

LINGUINE AND CLAMS

GEOFFREY ZAKARIAN

SERVES 4 TO 6

- 1 pound dried linguine
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon chopped garlic
- 1 teaspoon crushed red pepper flakes
- 8 ounces manila clams
- ¼ cup white wine
- ½ cup clam stock
- ½ cup parsley, chopped
- Salt

1. Bring a large saucepan of water to boil. Add enough salt to taste.
2. Add linguine, and stir after 1 to 2 minutes to ensure the pasta does not stick.
3. In a large sauté pan over medium-high heat, sauté 2 tablespoons olive oil and garlic until golden brown. Add the red pepper flakes.
4. Add the clams, and deglaze the pan with wine. Place a lid over the sauté pan to help the clams open. Once the clams are open, add clam stock and reduce the sauce for 3 to 4 minutes.
5. When the pasta is almost finished, add the pasta to the sauce. Add ½ cup of the pasta water to ensure the pasta finishes cooking and to achieve a creamy sauce.
6. Add the chopped parsley. The sauce should be tight to the noodle. Taste for seasoning, and serve in bowls.

WHITE NEGRONI

GEOFFREY ZAKARIAN

SERVES 2

- 1 ounce white rum
- 1 ounce freshly squeezed lemon juice
- 1 tablespoon suze
- 1 tablespoon Cocchi Americano
- 1 tablespoon plus 1 teaspoon simple syrup
- Lemon twists, for garnish

Place rum, lemon juice, suze, Cocchi Americano and simple syrup in a shaker. Shake well. Serve garnished with lemon twist.

BEURRE BLANC

LUDO LEFEBVRE

MAKES 1½ CUPS

- ¼ cup dry white wine
- ¼ cup white wine vinegar
- 1 tablespoon minced shallots
- ¼ teaspoon kosher salt
- 1 pinch white pepper
- 3 sticks (24 tablespoons; 12 ounces)
cold unsalted butter, cut into
tablespoon-size chunks
- ½ teaspoon fresh lemon juice

1. In a medium saucepan, bring the wine and vinegar to a boil. Add shallots, salt and pepper. Lower heat to a simmer and cook until most of the liquid has evaporated. (There should be about 1½ tablespoons of liquid left. If you reduced it too far, add 1 tablespoon of water to remoisten.)
2. Remove pan from heat. Whisk 2 pieces of butter into the reduction. Set pan over low heat and continue whisking butter into sauce a chunk at a time, allowing each piece to melt before adding more. Remember to maintain low heat, and never let the sauce come to a boil once the butter is added or it will separate.
3. Remove pan from heat. Whisk in the lemon juice. Taste and adjust seasoning, then strain through a fine sieve into a bowl.

BROWN BUTTER

LUDO LEFEBVRE

1 pound good-quality unsalted butter

1. Cut butter into small uniform pieces and place it in a pot or pan. (Cutting the butter into pieces helps it melt and cook evenly.) Always use a light-colored pot or pan so you can see how dark the butter gets as it cooks.
2. Place the pan over medium heat and let the butter melt. (The temperature you use can vary from high to medium; either way, the butter will go from melted to brown in mere minutes. High heat will brown the butter very quickly, but if you don't keep a close eye on it, the milk solids could sink to the bottom of the pan and burn. It's safer to use moderate heat to slow things down so you can keep an eye on the process.)
3. Stir or swirl the pan constantly, until the butter becomes a light tan color as the milk solids toast in the hot fat. Take the pan off the burner (the butter will continue cooking even after you remove it from the heat). The butter should be nut brown and have a toasty aroma. Pour the brown butter into a separate bowl to keep it from cooking further. If the butter gets overcooked, the milk solids will scorch and turn black, and the butter will have a very bitter taste.

BERNAISE SAUCE

LUDO LEFEBVRE

MAKES ABOUT $\frac{3}{4}$ CUP

- 1½ sticks (12 tablespoons; 6 ounces)
unsalted butter, melted
- 1 small shallot, peeled and minced
Kosher salt and freshly ground
black pepper
- ¼ cup white wine vinegar
- 2 egg yolks
Splash of lemon juice (optional)
- 1 tablespoon plus 1 teaspoon chopped
tarragon leaves
Touch of cayenne pepper

The perfect sauce to accompany your favorite steak.

1. Melt 1 tablespoon butter in a small saucepan over medium heat. Add shallots and a pinch of salt and pepper; stir to coat. Stir in vinegar, reduce heat to medium-low, and cook until vinegar has evaporated, 3 to 4 minutes. Reduce heat to low and continue cooking shallots, stirring frequently, until tender and translucent, about 5 minutes more. Transfer shallot reduction to a small bowl and let cool completely.
2. Meanwhile, fill a blender with hot water to warm it; set aside. Melt remaining butter in a small saucepan over medium heat until butter is foamy. Transfer to a measuring cup.
3. Drain blender and dry well. Combine egg yolks, lemon juice and 1 tablespoon water in warm, dry blender. Puree mixture until smooth. Remove lid insert. With blender running, slowly pour in hot butter in a thin stream of droplets, discarding milk solids at bottom of measuring cup. Continue blending until a smooth, creamy sauce forms, 2 to 3 minutes. Pour sauce into a medium bowl. Stir in shallot reduction and tarragon, and season to taste with salt to taste, ½ teaspoon pepper and more lemon juice, if desired. Cover and let stand at room temperature for up to one hour.

SOLE MEUNIÈRE WITH BUTTER CHANTILLY

LUDO LEFEBVRE

MAKES 1 SERVING

- Scant $\frac{1}{4}$ cup clarified butter
- $\frac{1}{2}$ cup flour
- 1 pound Dover sole
 - Fleur de sel
 - White pepper
- 2 tablespoons cold butter (or more, more, more!), cut into small pieces
- 1 cup fish stock

1. Heat a Dover sole pan, or pan large enough to accommodate fish from head to tail, with clarified butter over medium-high heat and cook carefully to bring to smoke point.
2. Spread out flour evenly on a baking sheet. Season sole on both sides with salt and white pepper. Place sole on top of flour and cover with flour on both sides. Dust off excess flour and place sole in hot pan. Reduce heat to medium-low and slowly caramelize the fish until golden brown. Note: Place a $\frac{1}{2}$ -inch slice of potato (or a small spatula) under the tail so it does not make contact with the pan. This helps to prevent overcooking the fish where it is at its thinnest.
3. Add cold butter to the pan, and baste fish until it is golden brown on the outside, 3 to 4 minutes on each side,
4. Remove pan from heat. Use a fish spatula to transfer fish to a baking sheet lined with butter, and let it rest for 7 to 8 minutes.
5. Make butter chantilly sauce: While fish is resting, leave the butter in pan, return to medium heat and deglaze with fish stock. Reduce slightly, then pour the butter and fish stock into a bowl set on ice. Whisk vigorously to create a light, fluffy sauce.

BIRD AND SEAFOOD TOSTADA

MARCUS SAMUELSSON

SERVES 8

<p>Avocado Mousse (recipe follows)</p> <ul style="list-style-type: none">8 crispy corn taco shells3 U-15 shrimp3 U1-10 scallops¼ cup Soy Dressing (recipe follows) <p>Marinated Oysters (recipe follows)</p> <ul style="list-style-type: none">2 ounces unsalted peanuts <p>Chipotle Sauce (recipe follows)</p> <ul style="list-style-type: none">2 breakfast radishes, sliced3 coriander leaves2 pieces Chicken Skin Chicharron	<ol style="list-style-type: none">1. Smear avocado mousse inside each taco shell, and set aside.2. In a large sauté pan over low heat, sear the shrimp and scallops on both sides, then deglaze with soy dressing. Slice shellfish in half and arrange on the taco shell with the marinated oysters.3. In a medium bowl, mix peanuts and the chipotle sauce. Spoon over the taco shells. Garnish with radishes, coriander leaves and chicken skin.
---	--

AVOCADO MOUSSE

MAKES 2 PINTS

<ul style="list-style-type: none">2 avocados4 ounces yuzu juice (no salt added)1 cup extra-virgin olive oil <p>Salt to taste</p>	<p>In a blender, emulsify the avocado and yuzu juice. Slowly stream in the oil, then season with salt to taste.</p>
--	---

SOY DRESSING

MAKES 1 CUP

<ul style="list-style-type: none">½ cup lite soy sauce½ cup mirin	<p>Combine both ingredients and reserve.</p>
--	--

BIRD AND SEAFOOD TOSTADA

MARCUS SAMUELSSON

CONTINUED

MARINATED OYSTERS

MAKES 6

- Zest of 1 lime
- 2 tablespoons orange juice
- 1 teaspoon yuzu kosho
- ¼ cup olive oil
- 6 Kumamoto oysters, shucked

In a small bowl, mix the lime zest, orange juice, yuzu kosho and olive oil. Marinate the oysters in the mixture for 1 hour.

CHIPOTLE SAUCE

- ¼ cup olive oil
- 4 ounces chipotle peppers in adobo, diced
- 1 ounce chopped coriander
- ⅓ cup lime juice
- ½ teaspoon salt
- 1 ounce scallions, chopped

Place all ingredients in a blender. Blend on high speed until well combined.

DOROWAT PASTA

MARCUS SAMUELSSON

SERVES 2

- ¼ cup Doro Wat Chicken Stew (recipe follows)
- 6 ounces garganelli, cooked
- 2 ounces baby kale leaves
- 3 celery leaves
- 1 tablespoon Sea Urchin "Butter" (recipe follows)
- ¼ cup olive oil
- 1 ounce ayib
- 1 tablespoon Citrus Panko Bread Crumbs (recipe follows)

In a medium sauté pan over medium heat, reheat the doro wat chicken stew, and then add the garganelli, kale and celery leaves. Allow the sauce to coat the pasta, then add the sea urchin "butter" and olive oil. Garnish with the ayib and bread crumbs.

DORO WAT CHICKEN STEW

- 3 red onions, minced
- 2 tablespoons olive oil
- 2 ounces fresh ginger, minced
- 3 garlic cloves, minced
- 3 tablespoons berbère
- 8 cups chicken stock
- ½ 28-ounce can plum tomatoes
- 6 large boneless skinless chicken thighs
- Salt

In a large saucepan or pot over medium heat, sweat the onions in olive oil. Add ginger and garlic and continue cooking until dry. Add the berbère and cook lightly. Deglaze with chicken stock. Add the tomatoes, reduce for a few minutes, then add chicken thighs. Cover pot, then reduce heat to low. Cook 2 hours until very tender. Taste the stew and season with salt to taste.

DOROWAT PASTA

MARCUS SAMUELSSON

CONTINUED

SEA URCHIN “BUTTER”

MAKES 1 PINT

- 1 ounce shallots, minced
- 1 ounce fresh ginger, minced
- 1 ounce finger chilies, minced
- 1 ounce garlic confit
- 1 tray sea urchin
- ¼ cup soy sauce
- Zest of 1 lime
- 1 whole egg
- 1 cup plus 2 tablespoons olive oil
- Salt

In a small saucepan, sweat the shallots, ginger, chilies and garlic confit in 2 tablespoons olive oil until tender, then remove from the heat to cool. Place the sea urchin, soy sauce, lime zest and egg in a blender, and emulsify until smooth. Slowly stream in the remaining 1 cup oil. Season with salt to taste.

