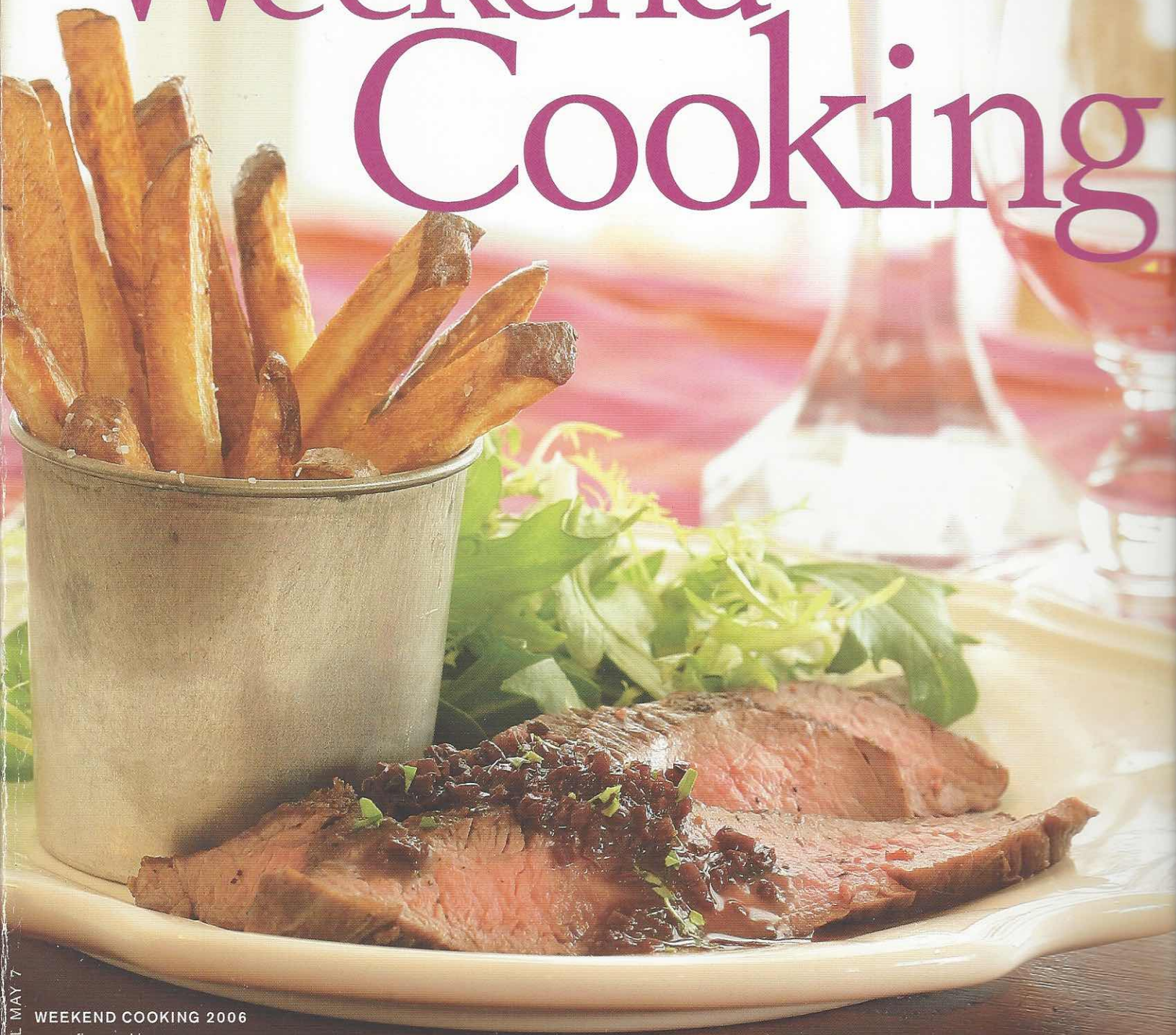


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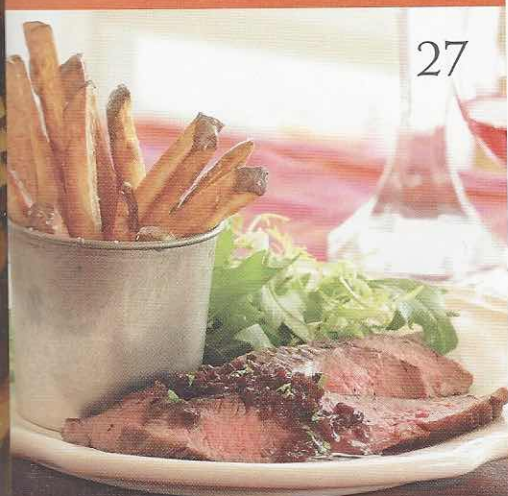
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Photograph by Scott Phillips

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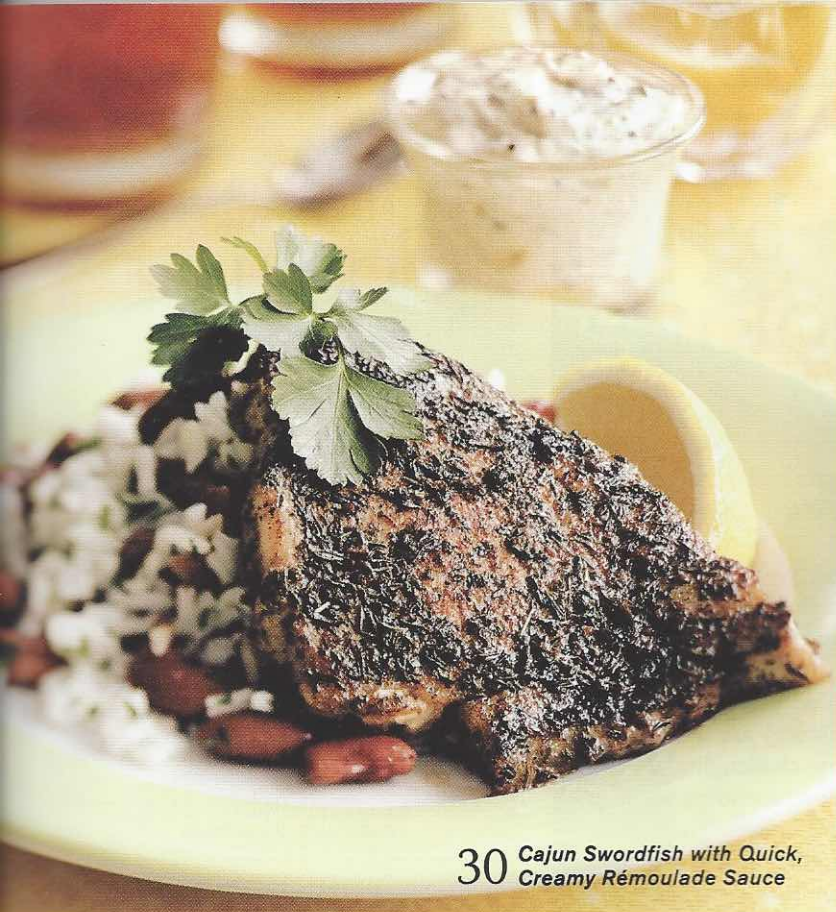
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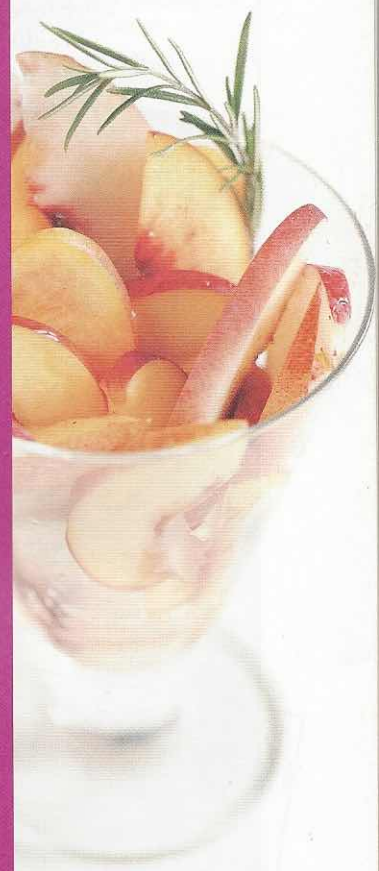
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What we mean by weekend cooking

As I write this, I can't get an old Loverboy song out of my head, the one with the refrain that begins: "Everybody's working for the weekend." In the song, what everybody wants is a little romance. While I too like a little romance on the weekend, what I really look forward to is simply having a good time. And because we all need to eat, such times almost always involve food.

Weekends provide an abundance of circumstances that allow us (and in some cases compel us) to enjoy good food. During the week, schedules are tighter, socializing is diminished, and downtime is all but eliminated. Come the weekend, however, we can often linger over waffles with the kids (p. 41), serve racks of messy ribs to friends (p. 56), or have the family over for a big Sunday roast (p. 76).

In this special issue, we've considered the kind of cooking we do both for the weekend and on the weekend. Breakfast on Saturday, brunch on Sunday, quick but good TGIF

dinners (often just for two), and more elaborate menus for Saturday night entertaining. Weekends are also when we can find the time to bake a cake, make lasagna, or let a pot of soup slowly simmer on the stove; so we included recipes for such yummy things, too.

While most of the recipes are simple, and many are quick, there are also some challenging ones for those who love spending an afternoon in the kitchen. These more time-consuming recipes—the fragrant Vietnamese soup on p. 96, for example, or the chocolate bread braid on p. 92—pack a huge flavor punch, making them more than worth the effort. Plus, most of the prep can be spread out over the course of the weekend.

Finally, every time I sat down to work on this issue, I'd get ravenously hungry. I truly found myself "working for the weekend" so I could go home and make these *Fine Cooking* favorites.

—Joanne McAllister Smart,
special issues editor

And for every day of the week...

While we all like to do a little cooking on the weekend, many of us whip up delicious dinners from scratch every night of the week. In fact, every time we cook, we're indulging one of our favorite passions and creating something satisfying, whether it's just a simple omelet or a savory stuffed roast. That's why we publish *Fine Cooking* (don't worry, the "fine" doesn't mean fancy, it just means really good) seven times a year. It's got all the recipes and techniques you need to have the most fun in the kitchen, any day of the week. For more information, visit www.finecooking.com.

—Susie Middleton, editor



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Getting the most from our recipes

How to follow a recipe

- ❖ Before you start, read the recipe from start to finish so there are no surprises.
- ❖ Before actually starting to cook or bake, gather all the necessary ingredients and equipment. Prepare the ingredients according to the directions in the ingredient list (see "Watch those modifiers" at right for more on this).
- ❖ For determining doneness, always rely first on the recipe's sensory descriptor, such as "cook until golden brown." Consider any times given in a recipe merely as a guide for when to start checking for doneness.

Ingredients

Unless otherwise noted, assume that

- ❖ butter is unsalted.
- ❖ eggs are large (about 2 oz. each).
- ❖ flour is unbleached all-purpose (don't sift unless directed to).
- ❖ sugar is white granulated.
- ❖ fresh herbs, greens, and lettuces are washed and dried.
- ❖ garlic, onions, and fresh ginger are peeled.

Watch those modifiers

A recipe ingredient list contains words such as "diced" and "chopped" that tell you how to prepare each ingredient for the recipe, but what you may not realize is that the placement of these "preparation modifiers" in the ingredient line is as important as the modifier itself. Take, for example, the following two similar lines that you may see in a recipe ingredient list:

1 cup rice, cooked

1 cup cooked rice

The first line is telling you to take 1 cup of rice and cook it; the second line is calling for 1 cup of rice that has already been cooked. The difference between the two is about 2 cups of cooked rice, and that can make a big difference in the outcome of a recipe.



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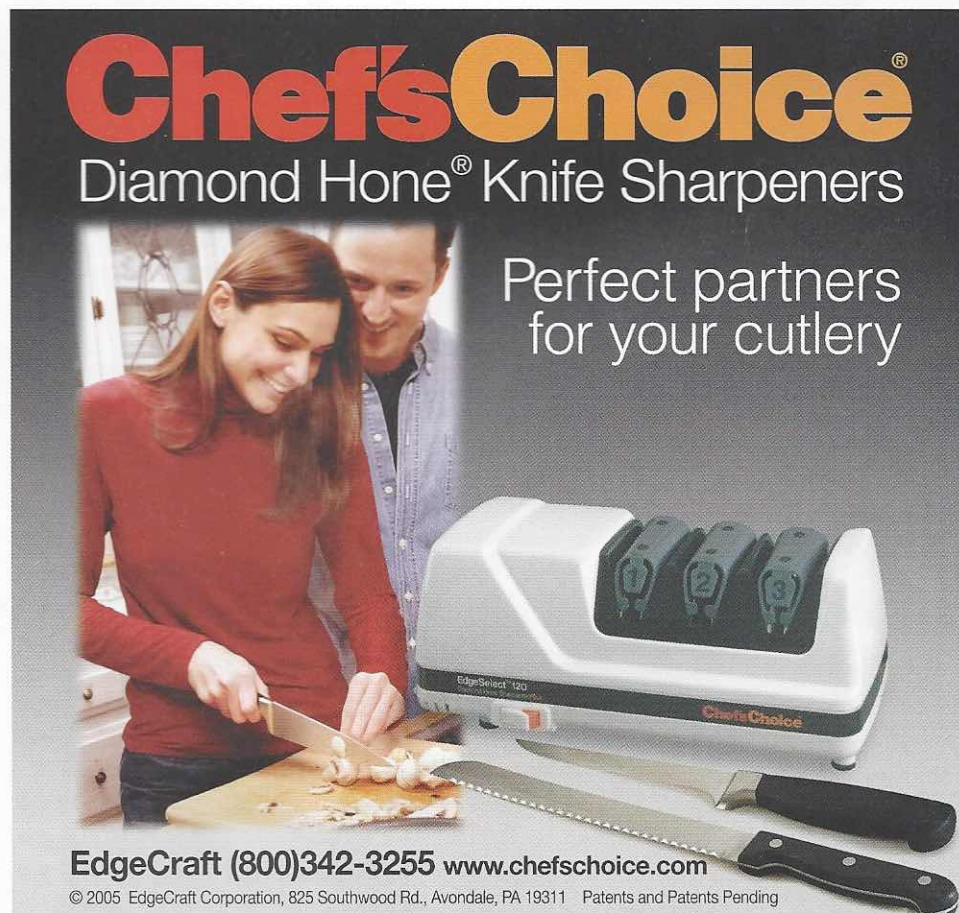


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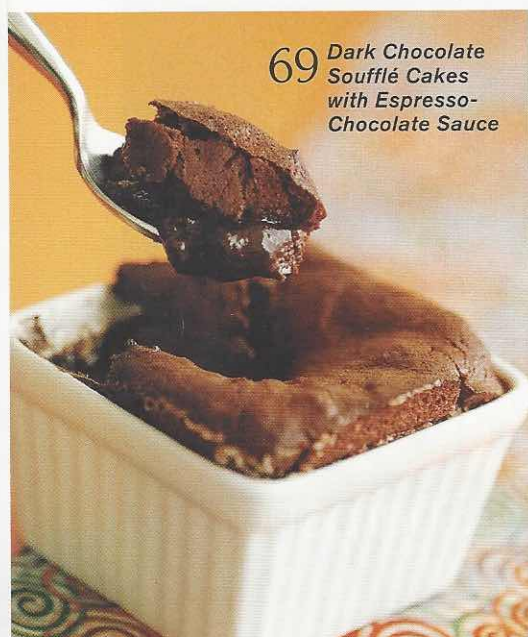
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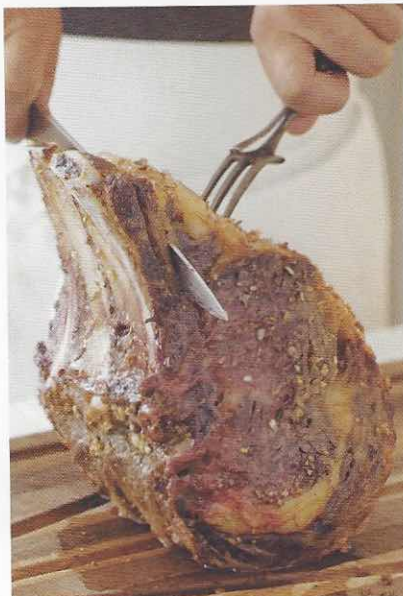
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Carving a standing rib roast

A standing rib roast may be one of the most fun hunks of meat to carve at the table. Impressive to look at, a whole roast also gives off more of that wonderful aroma people crave in roast beef. Fortunately, carving one of these beasts is easy, as long as you have a large, sharp chef's knife and a sturdy fork. Before you start to carve, however, let the meat rest for a solid 15 minutes. A proper rest is crucial for juicy, succulent slices of meat. For a delicious recipe for prime rib (another name for this cut), look on p. 80.



Tilt the roast onto its spinal side (the rounded, meaty side facing downward). Stab the meat with a large fork and run your knife parallel to the ribs, separating the rib bones from the large chunk of meat.



Set the deboned roast on its rib side and cut it into slices of whatever thickness you want. Fine Cooking contributor and meat authority Bruce Aidells recommends slices between 1/4 and 1/2 inch thick.

Whipping egg whites

TEMPERATURE	VOLUME	USE QUICKLY	SIGNS OF OVERBEATING
Eggs separate best when cold, but whip best at about 70°F.	Look for an increase of 6 to 8 times.	While whipped cream can hold, egg whites deflate fast.	Whites look dry and lumpy; liquid separates out; hard to blend with other ingredients.



Under-whipped. These egg whites still look quite wet. This is the right time to slowly add sugar if your recipe calls for it.



Perfectly whipped. These whites hold a definite shape but are still smooth and soft. They're ready to use.



Over-whipped. These clumpy whites will be harder to mix. If used for cake, the result will be a shorter, denser cake.

tip: When separating many eggs, separate over one bowl and then pour each single egg white into a different common bowl. If one white gets some yolk in it, you haven't ruined the whole batch.

Dried or fresh, no-boil lasagna really works

Instant, or no-boil, lasagna eliminates one of the more tedious steps of making a lasagna: boiling all those unwieldy sheets of pasta. The square, dried pasta sheets are best for the recipes starting on p. 101 because they fit easily in the right-size baking pan. (At least one pasta maker, Delverde, includes a few disposable baking pans with its sheets.) The smaller strips of instant lasagna also work well; you'll just need to overlap them slightly to fit in the pan.

Fresh pasta is another option. Some supermarkets, Italian markets, and some restaurants sell sheets of fresh pasta. If the pasta is very thin, there's no need to boil it first. If you make your own pasta, use the roller to make very thin strips, which is easier than trying to roll a square by hand.



Dried pasta sheets swell to fit the pan; don't worry if they look too small at first. Do trim fresh pasta close to the pan sides; it swells less than the dried.



Be sure dried sheets are well coated, as bare spots won't become tender. A teaspoon works well to spread the chunky sauce all the way to the edges.



tip: Try butterflying a pork loin for the grill. The thinner cut cooks more quickly, and the greater surface area means more delicious crust.

Butterflying and stuffing a pork loin

Butterflying a boned pork loin yields a rectangle of meat of fairly even thickness, perfect for stuffing and then rolling as a roast, as directed on p. 77. Use a chef's knife to do the slicing.



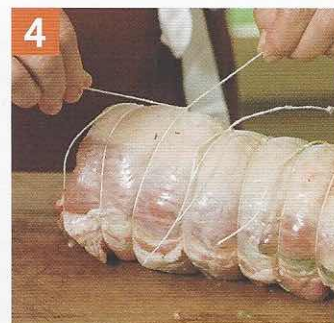
Start by making a horizontal slit in the loin, cutting almost through to the other side. Open the meat flat, like a book, so it's an even thickness.



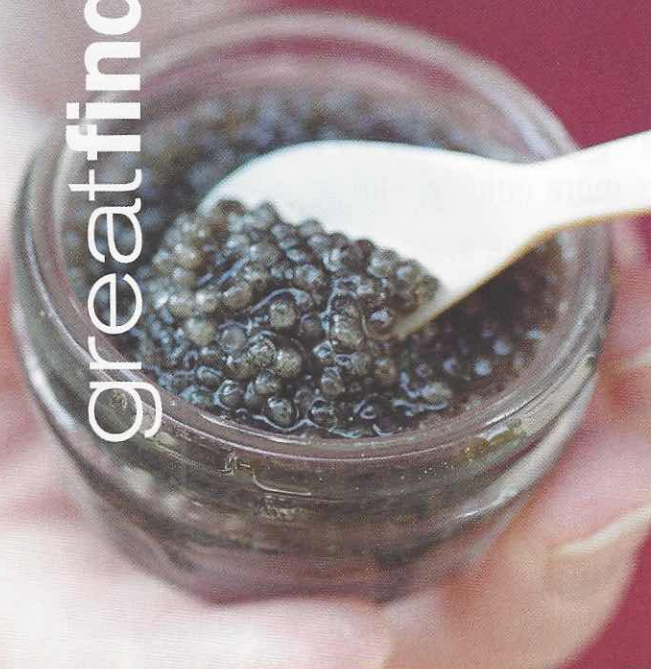
Use a spoon to spread the filling over the meat.



Roll and fold the stuffed loin over itself so that it forms a tight cylinder and is ready for tying.



Tying the meat helps it cook evenly and carve nicely. Use a butcher's knot if you know it, or tie standard individual knots, as shown above.



Start a special dinner with caviar

Whether or not you're making the Pappardelle with Poached Egg & Caviar on p. 37, caviar can be a fun weekend splurge. A combination of buttery, sea-spray flavors and creamy, pop-in-your-mouth texture is what makes caviar so special. Beluga, osetra, and sevruga refer to the type of sturgeon from which the eggs come, beluga being the rarest and most expensive. Though the deep, cold waters of the Caspian Sea have long been the world's primary source, an embargo on the import of beluga (due to environmental concerns) has made this rare kind even rarer and extremely pricey. Fortunately, American waters produce both farmed and wild caviar that's quite good. Figure on spending about \$50 for two ounces of wild American caviar and more for imported.

When serving, use a glass, bone, or mother-of-pearl spoon. Even a plastic spoon is preferable to metal, which reacts with the caviar to impart metallic flavors. Good caviar needs no embellishment and is best served simply. It's lovely on white toast with a glass of crisp, tart, sparkling wine. Sources for caviar include www.chef-swarehouse.com, www.petrossian.com and Seattle Caviar Company (206-323-3005, www.caviar.com).

Delicious ideas for weekend eating and drinking



A cheese for many wines

Rich and nutty with fruity-caraway notes, this aged Gouda is an amazingly wine-friendly cheese. It tastes just as delicious with crisp, dry whites as it does with moderately tannic, fruity reds and dessert wines like Muscats or Sauternes. Pradera Aged Gouda, \$8.50 per half pound, at www.formaggiokitchen.com (888-212-3224).

NordicWare's bundt pans make beautiful desserts

With the wide variety of cast-aluminum pans available from NordicWare, a simple bundt cake can easily take on a more festive air. The star bundt pan shown here, created in honor of the company's fiftieth anniversary, produces a gorgeous, golden-crusted, finely detailed cake with a minimum of effort. It costs \$32. Other whimsical options include a carousel and a sunflower shape. To see all the different styles, go to the company's shopping section on its Web site: www.nordicware.com. You can buy directly from the manufacturer. For further information, call 877-466-7342.



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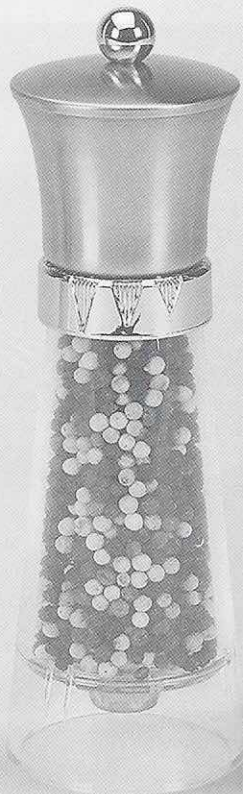


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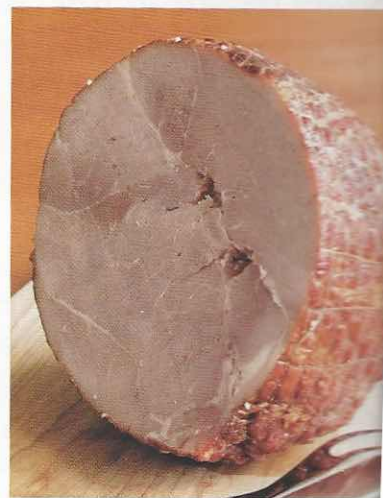
Evolution wine is a versatile blend

Sokol Blosser's blend of nine grape varieties not only makes this refreshing wine a great conversation piece, but also a perfect pour through the weekend. The Oregon white makes a fine apéritif to accompany strong flavors like spiced nuts or smoked salmon. Its balance of acidity and fruitiness and somewhat tropical flavor also makes it a good match for Asian food. About \$15 at wine shops; check with www.evolutionwine.com (800-582-6668) for availability.

Heart waffles look sweet

Chef'sChoice 830 WafflePro Heart Waffle Iron

This waffle shape might seem a little sappy to some, but if you look beyond form, you'll find function. These waffles have many more little diamond-shaped crannies per square inch than your ordinary waffle (for a waffle recipe, turn to p. 41). Consider them maple syrup love traps. \$49.95 at www.cutleryandmore.com.



Applewood ham has a subtle, smoky flavor

Niman Ranch's applewood smoked ham is special enough to star at an Easter dinner or a festive spring brunch. The ham, which Niman obtains from small, sustainable farms in the Midwest, is slightly leaner than most supermarket hams but has an inviting but subtle smokiness—result of slow cooking over applewood chips. Niman sells both half and whole applewood hams. A 5- to 6-pound boneless half ham is \$69 (www.nimanranch.com; 866-808-0340).

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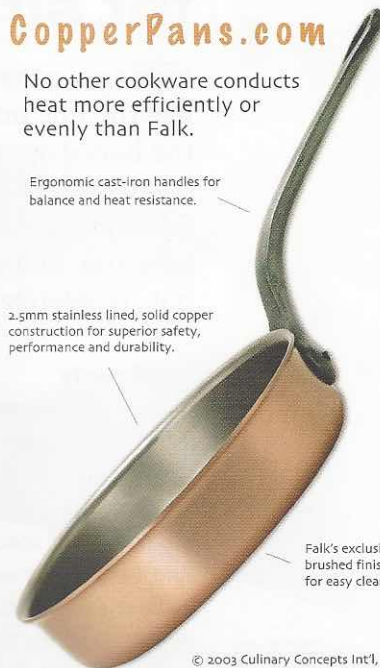
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for stress-free soirées

Having a party—whether an intimate dinner party for six like the one on p. 64, or a cocktail party for 40 featuring the hors d'oeuvres on p. 60—always involves some degree of stress, even for the best cooks and party planners. But by following these tips, your party will be a success, you will have fun, and your stress level will be greatly reduced—if not completely eliminated.

Start early

You can get a valuable head start when you choose recipes, select wines, shop for any special ingredients and equipment, and buy candles all ahead of time. And if any of your recipes can be made ahead and frozen—such as the dough for the Alsatian Tart on p. 46 (dough on p. 48) or the Rosemary-Parmesan Coins on p. 62—do it.

Make space in the fridge

Be sure your refrigerator and freezer contents are well edited before you bring home lots of food for a big party. You can even use a cooler for any overflow items that need to stay chilled. Have plenty of heavy-duty zip-top bags ready, too. They can hold sauces, soups, marinating chicken breasts, frosting...almost anything; and they don't add any bulk of their own so you can easily slip them into available spaces.

Set your table in advance

It's a great feeling to know that once you finish cooking, everything else is all ready. You can partially set the table ahead of time; if it's well in advance, keep the plates, glasses, etc., together under a dishtowel to keep the dust off. Setting these items out ahead is also a great way to discover you're missing a wineglass or that your eighth yellow napkin has a

hole in it—in time to do something about it. For a cocktail party, assign a platter, bowl, or board to each thing you're making (or asking someone to bring; see p. 60 for hors d'oeuvres ideas). Pull the extra glasses out of storage and give them a rinse.

Consider buying, borrowing, or renting certain items for a smoother evening

If you're planning breakfast for 20 (a great idea for a child's birthday party), you might want to have a chafing dish on hand for keeping the bacon and the Buttermilk Pancakes (see recipe on p. 44) warm. Other rental possibilities include tables, chairs, and a large, self-serve coffeemaker. Other extras you may consider buying or borrowing include an extra kitchen garbage pail (it looks nicer than that garbage bag dangling from a drawer), a tub to hold ice and bottled drinks, extra coat hangers, and inexpensive flatware from a kitchen supply shop, which, although cheap, feels more grown-up than plastic.

Make a list for everything

When you've got time to focus, make a master plan that includes all your recipes, a complete shopping list (including any specialty items like extra ice or flowers), and a detailed prep and cooking list.

As the party approaches, write a timeline, working backward from when you want everything to be ready, allowing for any cooling, marinating, or other time delays. This helps you spread the work over several days and ensures that you're not forgetting any crucial details, like thawing the dessert in time or chilling the wine.

Let some things go

Sure, you wanted to get some new hand towels for the bathroom, dust the shelves in your daughter's room, and make cute ID tags for the wineglasses, but realize that you may have to let some things slide. More important: It's okay to do so. Focus on what's most vital: the food and drink, the music, and the cleanliness of the main room or rooms that people will gather in. Get all of that taken care of, and anything additional is a bonus.

Don't forget the "transitions"

Remember all the little activities that take up time: unloading groceries, doing dishes between cooking chores, heating the oven, and taking phone calls. And don't forget time for yourself—to go for a walk (you will need a break from your own house), shower, and otherwise make the shift from focusing on cooking to focusing on your guests.



62 Rosemary-Parmesan Coins

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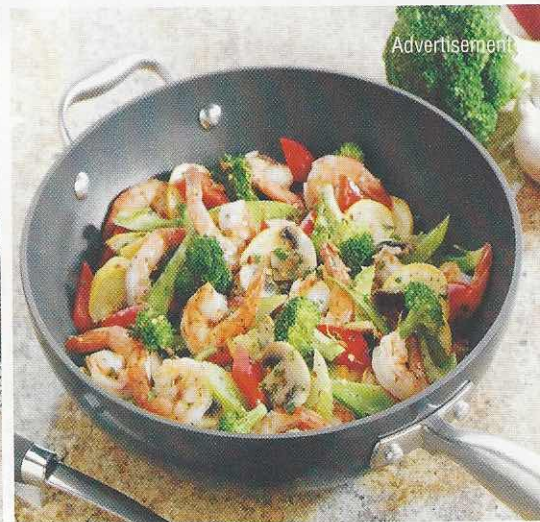


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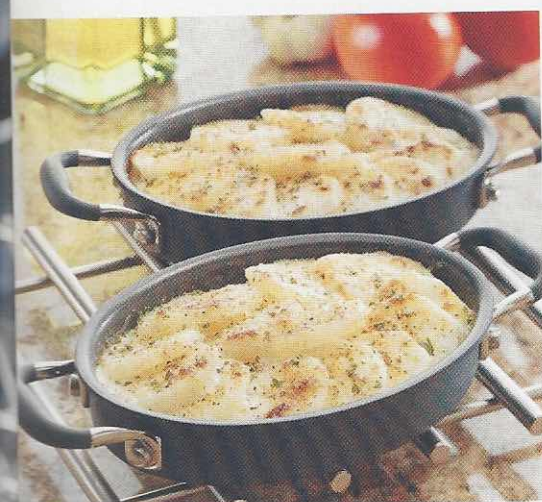


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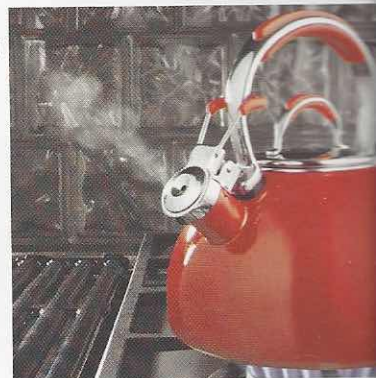
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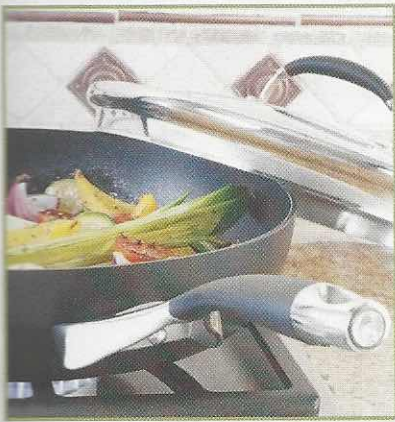
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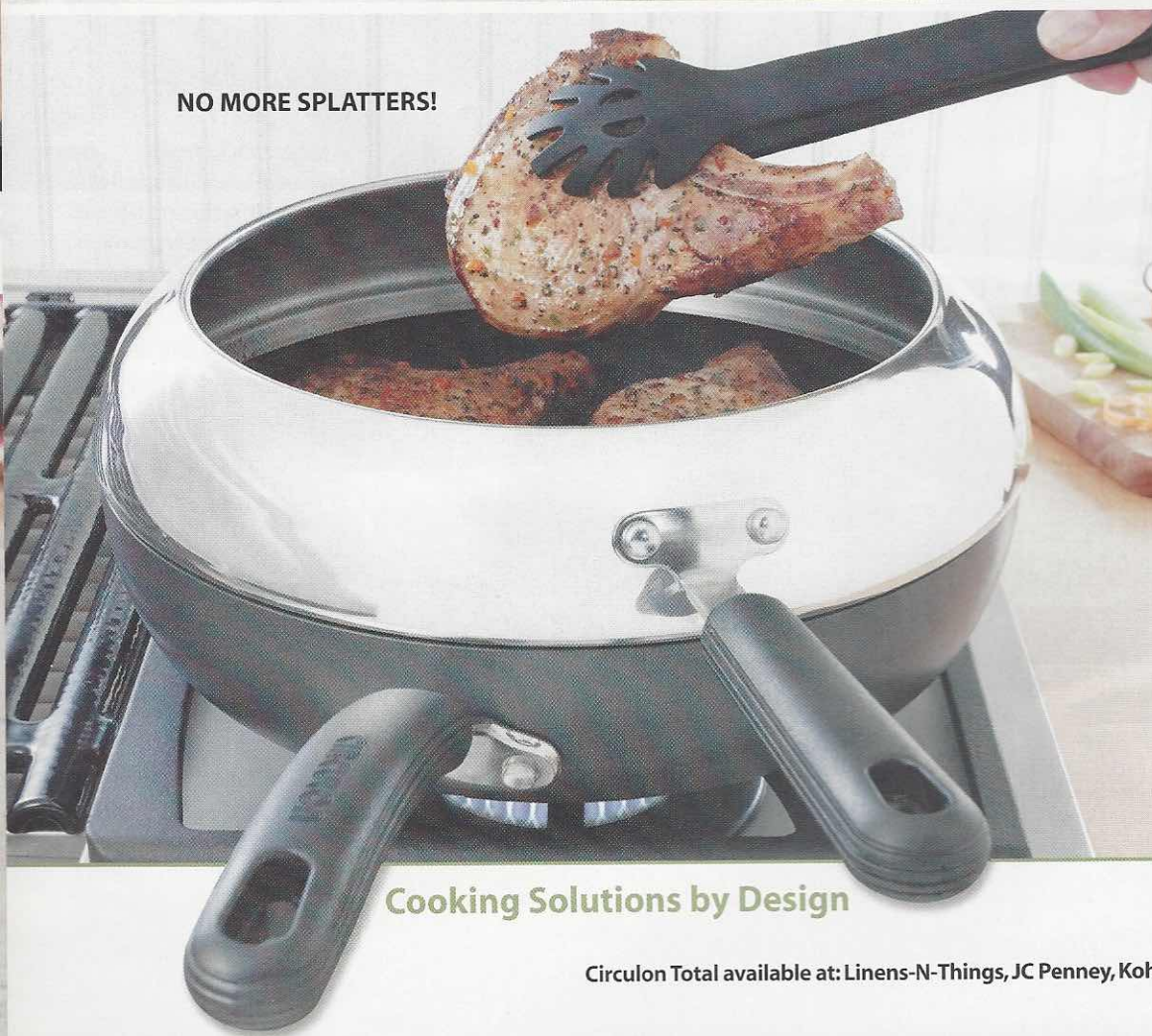
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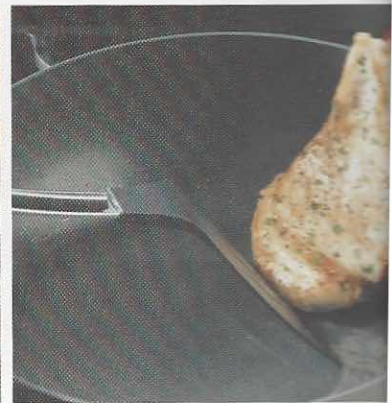
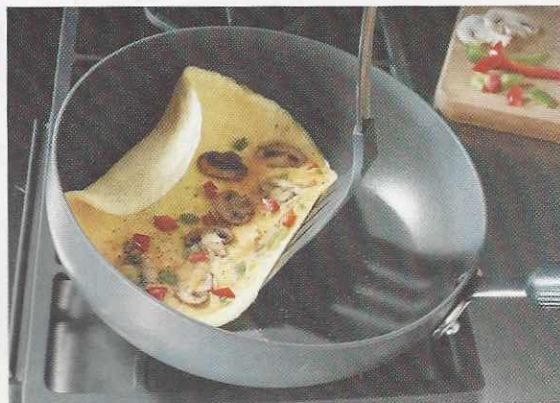
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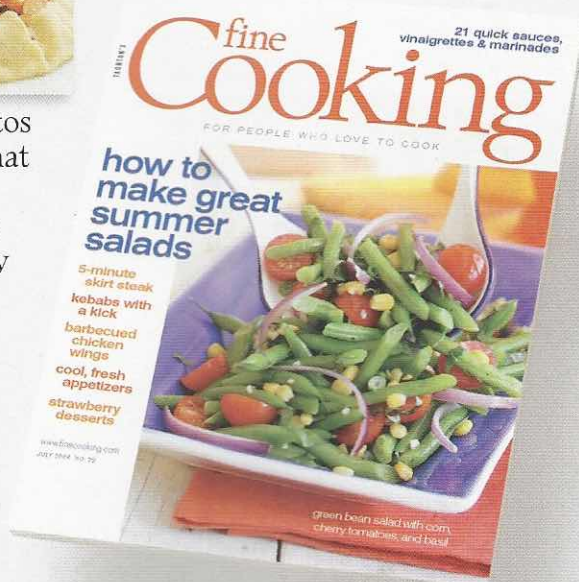


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*Butternut Squash Ravioli
with Rosemary Oil*



Friday

Even if your job requires you to work on the weekends, Friday night still brings a certain excitement. Maybe it harkens back to our school days when that final bell signaled freedom and it seemed that anything could happen. Fridays still come charged with possibilities: You can choose to go out on the town, have some friends over, or—what most of us look forward to deep down—enjoy a relaxing evening at home. Here are recipes that will match your ever-changing approach to TGIF.

the menu

Last-Minute Dinner
with Friends

recipe collections

Friday Dinners:
Good Food Fast

Midnight Snacks

friday

Last-minute Dinner with Friends

Having friends over for a spontaneous Friday night gathering is a wonderful way to jump-start the weekend. This menu works really well for such occasions; it's delicious, plus you'll likely have many of the ingredients already on hand. (And whatever isn't in the pantry or fridge will require just a quick stop to a single grocery store.) The pasta serves four, which may be all you're up for, but if the gathering grows, it's easily doubled. Serve your own favorite salad to round out the meal, or toss some ready-to-go mesclun greens with the sherry vinaigrette recipe offered here. If, despite the speed with which you can make this fabulously fudgy cake, it seems like too much to do, just offer up some store-bought biscotti and call it a night. But do try this cake another time; it's a keeper.

the menu

Crostini with
White Bean Purée,
Spinach & Sun-
Dried Tomatoes

Bucatini in a Spicy
Tomato Sauce with
Crisped Pancetta

Mesclun Greens
with Classic Sherry
Vinaigrette

Fastest Fudge
Cake (topped with
Ganache)



Bucatini in a Spicy Tomato Sauce with Crisped Pancetta

Serves four.

