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**EPISODE 323**
THE NEW AUSTRALIA
- Miso-Gochujang Pulled Pork
- Miso-Ginger Dressing
- Roasted Cauliflower with Miso Glaze
Carnitas

Start to finish: 4 hours (45 minutes active) | Servings: 4 to 6

INGREDIENTS

5 to 6 pounds boneless pork butt, not trimmed, cut into 2-inch cubes
1 large yellow onion, halved and thinly sliced
10 medium garlic cloves, smashed and peeled
2 tablespoons ground cumin
2 tablespoons ground coriander
2 teaspoons dried oregano
½ teaspoon dried thyme
1 teaspoon red pepper flakes
Kosher salt and ground black pepper
1 cup grapeseed or other neutral oil

INSTRUCTIONS

Heat the oven to 325°F with a rack in the lower-middle position. In a large (at least 7-quart) Dutch oven, stir together the pork, onion, garlic, cumin, coriander, oregano, thyme, pepper flakes and 2 teaspoons salt. Stir in the oil and 1 cup water. Cover, transfer to the oven and cook for 3 hours.

Remove the pot from the oven. Stir the pork and return the pot, uncovered, to the oven. Cook until a skewer inserted into the meat meets no resistance, another 30 minutes. Using a slotted spoon, transfer the meat to a rimmed baking sheet in an even layer to cool. Tilt the pot to pool the cooking liquid to one side, then use a wide spoon to skim off as much fat as possible; reserve the fat. Bring the defatted cooking liquid to a simmer over medium-high and cook, stirring occasionally, until reduced to about ⅓ cup, about 5 minutes. Set aside.

When the meat is cool enough to handle, break the chunks into ¾- to 1-inch pieces, discarding any large pieces of fat. Add the pork back to the pot and stir until evenly moistened with the reduced cooking liquid.

In a nonstick 12-inch skillet over medium-high, heat 1 teaspoon of the reserved fat until barely smoking. Add the pork in an even layer and cook without stirring, pressing the meat against the skillet with a spatula, until the bottom begins to brown and the pork is heated through, 3 to 5 minutes. Taste and season with salt and pepper.

Authentic Mexican carnitas involve slow-cooking pork in lard until fall-apart tender, then increasing the heat so the meat fries and crisps. The fried pork then is broken into smaller pieces for eating. In the U.S., however, carnitas usually is made by simmering pork in liquid, then shredding the meat. The result is moist and tender, but lacks intense porkiness as well the crisping traditional to carnitas. Our method melds the two techniques. We cook cubes of pork shoulder in 1 cup each of neutral oil and water, along with spices and aromatics, until the meat is fork-tender. We then break the pork into smaller pieces, moisten it with its own juices, and fry it in a hot skillet. The pork gets to keep its flavor and develop crisp bits. If you have a fat separator, it makes quick work of removing the fat from the cooking liquid; pour the liquid into it after removing the pork from the pot, then return the defatted cooking liquid to the pot, but remember to reserve the fat. You can cook, shred and moisten the pork with the reduced cooking liquid up to three days in advance; fry the pork just before serving so it’s hot and crisp. And if you like your carnitas extra-crisp, after browning the first side, use the spatula to flip the pork and cook until the second side is well-browned and crisp, another 5 to 7 minutes. You can serve carnitas simply with rice and beans or make tacos with warmed corn tortillas. Either way, pickled red onions (recipe follows) are a must—their sharp acidity perfectly balances the richness of the pork. Also offer sliced radishes and salsa, such as our tomatillo-avocado salsa.

Don’t trim the fat from the pork shoulder.
The pork should render its fat in the oven and so the meat cooks slowly in it and the juices. And after cooking, don’t discard the fat you skim off the cooking liquid—you’ll need some of it to crisp the shredded pork in a hot skillet.
Pickled Red Onions
Start to finish: 10 minutes | Makes about 2 cups

INGREDIENTS
1 cup white vinegar
2 teaspoons white sugar
Kosher salt
2 medium red onions, halved and thinly sliced
1 jalapeño chili, stemmed, halved lengthwise and seeded

INSTRUCTIONS
To make, in a medium bowl, stir together 1 cup white wine vinegar, 2 teaspoons white sugar and 2 teaspoons kosher salt. Stir in 2 medium red onions (halved and thinly sliced) and 1 jalapeño chili (stemmed, halved lengthwise and seeded). Cover and refrigerate at least 1 hour or up to 24 hours.
FROM EPISODE 301: THE OAXACAN KITCHEN

Green Chili and Tomatillo Hot Sauce
Start to finish: 45 minutes (15 minutes active) | Makes 1 cup

INGREDIENTS
3 medium tomatillos (about 6 ounces), husked, cored and halved lengthwise
1 medium poblano chili, stemmed, halved lengthwise and seeded
1 serrano chili, stemmed and halved lengthwise
1 medium garlic clove, smashed and peeled
2 teaspoons white vinegar
1 teaspoon ground cumin
Kosher salt

INSTRUCTIONS
Heat the broiler with a rack about 6 inches from the element. Line a rimmed baking sheet with foil. Place the tomatillos and both chilies cut sides down on the prepared baking sheet, then add the garlic. Broil until the chilies are deeply charred and the tomatillos are softened, 5 to 8 minutes, rotating the baking sheet about halfway through. Remove from the oven and cool for about 5 minutes.

In a food processor, combine the broiled vegetables, vinegar, cumin, 1 teaspoon salt and ¼ cup water. Process until smooth, scraping down the bowl as needed, about 1 minute. Transfer to a small bowl, then taste and season with salt. Cover and let stand at room temperature for 30 minutes before serving.

This brightly acidic, cumin-spiked hot sauce is an excellent condiment for any Mexican-inspired meal. To give the sauce kick, we use a serrano chili with its seeds, but you could remove the seeds for less heat. For an even milder sauce, replace the serrano with a seeded jalapeño. Stored in an airtight container in the refrigerator, the sauce will keep for up to a week.

Don’t worry if the vegetables broil somewhat unevenly. The chilies may brown the most and the tomatillos should be fully softened, but be careful not to scorch the garlic. And don’t remove the charred skins before processing—they add a subtly smoky flavor.
Tlayudas

Start to finish: 20 minutes | Servings: 4

INGREDIENTS

3 tablespoons grapeseed or other neutral oil
8 ounces fresh Mexican chorizo sausage casing removed, crumbled
4 large jalapeño chilies, stemmed, seeded and thinly sliced
1 bunch scallions, cut into 1-inch pieces
Four 8-inch flour tortillas
1 cup black bean puree (recipe on next page)
4 ounces whole-milk mozzarella cheese, shredded (1 cup)
Shredded lettuce, to serve
Pickled red onions to serve
Sliced tomato, to serve
Green chili and tomatillo hot sauce, to serve

INSTRUCTIONS

Heat the oven to 450°F with a rack in the middle position. In a 12-inch cast-iron or other heavy skillet over medium-high, heat 1 tablespoon of oil until barely smoking. Add the chorizo and cook, stirring occasionally and breaking the meat into small bits, until well browned, about 5 minutes. Using a slotted spoon, transfer the chorizo to a paper towel-lined plate; set aside. Add the jalapeños and scallions to the pan, then cook, stirring occasionally, until the vegetables are lightly charred, 3 to 5 minutes. Transfer to the plate with the chorizo; set aside.

Pour the remaining 2 tablespoons oil onto a rimmed baking sheet and brush to coat the entire surface. Place 2 tortillas on the baking sheet to coat the bottoms with oil, then flip them and coat the second sides. Spread ¼ cup of the bean mixture evenly on half of each tortilla, all the way to the edges. Top the beans on each with ¼ of the cheese, then fold the unfilled half over to cover and press gently to seal. Transfer to a plate. Repeat with the remaining tortillas, beans and cheese.

Place the filled and folded tortillas in a single layer on the baking sheet. Bake until the cheese has melted and the bottoms of the tortillas are golden brown, about 10 minutes. Using a metal spatula, transfer the tlayudas to a wire rack and cool for 5 minutes. Carefully open each and fill as desired with the chorizo-jalapeno-scallion mixture, lettuce, pickled onions, tomato and hot sauce. Re-fold, then cut into wedges. Serve warm.
Black Bean Puree
*Start to finish: 15 minutes | Makes 3 cups*

**INGREDIENTS**
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- Two 15½-ounce cans black beans, drained (do not rinse), ¼ cup liquid reserved
- 2 chipotle chilies in adobo sauce, plus 2 teaspoons adobo sauce
- 2 tablespoons lime juice
- Kosher salt and ground black pepper
- ½ cup finely chopped fresh cilantro

**INSTRUCTIONS**

In a small skillet over medium, toast the cumin and coriander, stirring often, until fragrant, about 1 minute. Transfer to a food processor and add the beans and reserved liquid, chipotle chilies and adobo sauce, lime juice and 1 teaspoon salt. Process until smooth, scraping the bowl as needed. Transfer to a medium bowl. Stir in the cilantro, then taste and season with salt and pepper.
FROM EPISODE 302: THE JOY OF COOKING LEBANON

Flatbread (Pizza) Dough
Start to finish: 1½ hours (30 minutes active) | Makes two 12-inch flatbreads

INGREDIENTS
241 grams (1¾ cups) bread flour, plus more for dusting
1½ teaspoons instant yeast
1¾ teaspoons kosher salt
¾ cup plain whole-milk Greek-style yogurt
1 tablespoon honey

INSTRUCTIONS
In a food processor, combine the flour, yeast and salt, then process until combined, about 5 seconds. Add the yogurt, honey and ¼ cup water. Process until the mixture forms a ball, about 30 seconds; the dough should be tacky to the touch and should stick slightly to the sides of the bowl. If it feels too dry, add more water, 1 tablespoon at a time, and process until incorporated. Continue to process until the dough is shiny and elastic, about 1 minute.

Transfer the dough to a lightly floured counter. Flour your hands and knead the dough a few times, until it forms a smooth ball. Divide the dough in half and form each half into a taut ball by rolling it against the counter in a circular motion under a cupped hand. Space the balls about 6 inches apart on a lightly floured counter, then cover with plastic wrap. Let rise until doubled in volume, 1 to 1½ hours.

About 1 hour before baking, heat the oven to 500°F with a baking steel or stone on the upper-middle rack. Working one at a time, gently stretch each ball on a lightly floured counter to an oval approximately 6 inches wide and 12 inches long. The dough is now ready to top and bake.

This versatile dough is a breeze to make in a food processor and can used for pizzas with various toppings or Middle Eastern–style flatbreads. The Greek yogurt makes a supple dough that’s easy to work with and that bakes up with a chewy-soft crumb and subtle richness. For convenience, the dough can be made a day in advance. After dividing the dough in half and forming each piece into a round, place each portion in a quart-size zip-close bag that’s been misted with cooking spray, seal well and refrigerate overnight. Allow the dough to come to room temperature before shaping.

Don’t undermix the dough in the food processor; it needs a full minute of processing to build the gluten that provides structure and strength. When done, the dough may be warm to the touch; this is normal.
Za’atar Flatbreads
Start to finish: 25 minutes | Makes two 12-inch oval flatbreads

INGREDIENTS
6 tablespoons extra-virgin olive oil
2 tablespoons sesame seeds, toasted
2 tablespoons za’atar
Semolina, for dusting
Yogurt dough for pizza and flatbread

INSTRUCTIONS
About 1 hour before baking, heat the oven to 500°F with a baking steel or stone on the upper-middle rack. In a small bowl, stir together the oil, sesame seeds and za’atar. Lightly dust a baking peel, inverted baking sheet or rimless cookie sheet with semolina.

Transfer one portion of the shaped dough to the peel and, if needed, reshape into a 6-by-12-inch oval. Spoon half of the oil mixture evenly over the entire surface of the dough. Slide the dough onto the baking steel and bake until the edges are golden brown, 7 to 9 minutes.

Using the peel, transfer the baked flatbread to a wire rack. Let cool for about 10 minutes. Meanwhile, top and bake the second portion of dough in the same way. Serve warm.
FROM EPISODE 302: THE JOY OF COOKING LEBANON

Pita and Chickpea Salad with Yogurt and Mint (Fatteh)

Start to finish: 25 minutes | Servings: 4

INGREDIENTS

1 cup plain whole-milk yogurt
¼ cup tahini
2 medium garlic cloves, finely grated
1 teaspoon grated lemon zest, plus 1 tablespoon lemon juice
Kosher salt and ground black pepper
Two 8-inch pita breads, each split into 2 rounds
2½ teaspoons ground cumin, divided
5 tablespoons salted butter, melted, divided
¼ cup pine nuts
½ to ⅛ teaspoon cayenne pepper (optional)
Two 15½-ounce cans chickpeas, rinsed and drained
1½ teaspoons za’atar, plus more to serve (optional)
1½ cups lightly packed fresh mint, torn if large

INSTRUCTIONS

Heat the oven to 400°F with a rack in the middle position. In a small microwave-safe bowl, toss the chickpeas with the za’atar (if using), 1 teaspoon salt and 3 tablespoons water. Cover and microwave on high until hot, 3 to 3½ minutes, stirring once halfway through. Immediately transfer to a small bowl and toss with the remaining 3 tablespoons butter, the remaining ½ teaspoon cumin, cayenne (if using) and ¼ teaspoon each salt and black pepper. Set aside.

While the pita cools, distribute the pine nuts on the reserved baking sheet and toast until golden brown, 3 to 5 minutes, stirring once about halfway through. Immediately transfer to a small bowl and toss with the remaining ½ teaspoon cumin, cayenne (if using) and ¼ teaspoon each salt and black pepper. Set aside.

Don’t cut back on the butter that’s tossed with the toasted pine nuts. It may seem like a lot, but the butter adds a sweetness that balances the tang of the yogurt and makes the dish taste full and deep.

In a medium microwave-safe bowl, toss the chickpeas with the za’atar (if using), salt and 3 tablespoons water. Cover and microwave on high until hot, 3 to 3½ minutes, stirring once halfway through. Meanwhile, break the pita into bite-size pieces and place in a wide, shallow serving bowl or divide among 4 individual bowls.

Using a slotted spoon, arrange the warmed chickpeas over the pita. Spoon on the yogurt mixture, top with mint and spoon on the pine nut-butter mixture. Sprinkle with additional za’atar (if using).
From Episode 302: The Joy of Cooking Lebanon

Middle Eastern Rice with Toasted Pasta
Start to finish: 25 minutes | Servings: 4

INGREDIENTS
4 tablespoons (½ stick) salted butter, divided
1 ounce vermicelli pasta, broken into 1-inch pieces (generous ⅓ cup)
1 cup basmati rice, rinsed and drained
1⅓ cups low-sodium chicken broth
4 tablespoons lightly packed fresh dill, chopped, divided
4 tablespoons lightly packed fresh parsley, chopped, divided
Kosher salt and ground black pepper
¼ cup toasted sliced almonds

INSTRUCTIONS
In a large saucepan over medium, melt 2 tablespoons of butter. Add the pasta and cook, stirring frequently, until the noodles are deeply browned, about 5 minutes. Transfer to a small bowl and set aside.

In the same pan, combine the rice and broth, then set over medium-high. Bring to a boil, then reduce to low, cover and cook for 8 minutes. Stir in the toasted pasta. Cover and continue to cook until all of the liquid has been absorbed, about another 7 minutes.

Off heat, stir in the remaining 2 tablespoons butter and 2 tablespoons each of dill and parsley. Taste and season with salt and pepper. Transfer to a bowl and sprinkle with the remaining herbs and the almonds.

The combination of rice and pasta, introduced to the U.S. in the mid-20th century as Rice-A-Roni, is based on a classic Middle Eastern pilaf often served as a side dish with meat. Toasting the dry pasta in butter is key; it caramelizes some of the starch molecules, adding color and forming nutty flavors. We prefer thin vermicelli pasta, but thin spaghetti or angel hair (capellini) work well, too. We add the vermicelli halfway through the cooking to make sure the noodles don’t overcook. We finish the dish with herbs and toasted sliced almonds. Toast the almonds in a small skillet over medium, stirring often, until browned and fragrant, 3 to 5 minutes.

Don’t forget to rinse and drain the rice.
Rinsing removes excess starch that can make the cooked grains sticky instead of light and fluffy.
FROM EPISODE 303: ITALIAN THE RIGHT WAY

Risotto with Fresh Herbs
Start to finish: 25 minutes | Servings: 4

INGREDIENTS
3½ cups vegetable broth (see recipe on next page)
6 tablespoons (¾ stick) salted butter, cut into 1-tablespoon pieces, divided
1 cup carnaroli or Arborio rice
1 ounce Parmesan cheese, finely grated (½ cup)
2 teaspoons minced fresh thyme
½ cup thinly sliced scallions
¼ cup finely chopped parsley
½ teaspoon grated lemon zest
Kosher salt
4 teaspoons white balsamic vinegar

INSTRUCTIONS
In a small saucepan over medium, bring the broth, covered, to a simmer. Reduce to low to keep warm.

In a large saucepan over medium-high, melt 2 tablespoons of butter. Add the rice and cook, stirring constantly, until translucent at the edges, 1 to 2 minutes. Add 2½ cups of the remaining hot broth and bring to a boil, then reduce to medium and cook, stirring frequently and briskly, until the grains are almost tender but still quite firm at the core (it will be quite soupy), 8 to 10 minutes; adjust the heat as needed to maintain a vigorous simmer.

Add ½ cup broth and cook, stirring frequently and briskly, until the rice is just shy of al dente but still soupy, 3 to 5 minutes. If the rice is thick and dry but the grains are still too firm, add the remaining hot broth in ¼-cup increments and continue to cook, stirring, until the rice is just shy of al dente.

Off heat, stir in the Parmesan, thyme, scallions, parsley, lemon zest, ½ teaspoon salt and the remaining 4 tablespoons butter, 1 piece at a time. Taste and season with salt, then stir in the vinegar. Serve immediately.

Medium-grain Italian rice has the ideal starch content for achieving the rich, creamy consistency that is the hallmark of risotto. Arborio rice is the most common choice for risotto in the U.S., but cooks in Milan—and at Milk Street—preferred carnaroli. We found that the grains better retained their structure and resisted overcooking. With careful cooking, however, Arborio will yield delicious results. A quick six-ingredient homemade vegetable broth is the best cooking liquid for this risotto; its fresh, clean flavor won’t compete with the other ingredients. Serve in warmed, shallow bowls to prevent the rice from cooling too quickly. If you want to try Milan’s trademark saffron version, which pairs well with roasted and braised meats, see the following variation.

Don’t cook the rice to the ideal al dente texture before removing the pan from the burner. The grains will continue to cook with residual heat as the cheese and butter are stirred in.
Easy Vegetable-Parmesan Broth
Start to finish: 30 minutes | Servings: Makes 1 quart

INGREDIENTS
One 1-ounce chunk of Parmesan rind
2 large celery stalks, chopped
1 medium yellow onion, chopped
1 medium tomato, roughly chopped
3 large garlic cloves, smashed and peeled
1 cup lightly packed fresh flat-leaf parsley
4 teaspoons white balsamic vinegar

INSTRUCTIONS
In a large saucepan over high, combine all ingredients with 5 cups water and bring to a boil. Partially cover, then reduce to medium and cook for 20 minutes, adjusting the heat to maintain a lively simmer.

Pour the broth through a fine mesh strainer into a large bowl; discard the solids. You should have about 1 quart of broth.
Spaghetti al Limone
Start to finish: 15 minutes | Servings: 4

INGREDIENTS
5 tablespoons salted butter, divided
8 medium garlic cloves, minced
1 teaspoon red pepper flakes
¾ cup dry white wine
12 ounces spaghetti
Kosher salt and ground black pepper
2 tablespoons grated lemon zest, plus 3 tablespoons lemon juice
¾ cup finely chopped fresh flat-leaf parsley or basil
Grated Parmesan cheese, to serve

INSTRUCTIONS

In a 12-inch skillet over medium, melt 3 tablespoons of the butter. Add the garlic and cook, stirring constantly, until fragrant, about 30 seconds. Add the pepper flakes and cook, stirring constantly, until the garlic begins to turn golden, about 1 minute. Pour in the wine and cook until reduced to about ½ cup, about 3 minutes. Remove from the heat and cook until reduced to about ½ cup, about 3 minutes. Remove from the heat and set aside.

In a large pot, bring 2 quarts of water to a boil. Stir in 1 tablespoon salt and the pasta; cook until just shy of al dente. Reserve 2 cups of the cooking water, then drain and set aside.

Set the skillet with the garlic mixture over medium-high, stir in 1½ cups of the reserved pasta water and bring to a simmer. Add the drained pasta and toss. Cook, stirring, until most of the liquid has been absorbed, 2 to 3 minutes.

Off heat, stir in the remaining 2 tablespoons butter, 1 teaspoon black pepper, the lemon juice and zest, and the parsley. Taste and season with salt and, if needed, adjust the consistency by adding additional pasta water a few tablespoons at a time. Transfer to a serving bowl and serve with grated Parmesan.

This simple dish may have few ingredients, but it boasts bold, bright flavors. Many versions include cream, but we preferred to use a little butter and some of the starchy spaghetti-cooking water; this gave the pasta a saucy consistency and light creaminess that didn’t mute the freshness of the lemon. Feel free to switch out linguine for the spaghetti and adjust the lemon zest and juice to your taste.

Don’t cook the pasta until al dente. Drain it when it’s a minute or two shy of al dente; it will continue to cook in the skillet.
FROM EPISODE 303: ITALIAN THE RIGHT WAY

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Be sure to purchase thinly sliced pancetta and chop it finely to ensure the pieces crisp with cooking. If the sauced pasta thickens before you can serve it, toss in a bit more reserved cooking water to loosen its consistency.

Don't boil the pasta until al dente. Drain it when it's a minute or two shy of al dente; it will continue to cook when added to the sauce in the skillet.

Pasta all'Amatriciana
Start to finish: 30 minutes | Servings: 4

INGREDIENTS

- 3 tablespoons extra-virgin olive oil, divided
- 3 ounces thinly sliced pancetta, finely chopped
- 10 medium garlic cloves, thinly sliced
- ½ teaspoon red pepper flakes
- ¾ cup dry white wine
- 14½-ounce can whole peeled tomatoes, drained, juices reserved, tomatoes crushed by hand into small pieces
- 1-ounce chunk pecorino Romano cheese, plus more finely grated, to serve
- Kosher salt and ground black pepper
- 12 ounces spaghetti

INSTRUCTIONS

In a 12-inch skillet over medium, heat 1 tablespoon of the oil until shimmering. Add the pancetta and cook, stirring, until well-browned and crisp, 5 to 7 minutes. Using a slotted spoon, transfer to a paper towel-lined plate and set aside.

