



Mrs. Gail's Chicken & Fettuccine Alfredo

from the *Magnolia Table Cookbook*

prep: 30 minutes **cook:** 45 minutes
cool: none

chicken

2¼ to 2½ pounds boneless, skinless chicken breasts (about 6 breasts)

Kosher salt and freshly ground black pepper

1 cup all-purpose flour

3 large eggs

½ cups panko or regular bread crumbs

½ cups grated Parmesan cheese (about 3 ounces)

½ cup olive oil, or as needed

4 tablespoons (½ stick) salted butter, or as needed

fettuccine alfredo

Kosher salt

1 pound fettuccine

8 tablespoons (1 stick) salted butter

3 garlic cloves, minced

2 cups heavy cream

½ cups grated Parmesan cheese (about 3 ounces)

¼ teaspoon ground white pepper (optional)

for serving

2 lemons, cut into wedges

1 tablespoon chopped fresh flat-leaf parsley or dried parsley flakes

1. Preheat the oven to 200°F, if desired (see step 5).

2. To make the chicken: Lay a chicken breast on a work surface between two layers of plastic wrap or place it in a sturdy zip-top plastic bag. Gently pound it with a meat tenderizer until it is evenly ¼ to ½ inch thick. Repeat with the remaining breasts. If desired, cut the larger breasts crosswise in half so they're easier to handle. Lightly season them on both sides with salt and pepper.

3. In a large, shallow dish, whisk together the flour, 1 teaspoon salt, and 1 teaspoon pepper. In another large, shallow dish, beat the eggs. In a third large, shallow dish, whisk together the panko and Parmesan.

4. Working with one piece at a time, dredge the chicken in the flour, shaking to remove any excess. Coat the chicken on both sides with the egg. Let the excess run off and then dredge both sides in the panko/Parmesan mixture. Place the chicken on a large baking sheet or platter and continue with the remaining chicken.

5. Line 1 or 2 large platters or baking sheets with paper towels. In a large skillet, heat ¼ cup of the olive oil and 2 tablespoons of the butter over medium heat until the oil is shimmery and the butter is melted. Place as many pieces of chicken in the pan as can fit without crowding (you may be able to fit only two pieces, which is fine). Fry until golden brown on both sides, about 3 minutes per side. Transfer the chicken to the paper towels. Continue with the remaining chicken, adding more oil and butter as necessary so that there's plenty in the pan for each batch. (If desired, you can place the chicken in the oven while you finish the dish and wipe out the skillet to use for the

Alfredo sauce.)

6. Meanwhile, make the fettuccine Alfredo: Bring a large pot of generously salted water to a boil. Cook the fettuccine until al dente according to the package directions. Drain thoroughly.

7. In a large skillet, melt the butter over low heat. Add the garlic and sauté until aromatic and softened, about 2 minutes. Whisk in the cream and cook over low heat, whisking often, until bubbling and slightly thickened, about 6 minutes. Whisk in the Parmesan and white pepper (if using) until melted and well combined. Add the drained pasta to the skillet and use tongs to gently toss until the strands are well coated in the sauce.

8. Serve the fettuccine alongside the chicken. Garnish with lemon wedges and parsley.

9. The chicken's crust will be crispest soon after frying, but leftovers are still tasty and can be stored in a covered container in the refrigerator for up to 3 days.

Makes 6 to 8 servings



Layered Arugula Salad with Pear Vinaigrette

from the *Magnolia Table Cookbook*

prep: 15 minutes **cook:** none
cool: none

pear vinaigrette

- ¼ cup pear vinegar
- 2 tablespoons minced shallot
- ½ teaspoon kosher salt
- 2 teaspoons whole-grain Dijon mustard
- ¼ teaspoon freshly ground black pepper
- ¼ cup walnut oil
- ¼ cup grapeseed oil or mild, extra virgin olive oil

arugula salad

- 5 ounces baby arugula (about 5 cups)
- 2 firm-ripe pears, peeled if desired, cored, and cut into thin wedges
- 1 cup pomegranate arils (from about 1 pomegranate)
- 1 cup Buttered Walnuts (recipe below)
- ½ cup coarsely crumbled blue cheese (about 4 ounces)

