

BROILED KASU-MARINATED CARP WITH SOMEN

BY ANDREW ZIMMERN

SERVES: 4

TOTAL TIME: 1 HR 45 MIN, PLUS 2 DAYS MARINATING

KASU-MARINATED CARP

- 1 quart plus ½ cup water, divided
- 2 tablespoons kosher salt
- 2 pounds fillet of carp, cut into 4 portions
- ½ pound kasu, fermented sake lees (sediment from rice wine production)
- ⅓ cup brown sugar
- 3 tablespoons red or brown miso
- ¼ cup mirin

SOMEN

- 2 cups chilled homemade dashi
- 2 tablespoons white tamari
- 2 teaspoons sake
- 4 tablespoons mirin
- 3 teaspoons liquid shio koji, such as Hanamaruki
- 2 tablespoons soy sauce, such as Usukuchi Soy Sauce
- ½ pound somen or buckwheat noodles
- ½ cup thinly sliced scallions
- ¼ cup loosely packed thinly sliced or torn nori

Use the best soy sauce you can find in this recipe. I typically use a very light colored usukuchi soy sauce for this, it's a cooking soy sauce with very complex flavors.

1. In a large bowl, combine 1 quart water with salt. Add fish to water, refrigerate 45 minutes. Remove fish from bowl, discard water and gently pat fish dry with towel or paper towel.
2. In a medium bowl, combine kasu, brown sugar, miso and mirin; whisk until combined. Transfer kasu mixture to a ziploc bag, add fish and seal bag, squeezing out all the air. Refrigerate 2 days.
3. Preheat broiler to medium-high.
4. In a small bowl, combine the dashi, tamari, sake, mirin, shio koji, and soy sauce. Place in freezer for 10 minutes.
5. Meanwhile, remove fish from marinade and place on a nonstick broiler tray. Broil 5 minutes, then carefully turn over. Broil another 5 minutes, for a total of 10 minutes for every inch of thickness in fish.
6. Boil noodles until just softened; about 90 seconds for somen, 2 minutes for buckwheat noodles.
7. Drain noodles, rinse under cold water and immediately place in an ice bath. Let noodles sit in ice bath for 1 minute, then divide into 4 bowls. Remove dashi mixture from freezer, stir and pour over each bowl of noodles. Place broiled fish on top. Garnish with scallions and nori.

RED LIONFISH WITH BROWN BUTTER AND CAPERS

BY ANDREW ZIMMERN

SERVES: 4

TOTAL TIME: 25 MIN

2 pounds lionfish fillets

2 tablespoons seasoning blend, such as Andrew Zimmern Citrus Herb Seasoning Mediterranean Style

½ teaspoon freshly ground white pepper

2 cups all-purpose flour

2 cups canola oil

½ cup unsalted butter (4 ounces), divided

Sea salt, for seasoning

6 tablespoons capers, rinsed and dried

4 tablespoons minced shallot

3 tablespoons calamansi or lemon vinegar

Lemon or lime wedges

Roasted new potatoes and asparagus, for serving

1. Sprinkle fish fillets liberally with citrus seasoning blend, then season with white pepper. Place flour in a wide shallow bowl or baking pan. Dredge fish in flour, turning it to coat evenly, then place in a single layer on a plate or baking sheet.
2. Heat canola oil in a very large saute pan over medium heat. Add 2 tablespoons butter and heat until butter melts and oil is shimmering and aromatic. Add fish fillets to pan and cook until browned, about 3 minutes. Using tongs, turn fish over and cook another 3 minutes, until fish is browned on each side and cooked through. Transfer fish to a paper towel-lined platter. Sprinkle lightly with sea salt.
3. Add remaining butter to saute pan and cook, stirring occasionally, until butter turns brown, about 4 minutes. Add capers and cook just for a moment or two, until they pop and sputter. Add shallots and cook, stirring often, until shallots soften, about 1 minute. Add vinegar and a few squeezes of fresh lemon or lime juice. Cook, stirring often, until sauce thickens slightly, about 1 minute. Drizzle sauce over fish and serve with roasted new potatoes and asparagus.

TURMERIC-POACHED EGGS WITH CHIVE BISCUITS AND LOBSTER GRAVY

BY BROOKE WILLIAMSON

SERVES: 6

ACTIVE TIME: 2 HR 30 MIN | TOTAL TIME: 4 HR 30 MIN, INCLUDING 1 HR SIMMERING

BISCUITS

- 2 cups (about 8 1/2 ounces) all-purpose flour, plus more for work surface
- 4 teaspoons baking powder
- 2 teaspoons granulated sugar
- 2 teaspoons kosher salt, plus more to taste
- 6 tablespoons (3 ounces) cold unsalted butter, cut into 1/2-inch cubes
- 1/2 cup heavy whipping cream, plus more for brushing biscuits
- 1/2 cup whole buttermilk, plus more if needed
- 1/2 cup very finely chopped fresh chives (from 2 [1/2-ounce] packages)

LOBSTER GRAVY

- 3 tablespoons unsalted butter
- 3 tablespoons all-purpose flour
- 4 (1 1/4- to 1 1/2-pound each) live lobsters
- 6 tablespoons extra-virgin olive oil
- 1 large (16-ounce) fennel bulb, stalks and fronds trimmed, cut into small cubes (about 3 cups)
- 1 large (14-ounce) white onion, cut into small cubes (about 2 cups)
- 1 medium (about 3-ounce) carrot, peeled and cut into small cubes (about 1/2 cup)
- 1 medium (about 1-ounce) celery stalk, cut into small cubes (about 1/2 cup)
- 2 tablespoons tomato paste
- 1 1/2 cups dry white wine
- 2 quarts lobster broth or lower-sodium vegetable broth
- 1/4 teaspoon paprika
- 1/8 teaspoon cayenne pepper
- 1 whole star anise
- 2 teaspoons cold unsalted butter
- 3 teaspoons kosher salt

ADDITIONAL INGREDIENTS

- Turmeric Poached Eggs (recipe follows)
- Very finely chopped fresh chives
- Black pepper

TURMERIC POACHED EGGS

- 8 cups water
- 2 tablespoons apple cider vinegar
- 2 teaspoons ground turmeric
- 6 large eggs, cold

FOOD & WINE
classic in aspen

This decadent brunch dish is reminiscent of crawfish etouffee, but with the West Coast vibes found all over the menu at chef Brooke Williamson's beachside restaurant complex, Playa Provisions. Lobster lends the gravy rich flavors, while the turmeric eggs add a sunny pop of color. Make the lobster gravy the day before and reheat it gently to make brunch an easier lift.

1. Prepare the Biscuits: Whisk together flour, baking powder, sugar, and salt in a large bowl to combine. Add butter, and, using your fingertips, smear each cube of butter into the dry ingredients. Toss to evenly distribute butter into dry ingredients. Add cream, buttermilk, and chives. Using your hands, combine wet ingredients into dry ingredients by tossing very lightly and gently, adding more buttermilk if dough is too dry.
2. Transfer dough to a lightly floured work surface, and pat out to a 7-x 5-inch rectangle. Using a bench knife, fold one-third of dough lengthwise over onto center of dough. Fold the remaining third of dough over on top, folding the dough up like a letter. Roll out dough to 1/2 -inch thickness. Using a 3-inch round biscuit cutter, cut out 6 biscuits. Place biscuits on a rimmed baking sheet. Cover and freeze until firm, about 15 minutes. Meanwhile, preheat oven to 375°F.
3. Brush frozen biscuits evenly with cream, and sprinkle with additional salt, about 1/4 teaspoon or more to taste. Bake in preheated oven until Biscuits are puffed and barely golden brown, 20 to 24 minutes. Remove from oven, and set aside.
4. Prepare the Lobster Gravy: Melt butter in a small skillet over medium. Add flour; cook, stirring often, until pale golden in color, about 2 minutes. Transfer to a small bowl, and set roux aside.
5. Working in 2 batches, cook lobsters in a large pot of salted water until tail meat is firm and opaque, 12 to 18 minutes per batch. Remove from water. Let stand until cool enough to handle, about 10 minutes. Using a mallet and kitchen shears, crack lobster shells, and remove meat from tails and claws. Coarsely chop lobster meat, and transfer to a large bowl; cover and refrigerate until ready to use. Reserve all shells; discard gills.
6. Heat oil in a separate large pot over medium-high. Add lobster shells; cook, stirring often, until well browned, about 6 minutes. Add fennel, onion, carrot, and celery; cook, stirring often, until lightly caramelized, about 15 minutes. Add tomato paste; cook, stirring often, until color becomes a reddish brown, about 2 minutes. Add wine, stirring to scrape up any browned bits from bottom of pot. Cook, undisturbed, until wine is reduced by half, about 5 minutes. Add broth, paprika, cayenne, star anise, and roux. Whisk to incorporate the roux. Bring to a simmer over medium-high. Reduce heat to medium-low; simmer, stirring occasionally, for 1 hour.
7. Pour lobster sauce through a strainer into a large heatproof bowl, and discard solids; return sauce to pot. Bring to a boil over medium-high; boil, stirring often, until reduced to sauce consistency and coats the back of a spoon, about 10 minutes. Whisk cold butter into sauce. Add reserved lobster meat, and bring to a simmer over medium. Simmer, undisturbed, until heated through, about 5 minutes. Stir in salt. Cut Biscuits in half horizontally to split. Arrange Biscuits evenly, cut sides up, among 6 plates. Top evenly with Lobster Gravy and Turmeric Poached Eggs. Garnish with chives and black pepper.

TURMERIC POACHED EGGS

1. Bring water to a simmer in a medium pot over medium. Whisk in vinegar and turmeric. Crack each egg into a small individual bowl. Working with 1 egg at a time, gently slip eggs into simmering water. Cook eggs until whites are set but yolks are still runny, 3 to 4 minutes.
2. Using a slotted spoon, transfer eggs to a paper towel-lined plate to soak up any water. Eggs may be covered with plastic wrap and kept at room temperature up to 1 hour, or covered and stored in refrigerator up to 1 day (reheat in simmering water until warm, about 1 minute).

CHICKEN TIKKA KEBABS

BY CHINTAN PANDYA

SERVES: 10

ACTIVE TIME: 45 MIN | TOTAL TIME: 4 HR 40 MIN, INCLUDING 3 HR REFRIGERATING

MINT CHUTNEY

- 3 cups roughly chopped fresh mint (about 3 ½ ounces, or 2 large bunches)
- ½ cup roughly chopped red onion (from 1 small [7-ounce] onion)
- ¼ cup water, plus more as needed
- 1 tablespoon coarsely chopped (seeded, if desired) fresh Indian or Thai green chiles (from 4 medium [about 1/2 ounce total] chiles)
- 2 teaspoons coarsely chopped peeled fresh ginger
- 6 cups roughly chopped fresh cilantro (7 ounces, or 5 medium bunches), divided
- 1 tablespoon plus 1 teaspoon fresh lemon juice (from 1 medium lemon)
- 1 teaspoon kosher salt
- 1 teaspoon granulated sugar

CHICKEN TIKKA

- 5 pounds boneless, skinless chicken thighs, each cut into 3 or 4 pieces depending on size of thighs
- ⅓ cup fresh lemon juice (from 2 large lemons)
- ¼ cup ginger-garlic paste (from 1 [7-ounce] jar), divided
- ¼ cup Kashmiri red chili powder (such as Deggi Mirch), divided
- 2 teaspoons kosher salt, divided
- 3 tablespoons mustard oil
- 1 ½ tablespoons garam masala
- 2 teaspoons ground turmeric
- 2 cups plain whole-milk strained yogurt (such as Greek-style yogurt)
- 6 tablespoons (3 ounces) salted butter, melted
- 2 tablespoons chaat masala

The Kashmiri chili powder used to season the chicken in these kebabs from chef Chintan Pandya gives them a mild, warm heat. The yogurt marinade ensures that the chicken thighs are juicy and tender when they emerge from the oven, and the butter brushed on top makes these especially rich. If you can't find ginger-garlic paste in the market, combine equal parts garlic cloves and chopped ginger in a small food processor or blender and blend until smooth, adding a splash of water so the mixture forms a paste.

1. Prepare the Chutney: Place mint, onion, ¼ cup water, chiles, ginger, and half of the cilantro in a blender; pulse, stopping occasionally to scrape down sides and adding additional water 1 tablespoonful at a time (up to ⅓ cup) as needed to loosen mixture, until a smooth paste forms, about 2 minutes. Add remaining cilantro; process until smooth, about 1 minute. Transfer mixture to a medium bowl; stir in lemon juice, salt, and sugar. Cover and refrigerate until ready to use.
2. Prepare the Chicken Tikka: Place chicken, lemon juice, 1 ½ tablespoons of the ginger-garlic paste, 1 tablespoon of the red chili powder, and 1 teaspoon of the salt in a large bowl. Cover and let marinate at room temperature for 45 minutes.
3. Heat oil in a large skillet over low just until lukewarm, about 4 minutes (it should feel warm but not hot when you hold your hand above the oil). Remove from heat; stir in garam masala, turmeric, and remaining 2 ½ tablespoons ginger-garlic paste, 3 tablespoons chili powder, and 1 teaspoon salt. Add yogurt, and stir until fully combined. Transfer mixture to a large bowl. Remove chicken from marinade in bowl, discarding marinade; add chicken to yogurt mixture, and stir to coat. Cover and refrigerate for at least 3 hours or up to 8 hours.
4. Preheat oven to 375°F. Line a baking sheet with aluminum foil. Thread chicken evenly onto 20 (8-inch) soaked skewers (4 to 5 pieces per skewer), and arrange on baking sheet. Roast in preheated oven until skewers start to turn brown and opaque and yogurt starts to form a crust, about 6 minutes. Remove baking sheet from oven, and baste chicken with melted butter. Return to oven, and roast until a thermometer inserted into thickest portion of chicken registers 165°F, about 8 minutes. Sprinkle skewers with chaat masala, and serve with Mint Chutney.

