Welcome to Recipes

intro to recipes

list of recipes by type

Recipe by Service

Apéritif, canapé, amuse bouche, starter, entrée & hors d'oeuvre

An hors d'oeuvre is something served before meal it might be a bite or two and it might be passed around instead of on the table.

A can of ??? is a type of hors d'oeuvre that's probably on some kind of cracker or toast and may be served at something like a cocktail party with no expectation of a following meal.

An appetizer is really just something meant to stimulate your appetite unfortunately we have things like nachos and hot wings that are actually pretty filling. If you're having a fancy dinner but appetizer would probably just be called the first course and it wouldn't be something as heavy.

An amuse bouche is just something to keep you from starving at the table and as the title implies amuse you. This isn't something you order this is something the chef may send out generally or may send out if your order is taking longer than usual and it might be one or two bites probably something unique like something the chef stumbled across at the market. Because you don't pay for this it's something that Chef can really get creative with. It may be the one thing that allows him to keep being a chef at someone else's restaurant.

Entree / Starter

- **green_olive_salad**
- lucious large green olives
- small sliced garlic
- small thin slices of lemon peel
- olive oil
- white wine vinegar
- fresh herbs
- oregano
- small amount of harissa

- **tapenade noir**

Main Plate

French Winter Dishes

French cuisine offers a variety of hearty and comforting dishes perfect for the winter season. French winter dishes tend to include a lot of cheese, heavy sauces, meat, and potatoes, everything that promises to warm up the insides.

A lot of the French winter dishes are actually inspired by the France's culture of skiing. With many excellent ski resorts in the French Alps, a gathering with friends and family over a sumptuous cheesy fondue or a hearty tartiflette is a must.

- **Fondue Savoyarde**: This dish involves melting a combination of cheeses like comté, beaufort, gruyère, and emmental in white wine and garlic, then dipping bread into the mixture. It's a classic and indulgent meal, especially popular in the Savoie region.
- **Raclette**: Similar to fondue, raclette involves heating cheese slices and scraping the melted cheese over potatoes, ham, and saucisson. It's a simple yet rich meal, often enjoyed with a raclette machine.
- **Aligot**: A mashed potato dish with a high proportion of cheese, butter, and cream, making it very rich and stringy. It's a staple comfort food in the Auvergne region.
- **Tartiflette**: Originating from the Savoie region, this dish is made with potatoes, onions, lardons, and a whole wheel of reblochon cheese melted on top. It's a hearty and comforting meal, perfect for cold weather.
- **Boeuf Bourguignon**: A rich and hearty beef stew made with beef, onions, carrots, celery, and pancetta, all cooked in red wine. It's a classic French dish that warms the soul.
- **Cassoulet**: A hearty bean stew from the Languedoc region, featuring beans, various meats like Toulouse sausage, duck confit, and pork, all cooked together in a tomato sauce.
- **Petit Salé aux Lentilles**: This dish combines ham hock, lentils, and smoked sausage, creating a deeply savory and comforting meal.
- **Choucroute Alsacienne**: A traditional dish from Alsace, featuring sauerkraut with a variety of salted meats, sausages, and potatoes. It's a filling and warming meal, often served with a side of red wine.
- **Hachis Parmentier**: A French version of shepherd's pie, made with mashed potatoes on a base of minced beef, then cooked in the oven until golden. It's a simple yet satisfying dish.
- **Confit de Canard**: Duck preserved in its own fat, then fried and served with duck-fat fried potatoes. It's a rich and indulgent dish, perfect for special occasions.
- **Coq au Vin**: A chicken slow-cooked with vegetables in a stew with wine sauce to tenderize it and bring out the flavors. It is a sumptuous dish at any time of the year, but especially in winter
- **Pot au Feu**: Pot au feu is a traditional French dish including meat, vegetables and herbs all cooked together in a nourishing stew. The name "pot au feu" in French means "pot on fire", and as you can imagine, the recipe dates back centuries.
- **Vin Chaud** - Whether it is called Vin Chaud, Glühwein, or Glögg, or whatever it is called, this classic mulled wine recipe is a perfect treat for Christmas and your winter holidays. On those freezing cold winter nights, there is nothing like having a warm cup of vin chaud in your hands.

Recipes - Main Plate

- **Braised Winter Vegetables**
- **Pot au Feu - Classic**

- **Pot au Feu - Vegetarian**
- **Coq au Vin**
- **Massaman Curry**
- **Hearty Make-ahead Breakfast Gratin**

Dessert

- **Clafouti** The easy French dessert that's perfect for using up summer fruit. Nothing like cobblers or crisps, clafoutis is decidedly more elegant yet even simpler to make. Use whatever fruit you have on hand — cherries are classic. Even frozen fruit will complement this dish.

Pantry Recipes — Emergency, Convenience & Low-Energy Meals

Everyone has days when a trip to the supermarket is impossible, energy is low, or the fridge is nearly bare. A well-stocked pantry turns those moments into no-drama meals. Pantry cooking is a practical skill — part planning, part creativity — that saves money, reduces food waste, and keeps you fed with the least possible stress.

See this detailed section on Pantry Recipes

Recipe Models

Feel free to edit and copy these models to modify for your own use.

How to Boil Water
Hound Dog Steak
Vegetable Barley Soup

Explain the flow of

- ingredients - what are the best? How to save
- recipes - recipes are composed of ingredients
- products - are those items that are stand-alone and may or not be included in a menu such as purchased items water, wine, bread
- menus - menus are composed of several dishes

welcome to products ready to eat

finished products ready to consume

- water
- Drinking Water in France
- water sparkling

Dijon mustard

sidebar

eat

Spaghetti alla Puttanesca

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Last update: **2026/09/20 08:05**