



*bon vivant cooking*

*David P. Best*

# **My favorite recipes collected over a lifetime**



January 20, 2025 Edition

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# Appetizers & Hors d'oeuvres

## Charred Shrimp with Lime Chili Paste

Serves 4

- 12 large shrimp, peeled and deveined
- 3 Tbsp. salt
- 2–3 Tbsp. peanut oil
- 3 Jalapeño chilies, seeded and roughly chopped
- The juice of 3–4 limes
- 1 cup mint leaves, firmly packed
- Cilantro sprigs

In a bowl, toss shrimp with salt. Let stand 1 hour. Rinse and pat dry with paper towels.

In a large Sauté pan, heat 2–3 tablespoons peanut oil and sauté shrimp quickly over high heat until they begin to char. Remove shrimp from heat and drain.

In a blender or food processor, puree chilies and juice of 3 limes. Add mint leaves and blend until the mixture is completely pureed and the consistency of a thick paste. You may need to add the juice of an additional lime to obtain proper consistency.

Serve shrimp with a dollop of chili paste and a few sprigs of cilantro.

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## Cheddar Biscuits with Smoked Chicken and Apricot Chutney

- 1<sup>3</sup>/<sub>4</sub> cups flour
- 2 tsp. baking powder
- 1 tsp. salt
- 3 tsp. vegetable shortening
- 1/2 cup shredded cheddar cheese
- 3/4 cup buttermilk
- 1/2 cup chives
- 2 smoked chicken breasts, meat torn from the bone
- 1 cup Vanilla-Apricot Chutney (see following recipe)

Preheat the oven to 450°.

In a bowl, combine the flour, salt, and baking powder.

Cut in the shortening in small pieces and combine until the mixture resembles coarse meal.

Stir in the cheese, buttermilk, and chives and mix until just combined.

On a lightly floured surface, roll out the dough to half-inch thickness.

Cut out small rounds using a cookie cutter and transfer to a cookie sheet lined with parchment paper.

Bake until puffed and golden, about 15 minutes. Let cool.

Slit open each biscuit and stuff with a piece of smoked chicken. Top the chicken with a dollop of the chutney (see following recipe) and close the biscuits.

Serve warm or at room temperature. The biscuits can be made ahead and frozen up to a week.

## Vanilla-Apricot Chutney

- 1 medium onion, finely diced
- 1 red pepper, finely diced
- 3 fresh apricots, pitted and chopped
- 8 dried apricots, chopped
- 1 garlic clove
- 1 Tbsp. mustard seeds
- Pinch of allspice
- 1/3 cup firmly packed brown sugar
- 2 Tbsp. granulated sugar
- 1/3 cup red wine or malt vinegar
- 1 tsp. vanilla

In a large saucepan, combine all the ingredients and bring to a boil, stirring frequently.

Reduce the heat and simmer, stirring occasionally, until thickened and reduced by about 1/3, about 1 hour.

Let cool, then jar. Chutney will keep in a jar with a tight-fitting lid for up to one month in the refrigerator.

## Chicken Satay with Spicy Peanut Sauce

Serves 8 – 10

### Chicken & Marinade:

- 2 cloves garlic minced
- 1 cup Soy Sauce
- 1 tsp. dry mustard
- 2 tsp. curry powder
- 1 Tbsp. honey
- Zest of 1 medium lemon
- Juice of 1 medium lemon
- 3 boneless/skinless chicken breasts cut into long strips
- Bamboo skewers

### Peanut Sauce:

- 2 Tbsp. dark soy sauce
- 2 medium cloves garlic, minced
- 1/4 cup chicken stock
- 1/2 cup crunchy peanut butter
- 2 Tbsp. honey
- 1 Tbsp. Hot Pepper Oil
- 2 tsp. finely chopped cilantro
- 2 Tbsp. lemon juice

Prepare marinade by combining all ingredients in medium bowl. Pour marinade over strips of chicken skewered on bamboo sticks and refrigerate for several hours.

Whisk together all ingredients for the peanut sauce.

Preheat oven broiler or grill to hot. Roast chicken skewers until just cooked through.

Serve on platter with peanut sauce as a dip.

## Corn Salsa

Yield: 6 servings as a dip with Tortillas

- 4-5 ears of corn, kernels removed with Mandolin
- 1 orange bell pepper, finely diced
- 1 Jalapeno pepper, seeded and minced
- 1 red onion, minced
- 1 Tbsp. chopped fresh cilantro, or more to taste
- 1 Tbsp. fresh lime juice
- 1/2 tsp. crushed red pepper flakes
- 1 tsp. honey or Agave syrup, to taste
- Salt and white pepper to taste

Steep the corn kernels for 3 minutes in boiling water, drain and let cool.

Stir the corn, orange bell pepper, jalapeno pepper, red onion, cilantro, lime juice, crushed red pepper, honey, salt, and white pepper together in a bowl.

Chill until ready to serve with tortilla chips for dipping.

## Crab, Mango and Mint Nori Rolls

Yield: 60 hors d'oeuvres

- 1 firm ripe mango, 1/2" julienne strips
- 1 lb. lump crab meat, picked through
- 2 Tbsp. lime juice
- 1/2 tsp. rice wine vinegar
- 2 Tbsp. light brown sugar
- 2 Tbsp. wasabi powder or paste
- 10 sheets toasted Nori (dried laver) 8" x 7 1/2"
- 1 cup mint leaves
- Sushi mat or heavy foil for wrapping

In a bowl, stir together the lime juice, vinegar, brown sugar, and salt to taste. If using wasabi powder, in a separate bowl, mix the powder with 2 teaspoons of water and let stand, covered, for 10 minutes to make wasabi paste.

Cut the Nori sheets in half lengthwise.

On a work surface, place the sushi mat with the bamboo strips of the mat parallel to the edge of the work surface.

Put 1 Nori piece on the mat with the short side lined up with the edge of the mat that is closest to you.

Spread a thin layer (1/4 teaspoon) of the wasabi paste across the bottom edge of the Nori and top with 5 to 6 mint leaves, so that some sticks out on both sides.

Top mint with a heaping tablespoon of crab mixture and 2 to 3 slices of mango.

Beginning with the short side of the Nori, using the sushi mat as your guide, roll up the Nori tightly. Seal the seam with a little water and with a sharp knife cut the roll crosswise into 3 pieces.

## Appetizers & Hors d'oeuvres

Make more rolls in the same manner.

Nori rolls can be made 3 hours ahead and chilled covered.

## Crispy Shrimp Balls

Yield: 30 to 32 shrimp balls

Tante Marie's Cooking School

- ¾ lb. medium shrimp, peeled, scored down the back, deveined, rinsed and patted dry
- ½ cup freshwater chestnuts, peeled and blanched

Seasoning:

- 1½ Tbsp. fresh ginger, minced
- 2 Tbsp. scallions, minced
- 1½ Tbsp. rice wine or sake
- 1 tsp. toasted sesame oil
- ¾ tsp. salt
- ⅛ tsp. ground white pepper
- 1 large egg white, beaten
- 2 Tbsp. cornstarch
- ¼ lb. thin rice stick noodles (vermicelli)
- Vegetable oil for deep-frying
- Hoisin sauce and Chinese hot mustard for dipping

In a food processor fitted with a steel blade, process the shrimp, then move the shrimp paste to a bowl. Add water chestnuts, seasonings, egg white and vigorously until a stiff paste forms. Chill thoroughly.

Cut the rice noodles into ½ inch lengths. Spread them in a single layer on a baking sheet. Shape scant teaspoons of the shrimp mixture into balls, then roll them in the noodles on the sheet pan, pressing lightly to coat. Set on a clean sheet pan.

Heat a wok or a deep skillet over high. Add enough vegetable oil to submerge the shrimp balls and heat the oil to 375°.

Deep-fry the shrimp balls in batches, turning them constantly, until golden brown – about 3 to 4 minutes. Remove the shrimp balls with a strainer or slotted spoon. Drain briefly in a colander, and then carefully transfer to paper towels.

Between batches, skim the oil with a fine strainer, and reheat the oil until hot.

Serve the shrimp balls warm with hoisin sauce or hot Chinese mustard. To reheat, warm on a sheet pan in a 375° oven for about 10 minutes.

## Crudités with Goat Cheese Dip infused with Habanero, Honey, Herbs, & Pistachios

Serves 4 with

- 10-14 oz creamy goat cheese – Australian preferred
- 3 Tbsp. grated Parmigiano-Reggiano
- 1 garlic clove
- 1 Tbsp. olive oil
- 1 tsp. fresh thyme
- 1-2 Habanero chilis, ribs remaining, seeds removed
- 10-15 sprigs of chives
- Pinch of salt
- 2 Tbsp. Hot honey
- 2-3 Tbsp. grated Parmigiano-Reggiano
- 1/4 cup pistachios
- thyme sprig for topping

Bake the pistachios at 325 for 5-6 minutes until golden brown, let cool and mince into small pieces.

Mince the garlic, thyme, Habanero chili and chives in a food processor.

Add the cheeses, salt, honey, and olive oil and blend – pushing the cheese down into the mixing blade often until it is all creamed together. At room temperature it should be a firm dip, not runny. Thin with olive oil as required to attain the proper consistency.

Taste for salt/sweet/hot balance and adjust as required.

Transfer the creamed cheese mixture to a ramekin, top with the chopped pistachios, the thyme sprig, and some extra olive oil.

Serve with raw vegetables such as carrots, celery, bell peppers cut into long strips for dipping, along with a crispy cracker for spreading.



## Dim Sum Shrimp Dumplings (Har Gow)

Makes 18 dumplings

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For the filling

- 1/2 pound raw shrimp peeled, de-veined, and coarsely chopped
- 1 tsp. oyster sauce
- 1 Tbsp. vegetable oil
- 1/4 tsp. white pepper
- 1 tsp. sesame oil
- 1/4 tsp. salt
- 1 tsp. sugar
- 1/2 tsp. ginger (minced)
- 1/4 cup bamboo shoots (finely chopped)

For the dough

- 1 cup wheat starch
- 1/2 cup cornstarch (or tapioca starch)
- 1 1/4 cups boiling water (add an additional 1 to 2 tsp. in dryer climates)
- 3 tsp. lard (or oil)

For the filling

Mix everything (except the bamboo) together; whip in one direction for a few minutes until the mixture starts to look sticky. Now add the chopped bamboo shoots and mix everything together. Cover and refrigerate while preparing the dough.

For the dough

Mix the wheat starch and cornstarch in a mixing bowl. Slowly add in the boiling water, while stirring rapidly. Now add in the lard (or oil) and continue to stir. Knead the dough for a couple of minutes, until it turns into a smooth dough ball. Roll the dough into a long cylinder and divide it into 18 equal pieces. Cover the dough pieces with a damp paper towel.

Assemble and cook the dumplings. Turn on the stove to pre-boil the water in the steamer. Take one piece of dough and roll it into a 3" diameter circle. Add a spoonful of filling and fold the dumpling as shown in our video. Continue assembling until all the dumplings are made.

Once the water in the steamer has boiled, steam the shrimp dumplings for 6 minutes using high heat and serve hot. Make sure that they each have an inch and a half to expand during the cooking process.

Serve with [Szechwan Chili Oil](#) or [Chinese Secret Dipping Sauce](#).

Notes:

The water MUST be boiling hot when making the dough.

If the edges of the dough crack as you roll it out, it's too dry and will be difficult to fold and it will taste rubbery.

If you use small shrimp, keep the shrimp whole, or cut them in half only. I use large shrimp, so I decided to mash them slightly and then coarsely chop them.

### Filipinx Dumplings

Amy Wong via Canlis Restaurant

#### Dumpling Stuffing:

- 1 Lb. ground pork (80/20 or 70/30 fat content)
- 1 Tbsp. grated or finely chopped ginger root
- 1/2 to 1 cup chopped chives or green onions
- 1 cut chopped mushrooms (Shiitakes or Crimini)
- Sesame oil
- 1 Tbsp. soy sauce
- 1 egg
- 1/2 tsp. salt
- 1 package of round dumpling wrappers: these can be found in Asian and specialty grocery stores and are typically located in the refrigerated noodle section (the preferred brand is Twin Marquis, but any rounded in wheat dumplings will work).

#### Simple Dumpling Sauce:

- 2 tsp. sugar
- 1 Tbsp. rice wine vinegar
- 2 Tbsp. soy sauce

Wash your hands.

Prepare a baking sheet with parchment paper to hold the dumplings as they are prepared and cooked.

Prepare a small bowl of water along with a clean fork for each person participating in making the dumplings.

Crack the egg into a large mixing bowl – this will form the base for the stuffing. Add the ginger, the chives or scallions, and the mushrooms. Add the sesame oil, soy sauce, and salt, and mix until well blended. Add the meat or fish and combine thoroughly.

Next start folding and stuffing the dumpling skins with 1-2 Tbsp. of the stuffing mix for each dumpling. Make a half a moon shape, pinch at the top and seal with the water as you go, pleating around the side, across the top, and around to the opposite side.

*Crispy cooking method:* Heat a skillet to medium with canola oil. Place the dumplings one-side-down (don't crowd) and pan-fry until the bottoms are brown (about 1 minute). Add 1/2 cup water, cover to steam until the water is gone. Once the water is evaporated continue frying for two minutes until the bottom of the dumpling is crispy remove the dumplings from the pan and set onto the parchment to drain.

*Boiling cooking method:* Fill a large pot with water (the same pot you would boil pasta in). Salt the water (as you would for normal pasta) and bring the pot of water to a boil. Once the water is at a full boil, carefully drop 8 to 10 dumplings into the pot to cook, gently stirring the water every two to three minutes. When the dumplings rise to the top (typically 5 to 8 minutes), they are ready to eat. Make sure to give them 3-4 minutes to cool off 4 minutes.

## Garlic Croutons for Strange-flavor Eggplant

- 1 day-old baguette
- Scant  $\frac{1}{4}$  cup corn or peanut oil
- 1 large clove garlic, smashed

Cut the baguette crosswise into  $\frac{1}{4}$ -inch thick rounds.

Combine the oil and garlic. Let stand 30 – 45 minutes to infuse the oil, and then discard the garlic.

Preheat the oven to 350. Move rack to middle position

Arrange the rounds side-by-side on a baking sheet. Brush the tops lightly with the infused oil. Bake until light gold, 8 to 10 minutes, turning the baking sheet midway for even coloring.

Let the croutons cool on the baking sheet. Use shortly after toasting. Store in airtight container at room temperature and use within 2 days.

These croutons pair well with [Strange-Flavor Eggplant](#).

## Indian-Spiced Cashews and Pistachios with Currants

Makes about 2 cups

Cooks Illustrated

- $1\frac{1}{4}$  cups raw cashews (6 ounces)
- $\frac{1}{2}$  cup shelled pistachios, shelled
- 2 Tbsp. currants

Indian Spice Mix:

- 1 Tbsp. granulated sugar
- 1 tsp. kosher salt
- 1 tsp. curry powder
- $\frac{1}{4}$  tsp. ground cumin
- $\frac{1}{4}$  tsp. ground coriander

Simple Glaze:

- 2 Tbsp. water
- 1 tsp. light brown sugar or dark brown sugar
- 1 Tbsp. unsalted butter

Adjust oven rack to middle position and heat oven to 350°. Line rimmed cookie sheet with parchment paper and spread cashews in an even layer; toast 4 minutes, rotate pan, and toast 4 minutes longer. Add the pistachios, spreading in an even layer; continue to toast until fragrant and color deepens slightly, about 2 minutes longer. Transfer the cookie sheet with the nuts to a wire rack; add the currants.

For the spice mix: While nuts are toasting, stir together sugar, salt, curry powder, cumin, and coriander in medium bowl; set aside.

For the glaze: Bring water, brown sugar, and butter to boil in medium saucepan over medium-high heat, whisking constantly. Stir in nut mix and cook, stirring constantly with wooden spoon, until nuts are shiny and almost all liquid has evaporated, about  $1\frac{1}{2}$  minutes.

Transfer glazed nuts and currants to bowl containing spice mix; toss well to coat. Return glazed and spiced nuts to parchment-lined cookie sheet to cool.

### Peter Canlis' Prawns

- 1 Tbsp. olive oil
- 6 prawns peeled, cleaned, and butterflied
- 1 tsp. chopped garlic
- 2 tsp. freshly squeezed lemon juice
- 2 Tbsp. dry vermouth
- 2 Tbsp. unsalted butter cut into pieces
- salt and pepper to taste

Heat the olive oil in a large skillet over medium-high heat until hot and just beginning to smoke. Season prawns with salt and pepper. Turn heat to medium, add prawns and cook until lightly browned, about 2 minutes per side. Pour off any remaining oil in pan.

Add garlic and vermouth, simmer and reduce by half. Add in your lemon juice, along with more salt and pepper if desired. Continue to reduce for 1 minute, shaking the pan gently.

Add butter, remove pan from heat, and swirl to gently melt butter and incorporate it into the pan juices. Spoon prawns and butter sauce onto individual plates and serve immediately.

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### Pork & Shrimp Wonton Dumplings

Makes about 40 wontons

C.J. Eats

- 1/2 lb. ground pork
- 1/2 lb. shrimp
- 3 scallions chopped
- 1/2 tsp. white pepper, ground
- 1 tsp. kosher salt
- 2 cloves garlic
- 1/2 inch piece of ginger, minced
- 1 Tbsp. sesame oil
- 1 Tbsp. Shaoxing wine
- 2 Tbsp. light soy sauce
- 1/2 Tbsp. sugar
- 1/4 tsp. MSG
- Wonton wrappers

Chop the shrimp into small pieces and add to a large mixing bowl with the ground pork, then add garlic, ginger, scallions, white pepper, kosher salt, sugar, MSG, sesame oil, Shaoxing wine, and light soy sauce.

Mix in one direction until the filling is combined and you can see streaks along the edge of your bowl. Pick up the filling and throw it down a couple times to create additional springiness and texture in the filling.

Fry a bit of the filling to taste test and adjust seasoning to your preference if needed.

To make your wonton, place a teaspoon of filling in the center of the wrapper. Wet two adjacent sides of the wrapper with water, then fold over into a triangle and seal, making sure all air escapes from the inside of the wrapper. Then wet the two long corners of the wonton and connect them together to form a tortellini-like shape.

Boil for 3-4 minutes on a high simmer (medium high) until the dumplings float. You do not want a rapid boil, otherwise the dumplings wrappers may break.

Serve with [Szechwan Chili Oil](#) or [Chinese Secret Dipping Sauce](#), fresh scallions, and sesame seeds.

## Pistachio Dukka

Makes about 1 $\frac{1}{4}$  cups.

Dukka is usually served in a small dish, alongside a bowl of olive oil. You dip a piece of bread into the oil, then into the dukka. I sometimes use canola oil for a change. Try scattering dukka over grilled vegetables or a simple lettuce salad. If you can only find roasted, salted pistachios, skip the roasting step, and rub off some of salt before chopping them. You can use other nuts too – almonds and cashews are particularly good.

- 1 cup shelled, unsalted pistachios
- 1 Tbsp. cumin seeds
- 1 Tbsp. coriander seeds
- 3 Tbsp. sesame seeds
- 1 good spring of mint, leaves only, chopped (optional)
- 1 tsp. chili dried chili flakes
- 1 tsp. flaky sea salt

Preheat oven to 400°. Scatter the pistachios on a baking sheet and roast in the oven for about 5 minutes, until just starting to turn golden. Cool, then chop them coarsely.

In a dry small frying pan over medium heat, warm the cumin and coriander seeds until they begin to release their aroma. Transfer to a mortar and bash with a pestle until broken up, but not too fine. In the same pan, lightly toast the sesame seeds.

Add the coarsely chopped nuts to the mortar and bash until they are broken up into smallish pieces. Stir in the sesame seeds, mint if using, chili flakes, and salt and transfer to a serving bowl.

The dukka will keep for a couple of weeks at room temperature in a screw-top jar.

Barb Slaughter's notes: I didn't use the mint and added only a rounded  $\frac{1}{2}$  teaspoon of dried chili flakes. The dish needs the bite the chili flakes provide, so adding a little more is worth trying. Ditto with the mint.

### Potato Latkes

Yields eight to ten 3 to 4-inch latkes.

Look for matzo meal in the Jewish section of the grocery store. If you don't have a food processor, grate the potatoes on the largest holes of a box grater, holding the potatoes vertically to get long strands.

- 4 medium to large russet or Yukon Gold potatoes (2 lb. total), peeled
- 2 large yellow onions ( $\frac{3}{4}$  lb. total)
- 4 large eggs, lightly beaten
- $\frac{1}{4}$  cup matzo meal
- 2 tsp. salt; more to taste
- 10-15 grinds black pepper, more to taste
- $\frac{3}{4}$  cup peanut oil

Using the medium-shredding blade of a food processor, grate the potatoes, laying them horizontally in the feed tube to maximize the strand length. Grate the onions (halve or quarter them first if necessary) on top of the potatoes. The onions will turn to mush, and their juices will help keep the potatoes from turning brown. Pick out any un-grated pieces of potato or onion.

Lay a clean dishtowel inside a large bowl and transfer the grated mixture into the towel. Roll the towel lengthwise and wring out as much liquid as possible (you can do this over the bowl, discarding the liquid or right over the sink). Depending on the size of the towel (and your muscles), you may have to do this in batches

Transfer the grated mixture to a mixing bowl. Add the eggs, matzo meal, salt, and pepper; mix well.

In a large cast-iron or nonstick skillet, pour about  $\frac{1}{8}$  inch of oil and heat on medium high. The oil is hot enough when a piece of potato sizzles when added. Form a trial latke with a tablespoon of the mixture. Fry until golden brown on both sides. Taste, and if needed add salt and pepper to the potato mixture.

To form the latkes, scoop up about  $\frac{1}{2}$  cup of the mixture with your hands and loosely pat it into a pancake about  $\frac{1}{2}$  inch thick, leaving a few straggly strands along the edge. (As you work, liquid will accumulate in the bowl, so lightly squeeze out the excess. The last couple of latkes may need a firm squeeze.)

After shaping each latke, slip it into the hot oil and flatten it gently with the back of a spatula. Fry until deep golden brown, at least 5 min. on each side to be sure the center is fully cooked. If the edges darken very quickly, lower the heat. To prevent excess oil absorption, flip each latke only once. Add oil between batches as needed, making sure the oil heats up again before frying more latkes. Drain the latkes on paper towels or a clean brown paper bag. Serve immediately with applesauce and sour cream.

Latkes are best served right away, but you can reheat leftovers in a 300F oven. Set the latkes directly on the oven rack (to ensure that air circulates around their entire surface, keeping them crisp) and bake until hot, 8 to 10 min.

## Potato Pancakes with Crème Fraiche and Osetra Caviar

Serves 2

- 1 large potato
- 1 egg yolk
- Caviar
- 2 Tbsp. crème fraiche
- 1/2 finely chopped medium onion
- 2 Tbsp. flour
- 3/4 cup vegetable oil

Peel and finely grate the potato. Add chopped onions and egg and flour; mix thoroughly.

Put the oil in a medium-sized sauté pan and bring to a medium high heat.

Place teaspoon sized dollops of the potato mixture in the pan and cook for 2 minutes on each side (cook until they are a crispy golden brown).

Put on the plate and place a dollop of caviar on top of each pancake.

Drizzle the plate with crème fraiche.

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## Roasted Beets and Sautéed Carrots with Dill

Square One

- 3 carrots, peeled
- 2 beets, peeled
- 2/3 cup butter
- 1 tsp. fresh dill minced
- 1/4 cup chicken stock
- Sugar, salt, and pepper to taste

Roast the beets in aluminum foil for 35 minutes at 350 F.

Remove from oven and let cool.

Par boil the carrots cut into bite sized pieces until just tender – do not overcook.

Cut beets into bite sized pieces, add to carrot pieces in sauté pan with the butter and chicken stock.

Over medium heat, sauté the carrots and beets until hot.

Add the dill and stir gently.

Add sugar to taste. Add salt and pepper to taste.

Serve hot.

## Strange Flavor Eggplant

Makes about 1 cup

[Back to China Moon](#)

- 1 to 1¼ pounds large Western Eggplant

Aromatics – Measure precisely and do not double the quantities:

- 1 Tbsp. finely minced garlic
- 1 Tbsp. finely minced fresh ginger
- ½ cup thinly sliced green and white scallion rings
- ¼ to ½ tsp. dried red chili flakes

Sauce:

- 3 Tbsp. soy sauce
- 3 Tbsp. packed brown sugar
- 1 tsp. unseasoned Japanese rice wine vinegar
- 1 Tbsp. hot water
- 2 Tbsp. corn or peanut oil
- ½ tsp. Japanese sesame oil (or Chinese is fine too)
- Garlic croutons
- Thinly sliced green and white scallion rings for garnish

Preheat oven to 475°. Move rack to middle of oven.

Prick the eggplant well in several places with a fork and remove the leaves (if any). Bake on a baking sheet, turning once, until fork-tender, 20 to 40 minutes, depending on the size. Remove the eggplant and slit it lengthwise to speed the cooling

While still warm, remove the tough stem end and the peel, scraping off and retrieving any pulp. Cube the pulp, then process the pulp and any thick baking juices in a food processor or blender until nearly smooth. (Eggplant differs enormously in water content. Some will leach nothing when baked, others leach tasteless water, while some ooze a tasty liquor. It is only the latter that should be used.)

Combine the aromatics in a small dish. Combine the sauce ingredients in a small bowl, stirring to dissolve the sugar

Heat a wok or large heavy skillet over high heat until hot enough to evaporate a bead of water on contact. Add the 2 tablespoons corn oil, swirl to glaze the pan, then reduce heat to moderately high. When hot enough to foam a scallion ring, add the aromatics and stir-fry until fragrant, about 15 seconds, adjusting the heat so they sizzle without scorching.

Add the sauce ingredients and stir until simmering. Then add the eggplant, stir well to blend, and heat through. Remove from the heat and taste, adjust with dash more chili flakes, and brown sugar or vinegar if needed to achieve a zesty flavor. Stir in the sesame oil

Allow to cool, stirring occasionally. The flavor is fullest if the eggplant is refrigerated overnight, sealed airtight. Serve at room temperature, spooned onto the [Garlic Croutons](#), and garnished with sprinkling of thinly sliced scallion.



## Tomato Tartare with Raw Herbs & Shallots, Olive-Oil Vinaigrette

For 6 persons

The Best Recipes from Provençal Cooking by Christian Etienne

- 10 big tomatoes
- 1 shallot
- Bunch of basil
- Maussane olive oil
- Salt, pepper
- Balsamic vinegar

Blanch & peel the tomatoes, cut them into quarters and remove the pips. Press them for as long as possible. Rehydrate them with olive oil.

Season with salt and pepper and add the chopped basil and thinly cut shallot plus several drops of balsamic vinegar.

To present, put into round molds and sprinkle with olive oil just before serving.

This is a very simple dish. By pressing the tomatoes overnight, all their excess water disappears. When they are rehydrated with a fine quality olive oil, their flavor is even more delicate and pleasing, especially when well-ripened tomatoes have been selected.

I advise drinking a Côtes-du-Rhône 100% Viognier from M. Français (Château Saint-Estève d'Uchaux).

## Walnut Pesto Crostini

Makes a dozen or so toasts

[smittenkitchen.com](http://smittenkitchen.com)

- 1 cup shelled walnuts, even better if you toast and cool them first
- 1/4 cup grated Parmesan cheese
- 1 small garlic clove, peeled and crushed
- 3 sprigs of thyme, cleaned
- Salt
- Small splash of sherry vinegar (I used a generous splash and felt it dominated too much; go easy)
- 1/3 cup extra-virgin olive oil
- 2 Tbsp. minced sun-dried tomatoes (oil or dry-packed will both work)
- 1 loaf country bread, or a baguette, sliced

In food processor, coarsely grind walnuts, cheese, garlic, thyme, salt, and vinegar.

Stir in oil and tomatoes.

Grill or toast bread. While hot, top each slice with a heaping teaspoon of pesto.

## Warm Olives with Lemon and Garlic

Serves 3-4

cookwithangelika

- 1 jar Castelvetrano olives
- 4-5 lemon peels
- 1-2 garlic cloves, thinly sliced
- 1 Tbsp. olive oil
- 1/2 tsp. Aleppo pepper \*
- salt to taste
- lemon zest

Warm a small pan over medium low heat. add the garlic and cook for about 1 minute.

Add the lemon peels and cook for another minute.

Add in the olives, pinch of salt and Aleppo pepper and cook until the olives are soft, and garlic is cooked through.

Top with lemon zest and serve in a small bowl.

\*Aleppo pepper substitute: smoked chipotle powder, paprika & a pinch of cayenne.

# Breads, Pastry, and Breakfast

## Apple Pancakes

Serves 2 generously

Creekside Inn

- 2 firm apples, peeled, cored, and thinly sliced
- 4 Tbsp. butter
- 1/2 cup flour, sifted
- 1/2 tsp. salt
- 1 Tbsp. finely grated orange rind
- 1/4 tsp. ground nutmeg
- 3 jumbo eggs (I used 4 extra-large)
- 1/2 cup milk
- 1 Tbsp. sugar mixed with 1 tsp. ground cinnamon

Heat oven to 450.

In a 10 or 12-inch ovenproof skillet, sauté apples in butter just until tender. (Sprinkle some brown sugar over the apples as they were cooking.)

With an electric mixer, combine flour, salt, orange rind, and nutmeg. Add eggs and milk and beat about 2 minutes until smooth.

Make sure the butter is sizzling in the skillet, then pour in the batter. Bake for 10-15 minutes or until edges puff up and brown. Dust with cinnamon sugar and bake 3-5 minutes more. Serve at once.

## Banana Bread

Makes 1 Loaf

Smitten Kitchen

- 1/2 cup (4 ounces or 115 grams) unsalted butter, cut into chunks, plus more for pan
- 1/2 cup (85 grams) white sugar
- 1/2 cup (85 grams) packed light brown sugar
- 1 1/2 cups (400 grams) of mashed ripe banana, from 4-5 medium bananas
- 2 large eggs
- 1 tsp. (5 ml) vanilla extract
- 1/3 cup milk
- 1/2 tsp. fine sea or table salt
- 1 heaped tsp. ground cinnamon
- A few gratings of fresh nutmeg (optional)
- 1 tsp. baking soda
- 1 tsp. baking powder
- 2 cups (260 grams) all-purpose flour
- 2 Tbsp. (25 grams) raw or turbinado sugar (on top)
- 3/4 cup chopped walnuts

Heat oven to 350 degrees F.

Butter a 6-cup (8×5-inch) loaf pan.

Melt butter in a large bowl and whisk in the sugars until smooth, then stir in mashed banana.

Whisk in eggs and vanilla.

Whisk in the milk

Sprinkle the surface of the batter evenly with salt, cinnamon, nutmeg (if using), baking soda, and baking powder, and whisk until the ingredients are fully dispersed in the batter, and then whisk 10 more times around the bowl because it's better to be overly cautious than to end up with unmixed pockets.

Add flour and walnuts and stir until combined.

Scrape batter into prepared loaf pan. It should come to just over 1/2-inch from the top rim.

Sprinkle the top of the batter with the raw sugar; it will seem like a lot but will bake up beautifully.

Bake banana bread for 55 to 65 minutes. It is done when a toothpick or skewer inserted into the bread is batter-free — be sure to check the upper third as well, near the rim of the pan.

The bread will get very dark but will not taste burnt.

## Banana Bread – Winnie the Pooh

Makes 1 Loaf

Winnie the Pooh Cookbook

- 2 cups Flour
- 1 tsp. Baking Soda
- 1/2 tsp. salt
- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 2 ripe bananas
- 2 tsp. lemon juice
- 1/2 cup milk
- 3/4 cup chopped walnuts

Preheat oven to 350 F.

Sift together flour, baking soda, and salt.

In another bowl, cream the butter and sugar, then add eggs and bananas.

Add lemon juice to milk.

Add flour mixture and milk mixture to banana mixture alternately, ending with flour mixture.

Add nuts and stir to combine.

Pour into a buttered 8" x 5" x3" loaf pan and bake for 55 minutes.

Allow to cool in pan under a towel.

## Basic Muffins

Makes 1 dozen large muffins

Cooks Illustrated

- 3 cups all-purpose flour
- 1 Tbsp. baking Powder
- 1½ tsp. baking soda
- 1½ tsp. salt
- 10 Tbsp. unsalted butter, softened
- 1 cup minus 1 Tbsp. granulated sugar
- 2 large eggs
- 1½ cups plain low-fat yogurt
- Vegetable cooking spray or additional unsalted butter for muffin tins

Remember, if you're short on time, you can melt the butter, mix it with the eggs, and stir it into the dry ingredients. When thoroughly mixed, beat in the yogurt and proceed with the recipe. To cinnamon-coat muffin tops, dip warm muffins in melted butter, then in mixture of one-half cup granulated sugar and two teaspoons cinnamon.

Adjust oven rack to lower middle position and heat oven to 375°. Mix flour, baking powder, baking soda, and salt in medium bowl; set aside.

Beat butter and sugar with electric mixer on medium-high speed until light and fluffy, about 2 minutes. Add eggs, one at a time, beating well after each addition. Beat in one-half of dry ingredients. Beat in one-third of yogurt. Beat in remaining dry ingredients in two batches, alternating with yogurt, until incorporated.

Spray twelve-cup muffin tin with vegetable cooking spray or coat lightly with butter. Use large ice cream scoop to divide batter evenly among cups. Bake until muffins are golden brown, 25 to 30 minutes. Set on wire rack to cool slightly, about 5 minutes. Remove muffins from tin and serve warm.

## Basic Muffin Variations

Cooks Illustrated

### Mocha Chip Muffins

Follow Master Recipe for Basic Muffins, dissolving 3 tablespoons instant espresso powder in yogurt and folding 1 cup chocolate chips into finished batter.

### Apricot Almond Muffins

Follow Master Recipe for Basic Muffins, creaming 1-ounce (3 tablespoons) almond paste with butter and sugar and folding 1½ cups finely diced dried apricots into finished batter.

Sprinkle each top with portion of 1½ cup sliced almonds.

### Cranberry-Walnut-Orange Muffins

Follow Master Recipe for Basic Muffins, adding 1-teaspoon grated orange zest to butter-sugar mixture and folding 1 to 1½ cups coarsely chopped fresh or frozen cranberries and ¾ cup coarsely chopped walnuts into finished batter.

### Lemon Blueberry Muffins

Follow Master Recipe for Basic Muffins, adding 1-teaspoon grated lemon zest to butter-sugar mixture and folding 1 to 1½ cups blueberries that have been tossed in 1-tablespoon flour into finished batter. (Top with Cinnamon Sugar Topping, if desired.)

### Banana Walnut Muffins

Follow Master Recipe for Basic Muffins, adding 1½ teaspoon grated nutmeg to dry ingredients, substituting 1 cup packed light brown sugar for granulated sugar, and folding 1 to 1½ cups finely diced bananas (about 3 small) and ¾ cup chopped walnuts into finished batter.

### Lemon Poppy Seed Muffins

Follow Master Recipe for Basic Muffins, adding 3 tablespoons poppy seed to dry ingredients and 1 tablespoon grated lemon zest to butter-sugar mixture. While muffins are baking, heat ¼ cup granulated sugar and ¼ cup lemon juice in small saucepan until sugar dissolves and mixture forms light syrup, 3 to 4 minutes. Brush warm syrup over warm muffins and serve.



## Blueberry Cornmeal Pancakes

Makes 9 Pancakes

Cafe Beaujolais Cookbook

The most important thing is the basic technique for making any kind of pancakes. You pour about  $\frac{1}{4}$  cup of batter onto a hot griddle and cook until bubbles form and start to pop on the top. Flip the pancakes with a wide, spatula and brown the other side. The two important things are just flip them once, and don't smash them down with the spatula to brown them. They're just little things; they won't be improved by being sat on.

You can use frozen blueberries. Add them partially defrosted; the heat and steam will thaw them. You can also use huckleberries. You can even use no berries at all.

- $1\frac{1}{4}$  cups flour
- 1 tsp. baking powder
- $3\frac{1}{2}$  Tbsp. baking soda
- $\frac{1}{2}$  tsp. salt
- 1 cup cornmeal
- 2 cups buttermilk
- 3 egg yolks
- 3 Tbsp. melted unsalted butter
- 3 egg whites
- 1 cup blueberries

Sift together all dry ingredients. Mix the buttermilk, egg yolks, and butter with dry ingredients. Beat egg whites until stiff but not dry, and fold into the batter.

Pour  $\frac{1}{4}$  cup batter onto hot griddle, sprinkle about 2 tablespoons blueberries on each pancake, and cook until bubbles form and start popping on top. Flip with wide spatula and brown the other side. Turn them only once, but don't press down on them to accelerate the browning process.

## Blueberry Pancakes

Serves 8

Cooks Illustrated

- 1¼ cups milk
- 2 Tbsp. vegetable oil
- 1 egg yolk
- 1 cup flour
- 2 tsp. baking powder
- 3 Tbsp. sugar
- ½ tsp. salt
- ½ cup blueberries
- 1 egg white

In a large bowl mix milk, oil, and egg yolk together.

In a medium bowl mix together dry ingredients (flour, baking powder, sugar, and salt) and add to wet ingredients in large bowl. Mix until the dry ingredients are just wet.

Mix in the blueberries.

Beat the egg white until it forms stiff, white peaks.

Fold the egg white into the mixture. Do not over mix, some of the egg white should be visible in batter.

Heat frying pan or griddle until the point where a few drops of water put on pan immediately sizzle off. Pour pancakes by the ¼ cup on to heated griddle or frying pan. Flip pancakes when bubbles appear around the edge of the pancake. Serve with maple syrup or blueberry syrup.

## Boston Brown Bread

Makes one large loaf

- 1/4 cup rye flour
- 1/4 cup unbleached flour
- 1/2 cup whole wheat flour
- 1/2 cup yellow cornmeal
- 1 1/4 tsp. baking soda
- 1 tsp. salt
- 1 cup buttermilk
- 1/4 cup molasses
- 1/4 cup honey
- 1/2 cup currants or raisins

In a medium-sized bowl, mix the first six ingredients.

In a separate bowl, mix the next four ingredients.

Thoroughly stir the two mixtures together.

Pour into a buttered one-pound coffee can.

Cover top tightly with aluminum foil. Place on a rack in a deep stovetop pan with a tight-fitting lid.

Pour boiling water halfway up the side of the can. Cover and set heat so that water barely bubbles (simmer).

Cook for 2 hours, or until wooden skewer inserted into middle comes out clean.

Remove from water. Allow to rest for 5 minutes.

Unmold and cool on rack before slicing.

Serve with softened cream cheese.

### Cornbread

Makes sixteen 8 to 12 servings

Smitten Kitchen 2021

- 1/2 cup (4 ounces or 115 grams) unsalted butter, cold is fine
- 1 cup (135 grams) fresh or frozen corn kernels, no need to defrost
- 3 tsp. (40 grams) light brown or granulated sugar
- 3/4 tsp. fine sea or table salt
- 1 cup (235 ml) buttermilk, well-shaken, cold is fine
- 2 large eggs
- 1/4 tsp. baking soda
- 2 tsp. baking powder
- 1 1/2 cups (195 grams) all-purpose flour
- 1 cup (155 grams) cornmeal

Heat oven to 400 degrees. Cut butter into chunks and place in an 8-inch cast-iron or other oven-proof skillet in the oven until the butter melts. Remove the pan, leaving the oven on.

In a blender or food processor, blend corn, sugar, salt until well-chopped. Pour in buttermilk with the machine running. Add in all but 1 to 2 tablespoons of the melted butter, leaving the rest in the pan. [Roll it around the bottom and sides of the pan to coat it.] Add the eggs and blend to combine. Add baking soda and baking powder and blend well, then scrape down the sides. Add cornmeal and flour, blending just to combine. Pour the batter into the buttered skillet and spread it flat – the extra butter will roll over the top.

Bake 30 to 35 minutes, until a toothpick inserted into the center comes out clean. Serve warm, in wedges or squares with more butter on top, and a squeeze of honey, if you like.

## Cornmeal-Lemon Blueberry Pancakes

Makes sixteen 4-inch pancakes, serving 4 to 6

Cooks Illustrated

If you have buttermilk on hand, use 2 cups instead of the milk and lemon juice.

- 1 Tbsp. lemon juice from 1 lemon
- 2 cups milk
- 2 tsp. grated lemon zest
- 1 cup unbleached all-purpose flour (5 ounces)
- 1½ cups yellow cornmeal (preferably stone-ground)
- 2 Tbsp. granulated sugar
- 2 tsp. baking powder
- ½ tsp. baking soda
- 1 large egg
- 3 Tbsp. unsalted butter, melted and cooled slightly
- 2 tsp. vegetable oil
- 1 cup fresh blueberries or frozen blueberries, rinsed and dried

Whisk lemon juice, milk, and zest in medium bowl or large measuring cup; set aside to thicken while preparing other ingredients. Whisk flour, cornmeal, sugar, baking powder, baking soda, and salt in medium bowl to combine.

Whisk egg and melted butter into milk until combined. Make well in center of dry ingredients in bowl; pour in milk mixture and whisk very gently until just combined (a few lumps should remain). Do not over mix.

Heat 12-inch nonstick skillet over medium heat for 3 to 5 minutes; add 1-teaspoon oil and brush to coat skillet bottom evenly. Pour ¼ cup batter onto 3 spots on skillet: sprinkle 1-tablespoon blueberries over each pancake.

Cook pancakes until large bubbles begin to appear, 1½ to 2 minutes.

Using thin, wide spatula, flip pancakes and cook until golden brown on second side, 1 to 1½ minutes longer.

Serve immediately, and repeat with remaining batter, using remaining vegetable oil only if necessary.

## Double-Corn Tex-Mex Cornbread with Cheese & Green Chili's

Serves eight

This is also delicious with sautéed onion or red bell pepper added.

- 1 cup stone-ground yellow cornmeal
- 1 cup unbleached flour
- $\frac{3}{4}$  tsp. salt
- $\frac{1}{4}$  tsp. baking soda
- 1 Tbsp. baking powder
- 1 egg
- 2 Tbsp. sugar
- $\frac{1}{4}$  cup vegetable oil; more for the pan
- $1\frac{1}{4}$  cups buttermilk
- 2 Tbsp. butter
- 1 cup grated extra-sharp Cheddar cheese
- Fresh kernels cut from two ears of corn (about  $1\frac{1}{2}$  cups)
- 3 Tbsp. finely diced fresh Serrano or Jalapeño chilies

Heat the oven to 375°F.

In a bowl, mix the cornmeal, flour salt, baking soda, and baking powder. In a separate bowl, whisk together the egg, sugar, oil, and buttermilk.

Coat a 10-inch cast-iron skillet with oil and set it over medium heat. Add the butter.

As the skillet heats, quickly stir together the dry and wet ingredients in a bowl, using just enough strokes to combine. Don't beat or whisk. Stir in the cheese, corn, and chilies.

When the butter has melted and the pan is quite hot, scrape the batter into it; the batter should sizzle as it goes into the pan. Immediately transfer the skillet to the oven. Bake until light brown around the edges, about 25 mm.

Cut in wedges and serve warm.

## German Pumpernickel Bread

Makes 2 loaves.

James Porter – from the house

- 2 pkg. active dry yeast
- 1/4 cup unsweetened cocoa
- 2 Tbsp. sugar
- 1 Tbsp. caraway seed
- 1 1/2 tsp. salt
- 3 cups stirred rye flour
- 2 cups water
- 1/4 cup molasses
- 1/4 cup butter or margarine
- 3 cups sifted all-purpose flour
- Shortening (I used Pam spray)

In large bowl, stir together yeast, cocoa, sugar, caraway seed, salt, and 2 cups rye flour; set aside.

In 2-quart saucepan over low heat, heat water, molasses, and butter until very warm (120-130°F)

Using mixer at low speed, gradually beat molasses mixture into yeast mixture until well blended.

Increase speed to medium; beat 2 minutes. Add remaining 1 cup rye flour. Increase speed to high; beat 2 more minutes.

Stir in enough all-purpose flour to make a soft dough.

Turn out dough onto lightly floured surface. Knead until smooth and elastic about 5 minutes.

Place into greased large bowl, turning over dough so that top is greased. Cover with towel and let rise in warm place until almost doubled, about 45 minutes to an hour.

Punch down dough. Divide in half. Cover and let rest 5 minutes.

Shape each half into a round loaf.

Place 4" apart on greased large baking sheet.

Cover and let rise until almost doubled, 45 minutes to an hour.

Diagonally slash each loaf, crosswise, 3 times.

Bake in 375° oven for 20 minutes. Cover loosely with foil; bake 15 minutes more or until loaves sound hollow when tapped.

Immediately remove from baking sheet.

Brush tops of hot loaves with shortening.

Cool on racks.

### Pain De Mie (Pullman Pan Bread)

King Arthur Flour

Yield: 1 loaf

Pain de mie is a close-grained, tender white pan bread, with a thin, fragile crust, appropriate when thinly sliced for Melba toast, canapés or hors d'oeuvres; and, when sliced more thickly, for toast, sandwiches, croutons, and French toast (pain perdu). To create the appropriate crumb in this bread, use a pain de mie pan (also called a Pullman pan), which prevents the dough from rising over the lip of the pan, thus compacting the crumb, and producing a loaf with square, rather than rounded, upper corners.

- 1½ cups (12 ounces) milk, scalded\* and cooled to room temperature
- 6 Tbsp. (3 ounces) butter
- 2¼ tsp. (¾ ounce) salt
- 1½ Tbsp. (¾ ounce) sugar
- 4½ Tbsp. (2¾ ounces) potato starch
- 4½ cups (18 ounces\*\*) King Arthur Unbleached All-Purpose Flour
- 1 Tbsp. + ½ tsp. (¾ ounce) instant yeast

\*Heating the milk kills certain enzymes that could interfere with the growth of yeast.

\*\*Flour will weigh more in the summer, less in the winter, because of water absorption from the air.

Mixer Method: Combine the ingredients as above, using a flat beater paddle or beaters, then switch to the dough hook(s) and knead for 5 to 8 minutes. Transfer the dough to a lightly greased bowl or dough-rising bucket, cover the bowl or bucket, and allow the dough to rise till doubled in bulk, 1 to 2 hours.

Shaping The Loaf: Transfer the dough to a lightly oiled work surface, deflate it gently, and allow it to rest for 5 to 10 minutes. Shape the dough into a flat-topped log to fit your well-greased pain de mie pan and place it into the pan. Cover with lightly greased plastic wrap and allow the dough to rise until it's just below the lip of the pan, 30 to 45 minutes. Carefully place the cover on the pan, and let it rest an additional 10 minutes while you preheat your oven to 350°.

Baking The Bread: Place the lidded pan in the oven and bake the bread for 25 minutes. Remove the lid (if you make a point to remember which way the lid slides on and off before you put the pan in the oven, you'll save yourself the aggravation of tugging the hot lid the wrong way when it's ready to come off), and bake for an additional 10 minutes, or until the loaf tests done with an instant-read thermometer. Remove the loaf from the oven, turn it out of the pan, and cover it loosely with a clean kitchen towel as it cools, so that the crust remains soft.



## Pizza Dough

David P. Best

10" pizzas

The proportions here are for a 10" diameter pizza.

	<u>One 10" Pizza</u>	<u>Two 10" Pizzas</u>
▪ Water at 110°F	100 grams	200 grams
▪ Yeast	1/2 tsp.	1 tsp.
▪ Sugar	1/2 tsp.	1 tsp.
▪ Olive Oil	1 Tbsp.	2 Tbsp.
▪ 00 Pizza Flour	150 grams	300 grams
▪ Salt	1 tsp.	2 tsp.

Mix the yeast and sugar with the water in a large bowl and let stand for 10 minutes until it begins to foam.

Measure out and mix the pizza flour with the salt.

Add the olive oil to the water and yeast mixture and stir.

Add the flour to the liquid ingredients and mix thoroughly.

Turn the dough out on a floured surface and knead for 5 minutes. Alternatively, the mixing and kneading can be done in a large stand mixer with a dough blade.

Place the finished dough ball in a bowl lightly coated with olive oil, cover tightly.

Put the dough in the refrigerator for at least 4 hours or overnight for the glutes to develop. If you skip this step the dough will not have the proper texture.

Note: 00 Pizza flour is available at specialty markets and through Amazon

### Popovers

Newspaper Article

6 to 7 large popovers

- 3 Tbsp. salted butter, melted
- 1 cup all-purpose flour
- $\frac{3}{4}$  tsp. salt
- 1 cup milk
- 2 large eggs

Prepare your baking pan: Spray a muffin or popover pan with non-stick cooking spray; then, using a pastry brush, coat each cup liberally with butter. Set remaining butter aside.

Mixing the batter by hand: You can mix the batter immediately before use, or you can make it ahead of time and keep it in the refrigerator even overnight. Put the flour and salt in a mixing bowl, preferably one with a pouring lip, and whisk them together; then add the milk, eggs and remaining melted butter. Blend everything together until the batter is smooth. It will be a thin and pourable batter, which is the way it should be. If the bowl does not have a pouring lip, transfer the batter to a measuring cup for easier pouring.

Mixing the batter in a blender: Be sure to put the liquid ingredients in first and then the flour and salt. Blend for about 10 seconds, turn off the blender, remove the cover and scrape the sides down and then blend for another 10 seconds or so until smooth. Do not get carried away and over-blend.

Fill the cavities in your baking pan two-thirds to three-quarters full.

Put the popover pan into a cold oven and immediately turn the temperature to 375° F. The baking time will be 40 to 45 minutes. For the first half-hour, don't dare to open the oven door to peek. The popovers are done when they are high and golden-brown, and they feel dry and firm to the touch.

## Rustic Whole Wheat Walnut Bread

Yields one nearly 2-pound loaf or two smaller ones.

A combination of coarse and fine whole-wheat flours gives this bread a more interesting texture. You can find the coarse kind at most health-food stores; Arrowhead Mills and King Arthur are two brands. You can also make the bread using the fine whole-wheat flour in place of the coarse (use the same weight). Make two smaller loaves rather than one big one if you're a real fan of crusty bread.

- 1<sup>3</sup>/<sub>4</sub> tsp. active dry yeast
- 1<sup>2</sup>/<sub>3</sub> cups cool water
- 9 oz. (2 cups) unbleached bread flour
- 5 oz. (1 cup plus 2 Tbsp. ) fine whole-wheat flour
- 4 oz. (<sup>3</sup>/<sub>4</sub> cup) coarse stone-ground whole-wheat flour
- 2 tsp. salt
- 1 cup walnuts, coarsely chopped

In the mixing bowl of a heavy-duty electric mixer, sprinkle the yeast over the water. Let it sit until the yeast dissolves and the water looks milky. Add the flours, salt, and walnuts. With the paddle attachment, mix on low speed until a rough dough forms. Change to the dough hook and knead on medium speed until the dough pulls away from the bowl to form a ball. You may need to add a small amount of flour or water to get the right consistency.

Turn the dough out into a lightly oiled bowl and cover with plastic wrap. Set in a warm spot (about 75F) until doubled in bulk, 2<sup>1</sup>/<sub>2</sub> to 3 hours.

Line a basket or bowl with a kitchen towel or a piece of cotton fabric and sprinkle it lightly with flour. Turn the dough out onto a lightly floured work surface, knead it a few times, and shape it into a round. Put it in the basket, bottom up, and fold the ends of the towel over it. Cover with a large plastic bag (like a kitchen garbage bag). Set in a warm place and let rise until doubled in bulk, about 1<sup>1</sup>/<sub>2</sub> hours.

Set one oven rack in the lowest position; put a large, shallow pan on that rack. Set the second rack just above that and position the baking stone on it. Heat the oven to 425°F for at least 45 min. Just before you put the bread in the oven, bring about 2 cups of water to a boil.

Lightly dust a baking peel or a flat baking sheet with flour. Remove the plastic bag and gently invert the dough onto the peel. (The dough may deflate somewhat.) Remove the basket and towel. With a single-edge razor blade or a sharp serrated knife, make a few slashes in the surface of the dough.

With a quick jerk, slide the dough from the peel to the baking stone. Wearing long oven mitts and standing as far away from the oven as you can, immediately pour the boiling water into the pan in the bottom of the oven. Caution: This will cause an instant burst of steam. Close the oven door immediately and don't open it for at least 10 min. or the steam will escape.

