

Art Department

PUNCH IT UP

Batched cocktails make holiday soirées light and easy

Story and recipes by Julia Larson

Holiday hosting calls for putting your best foot forward. Being prepared well before your guests pull into the driveway is ideal, and what better way to greet them than with a festive, delicious bowl of punch?

An easy and timeless way to share a drink with a large group, punch has a history going back several centuries—traditionally a tripe made from a spirit, over citrus, sugar, spice and water. For modern versions, the trick with punch is making sure that everything is well-chilled and has appealing

presentation, but achieving punch perfection typically requires little fuss by the host. Each of the original recipes offered here uses full bottles of spirits, minimizing measuring and waste, and most of the work happens hours or even a day before, allowing you more time for last-minute details elsewhere on your table.

From a Lambrusco and pomegranate sipper to a crisp cranberry and rosemary gin spritzer, these punches are sure to become favorites for all your gatherings, whether holiday parties or other get-togethers, year-round.

Photographs by Penny de los Santos
Food Styling by Judy Haubert



HOW TO GET IT
Visit www.barefootpunch.com for more information.
Visit www.barefootpunch.com for more information.

Pomegranate Lambrusco Punch

Sparkling wine is a hallmark of the holidays, and to get more sips per bottle, a punch is the way to go. This one features Lambrusco—a favorite to serve at Thanksgiving and other celebrations—blended with deep and brooding pomegranate juice, triple sec and vodka.

Ingredients
1 bottle orange
2 cups pomegranate juice
1 cup granulated sugar
750ml pomegranate juice
750ml triple sec
750ml vodka
750ml bottle Lambrusco, chilled

Prepare the Garnish
1. Slice the orange, slice off the ends, then slice into thin rounds. Take the slices and cut them into quarters.
2. In a large ice-cube tray, place an equal amount of pomegranate seeds and orange quarters in each block. Fill the tray with water and freeze, 3 to 4 hours. Makes 12 cubes.

Make the Punch
1. Add granulated sugar to a saucepan on the stove along with 1 cup water. Bring to medium heat and stir until the sugar has dissolved. Cool to room temperature.

Then transfer the simple syrup to an airtight container. Chill in the fridge for about a month.
2. Mix pomegranate juice, triple sec, a cup simple syrup (see step 1) and the vodka in a large bowl, stirring to combine. Transfer to an airtight container or pitcher and chill in the fridge for at least an hour.
To Serve
Add the ice cubes and pomegranate mixture into a 3-liter bucket or punch bowl. Top with the chilled Lambrusco. Serves 12.

TIP: The larger the ice cubes, the longer they take to melt, making a less diluted drink.

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Chilly Bourbon Toddy Punch

A twist on the classic hot toddy, this punch combines strong and chewy Earl Grey tea with sweet and smooth bourbon. What pulls it together is the inclusion of Angostura—a botanical bitters filled with baking spice flavors like allspice and clove, typically used in dashes in cocktails. This recipe uses a full pound of Angostura, which turns this punch a festive fuchsia color.

Ingredients
2 whole pounds lemons
1 cup granulated sugar
2 tablespoons cloves
750ml strong Earl Grey tea (or black tea), chilled
750ml bourbon
4 ounces Angostura bitters

Prepare the Garnish
1. Take 1 lemon, slice off the ends. Then slice the rest into thin rounds. Pierce each slice with 4 or 5 whole cloves around the perimeter. In a bunnet or angel food cake pan, add the lemon slices, but even "leaves" across the bottom. Place in the freezer and freeze until solid, 3 to 4 hours. Make one round of ice.
Make the Punch
1. In a mortar and pestle, add a medium-size bowl, add the peels of 2 lemons and the granulated sugar. (Get the lemons just for lemons.) Mix the lemon peels and sugar, making sure to rub them together to extract the oils. If you are not using a mortar and pestle, a wooden spoon or your hands will work. Just rub it! 1 hour, stirring occasionally. Transfer to an airtight container in the fridge.

2. When ready to use, add 1 cup room-temperature water to the peels and sugar, stirring to create a simple syrup. Strain the peels and syrup into a large bowl, making the peels as flat as possible.
3. Add the chilled Earl Grey tea, bourbon, the juice of the 2 peeled lemons and Angostura bitters into the large bowl with the simple syrup. Stir to combine. Place in the refrigerator to chill to drinking temperature, about 1 hour.
To Serve
Around 30 minutes before serving, take the ice-gift lemons from the bunnet pan and place in a bowl of warm water to soften. Add the punch and the melted ice to a punch bowl. Serves 12.

HOW TO GET IT
Visit www.barefootpunch.com for more information.
Visit www.barefootpunch.com for more information.



TIP: To remove the seeds from the punch, pour the punch through a fine-mesh strainer into your serving vessel.

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HOW TO GET IT
Visit www.barefootpunch.com for more information.
Visit www.barefootpunch.com for more information.

Rum, Sherry, Cherry & Cola Punch

This simple cola punch takes inspiration from the classic dive-bar delight, the rum and cola, but with a twist. The nutty and salty amaretto sherry brings out the best in a cola, accentuating the notes of vanilla, bitter orange and baking spices, and complementing the sweet funk of Jamaican rum, rounded with juicy, candied cherries.

Ingredients
1 1/2 cups jar of candied cocktail cherries
750ml white Jamaican rum
750ml amaretto sherry
1 lemon, juiced
750ml cola
3 cups ice cubes, plus more for serving
1 orange, sliced into wheels or halves, for serving

Prepare the Garnish
1. From the jar of cocktail cherries, separate out 1/2 with the stems still attached. Decant the rest and set aside. In a standard ice-cube tray, add 1 cherry with the stem in each one. Fill the tray with water and freeze, 3 to 4 hours or overnight. Makes 12 cubes.
Make the Punch
1. Using the stemmed cocktail cherries, lightly muddle with the juice of 1 lemon. Let sit in the refrigerator for 1 hour.
2. In a large mixing bowl, add the muddled cherries, Jamaican rum and sherry and stir to mix.

Transfer to an airtight container and refrigerate until chilled, at least 1 hour.
To Serve
Add the cherries and rum mixture to a punch bowl, along with the orange slices, the plain ice and the cherry ice cubes. For each serving, pour the rum mixture into a glass with ice, and top with cola. Serves 12.
Recommended Cherries
Fibby Long-Bottomed Maraschino Cherries, fibbys.com, \$10
Tidbits Farm Maraschino Cherries, tidbitsfarm.com, \$12

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Judy Haubert

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Cranberry and Rosemary Gin Spritzer

Tart and crisp cranberries come together with earthy rosemary in this bubbly cocktail, bolstered by herbaceous gin. The secret to this cocktail is to use a London dry gin, which is well-balanced between citrus and peppery juniper. (Not a fan of gin? Vodka is an easy 1-to-1 switch.) Accented by silky white vermouth and topped with club soda, this sipper works all year round.

Ingredients
1 cup granulated sugar
250ml cranberry juice
250ml white vermouth
750ml London dry gin
3 lemons, juiced
2 sprigs rosemary
2 cups whole cranberries, frozen
3 cups ice
2 lemons, sliced into rounds
1 liter club soda

Make the Punch
1. Add granulated sugar to a saucepan on the stove along with 1½ cup water and 3 large sprigs of rosemary. Bring to medium heat and stir constantly until the sugar dissolves. Cool to room temperature, remove the sprigs of rosemary (and any leaves that may have fallen off), then transfer the simple syrup to an airtight container. Chill overnight in the fridge for about a month.
2. In a large mixing bowl, stir together cranberry juice, vermouth, gin, lime juice and 1 cup of the rosemary simple syrup. (Add more rosemary simple syrup to taste, if needed.) Transfer to an airtight container and put in the fridge to chill, about 3 to 4 hours.

To Serve
When ready to use, add the cranberry mixture to a serving vessel, with ice. Top with frozen cranberries, remaining rosemary sprigs, lime wheels. For each serving, pour the cocktail into a glass with ice and top with club soda. Serves 12.

TIP Don't want to overfussify your punch with melted ice? Frozen fruits add flavor and chill to batched cocktails, without a ton of water.

HOW TO GET IT
Crate & Barrel
Hatch Signature Cocktail Set
\$100
Williams Sonoma Glass Soda
\$100
\$100



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Food

All-Around Apple

IN YOUR HAND, IN A PIE, IN A SALAD, THIS PIECE OF FRUIT IS PERFECT FOR WHATEVER YOUR RECIPE—OR MOOD—CALLS FOR

BY Matt McMullen
REVIEWED BY Anushila Nazari, MD, WebMD Senior Medical Editor

BOSTON-BASED PASTRY CHEF JOANNE CHANG HAS EATEN AN APPLE A DAY SINCE SHE WAS 10 YEARS OLD. "I adore apples, and as a kid, I had to limit myself to two a day or I would eat myself sick. No joke," says Chang, owner of Flour Bakery + Cafe and author of the cookbook *Pastry Love*. "I love the crunch, the juicy, sweet, slightly tart flavor of a great apple, how easy they are to eat, and how abundant." Here are her five favorites.



FUJI
Crisp, juicy, and very sugary, this well-balanced fruit is a strong contender that keeps its firm texture but softens a bit when baked. Grapes, pears, and apples are great together.

GOLDEN DELICIOUS

These apples are a bit sweeter than most, but they're also very firm. They're a great choice for pies and applesauce.

GRANNY SMITH

Very tart and not super juicy, they bring their distinct flavor and hold their shape in baking. Plus, their acidity really counters the sweetness of whatever sweet treat you are baking.

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HONEYCRISP

"With a name that says it all, these juicy apples are ideal on their own, but they also belong in salads—slice thinly and toss with spinach and a red wine vinaigrette."

CORTLAND

"Not a favorite to eat out of hand, but a terrific baking apple with loads of flesh. Fragrant, apple-scented flavor that works wonderfully in a pie or cobbler."



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MASTER THE ART OF THE ARMCHAIR VACATION

As overseas jaunts remain uncertain, many seek ways to escape their living room without buying a plane ticket. For more ideas on the art of the stay-home wine vacation, we asked industry experts to weigh in.

BY LAUREN MOWERY
PHOTOS BY PENNY DE LOS SANTOS



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Waverly Inn Oysters Rockefeller

Courtesy Executive Chef Stephen Woods, Waverly Inn, New York, NY

While some Oysters Rockefeller preparations are little more than butter, herbs and breadcrumbs, chef Woods' version is rich and complex enough to be a main dish as well as an exceptionally festive appetizer. Oysters should be at room temperature when they go in the oven, so remove them from the fridge 30 minutes before.

1 stick (8 tablespoons) butter
2 garlic cloves, thinly sliced
1 hot green chili, thinly sliced
1 lb. fresh spinach, rinsed
clean of all grit
6 green onions (white and green parts), chopped
2 tablespoons fresh-squeezed lemon juice
2 tablespoons Sauternes or other sweet white wine
2 tablespoons heavy cream
2 oz. Berkshire ham, finely sliced
1 cup panko breadcrumbs
1 packed cup fresh parsley, minced as finely as possible
4 oz. parmesan cheese, grated
4 tablespoons melted butter
24 large oysters (Chef prefers Island Creek), freshly shucked, bottom-shells reserved
Coarse salt, as needed*
Lemon halves, for garnish

*Note: If you don't have a large quantity of coarse salt, you can substitute the oysters on the cups of 2 muffin tins before they go in the oven.

Position rack in top third of oven and heat to 450°F.
 Melt butter in a large sauté pan over medium heat. Add garlic, chili, spinach and green onions, and cook about 5 minutes, or until onions are tender and spinach has completely wilted. Deglaze with the lemon juice and sweet wine, then add cream and cook until liquid has almost completely evaporated. Transfer to a food processor and pulse until very finely chopped.
 In a medium bowl combine the ham, panko, parsley and parmesan, then add melted butter and toss to coat.
 Cover a large baking sheet with coarse salt. Arrange oysters, in bottom shells, on salt. Divide spinach mixture among oysters (about one tablespoon each) and sprinkle with panko mixture.
 Bake until spinach mixture is bubbling and panko is deeply golden, about 10 minutes. Serve with lemon halves (the coarse salt can be transferred to a platter to stabilize oysters). Serves 4 to 6 as an appetizer.

PAIRING: Vintage Sauternes
 "Back in the late 19th and early 20th centuries, Atlantic coast oysters and Sauternes were a classic pairing, making a lovely sweet-salty combination. So, this pairing is a nod to the past. For older wine, we wanted to amp up the salty and savory notes, which balance out the complex sweet flavors in the wine. It's still salty and sweet, but the additional layers of flavors in the dish—umami from ham and parmesan, freshness from lemon and scallions, and richness from butter and cream—is contrasted by the layers of flavor in the older Sauternes—baked and dried fruit, spices and nuts."

To Serve: "Older Sauternes makes me a little crazy, because I feel like they stay in my brain, pausing to explore the tastes and smells, which are often very nostalgic of sweets we loved as a kid. Don't stress about ideal drinking windows or special occasions; opening a great sweet wine creates the occasion. Even better, it will keep in the refrigerator for a month or more once it's opened. And I always drink Sauternes out of a big wine glass—any will do, they just make a two-course meal look small!"
 —Jeff Harding, wine director, Waverly Inn

Breaking Windows
 The concept of "peak drinking windows"—when an age-worthy wine is at its most expressive before losing vibrancy and complexity—is an educated guessing game for a large degree. Opening a wine a little early or late won't make a huge difference in your pleasure and costuming some welcome surprises."

Judy Haubert

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Caramelized Mushroom Soup

Courtesy Chef William Bradley, Addison, San Diego, CA
Instagram @addisonrestaurant

Addison, located at San Diego's Fairmont Grand Del Mar hotel, is one of only a handful of U.S. restaurants with two Michelin stars. Recently, it's shifted from a more classically French approach to a fresh take on seasonal California cuisine. In California, wild mushrooms peak between November and February, but feel free to make this soup with whatever mix of mushrooms is available to you.

6 cups chicken stock
 1 cup dried porcini mushrooms (about 1.3 oz)
 8 oz. fresh chanterelle mushrooms
 8 oz. fresh crimini mushrooms
 8 oz. fresh shiitake mushrooms
 4 tablespoons salted European-style butter
 1 teaspoon chopped fresh rosemary
 2 cloves garlic, sliced
 4 shallots, diced (about 1 cup)
 1/2 cup toasted pine nuts
 2 cups heavy cream
 Fleur de Sel or Maldon sea salt, to taste

Add chicken stock and dried porcini to a sautépan over low heat and simmer for 30 minutes.
 Add fresh mushrooms, butter, rosemary, garlic and shallots to a heavy sautépan over medium-low heat. Sauté for about 10 minutes, stirring often, until shallots are sweet and translucent and mushrooms have released their liquid and start to brown. Remove porcini with a slotted spoon and add to mixture. Add chicken stock through a fine-mesh strainer (to catch any grit from the porcini) and simmer for 5 minutes. Add heavy cream, bring back to a simmer, and cook another 3 minutes.
 Remove from heat, cover pan, and let sit for 5 minutes. Place mixture in a blender and puree until very smooth. Divide among four soup bowls and serve immediately (soup can also be reheated and re-blended just before serving). Serves 4.

PAIRING: Vintage Champagne
 "The best aged Champagnes have a marvelous balance of richness along with vibrancy and freshness. My favorite Champagnes for aging are vintage Champagnes made from Chardonnay, which tend to retain that fresh character, even as they deepen in color, become softer, and develop flavors of hazelnut, crème brûlée, and honey over time. Similar to an aged Sherry, the rich flavors of aged Champagne match beautifully with earthy and creamy mushroom soup. They match in texture, while the faintly sweet notes of an aged Champagne effectively contrast the wild, earthy flavors of the mushrooms."

To Serve: "For aged Champagne, I suggest glassware that has a wider bowl than the traditional flute, like a glass designed for white Burgundy. Much of the charm comes from the rich and toasty aromatics. I suggest a serving temperature between 45 and 55°F. The higher temperature offers greater richness and creaminess, while the lower temperature shows greater focus and definition. Both glassware and temperature can be effectively used to showcase our favorite qualities in aged Champagne."
 —Dan Chapman, wine director, Addison

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DEVILISHLY CHARMING

Have some sympathy and some taste for these takes on a classic.

