**Amanda Trammell’s Spinach and Bacon Quiche**

(Recipe courtesy Paula Deen & the foodnetwork.com)

**Prep Time:** 15 min

**Inactive Prep Time:** 45 min

**Cook Time:** 45 min

**Level:** Easy

**Serves:**  8 servings

**Ingredients**

* 6 large eggs, beaten
* 1 1/2 cups heavy cream
* Salt and pepper
* 2 cups chopped fresh baby spinach, packed
* 1 pound bacon, cooked and crumbled
* 1 1/2 cups shredded Swiss cheese
* 1 (9-inch) refrigerated pie crust, fitted to a 9-inch glass pie plate

**Directions**

Preheat the oven to 375 degrees F.

Combine the eggs, cream, salt, and pepper in a food processor or blender. Layer the spinach, bacon, and cheese in the bottom of the pie crust, then pour the egg mixture on top. Bake for 35 to 45 minutes until the egg mixture is set. Cut into 8 wedges.

**Salsa Verde**

Harmony Valley Farms Salsa Verde

6-8 tomatillos (about 12 oz) 1 clove garlic 1 small onion

1 jalapeño, as desired A few sprigs of cilantro Salt and ground black pepper, to taste

-In a small saucepan, bring 4-5 cups water to a boil. Remove husks from tomatillos and rinse fruit. Boil tomatillos for about 5 minutes or just until softened. -In the bowl of a food processor, put tomatillos and the rest of the ingredients. For a medium heat salsa, use about 1⁄2 of the jalapeño with seeds. Adjust the amount of jalapeño to your liking. Blend until the mixture is a coarse puree. -Refrigerate for 1-2 hours to allow flavors to meld. Adjust seasoning and serve with tortilla chips, tacos, enchiladas, etc. -Yields 1 1/2 cups.

Susan’s Guacamole

Serves 6 (unless Uncle John is visiting then serves not so many)

2 medium avocados

1 small tomato, chopped

2 tablespoons minced onion

1 -2 teaspoons lime or lemon juice

½ teaspoon garlic powder

½ teaspoon salt

Peel avocadoes. Mash with a fork in a medium bowl. Stir in tomato, onion, lime or lemon juice, garlic powder and salt. Serve at once.

Note: I like using the lemon juice versus the lime.

Adeline’s Favorite Muffins

Makes 12

2 cups whole wheat white flour

½ teaspoon salt

¼ teaspoon baking soda

2/3 c. sugar

1/3 cup canola oil

2 large eggs

¾ cup sour cream

1 teaspoon vanilla

¼ cup poppy seed or ¾ cup fresh or frozen blueberries

1. Heat oven to 400 F. Line muffins tins with paper muffin cup.
2. In a large bowl, combine the flour, salt, sugar and baking soda. If using the poppy seeds, mix them in also.
3. In a medium size bowl, mix together, using a mixer on medium speed, the canola oil, the eggs, sour cream and vanilla.
4. With a rubber spatula, fold the oil mixture into the flour mixture just until moistened. If using blueberries, add now.
5. Divide the batter among the muffin cups.
6. Bake the muffins 15-20 minutes or until a cake tester, or toothpick, comes out clean.

Margaritas

Makes about 1 Quart, serves 4-6

4 teaspoons grated zest plus ½ cup juice from 2-3 medium limes

4 teaspoons grated zest plus ½ cup juice from 2-3 medium lemons

¼ cup superfine sugar

Pinch salt

2 cups crushed ice

1 cup 100 percent agave tequila, preferably reposado

1 cup Triple Sec

1. Combine the lime zest and juice, the lemon zest and juice, sugar and salt in a large liquid measuring cup. Cover with plastic wrap and refrigerate until flavors meld, 4 to 24 hours.
2. Divide 1 cup crushed ice between 4-6 margarita or double old-fashioned glasses. Strain juice mixture into a 1-quart pitcher or cocktail shaker. Add tequila, Triple Sec and remaining ice. Stir or shake until thoroughly combined and chilled – 20-60 seconds. Strain into ice-filled glasses and serve immediately.

Variations:

Fresh Pineapple Margaritas

1/2 cored and peeled pineapple (about 1 3/4 pounds)

Puree pineapple in food processor or blender until smooth and foamy. Follow above recipe except omit zest and steeping process, reduce lemon and lime juices to ¼ cup each and add ½ cup pineapple juice to juice mixture.

Fresh Raspberry or Strawberry Margarita

Follow recipe above except omit zest and steeping process. Puree 1 cup of raspberries or strawberries with the lemon and lime juices, sugar and salt in a food processor or blender. Strain juice mixture into a pitcher or cocktail shaker. Continue with recipe but reduce Triple Sec to ½ cup and add ½ cup Chambord to juice and tequila mixture.

Note: The longer the zest and the juice mixture are allowed to steep, the more developed the citrus flavors in the finished margaritas. We recommend steeping the full 24 hours, although the margaritas wills till be great if the mixture is steeped for only the minimum of 4 hours. If you are in a rush and want to serve the margaritas immediately, omit the zest and skip the steeping process altogether.

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| [**Carrot and Apple Slaw**](http://www.epicurious.com/recipes/food/views/Carrot-and-Apple-Slaw-2554)  Bon Appétit | October 1991  by Charleen Borger: Fremont, California  Yield: Serves 4  2 tablespoons lemon juice  1 tablespoon apple jelly  4 large carrots, peeled, grated  1 large Golden Delicious apple, peeled, grated  1/3 cup chopped roasted cashews  1/3 cup raisins  Whisk lemon juice and jelly in large bowl to blend. Add carrots, apple, cashews and  raisins. Season to taste with salt and pepper. Toss thoroughly. |

Mexican Chicken Burgers with Lime Cilantro Mayo

**INGREDIENTS**

1 lb ground pork

1/2 lb ground chicken

2 t minced garlic

1 1/2 T chile powder

1/2 c. chopped cilantro

2 t lime zest

1 1/2 t kosher salt

1/2 t black pepper

1 1/2 c shredded Monterey jack cheese

Rolls, split & toasted

Optional: sliced avocado, tomato, red onion, lettuce

Lime mayonnaise

1/2 c. mayo (the kind made with olive oil)

1 T lime juice

1/4 c. chopped cilantro

**DIRECTIONS**

Preheat grill to medium heat. In medium bowl use hands to lightly blend pork, chicken, garlic, chile powder, cilantro, lime zest, salt, and pepper. Shape into 6-8 patties. Grill 3-4 minutes on each side.

Mound cheese on each patty, cover, and cook until cheese melts.

2

For the Cilantro Mayo, combine ingredients and refrigerate until ready to serve

Spread lime mayo on toasted buns and finish with burger and accompaniments.

**NOTES**

Good without the cheese.

Butternut Squash Curry with Tilapia

A quick and easy weeknight dinner idea using boxed soup, tilapia and prepared curry paste

By Rachel Fishman Feddersen

Parenting.com

Serves: 4

Total time: 20 minutes

Ingredients:

1 box butternut squash soup

1 to 2 Tbsp (or to taste) Thai red curry paste (or leftover sauce from Thai takeout)

1 lb tilapia fillet

1/4 to 1/2 lb green beans, trimmed

Directions:

Heat soup in a large pot over medium-high heat.

Stir in the curry paste or leftover sauce.

Reduce to medium heat. Add the fish and cook, without boiling, for 8 to 10 minutes, until it's white and flaky.

Meanwhile, steam the beans in about 1 inch of water. Add to the soup just before serving over rice, noodles, or couscous.

Picky Eater Pleaser: Deconstruct it. Heat some of the soup plain and serve with the tilapia and some steamed green beans.

Green Tea – Cranberry Spritzer

Martha Stewart Living, April 2011

Yield: Makes 4

Ingredients

1/3 cup sugar

1/3 cup water

4 green tea bags

1/2 cup chilled unsweetened cranberry juice

Ice

3 cups chilled seltzer

Directions

Bring sugar and water to a boil in a saucepan. Cook, stirring, until sugar dissolves. Let cool completely. Steep tea bags in 2 cups boiling water for 2 minutes. Remove bags. Let cool completely. Divide tea, cranberry juice, and the simple syrup among 4 ice-filled glasses. Top with chilled seltzer.

Carrot Walnut Salad

Serves 4-6

4 medium carrots, shredded (about 3 cups)

½ c. chopped toasted walnuts

2 Tb. fresh chives

**Lemon-Tarragon dressing** (makes about ½ cup)

1 Tb. lemon juice

1 Tb. tarragon-flavored wine vinegar

1 tsp. Dijon mustard

½ tsp. grated lemon zest

¼ tsp. salt

pinch of white pepper

¼ c. olive or walnut oil

Directions

In a small bowl, mix the lemon juice, vinegar, mustard, lemon zest, salt and pepper. Using a whisk gradually beat in oil until dressing is smooth and slightly thickened.

Lightly mix carrots, walnuts, chives and dressing. Cover and refrigerate 1 to 3 hours to meld flavors.

Café Beaujolais Yogurt Pancakes

1 ½ c. whole wheat white flour

1 ½ Tbs. sugar

1 tsp. salt

1 ½ tsp. baking soda

2 eggs

2 c. plain low-fat yogurt (I use Greek non-fat)

¼ c. canola oil, plus a little for the skillet

3 Tbs. cold water

Sift together the flour, sugar, slat, baking powder, and baking soda into a mixing bowl. In a separate bowl, whisk together the remaining ingredients and add to the fry mixture, stirring lightly to blend.

Heat a lightly oiled griddle or heavy skillet over medium-high heat. Pour ¼ c. of the batter onto the hot surface to form a pancake. When bubbles come to the surface of the pancake and the underside is lightly browned, flip the cake and cook until the other side is lightly browned.

Top with Honey Greek Yogurt and berries or maple syrup.

**Susan’s Spinach and Cheese Curry**

Yield: Serves 6

**Ingredients**

2 tablespoons canola oil

1 medium-size red onion, cut in half lengthwise and thinly sliced

6-8 medium-size cloves garlic, coarsely chopped

4 lengthwise slices fresh ginger (each 2 inches long, 1 inch wide, and 1/8 inch thick), coarsely chopped (a 4 inch piece of ginger)

2 T Garam Masala (see Notes)

1 teaspoon ground turmeric

2 tablespoons tomato paste

8 ounces fresh spinach leaves, well rinsed and coarsely chopped

8 ounces fresh mustard greens, well rinsed and finely chopped (see Notes)

1½ teaspoons coarse kosher or sea salt

½ pound Doodh Paneer, cut into 1-inch cubes and pan-fried (see Notes)

½ cup heavy cream or half and half

1 teaspoon Garam Masala (see Notes)

**Directions**

1. Heat the oil in a large skillet over medium heat. Add the onion, garlic, and ginger, and stir-fry until the onion is light brown, 8 to 10 minutes. Remove the skillet from the heat, and stir in the garam masala and the turmeric. (The heat from the browned onion will be just right to cook the spices without burning them.)

2. Transfer the mixture to a blender jar, and add the tomato paste and ¼ cup water. Puree, scraping the inside of the jar as needed, to form a smooth, reddish-brown paste. Return the paste to the skillet. Pour ¾ cup water into the blender jar, and whir the blades to wash it out. Add this to the skillet.

