



*January 2018 Event*  
*Chef Jesse Jones*

*1st Course: Red Cabbage and Radicchio Salad with Goat Cheese and Walnuts*

*2nd Course: Blackened Shrimp with a Cucumber Chow Chow*

*3rd Course: Chef Jesse's Coq Au Vin*

*Chef Jesse's Special Green Bean Casserole*

*Potatoes Lyonnaise*

*4th Course: Chef Jesse's Double Chocolate Souffle*



*Les Marmitons*  
**NEW JERSEY**

## **First Course: Red Cabbage and Radicchio Salad with Goat Cheese and Walnuts**

**Serves 24**

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| <ul style="list-style-type: none"><li>• 2 small red cabbage, finely shredded</li><li>• 4 small radicchio, finely shredded</li><li>• 8 Belgian endives, finely shredded</li><li>• 4 small fennel bulb, fronds reserved and finely shredded</li><li>• 8 tablespoons flat leaf parsley, finely chopped</li></ul> | <ul style="list-style-type: none"><li>• 2 cup toasted walnuts, roughly chopped</li><li>• 1 cup crumbled goat cheese</li><li>• 8 tablespoons apple cider vinegar</li><li>• 8 tablespoons maple syrup</li><li>• 1 cup EVOO</li><li>• 8 tablespoons walnut oil</li><li>• sea salt and freshly ground pepper to taste</li></ul> |
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### **Method**

Combine the finely shredded cabbage, radicchio, endive, and fennel in a large bowl with the parsley and chopped fennel fronds

Whisk the vinegar, maple syrup, EVOO, and walnut oil in a small bowl.

Season with salt and freshly ground black pepper to taste

Toss the salad with the vinaigrette just before serving.

Top with toasted walnuts and crumbled goat cheese.

Serve at once



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## **Second Course: Blackened Shrimp with a Cucumber Chow Chow**

**Serves 24**

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| <ul style="list-style-type: none"><li>• 6 pounds medium shrimp, peeled</li><li>• Chef Jesse's Spice Blend</li><li>• Grapeseed oil</li><li>• 18 cucumbers</li><li>• 3/4 teaspoon sea salt</li><li>• 3/4 teaspoon black pepper</li><li>• 1 1/2 lemon (juice AND grated zest)</li></ul> | <ul style="list-style-type: none"><li>• 24 cherry tomatoes, sliced in half</li><li>• 1 1/2 scotch bonnet pepper, finely chopped, no seeds</li><li>• 6 tablespoons chopped cilantro</li><li>• 3 clove garlic, crushed or finely chopped</li><li>• 1 1/2 small red onion</li></ul> |
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### **Method**

#### **For the Chow-Chow**

You can use any cucumber you have on hand, and the option to peel or not is totally up to you.

**REMEMBER** to wear gloves when handling the scotch bonnet peppers and to wash your hands immediately after with soap and water.

Cut the stems and bottoms off the cucumbers and cut into spears and place in a large bowl.

Mix in other ingredients.

#### **For the Shrimp**

Dredge the shrimp in Spice blend

Heat oil in large skillet and cook until blackened on both sides, but no more than 3-4 minutes.

Cook shrimp in batches so that they don't steam instead of blackening.



## Third Course: Chef Jesse's Coq Au Vin

**Serves 24**

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| <ul style="list-style-type: none"><li>• 24 Chicken thighs</li><li>• 16 ounces thick smoked bacon, cut into rectangles</li><li>• 8 tablespoons olive oil</li><li>• 4 teaspoon Chef Jesse's Spice Blend</li><li>• 1 cup cognac</li><li>• 8 cups red wine (pinot noir or burgundy)</li><li>• 8 cups homemade chicken stock (or low-sodium canned chicken stock)</li><li>• 4 tablespoon tomato paste</li><li>• 8 cloves garlic, smashed</li></ul> | <ul style="list-style-type: none"><li>• 4 bay leaf</li><li>• 16 sprigs fresh thyme</li><li>• 48 boiler onions or pear onions (see recipe for browned, braised onions)</li><li>• 2 pound white medium mushrooms, cleaned and sliced or quartered</li><li>• 12 tablespoons Wondra</li><li>• 12 tablespoons butter, softened</li><li>• 16 tablespoons olive oil</li><li>• sea salt to taste</li><li>• 2 cup water</li></ul> |
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**Directions:**

