

Biscuit Dough

1¼ cups all-purpose flour
1½ teaspoons baking powder
1 teaspoon baking soda
¾ teaspoon salt
½ teaspoon black pepper
3 tablespoons grated parmesan cheese
½ stick cold unsalted butter, cut into pieces
2 tablespoons chives
¾ cup buttermilk
Egg wash

- Stir together flour, baking powder, baking soda, salt, and pepper into a medium bowl.
- Blend in butter with your fingertips until mixture resembles coarse meal.
- Stir in cheese and chives. Add buttermilk and stir just until a dough forms.
- Roll out to about 1-inch thick. Cut into rounds, transfer to a sheet pan and brush with egg wash.
- Preheat oven to 400 degrees. Bake until golden, about 12 to 15 minutes.

Chicken Pot Pies with Carrots and Peas

1 tablespoons olive oil
1 boneless skinless chicken breast, diced
1 small onion, diced
2 cloves garlic, crushed
2 tablespoons flour
1 cup rich chicken stock, or as needed
½ cup heavy cream
½ cup frozen peas
½ cup frozen carrots
1 batch biscuit dough
Fresh parsley
Salt and pepper

- Preheat oven to 375 degrees. Bring a heavy saute pan to medium-high heat and add the oil.
- Season chicken with salt and pepper; cook until browned.
- Add the onion; cook until golden.
- Add the garlic and cook 1 minute more.
- Stir in flour; cook 1 minute. Add the stock, cream and reserved chicken; bring to a simmer.
- Add peas and carrots; season with salt and pepper. Top with biscuit dough.
- Bake until biscuits are golden.



Pan-seared Pork with Demi-glace Sauce

2 tablespoons olive oil
4 thin-cut boneless pork medallions
4 to 5 mushrooms, sliced
1 shallot, minced
2 cloves garlic
¼ cup sherry wine
1 cup chicken demi-glace
1 tablespoon Dijon mustard
¼ cup heavy cream
Salt and pepper

- Season pork with salt and pepper.
- Bring a heavy skillet to medium heat and add 1 tablespoon of the oil.
- Cook pork, turning once, until golden brown.
- Remove pan from oven; transfer to a plate to rest.
- Add the mushrooms and shallots; cook until golden brown.
- Add the garlic; cook 1 minute more.
- Carefully add the wine and cook until reduced by half.
- Add the stock and cream; bring to a boil, reduce heat and simmer until thickened.
- Season with salt and pepper. Serve over pork.