3. Place the skillet over medium heat. Pile handfuls of the greens into the skillet, cover it, and let the steam wilt them. Stir, and repeat with the remaining greens. Once they are all wilted, cover the skillet and cook, stirring occasionally, until the greens are broken down to a sauce-like consistency and are olive green in color, 10 to 15 minutes.

4. Stir in the salt, paneer cubes, cream, and Punjabi garam masala. Continue simmering the curry, covered, stirring occasionally, until the cheese and cream are warmed through, 5 to 8 minutes. Then serve.

Notes

The original recipe can be found at <http://www.cookstr.com/recipes/spinach-and-mustard-greens-with-cheese>

I just use plain garam masala (and in different quantities than the original recipe) but you can get fancy (like the original chef of this recipe) and use two garam masalas here in different ways. Initially, you add the untoasted blend (the Bin bhuna hua garam marsala) early on, soon after the onion browns, to make sure the raw spices cook, providing the first spice layering. Then you swirl in the garam masala (ta toasted Punjabi garam masala) toward the end, after the curry has cooked. This blend is a finishing spice yielding a second tier of flavors that are aromatic, smooth, and assertive. Both blends contain similar spices, but what you did with them at various stages creates a complex-tasting sauce.

The original recipe calls for 1 ¼ lb Doodh paneer. I cut this down substantially and often times I either buy it pre-fried or just use it without frying it.

How to Prepare Mustard Greens:

Fresh mustard greens are available in most supermarkets. To prepare them for cooking, cut out and discard the tough rib that runs through three-quarters the length of each leaf. Stack 2 or 3 similar-length leaves and roll them tightly into a tube shape. Cut the tube into thin crosswise slices and unfold them to yield ribbons (called a chiffonade). Place them in a large bowl. Once all the greens are sliced, cover them with cold water. Dunk the leaves briefly under the water. Grab handfuls of the leaves to lift them out of the water. The sand or grit will sink to the bottom. Repeat once or twice to ensure that the leaves are completely clean and grit-free.

Susan’s Asian Chicken Pasta Salad

Creamy Sesame Dressing

1 ¼ c. Mayonnaise (the kind made with olive oil)

¼ c. soy sauce

¼ c. rice vinegar

¼ c. sugar

¼ c. sesame oil

¼ tsp. black pepper

Salad

8 oz. fusilli pasta

2 c. cubed cooked chicken

4 green onions, thinly sliced

1 c. snow peas cut in 1 “ pieces

1 c. halved red grapes

1 c. mandarin oranges (1 large can drained)

1 8 oz. can sliced button mushrooms, drained

3-4 oz. wonton strips (the best come from the deli at Macy’s)

Directions

Dressing: Combine all ingredients. (Makes enough for two salads.)

Salad:

1. Cook pasta according to package instructions. Drain and rinse with cold water and drain again.
2. Fill a bowl with ice water. Bring small pan of water to a boil. Submerge peas in boiling water for no more than 1 minute. Immediately drain and place into the ice water. (I sometimes just use them raw, especially when they are tender)
3. In a large bowl, combine the pasta, snow peas, chicken, green onions, mushrooms, grapes and oranges. Toss well.
4. Cover and refrigerate until chilled.
5. Top with wonton strips right before serving.

Serves 6

Southwestern Smoked Turkey and Pasta Salads

1 ¼ c. orzo (rice shaped pasta)

2 c. diced smoked turkey

¾ lb ripe plum tomatoes, seeded, diced

½ med. green bell pepper, thinly sliced

1 c. frozen corn kernels, thawed

1/3 c. chopped red onion

1 15 oz. can black beans, drained and rinsed

¼ c. olive oil

6 Tb. chopped fresh cilantro

3 Tb. white wine vinegar

1 Tb Dijon mustard

1 large jalapeno chili, seeded, minced

1 ¼ tsp ground cumin

¾ tsp. salt

¾ tsp. pepper

1 ripe avocado, peeled, sliced

Cook pasta according to directions. Drain and cool pasta. Add turkey, tomatoes, green bell pepper, corn, beans and onion to pasta.

Whisk together olive oil, cilantro, vinegar, mustard, chili, cumin, salt and pepper. Pour dressing over salad and mix gently. Can be prepared 3 hours ahead. Cover and refrigerate.

Adapted from Bon Appetit, Smoked Turkey and Rice Salad, August 1991.

Berkeley Petite Lentil Couscous Salad

4-6 servings

¾ c. petite french green lentils

1 ½ c. water

¾ c. petite crimson lentils (orange lentils)

1 ½ c. water

1 tsp. lemon juice

¾ c. couscous – cooked per package directions in chicken broth and 1 Tb. olive oil

3 Tb. while wine vinegar

1 tsp. White Wine Worcestershire Sauce

3 Tb. lemon juice

1 ½ tsp. ground cumin

1 clove garlic, crushed

½ tsp oregano

1/3 c. olive oil

Prepare Lentils:

Rinse green lentils and cook in 1 ½ c. water for 15-20 minutes or until tender but not mushy. Drain.

Cook petite crimson lentils (do not rinse) in 1 ½ c. water with 1 tsp lemon juice for about 5 minutes – until tender but still firm. Drain.

Prepare Dressing:

Combine vinegar, 3 Tbs. lemon juice, Worcestershire Sauce, cumin, garlic, oregano and 1/3 cup olive oil. Whisk together.

Prepare Salad:

In large bowl, combine both lentils with couscous. Add dressing and mix well. Serve either at room temperature or chilled.

Bianca Conti-Tronconi’s Basil Pesto

Wash and dry basil. Medium pack into a food processor. Add a pinch of salt (to keep from turning black). Add virgin olive oil. Start with ½ c. and may need to add up to 1 ½ c. Cream in food processor until stiff.

If freezing. Freeze in containers with a thin film of olive oil.

Thaw. Add salt as needed, 1 clove crushed garlic, ½ c. grated parmesan cheese and ¼ c. chopped pine nuts. Blend in food processor. Add 2 Tb. whole pine nuts.

Makes 2 cups.

¼ c. = 4 servings.

Portobello Risotto

2 T. unsalted butter

2 T. olive oil

½ c. finely chopped onion

1 clove garlic, minced

6 oz. Portobello mushrooms, chopped in ½ inch cubes

1 ½ c. Arborio rice

½ c. dry white wine

3 ½ to 4 c. hot chicken broth (low-salt if using canned)

3 T. fresh chopped lemon thyme (regular thyme if you can not find lemon thyme)

½ c. freshly grated Parmigiano-Reggiano

salt and pepper to taste

Heat butter and olive oil in a heavy large saucepan over medium heat. Add onion and garlic. Saute until golden, about 10 minutes. Add rice and Portobello mushrooms. Saute until rice turns translucent, about 5 minutes. Add white wine, stirring until almost all liquid has evaporated. Add chicken broth by the ½ c., stirring constantly until all liquid has evaporated. Continue adding chicken broth and stirring until the rice is tender and the mixture is creamy.

Byerly’s Italian Beef Burgers

1 ½ Lb. ground beef

1 c. Panko crumbs

2 large eggs

2 Tb. capers

2 Tb. minced calamata olives

1/3 c. minced red bell pepper

1/3 c. minced green bell pepper

2-3 Tb. minced onion

3/4/ c. grated asiago cheese

1 -2 tsp. dried oregano

Gently mix all ingredients together. Form into patties. Individually wrap and freeze if not grilling them all.

**Amanda Trammell’s Raspberry Trifle**

1 (10 ¾ oz) loaf frozen pound cake

1 ½ c. heavy cream

¾ c. granulated sugar

2 (8 oz) pkgs cream cheese, softened

2 tsp. lemon juice

2 tsp. vanilla

2 (10 oz) pkgs frozen sweetened raspberries, thawed

2 T. baking cocoa powder

Fresh raspberries, option (for garnish)

1. Slice cake into 18-20 slices (cubes work also); set aside

2. In a mixing bowl, beat cream with ¼ c. sugar until stiff peaks form. Set aside.

3. In another bowl, beat cream cheese, lemon juice, vanilla and remaining sugar. Fold in 2 cups of whipped cream; set remaining whipped cream aside for topping.

4. Drain raspberries, reserving juice; set berries aside.

5. Line bottom of a 3- quart glass bowl with 1/3 of the cake slices/cubes. Drizzle with some of the raspberry juice. Spread ¼ of the creamed cheese mixture. Sift ¼ of the cocoa over the top. Sprinkle with 1/3 of the berries. Repeat layers twice. Top with the remaining cream cheese mixture, whipped cream and sifted cocoa. Cover and refrigerate for 4 hours or overnight. Garnish with fresh raspberries just before serving.

Chicken Burgers

Ingredients

¾ c. Panko bread crumbs

1/3c. buttermilk

1/3 tsp. black pepper

1/3 tsp cayenne pepper

¼ tsp. salt

20 oz chicken, ground

Directions

1. Mix all ingredients together

2. Grill on a griddle sprayed lightly with oil

3. Serve with Southern Cole slaw and topped with Coleslaw.

4. These do not grill well on an outdoor grill, as they are quite moist.

5. I used chipotle pepper and you could use more than called for if you want a

spicier burger

Makes 5 servings

Coleslaw for Chicken Burgers

Ingredients

1⁄2 head red cabbage, shredded

3 shredded carrots

1 ½ shredded Beauty Heart radishes (optional)

1/2 c. plain yogurt

1/4 c. mayonnaise

5 T. apple cider vinegar

3/4 tsp celery seed

4 tsp. sugar

1. Mix dressing ingredients.

2. Add cabbage, radish and carrot.

3. I added a beauty heart radish to my salad and would do so again.

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| Summer Flavored Waters |
| Source: Better Homes and Gardens, May 2005 |
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| Makes 8 (8-ounce) servings each recipe Prep: 10 minutes each Chill: 2 hours |  | |  |  |  |  |  | | --- | --- | --- | --- | --- | | |  | | --- | |  | |  | |  | |  | | |

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| Ingredients |
| 2 to 3 slices ripe honeydew melon |
| 1   lime, sliced 1/4-inch thick |
| 4   mint sprigs |
| 2 quarts water |
| Ice cubes |
| Directions |
| **1.** Add slices of melon, lime slices, and mint sprigs to a large pitcher. Fill pitcher with the water. Refrigerate for 2 to 4 hours to allow fruit and herbs to transfer flavors to water. To serve, fill glasses with ice. Top with flavored water. Makes 8 (8-ounce) servings each recipe. |
| ***Herb and Berry Flavored Water:*** Substitute 1 cup fresh blueberries, lightly crushed, and two 4-inch sprigs fresh rosemary, lightly bruised, for the melon, lime, and mint. Fill pitcher with water, refrigerate 2 to 4 hours, and serve as above. |

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| Cauliflower Wedges with Lemon Dressing |
| Source: Better Homes and Gardens, May 2005 |

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| Makes 4 servings Start to Finish: 20 minutes |  | |  | | --- | |  | |

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| Ingredients |
| 2 small heads cauliflower |
| 2 to 3 ounces thinly sliced Serrano ham, cooked ham, or prosciutto |
| 1 ounce Manchego cheese or Jack cheese, thinly sliced or crumbled |
| 1/4 cup olive oil or cooking oil |
| 2 tablespoons lemon juice |
| 1 clove garlic, minced |
| 1/2 teaspoon salt |
| 1/4 teaspoon sugar |
| 1/4 teaspoon dry mustard |
| 1/4 teaspoon freshly ground black pepper |
| 2 tablespoons toasted pine nuts |
| 2 tablespoons capers, drained |
| Directions |
| **1.** Remove heavy leaves and tough stems from cauliflower; cut into 4 to 6 wedges each. Place cauliflower in a microwave-safe 3-quart casserole. Add 1/2 cup water. Microcook, covered, on 100 percent power (high) for 7 to 9 minutes or just until tender. Remove with a slotted spoon to serving plates. Top with ham and cheese. |
| **2.** In a screw top jar combine oil, lemon juice, garlic, salt, sugar, mustard, and pepper. Cover and shake well to combine; drizzle over cauliflower, ham, and cheese. Sprinkle with pine nuts and capers. Makes 4 servings. |
| **Note:** Serrano ham comes from Spain; find it in some specialty markets or at www.tienda.com. Substitute with any other thinly sliced ham. |

# Fragrant beef curry with rice

# [Bon Appétit](http://www.epicurious.com/recipesmenus/bonappetit/recipes) |  November 2000

"An Indian friend of my mother’s gave her this recipe for beef curry back in 1936," writes Bill Goodhue of Chino, California. "The recipe has been passed on to me, so I can still enjoy the sweet-spicy flavors of this stew more than 60 years later."

