

APEROL JASMINE SPRITZ

BY MARTHA STEWART

SERVES: 8 TO 10

TOTAL TIME: 10 MIN

- 2 cups Lemon Simple Syrup
(recipe follows)
- 12 ounces gin, chilled
- 6 ounces Aperol or Campari, chilled
- ¼ teaspoon aromatic bitters, such as
Peychaud's or Angostura (optional)
- 24 ounces seltzer, chilled
- Rosemary sprigs and peeled lemon zest,
for serving
- Frozen lemon wedges, for serving

1. In a pitcher, stir together the lemon syrup, gin, Aperol, and bitters. Cover and refrigerate up to 1 day, if desired. Just before serving, top with the seltzer, then add rosemary sprigs and lemon zest; stir once to combine. Pour into glasses filled with frozen lemon wedges; serve.

LEMON MARGARITA

BY MARTHA STEWART

SERVES: 8 TO 10

TOTAL TIME: 10 MIN PLUS CHILLING

- 2 cups Lemon Simple Syrup (recipe follows), chilled
- 12 ounces tequila, chilled
- 6 ounces orange liqueur, such as Cointreau, chilled
- Orange rounds, salt, and frozen lemon wedges, for serving

1. In a pitcher, stir together lemon syrup, tequila, and orange liqueur. Cover and refrigerate up to one day, if desired.
2. To serve, run an orange round along the rim of each serving glass; dip each rim in salt. Add orange rounds and frozen lemon wedges to the pitcher. Pour drinks into prepared glasses; serve with more orange rounds and frozen lemon wedges.

LEMON SIMPLE SYRUP

BY MARTHA STEWART

MAKES: ABOUT 2 CUPS

TOTAL TIME: 20 MIN PLUS AT LEAST 1 HR CHILLING

- 1 cup sugar
- Peeled zest of 4 lemons
- 1½ cups fresh lemon juice

1. In a saucepan, combine sugar, lemon zest, and 1 cup water. Bring to a boil over medium heat, stirring until sugar has dissolved. Remove from heat; let cool completely. Strain, discard zest; stir in lemon juice. Cover and refrigerate in an airtight container until cold, at least one hour and up to two weeks.

SPARKLING ROSÉ SANGRIA

BY MARTHA STEWART

SERVES: 8 TO 10

ACTIVE TIME: 10 MIN; TOTAL TIME: 40 MIN PLUS CHILLING

- 2 cups strawberries, hulled and halved if large
- 2 cups mixed red and golden raspberries
- 8 green figs, halved
- 2 teaspoons sugar
- 1 (750-ml) bottle rosé
Sparkling white wine, for serving

1. In a bowl, toss together the strawberries, raspberries, figs, and sugar; let macerate for 30 minutes. Transfer the fruit and any juices to a pitcher and stir in the rosé; chill. Serve in glasses, topped with sparkling white wine.

STOVE-TOP CLAMBAKE

BY MARTHA STEWART

SERVES: 6 TO 8

TOTAL TIME: 45 MIN

- 2 large or 3 medium onions, cut into large wedges
- 6 garlic cloves
- 1 bottle pale ale or medium-bodied beer
- 1 cup water
- Fresh seaweed, well rinsed, for layering (optional)
- 1½ pounds small new potatoes (white, red, or a combination)
- 1 pound hot dried chorizo, cut into ½-inch pieces
- Coarse salt
- 3 (1½ pound) lobsters
- 36 littleneck clams, scrubbed well
- 4 ears of corn, husked and halved
- 2 pounds mussels, debearded and scrubbed well
- 1½ pounds large shrimp (about 30), shell-on
- 2 tablespoons unsalted butter (optional)
- 2 lemons, halved

1. Combine onions, garlic, pale ale, and water in a 16-quart stockpot. Cover with a layer of seaweed (or place a steamer basket on top of onions). Add potatoes, chorizo, and 1 tablespoon salt. Bring to a boil. Add lobsters; cook over high heat, covered, for 15 minutes. Add clams and corn; cook, covered, for 6 minutes. Add mussels and shrimp; cook, covered, until clams and mussels open and shrimp are cooked through, 4 to 8 minutes.
2. Remove seafood, corn, potatoes, and chorizo using tongs, and transfer to large platters or rimmed baking sheets. Discard seaweed and any unopened clams and mussels. Strain liquid through a sieve into a bowl; add butter, swirling to melt. Squeeze lemons over clambake, and serve.

STRAWBERRY BISCUIT SHEET CAKE

BY MARTHA STEWART

SERVES: 12

ACTIVE TIME: 40 MIN; TOTAL TIME: 55 MIN PLUS COOLING

BISCUIT

- 4 cups cake flour (not self-rising), such as Swans Down, plus more for dusting
- 2/3 cup granulated sugar
- 5 teaspoons baking powder
- 2 teaspoons kosher salt
- 1½ sticks cold unsalted butter, cut into pieces
- 1¼ cups buttermilk
- Heavy cream, for brushing
- Fine sanding sugar, for sprinkling (optional)

BERRIES AND CREAM

- 4 cups sliced strawberries (from 2 quart containers)
- 5 tablespoons granulated sugar
- 2 teaspoons fresh lemon juice
- ¼ teaspoon kosher salt
- 1¼ cups heavy cream
- 3 tablespoons confectioners' sugar
- Scraped seeds from 1 vanilla bean, or 2 teaspoons pure vanilla paste

1. Make the biscuit: Preheat oven to 450°. In a bowl, combine flour, granulated sugar, baking powder, and salt. Using a pastry cutter or your fingers, cut in butter until mixture resembles coarse meal. Add buttermilk; stir until just combined.
2. Turn out dough onto a lightly floured surface; knead once or twice to help it come together. Pat into a 10-by-7-inch rectangle, about ¾ inch thick. Cut lengthwise into thirds, then crosswise into fourths to create 12 equal pieces. Using a spatula, transfer to a 9½-by-12½-inch rimmed baking sheet or other pan, arranging pieces to roughly re-create original rectangle but leaving ½ inch between them.
3. Brush tops with heavy cream; sprinkle generously with sanding sugar. Bake, rotating sheet pan once, until golden brown and cooked through, 25 to 28 minutes (gaps should be gone, so you have a single but easily separable biscuit). Let cool on sheet pan 10 minutes, then carefully lift with 2 large spatulas onto a wire rack. Let cool almost but not quite completely, about 1 hour.
4. Meanwhile, make the berries and cream: In a bowl, combine strawberries, granulated sugar, lemon juice, and salt; let stand, stirring occasionally, until juicy, about 30 minutes. Beat cream with confectioners' sugar and vanilla on medium-high speed to stiff peaks.
5. Carefully slide biscuit onto a serving platter. Spoon 2 cups whipped cream over biscuit; top with 3 cups berry mixture, drizzling with some juices. Sprinkle with berry powder; serve immediately, with remaining whipped cream and berries on the side.

CRISPY SKIRT PAN-FRIED DUMPLINGS

ANDREW ZIMMERN

MAKES 24 DUMPLINGS

TOTAL TIME: 1 HR

DUMPLINGS

- 16 ounces ground pork
- 2 ounces (1/4 cup) napa cabbage—
blanched, squeezed dry, and minced
- 1/3 cup minced Chinese garlic chives
- 2 tablespoons soy sauce
- 2 teaspoons Shaoxing rice wine
- 2 teaspoons minced garlic
- 2 teaspoons minced ginger
- 1 teaspoon kosher salt
- 1 teaspoon toasted sesame oil
- 24 pieces Sui Gao wrappers or thin
round wonton wrappers
- 3 tablespoons canola oil
Plain sesame oil (not toasted),
for frying
- 4 tablespoons water

LATTICE MIX

- 3 tablespoons cornstarch
- 1 cup warm water

DIPPING SAUCE

- 1/2 cup soy sauce
- 1/4 cup Chinese black vinegar
- 2 tablespoons ginger threads
(or grated ginger)

1. Make the dumplings: In a large mixing bowl, combine the pork, cabbage, garlic chives, soy sauce, Shaoxing wine, garlic, ginger, salt, and sesame oil; mix well.
2. Spoon about 1/2 ounce (1 tablespoon) of the filling onto each wrapper and then wet the edges with water. Fold the wrappers in half (to form half moons) and seal the edges. Pleat the edges to form the dumplings. Sit the dumplings with the folds standing up.
3. Preheat a non-stick skillet over medium heat. Add a little canola oil and arrange 6 or 8 of the dumplings, bottoms down, in a nice star pattern or circle. Sear the dumplings for 30 to 45 seconds to brown the bottoms. Add 4 tablespoons of water and cover with a lid; cook for about 3 minutes. The pan should be dry after the 3 minutes, so drizzle a little untoasted sesame oil around the dumplings, and then turn the heat up to medium-high to brown the bottoms again (lid should be off, but watch so the dumplings do not burn).
4. Make the lattice: Combine the cornstarch and water in a squeeze bottle; shake well. Squirt a few tablespoons of the lattice mixture around the dumplings. Cover and cook for 45 seconds. Remove lid and cook until lattice is crispy and browned. Remove the dumplings in one piece with a large thin spatula, and then flip it over onto a plate to reveal the golden, browned bottom. Repeat with the remaining dumplings.
5. Meanwhile, make the dipping sauce: In a small bowl, combine the soy sauce, black vinegar, and ginger. Serve with the dumplings.

WOK-TOSSED SOY SAUCE NOODLES

ANDREW ZIMMERN

SERVES 4 TO 6

TOTAL TIME: 30 MIN

SAUCE

- ½ cup soy sauce
- ½ cup Shaoxing rice wine
- 1 tablespoon oyster sauce
- 1 tablespoon sugar

NOODLES

- 1 pound fresh thin egg noodles, steamed
- ½ cup peanut oil
- 2 Fresno chilies, stemmed and cut into julienne
- 2 tablespoons minced ginger
- 2 tablespoons minced garlic
- 1 pound mung bean sprouts
- 6 ounces garlic chives, cut into 2-inch lengths
- 2 tablespoons Shaoxing rice wine
- 1 tablespoon toasted sesame oil
- 2 teaspoons mixed kosher salt and MSG (mixed in a 2:1 ratio)

1. Make the sauce: In a medium bowl, whisk the soy sauce with the rice wine, oyster sauce, and sugar.
2. Make the noodles: Preheat a wok over very high heat, then add the peanut oil. Once smoking, add the noodles and cook, tossing, until scorched. Add chiles, ginger, and garlic and stir-fry until fragrant, about 30 to 40 seconds; do not burn the garlic. Add ¼ cup water and stir-fry until dry (it should be almost instantaneous if your wok is hot enough). Add the bean sprouts and garlic chives, then add the Shaoxing wine, toasted sesame oil, and the salt/MSG mixture. Toss well and cook for 90 seconds. Add a few tablespoons of the sauce and toss again if needed. Serve immediately.

FRIED CHICKEN BISCUITS WITH PIMENTO CHEESE AND PICKLED BANANA PEPPERS

BY KELSEY BARNARD CLARK

SERVES: 4

TOTAL TIME: 30 MINS

- 4 cups buttermilk
- ½ cup dill pickle juice
- 4 thin boneless, skinless chicken breast cutlets
- 8 ounces extra-sharp cheddar cheese, shredded
- ¼ cup sour cream
- ¼ cup mayonnaise, preferably homemade or Duke's brand
- ½ teaspoon Old Bay seasoning
- ½ cup drained diced pimentos
- Kosher salt and freshly ground black pepper
- Canola oil, for frying
- 4 cups all-purpose flour
- Cayenne pepper
- Buttermilk Biscuits (recipe follows), split
- Pickled Banana Peppers (recipe follows) and crispy bacon, for serving

1. In a large bowl, whisk the buttermilk with the pickle juice. Add the chicken and refrigerate for up to two hours.
2. Meanwhile, in a bowl, combine the cheese, sour cream, mayonnaise, Old Bay, and pimentos; mix well. Season the pimento cheese with salt and pepper.
3. In a large saucepan, bring 3 to 4 inches of canola oil to 325°. Spread the flour in a shallow dish and season with cayenne pepper, salt, and black pepper. Remove the chicken from the marinade, letting the excess drip back into the bowl, then dredge in the flour; transfer to a plate.
4. Carefully add the coated chicken to the hot oil and fry, turning once or twice, until browned and an instant-read thermometer inserted into the thickest piece registers 160°, about 12 minutes. Transfer the chicken to a rack to drain. Serve the fried chicken and pimento cheese in the Buttermilk Biscuits, topped with the Pickled Banana Peppers and crispy bacon.

BUTTERMILK BISCUITS

BY KELSEY BARNARD CLARK

MAKES: 5

ACTIVE TIME: 20 MIN; TOTAL TIME: 1 HR 10 MIN

- 2 cups all-purpose flour, plus more for dusting
- 1 tablespoon baking powder
- 1 teaspoon salt
- ½ teaspoon granulated sugar
- 8 tablespoons unsalted butter, cubed and chilled
- 1 cup buttermilk
- 1 large egg, lightly beaten

1. Preheat the oven to 400°. In a large bowl, whisk together the flour, baking powder, salt, and sugar; freeze for at least 20 minutes.
2. Add the butter to the dry ingredients and, using your hands, work the butter into the flour until it resembles frozen peas. Mix in buttermilk just until the dough comes together. Scrape the dough out onto a lightly floured work surface and roll into a disk. Using a biscuit cutter, stamp out 5 biscuits. Transfer the biscuits to a parchment paper-lined baking sheet and brush with the beaten egg.
3. Bake the biscuits for 12 to 15 minutes, until risen and golden. Serve the biscuits warm or at room temperature

MAKE AHEAD: The biscuits can be stored in an airtight container for up to 5 days. Before serving, reheat in a 300° oven for about 5 minutes.

PICKLED BANANA PEPPERS

BY KELSEY BARNARD CLARK

MAKES: 3 CUPS

TOTAL TIME: 20 MIN PLUS PICKLING

- 4 banana peppers, stemmed and sliced
- 1 cup water
- 1 cup apple cider vinegar
- 2 tablespoons Kosher salt
- 1 tablespoon sugar

1. Pack the peppers in a 1-quart canning jar. In a small saucepan, combine the water, vinegar, salt, and sugar. Bring to a boil, stirring to dissolve the salt and sugar. Pour over the pickles and let cool slightly, then seal the jar and refrigerate until ready to serve. Alternately, to seal the peppers so they are shelf-stable, follow the canning procedures provided with your canning jars.