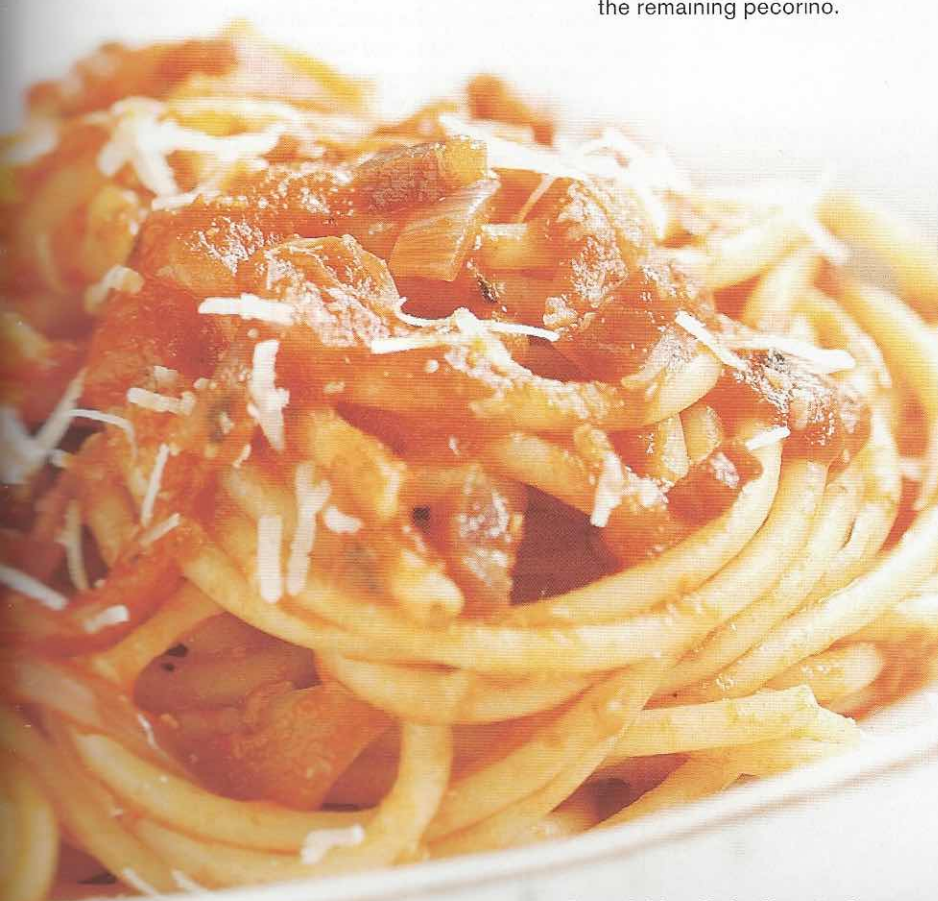
If you don't have pancetta, you can substitute bacon, which will give the dish a smokier flavor but will still be delicious. Parmigiano Reggiano can also sub for the pecorino.

½ lb. ¼-inch-thick slices pancetta (about 6), cut into ¼-inch dice
3 Tbs. extra-virgin olive oil
1 large red onion, halved and sliced thinly
¼ tsp. crushed red chile flakes
Kosher salt and freshly ground black pepper
28-oz. can peeled whole tomatoes, puréed in a blender
1 tsp. dried oregano
¾ lb. dried bucatini (or thick spaghetti)
¾ cup grated pecorino romano

In a large skillet over medium heat, sauté the pancetta in the oil, stirring often, until it's crisp and browned, about 8 minutes. Transfer the pancetta to a plate lined with paper towels. Raise the heat to medium high, add the onion and chile flakes, season with salt, and cook, stirring often, until the onion is soft and translucent, 6 to 7 minutes.

Add the puréed tomatoes to the skillet and cook to thicken the sauce slightly, about 5 minutes. Stir in the oregano and season generously with salt and pepper to taste. Remove the sauce from the heat until ready to serve.

About 15 minutes before serving, cook the pasta until just tender, about 10 minutes. Meanwhile, reheat the sauce, if necessary. Drain the pasta and add to the sauce. Toss well with the pancetta and ½ cup of the pecorino. Serve immediately in warm bowls, topped with the sauce that may remain in the bottom of the pan and a sprinkling of the remaining pecorino.



Bucatini in a Spicy Tomato Sauce with Crisped Pancetta

Timetable

One and a half hours before guests arrive

Make the cake.

While it bakes, prepare the crostini topping and toast the crostini. Have all crostini elements ready, but don't assemble yet.

Make the vinaigrette for the salad.

45 minutes before the guests arrive

Make the sauce for the pasta.

Fill a large pot with salted water and position on the stove.

Chop the chocolate for the Ganache.

15 minutes before the guests arrive

Make the Ganache and pour it over the cake while still warm.

As guests begin to arrive

Assemble the crostini, enlisting help if you like.

Pour drinks.

Heat the pasta cooking water.

When guests have all arrived

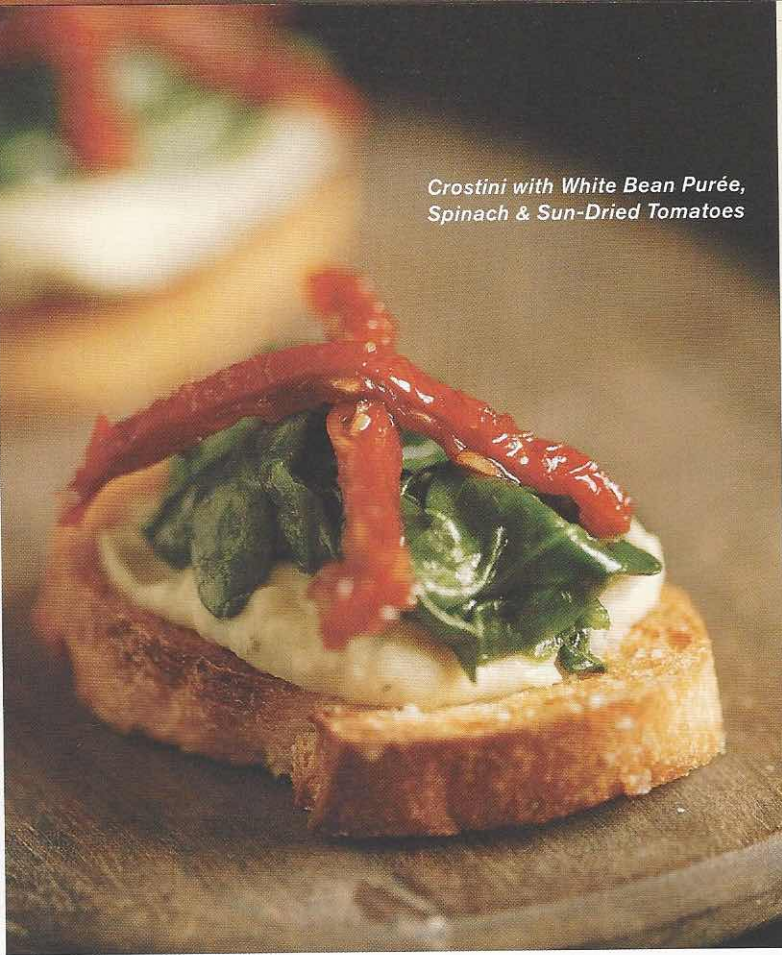
Serve the crostini.

Boil the pasta and toss with the sauce (reheating as necessary), and serve.

Toss the greens with just enough dressing to moisten, and serve with pasta or after.

Serve cake, and watch guests swoon.

*Crostini with White Bean Purée,
Spinach & Sun-Dried Tomatoes*



Crostini with White Bean Purée, Spinach & Sun-Dried Tomatoes

*Yields about 1¼ cups purée, enough
for at least 16 crostini.*

To really pull this together quickly, buy already-washed spinach; you may still want to rinse it, but it won't need the multiple washings that sandy spinach often requires.

¼ cup extra-virgin olive oil
4 cloves garlic, coarsely chopped
3 cups packed baby spinach
(about 5 oz.)
Kosher salt and freshly ground black pepper
15½-oz. can cannellini beans, rinsed well and drained
2 tsp. chopped fresh thyme
1 recipe Crostini (at right)
5 oil-packed sun-dried tomatoes, thinly sliced

Heat the oil and garlic in a large skillet over medium-high heat. Once the garlic starts sizzling, reduce the heat to medium and cook until it turns golden, about

2 minutes. Transfer the garlic and all but 1 Tbs. of the oil to a food processor. Raise the heat to medium high, add the spinach, and sauté, stirring, until it wilts, about 2 minutes. Season with salt and pepper and set aside.

Put the cannellini beans, thyme, and 2 Tbs. water in the food processor with the garlic. Process until fairly smooth, adding another 1 or 2 Tbs. water if needed. Season with salt and pepper. If making more than a couple of hours ahead, refrigerate the white bean purée and bring it to room temperature before assembling.

To assemble, top the crostini with the bean purée, a portion of spinach, and slices of sun-dried tomato, and serve.



Crostini

Yields 16 crostini.

You can make these toasts ahead. If longer than a couple of hours, seal in an airtight container.

16 baguette slices, between ¼ and ½ inch thick (from about ½ baguette)
2 cloves garlic, cut in half
2 to 3 Tbs. extra-virgin olive oil
Kosher salt

Adjust an oven rack to 6 inches from the broiler and turn the broiler on to high. Rub one side of each bread slice with the garlic and set on a baking sheet lined with aluminum foil. Brush the garlic side with the oil and season with salt. Broil until the bread is browned, 1 to 2 minutes. Flip and broil the other side 1 minute more. Spread with crostini topping.

Mesclun Greens with Classic Sherry Vinaigrette

Serves four.

This recipe is easily doubled, and any extra vinaigrette will keep in the refrigerator for a few days. Some crumbled goat cheese would be a nice addition to the salad.

2 Tbs. sherry vinegar
½ tsp. Dijon mustard
¼ tsp. salt
⅛ tsp. freshly ground black pepper
6 Tbs. good-quality extra-virgin olive oil
4 to 5 oz. (four large handfuls) baby greens or mesclun, well washed and dried

In a small bowl, whisk together the vinegar, mustard, salt, and pepper. Slowly whisk in the oil until the dressing is blended. Taste and adjust the seasonings. Toss greens with just enough dressing to lightly coat, and serve.

Fastest Fudge Cake

Serves eight to ten.

If time is of the essence, know that this cake, which is made with cocoa powder and therefore requires no chocolate melting, is delicious on its own; but it's even better topped with the ganache.

1 cup all-purpose flour
¼ cup plus 2 Tbs. unsweetened natural cocoa powder (not Dutch-processed)
½ tsp. baking soda
¼ tsp. salt
½ cup unsalted butter, melted and warm
1¼ cups packed light brown sugar
2 large eggs
1 tsp. pure vanilla extract
½ cup hot water
1 cup warm Ganache (optional; see the recipe at right)

Position a rack in the lower third of the oven and heat the oven to 350°F. Grease the bottom of an 8x2- or 9x2-inch round cake pan or line it with parchment.

In a small bowl, whisk the flour, cocoa powder, baking soda, and salt. Sift only if the cocoa remains lumpy after whisking. In a large bowl, combine the melted butter and brown sugar with a wooden spoon or rubber spatula. Add the eggs and vanilla; stir until well blended. Add the flour mixture all at once and stir just until all the flour is moistened. Pour the hot water over the batter; stir just until it's incorporated and the batter is smooth. Scrape the batter into the prepared pan. Bake until a toothpick inserted in the center comes out clean, about 30 minutes for a 9-inch pan; 35 to 40 minutes for an 8-inch pan. Let cool in the pan on a rack for 10 minutes. Run a thin knife around the edge and invert

the cake (peel off the parchment if necessary). Invert it again onto the rack and let cool completely.

Once cool, set the rack over a baking sheet or foil. Pour the warm ganache over the cake and use an icing spatula to spread it over the top of the cake and down the sides. Let set for about an hour before serving.

Ganache

Yields 1½ cups.

You'll have a bit of this ganache left over after icing the cake; use it as a sauce for ice cream or another dessert. It keeps for a week in the refrigerator. Rewarm gently.

8 oz. bittersweet or semisweet chocolate, finely chopped

1 cup heavy cream; more as needed

Sugar (optional)

Put the chocolate in a medium heatproof bowl. In a small saucepan, bring the cream to a boil. Pour the hot cream over the chocolate and whisk gently until the chocolate is completely melted and smooth. (If using a 70% bittersweet chocolate, the ganache might be a bit thick; add more cream, a Tbs. at a time, to thin it. You might also want to add a couple tsp. of sugar when you add the hot cream.)

drink choices

For spicy foods, look to a wine with low alcohol and some sweetness. Try a Chenin Blanc from Oregon or a fruity Shiraz.

*Fastest Fudge Cake
(topped with Ganache)*



the
recipes

Cumin-Spiced
Pork Chops with
Sautéed Pears &
Cider Sauce

Seared Flank
Steak with Shallot-
Mustard Sauce

Butternut Squash
Ravioli with
Rosemary Oil

Spanish Rice
with Shrimp

Cajun Swordfish
with Quick, Creamy
Rémoulade Sauce

Fusilli with Feta &
Lemon-Caper Pesto

Friday dinners: Good Food Fast

Here's a really relaxing way to enjoy a Friday night. Open a bottle of wine and pour a couple glasses while you and a friend or you and your spouse hang out together in the kitchen pulling together a dinner that feels special yet doesn't require a huge amount of time or skill (remember, you've already opened the wine). Don't forget the music and, if possible, send the kids packing or at least feed them earlier and get them out of your way (just this one night). As the enticing aromas envelop the kitchen, you'll feel the work and worry of the week begin to fade—at least for now.



Cumin-Spiced Pork Chops with Sautéed Pears & Cider Sauce

Serves four.

A green salad topped with crumbled blue cheese would taste great right alongside this dish; that way, you can taste the terrific combination of roasted pear and blue cheese together.

- 2 firm but near-ripe pears (such as Bartlett, Anjou, or Comice)
- 4 boneless center-cut pork loin chops (about 1½ lb. total)
- 1 Tbs. ground cumin
- Kosher salt and freshly ground black pepper

- 2 Tbs. olive oil
- 2 Tbs. unsalted butter
- ¾ cup apple cider
- 2 Tbs. cider vinegar

Peel the pears. Set them upright on their base and cut in ½-inch slices down through the length of the pear toward the base. Remove any seeds from the slices; you should have about 8 slices, each ½ inch thick. Sprinkle the pork chops with the cumin and season well with salt and pepper.

Heat the oil in a large skillet over medium-high heat. When it's very hot, add the pork chops and sauté, moving them only to flip,

until the pork is firm to the touch but still slightly springy, about 3 minutes per side. Transfer the pork to a plate and tent with foil. Discard the oil, add the butter to the pan, and, when it's foamy, add the pears. Flipping them once, cook the pears until both sides have a brown, caramelized exterior, about 3 minutes total. Transfer the pears to a plate.

Pour the cider and cider vinegar into the pan, scraping to remove any browned bits from the bottom. Simmer the cider mixture until it's reduced by half. Season the sauce with salt and pepper to taste.



Cumin-Spiced Pork Chops with Sautéed Pears & Cider Sauce

Divide the pear slices among four plates, layer the pork chops on top, and spoon the sauce over all. Serve immediately.

Seared Flank Steak with Shallot-Mustard Sauce



Seared Flank Steak with Shallot-Mustard Sauce

Serves four.

To complete the bistro-like feel, serve the steak with the easy Oven Fries on p. 35.

- 1 flank steak, about 1½ lb.
- Kosher salt and freshly ground black pepper
- 1 Tbs. corn oil
- 6 Tbs. cold unsalted butter (4 Tbs. cut into ½-inch cubes)
- 3 Tbs. finely minced shallot
- 3 medium cloves garlic, minced
- ½ cup dry red wine
- ¾ cup low-salt beef broth
- 1 tsp. chopped fresh thyme
- 1 tsp. Dijon mustard
- 1 Tbs. chopped fresh tarragon

Set a rack in the center of the oven and heat the oven to 400°F. Season the steak generously with salt and pepper. Heat a large (12-inch) sauté pan over high heat until very hot. Add the oil to coat the pan and sear the steak on one side until well browned, about 1½ minutes. Flip and cook until the second side

is well browned, about another 2 minutes. Put the pan in the oven and roast until the steak is cooked to your liking, 5 to 7 minutes for medium rare. Transfer the steak to a cutting board and let rest, lightly covered with foil, while you make the sauce.

Set the same skillet over medium heat and add 2 Tbs. of the butter. When the butter melts, add the shallot and garlic and cook until soft but not browned, about 2 minutes. Add the wine, increase the heat to medium high, and boil until syrupy, 2 to 4 minutes. Add the broth and thyme and boil until about ⅓ cup of liquid remains, 6 to 8 minutes. Reduce the heat to low and whisk in the mustard. (Don't let the sauce boil after the mustard is added.) Stir in the 4 Tbs. butter cubes, a few at a time. Stir in half the tarragon and season to taste with salt and pepper.

With a sharp knife, slice the steak thinly across the grain on the diagonal, drizzle with the sauce, and sprinkle with the remaining tarragon.

**Butternut Squash Ravioli
with Rosemary Oil**

tip: Don't be put off by the idea of making your own ravioli; these call for wonton wrappers, which taste great and are a breeze to work with.

Butternut Squash Ravioli with Rosemary Oil

Serves six.

This makes enough ravioli for six servings, but you can freeze what you don't plan to use before cooking it. Leave the uncooked ravioli on a wire rack and freeze until firm before transferring to a freezer bag.

½ lb. butternut squash, peeled, seeded, and cut into ½-inch dice (1½ cups)
¼ cup extra-virgin olive oil
Kosher salt and freshly ground black pepper
1 clove garlic, minced
1½ tsp. minced fresh rosemary
¼ cup heavy cream
¼ cup freshly grated Parmigiano Reggiano; more for serving
36 square or round wonton wrappers

Put the squash, ⅔ cup water, 1 Tbs. of the oil, and a scant ½ tsp. salt in a large, deep sauté pan. Turn the heat to high until the water simmers; cover and steam the squash until it's just tender and the water has just evaporated, 5 to 6 minutes; check often. Stir in the garlic and ½ tsp. of the rosemary; sauté until fragrant, about 1 minute. Transfer to a food processor and add the cream, Parmigiano, and a few grinds of pepper. Process, scraping the bowl as needed, until the mixture is mostly smooth.

While the squash cools slightly, wash the sauté pan and fill it with 2 qt. water and 1 Tbs. salt; bring to a simmer over medium-high heat. With a large wire rack and a small bowl of water close by, lay six wonton wrappers on a clean, dry countertop. Drop a rounded tsp. of the filling in the center of each wrapper. Brush the edges of each wrapper with a little water. Fold each wrapper to create a triangle or half-moon, pushing out any air bubbles and pressing the edges to seal completely. Transfer the ravioli to the wire rack; repeat the process with the remaining wonton wrappers and filling, making sure the countertop is dry after each batch.

Heat the remaining 3 Tbs. oil and 1 tsp. rosemary in a small skillet or saucepan over medium heat. When the rosemary starts to sizzle, take the pan off the heat.

Drop half of the ravioli into the simmering water. Cook until the wrapper over the filling starts to wrinkle and the ravioli turn translucent, 3 to 4 minutes. With a large slotted spoon, transfer six ravioli to each of three pasta plates. Repeat to cook the remaining ravioli. Drizzle each portion of the ravioli with 2 tsp. of the pasta cooking water and 1 tsp. of the rosemary oil, sprinkle with a little Parmigiano, and serve immediately.

Spanish Rice with Shrimp

Spanish Rice with Shrimp

Serves two as a main course, four as a first course.

Frozen shrimp works fine here, as long as it's uncooked and unpeeled. Thaw the shrimp under cold running water first.

1/2 lb. unpeeled, uncooked shrimp (about 2 cups; 18 to 20 large shrimp)

1/2 ripe tomato, coarsely chopped

2 cups water

1 cup clam juice

Pinch crushed red chile flakes (or cayenne)

1/2 tsp. sweet paprika

1 tsp. kosher salt

2 Tbs. olive oil

1/2 medium onion, chopped

4 large cloves garlic, coarsely chopped

1 cup medium-grain rice

2 Tbs. chopped fresh flat-leaf parsley (optional)

Lemon wedges for serving

Peel the shrimp. Put the shells in a small saucepan with the tomato, water, clam juice, chile flakes, paprika, and salt. Bring to a boil, reduce to a simmer, cover, and cook for 10 minutes.

Meanwhile, heat a 10-inch skillet with the oil on medium-low heat. Add the onion and cook, stirring frequently, until softened, about 6 minutes. Add the garlic and cook until softened, 2 to 3 minutes.

Remove the shrimp shell broth from the heat and strain through a sieve into a 4-cup measure. You should have 2³/₄ cups liquid; if there is less, add water to compensate.

Increase the heat under the skillet to medium high. Stir in the rice, and cook, stirring frequently, until it becomes somewhat translucent, about 1 minute. Add the

strained broth, spread the rice into an even layer, and bring to a boil. Reduce the heat to medium and simmer vigorously for 5 minutes. Arrange the shrimp on top of the rice and simmer until the rice and liquid are at the same level, about another 5 minutes. Reduce the heat to medium low and simmer gently until the rice is just tender and the liquid is absorbed, about another 10 minutes. (It's all right if the rice starts to stick to the bottom of the pan; it can be brown, but don't let it burn.) Remove from the heat, cover, and let rest for 10 minutes. Sprinkle with the parsley, if using, and serve with the lemon wedges.

tip: Eat this rice dish straight from the pan; it looks pretty on the table, and the browned bits on the bottom taste great.





*Cajun Swordfish with
Quick, Creamy
Rémoulade Sauce*

tip: When the meal is spicy, think about pairing it with a sweeter wine, such as a Gewurztraminer, a Riesling, or even a beer.

Cajun Swordfish with Quick, Creamy Rémoulade Sauce

Serves two.

Serve the fish with some white rice tossed with beans and chopped cilantro. If you want to double the recipe, use two pans for the fish.

- ¼ cup mayonnaise**
- 1 tsp. whole-grain mustard**
- 1 tsp. prepared horseradish, squeezed dry with a paper towel**
- 1 tsp. capers, rinsed, drained, and chopped**
- ¾ tsp. hot paprika**
- ¾ tsp. dried thyme**
- ¾ tsp. dried oregano**
- ½ tsp. garlic powder**

Kosher salt and freshly ground black pepper

2 swordfish steaks, ½ inch thick (6 to 8 oz. each), trimmed of any skin or dark flesh

1 Tbs. vegetable oil

In a small bowl, combine the mayonnaise, mustard, horseradish, and capers; stir until well blended.

In another small bowl, combine the paprika, thyme, oregano, garlic powder, ½ tsp. salt, and ⅛ tsp. pepper. Brush the swordfish with 1 tsp. of the oil. Spread equal amounts of the paprika mixture on both sides of the swordfish and let sit for 10 minutes.

In a large cast-iron or heavy-duty skillet, heat the remaining 2 tsp. oil over medium-high heat until very hot. Add the swordfish and cook until well browned, 4 to 5 minutes. Flip the swordfish and continue to cook until the fish is cooked through (cut into it to check) and the second side is well browned, another 3 to 5 minutes. Serve with the rémoulade sauce.

Fusilli with Feta & Lemon-Caper Pesto

Serves two as a main course or four as a side dish or appetizer.

This tangy, lemony pasta sauce combines feta and a few pantry staples, and you can make it in the time it takes to cook the pasta. As a side dish, it's delicious with lamb chops.

FOR THE PASTA:

Salt
½ lb. dried fusilli pasta
1 bunch fresh spinach (10 oz.), stems cut off, leaves washed well but not dried
¼ lb. feta, crumbled (⅔ cup)

FOR THE PESTO:

1 small clove garlic; more or less to taste
2 to 3 anchovy fillets, rinsed and patted dry
1 Tbs. capers, soaked briefly and rinsed
1-inch strip lemon zest, minced
¼ oz. feta, crumbled (2 Tbs.)
¼ cup roughly chopped fresh flat-leaf parsley
2 or 3 fresh basil leaves (optional)
1 Tbs. fresh lemon juice
¼ cup extra-virgin olive oil
Salt and freshly ground black pepper to taste

Bring a pot of water to a boil and add salt and the pasta. Cook until al dente. Reserve about ½ cup of the cooking water before draining the pasta, and don't wash the pot.

As the pasta cooks, wilt the spinach and make the pesto in a mortar or blender as follows: Put the wet spinach in a large skillet over medium heat. Add a dash of salt, cover, and cook for 3 to 4 minutes. Remove the pan from the heat, keeping the lid on; the spinach will wilt and stay bright green.

If using a blender, put in the garlic, anchovies, capers, lemon zest, 2 Tbs. feta, parsley, basil, lemon juice, olive oil, salt, and pepper and blend until the pesto is creamy. If using a mortar and pestle, add the pesto ingredients one at a time, pounding with a pestle until well mashed and blended before adding the next ingredient. Thin the pesto with the reserved pasta water to get the consistency of runny cream; you probably won't have to use the entire ½ cup water.

Return the pasta to the pot in which it was cooked; add the spinach (drain any liquid left in the pan) and the pesto, stirring very well to coat the pasta. Stir in the ⅔ cup crumbled feta and serve.

tip: Buying already-crumbled feta can save a smidge of time. But this tangy cheese packs more flavor when bought in blocks, bricks, or wedges; it also gives you more options, allowing you to parse out slices or pieces sized to suit the dish.



Fusilli with Feta & Lemon-Caper Pesto

the recipes

Rice & Eggs with
Peas & Herbs

Singapore Noodles

Chocolate French
Toast Sandwiches

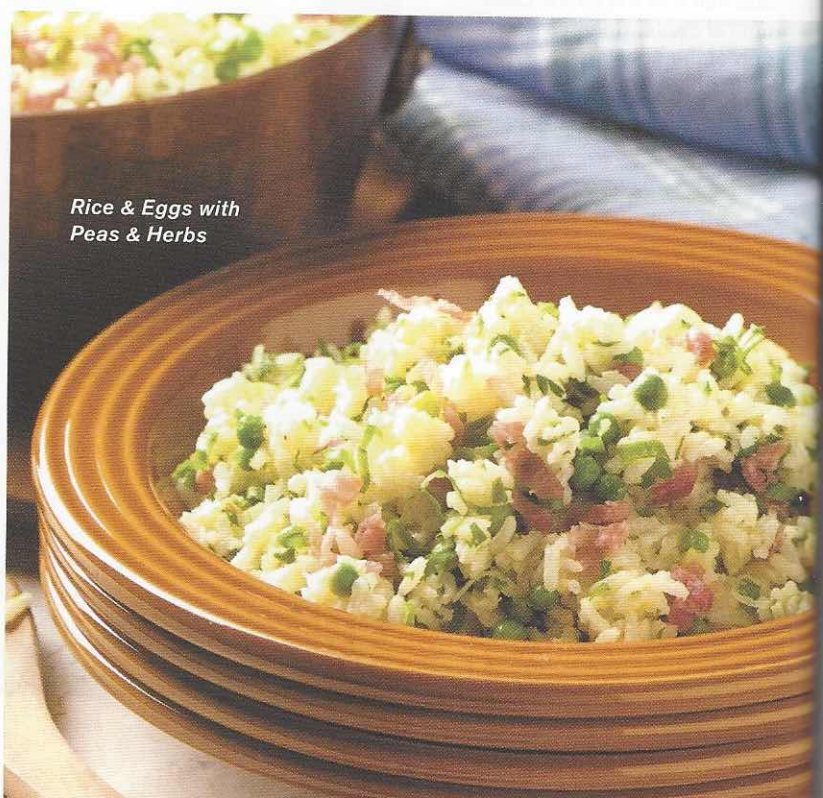
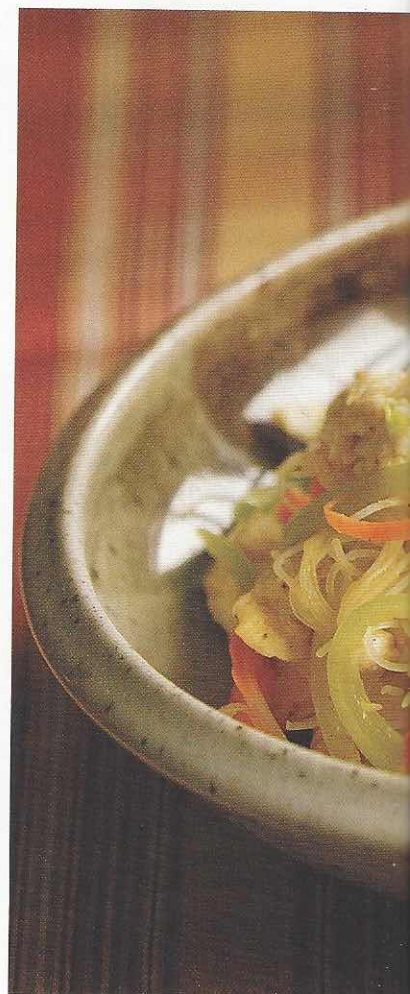
Oven Fries with
Lemon-Fennel Salt

Potato & Ham Hash

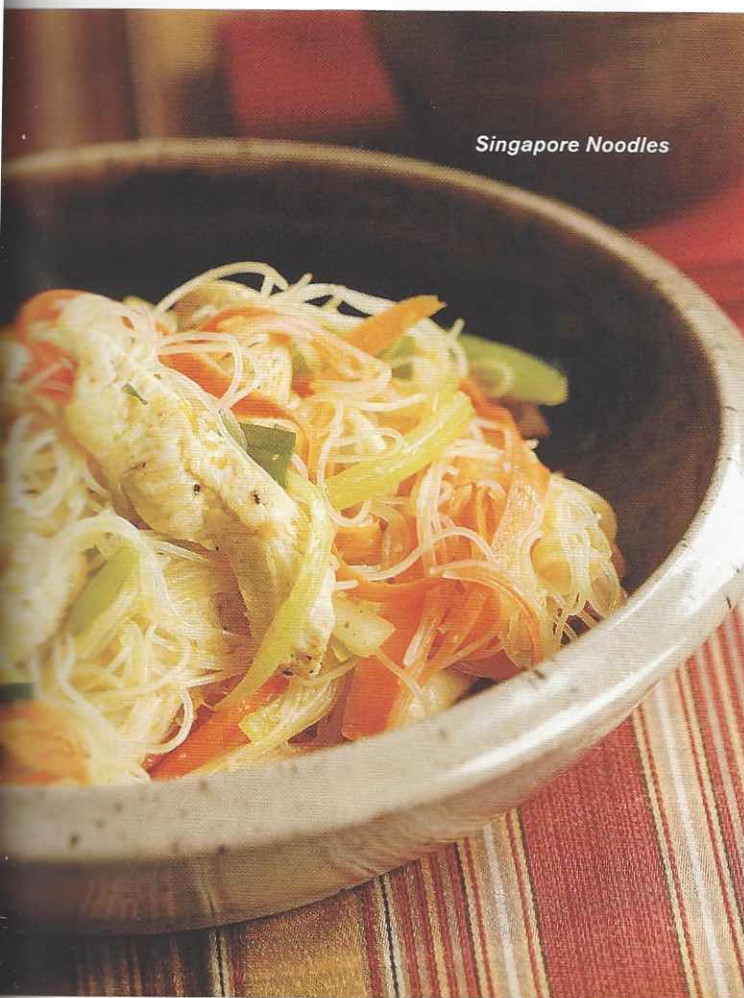
Pappardelle with
Poached Egg &
Caviar

Midnight Snacks

You've just come in from a big night out: a concert, an NBA game, a cocktail party. Bedtime looms, but there's a rumble in your stomach that says sleep won't come easy. Maybe you've got friends in town staying with you. Or you and your mate want to stay up a bit longer to rehash the thriller you just saw. On other occasions, a bowl of cereal might cut it, but not tonight. Keep the momentum going and treat yourself to one of these special snacks.



Rice & Eggs with
Peas & Herbs



Singapore Noodles

Singapore Noodles

Serves two.

This late-night bite is filled with flavors that excite as well as satisfy. Consider this one when you're still feeling jazzed and not quite ready to turn in.

- 3 oz. thin rice noodles (to yield about 2 cups when cooked)**
- 1 inner rib celery**
- 1 large carrot, peeled**
- 12 oz. boneless, skinless chicken breast halves (about 2 small)**
- Kosher salt and freshly ground black pepper**
- 1 tsp. hot (Madras) curry powder**
- 1 tsp. sugar**
- 5 Tbs. canola or peanut oil**
- 5 scallions, greens cut in 1-inch pieces, whites thinly sliced (keep separate)**
- 1 Tbs. minced or finely grated ginger**
- 1 Tbs. soy sauce**

Bring 2 qt. salted water to a boil. Remove from the heat, add the rice noodles, and let soak until they're just tender, 5 to 10 minutes (or follow the instructions on the package). Drain the noodles well and set on a plate lined with paper towels.

Cut the celery into 4-inch pieces and then slice lengthwise

into thin strips. Use a vegetable peeler to shave the carrot into thin strips. Holding your knife parallel to the cutting board, slice the chicken breasts in half (to create thin cutlets) and then cut crosswise into long, thin strips. Season the chicken with ½ tsp. salt and a few grinds of pepper.

Combine the curry powder, sugar, and ½ tsp. salt in a small bowl and set aside. Heat 2 Tbs. of the oil in a large skillet or wok over medium-high heat until shimmering. Add the chicken to the skillet and stir-fry until the chicken has lost all of its raw color, about 2 minutes. Transfer the chicken to a bowl or plate. Heat the remaining 3 Tbs. oil in the skillet and add the scallion whites and ginger; stir-fry for 30 seconds. Add the celery, carrot, scallion greens, and curry mix, and stir-fry for 30 seconds to soften slightly. Add the drained noodles and the chicken and toss until the noodles have turned an even pale yellow and are hot throughout, about 2 minutes (scrape the bottom of the pan if necessary). Toss with the soy sauce, taste for seasoning, and serve immediately.

Rice & Eggs with Peas & Herbs

Serves four.

In this dish, the egg disappears into the rice, leaving behind only a nice shimmer and a fuller flavor. This is a light and soothing dish; for heartier fare, add sautéed mushrooms and chopped ham.

- 3 cups water**
- Salt**
- 1½ cups rice**
- 1 cup fresh or frozen peas**
- 1 or 2 eggs**
- Freshly ground black pepper**
- 2 Tbs. butter, at room temperature**
- ½ cup freshly grated Parmesan cheese; more for garnish**
- 4 scallions (whites and some of the greens), thinly sliced**
- 3 Tbs. chopped fresh basil or chervil**
- Grated zest of 1 lemon**

In a medium saucepan, bring the water and a pinch of salt to a boil. Add the rice, reduce to a simmer, cover, and cook until tender, 15 to 20 minutes. Meanwhile, in a small saucepan, cook the peas in a little water until tender.

Crack the egg or eggs into a small bowl, season with salt and pepper, and beat until frothy. When the rice is done and all the water is gone (drain off any excess and return the rice to the pot, if necessary), rapidly stir in the beaten egg, butter, and cheese. Add the peas, scallions, basil or chervil, and lemon zest; stir to combine. Season with salt and pepper. Serve with additional grated cheese.

tip: Rice and noodle dishes lend themselves to endless variations; feel free to swap, say, shrimp for the chicken above, and asparagus for the peas at left.

Chocolate French
Toast Sandwiches



tip: Although neither of these dishes are technically fried, they both satisfy that late-night fried-food craving. You choose: savory or sweet.

Chocolate French Toast Sandwiches

Serves four

This snack also works well as an impromptu dessert or as a breakfast for a sweet-toothed kid (is there any other kind?).

4 slices white sandwich bread
(like Pepperidge Farm sandwich bread), fresh or slightly stale
1½ to 2 oz. good-quality semisweet chocolate
(preferably from a thin bar)
2 large eggs
2 Tbs. sugar
½ cup half-and-half
1 tsp. pure vanilla extract
¼ tsp. kosher salt
2 Tbs. unsalted butter
Confectioners' sugar

Cut each piece of bread into 4 triangles by slicing diagonally. Cut or break the chocolate into 8 pieces, roughly the same triangle shape as the bread pieces but slightly smaller by at least ¼ inch all the way around.

In a medium bowl, vigorously whisk together the eggs and sugar until well combined. Add the half-and-half, vanilla, and salt

and whisk until combined. Put the bread pieces in the bowl and press down gently to make sure they're all soaked.

Heat 1 Tbs. of the butter in a medium nonstick skillet over medium heat. When the butter is melted and sizzling, add half of the bread pieces in one layer, leaving a little space between each. Cook until nicely browned, about 2 minutes. Turn each piece over with a spatula and cook until the other side is nicely browned, 1½ to 2 minutes. Transfer the bread pieces to a plate lined with paper towels and take the skillet off the heat. Put a triangle of chocolate on half of the bread pieces, and top each with another piece of bread (save the best-looking pieces for the tops). Let them sit while you return the pan to the heat, melt the remaining 1 Tbs. butter, cook the remaining bread, and fill it with the remaining chocolate. When all the chocolate sandwiches are made, arrange two, overlapping slightly, on each of four plates. Sprinkle the confectioners' sugar generously over all and serve warm.

Oven Fries

Serves four.

Forget the diner. These oven fries cook up crisp and tender without wads of oil. They need a little prep, but there's a lot of hands-off time, meaning you can get into your jammies while they roast.

2 large russet potatoes (about 1¾ lb. total), peeled and cut lengthwise into ¼- to ½-inch-thick sticks

Kosher salt

2 Tbs. extra-virgin olive oil

Fleur de sel or other coarse salt, or Lemon-Fennel Salt (see recipe below)

Rinse the potatoes: Choose a pot large enough to hold the potatoes without crowding (4 to 5 quarts) and fill it with cold water. Drop the potato sticks into the water to rinse off the starch. You can immediately remove the potatoes from the water and proceed to the next step. Or if you want to prep the potato sticks in advance and roast them later in the day, you can leave them in the water. If you plan to wait more than 2 hours before

roasting the fries, however, put the pot in the refrigerator.

Parboil the potatoes: Drain the potatoes, rinse well, and return them to the pot with enough cold water to cover by 1½ inches. Add 1 tsp. kosher salt. Partially cover the pot, and bring the water to a boil over high heat. As soon as the water boils, reduce the heat to a calm boil and boil for 3 minutes. Gently drain the potatoes in a large colander and then spread them on paper towels to dry. (The potatoes can sit for up to an hour before you roast them.)

Roast the fries: When you're ready to roast the fries, put a baking sheet on the middle oven rack and heat the oven to 450°F. Put the potatoes in a large bowl, add the olive oil, and toss to coat the potatoes, being careful not to break the sticks. Remove the hot baking sheet from the oven and arrange the potatoes on the

sheet, leaving at least ½ inch between each. Roast, turning the fries over and rotating the baking sheet once after 15 minutes and then again every 6 to 8 minutes, until the fries are nicely browned and crisp, a total of about 30 minutes. Sprinkle with fleur de sel, coarse salt, or Lemon-Fennel salt, toss gently, and serve immediately.



Oven Fries

Lemon-Fennel Salt

Yields about 1 Tbs.

This tasty salt will keep in the refrigerator for up to 3 days. Try it over conventionally roasted potatoes, too.

½ tsp. fennel seeds

½ tsp. coriander seeds

¼ heaping tsp. white peppercorns

1 tsp. finely grated lemon zest

½ tsp. kosher salt

Toast the fennel, coriander, and peppercorns in a small, dry skillet over medium heat until fragrant, about 2 minutes. Pour into a mortar or spice grinder and grind to a fine powder. In a small dish, combine the lemon zest and salt with the spices.

Potato & Ham Hash

Serves two.

You just may end up eating this at the stove right out of the pan. If you want it more refined, you can plate it and even serve it with a couple of fried eggs.

1¼ lb. unpeeled Yukon Gold or other yellow potatoes, cut into small pieces (about ½-inch square)

1 Tbs. plus ½ tsp. coarse salt

2 Tbs. butter

2 Tbs. olive oil

1 medium onion, roughly cut into ½-inch dice

1 small green bell pepper, roughly cut into ½-inch dice

3 oz. thinly sliced country ham or other good-quality ham or domestic prosciutto, roughly chopped into ½-inch squares or slivers

2 cloves garlic, finely chopped

Freshly ground black pepper

1 to 2 Tbs. chopped fresh flat-leaf parsley

Put the potatoes into a large saucepan with enough water to cover by at least 1 inch. Add 1 Tbs. of the salt.

