

SOEI EGGS WITH CRAB

BY ANDREW ZIMMERN

SERVES: 4

TOTAL TIME: 1 HR 30 MIN

DIPPING SAUCE

- ½ cup sugar
- ¼ cup fish sauce, or more to taste
- Juice of 2 limes (about 3 tablespoons), or to taste
- 3 tablespoons minced scallions (1-2 scallions)
- 2 tablespoons sesame seeds, toasted and ground in a spice mill or mortar and pestle
- 1 golf ball-sized piece of ginger, thinly sliced
- 1 fresh chile (such as serrano), minced
- 2 cloves garlic, thinly sliced

FRIED EGGS

- 8 ounces jumbo lump crab meat, picked over, at room temperature for 30 minutes
- 1 large bunch fresh mint
- 1 large bunch fresh cilantro
- 1 cup thinly sliced seeded cucumber
- 1 quart peanut oil for frying
- 8 eggs
- 2 shallots, peeled, halved and sliced very thin
- 1 tablespoon black sesame seeds
- 1 red Fresno chile, thinly sliced
- 2 tablespoons well-toasted crushed cashews or peanuts
- Thai sticky rice, for serving

1. Make dipping sauce: Bring sugar and ¼ cup water to a boil in a small saucepan, stirring to dissolve sugar. Pour into a medium bowl. Stir in fish sauce, lime juice, scallions, sesame seeds, ginger, chile, and garlic.
2. Place a few tablespoons of dipping sauce into each of 4 medium bowls. Arrange cucumber slices, a few mint sprigs, and a few cilantro sprigs around inside edges of each bowl. Divide crab among bowls.
3. Make the eggs: Heat oil in a large wok over medium-high to 375°F. Place 2 eggs each into 4 small cups or bowls. Working with 1 bowl of 2 eggs at a time, carefully add eggs to oil and fry until whites are set, about 1 ½ minutes. Dip wok tools (ladle and wand) into hot oil to help prevent eggs from sticking, then use them to transfer eggs from oil to bowls with crab. Garnish with sesame seeds, crushed cashews, shallots and red Fresno chile. Eat with a spoon. Serve with Thai sticky rice on the side.

CRISPY SALT AND PEPPER SOFT-SHELL CRABS

BY ANDREW ZIMMERN

SERVES: 6 TO 8

ACTIVE TIME: 1 HR | TOTAL TIME: 3 HR

PREP CRABS

6-8 soft shell crabs, cleaned, halved

DIPPING SAUCE

½ cup thinly sliced shallots (2 large)

1 cup thinly sliced red and green hot chilies (such as 2 red jalapenos, 4 serranos, and a piece of a habanero or small red and green Thai chilies.)

½ cup soy sauce

⅓ cup chicken stock

3 tablespoons Chinese rice wine (Shaoxing) or sake

3 tablespoons sugar

2 tablespoons minced peeled fresh ginger

3 cloves garlic, thinly sliced

COOK CRABS

2 tablespoons sugar

2 teaspoons freshly ground black pepper

1½ teaspoon sea salt, or more to taste

3 egg whites

1 cup cornstarch

4 cup peanut oil

12 scallions, whites and pale green parts cut into 1-inch pieces, green parts thinly sliced

5 dried red chiles

1. Prepare the crabs: Arrange crab halves in a single layer on a baking sheet lined with kitchen towels. Chill uncovered to let dry slightly, 2 to 3 hours.

2. Make the dipping sauce: In a medium bowl, mix shallots, chiles, soy sauce, chicken stock, rice wine, sugar, ginger, and garlic for sauce.

3. Cook the crabs: Line another baking sheet with a few layers of paper towels. In a small bowl, mix sugar, pepper, and 1 ½ teaspoons salt. Place egg whites in a wide shallow bowl; whisk lightly to loosen. Place cornstarch in a second wide shallow bowl. Heat peanut oil over medium-high heat in a large wok to 375°F. Dip crab pieces in egg whites to coat, then dredge in cornstarch. Working 2 batches, lift crabs from cornstarch, shaking off excess, and fry in oil until crispy, 2 to 4 minutes, turning once. Transfer to paper towel-lined baking sheet to drain. Transfer 2 tablespoons of oil from wok to a large skillet. Heat over high heat. When smoking, add scallion whites, chiles, and crabs. Toss to coat, sprinkling the sugar mixture over as you toss, 1 to 2 minutes. Transfer to a platter and garnish with scallion greens. Serve with dipping sauce.

BALTIMORE-STYLE CRAB CAKES

BY ANDREW ZIMMERN

SERVES: 4

ACTIVE TIME: 25 MIN | TOTAL TIME: 1 HR 25 MIN

- ½ cup mayonnaise
- 1 large egg, beaten
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- ½ teaspoon hot sauce
- 1 pound jumbo lump crabmeat, picked over 20 saltine crackers, finely crushed
- ¼ cup canola oil
- Lemon wedges, for serving

1. In a small bowl, whisk the mayonnaise with the egg, mustard, Worcestershire sauce, and hot sauce until smooth.
2. In a medium bowl, lightly toss the crabmeat with the cracker crumbs. Gently fold in the mayonnaise mixture. Cover and refrigerate for at least 1 hour.
3. Scoop the crab mixture into eight ⅓-cup mounds; lightly pack into 8 patties, about 1 ½ inches thick. In a large skillet, heat the oil until shimmering. Add the crab cakes and cook over moderately high heat until deeply golden and heated through, about 3 minutes per side. Transfer the crab cakes to plates and serve with lemon wedges.

MAKE AHEAD

The crab cakes can be prepared through step 2 and refrigerated overnight.

SHAKSHUKA WITH EGGPLANT & PEPPERS

BY AYESHA NURDJAJA

SERVES: 4

ACTIVE TIME: 40 MIN | TOTAL TIME: 50 MIN

- 4 tablespoons extra-virgin olive oil, divided
- 8 Fairy Tale eggplants (1 pound)
- 4 Italian long hot peppers (½ pound)
Kosher salt and freshly ground black pepper
- 4 cups All-Purpose Shakshuka Sauce (recipe follows)
- 4 large eggs
- 1 ½ cups cherry tomatoes, halved
- 4 scallions, thinly sliced
- 2 tablespoons chopped parsley
- 2 tablespoons chopped cilantro
- 2 tablespoons chopped dill
- 1 garlic clove, finely grated
- 1 ½ tablespoons fresh lemon juice
- ½ cup crumbled feta
Warm pitas, for serving

1. Preheat the oven to 350°F. Using a paring knife, cut the eggplants in half lengthwise. Using the tip of the knife, score the cut sides of the eggplants in a crosshatch pattern. Season the eggplants with salt.
2. In a 12-inch oven-safe skillet, heat 2 tablespoons of olive oil over medium-high. Add the eggplants cut sides down and cook until well browned on the bottom, about 3 minutes. Flip the eggplants and cook until blistered on the other side, about 3 minutes more; transfer to a baking sheet. In the skillet, heat 1 tablespoon of oil over high. Add the peppers and season with salt. Cook, turning once or twice, until blistered and just starting to soften, about 4 minutes total; transfer to the baking sheet.
3. Let the skillet cool slightly, then add the shakshuka sauce to it. Bring the sauce just to a simmer over medium. Using a large spoon, make 4 indentions in the sauce. One at a time, crack the eggs into a small bowl, then slide them into the sauce; season lightly with salt and pepper. Arrange the eggplants and peppers around the eggs, then bake in the preheated oven for about 5 minutes, until the egg whites are set but the yolks are runny.
4. Meanwhile, in a medium bowl, toss the tomatoes with the scallions, parsley, cilantro, dill, garlic, lemon juice, and the remaining 1 tablespoon of olive oil. Season to taste with salt and pepper. Spoon the tomatoes over the shakshuka and sprinkle the feta on top. Serve the shakshuka with warm pitas.

SEAFOOD SHAKSHUKA WITH CHICKPEAS

BY **AYESHA NURDJAJA**

SERVES: 4

TOTAL TIME: 30 MIN

- 2 tablespoons extra-virgin olive oil
- 8 large sea scallops, patted dry
Kosher salt and freshly ground black pepper
- 4 cups All-Purpose Shakshuka Sauce (recipe follows)
- ½ cup dry white wine
- 1 dozen manila or littleneck clams, scrubbed
- ½ cup rinsed and drained chickpeas
- ½ pound peeled and deveined large shrimp
Parsley and cilantro leaves, for garnish

1. In a 12-inch skillet, heat the olive oil over medium-high. Season the scallops with salt and add them to the skillet. Cook until well browned on the bottom, about 3 minutes. Flip the scallops and cook until barely opaque, about 1 minute; transfer to a plate.
2. In the skillet, combine 1 cup of the shakshuka sauce with the wine and bring to a simmer over medium-high. Add the clams, cover, and steam until the clams open, 7 to 9 minutes; discard any clams that do not open. Transfer the clams to the plate with the scallops.
3. Stir the remaining 3 cups of shakshuka sauce into the clam cooking liquid and bring to a simmer over medium; season to taste with salt and pepper. Stir in the chickpeas and then nestle the shrimp in the sauce. Cover and simmer until the shrimp are nearly cooked through, 3 to 4 minutes. Uncover the skillet and arrange the scallops and clams on top. Cover and cook until the scallops and clams are heated through, about 2 minutes. Garnish the shakshuka with parsley and cilantro leaves. Serve.

ALL-PURPOSE SHAKSHUKA SAUCE

BY AYESHA NURDJAJA

MAKES: 8 CUPS

ACTIVE TIME: 30 MIN | TOTAL TIME: 1 HR 10 MIN

- 1 cup extra-virgin olive oil
- ¼ cup smoked paprika
- 3 tablespoons coriander seeds, crushed
- 3 tablespoons cumin seeds, crushed
- 6 scallions, white and light green parts only, sliced
- 8 garlic cloves, sliced
- ¼ cup finely chopped cilantro stems plus ½ cup chopped leaves
- ¼ cup finely chopped parsley stems plus ½ cup chopped leaves
- 5 tablespoons tomato paste
- 2 (28-ounce) cans whole peeled tomatoes, preferably San Marzano, crushed by hand
- 2 red bell peppers, stemmed, seeded, and sliced
- 1 medium lemon, halved lengthwise and sliced ¼ inch thick crosswise
- 1 Serrano chile, stemmed and thinly sliced
- Kosher Salt

1. In a large saucepan, heat the oil over medium-low. Add the paprika, coriander, and cumin. Cook, stirring occasionally, until very fragrant, about 5 minutes. Add the scallions, garlic, and the cilantro and parsley stems. Cook, stirring occasionally, until the scallions and garlic are softened, about 5 minutes. Stir in the tomato paste and cook until sizzling, about 3 minutes.

2. Add the tomatoes, bell peppers, lemon, Serrano, and a generous pinch of salt to the saucepan. Bring to a boil over medium, stirring occasionally. Cover and simmer over low, stirring frequently to prevent scorching, until thickened slightly and the flavors meld, about 30 minutes. Stir in the cilantro and parsley leaves. Cover and simmer for 15 minutes more. Season to taste with salt; add tablespoons of water if too thick.

MAKE AHEAD

The sauce can be refrigerated for up to 1 week or frozen for 1 month. Reheat gently before using.

