

title	ingredients	instructions
Blackberry Lemonade		<p>Muddle 2 cups blackberries with 2 cups simple syrup (recipe follows) in a pitcher. Stir in 2 cups each fresh lemon juice and water; add ice and lemon slices.</p> <p>Simple Syrup: To make 2 cups simple syrup, bring 1 1/2 cups each sugar and water to a boil, stirring until dissolved. Let cool.</p> <p>Photograph by Jonathan Kantor</p>
Ultra Creamy Black and White Cheesecake	<p>Nonstick cooking spray, 1 1/2 cups plus 2 tablespoons sugar, 25 chocolate wafer cookies from one 9-ounce package, 4 tablespoons unsalted butter, melted, Three 8-ounce packages cream cheese, at room temperature, 4 large eggs, 1/2 cup sour cream, 1/4 cup all-purpose flour, 2 teaspoons vanilla extract, 3 ounces chopped semisweet chocolate, melted and cooled slightly, 1/2 teaspoon pure almond extract, White and semisweet chocolate curls, for garnish</p>	<p>1. Arrange the oven racks in the center and lower third of the oven. Place a baking dish or roasting pan on the bottom rack and fill halfway with water. Preheat the oven to 325 degrees F.</p> <p>2. Coat a 9-inch springform pan with nonstick cooking spray. Place 2 tablespoons of the sugar and the cookies in the bowl of a food processor and pulse until they become fine crumbs. Add the melted butter and pulse until moist. Press the mixture into the bottom and slightly up the sides of the springform pan. Set aside.</p> <p>3. Beat the cream cheese and remaining 1 1/2 cups sugar until creamy in the bowl of a standing mixer or using a hand mixer. Beat in the eggs 1 at a time until just incorporated. Beat in the sour cream, flour and vanilla. Reserve 3 cups of the batter (this does not need to be refrigerated) and stir the melted chocolate and almond extract into the remaining batter. (Don't worry if there are tiny flecks of chocolate in the batter, they will bake into the cheesecake.) Pour the chocolate batter over the crust. Bake the cheesecake on the center rack of the oven until the edges are just set but the center is still a bit jiggly, 30 to 35 minutes.</p> <p>4. Slowly pour the reserved vanilla batter over the chocolate layer and continue to bake until the cheesecake is just set but the center is slightly jiggly, another 40 to 45 minutes. Turn off the oven, open the door slightly and let the cheesecake cool 20 minutes. Remove and run a knife</p>

		<p>around the edge of the pan. Cool to room temperature and then chill overnight.</p> <p>5. Before serving, let stand at room temperature for about 1 hour. Remove the sides of the pan. Garnish generously with white and semisweet chocolate curls.</p>
Roasted Vegetables Salad	<p>2 medium delicata squash, unpeeled, 2 cups Brussels sprouts, cut in half through the stem, 1/2 cup pumpkin seeds, 3 tablespoons olive oil, 2 medium turnips, cut into 1 1/2-inch wedges, 2 carrots, cut into 2-inch pieces, Kosher salt and ground black pepper, Balsamic Vinaigrette, recipe follows, 1 cup fresh parsley leaves, 1/2 cup currants, 4 ounces crumbled goat cheese, 1/2 cup extra-virgin olive oil, 1/4 cup balsamic vinegar, 1 1/2 teaspoons Dijon mustard, 1 clove garlic, smashed and minced, Kosher salt and ground black pepper</p>	<p>Preheat the oven to 425 degrees F. Cut the squash vertically down the center and use a spoon to scrape out the seeds. Cut the squash into 2-inch pieces or half-moons. Put on a large baking sheet and toss to combine with the Brussels sprouts, pumpkin seeds, olive oil, turnips, carrots and some salt and pepper.</p> <p>Roast the vegetables, stirring once, until caramelized and tender, about 30 minutes. Test for doneness with the tip of a sharp knife; it should go through the vegetables easily. Transfer to a large serving platter, drizzle with the Balsamic Vinaigrette and garnish with the parsley, currants and goat cheese.</p> <p>In a medium bowl, whisk together the oil, vinegar, mustard, garlic and salt and pepper to taste until completely combined.</p>
