

## Julia and Jacques Cooking at Home Episode Guide

### 101: Beef

"There's nothing as good as a good piece of meat," and as Julia is quick to point out there is less and less really good (well marbled and aged) beef to be found. Hangar Steak, Skirt Strip, Flank and Ribeye. Sautéed ribeye steak for Steak Diane, New York strip steak with crushed pepper (Steak au Poivre), sautéed chicken steak with persillade, a classic Chateaubriand (for two, or more), les pièces de resistance: two grand All-American Hamburgers, each stacked high with Julia and Jacques' respective favorite garnishes and condiments.

### 102: Fruit Desserts

Jacques and Julia create some very special desserts in this colorful episode: scrumptious, sweet, creamy, rich and delicious Strawberries Sabayon; Crêpes Suzette, classically flambéed and served with orange butter and powdered sugar; and a Hungarian-inspired torta of layered crêpes baked with raspberry jam, called a Palacsinta.

### 103: Salad Days

Jacques dressed in a toga? For Julia's Caesar Salad, of course! This show has a salad for everyone, from a simple mixed green salad with a garlic vinaigrette, to classic Caesar and Niçoise (with fresh seared tuna) Salads. How about some Potato Salad? Well, Julia and Jacques prepare two: an American-style potato salad with home made mayonnaise, and its tart French cousin.

### 104: Our Favorite Sandwiches

As a child, one of Julia's favorite sandwiches was an ice cream sandwich. Jacques' was a stick of chocolate between two pieces of bread. Today, Julia's favorite is the Croque Monsieur, or pressed and baked ham and cheese. Of course, Jacques provides a variation he calls a Croque Madam. A close second they can both agree on is the New England Lobster Roll, served on a toasted hot dog bun. Then the two join forces to produce a Mediterranean specialty, Pan Bagnat and a seafood-filled loaf of bread.

### 105: Vegetables

Julia and Jacques prepare artichokes--several ways--including artichoke hearts stuffed with spinach and mushroom duxelle. Julia demonstrates her secret to ever-green cooked string beans and butter bruised peas. Jacques counters with his aromatic Tomato Provençal.

### 106: Beef Stews-Pot Roast and Burgundy

Sounds rather ordinary for this celebrated duet...but here, Jacques and Julia demonstrate why Beef Burgundy and Pot Roast have been favorite "classic"

### 112: Creamy Desserts

Julia dons safety goggles and takes up a blowtorch for this hot dessert show. Delectable Crème Caramel and Crème Brûlée vie for attention with creamy Chocolate Pot de Crème and Profiteroles with Ice Cream and Mocha Anglaise. This show is deliciously and elegantly decadent.

### 113: Shellfish

Julia and Jacques share opinions and know-how on mussels...and, oysters, clams and shrimp. Jacques shucks, Julia sauces, and they turn out Mussels Marinière, Billi Bi Soup, and Moules Ravigots, along with a classic shrimp cocktail and mignonette sauce.

### 114: Roast Chickens

Perfectly roasted chicken says Julia, is a tell-tale of a really good cook. Here are three ways to perfectly roast a chicken. Whether whole rack-roasted or trussed and stuffed under the skin with a savory shallot sauté, or butterflied and roasted with a delicate spice rub, each has a crispy golden brown skin and juicy meat that say, "Hmmm! Great chicken!"

### 115: Soufflés

Julia and Jacques demonstrate the art and the adventure of the soufflé. Julia extends the classic Cheese Soufflé to super-height... and Jacques creates a light, fluffy, flavorful Scallop and Cheese Soufflé in a large casserole. For dessert, a Chocolate Soufflé and Cream Roulade. Twinkies were never this good!

### 116: Winter Vegetables

Julia and Jacques take the doldrums out of winter vegetables, and demonstrate how even vegetables cooked only in season can be a special treat. Braised Cabbage stuffed with a flavorful ground beef and rice filling, one way with onions, celery, garlic, and caraway seeds, and another surrounded with tomato sauce. A Cauliflower Gratin, glazed Turnips, Carrots and a Celery Root Remoulade complete this hearty display of winter vegetable cookery.