ALBONDIGAS AL CHIPOTLE

BY **CLAUDETTE ZEPEDA**

SERVES: 4 TO 6

ACTIVE TIME: 50 MIN | TOTAL TIME: 1 HR 45 MIN

MEATBALLS

- ¼ cup bread crumbs
- 3 tablespoons whole milk
- ½ cup jasmine rice, soaked in water for 1 hour and strained
- ¼ cup A.1. Original Steak Sauce
- ¼ cup Worcestershire sauce
- 2 large eggs, lightly beaten
- 1 tablespoon dried oregano
- 6 leaves fresh spearmint or yerba buena, thinly sliced
- 2 garlic cloves, minced
- Kosher salt
- 2 pounds mixed ground beef and pork
- 3 hard-boiled eggs, cut into 6 to 8 pieces each

CHIPOTLE SAUCE

- 3 tablespoons olive oil
- ½ cup finely chopped yellow onion
- 4 garlic cloves, minced
- 2 ½ cups canned crushed tomatoes
- 5 chipotles in adobo, minced
- 2 fresh spearmint or yerba buena sprigs
- 2 tablespoons dried oregano
- 3 cups beef or vegetable stock, plus more if needed
- 2 medium waxy potatoes, cut into 1-inch dice (¾ pound)
- 4 medium carrots, cut into ½ -inch rounds (½ pound)
- Cilantro leaves and lime wedges, for serving
- Corn Tortillas (recipe follows), for serving
- Arroz Verde (recipe follows) or steamed rice, for serving

1. Prepare the meatballs: In a large bowl, soak the bread crumbs in the milk until softened, about 10 minutes. Add the soaked rice, steak sauce, Worcestershire sauce, eggs, oregano, mint, garlic, and 1 tablespoon of salt; mix well. Add the ground meat and gently mix until combined.
2. Using a medium cookie scoop, scoop ⅓ cup of the meat mixture into one hand and flatten it slightly. Place one piece of hard-boiled egg in the center and gently form the meat around the egg evenly. Transfer to a parchment paper-lined baking sheet. Repeat with the remaining meat mixture and hard-boiled eggs (you should have about 24 albondigas). Refrigerate while you make the sauce.
3. Make the sauce: In a large pot, heat the olive oil over medium until shimmering. Add the onion, garlic, and a generous pinch of salt. Cook, stirring occasionally, until softened, about 5 minutes. Add the tomatoes, chipotles, mint sprigs, and oregano. Bring just to a boil over medium-high, then simmer over medium-low until slightly reduced and the mixture appears to separate, about 15 minutes; discard the mint sprig. Remove from the heat and stir in the stock. Using an immersion blender, carefully puree the sauce until very smooth.
4. Return the sauce just to a simmer over medium-low. Gently nestle the albondigas in the sauce; do not stir. If the meatballs are not submerged, add more beef or vegetable stock to cover them. Carefully scatter the potatoes and carrots around the meatballs. Cover and simmer over low until the albondigas are tender and cooked through, about 40 minutes. Serve the albondigas al chipotle with cilantro leaves, lime wedges, corn tortillas, and rice.

MAKE AHEAD

The sauce can be refrigerated for up to 3 days. Reheat gently before adding the albondigas.

CORN TORTILLAS

BY CLAUDETTE ZEPEDA

MAKES: 24 TORTILLAS

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

- 12 tomatillo husks
- 2 cups masa harina
- 1 teaspoon kosher salt

1. In a medium saucepan, bring 2 cups of water to a boil. Remove from the heat, add the tomatillo husks, and let stand until cool enough to touch, 10 to 15 minutes. Strain through a fine sieve into a bowl.
2. In a large bowl, mix the masa harina with the salt. While mixing with your hands, gradually add the water until the dough starts to come together. Knead the dough until all the masa harina is incorporated. Continue kneading until the dough well-hydrated and smooth, about 8 minutes. Cover the dough with a damp towel and let rest for 5 minutes.
3. Roll the dough into 2-ounce balls and arrange them on a baking sheet. Cover with the damp towel while you make the tortillas. Heat an ungreased comal or a large cast-iron skillet over medium.
4. Cut two (6 to 8-inch) squares from a produce bag. Cover the bottom plate of a tortilla press with one square of plastic. Gently flatten 1 masa ball with your hands and place on center of bottom plate, then place the second piece of plastic on top. Cover with top plate; press down to form a tortilla. (Don't press too hard or masa will be too thin, and it will be difficult to lift off the plastic.) Open tortilla press; carefully peel off top piece of plastic from flattened tortilla. Flip tortilla onto 1 hand. Carefully peel back bottom piece of plastic.
5. Gently lay tortilla on preheated comal. Cook until tortilla releases from comal and can slide around and tortilla edges begin to lift, about 1 minute. Flip tortilla and cook until matte white and looks dry on bottom, 30 seconds to 1 minute more. Transfer tortilla to a clean kitchen towel to keep warm. Repeat with the remaining masa balls.

ARROZ VERDE

BY CLAUDETTE ZEPEDA

SERVES: 4 TO 6

ACTIVE TIME: 15 MIN | TOTAL TIME: 55 MIN

- 6 tablespoons unsalted butter
- 6 garlic cloves, minced
- 1 ½ cups jasmine rice
- 3 cups vegetable stock
- Kosher salt
- 1 cup minced herbs (such as parsley, cilantro, and mint)

In a medium saucepan, melt the butter over medium. Add the garlic and cook, stirring, until fragrant, about 2 minutes. Add the rice and cook, stirring, until lightly browned, about 5 minutes. Add the broth and bring to a boil over high; season to taste with salt. Cover and simmer over very low until the water is absorbed and the rice is tender, 15 to 20 minutes. Remove from the heat and let steam for 15 to 20 minutes. Fluff the rice with a fork. Fold in half the herbs and, if needed, season to taste with salt. Transfer to a bowl or platter and top with the remaining herbs.

CARAMEL ICE CREAM WITH HONEYCOMB CANDY

BY KAREN DEMASCO

MAKES: 1 ½ QUARTS

ACTIVE TIME: 20 MIN | TOTAL TIME: 50 MIN, PLUS CHILLING AND FREEZING

198 grams sugar (¾ cup plus 3 tablespoons)
2 cups heavy cream
2 cups whole milk
9 large egg yolks
¾ teaspoon kosher salt, preferably Diamond Crystal
½ vanilla bean, split and scraped
¾ teaspoon pure vanilla extract
¾ cup crushed Honeycomb Candy (recipe follows), plus more for serving

1. Place a 1 ½ to 2-quart loaf pan in the freezer. In a medium saucepan, mix 170 grams (about ¾ cup plus 1 tablespoon) of sugar with 2 to 3 tablespoons water until the sugar resembles damp sand with no dry spots.
2. Cook the sugar over medium-high, gently swirling the pan without stirring, until the sugar becomes a dark and smoking caramel, 6 to 10 minutes. Remove caramel from heat and carefully whisk in cream and milk (it will bubble and steam).
3. Set a medium bowl into a large bowl of ice water. In a large heatproof bowl, whisk the egg yolks with the remaining 28 grams (about 2 tablespoons) of sugar. Return caramel mixture to a simmer over medium. Very gradually, whisk 1 cup of the hot caramel mixture into the egg mixture in a thin stream. Gradually whisk the egg mixture back into the caramel mixture, then stir in salt, vanilla seeds, and vanilla extract. Strain the custard through a fine sieve into the bowl set in the ice water. Let cool for 30 minutes, stirring occasionally, then refrigerate until well chilled, at least 2 hours or overnight.
4. Pour chilled caramel custard into a frozen freezer bowl of an ice cream maker; proceed according to manufacturer's instructions. When the ice cream reaches soft-serve consistency, fold in ¾ cup of honeycomb candy. Scrape ice cream into the chilled loaf pan. Cover with plastic and freeze until firm, at least 3 hours or overnight. Let stand at room temperature for 5 to 10 minutes to soften before scooping. Serve the ice cream topped with honeycomb candy.

MAKE AHEAD

The ice cream can be frozen for up to one month.

HONEYCOMB CANDY

BY KAREN DEMASCO

MAKES: 1 QUART

TOTAL TIME: 15 MIN

Cooking spray
200 grams sugar (about 1 cup)
85 grams honey (scant ¼ cup)
2 teaspoons baking soda
2 teaspoons kosher salt, preferably
Diamond Crystal

1. Line a large rimmed baking sheet with parchment paper, then lightly coat with cooking spray. In a medium saucepan, mix sugar and honey with 2 to 3 tablespoons water until the sugar resembles damp sand with no dry spots.
2. Cook the mixture over medium-high, gently swirling the pan without stirring, until the temperature reaches 300° on a candy thermometer, 5 to 7 minutes. Remove from the heat and carefully stir in the baking soda and salt (it will bubble up and steam). Immediately pour mixture onto prepared baking sheet. Let honeycomb cool completely at room temperature, about 30 minutes. Break into bite-sized pieces and serve.

MAKE AHEAD

The honeycomb candy can be stored in an airtight container at room temperature up to 1 week.

CHOCOLATE CARAMEL TART

BY CLAUDIA FLEMING

SERVES: 10 TO 12

ACTIVE TIME: 1 HR 15 MIN | TOTAL TIME: 4 HR 55 MIN

CRUST

- 1 cup all-purpose flour (120 grams), plus more for dusting
- ½ cup good quality Dutch-processed cocoa powder (20 grams), such as Cacao Barry Extra Brute
- ½ teaspoon kosher salt (.7 grams), preferably Diamond Crystal
- ½ cup unsalted butter (114 grams), at room temperature
- ½ cup confectioners' sugar (65 grams), sifted
- 1 large egg yolk

FILLING

- 2 cups granulated sugar (396 grams)
- ¼ cup light corn syrup (78 grams)
- ½ cup unsalted butter (114 grams), cubed
- ½ cup heavy cream (114 grams)
- 2 tablespoons crème fraîche (31 grams)

GLAZE

- 3 ½ ounces extra-bittersweet chocolate (100 grams), chopped
- ½ cup heavy cream (114 grams)
Fleur de Sel

1. Make the crust: In a medium bowl, whisk flour with cocoa powder and salt. In a standing mixer fitted with the paddle, beat butter with confectioners' sugar at medium speed until creamy. Scrape down the side of the bowl, then beat in the yolk. With the mixer on low, gradually add the flour mixture in three additions; scrape down the side of the bowl between additions.
2. Turn the dough out onto a lightly floured work surface (it will be quite soft), gather any crumbs, and pat into a ball. Wrap in plastic and pat into a disk, then refrigerate until firm, at least 1 hour and up to 2 days in the refrigerator.
3. Place a sheet of parchment paper on a work surface and dust with flour. Put the chilled dough on the parchment and dust with flour. Cover with another sheet of parchment paper and press to flatten. Roll the dough between the parchment to a 12-inch round, about ⅛-inch thick; gently peel back the parchment to release the dough a few times as you roll.
4. Carefully transfer the dough into a 9-inch tart pan with a removable bottom, gently pressing the dough up the side of the pan. Trim the excess dough and use the trimmings to patch any thin spots. Freeze the crust until firm, 15 to 30 minutes.
5. Preheat the oven to 350°. Line the chilled crust with foil, then fill it with pie weights or dried beans. Bake until the crust is set on edges, 20 to 25 minutes. Remove the foil and weights and bake until crust is firm and cooked through, 10 to 15 minutes more. Transfer the tart pan to a rack and let the crust cool completely.
6. Make the filling: In a large saucepan, combine ½ cup water with sugar and corn syrup. Cook over medium-high, gently swirling the pan without stirring, until a dark amber caramel forms, about 10 minutes. Very carefully whisk in the butter, cream, and crème fraîche (it will bubble and steam) until smooth. Carefully pour the caramel into the cooled tart shell and let sit until the filling is set, at least 45 minutes.
7. Make the glaze: Put the chocolate in a heatproof bowl. In a medium saucepan, bring the cream just to a boil over medium-high. Immediately pour the cream over the chocolate and let stand for 2 minutes, then whisk until smooth. Carefully pour the glaze over the set filling in the crust. Let the glaze set at room temperature for at least 2 hours before serving. For a firmer tart and neat slices, refrigerate for at least 1 hour before serving. To serve, slice the tart into wedges and sprinkle with Fleur de Sel.