Shortcut Moroccan Vegetable Tagine with Couscous	<p>2 tablespoons extra-virgin olive oil, 1/2 medium yellow onion, cut from root to tip into 1/4-inch-thick slices, One 15.5-ounce can chickpeas, strained, 1/3 cup golden raisins or chopped dried apricots, 1 tablespoon harissa or 2 teaspoons sriracha, plus more if desired, 3/4 teaspoon ground cinnamon, 3/4 teaspoon ground cumin, Kosher salt and freshly ground black pepper, 3 whole peeled canned tomatoes, One 10-oz package frozen diced butternut squash, 1/3 cup pitted green olives, smashed with the side of a knife, 1 cup couscous, 2 tablespoons chopped fresh cilantro</p>	<p>Heat the oil in a large skillet over medium-high heat. Add the onions and cook, stirring occasionally, until browned, about 7 minutes. Add the chickpeas, raisins, harissa, cinnamon, cumin, 1/2 teaspoon salt and 1/4 teaspoon pepper and cook, stirring, until the spices are toasted, about 30 seconds.</p> <p>Working over the skillet, rip the tomatoes into large chunks with your hands and add to the skillet; add 2 cups water. Reduce the heat to medium-low, cover and simmer until the tomatoes and chickpeas have softened, about 12 minutes. Stir in the squash and olives, cover and cook until the squash is tender, about 5 minutes. Stir gently, so as not to break apart the squash too much, and simmer, uncovered, until the sauce is slightly thickened, about 5 minutes. While the tagine simmers, prepare the couscous according to package directions.</p>

		<p>Remove the tagine from the heat, and stir in the cilantro. Adjust the seasoning with additional salt, pepper and harissa. Divide the couscous between four plates, and spoon the tagine over it. Serve with additional harissa on the side.</p>
Peppermint-Chocolate Sandwich Cookies	<p>1 (16.5 ounce) tube refrigerated sugar cookie dough, 1/4 cup all-purpose flour plus extra for dusting, 2 cups semisweet chocolate chips, divided, 1/4 cup heavy cream, 1 teaspoon pure peppermint extract, 1 teaspoon vegetable oil</p>	<p>Watch how to make this recipe. Special equipment: 2 1/2-inch round cookie cutter, and a 1/2-ounce cookie scoop</p> <p>Position an oven rack in the lower third of the oven. Preheat the oven to 350 degrees F. Line 2 baking sheets with parchment paper.</p> <p>In a medium bowl, knead together the cookie dough and 1/4 cup flour until smooth. Lightly flour a work surface. Roll out the dough to 1/4-inch thick. Using a 2 1/2-inch cookie cutter, cut out circles from the dough. Knead together any scraps of dough and roll out again. Continue to cut out pastry circles until there are 24 pieces in total. Place the dough circles on the prepared baking sheets. Bake until the cookies are slightly golden around the edges, about 10 minutes. Cool for 10 minutes and transfer to a wire rack to cool completely. Reserve 1 parchment paper-lined baking sheet.</p> <p>Combine 1 cup of chocolate chips and the cream in a small bowl. Place the bowl over a pan of simmering water and stir until the chocolate has melted and the mixture is smooth. Whisk in the peppermint extract and refrigerate the mixture for 1 hour. Using a 1/2-ounce cookie scoop or a tablespoon measure, place the chocolate mixture in the center of the flat side of 12 of the cookies. Place the remaining cookies on top and gently squeeze to distribute the filling evenly. Place on a baking sheet and freeze until the filling has set, about 25 minutes.</p> <p>Combine the remaining chocolate chips and the vegetable oil in a small bowl. Place the bowl over a pan of simmering water and stir until the chocolate has melted and the mixture is smooth. Dip the top of each cookie in the melted chocolate and return to the baking sheet. Sprinkle the tops</p>

		with crushed candy canes or peppermint candies. Refrigerate until firm, about 1 hour. Store in an airtight plastic container.