LAMB BOTI KEBABS

BY CHINTAN PANDYA

SERVES: 10

ACTIVE TIME: 50 MIN | TOTAL TIME: 11 HR 40 MIN, INCLUDING 10 HR REFRIGERATING

MINT CHUTNEY

- 3 cups roughly chopped fresh mint (about 3 $\frac{1}{2}$ ounces, or 2 large bunches)
- $\frac{1}{2}$ cup roughly chopped red onion (from 1 small [7-ounce] onion)
- $\frac{1}{4}$ cup water, plus more as needed
- 1 tablespoon coarsely chopped (seeded, if desired) fresh Indian or Thai green chiles (from 4 medium [about $\frac{1}{2}$ ounce total] chiles)
- 2 teaspoons coarsely chopped peeled fresh ginger
- 6 cups roughly chopped fresh cilantro (7 ounces, or 5 medium bunches), divided
- 1 tablespoon plus 1 teaspoon fresh lemon juice (from 1 medium lemon)
- 1 teaspoon kosher salt
- 1 teaspoon granulated sugar

KEBABS

- 5 pound boneless leg of lamb, trimmed and cut into 1-inch cubes
- $\frac{1}{2}$ cup plus 2 tablespoons (5 ounces) malt vinegar
- $\frac{1}{4}$ cup ginger-garlic paste (from 1 [7-ounce] jar)
- 2 teaspoons kosher salt
- 1 $\frac{1}{2}$ teaspoons fresh papaya paste
- 6 tablespoons mustard oil, divided
- $\frac{1}{4}$ cup Kashmiri red chili powder (such as Deggi Mirch)
- 1 $\frac{1}{2}$ tablespoons garam masala
- 1 tablespoon shahi jeera
- 2 teaspoons ground turmeric
- 2 cups plain whole-milk strained yogurt (such as Greek-style yogurt)
- 6 tablespoons (3 ounces) salted butter, melted
- 2 tablespoons chaat masala

For these kebabs from chef Chintan Pandya of New York City's Dhamaka and Semma restaurants, naturally sweet, juicy lamb is coated in a spicy, aromatic, warm yogurt marinade. The yogurt tenderizes the meat as it marinates, then forms a delicious crust as it roasts in the oven. Brushing melted butter on the meat adds a nice richness, making these kebabs juicy, tender, and packed with flavor. The mint chutney served alongside adds a brightness to each bite that offsets the rich, flavorful meat.

1. Prepare the Chutney: Place mint, onion, $\frac{1}{4}$ cup water, chiles, ginger, and half of the cilantro in a blender; pulse, stopping occasionally to scrape down sides and adding additional water 1 tablespoonful at a time (up to $\frac{1}{3}$ cup) as needed to loosen mixture, until a smooth paste forms, about 2 minutes. Add remaining cilantro; process until smooth, about 1 minute. Transfer mixture to a medium bowl; stir in lemon juice, salt, and sugar. Cover and refrigerate until ready to use.
2. Prepare the Kebabs: Place lamb, vinegar, ginger-garlic paste, salt, and papaya paste in a large bowl; stir to fully coat lamb. Cover and refrigerate 2 hours.
3. Heat 3 tablespoons of the oil in a large skillet over low until lukewarm, about 4 minutes. Remove from heat; stir in red chili powder, garam masala, shahi jeera, and turmeric. Add yogurt, and stir until fully combined. Transfer mixture to a large bowl. Remove lamb from vinegar mixture, and discard vinegar mixture; transfer lamb to yogurt mixture in bowl; toss to fully coat lamb. Cover and refrigerate for at least 8 hours or up to 12 hours.
4. Preheat oven to 425°F. Thread lamb evenly onto 20 (8-inch) soaked skewers (6 to 7 pieces per skewer). Line a large baking sheet with aluminum foil. Drizzle 1 $\frac{1}{2}$ tablespoons of the oil over foil. Place lamb skewers on baking sheet; drizzle evenly with remaining 1 $\frac{1}{2}$ tablespoons oil. Bake in preheated oven, removing from oven to turn skewers every 3 to 4 minutes, until yogurt starts to firm or form a crust, about 6 minutes. Remove from oven. Drizzle some of the melted butter over each skewer, and continue baking, turning skewers and basting with butter every 3 minutes, until browned and cooked to medium-rare (a thermometer inserted into thickest portion of meat registers 125°F), 7 to 8 minutes, or to desired degree of doneness. Remove from oven. Transfer skewers to a large platter. Sprinkle evenly with chaat masala, and serve with Mint Chutney.

MINT CHUTNEY

BY CHINTAN PANDYA

SERVES: 10

TOTAL TIME: 15 MIN

- 3 cups roughly chopped fresh mint (about 3 $\frac{1}{2}$ ounces, or 2 large bunches)
- $\frac{1}{2}$ cup roughly chopped red onion (from 1 small [7-ounce] onion)
- $\frac{1}{4}$ cup water, plus more as needed
- 1 tablespoon coarsely chopped (seeded, if desired) fresh Indian or Thai green chiles (from 4 medium [about $\frac{1}{2}$ ounce total] chiles)
- 2 teaspoons coarsely chopped peeled fresh ginger
- 6 cups roughly chopped fresh cilantro (7 ounces, or 5 medium bunches), divided
- 1 tablespoon plus 1 teaspoon fresh lemon juice (from 1 medium lemon)
- 1 teaspoon kosher salt
- 1 teaspoon granulated sugar

The bright, herbal flavors of this chutney are the perfect counterpoint to grilled meats of any kind. Chef Chintan Pandya of New York City's popular Dhamaka and Semma restaurants, among others, serves this chutney alongside lamb and chicken kebabs. It can also be used as a topping for burgers or sandwiches, or as a dip for vegetables.

Place mint, onion, $\frac{1}{4}$ cup water, chiles, ginger, and half of the cilantro in a blender. Process, stopping occasionally to scrape down sides and adding additional water 1 tablespoonful at a time (up to $\frac{1}{3}$ cup) as needed to loosen mixture, until almost smooth, about 1 minute. Add remaining cilantro; process until smooth, about 1 minute. Transfer chutney to a medium bowl. Stir in lemon juice, salt, and sugar. Chutney may be stored in an airtight container in refrigerator up to 2 days.

CARROT AGUACHILE

BY CLAUDETTE ZEPEDA

SERVES: 4

TOTAL TIME: 20 MIN

- 1 (½ ounce) habanero chile, stemmed
- 3 medium scallions, trimmed
- 1 cup pressed carrot juice
- 1 (1-in.) piece fresh ginger, peeled and chopped (about 1 ½ tablespoons)
- ½ teaspoon fine sea salt
- 3 tablespoons fresh lemon juice (from 1 medium lemon)
- 2 tablespoons fresh lime juice (from 1 medium lime)
- 2 small (about 2 ounces total) multicolored carrots, scrubbed
- 2 medium-size Persian cucumbers
- 2 pounds sushi grade tuna, blocked and sliced on bias
- 2 pounds Callo de Hacha or bay scallops
- ½ cup smoked trout roe (see Note)
- ¼ cup thinly sliced red onion
- 3 tablespoons roasted cashews, roughly crushed

Claudette Zepeda uses fresh carrot juice as the base for this aguachile, which is complimented by fresh ginger, spicy habanero, and scallions to amp up the flavor of carrot juice. Thin strips of carrot and cucumber are mixed and topped with salty smoked roe, thinly sliced red onion, and roasted cashews for a dish with deep layers of flavor and complex textures. For a vegan alternative, replace the trout roe with 1 bunch of roasted or grilled carrots.

1. Cut habanero in half lengthwise. If desired, remove seeds. Set aside 1 habanero half. Reserve remaining habanero half for another use. Using a knife, separate white and light green parts of scallions from dark green parts. Thinly slice dark green parts on a sharp diagonal, and set aside. Process carrot juice, white and light green scallion parts, ginger, habanero half, and salt in a blender until completely smooth, about 30 seconds. Pour through a fine mesh strainer into an air-tight container, pressing solids in strainer to extract liquid; discard solids. Add lemon and lime juice, and stir to combine. Cover carrot broth, and refrigerate until ready to use or up to 12 hours.
2. Fill a large bowl with ice water, and set aside. Using a mandoline or vegetable peeler, thinly slice carrots lengthwise (you'll have about ½ cup loosely packed slices). Transfer carrot slices to ice water to shock. Thinly slice cucumbers lengthwise using mandoline (you'll have about ½ cup loosely packed slices). Transfer to carrots in ice water to shock. Let carrots and cucumbers stand in water for 30 seconds. Remove from ice water, and transfer to a large bowl. Add refrigerated carrot broth, tuna, scallops, and lightly toss to coat. Place reserved dark green scallion parts in ice water, and let stand 30 seconds. Remove from water.
3. Divide carrot broth mixture evenly among 4 shallow bowls, or spoon into 1 large bowl. Dollop roe evenly around carrot and cucumber slices. Sprinkle evenly with dark green scallion parts, onion, and cashews. Serve immediately.

MAKE AHEAD

Carrot broth can be made up to 12 hours in advance and stored in an airtight container in the refrigerator.

NOTE

Smoked trout roe is available online at www.paramountcaviar.com.

STRAWBERRY AGUACHILE

BY CLAUDETTE ZEPEDA

SERVES: 4

ACTIVE TIME: 50 MIN | TOTAL TIME: 3 HR

- 1 teaspoon granulated sugar
- 2 ½ pounds fresh strawberries, hulled and quartered lengthwise (7 ½ cups), divided
- 1 teaspoon fine sea salt, divided
- 1 small (5 ounce) red bell pepper
- 3 medium (about 2 ounces total) scallions, trimmed
- 1 small (1 ¼ ounce) bunch fresh cilantro
- 1 tablespoon chopped hoja santa leaf (from 1 leaf)
- 5 dried Chiltepinés or chiles piquín, unseeded and crushed
- ¼ cup chopped peeled Persian cucumber (from 1 small [2 ounces] cucumber)
- ¼ cup fresh lime juice (from 2 medium limes)
- 2 tablespoons fresh lemon juice (from 1 medium lemon)
- 1 bunch French radishes, thinly sliced lengthwise
- 1 teaspoon flaky sea salt
- 1 celery root, salt-roasted and then sliced

Claudette Zepeda offers her simple and reliable technique of cooking the strawberries in a double boiler allowing them to gently release their sweetness and creating a juice that has a silky texture with an extra vibrant color and flavor. The combination of this juice mixed with scallions, cucumber, hoja Santa, and citrus juices creates the perfect base for aguachile.

1. Stir together sugar, 6 cups of strawberries, and ½ teaspoon of the fine sea salt in a double boiler or a heatproof bowl set over a pan of simmering water. Cover and cook over simmering water, undisturbed, until berries release their juices, about 1 hour. Pour through a fine mesh strainer into a large bowl; let drain, stirring occasionally but not pressing down on berries, until no more liquid drips, about 30 minutes. Discard solids. (You should have 1 ½ cups strawberry juice.) Store, covered, in refrigerator until ready to use, up to 1 day.
2. While strawberries cook, preheat oven to broil with rack 6 inches from heat source. Line a baking sheet with aluminum foil; place bell pepper on prepared baking sheet. Broil in preheated oven, turning occasionally, until charred on all sides, about 20 minutes. Remove from oven; transfer bell pepper to a medium bowl. Cover with plastic wrap, and let stand 10 minutes. Uncover, and place bell pepper on a clean cutting board. Peel off charred skin; remove and discard stem and seeds. Roughly chop bell pepper. Set aside ⅓ cup chopped bell pepper; reserve remaining bell pepper for another use.
3. Using a knife, separate light green parts of scallion from dark green parts. Thinly slice dark green parts on a sharp diagonal, and set aside. Separate cilantro leaves from stems; reserve 4 or 5 stems (⅓ ounce), and discard remaining stems. Set cilantro leaves aside. Place white and light green scallion parts, reserved cilantro stems, chopped bell pepper, hoja santa, Chiltepinés, cucumber, lime juice, lemon juice, and strawberry juice in a blender; process until smooth, about 1 minute. Pour through a fine mesh strainer into a large bowl or a liquid measuring cup; discard solids. Stir in remaining ½ teaspoon fine sea salt. Cover with plastic wrap, and refrigerate until chilled, at least 1 hour or up to 12 hours.
4. Fill a bowl with ice water. Add dark green scallion parts, and let stand 30 seconds. Remove from water; drain and pat dry. Divide strawberry broth evenly among 4 bowls. Arrange the celery root over broth and scatter remaining 1 ½ cups strawberries over the top. Arrange dark green scallion parts, radishes, and cilantro leaves around strawberries. Top evenly with flaky salt, and serve immediately.

MAKE AHEAD

Strawberry juice can be prepared up to 1 day in advance and stored in an airtight container in the refrigerator. Strawberry broth can be prepared through Step 3 up to 12 hours in advance and stored in an airtight container in the refrigerator.

PONZU AGUACHILE

BY CLAUDETTE ZEPEDA

SERVES: 4

TOTAL TIME: 1 HR 15 MIN | TOTAL TIME: 2 HR 20 MIN

- 1 cup lower-sodium soy sauce
- 1 cup fresh orange juice
(from 3 medium oranges)
- ¼ cup rice vinegar
- 1 tablespoons mirin
- 1 (1-ounce) lemongrass stalk, trimmed
and roughly chopped
(about 2 tablespoons)
- 1 (½-in.) piece ginger,
peeled and chopped (½ tablespoon)
- 2 fresh red Thai chiles, seeded if
desired and chopped (1 teaspoon)
- 1 cup packed fresh cilantro leaves,
divided
- 7 tablespoons water, divided
- 1 tablespoon cornstarch
- 5 small (about 1 ounce each) tomatillos,
husked and thinly sliced crosswise
- 1 teaspoon kosher salt, divided
- 1 (28-ounce) bone-in rib-eye steak
- ½ teaspoon black pepper
- ⅓ cup thinly sliced red onion rings
(from 1 small [5 ounce] onion)
- 2 medium-size (2 ½ ounces each)
Persian cucumbers, thinly sliced
(about ⅛-in. thick) crosswise using a
mandoline
- ¼ teaspoon flaky sea salt
(such as Maldon)

Claudette Zepeda uses a reverse-sear technique for this steak served with a salty, umami ponzu sauce. She tops the steak with a fresh tomatillo, onion, cucumber, and a cilantro salad that balances the richness of the meat. If you can't find a pre-cut 28-ounce ribeye, a butcher will be able to cut one. Be sure to stock up on charcoal and have 3 (3-inch) hardwood oak wood chunks on hand to make the most of this recipe.