CRAB SCOTCH EGGS

BY RICHARD BLAIS

SERVES: 4

ACTIVE TIME: 1 HR; TOTAL TIME: 1 HR 15 MIN

FILLING

- ¼ green apple, minced
- Zest and juice of 1 lemon
- 1 tablespoon chopped dill
- 1 tablespoon chopped chives
- 1 tablespoons Ritz cracker crumbs
- 1½ teaspoons sour cream
- 1½ teaspoons mayonnaise
- 1½ teaspoons Old Bay seasoning
- 1 dash Worcestershire sauce
- 1 dash Tabasco
- 1 pound jumbo lump crab

EGGS

- Kosher salt
- 5 large eggs
- Ice
- ½ cup all-purpose flour
- ½ cup panko
- ½ cup old-fashioned rolled oats
- ½ cup Ritz cracker crumbs
- Freshly ground black pepper
- Extra-virgin olive oil, for greasing
- Passion Fruit Mustard (recipe follows), for serving

1. Make the filling: In a bowl, mix all of the ingredients except crab, then carefully fold in crab trying not to break up too much. Cover and refrigerate until ready to use; pour off any excess liquid.
2. Prepare the eggs: Bring a medium saucepan of water to boil over high heat, then add generous pinch of salt. Using a slotted spoon, carefully lower 4 of the eggs into the boiling water and cook for exactly 6 minutes (set a timer). Meanwhile, fill a medium bowl with ice, water, and a pinch of salt. When the eggs are done, transfer them to the ice bath to cool completely. Once cool, dry the eggs and then carefully peel them.
3. Position a rack in the middle of the oven and preheat the oven to 400°. Spread the flour in a shallow bowl. In another shallow bowl, beat the remaining raw egg. In a third shallow bowl, whisk the panko with the rolled oats, cracker crumbs, and a generous pinch each of salt and pepper.
4. Divide the crab filling into four equal portions, then roll the portions into balls and transfer to a plate. Grease your hands with a small amount of olive oil. Press a crab ball in the palm of your hand to form a ½ inch-thick patty; transfer to the plate. Repeat to form 3 more crab patties; refrigerate until ready to use.
5. Work with one soft-boiled egg at a time: Gently coat a peeled soft-boiled egg in the flour. Place the egg in the middle of a crab patty and then wrap the patty around the egg, smoothing it to form an even coating. Gently dip the crab-coated egg in the beaten raw egg and then dredge it in the panko mixture, pressing very gently to help it adhere. Place the Scotch egg on a parchment-lined baking sheet. Repeat with the remaining soft-boiled eggs to form a total of 4 Scotch eggs.
6. Bake eggs for 5 to 10 minutes, until the coating is browned. Rotate the eggs if they appear to be browning unevenly. Serve hot or room temperature.

PASSION FRUIT MUSTARD

BY RICHARD BLAIS

MAKES: 2 CUPS

TOTAL TIME: 5 MIN

- 1 cup passion fruit puree, preferably Napa Valley Perfect brand
- 1 cup yellow mustard, such as Heinz

1. In a medium bowl, whisk the passion fruit puree with the mustard; serve.

MAKE AHEAD: The passion fruit mustard can be refrigerated for up to 36 hours.

SAUSAGE SCOTCH EGGS

BY RICHARD BLAIS

SERVES: 4

ACTIVE TIME: 50 MIN; TOTAL TIME: 1 HR 15 MIN

Kosher salt
5 large eggs
1 pound bulk breakfast sausage
½ cup all-purpose flour
¾ cup panko
½ cup old-fashioned rolled oats
Freshly ground black pepper
Extra-virgin olive oil, for greasing

1. Bring a medium saucepan of water to boil over high heat, then add generous pinch of salt. Using a slotted spoon, carefully lower 4 of the eggs into the boiling water and cook for exactly 6 minutes (set a timer). Meanwhile, fill a medium bowl with ice, water, and a pinch of salt. When the eggs are done, transfer them to the ice bath to cool completely. Once cool, dry the eggs and then carefully peel them.
2. Divide the breakfast sausage into four equal portions, then roll the portions into balls and transfer to a plate. Grease your hands with a small amount of olive oil. Press a sausage ball in the palm of your hand to form a ½ inch-thick patty; transfer to the plate. Repeat to form 3 more sausage patties; refrigerate until ready to use.
3. Position a rack in the middle of the oven and preheat the oven to 400°. Spread the flour in a shallow bowl. In another shallow bowl, beat the remaining raw egg. In a third shallow bowl, whisk the panko with the rolled oats, and a generous pinch each of salt and pepper.
4. Work with one soft-boiled egg at a time: Gently coat a peeled soft-boiled egg in the flour. Place the egg in the middle of a sausage patty and then wrap the patty around the egg, smoothing it to form an even coating. Gently dip the sausage-coated egg in the beaten raw egg and then dredge it in the panko mixture, pressing very gently to help it adhere. Place the Scotch egg on a parchment-lined baking sheet. Repeat with the remaining soft-boiled eggs to form a total of 4 Scotch eggs.
5. Bake eggs for 15 to 20 minutes, until the coating is browned and an instant-read thermometer inserted in the sausage layer registers 160°. Rotate the eggs if they appear to be browning unevenly. Serve hot or room temperature.

FISH & CHIPS WITH AVOCADO TARTAR SAUCE

BY RICHARD BLAIS

SERVES: 2

ACTIVE TIME: 30 MIN; TOTAL TIME: 1 HR

- 2 (4 to 6-ounce) skinless cod fillets
- 200 grams all-purpose flour (about 1½ cups plus 1 tablespoon), plus more for dredging
- 200 grams rice flour (about 1 cup plus 3 tablespoons)
- 300 milliliters light beer (about 1¼ cups)
- 300 milliliters vodka (about 1¼ cups)
- 1 tablespoon honey
- Vegetable or canola oil, for frying
- French Fries (recipe follows), for serving
- Avocado Tartar Sauce (recipe follows), for serving

1. In a bowl, whisk 3 cups of water with 3 tablespoons salt until dissolved. Submerge the fish in the saltwater and let brine for 30 minutes; drain well and pat dry.
2. Meanwhile, in a medium bowl, whisk both flours with the beer, vodka, and honey. Pour into the canister of a 1-pint iSi siphon. Charge the siphon with two iSi cream (N20) cartridges according to the manufacturer's instructions; shake the siphon.
3. In a large saucepan, heat 3 to 4 inches of oil to 350°. Dredge the fish in flour, shaking off the excess; transfer the fish to a bowl. Holding the siphon upside down, carefully press the handle to dispense just enough batter to coat the fish. Using tongs, lift the fish from the batter, allowing any excess to drip off, and carefully transfer to the hot oil. Fry the fish until golden brown, about 3 minutes. Using tongs, transfer the fish to paper towels to drain; season lightly with salt. Serve the fish with the French Fries and Avocado Tartar Sauce.

DUCK FAT FRENCH FRIES

BY RICHARD BLAIS

SERVES: 2

ACTIVE TIME: 1 HR 10 MIN; TOTAL TIME: 2 HR 10 MIN

- 3 large Kennebec or russet potatoes
- Kosher salt
- 2 quarts vegetable or canola oil
- ½ cup rendered duck fat
- 1 small bunch parsley, chopped

1. Peel the potatoes and cut them into ¼-inch sticks. Transfer to a large bowl, cover with cold water, and then let soak for 1 hour.
2. Bring a large pot of water to a boil, then add a small handful of salt. Add the potatoes and cook for 1 to 2 minutes, until cooked halfway through. Using a slotted spoon, transfer the potatoes to a baking sheet. Pat dry with paper towels, then freeze for at least 15 minutes.
3. In a large, heavy pot, bring the vegetable or canola oil to 230°. Transfer the frozen potatoes to a paper towel-lined baking sheet. Working in batches, fry the potatoes at 230° until softened but not browned, 4 to 5 minutes. Using a slotted spoon, transfer the par-cooked fries to a baking sheet in a single layer. Freeze until frozen, about 30 minutes.
4. Heat the oil to 350°. Working in batches, fry the frozen par-cooked potatoes until golden and crisp, about 5 to 7 minutes. Using a slotted spoon, transfer the fries to a paper towel-lined baking sheet to drain. Once all the fries are cooked, transfer them to a large bowl along with the duck fat and parsley; toss well. Season generously with salt and toss again. Serve immediately.

AVOCADO TARTAR SAUCE

BY RICHARD BLAIS

MAKES: ABOUT 2½ CUPS

TOTAL TIME: 15 MIN

- 1 cup mayonnaise
- 1 large Hass avocado—peeled, pitted, and pureed
 - Zest and juice from 2 lemons
- ¼ cup cornichons, minced
- ¼ cup capers—rinsed, patted dry, and minced
- 1 small celery stalk, minced
- ½ small jalapeño—stemmed, seeded, and minced
- 2 tablespoons chopped flat-leaf parsley
- 2 tarragon sprigs, stems discarded and leaves chopped
- 1 tablespoon stone-ground mustard
- Kosher salt

1. In a medium bowl, whisk the mayonnaise with the avocado, lemon zest and juice, the cornichons, capers, celery, jalapeño, parsley, tarragon, and mustard. Season the avocado tartar sauce with salt, then serve.

MAKE AHEAD: The tartar sauce can be refrigerated overnight without the avocado. Whisk in the avocado before serving.

WELSH RAREBIT

BY RICHARD BLAIS

SERVES: 4

ACTIVE TIME: 45 MIN; TOTAL TIME: 1 HR 45 MIN

- 1 (1-pound) rabbit shoulder
- ½ stick unsalted butter
- 3 tablespoons all-purpose flour
- 5 ounces beer or strong ale
- 1 heaping teaspoon Dijon mustard
Worcestershire sauce, to taste
- 7 ounces good-quality cheddar cheese,
such as Montgomery's Farmhouse
Cheddar
- 4 large slices rustic country bread,
toasted
- Sea salt and freshly ground
black pepper
- Mango Yolks (recipe follows),
for serving

1. Set up an immersion circulator and a water bath in a heatproof container, then heat the bath to 68°C. Put the rabbit in a large BPA-free resealable plastic bag. Seal the bag using this water displacement method: Carefully submerge the filled bag in the prepared water bath, allowing the pressure of the water to force out the excess air. Once the air is removed, seal the bag. Cook the rabbit in the water bath for 1 hour. Remove the rabbit from the water bath and let cool slightly, then remove the rabbit from the bag and shred the meat.
2. In a small saucepan, melt the butter. Add the flour and cook over medium heat, whisking constantly, until the rawness is cooked out of the flour, about 2 to 3 minutes. Slowly whisk in the beer until well combined. Remove from the heat and whisk in the mustard, then season to taste with Worcestershire sauce. Whisk in three-fourths of the cheese until melted. Set aside to cool slightly.
3. Meanwhile, preheat a broiler. Arrange the toasted bread on a baking sheet, then top with rabbit. Spoon the cheese mixture on the toasts so they are completely covered. Sprinkle with the remaining one-fourth of the cheese. Sprinkle a few drops of Worcestershire sauce on each, then season with salt and pepper. Broil the rarebits until well browned and bubbling. Allow to cool slightly, then top with the Mango Yolks and serve.

MAKE AHEAD: The sous vide rabbit can be refrigerated for up to 2 days. Reheat gently before using.

MANGO YOLKS

BY RICHARD BLAIS

MAKES: 12

ACTIVE TIME: 1 HR; TOTAL TIME: 1 HR 20 MIN PLUS OVERNIGHT RESTING

- 1 liter distilled water
- 5 grams sodium alginate
- 200 milliliters mango puree, preferably Napa Valley Perfect
- 5 grams calcium lactate

1. Combine the distilled water and the sodium alginate in a flat-bottomed container. Using an immersion blender, blend until incorporated and no lumps are floating on the surface, about 5 to 7 minutes. Cover with plastic and rest in the refrigerator overnight (it is important for all the air bubbles created during blending to escape before forming the spheres).
2. In a small container, whisk the mango puree with the calcium lactate until fully incorporated. Set aside for 20 minutes.
3. Remove the sodium alginate solution from the refrigerator and allow it to come to room temperature. Fill two small mixing bowls with water for rinsing the spheres.
4. Fill a 15-milliliter measuring spoon to the brim with the mango mixture, then slowly drop it into the sodium alginate bath. Keep it in the solution for 3 minutes, rotating it carefully using a small slotted spoon so it "cooks" evenly (you can form multiple spheres at the same time, but make sure they don't touch each other while in the solution as they will stick together).
5. After 3 minutes, using a slotted spoon, carefully remove the spheres and transfer them to one of the mixing bowls filled with water to rinse the excess sodium alginate. Carefully transfer them to the second mixing bowl of water to rinse again. Serve immediately, or store the yolks in mango juice for up to 8 hours.

ETON MESS

BY RICHARD BLAIS

SERVES: 4

TOTAL TIME: 1 HR

1½ pounds strawberries, hulled
800 milliliters prepared sweetened cream
8 Meringues (recipe follows), crushed
1 bottle ginger cordial
10 liters liquid nitrogen
Freeze-dried strawberries, for garnish
pop rocks or popping candy,
preferably LeSanctuaire or Texturas
brands, for garnish
Mint sprigs, for garnish

1. In a blender, puree half the strawberries until smooth. Chop the remaining strawberries, reserving some for decoration.
2. In the bowl of a standing mixer fitted with the whisk, beat the ginger cordial at medium speed. With the machine on, gradually add the liquid nitrogen and beat until frozen on the sides. Scrape the frozen pieces off the side of the bowl and mix one more time.
3. Pour the sweetened cream into an iSi siphon. Charge the siphon with 2 iSi cream (N20) cartridges according to the manufacturer's instructions. Dispense the whipped sweetened cream into a large mixing bowl. Fold in the strawberry puree and crushed meringues, then fold in the chopped strawberries and ginger cordial sorbet.
4. To serve, spoon the eton mess into cold wine glasses and garnish with the reserved chopped strawberries, popping candy, and a sprig of mint.

MERINGUES

BY RICHARD BLAIS

MAKES: 20 TO 30

ACTIVE TIME: 30 MIN; TOTAL TIME: 1 HR 30 MIN PLUS COOLING

- 1 cup large egg whites
- 2 teaspoons pure vanilla extract
- ½ teaspoon cream of tartar
- ½ teaspoon salt
- 2 cups granulated sugar

1. Preheat the oven to 225° and line a large baking sheet with parchment.
2. In a standing mixer fitted with a whisk, beat the egg whites and medium speed until foamy. Add the vanilla, cream of tartar, and salt. Beat at medium-high speed until the whites hold soft peaks, about 15 minutes. With the machine on, gradually add the sugar, and then beat until stiff peaks form, about 10 minutes more.
3. Place a round tip into a pastry bag, and fill the bag half way with the meringue. Squeeze out round mounds of meringue onto one of the prepared sheet trays. Pull the bag off to the side to avoid making peaks on the top.
4. Bake the meringues for about 1 hour, until dry enough to easily remove from the baking sheet. Let the meringues cool completely on the baking sheet before serving.

MAKE AHEAD: The meringues can be stored in a dry airtight container for up to 1 day.

CHICKEN BOUILLABAISSE

JACQUES PÉPIN

SERVES 4

ACTIVE TIME: 20 MIN; TOTAL TIME: 50 MIN

BOUILLABAISSE

- 1 tablespoon extra-virgin olive oil
- 1 tablespoon coarsely chopped garlic
- ½ teaspoon saffron threads
- 1 teaspoon grated lemon rind
- ¾ teaspoon salt
- ½ teaspoon freshly ground black pepper
- ¼ teaspoon fennel seeds
- ¼ teaspoon herbes de Provence
- ½ cup coarsely chopped onion
- ¼ cup coarsely chopped celery
- ¼ cup coarsely chopped carrot
- 4 chicken thighs (about 1¾ pounds total), skin and fat removed
- ½ (14½-ounce) can diced tomatoes (about 1 cup)
- ½ cup dry white wine
- ¾ cup water
- 5 red or Yukon Gold potatoes (about 12 ounces total), peeled and halved
- 1 (10-ounce) kielbasa sausage, cut into 4 pieces
- 2 teaspoons Pernod or Ricard (optional)
- 1 tablespoon chopped tarragon

ROUILLE

- 2 large garlic cloves
- ⅛ teaspoon cayenne pepper
- ¼ teaspoon paprika
- 1 large egg yolk
- ½ cup extra-virgin olive oil
- Salt

This dish, made with chicken, kielbasa sausage, and potatoes, takes its inspiration from the famous fish stew of the South of France and contains all its classic seasonings, including saffron. An expensive spice, saffron is essential to this dish, and the best comes from Spain. I've also added a little tarragon at the end; although not absolutely essential, tarragon has a slight anise taste that I like and grows plentifully in my garden. To reinforce its flavor, I add a splash of Pernod or Ricard at the last minute, although this ingredient is optional. I serve my chicken bouillabaisse with a traditional rouille, a garlicky mayonnaise seasoned with cayenne and paprika.