Bake the bread until it is well browned and sounds hollow when thumped on the bottom, 35 to 40 min. Cool completely on a rack before serving.

### Scones

Makes 18 three-inch scones

- 2 cups all-purpose flour
- 1/3 cup sugar
- 1 tsp. baking powder
- 1/4 tsp. baking soda
- 1/2 tsp. salt
- 8 Tbsp. unsalted butter, frozen
- 1/2 cup raisins (or dried currants, raisins, etc.)
- 1/2 cup sour cream
- 1 large egg

Combine all the dry ingredients, then shave the frozen butter in flakes with a knife or grate it in using the big holes on a cheese grater (the butter is key).

Mix the butter in until you have large crumbs, but not enough to make it soft.

Combine the egg and sour cream together, pour it into the flour mixture, and work it together with your hands.

Add your fruit and shape it into a ball.

On a floured countertop, squish the ball down into an 8" circle about 1" thick, and cut it into 8 slices. Sprinkle some sugar over the top and put them on a cookie sheet.

Bake at 400° on the middle rack for about 15 minutes until the tops are golden

# Condiments, Sauces, Stocks, and Marinades

## Amerasian Dipping Sauce

Makes About 2 cups

- 1½ cups unseasoned rice vinegar
- ¾ cup plus 2 Tbsp. granulated sugar
- 2 Tbsp. minced garlic
- 1 Tbsp. plus 1 tsp. Vietnamese chili garlic sauce or red chili sauce (See Note)

Note: If you can't find this sauce, mix:

- ¼ tsp. crushed dried Asian chilies
- 2 small, minced Serrano chilies
- 1 tsp. distilled white vinegar.

Combine all the ingredients in a medium bowl and whisk well to dissolve the sugar let stand at room temperature for at least 2 hours or overnight.

Strain the sauce into a jar and refrigerate for up to 1 week.

Add to the vinegar-sugar-garlic mixture and let stand for at least 3 hours.

## Chinese Secret Dipping Sauce

Makes about ½ Cup

- |                                                          |                                  |
|----------------------------------------------------------|----------------------------------|
| ▪ 1 Tbsp. finely chopped garlic                          | ▪ 1 Tbsp. light soy sauce        |
| ▪ 1 Tbsp. chopped scallion                               | ▪ 1 Tbsp. oyster sauce           |
| ▪ 1 Tbsp. thinly sliced Arbol (or Thai) red chili pepper | ▪ 1 tsp. salt                    |
| ▪ 1 Tbsp. white sesame seeds                             | ▪ 1 tsp. chicken bouillon powder |
| ▪ 1 Tbsp. chili flake                                    | ▪ 1 tsp. sugar                   |
| ▪ 3 Tbsp. boiling peanut or avocado oil                  | ▪ 1 Tbsp. chopped cilantro       |

Put the garlic, scallion, chilis, sesame seeds and chili flake in a Pyrex bowl and pour the hot oil over, then mix with a spoon.

Add the remaining ingredients and stir.

## Country Mustard-Shallot Sauce with Thyme

Makes about 1 cup

Cooks Illustrated

- 2 Tbsp. unsalted butter
- 4 medium shallots, minced
- $\frac{3}{4}$  cup dry white wine or dry vermouth
- 1 cup chicken stock or low-salt canned chicken broth
- $\frac{3}{4}$  tsp. minced fresh thyme leaves, or  $\frac{1}{4}$  tsp. dried thyme, crumbled
- $\frac{1}{4}$  cup whole-seed prepared mustard
- 1 or 2 Tbsp. unsalted butter, softened (optional)

Heat butter in medium skillet over medium-high heat until foam subsides.

Add shallots; sauté until softened, 3 to 4 minutes.

Add wine; boil until nearly evaporated, 8 to 10 minutes.

Add stock and thyme; boil until reduced by a third, about 5 minutes.

Remove pan from heat and stir in mustard, then optional butter.

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## Cranberry Orange Relish (cooked) with Blanched Almonds

The New York Times Cookbook

- 1 pound cranberries, picked over and washed
- 2 cups sugar
- $\frac{1}{2}$  cup water
- 2 tsp. grated orange peel
- $\frac{1}{2}$  cup orange juice
- $\frac{1}{2}$  cup blanched almonds slivered

Combine everything except the almonds in a saucepan and cook until the cranberries pop—about 10 minutes.

Skim the foam from the surface, add the almonds and cool.

## Dumpling & Wonton Dipping Sauce

For up to 12 dumplings or wontons

[thefoodietakesflight.com](http://thefoodietakesflight.com)

- 2 Tbsp. soy sauce
- 2 Tbsp. water or broth from dumplings (if boiling dumplings)
- 1 Tbsp. doubanjiang – Bean Paste in Red Chili Oil (Amazon)
- 1/2 Tbsp. chili oil or chili garlic sauce
- 2-3 tsp. sugar, adjust to desired sweetness
- 2 Tbsp. Chinese black vinegar or rice vinegar
- 2 tsp. sesame oil
- 1/2 tsp. sesame seeds
- 1 tsp. minced garlic
- Chopped fresh scallions and coriander

Mix the sauce ingredients together. Feel free to adjust to your taste and desired spice level.

Boil or steam the dumplings from fresh or frozen. To steam, line bamboo steamer with parchment paper and steam dumplings for 12-15 mins.

If boiling, once the dumpling boils, cook for around 3-4 minutes or until these float up. Remove from the water. Save some of the dumpling water if needed.

Use the sauce as a dip or pour it over the bowl of dumplings or wontons. Garnish with more coriander and scallions, if desired. You can finish it with more chili oil as desired.

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## Five-Flavor Oil

[China Moon Cookbook](#)

- 1 1/3 cups of corn or peanut oil
- 1/2 cup Japanese sesame oil
- 3 large scallions, cut into thick green and white rings,
- 10 quarter-size thick coins fresh ginger, smashed
- 1 1/2 tsp. dried chili flakes
- 2 tsp. Szechwan peppercorns

Combine all ingredients in a heavy non-aluminum 1 1/2 quart saucepan.

Bring the mixture to 225°, stirring occasionally. Let simmer for 15 minutes, checking to ensure the temperature does not rise. Remove from heat and let stand until cool or overnight.

Strain the oil without pressing the solids, then discard the solids. Store oil in a clean glass jar at room temperature.



## Garlic, Ginger, and Soy Marinade

Cooks Illustrated

Makes enough for 2 pounds steak tips  $\frac{1}{3}$  cup soy sauce

3 Tbsp. vegetable oil

- 3 Tbsp. toasted sesame oil
- 3 cloves garlic, pressed through garlic press or minced (about 1 Tbsp. )
- 1-inch piece fresh ginger, minced (about 1 Tbsp. )
- 2 Tbsp. dark brown sugar
- 2 tsp. grated orange zest from 1 orange
- $\frac{1}{2}$  tsp. red pepper flakes
- 1 medium scallion, sliced thin

Combine all ingredients in small bowl.

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## Green Olive and Almond Tapenade

Yields 3 cups.

The saltiness of your olives will determine how many anchovies you use. For best results, make the recipe in the following amount, making additional batches if you want larger quantities. It will keep for a few weeks in the refrigerator.

- 4 cups unpitted green, Mediterranean-style olives
- 4 - 6 whole salt-packed anchovies (or 10 to 12 oil-cured anchovy fillets)
- $\frac{1}{4}$  lb. (about 1 cup) slivered almonds, toasted
- 1 Tbsp. minced garlic
- 1 Tbsp. capers, drained
- 1 tsp. fresh lemon Juice (optional)
- $\frac{1}{2}$  cup extra-virgin olive oil

Pit the olives with a knife; set aside.

If using salt packed anchovies, wash the anchovies in several changes of water. Separate the fillets by running a knife or your finger along the backbone; remove any large bones.

Put the pitted olives, anchovies, almonds, garlic, capers, lemon juice, and olive oil in a food processor, process until a coarse paste forms.

## Korean-style Hot Chili Oil

Makes 1 Cup

[thefoodietakesflight.com](http://thefoodietakesflight.com)

- 2-3 Tbsp. gochugaru Korean Chili Powder
- 2 Tbsp. chili flakes or crushed red pepper
- 1-2 tsp. Szechuan peppercorns – coarsely ground
- 1/2 tsp. Chinese five spice powder
- 1 tsp. sugar
- 1/2 tsp. fine salt
- 1/2 Tbsp. sesame seeds
- 1 cup neutral oil (avocado, vegetable, canola, etc.)

Add all the dry ingredients in a large heatproof bowl. Mix well.

Meanwhile, heat the neutral oil in a saucepan over medium low heat until small bubbles start to appear, and the oil is hot, around 200 to 225F/100 to 110C.

Turn off the heat of the pan and carefully pour the oil over the dry chili mix.

Mix well and taste the sediments and season with more salt and sugar to taste. Add more gochugaru to increase hotness.

Transfer to a jar with a lid. Seal tight and store in room temperature in a cool, dry place. Will keep for 3 to 6 months.

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## Marinade for Beef or Pork

Enough for 2-3 pounds of meat

[Joy of Cooking](#)

- 1 1/2 cups flat beer
- 1/2 tsp. salt
- 1 Tbsp. dry mustard
- 1 tsp. ground ginger
- 3 Tbsp. soy sauce
- 1/8 tsp. hot pepper oil
- 2 Tbsp. honey
- 2 minced cloves garlic

## Moroccan Mint Chutney

Makes about 1 cup

[Back to Square One](#)

- 1 large handful (about  $\frac{3}{4}$  cup) cilantro minced
- $\frac{1}{2}$  cup mint minced
- $\frac{1}{4}$  tsp. cumin
- $\frac{1}{4}$  tsp. ginger
- 1 lime juice and zest
- $\frac{1}{4}$  cup olive oil
- dash honey
- sea salt to taste

Combine all ingredients in a lidded jar and shake vigorously.

## Quick Ginger-Apple Chutney

Makes enough for 4 pork chops

[Cooks Illustrated](#)

This chutney works well with pork chops or roast pork.

- 1 Tbsp. vegetable oil
- 1 small onion, cut into  $\frac{1}{2}$ -inch dice
- 2 Granny Smith apples, peeled, cored, and cut into  $\frac{1}{2}$ -inch dice
- 1 Tbsp. minced fresh ginger
- $\frac{1}{4}$  tsp. ground allspice
- $\frac{1}{8}$  tsp. cayenne pepper
- $\frac{1}{4}$  cup packed light brown sugar
- 1 cup apple cider
- Salt and pepper

Add the oil and heat over medium-high heat until shimmering.

Add the onion and apples and cook, stirring occasionally, until softened and browned, about 10 minutes.

Stir in the ginger, allspice, and cayenne and cook until fragrant, about 1 minute.

Add the sugar and cider and bring to a boil, scraping the browned bits off the pan bottom, until the cider is slightly thickened, about 4 minutes.

Season with salt and pepper to taste.

## Red Pepper-Basil Sauce with Balsamic Vinegar

Makes about 1 cup

Cooks Illustrated

- 1½ Tbsp. olive oil
- 1 small onion, chopped
- 1 large red pepper, cored, seeded, and chopped
- ½ cup chicken stock or low-salt canned chicken broth
- 1 medium garlic clove, minced
- ¼ cup finely shredded fresh basil leaves
- 1 to 2 tsp. balsamic vinegar
- Salt and ground black pepper

Heat oil in small saucepan, over medium heat. Add onion; sauté until softened, about 3 minutes.

Reduce heat to low. Add red pepper; cover and cook, stirring frequently, until very tender, 15 to 20 minutes.

Transfer mixture to food processor fitted with steel blade.

Add stock, process until pureed. Return mixture to saucepan.

Add garlic; simmer to blend flavors, adding a little water if sauce is too thick, about 5 minutes.

Stir in basil and season with balsamic vinegar and salt and pepper to taste.

## Szechwan Chili Oil

Makes about 3 cups

C.J. Eats

- 3 cups of neutral oil such as avocado or canola
  - 1½ cups Szechwan chili flake
  - 2 Tbsp. whole Szechwan peppercorns
  - 4 cloves garlic, smashed
  - 1 large shallot, cut in half
  - 1 stick of cinnamon
  - 2 bay leaves
  - 1 star anise
  - 1 Tbsp. cloves
- 
- 1 Tbsp. sesame seeds
  - 1 Tbsp. of salt to taste

Pour 3 cups of neutral oil into a heavy bottomed saucepan and add the spices (except sesame seeds and salt).

Over medium low heat, bring oil temp up to 225-250°F and infuse the spices for 30 minutes (or up to 1 hour for maximum flavor). Monitor the temperature of oil so it stays in this temperature range.

In a heat proof container (ceramic or heavy metal mixing bowl), add 1½ cups of the Szechwan chili flake.

Strain off the oil removing all the spices with a mesh strainer, then reheat oil to 350°F. Carefully pour the hot oil directly over chili flakes through your mesh strainer. It should smell like popcorn!

Let cool for a few minutes, then add sesame seeds and salt to taste.

Let cool completely and store in an airtight container for up to 3 months.

## Thai Dipping Sauce for Meat – Nam Jim Jeaw

Makes about 1/2 cup

hotthaikitchen.com

"Original" All-Purpose Nam Jim Jeaw

- 1 Tbsp. jasmine rice or glutinous rice, uncooked
- 2 Tbsp. tamarind paste (see note 1)
- 1 Tbsp. fish sauce
- 1 Tbsp. lime juice
- 1 Tbsp. palm sugar, finely chopped, packed
- 2 Tbsp. finely diced shallots
- 1 tsp. toasted chili flakes, or to taste (see note 2)
- 3 Tbsp. chopped herbs such as cilantro, green onions, mint, or sawtooth coriander

Light Nam Jim Jeaw (for lighter meats)

- 1 Tbsp. jasmine rice or glutinous rice, uncooked
- 2 Tbsp. fish sauce
- 1 1/2 Tbsp. lime juice
- 1 Tbsp. tamarind paste, or sub another 1/2 Tbsp. lime (see note 1)
- 1 tsp. sugar
- 1 tsp. toasted chili flakes, or to taste (see note 2)
- 2 Tbsp. minced shallots
- 3 Tbsp. chopped herbs such as cilantro, green onions, mint, or sawtooth coriander

Mellow Tomato Jeaw (for lighter meats)

- 1 recipe All-Purpose Nam Jim Jeaw, from above
- 1/3 cup small diced juicy tomatoes

Make the toasted rice powder by adding the raw rice into a small dry skillet over medium high heat. Stir constantly until the grains are dark brown (it may get a bit smokey). Remove from the pan immediately to stop the toasting, and grind into a powder using a mortar and pestle or coffee grinder.

In a small bowl, combine the tamarind paste, fish sauce, lime juice and sugar; stir until the sugar is mostly dissolved.

Add the shallots and chili flakes and stir to mix.

For the Mellow Tomato Jeaw

Make the all-purpose jeaw as per instructions above and stir in the diced tomatoes along with the fresh herbs. If you can, let it sit for a few minutes before serving to allow flavors to mingle.

Notes:

1. Use tamarind paste from Thailand which comes in plastic tubs or glass jars. Sometimes they're labelled "tamarind concentrate." Do not use tamarind paste from India for this.
2. Toasting the chili flakes are optional but adds a nice smokiness. You can buy store bought chili flakes and toast them in a dry skillet on medium heat for a few minutes until they darken and smell smokey. Or buy whole dried chilies, toast them in a dry skillet until charred spots form, then grind in a coffee grinder. (Arbol chilies are a good "medium heat" option.)

## Tomato-Rosemary Cream Sauce

Makes about 1 cup

Cooks Illustrated

If serving the roast pork loin with this sauce, substitute two tsp. dried rosemary, pulverized, or two Tbsp. , minced fresh rosemary for the thyme in the spice rub.

- 1 Tbsp. olive oil
- 2 medium shallots, minced
- 1 large tomato, peeled, seeded, and chopped
- 3 Tbsp. dry white wine or dry vermouth
- 1/2 cup chicken stock or low-salt canned chicken broth
- 1/4 cup heavy cream
- 1/2 tsp. minced fresh rosemary, or
- 1/4 tsp. dried rosemary, pulverized
- Salt and ground black pepper

Heat oil in medium saucepan over medium-high heat.

Add shallots; sauté until softened, 3 to 4 minutes.

Add tomato; cook until softened and rendered of most of its juice, about 5 minutes.

Add wine; cook until wine and tomato juice completely evaporate.

Add stock, cream, and rosemary; continue to boil until sauce is reduced by half and lightly thickened, about 5 minutes.

Season to taste with salt and pepper.

## Vegetable Stock

Makes 4 Quarts

- 1 Tbsp. butter
- 2 medium onions, roughly diced
- 1 medium carrot, diced
- 1 parsnip, roughly diced
- 1 turnip, roughly diced
- 3 celery stalks, roughly diced
- 1 large leek, roughly diced
- 4 garlic cloves, crushed
- 6 quarts cold water
- 1 bunch parsley, stems only
- 4 bay leaves
- 1 sprig fresh thyme
- 1 tsp. whole black peppercorns

Wash all the vegetables well. In a stockpot or large kettle, melt the butter over medium heat, and add the onions. Cook stirring, for 10 minutes.

Add the carrot, parsnip, turnip, celery, leek, and garlic. Cook 15 minutes, stirring frequently so they do not burn, or until all the vegetables are tender.

Add the cold water and increase heat to high. Add parsley, bay leaves, thyme, and peppercorns. Bring to a boil, reduce heat to low, and simmer, covered, for 1 hour.

Strain the vegetables from the stock and discard them.

Put the broth back in the pot over high heat and cook uncovered, until reduced to 4 quarts.



# Main Courses

## Bucatini Pasta with Prawns, Crab, Garlic, and Tomatoes

Serves 2

- 1/2 pound of Bucatini pasta
- 1/4 olive oil
- 4-6 cloves of garlic, finely minced
- 1/2 jalapeño pepper, seeded and minced
- 2 medium tomatoes (diced and drained) or 12-15 cherry tomatoes halved
- 1 red bell pepper, diced
- 1 cup Broccolini heads and stems, chopped into diced-sized pieces
- 1/2 pound prawns, shelled and deveined
- 1/4 pound cooked Dungeness crab meat
- 1/4 cup chopped fresh parsley

Heat 3-4 quarts of water in a large pot to cook the pasta.

Measure and prepare all the ingredients listed above before starting to boil the pasta.

Heat the oil in a large flat saucepan, add the garlic and simmer for 3-4 minutes until the garlic softens.

Add the Jalapeno pepper, the bell pepper, and tomatoes and simmer for 2-3 minutes.

Turn off the heat under the saucepan with the vegetables down to its lowest setting or turn it off completely.

Add the pasta to the pot with the boiling water and cook until al dente.

4 minutes prior to the pasta being fully cooked, turn the heat under the saucepan to high, and when it begins to simmer, add the shrimp and the Broccolini, and stir.

When the shrimps are cooked (about 3 minutes total on high heat) add the crab meat and stir.

Add the drained pasta to the saucepan and stir the mixture to combine.

Taste and season with salt as necessary.

Ladle the pasta mixture in large shallow bowls and garnish with chopped parsley.

## Cauliflower and Potato Indian Curry

Serves 3 as a main course

- 1½ cups chopped fresh coconut (this is the equivalent of one medium coconut)
- 7-8 Tbsp. vegetable oil
- 1½ onions, chopped
- 5 dried red chilies
- 2 tsp. coriander seed
- ⅛ tsp. mustard seeds
- ⅛ tsp. fenugreek seeds
- ¼ tsp. cumin seeds
- 1-inch cinnamon stick
- 4 peppercorns
- 2 cloves
- ½ tsp. turmeric
- ½ tsp. paprika powder
- 1 heaping tsp. tamarind
- ¾ x ½-inch piece of fresh ginger finely chopped
- 4 cloves garlic, finely chopped
- 1 large russet potato (7-8 oz.), peeled, and chopped into large pieces
- Salt
- 1 small head cauliflower (14 oz.), cut into large florets

Break open the coconut, reserve the coconut milk. Strain and reserve the coconut milk. Remove the coconut meat and peel off the dark brown skin.

Soak 1 cup of coconut meat in 2 cups of warm water for 30 minutes, strain off the water and put the coconut meat into a blender.

In a nonstick skillet heat one tablespoon of the oil and sauté the remaining chopped coconuts for two to three minutes and set aside.

Heat another tablespoon of oil and sauté half of the onions for two to three minutes and set aside. Add the onions and spices to the blender with the onions, and add the turmeric, paprika, tamarind and ½-cup of water and grind into a paste.

In a saucepan heat 4 tablespoons of oil and sauté the ginger and garlic for 15 seconds, followed by the balance of the chopped onions for about 7-8 minutes, until translucent.

Add the spice paste, sauté for two minutes, then add a little water and the potatoes and sauté for five minutes. Sprinkle in the salt (about one teaspoon) add ½ cup of water, cover and cook for 6-7 minutes.

Add the cauliflower and two cups of coconut milk and cook until done.

### Cheese Soufflé

Serves 2-3

- 3 Tbsp. butter
- 3 Tbsp. all-purpose flour
- 1 cup whole milk
- 1/2 tsp. salt
- 1/4 tsp. ground white pepper
- 1/8 tsp. grated nutmeg
- 2 Tbsp. grated Parmesan cheese
- 3 Tbsp. cheese for the soufflé – grated Gruyere or a soft blue cheese
- 3 egg yolks
- 4 egg whites

Preheat the oven to 350°.

Generously butter the soufflé dishes and dust with the grated Parmesan cheese.

Set up a stand mixer to beat the egg whites before making the roux and separate the eggs.

Scald the milk to 180° using the steamer wand on espresso machine.

In a 4 qt. saucepan over medium-high heat, melt the butter – do not brown.

Add the flour to the butter and whisk into the butter to make a roux. Whisk for about 2 minutes to form a paste.

Slowly add the milk to the roux while continuing to whisk. Continue cooking while whisking over the heat until the sauce thickens and is smooth.

Turn off the heat under the roux and whisk in the nutmeg, the cheese, and salt and pepper.

Whisk in the egg yolks one at a time until combined.

Beat the egg whites until stiff but not dry.

Gently fold the egg whites into the cheese sauce.

Pour the mixture into the soufflé dishes to a level 1-inch below the rim.

Place the soufflé dishes on a sheet pan and bake until risen and set – about 25 minutes for individual soufflé dishes or 35 to 40 minutes for a single larger soufflé dish.

## Chicken Biryani

Serves 4

Cooks Illustrated

Note: This recipe requires a 3½ to 4-quart saucepan about 8 inches in diameter. Do not use a large, wide Dutch oven, as it will adversely affect both the layering of the dish and the final cooking times. Begin simmering the spices in the water prior to preparing the remaining ingredients; the more time the spices must infuse the water (up to half an hour), the more flavor they will give to the rice. Biryani is traditionally served with a cooling yogurt sauce; ideally, you should make it before starting the biryani to allow the flavors in the sauce to meld.

- cardamom pods, preferably green, smashed with chef's knife
- 1 cinnamon stick
- 2-inch piece fresh ginger, cut into ½-inch-thick coins and smashed with chef's knife
- ½ tsp. cumin seed
- 3 quarts water
- table salt
- 4 bone-in, skin-on chicken thighs (about 1½ pounds), trimmed of excess skin and fat and patted dry with paper towels
- ground black pepper
- 3 Tbsp. unsalted butter
- 2 medium onions, sliced thin (about 4 cups)
- 2 medium jalapeño chilies, one seeded and chopped fine, the other chopped fine with seeds
- 4 cloves garlic, minced or pressed through garlic press
- 1¼ cups basmati rice
- ½ tsp. saffron threads, lightly crumbled
- ¼ cup dried currants or raisins
- 2 Tbsp. chopped fresh cilantro leaves
- 2 Tbsp. chopped fresh mint leaves
- Yogurt Sauce (see related recipe)

Wrap cardamom pods, cinnamon stick, ginger, and cumin seed in small piece of cheesecloth and secure with kitchen twine.

In 3½ to 4-quart heavy-bottomed saucepan about 8 inches in diameter, bring water, spice bundle, and 1½ teaspoons salt to boil over medium-high heat; reduce to medium and simmer, partially covered, until spices have infused water, at least 15 minutes (but no longer than 30 minutes).

Meanwhile, season both sides of chicken thighs with salt and pepper and set aside.

Heat butter in 12-inch nonstick skillet over medium-high heat until foaming subsides; add onions and cook, stirring frequently, until soft and dark brown about edges, 10 to 12 minutes.

Add jalapeños and garlic and cook, stirring frequently, until fragrant, about 2 minutes.

## Chicken Biryani

Continued . . . .

Transfer onion mixture to bowl, season lightly with salt, and set aside. Wipe out skillet with paper towels, return heat to medium-high, and place chicken thighs skin-side down in skillet; cook, without moving chicken, until well browned, about 5 minutes. Flip chicken and brown second side, 4 to 5 minutes longer; transfer chicken to plate and remove and discard skin. Tent with foil to keep warm.

If necessary, return spice-infused water to boil over high heat; stir in rice and cook 5 minutes, stirring occasionally. Drain rice through fine-mesh strainer, reserving  $\frac{3}{4}$  cup cooking liquid, discard spice bundle. Transfer rice to medium bowl; stir in saffron and currants (rice will turn splotchy yellow). Spread half of rice evenly in bottom of now-empty saucepan using rubber spatula. Scatter half of onion mixture over rice, then place chicken thighs, skinned side up, on top of onions; add any accumulated chicken juices. Evenly sprinkle with cilantro and mint, scatter remaining onions over herbs, then cover with remaining rice; pour reserved cooking liquid evenly over rice.

Cover saucepan and cook over medium-low heat until rice is tender, and chicken is cooked through, about 30 minutes (if large amount of steam is escaping from pot, reduce heat to low). Run heatproof rubber spatula around inside rim of saucepan to loosen any affixed rice, using large serving spoon, spoon biryani into individual bowls, scooping from bottom of pot and serving 1 chicken thigh per person.

## Chili-Prawn Po-Boys with Asian Slaw

Makes 2 large Po Boys

Stanley's Restaurant, New Orleans from Treme Cookbook

### Asian Slaw

- 2 tsp. sesame oil
- 1/2 Napa (Chinese) cabbage, cored and thinly sliced
- 1/2 red bell pepper, seeded and thinly sliced
- 2 tsp. rice wine vinegar
- 1 tsp. sugar
- 4 tsp. soy sauce
- 1/4 tsp. Sriracha hot chili sauce
- 1/2 tsp. sesame seeds

### Shrimp Mix

- 12 jumbo shrimp, peeled and deveined
- Salt & pepper
- 2 Tbsp. olive oil
- 6 cloves garlic, chopped
- 2 cups dry white wine
- 1/4 cup red pepper flakes
- 2 tsp. Sriracha hot chili sauce
- 4 tsp. sugar
- Pinch of salt
- 6 Tbsp. unsalted butter, cut into small cubes
- Two 7-inch French po-boy sandwich rolls, split and lightly toasted
- Sliced scallions for garnish
- Salted potato chips

### To make the slaw:

Heat the sesame oil in a skillet over high heat. Add the cabbage and bell pepper and sauté quickly to wilt, about, 2 minutes.

Add the rice wine vinegar, sugar, and soy sauce and cook until the liquid has reduced to a sauce that lightly coats the cabbage mixture, about 3 minutes maximum – do not overcook. Stir in the Sriracha, mix well, and transfer to a container. Refrigerate until well chilled—about 2 hours. (The slaw can be made up to 2 days ahead.)

In a small skillet over low heat, toast the sesame seeds until brown, about 3 minutes. Pour onto a small plate and set aside until ready to serve.

## Chili-Prawn Po-Boys with Asian Slaw

Continued . . . .

### To make the Shrimp Mix:

Season the shrimp, with salt and pepper. In a medium sauté skillet, heat the olive oil over high heat until smoking, then carefully add the shrimp, one by one to avoid splattering. Sauté the shrimp just until pink—about 1 minute per side.

Add the garlic and continue to sauté and stir until the garlic begins to brown – about 30 to 45 seconds.

Add the wine, red pepper flakes, chili sauce, sugar, and salt and stir carefully to combine all ingredients.

Bring the contents of the pan to a vigorous simmer. Reduce the heat to medium and cook until the shrimp are cooked through.

Using tongs or a slotted spoon, transfer the shrimp to a warmed plate and set aside. Continue to simmer the liquid in the pan until reduced to by three-fourths.

Add the butter and swirl the pan to melt it and thicken the sauce.

When all the butter is incorporated, remove the pan from the heat and add the shrimp back to the pan, stirring just to reheat.

### To make the Po-Boys:

Open each French bread piece like a book. Carefully spoon the Shrimp Mix on the bottom of each roll, dividing it equally.

Drizzle the sauce over the top.

Stir the toasted sesame seeds into the Asian Slaw and mound over the shrimp.

Garnish with the green onion.

Press the sandwiches closed and serve at once with salted potato chips.



## Cioppino ala David

Serves 8

- 1/4 cup extra-virgin olive oil
- 6 Tbsp. butter
- 1 yellow onion, peeled & chopped
- 1 leek, white part cleaned & chopped
- 4 cloves garlic, peeled and minced
- 2 medium carrots, peeled & chopped
- 1 rib celery, chopped
- 1/2 small fennel bulb, trimmed & chopped
- 28-oz. can of crushed Italian tomatoes
- 1 small can tomato paste
- 3-4 cups fish stock
- 2-3 cups dry white wine
- 1 green bell pepper, chopped
- 4 bay leaves
- 1 tsp. dried oregano
- 1 tsp. dried thyme
- 1 tsp. dried basil
- 1/2 tsp. crushed cayenne pepper
- Salt and freshly ground black pepper
- 1 1/2 lbs. halibut filet, cut into large pieces
- 16 sea scallops
- 16 large shrimp, peeled, deveined & cut into thirds
- 8 manila clams, scrubbed
- 12 mussels, bearded and washed
- 12 oz. Dungeness crab meat
- 1/2 bunch parsley, chopped

Heat the oil and the butter in a large pot over medium heat. Add onions and leeks and cook, stirring often, for about 5 minutes.

Add garlic, carrots, celery, leeks, and fennel and cook, stirring often, for about 5 minutes. Add crushed tomatoes, tomato paste, and fish stock. Bring to a boil, reduce heat to low, and simmer, stirring occasionally, for about 10 minutes.

Add the wine and bring back to a boil. Skim the surface of any remaining fat.

Add the green pepper, bay leaves, oregano, thyme, basil, and cayenne and season to taste with salt and pepper, and simmer for 5 minutes.

Add the fish, scallops, shrimp, clams, mussels, and simmer until the mussels open (about 6-8 minutes).

Add the crabmeat, stir, and taste for salt.

Dish out into bowls and garnish with the chopped parsley.

## Farfalle with Tomatoes, Olives and Feta

Serves 4

Cooks Illustrated

Add the feta after the tomatoes have been tossed with the pasta to prevent the cheese from melting.

- table salt
- 1 Lbs. farfalle
- 1½ Lbs. ripe tomatoes, cored, seeded, and cut into ½-inch dice
- ¼ cup extra-virgin olive oil
- 1 Tbsp. finely chopped fresh mint leaves
- ½ cup Kalamata olives, pitted and chopped coarse
- Ground black pepper
- 6 ounces feta cheese, crumbled (about 1¼ cups)

Bring 4 quarts water to rolling boil in stockpot.

Combine tomatoes, oil, mint, olives, ½ teaspoon salt, and ¼ teaspoon pepper in bowl.

Add 1 tablespoon salt and pasta, stir to separate, and cook until al dente.

Drain and return pasta to stockpot.

Add tomato mixture to pasta in stockpot and toss.

Add feta and toss again.

Adjust seasonings with salt and pepper and serve immediately.

## Filet of Red Snapper with Potato Scales and Red Wine Sauce

- one 1 lb. snapper
- 1/2 cup clarified butter
- a splash of port
- 6 oz. soft butter
- 1 Tbsp. crème
- 1 large potato
- 1 cup red wine
- 2 shallots finely diced
- 1 medium-sized beet

### Preparation of sauce

Roast the beet in the oven for 40 minutes and after it is tender peel it and pass it through a strainer. Set aside.

Put wine, port and shallot in a saucepan and reduce over medium high until almost everything is gone, then add the cream and the salt and butter. Add one tablespoon of the beet to give a good color. Pass everything through the chinois and keep it warm on the side.

### Preparation of the snapper

Scale and de-bone the snapper leaving the skin on. Use a mandolin to slice the potato thin as a dime and use an apple corer to press down on the potato and make a small circle the size of a dime.

Take one filet of the snapper skin-up and cover with the potato scales in rows that layer over each other slightly. Put the clarified butter on the top and refrigerate for 20 minutes to harden the butter. This way the scales will stay in place.

Put one tablespoon oil in a sauté pan and over a low heat put the potato scales down in the pan and cook slowly until the potatoes and fish are done. To finish flip the fish and cook for 10 seconds on the other side.

Take one filet of the Snapper, skin-side up on a small flat plate or cookie sheet, and cover it with rows of the potato coins, overlapping them like a shingled roof to look like scales. About 1/2 of each potato coin will be overlapped with another potato coin. Cover the entire skin in this manner. Ladle clarified butter on the top, covering all the potato coins, and refrigerate 20 minutes to harden the butter (Covering it with plastic wrap will keep the potato from turning dark in the refrigerator). Finish the remaining fillets in the same manner. (I would do no more than two fillets before I put them in the refrigerator, and if you can leave them in the refrigerator for up to about 2 hours I have found.)

## Filet of Red Snapper with Potato Scales and Red Wine Sauce

Continued . . . .

### Cooking the Snapper

Put one tablespoon of oil in a sauté pan, and over a low heat put in the snapper scale-side down.

(This is tricky. You do not want to bend the snapper, or the potato coins will crumble. I do the fish on a cookie sheet, remove it from the refrigerator and apply just enough heat from the bottom to melt the butter around the fish, slip a long metal spatula under the fish, put the pan over the fish and flip the works upside down, then add the oil. You could also flip the fish between two spatulas as well before slipping it into the pan. If you flip the fish directly over into the pan you risk crumbling the potato scales. To remove the fish from the pan or the cookie sheet, slip the spatula under the potato from the direction that will be with the scales, otherwise you risk separating the potato from the fish)

Cook the fish slowly, uncovered, until the potatoes are brown, and the fish is cooked through. As the potato coins cook, they will bind to each other and the fish. (Do not play with the fish while cooking or you risk crumbling the potato scales.)

### Presentation

Put 2-3 tablespoons of sauce in the center of the plate and place the snapper (potato side up) on the sauce. Decorate the plate with tiny cooked French carrots. (You may wish to sauté the potato before serving.)

## Garlic and Pepper Prawns

San Francisco Cookbook

- 5 cloves garlic, peeled
- 1 Tbsp. light soy sauce
- 1 tsp. finely minced cilantro root (white part)
- 1 tsp. sugar
- Shredded cabbage leaves
- 1 tsp. ground white pepper
- Chopped fresh cilantro for garnish
- 2 Tbsp. vegetable oil
- 1 pound of prawns (shrimp), 31 to 35 count, shelled and deveined
- Hot cooked rice

Using a mortar and pestle, pound garlic, cilantro root, and pepper into a paste.

Heat oil in a skillet and add the garlic and pepper paste, prawns, soy sauce, and sugar. Stir-fry over medium-high heat until prawns are cooked, about 3 minutes. Do not overcook or prawns will toughen.

Taste for seasoning and adjust if necessary.

Spoon over shredded cabbage and garnish with cilantro.

Serve with rice.

## Garlic-Studded Roast Pork Loin

Serves 4 to 6

Cooks Illustrated

- 2 tsp. dried thyme
- 1/4 tsp. ground cloves or allspice
- 2 tsp. salt
- 1 tsp. ground black pepper
- 2 large garlic cloves, peeled and cut into slivers
- 1 boneless center loin pork roast (about 2 1/4 pounds), fat trimmed to about 1/2 inch thick; roast tied with heavy twine into tight cylinder and dried with paper towel

Mix thyme, cloves or allspice, salt, and pepper.

Coat garlic slivers in spice mixture. Poke slits in roast with point of paring knife; insert garlic slivers. Rub remaining spice mixture onto meat. Wrap roast in foil; refrigerate 2 to 24 hours (can be refrigerated up to three days).

Adjust oven rack to center position and heat to 475°. Take meat directly from refrigerator and place on cake rack set in shallow roasting pan. Roast exactly 30 minutes.

Remove meat from oven; immediately reduce oven temperature to 325°. Insert instant-read meat thermometer at one end of roast, going into thickest part of the center (temperature will range from 80° to 110°); let roast rest at room temperature, uncovered, for exactly 30 minutes. (At this point roast's internal temperature will range from 115° to 140°.)

After this 30-minute rest, remove meat thermometer, return meat to oven, and roast until meat thermometer inserted in thickest part of roast reaches an internal temperature of 145°, 15 to 30 minutes longer, depending on roast's internal temperature at end of resting period. Since roast may cook unevenly, take temperature readings from a couple of locations, each time plunging thermometer to center of meat and waiting 15 seconds.

Let roast stand at room temperature, uncovered, for 15 to 20 minutes to finish cooking. (The temperature should register between 150° and 155°.)

Slice meat thin and serve with one of the following sauces: Country Mustard-Shallot Sauce, Thyme, Basil Sauce with Balsamic Vinegar, or Rosemary Cream Sauce.

## Greek-Style Shrimp with Tomatoes and Feta

Serves 4 to 6

- 1½ lbs. shrimp, peeled and deveined
- ¼ cup olive oil
- 3 Tbsp. ouzo (or Pernod or 1 Tbsp. vodka + ⅛ tsp. anise seeds)
- 5 garlic cloves, minced
- 1 tsp. grated lemon zest
- salt and pepper
- 1 small onion, chopped
- ½ red bell pepper, chopped
- ½ green bell pepper, chopped
- ½ tsp. red pepper flakes
- 28-oz. can diced tomatoes, drained with ⅓ cup juice reserved
- ¼ cup dry white wine
- 2 Tbsp. coarsely chopped fresh parsley
- 6 oz. feta cheese, crumbled (1½ cups)
- 2 Tbsp. chopped fresh dill

Toss shrimp, 1 tablespoon oil, 1 tablespoon ouzo, 1 teaspoon garlic, lemon zest, ¼ teaspoon salt, and ⅛ teaspoon pepper in a small bowl until well combined. Set aside while preparing sauce.

Heat 2 tablespoons oil into 12-inch skillet over medium heat until shimmering. Add onion, red bell pepper, green bell pepper, and ¼ teaspoon salt and stir to combine. Cover skillet and cook, stirring occasionally, until vegetables release their moisture, 3 to 5 minutes.

Uncover and continue to cook, stirring occasionally, until moisture cooks off and vegetables have softened, about 5 minutes longer.

Add remaining garlic and pepper flakes and cook until fragrant, about 1 minute.

Add tomatoes and reserved juice, wine, and remaining 2 tablespoons ouzo, increase heat to medium-high, and bring to simmer.

Reduce heat to medium and simmer, stirring occasionally, until flavors have melded, and sauce is slightly thickened (sauce should not be completely dry), 5 to 8 minutes. Stir in parsley and season with salt and pepper to taste.

Reduce heat to medium-low and add shrimp along with any accumulated juices to pan; stir to coat and distribute evenly.

Cover and cook, stirring occasionally, until shrimp are opaque throughout, 6 to 9 minutes for extra-large or 7 to 11 minutes for jumbo, adjusting heat as needed to maintain bare simmer.

Remove pan from heat and sprinkle with feta.

Drizzle remaining tablespoon oil over top and sprinkle with dill. Serve immediately.

## Grilled Marinated Kobe Flap, Flat Iron, or Flank Steaks

4—6 servings

from October 2008 Gourmet

- 3 Tbsp. soy sauce
- 3 Tbsp. balsamic vinegar
- 3 Tbsp. pure maple syrup
- 4 garlic cloves, chopped
- 1/2 tsp. table salt
- 1/2 tsp. ground black pepper
- 2 pounds sirloin flap steaks (or flat iron or flank)

Kobe Flat Iron is an excellent choice for this.

Blend soy sauce, vinegar, syrup, garlic, salt, and pepper with a whisk until smooth. Toss steaks with mixture. Marinate at room temperature about 15 minutes. or up to 8 hours in the fridge. Remove from fridge 15-30 minutes before cooking.

Discard marinade and pat steaks dry (see note below).

Prepare a grill for direct-heat cooking over hot charcoal (high heat for gas). Oil grill rack liberally, then grill steaks (cover only if using a gas grill). Turn frequently (about every 1 1/2 minutes) to keep from burning. Cooking times vary depending on steak type and thickness. Flaps are the thinnest and take about 6-8 minutes total for medium rare. Flank and flat iron will take about 8-12 minutes.

Let rest on a plate, uncovered, 10 minutes.

Barb's notes: I've made this with flank, flat iron, and flap. All work great because they are thin cuts. I've made it in a cast iron skillet; while the sear isn't as good as a charcoal grill, it's still very good. If you have time, air-dry the steaks in the fridge for an hour or so after removing them from the marinade and patting dry; this seems to improve the exterior crust formation.



## Grilled Salmon with Pistachios, Lemon & Olive Oil

Serves 4

From Back to Square One

- 1/2 cup shelled pistachios
- 2 Tbsp. lemon juice
- 1/3 cup olive oil 2"
- 1/4 cup fresh orange juice
- Grated zest of 1 orange
- Salt and pepper
- Four salmon fillet

Preheat Oven to 375°.

Spread the pistachios on baking sheet and toast until fragrant – 8 to 10 minutes. Let stand until cool. Rub off skins.

Chop nuts medium fine in food processor.

Process in Lemon Juice, oil, salt & pepper to taste and orange zest and juice and set aside. If not using orange juice, thin mixture with water.

Heat grill or broiler, brush salmon with oil, sprinkle with salt & Pepper.

Grill or broil until cooked through – 3 to 4 minutes each side. Or bake at 450° for 8 minutes.

Spoon pistachio sauce over fish and serve hot with lemon wedges.

## Halibut en Papillote

Serves 4

- Ingredients
- Zest from 2 limes, finely shredded
- 3 limes, juiced
- 4 garlic cloves, thinly sliced
- 1 piece (2 inches) ginger, peeled and julienned
- 1 medium red onion, halved and thinly sliced
- 2 mild to spicy red chilies, halved
- 4 fillets (6 ounces each) halibut
- 4 heads baby bok choy (or 1 large head, quartered)
- 1/2 cup extra-virgin olive oil
- Coarse salt and freshly ground pepper
- 8 sprigs fresh cilantro

Preheat oven to 450°.

Mix lime zest and juice, garlic, ginger, onion, and chilies in a medium bowl.

Fold four 20-inch pieces of parchment in half lengthwise. Unfold, and place 1 fillet and 1 head bok choy along each crease. Rub both with 2 tablespoons oil, and season with salt and pepper.

Top each fillet with some onion mixture and 2 sprigs cilantro.

Fold parchment over fish, making small overlapping folds along edges and seal by turning the end under.

Place on rimmed baking sheets. Roast until parchment puffs, 10 to 12 minutes.

Carefully cut packets, avoiding escaping steam, and serve.

## Herb Ravioli with Basil Oil and Tomato Coulis

Serves 8

- 1 medium onion, finely chopped
- 1 Tbsp. olive oil
- 1 Tbsp. fresh thyme, minced
- 1 tsp. finely minced garlic
- 2 lbs. Swiss chard, trimmed and taken off ribs
- 1/2 lb. fresh spinach
- 3 Tbsp. minced chives, sniped
- 3 Tbsp. fresh tarragon, minced
- 3 Tbsp. Italian parsley, minced
- 3 Tbsp. fresh ricotta cheese
- 2 Tbsp. mascarpone cheese
- 2 Tbsp. freshly grated Parmesan
- 1 egg
- 1/2 cup olive oil
- 1/2 cup fresh basil leaves
- 1 Tbsp. olive oil
- 1/4 cup finely chopped shallots
- 3 garlic cloves, finely minced
- 1 sprig fresh thyme
- 5 lbs. ripe tomatoes, cut into 1-inch chunks
- pinch of sugar
- 3 cups all-purpose flour
- pinch of salt
- dash of olive oil
- 5 eggs

In a small saucepan, cook the onion and thyme in the olive oil until soft, add the garlic and continue to cook for 2 minutes more. Add salt and pepper. If the onions become too dry add water. Place this mixture in a medium-large mixing bowl.

Place the Swiss chard and spinach in a large pan of rapidly boiling salted water. When wilted, drain thoroughly, and chop. Add to the mixing bowl. Add the minced fresh herbs and the cheeses with salt and pepper to taste. Add the egg beaten with 1 tablespoon water. Chill.

To make basil oil, drop the basil leaves into boiling water for 30 seconds, refresh under cold water and blend with the olive oil in a blender or food processor. Season with salt and pepper to taste. Strain the oil through several layers of cheesecloth into a small bowl. Cover and chill for up to one month.

To make the tomato coulis, cook the 1/4 cup onion with the thyme, in 1 tablespoon oil until soft. Add the garlic cloves and cook another 1-2 minutes. Add the tomatoes and sugar. Season with salt and pepper. Mix well, bring to a boil, and reduce the heat to low. Cover and cook for 15 minutes.

## Herb Ravioli with Basil Oil and Tomato Coulis

Continued . . . .

Remove from the heat and discard the thyme. Pass the sauce through a food mill and season to taste with salt and pepper.

To make the pasta, place the flour on a clean surface and make a well in the center. Into the well place the olive oil, salt, and eggs. Work with a fork until the eggs are totally mixed, bring in the flour and knead the dough until elastic.

Cut the dough into four pieces. Keep the dough covered when not rolling out.

Roll out each piece to a uniform size either by hand or in a machine.

Place teaspoons of the Swiss chard mixture 3 inches apart on two of the pieces of dough.

Cover with the other pieces and press together being careful to get out any air bubbles.

Let the ravioli dry for at least 30 minutes.

To cook place the ravioli in a large pot of rapidly boiling salted water. When just tender to the tooth or fingernail. Drain.

Toss with basil oil.

Place the ravioli in the middle of warm plate with tomato coulis on the bottom.

Sprinkle with additional mixed herbs and shaved Parmesan.

## Indian Chicken Curry with Whole Spices and Potatoes

Serves 4

Indian Home Cooking

- 4 large boneless, skinless chicken breasts
- 2 Russet potatoes
- $\frac{3}{4}$  tsp. turmeric
- $\frac{1}{2}$  tsp. cayenne pepper
- salt
- 2 medium onions
- 5 cloves of garlic
- 2-inch piece of ginger, peeled and cut in half crosswise
- 3 Tbsp. canola oil
- 1-inch piece of cinnamon stick
- 12 cardamom pods
- 9 whole cloves, or  $\frac{3}{4}$  tsp. each of allspice and nutmeg
- 10 black peppercorns
- 3 whole dried chilies
- 1 tsp. coriander seeds
- $\frac{1}{2}$  tsp. cumin seeds
- 1 fresh hot green chili, cut in half
- 2 large tomatoes, chopped
- 2 Tbsp. tomato paste
- $\frac{1}{4}$  cup plain yogurt
- 1 cup water
- $\frac{1}{2}$  cup chopped fresh cilantro
- Juice of 1 lemon

Combine the chicken, potatoes,  $\frac{1}{2}$  teaspoon of turmeric,  $\frac{1}{4}$  teaspoon of the cayenne, and  $\frac{1}{4}$  teaspoon of salt in a bowl and stir to coat the chicken and potatoes with the spices. Let stand while you make the sauce.

Finally minced the onions, garlic, and ginger in a food processor and set aside.

Combine 2 tablespoons of the oil, the cinnamon stick, the cardamom, cloves, black peppercorns, red chilies, coriander, and cumin in a large casserole over medium high heat. Cook, while stirring until the cinnamon unfurls, 1 to 2 minutes. Add the minced onion mixture, the green chili, and 1 teaspoon salt and cook, continue stirring until the vegetables brown around the edges, about 10 to 15 minutes.

Remove the cinnamon and green chili and stir in remaining  $\frac{1}{4}$  teaspoon of turmeric and  $\frac{1}{4}$  teaspoon of cayenne.

Add the tomatoes and tomato paste and cook while stirring for five minutes. Transfer to a food processor or blender and purée until smooth. Set aside.

Heat the remaining 1 tablespoon of oil in the same pan over medium-high heat add the chicken and potatoes and cook while stirring two minutes.

Add the yogurt and stir well. Continue to cook stirring for two more minutes to evaporate some of the moisture.

Add the puréed tomato mixture and bring it to a boil. Stir in the water and return to a boil. Reduce the heat and simmer partially covered until the chicken is cooked through, about 30 minutes.

Continue stirring every 5 to 8 minutes and scrape the bottom of the pan to keep the sauce from sticking. Then uncover and cook five more minutes to reduce and thicken.

Stir in the cilantro and lemon juice.

Taste for salt and serve hot. This dish pairs well with Fried Brown Rice with Indian Spices found on page 170 .

### Kung Pao Chicken

Serves 2

- 1 pound boneless, skinless, chicken breasts or thighs, cut into  $\frac{3}{4}$ -inch strips
- 2 Tbsp. peanut or vegetable oil
- 6-8 Tien Tsin red dried Chinese peppers; seeds removed
- 2 tsp. Szechwan peppercorns, crushed into fine sand-like consistency
- 4 garlic cloves, minced
- 2 Thai chili minced or  $\frac{1}{2}$  tsp. dried chili flake
- $\frac{1}{2}$  finely sliced onion
- 1 red bell pepper cut into strips
- 6 scallions, white parts thinly sliced, green parts set aside cut into 1-inch strips
- $\frac{1}{2}$  cup unsalted dry-roasted peanuts, toasted in wok

Marinade:

- 1 Tbsp. soy sauce
- 1 tsp. toasted sesame oil
- 2 tsp. Shaoxing Chinese rice wine or a Medium-Dry Sherry
- 2 tsp. cornstarch
- 1 tsp. sugar
- Pinch of 5-spice (use very sparingly)
- $\frac{1}{2}$  tsp. salt

Sauce:

- 1 Tbsp. Chinkiang or Chinese black vinegar
- 1 Tbsp. catsup
- 1 Tbsp. sugar
- 2 Tbsp. soy sauce
- $\frac{1}{2}$  tsp. chicken powder
- 2-3 Tbsp. water
- 2 Tbsp. Oyster or Hoisin Sauce
- $\frac{1}{2}$  tsp. salt

Massage the chicken with the marinade in a small bowl for half a minute. Allow the chicken to marinate for at least 20 minutes.

Heat the oil in a wok on high heat. Once the wok starts smoking, turn the stove top off. Add the Tien Tsin red peppers and peppercorns to the pan quickly stirring for 1 minute being careful to not burn the dried chilies.

Add the chicken to the pan and turn the heat back on to medium high and brown the chicken for 2-3 minutes.

Add the garlic, chilies, onion and bell peppers. Cook for an additional 2 minutes, stirring frequently.

Add the scallions and peanuts and stir fry for 1 additional minute.

## Lamb Chops with Pistachio-Crust

Serves 4 to 6

Fine Cooking

- 1 cup unsalted shelled pistachios
- Kosher salt
- 3 Tbs. honey
- 1 Tbs. fresh lemon juice
- 1 tsp. ground cumin
- 1/4 tsp. cayenne
- Freshly ground black pepper
- 12 lamb rib chops (about 1 1/2 lb.)
- 2 Tbs. extra-virgin olive oil

Preheat Oven to 400°.

Finely chop the pistachios in a food processor. Combine the pistachios and 1/2 teaspoon salt in a small bowl. In another small bowl, use a fork to mix the honey and lemon juice. In a third small bowl, mix the cumin, cayenne, 1 teaspoon salt, and 1/2 teaspoon pepper.

Brush the lamb chops with the oil and season on both sides with the spice mixture. Arrange standing on edge on broiler rack.

Bake on convection 20 minutes or until done to your liking.