1. Process soy sauce, orange juice, rice vinegar, mirin, lemongrass, ginger, Thai chiles, ½ cup of the cilantro, and 5 table- spoons of the water in a blender until smooth, about 1 minute. Transfer mixture to a medium saucepan; bring to a simmer over medium. Simmer, undisturbed, until flavors meld, about 10 minutes. Remove from heat; let steep, uncovered, for 10 minutes. Pour through a fine mesh strainer into a medium bowl; discard solids. Rinse pan and wipe dry. Return soy sauce mixture to pan, and return to a simmer over medium. Whisk together corn starch and remaining 2 tablespoons water in a small bowl to form a slurry. Add cornstarch slurry to simmering soy sauce mixture; simmer, stirring constantly, until mixture is just thick enough to coat the back of a spoon, about 5 minutes. Remove from heat; let ponzu cool com- pletely, about 20 minutes. Refrigerate, covered, until ready to use or up to 3 days.
2. Place tomatillos, cut side up, on a large plate or baking sheet; sprinkle evenly with ½ teaspoon of the kosher salt. Set aside until ready to use.
3. Light a charcoal chimney starter filled with briquettes. When briquettes are covered with gray ash, pour them onto the bottom grate of the grill, and then push to 1 side of the grill. Place 3 (3-inch) oak wood chunks over hot coals. Adjust vents as needed to maintain an internal temperature of 250°F to 300°F. Coat top grate with oil; place on grill. Sprinkle steak evenly with pepper and remaining ½ tea- spoon kosher salt. Place steak on oiled grate over the side without the coals. Grill, covered, until a thermometer inserted into thickest portion of meat registers 85°F, about 20 minutes. Flip steak; grill, covered, until thermometer registers 100°F, about 10 minutes. Move steak to side of grill with the coals. Grill, uncovered, flipping often, until thermometer inserted into thickest portion of meat registers between 115°F and 120°F (for rare), about 5 minutes, or to desired degree of doneness. Transfer to a cutting board; let rest, tented with aluminum foil, for 12 to 15 minutes to allow juices to redistribute in steak. Using a sharp knife, cut meat away from bone in 1 piece. Cut against the grain into ½-inch-thick slices.
4. Place onion, cucumbers, and tomatillos, remaining ½ cup cilantro in a medium bowl; toss to combine. Spoon ponzu onto a rimmed 12-inch plate; top with sliced steak. Arrange and scatter tomatillo mixture on and around steak. Sprinkle evenly with flaky salt, and serve.

MAKE AHEAD

Ponzu can be made up to 3 days in advance and stored in an airtight container in the refrigerator.

BOOZY FROZEN STRAWBERRY LEMONADE

BY CLAUDIA FLEMING

SERVES: 4

ACTIVE TIME: 10 MIN | TOTAL TIME: 20 MIN, PLUS 4 HR FREEZING

- 2 1/2 cups (4 ounces) Prosecco
- 6 tablespoons (3 ounces)
lemon-flavored vodka
- 1/4 cup loosely packed fresh basil leaves,
plus more for garnish
- 2 tablespoons (1 ounce) limoncello
- 1 cup (1/2 pint) lemon sorbet
- 6 large (about 3 ounces total) fresh
strawberries, hulled and halved
lengthwise

Sweet, zippy, and dangerously delicious, this is the drink you want on a hot summer afternoon. With lemon vodka, Prosecco, basil, limoncello, strawberries and lemon sorbet, this frozen cocktail created by famed pastry chef Claudia Fleming can also double as dessert.

1. Using a cocktail muddler or handle of a wooden spoon, muddle together Prosecco, vodka, basil, and limoncello in a cocktail shaker until basil is starting to bruise and tear into pieces. Set aside.
2. Process sorbet and strawberries in a blender until smooth, about 30 seconds. Pour basil infusion from cocktail shaker through a fine mesh strainer into blender; discard solids. Pulse just until combined, 3 to 4 pulses. Transfer blended mixture to a medium-size freezer-safe bowl or resealable container. Freeze until firm, at least 4 hours or up to overnight (12 hours).
3. Remove frozen mixture from freezer; let stand at room temperature until softened slightly, about 10 minutes. Scoop mixture into blender; process until smooth, about 30 seconds. Divide evenly among 4 Champagne flutes or wine glasses. Garnish with additional basil, and serve immediately.

LEMON-OLIVE OIL CREAM MERINGUE TART

BY CLAUDIA FLEMING

SERVES: 8

ACTIVE TIME: 1 HR | TOTAL TIME: 3 HR 10 MIN, PLUS 6 HR CHILLING

DOUGH

1 ¼ cups (about 5 ¼ ounces) all-purpose flour, plus more for work surface

¼ cup granulated sugar

½ teaspoon grated lemon zest (from 1 lemon)

¼ teaspoon kosher salt

7 tablespoons (3 ½ ounces) unsalted butter, diced and chilled

1 large egg

½ teaspoon vanilla paste or extract

½ teaspoon cold water

LEMON-OLIVE OIL CREAM

6 teaspoons grated lemon zest, plus ¾ cup fresh juice (from 4 large [about 4 ounces each] lemons), divided

½ teaspoon powdered gelatin (from 1 [¼-ounce] envelope)

1 cup granulated sugar

1 teaspoon kosher salt

4 large eggs

4 tablespoons (2 ounces) unsalted butter, at room temperature

¾ cup extra-virgin olive oil (6 ounces)

ITALIAN MERINGUE

2 large egg whites

¼ teaspoon kosher salt

½ cup granulated sugar

2 tablespoons water

1 teaspoon light corn syrup

With a shortbread-like tart crust, a rich lemon olive oil cream and an Italian meringue topping, this tart by acclaimed pastry chef Claudia Fleming feels like a luxurious take on lemon meringue pie and is ideal for any occasion you want to cap off with an impressive dessert.

1. Prepare the Dough: Pulse flour, sugar, zest, and salt in a food processor until combined, about 4 pulses. Add butter; process until mixture becomes the texture of coarse meal, about 10 seconds. Whisk together egg, yolk, and vanilla together in a small bowl. Stir in cold water. Add egg mixture to flour mixture in processor; pulse until combined, about 6 pulses.
2. Turn Dough out onto a lightly floured work surface. Form each Dough portion into a ball, and flatten into a disk. Wrap pastry disks individually in plastic wrap; flatten slightly with a rolling pin. Chill until firm, at least 1 hour or up to 2 days. Pastry disks may also be frozen up to 1 month; thaw at room temperature before using.
3. Preheat oven to 350°F. Remove 1 pastry disk from fridge, and unwrap; reserve remaining disk for another use. Roll 1 dough disk into a 12-inch round on a lightly floured work surface. Transfer to a 9-inch tart pan with a removable bottom, pressing pastry into bottom and up sides of pan. If pastry cracks or tears, press dough back together. Prick bottom of crust all over with a fork. Place in freezer until cold, about 10 minutes.
4. Remove tart shell from freezer. Line bottom of tart shell with parchment paper, and fill with pie weights or dried beans. Bake in preheated oven until pastry is set and lightly browned at edges, about 15 minutes. Remove from oven; remove parchment paper and weights. Return to oven, and bake at 350°F until pastry is lightly browned on bottom, about 10 minutes. Transfer to a wire rack, and let cool completely, about 30 minutes.
5. Prepare the Lemon-Olive Oil Cream: Place 1 tablespoon lemon juice in a small bowl, and sprinkle with gelatin; let stand until gelatin softens, about 5 minutes.
6. Fill a large saucepan with water to a depth of a few inches. Bring to a simmer over medium. Stir together sugar, salt, and lemon zest in a metal bowl that will fit into the pan of simmering water. Work sugar and zest between your fingers until sugar is moist and aromatic. Whisk in eggs, then remaining 11 tablespoons lemon juice. Set bowl over pan of simmering water (do not allow bowl to touch water). Cook, whisking egg mixture constantly, until mixture thickens and a candy thermometer registers 180°F, about 12 minutes. Remove from heat. Whisk in softened gelatin-lemon mixture, and stir until dissolved. Pour mixture through a fine mesh strainer into a blender; discard solids. Let mixture rest in blender at room temperature, pulsing occasionally, until it cools to 130°F, about 15 minutes.
7. With blender running, add butter in 2 additions, processing until incorporated after each addition. With blender running, slowly and steadily drizzle in olive oil; process until combined, about 1 minute. Pour Lemon-Olive Oil Cream into prepared tart shell. Press plastic wrap against surface. Chill until firm and set, at least 6 hours and preferably overnight (12 hours).
8. Prepare the Italian Meringue: Place egg whites and salt in bowl of a stand mixer fitted with a whisk attachment. Stir together sugar, water, and corn syrup in a small saucepan until combined. Cook over medium-high, undisturbed, and when syrup registers 230°F on a candy thermometer, begin whipping egg whites with stand mixer on high speed. Beat whites until soft peaks form and syrup in pan registers 240°F, about 3 minutes. With mixer running on high speed, slowly stream hot sugar syrup down side of mixer bowl, being careful not to touch whisk. Beat until bowl no longer feels warm to touch and Italian Meringue is stiff and shiny, about 5 minutes.
9. Transfer Italian Meringue to a pastry bag fitted with a tip of your choice, and decorate top of tart however you desire. Alternatively, go freeform and use a spatula, creating swirls and peaks. Brown meringue using a kitchen torch, holding torch 1 to 2 inches from pie and moving torch back and forth. Tart may be stored, covered, in refrigerator up to 3 days.

LEMON-OLIVE OIL SEMIFREDDO WITH BLUEBERRY COMPOTE

BY CLAUDIA FLEMING

SERVES: 8

ACTIVE TIME: 1 HR | TOTAL TIME: 1 HR, PLUS 12 HR FREEZING AND 6 HR CHILLING

LEMON CREAM

- 6 teaspoons grated lemon zest, plus $\frac{3}{4}$ cup fresh juice (from 4 large [about 4 ounce each] lemons), divided
- $\frac{1}{2}$ teaspoon powdered gelatin (from 1 [$\frac{1}{4}$ -ounce] envelope)
- 1 cup granulated sugar
- 1 teaspoons kosher salt
- 4 large eggs
- 4 tablespoons (2 ounces) unsalted butter, at room temperature
- $\frac{3}{4}$ cup extra-virgin olive oil

SEMIFREDDO

- $\frac{1}{2}$ cup heavy whipping cream
- 2 large egg whites
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{2}$ cup granulated sugar
- 2 tablespoons water
- 1 teaspoons light corn syrup

BLUEBERRY COMPOTE

- 2 tablespoons granulated sugar
- $2\frac{1}{2}$ cups fresh blueberries (15 ounces), divided

Even with rich lemon cream as its base, this tart, sweet semifreddo from famed pastry chef Claudia Fleming retains its light texture and flavor after it is frozen. Semifreddos do not harden when they freeze, so there's no need to let this soften before serving it. You can make the semifreddo up to three days in advance of serving and the compote could be made one day in advance and kept in the fridge.

1. Prepare the Lemon Cream: Place 1 tablespoon lemon juice in a small bowl, and sprinkle with gelatin; let stand until gelatin softens, about 5 minutes.
2. Fill a large saucepan with water to a depth of a few inches. Bring to a simmer over medium. Stir together sugar, salt, and lemon zest in a metal bowl that will fit into the pan of simmering water. Work sugar and zest between your fingers until sugar is moist and aromatic. Whisk in eggs, then remaining 11 tablespoons lemon juice. Set bowl over pan of simmering water (do not allow bowl to touch water). Cook, whisking constantly, until mixture is thick and a candy thermometer registers 180°F, about 12 minutes; remove from heat. Whisk in softened gelatin-lemon mixture, and stir until dissolved. Pour through a fine mesh strainer into a blender; discard solids. Let mixture rest in blender at room temperature, pulsing occasionally, until it cools to 130°F, about 15 minutes.
3. With blender running, add butter in 2 additions, processing until incorporated after each addition. With blender running, slowly and steadily drizzle in olive oil; process until combined, about 1 minute. Pour Lemon Cream into a medium bowl; press plastic wrap against surface. Refrigerate until firm, at least 6 hours and preferably overnight (12 hours).
4. Prepare the Semifreddo: Line bottom and long sides of a 9-inch loaf pan with parchment paper, leaving a 2-inch overhang on long sides. Place whipping cream in a medium bowl. Using a whisk or an electric mixer, beat until soft peaks form, about 2 minutes. Cover and refrigerate until ready to use.
5. Transfer Lemon Cream to a large bowl, and whisk vigorously to loosen; set aside. Place egg whites and salt in bowl of a stand mixer fitted with a whisk attachment; set aside.
6. Stir together sugar, water, and corn syrup in a small saucepan until combined. Cook over medium-high, undisturbed, and when syrup registers 230°F on a candy thermometer, begin whipping egg whites with stand mixer. Beat whites until soft peaks form and syrup in pan registers 240°F, about 3 minutes. With mixer running on high speed, slowly stream hot sugar syrup down side of bowl, being careful not to touch whisk. Beat until bowl no longer feels warm to touch and meringue is stiff and shiny, about 5 minutes.
7. Whisk one-third of the meringue into Lemon Cream. Fold in remaining meringue in 2 additions. Add chilled whipped cream, and fold gently just until combined. Pour into prepared loaf pan. Cover and freeze Semifreddo overnight (12 hours).
8. Prepare the Blueberry Compote: Stir together sugar and 1 cup of the blueberries in a medium saucepan. Bruise blueberries using back of a spoon to release some juices. Cook over low, stirring often, until blueberries have popped and broken down, 5 to 8 minutes. Pour through a fine mesh strainer into a medium bowl, pressing on solids in strainer; discard solids. Add remaining $1\frac{1}{2}$ cups blueberries to cooked blueberry juices in bowl, and toss to combine.
9. Dip an offset spatula or a thin knife into hot water; wipe dry with a kitchen towel, and run along the short sides of the loaf pan. Grasp the parchment paper overhang, and lift Semifreddo from loaf pan. Carefully peel parchment off Semifreddo, and discard. Place Semifreddo on a platter. Cover with Blueberry Compote. Slice and serve.

BLUEBERRY CORNBREAD FRENCH TOAST

BY ERICK WILLIAMS

SERVES: 4

ACTIVE TIME: 45 MIN | TOTAL TIME: 2 HR 25 MIN

CORNBREAD

- Cooking spray
- ¾ cup (about 4 ¼ ounces)
fine yellow cornmeal
- ¾ cup (about 3 ¼ ounces)
all-purpose flour
- ¼ cup granulated sugar
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 2 large eggs
- 1 cup whole buttermilk
- 5 tablespoons (2 ½ ounces) unsalted
butter, melted

ADDITIONAL INGREDIENTS

- 2 cups fresh blueberries
(about 12 ounces)
- ⅓ cup water
- 1 cup cold heavy whipping cream
- 3 teaspoons vanilla extract, divided
- 4 large eggs, at room temperature
- 1 ¼ cups whole milk
- 2 tablespoons granulated sugar
- 1 teaspoon ground cinnamon
- ⅛ teaspoon kosher salt
- Room-temperature unsalted butter
- Pure maple syrup, at room
temperature
- Powdered sugar in a shaker

Cornbread and blueberries are natural partners, especially in this French toast recipe by chef Erick Williams. Dipping cornbread into the blueberry-infused batter gives the bread a beautiful blue marbled pattern while retaining its texture. Be sure to just dip it in the batter and not soak the bread; it will fall apart. The cornbread and blueberry sauce can be made a day in advance; use frozen blueberries if fresh ones aren't available. The Chantilly cream on the side adds creamy goodness to this brunch dish, which is rich without being overly sweet or heavy.

