

MORNING STORIES TRANSCRIPT (Video)

Chicken a la Padulese: Chef Franco Onorato mixes chicken, cream and a car dealership into a dish you'll never forget. ..

The narrative (see below) is accompanied by black screen with title cards reading:

Morning Stories Presents

Chicken a la Padulese

Bunch of Fresh Basil Leaves

One cup of heavy cream

One chicken breast

Five or six tomatoes [this phrase comes whirling to the screen in a pinwheel fashion, and then retreats]

Heat the heavy cream

Add fresh basil, Mashed tomatoes, Sea salt, Pepper [these words tumble into view]

Just a pinch of oregano [these words also tumble into view, and then do a backwards somersault, changing into:]

Sauce on the side

Saute the chicken [this phrase descends from the top of the screen, and then is washed out by a half-circle of liquid, followed by:]

A little olive oil

Add chicken to the sauce and into the oven

Ecco!

Chicken a la Padulese

[Screen fades; is replaced by another, covered with Chinese s handwriting, which

fades into:]

Chicken a la Padulese

Recipe by Chef Franco Onorato

End cards read:

Morning Stories

Recipe by Tony Kahn

WGBH

- - -

NARRATIVE:

Tony Kahn:

Chef Franco?

Chef Franco:

Yes!

Tony Kahn:

This, this show is going to be heard by people in 200 countries.

Chef Franco:

Oh my...

Tony Kahn:

It will be downloaded around the world; tell them your recipe for *Chicken a la Padulese*.

[Flute music plays under the narrative]

Chef Franco:

It's a very easy to make. Fresh basil, that's very important. Lots -- Fresh and some heavy cream, [sound of liquid pouring into container] chicken breast -- skinless and boneless and fresh tomatoes, [sound of blender] smash the tomatoes, you know, you can blend and make like a liquid. You heat it up a little, with a heavy cream, [sound of liquid -- glug, glug...] just one cup of heavy cream and then you throw inside the fresh basil, the fresh tomatoes, a little salt, a little pepper. I use sea salt, very little oregano -- just a pinch -- and mix it up til it's all -- it's also become a little bit thick and then you turn off the fire and set the sauce on the side. Now you take another skillet and you put a little olive oil

[sound of sauté in oil] and you just sauté gently the chicken inside, very fast both sides, just the, the outside of the chicken, in about one minute. I just make it golden outside, you know, and then take it out from the oil and I put it back in the other skillet with the sauce. And I'll throw in the oven, the oven, slowly cooking and this is the Chicken a la Padulese which is so famous in the Midwest.

Tony Kahn:

Listeners in China – they will make Chicken Padulese for the first time.

Chef Franco:

A-ha-ha-ha-ha-ha!

Tony Kahn:

Can you imagine having half of the population of China liking your Chicken Padulese? Ooh!

Chef Franco:

Oh! It would be wonderful!

Tony Kahn:

[laughs]

[Loud gong sound; flute music continues and fades]

[End of video]

Transcribed by Lynn Relyea