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bon appétit



# Green Beans and Cucumbers with Miso Dressing

SERVINGS: 4

RECIPE BY CHRIS MOROCCO



CRUSHING AND SMASHING GREEN BEANS AND CUCUMBERS SOUNDS CRAZY, BUT IT CREATES NOOKS AND CRANNIES TO SOAK UP AS MUCH UMAMI-RICH MISO SAUCE AS POSSIBLE. AND THIS IS A DRESSING YOU'LL WANT A LOT OF.

## INGREDIENTS

**3** PERSIAN CUCUMBERS OR  $\frac{1}{2}$  ENGLISH  
HOOTHOUSE CUCUMBER

KOSHER SALT

**1 LB** GREEN BEANS, TRIMMED

**1 1½-INCH** PIECE GINGER, PEELED, FINELY  
GRATED

**1** SERRANO OR FRESNO CHILE, FINELY  
GRATED

**1** GARLIC CLOVE, FINELY GRATED

**½ CUP** UNSEASONED RICE VINEGAR

**¼ CUP** WHITE MISO

**¼ CUP** OLIVE OIL

**½ TSP** TOASTED SESAME OIL

TOASTED SESAME SEEDS AND SLICED  
SCALLIONS (FOR SERVING)

## DIRECTIONS

LIGHTLY SMASH CUCUMBERS WITH A ROLLING PIN, THEN TEAR INTO BITE-SIZE PIECES.  
TOSS WITH A PINCH OF SALT IN A MEDIUM BOWL. LET SIT TO ALLOW SALT TO PENETRATE.

MEANWHILE, PLACE GREEN BEANS IN A LARGE RESEALABLE PLASTIC BAG, SEAL, AND  
SMASH WITH ROLLING PIN UNTIL MOST OF THE BEANS ARE SPLIT OPEN AND BRUISED.  
WHISK GINGER, CHILE, GARLIC, VINEGAR, MISO, OLIVE OIL, AND SESAME OIL IN A  
MEDIUM BOWL UNTIL SMOOTH. ADD DRESSING TO BEANS AND TOSS AROUND IN BAG  
TO COAT; SEASON WITH SALT.

DRAIN CUCUMBERS AND ADD TO BAG WITH BEANS. SHAKE GENTLY TO COMBINE.  
TRANSFER SALAD TO A PLATTER AND TOP WITH SESAME SEEDS AND SCALLIONS.

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# Salmon Tartare with Herbs, Lemon, and Cucumber

SERVINGS: 4

RECIPE BY ALISON ROMAN



IT'S IMPORTANT TO TOSS THE SALMON IN OIL BEFORE ADDING THE ACID IN THIS TARTARE RECIPE;  
THE OIL ACTS AS A SHIELD, KEEPING THE FISH FROM DISCOLORING.

## INGREDIENTS

**½ SMALL SHALLOT, FINELY CHOPPED**  
**2 TSP FINELY GRATED LEMON ZEST**  
**2 TBSP FRESH LEMON JUICE**  
KOSHER SALT, FRESHLY GROUND PEPPER  
**12 OUNCES HIGHEST-QUALITY SALMON FILLETS, CUT INTO ½-INCH CUBES**  
**1 TBSP FINELY CHOPPED TARRAGON**  
**2 TBSP FINELY CHOPPED CHIVES, DIVIDED**  
OLIVE OIL (FOR DRIZZLING)  
**4 SEEDY CRACKERS**  
**1 PERSIAN CUCUMBER, THINLY SLICED CROSSWISE**  
LEMON WEDGES (FOR SERVING)

## DIRECTIONS

TOSS SHALLOT, LEMON ZEST, AND LEMON JUICE IN A SMALL BOWL TO COMBINE; SEASON WITH SALT AND PEPPER. LET SIT 5 MINUTES.  
  
