VEAL SCALLOPINE MARSALA
makes 10 portions

3 3/4 lb. boneless veal top round
salt, as needed
pepper, as needed
flour as needed
clarified butter or oil for sautéing, as needed
white wine for deglazing, as needed
24 fl oz. MARSALA SAUCE (recipe follows)
1/2 oz. shallots, minced (optional)
whole butter, as needed (optional)

Method:
1. Trim the veal and cut into 10 equal portions, 5 to 6 oz. each. Pound between sheets of parchment or plastic wrap to a thickness of 1/4 in. Blot dry and season with salt and pepper. (Optional: Dredge the cutlets lightly in flour immediately before sautéing, if desired.)
2. Heat a sauté pan, add the butter or oil, and sauté the veal to the desired doneness, about 2 minutes per side for medium (160°F/70°C). Remove the veal from the pan and keep warm while completing the sauce.
3. Pour off the excess fat from the pan. (Add the optional shallots now, and sauté 30 to 40 seconds to release their aroma.) Add the wine, stir to deglaze, and reduce the wine until nearly cooked away. Add the Marsala sauce and any juices released by the veal. Reduce to a good flavor and consistency. Strain into a clean pan and return to a simmer.
4. Adjust the seasoning with salt and pepper as needed. Swirl in the butter to finish the sauce, if desired.
5. Serve the veal with the sauce on heated plates.

Veal Medallions with Red Pepper Coulis: Substitute veal loin for the top round and cut into medallions. Sauté as directed above and substitute Red Pepper Coulis for the Marsala Sauce. Garnish each portion with a variety of colored peppers, cut into julienne and blanched.

Veal Medallions with Tomato: Sauté as directed above and substitute Tomato Sauce for the Marsala Sauce.
MARSALA SAUCE
makes 10 portions

1 oz. minced shallots
2 thyme sprigs
1 bay leaf
1/2 tsp. cracked black peppercorns
8 fl oz. dry red wine
20 fl. oz. jus de veau lié or demi glace
8 fl. oz. Marsala
salt, as needed
pepper, as needed
4 oz. diced or sliced butter (optional)

Method:
1. Combine the shallots, thyme, bay leaf, peppercorns, and red wine. Reduce by half over medium high heat.
2. Add the jus lié or demi glace and continue to simmer until the sauce has developed a good flavor and consistency. Add the Marsala and return to a simmer. Season the sauce with salt and pepper. Strain the sauce into a clean pan.
3. Finish the batch or by portion by swirling in butter, if desired.
SOUTHERN FRIED CHICKEN WITH COUNTRY-STYLE GRAVY
makes 8 portions

4 fryer chickens
salt, as needed
pepper, as needed
1 qt. buttermilk
4 oz. mustard
1 tbsp. chopped tarragon leaves
2 oz. flour for pan gravy, plus as needed for coating
vegetable oil for pan frying, as needed
24 fl oz. milk

Method:
1. Cut the chicken into eighths. Trim the chicken pieces and season well with salt and pepper.
2. Combine the buttermilk, mustard, and tarragon. Add the chicken pieces and turn until coated evenly. Let marinate under refrigeration for at least 4 hours or up to overnight.
3. Remove the chicken from the buttermilk and let it drain. Dredge the chicken in flour until well coated.
4. Heat about ½ in. of oil to about 350°F/175°C over medium heat. Add the chicken to the hot oil and pan fry on the first side for 5 to 6 minutes, or until golden brown and crisp. Turn occasionally for even browning, and finish pan frying, 7 to 8 minutes more or to an internal temperature of 170°F/75°C for breast portions, 180°F/82°C for thigh and leg portions. (Optional: Finish cooking in a 350°F/175°F oven if preferred.)
5. Transfer to a rack and keep warm while preparing the pan gravy.
6. Pour off most of the oil from the pan, leaving about 2 fl oz. in the pan. Add 2 oz. of flour for roux. Cook the roux, stirring frequently, until golden, about 5 to 6 minutes.
7. Add the milk to the roux, stirring well to remove all lumps. Simmer for 15 to 20 minutes, stirring and skimming as necessary. Adjust the seasoning with salt and pepper. Strain the gravy and keep hot for service.
8. Serve the chicken with the gravy.
SAUTÉED TROUT MEUNIÈRE
makes 10 portions

10 pan-dressed trout (10 oz. each)
salt, as needed
pepper, as needed
flour, as needed
clarified butter or oil for sautéing, as needed
10 oz. whole butter
2 fl. oz. lemon juice
3 tbsp. chopped parsley
milk, as needed

Method:
1. Rinse the trout, remove the head and tail if desired. Trim the trout as necessary.
2. Heat the pan. While the pan is heating, blot the fish dry and season it with salt and pepper
3. Add the clarified butter or oil to the pan. Dip the fish in milk and dredge in flour. Shake off any excess. Sauté the trout 4-7 minutes per side. The skin should be golden brown and crisp. Test for doneness. (145°F/63°C). Remove the trout from the pan and keep warm while completing the sauce.
4. Pour off the excess fat from the pan and add whole butter (1 oz. per portion); cook until the butter begins to brown and has a nutty aroma.
5. Add the lemon juice and swirl the pan to deglaze it. Add the parsley and immediately pour or spoon the pan sauce over the trout. Serve at once.
DEEP FRIED BREADED SHRIMP
makes 10 portions

