

France Recipes

Crockpot French Onion Soup

Ingredients:

6 tablespoons unsalted butter, cut into pieces
4 large yellow onions, thinly sliced
8 cups low sodium beef broth
1 bay leaf
2 cloves garlic, minced
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
4 to 5 cups cubed crusty bread
Freshly shredded Gruyere cheese

**Directions:**

Turn on your crockpot and set it to high. Add the butter chunks and then put on the cover. Once the butter is melted, add the onions. Mix to combine. Put on the cover and let cook for about 1 hour. After the first hour, give the onions a good stir. Place a double layer of paper towels under the lid (you'll want to replace this layer about 2 to 3 times during the cooking process). Continue to cook on high for about 5 to 6 additional hours, stirring the onions about every 35 to 45 minutes. You want the onions to be a caramel color.

Discard the paper towels. Turn the crockpot to low. Add in the broth, bay leaf, garlic, salt, and pepper. Cover and cook for 1 hour. Discard the bay leaf. Preheat the broiler. Place oven-safe bowls or crocks on a baking sheet. Spoon the soup into the bowls. Place a handful of bread cubes in each bowl and then sprinkle the top with some of the cheese. Broil for about 2 to 4 minutes, until the cheese is golden and bubbly.

Crepes

Ingredients:

2 cups milk

1 ⅓ cups flour

1 egg

1 tablespoon vegetable oil

½ teaspoon baking powder

2 tablespoons sugar



Directions:

Mix all ingredients in a large bowl and whisk the mixture until lumps dissolve. Heat frying pan until very hot, coat it with oil cooking spray and, using a soup ladle, pour small amount of batter into the frying pan; roll the pan from side to side, just enough to cover the bottom of the pan evenly with a thin layer of crepe batter. The key is to cover the bottom of the pan with just a slightly thick layer of batter—don't coat it too thickly.

Let thin layer of crepe batter cook for 1,2, or 3 minutes, depending on your pan, and then flip the crepe to the other side and let it cook for another minute on the other side. This way, you cook each crepe 1-2 minutes on each side. To flip the crepe, pick up the sides of the crepe around its circumference, gradually reaching towards the center of the crepe from all sides, until the crepe separates from the pan.

When you pour the batter, it will be wet in the frying pan, but gradually bubbles will form, and batter will start to dry. Flip when it's all bubbles and no liquid batter. As each crepe gets done, transfer it to the plate and add each new crepe on top of previous crepe in the stack. Top with chocolate sauce or fresh fruit.

Croque Monsieur

Ingredients:

1 tablespoon unsalted butter
3 tablespoons all-purpose flour
2 cups hot milk
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
Pinch nutmeg
12 ounces Gruyere, grated
½ cup freshly grated Parmesan
8 croissants
Dijon mustard
8 ounces honey ham, sliced



Directions:

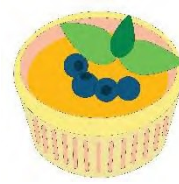
Preheat the oven to 400° F. Melt the butter over low heat in a small saucepan and add the flour all at once, stirring with a wooden spoon for 2 minutes. Slowly pour the hot milk into the butter–flour mixture and cook, whisking constantly, until the sauce is thickened. Remove from heat, add the salt, pepper, nutmeg, ½ cup grated Gruyere, and the Parmesan and set aside.

Halve and toast the croissants, place the ham slices on 2 baking sheets and bake for 4 minutes. Turn each slice and bake for another 2 minutes, until toasted. Lightly brush half the croissant with mustard, add a slice of ham to each, and sprinkle with half the remaining Gruyere. Top with another piece of toasted bread. Slather the tops with the cheese sauce, sprinkle with the remaining Gruyere, and bake the sandwiches for 5 minutes. Turn on the broiler and broil for 3 to 5 minutes, or until the topping is bubbly and lightly browned. Serve hot.