Classic deviled eggs are always a hit. Perfect the master recipe, then take your game to fiendish heights with these nine variations.

—Aly Steinbock

DEVILED EGGS

12 hard-boiled eggs, peeled
 4 tablespoons mayonnaise
 2 tablespoons Dijon mustard
 1 teaspoon white wine vinegar
 1/4 teaspoon dry mustard powder
 1/4 teaspoon cayenne pepper
 1/4 teaspoon tomato or curry powder
 Paprika or minced chives, for garnish

Slice eggs in half lengthwise, remove the yolks to a bowl and set the whites aside. (Pro tip: You can cut a sliver off the base of each egg white so it sits upright on a plate.) Mash the yolks, then add mayonnaise, mustard, vinegar, dry mustard, cayenne and tomato/mustard until smooth. Add salt to taste. Pipe or spoon mixture into egg whites and refrigerate up to 24 hours, until ready to serve. Garnish just before serving. Makes 24.

More Eggcellent Ideas

SHRIMP

For a more indulgent version, mix the yolk mixture with 1/4 cup of cooked shrimp, finely chopped. Add a pinch of salt and pepper. Refrigerate for 1 hour before serving. Makes 24.

CARROT

For a healthy twist, mix the yolk mixture with 1/4 cup of grated carrot, finely chopped. Add a pinch of salt and pepper. Refrigerate for 1 hour before serving. Makes 24.

SALMON

For a more sophisticated version, mix the yolk mixture with 1/4 cup of smoked salmon, finely chopped. Add a pinch of salt and pepper. Refrigerate for 1 hour before serving. Makes 24.

ANCHovy

For a more savory version, mix the yolk mixture with 1/4 cup of anchovy fillets, finely chopped. Add a pinch of salt and pepper. Refrigerate for 1 hour before serving. Makes 24.

PICKLED

For a more tangy version, mix the yolk mixture with 1/4 cup of pickled vegetables, finely chopped. Add a pinch of salt and pepper. Refrigerate for 1 hour before serving. Makes 24.

AVOCADO

For a more creamy version, mix the yolk mixture with 1/4 cup of avocado, finely chopped. Add a pinch of salt and pepper. Refrigerate for 1 hour before serving. Makes 24.

CHEESE

For a more cheesy version, mix the yolk mixture with 1/4 cup of cheese, finely chopped. Add a pinch of salt and pepper. Refrigerate for 1 hour before serving. Makes 24.

EGG ON EGG

For a more indulgent version, mix the yolk mixture with 1/4 cup of egg yolk, finely chopped. Add a pinch of salt and pepper. Refrigerate for 1 hour before serving. Makes 24.

KOREAN

For a more spicy version, mix the yolk mixture with 1/4 cup of Korean chili paste, finely chopped. Add a pinch of salt and pepper. Refrigerate for 1 hour before serving. Makes 24.

WINE PAIRINGS

Roberta 2022 Reserve Chardonnay (Russian River Valley)
 Deviled eggs are rich and creamy, with a hint of acidity. Balance them against a crisp wine with a hint of acidity and cream like Roberta Chardonnay. That has a noticeable structure despite the lack of oak. Mouthwatering citrus, Applesauce and stone fruit flavors beautifully offset the pungent mustard and spice notes of the eggs.

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Juicy Sazerac Glazed Pork Chops

Cooking Chef Eric McCree, Fox Garden Bar, New York City
Instagram @kagumbobbar

Chef McCree spent a year traveling throughout Louisiana, immersing himself in Cajun-Creole cuisine, before opening Fox Garden Bar in New York City. In this recipe, the pork chops are finished with a butter sauce inspired by the famed New Orleans cocktail, the Sazerac. The spirit is balanced by the two bottles, and a floral horseradish garnish gives a similar aroma to the bite of absinthe in a Sazerac.

4 bone-in pork rib chops (1 to 1½ inches thick)

Need to brine*

Cups remaining of olive

Creamy kosher salt

¼ cup rye whiskey (McCree prefers Sazerac brand)

¼ cup Cognac (McCree uses Hennessy)

1 teaspoon Peychaud's bitters

1 teaspoon Angostura bitters

4 tablespoons cold unsalted butter, cut into 8 pieces

4 packed cup frozen french, roughly torn, for garnish

Add pork chops to the brine, cover, and refrigerate for at least 4 and up to 8 hours. When ready to cook, remove pork, pat dry and discard brine.

Season pork liberally with kosher remaining salt and let come to room temperature. Grill (or cook in an oiled skillet over medium-high heat) until it reaches an internal temperature of 140°F on a meat thermometer. Remove to a plate, tent with foil, and let sit for 5 to 10 minutes before serving.

While pork rests, heat a small skillet over medium heat, then add rye, Cognac, and bitters (be very careful as a gas flame, as the liquor will flame). Cook until liquid reduces to 2 to 3 tablespoons, about 4 minutes. Remove from heat and whisk in butter one piece at a time, return pan briefly to the heat only if the butter stops melting. Taste and add salt, if needed.

Pour sauce over the pork chops, garnish with frozen french, and serve immediately. Serves 4.

PAIR WITH
Cortcha y Toro 2019 Marques de Casa Cortcha Pinot Noir (Limari Valley)

Pink and Pinot Noir is such a good pairing that the legends of Charles Heidsieck have the annual Pige and Pinot Festival in Sonoma County each spring. This bottle boasts bright red fruit that cuts through the rich butter sauce while echoing some of the fruit and spice flavors in the bitters. It even has a subtle anise note that alludes to the absinthe in a Sazerac.

***Need to brine:** In a large bowl, combine 7 cups cold unsalted black tea, 1 cup fresh-squeezed orange juice, ¼ cup kosher salt, ¼ cup ground black pepper, and 8 sprigs rosemary until the salt dissolves.

Lamb Scottadito alla Mojito

Scottadito (roughly translates to "burnt finger") is an old name for this traditional Italian preparation that's meant to be eaten with your fingers to get every last bit. The bright mojito-inspired pan sauce both cuts through the rich, juicy meat and offers the classic pairing of lamb and mint. Use multiple squeeze pours if multiplying this recipe for a party.

12 lamb rib chops, frenched if desired

Kosher salt and fresh ground black pepper, as needed

¼ cup olive oil, such as Meyer or Beaudry Black

3 tablespoons fresh-squeezed lime juice

2 tablespoons honey

Extra-virgin olive oil, as needed

2 tablespoons minced shallots

¼ packed cup minced fresh mint

2 tablespoons unsalted butter, cut into 4 pieces

Season lamb with salt and pepper and leave at room temperature for up to two hours, or refrigerate for up to 8 hours (bring to room temperature before cooking). In a small bowl, mix together rum, lime juice and honey, then set aside.

Heat a heavy skillet (not nonstick, and large enough to hold 6 lamb chops in a single layer) over medium-high heat. Coat with oil and, when hot, add 6 chops. Cook for an internal temperature of 135°F for medium-rare (timing will depend on thickness of lamb, but usually no more than 3 minutes per side). Remove lamb to a platter, tent with foil, and repeat with remaining 6 chops.

While lamb rests, add shallots to the hot pan and cook until translucent and starting to brown, about 30 seconds. Add rum mixture, simmering up between 10 and 15 seconds until it thickens to a sauce consistency, about 2 minutes. Turn off heat and add mint and butter, stirring until butter melts. Taste and add salt, if needed.

Using tongs, drizzle chops through the sauce to coat. Serve immediately. Serves 4.

PAIR WITH
Barba 2021 Vasari (Montepulciano d'Abruzzo)

With vivid blackberry and plum fruit, mouthwatering tannins and a smoky background note, Montepulciano is a terrific red for lamb. The bright acidity of this young bottling is an especially fine complement to the tart mozzarella, with an herbal note that nods to the mint. As a bonus, this wine—like many also do Montepulciano d'Abruzzo—is a remarkable value, which may help offset the cost of the lamb chops.

Judy Haubert

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THE WAITING GAME

Those wines you've been cellaring for years, waiting for the right occasion to pop the cork? The time is now.

As they say, when it comes to great wine, the wine is the occasion. Still, if you're someone who finds it hard to justify opening a bottle you've carefully cellared for years or even decades, the holiday season can provide that extra impetus to indulge.

Steer clear of busting out these bottles at large-scale dinners where everyone might only get a sip, or when many guests may not appreciate the gesture. Instead, pull together a small meal with loved ones who appreciate wine as much as you do, and cook classic dishes that are as time-tested as the wines.

Not every wine is made to age, and virtually none get better indefinitely. Yet when it comes to many of the world's greatest wines, time can coax out manifold and less fruit-forward (aka "tertiary") notes of which there may have been only a hint on release. These qualities can make a magical pairing with the right dish.

BY NILS BERNSTEIN PHOTOGRAPHY BY JOEL GOLDBERG FOOD STYLING BY JUDY HAUBERT PROP STYLING BY CHARLOTTE HAVELANGE

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Prime Rib with Jalapeño Yorkshire Puddings

Courtesy Chef-Owner Aaron Bludorn, Bludorn, Houston, TX
@bludornchx

Aaron Bludorn's eponymous Houston restaurant serves seasonal cuisine inspired by the beauty of Texas and the Gulf. For all the menu's creativity, there are always a handful of classic dishes, like fried oysters, double-cut pork chop with greens and one of Houston's best burgers. This simple showstopper has the welcome addition of jalapeño to classic Yorkshire puddings. The butter benefits from a long rest, so make it at the same time you dry-brine the roast.

FOR PRIME RIB:
 1/2 cup kosher salt
 1/2 cup black pepper
 14-rib prime rib roast (aka standing rib roast), about 8 lbs.

Combine salt and pepper and rub evenly over the roast. Refrigerate, uncovered, for at least 8 and up to 24 hours. Remove roast and butter from refrigerator 2 hours before cooking.

Heat oven to 500°F. Place the roast on a large baking tray with a rack. Put in oven for 15 minutes, then reduce temperature to 275°F and continue baking until an instant read thermometer reaches 125°F (for medium-rare; temperature will continue to rise as it rests). This should take about 2 hours total depending on shape and temperature of the roast when it goes in the oven; start checking internal temperature with a meat thermometer 90 minutes after lowering the heat.

Remove, tent loosely with foil, and let rest for at least 30 minutes before carving. Raise oven heat to 425°F to cook the Yorkshire puddings as the roast rests. Serve it.

FOR YORKSHIRE PUDDINGS:
 6 eggs
 1 1/2 cups milk
 1 1/2 cups "00" flour, sifted (can substitute all-purpose flour)
 1 teaspoon kosher salt
 1 large jalapeño, seeded and minced
 1/2 cup (1 stick, or 8 tablespoons) clarified butter (aka ghee)

At the same time you season the roast, make the batter: Whisk eggs until well beaten, which is with them flour, salt and jalapeño until flour is fully incorporated. Cover and refrigerate mixture and take out 2 hours before cooking the roast. Before cooking the puddings, whisk to recombine and add to a jug or measuring cup with a spout.

When roast is out of the oven and temperature risen to 425°F, place two teaspoons butter in each part of a 12-muffin tin. Place muffin tin in the oven to heat for 5–10 minutes (if not using clarified butter, only heat for a minute or it will burn). Working quickly, divide batter equally in the tin; each should be 1/2 to 3/4 full. Put pan back in the oven for 18–20 minutes until the puddings are golden brown. Serve immediately.

PAIRING:
Vintage Margaux
 "A common misconception when it comes to red wine is that it always gets better with time. Not true. There are some reds that are meant to age and others that should be enjoyed young and fresh. Bordeaux, both Left Bank and Right Bank, gets better with time because their strong tannin structure softens and becomes more integrated. Margaux is my favorite commune on the Left Bank because there is an elegance and delicacy to these wines that you don't find in other communes. Typically Bordeaux wines hit their peak around 15 to 20 years, depending on the quality level and vintage. It's perfect with prime rib because the tannin that's still there cuts through the fat in the steak, but the wine is gentle enough for the tender meat."

To Serve: "I'd recommend standing the bottle up at cellar temperature for at least a day before your meal so the sediment falls to the bottom. Then gently decant, leaving the sediment behind. The wine has already seen some oxygen from age, so you're not decanting rapidly to introduce air into the wine, as you would with a young wine. The wine will evolve over the course of your meal as it sees more oxygen. That's the fun part for me: seeing how the wine changes from the first sip to the end of the bottle. I would save the wine at cellar temp—about 55°F—until ready to drink, as it will warm slightly at the table. I like a deep bowl for Bordeaux that focuses the scent of the wine upward toward the nose."

—Molly Axtad, wine director, Bludorn

Judy Haubert

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Staple Suppers

BY SARAH E. DANIELS

PHOTOS BY JOEL GOLDBERG

FOOD AND PROP STYLING BY JUDY HAUBERT

Whether adapted from cookbooks, born of famed weeknights and pantry rummaging, or driven solely by our taste buds in the late afternoon, we all have them: Recipes so well-rehearsed that they can be made with eyes closed, that are still guaranteed to bring enjoyment. Here, members of the editorial team share some of their favorites and wines that work best with them.

Back Pocket Snacks & Sips

Our best small but mighty "I guess this is dinner" ideas.

Blistered shishito peppers and IPA.
 TRY: Sierra Nevada Northern Hemisphere Harvest Beer IPA.
 —John Hall, beer editor

Oysters and Alsace Pinot Assemblé.
 TRY: Marc Kneipfmeister 2018 Kott Pinot Assemblé (Alsace).
 —Lavinia Schickel, associate managing editor, print

Burrata, tomatoes, back olive oil and salt, and Rhône-style white blend.
 TRY: Booker 2019 White (Paso Robles).
 —Matt Kottmann, contributing editor

Cheese toast and Chèvre Blanc.
 TRY: Luband 2020 Chèvre Blanc (Switzerland).
 —Laurin Buzzes, managing editor

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Cauliflower-Chickpea Pancakes

These savory chickpea pancakes are the perfect vehicles for melted cheese and any cabbage-adjacent vegetable you might have languishing in your crisper. I've made them with sautéed cauliflower, kale or Napa cabbage, and topped them with shredded Cheddar, mozzarella or Parmesan.

—Emily Salatin, associate managing editor, digital

1/2 cup chickpea flour
4 tablespoons olive oil
Salt and pepper, to taste
2 cloves garlic, chopped
1/2 cup chopped onion, any kind
1 cup cauliflower florets, chopped into marble-sized pieces; more for serving, optional
1 tablespoon parsley, chopped
Pinch red pepper flakes
1/2 cup shredded cheddar, mozzarella or Parmesan
1/4 cup plain Greek yogurt, preferably whole fat

Heat oven to 350°F. Line baking sheet with aluminum foil or parchment paper.

In small bowl, combine chickpea flour, 1/2 cup room temperature water and 1 tablespoon olive oil. Stir in salt, to taste, and set aside 10–12 minutes.

In medium sauté pan, warm 1 tablespoon oil over medium heat. Add garlic and shallots, and cook 2 minutes. Add cauliflower and parsley, and season with salt, pepper and red pepper flakes. Cook, stirring occasionally, until cauliflower is tender, about 4 minutes. Transfer vegetable mixture to heat-proof bowl and set aside.

Wipe oil from sauté pan and return to medium heat. Add 1 tablespoon oil, tilting pan to coat. When oil is hot, pour in half of the chickpea flour mixture. Tilt pan again to coat and spread batter into wide pancake. Cook 1–2 minutes, until underside is lightly browned. Use spatula to flip and cook until lightly browned, 1–2 minutes. Transfer pancake to prepared baking sheet. Repeat process with remaining tablespoon oil and pancake batter.

Divide cooked vegetables between the pancakes, and sprinkle each with cheese, salt and pepper. Bake until cheese is just melted, about 2–3 minutes.

Remove from oven and top with Greek yogurt, cauliflower (if you like), salt and pepper. Serves 2.

WINE PAIRING

Pet Project 2020 Petillant Naturel Anette
Vineyard Chèvre Blanc (Columbia Valley)
 Cut through the rich cheese and earthy vegetal flavors with a zesty, whirling sparkle. This bottle, with zesty and briny notes, does just that, while adding a sense of fun and decadence to the meal.