### 117: Charcuterie: Sausage and Paté

Julia and Jacques demonstrate recipes for sausage and paté that are right out of the French countryside. Made from scratch Sausage and Lentil Salad, Country Paté (2 ways), and for a finale, a grand truffle infused sausage wrapped in fresh baked brioche (recipe also demonstrated).

### 118: Comfort Food: Poached Chicken, Chicken Pot Pie and Apple Tart Dessert

Julia and Jacques show how simple it is to poach a chicken with vegetables, mushrooms and a little white wine, and then take that poaching liquid and use it with

recipes (here and in France) for what seems like "forever", and they put their own signature on it: "Swiss cheese mashed potatoes" (for the Beef Burgundy), and "soft ribbon noodles" (for the Pot Roast).

#### **107: Fish**

Sole food and more. One of Julia's most memorable meals was the Sole Meunière she had on first arriving in Paris after WWII. With Jacques, she recreates this dish, as delightful as ever. The sole is followed by Grilled Halibut with herbed butter, and Poached Snapper with beautifully turned and sautéed cucumbers.

#### **108: (Not-Quite-Traditional) Roast Turkey Dinner**

This meal is the holiday favorite that is so good, Julia and Jacques recommend it for any day of the year...Roast Turkey with sausage and cornbread stuffing, gravy made the old-fashioned way from the pan-drippings, accompanied by creamed onions and a zesty Cranberry-Apple Chutney. The "not-quite..." which has to be seen, is the inventive way the turkey is cut-up before cooking, and then roasted and re-assembled for serving.

#### **109: Soup**

Four classic soups made from scratch in Julia's kitchen: aromatic steaming hot French Onion Soup, topped with a baked crust of Swiss cheese; Vichyssoise, or chilled Leek and Potato Soup, as well as an original variation on the theme using watercress; and a hearty Mediterranean fish stew with an authentic rouille. And, because no show about soup would be complete without chicken soup, we are presented Chicken and Noodle and Chicken and Rice Soups.

#### **110: Eggs**

Eggs--all sizes, all types from chicken to quail to ostrich...soft, scrambled, poached...from omelets to Frittatas to Eggs Benedict...not to mention Julia and Jacques scrambling an ostrich egg as voluminous as a dozen and a half Grade A Large.

#### **111: Pork**

A classic of the American table--Pork Chops and Applesauce, is the starting point for three Julia and Jacques improvisations: aromatic Grilled, Stuffed Pork Chops with rosemary, served with a tomato, red onion and avocado salad; Loin of Pork with sautéed red cabbage and apples, and Pork Tenderloin Medallions with port wine and macerated prunes on a bed of orzo.

the leftover poached chicken for flaky crusted Chicken Pot Pie. The same simple pastry Julia makes for the pot pie is perfect base for a Rustic Apple and Dried Fruit Tart. Bon Appétit!

#### **119: Salmon**

Start with one large, whole salmon, and observe as Julia and Jacques transform the fish into Salmon Tartar and "Instant Gravlax." This, of course, is prelude to baking the salmon in an "only Julia can get away with it" bicycle pump inflated parchment papillote (bag). For those cooking solo, they also demonstrate how to filet and then roast fresh salmon, served with a garnish of snow peas and tomatoes.

#### **120: Roasts of Veal and Lamb**

First is a Roast of Veal with wild mushrooms, braised endive, onions and white wine--the aromas just fill the kitchen. Second is a delicious Leg of Lamb, hip bone removed, studded with garlic on a ragout of white beans and lardons, onions, mushrooms and thyme. Not only are you shown how to prepare these dishes, but Jacques then demonstrates, step-by-step, how to carve and serve them.

#### **121: Potatoes**

One potato, two potato, oh, so many potatoes. Julia and Jacques share their tricks, "trucs" and techniques for perfect Baked Potatoes, airy Mashed Potatoes, creamy Potato Casserole, and delightful lighter-than-air crispy-fried Pommes Soufflés.

#### **122: Duck**

Duck is a favorite in restaurants, but often considered too difficult to cook at home. No longer! First, Julia prepares her classic whole Roasted Duck, then Jacques makes a Pan-Roasted Duck, glazed with shallots and parsnips. Then, together Julia and Jacques create a Warm Duck Salad combining slices of juicy duck breast and duck gible with garlic, mustard and delicate salad greens, sprinkled with crispy, roasted duck skin.