## Lamb Chops with Pomegranate-Cashew Sauce

Serves 4

- 2 Tbsp. olive oil
- 1 small onion, roughly chopped
- 1/2 cup finely chopped roasted cashews
- 1/2 cup pomegranate juice (or substitute 1/4 cup pomegranate molasses mixed with 1/4 cup water)
- 1 1/2 cups chicken stock
- Salt and pepper to taste
- 2 Tbsp. fresh mint, roughly chopped
- 2 tsp. paprika
- 1/2 tsp. cinnamon
- 1/2 tsp. nutmeg
- 1 tsp. salt
- 2 tsp. freshly ground black pepper
- 8-inch-thick loin lamb chops
- 1/4 cup fresh pomegranate seeds
- Mint sprigs and cashew halves for garnish (optional)

Preheat broiler.

In a medium sized sauté pan, heat olive oil over medium heat until hot but not smoking. Add onion and sauté, stirring frequently until transparent, about 5 minutes. Add cashews and sauté, stirring constantly, for an additional minute.

Add pomegranate juice (or molasses-water mixture), chicken stock and salt and pepper to taste. Bring to a boil, reduce heat to low and simmer until reduced by half, about 12 minutes. Remove from heat, stir in mint, and set aside.

Meanwhile, combine spices, salt, and pepper in a small bowl. Mix well. Rub chops with this mixture and cook under broiler for about 5 minutes per side for medium rare.

Place chops on a plate, drizzle with pomegranate-cashew sauce, sprinkle with pomegranate seeds, garnish with mint and cashew halves if desired, and serve with basmati rice.



## Herbed Lamb Loin with Red Wine Reduction

- 1 lamb loin
- 2 Tbsp. chopped parsley
- 1 tsp. rosemary, chopped fine
- 1 tsp. thyme, chopped fine
- 1 tsp. dried lavender, crumbled
- 1 clove finely chopped garlic
- olive oil
- lamb trimmings (belly flaps, meat scraps)
- 2 cups brown veal stock
- pinch fennel seeds
- 1 cup red wine, e.g., cabernet sauvignon
- 1 shallot, finely chopped
- 1 bay leaf
- 1 sprig thyme

Trim the loin of all fat and silverskin. Mix the herbs and garlic and rub into the meat. Marinate for several hours or overnight.

Cut the lamb trimmings into  $\frac{1}{2}$ " dice. Heat 1 tablespoon olive oil in a heavy sauté pan and brown the trimmings very well. Pour off all the fat, deglaze with  $\frac{1}{2}$  cup of stock, add fennel seeds and simmer until stock is reduced to a glaze. Repeat 3 times, using  $\frac{1}{2}$  cup stock each time, until a syrupy glaze is obtained. Strain into a small saucepan.

Meanwhile, combine wine in a non-reactive pan with shallot, bay leaf and a sprig of thyme, and reduce to 4 tablespoons.

Strain, pressing on aromatics to get all the juices, and add to the strained stock reduction.

Taste and adjust seasoning with salt and pepper.

Heat 1 tablespoon olive oil in a sauté pan over medium heat.

Sauté the lamb until brown on all sides, then place in a 350° oven and cook until meat reaches an internal temperature of 120°-125°.

Let the lamb rest for 5 minutes, then cut it in slices or thick medallions and arrange on a plate.

Season the lamb with salt and pepper and spoon the lamb essence over the lamb.

### Lamb Tagine

Serves 6

- 1/4 cup olive oil, divided
- 3 pounds lamb meat, cut into 1 1/2 inch cubes
- 1 Tbsp. paprika
- 1/2 tsp. ground turmeric
- 3/4 tsp. ground cumin
- 1/2 tsp. cayenne pepper
- 1/2 Tbsp. ground cinnamon
- 3/8 tsp. ground cloves
- 3/4 tsp. ground cardamom
- 1/2 Tbsp. kosher salt
- 3/4 tsp. ground ginger
- 1 1/2 pinch saffron
- 1 1/4 tsp. garlic powder
- 1 1/4 tsp. ground coriander
- 3 medium onions, cut into 1-inch cubes
- 1 cup dried apricots
- 8 carrots, peeled, cut into fourths, then sliced lengthwise into thin strips
- 5 cloves garlic, minced
- 1 1/2 Tbsp. freshly grated ginger
- 1 1/2 lemon, zested
- 1 1/2 (14.5 ounce) cans low-sodium chicken broth
- 1 1/2 Tbsp. sun-dried tomato paste
- 1 1/2 Tbsp. honey
- 1 1/2 Tbsp. cornstarch
- 1 1/2 Tbsp. water
- 4 sprigs fresh mint leaves, torn
- 1/4 cup slivered almonds

Place diced lamb in a bowl, toss with 2 Tbsp. of the olive oil, and set aside. In a large resealable bag, toss together the paprika, turmeric, cumin, cayenne, cinnamon, cloves, cardamom, salt, ginger, saffron, garlic powder, and coriander; mix well. Add the lamb to the bag and toss to coat well. Refrigerate at least 8 hours, preferably overnight.

Heat 1 Tbsp. of olive oil in a large, heavy bottomed pot over medium-high heat. Add 1/3 of the lamb, and brown well. Remove to a plate and repeat with remaining lamb. Add onions and carrots to the pot and cook for 5 minutes. Stir in the fresh garlic and ginger; continue cooking for an additional 5 minutes. Return the lamb to the pot and stir in the lemon zest, chicken broth, tomato paste, apricots, and honey. Bring to a boil, then reduce heat to low, cover, and simmer for 1 1/2 to 2 hours, stirring occasionally, until the meat is tender.

If the consistency of the tagine is too thin, you may thicken it with a mixture of cornstarch and water during the last 5 minutes.

Garnish with the almonds and mint and serve the lamb directly from the tagine. Accompany with couscous or flatbread.

## Lamb with Moroccan Mint Mechoui

Serves 4

[Back to Square One](#)

- 2 racks of lamb, Frenched

### Marinade:

- 1 cup chopped fresh mint
- Juice of 2 lemons
- 1 Tbsp. finely minced garlic
- 2 Tbsp. ground coriander
- 1 tsp. cayenne pepper
- 2 tsp. paprika
- 2 tsp. ground cumin
- 2 tsp. freshly ground pepper
- 1/4 cup olive oil
- 1/2 cup orange juice

### Moroccan Mint Chutney:

- 1 large handful (about 3/4 cup) cilantro minced
- 1/2 cup mint minced
- 1/4 tsp. cumin
- 1/4 tsp. ginger
- 1 lime juice and zest
- 1/4 cup olive oil
- Dash of honey
- sea salt to taste

Prepare the marinade by combining all ingredients in medium bowl. Pour marinade over racks of lamb and refrigerate overnight.

Bring the lamb to room temperature (2-3 hours).

Combine all the ingredients for the mint chutney and set aside.

Preheat oven to 400°.

Remove the lamb from marinade and place on racks on roasting pan. Cover the bone portion with aluminum foil to keep them from burning.

Roast for 30 minutes for medium rare.

Serve with the Orange Pistachio Couscous and sauteed sugar snap peas.

### Leg of Lamb California Style

Serves 6 to 8

- 1/4 cup soy sauce
- 1/2 cup California Burgundy
- 1/4 cup brandy
- juice of 1 medium orange
- juice of 1 medium lemon
- 2 Tbsp. honey
- 1 tsp. dry mustard
- 1 large tomato, cut into pieces
- 3 cloves of garlic, finely minced
- 1/4 tsp. finely ground black pepper
- one 7-pound leg of lamb, butterflied, fat removed
- 1 cup veal stock

If leg of lamb isn't already butterflied, do it yourself. Remove excess fat. With a sharp boning knife, cut off tail bone. Cut along shank bone and scrape meat from bone. Remove shank bone. Cut around ball joint, which is in the thickest part of leg. Make a cut into meat down leg bone toward knee joint. Scrape and pull away flesh from leg bone. Carefully cut away tendons around knee joint. You may need to twist and break knee joint to remove bone.

Open lamb up all the way so that it is flat. Pound thicker portion of meat to same thickness as rest of meat.

Combine all marinade ingredients in food processor fitted with steel blade or blender and process 15 seconds.

Twelve hours before serving, place lamb in large non-aluminum roasting pan and pour marinade over. Marinate lamb 12 hours in refrigerator, turning every few hours.

Prepare barbecue for high-heat grilling; fire should be very hot. Remove lamb from marinade, reserving 1/2 cup marinade. Place lamb on grill 3 inches from flame. Grill each side about 20 minutes, for a total cooking time of 40 minutes for medium rare to medium. For medium well done, cook 25 to 30 minutes on each side for a total cooking time of approximately 1 hour. The meat should be pink on the inside for best flavor and texture. Remove to wooden platter and slice against the grain in diagonal slices.

Combine reserved marinade with veal stock in medium saucepan. Boil until reduced about 3/4 cup. Taste for seasoning. Serve separately.

Advance Preparation: Marinade may be prepared up to 2 days ahead and kept in refrigerator. Meat may be marinated up to 24 hours ahead and kept in refrigerator.

## Mongolian Lamb Chops with Lemony Hummus and Tortillas

Serves 4

- 2 cups Chinese mushroom soy sauce \*
- 1 cup wine vine gar
- $\frac{3}{4}$  cup sugar
- $\frac{3}{4}$  cup Oriental sesame oil
- 2 medium heads of garlic, minced (about  $\frac{3}{4}$  cup)
- $\frac{1}{2}$  cup minced scallions
- 3 Tbsp. plus 1 tsp. crushed red pepper
- $1\frac{1}{2}$  Tbsp. Chinese hot bean paste \*
- $1\frac{1}{2}$  tsp. Chinese sweet bean paste or sauce\*
- 12 frenched rib lamb chops (about 3 pounds)
- Lemony Hummus (see other recipe)
- Four 8-inch flour tortillas, warmed

\*Available at Chinese markets

In a 9" by 11" glass baking dish, combine the soy sauce, vinegar, sugar, sesame oil, garlic, scallions, red pepper, and hot and sweet bean pastes. Stir well to dissolve the sugar and blend in the bean pastes.

Add the chops to the marinade and turn to coat thoroughly. Let marinate at room temperature for about 45 minutes, turning once. Transfer the chops to a rack set over a platter to drain.

Light the grill. When the coals are hot, sear the chops for  $\frac{1}{2}$  minutes on each side. Then grill for 3 to 5 minutes longer, turning the chops several times and basting with the marinade until the meat firms up slightly. Alternatively, preheat the broiler. Place the chops on a broiling pan and broil for 5 minutes. Turn and broil for about 3 minutes longer, until the meat feels slightly firm when pressed.

Arrange 3 chops on each plate and place some of the hummus and a folded warm tortilla on the side.

## Roast Rack of Lamb – Thai-style with Spicy Peanut Sauce

Serves 4

California Cuisine

### Marinade:

- 1 clove garlic
- 1 medium shallot, chopped
- 1 tsp. dry mustard
- 1/4 cup dry red wine
- 2 tsp. curry powder
- 1 tsp. chopped fresh thyme
- 1 Tbsp. honey
- Zest of 1 medium lemon
- Juice of 1 medium lemon
- 1 Bay leaf
- 2 racks of lamb – frenched

### Peanut Sauce

- 2 Tbsp. dark soy sauce
- 2 medium cloves garlic, minced
- 1/4 cup chicken stock
- 1/2 cup crunchy peanut butter
- 2 Tbsp. honey
- 1 Tbsp. Hot Pepper Oil
- 2 tsp. finely chopped cilantro
- 2 Tbsp. lemon juice

Prepare marinade by combining all ingredients in medium bowl. Pour marinade over racks of lamb and refrigerate for several hours.

Whisk together all ingredients for the peanut sauce.

Preheat oven to 400°. Remove racks from marinade and place on racks on roasting pan. Cover the bone portion with aluminum foil to keep them from burning.

Roast for 30 minutes for medium rare.

## Linguini with Roasted Peppers, Basil, Pine Nuts, and Niçoise Olives

Serves 4

San Francisco Cookbook

- 1 large yellow bell pepper, roasted, peeled, and seeded
- Salt and pepper
- 1/4 cup pine nuts
- 1 large red bell pepper, roasted, peeled, and seeded
- 1/3 cup Niçoise olives, Ligurian olives, or other small black olives with pits
- 1/2 cup virgin olive oil
- 1 small bunch fresh basil
- Balsamic vinegar
- 1 pound of fresh egg linguini
- 3 cloves garlic, peeled and minced
- 1/2 pound freshly grated Parmesan cheese

Slice roasted and peeled bell peppers into 1/4"-wide strips. Place in a dish with a little of the olive oil. Sprinkle lightly with balsamic vinegar, a little of the garlic, salt, and pepper. Marinate for at least 20 minutes, or overnight if more convenient.

Preheat oven to 375°. Place pine nuts on a baking sheet and toast until they turn golden, about 5 minutes. Pit and coarsely chop the olives. Strip basil leaves from stems and chop or bundle together and slice into thin ribbons.

Cook linguini in boiling salted water until al dente, 1 to 1 1/2 minutes if the pasta is freshly made. Do not overcook. Drain pasta and combine with bell peppers, remaining olive oil, remaining minced garlic, toasted pine nuts, and chopped olives. Season to taste with salt, pepper, and a little balsamic vinegar. Divide among warmed plates and sprinkle with Parmesan.

### Lobster Fra Diavolo

Serves 2 to 4 people as a main course

Rich succulent lobster served over a bed of pasta bathed in spicy fra diavolo sauce. Sheer perfection.

- 2 live lobsters 1-1½ pounds each, or one 2+ pound lobster
- 8 Tbsp. unsalted butter (one stick)
- 4 cloves minced garlic, minced
- 1 Tbsp. olive oil
- ½ fennel bulb cored and sliced thin
- 2 shallots peeled and minced
- 2 Tbsp. chopped parsley
- ¼ cup cognac
- ½ cup white wine
- 28 ounces crushed tomatoes
- 1 Tbsp. tomato paste
- ½-1 tsp. crushed red pepper
- 3 Tbsp. heavy cream
- 7 ounces Fettuccine or Pappardelle
- Salt and pepper

Parboil the lobster for 2 minutes, then cool under running cold water. Remove the claws and connecting segments, smash with a mallet and remove the meat. Remove the tail and cut in half lengthwise and remove any intestine. Discard the remainder of the lobster body and legs.

Set a large pot of salted water over high heat to boil.

Put the butter and olive oil in a large skillet and heat until the butter is melted. Add the garlic, fennel, and shallot and bring to a simmer. Then place the lobsters the skillet and sauté until almost cooked – do not overcook. Remove the lobster and set aside.

In the same skillet, tomatoes, tomato paste, and crushed red pepper and continue to sauté until thick and bubbly.

Turn up the heat to high, add the Cognac to one side of the skillet and ignite. Stir until the flame extinguishes. Add the salt and pepper to taste.

Cook the pasta per the package instructions and drain.

A minute before the pasta is finished cooking, add the lobster meat and tails to the mixture and stir. Add the cream and toss and cook another minute. Turn off the heat.

Place the lobster tail halves on serving plates. Stir in the cooked pasta into the tomato mixture to thoroughly coat and pile the pasta high on top of the two plated lobster tails. Dust lightly with the chopped parsley.



## Mary Watts Ham

- 1 cup brown sugar
- 1/2 cup Dijon mustard
- 1/4 cup maple syrup
- 1/4 cup pineapple juice
- 1/8-1/4 cup Cider Vinegar
- whole cloves

Wash ham and place on roasting rack in roasting pan.

Remove the skin and most of the fat from the outside of the ham.

With a sharp knife make shallow diagonal slits across the ham.

Where each slit intersects insert a clove into the ham.

Baste the ham with the sauce made for the sugar, mustard, syrup, juice, and vinegar.

Bake in 325° oven for 2 hours.

Baste throughout cooking.

## Miso Glazed Sea Bass with Corn and Spinach Sauté

Servings: 4

Tante Marie's Cooking School

- 1½ lbs. fresh sea bass filet cut into 4 filets

Marinade:

- 3 Tbsp. Shiro miso paste
- 1 Tbsp. light soy sauce
- 1 Tbsp. rice wine vinegar
- ½ Tbsp. sesame oil
- ½ Tbsp. vegetable oil
- 1 tsp. white sugar
- 1 Tbsp. fresh ginger, peeled and minced
- 1 tsp. garlic, peeled and minced

For corn:

- 1 Tbsp. vegetable oil
- ½ cup yellow onion, diced
- 1 tsp. garlic, minced
- 3 ears corn, shaved
- 1 red bell pepper, diced
- 2 Tbsp. chicken or vegetable broth
- 1 Tbsp. light soy sauce
- ½ Tbsp. hoisin sauce
- 1 tsp. lemon juice
- ½ cup cherry tomatoes ¼ cup green onions, minced
- 1 Tbsp. cilantro, chopped
- salt and pepper to taste

For spinach:

- 2 lbs. fresh spinach leaves, rinsed and dried
- 2 Tbsp. vegetable oil
- salt and pepper to taste

In a shallow bowl, mix the marinade ingredients until well blended. Add the fish filet and marinate the fish in a refrigerator for at least 1 hour or for a maximum of 3 hours.

To sauté the corn: Heat 1 tablespoon of oil in a sauté pan and sauté the onion until tender – 7 minutes. Add the garlic and red bell pepper and continue to sauté for another 5 to 7 minutes. Stir in the corn kernels including the soy sauce, hoisin sauce and lemon juice and cook until the sauce begins to thicken – 5 minutes. Stir in the tomatoes and scallions and season with salt and pepper to taste and garnish with cilantro. Remove the sauté of corn away from the heat and set aside until the fish is ready to serve.

To sear the fish: Preheat an oven to 400° F. Heat a heavy bottom pan for several minutes until it's very hot. Add 1 tablespoon of oil to coat the bottom of the pan.

## Miso Glazed Sea Bass with Corn and Spinach Sauté

Continued . . . .

Remove the fish from the marinade and pat the filets dry. Turn the heat to medium and sear the sea bass filets 3 minutes on each side. Remove the sea bass to a heatproof plate and place in the preheated oven (General rule: 7 to 10 minutes total cooking time per 1" thickness of fish).

To sauté the corn: Heat 1 tablespoon of oil in a sauté pan and sauté the onion until tender – 7 minutes. Add the garlic and red bell pepper and continue to sauté for another 5 to 7 minutes. Stir in the corn kernels including the soy sauce, hoisin sauce and lemon juice and cook until the sauce begins to thicken – 5 minutes. Stir in the tomatoes and scallions and season with salt and pepper to taste and garnish with cilantro. Remove the sauté of corn away from the heat and set aside until the fish is ready to serve.

To sear the fish: Preheat an oven to 400° F. Heat a heavy bottom pan for several minutes until it's very hot. Add 1 tablespoon of oil to coat the bottom of the pan. Remove the fish from the marinade and pat the filets dry. Turn the heat to medium and sear the sea bass filets 3 minutes on each side. Remove the sea bass to a heatproof plate and place in the preheated oven (General rule: 7 to 10 minutes total cooking time per 1" thickness of fish).

While the fish is in the oven, heat a clean sauté pan over high heat until very hot. Add 1 tablespoon of oil and sauté half the spinach leaves until just wilted. Immediately transfer the cooked spinach to a colander and let drain. Reheat the pan and sauté the remaining spinach leaves and drain.

To serve the fish: Reheat the corn sauté. Divide the spinach between 4 plates. Place the cooked sea bass filets on top of the spinach and spoon 3 heaping tablespoons of corn over the fish. Garnish with a cilantro leaf and serve.

### Mussels Steamed in White Wine

Serves 4

Cooks Illustrated

- 2 cups white wine
- 1/2 cup minced shallots
- 4 medium garlic cloves, minced
- 1/2 cup chopped fresh parsley leaves
- 1 bay leaf
- 4 pounds mussels, cleaned and debearded
- 4 Tbsp. unsalted butter

Bring wine, shallots, garlic, parsley, and bay leaf to simmer in large pot; continue to simmer to blend flavors, about 3 minutes. Increase heat to high. Add mussels; cover and cook, stirring twice, until mussels open, 4 to 8 minutes, depending on pot and mussel size.

Remove mussels from liquid, twist off and discard top shells, and put in large serving bowl. Meanwhile, swirl butter into pan liquid to make emulsified sauce. Pour broth over mussels and serve immediately with warm bread or rice.

#### Variations

##### Mussels Steamed in White Wine with Curry and Basil

Follow Master Recipe for Mussels Steamed in White Wine, adding 1 teaspoon Madras curry powder to simmering liquid and reducing parsley to 2 tablespoons. Right before swirling in butter, stir in 2 tablespoons each chopped fresh cilantro and basil leaves.

##### Mussels Steamed in White Wine with Tomato and Basil

This recipe is adapted from Jim Peterson's *Fish and Shellfish* (Morrow, 1996). Serve these tomato-bathed mussels over one pound of cooked, drained Capellini.

Follow Master Recipe for Mussels Steamed in White Wine, decreasing wine quantity from 2 cups to 1 cup and substituting basil for parsley. Once mussels have been removed from broth, add 2 cups crushed tomatoes along with 1/4 cup olive oil in place of butter; simmer until reduced to sauce consistency, about 10 minutes. Season to taste with salt and pepper. Return mussels, whose top shells have been removed, into the reduced sauce. Serve.

##### Steamed Mussels with Asian Flavors

This recipe is adapted from one by Mark Bittman, the author of *Fish* (MacMillan, 1995).

Follow Master Recipe for Mussels Steamed in White Wine. Omit ingredients list, except mussels. Rather, steam mussels in 1 cup chicken stock, 2 tablespoons soy or fish sauce, 2 teaspoons vinegar (preferably rice), 1/2 teaspoon cayenne pepper, 2 tablespoons minced fresh ginger root, 2 minced garlic cloves, 4 minced scallions (green and white parts, and 2 tablespoons minced lime zest (optional). Garnish with 2 tablespoons chopped fresh cilantro leaves, 2 tablespoons minced chives or finely minced scallions, and lime quarters. Do not swirl in butter.

## Olive Oil Poached Halibut with Fennel and Saffron

Serves 4

Fine Cooking

- 2 tsp. fennel seed
- 1/8 tsp. saffron (about 35 threads)
- Kosher salt
- Four 1-inch-thick halibut steaks (6 to 7 oz. each)
- 4 to 6 cups extra-virgin olive oil

In a small (8-inch) skillet over medium-low heat, toast the fennel seeds until fragrant and just starting to color, about 3 minutes.

Add the saffron, shake to combine, and immediately remove from the heat and cool.

Grind the fennel and saffron to a fine powder in a mortar and pestle or spice grinder. Add 1 teaspoon salt and stir to combine. Sprinkle the spice mixture all over the halibut and rub lightly so it adheres.

Let the fish sit at room temperature for about an hour.

Position a rack in the center of the oven and heat the oven to 225°.

Measure the thickness of the halibut steaks and add the same depth of oil to a 10-inch straight-sided sauté pan.

Heat over low heat until the oil reaches 120°, 2 to 3 minutes.

Put the halibut steaks in the oil in a single layer and immediately transfer the pan to the oven.

Poach until a few small whitish droplets rise to the surface of the steaks and the fish near the bone maintains a trace of transparency, 25 minutes.

Transfer the halibut to a wire rack to drain for a few minutes.

Remove the skin and bones before serving.

## Olive Oil Poached Salmon with Indian Spices

Serves 4

Fine Cooking

- 1 large clove garlic
- Kosher salt
- 1 tsp. garam masala
- 1 tsp. cumin seed, toasted and ground
- 1 tsp. coriander seed, toasted and ground
- 1/4 tsp. cayenne
- 4 to 6 cups extra-virgin olive oil
- Four 3/4- to 1-inch-thick skinless center-cut salmon fillets (6 to 7 oz. each)
- 4 lemon or lime wedges

Peel and smash the garlic clove and a pinch of salt to a paste, either with a mortar and pestle or by mincing and then mashing it with the side of a chef's knife.

Combine the garlic, garam masala, cumin, coriander, cayenne, and 1 teaspoon salt in a small bowl. Add just enough of the oil to turn the spice mixture into a smooth paste, 1 to 2 teaspoons

Rub the spice paste all over the salmon and let it sit at room temperature for about an hour.

Position a rack in the center of the oven and heat the oven to 225°.

Measure the thickness of the fillets and pour the same depth of oil into a 10-inch straight-sided sauté pan.

Heat over low heat until the oil reaches 120°, 2 to 3 minutes.

Put the salmon fillets in the oil in a single layer and immediately transfer the pan to the oven. Poach until a few small whitish droplets rise to the surface of the fillet, 25 minutes.

Transfer the salmon to a wire rack to drain for a few minutes.

Serve warm with lemon or lime wedges.

## Pad Thai

Serves 4 as a main dish

Cooks Illustrated

Use a large 12-inch skillet (nonstick makes cleanup easy) instead of a Wok. 2 Tbsp. tamarind paste or substitute (see Tamarind options in related articles)

- $\frac{3}{4}$  cup water (boiling)
- 3 Tbsp. fish sauce
- 1 Tbsp. rice vinegar
- 3 Tbsp. granulated sugar
- $\frac{3}{4}$  tsp. cayenne pepper
- 4 Tbsp. peanut oil or vegetable oil
- 8 ounces dried rice stick noodles, about  $\frac{1}{8}$  inch wide (the width of linguine)
- $\frac{1}{4}$  tsp. table salt
- 12 ounces medium shrimp (3 $\frac{1}{3}$ 5 count), peeled and deveined, if desired
- 3 cloves garlic, pressed through garlic press or minced (1 Tbsp. )
- 1 medium shallot, minced (about 3 Tbsp. )
- 2 Tbsp. dried shrimp, chopped fine (optional)
- 2 Tbsp. Thai salted preserved radish (optional)
- 6 Tbsp. chopped unsalted roasted peanuts
- 3 cups bean sprouts (6 ounces)
- 5 medium scallions, green parts only, sliced thin on sharp bias
- $\frac{1}{4}$  cup fresh cilantro leaves (optional)
- lime wedges

Soak tamarind paste in  $\frac{3}{4}$  cup boiling water for about 10 minutes, then push it through a mesh strainer to remove the seeds and fibers and extract as much pulp as possible. Stir fish sauce, rice vinegar, sugar, cayenne, and 2 tablespoons oil into tamarind liquid and set aside.

Cover rice sticks with hot tap water in large bowl; soak until softened, pliable, and limp but not fully tender, about 20 minutes. Drain noodles and set aside.

Heat 1 tablespoon oil in 12-inch skillet (preferably nonstick) over high heat until just beginning to smoke, about 2 minutes. Add shrimp and sprinkle with remaining  $\frac{1}{8}$  teaspoon salt; cook, tossing occasionally, until shrimp are opaque and browned about the edges, about 3 minutes. Transfer shrimp to plate and set aside.

Off heat, add remaining tablespoon oil to skillet and swirl to coat; add garlic and shallot, set skillet over medium heat, and cook, stirring constantly, until light golden brown, about 1 $\frac{1}{2}$  minutes.

Add noodles, dried shrimp, and salted radish (if using); toss with 2 wooden spoons to combine. Pour fish sauce mixture over noodles, increase heat to high, and cook, tossing constantly, until noodles are evenly coated. Scatter  $\frac{1}{4}$  cup peanuts, bean sprouts, all but  $\frac{1}{4}$  cup scallions, and cooked shrimp over noodles; continue to cook, tossing constantly, until noodles are tender, about 2 $\frac{1}{2}$  minutes (if not yet tender add 2 tablespoons water to skillet and continue to cook until tender). Transfer noodles to serving platter, sprinkle with remaining scallions, 2 tablespoons peanuts, and cilantro; serve immediately, passing lime wedges separately.

### Paella – multi-Vegetable

Serves 2 generously

- 3 Tbsp. olive oil
- 1/2 Spanish onion, finely chopped
- 1 small red bell pepper, cut into strips
- 1 small yellow bell pepper, cut into strips
- 1/2 fennel bulb, cut into strips
- 2 garlic cloves, crushed
- 2 bay leaves
- 1/4 tsp. smoked paprika
- 1/2 tsp. ground turmeric
- 1/4 tsp. cayenne pepper
- 1 cup Calasparra rice (or another short-grain paella rice)
- 6 1/2 Tbsp. good-quality sherry
- 1 tsp. saffron threads
- salt
- 2 cups boiling vegetable stock
- 3/4 cup shelled fava beans (fresh or frozen)
- 12 plum tomatoes, halved
- 5 small grilled artichokes in oil from a jar, drained and quartered
- 15 pitted Kalamata olives, crushed or halved
- 2 Tbsp. roughly chopped parsley
- 4 lemon wedges

Heat up the oil in a paella pan, or a large shallow skillet, and gently fry the onion for 5 minutes. Add the bell peppers and fennel and continue to fry on medium heat for about 6 minutes, or until soft and golden. Add the garlic and cook for 1 minute more.

Add the bay leaves, paprika, turmeric, and cayenne to the vegetables and stir well. Then add the rice and stir thoroughly for 2 minutes before adding the sherry and saffron. Boil down for a minute, then add the stock and 1/3 teaspoon salt. Reduce the heat to the minimum and simmer very gently for about 20 minutes, or until most of the liquid has been absorbed by the rice. Do not cover the pan and don't stir the rice during the cooking.

Meanwhile, pour plenty of boiling water over the fava beans in a bowl and leave for a minute, then drain well and leave to cool down. Now squeeze each bean gently to remove the skin and discard it.

Remove the paella pan from the heat. Taste and add more salt if needed but without stirring the rice and vegetables much. Scatter the tomatoes, artichokes, and fava beans over the rice and cover the pan tightly with foil. Leave to rest 10 minutes.

Take off the foil. Scatter the olives on top of the paella and sprinkle with parsley. Serve with wedges of lemon.



## Paella – Spicy with Chilies, Lime, and Cilantro

Serves 8

Karen MacNeil

For the spicy broth:

- 1 dried hot New Mexican or California chili (about 6" long)
- 6 cups fat free chicken broth
- 1 tsp. cumin
- 1/2 tsp. cinnamon
- 1/2 tsp. sugar
- 2 large cloves of garlic, peeled and crushed with the side of a knife

For the lime-cilantro seasoning:

- 1 packed cup cilantro leaves, washed and dried
- 2 large cloves garlic
- 2 Tbsp. extra-virgin olive oil
- 1/4 cup fresh lime juice (about 1 lime)

For the paella:

- 2 Tbsp. olive oil
- 2 spicy chicken sausages, cut into 1/2-inch round (see note)
- 1 tsp. olive oil
- 1 large onion, diced small
- 2 medium sized red bell peppers, diced small
- 2 medium sized zucchinis, sliced into 1/4-inch rounds (about 2 cups)
- 2-3 large ripe tomatoes or 1 cup canned diced tomatoes
- 3 large cloves garlic, minced
- 1 tsp. hot Spanish paprika
- 8 fresh jumbo shrimp
- 3 cups Cal Rice or Italian Arborio rice \*
- 1 cup frozen corn kernels
- Juice of 1 lime

Cut chili in half discard stem and scrape out and discard all seeds Toast the chili halves in a dry skillet over low heat about 1 minute on each side. (Be sure not to let chili burn). Place chili in a blender along with broth, cumin, cinnamon, sugar, and garlic. Blend well. Strain liquid into a saucepan and set aside. (Be sure you strain the broth, otherwise the bits of toasted chili will make the paella searingly hot).

Make the lime-cilantro seasoning by combining the cilantro, garlic, olive oil and lime juice in a food processor. Pulse to mix. Set aside.

Heat the olive oil in the paella pan. Add the sausage and sauté it briefly over medium-low heat, just until the sausage is almost cooked. Remove sausage to a plate and cover with plastic wrap. With a wooden spoon, vigorously scrape up any bits of meat in the pan, but do not remove them from the pan.

## Paella – Spicy with Chilies, Lime, and Cilantro

Continued . . . .

Add one teaspoon of olive oil to the pan if necessary. Add the onion and red pepper. Sauté over very low heat about 10 minutes, stirring often. Midway through, add about a tablespoon of water or wine and cover loosely with aluminum foil. Add zucchini and sauté 10 minutes more. Turn off heat.

If using fresh tomatoes, cut each in half and rub each half against the large holes on a 4-sided box grater. Discard skin. This will quickly give you the tomato pulp. Add pulp to the onions, peppers, and zucchini. Add the minced garlic and paprika. Cook 5 to 10 minutes more on as low a heat as possible.

Peel shrimp leaving tail on. Push tomato mixture to the edges of the pan and briefly sauté shrimp (less than one minute) just until it turns pink. (Shrimp will not be completely done), Remove shrimp to a plate and cover with plastic wrap. Turn off heat. Leave the paella pan, with the vegetables in it, on the stove. Cover loosely with foil.

Paella may be done a few hours in advance to this point.

About 40 minutes before dinner, heat the spicy stock to a low simmer. Warm the tomato/pepper/zucchini/onion mixture in the paella pan over low heat. Add the rice and cook, stirring for one minute until rice is coated. Quickly add the sausage pieces, scattering them throughout. Sprinkle the frozen corn overall. Carefully pour the hot stock overall. Drizzle the lime-cilantro mixture over all and stir gently to mix it in. Increase heat to medium and cook paella 10 minutes. The mixture should be bubbling gently but not boiling. Turn the pan occasionally to insure even cooking. 11. After paella has cooked 20 minutes, bury the shrimp head down into the rice, arranging the shrimp like the spokes of a wheel (do not remove the rice from the heat). Cook 5 to 10 minutes more.

Sprinkle the juice of a lime overall. Turn off heat. Cover paella completely with a clean cotton dish cloth and let rest undisturbed 10 minutes (this part is critical to the rice!). Serve with lime wedges.

## Paella – Traditional

Serves 6

Karen MacNeil

- 2 pork chops, lean, diced
- 1½ pounds chicken thighs cut into pieces
- 8 oz. firm Spanish chorizo sliced
- 5 oz. olive oil
- 5 garlic cloves, chopped
- 1 large onions, small dice
- 2 red peppers, small dice
- 1 green peppers, small dice
- 1½ cups rice, short grain (Arborio or similar)
- ⅛ tsp. saffron, crushed and crumbled
- 2 Tbsp. sweet smoky Spanish paprika
- 2 Tbsp. hot smoky Spanish paprika
- 1 Tbsp. salt
- 2 cups chicken stock, heated to near boiling
- 12 mussels, rinsed quickly in fresh water (do not soak) and debearded
- ¾ Lb. shrimp (16-24 pieces per pound size), peeled and deveined
- 2 small tomatoes – cut into small dice
- 3 medium carrots – cut into small dice
- 12 oz. tender tiny green peas - thawed in cool water if frozen
- ⅓ cup Niçoise or Katamala olives, pitted and chopped
- ⅓ cup green olives, pitted and chopped
- 6 scallions, sliced – white and fresh green parts
- ¼ cup fresh lemon juice
- 4 lemons, cut into wedges

Prepare all the vegetables, meats, and seafood before beginning the cooking process. Add the saffron to the hot chicken stock to soak.

Brown the chicken, sausage, and pork in the olive oil over high heat until browned but not cooked through. Remove and reserve.

Sauté the garlic, onions, carrots, over low heat in the reserved oil in the same pan with the meat browning's.

Add the rice, Spanish paprika, saffron, and salt. Stir until the rice is coated with oil.

Add the stock, the bell peppers, and chopped tomato concassé. Bring the mixture to a slow boil. Taste for salt and adjust as required. Cover the pan and reduce heat to medium low; cook the rice mixture for 8-10 minutes until rice is partially cooked but still crunchy.

Mix in the sausage, chicken, and pork with the rice. Press the mussels and shrimp into the rice, cover and cook 10 minutes. Check the rice periodically and add more stock or water if necessary (the rice is cooked when it is soft but still firm).

Sprinkle peas over top of paella, place the cover on the pan and let it simmer for 5 minutes – until the shrimp is cooked through and all ingredients are very hot. Remove from heat.

Cover the paella pan with a clean towel and allow the paella to rest for 5 minutes

Garnish the paella with the olives and scallions. Drizzle with the lemon juice.

Serve with lemon wedges at the table or sideboard.

## Pan-Seared Shrimp with Ginger-Hoisin Glaze

Serves 4

Cooks Illustrated

Either a nonstick or traditional skillet will work for this recipe, but a nonstick will simplify cleanup.

### Ginger-Hoisin Glaze

- 2 Tbsp. hoisin sauce
- 1 Tbsp. rice vinegar
- 1½ tsp. soy sauce
- 2 tsp. grated fresh ginger
- 2 tsp. water
- 2 scallions, sliced thin

### Shrimp

- 2 Tbsp. vegetable oil
- 1½ Lbs. shrimp (20-25 count), peeled and deveined
- ¼ tsp. table salt
- ¼ tsp. red pepper flakes
- ⅛ tsp. granulated sugar

Stir together hoisin sauce, rice vinegar, soy sauce, ginger, water, and scallions in small bowl. Set aside.

Heat 1 tablespoon oil in 12-inch skillet over high heat until smoking.

Meanwhile, toss shrimp, salt, red pepper flakes, and sugar in medium bowl.

Add half of shrimp to pan in single layer and cook until spotty brown and edges turn pink, about 1 minute.

Remove pan from heat; using tongs, flip each shrimp and let stand until all but very center is opaque, about 30 seconds.

Transfer shrimp to large plate.

Repeat with remaining tablespoon oil and shrimp; after second batch has stood off heat, return first batch to skillet along with hoisin mixture and toss to combine.

Cover skillet and let stand until shrimp are cooked through, 1 to 2 minutes.

Serve immediately.

## Pasta Salad with Seafood and Basil

4 to 6 portions

Silver Pallet Cookbook

This is perfect summer fare – a casual but dressy one-dish meal that is quick to cook and undemanding to serve. Drop-in guests can give a hand with the chopping or just help themselves to a plateful without fuss or muss. A cool and uncomplicated glass of wine (try one of the California roses made from Zinfandel or Cabernet grapes) and a piece of crusty bread are all you need to accompany this salad.

- 1 pound medium-size raw shrimp, shelled and deveined
- 1 pound bay scallops, rinsed
- 2 or 3 small squid, dressed (optional)
- 1/2 pound pasta of some interesting-shaped shells, spaghetti twists, corkscrews, etc.
- 1 cup tiny peas (defrosted if frozen; rinsed and patted dry if fresh)
- 1/2 cup diced sweet red pepper
- 1/2 cup minced purple onion
- 1/2 cup best-quality olive oil
- 4 Tbsp. fresh lemon juice
- 1/2 cup Basil Puree (equal parts basil and parsley, processed with drizzled olive oil)
- salt and freshly ground black pepper, to taste
- 1 cup imported black olives (Kalamata or Alfonso)

Bring a large pot of salted water to a boil, drop in the shrimp and scallops, wait 1 minute, and drain immediately.

Cut the bodies of the squid into 1/2 inch rings. Divide each cluster of tentacles into halves. Bring another pot of salted water to a boil, drop in the squid, and simmer for 5 minutes. Drain.

Bring a third pot of salted water to a boil. Drop in the pasta, return to a boil, and cook until tender but not mushy. Drain.

Be certain the seafood and pasta are well drained and free of any excess water. Toss them together in a large bowl.

Add the peas (no need to cook them), red pepper and onion and toss again.

In a small bowl whisk together the olive oil, lemon juice and basil puree and season with salt and pepper. Pour over the salad and toss well to distribute the dressing. Taste and correct seasoning if necessary.

Mound the salad on a serving platter and scatter the olives cover it. Serve immediately or cover and refrigerate. Allow salad to return to room temperature before serving.

## Pasta with Arugula, Goat Cheese, and Sun-Dried Tomato Pesto

Serves 4 to 6

Cooks Illustrated

Crisp fried capers make an excellent garnish for this dish.

- 1 cup oil-packed sun-dried tomatoes (one 8½ ounce jar), drained, rinsed, patted dry, and chopped very coarse
- 6 Tbsp. extra-virgin olive oil
- ¼ cup walnuts, toasted in small dry skillet over medium heat until fragrant, about 6 minutes
- 1 small clove garlic, minced or pressed through garlic press (about ½ tsp.)
- ¾ ounce grated Parmesan cheese (½ cup)
- Table salt and ground black pepper
- 1 Lbs. campanili or farfalle
- medium bunch arugula (about 10 ounces), washed, dried, stemmed, and cut into 1-inch lengths (about 6 cups)
- 3 ounces goat cheese

In food processor, pulse sun-dried tomatoes, oil, walnuts, garlic, Parmesan, ½ teaspoon salt, and ⅛ teaspoon pepper until smooth, about fifteen 2-second pulses, scraping down bowl as needed. Transfer to small bowl and set aside.

Bring 4 quarts water to rolling boil, covered, in stockpot. Stir in pasta and 1 tablespoon salt; cook until al dente.

Drain, reserving ¾ cup cooking water, and return pasta to stockpot; immediately stir in arugula until wilted.

Stir pasta cooking water into pesto; stir pesto into pasta.

Serve immediately, dotting individual bowls with ½-inch pieces goat cheese.

## Pasta with Shrimp Scampi, Asparagus, and Parmesan

Serves 4

Natasha Kravchuk

- 1/2 lb. spaghetti, bowtie, or other pasta
- 1 lb. asparagus, trimmed and cut into 2" pieces
- 3 Tbsp. unsalted butter, divided
- 3 Tbsp. olive oil, divided
- 4 cloves garlic, minced
- 1/4 tsp. red pepper flakes, to taste
- 1 lb. large shrimp, peeled and deveined (16-20 or 21-25 count)
- 1 1/4 tsp. fine sea salt, divided, plus more for cooking pasta
- 1/4 tsp. black pepper, ground
- 1 Tbsp. grated lemon zest
- 1/4 cup fresh lemon juice, from 1 large or 2 small lemons
- 1/3 cup fresh parsley, finely chopped
- freshly grated parmesan, to serve

Bring a large pot of water to a boil, add 1 Tbsp. salt and 1 Tbsp. olive oil, and cook pasta according to package instructions until al dente, or desired doneness.

While the pasta cooks, place a large, deep pan over medium-high heat and add 1 Tbsp. olive oil and 1 Tbsp. butter. Add asparagus, season lightly with 1/4 tsp. salt and 1/8 tsp. pepper, and cook uncovered for 5 minutes or until crisp-tender, stirring occasionally. Remove from pan.

In the same hot skillet, add 2 Tbsp. oil and 2 Tbsp. butter. Once the butter is melted, add minced garlic and red pepper flakes, and sauté stirring frequently for 1 minute. Add shrimp in a single layer and season with 1 tsp. salt and 1/4 tsp. black pepper. Sauté until shrimp are pink and not translucent.

Turn off the heat and return the asparagus to the pan.

When the pasta is finished cooking, drain and add to the pan with the shrimp and asparagus.

Turn off the heat and add lemon zest, juice, and parsley, and toss everything to combine and serve with freshly grated parmesan.

## Penne with Chicken and Bell Peppers

Serves 4

San Francisco Cookbook

- 1 pound of penne (short, tubular pasta)
- 1 cup tomato sauce
- 2 Tbsp. virgin olive oil
- 1 Tbsp. chopped black Kalamata olives
- 4 skinless and boneless chicken breast halves, about 6 ounces each, cubed
- 1/2 cup Chicken Stock
- 1 small red bell pepper, seeded and chopped to bite size
- 1 small yellow bell pepper, seeded, and chopped to bite size
- 1/2 Tbsp. chopped fresh thyme
- 1/2 Tbsp. chopped fresh rosemary
- Salt and pepper (optional)
- 1 clove garlic, peeled and chopped
- Chopped fresh parsley, for garnish

Cook pasta in boiling, salted water until al dente and set aside.

Heat olive oil in a large sauté pan. Add cubed chicken, bell peppers, and garlic and sauté until tender, about 4 minutes. Add pasta, tomato sauce, olives, chicken stock, thyme, and rosemary. Heat together for 2 to 3 minutes, and taste for seasoning. Add salt and pepper if desired.

Divide among 4 heated bowls and garnish with chopped parsley.



## Penne with Chicken, Garlic, and Sun-Dried Tomatoes

Serves 4

San Francisco Cookbook

- 1/4 cup chopped fresh parsley
- 8 oz. penne (short, tubular pasta)
- 8 oil-packed sun-dried tomatoes, diced
- 2 Tbsp. virgin olive oil
- 6 scallions, white bulbs, and half of green tops, chopped
- 12 cloves garlic, peeled and chopped
- 2 large skinless and boneless chicken breasts, about 6 ounces each
- Freshly ground black pepper
- Salt
- 4 Tbsp. (1/2 stick) butter, softened
- 3 cups Chicken Stock

Fill a large pot with water and bring to a boil. Add salt, then penne. Cook until al dente or just tender to the bite. (Start testing after 10 minutes.)

While pasta is cooking, heat olive oil in a sauté pan. Sauté garlic for 3 to 5 minutes, until golden. Do not allow to burn. Add chicken and sauté for 2 minutes. Remove chicken from pan, cut into 1" cubes, and reserve.

Pour chicken stock into pan and add parsley, tomatoes, scallions, salt, and pepper to taste. Bring to a boil and reduce for 5 to 10 minutes. Return chicken to pan and whisk in butter a bit at a time to thicken sauce, which should be quite soupy. Toss penne in sauce and serve on heated plates.

## Pizza with Arugula, Jamón Serrano Ham, and Three Cheeses

One 12-inch Pizza

Food Network Kitchen

- 14-16 ounces pizza dough, at room temperature
- All-purpose flour, for dusting
- Cornmeal, for dusting
- ¼ cup extra-virgin olive oil
- 1 clove garlic, grated
- ½ tsp. chopped fresh rosemary
- Kosher salt and freshly ground pepper
- ½ cup part-skim ricotta cheese
- 1 cup shredded mozzarella cheese
- 4 cups baby arugula
- 1 small shallot, thinly sliced
- Juice of ½ lemon
- 3 ounces thinly sliced Jamón Serrano ham (or prosciutto if unavailable)
- 3 fresh figs quartered if in season or 4-5 shopped dates (optional)
- Shaved Parmesan cheese, for topping

Preheat to 450° F.

Roll out the pizza dough on a lightly floured surface into a 12-inch round.

Bake 8 minutes.

Meanwhile, combine 2 tablespoons olive oil in a small bowl with the garlic, rosemary, and salt and pepper to taste.

Remove the crust from the oven, brush with the olive oil mixture and top with the ricotta and mozzarella.

Return to the oven and bake until the cheese is golden and bubbly, about 6 more minutes.

Meanwhile, toss the arugula and shallot in a large bowl with the lemon juice, remaining 2 tablespoons olive oil, and salt and pepper to taste.

Top the pizza in this order:

- the arugula salad,
- figs or dates (if using),
- the Jamón Serrano ham or prosciutto,
- and shaved Parmesan

## Roasted Breast of Pheasant with Pears and Morels

Julian Soreno of Masa's

- 2½ Lb. whole pheasant
- mirepoix (mixture of chopped celery, carrot, etc.)
- a few peppercorns
- 2-3 bay leaf
- 1 clove garlic
- ½ cup Port
- ¼ cup red wine
- 1 Tbsp. tomato paste
- 12 asparagus
- 4 baby carrots
- 1 hard pear
- ½ cup pear liqueur
- ½ cup white wine
- 10 morels (preferred dried)

### Preparation of pheasant

Separate legs from breast and reserve legs for the sauce. Salt and pepper the breast. Heat oil in sauté pan and sauté breast until golden brown. Place in a hot oven for five minutes. Remove from the oven and allow to rest.

### Preparation of Morels

Soak in water for 2 hours. In a sauté pan put a little chopped shallot, one tablespoon butter and add the morels. Sauté together for one minute. Flambé with Madeira wine. Add a little bit of the pheasant stock and a touch of cream, salt, and pepper.

### Preparation of Pears

Peel the pears. Cut the pear in half lengthwise, clean, and slice the pear widthwise in ¼ inch slices. Add pear liqueur, white wine, and cook in the bain-marie until pear is tender.

### Preparation of Sauce:

Retain bones from pintade and sauté in olive oil until the bones are crispy and have a good, dark color. Then deglaze pan with white wine. Add chicken stock, mirepoix, garlic, tomato paste, bay leaves, white peppercorns, and water to cover the bones and cook over low heat for 30 minutes. Then strain and reserve liquid. Put diced shallots, ½ cup Port, ¼ cup red wine and port in a saucepan over medium high heat, reduce until almost all the port is gone, add reserved liquid, salt, and pepper to taste and cook for 30 minutes.

## Roasted Breast of Pheasant with Pears and Morels

Continued . . . .

### Presentation

Debone the breast. Slice the breast in four pieces. In between each slice of pheasant put one slice of pear and fan the medallions along the bottom half of the plate. Then nape the pheasant and pears with the pheasant sauce and place a morel at each slice in the breast. Place the contents of a rice timbale in the center of the top half of the plate. On either side of the rice place one baby carrot and two asparagus.

Serve with Wild Rice Risotto (see other recipe)

## Roasted Filet of Beef with Whole Grain Mustard & Herb Crust

Serves 7-10

If you have a heavy-duty roasting pan, sear the filets right in the pan on the stove. Otherwise, use a large, heavy-based skillet.

- 1/4 cup whole-grain mustard
- 3 Tbsp. extra-virgin olive oil
- 1 Tbsp. dried savory, finely crumbled
- 1 Tbsp. dried thyme, finely crumbled
- 1 whole filet of beef (7 to 8 lb. untrimmed or 5 to 6 lb. trimmed)
- Vegetable oil for sautéing
- Coarse salt
- Freshly ground black pepper

In a small bowl, mix the mustard, olive oil, savory, and thyme.

Trim the meat of all excess fat and silverskin. Cut the filet in half to make two equal pieces about 7 inches long. You'll have one piece with the broad double-pieced butt portion and a thinner piece that tapers to a small tip. Tuck the tapered tip under and tie with twine to fashion two equally thick roasts. Tie each roast at 2-inch intervals.

Heat the oven to 450°F Heat a heavy-duty roasting pan or large Dutch oven or skillet over medium-high heat. Pour in enough vegetable oil to just cover the bottom of the pan. Pat the filets dry, salt them generously, and lay them in the pan; cook without disturbing them until the bottoms are a rich brown. Turn the beef and sear the other sides. It will take about 4 minutes per side (there are three or four sides per roast) to get a good sear.

When the filets are seared, transfer them to a cutting board, brush them with the mustard and herb mix, and then generously grind fresh pepper over them. Put a rack in the roasting pan, lay the meat on the rack, and roast until the internal temperature reaches 120°F for medium rare, about 20 minutes. (Check after 15 minutes – roasting time will vary depending on searing time.)

Remove the filets from the oven and let them rest in a warm spot for at least 15 minutes before slicing. Serve warm or at room temperature.

## Sesame Chicken with a Sticky Asian Sauce

Serves 4

[kitchensanctuary.com](http://kitchensanctuary.com)

- 5 Tbsp. Vegetable oil
- 2 eggs lightly beaten
- 3 Tbsp. cornstarch
- 10 Tbsp. all-purpose flour
- 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/2 tsp. garlic salt
- 2 tsp. paprika
- 3 chicken breast fillets cut into bite-size cubes

### Sauce

- 1 Tbsp. sesame oil
- 2 cloves garlic peeled and minced
- 1 Tbsp. Chinese rice vinegar white wine vinegar will work too
- 2 Tbsp. honey
- 2 Tbsp. sweet Asian chili sauce
- 3 Tbsp. ketchup
- 2 Tbsp. brown sugar
- 4 Tbsp. soy sauce

### To Serve:

- Boiled or fried rice
- 2 Tbsp. sesame seeds
- 2 green onions, thinly sliced

Heat the oil in a wok or large frying pan until very hot.

While the oil is heating, place the egg in one shallow bowl and the cornstarch in another shallow bowl. Add the flour, salt, pepper, garlic salt and paprika to another shallow bowl and mix together.

Dredge the chicken in the cornstarch, then dip in the egg (make sure all the chicken is covered in egg wash), and finally dredge it in the seasoned flour. Add to the wok and cook on a high heat for 6-7 minutes, turning two- or three-times during cooking, until well browned. You may need to cook in two batches. Remove from the pan and place on paper towels to drain.

Add all the sauce ingredients to the hot wok, stir and bubble on a high heat until the sauce reduces by about a third (should take 2-3 minutes). Return the chicken to the pan and toss in the sauce to coat. Cook for 1-2 minutes.

Turn off the heat and divide between four bowls. Serve with boiled or fried rice and top with sesame seeds and spring onions.