TOSS SALMON, TARRAGON, AND 1 TBSP CHIVES IN A MEDIUM BOWL TO COMBINE. DRIZZLE WITH OIL (JUST ENOUGH TO BARELY COAT THE FISH; ABOUT 2 TSP SHOULD SUFFICE), SEASON WITH SALT AND PEPPER, AND GENTLY MIX TO COAT. ADD SHALLOT MIXTURE AND TOSS TO COMBINE. SPOON OVER CRACKERS AND TOP WITH CUCUMBER AND REMAINING 1 TBSP CHIVES. SERVE WITH LEMON WEDGES FOR SQUEEZING OVER.

# Potato Salad with Mustard Sauce and Watercress

SERVINGS: 4

RECIPE BY ANDY BARAGHANI



PEEWEE DUTCH YELLOW POTATOES ARE THE PERFECT TINY POTATO FOR THIS RECIPE, BUT IF YOU CAN'T FIND THEM, JUST USE THE SMALLEST FINGERLING OR YUKON GOLD POTATOES YOU CAN BUY.

## INGREDIENTS

**1 1/4 POUNDS** PEEWEE, PEANUT, OR BABY POTATOES (AS SMALL AS POSSIBLE), SCRUBBED

KOSHER SALT

**2 TBSP** APPLE CIDER VINEGAR

**2 TBSP** DIJON MUSTARD

**2 TBSP** WHOLE GRAIN MUSTARD

**2 TBSP** CHOPPED DILL PICKLES

**1 TBSP** PICKLE BRINE

**2 TBSP** CHOPPED DILL, PLUS MORE FOR SERVING

FRESHLY GROUND BLACK PEPPER

**2 CUPS** TRIMMED WATERCRESS

OLIVE OIL (FOR DRIZZLING)

## DIRECTIONS

PLACE POTATOES IN A LARGE POT AND COVER WITH COLD WATER. THROW IN A PALMFUL OF SALT AND BRING TO A BOIL. REDUCE HEAT AND SIMMER UNTIL FORK-TENDER, 15–20 MINUTES. DRAIN, THEN LET COOL SLIGHTLY (THE POTATOES SHOULD BE WARM WHEN YOU DRESS THEM, WHICH WILL HELP THEM SOAK UP THE FLAVORS).

MEANWHILE, MIX VINEGAR, DIJON MUSTARD, WHOLE GRAIN MUSTARD, PICKLES, PICKLE BRINE, AND 2 TBSP DILL IN A LARGE BOWL.

SLICE POTATOES IN HALF AND TRANSFER TO BOWL WITH VINEGAR MIXTURE; SEASON WITH SALT AND PEPPER AND TOSS TO COAT. LET COOL.

ADD WATERCRESS AND TOSS TO COAT. TOP WITH MORE DILL, A GOOD DRIZZLE OF OIL, AND MORE PEPPER.

**DO AHEAD:** POTATO SALAD, WITHOUT WATERCRESS, CAN BE MADE 1 DAY AHEAD. COVER AND CHILL.

# Carrot Salad with Feta and Anchovies

SERVINGS: 4

RECIPE BY MISSY ROBBINS



THE MARINATED WHITE ANCHOVIES MAKE THIS CARROT SALAD STAND OUT BY ADDING A NICE VINEGARY BITE (IF YOU OPT FOR REGULAR ANCHOVIES, SEASON WITH LESS SALT), AND THOSE LITTLE FISHES ARE GOOD FOR YOU, TOO!

## INGREDIENTS

**5 MEDIUM** CARROTS (ABOUT 12 OUNCES TOTAL), SCRUBBED, THINLY SLICED ON A BIAS WITH A MANDOLINE

**3 TBSP** FRESH LEMON JUICE

**4 TBSP** EXTRA-VIRGIN OLIVE OIL, DIVIDED

**2 TSP** ALEPOO-STYLE PEPPER, DIVIDED

KOSHER SALT

**12** BOQUERONES (MARINATED WHITE ANCHOVIES)

**4 OZ**, CRUMBLED

**1/4 CUP** PARSLEY LEAVES WITH TENDER STEMS

## DIRECTIONS

TOSS CARROTS WITH LEMON JUICE, 2 TBSP OIL, AND 1 TSP ALEPOO-STYLE PEPPER IN A MEDIUM BOWL; GENEROUSLY SEASON WITH SALT. MASSAGE CARROTS WITH YOUR HANDS UNTIL SOFTENED. TASTE AND SEASON WITH MORE SALT IF NEEDED.

