

School of Cooking

Martin's

Cooking With Wine

Hosted by Chef Scott Rossen

December 28, 2006

Martin's Super Markets at Heritage Square
Mishawaka, Indiana

Carrots Vichy ala Gewurztraminer

Serves app. 8-12 pp

Ingredients

2lb bag baby carrots
2 ounces butter
1/2 small onion diced
4 ounces chicken broth
4 ounces Gewurztraminer
1/2 tsp salt
3 ounces sugar
Chopped parsley for color

Instructions

Sauté onions in butter until transparent then add carrots salt and sugar and simmer for 5 minutes. Then add chicken stock and Gewurztraminer and bring to a boil, then reduce to a simmer and let cook for 6-8 minutes. Cover and let sit until ready to serve then strain and add chopped parsley and serve.

Chardonnay Vinaigrette

Makes approx. 2 ½ cups

Ingredients

1 egg
1 ¼ cup vegetable oil
1 Tbsp onion chopped
1 Tbsp fresh parsley
1 tsp Dijon mustard
1 ½ Tbsp sugar
¼ tsp salt
1 Tbsp garlic chopped
4 ounces Chardonnay or any of your favorite white wine

Instructions

Place all ingredients in blender and blend until mixture becomes creamy and starts to thicken.

Boneless Coq au Vin

Serves app. 8 pp

Ingredients

8 – four to eight-ounce chicken breast
½ lb bacon sliced into thin strips
1 medium onion diced
1 lb flour
1 lb sliced white mushrooms
¾ cup oil veg. or olive is fine
2 ounces Dijon mustard
2 cups burgundy wine
1 Tbsp Italian herb blend
1 quart beef broth or stock
Salt and pepper to taste

Instructions

Season chicken breast and then dredge with flour then brown in oil in hot pan on both sides and remove. Then sauté bacon until brown then add onion and mushrooms and cook until translucent. Then add enough flour to soak up all of the oil and make a roux. Then add Burgundy and mustard and herbs and

place chicken back in and reduce by $\frac{3}{4}$ and then finish by adding beef broth or stock and bring to a boil and then simmer for about 15 minutes and check chicken to make sure it is done then serve.

Noodles w/ Pinot Noir Butter Sauce

Serves app. 8-12 pp

Ingredients

1 lb raw Amish noodles
1 gallon salted water to cook noodles
1 Tbsp chopped garlic
8 ounces Pinot Noir
4 ounces heavy cream
 $\frac{1}{2}$ lb softened whole butter and cut into chunks
Salt and pepper to taste

Instructions

Bring water to a boil. While water is coming to a boil sauté garlic in saucepan then add Pinot Noir and reduce until almost gone then add heavy cream and bring to a boil, take off heat and slowly whisk in butter one to two pieces at a time, then season to taste. Once water is boiling then cook pasta and strain then toss immediately with the sauce.

Simple Strawberries Romanoff ala Champagne

Makes about 8- four ounce servings

Ingredients

2 pint fresh strawberries cut in quarters
2 ounces of Champagne
1 ounce granulated sugar
8 ounces of whipped topping
1 chopped chocolate bar for garnish

Instructions

After cutting strawberries in quarters toss with the sugar and marinate with the liquor. Let this stand over night to let the liquor settle in. Strain strawberries out of liquid and gently fold

into the whipped topping. Serve in your favorite glass sprinkled with the chopped chocolate.

Spring Mix Salad w/ Chardonnay Vinaigrette

Serves 4-8 pp

Ingredients

2- 5ounce packages of spring mix

1- 2ounce bag chopped walnuts (can be toasted if desired)

2 ounces dried cranberries

4 ounces crumbled blue cheese

4-6 ounces chardonnay Vinaigrette

Instructions

Place spring mix in mixing bowl and slowly add Chardonnay vinaigrette. And toss until lightly coated (avoid using too much dressing because it will over wilt the lettuce and make it soggy), then place lettuce on small salad plates and garnish each salad with the walnuts, cranberries and blue cheese.