

Grilled Spiced Duck Breasts with Blackberries



ACTIVE: 25 MIN; TOTAL: 40 MIN
10 SERVINGS

To complement Long Island wines, Katie turns to a classic Long Island ingredient, duck. She coats the meat with her favorite spice rub—a blend of coriander, chile powder and cumin—then cooks it on the grill until the skin gets crispy.

1 cup balsamic vinegar

1 quart blackberries

Salt and freshly ground pepper

Ten 6-ounce boneless Pekin duck breast halves, with skin

1 tablespoon ancho chile powder

1½ teaspoons ground coriander

1 teaspoon ground cumin

1 teaspoon dry mustard powder

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1. In a medium saucepan, boil the vinegar over high heat until reduced by half, about 7 minutes. Add the blackberries and cook, stirring very gently, until they are just softened, about 2 minutes. Using a slotted spoon, transfer the blackberries to a bowl. Boil the liquid over high heat until reduced to ½ cup, about 3 minutes. Carefully pour the accumulated juices from the blackberries into the saucepan and boil for about 30 seconds longer. Season the reduction with salt and pepper and pour it over the softened blackberries.

2. Light a grill or preheat a grill pan. Using a sharp knife, score the duck skin in a crosshatch pattern. In a small bowl, mix the ancho powder with the coriander, cumin and mustard powder. Season the duck breasts with salt and pepper and rub the spice mixture into the skin. Grill the duck breasts skin side down over moderate heat until lightly charred and crisp, about 3 minutes. Turn the breasts and cook for about 4 minutes longer for medium-rare meat. Transfer the duck to a carving board and let rest for 5 minutes.

3. Thinly slice the duck breasts on the diagonal and transfer to plates. Serve the duck with the blackberry sauce.

MAKE AHEAD The blackberry sauce can be refrigerated overnight; reheat gently before serving. The spice-rubbed duck breasts can be refrigerated overnight; bring to room temperature before grilling.

WINE Long Island's medium-bodied, aromatic Cabernet Francs pair well with Long Island duck, and the herb-scented 2008 Red Hook Winery Macari Vineyards Cabernet Franc served at this party is no exception. Alternatively, try a Cabernet Franc from France's Loire Valley, such as the fragrant 2007 Remy Pannier Chinon.

Grilled Red Curry Chicken



ACTIVE: 15 MIN; TOTAL: 45 MIN
4 SERVINGS

Roasting a whole chicken takes about an hour, but cut out the backbone and flatten the bird and it will grill perfectly in 30 minutes. Melissa rubs the chicken all over with a very simple, Thai-inspired mix of red curry paste, coconut milk and brown sugar.

One 3-pound chicken, wing tips removed

¼ cup unsweetened coconut milk

2 tablespoons red curry paste

1 teaspoon dark brown sugar

Salt and freshly ground pepper

1. Light a grill. Using kitchen shears, cut along both sides of the chicken backbone; discard the backbone. Turn the chicken breast side up and press down firmly on the breast bone to crack and flatten it. Using a sharp knife, cut deep slits to the bone ½ inch apart along the chicken legs and thighs. Transfer the flattened chicken to a medium baking dish.

2. In a small bowl, whisk the coconut milk with the curry paste and brown sugar until smooth. Rub the curry mixture all over the chicken, into the slits and under the skin; season with salt and pepper.

3. Grill the chicken skin side down over moderate heat until the skin is browned and crisp, about 10 minutes. Turn the chicken skin side up, cover and grill over moderate heat until cooked through, about 20 minutes. Transfer the chicken to a cutting board and let rest for 5 minutes. Carve the chicken and serve.

SERVE WITH Sautéed napa cabbage and grilled eggplant.

WINE Rich, tropical-fruited Chardonnay: 2007 Jacob's Creek.

roasted cornish game hens with cranberry-port sauce

This is a great dish for company because much of the work, from preparing the hens to making the broth for the sauce, can be done a day ahead.

Serves 8

FOR THE HENS

- 4 Cornish game hens (1½ to 2 lb. each)
- 4 tsp. finely chopped fresh sage (stems reserved for the broth)
- 4 tsp. chopped fresh thyme (stems reserved for the broth)
- Kosher salt and freshly ground black pepper
- 1 Tbs. unsalted butter

FOR THE BROTH

- 2 tsp. extra-virgin olive oil
- 2 cups lower-salt chicken broth
- ½ cup chopped shallot

FOR THE SAUCE

- ½ cup ruby port
- ½ cup dried cranberries
- 1 Tbs. unsalted butter
- 1 Tbs. minced shallot
- 1 Tbs. all-purpose flour
- Kosher salt and freshly ground black pepper

PREPARE THE HENS

Using poultry shears, remove the backbones from the hens by cutting along both sides. Set each hen breast side up on a cutting board and flatten by pressing down on the breastbone with your palms. With a chef's knife, split each hen in two along the breastbone. Extend the wings on each side and chop off the last two joints. Discard any large deposits of fat. Chop or break each backbone into 2 pieces and set aside with the wing tips. In a small bowl, combine the sage and thyme with 1 Tbs. salt and 1 tsp. pepper. Pat the hens dry and rub the herb mixture on both sides of each hen. Arrange the hens skin side up on a rimmed baking sheet so they aren't touching and refrigerate, uncovered, for at least 12 hours or overnight.

MAKE THE BROTH AND START THE SAUCE

Pat the reserved wings and back bones dry. Heat the oil over medium-high heat in a 3- to 4-quart saucepan. Add the wings and back bones and cook, stirring a few times, until

browned on all sides, about 8 minutes. Add the chicken broth, chopped shallot, and reserved sage and thyme stems. Simmer gently adjusting the heat as needed, for 30 minutes. Strain, discarding the solids. Cool the broth and refrigerate overnight.

Combine the port and cranberries for the sauce in a small bowl, cover, and let sit overnight.

ROAST THE HENS

An hour before roasting, remove the hens from the refrigerator and let sit at room temperature. Position a rack in the center of the oven and heat the oven to 450°F.

Melt the 1 Tbs. butter and brush it lightly over the hens. Roast, rotating the pan about half-way though, until an instant-read thermometer inserted into the thickest part of a thigh reads 175°F to 180°F, about 30 minutes. Let rest at least 5 minutes before serving.

MAKE THE SAUCE

While the hens roast, skim the fat from the broth and heat the broth in a small saucepan. Heat the 1 Tbs. butter in a medium saucepan over medium heat. Add the minced shallot and cook, stirring occasionally, until the shallot is tender, about 2 minutes. Stir in the flour and cook, whisking gently, until it forms a thick paste, about 30 seconds. Strain the port through a fine sieve into the saucepan, reserving the cranberries (don't press down on the berries). Whisk for about 30 seconds. Slowly whisk in the broth until the sauce is smooth, adjusting the heat to maintain a steady simmer. Simmer, whisking occasionally, until reduced by about one-third, 5 to 8 minutes. Stir in the reserved cranberries. Season to taste with salt and pepper. Keep warm.

Just before serving, pour any accumulated juices from the hens into the sauce. Serve the hens drizzled with the sauce.

Sautéed Chicken with Olives and Roasted Lemons, '07



TOTAL: 35 MIN

4 SERVINGS

This piquant dish from Lidia Bastianich's Missouri restaurant, Lidia's Kansas City, is one of our favorite ways to prepare skinless chicken breasts.

- 2 lemons, sliced ¼ inch thick
- ¼ cup extra-virgin olive oil, plus more for drizzling
- Salt and freshly ground black pepper
- Four 6-ounce skinless, boneless chicken breast halves
- All-purpose flour, for dusting
- ½ cup pitted green Sicilian or Spanish olives, sliced
- 2 tablespoons drained capers

- 1 cup chicken stock or low-sodium broth
- 3 tablespoons unsalted butter, cut into small dice
- 2 tablespoons chopped parsley

1. Preheat the oven to 375°. Line a baking sheet with lightly oiled parchment paper. Arrange the lemon slices on the paper in a single layer. Lightly drizzle the slices with oil and season with salt and pepper. Roast for about 20 minutes, until the slices begin to brown around the edges.

2. In a medium, deep skillet, heat the ¼ cup of olive oil. Season the chicken breasts with salt and pepper and dust them with flour, shaking off the excess. Cook the chicken over high heat, turning once, until the breasts are golden, about 6 minutes.

3. Add the olives, capers and stock to the skillet and bring to a boil. Cook over high heat until the stock is reduced to ½ cup, about 5 minutes. Add the roasted lemons, butter and parsley, season with salt and pepper and simmer just until the chicken is cooked through, about 1 minute. Transfer the chicken to plates and serve.

SERVE WITH Sautéed baby spinach.

ROAST DUCK BREASTS WITH POMEGRANATE-CHILE SAUCE

8 SERVINGS Pomegranate (originally from the Middle East) brings sweetness; chiles (from Mexico) bring heat. This can be made with chicken breasts instead, but be sure to roast them until cooked through.

SAUCE

- 1/3 cup sugar
- 1/2 cup water
- 2 cups refrigerated pomegranate juice (such as Pom)
- 2 cups low-salt chicken broth
- 4 large dried California chiles,* stemmed, seeded, torn into 1-inch pieces
- 1 1/2 teaspoons adobo sauce from canned chipotle chiles in adobo**
- 1 1/2 teaspoons balsamic vinegar
- 1/8 teaspoon ground cumin (not toasted)
- Coarse kosher salt

DUCK

- 8 5- to 6-ounce boneless duck breast halves, skin and fat trimmed to size of breast
- Coarse kosher salt
- Ground coriander
- Fresh pomegranate seeds

SAUCE: Stir sugar and 1/2 cup water in heavy large saucepan over medium heat until sugar dissolves. Increase heat; boil until syrup is deep amber color, swirling pan occasionally, about 8 minutes. Add juice, broth, and California chiles. Boil until sauce is reduced to 1 1/2 cups, about 25 minutes. Remove from heat; cool. Puree in tightly covered blender until smooth, about 2 minutes. Transfer to bowl. Whisk in adobo

Transfer roasting pan to work surface. Let pork rest 10 to 20 minutes. Remove all salt from around pork. Transfer pork to cutting board, brushing off any remaining salt. Position roast so that bones are vertical. Cut between bones and meat to remove bone slab in 1 piece.

Place bone slab on platter. Arrange roast atop bones in original position. Carve roast and serve.

*Sold in the spice aisle of most supermarkets.

WHAT TO DRINK: With the pork, pour a Côtes du Rhône. We like the Domaine Rouge-Bleu 2007 "Mistral" (France, \$18). Its blackberry and earthy flavors and anise notes complement the meat deliciously.

pan-roasted chicken with olives and lemon

This dish is elegant enough for entertaining but simple enough to make anytime.

Serves 4

- 1 4-lb. chicken, cut into eight pieces
- Kosher salt and freshly ground black pepper
- 1 medium lemon
- 1 Tbs. unsalted butter; more as needed
- 1 Tbs. extra-virgin olive oil
- 5 medium shallots, peeled and quartered lengthwise
- 3/4 cup jarred brined olives, rinsed, pitted, and halved
- 8 fresh sage leaves
- 6 small fresh or 3 dried bay leaves
- 2 sprigs fresh thyme, plus 1 tsp. chopped

Position a rack in the center of the oven and heat the oven to 425°F.

Season the chicken generously on all sides with salt and pepper.

Cut the ends off the lemon, stand it on one end, and slice off the peel and the bitter white pith to expose the flesh. Cut the lemon segments from the membranes, letting them drop into a small bowl. Cut each segment crosswise into 4 pieces.

Heat the butter and the oil in a 12-inch ovenproof skillet over medium-high heat. Working in batches if necessary, cook the chicken skin side down until golden-brown, 5 to 6 minutes. Transfer the chicken to a plate. Pour off all but 2 Tbs. of the fat. Add the shallots, olives, sage, bay leaves, thyme sprigs, and lemon segments, and cook until fragrant, 1 to 2 minutes.

Return the chicken to the pan skin side up and transfer to the oven. Roast until an instant-read thermometer inserted into the thickest part of a thigh registers 165°F, 18 to 20 minutes. Serve, sprinkled with the chopped thyme.

roasted ducks with tangerine-hoisin glaze

Rubbing the ducks with a mix of garlic, tangerine zest, five-spice powder, and coriander and then refrigerating for a day or two adds flavor and helps the skin crisp during roasting.

Serves 8

FOR THE DUCKS

- 4 medium cloves garlic, minced
- 4 tsp. finely grated tangerine zest
- 2½ tsp. coriander seed
- 2½ tsp. five-spice powder
- Kosher salt and freshly ground white pepper
- 2 Pekin (Long Island) ducks (5 to 6 lb. each), giblets discarded

FOR THE GLAZE

- 3 Tbs. hoisin sauce
- 2 Tbs. orange liqueur, such as Grand Marnier or Triple Sec
- 1 Tbs. honey
- 1 Tbs. fresh tangerine juice
- 1 tsp. Asian sesame oil

FOR THE DUCKS

In a mortar or spice grinder, grind the garlic, tangerine zest, coriander, five-spice, 2 Tbs. salt, and 1 tsp. pepper to a coarse paste.

Make 20 to 30 small slits in the skin of each duck, using a sharp paring knife held parallel to the duck surface so that you pierce the skin and fat but not the meat. Be sure to make slits on the backs and thighs as well as the breasts. Rub about two-thirds of the spice mixture into the duck cavities and then rub the remaining all over the skin. Set the ducks on a rack over a large rimmed baking sheet and allow to air dry uncovered in the refrigerator for 24 to 36 hours.

ROAST THE DUCKS

Position a rack in the center of the oven and heat the oven to 325°F. Let the ducks sit at room temperature as the oven heats. Arrange the ducks breast down on two small V-racks in a large roasting pan and roast for 1¼ hours. Remove the pan from the oven and spoon or pour off most of the fat from the roasting pan—use a turkey baster if you have one. Flip the ducks, using sturdy tongs inserted in the cavities, and pierce the skin again all over with a knife. Continue roasting the ducks until the meat around the thighs feels tender when prodded (a skewer should penetrate the thigh with no resistance), the legs feel loose in their joints, and an instant-read thermometer inserted in the thickest part of the thigh near the joint reads 175°F, 45 to 60 minutes more.

GLAZE THE DUCKS

Remove the ducks from the oven, and increase the oven temperature to 500°F. In a small bowl, whisk the hoisin, orange liqueur, honey, tangerine juice, and sesame oil. Transfer the ducks (on the racks) to a rimmed baking sheet. With a brush, paint the breasts and legs with a thin layer of glaze and return to the oven. Paint again after 5 minutes and continue roasting until mahogany-color, 3 to 5 minutes more.

Let the ducks rest for 5 to 10 minutes before carving.

THE TECHNIQUE



SLOW-ROASTING

Roasting the duck slowly at a low temperature (breast side down first) is the best way to render the fat from under the breast skin. It's key to remove the rendered fat from the pan partway through roasting, so the duck won't sit in its own fat as it finishes roasting, which would prevent it from crisping.

Duck Breast with Fig Sauce

ACTIVE: 35 MIN; TOTAL: 40 MIN PLUS

2 HR MARINATING

4 SERVINGS

DUCK

Two 12-ounce Moulard duck breasts
with skin

$\frac{1}{4}$ cup extra-virgin olive oil

One 2-inch strip of lemon peel

Juice of 1 lemon

1 tablespoon thyme leaves

1 tablespoon rosemary leaves

1 large shallot, thinly sliced

1 tablespoon prepared
horseradish, drained

1 large garlic clove, smashed

FIG SAUCE

12 small dried Black Mission figs,
stems trimmed

$1\frac{1}{2}$ cups chicken stock or
low-sodium broth

1 tablespoon unsalted butter

1 garlic clove, minced

2 tablespoons brandy

1 rosemary sprig

Salt and freshly ground pepper

1. PREPARE THE DUCK: With a sharp knife, score the skin of the duck breasts in a crosshatch pattern. In a large, shallow dish, combine the olive oil with the lemon peel, lemon juice, thyme, rosemary, shallot, horseradish and garlic. Add the duck breasts and turn to coat. Let the duck stand at room temperature for 2 hours, turning a few times.

2. MAKE THE FIG SAUCE: In a small saucepan, combine the figs with the chicken stock and bring to a boil over moderately high heat. Cover and simmer over moderately low heat until the figs are tender, about 10 minutes. Remove the figs from the stock, chop them coarsely and return them to the saucepan.

3. In a small skillet, melt the butter. Add the minced garlic and cook over moderate heat until it is fragrant, about 30 seconds. Add the brandy and simmer for 1 minute. Add the rosemary sprig, figs and fig stock and simmer over moderate heat until the sauce is slightly thickened, about 3 minutes. Season the fig sauce with salt and pepper, cover and keep warm.

4. Scrape the marinade from the duck breasts and season them all over with salt and pepper. Put the duck breasts in a large cast-iron skillet, skin side down, and cook them over moderately low heat until most of the fat has been rendered, about 10 minutes. Increase the heat to moderate and cook the duck breasts until the skin is browned and crisp, about 4 minutes. Turn the duck breasts and cook them until they are medium-rare, about 3 minutes longer. Transfer the duck breasts to a carving board, skin side up, and let them rest for 5 minutes.

5. Slice the duck breasts crosswise and transfer to plates. Discard the rosemary sprig, spoon the fig sauce over the sliced duck breasts and serve.

MAKE AHEAD The fig sauce can be refrigerated overnight. Reheat the sauce gently before serving.

DRY-BRINED TURKEY

Time: About 3 hours plus 2 days' brining

- 1 12- to 16-pound turkey, preferably a heritage or pasture raised bird**
- 1/2 cup kosher salt, more if needed**
- 1 tablespoon black pepper**
- 10 sprigs fresh thyme**
- 1/2 bunch flat leaf parsley**
- 2 small onions, halved**
- 2 small apples, cored and halved**
- 1/2 cup butter**
- 1/2 cup white wine (optional).**

1. Two days before serving, rinse turkey and pat dry. Rub all over with kosher salt, slipping salt under skin where possible and rubbing some into cavities. Use about 1 tablespoon per four pounds of bird.

2. Wrap bird in a large plastic bag and place in refrigerator. On second night, turn turkey over. A couple of hours before cooking, remove turkey from bag and pat dry. Place in roasting pan and allow to come to room temperature.

3. Heat oven to 450 degrees. Sprinkle half the pepper into main cavity of turkey; add thyme, parsley, half the onions and half the apples. Truss legs with kitchen twine. Put remaining apples and onions in neck opening and tuck neck skin under bird.

4. Rub butter under breast skin and onto thigh meat. Sprinkle bird with remaining pepper.

5. Roast for 30 minutes. Remove turkey from oven, reduce heat to 350 degrees and cover breast of bird and wing tips with foil. Add a cup and a half of water or white wine to bottom of roasting pan and roast bird for another two hours, depending on size; figure 12 minutes a pound for an unstuffed bird. Remove foil in last half-hour so breast browns.

6. When turkey has roasted for two hours, begin to test for doneness by inserting a meat thermometer (digital is best) into two places in thigh, making sure not to touch bone. It should be at about 160 degrees.

7. When roasting is done, tip turkey so interior juices run back into pan. Remove turkey to a separate baking sheet or serving platter, cover with foil and then a damp kitchen towel and allow to rest for at least 30 minutes.

8. Pour fat and drippings from pan into a measuring cup. Deglaze pan with white wine or broth and pour that into same measuring cup. Fat and drippings can then be used to make gravy.

Yield: About a pound a person.

Hilary

Jalapeño Corn Bread

MAKES ONE 10" ROUND

- 8 tablespoons (1 stick) unsalted butter
- ½ cup chopped onion
- 1 clove garlic, minced
- 1 roasted red pepper, peeled, seeded, and chopped
- 1 to 2 jalapeño peppers, finely chopped
- 1 cup whole corn kernels
- ½ cups yellow cornmeal
- 1 cup flour
- ½ cup sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1½ cups buttermilk
- 2 eggs, slightly beaten
- 1 cup shredded Monterey Jack cheese

1. Heat oven to 350°. Melt butter in a 10" cast-iron skillet over medium-low heat; sauté onion, garlic, red pepper, jalapeños, and corn kernels until tender, about 5 minutes.
2. In a large bowl, sift together cornmeal, flour, sugar, baking powder, and salt. Stir in buttermilk and eggs. Add sautéed mixture, stir until incorporated. Add cheese and stir.
3. Pour batter back into skillet; bake for 30 to 35 minutes, until golden brown on edges and firm to touch. Let the corn bread sit for 20 to 30 minutes before cutting into wedges.

POLENTA WITHOUT FEAR

Time: 25 minutes

- 1 cup milk (preferably whole milk)
- Salt
- 1 cup coarse cornmeal, preferably stone-ground
- Freshly ground black pepper, to taste
- 2 to 4 tablespoons butter or extra virgin olive oil
- ¼ cup or more freshly grated Parmigiano-Reggiano, to taste, optional.

1. Bring milk to a boil with 2 cups water in a medium saucepan and add a large pinch of salt. Adjust heat so liquid simmers. Add cornmeal in a steady stream, whisking as you do to prevent lumps. When it has all been added, let mixture return to a boil, then turn heat to low. Polenta should be just barely simmering.
2. Cook, stirring occasionally and being sure to scrape sides and bottom of pan, for 15 to 20 minutes, until mixture is creamy and cornmeal tastes cooked. If mixture becomes too thick, whisk in some water, about ½ cup at a time.
3. Taste and season polenta as necessary with salt and pepper. Take pan off stove, stir in the butter or oil and the cheese if you are using it, and serve, passing more cheese at the table if you like.

Yield: 4 servings.

Wild Rice Pancakes

- 1 cup wild rice
- 2⅔ cups water
- 1 teaspoon salt
- ¾ cup finely diced carrot
- ¾ cup finely diced celery
- 1 cup finely chopped onion
- ⅓ cup finely chopped scallion green
- ¾ teaspoon crumbled dried thyme
- 3 tablespoons unsalted butter
- 2 large eggs
- ¾ cup milk
- 1 cup all-purpose flour
- vegetable oil for brushing the griddle

In a heavy saucepan combine the rice, the water, and the salt and simmer the mixture, covered, for 45 to 50 minutes, or until the rice is tender and all the water is absorbed. Transfer the rice to a large bowl and let it cool. In a heavy skillet cook the carrot,

the celery, the onion, the scallion green, and the thyme in the butter over moderate heat, stirring, for 10 minutes, or until the carrot is just tender, and transfer the mixture to the bowl. In a small bowl whisk together the eggs and the milk, stir the egg mixture into the rice mixture, and stir in the flour and salt and pepper to taste.

Heat the griddle over moderately high heat until it is hot enough so that drops of water scatter over its surface and brush it with some of the oil. Working in batches, scoop the batter onto the griddle by ¼-cup measures, flatten the pancakes slightly, and cook them for 2 to 3 minutes on each side, or until they are golden. Transfer the pancakes as they are cooked to a heatproof platter and keep them warm in a preheated 200° F. oven. Makes about eighteen 3-inch pancakes.

Supercrispy Onion Rings

TOTAL: 30 MIN

8 SERVINGS

These delectable, crunchy onion rings are Dobkin's favorite late-night snack. His staff at Dressler devours them too. "We tend to feed a lot of people after hours," he says. To allow room for the light batter on the thick rings to puff as it cooks, use at least 3 inches of oil in the pan.

- 2 quarts vegetable oil, for frying
- 3 cups cake flour
- 1 cup cornstarch
- 2 teaspoons baking soda
- 2 teaspoons kosher salt, plus more for sprinkling

2½ to 3 cups chilled club soda

- 2 large Spanish onions, cut into ½-inch slices and separated into rings

1. In a very large pot or deep fryer, heat the oil to 365°. In a bowl, whisk the cake flour with the cornstarch, baking soda and 2 teaspoons of kosher salt. Add 2½ cups of the club soda and whisk until smooth; the batter should be thick but pourable. If necessary, add the remaining ½ cup of club soda, a few tablespoons at a time.
2. Working with 6 to 8 onion rings at a time, dip them in the batter until completely coated; as you pull the rings from the batter, scrape some of the excess against the side of the bowl. Carefully add the onion rings to the hot oil and fry until golden and crisp, about 2 minutes. Drain the onion rings on paper towels. Sprinkle the onion rings with salt and serve immediately or keep warm in an oven on low heat while you coat and fry the rest.

Mini Potato Cakes with Smoked Sturgeon and Herbed Cream

TOTAL: 30 MIN

8 SERVINGS

To ensure that these delectable little fried cakes are crisp, squeeze as much liquid as possible from the shredded potatoes.

- ¼ cup crème fraîche
 - 1½ teaspoons fresh lemon juice
 - ½ teaspoon each of chopped dill, tarragon, chives and celery leaves
- Salt and freshly ground pepper
- 1 pound Yukon Gold potatoes, peeled and coarsely shredded
 - 2½ tablespoons all-purpose flour
 - 2 tablespoons unsalted butter
 - 2 tablespoons canola oil
 - 4 ounces sliced smoked sturgeon or other smoked fish, torn in pieces

Radish sprouts, for garnish

1. In a small bowl, whisk the crème fraîche with the lemon juice and chopped herbs and season with salt and pepper.

2. Squeeze small handfuls of the shredded potatoes over a colander to remove as much liquid as possible. Transfer the potatoes to a medium bowl and toss with the flour; season with salt and pepper.

3. In a very large nonstick skillet, melt the butter in the oil. Add rounded tablespoons of the potato mixture to the skillet, about 2 inches apart; you should have 16 mounds. Flatten each mound slightly into a cake that's ½ inch thick and 1½ inches wide. Cook the cakes over moderate heat, turning once, until golden and crisp, about 6 minutes. Drain on paper towels.

4. Arrange the potato cakes on a platter. Top each cake with a small dollop of the herbed cream, a few pieces of sturgeon and a few radish sprouts and serve.

MAKE AHEAD The herbed cream can be refrigerated overnight. The potato cakes can be pan-fried 8 hours ahead and kept at room temperature. Reheat in a 325° oven before serving.

¾ cup walnuts (3 oz), coarsely chopped

- 1½ tablespoons unsalted butter
- 2 tablespoons olive oil
- 1 medium onion, coarsely chopped
- 2 teaspoons fresh thyme leaves
- 3 tablespoons chopped fresh flat-leaf parsley

► Stir together kasha and egg until coated well, then cook in a dry 3½- to 4-quart heavy saucepan over moderate heat, stirring constantly, until grains smell toasty and begin to separate, about 2 minutes. Add boiling-hot water, ½ teaspoon salt, and ¼ teaspoon pepper and simmer, covered, over low heat until kasha is barely tender and most of water is absorbed, about 12 minutes. Remove from heat and let stand, covered, 10 minutes.

► While kasha cooks, toast walnuts in 1 tablespoon butter in a 12-inch heavy skillet over moderate heat, stirring frequently, 5 minutes. Transfer nuts to a plate, then add oil and remaining ½ tablespoon butter to skillet and heat over moderate heat until foam subsides. Add onion and thyme and cook, stirring occasionally, until softened and browned, about 15 minutes. ► Stir kasha into onion along with walnuts, parsley, and remaining ¼ teaspoon salt and ¼ teaspoon pepper.

KASHA WITH BROWNED ONIONS AND WALNUTS

SERVES 4 (SIDE DISH)

ACTIVE TIME: 20 MIN START TO FINISH: 35 MIN

In Russia and eastern Europe kasha is most often made into thick gruel. Instead, we turned the roasted buckwheat kernels into a fantastic side dish studded with butter-toasted walnuts and browned onion.

- 1 cup coarse kasha (roasted buckwheat groats)
- 1 large egg, lightly beaten
- 2 cups boiling-hot water
- ¾ teaspoon salt
- ½ teaspoon black pepper

Dried Cherry and Shallot Confit

- 1½ cups dried sour cherries*
(about ½ pound)
- ½ cup white-wine vinegar
- ¼ cup balsamic vinegar
- 2 cups thinly sliced shallots (about ½ pound)
- 1 cup finely chopped onion
- 2 tablespoons unsalted butter
- 3 tablespoons sugar

*Dried sour cherries are available at many specialty foods shops. They can be ordered directly from American Spoon Foods by calling (800) 222-5886.

In a bowl let the cherries soak in the vinegar for 30 minutes. While the cherries are soaking, in a heavy skillet cook the shallot and the onion in the butter, covered, over moderately low heat, stirring occasionally, for 10 minutes, or until the shallot is soft. Sprinkle the mixture with the sugar and cook the mixture, covered, stirring occasionally, for 10 minutes. Add the cherries with the soaking liquid, simmer the mixture, uncovered, for 10 to 15 minutes, or until almost all the liquid is evaporated, and season the *confit* with salt and pepper. *The confit may be made 1 day in advance, kept covered and chilled, and reheated. Makes about 2 cups.*

Guacamole with Fresh Corn and Chipotle

Forget placing the avocado pit in your guacamole—unless you like how it looks. It doesn't stop the dip from turning brown.

MAKES ABOUT 2 CUPS

- 2 large ripe avocados (about 1½ pounds), halved, pitted, peeled

BUYING GUIDE

Ancho chiles are dried poblanos; **chipotle chiles** are dried, smoked jalapeños canned in adobo sauce. Both are available at some supermarkets, at specialty foods stores, and at Latin markets. Green and tomato-like with a papery husk, **tomatillos** are sold in the produce section of some supermarkets and at Latin markets.

- 1 tablespoon fresh lime juice
- 1 ear of fresh corn
- 1 plum tomato, seeded, diced
- 2 green onions, chopped
- 1 canned chipotle chile, finely chopped
- ¼ cup sour cream

Mash avocados with lime juice in medium bowl. Using sharp knife, remove corn kernels from cob and add to avocado mixture. Stir in tomato and green onions. Combine chipotle and sour cream in small bowl; whisk to blend. Stir cream mixture into avocado mixture. Season with salt. **DO AHEAD** Can be made 4 hours ahead. Place plastic wrap directly onto surface of guacamole and refrigerate. Bring to room temperature before serving.

Herbed Polenta and Parmesan Gratin

ACTIVE: 35 MIN; TOTAL: 4 HR

12 SERVINGS

This indulgent baked polenta, made with plenty of Parmesan, is just as good when made ahead and reheated as it is when it comes straight out of the oven.

- 1 quart milk
- 1 quart water
- 1 stick unsalted butter
- 1 tablespoon plus 2 teaspoons kosher salt
- 1 tablespoon chopped rosemary

- 2 cups polenta, not instant (12 ounces)

- 2 large eggs
- 1½ cups freshly grated Parmesan cheese
- 1½ cups heavy cream

1. Oil a 12-by-15-inch rimmed baking sheet. In a saucepan, bring the milk, water and butter to a boil. Add the salt and rosemary. Gradually whisk in the polenta until smooth. Bring to a simmer, whisking, until thickened. Cook over low heat for 15 minutes, stirring. Remove from the heat and let cool for 10 minutes, stirring occasionally.

2. Whisk the eggs into the polenta, one at a time, then whisk in 1 cup of the Parmesan cheese. Spread the polenta on the prepared baking sheet in an even layer. Let cool to room temperature, then cover with plastic wrap and refrigerate until firm, at least 2 hours or overnight.

3. Preheat the oven to 400°. Lightly butter a 15-by-10-inch baking dish. Cut the polenta into 2-inch squares. Arrange the squares in the prepared baking dish in a single layer, overlapping them slightly. Pour the cream over the polenta and sprinkle the remaining ½ cup of Parmesan

Grilled Sourdough Panzanella

Yields about 6 cups; serves four to six.

If you don't feel like grilling the bread, you can toast it in a grill pan or under a low broiler.

4 ½-inch-thick slices (about 8 ounces) from the center of a round sourdough loaf (a boule)
½ cup extra-virgin olive oil
Kosher salt and freshly ground black pepper
1 small shallot, sliced into thin rings
3 tablespoons red-wine vinegar
1 small clove garlic, coarsely chopped
1½ pounds ripe, meaty tomatoes, cut into ½-inch dice (about 3½ cups)
1 small English cucumber, seeded and cut into ½-inch dice (about 1½ cups)
3 tablespoons chopped fresh basil
3 tablespoons chopped fresh mint
2 tablespoons capers, drained and rinsed

Heat a gas grill with all burners on medium. Brush the bread with

¼ cup of the oil and season it with ¼ teaspoon kosher salt and a few grinds of pepper. Grill the bread on both sides, checking frequently, until nicely browned, 3 to 4 minutes per side. When the bread is cool enough to handle, cut it into ½-inch cubes.

In a small bowl, soak the shallot in the vinegar for 10 minutes. With a slotted spoon, transfer the shallot to a large bowl, reserving the vinegar. Sprinkle the garlic with ¼ teaspoon kosher salt and mash it into a paste on a cutting board with the side of a chef's knife. Whisk the mashed garlic, the remaining ¼ cup olive oil, ¼ teaspoon kosher salt, and ⅛ teaspoon pepper into the reserved vinegar.

Toss the bread cubes, tomatoes, cucumber, basil, mint, capers, and vinaigrette in the bowl with the shallot. Season the panzanella to taste with kosher salt and pepper and serve.

—Allison Ebri, test kitchen associate

CREAMY POLENTA

Adapted from Marcella Hazan

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 45 MIN

Cooking the polenta covered allows condensation to build up, which eliminates the need for constant stirring. And you can still count on the creamy consistency you've come to expect from this dish.

4 cups water
1 teaspoon salt
1 cup polenta (not quick-cooking) or yellow cornmeal (5 oz)
2 tablespoons unsalted butter

►Bring water and salt to a boil in a 3-quart heavy saucepan, then add polenta in a thin stream, whisking. Cook over moderate heat, whisking, 2 minutes. Reduce heat to low and cover pan, then cook at a bare simmer, stirring with a long-handled spoon for 1 minute after every 10 minutes of cooking, 45 minutes total. Remove from heat and whisk in butter until incorporated.

►Serve polenta warm.

COOKS' NOTE: Polenta can be made 20 minutes ahead and kept, covered, at room temperature (do not let stand longer, or it will solidify).

A RISOTTO PRIMER

Risotto takes rice out of the side-dish category and makes it a course of its own. You'll spend 20 minutes standing over the stove, it's true, but stirring a pot of risotto isn't exactly onerous, and you can drink a glass of wine and visit with the friends you've invited over for dinner. (They'll have gravitated to the kitchen anyway.) Italian-cooking authority Faith Heller Willinger uses broccoli and almonds to great effect in the recipe on page 130, but there are any number of variations—let the contents of your refrigerator be your guide—that will leave the people sitting around your table feeling blissful. Because risotto is all about the layering of flavors, you should use top-drawer ingredients. Good butter. Good wine. Real Parmigiano-Reggiano. A fresh, firm garlic clove. Homemade chicken stock, if you can swing it. Canned broth works fine, but it doesn't have the body that stock, rich with gelatin, has. The rice, obviously, is crucial, but there's no great mystery to it: An Italian medium-grain variety such as Carnaroli, Arborio, or Vialone Nano (available at Italian markets, specialty foods shops, and many supermarkets) will retain its shape and chewy kernel as it becomes almost suspended in creaminess. In effect, the rice makes its own

sauce, as Harold McGee says—and goes on to explain why—in *On Food and Cooking*: Medium- and short-grain rices have a large amount of the starch molecules called amylopectins, which give them their stickiness; stirring the rice releases the amylopectins, thus thickening the cooking liquid. After you've cooked the garlic and onion in olive oil and a little butter until they're translucent (don't let them brown), add the rice and stir until it's glossy with oil and looks a bit like milk glass (see photo, top left). Then add the wine—you'd miss that clean, acidic note if it wasn't there—crank up the heat, and begin to add the hot stock or broth, a little at a time, stirring until it's absorbed by the rice. Try dragging a wooden spoon (a flat-edged, spatula-like one covers a large surface area) through the middle of the rice; if there's only a small amount of liquid present (see photo, top right), the rice is ready for more. Risotto is done when the rice is tender but still al dente. Thin it with a little remaining hot stock to make it, as the Italians say, *all'onda* ("wavy"), as in the beauty shot on page 131. Chilled leftovers, if there are any, can be shaped into cakes and fried, then served with an egg for breakfast or with a salad for lunch. —Jane Daniels Lear

Gruyère Soufflés



ACTIVE: 25 MIN; TOTAL: 45 MIN

7 SERVINGS

- 4 tablespoons unsalted butter, plus softened butter for brushing
- ¼ cup freshly grated Parmigiano-Reggiano cheese
- ¼ cup plus 2 tablespoons all-purpose flour
- 1½ cups milk
- ¾ teaspoon salt
- ¼ teaspoon cayenne
- 6 large eggs, separated
- 8 ounces coarsely shredded Gruyère cheese (2 packed cups)
- ½ teaspoon cream of tartar

1. Preheat the oven to 400° and brush seven 1-cup ramekins with butter. Lightly coat the ramekins with 2 tablespoons of the Parmigiano-Reggiano and set them on a sturdy baking sheet.
2. In a medium saucepan, melt the 4 tablespoons of butter. Whisk in the flour and cook over moderate heat for 1 minute. Whisk in the milk and cook over moderately low heat until smooth and very thick, about 2 minutes. Stir in the salt and cayenne. Off the heat, whisk in the egg yolks. Let cool slightly. Transfer to a large bowl and stir in the Gruyère.
3. In a large bowl, using an electric mixer, beat the egg whites with the cream of tartar at medium-high speed until frothy. Increase the speed to high and beat until firm peaks form. With a rubber spatula, fold the egg whites into the soufflé base until no streaks of white remain.
4. Spoon the soufflé mixture into the ramekins, filling them to ½ inch below the rim. Run your thumb inside the rim of each ramekin to help the soufflés rise evenly. Sprinkle the remaining Parmigiano-Reggiano on top and bake in the bottom third of the oven until the soufflés are puffed and golden brown, about 20 minutes. Serve immediately.

MAKE AHEAD The recipe can be prepared through Step 2 and refrigerated overnight. The soufflés can be assembled up to 1 hour ahead. The cooked soufflés can be reheated in the oven.

WINE Dry, minerally Alsatian Riesling: 2005 Jostmeyer Le Kottabe.



MUSHROOM AND CHÈVRE SOUFFLÉS WITH SANCERRE

Replace the Gruyère with 8 ounces chèvre and stir in 12 ounces diced shiitake mushrooms sautéed in butter with 1 teaspoon chopped thyme. Alternatively, bake in a 7-cup soufflé at 375° for 45 minutes. **WINE** Citrusy Sancerre: 2005 Jostmeyer Le Kottabe.

Farinata

ACTIVE: 30 MIN; TOTAL: 2 HR 30 MIN

8 SERVINGS

Farinata is a thin chickpea cake typically cooked in a wood-burning oven. In Liguria, bakeshops put signs in their windows

Gorgonzola Polenta

8 SERVINGS

- 5 cups (or more) low-salt chicken broth
- 1¾ cups polenta (coarse cornmeal)*
- ¾ cup crumbled Gorgonzola cheese (about 4 ounces)
- ⅓ cup whipping cream

Bring 5 cups chicken broth to boil in heavy 4-quart saucepan. Gradually add polenta, whisking constantly. Return mixture to boil. Reduce heat to low, cover, and simmer until polenta is tender, stirring frequently and adding more chicken broth by ¼ cupfuls if polenta is too thick, about 10 minutes. Remove from heat. Add Gorgonzola and cream; stir until cheese is melted. Season to taste with salt and pepper.

**Sold at some supermarkets and at natural foods stores and Italian markets. If unavailable, substitute an equal amount of regular yellow cornmeal and cook about half as long.*

>>PLANNING TIP Polenta sets up quite quickly and becomes firmer after cooking, so plan on making it as close to serving time as you can manage.

announcing the time that the *farinata* will be ready, and customers line up to buy it. It's a perfect snack when eaten like a piece of pizza on waxed butcher paper.

- 4 cups warm water
- 3 cups chickpea flour (15 ounces)
- 1 tablespoon kosher salt
- 1 teaspoon finely chopped rosemary leaves
- ½ cup plus 2 tablespoons extra-virgin olive oil

Freshly ground pepper

1. Pour the water into a bowl. Slowly whisk in the chickpea flour until smooth. Let stand at room temperature for 2 hours.
2. Preheat the oven to 500°. Skim any foam off the batter. Stir in the salt, rosemary and ¼ cup plus 2 tablespoons of the oil.
3. Heat two 10-inch cast-iron skillet in the oven for 10 minutes. Carefully add 2 tablespoons of the oil to each skillet, swirling to coat. Divide the batter between the skillets; it should be less than ½ inch thick. Bake

Polenta Soufflés with Mushroom Cream Sauce

The firm and dense texture of these savory soufflés means that they rise only slightly when baked.

6 APPETIZER SERVINGS

SAUCE

- 1 tablespoon canola oil
- 14 ounces sliced assorted fresh wild mushrooms (such as oyster, crimini, and stemmed shiitake)
- 1/3 cup chopped shallots (about 2)
- 1/2 cup plus 1 tablespoon dry white wine
- 3/4 cup vegetable broth
- 1/4 cup whipping cream
- 1/8 teaspoon minced fresh thyme
- 1/8 teaspoon minced fresh rosemary
- 1/4 cup (1/2 stick) chilled butter, cut into 1/2-inch cubes

SOUFFLÉS

- 2 1/2 cups vegetable broth
- 1/2 cup whipping cream
- 1 cup polenta (coarse cornmeal)*
- 1 large egg
- 2 large eggs, separated
- 1/4 cup freshly grated Parmesan cheese
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 1/2 teaspoon minced fresh rosemary

FOR SAUCE: Heat oil in heavy large skillet over high heat. Add mushrooms and sauté until slightly softened, about 2 minutes. Reduce heat to medium-high. Add shallots and sauté until translucent,

about 2 minutes. Add 1/2 cup wine; simmer until almost all wine is absorbed, about 2 minutes. Add broth and boil 1 minute. Add cream and simmer until slightly thickened, about 1 minute. Remove from heat; add herbs. Add butter a few pieces at a time, stirring until melted. Stir in remaining 1 tablespoon wine. Season sauce with salt and pepper.

DO AHEAD Can be made 2 hours ahead. Cover and let stand at room temperature.

FOR SOUFFLÉS: Preheat oven to 400°F.

Generously butter six 3/4-cup soufflé dishes. Bring broth and cream to boil in heavy medium saucepan over medium-high heat. Gradually whisk in polenta. Stir constantly with wooden spoon until polenta bubbles. Reduce heat to medium and cook, stirring constantly, until polenta thickens, about 5 minutes. Transfer polenta to large bowl. Whisk in 1 egg, 2 egg yolks, cheese, salt, pepper, and rosemary. Beat 2 egg whites in medium bowl until stiff peaks form. Fold half of egg whites into warm polenta mixture to lighten. Fold in remaining egg whites.

Divide polenta mixture among soufflé dishes. Place on baking sheet. Bake until soufflés are slightly puffed and tops are dry, about 17 minutes.

Rewarm sauce; divide among 6 plates. Run thin knife around inside edge of dishes to loosen soufflés. Turn out soufflés. Quickly turn soufflés right side up and place atop mushroom cream sauce.

**Sold at some supermarkets and at Italian markets and natural foods stores. If unavailable, substitute an equal amount of regular yellow cornmeal and cook about half as long.*

CRUSTLESS 'QUICHE'

Time: 30 to 40 minutes

- 1 cup cream, half-and-half, milk or a combination, gently heated just until warm
- 3 eggs, at room temperature
- 3/4 cup grated Emmenthal, Gruyère, Cantal or a combination
- 1/4 cup grated Parmesan or hard pecorino
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne, or to taste
- Butter as needed.

1. Heat oven to 325 degrees and set rack in middle of it. Combine all ingredients except butter and beat until well blended.

2. Pour into 4 to 6 buttered ramekins (or a buttered gratin or pie plate) and bake for 20 to 30 minutes, or until almost firm; it should still jiggle just a little in middle. Cool on a rack, then serve warm or at room temperature.

Yield: 4 to 6 servings.

CORN BREAD AND BROCCOLI RABE STRATA

Time: 1½ hours, plus 4 hours or overnight resting

- 1½ tablespoons extra virgin olive oil, more for pan
- 1 garlic clove, minced
- ¼ teaspoon crushed red pepper flakes
- 1 pound broccoli rabe, outer leaves and thick stems removed; florets and tender stems coarsely chopped (about 3 cups)
- 1 teaspoon kosher salt, more to taste
- ¼ cup chopped roasted red pepper
- ¼ cup chopped pitted calamata olives
- 8 large eggs, lightly beaten
- 4 cups half-and-half or whole milk
- ¼ teaspoon ground black pepper
- 2 pounds homemade or purchased corn bread, cut into 2-inch cubes (about 8 cups)
- 1 cup fresh ricotta cheese
- 6 ounces grated Gruyère cheese (1½ cups).

1. Oil a 9-by 13-inch baking dish. In a large skillet, heat remaining oil over medium heat; add garlic and red pepper flakes and cook, stirring, until fragrant, about 30 seconds. Add broccoli rabe and increase heat to medium-high. Cook,

stirring occasionally, for 2 minutes. Add ½ teaspoon salt and ¼ cup water. Reduce heat to medium, cover, and cook until broccoli rabe is very tender, about 3 minutes longer. (If mixture looks watery when rabe is done, let simmer uncovered for a minute to dry it out.) Transfer to a bowl and stir in roasted pepper and olives.

2. Make a custard by whisking together eggs, half-and-half or milk, remaining ½ teaspoon salt and the black pepper.

3. Spread corn-bread cubes in prepared dish. Scatter vegetable mixture over corn bread. Dot with dollops of ricotta. Pour custard evenly over corn bread. Sprinkle with Gruyère. Cover baking dish tightly with plastic wrap and refrigerate at least 4 hours or overnight.

4. When ready to bake strata, remove it from refrigerator and let rest at room temperature while oven preheats to 350 degrees. Bake until firm and golden on top, about 45 to 55 minutes. Cool at least 20 minutes before serving. Serve hot or warm.

Yield: 10 main-course servings or 16 side-dish servings.

Goat Cheese, Lentil and Potato Salad



TOTAL: 25 MIN

4 SERVINGS

This combination of warm potatoes and lentils, tossed with soft, creamy goat cheese and a tangy dressing, is utterly delicious. Perry warns against overcooking the lentils, which can ruin the texture; he also suggests topping the dish with a runny poached egg to add to the salad's richness.

- 1¼ cups French green lentils (9 ounces), rinsed and drained
- 2 Yukon Gold potatoes (about 14 ounces), peeled and cut into ½-inch dice
- 3 scallions, thinly sliced
- 2 medium tomatoes, seeded and finely diced
- ½ cup finely chopped flat-leaf parsley
- ¼ cup finely chopped mint
- 1 large garlic clove, minced
- ½ cup extra-virgin olive oil
- ¼ cup fresh lemon juice
- Kosher salt and freshly ground pepper
- 8 ounces fresh goat cheese, crumbled (1¾ cup)

1. In a large saucepan, cover the lentils with cold water and bring to a simmer. Cook over moderately low heat, stirring occasionally, until the lentils are tender, about 18 minutes. Drain the lentils well and transfer to a large bowl.

2. Meanwhile, in a medium saucepan, cover the potatoes with cold water and bring to a boil. Cook over moderately high heat until the potatoes are tender, about 10 minutes. Drain very well and add to the lentils. Add the scallions, tomatoes, parsley, mint, garlic, olive oil and lemon juice, season with salt and pepper and toss. Spoon the lentil salad onto plates and top with the goat cheese. Serve at once.

