BEEF AND PORK TAMALE
makes 10 portions

12 oz. diced lean beef
12 oz. diced lean pork
8 fl. oz. prepared enchilada sauce
1/2 oz. chili powder or as needed
salt, as needed
4 oz. dried corn husks
12 oz. masa harina
14 fl. oz. water or brown veal stock
4 oz. lard or vegetable shortening
3/4 tsp. baking powder
1 recipe SALSA VERDE (recipe follows)

Method:
1. Combine the beef, pork and enchilada sauce in a heavy pot. Cook over medium heat until the meat is nearly done, about 15 minutes. The meat should be tender and mixture should be fairly dry. Season with chili powder and salt to taste. Reserve and cool.
2. Soak the corn husks in hot water to make them pliable.
3. Mix the masa harina with water or stock, lard, baking powder, and salt. Beat until smooth and fluffy.
4. Drain the corn husks. Lay 1 or 2 husks on the work surface. The husks should be about 5 inches wide.
5. Place 2 tbsp. of masa mixture on the smooth side of a corn husk and spread over the lower two thirds of the husk, leaving 1 inch of space on each side.
6. Place 1 tbsp. of meat mixture lengthwise down center of masa. Roll the husk tightly. Fold the excess husk under. Tie with a strip of corn husk if necessary.
7. Steam the tamales, seam side down, for 40 to 50 minutes. Serve with salsa verde.

Notes
The filling and the dough can be prepared 1 day in advance. The tamales can be rolled and steamed up to 3 hours in advance. Once steamed, they hold well either directly in the steamer or in a perforated pan set over a hot water bath. Because of the wrapper and the high fat content of the filling, the tamales will stay moist.
SALSA VERDE
makes 10 portions

2 oz. olive oil
6 oz. diced onions
4 oz. diced roasted jalapeños
1/4 oz. minced garlic
4 lb. tomatillos, husks off, halved
4 fl oz. chicken stock, or as needed
2 tbsp. chopped mint
2 tbsp. chopped cilantro
1 1/2 tsp. ground coriander
1 tsp. ground cumin

Method:
1. Heat the olive oil in a sauté pan. Sauté onions, jalapeños, and garlic in the oil. Add tomatillos and chicken stock and cook until soft.
2. Purée the sauce and add mint, cilantro, coriander, and cumin. Cool the sauce. Serve with tamales on the side.
FILLET OF SNAPPER EN PAPILLOTE  
makes 10 portions

3 3/4 lb. red snapper fillet, skinless, cut into 10 portions  
10 oz. butter  
salt, as needed  
pepper, as needed  
1 pt. fish velouté  
4 fl oz. dry white wine  
2 tbsp. minced shallots  
5 oz. thin-sliced scallions  
5 oz. sliced or quartered mushrooms

Method:
1. Cut 10 pieces of parchment paper into heart shapes large enough to enclose the fillets. Butter both sides of the parchment paper.  
2. This step is optional and depends on the thickness of your fillet. Heat a sauté pan. Add the remaining butter. Season the fish pieces with salt and pepper and sear briefly on the flesh side only. Remove from the pan.  
3. Place a portion of velouté (1 to 1½ fl oz.) on one side of the parchment heart. Place a portion of fish on top. Sprinkle with the wine, shallots, and scallions. Shingle the sliced mushrooms on top.  
4. Fold the paper over and seal the sides tightly.  
5. Place the bag on a hot, buttered sheet pan.  
6. Place in a 400° to 425°F/205° to 220°C oven for 5 to 8 minutes, or until fish is cooked through. Serve immediately in the paper.
POACHED STRIPED BASS WITH WATERCRESS SAUCE
makes 10 portions

3 3/4 lb. striped bass fillet
salt, as needed
pepper, as needed
2 lb. watercress, trimmed and rinsed
butter, as needed
5 fl oz. dry white wine, as needed
5 fl oz. fish fumet or as needed
6 fl oz. heavy cream
lemon juice, as needed
5 oz. minced shallots (optional)