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Judy Haubert

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Rosemary and Lemon-Slice Halibut with Black Olives

This is an all-season dinner entrée we rely on pretty much year-round, inspired by a recipe from the *New York Times*. It draws from our pantry and garden—the only shopping I have to do is for whichever fresh fish I can find. The pungent rosemary and black olives are countered by lemon slices to offer a ton of flavor, and everything gets browned under a broiler. It's not a delicate preparation, but a hearty one that only needs a simple salad to make a complete and satisfying meal.

—Jim Gordon, contributing editor

- 2 pounds halibut, cut, red snapper or other white fish filets
- Salt and pepper, to taste
- 16 rosemary sprigs
- 2 lemons, sliced into thin circles
- Olive oil
- 1/2 cup Kalamata olives

If fish filets are more than 1/2-inch thick, heat oven to 400°F. If thinner, broil on high.

Pat fish dry and cut into single-portion-sized pieces if necessary. Arrange with space between each piece on nonstick sheet pan or sheet pan lined with parchment or foil. Sprinkle with salt and pepper.

Place one or two rosemary sprigs on each piece of fish, then layer lemon slices on top of rosemary. Add light drizzle of olive oil to each slice. Scatter olives in pan. If fish filets are thicker than 1/2-inch, position rack in center of oven and roast for 6–8 minutes, until nearly opaque in center. Move rack to top, turn on broiler and broil briefly until lemon slices brown around edges.

If filets are thinner, start them on top rack under broiler. Cook, watching closely, 3–4 minutes until opaque in center. Serve 4–6.

WINE PAIRING

Two Shepherds 2018 Trimbale Vineyard Carignan (Medoc)
Black olives add depth to this dish. As a result, it's well suited to a light-bodied, nonoaky red wine like this, preferably served with a light chill. A rich, full-bodied white, like Chassagne, would also complement it nicely.

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Orecchiette with Greens, Nuts and (Real or Fake) Sausage

This comforting, easy pasta dinner, inspired by a recipe in Colu Henry's *Black Pocket Pasta* (Clarkson Potter, 2017), is something I'll make any day of the week. It's one I know my two young girls will scarf down without prodding, and it requires as many or as few ingredients as happen to be at hand. As with so many pasta dishes, the beauty lies in the flexibility. So, don't stress: Trust in your taste buds and your stomach will be happy.

—Christina Pickard, contributing editor

- 1 16-ounce box dry orecchiette
- Olive oil
- 1 pound sweet Italian sausage, casings removed, or plant-based sausage
- 1/2 cup frozen peas, if desired
- 1/2 cup mushrooms, sliced, if desired
- 3 cloves garlic, sliced
- 2 cups spinach, escarole or bok choy
- Salt and pepper, to taste
- 1/2 cup raisins, soaked in warm water 10 minutes, then drained
- 1/2 cup pine nuts, toasted
- 1/2 cup grated Pecorino Romano or Parmigiano cheese, plus more to finish

Bring large pot of well-salted water to boil, and cook pasta according to package instructions until al dente. Reserve water and drain pasta.

Meanwhile, warm large splash of oil in skillet over medium heat. Add sausage and cook, breaking up with spoon, until browned, about 10 minutes. Add peas and mushrooms, if using, and garlic. Cook until garlic and mushrooms are soft and peas warmed through, about 5 minutes.

Add greens and cook until wilted, 1–2 minutes, adding reserved pasta water a tablespoon at time until sauce forms. Remove from heat, and season with salt and pepper, to taste. Stir in cooked pasta, raisins, pine nuts and cheese. If dry, add more pasta water.

Pour into large bowl, and sprinkle with grated cheese. Serve 4.



WINE PAIRING

Ben Haines 2019 Chardonnay (Yarra Valley)
This textural, mineral-driven white wine has enough oomph to handle this dish's sausage spice, without overwhelming delicate flavors from raisins and pine nuts. Its bright acidity will pair nicely with the cheese.

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Judy Haubert

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the crush
RECIPE OF THE MONTH

HANDLE WITH CARROT

This classic dish, with orange wine to match, is ready for any dinner scenario.

Widely available year-round, carrots have a peak season in the fall. You may even be able to find them in a variety of colors, in addition to the ubiquitous orange, for a vibrant addition to a Thanksgiving spread or just a weeknight meal. Try to find whole young carrots, rather than bagged baby carrots that are actually carved from larger varieties. Check for doneness just before most of the liquid has evaporated. If they're too hard, cover and simmer for a few minutes more before finishing the dish. —Nile Bernstein

GLAZED CARROTS

- 1 pound small, thin carrots, peeled
- 2 tablespoons butter
- 2 tablespoons brown sugar
- 2 tablespoons minced fresh mint, optional
- Lemon wedges, for garnish

Place carrots, butter, sugar and $\frac{1}{2}$ cup water in a skillet with lid or sautépan just wide enough that the carrots can lay flat. (If carrots are too large for pan, cut them in half on diagonal.)

Bring to boil, cover, then reduce heat and simmer for 5 minutes. Uncover and turn heat up to medium-high. Cook, stirring often to avoid sticking, until carrots are tender and liquid has evaporated, leaving glaze on the carrots. Add salt and pepper to taste, and toss with mint, if desired. Serve warm, with lemon. Serves 4–6 as side dish.

WINE PAIRING

Dorsey & Seitz 2019 Stone Crusher Rosemeane (El Dorado County)

Why not pair carrots with an orange wine? (Skin contact gives this bottling the body to stand up to the sweetness of the dish, while refreshing acidity has a similar effect as the lemon wedges.) Dorsey & Seitz' 12th vintage of this wine is a rich and structured Pinot noir that boasts "vibrant floral and Christmas-cake notes."

PHOTO: GUY AROCH/GETTY IMAGES (BEFORE); PHOTOFEST (AFTER)

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the crush
COCKTAIL OF THE MONTH

MEET YOUR MOCHA

Don't even talk to us until we've had our coffee-chocolate cocktail.

This playful mash-up of the Espresso Martini and White Russian—originally called The Mocha Joe, based on a character in the TV show *Curb Your Enthusiasm*—celebrates the delicious intersection of chocolate, coffee and vodka.

"I love mochas," says Aaron Boyle, bar manager at Cincinnati cocktail bar Comfort Station, who created the drink. "I have such a sweet tooth, but a bitter-sweet tooth, loving dark chocolate and stuff."

He skips cream in favor of chocolate oat milk and adds orange liqueur to "brighten the coffee and represent notes," creating a festive chocolate-savory off shot.

—Kara Newman

THE MOCHA RUSSIAN
Courtesy of Aaron Boyle, bar manager, Comfort Station, Cincinnati

- 1/4 ounce vodka, preferably Ketel One
- 1/4 ounce coffee liqueur, preferably Van Gogh Double Espresso Vodka
- 1/4 ounce coffee liqueur, preferably St. George M.O.A. Coffee Liqueur
- 1/4 ounce chocolate oat milk
- 1/4 ounce orange liqueur (or regular coffee, optional)
- 2 dashes Regan's Orange Bitters

Shake chocolate, coffee, bitters and vodka in a cocktail shaker. Combine ingredients in rocks glass. Add ice and stir until incorporated and chilled. Garnish with dark chocolate shavings.

PHOTO: JAMES WHITE/GETTY IMAGES

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the crush
SHAKE THINGS UP

WINTERIZE YOUR COCKTAILS

You don't have to change over your whole bar when temperatures drop. Here are some tricks to make classics suit the season.

BY KARA NEWMAN

There's a reason that so many bars roll out new cocktail menus each season. Drinks that feel so refreshing all summer long can hit a little differently on chilly nights. But instead of tossing out cocktails, savvy bar pros simply adjust recipes to reflect winter ingredients, flavors and formats.

What appeals about this approach, says Ryan Lett, beverage director and partner at Shore Leave, a tropical-themed bar in Boston, is that rather than switching to super-savory drinks, like an Old Fashioned, this gives the options to keep more easy-drinking options in the rotation.

Plus, "you can feel like you're embracing the change of seasons in a very tangible way," he says. "These drinks can almost act like a bridge to the next season—not that they cannot stand on their own all winter long."

PHOTOS BY EMILY HAWKES
DRINK STYLING BY JUDY HAUBERT
PROP STYLING BY ASHLEIGH SARBONE

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1. **SPICE IT UP**

Lett recommends bringing in "warming" flavors. To transform a classic for winter, he suggests swapping white rum for Spiced Rum, a gold rum from Trinidad with notes of rum and tobacco. Being nice to notes of allspice don't weaken the drink.

Another potential shortcut: Reach for a bottle of bitters.

Add a few dashes of Dale DeGroff's Pimento Bitters to your drink for the "in" he adds. "I'm something like a spiced rum cocktail. I'm a little bit of rum."

WINTER DAQUIRI
Courtesy of Ryan Lett, beverage director/partner, Shore Leave, Boston

Shake 2 ounces gold rum, 1/4 ounce lime juice, 1/4 ounce Demerara simple syrup and 1/4 ounce St. Elizabeth's Allspice Drink with ice. Strain into coupe glass. Garnish with ground nutmeg.

2. **WARM UP—LITERALLY**

If your go-to is typically a Negroni, Julia Morosini says the drink into hot toddy territory with her note Campari, developed for her bar, the aperitif bar in Chicago. Hot water is added to a mix of Campari, lemon, honey and various liqueurs, creating a cocktail drink with a cozy but and familiar bitter-sweet flavor.

The drink lends itself to customization. If you don't like spiced rum, add a dash of white rum (the go-to in place of rum), try a bitters of another flavor such as cardamom.

HOTTO CAMPARI
Adapted from The Way of the Cocktail: Japanese Tradition, Technique, and Recipes by Julia Morosini and Emma Jansen (Clarkson Potter, 2020)

In teacup, combine 1 ounce Campari, 1/4 ounce shochu, 1/4 ounce honey syrup (2:1 honey to hot water), 1/4 ounce fresh lemon juice and 1 teaspoon kamell liqueur. Add 3–4 ounces hot water, depending on desired strength of cocktail. Stir briefly to combine. Twist lemon peel over the top of drink to express oils, then use peel to garnish drink.

3. **PLAY WITH SEASONAL PRODUCE**

At La Calenda in Yountville, California, General Manager Eric Adjeffon modifies the Paloma to incorporate pomegranate juice, alongside the traditional paperbark. But that's only one seasonal variation.

"Some go-to winter fruits include pear, pomegranate, pomegranate and winter citrus such as blood orange or clementine," he says.

INVIERNO PALOMA
Courtesy of Eric Adjeffon, general manager, La Calenda, Yountville, CA

First, make spiced agave syrup: In small pot over low heat, combine 1 cup agave syrup, 10 sprigs of thyme, 25 cloves and 1 cinnamon stick. Stir continuously until mixture begins to simmer. Let cool and store in the fridge overnight. Strain. Keep, refrigerated, for up to 2 weeks.

To make cocktail, place kosher salt in shallow dish. Muddle under rim of Collins glass, then roll in salt to coat. Sprinkle pomegranate seeds in bottom of salt-rimmed glass. Fill glass halfway with ice. In a cocktail shaker, combine 2 ounces pomegranate juice, 1 ounce lime juice, 1/4 ounce and grapefruit juice, 1/4 ounce spiced agave syrup and ice. Shake well, then strain into prepared glass. Top with soda water. Garnish with thyme sprig.

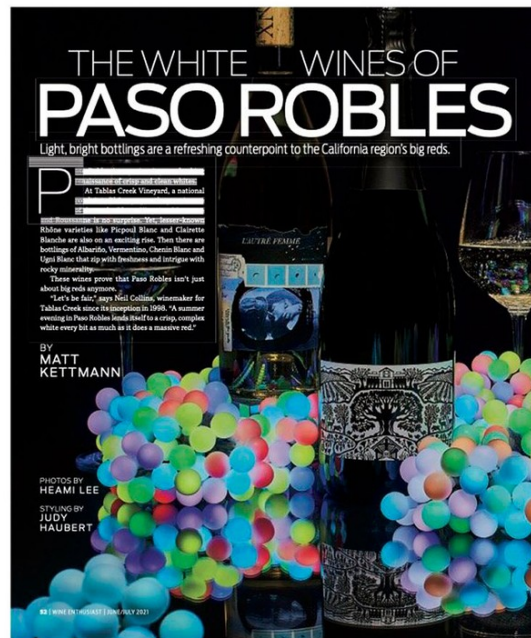
PHOTO: JAMES WHITE/GETTY IMAGES

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Food

Savor the Seafood

ADD MEATY, FULL-FLAVORED CRUSTACEANS TO YOUR COOKING REPERTOIRE FOR SPECIAL OCCASIONS OR SIMPLY SATISFY THE HOUSEHOLD ANY DAY OF THE WEEK WITH THESE ALL-AROUND STAPES.

BY Matt McMillen

CRAB, LOBSTER, CRAWFISH, AND SHRIMP—these crustaceans regularly feature in mid-week menus that don't limit your experience of them to nights out. "Crustaceans are a great choice for the at-home cook," says Anton Bolling, executive chef at fish-forward Boka Merc in Washington, DC. "Simple preparations allow the natural flavor of the seafood to shine." Here are some of his top picks.

CRAWFISH (AKA CRAYFISH)
They are slightly salty but mild, tasting of a blend of crab and shrimp. Steam over fish or chicken stock in a stockpot filled with andouille sausage, corn, potatoes, lemon, and fresh herbs.

SOFT-SHELL BLUE CRABS
These crabs boast rich, buttery, flaky meat, while their edible shell adds crunch. Bread them very lightly with seasoned flour and buttermilk before a quick, shallow fry.

SPINY LOBSTER
Briny and succulent, their complex flavor benefits from simple preparations like steaming, which takes less than 10 minutes. Delicious when steamed in water along with parsley stems, couched garlic, thyme, rosemary, and lemon slices.

SHRIMP
Naturally sweet in flavor with a meaty texture. Sauté shrimp, preferably fresh rather than frozen, in olive oil, lemon, and fresh herbs like basil or parsley. His favorite variety: North Carolina white shrimp.

MAINE LOBSTER
Sweet like shrimp, these lobsters should be bought live. The most common preparation may be boiling, but better still: split it open down the middle, season it simply, and set it on the grill.

Search for the article **Health Benefits of Shrimp** at www.MO.com

Food

Meatless Mondays

THESE MEAT-FREE FAMILY MEALS ARE NOT ONLY ECONOMIC, THEY'RE ALSO RICH IN VEGGIES AND WHOLE GRAINS. START OFF YOUR WEEKEND ROTATION WITH ONE OF THESE TASTY ENTREES.

BY Erin O'Donnell RECIPES BY Kathleen Zelman, MPH, RD, LD

WHOLE-WHEAT PASTA AND VEGGIES WITH GOAT CHEESE AND WALNUTS
This colorful, kid-friendly dish is packed with flavor and protective antioxidants from ingredients such as cherry tomatoes. Use like the combination of red and yellow tomatoes here. To make the recipe vegan, skip the goat cheese.

MAKE IT Cook 12-oz pasta according to package directions. Drain, reserving 1 cup of pasta water. Set pasta and water aside. In the same pot, over medium heat, add a little olive oil and broccoli, cut into bite-size pieces. Cook 7 to 9 minutes, until tender. Remove broccoli from pot and set aside. To the pot, add another drizzle of olive oil, halved cherry tomatoes, and 4 minced garlic cloves. Cook 5 to 7 minutes over medium heat. Turn off heat. Add in drained pasta, more olive oil, and broccoli; salt and black pepper, and red pepper flakes to taste. Stir in a little pasta water, 1 cup crumbled goat cheese, and the juice and zest of 1 lemon. Add more pasta water as needed to create a creamy sauce. Garnish with toasted walnuts and chopped basil. **SERVES 4**

PER SERVING (ABOUT 1 CUP COOKED PASTA AND 1 CUP VEGGIES) 520 calories, 17 g protein, 69 g carbohydrate, 19 g fat (4 g saturated fat), 7 mg cholesterol, 12 g fiber, 4 g sugar, 287 mg sodium. Calories from fat: 25%

FIVE MIX: DRY WHITE BEANS, OLIVE OIL, ONION, RED BELL PEPPER, GARLIC, BAY KALE, FIRE-ROASTED TOMATOES, VINEGAR, LOW-SODIUM VEGETABLE BROTH, PARMESAN CHEESE

PHOTOGRAPHY: ANASTAS TETIMAKIS

Food

White Beans and Vegetables Over Creamy Polenta

This dinner is a filling, festive way to celebrate spring. To make it vegan, leave out the Parmesan cheese. We encourage you to start with dry beans (they're easy to prepare and economical), but if you're in a hurry, use three cans of white beans, rinsed.

