

Roasted cauliflower soup

Ingredients

1 large head cauliflower (about 2 pounds), cut into bite-size florets

3 tablespoons extra-virgin olive oil, divided

Fine sea salt

1 medium red onion, chopped

2 cloves garlic, pressed or minced

4 cups (32 ounces) vegetable broth

2 tablespoons unsalted butter

1 tablespoon fresh lemon juice, or more if needed

Scant $\frac{1}{4}$ teaspoon ground nutmeg

For garnish: 2 tablespoons finely chopped fresh flat-leaf parsley, chives and/or green onions

Preheat the oven to 425 degrees Fahrenheit. If desired, line a large, rimmed baking sheet with parchment paper for easy cleanup.

On the baking sheet, toss the cauliflower with 2 tablespoons of the olive oil until lightly and evenly coated in oil. Arrange the cauliflower in a single layer and sprinkle lightly with salt. Bake until the cauliflower is tender and caramelized on the edges, 25 to 35 minutes, tossing halfway.

Once the cauliflower is almost done, in a Dutch oven or soup pot, warm the remaining 1 tablespoon olive oil over medium heat until shimmering. Add the onion and $\frac{1}{4}$ teaspoon salt. Cook, stirring occasionally, until the onion is softened and turning translucent, 5 to 7 minutes.

Add the garlic and cook, stirring constantly, until fragrant, about 30 seconds, then add the broth.

Reserve 4 of the prettiest roasted cauliflower florets for garnish. Then transfer the remaining cauliflower to the pot. Increase the heat to medium-high and bring the mixture to a simmer, then reduce the heat as necessary to maintain a gentle simmer. Cook, stirring occasionally, for 20 minutes, to give the flavors time to meld.

Once the soup is done cooking, remove the pot from the heat and let it cool for a few minutes. Then, carefully transfer the hot soup to a blender, working in batches if necessary. (Do not fill past the maximum fill line or the soup could overflow!)

Add the butter and blend until smooth. Add the lemon juice and nutmeg and blend again. Add additional salt, to taste (I usually add another $\frac{1}{4}$ to $\frac{3}{4}$ teaspoon, depending on the broth). This soup tastes amazing once it's properly salted! You can also add a little more lemon juice, if it needs more zing. Blend again.

Top individual bowls of soup with 1 roasted cauliflower floret and a sprinkle of chopped parsley, green onion and/or chives. This soup keeps well in the refrigerator, covered, for about four days, or for several months in the freezer.

Poached salmon with horseradish crème fraîche

Ingredients:

Yellow onion

Salmon fillet with skin on

Carrot

White peppercorns

Bay leaf

Creme fraîche

Horse radish (small glass jar, refrigerated)

Lemon

White pepper

Buy a nice large salmon fillet with skin at a fish market or good grocery store (not on a Monday).

Mix creme fraîche with horseradish, white pepper, and a little salt (to taste). Let sit.

Boil a good quantity of water (enough to cover fish) in a large pot with bay leaf, peppercorns, half a peeled onion, salt, and some carrots until the broth gets some flavor.

Boil salmon with a gentle simmer in broth until cooked. (About 20 minutes)

Serve with sliced lemons as garnish and horseradish creme fraîche.

Baked eggs

Dozen eggs

Grated parmesan or gartered parmesan, asiago cheese blend

Whipping cream

A few shallots or five green onions, chopped

Salt

Pepper

Parchment paper if using ramekins

Preheat oven to 400 degrees

Butter ramekins or a muffin tin (good for a quick breakfast for many) on bottom or edges

Place shallots or the white part of chopped green onions in the bottom of each hollow

Crack egg and place into each hollow

Pour up to a teaspoon of cream into each

Salt and pepper generously

Add a tablespoon or two of grated cheese onto each

Bake in the oven until set (less than 10 minutes if in muffin tins, about 20 minutes in ramekins, with parchment paper on top)

Apple sharlotka

Butter or nonstick spray, for greasing pan
6 large, tart apples, such as Granny Smiths
3 large eggs
1 cup (200 grams) granulated sugar
1 teaspoon vanilla extract
1 cup (125 grams) all-purpose flour
Ground cinnamon, to finish
Powdered sugar, also to finish

Preheat oven to 350 degrees. Line the bottom of a 9-inch springform pan with parchment paper. Butter the paper and the sides of the pan. Peel, halve and core your apples, then chop them into medium-sized chunks. (I cut each half into four “strips” then sliced them fairly thinly — about 1/4-inch — in the other direction.) Pile the cut apples directly in the prepared pan. Meanwhile, in a large bowl, using an electric mixer or whisk, beat eggs with sugar until thick and ribbons form on the surface of the beaten eggs. Beat in vanilla, then stir in flour with a spoon until just combined. The batter will be very thick.

Pour over apples in pan, using a spoon or spatula to spread the batter so that it covers all exposed apples. (Updated to clarify: Spread the batter *and* press it down into the apple pile. The top of the batter should end up level with the top of the apples.) Bake in preheated oven for 55 to 60 minutes, or until a tester comes out free of batter. Cool in pan for 10 minutes on rack, then flip out onto another rack, peel off the parchment paper, and flip it back onto a serving platter. Dust lightly with ground cinnamon.