Crème Brulee

Ingredients:

1 vanilla bean
2 cups heavy cream
2 cups half-and-half
8 large egg yolks
½ cup plus 8 teaspoons superfine sugar
½ teaspoon kosher salt



Directions:

Prepare the vanilla:

Halve the vanilla bean lengthwise and scrape out the seeds with a paring knife. Position a rack in the middle of the oven and preheat to 325° F.

Infuse the cream:

Bring the cream, half-and-half, and vanilla seeds and pod to a simmer in a saucepan over medium heat. Reduce the heat to low and simmer to infuse the cream with the vanilla, 10 to 15 minutes. Discard the vanilla pod. Remove the cream mixture from the heat and cool slightly. Meanwhile, bring a kettle of water to a boil.

Make the custard:

Whisk the egg yolks, ½ cup sugar and the salt in a large bowl until the sugar dissolves and the mixture is pale yellow and thick. Pour in the cream mixture in a slow, steady stream, whisking constantly. Skim off any foam or bubbles from the surface.

Pour into ramekins:

Arrange 8 (6-ounce) ramekins in a roasting pan and divide the custard evenly among them. Bake in a water bath by pulling out the oven rack slightly, placing the roasting pan on it, and pouring enough boiling water into the pan to come halfway up the sides of the ramekins. Bake until the custards are just set in the center, 40 to 45 minutes. Carefully remove the ramekins from the water bath and transfer to the refrigerator. Chill, uncovered, at least 2 hours and up to 1 day.

Prepare the topping:

About 30 minutes before serving, sprinkle 1 teaspoon sugar over each custard. Tilt the ramekins to evenly distribute the sugar. Caramelize the sugar: Holding a kitchen torch about 3" away, burn the sugar until it turns a deep amber. Refrigerate the crème brulee just until the crust hardens, 30 minutes to 1 hour. Serve cold.

Chicken Cordon Bleu

Ingredients:

1 double chicken breast, skinless and boneless
Kosher salt and freshly ground black pepper
1- 2 tablespoons Dijon mustard
6 thin slices deli ham
1 large slice Swiss cheese
2 teaspoons fresh thyme leaves, coarsely chopped
¼ cup flour
1 cup Panko breadcrumbs
1 teaspoon olive oil
1 egg
2 teaspoons water
6 tablespoons butter
½ cup dry white wine
1 teaspoon chicken bouillon granules
1 teaspoon cornstarch
1 cup heavy whipping cream



Directions:

Preheat oven to 350° F. Cut the chicken open, turning as you go to make a large "sheet" of chicken. Lay the chicken between 2 pieces of plastic wrap. Using the flat side of a meat mallet, gently pound the chicken to ¼" thickness.

Spread a layer of Dijon mustard on each breast. Lay 2 slices of ham, followed by a slice of cheese on each breast, leaving a ½" margin on all sides. Tuck in the sides of the breast and roll up tight like a jellyroll. Seal and secure with toothpicks. Season with salt and pepper.

Mix the breadcrumbs with thyme, kosher salt, pepper, and oil. Prepare an egg wash with the beaten eggs and water. Lightly dust the chicken with flour and then dip in the egg mixture. Gently roll to coat in the breadcrumbs, pressing to get them to stick.

Allow about 4 tablespoons butter to come to a high heat. The butter will just start turning a bit of a color. Allow the color to develop richly on the bottom before you turn them. Turn and brown each side.

Carefully transfer the roulades to a baking pan and bake for 20 minutes until browned and cooked.

While the chicken is baking, add 3 tablespoons butter to a pan. Allow it to melt and start sizzling just a little. Add in ½ cup dry white wine. Allow it to reduce a bit. Add the chicken bouillon granules. Whisk together 1 teaspoon corn starch and 1 cup heavy cream. Add to the sauce. Bring to a boil and then turn down to medium; let it simmer until thick.

Allow the breasts to rest several minutes so all the cheese doesn't run out. Cut into pinwheels and serve with the wine sauce. Garnish with fresh parsley.