MAKE IT Place a heavy-bottom pot over medium heat. Cook 2 cups dry white beans according to package directions until tender. Place a large skillet on medium heat, add olive oil, chopped onion, and red bell pepper. Cook 5 to 7 minutes. Add minced garlic, 2½ cups kale, and 1 can of tomatoes. Reduce heat to medium low and simmer for 5 to 8 minutes. Stir in cooked beans, a splash of vinegar, and salt and pepper to taste. Keep mixture warm over low heat. In a large saucepan over medium-high heat, bring 6 cups vegetable broth to a boil. Whisk in 1½ cups cornmeal. Reduce heat and stir often until polenta is a creamy porridge, about 15 minutes. To serve, spoon polenta into six bowls. Top each one with cooked kale mixture, a few fresh kale leaves, and a sprinkle of Parmesan. **SERVES 6**

PER SERVING (ABOUT 1 CUP COOKED POLenta AND 1 CUP VEGGIES) 520 calories, 17 g protein, 69 g carbohydrate, 19 g fat (4 g saturated fat), 7 mg cholesterol, 12 g fiber, 4 g sugar, 287 mg sodium. Calories from fat: 18%

PHOTOGRAPHY: ANASTAS TETIMAKIS

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1

Great Value Greek Plain Nonfat Yogurt, 5.3 oz


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Sweet-Tooth Yogurt

Greek yogurt is a great source of protein, calcium, and probiotics. I like to buy individual yogurt cups and top them with fresh, fiber-rich fruits, like strawberries or blueberries, dark chocolate chips, and unsweetened coconut flakes for sweet and simple snacking.




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PAID CONTENT



4

Great Value, Hard Boiled Eggs, 6 Count


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PAID CONTENT

Easy Turkey and Crackers

Multi-grain crackers topped with hummus, turkey, and sliced cherry tomatoes make for a quick-yet-satisfying snack. Be sure to use crackers that have little to no added sugar. If you're not feeling turkey, you can switch it up and use canned tuna or sliced hard-boiled eggs. I love that a Walmart+ membership makes it easy to stock up on healthier snacks like these with free delivery from your store.




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PAID CONTENT



4

Freshness Guaranteed
Guacamole, Mild, 8 oz


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PAID CONTENT

Protein-Packed Chips and Dip

Chips and dip is one of my favorite crunchy combos for an afternoon pick-me-up. My go-to is corn chips loaded up with pico de gallo and some guacamole — avocados are full of heart-healthy fats! I also like to amp up the protein with canned black beans.



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Seasonal Salad Kit and Protein

Pulled rotisserie chicken or another protein (I often opt for salmon, which can bake in under eight minutes) on top of a salad kit is easy peasy. Serve with a bake-at-home baguette, and the whole meal is ready just like that. Salads adapt to the seasons easily, and with your protein added, they're an all-in-one meal.

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PAID CONTENT

3 Marketside Bake at Home French Baguette, 10 oz

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≡ Better Homes & Gardens

PAID CONTENT

Meatless Tostadas

Cook from your pantry and put each Walmart+ grocery delivery to good use. Heat up refried beans or mashed kidney, garbanzo, pinto, or black beans to generously schmear on a tostada. Top with a slaw (think marinated shredded apple and zucchini) or purchased slaw mix, and cheese. Serve with seasoned rice that just needs to be heated in the microwave.

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PAID CONTENT

1 Mainstays 4 Quart Multi-Use Reinforced Non-Stick Jumbo Cooker with Glass Lid

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PAID CONTENT

Speedy Skillet Dishes

Come fall, I lean toward apples or squash, and pork chops with a sprinkle of pecans in a butter-and-maple sauce. You could just as easily use slices of steak and Brussels sprouts for a hearty winter take, chicken with asparagus in the spring, or salmon with tomatoes and green beans for summer. Modify with whatever ingredients you like, and add a steam-in-bag veggie or starchy side to make dinner a breeze.

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3 Pro Tips for Taking an Instagram-Worthy Food Photo

PROFESSIONAL FOOD STYLIST JUDY HAUBERT SHARES HER EXPERT TIPS FOR TAKING YOUR FOOD AND DRINK PHOTOS FROM LACKLUSTER TO BOLD AND BEAUTIFUL. THESE THREE POINTERS WILL TURN YOUR EVERYDAY FOOD AND BEVERAGE MOMENTS INTO WORKS OF ART.

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IMAGERY WINE COLLECTION

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IMAGERY + FOOD&WINE

The glossy magazine covers on newsstands seize attention: A big bowl of rigatoni with red sauce that's dusted with just the right amount of Parmesan; avocado toast with bright herbs and a perfectly runny fried egg; a sliced ham with a fresh-out-of-the-oven sheen, surrounded by crisp veggies and a ruby red glass of juicy Pinot Noir.

These boldly styled and beautifully photographed dishes—in magazines and cookbooks, and even on Instagram—are what home cooks yearn to create. But it takes more than good camera angles and a couple of hours of preparation to produce these splashy, mouthwatering food and wine photos. Behind every great professional culinary photo is a stylist who strives to make it look both delicious and realistic, whether it's a single plate or a full spread.

Imagery Wine Collection understands this culinary craft, which they expertly present in *Elevate Your Plate*—a collection of curated recipes and how-to tips to help you prep and plate like a pro. So does Judy Haubert, a professional food stylist who's been styling food photo shoots for more than 10 years. Though each assignment is unique, the process leading up to a shoot is generally the same, from combing through recipes in advance to putting together the tools to take on set. With the help of Imagery's gorgeous wines and bottles, Haubert explains the process and how a shoot comes to life, from start to finish.

“Some recipes require basically making it in its entirety so I can reheat it the next day”



THE DAY BEFORE THE SHOOT

Haubert's work starts as soon as she accepts an assignment to style a photoshoot. The first step, she says, is to hop on a call with the client, their creative team, and the photographer.

“We talk through what the goal of the shoot is, what we want to get out of it in terms of mood, and what's the aim,” Haubert says. “Are we selling something? Do we want someone to make a recipe? How does it feel for the audience?”

She looks at the color palette of the shoot and gets the general idea of what the recipes will look like. Once the look and feel of a shoot are solid in Haubert's mind, her research begins. She starts by going through each recipe, noting any questions she might have about the instructions or ingredients to make sure they'll look as appetizing as possible.

“I find that recipe writers or chefs are not always thinking in terms of the visualization of [a dish]—they're just like, ‘Oh, it has to taste good. It has to be easy to make,’” Haubert says. “Sometimes I just want something green or a pop of color. I think of it as my job to think of those things. Like, what could we do within the bounds of authenticity and still be true to the recipe itself?”

Haubert can then start making her shopping list and order any ingredients or supplies she might need. She also has to account for how many times she'll have to make each recipe—often it's more than once. She makes sure she has enough ingredients on hand to make two or three backups, and she secures a styling assistant to keep her organized and efficient on set.

“That's the most crucial part for me,” Haubert says. “If I'm well organized and I do all the leg work in advance, then usually the shoot goes very smoothly.”

Depending on the shoot, she'll typically have a day to spend on preparations per day of shooting. “I have to really sit down and plan and make sure that all the timing aligns,” Haubert says. “There's nothing more stressful for me than feeling like I don't have enough lead time to accomplish a project as successfully as it possibly can be under any and all circumstances.”

“Placing a semi-filled wine glass or bottle at the edge of the shot can create a frame for the image, as well as lovely shadows and light refractions.”



THE DAY OF THE SHOOT

Preparation for a photo shoot continues well into the shooting day. Once on set, Haubert and her assistant start preparing each dish for its glamour shot. “It's probably about an hour and a half, two hours a shot—that's pretty standard,” she says, adding that timing varies depending on what kind of shoot it is and how much time is allotted in the studio.

Styling a dish requires putting her kit to work. She'll use the pastry brush to dust away crumbs that high-powered digital cameras can pick up, even if the naked eye can't. She employs tweezers to place garnishes and accents just so on a plate.

Haubert is also integral in making decisions or giving input about the setting and prop elements, like informing the prop stylist what kind of serving utensils would make sense for a specific dish or suggesting accessories to round out a shot. “The recipe I've made may be the main component to the shot, but we'll sometimes discover that something is missing,” she says. “In that case, it can be a lifesaver to be able to whip up a small side dish or pop in a beverage for visual interest. Placing a semi-filled wine glass or bottle at the edge of the shot can create a frame for the image, as well as lovely shadows and light refractions.” For example, filling an ornate vintage goblet with a deep ruby red wine, like Imagery's 2018 Pinot Noir, can elevate the overall image.

But sometimes there are dishes that present greater challenges, like a crown roast—which is expensive, so it's essential to shoot it in one go—or ice cream. “I struggle the most when there are huge temperature differences, like when you need to show that something is piping hot or icy cold,” Haubert says. If a dish cools down too much or starts melting, “you just have to be ready to just keep doing the same thing over and over and over,” she adds.

Judy Haubert

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"THAT'S A WRAP"

Haubert's job is basically finished when she hears those three magic words. All that's left to do is pack up supplies, break down props, and unpack everything when she gets back home. The leftover food goes home with her and others who are cleaning up and breaking down the set—not a bad reward at the end of a shoot.

"I love hearing 'It's a wrap!'" Haubert says. "They really do say that. And those are some great words to hear."

But sometimes there are dishes that present greater challenges, like a crown roast—which is expensive, so it's essential to shoot it in one go—or ice cream. "I struggle the most when there are huge temperature differences, like when you need to show that something is piping hot or icy cold," Haubert says. If a dish cools down too much or starts melting, "you just have to be ready to just keep doing the same thing over and over and over," she adds.

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Add more flavor to your classic creamy potato gratin with the zip and tang of *Miracle Whip* This Thanksgiving.

Creamy Potato Gratin

PREP TIME: 17 MIN
COOK TIME: 1 HR 17 MIN
12 servings

- 1 garlic clove, halved
- Cooking spray
- 2 cups heavy cream
- 1/2 cup *Miracle Whip* Dressing
- 1 tsp. kosher salt
- 1/2 tsp. black pepper
- 1/2 cup finely shredded sharp cheddar cheese (about 2 oz.)
- 3 lb. russet potatoes, peeled
- 1/2 cup grated Parmesan cheese (about 1 1/2 oz.)
- 1 Tbsp. chopped fresh parsley (optional)



KITCHEN TIP Faster Slicing

Cut prep time by slicing potatoes with a mandoline, slicer or food processor's slicing attachment.

1. Preheat oven to 350°F. Rub the bottom and sides of a 13 x 9-inch glass baking dish with cut sides of garlic clove and coat it with cooking spray.
2. Whisk together cream, *Miracle Whip*, salt, and pepper in a medium bowl. Stir in cheddar.
3. Cut potatoes into 1/8-inch-thick slices. Arrange half of slices in prepared baking dish; pour over half of cream sauce. Arrange remaining half of slices in dish; pour remaining sauce over top. Cover dish tightly with foil; bake at 350°F for 1 hour or until potatoes are almost tender.
4. Uncover baking dish. Sprinkle gratin evenly with Parmesan cheese. Bake at 350°F until potatoes are tender, about 15 minutes. Broil for 2 minutes or until top is lightly browned.
5. Let stand 10 minutes and garnish with parsley.



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RECIPE OF THE MONTH

SIMPLE SUP

Make this soup to keep calm and simmer on.

Part cookbook, part travel memoir, *Black Sea*, by food writer Caroline Eden, explores the culinary landscape that connects Bulgaria, Romania, Ukraine, Turkey and surrounding regions. She re-created this recipe from a dinner she enjoyed with hosts in Samsun, Turkey. Its name is derived from ancient Byzantine times. Straightforward and comforting, it's perfect to revise you during cold weather and holiday stress. —Sarah E. Daniels

SACRED ONION SOUP

Adapted from *Black Sea*, Caroline Eden (Quadrille Publishing, 2019)

- 12 small round shallots, trimmed and peeled
- 2 cups vegetable stock
- 2 cups whole milk
- 3 cloves fresh garlic, minced
- 5 sprigs thyme
- Salt and fresh-ground black pepper, to taste
- 1 tablespoon salted butter, melted

Soak shallots in ice water to temper, about 10 minutes. Drain and set aside.

In deep-sided pot, slowly bring vegetable stock to boil over high heat. Add milk, shallots, rice and thyme. Season with salt and pepper to taste. Return to boil, then reduce heat to simmer. Stirring frequently so skin doesn't form, simmer until rice is cooked and shallots are soft, about 20 minutes. Stir in melted butter until well incorporated.

Ladle soup into bowls, and arrange 3 shallots in middle of each. Serves 4.

WINE PAIRING

November 2019 Moschellero (Bianco)

Known as "the chameleon" for its ability to adapt to a wide range of climates, Moschellero is a lively white grape from Greece's northeast. It's a full-bodied, slightly tart wine, along with bright acidity, make a delicious couple to the soup's creaminess and mild flavors with each sip.

BY SARAH E. DANIELS
PHOTOS BY MORGAN IONE YEAGER
FOOD STYLING BY JUDY HAUBERT

SKIN-CONTACT Thanksgiving

Shake up the year's most predictable meal with these unexpected pairings.

It's all over "stuffing" versus "dressing," or whether to carve the green beans set aside, the traditional Thanksgiving dinner tends to follow a scripted menu. Just as predictable? The argument over whether to serve red or white wine alongside it.

But the turkey, which is really the linchpin of the holiday, lends both sides near equal support. So this year, skip the carving and instead opt for a lineup of skin-contact pours.

Sometimes referred to as orange wines, these are made from white wine grapes that are left to soak and ferment with their skins, turning a color from amber to coppery. Atomic Tangerine, they can take on characteristics of both red and white wines. This means they can also match your meal from hors d'oeuvres to dessert.

If you're intimidated, don't be. Flip through the following pages for traditional recipes built to pair with pleasantly surprising, wildly delicious skin-contact bottlings.

Judy Haubert

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Pair the Course

Marco de Bartoli 2012 Bakkaram Pisco de la Vigna (Pisco de la Vigna)
 Graciano, Cabernet Sauvignon, co-owner of Henry & Co. is a Mendocino winemaker and low-intervention wine, vineyard manager Marco de Bartoli Bakkaram Pisco de la Vigna Pisco de la Vigna de la Vigna, made from 100% sun-dried Bakkaram grapes grown in the state. "When I think sweet potatoes, I think of... edges with warm spices and a hint of honey and ginger," he says. "This wine" with its fermented, tannic structure, not to mention Mediterranean flavors, immediately come to mind."

Just Dessert

Brown Butter Sweet Potato Pie

With a classic crust and custard that's packed with warming spices, this dessert often sits at the head of the parade. This recipe comes from Modest, Oregon in Minnesota. In addition to regular lunch and dinner service, the facility is home to a nonprofit teaching kitchen and agricultural center for teens to learn to farm, harvest, cook and nourish food scraps.

Courtesy of the chef, chef-owner, Modest Cullen, New London, SD

- 6 tablespoons unsalted butter
- 1 cup light brown sugar
- 1/2 cup heavy cream
- 1/2 teaspoon vanilla extract
- 2 large eggs
- 2 large egg yolks
- 1/2 teaspoon kosher salt
- 1 1/2 cups sweet potato puree (from 2-3 large sweet potatoes)
- 1/2 teaspoon ground allspice
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1 teaspoon molasses
- 2 teaspoons lemon juice
- 1 cup evaporated milk
- 1 prebaked pie shell (visit winemag.com/sweetpotatopie for recipe)

Heat oven to 325°F. In heavy-bottomed skillet, brown butter over medium-low heat, stirring occasionally. Add brown sugar, which, and add 1/2 tablespoon water to brown. Bring to boil, then lower heat to simmer. Cook until early thermometer registers 225°F, or mixture smells like caramel and begins to darken. Be more from heat, slowly add heavy cream, and whisk until smooth. Let cool at least 10 minutes. Add vanilla, and mix to combine.