## Salmon Papillotes with Caramelized Onions and Currants

Serves 4

- 1/4 cup brandy
- 1/2 cup dried currants
- 4 large, sweet onions such as Walla Walla or Vidalia
- 1/4 cup olive oil
- 1/2 tsp. cinnamon
- 1/2 tsp. freshly grated nutmeg
- four 24 by 16-inch pieces parchment paper
- Four 6-ounce salmon fillets
- 1/4 cup dry white wine

In a small saucepan warm brandy over moderate heat and add currants. Remove pan from heat. Let mixture stand, covered, 20 minutes.

Halve onions lengthwise and cut crosswise into 1/4-inch thick slices. In a large skillet heat oil over moderately high heat until hot but not smoking and cook onions, stirring occasionally, until softened, about 5 minutes. Reduce heat to moderate and cook onions, stirring occasionally until golden, about 15 minutes more. Add currant mixture, cinnamon, nutmeg, and salt and pepper to taste and cook, stirring, 2 minutes. Transfer mixture to a bowl and cool. Caramelized onions may be made 1 day ahead and chilled, covered.

Preheat oven to 475°.

Fold each parchment piece in half crosswise and cut each piece to make a large, rounded heart shape. (Folded piece should be at least 2 inches larger all around than salmon fillet.) Open a parchment 'heart' and put a salmon fillet in middle of one side. Sprinkle fillet with 1 tablespoon wine and salt and pepper to taste. Spread one-fourth caramelized onions on fillet and fold other side of parchment over. Beginning at bottom end of center crease, in overlapping 1-inch segments fold edges of parchment, crimping as you go, to form a tight seal. Make 3 more papillotes in same manner. Papillotes may be made up to this point 4 hours ahead and chilled, covered.

Put papillotes on a large baking sheet and bake 9 to 15 minutes, or until a skewer inserted through parchment and into fish slides out smoothly.

Serve papillotes immediately, cutting them open at table.

### Seafood Stew Brazilian Style – Moqueca

Serves 4 to 6

NY Times Cooking & Breaking Bad episode

- 12 shrimps, shelled and with tails left on
- ¾ Lb. white fish, cut into 1-inch pieces
- 12-15 Mussels
- ¼ Lb. calamari cut into rings and bite-sized pieces
- Kosher salt
- 2 limes
- 3 Tbsp. Dendê oil (red palm oil)
- 4 garlic cloves, minced
- 1 small yellow onion, chopped (1 cup)
- 1 bottle of clam juice or 12 oz. fish stock
- ½ cup dry white wine
- 2 carrots cut into matchsticks
- 2 cups sweet baby bell peppers or 2 bell peppers, any color, sliced into ¼-inch strips
- 2½ cups fresh tomatoes, cut in 1-inch-wide wedges, or one small can of cherry tomatoes
- 1 whole hot chili, such as red Scotch bonnet or bird's-eye, pierced all over
- 1 can (13.5-ounce) full-fat coconut milk
- ¼ cup chopped fresh cilantro
- 2 limes for serving

Place the fish chunks and calamari in a large bowl and season with 1 teaspoon salt. Squeeze in the juice of 1 lime and toss to coat. Debeard the mussels. Set the prawns, mussels, and fish aside while preparing the sauce.

If using a rice cooking machine, start cooking the rice. Continue with the following once the rice is close to being ready to serve.

In a large, shallow Dutch oven or large, deep skillet, melt 2 tablespoons Dendê oil over medium heat. Add the garlic and cook, stirring, until softened and fragrant, 1 minute. Add the onion, and cook, stirring until translucent, about 2 minutes.

Increase the heat to high, add the carrots, tomatoes, and chili. Season with salt. Cook, stirring frequently, until the any liquid from the tomatoes is beginning to evaporate, 4 minutes.

Add the peppers and pour in the coconut milk, the fish stock (or clam juice), the wine. Reduce the heat to medium. Simmer, stirring occasionally, until the liquid thickens and reduces to a creamy sauce, about 10 minutes. Taste, adjust the salt, if necessary, and stir in 2 tablespoons chopped cilantro.

Add and cook for 3-4 minutes, then add the shrimp, white fish, and calamari. Continue to cook over medium heat until the fish is tender and the mussels open.

Remove from heat, drizzle in the remaining 1 tablespoon Dendê oil and sprinkle with the remaining 2 tablespoons chopped cilantro.

Slice the remaining lime into wedges. Serve in shallow bowls with steamed rice on half of the bowl. and lime wedges on top of the rice for squeezing.



## Seafood Stew California Style

Serves 6 to 8

California Cuisine

- 1/2 cup Olive Oil
- 2 stalks celery, finely chopped
- 1 medium onion, finely chopped
- 2 medium leeks, white part only, cleaned and finely sliced
- 28 oz. can Italian plum tomatoes coarsely chopped
- 6 Tbsp. tomato paste
- 4 medium cloves garlic, minced
- 3 cups fish stock
- 2 cups California Zinfandel
- 1/4 cup dry Marsala or Sherry
- 1 Tbsp. sugar
- 1 tsp. fennel seeds
- 1/2 tsp. saffron threads
- Bouquet garni (rosemary, oregano, basil & bay leaf)
- 1 pound halibut cut into bite sized chunks
- 1 pound sole, snapper or grouper cut into bite sized chunks
- 8 clams
- 16 mussels
- 1 pound of scallops cut in half
- 1 pound of raw shrimp, deveined and shelled
- 1 cooked Dungeness crab, cracked and cleaned

For Garnish:

- 1/4 cup finely chopped parsley
- 1 lemon, thinly sliced

Heat olive oil in 6-quart nonaluminum Dutch oven or stockpot. Add celery, onion, carrot, and leeks and sauté, stirring occasionally, for about 5 minutes.

Add tomatoes, tomato paste, lemon juice, garlic, fish stock, wines, sugar, fennel, saffron, and bouquet garni. Cook 40 minutes, partially covered. Taste for seasoning (needs salt). May be prepared up to 3 days ahead to this point and kept in refrigerator.

Add the halibut, sea bass, or flounder; cover and cook about 3 minutes. Add the sole or snapper, clams, and mussels.

Cook about 3 more minutes. Then add scallops, shrimp, and crab. Continue cooking until clams and mussels open and other seafood is just cooked through. Remove bouquet garni.

Serve sprinkled with chopped parsley. Garnish with lemon slices.

### Seafood Stew Chilean Style - Paila Marina

Serves 2 as a main course

Paila Marina is a traditional Chilean seafood soup or light stew usually served in a paila (earthenware bowl). This is the seafood stew that Gustavo Fring prepares in the series *Breaking Bad* and in *Better Call Saul*.

- 1/4 cup olive oil
- 1/2 sweet yellow onion, finely chopped
- 2 garlic cloves, minced
- 1 tsp. Sweet Smoky Spanish paprika
- 1 tsp. thyme
- 1/2 tsp. ground coriander
- 1 tsp. oregano
- 1 bay leaf
- 1 cup white wine
- 1/2 cup chicken broth (optional)
- 1 small red bell pepper, cut into matchstick strips
- 1 small yellow bell pepper, cut into matchstick strips
- 10 shrimp, shelled and cleaned
- 1/2 lb. firm white fish such as halibut or swordfish, cut into bite-sized pieces
- 1/4 lb. bay scallops
- 12 Mussels, bearded
- Chopped cilantro
- Lemon wedges

Over medium heat in a large saucepan or paella pan, sauté the onion until translucent, add the garlic and continue cooking for 3-4 minutes.

Add the spices, the wine, and the chicken stock, bring to a simmer and cook for 5 minutes covered.

Add the peppers, and taste for salt and pepper seasoning.

Add the fish and shellfish, cover, and bring but to a boil, then back off on the heat.

Simmer covered until the mussels open.

Ladle portions into earthenware serving dishes, garnish with chopped cilantro.

Serve with warm crusty bread with lemon on the side.

## Seafood Stew Spanish Style

Serves 2

Spain on a Fork

- 3 Tbsp. extra virgin olive oil - 45 ml
- 10 blanched almonds
- 4 cloves garlic
- 1 cleaned tube of squid
- 1 onion
- 1/2 green bell pepper
- 1/2 red bell pepper
- 1 tsp. sweet smoked Spanish paprika - 2.30 grams
- 1 tsp. dried thyme - 1 gram
- 1/2 cup white wine - 120 ml
- 1 cup tomato sauce - 225 grams
- 1 1/2 cups Aneto fish broth - 355 ml
- 1/4 tsp. saffron threads - 0.17 grams
- 14 oz. cod fillet - 400 grams
- 10 raw jumbo shrimp (peeled & deveined)
- 1 Lbs. fresh clams - 1/2 kilogram
- 3 Tbsp. finely chopped parsley - 12 grams
- sea salt
- black pepper
- 1/4 cup finely chopped parsley
- 1 lemon, thinly sliced

Heat a large deep fry pan or a medium heat stock pot and add 3 Tbsp. extra virgin olive oil; after 2 minutes, add the raw blanched almonds and the cloves of garlic, sauté for 3 to 4 minutes or until golden, then remove from the pan and transfer into a mortar.

Clean the tube of squid and cut it into 1/4-inch rings. Using the same pan with the same heat, add the c, mix with the olive oil, and cook for 1 minute, then remove from the pan and cover with foil.

Roughly chop the onion and bell peppers, add to the same pan with the same heat, and mix with the olive oil. Sauté for 5 minutes and add in the sweet smoked paprika and dried thyme. Quickly mix, then add the white wine. After 3 minutes, add the tomato sauce and season everything with sea salt & black pepper. Mix together and raise the heat to a medium-high.

While the tomato sauce is simmering, add 2 Tbsp. finely chopped parsley and a dash of sea salt to the motor with the sauteed garlic and almonds, and using a pestle, pound down on the ingredients until it forms a paste.

After simmering the tomato sauce for 10 minutes and it has thickened, add the fish broth, saffron threads, and the almond/garlic paste, and mix together. Once it comes to a boil, place a lid on the pan and lower the heat to low.

Cut the cod fillet into 1-inch x 1-inch pieces and season with sea salt and black pepper. Season 10 raw shrimp with sea salt & black pepper and, rinse the fresh mussels under cold running water, and remove the beards.

After simmering the broth for 10 minutes, add the cod pieces and the clams. Place the lid back on the pan and raise the heat to medium-high. After 4 minutes and all the clams have opened, add the shrimp and the reserved squid, and cook for 1 to 2 minutes or until the shrimp are fully cooked. Remove from the heat.

Transfer into shallow bowls and sprinkle with finely chopped parsley.

## Sesame Pot-Browned Noodle Pillow

Makes two 12" noodle pillows

China Moon Cookbook

- 1/2 pound very thin Chinese egg noodles
- 2 tsp. Five-Flavor Oil (see condiments section)
- 1 tsp. kosher salt
- 2 Tbsp. thinly sliced green and white scallion rings
- 1 Tbsp. chopped chives (optional)
- 4 Tbsp. Peanut Oil

Cook the noodles in water until al dente, plunge in cold water to stop cooking, then drain.

Toss the noodles with Five-Flavor oil, scallions, chives, and salt. Use your fingers as required to distribute scallions throughout the noodles. If preparing in advance, the noodles may be placed in Zip-Loc bag at this point and kept in refrigerator overnight.

Swirl 2 Tablespoons of peanut oil into a 12-inch non-stick skillet set over moderately high heat.

When hot enough to sizzle a noodle, coil the noodles in the skillet and press to even them with a spatula.

Cook the noodles until golden on the bottom (7-8 minutes), adjusting the heat so they sizzle without scorching.

Flip the pillow over (or invert it onto a plate and slip it back into the skillet browned side up) and drizzle 2 Tablespoons peanut oil down the side of the pan. Swirl the pan to distribute the oil under the noodles and brown the second side (7-8 minutes more).

Slip the pillow onto a baking sheet lined with 4-5 layers of paper towels and let dry.

Cut the noodle pillow into wedges like a pizza.

## Sesame Noodles with Shredded Chicken

Serves 4 to 6

Cooks Illustrated

- 1/4 cup sesame seeds
- 1/4 cup chunky peanut butter
- 2 medium cloves garlic, minced or pressed through garlic press
- 1 Tbsp. minced fresh ginger
- 5 Tbsp. soy sauce
- 2 Tbsp. rice vinegar
- 1 tsp. hot pepper sauce (such as Tabasco)
- 2 Tbsp. packed light brown sugar
- Hot water
- 1 1/2 Lbs. boneless, skinless chicken breast halves
- 1 Tbsp. table salt
- 1 Lb. fresh Asian noodles or 12 ounces dried spaghetti
- 2 Tbsp. toasted sesame oil
- 4 scallions, sliced thin on diagonal
- 1 medium carrot, grated

Toast sesame seeds in medium skillet over medium heat, stirring frequently, until golden and fragrant, about 10 minutes. Reserve 1 tablespoon sesame seeds in small bowl.

In blender or food processor, puree remaining 3 tablespoons sesame seeds, peanut butter, garlic, ginger, soy sauce, vinegar, hot sauce, and sugar until smooth, about 30 seconds. With machine running, add hot water 1 tablespoon at time until sauce has consistency of heavy cream, about 5 tablespoons; set blender jar or work bowl aside.

Bring 6 quarts water to boil in stockpot over high heat.

Meanwhile, adjust oven rack to 6 inches from broiler element; heat broiler. Spray the broiler pan top with vegetable cooking spray; place chicken breasts on top and broil chicken until lightly browned, 4 to 8 minutes.

Using tongs, flip chicken over and continue to broil until thickest part is no longer pink when cut into and registers about 160° on instant-read thermometer, 6 to 8 minutes.

Transfer to cutting board and let rest 5 minutes.

Using 2 forks, shred chicken into bite-size pieces and set aside.

Add salt and noodles to boiling water; boil noodles until tender, about 4 minutes for fresh and 10 minutes for dried.

Drain, then rinse with cold running tap water until cool to touch; drain again.

In large bowl, toss noodles with sesame oil until evenly coated. Add shredded chicken, scallions, carrot, and sauce; toss to combine.

Divide among individual bowls, sprinkle each bowl with portion of reserved sesame seeds, and serve.

### Shrimp Fra Diavolo

#### Cooks Illustrated

- 1 pound of medium-large shrimp (preferably 31 to 35 count), peeled (and deveined, if desired), preferably Gulf or Mexican Whites
- 1 tsp. crushed red pepper flakes (or more, to taste)
- 6 Tbsp. extra-virgin olive oil
- 1½ Tbsp. salt
- ¼ cup cognac or brandy
- 4 Tbsp. minced garlic (about 12 medium, 8 large, or 5 extra-large cloves)
- ½ tsp. sugar
- 3 whole fresh tomatoes peeled and chopped or 1 (28-ounce) can diced tomatoes, drained
- 1 cup medium-dry white wine, such as Sauvignon Blanc
- ¼ cup minced fresh parsley leaves
- 1 pound of Fusilli or other pasta

Bring 4 quarts water to rolling boil, covered, in large Dutch oven or stockpot.

While water is heating, heat 12-inch heavy-bottomed skillet over high heat for 4 minutes. Meanwhile, toss shrimp, half of red pepper flakes, 2 tablespoons olive oil, and  $\frac{3}{4}$  teaspoon salt in medium bowl. Add shrimp to skillet and quickly spread in single layer; cook, without stirring, until bottoms of shrimp turn spotty brown, about 30 seconds. Off heat, stir to turn shrimp, and add cognac; let stand off heat until cognac warms slightly, about 5 seconds, and return pan to high heat. Wave lit match over skillet until cognac ignites; shake skillet until flames subside, transfer shrimp to medium bowl, and set aside.

Off heat, cool now-empty skillet 2 minutes; return to burner and reduce heat to low. Add 3 tablespoons olive oil and 3 tablespoons garlic; cook, stirring constantly, until garlic foams and is sticky and straw-colored, 7 to 10 minutes. Add remaining red pepper flakes,  $\frac{3}{4}$  teaspoon salt, sugar, tomatoes, and wine; increase heat to medium-high, and simmer until thickened and fragrant, about 8 minutes. Stir in reserved shrimp and accumulated juices, remaining 1 tablespoon garlic, and parsley and simmer until shrimp have heated through, about 1 minute longer. Off heat, stir in remaining 1 tablespoon olive oil.

While sauce simmers, add linguine or spaghetti and remaining 1 tablespoon salt to boiling water, stir to separate pasta, cover, and cook until al dente; reserve  $\frac{1}{3}$  cup pasta cooking water and drain pasta. Transfer drained pasta back to now-empty Dutch oven or stockpot; add about  $\frac{1}{2}$  cup sauce (without shrimp) and 2 to 3 tablespoons reserved pasta cooking water; toss to coat. Divide pasta between warm serving bowls, top with a portion of sauce and shrimp, and serve immediately.

## Shrimp in Chili Sauce Chinese Style

Chinese Cooking by Belinda Hulin

- 1½ pounds large shrimp, peeled and deveined
- 4 Tbsp. Canola oil
- 2 cloves garlic
- 1" piece of peeled ginger
- 4 Tien Tsin red dried Chinese peppers
- 1 rib of celery, thinly sliced
- 2 scallions thinly sliced
- ⅓ cup Ketchup
- 2 Tbsp. white wine or Sake
- 1 tsp. hot chili paste
- 1 tsp. dark sesame oil
- 1 tsp. sugar
- ¼ cup water
- 1 Tbsp. cornstarch, dissolved in 2 Tbsp. water

Place garlic, ginger, chili peppers in Cuisinart Mini-chop and process until minced.

Whisk together the ketchup, wine, chili paste, sesame oil, sugar, and water.

Slice the celery and scallions.

Put oil in frying pan, heat to hot, and fry the shrimp.

Drain off oil, leaving about 1 tablespoon and stir fry the garlic, ginger, chili peppers, celery and green onions and sauté 2 minutes on medium heat.

Add the ketchup mixture and sauté for 1 minute.

Add the cornstarch and sauté for 30 seconds until thickened.

Return shrimp to pan and reheat.

## Shrimp Pasta with Corn and Basil

Serves 2-4

NYTimes Cooking

- Salt and pepper
- 1 pound pasta, such as linguine or spaghetti
- 3 Tbsp. extra-virgin olive oil
- 1 small garlic clove, minced
- 1½ pounds small shrimp, preferably wild, peeled, and deveined, patted dry
- 1/8 tsp. red-pepper flakes
- 2 cups tender corn kernels (from 2 or 3 ears)
- 2 Tbsp. thinly sliced scallions
- 2 Tbsp. roughly chopped basil, plus more basil leaves for garnish

Bring a pot of well-salted water to a boil over high heat. Cook pasta to al dente according to package instructions.

As pasta cooks, put oil in a large skillet over medium. Add garlic. Cook gently without coloring, about 1 minute.

Raise heat to medium-high and add shrimp. Season with salt, pepper and red-pepper flakes. Cook, stirring, until shrimp puff and turn pink, 1 to 2 minutes. Add corn and continue cooking until warmed through.

Drain cooked pasta and transfer to a warm serving bowl. Pour skillet contents over pasta and toss. Sprinkle with scallions and chopped basil. Garnish with basil leaves.



## Shrimp Quesadillas

Makes 6 Quesadillas

- 1 pound uncooked medium shrimp peeled and deveined
- 1 Tbsp. olive oil
- ½ cup onion chopped
- ½ cup bell pepper chopped
- 3 cloves garlic minced
- 1 Tbsp. chili powder
- ½ tsp. garlic powder
- ½ tsp. dried oregano
- ½ tsp. paprika
- ½ tsp. ground cumin
- ½ tsp. salt
- ½ tsp. black pepper
- 1-2 cups melting cheese mozzarella, cheddar, Mexican blend or Monterey Jack
- 6-8 Medium flour tortillas

Heat 1 tablespoon oil in a large skillet or pan. Add the chopped onion, bell pepper, and garlic to the pan. Cook for 1 minute or until tender.

Add the shrimp and taco seasoning and cook for another 1-2 minutes or until shrimp begins to turn pink.

Transfer the mixture to a bowl and rinse and wipe down the pan with a paper towel. Return the pan to the heat and spray cooking spray or brush with about 1 teaspoon vegetable oil.

Place a tortilla in the pan and sprinkle cheese on one side of the tortilla. Spoon about 5-6 shrimp or enough to cover with another sprinkle of cheese. Fold tortilla in half. Cook for 2-3 minutes on each side or until golden and crispy. Repeat for remaining tortillas.

Serve with Sour cream, salsa, or guacamole.

## Simple Pot Roast

Serves 6 to 8

Cooks Illustrated

For pot roast, get a chuck-eye roast. Most markets sell this roast with twine tied around the center. If necessary, do this yourself.

- 1 chuck-eye roast (about 3<sup>1</sup>/<sub>2</sub> pounds), boneless
- Table salt and ground black pepper
- 2 Tbsp. vegetable oil
- 1 medium onion, chopped medium
- 1 small carrot, chopped medium
- 1 small rib celery, chopped medium
- 2 medium cloves garlic, minced
- 2 tsp. granulated sugar
- 1 cup low-sodium chicken broth
- 1 cup low-sodium beef broth
- 1 sprig fresh thyme leaves
- 1<sup>1</sup>/<sub>2</sub> cups water
- 1/4 cup dry red wine

Adjust oven rack to middle position and heat oven to 300°. Thoroughly pat roast dry with paper towels; sprinkle generously with salt and pepper.

Heat oil in large heavy-bottomed Dutch oven over medium-high heat until shimmering but not smoking. Brown roast thoroughly on all sides, reducing heat if fat begins to smoke, 8 to 10 minutes. Transfer the roast to large plate; set aside.

Reduce heat to medium; add onion, carrot, and celery to pot and cook, stirring occasionally, until beginning to brown, 6 to 8 minutes. Add garlic and sugar; cook until fragrant, about 30 seconds.

Add chicken and beef broths and thyme, scraping bottom of pan with wooden spoon to loosen browned bits.

Return roast and any accumulated juices to pot; add enough water to come halfway up sides of roast. Bring liquid to simmer over medium heat, then place large piece of foil over pot and cover tightly with lid, transfer pot to oven. Cook, turning roast every 30 minutes, until fully tender and meat fork or sharp knife easily slips in and out of meat, 3<sup>1</sup>/<sub>2</sub> to 4 hours.

Transfer roast to carving board; tent with foil to keep warm. Allow liquid in pot to settle about 5 minutes, then use wide spoon to skim fat off surface; discard thyme sprig. Boil over high heat until reduced to about 1<sup>1</sup>/<sub>2</sub> cups, about 8 minutes. Add red wine and reduce again to 1<sup>1</sup>/<sub>2</sub> cups, about 2 minutes. Season to taste with salt and pepper.

Using chef's or carving knife, cut meat against the grain into 1/2-inch thick slices, or pull apart into large pieces; transfer meat to warmed serving platter and pour about 1/2 cup sauce over meat. Serve, passing remaining sauce separately.

## Singaporean Chicken Curry

Serves 4-6

NYTimes Cooking

- 6 skin-on, bone-in chicken thighs (2½ pounds)
- 2 Tbsp. lime juice
- 2 Tbsp. minced garlic
- 2 Tbsp. minced ginger
- 2½ tsp. ground white pepper
- Fine salt
- ¼ cup ghee or canola oil
- 1 medium red onion, thinly sliced
- 1 cinnamon stick, preferably Indian
- 3 cardamom pods
- 1 whole star anise
- 4 whole cloves
- 4 fresh or 8 thawed frozen Pandan leaves, knotted
- 2 tsp. Kashmiri chili powder or other ground red chili
- 2 tsp. ground coriander
- 1 tsp. ground turmeric
- 1 tsp. ground fennel
- 2 cups low-sodium chicken stock ¼ cup coconut milk

Pat the chicken thighs dry with paper towels and combine with the lime juice, 1 tablespoon garlic, 1 tablespoon ginger, 1½ teaspoons white pepper, and 1½ teaspoons salt in a large bowl. Mix well, cover, and refrigerate for 40 minutes.

In a large wok or Dutch oven, heat the ghee over medium-high. When the ghee is hot and shimmering, wipe the marinade off the chicken and add the chicken in a single layer. Sear until light golden brown, 3 to 4 minutes on each side. Remove the chicken to a plate and set aside.

Reduce the heat to medium-low and add the onion, remaining 1 tablespoon garlic and 1 tablespoon ginger. Cook, stirring occasionally, until the onion is soft and translucent, about 5 minutes. Add the cinnamon, cardamom, star anise and cloves, and cook, stirring, until fragrant, about 1 minute. Add the Pandan leaves, chili powder, ground coriander, ground turmeric, ground fennel and remaining 1 teaspoon white pepper, and stir until it smells lovely, about 10 seconds.

Add the chicken and stir until it is completely coated with the aromatics. Pour in the chicken broth and bring the mixture to a near boil. Reduce the heat to low, cover and gently simmer until the chicken is tender and cooked through, 15 to 18 minutes. Stir in the coconut milk and simmer briskly to concentrate the flavors, 5 to 8 minutes. Add salt to taste. Turn off the heat and use the curry in the Nasi Biryani if preparing, otherwise serve the curry as a condiment.

## Singaporean Curry Rice Noodles with Shrimp, Napa Cabbage

Serves 4

[seriouseats.com](http://seriouseats.com)

- 1/2 Lb. shrimp, shelled, deveined, and butterflied
- 1/2 Lb. bacon (optional)
- 2 Tbsp. plus 4 tsp. canola or vegetable oil, divided
- 2 1/2 tsp. Asian fish sauce, divided
- 1 bundle (about 5 1/2 ounces) dried rice stick noodles ("kong moon")
- 2 medium cloves garlic, minced
- 1 tsp. soy sauce
- 1 tsp. Shaoxing wine
- 1/4 tsp. ground white pepper
- 1/4 tsp. sugar
- 1/4 medium onion, very thinly sliced
- 3 dried red chili peppers
- 1/2 medium red bell pepper, stemmed, seeded and julienned
- 3 cups of shredded napa cabbage
- 1/2 medium carrot, julienned
- 4 tsp. hot curry powder, divided
- Kosher salt
- 2 scallions, sliced very thinly on the bias
- 2 tsp. toasted sesame oil
- Chili oil for the table

Pat shrimp dry with paper towels and place in a small bowl. Add 1 tsp. canola oil and 1/2 tsp. fish sauce. Mix well and set aside in refrigerator.

Place rice noodles in a large bowl and cover with boiling water. Let stand for 5 minutes. Or follow directions on package. Drain noodles in a colander, rinse with cold running water.

Place garlic in a small bowl and add soy sauce, Shaoxing wine, white pepper, sugar, and remaining 2 tsp. fish sauce. Mix well and set sauce aside.

If including the bacon, add 2 tsp. oil to the Wok and heat until smoking. Turn down the heat to medium, add bacon, stir fry until golden. Remove paper towels to drain.

Add 2 tsp. oil to the Wok and heat until smoking. Add shrimp and stir-fry for 15 seconds. Add onion and chili peppers, continue to stir-fry for another 30 seconds. Add red bell pepper and snow peas or cabbage and carrots, stir for another 30 seconds. Add the cooked bacon if using.

Add 1 tsp. curry powder, season with salt, and cook, tossing, until curry is evenly distributed.

Add rice-stick noodles and 1 Tbsp. curry powder, and stir-fry for 30 seconds. Add sauce and stir until evenly distributed.

Season with salt and remove from heat, taste, and adjust seasoning. Add scallions, drizzle with sesame oil, mix well, and transfer to a large serving bowl and serve immediately with chili oil on the side for drizzle.

## Spanish Shrimp with Garlic in Olive Oil - Gambas al Ajillo

Serves 2-3

Food & Wine Magazine

- 1½ pounds shelled and deveined large shrimp, tails intact
- 1 tsp. Kosher salt
- ¼ cup thinly sliced garlic
- 1¼ cups extra-virgin olive oil
- 4-5 dried hot red chili, seeded and crumbled
- ½ cup minced parsley
- 2 Tbsp. dry sherry, such as manzanilla
- 1 tsp. finely grated lemon zest
- Crusty bread, for serving

In a large bowl, toss the shrimp with 1 teaspoon of kosher salt and let stand for 10 minutes.

Meanwhile, in a 9- to 10-inch enameled cast-iron skillet or oval gratin pan, combine the garlic and olive oil and cook over very low heat, stirring occasionally, until the garlic is very fragrant and just starts to brown, 8 to 10 minutes. Add the chili and cook, stirring, until fragrant, 15 to 30 seconds.

Add the shrimp to the skillet and cook over moderately low heat, stirring and turning the shrimp occasionally, until barely pink, about 5 minutes.

Stir in the parsley, sherry, lemon zest and a generous pinch of salt. Remove from the heat and let stand until the shrimp are cooked through, 3 to 5 minutes.

Serve in the skillet, passing crusty bread at the table.

## Spicy Shrimp with Citrus-Garlic-Butter

Serves 4

- Juice of 2 lemons
- Juice of 1 orange
- 1/4 cup white wine
- 2 Tbsp. Worcestershire sauce
- 2 tsp. red pepper flakes
- 5 dashes of Paul Prudhomme's Seafood Magic
- Salt
- Pepper
- 1 tsp. grape seed oil
- 5 Tbsp. butter, divided
- 8 garlic cloves, diced
- 2 pounds of shrimp, peeled and deveined

Juice the lemons and orange into a bowl and combine with wine, Worcestershire, red pepper flakes, and Seafood Magic. Whisk and add salt and pepper to taste. Set bowl aside.

Heat a large pan to medium-high and once hot, turn down to medium. Add oil and 4 tablespoons of the butter to the pan (save 1 Tbsp. of butter to finish the sauce).

Immediately add the shrimp evenly dispersed in the pan. Add garlic. Cook 2 minutes (until pan side of shrimp is pink) and flip. Turn heat back to medium-high and add liquid mixture.

Once shrimp are cooked completely, remove the shrimp from pan and place on serving dish.

Add remaining tablespoon of butter to the pan and reduce sauce for another couple minutes until it thickens.

Pour reduced sauce over shrimp.

Best served as an appetizer or great with rice pilaf.

## Spicy Spanish Seafood Stew

Serves 4 as a main course

Spain on a Fork

- 3 Tbsp. extra-virgin olive oil
- 1 onion diced
- 5 cloves garlic minced
- 2 Tbsp. hot smoked Spanish paprika
- 1 tsp. dried thyme
- $\frac{3}{4}$  cup white wine
- 15 ounce can diced tomatoes
- 2 cups fish broth or stock
- 1 tsp. saffron threads
- 4 white fish fillets
- 12 raw jumbo shrimp (peeled & deveined)
- 12 fresh mussels
- $\frac{3}{4}$  cup cooked crab meat, picked over
- $\frac{3}{4}$  cup sliced calamari
- 2 Tbsp. finely chopped fresh parsley
- pinch sea salt
- pinch black pepper
- Cayenne pepper to taste

Start by cleaning 12 to 14 fresh mussels, remove the beards, and scrub them clean, then pat down 12 raw jumbo shrimp (peeled and deveined) with some paper towels and season them with sea salt & freshly cracked black pepper. Finally pat down 4 fish fillets (about 4 oz each) with paper towels, and again season them with sea salt & freshly cracked black pepper

Heat a sauté pan with a medium-high heat and add 2 Tbsp. of extra-virgin olive oil, 2 minutes later add  $\frac{1}{2}$  of a diced onion and 3 minced cloves of garlic, mix with the oil and cook for about 3 minutes, then add 2 Tbsp. of hot smoked paprika, 1 tsp. of dried thyme and mix it all together, once well mixed add a  $\frac{1}{2}$  cup of white wine and mix it all together

Two minutes after adding the white wine, add one 15 oz can of diced tomatoes, season everything with sea salt & freshly cracked black pepper, once again mix it all together until well combined.

Two minutes after adding the tomatoes into the pan, add the fish broth, the saffron threads, and lightly season with sea salt, give it a gently mix to ensure everything is well distributed

Once the broth comes to a boil add the fish fillets into the pan, the shrimp, and the mussels, place a lid over the pan and cook for 5 to 6 minutes, then remove the lid. All the mussels should be opened and the rest of the seafood perfectly cooked. Discard any mussels that did not open, then add the crab and stir.

Garnish with freshly chopped parsley. Serve with crusty bread.

### Stir-Fried Rice

Serves 4

[kitchensanctuary.com](http://kitchensanctuary.com)

- 1 quart water
- 20 oz. long grain rice (not easy cook variety)
- 2½ Tbsp. vegetable oil
- 5 strips of bacon or ham sliced into 1-inch pieces
- 1 onion peeled and diced
- 1 red bell pepper seeded and chopped
- 1 green pepper seeded and chopped
- 1 red chili chopped finely (optional)
- 1 green chili chopped finely (optional)
- 2 cloves garlic peeled and minced
- 2 Tbsp. dark soy sauce
- ¼ tsp. salt
- juice of ½ a lemon

Bring the water to a boil and pour in the rice (no need to rinse). Give it a stir so that the rice is covered by the water, put a lid on the pan and cook for 20 minutes on the lowest heat on your smallest burner if using gas). Go for a low-medium temperature for induction.

After 20 minutes, take the lid off and spread out the rice onto a tray or large dish. Leave to cool, uncovered for 20-30 minutes (until room temperature). Store up to 24 hours in refrigerator in sealed container.

When you're ready to make the rice, heat ½ Tbsp. of the oil in a large wok. Add the bacon or ham to the wok and fry on a high heat until the bacon is crispy. Spoon the bacon into a bowl.

Add the remaining oil to the pan and then add the onion. Cook, stirring regularly on a medium heat for 5 minutes until the onions are starting to turn soft and translucent. Add in the red and green bell peppers, the red and green chilies and the garlic. Cook for a further 2 minutes.

Now add the rice and cook on a high heat. Use a spatula to ensure the rice doesn't stick to the bottom of the wok and move the rice around so that it's all getting reheated.

Add the bacon back in. Pour in the soy sauce and salt and mix it all together until the bacon is hot.

Squirt in the lemon juice, stir and taste. Add a little more lemon juice if required. You can also add in the sesame oil at this point if using.



## Swiss Cheese Fondue

Serves 4 as a main course.

- 8 oz. Appenzeller cheese
- 8 oz. Gruyere cheese
- 8 oz. Vacherin Fribourgeois cheese
- 1 medium garlic clove
- 1/2 cup dry white wine
- 3 Tbsp. kirsch
- 1 Tbsp. cornstarch
- a pinch freshly grated nutmeg
- freshly ground black pepper to taste

Accompaniment: cubes of day-old French, Italian, or sourdough bread

Discard rinds from cheeses and coarsely grate cheeses.

Halve garlic and rub inside of a heavy 2- or 3-quart saucepan with cut sides.

In pan bring cheese and wine to a simmer over moderate heat, stirring frequently.

In a small cup vigorously stir together kirsch and cornstarch and stir into cheese mixture with nutmeg and pepper.

Return mixture to a simmer and transfer to a fondue pot set over a low flame.

Serve fondue with bread for dipping. (Stir fondue often to keep combined.)

## Szechwan Chicken with Orange Peel

Serves 2-4

- 1 large orange
- 2 large whole chicken breasts, skinned and boned, cut into 1-inch pieces
- 1 Tbsp. soy sauce
- 2 Tbsp. Shaoxing wine or dry sherry
- 2 scallions, cut in 1/2 inch pieces
- 1/2 tsp. cayenne pepper flakes
- 1 Tbsp. Szechwan peppercorns
- 1-inch piece of ginger root
- 2 Tien Tsin red dried Chinese peppers, seeds removed
- 2 1/2 tsp. cornstarch
- 1 cup Broccoli florets
- 2 tsp. sugar
- 1 tsp. salt
- 1/2 cup orange juice
- 1 Tbsp. rice wine vinegar, to taste
- 3 scallions, cut on the diagonal into 1/4-inch pieces
- 1/4 cup vegetable oil – for wok

With vegetable peeler, cut peel from orange into strips. (Don't cut into white membrane) on cookie sheet, let peels dry slightly in 200° oven for 30 minutes. Chop into 1/4-inch pieces.

Combine the cayenne pepper flakes, Szechwan peppercorns, ginger in a Mini-chop and process on high until finely minced.

In bowl, mix together the cayenne pepper flakes, Szechwan peppercorns, ginger, chicken, soy sauce, sherry, green onions, and the Tien Tsin peppers. Let marinate in the refrigerator while preparing the rice or Noodle Pillows.

In separate bowl mix cornstarch, sugar, salt, and orange juice.

In wok or large skillet over medium heat, in hot oil, stir fry peels, quickly until edges slightly brown – 20 seconds maximum. Remove and let drain.

In oil remaining in wok, over high heat, stir fry chicken until tender. Add Broccoli and Tien Tsin peppers and sauté 2 minutes.

Stir orange juice mixture, then add to chicken and stir until mixture has slightly thickened.

Taste for acid balance and stir in the rice wine vinegar to significantly brighten the flavor.

Spoon onto a warm platter, or over a bed of rice, or over Pot Brown Noodle Pillows. Garnish with sliced scallions.

## Szechwan Chicken with Peanuts and Orange Zest

Serves 2

[HereAndNow.org](http://HereAndNow.org)

The chicken and marinade:

- 1 Lb. boneless chicken thighs and or breasts, cut into 1/2-inch size pieces
- 1 Tbsp. cornstarch
- 1 Tbsp. soy sauce
- 1 tsp. grated orange zest
- 1 Tbsp. Szechwan peppercorns
- 1/3 cup orange juice, from the orange you zested

Garnishes:

- 2 scallions, white and green sections, thinly sliced on the bias
- 1/2 tsp. grated orange zest
- 1/2 cup salted peanuts (optional)
- 3 Tbsp. coarsely chopped fresh cilantro

The orange sauce:

- 1 tsp. Szechwan peppercorns
- 2 Tbsp. chopped fresh ginger
- 2 scallions, white and green sections, thinly sliced
- 4 Tien Tsin red dried Chinese peppers, seeds removed
- 2 Tbsp. soy sauce
- 2 Tbsp. rice wine or black vinegar
- 1/2 tsp. orange zest
- 1 Tbsp. thinly sliced orange peel
- 1/4 cup orange juice, preferably fresh squeezed from the zested orange
- 1 Tbsp. sugar
- Sambal Oelek chili/garlic paste to taste

Prepare the orange. Peel two strips of orange peel and cut into thin strips. Grind the remaining orange peel in Mini-Chop. Juice the orange and set aside. Set aside – this will be used in three different steps.

Marinate the chicken. In a large bowl toss the chicken with the cornstarch so it coats all the pieces. Add 1 Tbsp. soy sauce, 1 tsp. orange zest and 1/3 cup orange juice and toss. Let sit at room temperature for at least 15 minutes, or up to 12 hours, covered and refrigerated.

Make the sauce. Grind the peppercorns and ginger in Mini-Chop. In the Mini-Chop bowl add the sliced scallions, 2 Tbsp. soy sauce, 2 Tbsp. vinegar, 1/2 tsp. orange zest, the orange peel strips, 1/4 cup orange juice, and 1 Tbsp. sugar. Stir until well combined. Set aside.

Remove the chicken from the refrigerator if you marinated it ahead and bring it close to room temperature, about 15 minutes.

In a wok, heat the oil over high heat until just smoking, then turn off the heat and add the Tien Tsin peppers stirring until they darken slightly. Remove the toasted peppers to drain on a paper towel.

Pour off the liquid from the marinating chicken. Return the Wok to medium-high heat, and 2 Tbsp. oil and bring to near smoking, then reduce the heat to medium-high and add the chicken with the remaining marinade. Cook the chicken for about 4 to 5 minutes, tossing it occasionally, until it begins to brown.

Pour the sauce on top and cook, stirring frequently, another 4 to 5 minutes until the sauce has thickened considerably and the chicken is cooked through.

Taste the sauce for seasoning, adding Sambal Oelek chili paste, vinegar and/or sugar as required. Add the cilantro and the peanuts, toss together and remove from heat.

Place on a serving plate or bowl, and top with any (or all) of the toppings. Serve immediately with white rice.

## Szechwan Shrimp

Serves 2-4

This is the final version (4/2014) after lots of experimentation, testing and combining other recipes. Stick to the exact proportions shown.

- 1½ Tbsp. peanut or canola oil
- 1-inch peeled section of fresh ginger
- 2 large cloves garlic
- 2 Tien Tsin red dried Chinese peppers, seeds removed
- 1 tsp. Szechwan peppercorns
- 5-6 scallions – finely sliced white part, cut on the diagonal into ¼-inch pieces
- 1 red bell pepper, diced
- 1 pound of raw shrimp, shelled and deveined

For the sauce:

- 1 Tbsp. catsup
- 2 tsp. Chinese chili bean sauce
- 2 tsp. Chinese black vinegar or cider vinegar
- ½ tsp. salt
- ½ tsp. freshly ground black pepper
- 2 tsp. sugar
- 2 tsp. sesame oil

Combine the ginger, garlic cloves, Szechwan peppercorns and dried Chinese peppers in a Mini-chop and process on high until finely minced.

Heat a wok or large non-stick skillet over high heat. Add the oil, and when it is very hot and slightly smoking, add the minced mixture of ginger, garlic, peppercorns, and dried peppers, along with the white parts of the scallions.

Stir fry for 20 seconds, then add the shrimp. Stir fry the shrimp for about 1 minute.

Add the diced red bell pepper and the sauce ingredients and continue to stir fry for another 3 minutes over a high heat.

Spoon onto a warm platter, or bed of rice, or over [Pot Brown Noodle Pillows](#). Garnish with sliced scallions.

## Thai Grilled Steak Salad

Serves 1

Hot Thai Kitchen

For the Marinated Steak

- 8 oz. top or NY sirloin grilling steak, about 1-inch thick
- 1/4 tsp. ground black pepper
- 1 tsp. soy sauce
- 1 1/2 tsp. oyster sauce
- 3/4 tsp. sugar
- 1/2 Tbsp. water
- 2 tsp. neutral oil

For the Salad

- 2 Tbsp. uncooked jasmine or Thai glutinous rice
- 1 makrut lime leaf, optional – substitute lemongrass
- 2 tsp. fish sauce
- 2 Tbsp. water or unsalted chicken or beef stock
- 1 Tbsp. fresh lime juice
- 1/2 tsp. sugar
- 1/2 tsp. roasted chili flakes, or to taste
- 1 small stalk lemongrass, bottom half only, thinly sliced
- 3 Tbsp. thinly sliced shallots
- 1/2 cup mint leaves, loosely packed
- 1/2 cup chopped cilantro
- 2-3 leaves sawtooth coriander, chopped, optional
- Thai sticky rice, for serving

Combine all steak marinade ingredients and stir until the sugar is dissolved. Marinate for at least 2 hours, or overnight.

Grill the steak to medium-rare, letting it cook twice on each side.

While the steak rests, make the toasted rice powder by adding the rice and the makrut lime leaf, (if using), to a dry skillet (not the wok) and cook over high heat, stirring constantly until the rice has developed a dark brown color, or about 3-4 minutes. Cool slightly, then grind into a powder using a mortar and pestle or a coffee grinder.

Thinly slice the steak into bite-sized pieces, then add to a medium mixing bowl along with any of the collected steak juices. Add 1 tablespoon of the water, plus the fish sauce, lime juice, sugar, chili flakes, and the toasted rice powder; toss to mix well.

Add the lemongrass, shallots, mint, cilantro, and sawtooth coriander (if using) and toss to mix. Taste, and if the flavor feels a little too salty, add the remaining water or stock to dilute. Serve immediately with Thai sticky rice.

## Thai Style Cashew Chicken

Serves 2

Hot Thai Kitchen

- 14 oz. boneless skinless chicken
- 2 tsp. soy sauce
- 2 Tbsp. neutral oil
- 7-10 dried chilies, small to medium size
- 4 cloves garlic, chopped
- 1/2 onion, 1-inch diced
- 3/4 cup green bell pepper, 1-inch diced
- 1 1/4 cups mixed (red, orange and/or yellow) bell pepper, 1-inch diced
- 3/4 cup unsalted roasted or raw cashews, plus extra for sprinkles
- 2 green onions, halved lengthwise and cut in 1 1/2-inch pieces

### Sauce

- 1 Tbsp. oyster sauce
- 1 Tbsp. soy sauce
- 1 tsp. Golden Mountain sauce, (substitute more fish sauce)
- 1 tsp. fish sauce
- 1 1/2 tsp. sugar
- 1 1/2 Tbsp. Thai chili paste
- 1 tsp. toasted sesame oil

Roast the cashews in a 350°F oven until medium-dark brown.

Combine the chicken with soy sauce and mix well. If using chicken breast, add 1 1/2 Tbsp. of water in addition to the soy sauce. In either case let it sit for at least 15 minutes.

Combine all sauce ingredients in a small bowl.

If using dried chilies, add the oil to a wok and add the dried chilies; turn the heat on to low. Keep stirring the chilies until they puff and darken into a maroon color, about 1 minute. Remove with a mesh skimmer, leaving the oil behind, and place them onto a paper towel to drain.

In the same wok, turn the heat up to high. Once the oil is very hot, add the chicken and spread the pieces out into one layer as much as you can.

Allow the chicken to sear, undisturbed, for about 2 minutes or until the underside is nicely browned. Once browned, toss the chicken, and keep cooking, stirring frequently, until the chicken is completely cooked. Turn off the heat and remove the chicken from the pan, leaving all the oil behind.

Add the chopped garlic, then turn the heat on to medium. Stir the garlic until the smallest pieces turn golden, then add the onions and stir for about one minute.

Turn the heat up to high then add the bell peppers, the chicken, and the sauce mixture and toss until heated through and well mixed, about 1 minute.

Turn off the heat, then add the green onions and cashews and toss just until mixed. Plate and top with fried chilies and serve immediately with jasmine rice.

## Thai Style Green Curry Chicken

Serves 2-3

Hot Thai Kitchen

- 1 $\frac{3}{4}$  cup coconut milk, divided
- 4 Tbsp. green curry paste
- 2 Thai peppers, minced
- 1 cup chicken stock, unsalted
- 1 Lb. chicken breast, cut into bite-sized pieces.
- 1 Tbsp. palm sugar, finely chopped
- 1 $\frac{1}{2}$  - 2 Tbsp. fish sauce
- 3 - 4 kaffir lime leaves, roughly torn
- 1 $\frac{1}{2}$  cup bamboo shoots, canned
- 1 cup Thai basil
- 1 red bell pepper, julienned
- Jasmine rice for serving

Reduce  $\frac{3}{4}$  cup coconut milk until thick and coconut oil starts to separate from the coconut milk (if the oil doesn't separate after it has reduced until very thick, it's okay, just proceed with the recipe).

Add curry paste and minced Thai peppers and sauté, stirring constantly over medium heat for about 2 minutes until aromatic. If paste sticks to the bottom of the pan, you can deglaze with a little bit of the remaining coconut milk.

Add kaffir lime leaves, chicken stock, remaining 1 cup of coconut milk, palm sugar and 1 Tbsp. fish sauce. Bring to a simmer.

Add chicken breast and simmer until chicken is about 70% done.

Add bamboo shoots and red bell peppers and bring to a boil.

Once boiling, remove from heat. Taste and add more fish sauce and/or sugar as needed.

Stir in Thai basil

Serve with jasmine rice

### Thai Style Grilled Chicken

Serves 8

- 5 Tbsp. Thai or Vietnamese fish sauce (nam pla or nuoc mam)
- 1/4 cup light brown sugar
- 1/4 cup canned, unsweetened coconut milk\*
- 2 1/2 Tbsp. fresh lime juice
- 2 Tbsp. five-spice powder\*
- 2 Tbsp. soy sauce
- 1 Tbsp. crushed dried Asian chilies (about 8 small)
- 1 Tbsp. plus 1 tsp. curry powder
- Two 3-pound chickens quartered, rinsed, and patted dry
- 8 leaves butter lettuce
- 2 medium tomatoes, quartered
- 2 medium cucumbers, sliced 1/4 inch thick
- 1/2 red onion, sliced and separated into strips
- Amerasian Dipping Sauce (see another recipe)

\*Available at Asian markets

In a small bowl, mix the fish sauce, brown sugar, coconut milk, lime juice, five-spice powder, soy sauce, crushed chilies, and curry powder. Set aside for at least 2 hours.

Stir the marinade well. Place the chicken in a glass baking dish and coat thoroughly with the marinade. Transfer the chicken to 2 large, heavy Ziploc plastic bags. Pour in any extra marinade. Press out any air and zip the bags to close. Set aside to marinate at room temperature for 2 hours, then refrigerate for at least 24 hours or up to 2 days, turning the bags occasionally.

Light the grill. Cut the chicken wings off at the second joint or fasten the wing tips to the rib cages with metal skewers. The fire is ready when you can hold your hand 7 inches above the coals for at least 4 seconds. Grill the chicken, loony sides down, for 1 1/2 minutes, then turn and grill for ~1/2 minutes to seal in the juices. Turn the chicken again and grill for about 6 minutes, until the surface meat is firm. Turn and grill for 6 minutes vinegar. If the fire is too hot, the skin will char, so watch carefully and turn the chicken if necessary. Grill the chicken, turning occasionally, for 17 to 25 minutes longer. It is done as soon as the meat is white throughout, and the juices run clear when the meat is deeply pierced.

Alternatively, preheat the broiler. Broil the chicken for about 35 minutes, beginning skin-side up and turning every 10 minutes.

Serve the chicken on plates or a platter, garnished with the lettuce, tomatoes, cucumbers and red onion. Serve each person 1/4 cup of the dipping sauce in small dishes.



## Thai Style Red Curry Chicken

Serves 1-2

Hot Thai Kitchen

- 10 oz. (250 grams) boneless, skinless chicken thigh or breast, bite-sized pieces
- 1/2 - 2 tsp. fish sauce to taste
- 2-3 Tbsp. red curry paste (Mae Ploy brand)
- 1/2 cup coconut milk or chicken stock
- 1 Tbsp. palm sugar, finely chopped
- 1 cup sugar snap peas, or green beans cut on the bias
- 3 kaffir lime leaves, julienned
- 1/2 cup bamboo shoots
- 1/4 cup young brined green peppercorns, drained and rinsed (optional)
- 1/2 cup cherry tomatoes, halved, or red bell pepper
- 1 cup Thai basil

Combine chicken and 1/2 tsp. of the fish sauce in a small bowl; set aside.

In a wok or a large sauté pan, add 1-2 Tbsp. vegetable oil and red curry paste, sauté over medium heat for 1 minute until the curry paste starts to sizzle.

Deglaze with 1/4 cup coconut milk or stock and stir to combine.

Add sugar and stir to dissolve and continue to reduce.

Keep stirring until the mixture is thickened and oil starts bubbling around the edges of the curry paste.

Add chicken and stir until the pieces are well separated, then add the remaining coconut milk or stock. If using green beans, add them now. Stir until chicken is 80% done.

Once chicken is almost done, add kaffir lime leaves, bamboo shoots, young peppercorns, and sugar snap peas; toss just until chicken is done.

Stir in tomatoes or bell pepper just to heat them through, then turn off the heat and taste and adjust seasoning.

Stir in Thai basil and toss just to wilt.

Serve with jasmine rice.

## Thai Style Grilled Steak

Hot Thai Kitchen

### Marinade

- 1/2 tsp. black pepper, coarsely ground
- 2 cloves of garlic
- 2 Tbsp. soy sauce
- 2 Tbsp. oyster sauce
- 1 Tbsp. dark soy sauce
- 1 Tbsp. sugar
- 1 Tbsp. lime juice
- 2 Tbsp. vegetable oil

### Dipping Sauce

- 2 tsp. toasted rice powder
- 3 Tbsp. tamarind paste
- 1 1/2 Tbsp. fish sauce
- 1 1/2 Tbsp. lime juice
- 1 1/2 Tbsp. palm sugar, finely grated or finely chopped
- 1 1/2 Tbsp. finely sliced shallots
- Chili flakes, to taste
- 2 Tbsp. finely chopped green onion or shallots
- 2 Tbsp. finely chopped cilantro or mint

### Marinade

To make the marinade, grind the peppercorns with the garlic in a Cuisinart Mini-chop. Add the remaining ingredients and blend.

Pour the marinade over the beef and let it soak in for at least 3 hours, preferably overnight.

Grill the steak, then let rest at last 5 minutes before slicing.

### Dipping Sauce

To prepare the dipping sauce, toast whole rice kernels to a medium-dark brown in a hot pan stirring constantly, then set aside to cool. After the rice has cooled, grind it to the consistency of sand.