Christmas Cherries	2 sticks salted butter, softened, 1/2 cup sugar, 1 teaspoon vanilla extract, 2 egg yolks, stirred, Zest and juice of 1 lemon, Zest of 1 orange, 2 cups all-purpose flour, sifted twice, Green and red candied cherries, for topping	<p>Watch how to make this recipe. In the bowl of a stand mixer with the paddle attachment, cream the butter and sugar until fluffy. Add the vanilla, egg yolks, lemon zest and juice and orange zest and mix until combined. Use a rubber spatula to scrape the bowl, then mix again. Add the sifted flour and mix until combined. Transfer the dough to a resealable plastic bag and refrigerate until firm, at least 1 hour.</p> <p>When ready to make the cookies, preheat the oven to 300 degrees F. Line 2 baking sheets with parchment paper or silicone baking mats. Cut about 18 candied cherries in half. Roll the dough into small balls and set on the prepared baking sheets. Gently press 1 cherry half cut-side down into each ball. Bake about 20 minutes, removing the cookies from the oven before they brown. Cool on a wire rack.</p>
Parade Time Cocktail	Green, purple and gold sanding sugar, for the glass, 2 ounces Lucky Player King Cake Vodka (or use 2 ounces vanilla-flavored vodka plus 2 drops almond extract), 1/2 ounce Grand Marnier, 1/2 ounce Baileys Irish Cream, Ground cinnamon, for dusting	<p>Put a small pile each of green, purple and gold sanding sugar on a plate, keeping them separate. Moisten the rim of a martini glass, then press part of the rim into each colored sugar. Combine the vodka, Grand Marnier and Baileys in a cocktail shaker with ice. Shake well, then strain into the prepared glass. Dust with cinnamon.</p> <p>Photograph by Lisa Shin</p>
Hot Potato Blintzes	12 medium potatoes, peeled, cut into large chunks, 4 carrots, peeled, cut into large chunks, 3 tablespoons extra virgin olive oil, 2 cups yellow onion, chopped, 1 cup scallions, chopped, 3 cloves garlic, minced, 1 can green chile strips, chopped, 1/2 cup butter, 1/2 cup sour cream, Salt and pepper, Milk, half-and-half, or mocha mix, as needed, Optional: serrano chiles, finely chopped, to taste	<p>Add the potatoes and carrots to a large pot of boiling water and cook until they are easy to pierce with a fork, about 10 minutes. Drain the potatoes and carrots and put them in a bowl or food processor.</p> <p>Heat the olive oil in a large saute pan, add the onions and cook until tender, about 7 minutes. Add the scallions, garlic and chiles and cook 3 minutes longer.</p> <p>Mix the Sauteed ingredients with the potatoes and carrots. Add the butter and sour cream. Blend well until the hot potato mixture is creamy but firm.</p>

		Use milk, half-and-half, or mocha mix to reach a thick and creamy consistency. Season to taste with salt and pepper. For spicier potatoes add serrano chiles
Southwestern Turkey Chili	12 ounces ground turkey, 1/2 cup diced onion, Cooking spray, 1 can (14.5 oz.) Del Monte® Diced Tomatoes-No Salt Added, 1 can (15.25 oz.) Del Monte® Whole Kernel Corn-No Salt Added, drained, 1 can (15 oz.) low-sodium kidney beans, drained, 1 can (8 oz.) Del Monte® Tomato Sauce-No Salt Added, 1 Tbsp. chili powder, (Optional) limes, (Optional) light sour cream, (Optional) cilantro, (Optional) salt and pepper to taste	<p>1. Heat a large skillet coated with cooking spray over medium-high heat. Cook turkey and onion for 5 minutes or until onion is soft, stirring frequently.</p> <p>2. Stir in tomatoes and its juices, corn, beans, tomato sauce and chili powder. Bring to a boil, reduce heat, cover and simmer 12-15 minutes or until slightly thickened.</p> <p>3. Serve with lime wedges and top with sour cream and cilantro, if desired. Salt and pepper to taste.</p>
Pan Roasted Pork Loin with Bourbon-Paprika and Mustard Brine	1/4 cup whisky, 1 tablespoon rock salt, 2 tablespoons mustard, 1 teaspoon paprika, 1 /4 cup honey, 1 (2-pound) porkloin, cut into 1 1/2-inch thick pieces and 4 inches long	<p>Preheat oven to 400 degrees. In a shallow bowl, mix together all ingredients. Add the pork loin and let marinate overnight. Transfer the pork to a hot heavy-bottomed skillet and saute until browned, about 5 minutes. Transfer the pan to oven and finish cooking for 4 minutes. Serve with vinegar based cole slaw or honey mustard and crusty rolls.</p>
Toby's Fish and Chips	2 cups buttermilk, 1 cup flour, 1/2 teaspoon seasoned salt, 1 teaspoon garlic powder, 2 pounds cod or halibut, cut into 2 ounce portions, Serving suggestions: french fries, coleslaw, and garlic bread	<p>Pour buttermilk into a bowl. In a separate bowl, mix flour, salt, and garlic powder. Dip each fish portion into buttermilk then roll in flour until evenly covered, set aside on plate. Heat deep-fat fryer to 360 degrees F and cook fish for 6-8 minutes, or until golden brown and done. To check for doneness, cut into one portion and check to see if fish is flaky and looks milky white. Serve with french fries, coleslaw, and garlic bread.</p>
Top Recipes for Winter Entertaining		
Whole Wheat Spaghetti with Greens, Lemon, and Ginger	One 16-ounce package whole wheat spaghetti, 1/3 cup Lemon Olive Oil, recipe follows, or olive oil, 1 large red onion, thinly sliced, 1/2 cup golden raisins, 1 1/2 tablespoons julienned strips peeled, fresh ginger (from a 1-inch piece ginger), 1 tablespoon finely grated lemon zest, 3 garlic cloves, thinly sliced, 1 teaspoon salt, 1/4 teaspoon crushed hot red pepper flakes, 2 pounds baby bok choy or 2	<p>Cook the pasta in a large pot of boiling salted water according to package directions, or until al dente. Drain the pasta in a colander. Heat the lemon oil in a large skillet over medium-high heat. Add the onion, and cook, stirring, for 2 minutes. Add the raisins, ginger, zest, garlic, salt, and pepper flakes and cook, stirring, for 2 minutes. Gradually add the greens, and as the</p>

