

LIFE OF RILEY



Personal Chef Service



Spring and Summer Menu

2008

Chef Stephanie Riley

Chicken

Chicken with Ground Cashews

Chicken breasts pounded thin, dredged in flour and pan-seared, then served with a thick sauce of finely ground cashews, shallots, garlic, thyme, chicken stock and honey.

Herb-Grilled Thai Chicken Breasts

Grilled chicken breasts which have been marinated in a pureed mixture of basil, mint, cilantro, ginger, garlic, soy sauce, fish sauce, oil, brown sugar and Serrano chiles.

Chicken with Sugar Snap Peas and Spring Herbs

Chicken breast cutlets lightly breaded with flour and sautéed then cooked with sugar snap peas and artichoke hearts in a chicken stock sauce flavored with a little Dijon mustard, a splash of champagne vinegar, and freshly chopped chives and tarragon.

Greek Chicken with Capers and Israeli Couscous

Cubes of chicken cooked into a Greek herb, caper, lemon and olive oil sauce with sautéed red bell peppers, garlic, and scallions, then served with pasta-like pearl couscous tossed with the herb, caper, lemon sauce, and wilted baby spinach, and topped with feta cheese. This is a complete meal with no additional sides.

Peruvian Grilled Chicken Thighs

Chicken thighs marinated in a mixture of lime juice, soy sauce, garlic, cumin, paprika and oregano, then grilled to tender perfection.

Chicken Tetrazzini

Poached bite-size pieces of chicken breast with herb-roasted mushrooms, onions and green peas in a milk, chicken stock, and white wine sauce with thyme, parsley and Parmesan cheese, served over linguine noodles.

Chicken and Sausage Gumbo

Pieces of chicken breast and Andouille sausage cooked into a Creole stew with celery, red bell pepper, onion, garlic, tomatoes, scallions and white rice.

Chicken Breasts Stuffed with Ham and Boursin

Boneless, skinless chicken breasts stuffed with slices of ham rolled up with herb and garlic Boursin cheese inside, then pan-seared and finished in the oven with a little basting sauce of Worcestershire, lemon and butter .

Chicken Stir-Fry with Asparagus and Cashews

Pieces of chicken breast stir-fried with asparagus and cashews in a sauce made of fish sauce, oyster sauce, lime juice, chicken stock, basil and chives, and served over rice.

Chicken Provençal

A classic French country dish of chicken thighs braised in a tomato sauce with garlic, white wine, Niçoise olives, capers, basil, and a few minced anchovies (optional).

Mexican Chicken Pozole Verde

A Mexican stew with pieces of poached chicken, hominy, and a pureed soup base of tomatillos, onions, Poblano peppers, jalapenos, garlic, cilantro, oregano, and chicken stock served garnished with avocado, sour cream and lime wedges.

Chicken Breasts with Carrots, Asparagus and Morel Mushroom Sauce

Pan-seared chicken breasts with julienne carrots, asparagus, sliced morel mushrooms in a sour cream and chicken stock sauce with parsley.

Chicken with Brie, Apricot Preserves, and Almonds

Chicken cutlets pounded thin and browned in a pan, then topped with brie cheese, apricot preserves, and sliced almonds and baked in the oven.

Chicken Goulash

Chicken thighs braised in a Hungarian sauce of paprika, tomato, and chicken stock, with onions, carrots, celery, garlic and herbs, then served over buttered egg noodles.

Turkey

Andouille Turkey Sausage with Black Lentils and Artichokes

A healthy and really delicious blend of flavors with a hint of Cajun, this stew includes black Beluga lentils cooked together with chunks of artichokes, spicy Andouille turkey sausage (or pork), onions, garlic, chopped sage, oregano, crushed red pepper, and chicken stock, then is finished with a dash of buttermilk for tangy creaminess.

Turkey Cutlets with Proscuitto and Caper Sauce

Proscuitto slices sandwiched between two, thinly-sliced turkey cutlets and breaded with Panko breadcrumbs and pan-fried, then served with a sauce of chopped capers, garlic, olive oil and red wine vinegar.

Jewels Jasmine-Turkey Burgers

This is a Food Network prize winning recipe created by one of my personal chef friends. These burgers are made from ground turkey, jasmine rice, Panko breadcrumbs, scallions, eggs, chile pepper, and other Asian flavors, pan-seared and served on a bun with homemade wasabi mayonnaise and cucumber and red onion relish.