Yes, there are a lot of ingredients in this recipe, but it's quick to assemble and cooks in about 30 minutes. It makes a meal in itself when followed by a salad and some cheeses.

1. Make the bouillabaisse: Mix the olive oil, garlic, saffron, lemon rind, salt, pepper, fennel seeds, herbes de Provence, onion, celery, and carrot in a large bowl. Add the chicken thighs and turn to coat. Cover and refrigerate until ready to cook.
2. Transfer the contents of the bowl to a stainless steel pot, and add the tomatoes, wine, water, and potatoes. Cover, bring to a boil over high heat, then reduce the heat to low, and boil gently for 25 minutes. Add the sausage, and cook for 5 minutes longer. If adding Pernod or Ricard, stir it in now with the tarragon.
3. Meanwhile, make the rouille: Remove half a cooked potato and ¼ cup liquid from the pot of bouillabaisse, and put in a food processor bowl with the garlic, cayenne, and paprika. Process for 10 seconds. Add the egg yolk. With the processor running, slowly add the olive oil until it is incorporated. Taste for salt, and adjust, if needed.
4. Serve the bouillabaisse in warmed soup plates with a spoonful of the rouille drizzled on top.

SLICED TOMATO GRATIN

JACQUES PÉPIN

SERVES 4

ACTIVE TIME: 15 MIN; TOTAL TIME: 40 MIN

- 2 pounds large ripe tomatoes
- 3 tablespoons extra-virgin olive oil
- 2 cups diced (1/2-inch) baguette or country bread
- 2/3 cup sliced shallots
- 1/3 cup sliced garlic
- 1 1/2 teaspoons fresh thyme leaves
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

Thick slices of ripe tomato are baked with a topping of diced bread and seasonings in this gratin. Success depends on using the highest-quality ingredients.

1. Preheat the oven to 425°.
2. Cut the tomatoes into 1/2-inch slices and arrange them in a 6-to-8 cup gratin dish. Drizzle with 2 tablespoons of the olive oil.
3. Combine the bread, shallots, garlic, thyme, and the remaining 1 tablespoon of olive oil in a bowl and mix well. Sprinkle the salt and pepper on the tomatoes and top with the bread mixture. Bake for about 25 minutes, until the tomatoes are browned on top and cooked. Serve.

BERRIES POTPOURRI

JACQUES PÉPIN

SERVES 12

TOTAL TIME: 20 MIN

- 1 pint strawberries
- 1 pint blueberries
- 1 pint raspberries
- ½ pint blackberries or boysenberries, if available
- 1 lemon
- 1 (12-ounce) jar seedless raspberry jam
- Mint leaves (enough for 2 tablespoons mint chiffonade)
- Pound cake, for serving
- Sour cream, whipped cream, or crème fraîche, for serving

What could be more summery than a mixed salad of ripe berries at peak taste, smell, and color? This is the ideal dessert for a big party; it is fast to make, and everyone loves it, especially if you serve the fruit with a moist and buttery piece of homemade pound cake and some crème fraîche.

1. Sort the berries, and if they are dirty, wash them before you remove the hulls, so the water doesn't go inside the berries. Cut the strawberries, if they are large, into 4 or 6 pieces, but leave small berries whole.
2. Remove a dozen strips of lemon peel with a vegetable peeler, stack them up together, and cut them into a fine julienne. Sprinkle into the bowl you will use for serving the berries. Add the raspberry jam to the bowl, and whisk in 2 or 3 tablespoons of lemon juice.
3. Make a couple of tablespoons of mint chiffonade by stacking up an assortment of mint leaves, rolling them together, and cutting them into fine shredded pieces. Add to the bowl, mix well, and then add the strawberries and blueberries, the firmer fruit, first. Toss, and at the last moment, add the raspberries and blackberries, and toss again gently to avoid crushing the berries.
4. Serve the berries with a slice of moist pound cake and a tablespoon of sour cream, whipped cream, or crème fraîche on each plate.

DUCK CEVICHE

BY STEPHANIE IZARD

- 2 duck breasts—cooked sous vide and chilled

Fried Red Quinoa
(recipe follows), for sprinkling

Pickled Green Mango
(recipe follows), julienned

Pickled Persian Cucumbers
(recipe follows)

Green Duck Vinaigrette
(recipe follows)

Salt

Shaved Pickled Red Onion
(recipe follows), for garnish

Cilantro leaves and quartered
cape gooseberries, for garnish

1. In a medium skillet, sear the duck breast skin side down until crispy. Transfer to a carving board, then very thinly slice against the grain.

2. Arrange the duck slices on 4 plates. Sprinkle with fried quinoa, then top with some pickled mango and cucumber. Drizzle with a little vinaigrette and sprinkle with salt. Garnish with pickled red onion, cilantro leaves, and gooseberries. Drizzle with more vinaigrette, sprinkle with salt, and serve.

FRIED RED QUINOA

BY STEPHANIE IZARD

- 2 cups water
- 1 cup red quinoa, rinsed and drained
- Pinch of salt
- Canola oil, for frying

1. In a small saucepan, bring the water to a boil. Add the quinoa and salt and boil for 8 to 10 minutes. Remove from the heat, cover and let steam for 10 minutes. Spread the quinoa on a baking sheet and then refrigerate until chilled.
2. Line a large baking sheet with paper towels. In a large saucepan, heat 1 inch of canola oil until shimmering. Add the drained and chilled quinoa and fry, stirring once or twice, until crisp, 3 to 5 minutes. Using a fine sieve, working quickly, carefully lift the quinoa out of the oil and transfer to the paper towel-lined baking sheet to drain. Season with salt and let cool.

PICKLED GREEN MANGO

BY STEPHANIE IZARD

- 3 cups apple cider vinegar
- 1½ cups sugar
- 2 green mangoes (unripe and hard),
peeled and sliced 1/8 inch thick

1. In a medium saucepan, combine the vinegar and sugar. Bring just to a boil, stirring to dissolve the sugar; let cool.
2. Gently pack the mangoes into a 1-quart glass jar. Add the brine, close the jar, and refrigerate until ready to use.

PICKLED PERSIAN CUCUMBERS

BY STEHPANIE IZARD

- 1 pound Persian cucumbers
- 3 cups seasoned rice vinegar
- 1 cup water

1. Using a mandolin, very thinly sliced the cucumbers, then gently pack them in a 1-quart glass jar. In a bowl, mix the vinegar with the water, then pour over cucumbers. Close the jar and refrigerate until chilled.

GREEN DUCK VINAIGRETTE

BY STEPHANIE IZARD

- 5½ ounces extra-virgin olive oil
- 4 ounces limorange (3 parts lime juice to 1 part orange juice)
- 3½ ounces tamari
- 3½ ounces unseasoned rice wine vinegar
- 1 (3-ounce) bunch scallions, roughly chopped
- 1 (3-ounce) bunch cilantro, roughly chopped
- 1½ ounces IZARD'S Seasoning Base (recipe follows)

1. In a blender, combine all of the ingredients and puree until smooth-ish (there should be tiny bits of cilantro). Transfer to a glass container with a tight-fitting lid. Close the container and refrigerate until chilled.

IZARD'S SEASONING BASE

BY STEPHANIE IZARD

- 7 ounces celery, diced
- 7 ounces red onion, diced
- 2 garlic cloves
- 1 (½-ounce) pieces fresh ginger, thinly sliced
- ¼ cup salt
- 2 teaspoons sugar

1. In a blender, combine all of the ingredients and puree until smooth. Transfer to a glass container with a tight-fitting lid. Close the container and refrigerate until chilled.

CAUSA

BY STEPHANIE IZARD

Mashed Yukon Potatoes
(recipe follows)

Limey Huacatay (recipe follows)

2 ripe Hass avocados—peeled, pitted,
and sliced

8 ounces pickled red crabmeat

4 ounces Pickled Green Mango
(previous recipe), sliced

Pickled Red Onion (previous recipe)

Pickled aji peppers, for garnish

Cilantro leaves, for garnish

Tempura frizzles (fried tempura
batter), for garnish

Kewpie mayonnaise, for drizzling

Daikon sprouts, for sprinkling

1. On 4 dinner plates, using a spoon, form ½-inch-thick mounds of the mashed potatoes. Fan a few slices of avocado on top of each mound, then top each with ¼ cup of crab and some pickled green mango. Repeat the layering one more time. Garnish the causa with pickled red onion, pickled aji peppers, cilantro leaves, and tempura frizzles. Drizzle with kewpie and sprinkle with daikon sprouts.

MASHED YUKON POTATOES

BY STEPHANIE IZARD

- 2 pounds Yukon Gold potatoes
- Salt
- 2½ ounces extra-virgin olive oil
- 2 ounces Jan's Sauce (passion fruit and aji chili hot sauce)

1. In a pot, cover the potatoes with water and add 2 ounces of salt. Bring to a boil, reduce to a simmer, and cook until the potatoes are fork tender. Drain and peel the potatoes, then pass them through a ricer into a mixing bowl. Working quickly, mix in the olive oil and hot sauce. Season the mashed potatoes with salt; keep warm.

LIMEY HUACATAY

BY STEPHANIE IZARD

- 4 ounces limorange (3 parts lime juice to 1 part orange juice)
- 1 Thai chili, stemmed and chopped
- 2 ounces cilantro
- 1 sprig fresh huacatay (black mint), stemmed
- 4½ ounces extra-virgin olive oil
- 4½ ounces kewpie mayonnaise
- 1½ teaspoons salt

1. In a blender, puree everything until very smooth.

HAMACHI CRUDO

BY STEPHANIE IZARD

1 small hamachi fillet (pacific yellowtail tuna), thinly sliced

Extra-virgin olive oil, for drizzling

Flaky sea salt

Parmesan Leche Sauce
(recipe follows)

Smoked trout roe, shaved
marcona almonds, and daikon
sprouts, for garnish

1. On a serving platter, arrange the hamachi slices, then drizzle with olive oil and sprinkle with flaky salt. Spoon some of the Parmesan leche sauce over the fish, leaving some of the fish showing. Garnish with smoked trout roe, shaved marcona almonds, and daikon sprouts. Serve.

PARMESAN LECHE SAUCE

BY STEPHANIE IZARD

- 1½ ounces walu (escolar)
- 4 ounces limorange (3 parts lime juice to 1 part orange juice)
- 4 ounces fish stock
- 1 ounce Parmigiano-Reggiano cheese
- 2½ ounces kewpie mayonnaise
- 1 tablespoon extra-virgin olive oil
- 2 ounces evaporated milk
- 1 heaping teaspoon salt

1. In a blender, puree all of the ingredients until smooth. Transfer to a container, cover, and refrigerate until chilled.

HUANCAINA DIP

BY STEPHANIE IZARD

- 4 ounces unsalted butter
- 4 ounces all-purpose flour
- 3 cups heavy cream
- 1½ cups whole milk
- 10 ounces cheddar cheese, shredded
- 10 ounces Oaxaca cheese, shredded
- 23 ounces queso fresco
- 1 bottle kewpie mayonnaise
- 1 (4-ounce) jar aji amarillos
- ½ cup evaporated milk
- 1 tablespoon aji limo chili paste

Fried Fingerling Potatoes
(recipe follows), for serving

Sliced scallion and parsley leaves,
for garnish

1. In a large saucepan, melt the butter. Whisk in the flour and cook over low heat until no floury taste remains. Gradually whisk in the heavy cream and whole milk until smooth. Simmer the white sauce over low heat for about 10 minutes. Gradually whisk in the cheddar and Oaxaca cheeses until the sauce forms loose ribbons when you lift the whisk. Transfer the cheese sauce to a blender. Add the queso fresco, mayonnaise, aji amarillos, evaporated milk, and aji limo chili paste; puree until smooth. Season the salt with salt; keep warm.
2. Spoon some of the sauce on a platter, then pile fried fingerling potatoes on top. Drizzle the potatoes with more sauce, then garnish with sliced scallions and parsley leaves. Serve hot.

FRIED FINGERLING POTATOES

BY STEPHANIE IZARD

1 pound fingerling potatoes
Canola oil, for frying
Salt

1. Preheat the oven to 325°. Spread the potatoes on a large rimmed baking sheet and bake for 20 minutes, until tender. Let cool. Using a ramekin, smash the potatoes to $\frac{3}{4}$ inch thick.
2. In a pot, bring 2 to 3 inches of canola oil to 350°. In batches if necessary, fry the potatoes until golden and crisp. Using a slotted spoon, transfer the potatoes to a rack to drain; season with salt.

STEAMED STICKY RICE WITH COCONUT CURRY SAUCE

BY JJ JOHNSON

SERVES: 6

ACTIVE TIME: 30 MIN; TOTAL TIME: 4 HR 30 MIN

- 3 cups uncooked sticky rice
Warm water, for soaking
- 2 cups canned unsweetened coconut milk
- ¼ cup sugar
- 1½ tablespoons curry powder
- 1 tablespoon finely grated lime zest
(from about 2 limes)
- ½ teaspoon kosher salt

1. Add the rice to a large nonreactive bowl that holds at least double the volume of the rice. Cover with 2 to 3 inches warm water and let soak for 2 hours.
2. Drain the rice well, then transfer to a steamer basket lined with cheesecloth. Set the steamer basket over a large pot with several inches of boiling water. Cover the basket and steam the rice for about 30 minutes, or until shiny and tender. Be careful that the pot doesn't run dry during steaming; add more water if necessary.
3. While the rice steams, pour the coconut milk into a large heavy pot over medium heat and bring to a simmer. Make sure it does not boil. Once the coconut milk is just simmering, add the sugar, curry powder, lime zest, and salt; whisk to completely dissolve the sugar and salt.
4. When the sticky rice is done, turn it out into a large dish and, using a wooden spoon, mix in the coconut milk mixture. Cover the dish and let stand until the flavors to meld, 30 minutes to 1 hour. Serve.

FRIED BLACK CHINA RICE WITH PINEAPPLE

BY JJ JOHNSON

SERVES: 6

TOTAL TIME: 30 MIN

- 2 tablespoons extra-virgin olive oil
- 1 large onion, diced
- Kosher Salt
- 2 garlic cloves, minced
- 1 bird's eye chile—stemmed, seeded, and minced
- 1 cup steamed shelled edamame
- 1 cup shredded Savoy cabbage
- ½ cup julienned carrot
- 3 cups cooked black rice, refrigerated on a baking sheet for at least 2 hours
- 1 cup bean sprouts
- 1 cup finely diced pineapple
- 2 scallions, sliced
- ¼ cup soy sauce
- 1 teaspoon sweet chili sauce

1. Heat the olive oil in a large skillet or wok over medium-high heat. Add the onion and season with salt. Cook, stirring often, until the onion is translucent, 2 to 3 minutes. Stir in the garlic and chile and cook until the garlic is fragrant but not browned, about 1 minute. Add the edamame, cabbage, and carrot. Cook, stirring constantly, until the vegetables are tender, 3 to 4 minutes.
2. Add the rice to the skillet, stirring to incorporate, and cook over high heat until hot. Add the bean sprouts, pineapple, scallions, and soy sauce. Cook over medium-high heat, stirring constantly, until heated through, about 2 minutes.
3. Once all of the ingredients are heated through, pack the mixture down with a spatula and then cook until the bottom of the rice is toasted and caramelized, about 2 to 3 minutes. Flip the rice, press it down with the spatula, and cook on the other side. Remove from heat once the rice is sizzling hot. Toss in the sweet chili sauce right before serving.