MAKE AHEAD The cooked lentils and potatoes can be refrigerated overnight. Bring to room temperature before serving.

Savory Ricotta Pudding

- | | |
|---------------------------------------|---|
| Soft butter, for greasing baking dish | 1 cup whole milk |
| 2 extra-large eggs | 1½ teaspoons thyme leaves |
| 1 extra-large egg yolk | 2 teaspoons kosher salt |
| 2 cups whole-milk ricotta, drained | ¼ teaspoon freshly ground black pepper |
| 1 cup heavy cream | 1 dried chile de arbol, thinly sliced on the diagonal |

1. Preheat the oven to 350 degrees and butter a 9-inch baking dish. Whisk together the eggs, egg yolk and ricotta in a mixing bowl. Whisk in the cream, milk, 1 teaspoon thyme, salt and pepper. The mixture will be a little lumpy.
2. Pour into the baking dish. Sprinkle the top with the chile and remaining ½ teaspoon thyme. Cover the dish with foil and place it in a roasting pan. Add enough tepid water to come halfway up the sides of the baking dish. Bake until the custard is just set, about 1½ hours. *Serves 8. Adapted from "Sunday Suppers at Lucques," by Suzanne Goin.*

Slow-Roasted Prime Rib

Serves six to eight.

For a delicious sandwich using the leftovers, see p. 78. Fleur de sel is a premium sea salt harvested in France (see p. 84 for sources).

- 3-bone beef rib roast (about 6 lb.), preferably from the small or loin end and Prime grade (see p. 82 for buying information)**
- 3 Tbs. fleur de sel or other flaky sea salt**
- 1½ Tbs. coarsely cracked black pepper**
- 1 Tbs. extra-virgin olive oil**
- 8 to 10 sprigs rosemary**
- 8 to 10 sprigs thyme**
- 10 medium cloves garlic, smashed and peeled**
- 3 Tbs. unsalted butter, cut into ½-inch cubes**

Take the beef out of the refrigerator 2 hours before cooking so it can come to room temperature. After 30 minutes, season the meat on all sides with the fleur de sel and cracked black pepper.

Position a rack in the center of the oven and heat oven to 325°F.

Turn on the exhaust fan. Heat a 12-inch skillet over high heat for 1 minute. Swirl in the olive oil and, when the oil puts off its first wisp of smoke, place the beef in the pan, and sear it on all the outer sides (not the cut sides) until well browned, 6 to 8 minutes total. Use a set of tongs to flip the beef; be careful of splattering oil. With two sets of tongs, transfer the beef, bone side down, to a roasting rack set in a small roasting pan. Arrange the rosemary, thyme, garlic, and butter evenly on top.

Roast the beef, basting every 30 minutes with a bulb baster, until a thermometer inserted into the center reads 120° to 125°F for rare, about 2 hours. Cook to 130° to 135°F for medium-rare (about 2¼ hours), 140° to 145°F for medium (about 2½ hours). Let the meat rest at least 15 minutes before carving (see p. 82).

How to serve: Divide the meat, potatoes, and carrots among six large warmed dinner plates. Drizzle with the roasting juices, if you like.

Asian-Style Flank Steak

Look for sesame oil in the Asian foods section of the supermarket.

PREP: 20 MINUTES; TOTAL: 2 HOURS
25 MINUTES (INCLUDES MARINATING TIME)

4 TO 6 SERVINGS

- ½ cup dry Sherry
- ⅓ cup soy sauce
- 2 tablespoons ketchup
- 2 garlic cloves, minced
- 1½ tablespoons minced peeled fresh ginger
- 1 tablespoon Asian sesame oil
- 1 1½- to 1¾-pound flank steak

GIVE IT A REST

Letting the steak stand for a few minutes (after broiling and before slicing) lets the juices settle back into the meat.

Whisk first 6 ingredients in 13x9x2-inch glass baking dish. Add steak; turn to coat. Let marinate at room temperature 2 hours, turning occasionally.

Preheat broiler. Transfer steak to broiler pan. Drain marinade from dish into medium saucepan; boil 3 minutes. Broil steak until cooked to desired doneness, about 4 minutes per side for medium-rare. Using tongs, transfer steak to platter; let stand 5 minutes. Cut crosswise into thin slices and serve, passing cooked marinade as sauce. ➤

GRILLED MARINATED FLANK STEAK

Adapted from Arowhon Pines

SERVES 4 TO 6

ACTIVE TIME: 15 MIN START TO FINISH: 3 HR
(INCLUDES MARINATING)

The secret to this steak's success is the lusty marinade—a salty-sweet combination that takes all of 5 minutes to prepare.

- ⅓ cup soy sauce, naturally brewed
- ⅓ cup medium-dry Sherry
- ¼ cup Dijon mustard
- 1 tablespoon peeled fresh ginger, finely grated with a rasp
- 1 teaspoon finely chopped garlic
- 1 teaspoon black pepper
- 1½ lb flank steak, trimmed of any excess fat

►Whisk together all ingredients except steak until combined well. Combine marinade and steak in a large sealable plastic bag and seal bag, pressing out excess air. Put bag in a large bowl (in case of leaks) and marinate steak, chilled, turning over once, 2½ hours (do not marinate longer because ginger will adversely affect texture of meat). ►Drain steak in a colander (discarding marinade) and pat dry with paper towels. ►Prepare grill for cooking over direct heat with medium-hot charcoal (moderate heat for gas); see “Grilling Procedure,” page 227. Grill steak on a lightly oiled grill rack, covered only if using a gas grill, turning over once, about 10 to 12 minutes total for medium-rare. ►Transfer to a cutting board and let stand 10 minutes, then, holding a knife at a 45-degree angle, cut across the grain into thin slices. Serve with any juices accumulated on platter.

COOKS' NOTE: Steak can be removed from marinade and chilled, covered, up to 1 day.

All-Time-Favorite Hamburger



TOTAL: 20 MIN

4 SERVINGS

The ideal hamburger combines the fattiness of chuck with the rich, beefy flavor of sirloin. I use equal parts of both cuts in my mix, a foundation you can transform into all sorts of variations (see right). When I have the time, I grind my own meat (see below) after salting it overnight: It's an extra step that makes the burger truly superb.

$\frac{3}{4}$ pound ground chuck, about 80 percent lean

$\frac{3}{4}$ pound ground sirloin, about 90 percent lean

Vegetable oil

Salt and freshly ground pepper

4 kaiser rolls or hamburger buns, split and toasted

Grilled Chile Relish, for serving (recipe below)

Light a grill. In a bowl, mix the ground meats and gently form into four 4-inch patties, about $1\frac{1}{2}$ inches thick. Make a $\frac{1}{2}$ -inch-deep indentation in the center of each patty, then rub lightly with the oil and season generously with salt and pepper. Grill the burgers over high heat, turning once, about 6 minutes for medium-rare; transfer to the buns, top with the relish and serve.

HOME-GROUND HAMBURGER MEAT Trim the fat around $\frac{3}{4}$ pound each of chuck roast and sirloin steak until it's $\frac{1}{4}$ inch thick. Cut the meat into 2-by-1-inch strips, transfer to a nonreactive bowl and toss with $1\frac{1}{2}$ teaspoons of kosher salt. Cover and refrigerate overnight. Using a meat grinder fitted with a medium disk, grind the meat.

Beef Daube with Egg Noodles

Daube is a hearty French stew that is traditionally made with beef, red wine, and seasonings. **WHAT TO DRINK:** Côtes du Rhône is a great match for the daube. Jocelyne pours a red wine made from Cabernet and Grenache grapes from the vineyard near her home.

8 SERVINGS

$3\frac{3}{4}$ pounds well-trimmed boneless beef chuck, cut into $1\frac{1}{2}$ -inch cubes

All purpose flour for coating meat, plus 2 tablespoons

6 tablespoons ($\frac{3}{4}$ stick) butter, divided

3 tablespoons extra-virgin olive oil

2 cups chopped onions

$1\frac{1}{2}$ cups chopped leeks (white and pale green parts only; from 2 medium)

$1\frac{1}{3}$ cups chopped carrots

1 large celery stalk, chopped

4 garlic cloves, chopped

$2\frac{1}{3}$ cups (about) beef broth, divided

10 juniper berries*

1 tablespoon chopped fresh thyme

1 tablespoon chopped fresh rosemary

1 Turkish bay leaf

2 750-ml bottles dry red wine

$\frac{1}{2}$ cup (packed) chopped canned tomatoes in juice

1 tablespoon tomato paste

2 8.8-ounce packages egg pappardelle or 1 pound wide egg noodles

6 tablespoons chopped fresh Italian parsley, divided

Place beef on sheet of foil. Sprinkle with salt and pepper; toss. Sprinkle with flour; toss to coat, then shake off excess. Mix 2 tablespoons flour and 2 tablespoons butter in small dish to smooth paste.

Heat oil in heavy wide pot over medium-high heat. Add half of beef. Sauté until brown on all sides, about 8 minutes. Transfer to bowl. Repeat with remaining beef. Add onions, leeks, carrots, celery, and garlic to pot. Sauté until vegetables begin to soften, about 3 minutes. Add 2 cups broth, juniper berries, thyme, rosemary, and bay leaf and bring to boil, scraping up brown bits. Boil until broth is reduced to glaze, about 12 minutes. Return beef and juices to pot. Add wine, tomatoes with juice, and tomato paste; bring to boil. Reduce heat to medium-low, cover, and simmer until beef is tender, about 1 hour 15 minutes.

Using slotted spoon, transfer beef to bowl. Spoon off and discard excess fat from top of sauce; bring sauce to boil. Whisk in butter-flour paste. Continue boiling until sauce is thick enough to coat spoon, whisking occasionally, about 15 minutes. Return beef and any juices to pot. Thin sauce with more beef broth if desired. Season daube to taste with salt and pepper. **DO AHEAD** Can be made 3 days ahead. Chill uncovered until cold, then cover and keep chilled. Rewarm before serving.

Cook noodles in large pot of boiling salted water until just tender but still firm to bite. Drain; return to pot. Add 4 tablespoons butter and 4 tablespoons parsley; toss. Season with salt and pepper.

Divide noodles among plates. Spoon daube over. Sprinkle with remaining 2 tablespoons parsley and serve.

*Available in the spice section of most supermarkets.

ROAST BEEF WITH WILD MUSHROOM SAUCE AND CARAMELIZED-SHALLOT MASHED POTATOES

6 SERVINGS/ Ask your butcher for the *chateaubriand* (the thicker end) of the fillet, and have him trim it for you. Rub the salt mixture on the beef at least one day and up to three days ahead. Steamed or roasted asparagus spears are the perfect accompaniment to this elegant meal.

- 1 tablespoon plus 2 teaspoons minced fresh thyme, divided
- 2 teaspoons coarse kosher salt
- 3 garlic cloves, pressed, divided
- 1 2½- to 2¾-pound beef tenderloin, well trimmed
- 4 tablespoons olive oil, divided, plus additional for brushing
- 8 ounces fresh oyster mushrooms, sliced (about 4 cups lightly packed)
- 8 ounces fresh chanterelle mushrooms, sliced (about 4 cups lightly packed)
- 2 tablespoons minced shallot
- 4 tablespoons brandy, divided
- ½ cup whipping cream
- 1 rounded tablespoon all purpose flour
- Beef Reduction (see recipe)
- Caramelized-Shallot Mashed Potatoes (see recipe)
- 2 tablespoons minced fresh Italian parsley

Mix 1 tablespoon thyme, 2 teaspoons coarse salt, and 2 pressed garlic cloves in small bowl. Rub salt mixture over beef tenderloin. Wrap in plastic. Place in 11x7x2-inch baking dish and chill at least 1 day and up to 3 days.

Heat 3 tablespoons oil in heavy large skillet over high heat. Add oyster and chanterelle mushrooms and sauté until browned, about 8 minutes. Add minced shallot, 1 pressed garlic clove, and 1 teaspoon thyme; sauté 2 minutes. Add 2 tablespoons brandy and stir 20 seconds. Add cream; stir until almost all liquid is absorbed, about 3 minutes. **DO AHEAD** Can be made 2 hours ahead. Cover and let stand at room temperature.

Preheat oven to 400°F. Brush heavy large roasting pan with oil. Heat remaining 1 tablespoon oil in heavy large

skillet over medium-high heat. Add beef tenderloin and cook until browned on all sides, about 5 minutes total. Transfer to prepared roasting pan. Roast until instant-read thermometer inserted into center registers 118°F for rare, about 28 minutes. Transfer beef to cutting board; let rest 10 minutes.

Meanwhile, rewarm mushroom mixture. Sprinkle flour over; stir to coat. Add remaining 2 tablespoons brandy to roasting pan. Heat over medium heat, scraping up browned bits, then add to mushroom mixture. Add Beef Reduction to mushrooms and bring to boil. Reduce heat to medium-high and simmer until slightly thickened, about 5 minutes. Stir in remaining 1 teaspoon thyme. Season to taste with salt and pepper.

Thinly slice beef. Divide Caramelized-Shallot Mashed Potatoes among 6 plates. Arrange beef slices on plates. Spoon mushroom sauce over, sprinkle with parsley, and serve.

beef reduction

MAKES 2 CUPS/ The reduction can stand in for some of the beef stock in French onion soup, pot roast, and beef stew, where it will add flavor and richness.

Olive oil

- 1¼ to 1½ pounds beef shank pieces
- 2 large carrots, peeled, coarsely chopped
- 1 large onion, coarsely chopped
- ½ cup brandy
- 4 cups water
- 4 cups low-salt beef broth
- 3 large fresh thyme sprigs

Preheat oven to 450°F. Brush heavy large roasting pan with olive oil. Place shank pieces in prepared pan; scatter carrots and onion around shanks. Roast until meat is brown, about 25 minutes. Transfer beef and vegetables to heavy large saucepan. Place roasting pan over medium heat. Add brandy and stir 1 minute, scraping up browned bits, then add to beef and vegetables. Add 4 cups water, beef broth, and thyme sprigs.

Bring to boil, reduce heat to medium, and simmer until liquid is reduced to 2 cups, about 2½ hours.

Strain broth. Chill uncovered until cool, then cover and keep chilled. Remove fat from surface. **DO AHEAD** Can be made 4 days ahead. Keep chilled.

◀ Bourbon-Glazed Baby Back Ribs

Bourbon adds oaky sweetness to the honey-hoisin-chili glaze.

6 SERVINGS

- 5 tablespoons honey
- ¼ cup bourbon
- 1½ tablespoons hoisin sauce
- 1 tablespoon Dijon mustard
- 1 tablespoon plum sauce
- 1½ teaspoons mild-flavored (light) molasses
- 1½ teaspoons soy sauce
- 1½ teaspoons Worcestershire sauce
- ¾ teaspoon hot chili paste (such as sambal oelek)*
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 2 2¼- to 2½-pound racks baby back pork ribs
- 1 cup unsweetened pineapple juice

Whisk first 11 ingredients in small bowl.

DO AHEAD Glaze can be made 1 day ahead. Cover and refrigerate.

Preheat oven to 350°F. Place long sheet of heavy-duty foil on each of 2 large rimmed baking sheets. Sprinkle rib racks on all sides with salt and pepper. Place 1 rib rack on each foil sheet. Fold up sides of each foil sheet around rib rack to form boat-like shape. Pour ½ cup pineapple juice over each rib rack. Fold up foil to seal packets. Bake until ribs are tender, about 1 hour. Remove ribs from foil packets. Transfer to roasting pan; pour any juices from foil over and cool.

DO AHEAD Can be made 1 day ahead. Cover with plastic wrap; refrigerate.

Prepare barbecue (medium heat). Cut each rib rack in half. Grill until browned, brushing frequently with glaze and turning often, about 10 minutes. Cut racks between bones into ribs.

*An Indonesian hot chili paste; available at many supermarkets, at Asian markets, and from mingspantry.com.

Braised Pork Shanks

ACTIVE: 1 HR; TOTAL: 3 HR 30 MIN

6 SERVINGS

TO MAKE PULLED PORK QUESADILLAS: Reserve 2 pork shanks and ½ cup of pork gravy.

Pork shanks, which come from the front leg of the pig, can be chewy when cooked incorrectly. When prepared properly, however, they become succulent and flavorful. Love thinks the best way to cook them is in a long, slow braise, as in the recipe here. Don't let the liquid boil, he warns, or it will toughen the meat.

- ½ cup all-purpose flour
- 2 tablespoons chile powder
- Kosher salt and freshly ground pepper
- 6 pork shanks, about 1½ pounds each

- ¼ cup extra-virgin olive oil
- 1 medium onion, chopped
- 2 medium carrots, chopped
- 2 medium celery ribs, chopped
- 6 garlic cloves, minced
- 1 cup dry white wine
- 6 cups chicken stock or low-sodium broth
- 3 rosemary sprigs
- 2 bay leaves
- 2 thyme sprigs

1. In a large, sturdy resealable plastic bag, combine the flour and chile powder with 1 tablespoon each of salt and pepper. Add the pork shanks, one at a time, and shake to coat thoroughly.

2. In a large skillet, heat 2 tablespoons of the olive oil until shimmering. Add 3 of the pork shanks and cook over moderately high heat until browned all over, about 10 minutes. Transfer the browned shanks to a deep, heavy casserole. Wipe out the skillet and brown the remaining 3 pork shanks in the remaining 2 tablespoons of olive oil; lower the heat if necessary. Add the pork shanks to the casserole.

3. Add the onion, carrots, celery and garlic to the skillet and cook over moderate heat until softened, about 5 minutes. Add the wine and bring to a boil. Simmer until slightly reduced, about 2 minutes. Pour the wine and vegetables over the pork. Add the stock, rosemary, bay leaves and thyme,

season with salt and pepper and bring to a boil. Tuck the pork shanks into the liquid so that they're mostly submerged. Cover and cook over moderately low heat for 2½ hours, or until the meat is very tender. Turn the pork shanks every 30 minutes to keep them submerged in the liquid. Transfer the braised shanks to a large, deep platter, cover and keep warm.

4. Strain the liquid, pressing hard on the solids; discard the solids. Return the liquid to the casserole and boil until reduced to 4 cups, about 20 minutes. Spoon off the fat, pour the pork gravy over the braised shanks and serve.

MAKE AHEAD The recipe can be refrigerated for up to 2 days.

BRAISED PORK WITH RED WINE

Time: About 2 hours

- 2 pounds boneless pork shoulder, cut into large chunks
- Salt and pepper
- 2 cups fruity red wine, like Beaujolais or Burgundy (pinot noir)
- 1 cup good stock, or water
- 1 pound fat carrots, peeled and cut into large chunks
- 10 cloves garlic, more or less, peeled
- 2 tablespoons butter
- Cooked egg noodles for serving
- Chopped fresh parsley leaves for garnish.

1. Combine pork, salt and pepper to taste, wine, stock, carrots and garlic in a saucepan, Dutch oven or slow cooker. Bring to a boil, then adjust heat so that mixture simmers steadily but not vigorously. (If using a slow cooker, just turn it to "high" and let cook for at least three hours.)

2. Cook, stirring every half-hour or so, until meat is very tender and just about falling apart, at least an hour and most likely a bit longer. Use a slotted spoon to remove solid ingredients to a bowl, then turn heat to high. (If using a slow cooker, transfer liquid to a saucepan for this step.) Reduce to about a cup, or even less. Taste and adjust seasoning, then lower heat and stir in butter.

3. Add solids to sauce and reheat. Serve over egg noodles, garnished with parsley.

Yield: 4 servings.

1 cup Kiet chup

1/4 cup soy sauce

2 Tbs oil

2 Tbs brown sugar

Worcestershire sauce



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SWEET-AND-SMOKY BABY BACK RIBS WITH BOURBON BARBECUE SAUCE

To make these slow-cooked ribs, the barbecue is used like a smoker. The instructions given here are for a standard 22½-inch Weber kettle barbecue. Grilling times and vent adjustments will vary with different brands of barbecues, and it may be necessary to cut the rib racks into four- or five-rib portions so that they'll all fit on the grill. The only special equipment needed is a charcoal chimney, which is available at most home and garden stores and hardware stores.

6 SERVINGS

- 6 baby back pork rib racks
- 1 cup bourbon
- 3 tablespoons coarse salt
- 3 tablespoons (packed) dark brown sugar
- 3 tablespoons paprika
- 2 tablespoons ground black pepper
- 1 tablespoon garlic powder
- 1 teaspoon ground cumin
- 2 cups hickory wood chips
- 2 cups beer

Bourbon Barbecue Sauce (see recipe)

Arrange ribs in large roasting pan. Pour bourbon over. Chill 30 minutes, turning ribs often. Pour off and discard bourbon.

Whisk salt and next 5 ingredients in medium bowl. Sprinkle spice mixture on both sides of ribs. Let stand 1 hour.

Place wood chips in medium bowl. Pour beer over; let stand 1 hour.

Place handful of torn newspaper in bottom of charcoal chimney. Top newspaper with 25 charcoal briquettes. Remove upper rack from barbecue. Place chimney on lower grill rack. Light newspaper and let charcoal burn until ash is gray, about 30 minutes.

Open 1 bottom grill vent. Turn out hot charcoal onto 1 side of lower rack. Using metal spatula, spread charcoal to cover approximately ⅓ of rack. Remove 1 cup wood chips from beer and drain (keep remaining chips in beer). Scatter drained chips over coals (avoid using too many wet chips, which may douse the fire). Fill foil loaf pan halfway with water and place

opposite the coals on lower grill rack.

Place upper grill rack on barbecue. Arrange ribs on upper grill rack above loaf pan. Cover barbecue with lid, positioning top vent directly over ribs. Place stem of candy thermometer through top vent, with gauge on outside and tip near ribs (thermometer should not touch meat or grill rack); leave in place during cooking. Check temperature after 5 minutes. Use top and bottom vents to maintain temperature between 275°F and 325°F, opening vents wider to increase heat and closing to decrease heat. Leave any other vents closed.

After 45 minutes, use technique described earlier to light an additional 15 charcoal briquettes in same charcoal chimney set atop nonflammable surface.

When temperature of barbecue falls below 275°F, use oven mitts to lift off upper rack with ribs; place rack with ribs on heatproof surface. Using tongs, add hot gray charcoal from chimney to bottom rack. Drain remaining 1 cup wood chips; sprinkle over charcoal. Reposition upper rack on barbecue, placing ribs above loaf pan. Cover with lid. Grill until ribs are very tender and meat pulls away from bones, about 45 minutes longer, brushing with ¾ cup Bourbon Barbecue Sauce the last 15 minutes of cooking.

Transfer ribs to platter. Brush with ¾ cup more barbecue sauce. Serve, passing remaining sauce separately, if desired.

BOURBON BARBECUE SAUCE

MAKES ABOUT 2½ CUPS

- 2 cups ketchup
- ½ cup mild-flavored (light) molasses
- ⅓ cup bourbon
- ¼ cup Dijon mustard
- 3 tablespoons hot pepper sauce
- 2 tablespoons Worcestershire sauce
- 2 teaspoons paprika
- 1 teaspoon garlic powder
- 1 teaspoon onion powder

Combine all ingredients in heavy large saucepan. Bring to boil over medium heat, stirring occasionally. Reduce heat to medium-low; simmer uncovered until sauce thickens and flavors blend, stirring frequently, about 15 minutes. (Can be made 1 week ahead. Cover; chill.)

STICKY SPICY RIBS

SERVES 4

ACTIVE TIME: 1 HR START TO FINISH: 5½ HR
(INCLUDES MARINATING)

FOR RIBS

- 2 tablespoons packed dark brown sugar
- 1½ teaspoons salt
- 2 tablespoons paprika (not hot)
- 1½ teaspoons chipotle chile powder
- 1½ teaspoons ground cumin
- 1 teaspoon ground allspice
- ½ teaspoon black pepper
- 2 (2-lb) racks baby back ribs

FOR SAUCE

- 1½ cups chopped onion (from 1 large)
- 6 garlic cloves, finely chopped
- 1½ tablespoons finely chopped peeled fresh ginger
- 2 tablespoons vegetable oil
- 1½ cups ketchup
- ½ cup cider vinegar
- 6 tablespoons soy sauce
- ½ cup water
- ¼ cup packed dark brown sugar
- 1½ teaspoons salt
- ¾ teaspoon black pepper

► Whisk together brown sugar, salt, and spices in a small bowl.
► Line a 17- by 12- by 1-inch heavy-duty baking pan with a double layer of foil, then oil foil. ► Pat ribs dry and arrange in baking pan. Rub ribs all over with spice mixture and marinate, meaty sides up, covered and chilled, 2½ hours.

► Bring ribs to room temperature, about 30 minutes.

► Put oven rack in middle position and preheat oven to 350°F. ► Cover pan tightly with foil; bake 1¼ hours. Remove foil.

MAKE SAUCE WHILE RIBS BAKE: Cook onion, garlic, and ginger in oil in a 2-quart heavy saucepan over moderate heat, stirring occasionally, until softened, about 6 minutes. Add remaining ingredients and simmer, uncovered, stirring occasionally, 15 minutes. ► Purée sauce in 2 or 3 batches in a blender until smooth (use caution when blending hot liquids). Set aside 1 cup sauce for serving with ribs.

GRILL RIBS: Prepare grill for cooking over indirect heat with medium-hot charcoal (moderate heat for gas); see Kitchen Notebook, page 219, and "Grilling Procedure," this page.

TO COOK RIBS USING A CHARCOAL GRILL:

Lightly oil grill rack, then transfer ribs to area of rack with no coals underneath, reserving pan juices, and cook, covered with lid, basting generously with pan juices and sauce and turning over and rotating ribs

every 10 minutes (keep ribs over indirect heat), until tender and browned, 30 to 40 minutes total. Transfer ribs to a cutting board and let stand 5 minutes before cutting into individual ribs.

TO COOK RIBS USING A GAS GRILL: Lightly oil grill rack, then transfer ribs to rack above shut-off burner, reserving pan juices. Grill, covered with lid, basting generously with pan juices and sauce and turning over and rotating ribs every 10 minutes (keep ribs over shut-off burner), until ribs are tender and browned, 30 to 40 minutes total. Transfer ribs to a cutting board and let stand 5 minutes before cutting into individual ribs.

COOK'S NOTE: If you aren't able to grill outdoors, after baking ribs covered, remove top sheet of foil and continue to bake ribs, uncovered, basting generously with sauce and pan juices every 10 minutes and turning ribs after 20 minutes, 40 minutes total. Then turn on broiler and broil ribs, meaty sides up, 4 to 6 inches from heat until browned, about 3 minutes. ☞

GRILLING PROCEDURE DIRECT-HEAT GRILLING INSTRUCTIONS:

If using a charcoal grill, open vents on bottom of grill, then light charcoal. When charcoal turns grayish white (about 15 minutes after lighting), hold your hand 5 inches above grill rack to determine heat for charcoal as follows:

HOT: when you can hold your hand there for 1 to 2 seconds

MEDIUM-HOT: 3 to 4 seconds

LOW: 5 to 6 seconds

If using a gas grill, preheat burners on high, covered, 10 minutes, then, if necessary, reduce to heat specified in recipe.

INDIRECT-HEAT GRILLING INSTRUCTIONS:

If using a charcoal grill, open vents on bottom and lid of grill. Light a large chimney starter full of charcoal (preferably hardwood). When coals are lit, dump them out across bottom rack, leaving free of coals a space slightly larger than the size of the item to be grilled, and banking coals across the remaining space so that coals are about 3 times higher against side of grill (you may have to add additional unlit charcoal). See Direct-Heat Grilling Instructions, above, to determine heat. If using a gas grill, preheat all burners on high, covered, 10 minutes, then adjust heat according to recipe. Just before grilling, turn off 1 burner (middle burner if there are 3).

KANSAS CITY SPARERIBS (COVER RECIPE)

Slowly cooked ribs glazed with a spicy-sweet tomato-based sauce are the signature of K.C. barbecue. If you don't have a smoker, cook the ribs in a barbecue that has been converted to one (see box at right). It may be necessary to cut the racks into four- to five-rib portions so that they all fit on the grill at once.

8 SERVINGS

DRY RUB

- ¾ cup (packed) golden brown sugar
- ½ cup paprika

- 2½ tablespoons coarse salt
- 2½ tablespoons ground black pepper

- 1 tablespoon onion powder
- ½ teaspoon cayenne pepper
- 3 large racks spareribs (about 9 pounds)

- 8 pounds (about) 100% natural lump charcoal or charcoal briquettes
- 4 cups (about) oak or hickory wood smoke chips, soaked in cold water at least 30 minutes

- 1½ cups purchased tomato-based barbecue sauce (such as KC Masterpiece)

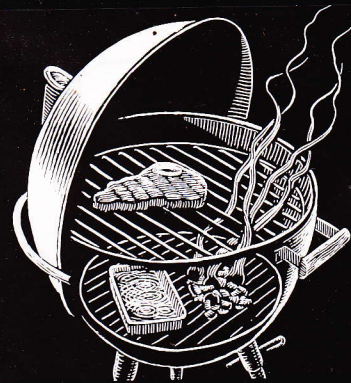
FOR DRY RUB: Mix brown sugar, paprika, coarse salt, black pepper, onion powder and cayenne pepper in small bowl for dry rub. Sprinkle ⅔ cup dry rub all over spareribs. Cover ribs with plastic wrap; refrigerate overnight. Cover remaining dry rub; store at room temperature.

Unwrap seasoned spareribs; sprinkle all over with half of remaining dry rub. Let spareribs stand at room temperature 30 minutes.

Following manufacturer's instructions and using natural lump charcoal and ½ cup drained wood chips for smoker or 1 cup for barbecue (see box at right), start fire and bring temperature of smoker to 200°F to 225°F or barbecue to 275°F to 300°F. Arrange ribs on rack in smoker or barbecue. Cover and cook ribs 2 hours, turning occasionally. Add more charcoal as needed to maintain temperature and more drained wood chips (½ cup for smoker or 1 cup for barbecue with each addition) to maintain smoke level.

Sprinkle ribs evenly with all remaining dry rub. Cover and cook 1 hour 15 minutes. Brush ribs generously with barbecue sauce. Continue cooking until meat is very tender and brown, about 30 minutes longer. Maintain temperature by adding more lump charcoal; maintain smoke level by adding more drained hickory wood chips as needed.

Transfer ribs to large serving platter. Let stand 10 minutes. Cut rib racks between bones into individual ribs and serve immediately. ➤



How to convert a grill to a smoker

Back-yard barbecue grills are typically used to cook foods quickly with high temperatures and dry heat. The barbecuing done in this story, however, calls for cooking the meat slowly using moist heat and lower temperatures. To make the brisket, which requires extended cooking over very low heat, you will need a smoker (there are many on the market today). But even if you don't have one, here is how to set up a barbecue to work as a smoker so that you can make the ribs and the pulled pork.

♦ Soak the wood chips in cold water at least 30 minutes; just before using, drain the quantity of chips specified in the recipe.

♦ Close all but one vent on the bottom of the barbecue.

♦ Use a charcoal chimney to ignite 25 charcoal briquettes (or an equivalent amount of lump charcoal), setting chimney on a nonflammable surface. Charcoal is ready when just ash gray in color. Turn out hot charcoal onto one side of lower barbecue rack. Using a long-handled metal spatula, spread charcoal to cover about one-third of rack.

♦ Remove about one cup of wood chips from water and drain. Scatter chips over coals (avoid using too many wet chips, which can extinguish the fire).

♦ Fill a disposable foil loaf pan halfway with water; place on lower rack opposite charcoal. Add boiling water to pan as needed to maintain water level.

♦ Place meat on upper rack above loaf pan (not above charcoal).

♦ Cover barbecue with lid, positioning top vent directly over meat.

♦ Hang stem of barbecue thermometer or long-stem candy thermometer through top vent in cover. Use top and bottom vents to maintain specified temperature range, opening vents to increase temperature and closing slightly to reduce temperature.

♦ When temperature drops below specified range, about once per hour, light 15 more charcoal lumps in chimney. Add charcoal to barbecue when ash gray in color, along with about one cup drained wood chips.

♦ Open barbecue only when necessary (to baste meat, for instance) and re-cover quickly to minimize loss of heat and smoke.

Six-Spice Braised Short Ribs

Serves six to eight.

Serve the ribs and sauce over Creamy Mashed Potatoes with Warm Spices (see the recipe at left). A side of sautéed spinach or chard also pairs well.

- ½ cup peeled, sliced fresh ginger (¼ inch thick)**
- 8 large cloves garlic**
- ½ cup dry red wine**
- ¼ cup red-wine vinegar**
- 1½ tablespoons coriander seeds, finely ground**
- 1 tablespoon sweet Hungarian paprika**
- 1½ teaspoons cayenne**
- 1½ teaspoons ground dried ginger**
- 1½ teaspoons whole allspice, finely ground**
- ¾ teaspoon black peppercorns, finely ground**
- ¼ cup canola oil**
- ½ cup tomato ketchup**
- ¼ cup pure maple syrup**
- 2½ tablespoons fresh thyme leaves**
- 1 sprig fresh rosemary, leaves plucked from the stem and left whole (about 1 scant tablespoon)**
- 2 tablespoons kosher salt; more as needed**
- 6 pounds bone-in beef short ribs (3 to 4 inches long)**
- 2 quarts homemade or low-salt beef or chicken broth**
- ¼ cup coarsely chopped fresh cilantro leaves**

In a blender, grind the fresh ginger, garlic, wine, and vinegar to a smooth paste. Add the coriander, paprika, cayenne, ground dried ginger, allspice, and black pepper; blend just to combine.

To bloom the spices, heat the canola oil in a heavy-based medium saucepan over medium heat. When the oil is hot, carefully add the spice paste and cook, stirring constantly and carefully (the mixture will bubble and splatter), until the paste is thick, very aromatic, and the oil separates out of the paste, 5 to 8 minutes. Remove the pan

from the heat and let the spice paste cool.

When the spice paste is cool, stir in the ketchup, maple syrup, thyme, rosemary, and salt. Rub this paste over the ribs. Put the ribs in a nonreactive container, cover well, and refrigerate for at least one day and up to two days.

When ready to cook, put the ribs, the marinade, and the broth in a heavy-based 8-quart (or larger) pot over medium heat. Bring the liquid to a boil, reduce the heat to medium low or low, cover, and simmer until the meat is very tender when pierced with a fork, about 2½ hours. Uncover and simmer for another 15 minutes.

Remove the ribs from the liquid and transfer them to a 9x13-inch Pyrex dish or other similar container. Cover with foil. Use a ladle to skim the fat (there will be a lot) from the braising

liquid. Bring the liquid to a boil, lower the heat, and simmer gently, uncovered, until the liquid reduces to about 4 cups and becomes a slightly thick, velvety sauce, about 45 minutes. If

serving right away, return the ribs to the sauce to reheat briefly.

If making ahead, pour as much of the sauce over the ribs as will fit in the dish and pour the remaining sauce into another container. Let cool uncovered at room temperature for 1 hour and then cover and refrigerate until ready to serve, up to two days.

When ready to serve, reheat the ribs and sauce in a large pot over medium heat until the sauce is bubbling and the meat is warm all the way through. Taste the sauce and add salt if needed. Sprinkle with the cilantro and serve.

Floyd Cardoz is the executive chef of Tabla in New York City. His first cookbook will be published later this year. ♦

Time is the secret ingredient here: Marinate these ribs in a spice paste for at least a day; then cook the ribs the day before serving.

3 tablespoons olive oil
1 pound small shiitake mushrooms,
stems reserved to make
Mushroom Syrup

16 medium garlic cloves
1 jalapeño, sliced 1 inch thick

Salt

2 tablespoons grapeseed oil
Four 6-ounce salmon fillets with skin
Freshly ground white pepper

$\frac{1}{4}$ cup Mushroom Syrup
(recipe, p. 70)

Lemon wedges, for serving

1. Preheat the oven to 450°. Heat a 12-inch cast-iron skillet until very hot. Add the olive oil, shiitake mushroom caps, garlic and jalapeño slices and stir well. Season with salt. Transfer the skillet to the oven and roast the shiitake caps, stirring a few times, for about 20 minutes, or until richly browned and crisp.

2. In a large, nonstick skillet, heat the grapeseed oil. Season the salmon fillets with salt and white pepper and add them to the skillet, skin side down. Cook the salmon over high heat for 5 minutes, then reduce the heat to moderate and cook until the skin is browned and very crisp, about 12 minutes longer. Turn and cook the salmon for 2 minutes on the other side, until barely cooked through.

3. Transfer the salmon fillets to plates, skin side up. Gently lift the skin off the salmon and lean it against the fillet. Spoon the roasted shiitake caps on the salmon. Drizzle the plates with mushroom syrup and serve with the lemon wedges.

MAKE AHEAD The Mushroom Syrup can be refrigerated overnight. Melt it in a microwave oven before serving.

WINE The rich salmon and woody shiitakes will pair perfectly with Pinot Noir, thanks to the wine's elegant structure and underpinning earthiness. Burgundy's sweltering 2003 vintage produced ripe, succulent wines (some *too* ripe), the best of which are balanced and appealing, like Faiveley's black cherry-rich 2003 Nuits-Saint-Georges and Joseph Drouhin's vibrant 2003 Chorey-lès-Beaune.

Mushroom Syrup

ACTIVE: 10 MIN; TOTAL: 35 MIN

MAKES ABOUT $\frac{1}{2}$ CUP

4 tablespoons grapeseed oil

14 ounces shiitake stems
(from 2 pounds shiitake
mushrooms), chopped

3 cups water

3 cups low-sodium chicken broth

In a large skillet, heat the oil until shimmering. Add the shiitake stems and cook over moderate heat, stirring a few times, until deeply browned, 5 minutes. Add the water and broth and bring to a boil over high heat. Boil until reduced to 1 cup, about 12 minutes. Strain the broth and return it to the saucepan. Boil over high heat until reduced to $\frac{1}{4}$ cup, 7 minutes.

SERVE WITH Fish, steak, chicken, veal.

Rosemary-Roasted Rack of Lamb and Cherry Tomatoes

This impressive dish will dazzle your guests—and it uses only four ingredients.

PREP: 10 MINUTES; TOTAL: 50 MINUTES

4 SERVINGS

1 2-pound rack of lamb (about 8 ribs)

3 tablespoons olive oil, divided

3 teaspoons chopped fresh rosemary,
divided

2 12-ounce containers cherry tomatoes

Preheat oven to 425°F. Rub lamb with 1 tablespoon oil; sprinkle with $1\frac{1}{2}$ teaspoons rosemary, then salt and pepper. Place on large rimmed baking sheet. Place 2 tablespoons oil, $1\frac{1}{2}$ teaspoons rosemary, and tomatoes in large bowl. Sprinkle with salt and pepper and toss to coat; scatter around lamb.

Roast lamb and tomatoes until thermometer inserted into thickest part of lamb registers 135°F for medium-rare, about 30 minutes. Let rest 10 minutes. Cut lamb between bones into individual chops. Arrange on platter with tomatoes.

Rosemary-and-Pepper Standing Rib Roast with Two-Mushroom Pan Sauce

Standing rib roast is a special event; it's also surprisingly easy to make. This version gets a spice rub and a rich, earthy sauce that can be largely made ahead.

8 SERVINGS

- 1 well-trimmed 8- to 9-pound rib roast (with 4 bones)
- 6½ teaspoons crushed dried rosemary, divided
- 1 tablespoon coarse kosher salt
- 2 teaspoons freshly ground black pepper
- ½ cup plus 2 tablespoons olive oil
- 2 cups boiling water
- 1½ ounces dried porcini mushrooms
- 4 tablespoons (½ stick) butter, room temperature, divided
- 10 ounces fresh button mushrooms, cut into ¼-inch-thick slices
- 4 garlic cloves, minced
- 2 tablespoons all purpose flour
- 1½ cups low-salt beef broth
- ¾ cup dry red wine
- 2 bunches fresh rosemary (for garnish)

Place rib roast, fat side up, in heavy roasting pan. Mix 4 teaspoons crushed rosemary, salt, and pepper in small bowl. Stir in ½ cup oil. Rub mixture all over roast. **DO AHEAD** Can be made 1 day ahead. Cover and chill. Let stand at room temperature 45 minutes before roasting.

Combine 2 cups boiling water and porcini; let soak until mushrooms soften,

about 20 minutes. Strain soaking liquid through fine strainer set over measuring cup; reserve porcini. If needed, add enough water to soaking liquid to measure 1 cup. Coarsely chop porcini.

Melt 2 tablespoons butter with remaining 2 tablespoons oil in large skillet over medium-high heat. Add fresh mushrooms; sauté until browned, about 6 minutes. Add porcini and garlic; stir 1 minute. Remove from heat. Combine flour, remaining 2 tablespoons butter, and remaining 2½ teaspoons crushed rosemary in small bowl; mash with fork to smooth paste. **DO AHEAD** Porcini soaking liquid, mushroom mixture, and flour-butter mixture can be made 1 day ahead. Cover separately; chill.

Place rack in bottom third of oven and preheat to 350°F. Cook roast until instant-read thermometer inserted straight down into top center of roast registers 125°F to 130°F for medium-rare, about 2 hours 30 minutes.

Transfer roast to platter; cover loosely with foil and let rest 35 to 40 minutes. Skim any fat from top of pan juices (there will be a small amount of pan drippings); reserve juices in pan.

Set roasting pan atop 2 burners over medium-high heat. Add reserved 1 cup porcini soaking liquid, broth, and wine; bring to boil, scraping up any browned bits. Add mushroom mixture, then butter-flour mixture; whisk constantly over medium-high heat until sauce thickens, about 2 minutes. Season sauce to taste with salt and pepper.

Garnish roast on platter with fresh rosemary sprigs. Slice roast and serve, passing mushroom sauce separately.

fruity wine, and Terry Coughlin, Tabla's wine director, recommends a spicy red like a California Zinfandel or a Shiraz. For a ripe, juicy Zinfandel, look to Napa Valley for the jammy 2004 Regusci or the plummy 2004 Girard Old Vine. One source for great Shiraz is Australia's McLaren Vale, south of Adelaide along the coast; two bottlings to try are the rich, inky 2003 Chateau Reynella Basket Pressed and the berry-rich 2003 Aramis Vineyards.

TABLA

Indian-Style Grilled Short Ribs

TOTAL: 30 MIN PLUS 3 DAYS

MARINATING

4 SERVINGS

Tabla chef Floyd Cardoz marinates these succulent, crusty beef ribs for three days in an Indian-inspired combination of garlic, ginger, maple syrup, tomato and coriander. The strong flavors require a bold,

- 6 garlic cloves, coarsely chopped
- 2 tablespoons finely chopped fresh ginger
- ¼ cup dry red wine
- 3 tablespoons red wine vinegar
- 3 tablespoons pure maple syrup
- 3 tablespoons vegetable oil
- 3 tablespoons tomato paste
- 1 tablespoon rosemary leaves
- 1 tablespoon kosher salt
- 2 teaspoons thyme
- 1½ teaspoons freshly ground black pepper

- 1 teaspoon ground coriander
- ½ teaspoon ground allspice
- ½ teaspoon sweet paprika
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cloves
- ¼ teaspoon cayenne pepper
- 8 beef short ribs on the bone (about 1 pound each), trimmed of excess fat

Celery Root and Apple Slaw, for serving (recipe follows)

1. In a blender, combine the garlic, ginger and red wine and puree. Scrape the wine puree into a medium bowl and stir in all of the remaining ingredients except the short ribs. Pour the marinade into 2 resealable plastic bags and add the short ribs. Tightly seal the plastic bags and refrigerate the short ribs in the marinade for 3 days.
2. Light a grill. Remove the short ribs from the marinade, scraping off any excess. Grill the short ribs over moderately high heat until they are lightly charred and medium-rare, about 5 minutes per side. Serve the short ribs with the Celery Root and Apple Slaw on the side.

BRAISED SHORT RIBS

Adapted from David Chang

Time: At least 5 hours

- 1½ cups pear or apple juice
- 1 cup sake
- 1 cup mirin
- ½ cup sugar
- 1 cup soy sauce
- Salt and freshly ground black pepper
- 2 tablespoons chopped garlic
- 10 cloves crushed garlic
- 1 tablespoon sesame oil
- 2 tablespoons neutral oil, like corn or grapeseed
- 4 to 5 pounds short ribs
- 2 large onions, peeled and roughly chopped
- 1 pound carrots, peeled and cut into chunks
- 2 tablespoons butter
- 8 to 12 small potatoes, preferably fingerlings, trimmed
- ½ cup chopped scallions
- 4 cups cooked white rice.

1. Preheat oven to 350 degrees. In a saucepan, combine juice, sake, mirin, sugar, soy sauce, about 20 grinds of pepper, both forms of garlic, sesame oil and 1½ cups water. Bring to a boil, then simmer.

2. Put corn or grapeseed oil in a large oven-

proof braising pan or skillet over medium-high heat and add ribs, seasoning them liberally with salt and pepper. Brown well on one side, moving them around to promote even browning. Turn, add onions and half the carrots, and brown other side, stirring vegetables occasionally.

3. Carefully pour braising liquid over meat and bake, bone-side up and submerged in liquid (add water or juice if necessary), for 3 to 4 hours, until meat falls from bones. Cool ribs in liquid for 1 hour, then remove; strain liquid. At this point, ribs and liquid can be covered and refrigerated overnight.

4. Remove bones from ribs. In a pot, combine meat with braising liquid; heat to a boil then simmer, reducing liquid until syrupy. If it seems too thick, thin with a bit of water.

5. About ½ hour before you are ready to serve, put butter in a skillet and add potatoes and remaining carrots. Cook, stirring occasionally and seasoning with salt and pepper, until browned and nearly tender, about 20 minutes. Add to meat. Taste mixture and adjust seasonings if necessary, then garnish with scallions and serve on rice.

Yield: 4 to 6 servings.

Osso Buco

Serves six.

This is the world's best make-ahead dish—it tastes amazing on the second day. The classic accompaniment is saffron risotto, which you can make following the risotto method in the article on p. 54.

6 1¼ inch-thick veal shanks
Kosher salt and freshly ground black pepper
½ cup all-purpose flour for dredging
¼ cup extra-virgin olive oil
1 tablespoon unsalted butter
3 cups finely diced yellow onion (about 2 medium onions)
1 cup finely diced celery (about 2 stalks)
¾ cup finely diced carrot (about 2 small carrots)
1 teaspoon dried oregano
¾ cup dry white wine
2 tablespoons tomato paste
1 28-ounce can Italian plum tomatoes, drained and chopped, juices reserved
1 cup low-salt chicken broth, more if needed
1 large sprig thyme
1 bay leaf
1 tablespoon arrowroot mixed with 2 teaspoons broth or water (look for arrowroot in the spice section of your grocery store)

FOR THE GREMOLATA:

3 tablespoons finely chopped fresh flat-leaf parsley
2 large cloves garlic, minced
1 tablespoon finely grated lemon zest
2 anchovy fillets, minced

Heat the oven to 350°F.

Tie the veal shanks around the middle with kitchen string (if they're not tied already) and season them with salt and pepper. Put the flour in a dish. Dredge the shanks very lightly in flour, thoroughly shaking off the excess.

Have ready a roasting pan or baking dish large enough to hold the shanks in a single layer (9x13-inch works well). In a large heavy skillet, heat 3 tablespoons of the oil over medium-high heat. Put three veal shanks in the pan and sear until nicely browned on both sides, 2 to 3 minutes per side. Move the shanks to the roasting pan. Repeat with the remaining three shanks.