Bring to a boil, reduce to a rapid simmer, and cook until the potatoes are tender all the way through, 5 to 8 minutes. Drain well in a colander and let sit.

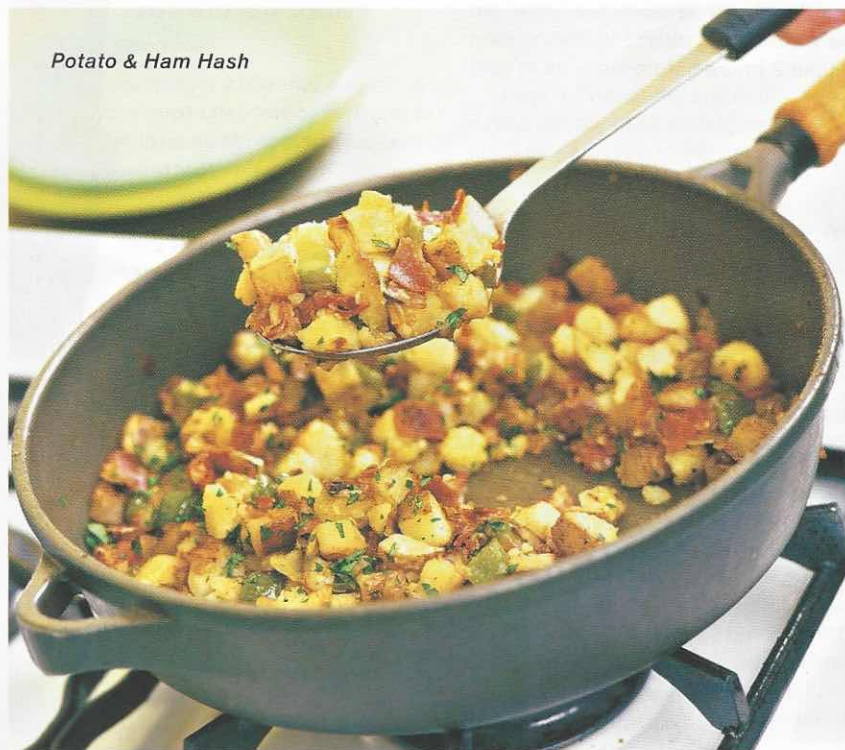
Meanwhile, in a large nonstick skillet over medium-high heat, heat 1 Tbs. of the butter and 1 Tbs. of the olive oil. When the butter is melted and the pan is hot, add the onion and green pepper and sauté, stirring frequently, until the vegetables are soft and the onions are well browned, about 8 minutes. Push the vegetables to one side and add the ham. Let the ham cook in the pan for a few minutes. When it begins to turn crisp, add the garlic and stir all the ingredients together. Continue cooking until the garlic is fragrant and begins to soften, 1 to 2 minutes. Transfer the mixture to a bowl.

Heat the remaining 1 Tbs. butter and 1 Tbs. olive oil in the pan over medium-high heat. Add the drained potatoes, distributing them in one layer if possible. Let the potatoes sit undisturbed to brown, about 5 minutes. Meanwhile, sprinkle the remaining ½ tsp. salt over the potatoes. Return the onion and pepper mixture to the pan and mix it into the potatoes. Cook the hash for another 3 to 5 minutes.

As it cooks, alternately fold the mixture over onto itself and mash it together with a metal spatula, letting it sit for periods of about 30 seconds in the pan to brown.

Mash the hash just enough so that it holds together but the potatoes are still in discernible pieces. Grind a generous amount of fresh black pepper (8 to 10 grinds) over and fold it in. Remove the pan from the heat, add the parsley, and serve.

tip: If you know you'll be wanting a substantial snack after an evening out, you can make elements of these dishes ahead: eggs poached, potatoes sliced, spices combined.





*Pappardelle with
Poached Egg & Caviar*

Pappardelle with Poached Egg & Caviar

Serves six.

Here's an elegant way to top off the night when you've rented a house with friends. If you know you'll be hankering for this, you can poach the eggs earlier in the day and keep them in cold water. Just before serving, immerse them in simmering water for about 90 seconds to warm them through without cooking them any further—you want to keep the yolks runny to blend with the butter and cheese to create the deli-

cious sauce. If caviar is not your thing, this is also scrumptious made exactly the same way but garnished with chopped fresh herbs.

- 6 large eggs**
- 1 Tbs. kosher salt**
- 10 oz. good-quality dried pappardelle (wide, thin pasta)**
- 4 Tbs. unsalted butter, softened**
- 1/3 cup freshly grated Parmigiano Reggiano**
- 6 tsp. beluga, osetra, or sevruga caviar (don't substitute lumpfish eggs for real caviar)**

Bring a large pot of water to a boil for the pasta. Meanwhile, fill a wide, shallow pan with water and bring to a gentle simmer. Crack each egg into a saucer or shallow ramekin and gently slide it into the simmering water. Poach the eggs until the whites are firm but the yolks are still runny, 2 to 3 minutes. Remove each egg with a slotted spoon, drain any water, and set on a warm plate (or in cold water if making ahead).

When the pasta water is boiling, add the salt and pasta. Stir frequently to keep the pasta

from sticking. When the pasta is al dente (tender but with some resistance left), drain it in a colander, reserving about 2/3 cup of the cooking water. Return the pasta to the empty pot and toss with 2 Tbs. of the cooking water, the butter, and the grated cheese. If it seems too dry, add a few more spoonfuls of water and toss again.

Divide the pasta among six warm serving bowls, top each with a warm poached egg and 1 tsp. caviar, and serve right away.



Oven-Roasted
Memphis Ribs



Saturday

If you're going to have people over, Saturday is usually the day. When it's your turn to play host, look to these menus, with their fabulous flavors, make-ahead tips, and detailed game plans. The casual menu starring oven-roasted ribs is perfect for the kind of friends with whom you have no problem eating messy. Choose the other dinner menu (shrimp, beef tenderloin, chocolate soufflé) when you want to pull out all the stops for a special celebration. Not up for dinner? Invite them for lunch; you'll be hoping for leftovers after serving this one featuring a classic onion tart. Finally, we answer the age-old question, "Is there anything I can bring?" with some crowd-pleasing appetizer recipes.

the menus

A Lovely Lunch

A Down-Home
Dinner Party

An Elegant Dinner
Party for Six

recipe collections

What's for Breakfast?

Afternoon
Pick-Me-Ups

When You Need
to Bring the
Hors d'Oeuvre

the
recipesChocolate Chip
WafflesAsparagus & Ham
OmeletButtermilk
PancakesBlueberry Muffins
with Cinnamon
CrumbleWhat's for
Breakfast?

For many people, breakfast is their favorite meal. Not so much during the week, when it can mean eating a bagel on the train with some bad coffee balanced on your lap. But definitely on Saturdays, when there's a little more time and a little more indulgence allowed. Although all of these recipes require a bit more work than, say, scrambled eggs on toast, they're more than worth the extra effort. They're also practically foolproof, so even when that first cup of coffee has not quite defogged your brain, you'll still get crisp waffles, a perfectly rolled omelet, fluffy pancakes, and incredibly tender blueberry muffins.

Chocolate Chip
Waffles

Chocolate Chip Waffles

Yields four or five 8-inch waffles.

Whipping the egg white separately adds an extra step, but it creates waffles with an incredibly light texture. If chocolate is not your thing, just leave it out to make plain waffles.

¾ cup bleached all-purpose flour
¼ cup cornstarch
½ tsp. salt

½ tsp. baking powder
¼ tsp. baking soda
¾ cup buttermilk
¼ cup milk
6 Tbs. vegetable oil
1 large egg, separated
1 Tbs. sugar
½ tsp. vanilla extract
½ cup coarsely chopped chocolate chips (or ½ cup mini chocolate chips)

Heat the oven to 200°F and heat the waffle iron. Mix the flour, cornstarch, salt, baking powder, and baking soda in a medium bowl. Measure the buttermilk, milk, and vegetable oil in a Pyrex measuring cup; mix in the egg yolk and set aside.

In another bowl, beat the egg white almost to soft peaks. Sprinkle in the sugar and continue to beat until the peaks are firm and glossy. Beat in the vanilla.

Pour the buttermilk mixture into the dry ingredients and whisk until just mixed. Drop the whipped egg white onto the batter in dollops and fold in with a spatula until just incorporated. Fold in the chocolate chips.

Pour the batter onto the hot waffle iron (usually about ⅔ cup) and cook until the waffle is crisp and nutty brown (follow the manufacturer's instructions for timing at first and then adjust to your liking). Set the waffle directly on the oven rack to keep it warm and crisp. Repeat with the remaining batter, holding the waffles in the oven (don't stack them). When all the waffles are cooked, serve immediately.

Waffle tips:

- Don't open the waffle iron prematurely; if your iron doesn't have a beeper or light, check the manufacturer's instructions for minimum cooking times. Also, watch the steam; it will decrease as the waffle cooks.
- The first waffle is usually a throwaway; adjust the amount of batter and the color-control settings until you get the results you like.
- Chocolate chip waffles, especially fun-shaped ones, also make a great dessert. Serve them with ice cream.



Asparagus & Ham Omelet

Yields 1 omelet; serves one.

This recipe is easily doubled, tripled, or even quadrupled. If multiplying, whisk all of the egg ingredients together and ladle out ½ cup of beaten eggs per omelet. If you're new to making omelets, look to the photos on the opposite page for tips on stirring and flipping.

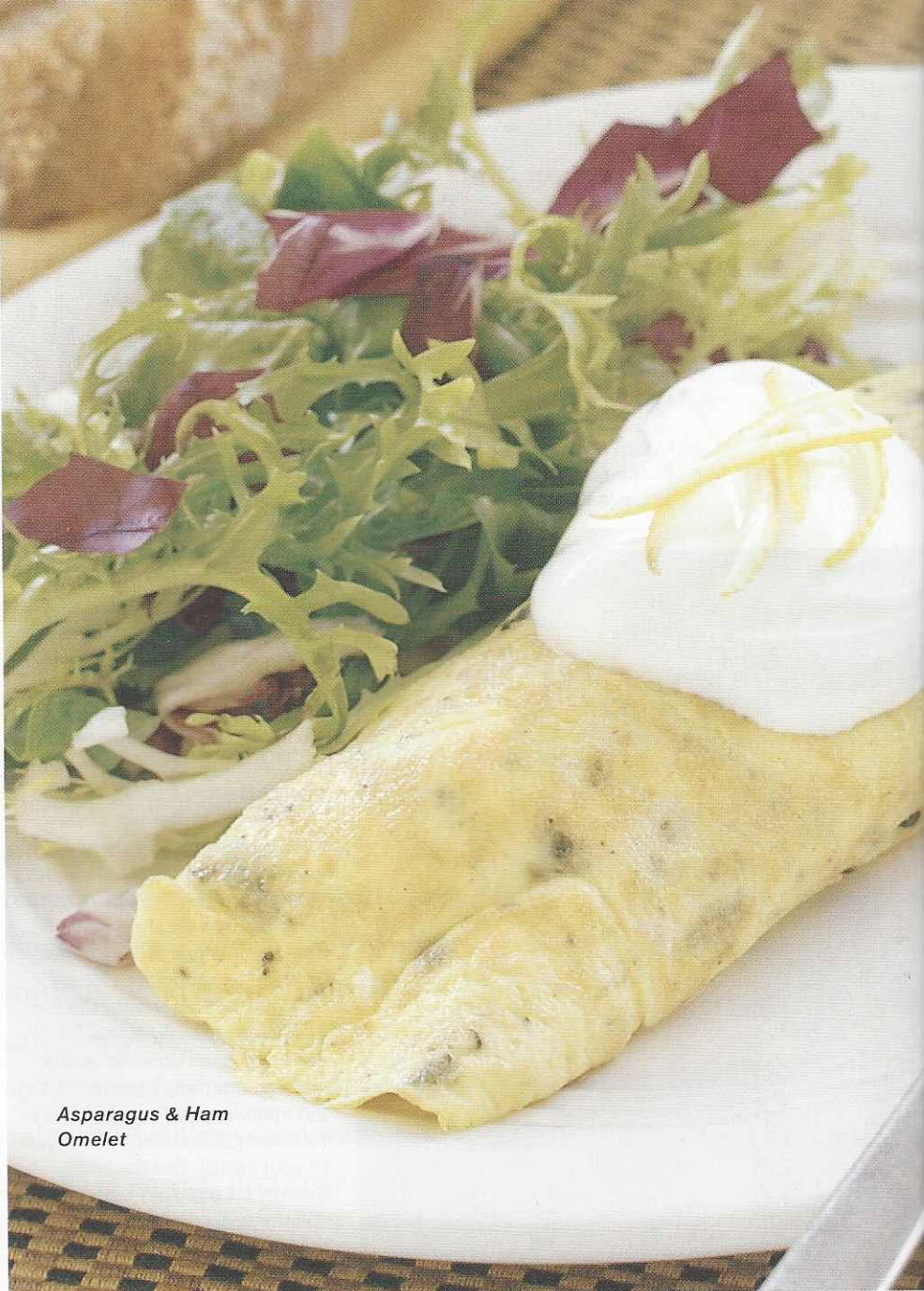
- 2 large or extra-large eggs**
- 1 Tbs. plus 1 tsp. thinly sliced mint leaves**
- 1 Tbs. water**
- Kosher salt and freshly ground black pepper**
- 1 Tbs. sour cream or crème fraîche**
- A few pinches finely grated lemon zest**
- A few drops fresh lemon juice**
- 1 to 1½ Tbs. unsalted butter**
- 1 Tbs. chopped shallot**
- 3 medium spears asparagus, trimmed and cut into 1-inch pieces on the diagonal**
- 1 thin slice prosciutto or ham, cut into 1x½-inch strips**
- 1 tsp. olive oil**
- 2 Tbs. grated Asiago cheese**

In a medium bowl, combine the eggs, 1 Tbs. mint, the water, two pinches of salt, and 4 grinds of pepper. Whisk until the yolks and whites are well combined but not foamy.

In a small bowl, mix the sour cream with the lemon zest and juice; set aside.

In a small sauté pan, heat 1 Tbs. of the butter over medium heat. Add the shallot and a pinch of salt; sauté about 1 minute. Reduce the heat to low, add the asparagus, and sauté until tender and a bit browned, about 4 minutes. Take the pan off the heat and stir in the prosciutto; set aside.

Heat the olive oil in an 8-inch, heavy-duty nonstick skillet over medium-high heat. Add a tsp. or so of the butter and swirl it to coat the pan. Pour the eggs into the pan and, with a flexible spatula, scramble the eggs gently until small curds start to form, 30 to 50 seconds. Spread the eggs over the bottom of the pan,



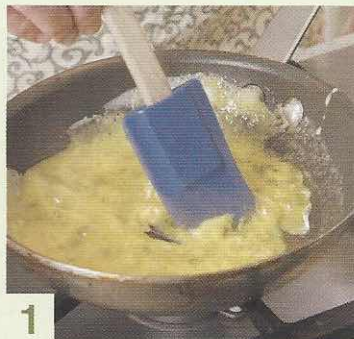
Asparagus & Ham Omelet

swiping the sides as needed. Leave the eggs alone for about 30 seconds to let the omelet begin to firm. Sprinkle the cheese evenly over the eggs and then top the eggs with the asparagus mixture, pressing it gently into the curds. Use the spatula to lift one-third of the omelet and fold it over the center. Tilt the pan toward the plate and slide the omelet so that one-third of it hangs over the pan's edge. Using the spatula to support the omelet, invert the pan so that the omelet flips neatly over itself as it slides out of the pan.

Garnish with the sour cream and the remaining mint.

tip: You can make an omelet's filling (this one or your own favorite) ahead of time. If you refrigerate the filling, let it come to room temperature (or reheat it) before adding it to the eggs.

Start with a soft scramble & end with a flip



Use a heatproof spatula to create soft curds using small, circular scribbling motions. This will take 30 to 50 seconds.



As the mixture begins to firm, spread it out in the pan. Stop working the curds for about 30 seconds to let the omelet begin to firm.



Spread the filling over the omelet, leaving a scant margin around the omelet's edge. Press gently to incorporate the filling into the omelet.



With the spatula, fold one-third of the omelet over the center like a business letter.



Lift the pan up and tilt it so that one-third of the omelet hangs over the pan's edge and touches the plate. Using the spatula to help support the omelet, turn the pan completely over so that the omelet flips over itself as it slides onto the plate.

Buttermilk Pancakes

Yields twelve to fourteen 4-inch pancakes; serves two to three.

These are so simple to make, they will become a weekend breakfast staple. This recipe can easily be doubled or tripled.

1 cup unbleached all-purpose flour

½ tsp. baking soda

¼ tsp. salt

1 large egg

1 Tbs. canola or safflower oil; more for the griddle

1 cup buttermilk

Pure maple syrup or fruit jam

In a medium bowl, whisk the flour, baking soda, and salt until well blended. Add the egg, oil, and buttermilk and whisk only until no dry flour is visible; the batter should be lumpy. Heat a griddle over medium heat until a sprinkle of water sizzles gently across the surface. Lightly oil the surface and drop the batter by generous tablespoons about 2 inches apart onto the griddle. Cook each pancake until the bottom is golden brown, tiny bubbles appear around the edges, and the edges look dry. Flip and cook until the center of each pancake rises and is firm when poked, and the bottom is golden. Serve immediately on warmed plates with syrup or jam.



*Buttermilk
Pancakes*

tip: If you want a head start on making pancakes, muffins, or waffles, measure and combine all of the dry ingredients the night before.

Blueberry Muffins with Cinnamon Crumble

Yields 12 regular-size or 6 large muffins.

These are especially wonderful still warm from the oven. If you're making these in the morning, leave the butter out overnight so it's ready to use.

FOR THE CINNAMON CRUMBLE:

1/2 cup all-purpose flour
1/2 cup packed brown sugar
Scant 1/2 tsp. ground cinnamon
1/4 cup cold unsalted butter, cut into small pieces

FOR THE MUFFINS:

Butter and flour for the muffin tins, or paper muffin liners
1 1/2 cups all-purpose flour
1/2 cup cake flour
1 tsp. baking soda
1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. ground cinnamon
1/2 tsp. grated or ground nutmeg
1/2 cup unsalted butter, at room temperature
1 cup sugar
2 large eggs

1 1/2 tsp. pure vanilla extract
1 cup buttermilk
1 cup fresh blueberries, picked over, or unfrozen frozen blueberries

Set an oven rack in the middle of the oven. Heat the oven to 350°F.

Make the crumble: In a medium bowl, combine the flour, brown sugar, and cinnamon. Add the butter and work it in with your fingertips until you have a uniform, moist crumble. Cover with plastic wrap.

Make the muffins: Butter and flour 12 regular (1/2-cup) or 6 large (1-cup) muffin tins or line them with paper liners. In a small bowl, sift together both flours, the baking soda, baking powder, salt, cinnamon, and nutmeg. Using a hand mixer or stand mixer fitted with the paddle, cream the butter and sugar in a large bowl until light and fluffy, about 3 minutes. Add the eggs, one at a time, beating well after each.

Scrape the sides of the bowl and beat in the vanilla. On low speed, add the flour mixture in three additions, alternating with the buttermilk in two additions, beginning and ending with the flour. Gently fold in the berries by hand. Spoon the batter into the muffin cups to almost full.

Scatter a generous amount of the crumble over the batter in each muffin cup (there may be some left over).

Bake until the tops are golden and spring back when touched lightly and a wooden skewer inserted in the center comes out clean, 20 to 25 minutes for regular muffins, 30 to 35 minutes for large. Cool in the pan for 5 minutes and then turn out onto a rack. Serve warm (slathered with butter if you like) or at room temperature. Once cooled, the muffins can be tightly wrapped and frozen. For the best flavor, warm defrosted muffins before eating.

tip: These blueberry muffins are more cakey than muffiny. Cake flour makes them extra tender, but if you don't have it, you can use all-purpose flour.



Blueberry Muffins with Cinnamon Crumble

saturday

A lovely Lunch

The title says it all. No matter whom you host, be it your son, his girlfriend and (for the first time) her parents, or the local theater's fundraising committee, your guests will inevitably turn to you and say, "Thank you for such a lovely lunch." That's because, even if the conversation is strained or financial goals have not been met, your guests will have enjoyed the comforting, sweet, rich flavor of a classic French quiche followed by a toasty, buttery almond cake. And what isn't lovely about that?

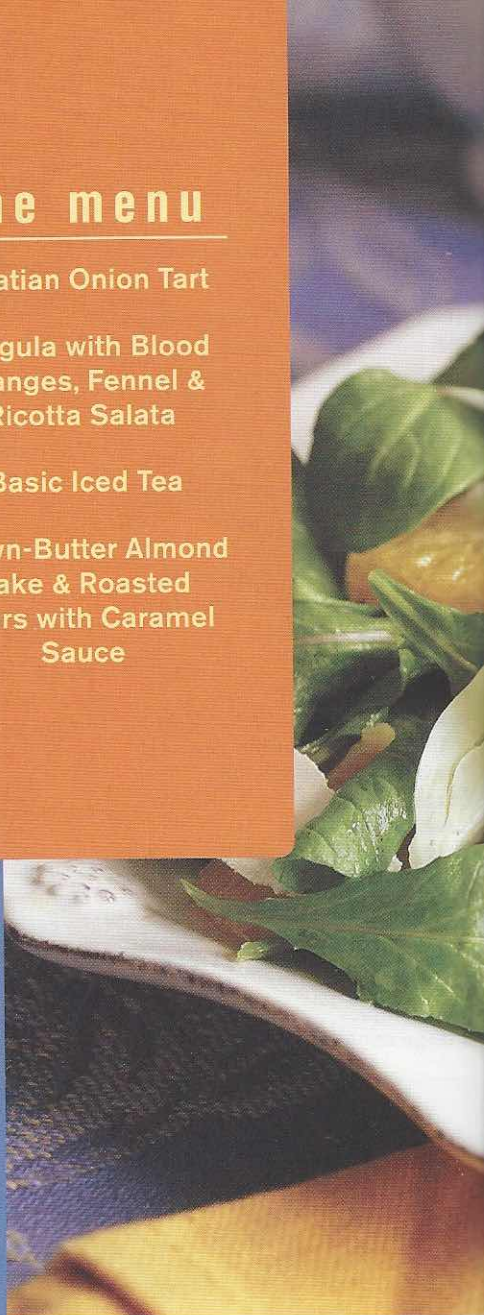
the menu

Alsatian Onion Tart

Arugula with Blood Oranges, Fennel & Ricotta Salata

Basic Iced Tea

Brown-Butter Almond Cake & Roasted Pears with Caramel Sauce



Alsatian Onion Tart

Serves six.

This classic French regional tart, composed of good Gruyère and "melted" onions bound with a savory custard, is a sure crowd pleaser. For an interesting variation, brush the prebaked tart shell with a thin layer of Dijon mustard, or add ½ tsp. finely chopped tarragon leaves to the custard.

2 Tbs. vegetable oil
2 Tbs. unsalted butter
4 medium onions, cut in half and very thinly sliced
A sprinkling of sugar
Salt and freshly ground black pepper
3 large eggs



Alsatian Onion Tart

Timetable

Up to four weeks ahead

Make the cake; wrap it well and freeze it.

Shape the tart crust and freeze it unfilled and unbaked.

Up to one day ahead

Make the vinaigrette for the salad; bring to room temperature before using.

Sauté the onions for the tart and refrigerate them until ready to use.

First thing in the morning

Make the iced tea and chill.

Combine the tart filling ingredients and refrigerate until ready to use.

Prepare the salad ingredients, except for the fennel.

Two hours before the guests arrive

Defrost the cake as directed.

Partially bake the tart shell.

Roast the pears and make the sauce for dessert.

One hour before the guests arrive

Fill and bake the onion tart.

Slice the pears for dessert.

Bring the vinaigrette to room temperature if necessary.

While the guests are there

Pour the iced tea.

Slice the fennel for the salad and toss the salad. Serve the salad and a slice of tart together on one plate.

Reheat the caramel sauce to serve with the cake.

1¼ cups heavy cream
A tiny pinch nutmeg (preferably freshly grated)
½ cup (about 1¼ oz.) finely grated Gruyère cheese
1 recipe partially baked 10½- or 11-inch tart shell (see recipe for Basic Tart Dough on p. 48)

Heat the oil and butter in a cast-iron or other heavy-based 10- to 12-inch skillet. Add the onions and sugar, season with salt and pepper, and sauté over medium-high heat, stirring frequently, until lightly browned. Lower the heat and continue to cook the onions until very soft and evenly browned, stirring frequently, another 30 to 40 minutes; you may need to add a little more oil.

When the onions are done, transfer them to a strainer and drain.

Heat the oven to 375°F. If using a tart pan with a removable bottom, put it on a baking sheet. In a bowl, whisk together the eggs and cream. Season with ¾ tsp. salt, a scant ½ tsp. pepper, and the nutmeg. Add the drained onions and half of the cheese and blend thoroughly. Fill the prepared tart shell with the onions and custard. Top with the remaining cheese and bake until the tip of a knife comes out clean and the top of the tart is puffed and brown, 40 to 45 minutes. Let cool for at least 15 to 20 minutes before serving.

Basic Tart Dough

Yields one 10½- or 11-inch tart shell.

For the best results, keep your butter, flour, and water very cold; leave them in the refrigerator until the last minute. And be sure to let the dough rest for the full hour; this allows the gluten to relax and makes for a flakier crust. A French rolling pin, the kind without the ball bearings, will give you more control as you roll out the dough.

1½ cups unbleached all-purpose flour
¼ tsp. plus a pinch of salt
9 Tbs. unsalted butter, cut into small pieces and chilled
4 Tbs. ice water

Make the dough: In a food processor, combine the flour, salt, and butter. Using short pulses, process until the mixture resembles oatmeal. Add the ice water and pulse quickly until the mixture begins to clump together around the blades. Transfer the mixture to a lightly floured surface and gather it into a ball with your hands. Gently flatten the ball into a smooth disk about 1½ inches thick and wrap it in plastic or foil. Refrigerate until firm enough to roll, at least 1 hour.

Roll and shape the shell: Roll the dough on a lightly floured surface into a circle about ⅞ inch thick. Roll the dough over your rolling pin and lift it over a 10½- or 11-inch tart pan with fluted edges. Unroll it loosely over the tart pan and gently press the dough into the pan without stretching it. Fold a bit of the excess dough inward to form a lip. Roll the rolling pin back and forth over the pan. Remove the severed dough from the outside of the pan. Unfold the lip of dough and press it down into the sides of the pan to form a double thickness. Prick the bottom of the shell all over with a fork, cover with aluminum foil, and freeze for at least 30 minutes and as long as overnight. At this point, the shell can also be wrapped and kept frozen for up to 2 weeks.

Partially bake the shell: Arrange a rack in the center of the oven and heat the oven to 425°F. Remove the foil, line the frozen shell with parchment or fresh foil, fill it with dried beans or pie weights, and put it on a baking sheet. Bake until the sides are set, about 12 minutes. Remove the parchment and weights and continue to bake until the dough is just beginning to brown lightly, another 6 to 8 minutes. Cool on a wire rack until needed.



Arugula with Blood Oranges, Fennel & Ricotta Salata

Serves six.

The sweetness of blood oranges will vary, so if you find that they're making your vinaigrette too sweet, compensate by adjusting the amount of sherry vinegar to taste. If you can't find blood oranges, substitute a mix of pink grapefruit and orange sections.

2 tsp. minced shallots
6 small blood oranges
2½ Tbs. sherry vinegar
¼ tsp. sea salt or kosher salt; more to taste
Freshly ground black pepper
2 Tbs. extra-virgin olive oil
½ lb. baby arugula (6 to 7 cups)
1 medium fennel bulb (about ¾ lb.)
¼ lb. ricotta salata, shaved with a vegetable peeler to yield about 1 cup

Put the shallots in a small bowl. Squeeze one of the blood oranges to get 2 Tbs. of juice. Add the juice and the vinegar to the shallots. Season the mixture with the salt and a few grinds of black pepper. Let sit for 10 minutes and then whisk in the olive oil. Reserve the vinaigrette at room temperature until ready to use (for up to 2 hours) or make up to 1 day in advance and store, tightly covered, in the refrigerator. Bring to room temperature and whisk again before using.

Trim any long stems from the arugula, wash the leaves well, and spin them dry. Put the arugula in a large bowl, cover with a slightly damp towel, and refrigerate until ready to toss.

With a serrated knife, remove the peel and pith from the blood oranges. Cut the oranges in half lengthwise and slice into ¼-inch-thick half-moons. Reserve in a small bowl at room temperature



tip: For a well-seasoned salad, dissolve the measured amount of salt in the vinaigrette and add any “to taste” salt toward the end of tossing. The acids from the fruit will accentuate the salt that’s already in, so you may not need to add any additional salt at all.

*Arugula with Blood Oranges,
Fennel & Ricotta Salata*

(or refrigerate, tightly wrapped, if working ahead).

Trim the stalks from the fennel bulb. Cut the bulb in half lengthwise through the core. Cut out the core in a wedge. Shave the fennel lengthwise with a vegetable peeler or on a mandoline. You will have ribbons, not crescents. (If you have crescents, you’re slicing crosswise instead of lengthwise.) To avoid discoloration, cut the fennel as close to serving time as possible. Don’t soak the fennel in water, or you’ll dilute the intensity of its flavor.

Add the fennel to the arugula and toss. Whisk the vinaigrette to recombine. Add the vinaigrette to the arugula and fennel and toss again. Season with salt and pepper. Add the blood oranges and toss gently. Divide among salad plates and distribute the ricotta salata over each salad.

Basic Iced Tea

Yields about 2 quarts.

If you like your iced tea Southern-style and quite sweet, add 1½ cups sugar.

2¼ cups water

6 regular-size tea bags (about ½ oz. total); orange pekoe is nice

6 cups cold water, preferably spring water

Sugar for garnish

Lemon wedges for garnish

Mint sprigs for garnish

In a small saucepan, bring the 2¼ cups water to a gentle boil. Add the tea bags, remove the saucepan from the heat, and cover. Steep for 15 minutes.

Remove the tea bags without squeezing them (which would add bitterness) and pour the steeped tea into a 2½-quart heatproof container (like a large Pyrex liquid measure). Add the 6 cups cold water and mix. Let cool at room temperature and then refrigerate until cold. Serve over ice, garnished with sugar, lemon wedges, and mint sprigs.

Basic Iced Tea



tip: The deep flavors in this cake come from toasting both the nuts and the butter. For best results, let the milk solids in the butter get good and brown before transferring the butter to a heatproof bowl to stop the cooking.

Brown-Butter Almond Cake

Serves twelve to fourteen.

This moist cake has enough flavor to stand on its own, but becomes even more special when combined with roasted pears and a creamy caramel sauce. You can make the cake ahead and freeze it in a double layer of plastic wrap for up to 4 weeks. To defrost the cake, unwrap it, set it on a rack, cover it loosely with a towel, and let it sit at room temperature for about 2 hours.

1 cup whole almonds
10 Tbs. unsalted butter; more for the pan
1½ cups sugar
1 cup cake flour
2 tsp. baking powder
Pinch salt
2 Tbs. dark rum
1 tsp. pure vanilla extract
¼ cup sour cream
9 large egg whites, ideally at room temperature
¼ cup sliced almonds
Confectioners' sugar for dusting (optional)

Heat the oven to 350°F. Butter a 10-inch springform pan and line the bottom with a round of parchment or waxed paper.

Spread the whole almonds on a baking sheet and heat them in the oven, shaking the pan every couple of minutes, until lightly toasted and aromatic, 5 to 9 minutes.

In a small saucepan over medium heat, melt the butter and then continue to cook it for 5 to 7 minutes. Watch it carefully and when you see brown flecks in the bottom of the pan, immediately pour the butter into a medium bowl, scraping the pan with a spatula to get all the flecks. Set aside to let cool slightly.

In a food processor, pulse the whole almonds and ¾ cup of the sugar until finely ground. Pour the mixture into a medium bowl and stir in the cake flour, baking powder, and salt. Set aside.

Stir the rum, vanilla extract, and sour cream into the browned butter.

Using a stand mixer or a hand mixer, beat the egg whites in a large, clean, dry bowl, beginning on low speed until they start to foam. Increase the speed to medium high and beat until the whites barely hold peaks. Beat in the remaining ¾ cup sugar in a very slow, steady stream; continue beating the whites until they hold soft peaks.

Scoop a large dollop of the egg whites into the butter mixture and stir it in. Gently fold half of the almond mixture into the remaining egg whites and then half of the butter mixture into the egg whites. Repeat, ending with the butter mixture.

Pour the batter into the prepared pan. Smooth the top with a spatula and give the pan a quick spin to even out the batter. Sprinkle with the sliced almonds. Bake in the middle rack of the oven until well risen and golden, 45 to 50 minutes. The center of the cake should spring back when pressed lightly.

Let the cake cool in the pan on a rack until warm to the touch, about 30 minutes. Run a knife around the inside edge of the pan and carefully flip the cake onto the rack to release it from the pan. Peel off the parchment or waxed paper. Gently flip the cake again onto a serving plate. Serve warm or at room temperature, dusted lightly with confectioners' sugar, if using, or with the Roasted Pears with Caramel Sauce (see recipe at right).



Brown-Butter Almond Cake



Roasted Pears with Caramel Sauce

Serves twelve to fourteen.

These delicious pears are a great accompaniment for the cake or make a simple dessert on their own with vanilla ice cream.

3 medium-size ripe Anjou or Bartlett pears

3 Tbs. sugar

2 Tbs. unsalted butter, cut into 6 pieces

$\frac{3}{4}$ cup heavy cream

Heat the oven to 375°F. Peel and halve the pears lengthwise. Using a melon baller or a paring knife, cut out the stems and seeds.

Set the pears in a 10-inch ovenproof skillet. Sprinkle with the sugar and dot with the butter. Roast the pears, turning them every 10 minutes, until they're soft and the sugar and fruit juices have caramelized in the pan, 35 to 55 minutes. Transfer the pears to a cutting board and let cool slightly before slicing thinly.

Meanwhile, set the skillet on the stove over medium-high heat. Add the cream and bring it to a simmer. Stir with a wooden spoon until the caramel in the pan dissolves into the cream to make a smooth sauce. Simmer to thicken slightly, 3 to 5 minutes. To serve, pool some of the caramel sauce alongside a slice of the Brown-Butter Almond Cake. Spread a few pear slices in a fan shape over the sauce.

the recipes

Coffee-Cocoa
Snack Cake

Lemon-Cornmeal
Shortbread Bars

Peppermint
Brownies

Classic Cream
Scones

Afternoon Pick-Me-Ups

After all the running around that comprises the usual Saturday, an afternoon snack that's both satisfying and sweet helps refuel body and soul. Having any one of these treats on hand (and many of them freeze well) also means a warmer welcome when friends stop by. And all go really well with a nice cup of coffee or tea.

Coffee-Cocoa Snack Cake

*Yields one 9-inch-square cake;
serves sixteen.*

The coffee in this recipe intensifies the chocolate flavor of this super-moist cake. Mixing in the flour by hand helps to keep the cake's crumb tender.

10 Tbs. very soft unsalted butter; more for the pan
1 $\frac{2}{3}$ cups sugar
2 large eggs, at room temperature
1 tsp. pure vanilla extract
 $\frac{1}{2}$ tsp. salt
1 $\frac{1}{2}$ cups plus 2 Tbs. unbleached all-purpose flour; more for the pan
 $\frac{1}{2}$ cup plus $\frac{1}{3}$ cup unsweetened natural cocoa powder (not Dutch-processed)
1 tsp. baking soda
1 tsp. baking powder
1 $\frac{1}{2}$ cups good-quality brewed coffee, cooled to warm

Position a rack in the center of the oven and heat the oven to 350°F. Generously butter a 9-inch-square baking pan. Line the bottom of the pan with a square of parchment, butter the parchment, and then flour the bottom and sides of the pan. Tap out any excess flour.

Cream the butter and sugar until smooth, using a wooden spoon or the paddle attachment of a stand mixer. Add the eggs one at a time, mixing until just incorporated (use a whisk if doing this by hand).

By hand, whisk in the vanilla and salt. Sift the flour, cocoa, baking soda, and baking powder directly onto the batter. Pour in the coffee. Gently whisk the

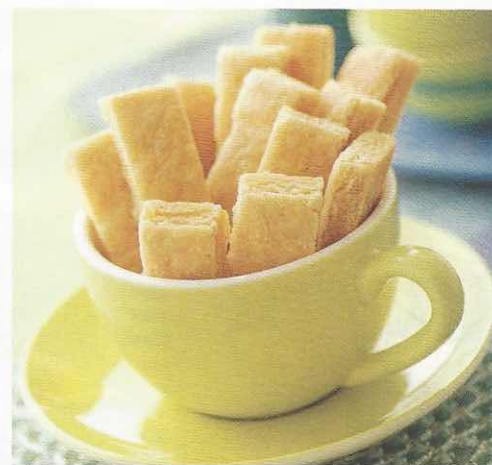


Coffee-Cocoa
Snack Cake

ingredients by hand until the mixture is smooth and mostly free of lumps.

Pour the batter into the prepared pan, spreading it evenly with a rubber spatula. Bake until a skewer inserted in the center comes out with only moist crumbs clinging to it, 40 to 43 minutes. Set the pan on a rack to cool for 20 minutes. Carefully run a knife around the edges of the pan, invert the cake onto the rack, and remove the pan. Invert again onto another rack and let cool right side up until just warm. Serve immediately or wrap in plastic and store at room temperature for up to 5 days.

tip: This simple cake can be dressed up for dessert with a dusting of confectioners' sugar or a dollop of whipped cream.



Lemon-Cornmeal Shortbread Bars

Yields about forty 2½x1-inch bars.

These buttery bars are slightly chewier than traditional shortbread. The cornmeal adds a little crunch while the lemon adds a bright flavor.

2 cups unbleached all-purpose flour
1 cup finely ground yellow cornmeal
½ tsp. salt
1½ cups unsalted butter, softened at room temperature; more for the pan
1¾ cups confectioners' sugar
1 Tbs. finely grated lemon zest
1 tsp. pure vanilla extract

Position a rack in the middle of the oven and heat the oven to 325°F. Lightly grease the sides and bottom of a 9x13-inch baking pan. Line the bottom of the pan with parchment.

In a medium bowl, whisk the flour, cornmeal, and salt to blend. In a large bowl, combine the butter, confectioners' sugar, lemon zest, and vanilla; with a hand-held electric mixer or a stand mixer fitted with the paddle attachment, beat on medium-high speed until light and creamy, 3 to 4 minutes. Scrape the bowl. Add the flour mixture and mix on low speed until the dough begins to form moist clumps. Dump the dough into the prepared pan.

Using a rubber spatula or lightly floured fingertips, spread the dough into the pan in a smooth, even layer. Dip the tip of a knife or a small metal spatula in flour (to prevent sticking) and score the dough all the way through into bars that measure about 2½x1 inches. (You can freeze the scored and uncooked dough for up to a month; thaw before baking.)

Bake until the tops look dry and golden brown, 35 to 40 minutes. Transfer the pan to a rack. Immediately cut the shortbread into bars, with a metal bench scraper or a knife, using the scored lines as a guide (they will have faded a bit during baking). It's important to do this right after the shortbread comes out of the oven; if you wait until it has cooled, it will crumble when you try to cut it. Let the bars cool completely in the pan before removing them with a small, flexible offset spatula.



Peppermint Brownies

tip: To create the marbled look, drizzle the white chocolate back and forth over the chocolate glaze. Then drag a skewer through both in alternating directions.

Peppermint Brownies

Yields about 30 brownies.

These brownies only get better after a couple of days, as their texture gets fudgier and their flavor richer. (They also freeze beautifully.) Peppermint extract is available in grocery stores or by mail order.

2½ sticks unsalted butter; more for greasing the pan
10 oz. unsweetened chocolate
2 tsp. peppermint tea leaves
 (from about 2 tea bags)
2 cups sugar
4 large eggs
2 tsp. peppermint extract
¼ tsp. kosher salt
1 cup unbleached all-purpose flour
2 oz. semisweet chocolate
2 Tbs. light corn syrup
2 oz. white chocolate

Center a rack in the oven and heat the oven to 350°F. But-

ter the bottom and sides of a 9x13-inch baking pan, line it with parchment (the paper should extend at least an inch above the long sides to act as handles for getting the brownies out), and butter the paper.