1. Prepare the Cornbread: Preheat oven to 325°F. Coat an 8 ½- x 4 ½-inch loaf pan with cooking spray. Whisk together cornmeal, flour, sugar, baking powder, baking soda, and salt in a large bowl. Whisk together eggs, buttermilk, and melted butter in a medium bowl. Stir egg mixture into cornmeal mixture just until combined. Pour batter into prepared loaf pan; smooth top.
2. Bake in preheated oven until Cornbread is light brown around edges and a wooden pick inserted into center of loaf comes out clean, about 35 minutes. Remove from oven; let cool in loaf pan 5 minutes. Invert Cornbread onto a wire rack, and let cool completely, about 30 minutes. Trim ends, and slice into 8 (1-inch) slices. Set aside.
3. Bring blueberries and water to a boil in a medium saucepan over medium. Reduce heat to medium-low, and simmer, stirring occasionally, until blueberries soften, about 3 minutes. Gently mash blueberries using back of a spoon or a potato masher. Simmer blueberries, stirring often, until they start to break down and volume is reduced to about 1 cup, 10 to 15 minutes. Remove from heat, and let cool slightly, about 10 minutes.
4. Place a medium-size metal bowl and a metal whisk in freezer until very cold, about 10 minutes. Add cream and 1 teaspoon of the vanilla to cold metal bowl; beat using cold whisk until medium peaks begin to form, about 2 minutes. Do not overbeat! Refrigerate, uncovered, until ready to use.
5. Whisk together eggs in a large, wide-bottomed bowl until combined. Add milk, sugar, cinnamon, salt, and remaining 2 teaspoons vanilla; whisk until smooth. Whisk in ½ cup blueberry sauce. Reserve remaining blueberry sauce for serving.
6. Heat a large nonstick skillet over medium. Working in 2 batches, dip Cornbread slices into batter (do not soak them), cook in skillet until golden brown, 2 to 4 minutes per side.
7. Divide French toast evenly among 4 plates; top with reserved blueberry sauce and a dollop of whipped cream. Serve with room-temperature butter and maple syrup. Carefully peel parchment off Semifreddo, and discard. Place Semifreddo on a platter. Cover with Blueberry Compote. Slice and serve.

LOBSTER TOURNEDOS WITH CORNBREAD

BY ERICK WILLIAMS

SERVES: 8

ACTIVE TIME: 50 MIN | TOTAL TIME: 2 HR 50 MIN

CORNBREAD

- Cooking spray
- ¾ cup (about 4 ¼ ounces) fine yellow cornmeal
- ¾ cup (about 3 ¼ ounces) all-purpose flour
- ¼ cup granulated sugar
- 1 ½ teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- 2 large eggs
- 1 cup whole buttermilk
- 5 tablespoons (2 ½ ounces) unsalted butter, melted

LOBSTER AND TOPPINGS

- 8 (¾-ounce each) thick-cut applewood-smoked bacon slices
- 1 cup dry red wine
- ½ cup red wine vinegar
- ¼ cup heavy whipping cream
- 1 tablespoon finely chopped shallot (from 1 small shallot)
- 2 cups (1 pound) cold unsalted butter, divided
- 8 cups water
- ¼ cup, plus 1 teaspoon kosher salt, divided
- 4 (6-ounce) fresh or thawed frozen lobster tails
- 1 ounce (about 2 tablespoons) canned or frozen black truffle shavings (from 1 [1.74-ounce] can), well drained
- ¼ teaspoon ground white pepper
- 2 tablespoon thinly sliced fresh chives

This recipe combines classic French cooking techniques with Southern ingredients, a signature of chef Erick Williams' cooking at Chicago's Virtue restaurant. The mild sweetness of the lobster meat and cornbread is intensified with the buttery, tart wine sauce, turning this into a decadent meal perfect for a special occasion.

1. Prepare the Cornbread: Preheat oven to 325°F. Coat an 8-inch square baking pan with cooking spray. Whisk together cornmeal, flour, sugar, baking powder, baking soda, and salt in a large bowl. Whisk together eggs, buttermilk, and melted butter in a medium bowl. Stir egg mixture into cornmeal mixture just until combined. Pour batter into prepared baking pan; smooth top.
2. Bake in preheated oven until Cornbread is light brown around edges and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan 5 minutes. Invert Cornbread onto a wire rack, and let cool completely, about 30 minutes. Slice evenly into 8 pieces. Cover and set aside until ready to use.
3. Prepare the Lobster and Toppings: Preheat oven to 325°F. Line a baking sheet with aluminum foil, and line with a piece of parchment paper on top. Arrange bacon in a single layer on parchment paper. Bake in preheated oven until bacon is crisp, 35 to 40 minutes. Remove from oven. Transfer bacon to a paper towel-lined plate; set aside.
4. Bring wine, vinegar, cream, and shallot to a boil in a small saucepan. Reduce heat to medium; simmer, undisturbed, until liquid has reduced to 2 tablespoons, 30 to 35 minutes.
5. Meanwhile, cut 1 ½ cups of the butter into ½-inch cubes, and place in refrigerator until ready to use. Place 8 cups water and ¼ cup of the salt in a large pot; bring to boil over high. Fill a large bowl with ice water; set aside. Remove pot of boiling water from heat, and add lobster tails. Let steep for 3 minutes. Using tongs, transfer lobster tails to ice water; let cool 3 to 5 minutes. Discard water in pot. Remove lobster tails from ice water. Stretch 1 curled-up tail flat on a cutting board. Rest the blade of a large knife down lengthwise center of tail to hold it flat, then press knife down to cut tail in half lengthwise. Gently remove lobster meat from shell, and discard shell. Return lobster meat to bowl of ice water to rinse off any bits of shell. Repeat process with remaining lobster tails.
6. Melt remaining ½ cup butter in a medium saucepan over low. Add lobster tail meat; cook, basting often with melted butter in pan, until lobster is warm and cooked through (turns bright orange-red and opaque), about 2 minutes. Transfer lobster to a paper towel-lined plate.
7. Once wine mixture has reduced to 2 tablespoons, reduce heat to low, and start adding chilled butter cubes to pot, adding 1 or 2 cubes at a time and whisking rapidly with a wire whisk, fully incorporating butter between additions. Continue adding more butter, whisking constantly, until only 2 or 3 cubes remain. Remove pan from heat; add remaining butter cubes, and whisk until fully incorporated. Whisk in truffle pieces. Stir white pepper and remaining 1 teaspoon salt into beurre rouge sauce. The sauce should be thick and smooth.
8. Place 1 cornbread slice on each of 8 plates. Break bacon slices in half crosswise, and top each cornbread slice with 2 bacon halves. Arrange lobster tails evenly on top of bacon, and cover lobster with beurre rouge. Sprinkle evenly with chives, and serve immediately.

VIRTUE CORNBREAD

BY ERICK WILLIAMS

SERVES: 8

TOTAL TIME: 10 MIN | TOTAL TIME: 1 HR 15 MIN

Cooking spray
¾ cup (about 3 ¼ ounces)
all-purpose flour
¾ cup fine yellow cornmeal
¼ cup granulated sugar
1 ½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon kosher salt
2 large eggs
1 cup whole buttermilk
5 tablespoons (2 ½ ounces)
unsalted butter, melted

Slightly sweet and buttery, this classic Southern cornbread is a must-order at Virtue, Erick Williams' flagship restaurant in Chicago, where he celebrates the food of the Great Migration. Eat this cornbread warm the same day you bake it; any leftovers can be used to make Blueberry Cornbread French Toast or Lobster Tournedos With Cornbread.

1. Preheat oven to 325°F. Coat an 8 ½- x 4 ½-inch loaf pan with cooking spray. Whisk together flour, cornmeal, sugar, baking powder, baking soda, and salt in a large bowl. Whisk together eggs, buttermilk, and melted butter in a medium bowl. Stir egg mixture into flour mixture just until combined. Pour batter into prepared loaf pan; smooth top.
2. Bake in preheated oven until cornbread is light brown around edges and a wooden pick inserted in center of loaf comes out clean, about 35 minutes. Remove from oven; let cool in loaf pan 5 minutes. Invert cornbread onto a wire rack, and let cool completely, about 30 minutes. Cornbread may be stored in a ziplock plastic bag at room temperature up to 2 days.

CARROT AND SPRING ONION TOAD IN THE HOLE

BY JUSTIN CHAPPLE

SERVES: 4

ACTIVE TIME: 20 MIN | TOTAL TIME: 40 MIN

- 2 tablespoons extra-virgin olive oil
- 2 tablespoons unsalted butter
- 6 ounces small multicolored carrots (about 10 carrots), trimmed
- 6 ounces small spring onions (about 4 onions), green parts cut into 3-inch pieces and bulbs halved lengthwise
- 4 (1-ounce) breakfast sausage links
- 1 teaspoon finely chopped fresh thyme
- 2 teaspoons kosher salt, divided
- 1 teaspoon black pepper, divided
- 3 large eggs
- $\frac{3}{4}$ cup whole milk
 - Pinch of freshly grated nutmeg
- $\frac{3}{4}$ cup all-purpose flour (about 3 $\frac{1}{4}$ ounces)
 - Finely chopped fresh flat-leaf parsley, for garnish

The traditional toad in the hole consists of whole sausages cooked in an egg-and-flour batter. This recipe delivers a taste of the British classic but stars tender baby carrots and spring onions for a flavorful, vegetable-forward spring twist.

1. Preheat oven to 425°F. Combine oil and butter in a 12-inch cast-iron skillet, and heat in preheated oven 10 minutes. Carefully remove hot skillet from oven. Add carrots, spring onion greens and bulbs, sausage links, thyme, 1 teaspoon salt, and $\frac{1}{2}$ teaspoon pepper to skillet, and toss to coat. Spread mixture in an even layer. Roast at 425°F until vegetables and sausages are sizzling and just starting to brown, about 8 minutes.
2. Meanwhile, whisk together eggs, milk, nutmeg, remaining 1 teaspoon salt, and remaining $\frac{1}{2}$ teaspoon pepper in a medium bowl until well combined. Add flour, and whisk until batter is very smooth.
3. Remove skillet from oven, and transfer vegetables and sausages to a plate. Do not wipe skillet clean. Immediately pour batter into hot skillet, and quickly arrange vegetables and sausages on top, leaving a $\frac{1}{2}$ -inch border. Bake at 425°F until puffed, golden brown on edges, and set in center, 22 to 28 minutes. Remove from oven. Garnish with parsley, and serve immediately.

FROZEN APEROL SPRITZES (‘FRAPEROL SPRITZES’)

BY JUSTIN CHAPPLE

SERVES: 4

TOTAL TIME: 15 MIN PLUS 8 HR FREEZING

12 ounces prosecco, plus more
for serving

8 ounces Aperol

8 ounces water

¼ cup orange liqueur,
such as Cointreau

Orange wheels, for garnish

The Aperol spritz is easily one of the most celebrated summer cocktails. Justin Chapple originally developed a version of this recipe with his friends at Pepe’s Wharf in Provincetown, Massachusetts. He streamlined the frozen cocktail here so it’s easy to make in a home blender.

1. Whisk together prosecco, Aperol, water, and orange liqueur in a pitcher. Pour mixture into 2 to 3 standard ice cube trays. Freeze until firm, at least 8 hours but preferably overnight.
2. Transfer prepared ice cubes to a blender; process until smooth and frothy. Pour into 4 wine glasses and top off with more prosecco. Garnish with orange wheels and serve.

WAFFLED POTATO BLINI WITH SMOKED SALMON

BY JUSTIN CHAPPLE

SERVES: 4

ACTIVE TIME: 20 MIN | TOTAL TIME: 40 MIN

- 2 pounds baking potatoes - peeled, coarsely shredded and squeezed dry
- 1 medium onion, shredded
- 2 large eggs, lightly beaten
- 3 tablespoons all-purpose flour
- 2 tablespoons chopped dill, plus more for garnish
- 1½ teaspoon kosher salt
- 1 teaspoon baking powder
- 3 tablespoons melted unsalted butter, plus more for brushing
- Smoked salmon, for serving
- Sour cream, for serving

For this recipe, Food & Wine's Justin Chapple cooks a shredded potato mixture in a waffle iron until a crisp, golden blini forms, and then tops it with smoked salmon and a generous dollop of sour cream. Dill adds a double dose of freshness to the dish when mixed into the blini and used as a garnish, too. The blini make a satisfying breakfast or brunch—if you'd like, pair them with a glass of Champagne to take things to the next level.

1. Heat an 8-inch waffle iron and preheat the oven to 200°. In a bowl, mix the potatoes, onion, eggs, flour, chopped dill, salt, baking powder and the 3 tablespoons of butter.
2. Brush the waffle iron with melted butter; spread one-fourth of the potato mixture onto it. Close and cook on high until the blini is golden and crisp, 5 to 7 minutes. Transfer to a rack in the oven to keep warm. Repeat with the remaining potatoes. Serve topped with smoked salmon and sour cream, and garnish with dill.

NOTE: You can also make these in a Belgian waffle maker. Spoon one-third of the mixture onto the waffle iron instead of one-fourth.

WINE-POACHED STRAWBERRIES AND APRICOTS

BY JUSTIN CHAPPLE

SERVES: 8

ACTIVE TIME: 10 MIN | TOTAL TIME: 45 MIN

- 1 (750-ml) bottle semi-dry Riesling
- 1/3 cup granulated sugar,
or more to taste
- 1 tarragon sprig
- 1/2 cup dried apricots (preferably
California) (about 4 ounces)
- 1 pound fresh strawberries, hulled
(halved lengthwise if large)
- Unsweetened whipped cream,
for serving
- Fresh tarragon leaves, for garnish

Fill a large bowl with ice and water; place a large heatproof bowl on top. Stir together wine, sugar, and tarragon sprig in a large saucepan; bring to a boil over medium. Add apricots, and cook 2 minutes. Add strawberries; reduce heat to medium-low, and cook until fruit just softens, about 3 minutes. Transfer fruit mixture to bowl set over ice-water bath, and let stand until cool, about 45 minutes.

Serve fruit and wine mixture in glasses topped with unsweetened whipped cream and garnished with tarragon leaves.