Carefully pour off the fat in the pan and wipe it out with paper towels (it's fine if the browned bits remain in the pan bottom; just wipe away the used oil). Return the pan to medium heat and add the butter and remaining 1 tablespoon of oil. When the butter is melted, add the onion, celery, carrot, oregano, and 1 teaspoon salt. Cook the vegetables, stirring occasionally, until soft and lightly browned, 15 to 20 minutes. Increase the heat to medium-high, add the wine, and

cook, scraping up any brown bits with a wooden spoon, until the wine is reduced to about ¼ cup, about 3 minutes.

Stir in the tomato paste. Add the tomatoes with their juices, the broth, thyme, bay leaf, ½ teaspoon salt, and a few grinds of pepper. Bring to a boil, and pour the contents of the pan over the shanks. Cover tightly with heavy-duty aluminum foil.

Braise the veal in the oven until fork-tender, 1½ to 2 hours, checking the liquid occasionally. If it has cooked down, add enough broth to keep the level about halfway up the shanks. To check for doneness, pierce a shank with a fork. The meat should pull apart easily. Taste a morsel—it should feel soft and tender. Do not overcook, or the veal will fall apart.

Gently brush most of the vegetable bits off the shanks. With a wide, flat metal spatula, carefully transfer the veal shanks to a dish. Strain the pan juices through a medium-mesh sieve into a saucepan, pressing hard on the solids with a spatula to extract as much sauce as you can. Bring the sauce to a simmer. Whisk in the arrowroot mixture and cook briefly to thicken. If you're working ahead, stop here and see "Make it ahead," below.

Make the gremolata. Just before finishing the sauce and serving, combine the parsley, garlic, lemon zest, and anchovies. Add two tablespoons of the gremolata to the sauce. Remove the strings from the shanks. Serve the osso buco topped with the sauce and a small sprinkling of the remaining gremolata.

5 tips for the perfect burger

1 For the most succulent burger, use a mix of 45 percent beef chuck, 45 percent beef sirloin and 10 percent pork fatback.

2 If you're grinding the beef yourself, don't trim any fat; it adds flavor and moisture. Also, keep the meat and grinding equipment chilled so the fat won't melt. The result will be a juicier burger.

3 Never mix salt into the ground beef when you're forming the patties, as this will dry out the burger. Season liberally with salt just before grilling.

4 Prior to cooking, preheat the grill on high for 15 to 20 minutes and make sure the grates are clean.

5 To avoid flame-ups and charring, never grill with high heat.

Lemongrass-Barbecued Pork with Rice-Vermicelli Salad

ACTIVE: 1 HR; TOTAL: 3 HR INCLUDING MARINATING

6 SERVINGS

Mai My Lin, one of the chefs Kiesel met at the Nha Trang night market, prepares an aromatic and pungent marinade for grilled pork with two quintessential Vietnamese ingredients—lemongrass and fish sauce. The biggest surprise here turns out to be Mai's zesty Carrot and Daikon Pickles; they are amazing with the smoky grilled meat.

BARBECUED PORK

- 4 large garlic cloves, thickly sliced
- 3 large stalks of fresh lemongrass, tender inner white bulbs only, sliced crosswise
- 2 large shallots, thickly sliced
- 1½ tablespoons sugar
- 3 tablespoons Asian fish sauce
- 3 tablespoons fresh lime juice
- 3 tablespoons vegetable oil
- 2 tablespoons soy sauce
- 1½ pounds boneless pork loin, sliced ¼ inch thick

RICE-VERMICELLI SALAD

- ½ pound rice vermicelli
- 4 medium garlic cloves, quartered

- 3 Thai chiles or 1 large jalapeño, thickly sliced
- 3 tablespoons sugar
- ¼ cup Asian fish sauce
- ½ cup finely chopped cilantro
- ½ cup finely chopped mint
- ¼ cup fresh lime juice
- ⅓ cup water
- 2 large cucumbers—peeled, halved lengthwise, seeded and thinly sliced crosswise

Carrot and Daikon Pickles (recipe follows), for serving

1. PREPARE THE PORK: In a food processor, finely chop the garlic, lemongrass and shallots. Add the sugar, fish sauce, lime juice, vegetable oil and soy sauce and process to a paste. In a large, shallow glass or ceramic dish, coat the pork on both sides with the marinade. Cover and refrigerate for at least 1 hour.

2. MAKE THE RICE-VERMICELLI SALAD: In a large bowl, cover the rice vermicelli with cold water and let soak until pliable, about 20 minutes.

3. In a mortar, using a pestle, pound the garlic cloves to a paste with the chiles and sugar. Stir in the fish sauce, cilantro, mint, lime juice and water.

4. Bring a large saucepan of water to a boil over high heat. Drain the rice vermicelli and add it to the boiling water. Cook, stirring, until barely tender, about 1 minute. Drain the vermicelli. Rinse the vermicelli in cold water and drain thoroughly. Transfer the vermicelli to a large bowl, add the cilantro-and-mint dressing and toss well. Scatter the sliced cucumbers over the rice-vermicelli salad.

5. Light a grill. Lift the pork slices from the marinade, leaving on some of the flavorings. Grill the pork over a hot fire until nicely charred, about 2 minutes per side. Transfer the pork to plates and serve with the rice-vermicelli salad. Pass the Carrot and Daikon Pickles at the table.

MAKE AHEAD The marinated pork and the dressing for the rice-vermicelli salad can be refrigerated overnight.

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salt crust

You'd think that packing a steak in salt would cause it to dry out and taste too...well, salty. But chef Govind Armstrong's Salt-Roasted Porterhouse is crusted with a full coat of coarse salt before roasting, which serves as a barrier, keeping moisture in. The result? A juicy, flavorful steak to dream about.

THE DISH

Salt-Roasted Porterhouse

Table 8 uses a dry-aged porterhouse (sold at well-stocked butchers). If it's unavailable, substitute regular porterhouse or Kansas City steak.

2 SERVINGS

- 3 bay leaves, crushed
- 1 tablespoon whole black peppercorns
- 2 teaspoons whole coriander seeds
- 2 teaspoons fennel seeds
- 2 teaspoons mustard seeds
- 2 teaspoons dried rosemary
- ½ teaspoon dried crushed red pepper
- 1 teaspoon plus 1½ cups coarse kosher salt
- 1 30-ounce porterhouse or T-bone steak (about 2 to 2¼ inches thick)

¼ cup water

Mix first 7 ingredients in small bowl. Transfer 2 tablespoons spice mixture to spice grinder; grind finely. Mix in 1 teaspoon salt. **DO AHEAD** Can be made 1 week ahead. Store whole and ground spice mixtures separately in airtight containers at room temperature. Rub ground spice mixture all over steak. Wrap in plastic; chill 3 hours.

Preheat oven to 475°F. Unwrap steak; place in large ovenproof skillet. Mix whole spice mixture with 1½ cups kosher salt in medium bowl. Add ¼ cup water; stir to moisten. Pack salt over top and sides of steak. Roast until instant-read thermometer inserted horizontally into steak registers 130°F for medium-rare, about 25 minutes. Let stand at room temperature 8 minutes. Crack salt crust with wooden spoon; discard. Turn steak over. Slice into ½-inch-thick slices.

Beef Chili with Beans

ACTIVE: 30 MIN; TOTAL: 2 HR 30 MIN

8 SERVINGS

"Chili means Halloween to me," Achatz says. When he was growing up, his mother would always serve it to him and his cousins before they went trick or treating as a way to counteract the sugar buzz to come. The smoky, spicy version here is a slightly modified version of Achatz's mother's chili, flavored with ancho, pasilla and chipotle chiles, plus a homemade blend of seasonings, fresh herbs and lots of garlic.

- 3 tablespoons vegetable oil
- 3 pounds ground beef chuck
- 2 large onions, finely chopped
- 1 green bell pepper, finely chopped
- 5 garlic cloves, minced
- 3 tablespoons pure ancho chile powder
- 3 tablespoons pure pasilla chile powder
- 3 tablespoons ground cumin

- 2 tablespoons ground coriander
- 1 tablespoon sugar
- 2 teaspoons chopped thyme
- 2 teaspoons chopped oregano
- 1 teaspoon freshly ground black pepper
- 1 teaspoon cayenne pepper
- 3 cups low-sodium beef broth
- One 15-ounce can pinto beans
- One 14-ounce can diced tomatoes with the juices
- 5 chipotle chiles in adobo, seeded and finely chopped
- 1 cup tomato sauce
- $\frac{1}{4}$ cup tomato paste
- 1 tablespoon cider vinegar

Juice of 1 lime

Salt

1. In a large, heavy pot or a medium enameled cast-iron casserole, heat the oil. Add half of the ground beef and cook over high heat, breaking it up with a wooden spoon, until browned, about 5 minutes; transfer to a bowl with a slotted spoon. Brown the remaining ground beef. Return the first batch of browned beef to the pot.

2. Add the onions and bell pepper to the pot and cook over moderate heat, stirring occasionally, until the onions are translucent, about 8 minutes. Stir in the garlic, ancho and pasilla chile powders, cumin, coriander, sugar, thyme, oregano, black pepper and cayenne. Cook for 10 minutes, stirring occasionally.

3. Stir in the beef broth, pinto beans, tomatoes, chipotles, tomato sauce, tomato paste and the vinegar. Simmer the chili over low heat for $1\frac{1}{2}$ hours, stirring occasionally. Add the lime juice, season with salt and serve.

MAKE AHEAD The chili can be refrigerated for up to 3 days.

WINE This spicy beef-and-bean chili needs a wine that can stand up to its bold flavors, like a Zinfandel. Rosenblum Cellars, which has made some of California's best Zinfandels since 1978, produces its 2003 Richard Sauret Vineyards Paso Robles Zinfandel with grapes from 37-year-old vines, which give the wine big, ripe berry flavors and structure.

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SPICE-RUBBED STEAK WITH QUICK GARLIC FRIES

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 20 MIN

This variation on steak frites spices up the steak and gives a garlic boost to frozen fries. You can use any packaged spice-rub mix for beef, but we use a combination of equal parts cumin and coriander, half that amount of salt and pepper, and one eighth that amount of clove. If your rub doesn't contain salt, you'll need to add some, to taste. This take on a classic meal is easy, but you will be searing the steak and frying the potatoes at the same time.

About 3 cups vegetable oil

- 2 (1¼-inch-thick) boneless top loin (New York strip) steaks (about 1 lb each)

¾ teaspoons spice rub for beef

- 1 (1-lb) package frozen french fries
- 2 large garlic cloves, thinly sliced lengthwise

SPECIAL EQUIPMENT: a deep-fat thermometer

- Put oven rack in middle position and preheat oven to 450°F.
- Heat 1 inch oil in a 4- to 5-quart heavy pot over high heat until it registers 375°F on thermometer.
- While oil heats, pat steaks dry, then rub all over with spice rub (and salt if necessary). Heat 1 tablespoon oil in a 12-inch ovenproof heavy skillet over moderately high heat until hot but not smoking, then

sear steaks, turning over once with tongs, until well browned, about 5 minutes total. Transfer skillet to oven and roast 10 minutes for medium-rare.

Check oil while searing steaks, and when it registers 375°F, begin frying french fries in 2 batches (add fries carefully; they may have ice crystals, which could cause spattering), stirring occasionally, until golden and crisp, 4 to 5 minutes per batch. Transfer fries with a slotted spoon to paper towels to drain and season with salt and pepper while hot. Return oil to 375°F between batches.

Turn off heat under pot, then add garlic and fry until pale golden, 30 seconds to 1 minute, and transfer with slotted spoon to paper towels. Toss fries with garlic in a large bowl.

Transfer steak to a cutting board and let stand 5 minutes. Slice steak and serve with fries.

Luscious Tandoori Lamb Chops

ACTIVE: 30 MIN; TOTAL: 1 HR 10 MIN

PLUS OVERNIGHT MARINATING

4 SERVINGS

Saran thinks these sizzling, marinated chops, inspired by a recipe from the 90-year-old restaurant Karim in the Grand Mosque (Jama Masjid) area of Delhi, epitomize the very best of northwestern India's opulent Moghul cuisine. To give the marinade the richness of Indian yogurt, which is made from whole milk, Saran adds heavy cream. At Karim (and at Dévi and Véda), these chops are cooked in a searingly hot tandoor (clay oven), so grilling is a good alternative.

- 8 lamb rib chops (2½ pounds)
- ¾ cup Greek yogurt
- ¼ cup heavy cream

3 tablespoons fresh lemon juice

One 3-inch piece of fresh ginger, peeled and minced

- 4 large garlic cloves, minced

1 tablespoon malt vinegar

1 tablespoon garam masala

1 tablespoon ground cumin

1 tablespoon paprika

½ teaspoon cayenne pepper

¼ teaspoon ground mace (optional)

¼ teaspoon freshly grated nutmeg

Kosher salt

2 tablespoons vegetable oil

3 tablespoons unsalted butter, melted

1. Using a paring knife, cut a few ¼-inch-deep slashes in each lamb chop. In a large bowl, whisk the yogurt with the heavy cream, lemon juice, ginger, garlic, malt vinegar, garam masala, cumin, paprika, cayenne, mace, nutmeg and 1 teaspoon of salt. Transfer the lamb chops to the marinade and turn to coat, then cover and refrigerate overnight.

2. Add the oil to the marinade and toss with the lamb chops. Remove the chops from the marinade and let stand at room temperature for 30 minutes.

3. Light a grill. Season the chops with salt and grill over moderately high heat for 8 minutes, turning once, until well browned. Brush both sides of the chops with the melted butter and grill for another 2 minutes per side for medium-rare.

WINE These meaty chops taste even better with a fruity red that has enough structure to cut through the rich yogurt marinade. The ideal choice is the plummy 2004 Cabernet Shiraz from Sula Vineyards, an ambitious new winery in India's Nashik Valley owned by Rajeev Samant, an ex-Silicon Valley engineer. Though Sula's wines are imported to the United States, they can be hard to find; for an alternative, try the blackberry-rich 2003 Penfolds Bin 389 Cabernet Shiraz. ●

Beef Stew in Red Wine Sauce

ACTIVE: 1 HR; TOTAL: 2 HR 40 MIN

4 SERVINGS

For many Americans, the quintessential French stew is *boeuf bourguignon*—beef cooked in Burgundy red wine. The stew, featured regularly at my mother's restaurant, was made from tougher, cheaper cuts of beef, which had to be braised a long time to get tender and to stay moist.

For my beef stew, I like to use a special piece of the shoulder called the flatiron steak. This long, narrow piece is extremely lean, tender and moist, and it makes an ideal stew. I do not use stock, demiglace or even water. I make my stew strictly with a robust red wine. This rich, winy beef stew is always a hit with my chef friends.

Buy about **2 pounds of beef from the flatiron part of the shoulder**. Remove the skin or sinew from the top. Alternatively, use lean beef chuck in the same manner. Cut the meat into 8 pieces.

Preheat the oven to 350°. Melt **1 tablespoon of butter** with **1 tablespoon of olive oil** in a cast-iron pot that is attractive enough for the table. Arrange the meat in one layer in the pot, and season it with **salt** and **pepper**. Cook on top of the stove over high heat for about 8 minutes, browning the meat on all sides.

Add **1 cup of finely chopped onion** and **1 tablespoon of finely chopped garlic**. Cook over moderate heat for an additional 5 minutes, stirring occasionally. Add **1 tablespoon of flour**. Mix in well so that the flour doesn't form lumps. Stir in **1 bottle of red wine**. Add **2 bay leaves**, **a sprig of fresh thyme**, **salt** and **pepper** and bring to a boil. Stir well and cover.

Place the pot in the oven and continue to cook for about 1½ hours; the meat should be soft and tender and the liquid properly reduced. The recipe can be prepared to this point up to a day ahead.

For the garnishes, peel **15 cipollini** or **pearl onions**, wash **15 cremini mushrooms** and peel **15 baby carrots**. For



BEEF STEW IN
RED WINE SAUCE

the lardons, you will need one **5-ounce piece of pancetta**. Bring the pancetta and **2 cups of water** to a boil in a saucepan and simmer for about 30 minutes; drain. Cut the pancetta into ½-inch slices and then cut the slices into 1-inch-wide lardons.

Combine the onions, mushrooms, carrots and pancetta in a skillet with **1 tablespoon of olive oil**, **¼ cup of water** and **a good dash each of sugar, salt and pepper**. Bring to a boil and simmer, covered, for about 15 minutes; at this point, there should be practically no water left. Uncover and cook over high heat, sautéing the vegetables until nicely browned on all sides, about 4 minutes.

To serve, mix some of the vegetables and lardons into the stew and sprinkle the rest on top as a garnish. Add **a little chopped fresh parsley** and serve.

F&W EDITORS' WINE PAIRING Though Jacques's hearty stew is inspired by *boeuf bourguignon*, classically flavored with red Burgundy, he prepares his version with the rich red wines of the southern Rhône, particularly those made from the Carignan grape. Two great wines to seek out—for cooking and drinking—are the gently tannic 2004 Domaine Marc Kreydenweiss Perrières, from the Costières de Nîmes region, or the wild herb-scented 2004 Domaine de Nizas Carignan. •

Tomato-Braised Chicken Breasts with Green Olives

6 SERVINGS

Charles Dale coaxes maximum flavor from the ingredients in this simple recipe by slowly cooking everything together in a covered dish.

- 6 red and yellow tomatoes (about 3 pounds), cored and halved crosswise
- ¼ cup extra-virgin olive oil
- 12 medium garlic cloves, thickly sliced
- 12 small green olives, pitted and halved
- 1 large jalapeño, seeded and thinly sliced

Kosher salt

- ½ cup dry white wine

- 6 skinless, boneless chicken breast halves (about 2½ pounds)
- 6 thyme sprigs, plus more for garnish

Freshly ground pepper

- 2 cups water

- 1½ cups couscous (about 1 box)

Lemon wedges, for serving

1. Preheat the oven to 400°. Set a fine sieve over a bowl and, using your fingers, remove the seeds from the tomatoes, working over the sieve. Gently press the seeds against the sieve to extract as much juice as possible. Set aside the tomatoes and juice and discard the seeds.

2. Coat the bottom of a 9-by-13-inch glass or ceramic baking dish with 1 tablespoon of the olive oil. Scatter the garlic, olives and jalapeño over the bottom. Season the cut sides of the tomatoes with salt and arrange them in the baking dish, cut sides down. Pour the white wine over the tomatoes along with the reserved tomato juice and arrange the chicken breast halves on top. Drizzle the chicken with 1 tablespoon of olive oil.

Top each breast half with a thyme sprig and season with salt and pepper.

3. Cover the baking dish with foil and bake the chicken for about 50 minutes, or until it is cooked through and the tomatoes have released most of their juices. Transfer the chicken to a large plate, cover and keep warm. Let the tomatoes cool for about 2 minutes and carefully pull off their skins with your fingers. Add the tomatoes to the chicken and cover loosely to keep warm. Discard the thyme sprigs.

4. In a medium saucepan, bring the water to a boil with ¼ teaspoon salt and the remaining 2 tablespoons of olive oil. Add the couscous, cover and remove from the heat. Let stand until the water is completely absorbed, about 5 minutes. Fluff the couscous with a fork and spoon it into shallow soup bowls. Top the couscous with the braised chicken and tomatoes, spooning the juices all over. Garnish with thyme sprigs and serve with lemon wedges.

MAKE AHEAD The tomato-braised chicken can be prepared through Step 2 and refrigerated for up to 1 day.

WINE A vibrant, fruity Sangiovese will contrast with the salty olives and cut through the acidity of the tomatoes. Either the 1996 Venezia Nuovo Mondo North Coast Sangiovese from California or the mostly Sangiovese 1995 Melini Chianti Classico La Selvanella Riserva from Italy would be perfect.

Spicy Chipotle Grilled Chicken

There's depth, subtlety, and just the right amount of heat here. Start preparing this dish one day ahead since the chicken needs to marinate overnight.

4 SERVINGS

- ¼ cup canned chipotle chiles in adobo*
- 3 tablespoons olive oil
- 2 garlic cloves, pressed
- ½ onion, coarsely chopped
- 2 tablespoons chopped fresh cilantro
- 1 tablespoon paprika
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 teaspoon salt
- 1 3½-pound chicken, cut into 8 pieces

Nonstick vegetable oil spray

Combine chipotles in adobo, olive oil, and garlic cloves in processor; puree until paste forms. Add chopped onion, chopped cilantro, paprika, ground cumin, chili powder, and salt; process until onion is finely chopped. Transfer ¼ cup chipotle mixture to small bowl; cover and refrigerate. Arrange chicken pieces in 11x7x2-inch glass baking dish. Spread remaining chipotle mixture all over chicken pieces. Cover and refrigerate overnight.

Spray grill rack with nonstick spray. Prepare barbecue (medium heat). Grill chicken until cooked through, moving to cooler part of grill as needed to prevent burning and brushing with reserved marinade during last 5 minutes of grilling, about 30 minutes. Transfer chicken to platter and serve.

*Canned chipotle chiles in adobo are available at some supermarkets, at Latin markets, and from mexgrocer.com. ➤

VEAL STEW WITH PEPPERS

With slight variations, this dish is common to a number of southern Italian regions. This version is typical of Apulia.

🍷 Any simple red—Rioja, Côtes du Rhône, California Zinfandel

6 Servings

6 tablespoons olive oil
 $\frac{1}{4}$ pound pancetta, cut into thin strips
3 medium onions—1 chopped, 2 thinly sliced
2 pounds boneless veal shoulder, trimmed and cut into 1-inch pieces

$\frac{1}{2}$ cup dry red wine
1 pound ripe tomatoes—peeled, seeded and chopped—or 1 can (28 ounces) Italian peeled tomatoes, drained and chopped
2 tablespoons chopped parsley
1 bay leaf
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon freshly ground black pepper
 $1\frac{1}{2}$ pounds bell peppers (about 3 large)—red, green and/or yellow—cut into 1-inch squares

Pour any excess fat out of the pan.

3. Add the wine to the hot skillet and bring to a boil, scraping up any browned bits from the bottom of the pan. Mix the sautéed onion and pancetta into the wine and boil over moderate heat until the wine is reduced to about 2 tablespoons, 4 to 5 minutes.

4. Return the veal to the pan, and toss to mix with the onion and pancetta. Add the tomatoes, parsley, bay leaf, $\frac{1}{4}$ teaspoon of the salt and the black pepper.

1. In a large skillet or flameproof casserole, heat 3 tablespoons of the olive oil. Add the pancetta and chopped onion and cook over moderate heat until the onion is golden brown, 8 to 10 minutes. Remove with a slotted spoon and set aside.

2. Pat the veal pieces dry on paper towels. Add the veal to the skillet in batches without crowding, and sauté, turning, until browned all over, 3 to 5 minutes per batch. Set the veal aside.

continued

Bring to a boil over moderately high heat, reduce the heat to low, cover and simmer until the veal is tender, 1 to $1\frac{1}{2}$ hours.

5. Meanwhile, in another large skillet, heat the remaining 3 tablespoons olive oil. Add the bell peppers and sliced onions, sprinkle with the remaining $\frac{1}{4}$ teaspoon salt, cover and cook over moderately low heat for 15 minutes. Uncover the pan and cook, stirring occasionally, until the peppers are tender, 10 to 15 minutes.

6. When the veal is tender, add the

VEAL SHANKS WITH CARMELIZED ONIONS AND SAGE

The veal shanks are extremely tender and have lots of great-tasting sauce. Serve them with the butternut polenta (see recipe) and steamed rapini (also called broccoli rabe), and offer Pinot Noir with dinner.

6 SERVINGS

- 6 center-cut veal shanks (each about 1½ to 2 inches thick)
- ½ cup all purpose flour
- 2 teaspoons dried rubbed sage
- 4 tablespoons olive oil

- 3 large onions, sliced
- 5 garlic cloves, chopped
- 15 fresh whole sage leaves
- 1½ cups dry white wine

- 3 cups canned beef broth

Additional chopped fresh sage

Sprinkle veal with salt and pepper. Combine flour and dried sage in shallow bowl. Set 3 tablespoons flour mixture aside. Dredge veal in remaining flour mixture to coat; shake off excess. Heat 2 tablespoons oil in heavy large very wide pot over medium-high heat. Working in batches, cook veal until brown, about 7 minutes per side. Transfer veal to bowl.

Heat remaining 2 tablespoons oil in same pot. Add onions and sauté until beginning to brown, about 10 minutes. Reduce heat to medium and sauté onions until very deep brown, about 35 minutes longer. Add garlic and sauté 5

minutes. Add whole sage leaves and reserved 3 tablespoons flour mixture; stir 2 minutes. Add wine; bring to boil.

Arrange veal in single layer in pot. Add broth. Cover and simmer over medium-low heat until meat is very tender but does not fall off bone, about 1 hour 45 minutes. Uncover; simmer until juices thicken enough to coat spoon, about 30 minutes. Season with salt and pepper.

Place 1 veal shank on each plate. Spoon sauce and onion mixture over. Sprinkle with additional fresh sage.

Osso Buco with Red Wine

6 SERVINGS

Have your butcher tie the pieces of veal shank around the middle with cotton kitchen string like a belt; this will help the meat keep its shape as it cooks. You can also tie the veal yourself. Serve the osso buco with small spoons so guests can scoop out the luscious marrow.

- 2 tablespoons extra-virgin olive oil
- Six 2-inch-thick meaty veal shanks, each tied with string (¾ to 1 pound each)

Salt and freshly ground pepper

- 2 large carrots, cut into ½-inch dice
- 1 medium onion, cut into ½-inch dice
- 1 celery rib, cut into ½-inch dice
- 2 garlic cloves, minced
- 1 cup dry red wine, such as Barbera or Chianti
- 1 cup drained canned Italian tomatoes, coarsely chopped
- 1 cup chicken stock or canned low-sodium broth

1. Preheat the oven to 325°. Heat the olive oil in a large enameled cast-iron casserole. Season the veal shanks with salt and pepper and cook over moderate heat until browned, about 8 minutes per side. Transfer the shanks to a plate.

2. Add the carrots, onion, celery and garlic to the casserole. Reduce the heat to moderately low and cook, stirring, until tender, about 7 minutes. Add the wine and cook, scraping up any browned bits, until slightly reduced, about 5 minutes. Add the tomatoes and chicken stock and bring to a simmer over high heat.

3. Return the shanks to the casserole, nestling them into the vegetables; add any accumulated juices. Cover the casserole and braise the shanks in the oven for 1 hour. Turn the shanks, cover and cook for about 1 hour longer, until the meat is very tender. Transfer the shanks to a rimmed platter and cover loosely with foil. Measure the sauce; you should have 2 cups. If necessary, reduce the sauce over high heat. Season with salt and pepper.

4. Cut the strings off the shanks. Spoon the sauce on top and serve.

MAKE AHEAD The osso buco can be refrigerated overnight and reheated, covered, in a 325° oven.

WINE Serve a red that echoes the wine in the osso buco and stands up to the mushrooms and pancetta. A good choice would be the 1997 Jacopo Biondi Santi Sassoalloro or the 1997 Michele Chiarlo Barbera d'Asti Superiore.

SAUTÉED VEAL CHOPS WITH MUSHROOMS

SERVES 4

ACTIVE TIME: 40 MIN START TO FINISH: 45 MIN

There is a reason for the enduring popularity of veal with mushrooms—they just work so well together. The cream in the sauce enriches their flavors without masking them.

- 1 teaspoon cornstarch
- 2 teaspoons Worcestershire sauce
- 1 cup reduced-sodium chicken broth
- 4 (½-inch-thick) veal loin chops (1¾ lb total)
- ¾ teaspoon salt
- ¾ teaspoon black pepper
- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 1 medium onion, finely chopped
- 10 oz cremini mushrooms, thinly sliced (3 cups)
- 2 garlic cloves, finely chopped
- ¼ cup heavy cream
- ¼ cup finely chopped fresh flat-leaf parsley (Continued on page 232)

►Put oven rack in middle position and preheat oven to 200°F.

►Stir together cornstarch, Worcestershire sauce, and broth in a small bowl until combined well.

►Pat 2 chops dry, then sprinkle both sides with ¼ teaspoon salt and ¼ teaspoon pepper (total). Heat 1 tablespoon oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté seasoned chops, turning over once, until golden and almost cooked through, 4 to 5 minutes total. Transfer to a shallow baking pan and keep warm in oven.

Season remaining 2 chops and sauté in remaining tablespoon oil in same manner, transferring to shallow baking pan.

►Pour off oil from skillet, then add butter and onion to skillet and cook over moderate heat, stirring occasionally, until onion is softened, about 3 minutes. Add mushrooms and remaining ¼ teaspoon salt and ¼ teaspoon pepper and increase heat to moderately high. Cook, stirring occasionally, until any liquid mushrooms give off is evaporated and mushrooms are just tender, 4 to 5 minutes. Add garlic and cook, stirring, 1 minute. Stir broth mixture, then add to mushrooms and bring to a boil, stirring occasionally. Simmer, stirring occasionally, until sauce is very thick, 2 to 3 minutes. Add cream and any meat juices accumulated in baking pan, then bring to a boil, stirring occasionally. Stir in parsley and salt and pepper to taste. Serve chops with mushroom sauce.

Short Rib & Porcini Mushroom Ragù (Ragù di Manzo e Funghi Porcini)

Yields about 8 cups ragù.

- 1 oz. dried porcini mushrooms (about 1 cup)
- 2 28-oz. cans imported Italian plum tomatoes, preferably San Marzano
- ½ cup extra-virgin olive oil
- 2 lb. bone-in beef short ribs, trimmed of excess fat
- 1 lb. boneless beef chuck, trimmed of excess fat
- Kosher salt and freshly ground black pepper
- 1 small yellow onion, finely chopped (about 1 cup)
- 1 small carrot, finely chopped (about 1 cup)
- 1 small celery stalk, finely chopped (about ½ cup)
- 1 medium clove garlic, finely chopped
- 2 oz. thickly sliced pancetta, finely chopped
- 1 Tbs. chopped fresh flat-leaf parsley
- 1 cup dry white wine

Position a rack in the lower third of the oven and heat the oven to 300°F.

Soak the mushrooms in 2 cups of warm water for 20 to 30 minutes. With a slotted spoon, transfer the mushrooms to a cutting board and chop them finely. Line a strainer with a coffee filter or two layers of paper towels and strain the mushroom-soaking water into a bowl to get rid of any grit. Set aside both mushrooms and liquid.

Put one can of tomatoes and their juices in a food processor and process until puréed. Using a spatula or the back of a ladle, press the purée through a medium-mesh sieve set over a bowl to remove the seeds. Purée and strain the other can of tomatoes.

Heat ¼ cup of the oil in a 7- to 8-qt. Dutch oven over medium-high heat. Season the ribs and beef chuck with kosher salt and pepper and add them to the hot oil. Cook, turning as necessary, until the meat is golden brown on all sides, about 10 minutes. Transfer to a large plate, discard the fat, and clean the pan with paper towels.

Heat the remaining ¼ cup oil in the pan over medium heat. Add the onion, carrot, celery, garlic, and pancetta and cook, stirring frequently, until the vegetables are lightly golden and soft, 7 to 8 minutes. Add the mushrooms and parsley and stir for about 1 minute to blend the ingredients.

Return the meat to the pan and stir to coat with the savory base. Raise the heat to high and add the wine. Cook, stirring occasionally, until the wine is reduced approximately by half, about 5 minutes. Add the tomatoes and ½ cup of the reserved mushroom-soaking water. Season with ½ tsp. salt and ¼ tsp. pepper. Stir until the liquid begins to simmer.

Turn off the heat, cover the pan tightly with a lid or heavy-duty aluminum foil, and put it in the oven. Cook, turning the meat every half hour, until the meat is fork tender and the ribs begin to fall off the bone, about 2½ hours.

Remove the pan from the oven and transfer the meat (including any that has fallen off the bone) to a cutting board. Use a ladle to skim the fat off the surface of the sauce. When the meat is cool enough to handle, pull the meat off the ribs. Discard the bones and any fat and connective tissue. Finely chop all the meat. Stir the meat back into the sauce and simmer on the stovetop over medium heat, stirring occasionally, to allow the flavors to meld and the sauce to thicken slightly, about 10 minutes. Adjust the seasoning with salt and pepper to taste.

To pair the ragù with pasta, see the box at left.

ROAST LEG OF LAMB WITH POTATOES AND ONIONS

(GIGOT D'AGNEAU AUX
POMMES DE TERRE ET OIGNONS)

6 TO 8 SERVINGS

- 1 6- to 7-pound bone-in leg of lamb, excess fat trimmed
- 3 large garlic cloves, thinly sliced
- 1 tablespoon extra-virgin olive oil
- 1 tablespoon minced fresh thyme or 1½ teaspoons dried
- 2 teaspoons minced fresh savory or 1 teaspoon dried
- 1 teaspoon minced fresh rosemary or ¾ teaspoon dried
- 1 teaspoon salt
- ¾ teaspoon ground black pepper
- 3½ pounds russet potatoes, unpeeled, cut into ¾-inch-thick rounds
- 2½ pounds onions, thinly sliced (about 8 cups)
- 1¾ cups beef stock or canned beef broth

Preheat oven to 400°F. Using small sharp knife, cut 1-inch-deep, ½-inch-long slits all over lamb. Insert garlic slices into slits. Rub oil all over lamb. Mix thyme, savory, rosemary, salt and pepper in small bowl. Rub herb mixture all over lamb. Set aside.

Generously butter large roasting pan. Combine potatoes, onions and stock in large pot (stock will not cover vegetables). Bring to boil. Reduce heat, cover and simmer until potatoes are halfway tender, about 10 minutes. Transfer potato mixture to prepared pan; spread evenly in pan. Sprinkle with salt and pepper. Bake 10 minutes. Reduce oven temperature to 375°F.

Place lamb in roasting pan atop potato mixture. Roast until thermometer inserted into thickest part of lamb registers 130°F for medium-rare, about 1 hour 50 minutes. Remove from oven. Tent with foil and let stand 15 minutes.

Thinly slice lamb. Arrange lamb on large platter. Surround with potato mixture and any juices from pan and serve.

GRILLED LAMB CHOPS WITH CORN PUDDING AND BALSAMIC MINT JUS

Adapted from Jeff Tunks, "Chefs A'Field"

Time: 1 hour 15 minutes, plus 3 to 24 hours for marinating lamb

and refrigerate for 3 to 24 hours.

For the chops:

- 8 Icelandic or grass-fed lamb rib chops
- 2 tablespoons chopped fresh rosemary
- 2 tablespoons chopped fresh thyme
- 1 clove garlic, minced
- ¼ cup extra virgin olive oil

For the jus:

- 1 cup balsamic vinegar
- ½ cup strong veal stock or beef broth
- 1 tablespoon finely julienned fresh mint leaves
- Salt and freshly ground black pepper.

1. To marinate chops: In a large bowl or plastic storage bag, combine lamb chops, rosemary, thyme, garlic and olive oil. Cover

4. To prepare jus: Place vinegar in a medium saucepan over medium heat, and bring to a boil. Boil until reduced by half. Remove from heat and add veal stock and mint. Season with salt and pepper to taste. Set aside and keep warm.

5. To finish and serve: Heat a grill to medium-high. Lightly grill chops to taste. Place a serving of corn pudding on each of four plates. Lean 2 chops against pudding. Drizzle balsamic jus around plate and serve.

Yield: 4 servings.

BROILED STEAK WITH PINEAPPLE AND ONION SALSA

Time: 30 minutes

- 1 pineapple, peeled, cored and cut into thick rings (canned rings are O.K.; drain excess syrup)

- 1 large onion, cut into thick slices
- 3 tablespoons olive oil

- 1 tablespoon minced fresh chile, like jalapeño or Thai, or to taste, or dried red chile flakes or cayenne to taste

- 2 tablespoons chopped basil or mint leaves

- 2 tablespoons lime juice
- Salt and freshly ground black pepper

- 2 12- to 16-ounce sirloin strip or ribeye steaks, preferably at room temperature.

1. Start broiler; set rack about 4 inches from heat source. Brush pineapple and onion slices with olive oil and put on a baking sheet. Broil, turning once or twice, until soft and slightly

charred, about 8 minutes total. Remove slices as they finish cooking and chop into bite-size chunks, saving as much juice as possible. When finished, set a cast-iron pan under broiler and let sit for about 10 minutes.

2. In a bowl, combine pineapple and onions with chile, basil and lime juice. Sprinkle with salt and pepper and stir to combine. Let sit for about 5 minutes, then taste and add more chile, lime or salt to taste.

3. Season steaks with salt and pepper. When pan is very hot, carefully remove from oven and add steaks; return to oven immediately. Broil steaks 6 to 10 minutes for rare to medium rare. (Timing will depend on thickness of meat and broiler heat; check by feel or by making a small slit in one steak and peeking in.) Serve steaks hot, with salsa.

Yield: 4 servings.

Polpettone Alla Toscana

- | | |
|--|--|
| 2 ounces dried wild mushrooms | prosciutto (unsmoked ham may be substituted) |
| 1 pound lean ground beef | |
| 1 tablespoon whole milk | $\frac{1}{8}$ cup grated Parmesan cheese |
| One 2-inch cube white bread, crust removed | $\frac{1}{4}$ teaspoon minced garlic |
| 1 tablespoon finely chopped yellow onion | 1 large egg yolk, lightly beaten |
| 1 teaspoon salt | $\frac{1}{2}$ cup plain dry bread crumbs |
| Freshly ground black pepper | $\frac{1}{4}$ cup tomato paste |
| 2 tablespoons chopped | 1 tablespoon butter |
| | 2 tablespoons vegetable oil |
| | $\frac{1}{8}$ cup dry white wine. |

1. Soak the mushrooms in 2 cups of lukewarm water for at least 30 minutes.
2. In a large bowl, break up the beef with a fork. In a small bowl, combine the milk and bread and mash until creamy. Add to the large bowl along with the onion, salt, pepper, prosciutto, cheese and garlic. Mix by hand until combined; then mix in the egg yolk. Shape into a firm ball and then roll into a salami-like loaf, about $2\frac{1}{2}$ inches thick. Tap it with your palm to remove air bubbles. Spread the bread crumbs on a plate or baking sheet and roll the meatloaf in them to coat.
3. Drain the mushrooms, reserving the broth. Rinse and roughly chop the mushrooms and set aside. Strain the broth through a fine-mesh sieve lined with paper towels set over a medium bowl. Whisk the tomato paste into the broth and set aside.
4. In a heavy casserole just big enough to hold the meat, heat the butter and oil over medium heat. Once the butter's foam deflates, brown the meat on all sides. Add the wine and increase the heat to medium-high. Boil until the wine is reduced by half, turning the meat once or twice. Reduce the heat to medium-low and add the reserved mushrooms and mushroom-tomato broth. Cover and simmer for 30 minutes, turning the meat once or twice. Transfer the meat to a cutting board, tent with foil and let rest for 5 minutes. If the sauce seems too thin, boil until it thickens. Cut the meatloaf into slanted slices about $\frac{3}{8}$ -inch thick. Pour a little sauce on a warm serving platter, arrange the meat slices on top and cover with the remaining sauce. *Serves 4.*

ASIAN-MARINATED FLANK STEAK

This flavorful marinade is also good with beef tenderloin, lamb chops and chicken.

8 SERVINGS

- 1 cup soy sauce
- 1 cup sake
- $\frac{1}{2}$ cup sugar
- 1 large bunch fresh cilantro, coarsely chopped (about $1\frac{1}{2}$ cups)
- 1 2-inch piece fresh ginger, peeled, cut into thick slices
- 4 garlic cloves
- $1\frac{1}{4}$ teaspoons dried crushed red pepper
- 2 1-pound flank steaks

Combine first 7 ingredients in processor; blend until pureed. Pour marinade into large heavy-duty freezer bag. Add flank steaks to marinade in bag and seal. Refrigerate at least 4 hours and up to 1 day, turning bag occasionally.

Prepare barbecue (medium heat). Remove flank steaks from marinade. Grill flank steaks to desired doneness, about 3 minutes per side for medium. Serve immediately.

Asian Baby Back Ribs with Panko-Crusted Mushrooms

ACTIVE: 20 MIN; TOTAL: 1 HR 15 MIN

4 SERVINGS

Jeff Smith gives these roasted baby back ribs an Asian nudge by basting them with a sweet soy sauce-based marinade, which makes them more wine-friendly than ribs with traditional barbecue sauce. "Barbecue sauce has a strong flavor that dominates most American-style ribs," he says, "but here, the delicate flavors in the marinade allow you to still taste the pork."

Two $1\frac{1}{2}$ -pound racks of pork baby back ribs, papery membrane removed from the underside of each rack

- 4 garlic cloves, minced
- 4 scallions, minced

- 2 tablespoons soy sauce
- 2 tablespoons extra-virgin olive oil
- 2 tablespoons light brown sugar
- 1 tablespoon rice vinegar

Salt and freshly ground pepper
Panko-Crusted Mushrooms, for serving (recipe follows)

1. Preheat the oven to 400°. Set the ribs on a large rimmed baking sheet, skinned side up. In a small bowl, combine the garlic with the scallions, soy sauce, olive oil, brown sugar and vinegar. Season the ribs lightly with salt and generously with pepper. Brush some of the sauce on the skinned side of the ribs and turn them over; brush the remaining sauce over the tops of the ribs.
2. Roast the ribs in the upper third of the oven for about 45 minutes, until browned and tender. Let the ribs rest for 10 minutes

then slice into individual ribs and serve with the Panko-Crusted Mushrooms.

MAKE AHEAD The baby back ribs can be marinated overnight.

GRILLED TRI-TIP ROAST WITH TEQUILA MARINADE AND CHERRY TOMATO RELISH

Marinate the tri-tip for at least two hours.

8 SERVINGS

- ½ cup fresh lime juice
- ½ cup chopped fresh cilantro
- ½ cup olive oil
- ⅓ cup soy sauce
- ¼ cup tequila
- 7 garlic cloves, finely chopped
- 2 teaspoons grated lime peel
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- 1 teaspoon ground black pepper
- 2 2-pound beef loin tri-tip roasts, trimmed

Cherry Tomato Relish (see recipe)

Whisk first 10 ingredients in medium bowl. Using small sharp knife, pierce meat all over. Place meat in large resealable plastic bag; add marinade. Seal bag. Refrigerate at least 2 hours or overnight, turning plastic bag occasionally.

Prepare barbecue (medium-high heat). Remove meat from marinade. Discard marinade. Grill meat to desired doneness, about 10 minutes per side for medium-rare. Transfer to cutting board. Tent with foil; let stand 10 minutes. Cut diagonally across grain. Serve meat with Cherry Tomato Relish.

BARBECUED CHEDDAR BURGERS

Top the grown-ups' burgers with the caramelized onions (see recipe), and be sure to have mayonnaise and mustard on hand. Serve corn on the cob and the baked potato wedges (see recipe) to the whole crowd.

8 CHILD-SIZE AND
4 ADULT-SIZE BURGERS

- 3½ pounds lean ground beef
- ½ cup purchased barbecue sauce
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon ground black pepper

- 1 cup grated cheddar cheese
- 12 sesame-seed hamburger buns, lightly toasted
- Lettuce leaves
- Sliced tomatoes

Mix first 4 ingredients in large bowl until blended. Mix in pepper. Shape half of meat mixture into eight ½-inch-thick patties. Shape remaining meat mixture into four 1-inch-thick patties. (*Can be made 8 hours ahead. Cover and chill.*)

Prepare barbecue (medium-high heat). Grill patties to desired doneness, topping with cheese for last minute of cooking, about 4 minutes per side for medium-rare ½-inch-thick patties, and about 6 minutes per side for medium-rare 1-inch-thick patties. Place burgers on bottom halves of buns. Top with lettuce, tomatoes and upper halves of buns.

Leg of Lamb

- | | |
|--|---|
| 1 cup whole plain yogurt | ⅓ cup packed mint leaves |
| 1 tablespoon smoked sweet Spanish paprika | ¼ cup kosher salt, plus more as needed |
| 1½ teaspoons ground cumin | Freshly ground black pepper |
| 1½ teaspoons ground coriander | 1 8-to-10 pound leg of American lamb, boned and butterflied |
| 1 head garlic, peeled | ½ loaf French bread, cut into ½-inch thick slices. |
| ¼ cup plus 1 tablespoon extra-virgin olive oil | |
| ½ cup fresh lemon juice | |

1. In a food processor, combine the yogurt, paprika, cumin, coriander, garlic, olive oil, lemon juice, mint and ¼ cup kosher salt. Pulse until the mint and garlic are finely chopped.
2. Season the lamb on all sides with salt and black pepper. Lay the lamb fat-side down, roll into a tight cylinder and tie with cooking twine. Place in a container just large enough to hold it. Pour the marinade over the lamb and massage it into the meat. Dip both sides of the bread pieces into the marinade and place evenly over the meat. Cover and refrigerate overnight.
3. Preheat oven to 425 degrees. Transfer the lamb to a large roasting pan, discard the bread and reserve the excess marinade. Baste the lamb with the marinade. Cook in the oven until a meat thermometer reads 130 degrees, for medium rare, about 2 to 2½ hours depending on the thickness of the lamb. Baste with the marinade from time to time during the first hour cooking. Remove from oven, tent with foil and let rest for 20 minutes before slicing. *Serves 10 to 12.* ■

Pecan-Crusted Beef Tenderloin with Juniper Jus

ACTIVE: 30 MIN; TOTAL: 1 HR 45 MIN

10 SERVINGS

Two 2½-pound well-trimmed center-cut beef tenderloins, not tied

Salt and freshly ground pepper

4 tablespoons unsalted butter

2 tablespoons extra-virgin olive oil

¼ cup ketchup

¼ cup Dijon mustard

4 large egg yolks

1 cup pecans, very finely chopped

3 shallots, thinly sliced

1 garlic clove, thinly sliced

1 carrot, thinly sliced

1 tablespoon tomato paste

2 teaspoons dried juniper berries, crushed

1½ cups full-bodied red wine, such as Syrah

1 cup beef demiglace (see Note)

1. Preheat the oven to 425°. Season the tenderloins all over with salt and pepper. In each of 2 large deep skillets, melt 1 tablespoon of butter in 1 tablespoon of olive oil. Add the tenderloins to the skillets and cook over high heat until browned all over, about 8 minutes. Transfer to a rack and let cool slightly.

2. In a small bowl, combine the ketchup, mustard and egg yolks and brush the mixture all over the tenderloins. Transfer the meat to a large roasting pan. Sprinkle the pecans all over and press to help them adhere. Roast in the middle of the oven for about 25 minutes, until an instant-read thermometer inserted in the thickest part of each tenderloin registers 125° for medium-rare. Cover the roasts loosely with foil if the coating browns too quickly. Transfer to a cutting board and let stand for 10 minutes.

3. Meanwhile, pour off the fat in one of the skillets used for browning the meat. Add 1 tablespoon of the butter. Add the shallots, garlic and carrot and cook over moderate heat, stirring occasionally, until softened and just beginning to brown, about 6 minutes. Add the tomato paste and juniper berries and cook, stirring, for 2 minutes. Add the wine and cook over moderate heat, scraping up any browned bits stuck to the bottom of the skillet, until the sauce is slightly thickened and reduced to ½ cup, about 10 minutes. Add the demiglace and bring to a boil. Strain the sauce through a fine sieve into a small saucepan, pressing hard on the solids. Season the jus with salt and pepper and stir in the remaining 1 tablespoon of butter.

4. Carve the roasts and serve with the juniper jus on the side.

Steak with Red Onion, Wine & Port Sauce

Serves four.