In small stainless-steel bowl, whisk eggs, yolks and salt. Set aside.

In food processor, blend sweet potato puree with molasses and lemon juice until smooth. With machine running, slowly stream in brown butter, followed by egg mixture and evaporated milk. Blend until smooth, stopping once or twice to scrape sides of bowl.

Strain through fine-mesh sieve, then pour into pie shell. Bake in middle rack of oven, and rotate halfway through. Cook until edges are completely set, but pie remains slightly jiggle in the center, about 45-55 minutes. Cool completely before serving. Serves 8-10.

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to the top

GINGER SNAPS BACK

A classic pisco cocktail gets a spicy, funky, fizzy makeover from kombucha.

In Peru, the Chichino is a classic cocktail that features pisco, the country's signature grape brandy, mixed with ginger ale and a squeeze of lime. At Roulette, the West Hollywood restaurant run by Ricardo Zúñiga, the "godfather of Peruvian cuisine" and native of Lima, ginger kombucha is added to the recipe for a California twist on the original. The lightly fermented tea provides effervescence and zesty spice, while layering in a funky, tangy note for more complexity. —Kara Newman

CHILCANO
 Courtesy Jeremy Lake for Roulet, West Hollywood, CA

- 1 ounce pisco or vodka
- 1 ounce BarSol Perfecta Amaro or sweet vermouth (see right)
- 1/2 ounce lime juice
- 1/2 ounce simple syrup
- Dash of Angostura bitters
- 2-3 ounces ginger kombucha
- Candied ginger, for garnish

In cocktail shaker, combine first five ingredients with ice. Shake well, then pour into Collins glass filled with ice. Top with kombucha. Garnish with candied ginger.

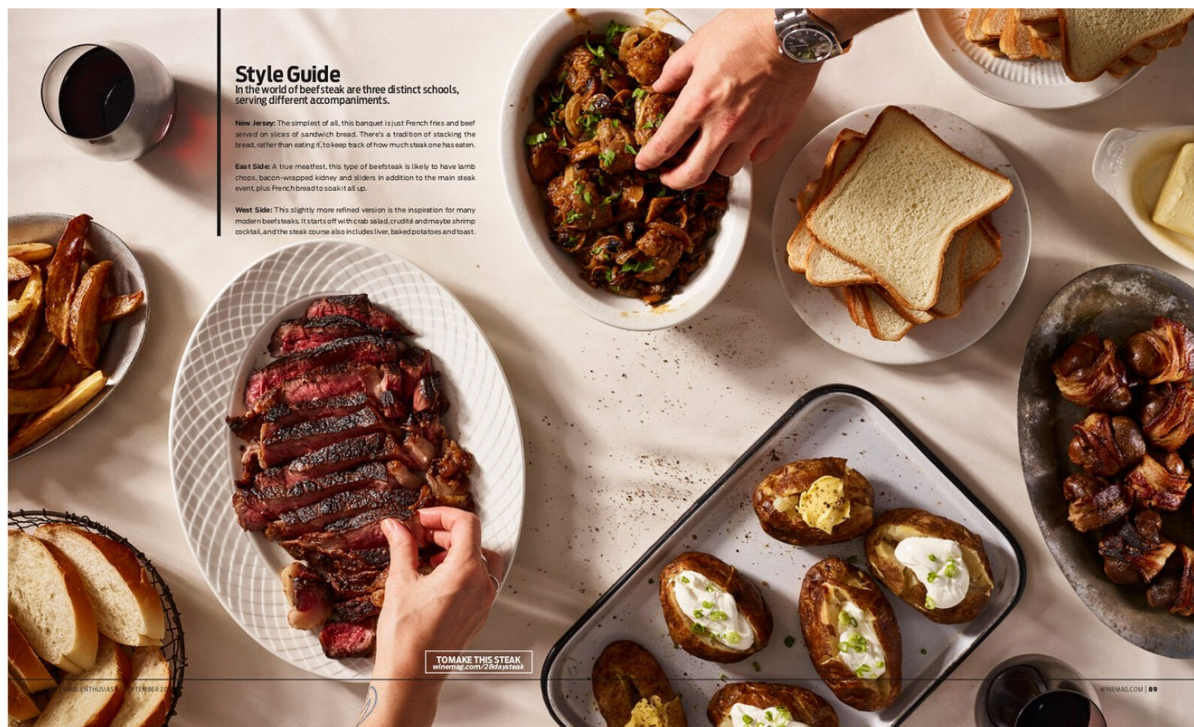
BarSol Perfecta Amaro is a mistle, a blend of grape pisco fortified with brandy—in this case, Pinot Noir. It's a blend of Pinot Noir, Pinot de Charente, Cordon Rouge, Pinot de Gascogne. For this recipe, sweet vermouth can be used instead.

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COCKTAIL OF THE MONTH

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What to Drink

Beer: This is the traditional option. A brown ale, like Samuel Smith's Not Brown Ale, will have the malty richness to stand up to the meal, and its round caramel notes won't overwhelm the way a high-forward IPA might. A lager, like Jack's Abby Craft Lager's Post Shift Pilsner, with just a hint of spicy grain, also makes a palate-cleansing accompaniment.

Whiskey: Bourbon, like a brown ale, will provide a smooth, round backdrop to all that meat. If you want to invoke a New York state of mind, try Prohibition Distillery's Bootlegger 21 New York Bourbon Whiskey or Dogtime 12 Point Bourbon Whiskey, which is aged in burning barrels.

Wine: Could there be anything but Cabernet? Go for a big-bodied Napa Cab whose body and structure will go toe-to-toe with all that meat. This spread has relatively straightforward flavors, so a top-shelf wine will really shine. Don't be afraid to dig into your cellar.

Roasted Leg of Lamb

A yogurt marinade tenderizes and adds flavor. Be sure to use a meat thermometer in the thickest part of the leg to check doneness, rather than going by eye or feel. Save the bone for dog treats or soup stock.

Courtesy Andrew Smith, executive chef, Riverpark, New York City

- 1 7½-pound bone-in leg of lamb
- 8 ounces plain Greek yogurt
- ¼ cup salt, plus more for seasoning
- Zest of 2 lemons
- ½ cup chopped mint
- 2 tablespoons ground black pepper, plus more for seasoning
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 6 medium red potatoes, cut into 1-inch pieces
- 4 large carrots, peeled and cut into 1-inch pieces

Heat oven to 375°F.

Pat lamb dry with paper towels.

In large mixing bowl, combine yogurt with all spices, and rub all over lamb meat.

Place vegetables in bottom of roasting pan with lamb on top. Cook until meat reaches an internal temperature of 135°F for medium, about 2 hours. Remove from oven and let sit 20 minutes before carving. Season vegetables with salt and pepper, to taste.

To carve lamb, wrap kitchen towel around top part of bone, and hold it in non-dominant hand. With other hand, use sharp knife to slice downward, making slices as thin as possible. Arrange slices on serving platter. Serves 10-12.

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Pick Your Sides

If you can't live on steak and bread alone, try some of these ideas that are in keeping with the meal's traditional spirit.

- Caesar salad
- Carrots and celery sticks
- Cash, greenfield and cranberry salad (for relief, visit www.winebag.com)
- Salad bread
- Live plant
- Milk toast
- Egg dishes with butter
- Roasted carrots and potatoes
- Olives and cornichons
- Shrimp cocktail
- Sharp Cheddar
- Tomato and cucumber salad

Table Talk

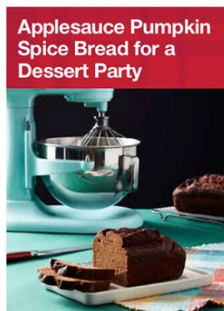
Getting options for all your guests to wear (and mess up) is a fun idea and makes a great party favor, but we still recommend departing from tradition and providing napkins. Keep table settings simple with a fork and steak knife, cut all food to finger or at least single-serving-sized portions and present it on platters with serving implements. You may want to put out steak or Worcestershire sauce, mustard or horseradish, plus salt and pepper, but skip any other condiments and side dishes. This will be an animalist meal with lots of talking and reaching over the table for more helpings, so make it easy on your guests by leaving clutter to a minimum.

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PAIRIOLOGY

TUTTI PROSCIUTTI

Both powerful and delicate, prosciutto invites a range of wine-pairing options.

When you're selecting a wine to drink with this decadently silky cured meat, the options can feel as complex as the ham itself. Fortunately, there are lots of delicious options to highlight it in different ways.

Prosciutto is any Italian dry-cured ham. Prosciutto di Parma and Prosciutto di San Daniele are two giants of the category. These are salted and left to age for about a year, minimum, and sometimes more than three years, at which point they are sliced paper-thin and served uncooked. Other prosciutto-adjacent hams include French jambon de Bayonne and Spanish jamón Ibérico.

While it's often served wrapped around fruits or veggies, draped over pizzas or flatbreads, crisped for a soup or salad topper or sliced in thin ribbons to weave into pasta, good prosciutto is an elegant snack or appetizer on its own. It has several distinct flavor components that invite creative wine pairing, depending on which ones you want to highlight.

—Nia Bernstein

- ♦ **SALT**
Salt loves sweet—just think of prosciutto's affinity with figs or melon. A lightly soaked, off-dry Chenin Blanc from the Loire (e.g., Sancerre) or South Africa has hints of ripe pears, honey and smoke, all of which are natural with ham.
- ♦ **FAT**
Prosciutto is marbled with fat, which melts on the tongue. Lamb chops, much of which hail from Italy's Emilia-Romagna region, just like Prosciutto di Parma—offers both cleansing bubbles as well as gentle tannins. Tannins can lessen the richness, while fat mellows tannins' astringency.
- ♦ **NUTTINESS**
A sweet, creamy nuttiness permeates most prosciuttos, especially Prosciutto di Parma, whose pigs are fed the whey from Parmigiano-Reggiano production. Foulano from Collio in the northeast Italian region of Friuli-Venezia Giulia, which is the home of Prosciutto di San Daniele, is full-bodied and offers prominent nutty notes.
- ♦ **FUNK**
An appealingly gamy aroma is a sign of great prosciutto. Malbec from Cahors in Southwest France features similar aromas of vintage leather and undertones, along with ripe black fruit and spice. Try it with an antipasto plate of prosciutto, soft blue cheese and long-aged Gouda.

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Tastes of the ITALIAN SOUTH

Traverse the regions through these unique local dishes.

AS difficult, and incorrect, as it may be to address Italian cuisine as a whole, it's true that simplistic, rustic fare can be found all over. In the mountain south of Italy, this means meals inspired by ingredients that thrive in a range of geographies. From turquoise shores with a plethora of seafood to grain fields atop combined plateaus and seasonal-herb-dotted mountains, the food of the south is as vibrant and varied as its scenery.

The regions of Campania, Puglia, Calabria and Basilicata each have their own unique culinary story, and no single dish can speak for an entire locale. And as varied as the narratives may be from one region to the next, so too is the diversity from town to town.

What unites them is the intent of the food: to highlight the best local ingredients and satisfy both body and soul.

BY ALEXANDER PEARTREE
PHOTOS BY MORGAN IONE YEAGER
STYLING BY JUDY HAUBERT

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Cavatelli with Tomato & Wild Mint Pesto

Mention Campanian cuisine and many might envision Neapolitan-style pizza. However, the region extends beyond the well-known city into the foothills and peaks of the Apennines. This dish from Ispica highlights the fare of interior Campania and traditionally accentuates the *puleggio* herbs that grows wild in the mountains. Statewide, you'll use mint as a substitute (the wilder, the better).

Adapted from Food of the Italian South (Clarkson Potter, 2019), Katie Parle

Wine Pairing
From central Campania's many volcanic wine-producing areas, *La Stivella's Piedirosso* from Campi Flegrei is a savory, medium-bodied red that will hold up well alongside this dish. Its supple tannins and tangy acidity match well with the tomatoes, while delicate herbal and fresh mineral nuances echo the mint and basil.

■ For a recipe from *Basilicata*, please visit winemag.com/basilicata

- 4 garlic cloves
- Pinch of salt, plus more to season
- 1½ cups loose-packed mint
- 1½ cups loose-packed basil or parsley, plus more for garnish
- 7 tablespoons extra-virgin olive oil
- 1 teaspoon red pepper flakes
- 1 can (12-ounce) whole tomatoes, crushed by hand
- 1 cup Roma or other plum tomatoes, halved
- 1 pound cavatelli
- Chile oil (optional)

With mortar and pestle, crush garlic and pinch of salt. Add mint and basil in stages, crushing until incorporated. Add olive oil to hydrate, no more than 3 tablespoons.

Warm 4 tablespoons olive oil in large pan over medium heat. When oil begins to shimmer, add pesto. Cook, stirring frequently, until hot. Add red pepper flakes, and cook until fragrant, about 30 seconds. Add tomatoes, and season with salt, to taste. Simmer until tomatoes begin to fall apart and sauce thickens, about 25 minutes. Meanwhile, bring large pot of heavily salted water to boil. Cook cavatelli for about 2 minutes less than package indicates. Reserve 1 cup of pasta water, and drain cavatelli. Add cavatelli to sauce, and mix well. Adjust sauce's consistency with reserved pasta water, as needed. Cook, stirring occasionally, until sauce clings loosely to pasta, about 1 minute. Season with salt, to taste. Garnish with basil leaves and drizzle with chile oil, if desired. Serves 4-6.

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Swordfish Involtini

Surrounded by the Mediterranean, Calabria has a strong relationship with the sea. The cuisine along the 300 miles of turquoise coastline is based heavily on seafood, with the area surrounding the city of Reggio Calabria being particularly renowned for swordfish. Angelo Cupponi, chef at Houston's Roma, created this recipe as an ode to his mother Cupponi says that she often made dishes that were "simple" with pure flavors inspired by the ingredients that were available to her in her native Calabria.

Courtesy Angelo Cupponi, chef, Roma, Houston

- 2½ cups unseasoned bread crumbs
- 2 tablespoons cloves
- ½ cup black Calabrese olives, pitted and chopped
- Salt and fresh-ground pepper, to taste
- 1 pound swordfish, skinned into 4-inch thick steaks (10-12 fillets)
- 3 tablespoons extra-virgin olive oil
- ½ small onion, fine chopped
- 1 large tomato, peeled and seeded
- Parsley, fine chopped, for garnish
- Letton, then sliced, for garnish

In mixing bowl, combine bread crumbs, capers and olives. Season with salt and pepper, to taste. Mix well, and let sit until bread crumbs soften. Spread thin layer of bread crumbs mixture on each fillet. Roll and secure with toothpick. Set aside.

In large frying pan, warm olive oil over medium heat. Add onion, and sauté until translucent. Add tomato and cook until liquid has evaporated. Add swordfish rolls to pan. Cook until golden brown, turning rolls gently to cook on all sides. Garnish with parsley and lemon slices. Serve immediately. Serves 4.

Wine Pairing
There's a particular left to swordfish that could overpower some white wines, while it can also be completely overwhelmed by a red. The strawberry-hued mouth of Calabria offers a fine middle ground. Cupponi has found that *Di Rotondo* carry both red berry and earthy flavors balanced by a grip of tannins, which makes it perfect alongside seafood.

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Pancotto

Puglia is home to a bread called Pane di Altamura, which is the only Denominazione di Origine Protetta (DOP) for bread. These rustic loaves from the Murgia plateau are made from specific varieties of durum wheat, and their crusts must be at least three millimeters thick. With a constant flow of crusty panes, the resourceful diners have found a delicious alternative to tossing stale loaves: bread soup.

"The ability to use something that is left over and turn it into something that is delicious and soul satisfying is really special," says Chef Nicholas Stefanelli, of Masseria in Washington, D.C. Some versions call for seasonal greens, while others add potatoes for a heartier outcome. This recipe is a stripped-down take that highlights the savory bread.

Courtesy Nicholas Stefanelli, chef/owner, Masseria, Washington, D.C.