FARMERS MARKET KURKURE

“FRITO PIE”

BY MANEET CHAUHAN

SERVES: 6

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

5 tablespoons plus 1 teaspoon peanut oil, divided

1 large yellow onion, thinly sliced (about 3 1/2 cups)

3 to 6 chiles de árbol

1 1/2 teaspoons cumin seeds

1 teaspoon black peppercorns

1 teaspoon ground cardamom

1 teaspoon ground cinnamon

1 teaspoon mustard seeds

1 teaspoon fenugreek seeds

1/3 cup tomato paste

1/3 cup white vinegar

2 tablespoons grated peeled fresh ginger (grated on a Microplane)

2 tablespoons grated garlic (grated on a Microplane)

2 teaspoons granulated sugar

1 3/4 cups water

2 1/4 teaspoons kosher salt, divided

1 large sweet potato, peeled and cut into 1/2-inch cubes (about 1 1/2 cups)

1/8 teaspoon freshly ground black pepper

1 1/4 cups fresh yellow corn kernels (from 2 ears)

1 (6-ounce) green bell pepper, chopped (about 1 cup)

6 (3.3-ounce) packages corn puffs or chips (such as Kurkure or Fritos)

Mango Koochumbar

3 ounces tamarind chutney

3 ounces queso fresco, crumbled (about 3/4 cup)

Corn puffs form the base of this delicious and impressive snack. You can definitely use Fritos, but try seeking out the Kurkure—they're super crunchy and flavored with a blend of Indian spices.

1. Preheat oven to 400°F. Heat 3 tablespoons oil in a large skillet over medium-high. Add onion, and cook, stirring often, until browned, 16 to 20 minutes. Add chiles, cumin seeds, peppercorns, cardamom, cinnamon, mustard seeds, and fenugreek seeds. Cook, stirring occasionally, until fragrant, about 1 minute and 30 seconds. Stir in tomato paste, vinegar, ginger, garlic, and sugar; cook, stirring constantly, until mixture begins to caramelize, about 3 minutes. Remove from heat. Process chile mixture, 1 3/4 cups water, and 1 teaspoon salt in a blender until mixture forms a smooth, thick sauce. Set aside.
2. Toss together sweet potato, ground black pepper, 1 teaspoon oil, and 1/4 teaspoon salt on a large rimmed baking sheet; spread in a single layer. Roast in preheated oven until just tender, about 12 minutes. Set aside.
3. Heat remaining 2 tablespoons oil in a large skillet over medium-high. Add corn kernels and bell pepper, and cook, stirring often, until vegetables begin to soften, 1 to 2 minutes. Stir in sweet potato, and cook 1 minute. Add 1 3/4 cups pureed chile sauce and remaining 1 teaspoon salt, and cook, stirring often, until just heated through, about 2 minutes.
4. To serve, open corn puff bags. Spoon 1/2 cup vegetable mixture over corn puffs in each bag. Top each with about 1/2 cup mango koochumbar, 1/2 ounce tamarind chutney, and 1/2 ounce queso fresco.

STRAWBERRY-RHUBARB CHAAT

BY MANEET CHAUHAN

SERVES: 4

TOTAL TIME: 35 MIN | TOTAL TIME: 1 HR 45 MIN

- 1 pound fresh rhubarb stalks
- 1 tablespoon vegetable oil
- 1 1/2 teaspoons panch phoron (Indian whole five-spice blend) (such as Swad Panch Puran)
- 1/2 cup packed light brown sugar
- 2 tablespoons grated peeled fresh ginger
- 1 teaspoon white vinegar
- 1/2 teaspoon Kashmiri red chile powder or Hungarian hot paprika
- 1/4 teaspoon kosher salt, plus more to taste
- 2 cups halved fresh strawberries
- 1 tablespoon roughly torn fresh mint, plus small mint leaves, for garnish
- 1 1/2 teaspoons fresh lime juice (optional)
- 1/4 cup masala boondi (such as Anand) or 1/4 cup crisp rice cereal (such as Rice Krispies)
- 1/4 teaspoon chaat masala (such as MDH Chunky Chat Masala)

Chaat is no single dish or recipe; it encompasses a range of snacks with a riot of textures and flavors. Here, tart rhubarb plays off the sweetness of strawberries; puffed chickpea cereal (boondi) delivers that essential crunch.

1. Thinly slice about half of 1 rhubarb stalk into 1/8-inch-thick half-moons to yield 1 cup. Set aside. Chop remaining rhubarb stalks into 1/2-inch pieces.
2. Heat oil in a large skillet over medium. Add panch phoron; cook, stirring often, until sizzling and fragrant, about 2 minutes. Stir in chopped rhubarb, brown sugar, ginger, vinegar, and chile powder. Reduce heat to low; cook, stirring occasionally, until mixture is jammy and reduced to about 1 1/3 cups, about 25 minutes. Stir in salt. Transfer chutney mixture to a bowl. Let cool, then refrigerate until ready to use.
3. Toss together strawberries and torn mint in a medium bowl; if strawberries are sweet, add lime juice. Season to taste with salt.
4. To serve, spread 1 tablespoon chutney in a 4-inch circle on each of 4 plates. Arrange strawberry mixture evenly on top of chutney; top with rhubarb half-moons and masala boondi. Sprinkle with chaat masala; garnish with mint leaves.

MAKE AHEAD: Chutney can be refrigerated in an airtight container up to 5 days.

VADA PAV (POTATO FRITTER SANDWICH)

BY MANEET CHAUHAN

SERVES: 4

TOTAL TIME: 45 MIN

FOR THE VADA

- 1¼ pounds russet potatoes
(about 2 medium or 3 small)
- 2 tablespoons vegetable oil, plus 3 quarts for deep-frying
- 1 teaspoon brown mustard seeds
- 1 teaspoon cumin seeds
- 1 teaspoon hing (asafetida)
- 4 fresh curry leaves
- 1 teaspoon ground turmeric
- ½ teaspoon Kashmiri or other red chile powder
- 1 inch piece fresh ginger, peeled with a spoon and finely chopped
(about 2 teaspoons)
- 2 garlic cloves, minced
(about 2 teaspoons)
- Kosher salt
- ½ cup lightly packed finely chopped fresh cilantro leaves
- 2 teaspoons chaat masala
- Fresh lime juice, to taste
- 1 cup chickpea flour (besan)
- 1 teaspoon ground coriander

FOR THE CHAAT

- 1 tablespoon unsalted butter
- 4 flaky white buns, such as potato or brioche buns
- Green Chutney
- Coconut Chutney, store-bought or homemade
- Pan-fried serrano chiles (optional)

This sandwich is a vegetarian's dream. It's also a nice option for meat lovers looking for a sandwich stuffed with something just as enticing as a burger. Vada pav, one of Mumbai's most popular street foods, is a potato fritter the size of a baseball stuffed into a flaky white bun, smeared with coconut and spicy green chile chutneys, and then squished until it's small enough to fit into your mouth. They're so much fun to eat and are one of my favorite chaat to have on sticky, hot Mumbai afternoons. I loved them when I was a kid because the size of the vada felt insurmountable until I finally sorted out a way to shove it into my mouth, which simply means I squeezed it down enough and opened my mouth wide enough to fit it all inside!

1. Make the vada: In a saucepan, combine the potatoes and enough water to cover by 3 inches. Bring to a boil over high heat, reduce the heat to medium, and simmer until tender, 15 to 20 minutes, depending on size of potato. Drain, and let cool enough to handle, about 15 minutes. Using your fingers, peel off the skin. Place the potatoes in a medium bowl and mash them with a fork until they are mostly mashed but still slightly chunky (you will need about 1¾ cups mashed potatoes).
2. In a medium sauté pan, heat 2 tablespoons of oil over medium-high until the oil glistens. Add the mustard seeds and cumin seeds and sauté until they begin to hiss, about 1 minute. Add the hing, curry leaves, turmeric, chile powder, ginger, and garlic. Sauté, stirring often, until the garlic is softened, about 3 minutes. Remove the pan from the heat. Season with a large pinch of salt and then add to the potatoes.
3. Add the cilantro and chaat masala to the spice to the potato mixture. Stir with a wooden spoon, making sure to crumble the curry leaves, until everything is incorporated. Season with lime juice and salt to taste. Form the mixture into four 2-inch balls and arrange them on a plate in a single layer. Cover with a damp cloth and set aside at room temperature.
4. In a large bowl, whisk together the chickpea flour and enough water, beginning with ¼ cup, and adding water more by tablespoonfuls to form a paste that resembles thick cake batter but is still thin enough to pour. It should not be runny. Stir in the coriander and season with salt.
5. Line a plate with paper towels. Pour 4 inches of oil into a deep heavy-bottomed pot and heat to 350°F on an instant-read thermometer. Working in two batches, dredge each potato ball in the chickpea batter until it is well coated. Shake to remove any excess. Using a slotted spoon, gently lower the battered potato ball into the oil and fry until golden brown on all sides, 4 to 6 minutes, adjusting the heat to maintain 350°F. Turn the vada with the spoon as it fries to ensure even cooking and browning. Transfer to the paper towels to drain and season with salt. Repeat with the remaining vada.
6. Assemble the chaat: In a sauté pan, melt the butter over medium heat. Split the buns and place them in the pan, interior-side down; fry until light golden brown, about 1 minute. Place one bun, open and interior sides facing up, on each of four plates. Slather both sides of the bun with 2 to 3 teaspoons green chutney, then spoon about 2 teaspoons coconut chutney on top. Place a vada on the bottom bun and top with fried chiles (if using) and bun top. Serve with more chutney on the side.

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BABY ROMAINE WITH GARLIC-PARMESAN VINAIGRETTE AND LEEK-AND-ANCHOVY CROSTINI

BY NANCY SILVERTON

SERVES: 6

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

12 (3-in.) salt-packed anchovies
(from 1 [2.99-ounce] jar or can)

¼ cup olive oil

1 tablespoon chopped fresh flat-leaf
parsley

1 teaspoon grated lemon zest
(from 1 lemon)

8 cups water

1 tablespoon kosher salt

7 large eggs

6 (¾-in.-thick) sourdough bread slices

1 medium garlic clove

¾ cup Aioli (recipe follows)

4 Braised Leek pieces
(recipe follows)

6 tablespoons finely chopped fresh
chives

5 (3 ounces each) heads baby romaine
lettuce, leaves separated but kept
whole (about 4 cups total)

¾ cup Garlic-Parmesan Vinaigrette
(recipe follows)

Baby Romaine with Garlic Parmesan Vinaigrette and Leek and Anchovy Crostini - So worth the effort. The aioli is rich, garlicky, yet bright. The eggs add another layer of richness. The leeks are basically confit'd during the first cook, and then cooked uncovered until browned and jammy. The lemons and thyme perfume them. Briny, marinated anchovies cut through the richness of those components. Again, the salad dressing is on the acidic side, but it works with the rich toasts.

1. Rinse anchovies under cold water to remove salt. Place anchovies in a small bowl, and cover with cold water. Let soak until anchovy flesh softens slightly, 20 to 30 minutes. Drain and gently pat anchovies dry. Using a paring knife, cut each anchovy lengthwise into 2 fillets. Gently lift out spine, and discard. Stir together anchovy fillets, oil, parsley, and lemon zest in a small bowl. Let stand at room temperature 1 hour.
2. Meanwhile, bring 8 cups water to a boil in a large saucepan over high. Add salt. (The salt helps the egg whites to solidify quickly if there is a crack in 1 of the eggs; the salt does not penetrate the eggshells and season the eggs). Gently add eggs; simmer, undisturbed, for 5 minutes. Meanwhile, fill a medium bowl with ice water; set aside. Remove pan from heat; let eggs stand in water 5 minutes. Remove 1 "tester" egg, and crack it open to see if it's cooked to perfection—the white and the outer rim of the yolk should be cooked through, while the innermost portion of yolk should be bright yellow and slightly wet looking. If the yolk is runny and wet looking, let eggs stand in hot water up to 2 additional minutes. Transfer eggs to prepared ice water; let cool completely, about 10 minutes. Peel eggs, and cut into thin slices. Set aside until ready to use.
3. Preheat grill to medium-high (400°F to 450°F). Arrange bread on oiled grates; grill, uncovered, until toasted, 2 to 3 minutes per side. Remove from grill. Rub garlic clove evenly over 1 side of each bread slice.
4. Spread about 2 tablespoons Aioli over the garlic side of each bread slice. Cut each bread slice in half diagonally, and divide evenly among 6 plates. Cut 4 Braised Leek pieces diagonally into thirds; arrange evenly on top of bread pieces, fanning them out slightly. Reserve remaining leeks for another use. Arrange egg slices evenly on top of leeks. Top each bread piece with 2 anchovy fillets, and drizzle with some of the anchovy marinade in bowl. Sprinkle evenly with chives.
5. Toss together lettuce leaves and Garlic-Parmesan Vinaigrette in a medium bowl. Massage each leaf with vinaigrette to ensure every leaf is dressed evenly. Divide lettuce evenly among plates, and fan out next to the crostini.

GARLIC-PARMESAN VINAIGRETTE

BY NANCY SILVERTON

MAKES: 1 CUP

ACTIVE TIME: 10 MIN | TOTAL TIME: 20 MIN

- 1¼ cup finely chopped shallot
(from 1 medium [1 ½ ounce] shallot)
- 2 tablespoons grated lemon zest, plus
¼ cup fresh juice (from 3 lemons),
divided
- 1 tablespoon Champagne vinegar
or white wine vinegar
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ½ cup extra-virgin olive oil
- 1¼ ounces Parmesan cheese, grated on
a Microplane grater
(about ¾ cup loosely packed)
- 1 teaspoon grated garlic
(from 3 medium garlic cloves)

Whisk together shallot, lemon juice, vinegar, salt, and pepper in a small bowl. Let stand 10 minutes. Gradually add oil in a slow, steady stream, whisking constantly until emulsified. Whisk in Parmesan cheese, garlic, and lemon zest. Store in an airtight container in refrigerator up to 5 days.

AÏOLI

BY NANCY SILVERTON

MAKES: ABOUT 1 CUP

TOTAL TIME: 15 MIN

- 2 teaspoons Champagne vinegar or white wine vinegar
- 2 teaspoons fresh lemon juice (from 1 lemon)
- $\frac{3}{4}$ cup canola oil (or another neutral cooking oil)
- $\frac{1}{4}$ cup extra-virgin olive oil
- 1 extra-large egg yolk
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon grated garlic (from 1 medium garlic clove)

Whisk together vinegar and lemon juice in a small bowl. Whisk together canola oil and olive oil in a small measuring cup. Place egg yolk in a medium bowl. Wet a clean kitchen towel, and drape over a medium saucepan to cover; place bowl with egg yolk on top of towel. This will help hold the bowl in place. Whisk egg yolk until pale yellow, 2 to 3 minutes. Add salt and garlic; whisk to combine. Add oil mixture 1 drop at a time, whisking constantly, until oil and egg are emulsified; you will have added 2 or 3 tablespoons of oil mixture. Add 1 tablespoon of the lemon juice mixture, and whisk to combine. Drizzle in remaining oil mixture in a slow, steady stream, whisking constantly and stopping when mayonnaise thickens to add remaining lemon juice mixture, until you've added all the oil. Whisk in remaining lemon juice mixture, if there is any. Aïoli may be stored in an airtight container in refrigerator up to 3 days.

