

The Winter Recipe Collection

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An Introduction to the Winter Recipe Collection

Returning from a long walk in the chilly Colorado air started me thinking of what I would like to have for dinner on a late Sunday afternoon.

Maybe a hearty soup with vegetables, rice and chicken and some crusty French bread would do the trick. Or the thought of making a delicious lamb stew even sounded inviting.

Either one would surely add a wonderful aroma to the kitchen and add some warmth and comfort to a cold and windy evening. I chose the soup and needless to say it was delicious and it certainly took care of the winter chill.

That evening as I listened to the latest weather reports from around the country I came to the conclusion that I was not the only one who could use a few good suggestions for a warm winter meal.

With that in mind I've put together the second free, downloadable e-cookbook of some of my favorite winter recipes from the Club Sauce website. They're easy to follow and easy to make meals that will certainly warm you on a cold winters day.

If you've missed the fall recipe collection please check the e-cookbook section at the Club Sauce website and you can download the e-cookbook from there.

Also please feel free to share this book and the recipes with friends, family, and neighbors who like to cook and enjoy the simple pleasures of a good home-cooked meal.

Soups

Velvet Carrot and Ginger Soup (Adapted from More Than Gourmet)

(4 Servings)

Ingredients:

4 tbs. unsalted butter
1 lb. young carrots, scraped and diced
½ cup finely chopped shallots
3 tbs. raw white rice
3 tbs. minced candied ginger
1 oz. ([More Than Gourmet-Fond de Poulet Gold](#))+ 3 cups water
Salt ([Urban Accents-Fisherman's Wharf](#)) to taste
White pepper to taste
3 tbs. finely chopped fresh chives

Directions:

Melt butter in a heavy saucepan. Stir in carrots, shallots, and rice. Cover tightly. And sweat over medium-low until very tender, about 20 minutes.

Scrape mixture into an electric blender. Add ginger and diluted Fond de Poulet Gold. Process until completely smooth.

Return to pan, season with salt and pepper, stir in chives, and heat until hot. Ladle into heated soup bowls and serve.

Portuguese Chicken Soup with Rice

(4 to 6 Servings)

Ingredients:

1 oz. ([More Than Gourmet-Fond de Poulet Gold](#)) reconstituted w/5 cups hot water
1 cup water
1 cup rice, long-grain white
1 lb. chicken breast, skinless, boneless cut into 1-inch strips and 1/2 inch wide
¼ cup fresh lemon juice
Salt and pepper to taste ([Urban Accents Fisherman's Wharf and Sonoma Pepper](#))
6 tbs. chopped fresh mint

Directions:

Combine 1 cup chicken stock and 1 cup water in a heavy saucepan. Bring to a boil over high heat and stir in the rice.

Reduce the heat to low, cover and simmer until all the liquid is absorbed, about 25 minutes.

Remove from the heat. Add the remaining 4 cups of chicken stock to a heavy saucepan or soup pot.

Add the chicken pieces, and reduce the heat to low. Cook the chicken until tender, about 20 minutes.

Add the rice and lemon juice and season with salt and pepper.

Heat the soup for 2 minutes over medium heat and add the mint.

Remove from heat and ladle into bowls and serve immediately.

Leek and Potato Soup

4 to 6 Servings

Ingredients:

- ¼ cup ([Mola or Giorgio Zampa-Extra Virgin Olive Oil](#))
- 2 cloves garlic
- 1½ lbs. leeks, halved lengthwise and sliced in ¾ inch slices including some of the tender green tops
- 1 lb. potatoes, peeled and diced
- 1 bay leaf
- 1½ oz. ([More Than Gourmet-Glace de Poulet Gold Chicken stock](#)) reconstituted with 4 cups hot water.
- 1 tsp. sweet paprika
- Salt and pepper to taste ([Urban Accents Fisherman's Wharf and Sonoma Pepper](#))

Directions:

Warm the olive oil over medium heat in a saucepan. Add garlic and sauté about 4 or 5 minutes, until golden. With a slotted spoon remove the garlic and reserve.

Add the leeks to the remaining oil in the pan and sauté over low heat until wilted, about 5 minutes.