Return the skillet to medium and add the garlic; cook, stirring, until light golden brown, about 2 minutes. Stir in the pepper flakes and cook until fragrant, about 30 seconds. Add the wine, increase to medium-high and cook, stirring, until most of the liquid has evaporated, 5 to 7 minutes. Add the drained tomatoes and cook, stirring, until heated, about 2 minutes. Stir in 3 tablespoons of the reserved tomato juice, then remove from the heat.

Meanwhile, in a large pot, bring 2 quarts of water and the pecorino chunk to a boil, stirring occasionally to prevent the cheese from sticking to the pot. Stir in the pasta and 2 teaspoons salt. Cook, stirring often, until the pasta is just shy of al dente. Remove and discard the pecorino, then drain the pasta in a colander set in a large heat-safe bowl; reserve the cooking water.

Set the skillet over medium-high, stir in 1½ cups of the reserved pasta water and bring to a simmer. Add the drained pasta, tossing with tongs. Cook, stirring occasionally, until most of the liquid has been absorbed, 3 to 6 minutes.

Off heat, stir in the remaining 2 tablespoons oil, the pancetta and 2 teaspoons black pepper. Transfer to a serving bowl and serve with grated pecorino on the side.
Lemon-Almond Pound Cake

Start to finish: 1½ hours (20 minutes active) | Makes one 9-inch loaf

INGREDIENTS
- 195 grams (1½ cups) all-purpose flour, plus more for the pan
- 4 large eggs, room temperature
- 2 teaspoons vanilla extract
- 2 tablespoons grated lemon zest, plus 3 tablespoons lemon juice, divided
- 241 grams (1 cup plus 2 tablespoons) plus 54 grams (¼ cup) white sugar
- 100 grams (1 cup) almond flour
- 1½ teaspoons baking powder
- 1 teaspoon kosher salt
- 14 tablespoons (1¾ sticks) salted butter, cut into 14 pieces, room temperature
- 3 tablespoons sliced almonds

INSTRUCTIONS

Heat the oven to 325°F with a rack in the middle position. Coat a 9-by-5-inch loaf pan with cooking spray, dust evenly with flour, then tap out the excess. In a 2-cup liquid measuring cup or small bowl, beat the eggs and vanilla until combined; set aside.

In a stand mixer fitted with the paddle attachment, mix the lemon zest and 241 grams sugar on low until fragrant, about 1 minute. Add both flours, the baking powder and salt and mix until combined, about 10 seconds. With the mixer on low, add the butter a piece at a time. Once all the butter has been added, continue mixing on low until the mixture is crumbly and no powdery bits remain, 1 to 2 minutes.

With the mixer still running, add the egg mixture in a slow, steady stream and mix for about 10 seconds. Increase to medium-high and beat until the batter is light and fluffy, 1 to 1½ minutes, scraping the bowl once or twice. The batter will be thick.

Transfer the batter to the prepared pan and smooth the surface, then sprinkle evenly with sliced almonds. Bake for 45 minutes, then reduce the oven to 300°F. Continue to bake until the top is deep golden brown and a toothpick inserted at the center of the cake comes out clean, another 30 to 35 minutes.

While the cake is baking, in a small saucepan over medium-low, heat the remaining 54 grams sugar and 2 tablespoons of lemon juice, stirring often, until the sugar dissolves and the mixture reaches a simmer. Immediately remove from the heat and stir in the remaining 1 tablespoon lemon juice. Set aside to cool.

When the cake is done, cool in the pan on a wire rack for 10 minutes. Invert the cake onto the rack, then turn it upright. Using a toothpick, poke small holes in the surface at 1-inch intervals. Brush all of the lemon-sugar syrup onto the cake, allowing it to soak in. Cool completely before slicing, about 2 hours.

For this plush, velvety pound cake, we took a cue from Rose Carrarini of Rose’s Bakery in Paris and replaced some of the wheat flour with almond flour. Almond flour makes the cake’s crumb extra tender and moist and gives it a more interesting texture than wheat flour alone. Grating the lemon zest directly into the mixer bowl will allow you to capture the maximum amount of flavorful essential oils; rather than fish out the zest to then measure it, we usually just eyeball it. We finish the cake with a tangy-sweet lemon glaze, brushing it on while the loaf is still hot so the syrup is readily absorbed. Thanks to generous amounts of eggs and butter, this cake keeps well. Store it in an airtight container at room temperature for up to three days.

Don’t use cold butter or cold eggs. The butter must be softened to room temperature so it integrates into the sugar-flour mixture. And the eggs must be at room temperature, too, not chilled, so they don’t cause the butter to stiffen up when added to the mixer. Lastly, don’t rotate the cake as it bakes. Jostling the pan increases the chance the batter will deflate, resulting in a dense, underrisen cake.
Salted Peanut and Caramel Tart
Start to finish: 2 hours 30 minutes | Makes one 9-inch tart

INGREDIENTS

For the tart shell:
- 130 grams (1 cup) all-purpose flour
- 50 grams (½ cup) almond flour
- 66 grams (⅓ cup) white sugar
- ½ teaspoon kosher salt
- 6 tablespoons (¾ stick) salted butter, cut into ½-inch cubes and softened
- 1 large egg yolk
- 1 teaspoon vanilla extract

For the peanut butter–meringue filling:
- 188 grams (¾ cup) creamy (smooth) peanut butter (see note)
- 2 large egg whites
- 1 teaspoon vanilla extract
- ⅛ teaspoon kosher salt
- 164 grams (½ cup) corn syrup
- 107 grams (½ cup) white sugar

For the peanut-caramel topping:
- 54 grams (¼ cup) white sugar
- 3 tablespoons heavy cream
- 2 tablespoons salted butter, cut into 2 pieces
- 68 grams (½ cup) dry-roasted, salted peanuts, roughly chopped
- Flaky sea salt, such as Maldon (optional)

INSTRUCTIONS

To make the tart shell, mist a 9-inch tart pan with removable bottom with cooking spray and set on a rimmed baking sheet. In a stand mixer fitted with the paddle attachment, combine both flours, the sugar and salt, then mix on low until combined, about 5 seconds. With the mixer on low, add the butter a piece at a time. When all the butter has been added, continue mixing on low until the mixture resembles coarse sand, about 2 minutes. Add the yolk and vanilla, then mix on low until the dough is evenly moistened and cohesive, 2 to 3 minutes; the dough may not form a single mass.

Crumble the dough into the prepared tart pan, covering the bottom as evenly as possible. Using the bottom of dry measuring cup, press the dough into an even layer over the bottom and up the sides of the pan. Prick the bottom and sides about every ½ inch with a fork. Set in the freezer on the baking sheet to chill until firm, at least 15 minutes or up to 1 hour.

Meanwhile, heat the oven to 300°F with a rack in the middle position. When the tart shell is firm, bake it on the baking sheet until deep golden brown, 1 to 1½ hours. Let cool on the baking sheet set on a wire rack for at least 15 minutes.

Don’t use natural peanut butter (the variety that requires stirring to mix in the oil on the surface); even the creamy variety of natural peanut butter has a slight grittiness that’s detectable in the tart filling. Make sure the mixer bowl and whisk attachment for whipping the meringue are perfectly clean; even a trace of grease will prevent the egg whites from attaining the proper volume.

The classic peanut butter and marshmallow sandwich—also known as the Fluffernutter—is inarguably all-American. And Le Petit Grain, a Parisian boulangerie headed by Edward Delling-Williams, created a delicious riff on that childhood favorite. The bakery combines all of the elements into elegant individual tartlets called tартes cacahuètes (literally, peanut tarts). A buttery, cookie-like pastry is filled with an airy peanut butter meringue that is topped with caramel-coated roasted peanuts. For ease, our version makes a single 9-inch tart. Pay attention to the timing in the recipe, which can be tricky. To make the meringue filling, the whipped egg whites and sugar syrup need to be ready at the same time. If your egg whites reach soft peaks before the syrup is ready, reduce the mixer speed to low while you wait for the syrup to finish; this prevents the whites from turning dry and stiff. You’ll need a candy or instant thermometer for gauging the doneness of the sugar syrup. The finished tart will keep at room temperature for up to 12 hours. If you’re storing it longer than an hour or so, wait to add the flaky salt garnish until just before serving and cover the tart with plastic wrap or foil.
Salted Peanut and Caramel Tart  
*Continued*

**INSTRUCTIONS**

*To make the peanut butter–meringue filling,* put the peanut butter in a small microwave-safe bowl; set aside. In a clean, dry mixer bowl, combine the egg whites, vanilla and salt, then attach to the mixer along with the whisk attachment. In a small saucepan, combine the corn syrup, sugar and ¼ cup water. Bring to a boil over medium-high and cook until the syrup reaches 238°F, 3 to 4 minutes; swirl the pan once or twice before the syrup reaches a boil. When the syrup has boiled for 2 minutes, begin whipping the whites on medium and whip until they hold very soft peaks when the whisk is lifted, about 1 minute. When the syrup reaches 238°F, remove the pan from the heat and let stand just until the bubbling slows, no more than 15 seconds. Then with the mixer running on medium-high, slowly pour the hot syrup into the egg whites, aiming for the area between the whisk and the sides of the bowl. After all the syrup has been added, continue whipping on medium-high until the bowl is just warm to the touch, about 3 minutes; do not overbeat.

Meanwhile, microwave the peanut butter on high until pourable, 30 to 60 seconds, stirring once about halfway through. When the egg whites are ready, reduce the mixer to low and pour in the peanut butter. Once all the peanut butter is added, stop the mixer, then fold with a silicone spatula until homogenous, taking care not to deflate the whites. Gently pour the filling into the tart shell and spread in an even layer; set aside.

*For the peanut-caramel topping:* Place 2 tablespoons water in a small saucepan. Carefully pour the sugar into the center of the pan, and stir gently with a clean spoon just until the sugar is evenly moistened. Bring to a boil over medium and cook, gently swirling the pan (do not stir) until the syrup is deep amber-colored and lightly smoking, 5 to 6 minutes. Carefully pour in the cream (the mixture will bubble and steam vigorously), then stir to combine. Add the butter, remove from the heat and continue stirring until the butter is melted and incorporated. Stir the peanuts into the caramel.

*Working quickly,* pour the caramel mixture evenly over the filling, then use a small spatula to gently spread it to the edges; be careful not to push the peanuts into the filling. Let cool for at least 15 minutes. Remove the outer ring from the tart pan, then sprinkle lightly with flaky salt (if using). Serve at room temperature.
Vietnamese Shaking Beef (Bò Lúc Lắc)

*Start to finish: 30 minutes | Servings: 4*

**INGREDIENTS**

- 1 1/2 pounds beef sirloin tips or tri-tip, trimmed, patted dry, cut into 1 1/2-inch pieces
- 3 tablespoons soy sauce, divided
- Kosher salt and ground black pepper
- 5 tablespoons lime juice, divided, plus lime wedges, to serve
- 3 tablespoons fish sauce
- 2 tablespoons white sugar
- 2 tablespoons grapeseed or other neutral oil, divided
- 8 medium garlic cloves, finely chopped
- 1 small red onion, sliced 1/4 inch thick
- 1 bunch watercress, stemmed

**INSTRUCTIONS**

**In a medium bowl,** combine the beef, 2 tablespoons soy sauce and 1/2 teaspoon pepper. Toss and set aside. In a small bowl, stir together 4 tablespoons of the lime juice, the fish sauce, sugar and remaining 1 tablespoon soy sauce.

**In a 12-inch skillet** over medium-high, heat 1 tablespoon of the oil until barely smoking. Swirl to coat the pan, then add the beef in a single layer. Cook without stirring until well browned, about 1 1/2 minutes. Flip each piece and cook until the second sides are well browned, about another 1 1/2 minutes. Transfer to a medium bowl.

**To the same skillet,** add the remaining 1 tablespoon oil, the garlic and 1 teaspoon pepper. Cook over low, stirring constantly, until fragrant and the garlic is no longer raw, about 30 seconds. Pour in the lime juice mixture and any accumulated meat juices, increase to medium-high and cook, stirring constantly, until the liquid is syrupy, and a spoon leaves a trail when dragged across the skillet, 2 to 4 minutes.

**Add the beef and cook,** stirring and scraping up any browned bits, until the sauce clings lightly to the meat, about 2 minutes. Add the onion and stir until slightly softened, about 1 minute. Remove from the heat.

**In a medium bowl,** toss the watercress with the remaining 1 tablespoon lime juice and 1/2 teaspoon salt. Make a bed of the watercress on a serving platter. Top with the beef mixture and its juices. Serve with lime wedges.

The name of this Vietnamese dish refers to the way cooks shake the pan while the beef cooks. We, however, prefer to minimize the meat's movement so the pieces achieve a nice dark, flavor-building sear. Sirloin tips (also called flap meat) or tri-tip are excellent cuts for this recipe—both are meaty, tender and reasonably priced (many recipes for shaking beef call for pricier beef tenderloin). If you can find baby watercress, use a 4-ounce container in place of the regular watercress; baby cress has a particularly peppery bite that pairs well with the beef. Serve with steamed jasmine rice.

Don't cut the beef into pieces smaller than 1 1/2 inches or they may overcook. And don't forget the lime wedges for serving. A squeeze of fresh lime juice brightens the other flavors.
Stir-Fried Broccoli with Sichuan Peppercorns

Start to finish: 30 minutes | Servings: 4

INGREDIENTS

- ⅓ cup plus 2 tablespoons water, divided
- 3 tablespoons unseasoned rice vinegar, divided
- 1½ tablespoons soy sauce
- 1 teaspoon white sugar
- ¼ teaspoon kosher salt
- 3 medium garlic cloves, finely grated
- 1½ teaspoons grated fresh ginger
- ¼ to ½ teaspoon red pepper flakes
- 2 scallions, white and pale green parts minced, dark green parts thinly sliced on bias
- 1¼ pounds broccoli, florets cut into 1-inch pieces, stems peeled and sliced ¼-inch thick
- 3 tablespoons peanut or grapeseed oil, divided
- 2 teaspoons toasted sesame oil
- ½ to 1 teaspoon Sichuan peppercorns, toasted and finely ground

INSTRUCTIONS

In a small bowl, stir together the ⅓ cup water, 2 tablespoons of the vinegar, the soy sauce and sugar. In a second small bowl, stir together the remaining 2 tablespoons water and the salt. In a third small bowl, combine the garlic, ginger, pepper flakes and minced scallions.

In a large skillet over medium-high, combine the broccoli, salt water and 2 tablespoons of the peanut oil. Cover and cook for 1 minute; the water should reach a simmer. Uncover and cook, stirring occasionally, until the broccoli is crisp-tender and browned in spots, 8 to 10 minutes. Transfer to a large plate.

Return the skillet to medium-high, add the remaining 1 tablespoon peanut oil and the garlic-ginger mixture. Cook, stirring, until fragrant, 10 to 15 seconds. Add the vinegar-soy sauce mixture and simmer, stirring and scraping up any browned bits, until slightly reduced, 2 to 3 minutes. Return the broccoli to the skillet and stir to coat.

Off heat, stir in the sesame oil, remaining 1 tablespoon of vinegar and ½ teaspoon of the ground Sichuan peppercorns. Taste and add more peppercorns, if desired. Serve sprinkled with the sliced scallion greens.

Sichuan peppercorns don’t provide heat so much as a pleasant resinous flavor and an intriguing tingling sensation on your lips and tongue. To enhance their flavor and aroma, we toasted the peppercorns in a small skillet over medium heat for about 2 minutes, let them cool, then ground them to a fine powder in a spice grinder.

Don’t overtoast the Sichuan peppercorns. It’s better to err on the side of lightly toasted, as the peppercorns become unpleasantly bitter if overdone.
FROM EPISODE 305: THE SECRETS OF STIR-FRY

Sesame Stir-Fried Pork with Shiitakes
Start to finish: 30 minutes | Servings: 6

INGREDIENTS
1-pound pork tenderloin, trimmed of silver skin
2½ cups well-drained napa cabbage kimchi, roughly chopped, plus 2 tablespoons kimchi juice, divided
2½ tablespoons soy sauce, divided
Kosher salt and ground black pepper
3 tablespoons grapeseed or other neutral oil, divided
8 ounces shiitake mushrooms, stems discarded, caps sliced ¼ inch thick
3 medium garlic cloves, thinly sliced
3 tablespoons mirin
1 tablespoon toasted sesame oil
2 tablespoons sesame seeds, toasted, divided
1 bunch scallions, thinly sliced, divided

INSTRUCTIONS
Cut the tenderloin in half lengthwise, then slice each half crosswise about ¼ inch thick. In a medium bowl, toss the pork with 1 tablespoon of the kimchi juice, 1 tablespoon of the soy sauce and ½ teaspoon pepper.

In a 12-inch skillet over high, heat 1 tablespoon of the remaining oil until barely smoking. Add the mushrooms and ½ teaspoon of salt. Cook, stirring occasionally, until the liquid released by the mushrooms has mostly evaporated, about 5 minutes.

In the same pan over medium-high, heat 1 tablespoon of the remaining oil until barely smoking. Add the mushrooms and ½ teaspoon of salt. Cook, stirring occasionally, until the liquid released by the mushrooms has mostly evaporated, about 5 minutes.

Stir in the remaining 1 tablespoon oil and the garlic and cook until fragrant, about 1 minute. Return the pork to the pan with any accumulated juices and cook until the juices evaporate, 30 to 60 seconds.

Add the kimchi, mirin, the remaining 1 tablespoon kimchi juice and the remaining 1½ tablespoons soy sauce. Reduce to medium and cook, stirring and scraping up any browned bits, until the kimchi is heated through, about 3 minutes. Stir in the sesame oil, half of the sesame seeds and half of the scallions. Transfer to platter and sprinkle with the remaining scallions and sesame seeds.

Pork tenderloin and kimchi headline this stir-fry, but fresh shiitake mushrooms and a full bunch of scallions add to its umami-rich appeal. For a meatless alternative, substitute a 14-ounce container of extra-firm tofu, drained and cut in 1-inch cubes, for the pork.

Don’t finely chop the kimchi. Larger pieces better retain their texture and flavor.
Filipino Chicken Adobo with Coconut Broth

Start to finish: 1 hour 45 minutes  |  Servings: 4

**INGREDIENTS**

- 1½ cups unseasoned rice vinegar
- ¾ cup low-sodium soy sauce
- 6 garlic cloves, smashed
- 6 bird’s eye chilies, halved lengthwise
- 4 bay leaves
- 1 teaspoon black peppercorns
- 8 bone-in, skin-on chicken thighs (3 to 3½ pounds)
- 1 cup unsweetened coconut milk
- ⅓ cup chopped fresh cilantro
- Steamed white rice, to serve

**INSTRUCTIONS**

In a large Dutch oven, combine the vinegar, soy sauce, garlic, chilies, bay leaves and peppercorns. Add the chicken thighs, submerging them. Cover and refrigerate for 30 to 60 minutes.

Bring the mixture to a boil over medium-high. Reduce to medium-low and cook, turning the thighs occasionally, until the chicken registers 170ºF, 25 to 30 minutes, adjusting the heat as necessary to maintain a medium simmer.

Heat the broiler with an oven rack 6 inches from the element. Line a rimmed baking sheet with foil. Remove the chicken thighs from the pot and arrange skin side up on the baking sheet. Pat dry with paper towels and set aside.

Strain the cooking liquid, discarding the solids, then skim off the fat. Return 1 cup of the defatted liquid to the pot, stir in the coconut milk and bring to a simmer over medium. Take the pan off the heat, stir in the cilantro, then cover and set aside.

Broil the chicken until the skin is deeply browned and blackened in spots, 3 to 8 minutes. Serve in shallow bowls with steamed white rice, ladling the broth over the rice.

A hefty dose of rice vinegar blended with soy sauce and aromatics gave this Filipino dish its characteristic bright flavor and made for a potent marinade. The coconut milk tended to burn under the broiler, so we added it toward the end. If you can’t find bird’s eye chilies (sometimes called Thai chilies), any small chili will do. Stir the coconut milk thoroughly before measuring it. Look for chicken thighs that are uniform in size; if some are smaller than others, begin to check them early and remove them as they come up to temperature.

Don’t use regular soy sauce. As the chicken braises, the cooking liquid reduces, concentrating the flavor—and salt. Low-sodium soy sauce produced a broth that was well-seasoned.
Crispy Chicken under a Brick (Tsitsila Tabaka)

Start to finish: 2 hours (50 minutes active) | Servings: 4

INGREDIENTS
- 1½ teaspoons ground coriander
- ½ teaspoon granulated garlic
- Kosher salt and ground black pepper
- 3½- to 4-pound whole chicken
- 1 tablespoon grapeseed or other neutral oil
- 2 tablespoons salted butter
- 8 medium garlic cloves, peeled and chopped
- 2 cups low-sodium chicken broth
- ⅛ to ¼ teaspoon cayenne pepper
- 2 tablespoons lemon juice
- ¼ cup lightly packed fresh cilantro, chopped

INSTRUCTIONS

In a small bowl, stir together the coriander, granulated garlic, 1 tablespoon salt and ½ teaspoon black pepper. Place the chicken breast down on a cutting board. Using sturdy kitchen shears, cut along both sides of the backbone, end to end. Remove and discard the backbone (or save it to make broth). Spread open the chicken, then turn it breast up. Use the heel of your hand to press down firmly on the thickest part of the breast, until the wishbone snaps. Season all over with the spice mixture, rubbing it into the skin. Let stand, uncovered, at room temperature for 30 to 45 minutes.

Heat the oven to 450°F with a rack in the lowest position. Thoroughly pat the chicken dry with paper towels. In a 12-inch oven-safe skillet over medium-high, heat the oil until just smoking. Place the chicken breast down on a cutting board. Using sturdy kitchen shears, cut along both sides of the backbone, end to end. Remove and discard the backbone (or save it to make broth). Spread open the chicken, then turn it breast up. Use the heel of your hand to press down firmly on the thickest part of the breast, until the wishbone snaps. Season all over with the spice mixture, rubbing it into the skin. Let stand, uncovered, at room temperature for 30 to 45 minutes.