	<p>bunches broccoli rabe, cut crosswise into 1-inch squares, 2 teaspoons balsamic vinegar, 1 cup extra-virgin olive oil, olive oil, grapeseed oil, or other vegetable oil, 2 tablespoons finely grated lemon zest</p>	<p>leaves begin to wilt, add more to fit in the pan, turning constantly with tongs; cook until the greens are wilted and bright green, about 5 minutes. Add the vinegar and cook, stirring, for 1 minute.</p> <p>Return the pasta to the cooking pot, add the vegetable mixture, and toss to combine well. Serve hot.</p> <p>Place the oil and the zest in a glass jar. Let stand at room temperature for at least 2 weeks, shaking occasionally. Pour the oil through a strainer and discard the zest. Transfer to a jar and store, tightly covered, at in refrigerator.</p>
Asian-Spiced Baby Back Ribs	<p>1 orange, Kosher salt, 3/4 cup packed light brown sugar, 1 piece star anise, 1 teaspoon pickling spice, 2 slices ginger, plus 1 teaspoon grated peeled ginger, 3 1-pound racks baby back pork ribs, 2 teaspoons vegetable oil, 1 clove garlic, grated, 1/4 cup dry sherry, 1/3 cup low-sodium chicken broth, 1/3 cup balsamic vinegar, 1/4 cup low-sodium soy sauce, Freshly ground black pepper, 1/4 teaspoon cayenne pepper</p>	<p>Make the brine: Remove 3 wide strips zest from the orange with a vegetable peeler. Squeeze 3 tablespoons orange juice and set aside. Combine 2 strips of the zest, 4 cups water, 1/3 cup salt, 1/2 cup brown sugar, the star anise, pickling spice and ginger slices in a medium saucepan over medium-high heat. Cook, stirring frequently, until the salt and sugar dissolve. Remove from the heat and add 4 cups cold water; let cool to room temperature.</p> <p>Put the ribs meat-side down on a cutting board. Insert a paring knife between the membrane and the bones on one end, then loosen the membrane with your fingers and gently pull it off. Put the ribs in a roasting pan and pour the brine on top. Cover and refrigerate overnight.</p> <p>Meanwhile, make the sauce: Heat the vegetable oil in a small saucepan over medium heat. Add the garlic and grated ginger; cook 1 minute. Add the sherry, bring to a boil and cook until slightly reduced, 1 to 2 minutes. Stir in the remaining 1/4 cup brown sugar, the 3 tablespoons orange juice, the remaining 1 strip orange zest, the chicken broth, vinegar and soy sauce and simmer until reduced to about 1 cup, 8 to 10 minutes. Remove from the heat and let cool. Set aside 1/4 cup sauce for serving; use the rest for brushing. (The sauce can be made up to 1 day in advance.)</p> <p>Prepare a grill for indirect heat: For gas, preheat to medium high, then turn off half of the burners and turn the</p>

		<p>other burners to medium low. For charcoal, once the coals ash over, push them to one side.</p> <p>Remove the ribs from the brine and pat dry. Mix 1 1/2 teaspoons black pepper and the cayenne in a bowl and rub on the ribs. Put bone-side down on the cooler part of the grill; cover and cook 1 hour. Brush with 1/2 cup of the sauce; cover and cook 1 more hour, brushing with more sauce during the last 10 minutes. Transfer to a cutting board and slice into ribs.</p> <p>Serve with the reserved sauce.</p> <p>Photograph by Con Poulos</p>
<p>Bacon Steak with Coriander, Smoked Oyster Mushrooms and Thyme Brown Butter</p>	<p>2 teaspoons ground star anise, 1 teaspoon ground clove, 1 teaspoon freshly ground black pepper, 4 pieces slab bacon (about 4-ounces each), 1 cup coriander seeds, 2 cups oyster mushrooms, 1 stick (4 ounces) plus 1 tablespoon unsalted butter, Kosher salt and freshly ground black pepper, 2 teaspoons fresh thyme leaves, minced</p>	<p>Special equipment: Chinese steamer basket and metal cooling rack.</p> <p>Preheat the oven to 300 degrees F.</p> <p>In a small bowl, combine the star anise, clove, and black pepper. Dust each piece of bacon with the spices.</p> <p>Heat a large, oven-safe saute pan over low heat until hot. Add the seasoned bacon and cook for 10 minutes.</p> <p>Transfer the pan to the preheated oven and cook for another 10 minutes.</p> <p>Place a large saute pan on the stovetop. Add the coriander to the pan and then place the metal cooling rack on top of the pan. Scatter the mushrooms in the steamer basket and place the basket on top of the cooling rack. Cover the saute pan, cooling rack, and steamer basket with aluminum foil. Turn the burner on low heat and allow the mushrooms to smoke for 10 minutes. Carefully remove the steamer basket and metal rack from the pan. Dump out the coriander. Place the pan over medium heat, add 1 tablespoon butter and the smoked mushrooms. Saute the mushrooms until crispy, about 6 to 8 minutes. Add salt, and pepper, to taste.</p> <p>Remove the mushrooms from the pan, and in the same pan add 1 stick butter.</p> <p>Melt the butter over medium heat until the foam subsides and butter just begins to turn brown. Stir in the thyme and cook, stirring, until the butter is golden brown. Season with salt and pepper.</p> <p>Remove the bacon steaks from the oven. Pour the browned butter over</p>

		the steaks and serve each with mushrooms on the side.