Add the potatoes, bay leaf, salt, pepper and the reconstituted chicken stock.

Place reserved garlic in a mortar with paprika and crush with pestle.

Add to the leeks and bring to a boil over high heat. Reduce the heat to low and simmer until the leeks are very tender and the potatoes begin to fall apart. Approximately 30 minutes.

Ladle into bowls and serve immediately.

Pasta and Rice Dishes

Dried Porcini Mushrooms with Fettuccine

4 Servings (main course)

Ingredients:

2 cup dried Porcini mushrooms ([AA Extra Grade Porcini Mushrooms](#))
2 clove garlic, minced
4 tsp. unsalted butter
2 cup heavy cream
Salt and freshly ground pepper ([Urban Accents Fisherman's Wharf and Sonoma Pepper](#)) to taste
24 oz. fettuccine or linguine
Freshly grated Parmesan cheese

Directions:

In a small bowl soak the Porcini mushrooms in 1 cup warm water, white wine or chicken broth for about 30 minutes. Squeeze out the excess liquid from the mushrooms back into the bowl.

Strain the liquid through a fine sieve and reserve. Coarsely chop the mushrooms and set aside.

Bring water to boil as per the directions given on the pasta package for cooking.

In a separate 4-quart pot add the butter and garlic and cook at a medium-low heat. Approximately 5 minutes making sure the garlic does not brown.

Add the porcini and continue to stir for 2 minutes. Pour the reserved mushroom soaking liquid into the pan and bring to a slow boil until the liquid has evaporated. Add the cream and reduce the heat to a simmer. Add salt and pepper to taste.

Stir the contents making sure that the sauce does not stick to the bottom of the pan, but allow it to slightly thicken.

Finish making the pasta according to the directions on the package. Drain the Pasta and add it to the porcini mushroom sauce and serve immediately.

Pass the grated Parmesan cheese at the table.

Sicilian Tomato Pesto Fish Sauce with Spaghetti
(Adapted from [More Than Gourmet](#))

(4 to 6 Servings)

Ingredients:

$\frac{3}{4}$ cup oil-packed sun-dried tomatoes
3 large clove garlic, 1 whole, 3 minced
 $\frac{1}{4}$ cup grated imported Parmesan cheese plus additional cheese to sprinkle on finished dish.
salt and coarsely ground black pepper ([Urban Accents-Fisherman's Wharf and Sonoma Pepper](#))
4+ tbs. olive oil
 $\frac{1}{2}$ cup Mirepoix (finely chopped onion, carrot, and celery)
 $\frac{3}{4}$ cup dry white wine
 $\frac{1}{2}$ lbs. skinless whitefish filets, pin bones removed
 $\frac{1}{2}$ oz. ([More Than Gourmet-Fumet de Poisson Gold](#)) + 2 cups hot water
1 lb. thick spaghetti
 $\frac{1}{2}$ cup oil-cured black olives
 $\frac{1}{4}$ cup capers, ([La Nicchia-Capers in Salt](#)) soaked and rinsed
 $\frac{1}{2}$ cup Coarsely chopped fresh basil leaves

Directions:

Combine tomatoes and their oil, 1 clove garlic, Parmesan cheese, 1 tsp. salt and 1/2 tsp. black pepper in an electric blender and puree until almost smooth. Set aside.

Heat oil in a large, deep sauté pan over medium heat. Add Mirepoix and Remaining garlic and cook until very soft, about 7 minutes, stirring occasionally. Pour in wine and cook over high heat until almost evaporated. Season the fish liberally with salt and pepper.

Lay filets over vegetables, spread tomato pesto over them, pour diluted Fumet de Poisson Gold into the pan and gently simmer until fish easily flakes, about 20 minutes, breaking it into small pieces with a fork.

While fish simmers, cook spaghetti in a large pot of salted water until al dente, Then drain, and return to pot.

Pour fish sauce over pasta. Add olives, capers, and basil, and stir to blend. Taste to adjust seasonings. Serve with additional cheese, if desired.