Serve warm or cooled, dusted with powdered sugar.

From: <https://smittenkitchen.com/2012/01/apple-sharlotka/>

The Fancy (breakfast sandwich from Mike & Patty's in Boston)

Sliced multigrain bread with seeds and stuff, e.g. Dave's Killer Bread

Eggs

Canned or jarred chipotles in adobo sauce

Mayonnaise (must be Helmanns/Best Foods)

Red onion, finely chopped

Aged cheddar, sliced

Ripe avocado, sliced

1. Finely chop a few chipotles and stir them together with some mayo.
2. Toast bread.
3. Fry eggs over medium.
4. Assemble sandwiches with all ingredients: Spread chipotle mayo on bread and layer deliciously.

Shakshuka

3 tablespoons extra-virgin olive oil	$\frac{3}{4}$ teaspoon kosher salt, plus more as needed
1 large onion, thinly sliced	$\frac{1}{4}$ teaspoon black pepper, plus more as needed
1 large red bell pepper, thinly sliced	5 ounces feta, crumbled (about $1\frac{1}{4}$ cups)
3 garlic cloves, thinly sliced	7 large eggs
1 teaspoon ground cumin	Chopped cilantro, for serving
1 teaspoon sweet paprika	Hot sauce, for serving
$\frac{1}{8}$ teaspoon ground cayenne, or to taste	Pitas
1 (28-ounce) can whole plum tomatoes with their juices	

1. Heat oven to 375 degrees. Heat oil in a large skillet over medium-low. Add onion and bell pepper. Cook gently until very soft, about 20 minutes. You can optionally add a can of chickpeas here. Add garlic and cook until tender, 1 to 2 minutes; stir in cumin, paprika and cayenne, and cook 1 minute. Pour in tomatoes and season with $\frac{3}{4}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper; simmer until tomatoes have thickened, about 10 minutes. Taste and add more salt and pepper if needed. Stir in crumbled feta.
2. Gently crack eggs into skillet over tomatoes. Season eggs with salt and pepper. Transfer skillet to oven and bake until eggs are just set with runny yolks, 7 to 10 minutes. Sprinkle with cilantro and serve with hot sauce and pitas for dipping.

Marcella Hazan tomato sauce

(actually takes like an hour, but a very low maintenance hour, mainly simmering; really good with homemade pasta)

2 cups tomatoes, in addition to their juices (for example, a 28-ounce can of San Marzano whole peeled tomatoes)

5 tablespoons butter

1 onion, peeled and cut only in half

Salt

1. Combine the tomatoes, their juices, the butter and the onion halves in a saucepan. Add a pinch or two of salt.
2. Place over medium heat and bring to a simmer. Cook, uncovered, for about 45 minutes. Stir occasionally, mashing any large pieces of tomato with a spoon. Add salt as needed.
3. Discard the onion (some people may want to eat them separately). David likes to use a hand blender to homogenize the sauce at this point. This recipe makes enough sauce for a pound of pasta.

Not 30 mins, but good for special occasions:

Apple Cider Brined and Glazed Turkey with Calvados Gravy

(gets very dark in a nice way) – our go-to Thanksgiving turkey recipe

Preparation

For brine:

Step 1

Simmer 1 quart apple cider, salt, allspice, and bay leaves in 20-quart pot 5 minutes, stirring often. Cool completely. Add remaining 3 quarts cider and 4 quarts water. Place turkey in brine. Cover and refrigerate overnight.

Step 2

Drain turkey and rinse. Arrange on several layers of paper towels in roasting pan.

Refrigerate uncovered overnight.

For broth:

Step 3

Simmer all ingredients in large saucepan 30 minutes. Strain sage broth into bowl.

Boil cider in saucepan until reduced to 1/4 cup, about 15 minutes. Whisk in butter. Cool completely.

For glaze:

Step 4

Boil cider in saucepan until reduced to 1/4 cup, about 15 minutes. Whisk in butter. Cool completely.

Step 5

Set rack at lowest position in oven; preheat to 350°F. Remove paper towels from roasting pan. Pat main and neck cavities of turkey dry; stuff loosely with stuffing. Place turkey in pan, tuck wings under, and tie legs together loosely.

Step 6

Roast turkey 1 hour. Brush with some of glaze. Roast until beginning to brown, about 1 hour. Cover with foil. Roast until thermometer inserted into thickest part of thigh registers 175°F, brushing with glaze every 30 minutes and adding up to 1 cup water to pan if drippings begin to burn, about 3 hours longer. Transfer turkey to platter; tent with foil. Let stand 30 minutes.

For gravy:

Step 7

Pour pan juices into large measuring cup. Spoon off fat. Reserve 3 tablespoons fat and degreased juices. Pour sage broth into roasting pan. Bring to boil, scraping up browned bits. Combine flour, sage leaves, and reserved 3 tablespoons fat in heavy large saucepan; stir over medium heat 1 minute. Whisk in broth from roasting pan and reserved pan juices. Add applejack and cream and boil until gravy thickens slightly, whisking often, about 4 minutes. Season with salt and pepper. Strain into sauceboat. Serve turkey with gravy.