Using tongs, carefully transfer the chicken to a large plate, turning it breast up. Pour off and discard the fat in the skillet. Slide the chicken breast up back into the pan and place in the oven. Roast until the thickest part of the breast reaches 160°F, 25 to 35 minutes. Carefully transfer the chicken to a cutting board and let rest while you make the sauce.

Set the skillet (the handle will be hot) over medium-high and cook the butter and garlic, stirring occasionally, until the garlic is lightly browned, about 2 minutes. Add the broth and bring to a simmer, scraping up any browned bits, then cook until the garlic is softened and the mixture is lightly thickened and reduced to about ⅔ cup, 10 to 15 minutes. Using a silicone spatula, mash the garlic until almost smooth and mix it into the sauce. Off heat, stir in the cayenne, lemon juice and cilantro, then transfer to a serving bowl. Carve, then serve with the sauce.

Spatchcocked chicken cooked under a brick until the skin is burnished brown and beautifully crisp is a classic Georgian dish (though the Italian version, pollo alla mattone, is better known). For this recipe, the skillet in which the chicken is cooked must be ovensafe, as the bird roasts in the oven after the initial stovetop sear. For the “brick,” we used a second heavy skillet or a large, sturdy pot (such as a Dutch oven); the weight presses the chicken down, ensuring the bird makes good contact with the hot skillet, rendering the fat and crisping the skin. You also could use one or two clean bricks wrapped in heavy-duty foil. Niortskali, a Georgian garlic sauce with lemon and cilantro made as part of this recipe, is the perfect pan sauce to complement the chicken.

Don’t use a chicken much larger than 4 pounds, as it may not fit comfortably in the skillet. Don’t forget to pat the chicken dry before searing. The drier the skin, the better it crisps. After searing, make sure to drain the fat in the pan before putting the bird in the oven; this reduces splatter. Finally, don’t forget that the skillet’s handle will be hot after being in the oven.

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Chicken Traybake with Roasted Poblano and Tomato Salsa
Start to finish: 50 minutes | Servings: 4

INGREDIENTS
1 tablespoon chili powder
Kosher salt and ground black pepper
2 poblano chilies, stemmed, seeded and roughly chopped
1 medium yellow onion, root end intact, cut into 8 wedges
1 pint cherry or grape tomatoes
1 habanero chili, stemmed halved and seeded (optional)
¼ cup extra-virgin olive oil
1 tablespoon firmly packed light or dark brown sugar
1 tablespoon dried oregano
3 pounds bone-in, skin-on chicken parts, trimmed and patted dry
10 medium garlic cloves, peeled
1 tablespoon white vinegar
¼ cup lightly packed fresh cilantro, roughly chopped

INSTRUCTIONS
Heat the oven to 450°F with a rack in the middle position. In a small bowl, stir together the chili powder and 2 teaspoons salt. In a large bowl, toss together the poblanos, onion wedges, tomatoes, habanero (if using), 1 tablespoon of the chili powder mixture and the oil. Into the remaining chili powder mixture, stir the sugar, oregano, 1 tablespoon salt and 2 teaspoons pepper.

On a rimmed baking sheet, evenly season both sides of the chicken parts with the chili powder mixture. Place the garlic cloves in the center of the baking sheet, then arrange the chicken parts, skin up, around the garlic; this prevents the garlic from scorching during roasting. Arrange the vegetables evenly around the chicken.

Roast until the thickest part of the breast (if using) reaches about 160°F and the thickest part of the largest thigh/leg (if using) reaches about 175°F, 30 to 40 minutes.

Using tongs, transfer the chicken to a platter and transfer the onion wedges and habanero to a cutting board. Pour the garlic, the remaining vegetables and any liquid on the baking sheet into a medium bowl. Roughly chop the onion and habanero, then add to the bowl. Using a fork or potato masher, mash the mixture until broken down but slightly chunky. Stir in half of the cilantro and the vinegar, then spoon the salsa over the chicken. Sprinkle with the remaining cilantro.

This traybake allows you to cook chicken parts until perfectly browned and crisp while also roasting poblano chilies, onion wedges and tomatoes to make a flavorful salsa to serve alongside. The tomatoes release their juice during cooking, so deglazing the baking sheet with water after roasting isn’t necessary. If you want a lot of heat in your salsa, include the optional habanero chili.

Don’t forget to leave the root end of the onion intact so that the wedges don’t separate into layers. If the layers separate, they tend to scorch during roasting.

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FROM EPISODE 306: CHICKEN AROUND THE WORLD
Greek White Bean Soup (Fasolada)
Start to finish: 1 hour 30 minutes | Servings: 6

**INGREDIENTS**

- 6 tablespoons extra-virgin olive oil, divided, plus more to serve
- 1 large red onion, chopped
- 3 medium celery stalks, chopped
- 3 medium carrots, peeled and chopped, divided
- Kosher salt and ground black pepper
- 4 medium garlic cloves, minced
- ½ teaspoon red pepper flakes
- 3 tablespoons tomato paste
- 1 pound dried cannellini beans, soaked and drained (see note)
- 2½ quarts low-sodium chicken broth
- 4 teaspoons red wine vinegar
- ½ cup finely chopped fresh flat-leaf parsley
- ½ cup pitted Kalamata olives, chopped
- 2 ounces feta cheese, crumbled (½ cup)

**INSTRUCTIONS**

In a large pot over medium, heat 3 tablespoons of oil until shimmering. Add the onion, celery, half the carrots and ½ teaspoon salt, then cook, stirring occasionally, until the vegetables begin to brown, about 5 minutes. Add the garlic and red pepper flakes, then cook, stirring, until fragrant, about 30 seconds. Add the tomato paste and cook, stirring, until the paste begins to brown, about 2 minutes. Stir in the beans and the broth, then bring to a simmer over medium-high. Cover partially, reduce to low and simmer, stirring occasionally, until the beans are tender, about 1 hour.

Off heat, stir in the vinegar, then vigorously whisk in the remaining 3 tablespoons oil. Taste and season with salt and pepper. Ladle into bowls and top with the parsley, olives and cheese.

Don’t skip the step of mashing 1 cup of the cooked beans to stir back into the soup. The mashed beans give the soup a creamy, lightly thickened consistency.

**Greek White Bean Soup (Fasolada) with Canned Beans:**

Rinse and drain four 15½-ounce cans cannellini beans; measure 1 cup of the beans into a medium bowl, then use a potato masher or fork to mash to a paste. Follow the recipe as written, making the following changes: Add all of the carrots at once; reduce the broth to 1½ quarts; and add both the whole and mashed beans at once. After bringing to a simmer over medium-high, reduce to medium-low, cover and cook, stirring occasionally and maintaining a gentle simmer, until the carrots are just tender, about 20 minutes. Finish the soup off heat as directed.
FROM EPISODE 307: GREECE EVERY DAY

Shrimp with Feta Cheese (Garides Saganaki)
Start to finish: 30 minutes | Servings 4

INGREDIENTS
3 tablespoons extra-virgin olive oil, divided
1¼ pounds jumbo shrimp, peeled, deveined, tails removed, patted dry
4 large garlic cloves, finely chopped
4 teaspoons fennel seeds, finely ground
¼ teaspoon red pepper flakes
⅓ cup dry white wine
1½ pounds small tomatoes, such as Campari, chopped, plus ¼ cup finely diced
⅓ cup pitted Kalamata olives, chopped
2 tablespoons plus 2 teaspoons chopped fresh oregano
Kosher salt and ground black pepper
4 ounces feta cheese, coarsely crumbled
¼ cup chopped Peppadew peppers (optional)

INSTRUCTIONS
In a 12-inch nonstick skillet over medium-high, heat 1 tablespoon of the oil until shimmering. Add half the shrimp in an even layer and cook without disturbing until deep golden brown on the bottoms, 1 to 2 minutes. Stir and cook until the shrimp are pink and opaque on all sides, another 20 to 30 seconds. Transfer to a medium bowl. Repeat with 1 tablespoon of the remaining oil and the remaining the shrimp. Set aside.

Add the remaining 1 tablespoon oil to the pan and heat over medium-high until shimmering. Add the garlic, fennel and red pepper flakes and cook, stirring constantly, until the garlic is light golden brown, about 20 seconds. Add the wine and cook, stirring, until the liquid is almost evaporated, 30 to 60 seconds. Add the chopped tomatoes, olives and 1½ teaspoons salt. Cook, stirring, until the tomatoes have broken down into a sauce, 6 to 7 minutes.

Remove the pan from heat. Stir in 2 tablespoons of the oregano, then taste and season with salt and pepper. Return the shrimp to the skillet, along with the accumulated juices. Cover the pan and let stand until the shrimp are heated through, about 1 minute.

Transfer to a serving dish. Sprinkle with the feta, finely diced tomatoes, the Peppadews (if using) and the remaining 2 teaspoons oregano.

This classic Greek dish pairs plump, sweet shrimp with briny feta cheese. We added chopped Kalamata olives for added savoriness, as well as ground fennel seed for a hint of anise flavor. Our preferred tomato for this recipe is Campari (or cocktail) tomatoes, as they tend to be sweet and flavorful year-round; they’re larger than cherry tomatoes but smaller than standard round tomatoes and usually sold on the vine in plastic containers. We tried cherry and grape tomatoes but found their skins to be tough and unpleasant in the finished sauce. Chopped Peppadew peppers are an unconventional ingredient, but their mild, sweet heat makes them a welcome addition. Serve with crusty bread to sop up the sauce.

Don’t use pre-crumbed feta. The cheese plays a prominent role in this dish, so good-quality feta sold in blocks is important. We had success using Greek, Bulgarian, French and Israeli feta.
Spicy Feta Dip (Tirokafteri)

Start to finish: 10 minutes | Makes 3½ cups

INGREDIENTS
8 ounces chèvre (fresh goat cheese)
½ cup drained roasted red peppers, patted dry
1 Anaheim chili, stemmed, seeded and chopped
3 tablespoons extra-virgin olive oil, plus more to serve
¾ teaspoon hot smoked paprika
½ teaspoon honey
Kosher salt and ground black pepper
6 ounces feta cheese, crumbled (1½ cups)
½ cup fresh dill, chopped, plus more to serve

INSTRUCTIONS
In a food processor, combine the goat cheese, roasted peppers, Anaheim chili, oil, paprika, honey, ½ teaspoon salt and ¼ teaspoon black pepper. Process until smooth, about 1 minute, scraping the bowl as needed.

Transfer to a medium bowl. Fold in the feta and dill, then taste and season with salt and pepper. Transfer to a serving bowl and top with additional oil, dill and black pepper.

Tirokafteri is a Greek cheese-based dip or spread that can be flavored numerous ways. In our version, we build complexity by combining two cheeses with different characteristics: creamy, tangy chèvre (fresh goat cheese) and firm, briny feta. Roasted red peppers give the dip sweetness and color, while the Anaheim chili and hot smoked paprika lend some heat. If you don’t have hot smoked paprika, substitute with ½ teaspoon sweet smoked paprika plus ¼ teaspoon cayenne pepper.

Don’t add more Anaheim chili if you’re looking to increase the spiciness. Instead, up the hot paprika or toss a Fresno chili into the food processor before pureeing.
Tuscan Beef and Black Pepper Stew
(Peposo alla Fornacina)

Start to finish: 4 hours (30 minutes active) | Servings: 6

INGREDIENTS

- 6 to 7 pounds boneless beef chuck roast, well trimmed and cut into 2-inch chunks
- Kosher salt and coarsely ground black pepper
- 2 tablespoons extra-virgin olive oil
- 1 large yellow onion, halved and thinly sliced
- 12 medium garlic cloves, peeled
- 3 tablespoons tomato paste
- 2 sprigs rosemary, plus 1 tablespoon minced fresh rosemary
- 2 cups dry red wine

INSTRUCTIONS

Heat the oven to 325°F with a rack in the lower-middle position. Place the beef in a large bowl, sprinkle with 1 tablespoon salt and 2 tablespoons pepper, then toss.

In a large Dutch oven over medium, heat the oil until shimmering. Add the onion and garlic and cook, stirring, until the onion is lightly browned, 7 to 9 minutes. Add the tomato paste and cook, stirring, until the paste begins to brown, 3 to 5 minutes. Nestle the beef and rosemary sprigs in the onion mixture, cover and transfer to the oven. Cook for 2 hours.

Remove the pot from the oven. Stir, then return to the oven uncovered. Cook until a knife inserted into a piece of beef meets no resistance, another 1 to 1½ hours.

Using a slotted spoon, transfer the meat to a medium bowl. Set a fine mesh strainer over a fat separator or a medium bowl. Pour the meat juices into the strainer and press on the solids to push them through the strainer; discard any solids left behind.

Pour the defatted meat juices into the pot. Bring to a simmer over medium-high and cook, stirring occasionally, until thickened to the consistency of heavy cream, 5 to 7 minutes. Return the beef to the pot, add the minced rosemary and stir gently. Bring to a gentle simmer and cook, stirring occasionally, until the meat is heated, about 5 minutes. Stir in 2 teaspoons pepper, then taste and season with salt.

The simple, generously peppered beef stew known as peposo is said to have been created by 15th century kiln (fornacina) workers in Tuscany, Italy. Chianti is the best-known wine produced in that region and is the traditional choice for peposo, but any dry, medium-bodied red wine works well. Make sure to use coarsely ground black pepper, as it has more presence and better coats the beef. This recipe makes a generous amount of stew—about 2 quarts—so serve it one night with polenta, mashed potatoes or braised beans. The stew keeps well, so it can be made up to three days ahead and reheated in the microwave or in a saucepan over low.

Don’t be shy about trimming the fat from the chuck roast. Remove as much as you can, which may mean shedding about 1 pound. Pull the roast apart at the natural seams, then use a sharp knife to trim the fat and cut the pieces into 2-inch chunks.

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Pasta con Fagioli
Start to finish: 35 minutes  |  Servings: 6

INGREDIENTS
8 ounces campanelle or other short pasta
Kosher salt and ground black pepper
5 tablespoons extra-virgin olive oil, divided, plus more to serve
2 pints grape or cherry tomatoes
1 large red onion, chopped
1 large fennel bulb, halved, cored and thinly sliced
4 medium garlic cloves, minced
1 tablespoon minced fresh rosemary
1 teaspoon fennel seeds
¾ teaspoon red pepper flakes
Two 15½-ounce cans Roman beans (see note), drained but not rinsed
2 cups low-sodium chicken broth
2 teaspoons grated lemon zest, plus 2 tablespoons lemon juice
2 ounces Pecorino romano cheese, grated (1 cup)

INSTRUCTIONS
In a large Dutch oven over medium-high, bring 2 quarts water to a boil. Add the pasta and 1 tablespoon salt. Cook, stirring occasionally, until just shy of al dente. Reserve 2 cups of cooking water, then drain and rinse with cold water until cool; set aside.

Wipe out the pot and return it medium-high. Heat 3 tablespoons of oil until barely smoking. Add the tomatoes, then cover, reduce to medium and cook, stirring occasionally, until lightly charred and have burst about 5 minutes. Stir in the onion, sliced fennel and ½ teaspoon salt, then cook on medium-high, stirring occasionally, until the vegetables begin to soften, about 5 minutes.

Add the garlic, rosemary, fennel seeds and pepper flakes, then cook, stirring, until fragrant, about 30 seconds. Stir in the beans, broth and ½ cup of the reserved cooking water. Bring to a simmer over medium-high. Cover, reduce to medium and cook, stirring once or twice, until the vegetables are tender, about 10 minutes.

Add the pasta and cook, stirring frequently, until the pasta is al dente and the sauce is creamy, 3 to 5 minutes. If needed, add the remaining reserved cooking water 1 tablespoon at a time to reach the proper consistency. Off heat, stir in the lemon zest and juice and the remaining 2 tablespoons oil. Taste and season with salt and pepper. Serve with the cheese and additional oil for drizzling.

We thought this rustic pasta and bean dish from Sicily would feel heavy, but the starches are lightened by tomatoes, rosemary and lemon. In Italy, dried borlotti beans (often called cranberry beans in the U.S.) are used. For weeknight ease, we opted for canned beans. Some producers label canned borlotti beans as “Roman beans.” If you cannot find them, use pink or kidney beans, which have a similar creaminess and mildly sweet flavor. Don’t use cannellini beans, which are too tender. The pasta is boiled only until very slightly softened, then drained and rinsed to stop the cooking. It finishes cooking when combined with the beans and vegetables.

Don’t rinse the canned beans after draining them; the starchy liquid clinging to them adds body to the sauce.
Soft Polenta
Start to finish: 1 hour 45 minutes (10 minutes active) | Servings: 6

INGREDIENTS
2 cups coarse stoneground yellow cornmeal (see note)
Kosher salt and ground black pepper

INSTRUCTIONS
Heat the oven to 375°F with a rack in the lower-middle position. In a large Dutch oven, whisk together the cornmeal, 1 tablespoon salt and 11 cups water. Bring to a gentle simmer over medium-high, stirring frequently to prevent clumping. Transfer the pot, uncovered, to the oven and bake for 1 hour.

Remove the pot from the oven. Carefully whisk until smooth and use a wooden spoon to scrape along the bottom and into corners of the pot. Return, uncovered, to the oven and cook until the cornmeal is thick and creamy and the granules are tender, another 10 to 30 minutes, depending on the cornmeal used.

Remove the pot from the oven. Vigorously whisk the polenta until smooth and use the wooden spoon to scrape the bottom, sides and corners of the pot. Let stand for 5 minutes. The polenta should thicken just enough for a spoon to leave a brief trail when dragged through; whisk in additional water if needed to adjust the consistency. Taste and season with salt and pepper. Serve immediately.

For the best flavor and texture, use coarse stoneground cornmeal; fine cornmeal produced pasty, gluey polenta, while steel-ground cornmeal has less flavor. We liked Bob’s Red Mill Organic Polenta Corn Grits (cornmeal), but found that different brands of can cook up with slightly different consistencies. The finished polenta should be pourable; if it’s too thick, thin with water as needed. This polenta is not enriched with butter or cheese, which allows the sweetness of the corn to be front and center. It’s a perfect side to most braises, such as Tuscan beef and black pepper stew (p. TK). It also can be paired with a flavorful sauce, such as spicy tomato sauce with garlic and anchovies.

Don’t use white cornmeal. Its flavor is milder and than yellow cornmeal. In Italy, it is used mostly for sweet preparations. And don’t skip the whisk for stirring the polenta as it cooks; its wires are more effective than a wooden spoon for breaking up lumps.
Green Enchiladas with Chicken and Cheese (Enchiladas Verdes)

Start to finish: 45 minutes | Servings: 4

**INGREDIENTS**
- 3 tablespoons extra-virgin olive oil, divided
- 3 medium poblano chilies (about 12 ounces), stemmed, seeded and chopped
- 1 pound tomatillos, husked, cored and chopped
- 1 medium white onion, chopped
- 6 medium garlic cloves, peeled
- 1 tablespoon ground cumin
- ½ cup low-sodium chicken broth or water
- 1 cup lightly packed cilantro leaves and stems
- Kosher salt and ground black pepper
- 1 ½ cups finely chopped cooked chicken (see note)
- 6 ounces whole-milk mozzarella cheese, shredded (1 ½ cups)
- 2 tablespoons hot sauce (see note)
- Eight 6-inch corn tortillas
- Lime wedges, to serve

**INSTRUCTIONS**

Heat the oven to 475°F with a rack in the middle position. In a large pot over medium-high, combine 1 tablespoon of the oil, the poblanos, tomatillos, onion and garlic. Cook, stirring occasionally, until the vegetables are well-browned and beginning to soften, 5 to 8 minutes. Stir in the cumin and cook until fragrant, about 30 seconds. Add the broth and cook, stirring occasionally, until the vegetables have softened, about 5 minutes. Remove from the heat and let cool for 5 minutes.

Transfer the mixture to a food processor and process until smooth, about 1 minute. Add the cilantro and continue to process until smooth, about 1 minute. Taste and season with salt and pepper. Spread 1 cup of the sauce in the bottom of a 13-by-9-inch baking dish; set aside.

In a medium bowl, toss together the chicken, cheese, hot sauce, 1 ½ teaspoons salt and 1 teaspoon pepper; set aside.

Brush both sides of the tortillas with the remaining 2 tablespoons oil, then arrange them on a rimmed baking sheet (it’s fine to overlap them slightly). Cover tightly with foil and warm in the oven just until soft and pliable, about 3 minutes.

Uncover the tortillas; reserve the foil. Lay the tortillas out on a large cutting board or clean counter. Divide the chicken mixture evenly among the tortillas (about 3 heaping tablespoons each), arranging and pressing the filling in a line along the bottom edge of each tortilla.

Working one at a time, roll up the tortillas to enclose the filling and place seam side down in a tight row down the center of the prepared baking dish. Spoon ½ cup of the sauce over the enchiladas. Cover tightly with the reserved foil and bake until the cheese begins to melt out of the ends, about 15 minutes.

Uncover and spread ½ cup of the remaining sauce over the enchiladas. Re-cover and let stand for 5 minutes. Serve with lime wedges and the remaining sauce.

To make the filling for these enchiladas, use leftover roasted or grilled chicken or meat from a store-bought rotisserie bird. You also can poach your own chicken. To do so, place 1 pound boneless, skinless chicken breasts in a medium saucepan, cover with water or chicken broth, bring to a simmer over medium-high, then reduce to low, cover and cook until the thickest part of the meat registers 160°F, about 20 minutes. Let the chicken cool in the liquid until just warm to the touch, then finely chop the meat. Our homemade green chili and tomatillo sauce is especially good here, but any bottled hot sauce that’s not too vinegary (such as Tapatio or Cholula) will work. Chopped white onion and sour cream or Mexican crema are great garnishes.

Don’t skip the step of brushing the tortillas with oil and briefly warming them in the oven. If the tortillas are filled and rolled straight from the package, they will crack and tear. But take care not to overheat them, which will dry them out and make them too brittle to roll.
Molletes with Pico de Gallo
Start to finish: 15 minutes | Servings: 4

INGREDIENTS
Eight ½-inch-thick slices crusty bread (see note)
¼ cup extra-virgin olive oil
Kosher salt and ground black pepper
2 cups black bean puree
16 ounces mozzarella cheese, shredded
½ cup finely chopped fresh cilantro
Pico de gallo (see recipe on next page), to serve
Sliced avocado, to serve (optional)
Pickled sliced jalapeños, to serve (optional)

INSTRUCTIONS
Heat the broiler with a rack about 6 inches from the element. Line a rimmed baking sheet with foil and mist with cooking spray. Arrange the bread in a single layer on the baking sheet and brush the tops with the oil. Season with salt and pepper. Broil until the bread is golden brown, 3 to 5 minutes. Flip each slice and broil until the second sides are golden brown, 1 to 2 minutes. Remove from the broiler.