CITRUS PANKO BREAD CRUMBS

- 4 tablespoons (½ stick) unsalted butter
- ½ garlic clove, minced
- ¼ ounce lemon zest (from about ¼ lemon)
- 8 ounces panko bread crumbs
- ¼ ounce scallion, sliced
- Salt

In a large sauté pan over medium heat, warm the butter until soft, then add the garlic and zest. Cook until the garlic is soft, then add the panko bread crumbs. Brown the bread crumbs until they have an even color, then add the scallions. Continue cooking for a few more minutes, then taste and season with salt as needed. Remove from heat, transfer to a baking sheet and cool.

SUMMER CORN CUSTARD

TYLER FLORENCE

- 1 tablespoon extra-virgin olive oil
- 1 cup corn kernels shucked from cob
- 1 small shallot, chopped
- 1 teaspoon granulated sugar
- 1½ teaspoons salt
- 2 cups heavy cream
- 6 egg yolks

1. Preheat oven to 320°.
2. In a medium sauté pan over medium-high heat, sauté oil, corn, shallot, sugar and salt until the shallot turns translucent and the corn starts to get a bit of color, about 5 minutes.
3. In a small saucepan, heat the cream until it reaches 180°.
4. Place the egg yolks in a blender. Turn the blender on its lowest setting and slowly pour in the hot cream. Turn off the blender and add the corn mixture. Place the top back on the blender and puree the mixture until smooth.
5. Pass the mixture through a fine-mesh strainer. Discard what is left in the strainer.
6. Pour the strained mixture into four or six 8-ounce ramekins. Place the ramekins in a shallow 2-inch pan, and fill with water halfway up the sides of the ramekins.
7. Cover the pan with aluminum foil and place in the oven. Bake for about 25 minutes, or until the custard jiggles when tapped on the side. Let cool for a bit before serving.

WATERCRESS GIMLET

BY BLUE DRAGON LEAD BARTENDER KATE RAPIN WITH MING TSAI

SERVES 1

- 1½ ounces vodka
- ¾ ounce fresh lime juice
- ¾ ounce watercress syrup
- Looseleaf watercress, for garnish

WATERCRESS SYRUP

- 3 bunches watercress
- 3 quarts simple syrup

1. Pour vodka, lime juice and watercress syrup into an ice-filled shaker. Shake until shaker is cold to the touch. Strain into a cocktail glass filled with ice. Garnish with extra piece of watercress, if desired.
2. Buzz the watercress and simple syrup together in a Vitamix or food processor. Once smooth, run through a fine mesh strainer. Add more watercress or simple syrup to taste as needed.

MING'S MASTER ULTIMATE CHUTNEY

MING TSAI

SERVES 4

- ½ cup extra-virgin olive oil (Koroneiki, Picual or Moraiolo)
- 1 minced medium red onion
- 1 heaping tablespoon minced garlic
- 1 heaping tablespoon minced peeled ginger
- 2 cups minced shiitake mushrooms, stems and caps
- Kosher salt and freshly ground black pepper
- ¼ cup Wan Ja Shan tamari
- 1 cup facing heaven chiles
- 16 ounces whole San Marzano tomatoes, roughly chopped

Combining San Marzano tomatoes with extra-virgin olive oil doubles the bioavailability of the tomatoes' carotenoids. Sautéing the tomatoes with extra-virgin olive oil for 15 to 18 minutes also changes the lycopene chemistry (an antioxidant found in tomatoes) to a more bioavailable form. Shiitake mushrooms are a perfect swap for meat because of their fantastic flavor, fiber and low-calorie content. Save the stems, as they are packed with flavor and are high in soluble fiber, which helps with immunity-stimulating gut bacteria.

Allergy-free note: dairy free, shellfish free, peanut free, tree-nut free, fish free, egg free, gluten free

1. In a large saucepan over medium heat, place the oil, onions, garlic and ginger, and bring to a simmer.
2. Add the shiitakes, season with salt and pepper and cook until soft, about 4 minutes.
3. Deglaze with tamari, and add chiles and tomatoes.
4. Bring mixture to a simmer, reduce heat to low and cook for 30 minutes, stirring occasionally to prevent sticking.
5. Taste for seasoning, add more salt and pepper to taste.

WATERCRESS RICE NOODLE STIR-FRY

MING TSAI

SERVES 4

- 1 teaspoon extra-virgin olive oil (Koroneiki, Picual or Moraiolo)
- 2 large handfuls of rehydrated rice noodles
- 1 cup Master Ultimate Chutney
- 2 handfuls of watercress (preferably B&W), washed and drained
- 1 bunch Thai basil
- Juice of 1 lime
- Kosher salt and freshly ground black pepper

Watercress is packed with nutrients and is one of two vegetables to score 1000 on the ANDI (Aggregate Nutrient Density Index). It contains more vitamin C than oranges, more iron than spinach and more calcium than whole milk. Talk about a bang for your buck! It's extremely high in antioxidants, which are compounds that fight free radicals in the body. A key tip for watercress: Avoid boiling it, as this decreases the bioavailability of vitamin C and therefore its antioxidant power. Steaming helps maintain its antioxidant properties.

Allergy-free note: dairy free, shellfish free, peanut free, tree-nut free, fish free, egg free, gluten free

Place a wok over medium heat, coat with oil and add rice noodles, chutney, watercress and basil. Stir-fry until watercress is mostly wilted and warmed through, 1 to 2 minutes. Add lime juice, salt and pepper right before serving.

NORWEGIAN SALMON SWEET POTATO PHO

MING TSAI

SERVES 4 TO 6

- 2 quarts chicken or vegetarian stock
- 1½ cups Master Ultimate Chutney
- Juice of 1 lemon
- 1 large sweet potato, peeled and spiralized (or use a mandolin on medium setting and cut with a knife to resemble spaghetti)
- 1 pound center-cut Norwegian Salmon, cut width-wise into thin slices
- 1 bunch cilantro, leaves washed and picked for garnish
- Extra-virgin olive oil (Koroneiki, Picual or Moraiolo), for garnish
- Kosher salt and freshly ground black pepper

Sweet potatoes are incredibly high in fiber and vitamin A. Vitamin A is found in colorful fruits and vegetables (sweet potatoes, carrots, oranges) and is important for vision, bone growth, cell function and your immune system. Salmon is extremely high in omega-3 fatty acids, which are essential for reducing inflammation and promoting cardiovascular health.

Allergy-free note: dairy free, shellfish free, peanut free, tree-nut free, egg free, gluten free

1. In a medium soup pot over medium heat, place the stock and chutney. Blend together with a hand blender. Add lemon juice and blend.
2. Add sweet potato noodles. Allow to heat through until al dente, about 2 minutes.
3. Spoon soup and noodles into bowls. Top with salmon slices and garnish with cilantro. Drizzle with a touch of olive oil for garnish. Season with salt and pepper to taste.

IMPOSSIBLE “BEEF” AND BROCCOLI RICE WITH HOUSE RICE

MING TSAI

SERVES 4

- 1 teaspoon grape seed oil
- 1 pound Impossible “Beef,” crumbled
Kosher salt and freshly ground black pepper
- 1 cup Ultimate Chutney
- 1 pound broccoli rice (store-bought, or make yourself by using a grater or cutting into very small pieces that resemble rice)
- 2 tablespoons vegetable oyster sauce (preferably Wan Ja Shan)
House Rice (recipe follows)

Broccoli is part of the cruciferous vegetable group that is known to have cancer-fighting properties because of its high levels of phytochemicals (isothiocyanates).

Allergy-free note: dairy free, shellfish free, peanut free, tree-nut free, fish free, egg free, animal-protein free

1. Place a wok over medium-high heat, coat with oil and stir-fry the meat quickly, breaking it up as it cooks.
2. Season with salt and pepper to taste.
3. Add chutney and broccoli rice to the wok. Mix together until heated through and combined, about 5 minutes.
4. Add the vegetable oyster sauce and check for flavor, adding salt and pepper to taste as needed.
5. Transfer the contents of the wok into a large bowl and top with hot House Rice. Pat down so the mixture is well packed in the bowl.
6. Onto a large platter, flip the contents of the bowl to reveal the large Ultimate Dome.

HOUSE RICE

MING TSAI

SERVES 4

1½ cups brown rice

1½ cups white rice

Mixing brown with white rice increases the fiber and whole grain content, which will help keep you full longer.

Allergy-free note: gluten free, dairy free, shellfish free, peanut free, tree-nut free, fish free, soy free, egg free

1. Rinse the brown rice and let it soak in fresh cold water to cover for about 1 hour.
2. In the meantime, rinse the white rice by filling a bowl with water and stirring by hand. Drain and repeat until the water in the bowl is clear.
3. Place the brown and white rice in a large saucepan. Flatten the rice with your palm. Add water until it touches the highest knuckle of your middle finger.
4. Cover rice, and boil over high heat for 10 minutes.
5. Reduce the heat to medium and simmer for 30 minutes. Turn off the heat and let the rice stand, covered, to plump, for 20 minutes. Stir gently.

CHOCOLATE-ALMOND-COCONUT BALLS

ROCCO DISPIRITO

MAKES 8

PREP TIME: 10 MIN

- ¼ cup almond meal or flour
- ¼ cup unsweetened shredded coconut
- 1 tablespoon coconut oil, melted
- 2 tablespoons stevia-sweetened chocolate chips (such as Lily's)
- ½ teaspoon vanilla extract
- 1 teaspoon raw coconut nectar

This no-bake dessert is the result of one of my many experiments with almond meal and various forms of coconut. In this case, the addition of chocolate makes them slightly reminiscent of a certain "joyful" candy bar.

In a large bowl, combine the almond meal, shredded coconut, coconut oil, chocolate chips, vanilla, and coconut nectar. Mix well with your hands, and form into 8 balls. Refrigerate.

HAZELNUT SPREAD COOKIES

ROCCO DISPIRITO

MAKES 8

PREP TIME: 10 MIN

- ¼ cup hazelnut meal or flour
- ¼ cup unsweetened shredded coconut
- 2 tablespoons low-sugar chocolate hazelnut spread (such as Rocco's)
- 1 tablespoon raw coconut nectar

When hazelnut and coconut marry, it's a match made in cookie heaven. So creamy, so delicious, these no-bake cookies won't last long in your house!

1. In a medium bowl, combine the hazelnut meal and coconut. Add the hazelnut spread and coconut nectar and mix well.
2. Form into 8 cookie-shaped balls and refrigerate.

TIP: If the spread is too firm to mix in, place it in the microwave for 1 minute, stirring at 30 seconds.

SPICY PISTACHIO-GOJI BARK

ROCCO DISPIRITO

SERVES 4

PREP TIME: 10 MIN; REST TIME: 10 MIN

- 4 ounces stevia-sweetened chocolate chips (such as Lily's)
- 1 teaspoon coconut oil
- Cayenne pepper
- ¼ cup raw pistachios, chopped
- 2 tablespoons goji berries

1. In a microwave-safe bowl, combine the chocolate and coconut oil and microwave for 30 seconds, then stir. Microwave another 30 seconds and stir again. If the chocolate is not melted at this point, begin microwaving it in 15-second increments, stirring after each one, until the chocolate is melted. Stir in as much cayenne pepper as you would like.
2. Line a baking sheet with parchment paper. Pour the melted chocolate onto the lined baking sheet and spread the chocolate into a thin, even layer with a spatula. Sprinkle the pistachios and goji berries on top of the chocolate and tap the tray a few times to get the toppings to adhere. Transfer to the freezer for about 10 minutes to harden.
3. To serve, break into large pieces with your hands.