Saffron Seafood Risotto

Serves 6

Ingredients:

- ¼ lb. medium sized raw shrimp in shell
- ¼ lb. small or bay scallops
- ¼ lb. chopped clams with juice
- 3 leeks coarsely chopped, white part only
- 5 tbs. ([Georgio Zampa Extra Virgin Olive Oil](#))
- 2 tsp. garlic chopped fine
- ½ tsp. finely crushed saffron threads ([Pure Sargol Saffron Threads](#))
- 1 tsp. butter
- 2 cups Arborio rice
- 5 cups water
- 1 cup dry white wine
- 1/3 cup grated Parmigiano-Reggiano cheese
- 1½ oz reduced seafood stock ([More Than Gourmet-Glace de Fruits de Mer](#)) crushed red pepper flakes to taste (optional)
- salt and black pepper to taste ([Urban Accents Fisherman's Wharf and Sonoma Pepper](#))

Directions:

In a large non-stick pan or broad pot add olive oil, butter, chopped leeks, and stir over medium high-heat for 3 or 4 minutes until leeks begin to soften. Add garlic and stir until a slight golden color, then add wine and crushed saffron. Continue to blend and stir ingredients for 1 minute. Remove 1/3 cup of the liquid to a separate sauté pan and set aside.

Mix the Arborio rice into the first pan stirring until completely coated with the remaining liquid for about 30 seconds. Dissolve the More Than Gourmet Fruits de Mer Seafood Stock in one-cup hot water and add half to the cooking rice and continue stirring. As the liquid is absorbed into the rice continue to slowly add more of the seafood stock to the pan. When the additional liquid is absorbed continue to stir and add 1/2-cup increments of water each time until the rice reaches the final stage of cooking (Begin tasting the rice after 20 minutes of cooking to test for doneness). The rice is done when it is tender but firm to the bite.

Five minutes before the rice is done heat the remaining liquid in the other sauté pan on a medium-high heat. Add the shrimp and stir for one minute then add scallops, chopped clams and any juice.

Sauté for two more minutes and remove from heat. Remove shells from shrimp and add to the rice with the clams, scallops and any remaining liquid.

Blend ingredients together and add cheese with red pepper flakes, salt and black pepper to taste.

Chicken, Duck and Turkey

Sautéed Turkey Cutlets with Lemon-Caper Sauce

(Adapted from [More Than Gourmet](#))

(4 Servings)

Ingredients:

- 3 tbs. unsalted butter, at room temperature
- 1½ tbs. vegetable oil
- 1½ lb. turkey breast, sliced and pounded to about 1/4-inch thick
- flour for dredging
- salt and freshly ground pepper to taste ([Urban Accents-Fisherman's Wharf and Sonoma Pepper](#))
- 1½ oz. ([More Than Gourmet-Jus de Poulet Lie Gold](#)) +1 cup hot water
- 3 tbs. lemon juice
- 2 tbs. finely chopped flat-leaf parsley
- 1 tbs. capers ([La Nicchia-Capers in Salt](#)) soaked and rinsed

Directions:

Heat 1½ tbs. of butter and the oil in a large skillet over medium-high heat. As it heats, lightly flour 1 or 2 cutlets, patting to remove excess flour. Once butter foams, slide in the cutlet. If a second will fit without crowding, add it to the pan.

Fat should sizzle each time. When cutlets are golden brown on the first side, about 45 seconds, turn and cook second side until browned. Then transfer to a warm platter and season with salt and pepper.

Once all cutlets are cooked, stir in dissolved Jus de Poulet Lie Gold and boil to reduce liquid by half, stirring up all the browned cooking bits.

Stir in lemon juice and boil again. Add parsley, capers, and stir in remaining 1½ tbs. of butter.

Return cutlets to pan, turning to coat with sauce. Serve on heated plates, spooning sauce over turkey.

Serve with pasta or mashed potatoes.