BEAN & SUMMER VEGETABLE SALAD WITH SPICY POT LIKKER VINAIGRETTE

CARLA HALL

SERVES 6 TO 8

ACTIVE TIME: 40 MIN; TOTAL TIME: 1 HR 40 MIN PLUS CHILLING

HAM HOCK POT LIKKER

- 1½ pounds smoked ham hocks or
1 (2 to 3-ounce) piece country ham
- 2 quarts cold water
- 1 tablespoon minced garlic
- 1 to 1½ teaspoons crushed red pepper
- 1 teaspoon kosher salt (omit if using
country ham)

BEAN AND SUMMER VEGETABLE SALAD

- ¼ cup apple cider vinegar
- 2 (15-ounce) cans white beans,
rinsed and drained
- 1 teaspoon yellow mustard
- ⅓ cup vegetable oil
- Kosher salt and freshly ground
black pepper
- 3 ears of grilled corn, kernels cut
off the cobs
- 4 plum tomatoes, cut into ½-inch
dice
- 2 celery stalks, thinly cut on the bias
- ¼ cup lightly packed parsley,
coarsely chopped

1. Make the ham hock pot likker: In a large pot, combine the ham hocks, water, garlic, 1 to 1½ teaspoons crushed red pepper, and salt. Bring to a boil over high heat, then simmer over low heat for 1 hour. Strain the pot likker through a sieve into a heatproof bowl; discard the solids. Refrigerate the ham hock pot likker until chilled.
2. Make the salad: In a blender, combine ¾ cup of the chilled ham hock pot likker with the vinegar, 2 tablespoons of the white beans, and the yellow mustard; puree until smooth. With the blender on, slowly add the vegetable oil until incorporated. Season the pot likker vinaigrette with salt and pepper to taste.
3. In a large bowl, combine the remaining white beans with the corn kernels, tomatoes, and celery. Gently toss with enough of the pot likker vinaigrette just to coat. Fold in the parsley and adjust seasonings, if necessary. Serve, passing any remaining pot likker vinaigrette at the table.

MAKE AHEAD: The ham hock pot likker can be refrigerated in an airtight container for up to 4 days or frozen for up to 6 months.

SORGHUM SALAD WITH SMOKED TROUT AND GREEN PEAS

CARLA HALL

SERVES 8

ACTIVE TIME: 1 HR; TOTAL TIME: 2 HR 35 MIN

SMOKED TROUT POT LIKKER

- 3 tablespoons extra-virgin olive oil
- 2 onions, finely diced
 - Kosher salt
- 2 garlic cloves, finely grated
- 1 tablespoon apple cider vinegar
- ¼ teaspoon crushed red pepper
- 3 smoked trout fillets, skin and bones removed

SORGHUM SALAD

- 1 cup sorghum
 - Kosher salt and freshly ground black pepper
- 2 tablespoons extra-virgin olive oil
- 2 cups fresh or frozen peas
- ½ cup finely diced onion
- ½ cup finely diced celery
- 2 garlic cloves, minced
- 2 teaspoons fresh thyme
- 1 teaspoon finely grated lemon zest

1. Make the smoked trout pot likker: In a large enameled cast-iron Dutch oven, heat the olive oil over medium heat. Add the onions and 1 teaspoon salt. Cook for 2 minutes, stirring occasionally. Stir in the garlic and cook for 1 minute. Stir in the vinegar and crushed red pepper; simmer for 3 minutes. Add 4 cups of water and bring to a boil. Add 2 of the trout fillets, cover and simmer over low heat until the flavors have developed, about 45 minutes. Strain the smoked trout pot likker through a sieve into a heatproof bowl; discard the solids.
2. Make the sorghum salad: Add 3 cups of the smoked trout pot likker to the Dutch oven. Add the sorghum and 2 teaspoons salt. Bring to a boil over high heat, and then cover and simmer over low heat until the sorghum is tender, about 50 minutes. Drain the sorghum and transfer to a large bowl; reserve the strained pot likker for another use.
3. In a large deep skillet, heat the olive oil over medium-high heat. Add the peas, onion, celery, garlic, ¾ teaspoon salt, and ¼ teaspoon pepper. If using fresh peas, add ½ cup of the smoked trout pot likker. Cook, stirring occasionally, until the vegetables are tender, 5 to 7 minutes.
4. Stir the vegetables into the sorghum. Flake the meat of the remaining trout fillet. Fold the trout, thyme, and lemon zest into the salad. Season with salt and pepper to taste.

MAKE AHEAD: The smoked trout pot likker can be refrigerated in an airtight container for up to 4 days or frozen for up to 6 months.

SMOKY SUN-DRIED TOMATO POT LIKKER GAZPACHO WITH CHILI OIL

CARLA HALL

SERVES 4 TO 6

ACTIVE TIME: 50 MIN; TOTAL TIME: 1 HR 50 MIN

SMOKY SUN-DRIED TOMATO POT LIKKER

- ½ cup extra-virgin olive oil
- 2 medium yellow onions, thinly sliced
- ½ cup thinly sliced garlic
- 2 teaspoons crushed red pepper
- Kosher salt
- 2 tablespoons smoked paprika
- 2 tablespoons sun-dried tomato paste
- 3 cups water
- 1 tablespoon red wine vinegar

CHILI OIL

- 1 cup vegetable oil
- 1 to 2 Scotch bonnet peppers, stemmed
- 1 to 2 tablespoons smoked paprika

GAZPACHO

- 3 pounds ripe red tomatoes, cored and roughly chopped
- 1 Cubanelle or Italian frying pepper—stemmed, seeded, and chopped
- 1 English cucumber, chopped
- 1 small red onion, chopped
- 1 garlic clove
- 1 teaspoon celery seeds
- Kosher salt and freshly ground black pepper
- 1 cup yellow grape tomatoes, lightly blistered, for garnish
- Lime wedges, for serving

1. Make the pot likker: In a large pot, heat the olive oil. Add the onions and cook over medium heat, stirring occasionally, until translucent, 5 to 7 minutes. Add the garlic, crushed red pepper, and a generous pinch of salt. Cook, stirring, until fragrant, about 2 minutes. Add the smoked paprika and sun-dried tomato paste and cook, stirring, until the onions and garlic are coated, about 2 minutes. Stir in the water and vinegar. Bring to a boil over high heat, then simmer over low heat for 30 minutes. Strain the pot likker through a sieve into a heatproof bowl; discard the solids. Refrigerate the smoky sun-dried tomato pot likker until well chilled.
2. Make the chili oil: In a blender, combine the vegetable oil, scotch bonnet peppers, and the smoked paprika; puree until smooth. Strain the oil through a sieve; discard the solids. Refrigerate the chili oil until ready to use.
3. Meanwhile, make the gazpacho: In a blender, combine the chilled pot likker with the tomatoes, Cubanelle pepper, cucumber, onion, garlic, and celery seeds. Pulse until mostly puréed but still slightly chunky. Season to taste with salt and pepper, then cover and refrigerate for at least 30 minutes, until well chilled.
4. To serve, transfer the gazpacho to chilled bowls. Drizzle with some of the chili oil and garnish with the blistered tomatoes. Serve immediately with lime wedges.

MAKE AHEAD: The smoky sun-dried tomato pot likker can be refrigerated in an airtight container for up to 4 days or frozen for up to 6 months. The chili oil can be refrigerated in an airtight container for up to 2 weeks. The gazpacho can be refrigerated overnight.

VINHO VERDE SANGRIA WITH A MINT-AND-CUCUMBER ICE CUBES

BY JUSTIN CHAPPLE

SERVES 8 TO 10

TOTAL TIME: 20 MIN PLUS OVERNIGHT FREEZING

- 3 Persian cucumbers, 2 finely diced and 1 sliced
- 2 limes, 1 thinly sliced and 1 halved and thinly sliced
- 8 mint sprigs
Distilled water
- 2 750-ml bottles Vinho Verde, chilled
- 2 12-ounce bottles ginger beer, chilled
- 6 ounces gin
- 1½ ounces fresh lime juice

1. Layer the diced cucumbers, the halved and sliced lime, and some mint leaves in 1 to 2 standard ice cube trays. Add just enough distilled water to cover. Freeze until solid, 8 hours or overnight.
2. In a large pitcher, stir the wine with the ginger beer, gin, and lime juice. Refrigerate until ready to serve.
3. Remove the ice cubes from the tray and transfer to a bowl. Serve the sangria in wineglasses with the ice.

PICKLED BEET DIP

BY JUSTIN CHAPPLE

MAKES: 2 CUPS

ACTIVE TIME: 10 MIN; TOTAL TIME: 25 MIN

- 1 (16-ounce) jar pickled beets, drained
- $\frac{3}{4}$ cup plain Greek yogurt
- 1 tablespoon freshly grated or prepared horseradish
- 1 garlic clove, crushed
- Kosher salt and freshly ground black pepper
- Snipped fresh dill, for topping
- Crudités or pita chips, for serving

1. In a food processor, combine the beets, yogurt, horseradish, and garlic and puree until very smooth; scrape down the sides of the bowl a few times while pureeing. Scrape the dip into a medium bowl and season with salt and pepper. Cover and refrigerate until chilled, about 15 minutes. Top with snipped dill and serve with crudité or pita chips.

MAKE AHEAD: The beet dip can be refrigerated in an airtight container for up to 1 week. Top with snipped dill just before serving.

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BRAISED CHICKEN THIGHS AND ARTICHOKES

BY JUSTIN CHAPPLE

SERVES 4 TO 6

ACTIVE TIME: 20 MIN; TOTAL TIME: 1 HR 20 MIN

- 6 (4 to 6-ounce) bone-in, skin-on chicken thighs
 - Kosher salt and freshly ground black pepper
- 2 tablespoons extra-virgin olive oil
- ½ cup dry white wine
- 1½ cups chicken stock
- 2 tablespoons green curry paste, such as Thai Kitchen brand
- 1 (16-ounce) jar Roman-style artichoke hearts with stems (see Note), drained and halved if large
- 6 to 8 baby leeks, trimmed
 - 2 heads of garlic, halved crosswise
 - 1 lemon, sliced
 - 2 ears of corn, kernels cut off the cobs
 - ½ cup frozen peas, thawed
 - Picked dill and parsley, for garnish
 - Summer Herb Quick Bread (recipe follows), for serving

1. Preheat the oven to 375°. Season the chicken with salt and pepper. In a large enameled cast-iron Dutch oven, heat the oil. Add the chicken and cook over medium heat, turning, until browned, 8 to 10 minutes. Transfer the chicken to a plate or the inverted lid of the Dutch oven; spoon off the excess fat from the Dutch oven.
2. Add the wine to the Dutch oven and, using a wooden spoon, scrape up any browned bits from the bottom; remove from the heat. Stir in the chicken stock and curry paste. Return the chicken thighs to the Dutch oven, then arrange the artichoke hearts, leeks, garlic, and lemon slices around the chicken. Return the mixture to a simmer, cover and braise in the oven for 45 to 50 minutes, until the chicken is tender.
3. Uncover the Dutch oven and scatter the corn and peas on top. Using a spoon, nudge the corn and peas under and around the chicken. Cover and let steam for 5 to 10 minutes. Garnish with dill and parsley, then transfer the Dutch oven to the table. Serve with the Summer Herb Quick Bread.

NOTE: Roman-style artichokes are the hearts of large artichokes that have the stems attached. They are cooked with extra-virgin olive oil, garlic, and herbs. Look for them in the specialty section of the grocery store, or near the olive bar.

SUMMER HERB QUICK BREAD

BY JUSTIN CHAPPLE

SERVES 4 TO 6

ACTIVE TIME: 20 MIN; TOTAL TIME: 1 HR 10 MIN PLUS COOLING

- 3 cups all-purpose flour
 - 3 tablespoons sugar
 - 1½ teaspoons kosher salt
 - ¾ teaspoons baking soda
 - ½ stick unsalted butter, frozen
 - 1¼ cup cold buttermilk
 - 1 large egg, lightly beaten
 - 1 teaspoon finely grated lemon zest
 - 1 cup chopped mixed tender summer herbs, such as parsley, chives, and dill
- Unsalted butter and flaky sea salt,
for serving

1. Preheat the oven to 375°. In a large bowl, whisk the flour with the sugar, kosher salt, and baking soda. Working over the bowl, grate the frozen butter on the holes of a box grater. Gently toss the grated butter in the flour. Add the buttermilk, egg, and lemon zest; stir until the dough is evenly moistened.
2. Scrape the dough out onto a work surface, gather up any crumbs and knead gently just until the dough comes together. Shape into a round loaf and transfer to a large enameled cast-iron skillet (see Note). Slash an X about ¼ inch deep in the top of the bread. Bake for 45 to 50 minutes, until golden and it sounds hollow when lightly tapped. Transfer the soda bread to a wire rack and let cool. Serve warm or at room temperature with unsalted butter and flaky sea salt.

SERVE WITH: Braised Chicken Thighs and Artichokes (previous recipe).

NOTE: This quick bread is baked in an enameled cast-iron skillet. If you choose to serve it with the Braised Chicken Thighs and Artichokes, you can easily (and smartly!) bake the bread on top of the Dutch oven. Simply invert the lid of the Dutch oven and place it on top. Line the inverted lid with a parchment round, then place the unbaked bread dough on top. The quick bread will cook in the same time as the chicken and artichokes.

ALMOST-INSTANT STRAWBERRY-VANILLA ICED CREAM

BY JUSTIN CHAPPLE

MAKES: 1 QUART

TOTAL TIME: 30 MIN PLUS OVERNIGHT FREEZING

- 1 (14-ounce) can sweetened condensed milk
- ½ cup store-bought strawberry preserves
- ½ vanilla bean, split and seeds scraped, or 1/2 teaspoon pure vanilla extract
- ¼ teaspoon kosher salt
- 2 cups heavy cream

1. Put a 9 by 5-inch metal loaf pan in the freezer to chill.
2. In a large bowl, whisk together the sweetened condensed milk, strawberry preserves, vanilla seeds, and salt. Refrigerate until chilled, about 15 minutes.
3. In the bowl of a standing mixer fitted with the whisk or in a large bowl using a handheld mixer, beat the heavy cream on medium-high speed until the cream holds stiff peaks, about 2 minutes. Do not overbeat the cream because the fat will begin to separate and it will look curdled.
4. Using a rubber spatula, stir one-third of the whipped cream into the condensed milk mixture to lighten it. Fold in the remaining whipped cream by scooping cream from the bottom of the bowl and folding it over the top with the rubber spatula; rotate the bowl occasionally while folding. Scrape the strawberry cream into the chilled loaf pan. Cover with plastic wrap and freeze overnight. Serve in bowls or glasses, or on an ice cream cone.

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COLD-SMOKED SCALLOP CARPACCIO WITH CITRUS, CHILES, AND CORN NUTS

BY TIM LOVE

SERVES: 4

ACTIVE TIME: 45 MIN; TOTAL TIME: 2 HR

Pecan woodchips, for smoking

8 sea scallops, frozen for 30 minutes

1 large banana pepper, stemmed and cut into thin rings

2 Fresno chiles, stemmed and cut into thin rings

¼ cup minced chives

¼ cup extra-virgin olive oil

1½ tablespoons fresh grapefruit juice

1½ tablespoons fresh orange juice

1½ tablespoons fresh lemon juice

Salt

Corn Nuts and cilantro leaves, for garnish

1. Set up a smoker with pecan woodchips. Light the smoker and bring the internal temperature to 90°. When smoke rises from all sides, put the scallops on the rack, cover the smoker, and cold-smoke for 10 minutes. Transfer the scallops to a plate and refrigerate until chilled.
2. Using a thin knife, slice the scallops as thin as possible and then arrange them on chilled plates.
3. In a bowl, mix the banana pepper with the Fresno chiles, chives, olive oil, and citrus juices. Spoon the mixture on the scallops; season with salt. Garnish with corn nuts and cilantro leaves. Serve immediately.

