**Grandpa’s Recipes**

**Need an interactive flipbook of recipes with side index of under 15 tabs and About section**

**Should be able to change proportions of ingredients based on how many servings needed (SERVING SIZES/YIELD)**

**Translation**

**Notes for technique etc…**

**Pomme de Terre Darphin (Pommes Darphin)**

***Yield:*** *One pan-sized fried potato*

[](https://www.google.com/url?sa=i&url=https%3A%2F%2Fwww.thestaffcanteen.com%2Fchefs-recipes%2Fdarphin-potato&psig=AOvVaw0wUOwky_CcturPo7RB71j0&ust=1589418391860000&source=images&cd=vfe&ved=0CAIQjRxqFwoTCICrpojTr-kCFQAAAAAdAAAAABAJ)

**Ingredients**

Potatoes

Fry Oil

Salt

**Directions**

1. Put peeled potatoes through extruder so spaghetti-like
2. Preheat pan with oil, more oil makes it crispier.
3. Fry. Should still be wet in center when done.

**Potato Pancake**

***Yield:*** *One pan-sized pancake*

*(or many small pancakes)*

[](https://www.google.com/url?sa=i&url=https%3A%2F%2Fwww.thestaffcanteen.com%2Fchefs-recipes%2Fdarphin-potato&psig=AOvVaw0wUOwky_CcturPo7RB71j0&ust=1589418391860000&source=images&cd=vfe&ved=0CAIQjRxqFwoTCICrpojTr-kCFQAAAAAdAAAAABAJ)

**Ingredients**

Potatoes

½ Onion (small chop)

1 Egg

Parsley (1 bunch chopped)

1 tsp Nutmeg (grated)

Flour (as needed if wet)

Fry Oil

Salt

**Directions**

1. Put peeled potatoes through extruder (medium size 2-3mm)
   * Dry extruded potato mixture by bundling in a towel and wringing it out
2. Cut the onion and parsley into a small dice
3. Mix potatoes, onion, parsley, nutmeg in a bowl
   * If too wet, add flour by the tablespoon until better consistency
   * Mix well
4. Heat oil in pan and add potato mix by the spoonful
   * Maybe a ¼” thick
   * NOT TOO THIN
   * When done, not completely crispy and still soft on the inside

**Chicken**

**Ingredients**

Whole Chicken

Garlic

Parsley (Chopped)

Thyme

Bay Leaf (1 or 2 crumpled)

Course Salt

Fresh Pepper (or Hot Peppers)

**Directions**

1. Put a mixture of half butter and half oil in a roasting pan.
2. Preheat the oven to 400 degrees F /
3. Preheat roasting pan beforehand by putting it in the oven to achieve crispier skin that does not tear.
4. Stuff the chicken with herbs
5. Cook for 15 minutes with breast up
6. Finish with the chicken upside-down so the juice goes back to the breast (white meat)

***Note***: Can put vegetables, potatoes under a roasting rack in the same roasting pan as the chicken.

**Hollandaise**

**Ingredients**

1 pound Clarified Butter

1 Shallot (finely chopped)

1/3 Part White Wine Vinegar

2/3 Dry White Wine (Like a Chablis)

Water

4 Egg Yolks

1tsp Fresh Ground White Pepper

Salt

Lemon Juice

**Basics:**

* To crack your own pepper, put all the peppercorns in a rag and crush with a frying pan
  + White Pepper used for color
* Clarify 1 lb of butter
  + Melt stick of butter on stovetop and heat until it separates
  + Skim off top layer of impurities
  + Do not use the burnt milk at the bottom of the pan either
* Make one hour ahead max
* Should be nappé on a spoon
* To be really fancy, put sauce through cheesecloth to remove shallots and cracked pepper
* You need two pots
  + One for wine/vinegar reduction
  + One to but the bowl in (instead of using a towel to stabilize the bowl when whisking)

**Directions**

1. Let white wine vinegar and white wine mixture boil until reduced until almost dry
2. Take the pan off the heat and add half the volume originally used (of vinegar and wine) of water to the mixture
3. Add 4 egg yolks

