

EPISODES 1401-1414



EPISODE 1401 **Meat and Potatoes with Panache**

Modern Beef Burgundy
Braised Red Potatoes with Lemon and Chives



EPISODE 1402 **A Fancy Finale**

Chocolate-Espresso Dacquoise



EPISODE 1403 **Three Ways with Eggs**

Soft-Cooked Eggs
Fluffy Omelet
Perfect Fried Eggs



EPISODE 1404 **A Modern Take on Pizza and Grilled Cheese**

Thin-Crust Whole-Weat Pizza with Garlic Oil, Three Cheeses, and Basil
Grown-Up Grilled Cheese Sandwiches with Cheddar and Shallot



EPISODE 1405 **French-Style Dutch Oven Dinners**

French-Style Chicken and Stuffing in a Pot
French-Style Pork Stew



EPISODE 1406 **From an Italian Bakery**

Florentine Lace Cookies
Almond Biscotti



EPISODE 1407 **Salmon and Latkes**

Herb-Crusted Salmon
Crispy Potato Latkes



EPISODE 1408 **Classic Italian Fare**

Best Chicken Parmesan
Pasta alla Norcina



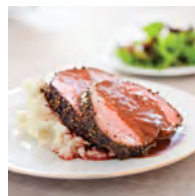
EPISODE 1409 **Revisiting Julia Child's Roast Turkey**

Julia Child's Thanksgiving Turkey
Roasted Root Vegetables



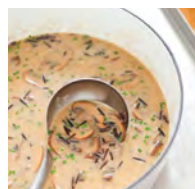
EPISODE 1410 **Decadent Desserts**

Best Chocolate Tart
Best Butterscotch Pudding



EPISODE 1411 **Special-Occasion Roasts**

Pepper-Crusted Beef Tenderloin Roast
Roast Butterflied Leg of Lamb with Coriander, Cumin, and Mustard Seeds



EPISODE 1412 **Let's Start with Soup**

Wild Rice and Mushroom Soup
Creamy Cauliflower Soup



EPISODE 1413 **It's Pasta Night!**

Foolproof Spaghetti Carbonara
Summer Pasta Puttanesca



EPISODE 1414 **Oatmeal Muffins and Granola**

Oatmeal Muffins
Almond Granola with Dried Fruit

EPISODES 1415-1426



EPISODE 1415

Hearty Spanish and Italian Soups, Revamped

Italian Wedding Soup
Hearty Spanish-Style Lentil and Chorizo Soup



EPISODE 1416

Great American Sandwiches

Philly Cheesesteaks
New England Lobster Roll



EPISODE 1417

At the Seafood Counter

Garlicky Roasted Shrimp with Parsley and Anise
Oven-Steamed Mussels



EPISODE 1418

Elegant Brunch Favorites

No-Knead Brioche
Lemon Ricotta Pancakes



EPISODE 1419

Spiced-Up Cuban Cuisine

Cuban-Style Picadillo
Cuban Shredded Beef



EPISODE 1420

Best Barbecued Chicken and Cornbread

Sweet and Tangy Barbecued Chicken
Fresh Corn Cornbread



EPISODE 1421

Easy Summer Supper

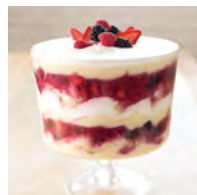
Grilled Lemon Chicken with Rosemary
Beets with Lemon and Almonds



EPISODE 1422

Quick and Easy Rib Dinner

Grilled Glazed Baby Back Ribs
Grilled Corn with Basil and Lemon Butter



EPISODE 1423

Summertime Desserts

Summer Berry Trifle
Fresh Peach Pie



EPISODE 1424

Grilled and Glazed

Grilled Glazed Pork Tenderloin Roast
Grilled Glazed Boneless, Skinless Chicken Breasts



EPISODE 1425

Grilling Goes International

Grilled Lamb Kofte
Tunisian-Style Grilled Vegetables



EPISODE 1426

Sweet American Classics

Lemon Chiffon Pie
Marbled Blueberry Bundt Cake

MODERN BEEF BURGUNDY

SERVES 6 TO 8

If the pearl onions have a papery outer coating, remove it by rinsing them in warm water and gently squeezing individual onions between your fingertips. Two minced anchovy fillets can be used in place of the anchovy paste. To save time, salt the meat and let it stand while you prep the remaining ingredients. Serve with mashed potatoes or buttered noodles.

- 1 (4-pound) boneless beef chuck-eye roast, trimmed and cut into 1 ½- to 2-inch pieces, scraps reserved**
- Salt and pepper**
- 6 ounces salt pork, cut into ¼-inch pieces**
- 3 tablespoons unsalted butter**
- 1 pound cremini mushrooms, trimmed, halved if medium or quartered if large**
- 1½ cups frozen pearl onions, thawed**
- 1 tablespoon sugar**
- ⅓ cup all-purpose flour**
- 4 cups beef broth**
- 1 (750-ml) bottle red Burgundy or Pinot Noir**
- 5 teaspoons unflavored gelatin**
- 1 tablespoon tomato paste**
- 1 teaspoon anchovy paste**
- 2 onions, chopped coarse**
- 2 carrots, peeled and cut into 2-inch lengths**
- 1 garlic head, cloves separated, unpeeled, and crushed**
- 2 bay leaves**
- ½ teaspoon black peppercorns**
- ½ ounce dried porcini mushrooms, rinsed**
- 10 sprigs fresh parsley, plus 3 tablespoons minced**
- 6 sprigs fresh thyme**

1. Toss beef and 1½ teaspoons salt together in bowl and let stand at room temperature for 30 minutes.

2. Adjust oven racks to lower-middle and lowest positions and heat oven to 500 degrees. Place salt pork, beef scraps, and 2 tablespoons butter in large roasting pan. Roast on lower-middle rack until well browned and fat has rendered, 15 to 20 minutes.

3. While salt pork and beef scraps roast, toss cremini mushrooms, pearl onions, sugar, and remaining 1 tablespoon butter together on rimmed baking sheet. Roast on lower rack, stirring occasionally, until moisture released by mushrooms evaporates and vegetables are lightly glazed, 15 to 20 minutes. Transfer vegetables to large bowl, cover, and refrigerate.



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4. Remove roasting pan from oven and reduce temperature to 325 degrees. Sprinkle flour over rendered fat and whisk until no dry flour remains. Whisk in broth, 2 cups wine, gelatin, tomato paste, and anchovy paste until combined. Add onions, carrots, garlic, bay leaves, peppercorns, porcini mushrooms, parsley sprigs, and thyme sprigs to pan. Arrange beef in single layer on top of vegetables. Add water as needed to come three-quarters up side of beef (beef should not be submerged). Return roasting pan to oven and cook until meat is tender, 3 to 3½ hours, stirring after 1½ hours and adding water to keep meat at least half-submerged.

5. Using slotted spoon, transfer beef to bowl with cremini mushrooms and pearl onions; cover and set aside. Strain braising liquid through fine-mesh strainer set over large bowl, pressing on solids to extract as much liquid as possible; discard solids. Stir in remaining wine and let cooking liquid settle, 10 minutes. Using wide, shallow spoon, skim fat off surface and discard.

6. Transfer liquid to Dutch oven and bring mixture to boil over medium-high heat. Simmer briskly, stirring occasionally, until sauce is thickened to consistency of heavy cream, 15 to 20 minutes. Reduce heat to medium-low, stir in beef and mushroom-onion garnish, cover, and cook until just heated through, 5 to 8 minutes. Season with salt and pepper to taste. Stir in minced parsley and serve. (Stew can be made up to 3 days in advance.)

BRAISED RED POTATOES WITH LEMON AND CHIVES

SERVES 4 TO 6

Use small red potatoes measuring about 1½ inches in diameter.

- 1½ pounds small red potatoes, unpeeled, halved**
- 2 cups water**
- 3 tablespoons unsalted butter**
- 3 garlic cloves, peeled**
- 3 sprigs fresh thyme**
- ¾ teaspoon salt**
- 1 teaspoon lemon juice**
- ¼ teaspoon pepper**
- 2 tablespoons minced fresh chives**



PHOTO CREDIT: CARL TREMBLAY

1. Arrange potatoes in single layer, cut side down, in 12-inch nonstick skillet. Add water, butter, garlic, thyme sprigs, and salt and bring to simmer over medium-high heat. Reduce heat to medium, cover, and simmer until potatoes are just tender, about 15 minutes.

2. Remove lid and use slotted spoon to transfer garlic to cutting board; discard thyme sprigs. Increase heat to medium-high and vigorously simmer, swirling pan occasionally, until water evaporates and butter starts to sizzle, 15 to 20 minutes. When cool enough to handle, mince garlic to paste. Transfer paste to bowl and stir in lemon juice and pepper.

3. Continue to cook potatoes, swirling pan frequently, until butter browns and cut sides of potatoes turn spotty brown, 4 to 6 minutes longer. Off heat, add garlic mixture and chives and toss to thoroughly coat. Serve immediately.

VARIATION

BRAISED RED POTATOES WITH DIJON AND TARRAGON

Substitute 2 teaspoons Dijon mustard for lemon juice and 1 tablespoon minced fresh tarragon for chives.

CHOCOLATE-ESPRESSO DACQUOISE

SERVES 10 TO 12

The components in this recipe can easily be prepared in advance. Use a rimless baking sheet or an overturned rimmed baking sheet to bake the meringue. Instant coffee powder may be substituted for the espresso powder. To skin the hazelnuts, simply place the warm toasted nuts in a clean dish towel and rub gently. We recommend Ghirardelli 60% Cacao Bittersweet Chocolate Baking Bar for this recipe.

MERINGUE

- ¾ cup blanched sliced almonds, toasted**
- ½ cup hazelnuts, toasted and skinned**
- 1 tablespoon cornstarch**
- ⅛ teaspoon salt**
- 1 cup (7 ounces) sugar**
- 4 large egg whites, room temperature**
- ¼ teaspoon cream of tartar**

BUTTERCREAM

- ¾ cup whole milk**
- 4 large egg yolks**
- ⅓ cup (2½ ounces) sugar**
- 1½ teaspoons cornstarch**
- ¼ teaspoon salt**
- 2 tablespoons amaretto or water**
- 1½ tablespoons instant espresso powder**
- 16 tablespoons unsalted butter, softened**

GANACHE

- 6 ounces bittersweet chocolate, chopped fine**
- ¾ cup heavy cream**
- 2 teaspoons corn syrup**
- 12 whole hazelnuts, toasted and skinned**
- 1 cup blanched sliced almonds, toasted**



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1. FOR THE MERINGUE: Adjust oven rack to middle position and heat oven to 250 degrees. Using ruler and pencil, draw 13 by 10½-inch rectangle on piece of parchment paper. Grease baking sheet and place parchment on it, marked side down.

2. Process almonds, hazelnuts, cornstarch, and salt in food processor until nuts are finely ground, 15 to 20 seconds. Add ½ cup sugar and pulse to combine, 1 or 2 pulses.

3. Using stand mixer fitted with whisk, whip egg whites and cream of tartar on medium-low speed until foamy, about 1 minute. Increase speed to medium-high and whip whites to soft, billowy mounds, about 1 minute. With mixer running at medium-high speed, slowly add remaining ½ cup sugar and continue to whip until glossy, stiff peaks form, 2 to 3 minutes. Fold nut mixture into egg whites in 2 batches. With offset spatula, spread meringue evenly into 13 by 10½-inch rectangle on parchment, using lines on parchment as guide. Using spray bottle, evenly mist surface of meringue with water until glistening. Bake for 1½ hours. Turn off oven and allow meringue to cool in oven for 1½ hours. (Do not open oven during baking and cooling.) Remove from oven and let cool to room temperature, about 10 minutes. (Cooled meringue can be kept at room temperature, tightly wrapped in plastic wrap, for up to 2 days.)

4. FOR THE BUTTERCREAM: Heat milk in small saucepan over medium heat until just simmering. Meanwhile, whisk yolks, sugar, cornstarch, and salt in bowl until smooth. Remove milk from heat and, whisking constantly, add half of milk to yolk mixture to temper. Whisking constantly, return tempered yolk mixture to remaining milk in saucepan. Return saucepan to medium heat and cook, whisking constantly, until mixture is bubbling and thickens to consistency of warm pudding, 3 to 5 minutes. Transfer pastry cream to bowl. Cover and refrigerate until set, at least 2 hours or up to 24 hours. Before using, warm gently to room temperature in microwave at 50 percent power, stirring every 10 seconds.

5. Stir together amaretto and espresso powder; set aside. Using stand mixer fitted with paddle, beat butter at medium speed until smooth and light, 3 to 4 minutes. Add pastry cream in 3 batches, beating for 30 seconds after each addition. Add amaretto mixture and continue to beat until light and fluffy, about 5 minutes longer, scraping down bowl thoroughly halfway through mixing.

6. FOR THE GANACHE: Place chocolate in heatproof bowl. Bring cream and corn syrup to simmer in small saucepan over medium heat. Pour cream mixture over chocolate and let stand for 1 minute. Stir mixture until smooth. Set aside to cool until chocolate mounds slightly when dripped from spoon, about 5 minutes.

7. Carefully invert meringue and peel off parchment. Reinvert meringue and place on cutting board. Using serrated knife and gentle, repeated scoring motion, trim edges of meringue to form 12 by 10-inch rectangle. Discard trimmings. With long side of rectangle parallel to counter, use ruler to mark both long edges of meringue at 3-inch intervals. Using serrated knife, score surface of meringue by drawing knife toward you from mark on top edge to corresponding mark on bottom edge. Repeat scoring until meringue is fully cut through. Repeat until you have four 10 by 3-inch rectangles. (If any meringues break during cutting, use them as middle layers.)

8. Set wire rack in rimmed baking sheet and place 3 rectangles on rack. Using offset spatula, spread $\frac{1}{4}$ cup ganache evenly over surface of each meringue. Refrigerate until ganache is firm, about 15 minutes. Set aside remaining ganache.

9. Using offset spatula, spread top of remaining rectangle with $\frac{1}{2}$ cup buttercream; place on wire rack with ganache-coated meringues. Invert 1 ganache-coated meringue, place on top of buttercream, and press gently to level. Repeat, spreading meringue with $\frac{1}{2}$ cup buttercream and topping with inverted ganache-coated meringue. Spread top with buttercream. Invert final ganache-coated strip on top of cake. Use your hand to steady top of cake and spread half of remaining buttercream to lightly coat sides of cake, then use remaining buttercream to coat top of cake. Smooth until cake resembles box. Refrigerate until buttercream is firm, about 2 hours. (Once buttercream is firm, assembled cake may be wrapped tightly in plastic and refrigerated for up to 2 days.)

10. Warm remaining ganache in heatproof bowl set over barely simmering water, stirring occasionally, until mixture is very fluid but not hot. Keeping assembled cake on wire rack, pour ganache over top of cake. Using offset spatula, spread ganache in thin, even layer over top of cake, letting excess flow down sides. Spread ganache over sides in thin layer (top must be completely covered, but some small gaps on sides are OK).

11. Garnish top of cake with hazelnuts. Holding bottom of cake with your hand, gently press almonds onto sides with your other hand. Chill on wire rack, uncovered, for at least 3 hours or up to 12 hours. Transfer to platter. Cut into slices with sharp knife that has been dipped in hot water and wiped dry before each slice. Serve.

SOFT-COOKED EGGS

MAKES 4

Be sure to use large eggs that have no cracks and are cold from the refrigerator. Because precise timing is vital to the success of this recipe, we strongly recommend using a digital timer. You can use this method for one to six large, extra-large, or jumbo eggs without altering the timing. If you have one, a steamer basket does make lowering the eggs into the boiling water easier. We recommend serving these eggs in eggcups and with buttered toast for dipping, or you may simply use the dull side of a butter knife to crack the egg along the equator, break the egg in half, and scoop out the insides with a teaspoon.

4 large eggs

Salt and pepper

1. Bring $\frac{1}{2}$ inch water to boil in medium saucepan over medium-high heat. Using tongs, gently place eggs in boiling water (eggs will not be submerged). Cover saucepan and cook eggs for $6\frac{1}{2}$ minutes.

2. Remove cover, transfer saucepan to sink, and place under cold running water for 30 seconds. Remove eggs from pan and serve, seasoning with salt and pepper to taste.

VARIATIONS

SOFT-COOKED EGGS WITH SALAD

SERVES 2

Combine 3 tablespoons olive oil, 1 tablespoon balsamic vinegar, 1 teaspoon Dijon mustard, and 1 teaspoon minced shallot in jar, seal lid, and shake vigorously until emulsified, 20 to 30 seconds. Toss with 5 cups assertively flavored salad greens (arugula, radicchio, watercress, or frisée). Season with salt and pepper to taste, and divide between 2 plates. Top each serving with 2 peeled soft-cooked eggs, split crosswise to release yolks, and season with salt and pepper to taste.



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SOFT-COOKED EGGS WITH SAUTÉED MUSHROOMS

SERVES 2

Heat 2 tablespoons olive oil in large skillet over medium-high heat until shimmering. Add 12 ounces sliced white or cremini mushrooms and pinch salt and cook, stirring occasionally, until liquid has evaporated and mushrooms are lightly browned, 5 to 6 minutes. Stir in 2 teaspoons chopped fresh herbs (chives, tarragon, parsley, or combination). Season with salt and pepper to taste, and divide between 2 plates. Top each serving with 2 peeled soft-cooked eggs, split crosswise to release yolks, and season with salt and pepper to taste.

SOFT-COOKED EGGS WITH STEAMED ASPARAGUS

SERVES 2

Steam 12 ounces asparagus (spears about $\frac{1}{2}$ inch in diameter, trimmed) over medium heat until crisp-tender, 4 to 5 minutes. Divide between 2 plates. Drizzle each serving with 1 tablespoon extra-virgin olive oil and sprinkle each serving with 1 tablespoon grated Parmesan. Season with salt and pepper to taste. Top each serving with 2 peeled soft-cooked eggs, split crosswise to release yolks, and season with salt and pepper to taste.

FLUFFY OMELET

SERVES 2

A teaspoon of white vinegar or lemon juice can be used in place of the cream of tartar, and a hand-held mixer or a whisk can be used in place of a stand mixer. We recommend using the fillings that accompany this recipe; they are designed not to interfere with the cooking of the omelet.

4 large eggs, separated

1 tablespoon unsalted butter, melted, plus

1 tablespoon unsalted butter

¼ teaspoon salt

¼ teaspoon cream of tartar

1 recipe filling (recipes follow)

1 ounce Parmesan cheese, grated (½ cup)

1. Adjust oven rack to middle position and heat oven to 375 degrees. Whisk egg yolks, melted butter, and salt together in bowl. Place egg whites in bowl of stand mixer and sprinkle cream of tartar over surface. Fit stand mixer with whisk and whip egg whites on medium-low speed until foamy, 2 to 2½ minutes. Increase speed to medium-high and whip until stiff peaks just start to form, 2 to 3 minutes. Fold egg yolk mixture into egg whites until no white streaks remain.

2. Heat remaining 1 tablespoon butter in 12-inch ovensafe nonstick skillet over medium-high heat, swirling to coat bottom of pan. When butter foams, quickly add egg mixture, spreading into even layer with spatula. Remove pan from heat and gently sprinkle filling and Parmesan evenly over top of omelet. Transfer to oven and cook until center of omelet springs back when lightly pressed, 4½ minutes for slightly wet omelet and 5 minutes for dry omelet.

3. Run spatula around edges of omelet to loosen, shaking gently to release. Slide omelet onto cutting board and let stand for 30 seconds. Using spatula, fold omelet in half. Cut omelet in half crosswise and serve immediately.



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ASPARAGUS AND SMOKED SALMON FILLING

MAKES ¾ CUP

Heat 1 teaspoon olive oil in 12-inch nonstick skillet over medium-high heat until shimmering. Add 1 shallot, sliced thin, and cook until softened and starting to brown, about 2 minutes. Add 5 ounces asparagus, trimmed and cut on bias into ¼-inch lengths, pinch salt, and pepper to taste, and cook, stirring frequently, until crisp-tender, 5 to 7 minutes. Transfer asparagus mixture to bowl and stir in smoked 1 ounce smoked salmon, chopped, and ½ teaspoon lemon juice.

MUSHROOM FILLING

MAKES ¾ CUP

Heat 1 teaspoon olive oil in 12-inch nonstick skillet over medium-high heat until shimmering. Add 1 shallot, sliced thin, and cook until softened and starting to brown, about 2 minutes. Add 4 ounces white or cremini mushrooms and ½ teaspoon salt and season with pepper to taste. Cook until liquid has evaporated and mushrooms begin to brown, 6 to 8 minutes. Transfer mixture to bowl and stir in 1 teaspoon balsamic vinegar.

