

Chef from the Hood Recipes

**Chef:**

Dan, Kathleen, Alexa & Dakota Berman

Restaurant:

Mixx

Recipe:

Mixx' Basil-Garlic Fettuccini with Smoked Chicken

Ingredients

1 ounce of unsalted butter
6 to 8 poached cloves of garlic*
6 to 8 local pitted Nicoise olives
5 sundried tomato halves*
2 ounces of white wine
2 ounces of chicken stock
3 ounces of cream
2 ounces of smoked chicken, diced large
salt & freshly ground black pepper
3 ounces of basil-garlic fettuccini
(or plain fettuccini & a chiffonade
of 5 to 7 fresh basil leaves)

Place a pot of salted water on the stove to boil. Place serving plate(s) in a low oven to warm. On another burner, heat butter in a skillet. Add garlic, olives and tomatoes. Sauté and stir for about 2 minutes. Add wine. Stir until sauce reduces by half. Add chicken stock. Bring back to a boil and reduce again by half. Add cream, stirring until sauce again reduces by half (or until it coats a wooden spoon). Add chicken, stir and reduce heat to very low (or turn off). Add salt & pepper to taste. Meanwhile, add pasta to boiling water and boil for 2 to 3 minutes (or until done). Drain pasta (do not rinse) and quickly add it to the sauce in the skillet. Toss to coat. (If using fresh basil, add it now). ~ Serve pasta on a warm plate with a good glass of wine, and enjoy! ~

Though the menu at Mixx changed many times over the seasons and the years; this wonderful pasta had remained on it since day one. Chef Dan Berman says, "16 years ago, we served it at \$6.95. Last week, when I made it for the last time, it was \$12. I could always tell how many regulars were in the dining room by the number of orders we had for this fettuccini. Right after we first opened, I met Michael Drewes (who has since become one of my best friends) because of this pasta. He barged into my kitchen wanting to meet 'the man who cooked the fettuccini!' I had to pull my hand out of the dishwasher to shake his. He shook my wet hand and laughed, 'and you wash dishes, too!' Such was the life of a new restaurateur!" Dan's recipe serves one, just up the quantities to make more.

Mixx Ingredient Notes: *To poach garlic, place peeled, trimmed cloves in a small pot, just cover with water, add a pinch of salt and boil. Remove pot from heat, let cool and remove poached cloves from water. *Dan uses Timbercrest Farms sundried tomatoes. Before using, blanch tomatoes in a bit of water for a few minutes to soften them. If using canned chicken stock, low-sodium is best. Dan recommends Clover cream and butter. For many years Piotrkowski provided Mixx with their smoked chicken for this dish. Piotrkowski was bought by Willie Bird, who continued to use Piotrkowski's recipe to make this wonderful product. Dan likes the fresh basil-garlic fettuccini from Pasta Etc. He says their pasta is never sticky or gummy due to the high-grade semolina flour they use. A good alternate is dried Italian fettuccini made with 100% semolina flour, or dried flavored fettuccini from Mendocino Pasta.