Flip each slice once again. Spread ¼ cup bean puree on each slice, then top each with some of the cheese (about 5 tablespoons each), dividing it evenly. Broil until the cheese is melted and begins to brown, 4 to 6 minutes. Transfer the baking sheet to a wire rack and cool for 5 minutes. Transfer to a platter. Serve with pico de gallo, sliced avocado (if using) and pickled jalapeños (if using).

Mexican molletes are not unlike Italian bruschetti, but the bread is topped with refried beans and cheese, then toasted until the cheese is melted and browned. They make a great breakfast, light lunch or midday snack. In Mexico, the bread of choice typically is soft-crumbed, thin-crusted rolls called bolillos that are split open before they’re topped. We opted for ½-inch-thick slices of supermarket bakery bread with a soft crumb; look for a loaf that measures about 10-by-5 inches and weighs about 1 pound. Pico de gallo (fresh tomato salsa) adds color and fresh flavor to the molletes, so we consider it a necessary embellishment; sliced avocado and pickled jalapeños are delicious, but optional.

Don’t walk away from the bread as it broils. Broilers vary in heat output, so keep a close eye on the slices to make sure they don’t scorch.
Pico de Gallo

Start to finish: 30 minutes | Makes about 2 cups

INGREDIENTS

- 1 pint grape or cherry tomatoes, roughly chopped
- ¼ small red onion, finely chopped (about 3 tablespoons)
- ¼ cup lightly packed fresh cilantro, chopped
- ½ jalapeño chili, stemmed, seeded and minced
- 2 teaspoons white vinegar
- 1½ teaspoons extra-virgin olive oil
- Kosher salt

INSTRUCTIONS

In a medium bowl, stir together the tomatoes, onion, cilantro, chili, vinegar, oil and 1 teaspoon salt. Cover and let stand at room temperature for 15 minutes. Using a slotted spoon, transfer to a serving bowl, letting the liquid drip away. Taste and season with salt.

Pico de gallo is a bright, fresh tomato salsa. We use grape or cherry tomatoes because they tend to be dependably sweet and flavorful even when regular tomatoes are dull, mealy and out of season. For a spicier salsa, leave the seeds in the jalapeño.

Don’t make the pico de gallo too far ahead. Even after the tomatoes are transferred to a serving bowl with a slotted spoon, they will continue to release liquid and their texture will soften.
Eventide Green Salad with Nori Vinaigrette  
Start to finish: 30 minutes, plus cooling and chilling | Servings: 6

**INGREDIENTS**
- 4 ounces red radishes, sliced into thin rounds
- 1 medium carrot, peeled and shaved into long, thin strips (see note)
- ½ small red onion, thinly sliced
- 1½ cups plus 2 tablespoons unseasoned rice vinegar, divided
- ½ cup white sugar
- ⅓ cup white sugar
- ⅛-ounce (7-gram) package roasted seaweed snacks, torn into small pieces (about 1 cup packed)
- 2 tablespoons soy sauce
- 2 tablespoons mirin
- 2 tablespoons grapeseed or other neutral oil
- 10 ounces spring mix or other delicate greens
- Kosher salt

**INSTRUCTIONS**

In a medium heatproof bowl, combine the radishes, carrot and onion. In a small saucepan over medium-high, combine 1½ cups vinegar, the sugar and ¾ cup water. Bring to a rapid boil, stirring to dissolve the sugar, then pour over the vegetables. Cool to room temperature, then cover and refrigerate for at least 2 hours or for up to 1 week.

In a spice grinder, process the seaweed until finely chopped, gently shaking the grinder, about 30 seconds; check under the blade for clumps and break up any. You should have about 2 tablespoons pulverized seaweed. In a large bowl, whisk together the seaweed, soy sauce, mirin, oil and the remaining 2 tablespoons vinegar; the dressing will thicken slightly.

Drain the pickles in a fine mesh strainer. Add half of the drained pickles to the bowl with the dressing along with the salad greens. Toss to combine, then taste and season with salt. Transfer to a platter or bowl and top with the remaining drained pickles.

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This is our adaptation of a salad created by Eventide Oyster Co. in Portland, Maine. Roasted seaweed (also called nori) is pulverized to a coarse powder and added to the dressing, lending the dish deep, umami-rich flavor notes reinforced with soy sauce and mirin. Instead of using full-sized sheets of plain nori (the variety used for sushi), we opted for the convenience of an individual package of seasoned seaweed snacks that are available in most grocery stores. Quick-pickled veggies give the salad lots of texture and bright flavor, but keep in mind that they need to pickle for at least 2 hours before they’re ready to use. To shave the carrot, run a sharp vegetable peeler down the length of the vegetable.

Don’t use a reactive bowl to make the pickles or the vegetables and liquid may take on an “off” metallic flavor. It’s best to use glass, ceramic or stainless steel. Don’t dress the salad until you’re ready to serve so that the greens stay fresh and crisp (if left to stand after dressing, they’ll wilt from the pickles’ acidity and weight).
Maple–Browned Butter Pie

Start to finish: 3 hours (45 minutes active) | Makes one 9-inch pie

INGREDIENTS

For the crust:
98 grams (¾ cup) all-purpose flour, plus more for dusting
70 grams (½ cup) whole-wheat flour
13 grams (1 tablespoon) white sugar
½ teaspoon kosher salt
7 tablespoons salted butter, cut into ½-inch pieces and chilled
6 to 8 tablespoons ice water

For the filling:
8 tablespoons (1 stick) salted butter, cut into 4 pieces
107 grams (½ cup) white sugar
111 grams (⅓ cup) honey
18 grams (2 tablespoons) fine cornmeal
1 teaspoon kosher salt
3 large eggs, plus 1 large egg yolk, well beaten
½ cup maple syrup (see note)
½ cup heavy cream
2 teaspoons vanilla extract
2 teaspoons cider vinegar
Maldon sea salt flakes, to serve (optional)

INSTRUCTIONS

To make the crust, in a food processor, combine both flours, the sugar and salt; process until combined, about 5 seconds. Scatter the butter over the flour mixture, then pulse until the pieces are the size of small peas, 10 to 14 pulses. Transfer the mixture to a medium bowl. Sprinkle with 1 tablespoon ice water, then toss with a silicone spatula, making sure to scrape along the bottom of the bowl until the water has been absorbed. Repeat with the remaining ice water, adding it 1 tablespoon at a time, until the mixture forms pebbly clumps; you may not need all the water. Using your hands, press the clumps together firmly into a rough ball, then form the ball into a 4-inch disk. Wrap tightly in plastic wrap and refrigerate for up to 2 days; bring to room temperature before serving.

This dessert is the creation of Briana Holt of Tandem Coffee + Bakery in Portland, Maine. The nutty flavor and flaky, yet sturdy texture of the whole-wheat pastry perfectly complement the browned butteriness and silkiness of the custard filling. We recommend using the darkest maple syrup you can find so the smoky maple notes hold their own amidst the butter, eggs and cream. A sprinkle of flaky sea salt just before serving balances the filling’s sweetness and adds a pleasing crunch that contrasts the smoothness, but this flourish is purely optional. The pie can be covered with plastic wrap and refrigerated for up to two days; bring to room temperature before serving.

Don’t skip or skimp on the pie weights when prebaking the crust; they’re essential for preventing the dough from shrinking, slipping and bubbling. We highly recommend using metal or ceramic pie weights. Unlike dried beans and rice, two common pie-weight stand-ins, both metal and ceramic conduct heat well, which aids with browning, and their heft holds the dough in place as it bakes. Also, don’t forget to lower the oven temperature to 325°F after placing the prebaked crust on a wire rack.

Heat the oven to 375°F with a rack in the middle position. On a well-floured counter and using a rolling pin, roll the dough into a 12-inch circle. Drape the dough over the rolling pin and transfer to a 9-inch pie plate. Gently ease the dough into the plate by lifting the edges while pressing down into the corners. Trim the edges, leaving a ½-inch overhang, then tuck the overhang under itself so the dough is flush with the rim of the pan. Using your fingers, crimp and flute the edge of the dough. Refrigerate uncovered until firm, about 30 minutes, or cover with plastic wrap and refrigerate for up to 8 hours.
Maple–Browned Butter Pie

Continued

INSTRUCTIONS

Line the chilled dough with a large piece of heavy-duty foil, pressing the foil into the corners and up the sides of the pie plate, then fill evenly with 2 cups pie weights; loosely fold the foil to cover the fluted edge. Bake until the edges of the crust are light golden brown, about 35 minutes. Transfer to a wire rack and remove the foil and weights. Reduce the oven to 325°F.

While the crust is baking, make the filling. In a 10-inch skillet over medium-high, melt the butter. Cook, swirling the pan frequently, until the milk solids at the bottom are golden brown and the butter has a nutty aroma, 1 to 3 minutes. Scrape the butter into a medium heatproof bowl and let cool until warm, about 15 minutes.

To the browned butter, whisk in the sugar, honey, cornmeal and kosher salt. Add the eggs and yolk, then whisk slowly and gently until well combined. Add the maple syrup, cream, vanilla and vinegar, then whisk gently until homogenous. Pour the filling into the crust (it’s fine if the crust is still warm).

Bake until the edges of the filling are puffed and the center jiggles when the pie plate is gently shaken, 40 to 45 minutes. Transfer to the wire rack and let stand until the filling is fully cooled and set, 3 to 4 hours. Sprinkle with Maldon salt (if using).

FROM EPISODE 310: ON THE ROAD: PORTLAND, MAINE
Maple-Whiskey Pudding Cakes

*Start to finish: 45 minutes (20 minutes active) | Servings: 4*

**INGREDIENTS**
- 6 tablespoons maple syrup
- 1 teaspoon cider vinegar
- 6 tablespoons whiskey, divided
- 8 tablespoons (1 stick) salted butter, divided
- Kosher salt
- 107 grams (½ cup) white sugar
- ¼ cup whole milk
- 1 large egg
- 1 teaspoon vanilla extract
- 90 grams (¾ cup) pecans, toasted
- 65 grams (½ cup) all-purpose flour
- 1 teaspoon baking powder

**INSTRUCTIONS**

**In a small saucepan** over medium, combine ½ cup water, the maple syrup, vinegar, 4 tablespoons of whiskey, 2 tablespoons of butter and ¼ teaspoon of salt. Bring to a boil, stirring occasionally. Reduce to low and simmer for 5 minutes. Remove from the heat and set aside.

**In another small saucepan** over medium, melt the remaining 6 tablespoons butter. Cook, swirling the pan, until the milk solids at the bottom are deep golden brown and the butter has the aroma of toasted nuts, about 5 minutes. Transfer to a medium bowl and cool to room temperature.

Meanwhile, **heat the oven to 325°F** with a rack in the middle position. Mist four 6-ounce ramekins with cooking spray and place on a rimmed baking sheet. When the butter is cool, whisk in the sugar, milk, egg, vanilla and remaining 2 tablespoons whiskey. Set aside.

**In a food processor,** process the pecans until finely ground and beginning to clump, 30 to 40 seconds. Add the flour, baking powder and ½ teaspoon salt, then pulse until combined, about 5 pulses. Add the butter mixture and pulse until a smooth, thick batter forms, about 5 pulses, scraping down the bowl once.

**Divide the batter** among the prepared ramekins. Gently pour the maple mixture over the batter in each ramekin. Do not stir. Bake until the cakes are puffed and the centers jiggle only slightly, 25 to 30 minutes. Let cool on the baking sheet for 10 minutes before serving; the cakes will fall slightly as they cool.

These individual desserts bake up with a gooey sauce beneath a layer of rich, tender cake. We tried a few different types of whiskey here: our favorites were Jameson for its clean, bright flavor and Rittenhouse rye for its spicy depth. This recipe can easily be doubled to serve eight. Serve the pudding cakes warm, with vanilla ice cream or lightly sweetened whipped cream.

Don't stir the maple-whiskey syrup into the batter after dividing it among the batter-filled ramekins. With baking, the syrup will form a sauce at the bottom.
Chocolate-Almond Spice Cookies

Start to finish: 1 hour 15 minutes (30 minutes active) | Makes 24 cookies

INGREDIENTS

- ¾ teaspoon ground cinnamon
- ½ teaspoon ground cardamom
- ½ teaspoon ground ginger
- 54 grams (¼ cup) plus 285 grams (1⅓ cups) white sugar
- 250 grams (2½ cups) blanched almond flour
- 26 grams (¼ cup) cocoa powder
- 1 teaspoon kosher salt
- 4 egg large whites, lightly beaten
- 1½ teaspoons vanilla extract
- 5 ounces bittersweet chocolate, finely chopped

INSTRUCTIONS

Heat the oven to 375°F with racks in the upper- and lower-middle positions. Line 2 baking sheets with kitchen parchment. In a small bowl, stir together the cinnamon, cardamom and ginger. Measure ¼ teaspoon of the spice mixture into another small bowl, stir in the 54 grams (¼ cup) sugar and set aside.

In a 12-inch skillet over medium, combine the almond flour and remaining spice mixture. Cook, stirring frequently and breaking up any lumps, until fragrant and lightly browned, 5 to 7 minutes. Transfer to a large bowl and let cool until barely warm to the touch, 15 to 20 minutes.

To the almond flour mixture, whisk in the remaining 285 grams (1⅓ cups) sugar, the cocoa and salt. Use a spatula to stir in the egg whites and vanilla until evenly moistened. Stir in the chocolate. The dough will be sticky.

Using two soupspoons, drop a few 2-tablespoon portions of dough into the spiced sugar, then gently roll to coat evenly. Arrange the sugar-coated balls on the prepared baking sheets about 2 inches apart. Repeat with the remaining dough.

Bake until the cookies have cracks in their surfaces and a toothpick inserted into a cookies at the center of the baking sheets comes out with few crumbs attached, 12 to 15 minutes, switching and rotating the sheets halfway through. Let the cookies cool on the baking sheets for 5 minutes, then transfer to a rack to cool completely.

This recipe is a loose interpretation of the Swiss chocolate-almond holiday cookie known as Basler brunsli. Traditionally, the dough is rolled and cut into shapes before baking, but we opted for an easier drop cookie studded with bits of chocolate. Even without butter, these cookies are intensely rich—and they happen to be gluten-free, too. Both Dutch-processed cocoa and natural cocoa work. If you have a 2-tablespoon spring-loaded scoop, use it for portioning the dough; otherwise, two soupspoons get the job done. The dough can be made ahead and refrigerated in an airtight container for up to 24 hours; bring to room temperature before shaping and baking. The baked and cooled cookies keep well in a well-sealed container at room temperature for up to two days.

Don’t skip toasting the almond flour; it gives the cookies a fuller, deeper flavor. But don’t forget to allow the almond flour to cool after toasting; if the flour is too hot when the egg whites are added, the whites will cook. Take care not to overbake the cookies or they will become tough.

FROM EPISODE 311: MILK STREET SWEETS

PHOTO CREDIT: CONNIE MILLER OF CB CREATIVES
Triple Ginger Scones with Chocolate Chunks
Start to finish: 1 hour 15 minutes (40 minutes active) | Makes 12 scones

INGREDIENTS

- 455 grams (3 1/2 cups) all-purpose flour, plus more for dusting
- 67 grams (5 tablespoons) white sugar
- 4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 2 tablespoons ground ginger
- 1 1/2 teaspoons grated nutmeg
- 2 1/2 teaspoons kosher salt
- 1 1/2 teaspoons ground black pepper
- 1 1/4 cups cold buttermilk
- 2 tablespoons finely grated fresh ginger
- 1 tablespoon grated orange zest
- 18 tablespoons (2 sticks plus 2 tablespoons) salted butter, cut into 1/2-inch pieces and chilled
- 150 grams (1 cup) roughly chopped bittersweet chocolate
- 154 grams (1 cup) finely chopped crystallized ginger
- 1 large egg, beaten

INSTRUCTIONS

Heat the oven to 375°F with racks in the upper- and lower-middle positions. Line 2 rimmed baking sheets with kitchen parchment. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, ground ginger, nutmeg, salt and pepper. In a 2-cup liquid measuring cup or a small bowl, stir together the buttermilk, grated ginger and orange zest.

To a food processor, add about 1/2 of the flour mixture and scatter the butter over the top. Pulse until the butter is in large pea-sized pieces, 10 to 12 pulses. Transfer to the bowl with the remaining flour mixture. Add the chocolate and crystallized ginger, then toss with your hands until evenly combined. Pour in about 1/4 of the buttermilk mixture and toss just a few times with your hands, making sure to scrape along the bottom of the bowl, until the liquid is absorbed. Add the remaining buttermilk in 2 more additions, tossing after each. After the final addition of buttermilk, toss until no dry, floury bits remain. The mixture will be quite crumbly and will not form a cohesive dough.

Lightly dust the counter with flour, turn the mixture out onto it, then give it a final toss. Divide it into 2 even piles, gathering each into a mound, then very briefly knead each mound; it’s fine if the mixture is still somewhat crumbly. Gather each mound into a ball, then press firmly into a cohesive 5-inch disk about 1 1/2 inches thick. Brush the tops of each disk lightly with beaten egg. Using a chef’s knife, cut each disk in half, then cut each half into 3 wedges. Place 6 wedges on each prepared baking sheet, spaced evenly apart.

Bake until the scones are deep golden brown, 27 to 30 minutes, switching and rotating the baking sheets halfway through. Cool on the baking sheets on wire racks for 5 minutes, then transfer directly to a rack and cool for at least another 5 minutes. Serve warm or at room temperature.

These flavor-packed oversized scones are the creation of Briana Holt of Tandem Coffee + Bakery in Portland, Maine. Ginger in three different forms—ground, fresh and crystallized—give these breakfast pastries plenty of kick, as does black pepper. Keep both the butter and buttermilk in the refrigerator until you’re ready to use them so they stay as cold as possible, which makes the dough easier to handle. Holt recommends serving the scones after they’ve cooled to room temperature, but we also loved them warm, while the chocolate is soft and melty.

Don’t worry if the flour-butter mixture doesn’t form a cohesive dough immediately after all the buttermilk has been added. In fact, it will be very crumbly, but a brief kneading and the act of shaping and pressing the mixture into disks will bring it together. When kneading, though, take care not to overwork the dough, which will result in tough, not tender, scones.
Beef Kibbeh

Start to finish: 50 minutes (20 minutes active) | Servings: 4

INGREDIENTS

1 medium yellow onion, peeled
½ cup fine bulgur (see note)
Kosher salt and ground black pepper
12 ounces 85 percent lean ground beef
1 large egg, beaten
¼ cup pine nuts, toasted and chopped
¾ teaspoon ground allspice
¾ teaspoon ground cardamom
¾ teaspoon ground cinnamon
¼ teaspoon cayenne pepper
6 medium garlic cloves, finely grated
1 cup whole-milk plain yogurt
1 cup lightly packed fresh flat-leaf parsley, chopped
¼ cup tahini
4 tablespoons grapeseed or other neutral oil, divided
Lemon wedges, to serve

INSTRUCTIONS

Grate the onion on the large holes of a box grater, catching the pulp and liquid in a medium bowl. Stir in the bulgur and 2 teaspoons salt. Set aside for 10 minutes, until the bulgur has absorbed the onion liquid and is slightly softened.

Add the beef, egg, pine nuts, allspice, cardamom, cinnamon, cayenne, 1 teaspoon black pepper and ⅛ of the grated garlic. Knead with your hands or mix vigorously with a wooden spoon until well combined, then cover and refrigerate for 20 minutes.

Meanwhile, in a small bowl, whisk together the yogurt, parsley, tahini, ½ teaspoon salt, ¼ teaspoon black pepper and the remaining garlic. Set aside until ready to serve.

Line a rimmed baking sheet with kitchen parchment. Using your hands, form the bulgur-beef mixture into 12 balls (about 2 heaping tablespoons each) and place on the prepared baking sheet. Using your hands, flatten the balls into ½-inch-thick patties about 2½ inches in diameter.

In a 12-inch skillet over medium, heat 2 tablespoons of oil until barely smoking. Add half the patties and cook undisturbed until browned and crisp on the bottoms, about 4 minutes. Flip and continue to cook until the second sides are browned and crisp, about another 4 minutes, then transfer to a plate. Wipe out the skillet with paper towels and repeat with the remaining oil and patties. Serve with the yogurt-tahini sauce and lemon wedges.

Kibbeh, a popular dish throughout the Levant, is a spiced mixture of bulgur and ground meat. It may be layered with stuffing in a baking dish and baked or shaped into small portions, filled and fried, with the goal of getting a toasty, browned crust that brings out the nuttiness of the bulgur. In this version, we skip the stuffing and form the mixture into patties, then pan-fry them, rather than deep-fry, for ease. We use ground beef, but you could sub in 12 ounces of ground lamb. Pine nuts add their distinct, slightly resinous flavor to the mix. Toast them in a small skillet over medium-low, shaking the pan frequently, until light golden brown and fragrant, about 4 minutes. Serve the kibbeh, yogurt-tahini sauce and lemon wedges for squeezing with warmed flatbread.

Don’t use coarse or medium bulgur. Fine bulgur, with particles that are very small and flaky, is key for yielding a mixture that holds together when formed into patties. If you can’t find fine bulgur, process medium or coarse bulgur in a spice grinder for 10 to 30 seconds. Don’t rinse the bulgur before use because the added moisture will make the meat mixture difficult to shape. If your mixture is very sticky or wet when you attempt to shape it, refrigerate for an additional 10 minutes or so to allow the bulgur to soak up more moisture.