Put about 2 inches of water in a small pot and heat to a gentle simmer. In a heatproof bowl set over the water, melt 2 sticks of the butter and 8 oz. of the unsweetened chocolate. Be sure that the water is hot but not boiling and that it doesn't touch the bottom of the bowl. Stir occasionally with a heatproof spatula until the mixture is completely melted and uniform, 6 to 7 minutes. Turn off the heat, but leave the bowl over the water.

In a food processor, finely grind the peppermint leaves with the sugar. In a medium bowl, whisk together the eggs, peppermint extract, salt, and pepper-

mint sugar until just combined. Whisk in the melted chocolate mixture (reserve the pot of water for later). Slowly add the flour, gently folding it in with a spatula, until incorporated. Spread the batter into the prepared pan and bake until a pick inserted into the center comes out almost clean (a few bits of batter should cling to the pick), 35 to 40 minutes. Put the pan on a rack to cool to room temperature, about 2 hours. Lift the paper lining to pull the brownies out of the pan. Peel the paper off the brownies and put them on a cutting board.

To make the glaze, bring the pot of water back to a gentle simmer. Set a heatproof bowl over the pot and add the semi-sweet chocolate, corn syrup, and the remaining 2 oz. each butter and unsweetened chocolate. Stir frequently with a heatproof spatula until the mixture is melted and smooth; set aside. Put the white chocolate in a separate heatproof bowl and set it over the water. Stir frequently until it's melted and smooth; remove it from the heat.

Spread the chocolate glaze over the cooled brownies in an even layer using a spatula. Drizzle the white chocolate over the glaze in lines. (If the white chocolate clumps in places, don't worry; it will look fine once you run the skewer through it.) Drag a thin toothpick or a wooden skewer through the glazes in alternating directions to create a marbled look. Lift the cutting board and firmly tap it on the counter to settle the glaze.

Refrigerate until the glaze is set, at least 20 minutes and up to 12 hours. Cut into thirty bars, about 2 inches square (a knife rinsed in hot water and then dried will cut more cleanly than a cold knife). Keep well covered and serve at room temperature.

Classic Cream Scones

Yields 8 large scones.

These plump, moist scones are rich and subtly sweet. You can have a batch of them ready for the oven in 10 minutes.

2 cups unbleached all-purpose flour
1/3 cup sugar
1 Tbs. baking powder
1/2 tsp. salt
1/2 cup dried currants (optional)
6 Tbs. cold unsalted butter, cut into cubes
3/4 cup heavy cream
2 large egg yolks, lightly beaten, for finishing
1 large egg, lightly beaten with 1 Tbs. milk, for glazing
1 to 1 1/2 tsp. sugar

Position an oven rack in the lower third of the oven and heat the oven to 400°F. Line a heavy baking sheet with parchment. In a large bowl, whisk together the flour, sugar, baking powder, and salt. Add the currants, if using, tossing until evenly distributed and coated with flour. Cut in the butter with a pastry blender or two table knives until the largest pieces of butter are about the size of peas.

In a small bowl, stir the cream and egg yolks just to blend. Add this all at once to the flour mixture. Stir with a fork to begin combining the wet and dry ingredients and then use your hands to gently knead the mixture together until all the dry ingredients are absorbed into the dough and it can be gathered into a moist, shaggy ball. Don't overknead: This dough is sticky but benefits from minimal handling. Set the rough ball in the center of the prepared baking sheet and pat it gently into a round about 1 inch thick and 7 inches in diameter. Don't be tempted to make the round any flatter.

With a sharp knife or a pastry scraper, cut the round into eight wedges; separate the wedges. Brush the scones with the egg-milk glaze (you won't need to use all of it) and sprinkle with the sugar. Bake until the scones are deep golden and a toothpick inserted into the center of a wedge comes out clean, 18 to 22 minutes. Slide the parchment onto a rack and let the scones cool for 10 to 15 minutes before serving.

tip: Scones taste best fresh, but are also good split and toasted the next day. Or freeze them for up to 2 months. Warm thawed ones in a 325°F oven for that fresh-baked flavor.



Classic Cream Scones

saturday

A down-home Dinner Party

Because these ribs get slowly cooked to tender perfection right in the oven, they can be enjoyed (chewed right down to the bone and every finger licked) any time of the year. For party planning, know that these can be made a day ahead and slowly reheated. (And, if you have just one oven, baking the ribs ahead will free up oven space for the biscuits and the crisp.) If you like your ribs more on the “wet” side, brush on some barbecue sauce (the one suggested here or your own favorite) toward the end of cooking and serve the rest alongside the ribs. The Traditional Coleslaw goes perfectly with the ribs, but macaroni and cheese, mashed horseradish potatoes, or collard greens are other good, down-home options.

the menu

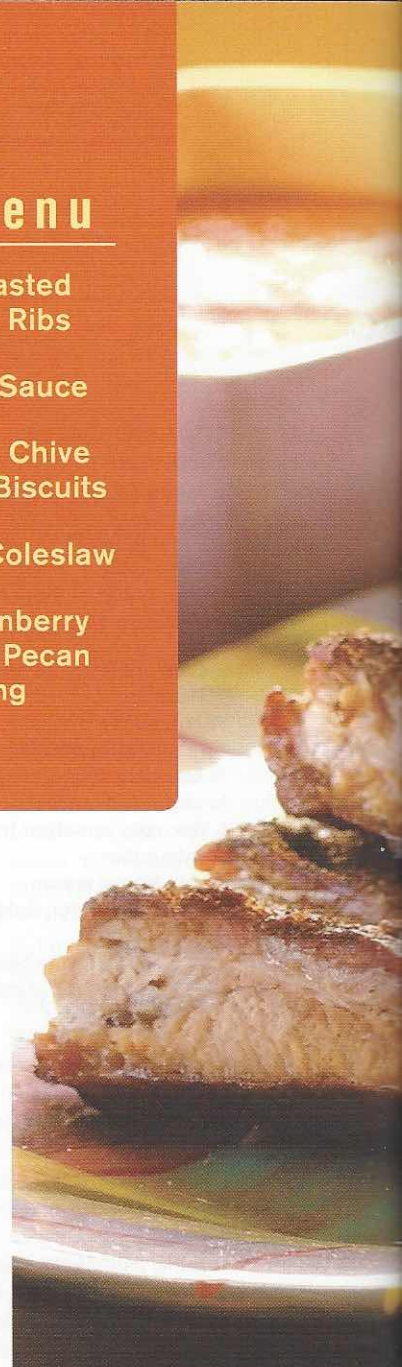
Oven-Roasted
Memphis Ribs

Barbecue Sauce

Cheddar & Chive
Buttermilk Biscuits

Traditional Coleslaw

Apple-Cranberry
Crisp with Pecan
Topping



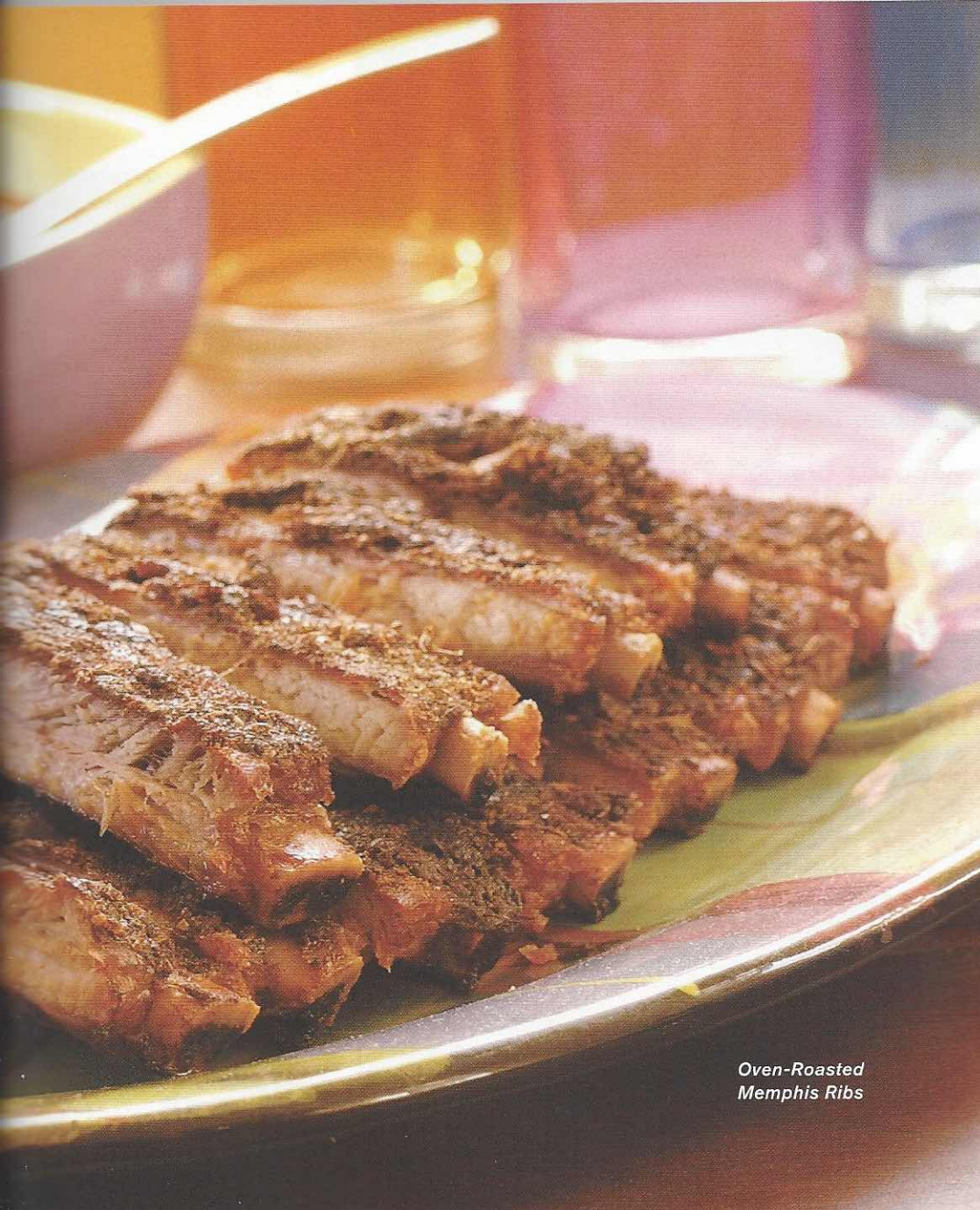
Oven-Roasted Memphis Ribs

Serves four to six.

This is an easy recipe to double, as long as you have oven space. If you plan to make the ribs ahead, leave them whole and refrigerate; reheat in a 250°F oven for 20 to 30 minutes.

FOR THE SPICE RUB:

2½ Tbs. hot chile powder
2 Tbs. ground cumin
2 Tbs. ground coriander
1 Tbs. kosher salt
½ Tbs. paprika



*Oven-Roasted
Memphis Ribs*

Barbecue Sauce

Yields about 2 cups.

The sauce will keep for about a week in the refrigerator.

¼ cup vegetable oil
1 medium onion, finely diced
Kosher salt
1 14-oz. can tomato purée
2 Tbs. dark brown sugar
2 Tbs. tomato paste
2 Tbs. cider vinegar
1 Tbs. Worcestershire sauce
1 Tbs. Tabasco sauce
1 Tbs. Dijon mustard
1 tsp. hot chile powder
1 tsp. paprika
¼ tsp. cayenne

In a medium saucepan over medium heat, heat the oil and add the onion. Season lightly with salt and sauté until translucent, about 3 minutes. Add the tomato purée, brown sugar, tomato paste, cider vinegar, Worcestershire sauce, Tabasco, mustard, chile powder, paprika, and cayenne and stir well. Turn down the heat to low and let the sauce simmer until it thickens slightly, about 30 minutes. Remove from the heat, season to taste with salt, and let cool to room temperature.

½ Tbs. dark brown sugar
½ tsp. freshly ground black pepper
¼ tsp. ground cayenne

FOR THE RIBS:

2 full (13-rib) racks of St. Louis-cut pork spareribs (about 3 lb. each); ask your butcher for help choosing, if necessary
Kosher salt for sprinkling

In a small bowl, stir together all of the spice rub ingredients.

Position a rack in the center of the oven and heat the oven to 300°F. Sprinkle and press ¼ cup of the rub on both sides

of each rib rack. Put the racks, meaty side up, on a broiling pan or a wire roasting rack set over a baking sheet. Lightly season the ribs with salt and put them in the oven. After the first hour, rotate the pan every 30 minutes (Note: If you use two baking sheets, switch their position in the oven, too.) Cook the ribs until very tender, 2 to 2½ hours. To test for doneness, pick up the center of the ribs with tongs; the ends of the ribs should flop downward (this means the fat and cartilage have broken down), and a skewer inserted between the ribs should meet little resistance. If

the meat between the ribs is still tough, keep cooking, checking every 15 minutes and rotating the pan. (If you like “wet” ribs, brush a little barbecue sauce on the ribs in the last 10 minutes or so of cooking.)

Remove the rib racks from the oven, put them on a cutting board meaty side down (so they're easier to slice), and if eating right away, slice them into individual ribs. Arrange the ribs on a platter and serve with the Barbecue Sauce (see recipe at right or use your own favorite) on the side.

drink choices

For ribs, beer is best. Choose a substantial ale, such as Red Hook or Anchor Steam's Liberty Ale.

*Cheddar & Chive
Buttermilk
Biscuits*



Cheddar & Chive Buttermilk Biscuits

Yields 9 biscuits.

These cheesy biscuits taste best served warm. So do reheat them briefly if you make them ahead. Parmesan or Swiss may be substituted for the Cheddar, and scallions for the chives.

2 cups unbleached all-purpose flour

2 tsp. baking powder

½ tsp. baking soda

½ tsp. salt

½ cup cold unsalted butter, cut into ½-inch cubes

¼ cup thinly sliced fresh chives

3 oz. extra-sharp Cheddar, grated to yield ¾ cup

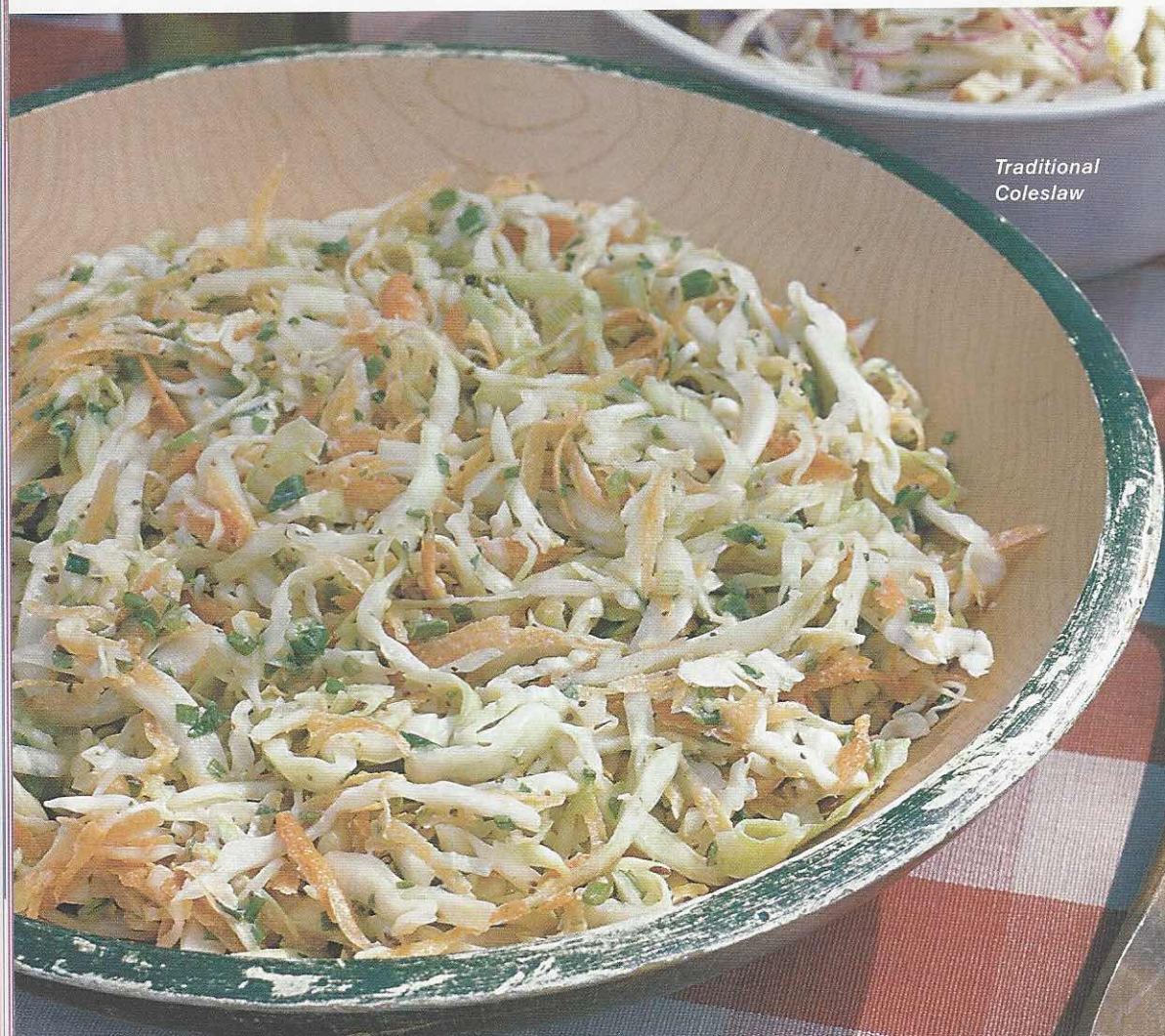
⅔ cup buttermilk

Position a rack in the middle of the oven and heat the oven to 375°F. Line a baking sheet with parchment.

In a large bowl, whisk the flour, baking powder, baking soda, and salt until well blended.

With a pastry blender or two table knives, cut the butter into the flour mixture until its texture is fine and looks a little like cornmeal, with some butter chunks the size of peas. Stir in the chives and grated cheese. Add the buttermilk and stir with a wooden spoon until the dough is wet, sticky, and shaggy; small areas of dry ingredients are fine. Turn the dough out onto an unfloured board and knead about 12 times until the dough comes together and is smooth. Lightly flour the board and pat the dough into a 1-inch-thick square. Use a sharp knife to trim the edges of the square; this helps the biscuits rise. Cut the square into nine smaller squares. Transfer the biscuits to the lined baking sheet. Bake until firm and lightly golden brown on top and golden brown on bottom, 18 to 23 minutes.

*Traditional
Coleslaw*



Traditional Coleslaw

Yields 8 cups; serves eight to ten.

This colorful cabbage slaw is the perfect companion to ribs.

½ head Savoy cabbage, shredded (about 4½ cups)

2 cups water

1 Tbs. salt

2 medium carrots, shredded (about 1 cup)

7 scallions, finely chopped (about ⅔ cup)

3 Tbs. cider vinegar

2 Tbs. sugar

3 to 4 Tbs. sour cream

½ tsp. celery seed

½ tsp. caraway seed

Salt and freshly ground pepper to taste

In a medium stainless-steel bowl, soak the cabbage in the water and salt for half an hour. Drain the cabbage, rinse it, and drain any excess water. Toss the cabbage with the remaining ingredients and refrigerate for 1 to 2 hours to allow the flavors to meld. Let stand at room temperature for 15 minutes before serving.

Apple-Cranberry Crisp



Apple-Cranberry Crisp

Serves six to eight.

The cranberries tweak a traditional crisp, adding not only flavor but also a jewel-like beauty.

3 lb. apples (4 to 5 medium-large), such as Braeburn, Gala, Rome, or Honeycrisp
½ tsp. ground cinnamon
½ lb. (2¼ cups) fresh cranberries
1 tsp. finely grated orange zest
1 Tbs. unsalted butter
3 Tbs. fresh orange juice
Pinch salt
1 cup sugar
Pecan Topping (see recipe at right)

Heat the oven to 375°F. Butter the sides only of a 9-inch-square baking pan.

Peel, quarter, and core the apples. Cut each apple quarter crosswise into ¾-inch-thick slices. Put them in a large bowl, sprinkle on the cinnamon, and toss until evenly coated. Combine the cranberries and orange zest in a food processor and pulse until the cranberries are finely chopped, scraping down

the sides with a rubber spatula as needed.

Add the cranberries to the apples and toss to combine. Put the butter, orange juice, and salt in a small microwaveable dish or a small pan. Heat in the microwave or over medium-low heat until the butter melts, about 1 minute. Swirl to blend and pour the mixture over the apples. Toss to coat. Add the sugar and toss to coat again. Pour the apple mixture into the prepared pan and spread it evenly. Sprinkle the topping evenly on top of the apples.

Line a heavy-duty rimmed baking sheet with foil. Set the pan on the sheet and bake until the juices are bubbling on the sides, the top is golden brown, crisp and hard, and the apples in the center are tender when pierced with a fork, 60 to 70 minutes (rotate the pan for even browning, if necessary). If the top starts to get too brown after 45 minutes, cover it loosely with aluminum foil. Let cool on a rack for at least 30 minutes to let the juices thicken. Serve warm.

Pecan Topping

Yields enough for the Apple-Cranberry Crisp at left.

If you don't have pecans, walnuts would make a fine substitute.

1¼ cups unbleached all-purpose flour
½ cup firmly packed light brown sugar
2 Tbs. granulated sugar
½ tsp. ground cinnamon
¼ tsp. salt
½ cup cold unsalted butter, cut into ½-inch pieces
¾ cup pecans, coarsely chopped

Combine the flour, brown sugar, granulated sugar, cinnamon, and salt in a medium bowl. Rub in the butter with your fingertips until it's well blended and the mixture is clumpy but still a bit crumbly (it should hold together if you pinch it). Mix in the pecans. Refrigerate until ready to use.

tip: Using a combination of apple varieties delivers an exciting range of textures and tart-sweet flavors.

Timetable

Up to one week ahead

Make the spice rub.

Make the Barbecue Sauce.

Up to one day ahead

Cook the ribs; refrigerate uncut.

Make the Pecan Topping for the crisp.

Earlier in the day

Make the coleslaw.

Assemble the crisp.

Mix biscuit dry ingredients.

One hour ahead

Bake the biscuits.

Reheat the ribs.

While you're eating

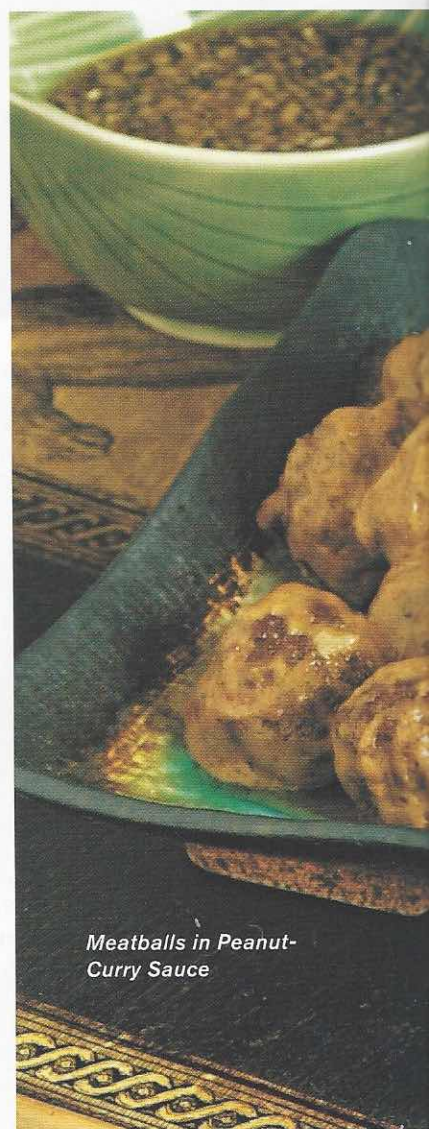
Bake (or reheat) the crisp.

the
recipesMeatballs in Peanut-
Curry SauceCucumber Rounds
with Hummus &
YogurtRosemary-
Parmesan CoinsApple, Blue Cheese
& Hazelnut Salad on
Endive Leaves

Malabar Pecans

When you need
to bring the
Hors d'Oeuvre

You did it again. You volunteered to bring something savory to your friend's party. Now comes the frantic ransacking through cookbooks and magazines in search of a finger food that's delicious, a little different, but maybe not too ambitious; after all, you want to enjoy the party, not have an anxiety attack on the days leading up to it. With the options offered here, you can make your appetizer offer worry-free. While these recipes vary tremendously in flavor and texture, all of them share the attributes you want in a bring-along bite: They can be made ahead, they travel well, and they taste fabulous. But be warned. Once you show up with one of these appetizers in hand, you'll never be off the hook.

Meatballs in Peanut-
Curry Sauce

Meatballs in Peanut-Curry Sauce

Yields 32 to 40 meatballs.

Coconut milk tames the fire in this curry, making it a crowd pleaser. Fry the meatballs at home earlier in the day and combine them with the sauce. Reheat the meatballs in the sauce just before leaving for the party (they can be served at room temperature) or reheat them there.

1/2 cup all-purpose flour
1 1/2 tsp. coarse salt



1/4 tsp. freshly ground black pepper
1 lb. ground beef, medium-lean (80% or 85%)
2 Tbs. vegetable oil; more if necessary
4 cloves garlic, coarsely chopped
1 Tbs. red curry paste; more to taste
1 cup canned coconut milk (use as much of the thicker cream as possible)
2 Tbs. chunky peanut butter
2 tsp. fish sauce (nam pla) or to taste
1 1/2 Tbs. sugar or to taste
1 tsp. chopped fresh mint or basil leaves for garnish

Put the flour on a plate. Sprinkle the salt and pepper on the beef and mix well. Shape the beef into small, firm balls about 1 inch in diameter. Roll the meatballs in the flour, dusting off the excess.

Line another plate with paper towels. In a frying pan, heat the oil on medium high. Fry the garlic until browned, about 1 minute; remove and set aside. Turn the heat to high, add the meatballs, and sear them, in batches if necessary, stirring and tilting the pan, until evenly browned and cooked through, about 5 minutes. Using a slotted spoon, transfer the meatballs to the paper-towel-lined plate to drain.

If no oil remains in the pan, add 2 tsp. and fry the red curry paste so it releases its aromas, about 2 minutes, stirring with a wooden spoon to prevent sticking. Add the reserved garlic and the coconut milk and then stir in the peanut butter. Cook and stir to get a smooth, uniform consistency, about 1 minute. Taste and add the fish sauce and sugar. Taste and add more sugar or curry paste if desired; the sauce shouldn't be too sweet.

Return the meatballs to the pan with the sauce. Transfer to a serving dish and garnish with the mint or basil.

If making them ahead, refrigerate the meatballs in their sauce without the garnish; reheat the meatballs in a low oven in a heat-proof serving dish or in the pan over low heat until they're hot, 2 to 5 minutes, garnish, and serve.

Cucumber Rounds with Hummus & Yogurt



Cucumber Rounds with Hummus & Yogurt

Yields about 40 rounds.

You can make the hummus up to 4 days ahead; just refrigerate it in an airtight container. Bring the hummus to room temperature before using. For an almost instant hors d'oeuvre, use good-quality packaged hummus in place of the homemade.

15-oz. can chickpeas, rinsed and drained
1 large clove garlic, coarsely chopped
3 Tbs. fresh lemon juice
3 Tbs. tahini (mixed well before measuring)
2 Tbs. extra-virgin olive oil
1 tsp. ground cumin
Kosher or sea salt
1 large seedless cucumber
1/4 cup plain yogurt, well stirred
2 Tbs. sesame seeds, toasted until golden brown

Put the chickpeas, garlic, lemon juice, tahini, olive oil, cumin, 1/4 tsp. salt, and 2 Tbs. water in a food processor. Process until the mixture is smooth, about 2 minutes.

Use a vegetable peeler to peel the cucumber skin lengthwise at 1/4-inch intervals to create a striped pattern. Slice the cucumber crosswise into 1/4-inch rounds and set them on a platter.

To assemble, lightly salt the cucumber rounds. Top each round with a generous teaspoon of hummus, and top the hummus with a small dollop of the yogurt. Sprinkle with sesame seeds.

Rosemary-Parmesan Coins

Yields about 4 dozen 1½-inch coins.

These tender yet assertively flavored crackers go so well with Champagne, beer, and, well, just about any cocktail, that they always get gobbled up at parties.

- 1⅓ cups all-purpose flour**
- ¾ cup lightly packed, finely grated Parmigiano Reggiano**
- 1 generous Tbs. finely grated lemon zest (from 1 to 2 lemons)**
- 2½ tsp. coarsely chopped fresh rosemary**
- 1 tsp. salt**
- ¼ tsp. coarsely ground black pepper**
- ½ cup unsalted butter, cut into ½-inch pieces, chilled**
- 1 large egg yolk**
- 2 Tbs. fresh lemon juice**
- Kosher salt for sprinkling (optional)**

Combine the flour, cheese, lemon zest, rosemary, salt, and pepper in a food processor. Process until just blended. Add the butter pieces and pulse until the dough resembles coarse crumbs. Stir the egg yolk and lemon juice together with a fork and drizzle over the mixture. Pulse until the dough begins to form small, moist crumbs that just begin to clump together.

Pile the moist crumbs on an unfloured work surface. With the heel of your hand, push and gently smear the crumbs away from you until they start to come together in a cohesive dough. Using a pastry scraper or a metal spatula, lift up one edge of the dough and fold it into the center (the dough will still be rough, so don't expect a neat, smooth fold). Repeat with the opposite edge, like folding a letter. Turn the dough 45 degrees. Give the



Rosemary-Parmesan Coins

dough another smearing and shape it into a 14-inch log that's 1¼ inches in diameter. Wrap in plastic and refrigerate until firm, about 4 hours, or up to 2 days. (The dough may also be frozen for up to a month.)

Heat the oven to 375°F. Line two large baking sheets with parchment. Using a thin, sharp knife, cut the log into ¼-inch slices. Arrange about ½ inch apart on the prepared sheets. Bake until medium-golden around the edges, 15 to 20 minutes, rotating the sheets as needed for even baking. (Don't overbake or you'll lose the lemon and rosemary flavors.) If you like, sprinkle the crackers with a little kosher salt just as the baking sheets come out of the oven. Set the sheets on racks to cool. When the coins are completely cool, store them in an airtight container.

Two ways to make ahead

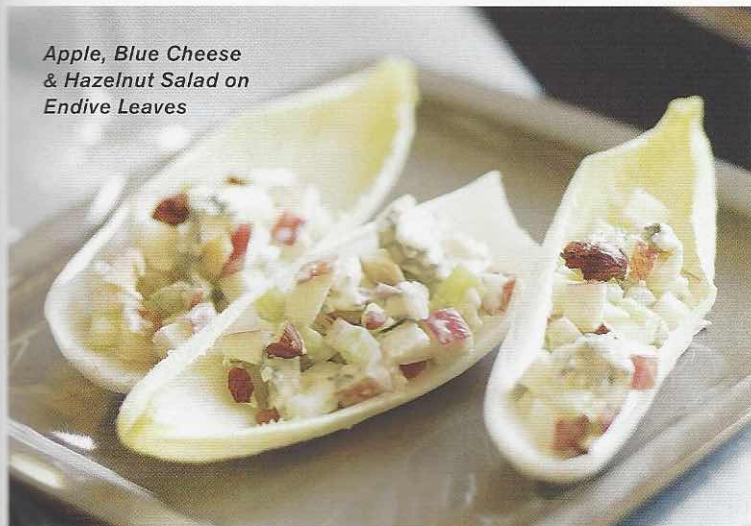


Make and freeze the dough: Mix the dough ahead and shape it into a log. It lasts for 2 days in the refrigerator and for 1 month in the freezer (thaw it on the counter or overnight in the refrigerator).



Or bake and freeze the coins: Wrap short stacks in plastic, pack the stacks in plastic containers, and stash them in the freezer. Thaw at room temperature (or put the frozen coins right in the oven) and warm them for a few minutes at 325°F to refresh them.

*Apple, Blue Cheese
& Hazelnut Salad on
Endive Leaves*



Apple, Blue Cheese & Hazelnut Salad on Endive Leaves

Yields 35 to 40 hors d'oeuvres.

These look delicate and lovely. But they also pack an enormous range of flavors and textures into each bite.

- 1 large (about 8 oz.) tart-sweet red apple, such as Gala or Braeburn, cored and cut into 1/8-inch dice**
- 3 oz. blue cheese, crumbled (to yield about 3/4 cup)**
- 3/4 cup finely chopped celery (from about 2 large ribs)**
- 3 Tbs. mayonnaise**
- 1 Tbs. fresh lemon juice**
- Kosher salt**
- 5 Belgian endives, leaves separated; smallest leaves saved for another use**
- 1/2 cup hazelnuts, toasted and coarsely chopped**

In a medium bowl, combine the apple, blue cheese, celery, mayonnaise, and lemon juice. Stir gently to combine. Season to taste with salt.

To assemble, mound a small spoonful of the apple mixture onto the core end of each endive leaf. Sprinkle with the hazelnuts and serve.

tip: If you're bringing the endive hors d'oeuvre to a party, pack the apple mixture, the endive, and the hazelnuts separately and quickly assemble them once you arrive. Also, don't make the apple mixture more than an hour ahead, or it might brown.

Malabar Pecans

Yields 4 cups.

Keep a stash of spiced nuts in your freezer and you'll always have something delicious on hand to serve or bring. For the best flavor, taste the nuts when they're cool and adjust the seasonings with a final light dusting of spices.

- 4 Tbs. unsalted butter**
- 2 Tbs. canola oil**
- 1 Tbs. Madras curry powder**
- 2 tsp. salt**
- 1 tsp. ground cinnamon**
- 1/4 tsp. ground cumin**
- 1/4 tsp. cayenne**
- 4 cups shelled pecans**

In a conventional oven: Line a sided baking sheet with foil. Heat the oven to 300°F. Heat all the ingredients except the nuts in a small saucepan over medium heat. Pour the mixture into a large bowl and add the nuts. Toss and stir the nuts to coat them thoroughly. Spread them in a single layer on the baking sheet. Bake for 30 minutes, stirring well every 10 minutes, until the nuts are deeply browned. Slide the foil out of the pan onto a rack and cool completely.

In a microwave: Put all the ingredients except the nuts in the largest shallow dish that fits in your microwave. Heat on high for 1 minute to release the flavors and melt the butter. Stir to combine. Add the nuts, tossing and stirring to thoroughly coat them. Toast the nuts on high for 6 minutes, stirring well at 2-minute intervals to redistribute the seasonings. Rotate the dish occasionally if your microwave doesn't have a carousel. Spread the nuts on a length of foil to cool.

For either method: Store in airtight containers or plastic freezer bags for a few days at room temperature, a couple weeks in the refrigerator, and up to 6 months in the freezer.



*Malabar
Pecans*

saturday

An elegant Dinner for Six

Announce you're serving a whole filet of beef and enjoy the excited responses from your guests. Though quite easy to cook, this version, with its bacon wrap and luxurious mushroom sauce, adds a little drama to dinner. A brilliantly textured salad featuring tart green apples, tangy blue cheese, and crisp celery root, balances out the smoky richness of the beef. Adhering to the theme of tradition with a twist, start the night with shrimp cocktail, another crowd pleaser. A red onion and jalapeño cocktail sauce delivers sweet heat similar to the usual sauce but with more complexity. And you can't go wrong finishing with another classic: chocolate, and lots of it, oozing and warm in a soufflé cake. To pull off this elegant menu with ease, see the timetable on p. 68.

the menu

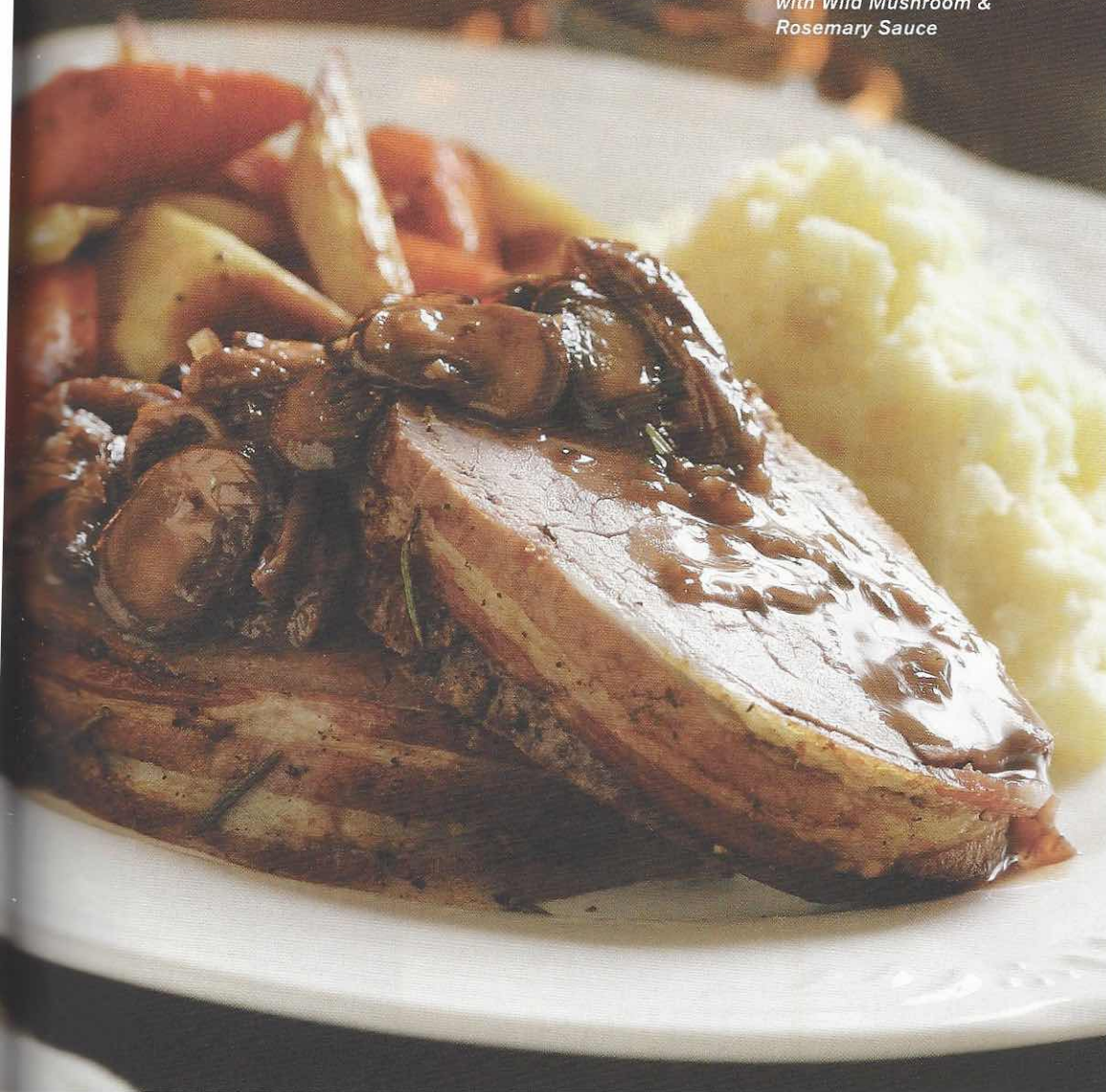
Lemon-Poached
Shrimp Cocktail
with Red Onion &
Jalapeño Cocktail
Sauce

Escarole with Green
Apple, Celery Root,
Toasted Pecans &
Blue Cheese

Filet of Beef Wrapped
in Bacon with
Wild Mushroom &
Rosemary Sauce

Dark Chocolate
Soufflé Cakes with
Espresso-Chocolate
Sauce

*Filet of Beef Wrapped in Bacon
with Wild Mushroom &
Rosemary Sauce*



**Filet of Beef Wrapped in Bacon with Wild
Mushroom & Rosemary Sauce**

Serves six to eight.

A deeply flavored mushroom sauce transforms a simple slice of filet into something really special. If you can't find oyster mushrooms, use enough shiitakes or cremini to total about half a pound. Serve with mashed potatoes and roasted or glazed carrots (and parsnips, if you like), or—even easier—steamed green beans.

