

Chef from the Hood Recipes



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Turkey Gravy!

Simple! Make this while roasted bird rests.

- 1/2 cup pan drippings (see below)
- 2 cups turkey broth (juice from roasting turkey, add water if needed)
- 1/2 cup unsifted flour
- Kosher salt & fresh ground black pepper

Pour liquid broth from roasting pan and reserve. Scrape remaining drippings (solid bits) from pan until you have 1/2 cup. (If necessary, pour a bit of water into roasting pan and scrape to release the flavorful brown bits.) Put these drippings into a large skillet, blend in flour, and stir over moderate heat until light brown.

Add broth/water mixture and heat, stirring until thickened. Reduce heat and simmer 3-5 minutes. Season gravy with S & P to taste. Strain through a fine sieve for a silky texture if desired.

Pan Gravy!

The French call this a veloute. 30 to 45 minutes of simmering allow roux and stock to bind into smooth, luscious gravy.

- 2 ounces unsalted butter
- 2 ounces flour (for thicker gravy use 2.5 ounces of each)
- 1 quart of rich, golden stock (turkey or chicken)
- 2 bay leaves
- 2 sprigs of fresh thyme
- Kosher salt & fresh ground black pepper

Melt butter in a medium saucepot. Add flour, stirring to a rich golden brown. Whisk in cold stock. Bring to a boil over medium high heat. Add bay and thyme. Lower heat to a rolling simmer. Stir regularly for about 30 minutes. Remove bay and thyme, add S & P to taste, and serve.

Mashed Potatoes!

Serves 6 to 8.

- 2 ounces unsalted butter
- 4 pounds golden creamer potatoes
- 1 bay leaf
- Kosher salt & fresh ground black pepper
- 2 cups heavy cream (or milk)
- 3 tablespoons unsalted butter
- 2 tablespoons chopped chives

Peel and quarter potatoes. Place cut potatoes, bay leaf and 2 tablespoons salt in a large pot. Cover with cold water, place over medium-high heat and boil until potatoes are tender, about 20 minutes. Drain well and remove bay leaf.

Return potatoes to the pot. Stir constantly over med-high heat for 3 to 4 minutes to remove excess moisture from potatoes. Meanwhile, heat cream and butter in a small saucepan. Put potatoes through a ricer or food mill into a bowl. Stir in hot cream/butter with a spoon. Add salt, pepper and chives.