BRAISED LEEKS

BY NANCY SILVERTON

MAKES: 8

ACTIVE TIME: 15 MIN | TOTAL TIME: 2 HR

- 1 lemon
- 2 medium (8 ounces each) leeks,
rinsed thoroughly
- $\frac{3}{4}$ cup extra-virgin olive oil, divided
- 1 teaspoon kosher salt
black pepper, to taste
- $1\frac{1}{2}$ cups lower-sodium chicken stock
- 20 (5-inch) thyme sprigs

1. Preheat oven to 350°F. Cut lemon in half crosswise; thinly slice 1 lemon half. Reserve remaining lemon half for another use.
2. Peel away and discard outer layer of each leek, and trim the hairy roots, leaving root ends attached. Place 1 leek on a cutting board with white end of the leek pointing away from you. To remove dark green part of leek, cut it at an angle, then roll the leek 90 degrees to repeat the same cut. Continue rolling and cutting in this manner until the tapered pale green end of leek resembles a sharpened pencil. Discard dark green leek trimmings. Cut leek lengthwise into quarters. Rinse to remove fine grit, and pat dry. Repeat process with remaining leek.
3. Place leeks in a 3-quart baking dish. Drizzle evenly with $\frac{1}{4}$ cup of the oil; sprinkle evenly with salt and pepper to taste; toss to coat. Pour in chicken stock. Drizzle evenly with remaining $\frac{1}{2}$ cup oil. Arrange lemon slices over leeks, and scatter with thyme sprigs. Cover baking dish tightly with aluminum foil. Bake in preheated oven until leeks are very tender, about 45 minutes. Remove from oven, and increase oven temperature to 400°F. Remove and discard foil from baking dish. Remove and discard lemon slices and thyme sprigs. Return leeks to oven, and bake at 400°F until leeks are glazed and golden brown and liquid has evaporated, 1 hour to 1 hour, 15 minutes. Set aside at room temperature until ready to use. Braised Leeks may be stored in an airtight container in refrigerator up to 5 days.

BEETS WITH CHICORIES, YOGURT AND SHERRY-MUSTARD VINAIGRETTE

BY NANCY SILVERTON

SERVES: 4

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

SALAD

- 2 pounds medium-size red or yellow beets (10 beets total)
- ¼ cup olive oil
- 1 tablespoon, plus ¼ teaspoon kosher salt, divided
- 2 tablespoons finishing-quality olive oil
- 1 teaspoon flaky sea salt
- 1 (12-ounce) head Castelfranco (other another chicory, such as Speckled Hen or radicchio), leaves left whole and separated from core
- 2 teaspoons grated lemon zest, plus 1 teaspoon fresh juice (from 1 lemon), divided

SHERRY MUSTARD VINAIGRETTE

- 1 medium shallot, finely chopped (2 ½ tablespoons)
- 2 tablespoons sherry vinegar
- 1 teaspoon Dijon mustard
- ¼ teaspoon kosher salt
- ¼ teaspoon black pepper
- ¼ cup extra-virgin olive oil

ADDITIONAL INGREDIENT

- 2 cups Straus Organic Greek Yogurt (or another plain whole-milk, not overly thick yogurt)

Roasting beets with the skins intact is a trick Nancy Silverton picked up from the restaurant North Abraxass in Tel Aviv, and uses to great effect in this salad. Roasting the beets with the skins on means you get both the bright, colorful flesh and the crinkled papery skin. Don't skip eating the beet tails, which emerge from roasting pan crispy and salty. This salad is especially delicious with late summer and fall beets.

1. Prepare the Salad: Preheat oven to 400°F. Trim beet greens from beets, leaving 1 inch of stems attached; reserve beet greens for another use. Scrub beets thoroughly, leaving tails intact. Place beets on a rimmed baking sheet. Drizzle evenly with olive oil, and sprinkle evenly with 1 tablespoon of the kosher salt; toss to coat. Roast in preheated oven until beet skins are charred and wrinkled and beets are tender when pierced with a paring knife, about 45 minutes, rotating baking sheet from front to back halfway through cook time. Remove from oven. Let cool to room temperature, about 25 minutes.
2. While beets cook, prepare the Sherry Mustard Vinaigrette: Whisk together shallot, vinegar, mustard, salt, and pepper in a small bowl. Gradually add oil, whisking constantly. Set aside until ready to use.
3. Transfer cooled beets to a cutting board. Cut off and discard stem ends. Slice beets crosswise into ½-inch-thick slices, leaving the thin, crunchy tails of the beets attached to the last slice. (If the tails are thick and soft, cut off and discard.) Arrange beet slices in a single layer on a large platter, arranging slices with tails around edges of platter so they stick out decoratively. Drizzle beets with finishing-quality olive oil, and, using your fingertips, gently pat oil onto beets to coat and make them glisten. Using your fingertips, crush flaky sea salt over beets.
4. Place Castelfranco leaves in a large, wide-mouthed bowl. Squeeze lemon juice over leaves; sprinkle evenly with remaining ¼ teaspoon kosher salt, and toss to coat. Drizzle Sherry Mustard Vinaigrette evenly over leaves, and toss with your hands, massaging each leaf with dressing to coat.
5. To build the salad, build 4 large “nests” of dressed lettuce on top of beet slices, starting with the larger leaves. Spoon yogurt evenly into lettuce cups, and sprinkle evenly with lemon zest.

SPRING GEM SALAD WITH SOFT HERBS AND LABNEH TOASTS

BY NANCY SILVERTON

SERVES: 8

ACTIVE TIME: 50 MIN | TOTAL TIME: 1 HR

LABNEH

- 1 quart organic Greek yogurt (or another plain whole-milk strained yogurt)
- 1 tablespoon finely grated lemon zest plus 3 tablespoons fresh juice (from 2 lemons)
- ¾ teaspoon kosher salt

LEMON VINAIGRETTE

- ¼ cup finely chopped shallot (from 1 medium [1 ½ ounce] shallot)
- ¼ cup fresh lemon juice (from 2 lemons)
- 1 tablespoon Champagne vinegar or white wine vinegar
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- ½ cup extra-virgin olive oil

TOASTS

- 8 (½-inch-thick) baguette slices or 4 rustic white bread slices, halved crosswise
- Extra-virgin olive oil, for brushing bread

SALAD

- Kosher salt, to taste
- ⅔ cup shelled English peas (from about 8 ounces unshelled pea pods)
- 3 ounces medium-size fresh asparagus spears (about 8 spears total), tough stems snapped off and discarded
- 3 ounces (about 1 cup) fresh sugar snap peas, strings removed
- 6 (3 ounces total) breakfast radishes
- 3 (2 ⅔ ounces each) heads Little Gem lettuce or romaine lettuce hearts, leaves left whole and removed from core (about 10 cups)
- 1 tablespoon fresh lemon juice (from 1 lemon)
- 2 tablespoons finely chopped fresh chervil (or 1 tablespoon each finely chopped fresh flat-leaf parsley and tarragon), plus leaves for garnish
- 2 tablespoons finely chopped fresh dill, plus leaves for garnish
- 2 tablespoons finely chopped fresh tarragon, plus leaves for garnish
- 2 tablespoons finely chopped fresh flat-leaf parsley, plus leaves for garnish
- 15 to 20 (1-inch-long) pieces fresh chives (from about 3 chives)

ADDITIONAL INGREDIENTS

- Finishing-quality extra-virgin olive oil
- Sweet smoked paprika (optional)

Nancy Silverton says the first sign of spring is when she puts this salad on the menu at Osteria Mozza in Los Angeles. She dresses the asparagus, peas, radishes and sugar snap peas with a lemon vinaigrette, then offers toasts topped with labneh alongside, turning this ode to spring produce into a light lunch or first course for dinner. The herbs are an important part of the mix; if you can't find chervil, substitute equal parts Italian parsley and tarragon.

1. Prepare the Labneh: Place yogurt, lemon zest and juice, and salt in a medium bowl; stir using a rubber spatula to combine. Line a second medium bowl with a double layer of cheesecloth long enough to hang 2 inches over edge of bowl. Add yogurt mixture to bowl. Tie edges of cheesecloth together with kitchen twine, forming a loose bundle. Thread handle of a long wooden spoon or a long, heavy-duty skewer through cheesecloth just below knot, pushing through until bundle hangs from center of handle. Place in a tall container, resting handle across top edges with pouch hanging down center. There needs to be least 2 inches of space between bottom of pouch and bottom of container.
2. Refrigerate yogurt, uncovered, for 3 days to allow whey to drain from yogurt. Unwrap cheesecloth; transfer Labneh to an airtight container, and discard cheesecloth. Labneh can be refrigerated up to 3 days. Bring to room temperature before using.
3. Prepare the Lemon Vinaigrette: Stir together shallot, lemon juice, vinegar, salt, and pepper in a medium bowl; let stand 10 minutes. In a slow, steady stream, gradually whisk in oil, whisking constantly to emulsify. Vinaigrette may be stored in an airtight container in refrigerator up to 2 days. Bring Vinaigrette to room temperature, then whisk before using.
4. Prepare the Toasts: Preheat oven to 350°F, or preheat a sandwich press until smoking hot. If using an oven, arrange bread slices in a single layer on a rimmed baking sheet. Brush tops with oil. Bake in preheated oven until golden brown and crispy, 15 to 20 minutes, rotating baking sheet from front to back halfway through bake time. (If using a sandwich press, brush bread slices tops with oil, and toast until golden brown, about 2 minutes.) Transfer Toasts to a work surface, and let cool to room temperature, about 5 minutes.
5. Meanwhile, prepare the Salad: Bring a large saucepan of water to a boil over high. Fill a medium bowl with ice water. Place a layer of paper towels in a small bowl. Generously salt boiling water. Place English peas in a fine mesh strainer. Place strainer with peas into boiling water; cook until peas are tender-crisp, about 2 minutes. Lift strainer from water, and plunge into ice bath. Keep peas in ice water until cold, about 1 minute. Lift strainer from ice water, and pour peas into bowl with paper towels to drain. Set aside.
6. Starting at the tip of 1 asparagus spear and keeping entire tip intact, cut asparagus on a very sharp angle into ⅛-inch-thick slices; transfer slices to a medium bowl. Slice snap peas on a very sharp angle into ⅛-inch-thick slices; add to asparagus in bowl. Thinly slice radishes on a mandoline into about ⅛-inch-thick pieces. Add radish slices and drained peas to snap peas and asparagus in bowl. Add 3 tablespoons Lemon Vinaigrette; toss until evenly combined; set aside to marinate while preparing remaining Salad ingredients.
7. Place lettuce leaves in a large bowl. Sprinkle with lemon juice and salt to taste; toss to coat. Drizzle with Lemon Vinaigrette to taste. Sprinkle one-fourth (about 2 tablespoons total herbs) of the chervil, dill, tarragon, and parsley over lettuce, and toss gently with your hands to incorporate. Repeat adding herbs in 3 more additions, mixing with your hands to coat lettuce and evenly distribute herbs between each addition.
8. Slather 1 heaping tablespoon Labneh on each Toast, leaving edges visible. (This is purely for aesthetic reasons, but for me, that's as good a reason as any.) Transfer to a platter. (Reserve remaining Labneh for another use.) Drizzle Toasts with finishing-quality olive oil, and sprinkle each Toast with a pinch of paprika, if using.
9. Transfer lettuce mixture to a large platter, with leaves slightly overlapping one another. Spread marinated asparagus mixture over lettuce. Sprinkle with chives, and garnish with chervil leaves, dill leaves, tarragon leaves, and parsley leaves. Serve with Labneh Toasts.

BANANA PUDDING PALETAS

BY PAOLA VELEZ

MAKES: 10 PALETAS

TOTAL TIME: 1 HR 30 MIN PLUS 24 HR FREEZING

- ¼ cup (2 ounces) unsalted butter
- ½ cup granulated sugar
- ¾ teaspoon cornstarch
- 4 large egg yolks
- 1 ½ medium ripe bananas, diced (about ¾ cup)
- ¾ cup crushed (about pea-sized pieces) vanilla wafer cookies, divided
- 1 tablespoon bourbon (optional)
- 1 teaspoon kosher salt
- 1 teaspoon citric acid
- 1 ½ cup heavy cream
- 1 cup chopped caramelized white chocolate (such as Valrhona Dulcey) or white chocolate chips
- 1 ½-2 tablespoons coconut oil or cocoa butter
- 3 drops yellow food coloring (optional)
- 2 teaspoons chocolate sprinkles

Paola Velez takes everything you love about classic banana pudding, complete with crunchy vanilla wafers, and turns them into creamy paletas. With nutty browned butter, bits of banana, and crushed vanilla wafers held together by a creamy vanilla pudding, this refreshing dessert hits every comforting note. If you don't have ice pop molds, freeze these in a pint container and scoop into bowls just as you would ice cream. For a grown-up version, add a splash of bourbon.

1. In a small skillet, melt butter over medium. Cook, stirring often, until butter stops foaming and browned bits form on bottom of skillet, about 1 minute. Scrape browned butter into a small bowl and let cool slightly.
2. Add 2 inches of water to a large saucepan and bring to a boil over high. In a medium metal bowl, stir sugar and cornstarch. Whisk in yolks. Place bowl on top of saucepan (do not let bottom of bowl touch water), reduce heat to medium, and cook, whisking constantly, until egg mixture is pale yellow and doubled in size, and an instant read thermometer registers 180°F, 3 to 5 minutes.
3. Remove egg mixture from heat. Gently stir in browned butter and bourbon, if using. Stir in salt and citric acid until evenly incorporated. Fold in bananas and ½ cup of crushed wafers.
4. In a large bowl, using an electric mixer, beat cream until medium peaks form. Fold the whipped cream into the banana mixture. Transfer to ice pop molds, tapping molds on a work surface to remove air bubbles while filling molds. Molds without a ridge in the center will work best here. Insert sticks, and freeze for 24 hours. Dip ice pop molds briefly in warm water to release paletas from molds.
5. Add white chocolate chips and coconut oil to a glass mixing bowl. Microwave 1 minute at a time, stirring in between each minute, until chips are melted and mixture is smooth. Stir in food coloring if using. Let cool to room temperature.
6. Dip each paleta into white chocolate sauce, then coat with remaining ¼ cup crushed wafers and chocolate sprinkles. Freeze until ready to eat.

