OUR SPRING 2020 COOKBOOKS

RECIPES FOR EVERYTHING YOU’VE GOT
Our authors pour their hearts into their books—and their recipes. And we remain committed to sharing their work with readers, even if we have to go about it in a new way—in the comfort of your home, as you take care of yourself and loved ones. Now, we’re literally taking a page right out of each of our Spring 2020 cookbooks to help you make delicious, satisfying meals with everything you already have stocked in your pantry. From healthy family dinners to comforting meals with leftovers, from breakfasts to start your day right to cocktails for Home Happy Hour, this booklet is loaded with recipes—from our upcoming cookbooks—to help you plan the menu.
macadamia nut condensed milk

Not even King Kamehameha could have dreamed of this. Of course, back then, macadamia nuts weren’t even harvested from the trees in Hawai’i. They were considered to be too beautiful to be a crop. But their creamy flavor is transcendent, and we love using them to make a rich condensed milk alternative. Note that this isn’t a dairy-free version—we just love how the nuts infuse the milk with their flavor.

MAKES 1½ CUPS, ENOUGH FOR ABOUT 10 SERVINGS

1 cup macadamia nuts
2 cups whole milk
¾ cup cane sugar
¼ teaspoon salt
2 teaspoons vanilla extract

Using a food processor, grind the macadamia nuts until they form a paste. In a medium saucepan, cook the nut paste on medium-high heat, stirring, for 5 minutes, or until it is very fragrant but not burning. Transfer the nut paste to a bowl.

In the same saucepan, combine the milk and the sugar. Cook over low heat until the sugar has dissolved, then raise the heat to medium-low. Cook, whisking often, until the milk has reduced by half, about 30 minutes. Add the nut paste, salt, and vanilla extract. Whisk together until everything is thoroughly combined. Remove from the heat. Allow to cool.

Store the mixture in a mason jar or other airtight container in the fridge for up to 1 week.

VIETNAMESE ICED COFFEE

Vietnam is known for its sweet, strong coffee drinks. You can’t write a book about Asian drinks without mentioning the iconic Vietnamese iced coffee. We do it with a homemade macadamia nut condensed milk because we like the idea that Hawai’i and Southeast Asia are shaking hands in this cup, but you can go old-school and just use the standard sweetened condensed milk instead. For the full effect, you’ll want to get a Vietnamese coffee filter, which is a simple single-serving dripper you set on top of your glass. They’re readily available in Asian markets and online. For the coffee, you can use your favorite dark-roast coffee, or do like they do in New Orleans and use a coffee-chicory blend, or add some ground chicory to the dark roast.

MAKES 1 GLASS

RECOMMENDED TOPPINGS:
JAPANESE COFFEE JELLY, EGG PUDDING, BLACK STICKY RICE

½ tablespoons coarsely ground dark roast coffee beans
½ teaspoon ground chicory (optional)
2 to 4 tablespoons toppings of your choice (optional)
2 tablespoons Macadamia Nut Condensed Milk (recipe follows) or sweetened condensed milk, or to taste
8 ounces (by weight) ice cubes
5 ounces (½ cup + 2 tablespoons) filtered water, heated to 200°F

Unscrew the filter plate in a Vietnamese coffee filter and add the ground coffee and chicory, if using, to it. Screw the filter plate back on, but not too tight. (The tighter you set it, the slower the drip and the stronger the coffee.) Set the filter aside.

Put the toppings, if using, in a glass, and add the condensed milk and the ice. Place the coffee filter over the top of the glass and fill the filter with the hot water. Allow the coffee to slowly drip into the glass; this will take 4 to 5 minutes. If necessary, continue adding hot water as the coffee drips out. Once the dripping has stopped, stir the drink to combine.

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In the same saucepan, combine the milk and the sugar. Cook over low heat until the sugar has dissolved, then raise the heat to medium-low. Cook, whisking often, until the milk has reduced by half, about 30 minutes. Add the nut paste, salt, and vanilla extract. Whisk together until everything is thoroughly combined. Remove from the heat. Allow to cool.

Store the mixture in a mason jar or other airtight container in the fridge for up to 1 week.
DATE-SWEETENED HORCHATA

The rich and sweet cinnamon-flavored rice drink horchata is like dessert in a glass. A lot of the horchata you buy in stores and restaurants is sweetened with corn syrup. Ours gets most of its sweetness from sugary dates grown in the desert. When you store this in the refrigerator, it will separate, so just stir it before serving. You need to start this a day in advance of serving.

Makes about ten 8-ounce servings

1 ½ pounds (about 4 cups) pitted dried Medjool dates
1 cinnamon stick, plus extra for garnish (optional)
1 pound basmati rice, rinsed and drained
½ cup sugar
6 cups unsweetened Califia Barista Blend almond milk

Put the dates in a large bowl and add water to cover. Cover the bowl with plastic wrap and set the dates aside at room temperature to soak overnight.