FROM EPISODE 312: BEIRUT FAST FOOD

PHOTO CREDIT: CONNIE MILLER OF CB CREATIVES
Lebanese Lentils and Rice with Crisped Onions (Mujaddara)
Start to finish: 50 minutes | Servings: 4

INGREDIENTS
4 medium garlic cloves, smashed and peeled
4 bay leaves
2½ teaspoons ground cumin
½ teaspoon ground allspice
Kosher salt and ground black pepper
1 cup brown lentils, rinsed and drained
1 cup basmati rice, rinsed and drained
½ cup extra-virgin olive oil
2 medium yellow onions, halved and thinly sliced
1 bunch scallions, thinly sliced
Plain whole-milk yogurt, to serve

INSTRUCTIONS
In a large Dutch oven over medium-high, combine 5 cups water, the garlic, bay, cumin, allspice, 1 tablespoon salt and 1 teaspoon pepper. Bring to a boil, then stir in the lentils and reduce to medium. Cover and cook, stirring occasionally and adjusting the heat to maintain a simmer, until the lentils are softened but still quite firm at the center, about 10 minutes. Stir in the rice and return to a simmer. Cover, reduce to medium-low and cook until the liquid is absorbed and the lentils and rice are tender, about 25 minutes.

Meanwhile, in a 12-inch skillet over medium-high, heat the oil until shimmering. Add the onions and cook, stirring only occasionally at the start then more frequently once browning begins at the edges of the pan, until the onions are deeply caramelized and crisped, 10 to 15 minutes; adjust the heat if the onions brown too quickly. Using a slotted spoon, transfer the onions to a paper towel-lined plate and spread evenly. Sprinkle with ¼ teaspoon salt and set aside; the onions will crisp as they cool.

When the lentils and rice are tender, remove the pot from the heat. Uncover and lay a kitchen towel across the pan, then replace the lid and let stand for 10 minutes.

Using a fork, fluff the lentils and rice, removing and discarding the bay. Taste and season with salt and pepper. Stir in half the scallions, then transfer to a serving bowl. Top with the fried onions and remaining scallions. Serve hot, warm or at room temperature with yogurt on the side.

Rice and lentils with caramelized onions is a much-loved food in the Middle East. This is our take on the version we tasted in Lebanon, where the dish is called mujaddara. The rice and lentils are simmered together in the same pot, with the lentils getting a 10-minute head start so both finish at the same time. Meanwhile, the onions are fried until crisp and deeply caramelized—almost burnt, really—to coax out a savory bittersweet flavor. Serve hot, warm or at room temperature with a dollop of plain yogurt. It’s a delicious accompaniment to grilled or roasted meats, but it’s hearty enough to be the center of a vegetarian meal.

Don’t use French green lentils (Puy lentils) in place of the brown lentils called for. Even when fully cooked, green lentils retain a firm, almost al dente texture, while brown lentils take on a softness that combines well with the rice. Don’t worry if the onions turn quite dark at the edge of the skillet; deep browning is desirable. But do stir the browned bits into the mix to ensure the onions color evenly. However, if the onions brown deeply before they soften, lower the heat a notch or two and keep stirring until the pan cools slightly.
Pesto alla Genovese
Start to finish: 30 minutes | Makes about 1 cup

INGREDIENTS
1¾ ounces Parmesan cheese (without rind), chopped into rough 1-inch pieces
1 ounce pecorino Sardo cheese (without rind), chopped into rough 1-inch pieces
¼ cup pine nuts
2 medium garlic cloves, smashed and peeled
Kosher salt
¼ cup extra-virgin olive oil
2½ ounces (about 5 cups lightly packed) fresh basil leaves

INSTRUCTIONS
In a food processor, process both cheeses until broken into rough marble-sized pieces, about 10 seconds, then pulse until they have the texture of coarse sand, 5 to 10 pulses, scraping the bowl as needed. Transfer to a small bowl.

In the food processor, combine the pine nuts, garlic and ¼ teaspoon salt. Process until a smooth, peanut butter–like paste forms, about 1 minute, scraping the bowl as needed. Add the cheeses and about ½ of the oil and process until mostly smooth, 10 to 20 seconds, scraping the bowl as needed; the mixture should hold together when pressed against the bowl with a rubber spatula.

Using a chef’s knife, roughly chop the basil, then add to the food processor. Pulse about 10 times, scraping the bowl several times, until the basil is finely chopped and well combined with the cheese mixture. Add the remaining oil and pulse just until incorporated, about 2 pulses. The pesto should be thick, creamy and spreadable.

Good-quality cheese is essential for rich, full-flavored pesto. Seek out true Italian Parmesan, as well as pecorino Sardo, a sheep’s milk cheese from Sardinia. If you can’t find pecorino Sardo, don’t use pecorino romano, which is too strong; instead, opt for Manchego, a Spanish sheep’s milk cheese. Roughly chopping the basil by hand before adding it to the food processor minimizes the mechanical action needed to break down the leaves so the pesto won’t become too smooth. To store pesto, press a piece of plastic wrap against its surface and refrigerate up to 3 days.

Don’t toast the pine nuts. In Italy, the pine nuts for pesto are used raw. Don’t be tempted to add all the ingredients at once to the food processor. Adding them in stages ensures the pesto has the correct consistency and texture, and that it won’t end up thin and watery, the result of overprocessing.
Campanelle Pasta with Sweet Corn, Tomatoes and Basil
Start to finish: 30 minute | Servings: 4

**INGREDIENTS**
- 1 pint grape or cherry tomatoes, halved
- Kosher salt and ground black pepper
- 4 ears corn, husked
- 4 tablespoons (½ stick) salted butter, cut into 4 pieces, divided
- 2 medium shallots, minced
- 1 habanero chili, stemmed, seeded and minced
- 12 ounces campanelle or other short pasta
- 1 cup chopped fresh basil

**INSTRUCTIONS**

In a small bowl, stir together the tomatoes and ½ teaspoon salt; set aside.

Set a box grater in a large bowl or pie plate. Using the grater’s large holes, grate the corn down to the cobs; reserve the cobs.

In a large pot, bring 2½ quarts water to a boil. Add the corn cobs and 1 tablespoon salt, reduce to medium and cook, covered, for 10 minutes. Using tongs, remove and discard the cobs, then remove the pot from the heat.

In a 12-inch nonstick skillet over medium, melt 2 tablespoons of butter. Add the grated corn, shallots, chili and 1 teaspoon salt. Cook, stirring, until the shallots have softened, about 5 minutes. Stir in 1½ cups of the cooking water. Cook over medium-low, uncovered and stirring occasionally, until slightly thickened (a spatula should leave a brief trail when drawn through the mixture), 10 to 15 minutes.

Meanwhile, return the remaining corn-infused water to a boil. Add the pasta and cook, stirring occasionally, until al dente. Reserve 1 cup of the cooking water, then drain the pasta. Add the pasta to the skillet and cook over medium, stirring constantly, until the pasta is coated and the sauce is creamy, about 2 minutes; if needed, add the reserved cooking water 2 tablespoons at a time to reach proper consistency.

Off heat, add the remaining 2 tablespoons butter, the tomatoes with their juices and the basil, then toss until the butter has melted. Taste and season with salt and pepper.

The ingredients in this summery pasta dish are few, so fresh corn and ripe tomatoes are key. To create a creamy sauce without cream, we grate the corn kernels from the cobs. To reinforce the corn flavor, we boil the cobs in the water that is later used to cook the pasta. Using a minimal amount of water—just 2½ quarts—means the flavors and starches are concentrated in the liquid, and we put some of this liquid to good use in the sauce. Yellow corn gave the dish a golden hue, but while corn worked, too. Whichever you use, make sure to remove as much as the silk as possible before grating. Short, sauce-catching pasta shapes are best here—if you can’t find campanelle (a frilly, trumpet-like shape), look for penne rigate, fusilli or farfalle.

Don’t fear the habañero chili in this dish. It does add a little heat (seeding the chili removes much of its burn), but it’s here mostly because its fruity notes are a nice complement the corn, tomatoes and basil.
Pasta with Pistachios, Tomatoes and Mint
Start to finish: 20 minutes | Servings: 4

**INGREDIENTS**
- 12 ounces pasta (see note)
- Kosher salt and ground black pepper
- ¼ cup extra-virgin olive oil, plus more to serve
- 1 pint cherry tomatoes, halved
- ½ cup shelled roasted pistachios, finely chopped
- 1 tablespoon grated lemon zest
- 2 tablespoons roughly chopped fresh mint
- Grated Parmesan or pecorino Romano cheese, to serve

**INSTRUCTIONS**

In a large pot, bring 4 quarts water to a boil. Add the pasta and 2 tablespoons salt, then cook, stirring occasionally, until just shy of al dente. Reserve about 2 cups of the cooking water, then drain the pasta.

In a 12-inch skillet over medium, combine the oil and tomatoes. Cook, stirring only once or twice, until the tomatoes have softened and the oil has taken on a reddish hue, 4 to 6 minutes. Stir in half the pistachios, 1½ cups of the reserved cooking water, ½ teaspoon salt and ¼ teaspoon pepper. Bring to a simmer and cook, stirring occasionally, until the mixture is slightly reduced and the tomatoes are completely softened, about 2 minutes.

Add the pasta and lemon zest, then cook, stirring frequently, until the pasta is al dente and has absorbed most of the liquid but is still quite saucy, 2 to 4 minutes. Off heat, stir in the mint, then taste and season with salt and pepper. If the pasta is dry, add more cooking water, 1 tablespoon at a time. Transfer to a serving bowl, then sprinkle with the remaining pistachios and drizzle with additional oil. Serve with cheese.

Sicily is known for its pistachios, so it’s no surprise that the colorful, subtly sweet nuts feature heavily in the region’s desserts and savory dishes. This recipe is our take on a pistachio- and tomato-dressed pasta that we tasted in Siracusa. With lemon zest and mint as accent ingredients, the flavors are fresh and bright. Just about any variety of pasta worked well, but we particularly liked long strands, such as linguine and spaghetti.

Don’t use raw pistachios: opt for roasted, as they don’t require toasting before chopping. Either salted or unsalted worked well.
Argentinian-Style Stuffed Pork Loin with Chimichurri

Start to finish: 3½ hours (1 hour active) | Servings: 8 to 10

**INGREDIENTS**

**For the Chimichurri:**
- 3 cups lightly packed fresh flat-leaf parsley
- Leaves from 1 bunch fresh oregano (⅓ to ½ cup)
- 7 medium garlic cloves, smashed and peeled
- 1½ teaspoons ground cumin
- 1½ teaspoons ground coriander
- ¾ teaspoon red pepper flakes
- Kosher salt and ground black pepper
- ¼ cup red wine vinegar
- ¾ cup extra-virgin olive oil

**For the Roast:**
- 1 tablespoon ground cumin
- 1 tablespoon ground coriander
- 2 teaspoons packed light brown sugar
- Kosher salt and ground black pepper
- 4-pound boneless center-cut pork loin
- 6 ounces thinly sliced capicola or mortadella
- ½ cup pitted green olives, roughly chopped
- 1 ½ cups drained roasted red peppers, patted dry and torn into large pieces
- ½ cup panko breadcrumbs
- 3 hard-cooked large eggs, peeled and halved crosswise
- 1 ½ tablespoons extra-virgin olive oil
- Flaky sea salt, to serve (optional)

**INSTRUCTIONS**

To prepare the chimichurri, in a food processor, combine the parsley, oregano, garlic, cumin, coriander, pepper flakes, 1 teaspoon salt and ½ teaspoon black pepper. Process until finely chopped, 30 to 45 seconds. Scrape the bowl, add the vinegar and oil, then process until as smooth as possible, 45 to 60 seconds. Measure ¼ cup of the chimichurri into a small bowl and set aside; transfer the remainder to a serving bowl; cover and refrigerate until ready to serve.

Heat the oven to 350°F with a rack in the lower-middle position. Line a rimmed baking sheet with extra-wide foil and a fit with a wire rack. To prepare the roast, in a small bowl, stir together the cumin, coriander, brown sugar, 3½ teaspoons salt and 1½ teaspoons pepper. Set aside.

Cut eight 24-inch lengths of kitchen twine. Place the roast fat side down on a cutting board, perpendicular to the counter’s edge. With a sharp boning or carving knife, cut along the length of the roast, down its center, stopping about ½ inch from the bottom. Starting at the base of the cut and with the knife blade held as parallel as possible to the cutting board, slice along the length of the roast, unrolling the meat with your free hand as you go. Continue cutting and unrolling the meat until the half is a flat, fairly even surface ½ to ⅓ inch thick. Rotate the roast 180° and repeat with the second side. If there are areas that are slightly too thick, use a meat mallet to pound those areas to the same thickness.

FROM EPISODE 314: HOLIDAY ENTERTAINING

PHOTO CREDIT: CONNIE MILLER OF CB CREATIVES

This holiday-worthy roast was inspired by Argentinian matambre arrollado, or beef that is stuffed with hard-cooked eggs, vegetables and sliced cured meats, then poached or roasted. We opted for a boneless pork loin roast because its uniform shape makes it easy to cut into a ½- to ¾-inch-thick slab ideal for filling and rolling. Herbal, garlicky and subtly spicy chimichurri is the perfect accompaniment to the sweet, mild pork; we use some inside the roast, too. You’ll need a digital instant thermometer to test the roast for doneness. For convenience, the chimichurri can be made and refrigerated in an airtight container up to a day ahead. The seasonings for the roast can be combined and stored at room temperature and the pork loin can be butterflied and refrigerated a day in advance, too. Additionally, the roast rests for 30 to 60 minutes after cooking, so your oven will be free for last-minute sides.

Don’t trim the fat off the pork loin. The fat cap lends richness to an otherwise lean cut and gives the roast an appealing burnished-brown appearance. Don’t rush when butterflying the pork loin. Short, small cuts allow for the best control so you can maintain an even slice and adjust as you go. Don’t worry if the surface of the butterflied meat is not perfectly flat or even; it won’t matter in the finished dish.
Argentinian-Style Stuffed Pork Loin with Chimichurri

Continued

INSTRUCTIONS

Season the pork on both sides with the spice mixture. Place the meat fat side down and with a short side nearest you. Spread the reserved \( \frac{1}{4} \) cup chimichurri evenly on the meat. Shingle on the capicola slices, covering the entire surface, then sprinkle evenly with the olives. Lay the red peppers on top, tearing as needed to cover the entire surface. Sprinkle evenly with the panko. Place the egg halves cut sides down in a row about 3 inches from the bottom edge. Lift the bottom edge over the eggs and continue rolling the meat into a tight cylinder. Position the cylinder seam side down and tie at even intervals with the twine, then snip off excess twine. If any bits of filling fall out, simply tuck them back in. Brush the roast on all sides with the oil.

Transfer the roast fat side up to the prepared baking sheet. Bake until the top is nicely browned and center of the roast reaches 135°F, 1½ to 2 hours. Let rest on the wire rack for 30 to 60 minutes. Remove the chimichurri from the refrigerator about 30 minutes before serving. Cut the roast into \( \frac{1}{2} \)-inch-thick slices, removing the twine as you go. Arrange the slices on a platter, sprinkle with flaky salt (if using) and serve with chimichurri.
French Walnut Tart
Start to finish: 2 hours 15 minutes (20 minutes active) | Servings: 10

**INGREDIENTS**

**For the tart shell:**
- 87 grams (⅔ cup) all-purpose flour
- 46 grams (⅓ cup) whole-wheat flour
- 40 grams (3 tablespoons) white sugar
- ½ teaspoon kosher salt
- 6 tablespoons (¾ stick) salted butter, cut into ½-inch cubes and chilled
- 1 large egg yolk
- 1 teaspoon vanilla extract

**For the filling:**
- 107 grams (½ cup) white sugar
- ¼ cup honey
- ⅓ cup crème fraîche
- 4 tablespoons (½ stick) salted butter
- 1 tablespoon cider vinegar
- ¼ teaspoon kosher salt
- 2 large egg yolks
- 230 grams (2 ½ cups) walnuts, roughly chopped and lightly toasted

**INSTRUCTIONS**

Heat the oven to 325°F with a rack in the lower-middle position. Mist a 9-inch tart pan with removable bottom with cooking spray. Line a rimmed baking sheet with kitchen parchment.

To make the tart shell, in a food processor, process until combined both flours, the sugar and salt, about 5 seconds. Scatter the butter over the mixture and pulse until it resembles coarse sand, 10 to 12 pulses. Add the egg yolk and vanilla, then process until the mixture is evenly moistened and cohesive, 20 to 30 seconds; the mixture may not form a single mass.

Crumble the dough into the prepared tart pan, evenly covering the surface. Using the bottom of a dry measuring cup, press into an even layer over the bottom and up the sides; the edge of the dough should be flush with the rim. Use a fork to prick all over the bottom, then freeze until the dough is firm, 15 to 30 minutes.

While the dough chills, to make the filling, pour ⅛ cup water into a medium saucepan. Add the sugar and honey into the center, avoiding contact with the sides. Cook over medium, swirling the pan frequently, until the mixture is amber in color, about 8 minutes. Off heat, add the crème fraîche, butter, vinegar and salt, then whisk until the butter is melted and the mixture is well combined. Let cool until just warm, about 30 minutes.

Don’t overcook the caramel. Aim for an amber hue; if it gets much darker than that, the finished tart will taste bitter.

This simple tart comes from the Perigord region of France, an area known for its walnuts. A cookie-like pastry shell is filled with the rich, subtly bitter nuts and buttery caramel. Our version tones down what is often cloying sweetness with a small measure of crème fraîche and a dose of cider vinegar (you won’t detect it in the finished dessert). Whole-wheat flour in the crust plays up the earthiness of the walnuts. To toast the walnuts, spread them in an even layer on a rimmed baking sheet and bake at 325°F until fragrant and just starting to brown, about 8 minutes, stirring just once or twice; do not overtoast them or they will taste bitter. The dough-lined tart pan can be prepared in advance; after the dough is firm, wrap tightly in plastic and freeze for up to two weeks. The tart is superb lightly sprinkled with flaky sea salt and accompanied by crème fraîche or unsweetened whipped cream.

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French Walnut Tart  
Continued

INSTRUCTIONS

While the caramel cools, set the dough-lined tart pan on the prepared baking sheet. Bake until lightly browned, about 30 minutes. Cool on the baking sheet on a wire rack for about 5 minutes.

Whisk the yolks into the warm honey filling, then add the nuts and stir until evenly coated. Pour the filling into warm tart shell, then gently spread in an even layer. Bake until the edges of the filling begin to puff and the center jiggles only slightly when gently shaken, 25 to 35 minutes.

Let the tart cool on the baking sheet on a wire rack for about 1 hour. Remove the pan sides. Serve warm or at room temperature.
Potato Gnocchi with Butter, Sage and Chives

Start to finish: 1¾ hours, 20 minutes for sauce | Servings: 4 to 6

**INGREDIENTS**

For the gnocchi:
- 2¾ to 3 pounds russet potatoes, peeled and cut into 1-inch chunks
- Kosher salt
- 146 grams (1 cup plus 2 tablespoons) all-purpose flour, plus more for shaping
- ½ teaspoon baking powder
- 3 tablespoons extra-virgin olive oil, divided
- 1 large egg, lightly beaten

For the sauce:
- 4 tablespoons (½ stick) salted butter, cut into 4 pieces, divided
- ⅓ cup chopped fresh sage
- 1 recipe potato gnocchi
- ¼ cup finely chopped fresh chives
- 2 tablespoons lemon juice
- Kosher salt and ground black pepper

**INSTRUCTIONS**

In a large pot, combine the potatoes and 4 quarts water. Bring to a boil over high, then stir in 2 tablespoons salt. Reduce to medium-high and cook, stirring occasionally, until the potatoes break apart when pierced with a knife, 15 to 20 minutes. Meanwhile, set a wire rack in a rimmed baking sheet and line the rack with kitchen parchment.

Drain the potatoes in a colander, shaking the colander to remove excess water. Return the potatoes to the pot and cook over low, gently folding with a silicone spatula, until the potatoes look dry and slightly powdery and the bottom of the pot is coated with a thin film of potato starch, 3 to 4 minutes. Transfer the potatoes to the prepared cooling rack in an even layer. Cool to room temperature. Meanwhile, set a wire rack in a rimmed baking sheet and line the rack with kitchen parchment.

In a large pot, combine the potatoes and 4 quarts water. Bring to a boil over high, then stir in 2 tablespoons salt. Reduce to medium-high and cook, stirring occasionally, until the potatoes break apart when pierced with a knife, 15 to 20 minutes. Meanwhile, set a wire rack in a rimmed baking sheet and line the rack with kitchen parchment.

Drain the potatoes in a colander, shaking the colander to remove excess water. Return the potatoes to the pot and cook over low, gently folding with a silicone spatula, until the potatoes look dry and slightly powdery and the bottom of the pot is coated with a thin film of potato starch, 3 to 4 minutes. Transfer the potatoes to the prepared cooling rack in an even layer. Cool to room temperature. Meanwhile, in a small bowl, whisk together the flour, baking powder and 1 teaspoon salt.

Don't use Yukon gold potatoes. The high starch content of russets is needed for light, tender gnocchi. Also, don't mash the potatoes without first drying them in the pot on the stovetop, then letting them cool on the rack-lined baking sheet. The drier the potatoes, the lighter the gnocchi. Finally, don't sauce the gnocchi immediately after removing them from the water. Give them 15 minutes to cool and firm up a bit.

FROM EPISODE 315: THE NEW PARIS

Our take on classic potato gnocchi was inspired by a cooking lesson we got in Paris from chef Peter Orr at his Robert restaurant in the 11th arrondissement. It helps to have a kitchen scale to weigh out the 1¼ pounds of cooked potatoes needed to make the gnocchi dough. To process the cooked potatoes, a ricer or food mill works best for obtaining the smooth texture needed for light, fine gnocchi. A potato masher works, too, but the gnocchi will be slightly denser (yet still delicious). The gnocchi can be cooked, cooled completely, covered with plastic wrap and refrigerated for up to a day. For longer storage, after covering with plastic, freeze the gnocchi until solid, about 2 hours, then transfer to a zip-close bag and freeze for up to a month. To thaw, spread the gnocchi in an even layer on a lightly oiled baking sheet and let stand at room temperature until soft to the touch, about 1 hour. Heat the chilled or thawed gnocchi by adding them to a skilletful of hot sauce, tossing with a silicone spatula until warmed.