PERFECT FRIED EGGS

SERVES 2

When checking the eggs for doneness, lift the lid just a crack to prevent loss of steam should they need further cooking. When cooked, the thin layer of white surrounding the yolk will turn opaque, but the yolk should remain runny. To cook two eggs, use an 8- or 9-inch nonstick skillet and halve the amounts of oil and butter. You can use this method with extra-large or jumbo eggs without altering the timing.

- 2 teaspoons vegetable oil**
- 4 large eggs**
- Salt and pepper**
- 2 teaspoons unsalted butter, cut into 4 pieces and chilled**



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1. Heat oil in 12- or 14-inch nonstick skillet over low heat for 5 minutes. Meanwhile, crack 2 eggs into small bowl and season with salt and pepper. Repeat with remaining 2 eggs and second small bowl.

2. Increase heat to medium-high and heat until oil is shimmering. Add butter to skillet and quickly swirl to coat pan. Working quickly, pour 1 bowl of eggs into 1 side of pan and second bowl of eggs into other side. Cover and cook for 1 minute. Remove skillet from burner and let stand, covered, 15 to 45 seconds for runny yolks (white around edge of yolk will be barely opaque), 45 to 60 seconds for soft but set yolks, and about 2 minutes for medium-set yolks. Slide eggs onto plates and serve.

THIN-CRUST WHOLE-WHEAT PIZZA WITH GARLIC OIL, THREE CHEESES, AND BASIL

MAKES TWO 13-INCH PIZZAS

We recommend King Arthur brand bread flour for this recipe. Some baking stones, especially thinner ones, can crack under the intense heat of the broiler. Our recommended stone, by Old Stone Oven, is fine if you're using this technique. If you use another stone, you might want to check the manufacturer's website.

DOUGH

- 1½ cups (8¼ ounces) whole-wheat flour**
- 1 cup (5½ ounces) bread flour**
- 2 teaspoons honey**
- ¾ teaspoon instant or rapid-rise yeast**
- 1¼ cups ice water**
- 2 tablespoons extra-virgin olive oil**
- 1¾ teaspoons salt**

GARLIC OIL

- ¼ cup extra-virgin olive oil**
 - 2 garlic cloves, minced**
 - 2 anchovy fillets, rinsed, patted dry, and minced (optional)**
 - ½ teaspoon pepper**
 - ½ teaspoon dried oregano**
 - ⅛ teaspoon red pepper flakes**
 - ⅛ teaspoon salt**
-
- 1 cup fresh basil leaves**
 - 1 ounce Pecorino Romano cheese, grated (½ cup)**
 - 8 ounces whole-milk mozzarella cheese, shredded (2 cups)**
 - 6 ounces (¾ cup) whole-milk ricotta cheese**



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1. FOR THE DOUGH: Process whole-wheat flour, bread flour, honey, and yeast in food processor until combined, about 2 seconds. With processor running, add water and process until dough is just combined and no dry flour remains, about 10 seconds. Let dough stand for 10 minutes.

2. Add oil and salt to dough and process until it forms satiny, sticky ball that clears sides of bowl, 45 to 60 seconds. Remove from bowl and knead on oiled countertop until smooth, about 1 minute. Shape dough into tight ball and place in large, lightly oiled bowl. Cover tightly with plastic wrap and refrigerate for at least 18 hours or up to 2 days.

3. FOR THE GARLIC OIL: Heat oil in 8-inch skillet over medium-low heat until shimmering. Add garlic; anchovies, if using; pepper; oregano; pepper flakes; and salt. Cook, stirring constantly, until fragrant, about 30 seconds. Transfer to bowl and let cool completely before using.

4. One hour before baking pizza, adjust oven rack 4½ inches from broiler element, set baking stone on rack, and heat oven to 500 degrees. Remove dough from refrigerator and divide in half. Shape each half into smooth, tight ball. Place balls on lightly oiled baking sheet, spacing them at least 3 inches apart. Cover loosely with plastic coated with vegetable oil spray; let stand for 1 hour.

5. Heat broiler for 10 minutes. Meanwhile, coat 1 ball of dough generously with flour and place on well-floured countertop. Using your fingertips, gently flatten into 8-inch disk, leaving 1 inch of outer edge slightly thicker than center. Lift edge of dough and, using back of your hands and knuckles, gently stretch disk into 12-inch round, working along edges and giving disk quarter turns as you stretch. Transfer dough to well-floured peel and stretch into 13-inch round. Using back of spoon, spread half of garlic oil over surface of dough, leaving ¼-inch border. Layer ½ cup basil leaves over pizza. Sprinkle with ¼ cup Pecorino, followed by 1 cup mozzarella. Slide pizza carefully onto stone and return oven to 500 degrees. Bake until crust is well browned and cheese is bubbly and partially browned, 8 to 10 minutes, rotating pizza halfway through baking. Remove pizza and place on wire rack. Dollop half of ricotta over surface of pizza. Let pizza rest for 5 minutes, slice, and serve.

6. Heat broiler for 10 minutes. Repeat process of stretching, topping, and baking with remaining dough and toppings, returning oven to 500 degrees when pizza is placed on stone.

VARIATION

THIN-CRUST WHOLE-WHEAT PIZZA WITH PESTO AND GOAT CHEESE

Process 2 cups basil leaves, 7 tablespoons extra-virgin olive oil, ¼ cup pine nuts, 3 minced garlic cloves, and ½ teaspoon salt in food processor until smooth, scraping down sides of bowl as needed, about 1 minute. Stir in ¼ cup finely grated Parmesan or Pecorino Romano and season with salt and pepper to taste. Substitute pesto for garlic oil. In step 5, omit basil leaves, Pecorino Romano, mozzarella, and ricotta. Top each pizza with ½ cup crumbled goat cheese before baking.

GROWN-UP GRILLED CHEESE SANDWICHES WITH CHEDDAR AND SHALLOT

SERVES 4

Look for a cheddar aged for about one year (avoid cheddar aged for longer; it won't melt well). To quickly bring the cheddar to room temperature, microwave the pieces until warm, about 30 seconds. The first two sandwiches can be held in a 200-degree oven on a wire rack set in a rimmed baking sheet.

- 7 ounces aged cheddar cheese, cut into 24 equal pieces, room temperature**
- 2 ounces Brie cheese, rind removed**
- 2 tablespoons dry white wine or vermouth**
- 4 teaspoons minced shallot**
- 3 tablespoons unsalted butter, softened**
- 1 teaspoon Dijon mustard**
- 8 slices hearty white sandwich bread**



PHOTO CREDIT: CARL TREMBLAY

1. Process cheddar, Brie, and wine in food processor until smooth paste is formed, 20 to 30 seconds. Add shallot and pulse to combine, 3 to 5 pulses. Combine butter and mustard in small bowl.

2. Working on parchment paper-lined counter, spread mustard butter evenly over 1 side of slices of bread. Flip 4 slices of bread over and spread cheese mixture evenly over slices. Top with remaining 4 slices of bread, buttered sides up.

3. Preheat 12-inch nonstick skillet over medium heat for 2 minutes. (Droplets of water should just sizzle when flicked onto pan.) Place 2 sandwiches in skillet; reduce heat to medium-low; and cook until both sides are crispy and golden brown, 6 to 9 minutes per side, moving sandwiches to ensure even browning. Remove sandwiches from skillet and let stand for 2 minutes before serving. Repeat with remaining 2 sandwiches.

FRENCH-STYLE CHICKEN AND STUFFING IN A POT

SERVES 4 TO 6

A neutral bulk sausage is best, but breakfast or sweet Italian sausage can be used. You'll need a Dutch oven with at least a 7¼-quart capacity. Use small red potatoes, measuring 1 to 2 inches in diameter. Serve this dish with crusty bread and cornichons and Dijon mustard or Herb Sauce (recipe follows).

SAUSAGE STUFFING

- 2 slices hearty white sandwich bread, crusts removed, torn into quarters**
- 1 large egg**
- 1 shallot, minced**
- 2 garlic cloves, minced**
- 2 tablespoons minced fresh parsley**
- 2 tablespoons minced fennel fronds**
- 2 teaspoons whole-grain mustard**
- 1 teaspoon minced fresh marjoram**
- ¼ teaspoon pepper**
- 1 pound bulk pork sausage**

CHICKEN

- 2 celery ribs, halved crosswise**
- 8 sprigs fresh parsley, plus 1 tablespoon minced**
- 6 sprigs fresh marjoram**
- 1 bay leaf**
- 2 teaspoons vegetable oil**
- 2 (12-ounce) bone-in split chicken breasts, trimmed**
- 2 (12-ounce) bone-in chicken leg quarters, trimmed**
- Salt and pepper**
- 1½ pounds small red potatoes, unpeeled**
- 2 carrots, peeled and cut into ½-inch lengths**
- 1 fennel bulb, stalks trimmed, bulb quartered**
- 8 whole peppercorns**
- 2 garlic cloves, peeled**
- 3-3½ cups low-sodium chicken broth**



PHOTO CREDIT: CARL TREMBLAY

1. FOR THE SAUSAGE STUFFING: Adjust oven rack to middle position and heat oven to 300 degrees. Pulse bread in food processor until finely ground, 10 to 15 pulses. Add egg, shallot, garlic, parsley, fennel fronds, mustard, marjoram, and pepper to processor and pulse to combine, 6 to 8 pulses, scraping down sides of bowl as needed. Add sausage and pulse to combine, 3 to 5 pulses, scraping down sides of bowl as needed.

2. Place 18 by 12-inch piece of parchment paper on counter, with longer edge parallel to edge of counter. Place half of stuffing on lower third of parchment, shaping it into rough 8 by 2-inch rectangle. Roll up sausage in parchment; gently but firmly twist both ends to compact mixture into 6- to 7-inch-long cylinder, approximately 2 inches in diameter. Repeat with second piece of parchment and remaining stuffing.

3. FOR THE CHICKEN: Using kitchen twine, tie together celery, parsley sprigs, marjoram sprigs, and bay leaf. Heat oil in Dutch oven over medium-high heat until just smoking. Pat chicken breasts and leg quarters dry with paper towels, sprinkle with ½ teaspoon salt, and season with pepper. Add chicken, skin side down, and cook without moving it until browned, 4 to 7 minutes. Transfer chicken to large plate. Pour off and discard any fat in pot.

4. Remove Dutch oven from heat and carefully arrange celery bundle, potatoes, carrots, and fennel in even layer over bottom of pot. Sprinkle peppercorns, garlic, and ¼ teaspoon salt over vegetables. Add enough broth so that top ½ inch of vegetables is above surface of liquid. Place leg quarters on top of vegetables in center of pot. Place stuffing cylinders on either side of leg quarters. Arrange breasts on top of leg quarters. Place pot over high heat and bring to simmer. Cover, transfer to oven, and cook until breasts register 160 degrees.

5. Transfer chicken and stuffing cylinders to carving board. Using slotted spoon, transfer vegetables to serving platter, discarding celery bundle. Pour broth through fine-mesh strainer into fat separator; discard solids. Let stand for 5 minutes.

6. Unwrap stuffing cylinders and slice into ½-inch-thick disks; transfer slices to platter with vegetables. Remove skin from chicken pieces and discard. Carve breasts from bone and slice into ½-inch-thick pieces. Separate thigh from leg by cutting through joint. Transfer chicken to platter with stuffing and vegetables. Pour ½ cup defatted broth over chicken and stuffing to moisten. Sprinkle with minced parsley. Serve, ladling remaining broth over individual servings.

HERB SAUCE

MAKES ABOUT ½ CUP

- ⅓ cup extra-virgin olive oil**
- 6 cornichons, minced**
- 2 tablespoons minced fresh parsley**
- 1 tablespoon minced fennel fronds**
- 2 teaspoons minced shallot**
- 2 teaspoons whole-grain mustard**
- 1 teaspoon minced fresh marjoram**
- ½ teaspoon finely grated lemon zest plus 2
tablespoons juice**
- ¼ teaspoon pepper**

Whisk all ingredients together in bowl. Let stand for 15 minutes before serving.

FRENCH-STYLE PORK STEW

SERVES 8 TO 10

Pork butt roast, often labeled Boston butt in the supermarket, is a very fatty cut, so don't be surprised if you lose a pound or even a little more in the trimming process (the weight called for in the recipe takes this loss into account). Serve with crusty bread.

- 6 sprigs fresh parsley, plus ¼ cup chopped**
- 3 large sprigs fresh thyme**
- 5 garlic cloves, unpeeled**
- 2 bay leaves**
- 1 tablespoon black peppercorns**
- 2 whole cloves**
- 5 cups water**
- 4 cups chicken broth**
- 3 pounds boneless pork butt roast, trimmed and cut into 1- to 1½-inch pieces**
- 1 meaty smoked ham shank or 2 to 3 smoked ham hocks (1¼ pounds)**
- 2 onions, halved through root end, root end left intact**
- 4 carrots, peeled, narrow end cut crosswise into ½-inch pieces, wide end halved lengthwise and cut into ½-inch pieces**
- 1 pound Yukon Gold potatoes, unpeeled, cut into ¾-inch pieces**
- 12 ounces kielbasa sausage, halved lengthwise and cut into ½-inch-thick slices**
- ½ head savoy cabbage, shredded (8 cups)**



PHOTO CREDIT: CARL TREMBLAY

1. Adjust oven rack to middle position and heat oven to 325 degrees. Cut 10-inch square of triple-thickness cheesecloth. Place parsley sprigs (fold or break to fit), thyme sprigs, garlic, bay leaves, peppercorns, and cloves in center of cheesecloth and tie into bundle with kitchen twine.

2. Bring water, broth, pork, ham, onions, and herb bundle to simmer in large Dutch oven over medium-high heat, skimming off scum that rises to surface. Cover pot and place in oven. Cook until pork chunks are tender and skewer inserted in meat meets little resistance, 1¼ to 1½ hours.

3. Using slotted spoon, discard onions and herb bundle. Transfer ham to plate. Add carrots and potatoes to pot and stir to combine. Cover pot and return to oven. Cook until vegetables are almost tender, 20 to 25 minutes. When ham is cool enough to handle, using 2 forks, remove meat and shred into bite-size pieces; discard skin and bones.

4. Add shredded ham, kielbasa, and cabbage to pot. Stir to combine, cover, and return to oven. Cook until kielbasa is heated through and cabbage is wilted and tender, 15 to 20 minutes. Season with salt and pepper to taste, then stir in chopped parsley. Ladle into bowls and serve. (Stew can be made up to 3 days in advance.)

FLORENTINE LACE COOKIES

MAKES 24 COOKIES

It's important to cook the cream mixture in the saucepan until it is thick and starting to brown at the edges; undercooking will result in a dough that is too runny to portion. Do not be concerned if some butter separates from the dough while you're portioning the cookies. For the most uniform cookies, use the flattest baking sheets you have and make sure that your parchment paper lies flat. When melting the chocolate, pause the microwave and stir the chocolate often to ensure that it doesn't get much warmer than body temperature.

- 2 cups slivered almonds**
- $\frac{3}{4}$ cup heavy cream**
- 4 tablespoons unsalted butter, cut into 4 pieces**
- $\frac{1}{2}$ cup ($3\frac{1}{2}$ ounces) sugar**
- $\frac{1}{4}$ cup orange marmalade**
- 3 tablespoons all-purpose flour**
- 1 teaspoon vanilla extract**
- $\frac{1}{4}$ teaspoon grated orange zest**
- $\frac{1}{4}$ teaspoon salt**
- 4 ounces bittersweet chocolate, chopped fine**



PHOTO CREDIT: CARL TREMBLAY

1. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 350 degrees. Line 2 baking sheets with parchment paper. Process almonds in food processor until they resemble coarse sand, about 30 seconds.

2. Bring cream, butter, and sugar to boil in medium saucepan over medium-high heat. Cook, stirring frequently, until mixture begins to thicken, 5 to 6 minutes. Continue to cook, stirring constantly, until mixture begins to brown at edges and is thick enough to leave trail that doesn't immediately fill in when spatula is scraped along pan bottom, 1 to 2 minutes longer (it's OK if some darker speckles appear in mixture). Remove pan from heat and stir in almonds, marmalade, flour, vanilla, orange zest, and salt until combined.

3. Drop 6 level tablespoons dough at least $3\frac{1}{2}$ inches apart on prepared sheets. When cool enough to handle, use damp fingers to press each portion into $2\frac{1}{2}$ -inch circle.

4. Bake until deep brown from edge to edge, 15 to 17 minutes, switching and rotating sheets halfway through baking. Transfer cookies, still on parchment, to wire racks and let cool. Let baking sheets cool for 10 minutes, line with fresh parchment, and repeat portioning and baking remaining dough.

5. Microwave 3 ounces chocolate in bowl at 50 percent power, stirring frequently, until about two-thirds melted, 1 to 2 minutes. Remove bowl from microwave, add remaining 1 ounce chocolate, and stir until melted, returning to microwave for no more than 5 seconds at a time to complete melting if necessary. Transfer chocolate to small zipper-lock bag and snip off corner, making hole no larger than $\frac{1}{16}$ inch.

6. Transfer cooled cookies directly to wire racks. Pipe zigzag of chocolate over each cookie, distributing chocolate evenly among all cookies. Refrigerate until chocolate is set, about 30 minutes, before serving. (Cookies can be stored at cool room temperature for up to 4 days.)

ALMOND BISCOTTI

MAKES 30 COOKIES

The almonds will continue to toast while the biscotti bake, so toast the nuts only until they are just fragrant.

- 1¼ cups (6¼ ounces) whole almonds, lightly toasted**
- 1¾ cups (8¾ ounces) all-purpose flour**
- 2 teaspoons baking powder**
- ¼ teaspoon salt**
- 2 large eggs, plus 1 large white beaten with pinch salt**
- 1 cup (7 ounces) sugar**
- 4 tablespoons unsalted butter, melted and cooled**
- 1½ teaspoons almond extract**
- ½ teaspoon vanilla extract**
- Vegetable oil spray**

1. Adjust oven rack to middle position and heat oven to 325 degrees. Using ruler and pencil, draw two 8 by 3-inch rectangles, spaced 4 inches apart, on piece of parchment paper. Grease baking sheet and place parchment on it, marked side down.

2. Pulse 1 cup almonds in food processor until coarsely chopped, 8 to 10 pulses; transfer to bowl and set aside. Process remaining ¼ cup almonds in food processor until finely ground, about 45 seconds. Add flour, baking powder, and salt; process to combine, about 15 seconds. Transfer flour mixture to second bowl. Process 2 eggs in now-empty food processor until lightened in color and almost doubled in volume, about 3 minutes. With processor running, slowly add sugar until thoroughly combined, about 15 seconds. Add melted butter, almond extract, and vanilla and process until combined, about 10 seconds. Transfer egg mixture to medium bowl. Sprinkle half of flour mixture over egg mixture and, using spatula, gently fold until just combined. Add remaining flour mixture and chopped almonds and gently fold until just combined.

3. Divide batter in half. Using floured hands, form each half into 8 by 3-inch rectangle, using lines on parchment as guide. Spray each loaf lightly with oil spray. Using rubber spatula lightly coated with oil spray, smooth tops and sides of rectangles. Gently brush tops of loaves with egg white wash. Bake until loaves are golden and just beginning to crack on top, 25 to 30 minutes, rotating pan halfway through baking.

4. Let loaves cool on baking sheet for 30 minutes. Transfer loaves to cutting board. Using serrated knife, slice each loaf on slight bias into ½-inch-thick slices. Lay slices, cut side down, about ¼ inch apart on wire rack set in rimmed baking sheet. Bake until crisp and golden brown on both sides, about 35 minutes, flipping slices halfway through baking. Let cool completely before serving. Biscotti can be stored in airtight container for up to 1 month.



PHOTO CREDIT: CARL TREMBLAY

VARIATIONS

ANISE BISCOTTI

Add 1½ teaspoons anise seeds to flour mixture in step 2. Substitute anise-flavored liqueur for almond extract.

HAZELNUT-ORANGE BISCOTTI

Substitute lightly toasted and skinned hazelnuts for almonds. Add 2 tablespoons minced fresh rosemary to flour mixture in step 2. Substitute orange-flavored liqueur for almond extract and add 1 tablespoon grated orange zest to egg mixture with butter.

PISTACHIO-SPICE BISCOTTI

Substitute shelled pistachios for almonds. Add 1 teaspoon ground cardamom, ½ teaspoon ground cloves, ½ teaspoon pepper, ¼ teaspoon ground cinnamon, and ¼ teaspoon ground ginger to flour mixture in step 2. Substitute 1 teaspoon water for almond extract and increase vanilla extract to 1 teaspoon.