The next day, combine the rice with 4 cups of hot water in a large bowl. Let sit for at least 2 hours at room temperature.

Drain the soaked dates and put them in a stockpot. Add 3 cups of room-temperature water, the sugar, the cinnamon stick, and the lemon peel. Bring the water to a boil, stir until the sugar dissolves, and then remove the pot from the heat.

Transfer the rice and its soaking water to a blender and puree until smooth. Strain the puree through a fine-mesh sieve into a large bowl to make rice milk. Remove the cinnamon stick and lemon peel from the date mixture. Put the date mixture in the blender and puree until smooth. Strain the date puree through the sieve into the bowl containing the strained rice water. Let the mixture cool to room temperature, and then add the almond milk. Stir to combine and refrigerate until cold.

Serve the horchata over ice, garnished with cinnamon sticks, if using. It will keep in the refrigerator for up to 3 days.

STRAWBERRY LEMONADE

This is ridiculously easy to make and ten times more delicious than any soda or soft drink that comes in a can. You’re going to want to break out your electric juicer for this one.

Makes six 8-ounce servings

1 pound fresh strawberries, hulled (about 3 cups)
2 cups fresh lemon juice (from 8 to 10 lemons)
1 cup sugar
6 slices of lime, for garnish (optional)
1 cinnamon stick, plus extra for garnish (optional)
Zest of 1 lemon, removed with a vegetable peeler
6 cups unsweetened Califia Barista Blend almond milk

In a blender, combine the strawberries, lemon juice, and sugar and puree until smooth. Strain the puree through a fine-mesh strainer into a large pitcher. Add 4 cups of water and stir to combine. Chill, and serve in tall glasses over ice, each glass garnished with a slice of lime, if using.

In a blender, combine the rice with 4 cups of hot water in a large bowl. Let sit for at least 2 hours at room temperature.

Drain the soaked dates and put them in a stockpot. Add 3 cups of room-temperature water, the sugar, the cinnamon stick, and the lemon peel. Bring the water to a boil, stir until the sugar dissolves, and then remove the pot from the heat.

Transfer the rice and its soaking water to a blender and blend until smooth. Strain the puree through a fine-mesh sieve into a large bowl to make rice milk.

Serve the horchata over ice, garnished with cinnamon sticks, if using. It will keep in the refrigerator for up to 3 days.
CLASSIC BUTTERMILK PANCAKES

Serves 4; makes 14 to 16 pancakes

This recipe makes incredibly cakey, light pancakes with a buttermilk flavor; they’re the familiar crowd-pleasing counterpart to our slightly moodier, darker Buckwheat Pancakes (page 65). Stack them high and serve them with whatever you like—butter, maple syrup, and/or a sprinkling of fresh berries.

A common mistake when cooking pancakes is to use too high a heat. Remember, pancakes are cakes, and like cakes you cook in the oven, they need moderate heat to cook evenly. Heating over high heat to try to speed up the process, then turning it back down, can lead to uneven heat (hot spots) in your pan.

Always make a test pancake. When your pan is hot and greased, pour in a small test pancake. The batter should spread evenly across the griddle or pan and then stop. If it is too thick, it will sit in a lump. To fix a thick batter, add liquid in very small increments: you don’t want to thin the batter too much, as that will cause it to lose its ability to hold together. If you over-thin your batter and it begins dribbling uncontrollably toward the pan’s edges as you pour it in, there’s no turning back.

1. Sift the flour, sugar, salt, baking powder, and baking soda into a large bowl.

2. In a medium bowl, combine the eggs, buttermilk, and vanilla and whisk until smooth. Add the melted butter and whisk again to incorporate.

3. Set a griddle or cast-iron skillet over medium heat, giving it several minutes to warm evenly.

4. While the pan is getting hot, add 3 cups of the liquid mixture to the dry ingredients and gently fold together with a rubber spatula until well incorporated; a few small lumps are okay.

5. Brush the griddle with a bit of the vegetable oil. Make a small test pancake (see headnote). Once you’ve got your consistency right, drop the batter onto the griddle using a ¼ cup measure and repeat, leaving at least ½ inch between pancakes. Once the edges begin to brown and the bubbles stop coming through the top, about 2 minutes, turn the pancakes over and cook for an additional 2 to 3 minutes.

6. Serve immediately with the butter and maple syrup or keep the pancakes on a plate covered with a dry kitchen towel in a low oven (about 200°F) until all the batter is used up or until everyone is full.

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Ingredients:

- 2½ cups all-purpose flour
- ¼ cup sugar
- ½ teaspoon salt
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- 2 large eggs
- 2½ cups buttermilk
- ½ teaspoon vanilla extract
- 1 cup (2 sticks) unsalted butter, melted
- 2 tablespoons vegetable oil

Serving suggestions:

Softened butter and maple syrup, for serving
At the intersection of sticky and crunchy, you will find these highly addictive granola crack clusters. Some of this entirely grain-free granola will crumble (as expected), but it’s those small clusters that get stuck together in the baking process that you won’t be able to stop eating. You can top them with milk and eat them like cereal, mix them into your favorite yogurt, or use them as a garnish on a smoothie bowl. They also make for a delicious snack on their own.