Servings:   Makes 6 servings.

INGREDIENTS

2 pounds well-trimmed boneless beef stew meat, cut into 1-inch pieces  
3 tablespoons vegetable oil2 large onions, sliced  
6 whole cloves  
2 large garlic cloves, chopped  
2 cinnamon sticks  
1 bay leaf  
1/4 teaspoon dried crushed red pepper  
1 1/2 cups whole milk  
3 large tomatoes, quartered  
3 tablespoons Major Grey chutney  
3 tablespoons fresh lemon juice  
2 tablespoons minced peeled fresh ginger  
1 1/2 tablespoons curry powder  
1/2 teaspoon salt

Hot cooked rice

PREPARATION

Sprinkle beef with salt and pepper. Heat 2 tablespoons oil in heavy large pot over high heat. Working in batches, add beef to pot and brown on all sides, about 7 minutes per batch. Using slotted spoon, transfer to plate.

Heat remaining 1 tablespoon oil in same pot over medium-high heat. Add onions; sauté until tender and brown, about 7 minutes. Return beef to pot. Add cloves, garlic, cinnamon sticks, bay leaf and dried red pepper to pot; stir 1 minute. Stir in milk, tomatoes, chutney, lemon juice, ginger, curry powder and 1/2 teaspoon salt and bring to boil. Reduce heat, cover and simmer until beef is tender, stirring occasionally, about 2 hours.

Uncover; increase heat to medium. Boil stew until juices are slightly thickened, about 10 minutes. Serve over rice.

Makes 6 servings.

Hot and Sour Soup

To rehydrate dried whole mushrooms, place them in a bowl, add boiling water to cover and let soak for 30 minutes, until soft. For dried mushroom slices, reduce the soaking time to 15 to 20 minutes. Drain well. For extra mushroom flavor, reserve the soaking liquid and add it to the dish. Before using, strain the liquid through a sieve lined with cheesecloth or a coffee filter to remove any grit.

Accompany the soup with a shredded cabbage salad dressed with rice wine vinegar, sugar and a little oil.

**Ingredients:**

1 oz. dried Chinese black mushrooms or dried shiitake mushrooms

3 cups boiling water

2 Tbs. plus 1 tsp. white wine vinegar

1 Tbs. plus 1 tsp. soy sauce

1/2 tsp. Asian sesame oil

1 1/4 tsp. Asian chili oil

1/2 tsp. freshly ground pepper, plus more, to taste

5 cups chicken stock

1/2 cup canned thinly sliced bamboo shoots, rinsed and drained

1 boneless, skinless whole chicken breast, about 1/2 lb., cut crosswise into thin bite-size  slices

1/4 lb. firm tofu, drained and cut into 1/2- inch cubes

2 Tbs. cornstarch

1/4 cup water

1 egg, well beaten

**Directions:**

Soak the dried mushrooms in the boiling water for 30 minutes. Drain the mushrooms and slice them thinly. Set aside.

In a small bowl, stir together the vinegar, soy sauce, sesame oil, chili oil and the 1/2 tsp. pepper. Set aside.

In a saucepan over medium-high heat, bring the stock to a simmer. Add the mushrooms and bamboo shoots and cook until the stock is aromatic, about 3 minutes. Reduce the heat to medium and add the chicken and tofu. Cook until the chicken is just opaque throughout and the tofu is heated through, about 2 minutes. Add the reserved vinegar-soy mixture and bring to a simmer.

In a small bowl, combine the cornstarch and water and stir until the cornstarch is dissolved. Add to the soup and stir until the soup begins to thicken. Remove from the heat. Add the egg, whisking with a fork until little shreds of cooked egg form. Taste and adjust the seasonings with vinegar, pepper or soy sauce.

Ladle the soup into warmed bowls and serve immediately.

Adapted from Williams-Sonoma Collection Series, *Soup*, by Diane Rossen Worthington (Simon & Schuster, 2001).

White Turkey Chili

Made with chunks of cooked turkey, this hearty chili is a wonderful way to use up leftovers from the Thanksgiving feast.

**Ingredients:**

2 Tbs. olive oil

1 large yellow onion, diced

Salt and freshly ground pepper, to taste

2 tsp. toasted ground cumin

5 garlic cloves, minced

1 jalapeño, seeded and minced

1 lb. Anaheim chilies, roasted, peeled and diced,   or 3 cans (each 7 oz.) whole fire-roasted  Anaheim chilies, diced

4 to 4 1/2 cups low-sodium chicken broth,   warmed

1 lb. diced cooked turkey

3 cans (each 15 oz.) cannellini beans, drained  and rinsed, or 4 1/2 cups cooked white beans,   drained

2 Tbs. minced fresh oregano

1/3 cup minced fresh cilantro

1/4 cup cornmeal

Shredded jack cheese, sour cream and lime  wedges for serving

**Directions:**

In a large sauté pan over medium heat, warm the olive oil. Add the onion, season with salt and pepper and cook, stirring occasionally, until softened, 5 to 7 minutes. Add the cumin, garlic and jalapeño and cook, stirring, for 30 seconds. Stir in the chilies and 3 1/2 cups of the broth, and then transfer to a slow cooker. Stir in the turkey, beans, oregano and cilantro.

Put the cornmeal in a small bowl and slowly whisk in 1/2 cup of the broth. Stir the cornmeal mixture into the turkey mixture. Cover and cook on high for 3 hours according to the manufacturer's instructions. Thin the chili with more broth if needed.

Ladle the chili into warmed bowls. Serve with cheese, sour cream and lime wedges.

Serves 6 to 8.

Williams-Sonoma Kitchen.

Orange-Rosemary Chicken

Bon Appétit | July 1997

It's almost as quick to make the citrus-herb glaze that coats the chicken as it is to open a bottle of barbecue sauce-and the glaze has a far more interesting taste. Pour a Chardonnay or Sauvignon Blanc for the grown-ups; the kids should have lemonade. Finish up with watermelon and brownies.

Can be prepared in 45 minutes or less.

Yield: Makes 6 Servings

Active Time: 45 minutes or less

Total Time: 45 minutes or less

1 12-ounce container frozen orange juice from concentrate, thawed

1/3 cup dry white wine

1/3 cup honey-Dijon mustard

2 tablespoons finely chopped fresh rosemary or 2 teaspoons dried

4 teaspoons soy sauce

2 teaspoons hot pepper sauce (such as Tabasco)

1 large garlic clove, chopped

1 cup hickory smoke chips, soaked in water 30 minutes, drained

2 7-pound chickens, each cut into 8 pieces (breasts halved if large)

Blend first 7 ingredients in processor. Set orange glaze aside.

Prepare barbecue (medium heat). Place smoke chips in 8x6-inch foil packet with open top. Set packet atop coals about 5 minutes before grilling. Sprinkle chicken with salt and pepper. Grill chicken until golden, turning occasionally, about 5 minutes per side. Continue grilling chicken until cooked through, brushing glaze over chicken and turning occasionally, about 25 minutes longer. Transfer to platter.

Phyllo-Wrapped Salmon with Leeks and Red Bell Pepper

Bon Appétit | October 1997

Ristorante Araxi, Whistler, British Columbia

Yield: Serves 6

8 tablespoons (1 stick) butter

4 cups matchstick-size strips red bell peppers (about 2 large)

2 cups matchstick-size strips leek (white and pale green parts only; about 1 large)

1/2 cup dry white wine

1 teaspoon dried crushed red pepper

1/2 cup thinly sliced fresh basil

1 teaspoon salt

12 sheets fresh phyllo pastry or frozen, thawed

6 5-ounce 6x2x1-inch skinless salmon fillets

Melt 2 tablespoons butter in heavy large skillet over medium-high heat. Add bell peppers and leek and sauté until leek is tender, about 6 minutes. Add wine and crushed red pepper to skillet. Simmer until liquid evaporates, about 4 minutes. Remove skillet from heat. Cool vegetable mixture. Stir in basil and salt.

Preheat oven to 400°F. Melt remaining 6 tablespoons butter in small saucepan. Place 1 pastry sheet on work surface (keep remaining phyllo sheets covered). Brush with some of melted butter. Top with second pastry sheet; brush with melted butter. Place 1 salmon fillet crosswise on pastry sheet, 5 inches in from 1 short end. Top salmon fillet with 1/4 cup of vegetable mixture. Fold 5-inch section of pastry over salmon. Fold in sides. Roll up, forming rectangular packet. Transfer to heavy large baking sheet, vegetable side up. Brush packet all over with melted butter. Repeat with remaining pastry sheets, melted butter, salmon fillets and vegetables. (Can be prepared 6 hours ahead. Cover with plastic wrap and refrigerate.)

Bake salmon until pastry is pale golden and salmon is cooked through, about 35 minutes.

NOTE: Uncle John has made this twice and thinks it is easy and good

Black Bean and Tomato Quinoa

Gourmet | July 2007

Quinoa is a fast-cooking, protein-packed whole grain. Steamed, it makes a perfect partner for lime-spiked black beans and fresh tomato.

Yield: Makes 4 (side dish) servings

Active Time: 20 minutes

Total Time: 45 minutes

2 teaspoons grated lime zest

2 tablespoons fresh lime juice

2 tablespoons unsalted butter, melted and cooled

1 tablespoon vegetable oil

1 teaspoon sugar

1 cup quinoa

1 (14- to 15-ounce) can black beans, rinsed and drained

2 medium tomatoes, diced

4 scallions, chopped

1/4 cup chopped fresh cilantro

Whisk together lime zest and juice, butter, oil, sugar, 1/2 teaspoon salt, and 1/4teaspoon pepper in a large bowl.

Wash quinoa in 3 changes of cold water in a bowl, draining in a sieve each time.

