

Created by: Debra C. Argen

Michael Skibitcky Recipes - The Culinary Institute of America, Hyde Park, New York,

Chef Michael Skibitcky of [The Culinary Institute of America](#) in [Hyde Park, New York](#) shares the spirit of the holiday season with his delicious recipes for **Turkey and Wild Rice Soup, Turkey Pot Pie, Squash With Dried Cranberries and Toasted Pecans, Green Beans with Bacon, Shallots, and Mushrooms,** and **Pecan Pie**. Happy Holidays!

I had the opportunity to not only meet, but also to take classes with San Franciscan born **Chef Michael Skibitcky**, C.E.C, C.H.E., Assistant Professor in Culinary Arts in



November 2009 when Edward and I were enrolled in his intensive **Holiday Boot Camp** at The Culinary Institute of America. Over the course of 2-days, I was able to get to know him and learn more about this passionate and creative chef who has honed his impressive culinary career over the last 41 years since graduating from Westminster Technical College in London, England, apprenticing at the prestigious Le Gavroche (Roux Brothers) and the Connaught Hotel (Savoy Hotel Group) in London; and later working at the United Nations, New York City, as the Chef de Cuisine at the Hotel Pierre (Four Seasons) in New York City, and as the Executive Sous Chef at the Inn on the Park Hotel (Four Seasons) in London, to name but a few, before joining The Culinary Institute of America in 2001.

When not teaching and inspiring students at The Culinary Institute of America, he is working in the Coast Guard, spending time with family and his grandchildren, traveling, or writing a new cookbook.

Chef Michael Skibitcky and The Culinary Institute of America share a delicious taste of the holidays with a few of the recipes from the Holiday Boot Camp that I attended. Bon Appetit!

The Holiday Menu

Turkey and Wild Rice Soup

Turkey Pot Pie

Winter Squash With Dried Cranberries and Toasted Pecans

Green Beans with Bacon, Shallots, and Mushrooms

Pecan Pie

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Turkey and Wild Rice Soup

Yield:10 Portions

Ingredients:

2

Tablespoons

Butter, clarified

2

Leeks, dice

1/3

Cup

Carrots, diced

½

Cup

Celery, diced

2

Tablespoons

All-Purpose Flour

2

Quarts (1.9 liters)

Chicken Stock

¾

Cup

Wild Rice

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1

Cup

Heavy Cream, hot

12

Ounces (340 grams)

Turkeymeat, cooked and diced

1

Teaspoon

Salt

$\frac{1}{4}$

Teaspoon

Ground Black Pepper

$\frac{3}{4}$

Cup

Chives, minced

2

Tablespoons

Parsley, chopped

$\frac{1}{4}$

Cup (59 ml)

Dry Sherry

Method: Heat the butter in a large saucepot over medium heat. Add the leeks, carrots, and celery and cook until vegetables have softened. Add the flour and stir well to form a roux. Cook the roux gently over low heat for approximately 3 minutes, stirring constantly. Gradually add the chicken stock, whisking well with each addition to eliminate any lumps. Bring mixture to a simmer. Add the wild rice and continue to simmer the soup until the rice is done, about 40 minutes. Add the heavy cream and diced turkey and season with salt and pepper to taste. Continue to simmer over low heat until the diced turkey is heated through. Garnish the soup with chives and parsley immediately before serving. Drizzle with the sherry and serve.

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Turkey Pot Pie

Yield:6 Portions

Ingredients:

3

Tablespoons

Butter or Vegetable Oil

1 ½

Cups

Yellow Onion, diced

2

Teaspoons

Garlic, minced

3

Tablespoons

All-Purpose flour

3

Cups (710 ml)

Chicken or Turkey Broth

Salt, as needed

Ground Black Pepper, to taste

1

Cup

Carrot, diced

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1

Cup

Celery, diced

2

Cups

Yukon Gold or Red Potatoes, diced

4

Cups

Turkeymeat, cooked and diced

1

Cup

Green Peas, thawed, if frozen

2

Tablespoons

Flat-leaf Parsley

9

Inch

Piecrust or Puff Pastry Sheets, 2 each

Method: Heat the butter in a saucepan over medium-high heat until it shimmers. Add the onion and sauté, stirring frequently, until tender, about 10 to 12 minutes. Add the garlic and sauté until aromatic, about 30 seconds. Add the flour and cook, stirring constantly, until pasty and thick, about 2 minutes. Add the broth, whisking well to work out any lumps. Bring to a boil and then immediately reduce the heat to low and simmer, stirring frequently, until thick, about 15 minutes. Season to taste with salt and pepper. Add the carrots, celery, and potato, and simmer until the vegetables are tender, about 20 minutes. Add the turkey and peas and remove from the heat. Season to taste with salt and pepper. Stir in the chopped parsley.

Spoon the filling into individual crocks or a baking dish. Cut piecrust or puff pastry dough to cover the filling. Cut vents in the crust and press the edges of the dough onto the baking dish or crocks to seal. Bake the pot pie in a preheated 350°F (177°C) oven until pastry is golden and flaky, about 45 minutes for a large pot pie and 25 minutes for individual crocks. Serve immediately.

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Winter Squash with Dried Cranberries and Toasted Pecans

Yield: 8 Portions

Ingredients:

1

Cup (237 ml)

Chicken Broth

1

Cup

Butternut Squash, $\frac{3}{4}$ inch dice

1

Cup

Acorn Squash, $\frac{3}{4}$ inch dice

1

Cup

Pumpkin, $\frac{3}{4}$ inch dice

$\frac{1}{4}$

Cup

Dried Cranberries, plumped

$\frac{1}{4}$

Cup

Pecans, toasted

2

Tablespoons

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Butter

1

Lemon, juiced

$\frac{1}{4}$

Teaspoon

Salt

$\frac{1}{2}$

Teaspoon

Ground Black Pepper

Method: Bring the broth to a boil in a skillet set over high heat. Add the squash and pumpkin to the pan and reduce the heat to low. Cover the skillet and simmer just until tender, about 10 to 12 minutes. Remove the cover from the skillet, increase the heat to high, and allow any excess moisture to cook away, 2 to 3 minutes more minutes.