Turkey-Date Meatballs with Lentils and Yogurt Sauce

Meatballs of ground turkey, chopped dates, breadcrumbs, eggs, and sesame seeds, baked in the oven and served with French green lentils cooked with garlic, thyme, cinnamon and tossed with olive oil and a splash of sherry vinegar, and a yogurt sauce with lemon and mint. This is a complete meal with no additional sides.

Beef

Jalapeño, Lime and Garlic Flank Steak Fajitas

Flank steak marinated in a mixture of lime juice, garlic, jalapeno powder, oil and other seasonings, then grilled or broiled to desired doneness and placed in flour tortillas with red onions and red bell peppers sautéed in the marinade, and topped with sour cream and salsa.

Filet Mignon with Salsa Verde

Pan-seared filet mignon steaks served with a rustic, chopped Italian herb sauce of parsley, capers, mustard, garlic, anchovies, vinegar, and olive oil.

Herbed Rib Roast

Tender and juicy bone-in standing beef rib roast coated in a rub of chopped rosemary, thyme, and garlic, and roasted to your desired doneness in the oven, then sliced into individual portions.

Miso-Marinated Skirt Steak

Skirt marinated in a pureed mixture of miso, sake, green onions, brown sugar, rice wine vinegar, and garlic, then broiled and served with the marinade as a sauce.

Adobo Flank Steak with Summer Corn-and-Tomato Relish

Flank steak marinated in a mixture of smoky chipotle chiles in adobo sauce, sherry vinegar, brown sugar, garlic, thyme, and spices, then grilled or broiled to perfection, sliced and served with Corn-and-Tomato Relish, with fresh corn, tomatoes, roasted red bell pepper in a vinaigrette.

Glazed Japanese Beef-and-Scallion Rolls

Very thinly sliced filet mignon rolled up with scallions and asparagus spears inside, marinated in a miso, mirin, sugar, ginger and soy sauce mixture, then broiled in the oven.

Swedish Meatballs

Ground beef and pork (optional) mixed with breadcrumbs, onion, egg, and seasonings to form meatballs which are browned and served in a beef stock and sour cream gravy over egg noodles.

Grilled Glazed Flank Steak

Flank steak glazed with a mixture of oyster sauce, balsamic vinegar, grainy mustard, and crushed red pepper flakes, and grilled or broiled to desired doneness and sliced.

Corn Pone Pie

Ground beef, pinto beans, tomatoes, onions, garlic, jalapenos, and chili powder baked in a casserole topped with corn bread batter until golden.

Pork

Herbed Pork Rib Roast

Tender and juicy bone-in pork rib roast rubbed in a mixture of chopped rosemary, thyme, and garlic, and roasted to tender perfection in the oven, and sliced into individual portions.

Oven-Barbecued Spareribs

Pork spareribs marinated in a homemade barbecue sauce made with ketchup, vinegar, onion, garlic, chili powder, brown sugar, vinegar, liquid smoke, Worcestershire, and Tabasco.

White Bean Soup with Andouille Sausage and Collard Greens

Cubes of spicy Andouille sausage cooked into a chicken stock soup with white beans, onions, garlic, a splash of vinegar and collard greens for some great southern flavors .

Vietnamese Glazed Skinny Pork Chops

Thin-cut pork chops marinated in a mixture of fish sauce, honey, garlic, and shallots, and broiled in the oven until caramelized.

Herb-Roasted Pork Tenderloin with Bourbon Gravy

Delicious, moist and tender pork tenderloin rubbed with thyme, oregano, caraway, finely chopped onion and garlic, roasted in the oven and drizzled with a pan gravy made from chicken stock, roux, scallions and a splash of bourbon.

Who Loves Ya Baby Back Ribs

Baby back pork ribs rubbed with a slew of seasonings – brown sugar, chili powder, ginger, chipotle, parsley, cumin, cayenne, Old Bay, thyme, onion – then wrapped in foil with a braising liquid or white wine, lemon, Worcestershire, honey and garlic, and baked in the oven until they fall apart.

Pork Tenderloin with Truffled White Bean Puree

White beans with rosemary, garlic, white wine and truffle oil, pureed and topped with slices of herb-crusting pork tenderloin.

Other Meats

Rack of Lamb Stuffed with Swiss Chard

Racks of lamb with a slit through the meat and stuffed with a sautéed mix of chopped Swiss chard, onions, raisins, sweet vermouth, and toasted pine nuts, then tied up and the rack is coated with an herb mustard, then roasted and sliced into double chops.

Merguez Lamb Patties

North African spicy lamb patties made with ground lamb, ground fennel seed, garlic, harissa, and spices, formed into patties and pan-fried.

