braised Artichokes with lemongrass, Arugula and Parmesan*

*2012 Beringer Chenin Blanc California*

*Coq au Vin with Sauteed Potatoes and Haricot Vert*

*2011 Castle Rock Pinot Noir Willamette Valley*

*Tarte Tatin*

*2011 Pacific Rim Vin de Glacie Riesling*



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## **BLOOD SAUSAGE WITH PEARS**

**Ingredients:**  
**32 servings**

<b>10.5 lb blood sausage</b>	<b>24 oz balsamic vinegar (reduced to 12 oz)</b>
<b>5 ½ ounces whole butter</b>	<b>12 ounces water</b>
<b>16 large pears (peeled, cored and each cut into 8 wedges)</b>	<b>4 ounces sunflower oil</b>
<b>8 shallots (finely sliced)</b>	<b>salt and pepper to taste</b>
<b>6 ounces brown sugar</b>	

### **METHOD:**

1. Bring a large pot of salted water to a boil over medium heat, then add the blood sausage and simmer 2 to 3 minutes. Remove the pot from the heat. Strain out the sausage from the pot and let cool.
2. Melt the butter in 2 large saute pans over medium heat. Add the pears and cook 3 to 4 minutes until a pale, golden brown. Add the shallot and cook about 4 minutes, or until softened, then add the sugar, balsamic vinegar and water. Cook 2 to 3 minutes until the mixture has the consistency of a runny syrup. The pear wedges should still retain their shape and not be too soft. Remove the saute pans from the heat and set aside.
3. Cut the blood sausage into approximately ¼ inch-thick slices. Heat the sunflower oil in another large rondo size pan over low heat. Add the blood sausage slices and fry 6 to 8 minutes until brown on both sides and warm through out. (do not cook too fast or sausage will burst) season with salt and pepper.
4. To serve divide shallot mix from the pan with the pears, first putting the shallot mix down on the plate, next arrange the blood sausage 4 to 5 slices on the plate then 4 slices of pears. Spoon any remaining syrup over the top.



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## **BRAISED ARTICHOKE WITH LEMONGRASS, ARUGULA AND PARMESAN**

### **Ingredients:**

**32 servings**

4 Lemons (juice of lemons to add to artichoke water)  
32 artichokes  
6 ounces olive oil  
16 garlic cloves (minced)  
8 lemongrass stalks (halved and bruised)  
6 lemons (juice to add to cooking artichokes)  
3 1/2 cups dry white wine  
8 red peppers (roasted skin off, seeded and chopped)

sea salt and fresh ground black pepper to taste  
6 # fresh arugula leaves  
3 # hard parmesan cheese (or another hard french cheese shaved)  
  
**dressing:**  
6 ounces dijon mustard  
4 cups olive oil  
2 cups balsamic vinegar  
salt and pepper to taste

### **Method:**

1. Fill a large bowl or bucket with water and mix in fresh lemon juice. Remove the outer leaves from the artichokes and cut the tops off, then trim and peel the stems. Cut each artichoke in half length wise and put them immediately in the lemon water to prevent from discoloring.
2. In a large rondo skillet pan heat the oil over medium heat. Drain the artichokes and add them to the pan. Cook about 4 minutes turning occasionally with a wooden spoon, until golden brown all over. Add the garlic, lemongrass and the juice of the remaining lemons, cook another 5 minutes longer.
3. Add the wine, season lightly with the salt and pepper and continue cooking 2 to 3 minutes until it reduces slightly, then add the roasted red pepper. Reduce the heat to low and simmer partially covered, 10 minutes or until the liquid is reduced by 1/2 . The artichokes should be cooked but still very firm. Remove the artichokes and red peppers from the pan and set aside 15 minutes. If there is any remaining cooking liquid in the pan, strain it into a bowl and discard the lemongrass.
4. Meanwhile, make the dressing. Add the mustard and balsamic to the cooking liquid. Whisk in the oil to make an emulsion. Season with salt and pepper and whisk to combine.
5. When the artichokes are cool scoop out and discard the chokes, using a small spoon. Be careful not to lose any of the artichoke heart just below the choke. Cut the flesh into quarters.
6. To make the salad arrange the artichokes on a plate, top with arugula, red pepper and parmesan shavings, sprinkle with the dressing and serve.



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## COQ AU VIN

**Serves 32**

**8 whole chickens 3 ½- 4 # (bone on and each cut into 8 pieces)**  
**3 # pearl onions (peeled, root ends trimmed but left intact)**  
**½ # butter**  
**2 ½ # bacon (thinly sliced)**  
**2 cups olive oil**  
**4 # white medium mushrooms (cut ½ or ¼ )**  
**fresh ground black pepper to taste**  
**sea salt to taste**

**8 ounces cognac**  
**2 cups all purpose flour**  
**5 quarts full bodied dry red wine (such as pinot noir or cotes-du-rhone)**  
**2 quarts chicken stock**  
**4 each bouquet garni**  
**8 garlic clove (sliced thin)**  
**8 ounces tomato paste**  
**flat leaf parsley (washed, chopped and rinsed)**

### METHOD:

1. Bring a medium sized sauce pan of water to boil and drop the pearl onions into it. Cook until tender, 10-12 minutes. Drain.

2. In 2 large rondos heat ½ the oil over medium heat and divide the bacon in 2 and saute until lightly browned about 4 minutes. Remove the bacon from the pan with a slotted spoon, leaving the drippings in the pan.

