

Giant Eagle Online Courses – Adam Richman, Marsala

- Adam Richman: 00:09 Hi, I'm Adam Richman coming to you from my home in Brooklyn, New York. Just want to give a huge shout out to all my Giant Eagle team member friends who are working hard every day to make sure that your neighbors get their everyday essentials, major respect and keep up the good work.
- Adam Richman: 00:25 Now, one of the things that I've always loved, especially as I was cooking for myself in college, is that one single ingredient, maybe not even that expensive of an ingredient, can make a dish smell and taste so incredible that people will be racking their brains trying to figure out what you did to make it so awesome to get that unique flavor. Well, this is such a dish. It was a dish that my mom made me, that my late dad said was one of the reasons he even married my mom, and that is her chicken marsala.
- Adam Richman: 00:57 Now don't let the fact that marsala is in it. Marsala is a cooking wine. It's not very expensive at all. So, the small addition of this and the addition of other big flavor ingredients that don't really come with a big price tag are gonna make a dish that you and your family will love for not a lot of money. And we're going to serve along with our basic chicken marsala in its mushroom wine sauce, we're going to make some grilled asparagus rafts and they're fun to look at, fun to make, and they're absolutely delicious.
- Adam Richman: 01:28 So, let's get started on the chicken. Now we're going to have plain old chicken breast. We want to make sure that they're thawed and then what we're going to do is use a little bit of saran wrap. Now what this is going to do is provide a cover for us to actually pound those cutlets nice and thin.
- Adam Richman: 01:46 I took the liberty of doing this ahead of time and I actually soaked it in buttermilk, to tenderize it more, put some buttermilk in after you pound out all the cutlets and they will be unbelievably tender if you let them go overnight. So, I have them in the fridge right now and here they are. So, then what we're going to do is take these cutlets and we're going to dredge them in an unbelievably delicious coating.

- Adam Richman: 02:10 Now the coating is going to be made of, we have some flour. We're going to use a full cup of that, and we are going to use a third of a cup of garlic powder. We're going to use two thirds of a cup of Parmesan cheese. Now feel free to freestyle and make this your own, do it your own way. And I feel that this ratio really works. So, we're going to put those all in a bowl and whisk them together.
- Adam Richman: 02:39 So now we're going to need to make something to make sure that this sticks to those amazing cutlets. So, I'm gonna take a little dish, move this over to the side, and we're going to get three eggs. Now what you want to do is crack them all and then we're going to put them into a more wide-open dish so that we actually dunk each cutlet.
- Adam Richman: 03:03 So now we've had our eggs cracked into the dish. We're going to now pour it into like a little bit more of a wide-open vessel. So that we can allow more easy dunking for the cutlets once they're finished.
- Adam Richman: 03:25 Just really just break up those yolks, incorporate everything. The nice thing about using a whisk is you can aerate it and actually again, you get a little bit more coverage and this is again going to help that delicious dredge that we made with the parmesan and the garlic powder stick to the chicken breasts.
- Adam Richman: 03:47 Beautiful.
- Adam Richman: 03:50 So now we have our batter mix, we have our egg mix, and then we're going to have our cutlets that we've been soaking in buttermilk. So, it's cutlet into the flower dredge, really want to get a nice coating on it. Then we're going to put it in our eggs, make sure it gets a nice coating there. This is going to help everything stick and hold and then again, toss it in our delicious garlic cheese and flour dredge. Put it in the dish.
- Adam Richman: 04:33 Now we want to make sure that the cutlets aren't stacked, and we want to actually leave them space to rest, so we're going to actually lay them next to one another so they could all set up. And let that batter sort of soak into all those wonderful nooks and crannies. I'm going to give this guy a little extra coding, a little extra love. There we go. A little extra love for these guys if they're a little wet, don't be afraid.

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- Adam Richman: 05:01 Now remember when you're working with raw eggs, you're working with raw chicken, make sure you not only wash your hands, but even more important, make sure when everything is done and all your cooking is finished for the evening or for the day, make sure that you clean the refrigerator handle and the faucets cause they've been touching raw stuff.
- Adam Richman: 05:24 Now while our cutlets are resting after that wonderful dredging process, we can start working on our side dish, our delicious asparagus. Now one of the things that's so cool about this is that it pretty much gets one sauce. The sauce has two ingredients. One of the keys is just making it a little bit ahead of time so the flavors can combine. So, we're going to use some garlic and again you can use about three fat cloves, four if you want more. And then we're going to add some more extra virgin olive oil. So, we'll take our cloves, we'll break them up.
- Adam Richman: 06:00 Trim off the end, crush it with the back of a knife and then just run our knife right through it. Anthony Bourdain used to say, I don't know that stuff that comes out of a garlic press, but it ain't garlic, but you know what you want to use crushed garlic. Perfectly fine. Obviously fresh is optimal, so we're going to take all of our chopped garlic and we're going to mix it with the olive oil. We're going to put this garlic that we chopped right here. This is oil, I'm going to mix it, as you can see with a brush.
- Adam Richman: 06:51 There you go.
- Adam Richman: 06:53 You can see that's ultimately what we're looking for. So, we're going to actually let this sit for a while and combine and get our asparagus ready. Now asparagus are one of my favorite vegetables to cook with. And I think it's maybe something hard to get maybe kids to like or to get, maybe outside of a weird cream soup or something like that. But asparagus can be a lot of fun to work with and yield a lot of delicious dividends for not a lot of money. This is our side dish.
- Adam Richman: 07:19 So, we have our asparagus. Now one thing that's so cool is asparagus will let you know what part of it not to eat. If you just sorta snap the back where it snaps, you can get rid of this sort of hard stem bit and then you can move on to the really delicious stuff.