The easy sauce reduction elevates this steak into a sophisticated dinner. The sauce can be made ahead and kept refrigerated for several days.

FOR THE SAUCE:

1½ cups dry red wine

½ cup ruby port

3 cups thinly sliced red onion (1 large)

4 medium white or cremini mushrooms, chopped (about ¾ cup)

3 cloves garlic, coarsely chopped

1 large chipotle chile (from a can of chipotles en adobo), seeds removed

1 Tbs. chopped fresh flat-leaf parsley

1 tsp. dried thyme

2 cups low-salt beef broth

3 Tbs. cold unsalted butter, cut into ½-inch pieces

Kosher salt

FOR THE STEAKS:

Four ½-inch-thick boneless rib-eye, New York strip, or T-bone steaks (6 to 8 oz. each)

Kosher salt and freshly ground black pepper

Combine the wine and port with the onions, mushrooms, garlic, chile, parsley, and thyme in a 3- or 4-qt. saucepan. Bring to a boil and then simmer very briskly until the liquid is reduced by half, about 10 minutes. Add the broth and reduce by half again, about 13 minutes. Strain the liquid and discard the solids. Clean the saucepan and return the strained liquid to the pan. Reduce until there is just over ⅓ cup liquid remaining, about 5 minutes. The sauce may be prepared to this point up to 2 days ahead. Refrigerate if working more than a few hours ahead.

Grill or broil the steaks: Prepare a medium-high gas or charcoal fire or heat the broiler on high. Season the steaks with salt and pepper and grill or broil until they are cooked to your liking. Medium rare takes about 1½ minutes per side; medium, 2 minutes per side. Let rest while you finish the sauce.

Bring the wine reduction to a simmer. Remove from the heat and whisk in the butter. Season to taste with salt. Spoon a tablespoon or so of sauce over each steak.

1. In a food processor, combine the salt, pepper, garlic cloves, rosemary and chile powder and process until fine. Add the olive oil and pulse to form a paste. Place the prime rib roast on a cutting board, bone-side up and rub with 1 tablespoon of the salt paste. Transfer the meat to a large roasting pan and pack the salt paste all over the fatty surface, pressing to help it adhere. Let the prime rib stand at room temperature for 1 hour.

2. Preheat the oven to 450°. Roast the prime rib for 1 hour, until the crust is slightly darkened. Lower the oven temperature to 300° and roast for about 2 hours and 15 minutes longer, until an instant-read thermometer inserted into the center of the roast (not touching the bone) registers 135°. Transfer the roast to a large carving board and let the meat rest for 30 minutes.

3. Carefully lift the salt crust off the meat and transfer to a bowl. Brush away any excess salt. To remove the roast in one piece while keeping the rib rack intact, run a long sharp carving knife along the bones, using them as your guide. Leave on ½ inch of meat, more if reserving for leftovers. Carve the prime rib roast ½ inch thick and serve, passing some of the crumbled salt crust as a condiment.

WINE For this imposing roast, serve an equally impressive red, such as a top Cabernet Sauvignon from Napa Valley; the firm tannins that allow these wines to age also help them cut through the fat and protein of big cuts of meat. The new 2002 release of Beringer's classic Private Reserve has powerful black currant fruit flavors; the 2002 Frank Family Vineyards' Rutherford Reserve, another recent release, suggests blackberries and cedar.

Sticky Barbecued Beef Ribs

ACTIVE: 30 MIN; TOTAL: 1 HR

MAKES 6 RIBS

These beef ribs—leftovers from the giant rib roast—are incredibly luscious. Love douses them in his sweet and tangy home-made barbecue sauce, then cooks them on the grill until they're crusty, sizzling and outrageously good.

2 tablespoons extra-virgin olive oil

1 large celery rib, finely chopped

1 carrot, finely chopped

1 small onion, finely chopped

3 ancho chiles—stemmed, seeded and cut into small pieces

2 cups chicken stock or low-sodium broth

1 cup ketchup

¼ cup distilled white vinegar

¼ cup molasses

¼ cup dark brown sugar

¼ teaspoon dry mustard

Salt

Rack of 6 ribs, at room temperature

1. In a large saucepan, heat the olive oil until shimmering. Add the celery, carrot and onion and cook over moderate heat, stirring, until lightly browned, about 10 minutes. Add the anchos and cook until fragrant, about 2 minutes. Add the stock, ketchup, vinegar, molasses, sugar and dry mustard and simmer over moderate heat until the barbecue sauce is reduced to about 3 cups, about 30 minutes.

2. Transfer the mixture to a blender and puree until smooth. Return the sauce to the saucepan and simmer until thickened and reduced to 2¾ cups, about 5 minutes longer. Season with salt.

3. Light a grill. Cut in between the bones to separate the rack into individual ribs. Grill the ribs over moderate heat, turning, until crusty and sizzling, about 10 minutes. Brush generously with the barbecue sauce and grill, turning, until deeply glazed, about 5 minutes longer. Serve the ribs, passing the extra sauce on the side.

WINE These ribs go well with Cabernet, but their sweet-spicy sauce works better with more affordable bottlings that have less tannin and more up-front fruit. Try the juicy 2002 Sagelands Four Corners Cabernet Sauvignon from Washington State or the raspberry-rich 2003 Ravenswood Vintners Blend Cabernet Sauvignon. ●

The Lonesome Dove Western Bistro:
2406 N. Main St., Fort Worth, TX, 817-740-8810; 29 W. 21st St., New York City, no phone yet.

Salt-Crusted Prime Rib Roast

ACTIVE: 30 MIN; TOTAL: 5 HR 15 MIN

14 SERVINGS

TO MAKE BARBECUED BEEF RIBS:

Reserve the rib bones in Step 3.

The rib roast is a beautifully marbled hunk of meat from the rib cage. In its most familiar form, it's sold as rib-eye steak. Here, Love rubs the roast with a salty garlic paste that forms a crispy crust as it cooks. Love often enlists his kids to help: "They love to take the paste and get their hands all dirty rubbing it over the meat," he reports.

1½ cups kosher salt

¾ cup coarsely ground black pepper

1 head of garlic, peeled

½ cup rosemary

2 tablespoons chile powder

¾ cup extra-virgin olive oil

One 15- to 16-pound prime rib roast (6 bones)

BRAISED VEAL BREAST WITH POTATO-AND-ONION STUFFING

SERVES 4

ACTIVE TIME: 40 MIN START TO FINISH: 4½ HR

While this impressive roast cooks, it slowly transfers flavorful juices to the moist potato-and-onion stuffing tucked inside. Once the breast has been cut from the bone, it yields beautiful slices ideal for drizzling with the lush pan sauce.

- 1 quart plus ¼ cup fresh orange juice, preferably blood orange juice
- 2 tablespoons light brown sugar
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons ancho chile powder, or other pure chile powder
- 1 teaspoon ground cumin
- 8 bone-in pork chops, about 1 inch thick (10 to 12 ounces each)
- 1 cup ketchup
- 6 garlic cloves, thinly sliced
- 4 jalapeños, thinly sliced crosswise
- ¼ cup red wine vinegar
- 1 tablespoon fennel seeds

Salt

- 1 orange, preferably a blood orange, sliced crosswise (8 slices)
- 1. In each of 2 large resealable plastic bags, combine 2 tablespoons of the orange juice, 1 tablespoon of brown sugar, 1 tablespoon of olive oil, 1 teaspoon of chile powder and ½ teaspoon of cumin. Seal the bags and shake to mix. Add 4 pork chops to each bag, seal and shake again to coat the chops. Refrigerate for at least 4 hours.
- 2. Light a grill. In a large saucepan, combine the remaining 1 quart of orange juice with the ketchup, garlic, jalapeños, vinegar and fennel seeds and bring to a boil, stirring once or twice. Simmer over moderate heat, stirring occasionally, until reduced to 2 cups, about 30 minutes. Season the barbecue sauce with salt.
- 3. Season the pork chops with salt and grill over a medium-hot fire until nicely charred and just pink in the center, about 12 minutes per side. Brush a thick layer of barbecue sauce on each chop, cover the grill and cook until the pork is nicely glazed, about 3 minutes. Top each chop with an orange slice and serve.

MAKE AHEAD The pork chops can be marinated overnight. The barbecue sauce can be refrigerated for up to 2 days.

FOR STUFFING

- ¾ lb medium Yukon Gold potatoes (2 to 3), left unpeeled
- 1 large onion, chopped (2 cups)
- 2 tablespoons vegetable oil
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 large egg, lightly beaten
- 1 tablespoon chopped fresh dill

FOR VEAL

- 1 (4- to 4½-lb) bone-in back portion veal breast (3 or 4 ribs; see cooks' note, page 122)
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 tablespoon vegetable oil
- 1 cup dry white wine
- 1½ cups reduced-sodium chicken broth (14 fl oz)
- 2 Turkish bay leaves or 1 California
- ½ cup heavy cream
- 2 teaspoons cornstarch
- 1 tablespoon chopped fresh dill
- ¼ teaspoon fresh lemon juice, or to taste

SPECIAL EQUIPMENT: a carpet or upholstery needle; kitchen string

MAKE STUFFING: Cover potatoes with salted cold water (see Tips, page 159) by 1 inch in a 4-quart pot, then briskly simmer, uncovered, over moderate heat until just tender, 25 to 30 minutes.

► While potatoes simmer, cook onion in oil in a 12-inch heavy skillet over moderate heat, stirring occasionally, until well browned, 10 to 12 minutes. Transfer to a bowl. ►

► Drain potatoes in a colander and, when cool enough to handle, peel, then thinly slice. Add potatoes, salt, and pepper to onion and coarsely mash with a fork. Cool to warm and stir in egg and dill until combined. Cool completely, uncovered.

STUFF AND BRAISE VEAL: Cut a 7- by 5-inch pocket in center of meat parallel to bone, leaving a ½-inch border of meat all around. Loosely fill pocket with potato stuffing and sew pocket closed on cut side with needle and kitchen string (and sew any tears).

► Put oven rack in middle position and preheat oven to 350°F. ► Pat veal dry and rub all over with salt and pepper. Heat oil in a wide 5- to 6-quart heavy pot over moderate heat until hot but not smoking, then brown veal, meat side down, 5 to 7 minutes. Turn veal over and add wine. Boil, uncovered, until wine is reduced by half, about 4 minutes. Add broth and bay leaves and return to a boil. Cover pot tightly with lid and transfer to oven, then braise until meat is very tender, about 2½ hours.

MAKE SAUCE AND SLICE VEAL: Transfer veal to a cutting board using a large wide metal spatula and let stand, loosely covered with foil, 15 minutes. ► Discard bay leaves and skim off fat from pan juices. Bring pan juices to a boil. Whisk together cream and cornstarch in a small bowl and whisk into pan juices. Simmer, stirring occasionally, until slightly thickened, 2 to 3 minutes. If desired, pour through a fine-mesh sieve into a bowl (discard solids). Stir in dill, lemon juice, and salt and pepper to taste. ► Discard kitchen string from veal and cut meat from bones by holding knife against bone as you cut. Transfer stuffed meat to a cutting board and slice lengthwise 1 inch thick. Cut between ribs to separate. Serve veal slices and ribs with sauce.

COOKS' NOTES: Be sure to ask your butcher for the back (or meatier) portion of the veal breast. (You will need a 2- to 3-inch thickness of meat to be able to make a pocket.)

- Stuffing can be made 1 day ahead and chilled, covered, then
- Veal can be braised 2 days ahead and cooled, uncovered, then chilled, covered. Reheat, covered, over moderate heat.

Braised and Roasted Pork Shanks with Prosciutto and Porcini Mushrooms

This is perfect with mashed potatoes.

WHAT TO DRINK: Terra dei Re 2003 "Vultur" Aglianico del Vulture from Italy (\$20), with aromas of spice, as well as plummy flavors, juicy acidity, and smooth tannins.

4 SERVINGS

- 1 ounce dried porcini mushrooms
- 1 cup boiling water
- 4 whole fresh pork shanks with rind (each 1¼ to 1½ pounds)
- 4 tablespoons olive oil, divided
- 1 large onion, chopped
- 1 cup chopped carrots
- 1 cup chopped leek (white and pale green parts only)
- ½ cup chopped celery
- 2 ounces prosciutto, chopped
- 6 garlic cloves, chopped
- 1 cup dry white wine
- 1 cup low-salt chicken broth
- 3 teaspoons chopped fresh sage, divided
- 2 teaspoons chopped fresh rosemary, divided
- Chopped fresh Italian parsley

Place porcini mushrooms in small bowl. Pour 1 cup boiling water over and let stand until mushrooms soften, at least 30 minutes. Drain and chop mushrooms; reserve soaking liquid.

Preheat oven to 325°F. Sprinkle pork with salt and pepper. Heat 3 tablespoons oil in heavy large wide pot over medium-high heat. Add pork, in batches if necessary, and sauté until brown on all sides, about 15 minutes. Transfer pork to rimmed baking sheet.

Spoon off and discard all but 2 tablespoons fat from pot. Reduce heat

to medium. Add onion, carrots, leek, celery, and prosciutto. Cover and cook until vegetables are soft and beginning to color, stirring occasionally, about 10 minutes. Mix in garlic and chopped porcini. Add wine and bring to boil, scraping up any browned bits. Add broth and reserved mushroom soaking liquid, leaving any sediment in bowl. Mix in 1 teaspoon sage and 1 teaspoon rosemary. Return pork and any accumulated juices to pot, arranging in single layer.

Bring pork mixture to boil, cover pot, and place in oven. Braise pork until very tender, turning over every 30 minutes, about 1 hour 30 minutes. **DO AHEAD** *Can be made 2 days ahead. Cool slightly. Refrigerate uncovered until cold, then cover and keep refrigerated. Simmer until just warm before continuing.*

Preheat oven to 425°F. Transfer pork to rimmed baking sheet. Brush with remaining 1 tablespoon oil; sprinkle with remaining 2 teaspoons sage, 1 teaspoon rosemary, and black pepper. Roast pork until browned, about 20 minutes.

Meanwhile, tilt pan and spoon any fat from surface of sauce. Boil until sauce coats spoon lightly, about 7 minutes. Season with salt and pepper.

Spoon sauce onto large shallow platter or divide among 4 shallow bowls. Top sauce with pork, sprinkle with parsley, and serve.

Pepper-Crusted Prime Rib Roast with Mushroom-Armagnac Sauce

ACTIVE: 30 MIN; TOTAL: 3 HR 35 MIN

4 TO 6 SERVINGS

To keep this prime rib extra juicy, "ask your butcher to leave the fat cap on before tying the beef," says Melissa Perello, an F&W Best New Chef 2004 and executive chef at San Francisco's Fifth Floor. Roasting the prime rib in a bath of butter, a common chef's trick that Perello uses here, also helps.

PRIME RIB

1½ tablespoons Szechuan

peppercorns

1½ tablespoons black peppercorns

1½ tablespoons white peppercorns

One 6-pound prime rib roast (2 bones)

Salt

1 tablespoon vegetable oil

1 stick unsalted butter, cut into tablespoons

6 thyme sprigs

4 bay leaves

4 marjoram or oregano sprigs

5 garlic cloves, smashed

4 large shallots, sliced ¼ inch thick

SAUCE

2 ounces dried porcini mushrooms (2 cups)

1½ cups boiling water

2 tablespoons extra-virgin olive oil

¾ pound white mushrooms, thinly sliced

2 medium shallots, thinly sliced

2 garlic cloves, smashed

3 thyme sprigs

1 cup Armagnac

½ cup dry white wine

2 cups low-sodium beef broth

2 tablespoons cold unsalted butter

Salt and freshly ground pepper

1. PREPARE THE PRIME RIB ROAST: Preheat the oven to 325°. In a pepper grinder or a spice mill, coarsely grind all of the peppercorns. Transfer to a small bowl. Season the roast with salt and the pepper mixture.

2. In a large ovenproof skillet, heat the oil until shimmering. Add the roast, fat side down, and cook over moderate heat until browned, about 5 minutes. Turn the roast

and brown it on each of the other sides, about 13 minutes longer. Set the roast, fat side up, in the skillet and add the butter. When the butter is melted, baste the roast all over. Add the thyme, bay leaves and marjoram and roast for 1 hour.

3. Add the garlic and shallots to the skillet and continue roasting the meat until an instant-read thermometer inserted in the center registers 130° for medium-rare, about 45 minutes longer.

4. MEANWHILE, MAKE THE SAUCE: In a heatproof bowl, cover the porcini with the boiling water and let soak until softened, about 20 minutes. In a large skillet, heat the olive oil. Add the white mushrooms, shallots, garlic and thyme and cook over moderately high heat, stirring occasionally, until the mushrooms and shallots are browned, about 8 minutes. Add the Armagnac and wine and boil over moderately high heat until reduced by half, 5 minutes.

5. Lift the porcini from their soaking liquid; reserve the liquid. Rinse the porcini and cut any large pieces in half. Carefully pour the porcini soaking liquid into the skillet, stopping before you reach the grit at the bottom. Boil the sauce until reduced by three-fourths, about 8 minutes. Add the beef broth and boil until reduced to 1½ cups, about 8 minutes. Strain the sauce through a fine sieve into a small saucepan, pressing on the solids; add the porcini.

6. When the roast is done, transfer it to a carving board and let rest for 20 minutes. With a slotted spoon, transfer the shallots and garlic to a plate. Bring the sauce to a simmer, remove from the heat and whisk in the butter, 1 tablespoon at a time; season with salt and pepper. Carve the roast into slices. Scatter the shallots and garlic on top and serve with the porcini sauce.

MAKE AHEAD The porcini sauce can be prepared through Step 5 and refrigerated overnight. Reheat gently and whisk in the butter before serving.

WINE To pair with the complex, buttery sauce for this luxurious meat, consider a spicy, fruity Zinfandel like the 2003 Seghesio Family Vineyards Old Vine.

spicy beef chili

ACTIVE: 45 MIN; TOTAL: 2 HR

6 TO 8 SERVINGS

Al Roker, co-host of NBC's *Today* and star of Food Network's *Roker On the Road*, says this recipe is one of his most requested. Spicy, meaty and with just the right amount of beans, it's a terrific chili.

2 tablespoons vegetable oil

2 pounds chuck steak, cut into ½-inch dice

Kosher salt and freshly ground pepper

1 pound hot Italian sausages,

casings removed and meat broken into 1-inch pieces

1 large white onion, chopped

6 garlic cloves, minced

1 tablespoon chili powder

1 tablespoon sweet paprika

2 teaspoons ground cumin

One 28-ounce can diced tomatoes

1 cup water

One 15-ounce can pinto beans, drained

One 15-ounce can cannellini beans, drained

One 15-ounce can kidney beans, drained

Shredded cheddar cheese, chopped scallions, sour cream and chopped cilantro, for serving

1. In a large enameled cast-iron casserole or soup pot, heat the oil. Season the chuck with salt and pepper. Add half of the chuck and cook over moderately high heat until browned, about 5 minutes. Using a slotted spoon, transfer the meat to a plate. Repeat with the remaining chuck. Add the sausage and cook until browned, breaking it up with a spoon, about 4 minutes. Add the sausage to the diced chuck.

2. Add the chopped onion to the casserole and cook over moderate heat until tender, about 4 minutes. Add the garlic and cook for 2 minutes. Stir in the chili powder, paprika, cumin and the chuck, sausage and any accumulated juices. Cook, stirring until fragrant, about 1 minute. Add the tomatoes and their juices and the water. Cover and simmer over moderately low heat for 1 hour.

3. Stir in the beans and simmer uncovered until thickened, about 15 minutes. Season with salt. Serve the chili in deep bowls, passing the cheese, scallions, sour cream and cilantro on the side.

Braised Beef Short Ribs with Coriander and Cardamom

The restaurant serves the ribs with mashed potatoes, braised carrots, and snap peas.

4 TO 6 SERVINGS

- ¼ cup canola oil
- 4 pounds beef short ribs
- 4 large carrots, peeled, coarsely chopped
- 1 large onion, chopped
- 1 large leek (white and pale green part only), chopped
- 1 whole head of garlic, halved crosswise
- 1 tablespoon ground coriander
- 1 tablespoon ground cardamom
- 2 tablespoons all purpose flour
- 1 750-ml bottle dry red fruity wine, such as Zinfandel
- 2 cups low-salt chicken broth

PARTY PERFECT

Because the short ribs can be made up to two days ahead, this recipe is a great dinner party entrée. Preparing the meat in advance also allows plenty of time for the flavors to meld.

Preheat oven to 325°F. Heat canola oil in heavy large ovenproof pot over high heat. Sprinkle short ribs with salt and pepper. Working in batches, add ribs to pot and cook until brown on all sides, about 6 minutes per batch. Transfer ribs to large bowl. Add carrots, onion, leek, and garlic to pot. Cook until vegetables are brown, stirring often, about 12 minutes. Add coriander and cardamom, then flour; stir to coat vegetables. Add wine and bring sauce to boil. Return ribs and any accumulated juices from bowl to pot. Add chicken broth. Bring to boil, cover, and transfer pot to oven.

Braise ribs until tender, about 2 hours. **DO AHEAD** Can be made 2 days ahead. Cool slightly. Chill uncovered until cool, then cover and keep chilled. Transfer ribs to large platter. Spoon fat from surface of sauce in pot. Strain sauce into large saucepan, discarding solids in strainer. Bring sauce to boil. Pour sauce over ribs and serve.

Grilled Strip Steaks with Sweet Potato Hash Browns

ACTIVE: 35 MIN; TOTAL: 1 HR 15 MIN

4 SERVINGS

Chef Frank Stitt of Highlands Bar & Grill in Birmingham, Alabama, notices a marked difference between strip steaks cooked with the bone and those cooked without it: "There is this added flavor that the bone lends to the beef, and it keeps the meat around the bone especially tender," he says. Stitt pairs these steaks with smoky sweet potato hash browns: "Sweet potatoes have so much personality for such an inexpensive, humble ingredient."

4 sweet potatoes (1¾ pounds), peeled and cut into 1-inch chunks

2 tablespoons extra-virgin olive oil

6 ounces lean slab bacon, sliced

¼ inch thick and cut into

½-inch pieces

1 pound Vidalia or other sweet onions, cut into ½-inch dice

2 tablespoons chopped parsley

2 tablespoons minced chives

1 teaspoon chopped thyme

Salt and freshly ground pepper

Four 12-ounce bone-in strip or shell steaks (see Note)

1. Light a grill. In a medium saucepan of salted boiling water, blanch the sweet potatoes for 3 minutes; drain well.

2. In a large skillet, heat the oil. Add the bacon and cook over moderate heat until crisp, 4 to 5 minutes. With a slotted spoon, transfer the bacon to paper towels to drain. Add the onions to the skillet and cook over moderate heat until browned, about 12 minutes. Add the sweet potatoes and cook over moderate heat, stirring occasionally, until just tender, about 15 minutes. Increase the heat to high and cook without stirring until browned on the bottom, about 2 minutes. Stir in the bacon, parsley, chives and thyme; season with salt and pepper.

3. Meanwhile, season the steaks generously with salt and pepper and grill over high heat until nicely browned outside and medium-rare within, about 4 minutes per side. Let rest for 5 minutes, then serve with the sweet potato hash browns.

NOTE If you want to cook 2-inch-thick steaks like the one pictured, grill the meat over medium-high heat, turning every 5 minutes, until browned outside and an instant-read thermometer inserted into the center registers 130° for medium-rare, about 25 minutes total.

MAKE AHEAD The hash browns can be prepared up to 2 hours ahead.

VEAL CHOPS WITH SAFFRON ORZO AND TOMATO SAUCE

SERVES 4

ACTIVE TIME: 25 MIN START TO FINISH: 25 MIN

This dish is a summery variation on the Northern Italian pairing of tomato-braised ossobuco and saffron-flavored risotto. Here the delicious classic combination is lightened up with orzo and wilted grape tomatoes.

4 (½-inch-thick) veal chops (rib or loin; 7 oz each)

¾ teaspoon salt

½ teaspoon black pepper

3 tablespoons olive oil

1 garlic clove, finely chopped

½ cup dry white wine

2 (10-oz) containers grape tomatoes

1 teaspoon finely chopped fresh rosemary

1½ cups orzo (10 oz)

Scant ¼ teaspoon crumbled saffron threads

2 tablespoons unsalted butter

¾ oz finely grated Parmigiano-Reggiano (⅓ cup; see Tips, page 169)

► Pat chops dry and sprinkle with ½ teaspoon salt and ¼ teaspoon pepper.

► Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté chops, turning over once, until golden and just cooked through, 6 to 7 minutes total. Transfer to a plate. ► Add garlic to skillet and cook over moderate heat, stirring, 30 seconds. Stir in wine, tomatoes, rosemary, and remaining ¼ teaspoon each of salt and pepper and simmer, gently pressing on tomatoes until they collapse, about 10 minutes.

► Meanwhile, cook orzo with saffron in a 3-quart saucepan of boiling salted water (see Tips, page 169) until al dente. Drain well in a sieve and return to saucepan, then stir in butter and cheese. ► Reheat chops in sauce and serve with orzo.

All-American Hamburgers with Red Onion Compote

ACTIVE: 35 MIN; TOTAL: 1 HR 35 MIN

4 SERVINGS

A great hamburger starts with great ground beef, says David Walzog, executive chef at SW Steakhouse at Wynn Las Vegas. He advocates ground-to-order beef with at least 20 percent fat content, seasoned generously with salt and pepper. "After that, it doesn't need much else," he says—just a sturdy bun and sauce that won't overpower the beef, like this sweet-and-sour red onion compote. To make the juiciest burger possible, Walzog says to shape the patty gently and make a small indentation in the center; this ensures even cooking as the burger swells during cooking.

RED ONION COMPOTE

- 2 tablespoons vegetable oil
- 1 tablespoon ground coriander
- 3 medium red onions, finely diced (3 cups)
- 2 cups dry red wine
- 1 cup sugar
- 2 bay leaves
- 1 teaspoon finely grated orange zest
- $\frac{3}{4}$ teaspoon ground juniper berries
- 1 teaspoon chopped thyme
- 1 cup fresh orange juice

Salt

BURGERS

- 2 pounds ground chuck
- Salt and freshly ground pepper
- 4 kaiser or brioche rolls, split and toasted
- Lettuce leaves (optional)

1. MAKE THE RED ONION COMPOTE: In a medium saucepan, heat the vegetable oil. Add the coriander and cook over moderate heat for 30 seconds. Add the red onions, wine, sugar, bay leaves, orange zest, juniper berries, thyme and orange juice and bring to a boil. Simmer over moderate heat, stirring occasionally, until the mixture thickens and is reduced to 2 cups, about 1 hour. Let the compote cool to room temperature. Discard the bay leaves and season with salt.

2. MAKE THE BURGERS: Heat a large cast-iron skillet. Gently form the ground chuck into four 4-inch patties about $1\frac{1}{2}$ inches thick. Make a $\frac{1}{2}$ -inch indentation in the center of each patty and season generously with salt and pepper. When the skillet is hot, add the patties and cook over moderately high heat until browned, 4 to 5 minutes per side for medium-rare. Transfer them to a large plate and let rest for 5 minutes.

3. Place the hamburgers on the toasted brioche buns, top with the compote, garnish with lettuce and serve.

MAKE AHEAD The red onion compote can be refrigerated for up to 5 days. Bring to room temperature before serving.

WINE Juicy burgers love a juicy young Chianti, like the cherry-flavored 2005 Marchesi de' Frescobaldi Castiglioni Chianti.

Porcini-Crusted Filet Mignon with Fresh Herb Butter

Ground dried mushrooms become a flavorful crust for the steaks.

PREP: 25 MINUTES; TOTAL: 25 MINUTES

6 SERVINGS

- $\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) butter, room temperature
- 3 tablespoons chopped fresh chives
- $1\frac{1}{2}$ tablespoons chopped fresh tarragon
- 1 small garlic clove, pressed
- 1 $\frac{1}{2}$ -ounce package dried porcini mushrooms*
- 6 1-inch-thick filet mignon steaks

Mix first 4 ingredients in small bowl for herb butter. Season butter to taste with salt and pepper. Process dried porcini mushrooms in spice grinder to fine powder. Transfer powder to plate. Sprinkle steaks with salt and pepper. Press steaks into porcini powder to coat both sides well.

Melt 2 tablespoons herb butter in heavy large nonstick skillet over medium heat. Add steaks to skillet and cook to desired doneness, about 6 minutes per side for medium-rare. Transfer steaks to plates. Spoon rounded tablespoon of herb butter atop each steak and serve.

Roasted Herb-Stuffed Leg of Lamb

Ask the butcher to bone and butterfly the lamb. **WHAT TO DRINK:** Mike and Lauren pour a white with appetizers and switch to red with dinner. Tonight's bottles? Henri Bourgeois 2004 "Petit Bourgeois" Sauvignon Blanc and Willamette Valley Vineyards 2003 Pinot Noir.

8 SERVINGS

- ½ cup finely chopped fresh mint plus whole sprigs for garnish
- ½ cup chopped fresh Italian parsley
- ⅓ cup olive oil
- 6 garlic cloves, minced
- 1 tablespoon minced fresh rosemary
- 1 6-pound boned and butterflied leg of lamb (about 7 pounds before boning)
- Coarse kosher salt
- ½ cup dry white wine
- ½ cup beef broth or water

Stir chopped mint and next 4 ingredients in small bowl. Place lamb, boned side up, on work surface. Sprinkle with salt and pepper. Spread with herb mixture; roll up from long side; tie at 2-inch intervals. Rub lamb with salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cover; chill.

Preheat oven to 450°F. Place lamb in roasting pan. Roast uncovered until thermometer inserted into thickest part registers 130°F to 135°F for medium-rare, about 50 minutes. Transfer to platter; let rest 15 minutes. Add wine and broth to pan. Stir up browned bits over high heat. Pour pan juices into small bowl.

Remove strings from lamb; cut crosswise into ½-inch-thick slices. Place lamb on platter; garnish with mint sprigs. Serve lamb with pan juices.

Chinese Char Siu Grilled Lamb Chops

Usually used on pork, the Chinese barbecue marinade called *char siu* gives a haunting sweetness to these chops, which are delicious with steamed bok choy. Ask your butcher to french (trim) the lamb chops for you.

6 SERVINGS

- 3 tablespoons hoisin sauce*
- 3 tablespoons soy sauce
- 2 tablespoons Shaoxing wine (Chinese rice wine) or dry Sherry
- 1 tablespoon sugar
- 1 teaspoon Chinese five-spice powder**
- ½ teaspoon salt
- 18 rib lamb chops (about 3 pounds), well trimmed
- 2 tablespoons honey
- 1 tablespoon water

Whisk first 6 ingredients in small bowl. Transfer to large resealable plastic bag. Add lamb; seal bag and turn to coat. Marinate in refrigerator at least 4 hours or overnight.

Prepare barbecue (medium-high heat). Drain lamb, leaving some marinade clinging. Grill lamb until slightly charred and cooked to desired doneness, about 2½ minutes per side for medium-rare. Transfer to platter.

Stir honey and 1 tablespoon water in small skillet over medium heat until warm. Brush over lamb chops.

Rib-Eye Steaks with Polenta and Red Wine Sauce

4 SERVINGS

WINE SAUCE

- 2 tablespoons (¼ stick) butter
- ½ cup chopped onion
- ¼ cup chopped carrot
- ¼ cup chopped celery
- 2 teaspoons chopped fresh thyme leaves

- ¼ teaspoon cracked black peppercorns
- 1 bay leaf
- 1½ cups dry red wine
- 2 cups low-salt chicken broth
- 2 cups beef broth
- 1 tablespoon tomato paste

ONIONS

- 1 tablespoon butter
- 12 cipolline onions, blanched, peeled
- ½ cup low-salt chicken broth
- 1 tablespoon dark brown sugar
- 2 teaspoons red wine vinegar

POLENTA

- 8 cups whole milk
- 2 cups polenta (coarse cornmeal; about 11 ounces)*
- 3 tablespoons butter
- ½ cup grated Parmesan cheese

STEAKS

- 4 14-ounce boneless beef rib-eye steaks (preferably prime)
- Olive oil
- 2 teaspoons chopped fresh thyme leaves

FOR WINE SAUCE: Melt butter in large saucepan over medium heat. Add onion and next 5 ingredients. Sauté until browned, about 12 minutes. Add wine. Boil until reduced to glaze, about 7 minutes. Add broths and tomato paste. Boil until reduced to scant 1 cup, stirring occasionally, about 28 minutes. Season with salt and pepper. **DO AHEAD** Can be made 3 days ahead. Cover and chill.

FOR ONIONS: Melt butter in small skillet over medium-high heat. Add onions and sauté until brown, about 6 minutes. Add broth and sugar. Boil until onions are tender and broth is reduced to glaze, stirring occasionally, about 4 minutes. Stir in vinegar; season with salt and pepper. **DO AHEAD** Can be made 2 days ahead. Cover and chill.

FOR POLENTA: Bring milk to simmer in large saucepan. Gradually whisk in polenta; simmer until tender, stirring often, 15 to 20 minutes. Stir in butter and cheese. Season with salt and pepper.

MEANWHILE, FOR STEAKS: Prepare barbecue (medium-high heat). Rewarm sauce and onions separately. Brush steaks with olive oil; sprinkle with thyme, salt, and pepper. Grill to desired doneness, about 6 minutes per side for medium-rare. Divide polenta among 4 plates. Place 1 steak on each plate. Drizzle some of sauce over steaks. Garnish with onions and serve, passing remaining sauce separately.

**Sold at some supermarkets, natural foods stores, and Italian markets. If unavailable, substitute an equal amount of regular yellow cornmeal and cook about half as long.*

MARKET TIP

Cipolline onions are small, flat Italian onions one to two inches in diameter. They are available in the produce section of some supermarkets and at Italian markets.

Beef Tenderloin with Wild Mushroom Stuffing & Port Wine Sauce

Serves eight to ten.

Don't be scared off by the liver in this stuffing. It's really there just to bind the stuffing and add a rich background note; you won't even notice it.

FOR THE SAUCE:

1¼ oz. (2½ Tbs.) unsalted butter

1 large shallot, finely chopped
(about ¼ cup)

One 750 ml bottle tawny port
(about 3¼ cups)

2 sprigs fresh thyme

2½ cups low-salt chicken broth

1 oz. dried porcini mushrooms

2 tsp. all-purpose flour

1 tsp. good-quality balsamic vinegar;
more to taste

Kosher salt and freshly ground black pepper

FOR THE STUFFING:

1 Tbs. dried currants

2 Tbs. canola oil

1 small chicken liver, fat trimmed
and lobes separated (1½ to 2 oz.)

½ lb. mixed fresh shiitake, oyster,
and hen-of-the-woods mushrooms,
stemmed and sliced ¼ inch thick
(use all 2 varieties if you can find them; otherwise, try to use at least 4)

1 tsp. kosher salt; more to taste

¼ tsp. freshly ground black pepper;
more to taste

1 small shallot, finely chopped
(a heaping 1 Tbs.)

2 medium cloves garlic, finely chopped
(about 2 tsp.)

¼ cup low-salt chicken broth

1 oz. (2 Tbs.) unsalted butter, cut
into 4 pieces and softened at
room temperature

1 Tbs. chopped fresh parsley

1½ tsp. Cognac or Armagnac

1 tsp. fresh lemon juice

½ tsp. chopped fresh thyme

¼ tsp. finely grated lemon zest

FOR THE ROAST:

4-lb. beef tenderloin roast, preferably
center-cut (see sidebar opposite for
more information)

Kosher salt and freshly ground black pepper

Follow steps 1 through 5, starting at right.



1 Make the sauce reduction

Melt 1 Tbs. of the butter in a 3- to 4-quart (preferably 8-inch-wide) saucepan over medium-low heat. Add the shallot and cook until softened, about 5 minutes. Add the port and the thyme sprigs and bring to a boil over high heat. Reduce the heat to maintain a brisk simmer and cook until the port has reduced to a syrupy texture, about 30 minutes—you should have about ½ cup including the shallot.

Meanwhile, bring the chicken broth to a simmer in a small saucepan. Off the heat, add the porcini and let them soak for 15 minutes. With a slotted spoon, transfer the porcini to a small bowl. Strain the soaking liquid through a fine sieve lined with a paper towel or coffee filter.

Add the soaking liquid and half of the porcini (about ⅓ cup) to the port reduction (save the remaining porcini for the stuffing). Bring the sauce to a boil over high heat. Reduce the heat to maintain a brisk simmer and cook until it has reduced to 1⅓ cups, about 15 minutes. Strain the sauce through a fine strainer, pressing on the solids. You should have about 1 cup sauce. Set aside until the roast is done. (The sauce can be made to this point and refrigerated up to 2 days ahead. If not making the stuffing ahead, refrigerate the remaining soaked porcini separately.)

wine pick

A hearty red wine with developed tannins, a mineral undertone, and bright fruit pairs well with the earthy-mushroom and port elements of the beef tenderloin. The Waterstone 2004 Cabernet Sauvignon from Napa Valley (\$29) would be perfect.

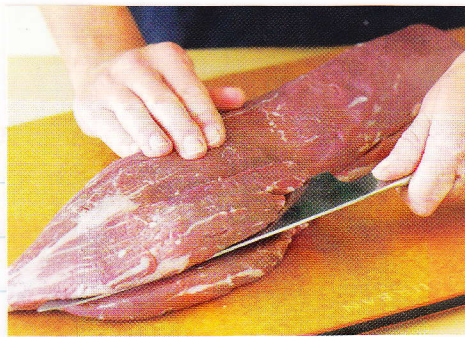


2 Make the stuffing

Soak the currants in hot water for 10 minutes. Drain and put them in a food processor. Add the reserved soaked porcini. Heat 1 Tbs. of the oil in a 10-inch skillet over medium heat. Pat the chicken liver dry and cook on both sides until browned on the outside and just a little pink inside, 3 to 4 minutes total. Transfer to a plate, let cool slightly, and then add to the food processor. Process until finely chopped.

Heat the remaining 1 Tbs. oil in the skillet over medium-high heat. Add the mushrooms, salt, and pepper. Cook, stirring occasionally, until they look wilted and shrunken, 2 to 3 minutes. Add the shallot and garlic and continue to cook, stirring, until the mushrooms are tender and beginning to brown, 3 to 4 more minutes. Add the chicken broth and scrape the bottom of the pan with a wooden spoon to loosen any brown bits. If the liquid doesn't evaporate right away, boil until it does. Remove the pan from the heat and let cool slightly.

Add the sautéed mushrooms, butter, parsley, Cognac or Armagnac, lemon juice, thyme, and lemon zest to the liver mixture in the food processor. Pulse to form a chunky paste and season to taste with additional salt and pepper. Scrape the stuffing onto a large piece of plastic wrap and shape it into a log a few inches longer than the roast. Tightly roll the stuffing up in the plastic wrap and twist the ends to form a very tight log. Twisting the ends of the plastic will compress the stuffing so that it's just a bit shorter than the roast. Freeze until firm, about 2 hours and up to 2 days.



3 Stuff & cook the roast

Trim the silverskin and excess fat from the tenderloin. Butterfly the tenderloin by slicing it lengthwise almost but not completely in half, so that you can open it like a book. Unwrap the stuffing and center it along one half of the roast. Fold the roast back up to its original shape and tie at 1- to 2-inch intervals with butcher's twine. (The roast can be stuffed and refrigerated up to 1 day in advance.)

Let the roast sit at room temperature for 1 hour (2 hours if the stuffing is frozen solid). Position a rack in the bottom third of the oven and heat the oven to 500°F. Let the remaining 1½ Tbs. butter for the sauce soften at room temperature.

Season the roast generously with salt and pepper and put it on a flat rack set in a roasting pan or heavy-duty rimmed baking sheet. Roast for 15 minutes and then reduce the oven temperature to 325°F. Continue to roast the beef until a meat thermometer inserted into the center of the meat (not the stuffing) registers 125°F for rare or 130°F for medium rare, 30 to 45 minutes more. Move the roast to a carving board and let it rest, loosely tented with foil, for 15 minutes.

4 Finish the sauce

While the roast rests, bring the sauce to a simmer in a small saucepan over medium-low heat. Mix the softened butter with the flour to form a paste and whisk it into the sauce. Simmer the sauce to thicken slightly and cook off any raw flour taste, about 3 minutes. Whisk in the vinegar. Season to taste with salt, pepper, and additional vinegar.

5 Plate & serve

Remove the strings from the roast and slice it into 8 to 10 medallions. Put a medallion on each plate and drizzle the sauce around the beef.



Roast Beef Tenderloin with Port Sauce

10 SERVINGS

Salting the beef 24 to 36 hours in advance enhances flavor and texture. For more on this technique, see the test-kitchen tip (below right).

BEEF

- 1 4- to 5-pound trimmed whole beef tenderloin, tail end tucked under, tied every 3 inches
- 2 teaspoons coarse kosher salt

SAUCE

- 4 tablespoons ($\frac{1}{2}$ stick) chilled unsalted butter, divided
- $\frac{1}{4}$ cup finely chopped shallots
- 3 tablespoons Cognac or brandy
- 1 fresh rosemary sprig
- 1 teaspoon coarsely cracked black pepper
- 1 cup ruby or tawny Port
- Simple Homemade Beef Stock (see recipe)

ROASTING

- 2 tablespoons extra-virgin olive oil
- 2 tablespoons black peppercorns, coarsely cracked in mortar with pestle or in resealable plastic bag with mallet

BEEF Sprinkle entire surface of beef tenderloin with coarse kosher salt. Place

beef on rack set over large rimmed baking sheet. Refrigerate uncovered at least 24 hours and up to 36 hours.

SAUCE Melt 2 tablespoons butter in large saucepan over medium-low heat. Add shallots; sauté until soft, 3 minutes. Add Cognac, rosemary, and 1 teaspoon cracked pepper and cook until liquid evaporates, 1 minute. Add Port; bring to simmer. Add all of beef stock. Boil until reduced to $1\frac{1}{2}$ cups, about 20 minutes. Strain into medium saucepan, pressing on solids to extract as much liquid as possible. Discard solids in strainer.

do ahead Can be made 24 to 36 hours ahead. Cool slightly, then cover and chill.

ROASTING Let beef stand at room temperature 1 hour before roasting. Position rack in center of oven and preheat to 425°F. Rub beef all over with oil; sprinkle with 2 tablespoons cracked peppercorns, pressing to adhere. Return beef to rack on baking sheet and roast until instant-read thermometer inserted into thickest part of meat registers 125°F for medium-rare (135°F to 140°F in thinnest part), about 30 minutes. Remove roast from oven and let rest 15 minutes.

Bring sauce to boil; whisk in remaining 2 tablespoons butter. Season sauce to taste with salt and pepper.

Cut off string from roast. Cut roast crosswise into $\frac{1}{2}$ -inch-thick slices; arrange on platter. Serve with sauce.

test-kitchen tip Salting in advance, also called dry brining, is often done to improve the texture of sinewy cuts of meat. But it also works magic on tender cuts, amping up flavor and juiciness. It sounds counterintuitive; for years the accepted wisdom was that pre-salting dries out meat. But the moderate salting you'll be doing here does the opposite. Water is first drawn out of the meat and then gets reabsorbed; this saltier, more flavorful moisture helps intensify taste. What's more, the exterior of the tenderloin dries out slightly, making it quicker to brown in the oven.

what to drink Chateau Coufran 2003 (France, \$23). The leathery, earthy notes and subtle fruit in this medium-bodied Bordeaux are perfect for the tenderloin.

13

Juicy Texas Burgers

TREND: BURGERS

Bobby Flay is working on a burger joint to be replicated around the U.S., as other chefs like Thomas Keller and Tim Love also start burger ventures. Flay created this recipe for his wife, Stephanie March, "a Texan who loves brisket and coleslaw."

ACTIVE: 25 MIN; TOTAL: 1 HR

4 SERVINGS

COLESLAW

- $\frac{3}{4}$ cup mayonnaise
- $\frac{1}{2}$ small onion, finely shredded
- 3 tablespoons cider vinegar
- 2 tablespoons sugar
- 2 teaspoons celery seeds
- 8 cups shredded green cabbage
- 1 large carrot, finely shredded

Salt and freshly ground pepper

BURGERS

- 2 pounds ground beef chuck
- Vegetable oil, for rubbing
- Salt and freshly ground pepper
- $\frac{3}{4}$ cup barbecue sauce
- 4 hamburger buns, split

Sliced pickles

1. MAKE THE COLESLAW: In a large bowl, whisk the mayonnaise with the onion, vinegar, sugar and celery seeds. Add the shredded cabbage and carrot, season with salt and pepper and toss well. Let stand until slightly softened, about 25 minutes.

2. MAKE THE BURGERS: Light a grill. Form the beef into 4 patties; rub with oil and season with salt and pepper. Sear over high heat, turning once, for 5 minutes for medium-rare. Brush with $\frac{1}{2}$ cup of the barbecue sauce and grill until glazed, about 1 minute per side.

3. Grill the buns and brush them with the remaining barbecue sauce. Top with the burgers, pickles and coleslaw and serve.

BEER Smoky, full-bodied Texas bock beer: Spoetzl Brewery's Shiner Bock.

'BARBECUED' BRISKET

Time: About 3 hours

- 2 tablespoons extra-virgin olive oil or vegetable oil, more as needed
- 1 whole beef brisket, about 5 pounds
- Salt and freshly ground black pepper
- 1 or 2 large onions, chopped
- 2 cups ketchup
- $\frac{1}{2}$ cup dry red wine or water
- $\frac{1}{4}$ cup wine or rice vinegar
- 1 tablespoon Worcestershire or soy sauce
- 1 tablespoon chili powder, or to taste
- 2 cloves garlic, minced or crushed.

1. Preheat oven to 300 degrees. Heat a large pot or Dutch oven that can later be covered over medium-high heat for 2 or 3 minutes. When it is hot, add oil, swirl it around, then add beef. Sear meat for about 5 minutes on each side, seasoning with salt and pepper; when nicely

browned, remove from pot. Turn off heat under pot for a minute.

2. Add onion to pot and cook, stirring, over medium-low heat until softened, 5 to 10 minutes (if meat is very lean you might need to add a little oil). Add all remaining ingredients, stir, and cook for about a minute. Return meat to pot, nestling it in sauce.

3. Cover pan, put it in oven, and cook until meat is tender, at least 2 hours and probably closer to 3. When it is done, you can refrigerate it in its liquid for 1 to 2 days before proceeding.

4. Light a charcoal or gas grill or heat broiler; rack should be about 4 inches away from heat source. Drain meat and sprinkle with salt and pepper. Grill or broil on both sides until brown and crisp, just a few minutes. Meanwhile, skim cooking liquid of fat, warm gently, and use as sauce.

Yield: 8 or more servings.

1
**Herb-Rubbed Top Sirloin
Steak with Peperonata**

WHY YOU'LL MAKE IT:

Because it's special enough for company but easy enough to pull off any night of the week.

6 TO 8 SERVINGS

PEPERONATA

- 3 tablespoons extra-virgin olive oil
- 2 small red onions (about 12 ounces total), halved, sliced crosswise
- 2 pounds mixed red and yellow bell peppers (about 4 large), cut lengthwise into ½-inch-wide strips
- ¼ teaspoon dried crushed red pepper
- Coarse kosher salt
- 3 tablespoons red wine vinegar
- 2 tablespoons salt-packed capers, rinsed, drained, or 2 tablespoons capers in brine, drained
- 1 tablespoon chopped fresh oregano
- 1 tablespoon chopped fresh thyme

STEAK

- 1 tablespoon chopped fresh oregano
- 1 tablespoon chopped fresh thyme
- 1 tablespoon freshly cracked black pepper
- 1½ teaspoons coarse kosher salt
- 1 3- to 3¼-pound top sirloin steak, 2 to 2½ inches thick

Extra-virgin olive oil (for drizzling)

>> Start the spice rub at least four hours ahead.

