

Christopher Lee
Executive Chef
Gilt Restaurant, New York City

INTRODUCING SWANSON® STOCK.
INTRODUCING JUICIER TURKEY.

Chef Lee loves the rich, meaty flavor of new Swanson stock to keep his meat dishes juicy and enhance their natural flavors. At home, he uses nothing else.



SWANSON ROASTED TURKEY & PAN GRAY

Prep: 15 minutes
Bake: 4 hours, 30 minutes
Cook: 8 minutes
Makes: 9 servings
18- to 20-pound turkey
1½ cups Swanson Chicken Stock
Ground black pepper
½ cup all-purpose flour

1. Remove the package of the giblets and neck from the turkey cavity. Rinse the turkey with cold water and pat dry with a paper towel. Tie the ends of the drumsticks together.
2. Place turkey, breast-side-up, on a rack in a shallow roasting pan. Brush with the stock. Sprinkle the black pepper. Insert a meat thermometer into the thickest part of the meat, making sure the thermometer is not touching the bone.
3. Roast at 325°F for 4 to 6½ hours, or until the thermometer reads 165°F, and the drumsticks move easily, basting occasionally with the stock. Begin checking for doneness after 3½ hours of cooking time. Let stand for 15 minutes.
4. Remove the turkey from the roasting pan. Pour off any fat. Stir the stock and flour in the pan. Cook and stir over medium-high heat until the mixture boils and thickens. Serve with the turkey.



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PROMOTION
home for the holidays



Chef Lea Forant opened Café Forant in New York City with her partner, Carolyn, in 2007. To Lea and Carolyn, Café Forant is more than just a job. It's a place for old and new friends to gather as a "found family" for food prepared with care. Soups, sauces, marinades and dressings are made only with ingredients that Lea, Carolyn, and their young son Eli would enjoy—fresh vegetables, fine meats, and hearty broths.



Every Christmas Eve, Lea and Carolyn host friends for the feast of the Seven Fishes, a traditional Italian celebration, and Lea uses Swanson Broth in many of the dishes.

CAFÉ FORANT BUTTERNUT SQUASH BISQUE
with Roasted Garlic and Fresh Sage

- INGREDIENTS:**
- 12 peeled, whole cloves of garlic
 - 1/4 cup extra virgin olive oil
 - 2 lbs butternut squash, peeled, seeded and cut into 1" cubes
 - 1 1/2 cups chopped onion
 - 1 cup chopped carrots
 - 1/4 cup chopped celery
 - 3 cups Swanson Chicken Broth
 - 1 1/2 TBSP chopped sage
 - 1/2 cup dry sherry (optional)
 - 1/4 stick of butter
 - 1 TBSP extra virgin olive oil

in a large soup or stock pot. Add in onions, celery and carrots and sauté till soft, 5-8 minutes. Add the squash, Swanson Chicken Broth and Sage, and bring all ingredients to a boil, immediately reduce heat and let simmer on low heat for 20 minutes.

Drain the garlic from the oil, and put it into a food processor. Drain the vegetables from the broth (reserving the broth) and puree in the food processor with the garlic (this may take several batches, depending on the size of your food processor). This can also be done in a blender. Puree all ingredients until smooth, then return to the soup pot and stir in the broth and sherry.

Put the oil in a sauté pan, heat slightly and add garlic cloves. Simmer on low heat, allow to till golden brown and soft. The garlic should taste sweet. Note: the pan should be deep enough (at least 3") so the oil will not bubble over.

Add salt and pepper to taste. Garnish the soup with fresh sage leaves. This soup can be made up to two days in advance of serving.

Swanson Broth is the perfect base for soups, and Swanson's resealable top makes it easy to save any unused broth when the holiday cooking starts to get rushed or extra guests start arriving - something Lea can appreciate.

This holiday season, serve a special meal no matter the size and structure of your family. The secret is Swanson.

SPONSORED BY



Melt the butter and olive oil together

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INTRODUCING SWANSON® STOCK.
CHRISTOPHER LEE'S JUICY SECRET
TO GREAT CHICKEN.

Chef Lee loves the rich, meaty flavor of new Swanson stock to keep his meat dishes juicy and enhance their natural flavors. At home, he uses nothing else.

