



Featured Recipe

From: Cruising Altitude
Northwest Airlines

Apple Cider Grilled Chicken with au gratin potatoes

(Serves 10)

"Food should be coddled and handled with love." – Chef Brian Polcyn

Ingredients:

- 10 5oz breast of boneless chicken
- 10 ounces Apple Cider Grilling Sauce (available on-line at www.spoon.com)
- 20 oz diced butternut squash
- 10 oz caramelized onions

Preparation:

1. Grill chicken and glaze with apple cider grilling sauce.
2. Blanch the squash in boiling water until slightly tender, but not soft, drain and cool.
3. Saute the squash in butter until it starts to brown. Add the caramelized onions.
4. Place the squash onion mixture on plates and top with grilled chicken. Serve with gratin potatoes.



Au Gratin Potatoes

Ingredients:

- 3 pounds peeled and thin sliced potatoes
- 3 cups heavy cream
- 5 ounces of grated gruyere cheese
- Salt and pepper to taste

Preparation:

1. Butter a parchment layered pan, season the potatoes and layer on the pan.
2. Warm the cream and pour over the potatoes, sprinkle cheese evenly on top.
3. Cover and bake in a 350 oven until tender, uncover and allow to brown