TRANSFER CARROTS AND ANY ACCUMULATED JUICES TO A PLATTER AND TOP WITH BOQUERONES AND FETA. DRIZZLE WITH REMAINING 2 TBSP OIL AND SCATTER PARSLEY AND REMAINING 1 TSP ALEPOO-STYLE PEPPER OVER.

# Charred Buttered Plums with Cheese

SERVINGS: 4

RECIPE BY CARLA LALLI MUSIC



PLUMS ARE SUMMER'S ALL-STARS. YOU SHOULD EAT AND COOK WITH THEM ONLY WHEN THEY ARE PEAKING, PLENTIFUL, AND WIDELY AVAILABLE IN MANY VARIETIES.

## INGREDIENTS

- 3 TBSP UNSALTED BUTTER
- 6 PLUMS, PITTED, HALVED
- 8 OZ FRESH GOAT CHEESE

## DIRECTIONS

HEAT A MEDIUM SKILLET, PREFERABLY CAST IRON, OVER MEDIUM-HIGH. ADD BUTTER AND SWIRL TO COAT SKILLET. ARRANGE PLUMS, CUT SIDE DOWN, IN SKILLET AND COOK, SHAKING SKILLET OCCASIONALLY, UNTIL CUT SIDES ARE NICELY CHARRED, ABOUT 5 MINUTES. PLACE, CUT SIDE UP, ON A PLATTER AND LET COOL SLIGHTLY.

CRUMBLE CHEESE AROUND PLUMS; SEASON EVERYTHING GENEROUSLY WITH SALT AND PEPPER. DRIZZLE WITH OIL.

# Honeydew and Fennel Salad with Basil

SERVINGS: 4

RECIPE BY ANDY BARAGHANI



IF YOU HAVE A PERFECTLY RIPE MELON—GREAT! IF YOU DON'T, NO WORRIES. THE SALT, ACID, AND A BIT OF HEAT HERE WILL GIVE LIFE TO LACKLUSTER SPECIMENS.

## INGREDIENTS

- ¼ CUP** RAW PISTACHIOS
- 1** FENNEL BULB
- 6** TABLESPOONS OLIVE OIL
- ¼** 3-POUND HONEYDEW, RIND AND SEEDS REMOVED, SLICED **¼** INCH THICK
- ½** LEMON
- 2 TBSP** WHITE WINE VINEGAR
- 1½ CUP** BASIL LEAVES, TORN IF LARGE
- 1 TBSP** MARAS RED PEPPER FLAKES OR **½ TSP** CRUSHED RED PEPPER FLAKES

## DIRECTIONS

PREHEAT OVEN TO 350°. TOAST PISTACHIOS ON A RIMMED BAKING SHEET, TOSSING ONCE, UNTIL GOLDEN BROWN, 6–8 MINUTES; LET COOL. TRANSFER TO A MORTAR AND PESTLE AND POUND UNTIL MOSTLY FINELY GROUNDED BUT WITH A FEW COARSE PIECES LEFT. (YOU CAN ALSO PUT THEM IN A ZIP-TOP BAG AND USE A FLAT-BOTTOMED MUG OR ROLLING PIN TO BREAK THEM UP). TRANSFER TO A SMALL BOWL.

REMOVE STALKS FROM FENNEL BULB, THEN REMOVE FRONDS FROM STALKS. FINELY CHOP FRONDS UNTIL YOU HAVE A SMALL HANDFUL (ABOUT **½** CUP), TRANSFER TO BOWL WITH NUTS, AND STIR IN OIL. SEASON PISTACHIO OIL WITH SALT. CUT FENNEL BULB IN HALF LENGTHWISE. USING A MANDOLINE, SHAVE FENNEL CROSSWISE. SHAVE FENNEL STALKS CROSSWISE.