MARIA COOKIE ICEBOX CAKE

BY PAOLA VELEZ

MAKES: 8

ACTIVE TIME: 35 MIN | TOTAL TIME: 10 HR 35 MIN

Nonstick cooking spray, for pan

2 (7-ounce) packages Maria cookies,
divided

4 cups heavy cream

1 cup confectioner's sugar

1 teaspoon kosher salt

2 teaspoons vanilla extract

½ teaspoon ground cinnamon

⅛ teaspoon ground cloves

⅛ teaspoon ground nutmeg

Dulce de leche, for garnish

Whole and halved strawberries,
for garnish

Edible flowers, for garnish (optional)

Toasty, slightly sweet Maria cookies were an after-school snack staple for Velez while growing up in The Bronx—here, she transforms those beloved cookies into an icebox cake, layered with a sweetly spiced cream filling, topped with luscious dulce de leche, and festooned with strawberries and flowers. Can't find Maria cookies? Velez says that any variety of thin, crunchy cookie will be delicious here. Just don't skimp on the time in the fridge; this cake tastes best when it has a night in the fridge.

1. Lightly coat a 9-inch springform pan with cooking spray. Line the bottom and sides of the pan with a large piece of plastic wrap. Repeat with a second layer of plastic wrap, forming a "cross" with the first layer of plastic wrap so that all sides are evenly covered. In a food processor, grind 10 Maria cookies to form coarse crumbs; set cookie crumbs aside.
2. In a large bowl, combine cream, powdered sugar, salt, vanilla, and spices. Using an immersion blender or electric mixer, beat cream mixture to medium-soft peaks, about 4 minutes. Fit a piping bag with a large tip and fold down the bag once or twice; fill with cream mixture, unfold the bag, and twist the bag for piping.
3. Layer enough whole Maria cookies to cover the bottom of the dish, arranging them with their embossed sides down. Pipe about 1 ½ cups of cream filling over the cookies and smooth top with an offset spatula. Sprinkle some cookie crumbs over the cream. Repeat the process 5 times more, ending with a final layer of Maria cookies. Refrigerate at least 6 hours (or up to overnight) to allow the cookies to soften.
4. Invert icebox cake onto your favorite serving plate and then open and lift off the springform pan. Carefully peel away the plastic wrap covering the icebox cake. Spread the top of the icebox cake with dulce de leche, leaving the outer perimeter of the cookies exposed. Garnish the icebox cake with strawberries and edible flowers, if desired. Enjoy!

TROPICAL MENDIANTS

BY PAOLA VELEZ

MAKES: 12 PIECES

ACTIVE TIME: 40 MIN | TOTAL TIME: 40 MIN

¼ cup assorted dried fruit, such as pineapple, papaya, mango, apricots, bananas, sour cherries, golden berries, cranberries and/or goji berries

¼ cup unsweetened shredded coconut or coconut chips, toasted

¼ cup assorted nuts and seeds, such as toasted sunflower seeds, pepitas, poppy seeds, almonds, cashews, or shelled peanuts

10 ounces good-quality chocolate feves, discs, or bars, such as dark chocolate, white chocolate, caramelized white chocolate (such as Valrhona Dulcey), or flavored chocolate (such as Valrhona Strawberry Inspiration), chopped

Chef Paola Velez's stunning mendiants are surprisingly easy to make with her simple method for tempering chocolate in the microwave. Piped into rounds, the chocolates are topped with a colorful mix of tropical fruit, toasted nuts, and seeds. Like mini, open-faced chocolate candy bars, the mendiants can be made ahead and served right from the fridge.

1. Cut dried fruit into ¾-inch pieces or thin slices not longer than 1 ½ inches. Arrange dried fruit, coconut chips, and nuts and seeds in separate bowls; set aside. Line a baking sheet with parchment paper; set aside.
2. Place 5 ounces of the chocolate in a microwave-safe bowl and microwave on high in 30-second intervals, stirring the chocolate with a rubber spatula in between each interval, until the chocolate is about halfway melted, with a pool of melted chocolate in the bowl. Continue stirring with a rubber spatula to allow the residual heat of the chocolate to melt the remaining chocolate bits without any additional microwaving.
3. Return the bowl to the microwave and microwave on high in 5-second intervals, stirring in between each interval, until the temperature reaches 88-90°F for dark chocolate (86°F for milk chocolate, 79°F to 82°F for white chocolate). To test the temper of your chocolate, dip the tip of a paring knife or mini offset spatula in the chocolate and refrigerate the knife for 2 or 3 minutes. Once the chocolate has set, it should be shiny, pop off the knife, and snap, not bend, when broken.
4. Set a piping bag inside a tall glass. Fold down the top of the bag several times, then pour some of the tempered chocolate into the piping bag. Unfold the piping bag and twist the bag to gently tighten; use scissors to cut the tip off the bag. Pipe 1-inch rounds of chocolate on the parchment-lined baking sheet; tap pan on the counter to flatten mounds into 1 ½ to 2-inch rounds.

TEMPURA FOUR WAYS

BY SHOTA NAKAJIMA

MAKES: 4

ACTIVE TIME: 55 MIN | TOTAL TIME: 2 HR 20 MIN

TENDASHI

- 4 (7 1/2- x 5-inches) pieces kombu (1 ounce total)
- 2 quart (70°C/160°F) water
- 2 cups packed bonito flakes (1 ounce), divided
- 2 tablespoons mirin
- 2 tablespoons soy sauce

MATCHA SALT

- 2 tablespoons matcha powder
- 2 teaspoons flaky sea salt

WAGYU OREOS CREAM

- 10 cream-filled chocolate sandwich cookies (such as Oreos)
- 3/4 cup (about 2 3/4 ounces) unsifted powdered sugar
- 2 ounces cream cheese (about 1/4 cup), softened
- 2 tablespoons unsalted butter, softened
- Pinch of kosher salt
- 2 teaspoons wagyu fat, melted and cooled slightly

BATTER

- 3 cups (about 13 1/8 ounces) tempura batter mix, plus more for dredging
- 2 tablespoons rice flour
- 1/2 teaspoons baking powder
- 1/4 teaspoon kosher salt, plus more for sprinkling tempura
- 2 cups cold water

ADDITIONAL INGREDIENTS

- Neutral cooking oil (such as canola or vegetable oil), for frying
- 4 large (4 ounces total) head-on raw unpeeled shrimp (can also use headless peeled, deveined shrimp)

1. Prepare the Tendashi: Steep kombu in 2 quarts hot water in a large saucepan for 30 minutes. Remove and discard kombu. Bring kombu liquid to a boil over high; remove from heat. Stir in 1 1/2 cups of the bonito flakes. Let stand until bonito flakes settle to bottom of pan, about 5 minutes. Pour mixture through a fine mesh strainer set over a medium-size heatproof bowl; discard solids. Return strained liquid (dashi), mirin, and soy sauce to pan. Bring to a boil over medium-high; remove from heat. Stir in remaining 1/2 cup bonito flakes. Let stand until bonito flakes settle to bottom of pan, about 2 minutes. Pour dashi through a fine mesh strainer set over a medium-size heatproof bowl; discard solids. Return dashi to pan, and cover to keep warm.
2. Prepare the Matcha Salt: Stir together matcha powder and salt in a small bowl; set aside.
3. Prepare the Wagyu Oreos Cream: Scrape cream filling from cookies into a medium bowl; reserve scraped cookies. Add powdered sugar, cream cheese, butter, and salt to cream filling. Beat with an electric mixer on medium-high speed until smooth and creamy, about 2 minutes. Add wagyu fat, and fold using a spatula to combine. Transfer mixture to a piping bag with a 1-inch hole cut in the tip. Pipe filling onto half of the scraped cookies, and sandwich with remaining cookies. Arrange evenly on a baking sheet. Freeze, uncovered, until firm, at least 30 minutes or up to 3 days.
4. Prepare the Batter: Whisk together tempura batter mix, rice flour, baking powder, and salt in a medium bowl. Add cold water, and whisk just until combined. Do not overmix; a few lumps are OK. Set aside.
5. Pour oil into a large pot to a depth of 3 inches; heat oil over medium to 325°F. Line a baking sheet with paper towels. While oil preheats, remove shrimp heads, and reserve. Remove shrimp shells, leaving tails intact. Devein shrimp using a skewer. Score along the inner side (the long side opposite where you deveined) of each shrimp, and stretch shrimp to flatten. Remove outer shells from shrimp heads; discard inside of heads. Remove and discard eyeballs. Set shrimp aside.
6. Dredge bundles of carrots in tempura batter mix, then dip into Batter. Wrap each carrot bundle around itself to create a circular shape. Fry in hot oil until carrots are light golden brown, about 2 minutes. Using a spider or slotted spoon, transfer carrot bundles to paper towels to drain. Dredge mushrooms in batter mix, then dip into Batter. Fry in hot oil until golden brown, about 2 minutes. Using a spider or slotted spoon, transfer mushrooms to paper towels. Dredge bottom flat side of shiso leaves in batter mix, then dip only bottom side in Batter. Fry in hot oil until crispy, about 1 minute. Using a spider or slotted spoon, transfer shiso leaves to paper towels. Increase heat under pot to medium-high, and heat oil until it reaches 350°F.
7. Remove cookies from freezer, and dredge in batter mix. Dip into Batter. Fry in hot oil until golden brown and crispy, about 2 minutes. Transfer to paper towels. Dredge shrimp and shrimp head shells in batter mix. Dip into Batter. Fry in hot oil until golden brown, about 2 minutes. Transfer to paper towels. Place 2 pieces uni on 1 end of each nori sheet. Fold sides over nori, then roll up to fully enclose. Working in 2 batches, dredge nori rolls in batter mix, then dip into Batter, letting excess drip back into bowl. Fry, turning occasionally with a slotted spoon, until batter is puffed and golden brown, about 2 minutes. Transfer to paper towels. Sprinkle all tempura with kosher salt to taste.
8. Serve tempura with desired amount of Tendashi and Matcha Salt, and garnish with daikon, ginger, and lemon wedges.

BUTTERED RUM

BY STEPHANIE IZARD

SERVES: 10

TOTAL TIME: 50 MIN

- 4 cups heavy whipping cream
- 1 pound unsalted butter
- 1 pound dark brown sugar
- 1 cup (8 ounces) spiced rum
- 1 tablespoon kosher salt
- 1 teaspoon Moroccan spice mix (such as This Little Goat Morocco Went to Morocco Spice Mix), plus more for garnish

OOOOOOooooo rich rich rich! This is exactly what the title suggests. This is a luxurious and velvety drink that has wonderful spiced notes from the spice blend as well as the rum. A little sprinkle of the spice blend on top to garnish or even rimming the glass with a spice blend-sugar mixture could be fun! The slow process of heating the cream and the butter together make so that the milk solids of the butter don't separate too quickly and create a "broken" mixture

Place cream and butter in a 4- to 6-quart slow cooker. Cover and cook on HIGH, stirring occasionally, until butter melts and cream is warm, about 45 minutes. Whisk in brown sugar; cook, uncovered, whisking often, until sugar dissolves, about 5 minutes. Whisk in rum, salt, and spice mix. Serve immediately, garnished with a pinch of spice mix, or keep in slow cooker on WARM, covered, up to 4 hours, stirring occasionally.

DILL-TAHINI DIP

BY STEPHANIE IZARD

MAKES: ABOUT 2 CUPS

TOTAL TIME: 5 MIN

- 2 tablespoons Thai seasoning soy sauce (such as Golden Mountain)
- 2 tablespoons roughly chopped fresh dill, plus more
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon tahini
- 1 tablespoon red wine vinegar
- 1 teaspoon harissa
- 2 cups plain whole-milk strained yogurt (such as Greek-style yogurt)
- 1 teaspoon kosher salt

This sauce is light and refreshing. The tahini, soy and harissa add complexity to this yogurt sauce. Use this lightly seasoned dip as a snack with vegetables or kabobs, as a marinade for grilled meats, or as a spread for wraps and sandwiches.

Whisk together Thai seasoning soy sauce, dill, oil, tahini, vinegar, and harissa in a medium bowl until combined. Whisk in yogurt and salt until combined. Sauce may be stored in an airtight container in refrigerator up to 2 days; garnish with dill fronds before serving.

LAMB SAUSAGE KEFTA

BY STEPHANIE IZARD

SERVES: 8

ACTIVE TIME: 30 MIN | TOTAL TIME: 2 HR 30 MIN

- 1 pound ground lamb
- 1 tablespoon finely chopped shallot (from 1 small shallot)
- 2 teaspoons Moroccan spice mix (such as This Little Goat Morocco Went to Morocco Spice Mix)
- 1 1/2 teaspoons finely chopped garlic (from 2 garlic cloves)
- 3/4 teaspoon kosher salt
- 3 tablespoons dry red wine
- 1 tablespoon ice water
- 3 tablespoons neutral cooking oil (such as canola oil)

Can use pork here. The lamb is the primary flavor here, which I love. It's grassy and sweet, and kicked up a notch with this warm Moroccan spice blend. It stays really tender and juicy and achieves a nice browned exterior. (cold sausage will hold its shape better when cooked). Serve with a tzatziki-style dip. This mixture would also make delicious meatballs or even a patty for a lamb burger

1. Place meat, shallot, spice mix, garlic, and salt in a food processor. Pulse until well combined, about 8 pulses. With machine running, drizzle in wine and ice water; process until well combined and meat is emulsified and smooth, about 1 minute. Transfer mixture to a medium bowl; cover and refrigerate until cold, at least 1 hour or up to 12 hours. Meanwhile, soak 24 (4-inch) bamboo skewers in cold water for 1 hour.
2. Drain skewers. Scoop cold sausage mixture evenly into 24 portions (about 1 tablespoon, 3/4 ounce each). Shape each portion into a 2-inch-long cylinder around the tip of each skewer. Arrange skewers in a single layer on a rimmed baking sheet. Cover and refrigerate for 1 hour
3. Heat a large skillet over medium-high. Working in 3 batches, add 1 tablespoon oil to skillet; cook 8 skewers in skillet, rotating often to cook evenly, until browned in spots and a thermometer inserted into thickest portion of meat registers 160°F, 6 to 7 minutes per batch. Serve.

