

# In Cooking, Le Wine C'est Tout

By ELLY

One of the reasons French cooking has achieved a reputation for elegance is the addition of wine in many of their recipes.

Over three million Frenchmen earn their living in the vineyards and the wine industry and from France come the following tips and recipes:

You get a more concentrated flavor from wine if you reduce it by rapid boiling before adding it to a dish;

In dishes containing both wine and cream, the wine should always be added first, or acidity may cause the cream to curdle;

White sauces containing wine should not be cooked in aluminum or cast iron pans, as the interaction between the wine and the metal can discolor them. Cook these sauces in an enamel lined or heat-proof glass pan.

## CREVETTES THERMIDOR

2 pounds medium shrimp  
2 shallots, chopped  
3 T. butter  
1/3 c. dry white wine  
1 t. Dijon mustard  
1/4 c. butter  
1/4 c. light cream  
1/4 c. flour  
1 c. grated French Gruyere cheese  
Salt and pepper  
1/4 c. whipped heavy cream  
1 c. grated French Gruyere cheese

Cook shrimp in boiling salted water until they just turn pink. Shell and devein. Sauté shallots in butter. Add dry white wine and mustard. Simmer until liquid is reduced to half a cup. Melt butter and stir in flour. Gradually stir in light cream. Stir in wine and shallots. Cook while stirring over medium heat until sauce bubbles and thickens. Stir in one cup of the grated cheese. Season to taste with salt and pepper. Reserve one third of the sauce. Stir shrimp into remaining sauce. Spoon mixture into a shallow 1 1/2-quart casserole. Combine reserved sauce with whipped cream and remaining cheese. Spoon over top of casserole. Place in a preheated 400-degree oven and bake for 30 to 35 minutes or until bubbly and richly browned.

## COQUAU VIN

6 oz. lean salt pork  
cut in large dices  
2 oz. butter  
3 1/2 lb. whole roasting chicken  
1/4 c. brandy  
18 small white onions, peeled  
2 c. red burgundy  
1/2 c. chicken broth  
1 glove garlic, minced  
Bouquet garni (bay leaf, thyme, parsley sprig tied in a cheesecloth bag)  
12 small, firm mushrooms  
2 T. flour  
1 T. chopped parsley

Put the salt pork in a saucepan, cover with water, bring to a boil and drain. (This removes excess salt). Brown salt pork in a heavy enameled cast-iron casserole over medium heat. Remove and drain. Add one ounce butter to the pan, add chicken and brown on all sides. Remove excess fat from pan, pour in brandy, ignite and flame chicken. When flame dies out, remove chicken. Add onions and brown them lightly on all sides. Replace chicken and add burgundy, broth, garlic, bouquet garni, about one teaspoon salt and 1/4 teaspoon pepper. Wipe whole mushrooms with a damp cloth, trim off stems and add caps to pot. If mushrooms are large, cut in half.

Simmer gently on the top of the stove for 50-60 minutes or until the chicken is tender. Remove chicken, salt pork, onions and mushrooms to a serving dish. Remove and discard bouquet garni. Knead remaining one ounce of butter into flour and form small balls (the French call this *beurre manie*). Drop these balls into the simmering liquid and mix in well with a wooden spoon or a wire whisk. Cook until liquid is slightly thickened. Taste for seasoning. Pour sauce over salt pork, chicken and vegetables; sprinkle with parsley and serve with plain boiled potatoes, French bread and a red burgundy.

## Finals Exit

Michigan State University's Academic Council recently approved a recommendation that eliminates compulsory final examinations at MSU.



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