Method:
1. Trim the sea bass and cut into 10 portions, about 6 oz. each. Season them with salt and pepper.
2. Blanch the watercress leaves in boiling salted water until bright green. Drain, shock, and purée the watercress. Reserve until ready to prepare the sauce.
3. Butter a sauté pan. Sprinkle in some shallots, if desired. Place the fish in the pan. Add enough wine and fumet to barely cover the fish. Cover the pan with buttered parchment paper. Heat the liquid to a simmer. Finish poaching the fish in a 350°F/175°C oven. Remove the bass, moisten it with cuisson, and keep it warm.
4. Reduce the cuisson. Add the heavy cream and reduce the sauce to a good sauce consistency. Add the watercress purée, lemon juice, salt and pepper and return the sauce to a simmer.
5. Serve the poached fish with the sauce at once.
CORNED BEEF WITH CABBAGE AND WINTER VEGETABLES
makes 12 to 14 portions

10 lb. corned beef brisket, trimmed
3 qt. white beef stock or water, cold
1 lb. beets (skin on)
2 lb. green cabbage wedges
1 lb. potato tournés
1 lb. carrot batonnets or tournés
1 lb. turnip batonnets or tournés
1 lb. pearl onions
salt, as needed
pepper, as needed

Method:
1. Split the brisket along the natural seam into two pieces.
2. Put the meat in a deep pot and add enough stock or water to cover the meat. Bring to a boil, skimming the surface as necessary. Reduce the heat to establish a slow simmer; continue simmering until meat is nearly fork tender, about 2½ hours.
3. While the corned beef is simmering, cook beets in simmering salted water until tender. Remove the beets and let them cool until they can be handled easily. Slip off or cut away the skin. Cut the beets into batonnet, tournés, or other shapes. Ladle some of the cooking liquid from the corned beef over the beets and reserve. (Beets must be reheated until very hot prior to serving.)
4. Add turnips, carrots and potatoes to the corned beef 20 minutes prior to end of cooking. Add the onions and cabbage 15 minutes prior to end of cooking. Continue to simmer until the vegetables are fully cooked, tender, and flavorful and the corned beef is fork tender. Adjust seasoning with salt and pepper during cooking time.
5. Remove the corned beef from the cooking liquid and carve into slices. Serve on heated plates with the vegetables.
POACHED SALMON WITH DILL BUTTER
makes 10 portions

3 3/4 lb. salmon fillet
1 qt. fish fumet (see Note)
1 lb. paysanne-cut celeriac or celery
1 lb. paysanne-cut carrots
1 lb. paysanne-cut leeks, whites only
40 pieces tournéed potatoes, cooked until tender
5 oz. dill compound butter

Method:
1. Trim the salmon and cut into 10 portions, 6 oz.each.
2. Bring the fumet to a simmer over low heat with the paysanne-cut vegetables. When it reaches 165°F/72°C, add the salmon. Poach the salmon in fumet until the fish is cooked (internal temperature of 140°F/41°C). Place in a soup bowl with some of the potatoes.
3. Ladle 4 ounces of fumet over the fish. Top the salmon with a slice of dill butter and serve at once.

Note:
For this dish, you may substitute salmon bones when preparing the fish fumet, if available.
BRAISED ROMAINE
makes 10 portions

41/2 lb. romaine lettuce heads
21/2 oz. butter
5 oz. small-dice onions
5 oz. thinly sliced carrots
10 fl oz. brown veal stock chicken stock or vegetable stock
salt, as needed
pepper, as needed
6 oz. slab bacon, sliced 1/8 in. thick

Method:
1. Remove or trim the outer lettuce leaves to remove any blemishes or wilted leaves. Trim the core. Bring a large pot of salted water to a boil. Blanch the lettuce in the water for 1 minute, until the color turns bright and the leaves are softened. Drain the lettuce, rinse in cold water to stop the cooking. Cut away the core. Arrange evenly to form a large rectangle on a sheet of plastic wrap or parchment. Roll up as for a jelly roll, squeezing to remove the water.
2. Heat the butter in a rondeau over moderate heat. Add the onions and carrots and sweat over low heat until they are tender and starting to release their juices into the butter, about 8 to 10 minutes. Add the romaine to the pan in an even layer. Add enough stock to come 1/3 up the romaine and bring to a simmer. Add salt and pepper. Top the romaine with slices of slab bacon.
3. Cover the pan and braise the lettuce in a 350°F/175°C oven for 25 to 30 minutes, or until the lettuce is very tender. Remove the cover during the final 10 minutes of cooking time if necessary to properly reduce the cooking liquid and brown the bacon.
4. Remove the romaine from the braising liquid and keep warm. Degrease the liquid and adjust the seasoning with salt and pepper.
5. Serve the romaine with the sauce on heated plates. Garnish with diced bacon.
YANKEE POT ROAST
makes 10 portions

