

CALVADOS SAUCE

Makes approximately 2 cups

Preparation

*2 oz shallots, diced
½ oz olive oil
2 oz unsalted butter
4 oz apple brandy
4 oz chicken stock
6 oz heavy cream
¼ tsp Xanthan Gum
Salt & pepper to taste*

Heat oil and butter in a sautée pan
Add shallots and sautée until translucent
Pour in apple brandy
Flame until flame stops
Add chicken stock
Reduce until the pan is almost dry
Add cream
Add salt & pepper
Reduce to desired consistency

CHICKEN

6 servings

Preparation

*4 - 6 oz pieces of boneless chicken breast, skin-on
Salt & pepper*

Preheat BBQ
Rinse chicken
Pat dry
Season with salt & pepper on both sides
Sous Vide at 149° for 1-½ hours
Remove from bag, pat dry

CARAMELIZED APPLES

Preparation

*1 large apple
1 oz butter
2 tsp granulated sugar
1 oz brandy*

Sprinkle cut apples with sugar on both sides

Melt butter in sauce pan

Place apples in pan

Add brandy

Flame until flames go out

Flip apples

Set Aside

PREPARED CHICKEN CALVADOS

Place chicken, skin down on BBQ over medium high

Cook for approximately 10 minutes or until internal temperature is 140 °

Remove from BBQ

Pour Calvados sauce on top

Top with caramelized apples

FRENCH GREEN BEANS

Yield 1 pound

Preparation

1 pound fresh French green beans

4 oz crushed walnuts

2 oz butter

2 oz shallots, diced

Salt & pepper to taste

Blanch green beans for 3 minutes in boiling water

Remove and place in ice bath

Drain and set aside

In a sauce pan add butter and shallots until lightly browned

Add salt and pepper

Add green beans and toss

Toss in walnuts

ROASTED RED POTATOES

Yield 1 pound

Preparation

1 pound red potatoes, cut in half

2 fresh thyme sprigs

2 fresh rosemary sprigs

2 cloves thinly sliced garlic cloves

1 oz olive oil

2 oz butter

1 tsp smoked paprika

Salt & pepper to taste

Preheat oven to 375 °

In a large bowl, toss all ingredients

Pour into foil and close to make a pouch

Place pouch in oven for 20 minutes

Remove and serve

GRILLED PEACHES

Yield 4 servings

Preparation

2 peaches, halved, cored

1 Tblsp olive oil

½ cup chopped fresh strawberries

½ cup fresh blueberries

½ lemon, juiced

1 pint crème fraîche

1 tsp vanilla extract

¼ cup brown sugar

2 oz Grand Marnier

Preparation Peaches

Preheat BBQ to medium high

Cut and core peaches

Cut bottom of each halve to keep flat

Brush with olive oil

Place on grill face down for 5-10 minutes or until soft

Remove from grill, set aside

Preparation Fruit

Toss cut strawberries, blueberries, lemon juice and Grand Mariner in a bowl

Preparation Crème Fraîche

Add vanilla and brown sugar to crème fraîche, mix

Serve peach halve open side up

Top with mixed berries

Top with crème fraîche