

CHEF'S PROFILE

It's no secret that the chef and his/her style of food preparation are the key factors to the success of your restaurant. When everyone raves about your restaurant, they rave about the taste and the presentation first.

That being said, your chef should NOT be a secret. The Chef's profile of the Northern Dutchess News and Southern Dutchess News gives you the opportunity to proudly tell everyone about your chef, his/her reputation, the cuisine and what makes your restaurant great.

Here's the plan. Run a 10-inch advertisement in any of our papers for four weeks for \$100 per week (\$200 per week for two papers). One time during that four-week run we will feature your chef with a photo, profile story and favorite recipe FREE on the top half of the page.

Check out the sample design below and connect with us by calling 845-297-3723 or sending an email to advertising@s Dutchessnews.com.



Chicken Cordon Bleu

Ingredients

- 6 skinless, boneless chicken breast halves
- 6 slices Swiss cheese
- 6 slices ham
- 3 tablespoons all-purpose flour
- 1 teaspoon paprika
- 6 tablespoons butter
- 1/2 cup dry white wine
- 1 teaspoon chicken bouillon granules
- 1 tablespoon cornstarch
- 1 cup heavy whipping cream

Directions

Pound chicken breasts if they are too thick. Place a cheese and ham slice on each breast within 1/2 inch of the edges. Fold the edges of the chicken over the filling, and secure with toothpicks. Mix the flour and paprika in a small bowl, and coat the chicken pieces. Heat the butter in a large skillet over medium-high heat, and cook the chicken until browned on all sides. Add the wine and bouillon. Reduce heat to low, cover, and simmer for 30 minutes, until chicken is no longer pink and juices run clear. Remove the toothpicks, and transfer the breasts to a warm platter. Blend the cornstarch with the cream in a small bowl, and whisk slowly into the skillet. Cook, stirring until thickened, and pour over the chicken. Serve warm.

**2x5
AD**

**2x5
AD**

**2x5
AD**

**2x5
AD**