Sprinkle the flour mixture evenly over the mashed potatoes. Using your hands, lightly toss the potatoes to distribute the flour mixture. Add the egg and gently mix with your hands until incorporated. Turn the dough out onto a lightly floured counter and gently knead just until smooth; do not overknead. Using a bench scraper or knife, divide the dough into 4 pieces.
INSTRUCTIONS

Roll 1 piece of dough into a rope about 16 inches long, then use the dough scraper to cut it into 16 pieces. Place the pieces in a single layer on the prepared baking sheet. Dip the back of the tines of a fork into flour, then gently press into each piece to create a ridged surface. Repeat with the remaining pieces of dough.

Set a wire rack in another rimmed baking sheet and line the rack with kitchen parchment. Coat the parchment evenly with the remaining 2 tablespoons oil. In a large pot, bring 4 quarts water to a boil and stir in 3 tablespoons salt. Add half of the gnocchi, return to a boil and cook, stirring gently and occasionally, until the gnocchi float to the surface. Cook for 1 minute, then use a slotted spoon to transfer the gnocchi, letting excess water drain, to the prepared rack. Return the water to a boil and repeat with the remaining gnocchi. Let the gnocchi cool for at least 15 minutes before using.

For the Butter, Sage & Chives Sauce:

In a nonstick 12-inch skillet over medium, melt 2 tablespoons of butter. Add the sage and cook, stirring, until fragrant and the butter just begins to brown, about 1 minute. Add the gnocchi and ½ cup water and bring to a simmer over medium-high, gently tossing with a silicone spatula.

Add the remaining 2 tablespoons butter and cook, swirling the pan to melt the butter, until the sauce has thickened slightly, about 1 minute. Off heat, stir in the lemon juice and chives. Taste and season with salt and pepper.
Lamingtons

Start to finish: 4½ hours (50 minutes active) | Makes 16 individual cakes

INGREDIENTS

For the cake:
- 150 grams (1¼ cups) cake flour, plus more for pan
- 3 large egg whites, room temperature
- ½ cup whole milk, room temperature
- ½ teaspoon vanilla extract
- 214 grams (1 cup) white sugar
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- 6 tablespoons (¾ stick) salted butter, cut into 6 pieces, room temperature

For the glaze:
- ¾ cup whole milk, room temperature
- 4 ounces unsweetened chocolate, chopped
- ¼ cup refined coconut oil
- 124 grams (1 cup) powdered sugar
- ⅛ teaspoon kosher salt
- 225 grams (2½ cups) unsweetened shredded coconut

INSTRUCTIONS

To make the cake, heat the oven to 325°F with a rack in the middle position. Mist the interior of an 8-inch square baking pan with cooking spray, dust with flour, then tap out the excess. Line with Kitchen parchment. In a 2-cup liquid measuring cup or small bowl, whisk together the egg whites, the milk and vanilla; set aside.

In a stand mixer fitted with the paddle attachment, combine the flour, sugar, baking powder and salt, then mix on low until combined, about 10 seconds. With the mixer running, add the butter one piece at a time. Once all the butter has been added, continue mixing until sandy and no large butter pieces remain, 2 to 3 minutes. With the mixer still running, pour in all but ¼ cup of the egg-milk mixture and mix until combined. Increase to medium-high and beat until light and fluffy, about 1 minute. Reduce to medium, then slowly add the remaining egg mixture, scraping the bowl once or twice.

In a stand mixer fitted with the paddle attachment, combine the flour, sugar, baking powder and salt, then mix on low until combined, about 10 seconds. With the mixer running, add the butter one piece at a time. Once all the butter has been added, continue mixing until sandy and no large butter pieces remain, 2 to 3 minutes. With the mixer still running, pour in all but ¼ cup of the egg-milk mixture and mix until combined. Increase to medium-high and beat until light and fluffy, about 1 minute. Reduce to medium, then slowly add the remaining egg mixture, scraping the bowl once or twice.

Transfer the batter to the prepared pan and spread evenly. Bake until light golden brown and a toothpick inserted at the center comes out clean, 30 to 35 minutes. Cool in the pan on a wire rack for 10 minutes, then run a paring knife around the edges to loosen. Invert the cake onto a large plate, lift off the pan and remove and discard the parchment. Re-invert the cake onto the rack to be right side up and cool completely, about 2 hours.

Line a rimmed baking sheet with kitchen parchment. Using a serrated knife, trim off the edges of the cake, then cut the cake into 16 even squares. Place the squares on the prepared baking sheet, cover with plastic wrap and freeze until firm, at least 1 hour or up to 2 days.

Don’t cut the cake while it’s warm. Allow it to cool completely, about 2 hours, so it cuts cleanly and neatly. And make sure to use a serrated knife; a regular knife will crush the cake’s delicate crumb.
Lamingtons
Continued

INSTRUCTIONS

To make the glaze, in a medium saucepan over high, bring 1 inch of water to a boil, then reduce to medium-low. In a medium heat-proof bowl that fits on top of the saucepan, combine the milk, chocolate and coconut oil. Set the bowl on the saucepan, over the simmering water, and warm the mixture, whisking gently and occasionally, until melted and smooth. Remove the bowl from the pan, then whisk in the powdered sugar and salt; reserve the saucepan and warm water. Place the coconut in a small bowl.

Remove the cake squares from the freezer. Using your fingers, dip 1 cake square into the chocolate and turn to coat each side, then scrape off any excess against the edge of the bowl. Toss in the coconut to coat on all sides, then return to the baking sheet. Repeat with the remaining cake squares, chocolate glaze and coconut. If the glaze cools and becomes too thick, return the bowl to the saucepan and gently rewarm the glaze. Let the coated cakes stand until the glaze sets slightly, about 30 minutes.
Start to finish: 15 minutes | Servings: 6

INGREDIENTS

- 12 ounces (12 cups) mixed bitter greens, torn
- 2 tablespoons sherry vinegar
- 1 tablespoon Dijon mustard
- Kosher salt
- 6 ounces thinly sliced pancetta, chopped
- 1 medium shallot, finely chopped
- 3 tablespoons extra-virgin olive oil
- 1 cup walnuts, toasted and coarsely chopped
- 1 teaspoon ground black pepper
- 1 ounce Parmesan cheese, shaved (about ½ cup)

INSTRUCTIONS

Place the greens in a large bowl and set aside. In a separate bowl, whisk together the vinegar, mustard and ½ teaspoon salt.

In a medium skillet over medium, cook the pancetta, stirring occasionally, until crisp, about 7 minutes. Using a slotted spoon, transfer the pancetta to a paper towel–lined plate. Pour off all but 1 tablespoon pancetta fat from the skillet, then return it to medium heat. Add the shallot and cook, stirring, until light golden brown, about 2 minutes. Add the oil and the vinegar mixture, then remove from the heat and whisk until combined. Let sit for 30 seconds to warm through.

Add the warm dressing, walnuts and pepper to the greens and toss well. Taste and season with salt. Divide the salad among plates and top each portion with pancetta and Parmesan.
Caprese Chocolate and Almond Torte
Start to finish: 1 hour 10 minutes (20 minutes active) | Servings: 10

**INGREDIENTS**
- 233 grams (2⅓ cups) sliced almonds
- 5 large eggs
- 2 teaspoons vanilla extract
- 8 ounces bittersweet chocolate (see note), roughly chopped
- 199 grams (1 cup) packed dark brown sugar
- 1 teaspoon kosher salt

**INSTRUCTIONS**

Heat the oven to 350°F with a rack in the middle position. Spread the almonds in an even layer on a rimmed baking sheet and toast in the oven until golden brown, 8 to 10 minutes, stirring once about halfway through. Cool to room temperature.

While the almonds cool, reduce the oven to 300°F. Mist the bottom and sides of 9-inch round cake pan with cooking spray, line the bottom with kitchen parchment, then mist the parchment. Crack the eggs into a liquid measuring cup and add the vanilla; set aside.

In a food processor, process 185 grams (2 cups) of the almonds until finely ground, 20 to 30 seconds. Add the chocolate and pulse until the chocolate is finely ground, 10 to 15 pulses. Add the sugar and salt, then process until well combined, about 30 seconds, scraping the bowl as needed. With the machine running, gradually pour in the egg mixture. Continue processing until the batter is smooth and homogenous, about another 15 to 20 seconds. Remove the blade and scrape the bowl.

Pour the batter into the prepared pan, then sprinkle evenly with the remaining 48 grams (⅓ cup) almonds. Bake until the center feels firm when gently pressed and a toothpick inserted at the center comes out with moist, fudgey crumbs attached, 30 to 35 minutes.

Let cool in the pan on a wire rack for 30 minutes. Run a knife around the sides of the cake, then invert onto a rack. Peel off the parchment and reinvert the cake onto a platter. Serve warm or at room temperature.

This flourless chocolate cake from Capri, Italy (where it is called torta caprese), gets its rich, almost brownie-like texture from ground almonds and a generous amount of egg. Before grinding the nuts, we toast them to intensify their flavor and accentuate the deep, roasted notes of the chocolate. We preferred the cake made with bittersweet chocolate containing 70 to 80 percent cocoa solids. You can, of course, use a lighter, sweeter bittersweet chocolate, but the cake will have less chocolate intensity. Serve slices warm or at room temperature dolloped with unsweetened whipped cream.

Don’t forget the reduce the oven to 300°F after toasting the almonds. Also, don’t overbake the cake or its texture will be dry and tough. Whereas most cakes are done when a toothpick inserted at the center comes out clean, a toothpick inserted into this one should come out with sticky, fudgey crumbs, similar to brownies.
Spanish Almond Cake (Tarta de Santiago)
Start to finish: 1 hour 10 minutes (10 minutes active) | Servings: 8

INGREDIENTS
- 240 grams (1 cup plus 2 tablespoons) white sugar
- 3 large eggs, plus 3 large egg whites
- ½ teaspoon kosher salt
- ¼ teaspoon almond extract
- ¼ teaspoon vanilla extract
- 250 grams (2 ½ cups) blanched almond flour
- 35 grams (3 tablespoons) turbinado or demerara sugar
- 37 grams (⅓ cup) sliced almonds, chopped

INSTRUCTIONS
Heat the oven to 350°F with a rack in the middle position. Mist the bottom and sides of a 9-inch round cake pan with cooking spray, line the bottom with a round of kitchen parchment, then mist the parchment.

In a large bowl, combine the white sugar, whole eggs and egg whites, salt and both extracts. Whisk vigorously until well combined, 30 to 45 seconds; the mixture will be slightly frothy and the sugar will not be fully dissolved. Add the almond flour and whisk until incorporated. Pour the batter into the prepared pan, then sprinkle evenly with the turbinado sugar and chopped almonds. Bake until deeply browned and the crust feels firm when gently pressed with a finger, 45 to 55 minutes. Let cool in the pan on a wire rack for 10 minutes.

Run a knife around the edges of the cake, then invert onto a plate. Remove the pan and parchment then re-invert the cake onto a serving plate. Let cool completely before serving.

This flourless cake from Galicia, Spain, is traditionally made with separated eggs and flavored with citrus and/or cinnamon. We liked it made more simply, with whole eggs and just a small measure of vanilla and almond extracts. A sprinkling of chopped almonds and coarse raw sugar on top of the batter gives the surface a chewy-crisp crust that contrasts wonderfully with the dense, plush crumb of the cake’s interior. Crème fraîche and fresh berries are perfect accompaniments.

Don’t underbake the cake. Rather than use a skewer or toothpick to test the center for doneness, check the browning and crust development. The cake is ready when the surface is deeply browned and the crust feels firm when gently pressed with a finger. Don’t serve the cake warm. It’s texture is best when fully cooled.
Browned Butter and Coconut Loaf Cake
Start to finish: 5 hours (45 minutes active) | Makes one 9-inch loaf

INGREDIENTS
For the cake:
- 10 tablespoons (1¼ sticks) salted butter
- 36 grams (½ cup plus 1 tablespoon) unsweetened shredded coconut
- 98 grams (½ cup) all-purpose flour
- 135 grams (1 cup) spelt flour
- 1¼ teaspoons baking powder
- ¼ teaspoon kosher salt
- 1 cup plus 2 tablespoons buttermilk, room temperature
- 1¼ teaspoons vanilla extract
- 214 grams (1 cup) white sugar, divided
- 4 large eggs, room temperature

For the syrup:
- 2 tablespoons coconut milk
- 31 grams (2 tablespoons) white sugar

For the glaze:
- 62 grams (½ cup) powdered sugar
- 1 tablespoon plus 1 teaspoon coconut milk
- ¼ teaspoon kosher salt

INSTRUCTIONS
To make the cake, in a medium saucepan over medium, heat the butter, occasionally swirling the pan and scraping the bottom with a wooden spoon, until dark amber and the milk solids at the bottom are almost black, 8 to 10 minutes. Transfer to the bowl of a stand mixer, making sure to scrape in all of the milk solids. Cool until the butter is opaque, spreadable and cool to the touch, about 1 hour.

While the butter cools, heat the oven to 350°F with a rack in the middle position. Spread the shredded coconut in a 9-by-5-inch loaf pan and toast in the oven until golden brown, 5 to 7 minutes, stirring once about halfway through. Measure 1 tablespoon of the toasted coconut into a small bowl, then transfer the remainder to a medium bowl; set both aside. Let the pan cool.

Mist the loaf pan with cooking spray. Line it with an 8-by-12-inch piece of kitchen parchment, fitting the parchment into the bottom and up the pan’s long sides; mist the parchment with cooking spray. To the medium bowl with the coconut, whisk in both flours, the baking powder and salt. In a liquid measuring cup or small bowl, stir together the buttermilk and vanilla.

This moist, dense, buttery loaf cake comes from Briana Holt of Tandem Coffee + Bakery in Portland, Maine. It’s baked until the exterior is deeply browned, developing rich, toasty flavors and an amazing aroma. A coconut syrup is brushed on while the cake is still warm and, after cooling, a coconut glaze coats the surface. Holt uses spelt flour, a whole-grain flour with a subtle nuttiness. If you prefer, you can use all-purpose flour instead; if so, the total amount of all-purpose would be 228 grams (1¾ cups). Don’t use whole-wheat flour in place of the spelt flour, as it changes the texture of the cake. Stored in an airtight container, the cake will keep at room temperature for up to three days.

Don’t attempt to warm the buttermilk to room temperature by heating it in the microwave or in a saucepan. Buttermilk curdles if overheated, so it’s best to let it stand on the counter until it reaches room temperature. If you’re in a rush, warm it very gently in a warm water bath. Don’t be afraid to brown the butter until the milk solids (the bits that separate out to the bottom) are deeply browned—almost black in color. They won’t taste scorched in the finished cake. Rather, they will infuse it with a rich, nutty flavor and aroma.
Browned Butter and Coconut Loaf Cake
Continued

INSTRUCTIONS

Add the white sugar to the cooled browned butter. In the stand mixer with the paddle attachment, mix the butter and sugar on medium until well combined, about 2 minutes, scraping the bowl about halfway through. With the mixer running on medium, add the eggs one at a time, scraping the bowl after the first 2 additions. Beat on medium until the mixture is shiny and lightened in color, about 1 minute. With the mixer running on low, add half of the flour, then the buttermilk mixture, followed by the remaining flour mixture. Mix on low for about 10 seconds, then stop the mixer. Using a silicone spatula, fold the batter just until the flour is incorporated, scraping the bottom of the bowl to ensure no pockets of butter or flour remain.

Transfer the batter to the prepared pan and smooth the surface. Bake until the top is deeply browned and a toothpick inserted into the center comes out with a few small crumbs attached, 75 to 80 minutes.

While the cake bakes, make the syrup. In a small microwave-safe bowl, stir together the coconut milk, white sugar and 2 tablespoons water. Microwave on high for 30 seconds, stirring once about halfway through to ensure the sugar is dissolved. Set aside to cool.

When the cake is done, cool in the pan on a wire rack for 15 minutes. Using the parchment overhang as handles, remove the cake from the pan and set on the rack. With a toothpick, poke holes in the top of the cake at 1-inch intervals. Brush all of the syrup onto the cake, allowing it to soak in. Cool to room temperature, about 2 hours. Remove and discard the parchment.

To make the glaze, in a medium bowl, whisk the powdered sugar, coconut milk and salt until smooth. Spoon over the cooled cake, spreading it to cover the surface and allowing it to drip down the sides slightly. Sprinkle with the reserved 1 tablespoon toasted coconut. Allow the glaze to dry for at least 5 minutes before serving.
Austrian Beef Stew with Paprika and Caraway (Goulash)

Start to finish: 4 hours (30 minutes active) | Servings: 4 to 6

**INGREDIENTS**

- 5 pounds boneless beef chuck roast, trimmed, cut into 1½-inch pieces, patted dry
- 6 tablespoons Hungarian sweet paprika, divided
- Kosher salt and ground black pepper
- 2 cups low-sodium beef broth
- ¼ cup tomato paste
- 4 tablespoons (½ stick) salted butter
- 1 large yellow onion, finely chopped
- 2 tablespoons caraway seeds, lightly crushed
- ⅓ cup all-purpose flour
- 1 tablespoon Hungarian hot paprika
- 3 bay leaves
- 2 teaspoons dried marjoram (optional)
- ¼ cup finely chopped fresh dill, plus dill sprigs to serve
- 1 tablespoon cider vinegar
- Sour cream, to serve

**INSTRUCTIONS**

Heat the oven to 325°F with a rack in the lower-middle position. Season the beef with 1 tablespoon of sweet paprika, 2 teaspoons salt and 1 teaspoon pepper; toss to coat. In a large measuring cup or small bowl, whisk together the broth and tomato paste; set aside.

In a large Dutch oven over medium, melt the butter. Add the onion and 1 teaspoon salt, then cook, stirring occasionally, until the onions are lightly browned, 8 to 10 minutes. Stir in the caraway and flour, then cook, stirring frequently, until the flour begins to brown, 2 to 4 minutes. Stir in the remaining 5 tablespoons sweet paprika and the hot paprika and cook until fragrant, about 30 seconds. Slowly whisk in the broth mixture and bring to a simmer, stirring frequently. Stir in the beef, bay and marjoram (if using), then bring to a simmer over medium-high. Cover, place in the oven and cook for 2 hours.

Remove the pot from the oven. Uncover and stir, then return to the oven uncovered and continue to cook until a skewer inserted into the meat meets no resistance, another 1 to 1½ hours. Remove from the oven, stir and let stand, uncovered, at room temperature for 15 minutes. Stir in the dill and vinegar. Taste and season with salt and pepper. Ladle into bowls and garnish with dill sprigs. Serve with sour cream.

Don’t be shy about trimming the chuck roast; removing as much fat as possible before cooking prevents the stew from being extra-greasy. In our experience, the roast usually loses about 1 pound with trimming. Also, don’t cut the beef into pieces smaller than 1½ inches or the meat will overcook.

This simple stew derives much of its bold flavor and rich color from sweet and hot paprika, so make sure the paprika you use is fresh and fragrant. For the deepest, earthiest flavor, we recommend seeking out true Hungarian paprika; we use a combination of sweet and hot to achieve just the right degree of spice. Serve with egg noodles, spätzle or mashed potatoes.
Austrian Plum Cake (Zwetschgenkuchen)

Start to finish: 1½ hours (10 minutes active) | Servings: 8

INGREDIENTS
130 grams (1 cup) all-purpose flour, plus more for pan
107 grams (½ cup) white sugar, plus 2 tablespoons for sprinkling
¾ teaspoon baking powder
½ teaspoon kosher salt
8 tablespoons (1 stick) salted butter, cut into 1-tablespoon pieces, room temperature
1 large egg, plus 1 large egg yolk
1½ teaspoons vanilla extract
1½ pounds ripe but firm medium plums, quartered and pitted
Powdered sugar, to serve

INSTRUCTIONS
Heat the oven to 325°F with a rack in the middle position. Mist the bottom and sides of a 9-inch springform pan with cooking spray, then dust evenly with flour; tap out the excess.

In a stand mixer with the paddle attachment, mix the flour, 107 grams (½ cup) of the sugar, the baking powder and salt on low until combined, about 5 seconds. With the mixer running, add the butter 1 piece at a time and continue mixing just until the mixture resembles moist sand, 2 to 3 minutes. Add the egg, egg yolk and vanilla. Increase to medium-high and beat until pale and fluffy, about 1 minute, scraping down the bowl as needed.

Transfer the batter to the prepared pan and spread in an even layer. Arrange the plum quarters on top of the batter in 2 concentric circles, placing the pieces on their cut sides. Sprinkle with the remaining 2 tablespoons sugar. Bake until golden brown and a skewer inserted at the center comes out clean, 1 to 1¼ hours. Let cool in the pan on a wire rack for 30 minutes, then remove the pan sides. Serve warm or at room temperature, dusted with powdered sugar.

This simple cake showcases tangy-sweet summertime plums. Both red and black varieties work beautifully. Just make sure to choose ripe, medium plums that still have a little firmness; soft, ultra-juicy fruits will make the center of the cake wet and soggy. Italian prune plums are great, too; use the same weight. But since they are small, cut them into halves instead of quarters. Ripe but firm pluots, a plum-apricot hybrid, are another excellent alternative. The flavor and texture of this cake are best the day of baking, but leftovers can be stored overnight in an airtight container at room temperature.

Don’t forget to allow time for the butter to soften. Cold, firm butter won’t blend well into the dry ingredients. And don’t underbake this cake; the plums let off a lot of juice that slows down the baking, especially at the center. When testing for doneness, make sure there are no moist crumbs clinging to the toothpick.
Austrian Potato Salad

Start to finish: 30 minutes | Servings: 4

INGREDIENTS

- 2 pounds Yukon Gold potatoes, peeled, halved and sliced ¼-inch thick
- 2 cups low-sodium chicken broth
- Kosher salt
- ¼ cup finely chopped cornichons, plus 1 tablespoon brine
- 2 tablespoons red wine vinegar, divided
- Ground black pepper
- ½ cup diced red onion (about ½ medium)
- ½ teaspoon caraway seeds
- ¼ cup grapeseed or other neutral oil
- 1 tablespoon Dijon mustard
- ½ cup diced celery (about 2 medium stalks)
- 2 hard-boiled eggs, chopped (optional)
- ¼ cup chopped fresh dill

INSTRUCTIONS

In a medium saucepan, combine the potatoes, broth and 2 teaspoons salt. Add enough water to just cover the potatoes. Bring to a boil over medium-high. Reduce the heat to medium-low and simmer until just tender, 8 to 10 minutes. Drain, reserving ½ cup of the cooking liquid, and transfer to a large bowl. Sprinkle with the cornichon brine, 1 tablespoon of the vinegar and ½ teaspoon pepper.