Orange-Scented Sauce for Duck and Chicken
(Adapted from [More Than Gourmet](#))

(8 Servings)

Ingredients:

- 2 tbs. butter
- 1 medium onion, minced
- 2 shallots, minced
- 1 tbs. dried green peppercorns, crushed
- 1½ oz. ([More Than Gourmet-Glace de Canard Gold](#))
- 2 tbs. orange marmalade
- ¾ cup water
- ½ cup heavy cream
- 3 tbs. Cointreau, or Triple Sec
- 1 tbs. orange zest, minced
- salt and pepper to taste ([Urban Accents-Fisherman's Wharf and Sonoma Pepper](#))

Directions:

Sauté the onion, shallot and crushed peppercorns in butter for 5 minutes or until they begin to brown.

Add the Glace de canard gold, marmalade and water.

Whisk until Glace de Canard and Marmalade are dissolved.

Add the cream and simmer for 2 to 3 minutes, allowing sauce to reduce slightly

Just before serving add Cointreau or Triple Sec and orange zest.

Season to taste with salt and pepper if needed.

Mediterranean Spice-Rubbed Chicken
(Adapted from More Than Gourmet)

(4 Servings)

Ingredients:

- 4 small boneless chicken breast halves
- 3 tbs. butter
- 1 tbs. Italian Seasoning ([Herbe Miste](#))
- 1 tsp. salt ([Urban Accents-Fisherman's Wharf](#))
- 1 tsp. black pepper ([Urban Accents-Sonoma Pepper](#))
- 1½ oz. ([More Than Gourmet-Jus de Poulet Lie Gold](#))
- 6 oz. water
- ¼ cup sun dried Tomato Pesto
- ½ cup heavy cream, light cream or half and half
- 1 cup rice (optional)

Directions:

Trim chicken breasts of any excess fat.

Mix Italian seasoning, salt and pepper in a small bowl and sprinkle over chicken breasts. Breasts may be pounded lightly to flatten for more even cooking.

Add butter to sauté pan placed on medium high heat and sauté chicken breasts until browned and thoroughly cooked. Remove cooked chicken breasts and keep warm.

In the same sauté pan add the Jus de Poulet, water and sun dried tomato pesto. Whisk until The Jus de Poulet is dissolved.

Whisk in the cream and bring to a quick simmer, whisking constantly.

To serve place individual breasts on each plate and spoon sauce over each breast.

Optional: Cook 1 cup of rice according to package directions, then place finished chicken breast over rice with sauce spooned over the top.

Vegetable and Vegetarian

Tangy-Spicy Ginger-Garlic Sauce for Stir-Fry, Vegetables and Rice (Adapted from More Than Gourmet)

(Approx. 1-Cup Sauce)

Ingredients:

- ½ cup sugar
- 1 tbs. peanut Oil
- 2 tbs. thinly slice shallots
- 2 large clove garlic, thinly sliced
- 1 (2 inch) piece of ginger, thinly sliced
- ¼ cup Red bell pepper, finely diced
- 1 tbs. Thai red Chili paste
- ¼ tsp Curry powder, hot or mild, according to taste
- ½ cup apple juice or Chinese sherry
- 1 tbs. fresh limejuice
- 1½ oz. ([More Than Gourmet-Veggie-Glace Gold](#))
- ½ cup unflavored rice wine vinegar
- 1 tbs. Soy sauce
- cilantro leaves and chopped peanuts, to garnish

Directions:

Heat sugar over medium heat until lightly caramelized. Add oil, and then stir in shallots, garlic, ginger, bell pepper, and chili paste.

Sauté until shallots are translucent, 1 to 2 minutes.

Add curry powder and cook briefly, then pour in apple juice or sherry and limejuice. Bring to a boil and reduce by half.

Stir in Veggie- Glace Gold and vinegar, return to a boil again, stirring to dissolve stock.

Add soy sauce and cook until sauce has thickened slightly.

Strain and serve.

A really wonderful sauce that can be used for grilled vegetables, chicken, and fish.

Before serving dress up the dish with peanuts and cilantro leaves.