FOR THE SAUCE:

4 Tbs. unsalted butter
2 medium shallots, minced

3 oz. cremini mushrooms, stems removed, caps cut into 1/4x1/2-inch strips
3 oz. shiitake mushrooms, stems removed, caps cut into 1/4x1/2-inch strips
3 oz. oyster mushrooms, trimmed and cut into 1/4x1/2-inch strips
3/4 cup dry red wine
3/4 cup apple cider
3 Tbs. cider vinegar
1 1/2 cups beef broth (low-salt is best)
2 tsp. minced fresh rosemary

FOR THE BEEF:

1 whole, trimmed, tenderloin of beef (3 1/2 to 4 lb.)
Freshly ground black pepper
4 to 6 oz. bacon, preferably apple-smoked, sliced medium thick
Kosher salt to taste
4 large sprigs fresh rosemary

Make the sauce: Set a large skillet over medium heat and put in 2 Tbs. of the butter. Add the shallots and sauté until tender, 1 to 2 minutes. Add the mushrooms and cook until lightly browned, about 7 minutes. Add

the wine, cider, and cider vinegar; raise the heat to medium high and reduce the liquids by about three-quarters. Add the beef broth and again reduce by half. Take the pan off the heat. Add the rosemary, whisk in the remaining 2 Tbs. butter (if you make the sauce ahead, wait to add the butter until just before serving), and taste for seasoning.

Prepare the beef: Season the filet with pepper. Fold the thin tail piece over itself. Wrap the bacon strips around the filet, leaving some space between each strip (don't be tempted to cover the filet completely with bacon; too much bacon will overwhelm the flavor of the beef). Using butcher's twine, tie the filet at regular intervals to keep the bacon in place and to even the shape of the beef as much as possible. If you're working ahead, refrigerate the filet until half an hour before you're ready to roast it.

Heat the oven to 375°F. Season the meat liberally with salt and pepper. Tuck the rosemary sprigs under the twine along the length of the filet. Set the roast on a rack in a roasting pan or rimmed baking sheet and put it in the oven. Periodically use a pastry brush or a spoon to remove excess fat that renders out of the bacon and brush it onto the roast (the rendered fat may cause your oven to smoke a bit). If the bacon begins to brown too quickly, loosely tent the filet with foil for the rest of the cooking time. After 40 minutes, insert an instant-read thermometer deep into the thickest part of the meat; you're looking for a temperature of 128°F for medium rare (remember that the filet will continue to cook as it rests). Depending on its thickness, the filet should take 45 minutes to 1 hour to cook. Remove the filet from the oven, tent it with foil, and let it rest for 10 minutes before slicing.

To serve: Reheat the sauce gently and thin it with a little water, if needed. Whisk in the rest of the butter. Cut the beef into 3/4-inch slices and arrange on plates. Drizzle on the sauce and serve.

Timetable

Two or three days ahead

Order a whole filet of beef and ask the butcher to trim it for you.

Make the cocktail sauce.

Up to two days ahead

Make the vinaigrette and toast the pecans.

Make the soufflé cakes but don't bake them.

Up to one day ahead

Poach the shrimp.

Make the sauce for the filet.

Up to two hours ahead

Heat the oven.

Prepare the escarole for the salad.

One hour before

Roast the filet.

Prepare any vegetable sides (or plan to serve the salad with the beef).

Prepare the celery root and apple for the salad.

Just before serving

Toss the salad.

Reheat the mushroom sauce as the filet rests.

Reheat the vegetable sides, if need be.

Assemble the shrimp cocktail.

As you're clearing the main-course dishes

Heat the oven for the soufflé cakes, bake, and let cool a few minutes before serving.



*Dark Chocolate Soufflé
Cakes with Espresso-
Chocolate Sauce*

tip: The fully prepared (but not baked) soufflé cakes will hold in the refrigerator for up to 2 days. Set them on a baking sheet and cover with plastic, or wrap each individual ramekin in plastic.

Dark Chocolate Soufflé Cakes with Espresso-Chocolate Sauce

Serves six.

Who can resist warm, flowing chocolate? A coffee-flavored center updates the ever-popular molten chocolate cake in this practically foolproof, make-ahead recipe.

Softened butter and sugar for the ramekins

FOR THE ESPRESSO-CHOCOLATE SAUCE:

1 tsp. instant espresso powder
8 oz. bittersweet or semisweet chocolate, coarsely chopped
6 Tbs. unsalted butter, cut into eight pieces
Salt

FOR THE SOUFFLÉ CAKES:

2 Tbs. unsweetened natural cocoa powder
2 large eggs, separated
1 large egg white
1/8 tsp. cream of tartar
3 Tbs. sugar

Put a metal or Pyrex pie plate or cake pan in the freezer to chill. Lightly butter six 6-oz. ramekins or custard cups. Coat with sugar and tap out the excess.

Make the sauce: In a small bowl, combine the espresso powder with 2 Tbs. warm water and stir to dissolve.

In a medium heatproof bowl set in or over a skillet of barely simmering water, melt the chocolate and butter, stirring frequently, until smooth. Add two pinches of salt, stir, and remove from the heat. Transfer 5 Tbs. of the chocolate mixture to the espresso and stir to blend. (Set the remaining melted chocolate aside.) Use a spatula to scrape the espresso mixture into a puddle on the chilled pie plate or cake pan and return to the freezer until firm, about 10 minutes. When the espresso-chocolate mixture is firm, use a teaspoon to scrape it into 6 rough balls (see photo below). Keep the balls on the plate and refrigerate until ready to use.

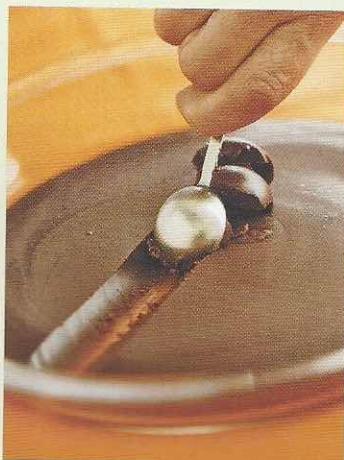
Make the soufflé cakes: Reheat the remaining chocolate mixture by setting its bowl in or over the skillet of hot water. When it's warm, remove from the heat and whisk in the cocoa and the 2 egg yolks.

In a clean, dry bowl, beat the 3 egg whites and cream of tartar on medium speed in a stand mixer (or on high speed with a hand-held mixer) until the whites mound gently. Gradually beat in the sugar and beat until

the whites form medium-stiff peaks when you lift the beaters; the tips should curl over but still look moist, glossy, and flexible. With a rubber spatula, fold about one-quarter of the egg whites into the chocolate to lighten it. Scrape the remaining whites into the bowl and gently fold in until blended, taking care not to deflate the whites. Take the chocolate balls out of the refrigerator and put one ball in the center of each ramekin. Divide the batter evenly among the ramekins and level the tops gently with the back of a spoon. You can now heat the oven and bake right away or cover the ramekins with plastic wrap and refrigerate for up to 2 days.

When you're ready to bake, position a rack in the lower third of the oven; heat the oven to 400°F. Remove the plastic and put the ramekins on a baking sheet. Bake until the soufflé cakes are puffed and possibly a little cracked on top (a toothpick inserted in the center will meet no resistance and emerge mostly clean—the tip will be wet from the sauce at the bottom), 11 to 14 minutes (a minute or two longer if they were chilled overnight). Let cool for a few minutes before serving.

The secret to a hidden sauce



Start by pouring a mixture of melted chocolate and butter into a puddle on a pie plate. Freeze until firm and then scoop into 6 rough balls.



Put one chocolate ball in the center of each ramekin and spoon the batter (in this variation, a white chocolate batter is shown) on top. As the cakes bake, the chocolate melts into a warm, sumptuous sauce.



*Roast Chicken with Apricot &
Prune Sauce with Moroccan
Spices*



Sunday

A hhhh Sunday. A day to relax, regroup, recover, renew. Even for the busiest among us, there's something about Sunday that makes us slow down and breathe more deeply. And because it's the one day many of us can sleep in, mealtimes can get shifted. Breakfast comes late, taking on the delicious form of brunch. Dinners, often with extended family and featuring a roast, start early. Then, when the house is quiet and it's dark outside and you realize it's been hours since you ate, you may be in the mood for a little bite. Something lunch-ish actually. But because of the time of the day, we'll call it supper.

the menu

A Satisfying Brunch

recipe collections

Four Sunday Roasts
Plus Potatoes on the Side

Light Suppers

sunday

A satisfying Brunch

Having brunch at a restaurant seems like a good idea until you find yourself in one of those long buffet lines overwhelmed by the sheer volume of everything from scrambled eggs to lasagna to roast beef, none of which seems to have been made recently. This Sunday, instead of heading out and risking the crowds, take all that's good about brunch—its later hour, its leisurely pace, and its mix of both sweet and savory foods—and keep it at home with stuffed French toast, smoked salmon, sweet fruit, and spicy Bloody Marys. While this menu will certainly gratify as is, freshly brewed coffee and bacon or sausage (or both) would make it even better.

the menu

Spicy Southwestern
Bloody Marys

Smoked Salmon
& Dill Mascarpone
Toasts

Stuffed French
Toast with Lemon
Cream Cheese
Filling

Peaches &
Nectarines with
Rosemary & Honey
Syrup



Stuffed French Toast with Lemon Cream Cheese Filling

Serves six.

The Blueberry Syrup (recipe at right) goes great with the lemony filling in this French toast, but regular maple syrup would be tasty, too.

FOR THE FILLING:

4 oz. cream cheese, at room temperature

2 Tbs. sugar

1 tsp. lemon extract

1 tsp. finely chopped lemon zest

¾ cup part-skim ricotta



Stuffed French Toast with Lemon Cream Cheese Filling

FOR THE FRENCH TOAST:

6 slices (1½ inches thick) bread
(challah, Italian, French, or
other medium-textured loaf)

6 large eggs

½ cup heavy cream

1½ Tbs. unsalted butter

1½ Tbs. corn oil

**Prepared syrup or glaze (recipe
at right)**

To make the filling: In a medium bowl, combine the cream cheese, sugar, lemon extract, and zest, and beat with a hand mixer on high speed until smooth, scraping the sides of the bowl as necessary, about 1 minute. Gently stir in the ricotta until just combined.

To stuff and make the French toast: Create a pocket in each slice of bread by inserting a sharp knife into the top crust of the bread and then working the knife in both directions, cutting to within ¾ inch of the sides and bottom. Be careful not to puncture the sides of the bread.

Spoon in 2 or 3 Tbs. of the lemon filling until the pocket is full but not bursting; the amount will depend on the size of the bread. Tap the bread on the counter to settle the filling.

In a medium bowl, whisk the eggs and cream. Dip each slice of stuffed bread into the egg mixture, soaking each side for about 1 minute to coat well and

evenly. Stand the pieces upright in a baking dish and drizzle with any remaining egg mixture. Cover and refrigerate for up to 1 day.

When ready to serve, heat the oven to 375°F. Lightly grease a baking sheet. In a large skillet, heat the butter and oil over medium high until the butter is melted and foamy. Sauté as many pieces as will fit comfortably in the pan at one time, turning once, until golden brown on both sides, about 2 minutes per side; the bread will puff up a bit. Continue with all pieces. Put the sautéed pieces on the greased baking sheet and bake until the filling is heated through, 6 to 8 minutes.

Timetable

**Up to two weeks
ahead**

Make the Rosemary & Honey Syrup and refrigerate.

Up to one day ahead

Make the Blueberry Syrup.

Make the mascarpone spread and Toast Points.

Stuff and coat the French toast.

**An hour or two
before brunch**

Take the fennel and the mascarpone spread out of the refrigerator.

Make the Bloody Marys.

**A half-hour before
brunch**

Assemble the salmon toasts.

Just before serving

Slice the nectarines and peaches and toss with the infused syrup.

Reheat the Blueberry Syrup.

Bake the French toast.

Blueberry Syrup

Yields 1½ cups syrup.

This chunky syrup would also dress up plain French toast, pancakes, and waffles.

**2 cups fresh (or frozen)
blueberries**

½ cup sugar

2 tsp. fresh lemon juice

In a medium saucepan, combine the blueberries, sugar, and lemon juice. Heat over low heat, stirring constantly until the sugar dissolves, 2 to 3 minutes. Increase the heat and bring the mixture just to a boil. Lower the heat to a simmer and cook for another 2 minutes, stirring constantly. Remove from the heat. Serve warm.



Toast Points

Yields 16 toast points.

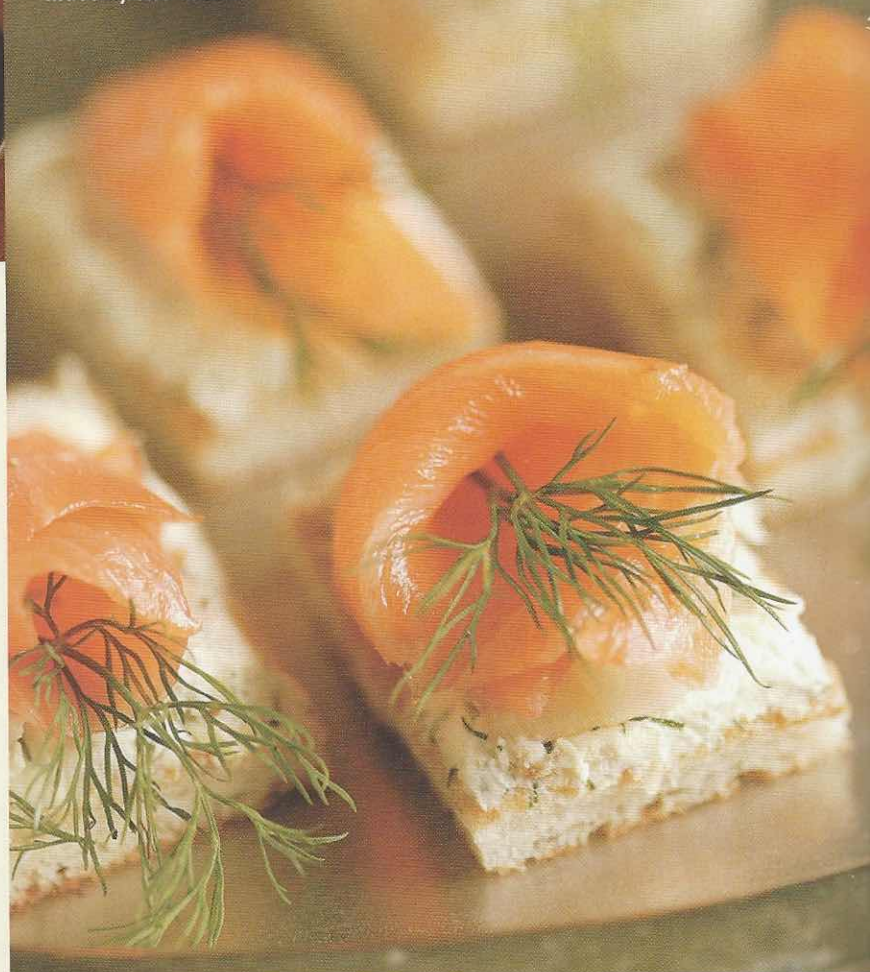
These toast points don't get cut small until after the spread is on. You can toast and trim the bread slices a day ahead; let them cool completely before storing airtight.

4 slices (about 4½x3½ inches) country white bread (such as Pepperidge Farm)

1 Tbs. unsalted butter, melted
Kosher salt and freshly ground black pepper

Adjust an oven rack to 6 inches from the broiler and turn the broiler on to high. Set the bread on a baking sheet, brush one side with the melted butter, and season with salt and pepper. Toast the bread until it's golden brown and crisp on top, about 1 to 2 minutes. Flip and cook the other side until golden, about 1 minute. While the bread is still hot, slice off the edges. Let cool before spreading with a topping or storing airtight.

Smoked Salmon & Dill Mascarpone Toasts



Smoked Salmon & Dill Mascarpone Toasts

Yields 16 canapés.

The components for these toasts may be made ahead, but it's best not to assemble until about a half-hour before serving to keep the toasted bread crisp.

8 oz. mascarpone

2 Tbs. chopped fresh dill, plus 16 small fronds for garnish

Finely grated zest and juice of 1 lemon

Kosher salt and freshly ground black pepper

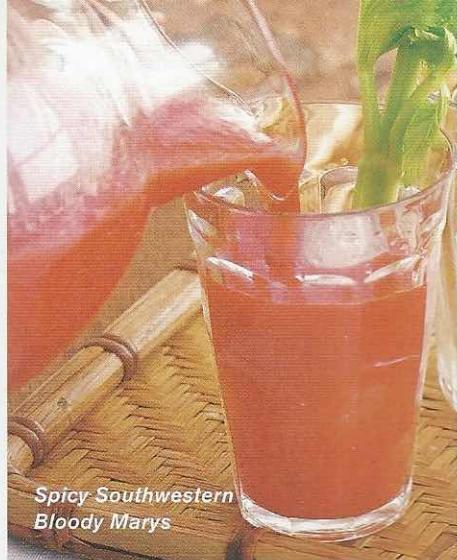
½ medium fennel bulb (about 8 oz.), cut in half through the core and cored

1 recipe Toast Points (above left)

4 oz. sliced cold smoked salmon, cut into 16 even pieces

Mix the mascarpone, dill, 1 tsp. lemon zest, and 2 tsp. lemon juice in a medium bowl. Season with salt, pepper, and more lemon juice or zest to taste. Using a sharp vegetable peeler, peel the fennel into long, thin strips by pressing firmly against it; season the strips with salt. (You can do all of this ahead and refrigerate; bring to room temperature before assembling.)

To assemble, spread the toasts with some of the mascarpone and then cut each toast into four even squares. Top each square with a couple of pieces of the fennel, a curl of the salmon, a dill frond, and a few grinds of black pepper.



Spicy Southwestern
Bloody Marys

Spicy Southwestern Bloody Marys

Serves four.

This recipe, which is easily doubled, includes vodka. For those who might not want the booze, this is also delicious virgin-style, without the alcohol. As you make the drink, add the adobo sauce gradually and taste the tomato juice as you season to see how zingy you want it.

1 qt. good-quality tomato juice
½ lime, cut into 4 wedges; more if you like
4 ribs celery for garnish
1 medium canned chipotle chile in adobo sauce (look for La Morena brand) plus 1 tsp. to 1 Tbs. adobo sauce
½ tsp. Worcestershire sauce; more to taste
Kosher salt and freshly ground black pepper
4 to 6 oz. vodka

Pour the tomato juice into a pitcher. Squeeze the juice from each lime wedge into the tomato juice and then put one squeezed wedge and a celery rib into each glass. On a cutting board, halve the chile lengthwise and gently scrape out and discard the seeds. With the side of a chef's knife, smear the chile until ground into a paste. Discard any large bits of chile skin. Scrape up the remaining chile paste and whisk this and 1 tsp. of the adobo sauce into the tomato juice. Season the juice with the Worcestershire sauce and salt and pepper; blend again. Taste and add more adobo sauce, if you like. Add the vodka. Fill four glasses with ice, pour the drink over the ice, and serve.

Fresh tomato variation: In summer, instead of the tomato juice, use 4 lb. fresh, ripe tomatoes. Core and seed the tomatoes and purée them in a blender with ¼ cup cold water until smooth.

Peaches & Nectarines with Rosemary & Honey Syrup

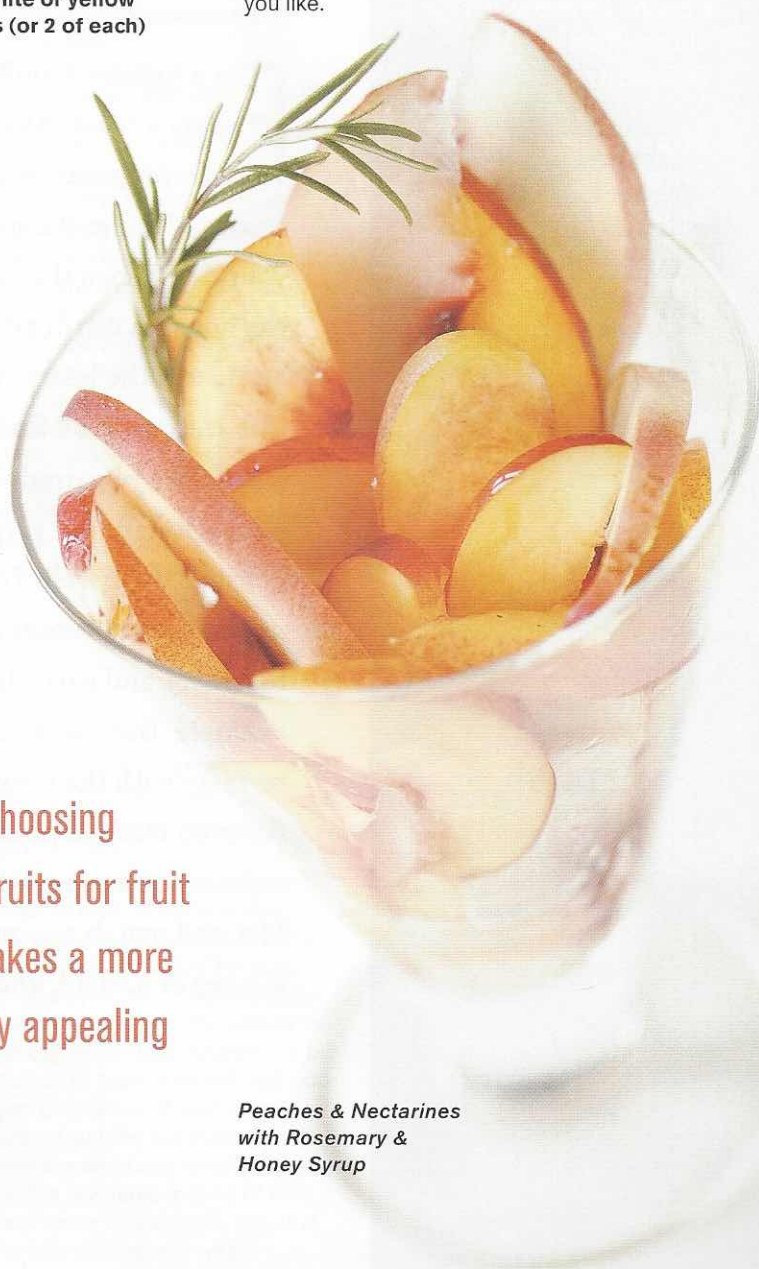
Serves six; yields ¾ cup syrup.

Be stingy when pouring the syrup over the fruit; you want a light coating, not soup. The rosemary and honey flavors would also go well over halved grapefruit.

¼ cup honey
¼ cup sugar
½ cup water
1 sprig (4½ inches long) fresh rosemary; more for garnish
4 medium white or yellow peaches (or 2 of each)
4 medium white or yellow nectarines (or 2 of each)

Combine the honey, sugar, and water in a small saucepan. Bring to a simmer over medium heat, stirring occasionally until the sugar dissolves. Add the rosemary and reduce the heat to low. Cook for 7 minutes to let the rosemary infuse. Strain through a fine sieve, let cool, and refrigerate to chill completely.

Just before serving, halve and pit the peaches and nectarines. Cut the fruit into ¼-inch slices and put them in a large serving bowl. Pour on just enough of the rosemary syrup to lightly coat the fruit, about 6 Tbs. Garnish with fresh sprigs of rosemary, if you like.



tip: Choosing
similar fruits for fruit
salad makes a more
texturally appealing
dessert.

Peaches & Nectarines
with Rosemary &
Honey Syrup

the
recipesRoast Pork with
Mashed PotatoesLeg of Lamb with
Oven-Roasted
PotatoesRoast Beef with
Potatoes
BoulangèreRoast Chicken with
Potatoes Fondantes

Four Sunday Roasts

plus potatoes
on the side

For a Sunday family gathering, nothing beats a roast. As the host, you do a little preparation early on, pop the beast or bird in the oven, and get on with your day. When the family shows up, the house is warm and fragrant with the aromas of the hearty meal to come. In this section you'll find four of our favorite roasts. We've paired them with—what else?—four of our favorite potatoes. The pairings work well. The hint of lemon in the mashed potatoes is a natural with the rosemary and garlic in the Pork Arista, for example. But roast potatoes would also be tasty with the pork, and those brightly flavored mashed potatoes would offset the richness of the leg of lamb quite nicely. Mix and match as you please. All you need is a veg or a salad, and dinner is served.

tip: Nowadays, pork cooks safely to a lower temperature. If the pork looks pink when sliced, it's not only okay, but it's actually much tastier.





Roast Pork with Mashed Potatoes

Roast Pork Arista

Serves four to six.

Roasting meat with milk is a traditional Italian method that also produces a delicious gravy. Serve with sautéed zucchini to add some color to the plate.

2-lb. boneless pork loin
4 large cloves garlic
 $\frac{3}{4}$ tsp. kosher salt
 $1\frac{1}{2}$ Tbs. coarsely chopped fresh rosemary; plus more sprigs for garnish
1 tsp. black peppercorns, cracked
4 Tbs. olive oil
1 cup whole milk; more if needed

Heat the oven to 400°F. Trim the pork and butterfly it by making a horizontal slit in the loin and cutting almost to the other side. Open the meat so it's flat like a book and evenly thick. (See photos on p. 13.)

Mince the garlic, sprinkle the salt over it on the cutting board, and repeatedly scrape the flat side of a chef's knife over the garlic until it has a paste-like consistency. Scrape the garlic into a small bowl and mix in the rosemary, pepper, and 2 Tbs. of the oil. Spread two-thirds of this paste on the inside of the pork and reserve the remaining paste.

Roll and fold the stuffed loin over itself to form a tight cylinder. Tie the roll at 1-inch intervals with kitchen twine.

Heat the remaining oil in a large, heavy-based deep pan over medium-high heat and brown the meat thoroughly on all sides, about 2 minutes on each side. Pour the milk into the pan and then spread the remaining rosemary-garlic paste on top of the pork. Cover and roast in the oven, basting occasionally with the pan juices, until an instant-read thermometer inserted in the center of the meat registers 145°F, 30 to 40 minutes. If the sauce reduces rapidly during cooking, add more milk.

Transfer the pork to a carving board, cover it loosely with foil, and let it rest for 5 to 10 minutes. Whisk the sauce vigorously to break up the clumps of milk solids and smooth the texture. If the sauce looks very watery, simmer it on the stovetop until it's reduced to about $\frac{3}{4}$ cup. Taste and adjust the seasonings. To serve, carve the pork into thick slices (discarding the strings) and arrange overlapping slices on a platter. Spoon the sauce over the pork and decorate with the rosemary sprigs.

Roast Pork Arista

Mashed Potatoes with Lemon & Garlic

Serves six.

These mashed potatoes have a rustic feel, yet the lemon and garlic make them special enough for company.

$3\frac{1}{2}$ lb. Yukon Gold potatoes, peeled and cut into 1- to $1\frac{1}{2}$ -inch chunks
11 Tbs. unsalted butter
4 tsp. minced garlic
 $1\frac{1}{4}$ cups milk; more as needed
 $1\frac{1}{2}$ tsp. finely grated lemon zest
Kosher salt
Freshly ground black or white pepper

Put the potatoes in a large pot of salted water. Bring to a low boil and cook until the potatoes are tender when pierced with a skewer, 15 to 20 minutes.

Meanwhile, in a medium saucepan, melt 1 Tbs. of the butter over medium-low heat. Add the garlic and cook, stirring frequently, until it has softened, 1 to 2 minutes. Add the milk, the remaining 10 Tbs. butter, and the lemon zest. When the butter has melted, season the mixture well with $1\frac{1}{2}$ to $1\frac{3}{4}$ tsp. salt. Keep the mixture warm while the potatoes continue cooking.

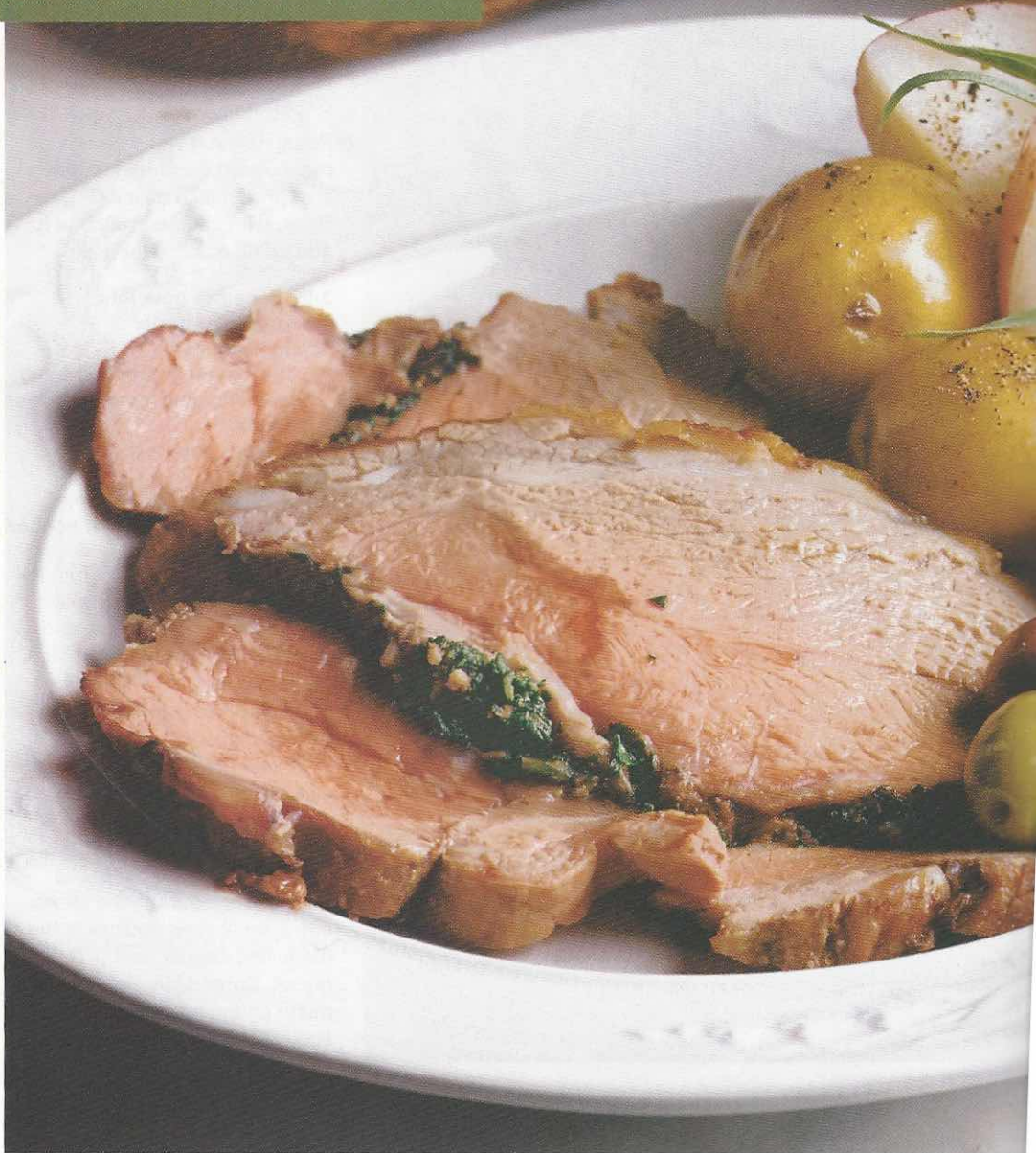
When the potatoes are done, drain them and return them to the pot in which they were cooked; set over low heat. Stir the potatoes to dry them until they just start to stick to the pot, about 30 seconds. Gradually add the warm milk mixture to the potatoes as you mash with a potato masher; if they're dry, add up to $\frac{1}{4}$ cup more milk. Season the potatoes to taste with salt and pepper and serve. (If you're working ahead, set the potatoes over a warm-water bath, drizzle them with a few tablespoons of milk, and cover loosely with foil. Just before serving, stir well.)

drink choices

Go with the Italian feel of the meal and pour a Chianti Classico; it will mirror the acidity in the lemon mashed potatoes, too.

Leg of Lamb with Oven-Roasted Potatoes

tip: You can stuff, roll, tie, and poke the lamb early on the day it's to be cooked. Refrigerate the rolled lamb, but take it out about a half-hour before roasting.



Leg of Lamb Stuffed with Spinach, Anchovies & Tarragon

Serves six to eight.

Don't be afraid of the anchovies. As they cook, they melt away leaving behind a full, savory flavor without anything "fishy" at all.

6½ lb. butterflied leg of lamb
Salt and coarsely ground black pepper

4 oz. anchovy fillets, well rinsed (about 20)

½ lb. fresh spinach leaves

2 Tbs. finely chopped fresh tarragon or 1 Tbs. dried
4 large cloves garlic, cut into about 50 thin slivers

Heat the oven to 375°F. Open the lamb leg and cut away any visible pockets of fat. Sprinkle the boned surface with salt and pepper. Set aside.

Cut 1 oz. of the anchovies into about 50 pieces and set aside. Coarsely chop the remaining 3 oz.

Drop the spinach into a large pot of boiling water, stir, and let cook for 1 minute. Drain in a

colander and immediately refresh the spinach under cold running water. Squeeze out the water and chop the spinach fine.

Combine the coarsely chopped anchovies with the tarragon and spinach. Spread the mixture over the boned surface of the lamb. Roll and fold the meat into a neat cylinder and tie it at 1-inch intervals closely and snugly with kitchen twine.

Poke the point of a sharp paring knife into the exterior of the lamb; gently push the knife away from you to make a gap-



Leg of Lamb Stuffed with Spinach, Anchovies & Tarragon

ing hole; push a garlic sliver and an anchovy piece into the hole. Repeat this process 1 inch away from the first hole; continue until the entire surface of the lamb is studded. Season the lamb with salt and pepper.

Put the leg on a rack in a roasting pan and roast until the internal temperature of the meat registers 125°F on a meat thermometer, about 1 hour, 15 minutes. Allow the lamb to rest in a warm place for about 20 minutes before slicing.

Oven-Roasted Baby Potatoes



Oven-Roasted Baby Potatoes

Serves six.

These potatoes are so easy to make, they barely need a recipe. You could also flavor them with rosemary or any other hearty herb.

2½ lb. baby potatoes

¼ cup olive oil

1 tsp. kosher salt

½ tsp. freshly ground black pepper

Heat the oven to 375°F. Scrub (but don't peel) the potatoes. Mix the potatoes in a roasting pan with the olive oil, salt, and pepper. Roast, stirring from time to time, until lightly browned and tender when pierced with a skewer, 30 to 40 minutes.

drink choices

Choose a wine that's full but not overly tannic, as the salt from the anchovies will amplify the tannins. A medium-weight Italian red, like a Tuscan Sangiovese or a Montepulciano d'Abruzzo, would be good bets.

Roast Beef with Potatoes Boulangère

Herb & Garlic-Rubbed Prime Rib

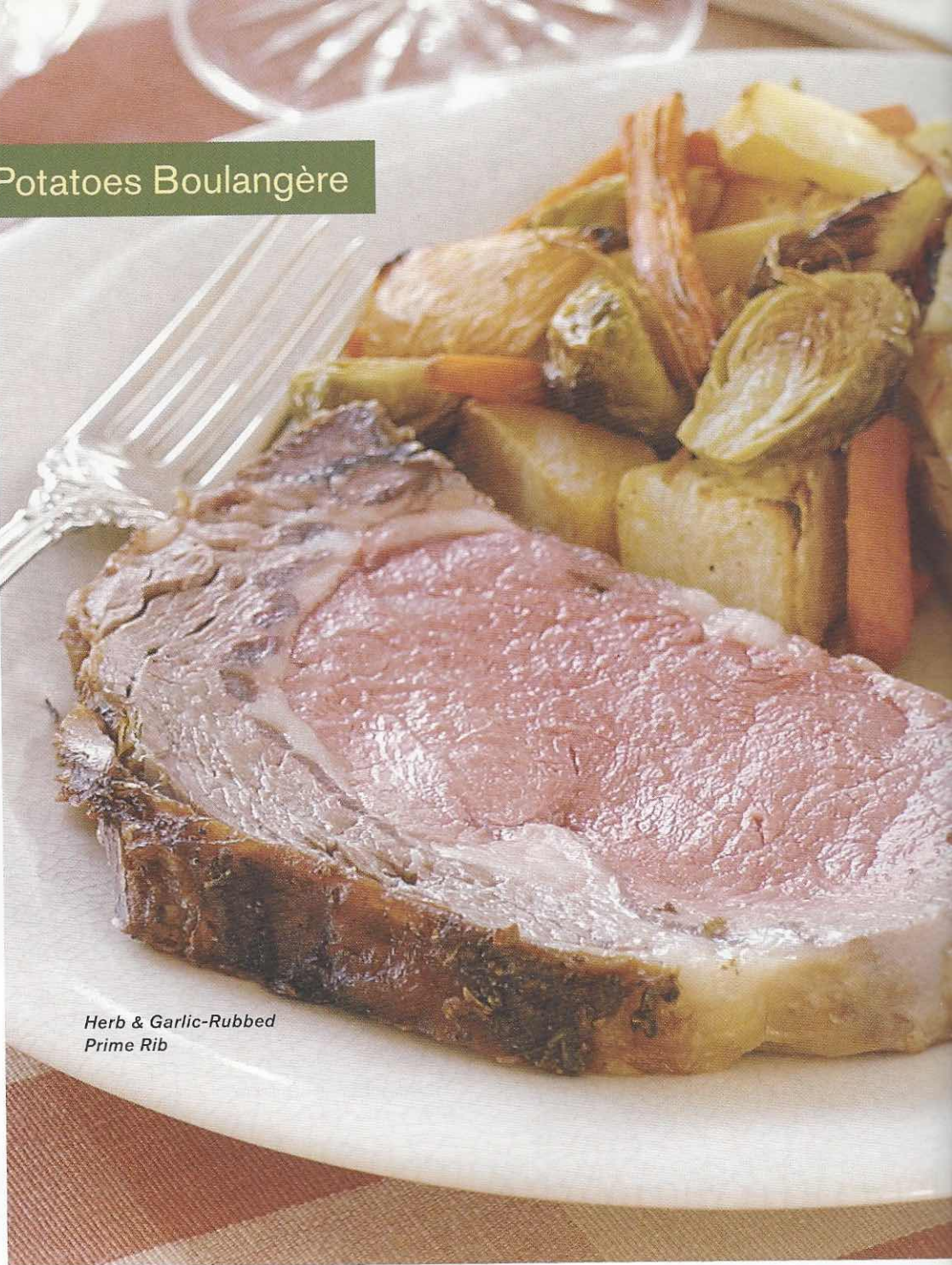
Serves seven to nine.

For more intense flavor, season the roast a day ahead, cover it loosely with plastic, and refrigerate it overnight.

3 cloves garlic, minced
1 Tbs. kosher salt
2 tsp. coarsely ground black pepper
2 tsp. chopped fresh thyme (or rosemary)
2 tsp. crushed fennel seeds
1½ Tbs. olive oil
3-bone standing rib roast (6 to 7 lb.), chine bones removed for easier carving

Crush the garlic with the salt in a mortar and pestle or mix it well in a small bowl. Mix in the pepper, thyme or rosemary, fennel seeds, and olive oil. Rub all over the roast, especially in any spaces between the meat and bones. Let the rub sit on the roast for at least ½ hour and up to 24 hours, refrigerated and loosely covered. (If refrigerated, let the meat come to room temperature for 1 hour before roasting.)

