are abundant, comforting and delicious, so
an, and nearly half of which are vegetarian.

Gayle Pirie & John Clark

The Foreign Cinema Cookbook: *Recipes & Stories Under the Stars*

Thurs., June 7, 6:30 pm
Foreign Cinema Restaurant, San Francisco
$125 per person

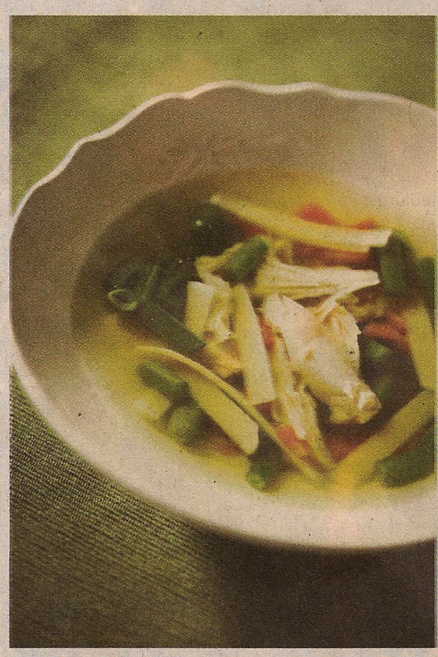
The passion of **Foreign Cinema's** chefs and owners ***Gayle Pirie*** and ***John Clark*** is undeniable. In this lush new book from the James Beard-nominated culinary team, they offer more than 125 Mediterranean recipes, including Five Spice Duck Breast, Cocoa Ajwaan Steak, and Champagne Omelet. This is a special evening in a Fellini-esque setting with an abundance of food served tapas style from piazza-style outdoor cooking stations (not a sit down meal), along with signature cocktails, original wine selections, and entertainment under the stars.

Classic Chicken Soup

Send to Marcia K.

Makes 3 to 4 quarts

This 2009 recipe from Foreign Cinema's Gayle Pirie is great because the wholesome broth serves as a base for a fully customizable chicken noodle soup. Just add whatever pasta or fresh vegetables and herbs that strike your fancy. Or if you want to keep it simple, slurp away at the broth on its own. The broth can be refrigerated for up to 3 days or placed in the freezer for up to 2 months.



- **5 pounds chicken backs and necks (ask your butcher for ones with a little meat left on them)**
- **1 yellow onion, peeled and quartered**
- **2 large carrots, peeled and halved**
- **1 rib celery, halved**
- **2 sprigs fresh parsley**
- **1 sprig thyme**
- **½ bay leaf**
- **1 teaspoon kosher salt**
- **Freshly ground black pepper to taste**
- **Al dente-cooked noodles, such as orzo, fettuccine or fedelini pasta broken into 1-inch pieces, optional**
- **Additional fresh vegetables, such as diced carrots, chopped greens and corn kernels, optional**
- **Additional fresh herbs, such as torn leaves of basil, chopped dill or parsley, optional**

Instructions: In a large stockpot, combine the chicken backs and necks with 4 quarts water and bring to a boil over medium-high heat. Reduce heat to low and use a large spoon or ladle to skim off any gray foam that rises to the surface. Do not skim off any fat, however, as this locks in flavor as the stock cooks. Add the onion, carrots, celery, parsley, thyme, bay leaf and salt, reduce the heat to low and simmer gently, uncovered, until the stock tastes rich and takes on a golden color, about 2½ hours. Strain the stock through a fine-mesh sieve and discard the vegetables. Let the stock cool completely; skim off any fat from the surface.

If using immediately, add any fresh vegetables and cooked noodles of your choice and simmer until vegetables are cooked or flavors have melded. Finish with fresh herbs, if desired, and season to taste with salt and pepper.