Oh, Those Onions!
(Adapted from [More Than Gourmet](#))

(Makes 1 Quart)

Ingredients:

- 3 tbs. vegetable oil
- 3 tbs. unsalted butter
- 4 lb. onions, peeled and sliced
- 1½ oz. ([More Than Gourmet-Glace de Canard Gold](#)) +1/2 cup hot water
- 3 tbs. Balsamic vinegar ([Guisti-12 year Balsamic Vinegar](#))
- 2 tbs. fresh thyme leaves or 2 Tsp. dried thyme leaves
- salt and freshly ground black pepper ([Urban Accents-Fisherman's Wharf and Sonoma Pepper](#)) to taste

Directions:

Heat oil and butter in a large casserole over medium high heat.

Stir in onions and cook until golden brown, stirring often.

Add the diluted Glace de Canard Gold, balsamic vinegar, and thyme to onions, and bring to a boil. Cook until liquid coats the onions, stirring often.

Season with salt and pepper.

Transfer to glass jars and refrigerate.

Makes great gifts for the holidays.

Serve it on grilled steaks or chicken, over baked potatoes, on hamburgers, and as a topping for grilled cheese sandwiches.

A delicious condiment for just about anything.

Peppercorn Rosemary Sauce

(Serves 4-6)

Ingredients:

- 1 oz. butter
- 2 tbs. shallots, minced
- 1 tsp. black peppercorn, cracked ([Urban Accent-Sonoma Pepper](#))
- ½ tsp. Fresh Ground Rosemary
- ¾ cup white wine
- 1½ oz. ([More Than Gourmet-Veggie-Glace Gold or Jus de Poulet Gold](#))
- 1 cup water, hot

Directions:

Sauté shallots, peppercorn, and rosemary in butter for 1-2 minutes or until shallots are translucent.

Add white wine and reduce by half.

Add Veggie-Glace Gold and whisk until dissolved.

Add enough water to reach desired sauce and thickness, and stir in additional butter, if desired.

Serve over grilled fish, seafood, poultry, or vegetables.

Wild Mushroom Sauce

(3-4 Servings)

Ingredients:

- 2 oz. butter
- 2 tbs. shallots, minced
- 8-10 oz. reconstituted ([Club Sauce dried wild forest mushrooms](#))
- 1 cup red wine
- 1½ oz. ([More Than Gourmet-Demi-Glace Jus de Poulet or Veggie Glace](#))
- ¼ cup water, hot
- ¼ cup heavy cream

Directions:

Sauté shallots in butter for 1 to 2 minutes or until translucent.

Add mushrooms and cook until mushrooms are tender. Remove mushrooms and Set aside.

Add red wine and reduce by half.

Add Demi-Glace and whisk until dissolved.

Return mushrooms to pan and add heavy cream and reduce briefly, and then add enough water to reach desired sauce thickness.

Add salt and pepper to taste.

Serve over grilled or roasted beef, veal, chicken, or other meats or poultry.

Fish and Seafood

Thai Scallops and Spinach Over Rice (Adapted from [More Than Gourmet](#))

(4 Servings)

Ingredients:

- ¾ cup canned coconut milk
- 1½ oz. ([More Than Gourmet-Glace de Fruits de Mer Gold](#))
- 2 tbs. Thai Fish sauce
- 1 tbs. peanut or vegetable oil
- 1 lb. large sea scallops, cleaned if necessary, blotted dry
- 7 oz. baby spinach leaves, washed, stemmed, and cut into strips
- 2 tbs. fresh limejuice
- 2 scallions, including green parts, finely chopped
- 1 Jalapeno chili, seeded and minced or Thai chili
- 2 cups cooked japonica, mahogany, basmati, or other flavorful rice
- toasted coconut shreds, to garnish, optional

Directions:

Combine coconut milk, Glace de Fruits de Mer Gold, and fish sauce.

Heat oil in a large skillet over high heat until almost smoking; add scallops in a single layer and cook until golden brown on bottom, about 1 minute. Turn and cook 1 minute longer.

Add spinach, stir a couple of times, then pour in coconut mixture, and bring to a boil.

Add limejuice, scallions, chili, and pepper.

Taste to adjust flavors and turn off heat.

Place a ½ cup mound of rice in the center of 4 wide soup plates.

Divide scallops and spinach among plates, drizzle on coconut, and serve.