Heat the oven to 450°F. Lay the roast, bone side down, in a large shallow roasting pan and roast for 15 minutes. Turn the oven down to 350°F without opening the door. After about 45 minutes (or after 1 hour for a 5-bone roast), check the temperature of the roast by inserting the instant-read meat thermometer in the direct center of the meat. If it isn't 115°F, continue roasting, checking every 15 minutes or so, until it reaches 115°F. This temperature will give you a mostly rare roast, except for the end cuts, which will be medium-rare to medium. You can roast it to 120° to 125°F if you want more medium-rare meat, but be care-



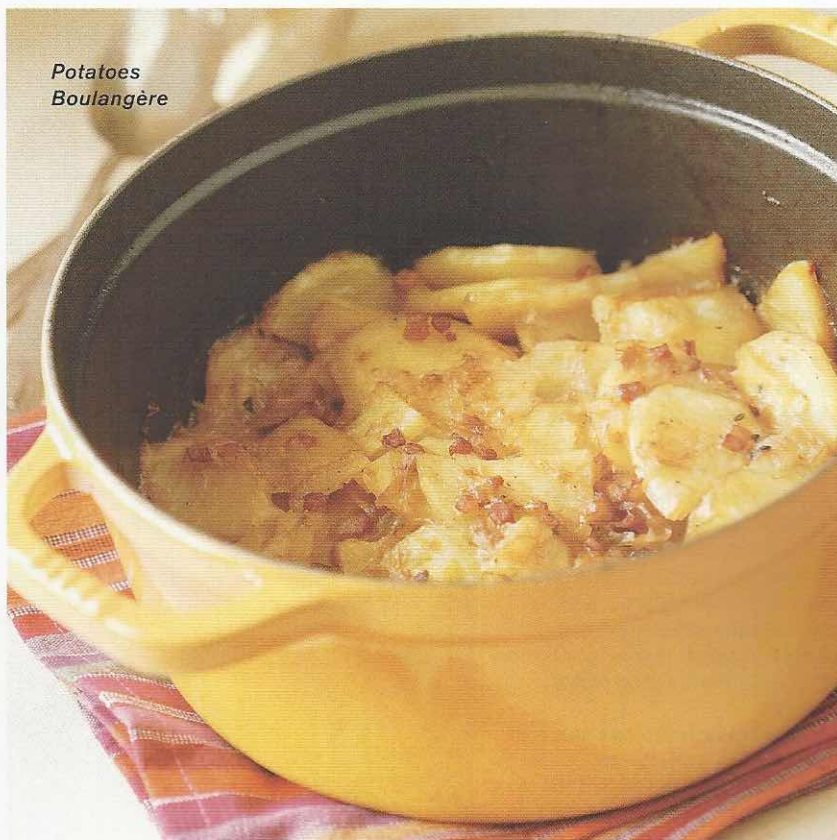
Herb & Garlic-Rubbed Prime Rib

ful not to overcook it. Remove from the oven and cover loosely with foil. Let the roast rest for at least 15 and up to 45 minutes. During this time, the temperature will rise another 5° to 10°F, and the juices within the roast will be redistributed.

Remove the rib bones from the meat for easier carving (see photos on p. 12). Set the roast on its rib side and cut into slices of whatever thickness you like (¼- to ½-inch is nice).

tip: A three-rib roast is plenty big enough to feed seven to eight people. When choosing your roast, ask for the flavorful “small end” of the ribs, also known as ribs 10–12.

Potatoes
Boulangère



Potatoes Boulangère

Serves six.

This dish is like a potato gratin but without the cheese and cream; the pancetta (Italian cured bacon) adds rich flavor.

- 1 Tbs. olive oil**
- ½ cup diced pancetta**
- 3 small onions, thinly sliced**
(2 cups)
- 3 medium sprigs fresh thyme**
- 1 bay leaf**
- Scant 1 tsp. kosher salt**
- ¼ tsp. freshly ground black pepper**
- 2 lb. Yukon Gold or Yellow Finn potatoes, peeled and sliced into ¼-inch-thick half-moons**
- 1 cup homemade or low-salt chicken broth**

Heat the oven to 375°F. Heat the olive oil in a medium (9-inch) Dutch oven over medium heat. When the oil is hot, add the pancetta. Sauté until it just begins to crisp and turn brown, about 4 minutes. Add the onions, thyme, bay leaf, salt, and pep-

per. Cook, stirring occasionally and more frequently toward the end, until the onions are a deep golden color, about 14 minutes. Meanwhile, in a small saucepan, bring the chicken broth to a boil and then remove from the heat. Add the potatoes to the onions and cook, stirring for a minute or two. Pour the hot broth over the potatoes and onions and bring the pot to a boil, stirring with a wooden spoon to scrape up the browned bits from the bottom of the pan.

Cover the pot, put it in the oven, and bake for about 15 minutes. Uncover the pot, gently and evenly push the potatoes down with a spatula, and continue to bake uncovered until the potatoes are completely tender and have started to brown, about another 25 minutes. Discard the bay leaf and thyme before serving.

drink choices

This juicy rib roast calls for a deeply flavored Cabernet blend or a Merlot. If you have a special Bordeaux stashed away, now is the time to drink it. A younger, opulent Merlot with a bit of Cabernet would also be delicious.

drink choices

A fruity, slightly sweet wine would be delicious with this spicy, fruity chicken. Try a Viognier or a Washington State Riesling.

Roast Chicken with Potatoes Fondantes

Potatoes Fondantes

Serves four to six.

A nonstick skillet is crucial for keeping these creamy potatoes from sticking to the pan as the liquid evaporates.

2 lb. baby Yukon Gold or Red Bliss potatoes (20 to 25 potatoes, 1½ to 1¾ inches in diameter)

1 sprig fresh rosemary

2 cups homemade or low-salt chicken broth

2 Tbs. good-quality extra-virgin olive oil

1 Tbs. unsalted butter

1 tsp. kosher salt (less if the broth is salty)

1 to 2 Tbs. thinly sliced fresh chives

Fleur de sel or other sea salt for serving (optional)

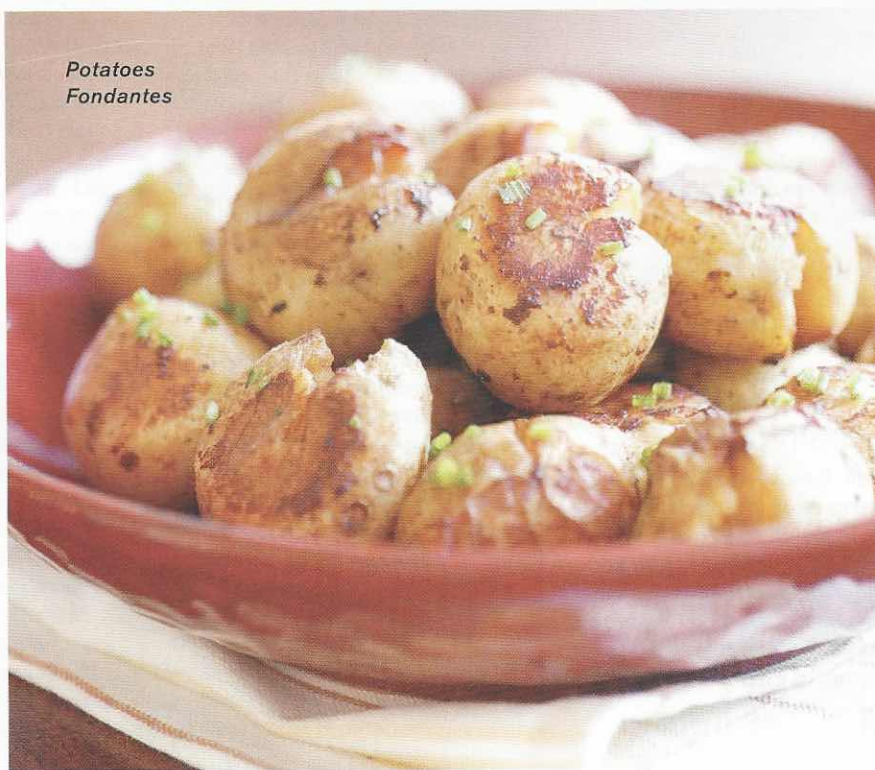
Trim the potatoes of any eyes or damaged areas and wash well in cold water. Arrange as many potatoes as will fit in one layer in a 10-inch nonstick skillet (there should be a little room to spare; save any extra potatoes for

another use). Add the rosemary, broth, oil, butter, and salt. Bring to a boil over high heat. Reduce the heat to medium, cover the pan but leave the lid a tad ajar, and boil until the potatoes are tender when pierced with a fork, about 20 minutes. The liquid should still halfway surround the potatoes; if it doesn't, add more broth or water until it does.

Remove the pan from the heat and press on each potato with a ¼-cup measure just until it cracks open. Set the pan over medium-high heat and cook, uncovered, until all the liquid has evaporated and the potatoes have browned on one side, about 10 minutes. Gently turn the potatoes and brown the other side, another 4 to 5 minutes.

Remove the pan from the heat and let the potatoes rest for 5 minutes before transferring them to a serving platter. Sprinkle with the chives and serve immediately, passing the fleur de sel so diners can sprinkle some on if they want.

Potatoes
Fondantes





*Roast Chicken with
Apricot & Prune Sauce
with Moroccan Spices*

Juicy Whole Roasted Chicken

Serves four.

To get extra-juicy breast meat, the chicken gets roasted breast side down at first. Used alone, this method will give you a delicious plain bird. Serve it with the sauce above right or your own favorite pan sauce for even more flavor.

3½- to 4-lb. whole chicken
2 Tbs. kosher salt
1½ Tbs. olive oil
2 tsp. sugar
Freshly ground black pepper

UP TO TWO DAYS AHEAD:
Sprinkle the chicken inside and out with the salt; set it on a wire rack and set the rack over a plate. Refrigerate uncovered for at least 2 hours (4 hours is better) or up to 2 days.

TWO HOURS BEFORE SERVING:
Position a rack in the lower middle of the oven and heat the oven to 450°F. Cross the chicken legs and tie them together; tuck the wings under the chicken. Brush the breast side of the chicken all over with some of the olive oil; sprinkle with 1 tsp. of the sugar and a few grinds of pepper. Set the chicken, breast side down, on a V-rack set in a small metal roasting pan (about 9x13 inches; don't use ceramic or Pyrex). Brush the back side of the chicken with the remaining oil and sprinkle with ½ tsp. sugar and a few more grinds of pepper. Have ready 1 cup water and turn on the exhaust fan.

Roast the chicken, breast side down, until the back is deep golden brown, about 30 minutes.

Apricot & Prune Sauce with Moroccan Spices

Yields about 1½ cups.

This full-flavored sauce would also go well with a plain pork roast.

1 cup homemade or low-salt chicken broth
¼ cup orange juice concentrate
¼ cup dry vermouth
2 Tbs. olive oil
4 cloves garlic, minced
1 tsp. ground cumin
1 tsp. ground ginger
½ tsp. ground cinnamon
⅛ tsp. ground cloves
½ cup dried apricots, halved
½ cup prunes, halved
Degreased juices from the roasting pan
3 Tbs. chopped fresh cilantro
Kosher salt and freshly ground black pepper

While the chicken roasts, combine the broth, orange juice concentrate, and vermouth; set aside. Heat the olive oil in a 10-inch skillet or sauté pan over medium-high heat. Add the garlic, cumin, ginger, cinnamon, and cloves; sauté until fragrant and golden, less than 1 minute. Add the apricots and prunes and sauté for about 1 minute. Reserve off the heat.

Add the broth mixture and degreased pan juices to the fruits and spices; bring to a simmer and cook until reduced to about 1½ to 1⅔ cups, 5 to 8 minutes. Stir in the cilantro and season to taste with salt and pepper. Serve with the chicken.

Check frequently, and if the chicken drippings appear to be burning, add ¼ to ½ cup of the water to the pan.

Remove the chicken from the oven. With a wad of paper towels in each hand, turn the chicken so it's breast side up. Sprinkle with the remaining ½ tsp. sugar and add all or what remains of the 1 cup of water to the pan. Return the chicken to the oven and roast, breast side up, until the chicken is golden brown and an instant-read thermometer inserted in the thigh registers 175°F, another 15 to 20 minutes.

Transfer the chicken to a cutting board to rest for at least 15 minutes and up to 30 minutes for chicken served warm (or up to 2 hours if serving the chicken at room temperature).

Meanwhile, make the sauce. Remove the V-rack from the roasting pan and tilt the pan so the juices collect in one corner. Spoon off and discard as much of the clear fat as possible. Set the pan and its drippings aside. Use the drippings in the sauce recipe above.

When ready to serve, carve the chicken and serve it with the warm sauce.

tip: Salting a whole chicken at least 2 hours (and up to 2 days) before roasting improves the flavor and keeps the bird juicy.

the recipes

Pasta with
Mushrooms,
Peas, Prosciutto
& Sour Cream

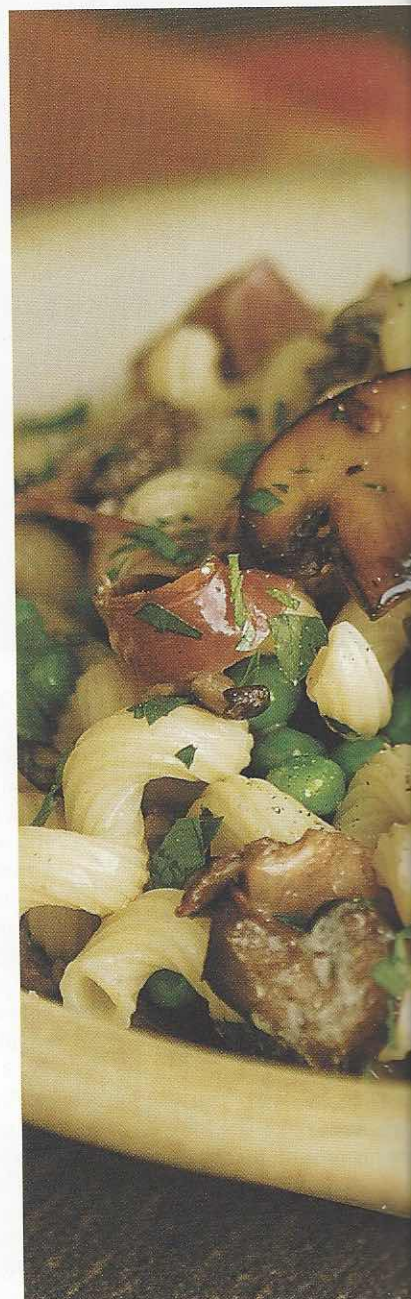
Spanish Potato
Omelet (Tortilla
Española)

Spicy Pasta e
Fagioli

Updated Chef Salad
with Lemon Poppy
Seed Dressing

Light Suppers

How does supper differ from dinner? Supper, though often delicious, is not as big a deal. Supper will include only one course, be it served on a plate or in a bowl. Supper is the meal you have after the big family dinner you ate at 2:00, when it's now 7:00 and you're craving something light but satisfying. All of these recipes—a soup, a salad, a pasta, and a hearty, Spanish take on an omelet—qualify as supper. But we won't tell if you serve the tortilla as a tapas, the soup as a starter, or the salad for lunch.



Pasta with Mushrooms, Peas, Prosciutto & Sour Cream

Serves two to three as a main course.

This recipe goes most quickly if you put the pasta water on while you make the mushroom sauté.

¼ lb. thinly sliced prosciutto
½ cup sour cream
2 tsp. all-purpose flour
Kosher salt

1 Tbs. extra-virgin olive oil
1 Tbs. unsalted butter
1 lb. mixed fresh mushrooms
washed, trimmed, and sliced
¼ inch thick
2 cloves garlic, minced
4 Tbs. chopped fresh flat-leaf parsley
Freshly ground black pepper
½ lb. corkscrew-shaped dried pasta (cellentani or cavatappi)
1 cup homemade or low-salt chicken broth
½ cup frozen peas

Cut the sliced prosciutto crosswise into slender pieces about ⅛ inch wide. Stir together the sour cream and the flour. Bring a large pot of well-salted water to a boil.

To sauté the mushrooms, heat the olive oil and butter in a 12-inch sauté pan or skillet over medium heat until the butter foams. Add the mushrooms and garlic. Sprinkle with ½ tsp. salt and stir with a wooden spoon until the mushrooms start to release their moisture and begin to shrink, 2 to 3 minutes. Increase the heat to medium high so that you hear a steady sizzle; stir occasionally. In about 5 minutes, when the liquid evaporates and the mushrooms start to brown, give just an occasional sweep with the spoon (about once a minute) to allow the mushrooms to brown nicely, cooking them another 2 to 4 minutes. Resist the inclination to stir too often. Turn off the heat

and toss the mushrooms with 2 Tbs. of the parsley. Season with black pepper to taste.

Transfer the mushrooms to a plate. Don't wash the pan. Start cooking the pasta in the boiling water.

Return the mushroom pan to medium-high heat. Pour in the broth and scrape the bottom of the pan with a wooden spoon to stir any browned bits into the broth. Boil until reduced to about ¾ cup, 2 to 3 minutes. Reduce the heat to a very gentle simmer and whisk in the sour cream. Stir in the peas and maintain a gentle simmer. When the pasta is just tender, drain it and put it back in its pot. Stir the mushrooms and prosciutto into the sauce and let heat briefly, about half a minute. Toss the sauce and the remaining 2 Tbs. parsley into the pasta. Season to taste with pepper and serve in warmed pasta bowls.



Pasta with Mushrooms, Peas, Prosciutto & Sour Cream

tip: When sautéing mushrooms, stir them less often than you might want to for the best browning and the fullest flavor. The browned bits that stick to the pan contribute a ton of flavor when the pan gets deglazed.



*Spanish Potato
Omelet
(Tortilla
Española)*

Spanish Potato Omelet (Tortilla Española)

Serves four as a main course; twelve as a tapas.

Delicious on its own, you could also add sautéed mushrooms, fresh herbs, or some chopped ham to the tortilla.

1¾ cups vegetable oil for frying
1¾ lb. (about 5 medium) low- to medium-starch potatoes, such as Yukon Gold, peeled
2¼ tsp. coarse salt
12 to 14 oz. onions (2 to 3 medium), diced
5 medium cloves garlic, very coarsely chopped (optional)
6 large eggs
⅛ tsp. freshly ground black pepper (optional)

In a 10½-inch nonstick skillet that's at least 1½ inches deep, heat the oil on medium high. While the oil is heating, slice the potatoes thinly, about ⅛ inch. (If you have a mandoline, now is the time to use it.)

Transfer to a bowl and sprinkle on 2 tsp. of the salt, tossing to distribute it well.

When the oil is very hot (a potato slice will sizzle vigorously around the edges without browning), gently slip the potatoes into the oil with a skimmer or slotted spoon. Fry the potatoes, turning occasionally (trying not to break them) and adjusting the heat so they sizzle but don't crisp or brown. Set a sieve over a bowl or line a plate with paper towels. When the potatoes are tender,

after 10 to 12 minutes, transfer them with the skimmer to the sieve or lined plate.

Add the onions and garlic, if using, to the pan. Fry, stirring occasionally, until the onions are very soft and translucent but not browned (you might need to lower the heat), 7 to 9 minutes. Remove the pan from the heat and, using the skimmer, transfer the onions and garlic to the sieve or plate with the potatoes. Drain the oil from the skillet, reserving at least 1 Tbs. (strain the rest and reserve to use again, if you like), and wipe out the pan with a paper towel so it's clean. Scrape out any stuck-on bits, if necessary.

In a large bowl, beat the eggs, ¼ tsp. salt, and the pepper, if using, with a fork until blended. Add the drained potatoes, onions, and garlic and mix gently to combine with the egg, trying not to break the potatoes (some will anyway).

Heat the skillet on medium high. Add the 1 Tbs. reserved oil. Let the pan and oil get very hot (important so the eggs don't stick), and then pour in the potato and egg mixture, spreading it evenly. Cook for 1 minute and then lower the heat to medium

low, cooking until the eggs are completely set at the edges, halfway set in the center, and the tortilla easily slips around in the pan when you give it a shake, 8 to 10 minutes. You may need to nudge the tortilla loose with a knife or spatula.

Set a flat, rimless plate that's at least as wide as the skillet upside down over the pan. Lift the skillet off the burner and, with one hand against the plate and the other holding the skillet's handle, invert the skillet so the tortilla lands on the plate (it should fall right out). Set the pan back on the heat and slide the tortilla into it, using the skimmer to push any stray potatoes back in under the eggs as the tortilla slides off the plate. Once the tortilla is back in the pan, tuck the edges in and under itself (to neaten the sides). Cook until a skewer inserted into the center comes out clean, hot, and with no uncooked egg on it, another 5 to 6 minutes.

Transfer the tortilla to a serving platter and let cool at least 15 minutes. Serve warm, at room temperature, or slightly cool. Cut into wedges or small squares.

Spicy Pasta e Fagioli

Serves four; yields 9 cups.

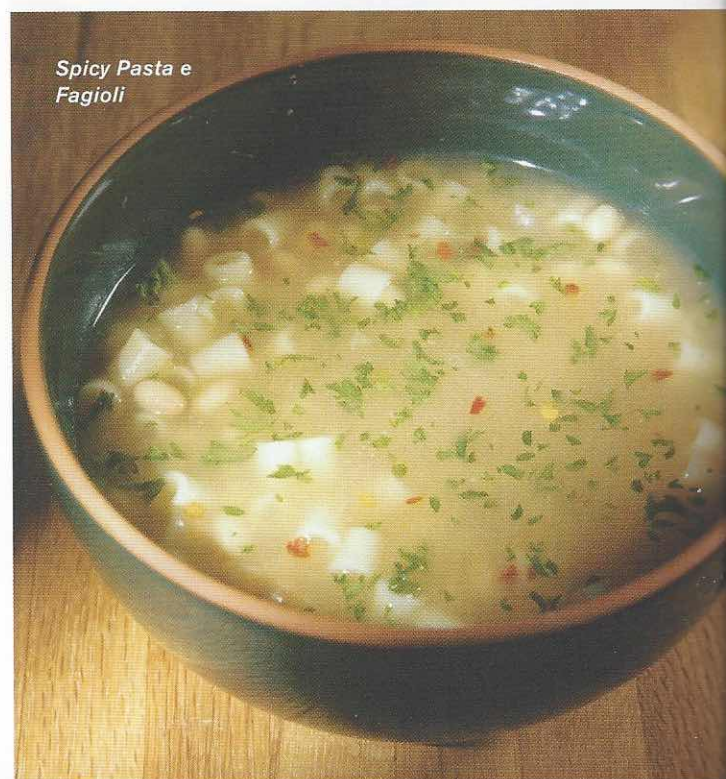
Use unrinsed canned beans for fuller flavor.

¼ cup extra-virgin olive oil
2 cloves garlic, minced
1 to 1½ tsp. freshly ground black pepper
¼ tsp. dried red pepper flakes
½ cup finely chopped onion
One 2-oz. can anchovies, rinsed, drained and chopped fine or mashed
Two 15-oz. cans Great Northern or other white beans, with their liquid
¼ lb. ditalini or other small pasta (about 1 cup dry), cooked
3 cups homemade or low salt vegetable or chicken broth, or water
¼ cup chopped fresh parsley leaves

½ cup (about 2 oz.) freshly grated Parmigiano Reggiano
1 Tbs. lemon juice
Salt to taste

In a large pot, heat the olive oil over medium-high heat. Sauté the garlic, black pepper, and red pepper flakes for 30 seconds. Add the onion and anchovies and sauté until the onion is soft and translucent, about 2 minutes.

Add the beans with their liquid, the ditalini, and the stock. Let the mixture come to a boil, reduce the heat, and simmer for 5 to 10 minutes. Just before serving, stir in the parsley, ¼ cup Parmesan, and the lemon juice. Add salt to taste and serve, passing the remaining Parmesan at the table.



*Spicy Pasta e
Fagioli*

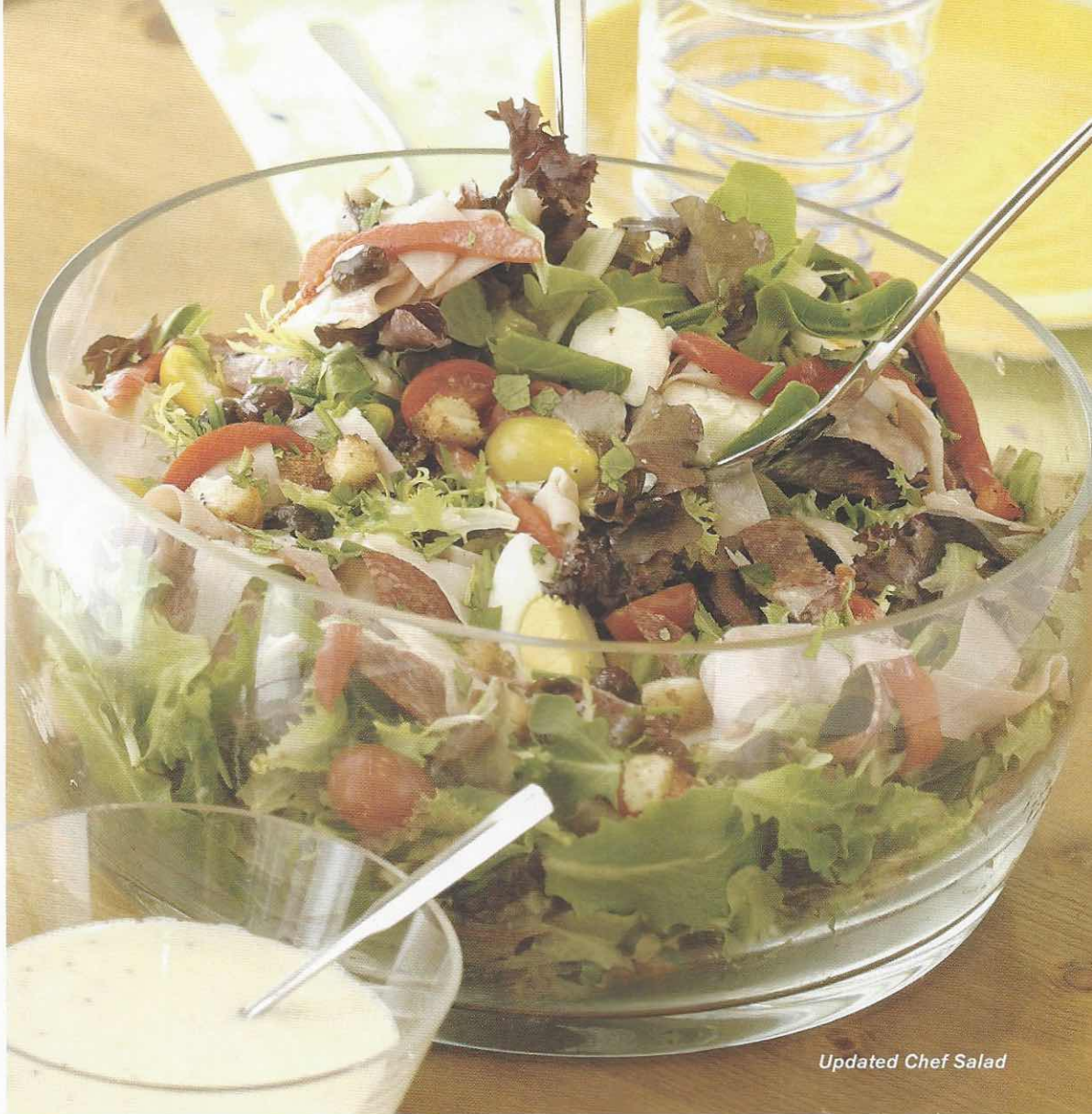
Updated Chef Salad

Serves four to six.

Though it goes well with the Lemon Poppy Seed Dressing below right, this salad would also taste great with your own favorite vinaigrette or even a creamy black peppercorn or blue cheese dressing. Croutons, your own, or good-quality purchased ones, would make a nice addition.

- ¼ lb. thinly sliced roasted turkey breast**
- ¼ lb. thinly sliced smoked ham, such as Black Forest**
- ¼ lb. thinly sliced dry sausage, such as spicy soppressata**
- 10 cups lightly packed mixed greens (a mesclun mix is nice)**
- 2 cups cherry tomatoes, halved (or quartered if large)**
- 6 oz. small fresh mozzarella balls (often called bocconcini) or whole fresh mozzarella, cut into ½-inch cubes**
- 1 roasted red pepper, peeled, seeded, and thinly sliced**
- 12 niçoise or other good-quality black olives, pitted**
- 2 hard-cooked eggs, peeled and quartered lengthwise**
- Kosher salt and freshly ground black pepper to taste**
- ⅓ cup minced fresh herbs (parsley, mint, and chives work well together)**
- 1 cup Lemon Poppy Seed Dressing, or your own favorite**

Stack the turkey slices and cut them into ¾-inch strips; repeat with the ham and the dry sausage. Toss to combine thoroughly. Put the salad greens in a large, shallow bowl. Arrange the tomatoes, mozzarella, roasted red pepper, olives, egg wedges, and croutons, if using, over the greens. Scatter the meats on top. Sprinkle the salad with salt and a few generous grinds of pepper. Drizzle with ½ cup of the dressing and sprinkle with the herbs. At the table, toss and serve the salad and pass with the remaining dressing.



Updated Chef Salad

Lemon Poppy Seed Dressing

Yields about 1 cup.

Once you try this dressing, you'll want to keep a jar of poppy seeds on hand.

- Juice of 1 lemon (about ¼ cup)**
- 2 Tbs. heavy cream**
- 1 tsp. poppy seeds**
- 1 tsp. minced shallots**
- ¾ tsp. kosher salt; more to taste**
- ½ tsp. finely grated lemon zest**
- About 5 grinds black pepper; more to taste**
- ¾ cup canola oil**

In a small bowl, whisk together the lemon juice, cream, poppy seeds, shallots, salt, lemon zest, and pepper. Whisking constantly, add the oil in a slow, steady stream until completely incorporated. Adjust the seasonings to taste.

tip: When you're pinched for time, take these shortcuts: Use jarred roasted peppers, pitted olives, packaged lettuce mixes, and high-quality bottled dressings.



*Cranberry & Almond
Bundt Cake*

Anytime you have time

Many of the recipes in this issue are tailored for a certain time of day. In this section, when we talk about time, it's not about when to *serve* these dishes but when to *make* them. Most of the recipes here need a chunk of that precious commodity (time) to execute. True, much of the time is unattended, whether it's for a dough to rise or a soup to simmer. But still, you need to be around, and most of us are around on the weekend. The beauty of these recipes, however, is that once you get them started, you can finish them to suit your own schedule, reheating a whole but small lasagna on a Tuesday night or baking off homemade rolls so they're fresh from the oven at dinnertime.

recipe collections

**Two Great Yeast
Breads You Can Make
by Hand**

**Slow-Simmering
Soups**

**Make & Freeze:
Lasagne**

**Make & Freeze:
Desserts**

the
recipes

Dinner Rolls

Sweet Russian
Chocolate Braid

German Butter
Cake

Two great yeast breads

You Can Make by Hand

When we say “by hand” we don’t mean exclusively. These bread doughs are more easily mixed and kneaded with machines—in one case a stand mixer, in the other a food processor. But your hands will play a huge role (pun intended) in the final shaping. Nothing beats the tactile wonder of perfectly supple dough, and it’s a shame to miss out on that, despite the convenience of bread machines. So when you have some time, use the time (and those hands) to create these rustic treats. Both the roll dough and the chocolate braid dough can be made ahead. That means you can get the work out of the way and then sit back and enjoy the wonder of fresh-baked bread.



Vary your rolls

Poppy seeds: Add 1 Tbs. poppy seeds to the dry flour mixture, then sprinkle on 1 tsp. after the final rising before baking.

tip: To make ahead, cover shaped, unrisen rolls with plastic and refrigerate overnight. Take them out about 4 hours before you want to bake them and let rise.



Dinner Rolls

with some flavorful additions

Herbs: Knead in about $\frac{3}{4}$ cup chopped fresh herbs (try $\frac{1}{2}$ cup parsley, $\frac{1}{4}$ cup chives, and 1 tsp. thyme). The dough may become a little sticky with the herb variation, so you may have to flour the counter or your hands, even though it's not called for in the recipe.

Cheddar & black pepper: Add 5 oz. (about 2 cups loosely packed) finely shredded extra-sharp Cheddar and 2 tsp. coarsely ground black pepper after the eggs have been added to the dough, just before kneading.

Dinner Rolls

Yields 16 rolls.

Bring these soft, tender rolls to the next dinner party; they'll help your host without stealing the show.

$3\frac{2}{3}$ cups all-purpose flour
 $\frac{1}{4}$ -oz. package rapid-rise yeast
 $\frac{1}{3}$ cup sugar
1 tsp. salt
1 cup half-and-half
6 Tbs. unsalted butter, cut into 6 pieces; more for the pan
3 large egg yolks
2 Tbs. unsalted butter, melted (optional)

Mix the dough: In a large bowl or the bowl of a stand mixer, whisk the flour, yeast, sugar, and salt.

In a small saucepan over medium heat, heat the half-and-half and the 6 Tbs. of butter, stirring constantly, until the butter melts and the liquid registers about 120°F on an instant-read thermometer.

If using a mixer, fit the mixer with the dough hook. With the mixer on medium low, pour the warm liquid into the dry ingredients. Add the yolks. Mix on medium low until the flour is completely incorporated, 1 to 2 minutes. Increase the speed to medium high and knead, stopping and scraping the dough back into the bowl as needed, until the dough is very smooth and elastic and mostly pulls away from the bottom of the bowl, about 5 minutes.

If mixing by hand, make a well in the dry ingredients and pour in the warm milk mixture in it. Beat the egg yolks to just combine; add them to the bowl and mix with a wooden spoon until the flour is completely incorporated. When the dough becomes difficult to stir, knead it by hand in the bowl until no longer sticky and then turn it on the counter-top. Continue kneading until the dough is smooth, supple, and elastic, 8 to 10 minutes.

Let the dough rise: Scrape the bowl or counter, scoop up the dough, and shape it into a ball. Lightly grease the sides of a large bowl and put the dough into it. Cover the top securely with plastic. Let the dough rise in a warm spot until nearly doubled in size, 45 to 55 minutes.

Portion the dough: Turn out the dough onto a clean, unfloured surface and gently press to deflate. With a pastry cutter or a chef's knife, divide the dough into about 16 equal pieces. Lightly grease a 9x13-inch Pyrex baking dish with butter.

Shape the rolls: Work with one piece of dough at a time; cover the others with plastic. Put one piece of dough on the counter. With a cupped palm, press down gently but firmly, rolling the piece in tight circles on the work surface until it forms a smooth-skinned ball with a seam on the bottom. Put the ball, seam side down, in the greased baking dish, cover loosely with plastic, and repeat with the remaining dough. (The dough balls can be arranged in rows or placed randomly; just be sure they're even.) Cover the baking dish with plastic and let the balls rise in a warm spot until they're about one and a half times their original size and have risen about three-quarters of the way up the pan rim (they won't yet fill the pan), 40 to 60 minutes. Meanwhile, heat the oven to 375°F.

Bake the rolls: Remove the plastic wrap and bake the rolls until they're puffed and well browned, 20 to 25 minutes. Remove from the oven and brush the tops with the melted butter, if you like. Serve warm.

Sweet Russian Chocolate Braid

Yields 1 chocolate braid; serves 10 to 12.

This sweet bread—a chocolate lover's delight—is perfect at breakfast, brunch, or for an afternoon snack. The potato in the dough is an Old-World touch that heightens flavor, gives the bread a moist texture, and helps the dough stay fresh unbaked for up to 4 days.

FOR THE SWEET DOUGH:

- 1½ cups plus 3 Tbs. unbleached all-purpose flour**
- 1 tsp. instant yeast**
- 3 Tbs. water**
- 1 very small potato, peeled, boiled until tender, and forced through a sieve (to yield ¼ cup)**
- 2 large egg yolks**
- 2 tsp. pure vanilla extract**
- ¼ cup sour cream**
- 3 Tbs. sugar**
- ½ tsp. salt**
- 3 Tbs. cold unsalted butter**

FOR THE FILLING:

- 1 cup Pastry Cream (see recipe at right)**
- ½ cup mini chocolate chips, semi- or bittersweet**
- 1 large egg, beaten**

To make the dough: In a large mixing bowl, mix the 3 Tbs. flour with the yeast and then whisk in the water. Let the mixture sit covered until it has begun to puff up, 10 to 15 minutes.

Fit a large-capacity food processor with the metal blade. Put the remaining flour in the workbowl and then add the yeast mixture, ¼ cup potato, egg yolks, vanilla, and sour cream. Process the dough for about 1 minute. Remove it from the machine and knead it by hand on an unfloured countertop for 1 minute to redistribute the heat. The dough will be very stiff at this point. Continue this alternating kneading: Process for 30 seconds and then knead on the counter for about 30 seconds, until the dough is very smooth (this should take 2 to 3 processing rounds).



*Sweet Russian
Chocolate Braid*

Put the dough back in the food processor and add the sugar and salt, kneading again in the processor and then on the counter until the sugar has dissolved (the dough will soften considerably and become very sticky; this is okay). Finally, return the dough to the processor, add the butter, and do another alternating kneading round until the butter is well incorporated and the dough is very soft and smooth, about 1 minute. The dough won't clean the bowl at this point. It's okay if it feels quite soft and warm after processing; kneading the dough on the counter will help it cool down and firm up.

Transfer the dough to a container at least four times its volume (no need to grease the container); seal well. (At this point, the dough can instead be rolled in flour and then sealed in a plastic bag and refrigerated for up to 4 days. If you do mix ahead and chill the dough, pull it out of the fridge 3 to 4 hours before

baking.) Let the dough ferment at room temperature for about 3 hours or until it's expanded to 3 times its volume and an indent remains when you press it with a floured finger.

To shape and fill the braid:

Line a heavy baking sheet with parchment or butter it. Roll the dough into a rectangle about 13x16 inches and about ½ inch thick. Stir the chilled pastry cream to soften it and then spread it over the dough in a thin layer. Scatter the chocolate chips evenly over the surface. Roll the rectangle into a cylinder from the wider side and pinch the long edge to seal. Put the cylinder on the baking sheet. Cut the cylinder in half lengthwise, splitting it into two thin strips. Arrange the strips parallel to one another so that the filling is facing up, push them together, and wrap them around each other to form a twist, working from the center.

Cover the shaped dough and proof until it's large, puffy, and

remains indented when lightly pressed with your fingertip, about 45 minutes.

Position an oven rack in the middle of the oven and heat the oven to 350°F.

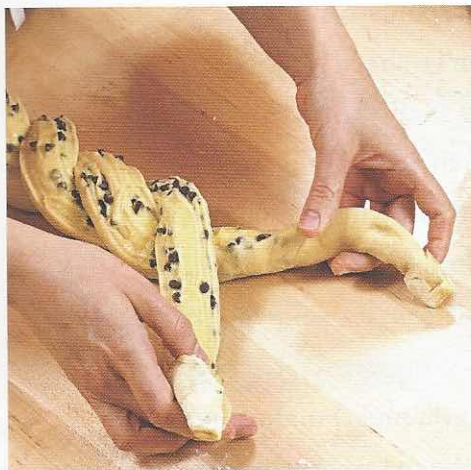
Brush the dough with the beaten egg, taking care not to smear the filling or dislodge the chocolate bits. Bake until golden brown, about 35 minutes, rotating the pan halfway through baking. Let cool on a rack for 1 hour before slicing.

Pastry Cream

Yields 1 cup.

This pastry cream is made very stiff so that it can hold up in the braid without oozing out. Make the pastry cream just after you make the dough to allow it enough time to cool.

- 1 cup whole milk**
- 2-inch piece vanilla bean, slashed lengthwise, seeds scraped out, or ½ tsp. vanilla extract**



¼ cup sugar
3 Tbs. all-purpose flour
¼ tsp. salt
2 large egg yolks

In a medium saucepan, warm the milk over medium heat (if you're using a vanilla bean, add it now) just until a skin forms. Take the pan off the heat. In a medium mixing bowl, combine the sugar, flour, and salt. Add the yolks, beating with a wooden spoon. Whisk in the warm milk in a thin stream, whisking constantly. Return the milk mixture to the saucepan. Cook over medium heat, whisking constantly, until the mixture is extremely thick and gluey (you'll need to switch to a wooden spoon), about 5 minutes. If you're using vanilla extract, stir it in now. Immediately force the pastry cream through a sieve into a bowl. Gently press a sheet of waxed paper or plastic onto the surface of the hot pastry cream to prevent a skin from forming. Let cool and then refrigerate until ready to use.

tip: Kneading the dough both by hand and in a food processor creates a well-developed dough and a loftier finish with less work. If you use your hands only, add a few minutes of kneading time.

VARIATION

German Butter Cake

Yields 1 cake; serves twelve.

This buttery coffee cake gets its character from sour cream and sliced almonds. Perfect with a cup of coffee, it also offers another way to use the wonderful sweet bread dough featured in the chocolate braid recipe at left.