Cook quinoa in a medium pot of boiling salted water (1 tablespoon salt for 2 quarts water), uncovered, until almost tender, about 10 minutes. Drain in sieve, then set sieve in same pot with 1 inch of simmering water (water should not touch bottom of sieve). Cover quinoa with a folded kitchen towel, then cover sieve with a lid (don't worry if lid doesn't fit tightly) and steam over medium heat until tender, fluffy, and dry, about 10 minutes. Remove pot from heat and remove lid. Let stand, still covered with towel, 5 minutes.

Add quinoa to dressing and toss until dressing is absorbed, then stir in remaining ingredients and salt and pepper to taste.

Roasted Carrots and Parsnips with White Balsamic

Bon Appétit | November 2010

by Diane Morgan

The technique: Roasting is as basic as baking something uncovered, but this simple process does something magical to vegetables.

The payoff: Roasting caramelizes the sugars and creates veggies that are browned on the outside and tender on the inside.

Yield: Makes 8 to 10 servings

Active Time: 40 minutes

Total Time: 1 hour 30 minutes

2 1/4 pounds medium parsnips, trimmed, peeled, cut into 3 x 1/2-inch sticks

1 1/2 pounds medium carrots, trimmed, peeled, cut into 3 x 1/2-inch sticks

1/4 cup extra-virgin olive oil

2 tablespoons white balsamic vinegar

1 tablespoon minced fresh rosemary

2 teaspoons coarse kosher salt

1 teaspoon black pepper

Preheat oven to 425°F. Combine parsnips and carrots on large rimmed baking sheet. Add oil and remaining ingredients; toss to coat. Spread in even layer on baking sheet. Roast until vegetables are tender and brown around edges, stirring occasionally, about 50 minutes to 1 hour. DO AHEAD: Can be made 1 day ahead. Cool. Cover and chill. Let stand at room temperature 1 hour, then rewarm in 400°F oven 15 minutes.

[**Tortilla Soup with Chicken and Lime**](http://www.epicurious.com/recipes/food/views/Tortilla-Soup-with-Chicken-and-Lime-1183)

Bon Appétit | January 1996

by Chef Kathi Long

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| An adaptation of a recipe from Mexican Light Cooking  by our friend Kathi Long, a chef and author in Santa Fe.  Yield: Serves 4    4 5- to 6-inch diameter corn tortillas  2 teaspoons olive oil  2 14 1/2-ounce cans low-salt chicken broth  2 cups water  3/4 cup canned Mexican-style stewed tomatoes with juices  1 bay leaf  1 garlic clove, pressed  1/4 teaspoon ground cumin  1/8 teaspoon dried crushed red pepper  12 ounces skinless boneless chicken breast halves, cut into 1/2-inch-wide strips  2 green onions, sliced  1/4 cup chopped fresh cilantro  2 tablespoons fresh lime juice    Preheat oven to 350°F. Brush 1 side of tortillas with oil; cut in half. Stack halves and  cut crosswise into 1/4-inch-wide strips. Spread strips on nonstick baking sheet.  Bake until light golden, about 15 minutes. Cool on baking sheet.  Combine broth, water, tomatoes, bay leaf, garlic, cumin and red pepper  in saucepan; bring to boil. Reduce heat; simmer 5 minutes. Add chicken;  simmer until just cooked through, about 5 minutes. Stir in green onions, cilantro  and lime juice. Season with salt and pepper.  Ladle soup into bowls. Sprinkle with tortilla strips and serve. |

[**Lacinato Kale and Ricotta Salata Salad**](http://www.epicurious.com/recipes/food/views/Lacinato-Kale-and-Ricotta-Salata-Salad-236940)

Gourmet | January 2007

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| Inspired by an antipasto that's popular at New York City's Lupa, this substantial salad  takes a hearty, rich green that's usually cooked and proves how delicious it can be  when served raw.  Yield: Makes 6 servings  Active Time: 25 min  Total Time: 25 min    3/4 to 1 pound lacinato kale (also called Tuscan kale) or tender regular kale,  stems and center ribs discarded  2 tablespoons finely chopped shallot  1 1/2 tablespoons fresh lemon juice  1/4 teaspoon salt  1/4 teaspoon black pepper  4 1/2 tablespoons extra-virgin olive oil  2 ounces coarsely grated ricotta salata (1 cup)    Working in batches, cut kale crosswise into very thin slices.  Whisk together shallot, lemon juice, salt, and pepper in a small bowl,  then add oil in a slow stream, whisking until combined well.  Toss kale and ricotta salata in a large bowl with enough dressing to coat well,  then season with salt and pepper. |

Petits Pains au Chocolat

Bon Appétit | April 2004

These delicious small pastries are easy to make, and they're sure to disappear quickly.

Yield: Makes 24

2 sheets frozen puff pastry (one 17.3-ounce package), thawed, each sheet cut into 12 squares

1 large egg beaten to blend with 1 Tb water (for glaze)

4 3.5-ounce bars imported bittersweet or milk chocolate, each cut into six 2x3/4-inch pieces

Sugar

Line baking sheet with parchment paper. Brush top of each puff pastry square with egg glaze. Place 1 chocolate piece on edge of 1 pastry square. Roll up dough tightly, enclosing chocolate. Repeat with remaining pastry and chocolate. Place pastry rolls on baking sheet, seam side down. (Can be made 1 day ahead. Cover pastries with plastic wrap and refrigerate. Cover and refrigerate remaining egg glaze.)

Preheat oven to 400°F. Brush tops of pastry rolls with remaining egg glaze. Sprinkle lightly with sugar. Bake until pastries are golden brown, about 15 minutes. Serve warm or at room temperature.

NOTE: These are also good filled with jam or jam and cream cheese

Lentil Soup with Smoked Ham

Bon Appétit | October 1999

Start with hearts of romaine topped with balsamic dressing and diced feta cheese, and pass whole grain bread. Have chocolate cupcakes afterward.

Yield: Makes 2 servings (can be doubled)

1 1/2 tablespoons olive oil

1 1/2 cups diced smoked ham

2 teaspoons dried savory

1 1/2 teaspoons dry mustard

3 cups (or more) canned low-salt chicken broth

1 cup brown lentils, rinsed

1 14 1/2-ounce can diced tomatoes with roasted garlic

Heat oil in heavy large saucepan over medium-high heat. Add ham, savory and mustard and stir until ham begins to brown, about 2 minutes. Add 3 cups broth and lentils and bring to boil. Reduce heat to medium, cover and simmer until lentils are tender, about 20 minutes. Add tomatoes with juices; simmer uncovered 2 minutes. Add more broth by 1/4 cupfuls to thin soup, if desired. Season with salt and pepper.

[**Cabbage and Corn Slaw with Cilantro and Orange Dressing**](http://www.epicurious.com/recipes/food/views/Cabbage-and-Corn-Slaw-with-Cilantro-and-Orange-Dressing-238803)

Bon Appétit | July 2007

Pam Anderson

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| Yield: Makes 8 servings    1/3 cup frozen orange juice concentrate, thawed  1/3 cup unseasoned rice vinegar  1/3 cup canola oil or vegetable oil  2 (8-ounce) bags coleslaw mix  4 ears of fresh corn, shucked, kernels cut from cob  2 medium carrots, peeled, coarsely grated  1 medium red bell pepper, stemmed, cored, cut into thin strips  6 medium green onions, thinly sliced  1/2 cup chopped fresh cilantro    Whisk orange juice concentrate, rice vinegar, and canola oil in small bowl.  Season with salt and pepper.  DO AHEAD Dressing can be made 1 day ahead. Cover and refrigerate.  Combine slaw mix, corn kernels, carrots, red bell pepper strips, sliced green onions,  and chopped cilantro in large bowl.  Toss with enough dressing to coat. Season slaw to taste with salt and pepper.  Let stand 15 minutes for flavors to blend. Toss again and serve. |

Green Bean and Tomato Salad

Bon Appétit | January 1992

Yield: Serves 12

3 pounds green beans, trimmed, cut into 2-inch pieces

3 tablespoons country-style Dijon mustard

1/4 cup Sherry wine vinegar

2/3 cup olive oil

1/3 cup minced shallots

2 1-pint baskets cherry tomatoes

Cook beans in large pot of boiling salted water until crisp-tender, about 5 minutes. Drain. Refresh under cold water; drain well. Transfer to large bowl. Combine mustard and vinegar in small bowl. Gradually whisk oil. Mix in shallots. (Can be prepared 1 day ahead. Cover beans and dressing separately. Refrigerate beans; let dressing stand at room temperature.) Mix dressing and tomatoes into beans. Season to taste with salt and pepper

Barbecued Pork Burgers with Slaw

Gourmet | August 2007

Alexis Touchet

Spicing up store-bought barbecue sauce with a touch of cayenne and a splash of vinegar is an easy trick that makes a big difference. Here, pork burgers get a triple hit of flavor: The sauce gets mixed into the meat, slathered onto the cooked burgers for the last minute of grilling, and brushed on the bun. A cabbage slaw with a creamy dressing tops them off with just the right crunch.

Yield: Makes 4 -5 burgers

1 (1/2-pound) piece green cabbage, cored

1/4 cup mayonnaise

1 tablespoon milk

1 tablespoon plus 1 1/2 teaspoons white-wine vinegar, divided

1/2 cup very finely shredded carrot (1 medium)

1 tablespoon thinly sliced fresh chives

1/2 cup bottled tomato-based barbecue sauce

1/4 teaspoon cayenne

1 1/2 pounds ground pork

4 Kaiser or soft rolls, split and grilled

Equipment: an adjustable-blade slicer

Prepare grill for direct-heat cooking over medium-hot charcoal (medium heat for gas).

Thinly slice enough cabbage with slicer to measure 2 cups. Whisk together mayonnaise, milk, and 1 1/2 teaspoons vinegar until smooth, then toss with cabbage, carrots, chives, and salt and pepper to taste. Let coleslaw stand at room temperature, uncovered, while making burgers.

Stir together barbecue sauce, cayenne, 1/4 teaspoon salt, and remaining tablespoon vinegar until combined well.

Mix together pork, 1/2 teaspoon salt, 1/4 teaspoon pepper, and 2 tablespoons barbecue sauce mixture until combined (do not overmix), then form into 4 (3/4-inch-thick) burgers (4 inches in diameter).

Oil grill rack, then grill patties, covered only if using a gas grill, turning over occasionally, until just cooked through, about 6 minutes total. Brush top of each patty with 1 tablespoon barbecue sauce mixture, then turn over and grill 30 seconds. Brush top of each patty with 1 tablespoon barbecue sauce, then turn over and grill 30 seconds more.

Brush cut sides of rolls with remaining 1/4 cup barbecue sauce, then sandwich patties and coleslaw between rolls.

Coleslaw can be made 8 hours ahead and chilled, covered. ·Patties can be formed 1 hour ahead and chilled, covered. ·

Roasted Garlic

Bon Appétit | October 1999

Yield: Makes about 1 1/3 cups

Note: Also great mixed into mashed potatoes.

large heads of garlic

1/4 cup olive oil

Preheat oven to 350°F. Cut top 1/4 inch off heads of garlic to expose cloves. Place garlic in small baking dish. Add oil and sprinkle with salt and pepper; toss to coat. Turn garlic cut side up. Cover tightly with aluminum foil. Bake until garlic skins are golden brown and cloves are tender, about 55 minutes. Cool. Squeeze garlic cloves from skins.

