

French Fundraiser- Recipes

Herbed Butter-

1/4 pound unsalted butter, at room temperature

1 1/2 tsp. minced scallions

1 1/2 tsp. minced fresh dill

1 1/2 tsp. minced fresh parsley

1/2 tsp. freshly squeezed lemon juice

1/2 tsp. tsp. kosher salt

Pinch freshly ground black pepper

-Combine all the ingredients in the bowl of an electric mixer fitted with the paddle attachment on low speed until combined. **Do Not Whip.**

Tapenade-

1- 2 ounce can flat anchovy fillets drained and patted dry

1 cup black olives , preferably oil-cured or Kalamata, pitted

2 Tbsp. drained capers

1 tsp. minced fresh thyme or 1/4 tsp. dried, crumbled

1 large clove garlic, chopped

2 to 3 tsp. fresh lemon juice or to taste

1/4 cup extra-virgin olive oil

Freshly ground black pepper

-In a food processor, combine the anchovies, olives, capers, thyme, rosemary, garlic, and lemon juice and process until smooth. With the motor running, add the oil in a stream. Transfer the tapenade to a small bowl and season with the pepper. Serve at room temperature with toasted bread rounds, called croutes in France. **Makes about 1 cup.**

Beouf Bourguignon- Beef Stew with Red Wine

Serves 8

1 Tbsp. good olive oil

8 ounces good bacon, diced

2 1/2 pounds beef chuck cut into 1-inch cubes

kosher salt

Freshly ground black pepper

1 pound carrots, sliced diagonally into 1 -inch chunks

2 yellow onions, sliced

2 tsp. chopped garlic (2 cloves)

1/2 cup Cognac or good brandy

1 (750)-ml bottle good dry red wine, such as Burgundy

2 to 2 1/2 cups canned beef broth

1 Tbsp. tomato paste

1 tsp. fresh thyme leaves

4 Tbsp. (1/2 stick) unsalted butter, at room temperature, divided

3 Tbsp. all-purpose flour

1 pound frozen small whole onions

1 pound mushrooms, stems discarded, caps thickly sliced

-Pre-heat the oven to 250 degrees.

Heat the olive oil in a large Dutch Oven, such as a Le Creuset. Add the bacon and cook over medium heat for 8 to 10 minutes, stirring occasionally, until the bacon is lightly browned. Remove the bacon with a slotted spoon to a large plate.

Dry the beef cubes with paper towels and then sprinkle with salt & pepper. In batches in single layers, sear the beef in the hot oil for 3 to 5 minutes, turning to brown on all sides (If there is too much liquid in your pan the meat won't sear. Drain off liquid so meat will sear better...) Remove

the seared cubes to the plate with the bacon and continue searing until all the beef is browned. Set aside.

Toss the carrots, onions, 1 Tbsp. of salt, and teaspoons of pepper into the fat in the pan and cook over medium heat for 10 to 12 minutes, stirring occasionally, until the onions are lightly browned. (Be careful to not overcook the carrots). Add the garlic and cook for 1 more minute. Add the Cognac, stand back, and ignite with a match to burn off the alcohol. Put the meat and bacon back into the pot with any juices that have accumulated on the plate. Add the wine and the beef broth. Add the tomato paste and thyme. Bring to a boil, cover the pot with a tight fitting lid, and place it in the oven for about 1 1/4 hours, or until the meat and vegetables are very tender when pierced with a fork. Remove from the oven and place on the top of the stove.

Combine 2 Tbsp. of the butter and the flour with a fork and stir into the stew. Add the frozen onion. In a medium pan, saute the mushrooms in the remaining 2 Tbsp. of butter over medium heat for 10 minutes, or until lightly browned, and then add to the stew. Bring the stew to a boil, then lower the heat and simmer uncovered for 15 minutes. Season to taste.

* If the sauce is too thin, you can add more of the butter and flour mixture. To make in advance, cook the stew and refrigerate. To serve, reheat to a simmer over low heat.

Pear Clafouti

Serves 8

1 Tbsp. unsalted butter, at room temperature

1/3 cup plus 1 Tbsp. granulated sugar

3 extra large eggs, at room temperature

6 Tbsp. all-purposes flour

1 1/2 cups heavy cream

2 tsp. pure vanilla extract

1 tsp. grated lemon zest (2 lemons)

1/4 tsp. kosher salt

2 Tbsp. pear brandy, such as Poire William

2 to 3 firm but ripe Barlett pears

Confectioners' sugar

-Preheat the oven to 375 degrees. Butter a 10 X 1 1/2 inch round baking dish and sprinkle the bottom and sides with 1 Tbsp. of the granulated sugar:

-Beat the eggs and the 1/3 cup of granulated sugar in the bowl of an electric mixer fitted with the paddle attachment on medium to high speed until light and fluffy, about 3 minutes. On low speed, mix in the flour, cream, vanilla extract, lemon zest, salt, and pear brandy. Set aside for 10 minutes.

-Meanwhile, peel, quarter, core, and slice the pears. Arrange the single slices in a single layer, slightly fanned out, in the baking dish. Pour the batter over the pears and bake until the top is golden brown and the custard is firm, 35 to 40 minutes. Serve warm or at room temperature, sprinkled with confectioner sugar.

* Bartlett pears are often hard when you buy them. Allow them to sit at room temperature for a day or two until they smell ripe but are still firm.

Mousse de Saumon Fume- Smoked Salmon Mousse-

8 ounces cream cheese, cut into pieces & softened

6 ounces smoke salmon, cut into 1 inch pieces

3 Tbsp. sour cream

Lemon juice to taste

Salt

1/2 cup heavy cream, whipped

Salmon caviar for garnish (if you desire)

Toasted herbed croutes or assorted crackers as accompaniments

In a food processor, blend the cream cheese, salmon, sour cream, lemon juice, and salt until smooth. Transfer the mixture to a bowl and fold in the whipped cream gently but completely. Chill, uncovered, for at least 2 hours. Garnish with the caviar and serve with the croutes or crackers. **Makes about 2 cups.**