



## Celebrating Julia Child Fall Flavors

### Menu

French Onion Soup  
*Soupe à l'oignon*

Veal Scallopini with Hunters Sauce  
*Escalopes de Veau Chasseur*

Wild Rice

Braised Celery Root  
*Céleri-Rave Braisé*

Van Duzer Pinot Noir, Dijon Blocks, 2005, Willamette Valley

All recipes adapted from

*"Mastering the Art  
Of  
French Cooking"*

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# French Onion Soup

6-8 Servings

1 ½ # or about 5 cups Yellow Onions, thinly sliced  
3 Tbsp Butter  
1 Tbsp Oil  
1 tsp Salt  
¼ tsp Sugar  
3 Tbsp Flour  
2 qts Brown stock  
½ c White wine, dry  
Salt  
Pepper  
3 Tbsp Cognac or brandy  
Baguette bread  
Butter  
Swiss cheese, shredded

## Method

Cook the onions slowly with the butter and oil in a covered pot  
Uncover and add salt and sugar. Cook for 30 to 40 minutes or until onions are nicely browned  
Add flour and stir for 3 minutes  
Add the brown stock and the wine  
Simmer, partially covered for 30 to 40 minutes more  
Season with salt and pepper

For the Croutons:

Slice the baguette about 1-inch thick and butter the slices  
Bake in oven until lightly browned  
Top with the cheese and bake until the cheese is melted

# Veal Scaloppini with Sauce Chasseur

Serves 6

12 Veal medallions, pounded thin  
1 Tbsp Butter  
1 Tbsp Oil  
¼ c Shallots, minced  
¾# Tomatoes, peeled, seeded, and chopped  
1 Garlic clove, smashed  
¼ tsp Salt  
Pinch of pepper  
½ tsp Tarragon, chopped  
½ c White wine  
½ c Brown stock  
½ # Mushrooms, sliced  
2 Tbsp Butter  
1 Tbsp Oil  
Salt  
Pepper

## Method

Dry the veal with a paper towel and season with salt and pepper  
Heat oil and butter in pan  
Add veal and brown on both sides. Remove  
Add the shallots and cook for 1 minute, add more butter if necessary  
Add the mushrooms and cook until tender, add more butter if necessary  
Add the tomatoes, garlic, seasonings, and tarragon. Cover and simmer for 5 minutes  
Pour in the wine and the brown stock, bring to a boil and then simmer  
Add the veal medallions back to the sauce and simmer

# Wild Rice Pilaf

Serves 6 to 8 people

350° oven

1 ½ c Wild rice  
3 qts Boiling water  
1 ½ Tbsp Salt  
3 Tbsp Carrot, diced small  
3 Tbsp Onion, diced small  
3 Tbsp Celery, diced small  
4 Tbsp Butter  
1 ½ c Brown stock  
1 Bay leaf  
¼ tsp Thyme  
Salt  
Pepper

## Method

Drop the rice in boiling water and boiled uncovered for 5 minutes. Drain  
Cook the vegetables in the butter with out browning  
Add the rice and cook for 2 minutes  
Add the stock, bay leaf, thyme, and seasonings. Bring to a boil, cover, and place in oven for 30 to 35 minutes or until the rice is tender and has absorbed all the liquid. Add more liquid if necessary  
Discard the bay leaf and fluff with a fork

# Braised Celery Root

Serves 6 to 8

350° oven

2 # Celery root

¼ # Bacon

2/3 c Onion, minced

1 Tbsp Butter

1-1 ½ c Brown stock

Salt

Pepper

Aluminum foil, buttered

2 Tbsp Parsley, minced

## Method

Peel the celery root and slice 1/2-inch thick

Place in boiling salted water to cover and boil slowly for 5 minutes, drain

Cut the bacon into 1/4 -inch dice and simmer in a quart of water, drain

Cook the onions and bacon in butter slowly in the casserole for 10 minutes without browning, remove from pan

Arrange the celery root in the casserole and spread the onion and bacon over it

Pour in enough liquid barley to cover and season lightly

Bring to a simmer, cover loosely with the buttered aluminum foil and bake for 1 hour, basting 2 or 3 times

It is done when tender, has browned lightly, and the liquid has almost evaporated

Sprinkle with parsley