3. Add the butter to the pan and saute the onions in the rondo until brown. Add the mushrooms and saute until soft. Remove all from the pan and reserve.

4. In the same 2 large rondos heat the remaining oil over high heat. Season the chicken pieces with the sea salt and fresh ground black pepper. Divide chicken in ½ and sear in both rondos. Brown the chicken well and turn over pieces. ( you may need to work in batches to consistently sear chicken) carefully pour cognac in to the rondos divided in ½ for each. Let become hot and then flame off the alcohol for a minute.

5. Sprinkle the flour evenly over the chicken between the two pans. Move the chicken pieces around to absorb up the flour. Cook for another 3 minutes. Evenly add the red wine, chicken stock, garlic cloves, tomato paste, ½ the parsley and bouquet garni to both pans. Str well to blend. Cover and simmer for 20 minutes.

6. Remove the lid and add the bacon, pearl oions and mushrooms. Cover and let simmer

another 15 minutes. (if desired the cooking part can be done in a 375 degree oven as long as the pots are covered and stove top space is needed)

7. Strain off any excess oil from the pots. Taste the sauce for flavor and check the consistency of the sauce, making sure the sauce is the right thickness and the chicken is cooked.

8. Serve the coq au vin immediately hot. Garnish with remaining parsley. Each person getting 2 large pieces of chicken. (for thiis recipe i accompanied the chicken with the sauteed potatoes and haricot vert bundles)

## **SAUTEED POTATOES WITH PARSLEY AND GARLIC**

**Yield: 32 Servings**

<b>9 # new potatoes (washed and cut ¼ inch thick slices)</b>	<b>2 bunches flatleaf parsley (washed, leaves only, chopped and rinsed)</b>
<b>8 ounces sunflower oil</b>	<b>8 garlic cloves (chopped)</b>
<b>8 ounces whole butter (cut into small cubes)</b>	<b>sea salt to taste</b>
	<b>fresh ground black pepper to taste</b>

### **METHOD:**

1. Bring a large pot of salted water to a boil. Add the potatoes and blanch about 8 minutes, then drain and pat dry with paper towels.

2. In a large skillet pan warm the oil over medium heat. Add the potato slices and cook 3 to 4 minutes on each side until golden brown. Just before the potatoes are ready to serve, add the butter and let it melt around them. It will give them an extra crispiness and a nutty flavor.

At the last minute add the parsley and garlic and season with the salt and pepper.

## HARICOT VERT BUNDLES

Yield: 32 Servings

<b>5 # box haricot verts (washed and snipped of stems)</b>	<b>6 ounces whole butter (melted)</b>
<b>3 leeks</b>	<b>salt and pepper to taste</b>

### METHOD:

1. Bring pot of water to boil and blanch haricot verts for about 4 minutes. Remove and shock in ice water. Drain beans and set aside. Save pot of boiling water
2. Cut leeks by removing root end and top green 1/2, leaving about 10 inches of the desired part of the leek. Cut leeks in 1/2 lengthwise. Cut 1/4 inch ribbons for as many bundles needed.
3. Wash off ribbons in cold water to remove any dirt. Blanch ribbons in the pot of boiling water and shock in the ice water.
4. Make bundles of haricot verts with the mustache part of the beans all facing the same direction and tie each bundle with a leek ribbon. Repeat until desired number of bundles are needed.
5. Line the bundles in the bottom of a perforated pan. At service time steam the bundles for about 4 minutes. Coat with the melted buter and season.



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## TARTE TATIN WITH ROSEMARY AND TOASTED ALMONDS

**32 servings**

### **Ingredients:**

<b>8 puff pastry sheets</b>	<b>chopped)</b>
<b>3 cups all purpose flour (for dusting)</b>	<b>36 golden delicious apples (peeled, quartered and cored)</b>
<b>4 cups granulated sugar</b>	<b>2 # blanched sliced almonds (toasted)</b>
<b>12 ounces unsalted butter (soft)</b>	<b>32 ounces crème fraiche</b>
<b>8 rosemary sprigs (leaves only lightly</b>	

### **METHOD:**

1. Roll out the pastry dough on a lightly floured surface, then cut out a circle slightly bigger than a 8 inch flameproof baking or tatin dish. Roll the dough over a rolling pin and place it on a baking sheet, cover with plastic wrap. Repeat 7 more times. Chill the dough 25 to 30 minutes. This will prevent it from shrinking during baking.
2. Heat the oven to 375 degrees. In a heavy bottom sauce pot melt the sugar gently over low heat until golden brown, then remove from the heat and stir in the butter. Evenly distribute the mixture to the bottoms of 8 each tatin dishes. Sprinkle  $\frac{1}{4}$  of rosemary leaves over. Arrange the apples tightly along the edge of the dish in a circle, then make smaller circles of tightly fitted apples within this circle until the bottom is covered and all the apples are used for all 8 dishes. Bake in oven for 35 minutes.
3. Remove the baking dishes from the oven, sprinkle the remaining rosemary and the almonds over the apples and place the puff pastry dough round on top, tucking the edge into the side of each dish. Return the dishes to the oven and bake another 20 minutes longer, or until the pastry is golden brown and crisp.
4. Remove the tarts from the oven and leave them to cool for a few minutes. Put a large upturned plate on top of the tart and holding both the plate and the dish, flip them over giving a firm shake halfway, to unmold the tart onto the plate. Repeat with all remaining tarts. Sprinkle with a few extra almonds. Cut each tart into quarters and serve warm with a dollop of crème fraiche.