



Planked Chicken

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Planked Chicken

This recipe is the actual recipe from the late 1800's

- 1/2 cup butter
- 1 teaspoon finely chopped onion
- Red pepper
- 1/4 tablespoon each, finely chopped parsley
- Duchess potatoes
- 1 teaspoon lemon juice
- 8 mushroom caps

Cream the butter; add pepper, parsley, onion, garlic, and lemon juice. Split a young chicken as for broiling, place in dripping-pan, sprinkle with salt and pepper, dot over with butter, and bake in a hot oven until nearly cooked. Butter plank, arrange a border of Duchess Potatoes close to edge of plank, and remove chicken to plank.

Clean, peel, and sauté mushroom caps, place on chicken, spread over prepared butter, and put in a very hot oven to brown potatoes and finish cooking chicken. Serve on the plank.

Balsamic Glaze

- ½ Cup Balsamic Vinegar
- ½ Cup Dry White Wine
- 2 Tablespoons Fresh Lemon Juice
- 2 Tablespoons Dark Brown Sugar, packed

Combine first four ingredients in medium saucepan. Boil until reduced to 1/3 cup (about 17 minutes). Season glaze to taste with salt and pepper. Glaze can be made up to one week ahead. Cover and refrigerate; re-warm over low heat before using.

Risotto

- ½ Cup Onion, very finely chopped
- 1 Tablespoon Olive Oil
- 1 Cup Arborio or Vialone Nano Rice
- 2-½ Cups Boiling Chicken Stock
- 2 Oz. Butter
- 1 Cup Sautéed Wild Mushrooms, diced
- 1 Oz. Parmesan Cheese, finely grated (optional)

Sauté onion in olive oil until cooked; add rice and salute for one minute. Gradually add chicken stock, stirring constantly until completely absorbed and rice is creamy and smooth. Fold in butter and wild mushrooms (seasoning and parmesan if desired).

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Carrot Julienne

Carrots

Carrot julienne; blanch one minute; sauté quickly in butter retaining crispness.

Fingerling Recipe

2 Pounds Yellow Fingerling Potato, boiled and diced medium with skins on

1 Red Onion, diced small

¼ Cup Chive, chopped fine

2 Teaspoon Olive Oil

2 Tablespoon Champagne Vinegar

Sauté the onion till golden brown, add potato and cook till a golden color is achieved. Finish with chive, vinegar and oil. Season well and hold for service.

Horseradish Cream Recipe

8 Oz. Sour Cream

2 Tablespoons Roasted Garlic, chopped

¼ Cup Horseradish

1 Tablespoon Chive, chopped fine

1 Tablespoon Lemon Juice

Combine all ingredients well and reserve cold for service.

Chard Recipe

1 Pound Swiss Chard, trimmed and cleaned, blanched and shocked

2 Oz. Butter

¼ Cup Shallot, chopped

¼ Cup Fennel, finely sliced

2 Oz. White Sugar

2 Oz. Apple Cider Vinegar

In a saucepan, sauté the shallots in butter until soft; add the fennel and cook for one minute; add the chard, sugar and vinegar and cook. Season well and hold for service.

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