PLACE MELON AND SHAVED FENNEL IN A LARGE BOWL AND FINELY GRATE ZEST FROM LEMON OVER, THEN SQUEEZE JUICE INTO BOWL. DRIZZLE WITH VINEGAR AND SEASON WITH SALT; TOSS SALAD TO COMBINE. ADD BASIL AND GENTLY TOSS AGAIN JUST TO DISTRIBUTE BASIL.

ARRANGE HALF OF SALAD ON A PLATTER; DRIZZLE WITH SOME RESERVED PISTACHIO OIL. TOP WITH REMAINING SALAD AND DRIZZLE WITH MORE PISTACHIO OIL. SPRINKLE WITH MARAS PEPPER.

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## Creamy Hummus with Cumin

SERVINGS: 4

RECIPE BY SAM SMITH  TUSK, PORTLAND, OR



DON'T BE AFRAID TO LET THE FOOD PROCESSOR RUN THE FULL 2 MINUTES.  
IT'S ONE OF THE KEYS TO SUPERSMOOTH, AERATED HUMMUS.

### INGREDIENTS

**¾ CUP** DRIED CHICKPEAS

**½ TSP** BAKING SODA

**3 GARLIC CLOVES**, 2 SMASHED, 1 FINELY GRATED

**1 DRIED RED CHILE** (SUCH AS CHILE DE ÁRBOL)

**1 BAY LEAF**

**½ CUP** (OR MORE) FRESH LEMON JUICE

KOSHER SALT

**1 CUP** TAHINI

**½ CUP** OLIVE OIL

**1 TSP** GROUND CUMIN

### DIRECTIONS

COMBINE CHICKPEAS AND BAKING SODA IN A MEDIUM BOWL AND POUR IN COLD WATER TO COVER BY 2". COVER AND LET SIT 8–12 HOURS.

DRAIN CHICKPEAS, RINSE, AND PLACE IN A LARGE SAUCEPAN ALONG WITH SMASHED GARLIC, CHILE, AND BAY LEAF. POUR IN COLD WATER TO COVER BY 2". BRING TO A BOIL OVER MEDIUM-HIGH HEAT; REDUCE HEAT AND SIMMER GENTLY, SKIMMING FOAM OCCASIONALLY FROM SURFACE, UNTIL CHICKPEAS ARE FALLING APART, 35–45 MINUTES. DRAIN, RESERVING ABOUT 1 CUP COOKING LIQUID. PLUCK OUT AND DISCARD GARLIC, CHILE, AND BAY LEAF.

COMBINE GRATED GARLIC, LEMON JUICE, AND A PINCH OF SALT IN A FOOD PROCESSOR AND LET SIT UNTIL THE BITE IN GARLIC MELLOWS, ABOUT 5 MINUTES. ADD TAHINI AND **½ CUP** ICE WATER AND PROCESS UNTIL SMOOTH. WITH THE MOTOR RUNNING, SLOWLY STREAM IN OIL. SEASON WITH ANOTHER LARGE PINCH OF SALT. ADD CHICKPEAS AND CUMIN AND PROCESS UNTIL HUMMUS IS VERY SMOOTH, LIGHT, AND CREAMY, ABOUT 2 MINUTES. IT WILL TIGHTEN UP AS IT COOLS, SO IT SHOULD BE LOOSE TO THE POINT OF BEING POURABLE AT THIS STAGE. IF IT LOOKS THICK, THIN WITH CHICKPEA COOKING LIQUID, PULSING IN BY THE TABLESPOONFUL UNTIL YOU REACH THE RIGHT CONSISTENCY. TASTE HUMMUS AND SEASON WITH SALT AND MORE LEMON JUICE IF NEEDED.

**DO AHEAD:** HUMMUS CAN BE MADE 1 WEEK AHEAD. COVER AND CHILL. BRING TO ROOM TEMPERATURE BEFORE SERVING

# Bruised Tomato and Bread Soup

SERVINGS: 4

RECIPE BY CARLA LALLI MUSIC



THIS IS A PERFECT RECIPE TO MAKE WHEN YOU HAVE BOUGHT TOO MANY TOMATOES  
AT THE MARKET AND THEY ARE STARTING TO SHOW THEIR AGE.