Asian Glazed Salmon Fillets

2 Servings

Ingredients:

- 2 Salmon Fillets-Skin on one side
- ½ tsp. Vegetable oil
- Salt and freshly ground pepper to taste ([Urban Accent Fisherman's Wharf and Sonoma Pepper](#))
- 2 tbs. Mirin
- 1 tbs. ([More Than Gourmet Mushroom Essence](#))
- 1 tsp. grated fresh ginger root
- 1 tsp. Soy sauce
- 2 tbs. sesame seeds lightly toasted
- 1 tbs. fresh chives, chopped

Directions:

Preheat oven to 375°F.

Combine Mirin, [Essence de Champignon Gold](#), ginger and soy in a small bowl.

Brush salmon with oil, season with salt and pepper.

Heat an ovenproof skillet over high heat.

Lay salmon, skin side down, in pan and sear for 1-2 minutes.

Turn, brush top of fillets with glaze and bake until done, 8-9 minutes.

Sprinkle on sesame seeds and chives and serve.

Sauce de Mer for Pan-Seared or Grilled Fish Fillets
(Adapted from [More Than Gourmet](#))

(8 Servings)

Ingredients:

- 4 tbs. unsalted butter
- 8 oz. heavy cream
- 1½ oz. ([More Than Gourmet-Glace de Fruits de Mer Gold](#))
- 2 tbs. prepared basil pesto
- 1 tbs. fresh lemon juice
- 2 tbs. grated Parmesan cheese

Directions:

Melt the butter in a saucepan over medium-high heat.

Add the cream and the Glace de Fruits de Mer and whisk until blended.

Simmer the sauce, whisking until reduced by about one-fourth.

Whisk in pesto, lemon juice and Parmesan cheese until thoroughly blended.

Remove from heat and serve over baked or grilled white fish fillets.

Meat (Veal, Beef, Lamb, Pork)

Four Alliums Sauce for Beef
(Adapted from [More Than Gourmet](#))

(8 Servings)

Ingredients:

2 tbs. butter
1 tbs. garlic, minced
1 tbs. sweet onion, minced
1 tbs. scallion, minced
1 tbs. shallot, minced
1 tbs. green peppercorns, crushed
1½ oz. ([More Than Gourmet-Demi-Glace Gold](#))
6 oz. water
1½ cups heavy cream
1 tbs. Brandy
salt to taste ([Urban Accents-Fisherman's Wharf](#))

Directions:

Sauté the garlic, onion, scallion, shallot and crushed peppercorns in butter for 4 minutes.

Add Demi-glace, water, cream, brandy and simmer.

Season to taste with salt.

Oven-Barbecued Chuck Steak
(Adapted from [More Than Gourmet](#))

(4 Servings)

Ingredients:

- 1½ oz. ([More Than Gourmet-Demi-Glace Gold](#))
- 1 cup favorite prepared barbecue sauce
- 1 tbs. vegetable oil
- 2 lbs. chuck steak, very well trimmed and patted dry
- Salt and Pepper to taste ([Urban Accents-Fisherman's Wharf and Sonoma Pepper](#))
- 1 large onion, thinly sliced
- 8 oz. Crimini, small Portobello, or other mushrooms, wiped, trimmed, and sliced
- 4 tbs. chopped cilantro or flat-leaf parsley leaves

Directions:

Preheat oven to 250° F.

Combine Demi-Glace Gold with barbecue sauce and heat in a small pan until dissolved. Set aside.

Heat oil in a heavy ovenproof casserole over high heat until hot. Add steak and brown on one side, about 3 minutes, then turn and cook second side until brown.

Drain off all fat, and then season with salt and a generous amount of pepper.

Pour barbecue sauce over meat, add onion, cover tightly with foil or a lid, and cook for 2 1/2 hours.

Uncover, add mushrooms and baste meat.

Continue cooking until meat is fork-tender and sauce has thickened, about 20 minutes, basting occasionally.

Remove meat from casserole, let stand for a few minutes then slice across the grain. Taste to adjust seasonings, return slices to sauce, then serve with cilantro drizzled on top.

Serve with corn bread and a salad.