FERMENTED RAMP AGNOLOTTI

JOE FLAMM

MAKES 5 SERVINGS (with leftover elements)

FERMENTED RAMPS

(MAKE AHEAD A FEW DAYS)

- 2 tablespoons sea salt
- 1 quart chlorine-free water
- 1 pound ramps, cleaned

PASTA

- 1 cup fermented ramps with liquid
- 1 cup of frozen chopped spinach, thawed and squeezed
- 4½ cups 00 flour
- 2 whole eggs
- 20 egg yolks

PARMESAN FILLING

MAKES 1 PINT (YOU WILL HAVE LEFTOVERS)

- 4 cups cream
- 16 ounces grated Parmigiano-Reggiano
- 1 egg yolk

SPICY OLIVE OIL

MAKES 10 SERVINGS

- 4 cups olive oil
- 1 ounce chili peppers
- 1 sprig thyme
- 1 Parmigiano-Reggiano rind
- 1 bay leaf
- 6 tablespoons (¾ stick) unsalted butter, diced

Chicago is an old Algonquin word for “stinky onion,” referencing the stinky wild onions that grew along the bank of the Chicago River, now known as ramps. Fermenting is an important technique because it is a way we Chicago chefs can use “fresh” local ingredients throughout the year. You may have leftover fermented ramps, filling and oil to use later—create at will!

1. Make fermented ramps: Dissolve salt in water (without boiling or heating), and add ramps. Use a clean stone or glass to keep the ramps submerged, and let sit at room temperature for 1 to 4 days, monitoring fermentation.
2. Puree spinach in a high-speed blender with 1 cup of fermented ramps and ramp liquid until smooth.
3. Place flour, eggs, yolks and ½ cup fermented ramp puree in a food processor. Pulse until the mixture forms a ball, then turn out onto a clean work surface. Work with hands until elastic. Cover with a clean dish towel and let rest for 30 minutes.
4. Make the filling: In a large saucepan over medium heat, reduce cream by half. Pour into a blender, add cheese and blend until smooth. Whisk in egg yolk. Transfer to a piping bag and refrigerate for about 30 minutes or until firm.
5. Make the spicy olive oil: Place all ingredients in a large saucepan over low heat. Simmer for 45 minutes, then strain into an airtight container.

TO MAKE AND FINISH AGNOLOTTI

1. Roll out ramp pasta to ⅛-inch and cut into 3-inch-wide strips.
2. Near the long edge of each strip, pipe ½-inch of Parmesan filling all the way down (this is not the usual method of piping “dots”).
3. Roll dough over itself one-and-a-half times, then pinch dough with thumb and forefinger at ¾-inch intervals.
4. Use a fluted pastry cutter to cut pasta dough ½-inch above where the filing is straight across, then cut perpendicular right through the pinches in the dough.
5. Bring a large pot of salted water to a boil. Cook pasta until it floats. Remove from pot with skimmer, then toss drained agnolotti in a pan with a touch of butter and pasta water. Finish with spicy oil, and serve.

YELLOW GAZPACHO WITH SMOKED ALMOND & PARSLEY GREMOLATA

JUSTIN CHAPPLE

SERVES 4 AS A STARTER

HANDS-ON TIME: 15 MIN; TOTAL TIME: 1 HR 15 MIN

- 3 (10-ounce) containers yellow or gold grape tomatoes
- 2 garlic cloves, crushed
- ¼ teaspoon turmeric powder
- ¼ teaspoon freshly ground white pepper
- ¼ cup extra-virgin olive oil, plus more for drizzling
- Kosher salt
- ½ cup smoked almonds
- ½ cup lightly packed fresh parsley leaves
- ¾ teaspoon finely grated lemon zest

1. In a blender or food processor, combine the tomatoes, 2 tablespoons water, 1 garlic clove, the turmeric and the white pepper and puree until the gazpacho is very smooth (you want to break down the skins as much as possible to give you a gorgeous color), 1 to 2 minutes. With the machine on, drizzle in the olive oil until emulsified. Season the soup generously with salt. Transfer to an airtight container and refrigerate for 1 hour.
2. In a food processor (a little one works great here), combine the almonds, parsley, lemon zest, the remaining garlic clove and a generous pinch of salt. Pulse until the almonds and parsley are finely chopped. Transfer to a small bowl.
3. Ladle the gazpacho into bowls. Sprinkle some of the gremolata on top and drizzle with a little olive oil. Serve right away, passing more gremolata at the table.

DO IT AHEAD The gazpacho can be refrigerated in an airtight container for up to 3 days.

RICOTTA GNUDI WITH SPINACH & DUKKA

JUSTIN CHAPPLE

SERVES 4

HANDS-ON TIME: 30 MIN; TOTAL TIME: 45 MIN

- 2 cups whole-milk ricotta cheese
- ½ cup finely grated Parmesan cheese
- 2 large eggs
- 5 tablespoons extra-virgin olive oil, plus more for greasing
- Kosher salt and freshly ground black pepper
- ¾ cup plus 2 tablespoons all-purpose flour
- 2 tablespoons unsalted butter
- 2 garlic cloves, thinly sliced
- 1 (10-ounce) bunch leaf spinach, stemmed, or 5 ounces baby spinach
- 1 tablespoon fresh lemon juice
- Pistachio-Almond Dukka (recipe follows) or store-bought dukka, for sprinkling

1. In a food processor, combine the ricotta, Parmesan, eggs, 2 tablespoons of the olive oil, 2 teaspoons salt and 1 teaspoon pepper and puree until smooth. Scrape down the sides of the bowl and puree again. Add the flour and pulse until the flour is just incorporated. Scrape the gnudi dough into a medium bowl.
2. Fill a large pot with water and bring to a simmer over medium heat (it should be bubbling but not rapidly boiling), and then add a small handful of salt. Using a 1½-tablespoon ice cream scoop, scoop half the gnudi dough directly into the simmering water. Simmer the gnudi until they rise to the surface, 1 to 2 minutes. Continue to simmer until the gnudi are cooked through, 5 to 7 minutes more. They should be pillowy but just firm (sacrifice one gnudi by cutting it in half to check the doneness). Using a slotted spoon, transfer the gnudi to a lightly oiled baking sheet. Repeat with the remaining gnudi dough. Let stand at room temperature for 10 minutes.
3. In a large nonstick skillet, melt the butter in 2 tablespoons of the olive oil over medium-high heat. Add the gnudi and cook until browned on the bottom, 3 to 5 minutes. Give the pan a shake and cook until the gnudi are coated in the butter mixture, about 1 minute more. Using a slotted spoon, return the gnudi to the baking sheet.
4. In the same skillet over medium heat, heat the remaining 1 tablespoon olive oil. Add the garlic and cook, stirring, until softened, about 2 minutes. Add the spinach and a generous pinch of salt and cook, stirring, until just wilted, about 3 minutes. Add the gnudi and lemon juice and stir gently to mix.
5. Season the gnudi and spinach with salt and pepper, then transfer to plates or a platter. Sprinkle with some Pistachio-Almond Dukka and serve.

DO IT AHEAD The cooked gnudi can be refrigerated in an airtight container overnight. Reheat them in simmering water for about 1 minute and then let stand for 10 minutes before browning them in the skillet.

PISTACHIO-ALMOND DUKKA

JUSTIN CHAPPLE

MAKES 1½ CUPS

HANDS-ON TIME: 20 MIN; TOTAL TIME: 30 MIN

- ¼ cup coriander seeds
- 2 tablespoons cumin seeds
- 2 tablespoons sesame seeds
- 1 teaspoon caraway seeds
- ½ cup shelled pistachios (salted or not)
- ½ cup roasted almonds (salted or not)
- ¼ teaspoon cayenne pepper
- Kosher salt and freshly ground black pepper

1. In a large skillet, toast the coriander, cumin, sesame and caraway seeds over medium heat, shaking the pan, until fragrant and the sesame seeds are golden, 5 to 7 minutes. Transfer the seed mixture to a plate to cool.
2. Transfer the seed mixture to a food processor and pulse until finely crushed. Add the pistachios and almonds and pulse until the nuts are finely ground. Transfer to a jar or other container with a lid. Stir in the cayenne and season the dukka generously with salt and black pepper.

DO IT AHEAD The dukka can be stored in an airtight container at room temperature for up to 1 month.

NO-BAKE CHEESECAKE WITH STRAWBERRIES

JUSTIN CHAPPLE

MAKES ONE 9-INCH CAKE

HANDS-ON TIME: 30 MIN; TOTAL TIME: 4 HR 30 MIN

- 24 Oreos or other cream-filled wafer sandwich cookies (9 ounces)
- 4 tablespoons (½ stick) unsalted butter, melted
- 2 (8-ounce) packages cream cheese, at room temperature
- 1 pound whole-milk ricotta
- ¼ cup honey or light agave nectar
- 2 tablespoons sugar
- Kosher salt
- 2 cups strawberries (12 ounces), hulled and quartered (see Tip)
- 1 tablespoon fresh lemon juice

1. In a food processor, pulse the cookies until finely ground. Add the butter and pulse until the crumbs are evenly moistened. Transfer the crumbs to a 9-inch springform pan and press them evenly over the bottom and ½ inch up the sides. Cover with plastic wrap and refrigerate until chilled, about 30 minutes.
2. Meanwhile, clean the bowl of the food processor. Add the cream cheese, ricotta, honey, 1 tablespoon of the sugar and ¼ teaspoon salt and puree until smooth (you can also do this in a large bowl using a handheld mixer, but it might be a little less smooth). Scrape the filling into the chilled crust and, using an offset spatula, spread the filling evenly and smooth the top. Cover with plastic wrap and freeze until firm, about 1 hour.
3. In a large bowl, toss the strawberries with the lemon juice and the remaining 1 tablespoon sugar. Let stand, stirring occasionally, until very juicy, about 1 hour.
4. Unmold the cheesecake and transfer to a platter. Cut into wedges and serve with the strawberries.

DO IT AHEAD The cheesecake can be refrigerated, covered, for up to 5 days. The strawberries can be refrigerated in an airtight container for up to 2 days.

TIP Save as much of the strawberry as you can by hulling it with a straw. Insert a plastic drinking straw into the bottom of the strawberry and push it toward the top, releasing the hull.

DEVILED EGGS WITH SALMON (OR TROUT) CAVIAR

JACQUES PÉPIN

MAKES 12 (4 TO 6 SERVINGS)

PREP TIME: 45 MIN; COOK TIME: 10 MIN

6 large eggs, preferably organic
4 ounces Philadelphia cream cheese
2 tablespoons mayonnaise
1 teaspoon Dijon-style mustard
¼ teaspoon salt
½ teaspoon freshly ground black pepper
2 tablespoons finely minced fresh chives
About 1 ounce salmon or trout caviar

Deviled eggs are festive, classic or new, fashionable and delicious. Everybody loves them and I wanted to make them with Shorey. The most important lesson in this recipe is proper cooking of the eggs: from pricking the round end of the shells to relieve pressure and help prevent the eggs from cracking to cooling the cooked eggs in ice water to avoid the formation of a green tinge around the yolks and the smell of sulfur.