HERB-CRUSTED SALMON

SERVES 4

For the fillets to cook at the same rate, they must be the same size and shape. To ensure uniformity, we prefer to purchase a 1½- to 2-pound center-cut salmon fillet and cut it into four pieces. Dill or basil can be substituted for the tarragon.

Salt and pepper

- 4 (6- to 8-ounce) skin-on salmon fillets**
- 2 tablespoons unsalted butter**
- ½ cup panko bread crumbs**
- 2 tablespoons beaten egg**
- 2 teaspoons minced fresh thyme**
- ¼ cup chopped fresh tarragon**
- 1 tablespoon whole-grain mustard**
- 1½ teaspoons mayonnaise**
- Lemon wedges**



PHOTO CREDIT: CARL TREMBLAY

1. Adjust oven rack to middle position and heat oven to 325 degrees. Dissolve 5 tablespoons salt in 2 quarts water in large container. Submerge salmon in brine and let stand at room temperature for 15 minutes. Remove salmon from brine, pat dry, and set aside.

2. Meanwhile, melt butter in 10-inch skillet over medium heat. Add panko and ⅛ teaspoon salt and season with pepper; cook, stirring frequently, until panko is golden brown, 4 to 5 minutes. Transfer to bowl and let cool completely. Stir in egg and thyme until thoroughly combined. Stir tarragon, mustard, and mayonnaise together in second bowl.

3. Set wire rack in rimmed baking sheet. Place 12 by 8-inch piece of aluminum foil on wire rack and lightly coat with vegetable oil spray. Evenly space fillets, skin side down, on foil. Using spoon, spread tarragon mixture evenly over top of each fillet. Sprinkle panko mixture evenly over top of each fillet, pressing with your fingers to adhere. Bake until center of thickest part of fillets reaches 125 degrees and is still translucent when cut into with paring knife, 18 to 25 minutes. Transfer salmon to serving platter and let rest for 5 minutes before serving with lemon wedges.

CRISPY POTATO LATKES

SERVES 4 TO 6 AS A SIDE DISH

We prefer shredding the potatoes on the large holes of a box grater, but you can also use the large shredding disk of a food processor; cut the potatoes into 2-inch lengths first so you are left with short shreds. Serve with applesauce and sour cream.

- 2 pounds russet potatoes, unpeeled, scrubbed, and shredded**
- ½ cup grated onion**
- Salt and pepper**
- 2 large eggs, lightly beaten**
- 2 teaspoons minced fresh parsley**
- Vegetable oil**

1. Adjust oven rack to middle position, place rimmed baking sheet on rack, and heat oven to 200 degrees. Toss potatoes, onion, and 1 teaspoon salt in bowl. Place half of potato mixture in center of dish towel. Gather ends together and twist tightly to drain as much liquid as possible, reserving liquid in liquid measuring cup. Transfer drained potato mixture to second bowl and repeat process with remaining potato mixture. Set potato liquid aside and let stand so starch settles to bottom, at least 5 minutes.

2. Cover potato mixture and microwave until just warmed through but not hot, 1 to 2 minutes, stirring mixture with fork every 30 seconds. Spread potato mixture evenly over second rimmed baking sheet and let cool for 10 minutes. Don't wash out bowl.

3. Pour off water from reserved potato liquid, leaving potato starch in measuring cup. Add eggs and stir until smooth. Return cooled potato mixture to bowl. Add parsley, ¼ teaspoon pepper, and potato starch mixture and toss until evenly combined.

4. Set wire rack in clean rimmed baking sheet and line with triple layer of paper towels. Heat ¼-inch depth of oil in 12-inch skillet over medium-high heat until shimmering but not smoking (350 degrees). Place ¼-cup mound of potato mixture in oil and press with nonstick spatula into ½-inch-thick disk. Repeat until 5 latkes are in pan. Cook, adjusting heat so fat bubbles around latke edges, until golden brown on bottom, about 3 minutes. Turn and continue cooking until golden brown on second side, about 3 minutes longer. Drain on paper towels and transfer to baking sheet in oven. Repeat with remaining potato mixture, adding oil to maintain ¼-inch depth and returning oil to 350 degrees between batches. Season with salt and pepper to taste, and serve immediately.



PHOTO CREDIT: CARL TREMBLAY

TO MAKE AHEAD:

Cooled latkes can be covered loosely with plastic wrap and held at room temperature for up to 4 hours. Alternatively, they can be frozen on baking sheet until firm, transferred to zipper-lock bag, and frozen for up to 1 month. Reheat latkes in 375-degree oven until crisp and hot, 3 minutes per side for room-temperature latkes and 6 minutes per side for frozen latkes.

BEST CHICKEN PARMESAN

SERVES 4

Our preferred brands of crushed tomatoes are Tuttorosso and Muir Glen. This recipe makes enough sauce to top the cutlets as well as four servings of pasta. Serve with pasta and a simple green salad.

SAUCE

- 2 tablespoons extra-virgin olive oil**
- 2 garlic cloves, minced**
- Kosher salt and pepper**
- ¼ teaspoon dried oregano**
- Pinch red pepper flakes**
- 1 (28-ounce) can crushed tomatoes**
- ¼ teaspoon sugar**
- 2 tablespoons coarsely chopped fresh basil**

CHICKEN

- 2 (6- to 8-ounce) boneless, skinless chicken breasts, trimmed, halved horizontally, and pounded ½ inch thick**
- 1 teaspoon kosher salt**
- 2 ounces whole-milk mozzarella cheese, shredded (½ cup)**
- 2 ounces fontina cheese, shredded (½ cup)**
- 1 large egg**
- 1 tablespoon all-purpose flour**
- 1½ ounces Parmesan cheese, grated (¾ cup)**
- ½ cup panko bread crumbs**
- ½ teaspoon garlic powder**
- ¼ teaspoon dried oregano**
- ¼ teaspoon pepper**
- ⅓ cup vegetable oil**
- ¼ cup torn fresh basil**



PHOTO CREDIT: CARL TREMBLAY

1. FOR THE SAUCE: Heat 1 tablespoon oil in medium saucepan over medium heat until just shimmering. Add garlic, ¾ teaspoon salt, oregano, and pepper flakes; cook, stirring occasionally, until fragrant, about 30 seconds. Stir in tomatoes and sugar; increase heat to high and bring to simmer. Reduce heat to medium-low and simmer until thickened, about 20 minutes. Off heat, stir in basil and remaining 1 tablespoon oil; season with salt and pepper to taste. Cover and keep warm.

2. FOR THE CHICKEN: Sprinkle each side of each cutlet with ½ teaspoon salt and let stand at room temperature for 20 minutes. Combine mozzarella and fontina in bowl; set aside.

3. Adjust oven rack 4 inches from broiler element and heat broiler. Whisk egg and flour together in shallow dish until smooth. Combine Parmesan, panko, garlic powder, oregano, and pepper in second shallow dish. Pat chicken dry with paper towels. Dredge 1 cutlet in egg mixture, allowing excess to drip off. Coat all sides in Parmesan mixture, pressing gently so crumbs adhere. Transfer cutlet to large plate and repeat with remaining cutlets.

4. Heat oil in 10-inch nonstick skillet over medium-high heat until shimmering. Carefully place 2 cutlets in skillet and cook without moving them until bottoms are crispy and deep golden brown, 1½ to 2 minutes. Using tongs, carefully flip cutlets and cook on second side until deep golden brown, 1½ to 2 minutes. Transfer cutlets to paper towel-lined plate and repeat with remaining cutlets.

5. Place cutlets on rimmed baking sheet and sprinkle cheese mixture evenly over cutlets, covering as much surface area as possible. Broil until cheese is melted and beginning to brown, 2 to 4 minutes. Transfer chicken to serving platter and top each cutlet with 2 tablespoons sauce. Sprinkle with basil and serve immediately, passing remaining sauce separately.

PASTA ALLA NORCINA

SERVES 6

White mushrooms may be substituted for the cremini mushrooms. Short tubular or molded pastas such as mezze rigatoni or shells may be substituted for the orecchiette.

Kosher salt and pepper

- ¼ teaspoon baking soda**
- 4 teaspoons water**
- 8 ounces ground pork**
- 3 garlic cloves, minced (1 tablespoon)**
- 1¼ teaspoons minced fresh rosemary**
- ⅙ teaspoon ground nutmeg**
- 8 ounces cremini mushrooms, trimmed**
- 7 teaspoons vegetable oil**
- ¾ cup heavy cream**
- 1 pound orecchiette**
- ½ cup dry white wine**
- 1 ½ ounces Pecorino Romano, grated (¾ cup)**
- 3 tablespoons minced fresh parsley**
- 1 tablespoon lemon juice**



PHOTO CREDIT: CARL TREMBLAY

1. Grease large dinner plate with vegetable oil spray. Dissolve 1¼ teaspoons salt and baking soda in water in medium bowl. Add pork and fold gently to combine; let stand for 10 minutes.

2. Add 1 teaspoon garlic, ¾ teaspoon rosemary, nutmeg, and ¾ teaspoon pepper to pork and stir and smear with rubber spatula until well combined and tacky, 10 to 15 seconds. Transfer pork mixture to greased plate and form into rough 6-inch patty. Pulse mushrooms in food processor until finely chopped, 10 to 12 pulses.

3. Heat 2 teaspoons oil in 12-inch skillet over medium-high heat until just smoking. Add patty and cook without moving it until bottom is well browned, 2 to 3 minutes. Flip patty and continue to cook until second side is well browned, 2 to 3 minutes longer (very center of patty will be raw). Remove pan from heat and transfer patty to cutting board. Using tongs to steady patty, roughly chop into ½- to ¾-inch pieces. Transfer meat to bowl and add cream; set aside.

4. Bring 4 quarts water to boil in large Dutch oven. Stir in orecchiette and 2 tablespoons salt and cook, stirring often, until al dente. Reserve 1½ cups cooking water, then drain orecchiette and return it to pot.

5. While orecchiette cooks, return now-empty skillet to medium heat. Add 1 tablespoon oil, mushrooms, and ⅙ teaspoon salt; cook, stirring frequently, until mushrooms are browned, 5 to 7 minutes. Stir in remaining 2 teaspoons oil, remaining 2 teaspoons garlic, remaining ½ teaspoon rosemary, and ½ teaspoon pepper; cook until fragrant, about 30 seconds. Stir in wine, scraping up any browned bits, and cook until completely evaporated, 1 to 2 minutes. Stir in meat-cream mixture and ¾ cup reserved cooking water and simmer until meat is no longer pink, 1 to 3 minutes. Remove pan from heat and stir in Pecorino until smooth.

6. Add sauce, parsley, and lemon juice to orecchiette and toss well to coat, adjusting consistency with remaining cooking water as needed. Season with salt and pepper to taste, and serve.

JULIA CHILD'S STUFFED TURKEY, UPDATED

SERVES 10 TO 12

This recipe calls for a natural, unenhanced turkey. If using a self-basting turkey (such as a frozen Butterball) or a kosher turkey, do not brine in step 3 and omit the salt in step 2. Trim any excess fat from the bird before cooking to ensure that the stuffing doesn't become greasy. Note that the turkey parts need to rest in the refrigerator for 6 to 12 hours before cooking. The bottom of your roasting pan should be 7 to 8 inches from the top of the oven. In this recipe, we leave the stuffing in a warm oven while the turkey rests. If you need your oven during this time, you may opt to leave the stirred stuffing in the uncovered roasting pan at room temperature while the turkey rests and then reheat it in a 400-degree oven for 10 minutes before reassembling your turkey. Use the neck, giblets, back, and thighbones to make gravy.

1 (12- to 15-pound) turkey, neck and giblets removed and reserved for gravy

1 teaspoon plus 2 tablespoons minced fresh sage
Salt and pepper

1½ pounds hearty white sandwich bread, cut into ½-inch pieces

1 tablespoon vegetable oil

3 tablespoons unsalted butter

3 onions, chopped fine

6 celery ribs, minced

1 cup dried cranberries

4 large eggs, beaten

1. With turkey breast side up, using boning or paring knife, cut through skin around leg quarter where it attaches to breast. Bend leg back to pop leg bone out of socket. Cut through joint to separate leg quarter. Trim any excess fat from leg quarter. Repeat to remove second leg quarter. Working with 1 leg quarter at a time, with skin side down, cut away meat from thighbone, then slide blade under bone to free meat along bottom. Cut joint between thigh and leg and remove thighbone. Reserve thighbones for gravy.

2. Rub interior of each thigh with ½ teaspoon sage, ½ teaspoon salt, and ¼ teaspoon pepper. Truss each thigh closed using wooden skewers and kitchen twine. Place leg quarters on large plate, cover, and refrigerate for 6 to 12 hours.

3. Using kitchen shears, cut through ribs following vertical line of fat where breast meets back, from tapered end of breast up to wing joint. Using your hands, bend back away from breast to pop shoulder joint out of socket. Cut through joint between bones to separate back from breast. Reserve back for gravy. Trim any excess fat from breast. Dissolve ¾ cup salt in 6 quarts cold water in large container. Submerge turkey in brine, cover, and refrigerate for 6 to 12 hours.

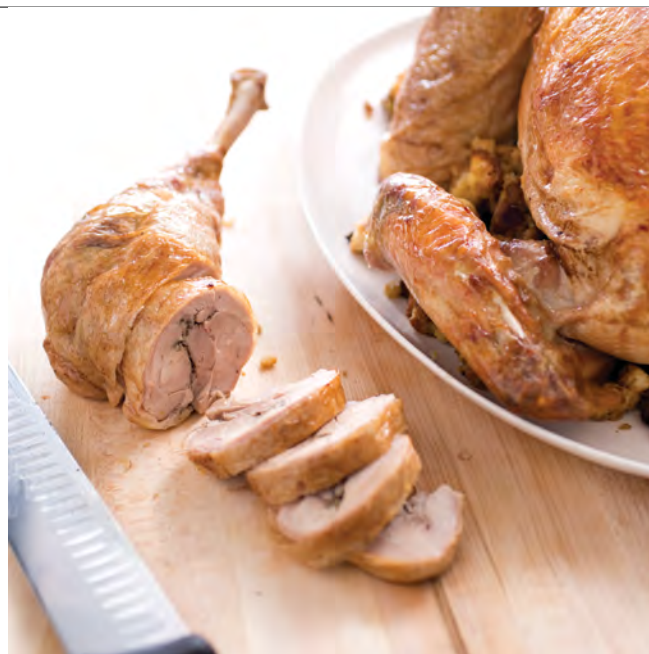


PHOTO CREDIT: CARL TREMBLAY

4. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 300 degrees. Spread bread cubes in even layer on 2 rimmed baking sheets and bake until mostly dry and very lightly browned, 25 to 30 minutes, stirring occasionally during baking. Transfer dried bread to large bowl. Increase oven temperature to 425 degrees.

5. While bread dries, remove turkey from brine and pat dry with paper towels (leave legs in refrigerator). Tuck wings behind back. Brush surface with 2 teaspoons oil. Melt butter in 12-inch nonstick oven-safe skillet over medium heat. Add onions and cook, stirring occasionally, until softened, 10 to 12 minutes. Add celery, remaining 2 tablespoons sage, and 1½ teaspoons pepper; continue to cook until celery is slightly softened, 3 to 5 minutes longer. Transfer vegetables to bowl with bread and wipe out skillet with paper towels. Place turkey breast skin side down in skillet and roast in oven for 30 minutes.

6. While turkey breast roasts, add cranberries and eggs to bread mixture and toss to combine (mixture will be dry). Transfer stuffing to large roasting pan and, using rubber spatula, pat stuffing into level 12 by 10-inch rectangle.

7. Remove breast from oven and, using 2 wads of paper towels, flip turkey and place over two-thirds of stuffing. Arrange legs over remaining stuffing and brush with remaining 1 teaspoon oil. Lightly season breast and leg quarters with salt. Tuck any large sections of exposed stuffing under bird so most of stuffing is covered by turkey. Transfer pan to oven and cook for 30 minutes.

8. Reduce oven temperature to 350 degrees. Continue to roast until thickest part of breast registers 160 to 165 degrees and thickest part of thigh registers 175 to 180 degrees, 40 minutes to 1 hour 20 minutes longer. Transfer breast and leg quarters to cutting board and let rest for 30 minutes. While turkey rests, using metal spatula, stir stuffing well, scraping up any browned bits. Redistribute stuffing over bottom of roasting pan, return to oven, and turn off oven.

9. Before serving, season stuffing with salt and pepper to taste. Mound stuffing in center of platter. Place turkey breast on top of stuffing with point of breast resting on highest part of mound. Remove skewers and twine from leg quarters and rest on each side of breast. Carve and serve.

TURKEY GRAVY

MAKES ABOUT 4 CUPS

If you do not have $\frac{1}{4}$ cup reserved turkey fat in step 4, supplement it with unsalted butter.

Reserved turkey giblets, neck, backbone, and thighbones, hacked into 2-inch pieces

2 onions, chopped coarse

1 carrot, peeled and cut into 1-inch pieces

1 celery rib, cut into 1-inch pieces

6 garlic cloves, unpeeled

1 tablespoon vegetable oil

$3\frac{1}{2}$ cups chicken broth

3 cups water

2 cups dry white wine

6 sprigs fresh thyme

$\frac{1}{4}$ cup all-purpose flour

Salt and pepper

1. Adjust oven rack to middle position and heat oven to 450 degrees. Place turkey parts, onions, carrot, celery, and garlic in large roasting pan. Drizzle with oil and toss to combine. Roast, stirring occasionally, until well browned, 40 to 50 minutes.

2. Remove pan from oven and place over high heat. Add broth and bring to boil, scraping up any browned bits. Transfer contents of pan to Dutch oven. Add water, wine, and thyme; bring to boil over high heat. Reduce heat to low and simmer until reduced by half, about $1\frac{1}{2}$ hours.

3. Strain contents of pot through fine-mesh strainer set in large bowl. Press solids with back of spatula to extract as much liquid as possible. Discard solids. Transfer liquid to fat separator and let settle, 5 minutes.

4. Transfer $\frac{1}{4}$ cup fat to medium saucepan and heat over medium-high heat until bubbling. Whisk in flour and cook, whisking constantly, until combined and honey-colored, about 2 minutes. Gradually whisk in hot liquid and bring to boil. Reduce heat to medium-low and simmer, stirring occasionally, until thickened, about 5 minutes. Season with salt and pepper to taste. (Gravy can be refrigerated for up to 2 days.)

ROASTED ROOT VEGETABLES

SERVES 6

Use turnips that are roughly 2 to 3 inches in diameter. Instead of sprinkling the roasted vegetables with chopped parsley (tarragon or chives may also be substituted), try garnishing them with one of the toppings that follow.

- 1 celery root (14 ounces), peeled**
- 4 carrots, peeled and cut into 2½-inch lengths, halved or quartered lengthwise if necessary to create pieces ½ to 1 inch in diameter**
- 12 ounces parsnips, peeled and sliced 1 inch thick on bias**
- 5 ounces small shallots, peeled**
- Kosher salt and pepper**
- 12 ounces turnips, peeled, halved horizontally, and each half quartered**
- 3 tablespoons vegetable oil**
- 2 tablespoons chopped fresh parsley**



PHOTO CREDIT: CARL TREMBLAY

1. Adjust oven rack to middle position, place rimmed baking sheet on rack, and heat oven to 425 degrees. Cut celery root into ¾-inch-thick rounds. Cut each round into ¾-inch-thick planks about 2½ inches in length.

2. Toss celery root, carrots, parsnips, and shallots with 1 teaspoon salt and with pepper to taste in large bowl. Cover bowl and microwave until small pieces of carrot are just pliable enough to bend, 8 to 10 minutes, stirring once halfway through microwaving. Drain vegetables well. Return vegetables to bowl, add turnips and oil, and toss to coat.

3. Working quickly, remove baking sheet from oven and carefully transfer vegetables to baking sheet; spread into even layer. Roast for 25 minutes.

4. Using thin metal spatula, stir vegetables and spread into even layer. Rotate pan and continue to roast until vegetables are golden brown and celery root is tender when pierced with tip of paring knife, 15 to 25 minutes longer. Transfer to platter, sprinkle with parsley, and serve.

BACON-SHALLOT TOPPING**MAKES ABOUT ½ CUP**

- 4 slices bacon, cut into ¼-inch pieces**
- ¼ cup water**
- 2 tablespoons minced shallot**
- 1 tablespoon sherry vinegar**
- 2 tablespoons minced fresh chives**

Bring bacon and water to boil in 8-inch skillet over high heat. Reduce heat to medium and cook until water has evaporated and bacon is crisp, about 10 minutes. Transfer bacon to paper towel-lined plate and pour off all but ½ teaspoon fat from skillet. Add shallot and cook, stirring frequently, until softened, 2 to 4 minutes. Remove pan from heat and add vinegar. Transfer shallot mixture to bowl and stir in bacon and chives. Sprinkle over vegetables before serving.