One recipe for the sweet dough (see Sweet Russian Chocolate Braid recipe at left)

3 Tbs. cold unsalted butter, plus more for buttering the pan

¼ cup sour cream

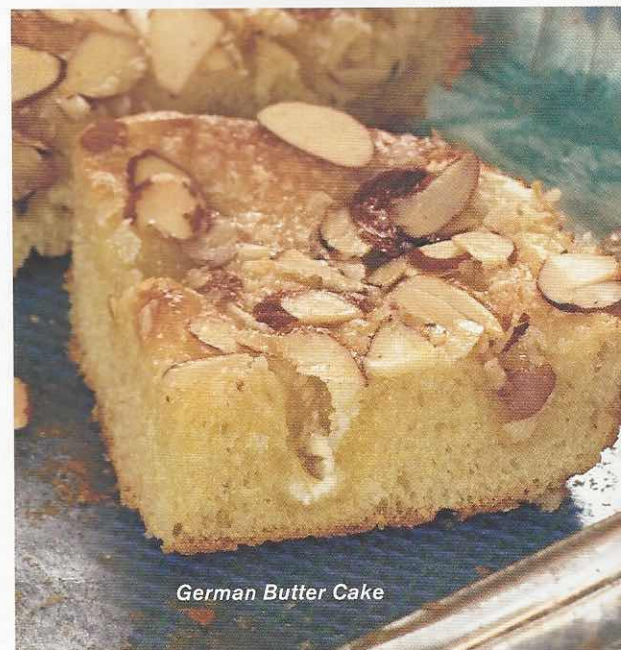
¼ cup sugar

½ cup sliced almonds

Butter a 9x13-inch baking pan well. Press the dough into a 9x13-inch rectangle and press the dough sheet into the pan (don't worry about any folds). Cover the pan and proof the dough until it looks puffy but hasn't doubled in volume, about 1½ hours. Cut the chilled butter into tiny chunks and scatter them evenly on the dough surface. Push the butter chunks down to the bottom of the dough with your fingertip, taking care not to poke all the way through to the pan.

Spread the dough with the sour cream and then sprinkle it with the sugar and sliced almonds. Cover and proof the shaped dough until puffy and an indent remains when lightly pressed with your fingertip, about ½ hour.

Meanwhile, position an oven rack on the top spot and then heat the oven to 400°F. Bake the cake until golden brown, 15 to 20 minutes, rotating the pan halfway through baking. Cool on a rack.



German Butter Cake

the recipes

Turkey & Fall
Vegetables in a
Saffron-Scented
Broth with
Couscous

Phở (Vietnamese
Beef & Rice-Noodle
Soup)

Creamy Chickpea
Soup with Crisp
Chorizo

Tomato Soup with
Orange & Cumin

Slow-simmering Soups

Few foods are as hands-off to make as soup. Once you've sliced and diced the ingredients that go into the pot, you can pretty much do as you please while the kitchen fills with the comforting aroma of a slow-simmering soup. With the exception of the tomato soup, all of these soups have a component that you can (actually that you must) make ahead: the turkey broth, the oxtail broth, and the cooked chickpeas. So even if you don't have the total simmering time available one day, you can easily divide it over a couple of days. In other words, you can make these delicious soups anytime that you have some time.

Turkey & Fall Vegetables in a Saffron-Scented Broth with Couscous

Serves four.

This bountiful, colorful, somewhat exotic soup is the perfect venue for leftover turkey. (You can even use the cooked carcass to make the stock.) If you like the look of this soup but have no turkey planned, use cooked chicken and store-bought chicken broth instead. This recipe is easily doubled.

Generous pinch saffron threads
¼ tsp. ground turmeric
3-inch-long cinnamon stick
1 fresh hot red chile (like a serrano), cored, seeded, and quartered
3 cups Turkey Stock (see recipe at right) or chicken broth
1 medium red onion, root end left intact, cut into wedges about ¾ inch thick at the widest side
2 medium carrots, peeled and cut into 1½x¾-inch sticks
2 medium parsnips, peeled and cut into 1½x¾-inch sticks
1 cup peeled, diced butternut squash (1-inch dice)
2 medium zucchini, cut into 1½x¾-inch sticks
8 oz. plum tomatoes (about 2 large), peeled, seeded, and cut into 1-inch dice
15-oz. can chickpeas, rinsed and drained
Kosher salt



*Turkey & Fall Vegetables
in a Saffron-Scented Broth
with Couscous*

1½ cups diced cooked turkey
(½-inch dice)
¼ cup golden seedless raisins
½ cup lightly packed fresh
cilantro leaves
2 Tbs. unsalted butter
1¼ cups couscous
Sambal oelek (Indonesian chile
paste) or hot sauce

In a dry, small Dutch oven over medium heat, toast the saffron for 1 minute or until fragrant. Stir in the turmeric, cinnamon stick, chile, and stock; bring to a boil over high heat. Reduce the heat, cover, and simmer for 10 minutes. Add the onion, carrots, parsnips, and squash; continue simmering, covered, for 10 minutes. Add the zucchini and tomatoes, cover, and simmer until all the vegetables are just tender, about another 5 minutes (you may need to raise the heat to return the broth to a simmer). When the vegetables are tender,

stir in the chickpeas, ½ tsp. salt, the turkey, raisins, and cilantro. Remove the pot from the heat and let sit covered until the last ingredients you added have been heated through, about 5 minutes. Adjust the seasonings if needed.

Meanwhile, make the couscous. In a medium saucepan over high heat, bring 1¾ cups water to a boil, along with 1 tsp. salt and 1 Tbs. of the butter. Stir in the couscous, cover tightly, remove from the heat, and let sit for 5 minutes. Cut the remaining 1 Tbs. butter into small pieces and scatter them over the couscous. Cover and let sit for 3 minutes. Fluff with a fork.

To serve, mound a large spoonful of the couscous into a shallow soup bowl and ladle the turkey, vegetables, and broth over it. Serve with the sambal oelek on the side.

Turkey Stock

Yields about 9 cups.

Stock from roasted bones will be more subtle than that made from raw bones and meat, but it lends good background flavor to lighter soups and braises. This stock freezes well; portion it into smaller containers for easier thawing.

2 Tbs. vegetable oil
Turkey carcass from a 12- to
16-lb. bird (plus bones and
wings, if saved)
1 large onion (unpeeled),
halved
2 ribs celery, scrubbed and
coarsely chopped
1 large carrot, scrubbed and
coarsely chopped
¼ cup brandy
1-inch chunk fresh ginger,
peeled and sliced
1 bay leaf
1 sprig fresh thyme
10 peppercorns

Position a rack in the middle of the oven and heat the oven to 425°F. Pour the vegetable oil into a large flameproof roasting pan. Break or chop the turkey carcass into 3 or 4 pieces

and put it in the roasting pan, along with the onion, celery, and carrot. Roast for 30 minutes, stirring two or three times to ensure even browning. Transfer the turkey and vegetables to a large stockpot.

Pour off and discard any fat from the roasting pan, set the pan over medium heat, and add the brandy. Stir with a wooden spoon, scraping up all the browned bits from the bottom of the pan.

When the mixture is bubbling, pour the drippings into the stockpot. Add the ginger, bay leaf, thyme, and peppercorns to the pot. Add about 12 cups cold water (or enough to almost cover the turkey pieces). Bring to a simmer, skim any foam that rises to the top, and then reduce the heat to a very slow simmer. Simmer for 2 hours (if you used more than 12 cups water, you may need to boil it down a bit further for flavor).

Strain into a large bowl, cool, and refrigerate overnight. The next day, skim the fat from the top of the stock.

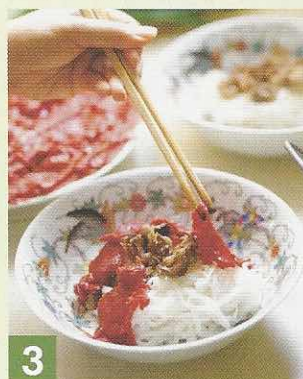
Four Steps to Flavorful “Phở”



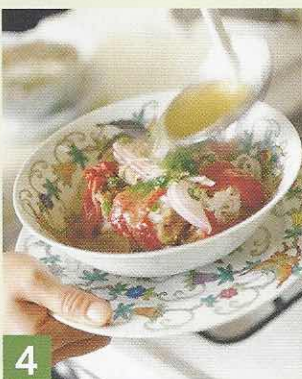
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2



3



4

1. Thinly sliced beef will cook when hot broth is ladled over it. To make the meat easier to slice, put it in the freezer for an hour. Be sure to slice across the grain to keep the meat tender.

2. Once cooked, the rice noodles are drained and divided among the bowls. Heating the bowls helps keep the soup hot.

3. Arrange the thin slices of raw beef and pieces of cooked oxtail meat over the noodles. Let the slices overlap only slightly or they won't cook when the hot broth is poured over them.

4. Once the broth is added, all of the flavors come together and the soup is ready to eat.

Phở (Vietnamese Beef & Rice-Noodle Soup)

Yields 16 cups of broth; serves six as a main course.

You'll need a fork or chopsticks in addition to a spoon to get every bite of this fragrant meal in a bowl. You can find most of the soup's ingredients, even fish sauce, in most supermarkets. If not, try an Asian food market.

FOR THE BROTH:

4 lb. oxtails, cut into 1½- to 2-inch pieces and trimmed of fat
Kosher salt
3-inch piece ginger, unpeeled
1 large onion, halved and unpeeled
⅓ cup fish sauce
8 whole star anise
5 whole cloves
3-inch-long cinnamon stick
1 tsp. fennel seeds
3 bay leaves

FOR THE GARNISH:

1 lb. ¼-inch rice noodles
¾ lb. flank, sirloin, or filet steak, trimmed of fat and sliced thin
2 bunches scallions, sliced thin
½ cup tightly packed fresh cilantro leaves, chopped rough
½ cup tightly packed fresh basil leaves, chopped rough
1 cup thinly sliced mild, sweet white onion
1½ cups bean sprouts
3 large limes, cut into wedges and seeds removed
6 scallions, white parts only
Red chile paste or sliced fresh hot chiles (optional)

Rub the oxtails generously with salt and rinse well under running water; this helps make a clearer broth. Put the oxtails in a large stockpot and add enough water to cover the bones by 4 inches (about 2 gal.). Bring to a full boil and then lower the heat to a rapid simmer. Skim the scum that rises to the surface.

Meanwhile, put the ginger and onion halves on a baking sheet and char them under the broiler (or on the burner of a gas stove) until lightly blackened, 10 to 15 minutes. Turn them over halfway through cooking.

When cool enough to handle, rinse the onion and ginger under running water, using a knife to scrape away some of the charred surface. Cut the ginger into three pieces and toss it and the onion halves into the simmering broth, along with 1 Tbs. salt and the fish sauce.

Put the star anise, cloves, and cinnamon stick in a small skillet and toast them on top of a stove burner over medium heat. Turn the spices a couple of times until they're slightly darkened (3 to 4 minutes) and you smell their aroma. Put the toasted spices and fennel seeds in a small square of double-thick cheese-cloth and tie the bundle with a long piece of kitchen twine. Add the spice bundle and the bay leaves to the broth. (Tie the end of the twine to the pot handle for easy retrieval.)



Phở (Vietnamese Beef & Rice-Noodle Soup)

Let the broth simmer, uncovered, skimming occasionally. After 2 hours, remove the spice bundle, onion, and ginger from the pot and discard. Remove the oxtails from the pot and set aside. (Let the broth continue to simmer.) When cool enough to handle, pull the meat from the bones. Set the meat aside and return the bones to the broth. Continue simmering, uncovered, until the broth is rich and flavorful, about 1 hour. Taste the broth and add more salt or fish sauce as needed. (You can make the broth ahead; refrigerate it for up to 2 days or freeze it.)

Meanwhile, soak the rice noodles in cold water for at least 20 minutes. Arrange the sliced scallions, cilantro, basil, sliced onion, bean sprouts, lime wedges, and chiles on a platter in separate piles.

Bring a large pot of water to a boil and add the drained rice noodles. Give the noodles a quick stir and cook until tender but firm, about 1 minute; drain. Warm six large bowls by rinsing them with hot water and divide the noodles among the bowls.

Just before serving, return the broth to a full boil. Blanch the 6 scallion whites in the broth for 2 minutes. Add 1 scallion to each bowl. Arrange the slices of raw beef and pieces of cooked oxtail meat over the noodles in each bowl. Add a handful of the sliced scallions, basil, cilantro, and onion. Carefully ladle the boiling broth over all; the raw beef should be submerged in the broth. Serve immediately, along with the platter of garnishes.

tip: Be sure to cook the noodles until just tender but still firm; they quickly become gummy if overcooked. For easier eating, snip the long noodles here and there with kitchen scissors as they drain.





*Creamy Chickpea Soup
with Crisp Chorizo*

Creamy Chickpea Soup with Crisp Chorizo

Serves four; yields about 6 cups.

Spicy chorizo sausage cuts through the starchiness of the chickpeas in this creamy, full-flavored soup.

- 1 cup dried chickpeas, sorted through and rinsed**
- 3 Tbs. extra-virgin olive oil**
- 1 yellow onion, diced**
- 1 medium carrot, peeled and diced**
- 1 inner rib celery, diced**
- Kosher salt and freshly ground black pepper**
- 1 clove garlic, minced**
- 2 tsp. chopped fresh thyme**
- ¼ cup heavy cream**
- 1 Tbs. sherry vinegar**
- 10 oz. chorizo, cut into ½-inch dice**
- 3 Tbs. thinly sliced fresh chives**

Cook the chickpeas until completely tender following the Basic Beans method at right.

Heat 1½ Tbs. of the oil in a large saucepan over medium-high heat for 30 seconds. Add the onion, carrot, and celery, season with salt, and cook, stirring occasionally, until the vegetables soften and start to brown, about 7 minutes. Add the garlic and cook for 30 seconds, stirring. Add the chickpeas and

their cooking liquid (there should be about 4 cups; if not, add more water to equal this amount) and half of the thyme. Season well with salt and pepper. Bring to a boil, reduce the heat to a bare simmer, and cook for 30 minutes so that the chickpeas soften a little more but don't break up. Working in batches, purée the chickpeas and broth in a blender. Return the puréed soup to the saucepan, stir in the cream, vinegar, and remaining chopped thyme, and keep warm over low heat, stirring occasionally to prevent scorching. Taste for salt, pepper, and vinegar.

Set a large skillet over medium-high heat for 1 minute. Cook the chorizo in the remaining 1½ Tbs. oil until it's brown and crisp, about 8 minutes. With a slotted spoon, transfer half the chorizo to a plate lined with paper towels and stir the rest into the soup. Reserve the cooking oil from the chorizo if you like.

Ladle the soup into shallow bowls. Sprinkle with the chorizo, scatter with the chives, and drizzle with a bit of the reserved chorizo oil, if you like. Serve immediately.

Basic Beans

One cup dried beans yields about 3 cups cooked.

Canned beans work fine for many recipes, but for the best flavor, cook up a pot of dried beans, adding such aromatics as herbs and garlic.

2 bay leaves

2 cloves garlic, smashed

2 to 3 sprigs fresh herbs (such as rosemary, thyme, or flat-leaf parsley)

1 to 1½ cups dried beans, sorted through and rinsed

1 tsp. kosher salt

Wrap the bay leaves, garlic, and herbs in cheesecloth and tie with twine. Put the beans in a large pot and cover with water by 2 inches (about 2 qt.). Add the herb bundle and the salt. Bring to a boil over high heat. Lower the heat to maintain a very gentle simmer, cover, and cook until the beans are tender (try biting into one) but not splitting and falling apart, 2 hours for chickpeas and less for other beans (check occasionally to be sure the beans aren't boiling and are covered with liquid; add water if needed). Discard the herb bundle. Use the beans and their cooking liquid right away, or let the beans cool in the liquid and refrigerate for up to 3 days.

tip: Avoid overcooked beans and washed-out flavors by gently cooking the beans separately. Use the method above whenever you want flavorful chickpeas for soup, salad, and pasta.

Tomato Soup with Orange & Cumin

Serves six as an appetizer; yields about 10 cups.

Orange and cumin add a mysterious extra-special something to traditional tomato soup, and the bright flavors make a perfect starter course. If you make a lot of puréed soups, invest in a hand blender, which you can use right in the soup pot.

1 small yellow onion, peeled and quartered

$\frac{2}{3}$ cup fresh orange juice (from about 1 large orange)

1 medium baking potato, peeled and cut into large chunks

$\frac{1}{4}$ cup unsalted butter

1 Tbs. ground cumin

3 bay leaves

2 cans (28 oz. each) peeled whole tomatoes (without basil), with their juices

1 Tbs. packed finely grated orange zest (from 1 large orange)

**1 Tbs. kosher salt; more to taste
Freshly ground black pepper
Snipped fresh chives for garnish**

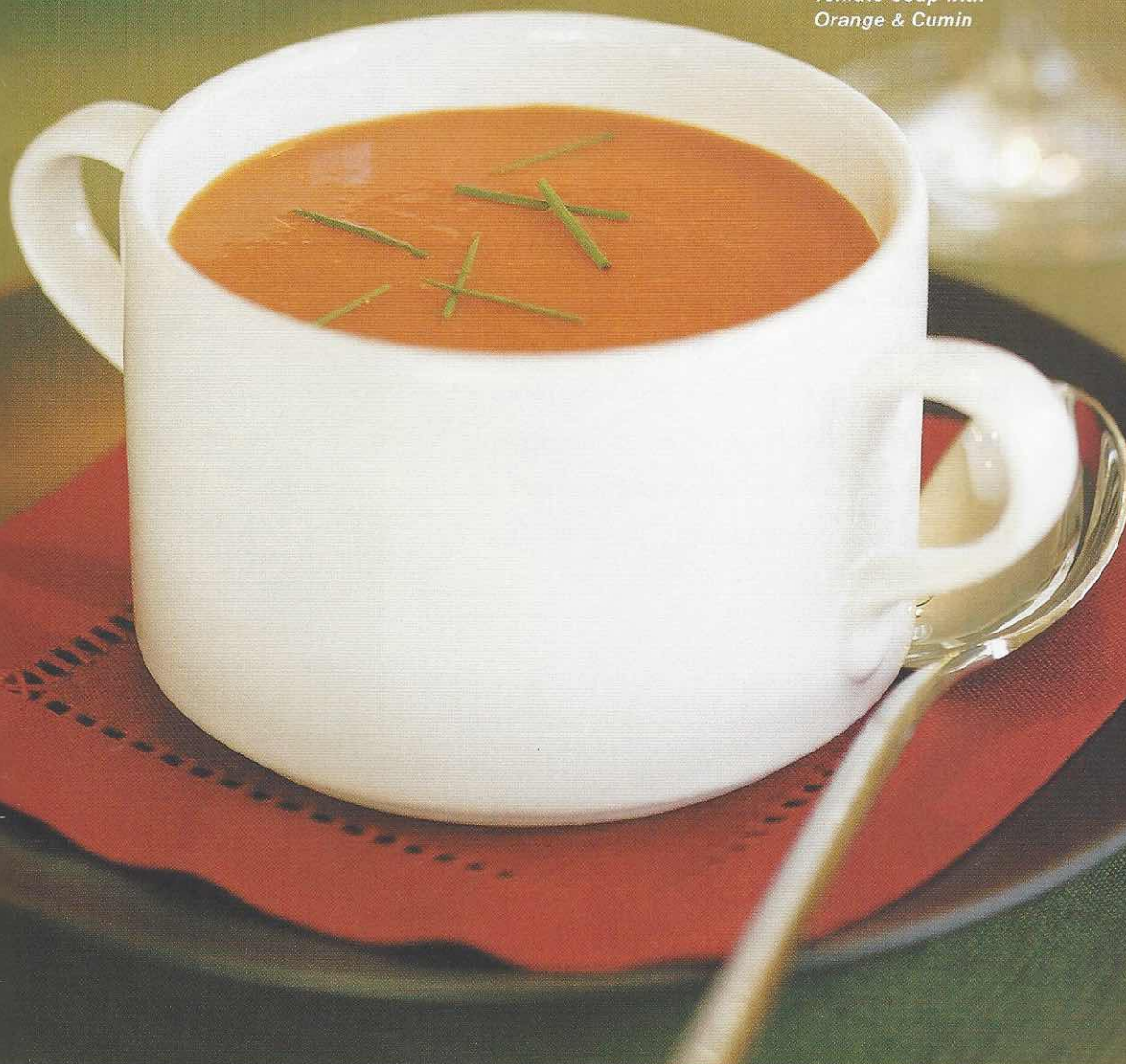
Put the onion, orange juice, potato, butter, cumin, bay leaves, and 3 cups water in a large (at least 4-qt.) saucepan. Cover, bring to a boil over high heat, and reduce to a simmer. Cook until a skewer easily pierces the potato, 15 to 20 minutes. Add the tomatoes with their juices and the orange zest. Bring to a boil, reduce the heat to maintain

a steady, low simmer, and cook, uncovered, until the potato chunks are falling apart, another 20 minutes. Discard the bay leaves.

Purée the soup with a hand blender, stand blender, or food processor. Strain through a medium sieve; discard the contents of the sieve. Season with salt and pepper. If not serving immediately, let cool completely before refrigerating or freezing. Heat gently, adjust the salt and pepper as needed, garnish with the chives, and serve.

tip: For the silkiest texture, strain the soup through a medium mesh strainer.

Tomato Soup with Orange & Cumin



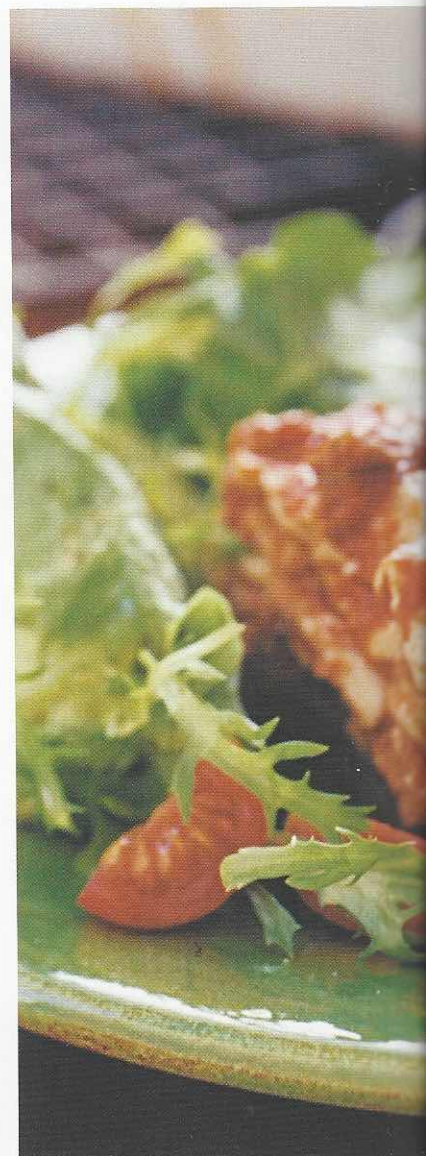
the
recipes

Classic Meat
Lasagna

Sicilian Vegetable
Lasagna

Make & freeze: Lasagne

For most people, lasagna is special-occasion food made only when there's a crowd to feed. But if you love lasagna and would like to eat it more often, consider spending a weekend afternoon making three smaller lasagne, which take about the same effort as making one big panful. Eat one (it serves four amply) and freeze the other two. Lasagna tastes even better when reheated; the flavors meld completely, and any excess liquid is absorbed after the lasagna has rested and cooled. The meat lasagna recipe is the classic: an interpretation of the pasta, ricotta cheese, and meaty tomato-sauce version that every Italian-American mom makes. The other lasagna, a vegetarian option, has the deep flavors reminiscent of the best puttanesca sauce.



Classic Meat Lasagna

Yields three lasagne of four ample servings each.

The key to stress-free lasagna making is having more than enough sauce and cheese ready to use.

2 Tbs. plus 1/3 cup olive oil
2 lb. mild (sweet) Italian sausage, casing removed and broken into pieces
8 cloves garlic, peeled and slightly crushed
2 large onions, finely chopped
1 1/2 cups dry red wine
Four 28-oz. cans (or three 35-oz. cans) crushed tomatoes
2 Tbs. dried oregano
2 tsp. dried thyme
1 Tbs. chopped fresh rosemary (or 2 tsp. dried)

1 tsp. fennel seeds, crushed
1 1/2 tsp. salt
1/2 tsp. freshly ground black pepper

1 Tbs. sugar or to taste

3 large eggs

1 1/2 cups freshly grated Parmesan, preferably Parmigiano Reggiano

32 oz. ricotta

A large handful of fresh basil leaves, washed well and chopped

2 1/2 lb. fresh mozzarella, sliced as thinly as possible

1 lb. instant (no-boil) lasagna noodles

Make the sauce: In a heavy-based pot, heat the 2 Tbs. olive oil over medium-high heat. Add the sausage and brown it all

over, breaking it up into small pieces with a wooden spoon and stirring, 10 to 12 minutes. Remove the sausage with a slotted spoon and reserve. Pour off most of the fat, but leave some behind for flavor.

To the pot, add 1/3 cup of olive oil and the garlic and heat over medium-high heat until the garlic just begins to turn light brown, about 5 minutes. Remove and discard the garlic immediately, leaving the oil in the pot. Add the onions and cook, stirring frequently, until translucent, 5 to 6 minutes. Return the sausage to the pot. Add the red wine and cook until it has reduced by at least half, about 10 minutes.

Stir in the the crushed toma-

toes, oregano, thyme, rosemary, fennel seeds, salt, pepper, and sugar. Reduce the heat to medium low and cook to blend the flavors, about 30 minutes. Taste for seasoning. You should have about 16 cups of sauce.

Make the filling: Meanwhile, in a large bowl, beat the eggs and add the Parmesan. Beat in the ricotta. Season with salt and pepper and fold in the basil.

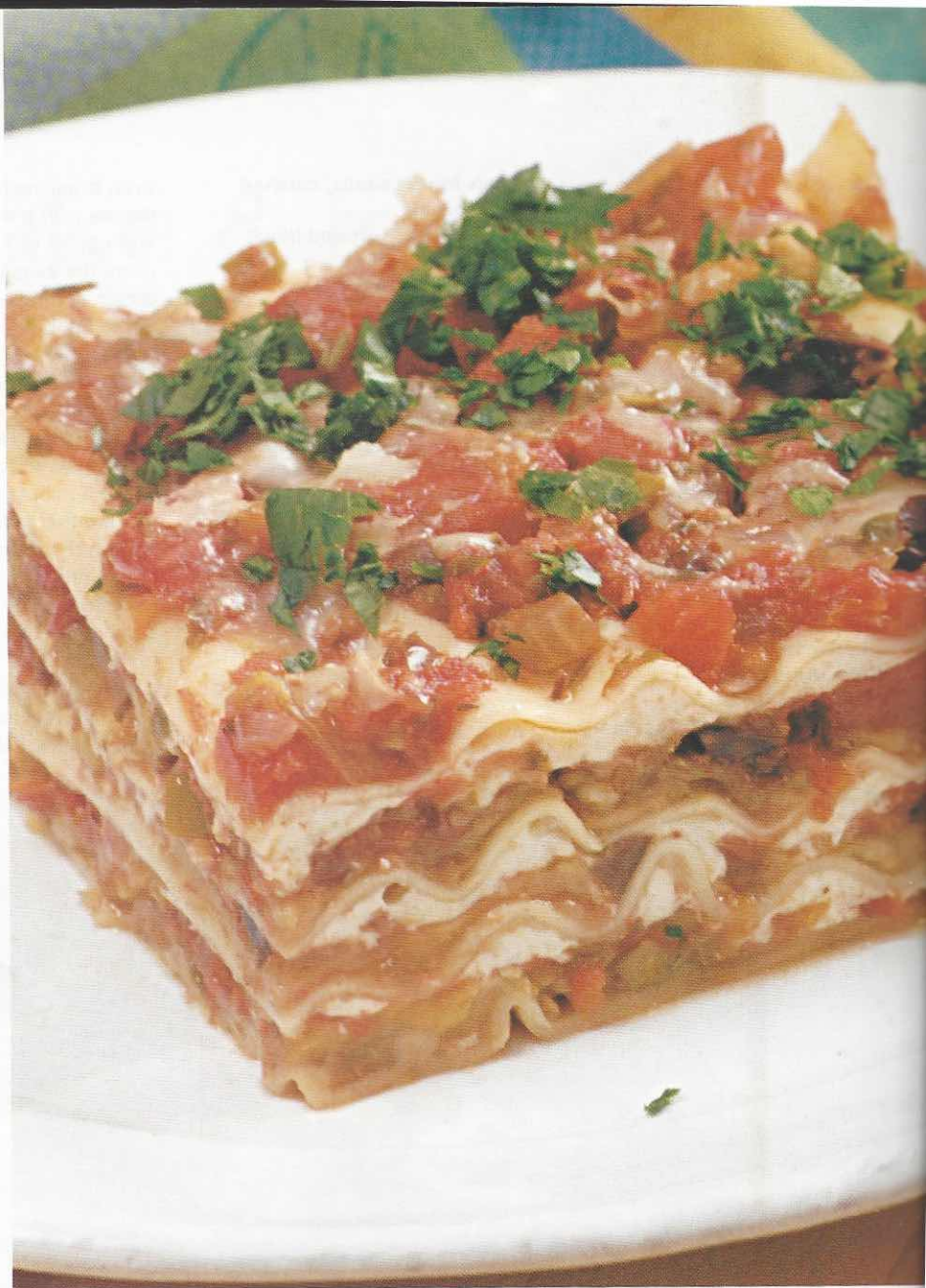
Assemble the lasagne: Heat the oven to 400°F. To make three lasagne of four layers each, begin by lightly oiling three 9x9x2- or 8x8x2-inch metal or ceramic pans (disposable pans work great; make sure ceramic can be frozen). Cover the bottom of each pan lightly with some of the sauce. Lay down a layer of pasta in each of the pans. Spread enough of the ricotta mixture on top of the pasta to cover, about 1/2 cup. Top the ricotta with enough sauce to cover it completely, about 1/2 cup. Cover with another layer of pasta and ladle more sauce over that, followed by enough mozzarella to cover, enough ricotta to cover, and some more sauce. Continue with two more layers in that order: pasta, sauce, mozzarella, ricotta, and sauce. Finish with a layer of pasta, some sauce, some mozzarella, and a final light layer of sauce. You should be able to easily get four layers into each pan; if you have extra components, go ahead and add another layer to one or more of the lasagne. Don't worry if the height of the lasagna exceeds the pan; it settles as it bakes. Save any remaining sauce to serve with the lasagna.

Bake the lasagne: Seal the pans with aluminum foil, tented so it doesn't stick to the cheese. Bake until the edges are bubbling and a knife inserted into the center comes out very hot, 40 to 50 minutes. Let sit 15 minutes before serving or cool completely on a rack before freezing. Defrost lasagna overnight in the refrigerator and then bake at 400°F for about 1 hour.



Classic Meat Lasagna

tip: To make fresh mozzarella easier to slice, pop it in the freezer for a few minutes before slicing; the firmer cheese will be easier to work with.



Sicilian Vegetable Lasagna

Yields three lasagne of four ample servings each.

Called lasagne alla Catanese, this layered pasta is typical of the baroque and luscious dishes of eastern Sicily. Roasting the eggplant takes some time, but compared to pan-frying it, roasting is less messy, hands-off, and largely unattended.

6 yellow or red bell peppers
¼ cup extra-virgin olive oil; more as needed
1 large onion, very finely chopped
6 cloves garlic, finely chopped

⅓ cup finely chopped fresh flat-leaf parsley
16 anchovy fillets, well rinsed
Four 28-oz. cans tomatoes, drained, seeded and chopped (already diced is fine)
¾ cup pitted and chopped imported green olives
¾ cup pitted and chopped imported black olives
½ cup capers, rinsed, chopped if large
2 Tbs. dried oregano
1 cup water
Salt and freshly ground black pepper to taste
3 eggplant (about 1½ lb. each), peeled and sliced crosswise ¾ inch thick
Olive oil for roasting the eggplant



Sicilian Vegetable Lasagna

2½ lb. fresh mozzarella, sliced as thinly as possible
2¼ cups freshly grated Parmigiano Reggiano
1 lb. instant (no-boil) lasagna noodles
Chopped fresh flat-leaf parsley for serving

Char the bell peppers over a gas flame, on a grill, or under the broiler until the skins are blackened all over. Seal the peppers in a bag or a bowl to steam for 10 minutes. Peel, seed, and chop the peppers.

Heat the ¼ cup of olive oil in a deep, heavy-based pot over medium-high heat. Add the onion, garlic, parsley, anchovies, and the chopped roasted bell

peppers and cook, stirring frequently, until the anchovies have melted, about 10 minutes.

Reduce the heat to medium low and add the tomatoes, olives, capers, oregano, and water. Season with salt and pepper. Simmer, stirring occasionally, until the sauce thickens, 45 minutes. This will yield about 12 cups of sauce.

Heat the oven to 450°F. Line several baking sheets with parchment; lightly oil the parchment. Arrange the eggplant slices in one layer on the parchment; you may need to do this in batches. Brush the slices liberally with more olive oil and sprinkle lightly with salt. Roast until the slices are lightly browned and somewhat shrunken, 20 to 25 minutes.

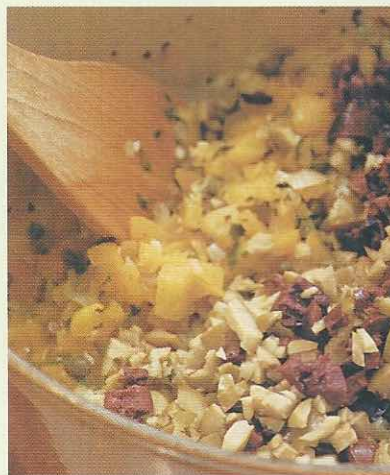
Reduce the oven heat to 400°F. Lightly oil three 9x9x2- or 8x8x2-inch square metal or ceramic baking pans (disposable pans are fine; make sure ceramic can be frozen) and cover the bottom of each with a layer of pasta. Sprinkle some of the Parmesan over the pasta. Top with a layer of eggplant slices. Spoon some of the sauce over the eggplant to amply cover, about 1 cup. Top with a layer of mozzarella and another sprinkling of the Parmesan. Continue in this order—pasta, Parmesan, eggplant, sauce, mozzarella, Parmesan—finishing with a layer of pasta, some sauce, and the Parmesan. You should be able to easily get four layers into each pan; if you have extra components, you can add another layer to one or more of the lasagne.

Seal the pans with aluminum foil, tented so it doesn't stick to the cheese. Bake until a knife inserted in the center of each lasagna comes out very hot and the pasta is tender, 40 to 45 minutes. Let sit for 10 minutes. before serving or cool completely on a rack before freezing. Sprinkle the lasagna with parsley before serving. Defrost frozen lasagna overnight in the refrigerator and then bake at 400°F for about 1 hour.

Char, simmer, and roast for full-flavored vegetables



Charring, then peeling peppers gives the vegetable sauce a mellow sweetness. You can also char them under the broiler.



Simmering the filling ingredients together melds their potent flavors. The result is a vegetable sauce that's as robust as any meat sauce.



Roasting the eggplant is a flavorful, less messy alternative to frying. The only challenge is keeping yourself from eating the toasty eggplant slices before you layer them in the lasagna.

the recipes

Pumpkin & Ginger
Pound Cake

Flourless Chocolate
& Vanilla Marble
Cake

Lemon-Caramel
Icebox Cake

Vanilla Sugar
Cookies

Cranberry & Almond
Bundt Cake

Make & freeze: Desserts

It's true that there are a lot of desserts that you can make ahead and freeze.

Most cookies easily fall into that category, as do brownies, blondies, and all kinds of cakes. Each of these recipes, however, goes one step further: It either gets better with age, is designed to freeze before eating, or may be the kind of dessert that doesn't immediately come to mind as a good candidate for the icebox. A few tips for freezing well: If the dessert needs to cool, let it cool completely (or in one case when just barely still warm). For the best protection, wrap well first in plastic and then in foil. If you plan to freeze the dessert for a while, keep it to the back of the freezer. Even better, store it in a separate freezer from the one that gets opened and closed a lot, as temperature fluctuations can cause freezer burn.



Pumpkin & Ginger Pound Cake

Serves eight, with ample leftovers.

This delicious alternative to pumpkin pie will keep for 2 days at room temperature and 3 weeks in the freezer. Pull it out of the freezer about 4 hours before serving.

1 cup unsalted butter, completely softened at room temperature; more for the pan
2½ cups cake flour; more for the pan
1½ tsp. baking powder
½ tsp. salt
1½ tsp. ground cinnamon
½ tsp. ground ginger

¼ tsp. freshly grated nutmeg
¼ tsp. ground cloves
4 large eggs, at room temperature
2 tsp. pure vanilla extract
2 cups packed light brown sugar
1 cup unsweetened canned pumpkin purée
¼ cup vegetable oil
2 tsp. minced fresh ginger
1 to 2 Tbs. confectioners' sugar for dusting
1 qt. vanilla ice cream (optional)

Position a rack in the lower third of the oven and heat the oven to 350°F. Butter and flour a 10-inch tube pan or 12-cup bundt pan, preferably nonstick. Tap out any excess flour.

Sift together the flour, baking powder, salt, cinnamon, ground ginger, nutmeg, and cloves; set aside. Separate the eggs, putting the yolks in a small bowl and the whites in a large mixing bowl.

Using a hand mixer or a stand mixer with the paddle attachment, cream the butter on medium speed until smooth, about 1 minute. With the mixer on low speed, gradually add the vanilla and the brown sugar, about ½ cup at a time. When all the brown sugar has been added, stop the mixer, scrape down the sides, and cream the mixture on medium speed until light and fluffy, about 3 to 4 minutes.

Use a fork to lightly beat the egg yolks; then, with the mixer on low speed, add them slowly to the butter-sugar mixture. Scrape down the sides of the bowl, increase the speed to medium, and beat for 1 minute. On low speed, add the pumpkin purée, oil, and fresh ginger. Beat until smooth.

Using a rubber spatula, stir in one-third of the flour mixture, and continue stirring just until the flour disappears (don't beat or overmix). Repeat, adding the remaining flour mixture in two more passes. Scrape down the sides of the bowl and set it aside.

Add a pinch of salt to the egg whites and beat with an electric mixer just until they hold soft peaks. Gently but thoroughly fold them into the batter. Spoon the batter into the prepared pan, spreading it evenly with a rubber spatula. Bake until the cake springs back when touched with a fingertip and a pick inserted into the center of the cake comes out mostly clean with a few moist crumbs clinging to it, 45 to 50 minutes. Set the pan on a rack to cool for 10 minutes. Carefully run a paring knife around the inside edge of the pan. Invert the cake onto the cooling rack and gently remove the pan. Let cool completely. (If you're making the cake ahead, wrap it now.) Just before serving, use a fine sieve to sift the confectioners' sugar over the cake. Cut into ¾-inch slices and serve with a scoop of ice cream, if you like.



*Pumpkin & Ginger
Pound Cake*

Flourless Chocolate & Vanilla Marble Cake

Serves sixteen.

This luscious cake has a texture a little like fudge and a little like cheesecake. Top it with a dollop of whipped cream, if you like.

FOR THE VANILLA BATTER:

8 oz. cream cheese, softened to room temperature

$\frac{2}{3}$ cup sugar

1 large egg

1 tsp. pure vanilla extract

FOR THE CHOCOLATE BATTER:

10 oz. bittersweet chocolate, finely chopped

10 Tbs. unsalted butter, cut into 6 pieces

3 large eggs

$\frac{1}{3}$ cup sugar

1 Tbs. dark rum or espresso

1 tsp. pure vanilla extract

Pinch salt

Cocoa powder for dusting

Position an oven rack in the middle of the oven and heat the oven to 300°F. Lightly grease a 9x2-inch round cake pan and line the bottom with parchment.

Make the vanilla batter: In a medium bowl, beat the softened cream cheese with an electric mixer until smooth. Add the sugar and continue beating until well blended and no lumps remain. Add the egg and vanilla and beat just until blended. Set aside.