MAKE AHEAD

The tart can be refrigerated for up to 1 week. The caramel filling can be refrigerated for up to 5 days before using. Gently reheat in the microwave before filling the crust.

TAGLIATELLE AL RAGÙ DELLA VECCHIA SCHOLA (TAGLIATELLE WITH MAESTRA ALESSANDRA'S MEAT RAGÙ)

BY EVAN FUNKE

SERVES: 6 TO 8

ACTIVE TIME: 1 HR 45 MIN | TOTAL TIME: 7 HR 45 MIN

2 ¼ pounds beef chuck, cut into 1-inch pieces

5 ounces pancetta, cut into 1-inch pieces

5 ounces prosciutto, cut into 1-inch pieces

5 ounces mortadella, cut into 1-inch pieces

4 celery ribs, coarsely chopped

1 carrot, coarsely chopped

1 large yellow onion, coarsely chopped

5 ounces strutto (rendered lard)

Kosher salt and freshly ground black pepper

1 ½ cups dry red wine

2 cups tomato passata

2 cups brood di carne (Italian meat broth) or low-sodium chicken broth

2 tablespoons unsalted butter

1 recipe Tagliatelle (recipe follows)

Finely grated Parmigiano-Reggiano cheese, for serving

1. Using a meat grinder fitted with a large die, grind the beef into a large cold bowl; set aside. Without cleaning the grinder, grind the pancetta, prosciutto, and mortadella, passing them through the grinder two times, into a medium cold bowl; set aside. Without cleaning the grinder, grind the celery, carrot, and onion into another large bowl; set aside.
2. In a large heavy-bottomed pot over medium-high, melt the *strutto*. Add the pancetta mixture and cook, stirring frequently, until the fat has rendered, about 4 minutes. Add the vegetable mixture and cook, stirring frequently, until softened and starting to brown, about 15 minutes. Add the ground beef and season generously with salt and lightly with pepper. Cook, stirring occasionally, until the meat releases its juices, 6 to 8 minutes.
3. Add the wine to the pot and cook, stirring occasionally, until the mixture begins to steam, about 5 minutes. Stir in the passata and meat broth. Simmer over very low, stirring occasionally, until the meat is tender and the sauce is reduced, 5 to 7 hours. Begin checking the tenderness after 5 hours. (If you're using grass-fed beef, it will take a lot longer to cook.) Season the sauce lightly with salt. Scoop out and reserve 6 cups of the sauce. The remaining sauce can be refrigerated in airtight containers for up to 5 days or frozen for up to 6 months.
4. In a large pot over medium, bring the 6 cups of sauce to a simmer. Cook, stirring, until the sauce is slightly reduced, about 3 minutes. Stir in the butter until emulsified and season with salt; keep warm.
5. Meanwhile, in a large pot of salted boiling water, cook the tagliatelle until tender, 30 seconds to 1 minute. Using a slotted pasta fork or tongs, transfer the pasta to the sauce and toss to coat. Add some pasta cooking water, as needed, to loosen the sauce. Serve immediately, passing Parmigiano-Reggiano at the table.

TAGLIATELLE

BY EVAN FUNKE

SERVES: 6 TO 8

ACTIVE TIME: 45 MIN | TOTAL TIME: 1 HR

- 1 Recipe for Sfoglia All'Uovo, at room temperature (recipe follows)
"00" Flour, for dusting

1. On a lightly floured work surface, roll one ball of dough to a thickness of 4 pieces of paper and cure the dough by letting it sit at room temperature until dry to the touch, 7 to 10 minutes. Flip the sheet of dough and let cure until the opposite side is dry to the touch, 7 to 10 minutes more. While the flattened dough is curing, roll about the second ball of dough and cure it as well. Once both doughs have been cured, fold them in half, pressing gently along the crease to mark it, then unfold the dough. Using a sharp knife, cut the doughs in half along the crease.
2. Position the half-moon-shaped pieces of dough with the round ends facing you. Starting at the round edge, fold the dough away from you in 3-inch increments until you have a loose roll. Using a sharp knife, square off the edges of the dough, discarding the uneven pieces. Cut the dough crosswise into ¼-inch-thick strips.
3. Using one hand, grasp 6 to 8 pasta strands in the middle. Lift them off the work surface and shake to unfurl. With your other hand, grab one end of the dangling strands, invert, and shake to remove excess flour and to separate them from one another. Place the strands on a clean work surface in a horizontal orientation, then form them into a U-shape. Repeat with the remaining dough strands. Cook immediately or refrigerate for up to 24 hours in a high-sided container lined with paper towels and loosely covered.

NOTE

To dry your tagliatelle in the traditional way, shape them into nests: Gather 20 to 25 strands, grasping them from the middle with one hand, and lift them off the work surface. With your other hand, grab the dangling ends closest to that hand. Release your other hand and allow the strands to dangle over the top of your fingers. Loosely wrap the strands up and over your hand until they are completely wrapped. Lower the nest onto the work surface and release. Repeat with the remaining strands.

When you're ready to cook the fresh or dried pasta, drop it into salted boiling water and cook until tender and just starting to float, 1 to 4 minutes, depending on the thickness of the dough.

SFOGLIA ALL'UOVO (EGG DOUGH)

BY EVAN FUNKE

MAKES: 2 (12 ½ OUNCE) BALLS OF DOUGH

ACTIVE TIME: 1 HR | TOTAL TIME: 3 HR 45 MIN

454 grams (1 pound) "00" flour, plus more for dusting

275 grams (9.7 ounces) whole eggs, beaten

1. Make the pasta dough: Sift the flour onto your work surface and make an 8-inch-wide well in the center. You should be able to see the work surface in the middle and the well's walls should be high enough to contain the eggs.
2. Pour the eggs into the well. Using a fork, working from the interior edge of the well out, gradually mix the flour into the eggs a little bit at a time until the dough is the consistency of pancake batter. Clean off any flour mixture stuck to the fork and add it to the dough.
3. Using a bench scraper, scrape any remaining flour from the work surface into the dough. Working in a clockwise motion, cut the dough together as though you are making biscuits: scrape, fold, and cut. Continue working the dough until a shaggy mass forms, 2 to 3 minutes. Parts of the mass will be rather wet, while other parts will be floury. Scrape any dough off the bench scraper and add it to the mass.
4. Knead the dough: With both hands, pull the far end of the dough toward you quickly and energetically, fold it over itself, then push it away from you using the heels of your palms. Rotate the dough a quarter turn and repeat the kneading for 3 to 5 minutes until the dough is a slightly tacky compact mass.
5. Using a bench scraper, scrape any dry bits of dough from your work surface and discard them. Wash, but do not dry, your hands and continue kneading the dough as before until it is relatively smooth with a cellulite-like texture, an indication of gluten formation, 3 to 5 minutes more. Wrap the dough tightly in plastic, seam-side up, and smooth out any air pockets. Rest the dough at room temperature for 15 minutes.
6. Shape the dough: Unwrap the dough and, using a sharp knife, cut it in half using in a sawing motion. On a lightly floured surface, knead one piece of dough energetically with both hands, anchoring the dough with your non-dominant hand as you pull the far end of the dough toward you, then press down, through, and away, with your dominant hand. Turn the dough counterclockwise using your non-dominant hand, moving it as you knead in 1-to 2-inch increments, like the hour markings on a clock.
7. If the dough feels too dry, spray it and your hands with water, a little at a time, until it loses its dryness. If you are closing the round ball and find the folded end (or back door) is not sealing, spray that with a touch of water to help it along. Continue kneading until the dough is soft and smooth, 3 to 5 minutes. Repeat with the second piece of dough.
8. Place each ball of dough in the middle of a 12-inch square of plastic. Working with one ball at a time, pull one corner of the plastic up and over the ball. Turning and rotating as you go, make 15 to 20 tiny pleated folds of plastic, almost like a candy wrapper, until the ball is tightly sealed. The plastic will follow the contour of the dough, which will create even pressure and support from all sides and prevent a flat surface or hard edge from developing when wrapping the dough. Set the dough balls aside to rest at room temperature for 2 to 3 hours or up to 24 hours in the refrigerator before rolling.

MAKE AHEAD

The dough can be refrigerated in tightly wrapped in plastic for up to 2 days. Do not freeze the dough. Before rolling, set the wrapped dough on the counter and let it come to room temperature, about 30 minutes. *This is a must for refrigerated egg doughs.*

CHICKEN BASQUAISE

BY GAVIN KAYSEN

SERVES: 4

ACTIVE TIME: 45 MIN | TOTAL TIME: 1 HR 10 MIN

- 1 teaspoon coriander seeds
- 1 teaspoon fennel seeds
- ½ teaspoon crushed red pepper
- Finely grated zest of 1 lemon
- Fine sea salt
- 6 (4 to 6-ounce) bone-in, skin-on chicken thighs
- 2 tablespoons avocado or canola oil
- 2 tablespoons olive oil
- ½ medium onion, thinly sliced
- 3 garlic cloves, minced
- 1 red bell pepper, stemmed, seeded, and diced
- 1 (28-ounce) can crushed tomatoes, preferably San Marzano
- ½ cup Castelvetrano olives
- ½ teaspoon cumin seeds, finely crushed
- ½ teaspoon cayenne pepper

1. Preheat the oven to 400°. In a small skillet, toast the coriander seeds, fennel seeds, and crushed red pepper over medium until fragrant, 2 to 3 minutes. Transfer to a mortar and, using a pestle, gently crush the spices; stir in the lemon zest and 2 teaspoons salt. Season the chicken all over with the spice mixture.
2. Heat the avocado oil in a large oven-safe skillet over high until shimmering. Add the chicken skin side down and cook until well-browned and the skin releases from the skillet on its own, 2 to 3 minutes. Flip the chicken and cook until browned on the other side, 2 to 3 minutes more. Transfer the chicken to a plate or baking sheet.
3. Heat the olive oil in the large oven-safe skillet over medium-low until shimmering. Add the onion and garlic; season with salt. Cook, stirring occasionally, until translucent, about 4 minutes. Add the bell pepper and cook, stirring occasionally, until softened slightly, 3 to 4 minutes. Stir in the tomatoes, olives, cumin, and cayenne; season with salt. Bring the mixture to a simmer over medium, then nestle the chicken, skin side up, in the sauce. Transfer to the oven and braise for 16 to 18 minutes, until an instant-read thermometer inserted in the thickest thigh registers 160°. Let stand for 5 minutes before serving.

POMMES GRATIN

BY GAVIN KAYSEN

SERVES: 4 TO 6

ACTIVE TIME: 40 MIN | TOTAL TIME: 1 HR 15 MIN

- 1 tablespoon canola oil
- 2 large Spanish onions, thinly sliced
- 4 tablespoons diced unsalted butter, divided
- Fine sea salt
- 2 large Yukon Gold potatoes, peeled and cut into ¼-inch-thick rounds
- 4 ounces bacon, diced
- 1 teaspoon thyme leaves
- 3 ounces Tomme-style cheese (preferably Pleasant Ridge Reserve), shaved or shredded

1. Heat the canola oil in a large skillet over high heat. Add the onions, 2 tablespoons butter, and a generous pinch of salt. Reduce to medium-high and cook, stirring occasionally, until barely softened and just starting to brown, about 12 minutes. Reduce heat to medium-low. Cook, stirring occasionally, until onions are caramelized, about 25 to 30 minutes; add splashes of water if onions start to stick to skillet or brown too quickly.
2. Preheat the oven to 400°. Spread the caramelized onions in an even layer in the skillet. Arrange the potato slices evenly over the onions and season with salt. Scatter the bacon, thyme, and remaining 2 tablespoons butter over the potatoes. Cover the skillet with a lid or foil and bake for 15 minutes, until the bacon is rendered and the potatoes have softened slightly. Uncover and bake for 15 minutes more, until the potatoes are tender. Sprinkle the cheese evenly over the potatoes and bake for 5 minutes more, until the cheese is melted. Let stand for 5 minutes before serving.

