



## Food & Public History

### Hearth Cooked Dinner by Chef Denzell Washington

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#### Menu for January 30, 2021:

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Smoked Herb Chicken  
Succulent Chicken in a Brandied Chestnut Sauce

Rosemary Macaroni and Cheese  
Smoked Gouda, Caramelized Shallots

Roasted Pear Salad  
Mixed Greens, Bartlett Pear, Seasonal Vegetables

Sweet Potato Tart  
Candied Sweet Potatoes with Brown Sugar & Ginger Crumble  
in a Buttery Multi-Grain Crust

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#### Chef's Notes for Enjoying Your Meal at Home:

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Chicken: On a covered baking sheet, reheat chicken in 375\* oven for 8-10 minutes  
In a small pot, simmer chestnut sauce until slightly thickened, pour over chicken.

Macaroni & Cheese: In a small pot on medium heat, stir gently until cheese until gooey  
and warm.

Sweet Potato Tart: Enjoy at room temperature or warmed in microwave for 2 minutes.

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#### Wine Pairings:

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Visit our neighbors at Good Wine across 5<sup>th</sup> Avenue for 15 % off select bottles  
to complement your meal.

Connect with them online at [www.goodwine.nyc](http://www.goodwine.nyc) and [@GoodWineNYC](https://www.instagram.com/GoodWineNYC).



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## Food & Public History Culinary History by Tonya Hopkins

### Today's Historic Highlight: Macaroni & Cheese

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Arguably America's favorite comfort food, macaroni and cheese has changed a lot and in some ways stayed the same over the centuries after it was initially popularized on Thomas Jefferson's dinner tables in the late 1700's by then enslaved Chef de Cuisine, James Hemings. Chef James had learned variations of the upscale Italian and French dish during his years of culinary training in France after Jefferson was appointed as commerce minister there in 1784. Hemings later taught his brother Peter as well as other enslaved plantation cooks in the kitchens of Monticello and the neighboring plantation of his friend and colleague Madison. This once expensive dish composed of ingredients accessible only to the wealthy (imported cheeses, cream, butter, and handmade pasta, plus ownership of the chefs or cooks who created it) was served at some of Jefferson's most famous dinner gatherings in VA, PA and perhaps most famously right here in NY during "The Compromise of 1790" — the culmination of number of clandestine political dinners Jefferson hosted with guests Alexander Hamilton and James Madison, held in New York City that then served as the nation's capital. According to the founder of the James Hemings Society (@JamesHemingsOrg), Chef Ashbell McElveen, that was "the most famous dinner in American History" — which is also now known via it's theatrical and musical depiction "The Room Where It Happened" in the contemporary Broadway and film hit *Hamilton*.

For many generations after Chef James introduced and instructed the dish and until this day, Black American cooks and chefs were known to be the perfecters and innovators of the dish which remains a celebratory food in African American kitchens the world over, served at holidays and special occasions — despite the ubiquitous popularity and associations with it's commercialized "cousin" in box form (created by Kraft during the 1930's Depression Era) still enjoyed by millions of American families daily.

We hope you enjoy Chef Denzell's "Rosemary Macaroni and Cheese with Caramelized Shallots" which is most certainly a special occasion rendition of this centuries old dish. There's even a special occasion associated with it: this Friday, February 5th, 2021 marks the 225th Anniversary of James Hemings's freedom papers being issued by Jefferson on February 5, 1796!

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### Tonya Hopkins "The Food Griot" -

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