Tip: When pomegranates are unavailable, I use dried cranberries in their place.

to make the pear vinaigrette

1. In a medium bowl, whisk together the vinegar, shallot, and salt. Let sit for 5 minutes.
2. Whisk in the mustard and pepper. Whisking constantly, add the oils in a slow, steady stream. Whisk again just before serving. Store in an airtight container in the refrigerator until

needed and for up to 4 days.

to make the arugula salad

3. Spread half of the arugula in a medium glass serving bowl (preferably with straight sides, such as a trifle bowl).
4. Arrange half of the pears over the arugula. Sprinkle with half of the pomegranate arils and half of the walnuts.
5. Repeat the layers once more. Scatter the blue cheese over the top.
6. Just before serving, drizzle a few spoonfuls of vinaigrette over the salad, just enough to gloss the arugula, and pass the rest at the table.

Makes 4 to 6 servings

Buttered Walnuts or Pecans

from the *Magnolia Table Cookbook*

prep: under 5 minutes
cook: about 5 minutes
cool: 30 minutes

- 2 tablespoons salted butter
- ¼ cup lightly packed light brown sugar
- ¼ teaspoon cayenne pepper, or to taste (optional)
- 1 cup walnut or pecan halves

1. In a small skillet, melt the butter over medium heat. Add the brown sugar and cayenne (if using) and stir until well combined.
2. Add the walnuts or pecans and toss to coat. Cook until the nuts are well

coated and fragrant, 3 to 5 minutes, stirring frequently.

3. Pour onto a sheet of wax paper and cool to room temperature. Crumble the pieces before sprinkling over a salad.
4. Store in an airtight container at room temperature for up to 4 days.

Makes about 1¼ cups

Tiramisu

tip: When making the whipped cream for this recipe, chill the bowl you are using in the fridge. This will help the cream form faster while blending with a hand mixer or in a stand mixer.

prep: 35 minutes **cook:** 20 minutes
cool: 6 hours

custard

- ⅔ cup whole milk
- 6 eggs yolks
- ¾ cup sugar
- 1 lb mascarpone cheese

ladyfinger coffee mixture

- 1 package ladyfingers
- ½ cup hot water
- 2 tablespoons rum
- 2 tablespoons instant coffee

whipped cream

- 2 cups heavy whipping cream
- 1 tsp vanilla
- ¼ cup sugar
- ½ cup cocoa powder, for dusting



to make the tiramisu filling:

1. In a saucepan, heat up the milk on medium high heat.
2. While it's heating, add the 6 egg yolks, then $\frac{3}{4}$ cup of sugar. Whisk constantly. After a few minutes, the custard will thicken to an almost pudding like consistency. Then proceed to transfer into a bowl, place plastic wrap directly on top of the custard and place in the fridge for at least 30 minutes.
3. In a stand mixer fitted with whisk attachment, add whipping cream, vanilla and sugar. Whip on medium until incorporated turn speed to high and continue to beat until stiff peaks, about 30 seconds. (Careful not to over beat or it will break.)

to assemble the tiramisu:

4. In a 9 x 11 dish, lay the ladyfingers to cover the bottom of the dish.
5. In a small bowl, stir together hot water, rum, and instant coffee, until dissolved.
6. Using a pastry brush, generously brush each ladyfinger with the coffee mixture.
7. Add custard mixture to mascarpone cheese and stir together until combined.
8. Smooth $\frac{1}{2}$ of the new custard mixture on top of the ladyfingers, then $\frac{1}{2}$ of the whipped cream. Add another layer of ladyfingers, and brush with coffee mixture, repeat until both layers are complete.
9. Dust cocoa powder generously over the top. Refrigerate for at least 6 hours or up to overnight.

10. Store covered in the refrigerator for up to 3 days.

Yields 12 slices