

Belgium Dinner



Belgium - officially the Kingdom of Belgium, is a sovereign state in Western Europe bordered by France, the Netherlands, Germany, Luxembourg, and the North Sea. It is a small, densely populated country which covers an area of 30,528 square kilometres (11,787 sq mi) and has a population of about 11 million people. Straddling the cultural boundary between Germanic and Latin Europe, Belgium is home to two main linguistic groups: the Dutch-speaking, mostly Flemish community, which constitutes about 59% of the population, and the French-speaking, mostly Walloon population, which comprises 41% of all Belgians. Additionally, there is a small group of German-speakers who live in the East Cantons located around the High Fens area, and bordering Germany.

The country is spelled Belgium and the candy is spelled Belgian.

We will meet at the Krane home at 6:30 pm on 2/4 Saturday

Menu (Beer should be served with the appetizer. If you want wine with dinner please, bring your own.)

Appetizer:

1 Endive Salad -- Nancy Murray

2 Chicons au Gratin -- Dianne T.

Entre

4 Drunken French Country Chicken Au Gratin -- Barbara Nexsen

5 Belgium Mashed Potatoes-- Krane

6 Brussel Sprouts in Vinaigrette -- Krane

Dessert

7 Belgian Chocolate Fondue and Galettes (waffle cookies) -- Fari

Hostess: Beer and Coffee/tea -- Krane

Recipes:

Chicons au Gratin



Belgium Endives au Gratin

1 endive per person

enough ham slices to roll the endives(not too thick, but not too thin)

butter/margarine

flour

milk

grated Swiss cheese

salt, pepper, nutmeg

1. Cut the bottom part of the endives, and boil them in salted water, until tender.

2. Prepare a bechamelle sauce, (below)

3. Melt some butter/margarine in a saucepan

4. Add some flour and stir.

Directions:

1. Add as much milk as you will want to have sauce, a little at a time.

2. Cook to consistency. Add grated Swiss cheese, salt, pepper, and nutmeg.

3. Drain the endives

4. Roll each endive in a slice of ham. Place in a rectangular baking dish.

5. Pour the bechamelle over the rolled slices of ham.

6. Sprinkle more Swiss cheese over the sauce.

7. Dot with butter/margarine. Place under the broiler until golden.

----- Endive Salad

(Buy Belgium beer to serve and make salad) **INGREDIENTS**



1 large Belgium endive, cleaned and leaves separated

1 large tomatoes, washed and chopped

4 tablespoons sweet onions, chopped

2 jalapeno peppers, finely chopped

3 tablespoons cilantro, chopped

2 teaspoons fresh lemon juice

DIRECTIONS

Arrange 8 endive leaves artistically on two salad plates.

Mix remaining ingredients and divide evenly between the 8 leaves.

Make the filling ahead of time, cover and refrigerate until serving time then fill the leaves and serve.

This salad is so attractive sitting by each place. You can vary the filling to suit your taste - make it hotter, add a dressing, salt & pepper it etc.

Entre:

Drunken French Country Chicken Au Gratin

INGREDIENTS



SERVINGS 6 UNITS US

8 chicken thighs

1/3 glass cognac

1 1/2 glasses dry white wine

1 tablespoon smoked paprika

5 tablespoons creme fraiche

140 g grated cheddar cheese
(or any other hard cheese such as (Emmental, Comte, Cantal or Tomme de Savoie)
1 tablespoon Dijon mustard
2 tablespoons breadcrumbs
2 tablespoons vegetables or 2 tablespoons peanut oil
1 teaspoon caster sugar
flour, salt & pepper

DIRECTIONS

1. Roll each piece of chicken in the flour, that has been seasoned with salt and pepper.
 2. Sauté until golden in a large frying pan, over a high heat.
 3. Drain off any excess oil, then add the cognac and flambé - BE CAREFUL!
 4. Add the smoked paprika, white wine and sugar, then mix well and leave to reduce over a low heat for 5 -10 minutes.
 5. Add the crème fraîche and 100g of the grated cheese. Stir well, bring to the boil and leave to simmer for 12 - 15 minutes, stirring regularly. Season to taste with salt and pepper, remembering that the flour was seasoned!
 6. Arrange the fried chicken pieces in a gratin dish.
 7. Add the mustard to the sauce, whisk, then pour over the chicken.
 8. Mix the remaining 40g of grated cheese with the breadcrumbs.
 9. Sprinkle the breadcrumbs and cheese over the top of the chicken.
 10. Broil the chicken in the sauce for 5 minutes or until the cheese is a crusty, golden topping.
 11. Serve with crisp fresh salad and pasta or, with rice and steamed seasonal vegetables.
- Recommended wine: Saumur Champigny.
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Brussel Sprouts in Vinaigrette