Mac and Cheese	<p>4 tablespoons (1/2 stick) unsalted butter, cubed, at room temperature, plus more for the pan, 3 cups shredded aged or extra-sharp Cheddar, 1 tablespoon sugar, 1 teaspoon ground mustard, Kosher salt, 1 pound elbow macaroni, 2 1/2 cups whole milk, 1 large egg, 4 ounces pancetta, finely diced (about 1 cup), 1 cup grated Parmesan, 1/2 cup panko breadcrumbs, 1 tablespoon minced fresh flat-leaf parsley</p>	<p>Preheat the oven to 425 degrees F. Butter a 9-by-13-inch baking pan. In a large bowl, combine the Cheddar, butter cubes, sugar, ground mustard and 1/2 teaspoon salt. Bring a large pot of salted water to a boil over high heat. Add the macaroni and cook until al dente, a minute or so less than the recommended cooking time on the package. Drain well. While still hot, dump the macaroni into the Cheddar-butter mixture and toss to mix well. Meanwhile, in a small saucepan, bring the milk to a bare simmer over medium heat. In a medium bowl, whisk the egg briefly to break it up. Temper the egg by drizzling 1/2 cup of the warm milk in while whisking until incorporated. (This will prevent the egg from scrambling.) Mix the tempered egg and the remaining warm milk into the macaroni and stir well until everything is evenly coated. Pour the contents of the bowl into the prepared baking pan, spreading the macaroni and sauce evenly. In a medium bowl, toss together the pancetta, Parmesan, panko and parsley, and sprinkle over the top of the macaroni. (This will create a yummy crust.) Bake until golden brown and bubbling on top, and the pancetta is crispy, 25 to 30 minutes. Serve warm.</p>
Baby Greens with Mustard Vinaigrette	<p>1 rounded teaspoon grainy mustard, 1 tablespoon red wine vinegar, 3 tablespoons extra-virgin olive oil, 6 to 8 ounces mixed baby greens, 1 sack, Salt and pepper</p>	<p>Combine mustard and vinegar in the bottom of a bowl. Stream in extra-virgin olive oil, whisking dressing as oil is added. Add greens to the bowl. Toss and turn greens with tongs to evenly coat them with dressing. Season with salt and pepper, to taste.</p>
Malabar Shrimp in Coconut Sauce (Meen Molee)	<p>2 tablespoons of light vegetable oil, 1 teaspoon ground coriander, 1/4 teaspoon or more of ground red pepper, 1/4 teaspoon of ground mustard, 1/4 teaspoon of turmeric, 2 tablespoons of julienned fresh ginger, 1 teaspoon thinly sliced garlic, 1 tablespoon or more of julienned green</p>	<p>Heat the oil in a saute pan over medium-high heat until hot. Add coriander, red pepper, mustard, turmeric, ginger, garlic, green chilies, kari leaves, and scallions, in this order. Saute stirring for 3 minutes or until the scallions are wilted. Add the shrimp and stir-fry until they lose the</p>

	chilies, 12 fresh or dried kari leaves or 2 bay leaves, 1 cup shredded scallions, both the white and green part into 2-inch pieces, 1 pound of large shrimps, peeled and deveined, 1/2 cup rich coconut milk or cream, Juice of 1/2 lime, Coarse salt and freshly ground black pepper, Kari or cilantro sprig for garnish	pink color. Stir in the coconut milk and cook until the sauce is heated through. Turn off heat. Season with lemon juice, salt and pepper, and serve. Serve garnished with the herb.