FRISÉE SALAD WITH SHERRY VINAIGRETTE

BY GAVIN KAYSEN

SERVES: 4

TOTAL TIME: 15 MIN

- 2 tablespoons sherry vinegar
- 1 teaspoon Dijon mustard
- ½ cup extra-virgin olive oil
- 1 small shallot, minced
- 1 parsley sprig, leaves finely chopped
- Fine sea salt
- 2 heads frisée, cored and leaves separated
- 2 sprigs tarragon, leaves chopped

1. In a small bowl, whisk the vinegar with the mustard until smooth. Gradually whisk in the olive oil until emulsified. Stir in the shallot and parsley; season to taste with salt.
2. In a serving bowl, toss the frisée with the tarragon and a sprinkle of salt. Drizzle the dressing over the salad greens and gently toss until coated. Serve right away.

JERK CHICKEN

BY GREGORY GOURDET

SERVES: 4

ACTIVE TIME: 55 MIN | TOTAL TIME: 1 HR 10 MIN, PLUS 12 HR MARINATING

¼ cup plus 2 tablespoons tamari
3 tablespoons packed brown sugar
1½ tablespoons fresh thyme leaves
2 teaspoons finely grated lime zest, plus ¼ cup fresh juice
¾ teaspoon black peppercorns
¾ teaspoon allspice berries
¼ teaspoon freshly ground nutmeg
1 (1½-inch) knob ginger, peeled and chopped
1 small shallot, roughly chopped
2 scallions, roughly chopped
2 garlic cloves
1 Scotch bonnet or habanero chile, stemmed
3 dried or fresh bay leaves
4½ pounds whole chicken legs
½ cup plus 1 tablespoon avocado oil, divided
Kosher salt
3 tablespoons extra-virgin olive oil
Tender cilantro sprigs, for garnish

1. Make the marinade: In a blender, combine everything except the chicken, avocado oil, salt, olive oil, and cilantro. Add ¼ cup plus 2 tablespoons of the avocado oil and 1½ tablespoons of salt; puree until smooth. Measure ¼ cup of the marinade into a small bowl, cover, and refrigerate until the chicken is cooked.
2. Season the chicken all over with salt and transfer to a large bowl. Add the marinade and the remaining 3 tablespoons of avocado oil; toss well. Cover and refrigerate for at least 12 hours. Let the chicken stand at room temperature for 1 hour before cooking.
3. Light a grill and prepare it for high and medium-heat grilling. Remove the chicken from the marinade, scraping off any excess. Add the chicken skin side down to the high-heat area of the grill. Cook, uncovered, until the skin is crisp and slightly charred, 4 to 6 minutes. Flip the chicken and move to the medium-heat part of the grill. Cook, uncovered, until the meat easily pulls away from the bone and an instant-read thermometer inserted in the thigh registers at least 165°, 25 to 30 minutes. Transfer to a platter and let the chicken rest for 5 minutes.
4. Meanwhile, whisk the olive oil into the ¼ cup reserved marinade. Brush the chicken all over with the mixture. Garnish with tender cilantro sprigs and serve right away.

NOTE

The chicken can also be roasted in a 425° oven for about 45 minutes, until the meat easily pulls away from the bone and an instant-read thermometer inserted in the thigh registers at least 165°.

COFFEE-AND-SPICE-RUBBED HANGER STEAKS

BY GREGORY GOURDET

SERVES: 4

ACTIVE TIME: 25 MIN | TOTAL TIME: 45 MIN

- ½ cup black peppercorns
- 1 tablespoon cumin seeds
- 1 tablespoon dried thyme
- 1½ teaspoons whole allspice berries
- 1½ teaspoons whole cloves
- 1 cinnamon stick, broken into pieces
- 1 small dried chipotle chile
- ½ cup ground Kann Coffee
- ¼ cup plus 2 tablespoons packed light brown sugar
- 3 tablespoons garlic powder
- 1 tablespoon smoked paprika
- Kosher salt, preferably Diamond Crystal
- 3 (8 ounce) hanger steaks, membrane removed
- 2 tablespoons avocado oil

1. Preheat the oven to 425°. In batches if necessary, combine the peppercorns, cumin, thyme, allspice, cloves, cinnamon, and chipotle in a spice grinder and grind into a powder. Transfer to a container with an airtight lid and add the coffee, brown sugar, garlic powder, smoked paprika, and ¼ cup plus 2 tablespoons salt; mix well.
2. Season the steaks all over with salt, then rub each steak all over with 1½ tablespoons of the coffee rub. In a large oven-safe skillet, heat the avocado oil over high until shimmering. Add the steaks and cook, undisturbed, until crusty and deeply browned on the bottom, 2 to 3 minutes. Flip the steaks and cook for 2 minutes more. Transfer the skillet to the oven and roast for 5 to 7 minutes, until an instant-read thermometer inserted in the thickest part registers 120°. Transfer the steaks to a cutting board and let rest for 10 minutes. Slice the steaks against the grain, transfer to a platter, and serve.

MAKE AHEAD

The coffee rub can be stored in an airtight container for up to 1 month.

CANE SYRUP-GLAZED DUCK BREASTS

BY GREGORY GOURDET

SERVES: 4

ACTIVE TIME: 35 MIN | TOTAL TIME: 1 HR

- 4 (8-ounce) duck breasts,, preferably Pekin, patted dry
Kosher salt, preferably Diamond Crystal
- 1 cup pure cane syrup

1. Using a sharp knife, score the duck skin in a crosshatch pattern at ½-inch intervals, about ⅛-inch deep (being careful to avoid cutting into meat). Generously season them all over with salt. Let stand for 5 minutes to allow the salt to penetrate the skin and season the meat.
2. Place the duck breasts, skin sides down, in a cold very large skillet (or two large skillets). Place the skillet over medium-low. Cook until the skin is crisp and deep golden brown and most of the fat has rendered, about 15 minutes; spoon off the excess fat as it renders. Flip the duck, and cook over low, adjusting heat as needed, until the thickest part of each breast registers 120° on an instant-read thermometer for medium-rare, 2 to 4 minutes. Transfer the duck breasts skin side up to a rack set on a baking sheet.
3. Preheat the broiler and position the rack 6 to 8 inches from the heat source. In a small bowl, mix the cane syrup with ½ teaspoon of salt. Brush the duck breasts generously with the cane syrup. Broil, glazing with more cane syrup if needed, until lightly charred and lacquered, 1 to 3 minutes total. Transfer the duck breasts to a cutting board and let rest for 20 minutes. Slice them against the grain and transfer to a platter. Drizzle with more of the cane syrup and serve.

THE DOWNHILL SNAPPER

BY THE ST. REGIS ASPEN RESORT

SERVES: 4

ACTIVE TIME: 20 MIN | TOTAL TIME: 20 MIN, PLUS 3 DAYS INFUSING

HERB-INFUSED VODKA

- 2 dill sprig
- 1 basil sprig
- 1 (750ml) bottle premium vodka

BLOODY MARY MIX

- 9 ounces tomato juice
- 9 ounces V8 juice
- 1 ounce fresh lime juice
- 1 ounce Bloody Mary seasoning
- 1 ounce Worcestershire sauce
- ½ ounce prepared horseradish
- 2 tablespoons kosher salt
- A few dashes of Tabasco sauce

COCKTAIL

- Salt
- Ice
- Olives, cornichons, and lime wedges, for garnish

1. Make the herb-infused vodka: Add the dill and basil sprigs to the bottle vodka. Close the bottle and infuse at room temperature for 2 to 3 days.
2. Make the Bloody Mary mix: In a large pitcher, combine all of the ingredients and mix well. Cover and refrigerate for at least 8 hours but preferably overnight.
3. Make the cocktail: Salt the rim of four tall Collins glasses and fill them with ice. Add 1 ½ ounces of the herb-infused vodka to each glass and top with the Bloody Mary mix. Garnish each cocktail with 2 olives, 1 cornichon, and a lime wedges.

MAKE AHEAD

The Bloody Mary mix can be refrigerated for up to 1 week.

EGGS BENEDICT SALAD

BY JUSTIN CHAPPLE

SERVES: 4

TOTAL TIME: 30 MIN, PLUS CHILLING

- 2 English muffins, split and torn into bite-size pieces
- 8 large eggs
- ¼ cup plain yogurt (not Greek)
- 3 tablespoons extra-virgin olive oil
- 1 ½ tablespoons Dijon mustard
- ¼ teaspoon finely grated lemon zest plus 1 ½ tablespoons fresh lemon juice
- Kosher salt and freshly ground black pepper
- 5 ounces mixed baby greens
- ½ head of radicchio, torn into bite-size pieces
- 4 ounces thinly sliced ham, torn into bite-size pieces
- ⅓ cup snipped chives

1. Preheat the oven to 350°. Spread the English muffins on a baking sheet and toast for about 7 minutes, until golden. Let cool.
2. Meanwhile, bring a large, deep skillet of water to a simmer. One at a time, crack the eggs into a small bowl, then gently slide them into the skillet. Poach over moderately low heat until the whites are set and the yolks are runny, 4 to 5 minutes. Using a slotted spoon, transfer the poached eggs to a plate (see Note).
3. Meanwhile, in a large bowl, whisk the yogurt with the olive oil, mustard, lemon zest and lemon juice. Season the dressing with salt and pepper. Add the mixed greens, radicchio, ham, chives and croutons and toss to coat. Transfer to plates and top with the poached eggs. Sprinkle with pepper and serve right away.

NOTE

You can poach the eggs in advance by transferring them to an ice bath to stop the cooking. To reheat them, add them to the simmering water and cook for 1 minute, then serve.

POTATO WAFFLES EGGS BENEDICT WITH SMOKY HOLLANDAISE

BY JUSTIN CHAPPLE

SERVES: 4 TO 6

TOTAL TIME: 45 MIN

WAFFLES

- 2 pounds russet 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
- 1 teaspoon baking powder
- ¼ cup melted unsalted butter, plus more for brushing
- Kosher salt and freshly ground black pepper

POACHED EGGS

- ¼ cup distilled white vinegar
- 6 large eggs

HOLLANDAISE

- 1 cup unsalted butter (8 ounces)
- 5 large egg yolks
- 1 ½ tablespoons fresh lemon juice
- ½ to 1 teaspoon pimentón de la Vera (smoked Spanish paprika)
- Chopped chives and dill, for garnish

1. Make the waffles: Heat an 8-inch Belgian waffle iron. Preheat the oven to 200°F and place a baking sheet with a rack in it. In a bowl, mix the potatoes, onion, eggs, flour, chopped dill, baking powder, ¼ cup of butter, and 1 ½ teaspoons of salt and ½ teaspoon of pepper.
2. Brush the waffle iron with melted butter; spread one-third of the potato mixture onto it. Close and cook on high until the waffle is golden and crisp, about 7 minutes. Transfer to baking sheet in the oven to keep warm. Repeat with the remaining potatoes.
3. Meanwhile, poach the eggs: Bring a large, deep skillet of water to a simmer and stir in the vinegar. One at a time, crack the eggs into a small bowl, then gently slide them into the skillet. Poach over moderately low heat until the whites are set and the yolks are runny, 4 to 5 minutes. Using a slotted spoon, transfer the poached eggs to a plate and season with salt (see Note).
4. Make the hollandaise: Melt the butter in a small saucepan over medium. Place the egg yolks and lemon juice in a blender; process until smooth. With blender running, gradually drizzle in the hot melted butter until sauce is thickened, about 1 minute. Scrape the hollandaise into a bowl. Stir in ½ teaspoon of smoked paprika and season with salt and pepper; add more smoked paprika to taste.
5. To serve, cut the waffles into wedges and transfer to plates or a platter. Place the poached eggs on the waffle wedges and spoon some of the hollandaise on top. Garnish with chopped dill and chives and a sprinkle of freshly ground black pepper.