Mix all the dipping sauce ingredients together, adding the green herbs just before serving.

## Thai Style Shaking Beef

Serves 2-4

Charles Phan of Slanted Door in SFO

- 1½ to 2 pounds beef tenderloin (filet mignon), trimmed of excess fat and cut into 1-inch cubes
- 2 Tbsp. chopped garlic
- 2 Tbsp. sugar
- Salt and pepper
- 5 Tbsp. neutral oil, like corn or canola
- ¼ cup rice-wine vinegar
- ¼ cup rice or white wine
- 3 Tbsp. soy sauce
- 1 Tbsp. fish sauce
- 1 red onion, peeled and sliced thin
- 3 scallions, trimmed and cut in 1-inch lengths
- 2 Tbsp. butter
- 2 bunches watercress, washed and dried, or 1 head red leaf lettuce, washed, dried, and separated into leaves
- 2 limes, cut into wedges

Marinate meat with garlic, half the sugar, 1 teaspoon salt, ¼ teaspoon pepper and 1 tablespoon oil for about 2 hours. (Refrigerate if your kitchen is very warm.)

Meanwhile, combine vinegar, remaining sugar, wine, soy sauce and fish sauce. Taste, and add salt and pepper if necessary. Mix about 1 tablespoon salt and 1 teaspoon pepper in a small bowl.

Divide the meat into 2 portions and do the same with the onion and scallions.

Put a wok or a large skillet over maximum heat and add about 2 Tbsp. oil. When the oil smokes, add the meat in one layer. Let it sit until a brown crust forms and turn to brown the other side. Browning should take less than 5 minutes. Add half the onion and half the scallions, and cook, stirring, about 30 seconds. Add about half the vinegar mixture, and shake pan to release the beef, stirring if necessary. Add half the butter and shake pan until butter melts. Remove meat

Repeat as above with the second half of the meat, onion, and scallions.

Serve beef over rice, watercress or lettuce leaves, passing salt and pepper mixture and lime wedges at the table.

## Thai Style Shrimp with Chili Paste and Asparagus

Serves 2

Hot Thai Kitchen

### Stir Fry

- 1-2 Tbsp. vegetable oil
- 3-4 cloves garlic, chopped
- 2-3 Thai chilies, chopped
- 12 oz. peeled and deveined shrimp, medium sized
- 1 cup asparagus, bite-sized pieces
- 1/2 a small onion, thinly julienned
- 1/2 cup any mild red pepper such as bell pepper or spur chilies, julienned
- 1/2 cup Thai basil leaves
- 1/2 tsp. sugar\*
- Water as needed

### Sauce

- 2 Tbsp. Thai chili paste
- 1 Tbsp. soy sauce
- 1 Tbsp. oyster sauce
- 2 tsp. fish sauce
- 2 Tbsp. water or chicken stock

Combine all sauce ingredients together in a small bowl and stir to loosen the chili paste.

Heat oil in a wok over medium high heat, add garlic and chilies and stir until garlic starts to turn golden. Add shrimp and toss quickly just to mix with the garlic.

Add the sauce, sugar, asparagus, onion, and stir until the shrimp are almost done, then add the peppers and continue to toss until the shrimps are fully cooked.

If the sauce dries up, add a splash of water as needed.

Turn off the heat and stir in Thai basil, using the residual heat to wilt the basil.

Garnish with a little basil sprig if you like and serve immediately with jasmine rice.

## Thai Style Tacos

Hot Thai Kitchen

### Filling

- 1 lb. lean ground beef
- 4 oz. jar "Thai Kitchen" red curry paste
- 1/2 cup coconut milk
- 2 tsp. Fish sauce, to taste
- 1 tsp. sugar
- 1/3 cup diced water chestnuts

### Coconut Crema

- 1/3 cup coconut milk
- 1 1/2 tsp. cornstarch
- 2 Tbsp. water
- 1 tsp. lime juice
- A pinch of salt

### Thai Cabbage Slaw

- 2-3 Thai chilies, or to taste
- 1 tsp sugar (use palm sugar if you have it)
- 2 Tbsp. Fish sauce
- 2 Tbsp. Lime juice
- 2 tomatoes, diced
- 2 Tbsp. thinly sliced shallot
- 3 cups shredded red cabbage
- 1 green onion, chopped
- A few sprigs cilantro, chopped, plus extra for garnish
- 8 soft taco shells, hard or soft

### **For the filling**

Add coconut milk to a wok and bring to a boil over medium heat. Add red curry paste and stir to mix with the coconut milk, then keep cooking and stirring until very thick and the coconut oil will start to separate from the paste.

Add the ground pork and toss to mix with the curry paste, turning the heat up to medium high. Keep stirring until fully cooked.

Add sugar and water chestnuts and toss to mix. Then taste and add fish sauce as needed.

### **For the coconut "crema"**

Put coconut milk in a small pot.

Dissolve the cornstarch in the water. Then add about half of the dissolved cornstarch to the coconut milk. Turn the heat on high and stir constantly until it comes to a boil.

Once boiling, look to see if it needs to be thickened further (it will thicken a bit more once it cools down). If so, add more of the cornstarch slurry. You want it to still be easily pourable but thick enough that it won't run all over the place once you drizzle it on the taco. If you've added too much cornstarch, just add more coconut milk to thin it out.

Add salt and lime juice, then taste and adjust as needed. You want it to be just a bit tart (no more than sour cream or yogurt-level).

### **For the Thai slaw**

To make the dressing, pound chilies in a mortar until fine (or you can finely mince). Add the sugar and swirl with the pestle to help break down the chili skins even more.

Add fish sauce, lime juice, and stir to dissolve the sugar.

## Main Courses

Add shallots and tomatoes and stir to allow some of the tomato juices to mix in with the dressing. Set this aside until close to serving, don't toss it with the cabbage too far in advance.

When ready to use, pour the dressing over the cabbage and add chopped green onions and cilantro to taste. Taste and adjust seasoning as needed.

### **Assembly**

If using soft tacos, heat the tortillas on a dry frying pan until hot. Place filling on the shell, top with the slaw and drizzle with the coconut crema.

## Veal Stew with Lemon Zest and Mint

Serves 6

- 2½ lbs. trimmed boneless veal shoulder, cut into 2-inch pieces
- 1 tsp. salt
- ½ tsp. freshly ground pepper
- ¼ cup all-purpose flour
- 2 Tbsp. unsalted butter
- 3 Tbsp. olive oil
- 2½ cups chicken stock or canned broth
- 2 tsp. finely grated lemon zest
- ¼ cup fresh lemon juice (2 lemons)
- 1 bay leaf
- 1 lb. white pearl onions
- ½ cup heavy cream
- ½ cup chopped fresh mint leaves

Season the veal with the salt and pepper. Dredge the meat in the flour, shaking off the excess. In a large heavy skillet, melt the butter in 2 tablespoons of the olive oil over moderately high heat until foaming. Add half of the veal to the skillet and cook undisturbed for 5 minutes. Continue cooking, turning as necessary, until the pieces are well browned all over, 5 to 7 minutes longer. Transfer the browned veal to a large heavy casserole. Add the remaining 1 tablespoon oil to the skillet and repeat with the remaining veal.

Discard the fat from the skillet. Pour in 1 cup of the chicken stock and scrape the bottom of the pan with a wooden spoon to release all the browned bits. Pour this liquid into the casserole and add the lemon zest, lemon juice, bay leaf and the remaining 1½ cups chicken stock. Bring to a simmer over moderately high heat. Reduce the heat to low, cover and simmer for 1½ hours.

Meanwhile, bring a medium saucepan of salted water to a boil over high heat. Add the carrots and cook until tender, about 8 minutes. Remove with a slotted spoon and set aside in a large bowl. Add the pearl onions to the saucepan and boil for 2 minutes. Drain and let cool. Peel the skins, trim the root ends, and set the onions aside in a small bowl.

After 1¼ hours, add the cream and onions to the veal. Cook over moderate heat until the meat is tender, 20 to 30 minutes longer. (The recipe can be prepared to this point up to 3 days ahead. Let cool, cover, and refrigerate. Reheat before proceeding.)

Using a slotted spoon, transfer the meat and onions to the bowl with the carrots. Discard the bay leaf. Cook the sauce over moderately high heat until it reduces by half, about 10 minutes. Return the meat, onions and carrots to the casserole and cook, stirring occasionally, until warmed through, about 5 minutes. Stir in the mint just before serving.

## Veal Stew with Spring Vegetables and Herbs

Serves 4

- 1/2 pint pearl onions (about 20)
- 3 medium carrots, halved lengthwise and cut into 1-inch pieces
- 1/2 pound white turnips, peeled and cut into 1/2-inch wedges
- 1 cup fresh or thawed frozen peas
- 1/2 pound fresh spinach, large stems removed
- 2 1/2 Tbsp. unsalted butter, softened
- 1 Tbsp. olive oil
- Four 1-pound veal shanks
- Salt and freshly ground pepper
- 1 large leek, halved lengthwise and thinly sliced crosswise
- 1 large shallot, thinly sliced
- 1 cup dry white wine, preferably Sauvignon Blanc
- 2 sprigs fresh thyme plus 1/2 tsp. chopped leaves or 1/2 tsp. dried thyme
- 2 1/2 Tbsp. all-purpose flour
- 1/2 cup heavy or light cream
- 1/4 Lb. white mushrooms, thinly sliced
- 1 Tbsp. grainy mustard
- 2 Tbsp. finely chopped chives
- 2 Tbsp. coarsely chopped chervil or paisley

Bring a small saucepan of water to a boil. Add the pearl onions and blanch for 2 minutes to loosen the skins. Drain, rinse, and pop the onions out of the skins. Using a sharp knife, trim a thin sliver off the root end. Set aside.

Pour 1 inches of water into a large saucepan and insert a steamer basket. Bring the water to a boil over high heat. Add the carrots to the basket in an even layer, cover and steam until tender, about 7 minutes.

Transfer the carrots to a medium bowl and add the pearl onions to the steamer. Cover and steam until tender, about 5 minutes; add onions to the carrots.

Steam the turnips, covered, until tender, about 6 minutes. Add to the carrots and onions.

If necessary, add more water to the pan.

If using fresh peas, steam them, covered, until tender, about 3 minutes and add to the howl of vegetables.

Finally, steam the spinach covered, until just wilted, about 1 1/2 minutes.

Remove the steamer basket with the spinach and let cool slightly in the sink. Gently squeeze as much water as you can from the spinach, leaving the leaves intact if possible. Carefully pull the leaves to restore their shape and add them to the vegetables.



## Veal Stew with Spring Vegetables and Herbs

Continued . . . .

In a flameproof casserole or large Dutch oven, melt 1 tablespoon of the butter in the oil over high heat. Season the veal shanks with salt and pepper. Place in the casserole and cook until lightly browned, about 3 minutes per side.

Transfer the shanks to a large platter and reduce the heat to low. Add the leek and shallot to the casserole, cover and cook, stirring occasionally, until wilted, about 2 minutes. Add the wine, increase the heat to high and boil, scraping the brown bits from the bottom of the pan, until the liquid reduces by one-third, about 4 minutes. Add 4 cups of water, the thyme, and the veal shanks with any accumulated juices from the platter. Bring to a simmer, reduce the heat to low, cover and cook until the veal is very tender when pierced with a fork about 1½ hours. Do not let the liquid boil vigorously – it should remain at a simmer.

Transfer the veal shanks to a platter and let cool slightly. Skim any fat from the surface of the stew. Bring the liquid to a boil over high heat, and boil, skimming occasionally, until it reduces by one-third, about 5 minutes.

Meanwhile, in a small bowl, combine 1 tablespoon of the butter with the flour. Gradually whisk the butter-flour mixture into the boiling liquid and cook, whisking, until slightly thickened, 2 to 3 minutes. Reduce the heat to moderate and whisk in the cream. Set aside.

Remove the meat from the bones and discard the gristle and fat. Cut the meat into 1-inch pieces and add to the liquid. (The recipe can be prepared to this point up to 1 day ahead. Let the stew cool. Cover and refrigerate the veal and the vegetables separately.) Reheat the stew over low heat if necessary. Add all the cooked vegetables and the thawed peas and cook until heated through.

Meanwhile, in a small skillet, melt the remaining ½ tablespoon of butter over moderate heat. Add the mushrooms and cook, stirring frequently, until softened, about 2 minutes. Remove from the heat and stir in the mustard. Add to the stew and season with salt and pepper to taste, just before serving, stir in the chives and chervil.

### Vegetable Curry – Southern Indian Style

Serves 6

Can be made vegan by substituting vegetable stock for the chicken stock. Works well with Basmati rice. This looks more complicated and time consuming than it is. You can add cubed chicken at the end for more protein as desired.

- 2 Tbsp. canola oil
- 1 large yellow onion, finely diced
- 4 medium cloves garlic, minced
- 2-inch piece of fresh ginger, peeled and finely graded (ending with 1 Tbsp. )
- 1 Tbsp. ground coriander
- 1½ tsp. ground cumin
- ¾ tsp. ground turmeric
- ½ tsp. ground cayenne
- 1 Tbsp. tomato paste
- 2 cups low salt chicken or vegetable stock (might need a bit more)
- 1 cup light coconut milk (not the sweet stuff – look for Thai Kitchen brand or similar, not Coco Lopez)
- one 3-inch stick of cinnamon
- Sea or Kosher salt and freshly ground black pepper to taste
- 1 small cauliflower, broken into 1½ in florets (about 4 cups total)
- 1 Lb. sweet potatoes or yam, peeled and cut into 1-inch cubes (about 3 cups total)
- 2 medium tomatoes, coarsely chopped (about 1½ cups – canned is fine if you don't have fresh)
- 2 large carrots, peeled and cut into ½ inch thick rounds (about 1 cup)
- 4 ounces baby spinach (3-4 cups as desired)
- One 15½ ounce can chickpeas, drained and rinsed
- Juice of 2 limes (2-3 Tbsp. )
- 1 tsp. grated lime zest (peel the limes and chop the rind, then juice them)
- 2 Tbsp. chopped fresh cilantro

In a 5- or 6-quart soup pot or Dutch oven, heat the oil over medium-high heat. Add the onion and cook, stirring occasionally until beginning to brown (3-4 minutes). Don't burn the onion. Reduce the heat to medium (or medium-low) and cook until the onion is richly browned – 5-7 minutes more.

Add the garlic and ginger and cook, stirring for 1 minute to blend the flavors.

Add the coriander, cumin, turmeric, and cayenne, stir for 30 seconds to toast the spices.

Add the tomato paste and stir until well blended with the aromatics, about 1 minute.

## Vegetable Curry – Southern Indian Style

Continued . . . .

Add the broth, coconut milk, cinnamon stick, 1 teaspoon salt and  $\frac{1}{4}$  teaspoon ground pepper and bring to a boil. Reduce the heat to medium low and simmer for 10 minutes.

Add the cauliflower, sweet potatoes or yam, tomatoes, and carrots. Raise the heat to medium high and return to a boil. Then reduce the heat to medium low, cover and simmer until the vegetables are tender but firm (20 minutes). Discard the cinnamon stick.

Stir in the chickpeas, spinach, lime juice and zest, cook until the spinach has wilted (about 3 minutes more). Season to taste with salt.

Serve garnished with chopped cilantro. Rice on the side is a good accompaniment.

## White Beans in Herbed Tomato Sauce with Fresh Sausages

Saveur October 2000

- 1 lb. dried Zolfini or Cannellini beans
- 5 Tbsp. fruity extra-virgin olive oil
- Sprig Fresh Sage
- Sprig Fresh Rosemary
- 8 sweet Italian sausages
- 4 cloves garlic, crushed and peeled
- 3-4 canned Italian plum tomatoes, chopped
- Pinch dried red-pepper flakes
- 1 cup tomato purée
- Salt and freshly ground black pepper

Put beans in a large earthenware casserole, cover with cold water, and set aside to soak for at least 4 hours or overnight. Drain, then add, sage, rosemary, and 6 cups cold water, cover, and bring to a simmer over medium heat, about  $\frac{1}{2}$  hour. Season to taste with salt, reduce heat to medium-low, and simmer, stirring occasionally with a wooden spoon, until bean skins are tender, and interiors are soft, about 1-2 hours more. Reserve, and set aside  $\frac{1}{2}$  cup cooking liquid.

Heat 1 Tbsp. of the oil in a large, heavy-bottomed skillet over medium heat, and fry sausages until lightly browned, 3-4 minutes per side. Add reserved cooking liquid, remaining 4 Tbsp. oil, garlic, chopped tomatoes, and red-pepper flakes, and simmer, stirring occasionally, until slightly thickened, about 5 minutes.

Add reserved beans and tomato purée, and season to taste with salt and pepper. Continue to simmer, occasionally stirring gently, taking care not to break up the beans, until sausage is cooked, and sauce has thickened, about 15 minutes.

# Salads

## Arugula, Grape, and Almond Salad with Saba Vinaigrette

Makes 8-10 servings

- 1/2 pound seedless red or purple grapes
- 1 Tbsp. minced shallot
- 1 Tbsp. (or more) Sherry vinegar
- 1/4 tsp. kosher salt plus more for seasoning
- 1/4 cup extra-virgin olive oil
- 1 Tbsp. Saba or aged balsamic vinegar plus more for drizzling
- Freshly ground black pepper
- 1/2 pound arugula (about 8 cups)
- 1/4 pound Roncal, Manchego, or Pecorino cheese, shaved with a peeler
- 3/4 cup salted, roasted Marcona almonds, coarsely chopped

Finely chop 7 grapes: transfer to a small bowl. Cut remaining grapes in half; transfer to another small bowl and set aside.

Using a fork, mash chopped grapes in bowl into a purée. Stir in shallot, 1 tablespoon Sherry vinegar, and 1/4 teaspoon salt and let sit for 5 minutes.

Whisk in oil and 1 tablespoon Saba. Season vinaigrette to taste with salt, pepper, and more Sherry vinegar, if desired.

DO AHEAD: Vinaigrette and halved grapes can be prepared 8 hours ahead. Cover and chill vinaigrette and grapes separately. Bring vinaigrette to room temperature and whisk again before continuing.

Combine arugula and halved grapes in a large bowl, drizzle with vinaigrette and season with salt and pepper. Toss salad to coat.

Arrange salad on chilled dinner plates, dividing evenly.

Scatter cheese and almonds over.

Drizzle salads with more Saba.

## Arugula Salad with Figs, Walnuts, and Goat Cheese

Serves 2-3

Square One

### Ingredients

- 1/2 cup walnut halves

### Vinaigrette

- 1 1/2 tsp. minced shallots (1/2 Tbsp. )
- 3-4 Tbsp. extra virgin olive oil
- 1 Tbsp. white balsamic vinegar
- 1 tsp. honey
- 1/8 tsp. kosher salt or fine sea salt
- 1/8 tsp. freshly-ground black pepper
- 2 Tbsp. Dijon

### Fig Salad

- 4 large fresh figs (or 8 small)
- 5 cups baby arugula (5 oz package)
- 2 oz. goat cheese

### Toast the Walnuts

Preheat oven to 350 degrees F. Spread walnuts into a single layer on a small baking sheet. Roast for 5-10 minutes until fragrant and toasted, stirring halfway through. Let cool while you prepare the vinaigrette.

### Make the Vinaigrette

In a small bowl, stir together shallots, 1 tablespoon vinegar, honey, salt, and pepper. Slowly drizzle in walnut oil, whisking, until emulsified.

Taste the dressing and adjust acidity and salt.

### Assemble the Fig Salad

Cut stems from figs and slice in quarters if large and in half if small.

Toss baby arugula with the toasted walnuts and half of the vinaigrette. Arrange figs on the top of the salad and lightly drizzle each with a little of the remaining vinaigrette. Spoon dollops of goat cheese around the salad.

If desired, finish the salad with a few grinds of cracked black pepper and a few pinches of a medium-grind sea salt. Serve immediately.

## Baby Spinach Salad with Dates and Almonds

Jerusalem: A Cookbook by Yotam Ottolenghi

- 1 Tbsp. white wine vinegar
- 1/2 medium red onion, thinly sliced,
- 3 1/2 oz. pitted Medjool dates, quartered lengthwise
- 2 Tbsp. unsalted butter
- 2 Tbsp. olive oil
- 2 small pitas, roughly torn into 1 1/2-inch pieces
- 1/2 cup unsalted almonds, coarsely chopped
- 2 tsp. sumac
- 1/2 tsp. chili flakes
- 5 oz. baby spinach leaves
- 2 Tbsp. freshly squeezed lemon juice
- salt

Put the vinegar, onion, and dates in a small bowl. Add a pinch of salt and mix well with your hands. Leave to marinate for 20 minutes, then drain any residual vinegar and discard the vinegar.

Meanwhile, heat the butter and half of the olive oil in a medium frying pan over medium heat. Add the pita and almonds and cook for 4-6 minutes, stirring all the time until the pita is crunchy and golden brown. Remove from heat and mix in the sumac, chili flakes, and 1/4 teaspoon salt. Set aside to cool.

When you are ready to serve, toss the spinach leaves with the pita mix in a large mixing bowl. Add the dates and red onion, the remaining olive oil, the lemon juice, and another pinch of salt. Taste for seasoning and serve immediately.



## Cabbage Salad With Fried Almonds

Serves 4 as a starter

NYTimes Cooking

- ½ head green cabbage, tough outer leaves discarded (about 1 pound)
- Salt and black pepper
- 2 scallions, thinly sliced
- ¼ cup picked dill
- 3 Tbsp. lemon juice (from 1 small lemon), or more to taste
- 1 small garlic clove, finely grated
- ½ tsp. granulated sugar, or more to taste
- 3 Tbsp. olive oil
- ¼ cup chopped raw almonds
- 1 Tbsp. sesame seeds

Cut cabbage half in half again through the core, then cut out and discard the core and any very tough ribs. Separate the leaves and tear or cut them into 2- or 3-inch pieces. In a large bowl, toss cabbage and 1 teaspoon salt with your hands until salt dissolves and the cabbage begins to feel wet, about 2 minutes. Scrunch the leaves, firmly squeezing and massaging until they're very tender and juicy, another 1 to 2 minutes. The leaves will appear glossy and slightly translucent. Pour out any liquid.

Add scallions, dill, lemon juice, garlic, sugar, 2 tablespoons olive oil and freshly ground black pepper to taste; toss thoroughly to combine. Taste and adjust salt, pepper, lemon juice and sugar if you'd like, then transfer to a serving dish and set aside.

Heat remaining 1 tablespoon olive oil in a medium skillet over medium. Add almonds and stir until light gold, about 2 minutes. Add sesame seeds and continue to stir until toasted, about 30 seconds. Season with a generous pinch of salt, spoon the mixture over the salad and serve.

## Caesar Salad

Serves 4

David P. Best

This recipe uses my preferred Caesar Salad Dressing that does not have raw egg.

### Dressing:

- 2 garlic cloves
- 3 anchovy fillets
- 4 Tbsp. freshly squeezed lemon juice, from two lemons
- $\frac{3}{4}$  cup extra-virgin olive oil
- 1 tsp. whole grain prepared mustard
- 1 Tbsp. honey
- $\frac{1}{2}$  tsp. salt or to taste
- $\frac{1}{4}$  tsp. freshly ground black pepper

### Croutons:

- One loaf of day-old baguette
- 3 Tbsp. extra-virgin olive oil
- Pinch of cayenne pepper

### Salad:

- 2 heads of romaine lettuce
- $\frac{3}{4}$  cup grated Parmigiano-Reggiano

Start by making the croutons. Slice off the bottom tough crust of the baguette and discard. Slice the remaining baguette the long direction into 2-3 layers. Then slice down through the layers to form long strings of the bread that are roughly  $\frac{3}{4}$ -inch wide. Finally, crosscut the long strings of the bread into chunks that end up approximately  $\frac{3}{4}$ -inch square.

Heat the olive oil in a large skillet over medium heat. Add the baguette cubes and stir or shake to distribute the olive oil over all the bread. Bring the heat to its lowest setting, and let the squares of the baguette sizzle, shaking, and stirring for about 15-20 minutes until they are crispy, but not burned. Keep an eye on the bread while it is cooking. Finally, sprinkle the baguette cubes with the cayenne pepper and stir to distribute throughout the croutons.

While the croutons are simmering, make the Caesar dressing. Using a small Cuisinart (4 cup is the ideal size), pulverize the garlic and anchovy fillets in the juice of half a lemon until it forms a thick paste. Add the remaining lemon juice, the olive oil, mustard, honey, salt, and pepper, and process this for 10-15 seconds in the Cuisinart to fully emulsify the dressing into a creamy consistency that will hold together for about 15 minutes before it separates. This is what I use to emulsify the dressing - nothing else will do the job as well.



Remove the top 2-inches of the dark green romaine lettuce leaves – this part of the lettuce is bitter. Separate all the lettuce leaves and wash twice in cold water with a salad spinner. Place the romaine in a large salad bowl, pour on the Caesar dressing, and toss. Sprinkle on  $\frac{1}{2}$ -cup of the Parmigiano-Reggiano and toss again.

Divide the tossed salad onto four serving plates. Sprinkle each with the remaining Parmigiano-Reggiano and top each plate with the croutons. Chunky pink Himalayan salt sprinkled lightly on the plates will add texture and increase the visual appeal as the plates go to the table.

## Canlis Salad Recipe

### Salad ingredients

- 1 large head of Romaine
- 12 cherry tomatoes, halved
- 1/2 cup chopped green onion
- 1 cup freshly grated Romano cheese
- 1 cup rendered chopped bacon
- 3/4 cup chopped fresh mint
- 1 Tbsp. freshly chopped oregano

### Dressing ingredients

- 1/2 cup olive oil
- 1/4 cup lemon juice
- 1/2 tsp. fresh ground pepper
- 1 coddled egg
- 1 cup croutons

Place your tomatoes into the bowl. Wash Romaine, then slice into 1-inch squares and add them into the bowl as well. Then add your green onions, cheese, bacon, oregano, and mint.

To make the dressing put the pepper, lemon juice, and coddled egg into a bowl and whip vigorously. Then slowly add in the olive oil, whipping constantly and tasting as you go.

Pour dressing over your salad and toss. Add in croutons and toss again. Top with a sprinkle of Romano cheese and mint. Add salt and pepper to taste.

## Celery Root with Apples, Walnuts, and Blue Cheese

Serves 4 as a first course

from December 2006 Food & Wine

Make this salad hours or a day ahead of serving. If using a lot of greens, make extra dressing to toss with greens just before serving.

- 3 Tbsp. coarsely chopped roasted walnuts, more to taste
- 4 tsp. cider vinegar
- 1/2 Tbsp. minced shallot
- 1 tsp. Dijon mustard
- Salt and freshly ground pepper
- 2 Tbsp. extra-virgin olive oil
- 1/3 cup crumbled blue cheese, or more to taste (stilton preferred)
- 1 small celery root (about 1/2 lb.), peeled and cut into 1/4-inch dice
- 1 large crisp tart/sweet apple peeled, cored, and cut into 1/4-inch dice – Newton Pippin, Spitzenburg, or Braeburn are good choices in the fall
- watercress or baby greens (optional plate garnish)

Whisk the vinegar with the shallot, mustard, and a generous pinch each of salt and pepper; let stand for at least 10 minutes. Then whisk in the olive oil and about 1/4 (1 1/2 tablespoons) of the blue cheese.

Place the cubed apples and celery root in a large bowl and add enough dressing to coat generously. Add salt and pepper liberally but gradually until the mixture is bright and the flavorful. (Salad needs a lot of salt and pepper.) Store salad and remaining dressing separately in the fridge several hours or a day ahead to allow flavors to merge. The apple and celery root remain crisp and white.

Bring the salad and remaining dressing to cool room temperature before serving. Add the chopped nuts and remaining blue cheese, mix well, and adjust salt and pepper as needed. If the salad isn't bright/acid enough, add a squeeze of lemon juice or a few drops more vinegar.

Serve as a side or salad first course (optionally with baby greens or watercress).

Barb's note: Every time I make this recipe I must fiddle with the balance of vinegar, salt, and pepper. The tartness of the apple and saltiness of the cheese shift what amounts are needed. Even the celery root, which can be bland to assertive, affects the overall flavor balance. The salad also benefits from sitting partially dressed at least several hours or overnight in the fridge.

## Charred Romaine Salad with Toasted Walnuts and Lemon-Parmesan Dressing

Serves 1

- 2 heads of romaine lettuce, split lengthwise and washed
- $\frac{1}{3}$  cup olive oil
- $\frac{1}{2}$  cup grated Parmesan cheese
- $\frac{1}{2}$  tsp. Dijon prepared mustard
- Juice of  $\frac{1}{2}$  Lemon
- Salt & pepper to taste

Set the broiler to high.

Cut romaine head in half lengthwise, wash thoroughly, and drain.

Toast the walnuts in a skillet, cool, and coarsely chop.

To make the dressing, combine  $\frac{1}{4}$  cup olive oil with  $\frac{1}{2}$  tsp of Dijon mustard,  $\frac{1}{4}$  cup grated parmesan cheese, juice of  $\frac{1}{2}$  a lemon, some salt, and pepper.

Drizzle the romaine heads with the remaining olive oil, sprinkle with salt and pepper.

Broil romaine till lightly charred on top.

To serve, plate the toasted romaine heads, drizzle on the dressing, add the chopped toasted walnuts, salt and pepper to taste, and serve with the additional grated parmesan cheese.

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## Citrus Vinaigrette ala Masa's

- $\frac{1}{4}$  cup fresh orange juice
- $\frac{1}{4}$  cup pineapple juice
- $\frac{1}{4}$  cup lemon juice
- 2 cups extra-virgin olive oil
- $\frac{1}{3}$  cup white truffle oil
- 1 Tbsp. port
- 2 slices truffle
- $\frac{1}{2}$  cup sherry vinegar
- 1 Tbsp. honey

Reduce each juice separately for richer flavor. Reduce until there is about  $\frac{1}{2}$  of liquid remaining.

Combine juices in a bowl and whisk in the vinegar, honey, truffle oil and slowly whisk in olive oil.

Add salt and white pepper to taste.

## Endive Pear and Stilton Salad

Serves 4

For dressing:

- 1 shallot
- 1 whole star anise
- $\frac{1}{3}$  cup vegetable oil
- 3 Tbsp. fresh orange juice
- 1 tsp. Port

For Salad

- 2 firm ripe pears (preferably Bosc)
- 4 Belgian endives
- 5 ounces Stilton cheese, crumbled (about 1 cup)

Garnish: chopped fresh parsley leaves or fresh chervil sprigs

Make dressing:

Chop shallot and crush star anise. In a blender blend shallot, oil, orange juice, and Port until emulsified. Transfer mixture to a small bowl or jar and add star anise and salt and pepper to taste. Chill dressing, covered, at least 4 hours and up to 1 day. Pour dressing through a sieve into a bowl and discard solids. Whisk dressing until combined well.

Make salad:

Preheat oven to 400°. and line a baking sheet with parchment paper. Halve and core pears. Cut pears lengthwise into  $\frac{1}{4}$ -inch thick slices and arrange in one layer on baking sheet. Roast pears in middle of oven until pale golden, about 10 minutes, and cool on baking sheet.

Separate endive leaves, and, if desired, cut leaves crosswise into  $\frac{1}{2}$  inch thick pieces. On a platter or 4 salad plates arrange pears, endive leaves, and Stilton and drizzle dressing on top. Garnish salad with parsley or chervil.

## Endive Salad with Pears and Pumpkin Seeds

Serves 6

Food & Wine magazine November 2015

### Vinaigrette

- 3 Tbsp. red wine vinegar
- 1 Tbsp. fresh lemon juice
- 2 tsp. Dijon mustard
- 2 tsp. honey
- 1/2 cup extra-virgin olive oil
- Kosher salt

### Salad

- 1 Tbsp. extra-virgin olive oil
- 1/2 cup pumpkin seeds
- Kosher salt
- 2 Belgian endives (1 lb.), cored and sliced 1-inch thick
- 1 head frisée (8 oz.) cored, discard dark green leaves, white & light leaves chopped into 2-inch pieces
- 1 large red d'Anjou pear, cored, quartered, and thinly sliced
- 3 scallions, thinly sliced on the diagonal

Make the vinaigrette by combining the vinegar, lemon juice, mustard, and honey, emulsify with the olive oil and season with salt to taste.

Using a small skillet, toast the pumpkin seeds in light olive oil over moderate heat stirring until golden – about 2-3 minutes. Transfer to a paper towel to drain and season with salt

In a large bowl, toss the endives, frisée, pear and scallions with half of the vinaigrette, and season with salt.

Transfer the salad to plates and top with the pumpkin seeds.

Serve the remaining vinaigrette on the side

### Fresh Corn Cilantro Salad

Yield: 8 servings (serving size:  $\frac{3}{4}$  cup).

- 5 cups fresh corn kernels (about 10 ears)
- $1\frac{1}{2}$  cups finely chopped onion
- $1\frac{1}{2}$  cups chopped red bell pepper
- 1 Tbsp. minced peeled fresh ginger
- 4 garlic cloves, minced
- Olive oil-flavored cooking spray
- $\frac{2}{3}$  cup chopped fresh cilantro
- $\frac{1}{4}$  cup red wine vinegar
- 2 Tbsp. minced shallots
- 1 Tbsp. minced seeded Jalapeño pepper
- 4 tsp. extra-virgin olive oil
- $\frac{1}{4}$  tsp. salt
- $\frac{1}{4}$  tsp. black pepper

Combine the first 5 ingredients. Heat a large nonstick skillet coated with cooking spray over medium-high heat until hot. Add corn mixture, and sauté 8 minutes or until corn begins to brown.

Combine the chopped cilantro and the remaining ingredients in a jar; cover the jar tightly and shake the cilantro mixture vigorously. Combine the corn mixture and the cilantro mixture, cover salad, and chill.

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### Kale Salad for Millennials with Sesame Dressing

Serves 2-3

Food & Wine Magazine

- 2 Tbsp. rice wine vinegar
- 2 Tbsp. soy sauce
- 2 Tbsp. toasted sesame oil
- 2 Tbsp. creamy peanut butter
- 1 Tbsp. honey
- 1 Tbsp. chili-garlic sauce
- 1 bunch of kale, rinsed and dried, ribs and stems removed, leaves thinly sliced crosswise
- $\frac{1}{2}$  red bell pepper, stemmed, seeded and thinly sliced
- 1 carrot, peeled and thinly sliced, julienned, or grated
- $\frac{1}{2}$  small shallot, thinly sliced
- 1 Tbsp. toasted sesame seeds

In a small bowl, whisk together the vinegar, soy sauce, sesame oil, peanut butter, honey and chili garlic sauce for the dressing. Set aside.

In a large bowl, toss the kale with bell pepper, carrots, shallot, and enough dressing to coat. Top with sesame seeds and serve.



## Lobster Salad on Bed of Potato with Truffle Vinaigrette

### Dressing

- $\frac{3}{4}$  cup extra-virgin olive oil
- 3 Tbsp. sherry vinegar
- $\frac{1}{2}$  cup truffle oil
- $\frac{1}{8}$  cup truffle juice
- 1 Tbsp. truffle peelings
- salt and pepper to taste

### Potatoes

- Medium-sized red potatoes
- 3 leeks
- 1 lb. chicken lobster
- 1 shallot
- chives
- lobster caviar

### Potatoes

Peel potatoes into cylindrical shape. Put potatoes into boiling water and cook for 10 minutes. (Optional: cook with saffron in water for color). Slice potatoes into medallions and place in bowl with  $\frac{1}{2}$  diced shallot, 1 tablespoon chives and 3 tablespoons of dressing.

### Lobster

Tie lobster tail to wood stick before dropping into water to maintain nice medallion shape. Cook lobster for  $1\frac{1}{2}$  minutes. Set aside and allow to cool. Remove from stick and cut into medallions. Place sliced lobster into aluminum bowl with dressing and put in bain-marie to warm.

### Leeks

Cut leeks lengthwise, soak in cold water, clean and towel dry. Julienne leeks and drop into hot oil ( $350^{\circ}$ ). Move constantly to avoid clumping. Cook six minutes, remove from oil with slatted spoon and place on a towel to drain oil and cool. Salt leeks when they become crispy.

### Presentation

Place a circle of sliced potatoes in center of plate. Place lobster medallions on top of potatoes and lightly coat with vinaigrette. Place a dollop of leeks on top. Garnish plate with dots of truffle oil, lobster caviar and chives.

## Moroccan Orange, Romaine, Walnut, and Watercress Salad

Serves 6

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### Citrus Cinnamon Vinaigrette

- 7 tsp. fresh lemon juice
- 3 Tbsp. fresh orange juice
- 1/2 tsp. cinnamon
- 2 tsp. grated orange zest
- 1 tsp. grated lemon zest
- 1 Tbsp. confectioner's sugar
- 1/2 tsp. salt
- 3/4 cup mild olive oil

### Salad Ingredients

- 3 oranges
- 3 heads romaine lettuce, torn into 2" pieces
- 1 large bunch of watercress, stems trimmed
- 1/2 cup toasted walnuts, coarsely chopped

For their vinaigrette, whisk together all the ingredients in a small bowl.

Cut off both ends of the oranges, and then cut off the peel and all the bitter white pith cut between the membrane and flesh to remove the orange segments.

To serve, toss the romaine, watercress, and walnuts with most of the vinaigrette and divide among six salad plates. Place the orange segments on top and drizzle with remaining vinaigrette.

## Provençal Pepper Chicken Salad

Makes 4 servings

- Four 4-ounce skinned, boned chicken breast halves
- 1 tsp. dried Herbes de Provence\*
- 1/4 tsp. salt
- 1/4 tsp. black pepper
- 2 garlic cloves, minced
- Olive oil-flavored cooking spray
- 3/4 cup chopped green onions
- 1 (1 x 1/4-inch) julienne-cut green bell pepper
- 1 (1 x 1/4-inch) julienne-cut red bell pepper
- 1 (1 x 1/4-inch) julienne-cut yellow bell pepper
- 1/4 cup sun-dried tomato sprinkles
- 1/4 cup balsamic vinegar
- 1 Tbsp. extra-virgin olive oil
- 2 garlic cloves, minced
- 6 cups gourmet salad greens
- 1/4 cup niçoise olives

Place each chicken breast half between 2 sheets of heavy-duty plastic wrap. Flatten each breast half to 1/2-inch thickness using a meat mallet or rolling pin. Combine Herbes de Provence, salt, pepper, and 2 garlic cloves, and rub mixture over both sides of chicken.

Place a large nonstick skillet coated with cooking spray over medium-high heat until hot. Add chicken; cook 3 minutes on each side or until done. Remove from skillet. Recoat skillet with cooking spray. Add onions and bell peppers, and sauté 5 minutes or until tender.

Combine tomato sprinkles, vinegar, oil, and 2 garlic cloves; stir well with a whisk. Place 1/2 cups salad greens on each of 4 plates; top each serving with a sliced chicken breast half and 1/2 cup bell pepper mixture. Drizzle 2 tablespoons vinegar mixture over each salad; top each with about 1 tablespoon olives.

\* A good substitute is a 1/4 teaspoon each dried basil, rosemary, and thyme.

## Roasted Butternut Squash with Coriander Vinaigrette

Food & Wine magazine November 2015

The quantity of butternut squash varies with the number of people and whether this will be a starter salad course or a side dish. Use your own judgment on quantity

- 1 butternut squash, peeled, cored, and cut into 1-inch cubes
- Olive oil
- Salt
- Pepper

For the Vinaigrette

- 1½ Tbsp. crushed coriander seeds
- 6 Tbsp. white wine vinegar
- one finely chopped shallot
- 2 minced cloves of garlic
- ½ cup chopped cilantro
- ¾ cup olive oil

Toss the butternut squash cubes in olive oil, salt, and pepper lightly, and roast at 425° for 20 minutes.

Toast the coriander seed in a skillet for approximately 2 minutes until very fragrant

Vigorously mix the coriander seeds with the vinegar, shallot, garlic, and olive oil and cilantro to make the dressing. Add salt and pepper to taste

Toss the butternut squash in the vinaigrette and add optional other ingredients in combinations shown in the variations below.

Variations: Combine the butternut squash with the collection of ingredients listed below in groups.

Black kale, Spanish Manchego cheese, roasted beets, corn nuts

Baby mustard greens, Cabrales cheese, pomegranate seeds, candied pecans

Frisée, crispy bacon, dates, toasted pumpkin seeds

Feta cheese, chickpeas, roasted fennel, lemon zest

Avocado, roasted Poblano peppers, apple slices, watercress

## Sautéed Scallops on a bed of Green Lentil Salad and Potato Gaufrette

Serves 6

### Vinaigrette

- 1/2 cup extra-virgin olive oil
- 1/4 cup truffle oil
- 3 Tbsp. balsamic vinegar
- Salt and pepper to taste

### Lentils

- 1 cup small green lentils
- 1 small onion
- 1 piece of celery
- 1 clove garlic
- veal stock
- 1/2 Tbsp. tomato paste
- 1 tomato peeled, seeded, and diced
- 1 slice orange peel chopped
- 1 carrot
- 3 cloves
- Italian parsley
- chicken stock
- 1 large potato
- pinch ground cumin
- chervil
- 1 slice lemon peel chopped

Soak the lentils in cold water for twenty minutes. Drain the lentils and place in a stock pot with one-half of the carrot, tomato paste, one clove garlic and one small onion stuck with the three cloves. Add equal parts of the chicken stock and veal stock to the lentils so they are covered by at least one inch. Cook for 40 minutes. Remove the onion, carrot, and garlic. Dice the celery and half of carrot in pieces the size the lentils and cook in boiling water until al dente. Add the cooked celery, carrot, cumin, lemon, and orange to the lentils. Lightly coat the lentils with the vinaigrette. Add salt, pepper and finely chopped parsley to taste. Keep warm in bain-marie.

Use mandolin to slice potatoes as thin as possible. Fry potatoes slowly in oil until the potato is getting crispy, remove the potato from the pan and wrap it around a cylindrical mold to create an arch.

### Presentation

Make a small bed of lentils in the center of dinner plate and place grilled or sautéed scallop on top. One edge of the potato will sit under the scallop then curve up and around to top the scallop. Place a small dollop of tomato brunoise on top of the scallop and place one piece of chervil on top. Drizzle some of the remaining vinaigrette around the plate.

## Shrimp and Vegetable Salad with Ginger-Orange Dressing

Serves four

You can use basil instead of cilantro (or a combination of both) or add a teaspoon of curry powder to the dressing for a slightly more exotic flavor. If you can't find mizuna, use mesclun. Thai sweet-hot chili sauce is sold in many grocery stores (look for A Taste of Thai brand).

- 1/2 lb. mizuna, washed and dried
- 1/2 cup plus 2 lbs. vegetable oil
- 2 cloves garlic, chopped
- 2 tsp. chopped fresh ginger
- 1/2 red onion, thinly sliced
- 1 cup sliced shiitake mushroom caps (6 medium)
- 1 small red bell pepper cored, seeded, and julienned
- 1/4 lb. snow peas, cut in half if large
- 24 jumbo shrimp, peeled and deveined
- 2 Tbsp. rice vinegar
- Juice and grated zest of 1 orange
- 1 Tbsp. Thai sweet-hot chili sauce
- 1 tsp. chopped fresh cilantro
- 2 tsp. soy sauce

Divide the mizuna among four large serving plates or shallow bowls. Set aside.

In a large sauté pan, heat 2 tablespoons of the oil over high heat. Add the garlic and ginger; sauté lightly, about 15 seconds.

Add the onion, shiitake, red pepper, and snow peas and sauté about 3 min.

Add the peeled shrimp and sauté just until the shrimp begins to turn pink, about 2 min.

Add the vinegar, orange juice, and zest, and turn off the heat.

Add the remaining 1/3 cup oil, the chili sauce, cilantro, and soy sauce; stir to combine.

With a slotted spoon, distribute the shrimp and vegetables over the mizuna.

Drizzle the dressing over each salad and serve immediately.

## Warm Lobster Salad with Citrus Vinaigrette ala Masa's

Serves 6 people

Julian Sorreno of Masa's

- Citrus Vinaigrette ala Masa's – see other recipe
- 3 artichokes (cooked, cleaned and sliced – optional)
- 6 one-pound lobsters
- 1 head baby-leaf romaine
- 1 head red oak Lettuce
- 1 head Belgian endive
- 1 bunch frisse lettuce

Tie the tail of the whole lobster to a small flat wooden brace to ensure the tail is straight when cooked.

Drop lobsters into boiling water for 90 seconds, remove from water and allow to cool.

Remove all meat from the claws and body of the lobsters, making sure to carefully remove tail in one whole piece, slice the tail in 1/2-inch medallions.

Put lobster meat in a saucepan and add vinaigrette to marinate for five minutes.

Before placing lobster on the plate return the medallions to sauté pan containing warmed vinaigrette just long enough to warm the medallions.

### Salad Presentation

Pass the lettuce lightly through vinaigrette.

Place baby romaine lettuce leaves in the shape of a frown on the top of the plate. Place the red oak leaf in the center of the crescent. Place the frisse on top center of crescent. Place sliced artichoke heart under the lobster, with the medallions trailing down from the red oak.

Place one claw on each side of the tail. Fan the endive at the end of medallion chain to represent the tail.

## White Beans and Arugula on a Bed of Prosciutto

Serves 3 to 4

- 1 cup dried cannellini beans
- 1 sprig dried or fresh rosemary
- 3 Tbsp. finely chopped red onion
- 2 Tbsp. extra-virgin olive oil
- 1/4 tsp. crushed garlic
- 1/4 tsp. grated lemon rind
- 1 bunch Arugula, washed, dried, and stemmed
- Juice of 1/2 lemon
- 1 Tbsp. finely chopped parsley
- Salt and freshly ground pepper
- 8 paper-thin slices imported prosciutto
- Extra-virgin olive oil
- A small chunk of Parmigiano-Reggiano
- 1 lemon, quartered

Pick over the beans, rinse, and soak 24 hours in water to cover. (Keep refrigerated during this time.)

Drain the beans and cover with fresh water. Add the rosemary and bring to a boil. Cook, covered, over medium low heat until beans are tender, about 45 minutes. Remove from the heat; allow to cool in the cooking liquid.

In a medium skillet, gently fry the onion in 2 tablespoons of the olive oil until soft. Add the garlic, lemon rind, drained beans and 1/4 cup of the cooking liquor. Cover and cook 5 minutes over medium low heat.

Finely shred a small handful of the Arugula and add to the beans along with the lemon juice, parsley and salt and pepper to taste. Stir gently to mix and set aside until ready to serve.

To serve, lay two slices of prosciutto on each of four individual serving plates. Season with freshly ground black pepper. Heap a spoonful of beans and greens on top. Shred the remaining Arugula and scatter over the beans. Season with a drizzle of olive oil and a sprinkling of black pepper.

Use a vegetable peeler to place 5 or 6 shaving of the Parmigiano-Reggiano on top of each serving.

Garnish with lemon wedges and serve at once with a cruet of extra-virgin olive oil.



## Wild Rice Spiced Shrimp Salad

Serves 10.

- 2 cups wild rice, rinsed and drained
- 5½ cups water
- 5 Tbsp. white-wine vinegar
- ½ cup vegetable oil
- 1 bay leaf
- 1 tsp. black peppercorns
- 3 cloves
- 1 tsp. coriander seeds
- 2 tsp. salt
- 1½ pounds medium shrimp (about 32), shelled and deveined
- 1 small red bell pepper, chopped fine
- 1 small yellow bell pepper, chopped fine
- ½ cup minced fresh parsley leaves plus parsley sprigs for garnish

In a large heavy saucepan combine the wild rice, the water, and salt to taste and simmer the wild rice, covered, for 45 to 50 minutes, or until it is tender, and all the water is absorbed. In a bowl whisk together 1 tablespoon of the vinegar and 2 tablespoons of the oil, fluff the wild rice with a fork, and toss it with the vinegar mixture. Let the wild rice mixture cool. The wild rice mixture may be made 2 days in advance and kept covered and chilled.

In a large saucepan combine the bay leaf, the peppercorns, the cloves, the coriander seeds, and the salt with enough water to cover the shrimp by 1 inch, bring the mixture to a boil, and boil it for 5 minutes. Stir in the shrimp, cook them over high heat, stirring occasionally, for 3 minutes, or until they are just cooked through, and drain the shrimp mixture well. In a bowl whisk together the remaining 4 tablespoons vinegar and salt and pepper to taste, add the remaining 6 tablespoons oil in a stream, whisking, and whisk the dressing until it is emulsified. Stir in the shrimp mixture and let it marinate, covered and chilled, for at least 6 hours or overnight.

Reserve 10 shrimp for garnish, cut the remaining shrimp into ½-inch pieces, and strain the dressing through a sieve into a small bowl, discarding the spices. In a bowl stir together the cut shrimp, the wild rice mixture, the bell peppers, the minced parsley, and ½ cup of the dressing, divide the salad among 10 plates, and garnish each serving with 1 of the reserved shrimps and a parsley sprig.



# Side Dish & Vegetables

### Baked Polenta

Barb Slaughter

- 2 cups chicken stock
- 2 cups water
- 1 tsp. salt
- 1<sup>1</sup>/<sub>3</sub> cups polenta
- about 1 Tbsp. olive oil

Preheat the oven to 425°. Lightly oil an 8-by-11-inch or 9-by-13-inch baking pan or dish. Non-stick works better (I normally use a 9 x 13-inch, non-stick quarter-sheet pan – the polenta is prone to sticking.)

In a medium saucepan, bring the chicken stock and water to a boil. Slowly add the 1 teaspoon salt. Gradually whisk in the cornmeal until smooth. Cook over moderate heat (bubbling slowly), stirring until thickened, about 7-10 minutes.

Pour the polenta into the baking pan, smoothing the top and spreading to the edges. Brush the top evenly with about 1 tablespoon olive oil. Bake for about 75 minutes, until the top and bottom are golden-brown and crusty.

Cool the polenta for a few minutes, then slide the whole rectangle out of the pan and onto to a baking rack to cool further. Cut into desired serving sizes just before serving

Good warm or at room temperature. Best served within a few hours of baking. May be refrigerated, brought back to room temperature, then reheated for about 5 minutes at 375°.

## Braised Winter Vegetables

Serves 4-6

- 8 Brussels sprouts
- 3 Tbsp. unsalted butter
- 1 Tbsp. very good olive oil
- 2 leeks, white part only, sliced
- 8 Cremini mushrooms, stemmed, caps quartered
- Coarse sea salt
- 2 medium Jerusalem artichokes, scrubbed, halved, and thinly sliced
- 1 medium carrot, peeled, halved lengthwise and very thinly sliced
- 1 cup peeled celery root cut into 2-inch julienne
- 1 small turnip, quartered and thinly sliced
- 1/2 tsp. herbs de Provence
- Freshly ground black pepper to taste
- 1/4 cup chicken stock

Trim the tough ends off the Brussels sprouts and blanch the sprouts in boiling salted water for 1 minute. Cool, then cut in half and cut out tough core. Cut in half again vertically.

Heat butter and oil in a large, deep, heavy saucepan over medium heat. Add leeks and mushrooms, sprinkle with a little sea salt and cook, stirring constantly, for 1 minute.

Add remaining vegetables, including the Brussels sprouts, salt again and cook until completely coated with butter and oil.

Sprinkle with the Herbes de Provence and season with pepper to taste. Add the stock, cover and simmer 8 to 10 minutes. The vegetables should be a mix of just crunchy and just tender. Serve immediately.

## Caramelized Fall Vegetables with Dijon Butter

Serves 12

Food & Wine magazine November 2015

Carrots, fennel, and beets get a double dose of mustard butter: first, to bake in the flavor before roasting, and again at the very end, for a rich, pungent finish.

- 1 stick unsalted butter, at room temperature
- 3 Tbsp. Dijon mustard
- 1 Tbsp. coriander seeds, crushed in a mortar
- Kosher salt and pepper
- 1½ lbs. carrots, scrubbed and halved lengthwise
- 3 fennel bulbs (1½ lbs.), cut into 1-inch-thick wedges
- 1½ lbs. beets, peeled and cut into 1-inch-thick wedges
- 2 Tbsp. chopped dill

Preheat the oven to 425°.

In a bowl, mix 6 tablespoons of the butter with 2 tablespoons of the mustard and the coriander. Season with salt and pepper.