4 lb. beef (top blade, bottom round, eye of round)
salt, as needed
pepper, as needed
oil, as needed
8 oz. small-dice onions
6 oz. tomato purée
8 oz. red wine
1 1/2 pt. brown veal stock
1 1/2 pt. sauce espagnole or demi glace
sachet d’épices, containing 3 to 4 sprigs parsley,
1/2 tsp. dried thyme, and
1/2 tsp. cracked black peppercorns
6 oz. large-dice carrots or carrot tournés
6 oz. large-dice turnips or turnip tournés
6 oz. large-dice potatoes or potato tournés
6 oz. large-dice parsnips or parsnip tournés

Method:
1. Blot dry and trim the beef. Season it with salt and pepper. Tie the beef.
2. Heat oil in a rondeau or brasier and sear the beef to a deep brown on all sides. Remove the beef to a separate pan and reserve.
3. Add the onions to the first pan and cook, stirring from time to time, until golden brown, 6 to 8 minutes. Add the tomato purée and cook until it turns a deeper color and gives off a sweet aroma, about 1 minute.
4. Add the red wine to the pan, stirring to release any drippings. Reduce the wine by half. Return the beef to the pan along with any juices it may have released. Add enough stock and espagnol or demi glace to come about halfway up the beef.
5. Bring to a gentle simmer over medium to low heat and add the sachet. Cover the pot and transfer it to a moderate oven (350° to 375°F/175° to 190°C). Braise the beef for 1 1/2 hours, turning occasionally to keep the beef evenly moistened. Degrease the liquid if necessary. Add the carrots, turnips, potatoes, and parsnips and finish braising until the beef is fork-tender and the vegetables are fully cooked, 35 to 45 minutes more.
6. Transfer the beef to a hotel pan or other holding container and moisten with some of the cooking liquid. Keep warm while finishing the sauce.
7. To finish the sauce, continue to simmer the cooking liquid until it has a good flavor and consistency. Skim thoroughly to degrease the sauce. Adjust the seasoning with salt and pepper. Keep hot for service.
8. Remove the string from the beef, slice it into portions, and serve on heated plates with the sauce and vegetables.
VEAL BLANQUETTE
makes 10 portions

4 lb. boneless veal breast, shoulder, neck, or shank
salt, as needed
white pepper, as needed
2 qt. white veal stock chicken stock or white beef stock, kept at a simmer
bouquet garni, containing 4 to 5 parsley stems,
  2 sprigs thyme, and
  1 bay leaf, wrapped in leek leaves
8 oz. blonde or white roux
13/4 lb. white mushrooms, stewed in butter and/or stock until tender but still white
12 oz. pearl onions, fully cooked
2 egg yolks
8 fl oz. heavy cream
lemon juice, as needed
1 oz. parsley leaves, chopped

Method:
1. Trim the veal and cut into 2-inch cubes. Season them with salt and pepper.
2. Place the veal in a pot and pour the heated stock over it. Return to a simmer, stirring from
time to time and skimming as necessary to remove impurities. Simmer for 1 hour and add the
bouquet garni. Continue to simmer until the veal is tender to the bite, 30 to 45 minutes more.
Transfer the veal to a pan and keep warm.
3. Add the roux to the simmering liquid, whisking to combine well, and return to a full boil.
Reduce the heat and simmer, stirring from time to time and skimming as necessary, until the
sauce is thickened and flavorful, about 20 to 30 minutes.
4. Return the veal and any juices it has released to the sauce, along with the mushrooms and
pearl onions. Simmer until all of the ingredients are hot. (The stew may be cooled and stored
for later service. Return cooled stew to a simmer before adding the liaison.)
5. Combine the egg yolks and cream to make a liaison. Temper the liaison with some of the
simmering liquid, and add the tempered liaison to the stew. Return the stew to a slow simmer
and cook until the stew is lightly thickened and has reached 165°F/73°C. Adjust the
seasoning with salt, pepper, and lemon juice.
6. Serve the blanquette in heated bowls or plates. Garnish with chopped parsley.