



COOKING CLASSES
AT SUR LA TABLE

**FRENCH-STYLE CHICKEN
DINNER**

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet. Please reach out for substitution suggestions.

Proteins

- 4 bone-in, skin-on chicken thighs (about 1 1/2 pounds)
- 4 ounces bacon

Produce

- 1 lemon
- 1 bunch thyme
- 1 yellow onion
- 3 leeks
- 2 shallots
- 1 carrot
- 2 pounds Yukon Gold or russet potatoes

Dairy

- 7 tablespoons unsalted butter
- 1/2 cup heavy cream
- 1/2 cup whole milk

Pantry Items

- Kosher or sea salt
- Black peppercorns, in a grinder or freshly ground
- Vegetable oil
- White wine vinegar

Other

- 1/3 cup dry white wine
- Truffle oil or truffle salt

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Mixing or prep bowls (various sizes)
- Measuring cups and spoons
- Vegetable peeler
- Tongs
- Digital thermometer
- Wooden spoon
- Slotted spoon or spider
- Colander
- Potato ricer, food mill or potato masher
- Spatula

Cookware

- Large oven-safe skillet
- Medium skillet
- Large saucepan
- Small saucepan

Tabletop

- Large serving platter for chicken and vegetables
- Serving bowl for mashed potatoes
- Small plate

Other

- Paper towels

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Thyme-Roasted Chicken with Buttered Leeks and Bacon

1. Preheat oven to 375°F.
2. Line a small plate with paper towels.
3. Wash and dry all produce.

Truffle Mashed Potatoes

1. Wash and dry potatoes.

THYME-ROASTED CHICKEN WITH BUTTERED LEEKS AND BACON

Yield: 4 servings

This simple roast chicken is presented on a bed of meltingly tender leeks and bacon. This dish is the perfect centerpiece to a classic French bistro meal—simple, satisfying and delicious.

4 bone-in, skin-on chicken thighs, trimmed (about 1 1/2 pounds)
1/2 teaspoon kosher salt, plus more as needed
1/8 teaspoon freshly ground black pepper, plus more as needed
2 tablespoons vegetable oil
1 lemon, cut into 1/4 inch thick slices
1 teaspoon fresh thyme leaves, roughly chopped
1 small yellow onion, peeled and cut into eighths
1/3 cup dry white wine
3 tablespoons unsalted butter
4 ounces bacon, cut crosswise into 1/4-inch-wide strips
3 large leeks, white and light green parts only, washed, dried and thinly sliced
2 shallots, trimmed, peeled and minced
1 carrot, trimmed, peeled and finely diced
2 teaspoons white wine vinegar, plus more as needed

Preheat oven to 375°F and position rack in the center.

1. Pat chicken dry with paper towels and season generously with salt and pepper. To a large ovenproof skillet set over medium-high heat, add oil. When oil is shimmering, carefully add the chicken, skin side down, to the skillet and cook until golden brown, about 4 minutes. Using tongs, flip the chicken, arrange lemon slices, thyme and onion around chicken and transfer the skillet to the oven; roast chicken until an instant-read thermometer inserted into the thickest part registers at 165°F, 12 to 14 minutes. Transfer chicken to a cutting board and rest for 5 minutes; set lemons aside. Remove thyme.

2. While chicken roasts, place bacon pieces in a medium skillet and heat over medium heat. Cook, stirring occasionally, until bacon is crispy and fat has rendered, about 5 to 7 minutes. Using a slotted spoon or spider, transfer bacon pieces to a paper towel-lined plate and set aside. Reserve bacon fat.

3. Combine 1 tablespoon of bacon fat with the chicken drippings in the skillet and place over medium heat. Add white wine and cook, scraping the bottom of the pan with a wooden spoon to release any browned bits. Add butter and heat until foaming. When foaming subsides, add leeks, shallots and carrots, stirring well to combine. Reduce heat to medium-low and cook, stirring occasionally, until vegetables begin to soften but do not brown, about 5 to 6 minutes. Season vegetables lightly with salt and pepper, cover skillet and cook until just softened. Add bacon pieces. Taste and season with salt, pepper and white wine vinegar.

4. To serve, place vegetables on a serving platter and arrange chicken on top. Serve immediately.

Recipe variations:

- Chicken stock or apple cider can be substituted for white wine.
- Don't eat bacon? Omit from recipe—no substitution necessary.

TRUFFLE MASHED POTATOES

Yield: 4 servings

Add only a small amount of truffle product at a time to your potatoes and taste as you go—truffles can easily overpower a dish.

2 pounds Yukon Gold or russet potatoes, peeled and cut into 1-inch pieces

Sea salt and freshly ground black pepper

1/2 cup heavy whipping cream

1/2 cup whole milk

1/2 stick (4 tablespoons) unsalted butter, at room temperature

Truffle oil, or truffle salt (or a combination)

1. Add potatoes to a large saucepan and cover with cold water; add a generous pinch of salt. Bring to a boil over medium-high heat. Reduce heat to medium and simmer potatoes until tender, 15 to 20 minutes. While potatoes are cooking, add cream and milk to a small saucepan and heat over medium heat until hot; reserve warm on stove. When potatoes are tender enough to mash, drain thoroughly in a colander.
2. Place pan used to cook potatoes over medium heat. Add cooked potatoes and toss to dry completely; reserve pan again. Transfer potatoes to a potato ricer or food mill and process immediately. Return processed potatoes to the pan and place over low heat.
3. Add butter and mix potatoes by hand with a wooden spoon until just incorporated. Drizzle hot cream mixture slowly into potato mixture, mixing constantly with a wooden spoon, until potatoes reach desired consistency.
4. Add truffles to potatoes in small amounts and taste to adjust flavor. Taste and adjust seasoning with salt and pepper; serve immediately.

Recipe variations:

- This is a great base recipe for mashed potatoes. Truffle can be omitted or substituted with any of the following ideas: fresh herbs, roasted garlic or Parmigiano-Reggiano cheese.