PISCO SOUR

BY STEPHANIE IZARD

SERVES: 1

ACTIVE TIME: 10 MIN | TOTAL TIME: 25 MIN

SIMPLE SYRUP

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{2}$ cup boiling water

COCKTAIL

$\frac{1}{4}$ cup (2 ounces) pisco

1 $\frac{1}{2}$ tablespoons fresh lime juice
(from 1 lime)

1 large egg white
(2 tablespoons)

1 $\frac{1}{2}$ tablespoons Simple Syrup

3 dashes angostura bitters

The Pisco Sour originated in Lima, Peru, but the version we know today, with a frothy egg white topping, was created in the U.S. Pisco is a brandy-line alcohol distilled by grapes, used in this drink along with bright, tart lime juice, and simple syrup. The whipped egg whites dotted with bitters on top make the texture of this drink especially silky; use a pasteurized egg here to avoid any sort of bacteria from consuming a raw egg white. Keep the extra Simple Syrup on hand to mix in other cocktails.

1. Prepare the Simple Syrup: Stir together sugar and boiling water in a small heatproof measuring cup or bowl until sugar is completely dissolved, about 1 minute. Let cool completely, about 20 minutes. Cover and store in refrigerator up to 2 weeks.
2. Prepare the Cocktail: Place pisco, lime juice, egg white, and Simple Syrup in a cocktail shaker filled with ice. Place lid on shaker, and shake vigorously until chilled, about 30 seconds. Strain into a rocks glass. Top with bitters. Serve.

SHRIMP TOAST

BY STEPHANIE IZARD

SERVES:

TOTAL TIME: 50 MIN

SHRIMP MOUSSE

- 1 pound jumbo (21-25 count) raw peeled and deveined shrimp, divided
- 2 large egg whites
- 2 tablespoons sambal oelek
- 1½ tablespoons Shaoxing rice wine or dry sherry
- 1½ tablespoons tamari
- 1½ tablespoons fish sauce
- 1½ tablespoons heavy whipping cream
- 1 tablespoon minced preserved lemon peel
- 1 teaspoon toasted sesame oil
- ½ teaspoon granulated sugar
- ½ teaspoon kosher salt, plus more to taste
- Neutral cooking oil (such as canola oil), for frying

AÏOLI

- 1 cup mayonnaise
- 1½ teaspoons fish sauce
- 1 teaspoon sambal oelek
- ½ teaspoon toasted sesame oil

SHRIMP TOASTS

- 8 (½-inch-thick) slices good-quality white bread
- ½ cup (4 ounces) unsalted butter
- 3 tablespoons roughly chopped fresh cilantro
- 3 tablespoons thinly sliced scallion greens (from 3 scallions)

Shrimp toast has become a staple in Americanized Chinese restaurants, and is a fun snack to make at home. Here, former F&W Best New Chef Stephanie Izard makes a shrimp mouse flavored with spicy sambal oelek and bright, tangy preserved lemon and Shaoxing rice wine. Izard keeps some of the shrimp in larger pieces to add textural interest to each bite; they also let you see when the shrimp toast is fully cooked; look for the pieces to be opaque. The aioli and shrimp mousse can be made a few hours in advance and refrigerated until you are ready to fry the Shrimp Toast.

1. Prepare the Shrimp Mousse: Cut one-third of the shrimp into ¼-inch-thick slices; place in a small bowl, cover, and place in refrigerator. Place egg whites, sambal oelek, wine, tamari, fish sauce, cream, preserved lemon peel, sesame oil, sugar, salt, and remaining two-thirds shrimp in a food processor. Process until smooth, about 30 seconds. Transfer mixture to a medium bowl; fold in reserved sliced shrimp.
2. Heat a bit of cooking oil in a small skillet over medium-high. Add about 2 teaspoons mousse mixture; cook until puffed and lightly browned, about 1 minute per side. Taste cooked mousse to check for seasoning level; season remaining uncooked mousse in bowl with additional salt to taste.
3. Prepare the Aioli: Whisk together mayonnaise, fish sauce, sambal oelek, and sesame oil in a small bowl until combined. Place in refrigerator until ready to use.
4. Prepare the Shrimp Toasts: Spread Shrimp Mousse evenly into a ½-inch-thick layer on 1 side of each bread slice (about ¼ cup per slice). Melt 2 tablespoons butter in a large griddle or nonstick skillet over medium-high. Place 2 bread slices, mousse side down, in skillet. Cook, checking doneness by lifting with a spatula, until mousse puffs, is reddish-brown, and feels firm, 4 to 5 minutes. Turn toasts over, and cook until bread is golden brown, about 2 minutes. Transfer cooked Shrimp Toasts to a plate. Repeat process 3 times with remaining butter and bread slices. Slice each Shrimp Toast evenly into 3 strips. Drizzle with Aioli to taste, and sprinkle evenly with cilantro and scallions. Serve hot alongside remaining Aioli.

TAHINI-TOFU DIP WITH CHILI CRUNCH

BY STEPHANIE IZARD

SERVES: 10

ACTIVE TIME: 10 MIN | TOTAL TIME : 1 HR 5 MIN

- 1 medium (2 ounces) garlic head
- ½ cup, plus 1 tablespoon olive oil, divided
- ¾ teaspoon kosher salt, divided
- 1 (14-ounce) pkg. extra-firm tofu, drained and patted dry
- ¼ cup tahini
- 2 tablespoon tamari
- 1 tablespoon fresh lemon juice (from 1 lemon)

This Little Goat Chili Crunch

The ingredient list is short and simple, and the flavor is savory/umami but still light and creamy. While it sounds like a lot of garlic, it's not overpowering. Roasting it makes it more sweet and much less sharp. The roasted garlic and tahini work together to provide this subtly sweet/nutty base flavor, while the tamari and lemon provide some sharpness and interest. So creamy and smooth.

1. Preheat oven to 350°F. Cut top ½ inch from top of head of garlic; discard top. Place garlic head on an 8-inch square sheet of aluminum foil. Drizzle garlic with 1 tablespoon of the oil, and sprinkle with ¼ teaspoon of the salt. Wrap in foil. Roast garlic directly on oven rack until tender, about 35 minutes. Remove from oven. Carefully unwrap garlic (steam will be released), and let cool slightly, about 10 minutes.
2. Squeeze garlic cloves from skins into a small bowl. Mash enough garlic cloves to measure 2 tablespoons, and reserve for dip. Cover and refrigerate any remaining garlic cloves for another use.
3. Place tofu, tahini, tamari, lemon juice, reserved 2 tablespoons garlic, and remaining ½ teaspoon salt in a food processor. Process until smooth, about 30 seconds, stopping to scrape down sides as needed. With machine running, drizzle in remaining ½ cup oil. Process dip until smooth and combined, about 20 seconds. Transfer dip to a bowl. Sprinkle liberally with This Little Goat Chili Crunch.

FRIED SHRIMP AND GRITS

BY TIFFANY DERRY

SERVES: 6

ACTIVE TIME: 1 HR 30 MIN | TOTAL TIME : 2 HR 45 MIN

SMOKED TOMATO SAUCE

- 3 cups undrained canned whole tomatoes (from 1 [28-ounce] can)
- 2 teaspoons canola oil
- 1 [3-ounces] andouille sausage link, halved lengthwise and thinly sliced into half-moons (2/3 cup)
- 1/2 teaspoon kosher salt

SHRIMP-AND-GRITS BALLS

- 2 cups water
- 1 teaspoon kosher salt
- 2/3 cup (4 ounces) uncooked quick-cooking grits
- 3 tablespoons unsalted butter, cut into pieces
- 8 ounces medium peeled, deveined raw shrimp
- 1 1/4 teaspoons Creole seasoning (such as 'shef Tiffany)
- 2 tablespoons canola oil, divided, plus more for frying
- 1 tablespoon unseeded finely chopped jalapeño
- 2 medium garlic cloves, chopped (2 teaspoons)
- 2 1/2 ounces mild cheddar cheese, shredded (about 2/3 cup)
- 2 1/2 ounces sharp white cheddar cheese, shredded (about 2/3 cup)
- 1 tablespoon chopped fresh flat-leaf parsley
- 1 teaspoon chopped fresh dill
- 1 teaspoon chopped fresh basil
- 1 teaspoon chopped fresh tarragon
- 1 large egg
- 3/4 cup whole milk
- 1/3 cup whole buttermilk
- 2 cups panko
- 1/4 cup all-purpose flour
- Pecorino Romano cheese and baby mixed greens, for garnish

This fun, fresh take on shrimp and grits adds incredible texture to the original with crunchy panko breadcrumbs and cheese-y, gooey grits, while the smoky, meaty tomato sauce adds more complexity to each bite. This recipe is a great way to use up leftover grits.

1. Prepare the Smoked Tomato Sauce: Prepare smoker according to manufacturer's instructions, bringing internal temperature to 250°F to 275°F; maintain temperature 15 to 20 minutes. Place tomatoes in a medium-size stainless-steel skillet. Smoke tomatoes, maintaining temperature inside smoker between 250°F and 275°F, until tomatoes are perfumed with smoky flavor, about 30 minutes.
2. Transfer smoked tomatoes, along with any juices, to a blender. Process until smooth, about 20 seconds. Pour into a small saucepan; bring to a simmer over medium-low. Simmer, stirring occasionally, until slightly thickened, about 10 minutes. Remove from heat.
3. While tomato sauce simmers, heat oil in a medium skillet over medium-high. Add andouille; cook, stirring occasionally, until crisp and browned, about 2 minutes. Remove from heat.
4. Transfer tomato sauce and browned andouille, along with any drippings in skillet, to a blender. Process until smooth, about 25 seconds. Set a fine mesh strainer over a medium saucepan. Using a rubber spatula, push tomato mixture through strainer into saucepan; discard solids. Stir salt into strained tomato puree. Cover until ready to serve.
5. Prepare the Shrimp-And-Grits Balls: Bring water to a boil in a small saucepan over medium-high. Add salt. Gradually whisk in grits until smooth and no lumps remain. Reduce heat to medium. Add butter, and whisk constantly until melted, about 1 minute. Reduce heat to low; cook, whisking occasionally, until grits are thickened and tender to the bite, about 5 minutes. Remove from heat. Spread grits on a 9- x 13-inch rimmed baking sheet. Let cool to room temperature, about 20 minutes.
6. Meanwhile, toss together shrimp and Creole seasoning in a medium bowl. Heat 1 tablespoon of the oil in a large nonstick skillet over medium-high. Add shrimp; cook until opaque throughout and pink, about 2 minutes per side. Transfer cooked shrimp to a work surface; let cool 5 minutes. Coarsely chop shrimp, and set aside. Wipe skillet clean.
7. Add remaining 1 tablespoon oil to cleaned skillet; heat over medium. Add jalapeño and garlic; cook, stirring often, until fragrant, about 30 seconds. Remove from heat. Scrape mixture into a small bowl.
8. Transfer grits to a large bowl, and break apart into small clumps. Add jalapeño mixture, mild cheddar cheese, white cheddar cheese, parsley, dill, basil, and tarragon; stir until thoroughly blended. Add chopped shrimp, and stir until combined.
9. Line a large rimmed baking sheet with parchment paper. Using a 1-ounce (2-tablespoon) scoop, scoop 1 portion shrimp mixture into your hands, and roll into a ball (you'll have 24 balls total). Place on prepared baking sheet. Repeat process with remaining shrimp mixture. Chill, uncovered, until cold and firm, about 30 minutes.
10. Meanwhile, pour oil to a depth of 2 inches into a medium-size Dutch oven; heat over medium until oil reaches 350°F. Whisk together egg, milk, and buttermilk in a shallow bowl. Place panko and flour in 2 separate shallow bowls.
11. Working with 1 Shrimp-And-Grits Ball at a time, dredge balls in flour, and shake off excess. Roll ball in egg mixture; let excess drip off. Roll in panko to coat, pressing to adhere. Return to baking sheet.
12. Working in 4 batches, fry Shrimp-And-Grits Balls, turning occasionally using a slotted spoon or spider, until golden brown, about 3 minutes per batch. Transfer to a baking sheet lined with paper towels to drain.
13. Uncover Smoked Tomato Sauce in pan, and place over medium heat. Cook, stirring often, until hot, about 3 minutes. Remove from heat. Ladle 1/4 cup Smoked Tomato Sauce into each of 6 shallow bowls. Top each with 4 Shrimp-And-Grits Balls. Garnish with Pecorino Romano and baby greens.

TOMAHAWK RIBEYE WITH BEARNAISE SAUCE

BY TYLER FLORENCE

SERVES: 2

ACTIVE TIME: 30 MIN | TOTAL TIME: 1 HR

STEAK

- 1 (32-ounce) 45-day dry-aged Tomahawk ribeye, room temperature
- 3 tablespoons extra-virgin olive oil, plus more for brushing
- Kosher salt and fresh cracked black pepper to taste
- 2 sprigs thyme
- 2 sprigs rosemary
- 8 cups clarified butter

BÉARNAISE SAUCE

- ¼ cup plus 2 tablespoon finely chopped tarragon, divided
- 2 finely chopped shallots
- ¼ cup Champagne vinegar
- ¼ cup dry white wine
- 1 teaspoon kosher salt
- 2 teaspoons heavy cream
- 3 egg yolks
- ½ cup (4 ounces) butter, melted
- 2 tablespoons finely chopped chives

1. Prepare the Steak: Preheat oven to 400°F. Using a paper towel, pat steak dry on each side. Brush each side with olive oil and season with salt and pepper. Wrap bone with aluminum foil.
2. Heat a large skillet with the 3 tablespoons of olive oil over medium-high heat until the oil begins to shimmer and smoke. Place steak in pan and sear until a nice dark brown even sear is achieved, about 3 to 5 minutes. Flip steak and sear on other side until browned, about 3 to 5 minutes.
3. Transfer steak to a sheet pan lined with a wire rack and place in oven. Finish cooking steak until it reaches an internal temperature of 125°F, about 15 to 20 minutes. Place clarified butter, thyme and rosemary in a roasting pan on top of stove to warm.
4. Prepare the Béarnaise Sauce: Place ¼ cup of the tarragon, shallots, champagne vinegar, and white wine in a small saucepot over high heat and bring to a boil. Cook until liquid has reduced by half. Add cream to pot and bring to a boil. Strain mixture into a small bowl, discarding solids. Place egg yolks into a separate heat-safe bowl and whisk until they are light in color, about 5 minutes. Slowly whisk hot vinegar mixture into egg yolks. Fill a small saucepot with 2 inches of water and place over medium heat. Place bowl with egg yolk mixture on top of saucepot. Very slowly, whisk melted butter into the mixture, whisking constantly until the mixture has thickened, about 5 minutes. Stir in remaining 2 tablespoons tarragon and chives. Set aside in a warm place.
6. Remove steak from oven, remove foil, and place steak in roasting pan with melted clarified butter and herbs. Let steak rest in butter for about 10 minutes.
7. Transfer steak to a cutting board. Slice steak and season with coarse sea salt. Serve with Béarnaise Sauce.