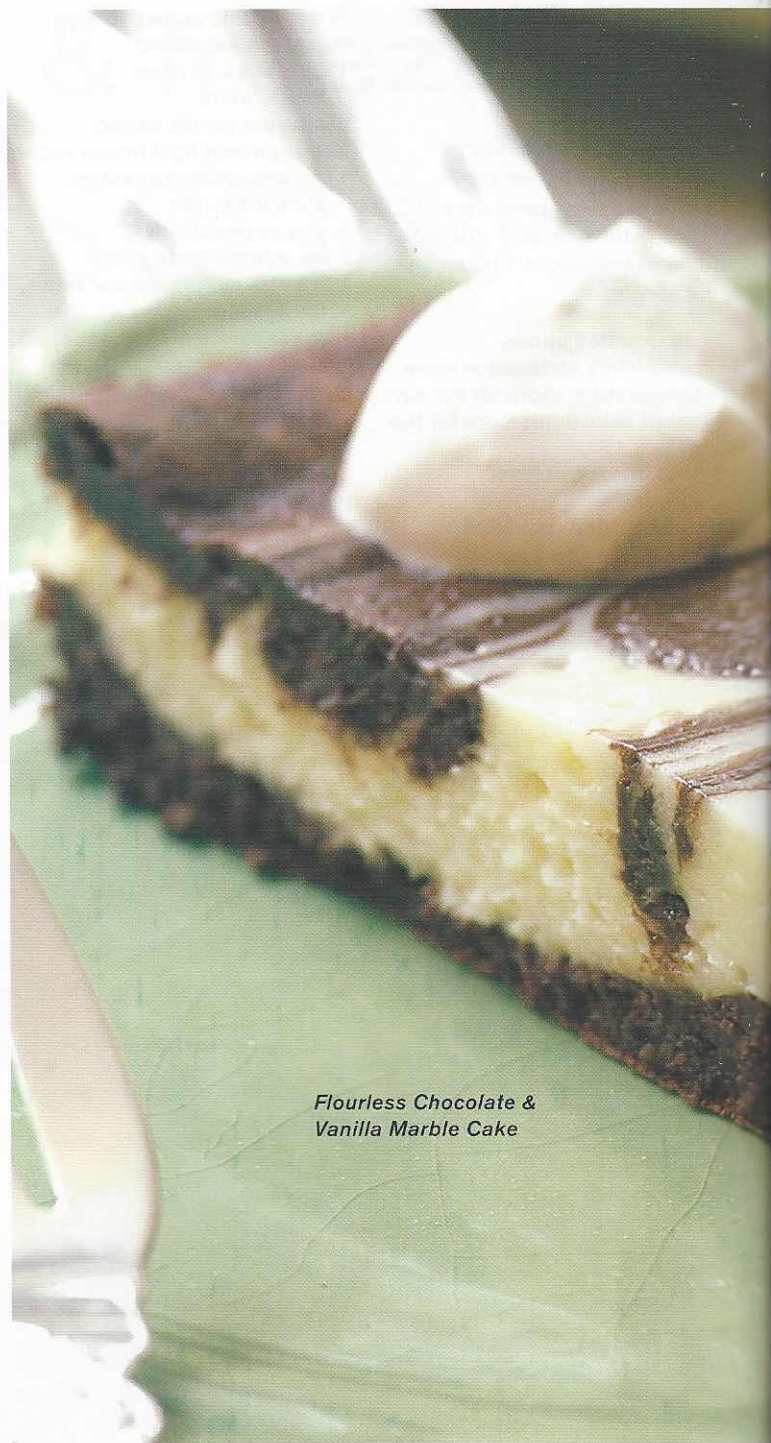
Make the chocolate batter: In a medium bowl, melt the chocolate and butter in a large metal bowl over a pan of simmering water or in the microwave. Whisk until smooth and set aside to cool slightly. With a stand mixer fitted with the whip attachment (or with a hand mixer), beat the

eggs, sugar, rum or espresso, vanilla, and salt on medium high until the mixture is pale and thick, 3 to 4 minutes. With the mixer on low, gradually pour in the chocolate mixture and continue beating until well blended.

Combine and bake: Spread about half of the chocolate batter in the bottom of the pan. Alternately add large scoopfuls of each of the remaining batters to the cake pan. Using a knife or the tip of a rubber spatula, gently swirl the two batters together so they're mixed but not completely blended. Rap the pan against the countertop several times to settle the batters.

Bake until a pick inserted about 2 inches from the edge comes out gooey but not liquid, 40 to 42 minutes; don't over-bake. The top will be puffed and slightly cracked, especially around the edges. It will sink down as it cools. Let cool on a rack until just slightly warm, about 1½ hours. Loosen the cake from the pan by holding the pan almost perpendicular to the counter; tap the pan on the counter while rotating it clockwise. Invert onto a large flat plate or board. Remove the pan and carefully peel off the parchment. Sift some cocoa powder over the cake (this will make it easier to remove the slices when serving). Invert again onto a similar plate and cool completely. Cover and refrigerate until very cold, at least 4 hours or overnight.

To freeze, slide the cake from the plate and wrap it well. To serve, unwrap the cake and set it on a flat serving plate. Cover with plastic wrap and thaw in the refrigerator overnight or at room temperature for an hour or two.



Flourless Chocolate & Vanilla Marble Cake

tip: To slice cold cake neatly, use a hot knife (run it under hot running water and dry it). Wipe the blade clean between slices.



Lemon-Caramel Icebox Cake

Serves twelve.

In this gorgeous cake, tart lemon curd gets tempered by a surprise layer of caramel sauce made pleasantly chewy by the cold. Although the cake looks complex, it's easy to make in stages; the caramel and the lemon curd can be made days ahead and refrigerated. Warm the caramel to pourable before using.

FOR THE LEMON CURD:

- 4 large eggs**
- 4 large egg yolks** (reserve the whites from 2 of the eggs for the meringue topping)
- 3 Tbs. finely grated lemon zest** (from about 3 lemons)
- ½ cup sugar**
- ⅔ cup fresh lemon juice**
- 10 Tbs. unsalted butter, cut in pieces**

FOR THE CARAMEL:

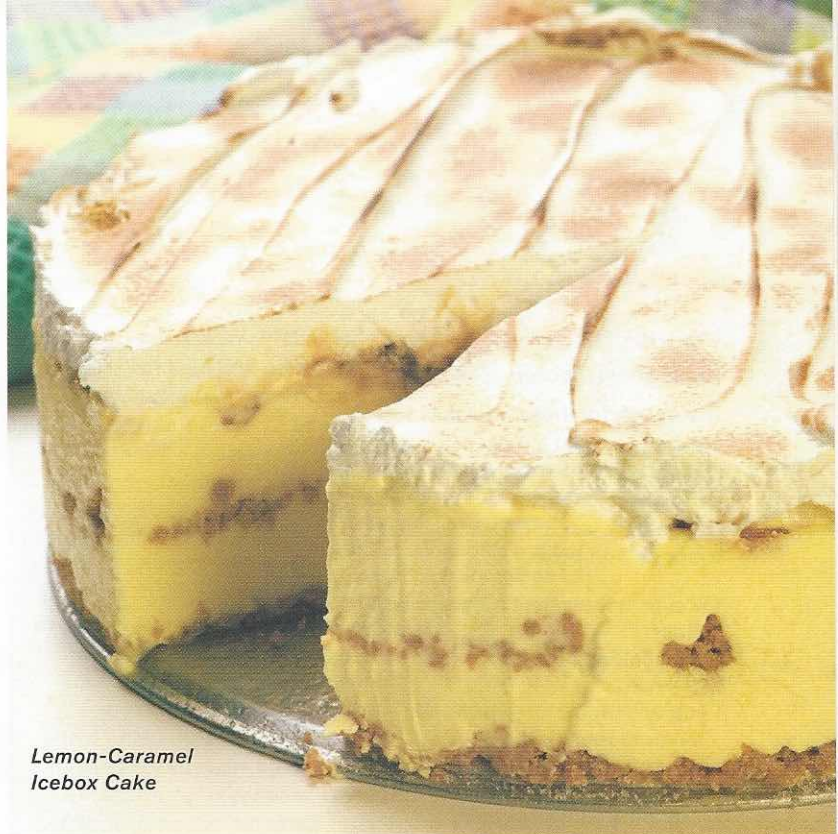
- ¾ cup sugar**
- 2 Tbs. light corn syrup**
- ¼ cup water**
- ¼ cup plus 2 Tbs. heavy cream**
- ¼ tsp. vanilla extract**

FOR ASSEMBLY:

- 1½ cups graham cracker crumbs** (from about 10 crackers), lightly toasted in a 350°F oven until they just take on some color, about 7 minutes
- 4 Tbs. unsalted butter, melted**
- 1½ cups heavy cream**
- 2 egg whites**
- 5 Tbs. sugar; more for the pan**

To make the lemon curd: Bring a medium pot filled halfway with water to a simmer. In a medium stainless-steel bowl that fits over the pot without touching the water, whisk the eggs, yolks, zest, sugar, and lemon juice. Put the bowl over (not touching) the simmering water and whisk until the mixture thickens and becomes smooth and custard-like, about 10 minutes; remove from the heat. Whisk in the butter a piece at a time. Strain the curd through a fine mesh into a bowl. Put plastic wrap directly on its surface and refrigerate.

To make the caramel: In a medium, heavy-based saucepan, combine the sugar, corn



Lemon-Caramel Icebox Cake

syrup, and water; stir until the sugar dissolves. Cook over high heat until the mixture turns dark amber. Don't stir the caramel while it cooks; instead, swirl the pan gently to get an even color. Remove from the heat and whisk in the cream (be careful, it will splatter). Return the mixture to the heat, whisk until smooth, and then whisk in the vanilla. Let cool to room temperature.

To assemble the cake: Spray a 9-inch springform pan with nonstick cooking spray or grease it lightly. Dust the pan with sugar and knock out any excess. Combine the toasted graham cracker crumbs and butter, rubbing them together with your fingertips to combine thoroughly. Sprinkle half of the crumbs over the bottom of the pan and pat down; reserve the rest.

In a large bowl, whisk the cream to firm peaks. Fold in the cooled lemon curd. Spoon half of the lemon cream over the cracker crust and spread it evenly to the edges of the pan. Sprinkle the remaining crumbs over the lemon cream. Spread the remaining lemon cream over the crumbs. Pour a little more than half of the caramel over the lemon cream, reserving the rest in the refrigera-

tor. Put the cake in the freezer while you make the meringue topping.

Whisk the egg whites and sugar in a double boiler over medium-high heat (as you did with the lemon curd) and cook until the mixture is warm and the sugar is dissolved, about 2 minutes. With an electric mixer, whisk the whites to stiff peaks. Spread the meringue on the top of the cake. Freeze the cake, unwrapped, overnight. (For longer storage, wrap it in plastic once the meringue has firmed up; unwrap before defrosting.)

About an hour before serving:

Transfer the cake to the refrigerator. Just before serving, reheat the remaining caramel sauce if you want to drizzle some on the plate. Brown the meringue by running it under a hot broiler, rotating the cake if necessary, until evenly browned (or brown it with a propane torch). Run a thin knife around the sides of the cake and remove the springform. Cut the cake into slices with a warm knife. If the cake seems very frozen, let the slices soften somewhat before serving. Serve with a drizzle of warm caramel sauce.

Vanilla Sugar Cookies

Yields about 2 dozen cookies.

The dough for these cookies can be prepared in advance and stored in the refrigerator for up to a week. Once baked, the cookies will last a few weeks well wrapped and frozen.

1¾ cups unbleached all-purpose flour

½ tsp. baking powder

½ tsp. salt

1 cup unsalted butter, softened at room temperature

1 cup sugar; more for coating

1 large egg

½ tsp. pure vanilla extract

Position a rack in the center of the oven and heat the oven to 350°F. In a medium bowl, whisk the flour, baking powder, and salt to blend. Using a stand mixer with the paddle attachment or a hand-held mixer, beat the butter and sugar on medium speed until light and fluffy, about 3 minutes. Scrape the bowl with a rubber spatula. Beat in the egg and vanilla until thoroughly combined, about 2 minutes. Scrape the bowl again. With the mixer on low speed, slowly blend in the flour until incorporated, about 30 seconds.

Drop the dough by rounded tablespoonfuls into a bowl of sugar and roll to coat; then set

the coated balls about 3 inches apart on ungreased cookie sheets.

Bake until the cookies are golden brown on the edges and slightly soft in the center, 15 to 18 minutes. Let the cookies cool on the sheet for 1 minute before transferring them to a rack to cool. The cookies can be stored at room temperature in an airtight container for up to 3 days.

Note: Be sure to bake these cookies on a cookie sheet, not a rimmed baking sheet; otherwise, the dough will spread too much, and the cookies won't retain a nice, round shape.



Vanilla Sugar Cookies

*Cranberry & Almond
Bundt Cake*



tip: When baked in a specially shaped pan, bundt cakes look extremely elegant, yet they're actually super-easy to make.

**Cranberry & Almond
Bundt Cake**

*Yields 1 large bundt cake or
12 miniature bundt cakes.*

A high amount of butter, sugar, and eggs gives this cake excellent staying power. Wrapped well, it can last a week at room temperature (but rarely is left to) and up to a month in the freezer.

**1½ cups all-purpose flour; more
for the pan**
1½ tsp. baking powder
¼ tsp. salt
**1 cup unsalted butter, softened
at room temperature; more for
the pan**

**7 oz. (about ⅔ cup) almond
paste (not marzipan)**

1 cup sugar

**4 large eggs, at room
temperature**

1 tsp. pure vanilla extract

¼ cup milk, at room temperature

**1½ cups fresh or thawed frozen
cranberries, picked through,
rinsed, and coarsely chopped**

**Confectioners' sugar for dusting
(optional)**

Position a rack in the center of the oven and heat the oven to 350°F. Butter and flour a 10- or 12-cup bundt or kugelhupf pan (or twelve 1-cup mini bundt pans). Tap out any excess flour.

Sift together the flour, baking powder, and salt. With a stand mixer (use the paddle attachment) or a hand mixer, beat the butter and almond paste in a large bowl on medium speed until smooth, 1 to 2 minutes. Add the sugar and beat until light and fluffy, about 2 minutes. Beat in the eggs one at a time, stopping the mixer to scrape the bowl after each addition. Beat in the vanilla. With the mixer on low speed, alternate adding the flour mixture and the milk, beginning and ending with the flour. Stop the mixer at least one last time to scrape the bowl and then beat at medium speed until the batter is smooth, about 20 seconds. Fold in the cranberries with a rubber spatula.

Spoon the batter into the prepared pan (or pans), spreading it evenly with a rubber spatula. Run a knife through the batter to eliminate any air pockets. Bake until a wooden skewer inserted in the center comes out clean, 40 to 45 minutes (about 20 minutes for mini cakes). Set the pan on a rack to cool for 20 minutes. Invert the cake onto the rack, remove the pan, and let the cake cool completely. If you're making the cake ahead, wrap it while still barely warm. Serve at room temperature, dusting the top with confectioners' sugar, if you like.

nutritioninformation

Recipe	Page	Calories		Protein	Carb	Fats (g)				Chol.	Sodium	Fiber	
(analysis per serving)		total	from fat	(g)	(g)	total	sat	mono	poly	(mg)	(mg)	(g)	per serving
Friday	20												
Last-Minute Dinner with Friends	22												
Bucatini in a Spicy Tomato Sauce with Crisped Pancetta	23	620	180	31	79	20	6	11	2	40	1860	5	
Crostini w/White Bean Purée, Spinach & Sun-Dried Tomatoes	24	210	50	6	33	6	0.5	4	0.5	0	470	2	based on 16 servings
Crostini	24	30	10	1	5	1	0	0	0	0	90	1	based on 16 servings
Classic Sherry Vinaigrette (for Mesclun Greens)	24	90	90	0	0	10	1	7	1	0	80	0	per Tbs.
Fastest Fudge Cake (topped with Ganache)	25	410	200	5	48	22	13	8	2	90	170	3	based on 10 servings
Friday Dinners: Good Food Fast	26												
Cumin-Spiced Pork Chops with Sautéed Pears & Cider Sauce	27	450	210	39	15	24	8	12	2	125	320	2	
Seared Flank Steak with Shallot-Mustard Sauce	27	450	270	35	3	31	15	9	3	110	650	0	
Butternut Squash Ravioli with Rosemary Oil	28	300	140	7	33	15	4	9	1	20	550	2	based on 6 servings
Spanish Rice with Shrimp	29	320	100	11	42	11	2	8	1	70	690	1	based on 4 servings
Cajun Swordfish with Quick, Creamy Rémooulade	30	470	330	32	2	35	6	11	16	85	950	1	based on 2 servings
Fusilli with Feta & Lemon-Caper Pesto	31	420	190	14	44	21	6	12	2	30	820	4	
Midnight Snacks	32												
Singapore Noodles	33	690	350	36	47	39	4	22	11	95	1250	3	
Rice & Eggs with Peas & Herbs	33	440	100	15	69	12	7	3	1	80	470	4	
Chocolate French Toast Sandwiches	34	270	140	7	27	16	9	4	1	135	290	2	
Oven Fries	35	210	70	4	34	7	1	5	1	0	490	4	based on 4 servings
Lemon-Fennel Salt	35	0	0	0	0	0	0	0	0	0	80	0	per ¼ tsp.
Potato & Ham Hash	36	610	290	16	66	33	12	17	3	55	1790	8	
Pappardelle with Poached Egg & Caviar	37	350	140	16	35	16	8	5	3	265	1200	2	
Saturday	38												
What's for Breakfast?	40												
Chocolate Chip Waffles	41	360	200	6	35	24	6	9	8	45	270	2	based on 5 servings
Asparagus & Ham Omelet	42	530	400	27	7	44	22	15	4	525	1380	1	per omelet
Buttermilk Pancakes	44	140	35	5	21	4	2	1	0.5	40	260	1	per pancake
Blueberry Muffins with Cinnamon Crumble	45	310	120	5	44	13	8	4	1	70	260	1	per regular-size muffin
A Lovely Lunch	46												
Alsation Onion Tart	46	450	330	8	23	37	20	11	3	180	450	1	
Arugula with Blood Oranges, Fennel & Ricotta Salata	48	160	80	5	18	8	4	3	0	15	310	4	based on 8 servings
Brown-Butter Almond Cake	50	280	140	5	30	15	6	6	2	25	120	2	based on 14 servings
Roasted Pears with Caramel Sauce	51	90	60	0	8	6	4	2	0	20	5	1	based on 14 servings
Afternoon Pick-Me-Ups	52												
Coffee-Cocoa Snack Cake	53	220	70	3	33	8	4.5	4.5	2	45	190	1	based on 16 servings
Lemon-Cornmeal Shortbread Bars	53	120	60	1	12	7	4.5	2	0	20	30	0	per bar
Peppermint Brownies	54	220	130	3	23	15	9	4	1	50	30	2	per brownie
Classic Cream Scones	55	340	160	5	40	18	11	5	1	120	310	1	per scone
A Down-Home Dinner Party	56												
Oven-Roasted Memphis Ribs	56	230	150	15	4	17	6	7	3	60	360	1	per rib, based on 26 ribs
Barbecue Sauce	57	25	15	0	3	2	0	1	1	0	95	0	per Tbs.
Cheddar & Chive Buttermilk Biscuits	58	240	120	6	21	14	9	2.5	0	40	370	1	per biscuit
Traditional Coleslaw	58	20	5	1	4	0.5	0.5	0	0	0	125	1	per ½ cup
Apple-Cranberry Crisp with Pecan Topping	59	520	190	3	86	21	9	8	3	35	120	9	based on 8 servings

Recipe	Page	Calories		Protein	Carb	Fats (g)				Chol.	Sodium	Fiber	
(analysis per serving)		total	from fat	(g)	(g)	total	sat	mono	poly	(mg)	(mg)	(g)	per serving
When You Bring the Hors d'Oeuvre	60												
Meatballs in Peanut-Curry Sauce	61	50	30	3	3	3.5	2	1	0.5	5	110	0	per meatball
Cucumber Rounds with Hummus & Yogurt	61	25	15	1	2	1.5	0	1	0.5	0	60	1	per piece
Rosemary-Parmesan Coins	62	35	20	1	3	2	1.5	0.5	0	10	60	0	per coin
Apple, Blue Cheese & Hazelnut Salad on Endive Leaves	63	30	20	1	1	2.5	1	1	.5	5	125	0	per piece, based on 40 pieces
Malabar Pecans	63	240	230	3	4	25	4	13	7	10	290	3	per ¼ cup
An Elegant Dinner for Six	64												
Filet of Beef Wrapped in Bacon with Wild Mushrooms	65	390	200	38	5	22	9	8	1	125	300	1	based on 8 servings
Lemon-Poached Shrimp Cocktail	66	140	10	18	2	1	0	0	0.5	170	590	0	based on 6 servings
Red Onion & Jalapeño Cocktail Sauce	66	60	0	1	16	0	0	0	0	0	1140	1	per ¼ cup
Escarole with Green Apple, Celery Root, Pecans, Blue Cheese	66	210	160	5	9	18	6	10	2	15	540	3	based on 8 servings
Dark Chocolate Soufflé Cakes with Espresso-Chocolate Sauce	69	360	220	6	30	25	15	9	1.5	100	120	4	based on 6 servings
Sunday	60												
A Satisfying Brunch	70												
Stuffed French Toast with Lemon Filling & Blueberry Syrup	72	430	220	10	41	25	13	7	3	100	370	2	1 pc. w/3 Tbs. filling, 2 Tbs. syrup
Toast Points	74	30	10	1	5	1	0	0	0	0	85	1	based on 16 servings
Smoked Salmon & Dill Mascarpone Toasts	74	100	70	3	6	8	4	2	0	20	260	1	based on 16 servings
Spicy Southwestern Bloody Marys	75	130	0	2	12	0	0	0	0	0	1160	2	per drink w/1 oz. vodka
Peaches & Nectarines with Rosemary & Honey Syrup	75	150	5	1	38	0.5	0	0	0	0	0	3	based on 6 servings
Four Sunday Roasts Plus Potatoes	76												
Roast Pork Arista	77	350	190	34	3	21	6	12	2	95	330	0	based on 6 servings
Mashed Potatoes with Lemon & Garlic	77	430	210	8	51	23	14	7	1	65	280	4	
Leg of Lamb Stuffed with Spinach, Anchovies & Tarragon	78	370	130	54	3	15	5	6	1	170	800	3	based on 8 servings
Oven-Roasted Baby Potatoes	79	230	80	4	34	9	1	7	1	0	330	3	based on 6 servings
Herb & Garlic-Rubbed Prime Rib	80	720	530	44	0	59	23	26	2	165	760	0	based on 9 servings
Potatoes Boulangère	81	260	110	6	30	12	4	6	1	10	540	3	
Potatoes Fondantes	82	190	60	5	27	7	2	4	1	5	430	2	based on 6 servings
Roast Chicken with Apricot & Prune Sauce	82	840	425	79	20	47	11.5	21.5	9.5	250	1920	2	with ¼ cup sauce
Light Suppers	84												
Pasta with Mushrooms, Peas, Prosciutto & Sour Cream	85	620	230	27	70	25	12	9	3	85	1800	4	based on 3 servings
Spanish Potato Omelet (Tortilla Española)	86	170	90	5	15	10	2	7	1	105	400	2	
Spicy Pasta e Fagioli	86	550	270	28	70	18	4	11	2	15	940	13	w/out cheese garnish
Updated Chef Salad	87	270	140	24	7	16	6	7	2	130	800	2	based on 6 servings
Lemon Poppy Seed Dressing	87	100	100	0	0	11	1	6	3	5	90	0	per Tbs.
Anytime You Have Time	88												
Two Great Yeast Breads	90												
Dinner Rolls	91	200	70	4	26	8	5	2.5	0	60	150	1	based on 1 plain roll
Sweet Russian Chocolate Braid	92	220	80	5	30	9	5	3	1	100	170	1	per slice (½ braid)
German Butter Cake	93	210	100	4	24	11	5	4	1	55	105	1	per slice (½ cake)
Slow-Simmering Soups	94												
Turkey & Fall Vegetables in a Saffron-Scented Broth	94	630	100	33	102	11	5	3	2	55	980	15	
Turkey Stock	95	20	5	2	1	0.5	0	0.5	0	0	40	0	per cup
Pho (Vietnamese Beef & Rice-Noodle Soup)	96	600	180	37	84	13	5	5	1	65	1460	7	based on 6 servings
Creamy Chickpea Soup with Crisp Chorizo	98	660	410	29	36	46	15	23	5	85	1140	10	based on 4 servings (1½ cups)
Tomato Soup with Orange & Cumin	99	160	70	4	20	8	5	2	1	20	1560	4	based on 6 servings

(Continued on p. 112)

nutritioninformation

Recipe	Page	Calories		Protein		Carb		Fats (g)				Chol.		Sodium		Fiber	
		total	from fat	(g)	(g)	total	(g)	total	sat	mono	poly	(mg)	(mg)	(mg)	(mg)	(g)	per serving
(analysis per serving)																	
Anytime (continued)	88																
Make & Freeze: Lasagne	100																
Classic Meat Lasagna	101	920	460	63	57	51	24	20	5	170	1480	7					
Sicilian Vegetable Lasagna	102	680	280	41	65	31	14	13	4	50	1500	13					
Make & Freeze: Desserts	104																
Pumpkin & Ginger Pound Cake	105	320	150	3	42	17	8	5	3	85	150	1					per slice w/o garnish (1/16 cake)
Flourless Chocolate & Vanilla Marble Cake	106	280	170	4	23	19	11	6	0.5	90	95	2					based on 16 servings
Lemon-Caramel Icebox Cake	107	460	290	5	41	32	18	10	2	230	125	1					
Vanilla Sugar Cookies	108	140	70	1	16	8	5	2	0	30	60	0					per cookie
Cranberry & Almond Bundt Cake	109	270	140	4	28	16	8	6	1.5	85	95	1					based on 16 servings

The nutritional analyses have been calculated by a registered dietitian at The Food Consulting Company of Del Mar, California. When a recipe gives a choice of ingredients, the first choice is the one used in the

calculations. Optional ingredients and those listed without a specific quantity are not included. When a range of ingredient amounts or servings is given, the smaller amount or portion is used. When the quantity of

salt and pepper aren't specified, the analysis is based on 1/4 teaspoon salt and 1/8 teaspoon pepper per serving for entrées, and 1/8 teaspoon salt and 1/16 teaspoon pepper per serving for side dishes.

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35 *Oven Fries*

Friday

Menu: Last-Minute Dinner with Friends

Crostini with White Bean Purée, Spinach & Sun-Dried Tomatoes, Tony Rosenfeld, FC #61, *Scott Phillips*

Bucatini in a Spicy Tomato Sauce with Crisped Pancetta, Tony Rosenfeld, FC #60, *Scott Phillips*

Mesclun Greens with Classic Sherry Vinaigrette, Martha Holmberg, FC #59

Fastest Fudge Cake (topped with Ganache), Alice Medrich, FC #61, *Scott Phillips*

Friday Dinners: Good Food Fast

Cumin-Spiced Pork Chops with Sautéed Pears & Cider Sauce, Jennifer Bushman, FC #55, *Scott Phillips*

Seared Flank Steak with Shallot-Mustard Sauce, Arlene Jacobs, FC #70, *Scott Phillips*

Butternut Squash Ravioli with Rosemary Oil, Pam Anderson, FC #67, *Scott Phillips*

Spanish Rice with Shrimp, Sarah Jay, FC #53, *Scott Phillips*

Cajun Swordfish with Quick, Creamy Rémooulade Sauce, David Bonom, FC #66, *Scott Phillips*

Fusilli with Feta & Lemon-Caper Pesto, Daphne Zepos, FC #46, *Scott Phillips*

Midnight Snacks

Rice & Eggs with Peas & Herbs, Deborah Madison, FC #34, *Scott Phillips*

Singapore Noodles, Tony Rosenfeld, FC #63, *Scott Phillips*

Chocolate French Toast Sandwiches, Susie Middleton, FC #56, *Scott Phillips*

Oven Fries with Lemon-Fennel Salt, Molly Stevens, FC #71, *Scott Phillips*

Potato & Ham Hash, Susie Middleton, FC #35, *Scott Phillips*

Pappardelle with Poached Egg & Caviar, Johanne Killeen & George Germon, FC #24, *Mark Ferri*

Saturday

What's for Breakfast?

Chocolate Chip Waffles, Pam Anderson, FC #47, *Scott Phillips*

Asparagus & Ham Omelet, Kay Baumhefner, FC #55, *Scott Phillips*

Buttermilk Pancakes, Carolyn Weil, FC #68, *Scott Phillips*

Blueberry Muffins with Cinnamon Crumble, Regan Daley, FC #51, *Sarah Jay*

Menu: A Lovely Lunch

Alsation Onion Tart, Perla Meyers, FC #41, *Scott Phillips*

Arugula with Blood Oranges, Fennel & Ricotta Salata, Maria Helm Sinskey, FC #69, *Scott Phillips*

Basic Iced Tea, Fred Thompson, FC #52, *Scott Phillips*

Brown-Butter Almond Cake & Roasted Pears with Caramel Sauce, Katherine Eastman Seeley, FC #53, *Scott Phillips*

Afternoon Pick-Me-Ups

Coffee-Cocoa Snack Cake, Nicole Rees, FC #68, *Scott Phillips*

Lemon-Cornmeal Shortbread Bars, Abigail Johnson Dodge, FC #68, *Scott Phillips*

Peppermint Brownies, Greg Case, FC #52, *Scott Phillips*

Classic Cream Scones, Regan Daley, FC #61, *Scott Phillips*

Menu: A Down-Home Dinner Party

Oven-Roasted Memphis Ribs, Steve Johnson, FC #56, *Scott Phillips*

Barbecue Sauce, Steve Johnson, FC #56, *Scott Phillips*

Cheddar & Chive Buttermilk Biscuits, Carolyn Weil, FC #68, *Scott Phillips*

Traditional Coleslaw, David Page & Barbara Shinn, FC #34, *Steve Hunter*

Apple-Cranberry Crisp with Pecan Topping, Wendy Kalen, FC #67, *Scott Phillips*

When You Need to Bring the Hors d'Oeuvre

Meatballs in Peanut-Curry Sauce, Barbara Hom, FC #44, *Scott Phillips*

Cucumber Rounds with Hummus & Yogurt, Laura Werlin, FC #69, *Scott Phillips*

Rosemary-Parmesan Coins, Abigail Johnson Dodge, FC #62, *Scott Phillips*

Apple, Blue Cheese & Hazelnut Salad on Endive Leaves, Laura Werlin, FC #69, *Scott Phillips*

Malabar Pecans, Barbara J. Witt, FC #48, *Scott Phillips*

(Continued on p. 114)

Menu: An Elegant Dinner for Six

Lemon-Poached Shrimp Cocktail with Red Onion & Jalapeño Cocktail Sauce, Rori Trovato, FC #69, *Scott Phillips*

Escarole with Green Apple, Celery Root, Toasted Pecans & Blue Cheese, Maria Helm Sinskey, FC #69, *Scott Phillips*

Filet of Beef Wrapped in Bacon with Wild Mushroom & Rosemary Sauce, Katie Sparks, FC #53, *Scott Phillips*

Dark Chocolate Soufflé Cakes with Espresso-Chocolate Sauce, Alice Medrich, FC #68, *Scott Phillips*

Sunday

Menu: A Satisfying Brunch

Spicy Southwestern Bloody Marys, Cheryl Alters Jamison & Bill Jamison, FC #56, *Amy Albert*

Smoked Salmon & Dill Mascarpone Toasts, Tony Rosenfeld, FC #61, *Scott Phillips*

Toast Points, Tony Rosenfeld, FC #61, *Scott Phillips*

Stuffed French Toast with Lemon Cream Cheese Filling, Donna Leahy, FC #36, *Scott Phillips*

Blueberry Syrup, Donna Leahy, FC #36, *Scott Phillips*

Peaches & Nectarines with Rosemary & Honey Syrup, Irit Ishai, FC #65, *Scott Phillips*

Four Sunday Roasts Plus Potatoes on the Side

Mashed Potatoes with Lemon & Garlic, Leslie Revsin, FC #60, *Scott Phillips*

Roast Pork Arista, Anne Willan, FC #53, *Scott Phillips*

Leg of Lamb Stuffed with Spinach, Anchovies & Tarragon, Paul Bertolli, FC #18, *Brian Hagiwara*

Oven-Roasted Baby Potatoes, Anne Willan, FC #53, *Scott Phillips*

Herb & Garlic-Rubbed Prime Rib, Bruce Aidells, FC #55, *Scott Phillips*

Potatoes Boulangère, Jean-Pierre Moullé, FC #63, *Scott Phillips*

Potatoes Fondantes, Jacques Pepin, FC #64, *Scott Phillips*

Roast Chicken with Apricot & Prune Sauce with Moroccan Spices, Pam Anderson, FC #70, *Scott Phillips*

Light Suppers

Pasta with Mushrooms, Peas, Prosciutto & Sour Cream, Lynne Sampson, FC #69, *Scott Phillips*

Spanish Potato Omelet (Tortilla Española), Sarah Jay, FC #43, *Sarah Jay*

Spicy Pasta e Fagioli, Rosina Tinari Wilson, FC #15, *Noel Barnhurst*

Updated Chef Salad, Abigail Johnson Dodge, FC #51, *Scott Phillips*

Lemon Poppy Seed Dressing, Abigail Johnson Dodge, FC #51, *Scott Phillips*

Anytime you have time

Two Great Yeast Breads You Can Make by Hand

Dinner Rolls, Abigail Johnson Dodge, FC #61, *Scott Phillips*

Sweet Russian Chocolate Braid, Maggie Glezer, FC #41, *Scott Phillips*

Pastry Cream, Maggie Glezer, FC #41

Variation: German Butter Cake, Maggie Glezer, FC #41, *Scott Phillips*

Slow-Simmering Soups

Turkey & Fall Vegetables in a Saffron-Scented Broth with Couscous, Jennifer McLagan, FC #60, *Scott Phillips*

Turkey Stock, Jennifer McLagan, FC #60

Pho (Vietnamese Beef & Rice-Noodle Soup), Thai Moreland, FC #17, *Alan Richardson*

Creamy Chickpea Soup with Crisp Chorizo, Tony Rosenfeld, FC #62, *Scott Phillips*

Basic Beans, Tony Rosenfeld, FC #62

Tomato Soup with Orange & Cumin, Randall Price, FC #69, *Scott Phillips*

Make & Freeze: Lasagne

Classic Meat Lasagna, Clifford A. Wright, FC #44, *Mark Thomas*

Sicilian Vegetable Lasagna, Clifford A. Wright, FC #44, *Mark Thomas*

Make & Freeze: Desserts

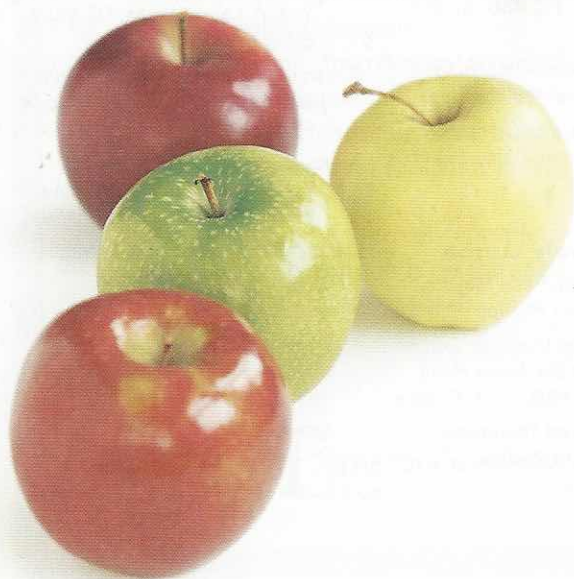
Pumpkin & Ginger Poundcake, Diane Morgan, FC #53, *Scott Phillips*

Flourless Chocolate & Vanilla Marble Cake, Abigail Johnson Dodge, FC #54, *Scott Phillips*

Lemon-Caramel Icebox Cake, Heather Ho, FC #33, *Scott Phillips*

Vanilla Sugar Cookies, Joanne Chang, FC #68, *Scott Phillips*

Cranberry & Almond Bundt Cake, Nicole Rees, FC #61, *Scott Phillips*



a feast for the holidays



an easy meal for any day

Australian Lamb makes a delicious holiday highlight. It's also easy and quick to prepare for everyday meals. Flavorful chops, shanks or legs are perfect for roasting, grilling or braising in minutes. And because Australian Lamb grazes on lush, green pastures, it's mild, lean and rich in nutrients—ideal for everyone at your table, any time of the year.

Sage-and-Mint **Australian Lamb Loin Chops** on Pea Mash

8 Australian Lamb loin chops
olive oil, for cooking
2 tablespoons chopped fresh sage
¼ cup white wine
1 tablespoon white wine vinegar
8-10 mint leaves, torn
2 potatoes, peeled and chopped
2 cups fresh green peas (see tip)
¼ cup buttermilk or milk
salt and freshly ground pepper, to taste

1. Brush chops lightly with olive oil. Press sage, salt and pepper into the surface. Cover and allow to rest at room temperature for 15 minutes for flavors to infuse.

2. For pea mash, boil potatoes in salted water until nearly cooked, add the peas and cook 1-2 minutes or until just tender. Mash well and fold in buttermilk to desired consistency. Season to taste and keep warm.

3. Heat a large nonstick pan over medium heat, adding enough oil to coat the bottom. Add the lamb. Cook for 3 minutes on each side or until barely medium rare. Drain excess fat and add the wine, vinegar and mint. Cover and cook for 1-2 minutes, turning chops to allow flavors to infuse. Serve on pea mash with pan juices spooned over.

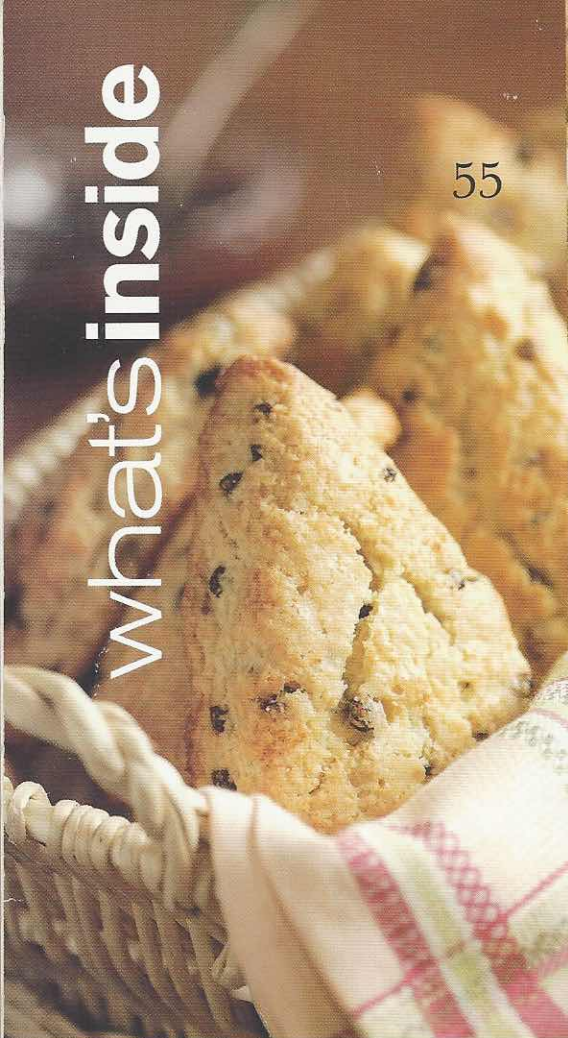
TIP: When fresh peas aren't available, use frozen peas straight from the freezer.

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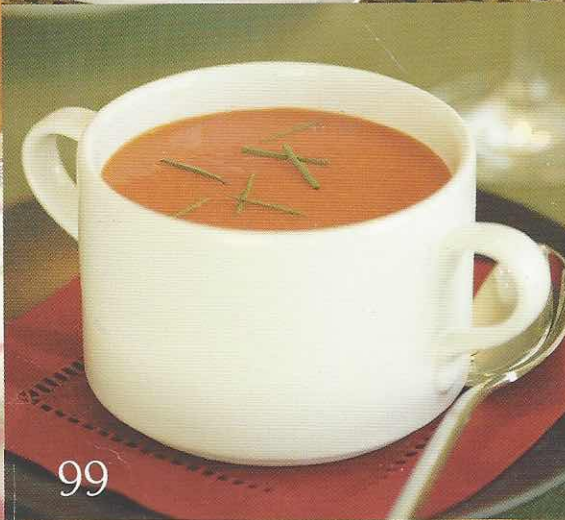
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