TURKISH SPICE BLEND**MAKES ABOUT ¼ CUP**

- 2 tablespoons sesame seeds, toasted**
- 4 teaspoons minced fresh thyme**
- ¼ teaspoon kosher salt**
- ¼ teaspoon finely grated orange zest**
- ¼ teaspoon finely grated lemon zest**

Combine all ingredients in bowl. Sprinkle over vegetables before serving.

ORANGE-PARSLEY SALSA**MAKES ABOUT ½ CUP**

- ¼ cup slivered almonds**
- ¼ teaspoon ground cumin**
- ¼ teaspoon ground coriander**
- 1 orange**
- ½ cup fresh parsley leaves, minced**
- 2 garlic cloves, minced**
- 2 teaspoons extra-virgin olive oil**
- 1 teaspoon cider vinegar**
- ¼ teaspoon kosher salt**

1. Toast almonds in 10-inch skillet over medium-high heat until fragrant and golden brown, 5 to 6 minutes. Add cumin and coriander; continue to toast, stirring constantly, until fragrant, about 45 seconds. Immediately transfer to bowl.

2. Cut away peel and pith from orange. Use paring knife to slice between membranes to release segments. Cut segments into ¼-inch pieces. Stir orange pieces, parsley, garlic, oil, vinegar, and salt into almond mixture. Let stand for 30 minutes. Spoon over vegetables before serving.

BEST CHOCOLATE TART

SERVES 12

Toasted and skinned hazelnuts can be substituted for the almonds. Use good-quality dark chocolate with a cacao percentage between 60 and 65 percent; our favorites are Callebaut Intense Dark Chocolate, L-60-40NV, and Ghirardelli 60% Cacao Bittersweet Chocolate. Let tart sit at room temperature before glazing in step 6. The finished tart can be garnished with chocolate curls or with a flaky coarse sea salt, such as Maldon. Serve with whipped cream; if you like, substitute cognac for the vanilla extract.

CRUST

- 1 large egg yolk**
- 2 tablespoons heavy cream**
- ½ cup sliced almonds, toasted**
- ¼ cup (1¾ ounces) sugar**
- 1 cup (5 ounces) all-purpose flour**
- ¼ teaspoon salt**
- 6 tablespoons unsalted butter, cut into ½-inch pieces**

FILLING

- 1¼ cups heavy cream**
- ½ teaspoon instant espresso powder**
- ½ teaspoon salt**
- 9 ounces bittersweet chocolate, chopped fine**
- 4 tablespoons unsalted butter, cut into thin slices and softened**
- 2 large eggs, lightly beaten, room temperature**

GLAZE

- 3 tablespoons heavy cream**
- 1 tablespoon light corn syrup**
- 2 ounces bittersweet chocolate, chopped fine**
- 1 tablespoon hot water**

1. FOR THE CRUST: Beat egg yolk and cream together in small bowl. Process almonds and sugar in food processor until nuts are finely ground, 15 to 20 seconds. Add flour and salt; pulse to combine, about 10 pulses. Scatter butter over flour mixture; pulse to cut butter into flour until mixture resembles coarse meal, about 15 pulses. With processor running, add egg yolk mixture and process until dough forms ball, about 10 seconds. Transfer dough to large sheet of plastic wrap and press into 6-inch disk; wrap dough in plastic and refrigerate until firm but malleable, about 30 minutes. (Dough can be refrigerated for up to 3 days; before using, let stand at room temperature until malleable but still cool.)



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2. Roll out dough between 2 large sheets of plastic into 11-inch round about ⅜ inch thick. (If dough becomes too soft and sticky to work with, slip it onto baking sheet and refrigerate until workable.) Place dough round on baking sheet and refrigerate until firm but pliable, about 15 minutes.

3. Adjust oven rack to middle position and heat oven to 375 degrees. Spray 9-inch tart pan with removable bottom with vegetable oil spray. Keeping dough on sheet, remove top layer of plastic. Invert tart pan (with bottom) on top of dough round. Press on tart pan to cut dough. Using both hands, pick up sheet and tart pan and carefully invert both, setting tart pan right side up. Remove sheet and peel off plastic; reserve plastic. Roll over edges of tart pan with rolling pin to cut dough. Gently ease and press dough into bottom of pan, reserving scraps. Roll dough scraps into ¼-inch rope (various lengths are OK). Line edge of tart pan with rope(s) and gently press into fluted sides. Line tart pan with reserved plastic and, using measuring cup, gently press and smooth dough to even thickness (sides should be about ¼ inch thick). Using paring knife, trim any excess dough above rim of tart; discard scraps. Freeze dough-lined pan until dough is firm, 20 to 30 minutes.

4. Set dough-lined pan on baking sheet. Spray 12-inch square of aluminum foil with oil spray and press foil, sprayed side down, into pan; fill with 2 cups pie weights. Bake until dough is dry and light golden brown, about 25 minutes, rotating sheet halfway through baking. Carefully remove foil and weights and continue to bake until pastry is rich golden brown and fragrant, 8 to 10 minutes longer. Let cool completely on baking sheet on wire rack.

5. FOR THE FILLING: Heat oven to 250 degrees. Bring cream, espresso powder, and salt to simmer in small saucepan over medium heat, stirring once or twice to dissolve espresso powder and salt. Meanwhile, place chocolate in large heatproof bowl. Pour simmering cream mixture over chocolate, cover, and let stand for 5 minutes to allow chocolate to soften. Using whisk, stir mixture slowly and gently (so as not to incorporate air) until homogeneous. Add butter and continue to whisk gently until fully incorporated. Pour beaten eggs through fine-mesh strainer into chocolate mixture; whisk slowly until mixture is homogeneous and glossy. Pour filling into tart crust and shake gently from side to side to distribute and smooth surface; pop any large bubbles with toothpick or skewer. Bake tart, on baking sheet, until outer edge of filling is just set and very faint cracks appear on surface, 30 to 35 minutes; filling will still be very wobbly. Let cool completely on baking sheet on wire rack. Refrigerate, uncovered, until filling is chilled and set, at least 3 hours or up to 18 hours.

6. FOR THE GLAZE: Thirty minutes before glazing, remove tart from refrigerator. Bring cream and corn syrup to simmer in small saucepan over medium heat; stir once or twice to combine. Remove pan from heat, add chocolate, and cover. Let stand for 5 minutes to allow chocolate to soften. Whisk gently (so as not to incorporate air) until mixture is smooth, then whisk in hot water until glaze is homogeneous, shiny, and pourable. Working quickly, pour glaze onto center of tart. To distribute glaze, tilt tart and allow glaze to run to edge. (Spreading glaze with spatula will leave marks on surface.) Pop any large bubbles with toothpick or skewer. Let cool completely, about 1 hour.

7. TO SERVE: Remove outer ring from tart pan. Insert thin-bladed metal spatula between crust and pan bottom to loosen tart; slide tart onto serving platter. Cut into wedges and serve.

BEST BUTTERSCOTCH PUDDING

SERVES 8

When taking the temperature of the caramel in step 1, tilt the pan and move the thermometer back and forth to equalize hot and cool spots. Work quickly when pouring the caramel mixture over the egg mixture in step 4 to ensure proper thickening. Serve the pudding with lightly sweetened whipped cream.

- 12 tablespoons unsalted butter, cut into ½-inch pieces**
- ½ cup (3½ ounces) granulated sugar**
- ½ cup packed (3½ ounces) dark brown sugar**
- ¼ cup water**
- 2 tablespoons light corn syrup**
- 1 teaspoon lemon juice**
- ¾ teaspoon salt**
- 1 cup heavy cream**
- 2¼ cups whole milk**
- 4 large egg yolks**
- ¼ cup cornstarch**
- 2 teaspoons vanilla extract**
- 1 teaspoon dark rum**

1. Bring butter, granulated sugar, brown sugar, water, corn syrup, lemon juice, and salt to boil in large saucepan over medium heat, stirring occasionally to dissolve sugar and melt butter. Once mixture is at full rolling boil, cook, stirring occasionally, for 5 minutes (caramel will register about 240 degrees). Immediately reduce heat to medium-low and gently simmer (caramel should maintain steady stream of lazy bubbles—if not, adjust heat accordingly), stirring frequently, until mixture is color of dark peanut butter, 12 to 16 minutes longer (caramel will register about 300 degrees and should have slight burnt smell).

2. Remove pan from heat; carefully pour ¼ cup cream into caramel mixture and swirl to incorporate (mixture will bubble and steam); let bubbling subside. Whisk vigorously and scrape corners of pan until mixture is completely smooth, at least 30 seconds. Return pan to medium heat and gradually whisk in remaining ¾ cup cream until smooth. Whisk in 2 cups milk until mixture is smooth, making sure to scrape corners and edges of pan to remove any remaining bits of caramel.

3. Meanwhile, microwave remaining ¼ cup milk until simmering, 30 to 45 seconds. Whisk egg yolks and cornstarch together in large bowl until smooth. Gradually whisk in hot milk until smooth; set aside (do not refrigerate).



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4. Return saucepan to medium-high heat and bring mixture to full rolling boil, whisking frequently. Once mixture is boiling rapidly and beginning to climb toward top of pan, immediately pour into bowl with yolk mixture in 1 motion (do not add gradually). Whisk thoroughly for 10 to 15 seconds (mixture will thicken after a few seconds). Whisk in vanilla and rum. Spray piece of parchment paper with vegetable oil spray and press on surface of pudding. Refrigerate until cold and set, at least 3 hours. Whisk pudding until smooth before serving.

PEPPER-CRUSTED BEEF TENDERLOIN ROAST

SERVES 10 TO 12

Not all pepper mills produce a coarse enough grind for this recipe. Serve with Red Wine-Orange Sauce (recipe follows), if desired.

- 4½ teaspoons kosher salt**
- 1½ teaspoons sugar**
- ¼ teaspoon baking soda**
- 9 tablespoons olive oil**
- ½ cup coarsely cracked black peppercorns**
- 1 tablespoon finely grated orange zest**
- ½ teaspoon ground nutmeg**
- 1 (6-pound) whole beef tenderloin, trimmed**

1. Adjust oven rack to middle position and heat oven to 300 degrees. Combine salt, sugar, and baking soda in bowl; set aside. Heat 6 tablespoons oil and peppercorns in small saucepan over low heat until faint bubbles appear. Continue to cook at bare simmer, swirling pan occasionally, until pepper is fragrant, 7 to 10 minutes. Using fine-mesh strainer, drain cooking oil from peppercorns. Discard cooking oil and mix peppercorns with remaining 3 tablespoons oil, orange zest, and nutmeg.

2. Set tenderloin on sheet of plastic wrap. Sprinkle salt mixture evenly over surface of tenderloin and rub into tenderloin until surface is tacky. Tuck tail end of tenderloin under about 6 inches to create more even shape. Rub top and side of tenderloin with peppercorn mixture, pressing to make sure peppercorns adhere. Spray three 12-inch lengths kitchen twine with vegetable oil spray; tie head of tenderloin to maintain even shape, spacing twine at 2-inch intervals.

3. Set wire rack in rimmed baking sheet and transfer prepared tenderloin to rack, keeping tail end tucked under. Roast until thickest part of meat registers about 120 degrees for rare and about 125 degrees for medium-rare (thinner parts of tenderloin will be slightly more done), 1 hour to 1 hour 10 minutes. Transfer to carving board tent with foil, and let rest for 30 minutes.

4. Remove twine and slice meat into ½-inch-thick slices. Serve.



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RED WINE-ORANGE SAUCE

MAKES 1 CUP

- 2 tablespoons unsalted butter, plus 4 tablespoons cut into 4 pieces and chilled**
- 2 shallots, minced**
- 1 tablespoon tomato paste**
- 2 teaspoons sugar**
- 3 garlic cloves, minced**
- 2 cups beef broth**
- 1 cup red wine**
- ¼ cup orange juice**
- 2 tablespoons balsamic vinegar**
- 1 tablespoon Worcestershire sauce**
- 1 sprig fresh thyme**
- Salt and pepper**

1. Melt 2 tablespoons butter in medium saucepan over medium-high heat. Add shallots, tomato paste, and sugar; cook, stirring frequently, until deep brown, about 5 minutes. Add garlic and cook until fragrant, about 1 minute. Add broth, wine, orange juice, vinegar, Worcestershire, and thyme sprig, scraping up any browned bits. Bring to simmer and cook until reduced to 1 cup, 35 to 40 minutes.

2. Strain sauce through fine-mesh strainer and return to saucepan. Return saucepan to medium heat and whisk in remaining 4 tablespoons butter, 1 piece at a time. Season with salt and pepper to taste.

ROAST BUTTERFLIED LEG OF LAMB WITH CORIANDER, CUMIN, AND MUSTARD SEEDS

SERVES 8 TO 10

We prefer the subtler flavor and larger size of lamb labeled “domestic” or “American” for this recipe. The amount of salt (2 tablespoons) in step 1 is for a 6-pound leg. If using a larger leg (7 to 8 pounds), add an additional teaspoon of salt for every pound.

LAMB

- 1 (6- to 8-pound) butterflied leg of lamb**
- Kosher salt**
- ⅓ cup vegetable oil**
- 3 shallots, sliced thin**
- 4 garlic cloves, peeled and smashed**
- 1 (1-inch) piece ginger, sliced into ½-inch-thick rounds and smashed**
- 1 tablespoon coriander seeds**
- 1 tablespoon cumin seeds**
- 1 tablespoon mustard seeds**
- 3 bay leaves**
- 2 (2-inch) strips lemon zest**

SAUCE

- ⅓ cup chopped fresh mint**
- ⅓ cup chopped fresh cilantro**
- 1 shallot, minced**
- 2 tablespoons lemon juice**
- Salt and pepper**

1. FOR THE LAMB: Place lamb on cutting board with fat cap facing down. Using sharp knife, trim any pockets of fat and connective tissue from underside of lamb. Flip lamb over, trim fat cap so it's between ⅛ and ¼ inch thick, and pound roast to even 1-inch thickness. Cut slits, spaced ½ inch apart, in fat cap in crosshatch pattern, being careful to cut down to but not into meat. Rub 2 tablespoons salt over entire roast and into slits. Let stand, uncovered, at room temperature for 1 hour.

2. Meanwhile, adjust oven racks 4 to 5 inches from broiler element and to lower-middle position and heat oven to 250 degrees. Stir together oil, shallots, garlic, ginger, coriander seeds, cumin seeds, mustard seeds, bay leaves, and lemon zest on rimmed baking sheet and bake on lower-middle rack until spices are softened and fragrant and shallots and garlic turn golden, about 1 hour. Remove sheet from oven and discard bay leaves.



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3. Thoroughly pat lamb dry with paper towels and transfer, fat side up, to sheet (directly on top of spices). Roast on lower rack until lamb registers 120 degrees, 30 to 40 minutes. Remove sheet from oven and heat broiler. Broil lamb on upper rack until surface is well browned and charred in spots and lamb registers 125 degrees for medium rare, 3 to 8 minutes.

4. Remove sheet from oven and, using 2 pairs of tongs, transfer lamb to carving board (some spices will cling to bottom of roast); tent loosely with aluminum foil and let rest for 20 minutes.

5. FOR THE SAUCE: Meanwhile, carefully pour pan juices through fine-mesh strainer into medium bowl, pressing on solids to extract as much liquid as possible; discard solids. Stir in mint, cilantro, shallot, and lemon juice. Add any accumulated lamb juices to sauce and season with salt and pepper to taste.

6. With long side facing you, slice lamb with grain into 3 equal pieces. Turn each piece and slice across grain into ¼-inch-thick slices. Serve with sauce. (Briefly warm sauce in microwave if it has cooled and thickened.)

VARIATION

ROAST BUTTERFLIED LEG OF LAMB WITH CORIANDER, ROSEMARY, AND RED PEPPER

Omit cumin and mustard seeds. Toss 6 sprigs fresh rosemary and ½ teaspoon red pepper flakes with oil mixture in step 2. Substitute parsley for cilantro in sauce.

WILD RICE AND MUSHROOM SOUP

SERVES 6 TO 8

White mushrooms can be substituted for the cremini mushrooms. We use a spice grinder to process the dried shiitake mushrooms, but a blender also works.

- ¼ ounce dried shiitake mushrooms, rinsed**
- 4¼ cups water**
- 1 sprig fresh thyme**
- 1 bay leaf**
- 1 garlic clove, peeled, plus 4 cloves, minced**
- Salt and pepper**
- ¼ teaspoon baking soda**
- 1 cup wild rice**
- 4 tablespoons unsalted butter**
- 1 pound cremini mushrooms, trimmed and sliced ¼ inch thick**
- 1 onion, chopped fine**
- 1 teaspoon tomato paste**
- ¾ cup dry sherry**
- 4 cups chicken broth**
- 1 tablespoon soy sauce**
- ¼ cup cornstarch**
- ½ cup heavy cream**
- ¼ cup minced fresh chives**
- ¼ teaspoon finely grated lemon zest**



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1. Adjust oven rack to middle position and heat oven to 375 degrees. Grind shiitake mushrooms in spice grinder until finely ground (you should have about 3 tablespoons).

2. Bring 4 cups water, thyme sprig, bay leaf, garlic clove, ¾ teaspoon salt, and baking soda to boil in medium saucepan over high heat. Add rice and return to boil. Cover saucepan, transfer to oven, and bake until rice is tender, 35 to 50 minutes. Drain rice in fine-mesh strainer set in 4-cup liquid measuring cup; discard thyme, bay leaf, and garlic. Add enough water to reserved cooking liquid to measure 3 cups.

3. Melt butter in Dutch oven over high heat. Add cremini mushrooms, onion, minced garlic, tomato paste, ¾ teaspoon salt, and 1 teaspoon pepper. Cook, stirring occasionally, until vegetables are browned and dark fond develops on bottom of pot, 15 minutes. Add sherry, scraping up any browned bits, and cook until reduced and pot is almost dry, about 2 minutes. Add ground shiitake mushrooms, reserved rice cooking liquid, broth, and soy sauce and bring to boil. Reduce heat to low and simmer, covered, until onion and mushrooms are tender, about 20 minutes.

4. Whisk cornstarch and remaining ¼ cup water in small bowl. Stir cornstarch slurry into soup, return to simmer, and cook until thickened, about 2 minutes. Remove pot from heat and stir in cooked rice, cream, chives, and lemon zest. Cover and let stand for 20 minutes. Season with salt and pepper to taste, and serve.

CREAMY CAULIFLOWER SOUP

SERVES 4 TO 6

White wine vinegar may be substituted for the sherry vinegar. Be sure to thoroughly trim the cauliflower's core of green leaves and leaf stems, which can be fibrous and contribute to a grainy texture in the soup.

- 1 head cauliflower (2 pounds)**
- 8 tablespoons unsalted butter, cut into 8 pieces**
- 1 leek, white and light green parts only, halved lengthwise, sliced thin, and washed thoroughly**
- 1 small onion, halved and sliced thin**
- Salt and pepper**
- 4½–5 cups water**
- ½ teaspoon sherry vinegar**
- 3 tablespoons minced fresh chives**



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1. Pull off outer leaves of cauliflower and trim stem. Using paring knife, cut around core to remove; thinly slice core and reserve. Cut heaping 1 cup of ½-inch florets from head of cauliflower; set aside. Cut remaining cauliflower crosswise into ½-inch-thick slices.

2. Melt 3 tablespoons butter in large saucepan over medium-low heat. Add leek, onion, and 1½ teaspoons salt; cook, stirring frequently, until leek and onion are softened but not browned, about 7 minutes.

3. Increase heat to medium-high; add 4½ cups water, sliced core, and half of sliced cauliflower; and bring to simmer. Reduce heat to medium-low and simmer gently for 15 minutes. Add remaining sliced cauliflower, return to simmer, and continue to cook until cauliflower is tender and crumbles easily, 15 to 20 minutes longer.

4. While soup simmers, melt remaining 5 tablespoons butter in 8-inch skillet over medium heat. Add reserved florets and cook, stirring frequently, until florets are golden brown and butter is browned and imparts nutty aroma, 6 to 8 minutes. Remove skillet from heat and use slotted spoon to transfer florets to small bowl. Toss florets with vinegar and season with salt to taste. Pour browned butter in skillet into small bowl and reserve for garnishing.