- 1 cup extra-virgin olive oil
- 1 clove garlic, sliced
- 1 medium yellow onion, diced
- 1 carrot, diced
- 3 celery stalks, diced
- 1 large tomato, fresh or canned, rough chopped
- 3 quarts chicken stock
- 3-4 thick slices rustic day-old bread, cubed
- Salt and fresh-ground black pepper, to taste
- 1 small bunch parsley, chopped
- ¼ cup grated Pecorino Romano

Warm large pot over medium heat. Add ½ cup olive oil and garlic. Once garlic begins to sizzle, add onion, carrot and celery. Cook vegetables until soft and translucent. Add tomato, and cook for 5 minutes. Add chicken stock, and bring to boil. Add bread, and reduce to simmer. Season with salt and pepper, to taste. Add parsley, and divide among bowls. Top with Pecorino Romano. Serves 4.

Wine Pairing

No single flavor takes over this dish, so it's best to find a pairing that acts as a complementary backdrop. *Benvenuto's Pinot Grigio Chardonnay* is a mild, crisp offering that will integrate with the bread, cheese and saucy broth elements in the soup. It will also highlight the rest of the dish with its delicate, citrus-driven acidity. Serve this medium-bodied white slightly warmer than room temp, at 50-55°F.

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Spread the LOVE

Here's how to throw a tasty potluck with wines to match.

BY LAYLA SCHLACK
PHOTOS BY PENNY DE LOS SANTOS
FOOD AND PROP STYLING BY JUDY HAUBERT

A potluck can be a great way for friends and family to get together without a single host being saddled with a lot of cooking. Everyone brings a favorite dish, a bottle of wine, or both. What can possibly go wrong?

Well, a few things. It turns out, everyone might show up with tortilla chips and guac. Maybe one person makes enough of their dish to feed an army, and you end up with quarts of leftover dip. It's possible that most guests eschew cooking for a stop at the bottle shop, which means that there's not enough food to soak up the wine.

Or, perhaps, most tragically, you end up with the right number of appetizers, entrees, desserts and wines, but they don't really go together well. The dishes don't complement each other, the pairings are lackluster. As host, you worry that people aren't having the best meal they could.

We're here to save you from that fate. Use this guide to help facilitate a potluck where everyone has a delicious dinner and gets a chance to express their gastronomic creativity or show off their pairing prowess.

Pick a Theme

You don't need to have a full-on theme party, but it's a good idea to pick a style of cuisine or a main dish to act as centerpiece. Then, direct guests toward categories for other contributions. This leaves them room to prepare a favorite recipe, yet ensures that the meal will feel cohesive.

YOU	roast a chicken
YOUR GUESTS	bring roasted vegetables, salad, bread, a light-bodied red wine.
YOU	make pulled pork
YOUR GUESTS	pack a picnic with cornbread, coleslaw, pickles, a deep-fried rose.
YOU	prepare a salad loaded with protein and toppings like avocados
YOUR GUESTS	supply chips, dips, jars of preserves, sparkling wine.
YOU	make dough balls for personal pizzas, with tomato sauce and mozzarella as a base.
YOUR GUESTS	provide three favors for pizza toppings, plus bubbly or a textural white or orange wine.

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Bottle Service

Chances are, there's someone in your circle who's not a great cook or doesn't have a lot of time on their hands. "Bring your favorite bottle of wine," it always a handy directive. Also, it can often serve as a conversation starter. What makes this bottle special to you? How did you discover it?

As with the food, though, it's your duty as host to make sure that there's enough wine for everyone, and that it will complement the meal.

Chia McCray is a certified sommelier and hospitality professional who organizes a series of wine pairing dinners called The Communion. She has a few food-friendly suggestions to help keep guests happy.

"Gentle is my go-to grape for hors d'oeuvres," she says. "It can handle all the flavors at the same time and still remain elegant. It also goes well with fish, rare cuts of beef, turkey or steak, or tuna tartare."

GAMAY SUGGESTIONS

- Shafer Pinot 2015 (Sonoma)
- Merlot Lapere 2016 (Oregon)

On the lighter side, "Everyone loves sparkling wine. You can't go wrong with Champagne," or other traditional method sparkling wines, McCray says. "Food dishes go well with bubbles, too."

SPARKLING SUGGESTIONS

- André Court 2003 (Champagne)
- 6 Morel No Brut (France)



For a North Carolina pulled-pork recipe, visit www.wine.com/recipe/north-carolina-style-pulled-pork

Crowd Control

Avoid the temptation to turn your home into the school gymnasium or church basement of your youth. The ideal number of guests is 16-20. There will be enough food for everyone, even if couples bring a shared dish. Plus, not everyone has to cook, and no one has to make a huge quantity.

Be Prepared

Yes, this is a joint effort, but as the host, you have some responsibility to make sure that everyone is fed. This includes having alternate options to suit any guests with restrictions, as well as backup food in case there's not enough. Leslie Cyst, author of the cookbook *Food With Friends*, likes to store-bought items to cover her bases.

"I'm a connoisseur of dainties having the little rubbings of cheese," she says. The small cheese ends and samples are an affordable way to stock your fridge, and they allow you to put together a cheese plate at a moment's notice.

In addition to the recipe to the right, Cyst recommends Marcona almonds, hummus dressed up with a swirl of good olive oil, or a dollop of good feta on a cheese platter. These can add a feeling of fanciness without a whole lot of prep.

She also advises to have ingredients on hand so that you can put together a big, meat-free soup or salad. Sometimes, people get busy and can't bring their dishes, but this can round out a meal so that everyone leaves satisfied. And if you don't need it, you've now taken care of lunch for a few days.



WARM OLIVES

Courtesy Leslie Cyst, author, *Food With Friends* (Clarkson Potter, 2016)

In small saucepan, combine 1 cup Castelvetrano olives, ½ cup Marcona almonds, 2 smashed clove garlic, 1 wide strip lemon zest, 2 tablespoons olive oil, ½ teaspoon dried oregano, ½ teaspoon pepper flakes, and fine sea salt and black pepper to taste. Cook over medium heat for about 5 minutes to heat through. Toss and serve immediately in shallow bowl. Makes 1½ cups.

Judy Haubert

www.art-dept.com

D2 THE NEW YORK TIMES, WEDNESDAY, SEPTEMBER 27, 2006

Multicookers like the Instant Pot give the time-challenged convenience and flexibility.

[illegible]

ing the structural logic book of meat to render perfection, which, as I immediately discovered, it does better than any other piece of equipment — Dutch ovens and slow cookers included.

Over time, though, the multicooker became an embedded in the rhythm of my everyday cooking that I never anticipated. I ended up writing my own cookbook for it, "Dinner in an Instant" (Starkman-Peterson), as well as an in-depth guide to everything that can be done in a cooker that won't be strange, where it will remain until my next sleep cycle.

What I especially like about the multicooker is the inherent flexibility, planning space, and time management it offers.

If you're an organized, plan-ahead type of person, you can use your multicooker exactly like a slow cooker: Just set the clock-cook setting with any of your all-favorite

PRESSURE COOKER STICKY TERIYAKI SAUCE

[illegible]

PREP



No other single gadget makes it as easy to get a tasty dinner on the table.

USE COOKER COCONUT CURRY CHICK

[illegible]

cover for 30 minutes. Allow the pressure to build naturally.

Remove the ribs, meat side down, to a plate and let drain. Turn the pressure cooker to sauté function and cook to reduce the liquid until it's thick, about 10 minutes, stirring often if the top seems to burn. Taste the ribs, and adjust the seasoning if and when it's necessary. Then brush the ribs with the

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[illegible]

about 5. If you like this with they are chicken thighs, it is 3 minutes. From this time, cook with some sauce, and then use that as a side dish. Some, sometimes, with some sauce on the side.

Note: If you prefer use a slow cooker, add water to the chicken when adding the sauce & Simmer. Cook the ribs on high for 5 hours or on low for 6-8 hours. Remove ribs, reduce the sauce and let it sit down for 5-10 min.

granger and postmenstrual, each with a duration of 3 minutes. Six in the community sample and 10 in the clinical sample were given the granger and postmenstrual, six in the clinical sample and 10 in the community sample were given the granger and postmenstrual, six in the clinical sample and 10 in the community sample were given the granger and postmenstrual.

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YOGURT-MARINATED CHICKEN SHAWARMA

This underused marinade ingredient adds tang as it tenderizes

Certain types of dairy, particularly buttermilk and yogurt, have just the right amount of acid to gently break down meat's tougher fibers, when added to a marinade. "But the real reason I love yogurt is that I have a mild amount of sugar," says James Eard of Austin, winning chef Ana Sortin, who runs the beloved Mediterranean restaurant, Otisana in Cambridge, Massachusetts. "It enhances the flavor of the meat, with just a little sweetness, but won't burn on the grill." Peasas, pineapples, grapes, and dried onions are other underused marinade ingredients that will simultaneously tenderize and add flavor.

SERVES 4, COOK TIME 10 MINUTES, PLUS 1 HOUR MARINATING

- 2 lb. boneless, skinless chicken thighs, cut into 1½ cubes
- 1 cup full-fat Greek yogurt
- ¼ cup salt 1 tbsp. olive oil
- 1 tsp. freshly ground black pepper, plus more to taste

- 1 tbsp. ground allspice
- 1½ tsp. ground cardamom
- 1½ tsp. ground cumin
- 1 tsp. cayenne
- 1 tsp. kosher salt, plus more to taste
- 8 cloves garlic, minced
- 1 small white onion, grated
- 3 lemons, for juicing
- 4 jalapeños
- 1 tsp. fresh thyme leaves
- ¼ cup minced cucumber
- ¼ cup fresh, peeled zucchini
- ¼ cup chopped parsley
- 2 tsp. minced fresh chili
- 2 tsp. minced fresh mint
- 2 tsp. minced fresh basil
- 2 tsp. dried mint
- ½ bulb fennel, outer layers discarded, and finely chopped
- Saltine, for garnish

1 Combine chicken ½ cup yogurt, ½ cup oil, 1 tbsp. cayenne, the allspice, cumin, cardamom, 1 tsp. salt, ¼ of the garlic, and the onion in a bowl; cover and refrigerate 1 hour or until ready to use.

2 Build a medium-hot fire in a charcoal grill, or heat a gas grill to medium. Alternatively, heat a cast-iron skillet pan over medium-high. 3 Thread chicken on skewers, discarding marinade; season with salt and pepper. Grill chicken, turning as needed, until charred and almost cooked through, about 10 minutes; remove from grill. Place pitas on grill and top with skewers; grill until pitas are lightly charred and chicken is cooked through, 3-5 minutes more. Transfer pitas to a cutting board and let chicken skewers rest on top for 10 minutes. Meanwhile, combine remaining garlic and the lemon juice in a bowl; let sit for 10 minutes. When in removing a quart of the chili, cucumber, spinach, fresh and dried herbs, fennel, salt, and pepper. Garnish shawarma with sauce and serve with optional sauce.

Scrap up the flavorful juices of the rest-roasting chicken skewers as grilled pitas along the final stages of cooking.

The chef's notes
 of the 2012 Humana J. Wimmer Dry Roasting (\$39; wimmer.com or 602-243-7970, from Finger Lakes, New York, complement the tanginess of the yogurt.

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 JUNE 2012

Art Department



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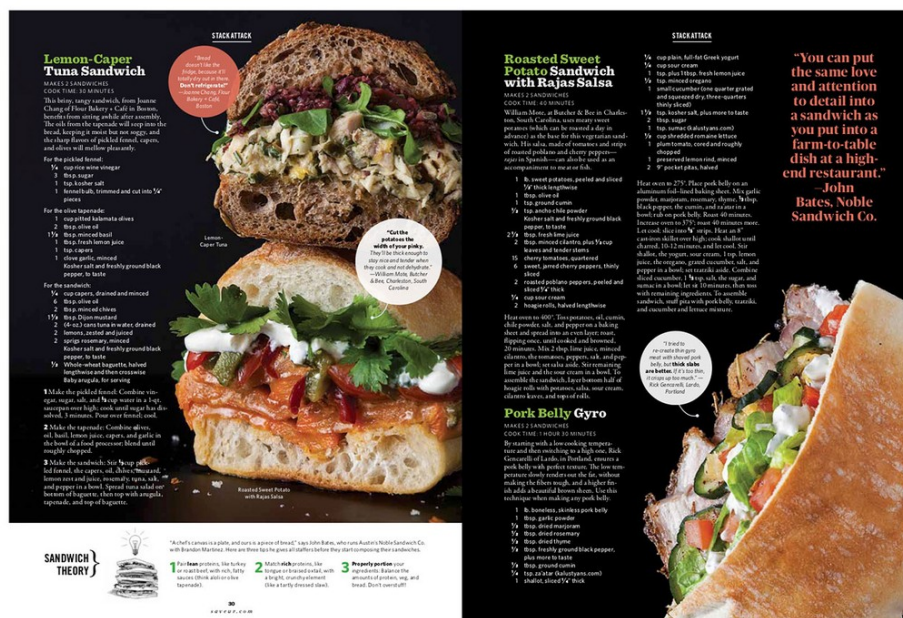
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PAPPARDELLE WITH CAULIFLOWER & MUSTARD BROWN BUTTER

SERVES 8

Caramelized cauliflower, buttery capers, and spicy bread crumbs pack this pasta dish with warm, robust flavors.

- 1/4 cup olive oil
- 1/2 cup large capers, drained
- 1/2 cup unsalted butter
- 1/2 cup whole-grain mustard
- 1/2 cup kosher salt and freshly ground black pepper, to taste
- 1/2 cup whole-grain mustard
- 1/2 cup kosher salt and freshly ground black pepper, to taste
- 1/2 cup whole-grain mustard
- 1/2 cup kosher salt and freshly ground black pepper, to taste

1 Heat 1/4 cup oil in a 12-inch skillet over medium-high. Cook capers and

bring 6-8 minutes. Using a slotted spoon, transfer capers to paper towels to drain, set aside. Cook bread crumbs and whole

flour in oil, stirring, until golden brown, 6-8 minutes. Stir in mustard, salt, and

pepper, transfer to a bowl and set aside.

Meanwhile, bring 3 cups water of

salt water to a boil. Cook pasta until

done, about 7 minutes. Drain pasta, add

oil, and toss with half the reserved bread

crumbs. Top with reserved bread

crumbs, reserved capers, and the

remaining bread crumbs and pasta.

INGREDIENT

Shaved cauliflower and potatoes give soups a satisfying crunch. See page 19 for recipe.

Whole grain mustard works a treat here in this spaghetti dish. See the page for recipe.



CAULIFLOWER GOAT CHEESE SOUFFLÉS

SERVES 6

To serve this warm appetizer, broiled cauliflower topped with

sausage, cauliflower, and goat cheese

works well. See page 19 for recipe.

Unsalted butter, for greasing

1/2 cup fresh lemon juice

1/2 cup honey

2 tbsp fresh orange juice

2 tbsp olive oil

2 tbsp kosher salt and freshly ground

black pepper, plus more for garnish

Kosher salt, to taste

1/2 cup baby arugula

1/2 cup golden raisins

1/2 cup potatoes, toasted

1/2 cup parsley

1 stalk celery, thinly sliced

1 head radicchio, thinly sliced

1 head cauliflower (about 1 lb.),

trimmed and thinly sliced using a mandoline

Butter butter, divide butter between pre-

pared soufflés. Bake until golden brown

and puffed, about 30 minutes.

Shaved cauliflower salad

1/2 cup fresh lemon juice

1/2 cup honey

2 tbsp fresh orange juice

2 tbsp olive oil

2 tbsp kosher salt and freshly ground

black pepper, plus more for garnish

Kosher salt, to taste

1/2 cup baby arugula

1/2 cup golden raisins

1/2 cup potatoes, toasted

1/2 cup parsley

1 stalk celery, thinly sliced

1 head radicchio, thinly sliced

1 head cauliflower (about 1 lb.),

trimmed and thinly sliced using a mandoline

Which lemon juice, honey, orange juice,

oil, pepper, and salt in a large bowl. Add

INGREDIENT

meaningful ingredients and to make

them. Transfer soups to a serving platter

garnish with more shaved potatoes.