## INGREDIENTS

**HANDFUL OF FRESH BASIL**

**1 HEAD** OF GARLIC, CLOVES SEPARATED,  
PEELED

**2 OZ** PARMESAN WITH RIND

**3 SLICES** THICK DAY-OLD OR STALE  
COUNTRY-STYLE BREAD WITH CRUSTS, TORN  
INTO 1-INCH PIECES (ABOUT 4 CUPS)

**½ CUP** OLIVE OIL, PLUS MORE FOR  
DRIZZLING

KOSHER SALT, FRESHLY GROUND PEPPER

**3 LBS** RIPE TOMATOES (ANY VARIETY EXCEPT  
CHERRY TOMATOES WILL WORK), CORED,  
CUT INTO LARGE PIECES

## DIRECTIONS

PLUCK BASIL LEAVES FROM STEMS. PLACE STEMS AND ANY LARGER OR NOT-SO-BEAUTIFUL LEAVES IN A LARGE SAUCEPAN ALONG WITH 2 OR 3 LARGER GARLIC CLOVES; COVER WITH 3 CUPS WATER. SET ASIDE REMAINING SMALLER, PRETTIER BASIL LEAVES. CUT PARMESAN AWAY FROM RIND AND ADD RIND TO PAN; SET CHEESE ASIDE. BRING LIQUID TO A BARE SIMMER OVER MEDIUM HEAT, THEN REDUCE HEAT SO MIXTURE IS STEAMING. LET INGREDIENTS STEEP WHILE YOU START THE SOUP.

PREHEAT OVEN TO 375° (IF YOU HAVE A TOASTER OVEN, USE IT). SPREAD OUT 1 CUP BREAD ON A SMALL RIMMED BAKING SHEET, DRIZZLE LIGHTLY WITH OIL, SEASON WITH SALT AND PEPPER, AND TOSS TO COAT. TOAST UNTIL EDGES ARE CRISP BUT CENTERS ARE STILL CHEWY, 8–10 MINUTES; SET CROUTONS ASIDE.

MEANWHILE, SLICE REMAINING GARLIC CLOVES. HEAT  $\frac{1}{3}$  CUP OIL IN A MEDIUM POT OVER MEDIUM AND COOK GARLIC, STIRRING OCCASIONALLY, UNTIL EVENLY GOLDEN BROWN AND SOFTENED, ABOUT 2 MINUTES. SEASON GENEROUSLY WITH SALT AND PEPPER. ADD TOMATOES TO POT AND COOK, STIRRING ENERGETICALLY WITH A WOODEN SPOON NOW AND THEN, UNTIL TOMATO JUICES ARE BUBBLING, 6–8 MINUTES. TASTE AND SEASON WITH MORE SALT AND PEPPER, THEN ADD REMAINING 3 CUPS BREAD. STIR TO COAT, THEN STRAIN BASIL STOCK INTO TOMATO MIXTURE AND BRING TO A SIMMER. COOK, WHISKING OCCASIONALLY, UNTIL BREAD DISINTEGRATES INTO A PORRIDGE-LIKE TEXTURE AND SOUP IS VELVETY AND THICK, 10–12 MINUTES. (THE WHISK HELPS BREAK THE BREAD INTO SMALLER PIECES; IF YOU LIKE YOUR SOUP RUSTIC, STICK WITH THE SPOON. IF YOU WANT IT TO BE VERY SMOOTH, USE AN IMMERSION BLENDER.)

FINELY GRATE RESERVED PARMESAN AND WHISK HALF INTO SOUP ALONG WITH RESERVED BASIL. COOK, STIRRING, UNTIL SOUP IS THICKENED AND LOOKS SHINY, ABOUT 2 MINUTES. TASTE AND SEASON WITH MORE SALT AND PEPPER AS NEEDED.

DIVIDE SOUP AMONG BOWLS AND TOP WITH RESERVED CROUTONS, REMAINING PARMESAN, AND A DRIZZLE OF OIL.