5. Process soup in blender until smooth, about 45 seconds. Rinse out pan. Return pureed soup to pan and return to simmer over medium heat, adjusting consistency with remaining water as needed (soup should have thick, velvety texture but should be thin enough to settle with flat surface after being stirred) and seasoning with salt to taste. Serve, garnishing individual bowls with browned florets, drizzle of browned butter, and chives and seasoning with pepper to taste.

FOOLPROOF SPAGHETTI CARBONARA

SERVES 4

It's important to work quickly in steps 2 and 3. The heat from the cooking water and the hot spaghetti will "cook" the sauce only if used immediately. Warming the mixing and serving bowls helps the sauce stay creamy. Use a high-quality bacon for this dish; our favorites are Farmland Hickory Smoked Bacon and Vande Rose Farms Artisan Dry Cured Bacon, Applewood Smoked.

- 8 slices bacon, cut into ½-inch pieces**
- ½ cup water**
- 3 garlic cloves, minced**
- 2½ ounces Pecorino Romano, grated (1¼ cups)**
- 3 large eggs plus 1 large yolk**
- 1 teaspoon pepper**
- 1 pound spaghetti**
- 1 teaspoon salt**



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1. Bring bacon and water to simmer in 10-inch nonstick skillet over medium heat; cook until water evaporates and bacon begins to sizzle, about 8 minutes. Reduce heat to medium-low and continue to cook until fat renders and bacon browns, 5 to 8 minutes longer. Add garlic and cook, stirring constantly, until fragrant, about 30 seconds. Drain bacon mixture in fine-mesh strainer set in bowl. Set aside bacon mixture. Measure out 1 tablespoon fat and place in medium bowl. Whisk Pecorino, eggs and yolk, and pepper into fat until combined.

2. Meanwhile, bring 2 quarts water to boil in Dutch oven. Set colander in large bowl. Add spaghetti and salt to pot; cook, stirring frequently, until al dente. Drain spaghetti in colander set in bowl, reserving cooking water. Pour 1 cup cooking water into liquid measuring cup and discard remainder. Return spaghetti to now-empty bowl.

3. Slowly whisk ½ cup reserved cooking water into Pecorino mixture. Gradually pour Pecorino mixture over spaghetti, tossing to coat. Add bacon mixture and toss to combine. Let spaghetti rest, tossing frequently, until sauce has thickened slightly and coats spaghetti, 2 to 4 minutes, adjusting consistency with remaining reserved cooking water if needed. Serve immediately.

SUMMER PASTA PUTTANESCA

SERVES 4

We prefer to make this dish with campanelle, but fusilli and orecchiette also work. Very finely mashed anchovy fillets (rinsed and dried before mashing) can be used instead of anchovy paste. Buy a good-quality black olive, such as kalamata, Gaeta, or Alfonso.

- 3 tablespoons extra-virgin olive oil**
- 4 garlic cloves, minced**
- 1 tablespoon anchovy paste**
- ¼ teaspoon red pepper flakes**
- ¼ teaspoon dried oregano**
- 1½ pounds grape or cherry tomatoes**
- 1 pound campanelle**
- Salt**
- ½ cup pitted kalamata olives, chopped coarse**
- 3 tablespoons capers, rinsed and minced**
- ½ cup minced fresh parsley**



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1. Combine oil, garlic, anchovy paste, pepper flakes, and oregano in bowl. Process tomatoes in blender until finely chopped but not pureed, 15 to 45 seconds. Transfer to fine-mesh strainer set in large bowl and let drain for 5 minutes, occasionally pressing gently on solids with rubber spatula to extract liquid (this should yield about ¾ cup). Reserve tomato liquid in bowl and tomato pulp in strainer.

2. Bring 4 quarts water to boil in large pot. Add campanelle and 1 tablespoon salt and cook, stirring often, until al dente. Reserve 1 cup cooking water, then drain campanelle and return it to pot.

3. While campanelle is cooking, cook garlic-anchovy mixture in 12-inch skillet over medium heat, stirring frequently, until garlic is fragrant but not brown, 2 to 3 minutes. Add tomato liquid and simmer until reduced to ½ cup, 2 to 3 minutes. Add tomato pulp, olives, and capers; cook until just heated through, 2 to 3 minutes. Stir in parsley.

4. Pour sauce over campanelle and toss to combine, adjusting consistency with reserved cooking water as needed. Season with salt to taste. Serve immediately.

OATMEAL MUFFINS

MAKES 12 MUFFINS

Do not use quick or instant oats in this recipe. Walnuts may be substituted for the pecans. The easiest way to grease and flour the muffin tin is with a baking spray with flour.

TOPPING

- ½ cup (1½ ounces) old-fashioned rolled oats**
- ⅓ cup (1⅓ ounces) all-purpose flour**
- ⅓ cup pecans, chopped fine**
- ⅓ cup packed (2⅓ ounces) light brown sugar**
- 1¼ teaspoons ground cinnamon**
- ⅛ teaspoon salt**
- 4 tablespoons unsalted butter, melted**

MUFFINS

- 2 tablespoons unsalted butter, plus 6 tablespoons melted**
- 2 cups (6 ounces) old-fashioned rolled oats**
- 1¾ cups (8¾ ounces) all-purpose flour**
- 1½ teaspoons salt**
- ¾ teaspoon baking powder**
- ¼ teaspoon baking soda**
- 1½ cups packed (9½ ounces) light brown sugar**
- 1¾ cups milk**
- 2 large eggs, beaten**



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1. FOR THE TOPPING: Combine oats, flour, pecans, sugar, cinnamon, and salt in medium bowl. Drizzle melted butter over mixture and stir to thoroughly combine; set aside.

2. FOR THE MUFFINS: Grease and flour 12-cup muffin tin. Melt 2 tablespoons butter in 10-inch skillet over medium heat. Add oats and cook, stirring frequently, until oats turn golden brown and smell of cooking popcorn, 6 to 8 minutes. Transfer oats to food processor and process into fine meal, about 30 seconds. Add flour, salt, baking powder, and baking soda to oats and pulse until combined, about 3 pulses.

3. Stir 6 tablespoons melted butter and sugar together in large bowl until smooth. Add milk and eggs and whisk until smooth. Using whisk, gently fold half of oat mixture into wet ingredients, tapping whisk against side of bowl to release clumps. Add remaining oat mixture and continue to fold with whisk until no streaks of flour remain. Set aside batter for 20 minutes to thicken. Meanwhile, adjust oven rack to middle position and heat oven to 375 degrees.

4. Using ice cream scoop or large spoon, divide batter equally among prepared muffin cups (about ½ cup batter per cup; cups will be filled to rim). Evenly sprinkle topping over muffins (about 2 tablespoons per muffin). Bake until toothpick inserted in center comes out clean, 18 to 25 minutes, rotating muffin tin halfway through baking.

5. Let muffins cool in muffin tin on wire rack for 10 minutes. Remove muffins from muffin tin and serve or let cool completely before serving.

ALMOND GRANOLA WITH DRIED FRUIT

MAKES ABOUT 9 CUPS

Chopping the almonds by hand is the first choice for superior texture and crunch. If you prefer not to hand-chop, substitute an equal quantity of slivered or sliced almonds. (A food processor does a lousy job of chopping whole nuts evenly.) Use a single type of your favorite dried fruit or a combination. Do not use quick oats.

- ⅓ cup maple syrup**
- ⅓ cup packed (2½ ounces) light brown sugar**
- 4 teaspoons vanilla extract**
- ½ teaspoon salt**
- ½ cup vegetable oil**
- 5 cups old-fashioned rolled oats**
- 2 cups (10 ounces) raw almonds, chopped coarse**
- 2 cups raisins or other dried fruit, chopped**

1. Adjust oven rack to upper-middle position and heat oven to 325 degrees. Line rimmed baking sheet with parchment paper.

2. Whisk maple syrup, brown sugar, vanilla, and salt in large bowl. Whisk in oil. Fold in oats and almonds until thoroughly coated.

3. Transfer oat mixture to prepared baking sheet and spread across sheet into thin, even layer (about ⅜ inch thick). Using stiff metal spatula, compress oat mixture until very compact. Bake until lightly browned, 40 to 45 minutes, rotating pan once halfway through baking. Remove granola from oven and let cool on wire rack to room temperature, about 1 hour. Break cooled granola into pieces of desired size. Stir in raisins. (Granola can be stored in airtight container for up to 2 weeks.)



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VARIATIONS

PECAN-ORANGE GRANOLA WITH DRIED CRANBERRIES

Add 2 tablespoons finely grated orange zest and 2½ teaspoons ground cinnamon to maple syrup mixture in step 2. Substitute coarsely chopped pecans for almonds. After granola is broken into pieces, stir in 2 cups dried cranberries.

SPICED WALNUT GRANOLA WITH DRIED APPLE

Add 2 teaspoons ground cinnamon, 1½ teaspoons ground ginger, ¼ teaspoon ground allspice, ½ teaspoon freshly grated nutmeg, and ½ teaspoon black pepper to maple syrup mixture in step 2. Substitute coarsely chopped walnuts for almonds. After granola is broken into pieces, stir in 2 cups chopped dried apples.

TROPICAL GRANOLA WITH DRIED MANGO

Reduce vanilla extract to 2 teaspoons and add 1½ teaspoons ground ginger and ¼ teaspoon freshly grated nutmeg to maple syrup mixture in step 2. Substitute coarsely chopped macadamias for almonds and 1½ cups unsweetened shredded coconut for 1 cup oats. After granola is broken into pieces, stir in 2 cups chopped dried mango or pineapple.

HAZELNUT GRANOLA WITH DRIED PEAR

Substitute coarsely chopped, skinned hazelnuts for almonds. After granola is broken into pieces, stir in 2 cups chopped dried pears.

ITALIAN WEDDING SOUP

SERVES 6 TO 8

Use a rasp-style grater to process the onion and garlic for the meatballs. Tubettini or orzo can be used in place of the ditalini.

BROTH

- 4 ounces ground pork**
- 4 ounces 85 percent lean ground beef**
- 1 onion, chopped**
- 1 fennel bulb, stalks discarded, bulb halved, cored, and chopped**
- 4 garlic cloves, peeled and smashed**
- ¼ ounce dried porcini mushrooms, rinsed**
- 1 bay leaf**
- ½ cup dry white wine**
- 1 tablespoon Worcestershire sauce**
- 4 cups chicken broth**
- 2 cups beef broth**
- 2 cups water**

MEATBALLS

- 1 slice hearty white sandwich bread, crusts removed, torn into 1-inch pieces**
- 5 tablespoons heavy cream**
- ¼ cup grated Parmesan cheese**
- 4 teaspoons finely grated onion**
- ½ teaspoon finely grated garlic**
- Salt and pepper**
- 6 ounces ground pork**
- 1 teaspoon baking powder**
- 6 ounces 85 percent lean ground beef**
- 2 teaspoons minced fresh oregano**
- 1 cup ditalini pasta**
- 12 ounces kale, stemmed and cut into ½-inch pieces (6 cups)**



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1. FOR THE BROTH: Heat pork, beef, onion, fennel, garlic, porcini, and bay leaf in Dutch oven over medium-high heat; cook, stirring frequently, until meats are no longer pink, about 5 minutes. Add wine and Worcestershire; cook for 1 minute. Add chicken broth, beef broth, and water; bring to simmer. Reduce heat to low, cover, and simmer for 30 minutes.

2. FOR THE MEATBALLS: While broth simmers, combine bread, cream, Parmesan, onion, garlic, and pepper to taste in bowl; using fork, mash mixture to uniform paste. Using stand mixer fitted with paddle, beat pork, baking powder, and ½ teaspoon salt on high speed until smooth and pale, 1 to 2 minutes, scraping down bowl as needed. Add bread mixture, beef, and oregano; mix on medium-low speed until just incorporated, 1 to 2 minutes, scraping down bowl as needed. Using moistened hands, form heaping teaspoons of meat mixture into smooth, round meatballs; you should have 30 to 35 meatballs. Cover and refrigerate for up to 1 day.

3. Strain broth through fine-mesh strainer set over large bowl or container, pressing on solids to extract as much liquid as possible. Wipe out Dutch oven and return broth to pot. (Broth can be refrigerated for up to 3 days. Skim off fat before reheating.)

4. Return broth to simmer over medium-high heat. Add pasta and kale; cook, stirring occasionally, for 5 minutes. Add meatballs; return to simmer and cook, stirring occasionally, until meatballs are cooked through and pasta is tender, 3 to 5 minutes. Season with salt and pepper to taste, and serve.

HEARTY SPANISH-STYLE LENTIL AND CHORIZO SOUP

SERVES 6 TO 8

We prefer French green lentils, or *lentilles du Puy*, for this recipe, but it will work with any type of lentil except red or yellow. Grate the onion on the large holes of a box grater. If Spanish-style chorizo is not available, kielbasa sausage can be substituted. Red wine vinegar can be substituted for the sherry vinegar. Smoked paprika comes in three varieties: sweet (*dulce*), bittersweet or medium hot (*agridulce*), and hot (*picante*). For this recipe, we prefer the sweet kind.

- 1 pound (2¼ cups) lentils, picked over and rinsed**
- Salt and pepper**
- 1 large onion**
- 5 tablespoons extra-virgin olive oil**
- 1½ pounds Spanish-style chorizo sausage, pricked with fork several times**
- 3 carrots, peeled and cut into ¼-inch pieces**
- 3 tablespoons minced fresh parsley**
- 7 cups water, plus extra as needed**
- 3 tablespoons sherry vinegar, plus extra for seasoning**
- 2 bay leaves**
- ⅛ teaspoon ground cloves**
- 2 tablespoons sweet smoked paprika**
- 3 garlic cloves, minced**
- 1 tablespoon all-purpose flour**

1. Place lentils and 2 teaspoons salt in heatproof container. Cover with 4 cups boiling water and let soak for 30 minutes. Drain well.

2. Meanwhile, finely chop three-quarters of onion (you should have about 1 cup) and grate remaining quarter (you should have about 3 tablespoons). Heat 2 tablespoons oil in Dutch oven over medium heat until shimmering. Add chorizo and cook until browned on all sides, 6 to 8 minutes. Transfer chorizo to large plate. Reduce heat to low and add chopped onion, carrots, 1 tablespoon parsley, and 1 teaspoon salt. Cover and cook, stirring occasionally, until vegetables are very soft but not brown, 25 to 30 minutes. If vegetables begin to brown, add 1 tablespoon water to pot.

3. Add lentils and sherry vinegar to vegetables; increase heat to medium-high; and cook, stirring frequently, until vinegar starts to evaporate, 3 to 4 minutes. Add chorizo, 7 cups water, bay leaves, and cloves; bring to simmer. Reduce heat to low; cover; and cook until lentils are tender, about 30 minutes.



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4. Heat remaining 3 tablespoons oil in small saucepan over medium heat until shimmering. Add grated onion, paprika, garlic, and ½ teaspoon pepper; cook, stirring constantly, until fragrant, 2 minutes. Add flour and cook, stirring constantly, 1 minute longer. Remove chorizo and bay leaves from lentils. Stir paprika mixture into lentils and continue to cook until flavors have blended and soup has thickened, 10 to 15 minutes. When chorizo is cool enough to handle, cut in half lengthwise, then cut each half into ¼-inch-thick slices. Return chorizo to soup along with remaining 2 tablespoons parsley and heat through, about 1 minute. Season with salt, pepper, and up to 2 teaspoons sherry vinegar to taste, and serve. (Soup can be made up to 3 days in advance.)

VARIATION

HEARTY SPANISH-STYLE LENTIL AND CHORIZO SOUP WITH KALE

Add 12 ounces kale, stemmed and cut into ½-inch pieces, to simmering soup after 15 minutes in step 3. Continue to simmer until lentils and kale are tender, about 15 minutes.

PHILLY CHEESESTEAKS

SERVES 4

If skirt steak is unavailable, substitute sirloin steak tips (also called flap meat). Top these sandwiches with chopped pickled hot peppers, sautéed onions or bell peppers, sweet relish, or hot sauce.

- 2 pounds skirt steak, trimmed and sliced with grain into 3-inch-wide strips**
- 4 (8-inch) Italian sub rolls, split lengthwise**
- 2 tablespoons vegetable oil**
- ½ teaspoon salt**
- ⅓ teaspoon pepper**
- ¼ cup grated Parmesan cheese**
- 8 slices white American cheese (8 ounces)**



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- 1.** Place steak pieces on large plate or baking sheet and freeze until very firm, about 1 hour.
- 2.** Meanwhile, adjust oven rack to middle position and heat oven to 400 degrees. Spread split rolls on baking sheet and toast until lightly browned, 5 to 10 minutes.
- 3.** Using sharp knife, shave steak pieces as thin as possible against grain. Mound meat on cutting board and chop coarse with knife 10 to 20 times.
- 4.** Heat 1 tablespoon oil in 12-inch nonstick skillet over high heat until smoking. Add half of meat in even layer and cook without stirring until well browned on 1 side, 4 to 5 minutes. Stir and continue to cook until meat is no longer pink, 1 to 2 minutes. Transfer meat to colander set in large bowl. Wipe out skillet with paper towel. Repeat with remaining 1 tablespoon oil and sliced meat.
- 5.** Return now-empty skillet to medium heat. Drain excess moisture from meat. Return meat to skillet (discard any liquid in bowl) and add salt and pepper. Heat, stirring constantly, until meat is warmed through, 1 to 2 minutes. Reduce heat to low, sprinkle with Parmesan, and shingle slices of American cheese over meat. Allow cheeses to melt, about 2 minutes. Using heatproof spatula or wooden spoon, fold melted cheese into meat thoroughly. Divide mixture evenly among toasted rolls. Serve immediately.

BOILED LOBSTER

SERVES 4 OR YIELDS 1 POUND MEAT

To cook four lobsters at once, you will need a pot with a capacity of at least 3 gallons. If your pot is smaller, boil the lobsters in batches. Start timing the lobsters from the moment they go into the pot.

4 (1¼-pound) live lobsters

½ cup salt

1. Place lobsters in large bowl and freeze for 30 minutes. Meanwhile, bring 2 gallons water to boil in large pot over high heat.

2. Add lobsters and salt to pot, arranging with tongs so that all lobsters are submerged. Cover pot, leaving lid slightly ajar, and adjust heat to maintain gentle boil. Cook for 12 minutes, until thickest part of tail registers 175 degrees (insert thermometer into underside of tail to take temperature). If temperature registers lower than 175 degrees, return lobster to pot for 2 minutes longer, until tail registers 175 degrees, using tongs to transfer lobster in and out of pot.

3. Serve immediately or transfer lobsters to rimmed baking sheet and set aside until cool enough to remove meat, about 10 minutes. (Lobster meat can be refrigerated in airtight container for up to 24 hours.)



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NEW ENGLAND LOBSTER ROLL

SERVES 6

This recipe is best when made with lobster you've cooked yourself. Use a very small pinch of cayenne pepper, as it should not make the dressing spicy. We prefer New England-style top-loading hot dog buns, as they provide maximum surface on the sides for toasting. If using other buns, butter, salt, and toast the interior of each bun instead of the exterior.

2 tablespoons mayonnaise

2 tablespoons minced celery

1½ teaspoons lemon juice

1 teaspoon minced fresh chives

Salt

Pinch cayenne pepper

1 pound lobster meat, tail meat cut into ½-inch pieces and claw meat cut into 1-inch pieces

6 New England-style hot dog buns

2 tablespoons unsalted butter, softened

6 leaves Boston lettuce

1. Whisk mayonnaise, celery, lemon juice, chives, ½ teaspoon salt, and cayenne together in large bowl. Add lobster and gently toss to combine.

2. Place 12-inch nonstick skillet over low heat. Butter both sides of hot dog buns and sprinkle lightly with salt. Place buns in skillet, with 1 buttered side down; increase heat to medium-low; and cook until crisp and brown, 2 to 3 minutes. Flip and cook second side until crisp and brown, 2 to 3 minutes longer. Transfer buns to large platter. Line each bun with lettuce leaf. Spoon lobster salad into buns and serve immediately.

GARLICKY ROASTED SHRIMP WITH PARSLEY AND ANISE

SERVES 4 TO 6

Don't be tempted to use smaller shrimp with this cooking technique; they will be overseasoned and prone to overcook.

- ¼ cup salt**
- 2 pounds shell-on jumbo shrimp (16 to 20 per pound)**
- 4 tablespoons unsalted butter, melted**
- ¼ cup vegetable oil**
- 6 garlic cloves, minced**
- 1 teaspoon anise seeds**
- ½ teaspoon red pepper flakes**
- ¼ teaspoon pepper**
- 2 tablespoons minced fresh parsley**
- Lemon wedges**

1. Dissolve salt in 1 quart cold water in large container. Using kitchen shears or sharp paring knife, cut through shell of shrimp and devein but do not remove shell. Using paring knife, continue to cut shrimp ½ inch deep, taking care not to cut in half completely. Submerge shrimp in brine, cover, and refrigerate for 15 minutes.