Lingonberry Stuffed Meatballs	2 pounds ground beef, 1 pound ground veal, 1/2 cup minced yellow onion, 3 sprigs fresh tarragon, leaves stripped and coarsely chopped, 2 teaspoons herbes de Provence, 3 teaspoons salt, 2 teaspoons white pepper, 5 eggs, 3 cups panko (Japanese) bread crumbs, 4 tablespoons lingonberries*, Vegetable oil	<p>Preheat the oven to 375 degrees F. Put the ground beef, veal, onion, tarragon, herbes de Provence, salt and pepper into a large mixing bowl. Lightly beat the eggs and pour over the meat. Mix well using your hands (it's the best way to make meatballs). Add 1 1/2 cups of the bread crumbs and mix well. Set aside.</p> <p>Form the meat mixture into 12 balls. Make a hole in the center of each ball with your thumb and fill the hole with 1 teaspoon of the lingonberries. Push the meat back over the fruit, making sure to seal the hole well. Refrigerate for at least 30 minutes. (The meatballs can be made to this point 1 day in advance.)</p> <p>Pour 3 inches of vegetable oil into a large deep sided skillet and place over medium heat for 7 to 10 minutes. Test the oil by dropping a bread cube into it. If the cube browns quickly, the oil is ready. Remove the meatballs from the refrigerator and roll them in the remaining bread crumbs. Carefully place them into the skillet 4 at a time. Keep a close watch on them, making sure to turn them so they get golden brown on all sides. Remove with a slotted spoon and place on a sheet of paper towels. Repeat with the remaining meatballs.</p> <p>Put the meatballs on a baking sheet and place in the oven for 20 minutes. Remove and serve immediately.</p>
Spicy Potato Fritters (Bujia)	2 tablespoons black mustard seeds, 1 tablespoon cumin seeds, 2 tablespoons clarified butter (ghee), 2 tablespoons crushed, dried neem (curry) leaves, 1 onion, diced, 2 teaspoons minced garlic, 1/2 teaspoon turmeric, 1/2 bunch cilantro, leaves roughly chopped, 1 serrano chile, seeded, stemmed, and very finely	<p>For the batter: Combine dry ingredients in a bowl, add the water, and mix with a spoon until smooth and creamy. Set aside.</p> <p>For the potato fritters: Roast the mustard seeds in a dry pan until they turn gray, become aromatic, and begin to pop. (This will happen quickly.) Lower the heat, add the cumin seeds,</p>

	<p>diced, 1/2 teaspoon sea salt, 1/4 teaspoon freshly ground black pepper, 2 pounds russet potatoes, peeled, 2 cups vegetable oil, for frying, Mint and Cilantro Chutney, to serve, recipe follows, Yogurt Sauce, to serve, recipe follows, 3 bunches cilantro, stems trimmed and finely chopped, 1 small bunch fresh mint, leaves only, finely chopped, 2 garlic cloves, minced, 1 1/2 tablespoons freshly grated ginger, 1 to 2 serrano chiles, with seeds, finely chopped, 1/2 teaspoon salt, 1 small lemon, juiced, 1/2 tablespoon peanut oil, 3 tablespoons peanut oil, 2 teaspoons black or yellow mustard seeds, 2 teaspoons cumin seeds, 2 teaspoons minced garlic, 1 teaspoon freshly grated ginger, 1/2 teaspoon turmeric, 1/2 teaspoon paprika, 1/8 teaspoon red pepper flakes, 1/2 teaspoon salt, 1 pint plain yogurt</p>	<p>and roast until brown, being careful not to burn them, about 2 minutes. Add the clarified butter and crushed neem leaves, and cook until lightly brown. Add the onions and cook 3 to 5 minutes. Add the garlic and turmeric, remove from heat, and stir in the cilantro, serrano chile, salt, and pepper.</p> <p>Meanwhile, cook the potatoes in salted water until soft. Drain and cool. Coarsely grate the potatoes and mix gently with the onion and spice mixture. Adjust seasoning.</p> <p>To form the fritters, press some mixture tightly between your palms into half dollar rounds. (They can be held in the refrigerator a few hours.)</p> <p>To cook: Heat the oil in a large saucepan to 350 degrees F. Dip the potato fritter rounds into the batter and drop them into the hot oil. Fry until golden brown on all sides, about 2 minutes total. Remove with a slotted spoon and drain on paper towels.</p> <p>Serve immediately with Mint and Cilantro Chutney and Yogurt Sauce for dipping. Fritters can be made early in the day and reheated.</p> <p>Mix the ingredients in a bowl. Turn out onto a board and chop until a paste is formed.</p> <p>Have ingredients measured and nearby before beginning. Heat the oil in a small skillet over high heat. Add the mustard seeds. (They will begin popping immediately so have a cover close at hand for escaping seeds.)</p> <p>Cook until popping stops.</p> <p>Lower the heat, add the cumin seeds, and cook until they turn golden, about 1 minute. Stir in the garlic for 10 seconds, then the ginger for 10 seconds more, and remove from the heat. Stir in the turmeric, paprika, pepper flakes, and salt. Mix the spices and yogurt together in a bowl. Chill before serving.</p>