GRILLED KING CRAB LEGS WITH CHARRED LEMON AND PARSLEY BUTTER

BY TIM LOVE

SERVES: 4

TOTAL TIME: 45 MIN

- Hickory wood, for grilling
- 3 lemons, halved crosswise
- 3 pounds Alaskan king crab legs, halved lengthwise
- Peanut oil, for brushing
- 9 tablespoons unsalted butter, melted and kept warm
- 1 large bunch parsley, leaves very coarsely chopped or left whole
- 3 tablespoons Tim Love's Fish Rub (recipe follows)

1. Set up a wood-fire grill with hickory. Light the fire and bring the internal temperature of the grill to 500°. Put the lemons cut side down on the grate and grill, uncovered, until charred, 5 to 8 minutes.
2. Meanwhile, brush the crab legs all over with peanut oil and season with the fish rub. Put them cut side down on the grate and grill until lightly charred on the bottom, about 4 minutes. Flip the crab legs and cook for 1 minute more. Transfer the lemons and crab legs to a baking sheet.
3. Remove the crabmeat from the shells and transfer to a large bowl; discard the shells. Add the melted butter and parsley to the bowl; toss well. Squeeze the charred lemons over the bowl and toss again. Transfer to a platter and serve immediately.

TIM LOVE'S FISH RUB

BY TIM LOVE

MAKES: ABOUT ¼ CUP

TOTAL TIME: 10 MIN

- 2 tablespoons sea salt
- 1 tablespoon crushed red pepper
- ½ teaspoon garlic powder
- ½ teaspoon toasted cumin
- ½ teaspoon guajillo chile powder
- ½ teaspoon freshly ground black pepper
- ½ teaspoon ground allspice

1. Combine all the ingredients in a bowl and mix well.

HOT-SMOKED SALMON WITH SUMMER SALAD

BY TIM LOVE

SERVES: 4

ACTIVE TIME: 30 MIN; TOTAL TIME: 45 TO 55 MIN

Hickory woodchips, for smoking

4 (8 to 10-ounce) salmon fillets

½ cup Tim Love's Bad Ass Rub
(recipe follows)

1 large cucumber—peeled, seeded,
and sliced

1 large tomato, cut into small wedges

½ small red onion, cut into julienne

8 basil leaves, cut into julienne

2 tablespoons extra-virgin olive oil

2 tablespoons red wine vinegar

Salt and pepper

1. Set up a smoker with hickory woodchips. Light the smoker and bring the internal temperature to 190°. Season the salmon fillets generously with the rub.
2. Splash some water on the wood chips and, when the chips start to smoke, put the salmon skin side down on the grill grate. Cover the smoker, and smoke the salmon until an instant-read thermometer inserted in the thickest part registers 150°.
3. Meanwhile, in a large bowl, toss the cucumber with the tomato, onion, basil, olive oil, and vinegar. Season the salad with salt and pepper, then refrigerate until chilled.
4. Transfer the smoked salmon to a platter, top with the chilled salad, and serve immediately.

TIM LOVE'S BAD ASS RUB

BY TIM LOVE

MAKES:

TOTAL TIME: 10 MIN

- ½ cup guajillo chile powder
- ½ cup kosher salt
- ¼ cup plus 2 tablespoons coarsely ground black pepper
- ¼ cup ground cumin
- 2 tablespoons finely chopped rosemary
- 2 tablespoons finely chopped thyme
- 2 tablespoons garlic powder
- 2 tablespoons light brown sugar

1. Combine all the ingredients in a bowl and mix well.

SMOKED SHRIMP COCKTAIL

BY TIM LOVE

SERVES: 4

TOTAL TIME: 1 HR

- 8 wooden skewers, soaked in water for 1 hour
 - Pecan wood, for grilling
- 1 cup ketchup
- ¼ cup freshly grated horseradish
- 24 large shrimp, shelled and deveined
 - Extra-virgin olive oil, for brushing
 - Salt and freshly ground black pepper
 - Finely grated lemon zest, for garnish

1. Set up a wood-fire grill with pecan wood. Light the fire and let it burn until only smoldering coals remain.
2. Meanwhile, in a bowl, whisk the ketchup with the horseradish; refrigerate until ready to serve.
3. Thread 6 shrimp onto 2 parallel skewers. Repeat with the remaining 18 shrimp and 6 skewers. Brush all the shrimp with olive oil and season with salt and pepper. Place the shrimp skewers directly on the hot coals and cook, turning once, until just cooked through, about 4 minutes total. Transfer the shrimp to a platter and garnish with lemon zest. Serve immediately with the horseradish ketchup.

SUCCOTASH

BY HUGH ACHESON

SERVES: 6

ACTIVE TIME: 30 MIN; TOTAL TIME: 1 HR 15 MIN

- 1 cup fresh field peas, such as crowder, purple hull, butter bean, and cowpeas, or frozen peas in a pinch
- 1 (1-ounce) piece of slab bacon
- Kosher salt
- 1 tablespoon extra-virgin olive oil
- ½ medium sweet onion, minced
- ½ cup minced leek, white and light green parts only
- 3 ears of fresh yellow corn—shucked, kernels cut off the cob, and cobs scrapped of any corn milk
- 1 large heirloom tomato—peeled, seeded, and finely diced
- ¼ cup chicken stock
- ¼ cup torn fresh basil
- 1 tablespoon chopped flat-leaf parsley
- 1 teaspoon chopped fresh thyme

1. Place the field peas, bacon, and ¼ teaspoon salt in a medium pot. Cover with cold water and bring to a boil over high heat, then simmer over medium-low heat until the beans are cooked through, anywhere from 20 to 45 minutes depending on your bean choice. Drain the peas in a sieve; discard the bacon.
2. In a large deep skillet, heat the olive oil. Add the onion and leek and cook over medium heat, stirring occasionally, until softened and lightly browned, 5 to 7 minutes. Add the corn, drained field peas, tomato, and chicken stock. Cook, stirring occasionally, until the tomato just starts to break down and the corn is crisp tender. Stir in the basil, parsley, and thyme. Season the succotash with salt, then serve.

CAST-IRON OKRA WITH SOY, SESAME, LIME AND NORI

BY HUGH ACHESON

SERVES: 6

TOTAL TIME: 10 MIN

- 2 teaspoons grapeseed oil
- 1 pound okra, stemmed and halved lengthwise
 - Pinch kosher salt, preferably Diamond Crystal
- 1 tablespoon soy sauce
- 1 tablespoon fresh lime juice
- 2 tablespoons toasted white sesame seeds
- 1 cup crumbled nori sheets

1. In a large cast-iron skillet, heat the grapeseed oil over high heat. When the oil is hot, add the okra and cook for 3 minutes, then season with salt and remove from heat. Transfer the okra to a large bowl, then add the soy sauce, lime juice, sesame seeds, and nori; toss well. Serve on a platter.

FRIED GREEN TOMATOES WITH FETA, DILL AND SUMAC SAUCE

BY HUGH ACHESON

SERVES: 4

TOTAL TIME: 25 MIN

- 12 (1/3-inch-thick) slices of green tomato
- Kosher salt
- 1 cup all-purpose flour
- 3 large eggs
- 1 cup fine yellow cornmeal
- ¼ cup rendered bacon fat, lard or vegetable oil
- 1 cup buttermilk
- ½ cup crumbled feta cheese
- 2 tablespoons minced fresh dill
- 1 tablespoon fresh lemon juice
- 1 teaspoon Louisiana-style hot sauce
- ½ teaspoon sumac

1. Season the green tomato slices with the salt. Find 3 similarly shaped shallow baking dishes. In the first, spread the flour. In the second, beat the eggs with ¼ cup cold water. In the third, spread the cornmeal. We are creating an assembling line of dredging. One by one, dredge the tomato slices on both sides in the flour, then dunk them in the egg. Finally, dredge them in the cornmeal. As you finish coating each tomato slice, stack them on a cutting board.
2. In a large cast-iron skillet, heat the bacon fat over medium heat. In batches if necessary, add the green tomato slices and fry until golden, 2 to 3 minutes per side. As you finish them, place them on a paper towel-lined plate to drain.
3. In a medium bowl, combine the buttermilk, feta, dill, lemon juice, hot sauce, and sumac; mix well. Season with salt. Serve the fried green tomatoes with the sauce.

STEWED SHRIMP WITH SPICY PICKLED TOMATOES

BY HUGH ACHESON

SERVES: 4

TOTAL TIME: 10 MIN

- 1 tablespoon canola oil
- 1 pound 16-20 Gulf white shrimp, shelled and deveined
- 1 teaspoon kosher salt, preferably Diamond Crystal
- 2 cups Spicy Pickled Tomatoes (recipe follows)
- Creamed Corn (recipe follows), for serving

1. In a large skillet, heat the canola oil. Add the shrimp and cook over medium heat, stirring occasionally, until just cooked, 2 to 3 minutes. Season with the salt and then add the spicy pickled tomatoes. Serve on top of Creamed Corn.

SPICY PICKLED TOMATOES

BY HUGH ACHESON

SERVES: 4 AS A SIDE

TOTAL TIME: 30 MIN PLUS AT LEAST 1 HR PICKLING

- 1 cup extra-virgin olive oil
- 2 shallots, minced
- 2 red or green hot chiles, sliced thinly
- ½ teaspoon cumin seeds, toasted and ground
- ½ teaspoon mustard seeds, toasted and ground to a paste
- ¼ teaspoon fenugreek seeds, toasted and ground
- ¼ cup red wine vinegar
- 2 tablespoons fresh lime juice
- 1 tablespoon packed brown sugar
- 1 quart grape tomatoes, cut in half and lightly salted
- ¼ cup chopped mint
- ¼ cup chopped parsley

1. In a pot, heat the olive oil until shimmering but not smoking. Add shallots and chiles. Fry over medium-high heat, stirring, until tender, about 2 minutes. Stir in the cumin, mustard, and fenugreek. Cook until thoroughly toasted, then remove from heat. Stir in the vinegar, lime juice, and sugar, and then pour over the seasoned grape tomatoes. Fold in the herbs and let sit at room temperature for 1 hour before serving, but they are at their best after a day in the refrigerator.

CREAMED CORN

BY HUGH ACHESON

SERVES: 4 AS A SIDE

ACTIVE TIME: 20 MIN; TOTAL TIME: 45 MIN

- 6 ears of fresh corn
- ½ cup heavy cream
- 1 tablespoon blond miso
- 1 teaspoon chopped tarragon
- ½ teaspoon kosher salt
- 1 tablespoon unsalted butter

Creamed corn is a classic, and also an eternal debate. Some factions say that it should not have cream in it, but I kind of like the luxurious feel of the added cream. Corn is so naturally sweet that I wanted to balance that sweetness with some umami in the form of miso. You could shock the bag in ice water after cooking and store it in the fridge until ready to use. It will stay fresh for 5 days.

1. Set up an immersion circulator and a water bath in a heatproof container, then heat the bath to 80°C/176°F.
2. On a cutting board, cut the kernels off all the corn. Next, take each shucked ear and run a butter knife up and down the cob to extract all of the corn milk that you can. Scrape the corn kernels and corn milk into a large mixing bowl. Stir in the heavy cream, miso, tarragon, and salt. Transfer the corn mixture to a BPA-free 1-gallon resealable plastic bag, and add the butter.
3. Seal the bag using this water displacement method: Carefully submerge the bag of corn in the prepared water bath, allowing the pressure of the water to force out the excess air. Once the air is removed, seal the bag.
4. Cook the corn in the water bath for 45 minutes. Remove the bag from water bath, then transfer the cooked corn and any liquid from the bag into a blender or food processor. Pulse the corn a few times, then serve.

CORNMEAL BLINI WITH PICKLED OKRA, CAVIAR AND CRÈME FRAÎCHE

BY HUGH ACHESON

SERVES: 4 TO 6

TOTAL TIME: 20 MIN

- ½ cup fine yellow cornmeal
- ½ cup all-purpose flour
- ½ teaspoon baking powder
- ½ teaspoon kosher salt
- 1 cup buttermilk
- 1 large egg, lightly beaten
- Clarified butter, for cooking
- ½ cup crème fraîche
- 2 ounces paddlefish caviar
- Pickled Okra
(recipe follows), for serving

1. In a medium bowl, whisk together the cornmeal, flour, baking powder, and salt. Whisk in the buttermilk and egg.
2. In a large cast-iron skillet, heat about 1 tablespoon of clarified butter over medium heat until hot. Working in batches, spoon 1-tablespoon mounds of batter into the skillet and cook until bubbly and dry on top, about 1 minute. Flip the blini and cook until golden on the bottoms, about 45 seconds more. Transfer the blini to a serving platter and repeat with the remaining batter.
3. Serve the blini with crème fraîche, caviar, and Pickled Okra.

PICKLED OKRA

BY HUGH ACHESON

MAKES: 3 QTS

ACTIVE TIME: 30 MIN; TOTAL TIME: 45 MIN

- 3 medium small hot chiles, such as cherry peppers, seeded and sliced thinly
- 3 garlic cloves
- 3 dill sprigs
- 3 pounds okra
- 1 quart apple cider vinegar
- 1½ cups water
- ¼ cup kosher salt
- 1 tablespoon mustard seeds

1. Divide the chiles, garlic, and dill into 3 cleaned and sterilized 1-quart canning jars. Pack the okra tightly in the jars.
2. In a medium saucepan, bring the vinegar, water, salt, and mustard seeds to a boil. Ladle the brine into the jars, leaving ¼ inch of headspace. Screw on the lids.
3. Using canning tongs, lower the jars into a large pot of boiling water and boil for 15 minutes. Remove the jars with the tongs and let stand until the lids seal (they will look concave). Store the pickles in a cool, dark place. Refrigerate after opening.

MAKE AHEAD: The pickled okra can be stored in a cool, dark place for up to 6 months.

SCALLOP CRUDO WITH SORREL AND MACADAMIA NUTS

BY MARCUS SAMUELSSON

SERVES: 4

ACTIVE TIME: 30 MIN; TOTAL TIME: 1 HR 30 MIN

SORREL

- 3 tablespoons sorrel leaves (dried hibiscus petals)
- $\frac{3}{4}$ cup water

NUTS

- 3 ounces raw macadamia nuts
- 2 tablespoons extra-virgin olive oil
- $1\frac{1}{2}$ teaspoons soy sauce
- $\frac{3}{4}$ teaspoon fresh lemon juice
- $\frac{3}{4}$ teaspoon berbere spice
- 2 drops Asian fish sauce

CRUDO

- 8 (u-10) scallops, cut into 6 pieces each
- $\frac{1}{4}$ cup extra-virgin olive oil
- $1\frac{1}{2}$ tablespoons fresh lemon juice
- Kosher salt
- Sorrel leaves (dried hibiscus petals) and diced pickled daikon, for garnish

1. Make the sorrel: In a small saucepan, combine the sorrel with the water and bring to a boil. Remove from the heat and let steep for 1 hour, then strain through a sieve into a bowl; refrigerate until chilled.
2. Meanwhile, make the nuts: Preheat the oven to 350°. On a baking sheet, toss the nuts with the olive oil. Bake for about 10 minutes, until browned; shake the pan halfway through baking. Let cool, then roughly chop and transfer to a small bowl.
3. In a small saucepan, whisk the soy sauce with the lemon juice, berbere spice, and fish sauce. Cook over medium heat until thickened to a glaze, 1 to 2 minutes. Add the glaze to the nuts; toss well.
4. Make the crudo: In a medium bowl, toss the scallop pieces with the olive oil, lemon juice, and a pinch of salt. Pour the sorrel into 4 bowls. Divide the scallops evenly in the bowls, making sure all the scallop pieces are touching the tea. Garnish with the macadamia nuts, sorrel leaves, and diced pickled daikon. Serve.