The stuffing mixture, made in seconds in a food processor, combines the egg yolks with cream cheese and a touch of mayonnaise and mustard. I garnish the eggs with salmon caviar, but you can use trout or sturgeon caviar instead. Or you could place a caper or an olive on top of each one, or a small piece of smoked salmon. Use your refrigerator and your ideas.

The deviled eggs can be made a few hours ahead.

1. Bring 6 cups of water to a boil in a deep saucepan. Meanwhile, prick the rounded end of each egg with a pushpin.
2. Lower the eggs into the boiling water, and when the water comes back to a boil, reduce the heat so the water stays at a gentle boil. Cook the eggs for a total of 10 minutes.
3. Pour out the water and shake the pan to crack the eggshells all over. (This will help in the peeling of the shells.) Immediately cover the eggs with cold water and ice, and let cool for at least 15 minutes.
4. When the eggs are cold, peel them under cool running water. Then cut a small sliver of the white from both ends of each egg, so the stuffed half eggs can stand upright, and cut the eggs crosswise in half.
5. Carefully remove the yolks and place them in a food processor, along with the egg white trimmings, cream cheese, mayonnaise, mustard, salt, pepper and 1 tablespoon of the chives. Process for a few seconds to combine the ingredients well.
6. The egg white halves can be stuffed using a spoon, but it is easier to do this with a pastry bag fitted with a star tip. Spoon the yolk mixture into the pastry bag and fill each egg white half with a rosette of the mixture.
7. Arrange the deviled eggs on a plate, and top each with about ¼ teaspoon of the salmon caviar. Sprinkle the remaining chives on top and serve.

ARCTIC CHAR WITH TOMATO

JACQUES PÉPIN

SERVES 2

PREP TIME: 10 MIN; COOK TIME: 6 MIN

SAUCE

- 1 ripe tomato (about 6 ounces), stem and core removed, cut into 1-inch pieces
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 1½ tablespoons best-possible olive oil

FISH

- 1 Arctic char fillet (about 12 ounces and ¾ inch thick at the thick end)
- 1 teaspoon olive oil
- Salt

In this recipe I cook a fillet of Arctic char on the skin side only in a nonstick pan. This recipe also works well with trout. The sauce is a raw tomato puree made in a blender and seasoned with salt, pepper, and olive oil. (It can also be used for pasta or as a summer soup, in which case it should be doubled.)

The pan should be preheated for about one minute so it is hot when the fish is placed in it.

Covering the fish during cooking creates steam, which allows the char to cook on top without being turned, and the hot pan delivers a crusty skin without the addition of oil or butter. This dish should be prepared at the last minute because the fish takes only a short time to cook.

1. Make the sauce: Place the tomato pieces in a blender and process for 15 to 20 seconds, until well pureed. Add the salt, pepper and oil, and process for another 10 seconds. Set aside.
2. Make the fish: At cooking time, cut the fillet into 2 pieces. Rub the skin with the oil and sprinkle with the salt. Heat a 10-inch nonstick skillet over high heat for about 1 minute. Place the fish pieces skin-side down in the skillet, cover and cook over high heat for about 3 minutes. Remove the pan from the heat and continue cooking in the residual heat for about 1 minute.
3. Meanwhile, heat the sauce in the microwave until warm, about 1 minute. Divide it between two dinner plates, and place the fish skin side up in the sauce. Serve immediately.

GARLIC SPINACH WITH CROUTONS

JACQUES PÉPIN

SERVES 2

PREP TIME: 7 MIN; COOK TIME: 15 MIN

CROUTONS

- 1 slice white sandwich bread (about 1 ounce), crusts removed
- 2 teaspoons peanut or olive oil

SPINACH

- 1 10-ounce container ready-to-use baby spinach
- 3 tablespoons water
- 2 tablespoons peanut or olive oil
- 1 tablespoon finely chopped garlic
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{4}$ teaspoon freshly ground black pepper

I decided to show Shorey how to make this dish using garlic for flavor and croutons for a nice finishing texture. Baby spinach is the best choice for this, since it comes cleaned and ready to use. A 10-ounce container of spinach will seem like a lot, but as it cooks, it wilts to a small volume. First we pile the spinach in a skillet (not aluminum) with a lid, add a bit of water to start the steaming process, and cook the spinach covered for a few minutes, until wilted. Then we add garlic, peanut oil, salt and pepper and cook the spinach uncovered for another couple of minutes, until there is no more moisture in the pan and the garlic cooks in the olive oil.

For the croutons, cubes of white bread are tossed with 2 teaspoons of peanut oil and browned in the oven for 8 to 10 minutes, until crispy. They are sprinkled on top of the spinach at the table.

1. Make the croutons: Heat the oven to 400°. Cut the bread into $\frac{1}{2}$ -inch cubes and place them on a baking sheet lined with aluminum foil. Sprinkle the oil on top and toss the croutons to moisten them with the oil, then spread them evenly on the baking sheet.
2. Bake the croutons until brown and crispy, 8 to 10 minutes. Set aside.
3. Make the spinach: Pile the spinach into a skillet, preferably stainless steel, add the water, cover and cook over high heat until the spinach has wilted and is soft, about 2 minutes. Uncover, add the oil, garlic, salt and pepper, and cook, uncovered, stirring occasionally, until the water is completely gone and the garlic is frying in the oil, 2 to 3 minutes.
4. Divide among individual plates and sprinkle the croutons on top of the spinach at the table.

CHOCOLATE, NUT AND FRUIT TREATS

JACQUES PÉPIN

MAKES 12 (4 TO 6 SERVINGS)

PREP TIME: 20 MIN, PLUS CHILLING FOR 45 MIN; COOK TIME: 1 MIN

- 8 ounces bittersweet chocolate,
broken or cut into ½-inch pieces
- 8 raspberries
- 3 ripe strawberries, cut into wedges
- About 1 tablespoon unsalted
pistachio nuts
- 12 almonds
- 12 hazelnuts
- 1 or 2 sprigs mint

Shorey and I have been making chocolate desserts together since she was 4 years old. She likes chocolate in any form, from chocolate mousse to chocolate cookies, cakes or truffles. These treats are great to make for the holidays, birthdays and other special occasions. The recipe can be varied; for example, although we use dark chocolate, you could try it with white or milk chocolate. Or, instead of pistachios, almonds and hazelnuts, you might want walnuts, pecans, macadamias and/or peanuts. Rather than strawberries and raspberries, you can use blueberries or blackberries, as well as dried apricots, cranberries or cherries.

We make our treats in very small paper baking cups with a 2½-tablespoon capacity; the bottom is 1 inch in diameter and the top is 2 inches. Of course, they can be made in larger paper or aluminum cups, but I find the small ones are quite enough for desserts, snacks or treats.

Melting the chocolate in the microwave oven is foolproof and easy. Break the chocolate into ½-inch pieces and microwave it for one minute, then wait a few minutes before processing it further. Microwaving it for more than a minute to start will scorch the chocolate.

1. Put the chocolate in a microwavable bowl, place it in the microwave, and microwave for 1 minute. Let rest for 30 seconds, then microwave for another minute. The chocolate should be melted by then, but if it isn't, process it in 30-second increments, stirring after each increment, until it is totally melted and smooth.
2. Arrange 12 tiny frilled paper cups (see headnote) on a plate and pour about a good tablespoon of the chocolate into each cup. While the chocolate is still melted, arrange the berries, nuts, and mint on top of it in whatever manner you prefer—berries only or nuts only in some of the cups—and push down on them lightly to embed them in the chocolate. Refrigerate the cups for 45 minutes to 1 hour to set.
3. Peel the paper cups off the hardened chocolate and arrange the treats on a dessert plate. Keep refrigerated until serving time.

RABBIT AND SNAIL PAELLA VALENCIA

ANDREW ZIMMERN

SERVES 6 TO 8

PREP TIME: 30 MIN; COOK TIME: 40 MIN

- ¼ teaspoon saffron
- 1 whole rabbit (about 2 pounds), cut into about 12 boneless pieces
- Kosher salt and freshly ground pepper
- 36 count extra-large canned snails
- ½ pound freshly shucked fava beans
- ½ cup extra-virgin olive oil
- 1 large onion, minced
- 2 teaspoons smoked paprika
- 7 cups rich chicken broth
- 3 large tomatoes, grated
- 3 garlic cloves, minced
- 2½ cups short-grain rice (Valencia or Bomba)
- ½ pound fresh peas (defrosted frozen peas work great, too)
- Juice of 1 lemon
- ¼ cup parsley, chopped for garnish

1. Place saffron and ¼ cup hot water in a small bowl. Let sit for 15 minutes.
2. Season rabbit with salt and pepper.
3. Rinse and boil snails for 1 minute, then scoop out and reserve.
4. Blanch fava beans for a minute.
5. Heat oil in an 18-inch paella pan over medium heat. Add rabbit and cook, turning often, until golden brown, about 6 minutes.
6. Add the onion and paprika and cook, stirring occasionally, for 5 minutes. Add reserved saffron mixture, broth and snails. Season with salt and bring to a boil over high heat. Add the tomatoes and garlic and stir.
7. Add rice, stir and cook without stirring until rice has absorbed most of the liquid, 10 to 12 minutes.
8. Reduce heat to low and cook without stirring until rice has absorbed the liquid and is al dente, about 5 more minutes. If your paella is too dry, add ½ cup water.
9. Add the beans and peas, stir and cook for about 5 more minutes.
10. Remove pan from heat, garnish with lemon juice and chopped parsley, and serve.

ANTS

ANDREW ZIMMERN

SERVES 4 TO 6

PREP TIME: 15 MIN

- 1 head butter lettuce, cleaned, leaves left whole
- 5 large assorted heirloom tomatoes, trimmed and sliced
- 2 blood oranges, suprêmed or peeled and cut
- 1 head fennel, cleaned and shaved thin on a food slicer
- 1 red onion, cut thin
- 1 cup black Spanish cured olives
- Juice of 1 lemon
- Spanish olive oil
- 3 to 4 tablespoons dried lemon ants, gently crushed
- Kosher salt and freshly ground pepper

On a large platter, assemble lettuce leaves, tomatoes, oranges, fennel, onions and olives. Season with lemon juice, olive oil and ants. Season with salt and pepper to taste.