INGREDIENTS

SERVINGS 6 UNITS US

- 1 -1 1/2 lb Brussels sprout
- 1 teaspoon Dijon mustard
- 1 1/2-2 teaspoons dried herbs (chives, dill or parsley, if using fresh herbs, double quantity)
- 2 tablespoons wine vinegar
- 1 pinch sugar
- 6 -8 tablespoons olive oil
- salt, pepper

DIRECTIONS

In steamer over pot of boiling water, steam sprouts until just tender, about 10 minutes.
In large bowl, whisk mustard, herbs, vinegar and sugar.
Continue to whisk, slowly adding 6 tablespoons of olive oil.
Add salt and pepper; taste and adjust seasonings.
If dressing is too vinegary, add oil as desired.
Add steamed sprouts and toss with dressing.

Allow flavors to meld at least 15 minutes.

Serve warm or at room temperature.

Stoemp (Belgium Mashed Potatoes)

INGREDIENTS



SERVINGS 4-6 UNITS US

4 medium russet potatoes, peeled and cubed

1/2 cup chicken broth

1 tablespoon salt

2 large leeks, white and light green parts

1 pinch nutmeg

2/3 cup heavy cream

3 tablespoons unsalted butter

fresh ground black pepper

DIRECTIONS

1 Boil the potatoes with the salt. Drain and run through a ricer or mash.

2 Meanwhile, rinse the leeks thoroughly and slice them into rings.

3 Melt the butter in a large pan and add the leek slices. Cook for five minutes or until soft, continuing to stir (you don't want them to brown).

4 Add the chicken stock, cream, nutmeg and salt and pepper to taste.

5 Bring just to a boil, then reduce heat and simmer for 15 minutes. Strain off the liquid, reserving it, and add the leeks to the potatoes.

6 Return the sauce to the pan and bring it back to a boil. Continue to boil, stirring continuously, until the sauce is reduced by half. Then add it to the mashed potatoes (you can also add some extra butter and cream if the mixture is too dry).

7 At this point you can either serve, or you can turn the stoemp into a baking dish and bake at 300 degrees for 2 hours (this will give it a crispy top).

Dessert: Chocloate Fondue and Galettes

Chocolate Fondue



INGREDIENTS:

4 solid dark Belgian chocolate bars (3.5 oz each)

1/2 cup heavy cream

1 teaspoon orange liqueur, kirsh

DIRECTIONS: Heat heavy cream in a saucepan over low-medium heat until hot but not simmering.

Add chocolate and stir until melted. Add orange liqueur, kirsh and stir.

Transfer to fondue pot and serve with fresh fruit and Galettes (recipe below).

Gaulettes

This is our recipe for Belgian Lukken cookies make in a Lukken iron (Lukijyer)

1# of light brown sugar

1/2# good butter (a must)

3 eggs beaten

pinch of salt

1/2 teaspoon vanilla

3# Flour

Cream sugar and butter together, add beaten eggs and cream well. Add salt and vanilla, then the flour one cup at a time, until you have 4 cups added. Then 4 more gradually so you get the consistency of stiff batter but not sticky, just slightly. (like you make peanut butter cookies)

Don't make the batter too dry with too much flour. Roll into walnut sized balls. Heat gaulette iron on stove and season it with Pam for the first few cookies. (the first ones always stick and are flops, so eat them.) Count about 15 seconds then turn the iron over to bake the other side.

If you don't have a Gaulette iron just use your regular waffle iron but make them very thin. It is usually a round devise so don't worry about the edges looking broken.

Store them in a closed container away from everyone, or you won't have any left when they really get good after a couple of weeks. They soften slightly then.

Hostess to serve beer, coffee, and tea