Crostini with Roasted Garlic, Goat Cheese and Apple Chutney

Bon Appétit | October 1999

128 Cafe, St. Paul, Minnesota

Kari and Brian Chase of St. Paul, Minnesota say that their neighborhood has a great restaurant: 128 Cafe. The last time they were there they tried a delicious appetizer of crisp bread with roasted garlic, goat cheese and apple chutney.

Yield: Makes 8 Servings

Note: At the restaurant, the bread is grilled, but it’s just as good when it’s baked.

1 cup (packed) golden brown sugar

3/4 cup rice vinegar

2 garlic cloves, minced

1 1/2 teaspoons minced peeled fresh ginger

1/8 teaspoon cayenne pepper

1 cinnamon stick

1 1/2 pounds Granny Smith apples, peeled, cored, cut into -inch pieces (about 4 cups)

1 cup golden raisins

1 cup diced seeded plum tomatoes

1 tablespoon chopped fresh mint

1 French-bread baguette, cut into 1/3-inch-thick slices

Olive oil

Roasted Garlic

12 ounces soft fresh goat cheese (such as Montrachet), room temperature

Stir sugar and vinegar in heavy large saucepan over medium heat until sugar dissolves. Add next 4 ingredients and simmer until mixture is syrupy and reduced to 1/2 cup, about 8 minutes. Mix in apples and raisins. Increase heat to high and boil until apples are tender, stirring frequently, about 10 minutes. Cool to room temperature. (Chutney can be made 3 days ahead; cover and refrigerate.) Mix in tomatoes and mint.

Preheat oven to 450°F. Arrange baguette slices on baking sheet and brush with olive oil. Bake until golden and crisp, about 8 minutes. Spread each toast with roasted garlic; top with goat cheese and chutney.

NOTE: A good jarred apple chutney or pear chutney works just as well

[**Pork Tenderloin with Herbed Breadcrumb Crust**](http://www.epicurious.com/recipes/food/views/Pork-Tenderloin-with-Herbed-Breadcrumb-Crust-5685)

Bon Appétit | September 1998

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| Simple, appealing and perfect with the polenta. Pour a Barbera or Pinot Bianco.  Yield: Serves 8    6 cups fresh breadcrumbs made from French bread  2/3 cup chopped fresh parsley  2 tablespoons chopped fresh rosemary  1 3/4 teaspoons crumbled bay leaves  3 pounds pork tenderloins, trimmed  2 large eggs, beaten to blend  4 tablespoons (1/2 stick) butter  2 tablespoons olive oil    Preheat oven to 375°F. Mix first 4 ingredients in large bowl to blend. Season to taste  with salt and pepper.  Sprinkle pork with salt and pepper. Dip into eggs, then into breadcrumb mixture,  coating completely.  Melt 2 tablespoons butter and 1 tablespoon oil in heavy large skillet over  medium-high heat. Add half of pork; cook until golden on all sides, about 5  minutes. Place on rack set in large roasting pan. Wipe out skillet. Repeat with  remaining 2 tablespoons butter, 1 tablespoon oil and pork.  Roast pork until crust is golden and thermometer inserted into center registers  155°F, about 20 minutes. Transfer pork to cutting board. Let stand 5 minutes.  Slice pork and serve. |

Slow-Cooked Carnitas Tacos

Bon Appétit | April 2008

Amy Finely

You'll need a slow cooker for this recipe (a necessity for any busy cook).

Yield: servings

2 pounds boneless country-style pork ribs or pork shoulder (Boston butt), cut into 1 1/2-inch pieces

2 teaspoons salt

2 teaspoons ground black pepper

2 teaspoons dried oregano (preferably Mexican)

1/2 large onion, cut into 4 pieces

1 avocado, halved, pitted, sliced

Fresh cilantro sprigs

Sliced red bell peppers (optional)

Corn tortillas

Roasted Tomatillo Salsa

Toss pork in bowl of slow cooker with salt, black pepper, and dried oregano to coat. Place onion pieces atop pork. Cover slow cooker and cook pork on low setting until meat is very tender and falling apart, about 6 hours.

Using slotted spoon, transfer pork to cutting board. Discard onion pieces. Using fingers, shred pork; transfer carnitas to platter. Place avocado slices, cilantro sprigs, and sliced red bell peppers, if desired, alongside. Wrap corn tortillas in damp kitchen towel; microwave until warm, about 1 minute. Serve carnitas with warm tortillas and tomatillo salsa.

Spicy Garbanzo Bean and Turkey Sausage Soup

Bon Appétit | March 1995

Sliced or diced fresh avocado makes a colorful garnish for this hearty southwestern soup. If you want to cut up the avocado ahead of time but don't want it to discolor, simply place the avocado pieces in a colander and rinse them with cold water. They will stay bright green for about two hours.

Yield: Serves 6

1 teaspoon olive oil

3/4 pound turkey sausage, casings removed, crumbled

8 large garlic cloves, chopped

1 cup canned diced peeled tomatoes with juices

2 tablespoons thinly sliced seeded jalapeño chili

1 teaspoon ground cumin

1 teaspoon chopped fresh rosemary or 1/2 teaspoon dried

3 15- to 16-ounce cans garbanzo beans (chick-peas), undrained

2 cups canned chicken broth or beef broth

2 tablespoons fresh lemon juice

Chopped fresh cilantro

1 avocado, peeled, sliced

Heat olive oil in heavy large Dutch oven over medium-high heat. Add turkey sausage and chopped garlic and sauté until sausage is golden brown and cooked through, breaking up sausage with back of fork, about 5 minutes. Reduce heat to medium. Add tomatoes with their juices, sliced jalapeño chili, ground cumin and chopped fresh rosemary and simmer 10 minutes, stirring frequently. Add garbanzo beans with their liquid and chicken broth and bring to boil. Reduce heat and simmer soup 15 minutes. Stir in fresh lemon juice. Season soup to taste with salt and pepper. (Can be prepared 1 day ahead. Cover and refrigerate. Rewarm over medium heat before continuing.)

Ladle soup into bowls. Sprinkle soup with chopped fresh cilantro and top with sliced avocado. Serve immediately.

[**Creamy Southwestern Potato Salad**](http://www.epicurious.com/recipes/food/views/Creamy-Southwestern-Potato-Salad-232370)

Bon Appétit | July 2005

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| A bold medley of cumin, cayenne, corn, and cilantro ups the flavor here. Great with:  Grilled-fish tacos, steak fajitas, or chipotle-rubbed chicken.  Yield: Makes 6 to 8 servings    1/2 cup buttermilk  1/4 cup mayonnaise  1 tablespoon fresh lime juice  1 1/2 teaspoons ground cumin  1/4 teaspoon cayenne pepper  2 pounds small white-skinned potatoes (such as White Rose)  1 cup cooked corn kernels (from 1 medium ear)  1/2 cup chopped sweet onion (such as Vidalia or Maui)  1 14-ounce can hearts of palm, drained, each cut crosswise into 1/3-inch-thick rounds  2 plum tomatoes, seeded, diced (about 1 1/4 cups)  1/2 cup chopped fresh cilantro  1 avocado, pitted, peeled, chopped    Whisk buttermilk, mayonnaise, lime juice, cumin, and cayenne in medium bowl to blend.  Cook potatoes in large pot of boiling salted water until tender, about 20 minutes. Drain; cool.  Cut potatoes into 1/2-inch cubes. Place potatoes in large bowl; add corn, onion, hearts of palm,  tomatoes, and cilantro. Drizzle dressing over potato mixture; toss to coat. Season generously  with salt. (Can be made 4 hours ahead. Cover and refrigerate.) Gently stir in avocado and serve.  **Test-kitchen tip: Pitting an avocado**  Cut an unpeeled avocado in half lengthwise. Grasp both sides and twist to open. Tap a large  knife into the pit so it sticks, then twist the knife to loosen and remove the pit. |

[**Sweet-Potato Salad with Spicy Peanut Dressing**](http://www.epicurious.com/recipes/food/views/Sweet-Potato-Salad-with-Spicy-Peanut-Dressing-232373)

Bon Appétit | July 2005

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| Great with: Grilled hoisin-glazed ribs, pork chops, or chicken satay.  Yield: Makes 6 to 8 servings    1/4 cup rice vinegar  1/4 cup soy sauce  3 tablespoons mayonnaise  4 teaspoons minced peeled fresh ginger  4 teaspoons toasted sesame oil (such as Asian)  4 garlic cloves, minced  1 tablespoon peanut butter  2 teaspoons chili-garlic sauce  1 1/2 teaspoons golden brown sugar  2 pounds red-skinned sweet potatoes (yams), peeled, cut into 1/2-inch cubes  1 1/2 cups sugar snap peas, cut crosswise into 1/2-inch pieces  1 cup thinly sliced green onions  1/3 cup coarsely chopped dry-roasted peanuts    Whisk first 9 ingredients in medium bowl to blend.  Add enough water to large saucepan to reach depth of 1/2 inch. Bring to boil; add sweet  potatoes and cook until just tender, about 5 minutes. Drain; cool.  Mix sweet potatoes, dressing, peas, and green onions in large bowl. Season salad  with salt and pepper. (Can be made 4 hours ahead. Cover and refrigerate.)  Sprinkle salad with peanuts and serve. |

Mexican Black Beans

Bon Appétit

Serve as a side dish with enchiladas. The beans can be topped with grated Monterey Jack cheese, then covered to melt.

Yield: Serves 6

1 tablespoon olive oil

4 garlic cloves, finely chopped

1 large jalapeño chili, seeded, chopped

1/2 teaspoon (generous) ground cumin

2 15-ounce cans black beans, rinsed, drained

1 14 1/2-ounce can low-salt chicken broth

Fresh lime juice

Chopped fresh cilantro

Heat oil in heavy large saucepan over medium-high heat. Add garlic, chili and cumin and sauté 30 seconds. Add beans and broth and cook 5 minutes, stirring occasionally. Coarsely mash beans with potato masher. Continue boiling until thick, stirring frequently, about 10 minutes. Season to taste with lime juice, salt and pepper. Transfer to bowl. Sprinkle with cilantro and serve.