3 1/2 lb. shrimp
salt, as needed
pepper, as needed
flour, as needed
egg wash, as needed
fresh white bread crumbs, as needed
20 fl oz. RÉMOULADE SAUCE (recipe follows)

Method:
1. Peel and devein the shrimp. Keep refrigerated or over ice until ready to coat with breading.
2. At the time of service or up to 3 hours in advance, apply a standard breading to the shrimp:
   Blot the shrimp dry, season with salt and pepper, dredge in flour, dip in egg wash, and roll in
   bread crumbs. (Hold under refrigeration if breaded in advance.)
3. Heat oil to 350°F/175°C in a deep fryer or tall pot. Place the shrimp in a fryer basket, lower
   into the oil, and deep fry until golden brown, about 4 to 5 minutes. Drain on absorbent paper.
4. Serve at once with rémoulade sauce.
RÉMOULADE SAUCE
makes 15 portions

1 1/2 pt. mayonnaise
2 oz. chopped capers
2 oz. chopped cornichons
3 tbsp. chopped chives
3 tbsp. chopped chervil
3 tbsp. chopped tarragon
1 tbsp. Dijon mustard
1 tsp. anchovy paste
salt, as needed
Worcestershire sauce, as needed
Tabasco sauce, as needed

Method:
1 Combine all ingredients; mix together well.
2 Hold the sauce under refrigeration. Adjust the seasoning just before serving if necessary.
STIR FRIED SCALLOPS
makes 10 portions

3 3/4 lb. bay scallops
salt, as needed
pepper, as needed
peanut or vegetable oil, as needed
2 oz. minced ginger
1 oz. minced garlic
10 oz. oblique-cut zucchini
5 oz. celery, sliced on the bias
10 oz. red pepper julienne
10 oz. yellow pepper julienne
10 oz. green pepper julienne
10 oz. snow peas
10 oz. quartered mushrooms
3 oz. sliced green onions
1 tsp. hot bean paste
1 tbsp. red bean paste

Method:
1. Pull the muscle tabs from the scallops.
2. Heat oil in a wok and pour off the excess. Add garlic, ginger and scallions and stir fry until very hot.
3. Add scallops and stir fry until they lose their translucency; about 20 seconds.
4. Add the mushrooms, zucchini, and celery. Stir fry about 1 minute. Add the peppers and snow peas and continue to stir fry until all vegetables are very hot. Push all the ingredients up on the sides of the wok. Add the bean paste to the wok and stir fry until hot. Push the ingredients back into the bean paste and stir fry 1 minute more, tossing to coat evenly. Season with salt and pepper. Serve at once on heated plates.
WIENER SCHNITZEL
makes 10 portions

3 3/4 lb. boneless veal top round
salt, as needed
pepper, as needed
flour for standard breading, as needed
eggwash for standard breading, as needed
bread crumbs for standard breading, as needed
vegetable oil for pan frying, as needed
8 oz. whole butter, or as needed
10 lemon wedges or slices

Method
1. Trim the veal and cut into 10 equal cutlets, 5 to 6 oz. each. Pound between sheets of parchment or plastic wrap to a thickness of 1/8 in.
2. At the time of service or up to 3 hours in advance, apply a standard breading to the veal: Blot dry, season with salt and pepper, and dredge the veal in flour, dip in egg wash, and roll in bread crumbs. Rest for 15-20 minutes in the refrigerator.
3. Heat oil to about 350°F/175°C over medium heat. Add a small amount of clarified butter to the oil. Together there should be enough oil to come half way up the product. Add the breaded veal and pan fry on the first side until the coating is an even golden color and very crisp, about 2 minutes. Turn once and finish pan frying on the second side, 1 or 2 minutes more or until an internal temperature of 160°F/70°C is reached.
4. Blot dry on paper toweling. Serve at once on heated plates with the lemon wedges.

Pan-Fried Breaded Pork Cutlet: Substitute an equal amount of boneless pork loin for the veal and prepare as directed
BATTER DIPPED VEGETABLES
makes 10 servings

oil for frying, as needed
2 1/2 lb. assorted prepped vegetables, cut as desired
beer batter, as needed, chilled
20 fl. oz. tempura dipping sauce
salt, as needed
pepper, as needed
flour, as needed (optional)

Method:
1. Heat the oil to 375°F/190°C.
2. Blot the vegetables dry, season, and coat evenly with the batter. (The vegetables may be
dusted with flour prior to battering.) Lower the batter-coated vegetables into the hot oil.
3. Deep fry the vegetables until the batter is golden brown and puffy. Turn them if necessary to
brown and cook evenly. Remove them from the fryer with tongs or a spider and blot briefly
on absorbent toweling.
4. Season if necessary and serve at once with the dipping sauce.