On a large, rimmed baking sheet, combine the carrots and fennel. On another large-rimmed baking sheet, arrange the beets. Dollop the butter over the vegetables on each baking sheet and season with salt and pepper. Toss and rub to evenly coat.

Roast vegetables for about 40 minutes, stirring occasionally and rotating the sheets halfway through, until the vegetables are tender and caramelized.

Meanwhile, in a small bowl, mix the remaining 2 tablespoons of butter and 1 tablespoon of mustard.

Dollop the butter over the warm vegetables and toss to evenly coat.

Transfer the vegetables to a serving platter and garnish with the dill.

## Corn Sauté with Ginger, Garlic & Cilantro

Serves 4 as a side dish

August 2007 Fine Cooking

- 2 Tbsp. unsalted butter
- 1 Tbsp. extra-virgin olive oil
- $\frac{3}{4}$  cup thinly sliced scallion (white and light green parts from 1 large bunch)
- 1 tsp. Kosher salt, more to taste
- 2 slightly heaping cups fresh corn kernels (4 medium ears)
- 2 Tbsp. minced fresh ginger 3 tsp. minced garlic
- 1 tsp. minced jalapeno, without ribs or seeds (about half a small pepper)
- 2-3 Tbsp. chopped fresh cilantro, more as a finish garnish
- Juice of  $\frac{1}{2}$  lime Freshly ground black pepper

Melt 1 tablespoon butter with the olive oil in a large, straight-sided sauté pan over medium heat. Add the scallions and  $\frac{1}{2}$  teaspoon salt and cook, stirring occasionally, until the scallions are soft and lightly browned – about 3 minutes.

Add the remaining 1 tablespoon butter and the corn, garlic, ginger, jalapeno, and the remaining  $\frac{1}{2}$  teaspoon salt. Cook, stirring frequently and scraping the bottom of the pan, until the corn is tender but still slightly toothy to the bite, 3 to 4 minutes. (It will begin to intensify in color, glisten, and be somewhat shrunken in size, and the bottom of the pan may be slightly brown.)

Remove the pan from the heat, add all but  $\frac{1}{2}$  tablespoon of the cilantro, a good squeeze of the lime, and a few generous grinds of pepper. Stir, let sit for 2 minutes, and stir again, scraping up the brown bits from the bottom (moisture released from the vegetables as they sit will loosen the bits.)

Season to taste with more salt, pepper, or lime. Serve warm, sprinkled with the remaining cilantro.

## Couscous Salad with Herbs and Walnuts

4 generous servings

Barb Slaughter

- 2 tsp. cumin seeds
- 1 tsp. fennel seeds
- 4-5 Tbsp. extra-virgin olive oil
- 1 onion, chopped
- 2 celery stalks, chopped
- 1 fennel bulb, chopped
- 2 garlic cloves, chopped
- Finely grated zest and juice of 1 lemon
- 7 oz. (200 gr.) whole-wheat Israeli couscous
- A bunch of flat leaf parsley, chopped
- A handful of chives, chopped (optional)
- A handful of tarragon, chopped (optional)
- 3/4 cup (75 gr.) walnuts, lightly toasted
- coarsely chopped Sea salt
- freshly ground black pepper

Toast the cumin and fennel seeds in a dry frying pan over medium heat, shaking often, until fragrant. Transfer to a mortar and let cool; then grind with a pestle to a powder.

Heat 2 tablespoons olive oil in the frying pan and sauté the onion, celery, fennel, and garlic over medium heat for 5 minutes or so, until softened but still with a bit of a bite. Remove from the heat and add the ground spices and lemon zest.

Cook the couscous in salted water following the package instructions. Drain well and mix with the onion and spice mixture. Allow to cool.

Stir in the lemon juice, herbs, walnuts, and plenty of salt and pepper

Before serving, add more oil to lubricate the couscous to your taste, and more lemon juice, if desired.



## Fagioli ala Fiorentina (White Beans ala Florence)

Saveur 10/2000

- 1 pound of dried cannellini, beans
- 5 oz. prosciutto, cut into short, thick strips
- 1/4 cup fruity extra-virgin olive oil
- 2 canned Italian plum tomatoes quartered
- 2 cloves garlic, peeled and crushed
- Sprig fresh sage
- Salt and freshly ground black pepper

Put beans in an earthenware casserole, cover with cold water, and set aside to soak at least 4 hours or overnight. Drain, and add cold water to just cover beans.

Preheat oven to 375°. Add prosciutto, oil, tomatoes, garlic, and sage to beans, and season to taste with salt and pepper. Cover, and bake until beans have absorbed all the liquid and are tender, about 2 hours.

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## Fried Onion Rings

Make the batter at least an hour before you plan to fry, as it needs to rest. Serves eight.

- 2 cups flour
- 3/4 tsp. salt
- 12 oz. flat beer at room temperature
- 1/4 cup peanut oil; more for deep frying
- 4 large, rather fat onions (about 3/4 lb. each)
- 2 egg whites

In a large bowl, combine the flour and salt. Combine the beer and 1/4 cup oil and pour into the flour mixture, stirring all the while with a whisk until just combined. Don't beat the batter. Let stand for at least 1 hour.

Peel the onions, cut them into 1/2-inch slices and carefully separate them into rings.

Heat at least 2 inches of oil in a large pot over high heat.

While the oil is heating, beat the egg whites until they hold stiff peaks. Gently fold the whites into the batter.

When the oil reaches 365°F, dip the rings into the batter and then drop them into the hot oil; don't crowd the pot. Fry until golden brown, 2 to 3 minutes on each side.

Remove the rings with a wire-mesh strainer and let excess oil drip back into the pot. Drain on a rack set over a baking sheet and serve when you have a plateful.

Wait for the oil to return to 365° before adding the next batch; try to maintain that temperature as you fry.

Have guests salt their onion rings at the table.

### Fried Brown Rice with Indian Spices

Serves 8

- 3 cups brown rice
- 5 Tbsp. vegetable oil
- 2 medium onions, thinly sliced
- 1/2-inch cinnamon stick
- 1 Bay leaf
- 6 cloves
- 1/8 tsp. Mace
- 2 tsp. sugar
- Salt

Soak the rice in water for 15 minutes. Wash well and drain.

Heat the oil in a pot and sauté the onions until light brown.

Add the cinnamon, bay leaf, cloves, and mace and sauté for 5 minutes.

Add the sugar and let the mixture caramelize.

Add the rice and sauté for 2 minutes.

Add salt to taste (about 1 tsp.) and 4 cups of boiling water and cook for 9-10 minutes until the rice is cooked just tender. Do not overcook such that the rice turns to mush.

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### Ginger Candied Carrots

Silver Pallet

- 12 medium-size carrots, peeled and cut into 1-inch lengths
- 4 Tbsp. sweet butter, melted
- 1/4 cup brown sugar
- 1 1/2 tsp. ground ginger
- 1/2 tsp. caraway seeds

Place carrot pieces in a saucepan and add cold water to cover. Cook carrots until tender, 25 to 30 minutes.

Melt butter in a small saucepan. Add brown sugar, ginger, and caraway seeds. Mix and set aside.

When carrots are done, drain and return to the pot. Pour butter mixture over them and cook over low heat for 5 minutes, stirring occasionally. Transfer to a serving dish and serve immediately

## Goat Cheese Mashed Potato Gratin

Serves 4 to 6

- 2 lb. yellow-fleshed potatoes or russet
- 6 garlic cloves
- 1/3 cup heavy cream
- 1/2 cup butter
- 1/3 cup mild goat cheese such as Montrachet (about 3 1/2 oz.)
- 1/4 cup minced scallion

In a large saucepan combine the potatoes, peeled, and cut into 1 1/2 to 2-inch pieces, and the garlic with enough salted cold water to cover the potatoes by half an inch. Simmer them, covered, for 15 to 25 minutes, or until they are tender but not falling apart.

While the potatoes are cooking, in a small saucepan heat the cream with the butter, the goat cheese, and salt and pepper to taste over moderately low heat, stirring, until the butter and cheese are just melted and smooth and keep the mixture warm.

Drain the potatoes and garlic and force them through a food mill fitted with the medium disk or a ricer into a bowl. With an electric mixer beat in the butter mixture, the scallion, and salt and pepper to taste, beating just until the potatoes are fluffy and smooth (do not over-beat), and transfer the mixture to a 1 qt. shallow flameproof baking dish. The potatoes may be prepared up to this point two days in advance and kept covered and chilled.

Reheat the potatoes in a preheated 400° oven for 20 minutes, or until they are heated through, before broiling them. Broil the potatoes under a preheated broiler about 4 inches from the heat for 3 to 5 minutes, or until the top is golden.

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## Green and Yellow Wax Beans with Walnut Gremolata

Serves 4-6

- 1 pound of mixed yellow wax and green beans
- 3 tsp. walnuts, lightly toasted and chopped
- 2 small cloves garlic, minced
- 12 sprigs Italian parsley, chopped
- juice from 1/2 lemon
- 1/4 tsp. freshly grated lemon zest
- 1 tsp. butter
- 1 Tbsp. olive oil
- 1/2 tsp. walnut oil (optional)
- salt and fresh cracked pepper

Bring a large pot of water with a pinch of salt to a boil. Trim the beans and blanch until tender, about 3-4 minutes. Drain and refresh in ice water.

In a large skillet, heat the butter and oil. Add the walnuts and garlic and stir until golden. Add the beans and toss lightly, then add the parsley, lemon juice, zest and toss around gently until heated through. Season with salt and freshly cracked pepper.

### Green Tomatoes Fried in Olive Oil

Serves four as a side dish.

This version of the classic calls for frying the tomatoes in olive oil instead of bacon fat.

- 2 green tomatoes (about 1/2 lb. each), sliced 1/2 inch thick
- 1 tsp. kosher salt; more to taste
- 1/2 tsp. freshly ground black pepper
- 1/2 cup stone-ground cornmeal
- 1/4 cup all-purpose flour
- Olive oil

Season the green tomatoes with the salt and pepper.

Combine the cornmeal and flour.

Heat a large cast iron pan over medium heat. When hot, add olive oil to coat (about 1/3 cup for a 12-inch pan).

Dust the tomatoes in the cornmeal mixture just before you put them in the pan. Don't crowd them.

Cook the tomatoes, in batches if necessary, until well browned on both sides (3 to 4 mm. per side); add more oil if needed. Drain on paper towels and serve warm, sprinkled with extra salt if you like.

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### Moroccan Spicy Fried New Potatoes

Serves 4 to 5

[Back to Square One](#)

- 2 pounds new potatoes
- 1/2 cup plus 2 Tbsp. olive oil
- Salt and freshly ground pepper

Moroccan Spice Mix

- 1 cup fresh cilantro
- 2 Tbsp. ground cumin
- 1 1/2 Tbsp. paprika
- 1 tsp. cayenne pepper
- 2 tsp. salt
- 1/2 tsp. ground pepper

Preheat the oven to 350°.

Rub the potatoes with 2 to 3 tablespoons of olive oil in a baking pan. Sprinkle with salt and pepper and roast until tender, but not mushy when tested with a fork or skewer – about 25 to 30 minutes. Let stand until cool enough to handle and then cut the potatoes in halves or quarters depending upon size.

Combine all the ingredients for the spice mix in a small bowl and set aside.

Heat the remaining olive oil in a deep sauté pan or skillet over medium-high heat. Add the potatoes and sauté until browned and crusty. While still warm sprinkle with spice mix and serve.

## Nasi Biryani (Singaporean Fried Rice)

Serves 4-6

NYTimes Cooking

For the Rice:

- 4 cups basmati rice
- 5 Tbsp. ghee or canola oil
- 1/2 medium red onion, thinly sliced
- 1 Tbsp. minced garlic
- 1 Tbsp. minced ginger
- 1 cinnamon stick, preferably Indian
- 3 cardamom pods
- 1 star anise
- 5 whole cloves
- 1 medium carrot, grated
- 1 medium tomato, finely chopped
- 4 fresh or 8 thawed frozen Pandan leaves, knotted
- Pinch of saffron
- 4 1/2 cups low-sodium chicken stock
- 1 cup coconut milk or evaporated milk
- 1 Tbsp. fine salt

For the Curry: See [Singaporean Chicken Curry](#) recipe

For the Garnish:

- 1/4 cup ghee or canola oil
- 1/2 cup thinly sliced red onion 1/2 cup raw cashew nuts
- 1/2 cup golden raisins

Make the rice: In a large bowl, wash the rice by rinsing it vigorously in several changes of water until the water runs clear. Drain well in a fine-mesh sieve.

In a large Dutch oven or very large skillet, heat the ghee over medium-low and add the onion. Cook, stirring occasionally, until light brown and caramelized, about 10 minutes.

Add the garlic, ginger, cinnamon, cardamom, star anise and cloves. Cook, stirring, until fragrant, about 1 minute. Add the carrot, tomato, Pandan leaves and rice. Stir until the rice is coated with the aromatics and ghee.

Stir in the saffron, chicken stock and coconut milk. Bring the liquid to a vigorous boil over medium-high heat. Give it a stir, then immediately reduce the heat to low and cover. Simmer until all the liquid has evaporated, 15 to 18 minutes. Turn off the heat and let the rice rest for 10 minutes.

While the rice cooks, prepare the garnishes: Heat the ghee in a skillet over medium-high and add the onion. Cook, stirring occasionally, until light golden brown and crispy, 10 to 15 minutes. Transfer the crispy onions to paper towels to drain, reserving the ghee. Add the cashews and raisins, and gently sauté until the cashews are lightly browned, 1 to 2 minutes.

Once the rice is finished resting, sprinkle with the salt and 1/2 cup of sauce from the chicken curry and fluff up the grains with a spatula. Arrange the chicken skin side up on a deep serving plate. Spoon the rice around and over the chicken. Sprinkle the crispy onions, cashews, and raisins on top. Garnish with cilantro and serve immediately with the remaining curry sauce in a small bowl on the side.

### Nutted Wild Rice

Six Portions

Silver Pallet

- 1 cup ( $\frac{1}{2}$  pound) raw wild rice
- 5 cups defatted Chicken Stock
- 1 cup shelled pecan halves
- 1 cup yellow raisins
- grated rind of 1 large orange
- $\frac{1}{4}$  cup chopped fresh mint
- 4 scallions (green onions), thinly sliced
- $\frac{1}{4}$  cup olive oil
- $\frac{1}{3}$  cup fresh orange juice
- $1\frac{1}{2}$  tsp. salt
- freshly ground black pepper, to taste

Put rice in a strainer and run under cold water, rinse thoroughly.

Place rice in a medium-size heavy saucepan. Add stock or water and bring to a rapid boil. Adjust heat to a gentle simmer and cook uncovered for 45 minutes. After 30 minutes check for doneness; rice should not be too soft. Place a thin towel inside a colander and turn rice into the colander and drain. Transfer drained rice to a bowl.

Add remaining ingredients to rice and toss gently. Adjust seasonings to taste. Let mixture stand for 2 hours to allow flavors to develop. Serve at room temperature.

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### Orange Pistachio Couscous

Makes About  $3\frac{1}{2}$  cups

- $2\frac{1}{4}$  cups chicken stock or canned low-sodium broth
- finely grated zest of 1 medium orange
- 2 Tbsp. unsalted butter
- Salt
- $1\frac{1}{2}$  cups instant couscous
- $2\frac{1}{4}$  tsp. orange flower water (Available at Middle Eastern markets)
- $\frac{1}{2}$  cup shelled roasted pistachios coarsely chopped

In a medium saucepan, combine the stock, orange zest, butter and  $\frac{1}{2}$  teaspoon salt. Bring to a boil over high heat. Add the couscous; stir well. Cover, remove from the heat and let stand for 5 minutes.

Sprinkle the orange flower water over the couscous and add the pistachios. Fluff lightly with a fork.

## Pepper Fried Rice

Serves 4

NYTimes Cooking

- 4 Tbsp. peanut or neutral oil, like grapeseed or corn
- 1 pound frozen bell pepper strips, preferably a mixture of red and yellow
- Salt and pepper
- 4 cups cooked rice, preferably long grain
- 2 Tbsp. good soy sauce, or to taste
- 1 Tbsp. dark sesame oil

Put peanut oil in a large skillet, preferably nonstick, and turn heat to medium high. A minute later, add peppers and raise heat to high. Sprinkle with salt and pepper, and cook, stirring occasionally, until they begin to brown, about 10 minutes.

Add rice, separating it with your hands as you do so. Cook, stirring and breaking up the rice lumps, until it is hot and begins to brown, about 10 minutes. Stir in the soy sauce and sesame oil, taste and adjust seasoning, and serve.

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## Polenta with Parmesan and Butter

Serves 4 to 6 as a first course or side dish

Cooks Illustrated

- 6 cups water
- table salt
- 1½ cups medium-grind cornmeal, preferably stone-ground
- 3 Tbsp. unsalted butter, cut into large chunks, plus more for final serving
- ¾ cup grated Parmesan cheese, plus more for final serving
- Ground black pepper

Bring the water to a rolling boil in a heavy-bottomed 4-quart saucepan over medium-high heat. Reduce the heat to the lowest possible setting, add 1½ teaspoons salt, and pour the cornmeal into the water in a very slow stream from a measuring cup, all the while whisking in a circular motion to prevent lumps.

Cover and cook, vigorously stirring the polenta with a wooden spoon for about 10 seconds once every 5 minutes and making sure to scrape clean the bottom and corners of the pot, until the polenta has lost its raw cornmeal taste and becomes soft and smooth, about 30 minutes. Stir in the butter, Parmesan, salt, and pepper to taste. Divide the polenta among individual bowls and top each with a small pat of butter. Sprinkle generously with more grated Parmesan to taste and serve immediately.

### Potatoes Fondantes

Fine Cooking

- 2 pounds baby Yukon Gold potatoes (20 to 25 potatoes 1½ to 1¾ inches in diameter)
- 1 sprig fresh rosemary
- 2 cups low-salt chicken broth
- 2 Tbsp. good-quality extra-virgin olive oil
- 1 Tbsp. unsalted butter
- 1 tsp. kosher salt (less if the broth is salty)
- 1 to 2 Tbsp. thinly sliced fresh chives
- Fleur de sel or other sea salt for serving (optional)

Trim the potatoes of any eyes or damaged areas and wash well in cold water.

Arrange as many potatoes as will fit in one layer in a 10-inch nonstick skillet (there should be a little room to spare; save any extra potatoes for another use).

Add the rosemary, broth, oil, butter, and salt. Bring to a boil over high heat.

Reduce the heat to medium, cover the pan but leave the lid a tad ajar, and boil until the potatoes are tender when pierced with a fork, about 20 minutes.

The liquid should still halfway surround the potatoes; if it doesn't, add more broth or water until it does.

Remove the pan from the heat and press on each potato with a ¼-cup measure just until it cracks open.

Set the pan over medium-high heat and cook, uncovered, until all the liquid has evaporated, and the potatoes have browned on one side, about 10 minutes.

Gently turn the potatoes and brown the other side, another 4 to 5 minutes.

Remove the pan from the heat and let the potatoes rest for 5 minutes before transferring them to a serving platter.

Sprinkle with the chives and serve immediately, passing the fleur de sel so diners can sprinkle some on if they want.



## The Best Brussels Sprouts

Ten to twelve servings

Adapted from Ann Rosenzweig – Arcadia Restaurant, NYC

- 6 Slices bacon cut across into 1/4 inch pieces
- 1/2 cup pine nuts
- 2 1/2 pounds (8 cups) Brussels sprouts, halved, cored and each half cut into quarters
- 2 tsp. minced garlic
- 1 cup carrots, peeled and cut into very small dice
- 2 tsp. salt
- Freshly ground pepper to taste
- 1/4 cup chopped Italian parsley

Place the bacon in a large skillet over medium heat and cook until the fat is rendered. Add the pine nuts and cook until the bacon is crisp, and the nuts are golden, about 1 minute.

Add the Brussels sprouts and the garlic, cover the pan and cook, shaking the pan, until the Brussels sprouts are wilted but still bright green and crisp, about 1 minute.

Add the carrots and cook for 1 minute longer.

Stir in the salt, pepper and chopped parsley. Serve warm.

## Wild Rice Risotto

- 1 cup wild rice
- 1 cup water
- 1 Tbsp. chopped carrots
- 1 Tbsp. extra-virgin olive oil
- 2 shiitake mushrooms (diced small)
- 1/4 cup roasted pine nuts
- 3 cups chicken stock
- 1 Tbsp. chopped onions
- 1 Tbsp. chopped celery
- 1 Tbsp. butter
- 1/4 cup Parmesan cheese
- shallots

Rinse the rice. Put the rice in a large stock pot with the stock and the water. Cook until it boils and place in hot oven for 15 minutes.

When the rice is almost done add the vegetables, pine nuts and, in the last minute, add the chopped shiitake.

When all the liquid is gone add butter and Parmesan.

Mix, taste, salt, and pepper. Fill timbales with risotto.

## Side Dish & Vegetables

# Soups

### Cajun Corn Chowder

Serves 4

- 1 Tbsp. olive oil
- 1 medium white onion, peeled and diced
- 1 green bell pepper, cored and diced
- 2 ribs celery, diced
- 4 cloves garlic, peeled and minced
- 6 cups vegetable stock
- 1½ pounds Yukon gold potatoes, diced into ½-inch cubes
- 1 (14-ounce) bag frozen corn (or you could also use canned whole-kernel corn)
- 1 cup red lentils\*, rinsed and picked over
- 2 Tbsp. Cajun seasoning (or more/less to taste)
- 1 tsp. dried thyme
- 1 tsp. salt
- 1 (14-ounce) can coconut milk
- optional toppings: chopped green onions or chives, bacon, or oyster crackers, etc.

Heat oil in a large stockpot over medium-high heat. Add onion and sauté for 3 minutes, stirring occasionally. Add bell pepper, celery, and garlic, and continue sautéing for 5 more minutes, stirring occasionally.

Add vegetable stock, potatoes, corn, lentils Cajun seasoning, thyme, and salt. Stir to combine.

Continue cooking until the mixture reaches a simmer. Then reduce heat to medium-low, cover, and cook for 10-15 more minutes, stirring occasionally, until the potatoes and lentils are tender.

Stir in the coconut milk until combined. Taste and season with additional salt and/or Cajun seasoning if needed.

Serve warm, garnished with your desired toppings. Or refrigerate soup in sealed containers for up to 3 days or freeze for up to 3 months.

Notes: \* Whole red lentils take about 15 minutes to cook. If you are using split red lentils, they only take about 7-8 minutes to cook, so add that variety halfway through the potatoes' cooking time.

Use a lot of Cajun seasoning in this soup. But if you don't like much heat in your food, begin with 1 tablespoon of Cajun seasoning, and then you can add more as you would like, to taste.

## Chili

Serves 8

- 1/2 lb. dried pinto beans
- Two 16 oz. cans tomatoes
- 1 lb. green peppers seeded, coarsely chopped
- 1 1/2 onions, chopped
- 1 1/2 Tbsp. salad oil
- 2 cloves garlic
- 1/2 cup butter
- 2 1/2 lbs. beef (stew)
- 1 lb. ground pork
- 1/2 cup chili powder (yes 1/2 cup)
- 1 1/2 tsp. pepper
- 1 1/2 tsp. ground cumin
- salt to taste
- 1/2 cup Fresh cilantro chopped

Wash beans. Add water to 2 inches above bean and soak overnight.

Simmer Beans in same water until tender. You may need to add water.

Add tomatoes and simmer 5 minutes

Sauté green peppers in salad oil for 5 minutes. Add onion, cook until tender. Add garlic and parsley.

In large skillet melt butter; sauté beef and pork 15 minutes.

Add meat to onion mixture; stir in chili powder and cook 10 minutes.

Add meat mixture to bean mixture, season with salt, pepper, cumin, and simmer covered for 1 hour.

Remove cover and cook for 30 minutes

Skim fat off top and serve with beer or Calistoga Water (plus cheese and/or cornbread)

## Chili for a Crowd

Silver Palate Cookbook

Servings	40	20	10
■ Olive oil	1/2 cup	1/4 cup	2 Tbsp.
■ Yellow onion	1 3/4 lbs.	7/8 lbs.	1/2 lbs.
■ Sweet Italian sausage meat	2 lbs.	1 lbs.	1/2 lbs.
■ Ground beef chuck	8 lbs.	4 lbs.	2 lbs.
■ Ground black pepper	4 tsp.	2 tsp.	1 tsp.
■ Tomato paste	24 oz.	12 oz.	6 oz.
■ Minced garlic	12 cloves	6 cloves	3 cloves
■ Ground cumin seed	3/4 cup	1/3 cup	3 Tbsp.
■ Chili powder	3/4 cup	1/3 cup	3 Tbsp.
■ Dijon mustard	1/2 cup	1/4 cup	2 Tbsp.
■ Salt	4 Tbsp.	2 Tbsp.	1 Tbsp.
■ Dried basil	4 Tbsp.	2 Tbsp.	1 Tbsp.
■ Dried oregano	4 Tbsp.	2 Tbsp.	1 Tbsp.
■ Canned Italian tomatoes	6 lbs.	3 lbs.	1 1/2 lbs.
■ Red wine	1/2 cup	1/4 cup	2 Tbsp.
■ Lemon juice	1/4 cup	2 Tbsp.	1 Tbsp.
■ Chopped fresh dill	1/2 cup	1/4 cup	2 Tbsp.
■ Chopped fresh parsley	1/2 cup	1/4 cup	2 Tbsp.
■ Dark red kidney beans	48 oz.	24 oz.	12 oz.

In a large soup kettle, cook the chopped onion in the olive oil over low heat until translucent – about 10 minutes.

Crumble the sausage meat and ground chuck into the kettle and cook over medium-high heat, stirring often, until meats are well browned. Spoon out as much excess fat as possible.

Over low heat, stir in black pepper, tomato paste, garlic, cumin seed, chili powder, mustard, salt, basil, and oregano.

Add drained tomatoes, wine, lemon juice, dill, parsley, and drained kidney beans. Stir well and simmer uncovered for another 15 minutes.

Taste and correct seasoning.

For garnish, add chopped black olives, cheddar cheese and/or chopped onion.

## Corn, Red Pepper, and Leek Soup

Serves 6

California Cuisine

- 5 ears of corn
- 2 Tbsp. unsalted butter
- 3 Tbsp. oil
- 3-4 medium leeks, cleaned and coarsely chopped
- 1-2 large red bell peppers, seeded and coarsely chopped
- 1½ quarts chicken stock
- ½ cup whipping cream
- ½ tsp. salt
- ⅛ tsp. cracked white pepper
- pinch of cayenne pepper to taste

Using a mandolin, cut off the kernels of corn from the cobs. Reserve ¼ cup for garnish.

Heat butter and oil in large saucepan. Add leeks and sauté over medium heat, stirring occasionally, until soft, about 5 minutes. Add red pepper and continue sautéing for 5 minutes more. They should be slightly soft. Add corn and cook 3 minutes.

Add chicken stock and bring to boil. Reduce heat and simmer slowly, uncovered for 30 minutes

Strain off the stock from the vegetables, place vegetables in food processor fitted with steel blade and process for 1 minute.

Put the vegetables through a food mill into the stock, return to saucepan.

Add cream, salt, pepper, and cayenne. Reheat over low heat. Taste and adjust seasoning.

Immerse corn reserved for garnish in pan of boiling water and boil 2 minutes then drain.

Put soup into bowls, garnish with corn and additional cracked pepper to taste.

### Fennel, Potato, and Leek Soup

Serves 6 to 8

California Cuisine

- 2 fennel bulbs with 2 inches stalk (about 1 pound)
- 2 medium baking potatoes (about 1 pound)
- 3 Tbsp. unsalted butter
- 1 Tbsp. vegetable oil
- 2 medium leeks, white part only, cleaned and coarsely chopped
- 2 quarts chicken stock
- 1 tsp. salt
- 1/2 tsp. finely ground white pepper
- 2 tsp. Pernod

Remove core from fennel and slice. Reserve some sprigs for garnish. Peel potatoes and chop coarsely.

In medium soup pot, heat butter and oil over low heat. Add leeks and sauté, stirring occasionally, until soft. Add fennel and potatoes and continue sautéing for 10 more minutes or until softened.

Add chicken stock and bring to a simmer. Partially cover and cook 30 minutes.

Puree soup in food processor fitted with steel blade, or in a food mill and return to pot. Add salt pepper and Pernod to taste.

Pour into soup bowls and decorate with fennel sprig.



## Great Lakes Corn Chowder

Serves 6

- 6 medium ears of corn
- 6 strips of bacon, cut into 1/2-inch pieces
- 1 small onion, finely chopped
- 1 small green bell pepper, finely chopped
- 1 Jalapeño pepper – seeded, deveined and chopped
- 1 small celery rib, finely chopped
- 3 medium tomatoes – peeled, seeded and finely chopped
- 2 medium boiling potatoes (about 1 pound), peeled and cubed
- 1 tsp. salt
- 1 tsp. ground allspice
- Pinch of sugar
- 1 small bay leaf
- 2 cups light cream, at room temperature
- 1 cup milk
- Freshly ground black pepper
- Chopped parsley for garnish

Working over a bowl, cut the corn kernels from the cobs at about half their depth. Then, using the back of the knife, scrape the cobs over the bowl to release all the "milk"; set aside.

In a large non-reactive saucepan, fry the bacon over moderately high heat, stirring occasionally, until crisp, about 10 minutes. Transfer the bacon to paper towels to drain. Crumble and reserve.

Discard all but 3 tablespoons of the bacon drippings from the pan.

Add the onion and cook over moderate heat until golden, 4 to 5 minutes.

Add the green bell pepper, jalapeno and celery and cook until slightly softened, about 2 minutes.

Add the tomatoes, potatoes, salt, allspice, sugar, bay leaf and the reserved corn kernels with their "milk" and stir well. Cook over moderate heat until the mixture begins to sizzle.

Reduce the heat to low. Cover and cook, stirring occasionally, until the potatoes are tender, 35 to 45 minutes.

Stir in the cream and milk and bring just to a boil.

Remove from the heat and season with black pepper to taste.

Ladle the chowder into bowls and garnish with the reserved crumbled bacon and the parsley.

## Herbed Butternut Squash & Apple Soup

Serves 6 to 8

California Cuisine

- 1½ quarts chicken stock
- 2 pounds of butternut squash, peeled, seeded, and cut into 2-inch pieces (wear rubber gloves for this)
- 2 medium green pippin or other tart apples, peeled, cored, and cut into 2-inch pieces
- 1 large onion, finely chopped
- 2 medium shallots, finely chopped
- 1 tsp. finely chopped fresh rosemary or ½ tsp. dried
- 2 tsp. finely chopped fresh thyme or 1 tsp. dried leaf
- ½ cup half-and-half
- ½ tsp. salt
- ¼ tsp. finely ground pepper
- rice wine vinegar to taste

For garnish:

- Extra rosemary and thyme leaves

Heat chicken stock in 6-quart enamel or stainless-steel casserole until simmering.

Add squash, apples, onion, shallots, and herbs. Simmer covered for 30 minutes or until all vegetables are soft and tender

Puree in food processor fitted with steel blade or in blender

Return to pan, add half-and-half. Add salt and pepper and simmer for 5 minutes. Taste for seasoning adding small amounts of the rice wine vinegar until the soup has the proper acidity level to complement the sweetness of the squash. Add salt, butter, curry powder, cumin, and cayenne pepper to taste.

Ladle into soup bowls and garnish with rosemary and thyme leaves.

## Lobster Bisque a la Julia Child – Simplified

### Step 1 – Cook the lobsters

Three 2-pound lobsters

Place lobsters in boiling water and cook for 6 minutes total. Drain and cool. Remove the legs, tail, and claws. Remove the lobster meat from the tail, claws and legs and reserve. Rinse the innards of the lobster chest cavity. Split the chest cavity in half and reserve the shells for step 3 below.

### Step 2 – Prepare the rice, and rice cooking liquid

- 3 cups fish stock
- 2 cups beef stock or bouillon
- 1/4 cup plain, raw, white rice
- 1/2 cup lobster meat from Step 1

Bring the stocks to a boil and add the rice. Stir once, reduce heat to simmer, cover and cook for 20-30 minutes until the rice is very soft. Drain the rice through a sieve, reserving the cooking liquid in a bowl. The cooking liquid will be used in Step 6. Put the rice and the about 30 percent of the lobster meat in a small food processor fitted with steel blade and puree until a paste, adding some of the cooking liquid if required. The rice paste will be used in Step 7.

### Step 3 – Sauté vegetables

- 2 carrots
- 2 stalks celery
- 1 small onion
- 3-4 tomatoes
- 2 Tbsp. olive oil

Process the vegetables in a food processor fitted with large steel blade until finely minced. Save the food processor bowl to chop the lobster shells in Step 3. Sauté vegetables in the olive oil in a very large frying pan for 5 minutes over low heat.

### Step 4 – Flambé the lobster shells

- 4 Tbsp. butter
- 1/2 cup cognac

Place the lobster body shells in the large frying pan with 4 Tbsp. butter and the sauté vegetables. Chop the remaining lobster shells in the food processor into 1/2 inch bits and add these lobster shells to the frying pan. Sauté the lobster shells with the vegetables for 10 minutes total over low heat stirring occasionally. Turn up the heat and add the cognac. Stir the mixture and ignite the cognac. After 30 seconds, cover the pan to extinguish the flame and remove from the heat.

### Lobster Bisque a la Julia Child – Simplified

Continued . . . .

Step 5 – Simmer lobster shells

- 1 cup dry white wine
- 1 cup white vermouth
- 2 Tbsp. fresh tarragon
- 1 bay leaf
- 1 clove garlic, mashed
- pinch of cayenne

Add all the above to the frying pan with the lobster shells, cover and simmer for 20 minutes. Remove from heat. With tongs, remove the large chunks of lobster shells and place them into a large stainless-steel bowl. Strain the remaining cooking liquid through a sieve into a second stainless steel bowl. Put the large chunks of lobster shells and the debris from straining back into the frying pan.

Step 6 – Simmer the shells a second time

- 6 Tbsp. butter
- ¼ Tbsp. olive oil
- rice cooking liquid from Step 2

Add the butter and olive oil to the frying pan and simmer the shells over low heat for 5 minutes. Add the rice cooking liquid (the stocks not the rice) reserved from Step 2 and bring to a boil. Turn off heat. With tongs, remove the large chunks of lobster shells and discard. Strain the remaining liquid through a sieve into the stainless-steel bowl containing the cooking liquid from Step 5. Place the debris from the sieve into a food mill and mash out the remaining liquid into the stainless-steel bowl containing the cooking liquids.

Step 7 – Make the Bisque

- 1 cup heavy cream, or 1½ cups of Half & Half
- ½ cup cognac
- salt, pepper, paprika
- croutons

Add the rice paste from Step 2 to the stainless-steel bowl with the cooking liquids from Step 6 and stir. Using a fine mesh sieve, strain the cooking liquids into the final soup pot.

10 minutes before serving, add the cream and heat to just below boiling, stirring constantly. Stir in the remaining lobster meat from Step 1, and season with salt and pepper to taste. Add ½ cup cognac, and ladle into warm serving bowls. Add a pinch of Paprika and croutons.

## Mexican Street Corn Soup

Serves 6

- 2 large skinless chicken breasts (optional)
- 2 Tbsp. olive oil
- 3 Tbsp. salt
- 2 Tbsp. olive oil
- 1 small yellow onion, diced
- 6 cloves garlic, thinly sliced
- 1½ tsp. chili powder
- 1½ tsp. ground cumin
- ½ tsp. paprika
- ¼ tsp. ground coriander
- Three 10-oz. packages of frozen corn
- 32 oz. chicken broth
- ½-1 cup heavy cream
- 2 Tbsp. lime juice
- Kosher salt
- fresh cracked pepper

If using the chicken, grill or sauté the chicken until just cooked through.

Heat oil in a large pot over medium-high heat. Add onion along with a couple pinches of salt and pepper. Cook for 3-4 minutes, stirring frequently.

Add garlic, chili powder, cumin, paprika, coriander, and a couple more pinches of salt and pepper. Cook for 1 minute, stirring frequently.

Add corn and cook, stirring occasionally, for 5 minutes on medium-high heat.

Add half the corn mixture to a blender along with the vegetable broth. Blend until smooth and creamy.

Pour blended soup back into the pot and stir to combine. Simmer for 5 minutes.

Shred the chicken (if using) and add to the soup.

Stir in heavy cream and lime juice and season to taste with salt and pepper.

Garnish Ideas

- fried tortilla strips
- sliced jalapeno
- fresh chopped cilantro
- cotija cheese
- paprika
- lime wedges

## Soups

Notes: If you like your soup nice and creamy, add the full cup of cream. If you prefer a more brothy soup, just add half the cup of cream. If you prefer a soup that is entirely creamy, just blend the whole batch of soup instead of just half!

## New England Clam Chowder

Serves 6 (About 2 Quarts)

Cooks Illustrated

During spring and summer, shellfish spawn, leaving them weak, perishable, and off flavored. Although clams recover from their spawning phase more quickly than mussels and oysters, they should be avoided from late spring through midsummer.

- 7 pounds medium-size hard-shell clams, such as littleneck, topneck, or small cherrystone, washed and scrubbed clean.
- 4 slices thick cut bacon (about 4 ounces), cut into 1/4-inch pieces
- 1 large Spanish onion, diced medium (about 2 cups)
- 2 Tbsp. flour
- 3 medium boiling potatoes (about 1 1/2 pounds), scrubbed and diced medium
- 1 large bay leaf
- 1 tsp. fresh thyme leaves or 1/4 tsp. dried thyme
- 1 cup heavy cream
- 2 Tbsp. minced fresh parsley leaves
- Salt and ground black or white pepper

Bring clams and 3 cups water to boil in large, covered soup kettle. Steam until clams just open, 3 to 5 minutes. Transfer clams to large bowl; cool slightly. Remove clams from shells, reserving meat in bowl and discarding shells. Mince clams; set aside. Pour clam broth into 2-quart Pyrex measuring cup, holding back last few tablespoons broth in case of sediment; set clam broth aside. (Should have about 5 cups.) Rinse and dry kettle; return to burner.

Fry bacon in kettle over medium low heat until fat renders and bacon crisps, 5 to 7 minutes. Add onion to bacon; sauté until softened, about 5 minutes. Add flour; stir until lightly colored, about 1 minute. Gradually whisk in reserved clam juice. Add potatoes, bay leaf, and thyme; simmer until potatoes are tender, about 10 minutes. Add ground pepper to taste; bring to simmer. Remove from heat and serve.

### Red Curry Dumpling Soup

Serves 2

- 1 Tbsp. vegetable oil
- 1 onion, finely chopped
- 2 cloves garlic, minced
- 1 Tbsp. fresh ginger, grated
- 2 Tbsp. red curry paste
- 4 cups vegetable broth
- 1 can (14 oz) coconut milk
- 1 Tbsp. soy sauce
- 1 Tbsp. lime juice
- 12-16 dumplings (store-bought or homemade; vegetable, chicken, or shrimp)
- Optional garnishes: Fresh cilantro, sliced red chili, green onions, lime wedges, hot chili oil

Heat the vegetable oil in a large pot over medium heat. Add the chopped onion and sauté for 4-5 minutes until softened.

Stir in the minced garlic and grated ginger. Cook for 1-2 minutes until fragrant.

Stir in the red curry paste, mixing well to coat the aromatics. Cook for 1-2 minutes to toast the curry paste and enhance its flavor.

Pour in the vegetable broth and coconut milk. Stir well to combine. Add the soy sauce and bring the mixture to a gentle simmer.

Add the dumplings & simmer until the dumplings are cooked, about 4-6 minutes.

Carefully pour the soup into a bowl and top with the garnishes.



## Red Lentil Curry Soup

- 2 Tbsp. extra-virgin olive oil
- 1 large onion, diced
- 3 cloves garlic, chopped
- 1/3 cup Tomato Paste
- 1 Tbsp. Red Curry Paste to taste (A Taste of Thai brand is good)
- 2 Tbsp. curry powder
- 2 medium carrots, cut into 1/2-inch dice
- 3 Tbsp. fresh peeled and minced ginger
- 1 hot chili pepper – Serrano or Jalapeño
- 14-oz. can coconut milk
- 2 cups chicken or vegetable broth
- 4 cups water
- 1 cup red lentils, washed & drained
- 1/3 cup golden raisins
- Sea salt & fresh ground pepper to taste
- Juice of 1 lime – to taste
- 1 lime, cut into wedges
- Chopped fresh cilantro

Sauté Onions with olive oil in soup pot until soft.

Add Garlic, Tomato Paste, Curry Paste, Curry Powder, Carrots, Ginger, Peppers, and sauté for 5 minutes.

Add Water, Stock, Washed Lentils, Raisins, Juice of 1 Lime, 1 tablespoon Salt and simmer for 30 minutes until the lentils are soft.

Strain off the liquid and process the remaining in a food processor until thoroughly pulverized. Add part of the hot liquid to the food processor and blend.

Pour the remaining stock and contents of food processor back into the soup pot, taste and season with more salt and lime as required.

Ladle into soup bowls and garnish with chopped cilantro. Serve with lime wedges on the side.

### Smoky Shrimp and Chorizo Soup

Serves 4 as main course

October 2009 Food & Wine via Barb Slaughter

- 1 lb. medium shrimp, shelled and deveined, shells reserved
- 1 quart low-sodium chicken broth
- 4 oz. dry mild chorizo, peeled if necessary, and very thinly sliced
- 1 medium onion (either mild cooking or sweet), diced
- 1 medium carrot, cut into fine matchsticks
- 1 medium garlic clove, minced
- 1/2 tsp. sweet smoked paprika
- 14 oz. can diced tomatoes (preferably Muir Glen fire roasted), drained
- 1/2 Tbsp. flour mixed with 1 Tbsp. water
- Salt and freshly ground black pepper
- 1 small avocado for garnish, sliced or diced (optional)

In a saucepan, simmer the shrimp shells in the chicken broth, covered, for 10 minutes. Strain the broth and discard the shells. If making ahead, let shells steep in the cooling broth until ready to cook soup.

In a soup pot, cook the chorizo over moderate heat, stirring occasionally, until browned, about 5 minutes. Using a slotted spoon, transfer the chorizo to a plate. Add the onion, carrot, garlic, and paprika to the pot and cook over moderate heat until softened, about 5 minutes. Add a little olive oil if vegetables are too dry. Add the tomatoes and cook until the liquid has evaporated, about 5 minutes.

Return the chorizo to the pot, add the shrimp broth, and bring to a boil. Simmer over moderate heat for 25 minutes. Stir the flour mixture, whisk it into the soup and boil for 2 minutes. Taste soup and add salt and pepper as desired (little or no salt needed).

Add the shrimp to the soup just before serving, and cook on low just until pink, about 2 minutes. Ladle the soup into bowls and garnish if desired.

Makes about 4 main course servings.

Notes: If shrimp are large, cut into bite-size pieces before cooking. Smaller shrimps are preferable for this recipe. I usually add a little more chorizo and vegetables than recipe calls for. Unless you have a flavorful avocado, it will add little to the dish other than eye appeal. Consider a little chopped parsley or basil as an alternative garnish. Soup is wonderful the next day; the flavors are better merged.

## Spicy Red Pepper Soup

Serves four to six

- 1 or 2 ancho chilies
- 3 Tbsp. olive oil
- 1/2 tsp. Herbes de Provence or 1/2 tsp. mixed marjoram, thyme, and savory
- 2 bay leaves
- 2 cloves
- 4 cloves garlic, roughly chopped
- 1 medium onion, sliced
- 1 leek, white part only, sliced
- 1 Lb. pimentos or red bell peppers, seeded and sliced (I always use the peppers)
- 1 tsp. salt
- 1 Lb. ripe tomatoes, peeled, seeded, and chopped; juice reserved (I'd use Muhr Glen canned for this)
- 6 cups water
- 8 ounces savory or smooth green cabbage, chopped
- Fresh herbs: parsley, marjoram, thyme, for garnish

Remove stems, seeds, and veins from the chilies. Tear the flesh into a few large pieces. Cover them with water, bring to a boil, and simmer for 20 minutes; then puree them in a blender (or food processor).

Slowly warm the olive oil in a soup pot with the Herbs de Provence or mixed herbs, bay leaves, and cloves until they are aromatic. Add the garlic and cook about 1/2 minute, without letting it brown; then stir in the onion, leek, peppers, and salt. Stir well to coat the vegetables with the oil, cover the pot, and leave on a flame over very low heat.

Check the pot after 5 minutes and give a stir. If the vegetables are sticking at all, add 1/2 cup water, and continue cooking another 5 to 10 minutes. Add the tomatoes, heat to a slow simmer. Add the cabbage, cover with a lid, and cook as slowly as possible for 40 minutes.

Let the soup cool briefly; then puree it for 1 minute or longer so that it is fully blended (I do this in the Cuisinart), or it will separate in the bowls. Return the soup to the pot and season to taste with salt, and more chili if desired. Serve the soup with a fresh garnish of chopped parsley, marjoram, or thyme leaves.

## Three Onion Soup

Serves 6-8

California Cuisine

- 1/4 cup unsalted butter
- 2 Tbsp. vegetable oil
- 4 medium Bermuda onions, thinly sliced
- 4 medium yellow onions, thinly sliced
- 1/2 tsp. sugar
- 4 medium leeks, white part only, cleaned and thinly sliced
- 2 1/2 quarts veal stock, chicken stock or mixture of the two
- 3 medium cloves garlic, minced
- 1 bay leaf
- 1 cup dry white wine
- 1/4 cup California brandy
- 1 tsp. salt
- 1/4 tsp. finely ground pepper
- 1 tsp. chopped fresh thyme or 1/2 tsp. dried leaf
- 18 slices French bread, lightly toasted
- 1 cup shredded Gruyere cheese (1/4 pound)

In large stainless steel casserole heat butter and oil.

Add Bermuda and yellow onions and sauté until wilted. Add sugar and continue cooking over medium heat, stirring frequently, until beginning to turn light brown, 45 minutes to 1 hour.

Add leeks and cook, stirring frequently, until leeks are light brown and other onions are caramel colored, about another 30 minutes

Add stock, garlic, bay leaf, white wine, and brandy. Partially cover and simmer for an additional 10 minutes. Add salt, pepper and thyme and taste for seasoning. Discard bay leaf.

Preheat broiler if necessary. Pour soup into individual ovenproof soup bowls. Place 2 or 3 slices French bread on top and sprinkle bread with cheese. Broil until brown. Serve immediately.

Advanced preparation: May be prepared up to 3 days ahead up to placing stock in individual bowls.

# Sweets & Deserts

## Apple & Pear Galette with Walnut Streusel

Serves 12

Food & Wine magazine November 2015

Free-form Galettes are simpler to make than pies. Using unpeeled apples and pears adds texture and flavor while cutting down on time and ingredient waste.

### Crust

- 2 cups all-purpose flour, plus more for rolling
- $\frac{3}{4}$  tsp. kosher salt
- $1\frac{1}{2}$  sticks cold unsalted butter, cubed
- $\frac{1}{2}$  cup ice water

### Streusel

- $\frac{2}{3}$  cup walnuts
- $\frac{1}{2}$  cup all-purpose flour
- $\frac{1}{2}$  cup packed light brown sugar
- $\frac{1}{2}$  tsp. kosher salt
- 6 Tbsp. cold unsalted butter, cubed

### Filling

- 2 Granny Smith apples – halved, cored and thinly sliced lengthwise
- 2 firm Bartlett pears – halved, cored and sliced lengthwise  $\frac{1}{4}$ -inch thick
- $\frac{1}{4}$  cup granulated sugar, plus more for sprinkling
- $\frac{1}{4}$  tsp. kosher salt
- 2 tsp. fresh lemon juice
- 1 large egg beaten with 1 tsp. water
- Confectioners' sugar, for dusting (optional)

Make the crust.

In a food processor, pulse the 2 cups of flour with the salt. Add the butter and pulse until the pieces are the size of small peas. Sprinkle the water on top and pulse until the dough just comes together. Turn the dough out onto a work surface, gather up any crumbs and pat into a disk. Wrap in plastic and refrigerate until well chilled. 1 hour.

Meanwhile, make the streusel

Preheat the oven to 400°. Spread the walnuts in a pie plate and bake for about 8 minutes, until lightly browned. Let cool, then chop.

In a medium bowl, whisk the flour with the brown sugar and salt. Add the butter and, using your fingers, pinch it into the dry ingredients until the mixture resembles coarse meal. Add the walnuts and pinch the streusel into clumps. Refrigerate until chilled, about 15 minutes.

## Apple & Pear Galette with Walnut Streusel

Continued . . . .

Make the filling

Line a rimmed baking sheet with parchment paper. In a large bowl, toss the apples with the pears,  $\frac{1}{4}$  cup of granulated sugar, the salt and lemon juice. On a lightly floured work surface, roll out the dough to a 19-by-13-inch oval. Ease the dough onto the prepared baking sheet. Mound the filling in the center of the oval, leaving a 2-inch border. Sprinkle the streusel evenly over the fruit and fold the edge of the dough up and over the filling.

Brush the crust with the egg wash and sprinkle evenly with granulated sugar. Bake the Galette for 45 to 50 minutes, until the fruit is tender, and the streusel and crust are golden brown. Let the Galette cool. Dust with confectioners' sugar, if using, before serving.

## Boccone Dolce

Serves 12

- 4 egg whites
- Pinch of salt
- 1/4 tsp. cream of tartar
- 1 cup sugar
- 6 oz. Semisweet chocolate
- 3 Tbsp. water
- 1 pint whipping cream
- 1/3 cup superfine sugar
- 1- or 2-pints fresh berries

Beat egg whites, salt, and cream of tartar until stiff and glossy.

Gradually beat in sugar, beat until stiff.

Make three 8" circles out of wax paper, place on baking sheet, and spread the meringue evenly on the circles, it should be 1/4" thick.

Bake for 25 minutes in a 250° oven. Meringue should be slightly golden, but still pliable.

Remove from oven and very carefully peel the wax paper off the back.

Place on racks to cool and dry. Melt the chocolate and set aside.

Whip the cream, gradually add sugar, and beat until very stiff, Chambord would be nice to flavor the whipped cream.

To Assemble:

Put a meringue layer on a pretty serving plate. Carefully spread a layer of melted chocolate using half the chocolate. Next spread a 1/2" layer of whipped cream, and half of the berries.

Repeat.

Place the last meringue on top, frost with the remaining whipped cream, being sure to cover sides and top. Decorate the top with whole berries. Refrigerate for about 2 hours.



## Baked Apples

Serves 6

from Cook's Illustrated.

- 7 large (about 6 ounces each) Granny Smith apples
- 6 Tbsp. unsalted butter, softened
- 1/4 cup packed brown sugar
- 1/3 cup dried cranberries, coarsely chopped
- 1/3 cup coarsely chopped pecans, toasted
- 3 Tbsp. old-fashioned rolled oats
- 1 tsp. finely grated zest from 1 orange
- 1/2 tsp. ground cinnamon
- Pinch table salt
- 1/3 cup maple syrup
- 1/3 cup plus 2 Tbsp. apple cider

Adjust oven rack to middle position and heat oven to 375°. Peel, core, and cut 1 apple into 1/4-inch dice. Combine 5 tablespoons of butter, brown sugar, cranberries, pecans, oats, orange zest, cinnamon, diced apple, and salt in large bowl; set aside.

Shave thin slice off bottom (blossom end) of remaining 6 apples to allow them to sit flat. Cut top 1/2 inch off stem end of apples and reserve. Peel apples and use melon baller or small measuring spoon to remove 1 1/2-inch diameter core, being careful not to cut through bottom of apple.

Melt remaining tablespoon butter in 12-inch nonstick oven safe skillet over medium heat. Once foaming subsides, add apples, stem-side down, and cook until cut surface is golden brown, about 3 minutes. Flip apples, reduce heat to low, and spoon filling inside, mounding excess filling over cavities, top with reserved apple caps. Add maple syrup and 1/3 cup cider to skillet. Transfer skillet to oven and bake until skewer inserted into apples meets little resistance, 35 to 40 minutes, basting every 10 minutes with maple syrup mixture in skillet.

Transfer apples to serving platter. Stir up to 2 tablespoons remaining cider into sauce in skillet to adjust consistency. Pour sauce over apples and serve.

