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BASIL & CHIVES RESTAURANT NEWSLETTER

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www.basilandchivesrestaurant.com

360-794-4000

info@basilandchivesrestaurant.com

Hours: Tues-Sat: 5 to 9:30

Reservations Recommended

COOKING WITH CHEF MINH

It's that festive time of the year, and what screams holiday more than a roasted bird at the table! I am here to give you a few simple tips and recipes that provide a wonderful meal. First, I am going to give you a brief understanding of brining. As you roast a meat, it loses moisture due to the dry heat. Brining a piece of meat will retain a higher ratio of water with tender and juicy results. This process is called osmosis. Due to the salt content in a brine, it will bring out the flavor and fullness of the meat. I prefer kosher over iodize table salt because of its cleaner taste.

A brine recipe varies. The recipe I am going to share with you today is simple. I mean, this is probably as simple as it get with great results. It will work great on chicken or turkey. Whenever possible, I try not to add any type of sugar to my brine because sugar toughens meat. To compensate, I baste my chicken with a ginger honey glaze. This way, I get my sweet golden brown outer skin and a nice, tender, moist chicken on the inside.

Brine recipe:

- 1 cup Kosher Salt
- 1 tablespoon Black pepper (fresh cracked, if possible)
- 6 quart Cold water
- 3-5 lb. chicken

Mix the first three ingredients until salt dissolves. If working with a larger bird, you might want to double or triple the recipe. Really, you need just enough water to cover the bird. Allow it to sit in the refrigerator overnight or even up to a few days is fine.

From here, you can steam the chicken, if you choose to do so, the glaze will be unnecessary. Your other option is to roast it. Set your oven temperature at 350 degrees whether you're steaming or roasting the bird. If roasting, cook the bird until it reaches an internal temperature of 130 degrees. From here, you want to begin basting the ginger honey glaze (see recipe below) over the bird every 5 minutes with a cooking brush. If your bird isn't golden brown, turn your oven on broil and set your bird on the lower rack for even browning. I prefer to cook my chicken to 150-155 degrees and let it carry over cook at room temperature for another 5-10 minutes. Check the internal thigh of the bird with a cooking thermometer to read proper temperature. Enjoy!

Ginger Honey Glaze recipe:

- ½ cup Honey
- ¼ tsp minced garlic
- 2 tablespoon soy sauce
- ¼ tsp black pepper, fresh cracked, if possible
- ¼ tsp minced ginger

Mix the following ingredients and let it sit for at least 30 minutes for flavors to meld.

Up-coming Events

December 11th and 12th Dinner Theatre:

The Shakespearean Murder Mystery

See next page for details

DINNER THEATER AND ENTERTAINMENT



"Nonsense" was performed during the seamless delivery of a five-course meal by the Basil & Chives staff!"

Bring this section in to receive:

1 free selected alcoholic beverage

With purchase of dinner on New Year's Eve

Review of November's show "Nonsense":

"I have never been to a more entertaining show in Monroe"

"I wanted to just get up there and sing and dance along!"

"There was dancing, singing, joke-telling, audience interaction, and the best part, a delicious meal to accompany the performance!"

"Nonsense" was performed during the seamless delivery of a five-course meal by the Basil & Chives staff!"

Visit

<http://heraldnet.com/article/20091120/ENT/711209961> for a review of the dinner theatre.

December events and shows:

December 11th, 12th (Fri/Sat)

"The Shakespearean Murder Mystery: Or Someone was Rotten at Dinner"
-An evening of holiday revels and homicide – Elizabethan style

Five Course Dinner and Show - \$38 plus tax
Show only - \$10 plus tax
Starts at 7:30pm

A Detailed Description of "The Shakespearean Murder Mystery"

On December 11th and 12th, Last Leaf Productions will present "*The Shakespearean Murder Mystery: Or Someone Was Rotten at Dinner*". The show is loosely based on Shakespeare's classic "Hamlet", with all the greedy and sinister character types from that play. It is the holiday season and King Faraday, who stole the throne away from his older brother and married the queen, is hosting a holiday party. The party is also to celebrate the birthday of his young ward, the Lady Enred, who Faraday has noticed, has become a lovely and attractive young woman. Queen Beatrix has noticed as well and is not happy about Faraday's interest in the girl who has been promised since childhood to Beatrix's son, Hammonrigh. The plot thickens like the proverbial goose gravy when the mysterious jester hints that Faraday is in for a fall. Sure enough at one point in the festivities, Faraday is murdered and William Shakespeare, himself, has to come back in time to old Denmark to help solve the crime.

"The Shakespearean Murder Mystery" is packed with good fun. For more information and reservations, contact Basil & Chives at (360) 794-4000 or www.basilandchivesrestaurant.com. You can also get your tickets at www.brownpapertickets.com.

IMPORTANT UPDATES

*Planning a holiday dinner event or having guests visit this holiday season?
Make a reservation today or just come by and bring your friends, family, and loved ones to try out our fine food without stretching your budget!*