Oven-Roasted Lamb Chops with Mint Chimichurri

Pan-seared and oven-roasted racks of lamb cut into chops and served with a refreshing herbal sauce of mint, jalapeno, shallot, garlic, red wine vinegar and olive oil.

Lamb Meatballs Simmered in Creamy Spinach Sauce

A Kashmiri dish of meatballs of ground lamb, ginger, cilantro, garlic, onion, garam masala, and coriander, cooked into a tomato sauce with cumin, cloves, star anise, garlic, onions, ginger, curry, spinach, and finished with yogurt for decadent creaminess.

Grilled Coconut-Curry Lamb Chops with Red Pepper Sauce

Lamb rib chops marinated in a mixture of coconut milk, chicken stock, rice vinegar, mirin, fish sauce, curry powder, peanut butter and Chinese mustard, then grilled and served with a pureed, roasted red pepper sauce.

Veal Smothered with Thyme and Olives

Veal cutlets marinated in white wine, then dredged in flour and pan-seared and served with a sauce loaded with sautéed sliced shallots, Spanish green olives, garlic, thyme, crushed red pepper, chicken stock and white wine.

Livi's Calves Liver

Calves liver that is pan-seared and then served with a sauce of chicken stock, sherry, a little redcurrant jelly, and finished with some sour cream and parsley.

Seafood

Cedar-Wrapped Salmon with Mushroom Pepper Ragout

Salmon filets topped with a sautéed mixture of mushrooms, sliced bell peppers, chives and balsamic vinegar, wrapped in a thin piece of cedar paper to infuse a great cedar flavor into the fish, and baked in the oven. I could also do just a plain cedar-wrapped salmon filet or can substitute your favorite vegetable and herbs for the mushrooms and peppers.

Buffalo Salmon

Salmon filets brushed with spicy Buffalo sauce (must include butter) and topped with crunchy Panko breadcrumbs and baked in the oven, then served with extra Buffalo sauce (this is the type of red, hot sauce Buffalo chicken wings are coated in).

Barbecued Shrimp with Cheese Grits

A complete low-country meal of large shrimp coated with a homemade barbecue sauce and grilled, then served with additional sauce and cheese grits made with old-fashioned grits, chicken stock, cheddar cheese, butter, and a dash of cream.

Braised Halibut with Peas a La Francaise

Halibut filets braised in a Dutch oven with spring green peas, sliced pearl onions, wilted, shredded lettuce, a little bacon, butter, fish stock and finished with fresh mint.

Crab and Corn Chowder

Lump crab meat and fresh corn off the cob cooked into a summery soup with onions, red bell pepper, celery, potatoes, Old Bay seasoning, chicken stock, and milk.

Salmon with Agrodolce Sauce

A classic Italian sauce of sautéed, sliced red onions, cooked in a balsamic vinegar reduction sauce with a dash of sugar, and finished with a pat of butter, then served topped with roasted salmon filets.

Barbeque Shrimp with Chili Honey Butter

Skewers of jumbo shrimp and zucchini ribbons brushed with a velvety chili honey butter and broiled in the oven.

Grilled Tuna with Smoked-Almond Romesco Sauce

Tuna steaks grilled on a grill pan and served with a pureed sauce of tomatoes, roasted red peppers, smoked almonds, bread, garlic, smoked paprika, sherry vinegar and olive oil.

Scallops with Roasted Cauliflower and Raisins

Scallops seared in a pan and served on top of roasted cauliflower tossed with plumped golden raisins, toasted pine nuts, shallots, tarragon, and a reduced balsamic vinaigrette.

Oven-Fried Catfish with Remoulade Sauce

A healthier, non-fried version of breaded catfish, this one is done in the oven with a cornmeal breading, and served with a Remoulade Sauce of low-fat sour cream, low-fat mayo, chopped cornichons, shallots, parsley, lemon juice and Tabasco.

Crisp Salmon with Lemony Spinach

Salmon filets coated in a Panko breadcrumb mixture seasoned with oregano, paprika, and onion, pan-fried and served with lemon and garlic spinach.

Shrimp Rendang

An Indonesian dish of large shrimp poached perfectly in a pureed coconut milk sauce with shallots, garlic, lemongrass, chile peppers, Kaffir lime leaves, and fish sauce.

Boursin and Crab-Stuffed Rockfish

Lump crab meat and decadent herb and garlic Boursin cheese stuffed into filets of rockfish, and served with a lemon butter sauce with herbs.

Black Cod with Olives and Potatoes in Parchment

Filets of black cod (when available) laying on a bed of thinly sliced potatoes on a sheet of parchment paper, then the fish is topped with lemon slices, garlic slices, Kalamata olive slivers, parsley and fresh oregano. The parchment paper is closed into a pouch and baked until the fish and potatoes are tender and all the flavors meld.

