

Julia Child Remembered

“In Paris in the 1950s, I had the supreme good fortune to study with a remarkably able group of chefs. From them I learned why good French food is an art, and why it makes such sublime eating: nothing is too much trouble if it turns out the way it should. Good results require that one take *time* and *care*. If one doesn't use the freshest ingredients or read the whole recipe before starting, and if one rushes through the cooking, the result will be an inferior taste and texture--a gummy beef Wellington, say. But a careful approach will result in a magnificent burst of flavor, a thoroughly satisfying meal, perhaps even a life-changing experience.

Such was the case with the *sole meunière* I ate at La Couronne on my first day in France, in November 1948. It was an epiphany.

In all the years since the succulent meal, I have yet to lose the feelings of wonder and excitement that it inspired in me. I can still almost taste it. And thinking back on it now reminds me that the pleasures of table, and of life, are infinite--*toujours bon appétit!*”

– Julia Child, *My Life in France*

“I would far prefer to have things happen as they naturally do, such as the mousse refusing to leave the mold, the potatoes sticking to the skillet, the apple charlotte slowly collapsing. One of the secrets of cooking is to learn to correct something if you can, and bear with it if you cannot.”

– Julia Child

“In France, Paul explained, good cooking was regarded as a combination of national sport and high art, and wine was always served with lunch and dinner. “The trick is moderation,” he said.”

– Julia Child, *My Life in France*

“A party without cake is just a meeting”

– Julia Child

“Bon Appétit”

– Julia Child, *My Life in France*

Aigo Bouido

(Garlic Soup)

Women Chefs: Inspirational Women

“You don't have to cook fancy or complicated masterpieces - just good food from fresh ingredients.”

– [Julia Child](#)

Serves 4

Ingredients

4 oz sourdough french bread, cubed
1/8 tsp garlic powder
2 Tbsp unsalted butter, melted
2 large heads of garlic, unpeeled
1 Tbsp olive oil
1/2 c onion, finely chopped
2 Tbsp unsalted butter, melted
1 1/2 c buttermilk
3/4 c whipping cream
1/2 c cooked, cubed red potatoes
2 Tbsp cognac
1/2 tsp salt
1/8 tsp minced fresh dillweed
garnish: minced fresh dillweed

Directions

- 1.** Saute the bread cubes and garlic powder in 2 tablespoons butter in a large skillet over medium heat until the bread cubes are golden. Remove from the skillet and set aside.
- 2.** Place the garlic heads on an ungreased baking sheet; drizzle with olive oil. Bake at 350 degrees for 1 hour. Remove from the oven and let cool.
- 3.** Remove and discard the papery skin from the garlic. Cut off the bottom of each garlic head, and squeeze out soft garlic into a small bowl. Set garlic aside.
- 4.** Saute the onion in 2 tablespoons butter in a medium saucepan over medium heat until tender. Stir in buttermilk and whipping cream. Bring just to a boil; reduce heat, and simmer uncovered, for 5 minutes. Remove from heat; set aside and let it cool.
- 5.** Position the knife blade in a food processor bowl; add the reserved garlic, buttermilk mixture, and potato. Process 1 minute or until smooth.
- 6.** Return the pureed mixture to the saucepan; stir in the Cognac, salt, and 1/8 teaspoon dillweed. Cook over medium heat until mixture is thoroughly heated, stirring frequently.
- 7.** To serve, ladle soup into individual soup bowls. Sprinkle with the reserved bread cubes. Garnish with dill weed if desired.

“Always start out with a larger pot than you think you need”

Quiche Aux Fruits de Mer

(Seafood Quiche)

Serves 4

Ingredients

12 oz lump crab meat or 12 large shrimp chopped
10 slice side bacon diced and fried crisp
1 c grated cheddar cheese
3 green onions fine chop
2 c milk
1/2 c mayonnaise, light
1 9 inch pastry shell
salt and pepper to taste
4 eggs

Directions

1. Preheat oven to 350F..
2. mix together mayo, cheese and seasonings in a bowl.. beat eggs pour into bowl, add the bacon, crab, milk and onion mix until well combined..pour into pie shell.
3. Bake for 40 minutes or until golden...a salad goes great with the quiche.

“Life is too short for fake butter or fake people!”

