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South Korean top chef Sunkyu Lee cooks authentic Korean royal court cuisine



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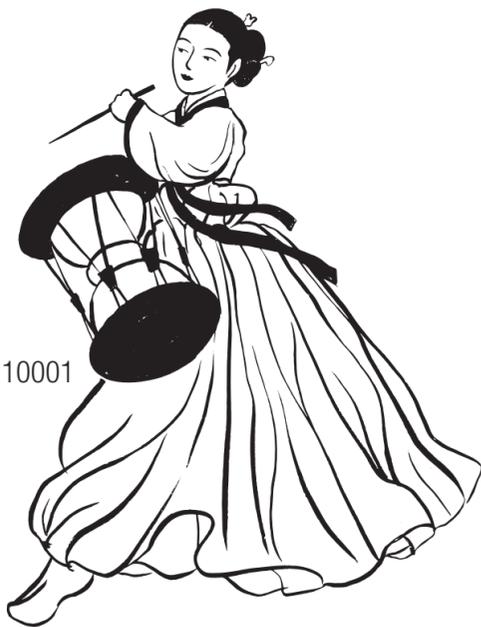
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212-594-4963

10 W. 32 St., New York, NY 10001

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Cooking and Entertaining, at a Moment's Notice

CHANNALY PHILIPP

When last-minute company shows up, what do you do?

In her new cookbook, "Chefs & Company" (\$35), author Maria Isabella posed a question to chefs: "If you were to entertain last-minute guests at your own home, what would you prepare for them in one hour or less?"

As a result, 75 chefs weighed in, not only with their recipes, but also their playlist, wine pairings, tips for entertaining guests, and ingredients to keep on hand.

Chef Curtis Stone, of Maude restaurant in Beverly Hills, keeps Champagne on hand, as well as "incredible cheese and chocolate," great olive oil, and homemade pickles. Chef Katie Button, of Cúrate and Nightbell in Asheville, North Carolina, advises enlisting your friends to help cook.

More than 180 recipes are included, and they're as varied as the chefs themselves. Below are a few of the recipes, including Stone's Charcoal-Grilled Rib Eye Steaks & Broccolini, Button's Eton Mess With Gin-Soaked Blackberries, and Aarón Sánchez's Chicken With Garlic Chipotle Love.

CHICKEN WITH GARLIC CHIPOTLE LOVE AND SAUTÉED VEGETABLES

From this fun recipe title, you can easily tell that Aarón loves chipotles. "Chipotles have a ton of flavor," he says, "and they have a great shelf life. They're a popular staple in Latin cuisine—and in my home." Pair them with flavorful chicken thighs and deep-roasted vegetables, and you've got yourself one awesome dish!

SERVES 4

For the Garlic Chipotle Love

1 cup canola oil
12 cloves garlic
3 tablespoons chopped canned chipotle chilies in adobo sauce
1/4 cup chopped fresh cilantro
Grated zest of 1 lime
1 teaspoon salt

For the Chicken

6 skin-on, bone-in chicken thighs
Salt, to taste
Freshly ground black pepper, to taste
2 tablespoons vegetable oil
1 clove garlic, sliced
1 cup chicken stock
4 tablespoons butter

For the Sautéed Vegetables

8 small red bliss or new potatoes, cut in half
12 Brussels sprouts, cut in half
8 asparagus spears, trimmed and cut into 1-inch (2.5-cm) bias pieces
1 garlic clove, sliced
Salt, to taste
Pepper, to taste
2 fresh thyme sprigs
4 tablespoons butter
Juice of 1/2 lemon
Chopped fresh cilantro, for garnish

To make the garlic chipotle love, heat the oven to 300 F. Pour the oil into a heavy, medium-size, ovenproof saucepan. Add the garlic. Cover the pot with foil, put it in the oven, and cook until the garlic turns a nutty brown and is really soft (think cream cheese), about 45 minutes. Remove from the oven and let the garlic and oil cool to room temperature. Put the cooled garlic and oil in a food processor or blender. Add the chipotles and sauce, cilantro, lime zest, and salt.

Purée until the mixture is very smooth, then set aside. Heat the oven to 450 F.

To make the chicken, pat the chicken thighs dry with paper towels. Season with salt and pepper. Heat the oil in a 12-inch cast iron or heavy ovenproof nonstick skillet over medium-high heat until hot but not smoking. Add the chicken, skin side down, and cook for 2 minutes. Continue cooking skin side down, occasionally rearranging the thighs and rotating the pan to evenly distribute the heat, until the fat renders out and the skin is golden brown, about 10 minutes. Spoon out and save about 1/4 cup of the rendered chicken fat before continuing. Transfer the skillet to the oven and cook for 10 minutes, then flip the chicken and brush the skin with 1/4 cup of the garlic chipotle love. Continue cooking until the meat is cooked through, about 5 minutes. Transfer to a plate, and let rest.

While the chicken is resting, make a sauce for it. Set the same skillet on low heat. Add the sliced garlic clove and cook for about 1 minute, just to brown the garlic. Add the chicken stock and 1 tablespoon of the garlic chipotle love. Reduce the pan juices over medium heat until about 1/2 cup of the liquid remains, about 10 to 12 minutes. Remove from the heat and add the butter, stirring with a wooden spoon while it melts. Cook and stir the pan sauce until it thickens enough to coat the back of the spoon. Season with salt and pepper and set aside.

To make the sautéed vegetables, heat the reserved 1/4 cup of chicken fat in a separate pan on medium-high heat. Carefully add the potatoes and cook for about 10 minutes, tossing them only a couple of times.

Add the Brussels sprouts and continue to cook for 5 minutes. Add the asparagus and sliced garlic. Cook for 3 minutes. Season with salt and pepper. Add the thyme sprigs and the butter. Reduce the heat to low and cook until the vegetables are tender. Remove from the heat and discard the thyme sprigs.

Arrange the vegetables on one side of each of 4 plates and place a portion of the chicken on the other side. Spoon some of the sauce over the chicken portions and the rest onto the plates, then drizzle the lemon juice over the chicken and garnish with the cilantro.

Recipe by Aarón Sánchez, chef and partner of Johnny Sánchez (New Orleans and Baltimore) and judge on Food Network's "Chopped" and "Chopped Junior." Reprinted from "Chefs & Company" by Maria Isabella. Copyright 2017. Published by Page Street Publishing.