Whe[**at Berry and Barley Salad with Smoked Mozzarella**](http://www.epicurious.com/recipes/food/views/Wheat-Berry-and-Barley-Salad-with-Smoked-Mozzarella-12251)

Gourmet | July 1994

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| "Berries" are whole grains that have been minimally processed: They have been hulled  but still have the bran and germ intact.  Yield: Serves 6 as a main course or 8 to 10 as a side dish    1 cup wheat berries  1 cup pearl barley  1 small red onion, chopped fine  2 garlic cloves, minced and mashed to a paste with 1/2 teaspoon salt  1/4 cup balsamic vinegar  1/4 cup olive oil (preferably extra-virgin)  6 scallions, chopped fine  1 1/2 cups cooked corn (cut from about 2 large ears) (I use frozen corn)  1/2 pound smoked mozzarella cheese, diced fine  1 pint vine-ripened cherry tomatoes, halved  1/2 cup chopped fresh chives    Into a kettle of salted boiling water stir wheat berries and cook at a slow boil 30 minutes.  Stir in barley and cook grains at a slow boil 40 minutes  While grains are cooking, in a large bowl stir together onion, garlic paste, vinegar, and oil.  Drain grains well and add to onion mixture. Toss mixture well and cool. Add scallions, corn,  mozzarella, tomatoes, chives, and salt and pepper to taste and toss well.  Salad may be made 1 day ahead and chilled, covered.  Bring salad to room temperature before serving. |

[**Kohlrabi and Apple Salad with Creamy Mustard Dressing**](http://www.epicurious.com/recipes/food/views/Kohlrabi-and-Apple-Salad-with-Creamy-Mustard-Dressing-10693)

Gourmet | October 1992

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| Can be prepared in 45 minutes or less.  Yield: Serves 8    1/2 cup heavy cream  2 tablespoons fresh lemon juice  1 tablespoon coarse-grained mustard  3 tablespoons finely chopped fresh parsley leaves  1/2 teaspoon sugar  2 bunches kohlrabi (about 2 pounds), bulbs peeled and cut into julienne strips,  stems discarded, and the leaves reserved for another use  1 Granny Smith apple    In a bowl whisk the cream until it holds soft peaks and whisk in the lemon juice,  the mustard, the parsley, the sugar, and salt and pepper to taste. Stir in the kohlrabi  strips and the apple, peeled, cored, and diced, and combine the salad well. |

[**Grilled Chicken Moroccan Style**](http://www.epicurious.com/recipes/food/views/Grilled-Chicken-Moroccan-Style-108244)

Bon Appétit | June 2003

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| Start marinating the chicken four to six hours ahead. Pour frosty Pilsners or a  chilled Chenin Blanc.  Yield: Makes 6 servings    1 cup olive oil  1/4 cup red wine vinegar  3 tablespoons ground cumin  1 1/2 tablespoons ground coriander  2 teaspoons ground cinnamon  2 teaspoons salt  2 teaspoons sugar  1/4 teaspoon cayenne pepper  4 large chicken breast halves with skin and ribs, cut crosswise in half  4 chicken legs  4 chicken thighs  1/4 cup minced fresh parsley    Whisk first 8 ingredients in large glass baking dish. Add all chicken; turn to coat.  Cover with plastic wrap; chill 4 to 6 hours.  Prepare barbecue (medium heat). Place marinade-coated chicken on barbecue.  Grill chicken until just cooked through, occasionally brushing with any remaining  marinade, about 10 minutes per side for breasts and about 12 minutes per side for  leg and thigh pieces. Transfer chicken to platter. Sprinkle with parsley. |

Beet and Carrot Pancakes

Bon Appétit | March 1998

An interesting side dish or meatless entrée.

Yield: Makes 8 servings

1 1/3 cups (packed) coarsely shredded peeled beets (from 2 medium)

1 cup coarsely shredded peeled carrots (from 2 medium)

1 cup thinly sliced onion

1 large egg

1/2 teaspoon salt

1/4 teaspoon pepper

1/4 cup all purpose flour

3 tablespoons olive oil

Low-fat sour cream

Preheat oven to 300°F. Place baking sheet in oven. Combine beets, carrots and onion in large bowl. Mix in egg, salt and pepper. Add flour; stir to blend well.

Heat 1 1/2 tablespoons oil in heavy large skillet over medium heat. Using 1/3 cup beet mixture for each pancake, drop 4 pancakes into skillet. Flatten each into 3-inch round. Cook until brown and cooked through, about 4 minutes per side. Transfer pancakes to baking sheet in oven; keep warm. Repeat with remaining beet mixture, making 4 more pancakes.

Serve pancakes with sour cream.

Noodle Salad with Spicy Peanut Butter Dressing

Bon Appétit | February 2004

by Juli Tsuchiya-Waldron, Tokyo, Japan

Yield: Makes 6 side-dish servings

6 tablespoons creamy peanut butter (do not use old-fashioned style or freshly ground)

1/4 cup low-salt chicken broth

3 tablespoons rice vinegar

3 tablespoons soy sauce

1 1/2 tablespoons sugar

1 tablespoon oriental sesame oil

1 tablespoon minced peeled fresh ginger

1/2 teaspoon cayenne pepper

8 ounces linguine

1 large orange bell pepper, cut into matchstick-size strips

1/2 cup chopped green onions

5 large lettuce leaves

1/4 cup chopped fresh cilantro

1/4 cup chopped salted peanuts

Combine first 8 ingredients in small bowl; whisk to blend. Set dressing aside.

Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain pasta; rinse with cold water and drain again. Transfer pasta to medium bowl. Add bell pepper and green onions. Pour dressing over; toss to coat. Season salad with salt and pepper. Line serving bowl with lettuce leaves. Transfer salad to prepared bowl. Sprinkle with cilantro and peanuts.

Peanut Butter Cookies with Chocolate Chunks

Bon Appétit | March 1997

Yield: Makes 27 cookies (we make them smaller)

Susan’s favorite

1 1/2 cups unbleached all purpose flour

1/3 cup old-fashioned oats

1 teaspoon baking soda

1/4 teaspoon salt

1 cup old-fashioned chunky peanut butter (about 9 ounces)

1 cup (packed) golden brown sugar

1/2 cup (1 stick) unsalted butter, room temperature

1/4 cup honey

1 large egg

1 teaspoon vanilla extract

5 ounces semisweet chocolate, coarsely chopped

Mix flour, oats, baking soda and salt in medium bowl. Using electric mixer, beat peanut butter, brown sugar, butter, honey, egg and vanilla in large bowl until well blended. Stir dry ingredients into peanut butter mixture in 2 additions. Stir in chopped chocolate. Cover and refrigerate until dough is firm and no longer sticky, about 30 minutes.

Preheat oven to 350°F. Butter 2 heavy large baking sheets. With hands, roll 1 heaping tablespoonful of dough for each cookie into 1 3/4-inch-diameter ball. Arrange cookies on prepared baking sheets, spacing 2 1/2 inches apart. Bake cookies until puffed, beginning to brown on top and still very soft to touch, about 12 minutes. Cool cookies on baking sheets 5 minutes. Using metal spatula, transfer cookies to rack and cool completely. (Can be made 2 days ahead. Store in airtight container at room temperature.)

Szechuan Noodles with Peanut Sauce

Bon Appétit | August 1999

Zygot Bookworks & Cafe

Yield: Serves 6 as a main-course

1/2 cup (or more) canned vegetable broth

1 cup super-chunky peanut butter

1/4 cup soy sauce

2 tablespoons balsamic vinegar

1 1/2 tablespoons chili-garlic sauce\*

5 garlic cloves, minced

12 ounces dried chow mein udon (Asian-style noodles)\*

1 tablespoon canola oil

8 large bok choy leaves

2 red bell peppers, halved lengthwise

2 large carrots, peeled

1 bunch green onions

2 cups shredded Napa cabbage

2 tablespoons toasted sesame seeds

\*Available at Asian markets and in the Asian foods section of many supermarkets.

Mix 1/2 cup vegetable broth, peanut butter, soy sauce, balsamic vinegar, chili-garlic sauce and minced garlic in medium bowl to blend well (sauce will be thick). Cook noodles in large pot of boiling salted water until just tender but still firm to bite, about 6 minutes. Drain. Rinse noodles under cold water and cool. Cut noodles into 4- to 5-inch lengths. Transfer noodles to very large bowl. Toss with oil to coat.

Cut bok choy, peppers, carrots and onions into matchstick-size strips. (Sauce, noodles and vegetables can be prepared 4 hours ahead. Cover separately; chill. Bring sauce to room temperature before continuing, thinning with additional broth if necessary.)

Add shredded cabbage and vegetable strips to noodles. Toss with enough peanut sauce to coat. Sprinkle with sesame seeds.

Raspberry Corn Muffins

Gourmet | May 1993

Can be prepared in 45 minutes or less.

Yield: Makes 12 muffins

1 cup yellow cornmeal

1 cup all-purpose flour

1/2 cup sugar

1 teaspoon double-acting baking powder

1 teaspoon baking soda

1/4 teaspoon salt

2 large eggs

1 1/4 cups plain yogurt

1/2 stick (1/4 cup) unsalted butter, melted and cooled

1 cup fresh raspberries

Preheat the oven to 375°F. and butter well twelve 1/2-cup muffin tins. In a bowl whisk together the cornmeal, the flour, the sugar, the baking powder, the baking soda, and the salt. In another bowl whisk together the eggs, the yogurt, and the butter, add the flour mixture, and stir the batter until it is just combined. Fold in the raspberries gently, divide the batter among the muffin tins, and bake the muffins in the middle of the oven for 20 minutes, or until a tester comes out clean. Let the muffins cool in the tins on a rack for 3 minutes, turn them out onto the rack, and let them cool completely. The muffins may be made 1 day in advance and kept in an airtight container.

Smoky Chipotle Hummus with Garlic Bagel Chips

Bon Appétit | October 2001

If you don't have time to make your own hummus, buy some at the market or specialty foods store, and mix in chipotle chilies and cumin to taste.

Yield: Makes 20 servings

2 15-ounce cans garbanzo beans (chickpeas), drained

1/2 cup water

1/4 cup plus 2 tablespoons tahini (sesame seed paste)\*

3 tablespoons plus 2 teaspoons fresh lemon juice

2 tablespoons olive oil

2 1/2 teaspoons minced canned chipotle chilies\*\*

1 large garlic clove, minced

1 1/2 teaspoons ground cumin

1 4-ounce jar sliced pimientos in oil, drained

1/3 cup chopped fresh cilantro

2 6-ounce packages roasted-garlic bagel chips

Reserve 3 tablespoons garbanzo beans for garnish. Blend remaining garbanzo beans and next 7 ingredients in processor until smooth. Add pimientos; process, using on/off turns, until pimientos are coarsely chopped. Transfer hummus to medium bowl. Stir in cilantro. Season hummus to taste with salt and pepper. Sprinkle with reserved garbanzo beans. (Can be made 1 day ahead. Cover and chill. Bring to room temperature before serving.) Accompany with bagel chips.

\*Sold at Middle Eastern markets, natural foods stores and some supermarkets. \*\*Chipotle chilies canned in a spicy tomato sauce, sometimes called adobo, are available at Latin American markets, specialty foods stores and some supermarkets.

Hot Fudge Sauce

Gourmet | February 2004

Yield: Makes about 2 cups

Active Time: 10 min

Total Time: 30 min

2/3 cup heavy cream

1/2 cup light corn syrup

1/3 cup packed dark brown sugar

1/4 cup unsweetened Dutch-process cocoa powder

1/4 teaspoon salt

6 oz fine-quality bittersweet chocolate (not unsweetened), finely chopped

2 tablespoons unsalted butter

1 teaspoon vanilla

Bring cream, corn syrup, sugar, cocoa, salt, and half of chocolate to a boil in a 1 to 1 1/2-quart heavy saucepan over moderate heat, stirring, until chocolate is melted. Reduce heat and cook at a low boil, stirring occasionally, 5 minutes, then remove from heat. Add butter, vanilla, and remaining chocolate and stir until smooth. Cool sauce to warm before serving.

Notes:

Sauce can be made ahead and cooled completely, then chilled in an airtight container or jar. Reheat before using.

I have used Baker’s chocolate squares and I never chop them.