## Banana Crème Bruleé

Julian Soreno of Masa's

- 2 cups milk
- 2 cups cream (Clover brand is ultra-pasteurized)
- 1 vanilla bean
- 1 cinnamon stick – toasted slightly
- 4 very ripe bananas (peeled)
- 3 oz. sugar
- 8 egg yolks

Split the bananas and place in a heavy sauce pot with the cream, milk, vanilla, cinnamon, and sugar. Cook over medium heat until the mixture barely starts to boil, remove from heat, and let stand 30 minutes then strain.

In a large bowl, whisk the yolks until smooth, then slowly add the hot cream. You want these eggs to cook in the oven, not from the hot cream.

Pour the mixture into oven-proof low-profile soufflé cups

Place the cups in a pan filled with water to  $\frac{1}{2}$  the height of the cups and cover the pan with a cookie sheet so they steam (prevents skin on top).

Bake at 325° until custard appears set when the side of the dish is tapped the center of the custard should be slightly firm; like Jell-O.

Refrigerate at least 2 hours.

## Berry & Rhubarb Crisp with a Pistachio Crust

Servings: 6 to 8

Tante Marie's Cooking School

- 1/3 cup granulated sugar
- 2 Tbsp. all-purpose flour
- 3/4 lb. rhubarb, trimmed and cut into 1/2-inch dice
- 2 cups blueberries, blackberries, or boysenberries
- 1 Tbsp. fresh lemon juice

Topping:

- 1/3 cup unsalted pistachios, shelled and finely chopped
- 3/4 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/4 cup brown sugar
- 1/4 tsp. salt
- 1/8 tsp. ground ginger
- 8 Tbsp. unsalted butter, chilled

Preheat oven to 375° F and butter a shallow baking dish.

In a bowl, stir together the sugar and flour. Add the rhubarb, berries and lemon juice to the flour mixture and toss well. Spread the mixture into a baking dish.

For the topping: In a large bowl, whisk together the flour, sugars, salt, and ginger. Cut the butter into 1/2-inch cubes and with your fingers or a pastry blender blend the butter into the flour mixture until it resembles coarse meal. Add the pistachios and toss well.

Squeeze a handful of topping together and coarsely crumble in chunks over the berry-rhubarb filling. Crumble the remaining topping over the filling in the same manner. Chill the crisp in the refrigerator for 15 minutes and then bake the crisp in the upper portion of the oven until the filling is bubbling and the top is crisp and golden – about 40 to 45 minutes.

Serve warm or at room temperature with ice cream or whipped cream.

## Birthday Cake

Cooks Illustrated

### Classic White Cake

- 2 Tbsp. solid vegetable shortening
- 2+ Tbsp. all-purpose flour for flouring pans
- 1 cup milk, at room temperature
- $\frac{3}{4}$  cup egg whites (about 6 large or 5 extra-large) at room temperature
- 2 tsp. almond extract
- 1 tsp. vanilla extract
- $2\frac{1}{4}$  cups plain cake flour
- $1\frac{3}{4}$  cups sugar
- 4 tsp. baking powder
- 1 tsp. salt
- 12 Tbsp. unsalted butter, softened

For the Cake: Set oven rack in middle position. (If oven is too small to cook both layers on a single rack, set racks in upper-middle and lower middle positions.) Heat oven to 350°. Coat bottom and sides of two 9-inch by  $1\frac{1}{2}$ -inch or 2-inch round cake pans with 1 tablespoon shortening each. Sprinkle 1 heaping tablespoon of all-purpose flour into each pan; roll pans in all directions to coat. Invert pans and rap sharply to remove excess flour.

Pour milk, egg whites, and extracts into 2-cup glass measure, and mix with fork until blended.

Mix cake flour, sugar, baking powder, and salt in bowl of electric mixer at slow speed. Add butter; continue beating at slow speed until mixture resembles moist crumbs, with no powdery ingredients remaining.

Add all but  $\frac{1}{2}$  cup of milk mixture to crumbs and beat at medium speed (or high speed if using handheld mixer) for  $1\frac{1}{2}$  minutes. Add remaining  $\frac{1}{2}$  cup of milk mixture and beat 30 seconds more. Stop mixer and scrape sides of bowl. Return mixer to medium (or high) speed and beat 20 seconds longer.

Divide batter evenly between two prepared cake pans; using rubber spatula, spread batter to pan walls and smooth tops. Arrange pans at least 3 inches from the oven walls and 3 inches apart. (If oven is small, place pans on separate racks in staggered fashion to allow for air circulation.) Bake until cake needle or toothpick inserted in the center comes out clean, 23 to 25 minutes.

Let cakes rest in pans for 3 minutes. Loosen from sides of pans with a knife, if necessary, and invert onto greased cake racks. Invert a second time onto additional greased racks. Let cool completely, about  $1\frac{1}{2}$  hours.

## Birthday Cake Frosting

Cooks Illustrated

### Butter Frosting

- 1/2 pound (2 sticks) unsalted butter, softened
- 1 pound (4 cups) confectioners' sugar
- 1 Tbsp. vanilla extract
- 1 Tbsp. milk
- Pinch salt

### Raspberry-Almond Filling

- 1/2 cup (2 1/2 ounces) blanched slivered almonds, toasted, and chopped coarse
- 1/3 cup seedless raspberry jam

For the frosting: Beat butter, confectioners' sugar, vanilla, milk, and salt in bowl of electric mixer at slow speed until sugar is moistened.

Increase speed to medium (high if using handheld mixer); beat, stopping twice to scrape down bowl, until creamy and fluffy, about 1 1/2 minutes. Avoid over beating, or frosting will be too soft to pipe.

For the filling: Before assembling cake, set aside 3/4 cup of the frosting for decoration.

Spread small dab of frosting in center of cake plate to anchor cake and set down one cake layer.

Combine 1/2 cup of remaining frosting with almonds in small bowl and spread over first layer.

Carefully spread jam on top, then cover with second cake layer.

Spread frosting over top and sides of assembled cake.

Pipe reserved frosting around perimeter of cake.

## Bittersweet Chocolate Truffle Tart

Serves 12 to 16

- 10 oz. bittersweet or semisweet chocolate, cut into small pieces
- $\frac{3}{4}$  cup heavy cream
- $\frac{1}{2}$  cup Cabernet Sauvignon
- 9 $\frac{1}{2}$ " chocolate tart shell baked and cooled (recipe follows)
- 2 Tbsp. unsweetened cocoa powder (optional, for stenciling)
- 1 Chocolate Tart Shell (see other recipe)

Place chocolate in a medium-size heat-proof bowl; set aside. In a small saucepan, bring cream and wine to a simmer over medium heat. Immediately pour hot cream over chocolate; let stand for 30 seconds. Stir very gently, just until chocolate melts completely and mixture is smooth.

Pour chocolate mixture through a fine strainer directly into cooled tart shell. Tilt or shake pan gently, if necessary, to spread chocolate evenly over shell. Refrigerate for 3 to 4 hours, until set. (Tart may be made to this point up to 2 days in advance. Cover and refrigerate until ready to decorate.)

Center a stencil or doily over well chilled tart. Use a fine strainer to sift cocoa over the stencil. Remove the stencil carefully. (Be sure to apply the stenciled cocoa to the tart when it is cold.) Refrigerate tart in a covered container.

Remove finished tart from refrigerator 45 minutes or more before serving to soften filling slightly and bring back its shine.

## Blueberry Cobbler

Serves 6

- 3 Tbsp. cornstarch
- 1/2 cup granulated sugar
- 6 cups picked over blueberries
- 2 Tbsp. fresh lemon juice
- 1 1/2 cups all-purpose flour
- 1/2 cup firmly packed light brown sugar
- 1 1/2 tsp. double-acting baking powder
- 3/4 tsp. salt
- 1 tsp. cinnamon
- 1 stick (1/2 cup) cold unsalted butter, cut into bits
- vanilla ice cream or whipped cream as an accompaniment

In a large bowl stir together the cornstarch, sifted, and the granulated sugar and add the blueberries and the lemon juice. Toss the mixture until it is combined well and transfer it to a buttered 10-inch (6-cup) deep-dish pie plate.

In a bowl combine well the flour, the brown sugar, forced through a sieve, the baking powder, the salt, and the cinnamon, add the butter, and blend the mixture until it resembles coarse meal.

Add 1/4 cup plus 2 tablespoons boiling water and stir the mixture until it just forms a dough.

Drop 1/4 cup portions of the dough over the blueberry mixture and bake the cobbler on a baking sheet in the middle of a preheated 400° oven for 30 to 40 minutes, or until the topping is golden and cooked through.

Serve the cobbler warm with the ice cream.

## Blueberry Ice Cream

Makes about 1½ quarts

- 4 cups picked over blueberries
- 1 cup sugar
- the zest of 1 navel orange, removed in strips with a vegetable peeler
- 2 Tbsp. Grand Marnier, or other orange-flavored liqueur
- 3 Tbsp. fresh lemon juice
- ½ tsp. vanilla
- ½ tsp. salt
- 2 cups heavy cream
- 1 cup half-and-half

In a large saucepan combine the blueberries, the sugar, the zest, and ¼ cup water, boil the mixture, covered, for 5 minutes, stirring occasionally, and simmer it, uncovered, for 5 minutes.

Discard the zest and puree the mixture in batches in a blender or food processor.

Transfer the puree to a bowl and whisk in the Grand Marnier, the lemon juice, the vanilla, the salt, the heavy cream, and the half-and-half.

Force the mixture through a very fine sieve set over another bowl and chill it, covered, for 1 hour, or until it is cold.

Freeze the mixture in an ice-cream freezer according to the manufacturer's instructions.



## Blueberry Poppy Seed Brunch Cake

8 servings

For the cake:

- $\frac{2}{3}$  cup sugar
- $\frac{1}{2}$  cup unsalted butter, softened
- 2 tsp. grated lemon zest
- 1 egg
- $1\frac{1}{2}$  cups all-purpose flour (195 grams)
- 2 Tbsp. poppy seed
- $\frac{1}{2}$  tsp. baking soda
- $\frac{1}{4}$  tsp. salt
- $\frac{1}{2}$  cup sour cream

For the filling:

- 2 cups fresh or frozen blueberries, thawed, drained on paper towels
- $\frac{1}{3}$  cup sugar
- 2 tsp. flour
- $\frac{1}{4}$  tsp. nutmeg

For the glaze:

- $\frac{1}{3}$  cup powdered sugar
- 1 to 2 tsp. whole milk

Heat oven to 350 degrees. Grease and flour bottom and sides of a 9-inch springform pan.

In large bowl, beat  $\frac{2}{3}$  cup sugar and butter until light and fluffy. Add lemon peel and egg; beat 2 minutes at medium speed. Lightly spoon flour into measuring cup, level off.

In medium bowl, combine  $1\frac{1}{2}$  cups flour, poppy seed, baking soda and salt; add to butter mixture alternately with sour cream. Spread batter over bottom and 1-inch up sides of greased and floured pan, making sure batter on sides is  $\frac{1}{4}$  inch thick.

In medium bowl, combine all filling ingredients, spoon over batter.

Bake at 350 degrees for 45 to 55 minutes or until crust is golden brown. Cool slightly. Remove sides of pan.

In small bowl, combine powdered sugar and enough milk until glaze is of desired drizzling consistency, blend until smooth.

Drizzle over top of warm cake. Top with a handful of fresh blueberries, if desired. Serve warm or cool.

## Blueberry Shortcakes

Yields 6 shortcakes

For The Biscuits:

- 2 cups sifted all-purpose flour
- 1 Tbsp. baking powder, sifted to remove lumps
- $\frac{3}{4}$  tsp. salt
- 3 Tbsp. sugar; more for the glaze
- 1 Tbsp. grated lemon zest
- $\frac{1}{2}$  tsp. freshly grated (or ground) nutmeg
- 4 Tbsp. cold unsalted butter, cut in pieces
- 1 cup buttermilk; more for the glaze
- 

For The Blueberries:

- 6 cups (about 2 lb.) blueberries, picked over, rinsed, and patted dry
- $\frac{1}{4}$  cup sugar; more to taste
- 1 Tbsp. water
- $\frac{1}{2}$  tsp. grated lemon zest
- $\frac{1}{4}$  tsp. freshly grated nutmeg (optional)
- Fresh lemon juice to taste

For The Whipped Cream:

- $1\frac{1}{2}$  cups heavy cream, chilled
- 2 Tbsp. sugar
- 1 tsp. vanilla extract

To make the biscuits: Set a rack in the center of the oven; heat to 400°. Line a baking sheet with parchment or lightly grease it with shortening or cooking spray.

In a large bowl, whisk the flour, baking powder, salt, sugar, lemon zest, and nutmeg. With a pastry blender or your fingertips, cut in the butter until the mixture resembles coarse meal. Gently stir in the buttermilk until the dough just holds together with no large, dry lumps. Spoon the dough onto the baking sheet in six equal mounds. Brush the tops with buttermilk; sprinkle with sugar. Bake until the peaks have begun to brown, and the bottoms are golden, 20 to 25 min. Let rest for 1 min. and then transfer to a wire rack. While still slightly warm, slice them open with a serrated knife.

To make the blueberry filling: Set aside 2 cups of the berries. In a medium, non-reactive saucepan, combine the remaining 4 cups of blueberries, sugar, water, lemon zest, and nutmeg (if using). Cook, uncovered, over medium heat, stirring frequently until very soft and juicy, 6 to 7 min. Remove from the heat. Taste and add lemon juice and more sugar, if necessary. If not using immediately, cover and refrigerate.

When ready to serve, reheat the blueberry sauce until very warm and stir in the reserved blueberries.

To make the whipped cream: Chill a mixing bowl and beaters for 30 min. In the bowl, combine the heavy cream, sugar, and vanilla. Whip until medium peaks form and the beaters leave tracks on top of the cream.

To assemble: Put the bottom half of each biscuit on a plate. Spoon on about  $\frac{1}{2}$  cup of the blueberry mixture and a few dollops of cream. Cover with the biscuit top. Spoon on more blueberries and top with another dollop of whipped cream. Serve immediately, passing any remaining blueberry mixture at the table.

## Blueberry Tart

Serves 8

- 1/4 cup whole almonds
- 1/2 cup granulated sugar
- 2 Tbsp. all-purpose flour
- 1 Unbaked Tart Shell (see additional recipe)
- 1 1/2 pints blueberries (4 cups)
- 1 Tbsp. confectioners' sugar
- sweetened sour cream or vanilla ice cream, for serving

Preheat the oven to 425°.

In a food processor, combine the almonds, 2 tablespoons of the granulated sugar and the flour. Process until the almonds are finely ground.

Sprinkle the mixture evenly into the tart shell (see other recipe).

Spread the blueberries over the almond mixture. Sprinkle the berries with the remaining 1 tablespoon plus 1 teaspoon granulated sugar.

Place the tart on the bottom rack of the oven and reduce the temperature to 400°.

Bake for about 45 minutes, until the crust is golden brown. Transfer to a rack to cool completely.

Before serving, lightly sift the confectioners' sugar over the tart.

Serve in wedges, accompanied with sweetened sour cream or vanilla ice cream.

## Brown Sugar Icebox Cookies

Makes about 5 dozen

This basic sugar cookie dough can be flavored in myriad ways (see the Variations that follow). Or pair it with the chocolate dough to create Combination Cookies, like pinwheels and checkerboards.

- 1 stick (4 ounces) unsalted butter, softened
- 1/2 cup (packed) light brown sugar
- 1/4 cup granulated sugar
- 1 large egg
- 1 1/2 tsp. pure vanilla extract
- 1 2/3 cups all-purpose flour
- 1/2 tsp. baking soda
- 1/8 tsp. salt

In a bowl, beat the butter with an electric mixer until fluffy. Add the brown sugar and granulated sugar and beat until well blended. Beat in the egg and vanilla until thickened. Beat in 2/3 cup of the flour along with the baking soda and salt. Stir in the remaining 1 cup flour; the dough will be soft.

Divide the dough in half. Wrap each half in wax or parchment paper or plastic wrap and shape it into a 6-inch log. Refrigerate until firm. (Make Ahead: The logs can be stored in a plastic bag and refrigerated for up to 1 week or frozen for up to 2 months.)

Preheat the oven to 350°. Using a thin knife, slice each log 1/8 to 1/4 inch thick. Arrange the cookies 1 inch apart on buttered cookie sheets and bake for 10 to 15 minutes, or until lightly golden.

### Variations

For these creative cookies, add the extras to the dough with the final portion of flour. Roll the logs in the flavorings before chilling

Ginger Almond: Add 1/2 cup finely chopped crystallized ginger. Roll each log in 1/2 cup finely chopped blanched almonds.

Lemon Poppyseed: Add 3 tablespoons poppy seeds and 1 tablespoon grated lemon zest. Roll each log in 1 tablespoon poppy seeds.

Spice: Add 1 teaspoon freshly ground nutmeg, 1 teaspoon cinnamon and 1/2 teaspoon ground cloves. If desired, roll each log in 1/2 cup finely chopped walnuts.

Coffee-Edged: Roll each log in 1/2 tablespoons very finely ground French-roast coffee.

Pecan: Add 1 cup finely chopped toasted pecans. Roll each log in 1/2 cup finely chopped toasted pecans.

## Brownies Cockaigne

About 30 Brownies

Joy of Cooking

Almost everyone wants to make this classic American confection. If you want them chewy and moist, use a 9 x 13-inch pan: if cakey, a 9 x 9-inch pan.

- 1/2 cup butter
- 4 oz. unsweetened chocolate
- 4 eggs at 70°
- 1/4 tsp. salt
- 2 cups sugar
- 1 tsp. vanilla
- 1 cup sifted all-purpose flour
- 1 cup Pecan meats

Preheat oven to 350°.

Melt the butter with the chocolate in a double boiler. Cool this mixture. If you don't, your brownies will be heavy and dry.

Beat the eggs with the salt until light in color and foamy in texture.

Add gradually the sugar and continue beating until well creamed.

With a few swift strokes, combine the cooled chocolate mixture and the eggs and sugar mixture. Even if you normally use an electric mixer, do this manually.

Before the mixture becomes uniformly colored, fold in the flour, again by hand.

And before the flour is uniformly colored, stir in the pecans, gently.

Bake in a greased pan about 25 minutes at 350°.

Cut when cool.

## Butter Pecan Cookies

Makes 16 large cookies

Ashley Manila of Baker by Nature

For the Buttered Pecans:

- 1¼ cup pecan halves, finely chopped
- 3 Tbsp. unsalted butter

For the Butter Pecan Cookies:

- 2½ cups all-purpose flour
- 1 Tbsp. cornstarch
- ¾ tsp. salt
- ½ tsp. ground cinnamon
- 1 tsp. baking soda
- 2 sticks unsalted butter, melted until browned
- 1 cup dark brown sugar, packed
- ½ cup granulated sugar
- 1 Tbsp. vanilla extract
- 2 large eggs plus 1 egg yolk, at room temperature
- 16 pecan halves, for decoration, optional

Melt butter in a large skillet over medium heat. Add in chopped pecans and cook, stirring occasionally, for 4-5 minutes, or until lightly toasted. Set aside until needed.

In a large bowl combine flour, cornstarch, salt, cinnamon, and baking soda; whisk well to combine then set aside until needed.

In a small saucepan, over medium heat, melt the butter. Continue to cook the butter, swirling the pan occasionally. Keep a close eye here. The top of the butter should become foamy. And you should hear tiny popping noises. The butter will develop into a rich amber color, with tiny brown bits at the bottom. And it will have a slightly nutty aroma. Once the butter reaches this stage, remove from heat immediately and pour into a large mixing bowl.

Add both sugars into the mixing bowl and whisk well to combine. Add in vanilla. Beat in eggs and egg yolk, one at a time, beating until eggs are just combined.

Using a rubber spatula, fold in the flour, stirring until just combined. Fold in the buttered pecans.

Cover bowl and refrigerate for 4 hours.

Preheat the oven to 375 degrees (F). Line two large baking sheets with parchment paper.

Using a large cookie scoop, divide the dough into 3-tablespoon sized balls and place onto prepared baking sheets, leaving about 3-inches between each ball of dough for spreading.

Firmly press a pecan half on top of each ball of cookie dough.

Bake, one tray at a time, in a preheated oven for 10-11 minutes. If any edges spread out while baking, use a spatula and gently press them back in as soon as you remove the cookies from the oven.

Sprinkle warm cookies with granulated sugar.

Allow cookies to cool on the pan for 15 minutes, then carefully transfer to a cooling rack.

## Carrot Cake with Tangy Cream Cheese Frosting

Serves 12

Cooks Illustrated

### Carrot Cake

- 2<sup>2</sup>/<sub>3</sub> cups all-purpose flour, plus extra for dusting pans
- 4 tsp. baking powder
- 1/2 tsp. baking soda
- 2 tsp. ground cinnamon
- 1 tsp. salt
- 2 pounds carrots, grated fine (7 cups)
- 1 cup plus 2/3 cup granulated sugar
- 1/2 pound (2 sticks) unsalted butter
- 1 cup light brown sugar
- 5 eggs
- 1 1/2 tsp. vanilla extract

### Tangy Cream Cheese Frosting

- 1 pound cream cheese, softened
- 10 Tbsp. unsalted butter, softened
- 2 1/2 cups confectioners' sugar
- 2 1/2 Tbsp. sour cream

For the cake: Adjust oven rack to center position and heat oven to 350°. Generously grease and flour bottom and sides of two 9-inch by 1 1/2-inch or 9-inch by 2-inch round cake pans. Invert pans and rap sharply to remove excess flour.

Whisk flour through salt in large bowl; set aside. Toss grated carrots with 1 cup granulated sugar in colander set over large bowl; drain until one cup liquid has collected, 20 to 30 minutes.

Meanwhile, melt butter in large skillet over medium-low heat, stirring frequently; cook until golden brown, 8 to 10 minutes. Transfer to large bowl; cool for 10 minutes, then whisk in remaining granulated sugar and brown sugar. Add eggs one at a time, whisking thoroughly before adding the next; add vanilla. Add flour mixture, stirring until almost combined, then mix in carrots.

Divide batter evenly between pans, smooth surfaces with rubber spatula. Bake until cake feels firm in center when pressed lightly and toothpick inserted into cake center comes out perfectly clean, 40 to 50 minutes. Transfer pans to wire racks; cool for 10 minutes. Run knife around the perimeter of each pan, invert cakes onto racks. Invert a second time onto additional racks; cool completely before frosting.

For the frosting: Beat cream cheese and butter in medium bowl with hand-held mixer on low speed until homogenous, 3 to 4 minutes. Add confectioners' sugar and sour cream; beat until well blended, 1 to 2 minutes longer.

Assemble and frost the cake.

## Everyday Chocolate Cake

Makes one loaf

from [Smittenkitchen.com](http://Smittenkitchen.com)

- 1/2 cup (1 stick or 4 ounces) unsalted butter, softened
- 1 cup (6 7/8 ounces) firmly packed light brown sugar
- 1/2 cup (4 ounces) granulated sugar
- 1 large egg, at room temperature
- 1 cup buttermilk
- 1 tsp. vanilla extract
- 1 1/2 cups (6 3/4 ounces) all-purpose flour
- 3/4 cup (2 5/8 ounces) Dutch cocoa powder
- 1 tsp. baking soda
- 1/4 tsp. salt

Preheat the oven to 325°. Butter and lightly flour a 9 by 5 by 3-inch loaf pan or spray it with a butter-flour spray.

In a large bowl, on the medium speed of an electric mixer, cream the butter until smooth. Add the sugars and beat until fluffy, about 3 minutes. Add the egg and beat well, then the buttermilk and vanilla. Don't worry if the batter looks a little uneven.

Sift the flour, cocoa, baking soda and salt together right into your wet ingredients. Stir together with a spoon until well-blended but do not over mix. Scrape down the batter in the bowl, making sure the ingredients are well blended.

Pour the batter into the prepared loaf pan. Bake for 60 to 70 minutes, or until a cake tester inserted into the center of the loaf comes out clean. Cool in pan on a rack for about 10 to 15 minutes, at which point you can cool it the rest of the way out of the pan.

Dust top of cake with powdered sugar.

Serve with whipped cream and fresh berries if you're feeling fancy.



## Chocolate Chestnut Torte with Cognac Buttercream

Serves 8-10

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### Chocolate Chestnut Torte:

- 5 ounces extra bittersweet chocolate, chopped
- 1/4 pound unsalted butter
- 8 ounces unsweetened chestnut purée
- 3/4 cup finely ground almonds
- 1 Tbsp. all-purpose flour
- 6 large eggs, separated and brought to room temperature
- 3/4 cup sugar

### Mocha-Cognac Buttercream:

- 9 ounces bittersweet chocolate
- 1/4 cup strong coffee or espresso
- 4 large egg yolks
- 1 cup sugar
- 1/3 cup water
- 3/4 pound unsalted butter
- 2 Tbsp. Cognac
- 12 whole glacéed chestnuts
- Chocolate curls

For the torte, preheat the oven to 350°

Lightly butter a 9-inch round cakepan and line it with parchment.

Melt the chocolate with the butter in the top of a double boiler over barely simmering water. Add the chestnut purée and stir until smooth, set aside. Combine the almonds and the flour and set aside. Whisk the egg yolks and sugar together in a bowl of an electric mixer. Set it over hot water and whisk by hand until warm. Then remove from the heat and beat on high speed until the mixture forms a 3 second dissolving ribbon when the beater is lifted. Fold in the chocolate mixture. Fold in the almond and flour mixture.

In a second mixer bowl beat the egg whites with the whisk to soft peaks. Fold into the chocolate mixture. Pour the batter into the prepared pan and smooth the top. Bake until a toothpick inserted in the cake comes out with moist crumbs attached, 35 to 40 minutes (the cake should still be soft in the center). Cool in the pan on a wire rack and then turn out onto a serving platter.

For the butter cream, melt the chocolate with the coffee in the top of a double boiler over barely simmering water. Set aside and keep warm

Place the egg yolks in a bowl of an electric mixer set over warm water and whisk by hand until warm to the touch. Then beat on high until thick and pale. Meanwhile combine the sugar and water in a small saucepan and bring to a boil over high heat stirring until the sugar has dissolved. Boil rapidly without stirring until the syrup reaches the soft ball stage (240° on a candy thermometer). Gradually beat the syrup into the beaten egg yolks on low speed. Beat in the warm chocolate. Beat in the butter a little at a time and then the cognac. Chill until thick enough to spread.

To assemble the torte, spread the top with the buttercream, then add the whole glacéed chestnuts and chocolate curls (see recipe for Chocolate Curl Decorations for Deserts). The torte may be made a day ahead refrigerated and but bring it to room temperature before serving.

## Chocolate Chunk Cookies with Pecans Dried Apricots and Tart Cherries

Makes about 34 cookies

- 2½ cups all-purpose flour
- 1 tsp. baking soda
- ½ tsp. baking powder
- 1 tsp. salt
- 2 sticks (1 cup) unsalted butter, softened
- 1 cup granulated sugar
- ½ cup packed light brown sugar
- 2 large eggs
- 9 oz. fine-quality bittersweet (not unsweetened) or semisweet chocolate
- ¾ cup quartered dried apricots (about 4½ ounces)
- 1 cup dried tart cherries (about 5 ounces)
- 1 cup coarsely chopped pecans (about 4 ounces)

Preheat oven to 375°.

In bowl whisk together flour, baking soda, baking powder, and salt. In another bowl with an electric mixer beat together butter and sugars until light and fluffy. Add eggs 1 at a time, beating well after each addition, and beat in flour mixture until just combined.

Chop chocolate into ½-inch pieces and stir into batter with apricots, cherries, and pecans. Working in batches, drop dough by heaping tablespoons about 2 inches apart onto ungreased baking sheets and bake in upper and lower thirds of oven, switching position of sheets halfway through baking, about 12 minutes total, or until golden.

Cool cookies on baking sheets on racks 5 minutes and transfer with a spatula to racks to cool. Cookies keep in airtight containers at room temperature 5 days.

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## Chocolate Curl Decorations for Deserts

Melt hard chocolate over bain-marie.

Heat a flat sheet pan to about 110° (warm to touch). Spread a thin layer of chocolate over the pan with a metal icing spatula.

Trowel off chocolate in various directions to smooth out to consistent thickness.

Put pan in refrigerator for 20 minutes.

Take out and let come to room temperature.

Scrape chocolate into desired shapes with a pallet knife. Hold knife on edge to make a leaf design.

Chill curls in refrigerator.

## Chocolate Decadence

- 6 egg Yolks
- 1 egg
- 8 oz. sugar
- 8 oz. unsalted butter
- 13 oz. finely chopped chocolate
- 13 egg whites
- 2 oz. sugar
- dash of vanilla extract

Melt the butter in a heavy sauce pot remove from heat and add the chocolate, stir until smooth and set aside.

Add vanilla.

Place the egg, egg yolks, and 8 oz. sugar in a mixing bowl and whip at high speed until very thick and fluffy (pancake batter consistency).

Carefully fold the egg mixture with the chocolate being careful not to over mix.

In a separate bowl beat the egg whites, and remaining sugar to soft peaks (consistency of half beaten whipped cream) then fold this into the chocolate/egg mixture. If you over beat the egg whites the cake will rise too much, then deflate.

When smooth bake in heavily buttered, parchment bottomed pan at 325° until toothpick comes out clean. You can use a buttered cake ring set on parchment on cookie sheet.

Presentation:

Cut into shapes with knife or hot cookie cutter. Dust with powdered sugar. Serve with ice cream or whipped cream.

## Chocolate Espresso Cookies

Makes about 30 cookies

- 3 ounces unsweetened chocolate, chopped
- 2 cups (12 ounces) semisweet chocolate chips
- 1 stick ( $\frac{1}{2}$  cup) unsalted butter, cut into pieces
- 3 large eggs
- 1 cup plus 2 Tbsp. sugar
- $2\frac{1}{4}$  tsp. finely ground dark-roast coffee beans, such as Italian-roast
- $\frac{3}{4}$  cup all-purpose flour
- $\frac{1}{3}$  tsp. baking powder
- $\frac{1}{4}$  tsp. salt
- 1 cup chopped walnuts

Preheat oven to 350°F. and grease 2 large heavy baking sheets.

In a double boiler or a metal bowl set over a saucepan of barely simmering water melt unsweetened chocolate, 1 cup chocolate chips, and butter, stirring until smooth, and remove top of double boiler or bowl from heat.

In a bowl with an electric mixer beat eggs, sugar, and ground coffee on high speed until very thick and pale and mixture forms a ribbon when beaters are lifted, about 3 minutes, and beat in chocolate mixture.

Into mixture, sift together flour, baking powder, and salt and stir until just combined.

Stir in remaining cup chocolate chips and walnuts.

Drop batter by heaping tablespoons about 2 inches apart onto baking sheets and bake in batches in middle of oven 8 to 10 minutes, or until puffed and cracked on top.

Cool cookies on baking sheets 1 minute and transfer to racks to cool completely.

## Chocolate Fudge – Florine's Version

Florine Watson Werle

- 4½ cup sugar
- 1 can evaporated milk (about a cup)
- ⅓ Lb. butter
- 24 oz. Chocolate chips
- 1 pint marshmallow cream
- 1 Tbsp. Vanilla
- 1 cup nuts

Combine Sugar, Evaporated Milk, and butter in large pot.

Cook while stirring until it reaches the softball stage. Remove from heat.

Beat in chocolate chips, then the marshmallow and finally the nuts.

Pour into greased pan and cool.

## Chocolate Icebox Cookies

Makes about 5 dozen

- 1 stick (4 ounces) unsalted butter, softened
- 1/2 cup (packed) light brown sugar
- 1/3 cup granulated sugar
- 1 large egg
- 1 tsp. pure vanilla extract
- 2 ounces unsweetened chocolate, melted and cooled
- 1 3/4 cups all-purpose flour
- 1/2 tsp. baking soda
- 1/4 tsp. salt

In a large bowl, beat the butter until fluffy. Add the brown sugar and granulated sugar and beat until well blended. Add the egg and vanilla and beat until thickened. Beat in the melted chocolate, then add 3/4 cup of the flour along with the baking soda and salt. Stir in the remaining 1 cup flour to make a soft dough.

Divide the dough in half. Wrap each half in wax or parchment paper or plastic wrap and shape it into a 6-inch log. Refrigerate until firm. (Make Ahead: The logs can be stored in a plastic bag and refrigerated for up to 1 week or frozen for up to 2 months.)

Preheat the oven to 350°. Using a thin knife, slice each log 1/8 to 1/4 inch thick. Arrange the cookies 1 inch apart on buttered cookie sheets and bake for 10 to 15 minutes, or until lightly golden.

### Chocolate Variations

For the Double Chocolate and nut variations, add the extras with the final portion of flour. Roll the logs before chilling.

Chocolate-Mint: Add 1 teaspoon pure peppermint extract to the dough with the vanilla.

Double Chocolate: Add 2 ounces chopped semisweet chocolate.

Chocolate Macadamia: Add 2/3 cup finely chopped unsalted macadamia nuts. Roll each log in 1/3 cup finely chopped macadamias.

Chocolate Hazelnut: Add 1 cup finely chopped toasted and peeled hazelnuts. If desired, roll each log in 1/2 cup finely chopped hazelnuts.

Chocolate Peanut: Add 1 cup finely chopped unsalted roasted peanuts. If desired, roll each log in 1/3 cup finely chopped peanuts.

## Chocolate Nut Wafer Cookies

Yields about 12 dozen cookies

As with the Toasted Almond Butter Thins a very sharp knife makes it easy to slice the nutty dough into neat squares.

- 2 cups all-purpose flour
- 2 oz. ( $\frac{1}{2}$  cup) natural (not Dutch process) cocoa
- $\frac{1}{2}$  tsp. ground cinnamon
- 8 oz. (16 Tbsp. ) unsalted butter, softened at room temperature
- $\frac{3}{4}$  tsp. salt
- 10 oz. ( $2\frac{3}{4}$  cups) confectioners' sugar
- 1 large egg, at room temperature
- 8 oz. (scant 2 cups) chopped walnuts
- 4 oz. (scant 1 cup) chopped pistachios

Blend the flour, cocoa, and cinnamon; set aside.

With the paddle of an electric mixer (or regular beaters), cream the butter on medium speed until soft and creamy but not melted.

Add the salt and confectioners' sugar; mix on medium-low speed until thoroughly combined, about 5 min., scraping the bowl as needed.

Reduce the speed to low and add the egg; mix until blended.

Add the walnuts, the pistachios, and the flour mixture; as soon as the dough comes together, stop the mixer.

Scrape the dough onto a large sheet of plastic wrap. Using the wrap to help shape and protect the dough, gently press it into a 6-inch square that's  $1\frac{1}{2}$  inches thick.

Wrap in plastic and refrigerate until the dough is firm enough to slice, at east 4 hours.

Heat the oven to 400°F.

Line a baking sheet with parchment.

Unwrap the dough, trim the edges, and slice the square into four  $1\frac{1}{2}$  inch square logs. Slice each log into square cookies between  $\frac{1}{8}$  and  $\frac{1}{4}$  inch thick.

Lay the squares  $\frac{1}{2}$  inch apart on the baking sheet.

Bake until the tops look dry, and the nuts look slightly brown-tinged, 8 to 10 in., rotating the sheet halfway through.

Cool the cookies on the baking sheet until cool enough to handle (about 10 min.) and then transfer the cookies to a rack.

## Chocolate Pudding Cake

Serves 8.

- 8 oz. semisweet chocolate, coarsely chopped
- 1 cup unsalted butter, cut into 1-inch pieces
- 4 large eggs, at room temp
- 4 large egg yolks
- 1/2 cup granulated sugar
- 1/4 cup all-purpose flour
- slightly sweetened whipped cream
- chocolate curls

Position a rack in the lower third of the oven and preheat to 325°. Butter eight 6-oz. ramekins and lightly dust them with flour. Arrange the ramekins on a baking sheet.

Melt the chocolate with the butter in a bowl over a pan of gently simmering water. Set aside to cool.

In a 4<sup>1</sup>/<sub>2</sub> quart bowl of a heavy-duty electric mixer, using the wire whip attachment, beat the eggs and egg yolks at medium speed until blended. While continuing to beat the mixture, add the sugar one tablespoon at a time.

Increase the speed to high and continue to beat the egg mixture for 5 to 7 minutes, until it is thick and pale in color.

Reduce the speed to medium and beat in the flour one tablespoon at a time. Using a rubber spatula, scrape the bottom and side of the bowl.

Add the chocolate/butter mixture to the batter and beat the mixture at medium speed for 5 minutes.

Scrape the batter into the prepared ramekins. Bake the pudding cakes for 20 to 25 minutes, or until the tops of the cakes are set and begin to crack. The filling will be soft.

Garnish each pudding cake with whipped cream and chocolate curls. Serve immediately.



## Chocolate Pudding from Home

Yields 5½ cups; serves six to eight.

- 8 oz. bittersweet chocolate, preferably Valrhona
- ½ cup sugar to be divided
- 6 egg yolks
- 4 cups heavy cream
- 7 tsp. vanilla extract
- ¼ tsp. salt

Coarsely chop the chocolate and reserve it in a large mixing bowl. In a medium bowl, whisk ¼ cup of the sugar into the egg yolks.

In a medium saucepan, mix the remaining ¼ cup sugar with the cream and the vanilla extract.

Heat the cream to just below the boiling point.

Add a little of the cream to the eggs and stir vigorously for smoother mixing; set aside. Pour the rest of the hot cream over the chopped chocolate.

Gently stir the chocolate with a spatula until it has melted.

Add the egg-cream mixture and the salt to the chocolate and stir to mix.

Strain the pudding into a pitcher or a bowl.

Heat the oven to 300°. Fill six 8 oz. ramekins or eight 6-oz. ramekins with the pudding, leaving at least ¼ inch space at the top. Put the ramekins in a baking pan not more than 1 inch deeper than your molds.

Fill the pan with warm water about halfway up the sides of the molds. Cover the pan with foil and bake the pudding in the water bath until no longer runny, about 1 hour.

When cooked, a lighter colored spot about the size of a quarter appears on top.

Cover the pudding and refrigerate for at least 3 hours before serving.

## Chocolate Soufflé

Cooks Illustrated

- 3 Tbsp. unsalted butter
- 3 Tbsp. unbleached all-purpose flour
- 1½ cups milk
- 1 pound best-quality bittersweet chocolate, broken into small pieces
- ¾ cup very strong brewed coffee
- 1 tsp. vanilla extract
- ¼ cup sugar
- 5 egg yolks
- 7 egg whites, room temperature
- Pinch cream of tartar
- Whipped cream

Melt the butter in a heavy small saucepan over low heat until foamy. Whisk in the flour and cook 1 minute. Gradually stir in the milk. Cook, stirring constantly, until thick and smooth.

Add the chocolate and heat, stirring constantly, over low heat until all the chocolate melts.

Stir in the coffee and remove from heat. Stir in the vanilla and ¼ cup of the sugar. Add the egg yolks, one at a time, whisking well after each addition.

Preheat oven to 375°. Butter a 2-quart soufflé dish and coat with sugar.

Beat the egg whites with the cream of tartar until foamy. Beat in the remaining ¼ cup sugar, 1 tablespoon at a time. Beat until the peaks are stiff and glossy. Gently fold the egg whites into the soufflé base. Pour the batter into the prepared dish.

Bake for 35-40 minutes. Serve immediately with whipped cream.

Variations:

Process 1 cup toasted unsalted macadamia nuts and ¼ cup sugar in a food processor fitted with a steel blade until finely chopped. Add to the chocolate base just after it has been removed from the heat. Omit the ¼ cup sugar in step 3 but proceed as directed with the rest of the recipe.

Add the finely grated zest of 1 orange and 2 tablespoons Grand Marnier to the chocolate mixture after it has been removed from the heat. Proceed with the rest of the recipe as directed. Serve with whipped cream flavored with Grand Marnier.

Add 2 tablespoons of your favorite liqueur to the chocolate base and flavor the whipped cream with the same liqueur.

## Chocolate Tart Shell

### Makes One Shell

- 3 ounces sweet butter ( $\frac{3}{4}$  of a stick)
- $\frac{1}{2}$  cup sugar
- $\frac{1}{4}$  tsp. vanilla extract
- $\frac{1}{2}$  tsp. salt
- $\frac{1}{4}$  cup plus 2 Tbsp. ( $1\frac{1}{2}$  ounces) sifted unsweetened cocoa powder
- $\frac{3}{4}$  cup (3 ounces) pastry or all-purpose flour
- $9\frac{1}{2}$ -inch fluted tart pan with removable bottom

To make dough in a food processor: Combine butter, sugar, vanilla, and salt. Process until mixture is creamy.

Add cocoa and process until mixture is a dark, smooth paste. Add flour and pulse just until incorporated but still crumbly. Pulse a few more times to form a dough and proceed with next steps.

Turn dough out onto a piece of plastic wrap and press into a large flat disk. Wrap and refrigerate at least 45 minutes, or until ready to use. Pastry may be completed to this point up to 3 days ahead, or frozen for up to 6 months.

Remove chilled dough from refrigerator. If it is hard, let stand for 20 to 30 minutes, or until it is rollable but still firm. Roll out dough between 2 pieces of plastic wrap until about  $\frac{1}{8}$  inch thick and roughly 11 inches in diameter.

Peel away top sheet of plastic, pick up the bottom sheet, and invert dough into tart pan.

Line the pan with dough, using plastic wrap on top side to ease dough carefully into corners. Pinch off dough at upper rim. (If dough becomes too soft to handle, stop and refrigerate it for 5 to 10 minutes before continuing).

Peel away plastic wrap – check to see that pan is evenly lined, patching and correcting as necessary.

Cover and refrigerate the tart shell for at least 30 minutes before baking. Tart shell may be made to this point up to 3 days in advance (unless dough was already stored for 3 days) or frozen for up to 6 months (unless it was previously frozen).

Preheat oven to 375°.

Prick bottom of tart pastry all over with a fork. Bake for 12 to 14 minutes, until it is set around edges; it may still look slightly wet or undone in the center this is OK.

Cool on a rack. Always be sure that tart shells are completely cool before glazing, assembling, or filing.

## Cinnamon Nutmeg Tuiles

Makes about 20 tuiles

- 1/2 stick (1/4 cup) unsalted butter
- 1/4 cup packed light brown sugar
- 3 Tbsp. light corn syrup
- 1/4 cup all-purpose flour
- 1/2 tsp. cinnamon
- 1 tsp. freshly grated nutmeg

Preheat oven to 375°. and have ready a rolling pin.

In a saucepan melt butter with brown sugar and corn syrup over moderate heat, stirring occasionally until sugar is dissolved. Remove pan from heat and stir in flour, cinnamon, nutmeg, and a pinch salt until smooth.

Drop 6 rounded 1/2 teaspoons batter about 3 inches apart onto an ungreased baking sheet. Bake cookies in middle of oven 6 minutes, or until golden.

Remove 1 cookie from baking sheet with a thin metal spatula and immediately drape over a rolling pin to create a curved shape. Cool cookie completely on rolling pin and transfer to an airtight container. Make more cookies with remaining batter and form into miles in same manner. (If cookies become too brittle to drape over rolling pin, return baking sheet to oven a few seconds to allow cookies to soften.)

Tuiles keep 5 days in an airtight container at cool room temperature.

## Classic Apple Pie

Serves 8

Cooks Illustrated

Placing the pie on a baking sheet in the oven inhibits cooking, so cover the bottom of the oven with a sheet of aluminum foil to catch dripping juices. The pie is best eaten when cooled almost to room temperature, or even the next day.

### Apple Filling

- 2 pounds Granny Smith (4 medium) and
- 2 pounds McIntosh (4 medium) apples (about 8 cups total when sliced)
- 1/4 cup plus 1 Tbsp. sugar
- 12 Tbsp. juice
- 1 tsp. zest from one medium lemon
- 1/4 tsp. salt
- 1/4 tsp. ground nutmeg
- 1/4 tsp. ground cinnamon
- 1/8 tsp. ground allspice
- 1 egg white, beaten lightly

Remove dough (See separate recipe for Pie Dough) from refrigerator. If stiff and very cold, let stand until dough is cool but malleable. Adjust oven rack to center position and heat oven to 425°.

Roll one dough disk on a lightly floured surface into a 12-inch circle. Fold dough in quarters, then place dough point in center of 9-inch Pyrex regular or deep-dish pie pan. Unfold dough.

Gently press dough into sides of pan leaving portion that overhangs lip of pie plate in place. Refrigerate while preparing fruit.

Peel, core, and cut apples into 1/2- to 3/4- inch slices and toss with 3/4 cup sugar and lemon juice and zest through allspice. Turn fruit mixture, including juices, into chilled pie shell and mound slightly in center. Rollout other dough round and place over filling. Following illustration 2, page 20, trim top and bottom edges to 1/2 inch beyond pan lip. Tuck this rim of dough underneath itself so that folded edge is flush with pan lip. Flute edging or press with fork tines to seal. Cut four slits at right angles on dough top. Brush egg white onto top of crust and sprinkle evenly with remaining 1 tablespoon sugar.

Bake until top crust is golden, about 25 minutes. Reduce oven temperature to 375°; continue baking until juices bubble and crust is deep golden brown, 30 to 35 minutes longer. Transfer pie to wire rack; cool to almost room temperature, at least 4 hours.

## Classic Baklava

Yields about 30

Fine Cooking

For the Pastry:

- 1-lb. "twin pack" phyllo dough (two 8-oz. packs, each containing about twenty 9 by 14-inch sheets)

For the filling:

- 1 lb. unsalted shelled pistachios or almonds, preferably raw
- 1/2 cup granulated sugar
- 1 tsp. ground cinnamon
- 1 tsp. ground cardamom
- 10 oz. (1 1/4 cups) unsalted butter

For the syrup:

- 1 1/2 cups granulated sugar
- 1 1/2 tsp. orange flower water (optional)

Thaw the phyllo overnight in the refrigerator. Then put the phyllo box on the counter to come to room temperature, 1 1/2 to 2 hours.

Make the filling: Put the pistachios, sugar, cinnamon, and cardamom in a food processor. Process until the nuts are finely chopped (the largest should be the size of small, dried lentils), 15 to 20 seconds. Set aside.



Assemble the baklava: Unfold one pack of the phyllo sheets and stack them so that they lie flat on your work surface. Cover the top with plastic wrap, letting some excess plastic fall over all four edges. Dampen and wring out a kitchen towel and drape it on top of the plastic wrap; this will hold the plastic in place and prevent the phyllo from drying out.

Melt the butter in a small saucepan. Brush the bottom of a 9 by 13-inch metal pan (preferably with straight sides and a light-color interior to prevent overbrowning on the edges) with some of the butter. Remove a sheet of phyllo from the stack, re-cover the rest (be sure to cover the remaining

sheets each time you remove a new one) and put the sheet in the bottom of the pan.

Brush the sheet with some of the melted butter but don't soak the phyllo (remember, you'll have about 40 layers of buttered phyllo by the time you're done). Repeat until you have layered and buttered about half the sheets from the first pack—about 10 sheets in all. If your pan has slightly angled sides, arrange the sheets so the excess falls on the same side of the pan and cut the extra off every few layers with a paring knife.

## Classic Baklava



Continued . . . .

Sprinkle about one-third of the filling evenly over the phyllo.

Repeat layering and buttering the remaining sheets from the first pack and sprinkle on another third of the filling. Open, unfold, and cover the second pack of phyllo. Layer and butter it as described above, sprinkling the remaining filling after layering about half the phyllo, and ending with a final layer of phyllo (you may not need all the butter). Cover loosely and put the pan of baklava in the freezer for 30 minutes (this makes it much easier to cut the pastry).

Bake the baklava: Position an oven rack in the center of the oven and heat the oven to 350°.

Before baking, use a thin, sharp knife (I prefer serrated) and a gentle sawing motion to cut the baklava on the diagonal at 1½-inch intervals in a diamond pattern. Try not to compress the pastry by pressing down on it with one hand while cutting with the other. Not only are you cutting serving portions, but you are also cutting pathways for the flavored syrup to permeate the pastry, so be sure to cut the pastry all the way to the bottom of the pan. If you have an electric carving knife, this is the perfect time to use it.



Bake the baklava until golden, 40 to 45 minutes. Transfer to a rack and let cool completely. If making one of the variations below, run a knife along the cut lines. (Both variations contain sticky ingredients that can seal the cuts shut during baking, making it difficult for the syrup to be absorbed evenly.)

Make the syrup: Put the sugar and  $\frac{2}{3}$  cup water in a small saucepan and bring to a simmer over medium heat, stirring occasionally, until the sugar is dissolved, and the liquid is clear, about 5 minutes. Remove the pan from the heat and stir in the orange flower water (if using).

Pour the syrup evenly over the entire surface of the baklava, allowing it to run down into the cut marks and along the sides of the pan. Allow the baklava to cool to room temperature before serving.

Make Ahead Tips: The baklava is at its best about 24 hours after the syrup is added. It will keep at room temperature for up to 5 days, though the texture changes from flaky and crisp to more solid and crystallized as time goes by. Both textures are delicious and have their fans.

## Classic Pie Dough

Makes top and bottom of 9" pie

Cooks Illustrated

- 1½ cups all-purpose flour, plus extra for dusting
- 1 tsp. salt
- 2 Tbsp. sugar
- 12 Tbsp. chilled unsalted butter, cut into ¼-inch pieces
- 8 Tbsp. chilled all-vegetable shortening
- 6-8 Tbsp. ice water

Pulse flour, salt, and sugar in a food processor work bowl fitted with the steel blade.

Add butter and pulse to mix in five 1-second bursts.

Add shortening and continue pulsing until flour is pale yellow and resembles coarse cornmeal, four or five more 1-second pulses.

Turn mixture into medium bowl. (To do this by hand, freeze the butter and shortening, grate it into the flour using the large holes of a box grater, and rub the flour-coated pieces between your fingers for a minute until the flour turns pale yellow and coarse.)

Sprinkle 6 tablespoons ice water over mixture.

Press mixture together with broad side of rubber spatula, adding up to 2 tablespoons more ice water if dough will not hold together.

Squeeze dough gently until cohesive and divide into two equal balls.

Flatten each into a 4-inch wide disk.

Dust lightly with flour, wrap separately in plastic, and refrigerate at least 30 minutes, or up to 2 days, before rolling.



## Coconut Almond Wafers

Yield: 12 dozen wafers

Tante Marie's Cooking School

- 1 cup slivered almonds, toasted
- 1 cup unsweetened flaked coconut
- 1 $\frac{1}{4}$  cups cake flour
- 1 cup all-purpose flour
- 8 oz. unsalted butter
- $\frac{3}{4}$  tsp. salt
- 2 $\frac{2}{3}$  cup confectioners' sugar
- 1 large egg

Blend the almonds, coconut and both flours; set aside.

With the paddle of an electric mixer, cream the butter on medium speed until soft and creamy but not melted.

Add the salt and confectioners' sugar; mix on low speed until thoroughly combined about 5 minutes.

Reduce the speed to low and add the egg, mix until blended.

Add the flour mixture and combine until the dough just comes together.

Scrape the dough on to a large sheet of plastic wrap and use the wrap to shape the dough into a 4 $\frac{1}{2}$  by 8-inch by 1 $\frac{1}{2}$ -inch block. Wrap the dough in plastic and refrigerate until it is firm enough to slice at least 2 hours.

Heat the oven to 400°.

Line a baking sheet with parchment.

Unwrap the dough, trim the edges and slice it into three 1 $\frac{1}{2}$ " logs.

Slice each log into square cookies between  $\frac{1}{8}$  and  $\frac{1}{4}$  inch thick.

Lay the squares  $\frac{1}{2}$ " apart on a baking sheet.

Bake until lightly browned around the edges – about 8 minutes, rotating the sheet pan halfway through.

Cool the wafers on the baking sheets for 10 minutes.

## Coconut Macaroons

Makes 16 Cookies

Do not attempt to double this recipe; the batter will be too loose.

- 1<sup>2</sup>/<sub>3</sub> cups moist unsweetened grated coconut \* (about 5<sup>1</sup>/<sub>2</sub> ounces)
- 1/3 cup sugar
- 2 eggs
- 1 Tbsp. unsalted butter, melted and cooled

\*Available at health food stores

Preheat the oven to 350.