<https://www.epicurious.com/recipes/food/views/cider-brined-and-glazed-turkey-23314>

Not 30 mins, but good for special occasions:

Sally's Baking Addiction Homemade Bagels Recipe

Recommended toppings: poppy seeds, sesame seeds, “everything bagel” topping (Trader Joe’s)

Excellent with homemade chive cream cheese, lox, and fresh-squeezed orange juice

Prep Time: 2 hours, 10 minutes

Cook Time: 25 minutes

Total Time: 3 hours

Yield: 8 bagels

Make fresh bagels right at home with this tested dough recipe. Don't skip the water bath and egg wash—both provide an extra chewy and golden brown crust.

Ingredients

1 and 1/2 cups (360g/ml) warm water (between 100–110°F/38–43°C)

1 Tablespoon barley malt syrup, granulated sugar, or brown sugar*

2 and 3/4 teaspoons (8g) instant or active dry yeast*

4 cups (520g) bread flour (spooned & leveled), plus more as needed*

2 teaspoons salt

for coating the bowl: nonstick spray or 2 teaspoons butter or olive oil

For Boiling & Topping

2 quarts (1.9L) water

1/4 cup (85g) barley malt syrup or honey

egg wash: 1 egg white beaten with 1 Tablespoon water

Instructions

Prepare the dough: In the bowl of a stand mixer fitted with a dough hook attachment, whisk the warm water, barley malt syrup/sugar, and yeast together. Cover and allow to sit for 5 minutes. *If you don't have a stand mixer, use a large mixing bowl and mix the dough with a wooden spoon or silicone spatula in the next step.*

Add the flour and salt, and beat on medium speed for 2 minutes, until the dough comes together and pulls away from the sides of the bowl. If it seems too sticky and clings to the sides of the bowl instead of forming a rough mass around the dough hook or spoon, add more flour, 1 tablespoon at a time, and continue to mix until the dough pulls away from the sides of the bowl. The dough should be stiff and somewhat dry. If it is crumbly and breaks off in pieces, add more water, 1 teaspoon at a time, mixing well after each addition.

Knead the dough: When the dough has reached the proper consistency, beat on low speed with the dough hook for an additional 6–7 minutes, or knead by hand on a lightly floured surface for 6–7 minutes, until the dough feels smooth, supple, and elastic. (If you're new to bread-making, my How to Knead Dough video tutorial can help here.) If the dough becomes too sticky during the kneading process, sprinkle 1 teaspoon of flour at a time on the dough or on the work surface/in the bowl to make a soft, slightly tacky dough. Do not add more flour than you need because you do not want a dry dough. After kneading, the dough should still feel a little soft. Poke it with your finger—if it slowly bounces back, your dough is ready to rise. You can also do a “windowpane test” to see if your dough has been kneaded long enough: tear off a small (roughly golfball-size) piece of dough and gently stretch it out until it's thin enough for light to pass through it. Hold it up to a window or light. Does light pass through the stretched dough without the dough

tearing first? If so, your dough has been kneaded long enough and is ready to rise. If not, keep kneading until it passes the windowpane test.

Lightly grease a large bowl with nonstick spray, butter, or oil. Place the dough in the bowl, turning it to coat all sides in the oil. Cover the bowl with plastic wrap or a clean kitchen towel. Allow the dough to rise at room temperature for 1.5–2 hours, or until doubled in size.

Line two large baking sheets with parchment paper or silicone baking mats.

Shape the bagels: When the dough is risen, punch it down to release the air. On a lightly floured surface, divide the dough into 8 equal pieces, about 4 ounces (113g) each.

Shape each piece into a ball. Press your index finger through the center of each ball to make a hole about 1.5–2 inches in diameter. Arrange the shaped bagels on the prepared baking sheets. Loosely cover the shaped bagels with a kitchen towel or plastic wrap and let them rest for 5–10 minutes as you prepare the water bath.

Preheat the oven to 425°F (218°C).

Water bath: Fill a large, wide pot with 2 quarts (1.9L) of water. Whisk in the barley malt syrup or honey. Bring to a boil over high heat, then reduce heat to medium-high. Drop 2 or 3 bagels in at a time, making sure they have enough room to float around. Boil the bagels for 1 minute, then use a spatula to flip each bagel over and boil for 1 minute more. Using a slotted metal spatula, lift the bagels out of the water, letting the excess water drain off. Place the bagels back on the lined baking sheets. Repeat with remaining bagels.

Using a pastry brush, brush the egg wash on top and around the sides of each bagel. If you're adding toppings, dip the tops of the bagels into the toppings immediately after applying the egg wash.

Bake for 20–25 minutes, rotating the pans halfway through, until the bagels are dark golden brown. Allow the bagels to cool on the baking sheets for 20 minutes, then transfer to a cooling rack to cool completely.

Slice, toast, top, whatever you want! Cover leftover bagels tightly and store at room temperature for up to 4 days or in the refrigerator for up to 1 week.

Find it online: <https://sallysbakingaddiction.com/homemade-bagels/>