SALMON BELLY WITH MAPLE, NORI, AND UNI BUTTER

BY MARCUS SAMUELSSON

SERVES: 4 AS AN HORS D'OEUVRES

TOTAL TIME: 10 MIN

- 2 (3¼-ounce) skinless salmon belly pieces, cured for 2 hours in equal parts salt and sugar
- 2 tablespoons Maple Kabayaki (recipe follows)
- 2 nori sheets
- 2 tablespoons Uni Butter (recipe follows)

1. Light a grill or preheat a grill pan. Rub the salmon belly pieces with the Maple Kabayaki, then wrap each one in a nori sheet. Grill the wrapped salmon over low heat for 30 seconds, turning occasionally. Transfer to a work surface, then cut each into 4 pieces. Top with the uni butter and serve.

MAPLE KABAYAKI

BY MARCUS SAMUELSSON

MAKES: ABOUT 1½ CUPS

TOTAL TIME: 20 MIN

- 1 cup pure maple syrup
- 1 cup soy sauce
- ¼ cup unseasoned rice vinegar

1. In a medium saucepan, combine the maple syrup with the soy sauce, and vinegar. Bring to a boil, then simmer over medium heat until reduced to a glaze, 10 to 20 minutes.

UNI BUTTER

BY MARCUS SAMUELSSON

MAKES: ABOUT ¾ CUP

TOTAL TIME: 5 MIN

- 6 ounces unsalted butter, softened
- 2 ounces broken uni pieces

1. In a food processor, combine the butter with the uni and puree until smooth.

PORK CHOPS WITH PEANUT-BACON SAUCE AND SWEET POTATO MASH

BY MARCUS SAMUELSSON

SERVES: 4

ACTIVE TIME: 55 MIN; TOTAL TIME: 1 HR 20 MIN

SAUCE

- ½ pound bacon, chopped
- ½ cup unsalted peanuts, chopped
- 2 shallots, roughly chopped
- 2 garlic cloves
- 1 teaspoon mustard seeds
- 1 cup red wine
- 1 cup chicken stock
- ⅓ cup bourbon
- ⅓ cup pickle juice
- 2 thyme sprigs
- 1 tablespoon chopped cucumber pickle
- 1 tablespoon unsalted butter
- Kosher salt and freshly ground black pepper

PORK

- 4 tablespoons extra-virgin olive oil
- 2 tablespoons Jerk Sauce (recipe follows)
- 4 (8-ounce) pork rib chops
- 2 tablespoons unsalted butter
- 2 sprigs rosemary
- Sweet Potato Mash (recipe follows), for serving

1. Make the sauce: In a large deep skillet, cook the bacon, peanuts, shallots, garlic, and mustard seeds over medium heat, stirring occasionally, until the bacon is rendered and the mixture is fragrant, about 5 minutes. Using a slotted spoon, transfer the bacon mixture to a plate. Add the wine, chicken stock, bourbon, pickle juice, and thyme to the skillet. Simmer over for 20 minutes, then whisk in the butter, cucumber pickle, and bacon mixture. Season the sauce with salt and pepper; keep warm.
2. Make the pork chops: In a small bowl, whisk 2 tablespoons of the olive oil with the jerk sauce. Rub the mixture all over the pork chops. In a large cast-iron skillet, heat the remaining 2 tablespoons of olive oil. Add the pork chops and cook over medium heat until crusty on the bottom, about 5 minutes. Turn the pork chops and add the butter and rosemary to the skillet. Cook, basting the steaks with the melted butter and rosemary, until an instant-read thermometer inserted in the thickest part registers 140°, 4 to 5 minutes. Transfer to a plate and let rest for 10 minutes. Serve with the peanut-bacon sauce and the Sweet Potato Mash.

SWEET POTATO MASH

BY MARCUS SAMUELSSON

SERVES: 4

ACTIVE TIME: 15 MIN; TOTAL TIME: 1 HR MIN

- 2 cups diced peeled sweet potato
- 1 cup diced carrots
- 1 cup diced peeled yam
- 1 cup milk
- 1 cup water
- 1 cup unsweetened coconut milk
- ½ cup heavy cream
- ⅓ cup red wine vinegar
- 2 garlic cloves
- ½ teaspoon mustard powder
- 1 tablespoon prepared horseradish
- 3 tablespoons unsalted butter
- Kosher salt and freshly ground black pepper
- Nutmeg

1. In a large pot, combine the sweet potato, carrots, yam, milk, water, coconut milk, heavy cream, vinegar, garlic, and mustard. Bring to a simmer, then cook over low heat until the vegetables are tender, about 40 minutes.
2. Drain the vegetables, reserving the cooking liquid. Transfer the vegetables to a large bowl and, using a fork, mash well. Gradually mix in one-third of the reserved cooking liquid; add more cooking liquid if needed. Mix in the butter and horseradish. Season the mash with salt, pepper, and nutmeg. Serve.

MAKE AHEAD: The sweet potato mash can be refrigerated overnight. Reheat gently before serving.

JERK SAUCE

BY MARCUS SAMUELSSON

MAKES: ABOUT 2 CUPS

TOTAL TIME: 15 MIN

- 1 onion, coarsely chopped
- 3 scallions, chopped
- 2 Scotch bonnet peppers, chopped
- 2 garlic cloves, chopped
- 2 tablespoons kosher salt
- 1 tablespoon Chinese five-spice powder
- 1 tablespoon ground allspice
- 1 tablespoon coarsely ground black pepper
- 1 teaspoon thyme leaves
- 1 teaspoon freshly grated nutmeg
- ½ cup soy sauce
- 2 tablespoons vegetable oil

1. In a food processor, combine the onion, scallions, Scotch bonnet peppers, garlic, salt, five-spice powder, allspice, black pepper, thyme, and nutmeg; puree into a coarse paste. With the machine on, gradually add the soy sauce and canola oil until incorporated.

LAMB CHOPS A LA PARILLA WITH ROASTED GRAPES & SWEET ONIONS

GAIL SIMMONS

SERVES 4

ACTIVE TIME: 45 MIN; TOTAL TIME: 1 HR 15 MIN

- 2 lemons
- 2 garlic cloves, finely chopped
- 1 tablespoon rosemary leaves, coarsely chopped
- Kosher salt and freshly ground black pepper
- 8 (1-inch-thick) lamb rib chops
- 4 tablespoons extra-virgin olive oil, divided
- 1 pound red seedless grapes on the stem
- 6 thyme sprigs, plus more for serving
- 1 medium sweet onion, such as Vidalia, cut crosswise into 1/4-inch rounds
- 8 large spring onions (or 2 bunches scallions, if onions not available), halved lengthwise if large
- 2 tablespoons honey
- 1/4 teaspoon sweet smoked paprika

1. Grate 1 teaspoon lemon zest from 1 lemon. Squeeze enough juice from same lemon to yield 1 1/2 teaspoons. Cut the remaining lemon in half crosswise; remove and discard the seeds; set aside.
2. In a small bowl, mix together the garlic, rosemary, 1 1/2 teaspoons salt, 1/4 teaspoon black pepper and the lemon zest. Place the lamb chops in a shallow baking dish. Rub the mixture into both sides of the eyes (the meaty part) of each chop. Using the same bowl, whisk together 2 tablespoons of the olive oil and the lemon juice, then pour the mixture over the chops, turning to coat. Cover and let stand at room temperature for 30 minutes.
3. Heat the oven to 400°. Line a rimmed baking pan with parchment paper. Gently rinse the grapes and carefully dry with paper towels (try to keep them on the stem as much as possible), then arrange on the prepared baking sheet. Brush with 1 tablespoon of the olive oil, then thread the thyme sprigs between the clusters of fruit. Season with a generous pinch each of salt and pepper. Roast until the grapes are tender and blistered, 25 to 28 minutes.
4. Meanwhile, prepare a grill for medium-high heat. Scrape the marinade from the lamb chops and season with salt and pepper. Grill to desired doneness, about 4 minutes per side for medium-rare. Meanwhile, brush all the onions with the remaining 1 tablespoon olive oil and season with salt and pepper. Grill until charred and tender, about 3 minutes per side. Season the lemon halves with pinch each salt and pepper. Grill flesh side down, until grill marks appear, about 3 minutes.
5. In a small bowl, stir together the honey, smoked paprika, 1/8 teaspoon salt, and 1 teaspoon water. Transfer the grilled lamb chops, roasted grapes, Vidalia onions and lemon halves to a large platter. Drizzle with the honey mixture and squeeze lemon over everything.
6. Serve spring onions on the side, for dipping in and eating with Romesco Gazpacho (see other recipe)!

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ROMESCO-STYLE GAZPACHO

GAIL SIMMONS

SERVES 4 TO 6

ACTIVE TIME: 30 MIN; TOTAL TIME: 45 MIN PLUS 2 HR CHILLING

2½ cups cubed baguette
⅓ cup coarsely chopped raw unsalted almonds
2½ pounds ripe tomatoes, seeded and coarsely chopped
1 large roasted red pepper (from a jar), coarsely chopped
2 tablespoons sherry vinegar
1 garlic clove, coarsely chopped
¼ teaspoon sweet smoked paprika
1 teaspoon kosher salt
Freshly ground black pepper
½ cup extra-virgin olive oil, plus more for drizzling
Gazpacho toppings (see below), optional

1. Heat the oven to 350°.
2. Place the baguette cubes in a large bowl and add cold water to cover; let stand 10 minutes.
3. Meanwhile, spread the almonds on a baking sheet. Bake until lightly golden and fragrant, 8 to 10 minutes. Transfer to a plate and let cool.
4. Drain and firmly squeeze the bread to remove the excess liquid. In a food processor or blender, puree the drained bread, toasted almonds, tomatoes, red pepper, vinegar, garlic, paprika, salt and ¼ teaspoon pepper until smooth. With the machine running, slowly drizzle in the olive oil.
5. Chill the soup until very cold, at least 2 hours or overnight. Stir in water, 1 tablespoon at a time, to thin slightly if needed. Serve sprinkled with desired toppings, black pepper, and drizzled with oil. Serve charred spring onions on the side, for dipping (see the recipe for Lamb Chops a la Parilla with Roasted Grapes and Sweet Onions).

GAZPACHO TOPPINGS: Part of the fun of making this soup is the tradition of topping it with a variety of tasty ingredients that add both texture and pops of flavor. Set up the toppings in little bowls and let eaters choose what they like. Here are a few of my favorites:

Coarsely chopped hard-boiled egg
Thin strips of Serrano ham, prosciutto or speck
Finely chopped cucumber
Quartered cherry or grape tomatoes
Coarsely chopped toasted almonds
Finely chopped shallot
Finely chopped red bell pepper
Finely chopped parsley or other herbs of your choice

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MATCHA TEA

BY MING TSAI

SERVES: 1

TOTAL TIME: 5 MIN

Matcha tea

Hot water (180 to 190°)

Eat Well With Ming: Not only does matcha contain about 3 times more caffeine than a cup of steeped tea, but it also contains about the same amount of caffeine as coffee. Did you know matcha is high in antioxidants that are known to help protect against heart disease, aid with blood sugar regulation, blood pressure reduction, and may help protect against certain cancers?

1. Using a matcha spoon or ladle, scoop 1½ spoonfuls of matcha into a matcha bowl. Add hot water and, using a matcha whisk, mix the tea until smooth. Pour the matcha into a teacup and serve immediately.

ASIAN GAZPACHO WITH AVOCADO-EDAMAME TOAST

BY MING TSAI

SERVES: 4

ACTIVE TIME: 40 MIN; TOTAL TIME: 40 MIN PLUS OVERNIGHT CHILLING

GAZPACHO

- 2 large cucumbers—peeled, seeded, and roughly chopped
- 2 large very ripe tomatoes, roughly chopped
- 1 small red onion, roughly chopped
- 2 Serrano chiles, stemmed
- 4 garlic cloves
- 1 tablespoon finely chopped ginger
- 1 cup extra-virgin olive oil
- ½ cup rice wine vinegar
- Juice of 2 lemons
- ½ cup soy sauce
- ¼ cup Worcestershire sauce
- 2 tablespoons sambal oelek
- Salt and freshly ground black pepper
- 1 cup Thai or sweet basil leaves
- ½ cup cilantro leaves
- ½ cup mint leaves
- 1 shallot

TOAST

- 2 large ripe avocados—halved, pitted, and peeled
- Zest and juice of 1 lemon
- 2 to 4 tablespoons chopped cilantro, plus extra for garnish
- 1 cup shelled edamame, blanched and skinned
- 1 multigrain baguette, sliced and grilled

Eat Well With Ming: Naturally gluten-free, just one cup of edamame provides over 18 grams of protein. Edamame are a good source of low-calorie protein, they contain no cholesterol, and are a fantastic source of iron and calcium!

1. Make the gazpacho: Working in batches if necessary, combine the cucumbers, tomatoes and onion in a food processor; puree until smooth. Add the chiles, garlic, and ginger; puree. Add the olive oil, vinegar, lemon juice, soy sauce, Worcestershire sauce, and sambal oelek; pulse until combined. Season the gazpacho with salt and pepper to taste.
2. Add the basil, cilantro, and mint to the gazpacho; pulse just to incorporate and finely chop the herbs. Transfer the gazpacho to a bowl, then refrigerate until well chilled and the flavors blend, at least 4 hours but preferably overnight.
3. Make the toast: Mash the avocado with the edamame together in a bowl. Stir in the lemon zest and juice, then fold in a touch of chopped cilantro. Top the grilled baguette with the avocado-edamame mixture, then garnish with cilantro.
4. Transfer the gazpacho to chilled bowls and serve with the avocado-edamame toast. Enjoy!

MAKE AHEAD: The gazpacho can be refrigerated overnight.

TURMERIC COCONUT CURRY CHICKEN

BY MING TSAI

SERVES: 4

ACTIVE TIME: 30 MIN; TOTAL TIME: 1 HR 30 MIN

- 1 tablespoon ground coriander
- 1 tablespoon ground turmeric
- ½ tablespoon ground cumin
- Kosher salt and freshly ground black pepper
- 2 pounds boneless, skinless chicken thighs
- 1 teaspoon extra-virgin olive oil
- 1 large sweet potato, cut into 1-inch dice
- 1 large onion, cut into ½-inch dice
- 1 large red bell pepper—stemmed, seeded, and diced
- 1 tablespoon minced ginger
- 1 quart reduced-sodium chicken stock
- 1 (14-ounce) can unsweetened coconut milk
- Juice of 2 limes
- 2 tablespoons Asian fish sauce
- Steamed quinoa, farro, or amaranth, for serving

Eat Well With Ming: Turmeric packs in a ton of flavor and color to dishes, plus it's a nutrition powerhouse. It's active component, curcumin, is known to aid with chronic pain, inflammation, and digestive issues.

1. In a bowl, mix the coriander with the turmeric, cumin, 2 tablespoons salt, and 1 tablespoon pepper. Rub the spice mixture on both sides of the chicken thighs to make sure they are fully seasoned.
2. Heat the olive oil in a large pot. Add the chicken and cook over medium-high heat, turning once, until both sides have good color, about 8 minutes. Remove the chicken thighs from the pot and set aside.
3. Add sweet potato, onion, bell pepper, and ginger to the pot. Cook over medium-low, stirring occasionally, until the vegetables begin to sweat and caramelize, about 5 minutes. Stir in the chicken stock, coconut milk, lime juice, and fish sauce. Taste the liquid for seasoning and adjust with salt and pepper, if necessary. Add the chicken to the pot, bring to a simmer, and cook over low heat until the chicken and potatoes are tender, about 1 hour. Serve with steamed quinoa, farro, or amaranth.

