GRILLED VEGETABLES
makes 10 portions

2 1/2 lb. assorted vegetables, according to season

MARINADE
8 fl oz. vegetable oil
2 fl oz. soy sauce
1 fl oz. lemon juice
1/4 oz. minced garlic
1/2 tsp. whole fennel seeds
salt, as needed
pepper, as needed

Method:
1. Slice the vegetables into pieces thick enough to withstand the heat of the grill. If necessary, parcook or blanch the vegetables prior to grilling them.
2. Combine all the ingredients for the marinade. Coat the vegetables evenly with the marinade.
3. Remove the vegetables from the marinade, letting any excess drain completely. Place the vegetables on a hot grill and grill them on both sides (the time depends on the type of vegetable and the thickness of the cut). Turn each piece 90 degrees to create crosshatch marks, if desired. Turn the vegetables once and complete the cooking on the second side.
4. Serve the vegetables at once, or hold hot for later service.
ROAST CHICKEN WITH PAN GRAVY
Makes 10 portions

5 chickens, wing tips removed (2 1/2 lb)  
salt, as needed  
white pepper, as needed  
5 thyme sprigs  
5 rosemary sprigs  
vegetable oil or butter, as needed  
4 oz. diced onion  
2 oz. diced carrot  
8 oz. diced celery  
2 oz. flour  
1/2 oz. tomato paste (optional)  
1 pint chicken stock, hot

Method:
1. Season the chickens with salt and pepper and place one sprig of thyme and rosemary in each cavity.  
2. Truss each chicken with twine, and rub the skin with oil.  
3. Place the chickens, breast side up, on a rack in a roasting pan. Scatter the wing tips in the pan.  
4. Roast at 400°F/205°C for 40 minutes, basting from time to time. Scatter the onions, carrots, and celery around the chicken and continue to roast another 30 to 40 minutes or until the thigh meat registers 180°F/82°C.  
5. Remove the chickens from the roasting pan and allow them to rest.  
6. Place the roasting pan on the stovetop and cook until the mirepoix is browned and the fat is clear. Pour off all but 1 oz. of the fat.  
7. Add the flour and cook out the roux for 4 to 5 minutes. (Optional: Add the tomato paste to the roux and cook out 2 minutes more.) Whisk in the stock until completely smooth.  
8. Simmer the gravy for 20 to 30 minutes, or until it reaches the proper consistency and flavor. Degrease and adjust seasoning. Strain through a fine mesh sieve. Cut the chickens and serve with pan gravy.

Note: The chicken may be removed from the oven when the thigh meat registers 165°-175°F/74°-77°C. Through carryover cooking the temperature should rise to 180°F/82°C while resting.
SALMON FILLET WITH SMOKED SALMON AND HORSERADISH CRUST
makes 10 portions

3 3/ lb. salmon fillet

MARINADE
2 fl oz. lime juice
2 tsp. minced shallots
2 tsp. minced garlic
2 tsp. peppercorns, crushed

CRUMB MIXTURE
1/4 tsp. minced shallots
1/2 tsp. minced garlic
3 oz. butter
5 oz. fresh bread crumbs
5 oz. smoked salmon
1 oz. prepared horseradish
20 fl oz. beurre blanc or red pepper coulis

Method:
1. Preheat oven to 350°-375°F/175°-190°C.
2. Remove pin bones and cut the salmon into 10 portions, 5 to 6 oz. each. Rub with the lime juice, shallots, garlic, and crushed peppercorns.
3. To prepare the crumb mixture, sauté the shallots and garlic in the butter until aromatic. Combine all of the ingredients for the crumb mixture in a food processor and process to a fine consistency.
4. Portion the crumb mixture onto the salmon fillets and place on a rack on a baking sheet.
5. Bake for 7-10 minutes, or until the salmon is cooked through (flesh should be opaque and firm).
6. Serve at once with the beurre blanc or coulis on heated plates.
BROILED LEMON SOLE ON A BED OF LEEKS
makes 10 portions

Broiled foods prepared in the manner shown here are known as à L’anglaise meaning they are decorated with melted butter and bread crumbs.

3 3/4 lb. lemon sole fillet, or other flounder
lemon juice, as needed
salt, as needed
pepper, as needed
clarified butter, as needed
fresh white bread crumbs, as needed
1 1/2 lb. paysanne-cut leeks
4 fl oz. heavy cream

Method:
1. Cut the fish into 10 equal portions of 6 oz. Season the fish with lemon juice, salt, and pepper. Brush lightly with the butter.
2. Work a little additional butter into the bread crumbs to moisten them slightly. Coat the fish with the bread crumbs and place on an oiled sizzler plate.
3. Place the sizzler platter directly on broiler rods. Broil undisturbed for about 4 minutes, or until the fish is done and the topping is browned.
4. Stew the leeks in the butter until they are tender. Season them with salt and pepper and finish them with the cream. Serve the fish on a bed of stewed leeks.
BAKED EGGS WITH RATATOUILLE
makes 10 portions

clarified butter, as needed
1 lb. ratatouille, warm
10 eggs
salt, as needed
pepper, as needed
heavy cream, as needed or
    5 tsp. butter, cut into 10 pieces
1/2 oz. fines herbes
2 oz. tomato concassé

Method:
1. Warm ten 6-fl oz. ceramic ramekins and brush them with clarified butter.
2. Divide the ratatouille evenly among the ramekins. Break an egg into each ramekin. Sprinkle with salt and pepper and ladle on a little cream or top with a piece of butter.
3. Set the ramekins in a hotel pan that has sides high enough for a water bath. Fill with water and cover loosely with parchment paper or aluminum foil. Bake in a preheated 350° to 375°F/175° to 190°C oven until the egg whites are fully set, 4 to 5 minutes. Serve at once in the ramekins. Garnish with a sprinkling of fines herbes and tomato concassé.