2. Adjust oven rack 4 inches from broiler element and heat broiler. Set wire rack in rimmed baking sheet. Combine melted butter, oil, garlic, anise seeds, pepper flakes, and pepper in large bowl. Remove shrimp from brine and pat dry with paper towels. Add shrimp and parsley to butter mixture; toss well, making sure butter mixture gets into interior of shrimp. Arrange shrimp in single layer on prepared wire rack.

3. Broil shrimp until opaque and shells are beginning to brown, 2 to 4 minutes, rotating sheet halfway through broiling. Flip shrimp and continue to broil until second side is opaque and shells are beginning to brown, 2 to 4 minutes longer, rotating sheet halfway through broiling. Transfer shrimp to serving platter and serve immediately, passing lemon wedges separately.



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VARIATIONS

GARLICKY ROASTED SHRIMP WITH CILANTRO AND LIME

Annatto powder, also called achiote, can be found with the Latin American foods at your supermarket. An equal amount of paprika can be substituted.

Omit butter and increase vegetable oil to ½ cup. Omit anise seeds and pepper. Add 2 teaspoons lightly crushed coriander seeds, 2 teaspoons grated lime zest, and 1 teaspoon annatto powder to oil mixture in step 2. Substitute ¼ cup minced fresh cilantro for parsley and lime wedges for lemon wedges.

GARLICKY ROASTED SHRIMP WITH CUMIN, GINGER, AND SESAME

Omit butter and increase vegetable oil to ½ cup. Decrease garlic to 2 cloves and omit anise seeds and pepper. Add 2 teaspoons toasted sesame oil, 1½ teaspoons grated fresh ginger, and 1 teaspoon cumin seeds to oil mixture in step 2. Substitute 2 thinly sliced scallion greens for parsley and omit lemon wedges.

OVEN-STEAMED MUSSELS

SERVES 2 TO 4

Discard any mussel with an unpleasant odor or with a cracked or broken shell or a shell that won't close. Serve with crusty bread.

- 1** **tablespoon extra-virgin olive oil**
- 3** **garlic cloves, minced**
 Pinch red pepper flakes
- 1** **cup dry white wine**
- 3** **sprigs fresh thyme**
- 2** **bay leaves**
- 4** **pounds mussels, scrubbed and debearded**
- ¼** **teaspoon salt**
- 2** **tablespoons unsalted butter, cut into 4 pieces**
- 2** **tablespoons minced fresh parsley**



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1. Adjust oven rack to lowest position and heat oven to 500 degrees. Heat oil, garlic, and pepper flakes in large roasting pan over medium heat; cook, stirring constantly, until fragrant, about 30 seconds. Add wine, thyme sprigs, and bay leaves and bring to boil. Cook until wine is slightly reduced, about 1 minute. Add mussels and salt. Cover pan tightly with aluminum foil and transfer to oven. Cook until most mussels have opened (a few may remain closed), 15 to 18 minutes.

2. Remove pan from oven. Push mussels to sides of pan. Add butter to center and whisk until melted. Discard any unopened mussels and thyme sprigs and bay leaves, sprinkle parsley over mussels, and toss to combine. Serve immediately.

NO-KNEAD BRIOCHE

MAKES 2 LOAVES

High-protein King Arthur Bread Flour works best with this recipe, though other bread flours will suffice. If you don't have a baking stone, bake the bread on a preheated rimmed baking sheet.

- 3¼ cups (17¼ ounces) bread flour**
- 2¼ teaspoons instant or rapid-rise yeast**
- Salt**
- 7 large eggs**
- ½ cup water, room temperature**
- ⅓ cup (2⅓ ounces) sugar**
- 16 tablespoons unsalted butter, melted and cooled slightly**

1. Whisk flour, yeast, and 1½ teaspoons salt together in large bowl. Whisk 6 eggs, water, and sugar together in medium bowl until sugar has dissolved. Whisk in butter until smooth. Add egg mixture to flour mixture and stir with wooden spoon until uniform mass forms and no dry flour remains, about 1 minute. Cover bowl with plastic wrap and let stand for 10 minutes.

2. Holding edge of dough with your fingertips, fold dough over itself by gently lifting and folding edge of dough toward middle. Turn bowl 45 degrees; fold again. Turn bowl and fold dough 6 more times (total of 8 folds). Cover with plastic and let rise for 30 minutes. Repeat folding and rising every 30 minutes, 3 more times. After fourth set of folds, cover bowl tightly with plastic and refrigerate for at least 16 hours or up to 48 hours.

3. Transfer dough to well-floured counter and divide into 4 pieces. Pat 1 piece of dough into 4-inch disk. Working around circumference of dough, fold edges of dough toward center until ball forms. Flip dough over and, without applying pressure, move your hands in small circular motions to form dough into smooth, taut round. (If dough sticks to your hands, lightly dust top of dough with flour.) Repeat with remaining dough. Cover dough rounds loosely with plastic and let rest for 5 minutes.

4. Grease two 8½ by 4½-inch loaf pans. After 5 minutes, flip each dough ball seam side up, pat into 4-inch disk, and repeat rounding step. Place 2 rounds, seam side down, side by side into each prepared pan and press gently into corners. Cover loaves loosely with plastic and let rise at room temperature until almost doubled in size (dough should rise to about ½ inch below top edge of pan), 1½ to 2 hours. Thirty minutes before baking, adjust oven rack to middle position, place baking stone on rack, and heat oven to 350 degrees.



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5. Lightly beat remaining 1 egg with pinch salt. Remove plastic and brush loaves gently with beaten egg. Set loaf pans on stone and bake until golden brown and internal temperature registers 190 degrees, 35 to 45 minutes, rotating pans halfway through baking. Transfer pans to wire rack and let cool for 5 minutes. Remove loaves from pans, return to wire rack, and let cool completely before slicing and serving, about 2 hours.

LEMON RICOTTA PANCAKES

MAKES TWELVE 4-INCH PANCAKES; SERVES 3 TO 4

An electric griddle set at 325 degrees can also be used to cook the pancakes. We prefer the rich flavor of whole-milk ricotta in these pancakes, but part-skim will also work; avoid nonfat ricotta. Serve with apple cranberry topping (recipe follows), if desired.

- $\frac{3}{4}$ cup (3 $\frac{1}{4}$ ounces) all-purpose flour**
- $\frac{1}{2}$ teaspoon baking soda**
- $\frac{1}{2}$ teaspoon salt**
- 9 ounces (1 cup) whole-milk ricotta cheese**
- 2 large eggs, separated, plus 2 large egg whites**
- $\frac{1}{3}$ cup whole milk**
- 1 teaspoon grated lemon zest plus 4 teaspoons juice**
- $\frac{1}{2}$ teaspoon vanilla extract**
- 2 tablespoons unsalted butter, melted**
- $\frac{1}{4}$ cup (1 $\frac{3}{4}$ ounces) sugar**
- 1–2 teaspoons vegetable oil**

1. Adjust oven rack to middle position and heat oven to 200 degrees. Set wire rack in rimmed baking sheet and spray with vegetable oil spray; place in oven. Whisk flour, baking soda, and salt together in medium bowl, and make well in center. Add ricotta, egg yolks, milk, lemon and juice, and vanilla and whisk until just combined. Gently stir in butter.

2. Using stand mixer fitted with whisk, whip egg whites on medium-low speed until foamy, about 1 minute. Increase speed to medium-high and whip whites to soft, billowy mounds, about 1 minute. Gradually add sugar and whip until glossy, soft peaks form, 1 to 2 minutes. Transfer one third of whipped egg whites to batter and whisk gently until mixture is lightened. Using rubber spatula, gently fold remaining egg whites into batter.

3. Heat 1 teaspoon oil in 12-inch nonstick skillet over medium heat until shimmering. Using paper towels, wipe out oil, leaving thin film on bottom and sides of pan. Using $\frac{1}{4}$ -cup measure or 2-ounce ladle, portion batter into pan in 3 places, leaving 2 inches between portions. Gently spread each portion into 4-inch round. Cook until edges are set and first side is deep golden brown, 2 to 3 minutes. Using thin, wide spatula, flip pancakes and continue to cook until second side is golden brown, 2 to 3 minutes longer. Serve pancakes immediately, or transfer to wire rack in preheated oven. Repeat with remaining batter, using remaining oil as necessary.



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APPLE CRANBERRY PANCAKE TOPPING

MAKES 2 $\frac{1}{2}$ CUPS

- 3 Golden Delicious apples, peeled, cored, halved, and cut into $\frac{1}{4}$ -inch pieces**
- $\frac{1}{4}$ cup dried cranberries**
- 1 tablespoon sugar**
- 1 teaspoon cornstarch**
- Pinch salt**
- Pinch ground nutmeg**

Combine all ingredients in bowl and microwave until apples are softened but not mushy and juices are slightly thickened, 4 to 6 minutes, stirring once halfway through microwaving. Stir before serving.

CUBAN-STYLE PICADILLO

SERVES 6

We prefer this dish prepared with raisins, but they can be replaced with 2 tablespoons of brown sugar added with the broth in step 2. Picadillo is traditionally served with rice and black beans. It can also be topped with chopped parsley, toasted almonds, and/or chopped hard-cooked egg.

- 1 pound 85 percent lean ground beef**
- 1 pound ground pork**
- 2 tablespoons water**
- ½ teaspoon baking soda**
- Salt and pepper**
- 1 green bell pepper, stemmed, seeded, and cut into 2-inch pieces**
- 1 onion, halved and cut into 2-inch pieces**
- 2 tablespoons vegetable oil**
- 1 tablespoon dried oregano**
- 1 tablespoon ground cumin**
- ½ teaspoon ground cinnamon**
- 6 garlic cloves, minced**
- 1 (14.5-ounce) can whole tomatoes, drained and chopped coarse**
- ¾ cup dry white wine**
- ½ cup beef broth**
- ½ cup raisins**
- 3 bay leaves**
- ½ cup pimento-stuffed green olives, chopped coarse**
- 2 tablespoons capers, rinsed**
- 1 tablespoon red wine vinegar, plus extra for seasoning**



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1. Toss beef and pork with water, baking soda, ½ teaspoon salt, and ¼ teaspoon pepper in bowl until thoroughly combined. Set aside for 20 minutes. Meanwhile, pulse bell pepper and onion in food processor until chopped into ¼-inch pieces, about 12 pulses.

2. Heat oil in Dutch oven over medium-high heat until shimmering. Add chopped vegetables, oregano, cumin, cinnamon, and ¼ teaspoon salt; cook, stirring frequently, until vegetables are softened and beginning to brown, 6 to 8 minutes. Add garlic and cook, stirring constantly, until fragrant, about 30 seconds. Add tomatoes and wine and cook, scraping up any browned bits, until pot is almost dry, 3 to 5 minutes. Stir in broth, raisins, and bay leaves and bring to simmer.

3. Reduce heat to medium-low, add meat mixture in 2-inch chunks to pot, and bring to gentle simmer. Cover and cook, stirring occasionally with 2 forks to break meat chunks into ¼- to ½-inch pieces, until meat is cooked through, about 10 minutes.

4. Discard bay leaves. Stir in olives and capers. Increase heat to medium-high and cook, stirring occasionally, until sauce is thickened and coats meat, about 5 minutes. Stir in vinegar and season with salt, pepper, and extra vinegar to taste. Serve.

CUBAN SHREDDED BEEF

SERVES 4 TO 6

Use a well-marbled chuck-eye roast in this recipe. When trimming the beef, don't remove all visible fat—some of it will be used in lieu of oil later in the recipe. If you don't have enough reserved fat in step 3, use vegetable oil.

- 2 pounds boneless beef chuck-eye roast, pulled apart at seams, trimmed, and cut into 1½-inch cubes**
- Kosher salt and pepper**
- 3 garlic cloves, minced**
- 1 teaspoon vegetable oil**
- ¼ teaspoon ground cumin**
- 2 tablespoons orange juice**
- 1½ teaspoons grated lime zest plus 1 tablespoon juice, plus lime wedges for serving**
- 1 onion, halved and sliced thin**
- 2 tablespoons dry sherry**

1. Bring beef, 2 cups water, and 1¼ teaspoons salt to boil in 12-inch nonstick skillet over medium-high heat. Reduce heat to low, cover, and gently simmer until beef is very tender, about 1 hour 45 minutes. (Check beef every 30 minutes, adding water so that bottom third of beef is submerged.) While beef simmers, combine garlic, oil, and cumin in bowl. Combine orange juice and lime zest and juice in second bowl.

2. Remove lid from skillet, increase heat to medium, and simmer until water evaporates and beef starts to sizzle, 3 to 8 minutes. Using slotted spoon, transfer beef to rimmed baking sheet. Pour off and reserve fat from skillet. Rinse skillet clean and dry with paper towels. Place sheet of aluminum foil over beef and, using meat pounder or heavy sauté pan, pound to flatten beef into ½-inch-thick pieces, discarding any large pieces of fat or connective tissue. (Some



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of beef should separate into shreds. Larger pieces that do not separate can be torn in half.)

3. Heat 1½ teaspoons reserved fat in now-empty skillet over high heat. When fat begins to sizzle, add onion and ¼ teaspoon salt. Cook, stirring occasionally, until onion is golden brown and charred in spots, 5 to 8 minutes. Add sherry and ¼ cup water and cook until liquid evaporates, about 2 minutes. Transfer onion to bowl. Return skillet to high heat, add 1½ teaspoons reserved fat, and heat until it begins to sizzle. Add beef and cook, stirring frequently, until dark golden brown and crusty, 2 to 4 minutes.

4. Reduce heat to low and push beef to sides of skillet. Add garlic mixture to center and cook, stirring frequently, until fragrant and golden brown, about 30 seconds. Remove pan from heat, add orange juice mixture and onion, and toss to combine. Season with pepper to taste. Serve immediately with lime wedges.

SWEET AND TANGY BARBECUED CHICKEN

SERVES 6 TO 8

When browning the chicken over the hotter side of the grill, move it away from any flare-ups.

CHICKEN

- 2 tablespoons packed dark brown sugar**
- 4½ teaspoons kosher salt**
- 1½ teaspoons onion powder**
- 1½ teaspoons garlic powder**
- 1½ teaspoons paprika**
- ¼ teaspoon cayenne pepper**
- 6 pounds bone-in chicken pieces (split breasts and/or leg quarters), trimmed**

SAUCE

- 1 cup ketchup**
- 5 tablespoons molasses**
- 3 tablespoons cider vinegar**
- 2 tablespoons Worcestershire sauce**
- 2 tablespoons Dijon mustard**
- ¼ teaspoon pepper**
- 2 tablespoons vegetable oil**
- ⅓ cup grated onion**
- 1 garlic clove, minced**
- 1 teaspoon chili powder**
- ¼ teaspoon cayenne pepper**

- 1 large disposable aluminum roasting pan (if using charcoal) or 2 disposable aluminum pie plates (if using gas)**

1. FOR THE CHICKEN: Combine sugar, salt, onion powder, garlic powder, paprika, and cayenne in bowl. Arrange chicken on rimmed baking sheet and sprinkle both sides evenly with spice rub. Cover with plastic wrap and refrigerate for at least 6 hours or up to 24 hours.

2. FOR THE SAUCE: Whisk ketchup, molasses, vinegar, Worcestershire, mustard, and pepper together in bowl. Heat oil in medium saucepan over medium heat until shimmering. Add onion and garlic; cook until onion is softened, 2 to 4 minutes. Add chili powder and cayenne and cook until fragrant, about 30 seconds. Whisk in ketchup mixture and bring to boil. Reduce heat to medium-low and simmer gently for 5 minutes. Set aside ⅓ cup sauce to baste chicken and reserve remaining sauce for serving. (Sauce can be refrigerated for up to 1 week.)

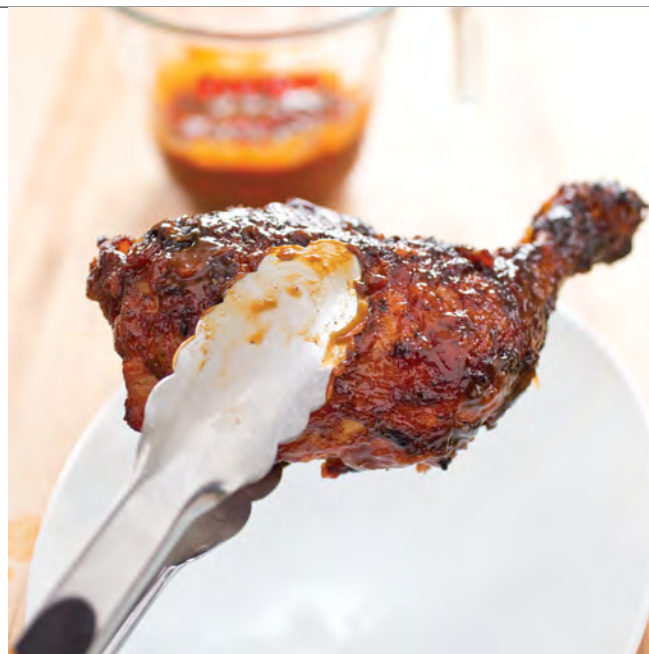


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3A. FOR A CHARCOAL GRILL: Open bottom vent halfway and place disposable pan filled with 3 cups water on 1 side of grill. Light large chimney starter filled with charcoal briquettes (6 quarts). When top coals are partially covered with ash, pour evenly over other half of grill (opposite disposable pan). Set cooking grate in place, cover, and open lid vent halfway. Heat grill until hot, about 5 minutes.

3B. FOR A GAS GRILL: Place 2 disposable pie plates, each filled with 1½ cups water, directly on 1 burner of gas grill (opposite primary burner). Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Turn primary burner to medium-high and turn off other burner(s). (Adjust primary burner as needed to maintain grill temperature of 325 to 350 degrees.)

4. Clean and oil cooking grate. Place chicken, skin side down, over hotter part of grill and cook until browned and blistered in spots, 2 to 5 minutes. Flip chicken and cook until second side is browned, 4 to 6 minutes. Move chicken to cooler part and brush both sides with ⅓ cup sauce. Arrange chicken, skin side up, with leg quarters closest to fire and breasts farthest away. Cover (positioning lid vent over chicken if using charcoal) and cook for 25 minutes.

5. Brush both sides of chicken with remaining ⅓ cup sauce and continue to cook, covered, until breasts register 160 degrees and leg quarters register 175 degrees, 25 to 35 minutes longer.

6. Transfer chicken to serving platter, tent loosely with aluminum foil, and let rest for 10 minutes. Serve, passing reserved sauce separately.

FRESH CORN CORNBREAD

SERVES 6 TO 8

We prefer to use a well-seasoned cast-iron skillet in this recipe, but an oven-safe 10-inch skillet can be used in its place. Alternatively, in step 4 you can add 1 tablespoon of butter to a 9-inch cake pan and place it in the oven until the butter melts, about 3 minutes.

- 1½ cups (6½ ounces) stone-ground cornmeal**
- 1 cup (5 ounces) all-purpose flour**
- 2 tablespoons sugar**
- 1½ teaspoons baking powder**
- ¼ teaspoon baking soda**
- 1¼ teaspoons salt**
- 3 ears corn, kernels cut from cobs (2¼ cups)**
- 6 tablespoons unsalted butter, cut into 6 pieces**
- 1 cup buttermilk**
- 2 large eggs plus 1 large yolk**



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1. Adjust oven rack to middle position and heat oven to 400 degrees. Whisk cornmeal, flour, sugar, baking powder, baking soda, and salt together in large bowl.

2. Process corn kernels in blender until very smooth, about 2 minutes. Transfer puree to medium saucepan (you should have about 1½ cups). Cook puree over medium heat, stirring constantly, until very thick and deep yellow and it measures ¾ cup, 5 to 8 minutes.

3. Remove pan from heat. Add 5 tablespoons butter and whisk until melted and incorporated. Add buttermilk and whisk until incorporated. Add eggs and yolk and whisk until incorporated. Transfer corn mixture to bowl with cornmeal mixture and, using rubber spatula, fold together until just combined.

4. Melt remaining 1 tablespoon butter in 10-inch cast-iron skillet over medium heat. Scrape batter into skillet and spread into even layer. Bake until top is golden brown and toothpick inserted in center comes out clean, 23 to 28 minutes. Let cool on wire rack for 5 minutes. Remove cornbread from skillet and let cool for 20 minutes before cutting into wedges and serving.

