

Delicious Classic French Recipes You Can Make at Home

Spiced Duck Rillettes (Rillettes de Canard)

Serves 8-10 | Prep time 15 minutes plus approximately 24 hours for chilling | Cook time 2 hours

Ingredients

- 2 pounds duck legs
- ¼ cup coarse ground salt
- 1 tablespoon fresh ginger, grated
- ½ teaspoon ground cloves
- 1 tablespoon orange zest
- 2 tablespoons fresh thyme, chopped
- 8 cups duck stock
- 2 sprigs fresh rosemary
- 6 cloves garlic
- 2 star anise pods
- 1 tablespoon pink peppercorns
- 2 tablespoons Grand Marnier or orange flavored liqueur
- ⅔ cup duck fat, melted
- Assorted toasts and crudités for serving
- Additional rosemary sprigs for garnish, if desired

Directions

1. In a bowl, combine the salt, ginger, cloves, orange zest, and thyme to create a rub.
2. Liberally pat the spice rub over the surface of the duck legs. Place the duck legs in a dish, cover, and refrigerate for 8-12 hours.
3. In a stock pot, combine the duck stock, rosemary, garlic, star anise, and pink peppercorns. Add the duck legs, and bring to a boil over medium-high heat.
4. Reduce the heat to medium-low, cover, and let simmer for 2 hours, or until the duck is fall-off-the-bone tender.
5. Turn off the heat, and let cool to room temperature before placing the entire stock pot in the refrigerator for 12 hours, or overnight.
6. Skim the fat off of the top of the stock, and remove the duck legs. Remove any skin and excess fat, and completely shred all of the duck meat. Discard the bones, and transfer the meat to a bowl.
7. Combine the duck meat with the orange liqueur and 1-2 tablespoons of the chilled duck stock from the stock pot.
8. Lay out four large serving ramekins, and firmly pack in the shredded duck meat. Press down until tightly compacted.
9. Melt the duck fat over low heat. Pour the melted duck fat into each of the ramekins. Cover tightly and chill for several hours, or until firm.
10. Remove from the refrigerator, and using a knife, gently slide the rillettes from the ramekins, skimming off the excess layer of solidified fat, if desired.
11. Garnish with fresh rosemary sprig, if desired. Each ramekin serves approximately 2 as an appetizer.

Chicken with 40 Garlic Cloves (Poulet aux 40 Gousses d'Ail)

Serves 4 | Prep time 20 minutes | Cook time 1 hour 45 minutes

Ingredients

- 1 tablespoon olive oil
- 40 cloves garlic, about 3 heads of garlic
- 1 large whole chicken, about 3 ½ to 4 pounds
- 1 tablespoon apple cider vinegar
- Salt and black pepper
- 1 onion, sliced thick
- 1 teaspoon dry thyme or 1 tablespoon fresh thyme
- 1 cup white wine
- 2 tablespoons heavy cream
- 1 tablespoon cognac

Vegetables (optional)

- 12 trimmed carrots
- 4-6 white turnips, trimmed and quartered
- 12 baby potatoes (optional)

Directions

1. Preheat the oven to 400°F. Prepare a Dutch oven or metal baking pan by brushing the bottom and sides with olive oil.
2. Peel the garlic cloves. You can blanch them for 1-2 minutes in boiling water. It makes it easier to peel.
3. Wash the chicken insides under cold running water. Drain and pat dry with paper towels. Brush the skin and the inside of the chicken with apple cider vinegar. Season generously with salt and black pepper.
4. Arrange the onion slices to the bottom of a Dutch oven or baking pan. Add the chicken on top of the onions. Arrange the garlic all around the chicken. Season the chicken generously with salt and freshly cracked black pepper and thyme. Add the white wine all around the chicken. Arrange the carrots, and potatoes and turnip around the chicken. Cover and bake for 1 hour.
5. After an hour, uncover and continue cooking for 45 minutes. The chicken is done once the vegetables, if used, are tender and the internal temperature of the chicken at its thickest part reads at least 165°F on a meat thermometer.
6. Once the chicken is cooked, remove it from the oven and place it on a serving plate and all the vegetables all around the chicken. Cover lightly with foil to keep warm.
7. In the meantime, prepare the sauce. Place the Dutch oven or pan on the stovetop. Add the cognac and the cream and bring to a boil over high heat. With a whisk or wooden spoon, stir to release the browned bits of flavor stuck to the bottom of the pan. Reduce heat to medium and let simmer until the sauce thickens about 2-3 minutes. Taste and adjust seasoning with salt and pepper, if needed.
8. Serve the chicken and veggies warm with the sauce on the side.

Skirt Steak with Shallot Sauce (Bavette à l'Échalotte)

Serves 2 | Prep time 25 minutes | Cook time 15 minutes

Ingredients

- 2 8-ounce skirt steaks
- Kosher salt
- Freshly ground black pepper
- 6 shallots
- Unsalted butter
- Olive oil
- 2 tablespoons balsamic vinegar
- 1 cup red wine

Directions

1. Take the meat out of the refrigerator. Season generously with kosher salt and freshly ground black pepper, and let rest for 10-15 minutes to bring to room temperature. In the meantime, prepare the shallots. Peel and cut them into thin slices.
2. Warm a little butter and a little olive oil in a heavy-bottomed frying pan over medium-high heat. The pan should become hot enough to sear the meat. Place the steaks in the pan. Cook for 2 minutes or 2 min 30 to brown the meat well, then turns over. Let cook another 2-3 minutes. Reduce the heat to medium and cook for another minute. Remove the steak from the pan and then let the steaks rest on a plate. Cover loosely with foil just to keep warm.
3. Meanwhile, add olive oil and butter to the pan and fry the shallots on medium-high heat for 2 minutes to color them well. Then lower the heat to low heat and continue cooking for 3-4 more minutes, or until tender. Remove the shallots from the pan and place them with the steaks. Deglaze the pan with balsamic vinegar and red wine. Add a little butter to bind the sauce. Let the sauce reduce by half on high heat, about 3 minutes.
4. Serve the steaks with the shallots and pour some sauce on top.