FOR PEPERONATA: Heat olive oil in heavy large pot over medium heat. Add onions; sauté until almost tender, about 6 minutes. Mix in bell peppers and crushed red pepper; sprinkle lightly with coarse kosher salt. Reduce heat to low, cover, and cook until peppers are tender and silky, stirring occasionally, about 35 minutes. Stir in red wine vinegar, capers, oregano, and thyme. Increase heat to medium; stir uncovered 3 minutes. Season peperonata to taste with coarse salt and pepper. Transfer peperonata to bowl and cool to room temperature.

DO AHEAD Can be made 3 days ahead.

Cover and refrigerate. Bring to room temperature before serving.

>> If you can't find one big sirloin steak, buy two smaller ones that are at least 1½ inches thick. Cook them for about eight minutes per side for medium-rare.

FOR STEAK: Mix oregano, thyme, pepper, and salt in small bowl. Sprinkle evenly over both sides of steak. Place on large plate; cover and refrigerate at least 4 hours and up to 6 hours. Let stand at room temperature 1 hour before grilling.

Prepare barbecue (medium-high heat). Drizzle both sides of steak lightly with olive oil. Grill steak to desired doneness, about 15 minutes per side for medium-rare, or 17 minutes per side for medium. Transfer steak to cutting board; let rest 5 minutes. Cut steak crosswise into ¼- to ½-inch-thick slices.

Arrange steak slices on platter; surround with peperonata and serve.

STEAK "DIANE"

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 20 MIN

Requiring labor-intensive veal stock and a tableside flambé, this tony restaurant dish is usually impractical for the home cook. But we've found a shortcut you'll love: Using just a bit of puréed black-bean soup creates a wonderfully velvety—and completely convincing—sauce.

- 2 tablespoons unsalted butter
- 1 tablespoon vegetable oil
- 4 (¾-inch-thick) flatiron steaks (about 6 oz each)
- 1 (16- to 19-oz) can black-bean soup
- 4 scallions, chopped (1 cup)
- ½ cup water
- 2 tablespoons Worcestershire sauce
- 2 tablespoons Madeira
- 1 tablespoon Dijon mustard
- 2 tablespoons chopped flat-leaf parsley

► Heat butter and oil in a 12-inch heavy skillet over medium heat until foam subsides. Meanwhile, pat steaks dry and sprinkle both sides with ¾ teaspoon salt and ½ teaspoon pepper (total). Cook steaks, turning once, until browned and medium-rare, 6 to 8 minutes total.

► While steaks cook, stir soup in can, then transfer ¾ cup to a blender (reserve remainder for another use) and blend until very smooth, about 2 minutes.

► Transfer steaks to a cutting board and let stand, loosely covered, 10 minutes. Meanwhile, pour off all but 1 tablespoon fat from skillet and cook scallions over medium heat, stirring, until softened. Stir in blended soup along with remaining ingredients and any juices from meat and bring to a boil. Spoon some of sauce over steaks and serve remainder on the side.

85

Roast Leg of Lamb with Red Wine Sauce

WINES: LOCAL LISTS

Some of the most creative new wine lists are emphatically local. Broadway East in NYC champions New York state wines, while Terroir in Portland, Oregon, supports Pacific Northwest producers; chef Stu Stein serves this lamb with a Columbia Valley Syrah.

ACTIVE: 30 MIN; TOTAL: 2 HR 15 MIN

6 SERVINGS

- ¼ cup extra-virgin olive oil
- ¼ cup Dijon mustard

- 3 garlic cloves, finely chopped
 - 1 tablespoon chopped sage
 - 1 tablespoon chopped parsley
 - 2 teaspoons chopped rosemary
- One 7-pound, bone-in leg of lamb
Salt and freshly ground pepper

- 1 medium onion, coarsely chopped
- 1 celery rib, coarsely chopped
- 1 carrot, thinly sliced
- ½ cup dry red wine
- 2 tablespoons tomato paste
- 1 cup veal demiglace
- 1 cup water

1. Preheat the oven to 375°. In a bowl, mix 2 tablespoons of the oil with the mustard, garlic and herbs. Coat the lamb with the mixture; season with salt and pepper.

2. In a roasting pan, toss the onion, celery and carrot with the remaining oil. Place the lamb fat side up on the vegetables. Roast for 1 hour and 40 minutes, until an instant-read thermometer inserted in the thickest part registers 130°. Let rest for 15 minutes.

3. Set the roasting pan over 2 burners. Pour in the wine and reduce over moderately high heat to ¼ cup, scraping up the browned bits on the bottom. Stir in the tomato paste and water and simmer, stirring occasionally, until the sauce is reduced to 2 cups, about 5 minutes. Strain the sauce into a small saucepan, pressing on the solids. Season with salt and pepper and keep hot.

4. Carve the lamb and serve the slices with the red wine sauce.

Braised Lamb Shanks In Yogurt Sauce

- | | |
|---|----------------------------------|
| 3 tablespoons canola oil | 1 carrot, thinly sliced |
| 3 tablespoons olive oil | 1 rib celery, thinly sliced |
| 4 domestic lamb shanks (about 1½ pounds each) | 1 cup red wine |
| Kosher salt and freshly ground black pepper | 2 tablespoons coriander, toasted |
| ¾ cup flour | ½ teaspoon cumin, toasted |
| 2 cloves garlic, peeled | 1 cinnamon stick |
| 1 red onion, thinly sliced | 4 cups chicken broth |
| | ¾ cup Greek yogurt. |

1. Preheat the oven to 375 degrees. Place a large Dutch oven over medium heat and add the oils. Season the shanks liberally with salt and pepper and dredge in flour, shaking off excess. Brown shanks in the oil, in batches if needed, for about 3 minutes per side. Transfer to a plate.
2. Add the garlic, onion, carrot and celery to the pot and cook until caramelized, about 2 minutes. Deglaze with red wine, scraping the tasty bits off the bottom, and reduce by half. Add the spices and broth and bring to a simmer. Return the shanks to the pot, cover and cook in the oven for 3 to 4 hours or until the lamb easily pulls off the bone.
3. Transfer shanks to a plate; keep warm. Strain the sauce, discard the solids and return the sauce to the pot. There should be about 1¾ cups sauce. If there is less, add some water; if there is more, boil until reduced. Off the heat, whisk the yogurt into the sauce. Season to taste with salt and pepper. Return shanks to pot until heated through. *Serves 4. Adapted from Michael Symon, the chef and co-owner of Lolita in Cleveland.*

Tandoori Leg of Lamb

**ACTIVE: 40 MIN; TOTAL: 2 HR 45 MIN
PLUS 6 HR MARINATING
6 TO 8 SERVINGS**

The tandoor oven is India's version of a grill. Here, Raichlen follows the traditional method of tandoori marinating—a wash of lemon juice followed by a long bath in a yogurt-based marinade—using a tender, succulent leg of lamb. After grilling the lamb, Raichlen says, make sure it rests for at least 15 minutes before carving.

**½ cup plus 2 tablespoons
fresh lemon juice**

Kosher salt

One 6-pound bone-in leg of lamb

2 cups plain whole-milk yogurt

½ cup vegetable oil

2 garlic cloves, minced

2 tablespoons minced

peeled fresh ginger

- | |
|--|
| 2 tablespoons dry mustard |
| 2 teaspoons ground cumin |
| 1 teaspoon ground nutmeg |
| 1 teaspoon ground cardamom |
| 1 teaspoon freshly ground black pepper |
| 1 teaspoon ground cinnamon |
| 1 teaspoon turmeric |
| 1 teaspoon cayenne pepper |
| 2 medium sweet onions, thinly sliced |
| ½ cup chopped cilantro |
| 4 tablespoons unsalted butter, melted |

Lemon wedges, for serving

1. In a large roasting pan, mix ½ cup of the lemon juice with 2 teaspoons of salt. Place the lamb in the pan and coat well with the lemon juice. Let the lamb stand in the juice for 30 minutes, then drain.
2. In a large bowl, mix the yogurt with the oil, garlic, ginger, dry mustard, cumin, nutmeg, cardamom, black pepper, cinnamon, turmeric and cayenne. Stir in 2 teaspoons of salt and the remaining 2 tablespoons of lemon juice. With a small knife, make 1-inch-deep slits all over the lamb. Coat the lamb thoroughly with the marinade, pushing it into the slits. Cover and refrigerate for at least 6 hours or overnight.
3. Light a charcoal grill. Remove the leg of lamb from the marinade, leaving on a thick layer. Move the hot coals to one side of the grill and place a drip pan opposite the coals. Set the lamb over the drip pan, cover the grill and cook until the lamb is glazed and an instant-read thermometer registers 140° for medium, about 2 hours.
4. Line a platter with the onions and sprinkle with the cilantro. Place the leg of lamb on top, brush it with the melted butter and let rest for 15 minutes. Carve the lamb into slices and serve with the lemon wedges.

WINE This lamb's tangy, gamey flavors will be complemented by a red wine that has rich fruit but also firm acidity, a balance more often found in Old World wines than New World ones. Southern France is a case in point; two good bottlings to look for are the juicy 2005 Domaine Sarda-Malet Le Sarda and the meaty 2004 Bonny Doon Domaine des Blagueurs Syrah-Sirrah. •

Moroccan Lamb and Vegetable Couscous

ACTIVE: 1 HR; TOTAL: 3 HR 40 MIN

8 SERVINGS

This classic couscous is loaded with slow-cooked lamb and poached vegetables, and spiced with generous amounts of cumin. Generally speaking, couscous isn't really spicy (though *harissa*, the traditional, fiery chile-garlic North African condiment, can add a bit of a bite), which means it can partner well with a rich, firmly structured red wine such as Merlot. Look for robust California bottlings like the plummy 2005 Blackstone or the cocoa-scented 2005 Sebastiani Sonoma.

4½ tablespoons unsalted butter

1 tablespoon extra-virgin olive oil

1 large Spanish onion, thinly sliced

Large pinch of saffron threads

Water

4 meaty lamb shanks

(about 1 pound each)

Salt and freshly ground black pepper

1 tablespoon sweet paprika,

plus more for dusting

2 teaspoons ground cumin

Large pinch of cayenne pepper

3 large plum tomatoes—peeled,

seeded and quartered

10 parsley sprigs and 1 large thyme

sprig, tied in kitchen string

3 medium boiling potatoes,

cut into 1½-inch chunks

3 large celery ribs, cut into

2-inch lengths

2 large carrots, cut into

2-inch lengths

2 red bell peppers, cut into

2-inch pieces

3 medium zucchini, cut into

2-inch pieces

2 cups frozen peas

2 cups couscous

¼ cup slivered mint leaves

Harissa, for serving

1. In a very large, enameled cast-iron casserole, melt 3 tablespoons of the butter in the olive oil. Add the onion and cook over moderate heat, stirring occasionally, until just softened, about 5 minutes. In a small bowl, crumble the saffron into 2 tablespoons of hot water and let stand for at least 10 minutes.

2. Season the lamb shanks with salt and black pepper and dust with paprika. Add the lamb shanks to the casserole and cook over moderate heat, turning occasionally, until the shanks are well browned, about 7 minutes. Stir in the 1 tablespoon of paprika, the cumin and cayenne and cook, stirring, until fragrant, about 1 minute. Add the tomatoes and 3 quarts of water and bring to a boil over moderately high heat. Skim off any fat and add the saffron and its soaking liquid, the parsley bundle and a large pinch of salt. Reduce the heat to low, cover partially and simmer until the lamb is tender, about 2 hours.

3. Transfer the lamb shanks to a large plate and cover with foil. Add the potatoes, celery and carrots to the casserole, cover and simmer over moderate heat until almost tender, about 10 minutes. Add the red peppers and zucchini and simmer uncovered until all the vegetables are tender, about 10 minutes longer. Remove from the heat and discard the parsley bundle; set aside 1 cup of the cooking liquid. Stir in the frozen peas.

4. Remove the meat from the lamb shanks and cut it into ¾-inch pieces. Return the meat to the stew.

5. In a large saucepan, melt the remaining 1½ tablespoons of butter. Add the couscous and cook over moderate heat, stirring, until lightly toasted, about 3 minutes. Stir in 2 cups of water, the reserved 1 cup of cooking liquid and a large pinch of salt and bring to a boil. Cover, remove from the heat and let stand until the liquid has been absorbed, about 10 minutes. Fluff with a fork.

6. Season the lamb stew with salt and pepper. Mound the couscous on a large, high-sided platter. Ladle one-third of the lamb and vegetables around the couscous and moisten with a little of the cooking liquid.

Sprinkle the lamb stew and couscous with the mint and serve the remaining stew on the side, passing the *harissa* at the table.

MAKE AHEAD The lamb stew can be made through Step 4 and refrigerated for up to 3 days; reheat gently. Make the couscous just before serving.

STUFFED PORK TENDERLOIN WITH MUSTARD-CAPER SAUCE

SERVES 6

ACTIVE TIME: 30 MIN START TO FINISH: 3¾ HR
(INCLUDES CHILLING)

Channel your inner charcuterie artisan with this rolled pork, which is stuffed with garlic, spinach, and bacon and served in thin slices, either cold or at room temperature. The end result is a sort of fancy cold cut that will have the guests at your next picnic raving.

FOR STUFFED PORK

- 2** bacon slices, cut crosswise into ¼-inch strips
- 2** garlic cloves, finely chopped
- 5** oz spinach, coarse stems discarded, finely chopped
- 2** tsp coarse-grain mustard
- 1** (1-lb) pork tenderloin
- 1** hard-boiled egg, quartered lengthwise
- 1** Tbsp vegetable oil

FOR SAUCE

- 2** hard-boiled eggs
- 3** Tbsp olive oil
- 2** Tbsp mayonnaise
- 1** Tbsp coarse-grain mustard
- 2** Tbsp fresh lemon juice
- 1** Tbsp drained capers, chopped

EQUIPMENT: kitchen string

ACCOMPANIMENT: crusty bread

MAKE SPINACH STUFFING: Cook bacon in a 12-inch heavy ovenproof skillet over medium heat, stirring occasionally, until fat is rendered and bacon is golden but not crisp. ▶ Add garlic and cook, stirring occasionally, until pale golden, about 2 minutes. Add spinach and cook, turning with tongs, until wilted and tender, about 3 minutes. Toss spinach with mustard and ¾ tsp each of salt and pepper in a bowl.

BUTTERFLY TENDERLOIN: Arrange tenderloin on a work surface with pointed (thinner) end nearest you. Starting at top (thicker part), make a lengthwise incision down center of tenderloin, cutting two thirds of the way through thickness of meat, adjusting depth of incision as tenderloin tapers (be careful not to cut all the way through). Open tenderloin. Turning knife horizontally, cut tenderloin open on either side like the flaps of a book jacket, being careful not to cut all the way through.

- 1 tablespoon black peppercorns
- 1 tablespoon juniper berries
- 2 teaspoons whole cloves
- 3 pounds boneless pork shoulder, cut into 2-inch cubes

STEW AND POLENTA

- ¼ cup extra-virgin olive oil
- 1 celery rib, finely chopped
- 1 carrot, finely chopped
- 1 small red onion, finely chopped
- 1 large garlic clove, thinly sliced
- 1 tablespoon very finely chopped sage
- 1½ teaspoons very finely chopped rosemary

Salt

Crushed red pepper

- 1 cup dry red wine
- ¼ cup tomato paste
- 3 cups chicken stock or low-sodium broth
- 2 whole cloves, 8 juniper berries, 2 bay leaves and 4 peppercorns, tied in cheesecloth
- 8 cups water
- 2 cups polenta (not instant)
- 2 tablespoons unsalted butter
- 2 tablespoons chopped flat-leaf parsley

Tuscan Pork Stew with Polenta

ACTIVE: 1 HR 30 MIN;

TOTAL: 2 HR 30 MIN PLUS MARINATING

6 SERVINGS

Il Palagio's forests are home to packs of wild boar, which Paolo hunts and Sponzo turns into a rustic, wine-based stew that gets served on top of buttery polenta. For cooks who don't have easy access to this "gamey beast," as Sponzo calls it, pork shoulder is a good substitute.

PORK MARINADE

- 1 bottle dry red wine
- 4 rosemary sprigs
- 4 sage sprigs
- 1 red onion, coarsely chopped
- 1 celery rib, coarsely chopped
- 1 carrot, coarsely chopped
- 3 bay leaves

1. MARINATE THE PORK: In a large, resealable plastic bag, combine the wine, rosemary, sage, red onion, celery, carrot, bay leaves, peppercorns, juniper berries and cloves. Add the pork and seal the bag, pressing out the air. Refrigerate for at least 6 hours or overnight.

2. MAKE THE STEW AND POLENTA: Rinse off the pork and discard the marinade. In a medium enameled cast-iron casserole, cover the pork cubes with 2 inches of water and bring to a boil. Simmer for 10 minutes, then drain. Pat the pork dry.

3. Wipe out the casserole, add the olive oil and heat until shimmering. Add the pork cubes, celery, carrot, red onion and garlic and cook over moderate heat, stirring occasionally, until the meat and vegetables are lightly browned, about 10 minutes.

Add the sage and rosemary, season with salt and a pinch of crushed red pepper and cook for 1 minute. Add the wine and simmer over moderate heat until it's nearly evaporated, about 10 minutes. Stir in the tomato paste. Add the chicken stock and spice bundle and bring to a boil.

4. Partially cover the casserole and cook the stew over very low heat until the meat is very tender and the liquid has reduced by half, about 1 hour and 45 minutes.

5. Meanwhile, bring the 8 cups of water to a boil in a large saucepan. Whisk in the polenta in a thin stream. Cook the polenta over low heat, whisking constantly, until it begins to thicken, about 5 minutes. Continue cooking over low heat, stirring frequently with a wooden spoon, until the polenta is very thick and no longer gritty, about 30 minutes. Stir in the butter and season the polenta with salt.

6. Skim the fat from the stew and discard the spice bundle. Stir in the parsley and season with salt. Spoon the polenta into 6 shallow bowls, spoon the pork stew on top and serve piping hot.

WINE Carmignano, a Tuscan region that essentially seceded from the Chianti zone in 1975 (at least as far as its wine goes), produces vibrant, structured wines from the Sangiovese grape, especially from its Barco Reale subzone—ideal for pairing with this slow-cooked pork dish. Two of the best are Capezzana's berry-rich 2004 Barco Reale and Ambra's rose-and-cherry-scented 2005 Barco Reale.

Slow-Roasted Beef Tenderloin with Double-Mushroom Ragoût

Serves eight.

Roasting the beef at a low temperature cooks the meat slowly and evenly and gives you time to finish preparing the other dishes.

2 Tbs. extra-virgin olive oil

2 tsp. coarsely chopped fresh thyme

2 tsp. minced garlic

Kosher salt and freshly ground black pepper

4-lb. beef tenderloin roast, preferably from the thicker end, trimmed of silver skin and chain (see From Our Test Kitchen, p. 92)

1 recipe Double-Mushroom Ragoût (see recipe below)

Position a rack in the center of the oven and heat the oven to 250°F.

In a small bowl, combine the olive oil, thyme, garlic, 1 tsp. salt, and several generous grinds of black pepper. Put the tenderloin on a heavy-duty rimmed baking sheet or in a small roasting pan and rub the oil mixture all over it.

Roast the tenderloin until an instant-read thermometer inserted in the thickest part reads 130°F for medium rare, about 1 hour. Transfer to a carving board, tent with foil and let rest for at least 20 minutes before serving.

Cut the tenderloin crosswise into ½-inch slices. Serve with the ragoût.

Make ahead: You can season the tenderloin up to 6 hours ahead and refrigerate.

Double-Mushroom Ragoût

Yields 2 to 2½ cups.

1 oz. dried porcini mushrooms (about 1 cup)

3 Tbs. unsalted butter

2 Tbs. extra-virgin olive oil

20 oz. cremini (baby bella) mushrooms, sliced ¼ inch thick

Kosher salt

⅓ cup finely chopped shallot

⅓ cup dry Marsala

1 Tbs. coarsely chopped fresh thyme

¾ cup heavy cream; more for reheating

Freshly ground black pepper

2 Tbs. chopped fresh parsley

Soak the porcini in 1½ cups very hot water, stirring occasionally, until they're rehydrated, about 20 minutes. With a slotted spoon, transfer them to a cutting board and chop coarsely. Strain the soaking liquid through a coffee filter into a small bowl and set aside.

In a 10-inch straight-sided sauté pan, heat 2 Tbs. of the butter with the olive oil over medium heat. Add the cremini and 1 tsp. salt and cook, stirring occasionally, until the

mushrooms have softened and released their liquid, 5 to 8 minutes. Increase the heat to medium high and cook, stirring more frequently, until the mushrooms are shrunk and very well browned, 8 to 10 minutes more.

Reduce the heat to medium, add the shallots and the remaining 1 Tbs. butter and cook, stirring, until the shallots are softened, 1 to 2 minutes. Add the Marsala, thyme, porcini, and ¼ cup porcini-soaking liquid (reserve the remaining soaking liquid if making ahead). Cook and stir until most of the liquid evaporates, 1 to 2 minutes. Add the cream and cook until reduced to a saucy consistency, 1 to 2 minutes. Stir in the parsley and season to taste with salt and pepper.

Make ahead: You can make and refrigerate the ragoût up to 2 days ahead. Just before serving, reheat it in a medium saucepan over medium heat. Stir in 1 or 2 Tbs. of the reserved mushroom-soaking liquid and 1 or 2 Tbs. heavy cream, letting both reduce slightly until the ragoût is just loose and saucy enough to spoon around the tenderloin. Stir in the parsley.

Beef Bolognese

6 tablespoons unsalted butter

6 tablespoons extra-virgin olive oil

1½ cups finely chopped onions

¾ cup finely chopped celery

¾ cup finely chopped carrots
Kosher salt and freshly ground black pepper

1 clove garlic, minced

1 pound ground beef

½ pound pancetta,

finely chopped

1⅓ cups tomato paste

1½ cups whole milk

2 cups red wine

2⅔ cups whole canned tomatoes, drained of juices and torn

4 cups meat stock

Rotini or pappardelle,

cooked al dente

Grated Parmesan.

1. Combine the butter and olive oil in a large, heavy saucepan set over medium heat. When hot, add the onions, celery and carrots, season with salt and pepper and cook, stirring frequently, until the vegetables start to brighten in color, about 20 minutes.
2. Add the garlic, and just before it starts to brown, add the beef and pancetta. Season with salt and pepper. Cook, stirring occasionally, until the meat is thoroughly browned, about 25 minutes. Stir in the tomato paste and cook for 5 minutes. Add the milk and cook at a lively simmer until the milk is absorbed, 10 to 15 minutes. Add the wine and simmer until the pan is almost dry. Stir in the tomatoes and the stock, scraping the bottom of the pan with a wooden spoon. Bring to a gentle simmer and cook for 3 hours, stirring occasionally. Skim the fat off the surface. Toss with al dente rotini or pappardelle and serve with grated Parmesan. *Serves 6. Adapted from Insieme in Manhattan.*

Osso Buco with Citrus Gremolata

ACTIVE: 1 HR; TOTAL: 4 HR

8 SERVINGS

Stowell sticks to Italian tradition when making osso buco, topping braised veal shanks with a citrusy gremolata (orange and lemon zest mixed with garlic and parsley). He advises spooning out and eating all of the marrow from the bones for what he calls "a mouthful of fatty goodness."

8 meaty veal shanks, cut 1½ inches thick (7 pounds)

Kosher salt and freshly ground pepper

6 tablespoons extra-virgin olive oil

6 carrots, cut into ¼-inch dice

6 celery ribs, cut into ¼-inch dice

2 onions, cut into ¼-inch dice

6 garlic cloves—4 whole, 2 minced

3 bay leaves

4 cups chicken stock or low-sodium broth

2 cups dry white wine

One 15-ounce can diced Italian tomatoes

6 thyme sprigs

Two 2½-inch strips orange zest, minced

Two 2½-inch strips lemon zest, minced

2 tablespoons minced flat-leaf parsley

1. Preheat the oven to 375°. Season the veal shanks with salt and pepper. In a very large, deep skillet, heat 3 tablespoons of the olive oil until shimmering. Working in batches, cook the veal over moderately high heat until browned on both sides, about 8 minutes total per batch. Transfer the osso buco to a large roasting pan.

2. Add the remaining 3 tablespoons of olive oil to the skillet. Add the diced carrots, celery, onions, 4 whole garlic cloves and the bay leaves and cook over moderate heat until they are softened, about 12 minutes. Add the chicken stock, white

wine, diced tomatoes and thyme sprigs and bring to a boil. Pour the vegetables and liquid over the veal, cover the roasting pan with foil and transfer to the oven. Braise the shanks for about 2½ hours, until very tender.

3. Meanwhile, in a small bowl, mix the orange zest, lemon zest, parsley and the 2 minced garlic cloves. Lightly season the gremolata with salt and pepper.

4. Transfer the veal shanks to a baking sheet and cover with foil. Carefully strain the cooking liquid into a large bowl. Reserve the vegetables; discard the bay leaves and thyme sprigs. Pour the cooking

Lamb Ragù

1 large onion, chopped

2 carrots, chopped

3 celery stalks, chopped

4 cloves garlic, chopped

Extra-virgin olive oil

Salt

3 pounds ground lamb leg or shoulder

1 cup tomato paste

3 cups hearty red wine

2 tablespoons chopped

fresh rosemary

3 bay leaves

1 bunch thyme, tied in a bundle

Freshly ground black pepper

Pici, bucatini or pappardelle,

cooked al dente

Grated Parmesan.

- 1.** Using a food processor, purée the onion, carrots, celery and garlic to a coarse paste.
- 2.** Coat a large pan generously with olive oil and set over medium heat. Add the puréed vegetables, season with salt and cook until all the water has evaporated and the vegetables begin to brown, 15 to 20 minutes. Stir frequently and be patient. (This is where the big flavors develop.)
- 3.** Add the lamb, season generously with salt and cook until it is browned, about 25 to 30 minutes. (Brown food tastes good; don't rush this step.)
- 4.** Add the tomato paste and cook for about 5 minutes. Stir in the red wine, rosemary and bay leaves. Cook at a lively simmer until the wine has reduced by half. Add the thyme bundle and enough water to cover the lamb by about 1 inch. Simmer for 3 to 4 hours, stirring and tasting frequently and adding more water as it evaporates. Skim the fat off the surface. Remove the bay leaves and thyme. Season to taste with salt and pepper. Toss with al dente pasta and serve with grated Parmesan. *Serves 6 to 8. Adapted from Centro Vinoteca in Manhattan.*

A recipe for pork ragù can be found at nytimes.com/magazine. ■

liquid back into the roasting pan and boil over high heat until it is reduced by half, about 25 minutes. Season the sauce with salt and pepper. Stir in the reserved vegetables and simmer over moderately low heat for 2 minutes. Transfer the osso buco to shallow bowls. Spoon the sauce and vegetables on top and sprinkle lightly with the gremolata. Serve with the remaining gremolata at the table.

SERVE WITH Polenta.

MAKE AHEAD The osso buco can be refrigerated for up to 2 days.

WINE Cherry-inflected, aromatic Barbera d'Alba: 2006 Conterno Fantino Vignota.

Pork Tenderloin with Sage & Marsala Sauce

Serves four.

I like to serve this dish with garlic mashed potatoes, braised vegetables, or just a fresh green salad.

- 1 large pork tenderloin (1¼ to 1½ lb.), trimmed and cut in half crosswise**
- ½ tsp. kosher salt**
- ¼ tsp. freshly ground black pepper**
- 2 tsp. pink peppercorns, crushed (optional)**
- 2 Tbs. unsalted butter**
- 1 Tbs. extra-virgin olive oil**
- ½ cup sweet Marsala**
- 1 Tbs. chopped fresh sage leaves**
- Fried sage leaves (see below), for garnish (optional)**

Position a rack in the center of the oven and heat the oven to 375°F.

Season the pork tenderloin with the salt and pepper and rub it evenly with the pink peppercorns, if using.

Heat 1 Tbs. of the butter and the oil in a 10-inch ovenproof skillet or straight-sided sauté pan

over medium-high heat. Put the pork in the pan and sear it until golden brown on all sides, about 5 minutes total. Transfer the skillet to the oven and roast until an instant-read thermometer inserted in the center of the meat registers 140°F, 10 to 15 minutes. Move the pork to a cutting board and tent loosely with foil.

Pour off and discard most of the fat left in the skillet. Set the skillet over medium-high heat and add the Marsala. Bring to a vigorous simmer, scraping the bottom of the pan with a wooden spoon to loosen any browned bits. Simmer until reduced by half, about 2 minutes. Off the heat, add the remaining 1 Tbs. butter and the chopped sage. Swirl or stir the sauce until the butter melts.

Slice the pork into 12 pieces, arrange them on a platter, and pour the hot pan sauce over the meat. Garnish with the fried sage leaves, if using.

nuts; stir in 1 tablespoon extra-virgin olive oil. Season mixture to taste with salt and pepper. **DO AHEAD** Farro can be made 2 hours ahead. Let stand at room temperature.

Preheat oven to 400°F. Heat 1 tablespoon olive oil in heavy large ovenproof skillet over medium-high heat. Sprinkle veal with salt and pepper. Add veal to skillet and cook until brown, about 3 minutes per side. Place skillet in oven and cook veal to desired doneness, about 10 minutes for medium. Place veal on plate and tent with foil (do not clean skillet).

Add butter to same skillet and melt over medium heat. Add shallots and thyme to skillet; sauté mixture until soft, about 2 minutes. Add broth to skillet; increase heat and boil until mixture is reduced to ½ cup, about 6 minutes. Stir in vinegar. Season sauce to taste with salt and pepper.

Meanwhile, heat remaining 2 tablespoons olive oil in heavy large saucepan over medium heat. Add farro mixture to skillet and cook until warmed through, about 4 minutes.

Divide farro ragout evenly among 4 plates. Place 1 veal chop on each plate. Drizzle chops with sauce and serve.

**Semi-pearled farro is available at natural foods stores, Italian markets, and specialty foods stores. ➤*

Pan-Seared Veal Chops with Farro Ragout

Farro is a nutty grain similar to spelt. A whole-grain wheat grown in Italy, it has a firm, chewy texture when cooked. Look for semi-pearled farro, which has some hulls already removed from the grain and therefore cooks faster.

4 SERVINGS

- 1½ cups semi-pearled farro***
- ¼ cup drained capers**
- ½ cup pine nuts, toasted**
- 4 tablespoons extra-virgin olive oil, divided**
- 4 rib veal chops (each 10 to 12 ounces)**
- ¼ cup (½ stick) butter**
- 6 tablespoons chopped shallots**
- 2 teaspoons chopped fresh thyme**
- 1 cup low-salt chicken broth**
- 1 tablespoon balsamic vinegar**

Cook semi-pearled farro in heavy large saucepan of boiling salted water until tender, about 20 minutes. Drain and transfer to bowl. Add capers and pine

VEAL CACCIATORE

SERVES 6 TO 8

ACTIVE TIME: 40 MIN START TO FINISH: 4 HR

Chicken cacciatore is a ubiquitous dish in Italian-American restaurants, but we think it is even more delicious when made with veal shoulder roast. Slowly braising the meat in a heady tomato sauce enriched with pancetta, olives, and porcini produces a dish so good, you'll find yourself sneaking nibbles all the way to the table. It's even better the next day—if you can contain yourself.

- $\frac{2}{3}$ cup dry white wine
- $\frac{1}{3}$ cup broken dried porcini ($\frac{1}{4}$ oz)
- 1 (5- to 6-lb) boneless veal shoulder roast
- $\frac{1}{4}$ cup olive oil, divided
- $\frac{1}{4}$ lb sliced pancetta, chopped
- 2 medium onions, chopped
- 2 medium carrots, chopped
- 2 celery ribs, chopped
- 3 garlic cloves, finely chopped
- 1 (28-oz) can whole tomatoes in juice
- $1\frac{1}{2}$ (6-inch) rosemary sprigs
- 2 Turkish bay leaves or 1 California
- $\frac{1}{3}$ cup small brine-cured black olives such as Niçoise

ACCOMPANIMENT: polenta

- Preheat oven to 325°F with rack in middle.
- Bring wine to a simmer in a small saucepan. Stir in porcini and remove from heat.
- Pat veal dry and season with $\frac{3}{4}$ tsp salt and $\frac{1}{2}$ tsp pepper. Heat 2 Tbsp oil in a wide 6- to 8-qt heavy pot over medium-high heat until it shimmers, then brown veal, turning, about 12 minutes.
- Transfer veal to a plate. Discard fat from pot and add remaining 2 Tbsp oil. Add pancetta and sauté over medium-high heat until it begins to brown. Add onions and sauté until softened, about 8 minutes.
- Drain porcini in a fine-mesh sieve set over a bowl, pressing on mushrooms and reserving wine. Coarsely chop porcini and add to pancetta mixture with carrots, celery, and garlic. Sauté until softened, about 8 minutes. Stir in wine and cook until most has evaporated, about 2 minutes.
- Coarsely chop tomatoes and add to pot with their juice. Simmer, stirring occasionally, until thickened, about 15 minutes. Add veal with meat juices from plate, rosemary, bay leaves, and olives. Cover pot and braise veal in oven, turning roast occasionally, until center of meat is fork-tender, $2\frac{3}{4}$ to 3 hours.
- Transfer veal to a cutting board and let stand, loosely covered. Simmer sauce over medium heat, stirring occasionally, until thickened, about 10 minutes. Season with salt and a pinch of sugar if desired. Cut off strings from roast and discard bay leaves and rosemary. Thickly slice veal and return to pot, basting with sauce.

COOKS' NOTES: Veal can be braised and sliced 1 day ahead and chilled in sauce (covered once cool). Gently reheat in sauce.

- For a Web-exclusive recipe using leftover Niçoise olives, go to gourmet.com/go/morerecipes.

Asian-Spiced Short Ribs

ACTIVE: 30 MIN; TOTAL: 4 HR 30 MIN

6 SERVINGS

A spicy red wine like a Syrah is a delicious pairing for a rich cut of beef like short ribs. It also makes for a wonderful glaze. Vongerichten sprinkles the ribs with ground fennel before braising them in a blend of Syrah, Asian fish sauce and soy sauce.

Six 12-ounce bone-in beef short ribs

Kosher salt

Ground fennel, for dusting

1 cup ketchup

1 cup dry red wine, such as Syrah

$\frac{1}{3}$ cup red wine vinegar

$\frac{1}{2}$ cup unsulfured molasses

3 tablespoons dried onion flakes

2 tablespoons Asian fish sauce

1 tablespoon soy sauce

1 tablespoon garlic powder

1 tablespoon seeded and minced chipotle chile in adobo

1 teaspoon Asian sesame oil

3 quarts water

1. Light a grill. Preheat the oven to 325°. Season the ribs with salt and fennel. Grill over high heat, turning, until charred all over, about 12 minutes. Transfer the ribs to a large flameproof roasting pan.
2. In a large bowl, mix the ketchup, wine, vinegar, molasses, onion flakes, fish sauce, soy sauce, garlic powder, chipotle, sesame oil and 1 tablespoon of salt. Whisk in the water. Pour the sauce over the ribs and bring to a simmer over two burners.
3. Cover the roasting pan and bake, turning the ribs once, until the meat is very tender, about $2\frac{1}{2}$ hours. Lower the oven temperature to 200°. Transfer the sauce to a large saucepan. Keep the ribs warm in the oven. Boil the sauce over high heat until reduced to 4 cups, about 1 hour.
4. Increase the oven temperature to 350°. Pour the sauce over the ribs and roast until the ribs are glazed, about 15 minutes. Serve the ribs on plates with their sauce.

SERVE WITH Polenta or cheese grits.

WINE These luscious short ribs are so rich that they need a substantial red wine as a partner—Vongerichten usually chooses a Syrah. Crozes-Hermitage, one of the best-value subregions of France's Rhône Valley, which surrounds the smaller and more famous Hermitage region, produces elegant yet full-bodied Syrahs. The 2004 Jaboulet Les Jalets is full of brambly cherry flavors; Guigal's 2004 is meatier, with black raspberry notes. ●

BRAISED CHILE-SPICED SHORT RIBS WITH BLACK BEANS

SERVES 6

ACTIVE TIME: 40 MIN START TO FINISH: 3¾ HR

Braised dishes are often served with a creamy side like mashed potatoes, polenta, or grits. Black beans offer an earthy change of pace and complement the chile purée.

FOR BEANS

- 1 lb dried black beans (about 2¼ cups)
- 8 cups water
- 1 Turkish or ½ California bay leaf

FOR SHORT RIBS

- 1¼ oz dried ancho chiles (3 to 4 medium)
- 2 cups boiling-hot water

- 1 medium onion, chopped
- 3 garlic cloves, coarsely chopped
- 2 Tbsp finely chopped canned chipotles in adobo plus 1 Tbsp adobo sauce
- 2 Tbsp tomato paste
- 2 Tbsp molasses (not robust or blackstrap)
- 1 tsp cumin seeds
- 3 whole cloves
- 2½ cups cold water, divided
- 5 lb beef short ribs
- 1 Tbsp vegetable oil
- ¼ lb sliced bacon, chopped
- 1 (3-inch) cinnamon stick

ACCOMPANIMENTS: chopped white or red onion; chopped cilantro

QUICK-SOAK BEANS: Put beans in a 4- to 5-qt heavy pot with enough water to cover by 2 inches.

► Bring to a boil and boil 2 minutes, then remove from heat and let stand, covered, 1 hour.

MAKE CHILE PURÉE: Wipe anchos clean, then stem and seed. Discard ribs and tear anchos into pieces.

► Soak anchos in boiling-hot water until softened, about 20 minutes. Transfer anchos to a blender, reserving soaking liquid.

► Purée anchos with onion, garlic, chipotles with sauce, tomato paste, molasses, cumin, cloves, ½ cup water, and 1 tsp salt.

CONTINUED FROM PAGE 30

BRAISE SHORT RIBS: Pat ribs dry and season with 1½ tsp salt and 1 tsp pepper (total). Heat oil in a wide 6- to 8-qt heavy pot over medium-high heat until it shimmers. Brown ribs in batches, about 6 minutes per batch. Transfer as browned to a platter. Discard fat from pot.

► Preheat oven to 350°F with rack in middle. ► Cook bacon in pot over medium heat until browned, then transfer with a slotted spoon to platter.

► Stir chile purée into fat in pot (it may spatter). Cook, stirring frequently, 6 minutes. Stir in reserved chile-soaking liquid, remaining 2 cups water, and cinnamon stick and bring to a boil. Return ribs and bacon to pot and braise, covered, in oven until ribs are very tender, 3 to 3¼ hours. Skim fat from sauce.

COOK BEANS WHILE RIBS BRAISE: Drain beans, then return to pot and add fresh water (8 cups), bay leaf, and ½ tsp salt. Bring to a boil, then reduce heat and simmer, uncovered, until beans are just tender, 1¼ to 2 hours (depending on age of beans). Drain just before serving.

► Serve short ribs with beans.

COOKS' NOTES: Short ribs can be made 3 days ahead and chilled (covered once cool).

• Beans can be cooked 3 days ahead and chilled (do not drain). Reheat before draining. ▣

Beef & Black Bean Chili with Chipotle & Avocado

Serves four.

- 3 15-oz. cans black beans, rinsed and drained
- 1 14½-oz. can diced tomatoes
- 1 medium chipotle plus 2 Tbs. adobo sauce (from a can of chipotles in adobo sauce)
- 2 Tbs. extra-virgin olive oil
- 1 lb. 85% lean ground beef
- Kosher salt
- 1 large red onion, finely diced
- 1½ Tbs. chili powder
- 2 tsp. ground cumin
- 1 lime, juiced
- ½ cup chopped fresh cilantro
- Freshly ground black pepper
- 1 ripe avocado, cut in a medium dice

Put one-third of the beans into the bowl of a food processor, along with the tomatoes and their juices, chipotle, and adobo sauce. Process until smooth and set aside.

Heat the oil in a 5- to 6-quart Dutch oven or similar heavy-duty pot over medium-high heat until it's shimmering hot, about 2 minutes. Add the beef, season with ½ tsp. salt, and cook, using a wooden spoon to break up the meat, until it loses its raw color, about 3 minutes. Transfer the beef to a large plate using a

slotted spoon. Add half of the onion and ¼ tsp. salt, and cook, stirring, until it begins to brown and soften, about 3 minutes. Reduce the heat to medium. Add the chili powder and cumin and cook for 20 seconds. Add the remaining black beans, the puréed bean mixture, and the beef to the pot and simmer for 10 minutes, stirring frequently. Add half of the lime juice, half of the cilantro, and salt and pepper to taste. If the chili is thicker than you like, it may be thinned with water.

Meanwhile, in a small bowl, mix the remaining lime juice and onion with the avocado. Season generously with salt and pepper. Serve the chili topped with the avocado mixture and remaining cilantro.

REALLY OLD-FASHIONED MARINATED RIB-EYE

Adapted from Frank DeCarlo

Time: About 20 minutes, plus marinating

- 1/2 bottle rich, full-bodied red wine, preferably Amarone
- 2 tablespoons sugar
- 6 whole cloves
- 1/2 teaspoon grated nutmeg
- 1/2 teaspoon cinnamon
- 1 teaspoon orange zest
- 2 8- to 12-ounce rib-eye steaks, about 1/2-inch thick
- Salt and pepper.

cinnamon and orange zest, and remove pan from heat to cool.

2. Put steaks in a large baking dish and pour marinade over them. Marinate steaks in refrigerator for at least several hours and up to three days.

3. Take steaks out of the marinade, season with salt and pepper, and cook them in a very hot skillet, about 2 minutes each side for medium rare. (You can grill or broil them if you prefer.) Slice the meat about 1/4-inch thick and serve.

Yield: 4 servings.

1. Combine wine and sugar in a large pot and bring to boil; lower heat and simmer for 10 minutes. Stir in cloves, nutmeg,

Short-Rib Jambalaya

- 1 tablespoon vegetable oil
- 2 pounds boneless country-style pork ribs, cut into 2-inch pieces
- 3 teaspoons salt
- 1/2 teaspoon freshly ground black pepper
- 2 teaspoons Tabasco
- 1 1/2 cups chopped yellow onions
- 1/2 cup chopped celery
- 3 cloves garlic, peeled
- 1 cup seeded and chopped green bell pepper
- 3/4 cup seeded and chopped canned tomatoes
- 4 cups chicken broth
- 1/3 cup chopped fresh parsley
- 1/2 cup thinly sliced green onions, green and white parts
- 2 1/2 cups long-grain white rice.

1. Heat the oil in a large saucepan over medium-high heat. Season the ribs with 2 teaspoons salt, 1/4 teaspoon black pepper and 1 teaspoon Tabasco. Cook, covered, until well browned on all sides, about 45 minutes. Be careful when turning the meat as the hot oil can splatter.
2. Using a slotted spoon, transfer the ribs to a bowl and drain off all but 3 tablespoons of the fat in the pot. Add the onions and sauté, scraping the brown bits off the bottom, until translucent, about 5 minutes. Add the celery and garlic and sauté for 2 minutes. Add the bell peppers and sauté for 3 minutes more. Add the tomatoes and ribs to the pot and cook, covered, over medium-low heat for 30 minutes, stirring occasionally.
3. Pour in the broth and simmer, covered, for 30 minutes longer. Stir in the parsley, green onions, rice, the remaining salt, black pepper and Tabasco. Bring to a boil and cook, covered, over low heat until most of the liquid has absorbed, 25 to 30 minutes.
4. Remove from the heat and let sit, covered, for 5 minutes. Season to taste with more salt and pepper. Serves 6 to 8. Recipes adapted from "Eula Mae's Cajun Kitchen," by Eula Mae Doré and Marcelle R. Bienvenu.

THYME-RUBBED LAMB LOIN CHOPS

SERVES 4

ACTIVE TIME: 20 MIN START TO FINISH: 30 MIN

The hot, dry hillsides of the Mediterranean are fragrant with warm, spicy wild thyme. (The ancient Greeks even considered it a stylish perfume.) Here the herb infuses a suave, complementary marinade for

grilled lamb loin chops, which are milder than other cuts of lamb.

- 2 garlic cloves
- 1 1/2 tsp thyme leaves
- 1/2 tsp hot red pepper flakes
- 1 Tbsp cider vinegar
- 2 Tbsp extra-virgin olive oil
- 8 (1-inch-thick) lamb loin chops

► Prepare a gas grill for direct-heat cooking over medium-high heat; see "Grilling Procedure," page 100.

► Mince and mash garlic to a paste with 1/4 tsp salt, then whisk together with thyme, red pepper flakes, vinegar, oil, 1 tsp salt, and 1/2 tsp pepper. Coat chops with marinade.

► Oil grill rack, then grill chops, covered, turning occasionally, until grill marks appear and meat is cooked to desired doneness, about 6 minutes total for medium-rare. Transfer to a plate and let rest 5 minutes.

TOM COLICCHIO, BNC '91**Braised Short Ribs****ACTIVE: 1 HR; TOTAL: 3 HR PLUS****OVERNIGHT MARINATING****6 SERVINGS**

CHEF WAY Tom Colicchio is a master with meat, and his tender, succulent braised short ribs are much in demand at his three Craft restaurants. He marinates the short ribs along with vegetables in wine, then discards those vegetables and braises the ribs with fresh vegetables.

EASY WAY Use the same vegetables in the marinade and the braise.

2 tablespoons canola oil

6 flanken-style short ribs with bones, cut 2 inches thick (about 4 pounds); see Note

Kosher salt and freshly ground pepper**1 large onion, finely chopped****2 carrots, sliced****3 celery ribs, sliced****3 garlic cloves, thickly sliced**

One 750-milliliter bottle dry red wine, such as Cabernet Sauvignon

4 thyme sprigs**3 cups chicken stock**

1. In a large skillet, heat the oil. Season the ribs with salt and pepper. Add them to the skillet and cook over moderate heat, turning once, until browned and crusty, about 18 minutes. Transfer the ribs to a shallow baking dish in a single layer.

2. Add the onion, carrots, celery and garlic to the skillet and cook over low heat, stirring occasionally, until very soft and lightly browned, about 20 minutes. Add the wine and thyme sprigs and bring to a boil over high heat. Pour the hot marinade over the ribs and let cool. Cover and refrigerate overnight, turning the ribs once.

3. Preheat the oven to 350°. Transfer the ribs and marinade to a large, enameled cast-iron casserole. Add the chicken stock and bring to a boil. Cover and cook in the lower third of the oven for 1½ hours, until the meat is tender but not falling apart. Uncover and braise for 45 minutes longer, turning the ribs once or twice, until the sauce is reduced by about half and the meat is very tender.

4. Transfer the meat to a clean shallow baking dish, discarding the bones as they fall off. Strain the sauce into a heatproof measuring cup and skim off as much fat as possible. Pour the sauce over the meat; there should be about 2 cups.

5. Preheat the broiler. Broil the meat, turning once or twice, until glazed and sizzling, about 10 minutes. Transfer the meat to plates, spoon the sauce on top and serve.

SERVE WITH Mashed potatoes, buttered noodles or crusty bread.