Grilled Chicken Sandwiches with Sage Pesto and Apples

Bon Appétit | July 2003

by Cheryl and Bill Jamison

Yield: Makes 6 servings

3/4 cup lightly packed fresh sage leaves (from 2 large bunches)

3/4 cup pine nuts (about 4 ounces)

1/4 cup (packed) fresh Italian parsley leaves

1 garlic clove

3/4 cup plus 3 tablespoons olive oil

6 tablespoons freshly grated Parmesan cheese

6 skinless boneless chicken breast halves

6 4x5-inch rectangles focaccia, ciabatta, or long French rolls, split horizontally

Mayonnaise

3 medium Fuji apples, halved, cored, thinly sliced

Using on/off turns, blend sage leaves, pine nuts, parsley, and garlic in processor until mixture is finely chopped. With machine running, add 3/4 cup oil and blend until thick paste forms. Mix in cheese. Transfer to small bowl; season with salt and pepper. (Can be made 1 day ahead. Press plastic wrap onto surface of pesto and refrigerate. Bring to room temperature before using.)

Place each chicken breast between sheets of waxed paper. Using rolling pin or meat mallet, pound each to 1/2-inch thickness. Brush chicken with 3 tablespoons oil; sprinkle with salt and pepper. Let chicken stand 30 minutes.

Prepare barbecue (medium heat). Grill chicken until firm to touch and cooked through, about 5 minutes per side. Transfer chicken to platter. Grill focaccia until just beginning to brown, about 1 minute per side.

Arrange bottom halves of focaccia on work surface. Spread each with mayonnaise. Top each with overlapping layer of sliced apple, then 1 chicken breast. Drizzle each chicken breast with pesto. Spread pesto on cut side of bread tops. Place tops on chicken, pesto side down. Cut sandwiches in half on diagonal. Transfer sandwiches to plates and serve.

Moroccan Chicken

Bon Appétit | April 1991

by Margot Andrew: Los Angeles, California

Yield: Serves 4 to 6

1/2 cup dried currants or raisins

1/4 cup dry Sherry

Butter

3 tablespoons butter

2 tablespoons finely chopped onion

3 tablespoons all purpose flour

1 1/2 teaspoons curry powder

1 cup milk

1 medium apple, peeled, diced

6 boneless chicken breast halves, skinned, patted dry

1/4 cup slivered almonds, toasted

Place currants in small bowl. Add Sherry and let soak 2 hours.

Preheat oven to 350°F. Lightly butter 8-inch square baking pan. Melt 3 tablespoons butter in heavy medium skillet over low heat. Add onion and cook until translucent, stirring occasionally, about 4 minutes. Add flour and curry powder and stir 3 minutes. Gradually whisk in milk. Bring to boil, stirring constantly. Mix in currants with Sherry and apple. Season to taste with salt.

Arrange chicken in prepared pan in single layer. Cover with sauce. Top with almonds. Bake until chicken is cooked through, about 30 minutes.

**Easy Split Pea Soup**

Bon Appétit | May 1996

by Patricia Murray: County Kerry, Ireland

Yield: Serves 6

2 tablespoons (1/4 stick) butter

1 large onion, chopped

1 cup chopped celery

1 cup chopped peeled carrots

1 1/2 pounds smoked pork hocks

2 teaspoons dried leaf marjoram

1 1/2 cups green split peas

8 cups water

Melt butter in heavy large pot or Dutch oven over medium-high heat. Add onion, celery and carrots. Sauté until vegetables begin to soften, about 8 minutes. Add pork and marjoram; stir 1 minute. Add peas, then water, and bring to boil. Reduce heat to medium-low. Partially cover pot; simmer soup until pork and vegetables are tender peas are falling apart, stirring often, about 1 hour and 10 minutes.

Transfer hocks to bowl. Puree 5 cups soup in batches in blender. Return to pot. Cut pork off bones. Dice pork; return pork to soup. Season with salt and pepper. (Can be made 1 day ahead. Refrigerate until cold, then cover. Rewarm before serving.)

**Adeline’s Round Meat Soup aka Sausage and Bean Soup**

Bon Appétit | November 2000

Yield: Makes 2 servings (can be doubled)

1 tablespoon olive oil

6 ounces kielbasa or linguiça sausage, cut into thin rounds

1 medium onion, chopped

2 3/4 cups canned low-salt chicken broth

1/2 large bunch kale, stems cut away, leaves thinly sliced

1 15-ounce can small white beans, drained

3/4 cup dry white wine

Heat oil in heavy large saucepan over medium heat. Add sausage and onion; Sauté until onion is tender, about 6 minutes. Add broth and kale; bring to boil. Reduce heat to medium-low; simmer uncovered 10 minutes. Add beans and wine. Cook until kale is tender, about 10 minutes. Season with salt and pepper.

**Cheesy Baked Penne with Cauliflower**

Bon Appétit | October 2008

by Bruce Aidells (adapted by Susan)

Yield: Makes 8 servings

1 large head of cauliflower, cored, cut into 1-inch florets

2 large heirloom tomatoes

5 tablespoons butter, divided

1/2 cup thinly sliced green onions

Coarse kosher salt

2 tablespoons all purpose flour

1 cup heavy whipping cream

3 cups coarsely grated Comté cheese (or half Gruyère and half Fontina; about 9 ounces), divided

3/4 cup Parmigiano-Reggiano, finely grated Parmesan cheese, divided

1 cup sour cream

1 tablespoon whole grain Dijon mustard

10 ounces penne (3 1/2 cups)

1 cup Panko crumbs

Cook cauliflower in large pot of boiling salted water until crisp-tender, about 5 minutes. Using large sieve, transfer cauliflower to bowl. Add tomatoes to pot; cook 1 minute. Remove from water; peel and dice tomatoes. Reserve pot of water.

Melt 2 tablespoons butter in large skillet over medium-high heat. Add cauliflower; sauté until beginning to brown, about 5 minutes. Add tomatoes and green onions. Cook 1 minute to blend flavors. Remove from heat. Season with coarse salt and pepper.

Melt 2 tablespoons butter in large saucepan over medium-low heat. Add flour and stir 2 minutes. Gradually whisk in cream. Cook until sauce thickens, whisking occasionally, about 4 minutes. Add 2 cups Comté cheese; whisk until melted and sauce is smooth. Whisk in 1/2 cup Parmesan, then crème fraîche and mustard. Season with salt and pepper. Remove from heat.

Return reserved pot of water to boil. Add pasta and cook until tender but still firm to bite, stirring occasionally. Drain; return pasta to same pot. Stir in cauliflower mixture and sauce.

Butter 13x9x2-inch glass baking dish or individual sized ramekins. Spoon in half of pasta mixture; sprinkle with 1/2 cup Comté cheese. Top with remaining pasta mixture and 1/2 cup Comté cheese. Melt remaining 1 tablespoon butter in small skillet. Add breadcrumbs and toss to coat. Remove from heat; mix in 1/4 cup Parmesan. Sprinkle crumbs over pasta. DO AHEAD: Can be made 2 hours ahead. Let stand at room temperature.

Preheat oven to 350°F. Bake pasta uncovered until heated through and bubbling, about 35 minutes.

**Fragrant Beef Curry with Rice**

Bon Appétit November 2000

Bill Goodhue of Chino, California.

Yield: Makes 6 servings

2 pounds well-trimmed boneless beef stew meat, cut into 1-inch pieces

3 tablespoons vegetable oil

2 large onions, sliced

6 whole cloves

2 large garlic cloves, chopped

2 cinnamon sticks

1 bay leaf

1/4 teaspoon dried crushed red pepper

1 1/2 cups whole milk

3 large tomatoes, quartered

3 tablespoons Major Grey chutney

3 tablespoons fresh lemon juice

2 tablespoons minced peeled fresh ginger

1 1/2 tablespoons curry powder

1/2 teaspoon salt

Hot cooked rice

Sprinkle beef with salt and pepper. Heat 2 tablespoons oil in heavy large pot over high heat. Working in batches, add beef to pot and brown on all sides, about 7 minutes per batch. Using slotted spoon, transfer to plate.

Heat remaining 1 tablespoon oil in same pot over medium-high heat. Add onions; sauté until tender and brown, about 7 minutes. Return beef to pot. Add cloves, garlic, cinnamon sticks, bay leaf and dried red pepper to pot; stir 1 minute. Stir in milk, tomatoes, chutney, lemon juice, ginger, curry powder and 1/2 teaspoon salt and bring to boil. Reduce heat, cover and simmer until beef is tender, stirring occasionally, about 2 hours.

Uncover; increase heat to medium. Boil stew until juices are slightly thickened, about 10 minutes. Serve over rice.

**Chicken Mole with Chipotles**

Bon Appétit | December 2001

Mole, a classic Mexican chili sauce, gets streamlined here. Chipotle chilies (available canned at Latin American markets and many supermarkets) add heat, while unsweetened chocolate provides subtle sweetness. Serve the stew in shallow bowls with steamed rice. Add an arugula, orange, and red onion salad and a basket of warm corn tortillas. For dessert, offer cinnamon-spiked hot chocolate and wafer cookies.

Yield: Makes 4 servings

6 skinless boneless chicken thighs, each cut into 3 pieces

2 tablespoons ground cumin

1 tablespoon olive oil

1 large onion, thinly sliced

2 14 1/2-ounce cans chili-style chunky tomatoes in juice

1 cup canned low-salt chicken broth

2 tablespoons minced canned chipotle chilies plus 1 tablespoon adobo sauce

1 ounce unsweetened chocolate, chopped

Coat chicken on all sides with cumin. Sprinkle with salt and pepper.

Heat oil in heavy large pot over medium-high heat. Add chicken; sauté until browned on all sides, about 5 minutes. Add onion and sauté until beginning to brown, about 3 minutes. Add tomatoes with juice, broth, chipotle chilies, adobo sauce, and chocolate and bring to simmer. Reduce heat to medium-low and simmer until chicken is cooked through and sauce thickens slightly, about 20 minutes. Season with salt and pepper; serve.

**Country Captain Soup**

Bon Appétit | March 1995

Adapted by Susan

Yield: Serves 6

1 tablespoon olive oil

1 large onion, coarsely chopped

1/2 cup chopped red bell pepper

4 garlic cloves, chopped

6 skinless boneless chicken thighs (about 1 1/4 pounds), cut into 1-inch pieces

1 tablespoon curry powder

1 teaspoon grated peeled fresh ginger

1/4 teaspoon dried crushed red pepper

4 cups (or more) canned chicken broth

2 cups canned diced peeled tomatoes with juices

1 large Granny Smith apple, peeled, coarsely chopped

1/2 cup orzo (rice-shaped pasta; also called riso)

2 tablespoons dried currants

Chopped fresh cilantro

Plain yogurt

Heat oil in heavy large Dutch oven over medium-high heat. Add onion, bell pepper and garlic; sauté until vegetables soften, about 5 minutes. Add chicken, curry powder, ginger and crushed red pepper; stir 2 minutes. Add 4 cups broth, tomatoes and apple and bring to boil. Reduce heat and simmer 20 minutes. (Can be made 1 day ahead. Cover and refrigerate. Bring to simmer before continuing.)

Stir orzo and currants into soup and simmer until orzo is just cooked through, about 5 minutes. Season with salt and pepper. Ladle soup into bowls. Garnish with cilantro and dollop of yogurt.

