

BISTRO BRIEFS

FROM M.A.D. FOODS

[quick inspirations for the intuitive cook]

HEARTY BACON-CORN CHOWDER

Make this ahead to have on hand for weekend guests.

2 Tbs. Aux Délices des Bois Bacon Fat

1 onion, coarsely chopped
1 stalk celery, coarsely chopped
2 ears of corn, shucked, cobs not discarded
4 cups chicken broth
¾ cup ½-inch cubes potatoes
1 tsp. thyme
Salt and pepper to taste
¼ - ½ cup heavy cream
2 scallions, finely chopped
1 Tbs. fresh parsley

Aux Délices des Bois Roasted Garlic Butter

In a heavy bottomed pot, heat bacon to sizzling. Sauté onion and celery over medium heat until soft, about 2 minutes. Add corncobs, broth, potatoes, thyme, salt, and pepper. Cook at medium low until potatoes are soft, about 20 minutes. Remove and discard corncobs, add corn kernels, and stir in the cream. Cook another 3 minutes. Garnish with scallions and parsley. Add a knob of Roasted Garlic Butter for extra flavor.

GRILLED CHEESE WITH DUCK FAT

Just one more reason to stock up on fresh/frozen Duck Fat from the dairy department, or a serious jar of Duck Fat where you shop for oil. Pickles are a great accompaniment.

1 Tbs. Aux Délices des Bois Duck Fat

2 slices favorite bread, buttered on one side with Aux Délices des Bois Black Truffle Butter
Favorite melting cheese

Melt the Duck Fat to spitting hot in a small skillet. Lay one slice bread in the pan, buttered side up. Add the cheese and top with the remaining bread. Cook until bread is deliciously crispy. Flip and repeat.

BRISKET WITH BEEF TALLOW

We're not gonna tell the experts how to smoke and grill! Here's how to step up the tenderness and preserve the juicy flavors of your favorite recipe.

1 whole brisket, flat and or flap
1 cup Aux Délices des Bois Beef Tallow at room temp
Brine and seasoning as desired

Trim the fat cap and remove completely from the point. Leave 1/4" fat cap on the flat. Trim any large chunks of hard fat from the surface of the brisket. Mix the beef tallow with your seasonings. Inject the seasoned tallow into the flat. Proceed per your favorite recipe.

