

Today's meal, while French in character, is a fun meal full of surprise. In fact, our first course is called Brochettes Surprise. Large mushrooms are stuffed with an herbed butter and joined together with a tooth-pick. Breaded with egg and bread crumbs (I use seasoned bread crumbs), they are deep fried to form a crispy exterior. When eaten they release their aroma and flavor of garlic, parsley, and butter. Often served as a first course, I find them a good companion to our main dish.

Pork and fruit have an affinity to each other, especially apples, prunes, and peaches. Today's meal pairs fatless pork filets with orange sauce and orange segments. Accompanied with a little rice and some spinach sauteed in butter, we have a very colorful dish that will bring raves.

Another surprise is our potato dish-Pommes de Terre Souffles-Baked Potato Souffle. Souffles are those light and airy mixtures which rise when heated due to air that has been whipped into the egg whites and incorporated into another mixture. Our mixture is the mashed potato pulp, enriched by egg yolk and seasoned with sage and grated apple. It is a surprise that you will long remember.

BROCHETTES SURPRISE MUSHROOM SURPRISE

2 cloves Garlic, chopped
2 tbs Parsley, chopped
6tbs Butter, softened
Salt and pepper
24large Mushrooms of equal size
2 Eggs, beaten with a pinch of salt
Bread crumbs
Oil for deep frying

- Blend together the garlic, parsley, butter, salt, and pepper.
- Remove the stems from the mushrooms and use for another use.
- Place a little of the butter mixture in the center of each mushroom cap.
- Join two mushrooms together with a toothpick.
- Pass the mushrooms in the egg.
- Roll in the bread crumbs.
- Repeat the egg wash and the bread crumbs.
- Refrigerate 1 hour.
- Deep fry in 2 inches of oil about 5 minutes.
- Remove to a paper towel.
- Place on a service plate.
- Makes 12 surprises.

FILET DE PORC A L'ORANGE PORK FILETS WITH ORANGE SAUCE

2 1/2 lbs Pork filets
Salt and pepper
1/2 cup Flour
4 tbs Butter
3 tbs Orange juice
Zest of two oranges
1/2 cup Cream
Orange segments from the above oranges

- Cut pork filets into ~ inch slices.
- Salt and pepper then dust with flour.
- Saute the filets in butter about 5 minutes, turning once.
- Remove filets and keep warm.
- Add the orange juice and zest to the pan.
- Salt and pepper.
- Add the cream and bring to a boil.
- Return the pork filet to the pan.
- Heat for about ~ minute.
- Place the filets and their sauce on a serving platter.
- Garnish with the orange segments.

NOTE: Serve with rice and spinach sauteed in butter.

POMMES DE TERRE SOUFFLEES BAKED POTATO SOUFFLE

4 large Baking potatoes
2 Egg yolks
Salt and pepper
1/2 tsp Sage
1 Apple, peeled, seeded, and grated
4 tbs Butter
2 Egg whites

- Baked potatoes at 375 degrees on a cookie sheet for 1 1/2 hours.
- Remove from the oven.
- Cut in half.
- Remove the pulp with a small spoon.
- Mash pulp with a fork or run through a ricer.
- Add the egg yolks, salt, pepper, sage, grated apple, and butter.
- Beat the egg whites until stiff.
- Fold into the potato mixture.
- Fill the potato shells.
- Raise oven temperature to 425 degrees.
- Bake potatoes 15 minutes longer.