

POPULAR PLATES

PRESENTS



# COMFORT FOOD

EASY RECIPES FROM AMERICA'S GREAT CHEFS WINTER 2010

**89 EASY RECIPES FROM 74 GREAT CHEFS**

**EIGHT-GREAT MAC 'N' CHEESE RECIPES**

**EASY PIZZA**

**MIX & MATCH GRILLED CHEESE**

**BACON-WRAPPED MEATLOAF**

**THOMAS KELLER'S BUTTERMILK FRIED CHICKEN**

A SOURCE INTERLINK MEDIA PUBLICATION

\$8.99 US / \$9.99 CAN



DISPLAY UNTIL 2/17/11



## WITH RECIPES FROM

Lidia Bastianich  
Michelle Bernstein  
Emeril Lagasse

Laurent Tourondel  
Cat Cora  
Paul Prudhomme

Thomas Keller  
Kerry Simon  
Aarón Sánchez  
Ming Tsai  
Sandra Lee

Charlie Palmer  
Bradley Ogden  
John Besh  
Ingrid Hoffmann  
The Neelys

Paula Deen  
Courteney Cox  
Cindy Paulcyn  
Nancy Silverton  
Tom Colicchio

## Plus! TOP CHEF STARS

Rick Bayless  
Nils Norén  
Brian Malarkey  
Art Smith  
Carla Hall  
Michael Chiarello  
Lachlan Patterson  
Maria Hines  
Rick Tramonto  
Michael Schlow



## Paul Gelose's CHICKEN & DUMPLINGS

### The Dish

"Chicken and Dumplings has been a favorite dish at the Palace for over 40 years. Through the decades, various chefs have changed the recipe, but I brought it back to its original recipe when I bought and reopened the Palace 13 years ago," says Paul Gelose. "On a cold January evening in the heart of the San Juan Mountains, this dish warms your stomach and soul. Old-fashioned steamed dumplings accompany tender chicken and rich gravy. A side of sweet and tart cranberry compote balances the flavors and completes this cold winter's night comfort food."

### CHICKEN AND DUMPLINGS WITH CRANBERRY COMPOTE

SERVES 4

#### FOR DUMPLINGS

YIELDS 12 DUMPLINGS

- 2 1/2 cups all-purpose flour, sifted
- 1 tablespoon baking powder
- 1 teaspoon sugar
- 1 teaspoon salt
- 1/8 cup vegetable oil
- 1 1/3 cup reduced-fat milk

1. Combine the flour, baking powder, sugar, and salt; sift into a medium-size bowl. Make a well in the flour mixture; add oil and milk. Mix thoroughly, being careful not to overmix the dough. The dough will be loose, almost like a batter. Refrigerate 10 minutes.

2. To steam dumplings: In a 4-quart saucepan with a steamer basket, add water to just below the basket. Bring the water to a boil. Spray steamer basket with nonstick cooking spray. Using 2 tablespoons, scoop and drop heaping tablespoons of dough onto steamer. Cover and

steam for 10 minutes. Remove; cool on rack.

#### FOR DUMPLING GRAVY AND POACHED CHICKEN

- 4 tablespoons butter
- 3 tablespoons all-purpose flour
- 1 quart chicken stock or broth
- 3 chicken breasts, boneless and skinless (about 6 ounces each)
- 1/4 cup heavy cream
- Pinch white pepper (to taste)
- Pinch salt (to taste)

1. Preheat oven to 450° F. In a small sauté pan, gently melt butter. Slowly add flour, stirring until blended. Bring the roux to a froth and cook for 2 to 3 minutes. Remove from heat and keep at room temperature.

2. In a 4-quart saucepan, bring chicken stock to a boil. Add chicken breasts, cover, and simmer for 8 to 10 minutes or until chicken is cooked through. Remove chicken; set aside to cool.

3. Bring chicken stock to a boil again. Whisk in roux slowly. Bring back to a boil, then reduce heat and simmer 10 minutes, stirring occasionally. Stir in cream. Add salt and pepper to taste. Heat through.

4. While gravy is simmering, shred the chicken breasts and divide between 4 individual ovenproof bowls or crocks. Top each with 2 to 3 dumplings. Cover with gravy, ensuring chicken is totally covered and dumplings are covered at least halfway.

5. Place Chicken and Dumplings in oven for 10 to 12 minutes until gravy is





bubbling. Serve hot with Cranberry Compote.

### CRANBERRY COMPOTE

YIELDS 1 CUP

- 2 cups cranberries, fresh or frozen
- 1/4 cup sugar
- 1/4 cup orange juice
- 1/4 cup water
- 1 cinnamon stick, 2-inch

1. In a small saucepan, combine all ingredients. Heat over medium heat until sugar dissolves and cranberries start to soften. Reduce to low; simmer for 20 minutes, stirring often.
2. Cool; refrigerate until serving time. Remove cinnamon stick and serve on the side with the Chicken and Dumplings.



### The Chef

After owning and operating three Telluride, Colorado, favorites—the Powderhouse Restaurant and Bar, Joe's Catering, and Giuseppe's at the Plunge—Paul Gelose moved to Chicago in 1996 to be Oprah Winfrey's personal chef. Next, Paul got the opportunity to buy the 30-year-old Palace Restaurant in Durango, Colorado, and turn around a struggling landmark, and he couldn't refuse. The Italian/Sicilian chef has cooked in far-flung kitchens, from his native Upstate New York; Park City, Utah; and Monterey, California; to Marseille, France, and St. Moritz, Switzerland. He even cooked at a Hindu temple in Penang, Malaysia.