Rice Cake Soup with Wontons (Duk Kook)	<p>3 cups sliced, frozen rice cakes, 1/4 cabbage (about 1/2 pound), 1/2 pound mung bean sprouts, 1 cup firm tofu, chopped, 3 scallions, green tops removed, 2 cloves garlic, minced, 1/4 pound ground lean sirloin, 1/3 pound ground pork tenderloin, 1/2</p>	<p>Defrost the rice cakes slowly in the refrigerator; then soak in water for about 4 hours.</p> <p>Remove and discard the core and outer leaves of the cabbage and trim the leaves of the tough membranes. Blanch the cabbage in boiling, salted</p>

	<p>tablespoon salt, 1 tablespoon sesame oil, 1 package gyoza wrappers, Black pepper, 3/4 pound flank steak, 3 quarts water, 1/2 teaspoon salt, 1 teaspoon soy sauce, 1 envelope wonton soup base, 1 scallion sliced thinly on the diagonal, 1 beaten egg, cooked in one layer and julienned, 1 sheet nori (seaweed) cut into 2-inch long julienne</p>	<p>water for 1 minute until wilted, then shock in ice water. Roughly chop the cabbage and transfer to a food processor. Pulse until well chopped. Squeeze out excess water and transfer to a large bowl. Blanch the soy bean sprouts in the same boiling, salted water for 1 minute and shock in ice water. Transfer to a food processor and pulse until well chopped. Squeeze out the excess water and add to the cabbage. Stir in the chopped tofu. Transfer the mixture to a cheesecloth lined sieve, place a weighted plate on top of the mixture, and let stand over a bowl in the refrigerator for 2 hours to remove excess water.</p> <p>Transfer the vegetable mixture to a large bowl and add the scallions, garlic, ground meat, salt, and sesame oil. Mix well.</p> <p>To assemble the wontons, place a teaspoon of the filling in the center of a gyoza wrapper. Brush the edges with water and pinch the edges to seal. Repeat with the remaining filling and wrappers.</p> <p>To make the broth, combine the flank steak and the water in a pot and let simmer for 1 hour. Remove the meat. When cool enough to handle, slice the beef thinly against the grain. Add the salt, soy sauce, and wonton soup base, to the broth. Drain the rice cakes, add them to the broth, and let simmer for 5 minutes. Add the wontons and sliced beef and let simmer for about 10 minutes more.</p> <p>Garnish with the scallions, egg and nori.</p>
Rose Sangria	<p>1 (750 ml) bottle good rose wine, 1/2 cup Pom Wonderful pomegranate juice, 1/3 cup freshly squeezed lemon juice (3 lemons), 1/4 cup superfine sugar, 3 tablespoons Grand Marnier, 1 tablespoon Cognac or brandy, Water and ice, plus extra ice for serving, 1/2 cup fresh raspberries, 8 large fresh strawberries, hulled and quartered, 2 red plums, pitted and sliced 1/4 inch thick</p>	<p>Combine the rose, pomegranate juice, lemon juice, sugar, Grand Marnier, Cognac, 1 cup of water, and 1 cup of ice in a large glass pitcher. Stir in the raspberries, strawberries, and plums, cover, and refrigerate for at least 2 hours but preferably overnight.</p> <p>When ready to serve, fill wine goblets or highball glasses halfway with ice. Pour the sangria over the ice, spooning some of the macerated fruit into each glass. Serve ice cold.</p>
Lady Baltimore Cake	<p>1/2 cup (1 stick) unsalted butter, room temperature, plus more for pans, 3</p>	<p>Lady Baltimore Frosting: 1 1/2 cups sugar</p>

	<p>cups cake flour (not self-rising), sifted, 1 tablespoon baking powder, 1/4 teaspoon salt, 1 1/2 cups sugar, 1/2 cup milk, 1/2 cup water, 1 teaspoon pure vanilla extract, 1/4 teaspoon pure almond extract, 3 large egg whites, Lady Baltimore Frosting, recipe follows, 6 dried figs, finely chopped, 1/2 cup raisins, chopped, 1/2 cup pecans or walnuts, chopped</p>	<p>1/2 teaspoon light corn syrup 2/3 cup water 2 large egg whites 1 teaspoon pure vanilla extract Pinch coarse salt</p> <p>In a small saucepan, combine the sugar, corn syrup, and water. Bring to a boil over high heat, stirring to dissolve the sugar. When the sugar has dissolved, continue to cook without stirring, until it reaches 248 degrees F on a candy thermometer. Beat the egg whites, vanilla, and the salt in the bowl of an electric mixer fitted with the whisk attachment until stiff peaks form. When the sugar mixture has reached 248 degrees F, pour it into the beaten egg whites, while beating constantly on high speed, until the mixture is cool and is the proper consistency for spreading, about 7 minutes.