In the empty pan, combine the reserved cooking liquid with the onion and caraway seeds and bring to a simmer over medium-high. Pour the mixture over the potatoes and stir well. Let sit, stirring occasionally, until the liquid is absorbed and thickened, about 10 minutes.

Meanwhile, in a liquid measuring cup, whisk together the oil, mustard, remaining 1 tablespoon of vinegar, ¼ teaspoon salt and ½ teaspoon pepper until emulsified. Add the dressing, celery, eggs, if using, cornichons and dill to the potatoes and fold until evenly coated. Taste and season with salt and pepper. Serve at room temperature.

Cooking the potatoes in a mixture of chicken broth and water added flavor. A quick simmer in the broth also mellowed the onion’s bite. Instead of using mayonnaise to dress the salad, we created a tangy emulsion with mustard, oil and vinegar. The potatoes’ starchy cooking water also helped thicken the dressing. If your potatoes are quite large, quarter them instead of halving before slicing.

Don’t overcook—or undercook—the potatoes. The cooked potatoes should be firm but not grainy, creamy in the center and just starting to fall apart at the edges. This texture is important, as some of the potatoes will break down into the salad. But if they’re too soft, they will turn into mashed potatoes.
FROM EPISODE 318: COOKING WITH CHILIES

We combine tender broiled pork, spicy chilies and the subtle smokiness of charred pineapple in this take on tacos al pastor. The dish is from Mexico but has Levantine roots, stemming from the 19th century when Lebanese immigrants arrived, bringing their tradition of vertical spits for roasting lamb shawarma. Not finding much lamb, cooks switched to pork and instead of sandwiching the meat in flatbread, they used tortillas. Subsequent generations added pineapple and dried chilies. For everyday ease, we use pork tenderloin that has been pounded, briefly marinated and broiled. Chopped pineapple, also broiled, and fresh finely chopped white onion completes the tacos. For some extra color and crunch, offer finely shredded red cabbage for sprinkling. To simplify prep, you can buy fresh pineapple that has already been peeled, cored and sliced.

Don’t substitute regular chili powder for the ancho chili powder. If you can’t find ancho chili powder, pulverize whole ancho chilies (stemmed, seeded and torn) in a spice grinder.

Tacos al Pastor

Start to finish: 1 hour | Servings: 4

INGREDIENTS

1 medium pineapple, peeled
¼ cup grapeseed or other neutral oil, plus more for the baking sheet and pineapple
¼ cup packed dark brown sugar
8 medium garlic cloves, peeled
4 chipotle chilies in adobo, plus 1 tablespoon adobo sauce
4 teaspoons ground cumin
4 teaspoons ancho chili powder
Kosher salt and ground black pepper
2 tablespoons lime juice, divided, plus lime wedges, to serve
1¼-pound pork tenderloin, trimmed of silver skin and halved lengthwise
½ cup lightly packed fresh cilantro, chopped
8 corn tortillas, warmed
Finely chopped white onion, to serve

INSTRUCTIONS

Slice the pineapple into seven ½-inch-thick rounds. Quarter 2 rounds, trimming and discarding the core. In a food processor, puree the quartered pineapple slices, oil, brown sugar, garlic, chipotles and adobo, cumin, ancho powder and 4 teaspoons salt until smooth, about 1 minute. Pour ½ cup into a baking dish; pour the rest into a medium bowl and stir in 1 tablespoon of the lime juice. Set both aside.

Place the tenderloin halves between 2 large sheets of plastic wrap. Using a meat mallet, pound the pork to an even ½-inch thickness. Season both sides of each piece with salt and pepper, place in the baking dish and turn to coat with the puree. Let marinate at room temperature for 15 minutes.

Meanwhile, heat the broiler to high with a rack about 4 inches from the element. Line a rimmed baking sheet with extra-wide foil and mist with cooking spray. Arrange the 5 remaining pineapple slices in a single layer on the prepared baking sheet. Brush the slices with oil and sprinkle with salt and pepper, then broil until charred in spots, 7 to 10 minutes. Transfer the pineapple to a cutting board and set aside; reserve the baking sheet.

Transfer the tenderloin halves to the same baking sheet and broil until charred in spots and the center reaches 140°F or is just barely pink when cut, 7 to 10 minutes. Let rest for 5 minutes.

While the pork rests, chop the pineapple into rough ½-inch cubes, discarding the core. Transfer to a small bowl and stir in the cilantro and the remaining 1 tablespoon lime juice, then taste and season with salt and pepper.

Cut the pork crosswise into thin slices on the diagonal. Transfer to a medium bowl, then stir in any accumulated pork juices along with 3 tablespoons of the reserved pineapple puree. Serve the pork, chopped pineapple and remaining pineapple puree with the tortillas, chopped onion and lime wedges.

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Ancho Chili Salsa Roja

Start to finish: 15 minutes  |  Makes about 1½ cups

**INGREDIENTS**

- 3 medium ancho chilies, stemmed, seeded and torn into pieces
- Boiling water
- 1 large garlic clove, smashed and peeled
- 1 medium shallot, roughly chopped
- 1 medium vine-ripened tomato, cored and roughly chopped
- 2 teaspoons white sugar
- Kosher salt

**INSTRUCTIONS**

In a 12-inch skillet over medium, toast the chilies, pressing with a wide metal spatula and flipping once or twice, until fragrant and a shade darker in color, 2 to 4 minutes. Transfer to a medium bowl and pour in enough boiling water to cover. Let stand until softened, about 10 minutes.

Drain the chilies and discard the soaking liquid. Transfer to a food processor or blender. Add the garlic, shallot, tomato, sugar, 1 teaspoon salt and ½ cup water. Process until finely chopped and well combined, about 20 seconds, scraping the sides as needed.

In this salsa, fresh tomato, garlic and shallot complement the earthy, smoky notes of ancho chilies. Use it as a dip for tortilla chips, spooned onto tacos or in a marinade for beef, pork or chicken.
Orange–Guajillo Chili Pulled Chicken

Start to finish: 45 minutes | Servings: 4

INGREDIENTS

1 ounce guajillo chilies (5 medium), stemmed, seeded and torn into 1-inch pieces
1 ½ cups orange juice
5 large garlic cloves, peeled
2 tablespoons white vinegar
2 teaspoons ground coriander
2 teaspoons honey
1 teaspoon dried oregano
Kosher salt
2 pounds boneless, skinless chicken thighs, trimmed

INSTRUCTIONS

In a 12-inch skillet over medium-high, toast the chilies, pressing with a wide metal spatula and flipping halfway through, until fragrant, about 1 minute. Transfer to a small bowl and pour in the juice; press on the chilies to submerge. Let stand until the chilies have softened, about 10 minutes. Set the skillet aside.

In a blender, combine the chilies and juice, garlic, vinegar, coriander, honey, oregano and 1 teaspoon salt. Puree until smooth, about 30 seconds. Pour the puree into the same skillet and bring to a boil over medium-high. Nestle the chicken into the sauce, cover and cook over medium-low, stirring and flipping the chicken halfway through, until a skewer inserted into the chicken meets no resistance, about 20 minutes.

Using tongs, transfer the chicken to a large plate and set aside until cool enough to handle, 10 to 15 minutes. Using 2 forks, shred into bite-size pieces. While the chicken cools, bring the sauce to a simmer over medium-high and cook, stirring, until thickened and reduced to 1 cup, about 10 minutes. Stir the shredded chicken into the sauce, then taste and season with salt.

Chilorio, a pulled pork from the Mexican state of Sinaloa, inspired this dish, but instead of pork shoulder, we used faster-cooking chicken thighs. Fresh orange juice amplified the fruity notes of the guajillo chilies while giving the sauce a natural sweetness; a little vinegar and honey helped the balance. Serve the chicken with Mexican rice or tortillas, or use it as a filling for tacos. Diced white onion, sliced radishes and/or crumbled queso fresco are excellent garnishes.

Don’t forget to trim any excess fat from the chicken thighs before cooking to prevent the dish from being greasy.
Southern Thai–Style Fried Chicken
Start to finish: 40 minutes, plus marinating | Servings: 4

INGREDIENTS
3 tablespoons ground cumin
3 tablespoons ground coriander
3 tablespoons ground white pepper, divided
1 large egg white
¼ cup fish sauce
1 bunch fresh cilantro, finely chopped
2 serrano chilies, stemmed and finely chopped
2 pounds boneless, skinless chicken thighs, trimmed, each cut crosswise into 3 strips
2 cups cornstarch
Kosher salt
2 quarts peanut oil, plus more if needed
Lime wedges, to serve
Sweet chili sauce, to serve (recipe on next page; optional)

INSTRUCTIONS
In a 10-inch skillet over medium, toast the cumin and coriander until fragrant and just beginning to color, 2 to 3 minutes. Transfer to a small bowl and stir in 1 tablespoon of white pepper; set aside.

In a large bowl, whisk together the egg white, fish sauce and ¼ cup water. Stir in the cilantro, chilies and 3 tablespoons of the spice mixture. Add the chicken and stir to thoroughly coat, then cover and refrigerate for 30 to 60 minutes.

Set a wire rack in a rimmed baking sheet. In a large bowl, whisk together the cornstarch, the remaining 2 tablespoons white pepper and 2 teaspoons salt.

Drain the chicken in a colander. Scraping off excess marinade, add ½ of the chicken to the cornstarch mixture and toss to coat completely, then firmly press the pieces into the cornstarch. Transfer the pieces to the prepared rack in a single layer, shaking to remove excess coating. Repeat with the remaining chicken and cornstarch mixture, a third at a time.

Set another wire rack in a rimmed baking sheet. In a large Dutch oven over medium-high, heat the oil to 350°F (the oil should be at least 2 inches deep; add more if needed). Add ½ of the chicken pieces and cook, stirring occasionally to prevent sticking, until golden brown, about 5 minutes. Using a slotted spoon or wire skimmer, transfer the chicken to the second rack and season on all sides with about ½ of the reserved spice mixture. Allow the oil to return to 350°F, then repeat with the remaining chicken and spice mixture, a third at a time. Serve with lime wedges and sweet chili sauce (if using).

Don’t marinate the chicken for longer than an hour or it will be too salty. Don’t crowd the pot when frying. Cook only one-third of the chicken at a time so the temperature of the oil won’t drop drastically, which leads to greasiness.
Tangy-Sweet Chili Sauce  
*Start to finish: 10 minutes | Makes about ¾ cup*

**INGREDIENTS**
- 1 cup white vinegar
- ½ cup white sugar
- Kosher salt
- 3 tablespoons chili-garlic sauce

**INSTRUCTIONS**
*In a small saucepan* over medium-high, bring the vinegar, sugar and ¼ teaspoon salt to a boil, stirring to dissolve the sugar. Cook until the mixture thickens and is reduced to about ¾ cup, 10 to 12 minutes. Off heat, stir in the chili-garlic sauce. Cool to room temperature.
Thai Braised Pork and Eggs with Star Anise and Cinnamon (Moo Palo)
Start to finish: 1 hour 40 minutes (30 minutes active) | Servings: 6

INGREDIENTS

1 bunch cilantro, stems chopped, leaves roughly chopped, reserved separately
8 medium garlic cloves, smashed and peeled
1 tablespoon whole white peppercorns
3 whole cloves
6 tablespoons low-sodium soy sauce, plus more as needed
½ cup fish sauce
½ cup packed dark brown sugar, plus more as needed
5 star anise pods
Three 3-inch cinnamon sticks
4 pounds boneless pork shoulder, trimmed and cut into 1½-inch chunks
6 large eggs

INSTRUCTIONS

In a blender, combine the cilantro stems, garlic, peppercorns, cloves, soy sauce, fish sauce and 6 tablespoons water. Puree until almost smooth, about 20 seconds. Set aside.

In a large Dutch oven over medium-high, stir together the sugar and 1 tablespoon water. Bring to a simmer and cook, stirring often, until the sugar turns foamy, then dry and begins to smoke lightly, 3 to 4 minutes. Stir in the cilantro stem–garlic mixture, then add 7 cups water to the blender, swirl to rinse it, then add the water to the pot. Stir, scraping up any caramelized sugar from the bottom and sides of the pot.

Add the star anise, cinnamon sticks and pork, distributing the meat in an even layer. Bring to a boil, then cover and reduce to medium-low and cook, adjusting the heat as needed to maintain a gentle simmer, for 50 minutes.

Meanwhile, place a folding steamer basket in a large saucepan and add enough water to skim the bottom of the basket. Bring to a boil over medium-high. Add the eggs to the steamer basket, cover and cook for 12 minutes. While the eggs cook, fill a medium bowl with ice water. When the eggs are done, immediately transfer them to the ice water and let stand until cooled. Crack and peel the eggs, then set aside.

After the pork has simmered for 50 minutes, uncover, increase to heat medium and cook until a skewer inserted into the pork meets no resistance, 20 to 30 minutes. Remove and discard the star anise and cinnamon sticks, then let stand for about 5 minutes. Tilt the pot to pool the liquid to one side, then use a wide spoon to skim off and discard as much fat as possible from the surface of the liquid. Taste and season with additional soy sauce, then return to a simmer over medium.

Spoon the pork and broth into bowls. Cut the eggs lengthwise in halves or quarters and place 2 or 4 pieces in each bowl, then top with cilantro leaves.

Don’t use preground white pepper.
Whole white peppercorns have far more flavor and aroma. Black peppercorns would be a better substitute than preground white pepper, but its flavor is sharper and more pungent and will slightly alter the flavor profile of the dish. And don’t use regular soy sauce, which is too salty.
**Spicy Beef Salad with Mint and Cilantro (Larb Neua)**

*Start to finish: 20 minutes | Servings: 4*

**INGREDIENTS**
- 2 tablespoons long-grain jasmine rice
- 3 tablespoons lime juice
- 2 tablespoons fish sauce
- 2 teaspoons white sugar, divided
- Kosher salt and ground black pepper
- 2 medium shallots, sliced into thin rings
- 2 Fresno chilies, stemmed and sliced into thin rings
- 2 teaspoons grapeseed or other neutral oil
- 1 pound 85 percent lean ground beef
- 1 cup lightly packed fresh mint, torn
- 1 cup lightly packed fresh cilantro leaves

**INSTRUCTIONS**

**In a 12-inch skillet** over medium-low, toast the rice, stirring often, until browned and fragrant, 6 to 7 minutes. Transfer to a small bowl and let cool, about 10 minutes; set the skillet aside.

**Meanwhile, in a medium bowl,** whisk together the lime juice, fish sauce, 1 teaspoon of sugar, 1 teaspoon salt and ½ teaspoon pepper. Stir in the shallots and chilies. Let stand for at least 10 minutes or up to 20 minutes while you prepare the rest of the dish.

**Using a spice grinder** or mortar and pestle, pulverize the toasted rice to a coarse powder. Return the powder to the bowl and set aside.

**In the same skillet** over medium-high, heat the oil until shimmering. Add the beef, the remaining 1 teaspoon sugar and ½ teaspoon salt and cook, breaking the meat into very small bits, until no longer pink, 4 to 5 minutes. Immediately add the beef and any juices to the shallot-chili mixture, along with the mint, cilantro and half of the rice powder, then toss to combine. Let stand for 5 minutes. Taste and season with salt and pepper, then transfer to a serving platter and sprinkle with the remaining rice powder.

Larb is a minced-meat salad from northern Thailand. Versions abound, but this beef version was inspired by the spicy, tangy Isaan style from the northeast that’s also popular in neighboring Laos. Easy-to-make toasted rice powder, called khao kua, is an essential ingredient here—it imparts a unique flavor, absorbs a small amount of the liquid and adds a subtle crunch. Cabbage leaves and sticky rice are the traditional accompaniments, but lettuce leaves and steamed jasmine rice are equally good. If you like, for more spiciness, add another chili or two.

Don’t use extra-lean ground beef. A little fat keeps the meat moist, adds flavor and balances the acidity of the dressing.
**Beef, Orange and Olive Stew (Boeuf à la Gardiane)**

*Start to finish: 4½ hours (1 hour active) | Servings: 6 to 8*

**INGREDIENTS**

- 6 to 7 pounds boneless beef chuck roast, well trimmed and cut into 2-inch cubes
- Kosher salt and ground black pepper
- 4 medium carrots, peeled and cut crosswise into ½-inch rounds, divided
- 3 anchovy fillets, patted dry
- 2 tablespoons extra-virgin olive oil
- 2 medium garlic cloves, thinly sliced
- 1 medium yellow onion, chopped
- 1 cup pitted Kalamata olives, rinsed, patted dry and chopped, divided
- 2½ cups dry red wine
- 1 medium red bell pepper, stemmed, seeded and cut into 1-inch pieces
- 1 tablespoon grated orange zest, plus ⅓ cup orange juice
- 2 teaspoons red wine vinegar
- 1 cup lightly packed fresh flat-leaf parsley, roughly chopped

**INSTRUCTIONS**

1. Heat the oven to 325°F with a rack in the lower-middle position. In a large Dutch oven, toss the beef with 2 tablespoons salt and 2 teaspoons pepper. Add ½ the carrots, the anchovies, oil, garlic and onion, then toss. Cover, transfer to the oven and cook for 2 hours.

2. Remove the pot from the oven and stir in ½ cup of the olives. Return to the oven uncovered and cook until a knife inserted into a piece of beef meets no resistance, 1 to 1½ hours.

3. Using a slotted spoon, transfer the meat to a large bowl, leaving the vegetables in the pot. Set a fine mesh strainer over a fat separator or medium bowl. Pour the meat juices into the strainer, pressing on the solids to extract as much liquid as possible; discard the solids. You should have about 2½ cups liquid; if needed, add with water.

4. Pour the wine into the now-empty pot and bring to a boil over medium-high, scraping up any browned bits. Reduce to medium and simmer, stirring occasionally, until the wine is reduced by half, about 8 minutes. Meanwhile, if you strained the meat juices into a bowl, use a spoon to skim off and discard the fat from the surface.

5. Pour the defatted meat juices into the pot and add the remaining carrots and the bell pepper. Return to a simmer and cook, uncovered and stirring occasionally, until the vegetables are tender and the sauce is slightly thickened, 10 to 15 minutes. Stir in the orange juice and beef. Continue to cook, stirring occasionally, until the sauce begins to cling to the meat, 3 to 6 minutes.

6. Off heat, stir in the remaining ½ cup olives, the orange zest, vinegar and half of the parsley. Taste and season with salt and pepper. Sprinkle with the remaining parsley.
Chocolate Meringue Cookies
Start to finish: 70 minutes (40 minutes active) | Makes 24 cookies

INGREDIENTS
- 8 ounces bittersweet chocolate, finely chopped, divided
- 4 tablespoons (½ stick) salted butter, cut into 4 pieces
- 20 grams (¼ cup) cocoa powder
- ½ teaspoon instant espresso powder
- 3 large egg whites
- 145 grams (⅔ cup) packed light brown sugar
- 1 teaspoon vanilla extract
- ½ teaspoon kosher salt

INSTRUCTIONS
- Heat the oven to 350°F with racks in the upper- and lower-middle positions. Line 2 baking sheets with kitchen parchment. Measure out 2½ ounces (½ cup) of the chopped chocolate and set aside.

- In a medium saucepan over high, bring 1 inch of water to a boil, then reduce heat to maintain a simmer. In a medium heatproof bowl, combine the remaining 5½ ounces chopped chocolate, the butter, cocoa and espresso powder. Set the bowl on the saucepan over the simmering water (the bottom of bowl should not touch the water) and let the mixture melt until completely smooth, stirring often with a silicone spatula. Set aside to cool slightly; keep the saucepan and water over the heat.

- In the bowl of a stand mixer, whisk together the egg whites, sugar, vanilla and salt. Set the bowl on the saucepan over the simmering water and, while whisking constantly, heat the mixture to 100°F. Attach the bowl to the mixer fitted with the whisk attachment and whip on medium-high until the mixture holds soft peaks when the whisk is lifted, 3 to 4 minutes.

- Using a silicone spatula, fold ⅓ of the egg white mixture into the chocolate mixture until almost completely combined. Add the remaining egg whites and fold until a few streaks of white remain. Add the reserved chopped chocolate and fold gently until no white streaks remain.

- Drop the batter in 2-tablespoon mounds spaced 1½ inches apart on the prepared sheets. Bake until the tops have cracked but the interiors still looks moist, 12 to 14 minutes, switching and rotating the sheets halfway through. Cool on the baking sheets for 10 minutes, then transfer the cookies to a wire rack to cool completely, about 30 minutes.

These rich, yet airy flourless chocolate cookies have crisp edges and chewy interiors. They rely on whipped egg whites for their structure. To ensure your whites attain the proper volume with beating, make sure the mixer bowl, whisk and the whisk attachment are perfectly clean and without any trace of grease or fat. Either Dutch-processed or natural cocoa works well in this recipe. Leftover cookies can be stored in an airtight container for up to three days; the edges will lose their crispness but the cookies will still taste good.

Don’t omit the step of heating the egg whites and sugar over the saucepan of simmering water. This ensures the sugar fully dissolves so the cookies bake up with shiny, crisp exteriors. But also make sure you don’t overheat the mixture (100°F is the ideal temperature), which can cause the whites to cook. Also, the melted chocolate mixture should still be warm when you fold in the whipped egg whites. If it has cooled and thickened, it will be impossible to fold in the whites without deflating them. If needed, before folding in the whites, return the bowl of chocolate to the saucepan and re-melt the mixture.
Lentil Salad with Gorgonzola

*Start to Finish: 1 hour 10 minutes | Servings: 6*

**INGREDIENTS**

- ½ cup white balsamic vinegar
- 2 medium shallots, peeled, halved lengthwise, thinly sliced
- Kosher salt and ground black pepper
- 1 garlic head
- 6 cups water
- 2 medium carrots, halved crosswise
- 1 celery rib, halved crosswise
- 1 tablespoon yellow mustard seeds
- 6 sprigs fresh thyme
- 2 bay leaves
- 1½ cups (10 ounces) French green lentils, sorted and rinsed
- 1 tablespoon extra-virgin olive oil
- 2 ounces Gorgonzola cheese, crumbled (about ¾ cup)
- ½ cup chopped fresh parsley
- ½ cup walnuts, toasted and chopped

**INSTRUCTIONS**

In a liquid measuring cup, combine the vinegar, shallots and 1 teaspoon salt. Set aside. Meanwhile, cut off and discard the top third of the garlic head, leaving the head intact. In a 2-quart saucepan over medium-high, combine the garlic, water, carrots, celery, mustard seeds, thyme, bay leaves and 1 teaspoon salt. Bring to boil, then cover, reduce heat to low and simmer for 30 minutes. Remove and discard the carrot, celery, bay and thyme.