Pork Tenderloin with Apple Chutney Sauce

(Adapted from [More Than Gourmet](#))

(8 Servings)

Ingredients:

7 lbs. boneless loin of pork

1 tbs. cracked black pepper ([Urban Accents-Sonoma Pepper](#))

Marinade

1 tbs. honey

1 tbs. fresh sage leaves, minced

1 tbs. fresh Rosemary, minced

3 cloves Garlic, minced

1 tsp. juniper berries, crushed

1 tbs. cracked black pepper ([Urban Accents-Sonoma Pepper](#))

combine all ingredients in a bowl; mix well.

Sauce

1½ oz. ([More Than Gourmet-Jus de Poulet](#))

6 oz. water

1 tsp. dried crushed or 1 Tbs. Fresh sage, minced

1 tsp. freshly ground black pepper ([Urban Accents-Sonoma Pepper](#))

3 tbs. heavy cream, light cream, or half and half

8 oz. ([Stonewall Kitchen-Old Farmhouse Chutney](#))

2 tbs. Calvados, or apple Schnapps

Directions:

Trim any excess fat or silver skin from pork loin. Place pork loin in a plastic sealable bag; pour in marinade. Place marinating pork in refrigerator and marinate for at least 2 hours and up to 8 hours.

For the Meat: Remove pork loin from marinade; discard marinade. Sprinkle the cracked pepper all over tenderloin. Place the meat on a rack in a shallow pan. Pour enough water in bottom of pan to 1/2-inch depth and roast at 350 degrees for approximately 1 to 1½ hours or until level of doneness is achieved using thermometer. (145 to 155 degrees)

For the Sauce: In a sauté pan on medium high heat add Jus de Poulet and water. Whisk until completely dissolved. Bring to a slow simmer. Add cream, sage, rosemary and black pepper and whisk. Add Old Farmhouse Chutney and simmer for about 1 additional minute. Reduce heat and keep warm. Just before serving, increase heat, add Calvados or apple Schnapps, bring to a simmer and whisk.

Presentation: Remove roast pork from pan, slice into thin slices. Place 3 to 5 slices on each plate and spoon sauce over slices. Garnish with additional Stonewall Kitchen-Old Farmhouse Chutney, sage and rosemary leaves.

Articles

Roasting is a Simple Art

Roasting is a relatively simple art that can turn any meal into a feast. It's important to note that what sets this method of cooking apart from other styles, and what gives roasting its distinctive flavor, is the layer of fat that is under the skin of the meat, game, fowl or fish being cooked. The high heat melts the fat and combines with the seasonings and marinades to form a shiny crust on the outer surface while sealing in the deep rich flavors.

The same process above works on the fruits and vegetables that surround the roast. It gives them a flavorfully rich taste that's caramelized and crispy on the outside yet tender-sweet on the inside.

Roasting usually provides some very tasty leftovers that can be used in many different ways. I like to enjoy some of the leftovers like roasts, turkey, chicken and ham in sandwiches that may include chutney, tapenades, mustards and other sauces that will add to the already delicious flavor of the meat. These are great for lunches and snacks any time of day. Leftover roasted salmon is one of my favorites when served chilled. Vegetables are quite good when served at room temperature.

There are many times when you'll have leftovers that can be used as a base for making wonderful tasting soups. Be sure to save the bones and bits of meat from the leftovers. You can freeze what you don't use for another time. The roasting process intensifies the flavors and they become prominent in the soup without the need to start from scratch.

Easy to Follow Roasting Tips Here are some easy to follow roasting tips that will enhance your roasting experience and increase the enjoyment of every meal you make.

1. Use a high level heat to seal in the flavors and create a shiny caramelized crust.
2. Uncover the roasting pan so the items become roasted rather than steamed.
3. Use a shallow roasting pan to release any excess moisture.
4. Basting should be limited during the roasting process.
5. Turn the vegetables and fruits often to caramelize.
6. Save the pan drippings and juice for deglazing to make delicious gravy, sauce or stock for soups.
7. The drippings, bones and deglazed liquids should be frozen and kept for future use.
8. Don't over cook the meat as it will become dry and lose tenderness.

Wine or Not to Wine, that is the Question

When in Rome, do as the Roman's do. And fortunately for the modern world, the Romans added wine to their cooking and the rest of the world soon followed.