Beef Burgundy Stew (Boeuf Bourguignon)

Serves 8 | Prep time 15 min. | Cook time 2 hours 30 min.

Ingredients

- 4 pounds beef sirloin tips, cut into chunks
- 2 tablespoons olive oil
- 3 carrots, peeled and halved
- 2 onions, peeled and halved
- 5 cloves garlic, crushed and chopped
- ¼ cup all-purpose flour
- 3 cups red wine
- 4 cups beef stock
- 1 bouquet garni (bay leaf, parsley stems, and thyme sprigs, tied in cheesecloth)
- 6 slices bacon, chopped
- 40 baby onions, peeled
- 1 pound small, whole mushrooms
- ½ cup water

Directions

1. Preheat the oven to 350°F.
2. Place a Dutch oven over medium-high heat and heat the olive oil. Working in batches, brown the meat chunks on all sides, removing them to a platter as you go.
3. When the meat is done, add the carrots and onions to the pot and cook until softened, about 5 minutes. Add the garlic and cook one more minute.
4. Stir in the flour and mix until the vegetables are well coated and the flour begins to brown, about 2 minutes.
5. Pour in the wine and beef stock, and mix. Add the bouquet garni. Add the beef, cover, and place the pot in the oven. Bake for 2 hours.
6. Meanwhile, cook the bacon in a medium skillet over medium heat until crisp. Using a slotted spoon, remove it to a plate lined with a paper towel.
7. Add the onions to the bacon fat and cook until they are nicely browned. Remove them to a bowl, and cover. Brown the mushrooms and then add them to the onions.
8. To the skillet, add the water and stir to deglaze. Let it simmer and reduce a little, and then pour it over the onions and mushrooms.
9. When the meat is cooked, remove it from the pot. Strain the liquid and discard the vegetables. Simmer the broth until it is thick enough to coat your spoon, about 15 minutes.
10. Stir in the meat, bacon, onions, and mushrooms with their juices. Cook on low for 10 minutes, until the onions are tender.

Mussels with White Wine (Moules Marinières)

*Serves 6 as an appetizer | Prep time 10 minutes |
Cook time 15 minutes*

Ingredients

- 2 pounds mussels, washed, with beards removed
- ¼ cup butter
- 4 cloves garlic, crushed and minced
- ½ cup dry white wine
- 2 teaspoons sherry vinegar
- ¼ cup fresh parsley, chopped
- 1 tablespoon fresh thyme, chopped
- 1 teaspoon cornstarch
- ½ teaspoon salt
- 1 teaspoon coarse ground black pepper

Directions

1. Heat the butter in a deep skillet over medium heat.
2. Once the butter has melted, add the garlic and sauté until 2 minutes.
3. Add the white wine, sherry vinegar, parsley, and thyme. Stir lightly until mixed.
4. Add the mussels to the skillet and increase the heat to medium-high. Bring the liquid to a boil and cook until the mussel shells open, approximately 5 minutes.
5. Remove the opened mussels and place them on a serving platter. Discard any mussels that have not opened.
6. Place the cornstarch in a small cup and add a bit of the cooking liquid. Whisk until thin paste forms. Add the cornstarch paste to the cooking liquid and whisk gently.
7. Cook, while stirring, until the sauce thickens just slightly.
8. Season the sauce with salt and black pepper.
9. Pour the sauce over the mussels and serve immediately.

Stuffed Mushrooms (Champignons Farcis)

Serves 6 | Prep time 15 minutes | Cook time 15 minutes

Ingredients

- 4 slices bacon, finely chopped
- 1 small sweet onion, minced
- 1 pound medium mushrooms, whole
- 1 cup gruyere, shredded
- ½ cup soft breadcrumbs
- ⅛ teaspoon oregano
- ¼ teaspoon salt

Directions

1. Preheat the oven to 375°F, and lightly grease a baking pan.
2. Place the bacon in a medium skillet over medium heat, and add the onion. Cook, stirring often.
3. Meanwhile, remove the stems from the mushrooms. Dice them up and add them to the pan.
4. When the bacon is finished to your liking, remove the skillet from the heat. Stir in the remaining ingredients.
5. Spoon the filling into the mushroom caps, and arrange them on the baking sheet.
6. Bake for 10 minutes, until golden and delicious.

Tatin Pie (Tarte Tatin)

Serves 8 | Prep time 15 minutes | Cook time 50 minutes

Ingredients

- ½ cup granulated sugar
- 2 tablespoons water
- 3 tablespoons butter
- 6 apples, peeled, cored, and quartered
- 1 pie crust, 11-inch diameter

Directions

1. Preheat the oven to 400°F.
2. In an 11-inch oven-safe skillet (preferably cast iron) bring the sugar, water, and butter to a boil. Cook until it begins to brown.
3. Stir in the apples until they are well coated and cook for 3 minutes.
4. Arrange the pastry over the apples and cut a few small vents for steam.
5. Transfer the skillet to the oven and bake for 50 minutes.
6. Let it cool for 10 minutes, and then place a serving plate over the top. Invert the pan to transfer the pie onto the plate.

***These recipes and more can be found in Florence Parisien's *Mais Oui! Easy French Cookbook: Classic French Recipes to Make at Home*. To download a copy, click on the cover or click [here](#).

