

[Cook Like A Pro at Home: BlueStar Cooking Equipment Makes Holiday Memories with Chef Paul Marshall](#)

Want to cook like the pros do at home this holiday season? BlueStar has gathered a virtual cookbook of favorite recipes featuring its top All Star Chefs. Look for new recipes at www.bluestarcooking.com. Today's Feature: Chef Paul Marshall's Crown Pork Roast

Online PR News "10-October-2013" So what does a professional chef like Paul Marshall prepare for his family's holiday feast? He prefers Crown Pork Roast Stuffed with Sundried Apricots, cooked to perfection on his BlueStar professional gas range for the home.

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With the holiday season approaching, it's a nostalgic time for food and family. Everyone likes to pull out their favorite traditional recipes, and as the weather turns colder, people tend to enjoy richer and more substantial meals. The big feasts of the season, like Thanksgiving and Christmas, feature tasty and hearty dishes.

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When you cook on a professional range since starting in the business at age 15, you get used to the power and accuracy of controlling heat. BlueStar offers the same level of absolute control and absolute power.

Growing up, my grandmother made this recipe every Christmas. Many people make pork loin for the holidays, but this crown rack always seemed extra special. I now make it every year and could not imagine the holidays without it, says Chef Paul Marshall.

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How does Chef Marshall's BlueStar make his holiday dish even better than Grandmas? According to Marshall, Not only does this large dish easily fit in my BlueStar oven since it's large enough to accommodate a commercial sheet pan, but the convection oven feature provides perfectly even heat distribution around the entire pork rack. The pork cooks evenly throughout and is tender and delicious every time.

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From his childhood on the Bayou in rural Louisiana, the land of cayenne pepper, roux, seafood gumbo, beignets, and Andouille Sausage, Paul always showed a passion for cooking. During seven years under the watchful eye of Fernando Oca, he learned classical French technique. Marshall returned to his New Orleans roots to work under Emeril Lagasse at Commander's Palace. There he further developed his passion for "the new" New Orleans cuisine, a melting pot of French, Spanish and American flavors.

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Chef Marshall also was the Chef de Cuisine of Oscars at The French Brasserie in The Waldorf Astoria. Since then, he has moved to Malvern, PA with his wife and pieced back an old dairy farm dating back to 1744. He has perfected the art of growing and preparing seasonal, local foods culminating in a Farm to Table dining experience, but one of his favorite seasonal dishes is still Grandmas Stuffed Roast Pork, a classic holiday favorite.

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Why BlueStar?

Why Rolls Royce, asks Chef Marshall; BlueStar is the quintessential mark of quality. They have the lowest service rate percentage in the industry, an amazing amount of colors to choose from, and the performance of the range is second to none. When you cook on a professional range since starting in the business at age 15, you get used to the power and accuracy of controlling heat. BlueStar offers the same level of absolute control and absolute power.

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Handcrafted in Reading, PA since 1880, BlueStar cooking products are designed for discerning home chefs who demand restaurant-quality results in their own kitchens. The BlueStar product line features high-performance gas ranges, cooktops, wall ovens and hoods. BlueStars unique performance features include an open gas burner system that produces up to 25,000 BTUs of cooking power, precise 130 degree simmer burners, and oversized convection ovens with professional-grade infrared broilers. Available in over 750+ colors and finishes, and with almost infinite configuration possibilities, BlueStar premium cooking products offer virtually unlimited personalization options. For more information, please visit www.bluestarcooking.com.

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Image Gallery



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