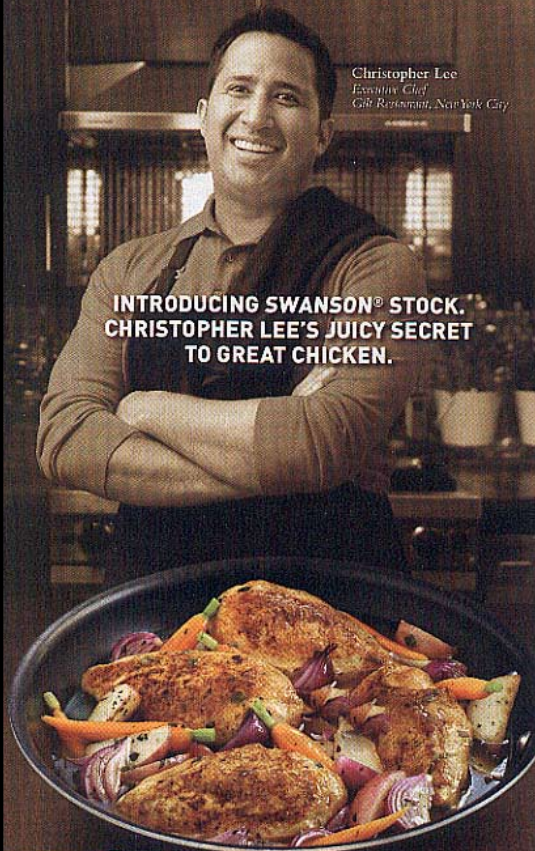


SWANSON PAN SAUTÉED CHICKEN WITH VEGETABLES AND HERBS

Prep: 20 minutes
Cook: 1 hour
Makes: 4 servings

- 1½ teaspoon ground black pepper
- ¾ teaspoon paprika
- 2 tablespoons all-purpose flour
- 4 bone-in chicken breasts, halved
- 2 tablespoons olive oil
- 2 small red onions, cut in 4-garbanes
- 1 lb mushrooms, cut into quarters
- 3 ounces fresh whole baby carrots (about 16), green tops trimmed to 1 inch
- 1½ cups Swanson Chicken Stock
- 2 tablespoons lemon juice
- 1 tablespoon chopped fresh sage and thyme
- 1 tablespoon chopped fresh thyme leaves

1. Heat the oven to 350°F. Combine black pepper, paprika and flour. Coat the chicken with flour mixture.
2. Heat the oil in a 12-inch sauté pan over medium-high heat. Add the chicken and cook until it's well browned on all sides. Remove the chicken from the pan.
3. Add the onions and potatoes to the skillet and cook for 5 minutes. Add the carrots, steak, lemon juice and oregano and heat to a boil. Return the chicken to the skillet. Cook to desired.
4. Boil at 350°F for 20 minutes. Remove the skillet and bake for 15 minutes or until the chicken is cooked through and the vegetables are tender. Sprinkle with the thyme.



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PROMOTION
A NEW YEARS CELEBRATION WITH CHEF WIL CRUTCHLEY AND SWANSON® STOCK.



Sixteen years ago in North Carolina, Wil Crutchley had three career options: fishing, construction, or the restaurant business. Thankfully, he chose to tie on an apron and now works as a personal chef to people all over the world. But when it comes to New Year's Eve, Wil expresses love for his close circle of friends with a dinner at home.

Invite your friends and family over this New Year's Eve for this Rosemary Rack of Lamb made with Swanson Stock, straight from Wil's kitchen to yours. The secret is Swanson Stock.

ROASTED RACK OF LAMB WITH MINTED ROSEMARY JUS

- ROASTED RACK OF LAMB**
- 1 rack of lamb
 - 1/2 cup, loosely packed rosemary (use half for jus, chop half for lamb)
 - 1 tablespoon flour
 - 1/2 teaspoon salt
 - 5 sprigs of fresh mint

- HERBED CRUST**
- 1 cup bread crumbs
 - 1 medium clove garlic, peeled and chopped
 - 1/2 teaspoon sea salt
 - 1/2 teaspoon, ground black pepper
 - 1/2 cup, loosely packed Italian parsley, chopped
 - 2 tablespoons olive oil
 - 1/4 cup Dijon mustard
 - (serves 4-6)

- SEARED LAMB**
- 1/2 tablespoon, Olive oil for searing
 - 2 racks of lamb, trimmed and seared
 - 1/4 cup, sea salt
 - 1/4 teaspoon, ground black pepper
 - Chopped rosemary

In medium sauce pan add stock and rosemary. Bring stock to gentle boil (reduce for 10 minutes). In a small bowl, add fresh water and flour and mix until it is a paste. Pour flour mixture into rosemary stock, or baking until thick. Cook on low for additional 5 minutes, stirring with whisk. Season with salt and pepper. Add fresh sage, sea salt and butter. Simmer until thick. Add fresh rosemary and bread crumbs to top. If there is stock at the bottom, cook on high.

In large fry pan, heat olive oil. Season lamb with salt, pepper and chopped rosemary, then brown lamb on all sides.

In food processor, add all ingredients except for Dijon mustard. Mix until crumb is bright green, about 20-30 seconds. Drain browned lamb well. Chop 1/2 cup rosemary and bread crumbs to top. If there is stock at the bottom, cook on high.

Preheat oven to 400 °F. On a broiling pan, cook lamb 15-20 minutes, or until desired. Serve lamb with seared mint/rosemary jus.