Lamb and Cauliflower

1/2 cup fresh lemon juice

1/2 cup honey

2 tbsp fresh orange juice

2 tbsp olive oil

2 tbsp kosher salt and freshly ground

black pepper, plus more for garnish

Kosher salt, to taste

1/2 cup baby arugula

1/2 cup golden raisins

1/2 cup potatoes, toasted

1/2 cup parsley

1 stalk celery, thinly sliced

1 head radicchio, thinly sliced

1 head cauliflower (about 1 lb.),

trimmed and thinly sliced using a mandoline

Which lemon juice, honey, orange juice,

oil, pepper, and salt in a large bowl. Add

2 tbsp cornstarch, mixed with 2

1/2 cup water

1/2 cup ground harissa

1/2 cup olive oil

1/2 cup kosher salt and freshly ground

black pepper, plus more for garnish

Kosher salt, to taste

1/2 cup baby arugula

1/2 cup golden raisins

1/2 cup potatoes, toasted

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black pepper, plus more for garnish

Kosher salt, to taste

1/2 cup baby arugula

1/2 cup golden raisins

1/2 cup potatoes, toasted

1/2 cup parsley

Art Department



Judy Haubert

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Strawberry-Rhubarb Hand Pies
MAKES 7 PIES
COOK TIME: ABOUT 2 1/2 HOURS

For these portable fruit pies, Georgia-based chef-restaurateur Hugh Johnson uses rice wine vinegar to make the flavor pop. He prefers it over other vinegars because it has a touch of sweetness that matches well with strawberries.

For the dough:
2 cups flour, plus more for dusting
1 tsp. sugar
1 tsp. kosher salt
16 tsp. unsalted butter, cubed and chilled
2 tsp. whole milk
2 eggs

For the filling:
1 tsp. unsalted butter
5 oz. strawberries, hulled and roughly chopped
2 oz. rhubarb, peeled and roughly chopped
3 tsp. sugar

1/2 tsp. rice vinegar
1/4 tsp. freshly ground black pepper
1/4 tsp. fresh lemon juice
Pinch kosher salt

1 Make the dough: Whisk flour, sugar, and salt in a bowl. Using a dough blender, two forks, or your fingers, cut butter into flour mixture, forming pea-size crumbles. Whisk milk and 1 egg in a separate bowl and add to flour mixture; work dough until smooth but with visible flecks of butter. (Alternatively, pulse ingredients in a food processor.) Flatten dough into a disk and wrap in plastic wrap; chill at least 1 hour before using.

2 Make the filling: Melt butter in a 2-qt. saucepan over medium. Cook strawberries and rhubarb until soft and jamlike, 4-8 minutes. Stir in sugar, vinegar, pepper, lemon juice, and salt; cook 3 minutes more. Let cool to room temperature, and then cover and chill at least 30 minutes before using.

3 Assemble and bake pies: On a lightly floured surface, roll dough 1/8" thick. Trim edges to make a 10 1/2" rectangle. Cut dough into six 4"x5" rectangles; gather dough scraps, re-roll, and cut one more rectangle. Place 2 tsp. filling in center of each rectangle. Whisk remaining egg in a bowl and brush edges of rectangles; fold one short side of dough over the other, enclosing the filling. Crimp edges using a fork. Transfer pies to parchment paper-lined baking sheet and chill 20 minutes. Cover and chill remaining beaten egg.

4 Heat oven to 400°. Using a fork, prick tops of pies; brush tops with the remaining beaten egg. Bake pies until golden, about 20 minutes; let cool slightly before serving.

When making this scrumptious, butter-rich pastry, keep all the ingredients cold and handle the dough as little as possible.

Storage Wars
The high water content and thin parchment skin of strawberries are not for their juicy bite, but this makes them more susceptible to going bad quickly. Damp conditions are the enemy of freshness here. So don't touch strawberries until you're ready to use them. And, to keep off spoilage, line a casserole or shallow dish with paper towels and store strawberries in a single layer, uncovered. That will keep the delicate fruit dry and allow time to circulate around them.

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ELEGANT JELLIES ARE A SNACKABLE, STORABLE FORM OF SPRING'S FRESHEST FRUIT

The leftover sugar for this and the fruit is delicious sprinkled on tropical fruits like mango, kiwifruit.

Rhubarb-Strawberry Pâté de Fruit Rolled in Clémentine Shrub Sugar
MAKES 8 SQUARES, PLUS OVERNIGHT RESTING
COOK TIME: ABOUT 1 1/2 HOURS

1/2 cup demerara sugar
1 vanilla bean, split lengthwise, seeds scraped and reserved
1 oz. Clémentine Shrub or Cointreau (optional, see note)
1 tsp. canola oil, for greasing
12 oz. rhubarb, trimmed, roughly chopped
3 cups granulated sugar
1/2 cup fresh lemon juice
2 1/2 tsp. yellow apple pectin (Drepper.com)
3 tsp. fresh lemon juice

1 Heat oven to 200°. Stir demerara sugar and vanilla seeds in a bowl; sprinkle with

Shrub and toss to combine. Spread sugar evenly on a parchment paper-lined baking sheet; bake with the oven door ajar until dried, about 30 minutes. Let sugar cool and then crumble.

2 Grate a 9 1/2" parchment paper-lined baking dish with oil; set aside. Cook vanilla bean, rhubarb, and 1 cup granulated sugar in a 6-qt. saucepan over medium-high until rhubarb has broken down, 8-10 minutes. Let cool and discard vanilla bean; transfer mixture to a blender. Add strawberries and corn syrup and puree until smooth; return mixture to pan and

boil. Whisk 3 tsp. granulated sugar and the pectin in a bowl; sprinkle over fruit mixture and stir until sugar has dissolved, 1-2 minutes. Add remaining granulated sugar in three batches; cook, stirring well after each addition, until sugar has dissolved and mixture has thickened, about 5 minutes, or until an instant-read thermometer reads 175°. Stir in lemon juice and pour mixture into prepared pan; let sit at room temperature until set, about 6 hours. Cut pâté de fruit into 1" square; coat in reserved demerara Shrub sugar. Store in an airtight container at room temperature for up to 1 month.

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BIG NIGHT IN

A roasty, toasty, creamy, meaty, crowd-pleasing late-winter feast

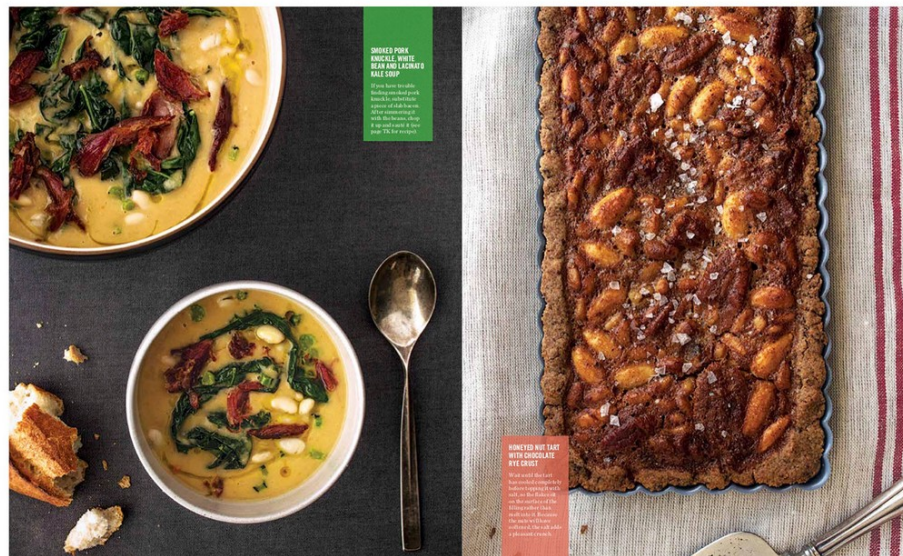
PHOTOGRAPH BY BILL PHELPS

KIDNEY-GLAZED CORNISH GAME HEN WITH BACON
Roasting hens on the stove is the perfect way to cook them. The cornish game hen is a small bird, so it's perfect for a single person. The recipe is from the book "The Art of Simple Food" by Alton Brown. The book is available on page 18 for \$19.95.

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A vibrant still life featuring various Italian appetizers. In the foreground, a silver oval platter holds several golden-brown, round fried arancini. To the right, a white plate displays square focaccia bread topped with olives and cherry tomatoes. In the background, a wooden board is laden with cured meats, cheese, and olives. A glass of red wine and a glass of red juice are also visible. The scene is set on a white tablecloth with a striped napkin.

A man with a beard and dark hair, wearing a white tank top, stands in a vineyard. He is holding a white bucket filled with green grapes. The background is filled with lush green grapevines under a clear blue sky.

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high). Remove chicken from marinade and pat dry using paper towels. Place 1 piece chicken skin-side down on a work surface. Rub flesh side of chicken with half the fennel seeds and garlic powder, salt, and pepper. Cut half the pancetta, on-earrings, slightly, over top. Working from one long side, roll chicken into a tight pack and secure using butcher's string. Repeat with remaining piece of chicken, fennel, garlic, salt, pepper, and pancetta. Season outside of chicken with salt and pepper, and grill, turning as needed, until skin is crisp and slightly charred, 8–10 minutes. Place chicken on over potatoes; roast until potatoes are golden brown, 15–20 minutes, or an instant-read thermometer inserted into the thickest part of the chicken reads 165°, 30–35 minutes. Let chicken rest 5 minutes; remove butcher's string and slice ¼" thick crosswise; serve over potatoes.

ES 4-6; PHOTO
K TIME: ABOUT

12 oz. (about 40) Castelvetrano olive
(wholefoods.com)

Finely grated zest of 1 lemon
Kosher salt and freshly ground black pepper, to taste
1tbsp. whole milk
cups bread crumbs
cup flour
Canola oil, for frying



THE GREAT BRITISH PIE

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Rabbit and Stargazy Pie

SERVES 6
 In the 19th century, stargazy pie was a popular dish in Devon, England. It was made with rabbit, which was a common food source for the poor, and cod, which was a common food source for the rich.

- For the pastry:**
- 3 1/2 cups all-purpose flour
 - 1 1/2 cups cold butter, cubed
 - 1/2 cup cold water

- For the filling:**
- 2 1/2 lbs. rabbit, cut into 8 pieces
 - 1 cup salt and freshly ground black pepper
 - 1 cup cold water
 - 1 small yellow onion, minced
 - 1 cup rice
 - 1 cup chicken stock
 - 1/2 cup dry white wine
 - 1/2 cup fresh herbs, minced
 - 1/2 cup heavy cream

Make the pie: Preheat oven to 375°. In a large bowl, combine flour and butter. Add water and mix until dough forms. Roll out dough on a floured surface. Cut out 12 circles. In a large bowl, combine rabbit, onion, rice, and chicken stock. Add wine and herbs. Season with salt and pepper. Place filling in the center of each circle. Fold the edges of the dough over the filling and crimp the edges. Bake for 45 minutes.

Stargazy: Preheat oven to 375°. In a large bowl, combine rabbit, onion, rice, and chicken stock. Add wine and herbs. Season with salt and pepper. Place filling in the center of each circle. Fold the edges of the dough over the filling and crimp the edges. Bake for 45 minutes.



Jerusalem Artichoke and Comté Pasties

SERVES 6
 Jerusalem artichokes, also known as sunchokes, are a type of tuberous root vegetable. They are often used in soups, stews, and pasties.

- For the pastry:**
- 3 1/2 cups all-purpose flour
 - 1 1/2 cups cold butter, cubed
 - 1/2 cup cold water

- For the filling:**
- 2 1/2 lbs. Jerusalem artichokes, peeled and cubed
 - 1 cup salt and freshly ground black pepper
 - 1 cup cold water
 - 1 small yellow onion, minced
 - 1 cup rice
 - 1 cup chicken stock
 - 1/2 cup dry white wine
 - 1/2 cup fresh herbs, minced
 - 1/2 cup heavy cream

Make the pie: Preheat oven to 375°. In a large bowl, combine flour and butter. Add water and mix until dough forms. Roll out dough on a floured surface. Cut out 12 circles. In a large bowl, combine Jerusalem artichokes, onion, rice, and chicken stock. Add wine and herbs. Season with salt and pepper. Place filling in the center of each circle. Fold the edges of the dough over the filling and crimp the edges. Bake for 45 minutes.

Jerusalem Artichoke and Comté Pasties: Preheat oven to 375°. In a large bowl, combine Jerusalem artichokes, onion, rice, and chicken stock. Add wine and herbs. Season with salt and pepper. Place filling in the center of each circle. Fold the edges of the dough over the filling and crimp the edges. Bake for 45 minutes.



Beef Cheek and Stout Pie

SERVES 6
 Thick stock-based beef cheek is braised by a slow stew in stout in the recipe adapted from one served by chef David Roberts of the London restaurant Duck and Waffle.

- For the pastry:**
- 3 1/2 cups all-purpose flour
 - 1 1/2 cups cold butter, cubed
 - 1/2 cup cold water

- For the filling:**
- 2 1/2 lbs. beef cheeks, cut into 8 pieces
 - 1 cup salt and freshly ground black pepper
 - 1 cup cold water
 - 1 small yellow onion, minced
 - 1 cup rice
 - 1 cup chicken stock
 - 1/2 cup dry stout
 - 1/2 cup fresh herbs, minced
 - 1/2 cup heavy cream

Make the pie: Preheat oven to 375°. In a large bowl, combine flour and butter. Add water and mix until dough forms. Roll out dough on a floured surface. Cut out 12 circles. In a large bowl, combine beef cheeks, onion, rice, and chicken stock. Add stout and herbs. Season with salt and pepper. Place filling in the center of each circle. Fold the edges of the dough over the filling and crimp the edges. Bake for 45 minutes.

Beef Cheek and Stout Pie: Preheat oven to 375°. In a large bowl, combine beef cheeks, onion, rice, and chicken stock. Add stout and herbs. Season with salt and pepper. Place filling in the center of each circle. Fold the edges of the dough over the filling and crimp the edges. Bake for 45 minutes.



Monkfish and Fennel Pies

SERVES 6
 These tender fish pies are topped with a golden-brown crust. They are made with monkfish, fennel, and a creamy sauce.

- For the pastry:**
- 3 1/2 cups all-purpose flour
 - 1 1/2 cups cold butter, cubed
 - 1/2 cup cold water

- For the filling:**
- 2 1/2 lbs. monkfish, cut into 8 pieces
 - 1 cup salt and freshly ground black pepper
 - 1 cup cold water
 - 1 small yellow onion, minced
 - 1 cup rice
 - 1 cup chicken stock
 - 1/2 cup dry white wine
 - 1/2 cup fresh herbs, minced
 - 1/2 cup heavy cream

Make the pie: Preheat oven to 375°. In a large bowl, combine flour and butter. Add water and mix until dough forms. Roll out dough on a floured surface. Cut out 12 circles. In a large bowl, combine monkfish, onion, rice, and chicken stock. Add wine and herbs. Season with salt and pepper. Place filling in the center of each circle. Fold the edges of the dough over the filling and crimp the edges. Bake for 45 minutes.

Monkfish and Fennel Pies: Preheat oven to 375°. In a large bowl, combine monkfish, onion, rice, and chicken stock. Add wine and herbs. Season with salt and pepper. Place filling in the center of each circle. Fold the edges of the dough over the filling and crimp the edges. Bake for 45 minutes.

Judy Haubert

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BISCUITS WITH PANCETTA, COLLARD GREENS, MARBLED EGGS, AND ESPRESSO AIOLI

SERVES 4
Alex Carter of Los Angeles's cabobob Eggbar joyfully endures pressure for the stacks, using right slices of aioli and the prepwork marbled egg and cooking the collard greens in pancetta fat.

- For the biscuits:**
3 cups flour
1 1/2 cups sugar
2 1/2 cups baking powder
1 1/2 cups kosher salt
10 cups unsalted butter, frozen, plus 4 tbsp melted
154 cups buttermilk
2 cups honey

- For the toppings:**
32 thin slices pancetta
Kosher salt and freshly ground black pepper, to taste
32 oz. collard greens, trimmed, and roughly

UPGRADE

- cheesed**
1/2 small Vidalia onion, thinly sliced
1/2 cup chicken stock
1 tsp Dijon mustard
1 cup parmesan, melted into a paste
1 egg yolk
1/2 cup truffle oil
1/2 cup espresso

- For the eggs:**
4 tbsp unsalted butter
8 eggs
4 tbsp finely chopped chives
Kosher salt, to taste

1 Make the biscuits: Heat oven to 400°. Whisk flour, sugar, baking powder, and salt in a bowl. Using the coarse side of a box grater, grate frozen butter into four measures into a combine. Add buttermilk and using your hands, gently mix ingredients until a soft dough forms. Transfer dough to a floured surface; pat into 9" x 17" rectangle, about 2" thick. Using a

18-20 minutes. Set stacked butter and honey in a bowl, broil over hot biscuits. Remove biscuits to oven and cook until golden, 3 minutes more.