NOTE Flanken-style short ribs (short ribs cut across the bones instead of parallel to them) can be ordered at butcher shops.

MAKE AHEAD The braised short ribs can be prepared through Step 4 and refrigerated for up to 2 days.

WINE Robust, black plum–inflected Spanish red: 2003 Museum Crianza Cigales.

Braised Beef Short Ribs with Six Spices**ACTIVE: 30 MIN; TOTAL: 3 HR****4 SERVINGS**

THE FOOD In addition to coriander, ginger, paprika, cloves and black peppercorns, Gallante adds a secret “spice” to the rub for his succulent short ribs: ground porcini, which adds earthiness to the rich meat.

THE WINE Hearty meat dishes need a tannic red to cut their richness, but that opens up the field to all kinds of wines. Try a Bandol, such as the 2006 Domaine Tempier or a California Rhône blend, such as the 2005 Vinum Cellars Red Dirt Red.

1 tablespoon dried porcini mushrooms

1½ teaspoons black peppercorns**1 teaspoon kosher salt****1½ teaspoons ground coriander****1½ teaspoons powdered ginger****1½ teaspoons smoked sweet paprika****½ teaspoon ground cloves**

5 pounds flanken-style beef short ribs, 1 inch thick, boned and trimmed of excess fat

2 tablespoons extra-virgin olive oil**1 medium onion, thinly sliced****1 large carrot, thinly sliced****2 inner celery ribs, thinly sliced****2 garlic cloves, thickly sliced****2 cups dry red wine****2 cups beef stock or****low-sodium broth****¼ cup sugar**

1. Preheat the oven to 300°. In a spice grinder, pulse the porcini, peppercorns and salt to a fine powder. Add the coriander, ginger, paprika and cloves and pulse to combine. Rub the spice blend all over the beef short ribs.

2. Heat the oil in a large skillet. Add the short ribs and cook over moderate heat, turning, until lightly browned all over, about 12 minutes; don't let the spices burn.

3. Scatter the onion, carrot, celery and garlic in a medium roasting pan. Set the short ribs on top, cover tightly with foil and roast for about 2½ hours, until tender.

4. Meanwhile, pour off the fat in the skillet and return it to high heat. Add the wine, stock and sugar and bring to a boil, scraping up any bits from the bottom of the pan. Simmer over moderately high heat until reduced to 1 cup, about 15 minutes. Transfer the glaze to a heatproof cup.

5. Preheat the broiler. Transfer the short ribs to a plate and pour the pan juices and vegetables into a bowl. Skim off all of the fat. Transfer the pan juices and vegetables to a blender. Add ½ cup of the glaze and puree the pan sauce until very smooth.

6. Return the short ribs to the roasting pan and brush with ¼ cup of the glaze. Broil 8 inches from the heat for about 3 minutes, until caramelized and sizzling. Turn the ribs and repeat the process with the remaining ¼ cup of glaze. Serve the ribs with the pan sauce.

MAKE AHEAD The short ribs can be prepared through Step 3 and refrigerated overnight. Broil just before serving.

Asian-Glazed Braised Short Ribs

Serves four to six.

- 4 to 5 pounds meaty bone-in beef short ribs, preferably English style (see sidebar at right)**
- 1 tablespoon five-spice powder (see p. 67)**
- 2 teaspoons kosher salt; more as needed**
- 2 teaspoons light or dark brown sugar**
- 1 teaspoon coriander seeds, toasted and ground**
- ½ teaspoon cumin seeds, toasted and ground**
- ½ teaspoon coarsely ground black pepper**
- 3 tablespoons peanut oil**
- 2 large yellow onions, coarsely chopped**
- 3 large cloves garlic, smashed and peeled**
- 2 tablespoons coarsely chopped fresh ginger**
- 1 12-ounce bottle lager beer at room temperature; more if needed**
- 1 cup homemade or low-salt canned beef or chicken broth; more if needed**
- 2 tablespoons soy sauce**
- 1 bay leaf**
- ¼ cup honey**
- 2 tablespoons fresh orange juice**
- 2 tablespoons ketchup**
- 1 teaspoon fish sauce**

Rub the ribs a day ahead: Trim any excess fat from the top of each rib down to the first layer of meat, but don't take off any of the silverskin or the tough-looking bits that hold the ribs together or onto the bone. Combine the five-spice powder, salt, brown sugar, coriander, cumin, and black pepper in a small bowl. Rub this mixture all over the ribs. Put the ribs in a single layer on a tray or baking dish, cover loosely with plastic, and refrigerate for 12 to 24 hours.

Cook the ribs: Place a rack in the lower third of the oven and heat the oven to 300°F.

Pat the ribs dry with a paper towel, but don't rub off the spices. Heat 2 tablespoons of the oil in a 5- to 6-quart Dutch oven (or other heavy pot with a lid) over medium heat until hot. Add only as many ribs as will fit without touching, and brown them, turning with tongs until nicely browned on all sides, 3 to 4 minutes per side. Transfer to a platter, and continue until all the ribs are browned.

Pour off and discard most of the fat from the pot. Add the remaining 1 tablespoon of oil and return the pot to medium heat. Add the onions, season lightly with salt and pepper, and cook, stirring occasionally, until the onions soften and start to brown, 5 to 7 minutes. Add the garlic and ginger, and cook, stirring, until fragrant, about 2 minutes more.

Add the beer and bring to a full boil over high heat. Boil for 2 minutes, scraping the bottom of the pot with a wooden spoon to dislodge any caramelized bits. Pour in the broth and soy sauce, return to a boil, and reduce the heat to a simmer. Add the bay leaf. Return

the ribs to the pot, preferably in a single layer, along with any juices. The ribs should be at least three-quarters submerged in the liquid. If necessary, add a bit more beer or broth.

Crumple a large sheet of parchment and smooth it out again. Arrange it over the pot, pressing it down so it nearly touches the ribs, allowing any overhang to extend up and over the edges of the pot. Put the lid in place and transfer the pot to the oven. Braise, turning the ribs with tongs every 45 minutes, until the meat is fork-tender and pulling away from the bone, about 2½ hours.

Make the glaze: While the ribs are braising, measure the honey in a 1-cup liquid measure, add the orange juice, ketchup, and fish sauce, and combine using a whisk or a fork.

Use tongs or a slotted spoon to carefully transfer the ribs (meaty side up) to a flame-proof gratin dish or a shallow baking pan that is large enough to accommodate the ribs in a single layer. Don't worry if some bones slip out. Cover loosely with foil to keep warm.

Strain the braising liquid through a fine mesh sieve into a 4-cup measuring cup, pressing gently on the solids with a spoon to extract the liquid. When the fat has risen to the top, tilt the cup so you can spoon off as much fat as you can. You should have about 1 cup of thin but flavorful sauce. If necessary, simmer the sauce in a saucepan over medium-high heat until the flavor is concentrated to your liking. Season to taste. Keep warm.

Position a rack 6 inches from the broiler and heat the broiler to high. Generously brush the honey-orange juice glaze on the tops of the ribs. Slide the ribs under the broiler and broil until the surface of the ribs develops a shiny, almost caramelized glaze and you can hear them sizzle, about 4 minutes. Serve with the sauce on the side for dipping, or drizzle it over the ribs.

Glazed Asian Baby Back Ribs

ACTIVE: 30 MIN; TOTAL: 1 HR 30 MIN

4 SERVINGS

CHEF WAY Chau makes the fruity glaze for these irresistible baby back ribs with tamarind paste and shrimp paste, which can be tricky to find.

EASY WAY We use mango chutney to recreate the sweetness in the glaze for the ribs, and Asian fish sauce to approximate the flavor of shrimp paste.

- ¼ cup ground coriander
- ½ teaspoon Chinese five-spice powder
- Kosher salt
- 2 racks baby back ribs (about 4 pounds)
- ¼ cup cider vinegar
- 3 tablespoons Asian fish sauce
- ½ cup mango chutney
- ¼ cup Worcestershire sauce
- ¼ cup plus 2 tablespoons fresh lemon juice
- 1 tablespoon honey
- 1 teaspoon crushed red pepper
- ½ cup packed cilantro leaves
- ½ cup mayonnaise
- 2 tablespoons freshly squeezed lime juice
- 1 tablespoon water

1. Preheat the oven to 350°. In a small bowl, combine the coriander and five-spice powder with 1 tablespoon of kosher salt. Rub the spice mix on both sides of the ribs

and transfer them to a large rimmed baking sheet. Add the cider vinegar and 2 tablespoons of the fish sauce to the baking sheet and cover with foil. Roast the ribs for about 1 hour, until just tender.

2. Meanwhile, in a blender, combine the mango chutney, Worcestershire sauce, lemon juice, honey, crushed red pepper and the remaining 1 tablespoon of fish sauce and puree until smooth. Transfer the glaze to a bowl.

3. Rinse out the blender. Add the cilantro leaves, mayonnaise, lime juice and water and puree the cilantro sauce until smooth. Season the cilantro sauce with salt and transfer to a serving bowl.

4. Remove the ribs from the oven. Preheat the broiler and position a rack 8 inches from the heat source. Pour off any liquid on the baking sheet. Brush half of the chutney glaze on the ribs and broil for about 4 minutes, until they are sizzling and browned. Turn the racks and brush with the remaining glaze. Broil for 4 min-

Short Rib Stew

ACTIVE: 45 MIN; TOTAL: 3 HR 30 MIN

8 SERVINGS

When Stowell was growing up, his father was the family cook; beef stew was one of his specialties. Unlike his dad, who favored rump roast, Stowell uses short ribs, a marbled cut that turns fabulously succulent and tender when slow-simmered.

- 3½ pounds boneless beef short ribs, cut into 1½-inch pieces
- ¼ cup all-purpose flour
- 3 tablespoons extra-virgin olive oil
- 2 cups dry red wine
- 3 cups veal or chicken stock

- 6 carrots, cut into ½-inch dice
- 1½ pounds Yukon Gold potatoes, peeled and cut into ½-inch dice
- 3 medium parsnips, peeled and cut into ½-inch dice
- 1 large onion, cut into 1-inch dice
- ½ pound cremini mushrooms, quartered
- 1 tablespoon thyme leaves, chopped
- 8 sage leaves, coarsely chopped
- Kosher salt and freshly ground pepper

1. In a large bowl, toss the short ribs with the flour. In a large enameled cast-iron casserole, heat the oil. Working in batches, cook the short ribs over moderately high

heat until browned all over, about 6 minutes per batch. Discard the oil.

2. Return the meat and any juices to the casserole. Add the wine and boil until reduced by half, 8 minutes. Add the stock and bring to a simmer. Cover and cook over low heat until the meat is tender, 2 hours.

3. Skim any fat from the stew. Stir in the carrots, potatoes, parsnips, onion, mushrooms, thyme and sage. Cover and simmer over low heat until the vegetables are tender, about 35 minutes. Season with salt and pepper and serve.

WINE Juicy, berry-rich Shiraz: 2006 Black Box Central Coast.

T-BONE STEAK BURGER

Adapted from Yves-Marie Le Bourdonnec

Time: 1 hour

4 pounds T-bone steaks

1 tablespoon olive oil

Fleur de sel.

1. Cut meat off bones; discard bones. Trim fat and sinew from around meat. Slice meat into strips 1/4 inch thick. Cut strips crosswise into 1/4-inch dice, discarding fat and sinew. Using a large

chef's knife, finely chop meat. Shape meat into 4 patties about 3/4 inch thick.

2. Heat olive oil in a large cast-iron skillet over medium-high heat until just smoking. Add burgers and cook for about 2 minutes on each side for rare or 3 minutes for medium rare. Sprinkle with fleur de sel and serve.

Yield: 4 servings.

Pan-Seared Pork Chops with Green Peppercorn Sauce

ACTIVE: 45 MIN; TOTAL: 1 HR 45 MIN

4 SERVINGS

When Molina arrived in Italy, he had succulent pork chops wrapped in thin layers of *lardo* (cured pork fat) at La Locanda della Ribollita in Chiusi. If *lardo* is hard to find, substitute pancetta (cured pork belly rolled into a log); unfurl the slices into long strips before wrapping the chops.

Eight 6-inch-long rosemary branches

4 garlic cloves—2 minced, 2 crushed

1/2 cup extra-virgin olive oil

Four 3/4-inch-thick boneless pork chops

Salt and freshly ground black pepper

8 very thin slices of *lardo*

(see Note) or unrolled pancetta

1/2 cup dry white wine

1 cup low-sodium chicken broth

Finely grated zest of 1 lemon

1/8 teaspoon crushed red pepper

2 tablespoons green peppercorns in brine, rinsed

1. Using your fingers, strip off the leaves from the bottom 4 inches of the rosemary branches and finely chop enough leaves to make 2 tablespoons. In a large, shallow dish, mix the chopped rosemary with the minced garlic and 1/4 cup of the olive oil. Season the pork chops with salt and black pepper, add them to the rosemary marinade and turn to coat. Let stand at room temperature for 1 hour.

2. Wrap 2 slices of the *lardo* around the edge of each pork chop and secure with a toothpick. On the side opposite the toothpick, skewer each of the chops with 2 stripped rosemary branches.

3. In a large skillet, heat 3 tablespoons of the olive oil. Add the pork chops and cook over moderately high heat until richly browned on the bottom, about 3 minutes. Turn the chops and cook over moderate heat until browned on the second side and just cooked through, about 4 minutes longer. Transfer the pork chops to a platter and keep warm.

4. Pour off the fat in the skillet and add the remaining 1 tablespoon of olive oil. Add the crushed garlic and cook over moderately high heat until golden brown, about 1 minute. Add the wine and boil over high heat, scraping up the browned bits from the bottom of the skillet, until reduced to 2 tablespoons. Add the chicken broth, grated lemon zest and crushed red pepper and boil until reduced to 1/2 cup, about 8 minutes. Remove from the heat. Discard the crushed garlic and stir in the brined green peppercorns. Season with salt and black pepper. Remove the toothpicks from the pork. Spoon the sauce over the chops and serve.

NOTE *Lardo* is available at Italian markets and specialty-food shops.

WINE Though Umbria is known for local grape varieties, such as Grechetto, it's also a good source for affordable, juicy Merlot. Merlots from central or northern Italy have a lightly peppery finish that makes them a natural match for this pork dish. Try the plummy 2006 Falesco or the black cherry-rich 2006 Barbi.

for 25 to 30 minutes, until crisp around the edges. Slide the *farinata* onto a board; cut into wedges. Sprinkle with pepper; serve.

Corzetti Pasta with Veal Ragù

ACTIVE: 30 MIN; TOTAL: 2 HR 30 MIN

6 SERVINGS

Corzetti are coin-shaped pasta dating back to the days of the Genovese Republic, when they were embossed with the family crest and served at festive meals.

- 1 ounce dried porcini mushrooms
- 3 cups hot water
- ¼ cup extra-virgin olive oil
- 1 sweet onion, cut into ½-inch dice
- 2 carrots, cut into ½-inch dice
- 1 celery rib, cut into ½-inch dice
- Two ¾-pound veal shanks (about 1½ inches thick), meat cut into 2-inch pieces and bones reserved
- Salt and freshly ground pepper
- All-purpose flour, for dusting
- 1 cup dry red wine

One 14-ounce can peeled Italian tomatoes, crushed by hand

- 1 marjoram sprig, plus 1½ teaspoons chopped leaves
- 1 pound *corzetti* or *pappardelle*
- Shaved Parmigiano-Reggiano cheese, for serving

1. In a large measuring cup, soak the porcini in the hot water until softened, 15 minutes. Using a slotted spoon, scoop out the mushrooms and squeeze the liquid back into the cup. Chop the mushrooms. 2. Meanwhile, in a large enameled cast-iron casserole, heat 2 tablespoons of the oil. Add the onion, carrots and celery and cook over moderate heat, stirring until softened, 6 minutes; spoon onto a plate. 3. Add the remaining 2 tablespoons of oil to the casserole. Season the veal with salt and pepper and dust with flour. Add the meat and bones to the casserole and cook over moderately high heat, turning once, until browned, 10 minutes. Add the

wine and cook, scraping up any bits, until nearly evaporated, about 5 minutes.

4. Return the vegetables to the casserole. Add the tomatoes, marjoram sprig and porcini. Slowly pour in 2 cups of the porcini liquid, stopping when you reach the grit. Season with salt and pepper and bring to a boil. Cover and simmer over very low heat until the meat is very tender, 2 hours. Scoop the marrow from the bones and stir it into the ragù. Discard the bones and marjoram sprig and stir in the chopped marjoram. 5. In a large pot of boiling salted water, cook the pasta until al dente. Add the pasta to the ragù and toss gently. Serve in deep bowls, passing the cheese on the side.

Pork Lo Mein with Seared Scallions & Shiitakes

Serves three to four.

You can usually find Chinese noodles in the produce section of the supermarket.

- ¾ lb. boneless pork country-style ribs, cut into ¼-inch-wide strips
- 2½ Tbs. soy sauce; more to taste
- 2 Tbs. dry sherry
- 1 tsp. cornstarch
- 2 Tbs. plus 1 tsp. kosher salt
- 9 oz. fresh Chinese noodles
- 5 Tbs. canola or peanut oil
- 6 oz. scallions (14 to 16 medium), trimmed and cut into 2-inch pieces
- 3½ to 4 oz. shiitake mushrooms, stemmed, caps thinly sliced (2 cups)
- 1 Tbs. minced fresh ginger
- 2 medium cloves garlic, minced
- ¼ tsp. crushed red pepper flakes
- 3 cups thinly sliced napa cabbage (about 6 oz.)
- 2 cups mung bean sprouts, rinsed
- 2 tsp. Asian sesame oil

In a medium bowl, toss the pork with 1 Tbs. of the soy sauce, 1 Tbs. of the sherry, the cornstarch, and ¼ tsp. of the salt. Refrigerate for at least 15 minutes and up to 1 hour.

Bring 2 quarts of water to a boil in a large pot. Add 2 Tbs. of the salt and cook the noodles, stirring occasionally, until just tender, about 3 minutes. Drain in a colander and run under


cold water until the noodles cool to about room temperature. Turn the noodles out onto a baking sheet lined with paper towels to dry.

Heat 1½ Tbs. of the oil in a 12-inch non-stick skillet over medium heat. Add the noodles and cook, tossing occasionally, until golden and slightly crisp, about 6 minutes. Meanwhile, replace the damp paper towels on the baking sheet with dry ones. When golden, transfer the noodles to the dry towels.

Heat 1½ Tbs. of the oil in the nonstick skillet over medium-high heat until shimmering hot. Add the pork and cook, tossing often, until browned and just cooked through, 2 to 3 minutes. Transfer to a plate or bowl. Pour the remaining 2 Tbs. oil into the skillet and then add the scallions, mushrooms, and ¼ tsp. of the salt. Cook, stirring occasionally, until browned, 3 to 4 minutes. Add the ginger, garlic, and pepper flakes and cook, stirring, until fragrant, 30 to 60 seconds. Add the cabbage, bean sprouts, and the remaining ½ tsp. salt. Cook, stirring often, until the cabbage just starts to soften, 1 to 2 minutes.

Add the noodles and pork to the pan and cook, stirring, until heated through, 1 to 2 minutes. Add the remaining 1½ Tbs. soy sauce, the remaining 1 Tbs. sherry, and the sesame oil and cook, tossing the ingredients, for 1 minute more. Serve immediately. Add more soy sauce to taste or pass the soy sauce at the table.

Asian Pork, Mushroom and Noodle Stir-Fry

 **TOTAL: 45 MIN**
4 SERVINGS

This stir-fry calls for succulent pork tenderloin, shiitake, bok choy and chewy noodles—either Japanese curly noodles (available in the international aisle of supermarkets) or instant ramen.

- 8 ounces Japanese curly noodles or instant ramen
 - $\frac{3}{4}$ cup chicken stock or low-sodium broth
 - 3 tablespoons soy sauce
 - 1 tablespoon Shaoxing or dry sherry
 - 2 teaspoons Asian sesame oil
 - $\frac{1}{2}$ teaspoon crushed red pepper
 - $1\frac{1}{2}$ teaspoons cornstarch
 - 1 tablespoon water
 - 3 tablespoons vegetable oil
 - 3 large garlic cloves, thinly sliced
 - 2 large eggs, beaten
 - 1 pound pork tenderloin, cut into $\frac{1}{2}$ -inch dice
 - Kosher salt and freshly ground pepper
 - 10 ounces shiitake mushrooms, stemmed and thinly sliced
 - 2 heads baby bok choy, sliced crosswise $\frac{1}{4}$ inch thick
1. Cook the noodles according to the package directions, then drain and rinse under cold water. In a measuring cup, mix the stock with the soy sauce, Shaoxing, sesame oil and crushed red pepper. In a small bowl, mix the cornstarch with the water.
 2. In a very large skillet, heat 2 tablespoons of the vegetable oil. Add the garlic and cook over moderate heat until golden, about 3 minutes. Using a slotted spoon, transfer the garlic to a plate. Add the eggs to the skillet and cook, stirring frequently, until set, about 1 minute. Transfer the eggs to the plate. Season the pork with salt and pepper. Add the pork to the skillet and stir-fry over moderately high heat until browned and just cooked through, about 3 minutes. Transfer the pork to the plate with the garlic and egg.
 3. In the same skillet, heat the remaining 1 tablespoon of oil. Add the mushrooms, season with salt and pepper and cook over moderate heat until tender, about 4 minutes. Add the bok choy and cook until softened, about 3 minutes. Add the noodles and soy sauce and cornstarch mixtures and cook over moderate heat, tossing, until the sauce thickens, about 2 minutes. Add the garlic, egg, pork and any accumulated juices and cook, tossing until the pork is heated through, 1 minute. Transfer to bowls and serve.

WINE Floral Pinot Noir: 2007 Mt. Difficulty Central Otago.

STIR-FRIED PORK WITH LONG BEANS

Adapted from Prasan Fargrajang, The Thai House, Bangkok, Thailand

SERVES 3 OR 4 (MAIN COURSE)

ACTIVE TIME: 1 HR START TO FINISH: 1 HR

Pounding the spice paste with a mortar and pestle is hard work, but Pip insists that's what brings out all the nuanced flavors. Our advice: Make a few batches of the paste and freeze them for another time. For sources for the Thai ingredients, see Shopping List, page 206.

FOR SEASONING PASTE

- 1 stalk fresh lemongrass, root end trimmed and 1 or 2 outer layers discarded
- 3 (2- to 3-inch) dried hot Thai chiles, including seeds
- 3 tablespoons minced shallot
- 2 tablespoons minced garlic
- 2 tablespoons shrimp powder or $1\frac{1}{2}$ tablespoons dried peeled shrimp (see cooks' note, below)
- 1 teaspoon minced cilantro root or stem
- 1 teaspoon minced Kaffir lime zest or regular lime zest
- 1 teaspoon minced peeled galangal (fresh or thawed frozen)
- 1 teaspoon kosher salt
- 5 black peppercorns
- 1 teaspoon Thai shrimp paste

FOR BEANS AND PORK

- $\frac{1}{2}$ lb long beans or green beans, cut into 1-inch pieces
- $\frac{3}{4}$ lb boneless pork shoulder
- 3 tablespoons peanut or vegetable oil
- 1 tablespoon Asian fish sauce
- 1 tablespoon packed grated palm sugar or light brown sugar
- 3 medium Kaffir lime leaves (fresh or thawed frozen; 2 sections each), ribs discarded and leaves minced

EQUIPMENT: a smooth stone mortar and pestle

MAKE PASTE: Mince 1 tablespoon lemongrass from root end. Put minced lemongrass and remaining paste ingredients in mortar and vigorously pound to a smooth paste using pestle (most chile seeds should be crushed), 6 to 8 minutes.

COOK BEANS AND PORK: Cook beans in a medium saucepan of boiling salted water (1 teaspoon salt for 2 quarts water), uncovered, until crisp-tender, about 3 minutes. Drain and transfer to a bowl of cold water to stop cooking. Drain again.

► Pat pork dry, then cut across the grain into $\frac{1}{8}$ -inch-thick slices (about 2 by 1 inch).

► Heat oil in a 12-inch skillet over high heat until it shimmers, then cook seasoning paste, stirring constantly, until fragrant, about 1 minute. Add pork, tossing to coat, then spread out in skillet and brown, turning occasionally (to keep paste from burning), about 2 minutes. Add fish sauce, palm sugar, and beans and cook, tossing, until pork is just cooked through and beans are hot, about 1 minute. Remove from heat and toss with lime leaves.

COOKS' NOTES: If using dried shrimp, grind to a powder in an electric coffee/spice grinder or use mortar and pestle.

• Seasoning paste can be made ahead and chilled, covered, up to 1 week or frozen 1 month.

Secrets to success

Start by coating a flavorful steak with plenty of cracked black pepper (poivre), cook it until well browned, and drizzle it with a rich Cognac pan sauce—it's that simple. Here's how to get the best flavor:

The pepper Large, coarse pieces of pepper are better than fine ones, as they offer texture and crunch without overpowering the dish—the finer the pepper, the more pungent its flavor.

The meat The full flavor and slight chew of top loin (also known as New York strip steak) is perfect for this dish. Pricy filet mignon offers tender texture but lacks some of the flavor.

The technique Sear the steaks in a very hot skillet first to get a rich, brown crust; then finish them in the oven to cook the meat evenly and keep it juicy.

The pan A heavy-duty frying pan will do the best job of searing the steaks evenly. A well-seasoned cast-iron skillet is practically nonstick and produces a superior brown crust, but a stainless-steel pan will do a fine job, too.

Steak au Poivre with Cognac Sauce

Serves four.

If you want to dress things up, try an intense, exotic variety of black pepper like Malabar (see From Our Test Kitchen, p. 78, for information on peppercorn varieties). Serve with a green salad and french fries or roasted potatoes.

1 Tbs. whole black peppercorns
2 tsp. chopped fresh thyme
Kosher salt

Two 1½-inch-thick boneless
New York strip steaks (about
2 lb. total), trimmed of excess
fat and cut in half crosswise

1 Tbs. canola or grapeseed oil
2 Tbs. unsalted butter
¼ cup finely diced shallot
(about 1 large)

⅓ cup plus 1 tsp. Cognac or
brandy

½ cup heavy cream

1 Tbs. chopped fresh tarragon

Crack the peppercorns with a mortar and pestle. It's fine if some are just broken in half and others are smaller; the important thing is to crack them all. If you don't have a mortar and pestle, crack the peppercorns on a cutting board, crushing them with a meat pounder or the bottom of a small heavy skillet or saucepan.

Sprinkle 1 tsp. of the thyme and 1 tsp. salt evenly on both sides of the steaks and then pat the peppercorns on both sides to create a thin crust. Let the steaks sit at room temperature for 30 minutes.

Position a rack in the center of the oven and heat the oven to 425°F.

Turn on the stove's exhaust fan. Heat a heavy-duty 10- or

11-inch ovenproof skillet (preferably cast iron) over medium-high heat for 2 minutes. Add the oil; when it's shimmering hot, arrange the steaks in the pan and cook until the bottom sides are nicely browned and release easily from the pan, 2 to 3 minutes. Flip the steaks and cook the other sides until browned, 2 to 3 minutes more.

Transfer the skillet to the oven and cook the steaks until an instant-read thermometer inserted in the center reads 125°F for rare, 130°F for medium rare, and 135°F for medium, 4 to 7 minutes. Transfer the steaks to a plate and tent with foil.

Pour off any fat left in the pan, but not the browned bits. Melt the butter in the skillet over medium heat. Add the shallot and cook, stirring and scraping the bottom of the pan, until softened, about 2 minutes. Remove the pan from the heat to avoid any flare-ups and carefully add ⅓ cup of the Cognac. Return the pan to medium heat and cook until the Cognac reduces to a glazy consistency, 1 to 2 minutes.

Add the cream, tarragon, the remaining 1 tsp. thyme, and any accumulated juices from the resting steaks. Bring to a boil, reduce to a simmer, and cook, stirring frequently, until slightly reduced, 1 or 2 minutes more. Stir in the remaining 1 tsp. Cognac and season to taste with salt. Spoon the sauce over the steaks and serve.

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Spanish-Style Beef Brisket

ACTIVE: 1 HR; TOTAL: 7 HR PLUS

OVERNIGHT MARINATING

12 SERVINGS

Aidells recommends letting the brisket rest in the braising liquid overnight, then reheating the sliced meat in its sauce, which will have thickened as it rested. "This is one recipe that's actually much better the next day," he says. He also likes to make this sherry-spiked brisket with bison, which has a sweeter, richer flavor than beef.

- 2 tablespoons sweet pimentón de la Vera (smoked Spanish paprika)**
- Salt and freshly ground black pepper**
- One 6½-pound beef brisket**
- 2 tablespoons extra-virgin olive oil**
- 2 large onions, thinly sliced**
- 6 large garlic cloves, chopped**
- 2½ cups chicken stock or low-sodium broth**

One 14-ounce can diced tomatoes

- 2 tablespoons sherry vinegar**
- 2 teaspoons thyme leaves**
- 2 bay leaves**

Large pinch of saffron threads

1½ cups dry sherry

½ cup pitted Spanish green olives

1. Preheat the oven to 325°. In a small bowl, mix the paprika with 1 teaspoon of salt and 2 teaspoons of black pepper. Rub the seasonings all over the brisket. Heat the oil in a large roasting pan set over 2 burners. Add the brisket and cook over moderately high heat, turning once, until lightly browned on both sides, about 3 minutes per side. Transfer the brisket to a platter.

2. Add the onions and garlic to the pan and cook over moderately low heat, stirring, until softened, about 10 minutes. Add the chicken stock, tomatoes, sherry vinegar, thyme, bay leaves, saffron and sherry and bring to a boil over high heat. Return the brisket to the pan and cover tightly with foil. Braise in the oven for 3 hours or until tender, turning the meat once and basting it occasionally with the pan juices. Add the olives after the first 1½ hours.

3. Transfer the brisket to a platter and cover with foil. Strain the pan juices into a large saucepan, reserving the olive-and-onion mixture. Spoon off the fat. Boil the juices until reduced to 3 cups, about 20 minutes. Return the olive-onion mixture to the saucepan and season with salt and pepper.

4. Thinly slice the brisket across the grain and return to the roasting pan, keeping the shape of the brisket intact. Spoon the pan juices on top. Cover with foil and braise for 25 minutes, until heated through and very tender. Serve the brisket in its juices.

MAKE AHEAD The brisket can be refrigerated for up to 4 days. Rewarm in the oven before serving.

WINE Several top California producers have started experimenting with Spanish grape varieties such as Tempranillo; its bright cherry fruit and medium body make it ideal for this Spanish-influenced brisket. Two bottles to look for: the silky 2004 Clos du Bois Reserve and the tobacco-scented 2005 Villa Creek Mas de Maha, blended with a bit of Grenache and Mourvèdre. ●

VENISON RACK WITH PEARS AND CRANBERRIES

WHAT YOU NEED

2 pounds venison rack, frenched

- 4 Bosc pears, peeled, cored and diced**
- 1 cup cranberries**
- 1 cup peeled pearl onions, blanched**
- 2 tablespoons olive oil**
- 2 tablespoons butter**
- Salt and pepper to taste**

For the marinade:

- ½ cup celery, diced**
- ½ cup onions, diced**
- ½ cup carrots, diced**
- 5 garlic cloves, peeled and crushed**
- 4 bay leaves**
- 2 cups red wine**
- 1 teaspoon black peppercorns**
- 2 star anise**
- 2 cloves**
- A grating of nutmeg**

WHAT YOU DO

Place all the ingredients for the marinade in a bowl and immerse the rack in it. Wrap and refrigerate overnight.

The next day, remove the rack from the marinade, dry well and set aside. Boil the marinade until reduced by half, strain to remove all vegetables and debris, and set aside.

Heat a skillet, add some oil and butter, season the rack with salt and pepper and sear until golden brown.

Place the skillet in a preheated oven at 375 F and cook until done to your liking, about seven minutes for rare, 15 for medium, 20 for medium well. Remove from the oven and let rest, wrapped in tinfoil.

Place the pears, cranberries and blanched pearl onions in the skillet, and sauté for two minutes at high heat. Pour the marinade juices in and reduce the mixture by half, or until creamy looking.

Cut the rack into chops and serve drizzled with the sauce.

A good accompaniment for this dish would be squash, polenta, mashed potatoes, roasted root vegetables of any kind, or cabbage.

Serves 4

Baked Orecchiette with Pork Sugo

ACTIVE: 1 HR; TOTAL: 4 HR

8 SERVINGS

In Italian cuisine, a *sugo* is a gravy or sauce. Here, Stowell prepares a pork *sugo* by braising pork shoulder until it almost falls apart, shredding it in a food processor and mixing it with a red-wine-and-tomato sauce; then he bakes it with orecchiette under a topping of Parmigiano cheese until crispy. The dish is an excellent alternative to the usual baked pasta, because it's not as heavy and cheesy but still delicious and satisfying.

3¼ pounds boneless pork shoulder,
cut into 1-inch pieces

Kosher salt and freshly
ground pepper

3 tablespoons extra-virgin
olive oil

4 carrots, cut into ¼-inch dice

4 celery ribs, cut into ¼-inch dice

1 large sweet onion, cut into
¼-inch dice

4 garlic cloves, very
finely chopped

One 14-ounce can diced tomatoes

1½ cups dry red wine

4 thyme sprigs

5 cups chicken stock or
low-sodium broth

2 tablespoons chopped
flat-leaf parsley

1 tablespoon chopped oregano

½ teaspoon crushed red pepper

1½ pounds orecchiette

2 cups freshly grated Parmigiano-
Reggiano cheese (7 ounces)

1. Season the pork with salt and pepper. In a large enameled cast-iron casserole, heat the olive oil until shimmering. Add the pork in a single layer and cook over moderately high heat until the pieces are golden brown all over, about 12 minutes. Add the carrots, celery, onion and garlic and cook until softened and browned in spots, about 8 minutes. Add the tomatoes and their juices and bring to a simmer. Add the red wine and thyme sprigs and cook over high heat until the wine is

reduced by half, about 5 minutes. Add the stock and bring to a boil. Cover and simmer over low heat until the pork is very tender, about 2 hours.

2. Using a slotted spoon, transfer the pork and vegetables to a food processor; discard the thyme sprigs. Pulse just until the pork is shredded. Scrape the shredded pork and vegetables back into the casserole. Stir in the chopped parsley, oregano and crushed red pepper and season with salt and pepper.

3. Preheat the oven to 375°. In a large pot of boiling salted water, cook the orecchiette until it is still firm to the bite, about

5 minutes; drain well. Add the orecchiette to the casserole and toss with the pork sauce. Scrape the pasta into a very large baking dish and sprinkle all over with the Parmigiano-Reggiano. Bake the casserole in the upper third of the oven for about 35 minutes, until golden brown on top and bubbling. Let the baked pasta stand for 10 minutes before serving.

SERVE WITH Green salad.

MAKE AHEAD The pork *sugo* can be refrigerated for up to 2 days. Reheat before tossing with the orecchiette.

WINE Rich, black-fruited Amarone Classico: 2004 Masi Costasera. >

ARROSSEJAT DE FIDEUS AMB LLAGOSTA

Sautéed Pasta with Lobster

Serves 6

Active time: 1½ hr Start to finish: 2 hr

This Catalan specialty could be described as a pasta cooked like a rice dish. Arrossejat is Catalan for "golden" and refers to the technique of sautéing noodles in oil until golden brown before simmering them in fish stock. The dish is usually prepared in a glazed earthenware casserole known as a cassola, but you can substitute an ovenproof skillet or sauté pan with great results.

The base of our intensely flavored dish is a sofregit—onion slow-cooked with tomatoes and often garlic and herbs—the foundation for almost every sauce and stewed dish in the region's cooking.

- 4 (1- to 1¼-lb) live lobsters
- ½ cup dry white wine
- ¼ teaspoon crumbled saffron
- 6 tablespoons olive oil
- 1 large onion, sliced
- 1 bay leaf
- 1½ lb vine-ripened tomatoes, peeled, seeded, and coarsely chopped
- 2 garlic cloves, chopped
- 1 lb angel's hair pasta nests or fideos (fideus in Catalan) coils, broken in half, or capellini, broken into 2-inch lengths
- 2 tablespoons chopped fresh flat-leaf parsley

Prepare lobsters:

Fill an 8-quart pot three fourths full with salted water and bring to a boil. Plunge 2 lobsters headfirst into water and boil, covered, 3 minutes. Transfer

with tongs to a colander to cool. Repeat with remaining 2 lobsters in same manner.

When lobster is cool enough to handle, remove meat from shells, catching juices in a separate bowl. Add shells to bowl with juices. Cut meat into 1-inch pieces and chill lobster, covered.

Make stock:

Stir together wine and saffron and let mixture steep 10 minutes. Bring wine mixture, 14 cups water, and lobster shells with juices to a boil in 8-quart pot. Boil until liquid is reduced to about 8 cups, about 1 hour. Line a sieve with cheesecloth and set over a bowl. Pour stock through sieve, then discard solids.

Make sofregit:

While stock reduces, heat 2 tablespoons oil in a heavy skillet over low heat until hot, then cook onion with bay leaf until onion is very soft and browned, about 45 minutes. Add tomatoes and garlic and cook, stirring frequently, until sofregit is very thick, about 15 minutes. Discard bay leaf.

Cook pasta:

Preheat oven to 400°F.

Heat 1 tablespoon oil in a cassola or an ovenproof 12-inch heavy skillet over moderately low heat until hot but not smoking, then cook pasta in 4 batches, stirring, until golden brown. Transfer pasta to a bowl as browned and add an additional tablespoon oil for each batch.

When all of pasta is browned, return to pan and stir in sofregit and 4 cups stock (if using a cassola, use 4½ cups stock; you'll need more liquid because of the dish's straight sides). Reserve remaining stock for another use. Bring pasta mixture to a simmer, then continue to simmer, covered, 4 minutes. Stir in reserved lobster and season with salt and pepper.

Transfer pan, uncovered, to middle of oven and bake 10 minutes, or until liquid is absorbed and top of pasta is crisp. Stir in parsley.

Cooks' notes:

- Lobster and stock may be prepared 1 day ahead, cooled completely, then chilled, covered.
- Leftover stock, which is wonderful for lobster bisque or as a base for a sauce armoricaine, keeps, frozen, 3 months.
- Sofregit can be made 1 day ahead and chilled, covered.

GOURMET / MARCH 2000



Paella-style casserole of lobster and oven-crisped pasta, in a broth enriched by a confit of onion and tomatoes.

OVEN-POACHED FISH IN OLIVE OIL

Serves 4

Active time: 15 min Start to finish: 1½ hr

- ¼ cup capers (preferably in salt), rinsed
- 2½ lb (1-inch-thick) scrod or halibut fillets
- 1½ large lemons, thinly sliced crosswise
- ¼ cup fresh flat-leaf parsley
- 2 cups extra-virgin olive oil

Preheat oven to 250°F.

Chop half of capers and pat fish dry. Sprinkle fish with 1½ teaspoons salt and ½ teaspoon pepper and let stand 10 minutes at room temperature. Arrange half of lemon slices in 1 layer in an 8-inch square glass baking dish and arrange fish in 1 layer over lemon. Top with all of capers, remaining lemon slices, and 3 tablespoons parsley, then pour oil over fish. Bake in middle of oven, uncovered, until fish just flakes and is cooked through, about 1 to 1¼ hours.

Serve fish with some of lemon slices, capers, and oil spooned over. Sprinkle with remaining tablespoon parsley.

PAN-SEARED HALIBUT WITH SALSA VERDE

- 1 lemon
- 2 teaspoons drained capers
- ¼ teaspoon minced garlic
- ¼ cup plus 1 tablespoon extra-virgin olive oil
- 2 tablespoons chopped fresh cilantro sprigs
- 2 tablespoons chopped fresh parsley leaves
- two ½-inch-thick halibut steaks with skin (about 1 pound total)

Garnish: lemon wedges

Grate enough zest from lemon to measure ½ teaspoon and squeeze 2 tablespoons juice. Chop capers and in a small bowl whisk together with zest, lemon juice, garlic, and salt

and pepper to taste. Add ¼ cup oil in a slow stream, whisking constantly until blended. Whisk in herbs.

Pat halibut dry and season with salt and pepper. In a non-stick skillet heat remaining tablespoon oil over moderate heat until hot but not smoking and cook halibut, turning once, until golden brown on both sides and just cooked through, about 7 minutes total.

Serve halibut topped with *salsa verde* and garnished with lemon wedges. Serves 2.

GRILLED SEA BASS WITH OREGANO AND TOMATOES

6 SERVINGS

- 4 tablespoons olive oil
- 4 garlic cloves, minced
- 6 6- to 8-ounce sea bass fillets
- 5 ounces fresh shiitake mushrooms, stems discarded, caps sliced (about 3 cups)
- 4 large plum tomatoes, chopped
- ¾ cup pitted brine-cured black olives (such as Kalamata), halved
- ¼ cup chopped fresh oregano
- 2 tablespoons chopped fresh parsley
- 2 tablespoons fresh lemon juice
- 3 anchovy fillets, minced
- 1 tablespoon drained capers

Prepare barbecue (medium-high heat). Mix 2 tablespoons oil and half of minced garlic in small bowl. Brush garlic oil on both sides of fish. Sprinkle fish with salt and pepper.

Heat 2 tablespoons oil in large nonstick skillet over medium-high heat. Add mushrooms and remaining garlic; sauté 5 minutes. Add tomatoes and next 6 ingredients. Reduce heat to medium-low; cook 5 minutes to blend flavors. Season sauce with salt and pepper. Remove from heat. Cover and keep warm.

Grill fish just until opaque in center, about 3 minutes per side. Transfer to plates. Top with sauce and serve.

CHILI SHRIMP

Time: 20 minutes

- 1 2-inch piece ginger, peeled
- 3 garlic cloves, peeled and lightly crushed
- 2 shallots, peeled and roughly chopped
- 4 fresh small chilies like Thai, or seeded and stemmed dried red chilies or dried red chili flakes to taste
- 3 tablespoons corn, grapeseed or other neutral oil
- 2 tablespoons tomato paste, or 1 medium tomato, chopped
- 2 tablespoons fresh lime juice
- 2 tablespoons nam pla (Thai fish sauce)
- 2 teaspoons soy sauce
- 1 tablespoon sugar
- 1 to 1½ pounds small peeled shrimp.

1. Mince ginger, garlic, shallots and chilies in food processor.

2. Put oil in wok or large skillet and turn heat to medium-high; a minute later, add minced spices and cook, stirring constantly, for about 30 seconds.

3. Stir in tomato paste, lime juice, nam pla, soy sauce, sugar and 2 tablespoons water. Add shrimp and coat with sauce. Cook just until sauce is bubbling and shrimp turns pink, about 5 minutes.

4. Serve over rice or noodles.

Yield: 4 servings.

Parmesan-Roasted Sea Bass with Lobster Whipped Potatoes

8 SERVINGS

LOBSTER MEAT AND LOBSTER STOCK

- 12 cups water
- 1 medium onion, coarsely chopped
- 1 bay leaf
- 2 1¾-pound live lobsters

- 2 tablespoons olive oil
- 1½ cups dry white wine

WHIPPED POTATOES

- 1½ pounds Yukon Gold potatoes, peeled, quartered
- ½ cup whipping cream
- ¼ cup (½ stick) unsalted butter
- ½ cup chopped fresh chives

FISH

- 1 teaspoon plus 4 tablespoons olive oil
- ¼ cup chopped shallots
- 1 garlic clove, minced
- ¼ teaspoon fennel seeds
- ⅛ teaspoon dried crushed red pepper
- ⅛ teaspoon saffron threads
- ½ cup (1 stick) unsalted butter, cut into pieces
- 1 cup whipping cream
- 8 6-ounce white sea bass fillets
- 1 cup all purpose flour
- 1 cup freshly grated Parmesan cheese

FOR LOBSTER MEAT AND LOBSTER STOCK:

Bring first 3 ingredients to boil in large pot. Simmer 15 minutes over medium heat. Increase heat; bring to boil. Add lobsters headfirst; cook until cooked through, about 10 minutes. Strain cooking liquid into large saucepan; reserve 4 cups. Cool lobsters.

Working over bowl, twist off lobster tails and claws, reserving bodies and juices in bowl. Transfer claws and tails to cutting board. Cover claws with kitchen towel; crack shells with mallet. Remove meat from claws; reserve shells. Cut meat into bite-size pieces. Using kitchen scissors, cut lengthwise down back of tails. Pull back shells and remove tail meat; reserve shells. Cut meat into pieces; add to claw meat. Cover and chill lobster meat. Lift sides of shells from bodies above legs; remove gills and discard. Cut shells into 2-inch pieces.

Heat oil in large pot over medium-high heat. Add shells; cook 2 minutes, stirring frequently. Add wine; boil 4 minutes. Add reserved 4 cups lobster

cooking liquid; boil until reduced to 1 cup, about 30 minutes. Strain, reserving stock for sauce. **DO AHEAD** Stock and lobster can be made 1 day ahead. Chill stock uncovered until cold, then cover and chill. Cover and chill lobster separately.

FOR WHIPPED POTATOES: Cook potatoes in pot of boiling salted water until tender, about 15 minutes. Drain. Return to pot; mash with cream and butter. Season with salt and pepper. Mix in chives.

FOR FISH: Heat 1 teaspoon oil in heavy medium saucepan over medium heat. Add shallots and garlic; sauté 2 minutes. Add fennel seeds, crushed red pepper, saffron, and 1 cup lobster stock; boil until reduced to ⅓ cup, about 6 minutes. Reduce heat to low. Gradually add butter, whisking until melted. Mix in cream. Set sauce aside.

Preheat oven to 400°F. Sprinkle fish with salt and pepper. Mix flour and cheese in shallow dish. Dredge 4 fish fillets in flour mixture, turning to coat. Heat 2 tablespoons oil in large nonstick skillet over medium heat. Add fish; cook until brown, about 4 minutes per side. Transfer to baking sheet. Repeat with remaining fish, flour mixture, and oil. Bake fish until opaque in center, about 4 minutes.

Meanwhile, rewarm potatoes; mix in lobster. Rewarm sauce over low heat.

Spoon potatoes onto plates; top with fish. Drizzle sauce over and serve.

—Compiled by Nina Elder
and Janet Taylor McCracken

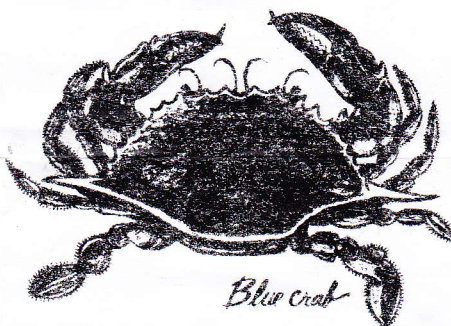
SOFT-SHELL CRABS BRAISED IN WINE

4 SERVINGS

Soft-shell crabs, most often blue crabs, are not a separate species that happen to have soft shells, but rather crabs that have just molted their old shell and now have a new, soft, larger one that would harden eventually if left in the wild. The most familiar soft-shell crab recipes are those that have you flour the crabs and then fry them, yielding a lovely crunch and a quick calcium boost but at a fatty price. An old friend, the marvelous Italian-American cook Ed Giobbi, has a different approach that I was eager to try. He prepares a highly flavored braising liquid first and then simply places the crabs in it for a few minutes. The shell is still satisfying, and the cooking liquid becomes a piquant sauce. This is a modification of his method.

