

Chicken Paprikash
Yield: 6-8 servings

Ingredients:

8	each	Bone in chicken thighs (about 3 pounds), trimmed of excess skin and fat
		Kosher salt and ground black pepper
1	tsp.	Vegetable oil
1		Large onion, ¼ ed julienne
1		Large red bell pepper, medium dice
1		Large green bell pepper , medium dice
3 1/2	T	Sweet paprika
1/4	tsp.	Dried marjoram
1	T	All-purpose flour
1/2	C	Dry white wine
14.5	oz.	Diced tomatoes , drained
1/3	C	Sour cream
2	T	Chopped fresh parsley leaves

Method:

1. Adjust oven rack to lower-middle position; heat oven to 300°F.
2. Season both sides of chicken liberally with salt and pepper.
3. Heat oil in large Dutch oven over medium-high heat until shimmering but not smoking, about 2 minutes. Add 4 chicken thighs, skin-side down, and cook without moving them until skin is crisp and well-browned, for about 5 minutes.
4. Using tongs, turn chicken pieces and brown on second side, about 5 minutes longer; transfer to large plate. Repeat with remaining chicken thighs and transfer to plate; set aside. When chicken has cooled, remove and discard skin. Discard all but 1 tablespoon fat from pan.
5. Add onion to fat in Dutch oven and cook, stirring occasionally, over medium heat until softened, about 5 minutes. Add red and green peppers and cook, stirring occasionally, until onions are browned and peppers are softened for about 3 minutes.
6. Stir in 3 tablespoons paprika, marjoram, and flour; cook, stirring constantly, until fragrant, for about 1 minute.
7. Add wine, scraping pot bottom with wooden spoon to loosen browned bits; stir in tomatoes and 1 teaspoon salt.
8. Add chicken pieces and accumulated juices, submerging them in vegetables; bring pan to a simmer, then cover and place pot in oven. Cook until chicken is no longer pink & tender when cut into with paring knife, for about 30 minutes. Remove pot from oven.
9. Combine sour cream and remaining 1/2 tablespoon paprika in small bowl. Place chicken on individual plates. Stir a few tablespoons of hot sauce into sour cream and then stir mixture back into sauce in pot.
10. Spoon enriched sauce and peppers over chicken, sprinkle with parsley, and serve immediately with mashed potatoes, rice, egg noodles, .

Caramelized Onion and Portobello Mushroom Soup with Goat Cheese Croutons

Yields: 6 Servings

Ingredients:

- 3 T Unsalted butter
- 1 ½ # Onions, halved, thinly sliced (about 5 cups)
- 4 Fresh thyme sprigs
- 1 ½ lbs. Portobello mushroom, stemmed, caps halved and cut crosswise into ¼-inch-thick strips
- 1-2 each Celery rib, small dice
- 3 each Garlic cloves, minced
- 3 T Cognac or Brandy
- 1 C Dry white wine
- 8 C Canned vegetable broth, beef broth, or chicken broth
- 18 each 1-inch-thick slices French-bread baguette, toasted
- 8 oz. Soft fresh goat cheese, room temperature

Procedure:

1. Melt 1 T butter in a heavy large pot over high heat. Add onions and thyme; sauté until onions begin to soften, about 8 minutes. Reduce heat to low; cook until onions are caramelized, stirring occasionally, for about 20 minutes. Transfer onion mixture to medium bowl.
2. Melt remaining 2 T butter in same pot over medium-high heat. Add mushrooms and celery; sauté until soft, about 12 minutes. Add garlic and sweat for an additional minute. Add Cognac; stir 20 seconds.
3. Stir in onion mixture, then broth and wine. Bring to boil then reduce heat to low; simmer until onions are very tender, about 45 minutes. Discard thyme sprigs.
4. Season soup with salt and pepper. (Can be made 1 day ahead. Cool slightly, cover and chill. Bring to simmer before serving.)
5. Preheat broiler. Place baguette slices on large baking sheet. Spread goat cheese on baguette slices, dividing equally. Broil goat cheese croutons until cheese begins to brown in spots, about 30 seconds.
6. Divide soup into 6 bowls. Top with croutons and serve

Tuscan White Bean & Tomato Soup

Serves: 4

Ingredients:

- 2 Tbs. Olive oil
- 1 C Pancetta (1/2" diced)
- 1 ½ C Onion, medium diced
- 1 C Carrot, peeled and diced
- ½ C Celery, diced
- 2 Tbs. Garlic, chopped
- 1 tsp. Thyme, chopped
- 1 Bay leaf
- 3 C White Bean, (Dry or Cooked) * if using dry beans soak overnight
- 2 C Stewed Italian Tomatoes
- 1 qt. Chicken or vegetable stock

- ¼ C Pesto

Procedure:

1. Heat oil in a large saucepan or soup pot.
2. Add pancetta and cook lightly until browned, for about 2-3 minutes.
3. Add the onions, carrots, and celery in stages then the garlic and sauté until soft.
4. Add thyme, bay leaf, beans and stock, and then bring to a boil.
5. Season with salt and fresh black pepper. Reduce heat and simmer slowly until beans are tender (not mushy) for about 35-40 minutes. (**may need to add more stock if necessary**)
6. Add stewed Italian tomatoes and add desired stock then return to light boil.
7. Adjust the seasoning.
8. Pour into bowls, put a 1 tablespoon of pesto on top of each then serve.

