Article Side

Why not serve your buddy from France with French Recipes? by Rita

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Life â€“ An entertaining game with participants all over the globe in many teams. Itâ€™s all about winning the game with your teammates. Your Team mates are your friends around the globe. Friends are of major importance in an individualâ€™s life. They have the magical power to turn any worst situation to laughs and fun. Technology has made life easier for friends staying miles far. They get in touch easily through social networks. Social networks are the common place to share the moments of happiness and tears.

Friends play a major role in our life. Itâ€™s important that we treat them in the best way possible. I had some friends from France for the last vacation. The question that hit me first was â€œhow to serve them?â€• Like everybody, I wished to serve them traditional stuffs of France. I started collecting information about the traditional culture of France and finally ended up in collecting French recipes. Lucky for me, I happened to watch The Master Chef U.S.A in Cox Cable that had contestants preparing traditional French Recipes.

French Cuisine was the beginning of modern cuisine with creamy ingredients and wine playing a major part. The traditional recipes enthrall us just by the way they are served. A French meal has three courses, Hors dâ€™oeuvre thatâ€™s the introductory course mostly a soup, Plat Principal thatâ€™s main course, and Fromage thatâ€™s the Dessert. I choose the dishes that I found to be simple and interesting - to say easy to cook. I served my friends - French Onion Soup, Chicken Cordon Bleu, and French Crepe Batter.

To begin with the appetizer â€“ French Onion Soup, tasted the best that I added it to my favorites list. The French Onion Soup is nothing hard to prepare. I cooked the onions, garlic, thyme and bay leaves with salt and pepper for 25 minutes in butter. Then I boiled the mix in wine for 5 minutes until the onions were dry enough. I retained the onions and garlic in the mix, removing the bay leaves and thyme. I cooked the onions in flour for 10 minutes. I seasoned it with salt and pepper after adding beef broth and cooked it for 10 more minutes. Before serving I arrange pieces of bread toasts with Cheese toppings to float in the bowl ladled with soup.

About the Chicken Cordon Bleu, all I did was first I pounded the chicken breasts to quarter-inch thickness. I sprinkled salt and paprika (powdered Bell peppers) on both sides and placed 1 cheese and 1 ham slice on each chicken breast. Then I rolled it up and secured it with tooth picks. I baked the chicken for 35 minutes along with bread crumbs. My friend loves cheese so I added 1 more slice of cheese and baked it again for 3-5 minutes until the cheese melted. I topped it with a blend of Cornstarch and rich cream before serving.

Finally, the Dessert! My friends love desserts. I wanted to serve them the best dessert and also an easy recipe. I found the French Crepe batter to suit my need. It was nothing hard like first I blended Eggs with flour, sugar, salt and butter smoothly. I also added 1/3 cup of milk to the batter and keep it aside for 20 minutes. Then it was simple like I had to spread the batter in a pan and cook for a minute until its golden brown. After that I flipped the crepe upside down in the pan and cooked it for 1 more minute. I served the crepe rolled with cheese toppings.

French cuisine is never complete without Wine. Thank God, I didnâ€™t forget to serve my buddies from France with a glass of wine along with the traditional dishes. My friends were amazed to see the dishes served and wondered where I learnt French Cuisine.

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Rita - About Author:
Rita Dawson, being a freelance writer and active blogger, I love sharing my thoughts with the rest of the world and to source out some great home service deals like the a Cox Cable. I love to share my experience and show my friends what they really mean to me. Though all are friends but the cultures followed in different regions of the world stands long lasting. Every individual is comfortable in his traditional culture and considers it to be the best. This is the hidden reason for one to search for cultures followed in their friendâ€™s country to treat them well.

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