**EMULSIFICATION**

1. Do NOT use an aluminum pan
   1. Use steel or copper (otherwise the sauce will turn gray)
2. Put sauce in a double boiler
   1. Saucepot filled with less than an inch of water
   2. Stainless steel bowl on top of the saucepot
3. Add clarified butter slowly and whisk continuously
   1. If egg mixture gets too hot, stretch by adding water
   2. Do not get too hot or eggs will scramble
   3. When cooked enough it will catch in the whip
4. Taste
   1. Add salt, lemon to taste
   2. Salt does not melt fast in butter so add salt slowly, in 2 or 3 shots
   3. Finish with tobasco
   4. Long ago they used pimento but this does not melt and remains grainy.

**Seafood Pasta**

***Serving Size:*** 4 Person

***Ingredients***

**1 Pound Mussels**

**32 Small Bay Scallops**

**32 each of size 26-30s Shrimp**

**12 oz Fish of choice**

**Cooked Pasta (Linguine is best)**

**Medium Sweet Onion (Preferred) or Shallots**

**2 Large Cloves of Garlic (finely chopped)**

**Fresh Ground Ginger (to taste, not necessary)**

**Cornstarch or Arrowroot as thickener**

**Salt**

**Pepper**

**Olive Oil**

**Lemon juice**

**½ Cup Parsley (Chopped)**

**Notes:**

For four people, use a medium sized sweet onion

* Cut onion in half and then cut halves into fours so they are still thick

Open mussels by boiling until they open

* Discard mussels that do not open
* Keep the juice from good mussels to make the sauce

For shrimp, remove vein in back

* 8 per person

For scallops, remove the tough part (and roe)

* 8 per person
* If using large sea scallops, cut into four and boil in very salty water for a few seconds, then pour through a sieve

If you want to use fish, use a red snapper (or other rockfish) because it can cut into small pieces without falling apart

* 3 oz skinless boneless fish per person

Have cooked pasta ready, preferably linguini

* Season pasta with the flavor from the bottom of the pot and a small amount of sauce before you put it on the plate
* Put pasta on the plate, then cover in seafood and chopped parsley on top

***Timing:*** Start making the sauce when you put the pasta in the water

***Directions***

1. Mise en place, prepare seafood
2. Boil water for pasta
3. Fry the garlic and onion in oil in a pan without adding any color to them (Not too high heat, continuously mixing)
4. Add mussel juice and bring to a boil
5. Add lemon juice
6. Add seafood
   * + - Juice should be halfway up the seafood in the pot
7. Bring to a boil
8. Add cornstarch or arrowroot and boil again to thicken

(Arrowroot preferred because cornstarch makes odd string)

1. Once boils the second time, take off of heat and season with salt, pepper, maybe some olive oil

**Steak Tartar**

**Ingredients**

1 # Top Sirloin – greaseless, no tendons, well trimmed

2 Egg Yolks

Worcestershire Sauce

Strong Mustard

2 Filet of Anchovy(finely chopped)

Capers (finely chopped)

¼ of a good size Red Onion (rinse after first cut to remove harshness, then chop roughly)

Tobasco

Salt

Pepper

**Directions**

1. Trim top sirloin well, put through tiny meat extruder
2. Mix meat, yolks, salt, pepper, Worcestershire, Tobasco sauce and mustard.
3. Add a teaspoon or two of cold water as needed and a good amount of olive oil to make it come nice and shiny

* Mix and taste

1. Add capers, anchovy and red onion
2. Can add some MSG if you have to to improve the taste of the red meat
3. You’re in business

**Spaetzle**

***Serving Size:*** 4 Person

**Ingredients**

1 # AP Flour

4 – 5 eggs (400 – 500 grams)