Curry Crab Rundown

Rundown is a classic Caribbean dish of coconut milk cooked down with onions, garlic, ginger, curry powder, tomatoes, hot habañero peppers, thyme, cilantro and lump crabmeat.

Sea Bass Fillets with Parsley Sauce

Fillets of sea bass coated in parsley breadcrumbs and pan-fried, then served with a pureed sauce of shallots, butter, chicken stock, crème fraîche, lemon juice, parsley and breadcrumbs.

Green Dragon Curry with Shrimp

A coconut milk curry with layers of flavors including a paste of shallots, garlic, chili peppers, lemongrass and ginger, mixed with a puree of mint, basil, and cilantro, then all cooked together with shrimp, green beans, bamboo shoots, fish sauce, fish stock, and other curry flavors, then served over rice.

Salmon with Lentils and Mustard-Herb Butter

Roasted salmon topped with a pat of compound butter flavored with tarragon, chives, grainy mustard, and lemon, and served with French green lentils cooked with leeks and carrots in a little more of the compound butter. This is a complete meal with no additional sides.

Pasta

Roasted Vegetable Lasagna

Roasted slices of zucchini, yellow squash, red and yellow bell peppers, carrots, and Portobello mushroom caps layered with lasagna noodles, marinara sauce, mozzarella cheese, and a ricotta and Parmesan cheese mixture, topped with mozzarella and baked in the oven until golden and bubbly.

Creamy Goat Cheese and Asparagus Orecchiette

“Little ear”-shaped pastas cooked with asparagus, red onions, crushed red pepper, lemon, chives, and melted goat cheese, then topped with Parmesan cheese.

Farfalle with Savoy Cabbage, Pancetta and Mozzarella

Bow-tie pasta tossed with browned bits of pancetta (Italian bacon), wilted, shredded Savoy cabbage, toasted pine nuts, thyme, garlic, diced fresh mozzarella, olive oil and Parmesan cheese.

Pesto Cavatappi with Parmesan Crusted Chicken Breast

Large spiral pastas coated in a basil pesto with a splash of cream with sautéed mushrooms and cherry tomato halves, and topped with slices of chicken breast pan-fried with an herbed, Parmesan flour breading. This is a complete meal with no sides.

Orecchiette with Chickpeas

“Little ear”-shaped pastas tossed in a sauce of chickpeas, tomatoes, garlic, onion, celery, carrots, crushed red pepper, and parsley.

Rigatoni with Pork Ragu

Rigatoni pasta with a ragu of ground pork cooked with tomato, red wine, onion, basil, mint, sage, rosemary, and fennel seeds.

Pappardelle with Porcini and Pine Nuts

Ribbon-like Pappardelle pasta noodles tossed in a sauce with sliced porcini and cremini mushrooms, toasted pine nuts, red onions, shallots, garlic, parsley, chicken stock, and finished with a little Parmesan cheese.

Tagliatelle with Duck Ragu

Pieces of chopped Muscovy duck breasts cooked into a pureed sauce with red wine, chicken stock, chopped tomatoes, onion, garlic, rosemary, and tossed with tagliatelle pasta.

Capellini with Shrimp and Creamy Tomato Sauce

Large shrimp seasoned with garlic and oregano and cooked into a sauce of tomatoes, cream, and vermouth, finished with a little lemon juice and served over angel-hair pasta.

Linguine with White Ragu

A rich but delicate pasta sauce with ground veal (or ground turkey or beef), heavy cream, sweet onions, balsamic vinegar, oregano, thyme, crushed red pepper, pecorino cheese, and parsley, tossed with linguine pasta.

Fregola with Diced Vegetables

Small couscous-like pasta balls tossed with sautéed zucchini, carrots, shallots, garlic, tomato, scallions, golden raisins, toasted pine nuts, parsley and olive oil.

Farfalle with Salsa Verde and Grilled Ricotta Salata

Bow-tie pasta mixed with a tangy salsa verde of pureed tomatillos, garlic, jalapenos, anchovies, basil, parsley, chives, lime juice and olive oil, then grilled slabs of slightly salty and firm ricotta salata cheese are grated over the top.

The Cardinal's Ragu

First cooked for the cardinal of Imola in the 18th century, this is a tomato-less ragu of chopped skirt steak cooked with onion, cinnamon, butter, flour, and beef broth into what is a cross between a classic ragu alla Bolognese and a classic French brown sauce, and is served over your favorite pasta.