CORN TORTILLAS

RICK BAYLESS

APPROXIMATELY 15 TORTILLAS

1¾ cups powdered masa harina for tortillas (Maseca brand is widely available) or 1 pound freshly ground masa

1. Mix dough. If using powdered masa harina, measure into bowl and add 1 cup plus 2 tablespoons hot tap water. Mix with hand, kneading until thoroughly combined. Cover and let stand 15 minutes. If using fresh masa, scoop into bowl. Break up and knead a few times until smooth.
2. Heat griddle or skillets. Set a large griddle (one that stretches of 2 burners) or 2 skillets on stovetop. Set heat under one end of griddle (or one skillet) at medium. Set heat under other end (or other skillet) at medium-high.
3. Gently squeeze dough. If it is stiff (it probably will be), knead in water 1 or 2 teaspoons at a time until the dough feels like soft cookie dough—not stiff, but not sticky. Divide evenly into 15 pieces and roll each into a ball. Cover with plastic.
4. Press out dough balls. Cut 2 pieces of plastic bag 1 inch larger than tortilla press. Open press. Lay in one piece of plastic. Lay dough ball in center. Gently mash. Top with second piece of plastic. Close press. Press gently enough to mash dough into ¼-inch disk. Pull off top piece of plastic.
5. Unmold uncooked tortilla. Flip tortilla onto right hand (if right-handed). **IMPORTANT:** Top of tortilla should line up with top of index finger. Lay on medium-hot griddle (or skillet) by letting bottom of tortilla touch griddle, then lowering your hand slightly and moving it away from you—the tortilla will stick to the hot surface so you can roll your hand out from under it as it rolls down flat.
6. First flip. After about 30 seconds, edges of tortilla will dry slightly and tortilla will release from griddle—before this moment, tortilla will be stuck. With metal spatula (or calloused fingers), flip onto hotter side of griddle (or hotter skillet).
7. Second flip. After about 30 seconds, tortilla should be browned underneath. Flip. Cook 30 seconds more—tortilla should puff in places (or all over—a gentle press with metal spatula or fingers encourages puffing). Transfer to basket lined with towel.
8. Continue. Press and bake remaining tortillas. Stack each baked tortilla on previous one. Keep tortillas well wrapped in towel to keep warm.

GREEN CHILE CHORIZO

RICK BAYLESS

SERVES 4

- 1 large fresh poblano chile
- 1 garlic clove
- 1 or 2 fresh serrano chiles, stemmed and roughly chopped
- 1 medium bunch of cilantro (tough lower stems cut off, the leafy part roughly chopped), plus additional for serving
- 1 medium bunch of parsley (tough lower stems cut off, the leafy part roughly chopped)
- 1½ pounds ground pork (you'll need pork that's a little fatty—25 to 30%—and preferably coarsely ground)
- 3 tablespoons spinach powder (available at well-stocked grocery stores and from online sources)
- 2 tablespoons light-flavored vinegar (I like rice vinegar here)
- 2 teaspoons salt
- 12 fresh corn tortillas
- 1 cup queso fresco, crumbled
- Roasted tomatillo salsa, for serving

1. Roast the poblano chile directly over a gas flame or 4 inches below a very hot electric broiler, turning regularly until blistered and blackened all over, about 5 minutes for an open flame, about 10 minutes for the broiler. Cool until handleable, rub off the blackened skin, tear open and pull out the stem and seedpod. Quickly rinse to remove any seeds or bits of skin. Roughly chop and scoop into a food processor, along with the garlic, serrano(s), cilantro and parsley. Pulse until uniformly chopped, then run the machine until you have a coarse puree.
2. In a large bowl, combine the pork with the green seasonings, spinach powder, vinegar and the salt—your hand is the most efficient utensil for working the seasonings thoroughly into the meat. Break up the meat mixture as you transfer it to a 12-inch nonstick skillet set over medium heat. Cook, turning frequently, until cooked through (there will be browned edges), about 10 minutes. Scoop the mixture into warm corn tortillas and top with cheese, salsa and cilantro leaves. Serve immediately.

ROASTED ASPARAGUS SALAD WITH CHOPPED EGG AND CAYENNE

ALEX GUARNASCHELLI

SERVES 8

PREP TIME: 20 MIN; COOK TIME: 20 MIN

- 4 large eggs
- Kosher salt
- Freshly ground black pepper
- 2 tablespoons canola oil
- 1 teaspoon cayenne pepper
- 1 pound pencil asparagus, stemmed

VINAIGRETTE

- 2 tablespoons white sesame seeds
- Juice from 2 lemons
- 6 tablespoons extra-virgin olive oil

I love cooking asparagus on the stove in a little hot oil. This method is so easy, and it skips the boiling water and ice bath. Once you start cooking the asparagus, be ready to serve it. This is best served warm, topped with the vinaigrette and the chopped eggs. In this classic French combo, the egg yolk in particular is so nice and rich against the grassy notes of asparagus. The sesame seeds add a cool richness as well.

1. Hard-boil the eggs: Place the eggs in a pot large enough to hold them in a single layer, and cover with cold water. Bring the water to a boil, then reduce the heat to a slight simmer. Once simmering, cook for 11 minutes. Drain the eggs and run a steady stream of cold water over them to prevent overcooking.
2. Make the vinaigrette: In a small bowl, whisk together the sesame seeds, lemon juice and olive oil. Set aside.
3. Peel the eggs, and rinse them under cold water to remove any remaining shell bits. Place the eggs on a flat surface and chop roughly. Transfer to a medium bowl, season lightly with salt and pepper and drizzle with a little of the vinaigrette.
4. Heat a large skillet over medium heat and add the canola oil. When the oil begins to smoke lightly, remove the skillet from the heat and add the asparagus in a single layer. Season with salt and dust with the cayenne pepper. Return the pan to the heat, increase the heat to high and cook the asparagus for 3 to 5 minutes, or until it browns slightly and becomes tender. Remove the skillet from the heat, arrange the asparagus on a serving platter and spoon the remaining vinaigrette over it. Top with the eggs. Serve immediately.

PINEAPPLE UPSIDE-DOWN CAKE WITH PINK PEPPERCORN CARAMEL

ALEX GUARNASCHELLI

SERVES 6 TO 8

PREP TIME: 30 MIN; COOK TIME: 45 MIN

- 8 tablespoons (1 stick) unsalted butter, softened
- 1 large pineapple, skinned, cored and cut into 8 or 9 3/4-inch slices
- 3/4 cup dark brown sugar
- 2 large eggs, lightly beaten
- 1/2 cup buttermilk
- 1 teaspoon vanilla
- 1 cup all-purpose flour
- 3/4 cup sugar
- 3/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1 teaspoon kosher salt

CARAMEL

- 1/4 cup cold water
- 1 cup sugar
- Juice from 1 large lime
- 2 tablespoons light corn syrup
- 2 teaspoons pink peppercorns

I really fear the pineapple. I never feel like it belongs anywhere but in a smoothie or eaten as is. Then I tasted a caramel-doused upside-down cake with a sprinkle of pink peppercorns, and I was sold. I love to serve this piping hot with a scoop of vanilla ice cream.

1. Preheat the oven to 350°.
2. Heat an ovenproof 9-inch skillet over medium heat and melt 2 tablespoons of the butter over medium heat. Add the pineapple slices in a single layer and sprinkle the brown sugar over the top. Cook 2 to 3 minutes, until the pineapple has browned slightly. Turn over the pineapple slices. Remove from heat, but keep the skillet warm.
3. In a medium bowl, whisk together the remaining butter, eggs, buttermilk and vanilla until smooth. Use a rubber spatula to stir in the flour, sugar, baking powder, baking soda and salt until completely smooth. The batter will be fairly stiff. Pour the batter over the pineapple.
4. Place the skillet on the middle rack of the oven and bake until a toothpick inserted in the center of the cake emerges clean, 40 to 45 minutes. Cool for about 10 minutes before carefully unmolding onto a serving platter.
5. Make the caramel: In a medium stainless-steel saucepan, combine the water, sugar, lime juice and corn syrup. Stir in the pink peppercorns and bring to a gentle simmer. When the sugar has dissolved and starts to turn light brown, swirl the pan to distribute the color. When evenly caramelized, set aside to cool slightly. When the cake is unmolded, pour the caramel over the cake.

LOBSTER ROLLS

HUGH ACHESON

SERVES 4

PREP TIME: 30 MIN; COOK TIME: 1 HR

- 3 lobsters, roughly 1½ lbs. each
- Kosher salt
- 1½ tablespoons tarragon, chopped
- 5 tablespoons cold butter, diced
- 1½ tablespoons mayonnaise
- 1 teaspoon shallots, minced
- 1½ tablespoons celery, cut into small dice
- 2 tablespoons celery leaves
- ½ tablespoon chives, sliced thinly
- Juice of one lemon
- 4 potato rolls
- 2 tablespoons celery leaves

This take on classic lobster rolls uses a technology you may not have in your kitchen—an immersion circulator. It's super handy, and it's also becoming cheaper these days. I recommend getting one. It makes for a nice, even cook, and cleanup is a breeze. (I am also writing a cookbook that features it, so there's that.)

1. Set your immersion circulator bath to 54°C/129°F. Humanely kill the lobsters by using a knife to split their heads in half. Carefully twist off the tails and cut away the claws. Insert two wooden or metal skewers into each tail (with the shells still on). This will help ensure the tails lay flat while they are cooking.
2. Prepare an ice bath. Bring a large pot of heavily salted water to a boil. Once the water has reached a boil, add the tails and claws and cook for 1 minute. Remove tails and claws and immediately plunge into the ice bath. Once the lobster meat has cooled, remove it from the shells.
3. Cut the lobster meat into bite-size pieces, about 1 inch by 1 inch. Place lobster meat, 1 tablespoon tarragon and 3 tablespoons butter into a resealable plastic bag. Submerge the bag in your circulator bath, using the displacement method to ensure the lobster is fully submersed. Cook for 1 hour.
4. Remove bag from circulator bath and remove the lobster from the bag. Discard the liquid, transfer the lobster meat to an airtight container and place in the fridge to cool. Once the lobster is cool, place it in a medium mixing bowl. Add mayonnaise, shallots, celery, celery leaves, remaining tarragon, chives and lemon juice and gently mix well until lobster is well covered. Add salt to taste.
5. Place a large skillet over medium-high heat. Add remaining butter. Once butter begins to froth, add potato rolls and toast, about 2 minutes per side.
6. To serve, place toasted rolls on a serving platter and spoon lobster mixture into each roll. Garnish with celery leaves. Enjoy!

SALSIFY AND OYSTER STEW WITH TOAST

HUGH ACHESON

SERVES 4

PREP TIME: 30 MIN; COOK TIME: 30 MIN

- 2 to 3 stalks salsify
 - Distilled white vinegar or freshly squeezed lemon juice
- 1 teaspoon olive oil
- 2 ounces slab bacon, cut into thin strips
- ¾ cup thinly sliced leeks, white and light green parts only
- 1 garlic clove, minced
- 1 sprig fresh thyme
- ¼ cup dry white wine
- ¼ teaspoon mermen or regular chili powder
- ¼ teaspoon ground ginger
- ¾ teaspoon chile threads
- 1 cup chicken stock
- 20 oysters (Pacific variety, large half shell, like Hog Island), shucked and liquor reserved
- ½ cup heavy cream
- 2 tablespoons crème fraîche
- Kosher salt
- Freshly ground black pepper
- ¼ cup coarsely chopped fresh flat-leaf parsley leaves
- 2 slices white sourdough bread, toasted

Salsify and oysters are made for each other. This is an ode to the classic oyster stew, simple and clean with beautiful flavors that just make sense. It's great for a crowd, too, so feel free to double it. The recipe calls for mermen, a specialty type of Chilean chili powder that is a little hard to find but well worth the search. If you can't get your hands on it, just use regular chili powder.