Drain the cranberries and add them to the skillet along with the toasted pecans, butter, lemon juice, salt and pepper. Continue to cook for another 2 minutes, stirring gently to distribute the ingredients evenly. Serve immediately.



Green Beans With Bacon, Shallots, And Mushrooms

Yield: 6 Portions

Ingredients:

1 $\frac{1}{2}$

Pounds (0.7 kg)

Green Beans

4

Ounces (113 grams)

Bacon, julienne

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4

Ounces (113 grams)

Shallots, minced

2 ½

Cups

Mushrooms, sliced

Salt, to taste

Ground Black Pepper, to taste

Method: Par-cook the green beans in boiling salted water until bright green. Shock green beans in ice water to stop the cooking process. Drain and reserve for later use. Sauté the bacon in a large skillet over medium heat until crisp. Remove bacon and set aside. Add the shallots to the pan and sauté in the rendered bacon fat until caramelized. Add the mushrooms and continue to cook until they are browned and moisture has evaporated. Return bacon and green beans to the pan and cook until heated through. Season with salt and pepper to taste.



Pecan Pie

Yield: 1 single-crust 9-inch pie

Ingredients:

1

Pie Dough, recipe (see below)

1 ½

Cups

Pecan Halves, toasted

½

Cup

Light Brown Sugar, tightly packed

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2

Tablespoons

All-Purpose Flour

$\frac{3}{4}$

Cup

Light Corn Syrup

3

Large

Eggs, lightly beaten

4

Tablespoons

Unsalted Butter, melted and cooled

2

Teaspoons

Vanilla Extract

$\frac{1}{4}$

Teaspoon

Salt

Method: Preheat the oven to 400°F (204°C). Roll out the pie dough and use it to line a 9-inch pie pan. Partially blind-bake the crust. Place the piecrust onto a wire rack (still in the pan), and allow to cool to room temperature before filling. Keep the oven temperature at 400°F (204°C). Spread the nuts in an even layer over the bottom of the partially baked pie shell.

Stir the brown sugar and flour together in a mixing bowl until well blended. Add the corn syrup, eggs, butter, vanilla extract, and salt and blend well. Pour the mixture over the nuts, disturbing the nuts as little as possible. Place the pie on a baking sheet and bake until the center is softly set, about 30 to 35 minutes. Let the pie rest for at least 20 minutes before slicing. Serve warm or at room temperature.

Pie Dough

Yield: 1 Single-Crust 9-inch Pie

Ingredients:

1 $\frac{1}{4}$

Cups (5.25 ounces, 149 grams)

Pastry Flour

$\frac{1}{2}$

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Teaspoons

Salt

7

Tablespoons (3.5 ounces, 99 grams)

Shortening

3 ½

Tablespoons (1.75 fl. ounces, 52 ml)

Water, cold

Method for the Dough: Combine the flour and salt together. For flaky pie dough, rub the shortening and butter into the flour to form large nuggets. For mealy pie dough, work the fat into the flour to resemble crumb topping. Add the water, 1 Tbsp. at a time, just until it holds together when you press a handful of it into a ball. The dough should be evenly moist, not wet, and shaggy or rough in appearance.

Turn the dough out onto a lightly floured work surface. Gather and press the dough into a ball. Divide the dough into 2 roughly equal pieces. Pat each ball into an even disk, wrap well, and allow to chill in the refrigerator for 20 minutes.

Method for Lining a Pie Plate: Unwrap the dough, place it on a lightly floured work surface, and scatter a little flour over the top. Alternately, place the dough between 2 sheets of parchment or waxed paper. Roll out the dough into an even round about 13 inches in diameter. It should be about ¼-inch thick.

Fold the dough in half or roll it loosely around the rolling pin, and gently lift and position it over the pan. Unfold or unroll the dough, easing it into the pan without stretching it; make sure that the sides of the pan and the rim are evenly covered. Press the dough gently against the sides and bottom. Trim the overhang to 1 inch. Repeat process with remaining dough. Tuck the dough overhang under itself and flute the edges.

Method for Pre-baking the Crust: Preheat the oven to 400°F (204°C). Prick the dough evenly over the bottom and sides with the tines of a fork. Line the dough with a piece of parchment paper and fill about half full with pie weights, dried beans, or rice. Bake until the crust is dry, about 12 to 15 minutes.

Remove the pan from the oven and remove the paper and pie weights. Return the crust to the oven and bake until the crust is completely dry and lightly golden brown, another 5 to 6 minutes.

Cool to room temperature before filling the crust.

Note: As a general rule use 9-ounces of dough for each 9-inch pan.

In addition to their **professional career culinary curriculum**, The Culinary Institute of America offers a diverse curriculum of Two-Day, Three-Day, Four-Day, and Five-Day **Boot Camps**, as well as **Weekends at the CIA**: 1-day cooking classes held on Saturday or Sunday. In addition to the Hyde Park, New York location, The Culinary Institute of America also has locations in St. Helena, California, and San Antonio, Texas.

For additional information and program schedules, or to make a reservation at one of their award-winning restaurants, please visit The Culinary Institute of America website at www.CIAChef.edu or call them at 1-800-888-7850.

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