

## THE APPRENTICE: Recipe Schedule/Information

CHAPTER	RECIPE	Notes/Optional Substitutions
1	Eggs Jeannette	
2	Maman's Cheese Souffle	
3	Chicken with Cream Sauce	Substitute white grape juice or chicken stock for wine
4	Swiss Cheese Fondue	Substitute white grape juice for wine
5	Onion Soup Gratinée	
6	Roman Gnocchi	
7	Roast Leg of Lamb Provencal	Substitute pork shoulder, cook until internal temperature of 195
8	Maman's Apple Tart	
9	Braised Striped Bass Pavillon Reuben Sandwich	Substitute cod or salmon for Striped Bass CHOOSE 1 Recipe, either the sandwich or the fish
10	New England Clam Chowder	Substitute canned clams Substitute bacon for pancetta
11	Mussels Ravigote	Ok to skip this recipe, remake a recipe of your choice. Substitute chicken stock for wine
12	Gloria's Pork Ribs and Red Beans	
13	Wild Mushrooms with Lardons Smoked Trout Gloria	Substitute any mushroom for ceps. Substitute bacon for pancetta Ok to skip the Smoked Trout recipe.
14	Split Pea Soup with Ham and Croutons Oatmeal Breakfast Soup	Pick one recipe to make
15	Braised Rabbit en Cocotte with Mustard Sauce	Substitute 1 whole chicken for rabbit, substitute apple juice for Armagnac
16	Chicken Salad a la Danny Kaye	
17	Semi-Dry Tomatoes and Mozzarella Salad	
18	Giobbi's Primavera Pasta Dandelion Salad Locust Flower Fritters	Pick one recipe to make Substitute arugula for dandelion greens Substitute an Orange for Grand Marinier. Substitute ginger ale for beer
19	Seviche of Scallops	Ok to skip this recipe, remake a recipe of your choice

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*The Apprentice: My Life in the Kitchen*, a Memoir with Recipes by Jaques Pepin