Adam Richman: 07:36 So, I'm going to go through the rest of this asparagus, snap off the tips. When we're done, we're going to make those rafts. Alright, so now that our asparagus is all trimmed, we're going to concentrate on making the raft. So, we are going to need our skewers. We have these. So again, if you're doing this with kids, may want to be a little bit careful because they are kind of sharp. Another little help, if you find that yours are very thin and might scorch, you could actually soak them in water ahead of time. So, what you want to do is take your skewer, go through the back end first, and then kind of drill a little bit of a hole right through the middle of it. It'll split a little bit, but that's okay. Make sure you leave the space at the end. That's going to be really important. So, you have a surface from which to flip again, pick up the next one, find the sort of fattest part of the trunk of that little tree, so to speak, and slide them on down. And then keep repeating this with each successive piece.

Adam Richman: 08:34 Again, be really careful. I usually drill until I feel the point. And the nice thing about asparagus, especially if you blanch them and then you will maybe use them in a pan, they get even greener when you cook them. So, we have that end done and naturally we're going to flip around and then we're going to get the next side so that we can create a real raft. Now the raft is not only going to look incredibly cool when we serve it to our company, but also, it's going to make it very easy to flip and it will make sure it all cooks kind of uniformly. Again, you don't wanna go all the way at the end. We're doing this more for structure and to hold it all together.

Adam Richman: 09:20 So, we have our asparagus rafts and now we're going to brush them with that amazing garlic oil and get them ready for the broiler. There we go. So, we're just going to coat it liberally on both sides. And again, because we have the ability to flip it all at once, it's going to cook evenly and it's actually a lot of fun once it comes to the table because then people can just pull it off as they want to and it looks really impressive instead of just having a sort of boring old dish. And then even for the last one, we can get a little bit lazy and just pour it down on the side and brush it through. There we go. Beautiful. And get that oil, get all that garlic.

- Adam Richman: 10:06 And we could even just let this rest right on top of our asparagus. And then when we're ready to grill it's actually going to have a little bit more flavor. We already have our beautiful platter of chicken here that's already been dredged in the flour, the garlic powder and the parmesan cheese. So, we're going to set this down here and we are going to start the burner on high first. There we go. So, we actually want to do it empty. One of the little, mistakes that people tend to make is they put oil in the pan, then they turn the heat up. It's better to have the oil come to temperature right away. So, what I do is I always heat it empty and I can just sort of tell if you're ever in doubt, you could always just get a little bit of water on your hand and splash it. And when it, sort of, the drops skitter across like the surface of the pan, almost like marbles, then you know you're in a good way.
- Adam Richman: 10:54 All right, so once the pan is going to get nice and hot, we're going to add a little bit more of our delicious extra virgin olive oil. Basically, I always say, imagine that there's about an eighth of the inch on the bottom of the pan. We want to actually see it ripple. Alrighty, so I'm starting to see our oil shimmer and dance a little bit. So, I'm going to take my first cutlet and let it sizzle away. When it gets golden brown on one side, I'm going to flip it, then transfer it to a plate. All right. You can hear from the bubbles already; our beautiful cutlet wants to be flipped over and you can see that nice golden-brown edge.
- Adam Richman: 11:40 So again, we're gonna let that go for a while, until we have a nice golden color on both sides and we're going to put it on a paper towel lined plate to rest. We'll do the rest of the cutlets. Then we get to add our veggies and start making our sauce.
- Adam Richman: 11:58 So, our cutlet is now beautiful and golden on both sides. So, we have a plate right here with paper towel. We're going to put this on it and we're going to do this with the next cutlets. Let them rest. And then use that wonderful flavored oil to make our sauce.

