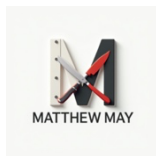


“A Taste of France!”

July 25, 2026



CLASSIC FRENCH CHEESE FONDUE serves two

½-cup white wine

½-cup water

(The addition of water is a new discovery (2026) as it lessens the amount of acidity in the fondue and lets the flavor of the cheese shine through. It all about the balance of salt, fat, and acid!)

1/3-pound Gruyere or other soft, mild melting cheese

(Swiss, Gouda, Fontina, Monterey Jack, etc.), shredded

1 TBSP. corn starch

1/8-tsp. cracked black pepper

dash of fresh ground nutmeg

Rustic bread or veggies for dipping

In medium size saucepan, heat wine over medium heat until it's at a low simmer. In a mixing bowl, combine shredded cheese and corn starch; mix until cheese is evenly coated with corn starch. Stir half of the cheese mixture into hot wine. Continue to stir until cheese is thoroughly melted. Slowly, add the remaining cheese and corn starch mixture. Reduce heat to low. Continue stirring until the cheese is melted, and the fondue begins to thicken. Add black pepper and nutmeg; stir to combine. Remove from heat and transfer to a serving bowl. Serve with crusty bread, corn chips, steamed potatoes and/or vegetables. This recipe is great for utilizing leftover wine, cheeses, and bread.

COQUILLES SAINT-JACQUES serves four

10-ounces white button mushrooms, minced

7-TBSP. unsalted butter

3 small shallots, minced

3-TBSP. Italian leaf parsley, minced

Optional: 1-TBSP. fresh tarragon, minced

Sea salt to taste

Freshly ground black pepper to taste

½-cup dry vermouth, white

2 bay leaves

8 each U-10 dry scallops, side muscle removed, sliced in half through the equator

2-TBSP. flour

2/3-cup heavy cream

¾-cup Gruyere cheese, grated

a squeeze of fresh lemon juice

4 scallop shells or small gratin dish for serving

In a medium-size skillet, sauté mushrooms and butter and half of the shallots over medium-high heat; cook until the mixture forms a loose paste, about 20-25 minutes. Stir chopped parsley and optional tarragon into mushroom mixture, season with salt and pepper to taste. Divide mushroom mixture evenly among the four clean scallop shells or shallow gratin dishes. In a small saucepan, bring to a boil the vermouth, bay leaf, salt, and ¾-cup water over medium heat. Add sliced scallops to the liquid and poach until barely tender, about 1 minute. Remove scallops and place them (shingle them) over the mushroom mixture. Add the remaining shallots to the poaching liquid and boil until reduced to ½-cup, about 10 minutes. In a small skillet, add butter over medium heat. Add flour and cook until smooth, about 2 minutes. Strain the reduced cooking liquid into the flour-butter mixture, whisking the entire time. Add cream, cook until thickened, about 5 minutes. Remove from heat and add cheese and lemon juice, season with salt and pepper and spoon sauce over scallops. Broil until browned on top, about 3-5 minutes.

COQ AU VIN (Chicken in Wine) serves 5

10 drumsticks or chicken thighs (bone-in)

2-cups red wine

1 ¼-cup chicken stock

Optional: ¼-cup brandy
7 strips bacon, cut into ½-inch pieces
2-tsp. salt
2-tsp. ground black pepper
1 medium onion, quartered then thinly sliced
5 medium carrots, cut into 1-inch pieces
5 cloves fresh garlic, minced
4-TBSP. tomato paste
2-3 sprigs fresh thyme
¼-cup flour plus water to make a slurry

Place the chicken in a medium-sized bowl, along with wine and chicken stock. (Wrap and set aside for at least 20 minutes). Add bacon to a large, high-sided Dutch oven or brasier over medium-high heat. Cook until the bacon is crispy, then remove it from the pan with a slotted spoon. Remove the chicken from the wine marinade (save the wine) and pat the chicken well with paper towels. Season the chicken with ¼-tsp. of salt and pepper. Working in batches if needed, place the chicken in the pan (skin side down). Sear until golden brown on both sides, then remove chicken. Remove all but 2-TBSP. of the bacon/chicken fat from the pan. Add sliced onion and carrots and cook until golden brown, about 7-8 minutes. Add garlic and cook for an additional minute. Push the vegetable to the sides of the pan and add tomato paste to center of pan. Cook the tomato paste until it is fragrant and begins to darken. Pour in the reserved wine marinade, add the remaining salt and pepper, and thyme. Bring to a boil. Nestle the chicken into the pan, cover, reduce heat to low, cover pan and simmer for 20 minutes. Meanwhile, in a small plastic container with a lid, add water and flour. Cover container and shake vigorously to combine. Be sure there are no lumps of flour. After 20 minutes, uncover pan and remove thyme sprigs. Remove chicken from pan and increase the heat to a bowl. Using a whisk, slowly add the flour slurry, a little bit at a time, whisking the entire time. (You may not need to use all of it.) Continue to whisk for another minute. Add more slurry if you wish to have a thicker sauce. Transfer chicken to a serving platter or plate and spoon sauce over the top. Serve onions and carrots alongside the chicken. Bon Appetite!

VANILLA CRÈME BRÛLÉE

4 egg yolks
1 TBSP. the best pure vanilla extract
1-cup heavy whipping cream
2 TBSP. white sugar (divided)
2 6-ounce glass baking cups or ramekins
Optional fruit-on-the-bottom ingredients: strawberry or raspberry jam, orange marmalade, etc.
(Makes two desserts)

Preheat oven to 300°F. Separate egg yolks from eggs. Save the egg whites for another recipe. In a small mixing bowl, gently stir together the four egg yolks and three tsp. sugar; set aside. Meanwhile, bring cream and vanilla to a very low simmer over medium heat. Very slowly, pour the hot cream into the egg yolk mixture (a little at a time), while stirring the eggs constantly. Pouring too fast will result in scrambled eggs. Place your 2 ramekins into a 9"x9"-inch pan or loaf pan. Divide the custard mixture into the two ramekins. Pour water into the pan (around the outside of the ramekins) until it's about halfway up the side of the ramekins. Be careful not to pour water into the custard. Bake 40-45 minutes or until centers are just set. (There will be a little 'jiggle' in the centers.) Cool to room temperature then refrigerate for a minimum of three hours. When ready to serve: Cover each Brûlée with 1-tsp. of white sugar. Using your finger, spread the sugar evenly around the tops of the crème Brûlée so it is completely covering the Brûlée. Brûlée the tops with a kitchen torch or under the broiler until sugar browns. Wait at least three minutes before eating, as the sugar will be very hot.

French 75

1½-ounce gin
¾-ounce fresh lemon juice
¾-cup simple syrup
4-ounce Champagne or sparkling wine
1 lemon peel for garnish

Add gin, lemon juice, and simple syrup to a cocktail shaker filled with ice. Shake until completely chilled, then strain into a champagne flute. Top with Champagne and garnish with a lemon twist.