Preparation tips: Be sure the crabs are alive when you buy them (live crabs move, albeit slowly when they are ice-cold). Seafood shops are generally happy to clean crabs for their customers, but if this is not the case, see page 81 for instructions on how to do it.

- 1 tablespoon olive oil
- 1 tablespoon minced garlic
- 1½ cups coarsely chopped tomatoes
- 1½ cups thinly sliced scallions
- 3 tablespoons coarsely chopped fresh mint
- ¼ teaspoon red pepper flakes
- Salt to taste
- Freshly ground black pepper to taste
- ¾ cup dry white wine
- 4 large or 8 medium SOFT-SHELL CRABS, cleaned (see "Preparation tips")



1. In a large nonstick skillet that has a lid, heat the olive oil, add the garlic, and cook the garlic, stirring it, for 1 minute, taking care not to let it burn. Add the tomatoes, scallions, mint, red pepper flakes, salt, and pepper. Cover the skillet, and cook the ingredients about 5 minutes.
2. Add the wine, cover the skillet, and simmer the contents for 8 minutes.
3. While the sauce simmers, wash the cleaned crabs, and pat them dry. When the sauce is done, add the crabs to the skillet. Cover the skillet, and cook the crabs for 4 minutes. Turn the crabs, cover the skillet, and cook them 4 minutes longer. Serve the crabs immediately with some of the sauce spooned over each crab. ■

Shrimp & Scallop Cakes

Yields eight cakes; serves four.

- 2 whole star anise (for sources, see p. 80)**
- 4 tablespoons peanut or canola oil; more as needed for frying**
- 2 cups stemmed and sliced (¼-inch-thick) shiitake mushrooms (from about two 3½-ounce packages)**
- ½ pound shrimp, any size, peeled and deveined**
- ¾ pound fresh dry-packed sea scallops**
- 2 tablespoons mirin (sweetened rice wine)**
- 2 tablespoons roughly chopped fresh cilantro, plus 8 cilantro leaves**
- 2 tablespoons thinly sliced scallions (both white and green parts; about 2 scallions)**
- ½ teaspoon Asian sesame oil**
- Kosher salt**

Gingered Soy Sauce (see the recipe at right)

Grind the star anise in a clean electric coffee grinder.

Heat 2 tablespoons of the oil in a large nonstick skillet over medium-high heat. Add the shiitakes and sauté, stirring as needed, until cooked through, golden, and slightly crisp around the edges, 5 to 7 minutes. Transfer to a cutting board, let cool, and then coarsely chop.

Coarsely chop the shrimp and transfer to a large bowl. Put the scallops in a food processor and purée until smooth. Add the scallops to the bowl of shrimp. Add 1 teaspoon of the star anise, along with the shiitakes, mirin, cilantro, scallions, sesame oil, and ½ teaspoon kosher salt. Combine well using a rubber spatula—don't worry about over-mixing. Cover the bowl and chill for 30 minutes or more. Discard any remaining ground star anise or save for another use.

Turn the mixture out onto a baking sheet and portion it into eight equal mounds. With wet hands, shape each mound into a flattened cake about 2½ inches wide and ½ inch thick. Press a

cilantro leaf, nice side up, onto the top of each cake.

Heat the oven to 200°F. Heat 1 tablespoon of the oil in a large nonstick skillet over medium heat. Using a rubber spatula, transfer four of the cakes to the pan with the cilantro-leaf side down. Cook until lightly browned on both sides and cooked through, turning once or twice with a spatula, 5 to 6 minutes total cooking time. Transfer to a plate, cover, and keep warm in the oven. Wipe the skillet clean and then cook the remaining cakes as above, using the remaining 1 tablespoon oil.

Serve hot, with ramekins of the gingered soy sauce for dipping.

Gingered Soy Sauce

Yields about ⅔ cup.

Sambal badjak and sambal oelek are Indonesian hot chile pastes. You can find them in well-stocked supermarkets and in Asian specialty markets (for other sources, see p. 80). You could also use Chinese chile paste.

- 1 piece fresh ginger, about 1½x2 inches, peeled**
- ⅓ cup soy sauce**
- 3 tablespoons mirin (sweetened rice wine)**
- 1 tablespoon plus 1 teaspoon granulated sugar**
- ¾ teaspoon sambal badjak or sambal oelek, or to taste**
- 2 teaspoons fresh lime juice**

Grate the ginger on a box grater using the large holes. Put the ginger in your palm and squeeze the ginger juice into a small bowl; discard the grated ginger. In a small saucepan, combine 1½ teaspoons ginger juice with the soy sauce, mirin, and sugar. Warm the mixture over medium heat, stirring, just until the sugar dissolves. Transfer to a small bowl, and stir in the sambal and lime juice. Serve or store covered and refrigerated for up to three days.

SEA BASS IN PAPILOTTE

SERVES 4

ACTIVE TIME: 15 MIN START TO FINISH: 30 MIN

Traditional papillote takes time and requires origami-like folding. Here, we use foil to make a no-mess pouch; the fish becomes infused with the flavors of tomato, capers, garlic, and lemon.

- 3 tablespoons extra-virgin olive oil
- 4 (6-oz) fillets black sea bass or striped bass ($\frac{1}{2}$ to $1\frac{1}{4}$ inches thick) with skin
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 8 thin lemon slices (less than $\frac{1}{8}$ inch thick; from 1 large lemon)
- 8 sprigs fresh thyme
- 2 garlic cloves, very thinly sliced

- 12 cherry or grape tomatoes, halved
- $1\frac{1}{2}$ tablespoons drained bottled capers

► Put oven rack in middle position and preheat oven to 400°F. Line a large baking sheet with foil, then drizzle with 1 tablespoon oil.

► Pat fish dry and sprinkle both sides with salt and pepper. Arrange fillets, skin sides down, in 1 layer in center of foil on baking sheet and slide 2 lemon slices under each fillet. Arrange 2 thyme sprigs on top of each fillet.

► Heat remaining 2 tablespoons oil in a 10-inch heavy skillet over moderately high heat until hot but not smoking, then sauté garlic, stirring occasionally, until pale golden, about 30 seconds. Add tomatoes and a pinch of salt and sauté, stirring occasionally, until tomatoes are

softened, about 1 minute. Stir in capers.

► Spoon hot tomato mixture over fish, then cover with another sheet of foil, tenting it slightly over fish, and crimp edges together tightly to seal.

► Bake until fish is just cooked through, 12 to 15 minutes (depending on thickness of fish); check by removing from oven and carefully lifting up a corner of top sheet of foil, pulling up sides of bottom sheet to keep liquid from running out. If fish is not cooked through, reseal foil and continue to bake, checking every 3 minutes.

► Transfer fillets with lemon slices to plates using a spatula (be careful not to tear foil underneath) and spoon tomatoes and juices over top. Serve immediately, discarding thyme before eating.

For more EVERY DAY recipes, see page 100.

RECIPES BY LILLIAN CHOU PHOTOGRAPHS BY ROMULO YANES



Mirin-Glazed Halibut

Hiroko Shimbo, a Japanese cooking expert and author of *The Sushi Experience*, worked with the importer New York Mutual Trading to bring products like artisanal *akasake* mirin to America. She uses the mirin here to make a teriyaki-like sauce that has sweetness and depth but isn't cloying.

 **ACTIVE: 20 MIN; TOTAL: 45 MIN**
4 SERVINGS

- 2 cups *akasake* mirin or sweet oloroso sherry
- 1 cup dry sake
- 1 cup *marudaizu shoyu* (see Note) or other soy sauce
- ¼ cup light brown sugar
- 5 to 6 small, dried hot red chiles
- Four 6-ounce skinless halibut fillets
- 2 tablespoons vegetable oil

1. Preheat the oven to 375°. In a medium saucepan, bring the mirin and sake to a simmer. Add the *marudaizu shoyu* and brown sugar and simmer over low heat for 10 minutes, stirring occasionally. Add the chiles and let cool to room temperature.

2. Pick out the chiles and transfer 1 cup of the sauce to an 8-inch square baking dish. Refrigerate the remaining sauce for another use. Add the halibut to the sauce in the baking dish and marinate at room temperature for 20 minutes, turning several times.

3. Remove the fish from the marinade and blot dry; reserve the marinade. Heat the oil in a large nonstick, ovenproof skillet. Add the halibut and cook over moderately high heat for 2 minutes. Turn the fillets. Transfer the skillet to the oven and cook for about 5 minutes, until the fish flakes with a fork.

4. Meanwhile, pour the reserved marinade into a small saucepan and boil over moderately high heat until slightly reduced, about 5 minutes. Transfer the halibut to plates and drizzle with the mirin sauce.

NOTE *Marudaizu shoyu* is soy sauce made from whole soy beans, and its deeper flavor is superior to more commercial sauces made with defatted soy meal. It's available at Asian markets.

DRINK *Shochu* is a vodka-like spirit distilled from a variety of ingredients, such as rice, buckwheat or barley. The earthy Kagura No Mai Shochu is great served chilled with the sweet-salty halibut.

GOAN-STYLE SHRIMP CURRY

Adapted from Suvir Saran and Hemant Mathur, *Devi*
Time: 25 minutes

- 1 1/3 pounds large shrimp, peeled and deveined
- Kosher salt
- Ground black pepper
- 1/8 teaspoon cayenne pepper
- 1/4 cup canola oil
- 4 dried red chilies
- 1 3-inch piece ginger, peeled and minced
- 1 medium red onion, finely chopped
- 2 garlic cloves, peeled and chopped
- 2 teaspoons ground coriander
- 1/2 teaspoon turmeric
- 3 cups canned chopped tomatoes, with juice
- 1/2 teaspoon curry powder
- 1 1/2 cups coconut milk
- 1 cup chopped fresh cilantro.

1. Place shrimp in a gallon-size resealable plastic bag, and add 1/2 teaspoon kosher salt, 1/8 teaspoon black pepper and cayenne. Mix

well and refrigerate.

2. In a deep skillet or sauté pan over medium-high heat, combine oil and chilies and stir 1 to 2 minutes. Add 1/4 teaspoon black pepper and cook for 1 minute longer. Add ginger, onion, 1 tablespoon plus 1 teaspoon kosher salt and sauté until onion is soft and translucent, 5 to 8 minutes. Add garlic, ground coriander and turmeric and sauté until fragrant, about 1 minute.

3. Reduce heat to medium-low and add tomatoes. Stir, scraping sides and bottom of pot, for 1 minute. Increase heat to medium-high and simmer for 5 minutes, stirring often.

4. Stir in curry powder and cook for 1 minute. Add coconut milk, bring to a boil, and add shrimp. Bring to a simmer and cook until shrimp are opaque, 2 to 3 minutes. Stir in cilantro. If desired, serve with rice.

Yield: 3 to 4 servings.

DE-LIMINATE SHRIMP
① MAKE SAUCE
② CUT UP 1 HEAD OF CAULIFLOWER + COOK IN SAUCE UNTIL TENDER

Ilan Hall's ingenious dish merges *fideos*—a Spanish classic made with toasted pasta that's cooked in stock—and Japanese grilled sticky rice cakes.



Crispy Pan-Fried Shrimp and Chorizo Fideo Cakes

ACTIVE: 1 HR; TOTAL: 3 HR 30 MIN

6 FIRST-COURSE SERVINGS

$\frac{1}{2}$ pound *fideos* (fine pasta nests) or angel-hair pasta, in 1-inch lengths

2 cups chicken stock

1 cup dry white wine

Large pinch of saffron threads

$\frac{1}{2}$ pound medium shrimp—shelled, deveined and cut into $\frac{1}{2}$ -inch pieces, shells reserved

7 tablespoons extra-virgin olive oil

4 ounces chorizo, finely diced

2 tablespoons sliced garlic, plus 1 garlic clove, minced

Large pinch of crushed red pepper

Salt

4 large egg whites

$\frac{1}{2}$ cup mayonnaise

4 teaspoons fresh lemon juice

1. Preheat the oven to 350°. Spread the *fideos* on a rimmed baking sheet; bake for 8 minutes, or until lightly browned.

2. In a saucepan, combine the stock, wine, saffron and shrimp shells; bring to a boil. Remove from the heat, cover and let stand for 1 hour. Discard the shrimp shells.

3. In a large saucepan, heat 1 tablespoon of the oil. Add the chorizo and sliced garlic and cook over moderate heat until the garlic is golden. Add the crushed red pepper, *fideos* and the shrimp stock and bring to a boil, stirring. Cook over moderate heat, stirring constantly, until the *fideos* are al dente and the sauce is creamy, 5 minutes. Stir in the shrimp and season with salt. Remove from the heat and let cool to room temperature. Stir in the egg whites and refrigerate for 1 hour.

4. Shape the mixture into twelve $3\frac{1}{2}$ -inch cakes, about $\frac{1}{2}$ inch thick. Set them on a baking sheet and refrigerate for 1 hour.

5. In a bowl, blend the mayonnaise, minced garlic and lemon juice. Whisk in 2 tablespoons of the oil and season with salt.

6. In a large cast-iron skillet, heat 1 tablespoon of the oil. Add 3 cakes and cook over moderately high heat until browned on the bottom, about 4 minutes. Turn the cakes, reduce the heat to moderate and cook until heated through, about 3 minutes longer. Transfer to a plate and keep warm. Repeat with the remaining oil and cakes. Top the *fideo* cakes with the garlic mayonnaise and serve warm.

WINE The wines of northern Spain are a natural pairing with these crispy Catalan-inspired cakes—particularly the rosés, which have enough body to stand up to the chorizo. Try the zesty 2006 1 + 1 = 3 from the Penedès region, or the strawberry-scented 2006 Borsao Rosé, from the Campo de Borja region.



EVAN SUNG FOR THE NEW YORK TIMES

A BIT OF GREEN Marjoram is the herb of choice for this shrimp dish.

PASTA WITH SHRIMP RAGÙ

Time: 40 minutes

- 1 1/2 pounds medium-to-large shrimp, in their shells**
- Salt and ground black pepper**
- Pinch cayenne**
- 3 tablespoons extra virgin olive oil**
- 2 medium or 1 large chopped onion**
- 1 medium carrot, peeled and finely chopped**
- 1 large or 3 plum tomatoes, chopped, with juice**
- 1 teaspoon chopped fresh marjoram or oregano, plus a few leaves for garnish**
- 1 pound pasta, preferably fresh.**

1. Shell shrimp; boil shells with just enough water to cover, a large pinch of salt, a grinding of pepper and a pinch of cayenne. Simmer 10 minutes, then drain, reserving liquid (discard shells). Bring a

pot of water to boil for pasta and salt it.

2. Meanwhile, finely chop about a third of the shrimp. Put olive oil in a large skillet over medium-high heat; a minute later add onion and carrot, and cook, stirring occasionally, until onions are quite soft, about 10 minutes. Add tomatoes, herb and chopped shrimp, and cook, still over medium-high heat, stirring occasionally, until tomatoes begin to break down. Add stock from shrimp shells and cook, stirring occasionally, until mixture is no longer soupy but still moist.

3. When sauce is almost done, cook pasta. When pasta has about 5 minutes to go, stir whole shrimp into sauce. Serve pasta with sauce and shrimp, garnished with a few leaves of marjoram or oregano.

Yield: 4 to 6 servings.

CHIPOTLE-GLAZED SHRIMP

Great on their own or in pastas and salads.

6 SERVINGS

- 2 tablespoons olive oil
- 1 cup finely chopped onion
- 4 garlic cloves, minced
- 2 teaspoons ground cumin
- 1 teaspoon dried oregano
- 1 cup water
- ¼ cup apple cider vinegar
- 2 tablespoons chopped canned chipotle chilies
- 1½ pounds uncooked jumbo shrimp, peeled, deveined
- ¼ cup orange juice
- 2 tablespoons golden brown sugar

Heat oil in heavy medium skillet over medium heat. Add onion; sauté until golden brown, about 10 minutes. Add garlic, cumin and oregano; stir 1 minute. Transfer mixture to blender. Add 1 cup water, vinegar and chipotles to blender; puree until smooth. Transfer half of puree to medium bowl; cool. Add shrimp to bowl; toss to coat. Cover; chill 2 hours.

Pour remaining puree into heavy medium saucepan. Add orange juice and brown sugar. Bring to boil. Reduce heat; simmer until glaze is slightly thickened and reduced to ½ cup, about 10 minutes. Remove from heat. Cool.

Prepare barbecue (medium-high heat). Remove shrimp from marinade; pat dry with paper towels. Brush shrimp with some orange juice glaze. Grill shrimp until opaque in center, brushing occasionally with more glaze, about 2 minutes per side. Transfer to platter. 🍴

GRILLED SHRIMP WITH CREOLE SAUCE AND SHIITAKE ORZO

Maison de Ville, New Orleans
Greg Picolo

It will probably take about 45 minutes to prepare this grilled shrimp with Creole sauce. We thought the shiitake orzo was so delicious with the shrimp, though, that we didn't want to leave it out. Preparation of the orzo will add about 20 minutes to the total time in the kitchen.

- four 10-inch bamboo skewers
- 12 large shrimp (about ¾ pound)

- 1 tablespoon olive oil

For Creole sauce

- ½ cup minced green bell pepper
- ¼ cup minced celery
- ¾ cup minced onion
- 1 bay leaf
- 1 tablespoon olive oil
- ¼ teaspoon minced garlic
- 1½ cups peeled, seeded, and diced fresh plum tomatoes or a 14½-ounce can peeled, diced tomatoes including juice
- ½ teaspoon fresh thyme leaves
- ½ teaspoon Worcestershire sauce
- 2 teaspoons fresh lemon juice

Accompaniment: shiitake orzo (recipe follows)

Soak skewers in warm water to cover 30 minutes.

Shell and devein shrimp, leaving tail and connecting shell segment intact. In a bowl toss shrimp with oil and salt and pepper to taste and marinate, covered and chilled, while making sauce.

Prepare grill.

Make sauce:

In a skillet cook bell pepper, celery, onion, and bay leaf in oil over moderately low heat, stirring, until vegetables are softened. Add garlic, tomatoes, thyme, Worcestershire sauce, and salt and pepper to taste and simmer, covered, stirring occasionally, 15 minutes, or until thickened. Add lemon juice and discard bay leaf. Keep sauce warm.

Thread 3 shrimp onto each skewer and grill on rack set 5 to 6 inches over glowing coals until just cooked through, about 2 minutes on each side.

Serve shrimp with sauce and orzo. Serves 2.

CHIPOTLE SHRIMP WITH CORN CAKES

Sautéed shrimp and a spicy shrimp butter top polenta cakes flecked with corn.

6 FIRST-COURSE SERVINGS

- 2 quarts water
- 3 tablespoons lemon juice
- 1 tablespoon crushed black peppercorns
- 1 tablespoon salt
- 30 uncooked large shrimp

- ½ cup (1 stick) butter, room temperature
- 2 tablespoons minced canned chipotle chilies*

Corn Cakes (see recipe)

- ⅓ cup chopped green onions (about 2)
- 1 cup purchased salsa ranchera

Bring 2 quarts water, lemon juice, crushed peppercorns and salt to boil in heavy large pot. Add shrimp and remove from heat; let stand until opaque in center, stirring occasionally, about 3 minutes. Drain, then cool and peel shrimp. Cover and refrigerate.

Coarsely puree 6 shrimp, butter and 1½ tablespoons chipotle chilies in processor. (Shrimp and chipotle-shrimp butter can be prepared 1 day ahead. Keep shrimp refrigerated. Cover and refrigerate butter. Bring butter to room temperature before continuing.)

Toss remaining 24 shrimp with remaining ½ tablespoon chipotle chilies

in medium bowl. Melt 1 tablespoon chipotle-shrimp butter in heavy medium skillet over medium-high heat. Add shrimp and sauté just until heated through, about 2 minutes.

Place 3 Corn Cakes on each of 6 plates. Top each serving with 4 shrimp and spoon 1 tablespoon chipotle-shrimp butter atop each serving. Sprinkle chopped green onions over shrimp. Serve with salsa ranchera.

QUICK-BLANCHED LOBSTER

Adapted from David Burke

Time: 20 minutes

1 1½-pound live Maine lobster.

1. Set a large pot of water over high heat. Kill lobster by piercing its head with a chef's knife and slicing down the center. Twist off claws at point where knuckles meet body. Do the same for legs and tail. Insert finger into body cavity and retrieve green tomalley (if planning to pan-fry) and dark green

roe (if present). Freeze body in a plastic bag for later use.

2. When water boils, cook claws 3 minutes, tails 1 minute, and legs and roe for 30 seconds. Remove pieces with slotted spoon and transfer to ice bath.

3. Once cold, crack shells and remove meat. Store in refrigerator until ready to use, no more than 2 days.

LOBSTER SCRAMBLED EGGS WITH CRÈME FRAÎCHE AND CAVIAR

Adapted from David Burke

Time: About 10 minutes

5 eggs

3 tablespoons half-and-half (for deeper flavor, replace as much as ½ with store-bought lobster or shrimp bisque)

1 tablespoon unsalted butter

1 shallot, finely sliced

6 to 8 ounces cooked lobster meat (packaged or removed from a 1½-pound quick-blanced lobster; see recipe), chopped into bite-size pieces

Salt and freshly ground black pepper to taste

2 heaping tablespoons crème fraîche, plus more to taste

1 ounce paddlefish roe, or more to taste
Snipped chives.

1. In a large mixing bowl, whisk together eggs and half-and-half. Melt butter in non-stick skillet over medium heat. Add shallot and sauté until translucent, about 2 minutes. Add eggs and lobster, and stir until eggs are softly set and lobster is just fully cooked, about 2 minutes. Shut off heat and season with salt and pepper to taste.

2. Divide between 2 bowls. Top with dollops of crème fraîche and roe. Shower with chives and serve immediately with toast.

Yield: 2 appetizer or breakfast portions.

LOBSTER FRIED RICE

Adapted from David Burke

Time: 25 minutes

Salt

1½ cups bok choy, roughly chopped

1 carrot, thinly sliced in rounds

½ cup frozen peas

8 ounces shiitake mushrooms, stemmed and sliced

½ cup sliced leeks

1½ cups bean sprouts

1 tablespoon plus 1 teaspoon canola oil

2 eggs

1 tablespoon minced garlic

2 tablespoons minced ginger

4 ounces lop chong (Chinese sausage), sliced into thin rounds

3½ to 4 cups cooked basmati rice

2 tablespoons sesame oil

White pepper to taste

3 tablespoons soy sauce

12 ounces cooked lobster meat (packaged or removed from 2 1½-pound quick-blanced lobsters; see recipe), chopped into bite-size pieces

½ cup chopped cilantro

Cooked lobster roe, for garnish.

1. Place a medium pot of salted water over high heat. When water boils, add bok choy, carrots, peas, mushrooms, leeks and bean sprouts; cook 1 minute and drain. Rinse with cold water, pat dry.

2. Pour 1 tablespoon canola oil in wok or large nonstick skillet and set over high heat. When hot, add eggs and cook, stirring until just set. Place eggs in bowl. Clean pan.

3. Pour remaining teaspoon oil in pan over high heat. Add garlic and ginger, and stir-fry until fragrant, about 30 seconds. Add sausage and vegetables and stir-fry another minute. Add rice, eggs and sesame oil, and stir-fry 1 to 2 minutes. Season with pepper. When rice sticks to pan, add soy sauce and stir, releasing browned bits. Add lobster, stir until just heated. Shut off heat. Toss with cilantro and sprinkle with roe.

Yield: 4 servings.

SHRIMP PROVENÇALE

Great over rice or toasted French bread.

6 SERVINGS

- 3 tablespoons olive oil
- 1½ pounds uncooked large shrimp, peeled, deveined
- 2 cups chopped red bell peppers
- 1 cup chopped onion
- 2 tablespoons chopped fresh thyme or 2 teaspoons dried
- 3 large garlic cloves, chopped
- ½ teaspoon fennel seeds
- 1 14½-ounce can diced tomatoes in juice
- ¾ cup Kalamata olives or other brine-cured black olives, pitted
- ½ cup dry white wine
- 2 tablespoons tomato paste
- ½ cup chopped fresh basil

Heat oil in heavy large skillet over medium-high heat. Add shrimp and sauté just until pink, about 1 minute. Using slotted spoon, transfer shrimp to bowl. Add bell peppers, onion, thyme, garlic and fennel seeds to skillet. Sauté until onion softens, about 8 minutes. Add tomatoes with juices, olives, wine and tomato paste; bring to boil. Reduce heat to medium-low, cover and simmer until flavors blend, about 10 minutes. Add shrimp; simmer uncovered until shrimp are just opaque in center, about 3 minutes. Mix in basil; season with salt and pepper.

SPICY SHRIMP WITH ANDOUILLE SAUSAGE ON GRITS

The creamy grits and spicy sauce create a nice contrast. Adjust the amount of hot pepper sauce to make the dish as hot as you like.

6 SERVINGS

- ⅓ cup green hot pepper sauce
- ¼ cup dry white wine
- 1 shallot, chopped
- 1 tablespoon fresh lemon juice
- 1 tablespoon rice vinegar
- 1 cup whipping cream
- 5 cups water
- 3 cups whole milk
- ¼ cup (½ stick) unsalted butter
- 2 cups corn grits*
- ¼ cup olive oil
- 8 ounces smoked andouille sausage,** sliced
- 1 red bell pepper, chopped
- 1 yellow bell pepper, chopped
- ½ cup minced onion
- 4 garlic cloves, chopped
- 30 uncooked large shrimp, peeled, deveined
- 4 plum tomatoes, chopped
- 1 teaspoon Cajun seasoning
- 1 teaspoon Old Bay seasoning

Combine hot pepper sauce, wine, shallot, lemon juice and vinegar in heavy medium saucepan. Boil over medium heat until reduced to ½ cup, about 15 minutes. Stir in ½ cup cream. (Can be made 1 day ahead. Cover and refrigerate.)

Bring ½ cup cream, 5 cups water, milk and butter to simmer in heavy medium saucepan. Gradually whisk in grits. Simmer until grits are very soft and thickened, stirring frequently, about 1 hour.

Meanwhile, heat olive oil in heavy medium skillet over medium heat. Add sausage, both bell peppers, onion and garlic; sauté until vegetables are tender, about 8 minutes. Add shrimp, tomatoes, Cajun seasoning and Old Bay seasoning and sauté until shrimp are opaque in center, about 6 minutes. Season to taste with salt and pepper.

Bring hot pepper-cream sauce to simmer. Spoon grits onto 6 plates, dividing equally. Spoon shrimp mixture over grits. Drizzle hot pepper-cream sauce over and serve.

*Corn grits, also known as polenta, are available at Italian markets, natural foods stores and some supermarkets. If unavailable, substitute 2 cups regular yellow cornmeal, and cook about 30 minutes.

**A smoked pork-and-beef sausage available at specialty foods stores. Smoked bratwurst, kielbasa or smoked Hungarian sausage can be substituted.

CRISPY SHRIMP FRITTERS

Adapted from "The Cuisines of Spain: Exploring Regional Home Cooking,"
by Teresa Barrenechea (Ten Speed Press)

Time: 30 minutes, plus 1 hour's chilling and resting

- 1/2 pound small raw shrimp, peeled
- 1 1/2 cups chickpea flour or all-purpose flour
- 1 tablespoon chopped flat-leaf parsley
- 3 scallions, white and tender green only, finely chopped
- 1/2 teaspoon sweet paprika, preferably Spanish
- Salt
- Extra virgin olive oil for deep-frying.

1. In a saucepan, combine shrimp with water to cover and bring just to a boil over high heat. Quickly lift out shrimp with a slotted spoon and set aside. Reserve 1 cup cooking water and allow to cool. Discard remaining water.

2. In a bowl, combine flour, parsley,

scallions and paprika. Whisk in reserved water and season with salt. Mixture should be slightly thicker than pancake batter. Cover and refrigerate 1 hour.

3. Mince shrimp and mix with batter. Heat oven to 200 degrees.

4. Pour oil to a depth of 1 inch in a heavy skillet and heat. Add batter one tablespoon at a time, immediately using the back of a spoon to spread each into a round about 3 1/2 inches in diameter. Fry, turning once, about a minute on each side, until golden and crisp around edges. Drain briefly, then place on an oven-proof platter lined with absorbent paper and place in oven to keep warm. Repeat until batter is used. Serve warm.

Yield: 6 servings, 20 to 24 pancakes.

TUNA TARTARE WITH HERB SALAD AND GINGER VINAIGRETTE

Adapted from Gotham Bar and Grill

Time: 1 hour

For the ginger vinaigrette:

- 10 ounces fresh ginger
- 1/3 cup fresh lime juice
- 1/8 teaspoon Tabasco or other hot sauce
- 3/4 cup plus 2 tablespoons grape seed or canola oil
- 1 tablespoon minced shallot
- 1 garlic clove, minced and mashed to a paste with a sprinkle of salt
- Coarse salt and freshly ground white pepper

For the croutons:

- 1 baguette, cut diagonally into 18 slices, each 1/8 inch thick
- Extra virgin olive oil

For the herb salad:

- 1 small head baby frisée, rinsed, dried and torn into 1- to 1 1/2-inch pieces
- 1/2 cup gently packed chervil leaves
- 1/3 cup gently packed flat-leaf parsley leaves
- 1/3 cup gently packed cilantro leaves
- 1 large seedless cucumber, ends trimmed
- Salt and freshly ground black pepper

For the tuna tartare:

- 1 pound sushi-grade yellowfin tuna, well chilled
- 6 shiso leaves, cut into narrow strips
- 1/3 cup very thinly sliced scallions, white part only
- Coarse salt and freshly ground white pepper.

1. For the ginger vinaigrette, use a food processor or medium-fine holes of a cheese grater to chop or grate ginger as finely as possible. In batches, wrap ginger in a piece of cheesecloth or a clean kitchen towel, and squeeze to extract 3 tablespoons of juice into a small bowl. Whisk in lime juice and hot sauce. Gradually whisk in oil until vinaigrette has emulsified. Whisk in shallot and garlic, and season to taste with salt and pepper. Cover, and refrigerate.

2. For the croutons, preheat oven to 375 degrees. Arrange baguette slices on a baking sheet, and bake until golden brown, 5 to 10 minutes. Let slices cool, and brush both sides very lightly with olive oil. Place in an airtight container until needed.

3. For the herb salad, in a medium bowl, toss together the frisée, chervil, parsley and

cilantro. If you wish, use a vegetable peeler or sharp knife to remove strips of peel about 1/2 inch apart down the length of the cucumber. Using mandoline or sharp knife, cut cucumber into paper-thin slices. Set aside.

4. For the tuna tartare, using a sharp thin-bladed knife and an impeccably clean cutting board, slice tuna into 1/4-inch dice. Place in a mixing bowl, and add shiso, scallions and 1/2 cup ginger vinaigrette. Toss, and season with salt and pepper to taste.

5. For assembly, dress herb salad with 3 tablespoons vinaigrette. Season with salt and pepper to taste; mix well. Place a 2 1/2- to 3-inch ring mold in center of a chilled dinner plate. Using outside edge of mold as a guide, make a ring of overlapping cucumber slices. Spoon a sixth of the tuna tartare into mold, pressing it down lightly. (If you do not have a ring mold, simply arrange a ring of cucumber slices, and shape a neat mound of tartare in center.) Stand 2 or 3 croutons in tartare, and pile dressed salad on tartare, between croutons. Carefully lift mold up and off the plate. Repeat to make 6 servings.

Yield: 6 servings

ONE-DISH DINNER:

Shellfish Game

LOBSTER, CORN, AND
POTATO SALAD WITH
TARRAGON

Serves 4

Active time: 50 min Start to finish: 1½ hr

Buy cooked fresh lobster meat and you can whip this salad together in about 30 minutes. Cooking your own lobster, however, not only ensures the freshest flavor and the tenderest meat, but you get more bang for the buck—you can use the lobster shells to make stock and lobster oil. Turn to Kitchen Notebook, page 151, to learn how.

- 4 (1½-lb) live lobsters or 1½ lb cooked fresh lobster meat
- 1 lb small red potatoes
- 3 ears corn

For vinaigrette

- 2½ tablespoons fresh lemon juice
- 1½ to 2 tablespoons chopped fresh tarragon

RECIPE BY LIZ VOUGHT

WHAT SAYS “SUMMER” MORE ELOQUENTLY than sweet, tender lobster, succulent corn, and chunky potato salad? We take these lobster-shack favorites and combine them in a salad with ripe cherry tomatoes and fresh tarragon. The meal is as elegant as it is easy—all the cooking goes on in one pot. Good for lunch or dinner, it’s a dish as light and sunny as summer itself.

- ½ teaspoon Dijon mustard
- ½ teaspoon salt
- ¼ cup extra-virgin olive oil

- 2 cups grape or cherry tomatoes, halved
- 1 cup coarsely chopped frisée (French curly endive)
- ⅓ cup sliced scallion

Prepare lobster, potatoes, and corn:

- ▶ Plunge 2 live lobsters headfirst into an 8-quart pot of boiling salted water. Cover and cook lobsters over moderately high heat 9 minutes from time they enter water, then transfer with tongs to sink to cool. Return water to a boil and cook remaining 2 lobsters in same manner. Leave water boiling in pot.
- ▶ Simmer potatoes in lobster cooking water until just tender, 15 to 20

minutes. Transfer with a slotted spoon to a colander, reserving boiling water in pot. ▶ Boil corn in same water until crisp-tender, about 3 minutes, then drain.

▶ When lobsters are cool, remove meat from claws, joints, and tails, reserving shells for another use (see Kitchen Notebook, page 151). ▶ Cut meat into 1-inch pieces. Cut potatoes into ¾-inch pieces, and cut corn from cobs.

Make vinaigrette:

▶ Whisk together lemon juice, tarragon, mustard, and salt until combined, then add oil in a thin stream, whisking.

Assemble salad:

▶ Just before serving, toss together lobster meat, potatoes, corn, vinaigrette, tomatoes, frisée, and scallion in a large bowl and season with salt and pepper.

Cooks’ note:

- Lobster may be cooked 1 day ahead and chilled, covered.



LOBSTER MACARONI AND CHEESE

6 FIRST-COURSE SERVINGS

- 1 1¾- to 2-pound live lobster
- 2 tablespoons olive oil, divided
- 12 large shrimp, peeled, deveined, shells reserved
 - 1 cup chopped onion
 - ¾ cup chopped peeled carrots
 - ¾ cup chopped celery
 - 2 garlic cloves, peeled, flattened
 - 1 Turkish bay leaf
 - 1 tablespoon tomato paste
 - ¼ cup Cognac or brandy
 - 3 cups water
- 4 tablespoons (½ stick) butter, divided
- 2 tablespoons all purpose flour
- 1 cup whipping cream
- 1½ cups grated Fontina cheese (about 6 ounces)
- 8 ounces shell or gemelli pasta
- 6 ounces fresh crabmeat, picked over
- 2 tablespoons chopped fresh chives

Plunge lobster headfirst into pot of boiling water; boil 4 minutes. Using tongs, transfer to cutting board. Cut off tail and claws. Crack tail and claws and remove meat. Cut meat into ½-inch pieces. Cut body and shells into 2-inch pieces. Chill meat; reserve shells.

Heat 1 tablespoon oil in heavy large skillet over medium-high heat. Add lobster body, lobster shells, and shrimp shells to skillet and sauté 4 minutes. Add onion and next 4 ingredients; sauté 6 minutes. Add tomato paste; stir 1 minute. Remove from heat; stir in Cognac. Add 3 cups water; bring to boil. Reduce heat, cover, and simmer 30 minutes.

Strain mixture into bowl, pressing on solids to extract liquid; discard solids. Set stock aside. Heat 1 tablespoon oil in same skillet over medium-high heat. Add shrimp; sauté until just opaque in center, about 3 minutes. Cool slightly. Coarsely chop shrimp.

Melt 2 tablespoons butter in large saucepan over medium heat. Add flour; stir 1 minute. Add stock and cream; simmer until sauce is reduced to 2 cups, about 5 minutes. Add cheese; stir until smooth. Season with salt and pepper. Remove from heat.

Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain. Stir lobster, shrimp, pasta, crab, and 2 tablespoons butter into sauce. Stir over medium-low heat until heated through, about 2 minutes. Season with salt and pepper. Serve topped with chives. ➤

Southern "Barbecue" Shrimp

Charlotte's mother learned this recipe years ago, when she was working on a shrimp boat.

PREP: 25 MINUTES; TOTAL: 25 MINUTES

2 TO 4 SERVINGS

- 1 pound uncooked large shrimp, deveined but with tails and shells intact
- 6 tablespoons (¾ stick) unsalted butter, melted
- ⅓ cup Worcestershire sauce
- ⅓ cup fresh lemon juice
- 2 tablespoons (packed) golden brown sugar
- 2 tablespoons Old Bay seasoning or other seafood seasoning
- Lemon wedges
- Crusty baguette slices

TEST-KITCHEN TIP

To devein the shrimp for this recipe, use scissors to cut shells down center of backs and pull out veins. Even easier: Many supermarkets sell uncooked deveined shrimp with the shells and tails intact.

Preheat broiler. Cover rimmed baking sheet with foil and spread shrimp on sheet. Mix melted butter, Worcestershire sauce, lemon juice, brown sugar, and Old Bay seasoning in medium bowl for sauce. Pour half of sauce over shrimp and stir to coat. Broil until shrimp are just opaque in center, about 2½ minutes per side. Transfer to platter; serve with lemon wedges, baguette slices, and remaining sauce.

NOTHING BEATS FRESH LOBSTER, RIGHT? Its succulent texture and sweet flavor are the best.

Well, as it turns out, fresh lobster is only *almost* the best. There is one thing that is a notch above it, something even juicier and even more flavorful: *grilled* fresh lobster.

We've asked Jasper White, noted New England chef and author of *Lobster at Home*, to show you exactly how it's done.

Along with sharing foolproof lobster-grilling guidelines, he offers recipes for two delicious dipping sauces, one with Asian accents, the other with Latin. You don't have to make two sauces, but they're so easy to put together that choosing only one is probably more difficult than preparing both.

So the next time you're asked if anything beats fresh lobster, you'll know the correct answer. Right?

GRILLED SUMMER LOBSTER

White always uses the traditional chef's technique of splitting the lobsters live. Here we boil them before splitting, which is easier for the home cook. Prepare the sauces first, and be sure to grill the lobsters immediately after they have been boiled and split.

2 SERVINGS

CHIPOTLE-LIME OIL

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

- $\frac{1}{2}$ cup olive oil
- 6 large garlic cloves, chopped
- 1 tablespoon fresh lime juice
- $1\frac{1}{2}$ teaspoons minced canned chipotle chilies*
- 1 teaspoon grated lime peel
- $\frac{3}{4}$ teaspoon salt
- 2 tablespoons chopped fresh cilantro

Cook oil and garlic in heavy small saucepan over medium-low heat until garlic begins to brown, about 8 minutes. Carefully mix in next 4 ingredients. Stir until salt dissolves. Remove from heat. (*Can be made 2 hours ahead.*) Mix in cilantro.

*Chipotle chilies canned in a spicy tomato sauce, sometimes called adobo, are available at Latin American markets, specialty foods stores and some supermarkets.

GINGER-GREEN ONION BUTTER

MAKES ABOUT $\frac{1}{2}$ CUP

- 2 tablespoons peanut oil
- 2 teaspoons (packed) minced peeled fresh ginger
- $\frac{1}{4}$ cup Chinese rice wine or sake
- $\frac{1}{3}$ cup finely chopped green onions
- 3 tablespoons butter, room temperature

Cook oil and ginger in small saucepan over medium-low heat 2 minutes. Carefully add wine; simmer until reduced by

half. Remove from heat. Add green onions and butter. Season with salt and pepper. (*Can be made 2 hours ahead.*)

LOBSTER


2 $1\frac{1}{2}$ - to 2-pound live lobsters

Olive oil

Drop 1 lobster, head first, into large pot of boiling water. Cover; cook 3 minutes (lobster will not be fully cooked). Using tongs, transfer lobster to baking sheet. Return water to boil. Repeat with second lobster.

Transfer 1 lobster, shell side down, to work surface. Place tip of large knife into

center of lobster. Cut lobster lengthwise in half from center to end of head (knife may not cut through shell), then cut in half from center to end of tail. Use poultry shears to cut through shell. Repeat with second lobster.

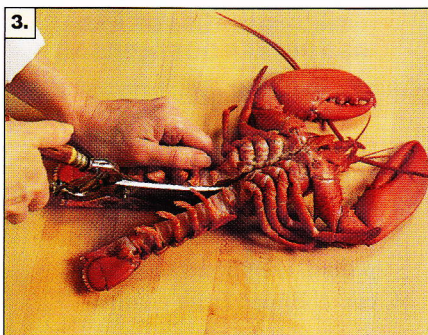
Prepare barbecue (medium-high heat). Keeping lobster halves meat side up, brush shells with olive oil. Place halves, meat side up, on barbecue. Brush meat with oil; sprinkle with salt and pepper. Place pans with sauces at edge of barbecue to rewarm. Cover barbecue; grill lobsters until just opaque in thickest portion of tail, 7 to 9 minutes. Serve, passing warm sauces separately. 



1. After boiling the lobsters for a few minutes, split them in half lengthwise for grilling. Place one lobster, shell side down and head facing you, on the work surface. Insert the tip of a chef's knife into the center, and cut the lobster down the middle from the center to the end of the head.



2. Turn the lobster around so that the tail is facing you, and insert the knife into the center again. This time, cut the lobster down the middle from the center to the end of the tail.



3. If the chef's knife does not cut all the way through the hard shell, use poultry shears (heavy-duty kitchen scissors).



4. Brush the shells with olive oil, and place the lobster halves, meat side up, on the barbecue. Then brush the lobster meat with oil. Keep the grill covered to finish cooking the lobsters.

Failproof Way to Boil Lobster

This recipe comes from Paul Brayton, a priest at the Universal Life Church, who helped to develop the small Maine bouchot mussel (and who also performed my wedding ceremony).

Bring a very large pot of salted water (or, ideally, ocean water) to a boil. Add the lobsters to the pot — in batches if necessary — and wait until the water returns to a rolling boil. Watch the lobsters: when they turn bright red, tug on one of the feelers. If it comes loose with very little resistance, the lobsters are done. Drain and let cool.

The Way Life Should Be

- | | |
|---|---|
| 6 1¼-pound lobsters | Small handful parsley, chopped (optional, but also really good) |
| ⅓ cup lemon juice (about 2 lemons) | Small handful basil, chopped (optional) |
| ½ cup extra-virgin olive oil | 2 large pinches salt |
| 2 garlic cloves, minced | 1 pound fettuccine or spaghetti |
| 2 dried red chilies, crumbled | 2 garlic scapes or garlic chives (optional). |
| Small handful mint, chopped (optional, but really good) | |

1. Boil the lobsters according to the recipe above. Let cool. Remove the meat from the shells and cut into large chunks.
2. For the marinade: In a large bowl, combine the lemon juice, olive oil, garlic, chilies, mint, parsley and basil. Season with salt. Add the lobster meat. *Let sit at room temperature for 20 to 60 minutes. Do not refrigerate.*
3. Bring a large pot of salted water to a boil. Add the pasta and cook until al dente. Drain and return to the pot. Pour the entire bowl of lobster and marinade onto the pasta, toss and serve garnished with snipped garlic scapes. *Serves 6.*

Decadent Lobster Salad

- | | |
|--------------------------------------|--|
| 4 large handfuls arugula | 6 shelled lobsters in The Way Life Should Be marinade (Step 2 above) |
| 1 tablespoon lemon juice | 2 garlic scapes or garlic chives (optional) |
| 1 tablespoon Champagne vinegar | 2 tablespoons butter |
| ½ cup extra-virgin olive oil | 6 slices white bread. |
| Salt and freshly ground black pepper | |

1. In a large bowl, lightly toss the arugula with the lemon juice, vinegar and oil. Season to taste with salt and pepper. Divide the salad among 6 plates.
2. Remove the lobster from the marinade and arrange on top of the arugula. Garnish with snipped garlic scapes. If you have a panini maker, serve with buttered and pressed white bread — it will recall the buttery hot-dog bun that is the crux of every good lobster roll. If you don't have a panini maker, butter the bread and then toast it in a nonstick pan over medium heat. *Serves 6. Recipes adapted from Heidi Julavits.*

LOBSTER OR SHRIMP SALAD WITH CORN AND TOMATOES

Time: 20 minutes, with cooked lobster or shrimp

Extra virgin olive oil as needed

- 2 tablespoons chopped shallot or onion
- 1 teaspoon minced garlic
- 1 teaspoon fresh thyme leaves
- 2 cups fresh corn kernels (about 4 ears corn)
- Salt and freshly ground black pepper
- 4 medium tomatoes, cored and cut into eighths
- Freshly squeezed lemon juice as needed
- 1½ pounds cooked lobster meat or shrimp, cut into chunks, at room temperature
- 1 teaspoon grated lemon zest
- Chopped fresh parsley leaves or chives.

1. Put 2 tablespoons olive oil in a medium saucepan over medium-high heat; a minute later, add shallot or onion and garlic; cook for a minute, stirring occasionally, until soft. Add thyme and corn and cook, stirring occasionally, for about 10 minutes, until corn begins to brown and tastes cooked; season with salt and pepper.

2. Toss tomatoes with 1 tablespoon lemon juice, 1 tablespoon olive oil, and salt and pepper; taste and adjust seasoning, adding more lemon juice, olive oil, salt or pepper as needed.

3. Make a bed of corn on each of 4 plates, then top with a portion of tomatoes and their juices, and lobster or shrimp. Sprinkle with a bit more lemon juice and olive oil, the lemon zest and the parsley or chives, and serve.

Yield: 4 servings.

SPICY WOK SHRIMP WITH COCONUT RICE

SERVES 6

ACTIVE TIME: 10 MIN START TO FINISH: 30 MIN

Coconut milk ties this dish together, adding a tropical note and balancing the heat of Sriracha sauce (a Thai bottled sauce of puréed red chiles).

- 1½ cups long-grain white rice
 - 1½ cups water
 - 1 teaspoon sugar
 - 1½ cups well-stirred unsweetened coconut milk (not low-fat; from a 13½- to 14-oz can)
 - 1½ teaspoons salt
 - 1 lb Broccolini
 - 2 lb peeled and deveined large shrimp (raw; 20 to 25 per lb)
 - 2½ tablespoons Sriracha sauce
 - 2 teaspoons cornstarch
 - ½ cup reduced-sodium chicken broth
 - 1 tablespoon vegetable oil
- ACCOMPANIMENT: lime wedges

► Rinse rice in a sieve under cold water, then shake well to drain and transfer to a 1½- to 2-quart heavy saucepan. Add water (1½ cups), sugar, 1 cup coconut milk, and ¾ teaspoon salt. Bring to a boil, partially covered, then reduce heat to low and cover completely. Cook 20 minutes, then remove from heat and let stand, covered, 5 minutes.

► While rice cooks, trim Broccolini, discarding ¼ inch from bottom, then cut diagonally into 1-inch lengths. Toss shrimp with Sriracha sauce and remaining ¾ teaspoon salt in a bowl.

► Stir together cornstarch, ¼ cup chicken broth, and remaining ½ cup coconut milk in another bowl until cornstarch is completely dissolved.

► Heat a 12- to 14-inch well-seasoned flat-bottomed wok or a 12-inch heavy skillet over high heat until it just begins to smoke, then add oil, swirling to coat. Add Broccolini and stir-fry until bright green, then add remaining ¼ cup chicken broth and stir-fry until liquid is evaporated, about 3 minutes. Add shrimp mixture and cook, stirring frequently, 2 minutes. Stir cornstarch mixture, then pour it down side of wok and boil, stirring, until sauce is slightly thickened and shrimp are just cooked through, about 3 minutes more. Fluff rice with a fork and serve with shrimp immediately. @

Spicy Seared Chipotle Shrimp with Zucchini & Chorizo

Serves three.