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- Adam Richman: 12:24 We have our amazing cutlets that have come off of the heat and we're going to rest them inside this baking dish. And now that pan that these were all fried in has loads of flavor. So now we're going to deglaze the bottom of the pan and get those little crunchy bits up so we can get the flavor of that garlic, that parmesan, even that toasted flour flavor into the sauce on our amazing chicken marsala.
- Adam Richman: 12:47 So now we're going to add our mushrooms. We have about six ounces, six, seven ounces depending upon what size of container you can get. You can use baby bella, cremini, any kind of mushroom. Just make sure you wash them thoroughly, especially the vents and slice them nice and thin. And we're going to introduce them to that same oil we've been cooking in, so they get all that flavor. And we're going to sauté them until they're nice and soft.
- Adam Richman: 13:11 Alrighty. So, our mushrooms are beautiful. And sautéed and gorgeous, so now we're going to add a third of a cup of marsala wine, a third of a cup of chicken stock and keep lifting all that delicious flavor off the bottom of the pan.
- Adam Richman: 13:29 I got our wine. I'm gonna add a little bit more, it's quarantine. Now again, if you're cooking this for family, you don't have to worry about working with alcohol. All the alcohol is going to cook off and just leave incredible flavor and the smell is unbelievable. Also got some chicken stock right here. A third of a cup of chicken stock and then lower the heat to about medium.
- Adam Richman: 14:18 I'm going to let it go until it's about thick and then we're going to take our cutlets and smother them in that sauce and let them just get warm. Now in the meantime, we're going to turn our oven to broil and get ready for our asparagus raft.
- Adam Richman: 14:32 Now one of the tricks with this kind of sauce, especially when it's a pan reduction, is you actually want the ingredients to come to a boil and then to a simmer. The boiling is going to really allow them to start working together and the simmer is going to develop those deep, deep levels of flavor.

- Adam Richman: 14:46 And now we get to do something that is so delicious and so naughty. It even sounds naughty. It's called mounting a sauce, which means that we're going to add butter, about two tablespoons. It's going to create amazing mouth feel and it's actually going to make the sauce, kind of silky and shiny. Okay, everything is supposedly better with butter. We're going to add in two tablespoons and just let it melt down in that sauce and really create that wonderful kind of silkiness. In the meantime, let's throw these beautiful asparagus rafts in the broiler.
- Adam Richman: 15:21 So, we have our chicken right here and we're going to just pour our beautiful mushroom gravy all over the top. And let it just soak on in. Look at that.
- Adam Richman: 15:38 All right, so our chicken is basically resting. We're letting all those flavors kind of combine. We've gotten our asparagus rafts out of the broiler. We're going to flip them and then let them go back in for a couple more minutes. And when they're nice and charred, we'll be ready to serve our whole meal.
- Adam Richman: 15:54 Now, some of you sent in some really good questions and I wanted to answer them right now while I have a chance. So, Joe from Solon, Ohio asks, what's the worst job I ever had? Being a bus boy was kind of rough. And being in the basement, running a delivery kitchen wasn't particularly great, but I think I'm just not really suited to an office job. And I worked, for an advertising agency, in their local ad sales department and that felt like my soul was dying every day. So that was definitely the worst.
- Adam Richman: 16:27 Jolene from Brentwood, Pennsylvania, asks, is there anything I won't eat? Oh my gosh, of course, yes. Believe it or not, those bright red artificial maraschino cherries, they give me the heebie jeebies. I don't like little tiny chunks of ham like you'd find in a Denver omelet. And I'm not a big fan of green pepper. I like, like Shishido peppers, but, or gandia peppers, they call them in Spain, but otherwise like red, green bell pepper is just not my thing. I don't like super fishy fish, generally speaking. So, and black licorice. Gross.
- Adam Richman: 17:04 And last question comes from Rachel in Lima, Ohio. What is the most surprising thing about me? Maybe that I speak pretty fluent French and Hebrew. [French] So there you have it. Little surprise you may not have known about me.

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- Adam Richman: 17:24 So now we have our asparagus going and we've now smothered our chicken. Let's take a look and see how she looks. Come on.
- Adam Richman: 17:37 I wish you guys could smell this. Now all of that gravy is going to soak into the breading and the breading has all the flavor from the toasted parmesan. A little bit of that butter, the wine stock, the garlic powder. Oh.
- Adam Richman: 17:55 And there they are. Look at that. They're beautiful. They're a little bit charred, so they're a little smoky. Garlic, olive oil and super easy to transfer right to a serving plate. And then people can pull them right off the skewers right at the table.
- Adam Richman: 18:12 And there you have it. Beautiful, gorgeous chicken marsala and a mushroom wine sauce, with grilled asparagus with garlic and oil. The chicken coated in that beautiful toasted parmesan garlic powder coating, loads of flavor for not a load of money for a load of the people you love.
- Adam Richman: 18:29 I'm Adam Richmond. Eat and enjoy. Hope you all stay safe and whatever you eat may your life forever be sweet.