Notes:
Replace the ratatouille with chicken livers sautéed with sherry, mushroom ragout, or other savory fillings.
GRILLED LAMB CHOPS WITH CARAMELIZED GARLIC SAUCE
makes 10 portions

20 double rib lamb chops (3 oz. each)
salt, as needed
pepper, as needed
olive oil, garlic flavored, as needed
CARAMELIZED GARLIC SAUCE (recipe follows)

Method:
1. Trim excess fat from chops, brush with oil and season with salt and pepper.
2. Place the lamb presentation side down first on the grill. Grill undisturbed for about 2 minutes. (Optional: Give each chop a quarter turn [90°] during broiling to achieve grill marks.)
3. Turn the lamb chops over and complete cooking to the desired doneness, about 2 to 4 minutes more (135°F/57°C for rare, 145°F/63°C for medium rare, 160°F/70°C for medium, 170°F/75°C for well done).
4. Serve the chops at once with the caramelized garlic sauce.

CARAMELIZED GARLIC SAUCE
makes 10 portions

4 oz. whole garlic cloves
2 oz. clarified butter or oil
8 fl oz. white wine
1 pint jus d’agne au lié or demi glace
1 oz. basil chiffonade
8 oz. tomato concassé
salt, as needed
pepper, as needed
2 oz. whole unsalted butter, diced

Method:
1. Blanch the garlic cloves in salted water, shock, and peel them. Cook them in 3 successive changes of water until tender.
2. Sauté the blanched garlic cloves in the clarified butter until they are lightly browned. Deglaze the pan with the white wine and reduce to à sec.
3. Add the jus lié and reduce the mixture lightly.
4. Add the basil and tomato. Adjust seasoning. At service, swirl in the whole butter to finish the sauce.
STANDING RIB ROAST AU JUS
makes 25 to 30 portions

A typical oven-ready rib roast, bone-in (also referred to by its namp number as a 109), weighs 20 lb. Doneness should be determined by using an instant-read thermometer. Roasting at 350°F/175°C will take 3 1/2 to 4 hours for rare.

14 lb. beef rib roast, bone-in
salt, as needed
pepper, as needed
1 1/2 lb mirepoix
2 qt. brown veal stock
2 1/2 oz. arrowroot, diluted in cold stock or water (optional)

Method:
1. Season the beef with salt and pepper. Sear in a 400°F/205°C oven for 15 minutes. Reduce heat to 350°F/175°C and and roast to an internal temperature of 130°F/55°C.
2. Add the mirepoix about 30 minutes before the roast is done and let it brown.
3. Remove the roast and let it rest for 30 minutes.
4. Clarify the fat and reduce the pan drippings. Drain off the fat.
5. Deglaze the roasting pan with the stock. Simmer briefly, thicken with arrowroot slurry if desired, adjust seasoning, and strain.
**BROILED SIRLOIN STEAK**  
makes 10 portions

10 sirloin steaks (8 oz. each)  
salt, as needed  
pepper, as needed  
vegetable oil, as needed  
10 oz. MAÎTRE D’ HÔTEL BUTTER (recipe follows)

**Method:**  
1. Preheat the broiler. Trim off excess fat from the steaks and season with salt and pepper. Brush with oil.
2. Place the steak presentation side down on the broiler rods. Broil undisturbed for about 2 minutes. (Optional: Give each steak a quarter turn —90°— during broiling to achieve grill marks.)
3. Turn the steaks over and complete cooking to the desired doneness, 2 to 4 minutes more. (135°F/57°C for rare, 145°F/63°C for medium rare, 160°F/71°C for medium, 170°F/77°C for well done).
4. Top each steak with a slice of the maître d’hôtel butter and heat under a broiler or salamander until the butter begins to melt. Serve at once.

**MAÎTRED ’ HÔTEL BUTTER**  
makes 10 ounces, or 20 portions

8 oz. unsalted butter, room temperature  
2 oz. minced parsley  
2 tsp. lemon juice  
salt, as needed  
pepper, as needed

**Method:**  
1. Work the butter by hand or with a paddle attachment until it is soft. Add the remaining ingredients and blend well. Adjust the seasoning with salt and pepper.
2. The compound butter is ready to use now, or it may be rolled into a log or piped into shapes and chilled for later service.

**Basil Butter:** Prepare the compound butter as directed above, replacing the parsley with an equal amount of finely minced basil.

**Sun-Dried Tomato and Oregano Butter:** Prepare the compound butter as directed above, including 1 tbsp. minced oregano and 1 oz. very fine dice sun-dried tomatoes.