Chef’s Corner

 Welcome to the New Year Central Oregon,

The staff and I here at Aspen Lakes Golf Course and Brand 33 Restaurant are looking forward to providing you with wonderful dining experiences this year. First, we would like to invite you to join us for our “February Crab Feed” on the 7th. Please call to make a reservation. I would also like to mention to you gentlemen out there, Valentines’ Day will be here very soon, so make your reservations early. We are open on the 13th and the 14th this year. Menu is posted on our Facebook page.

We look forward to serving you,

Executive Chef William Cary, CCC

Kitchen tip

Braise those not so tender cuts of meat. Coat any kind of meat you like. Pork, or beef usually, *hint* (POT ROAST, PORK CHOP) in seasoned flour. Brown off in olive oil. Place in glass baking dish with chopped onion and cover ¾ to the top with a flavorful liquid. (For pork I like to use apple cider, and for beef I like to use red wine and some beef stock). Cover tightly. Cook in a slow oven. 225 degrees. Cook for at least 3 hours. About an hour from being done you can add carrots, potatoes, celery, turnips or whichever root vegetables you like. Thicken the juices with a roux to make your gravy, voila..you’re there.

Chef’s quote:

“Dull knives cause more accidents than sharp ones. Sharpen your knives!”

**Chef’s Recipe Box**

CHICKEN POT PIE “MRS. CHEF’S FAVORITE”

### Ingredients

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1 pound skinless, boneless chicken breast halves - cubed

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1 cup sliced carrots

* 

1 cup frozen green peas

* 

1/2 cup sliced celery

* 

1/3 cup butter

* 

1/3 cup chopped onion

* 

1/3 cup all-purpose flour

* 

1/2 teaspoon salt

* 

1/4 teaspoon black pepper

* 

1/4 teaspoon celery seed

* 

1 3/4 cups chicken broth

* 

2/3 cup milk

* 2 (9 inch) unbaked pie crusts

### Directions

1. Preheat oven to 425 degrees F (220 degrees C.)
2. In a saucepan, combine chicken, carrots, peas, and celery. Add water to cover and boil for 15 minutes. Remove from heat, drain and set aside.
3. In the saucepan over medium heat, cook onions in butter until soft and translucent. Stir in flour, salt, pepper, and celery seed. Slowly stir in chicken broth and milk. Simmer over medium-low heat until thick. Remove from heat and set aside.
4. Place the chicken mixture in bottom pie crust. Pour hot liquid mixture over. Cover with top crust, seal edges, and cut away excess dough. Make several small slits in the top to allow steam to escape.
5. Bake in the preheated oven for 30 to 35 minutes, or until pastry is golden brown and filling is bubbly. Cool for 10 minutes before serving.