



LEMON-HERB CHICKEN THIGHS

WITH A CRISPY BACON GRAVY

Ingredients

- 8 each bone-in chicken thighs (about 3-4 pounds)
- Flaky sea salt and fresh cracked pepper, to taste
- Olive oil, as needed
- 2-3 tablespoons all-purpose flour
- Pinch of chili flakes, to taste
- 1 lemon, zested
- 4 slices, thick cut bacon, sliced into ½ inch pieces
- ½ cup diced yellow onion
- 2 garlic cloves, chopped
- 1-12 ounce bottle of dry hard cider
- 2 cups warm chicken stock, divided
- 2 lemons, divided
- 3-4 sprigs of fresh thyme
- 2 sprigs of fresh rosemary
- Flaky sea salt and fresh pepper

Directions

1. Preheat oven to 425°F.
2. Prepare chicken thighs, seasoning skin-side generously with salt and pepper. Heat a large fry pan over medium-high heat, drizzle with olive oil and sear thighs, skin side down until caramelized, about 3-5 minutes. Dust chicken thighs with flour and generously season with salt, pepper, chili flakes and lemon zest. Flip thighs over and "fry" flour into rendered chicken fat for 2-3 minutes, remove chicken thighs and set aside while preparing gravy.
3. For the gravy - Add bacon to pan, cooking until crisp and scraping up caramelized bits. Add onions and garlic to the pan, cooking until just tender and fragrant, about a minute. Slice 1 lemon into wedges and scatter around the pan along with fresh herbs, cook for another minute. Deglaze with cider and simmer until reduced by half. Stir in hot chicken stock and bring to a simmer.
4. Return chicken thighs to the pan, skin side up, nestling into the gravy. Zest remaining lemon over chicken and season with salt, pepper, and chili flakes. Pop into the oven to roast until crispy, about 20 minutes or until juices run clear. Serve straight out of the pan, garnishing with sliced lemon and fresh herbs.

ORIGINAL
RECIPE
LINK



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Chocolate Fondue

Instructions

1. Start by preparing all of the ingredients/treats you will be dipping in the fondue. The preparation of the fondue goes quickly so you want to have all the treats and skewers (if using) ready!
2. In a small bowl, combine the chocolate, 1/2 cup milk or cream, and butter. Melt gently in a barely simmering water bath or microwave on Medium (50 percent) power for about 2 minutes.
3. Stir until completely smooth.
4. Add more milk if desired.
5. Remove from the heat and stir in the vanilla and salt.
6. Serve this warm fondue immediately with whatever you've chosen to serve it with.
7. If the fondue gets too thick (or starts to harden), reheat in the microwave in bursts of 15 seconds stirring in between each burst for 10 seconds until melted and smooth again.

Ingredients

- 6 ounces semisweet chocolate
- 4 ounces milk chocolate
- 1/2- 3/4 cup whole milk
- 1 and 1/2 tablespoons unsalted butter
- 1/2 teaspoon pure vanilla extract
- 1/8 teaspoon fine sea salt

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Steakhouse Steak with Chive Sauce

Filet Ingredients

2 (10-ounce) filet mignon
2 tablespoons vegetable oil
1 tablespoon sea salt
1 tablespoon coarsely cracked black peppercorns
2 tablespoons unsalted butter, at room temperature

Chive Sauce

1 1/2 cups heavy cream
2 ounces French Roquefort cheese, crumbled
(4 ounces with rind)
If you can't find it, use Gorgonzola
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1 tablespoon chopped fresh chives

Steps:

1. Preheat the oven to 400 degrees F.
2. Heat a large, well-seasoned cast iron skillet over high heat until very hot, 5 to 7 minutes.
3. Meanwhile, pat the steaks dry with a paper towel and brush them lightly with vegetable oil. Combine the fleur de sel and cracked pepper on a plate and roll the steaks in the mixture, pressing lightly to evenly coat all sides.
4. When the skillet is ready, add the steaks and sear them evenly on all sides for about 2 minutes per side, for a total of 10 minutes.
5. Top each steak with a tablespoon of butter, if using, and place the skillet in the oven. Cook the steaks until they reach 120 degrees F for rare or 125 degrees F for medium-rare on an instant-read thermometer. (To test the steaks, insert the thermometer sideways to be sure you're actually testing the middle of the steak.)
6. Remove the steaks to a serving platter, cover tightly with aluminum foil and allow to rest at room temperature for 10 minutes. Serve hot with Roquefort Chive Sauce on the side.



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