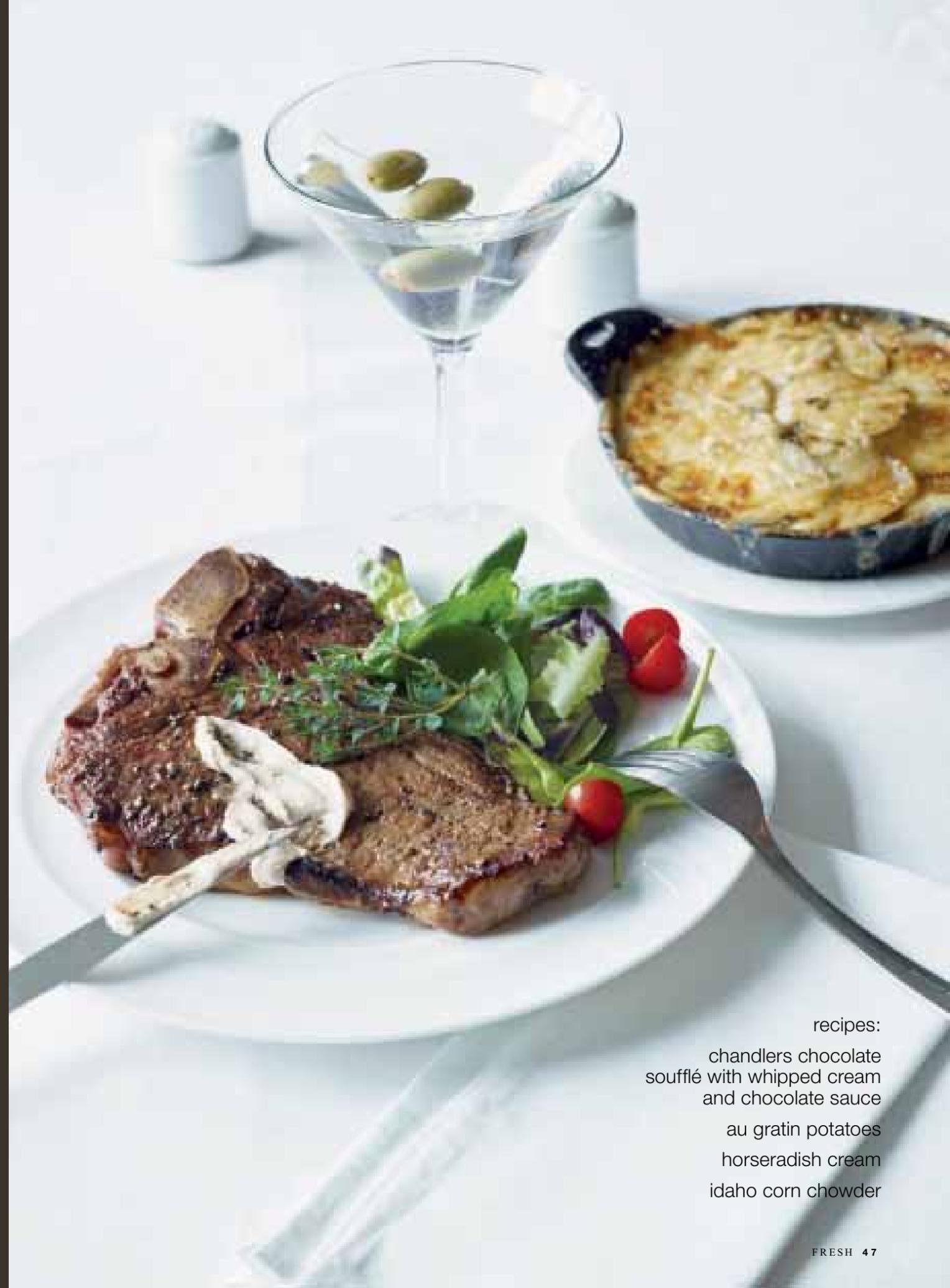


STEAK + POTATOES



recipes:
chandler's chocolate
soufflé with whipped cream
and chocolate sauce
au gratin potatoes
horseradish cream
idaho corn chowder

= LOVE

LIKE RHYTHM AND BLUES, STEAK AND POTATOES JUST BELONG TOGETHER. AND IF YOU WANT THE VERY BEST, DON'T BOTHER WITH BIG-CITY STEAKHOUSES. INSTEAD, GO STRAIGHT TO THE SOURCE FOR GREAT MEAT AND WORLD-FAMOUS POTATOES — BOISE, IDAHO.