GRILLED LEMON CHICKEN WITH ROSEMARY

SERVES 4

For a better grip, use a paper towel to grasp the skin when removing it from the chicken. You will need two 12-inch metal skewers for this recipe.

- 1 (3½- to 4-pound) whole chicken, giblets discarded**
- ¾ cup sugar**
- Salt and pepper**
- 2 lemons**
- 1 tablespoon vegetable oil**
- 2 teaspoons minced fresh rosemary**
- 1½ teaspoons Dijon mustard**
- 2 tablespoons unsalted butter**

1. With chicken breast side down, using kitchen shears, cut through bones on either side of backbone; discard backbone. Flip chicken over and press on breastbone to flatten. Using fingers and shears, peel skin off chicken, leaving skin on wings.

2. Tuck wings behind back. Turn legs so drumsticks face inward toward breasts. Using chef's knife, cut ½-inch-deep slits, spaced ½ inch apart, in breasts and legs. Insert skewer through thigh of 1 leg, into bottom of breast, and through thigh of second leg. Insert second skewer, about 1 inch lower, through thigh and drumstick of 1 leg and then through thigh and drumstick of second leg.

3. Dissolve sugar and ¾ cup salt in 3 quarts cold water in large, wide container. Submerge chicken in brine, cover, and refrigerate for at least 30 minutes or up to 1 hour.

4. Zest lemons (you should have 2 tablespoons grated zest). Juice 1 lemon (you should have 3 tablespoons juice) and quarter remaining lemon lengthwise. Combine zest, oil, 1½ teaspoons rosemary, 1 teaspoon mustard, and ½ teaspoon pepper in small bowl; set aside. Heat butter, remaining ½ teaspoon rosemary, remaining ½ teaspoon mustard, and ½ teaspoon pepper in small saucepan over low heat, stirring occasionally, until butter is melted and ingredients are combined. Remove pan from heat and stir in lemon juice; leave mixture in saucepan.

5. Remove chicken from brine and pat dry with paper towels. With chicken skinned side down, rub ½ teaspoon zest mixture over surface of legs. Flip chicken over and rub remaining zest mixture evenly over entire surface, making sure to work mixture into slits.

6A. FOR A CHARCOAL GRILL: Open bottom vent completely. Light large chimney starter mounded with charcoal briquettes (7 quarts). When top coals are partially covered with ash, pour evenly over half of grill. Set cooking grate in place, cover, and open lid vent completely. Heat grill until hot, about 5 minutes.

6B. FOR A GAS GRILL: Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave primary burner on high and turn off other burner(s).



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7. Clean and oil cooking grate. Place chicken, skinned side down, and lemon quarters over hotter part of grill. Cover and cook until chicken and lemon quarters are well browned, 8 to 10 minutes. Transfer lemon quarters to bowl and set aside. Flip chicken over and brush with one-third of butter mixture (place saucepan over cooler side of grill if mixture has solidified). Cover chicken loosely with aluminum foil. Continue to cook, covered, until chicken is well browned on second side, 8 to 10 minutes.

8. Remove foil and slide chicken to cooler side of grill. Brush with half of remaining butter mixture, and re-cover with foil. Continue to cook, covered, until breasts register 160 degrees and thighs/drumsticks register 175 degrees, 8 to 10 minutes longer.

9. Transfer chicken to carving board, brush with remaining butter mixture, tent loosely with foil, and let rest for 5 to 10 minutes. Carve into pieces and serve with reserved lemon quarters.

BEETS WITH LEMON AND ALMONDS

SERVES 4 TO 6

To ensure even cooking, we recommend using beets that are of similar size—roughly 2 to 3 inches in diameter. The beets can be served warm or at room temperature. If serving at room temperature, wait to sprinkle with almonds and herbs until right before serving.

- 1½ pounds beets, trimmed and halved horizontally**
- 1¼ cups water**
 - Salt and pepper**
- 3 tablespoons distilled white vinegar**
- 1 tablespoon packed light brown sugar**
- 1 shallot, sliced thin**
- 1 teaspoon grated lemon zest**
- ½ cup whole almonds, toasted and chopped**
- 2 tablespoons chopped fresh mint**
- 1 teaspoon chopped fresh thyme**



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1. Place beets, cut side down, in single layer in 11-inch straight-sided sauté pan or Dutch oven. Add water and ¼ teaspoon salt; bring to simmer over high heat. Reduce heat to low, cover, and simmer until beets are tender and tip of paring knife inserted into beets meets no resistance, 45 to 50 minutes.

2. Transfer beets to cutting board. Increase heat to medium-high and reduce cooking liquid, stirring occasionally, until pan is almost dry, 5 to 6 minutes. Add vinegar and sugar; return to boil; and cook, stirring constantly with heat-resistant spatula, until spatula leaves wide trail when dragged through glaze, 1 to 2 minutes. Remove pan from heat.

3. When beets are cool enough to handle, rub off skins with paper towel or dish towel and cut into ½-inch wedges. Add beets, shallot, lemon zest, ½ teaspoon salt, and ¼ teaspoon pepper to glaze and toss to coat. Transfer beets to serving dish; sprinkle with almonds, mint, and thyme; and serve.

VARIATIONS

BEETS WITH LIME AND PEPITAS

Omit thyme. Substitute lime zest for lemon zest, toasted pepitas for almonds, and cilantro for mint.

BEETS WITH ORANGE AND WALNUTS

Substitute orange zest for lemon zest, chopped toasted walnuts for almonds, and parsley for mint.

GRILLED GLAZED BABY BACK RIBS

SERVES 4 TO 6

Try one of the glaze recipes that follow, or use 1 cup of your favorite glaze or barbecue sauce.

- 2 tablespoons salt**
- 2 (2-pound) racks baby back or loin back ribs, trimmed, membrane removed, and each rack cut in half**
- 1 recipe glaze (recipes follow)**

1. Dissolve salt in 2½ quarts water in Dutch oven; place ribs in pot so they are fully submerged. Bring to simmer over high heat. Reduce heat to low, cover, and cook at bare simmer until thickest part of ribs registers 195 degrees, 15 to 25 minutes. While ribs are simmering, set up grill. (If ribs come to temperature before grill is ready, leave in pot, covered, until ready to use.)

2A. FOR A CHARCOAL GRILL: Open bottom vent halfway. Light large chimney starter filled with charcoal briquettes (6 quarts). When top coals are partially covered with ash, pour evenly over grill. Set cooking grate in place, cover, and open lid vent halfway. Heat grill until hot, about 5 minutes.

2B. FOR A GAS GRILL: Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Turn all burners to medium-high.

3. Clean and oil cooking grate. Remove ribs from pot and pat dry with paper towels. Brush both sides of ribs with ½ cup glaze. Grill ribs, uncovered, flipping and rotating as needed, until glaze is caramelized and charred in spots, 15 to 20 minutes, brushing with ½ cup glaze halfway through cooking. Transfer ribs to cutting board, brush both sides with remaining glaze, tent loosely with aluminum foil, and let rest for 10 minutes. Cut ribs between bones to separate, and serve.



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HOISIN-COCONUT GLAZE

MAKES ABOUT 1 CUP

- ⅔ cup hoisin sauce**
- ⅓ cup canned coconut milk**
- 3 tablespoons rice vinegar**
- ¾ teaspoon pepper**

Whisk all ingredients together in bowl.

LIME GLAZE

MAKES ABOUT 1 CUP

- ⅔ cup lime juice (6 limes)**
- ⅓ cup ketchup**
- ¼ cup packed brown sugar**
- 1 teaspoon salt**

Whisk all ingredients together in bowl.

SPICY MARMALADE GLAZE

MAKES ABOUT 1 CUP

- ⅔ cup orange marmalade**
- ⅓ cup cider vinegar**
- 2 tablespoons hot sauce**
- ¾ teaspoon salt**

Whisk all ingredients together in bowl.

GRILLED CORN WITH BASIL AND LEMON BUTTER

SERVES 4 TO 6

Use a disposable aluminum roasting pan that is at least 2¾ inches deep.

- 1 recipe Basil and Lemon Butter (recipe follows)**
- 1 (13 by 9-inch) disposable aluminum roasting pan**
- 8 ears corn, husks and silk removed**
- 2 tablespoons vegetable oil**
- Salt and pepper**

1. Place flavored butter in disposable pan. Brush corn evenly with oil and season with salt and pepper to taste.

2. Grill corn over hot fire, turning occasionally, until lightly charred on all sides, 5 to 9 minutes. Transfer corn to pan and cover tightly with aluminum foil.

3. Place pan on grill and cook, shaking pan frequently, until butter is sizzling, about 3 minutes. Remove pan from grill and carefully remove foil, allowing steam to escape away from you. Serve corn, spooning any butter in pan over individual ears.



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BASIL AND LEMON BUTTER

Serve with lemon wedges, if desired.

- 6 tablespoons unsalted butter, softened**
- 2 tablespoons minced fresh basil**
- 1 tablespoon minced fresh parsley**
- 1 teaspoon finely grated lemon zest**
- ½ teaspoon salt**
- ¼ teaspoon pepper**

Combine all ingredients in small bowl.

SUMMER BERRY TRIFLE

SERVES 12 TO 16

For the best texture, this trifle should be assembled at least 6 hours before serving. Use a glass bowl with at least a 3½-quart capacity; straight sides are preferable.

PASTRY CREAM

- 3½ cups whole milk**
- 1 cup (7 ounces) sugar**
- 6 tablespoons cornstarch**
- Pinch salt**
- 5 large egg yolks (reserve whites for cake)**
- 4 tablespoons unsalted butter, cut into ½-inch pieces and chilled**
- 4 teaspoons vanilla extract**

CAKE

- 1½ cups (5½ ounces) cake flour**
- ¾ cup (5¼ ounces) sugar**
- 1½ teaspoons baking powder**
- ¼ teaspoon salt**
- ⅓ cup vegetable oil**
- ¼ cup water**
- 1 large egg**
- 2 teaspoons vanilla extract**
- 5 large egg whites (reserved from pastry cream)**
- ¼ teaspoon cream of tartar**

FRUIT FILLING

- 1½ pounds strawberries, hulled and cut into ½-inch pieces (4 cups), reserving 3 halved for garnish**
- 12 ounces (2⅔ cups) blackberries, large berries halved crosswise, reserving 3 whole for garnish**
- 12 ounces (2⅔ cups) raspberries, reserving 3 for garnish**
- ¼ cup (1¾ ounces) sugar**
- ½ teaspoon cornstarch**
- Pinch salt**

WHIPPED CREAM

- 1 cup heavy cream**
- 1 tablespoon sugar**
- ½ cup plus 1 tablespoon cream sherry**



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1. FOR THE PASTRY CREAM: Heat 3 cups milk in medium saucepan over medium heat until just simmering. Meanwhile, whisk sugar, cornstarch, and salt together in medium bowl. Whisk remaining ½ cup milk and egg yolks into sugar mixture until smooth. Remove milk from heat and, whisking constantly, slowly add 1 cup to sugar mixture to temper. Whisking constantly, return tempered sugar mixture to milk in saucepan.

2. Return saucepan to medium heat and cook, whisking constantly, until mixture is very thick and bubbles burst on surface, 4 to 7 minutes. Remove saucepan from heat; whisk in butter and vanilla until butter is melted and incorporated. Strain pastry cream through fine-mesh strainer set over medium bowl. Press lightly greased parchment paper directly on surface and refrigerate until set, at least 2 hours or up to 24 hours.

3. FOR THE CAKE: Adjust oven rack to middle position and heat oven to 350 degrees. Lightly grease 18 by 13-inch rimmed baking sheet, line with parchment, and lightly grease parchment. Whisk flour, sugar, baking powder, and salt together in large bowl. Whisk oil, water, egg, and vanilla into flour mixture until smooth batter forms.

4. Using stand mixer fitted with whisk, whip reserved egg whites and cream of tartar on medium-low speed until foamy, about 1 minute. Increase speed to medium-high and whip until soft peaks form, 2 to 3 minutes. Transfer one-third of whipped egg whites to batter; whisk gently until mixture is lightened. Using rubber spatula, gently fold remaining egg whites into batter.

5. Pour batter into prepared sheet; spread evenly. Bake until top is golden brown and cake springs back when pressed lightly in center, 13 to 16 minutes.

6. Transfer cake to wire rack; let cool for 5 minutes. Run knife around edge of sheet, then invert cake onto wire rack. Carefully remove parchment, then re-invert cake onto second wire rack. Let cool completely, at least 30 minutes.

7. FOR THE FRUIT FILLING: Place $1\frac{1}{2}$ cups strawberries, 1 cup blackberries, 1 cup raspberries, sugar, cornstarch, and salt in medium saucepan. Place remaining berries in large bowl. Using potato masher, thoroughly mash berries in saucepan. Cook over medium heat until sugar is dissolved and mixture is thick and bubbling, 4 to 7 minutes. Pour over berries in bowl and stir to combine. Set aside.

8. FOR THE WHIPPED CREAM: Using stand mixer fitted with whisk, whip cream, sugar, and 1 tablespoon sherry on medium-low speed until foamy, about 1 minute. Increase speed to high and whip until soft peaks form, 1 to 2 minutes.

9. Trim $\frac{1}{4}$ inch off each side of cake; discard trimmings. Using serrated knife, cut cake into 24 rectangles, about 3 by 2 inches each.

10. Briefly whisk pastry cream until smooth. Spoon $\frac{3}{4}$ cup pastry cream into trifle bowl; spread over bottom. Shingle 12 cake pieces, fallen domino-style, around bottom of trifle, placing 10 pieces against dish wall and 2 remaining rectangles in center. Drizzle $\frac{1}{4}$ cup sherry evenly over cake. Spoon half of berry mixture evenly over cake, making sure to use half of liquid. Using back of spoon, spread half of remaining pastry cream over berries, then spread half of whipped cream over pastry cream (whipped cream layer will be thin). Repeat layering with remaining cake, sherry, berries, pastry cream, and whipped cream. Cover bowl with plastic wrap and refrigerate for at least 6 hours or up to 36 hours. Garnish top of trifle with reserved berries and serve.

FRESH PEACH PIE

SERVES 8

If your peaches are too soft to withstand the pressure of a peeler, blanch them in a pot of simmering water for 15 seconds and then shock them in a bowl of ice water before peeling. For fruit pectin we recommend both Sure-Jell for Less or No Sugar Needed Recipes and Ball RealFruit Low or No-Sugar Needed Pectin.

- 3 pounds peaches, peeled, quartered, and pitted, each quarter cut into thirds**
- ½ cup (3½ ounces) plus 3 tablespoons sugar**
- 1 teaspoon grated lemon zest plus 1 tablespoon juice**
- ⅛ teaspoon salt**
- 2 tablespoons low- or no-sugar-needed fruit pectin**
- ¼ teaspoon ground cinnamon**
- Pinch ground nutmeg**
- 1 recipe Pie Dough for Lattice-Top Pie (recipe follows)**
- 1 tablespoon cornstarch**



PHOTO CREDIT: CARL TREMBLAY

1. Toss peaches, ½ cup sugar, lemon zest and juice, and salt in medium bowl. Let stand at room temperature for at least 30 minutes or up to 1 hour. Combine pectin, cinnamon, nutmeg, and 2 tablespoons sugar in small bowl and set aside.

2. Remove dough from refrigerator. Before rolling out dough, let it sit on counter to soften slightly, about 10 minutes. Roll 1 disk of dough into 12-inch circle on lightly floured counter. Transfer to parchment paper-lined baking sheet. With pizza wheel, fluted pastry wheel, or paring knife, cut round into ten 1¼-inch-wide strips. Freeze strips on sheet until firm, about 30 minutes.

3. Adjust oven rack to lowest position, place rimmed baking sheet on rack, and heat oven to 425 degrees. Roll other disk of dough into 12-inch circle on lightly floured counter. Loosely roll dough around rolling pin and gently unroll it onto 9-inch pie plate, letting excess dough hang over edge. Ease dough into plate by gently lifting edge of dough with your hand while pressing into plate bottom with your other hand. Leave any dough that overhangs plate in place. Wrap dough-lined pie plate loosely in plastic and refrigerate until dough is firm, about 30 minutes.

4. Meanwhile, transfer 1 cup peach mixture to small bowl and mash with fork until coarse paste forms. Drain remaining peach mixture in colander set in large bowl. Transfer peach juice to liquid measuring cup (you should have about ½ cup liquid; if liquid measures more than ½ cup, discard remainder). Return peach pieces to bowl and toss with cornstarch. Transfer peach juice to 12-inch skillet, add pectin mixture, and whisk until combined. Cook over medium heat, stirring occasionally, until slightly thickened and pectin is dissolved (liquid should become less cloudy), 3 to 5 minutes. Remove skillet from heat, add peach pieces and peach paste, and toss to combine.

5. Transfer peach mixture to dough-lined pie plate. Remove dough strips from freezer; if too stiff to be workable, let stand at room temperature until malleable and softened slightly but still very cold. Lay 2 longest strips across center of pie perpendicular to each other. Using 4 shortest strips, lay 2 strips across pie parallel to 1 center strip and 2 strips parallel to other center strip, near edges of pie; you should have 6 strips in place. Using remaining 4 strips, lay each 1 across pie parallel and equidistant from center and edge strips. If dough becomes too soft to work with, refrigerate pie and dough strips until dough firms up.

6. Trim overhang to ½ inch beyond lip of pie plate. Press edges of bottom crust and lattice strips together and fold under. Folded edge should be flush with edge of pie plate. Crimp dough evenly around edge of pie using your fingers. Using spray bottle, evenly mist lattice with water and sprinkle with remaining 1 tablespoon sugar.

7. Place pie on preheated sheet and bake until crust is set and begins to brown, about 25 minutes. Rotate pie and reduce oven temperature to 375 degrees; continue to bake until crust is deep golden brown and filling is bubbly at center, 25 to 30 minutes longer. Let cool on wire rack for 3 hours before serving.

PIE DOUGH FOR LATTICE-TOP PIE

FOR ONE 9-INCH LATTICE-TOP PIE

3 cups (15 ounces) all-purpose flour

2 tablespoons sugar

1 teaspoon salt

7 tablespoons vegetable shortening, cut into ½-inch pieces and chilled

10 tablespoons unsalted butter, cut into ¼-inch pieces and frozen for 30 minutes

10–12 tablespoons ice water

1. Process flour, sugar, and salt in food processor until combined, about 5 seconds. Scatter shortening over top and process until mixture resembles coarse cornmeal, about 10 seconds. Scatter butter over top and pulse mixture until it resembles coarse crumbs, about 10 pulses. Transfer to bowl.

2. Sprinkle 5 tablespoons ice water over flour mixture. With rubber spatula, use folding motion to evenly combine water and flour mixture. Sprinkle another 5 tablespoons ice water over mixture and continue using folding motion to combine until small portion of dough holds together when squeezed in palm of hand, adding up to 2 tablespoons more ice water if necessary. (Dough should feel quite moist.) Turn out dough onto clean, dry counter and gently press together into cohesive ball. Divide dough into 2 even pieces and flatten each into 4-inch disk. Wrap disks tightly in plastic wrap and refrigerate for 1 hour, or up to 2 days.

GRILLED GLAZED PORK TENDERLOIN ROAST

SERVES 6

Since brining is a key step in having the two tenderloins stick together, we don't recommend using enhanced pork in this recipe.

2 (1-pound) pork tenderloins, trimmed

Salt and pepper

Vegetable oil

1 recipe glaze (recipes follow)

1. Lay tenderloins on cutting board, flat side (side opposite where silverskin was) up. Holding thick end of 1 tenderloin with paper towels and using dinner fork, scrape flat side lengthwise from end to end 5 times, until surface is completely covered with shallow grooves. Repeat with second tenderloin. Dissolve 3 tablespoons salt in 1½ quarts cold water in large container. Submerge tenderloins in brine and let stand at room temperature for 1 hour.

2. Remove tenderloins from brine and pat completely dry with paper towels. Lay 1 tenderloin, scraped side up, on cutting board and lay second tenderloin, scraped side down, on top so that thick end of 1 tenderloin matches up with thin end of other. Spray five 14-inch lengths of kitchen twine thoroughly with vegetable oil spray; evenly space twine underneath tenderloins and tie. Brush roast with vegetable oil and season with pepper. Transfer ½ cup glaze to bowl for grilling; reserve remaining glaze for serving.

3A. FOR A CHARCOAL GRILL: Open bottom vent completely. Light large chimney starter filled with charcoal briquettes (6 quarts). When top coals are partially covered with ash, pour into steeply banked pile against side of grill. Set cooking grate in place, cover, and open lid vent completely. Heat grill until hot, about 5 minutes.

3B. FOR A GAS GRILL: Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave primary burner on high and turn off other burner(s).