### Browned, Braised Onions Recipe

Heat oil over medium heat and add onions. Slow cook until browned

Add salt and water

Simmer 25 minutes or until soft

### Mushroom Recipe

In a large pan heat butter and 2 tablespoons olive oil

When hot add mushrooms and slow cook until browned, about 4-5 minutes. Set aside

### To make Coq au Vin

Preheat oven to 300

Dry chicken to assure crispy searing

Season with Chef Jesse's Spice Blend

**Cook bacon in the bottom of a Dutch oven until crisp and remove to a side dish (DO NOT EAT IT)**

**In the same pan sear chicken on all sides until fully browned (in batches)**

**Pour in the cognac and flambe to burn off the alcohol**

**Pour in the red wine and chicken stock, just enough to cover the chicken thighs**

**Stir in tomato paste, garlic, bay leaves, and thyme**

**Bring liquid to a simmer and cover pot**

**Place in oven for approx 45 minutes or until fork tender.**

**When chicken is cooked remove onto a platter.**

**Bring cooking liquid to a simmer on the stovetop.**

**In a small bowl, blend 12 tablespoons of Wondra and 8 tablespoons of butter into a smooth paste**

**Add paste to liquid to prevent lumps**

**Cook for a few more minutes**

**Mix in mushrooms, braised onions, reserved bacon, and chicken.**

**Serve hot**

# **Chef Jesse's Special Green Been Casserole**

**Serves 24**

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| <ul style="list-style-type: none"><li>• 4 1/2 pounds green beans, snapped on both ends</li><li>• 1 1/2 cup unsalted butter</li><li>• 3 small yellow onion, peeled and chopped</li></ul> | <ul style="list-style-type: none"><li>• 6 Tbsp Wondra</li><li>• 3 cup half n half</li><li>• 3 cup Boursin cheese</li><li>• 3 cup sharp cheddar cheese</li><li>• 3 cup panko bread crumbs</li></ul> |
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## **Directions:**

**Preheat oven to 400**

**Bring a large pot of salted butter to a boil. Add beans and cook until tender (IN BATCHES), about 5 minutes, and shock in ice bath**

**Drain and reserve**

**Melt butter in a medium skillet. Add onions and sautee for 2 minutes**

**Add Wondra to make a roux**

**Cook for a few minutes until onions are golden, then slowly add half and half and cook until it thickens**

**Add Boursin cheese and simmer for a few minutes**

**Adjust seasonings to taste with salt and pepper**

**In a bowl, add beans, then pour cheese mixture over beans and mix well.**

**Transfer to a casserole dish**

**Sprinkle with cheddar cheese and panko**

**bake in oven for 20 minutes**

**Serve hot**

# Potatoes Lyonnaise

**Serves 24**

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| <ul style="list-style-type: none"><li>8 tablespoons grapeseed oil</li><li>• 8 pounds Idaho potatoes, peeled and sliced about 1/4 inch thick</li><li>• Kosher salt and freshly ground black pepper to taste</li></ul> | <ul style="list-style-type: none"><li>• 16 tablespoons unsalted butter</li><li>• 12 large yellow onions, peeled and cut julienne</li><li>• 8 tablespoons minced garlic</li><li>• 8 tablespoons parsley</li></ul> |
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## **Directions:**

**Heat oil in a Dutch oven over medium-low heat**

**Add 1 layer of potatoes to start the browning process**

**Season with salt and pepper**

**Add butter, onions, and garlic.**

**Keep adding layers until they're all in the pan**

**Cook 10 to 15 minutes, turning and browning slowly**

**When the dish is fork tender, it's ready to serve.**

**Garnish with parsley at service**

## **Chef Jesse's Spice Blend**

### **Serves 24**

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| <ul style="list-style-type: none"><li>• 3 teaspoon dried thyme</li><li>• 1 1/2 teaspoon black pepper</li><li>• 1 1/2 teaspoon white pepper</li><li>• 1 1/2 teaspoon salt</li><li>• 1 1/2 teaspoon granulated onion</li><li>• 1 1/2 teaspoon crushed red pepper</li><li>• 3 teaspoon sweet paprika</li></ul> | <ul style="list-style-type: none"><li>• 3 teaspoon granulated garlic</li><li>• 1 1/2 teaspoon fresh thyme, finely minced</li><li>• 1 1/2 teaspoon fresh rosemary, finely minced</li><li>• 1 1/2 teaspoon fresh tarragon, finely minced</li></ul> |
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### **Directions:**

**In a small bowl mix all DRY ingredients**

**At serving time mix in the fresh ingredients**





## Fourth Course: Chef Jesse's Double Chocolate Souffle

### Serves 24

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| <ul style="list-style-type: none"><li>• 6 tablespoons unsalted butter, plus more for greasing ramekins</li><li>• 1 1/2 cup granulated sugar, plus more for dusting</li><li>• 18 ounces bittersweet chocolate (70 percent), finely chopped</li></ul> | <ul style="list-style-type: none"><li>• 3/4 teaspoon kosher salt</li><li>• 2 3/4 cup whole milk</li><li>• 6 tablespoons unsweetened cocoa powder</li><li>• 18 large eggs, separated</li></ul> |
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### Directions:

Preheat oven to 400

Grease 24 individual ramekins with butter and dust with granulated sugar, tapping out the excess and set on a rimmed baking sheet

In a large bowl set over a saucepan of simmering water, melt the bittersweet chocolate with the tablespoons of butter and the kosher salt, stirring a few times

In another medium saucepan, bring the milk just to a simmer over moderate heat. Whisk in the cocoa powder, and then whisk in the melted chocolate

In a large bowl, beat the egg yolks. Gradually whisk in the chocolate mixture until smooth

In another large bowl, using an electric mixer, beat the egg whites at high speed until medium peaks form, about 2 minutes

Gradually beat in 1 1/2 (this recipe has been tripled. If making at home, use 1/2 cup) cups sugar and continue beating until the whites form stiff peaks, about 2 to 3 minutes

**CAREFULLY** fold the egg whites into the chocolate mixture until no streaks remain.

Spoon the souffle into the prepared ramekins and bake in the center of the oven until risen, about 15 minutes. Serve right away.