1. Peel and thinly slice the salsify, reserving the slices in a bowl of cool water, preferably with a few drops of vinegar or lemon juice added.
2. Place a 2-quart saucepan over medium-high heat, and add the olive oil and bacon. Cook the bacon for about 4 minutes, until just beginning to crisp. Add the leeks and cook for 3 minutes, until soft. Drain the salsify and add it, along with the garlic and thyme sprig, and stir well. Add the wine and deglaze the pan, stirring vigorously with a wooden spoon to loosen all the particles from the bottom. Cook the wine down for about 2 minutes, until it has reduced by half. Add the mermen, ginger and chile threads to the pot. Add the stock and ½ cup of the reserved oyster liquor (use additional stock if you don't have much liquor). Reduce the heat to medium, and cook for 5 minutes. Stir in the cream and the crème fraîche, and cook for 5 more minutes.
3. Add the oysters to the pot, and reduce the heat to low. Cook for about 4 minutes, until just cooked through, and then season with salt and pepper to taste. Remove the thyme sprig and stir in the parsley.
4. Serve in bowls, with half a piece of toast tucked into each serving.

SPICY CLAWS

HUGH ACHESON

SERVES 4

PREP TIME: 10 MIN; COOK TIME: 15 MIN

- 8 tablespoons (1 stick) unsalted butter
- 2 shallots, minced
- 2 tablespoons minced Calabrian chiles
- Juice of one lemon
- 1 cup white wine
- ¼ cup blonde miso
- 12 cooked crab claws (Dungeness, snow or stone—something big and meaty), cracked
- ½ teaspoon fine sea salt
- 12 fresh basil leaves, torn
- ¼ cup mint leaves, torn

This is buttery and spicy and a hot mess. But that is what crab should be. Get a bib.

Melt the butter over medium heat. When the butter bubbles and froths, add the shallots. Cook for 2 minutes, then add the chiles, lemon juice, wine and miso. Whisk it all together to break down the miso, then add the crab. Cover and steam for 10 minutes, then add the salt, basil and mint. Platter it up and get your bibs on.

BRAISED CHICKEN THIGHS WITH MUSHROOMS AND ALMOND PUREE

ANNE BURRELL

SERVES 4 TO 6

PREP TIME: 40 MIN; INACTIVE: 35 MIN; COOK TIME: 1 HR 10 MIN; TOTAL: 2 HR 25 MIN

Extra-virgin olive oil
8 chicken thighs
Kosher salt
2 onions, cut into ¼-inch dice
Pinch of crushed red pepper
2 cloves garlic, smashed and finely chopped
2 pounds assorted mushrooms (shiitake, oyster or cremini are all great), trimmed, cleaned and sliced
1 cup dry white wine
4 to 6 cups chicken stock
1 thyme bundle, tied with butcher's twine
2 bay leaves
½ cup whole blanched almonds, toasted
Chopped fresh chives, for garnish

1. Coat a large, wide, straight-sided pan with olive oil and bring to high heat. Season the chicken generously with salt and add it, skin-side down, to the pan—you should hear a big sizzle. If you don't, remove the chicken and wait. When you put chicken in a hot pan, the first thing it wants to do is stick there and the first thing you want to do is move it. Resist the urge. It will unstick itself when it's ready. When the skin is brown and crispy, 5 to 7 minutes, turn the chicken over and brown the other side. Remove the chicken from the pan and reserve.
2. Ditch the fat and lower the heat. Add another splash of olive oil to the pan and add the onions. Season with salt and red pepper and cook over medium heat for 8 to 10 minutes or until the onions are soft and aromatic; then add the garlic and cook for another 2 to 3 minutes, stirring frequently.
3. Add the mushrooms, season with salt, and cook for 4 to 5 minutes or until soft and aromatic. Add the wine and cook until reduced by half, 3 to 4 minutes.
4. Return the chicken to the pan, pour in enough stock to almost cover the chicken, and add the thyme bundle and bay leaves. Bring to a boil, reduce to a simmer, and cook for 30 minutes. Add a little more stock if the liquid level gets low.
5. While the chicken cooks, puree the almonds in a food processor. Once they are ground, drizzle in a little olive oil while the machine is running to make a loose paste. Season with salt and reserve.
6. When the chicken has simmered for 30 minutes, remove it from the pan and reserve; remove the bay leaves and thyme bundle and discard. Stir the almond puree into the sauce and taste for seasoning, adding more salt if needed. Bring to a boil and reduce to a simmer to thicken the sauce if needed. Serve the chicken draped with the sauce and garnished with chives.

FENNEL MILK-POACHED COD, FISH ROE PUREE, FENNEL & TOMATO SALAD

GABRIELLE HAMILTON

SERVES 8

FENNEL MILK

- ¼ cup fennel seeds
- 4 quarts whole milk
- 2 pints heavy cream
- 2 bulbs fennel, cut into wedges (fronds and stems set aside for later)
- Kosher salt

FISH ROE PUREE

- 1 pound cod roe (or salmon/trout roe)
- 1½ cup panko bread crumbs, soaked in water for 5 minutes, then strained and gently squeezed to remove excess water
- 2 lemons
- ¾ cup grape seed oil
- ¾ cup olive oil
- Kosher salt

FENNEL AND TOMATO SALAD

- 1 pound fresh fennel
- Kosher salt
- 1 pound sungold tomatoes
- Extra-virgin olive oil (use a mild variety; something on the buttery/golden side and less on the peppery/green end of the spectrum of flavor)
- 8 6-ounce portions of cod
- Kosher salt
- White pepper
- 4 ounces trout roe

1. Make the fennel milk: In a large sauté pan, toast the fennel seeds over medium heat for 2 minutes, swirling vigorously and constantly, until obviously fragrant. In a large saucepan, combine the toasted fennel seeds with the milk, cream, fennel bulb and a healthy pinch of salt. Reduce heat to low and keep at a bare simmer for 1 hour, partially covered, making sure that it doesn't boil over.
2. Make the fish roe puree: In a food processor, blend the roe with the squeezed panko crumbs and juice from one lemon. Slowly add in the grape seed oil to emulsify, followed by the olive oil for color and flavor. You're looking for a briny, umami-rich and quite loose puree. Season with salt and more lemon juice, if needed.
3. Make the fennel and tomato salad: Pick the feathery fronds from the reserved stalks of fennel and set aside. Thinly slice the stalks of fennel as far up into the dark green as is viable, as long as it's not woody or hollow. This section of the stalk can be quite lovely to eat fresh, yet frequently gets thrown into the trash. I love to use this—it chews well, tastes excellent and stands up.
4. Toss the thinly sliced fennel with salt to taste and let sit at room temperature.
5. Thinly slice the tomatoes—you can probably get 3 to 4 rings per tomato—and lay them out in a glass or ceramic baking dish, making sure to retain all their juices and seeds. Season with salt and let sit at room temperature.
6. Combine the fennel and tomatoes and stir in a few glugs of olive oil.
7. Make the cod: Season the cod with salt and white pepper and allow it to temper 30 minutes prior to cooking. Strain the simmering fennel milk into a wide sauteuse and discard the solids. Return the milk to the burner and increase to medium heat.
8. Gently slip each portion of fish into the simmering milk bath, taking care to ensure that each piece is submerged, and poach for 6 to 8 minutes. Using a fish spatula or slotted spoon, remove the cod and set aside. Note: Do not discard the fennel milk after you are done poaching cod with it. The milk seasons the fish, but the fish seasons the milk as well. Store it in the freezer to use for a chowder base in the future.
9. Spoon the fish roe puree onto the bottom of the plate. Place the milk-poached cod on top. Arrange the fennel and tomato salad around the cod, creating an attractive ring around the plate. Spoon the trout roe over the salad, and finish with fennel fronds and a few droplets of olive oil.

THE WINE IMPERATIVE: MAKING THE MAUDE MENU

CURTIS STONE AND JUSTIN HILBERT

GRILLED ABALONE WITH DULSE AND CHARDONNAY

BY JUSTIN HILBERT FOR CURTIS STONE

SERVES 4 AS AN APPETIZER

- 4 each fresh abalone in the shell (about 4 ounces each)
- 1 ounce dried dulse
- 2 cups Chardonnay
- ½ cup heavy cream
- 2 sticks (8 ounces) unsalted butter, cold and cut in small cubes
- Sea salt

Dulse is a purple seaweed commonly found in health food stores or specialty grocers and Asian markets.

FOR THE ABALONE

1. Remove the abalone from their shells by scraping the inside of the shell with a small palate knife or spoon. Remove the viscera and discard.
2. Give the abalone a light scrub under running water, then pat dry with paper towels. At this point the abalone will firm up.
3. Lay the abalone on a clean dish towel and beat them with a spatula a few times on each side until they soften. (A metal spatula with a lot of flex works best. Hold it upside down by the base and smack the abalone with the handle.)

FOR THE DULSE

1. Preheat the oven to 195°.
2. Spread out the dulse on a baking sheet and place in the oven for 8 hours or up to overnight.
3. Remove the dulse from the oven. As it cools to room temperature it will crisp up.
4. Once cooled, break the dulse into pieces, and grind to a powder in a dry spice grinder. (Alternatively, you can use a blender on high or chop finely with a knife.) Reserve the dulse powder in an airtight container at room temperature.

TO MAKE THE CHARDONNAY SAUCE

1. In a large saucepan over medium-high heat, reduce the Chardonnay by two-thirds.
2. Add the cream, and reduce again by half.
3. Remove the pan from the heat and slowly whisk in the cubes of butter, one at a time, until it has all been incorporated.
4. Season with the powdered dulse to taste.

TO FINISH

1. Season the abalone with some sea salt and place on a very hot grill for about 45 seconds on each side.
2. Remove the abalone and slice fairly thin. Arrange on plate and sprinkle with salt.

NEW YORK STRIP WITH SALSA VERDE

TIM LOVE

SERVES 1

STEAK

- ¼ cup peanut oil
- 16 ounce New York strip steak
(or the size of your choice)
- Steak Rub (recipe follows)
- Kosher salt
- Freshly ground black pepper

SALSA VERDE

- 4 ounces sweet basil
- 4 ounces Thai basil
- 3 ounces cilantro
- 3 ounces flat-leaf parsley
- ½ cup red wine vinegar
- ½ cup extra-virgin olive oil
- 5 garlic cloves, whole and peeled

1. Make the steak: If your steak is more than 1½ inches thick, preheat the oven to 450°. Heat peanut oil in a cast iron skillet over high heat. While your oil and pan heat up, generously season both sides of the steak with steak rub, salt and pepper. Just as the peanut oil begins to smoke, gently place the steak in the pan with a pair of kitchen tongs. Let steak sear, undisturbed, for 2 to 3 minutes, or until a dark brown crust develops. Flip steak and sear the other side.
2. If your steak is thick, transfer to the oven. Check a meat thermometer, and when your steak is just below the finished temperature, remove from heat and let rest for 2 to 3 minutes.
3. Make the salsa verde: In a blender, place basils, cilantro, parsley, vinegar, oil and garlic. Blend until well combined. Place in bowl and chill. Store in refrigerator, covered, for up to 2 weeks.

STEAK RUB

MAKES 3 CUPS

- 2 cups sweet paprika
- 1 tablespoon aji chili powder
- 3 tablespoons freshly ground black pepper
- 5 tablespoons minced dried garlic
- 3 tablespoons onion powder
- 2 tablespoons light chili powder
- 4 tablespoons kosher salt

Combine all ingredients. Store in jar in cool, dry place.