4. Clean and oil cooking grate. Place roast on cooler side of grill, cover, and cook until meat registers 115 degrees, 22 to 28 minutes, flipping and rotating halfway through cooking.

5. Slide roast to hotter part of grill and cook until lightly browned on all sides, 4 to 6 minutes. Brush top of roast with about 1 tablespoon glaze and grill, glaze side down, until glaze begins to char, 2 to 3 minutes; repeat glazing and grilling with remaining 3 sides of roast, until meat registers 140 degrees.

6. Transfer roast to carving board, tent loosely with aluminum foil, and let rest for 10 minutes. Carefully remove twine and slice roast into ½-inch-thick slices. Serve with reserved glaze.



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MISO GLAZE

MAKES ABOUT ¾ CUP

- 3 tablespoons sake
- 3 tablespoons mirin
- ⅓ cup white miso paste
- ¼ cup sugar
- 2 teaspoons Dijon mustard
- 1 teaspoon rice vinegar
- ¼ teaspoon grated fresh ginger
- ¼ teaspoon toasted sesame oil

Bring sake and mirin to boil in small saucepan over medium heat. Whisk in miso and sugar until smooth, about 30 seconds. Remove pan from heat and continue to whisk until sugar is dissolved, about 1 minute. Whisk in mustard, vinegar, ginger, and sesame oil until smooth.

SATAY GLAZE

MAKES ABOUT $\frac{3}{4}$ CUP

- 1** teaspoon vegetable oil
- 1** tablespoon red curry paste
- 2** garlic cloves, minced
- $\frac{1}{2}$ teaspoon grated fresh ginger
- $\frac{1}{2}$ cup canned coconut milk
- $\frac{1}{4}$ cup packed dark brown sugar
- 2** tablespoons peanut butter
- 1** tablespoon lime juice
- 2½** teaspoons fish sauce

Heat oil in small saucepan over medium heat until shimmering. Add garlic, ginger, and pepper flakes; cook until fragrant, about 30 seconds. Whisk in hoisin and soy sauce until smooth. Remove pan from heat and stir in vinegar.

SWEET AND SPICY HOISIN GLAZE

MAKES ABOUT $\frac{3}{4}$ CUP

- 1** teaspoon vegetable oil **3** garlic cloves, minced
- 1** teaspoon grated fresh ginger
- $\frac{1}{2}$ teaspoon red pepper flakes
- $\frac{1}{2}$ cup hoisin sauce
- 2** tablespoons soy sauce **1** tablespoon rice vinegar

Heat oil in small saucepan over medium heat until shimmering. Add curry paste, garlic, and ginger; cook, stirring constantly, until fragrant, about 1 minute. Whisk in coconut milk and sugar and bring to simmer. Whisk in peanut butter until smooth. Remove pan from heat and whisk in lime juice and fish sauce.

GRILLED GLAZED BONELESS, SKINLESS CHICKEN BREASTS

SERVES 4

To produce great grilled flavor and glaze the meat in a relatively short period of time, we brine the meat while the grill heats to season it and keep it moist during cooking. Milk powder hastens the Maillard reaction and provides a surface for the glaze to adhere to. For a savory glaze with balanced flavor, we use a small amount of corn syrup, which is less sweet than other sweeteners, to provide viscosity but not a lot of sweetness.

- ¼ cup salt**
- ¼ cup sugar**
- 4 (6- to 8-ounce) boneless, skinless chicken breasts, trimmed**
- 2 teaspoons nonfat dry milk powder**
- ¼ teaspoon pepper**
- Vegetable oil spray**
- 1 recipe Spicy Hoisin Glaze (recipe follows)**

1. Dissolve salt and sugar in 1½ quarts cold water. Submerge chicken in brine, cover, and refrigerate for at least 30 minutes or up to 1 hour. Remove chicken from brine and pat dry with paper towels. Combine milk powder and pepper in bowl.

2A. FOR A CHARCOAL GRILL: Open bottom vent completely. Light large chimney starter mounded with charcoal briquettes (7 quarts). When top coals are partially covered with ash, pour two-thirds evenly over half of grill, then pour remaining coals over other half of grill. Set cooking grate in place, cover, and open lid vent completely. Heat grill until hot, about 5 minutes.

2B. FOR A GAS GRILL: Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave primary burner on high and turn other burner(s) to medium-high.

3. Clean and oil cooking grate. Sprinkle half of milk powder mixture over 1 side of chicken. Lightly spray coated side of chicken with oil spray until milk powder is moistened. Flip chicken and sprinkle remaining milk powder mixture over second side. Lightly spray with oil spray.

4. Place chicken, skinned side down, over hotter part of grill and cook until browned on first side, 2 to 2½ minutes. Flip chicken, brush with 2 tablespoons glaze, and cook until browned on second side, 2 to 2½ minutes. Flip chicken, move to cooler side of grill, brush with 2 tablespoons glaze, and cook for 2 minutes. Repeat flipping and brushing 2 more times, cooking for 2 minutes on each side. Flip chicken, brush with remaining glaze, and cook until chicken registers 160 degrees, 1 to 3 minutes. Transfer chicken to plate and let rest for 5 minutes before serving.



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SPICY HOISIN GLAZE

MAKES ABOUT ¾ CUP

- 2 tablespoons cider vinegar**
- 1 teaspoon cornstarch**
- 3 tablespoons dijon mustard**
- 3 tablespoons honey**
- 2 tablespoons corn syrup**
- 1 garlic clove, minced**
- ¼ teaspoon ground fennel seeds**

Whisk vinegar and cornstarch together in small saucepan until cornstarch has dissolved. Whisk in mustard, honey, corn syrup, garlic, and fennel seeds. Bring mixture to boil over high heat. Cook, stirring constantly, until thickened, about 1 minute. Transfer glaze to bowl.

GRILLED LAMB KOFTE

SERVES 4 TO 6

Serve with rice pilaf or make sandwiches with warm pita bread, sliced red onion, and chopped fresh mint. You will need eight 12-inch metal skewers for this recipe.

YOGURT-GARLIC SAUCE

- 1 cup plain whole-milk yogurt**
- 2 tablespoons lemon juice**
- 2 tablespoons tahini**
- 1 garlic clove, minced**
- ½ teaspoon salt**

KOFTE

- ½ cup pine nuts**
- 4 garlic cloves, peeled**
- 1½ teaspoons hot smoked paprika**
- 1 teaspoon salt**
- 1 teaspoon ground cumin**
- ½ teaspoon pepper**
- ¼ teaspoon ground coriander**
- ¼ teaspoon ground cloves**
- ⅛ teaspoon ground nutmeg**
- ⅛ teaspoon ground cinnamon**
- 1½ pounds ground lamb**
- ½ cup grated onion, drained**
- ⅓ cup minced fresh parsley**
- ⅓ cup minced fresh mint**
- 1½ teaspoons unflavored gelatin**
- 1 large disposable aluminum roasting pan (if using charcoal)**

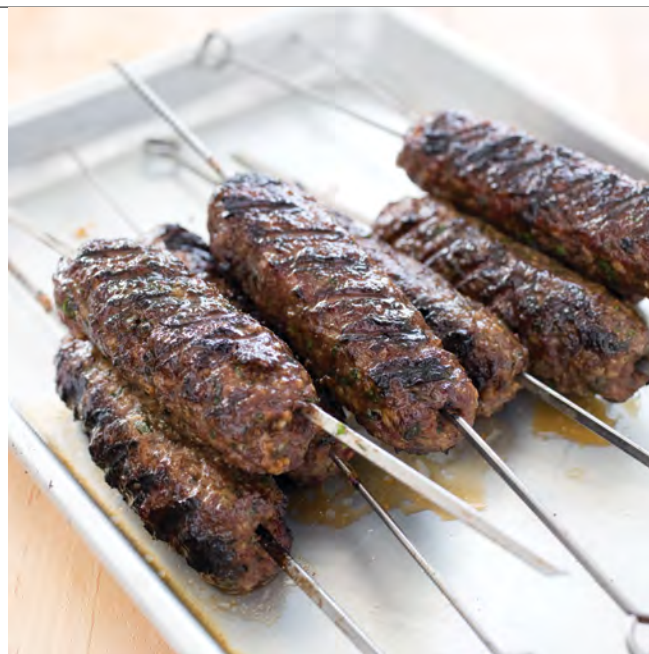


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1. FOR THE YOGURT-GARLIC SAUCE: Whisk all ingredients together in bowl. Set aside.

2. FOR THE KOFTE: Process pine nuts, garlic, paprika, salt, cumin, pepper, coriander, cloves, nutmeg, and cinnamon in food processor until coarse paste forms, 30 to 45 seconds. Transfer mixture to large bowl. Add lamb, onion, parsley, mint, and gelatin; knead with your hands until thoroughly combined and mixture feels slightly sticky, about 2 minutes. Divide mixture into 8 equal portions. Shape each portion into 5-inch-long cylinder about 1 inch in diameter. Using eight 12-inch metal skewers, thread 1 cylinder onto each skewer, pressing gently to adhere. Transfer skewers to lightly greased baking sheet, cover with plastic wrap, and refrigerate for at least 1 hour or up to 24 hours.

3A. FOR A CHARCOAL GRILL: Using skewer, poke 12 holes in bottom of disposable pan. Open bottom vent completely and place pan in center of grill. Light large chimney starter filled two-thirds with charcoal briquettes (4 quarts). When top coals are partially covered with ash, pour into pan. Set cooking grate in place, cover, and open lid vent completely. Heat grill until hot, about 5 minutes.

3B. FOR A GAS GRILL: Turn all burners to high, cover, and heat grill until hot, about 15 minutes. Leave all burners on high.

4. Clean and oil cooking grate. Place skewers on grill (directly over coals if using charcoal) at 45-degree angle to grate. Cook (covered if using gas) until browned and meat easily releases from grill, 4 to 7 minutes. Flip skewers and continue to cook until browned on second side and meat registers 160 degrees, about 6 minutes longer. Transfer skewers to platter and serve, passing Yogurt-Garlic Sauce separately.

TUNISIAN-STYLE GRILLED VEGETABLES

SERVES 4 TO 6

Serve as a side dish to grilled meats and fish; with grilled pita as a salad course; or with hard-cooked eggs, olives, and premium canned tuna as a light lunch. Equal amounts of ground coriander and cumin can be substituted for the whole spices.

VINAIGRETTE

- 2 teaspoons coriander seeds**
- 1½ teaspoons caraway seeds**
- 1 teaspoon cumin seeds**
- 5 tablespoons olive oil**
- ½ teaspoon sweet paprika**
- ⅛ teaspoon cayenne pepper**
- 3 garlic cloves, minced**
- ¼ cup chopped fresh parsley**
- ¼ cup chopped fresh cilantro**
- 2 tablespoons chopped fresh mint**
- 1 teaspoon grated lemon zest plus 2 tablespoons juice**
- Salt**

VEGETABLES

- 2 bell peppers (1 red and 1 green)**
- 1 small eggplant, halved lengthwise**
- 1 zucchini (8 to 10 ounces), halved lengthwise**
- 4 plum tomatoes, cored and halved lengthwise**
- Salt and pepper**
- 2 medium shallots, unpeeled**



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1. FOR THE VINAIGRETTE: Grind coriander seeds, caraway seeds, and cumin seeds in spice grinder until finely ground. Whisk ground spices, oil, paprika, and cayenne together in bowl. Reserve 3 tablespoons oil mixture. Heat remaining oil mixture and garlic in small skillet over low heat, stirring occasionally, until fragrant and small bubbles appear, 8 to 10 minutes. Transfer to large bowl and let cool, about 10 minutes. Whisk parsley, cilantro, mint, and lemon zest and juice into oil mixture; season with salt to taste.

2. FOR THE VEGETABLES: Slice ¼ inch off tops and bottoms of bell peppers and remove cores. Make slit down 1 side of each bell pepper and then press flat into 1 long strip, removing ribs and remaining seeds with knife as needed. Using sharp knife, cut slits in flesh of eggplant and zucchini, spaced ½ inch apart, in crosshatch pattern, being careful to cut down to but not through skin. Brush cut sides of bell peppers, eggplant, zucchini, and tomatoes with reserved oil mixture and season with salt to taste.

3. Grill vegetables, starting with cut sides down, over medium-hot fire, until tender and well browned and skins of bell peppers, eggplant, tomatoes, and shallots are charred, 8 to 16 minutes, turning and moving vegetables as necessary. Transfer vegetables to baking sheet as they are done. Place bell peppers in bowl, cover with plastic wrap, and let steam to loosen skins.

4. When cool enough to handle, peel bell peppers, eggplant, tomatoes, and shallots. Chop all vegetables into ½-inch pieces and transfer to bowl with vinaigrette; toss to coat. Season with salt and pepper to taste, and serve warm or at room temperature.

LEMON CHIFFON PIE

SERVES 8 TO 10

Before cooking the curd mixture, be sure to whisk thoroughly so that no clumps of cornstarch or streaks of egg white remain. Pasteurized egg whites can be substituted for the three raw egg whites. Serve with lightly sweetened whipped cream.

CRUST

- 9 whole graham crackers**
- 3 tablespoons sugar**
- ⅛ teaspoon salt**
- 5 tablespoons unsalted butter, melted**

FILLING

- 1 teaspoon unflavored gelatin**
- 4 tablespoons water**
- 5 large eggs (2 whole, 3 separated)**
- 1¼ cups (8¾ ounces) sugar**
- 1 tablespoon cornstarch**
- ⅛ teaspoon salt**
- 1 tablespoon grated lemon zest plus ¾ cup juice (4 lemons)**
- ¼ cup heavy cream**
- 4 ounces cream cheese, cut into ½-inch pieces, softened**

1. FOR THE CRUST: Adjust oven rack to lower-middle position and heat oven to 325 degrees. Process graham crackers in food processor until finely ground, about 30 seconds (you should have about 1¼ cups crumbs). Add sugar and salt and pulse to combine. Add melted butter and pulse until mixture resembles wet sand.

2. Transfer crumbs to 9-inch pie plate. Press crumbs evenly into bottom and up sides of plate. Bake until crust is lightly browned, 15 to 18 minutes. Allow crust to cool completely.



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3. FOR THE FILLING: Sprinkle ½ teaspoon gelatin over 2 tablespoons water in small bowl and let sit until gelatin softens, about 5 minutes. Repeat with remaining ½ teaspoon gelatin and remaining 2 tablespoons water in separate small bowl.

4. Whisk 2 eggs and 3 yolks together in medium saucepan until thoroughly combined. Whisk in 1 cup sugar, cornstarch, and salt until well combined. Whisk in lemon zest and juice and heavy cream. Cook over medium-low heat, stirring constantly, until thickened and slightly translucent, 4 to 5 minutes (mixture should register 170 degrees). Stir in 1 water-gelatin mixture until dissolved. Remove pan from heat and let stand for 2 minutes.

5. Remove 1¼ cups curd from pan and pour through fine-mesh strainer set in bowl. Transfer strained curd to prepared pie shell (do not wash out strainer or bowl). Place filled pie shell in freezer. Add remaining water-gelatin mixture and cream cheese to remaining curd in pan and whisk to combine. (If cream cheese does not melt, briefly return pan to low heat.) Pour through strainer into now-empty bowl.

6. Using stand mixer, whip 3 egg whites on medium-low speed until foamy, about 2 minutes. Increase speed to medium-high and slowly add remaining ¼ cup sugar. Continue whipping until whites are stiff and glossy, about 4 minutes. Add curd-cream cheese mixture and whip on medium speed until few streaks remain, about 30 seconds. Remove bowl from mixer and, using spatula, scrape sides of bowl and stir mixture until no streaks remain. Remove pie shell from freezer and carefully pour chiffon over curd, allowing chiffon to mound slightly in center. Refrigerate for at least 4 hours or up to 2 days before serving.

MARBLED BLUEBERRY BUNDT CAKE

SERVES 12

Spray the pan well in step 1 to prevent sticking. If you don't have nonstick baking spray with flour, mix 1 tablespoon melted butter and 1 tablespoon flour into a paste and brush inside the pan. For fruit pectin we recommend both Sure-Jell for Less or No Sugar Needed Recipes and Ball RealFruit Low or No-Sugar Needed Pectin. If using frozen berries, thaw them before blending in step 3.

CAKE

- 3 cups (15 ounces) all-purpose flour**
- 1½ teaspoons baking powder**
- ¾ teaspoon baking soda**
- 1 teaspoon salt**
- ½ teaspoon ground cinnamon**
- ¾ cup buttermilk**
- 2 teaspoons grated lemon zest plus 3 tablespoons juice**
- 2 teaspoons vanilla extract**
- 3 large eggs plus 1 large yolk, room temperature**
- 18 tablespoons (2¼ sticks) unsalted butter, softened**
- 2 cups (14 ounces) sugar**

FILLING

- ¾ cup (5¼ ounces) sugar**
- 3 tablespoons low- or no-sugar-needed fruit pectin**
- Pinch salt**
- 10 ounces (2 cups) fresh or thawed frozen blueberries**
- 1 teaspoon grated lemon zest plus 1 tablespoon juice**

1. FOR THE CAKE: Adjust oven rack to lower-middle position and heat oven to 325 degrees. Heavily spray 12-cup nonstick Bundt pan with baking spray with flour. Whisk flour, baking powder, baking soda, salt, and cinnamon together in large bowl. Whisk buttermilk, lemon zest and juice, and vanilla together in medium bowl. Gently whisk eggs and yolk to combine in third bowl.

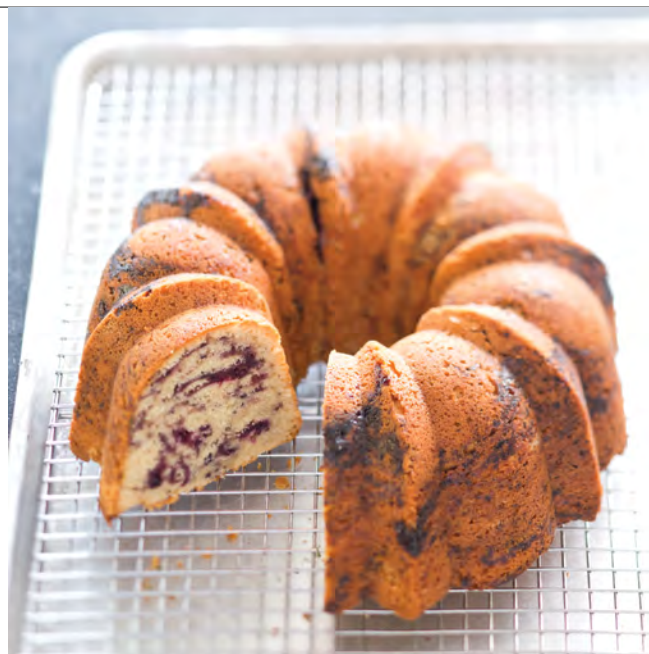


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2. Using stand mixer fitted with paddle, beat butter and sugar on medium-high speed until pale and fluffy, about 3 minutes, scraping down bowl as needed. Reduce speed to medium and beat in half of eggs until incorporated, about 15 seconds. Repeat with remaining eggs, scraping down bowl after incorporating. Reduce speed to low and add flour mixture in three additions, alternating with buttermilk mixture in 2 additions, scraping down bowl as needed and mixing until just incorporated after each addition, about 5 seconds. Give batter final stir to make sure batter is thoroughly combined. Remove bowl from mixer and fold batter once or twice with rubber spatula to incorporate any remaining flour. Cover bowl with plastic wrap and set aside while preparing filling (batter will inflate a bit).

3. FOR THE FILLING: Whisk sugar, pectin, and salt together in small saucepan. Process blueberries in blender until mostly smooth, about 1 minute. Transfer ¼ cup puree and lemon zest to saucepan with sugar mixture and stir to thoroughly combine. Heat sugar-blueberry mixture over medium heat until just simmering, about 3 minutes, stirring frequently to dissolve sugar and pectin. Transfer mixture to medium bowl and let cool for 5 minutes. Add remaining puree and lemon juice to cooled mixture and whisk to combine. Let sit until slightly set, about 8 minutes.

4. Spoon half of batter into prepared pan and smooth top. Using back of spoon, create ½-inch-deep channel in center of batter. Spoon half of filling into channel. Using butter knife or small offset spatula, thoroughly swirl filling into batter (there should be no large pockets of filling remaining). Repeat swirling step with remaining batter and filling.

5. Bake until top is golden brown and skewer inserted in center comes out with no crumbs attached, 1 hour to 1 hour 10 minutes, rotating halfway through baking. Let cake cool in pan on wire rack for 10 minutes, then invert cake directly onto wire rack. Let cake cool for at least 3 hours before serving.