1 TBLSP Salt

2 Tablespoons of Oil

2 TBLSP Butter

**Directions**

1. Put flour in a bowl and make an indent in the flour to put the eggs in
2. Break eggs into a container beforehand to check if they are fresh and to avoid getting shells in the mix
3. Pour eggs into flour mound
4. Add salt and oil, mix until consistent and smooth dough
   * If too thick, add some milk
5. Boil a large pot of water
6. Spread the dough on a flat, moveable surface
7. Flatten the dough to less than ½ inch thick
8. Put the sheet tray over the boiling water and cut off pieces of dough into the water
9. When the pieces float, they are finished
10. Bring butter to light brown color, fry spaetzle in butter before serving

**Mashed Potatoes (Restaurant Style)**

*Note: Do Quickly!*

***Serving Size:*** 4 Person

**Ingredients**

2 # Potatoes

Heavy Cream

Milk

Butter

Nutmeg

Salt

White Pepper

**Directions**

1. Peel the potatoes, cut into thick cubes
2. Cook in boiling water until tender (18 minutes MAXIMUM)
3. While potatoes cook, put milk and heavy cream in a small pot and bring to a boil, then remove from heat
4. When potatoes are done, drain water, put the potatoes in a stand mixer, add 2 tablespoons of butter, fresh ground nutmeg
5. Mix a bit, add cream mixture
6. Mix and add salt and pepper to taste
7. Serve hot!

**Beef Stew**

***Yield:*** Family Size

**Ingredients**

Beef shoulder or neck is best

*(Will shrink around 30%)*

2 Carrots

2 Onions

2 stalks of Celery *(with leaves is best)*

Thyme

1 – 2 Bay Leaf

A few Cloves

Red Wine

*Add 1 TBLSP Sugar (if wine is acidic)*

Oil for frying

Flour for Roux (thickener)

If you want to add ***mushrooms***, fry in a pan first and when they are almost cooked, take a spoonful of sauce through a strainer, bring to a boil in another pot with butter, then add to meat before serving

If you want to ***serve later***, bring the finished product to a boil, remove some fat, let cool and refrigerate.

**Directions**

1. Remove grizzle from meat (fat and nerves) and cut into bite-sized pieces
2. Take carrots, onions and celery and spices and cover with red wine and let stand overnight
3. Drain in the morning and keep the liquid
4. Fry up the vegetables in a hot pan with oil to get color quickly. Take off heat and put aside.
5. Fry up the spices (le garniture) and when they have a little color, add the meat until it has color, then add sifted flour. Flour needs to cook and not clump.
   * Best to use less flour in the beginning, can add more and reboil to thicken later
6. Add the marinade
   * Liquid should cover the meat. If not, add water until covers
7. Mix once, bring to a boil
8. Once boils, remove from heat and cook slowly and on lower heat with a lid or cover
9. Cook at least 1 ½ to 2 hours
10. Keep it under a boil or it tends to stick
11. When meat is tender, remove everything with a wire strainer and put meat in a serving platter.
12. Mix vegetables and marinade and add salt and pepper to taste
13. Once marinade is to taste, pass through strainer on top of the meat and it is ready to serve.

**Veal Stew / White Stew of Veal**

***Yield*:** Family size

**Ingredients**

Veal Shoulder, *mostly breast and bones in*

1 Onion

2 Carrot

Flour

Lemon Juice

Salt

Pepper

Egg Yolk

Heavy Cream  
Nutmeg

Lemon Juice

Butter

Button Mushrooms

(blanch ahead of time so nice and white)

MUST BE COOKED SEPARATELY

Serve with plain rice or fettuccini usually

For rice, fry with chopped onion and butter and use

**Directions**

1. **asdqq**
2. **as**
3. **Asd**
4. **asasdd**
5. **aasda**
6. asdq

*TIPS*

The best CHEESE is not pasteurized and has nothing removed.

For CRÈME BRULÉE, use cane sugar because it is less sweet but becomes more caramelized.

Buy MELONS that begin to crack at the ends.

It is NOT good when SHRIMP are red.

To make perfect BROCCOLI, put in cold water, bring to boil, then take off the heat and let sit with cover on until desired softness. It stays beautiful green color and does not brown.