BAVETTE CACIO E PEPE

TIM LOVE

SERVES 6

12 ounces Bavette pasta or fine linguine
5 ounces Parmigiano Reggiano,
microplaned
1½ sticks cold unsalted butter, cubed
2 tablespoons freshly ground
black pepper
Reserved pasta water

1. Bring a large pot of water to a boil. Cook pasta until al dente, approximately 7 minutes.
2. While the pasta is cooking, in a large mixing bowl combine cheese, butter and pepper.
3. As soon as pasta is cooked to al dente, remove from water with tongs and place directly into the mixing bowl with the butter and cheese.
4. Mix thoroughly and vigorously until butter and cheese are melted and smooth in consistency.
5. Add pasta water to thin if necessary.

OMURICE WITH KIMCHI KETCHUP

RICHARD BLAIS

SERVES 2

PORK BELLY

- 4 to 5 ounce pork belly
- Kosher salt
- 2 teaspoons mirin
- 1 teaspoon soy sauce

FRIED RICE

- 1 tablespoon sesame oil
- 1 cup yellow onion, cut into small dice
- ¼ cup carrot, cut into small dice
- 1 garlic clove, minced
- 1 teaspoon minced ginger
- 1½ cups cooked Japanese short-grain rice
- ½ cup cooked English peas
- Kosher salt
- Freshly ground black pepper
- ¼ cup thinly sliced green onion
- 1 tablespoon soy sauce

OMELET

- 4 eggs
- 1 tablespoon unsalted butter

1. Make the pork belly: Preheat a water bath to 154°F/68°C. Add pork belly, a pinch of salt, mirin and soy sauce into a sealable plastic bag. Cook 24 hours.
2. Set up an ice bath. Remove pork belly and cool in ice bath. When cool, remove pork belly from bag and dice into small cubes. Set aside.
3. Preheat oven to 375°. Heat a cast iron pan over medium-high heat. Add pork belly and cook until crisp, about 1 minute. Remove pork belly and reserve.
4. Make fried rice: Add sesame oil, onion, carrot, garlic and ginger to pan, and cook until onions are translucent.
5. Remove vegetables from pan and set aside. Transfer cooked rice to pan, and cook until heated throughout.
6. Add cooked pork belly and vegetables, English peas, salt, pepper, green onion and soy sauce into the pan with the rice and stir just enough to incorporate.
7. Remove fried rice and set aside.
8. Make the omelet: In a small bowl, beat the eggs with a pinch of salt until the egg foams.
9. Heat a small ovenproof skillet over medium heat and add ½ tablespoon butter. When butter starts to slightly foam, pour half the egg mixture into the skillet and cook over low heat for 7 to 8 seconds, or until the egg begins to set.
10. Transfer the skillet to the oven and finish cooking until the egg is just set, about 1 minute.
11. Carefully slide omelet out of the skillet over the fried rice. Shape omelet with a paper towel so it wraps around and under the fried rice.
12. Finish with kimchi ketchup and bonito flakes.

KIMCHI KETCHUP

- 1 cup kimchi
- 1 cup ketchup

Blend kimchi and ketchup together in a blender until smooth.

BREAKFAST BLAIS BURGER

RICHARD BLAIS

SERVES 4

PASTRAMI SPICES

- 2 tablespoons whole coriander seeds
- 1 tablespoon yellow mustard seeds
- 1 tablespoon black peppercorns
- 1½ teaspoons paprika

SHORT RIB

- 4 pounds boneless chuck short ribs
- 1 tablespoon vegetable oil
- 1 cup beef or veal stock
- 1 bay leaf

CARAMELIZED ONIONS

- 1 tablespoon butter
- 1 yellow onion, thinly sliced
- Kosher salt and freshly ground pepper

JUICY LUCY BEEF PATTIES

- 8 ounces ground short rib
- 1 pound ground brisket
- 8 ounces ground chuck
- ½ cup dry aged beef fat
- 4 slices American cheese
- Kosher salt
- Freshly ground black pepper

BRIOCHE FRENCH TOAST

- 4 eggs
- 1 tablespoon milk
- 1 teaspoon vanilla extract
- 4 brioche buns

SAUSAGE-MILK GRAVY

- 12 ounces pork breakfast sausage
- 2 garlic cloves, minced
- 2 teaspoons grated fresh ginger
- 1 teaspoon chopped fresh sage
- ½ teaspoon chopped fresh rosemary
- 1 tablespoon grape seed or canola oil
- 1½ cups heavy cream
- Kosher salt
- Freshly ground black pepper
- Freshly ground white pepper

1. Make the spices: Heat coriander seeds, mustard seeds and peppercorns in a small skillet over medium-low heat. Swirl the pan until spices are toasted and fragrant, 2 to 3 minutes. Cool completely before coarsely grinding in a mortar and pestle or pulsing in a spice grinder. Stir in the paprika. Store in an airtight container at room temperature.
2. Make the short rib: Prepare a water bath to 118°F/48°C. Season short ribs generously with pastrami spices. Heat oil in a skillet over medium-high heat. Sear short ribs on all sides until well browned, about 5 minutes total. Cool to room temperature. Place seared short ribs in airtight bags with beef or veal stock and bay leaf, and seal closed. Sous-vide short ribs 72 hours at 118°F/48°C. When ready to assemble burger, slice into 4 equal-size pieces and place on top of burger patty.
3. Make the caramelized onions: In a large skillet, melt butter over medium-high heat. Add the onions, and toss to coat with the butter. Cover and cook slowly, stirring occasionally, until softened, 5 to 6 minutes. Increase the heat and brown the onions, stirring constantly, for 6 to 8 minutes longer. When caramelized, season with salt and pepper, and set aside.
4. Make the beef patties: Prepare a charcoal or gas grill or heat a grill pan over medium-high heat. In a large bowl, mix ground short rib, brisket, chuck and beef fat until thoroughly incorporated. Shape into eight 1-inch-thick patties. Cut 1 slice of American cheese into 4 squares and stack them on top of each other. Put the cheese stack between two patties and press the edges of the patties to seal them (don't leave any cracks, or the cheese will run out when melted). Repeat with the remaining patties.
5. Season the patties with salt and pepper. Grill the patties over direct heat, 2 to 3 minutes on each side. Move the patties to indirect heat and cook another 2 to 3 minutes. If using a grill pan, slightly reduce the heat for the last 2 to 3 minutes of cooking.
6. Make the French toast: In a small bowl, beat the eggs with milk and vanilla extract until foamy. Dunk brioche into egg mixture until covered on both sides. Heat a sauté pan over medium heat. Cook brioche buns on each side until egg mixture has set, about 3 minutes total. Set aside.
7. Make the gravy: In a medium bowl, mix the sausage, garlic, ginger, sage and rosemary together until well combined. Heat in a skillet over medium-high heat. Add the sausage and cook, breaking it up with a spoon, until well browned, 5 to 6 minutes.
8. With a slotted spoon, transfer the sausage to a plate. Drain the excess fat from the skillet and return the pan to the heat. Add the cream and bring to a boil. Reduce the heat to medium-low and simmer until the cream is reduced by half, about 5 minutes.
9. Return the sausage to the pan and season the gravy with salt and generous amounts of black and white pepper. Let the gravy bubble for 2 to 3 minutes.
10. To serve, place caramelized onions, short rib, burger patties and arugula between brioche buns, and top with gravy.

TRIPLE-COOKED FRIES

RICHARD BLAIS

- 5 pounds russet potatoes, peeled
- Kosher salt
- 1 gallon fryer oil or beef tallow
- 1 bunch fresh flat leaf parsley, chopped

1. Cut the potatoes into strips approximately ½- to ¾-inch wide and ½-inch thick. As you cut them, submerge in a bowl filled with cold water to prevent oxidizing.
2. Fill a stockpot with cold water, add a little salt and bring to a boil over medium-high heat. Lift the potatoes from the cold water with a slotted spoon and cook in the boiling water until fork-tender, 10 to 12 minutes.
3. Lift the potatoes from the water and spread out on a paper towel-lined baking sheet.
4. Pat the potatoes dry, replace the original layer of paper towels with dry paper towels, and refrigerate for at least 15 minutes.
5. Meanwhile, in a deep, heavy pot or deep-fat fryer, bring oil to 275° over medium-high heat. Working in batches, fry the chilled potatoes for 3 to 5 minutes before lifting them from the hot oil with a slotted metal spoon and spreading on the baking sheet (no paper towels this time!). Let the oil regain its heat between batches. Chill the potatoes again for about 15 minutes.
6. While the potatoes chill, increase the heat under the fat or adjust the thermostat on the fryer and heat the fat to 375°. Fry the chilled potatoes again until golden brown and crispy, 4 to 5 minutes, working in batches and letting the fat regain its heat between each one.
7. Use tongs or extra-long chopsticks to break the potatoes apart, if necessary, and turn them in the oil so they brown evenly. With a slotted spoon, transfer the fries to a shallow bowl. Add the parsley and toss to mix. Season with salt.

POTATO CHIPS WITH CRÈME FRAÎCHE AND CAVIAR

RICHARD BLAIS

SERVES 4

- 1 bag plain potato chips
- 1 cup crème fraîche
- 1 ounce caviar
- 1 tablespoon chives, sliced thin

Assemble potato chips on a plate. Top each with a dollop of crème fraîche, caviar and chives. Serve Immediately.

GRILLED JW CHICKEN

JONATHAN WAXMAN

- 1 3¾-pound well-bred chicken (never frozen)
Maldon sea salt
Freshly ground black pepper
- 1 tablespoon fruity olive oil, plus more for grill

1. Using poultry shears, remove the backbone. Trim wings at the tip joint.
2. Flip chicken over and use force to flatten.
3. Season liberally with salt and pepper. Rub chicken well with 1 tablespoon olive oil.
4. Leave chicken at room temperature for 1 hour.
5. For grilling: Turn gas grill on medium-high and allow to heat for 15 minutes with the lid closed. Coat the grill lightly with olive oil using a brush or paper towel. Reduce heat to low. Place bird skin side down, and immediately close lid. After 25 minutes, open the lid and use a large grill prong to flip bird over. Close lid. At the 35-minute mark, remove lid and increase heat to medium-high. Flip bird back to skin side. Cook for 3 minutes more, then transfer to a cutting block. Cover with a clean dish towel.
6. For pan grilling/roasting (brick optional!): Preheat a large heavy skillet over medium-high heat until very hot. Dry prepped chicken with paper towels and season and oil again. Place the chicken skin side down in the hot pan and add optional foil-wrapped bricks. Cook over medium flame for 25 minutes. Remove bricks and flip chicken. Continue cooking for another 5 minutes or until cooked through. If roasting in oven, place the pan with chicken and bricks in an oven preheated to 425°. Roast for 25 minutes, remove pan and flip chicken. Continue roasting for 5 more minutes. Transfer chicken to a cutting block. Cover with a clean dish towel.
7. Let chicken sit for 5 minutes as you polish off the margies.
8. Using a Chinese-style cleaver, whack up bird into 2 legs, 4 pieces of thigh, 6 pieces of breast meat and 4 wing pieces. Serve with salsa verde.
9. Make another batch of margaritas for dessert.

JW MARGARITAS

JONATHAN WAXMAN

SERVES 4

12½ ounces Patron Silver or Gold tequila
6 ounces Cointreau
Juice of 20 Key West limes
Glass pitcher filled halfway with big cubes of fresh ice
4 12-ounce glasses salted on the half rim

1. Add all the ingredients to pitcher.
2. Stir well. Do not shake.
3. Pour 4 nice margies. Sip and wait for the chicken to cook.

