

**Menu**

Chicken with Sauce Chasseur

Salmon in Cream Sauce

Pork in Marsala Sauce

**Chicken Stock**

6 pounds chicken bones  
Cold water  
2 large onions, coarsely chopped  
4 stalks celery, coarsely chopped  
3 medium carrots, coarsely chopped  
3 dried bay leaves  
6 sprigs fresh thyme  
2 teaspoons black peppercorns

1. Add bones to a large stockpot and cover with cold water. Bring to a simmer over medium high heat, skimming any scum that forms on the surface.
2. Add the remaining ingredients and bring back to a simmer. Gently cook, uncovered, for 3 hours. Strain and cool completely. Skim fat from surface.

**Chicken with Sauce Chasseur**

1 tablespoons olive oil  
4 boneless chicken thighs  
1 tablespoons unsalted butter  
6 ounces button mushrooms, thinly sliced  
1 small shallot, minced  
½ cup red wine  
½ cup dark chicken stock, recipe follows  
½ cup diced tomatoes  
Fresh tarragon  
Salt and pepper

1. Bring a sauté pan to moderate heat and add the oil.
2. Season the chicken with salt and pepper; cook, turning once, until nicely browned. Remove from pan.
3. Add the butter; cook the mushrooms until browned. Add the shallot and cook until tender.
4. Add the wine and cook until reduced by half.
5. Add the stock and tomatoes. Bring to a simmer. Add back the chicken and cook until done.
6. Season sauce with tarragon, salt and pepper.

**Salmon in Cream Sauce**

1 tablespoon olive oil  
2 salmon fillets  
1 small leek, thinly sliced  
½ cup white wine  
½ cup fish stock  
¼ cup heavy cream  
2 teaspoons Dijon mustard  
Salt and pepper

1. Bring a sauté pan to moderate heat and add the oil.
2. Season the salmon with salt and pepper; cook, turning once, until center is just cooked. Remove from pan; keep warm.
3. Add the leeks and cook until completely tender.
4. Add the wine and cook until reduced by half.
5. Add the stock and cream and bring to a simmer. Cook until reduced to a sauce consistency.
6. Season with salt and pepper.

**Pork in Marsala Sauce**

1 tablespoon olive oil  
4 pork tenderloin medallions  
1 tablespoon butter  
½ small onion, diced  
1 granny smith apple, peeled, cored and diced  
¼ cup marsala wine  
1 cup rich beef stock  
1 small sprig rosemary  
Salt and pepper

1. Bring a sauté pan to moderate heat and add the oil.
2. Season the pork with salt and pepper; cook, turning once, until nicely browned. Remove from pan.
3. Add the butter and when melted, add the onion; cook until nicely softened.
4. Add the apple and cook, stirring, until browned.
5. Add the wine and cook until reduced by half.
6. Add the stock and rosemary and bring to a simmer. Cook until flavors combine.
7. Season with salt and pepper.