



#### FLASH-GRILLED BEANS *continued*

3. Light a grill and put a perforated grill pan on it to heat. In a large bowl, toss the beans with the shallots and the remaining 1 tablespoon of olive oil; season with salt and pepper. Spread the beans on the grill pan and grill over high heat until lightly charred on the bottom, about 3 minutes. Toss and grill for 30 seconds longer. Transfer the beans to a bowl and garnish with dill and parsley sprigs. Serve with the aioli.

#### Jeweled Millet Salad with Crispy Chickpeas

Active 50 min; Total 1 hr 15 min; Serves 6

- 1/2 cup millet
- Kosher salt and pepper
- One 15-oz. can chickpeas, rinsed and patted dry
- 2 Tbsp. harissa
- 1/2 cup extra-virgin olive oil
- 1/2 cup slivered blanched almonds
- 1 medium onion, thinly sliced
- 1 cup julienned carrots
- 1/4 cup thinly sliced scallions
- 1/2 cup chopped cilantro
- 1/4 cup chopped mint
- 1/4 cup chopped basil
- 2 tsp. finely grated lemon zest plus 3 Tbsp. fresh lemon juice

1. Preheat the oven to 400°. In a medium saucepan, combine the millet with 1 1/2 cups of water and bring to a boil. Add a generous pinch of salt, cover and simmer over low heat until the millet is tender and the water is absorbed, 20 minutes. Let steam, covered, for 10 minutes, then fluff with a fork.

2. Meanwhile, on a large rimmed baking sheet, toss the chickpeas with the harissa and 2 tablespoons of the olive oil and season with salt and pepper. Bake for about 25 minutes, until crisp. Let cool slightly.

3. In a medium skillet, heat the remaining 6 tablespoons of olive oil until shimmering. Add the almonds and cook over moderately high heat, stirring, until golden. Using a slotted spoon, transfer to a plate and season with salt and pepper. Add the onion to

the skillet and cook over moderately low heat, stirring occasionally, until well browned, 12 to 15 minutes.

4. In a bowl, toss the millet, onion, almonds, carrots, scallions, cilantro, mint, basil and lemon zest and juice. Fold in the chickpeas, season with salt and pepper and serve.

#### Campfire Potato Salad

Total 1 hr 15 min; Serves 6

##### POTATOES

- 2 lbs. medium white potatoes, cut into 1-inch pieces
  - 6 slices of meaty applewood-smoked bacon
  - 2 rosemary sprigs
  - 5 thyme sprigs
  - 6 garlic cloves
  - 2 bay leaves
  - 1/4 cup plus 2 Tbsp. extra-virgin olive oil
  - Kosher salt and pepper
  - 1 1/2 cups thinly sliced leeks, white and light green parts only
- ##### DRESSING
- 1/4 cup chicken stock or broth
  - 1/2 cup mayonnaise
  - 1/4 cup white wine vinegar
  - 2 Tbsp. Dijon mustard
  - 2 Tbsp. capers, finely chopped
  - 1 garlic clove, minced
  - Pinch of crushed red pepper
  - Kosher salt and black pepper
  - 4 hard-boiled eggs, sliced 1/4 inch thick
  - 1/4 cup finely chopped red onion
  - 1/4 cup finely chopped parsley
  - 1/4 cup finely chopped dill
  - 2 Tbsp. minced chives

1. **Make the potatoes** Light a grill and heat it to 400°. Layer 3 large sheets of heavy-duty foil on a work surface. On the foil, toss the potatoes with the bacon, rosemary, thyme, garlic, bay leaves and 1/4 cup of the olive oil and season with salt and pepper. Seal the packet tightly and grill for about 45 minutes, turning once, until the potatoes are tender.

2. Meanwhile, in a medium skillet, heat the remaining 2 tablespoons of oil. Add the leeks and a pinch of salt and cook over moderate heat, stirring occasionally, until tender, about 8 minutes. Scrape into a bowl.

3. **Make the dressing** In the same skillet, warm the chicken stock over moderate heat. Whisk in the mayonnaise, vinegar, mustard, capers, garlic and crushed red pepper. Season with salt and black pepper.

4. Open the potato packet and discard the herb sprigs, bay leaves and garlic. Coarsely chop the bacon and add to the bowl with the leeks. Add the potatoes and dressing and toss well. Fold in the eggs, onion, parsley, dill and chives. Season with salt and black pepper and serve warm.

#### Classic BBQ Sauce

Active 25 min; Total 1 hr 30 min  
Makes 2 3/4 cups

- 1/2 lb. plum tomatoes
- 1 medium onion, thinly sliced
- 6 large garlic cloves, crushed
- 1/4 cup vegetable oil
- Kosher salt and pepper
- 1 cup ketchup
- 3/4 cup apple cider vinegar
- 1/2 cup packed light brown sugar
- 2 Tbsp. unsulfured molasses
- 1 1/2 Tbsp. Worcestershire sauce
- 1 Tbsp. chili powder
- 1 Tbsp. paprika
- 1/4 tsp. ground coriander
- 1/4 tsp. ground cumin

1. Preheat the oven to 350°. On a large rimmed baking sheet, toss the tomatoes, onion and garlic with the oil and season with salt and pepper. Roast for about 40 minutes, until the tomatoes and onion are tender and browned in spots.

2. In a saucepan, bring the roasted tomatoes, onion and garlic and the remaining ingredients to a boil over moderately high heat. Cook over low heat, stirring often, until thick, about 30 minutes.

3. Scrape the mixture into a blender, add 1/2 cup of water and puree until smooth. Season the barbecue sauce with salt and pepper.

#### Roasted Preserved Lemons

Active 15 min; Total 3 hr 15 min plus cooling  
Makes 2 cups

- 3 Meyer lemons, cut lengthwise into 6 wedges each
- 2 Tbsp. kosher salt
- 1/2 cup fresh lemon juice

Preheat the oven to 200°. In an 8-inch-square glass or ceramic baking dish, toss the lemon wedges with the salt. Add the lemon juice and cover tightly with foil. Bake for about 3 hours, stirring occasionally, until the peels are tender. Let cool before using.

Ford's Filling Station, 900 W. Olympic Blvd., Los Angeles; [chefbenford.com](http://chefbenford.com).

Amazing Potatoes!!