AU GRATIN POTATOES
see recipe on page 54

Chef Luis Flores, of Chandlers Steakhouse at Hotel 43 in downtown Boise, is driven by his own exacting, personal standards. He is not motivated by trend or celebrity, just quality. Chef Flores personally approves all of the custom-aged and marbled beef that enters his establishment, and then spends much of every day meticulously trimming each steak by hand. He had a cast on his arm for a while last year and it just about drove him crazy. "I don't feel comfortable watching other people do it." He wants everything to be perfect. The steaks are seared at ridiculously high temperatures in an 1800° Montague broiler, in order to lock in moisture. A savory, crisp crust forms even on steaks ordered rare. Sea salt and a quick basting of clarified butter is all the seasoning they get. It's all they need. The fancy stuff is saved for the side dishes. Locally sourced vegetables go into the luxurious creamed spinach, or into corn with pasilla peppers. Fresh asparagus is napped with hollandaise. Wild mushrooms are sautéed in butter with a little garlic and veal stock. Of course, perfectly baked potatoes topped with Darigold sour cream are always a hit, but the real star is Chandlers' famous Idaho potatoes au gratin. Paper thin slices of local potatoes are layered up with garlic, Darigold cream, Gruyère and Parmesan cheeses and a little butter, and then baked in a low, slow oven until it all melts together. At service, the potatoes are broiled to bubbly, brown perfection and served as a velvety, decadent side to those incredible steaks. Those in the know also order a side of the sinus-clearing, knock-your-socks-off horseradish cream that comes with the prime rib. Chef Flores thought it might be too strong when he first made it. But it has become so popular that there would be a public outcry if he ever changed the recipe. Chandlers is known as the only place in town for business dinners and celebrations. But it is also an oasis for locals looking for a weeknight meal. (continued on page 54)



CHEF LUIS FLORES



IDAHO CORN CHOWDER
see recipe on page 54

CHUNKS
OF LOCAL
VEGETABLES
SWIM IN A
SAVORY
CREAM BASE.
THE SLIGHT
EARTHY
TASTE
OF THE
POTATO SKIN
BLENDS
WITH THE
BUTTERY,
RICH BROTH
TO CREATE
PURE
SOUP
NIRVANA.

Not up for a full steak dinner? Then grab a bite in the bar. Start your meal with a trademark ten-minute martini, created by bar manager Pat Carden. He neither stirs nor shakes the gin and vermouth, but merely introduces them. He then leaves the pair alone to mingle in the ice well for a full ten minutes, to let the magic happen undisturbed. It is magnificent. Or locally made vodka, with a splash of huckleberry

liqueur and citrus, goes mighty well with the live music. Get a basket of warm, salty house-made potato chips and a crunchy green salad topped with fresh Gorgonzola cheese dressing. Or order a steaming bowl of Idaho corn chowder with chunks of potato and local sweet corn swimming in Darigold cream and spices. And save room for dessert. They have a hot chocolate soufflé that will bring you to your knees. ❖

chandlers chocolate soufflé with whipped cream and chocolate sauce

3 CUPS DARIGOLD WHOLE MILK
1 CUP SIFTED COCOA POWDER
3/4 CUP (1-1/2 STICKS) DARIGOLD BUTTER
1/2 CUP SUGAR, DIVIDED
2 TABLESPOONS VANILLA EXTRACT
1-1/2 CUPS SIFTED FLOUR
10 EGGS, SEPARATED
4 ADDITIONAL EGG WHITES
1/2 TEASPOON CREAM OF TARTAR
2 TABLESPOONS DARIGOLD BUTTER, MELTED
SUGAR FOR RAMEKINS
CHOCOLATE SAUCE (RECIPE FOLLOWS)
WHIPPED CREAM WITH FRANGELICO
(RECIPE FOLLOWS)

Preheat oven to 400°F. In a 2-1/2 quart sauce pan, combine milk, cocoa, butter, 1/4 cup sugar and vanilla. Cook over medium heat, whisking occasionally, until the mixture comes to a rolling boil. Remove pan from heat and add all the flour at once, whisking vigorously until the mixture is thick. Then continue folding with a rubber spatula. Transfer batter into a stand mixer and mix on medium speed, using the paddle blade, for about five minutes. When batter looks like chocolate icing, add egg yolks, one at a time, until fully incorporated. Pour batter into a bowl and set aside for about twenty minutes to cool.