NOTE

You can poach the eggs in advance by transferring them to an ice bath to stop the cooking. To reheat them, add them to the simmering water and cook for 1 minute, then serve. The waffles can also be made in a regular waffle maker. Spoon one-fourth of the mixture onto the waffle iron instead of one-third.

PARMESAN WHITE BEANS WITH ENDIVE CUPS

BY KRISTEN KISH

SERVES: 4 TO 6

ACTIVE TIME: 40 MIN | TOTAL TIME: 1 HR 45 MIN, PLUS OVERNIGHT SOAKING

BEANS

- 9 ounces dry cannellini beans
- ½ ounce (1 small bunch) thyme
- ½ ounce (1 small bunch) oregano
- 1 (5-ounce piece) Parmigiano-Reggiano rind
- 5 garlic cloves, crushed
- 2 small shallots, roughly chopped

CARAMELIZED ONIONS

- 9 tablespoons extra-virgin olive oil, divided
- 2 yellow onions, sliced (4 cups)
- 2 teaspoons thyme leaves
- 1 tablespoon sherry vinegar
- Kosher salt and freshly ground black pepper
- 5 ounces green cabbage, thinly sliced (2 cups)
- 3 ounces Parmigiano-Reggiano cheese, finely grated (about 1 ½ cups), divided
- 1 large egg yolk
- 2 tablespoons fresh lemon juice
- 4 to 6 heads endive, leaves separated

1. Cook the beans: Place beans in a bowl and add water to cover by 2 inches. Refrigerate overnight.
2. Drain and rinse beans, then transfer to a large saucepan and cover with fresh water by 2 inches. Wrap thyme, oregano, Parmesan rind, garlic, and shallots with cheesecloth and tie with kitchen string to create a sachet. Add the herb sachet to the pot of beans and bring the mixture to a boil over medium-high. Reduce heat to low and simmer until beans are tender but not bursting, about 45 minutes. Let beans cool in the liquid. Drain beans, reserving 1 cup of the cooking liquid.
3. Caramelize the onions: Heat 3 tablespoons olive oil in a large skillet over medium-low. Add onions and cook, stirring occasionally, until softened, about 10 minutes. Cover with a round of parchment paper and cook, stirring occasionally, until caramelized, about 30 minutes; add tablespoons of water as needed to prevent burning. Stir in thyme and cook until fragrant, about 2 minutes. Stir in vinegar and season to taste with salt. Transfer to a bowl.
4. In the large skillet, heat 2 tablespoons of olive oil over medium. Add cabbage and cook, stirring occasionally, until wilted and just starting to brown, about 2 minutes. Add the cooked beans and ½ cup of the reserved cooking liquid and bring to a simmer. Stir in about 1 cup (2 ounces) of the Parmesan until melted. Remove from heat and fold in egg yolk (be careful not to scramble the egg). If necessary, add more reserved cooking liquid to form a silky sauce. Season to taste with salt and pepper. Divide the mixture into bowls and top with a pinch of pepper.
5. Whisk together remaining ¼ cup olive oil and the lemon juice. Add endive and toss to coat. Arrange leaves on a plate and sprinkle with remaining ½ cup of Parmesan. Serve the Parmesan beans with the endive leaves, for scooping.

MAKE AHEAD

The beans can be refrigerated in the cooking liquid for up to 3 days. The caramelized onions can be refrigerated in an airtight container for up to 3 days.

PHYLLO-WRAPPED BURRATA WITH HONEY-BUTTER TOAST

BY KRISTEN KISH

SERVES: 2 TO 4

TOTAL TIME: 25 MIN

- 2 (8 ounce) balls burrata, drained and patted dry
- 1 large egg beaten with 1 tablespoon water
Flaky sea salt and freshly ground black pepper
- 8 ounces thinly sliced prosciutto (8 to 10 slices)
- ½ cup honey, warmed slightly
- 6 to 8 sheets frozen phyllo dough (from 1 package), thawed
Grapeseed or other neutral oil, for cooking
- 7 tablespoons unsalted butter
- 4 thick slices of sourdough boule

1. Brush the burrata balls with egg wash and season with salt and pepper. Using 3 to 5 slices each, wrap the burrata balls in prosciutto (the ball should be fully covered). Brush lightly all over with some of the honey.
2. Lay one sheet of phyllo on a clean work surface and place one ball of burrata in the center. Fold the phyllo up and over the burrata to neatly cover it completely, then repeat two more times to fully encase the cheese. Repeat with the remaining burrata and phyllo dough.
3. Heat 2 tablespoons of oil in a medium skillet over medium-high. Add the wrapped burrata and cook, turning occasionally, until golden and crisp on all sides, 4 to 5 minutes total. Reduce heat to medium and add 4 tablespoons of the butter. Once foaming, baste the burrata with the butter until the phyllo is crisp, about 2 minutes; reduce the heat as needed to prevent burning. Transfer the burrata to a platter.
4. Melt the remaining 3 tablespoons butter in a small saucepan over medium heat. Add the remaining honey (about ½ cup) and cook, stirring, until the honey melts and the mixture is well combined.
5. Wipe out the skillet and heat it over medium. In batches, brush the sourdough slices with the honey butter and add to the skillet. Cook, turning occasionally, until golden and crisp on both sides, 1 to 2 minutes; sprinkle with flaky sea salt. Serve the warm burrata with the toast.

MANGO-ROSE LASSI

BY MANEET CHAUHAN

SERVES: 4 TO 6

TOTAL TIME: 10 MIN

- 3 cups plain yogurt (not Greek)
- 2 cups mango pulp or chopped very ripe mango
- ¼ cup water, plus more if needed
- 2 tablespoons plus 2 teaspoons honey
- 2 teaspoons rose water
- Pinch of ground cardamom
- Ice
- Dried rose petals, for serving

In a blender, combine everything except the ice and rose petals and puree until very smooth; add more water if too thick. Pour the lassi into ice-filled glasses and garnish with dried rose petals. Serve.

CHICKEN CURRY

BY MANEET CHAUHAN

SERVES: 4 TO 6

ACTIVE TIME: 55 MIN | TOTAL TIME: 1 HR 30 MIN, PLUS 2 HR MARINATING

MARINADE

- 1 cup plain yogurt (not Greek)
- 1 cup fried onions (such as Sadaf)
- ½ cup lightly packed cilantro, chopped
- ½ cup lightly packed mint, chopped
- ¼ cup ginger-garlic paste (see Note)
- 1 tablespoon garam masala
- 1 tablespoon dried fenugreek leaves
- 1 tablespoon fresh lemon juice
- 1 to 2 teaspoons Kashmiri chili powder
- 1 teaspoon ground turmeric
- ½ teaspoon ground cardamom
- Kosher salt, preferably Diamond Crystal
- 2 pounds bone-in, skin-on chicken, cut into medium pieces (have your butcher do this)

CURRY

- 2 tablespoons ghee
- 1 medium onion, chopped
- 2 tablespoons ginger-garlic paste (see Note)
- 2 medium tomatoes, cored and chopped
- ½ cup tomato puree
- ½ cup lightly packed cilantro, chopped, plus more for garnish

1. Marinate the chicken: In a large bowl, mix yogurt, fried onions, cilantro, mint, ginger-garlic paste, garam masala, fenugreek leaves, lemon juice, chili powder, turmeric, cardamom, and 1 tablespoon salt. Season to taste with salt. Add chicken and mix well. Cover and marinate in the refrigerator for at least 2 hours but preferably overnight.
2. Make the curry: Heat ghee in a large enameled cast-iron casserole over medium-high. Add chopped onion and cook, stirring frequently, until golden brown, 5 to 8 minutes. Stir in the ginger-garlic paste, tomatoes, tomato puree, cilantro, and ½ teaspoon salt. Bring to a boil, then simmer over medium, stirring, until tomatoes are broken down and the mixture resembles a thick paste, 6 to 8 minutes.
3. Add the marinated chicken along with all of the marinade; mix well. Cook over medium heat just until bubbles begin to form on edges. Cover and cook over low, stirring frequently to avoid sticking, until the chicken is cooked through, about 30 minutes. Garnish with cilantro and serve.

NOTE

You can use prepared or store-bought ginger-garlic paste. To make your own, combine equal parts coarsely chopped garlic and ginger in a mortar. Using a pestle, grind them into a paste, adding teaspoons of water as needed to loosen the mixture.

MIXED VEGETABLE PAKORAS WITH MANGO-MINT CHUTNEY

BY MANEET CHAUHAN

SERVES: 6

TOTAL TIME: 40 MIN

4 cups vegetable oil
1 cup thinly sliced white onion
1 small zucchini, grated
½ cup lightly packed baby spinach, chopped
½ cup grated cauliflower (about 4 ounces)
½ cup corn kernels (from 1 cob)
2 tablespoons chopped cilantro
1 cup chickpea flour (besan)
¼ cup rice flour
1 ½ teaspoons ginger-garlic paste (see Note)
1 ½ teaspoons dried fenugreek leaves
½ teaspoon ground turmeric
½ teaspoon chaat masala, plus more for serving
½ teaspoon garam masala
¼ teaspoon Kashmiri chili powder
Kosher salt
Water
Mango-Mint Chutney (recipe follows), for serving

1. In a large saucepan, heat the oil 350°F on a deep-fry thermometer. In a large bowl, combine the onion with the zucchini, spinach, cauliflower, corn, and cilantro; mix well. Add the chickpea flour, rice flour, ginger-garlic paste, fenugreek, turmeric, chaat masala, garam masala, chili powder and 1 ½ teaspoons salt; mix well. Stir in ½ cup water to make a thick batter; add 1 to 2 tablespoons of water if the batter is too thick.
2. Working in batches, scoop 2-tablespoon balls of the batter into the oil and fry, flipping occasionally, until browned and crisp, 4 to 6 minutes; adjust the heat as needed to maintain the frying temperature of 350°F. Using a slotted spoon, transfer the pakoras to a paper towel-lined baking sheet to drain; sprinkle with chaat masala and salt. Serve the hot pakoras with Mango-Mint Chutney.

NOTE

You can use prepared or store-bought ginger-garlic paste. To make your own, combine equal parts coarsely chopped garlic and ginger in a mortar. Using a pestle, grind them into a paste, adding teaspoons of water as needed to loosen the mixture.

MANGO-MINT CHUTNEY

BY MANEET CHAUHAN

MAKES: 1 ¾ CUPS

TOTAL TIME: 10 MIN

- 2 cups packed cilantro leaves
- 2 cups packed mint leaves
- 1 cup mango pulp
- 1 to 2 Thai chiles
- ½ cup fresh lime juice (from 4 to 5 limes), plus more to taste
- Kosher salt

In a food processor or blender, combine the cilantro, mint, mango pulp, 1 to 2 Thai chiles, lime juice, and ½ teaspoon salt; puree until smooth. Season to taste with more lime juice and salt. Serve.