- ½ cup low-salt chicken broth
- ½ small chipotle, seeded and minced, plus 2 Tbs. adobo sauce (from a can of chipotles en adobo)
- 1 Tbs. tomato paste
- 1 tsp. light brown sugar
- 1 lb. shrimp (21 to 25 per lb.), peeled, deveined, rinsed, and patted dry
- ¾ tsp. kosher salt; more as needed
- Freshly ground black pepper
- ¼ cup extra-virgin olive oil
- ¼ lb. chorizo, cut into ¼-inch dice (scant 1 cup)

- 1 medium zucchini, cut into ½-inch dice (2 cups)
- 1 small yellow onion, thinly sliced (1 cup)
- ½ small red bell pepper, sliced into strips about ¼ inch wide and 2 to 3 inches long (½ cup)
- ¼ cup chopped fresh cilantro
- 2 Tbs. fresh lime juice; more as needed

In a measuring cup, whisk together the chicken broth, chipotle, adobo sauce, tomato paste, and brown sugar.

Sprinkle the shrimp with a scant ¼ tsp. salt and a few generous grinds of black pep-

per. Put a 12-inch skillet (not nonstick) over medium-high heat for 1½ minutes. Add 2 Tbs. of the oil and once it's shimmering hot, add the shrimp in a single layer. Cook undisturbed until the shrimp browns nicely, about 2 minutes. Flip and brown the second side, about 1½ minutes. Transfer to a large plate. The shrimp should still be a little undercooked.

Add the remaining 2 Tbs. oil and the chorizo to the pan and cook, tossing, until it starts to brown, about 1 minute. Add the zucchini, onion, and pepper,

sprinkle with ½ tsp. salt, and cook, tossing often, until the zucchini browns in places and is just tender, about 4 minutes.

Add the broth mixture to the skillet and bring to a boil. Reduce the heat to medium low. Stir in the shrimp, about half of the cilantro, and the lime juice. Cook, stirring often, until the zucchini is tender and the shrimp are opaque throughout (cut one in half to check), 2 to 3 minutes. Season to taste with salt, pepper, and more lime juice. Serve immediately, sprinkled with the remaining cilantro.

THE DISH

Spiny Lobster in "Crazy Water" >>

2 SERVINGS

- 2 1½- to 1¾-pound wild-caught spiny lobsters or Maine lobsters
- ¾ cup extra-virgin olive oil, divided
- 6 garlic cloves, thinly sliced
- Pinch of dried crushed red pepper
- 2 12-ounce containers cherry tomatoes (about 4½ cups)
- 1 cup dry white wine
- ¾ cup water
- 2 tablespoons chopped fresh Italian parsley

Preheat oven to 325°F. Cook lobsters in large covered pot of boiling salted water 3 minutes (lobsters will not be fully cooked). Using tongs, transfer lobsters to large rimmed baking sheet. Let stand until lobsters are cool enough to handle, about 20 minutes. Using kitchen shears or sharp knife, cut lobsters in half lengthwise. Rinse away any dark parts from body cavity.

Pat dry. Sprinkle with salt and pepper.

Heat ¼ cup oil in each of 2 large ovenproof skillets over medium heat. Add 2 lobster halves to each skillet, flesh side down, and cook until lightly golden, about 2 minutes. Divide garlic and crushed red pepper between skillets and sauté until garlic begins to brown, stirring occasionally, about 2 minutes. Divide tomatoes between skillets and cook until slightly wilted. Divide wine between skillets and cook 3 minutes. Divide water between skillets; turn lobsters flesh side up, cover, and braise in oven until lobsters are cooked through, about 5 minutes.

Transfer lobsters to 2 plates. Combine tomato mixtures in 1 skillet. Boil sauce until reduced to 3 cups, about 5 minutes. Season with salt and pepper. Stir in parsley. Pour sauce over lobsters. Drizzle 2 tablespoons oil over each lobster and serve. ➤

THE SECRET

quick braise

Everything on the menu at Bartolotta sounds too good to pass up, but the standout dish is chef Paul Bartolotta's Spiny Lobster in "Crazy Water." It's all about incredibly tender lobster, the product of quick, gentle braising, rather than boiling, which can make lobster tough and rubbery. "Crazy Water" might sound like a Vegas thing, but *acqua pazza* is actually a fisherman's recipe from the Campania region of Italy; the sauce is traditionally made with garlic, parsley, white wine, and tomato (and seawater, if you happen to have some on hand).

GRILLED OREGANO SHRIMP

SERVES 4

ACTIVE TIME: 20 MIN START TO FINISH: 25 MIN

This dish embodies what's great about grilling: Just a few minutes over the coals transforms a handful of simple ingredients into a tasty dinner that's fuss-free and sure to please everyone.

- ¼ cup olive oil
- 2 tsp dried oregano, crumbled
- 1 small red onion
- 24 peeled and deveined large shrimp (about 1 lb)

EQUIPMENT: 4 long metal skewers

➤ Prepare grill for direct-heat cooking over medium-hot charcoal (medium-high heat for gas); see "Grilling Procedure," page 118.

➤ Stir together oil, oregano, and ¾ tsp each of salt and pepper in a bowl.

➤ Cut onion lengthwise into ¾-inch wedges and separate layers. Toss shrimp and onion with oil mixture, then thread 6 shrimp onto each skewer, alternating with single layers of onion.

➤ Grill shrimp, covered only if using a gas grill, turning once, until just cooked through, 3 to 4 minutes total.

COOKS' NOTE: Shrimp can be cooked in a hot lightly oiled large (2-burner) ridged grill pan, about 6 minutes.

SERVE WITH: orzo with feta, tomatoes, and dill (recipe precedes)

FOR MORE EVERY DAY RECIPES, SEE PAGE 58.

slippery shrimp

6 SERVINGS/ When the chef was developing this recipe, the slick cornstarch coating caused the shrimp to slide off the plate, hence the name. Serve this delicious dish with a side of steamed rice.

- 2 pounds uncooked large shrimp, peeled, deveined
- 6 tablespoons plus 4 teaspoons cornstarch
- 4 teaspoons water
- 1 cup corn oil or vegetable oil
- 4 garlic cloves, minced
- 3 tablespoons sugar
- 1 teaspoon cayenne pepper
- ½ teaspoon salt
- ½ cup tomato sauce
- 2 teaspoons unseasoned rice vinegar
- 2 teaspoons dry Sherry
- 1 cup plus 1 tablespoon thinly sliced green onions

Mix shrimp and 6 tablespoons cornstarch in large bowl to coat. Mix remaining 4 teaspoons cornstarch and 4 teaspoons water in small bowl to blend.

Heat oil in heavy large skillet or wok over high heat. Working in batches, fry shrimp until cooked through and golden on both sides, about 3 minutes. Using slotted spoon, transfer cooked shrimp to plate. Drain all but 1 tablespoon oil from wok. Heat oil over medium-high heat. Add garlic, sugar, cayenne, and salt; stir constantly until garlic begins to brown, about 15 seconds. Add tomato sauce, vinegar, and Sherry. Stir cornstarch-water mixture if separated and add to sauce. Cook until sauce boils and thickens, stirring constantly, about 1 minute. Add reserved shrimp to sauce and toss to coat. Remove from heat. Add 1 cup green onions to shrimp; toss. Transfer to plate; sprinkle with remaining green onions and serve.

Grilled Sour Cream–Marinated Shrimp

TOTAL: 30 MIN PLUS 3 HR MARINATING
4 SERVINGS

At an Indian restaurant, this dish might be cooked in a tandoor oven, but Saran loves to char the shrimp on the grill. Instead of marinating shrimp in homemade yogurt that's been drained for hours, as is traditional, Suvir Saran opts for sour cream—it's not only faster, but he thinks it's tastier.

- 1 cup sour cream
- 6 garlic cloves, minced
- 1 teaspoon cumin seeds
- 1 teaspoon garam masala
- 1 teaspoon cracked white and black peppercorns
- 1 teaspoon ground cumin
- 1 teaspoon ground ginger
- ½ teaspoon turmeric
- 16 jumbo shrimp, shelled and deveined

Salt

- 3 tablespoons unsalted butter, melted
- ½ teaspoon *chat masala*, for sprinkling (See Note)

Lime wedges, for serving

1. In a large, shallow dish, whisk the sour cream with the garlic, cumin seeds, garam masala, peppercorns, ground cumin, ginger and turmeric. Add the shrimp and coat thoroughly with the marinade. Cover and refrigerate for 3 hours.

Ginger-Garlic Shrimp with Tangy Tomato Sauce

TOTAL: 1 HR PLUS 2 HR MARINATING

10 SERVINGS

The marinade for these shrimp—a piquant mix of lemon juice, garlic, ginger, basil and parsley—would be equally good with pork or chicken. The dipping sauce is almost chutney-like with chunks of whole tomatoes; lemongrass and lime juice add tang.

SHRIMP

- ½ cup vegetable oil
- ¼ cup finely chopped parsley
- 2 tablespoons minced garlic
- 2 tablespoons finely chopped basil
- 1 tablespoon minced fresh ginger
- 2 tablespoons fresh lemon juice
- 2 teaspoons kosher salt
- 1 teaspoon crushed red pepper
- 2½ pounds large shrimp, shelled and deveined

DIPPING SAUCE

- 1 tablespoon vegetable oil
- 1 tablespoon minced fresh ginger

- 1 large garlic clove, minced
- 3 stalks of fresh lemongrass, tender inner bulb only, minced
- 1½ pounds tomatoes—peeled, seeded and coarsely chopped
- 1 tablespoon fresh lime juice
- 2 tablespoons chopped cilantro

Kosher salt

1. MARINATE THE SHRIMP: In a large bowl, mix the vegetable oil with the parsley, garlic, basil, ginger, lemon juice, salt and crushed red pepper. Add the shrimp and toss to coat. Cover and refrigerate for at least 2 hours and up to 4 hours.

2. MEANWHILE, MAKE THE SAUCE: In a medium saucepan, heat the vegetable oil. Stir in the ginger, garlic and lemongrass and cook over moderate heat until fragrant, about 2 minutes. Add the tomatoes and cook over moderate heat, stirring occasionally, until slightly thickened, about 10 minutes. Let cool to room temperature, then stir in the lime juice and cilantro. Season with salt. Transfer the sauce to ramekins.

3. Light a grill. Loosely thread the shrimp onto 10 skewers. Grill over moderately high heat, turning once, until lightly charred and cooked through, about 5 minutes. Transfer the shrimp to plates and serve with the tomato sauce.

WINE A bit counter to expectations, acidic wines match best with the tart flavors here (less tangy wines tend to be overwhelmed). Pair this dish with a citrusy Spanish Albariño, such as the pineapple-scented 2005 Finca de Arantei or the crisp, grassy 2006 Pazo Pondal.

2. Light a grill. Remove the shrimp from the marinade and thread onto skewers; season with salt. Oil the grates and grill over high heat until almost cooked through, 2 minutes per side. Brush the shrimp with the butter and grill until glazed and just cooked through. Sprinkle the shrimp with the *chat masala* and serve with lime wedges.

NOTE *Chat masala* is a spicy, tangy Indian spice blend. It is available at Indian markets and at kalustyans.com.

WINE Gewürztraminer's spice-box aromas make it a good partner for Indian dishes (such as these aromatic shrimp). Try the peachy 2006 Domaine Ostertag or the lychee-scented 2006 Paul Blanck Classique.



APRIL BLOOMFIELD

Seared Scallops with Basil, Anchovy and Sweet Corn Pudding

ACTIVE: 50 MIN; TOTAL: 1 HR 20 MIN

4 SERVINGS

The quality of the seafood is key in this lemony, piquant dish. April Bloomfield recommends seeking out day-boat scallops, caught by fishermen who return from a day at sea with supremely fresh scallops that haven't been treated with any kind of preservative. Instead of being milky white, they're almost coral-colored.

CORN PUDDING

- 1½ cups corn kernels
(cut from 4 ears of corn)
 - ¾ cup whole milk
 - ¾ cup heavy cream
 - 1 tablespoon unsalted butter
 - 1½ tablespoons all-purpose flour
- Salt

- 2 large eggs, separated

SCALLOPS

- 3½ tablespoons extra-virgin olive oil
 - 16 sea scallops (about 1 pound)
- Salt
- 4 anchovy fillets, minced
 - 1 tablespoon plus 1 teaspoon fresh lemon juice
 - 2 tablespoons water
 - ⅓ cup chopped basil
 - 2 cups pea shoots (1 ounce)

1. MAKE THE CORN PUDDING: Preheat the oven to 400°. Butter four 1-cup ramekins. In a medium saucepan, combine the corn, milk and heavy cream and simmer over moderately high heat for 2 minutes. Puree half of the mixture in a blender. Return the puree to the saucepan.

2. In another medium saucepan, melt the butter. Add the flour and cook over moderately high heat, stirring, for 1 minute. Gradually whisk in the corn mixture and bring to a boil, then simmer, whisking, for 1 minute; season with salt. Remove from the heat and whisk in the egg yolks. Let cool until warm, about 20 minutes.

3. In a large, stainless steel bowl, using a handheld mixer, beat the egg whites with a pinch of salt until firm peaks form. Fold one-third of the beaten whites into the corn mixture, then fold in the remaining whites. Spoon the mixture into the ramekins. Set the ramekins in a small baking dish and carefully add enough water to the dish to reach one-third of the way up the sides of the ramekins. Bake for about 30 minutes, until the puddings are just slightly jiggly in the center.

4. MEANWHILE, PREPARE THE SCALLOPS: In a large skillet, heat 3 tablespoons of the olive oil until smoking. Season the scallops with salt, add them to the skillet and cook over high heat until browned on the bottom, about 3 minutes. Turn and cook the scallops for 1 minute longer. Remove the skillet from the heat and transfer the scallops to a large plate.

5. Add the anchovies to the skillet and cook over moderately high heat, stirring, until they dissolve, about 2 minutes. Add 1 tablespoon of the lemon juice and the water to the skillet and simmer until thickened, scraping up the browned bits on the bottom of the pan, about 1 minute. Remove from the heat. Stir in the basil and any accumulated juices from the scallops. Season with salt. Return the scallops to the skillet and keep warm.

6. In a bowl, toss the pea shoots with the remaining ½ tablespoon of olive oil and 1 teaspoon of lemon juice; season with salt. Arrange the scallops on 4 plates and pour the basil-anchovy sauce on top. Mound the pea shoot salad alongside and serve with the corn puddings.

MAKE AHEAD The recipe can be prepared through Step 2 and kept at room temperature, covered, for up to 1 hour or refrigerated overnight. Bring back to room temperature before proceeding.

Red Curry with Shrimp & Sugar Snap Peas

Serves four.

- 2 Tbs. vegetable oil
- 2 Tbs. jarred or homemade red curry paste
(see recipe, p. 83)
- 15-oz. can unsweetened coconut milk
- 1 cup low-salt chicken broth, fish broth, or water
- 1 lb. shrimp (21 to 25 per lb.), peeled and deveined
- 2 cups sugar snap peas (7 to 8 oz.), trimmed
- 5 wild lime leaves, torn or cut into quarters (optional)
- 2 Tbs. fish sauce
- 1 Tbs. palm sugar or light brown sugar
- ½ tsp. kosher salt
- A handful of fresh Thai or Italian basil leaves
- Hot cooked rice or rice noodles for serving
- 1 long, slender fresh red chile (such as red jalapeño or serrano), thinly sliced on the diagonal (optional)

Heat the oil in a 2- to 3-quart saucepan over medium heat until a bit of curry paste just sizzles when added to the pan. Add all the curry paste and cook, pressing and stirring with a wooden spoon or heatproof spatula to soften the paste and mix it in with the oil, until fragrant, about 2 minutes.

Add the coconut milk and broth and bring to a simmer. Simmer, stirring often, for 5 minutes, allowing the flavors to develop.

Increase the heat to medium high and let the curry come to a strong boil. Add the shrimp, sugar snap peas, and half the lime leaves (if using), and stir well. Cook, stirring occasionally, until the shrimp curl and turn pink, about 2 minutes. Add the fish sauce, sugar, and salt and stir to combine. Remove from the heat.

Tear the basil leaves in half (or quarters if they are large), and stir them into the curry, along with the remaining lime leaves (if using). Let rest for 5 minutes to allow the flavors to develop.

Serve hot or warm with rice or noodles, garnished with the chile slices (if using).

Spiced Catfish with Avocado



TOTAL: 45 MIN

12 SERVINGS

Neuroscientist Mini Kahlon learned to love communal eating at family dinners in Chandigarh, India. Her bright avocado salad is delicious with her Indian-spiced dish, for a fabulous combination of cool and spicy, crunchy and creamy.

FISH

- 1 tablespoon coriander seeds
- 1 tablespoon cumin seeds
- 1 tablespoon dried thyme
- 1 tablespoon dried oregano
- 2 teaspoons chipotle chile powder
- 2 teaspoons ancho chile powder
- 2 teaspoons salt
- 1 teaspoon sugar
- 1 teaspoon ground mace
- 1 teaspoon ground cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 4 medium yellow onions, chopped
- 4 garlic cloves
- 2 tablespoons poppy seeds
- 1/4 cup extra-virgin olive oil
- 4 pounds catfish fillets, cut into 1-inch pieces
- 2 cups water

AVOCADO SALAD

- 2 medium red onions, finely diced
- 2/3 cup fresh lime juice

Kosher salt

- 4 ripe Haas avocados, cut into 1-inch dice

Basmati rice, for serving

1. **PREPARE THE FISH:** In a skillet, toast the coriander and cumin seeds over moderate heat until fragrant, 1 minute; transfer to a spice grinder and let cool. Finely grind. In a bowl, mix the coriander, cumin, thyme, oregano, chile powders, salt, sugar, mace, cinnamon and nutmeg.
2. In a food processor, puree the onion, garlic and poppy seeds. In a casserole, heat 3 tablespoons of the oil. Add the onion mixture and cook over moderately high heat, stirring, until the moisture has evaporated and the onion puree begins to brown, 5 minutes. Add the remaining 1 tablespoon of oil and the spice mixture and cook until fragrant.

3. Arrange the catfish in the casserole in a single layer. Pour in the water, cover and cook over low heat, stirring occasionally, for 5 minutes. Transfer the fish to a bowl. Boil the sauce, uncovered, until it has thickened, 5 minutes longer. Return the fish to the casserole and keep warm.

4. **MEANWHILE, PREPARE THE AVOCADO SALAD:** In a large bowl, toss the onion with the lime juice and season with salt. Add the diced avocados and toss.

5. Scoop the rice into bowls. Spoon the fish on top and serve with the avocado salad.

SAUTÉED SQUID WITH GARLIC, CHILI AND BREAD CRUMBS

Time: 10 minutes

- 3 tablespoons olive oil
- 1 1/2 to 2 pounds cleaned squid, in rings (cut tentacles in half if large)
- Salt and pepper
- 1/2 teaspoon chili flakes, or to taste
- 1 teaspoon minced garlic
- 2 tablespoons minced basil
- Juice of 1/2 lemon
- About 1 cup freshly toasted coarse bread crumbs.

1. Put oil in a broad skillet over high heat; a minute later, add squid, salt, pepper and chili flakes; cook, stirring, until squid is opaque, about 60 seconds (do not overcook).

2. Add garlic, basil and lemon juice and stir for about 30 seconds. Turn off heat, add bread crumbs and serve.

Yield: 4 to 6 servings.

MONSOON'S PAIRING ADVICE Lighter-style red Burgundy.

F&W PICK Intense, cherry-scented 2005 Xavier Monnot Maranges 1er Cru Clos de la Fussière.

Spicy Shrimp in Chile Sauce



TOTAL: 30 MIN

4 SERVINGS

CHEF WAY Eric and Sophie Banh use fresh coconut juice in this sweet-spicy stir-fry.

EASY WAY Since fresh coconut juice can be hard to find, use a combination of water and canned coconut milk instead.

- 2 tablespoons sugar
- 3 tablespoons water
- 2 tablespoons canola oil
- 1 small red onion, cut lengthwise into 1/2-inch wedges
- 3 garlic cloves, minced
- 1 1/2 pounds shelled and deveined large shrimp
- 2 serrano chiles, seeded and minced
- 1 1/2 tablespoons Asian fish sauce

- 1 1/2 teaspoons freshly ground pepper
- 4 scallions, cut into 3-inch lengths
- 2 tablespoons coconut milk mixed with 2 tablespoons water

Steamed rice, for serving

1. In a small skillet, mix the sugar with 1 tablespoon of the water and cook over high heat, stirring, until the sugar is dissolved. Cook without stirring until a deep amber caramel forms, 2 to 3 minutes. Remove from the heat and stir in the remaining 2 tablespoons of water. Transfer the caramel to a very small heatproof bowl.
2. Heat a wok over high heat. Add the canola oil and heat until just beginning to smoke. Add the onion and garlic and stir-fry until just softened, about 1 minute. Add the shrimp and stir-fry for 1 minute. Add the chiles, fish sauce, pepper, scallions and caramel and cook over moderate heat, stirring occasionally, until the shrimp are pink and curled, about 5 minutes. Add the diluted coconut milk and cook until slightly reduced, about 1 minute. Serve with rice.

Lemony Herb-Grilled Jumbo Shrimp

ACTIVE: 25 MIN; TOTAL: 1 HR 25 MIN

4 SERVINGS

Perry likes to use this marinade—a zesty combination of garlic, ginger, lemon zest, crushed red pepper and fresh herbs—to marinate all kinds of seafood, but shrimp is a favorite. When the weather is pleasant, he grills the shrimp outside; when it's cooler out, he opts to broil the shrimp in his oven.

- 16 jumbo shrimp (1½ pounds)
- 3 garlic cloves
- One ¾-inch piece of fresh ginger, peeled and finely grated
- 1 tablespoon chopped oregano
- 1 tablespoon chopped sage
- 1 tablespoon chopped cilantro
- 1 teaspoon crushed red pepper
- 1 lemon, zest finely grated and lemon cut in half

Kosher salt

- ½ cup extra-virgin olive oil, plus more for drizzling

Freshly ground pepper

1. Using kitchen scissors, cut down the back of each shrimp through the shell and halfway through the meat. Remove the dark veins and transfer the shrimp in their shells to a large bowl.
2. In a mortar or food processor, crush the garlic, ginger, oregano, sage, cilantro, crushed red pepper and lemon zest with 1 teaspoon of kosher salt until a coarse paste forms. Stir in the ½ cup of olive oil. Pour the mixture over the shrimp and toss to coat thoroughly. Let stand at room temperature for 1 hour.
3. Light a grill. Grill the shrimp over moderately high heat, turning once, until white throughout, about 4 minutes. Transfer the grilled shrimp to plates. Squeeze the lemon halves over the shrimp, drizzle with olive oil, season lightly with salt and pepper and serve at once.

Grilled Quick-Brined Jumbo Shrimp

TOTAL: 30 MIN PLUS 4 HR BRINING

8 SERVINGS

Ricker gives shrimp a quick brining—a technique not typically used in Thailand—to keep them firm and juicy when grilled.

- 10 cups water
- ½ cup kosher salt
- ¼ cup sugar
- 24 jumbo shrimp (2½ pounds)
- Spicy Citrus Dipping Sauce, for serving (recipe follows)

1. In a large bowl, combine the water, salt and sugar, stirring to dissolve the salt. Using a paring knife or scissors, slit each shrimp down the back through the shell; remove the dark veins. Add the shrimp to the brine, cover and refrigerate for 4 hours.

2. Light a grill. Drain the shrimp and pat dry. Grill the shrimp over moderately high heat, turning once, until the shells are lightly charred and the shrimp are just cooked through, about 5 minutes. Serve with the Spicy Citrus Dipping Sauce.

WINE The tangy-sweet dipping sauce for these quick-brined shrimp will work well with a citrusy white wine, such as a dry Riesling. In the warm climate of southern Australia, the wine takes on lime flavors that make it terrific with seafood. Try the minerally 2007 Henschke Julius or the vibrant 2007 Penfolds Thomas Hyland.

Sea Bass with Tuscan Beans

The beans need to soak overnight, so be sure to start this recipe a day ahead.

8 SERVINGS

- 3 cups dried cannellini (white kidney beans; about 1¼ pounds)
- 12 cups water
- 1 head of garlic
- 1 teaspoon plus 4 tablespoons olive oil
- 5 ounces smoked Spanish chorizo,* cut crosswise into ¼-inch-thick slices
- 2 teaspoons ground cumin
- ⅓ cup dry red wine
- 1 cup beef broth ➤
- 3 tablespoons chopped fresh basil, divided
- 1 tablespoon chopped fresh oregano
- 8 6-ounce skinless striped sea bass fillets

Place beans in large pot. Add enough cold water to cover by 4 inches. Soak beans overnight.

Drain beans. Return beans to same pot. Add 12 cups water. Bring to boil, reduce heat to medium, and simmer until tender, stirring occasionally, about 50 minutes. Drain, reserving cooking liquid.

Meanwhile, preheat oven to 400°F. Cut top ½ inch from head of garlic. Place head of garlic on foil sheet. Drizzle with 1 teaspoon oil, sprinkle with salt and pepper, and wrap tightly. Roast until tender and beginning to brown, about 45 minutes. Cool. Squeeze garlic to release cloves.

Heat 2 tablespoons oil in heavy large skillet over medium-high heat. Add beans, roasted garlic, chorizo, and cumin. Stir to heat through, about 3 minutes. Add wine; stir 1 minute. Add broth and cook 2 minutes. Add reserved bean cooking liquid by ¼ cupfuls to moisten. Stir in 1 tablespoon basil and oregano. Season to taste with salt and pepper. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature. Rewarm before continuing.

Heat remaining 2 tablespoons oil in another heavy large skillet over medium-high heat. Sprinkle fish fillets with salt and pepper and add to skillet. Cook until brown and cooked through, about 4 minutes per side.

Divide bean mixture among 8 shallow bowls. Place 1 fillet over beans in each bowl. Sprinkle with remaining basil.

CRAB CAKES

SERVES 2

ACTIVE TIME: 20 MIN START TO FINISH: 20 MIN

The verdict in the test kitchen was unanimous: When we order crab cakes in restaurants, these meaty beauties are what we want—not the bready hockey pucks that dot many menus around the country. Pair them with a simple salad or some fries for a Chesapeake-inspired two-person dinner done right.

- 2 slices firm white sandwich bread
- 1/2 lb jumbo lump crabmeat, picked over
- 2 Tbsp mayonnaise
- 1/2 tsp Worcestershire sauce
- 1 large egg, beaten
- 2 Tbsp unsalted butter

ACCOMPANIMENT: lemon wedges

► Tear bread into small pieces into a bowl with crab. Add mayonnaise, Worcestershire sauce, 2 Tbsp egg (discard remainder),

and a pinch of salt. Mix together gently but thoroughly, then form into 4 patties (about 3 inches in diameter).

► Heat butter in a 12-inch heavy skillet over medium heat until foam subsides, then cook crab cakes, turning once, until golden brown, about 6 minutes total.

SERVE WITH: french fries and/or baby greens tossed with lemon vinaigrette.

Shrimp Salad Rolls with Tarragon & Chives

Serves six.

Full of bright flavors, the shrimp salad is delicious on its own, too. If you're really in a hurry, you can use precooked shrimp.

Kosher salt

2 lb. large shrimp (31 to 40 per lb.), preferably easy-peel

3/4 cup finely chopped celery with leaves

1/2 cup mayonnaise

1/4 cup thinly sliced fresh chives

1 Tbs. finely chopped fresh tarragon

1 Tbs. fresh lemon juice; more to taste

Freshly ground black pepper

6 hot dog rolls, preferably New England-style split-top rolls

in a colander and run under cold water to stop the cooking. Shell the shrimp, devein if necessary, and cut into 1/2- to 3/4-inch pieces.

In a large bowl, stir the celery, mayonnaise, chives, tarragon, lemon juice, 1/4 tsp. salt, and 1/4 tsp. pepper. Stir in the shrimp and season to taste with more lemon, salt, and pepper.

Position a rack 6 inches from the broiler element and heat the broiler to high. Toast both outside surfaces of the rolls under the broiler, about 1 minute per side. Spoon the shrimp salad into the rolls, using about 2/3 cup per roll, and serve.

Note: The shrimp salad will keep for up to 2 days, covered, in the refrigerator.

lobster roll variation:

Substitute 1 1/2 lb. (4 cups) cooked lobster meat for the cooked shrimp.

LOBSTER WITH PASTA AND MINT

Time: About an hour

Salt

1 1 1/2 -pound live lobster

4 tablespoons olive oil

1 tablespoon minced garlic
Crushed red chili flakes to taste

1 pound long pasta, like linguine

1/2 cup chopped mint, or to taste.

1. Bring a large pot of water to a boil and salt it. Put about an inch of water into another large pot, add a not-too-big pinch of salt, put in lobster and cover pot. Steam lobster until it is red, about 3 minutes; you do not have to cook it through. Remove it and keep water simmering with cover off. As soon as you can, remove lobster's tail and claws; return body to simmering liquid. Remove meat from claws and tail and return shells to pot; chop meat roughly.

2. Put olive oil in a large skillet over medium heat. Add garlic and lobster meat and toss; cook until it sizzles, then add chili flakes and lower heat. Strain lobster-cooking water, discarding body and shells; you will want a couple of cups.

3. Meanwhile, cook pasta until it is not even close to tender, but just bending. Drain it, reserving some cooking liquid if you have less than 2 cups of lobster liquid. Add pasta to lobster/garlic mixture, with about a cup of lobster liquid. Cook, stirring occasionally, until pasta is tender, adding more liquid as necessary. Stop cooking when pasta is tender, taking care not to add too much liquid.

4. Taste and add more salt, chili flakes or olive oil if you like. Stir in the mint and serve.

Yield: 4 servings.

Bring a large pot of well-salted water to a boil over high heat. Add the shrimp and cook, stirring, until bright pink and cooked through, about 2 minutes—the water needn't return to a boil. Drain

Fresh Tuna Burgers with Ginger & Cilantro

Serves four.

The key to a good tuna burger is to avoid overprocessing and overcooking. Cook them on the stovetop so you have better heat control and can ensure that they stay a nice, moist medium rare inside.

1 lb. fresh sushi-grade tuna fillet
2 Tbs. chopped fresh cilantro
2 Tbs. finely chopped red onion or scallion
2 Tbs. mayonnaise
1 tsp. minced fresh ginger
½ tsp. minced fresh hot green or red chile, such as cayenne, Thai bird, or serrano
Kosher salt and freshly ground black pepper
2 Tbs. canola oil
Thai-Style Dipping Sauce (recipe below)

With a very sharp knife, cut the tuna into ¼-inch dice. Alternatively, cut the tuna into 1-inch chunks and pulse in a food processor until just chopped, about 4 quick pulses—take care not to overprocess. Gently stir in the cilantro, onion, mayonnaise, ginger, chile, ¾ tsp. salt, and ¼ tsp. pepper. Shape the tuna into 4 equal 1-inch-thick patties. Refrigerate, uncovered, for at least 20 minutes and up to 4 hours.

Heat the oil in a 12-inch skillet over medium-high heat. Cook the tuna burgers until nicely browned on both sides but still pink in the center, 2 to 4 minutes total. Don't overcook or the burgers will be dry.

Serve with the Thai-Style Dipping Sauce.

thai-style dipping sauce

Yields about ½ cup.

Inspired by the Thai tradition of serving dipping sauces with meals, this salty, sweet, tart, and spicy sauce is utterly delicious. It's also fantastic with grilled fish fillets or pork.

¼ cup fresh lime juice
2½ Tbs. sugar
2 Tbs. fish sauce
1½ tsp. rice vinegar
1½ tsp. coarsely chopped fresh cilantro
1 tsp. minced garlic
½ tsp. minced fresh hot red or green chile, such as cayenne, Thai bird, or serrano

Combine all the ingredients in a small bowl and stir until the sugar is dissolved. Let stand at least 30 minutes before serving to let the flavors develop and blend.

Steamed Fish with Mushrooms and Noodles

 **TOTAL: 45 MIN**
4 SERVINGS

CHEF WAY At Monsoon, this dish is prepared with dried, reconstituted lily buds and wood ear mushrooms.

EASY WAY The fish and noodles are fragrant and delightful, even without the hard-to-source lily buds. Replace the wood ear mushrooms with white mushrooms.

1½ ounces cellophane noodles

1 tablespoon white miso
1 tablespoon oyster sauce
1 tablespoon soy sauce

1½ teaspoons sugar

½ cup chicken stock or low-sodium broth

6 ounces large white mushrooms, thinly sliced

1½ pounds tilapia or snapper fillets

1 scallion, julienned
3 cilantro sprigs
3 tablespoons canola oil


1. In a small bowl, cover the cellophane noodles with hot water and let stand until softened, about 5 minutes. Drain and cut into 4-inch lengths.

2. In another small bowl, whisk the miso, oyster sauce, soy sauce, sugar and stock.

3. Scatter the mushrooms in a deep-dish pie plate and set the fish on top. Mound the noodles over the fish and drizzle the sauce on top. Set the pie plate in a steamer basket or a deep skillet large enough to hold it. Add 1 inch of water to the steamer or skillet and bring to a boil. Cover and steam until the fish is cooked through, about 15 minutes. Transfer the plate to a trivet and scatter with the scallion and cilantro.

4. Heat the canola oil in a small saucepan until very hot. Drizzle the hot oil over the noodles and fish and serve right away.

Oven-Steamed Sea Bass with Wild Mushrooms

 **ACTIVE: 20 MIN; TOTAL: 35 MIN**
4 SERVINGS

This aromatic dish of buttery sea bass in a light shiitake- and oyster-mushroom sauce leads Kasperski to the wine world's most compellingly aromatic red grape, Pinot Noir. Following Nobuo Fukuda's lead, he suggests an earthy Burgundy, such as the silky 2005 Vincent Girardin Emotion de Terroirs Rouge; another fine option is the cherry-inflected 2006 Olivier Leflaive Cuvée Margot Bourgogne Rouge.

6 tablespoons unsalted butter, softened
2 garlic cloves, minced
½ pound shiitake mushrooms, stems discarded and caps thinly sliced
½ pound oyster mushrooms, thickly sliced

Salt and freshly ground pepper

Four 6-ounce sea bass fillets with skin, pin bones removed

2 tablespoons soy sauce
2 tablespoons sake

1. Preheat the oven to 500°. In a small bowl, combine the butter and garlic. In a large skillet, melt half of the garlic butter. Add the shiitake and oyster mushrooms and cook over high heat, stirring occasionally, until tender and just beginning to brown, about 8 minutes. Season lightly with salt and pepper.

2. Tear 4 sheets of heavy-duty aluminum foil, about 14 inches square. Spoon the mushrooms onto the foil squares and top with the fish fillets, skin side down. Spread the remaining garlic butter over the fillets and drizzle with the soy sauce and sake. Fold the foil over the fish and seal the edges of the packets. Set them seam side up on a sturdy baking sheet. Bake for 15 minutes, until the fish is tender. Transfer the fish to plates, spoon the mushrooms and juices on top and serve. —NF

(Serves 4)

4 lobsters, about 600 g each
2 cups lobster stock
1/2 cup sherry
1/2 cup tomato paste
1 cup heavy cream
1 sprig fresh thyme
1 cup cooked small shrimp,
peeled and deveined
1 tbsp butter

In a steamer, cook the lobsters 8 minutes or until cooked but not overdone. Immediately immerse the lobsters in a large pot of ice water to stop them from cooking further. Take them out and dry them.

With a large, heavy knife, split the lobsters in half and clean out the tomalley (the soft, green substance found in the body cavity) and any

innards you don't want to eat. Brush with oil, salt and pepper and heat the grill.

While the grill is warming, heat the lobster stock in a 2-quart saucepan and add the sherry, tomato paste and the sprig of thyme. Reduce the liquid to one cup. Add the cream and again reduce the liquid to one cup. Reduce the heat, chop the shrimp and add to the stock. Season with salt and pepper, and whisk in the butter. Reserve in a warm place.

Oil the hot grill and cook the lobsters, flesh-side down, for 5 minutes or until cooked. Flip over and cook another 3 or 4 minutes. Remove the lobsters to a plate and top with the sauce. Excellent with a dry, unoaked Chardonnay.

Grilled Lobster with Shrimp Américaine Sauce



Lobster Stock

(Makes 4 L)

This stock is the base for our risotto and sauce Américaine. Finished lobster stock can be frozen in 1-L containers for future use. Either freeze lobster bodies and all the shell bits from a previous feed, or visit a fishmonger — they sometimes sell cooked bodies.

Shells and bodies from 6 cooked lobsters
1 large red onion, peeled and chopped
6 stalks celery, chopped
2 cloves garlic, roughly chopped
6 bay leaves
4 sprigs fresh thyme
1 small can tomato paste
1 cup sherry wine
4 L water
2 carrots, peeled and chopped

Preheat oven to 400 F. In a large roasting pan combine vegetables and lobster bodies. Roast for 20 minutes or until shells become fragrant and veggies start to brown a little on the edges. Remove from oven and place in a large stockpot with all remaining ingredients.

Salt-Roasted Shrimp

 **ACTIVE: 10 MIN; TOTAL: 30 MIN**
4 SERVINGS

Chef Matt Molina and his friends had ultra-fresh shrimp in the town of Cesenatico on the Adriatic coast. His recipe here recreates the dish. Roasting the shrimp in hot salt concentrates their sweet flavor.

4 cups kosher salt (2 pounds)

1½ pounds unshelled large shrimp, preferably head-on

Extra-virgin olive oil, for serving

1. Preheat the oven to 500°. Pour the salt into a large ovenproof skillet and heat in the oven for 15 minutes, until very hot.
2. Arrange the shrimp in a single layer in a deep metal baking pan. Pour the hot salt over the shrimp, covering them completely. Roast the shrimp for 5 minutes, until just cooked through. Rinse the shrimp

briefly under hot water and pat dry. Serve immediately with olive oil for dipping.

WINE The floral, medium-bodied Orvietos of Umbria, made primarily from Grechetto and Trebbiano grapes, are great partners for shellfish. Look for the fruity 2006 Santa Cristina Campogrande Orvieto or the herbal 2007 Ruffino.

Shrimp Stew with Coconut Milk, Tomatoes & Cilantro

Serves six to eight.

3 lb. jumbo (21 to 25 per lb.) shrimp, peeled and deveined

Kosher salt

2 Tbs. extra-virgin olive oil

1 large red bell pepper, sliced into very thin 1½-inch-long strips

4 scallions, thinly sliced (white and green parts kept separate)

½ cup chopped fresh cilantro

4 large cloves garlic, finely chopped

½ to 1 tsp. crushed red pepper flakes

14.5-oz. can petite-diced tomatoes, drained

13.5- or 14-oz. can coconut milk

2 Tbs. fresh lime juice

In a large bowl, sprinkle the shrimp with 1 tsp. salt; toss to coat, and set aside.

Heat the oil in a 5- to 6-quart Dutch oven over

medium-high heat. Add the bell pepper and cook, stirring, until almost tender, about 4 minutes. Add the scallion whites, ¼ cup of the cilantro, the garlic, and the pepper flakes. Continue to cook, stirring, until fragrant, 30 to 60 seconds.

Add the tomatoes and coconut milk and bring to a simmer. Reduce the heat to medium and simmer to blend the flavors and thicken the sauce slightly, about 5 minutes.

Add the shrimp and continue to cook, partially covered and stirring frequently, until the shrimp are just cooked through, about 5 minutes more. Add the lime juice and season to taste with salt. Serve sprinkled with the scallion greens and remaining ¼ cup cilantro.

SAUTÉED LOBSTER WITH OYSTER MUSHROOMS AND GINGER

Time: 20 minutes

3 tablespoons peanut or safflower oil

2 inches ginger, peeled and finely chopped

1 fat garlic clove, finely chopped

6 ounces oyster mushrooms, sliced

2 ounces maitake or shiitake mushrooms, sliced

⅓ cup sliced scallions, white and light green parts only

2 1¼- to 1½-pound boiled or steamed lobsters, meat removed and cut into bite-size pieces

⅓ cup chicken stock

1 tablespoon soy sauce, more to taste

2 teaspoons rice wine vinegar, more to taste

1½ teaspoons sesame oil
¼ cup chopped fresh cilantro
Cooked rice, for serving (optional).

1. Heat oil in a large skillet over medium-high heat. Add ginger and garlic and cook, stirring, until fragrant, about 1 minute. Stir in mushrooms and scallions and cook, tossing occasionally, until soft and golden, about 4 minutes.

2. Stir in lobster, stock, soy sauce, vinegar and sesame oil. Cook until most of liquid has evaporated, 2 to 3 minutes. Taste and adjust seasonings. Stir in cilantro and serve immediately, over rice if you like.

Yield: 4 servings.

SEARED SCALLOPS WITH TARRAGON-BUTTER SAUCE

SERVES 4

ACTIVE TIME: 20 MIN START TO FINISH: 20 MIN

Beurre blanc—the classic French butter sauce—is a cinch to prepare and has a tendency to make just about anything taste better. This take on it uses the scallops' juices to add complexity.

- 1¼ lb large sea scallops, tough ligament from side of each discarded**
- 7 tablespoons unsalted butter, cut into tablespoons, divided**
- 2 tablespoons finely chopped shallot**
- ¼ cup dry white wine**
- ¼ cup white-wine vinegar**
- 1 tablespoon finely chopped tarragon**

► Pat scallops dry and sprinkle with ¼ teaspoon each of salt and pepper (total).
► Heat 1 tablespoon butter in a 12-inch nonstick skillet over medium-high heat until foam subsides, then sear scallops, turning once, until golden brown and just cooked through, about 5 minutes total. Transfer to a platter. ► Add shallot, wine, and vinegar to skillet and boil, scraping up brown bits, until reduced to 2 tablespoons. Add juices from platter and if necessary boil until liquid is reduced to about ¼ cup. Reduce heat to low and add 3 tablespoons butter, stirring until almost melted, then add remaining 3 tablespoons butter and swirl until incorporated and sauce has a creamy consistency. Stir in tarragon and salt to taste; pour sauce over scallops.

VEGETABLE SALAD WITH GOAT CHEESE

(SALADE DE LÉGUMES
AU FROMAGE DE CHÈVRE)

4 SERVINGS

- 12 small red-skinned potatoes,
cut into ¼-inch-thick rounds
(about 14 ounces)
- ½ cup pitted Kalamata olives or
other brine-cured black olives
- 6 anchovy fillets
- 1 tablespoon drained capers
- 1 garlic clove
- ¼ cup extra-virgin olive oil
- 2 tablespoons fresh lemon juice
- 4 green onions (white and pale
green parts only), thinly sliced
- 5 teaspoons chopped fennel
fronds (optional)
- 4 medium-size ripe tomatoes,
cut into ½-inch-thick wedges
- ½ English hothouse cucumber,
halved lengthwise, seeded,
sliced crosswise
- 4 ounces soft fresh goat cheese
(such as Montrachet),
coarsely crumbled
- Fresh basil sprigs

Steam potatoes until tender, about 10 minutes. Cool completely.

Blend olives, anchovies, capers and garlic in processor until coarsely pureed. Gradually blend in oil, then lemon juice. Transfer mixture to large bowl. Add green onions and fennel fronds, if desired; stir to blend. Season olive mixture with salt and pepper. Add tomatoes, cucumber and potatoes to olive mixture. Toss to coat. Season salad to taste with salt and pepper. Sprinkle goat cheese over salad. Garnish with basil sprigs and serve.

Braised Red Snapper Puttanesca

Serves four.

Black sea bass makes a good substitute for snapper in this recipe. If you buy a whole fish, see p. 69 for how to bone it.

- 4 5-oz. skinless red snapper fillets
(about ¾ inch thick)
- Kosher salt and freshly ground black pepper
- 3 Tbs. extra-virgin olive oil
- 3 medium cloves garlic, minced
(about 1 Tbs.)
- 2 14½-oz. cans petite-diced tomatoes
- 2 anchovy fillets, minced
- ½ cup pitted Kalamata olives, halved
lengthwise (about 3 oz.)
- 3 Tbs. coarsely chopped fresh basil
leaves
- 1 Tbs. capers, rinsed
- ¼ tsp. crushed red pepper flakes
- 1 Tbs. coarsely chopped fresh mint
- 2 tsp. red-wine vinegar

Position a rack in the center of the oven and heat the oven to 325°F. Season the snapper all over with salt and pepper. Let sit at room temperature while you prepare the sauce.

Heat 2 Tbs. of the olive oil in a 12-inch ovenproof skillet over medium-low heat. Add the garlic and cook, stirring, until softened but not golden, about 1 minute. Add the tomatoes and their juice, anchovies, olives, 2 Tbs. of the basil, capers, and pepper flakes to the pan. Bring the sauce to a brisk simmer and cook, stirring occasionally, until the tomatoes are tender and the juices have reduced to a saucy consistency, about 8 minutes.

Nestle the snapper fillets into the sauce, spooning some on top to keep the fish moist. Drizzle with the remaining 1 Tbs. olive oil. Tightly cover the pan with a lid or aluminum foil and braise in the oven until the fish is almost cooked through, 10 to 15 minutes, depending on thickness (see the tip on p. 60).

With a slotted spatula, transfer the snapper to 4 shallow serving bowls. If the sauce seems too thin, simmer over medium-high heat until thickened to your liking. Stir the remaining 1 Tbs. basil and the mint and vinegar into the sauce and spoon it over the fish.

Serving suggestion: Serve with polenta or couscous.

Hot Hunan Shrimp

REGIONAL CHINESE COOKING

Author Fuchsia Dunlop

British cookbook author Fuchsia Dunlop was the first foreigner—and one of only four women in her class—to study full-time at China's leading culinary school, the Sichuan Institute of Higher Cuisine. In February, she'll publish her second book, *Revolutionary Chinese Cookbook*, about Hunan culture and cuisine. This stir-fried shrimp, like most of her recipes, is remarkably doable—and bracingly spicy.

TOTAL: 30 MIN

4 SERVINGS

- 1 pound large shrimp
- 1 tablespoon Shaoxing wine or dry sherry
- ½ teaspoon salt
- 3 tablespoons peanut oil
- 2 teaspoons minced ginger
- 2 teaspoons minced garlic
- 2 teaspoons chile-garlic sauce
- 2 teaspoons minced pickled chiles
- ⅓ cup water
- ½ teaspoon dark soy sauce
- 2 scallions, green parts thinly sliced
- 1 tablespoon finely chopped red bell pepper
- ¼ teaspoon Asian sesame oil

1. Using scissors, cut down the curved side of the shrimp shells and remove the veins, leaving the shells intact. Transfer the shrimp to a medium bowl and toss them with the Shaoxing wine and the salt.

2. Heat a large wok until very hot. Add the peanut oil; heat until small puffs of smoke rise. Pat the shrimp dry, add to the wok and stir-fry until curled and nearly cooked, about 2 minutes. Add the ginger, garlic, chile-garlic sauce and pickled chiles and stir-fry until fragrant, about 1 minute. Add the water, soy sauce, scallion greens and bell pepper and stir-fry until the liquid is slightly reduced and the shrimp are cooked through, about 2 minutes. Drizzle the sesame oil on the shrimp, toss and serve.