Pour all egg whites into a large mixing bowl and beat with an electric mixer until white and frothy. Add the remaining 1/4 cup sugar and cream of tartar. Continue to whip egg whites until they are very stiff. Slowly add the batter to the egg whites; beat on medium-high speed until smooth and dark, about four minutes. The soufflé batter can be held for up to three hours at room temperature.

Twenty minutes before serving, brush six straight-sided, twelve- to fourteen-ounce ramekins with melted

butter. Lightly coat with sugar by rolling the sugar inside each ramekin and tapping it out. Fill each ramekin to the rim with batter and place them on a baking sheet. Bake 24 minutes, or until the soufflés stand three inches above the rims. Serve immediately with Chocolate Sauce and Whipped Cream with Frangelico. Makes 6 servings.

CHOCOLATE SAUCE: Melt 16 ounces bittersweet chocolate chips and 1/2 cup Darigold butter (1 stick) in top of a double boiler over boiling water. Dissolve 1/2 cup powdered sugar in 1 cup of hot water. Whisk melted chocolate mixture into hot sugar water until smooth. Keep warm until ready to serve.

WHIPPED CREAM WITH FRANGELICO: Beat 2 cups Darigold heavy whipping cream until frothy; add 1/4 cup powdered sugar, 2 teaspoons Frangelico (hazelnut liqueur) and 1 teaspoon vanilla extract and continue whipping until stiff. Refrigerate until ready to serve.

au gratin potatoes

4 CUPS GRATED GRUYÈRE CHEESE
1-1/2 CUPS GRATED PARMESAN CHEESE
1/2 CUP (1 STICK) DARIGOLD BUTTER
1/4 CUP MINCED GARLIC
4 CUPS DARIGOLD HEAVY CREAM
1-1/2 TEASPOONS SALT
1 TEASPOON GROUND BLACK PEPPER
1/2 TEASPOON THYME
6 MEDIUM POTATOES, THINLY SLICED

Combine cheeses in a mixing bowl and set aside. Melt butter in a large skillet; add garlic and sauté until garlic is translucent but not browned. Add cream, salt, pepper and thyme; simmer for 15 minutes. Meanwhile, layer half of the potatoes in an oven-proof casserole or a pan greased with butter. Pour half of hot

cream mixture over the potatoes; layer half of cheese mixture on top of potato mixture. Repeat layering process with remaining potatoes, cream and cheese. Bake at 325°F for 2 hours, or until potatoes are tender and cheese is melted and golden. Makes 6 to 8 servings.

horseradish cream

2 CUPS DARIGOLD SOUR CREAM
1/4 CUP DRAINED, PREPARED HORSERADISH
1 TEASPOON HOT SAUCE (E.G., TABASCO)
1 TEASPOON WORCESTERSHIRE SAUCE
SALT AND PEPPER TO TASTE

Whisk together all ingredients in a medium mixing bowl until blended. Refrigerate until ready to use.

TIP: Serve with prime rib or other roasted meats.

idaho corn chowder

1/2 CUP (1 STICK) DARIGOLD BUTTER
1 ONION, DICED
3 PASILLA PEPPERS, ROASTED,
COOLED, PEELED AND DICED
3 CARROTS, DICED
3 STALKS CELERY, DICED
3 LEEKS (WHITE PORTIONS ONLY), DICED
3 EARS FRESH CORN, KERNELS
REMOVED FROM COB
3 MEDIUM-SIZE BAKED POTATOES,
COOLED, PEELED AND DICED
5 CUPS CHICKEN STOCK
5 CUPS DARIGOLD WHIPPING CREAM
SALT AND PEPPER

Melt butter in a 6-quart stock pot; add vegetables (except potatoes) and sauté until onion is translucent (about 5 minutes). Stir in potatoes. Add chicken stock and bring to a boil; reduce heat to medium. Add whipping cream and simmer for 30 minutes. Add salt and pepper to taste. Makes about 4 quarts.