Simmering the cooking liquid with vegetables and aromatics before adding the lentils infused the dish with plenty of flavor and kept the lentils from turning mushy. A whole head of garlic, cooked with the lentils, flavors and thickens the dressing. Pungent Gorgonzola cheese gave the salad sharp contrast, while toasted walnuts added crunch.

Don't use brown lentils here. They are larger and have a different cooking time than peppery green lentils. Green lentils are also sold as lentils du Puy.

**INSTRUCTIONS**

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**INSTRUCTIONS**

In a liquid measuring cup, combine the vinegar, shallots and 1 teaspoon salt. Set aside. Meanwhile, cut off and discard the top third of the garlic head, leaving the head intact. In a 2-quart saucepan over medium-high, combine the garlic, water, carrots, celery, mustard seeds, thyme, bay leaves and 1 teaspoon salt. Bring to boil, then cover, reduce heat to low and simmer for 30 minutes. Remove and discard the carrot, celery, bay and thyme.

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Oaxacan Green Mole with Chicken

Start to finish: 1 hour 10 minutes | Servings: 4

INGREDIENTS

- 2 pounds boneless, skinless chicken thighs, trimmed and halved
- Kosher salt and ground black pepper
- Seven 6-inch corn tortillas
- 1 quart low-sodium chicken broth
- 4 medium garlic cloves, peeled
- 2 medium tomatillos, husked and halved
- 1 medium poblano chili (about 4 ounces), stemmed, seeded and quartered lengthwise
- 1 small white onion, root end intact, quartered lengthwise
- 1 bunch cilantro, leaves and tender stems
- 1 cup lightly packed fresh flat-leaf parsley
- ½ cup lightly packed fresh mint
- 1 teaspoon fennel seeds
- 1 teaspoon cumin seeds
- 8 ounces small Yukon Gold potatoes (1 to 1 ½ inches in diameter), halved
- 6 ounces green beans, trimmed and cut into 1-inch pieces
- 1 medium yellow zucchini, cut into 1-inch chunks (about 2 cups)

INSTRUCTIONS

Season the chicken thighs with salt and pepper. In a large pot over medium-high, combine the tortillas and broth, then bring to a boil. Using a slotted spoon, transfer the tortillas (they will have softened) to a blender, add ¼ cup water and blend until smooth, about 1 minute. Pour the puree into the boiling broth and stir to combine; rinse out the blender and reserve. Add the chicken to the pot, cover and reduce to low. Cook, stirring occasionally and adjusting the heat as needed to maintain a gentle simmer, until a skewer inserted into a potato meets just a little resistance, about 30 to 35 minutes.

Meanwhile, heat the broiler with a rack about 4 inches from the element. Line a rimmed baking sheet with foil. Arrange the garlic, tomatillos, poblano chili and onion in an even layer on the baking sheet. Broil until the vegetables are lightly charred, about 4 minutes, then flip them and continue to broil until the second sides are lightly charred, 3 to 5 minutes. Let cool for about 5 minutes, then transfer to the blender.

Add ¼ cup water to the blender, then puree until smooth, about 30 seconds. Add the cilantro, parsley, mint, fennel, cumin, 2 teaspoons salt and ½ teaspoon pepper. Blend until smooth and bright green, about 2 minutes, scraping the sides as needed. You should have about 2 cups of puree; set aside.

When the chicken is ready, stir the potatoes, green beans and zucchini into the pot. Bring to a simmer over medium and cook, uncovered and stirring occasionally, until the skewer inserted into a potato meets no resistance, about 15 minutes. Stir in the puree, then taste and season with salt and pepper.

When we think of mole, we most often think of mahogany-colored mole negro. But as we learned in Oaxaca, there is a wide variety of moles, each with a unique character. Mole verde—or green mole—traditionally is made with pork and gets its bright, fresh flavor from a blend of fresh chilies, tomatillos and herbs. For our version, we opted for quicker-cooking but equally tasty chicken thighs, and we sought out supermarket substitutes for hard-to-find epazote and hoja santa, two herbs that are standard ingredients in Mexico (we mimicked their flavors with mint and fennel seeds). Oaxacans thicken this stew-like soup with masa, the corn dough used to make tortillas and tamales. For ease, we opted to use what we were taught is the second best option: corn tortillas softened in liquid then blended until smooth.

Don’t brown the vegetables too darkly under the broiler. Light charring provides complexity, but too much will muddle the fresh herbal notes.

PHOTO CREDIT: CONNIE MILLER OF CB CREATIVES
Oaxacan Refried Black Beans

Start to finish: 2½ hours (35 minutes active) | Servings: 6

INGREDIENTS

- 4 tablespoons lard or refined coconut oil, divided
- 1 large white onion, chopped
- 1 pint grape or cherry tomatoes
- 5 guajillo chilies, stemmed and seeded
- 1 pound dried black beans, rinsed
- 10 medium garlic cloves, peeled and kept whole, plus 5 medium garlic cloves, minced
- 3 bay leaves
- 1 teaspoon aniseed
- Kosher salt and ground black pepper
- 4 teaspoons ground cumin
- 4 teaspoons ground coriander
- 1 tablespoon ancho chili powder
- 1 teaspoon dried oregano

INSTRUCTIONS

In a large pot over medium-high, heat 1 tablespoon of lard until barely smoking. Add the onion, tomatoes and guajillo chilies, then cook, stirring occasionally, until the onion is well browned, 5 to 7 minutes. Add the beans, whole garlic cloves, bay and aniseed, then stir in 10 cups water. Bring to a boil, then cover partially and reduce to low. Cook, stirring occasionally, until the beans are completely tender, 1 ½ hours to 2 hours.

Stir in 2 teaspoons salt. Set a colander in a large bowl and drain the beans, reserving the cooking liquid. Remove and discard the bay leaves from the beans. Transfer the drained beans to a food processor and pulse a few times to break up the beans. With the machine running, add 1½ cups of the reserved cooking liquid and process until smooth, 2 to 3 minutes, scraping the bowl as needed. Taste and season with salt, then set aside.

In a 12-inch nonstick skillet over medium, heat 2 tablespoons of the remaining lard until shimmering. Add the minced garlic, cumin, coriander, chili powder and oregano, then cook, stirring, until fragrant, about 30 seconds.

Stir in the pureed beans and cook, stirring frequently, until beginning to brown on the bottom, 8 to 10 minutes. Continue to cook and stir, adding reserved cooking water as needed, until the mixture has the consistency of mashed potatoes, 5 to 7 minutes. Off heat, stir in the remaining 1 tablespoon lard, then taste and season with salt and pepper.
Gonzalo Guzmán’s Pozole Rojo
Start to finish: 5 minutes, plus chilling | Makes 1 ½ cups

INGREDIENTS
4 large ancho chilies, stemmed and seeded
Boiling water
2 medium garlic cloves, divided
½ large white onion, roughly chopped
¼ teaspoon dried Mexican oregano
½ teaspoon cumin seeds
Kosher salt
¼ medium yellow onion
4 cilantro stems
1 bay leaf
2 pounds boneless pork shoulder, trimmed and cut into 1-inch cubes
4 cups rinsed and drained store-bought canned hominy
(from two 29-ounce cans)

For serving:
Shredded green cabbage
Thinly sliced radishes
Thinly sliced red onion
Chili powder
Cilantro leaves
Tortilla chips
Lime halves

INSTRUCTIONS
Place the chilies in a medium heatproof bowl and add boiling water to cover. Let stand until the chilies are softened, about 20 minutes. Remove the chilies from the water and transfer to a blender; reserve the water. Add 1 garlic clove, the white onion, oregano, cumin and a generous pinch of salt to the blender, then puree until smooth, about 2 minutes, scraping down the jar as needed and adding just enough of the soaking water to form a thick, smooth paste.

In a piece of cheesecloth, wrap the remaining garlic clove, yellow onion, cilantro stems and bay; secure with kitchen twine to form a small bundle. Set aside.

Season the pork with salt. Place the pork, chili puree and cheesecloth bundle in a large pot. Stir or whisk in 3 quarts water. Season generously with salt and bring to a boil. Reduce to a simmer and cook, uncovered, until a skewer inserted into the pork meets no resistance, about 1 hour. Remove from the heat.

In the blender, puree ½ cup of hominy with about ½ cup of the braising liquid from the pork until smooth, about 20 seconds. Stir the puree and the remaining 3½ cups hominy into the pot and bring to a simmer over medium-high. Remove from the heat and let stand for 5 minutes. Using a wide, shallow spoon, skim off and discard the fat on the surface.

Bring the pozole back to a simmer over medium-high. Taste and adjust the seasoning with salt. Ladle into bowls and serve with cabbage, radishes, red onion, oregano, chili powder, cilantro, tortilla chips and limes.

Chef Gonzalo Guzmán’s pozole rojo (pork, red chili and hominy stew), from his book “Nopalito,” is boldly flavored with ancho chilies, herbs, cumin and aromatics. He blends some of the hominy (dried corn kernels treated with alkali, then cooked until tender) with some of the braising liquid, then adds the puree back to the soup to give the broth body. Guzmán says garnishes are a key component of pozole and encourages piling them high onto individual servings. A long list is included here, but you can offer as many or as few as you like. The pozole can be made a few days in advance, then reheated for serving.

Don’t discard the chili soaking water after removing the chilies. You will need some of it to thin the chili mixture in the blender so that it breaks down into a smooth puree.

PHOTO CREDIT: CONNIE MILLER OF CB CREATIVES
Tangia—which originates in Marrakech and often is slow-cooked in the community wood-fired ovens that heat bathhouses—traditionally is made with lamb. For a more approachable version, we used boneless, skinless chicken thighs, which have a similar richness. In Morocco, preserved lemons lend a gentle acidity, lightening the richness. For an easier version, we get similar flavor from lemon zest and juice—as well as chopped green olives for brininess—added at the end of cooking. Serve with warmed, halved pita bread for scooping up the meat and thickened sauce.

Don't reduce the lemon zest or juice. The zest provides both flavor and fragrance, and the juice adds tang and acidity. You'll need 3 to 4 lemons to get 3 tablespoons grated zest; a wand-style grater works best.

Lemon-Saffron Chicken (Tangia)
Start to finish: 1 hour | Servings: 4

INGREDIENTS
5 teaspoons ground cumin, divided
Kosher salt and ground black pepper
3 pounds boneless, skinless chicken thighs, trimmed and patted dry
2 tablespoons extra-virgin olive oil
2 medium yellow onions, finely chopped
12 medium garlic cloves, chopped
2 teaspoons ground turmeric
2 teaspoons ground ginger
2 teaspoons ground coriander
1 teaspoon saffron threads, crushed
2 tablespoons salted butter, cut into 3 pieces
½ cup pimento-stuffed green olives, chopped
3 tablespoons grated lemon zest, plus ¼ cup lemon juice

INSTRUCTIONS
In a small bowl, stir together 2 teaspoons of the cumin and 2 teaspoons salt. Set aside. Season the chicken on both sides with salt and pepper.

In a large Dutch oven over medium-high, heat the oil until shimmering. Add the onions and garlic and cook, stirring, until lightly browned, about 5 minutes. Add the remaining 3 teaspoons cumin, the turmeric, ginger and coriander, then cook, stirring, until fragrant, about 30 seconds. Stir in 1½ cups water and the saffron, scraping up any browned bits. Nestle the chicken into the liquid, turning to coat. Cover, reduce to medium-low and cook for 20 minutes at a gentle simmer.

Using tongs, turn the chicken. Cover and cook until tender, another 25 minutes. Using tongs, transfer the chicken to a plate. Bring the liquid in the pot to a simmer over medium-high and cook, stirring, until thickened, 10 to 14 minutes.

Return the chicken to the pot and stir. The chicken will break up a bit. Off heat, add the butter, stirring until melted, then stir in the olives and lemon zest and juice. Taste and season with salt and pepper. Transfer to a platter and serve with the cumin-salt mixture to sprinkle over, to taste.
Cumin-Coriander Potatoes with Cilantro (Patates Mekhalel)
Start to finish: 20 minutes (10 minutes active) | Servings: 4

INGREDIENTS
2 ½ pounds Yukon Gold potatoes, peeled and cut into 1-inch chunks
½ cup white vinegar, divided
Kosher salt and ground black pepper
¼ cup grapeseed or other neutral oil
4 teaspoons cumin seeds, lightly crushed
4 teaspoons coriander seeds, lightly crushed
4 medium garlic cloves, minced
2 teaspoons hot paprika (see note)
2 teaspoons honey
1 ½ cups lightly packed fresh cilantro leaves, roughly chopped

INSTRUCTIONS
In a 12-inch nonstick skillet over medium, heat 2 tablespoons of the oil until shimmering. Add the poblanos, scallions, garlic, Aleppo pepper and ½ teaspoon each salt and white pepper. Cover and cook, stirring, until the chilies are softened but not browned, 6 to 8 minutes. Transfer to a medium bowl and stir in the tomatoes and capers; set aside. Wipe out the skillet.

In a medium bowl, whisk the eggs and ¼ teaspoon salt. Return the skillet to medium and heat the remaining 2 tablespoons oil until shimmering. Pour the eggs into the center of the pan. Using a silicone spatula, continuously stir the eggs, pushing them toward the middle as they set at the edges and folding the cooked egg over on itself. Cook until just set, about 1½ minutes. The curds should be shiny, wet and soft. Taste and season with salt and pepper, then divide among warmed serving plates.

Top each serving with a portion of the poblano mixture. Sprinkle with feta and dill, then drizzle with oil.

In Cairo, patates mekhalel are served by street vendors as a side to liver sandwiches, their gentle acidity and crunchy spices balances the richness of the liver. For our version, we peel, cut and cook the potatoes in water seasoned with both salt and vinegar, then dress the hot, just-drained potatoes with additional vinegar. To lightly crush the cumin and coriander seeds, use a mortar and pestle or the back of a heavy pan, or pulse them several times in a spice grinder. If you can’t find hot paprika, use 2 teaspoons sweet paprika plus ¼ teaspoon cayenne pepper.

Don’t overcook the potatoes; the chunks should be tender but not fall apart. Also, don’t allow the garlic to brown in the oil or its flavor may be acrid and bitter. Remove the pan from the heat as soon as the garlic begins to turn golden and immediately add the paprika and honey, which lower the oil’s temperature.
FROM EPISODE 322: FROM MOROCCO TO EGYPT

Spicy Egyptian Eggplant with Fresh Herbs
Start to finish: 40 minutes | Servings: 4

INGREDIENTS
1 tablespoon coriander seeds
1 tablespoon cumin seeds
Two 1-pound globe or Italian eggplants, trimmed
6 tablespoons extra-virgin olive oil
¼ cup harissa paste
¼ cup cider vinegar
3 tablespoons honey
1 medium garlic clove, finely grated
¼ cup finely chopped fresh mint
3 tablespoons finely chopped fresh dill, divided
Kosher salt and ground black pepper

INSTRUCTIONS
In a small skillet over medium, toast the coriander and cumin, shaking the pan, until fragrant, about 2 minutes. Transfer to a spice grinder and let cool slightly, then pulse until coarsely ground; set aside.

Heat the oven to broil with a rack 6 inches from the element. Line a rimmed baking sheet with foil and mist with cooking spray. Cut each eggplant crosswise into 1½-inch-thick rounds, then cut each round into 1½-inch cubes. In a large bowl, toss the eggplant with the oil to coat. Distribute in an even layer on the prepared baking sheet; reserve the bowl. Broil without stirring until tender and lightly charred on top, 10 to 12 minutes.

Meanwhile, in the reserved bowl, whisk together the harissa, vinegar, honey, garlic, mint, 2 tablespoons of dill and the coriander and cumin. When the eggplant is done, immediately add it to the bowl, then gently toss to combine. Taste and season with salt and pepper. Let stand for 10 minutes. Transfer to a serving platter and sprinkle with the remaining 1 tablespoon dill.

This is an oven-friendly version of a dish typically deep-fried by street vendors in Cairo. Because broilers vary in heat output, check the eggplant for doneness after 10 minutes. For the same reason, it also may need longer than called for. The pieces should be tender and lightly charred, but not falling apart. Harissa is a North African red pepper paste seasoned with spices and other ingredients; our favorite brand is DEA, which usually is sold in a yellow tube. Serve warm or at room temperature.

Don’t allow the eggplant to cool before tossing it with the harissa mixture. As they cool, the chunks absorb the flavorings. Allow the mixture to stand for at least 10 minutes before serving.
**Miso-Gochujang Pulled Pork**

*Start to finish: 4 hours (1 hour active) | Servings: 6 to 8*

**INGREDIENTS**

- 5 pound boneless pork butt, trimmed and cut into 2-inch cubes
- ¾ cup gochujang, divided
- 6 tablespoons white miso, divided
- 1 bunch fresh cilantro, stems minced, leaves left whole, reserved separately
- ¼ cup hoisin sauce
- 3 ounces fresh ginger, peeled and cut into 3 chunks
- 2 tablespoons grapeseed or other neutral oil
- 2 large yellow onions, thinly sliced
- Kosher salt and ground black pepper
- 3 tablespoons unseasoned rice vinegar
- Pickled jalapeños, to serve

**INSTRUCTIONS**

**Heat the oven to 325°F** with a rack in the lower-middle position. In a large Dutch oven, combine the pork, ½ cup of gochujang, 2 tablespoons of miso, the cilantro stems, the hoisin, ginger and 1 cup water; stir to combine. Bring to a simmer over medium-high, then cover and place in the oven. Cook until a skewer inserted into the meat meets no resistance, about 3 hours.

**Meanwhile, in a nonstick 12-inch skillet** over medium-high, heat the oil until shimmering. Add the onions and ½ teaspoon salt, then reduce to medium. Cook, stirring occasionally, until the onions are golden brown, about 15 minutes. Stir in the remaining 4 tablespoons miso and cook, stirring frequently, until the miso begins to brown, about 5 minutes. Transfer to a plate and let cool, then cover and refrigerate until ready to use.

**Using a slotted spoon**, transfer the pork to a large bowl. When cool enough to handle, shred into bite-size pieces, discarding any fat; set aside. Remove and discard the ginger chunks from the cooking liquid. Tilt the pot to pool the liquid to one side and use a wide spoon to skim off and discard as much fat as possible from the surface. Bring to a simmer over medium-high and cook, stirring occasionally, until reduced by about half and a spatula drawn through the sauce leaves a trail, 5 to 7 minutes.

**Whisk in** the remaining 4 tablespoons gochujang. Stir in the pork and onions. Reduce to medium and cook, stirring frequently, until heated through, 5 to 10 minutes. Off heat, stir in the vinegar, then taste and season with pepper. Serve with cilantro leaves, pickled carrots and pickled jalapeños.
Miso-Ginger Dressing
*Start to finish: 10 minutes | Makes about 1 cup*

**INGREDIENTS**

- ⅓ cup walnuts
- ⅓ cup white miso
- 1 teaspoon grated lemon zest, plus ¼ cup lemon juice (1 to 2 lemons)
- ¼ cup water
- 1-ounce piece fresh ginger, peeled and thinly sliced
- 1 teaspoon Dijon mustard
- 1 teaspoon honey
- ½ teaspoon ground white pepper
- ½ cup grapeseed or other neutral oil

**INSTRUCTIONS**

In a blender, combine all ingredients except the oil. Blend until the walnuts are finely ground and the dressing is smooth, about 1 minute. Add the oil and blend until emulsified, about 30 seconds.

**Suggested uses:**

1. Chopped salad prepared with romaine, cucumbers, cherry tomatoes, radishes, red onion and mint.
2. Radicchio, Endive and Arugula Salad with Roasted Beets and toasted chopped Walnuts
3. Drizzle on sautéed-steamed greens. Spinach, kale, chard or bok choy.
4. Tossed with or drizzled on top of blanched vegetables; especially green beans, asparagus, broccoli, cauliflower and carrots.
5. As a sauce for Poached White Fish Fillets or Salmon
6. A dressing for Cabbage Slaws – thinly sliced red, white or Napa cabbage with grated carrots, thin sliced scallions, fine diced jalapeno and herbs such as parsley, cilantro, basil or mint.
7. Dressing for a Shredded Chicken Salad with blanched sugar snap peas, thinly sliced red pepper and celery, and a fresh herb of your choice.
8. Dressing for a Rice Salad with small diced celery, cucumber, chopped, toasted almonds, raisins, thin sliced scallions and chopped parsley or mint.
9. Drizzled on grilled vegetables, especially eggplant, zucchini, yellow squash, asparagus and onions.
10. Dressing for a Chickpea Salad with minced garlic, small diced celery, finely chopped parsley and mint. Serve on a bed of salad greens.
Roasted Cauliflower with Miso Glaze

Start to finish: 30 minutes | Servings: 4

**INGREDIENTS**
- 2-pound head cauliflower, trimmed, cored and cut into 1 ½- to 2-inch florets
- 3 tablespoons peanut oil
- Ground white pepper
- ⅓ cup red or white miso
- 4 teaspoons unseasoned rice vinegar
- 2 teaspoons sake
- 1 teaspoon honey
- 1 teaspoon finely grated fresh ginger
- ¼ cup shelled roasted pistachios, chopped
- 1 bunch scallions, thinly sliced
- ¼ cup chopped fresh cilantro

**INSTRUCTIONS**

**Heat the oven to 500°F** with a rack in the lowest position. Line a rimmed baking sheet with foil and place the baking sheet in the oven.

**Place the cauliflower** in a large bowl. Add the oil and ¼ teaspoon pepper, then toss to coat. When the oven is at temperature, quickly remove the baking sheet and distribute the cauliflower in an even layer; reserve the bowl. Roast until the cauliflower is just tender and browned in spots, 15 to 18 minutes; do not stir.

**Meanwhile, in the reserved bowl,** whisk together the miso, vinegar, sake, honey, ginger and 2 tablespoons water. As soon as the cauliflower is done, transfer to the bowl with the miso mixture and gently toss. Carefully stir in the pistachios, scallions and cilantro. Transfer to a serving platter.