Grease 2 cookie sheets. In a medium bowl, combine the coconut and sugar and toss well with a fork. In another bowl, whisk the eggs until very frothy, about 1 minute.

Stir the eggs and the melted butter into the coconut mixture until blended.

Using a tablespoon, make 8 well-spaced mounds of the coconut mixture on each cookie sheet.

Bake for about 18 minutes, until the cookies are set and golden, switching the sheets halfway through the baking time.

Gently pry the cookies loose and set aside on a rack to cool completely.

Store in an airtight container for up to 3 days.

## Coconut Sticks

Makes about 36 sticks

Barb Slaughter

- 1¼ cups (5.625 oz.) unbleached all-purpose flour
- ⅔ cup (4.625 oz.) sugar
- 1 cup (3 oz.) unsweetened shredded coconut
- Rounded ¼ tsp. salt
- 6 Tbsp. cold unsalted butter
- 1 tsp. pure vanilla extract
- 2 Tbsp. water (slightly more if coconut is very dry)

Put the flour, sugar, coconut, and salt in a large mixing bowl and whisk to blend. Cut the butter into the flour mixture with a pastry blender until reduced to small pieces. With the fingertips of both hands lightly toss and rub the mixture together until the mixture resembles coarse meal. Combine the vanilla and water. Stir the flour and butter mixture with a fork while drizzling the liquid into the bowl. Continue to toss and stir lightly with a fork or your fingers until all the dry ingredients are slightly damp. The dough should remain crumbly and stick together only when pinched. Add a few more drops of water if needed to achieve the right texture.

Line a 5 by 9-inch loaf pan with aluminum foil. Dump the cookie mixture into the lined pan and spread it evenly. Press it very firmly, making a thin layer. Fold the foil over the dough and wrap it tightly. Refrigerate 2 hours or overnight.

Preheat oven to 350°. Position racks in the upper and lower thirds of the oven.

Unwrap the dough and transfer it to a cutting board. Use a long, very sharp, thin knife to cut the dough crosswise into ¼-inch (or thinner if possible) slices. Use the knife to carefully transfer each slice to 2 cookie sheets lined with parchment, placing slices 1 inch apart. The slices will be very fragile and often crumble in the transfer. However, the slices can be pressed back together once on the baking sheet; baking further melds the cookies together into very crisp, sturdy sticks.

Bake for 12-18 minutes (mine usually take 18), until the cookies are golden all over with golden brown edges. Rotate the pans from top to bottom and from front to back halfway through the baking time to ensure even browning. Cool completely on racks before storing. Cookies keep well in an airtight container and freeze well.

## Dried Fig, Apricot, and Cherry Slump

Barb Slaughter

### Filling:

- 2 cups fruity white wine (such as Riesling)
- 1½ cups water
- 1 cup dried black Mission figs (about 6 ounces), stemmed, quartered
- 1 cup dried apricot halves (about 5 ounces), cut in half
- ½ cup dried tart cherries (about 3 ounces)
- ½ cup golden raisins (about 3 ounces)
- ¼ cup matchstick-size strips crystallized ginger
- ¼ cup sugar
- 2 Tbsp. fresh lemon juice
- ½ vanilla bean, split lengthwise

### Drop Biscuits:

- 1½ cups all-purpose flour
- 4 Tbsp. sugar, divided
- ¾ tsp. baking soda
- ½ tsp. fine sea salt
- 6 Tbsp. (¾ stick) chilled unsalted butter, cut into ¼-inch cubes
- ⅔ cup chilled buttermilk
- ⅛ tsp. ground cinnamon
- Chilled heavy whipping cream

### Filling:

Combine first 9 ingredients in 12-inch broiler-proof skillet with 3-inch-high sides or wide 3-quart stovetop casserole dish. Scrape in seeds from vanilla bean; add bean. Bring mixture to boil. Reduce heat to low and simmer 2 minutes. Remove from heat. DO AHEAD Can be made 2 hours ahead. Let stand at room temperature.

### Drop Biscuits:

Whisk flour, 2 tablespoons sugar, baking soda, and sea salt in medium bowl to blend. Add butter and rub in with fingertips until very coarse meal forms (butter pieces will be reduced to size of small peas). Add buttermilk and stir just until dough comes together (dough will be slightly wet). Mix remaining 2 tablespoons sugar and cinnamon in small bowl to blend.

Return dried fruit mixture to simmer. Using generous ¼ cup biscuit dough for each, scoop 8 mounds of dough atop simmering fruit mixture, spacing apart. Sprinkle cinnamon sugar over each biscuit. Cover skillet tightly and simmer over medium-low heat until biscuits are puffy and cooked through (tester inserted into center of biscuits comes out clean), about 12 minutes. Remove skillet from heat. Let slump stand uncovered 15 minutes.

Meanwhile position rack in upper third of oven at least 6 inches from heat source and preheat broiler. Broil slump just until biscuit tops are light golden, watching closely to prevent burning, 1 to 2 minutes.

Divide fruit slump among bowls. Pour chilled cream over each and serve.

## Frozen Hazelnut Soufflé with Crème Anglaise Sauce

Serves 5-6

Julian Serrano of Masa's

### Soufflé

- 10 oz. cream
- 2 oz. Amaretto
- 1 oz. cognac
- 4 egg whites
- 1/2 cup sugar
- 6 oz. roasted, peeled, and ground hazelnuts

### Crème Anglaise

- 1 Vanilla Bean
- 2 cups Half & Half
- 4 egg yolks
- 1/2 cup sugar
- Raspberry syrup
- Hazelnuts for garnish

Prepare the parchment paper collars first, rolling up the 4" wide by 10" long strips of parchment paper into a toilet-paper-roll-like mold, sealing the edges with butter.

Toast the nuts 10-12 minutes in a 425° oven, let cool, place in a cloth towel, rub vigorously, and slam the towel full of nuts on the countertop several times to loosen the husks. Pick out the nuts and chop them into small pieces.

Gently heat egg whites and sugar over bain-marie just until the sugar is melted. Do not overcook – warm is fine. Whip on high speed to a soft peak. In separate mixing bowl, combine cream, Amaretto, and cognac whip on high speed until it reaches a soft peak. Fold hazelnuts into the whipped cream mixture, then fold in the meringue. Pipe into prepared paper collars molds, then freeze for 24 hours.

### Crème Anglaise Preparation:

Split and scrape vanilla bean. Boil 1 pint half & half with bean. Whisk the 4 egg yolks and 1/4 cup of sugar in a bowl until smooth. Temper yolk mixture with 1/4 of the half and half. Bring remaining half and half to a boil and then add tempered yolk mixture and whisk in over low heat until it thickens. Place in ice bain-marie stop cooking process.

### Presentation

Put a small amount of the crème Anglaise in the middle of the plate and swirl plate around. Make a design around the edge of crème Anglaise with raspberry sauce and put hazelnut soufflé in the middle. Top with whole hazelnuts.

## Ginger Crinkle Cookies

Makes 6 dozen

- 1<sup>1</sup>/<sub>3</sub> cup butter
- 2 cups sugar
- 2 eggs
- 1/2 cup molasses
- 1 Tbsp. baking soda
- 1 tsp. cinnamon
- 1 tsp. cloves
- 2 tsp. ginger
- 1 tsp. salt
- 4<sup>1</sup>/<sub>2</sub> cups flour

Set oven to 350°.

Cream the butter and sugar, add the eggs and whip until light.

Add molasses, stir, and add the baking soda, salt, cinnamon, cloves, and ginger.

After spices are blended into the batter, gradually add the flour.

Shape the cookies into 1-inch balls.

Roll in granulated sugar.

Bake on parchment for 12 minutes

## Ginger Ice Cream

Makes about 1 quart.

We used 2 spoons to form the ice cream into the traditional egg-like shape of a quenelle, which enables it to sit snugly in curved tulle.

- 4 large egg yolks
- 1/2 cup sugar
- 1/4 cup coarsely grated peeled fresh gingerroot
- 2 Tbsp. water
- 2 cups half-and-half
- 1 cup heavy cream
- 1 tsp. vanilla
- 1/2 cup crystallized ginger\*

In a large bowl lightly whisk yolks. In a 3-quart heavy saucepan cook sugar, fresh gingerroot, and water over moderate heat, stirring occasionally, 5 minutes.

Add half-and-half and bring to a simmer.

Add hot half-and-half mixture to yolks in a slow stream, whisking, and pour into pan.

Cook custard over moderately low heat, stirring constantly, until a thermometer registers 170°. (Do not let boil.)

Pour custard through a sieve into cleaned bowl and stir in cream and vanilla.

Chill custard, its surface covered with plastic wrap, until cold, at least 3 hours, and up to 1 day.

Finely chop crystallized ginger.

Freeze custard in an ice-cream maker, adding crystallized ginger three fourths of way through freezing process.

Transfer ice cream to an airtight container and put in freezer to harden.

Ice cream can be made up to one week ahead.

## Ginger-Orange Carrot Cake with Orange-Cream Cheese Frosting

Makes one 13 by 9-inch cake

Cooks Illustrated

- 2½ cups unbleached all-purpose flour (12½ ounces)
- 1¼ tsp. baking powder
- 1 tsp. baking soda
- 1½ tsp. ground ginger
- ½ tsp. ground cinnamon
- ½ tsp. ground nutmeg
- ⅛ tsp. ground cloves
- ½ tsp. table salt
- 1 Lbs. medium carrots (6 to 7 carrots), peeled
- 1½ cups granulated sugar (10½ ounces)
- ½ cup packed light brown sugar (3½ ounces)
- 4 large eggs
- 1 Tbsp. grated orange zest
- 1½ cups vegetable oil safflower oil, or canola oil
- ½ cup minced crystallized ginger

### Orange-Cream Frosting:

- 8 ounces cream cheese softened but still cool
- 5 Tbsp. unsalted butter softened, but still cool
- 1 Tbsp. orange juice
- 1 Tbsp. grated orange zest
- 1¼ cups confectioners' sugar (4½ ounces)

For the cake: Adjust oven rack to middle position; heat oven to 350°. Spray 13 by 9-inch baking pan with nonstick cooking spray. Line bottom of pan with parchment and spray parchment.

Whisk together flour, baking powder, baking soda, ground ginger, cinnamon, nutmeg, cloves, and salt in large bowl; set aside.

In a food processor fitted with a large shredding disk, shred the carrots (you should have about 3 cups); transfer the carrots to a bowl and set aside.

Wipe out the food processor work bowl and fit with the metal blade. Process the granulated and brown sugars, eggs, and the orange zest until frothy and thoroughly combined, about 20 seconds. With the machine running, add the oil through the feed tube in a steady stream. Process until the mixture is light in color and well emulsified, about 20 seconds longer. Scrape the mixture into a medium bowl. Stir in the carrots, crystallized ginger, and the dry ingredients until incorporated and no streaks of flour remain.

Pour into the prepared pan and bake until a toothpick or skewer inserted into the center of the cake comes out clean, 35 to 40 minutes, rotating the pan halfway through the baking time.



## Grand Marnier Soufflé

Serves 4

Joy of Cooking

- 3 Tbsp. unsalted butter
- 2 Tbsp. unbleached all-purpose flour
- 1 cup Half-n-Half
- 1/3 cup sugar
- Zest of one orange
- 4 large egg yolks
- 3 Tbsp. Grand Marnier
- 5 large egg whites, room temperature
- 1/2 tsp. cream of tartar
- 1/8 tsp. salt
- Powdered sugar
- Whipped cream

Preheat oven to 375°. Butter a 2-quart soufflé dish or four large soufflé ramekins, and coat with sugar.

Melt the butter in a heavy small saucepan over low heat until foamy. Whisk in the flour and cook 1 minute to make a roux. Add the orange zest and gradually stir in the Half-n-Half. Bring to a boil and cook, stirring constantly, until thick and smooth.

Add the egg yolks, one at a time, whisking well after each addition.

Add the Grand Marnier, whisk and let cool.

Beat the egg whites with the cream of tartar and salt until the peaks are stiff and glossy. Gently fold the egg whites into the soufflé base being extremely careful not to deflate the egg whites.

Pour the batter into the prepared dish or ramekins.

Bake for 35-40 minutes until the soufflé is risen and lightly browned on top.

Remove from oven and dust the tops of the soufflé with powdered sugar.

Serve immediately with whipped cream or Crème Anglaise sauce (see Frozen Hazelnut Soufflé recipe).

## Honey Tuiles

- 4 oz. soft butter
- 1 cup powdered sugar
- 1/4 cup honey
- 1 cup all-purpose flour
- 1/2 cup egg whites at room temperature

Beat the butter with the sugar until smooth, and the honey and beat until incorporated.

Add the flour and the egg whites alternately, beginning and ending with the flour

Take a piece of thin cardboard (like in a cake mix box) and cut a stencil for the same you want. Lay the stencil on a silicon cooking mat placed on top of an upside-down sheet pan. Use an icing spatula to lay down a thin coating of the cookie batter over the stencil. Remove stencil and repeat. Alternatively, cook on parchment.

Bake at 325° until light straw color, and place immediately on curved mold or corkscrew thin strips around a knife.

These can be stored in an airtight container filled with Desiccant packs for food storage moisture control (Amazon).

## Lemon-Rosemary Olive Oil Cake

Makes one 8" or 10" cake

Alicia Kennedy

- 1 Tbsp. lemon zest
- 1 Tbsp. chopped rosemary (dried or fresh)
- 100 grams cane sugar
- 290 grams or 1¼ cup milk of choice
- 2–3 Tbsp. lemon juice
- 88 grams extra virgin olive oil
- 2 tsp. vanilla
- 210 grams all-purpose flour
- 2 Tbsp. cornstarch
- ¾ tsp. baking powder
- ½ tsp. baking soda
- ½ tsp. fine sea salt

Preheat the oven to 350 F.

Grease an 8- or 10-inch round spring-form cake pan and line the bottom with parchment.

Using an immersion blender or Mini-Chop, stir up the lemon zest and rosemary with the sugar until the zest and rosemary are well distributed.

In a large mixing bowl, add the flavored sugar, milk, lemon juice, olive oil, and vanilla. Whisk until well combined.

In another mixing bowl (medium or large), whisk the dry ingredients: flour, starch, baking powder, baking soda, and salt. Pour into the wet ingredients and whisk until a thick batter forms with most lumps smoothed.

Pour the batter into the prepared cake pan and bake until a toothpick inserted into the center comes out clean, about 20 minutes.

Let cool, then drizzle on a glaze made with 150 grams powdered sugar whisked together with the juice and zest of one lemon.

## Nectarine &amp; Blueberry Crisp

	6 Large Ramekins Imperial		Grams		12 Large Ramekins Grams		4 Large Ramekins Grams		2 Large Ramekins Grams	
<b>Streusel Topping</b>										
▪ Butter	⅓ pound (1⅓ Sticks)		152		⅓ Lb.	304	½ cup	100	¼ cup	51
▪ Brown sugar	5 Tbsp.		70		⅓ cup	140	¼ cup	46	2 Tbsp	23
▪ White sugar	7 Tbsp.		87.5		⅞ cup	175	¼ cup	58	3 Tbsp.	29
▪ Flour	1¼ cups		150		2½ cups	300	¾ cup	99	⅓ cup	50
▪ Baking Powder	¼ tsp.		4.2		½ tsp.	8	¼ tsp.	3	⅛ tsp.	1
▪ Cinnamon	½ tsp.		1.3		1 tsp.	3	½ tsp.	1	¼ tsp.	½
▪ Chopped walnuts	¼ cup		90		½ cup	180	½ cup	59	¼ cup	30
<b>Filling</b>										
▪ Brown sugar	1 cup		200		2 cups	400	⅓ cup	132	⅓ cup	67
▪ Flour	⅓ cup		45		⅓ cup	90	½ cup	30	¼ cup	15
▪ Salt	Pinch		0.5		⅛ tsp.	1	Pinch	0	Pinch	0
▪ Nectarines	6 cups		850		12 cups	1700	4 cups	561	2 cups	283
▪ Blueberries	1½ cups		135		3 cups	270	1 cup	89	½ cup	45
▪ Vanilla	1 Tbsp.		12		2 Tbsp.	24	2 tsp.	8	1 tsp.	4
▪ Kirsch	1 Tbsp.		12		2 Tbsp.	24	2 tsp.	8	1 tsp.	4
▪ Grated lemon zest	1 Tbsp.		6		2 Tbsp.	12	2 tsp.	4	1 tsp.	2

Make the Streusel topping first. Beat butter and sugars until light and fluffy. Add all the other ingredients. Loosely pack the streusel mixture into a shallow container and freeze until firm.

Meanwhile for the filling lightly butter the ramekin baking dishes. Mix the sugar, flour, and salt, toss with nectarine, vanilla, kirsch, zest and spread evenly over the bottom of the ramekins.

Preheat to 350°. Transfer the frozen streusel topping to the container of food processor and process to the size of small pebbles. Crumble over the nectarine filling and bake until top is golden brown & bubbles appear at the sides, about 35 minutes.

Serve warm with vanilla ice cream.

## Nectarines, Plums and Blueberries In Lemony Ginger Anise Syrup

Serves 4

- 1 lemon
- 1/4 cup water
- 3 1/3-inch thick slices fresh gingerroot
- 4 whole star anise\* or 1/4 cup star anise pieces
- 1/2 cup sugar
- 1 1/4 tsp. fresh lemon juice, or to taste
- 3 firm-ripe nectarines (about 3/4 pound)
- 9 assorted plums (about 1 1/4 pounds)
- 1 cup picked-over blueberries

With a vegetable peeler remove three 3" by 1/2" pieces zest from lemon.

In a saucepan bring water to a boil with zest, gingerroot, star anise, sugar, and 1 teaspoon lemon juice and simmer, stirring, until sugar is dissolved. Cool syrup and discard star anise. Syrup may be made 2 days ahead and chilled, covered.

Halve and pit nectarines and plums. Cut nectarines into wedges. In a bowl toss cut fruit together with blueberries, syrup, and remaining lemon juice. Mixture may be made 8 hours ahead and chilled, covered.

## Oatmeal Chewy Cookies

Makes 18-24 cookies

From Smitten Kitchen

- 1/2 cup (1 stick, 4 ounces, or 115 grams) butter, softened
- 2/3 cup (125 grams) packed light brown sugar, or try gourmet brown sugar
- 1 large egg
- 1 1/2 tsp. vanilla extract
- 3/4 cup (95 grams) all-purpose flour
- 1/2 tsp. baking soda
- 1/2 tsp. ground cinnamon
- 1/4 tsp. ground ginger or cardamom
- 1/4 tsp. ground nutmeg
- 1/4 tsp. table salt
- 1 1/2 cups (120 grams) rolled oats
- 3/4 cup (120 grams) raisins
- 1/2 cup walnuts or pecans (65 grams), chopped (optional)

Heat oven to 350°

In a large bowl, cream together the butter, brown sugar, egg, and vanilla until smooth. In a separate bowl, whisk the flour, baking soda, cinnamon, ginger, nutmeg, and salt together. Stir this into the butter/sugar mixture. Stir in the oats, raisins, and walnuts, if using them.

At this point you can either chill the dough for a bit in the fridge and then scoop it or scoop the cookies onto a sheet and then chill the whole tray before baking them. You could also bake them right away, if you're impatient, but I do find that they end up slightly less thick. Either way, heat oven to 350° before you scoop the cookies, so that it's fully heated when you're ready to put them in.

The cookies should be two inches apart on a parchment-lined baking sheet. Bake them for 10 to 12 minutes (your baking time will vary, depending on your oven and how cold the cookies were going in), taking them out when golden at the edges but still a little undercooked looking on top. Let them sit on the hot baking sheet for five minutes before transferring them to a rack to cool.

### Variations:

Substitute dates for raisins

Omit raisins and add 3/4 teaspoon ground ginger

Omit raisins and walnuts and add 2 Tbsp. minced orange zest and 1 cup toasted chopped almonds (toasted at 350° for 5 minutes)

## Oatmeal-Walnut Cookies

Karen MacNeil's Wine Food & Friends

▪ <u>Total Cookies</u>	24	48
▪ Cups granulated sugar	1/2	1
▪ Cups packed dark brown sugar	1/3	2/3
▪ Cups softened butter	1/4	1/2
▪ Teaspoons vanilla extract	1	2
▪ Eggs	1	2
▪ Cups all-purpose flour	3/4	1 1/2
▪ Cups regular oats	1	2
▪ Teaspoon's salt	1/4	1/2
▪ Cups golden raisins	2/3	1 1/3
▪ Cups lightly toasted walnuts	1/4	1/2

Preheat Oven to 350°

Place first 5 ingredients in a large bowl. Beat with a mixer at medium speed until well blended.

Lightly spoon flour into a dry measuring cup, level with a knife.

Add flour, oats, and salt to egg mixture, beat well. Stir in raisins and walnuts.

Drop by level tablespoons 1 1/2 inches apart onto parchment paper and bake at 350° for 12 minutes or until lightly browned.

Remove from oven, let stand 2 minutes, then remove cookies from backing sheet and let cool.

## Old-Fashioned Gingerbread

Serves 8

Cooks Illustrated

For stronger ginger flavor, replace the dried ginger with three tablespoons grated peeled fresh gingerroot and three tablespoons minced crystallized ginger. If you prefer a lighter gingerbread cover loosely with aluminum foil during the last fifteen to twenty minutes of baking.

- 2 $\frac{1}{4}$  cups sifted, unbleached all-purpose flour
- $\frac{1}{2}$  tsp. baking soda
- $\frac{1}{2}$  tsp. salt
- 2 tsp. ground dried ginger
- 1 tsp. ground cinnamon
- $\frac{1}{2}$  tsp. ground cloves
- $\frac{1}{2}$  tsp. ground nutmeg
- $\frac{1}{2}$  tsp. ground allspice
- 1 tsp. Dutch-processed cocoa
- 8 Tbsp. unsalted butter, melted, then cooled to room temperature
- $\frac{3}{4}$  cup light unsulphured molasses
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{2}$  cup buttermilk
- $\frac{1}{2}$  cup milk
- 1 large egg

Adjust oven rack to center position and heat oven to 350°.

Whisk together flour, baking soda, salt, ginger, cinnamon, cloves, nutmeg, allspice, and cocoa in medium bowl.

Beat butter, molasses, sugar, buttermilk, milk, and egg in large bowl of an electric mixer on low speed.

Add dry ingredients to liquid; beat on medium speed until batter is smooth and thick, about 1 minute, scraping down sides of bowl with rubber spatula as needed. Do not over mix. If using the fresh ginger, batter will be lumpy.

Working quickly, pour batter into nonstick 11 x 7 x 1 $\frac{1}{2}$ -inch rectangular metal baking pan and smooth surface. (If you do not have a nonstick baking pan, then use no-stick cooking spray or solid vegetable shortening to grease pan sides and bottom, then dust with flour.)

Bake until top springs back when lightly touched, and edges have pulled away from the pan sides, about 35 to 45 minutes.

Set pan on wire cake rack and let cool 5 to 10 minutes. Serve hot, warm, or at room temperature. (Gingerbread can be wrapped in plastic wrap, then foil, and refrigerated up to 5 days.)

See also Orange Sauce for Gingerbread



## Orange Sauce for Gingerbread

Makes about 1 $\frac{3}{4}$  cups

Cooks Illustrated

Citrus complements gingerbread spices. Here, orange offers a refreshing change from the more traditional lemon-flavored sauce.

- 1 $\frac{1}{3}$  cups juice plus 1 tsp. zest from 4 large oranges
- $\frac{1}{2}$  cup granulated sugar
- 4 tsp. cornstarch
- $\frac{1}{8}$  tsp. salt
- 2 Tbsp. unsalted butter
- 1 Tbsp. juice from a small lemon

In small saucepan bring orange juice, sugar, cornstarch, and salt to boil over medium heat, stirring constantly. Continue to cook until sauce is thick and clear – about 1 minute.

Remove from heat, then stir in butter, lemon juice, and zest. Serve hot, warm, or at room temperature over gingerbread squares.

## Pavlova – Meringues with Whipped Cream & Fruit

For the Meringues:

- 4 egg whites
- $\frac{1}{4}$  tsp. cream of tartar
- 1 tsp. vanilla extract
- 1 cup sugar
- 4 drops of food coloring (optional)

Preheat Oven to 225°. In a small bowl beat egg whites until they form stiff peaks. Add cream of tartar and vanilla. Add sugar 2 Tablespoons at a time, beating for a minute after each addition. Add food coloring and beat for 15 seconds. Total beating time should be about 10 minutes, after which meringue should be stiff and glossy.

Drop generous spoons of meringue about 1 inch apart onto 2 baking sheets lined with parchment paper. Larger meringues are recommended for Palova.

Bake for 1 hour or until light brown.

Turn off the oven but leave the meringues inside for another hour. Makes 2 to 3 dozen meringues.

For the Fruit:

Any combination of strawberries, blueberries, blackberries, etc. Wash and mix with sugar to taste.

For the Pavola

Place a meringue on the plate, spoon on a large dollop of the whipped cream and fruit. Garnish with mint sprig and serve.

## Pear and Strawberry Sorbets with Blackberry Coulis

Serves 8

When making the fruit purees for the sorbets, begin with the lesser amount of sugar and increase to taste.

For the Pear Sorbet:

- 2 pounds ripe pears
- 1/2 to 3/4 cup sugar
- 1/4 cup fresh lemon juice
- 3 Tbsp. pear brandy (Poire)

For the Strawberry Sorbet:

- 5 cups strawberries (about 2 pints), hulled
- 1/2 to 3/4 cup confectioners' sugar
- 2 Tbsp. fresh lemon juice
- 1 Tbsp. raspberry brandy (Framboise)

For the Blackberry Coulis:

- 1/4 cup sugar
- 1 1/2 cups blackberries
- Mint sprigs, for garnish

Make the pear sorbet: Peel, core and cut the pears into medium chunks. In a food processor, puree the pears with the sugar, lemon juice and pear brandy until smooth. Pour the puree into an ice cream maker and freeze according to the manufacturer's instructions.

Make the strawberry sorbet: In a food processor, puree the strawberries in 2 batches until smooth. Press the puree through a fine strainer into a large bowl; discard the seeds.

Sift the confectioners' sugar over the strawberry puree and whisk thoroughly to blend. Stir in the lemon juice and raspberry brandy. Pour the mixture into an ice cream maker and freeze according to the manufacturer's instructions.

Make the blackberry coulis: In a small nonreactive saucepan, combine the sugar and 1/4 cup water and bring to a boil over high heat. Boil for 3 minutes. Let cool, then refrigerate until very cold.

in a food processor, puree the blackberries for 1 minute. Strain through a fine strainer and discard the seeds. Gradually stir the chilled sugar syrup into the blackberry' puree, tasting as you go, until the coulis is as sweet as you like it. Cover and refrigerate. (The recipe can be prepared to this point up to 1 day ahead. Let the sorbets soften in the refrigerator for about 1 hour before serving.)

To assemble the dessert, swirl 2 tablespoons of the blackberry coulis on 8 cold plates. Top with small scoops of the pear and strawberry sorbets. Garnish with mint sprigs. Alternatively, fill 8 parfait glasses with scoops of the sorbets and drizzle the coulis on top.

## Pear Galette

Makes one 8 to 9-inch tart. Serves 6.

Barbara Slaughter

### Pastry:

- 1 cup bleached flour
- 1 tsp. sugar
- 1/4 tsp. baking powder
- 1/4 tsp. salt
- 4 Tbsp. cold unsalted butter, cut into 1/2-inch pieces
- 3 Tbsp. sour cream

### Filling:

- 1 1/2 lbs. firm-ripe pears, peeled, and sliced lengthwise about 1/4-inch thick
- 1 Tbsp. fresh lemon juice
- 5 Tbsp. granulated sugar
- 1 tsp. Poire William brandy
- 1/4 tsp. pure vanilla extract
- 2 Tbsp. all-purpose flour
- 1 tsp. unsalted butter, cut into thin slices and chilled
- confectioners' sugar for dusting

In a food processor, combine the flour, sugar, baking powder, and salt. Pulse until mixed. Add the butter and pulse until the mixture resembles very coarse meal. Chill the work bowl for 15 minutes.

Add the sour cream to the work bowl and process until the mixture resembles coarse sand. Gather the dough into a ball (it will be quite crumbly) and pat it into a disk. Wrap the disk in plastic and refrigerate for at least 30 minutes before rolling out. (The dough can be kept frozen for up to a month. Thaw in the refrigerator.)

Preheat oven to 400°. In a bowl, toss the sliced pears with the lemon juice, 4 tablespoons of the sugar, Poire William, and the vanilla.

On a lightly floured surface, roll out the pastry to a 12 to 14-inch round (I do 12 inches). Transfer the round to a baking sheet with rims (tart may leak).

Combine the flour with the remaining 1 tablespoon granulated sugar and sprinkle evenly over the dough to within 2 inches of the edge. Drain the pears and arrange decoratively on top of the flour-sugar mixture.

Fold the edge of the dough over the fruit, creating a 1 1/2 to 2-inch pastry rim. Moisten your fingers lightly and press the folds together so they hold their shape. Dot the exposed fruit with the butter slices.

Bake the galette in the middle of the oven for about 30 minutes, or until the crust is golden brown and the fruit is tender. Cool the galette for at least 10 minutes before sifting the confectioners' sugar over the pastry edge.

## Pecan Crescent Cookies

- 1 cup finely chopped pecans
- $\frac{3}{4}$  cup ground pecans
- 2 cups flour
- $\frac{3}{4}$  tsp. salt
- 2 sticks unsalted butter, softened
- $\frac{1}{3}$  cup superfine sugar
- $1\frac{1}{2}$  tsp. vanilla
- $1\frac{1}{2}$  cups confectioner's sugar for rolling cooled cookies

Adjust oven racks to upper and lower middle positions and heat oven to 325°. (you will be able to cook all the cookies at once this way, halfway through the baking, you will switch the two baking sheets from lower to upper and vice versa)

Mix 1 cup chopped nuts, flour, and salt in medium bowl; set aside. In work bowl of a food processor fitted with a steel blade, process remaining chopped nuts until the texture of coarse cornmeal, 10-15 seconds (do not over process or they get goeey) Stir into flour mixture and set aside.

In a bowl of an electric mixer at med. speed, beat butter and sugar until light and creamy, about  $1\frac{1}{2}$  minutes. Beat in vanilla. Scrape sides and bottom of bowl with rubber spatula; add flour mixture and beat at low speed until dough just begins to come together but still looks scrappy, about 15 seconds. Scrape sides and bottom of bowl again with rubber spatula; continue beating at low speed until dough is cohesive, 6-9 seconds. Do not overbeat.

Working with about one tablespoon dough at a time roll and shape cookies into balls, crescents, rings, or cigar shapes as desired. Bake until tops are pale golden, and bottoms are just beginning to brown. watch them closely. Be sure to turn the cookie sheets from front to back and switching from top to bottom rack halfway through baking, (17-19 minutes total).

Cool cookies on sheets about 2 minutes; remove with metal spatula to wire rack and cool to room temperature, about 30 minutes. Roll in confectioners' sugar, coat thoroughly. Gently shake off excess. (They can be stored in an airtight container up to five days.

## Pineapple Upside-Down Cake

Cooks Illustrated

A traditional American favorite spiked with rum and a bit of ground ginger is luscious served warm with whipped cream

- 6 Tbsp. ( $\frac{3}{4}$  stick) unsalted butter
- $\frac{1}{2}$  cup packed dark brown sugar
- 3 Tbsp. dark rum
- 1 can (20 ounces) pineapple slices (packed in natural juice), drained but  $\frac{1}{2}$  cup juice reserved
- 12 to 15 pecan halves
- $\frac{1}{2}$  cup (1 stick) unsalted butter, room temperature
- $\frac{3}{4}$  cup granulated sugar
- 2 eggs
- 1 tsp. vanilla extract
- 2 cups unbleached all-purpose flour
- 1 tsp. ground ginger
- $1\frac{1}{2}$  tsp. baking soda
- $\frac{1}{2}$  tsp. salt

Whipped cream (garnish)

Preheat oven to 350°.

Melt the butter and pour into the bottom of a 9-inch spring-form pan. (Place the pan over a piece of aluminum foil to catch any butter that leaks through). Press the brown sugar evenly over the butter and sprinkle with 2 tablespoons of the rum. Arrange 7 of the pineapple slices over the brown sugar. Fill in the spaces with the pecan halves. Set aside.

Cream the margarine and granulated sugar in a mixer bowl. Beat in the eggs, one at a time. Beat in the vanilla.

Puree the remaining 3 pineapple slices with the remaining 1 tablespoon rum in a blender or food processor fitted with a steel blade and beat into the butter mixture.

Sift the flour, ginger, baking soda, and salt together. Beat into the butter mixture alternately with the reserved pineapple juice.

Pour the cake batter over the pineapple slices in the spring-form pan. Bake until the center of the cake springs back when gently touched, 30 to 35 minutes.

While the cake is still hot, remove the side of the pan. Invert the cake onto a platter and remove the pan bottom. Serve the cake warm or at room temperature. Top with dollops of whipped cream.

## Pistachio and Cardamom Cake with Apricots Poached in Sauternes

Deserts cookbook

The apricots:

- 1 cup water
- 1/2 cup sugar
- 1/4 vanilla bean, split
- 1/2 cup Sauternes or similar dessert wine
- 4 fresh ripe apricots, or 1/2 pound dried apricots

The almond topping:

- 2 Tbsp. butter
- 1 tsp. sugar
- 3/4 cup sliced almonds (preferably unblanched)

To poach the apricots: First bring the water and sugar to a boil in a medium-size saucepan. Add the vanilla bean and Sauternes and reduce the heat so the syrup is at a simmer.

Cut the apricots in half and remove the pits. Add the apricot halves to the syrup and poach for about 10 minutes, until the apricots soften. If you use dried apricots, poach them until tender, from 30 to 45 minutes.

Remove from the heat and let stand until the cake is almost ready to serve. Or you can poach the apricots several days in advance. The longer they stand in the syrup, the more intense their Sauternes flavor.

To make the almond topping for the cake: Melt the 2 tablespoons of butter in a 9 by 2-inch cake pan. Remove from heat and cool briefly. Sprinkle the teaspoon of sugar evenly over the butter, then add the sliced almonds, tilting and shaking the pan to distribute them evenly. Set the pan aside while you make the cake batter.

## Pistachio and Cardamom Cake with Apricots Poached in Sauternes

Continued . . . .

The pistachio and cardamom cake:

- $\frac{3}{4}$  cup shelled pistachios
- $\frac{3}{4}$  cup plus  $\frac{1}{4}$  cup flour
- 8 Tbsp. (1 stick) butter, at room temperature
- 1 cup sugar
- 3 eggs, at room temperature
- 1 tsp. baking powder
- Pinch of salt
- 2 tsp. cardamom seeds, ground

To make the pistachio and cardamom cake: Position the oven rack in the center of the oven. Preheat the oven to 350°.

In a food processor, pulverize the pistachios with  $\frac{1}{4}$  cup of the flour, as finely as possible.

Beat together the butter and sugar, beating until very light and fluffy, about 5 minutes if you are using an electric mixer. If you are using a mixer, stop once or twice to scrape down the sides of the bowl.

Add the eggs, one at a time, beating slowly and stopping the mixer to scrape down any unincorporated batter. After the eggs have been added, the batter may look slightly curdled. This is normal.

Sift together the remaining  $\frac{3}{4}$  cup flour, baking powder, and salt, and stir into the batter. Mix in the pistachio-flour mixture and ground cardamom seeds.

Transfer the batter to the prepared cake pan by making four or five mounds of batter on top of the almonds. Carefully spread the batter into an even layer, disturbing the almond-sugar topping as little as possible.

Bake the cake for 40 minutes, or until a toothpick inserted in the center comes out clean. Remove from the oven and let cool for 15 to 30 minutes. While the cake is cooling, remove the apricots from their liquid, and reduce the liquid by about half, until thick and syrupy.

Use a knife to loosen the sides of the cake from the pan. Wearing oven mitts, invert a serving plate over the cake pan, then simultaneously flip over both the plate and the cake. If necessary, shake gently or tap the upturned bottom of the cake pan to release the cake. Serve with the poached apricots and their syrup.

## Pistachio Ice Cream

Makes 1+ quarts

- 2 cups milk
- 2 cups cream
- 10 egg yolks
- 5 oz. sugar
- 3 oz. pistachio paste
- zest of 2 lemons
- 1 vanilla bean, split lengthwise

Place the milk, vanilla bean and one half the sugar in a heavy sauce pot over medium heat until the milk barely starts to boil, remove from heat, and set aside.

In a separate bowl whisk the egg yolks until smooth then slowly, whisk in the remaining sugar, then temper in about one third of the hot milk into the yolks.

Pour the mixture back into the pot with the remaining milk and cook over medium heat until the mixture coats the back of a spoon and appears slightly thickened (170° is high enough – you're killing the bacteria, not cooking the custard).

Remove from heat and add the lemon zest while still hot and chill.

Add the pistachio paste.

Add the cream then freeze in an Ice Cream machine according to the manufacturer's instructions.



## Pistachio Orange Biscotti

- 1<sup>3</sup>/<sub>4</sub> cup all-purpose flour
- 1/2 tsp. baking soda
- 1/2 tsp. baking powder
- 1/8 tsp. salt
- 1/2 cup unsalted butter @ room temperature
- 1 cup granulated sugar
- 2 Tbsp. grated orange zest
- 1<sup>1</sup>/<sub>2</sub> tsp. vanilla extract (essence)
- 2 eggs
- 1<sup>1</sup>/<sub>2</sub> c. (6 oz./185g) unsalted, shelled pistachio nuts

Sift flour, soda, baking powder, salt into bowl, set aside.

Combine butter, sugar orange zest & vanilla in large bowl. Mixer on high, beat until light and fluffy. Mix in eggs one at a time, beating well after each addition.

Reduce to low, add pistachios and mix in. Add the flour mixture and mix until incorporated.

Cover and refrigerate until well chilled.

Preheat 350°.

Butter and flour large baking sheet.

Divide dough in half. Roll out – two logs, 1<sup>1</sup>/<sub>2</sub> inches in diameter.

Arrange logs on sheet, spacing 5 inches apart. Bake until light brown—about 40 minutes.

Remove logs, let cool 10 minutes.

Cut into 1/2-inch diagonal slices.

Arrange slices cut side down on cooking sheet and bake again for 15-20 minutes.

## Poached Pears with Ginger and Port

Serves 2

- 1½ inch piece fresh gingerroot
- 2 firm-ripe Bartlett, Anjou, or Cornice pears with stems intact
- 3-4 cups water
- ½ cup sugar
- ¼ cup Tawny Port
- 2 Tbsp. fresh lemon juice

Peel gingerroot and slice thin. Cut slices into thin strips and in a saucepan simmer in 1 quart water 10 minutes. Drain gingerroot, discarding water.

In a saucepan just large enough to hold pears lying on their sides bring 3 cups water to a boil with gingerroot, sugar, Port, and lemon juice, stirring until sugar is dissolved.

Peel pears, leaving stems intact, and cut a thin slice from bottom of each if necessary to enable pears to stand up-right when served. Arrange pears on their sides in poaching liquid, adding enough of remaining cup water as necessary to just cover. Simmer pears, turning them occasionally, until tender, 20 to 40 minutes depending on ripeness. Carefully transfer pears with a slotted spoon to a bowl and boil poaching liquid until reduced to about  $\frac{3}{4}$  cup and slightly syrupy. Pour sauce over pears.

Pears may be made 1 day ahead and cooled in sauce before being chilled, covered. Serve pears warm or chilled.

## Poached Pears with Ginger Cream

Serves 4-6

- 2 cups granulated sugar
- 1 Tbsp. lemon juice
- peel of 1/2 lemon
- 6 firm pears
- 1 cinnamon stick
- 3 cloves
- 1 cup heavy cream
- 1 1/2 to 3 Tbsp. dry sherry
- 3 Tbsp. confectioners' sugar
- 1/4 cup finely minced candied ginger

Combine sugar with lemon juice, lemon peel, and 1 quart of water in pot large enough to hold pears without crowding, bring to a boil.

Peel pears and add them to sugar syrup with cinnamon stick and cloves.

Cook pears at rolling boil, frequently spooning syrup over them for about 25 minutes, until tender.

Cool the pears in their liquid.

Beat cream until foamy.

Add sherry and sugar and beat until stiff.

Fold in ginger.

Place pears on plate, spoon on cream.

## Pound Cake – Cold Oven Style

Serves 12

Cooks Illustrated

You'll need a 16-cup tube pan or angel food cake pan for this recipe; if not using a nonstick pan, make sure to thoroughly grease a traditional pan. In step 2, don't worry if the batter looks slightly separated.

- 3 cups cake flour
- 1/2 tsp. baking powder
- 1 tsp. salt
- 1 cup whole milk
- 2 tsp. vanilla extract
- 20 Tbsp. (2 1/2 sticks) unsalted butter, softened
- 2 1/2 cups sugar
- 6 large eggs

Adjust oven rack to lower-middle position. Grease and flour 16-cup tube pan. Combine flour, baking powder, and salt in bowl. Whisk milk and vanilla in measuring cup.

With electric mixer on medium speed, beat butter and sugar until fluffy, about 2 minutes. Beat in eggs, one at a time, until combined. Reduce speed to low and add flour mixture in 3 additions, alternating with 2 additions of milk mixture. Mix on low until smooth, about 30 seconds. Use rubber spatula to give batter final stir.

Pour batter into prepared pan and smooth top. Place cake in cold oven. Adjust oven temperature to 325° and bake, without opening oven door, until cake is golden brown, and toothpick inserted in center comes out clean, 65 to 80 minutes.

Cool cake in pan for 15 minutes, then turn out onto rack. Cool completely, about 2 hours. Serve. (Cooled cake can be stored in airtight container at room temperature for up to 2 days.)

## Rustic Apple Tart with Brown Butter Filling

- 1 $\frac{2}{3}$  cups all-purpose flour
- 1 tsp. salt
- 1 tsp. sugar
- 8 Tbsp. old unsalted butter, cut into  $\frac{1}{2}$ -inch dice
- $\frac{1}{2}$  cup cold water
- 1 egg
- $\frac{1}{2}$  cup sugar (scant)
- 1 tsp. lemon zest
- 3 Tbsp. flour
- 4 Tbsp. butter
- $\frac{1}{2}$  vanilla bean, split and scraped
- 4-5 good cooking apples
- $\frac{1}{2}$  cup apple jelly, melted

To make the dough, place the flour salt sugar in a bowl, cut in the cold butter with a pastry cutter. When the mixture looks like breadcrumbs or oatmeal flakes, add the water, and mix with the fingers of one hand to bring into a ball. Knead lightly to get the mixture to come together. Place in wax paper in the fridge to chill for at least 20 minutes.

To make the filling in a medium bowl whisk together the egg, sugar, and lemon zest until light and lemony color. Mix in the flour. In a small saucepan, heat the butter and vanilla bean over high heat until brown and foamy. Continue heating until the bubbles subside and the butter is dark brown and smoking and gives off a nutty aroma. Whisking continuously, pour hot butter in a steady stream into egg mixture, combining well. Remove vanilla bean. Chill for one hour.

Peel and core the apples, slice the apples in half cutting through stem and core. Remove the core and cut each half apple into very thin slices, keeping the half intact. Roll out the dough on a lightly floured surface to about 12 inches around. Line a 9-inch pie plate with it. Spread a half inch layer of brown butter filling on the bottom of the tart shell, cover with apple halves with the rounded sides up.

Fold the overhanging edge of pastry over the apples on the outside, leaving a 7-inch opening of exposed fruit in the center of the pie. Brush water on the pastry, sprinkle with the remaining sugar. Bake the pie on the lower rack of a preheated 450° oven for 20 minutes, lower the temp. to 375° and bake for 35 to 45 minutes longer. Brush with melted apple jelly and let cool at least 2 hours.

Note: This would be terrific as individual tarts also – in this case you would need to double the dough.

## Sliced Oranges with Honey, Mint and Pistachios – Moroccan Style

Serves 6

[Back to Square One](#)

- 6 large oranges
- 1/2 cup water
- 1 1/4 cups sugar
- 1/4 cup honey
- 1/4 cup Grand Marnier
- 2 Tbsp. chopped fresh mint
- 1/4 cup chopped pistachios, toasted

Remove the bright orange zest of the oranges with a potato peeler (try not to get the bitter white pith) and cut into thin julienne strips. Bring a saucepan of water to a boil, add the julienned orange strips and blanch 2-3 minutes. Drain and refresh in cold water. Set aside.

Cut off all the white pith from the oranges. Remove the segments by cutting between the membranes, or slice in 1/4" slices across the center. Place the oranges in a bowl and set aside.

Combine the water, sugar, and honey and Grand Marnier in a saucepan and cook over high heat, stirring until the sugar has dissolved. Continue cooking until the syrup thickens and measures about 230° on a candy thermometer. Let the syrup cool for a few minutes, stir in the blanched zest, and pour over the oranges. Sprinkle the oranges with the mint and toasted pistachios.

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## Snickerdoodles

Makes 5 dozen 2" cookies

- 1 cup butter
- 1 1/2 cup sugar
- 2 eggs
- 2 3/4 cup flour
- 2 tsp. Cream of tartar
- 1 tsp. baking soda
- 1/4 tsp. salt

Mix and roll into 1-inch balls.

Sprinkle cinnamon sugar on before baking.

Bake at 400° for 8 to 10 minutes.

## Strawberry Consommé

- 6 pints strawberries (rinsed and dried) the smaller the better (don't de-stem)
- 2-3 Tbsp. sugar
- 1 vanilla bean, split and scraped
- Zest of one orange

Place the Strawberries in a large bowl and sprinkle with the sugar, toss gently to coat the berries.

In the bottom of a bain-marie place the vanilla bean, then cover with the berries. Set the container into a water bath of hot, but not boiling water, and cover with a lid. Allow the water in the bath to stay hot but never boil.

Steep the berries from 4-6 hrs., until they have released their liquid (stirring occasionally).

Add the zest and let sit an hour.

Strain the liquid, refrigerate until needed.

Will keep frozen for up to 6 months. Make it when the berries are in season.

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## Tart Shell (Unbaked)

### Makes One 12" Tart Shell

It is difficult to make a butter pastry crust in the summer because the butter softens so quickly. To remedy this problem, keep a bag of flour in the freezer during hot weather. Cut the butter into small pieces and freeze it for at least 15 minutes.

- 1½ cups very cold all-purpose flour
- 1 stick (4 ounces) plus 4 Tbsp. cold unsalted butter,  
cut into small pieces and frozen
- 1 Tbsp. sugar
- Pinch of salt
- 3-4 Tbsp. ice water

In a food processor, combine the flour, butter, sugar, and salt. Process just until coarse crumbs form. Sprinkle 3 tablespoons of the ice water over the crumbs and process for 5 seconds.

Transfer the crumbs to a work surface. Working with about 3 tablespoons at a time, use the heel of your hand to quickly knead the crumbs into cohesive dough. Sprinkle up to 1 tablespoon more water on the dough if necessary. Shape the dough into a 5-inch disk, wrap in wax paper and refrigerate for 15 minutes.

Generously flour a work surface. Using a floured rolling pin, roll out the dough into a 13-inch circle about 1/8-inch thick. Brush off all excess flour and fold the dough in quarters. Place the dough in an 11½ by 1-inch tart pan with a removable bottom and unfold. Press lightly on the dough to evenly line the pan. Trim the dough flush with the rim. Prick the bottom of the shell all over with a fork. Wrap the shell well and freeze for at least 1 hour and up to 2 days.

## Thick and Chewy Chocolate Chip Cookies

Makes 11½ dozen 3-inch cookies

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These truly chewy chocolate chip cookies are delicious served warm from the oven or cooled. To ensure a chewy texture, leave the cookies on the cookie sheet to cool. You can substitute white, milk chocolate, or peanut butter chips for the semi or bittersweet chips called for in the recipe. In addition to chips, you can flavor the dough with one cup of nuts, raisins, or shredded coconut.

- 2<sup>1</sup>/<sub>8</sub> cups (2 cups plus 2 Tbsp. ) unsifted bleached all-purpose flour
- ½ tsp. salt
- ½ tsp. baking soda
- 12 Tbsp. unsalted butter (1½ sticks), melted and cooled until warm
- 1 cup brown sugar (light or dark)
- ½ cup granulated sugar
- 1 large egg plus 1 egg yolk
- 2 tsp. vanilla extract
- 1-2 cups semi- or bittersweet chocolate chips/chunks

Heat oven to 325°. Adjust oven racks to upper and lower-middle positions. Mix flour, salt, and baking soda together in medium bowl; set aside.

Either by hand or with electric mixer, mix butter and sugars until thoroughly blended. Mix in egg, yolk, and vanilla. Add dry ingredients; mix until just combined. Stir in chips to taste.

Form scant ¼ cup dough into ball. Holding dough ball using fingertips of both hands, pull into two equal halves. Rotate halves ninety degrees and, with jagged surfaces exposed, join halves together at their base, again forming a single cookie, being careful not to smooth dough's uneven surface. Place formed dough onto one of two parchment paper-lined 20 by 14-inch lipless cookie sheets, about nine dough balls per sheet. Smaller cookie sheets can be used, but fewer cookies can be baked at one time and baking time may need to be adjusted. (Dough can be refrigerated up to 2 days or frozen up to 1 month-shaped or not.

Bake, reversing cookie sheets' positions halfway through baking, until cookies are light golden brown and outer edges start to harden yet centers are still soft and puffy, 15 to 18 minutes (start checking at 13 minutes). (Frozen dough requires an extra 1 to 2 minutes baking time.). Cool cookies on cookie sheets. Serve or store in airtight container.



## Toasted Almond Butter Thins

- 2 $\frac{1}{4}$  cups slivered almonds, toasted
- 1 $\frac{1}{4}$  cups cake flour
- 1 cup all-purpose flour
- 8 oz. (16 Tbsp. ) unsalted butter, softened at room temperature
- $\frac{3}{4}$  tsp. salt
- 2 $\frac{2}{3}$  cups confectioners' sugar
- 1 large egg, at room temperature

Blend the almonds and both flours; set aside.

With the paddle of an electric mixer (or regular beaters), cream the butter on medium speed until soft and creamy but not melted.

Add the salt and confectioners' sugar: mix on medium-low speed until thoroughly combined, about 5 min., scraping the bowl as needed.

Reduce the speed to low and add the egg, mix until blended.

Add the flour mixture; as soon as the dough comes together, stop the mixer.

Scrape  $\frac{1}{4}$  the dough onto a large sheet of plastic wrap. Using the wrap to help shape and protect the dough, gently press it into a rectangle that's about 4 $\frac{1}{2}$  x 8 inches and about 1 $\frac{1}{2}$  inches thick.

Wrap in plastic and refrigerate until dough is firm enough to slice, at least 3 hours.

Heat the oven to 400°.

Line a baking sheet with parchment.

Unwrap the dough, trim the edges, and slice it into three 1 $\frac{1}{2}$ -inch-square logs. Slice each log into square cookies about  $\frac{1}{4}$  inch thick.

Lay the squares  $\frac{1}{2}$  inch apart on the baking sheet.

Bake until lightly browned around the edges, about 8 min., rotating the sheet halfway through.

Cool on the baking sheet until cool enough to handle (about 10 min.) and then transfer the cookies to a rack.

## Vanilla Ice Cream

Makes 6 cups

- 2 cups heavy cream
- 3 cups milk
- 2 vanilla beans, halved lengthwise
- 10 egg yolks
- 1 rounded cup sugar

In a heavy saucepan, heat the cream, milk, and vanilla beans. In a separate bowl, beat the yolks with the sugar until well blended. Whisking the yolks, slowly pour some of the hot milk mixture into the bowl to raise their temperature. When the yolks are hot, pour them into the saucepan with the rest of the milk mixture, whisking constantly.

Cook the mixture over low heat, stirring constantly, until the mixture thickens. Do not let it boil. Strain the mixture into a mixing bowl. Scrape the vanilla beans with a knife so the seeds go into the cream. Let the mixture cool to room temp., stirring occasionally. Pour the mixture into an ice cream freezer and freeze according to the manufacturer's directions.

For rich vanilla ice cream, substitute cream for the milk and use four vanilla beans instead of two.

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