SINGLE-SERVING VERSION JW MARGARITA

Juice of ½ Key West lime
2½ ounces Patron Silver or Gold Tequila
½ ounce Combier Triple Sec
Rocks glass rimmed with fine pink salt
Slice of Key West lime

Place ingredients in cocktail shaker and shake vigorously. Strain into rimmed glass. Garnish with a Key West lime "wheel."

HL MARGARITA

HUNTER LEWIS

SERVES 2

- 3 Persian limes (grocery store variety)
- 1 ounce agave
- 8 ounces Patron Silver tequila
- Lime wedges
- Grand Marnier

Using a citrus squeezer, squeeze lime juice in a shaker filled with ice. Add agave and tequila. Cover and shake aggressively until chilled, about 10 seconds. Strain margarita into two 10- to 12-ounce glasses filled with ice. Garnish with lime wedge and add a floater of Grand Marnier on top.

CAST IRON CHICKEN THIGHS WITH CHARRED LEMON JUS

JONATHAN WAXMAN AND HUNTER LEWIS

6 chicken thighs, bone in, skin on,
never frozen

Maldon salt

Freshly ground black pepper

2 tablespoons fruity olive oil, plus more
for brushing

2 Meyer lemons, halved crosswise

1 bunch spring onions or scallions,
washed

1 tablespoon Dijon mustard

1. Season chicken with salt and pepper. Lightly brush with olive oil.

2. Heat 2 tablespoons olive oil in a heavy cast iron pan over medium heat. Pat dry chicken and place in pan skin side down. Cover and cook for 20 minutes until skin is golden brown and crispy.

3. Uncover and turn thighs to opposite side. Reduce heat to simmer, cover and cook until chicken is cooked through, about 10 minutes.

4. Transfer chicken to a paper towel-lined plate. Increase heat to high and place lemons cut side down in pan. If using spring onions, halve lengthwise and place in pan cut side down. If using scallions, add them to pan. Cook until lemon and onions are nicely charred, about 5 minutes.

5. Transfer onions to a plate. Pour chicken drippings into a bowl. Use tongs to squeeze charred lemon juice into chicken drippings. Whisk in mustard and serve with chicken and onions.

SALSA VERDE

JONATHAN WAXMAN AND HUNTER LEWIS

- 1 tablespoon salt-packed capers
- 4 anchovy filets
- 3 garlic cloves
- 1 cup extra-virgin olive oil
- 2 tablespoons each chopped fresh parsley, chopped arugula, chopped fresh basil, chopped fresh cilantro, chopped tarragon, chopped fresh chives
- ½ teaspoon sea salt
- Pinch crushed red pepper flakes

1. Soak capers in cold water, then drain.
2. In a mortar add capers, anchovies and garlic. Using the pestle, smash until creamy.
3. Drizzle in olive oil until salsa is thickened.
4. Using a wood spoon, add the herbs.
5. Add salt and red pepper flakes.

JW CRISPY POTATOES

JONATHAN WAXMAN

- 1 tablespoon sea salt, plus more for seasoning
- 1 head of garlic, cut in half
- 2 branches rosemary
- 6 russet potatoes
- 4 cups corn or peanut oil
- ¼ cup grated Parmesan cheese
- 1 teaspoon chopped fresh rosemary

1. Fill a 6-quart pot with cold water and set over medium-high heat. Add 1 tablespoon salt, garlic and the rosemary branches. When simmering, add the potatoes.
2. Cook potatoes for a minimum of 45 minutes or until tender. When just cooked, turn off heat and let cool for 1 hour.
3. Remove potatoes from water and place in refrigerator.
4. Add the oil to a one-gallon heavy cast iron pot. It should come to one-quarter the height of the pot. Heat oil to 325°.
5. On a cutting board, crush the dry potatoes into bite-sized pieces. Place in a bowl.
6. When oil is hot, carefully add the potatoes. Cook until deep golden brown.
7. Remove the potatoes from the hot oil and drain on paper towels.
8. Toss the potatoes in a bowl with the Parmesan, rosemary and sea salt to taste.

SMOKED SALMON TOAST WITH CHILE-LIME VINAIGRETTE

STEPHANIE IZARD

SERVES 4

SMOKED SALMON CREAM CHEESE

- 1 pound cream cheese, room temperature
- 4 ounces good-quality thinly sliced smoked salmon
- Kosher salt and pepper

CHILE-LIME VINAIGRETTE

- ¼ cup fresh lime juice
- 2 tablespoons canola oil
- 1 tablespoon fish sauce
- ½ tablespoon Sambal Oelek
- Kosher salt

- 1 pound fresh salmon filet
- Kosher salt and pepper
- 1 tablespoon canola oil
- 1 baguette
- 4 tablespoons (½ stick) unsalted butter, room temperature
- 3 cups arugula
- ½ cup shaved fennel bulb
- 1 tablespoon roughly chopped fresh mint
- 1 tablespoon roughly chopped fresh sorrel
- ¾ cup blackberries, quartered

1. Mix the cream cheese spread: In a stand mixer fitted with the paddle attachment or in a large bowl with spoon, mix the cream cheese until smooth. Add the smoked salmon in small pieces and incorporate well. Season to taste with salt and pepper.
2. Make the vinaigrette: Whisk together the lime juice, oil, fish sauce and Sambal Oelek in a medium bowl and season to taste with salt.
3. Season the fresh salmon on both sides with salt and pepper. Heat the oil in a large nonstick sauté pan over medium heat and cook, turning once, to medium well, 6 minutes per side. Set aside to cool before removing the skin.
4. Slice the bread on the bias into 1-inch-thick slices. Butter both sides of each slice and toast in a pan over medium heat until golden brown and crunchy, 4 minutes per side. Allow to cool for a few minutes.
5. Schmear one side of the bread slices with the smoked salmon cream cheese. Break apart the cooked salmon with your fingers into small chunks. Scatter the pieces on top of the cream cheese.
6. In a medium bowl, toss the arugula, fennel, mint, sorrel and blackberries with a splash of the chile-lime vinaigrette. Top the salmon with the dressed salad and serve.

TASTY EGGY KIMCHI BACON THING

STEPHANIE IZARD

SERVES 4

BATTER

- 1 cup all-purpose flour
- 1 cup rice flour
- 1 cup cornstarch
- ⅓ cup baking powder
- 2 teaspoons sugar
- 4 large eggs
- 2 tablespoons fish sauce

DIPPING SAUCE

- ½ cup lemon juice
- ½ cup fish sauce
- 5 tablespoons malt vinegar
- ½ cup dark brown sugar
- 2 garlic cloves, minced

CREPES

- 1 tablespoon canola oil
- 1 cup Kimchi (store-bought is fine!)
- 8 slices of bacon, cooked until crisp and cut into 1-inch pieces (about 1 cup)
- 4 large eggs

- 2 cups mung bean sprouts
- ¼ cup roughly chopped fresh cilantro
- ¼ cup roughly chopped fresh sorrel or basil

1. Make the batter: In a large bowl, whisk together the all-purpose flour, rice flour, cornstarch, baking powder and sugar. In a separate large bowl, whisk together the eggs, fish sauce and 3 cups cold water. Add to the flour mixture, whisking until incorporated and smooth.
2. Make the dipping sauce: In a medium bowl, whisk together all the ingredients.
3. Make the crepes: Heat a medium nonstick sauté pan over high heat. Add the oil and then pour 1½ cups of the batter into the pan. Sprinkle in half the kimchi and bacon, then crack 2 eggs directly into the cooking batter. Cook until edges begin to brown, 3 to 4 minutes, before flipping. Cook until center is firm, another 3 to 4 minutes, and then transfer the crepe to a cutting board and cut into pizza-like slices. Repeat.
4. Toss together the sprouts, cilantro and sorrel and serve with the crepes and dipping sauce.

GREEN GODDESS CHICKEN SALAD

STEPHANIE IZARD

SERVES 8

CHICKEN

- 1 medium white onion, quartered
- 1 cup kosher salt
- $\frac{3}{4}$ cup sugar
- 2 tablespoons roughly chopped garlic
- 1 tablespoon black peppercorns
- 1 teaspoon ground coriander
- $\frac{1}{4}$ teaspoon crushed red pepper flakes
- 1 orange, quartered
- 1 tablespoon fresh thyme leaves
- 4 cups ice cubes
- 2 (3- to 4-pound) whole chickens

DRESSING

- 2 egg yolks
- 3 tablespoons fresh lemon juice
- 3 tablespoons fresh lime juice
- $1\frac{1}{2}$ tablespoons Dijon mustard
- 1 cup canola oil
- $\frac{3}{4}$ cup sour cream
- 1 cup chopped scallions (white and green parts)
- $\frac{1}{3}$ cup chopped fresh tarragon

- 1 tablespoon canola oil
- 2 cups thinly sliced sweet onions
- $\frac{1}{4}$ cup torn fresh basil leaves
- 2 tablespoons torn fresh tarragon leaves
- Kosher salt

1. Make the chicken: In a very large pot over medium heat, combine the onion, salt, sugar, garlic, peppercorns, coriander, red pepper flakes and 4 cups water. Bring the mixture to a boil and whisk until the sugar and salt are fully dissolved. Add the orange and thyme. Remove from the heat and let cool for 15 minutes. Add the ice cubes to the brine, allow to cool to room temperature, then submerge the chickens. Refrigerate for 8 hours. Preheat the oven to 425°.
2. Transfer the chickens to a roasting pan. Discard the brine. Roast the chickens for 30 minutes. Reduce the oven temperature to 375° and continue roasting for 1 hour more. The chickens' juices will run clear when the meat is fully cooked. Remove the chickens from the oven and allow them to rest for 20 minutes. Remove the skin and chop into pieces. Shred the meat into medium pieces. Refrigerate until ready to use.
3. Make the dressing: In a food processor or blender, combine the egg yolks, lemon juice, lime juice and mustard. Blend until fully combined. While the food processor is running, slowly drizzle in the oil and continue mixing until the dressing thickens. Add the sour cream, scallions and chopped tarragon. Blend until well combined.
4. Heat the 1 tablespoon oil in a medium sauté pan over medium heat. Cook the onions until tender, about 5 minutes. Transfer to a large bowl and let cool.
5. Add the chicken, chopped skin, dressing and the basil and tarragon leaves to the onions. Season with salt to taste and toss to coat. (If you plan on doing the preparation ahead, the chicken can be stored in the refrigerator, undressed, for up to 4 days. Dress the salad right before serving.)

MARINATED SWEET CHERRIES WITH WHIPPED FETA

STEPHANIE IZARD

MAKES 3 CUPS

- 1 pound fresh sweet cherries, pitted and halved
- ½ cup pickled fresno chiles
- 3 tablespoons fish sauce
- 1 tablespoon champagne vinegar
- 1 pound drained feta cheese, crumbled
- ½ cup heavy cream
- ¼ teaspoon kosher salt

1. In a large bowl, mix the cherries, basil, chiles, oil, fish sauce and vinegar.
2. In a stand mixer with the paddle attachment or in a large bowl with a hand mixer or wooden spoon, beat the cream cheese until fluffy, about 2 minutes. Add the crumbled feta, cream and salt and mix for another minute.
3. Serve the cherries spooned over whipped feta.