WILD MUSHROOM, CORN, AND WATERCRESS SALAD ON A RICE NOODLE CLOUD

BY MING TSAI

SERVES: 4 TO 6

TOTAL TIME: 25 MIN

- ¼ cup plus 1 teaspoon extra-virgin olive oil
- 1 tablespoon minced garlic
- 2 cups sliced stemmed shiitake mushrooms
- 1 head of maitake mushrooms, cleaned and torn into bite-size pieces
- 3 ears of corn, kernels cut off the cob (about 3 cups kernels)
- 1 heaping tablespoon Pommery mustard
- 3 tablespoons rice vinegar
- 1 tablespoon soy sauce
- Kosher salt and freshly ground black pepper
- 4 cups loose watercress
- 1 (6 to 8-ounce) package rice or mung bean vermicelli
- Grapeseed oil, for frying

Eat Well With Ming: Did you know watercress is one of the most nutrient-dense vegetables? Weight for weight, watercress contains more vitamin C than oranges, more calcium than milk, and more iron than spinach as well as B vitamins.

1. In a large skillet, heat the 1 teaspoon of olive oil. Add the garlic and cook, stirring, until fragrant. Stir in the shiitake and maitake mushrooms, the corn kernels, and mustard. Cook over medium heat, stirring occasionally, until the mushrooms are just tender, 2 to 3 minutes. Deglaze with the rice vinegar and soy sauce, then stir in the remaining ¼ cup of olive oil; season with salt and pepper. Pour on top of watercress; toss well. Taste for seasoning, adding more salt and pepper if needed.
2. In a wok, heat up 2 to 3 cups grapeseed oil until shimmering. Carefully add the vermicelli and fry, flipping the noodles as they puff, until crisp. Transfer the noodles to paper towels to drain. To serve, arrange the noodles on a large platter and then put the salad on top.

POACHED SALMON WITH PAPRIKA AND DILL

ALEX GUARNASCHELLI

SERVES 4

ACTIVE TIME: 30 MIN; TOTAL TIME: 40 MIN

- 2 quarts water
- 2 lemons, one cut into 1/2-inch slices and one halved
- 12 black peppercorns
- 2 bay leaves
- 1 tablespoon kosher salt, plus more to taste
- 1/2 teaspoon Tabasco
- 4 (8-ounce) skin-on wild salmon fillets, pin bones removed
- 3/4 cup arugula leaves
- 6 dill sprigs, stemmed and torn into small pieces
- 1 tablespoon extra-virgin olive oil
- 3/4 teaspoon hot paprika
- Maldon salt

This is such a simple way to take a naturally rich piece of fish and lighten it with great flavor. I feel like chefs often talk about eating “clean” food that makes you feel great once you eat it. This is one of the dishes that are top of mind for me when I want to feel satisfied and good. I serve the salmon fillets warm right out of the poaching liquid, but sometimes I chill them and then serve them cold.

1. In a large saucepan, mix the water with the sliced lemon, the peppercorns, bay leaves, kosher salt, and Tabasco. Bring to simmer, then remove from the heat and allow the liquid to cool for a few minutes. Add the salmon fillets in a single layer and allow them to sit in the liquid, off the heat, until they are cooked in the middle, 5 to 8 minutes. If you like the salmon cooked through, simply cook for 5 to 8 additional minutes, simmering the liquid again if it cools too much to cook the salmon. Use a slotted spatula to transfer the salmon to a plate. Pat each salmon fillet dry with a kitchen towel and then transfer them to a serving platter.
2. In a small bowl, mix together the arugula, dill, olive oil, and paprika. Spoon the mixture over the salmon and sprinkle with Maldon salt. Squeeze the juice from the remaining lemon on top, and then serve immediately.

PASTA SALAD WITH BASIL PESTO

ALEX GUARNASCHELLI

SERVES 6

ACTIVE TIME: 20 MIN; TOTAL TIME: 30 MIN

- 3 cups lightly packed basil leaves
- 2 medium garlic cloves, finely grated
Kosher salt
- 1 cup extra-virgin olive oil
- 1 cup finely grated Parmesan cheese
- 1 pound fusilli, preferably De Cecco brand

Making pesto, tossing it with hot pasta, and coating with Parmesan cheese is so simple and so satisfying. What a nosebath you take as the pasta and basil find each other in the bowl. The salty notes and full body that the Parmesan offers completes the picture. While I prefer to eat this warm and freshly tossed together, it is also delicious cold. This recipe makes about three cups of pesto, which is largely enough to coat the pasta. Use a little of the pasta cooking water, if needed, to loosen the sauce.

1. In a food processor, pulse the basil with the garlic and a generous pinch of salt. Slowly stream in the olive oil through the top of the machine, pulsing to combine but not over process. Transfer to a large bowl and then stir in the Parmesan. Taste for seasoning.
2. Meanwhile, in a large pot, bring 6 quarts of water to a rolling boil, and then add a generous amount of salt. The pasta water should taste like seawater. Add the pasta and stir so it doesn't stick to the bottom as it cooks. Cook the pasta until "al dente", chewy but not hard or raw tasting, 8 to 10 minutes. Reserve a little of the pasta water, then drain the pasta in a colander.
3. Toss the drained pasta with the pesto; do not over mix. Add the reserved pasta water in small increments if the sauce is too thick. Taste for seasoning, and then serve.

WHEAT BERRY AND PARSLEY SALAD

ALEX GUARNASCHELLI

SERVES 6 TO 8

ACTIVE TIME: 20 MIN; TOTAL TIME: 30 MIN

- 2 tablespoons extra-virgin olive oil
- 2 medium shallots, minced
- Kosher salt
- 1 cup wheat berries
- 1 tablespoon sherry vinegar
- 1 tablespoon Dijon mustard
- 2½ teaspoons grainy mustard
- ¼ cup canola oil
- 1 small bunch curly parsley, leaves and stems roughly chopped

This is a wonderfully chewy and grassy salad. I love pairing it with something that has a supple texture, like roasted salmon or tofu. For added texture and taste, I add most of the parsley stems in with the curly leaves. Curly parsley is definitely more aggressive than flat-leaf parsley, which gives it a fighting chance when paired with mustard and wheat berries. I really love to marinate this salad for a few hours in the refrigerator before mixing it again and digging in.

1. In a large skillet, heat the olive oil. Add the shallots and season with salt. Cook over medium heat until translucent, 5 to 8 minutes. Stir in the wheat berries and season with salt. Add 5 cups of water and bring to a simmer. Cook over medium heat, stirring from time to time, until the wheat berries are tender but still slightly chewy, 50 to 55 minutes. Add more water in small increments, if needed, to finish cooking the wheat berries. While you don't want to end up with cooking liquid at the end, you want enough liquid while they're cooking.
2. In a large bowl, whisk the vinegar with the Dijon and grainy mustards, then whisk in the canola oil and a splash of cold water. Taste for seasoning. Stir the wheat berries and parsley into the mustard vinaigrette. Taste for seasoning, and then serve.

COFFEE-BRAISED BEEF SHORT RIBS

GEOFFREY ZAKARIAN

SERVES 6

ACTIVE TIME: 30 MIN; TOTAL TIME: 4 HR 30 MIN

- 6 (10-ounce) bone-in beef short ribs, trimmed of excess fat and sinew
- Kosher salt
- 2 cups ground coffee, preferably Zakarian brand
- 2 tablespoons canola oil
- 4 celery stalks, diced
- 1 sweet onion, diced
- 1 carrot, diced
- 1 head garlic, halved crosswise
- 3 tablespoons tomato paste
- 2 cups red wine
- 2 cups chicken stock, plus more if needed
- 1 cup brewed coffee, preferably Zakarian brand
- 3 thyme sprigs
- 2 bay leaves
- Creamy polenta, for serving
- Chopped parsley, for garnish

1. Preheat the oven 275°. Season the short ribs generously with salt, then rub them all over with the ground coffee. In a large enameled cast-iron Dutch oven, heat the canola oil until shimmering. Add the short ribs and cook over medium-high heat, turning occasionally, until thoroughly caramelized, about 6 minutes. Transfer the short ribs to a baking sheet.
2. Add the celery, onion, carrot, and garlic to the Dutch oven. Cook over medium heat, stirring occasionally, until well browned, 8 to 10 minutes. Stir in the tomato paste; reduce the heat to medium-low, and cook until the mixture begins to brown, 3 to 5 minutes. Deglaze with the red wine, scraping up any bits from the bottom of the pan, and then simmer until reduced by half. Add the chicken stock, brewed coffee, thyme sprigs, and bay leaves. Simmer until the liquid is reduced by one-third; skim any impurities that rise to the surface.
3. Add the short ribs to the Dutch oven. If the braising liquid does not nearly cover the meat and bones, add additional chicken stock. Cover the pan and braise in the oven until the short ribs are very tender, 3 to 4 hours. Remove from the oven and let the short ribs rest in the braising liquid for 1 hour. Increase the temperature of the oven to 400°.
4. Transfer the short ribs to a plate. Strain the braising liquid through a sieve into a heatproof bowl; discard the solids. Return the braising liquid to the Dutch oven and simmer over medium-high heat until reduced to a sauce consistency. Add the short ribs to the sauce, turning to coat. Roast in the oven, uncovered, until the short ribs are glazed and sticky, about 15 minutes; turn the short ribs occasionally during roasting. Serve the short ribs with creamy polenta, garnished with chopped parsley.

MUNICH WHITE RUSSIAN

GEOFFREY ZAKARIAN

SERVES 1

TOTAL TIME: 5 MIN

Ice

2 ounces Russian Standard Vodka

1½ ounces coffee liqueur, such as Kahlúa
(infused with Zakarian coffee beans
for 1 week)

½ ounce lightly whipped cream

1 espresso bean, for grating

Fill a pint glass or cocktail shaker with ice. Add the vodka and coffee liqueur; stir well. Strain into a chilled coupe glass and, using a bar spoon, carefully spoon the lightly whipped cream on top. Finely grate some espresso bean on top, then serve.

LAMB “PORCHETTA” WITH SALSA VERDE

BY JONATHAN WAXMAN

SERVES: 6 TO 8

ACTIVE TIME: 45 MIN; TOTAL TIME: MIN

LAMB

- 1 (8-pound) bone-in leg of lamb
 - Kosher salt and freshly ground black pepper
- ¼ cup extra-virgin olive oil
- 3 tablespoons chopped rosemary
- 2 tablespoons chopped sage
- ½ teaspoon crushed red pepper
- 6 anchovy fillets, finely chopped
- 6 garlic cloves, finely chopped
- Zest of 1 lemon
- 1 cup water or wine

SALSA VERDE

- 2 cups loosely packed flat-leaf parsley
- 1 tablespoon finely chopped capers
- ½ teaspoon crushed red pepper
- 4 anchovy fillets, finely chopped
- 1 garlic clove, finely chopped
- ½ cup extra-virgin olive oil
- Kosher salt

1. Make the lamb: Debone leg of lamb; reserve bone for stock. Arrange lamb on a work surface and butterfly any larger muscles so lamb is an even thickness.
2. Season lamb assertively on both sides with salt and pepper. In a small bowl, combine olive oil, rosemary, sage, crushed red pepper, anchovies, and lemon zest to make a paste. Rub lamb all over with paste. Roll up lamb jelly roll-style and tie with kitchen twine at 1-inch intervals to form a neat roast.
3. Preheat oven to 450°. Arrange lamb on a rack set on a large rimmed baking sheet. Pour 1 cup of water or wine in baking sheet. Roast lamb, turning once, until lightly browned all over, about 30 minutes; rotate lamb halfway through. Reduce oven to 350° and roast, turning once, until an instant-read thermometer inserted in thickest part of lamb registers 135°, about 40 to 45 minutes. Let lamb rest on a carving board for 15 minutes.
4. Meanwhile, prepare the salsa verde: In a bowl, stir together parsley, capers, crushed red pepper, anchovies, and garlic. Stir in olive oil and season with salt. Remove and discard kitchen twine from lamb, then carve the meat and serve with salsa verde.

ZUCCHINI-AND-HERB-STUFFED CHICKEN A LA RICHARD OLNEY

BY RICHARD OLNEY

SERVES: 4 TO 6

ACTIVE TIME: 40 MIN; TOTAL TIME: 2 HR

- 2 pounds zucchini, grated
- 5½ teaspoons kosher salt, divided
- 1 (3½-pound) whole chicken, giblets removed
- ¾ cup ricotta cheese
- ¾ cup fresh breadcrumbs
- 2 ounces Parmigiano-Reggiano cheese, coarsely grated (about ½ cup)
- ¼ cup unsalted butter, softened
- 1 tablespoon chopped marjoram or oregano
- 1 large egg yolk
- 1 tablespoon freshly ground black pepper, divided
- 2 tablespoons herbes de Provence
- 2 tablespoons extra-virgin olive oil

This chicken recipe, which was a favorite in cookbook author Richard Olney's cooking classes, was originally published in his book Simple French Food. Spatchcocking, or removing the backbone and cooking it flat, makes the chicken cook more evenly and quickly. We recommend serving it with a powerful, elegant Bordeaux to show of its beauty and balance. For an easy dinner party experience, prep the chicken the night before and leave it uncovered on a rack in the refrigerator over night.

1. Toss together zucchini and 2 teaspoons salt in a colander set over a large bowl. Let stand until liquid is released, about 20 minutes. Transfer zucchini to a clean kitchen towel. Squeeze as much liquid from zucchini as possible.
2. While zucchini stands, pat chicken dry. Place chicken, breast side down, on a cutting board. Using poultry shears, cut along both sides of backbone; remove and discard backbone. Turn chicken breast side up. Place a heavy skillet on chicken breast, and press firmly against breastbone until it cracks and breast meat is an even 1-inch thickness. Transfer chicken to a wire rack in a large baking pan. Cut off wing tips at second joint; discard wing tips. Using your fingertips, gently loosen and lift skin from flesh of breasts, thighs, and drumsticks, being careful not to tear or totally detach skin. Set spatchcocked and prepped chicken aside.
3. Preheat oven to 425°. Stir together ricotta, breadcrumbs, Parmigiano-Reggiano, softened butter, marjoram, egg yolk, drained zucchini, 1½ teaspoons salt, and 1½ teaspoons pepper until combined. Stuff zucchini mixture under skin of chicken breast, thighs, and drumsticks; carefully replace skin. Mold and evenly distribute stuffing, shaping and patting skin on outside of chicken.
4. Stir together herbes de Provence, remaining 2 teaspoons salt, and remaining 1½ teaspoons pepper in a small bowl. Drizzle olive oil over chicken, and sprinkle with herb mixture.
5. Bake chicken in preheated oven until skin is lightly browned, about 20 minutes. Reduce oven temperature to 325°F. Bake, basting after 30 minutes, until a meat thermometer inserted into thickest portion of thigh registers 155°F, about 50 minutes. Remove chicken from oven, and let rest until thermometer registers 165°F, about 20 more minutes. Carve chicken into 8 pieces and serve.

NOTE: If you're serving it with this menu, one chicken will feed 4 to 6. Double the recipe to feed a crowd.

