

## SHOW 515

**POULET A L'ANANAS  
CHICKEN WITH PINEAPPLE**
**POMMES DE TERRE AUX NOIX DE CAJOU  
POTATO AND CASHEW NUT SALAD**
**JALOUSE AUX FRUITS  
FRUIT FILLED PUFF PASTRY TART**

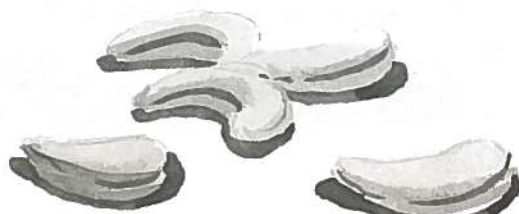
An interesting combination of contemporary French recipes is the subject of today's menu. Our main course is baked chicken with pineapple slices as the flavor enhancer. The skin is gently lifted from the breast and the thighs of the bird and slices of pineapple are placed between the skin and flesh. This not only flavors the chicken but keeps it moist. Additional slices of pineapple are heated in the cooking liquids and accompany the bird on the serving platter.

Bite size pieces of potatoes are boiled in vinegared water (this helps the potatoes stay whole), and are combined with a vinaigrette dressing while still hot. Refrigerated to marinate and cool, the potatoes are joined with cashew nuts at serving time and surrounded with tomatoes on a bed of lettuce.

Apples and mincemeat are baked in puff pastry for a flaky French dessert known as a Jalouise.

**POMMES DE TERRE AUX NOIX DE CAJOU**
**POTATO AND CASHEW NUT SALAD**

2 lbs	Potatoes, peeled and cut into bite size pieces	• Boil the potatoes in salted water with the vinegar about twenty minutes.
1 tbs	White vinegar	• Drain.
1/3 cup	Cider vinegar	• Blend together the cider vinegar, mustard, salt and pepper.
2 tsp	Dijon mustard	• Whisk in the olive oil.
	Salt and pepper	• In a large bowl combine the potatoes and vinaigrette.
2/3 cup	Olive oil	• Toss well and refrigerate for thirty minutes.
1 head	Soft leaf lettuce	• Cover a serving platter with the lettuce leaves.
1/3 cup	Cashew nuts	• Add the cashews to the potatoes.
6 small	Tomatoes, peeled and cut into quarters	• Toss well and place over the lettuce.
2 tbs	Parsley, chopped	• Surround with the tomato quarters.
		• Garnish with the chopped parsley.


**POULET A L'ANANAS**
**CHICKEN WITH PINEAPPLE**

1 4-lb	Chicken
12 slices	Pineapple
4 tbs	Butter
4	Shallots, chopped
	Salt and pepper
1 cup	Pineapple juice

- Gently lift the skin from the breast and thighs of the chicken.
- Place a slice of pineapple under the loosened skin.
- Truss the chicken with kitchen string.
- Lightly brown the chicken in butter on all sides.
- Add the shallots.
- Salt and pepper the chicken.
- Add the pineapple juice.
- Transfer to a 375 degree oven for one and one-half hours, basting frequently.
- Place the chicken on a serving platter and keep warm.
- Strain the cooking liquids into a saucepan.
- Add the remaining slices of pineapple.
- Heat for five minutes.
- Arrange the pineapple slices around the chicken.
- Pour the cooking juices over the chicken.

**JALOUSE AUX FRUITS**
**FRUIT FILLED PUFF PASTRY TART**

1 1/2 lbs	Apples, peeled, cored and diced
2 tbs	Water
8 ozs	Mincemeat
2 sheets	Puff pastry, 9 by 12 inches
1	Egg yolk, beaten
3 tbs	Honey

- Cook the apples in water about five minutes until tender.
- Let cool.
- Add the mincemeat and blend well.
- Spray a cookie sheet with non-stick spray.
- Place one sheet of pastry on the cookie sheet.
- Spread the apple/mincemeat mixture on the pastry, leaving a three-fourth inch border.
- Moisten the border with some of the egg.
- Fold the second pastry sheet over on itself lengthwise.
- With the folded edge toward you make parallel cuts up to three-fourths inch from the other edge.
- Place the folded pastry sheet over the apple/mincemeat mixture matching the opposite edge.
- Gently unfold the pastry sheet so that the remaining apple mixture is covered.
- With the back of a knife make indentations on the side of the pastry matching the cuts in the top.
- Glaze the top with the remaining egg. (Do not let egg go down the sides. The pastry will not rise evenly).
- Bake at 450 degrees for thirty minutes.
- Remove to a serving platter.
- Sprinkle with honey.