</p> <p>Preheat the oven to 375 degrees F. . Butter and flour 2 (9 by 2-inch) round pans; set aside. Into a medium bowl, sift together the flour, baking powder, and salt 3 times; set aside. .</p> <p>Prepare cakes: In the bowl of an electric mixer fitted with the paddle attachment, cream together the butter and the sugar until light and fluffy, about 2 minutes. Add the flour mixture in 3 additions, alternating with the milk and water, and beginning and ending with the flour. Beat in vanilla and almond extracts. Set batter aside. .</p> <p>In a clean bowl of an electric mixer fitted with the whisk attachment, beat the egg whites until stiff peaks form. Fold gently into reserved batter until well combined. .</p> <p>Divide batter between prepared pans. Bake until a cake tester inserted in the center comes out clean, about 30 minutes. Transfer pans to a wire rack to cool for 10 minutes. Remove cakes from pans, and return to the rack to cool, top sides up. .</p> <p>Prepare filling: Transfer 1 cup frosting to a medium bowl. Add the figs, raisins, and nuts. Stir to combine, and set aside. .</p> <p>Assemble cake: Place 1 layer on a serving plate; spread with filling.</p>
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Skinny Darrell Wraps	<p>3 pounds cheese curd, 2 tablespoons salt, Boiling water, 1 cup kosher salt, 1/4 cup garlic powder, 1/4 cup ground black pepper, 2 medium white potatoes, peeled, washed and dried (about 1 1/2 pounds), 2 tablespoons extra-virgin olive oil, 1/4 teaspoon sea salt, 1/4 teaspoon ground black pepper, Nonstick cooking spray, 2 cups panko breadcrumbs, 1 cup low-fat buttermilk, 1 tablespoon hot sauce, 1 1/4 pounds skinless, boneless chicken breast, cut into 3-inch strips, 1 cup jarred marinara sauce, Four 8-inch whole wheat tortillas, 16 fresh basil leaves</p>	<p>For the mozzarella: Break apart the cheese curd into small pieces and put them into a large bowl. Cover the curds with hot water from the tap to take chill out of the curd. Drain the water. Add the salt and mix with hands. Add boiling water to cover the curds and begin to work it into a silky texture until all the clumps are out. When curd is turned into one smooth piece, begin to shape into balls, each about the size of a baseball. Then immediately put the cheese into a bowl of cold water. Allow the cheese to cool in the water for 10 minutes before cutting.</p> <p>For the house seasoning: Mix together the salt, garlic powder and pepper. Set aside.</p> <p>For the potato chips: Preheat the oven to 450 degrees F. Line two large baking sheets with parchment paper. Cut the potatoes in 1/4-inch-thick slices and place onto the baking sheets about 1/2-inch apart from each other. Drizzle with the olive oil and add the salt and pepper. Place in the oven and bake until lightly browned and crisp, about 15 minutes.</p> <p>For the chicken fingers: Reduce the oven temperature to 350 degrees F. Coat a baking sheet with nonstick cooking spray.</p> <p>In a small bowl, combine the breadcrumbs with 1 1/2 teaspoons of the house seasoning. In a separate bowl combine the buttermilk, hot sauce and 1 1/2 teaspoons house seasoning. Reserve the rest of the seasoning for another use. Dredge the chicken strips in the buttermilk mixture and then the breadcrumbs.</p> <p>Place the coated chicken on the baking sheet. Bake until slightly browned, turning once halfway through, 40 to 45 minutes.</p> <p>To assemble the wraps, heat up the marinara sauce. Top each tortilla with a spoonful of marinara sauce, 1 ounce of mozzarellas slices, 4 basil leaves, potato chips and 2 to 3 chicken fingers. Wrap the tortillas and serve</p>

		with a handful of potato chips on the side.
Blackberry Lemonade		<p>Muddle 2 cups blackberries with 2 cups simple syrup (recipe follows) in a pitcher. Stir in 2 cups each fresh lemon juice and water; add ice and lemon slices.</p> <p>Simple Syrup: To make 2 cups simple syrup, bring 1 1/2 cups each sugar and water to a boil, stirring until dissolved. Let cool.</p> <p>Photograph by Jonathan Kantor</p>