

COOKING WITH CHEF TOM BASORE

SEPTEMBER 9, 2019

BALSAMIC VINAIGRETTE

Ingredients:

½ c. balsamic vinegar	1 tsp. brown mustard
1 clove fresh garlic	½ tsp. kosher salt
1 tsp. sugar	½ tsp. black pepper
¾ c. extra-virgin olive oil	

Place vinegar, garlic, mustard, and sugar in blender or food processor. Slowly add olive oil until lightly emulsified. Add salt and pepper.

TOM'S CHICKEN BURRE BLANC

Ingredients:

CHICKEN	
4 6-oz. chicken breasts or boneless thighs	Pinch of salt & pepper
3-oz. vegetable oil	½ T. paprika
SAUCE	
2-oz. butter	8-oz. butter blend
¼ c. finely diced onion	1 tsp. cornstarch mixed with 1 T. water (slurry)
¼ c. finely chopped sun-dried tomato	½ tsp. salt
1 T. minced garlic	1 tsp. black pepper
¼ c. white wine	Chiffonade basil for garnish
½ c. lemon juice	Crumbled feta or goat cheese for garnish
1 tsp. sugar	

Preheat oven to 350°F. Season chicken with salt, pepper, and paprika. Heat vegetable oil in skillet. When the oil is hot, sear both sides of the chicken; do not fully cook. Place chicken in a baking pan.

Remove excess liquid from skillet; add butter to pan. Heat butter; add onion, sun-dried tomato, and garlic. Sauté. Add white wine and lemon juice; bring to a hard boil. Remove from heat; add remaining butter. Blend slowly, melting and whisking until fully incorporated. Add the cornstarch slurry--this is not meant to thicken, only to stabilize--this should be pretty runny.

Pour sauce over chicken. Crumble goat or feta cheese over chicken and top with basil. Place in a 350°F. oven for 6 minutes. Check temperature. Cook to 165°F. Try not to exceed 175°F.

PARMESAN PASTA

Ingredients:

2-oz. butter	1 T. coarse black pepper
8-oz. dry pasta	¼ c. grated Parmesan cheese
1 tsp. salt	2 T. chopped parsley

Cook pasta according to directions to al dente. Drain pasta; add butter and stir until melted. Add salt, pepper, and Parmesan; toss until evenly coated. Add chopped parsley immediately before serving.

Tom Basore, CDM, CFPP
Bluestem Culinary Executive Chef
Water's Edge Restaurant General Manager