
CARAMELIZED ONION DIP WITH BACON AND GRUYERE (GF)

Gary Woods
Birdie Woods

8 bacon strips
**4 sweet onions, halved and
thinly sliced**
½ tsp. sugar
½ tsp. sea salt
2 T. dry sherry
½ tsp. Tabasco sauce

1 tsp. fresh thyme, chopped
2 cloves garlic, minced
2 c. Gruyere cheese, shredded
1 c. sour cream
1 c. mayonnaise
½ tsp. ground black pepper

Preheat oven to 400°F. Cook bacon in a large nonstick skillet. Remove to a paper towel-lined plate to cool, then crumble. Add onions, garlic, sugar, and salt to bacon fat in the skillet and cook over medium-high heat for about 5 minutes. Reduce heat to medium and cook, stirring often, until onions turn a deep golden brown color. This can take as long as 20 minutes. If onions start to burn, turn heat down to medium-low. Add sherry and cook 1 minute. Stir in thyme and Tabasco. Remove from heat and allow to cool. Mix sour cream and mayonnaise in a large bowl. Add crumbled bacon, shredded cheese, onion mixture, and black pepper. Mix well and transfer to a 4-cup baking dish. Bake 20 minutes or until the mixture is bubbly and golden brown on top. Serve with toasted baguette slices or pita chips.

Note: We first had this dip at a family holiday get-together: It was the first item to disappear. This dip is so insanely delicious that you'll wonder how you did without it for so many years!

CHICKEN MARENGO

Logan Fenske

5 T. all-purpose flour, divided
1 tsp. each seasoned salt and
minced herbs of your choice
2 T. olive oil
4 lbs. chicken pieces
4 white onions, chopped
1 clove garlic, crushed

1 ½ c. sliced mushrooms
2 tsp. minced parsley
4 tomatoes, peeled and sliced
1 c. dry white wine
1 T. brandy
1 T. tomato paste

Mix 4 T. flour with seasoned salt and herbs. Lightly coat chicken pieces with the seasoned flour. Heat oil in Dutch oven and sauté coated chicken. Remove chicken and keep warm in preparation for its final cooking in the sauce. Immediately add onions, garlic, mushrooms, and parsley to the Dutch oven, adding 1-2 tablespoons of water, if necessary, to prevent burning. Cook until mushrooms are tender. Add tomatoes, wine, and brandy. After alcohol has evaporated, add tomato paste and final tablespoon of flour. Simmer over medium heat for ten minutes. Return chicken pieces to the sauce, cover, and cook on low for 15-30 minutes, or until chicken is tender and cooked (internal temperature of 165-185°F). Serve in sauce. Serves 4-6.

Note: The official story is that this dish was invented by Napoleon's chef, who had to serve an army with what was at hand. My Grandmother really liked the idea of doing more with less, and this became one of her favorite meals to serve company.