SAFFRON RICE

BY MANEET CHAUHAN

SERVES: 4 TO 6

ACTIVE TIME: 15 MIN | TOTAL TIME: 50 MIN

- 2 tablespoons ghee
- 4 cardamom pods, lightly cracked
- 2 bay leaves
- 2 whole cloves
- 2 whole star anise
- 2 cups basmati rice, rinsed
- 4 cups hot water
- 2 tablespoons fresh lime juice
- 2 teaspoons vegetable oil
- 1 ½ teaspoons saffron threads, finely crushed
- Kosher salt

In a medium saucepan, heat the ghee over medium. Add the cardamom, bay leaves, cloves, and star anise. Cook, stirring, until crackling, about 1 minute. Add the rice and cook, stirring, until translucent on the edges, about 2 minutes. Add the water, lime juice, vegetable oil, saffron, and 1 teaspoon salt. Bring to a boil over medium-high and cook, undisturbed, until the water is reduced to the level of the rice, 4 to 6 minutes. Cover and simmer over low until the water is absorbed and the rice is tender, about 15 minutes. Remove from the heat and let steam for 15 to 20 minutes. Fluff with a fork and season to taste with salt. Serve.

PEANUT BUTTER COOKIES

BY NANCY SILVERTON

MAKES: 4 DOZEN COOKIES

ACTIVE TIME: 45 MIN | TOTAL TIME: 1 HR 55 MIN

PEANUTS

375grams skin-on Spanish peanuts
(3 cups)

3 tablespoons grapeseed oil (or
other neutral-flavored oil)

1 ½ tablespoons kosher salt,
preferably Diamond Crystal

DOUGH

2 extra-large eggs

2 tablespoons pure vanilla bean
paste or extract

140grams all-purpose flour (1 cup)

130grams sorghum flour (1 cup)

170grams cold unsalted butter
(1 1/2 sticks), cubed

270 grams creamy peanut butter
(1 cup)

180grams granulated sugar (about
3/4 cup plus 2 1/2 tablespoons)

110 grams dark brown sugar (1/2 cup
plus 2 teaspoons packed)

1 ½ teaspoons baking soda

1 teaspoon kosher salt, preferably
Diamond Crystal

½ teaspoon baking powder

FINISHING

100 grams granulated sugar
(½ cup)

270 grams creamy peanut butter
(1 cup)

2 tablespoons flaky sea salt

1. Toast the peanuts: Position a rack in the center of the oven and preheat to 350°.
2. On a baking sheet, drizzle the peanuts with the oil, season with salt, and toss to coat, then spread in an even layer. Roast the peanuts, tossing occasionally and rotating halfway through, until they are a rich dark brown, 18 to 20 minutes. Remove and set aside until cool. (If the nuts are close to over-toasting, transfer to a plate to cool.)
3. Make the dough: In a small bowl, whisk together the eggs and vanilla until well-combined. In a medium bowl, stir together the all-purpose flour and sorghum flour until well-combined.
4. In a stand mixer fitted with the paddle attachment, beat the butter at medium speed until it is softened but still cold, 2–3 minutes, stopping to scrape down the sides of the bowl with a silicone spatula as needed. Add the peanut butter, sugar, and dark brown sugar and beat on medium until the mixture is light and fluffy, 2–3 minutes. Add the baking soda, salt, and baking powder and beat on medium speed for about 15 seconds to incorporate. With the mixer on medium, gradually add the egg mixture until fully incorporated. Add the flour mixture and mix on low speed for about 30 seconds until no flour is visible. Use a silicone spatula to scrape the bowl's sides and bottom to ensure that all ingredients are fully incorporated. Cover with plastic wrap and refrigerate until the dough is chilled and firm, at least 30 minutes.
5. Position one rack in the top third of the oven and one in the bottom third and preheat to 375°. Line two baking sheets with parchment paper.
6. Finish the cookies: To finish the cookies, pour the granulated sugar into a small bowl. Remove the dough from the refrigerator. Remove the plastic wrap and reserve it. Scoop the dough into 21-gram (1 ½-tablespoon) portions and roll each portion into a ball. Roll the balls in the sugar to coat them and place 12 cookies on each of the prepared baking sheets, leaving at least 1 ½ inches between them. (Re-cover the remaining dough and return it to the refrigerator.)
7. Press your thumb in the center of each ball of dough and turn your thumb to expand the divot slightly and make it round. Spoon 1 teaspoon of the peanut butter into each divot and sprinkle a generous pinch of flaky sea salt on top.
8. Place one baking sheet on each oven rack and bake the cookies for 4 minutes. Remove the baking sheets from the oven and pile a mound of peanuts (about 20) in the center of each cookie. Return the baking sheets to the oven, switching racks and rotating the sheets from front to back, and bake the cookies until they are golden brown, have puffed up, and are just beginning to collapse, 4 to 5 minutes. (You want the cookies to be slightly underdone, so they will feel soft to the touch. They will firm up when they cool.) Remove the cookies from the oven.
9. If any of the cookies have become misshapen during baking, gently cup your hands around the edges to reshape them. If the cookies spread so much that there are gaps between the peanuts, add a few of the remaining peanuts to each cookie so you have a pretty, abundant nut cluster on each cookie. Allow the cookies to cool completely before removing them from the baking sheet. Bake the remaining cookies the same way.

ALMOND BISCOTTI

BY NANCY SILVERTON

MAKES: 24 COOKIES

ACTIVE TIME: 50 MIN | TOTAL TIME: 1 HR 50 MIN, PLUS COOLING

150 grams skin-on whole almonds
(1 cup)

2 extra-large eggs

16 grams mild-flavored honey, such
as clover or wildflower
(1 tablespoon)

1 teaspoon pure almond extract

1 medium orange

165 grams granulated sugar ($\frac{3}{4}$ cup
plus 1 tablespoon)

150 grams pastry flour (1 cup plus
1 tablespoon), plus more for
dusting

150 grams unblanched almond meal
(1 $\frac{1}{2}$ cups)

1 teaspoon Italian leavening (or $\frac{1}{2}$
teaspoon baking powder and $\frac{1}{2}$
teaspoon baking soda)

1 teaspoon kosher salt, preferably
Diamond Crystal

2 tablespoons extra-coarse
sugar crystals (or demerara or
turbinado sugar)

1. Adjust an oven rack to the center position and preheat the oven to 325°.
2. Spread the almonds on a baking sheet and toast them on the center rack of the oven until lightly browned and fragrant, 8 to 10 minutes, shaking the baking sheet and rotating it halfway through the toasting time. Remove the almonds from the oven. (If they are on the verge of being overtoasted, transfer them to a plate so they don't continue to cook from the residual heat of the pan.) Set aside to cool to room temperature.
3. Line a large baking sheet with parchment paper.
4. Put the eggs, honey, and almond extract in a medium bowl. Use a fine Microplane to grate the zest (only the orange-colored outer layer) of the orange. (Reserve the orange for another use.) Whisk to combine the ingredients.
5. Combine the granulated sugar, flour, almond meal, Italian leavening (or baking powder and baking soda), and salt in a large bowl and stir with a whisk to combine. Add the wet ingredients and stir with a rubber spatula until no flour is visible; the mixture will be crumbly. Add the almonds and stir with the spatula or your hands to form a smooth dough.
6. Place half of the dough on the prepared baking sheet and use damp hands to form it into a flat log 14 inches long, 1 $\frac{3}{4}$ inches wide, and 1 inch tall. Repeat with the second half of the dough, forming another log alongside the first one, with at least 4 inches between them. Sprinkle both logs with the sugar crystals (or demerara or turbinado sugar), dividing it evenly, and gently pat the sugar so it sticks.
7. Bake the logs on the center rack of the oven until golden brown, 25 to 30 minutes, rotating the baking sheet front to back halfway through. Remove the logs from the oven and reduce the oven temperature to 300°. Set the logs aside until they're cool enough to touch, about 15 minutes.
8. Transfer the logs to a cutting board and use a long, serrated knife to slice them at a slight diagonal $\frac{3}{4}$ inch thick. Lay the slices cut-side down on the same baking sheet you baked the logs on.
9. Return the biscotti to the center rack of the oven and bake until they are slightly firm to the touch and the edges are golden brown, about 10 minutes, rotating the baking sheet front to back halfway through the baking time so they brown evenly. Remove the biscotti from the oven and let them cool on the baking sheet before serving.

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CHOCOLATE SALAMI

BY NANCY SILVERTON

MAKES: 2 (14-INCH) SALAMI

ACTIVE TIME: 50 MIN | TOTAL TIME: 1 HR, PLUS 4 HR CHILLING

- 1 cup raw unshelled pistachios
- 7 oz. bittersweet chocolate bars (70% cacao), coarsely chopped (about 1 ¼ cups)
- 10 ½ tablespoons unsalted butter, cut into pieces
- 2 tablespoons golden syrup (such as Lyle's) or light corn syrup
- 2 tablespoons brandy or whiskey
- 1 tablespoon pure vanilla bean paste or vanilla extract
- 3 extra-large egg yolks
- ½ cup granulated sugar
- 1 tsp. flaky sea salt
- 12 Almond Biscotti (recipe follows) cookies (about 10 ½ oz.), chopped into ½-inch pieces
Confectioners' sugar, for dusting

1. Preheat oven to 325°. Spread pistachios on a baking sheet, and toast in preheated oven until light golden brown, 8 to 9 minutes, rotating baking sheet halfway through. Set aside, and let cool, about 10 minutes. Remove and discard pistachio shells.
2. Set up a double boiler: Fill a small saucepan with 1 ½ to 2 inches of water, and place a small stainless steel bowl over top, ensuring bottom of bowl doesn't touch the water. Bring water to a gentle simmer over medium. Place chocolate, butter, golden syrup, brandy, and vanilla in bowl; heat until chocolate and butter are melted, 3 to 5 minutes, stirring often and scraping bowl using a silicone spatula to prevent burning. Turn off heat, and remove bowl from double boiler. Let cool slightly, about 10 minutes. Set aside.
3. Whisk together egg yolks, granulated sugar, and flaky sea salt in a large bowl. Drizzle in chocolate mixture, whisking constantly. Fold in toasted pistachios and biscotti pieces until combined, scraping the bottom of the bowl to release any stuck ingredients.
4. Place 2 (about 18-inch-long) sheets of plastic wrap on a work surface. Divide mixture evenly into 2 portions, using your hands to scrape chocolate mixture onto pieces of plastic wrap. Shape chocolate mixture into 2 (about 2-inch-thick) logs. Wash and dry your hands, and tightly wrap logs in plastic wrap, twisting ends closed like a candy wrapper. Refrigerate salami until firm, about 4 hours.
5. Before serving, place a sheet of parchment paper on work surface. Unwrap salami, and place on parchment paper. If desired, tie log using kitchen twine to resemble salami netting. Sift powdered sugar over log, and roll log in sugar that falls on parchment paper to evenly coat. Slice salami, and serve.

Adapted From The Cookie That Changed My Life by Nancy Silverton with Carolynn Carreño © 2023 by Nancy Silverton.