**Baked Chicken Meatballs with Peperonata**

Gourmet | August 2009

by Maggie Ruggiero

Yield: Makes 4 servings

**For peperonata:**

3 red bell peppers, cut into strips

1 1/2 tablespoons extra-virgin olive oil, divided

1 1/2 tablespoons drained capers

1 teaspoon red-wine vinegar

1/8 teaspoon hot red pepper flakes

**For meatballs:**

3 slices Italian bread, torn into pieces (1 cup)

1/3 cup milk

3 ounces sliced pancetta, finely chopped

1 small onion, finely chopped

1 small garlic clove, minced

2 tablespoons extra-virgin olive oil, divided

1 large egg

1 pound ground chicken

3 tablespoons finely chopped flat-leaf parsley

1 tablespoon tomato paste

Accompaniment: garlic bread made from remainder of Italian loaf

Make peperonata:

Preheat oven to 400°F with racks in upper and lower thirds.

Toss bell peppers with 1 tablespoon oil, then roast in a 4-sided sheet pan in lower third of oven, stirring occasionally, until tender and browned, about 35 minutes.

Stir together capers, vinegar, red pepper flakes, and remaining 1/2 tablespoon oil in a medium bowl and set aside.

Make meatballs while peppers roast:

Soak bread in milk in a small bowl until softened, about 4 minutes.

Cook pancetta, onion, and garlic in 1 tablespoon oil with 1/2 teaspoon each of salt and pepper in a 10-inch skillet over medium heat until onion is softened, about 6 minutes. Cool slightly.

Squeeze bread to remove excess milk, then discard milk. Lightly beat egg in a large bowl, then combine with chicken, pancetta mixture, bread, and parsley. Form 12 meatballs and arrange in another 4-sided sheet pan.

Stir together tomato paste and remaining tablespoon oil and brush over meatballs, then bake in upper third of oven until meatballs are just cooked through, 15 to 20 minutes.

Toss bell peppers with caper mixture. Serve meatballs with peperonata.

**Louisiana Red Beans and Rice**

**(Tyler Florence recipe from the foodnetwork.com)**

**Serves:** 6 servings

**Ingredients**

* 1 pound dried small red beans, picked over and rinsed
* 2 large smoked ham hocks
* 1 large yellow onion, chopped
* 2 celery stalks, chopped
* 1 large [green bell pepper](http://www.foodterms.com/encyclopedia/bell-pepper/index.html), chopped
* 1 teaspoon cayenne
* 1/4 bunch fresh [flat-leaf parsley](http://www.foodterms.com/encyclopedia/parsley/index.html), chopped
* 2 sprigs fresh thyme
* 3 [bay leaves](http://www.foodterms.com/encyclopedia/bay-leaf/index.html)
* 4 [garlic cloves](http://www.foodterms.com/encyclopedia/garlic/index.html), chopped
* 2 green onions, green part only, chopped, plus more for garnish
* [Red pepper](http://www.foodterms.com/encyclopedia/red-pepper/index.html) sauce
* 2 [andouille](http://www.foodterms.com/encyclopedia/andouille/index.html) sausages, sliced thin
* 4 cups cooked white rice

**Directions**

Place the dried beans in a large bowl and cover with cold water. Soak the beans overnight in the refrigerator.

Drain the beans and put them in a large heavy pot with the ham hocks, adding just enough cold water to cover (about 2 quarts). Add the onion, celery, [green pepper](http://www.foodterms.com/encyclopedia/green-pepper/index.html), cayenne, parsley, thyme, bay leaves, garlic, [green onions](http://www.foodterms.com/encyclopedia/green-onion/index.html), and several shakes of red pepper sauce; give everything a good stir to combine. Simmer, uncovered, until the beans are tender and starting to thicken, about 21/2 hours. You want the beans to be almost overcooked, like they are getting ready to burst. Stir the beans occasionally to prevent scorching on the bottom of the pot. Add about 1 cup of water toward the end of cooking if the mixture appears too thick or dry.

Mash about 1 cup of the cooked beans against the side of the pot with a wooden spoon, this makes the broth thick and creamy. Toss in the sausages and cook for another 30 minutes to heat them through. Adjust the seasoning, if needed. Serve the [red beans](http://www.foodterms.com/encyclopedia/red-bean/index.html) in a wide bowl over some steamed [white rice](http://www.foodterms.com/encyclopedia/rice/index.html) and garnished with chopped green onion.

**Charred Chili Relleno with Green Rice**

(Recipe courtesy of Rachael Ray & The Foodnetwork.com, 2007)

**Prep Time:** 20 min (Susan thinks it takes longer)

**Cook Time:** 20 min

**Level:** Easy

**Ingredients**

* 4 cups [chicken](http://www.foodterms.com/encyclopedia/chicken/index.html) or [vegetable stock](http://www.foodterms.com/encyclopedia/stock/index.html), divided
* 1 bay leaf
* 2 cups [white rice](http://www.foodterms.com/encyclopedia/rice/index.html)
* 4 large poblano peppers
* 6 ears corn on the cob or 3 cups frozen corn kernels
* 3 tablespoons corn, peanut or [vegetable oil](http://www.foodterms.com/encyclopedia/vegetable-oils/index.html), divided
* 1 red onion, chopped
* 1 [jalapeno](http://www.foodterms.com/encyclopedia/jalapeno-chile/index.html), seeded and chopped
* 4 [cloves garlic](http://www.foodterms.com/encyclopedia/garlic/index.html), chopped
* 1 (15-ounce) can fire roasted diced [tomatoes](http://www.foodterms.com/encyclopedia/tomato/index.html), drained well
* 1 1/2 teaspoons ground cumin, 1/2 palm full
* 1/2 teaspoon dried oregano, eyeball it in your palm
* Salt and freshly ground black pepper
* 1/2 cup fresh cilantro leaves
* 1/2 pound [spinach](http://www.foodterms.com/encyclopedia/spinach/index.html) leaves, deveined and coarsely chopped
* 4 [scallions](http://www.foodterms.com/encyclopedia/scallion/index.html), coarsely chopped
* 2 limes, zested, juiced
* 1 cup shredded Chihuahua cheese, Asadero or [Monterey Jack](http://www.foodterms.com/encyclopedia/monterey-jack/index.html)

**Directions**

Preheat broiler or [grill pan](http://www.foodterms.com/encyclopedia/grill-pan/index.html) to high. (Don’t do this until the rellenos are ready)

Heat about 3 1/2 cups stock in a sauce pot with a [bay leaf](http://www.foodterms.com/encyclopedia/bay-leaf/index.html) to boiling. Add rice, cover pot reduce heat to low and simmer 18 minutes until tender.

Place poblanos under broiler or on hot grill and char evenly all over, 15 minutes.

While peppers and rice are working, scrape the corn off the cobs or defrost frozen corn and dry by spreading out on clean kitchen towel. Heat 2 tablespoons light oil in a skillet over high heat. When the oil smokes or ripples add corn, onion, jalapenos and toss until the vegetables char at edges and onions are tender, 4 to 5 minutes. Reduce heat to medium-high and add in garlic, fire roasted tomatoes and season with cumin, [oregano](http://www.foodterms.com/encyclopedia/oregano/index.html), salt and pepper. Cook another minute or 2 then turn pan off.

Place the [cilantro](http://www.foodterms.com/encyclopedia/cilantro/index.html), spinach, scallions, lime zest, half a cup of stock and a tablespoon of oil in [food processor](http://www.foodterms.com/encyclopedia/food-processor/index.html) and process into coarse green paste. Stir into your rice pot in the last 3 to 4 minutes of its cooking time.

Sprinkle the lime juice over the corn mixture.

Split the charred peppers open but not in half with small sharp knife then scoop out the seeds with a small spoon. Place peppers in a shallow [baking dish](http://www.foodterms.com/encyclopedia/cookware-and-bakeware-materials/index.html) and stuff each split pepper with lots of the corn mix, top each pepper with 1/4 cup cheese and place back under broiler to melt and char the cheese.

Serve peppers on beds of green rice. Yum-o!**Creamy Tomato Soup**

PARADE | August 2000

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| Yield: Makes 6 to 8 servings    2 tablespoons butter  2 tablespoons olive oil  1 large onion, chopped  1 tablespoon minced garlic  2 tablespoons flour  3 1/2 pounds ripe tomatoes, chopped  2 tablespoons tomato paste  1 teaspoon sugar  3 cups chicken broth  1/8 teaspoon ground cloves  Salt and pepper, to taste  1/2 cup half-and-half    **1.** Melt the butter with the oil over low heat in a pot.  **2.** Add the onion; wilt over low heat for 8 to 10 minutes. Add the garlic during the  last 2 minutes, stirring. Sprinkle with flour and cook 3 minutes longer, stirring.  **3.** Add the tomatoes, tomato paste, sugar, and broth. Bring to a boil, reduce heat  to a simmer and cover; cook over medium-low heat for 30 minutes.  Season with cloves, salt, and pepper. Remove from heat and cool slightly.  **4.** Purée the soup in a food processor. Pour through a strainer into a pot. Stir in  the half-and-half.  **5.** Warm the soup before serving. |

**Pearl Barley, Bacon, and Root Vegetable Pilaf**

Bon Appétit | January 2006

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| Yield: Makes 4 servings    **Pilaf**  2 cups water  1/2 teaspoon salt  1 cup pearl barley, rinsed, drained  6 ounces bacon, diced  1 shallot, minced (onion works just fine)  1 1/4 cups 1/4- to 1/3-inch cubes peeled root vegetables  (such as celery root, carrot, turnip, rutabaga, and/or butternut squash)  Pinch of sugar  2 teaspoons fresh lemon juice  1/2 teaspoon chopped fresh thyme  1/2 teaspoon chopped fresh rosemary |



**For pilaf:**

Bring 2 cups water and salt to boil in medium saucepan. Mix in barley. Cover pan, reduce heat to medium, and simmer until barley is tender, about 30 minutes. Drain barley.

Sauté bacon in large pot over medium heat until brown and crisp. Using slotted spoon, transfer bacon to paper towels. Pour off all but 2 tablespoons drippings from pot. Add shallot; stir 30 seconds. Add cubed vegetables and sugar; sauté 6 minutes. Add barley, lemon juice, and herbs; stir 2 minutes. Mix in bacon; season with salt and pepper.

**Carrot Orzo**

Bon Appétit | March 2007

Yield: Makes 4 servings

6 ounces peeled baby carrots (about 1 1/4 cups; from 16-ounce package)

2 tablespoons (1/4 stick) butter

1 cup orzo (rice-shaped pasta; about 8 ounces)

1 1/2 cups water

1 1/4 cups low-salt chicken broth

1 large garlic clove, minced

1/4 cup grated Parmesan cheese

2 tablespoons chopped green onions

1 teaspoon minced fresh rosemary

Place carrots in processor. Using on/off turns, finely chop carrots. Melt butter in heavy medium saucepan over medium heat. Add orzo and carrots; sauté until orzo is golden, about 5 minutes. Add 1 1/2 cups water, broth, and garlic; cook uncovered over medium heat until all liquid is absorbed, stirring frequently, about 10 minutes. Stir in cheese, green onions, and rosemary. Season to taste with salt and pepper and serve.