European chefs learned from the Roman's and began to refine the process and use wine in their cooking. The main difference throughout Europe during the Middle- Ages was that wine took on many of the local and regional characteristics.

Soil, climate, variety of grapes, and a more advanced fermentation process helped impact the quality and flavor of the wines. In addition many of the spices, flavorings and herbs were also subject to local availability. This has been well documented in many of the old European cookbooks, more so than any information that was recorded by the Roman's.

Cooking with wine has many different purposes and it can add many integral layers to the courses being prepared. These layers can range anywhere from the most subtle to the most complex dimensions.

This is not to say that you cannot cook without wine. But, when wine is used correctly the alcohol is eliminated and the essence of the grape remains. It not only brings out the natural flavors of meat, fish, and, vegetables but it also enhances the flavors of the other ingredients.

The Benefits of Cooking With Wine

Not only is wine used for bringing out the flavors of a dish being prepared and enhancing the various ingredients being used, but wine also has several other beneficial qualities.

For Centuries wine has been used as a marinade for the purpose of tenderizing meats. The tannins help break down the toughness of the meat, and since wine comes from grapes it adds a touch of fruitiness and sugar, the acidity helps cut the fats and oil and the moisture helps keep the meats from drying out while imparting flavor during the marinating and the cooking process.

By reducing a wine sauce you can concentrate the flavors and make them more intense. Reduction will also add to the sweetness and the complexity of the sauce. Keep in mind that wine reduces faster than water so pure wine will reduce by about half in six minutes.

What Types of Wine Should I Use?

Before a wine is selected, consider what is being cooked, the desired taste that you want to accomplish, and the complexity of flavors that you want to add to the meal.

Do you want the wine to be used in the cooking process such as in stews, soups, roasting, basting, or to marinate or do you want to use the wine to finish a pan sauce or gravy? Remember that the wine should only compliment and not dominate the flavors that you are trying to enhance.

The best drinking wines don't necessarily make the best cooking wines, nor does the use of cooking wines make a good wine to use for cooking. The main reason for not using the later

is that salt is used as an extra preservative, and the quality of wine is at the lower end of the scale.

When cooking with wine the heat in combination with the cooking process will transform the wine from its original state. The heat eliminates the alcohol and changes the complexity of the wine originally created for drinking. This is also why a new bottle of Champagne is not recommended for cooking.

Recipes that call for Champagne are generally more for effect rather than for what it will add in flavor. It is better to use a flat or "still" bottle of Champagne. It is then more like a dry white wine but will have a higher acidic quality and dryness. Champagne vinegar can also be substituted without the added expense that is usually attached to a quality bottle of Champagne.

Wine Suggestions for Cooking

White Wine- Dry white wines are best used with poultry, veal, and fish.
Here are some suggestions:

- Beurre Blanc Sauces
- Sauvignon Blanc
- Muscadet
- Reduction Sauces and Pan Sauces
- Sauvignon Blanc
- Chardonnay
- Poaching, Steaming, Sautéing, Stir-Frying
- Pouilly Fume
- Chenin Blanc
- Pinot Blank

Red Wine-Used primarily for red meats, red-wine sauces, stews and pasta sauces.

Here are some suggestions:

Light to Medium Red Wines- for Sautéing, Stir-Frying, Pan Sauces, Pasta, and Brown Sauces

Chianti

- Merlot
- Zinfandel
- Rioja
- Madeira
- Port

Medium to Full-Bodied Red Wines - are primarily used with red meats, stews, pasta sauces, and roasts. Use for sautéing, pan-frying, roasting, braising, broiling, grilling, pasta sauces, and barbecue sauces

- Madeira
- Port
- Pinot Noir
- Merlot
- Cabarnet Sauvignon

- Asian Wines - used for sauce making, stir-frying, soups, broths, pan sauces, and grilling generally sweet and non-acidic compared to most other white wines.

- Rice Wines
 - Mirin
 - Sake
 - Shaoxing Rice Wine
 - Sherry-An excellent substitute when Rice Wines are unavailable.

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