

# La Liste D'épicerie

- 1 bottle | sauvignon blanc
- 1 loaf | baguette bread
- 1 wedge | brie cheese
- 1 head | butter or boston lettuce
- 8 ounces | fresh green beans
- 4 whole | vine tomatoes
- 1 can or pouch | oil-packed tuna
- 1/2 dozen | eggs
- 1 can | flat, oil-packed anchovy filets
- 1 jar | pitted black (nicoise) olives
- 1 jar | capers
- 1 pound | gold potatoes
- 2 pound | russet potatoes
- 1 bunch | flat leaf parsley
- 1 head | garlic
- {either} 1 whole | lemon
- {or} 1 bottle | red wine vinegar
- 1 bottle | dijon mustard
- 1 bottle | olive oil
- 4 large whole | leeks
- 1 package | éclairs
- +++ any variations (cream, etc.)

# Le Menu

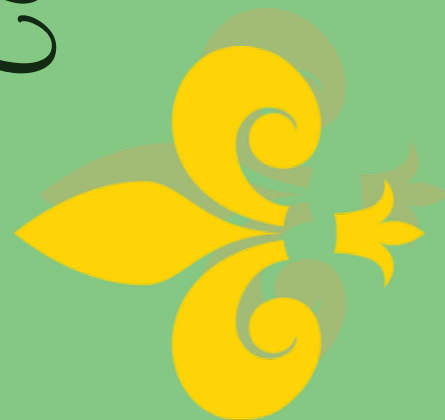
- le vin  
sauvignon blanc  
dry, light-bodied white wine
- le amuse-bouche  
pain et fromage  
baguette bread with brie cheese
- le hors-d'œuvre  
salade niçoise  
composed salad with vinaigrette
- le plat principal  
potage parmentier  
warm potato and leek soup
- le dessert  
éclairs  
cream-filled pastries covered in chocolate

# Ce Soir, Nous Cuisinons

join me for a night of french food

where

when





### *Potage Parmentier | Potato Leek Soup*

4 cups leeks  
4 cups russet potatoes  
8 cups of water  
2 teaspoons salt  
parsley or chives, for garnish



Rinse your leeks. Slice off the tough green tops, reserving the white parts and tender green parts. Slice the leeks lengthwise, then crosswise. Finally, clean your cut leeks by soaking them in a bowl of cold water, stirring with a slotted spoon. Don't skip this step or your leeks may be sandy. Remove to a large soup pot.

Peel and dice your potatoes. Add to the soup pot. (If you do this step in advance, soak the potatoes in cold water to preserve their color.)

Cover the vegetables with water and add your salt. Partially cover the pot and bring to a boil. Once at a boil, reduce heat to a simmer for 40-45 minutes until the vegetables are tender when pierced with a fork. Use an immersion blender to puree the soup.

Taste and correct the seasoning. Reheat to a simmer until you are ready to serve. Once ready, remove from heat and optionally add any cream or butter. Garnish with parsley and serve with the salad, crusty French bread, and wine.

#### *Optional Variations:*

- \* use chicken or vegetable stock instead of water
- \* finish with butter, sour cream, heavy cream or crème fraîche
- \* add watercress, carrots, or turnips to vegetables
- \* serve cold (with cream) for Vichyssoise



### *Salade Niçoise | Nice Salad*

1 head butter or boston lettuce  
1 cup fresh green beans, trimmed and blanched  
3 or 4 ripe vine tomatoes, quartered  
1 can or pouch oil-packed tuna, drained and flaked  
4 eggs, hard-boiled and halved lengthwise  
2-3 flat, oil-packed anchovy filets  
1/2 cup black olives  
3-4 tablespoons capers  
5-6 gold potatoes, sliced and cooked to fork tender  
salt and pepper to taste

flat leaf parsley for garnish, chopped

*For the Vinaigrette:*

1 garlic clove, minced or pressed  
2 tablespoons red wine vinegar or fresh lemon juice  
1 teaspoon dijon mustard  
1/3 cup olive oil  
salt and pepper to taste



Combine the ingredients for the vinaigrette with a fork or whisk until completely emulsified. Taste and adjust seasoning.

Line a large dish with the lettuce. Spoon a bit of dressing over the lettuce. Season with salt and pepper. In their own separate dishes, toss the potatoes, green beans, tomatoes, and tuna with a few spoonfuls of dressing each.

Then, compose your salad. Arrange each element in a in a pile or two around the dish on top of the lettuce. Line the hard-boiled eggs around the edge, each topped with anchovy. Finish with a sprinkle of olives and capers. Add a few more spoonfuls of dressing, salt and pepper to taste. Garnish with parsley and serve immediately with the potato leek soup, crusty French bread and wine.