2 Make the espresso: Preheat pancetta in a single layer on 2 baking sheets, bake until crisp, 5-7 minutes. Pour fat from pancetta into a 1/2-cup oil. Bring large pot of salted water to a boil. Cook collard until tender, 4-6 minutes. Drain. Heat olive oil over medium-high, cook onion and garlic, 4-6 minutes. Add collard, stock, salt, and pepper; simmer until stock has evaporated, 10-12 minutes. Whisk Dijon, garlic, salt, and butter in a bowl, while whisking, slowly drizzle oil in, and then espresso, until aioli is emulsified.

3 Cook the eggs: Melt 1 tbsp butter over medium heat in an 8" skillet; crack 2 eggs into skillet and broil the yolks. Using the spatula of a heated rubber spatula, gently and polka into whites, making a flat omelette and taking care not to overcook the eggs. Cook until browned on one side, about 3 minutes. Add 1 tsp chives and salt; fold omelette into quarters; transfer to a plate, and keep warm. Repeat with remaining ingredients to make 4 omelettes. To assemble: Slice biscuits in half, spread each side with aioli and drizzle collard, omelette, and pancetta between biscuits.



COUNTRY HAM AND RED EYE GRAVY

MAKES 1 DOZEN

A glorious made-up of succulent ham and honey Southern comfort, this savory omelette-dough Danish with salty country ham gravy was adapted from a recipe by Chef Erik Koppe of High House and Market in Philadelphia.

- 3** cups unsalted butter
1 small yellow onion, thinly sliced
3 cups fresh flat-leaf parsley, finely chopped
1/2 cup strongly brewed coffee
3 cups heavy cream
7 oz. thinly sliced country ham
1/2 cup sharp cheddar
Kosher salt and freshly ground black pepper, to taste
4 1/2-oz. canisters Pillsbury crescent rolls, thawed
1 egg, lightly beaten
1/2 cup grated Pecorino Romano

1 Add butter to a 2-quart saucepan over medium-high. Cook onion until golden, 8-10 minutes. Stir in flour; cook 2 minutes. Add coffee and cream and simmer to thicken paste and smooth. Remove gravy to skillet; simmer over medium until slightly thickened, 2-3 minutes. Roughly chop 1/2 of the ham; stir into gravy with the remaining salt and pepper.

2 Heat oven to 400°. On a lightly floured surface, roll out dough with one sheet crescent dough at a time, roll dough into a 9" x 12" rectangle. Cut dough lengthwise into six 10" wide strips. Tuck strips, one at a time, by holding ends of strip and twisting dough in opposite directions. Cut one corner of dough around half to make a 2" round pinch dough to seal. Push the end of a twisted strip of dough under the round, wrap dough around to make 4" round. Tuck and pinch end of dough under danish to prevent unraveling. Transfer danishes to a parchment-lined baking sheet; cover with a damp dishcloth until all danishes are formed. Using your fingers, press and stretch the center of each danish to make a shallow bowl. Brush danishes with egg. Cut out twelve 4" squares of parchment paper; place one square over each danish. Fill with 1/2 cup filling; press or pin weight hole until golden and puffed, 10-12 minutes. Remove paper and cook 5 more. Sprinkle with 1/2 cup of each danish; top with remaining ham, and half the pecorino; bake 4 minutes. Garnish with remaining pecorino.



SOURCE

BY JUDY HAUBERT
Photograph by Andre Brummeisen

Everyone who's lived in the South knows that the best biscuits are the ones that are light and airy, with a golden-brown crust and a soft, pillowy interior. But in the South, biscuits are often made with a heavy hand, resulting in a dense, crumbly texture. In the North, biscuits are often made with a lighter hand, resulting in a soft, pillowy texture. The difference is in the recipe. In the South, biscuits are often made with a heavy hand, resulting in a dense, crumbly texture. In the North, biscuits are often made with a lighter hand, resulting in a soft, pillowy texture. The difference is in the recipe.

Butter Queen

A light-as-air cookie with a century-old French pedigree

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World of Garlic

All garlic falls into one of two categories: soft-necked, which contains a range of cultivars, and hard-necked, which is usually found in a single cultivar of the variety *Artichoke*. Most of the garlic in the world is soft-necked. In the United States, the French Laundry has a large collection of soft-necked garlic, including the variety *Artichoke*. In the United States, the French Laundry has a large collection of soft-necked garlic, including the variety *Artichoke*. In the United States, the French Laundry has a large collection of soft-necked garlic, including the variety *Artichoke*.

Design love? Garlic is the first something you have about it and it comes to pass

at Thanksgiving. As Van Dyke said, Thanksgiving is following the impulse to express gratitude, which is what I'm doing for the community that welcomed me. Many visitors to Louisville know the story of its restaurants, owners, and the surrounding wine country. What they may not know is that it is also the home of one of the largest populations of wine makers anywhere in the United States, with the Vineyard House of California, the Parkway House, and private vineyards, vineyard make up more than a third of the population of our small town. In the early years at the French Laundry, we prepared beautiful Thanksgiving dinners for our guests. Each table received an individual, beautifully roasted turkey. The only requirements for these Backwellian celebrations were that guests bring a hearty appetite and their own carving set, which I would use to carve the turkey. These dinners were filling and fulfilling, and they helped me to understand how our restaurant could take part in the evolution of community. Still, many of the attendees of our dinners were not more than a third of the population of our small town. In the early years at the French Laundry, we prepared beautiful Thanksgiving dinners for our guests. Each table received an individual, beautifully roasted turkey. The only requirements for these Backwellian celebrations were that guests bring a hearty appetite and their own carving set, which I would use to carve the turkey. These dinners were filling and fulfilling, and they helped me to understand how our restaurant could take part in the evolution of community. Still, many of the attendees of our dinners were not more than a third of the population of our small town.

To this day, frying garlic is my favorite way to start a dish

In the early years at the French Laundry, we prepared beautiful Thanksgiving dinners for our guests. Each table received an individual, beautifully roasted turkey. The only requirements for these Backwellian celebrations were that guests bring a hearty appetite and their own carving set, which I would use to carve the turkey. These dinners were filling and fulfilling, and they helped me to understand how our restaurant could take part in the evolution of community. Still, many of the attendees of our dinners were not more than a third of the population of our small town. In the early years at the French Laundry, we prepared beautiful Thanksgiving dinners for our guests. Each table received an individual, beautifully roasted turkey. The only requirements for these Backwellian celebrations were that guests bring a hearty appetite and their own carving set, which I would use to carve the turkey. These dinners were filling and fulfilling, and they helped me to understand how our restaurant could take part in the evolution of community. Still, many of the attendees of our dinners were not more than a third of the population of our small town.

A Beautiful Grind

An intrepid novice learns, hands on, how the sausage gets made, and finds joy in all of its luxurious, spice-packed glory

BY CHRIS COLIN
PHOTOGRAPHS BY JOSEPH DELEO



ask Moon: "Like they did before sending it off on ships?" He smiles. "We're not getting on any ships, we'll eat these soon. Every year, in fact. Two hours after we begin, we take our first bite. A splash of brandy would be nice. Above that, I need sugar. In such a hot I can think, in I need deliver or made sausage. One is light and subtle, mine but not heavy or greasy. The herbs and spices I'd so patiently ground are bright and central."

I don't measure my success in the individual bites, but in the countless that follow. I keep eating and eating. The next morning I eat sausage with uncertainty. For lunch I eat it with asparagus, fresh fennel, dill, and orange. For dinner I eat more of my lunch. A normal person consuming this much sausage fills himself with regret. But I feel lighter and spry, perfectly balanced, just like my creations.

Moon prefers to grill sausage, but can also pan-fry them. For the best results, grill until charred, turning as needed. 20-30 minutes over medium-high heat.

You can add almost any herbs you like in this recipe. Porky pork sausage (see page 33 for recipe).

GARLIC AND HERB SAUSAGE

SERVE 6. PHOTO ON PAGE 34
PREP TIME: 35 MINUTES

"Longer has mysterious quality," says chef Russell Moon of the unadorned herb, which "tames the fatty meat with Middle Eastern spice." It is an unusual, delicious addition to this classic sausage mix.

- 4 tsp. white black peppercorns
- 1 tsp. white allspice berries
- 2 bay leaves, torn into pieces
- 2 eggplant, peeled, sliced, and torn into pieces
- 2 tsp. roughly chopped orange
- Sheep's casings, for stuffing

Pulse peppercorns, allspice, bay leaves, and eggplant in a spice grinder until fine. Combine spices, the pork, wine, salt, and garlic in a bowl; mix to combine and then cover. Chill until very cold, 3 hours. Put meat mixture through a grinder set to fine dice. Stir in eggplant and orange. Stuff sausage mixture into casings (see "The Basic Technique," page 36).

PORK AND DUCK SAUSAGE

SERVE 6
PREP TIME: 35 MINUTES

Most sausage recipes call for a meat mixture that is about 30 percent fat—using too much can yield a link that is more greasy than luscious. Here, Moon combines pork belly with rich duck liver and duck fat to create a sausage that is both rich and tender.

- 1 tsp. whole black peppercorns
- 1 tsp. whole allspice berries
- 1/2 tsp. juniper berries
- 4 cloves
- 2 bay leaves, torn into pieces
- 2 lb. pork belly, cut into 1/2" pieces
- 1 lb. duck liver, cut into 1/2" pieces
- 1/2 cup white wine
- 2 tsp. salt
- 1 duckling, about 4 lbs., bone removed, cut into 1/2" pieces
- 8 1/4 oz. skinless duck breast, cut into 1/2" pieces
- Hog casings, for stuffing

Pulse peppercorns, allspice, juniper berries, cloves, and bay leaves in a

spice grinder until coarse. Combine spices, the pork belly, 1/2 of the duck breast, the duck liver, wine, salt, and duck fat in a bowl; mix to combine and then cover. Chill until very cold, 3 hours. Put meat mixture through a grinder set to fine dice. Put remaining pork belly, duck liver, and duck fat in a bowl; mix to combine and then cover. Stuff sausage mixture into casings (see "The Basic Technique," page 36).

BOUDIN BLANC

SERVE 6
PREP TIME: 35 MINUTES

In 1809, Merveille Louis and his wife, boudin blanc, cooked by Tenebris Chabrous. So, agency's husband, dishing it "one of the greatest delicacies of the time."

More substantial pork and chicken for boudin blanc in modern version, whipping the mixture to yield a smooth, light stuffing.

- 3 1/2 lbs. whole black peppercorns
- 1 tsp. cayenne seeds
- 1/2 tsp. cayenne pepper
- 1/2 tsp. freshly ground nutmeg
- 20 whole allspice berries
- 56 bay leaves, torn into pieces
- 4 cloves
- 1 lb. boneless pork shoulder, cut into 1" pieces
- 1 lb. boneless, skin-on chicken breasts, cut into 1" pieces
- 1 lb. pork fatback, cut into 1" pieces
- 4 tsp. kosher salt
- 1 lb. unsalted butter
- 1 medium yellow onion, finely sliced
- 1/2 cup heavy cream
- 1/2 cup fresh bread crumbs
- 1 tbsp. thyme leaves, minced
- Hog casings, for stuffing

1 Pulse peppercorns, cayenne, nutmeg, allspice, bay leaves, and cloves in a spice grinder until fine. Combine spices, the pork shoulder, chicken, fatback, and salt; cover and chill until very cold, 3 hours.

2 Melt butter in a 12" skillet over medium-high. Cook onion until soft, 8-10 minutes; let cool. Combine onion and meat mixture; push through a grinder set to fine dice. Meanwhile, combine cream and bread crumbs in a bowl; let sit 10 minutes. Transfer ground meat mixture, bread crumbs mixture, and the thyme to the bowl of a stand mixer fitted with the paddle attachment; beat on medium until fluffy and malleable, about 5 minutes. Stuff sausage mixture into casings (see "The Basic Technique," page 36).

For more sausage making tips and tricks, turn to "DIP Sausages" page 64.

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From left: griddle outdoors of food with roasted tomatoes (see page 69) for the author and friends (see left for the picture) from a Midsummer picnic.

The end of the Swedish island of Öland, off the mainland's southeastern coast in the Baltic Sea, has special powers. So says my gardener friend Ann Johansen, who lives here. "Working you plant just explode," she exclaims. Everything grows so intensely green and people hardly do that looks like a starburst, it's just beating a drum of thick forest that radiates in all directions. So on early June morning, and we are gathering vegetables for a lunch feast on the island of Öland, a natural holiday is important to us. Sweden's Midsummer Day is an American, though its roots go much further back (see "Midsummer's Tale," below).

While Midsummer was traditionally celebrated on the summer solstice, it now takes place anywhere between June 20 and June 25. As far as traditions go, custom levels vary. Some Swedes just head to their estates or a bar with friends to drink. Others go for a few six-packs and a patch of grass to gather with friends. Others host extravagant parties featuring regional folk dances, vast smorgasbords, and live music that goes on for days.

For this year's Midsummer celebration, I made the five-hour drive from Stockholm to Öland with a friend, Anna Olsson, to meet up with Ann, who's working as a gardener at Capellgården, a villa school in the island's village of Väckaby. Friends of Ann's from the island will join us too, forming a group of a dozen or so revelers. The school, a renovated farmhouse that usually sits empty for several weeks over the summer, will be the site of our party.

By the time they arrive a team from the garden, it's eight in the morning. The sun has been up for five hours, and our friends are converging in the farmhouse's spacious kitchen. Though it's early, we are all excited and ready to cook. Ann and I put our hand on the counter's top of fresh mint, sage, thyme, marjoram and basil, fennel, and shallots. Ann, who has the unique distinction of being both a model and a party chef,



MIDSUMMER'S TALE
Sweden, like other Nordic countries, has a long history of celebrating the summer solstice. The tradition of Midsummer is rooted in pre-Christian beliefs about the power of the sun and the importance of the summer solstice. In Sweden, Midsummer is celebrated on the second Friday in June. The tradition involves a bonfire, a feast, and a dance. The bonfire is lit on the evening of the first Friday, and the feast is held on the second Friday. The dance is held on the third Friday. The tradition is a mix of old and new, and it is a time of celebration and joy.



fires up a gas stove to boil a half-dozen worth of new potatoes with sprigs of dill, while Nina Isaksson, a visual artist who, along with her husband, Pelle Lindberg, runs a bed and breakfast in the village, prepares a traditional golden-colored Västerbotten cheese pie. As she pulls it from the oven, its steaming cream-and-egg-crashed filling fanned by a browned, buttery crust, the kitchen is filled with a bewitching, nutty aroma. Meanwhile, Pelle, in deference to the vegetables in our midst, fires up a fresh lentil salad tossed with cherry tomatoes he's sautéed in butter and olive oil with shallots, onions, and thyme until they're nearly brown. Pelle has already cooked the school's wood-burning pizza oven to make a rough country bread. And while Anna tackles the duck eggs, herring, clucking, and drenching them in homemade butter, she focuses on her produce, composing an enormous salad of lettuce, raw asparagus, and cauliflower such that the dish comes with cheese before dressing it with olive oil and poppyseed.

As everyone else is occupied with the cooking, I decide to make some aquavit, Sweden's most beloved liquor (see "The Spirit of Midsummer," page 65). I pour vodka into bottles packed with aromatic—lemon verbena, dill, fennel, and lemon peel—and place them in the refrigerator to chill. I know that in a few days the spirit will be wonderfully infused with their flavors.

Since it is virtually unthinkable to undertake a traditional Midsummer feast without fish—the backbone of Swedish eat-

IT'S EIGHT O'CLOCK IN THE MORNING, AND OUR FRIENDS ARE CONVENING IN THE KITCHEN. THOUGH IT'S EARLY, WE ARE ALL EXCITED AND READY TO COOK

Pickled herring scattered with minced red onion and dill (see page 69 for recipe). Facing page, from left: author Per-Christoph, Ann Johansen, and Pelle Lindberg prepare the picnic table for their Midsummer lunch.



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