Coq Au Vin

(Chicken in Wine)

Serves 8

INGREDIENTS

- 4 chicken thighs
- 4 chicken drumsticks
- 1 1/2 cups red wine
- 1 cup chicken stock
- Optional: 1/4 cup brandy
- 3 strips of bacon, cut into 1/2 inch pieces
- 1 medium onion, quartered then thinly sliced
- 4 medium carrots, cut into 1 inch pieces
- 4 garlic cloves, minced
- 2 tablespoons tomato paste
- 2 teaspoons fresh thyme leaves
- 8 ounces mushrooms, thickly sliced
- 8 ounces pearl onions, peeled
- Beurre manie (see notes for the options)

INSTRUCTIONS

1. Place the chicken thighs and drumsticks in a medium-sized bowl and pour the wine, chicken stock, and (if using) the brandy over the top. Prep the vegetables.
2. Add the bacon to a large skillet or braiser over medium-high heat. Cook until the bacon is crispy, about 8 minutes, then remove it from the pan with a slotted spoon.
3. Remove the chicken from the wine marinade (save the wine) and dry the chicken with paper towels. Working in 2 batches if needed, place the chicken in the pan, skin side down. Sear until it is golden on both sides (about 5 minutes each side) then remove the chicken from the pan. Pour all but 2 tablespoons of the bacon/chicken oil into a heatproof dish and set it aside.
4. Add the sliced onion and carrots to the pan and let them cook until the onion is golden brown, about 7-8 minutes. Add the garlic to the pan and let it cook for 1 minute.
5. Push the vegetables to the side of the pan and add the tomato paste. Cook the tomato paste until it is fragrant and begins to darken. Pour the reserved wine marinade into the pan, scraping the bottom to remove any stuck on bits.
6. Nestle the chicken into the pan and sprinkle the thyme over top. Cover the pot, turn the heat to low, and simmer for 20 minutes.
7. Pour 1 tablespoon of the reserved oil (or use olive oil) into a large skillet. Add the mushrooms and saute over medium-high heat until brown, about 10 minutes.
8. Add the pearl onions to the pot with the chicken and cook for 10 minutes more.
9. In a small bowl mix together your choice of beurre manie. Remove the chicken from the pan then add the beurre manie. Stir it into the sauce and let it thicken. Season to taste with salt and pepper.
10. Add the chicken back into the pan and top with the cooked bacon and mushrooms. Sprinkle with a little fresh thyme.

“My hobbies include eating and complaining that I’m getting fat”

Boca Negra Cake

(*For serious chocolate lovers*)

Serves 12

Ingredients

- 12 ounces bittersweet chocolate
- 1 1/3 cups granulated white sugar, divided
- ½ cup dark rum
- 2 sticks unsalted butter, soften
- 5 large eggs
- 1½ to 2 tablespoons all-purpose flour
- ice cream or whipped cream for garnish (optional)
- fresh or macerated fruit for garnish (strawberries are particularly nice; optional)

Procedure

1. Preheat the oven to 350 degrees F. Butter a 9-inch spring form cake pan. Wrap with foil. Place the cake pan in a larger, shallow pan and set aside.
2. Chop or break the chocolate into pieces of about 1-inch square large-sized mixing bowl.
3. In a saucepan, mix 1 cup of the sugar with the rum. Heat on medium, stirring several times, until the mixture is boiling and the sugar has melted.
4. Pour the sugar-and-rum mixture over the chocolate pieces and stir with a spatula or wooden spoon until the chocolate is melted.
5. Stir the softened butter into the chocolate mixture a piece or two at a time, allowing each round of butter to melt before you add more.
6. Break the eggs into the bowl of a stand mixer and add the remaining 1/3 cup of sugar. Using the whisk attachment, beat the eggs and sugar for 2 to 3 minutes on medium (or until the eggs begin to thicken).
7. Pour the egg mixture over the chocolate mixture and whisk together. Then whisk in the flour and mix until well combined.
8. Pour the mixture into the prepared cake pan and smooth the top. Place the roasting pan (with the cake pan) in the oven. Pour boiling water into the roasting pan until it comes up about 1 inch around the outside of the cake pan (the cake pan may float in the water, especially if it's a lightweight material such as silicone; this is OK).
9. Bake the cake for 30 minutes—at which point it will have developed a thin crust on top. Remove the roasting pan from the oven and carefully take out the cake pan (be careful—it's easy to burn your fingers). Place the cake pan on a wire rack to cool. Discard the water from the roasting pan.
10. Allow the cake to cool for at least an hour (preferably until it reaches room temperature).
11. Serve the cake by itself or garnish with ice cream, whipped cream, and/or fruit (such as fresh or macerated strawberries).

“Romance is the icing, but love is the cake!”