WHOLE ROASTED SNAPPER WITH SPICED CEREAL & STRAWBERRY “NUOC CHAM”

BY STEPHANIE IZARD

SERVES: 2 TO 4

ACTIVE TIME: 30 MIN | TOTAL TIME: 45 MIN

1 ½ tablespoons Tajín Clásico seasoning
1 tablespoon Hondashi (see Note)
1 tablespoon ground coriander
2 ounces unsalted butter
2 cups Kellogg’s Special K Original Cereal
1 (2-pound) whole fish, such as red snapper or sea bass, cleaned and scaled
Extra-virgin olive oil, for brushing
1 medium lemon, sliced
1 avocado, pitted, peeled, and diced
¼ cup chopped cilantro
2 teaspoons fresh lemon juice
1 small red onion, halved and thinly sliced vertically
Strawberry “Nuoc Cham” (recipe follows), for serving

1. Preheat the oven to 450°. Mix the Tajín, Hondashi, and coriander in a small bowl. Melt the butter in a large skillet over medium. Add the cereal and cook, tossing, until fragrant and lightly browned, about 5 minutes. Remove from the heat, add 1 ½ tablespoons of the spice mixture, and toss well. Transfer to a plate to cool.
2. Line a large rimmed baking sheet with parchment paper. Place the fish on the baking sheet and brush all over with olive oil. Season the fish inside and out with 1 ½ tablespoons of the spice mixture, stuffing the cavity with the lemon slices. Roast in the preheated oven for about 20 minutes. The fish is done when the flesh is white throughout and an instant-read thermometer inserted into the thickest part near the head registers 135°.
3. Meanwhile, in a medium bowl, toss the avocado with the cilantro, lemon juice, and the remaining 1 ½ teaspoons of the spice mix. Scatter the onion on a platter and carefully place the roasted fish on top. Sprinkle some of the spiced cereal over the fish and serve, passing the avocado salsa, Strawberry “Nuoc Cham,” and the remaining spiced cereal at the table.

NOTE

Hondashi is an instant Japanese dashi stock, which is made from shaved dried bonito flakes.

MAKE AHEAD

The spiced cereal can be stored in an airtight container for up to 3 days.

SALTY GOAT

BY STEPHANIE IZARD

MAKES: 1 COCKTAIL

TOTAL TIME: 5 MIN

- Ice
- 2 ounces Santo Mexquila
- 2 ounces Strawberry “Nuoc Cham”
(recipe follows)
- 2 ounces Serrano simple syrup
(see Note)
- 1 ounce fresh lemon juice
- Club soda or seltzer, for topping
- Torn mint leaves, for garnish

Fill a cocktail shaker with ice. Add the Santo Mexquila, Strawberry “Nuoc Cham,” simple syrup, and lemon juice. Close the shaker and shake well. Strain into an ice-filled Collins glass and top with club soda or seltzer. Garnish with torn mint leaves and serve.

NOTE

To make Serrano simple syrup, combine 1 cup sugar, 1 cup water, 2 thinly sliced Serrano chiles, and 3 mint sprigs in a small saucepan. Bring to a boil over high, then simmer over medium, stirring, until the sugar dissolves, about 3 minutes. Let cool completely, then strain through a fine sieve into a container with a tight-fitting lid; discard solids. Chill the syrup before using.

STRAWBERRY “NUOC CHAM”

BY STEPHANIE IZARD

MAKES: 2 ½ CUPS

TOTAL TIME: 15 MIN, PLUS COOLING

- 1 pint ripe strawberries, hulled and quartered
- ¼ cup sugar
- ¼ cup water
- 1 Serrano chile, stemmed and very thinly sliced
- 3 tablespoons fresh lemon juice
- ¼ cup Asian fish sauce
- ¼ cup Champagne vinegar

Combine the strawberries, sugar, water, chile, and 1 tablespoon of lemon juice in a small saucepan. Cook over medium, stirring occasionally, until the strawberries are just softened and coated in a thin glaze, 3 to 5 minutes. Let cool completely, then stir in the fish sauce, vinegar, and the remaining 2 tablespoons lemon juice.

MAKE AHEAD

The sauce can be refrigerated overnight. Bring to room temperature before serving.

CHERRY-GLAZED CHICKEN WINGS

BY SHOTA NAKAJIMA

SERVES: 4 AS AN APPETIZER

ACTIVE TIME: 40 MIN | TOTAL TIME: 50 MIN

- 1 pound chicken wingettes
- 1 cup sake
- ½ cup tart cherry juice
- ¼ cup plus 3 tablespoons soy sauce
- ¼ cup plus 3 tablespoons toasted sesame oil
- ¼ cup julienned peeled fresh ginger
- 1 (4-inch) square of kombu (dried seaweed)
- 1½ tablespoons honey
- 1 teaspoon green Sichuan peppercorns
- 1 cup cherries, pitted
- 1½ ounces garlic chives or scallions, cut into 1-inch pieces (1 cup)

1. Bring a 3- to 4-quart saucepan of water to a boil over high. Place a rack on a large rimmed baking sheet. Add the wingettes to the water and cook until the skin just tightens, about 30 seconds. Drain the wingettes and transfer them to the rack to dry for 10 minutes.
2. Wipe out the saucepan. Add the sake and cook over medium-high until reduced by half, about 3 minutes. Add the cherry juice, soy sauce, sesame oil, ginger, kombu, honey, and peppercorns; mix well. Bring the mixture to a boil over medium-high. Add the wingettes and cover with a round of parchment paper. Cook over high until the chicken wingettes are tender and the sauce is reduced by about two-thirds, 10 to 15 minutes. Uncover the wingettes and add the cherries and garlic chives. Continue to cook, stirring frequently, until the wingettes are suspended in a glaze, about 7 minutes more. Transfer to a platter and serve hot.

SAKURA-CITRUS SPARKLER

BY SHOTA NAKAJIMA

MAKES: 1 DRINK

TOTAL TIME: 5 MIN

- Ice
- 2 ounces tart cherry juice
- 1 ounce yuzu juice
- ½ ounce honey
- ¼ teaspoon teriyaki sauce
- Club soda or seltzer, for topping
- 1 (2-inch) orange peel, for garnish

Fill a cocktail shaker with ice. Add the cherry and yuzu juices, honey, and teriyaki sauce. Close the shaker and shake well. Strain into an ice-filled cocktail glass and top with club soda or seltzer. Garnish with the orange peel and serve.

MILLER & LUX BURGER

BY TYLER FLORENCE

SERVES: 4

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

BACON JAM

- 8 ounces pancetta, finely ground in a food processor
- 2 medium red onions, finely chopped
- 2 sprigs each of rosemary and thyme, tied in a bundle
- 2 tablespoons red wine
- 2 teaspoons molasses
- 1 teaspoon balsamic vinegar
- 1 teaspoon sugar
- 1 teaspoon unsalted butter
- Kosher salt

DIJON AIOLI

- 2 large egg yolks
- 1 large egg
- 1 teaspoon finely grated lemon zest plus 2 tablespoons juice
- 1 garlic clove, finely grated
- 2 teaspoons Dijon mustard
- $\frac{3}{4}$ cup canola or vegetable oil, plus more for greasing
- $\frac{3}{4}$ cup extra-virgin olive oil

BURGERS

- 4 ounces unsalted butter
- 2 garlic cloves, crushed
- 2 pounds ground beef, preferably 75-percent lean
- 4 large brioche burger buns, split
- 1 (4-inch) wheel triple cream brie, cut horizontally into 4 rounds
- 12 prepared onion rings, cooked
- 1 cup lightly packed watercress leaves
- Green Peppercorn Bordelaise (recipe follows), for serving (optional)

1. Make the bacon jam: In a medium saucepan over medium, combine the pancetta with $\frac{1}{2}$ cup water and cook, stirring occasionally, until the water has evaporated, and the pancetta is rendered but not crisp, 10 to 12 minutes. Using a slotted spoon, transfer the pancetta to a small bowl. Add the onion and herb bundle to the saucepan and cook over medium, stirring occasionally, until the onion is nicely browned, about 10 minutes. Stir in the pancetta, red wine, molasses, vinegar, and sugar. Cook over low, stirring occasionally, until the bacon and onion are very tender and suspended, 15 to 20 minutes. Remove from the heat and discard the herb bundle. Stir in the butter and season with salt to taste; keep warm.
2. Make the dijon aioli: In a blender, combine the egg yolks, whole egg, lemon zest and juice, the garlic, Dijon, and a pinch of salt; puree until smooth. With the blender running, very gradually drizzle in both oils until emulsified. Season the aioli with salt to taste. Transfer to a container with a tight-fitting lid. Refrigerate while you prepare the burgers.
3. Make the burgers: Preheat a large cast-iron skillet or griddle over medium-high; grease with canola or vegetable oil. Preheat the oven to broil with the oven rack 8 inches from the heat source.
4. Form the ground beef into 4 (4 $\frac{1}{2}$ -inch-wide) patties. Season the patties generously with salt. Cook in the cast-iron skillet or on the griddle until richly browned outside and medium-rare within, 4 to 5 minutes per side. Transfer to a baking sheet to rest. Leave skillet or griddle on.
5. Meanwhile, in a small saucepan over medium, combine the butter and garlic and cook, stirring, until the butter is melted. Brush the cut sides of the buns with the garlic butter. Toast the buns cut side down in the skillet or on the griddle until golden, about 1 minute. Transfer to a platter.
6. Top each burger patty with a round of brie. Broil until the cheese is just melted, about 30 seconds. Top the cheese with a heaping spoonful of the bacon jam. Generously spread the cut sides of the buns with Dijon aioli, then place the patties on the bottom buns. Top the patties evenly with the onion rings and watercress. Close the burgers and serve right away. If using, pass the Green Peppercorn Bordelaise at the table (see Note).

MAKE AHEAD

The bacon jam can be refrigerated for up to 1 week. Gently reheat before using. The Dijon aioli can be refrigerated for 1 week; stir well before serving.

NOTE

To make this burger even more luxurious, Tyler pours a green peppercorn bordelaise over the top.

GREEN PEPPERCORN BORDELAISE

BY TYLER FLORENCE

SERVES: 4

TOTAL TIME: 15 MIN

- 2 tablespoons extra-virgin olive oil
- 2 medium shallots, thinly sliced
- ½ small bunch fresh thyme
- ¼ cup cognac
- 1 cup beef demi-glace
- ¼ cup beef stock
- ¼ cup heavy cream
- 2 tablespoons Dijon mustard
- 1 tablespoon honey
- ¼ cup green peppercorns,
plus a little of the brine
- Kosher salt

In a medium skillet, heat the olive oil over medium until shimmering. Add the shallots and thyme and cook, stirring, until the shallots are softened, about 2 minutes. Carefully add the cognac and cook until the alcohol cooks off, about 1 minute. Whisk in the demi-glace, stock, heavy cream, Dijon, and honey. Bring to a simmer and cook, whisking, until slightly reduced, about 5 minutes. Strain through a fine sieve into a small saucepan; discard shallots and thyme. Stir in the peppercorns and cook over medium heat until bubbling and the flavors meld, about 2 minutes. Season to taste with salt; keep warm.

MAKE AHEAD

The bordelaise can be refrigerated in an airtight container for up to 1 week. Reheat gently before using.

GRILLED SAUSAGES WITH APPLE MUSTARD

BY TYLER FLORENCE

SERVES: 8

ACTIVE TIME: 30 MIN | TOTAL TIME: 1 HR 10 MIN

- 1 Fuji apple, cored and chopped (about 1 ½ cups)
- ½ cup chopped yellow onion
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon kosher salt
- ½ teaspoon black pepper
- 4 teaspoons stone-ground mustard, divided
- 8 (4-oz.) hot or sweet Italian pork sausage links
- 8 top-split hot dog buns
Tyler's Giardiniera (recipe follows) or prepared giardiniera, for serving

1. Preheat a gas grill to medium on one side, or push hot coals to one side of a charcoal grill. Stir together apple, onion, olive oil, salt, and black pepper in a medium bowl. Transfer mixture to a large sheet of aluminum foil; fold foil over apple mixture, and seal edges to create a packet. Place foil packet on grates over unlit side of grill. Grill, covered, until apples are very soft, about 30 minutes.
2. Transfer apple mixture to a blender; add 2 teaspoons mustard. Secure lid on blender, and remove center piece to allow steam to escape. Place a clean towel over opening; process until mixture is completely smooth, about 1 minute. Transfer mixture to a small bowl, and stir in remaining 2 teaspoons mustard. Cover and chill until ready to serve.
3. Meanwhile, increase heat or add additional charcoal to lit side of grill to bring to medium-high. Poke a few holes in each sausage using the tip of a paring knife. Place sausages on grill grates over lit side of grill. Cook, uncovered, turning occasionally, until slightly charred, 3 to 4 minutes. Transfer sausages to unlit side of grill; cook, covered, until a thermometer inserted into center of sausages registers 160°F, 9 to 12 minutes. Serve hot sausage in buns, topped with apple mustard and giardiniera.