SALT-BAKED RED SNAPPER

BY JONATHAN WAXMAN

SERVES: 6

ACTIVE TIME: 30 MIN; TOTAL TIME: 1 HR 20 MIN

- 9 large egg whites
- 4 cups kosher salt (24 ounces)
- 1 (3 to 4-pound) red snapper or striped bass—cleaned, fins and tail removed
 - Canola oil, for brushing
- 3 Meyer lemons—1 coarsely chopped, 1 sliced, and 1 cut into wedges
- 3 thyme sprigs
- 1/3 cup pitted Niçoise olives, coarsely chopped

1. Preheat the oven to 400° and position a rack in the lower third. In a large food processor, in batches if necessary, pulse the egg whites until foamy. Add the salt and pulse to mix, then add the chopped lemon and pulse until finely chopped.
2. Line a large baking sheet with parchment paper. Spread a 1/2-inch-thick layer of the salt on the paper in the shape of the fish. Brush the fish lightly with oil and set it on the salt mixture. Stuff the sliced lemon, thyme sprigs, and olives in the cavity and cover the fish with the remaining salt mixture; be sure to coat it completely and seal any gaps. Poke a hole through the salt into the thickest part of the fish, just behind the head. Bake the fish for about 40 minutes, until the crust is deeply golden and an instant-read thermometer inserted in the center of the fish registers 140°. Let the fish rest for 10 minutes.
3. Crack the salt crust and remove the top and sides. Carefully remove the skin from the flesh and, using an offset spatula, lift the fillets off the center bone. Transfer the fillets to a plate. Carefully lift up the bone and discard. Lift the flesh from the underside of the fish, leaving the skin and salt behind. Serve the fish with the lemon wedges.

POULET AU PAIN

BY BARBARA LYNCH

SERVES: 2 TO 3

ACTIVE TIME: 50 MIN; TOTAL TIME: 2 HR 50 MIN PLUS COOLING

- 3 cups all-purpose flour, plus more as needed
- 1½ teaspoons kosher salt, plus more as needed
- ½ teaspoon sugar
- 12 tablespoons (1½ sticks) unsalted butter, cut into pieces
- 1 tablespoon extra-virgin olive oil
- 2 celery stalks, peeled and chopped
- 1 medium carrot, peeled and chopped
- 1 tablespoon chopped rosemary
- 1 (3 to 3½-pound) chicken, patted dry
Freshly ground black pepper
- 1 large egg, beaten

Warm fresh-baked bread and tender roasted chicken: two of the most comforting foods in the world, right? In this recipe, you put them together, wrapping a whole chicken in bread dough. Because the meat cooks so gently, it's amazingly tender and juicy, which is good, because you also have the cracker-like bread to dunk into those juices. Once the chicken is cooked and cooled, it's easy to transport. Bring it on a picnic and let people pull it apart with their hands.

1. To make the bread dough, combine the flour, 1½ teaspoons salt, and the sugar in the bowl of a stand mixer fitted with the paddle attachment. Add the butter and beat until mixed; stop the mixer occasionally to break up bigger chunks of butter with your hand. Add ½ cup water and continue beating until the dough begins to come together. At this point, turn off the mixer and switch to the dough hook (scrape all the dough off the paddle first, of course). Knead the dough with the hook until it comes together in one mass, 1 to 2 minutes. Turn the dough out onto a lightly floured surface and continue to knead by pushing it away from you with the heel of your hand, folding it over, giving it a quarter turn, and pushing it away again until it feels nice and elastic. If the dough is very sticky, add a little more flour as you knead. Wrap the dough in plastic and refrigerate for at least 30 minutes.
2. Meanwhile, heat the olive oil in a medium skillet over medium heat. Add the celery, carrot, onion, rosemary, and a pinch of salt and cook, stirring occasionally, until the vegetables are just tender but not colored, 8 minutes. Let cool.
3. Clip the chicken wings off at the body and save for making stock or discard. Season the chicken liberally inside and out with salt and pepper. Stuff the bird with the cooled vegetables and tie the legs together with kitchen twine.
4. Preheat the oven to 400°. On a very lightly floured surface, roll the dough out to 1/8 inch thick; this will take some muscle. If the dough is very stubborn, let it rest for a few minutes before trying to roll it some more. Put the chicken on the dough breast side down and wrap the dough up and around the bird, encompassing it completely and overlapping the dough. (If there is a lot of overlap, trim the dough.) Pinch the seams together to seal the dough. Turn the bird over and put the it seam side down on a baking sheet.
5. Brush the dough all over with the egg and sprinkle it lightly with salt. Bake until the bread is a lovely golden brown and an instant-read thermometer inserted through the crust into the breast registers 170°, 1 to 1½ hours. Let cool for at least 1 hour but preferably 2, then tear it apart and serve.

MAKE AHEAD: You can refrigerate the dough-wrapped chicken, covered in plastic wrap, for a day before cooking it.

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RICOTTA GNUDI

BY BARBARA LYNCH

SERVES: 8

ACTIVE TIME: 45 MIN; TOTAL TIME: 1 HR 45 MIN

- 1 pound Easy Homemade Ricotta (recipe follows) or fresh ricotta, drained if very wet
- $\frac{3}{4}$ to 1 cup all-purpose flour, plus more as needed
- 1 large egg, lightly beaten
- $\frac{1}{3}$ cup finely grated Parmigiano-Reggiano (optional)
- 1 tablespoon kosher salt
- $\frac{1}{2}$ teaspoon freshly ground white pepper
- Old Fellow Marinara, for serving

*If you took the pasta off traditional ravioli, the cheese filling would be naked, right? Ricotta gnudi (NOO-dee) is little more than ricotta cheese formed into tiny dumplings that simmer to an ethereal lightness. Since this “pasta” is all about the ricotta, use the best quality you can find (or make it yourself; recipe follows). I like to serve these delicate dumplings with the Odd Fellow Marinara, a butter-sage sauce, or The Butcher Shop Bolognese from my cookbook, *Stir: Mixing it Up in the Italian Kitchen*. You can give them grooves as directed or leave them plain.*

1. In a large mixing bowl, combine the ricotta, $\frac{3}{4}$ cup of the flour, the egg, cheese, salt, and pepper. Use a wooden spoon to mix the ingredients together well. Lightly flour your work surface and a baking sheet for holding the shaped gnudi. With floured hands, knead the ricotta mixture briefly; it will be quite wet and sticky at this point. Dump the mixture out onto your work surface.
2. Cut off a piece of the gnudi dough and try rolling it into a $\frac{3}{4}$ -inch-thick log. If you can't get it to roll, add a little more flour to the dough and try again. You want as little flour as possible to keep these together so the resulting gnudi will be light and ethereal. Cut the log into 1-inch pieces and then into little balls. If you have a gnocchi board, hold it at a 45-degree angle over your floured baking sheet and roll each ball down the length of it to give the gnudi grooves. As the gnudi nears the end of the board, let it drop onto the baking sheet. If you don't have a gnocchi board, hold a fork, tines facing down, and roll the ball down the length of the tines. Repeat until all of the dough is rolled and cut. Freeze the gnudi for about 1 hour. (Because they are so soft, they are much easier to handle when frozen, so do this even if you plan to use them soon.)
3. To serve, bring a large pot of well-salted water to a gentle boil. In batches, drop the gnudi into the water and cook until they float, 1 to 2 minutes. As each batch cooks, remove them with a slotted spoon. Keep them warm or transfer them directly to the Oddfellow's Marinara. Serve.

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EASY HOMEMADE RICOTTA

BY BARBARA LYNCH

MAKES: 2 CUPS

ACTIVE TIME: 30 MIN; TOTAL TIME: 1 HR 30 MIN

- 1 gallon whole milk
- $\frac{3}{4}$ cup distilled white vinegar
- 1 tablespoon kosher salt

Aside from the milk, vinegar, and salt, all you'll need to make this fresh ricotta is some cheesecloth and a cooking thermometer (both of which you can find at most supermarkets). Then it's just a matter of heating, stirring, and straining.

1. Line a footed colander with a double layer of cheesecloth and set it in a clean sink. In a large saucepan, combine the ingredients over low heat. Clip a thermometer to the pot and, while stirring constantly with a rubber spatula, bring the mixture to 140°, about 10 minutes. Stop stirring and allow the mixture to reach 180°, which will take another 8 to 10 minutes. Stay close by; it's important not to let the mixture boil or the cheese will be overcooked.
2. As soon as the mixture hits 180°, remove the saucepan from heat, and gently ladle the separated curds into the cheesecloth-lined colander. Allow the curds to drain until the correct consistency is obtained, about 1 hour. Transfer the ricotta to a bowl, cover, and refrigerate until ready to use.

MAKE AHEAD: The ricotta can be covered and refrigerated for up to 1 week.

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ODD FELLOW MARINARA

BY BARBARA LYNCH

SERVES: 6

ACTIVE TIME: 20 MIN; TOTAL TIME: 45 MIN

- 1 tablespoon extra-virgin olive oil
- 1 small white onion, thinly sliced
- 2 garlic cloves, finely chopped
- ½ teaspoon crushed red pepper, plus more to taste
- 1 (28-ounce) can San Marzano tomatoes, peeled and chopped, juices reserved
- ¼ cup dry white wine
- 2 to 3 basil leaves
- Salt and freshly ground black pepper

1. Heat the olive oil in a medium saucepan over medium heat. Add the onion, garlic, and the ½ teaspoon of crushed red pepper. Cook, stirring occasionally, until the onion is just tender but not colored, about 8 minutes. Add the wine, increase the heat to medium-high, and cook for a few minutes until it's reduced by about half. Add the tomatoes with their juices and ½ teaspoon salt, then simmer for about 20 minutes. Stir in basil and season the marinara with a more pepper, salt and crushed red pepper, if needed.

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BLOODY MARIA COCTEL

BY RICK BAYLESS

SERVES: 8 AS AN APPETIZER

ACTIVE TIME: 20 MIN; TOTAL TIME: 40 MIN

CEVICHE

- 1-pound boneless, skinless albacore tuna, cut into scant ½-inch cubes
- About 1½ cups fresh lime juice
- ¾ cup cubed cucumber
- ½ cup chopped green olives, such as Manzanilla
- 1 to 2 tablespoons chopped cilantro, plus sprigs for garnish
- Salt

BLOODY MARIA “BROTH”

- 8 ounces bottled clam juice
- 2 tablespoons dashi powder (optional)
- 2 cups tomato juice
- 3 tablespoons fresh lime juice
- 2 tablespoons Worcestershire sauce
- 1 to 2 tablespoons Mexican hot sauce, such as Tamazula or Valentina
- ⅔ to 1 cup mezcal, for serving

We serve this coctel in a goblet onto whose rim we have crusted a mixture of guajillo chile and celery salt. If you have goblets, mix together equal parts powdered guajillo chile and celery salt on a flat plate. Rub a cut lime around the rims of the goblets, then upend them into the chile mixture to coat each rim evenly. At the restaurant, we serve a shot of mezcal on the side of each order, inviting our guests to either drink the mezcal, mix it in, or a little of both. You can do the same.

1. Make the ceviche: In a non-reactive bowl (glass or stainless), mix together the fish and enough of the lime juice to allow it to float somewhat freely. Let the fish “cook” in the lime juice until it’s as done as you like (for raw tuna, that’s just 20 minutes for me). Drain the fish, leaving a couple tablespoons of the lime juice behind, then mix in the cucumber, olives, and chopped cilantro; season to taste with salt.
2. Make the bloody Maria “broth”: In a small saucepan, mix together the clam juice and dashi powder. Bring just to a simmer, then remove from the heat and allow to cool. (If you’re not using the dashi powder, skip the heating of the clam juice.) In a bowl, whisk the clam juice mixture with the tomato juice, lime juice, Worcestershire, and hot sauce; season to taste with salt.
3. Divide the ceviche between 8 serving goblets or small bowls. Decide if you’re mixing in the mezcal or serving it on the side. If mixing it in, stir it into the bloody Maria “broth”, then pour some over each serving of ceviche. Garnish with cilantro sprigs and you’re ready to serve.

CEVICHE WITH SOTOL

BY RICK BAYLESS

SERVES: 8 AS AN APPETIZER

ACTIVE: 20 MIN; TOTAL TIME: 40 MIN

- 1 pound skinless snapper, bass, or halibut fillets, cut into ½-inch cubes
- 1½ cups fresh lime juice
- 1 medium white onion, cut into ¼-inch pieces
- 2 medium tomatoes, cored and cut into ¼-inch pieces
- 2 to 3 Serrano chiles (or 1 to 2 jalapeños)—stemmed, seeded and finely chopped
- ⅓ cup chopped cilantro, plus leaves for garnish
- ⅓ cup chopped pitted Manzanilla olives
- 1 to 2 tablespoons extra-virgin olive oil
- ¾ teaspoon salt
- 3 tablespoons fresh orange juice or ½ teaspoon sugar
- Toasted sesame oil, for seasoning
- Sotol (see Note), for seasoning
- 1 large ripe Hass avocado—peeled, pitted, and diced
- Toasted sesame seeds, for garnish
- Tostadas, tortilla chips or saltine crackers, for serving

1. In a non-reactive bowl (glass or stainless), combine the fish, lime juice, and onion. Cover and refrigerate for about 20 minutes, until a cube of fish no longer looks raw when broken open. Transfer to a colander to drain off the lime juice.
2. In a large bowl, mix together the tomatoes, chiles, cilantro, olives, and olive oil. Stir in the drained fish, salt, and the orange juice or sugar. Stir in a few drops of sesame oil and a big splash of sotol, then cover and refrigerate until ready to serve. Just before serving, fold in the avocado and garnish with toasted sesame seeds and cilantro leaves. Serve with tostadas, tortillas chips, or saltine crackers.

NOTE: Though it gets lumped in with other agave spirits, sotol isn't actually made from agave. Its source, the sotol plant (also known as the desert spoon, or *dasyliion wheeleri*), is more like a semi-succulent grass.

SALMON WITH RAICILLA AGUACHILE

BY RICK BAYLESS

SERVES: 6 AS AN APPETIZER

TOTAL TIME: 30 MIN

SALMON

- 1¼ pounds skinless salmon filet, cut on the bias in ¼-inch-thick slices
- 2 to 3 Serrano chiles, stemmed and thinly sliced
- ½ small red onion, very thinly sliced
- ½ large English cucumber, cut into half-moons
- 1 large Hass avocado—peeled, pitted, and cut into medium cubes
- Cilantro leaves, for garnish

AGUACHILE

- ½ large English cucumber, peeled and chopped
- 1 cup fresh lime juice
- ⅓ to ½ cup raicilla (see Note) or tequila
- 2 Serrano chiles, stemmed and chopped
- 1 teaspoon salt
- ½ teaspoon sugar

This dynamic dish of spicy, limey raw salmon is one of the signatures at our restaurant Leña Brava. On a glass plate, we make a beautiful arrangement of salmon, chile, red onion, cilantro, cucumber, and avocado. In a cocktail shaker, we muddle a few slices of Serrano chile, a sprig of cilantro, and a thin slice of red onion. To that we add a few ice cubes and 3 to 4 tablespoons of aguachile. As we set the salmon on the table, we seal the shaker and shake it as we would a cocktail, which chills the aguachile and infuses it with the muddled aromatics. Then we pour it over the salmon-and-vegetable arrangement.

1. Prepare the salmon: Arrange equal amounts of the salmon, chiles, red onion, cucumber, and avocado on 6 serving plates; garnish with cilantro leaves.
2. Make the aguachile: In a blender, combine the cucumber, lime juice, raicilla or tequila, chiles, salt, and the sugar; puree until smooth. Strain the aguachile through a fine sieve. Pour some of the aguachile over each plate of salmon and serve right away.

NOTE: To make raicilla (pronounced rye-see-ya), distillers roast agave, then crush, ferment and distill it. Sound like tequila? There's one very big difference. Raicilla can be made with any varietal of agave, while tequila can only be made with the blue variety.