MAKE AHEAD

The apple mustard can be stored in an airtight container in the refrigerator for up to 2 days.

TYLER'S GIARDINIERA

BY TYLER FLORENCE

SERVES: 4 TO 6

TOTAL TIME: 20 MIN, PLUS MARINATING

- 1 tablespoon coriander seeds
- 1 tablespoon fennel seeds
- 5 celery stalks, thinly sliced
- 1 fennel bulb, cored and thinly sliced
- 1 small yellow onion, halved and thinly sliced
- 2 Fresno chiles, stemmed and thinly sliced
- 1 teaspoon crushed red pepper
- 1 teaspoon celery seeds
- 1½ cups distilled white vinegar
- 1 tablespoon kosher salt
- 2 teaspoons sugar
- Ice

In a small skillet over medium-low, toast the coriander and fennel seeds until fragrant, 2 to 3 minutes. Transfer to a large bowl, and add the celery, fennel, onion, chiles, crushed red pepper, celery seeds, vinegar, salt, sugar, ½ cup water and 1½ cups ice. Place in the refrigerator and marinate for at least three hours, but the longer the better.

M'S FISH FRY WITH OXTAILS FRIED RICE & COCONUT AIOLI

BY MARCUS SAMUELSSON

SERVES: 6

TOTAL TIME: 35 MIN

1 large egg
1 ½ cups buttermilk
1 teaspoon finely grated lemon zest
¼ cup plus 1 teaspoon Old Bay Seasoning
Kosher salt and freshly ground pepper, to taste
6 (4 to 5-ounce) skinless red snapper fillets
1 pound large shrimp, shelled and deveined
1 cup all-purpose flour
⅓ cup panko
⅓ cup cornstarch
1 teaspoon garlic powder
1 teaspoon onion powder
Vegetable or Canola oil, for frying
Oxtails Fried Rice (recipe follows), for serving
Coconut Aioli (recipe follows), for serving

1. In a medium bowl, beat the egg with the buttermilk, lemon zest, ¼ cup Old Bay Seasoning, ½ teaspoon salt, and ½ teaspoon pepper. Add fish fillets and shrimp and let stand for 1 to 2 minutes.
2. Meanwhile, in another medium bowl, whisk the flour with the panko, cornstarch, garlic and onion powders, and the remaining 1 teaspoon Old Bay Seasoning. Drain fish in a colander or strainer and let stand for about 5 minutes.
3. In a large saucepan, heat 1 to 2 inches of oil over medium heat to 325°F. Place a rack on a large rimmed baking sheet and line it with paper towels. Working in batches, dredge the fish fillets and shrimp in the flour mixture and add to the oil. Fry, turning occasionally, until golden and cooked through, 6 to 8 minutes per batch. Using tongs or a slotted spoon, transfer to the rack to drain. Serve the fried fish and shrimp with Oxtails Fried Rice and Coconut Aioli.

COCONUT AIOLI

BY MARCUS SAMUELSSON

MAKES: 1 CUP

ACTIVE TIME: 5 MIN | TOTAL TIME: 15 MIN

- ¼ cup shredded unsweetened dried coconut
- 1 cup mayonnaise
- ½ cup full fat coconut milk
- 1 teaspoon finely grated lemon zest
- 1 teaspoon finely grated lime zest

1. Preheat oven to 350°F. Spread coconut on a small baking sheet. Bake, stirring once, until golden brown, about 10 minutes; let cool.
2. Combine the cooled coconut with the remaining ingredients in a blender or food processor; puree until nearly smooth. If you prefer a smoother consistency, pass the aioli through a fine sieve, discarding any solids.

MAKE AHEAD

The coconut aioli can be refrigerated for up to 1 week.

OXTAILS FRIED RICE

BY MARCUS SAMUELSSON

SERVES: 6

ACTIVE TIME: 15 MIN | TOTAL TIME: 35 MIN

- 1 tablespoon fermented black beans
- 6 tablespoons blended oil (equal parts olive and vegetable oils), divided
- 2 tablespoons minced garlic
- $\frac{3}{4}$ cup thinly sliced scallions (6 to 8 scallions)
- $\frac{3}{4}$ cup chopped cilantro leaves and tender stems
- 2 tablespoons minced shallots
- 2 tablespoons minced peeled fresh ginger
- $\frac{1}{2}$ teaspoon chili paste, such as Sambal Oelek
- $\frac{1}{2}$ teaspoon ground ginger
- $\frac{1}{2}$ teaspoon onion powder
- 1 $\frac{1}{2}$ cups long grain white rice
- 2 $\frac{1}{4}$ cups chicken or vegetable broth
- 2 tablespoons soy sauce
- 2 tablespoons toasted sesame oil
- 3 large eggs
- Kosher salt and freshly ground black pepper
- $\frac{1}{3}$ cup shredded Soy-Braised Oxtails (recipe follows)
- $\frac{1}{4}$ cup chopped fresh herbs, such as cilantro and parsley
- Lime juice, to taste

1. Cover the fermented black beans with cool water and let soak for 30 minutes; rinse and drain.
2. Heat 3 tablespoons of the oil in a medium saucepan over medium heat. Add the garlic and cook until fragrant and translucent, about 2 minutes. Stir in the scallions, cilantro, shallot, ginger, chili paste, and drained fermented black beans. Cook, stirring, until vegetables are softened, about 5 minutes. Add the ground ginger and onion powder and cook, stirring and scraping up the browned bits from the bottom of the saucepan, until the vegetables are translucent, about 1 minute more.
3. Add the rice and cook, stirring frequently, until opaque and lightly toasted, about 3 minutes. Add the broth, soy sauce, and sesame oil. Bring to a boil, then cover and simmer over low until the water is absorbed and the rice is tender, 17 to 20 minutes. Let steam for 15 to 20 minutes, then fluff with a fork and fold to mix. Spread on a baking sheet and let cool completely.
4. In a medium bowl, beat the eggs with a pinch each of salt and pepper. Heat 1 tablespoon oil in a large nonstick skillet. Add eggs and cook, stirring with a rubber spatula to create soft curds, until just set, about 1 minute; transfer to a plate. Add the remaining 2 tablespoons of oil to the skillet and heat over medium-high. Add the Soy-Braised Oxtails and cook, stirring, until heated through, about 1 minute. Add the cooled rice and cook, stirring constantly, until hot, about 5 minutes. Fold in the herbs and scrambled eggs. Season to taste with lime juice and salt.

SOY-BRAISED OXTAILS

BY MARCUS SAMUELSSON

MAKES: 2 ½ CUPS

ACTIVE TIME: 25 MIN | TOTAL TIME: 3 HR 30 MIN

- ¼ cup fermented black beans
- 2 pounds trimmed oxtails, cut into 2-inch pieces
 - Kosher salt and freshly ground pepper, to taste
- 3 tablespoons blended oil (equal parts olive and vegetable oils)
- 3 tablespoons minced shallot
- 3 tablespoons minced garlic
- 3 tablespoons minced peeled fresh ginger
- ¼ cup tomato paste
- 4 cups chicken or beef broth, preferably unsalted
- ½ cup dry red wine
- ½ cup soy sauce
- ¼ cup sherry vinegar
- ¼ cup Asian fish sauce
- 1 bay leaf
- ½ bunch fresh cilantro (1 ½ ounces)
- ½ bunch fresh thyme (½ ounce)

1. Preheat oven to 325°F. In a small bowl, cover fermented black beans with cold water and let soak for 30 minutes; rinse and drain.
2. Meanwhile, season the oxtails generously with salt and pepper. Heat oil in a medium Dutch oven over medium-high. In batches if necessary, add the oxtails and cook, turning occasionally, until richly browned all over, about 8 minutes. Using tongs, transfer to a plate. Spoon off all but 1 tablespoon fat from the Dutch oven and reduce heat to medium.
3. Add the shallot, garlic and, ginger to the Dutch oven. Cook, stirring, until shallot is translucent, about 3 minutes. Stir in the tomato paste and drained fermented black beans and cook, stirring, until the tomato paste is sizzling, about 1 minute. Add the broth, wine, soy sauce, vinegar, fish sauce, bay leaf, cilantro, and thyme. Bring just to a boil.
4. Add the oxtails to the braising liquid and bring the mixture to a boil. Cover and braise in the preheated oven until the oxtails are very tender, 2 hours and 30 minutes to 3 hours. Serve as it or pull the meat off the bones and reserve for Oxtails Fried Rice; discard the bones.

MAKE AHEAD

The oxtails can be cooled and refrigerated in their liquid for up to 3 days. Reheat gently before serving.

TUNA KITFO WITH INJERA CHIPS AND AYIB

BY FARIYAL ABDULLAHI

SERVES: 4

ACTIVE TIME: 15 MIN | TOTAL TIME: 25 MIN

- 1 large injera, cut into 2-by 2-inch pieces
Vegetable or canola oil, for frying
- ½ cup kibbeh (recipe follows)
- 1½ teaspoons ground cumin
- 1 teaspoon berbere seasoning (see Note)
- 12 ounces yellowfin or bluefin tuna, coarsely ground in a food processor
Kosher salt, to taste
Ayib (recipe follows), for serving

1. In a large deep skillet, heat ½ inch of oil to 350°F. In batches, add the injera and fry, turning occasionally, until crisp. Using tongs or a slotted spoon, transfer to paper towels to drain.
2. In a large skillet, combine the kibbeh with the cumin and berbere. Cook over low heat until the kibbeh is just melted. Remove from the heat and add the tuna; mix until well combined. Season the kitfo with salt. Serve with the injera chips and ayib.

NOTE

Berbere is an Ethiopian ground red chile spice mix. Injera is Ethiopia's soft, fermented crêpe-like bread.

KIBBEH

BY FARIYAL ABDULLAHI

MAKES: ABOUT 2 CUPS

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

- 1 pound unsalted butter
- 2 teaspoons false cardamom
- 2 teaspoons ajwain seed
- 2 teaspoons nigella seeds
- 1 tablespoon plus 2 teaspoons koseret (see Note)

In a small saucepan, combine everything except the koseret. Cook over low heat, without stirring, until the butter is melted and the milk solids begin to rise to the surface, 7 to 10 minutes. Continue to cook the butter, skimming off the foam and solids as they rise, until the butter is clear. Remove from the heat, stir in the koseret, and let steep for 1 hour. Strain through a fine sieve into an airtight container. Store in the refrigerator.

NOTE

Koseret is an Ethiopian herb with a lemony aroma similar to verbena. It is commonly used for Ethiopian spiced butter known as kibbeh. You can substitute equal parts lemon verbena and oregano.

AYIB (ETHIOPIAN CHEESE)

BY FARIYAL ABDULLAHI

MAKES: ABOUT 1 ¼ CUPS

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

- 1 quart buttermilk
- 1 cup yogurt
- ¼ teaspoon salt

In a medium saucepan, mix all of the ingredients and bring to a slow simmer over low, about 30 minutes. Once curdles form on the surface, remove from the heat and let stand for about 30 minutes. Strain the ayib through a cheesecloth-lined fine sieve set over a large bowl. Let stand until three-fourths of the moisture is removed. The texture of the cheese should be somewhere between ricotta and feta; add some of the whey if too dry. Serve chilled or slightly chilled.