Preheat the oven to 350°F. Line a rimmed baking sheet with parchment paper.

In a large bowl, combine the almonds, walnuts, pumpkin seeds, chia seeds, and sunflower seeds until evenly mixed.

Heat the coconut oil and maple syrup in a medium saucepan over low heat until the oil is melted, then stir to combine. Pour the mixture evenly over the nut mixture and toss well to evenly coat. Spread the granola in an even layer on the baking sheet.

Bake for 15 to 20 minutes, or until golden brown and sticky. Let the granola cool until it is room temperature, then break it up. Store in an airtight container at room temperature for up to 2 months.
Makes a large jar—usually enough for several dishes.

Basic beans

1 pound dried beans
8 cups hot tap water
1 tablespoon kosher salt

This is a basic template that you may have to adjust depending on the type and age of beans you are using. For soft beans that take on a lot of water, you may need to add a little more water than noted here and shorten the cooking time a little. For harder beans, which can include many heirloom beans from Mexico—as well as beans that have been sitting a while in the pantry—you may need a little less water to finish with the right balance of bean liquor to beans, and also you may need to increase the cooking time somewhat.

For more information on where you can buy heirloom beans, see page 252.

Notice that we have not discussed soaking the beans. While I know that in the United States there can be a bit of contention between those who do and those who do not soak beans before cooking, in Mexico, that is not often something we do. This recipe assumes the beans have not been soaked.

Preheat the oven to 250°F.

Wash the beans in a colander, removing any rocks or hollow beans.

Put the beans and water in a Dutch oven or oven-safe pot with lid. Place the covered pot in the oven and bake for 100 minutes. Uncover, add the salt, and stir the beans a little bit with a wooden spoon to help dissolve the salt into the water. Re-cover and bake for 15 minutes more, or longer if needed to attain the desired texture.

Pull the pot from the oven, remove the lid, and let cool. Transfer the beans to a large jar or bowl along with enough liquor to keep them submerged. You might have quite a bit more bean liquor remaining after that, you can discard it. The beans will keep in the fridge for up to 2 weeks.
Spanish rice

Spanish rice is well-known as a component of combination platters in beloved Mexican restaurants throughout the States. In Mexico, it’s just one type of rice that we eat, but it’s still a favorite. The restaurants in Puerto Nuevo, which cater to both Mexicans and Americans, typically serve Spanish rice as part of their lobster feasts.

Cut the tomatoes in half, and cut the onion into two equal pieces. Put the tomatoes, onion, garlic, and salt in a blender or food processor and blend until smooth. Set this mixture aside.

Cover the bottom of a pot with the cooking oil and place over medium heat. Once the oil is hot, add the rice, stirring it slowly and constantly so it doesn’t burn. Keep cooking until the rice is golden brown, about 5 minutes.

Add the tomato mixture to the rice and cook for 2 minutes, continuing to stir constantly.

Add the chicken broth to the pot and cover. Keeping the heat low enough to avoid burning the rice, cook at a simmer for 30 to 45 minutes, until the rice has absorbed all the liquid and has a light texture. Serve immediately.
CUBAN-STYLE BLACK BEANS

A vat of these beans adds an enormous amount of protein to the dinner table on whatever night you serve it, along with a profusion of rich, garlicky flavor. Those who eschew pork can replace the ham hock and bacon with a smoked turkey wing. Those who avoid meat altogether can add a little salt at the end. The beans are superlative with white rice, which can make for a meal in itself, especially if paired with a crisp green salad and, crucially in my view, buttered toast. Hot sauce is mandatory.

1 pound dried black beans, rinsed and picked over to remove any stones

¼ cup extra-virgin olive oil

4 slices slab bacon, diced

1 medium Spanish onion, peeled and diced

1 head of garlic, cloves peeled and diced

2 small green bell peppers, seeded and diced

1 jalapeño pepper, seeded and diced

1 tablespoon kosher salt, or to taste

½ teaspoon freshly ground black pepper

1 teaspoon dried oregano

½ teaspoon ground cumin

3 tablespoons distilled white vinegar

1 smoked ham hock

2 bay leaves

1 tablespoon dark brown sugar

1. Place the beans in a large bowl and cover with cold water, then allow to sit out on the countertop overnight; or if pressed for time, simmer over medium-low heat, covered, until the beans are tender, about an hour. (Or if really pressed for time, substitute three 15½-ounce cans black beans, drained.)

2. When you’re ready to cook the beans, put the oil in a large, heavy-bottomed pot set over medium-high heat and allow to come to a shimmer. Add the bacon and cook, stirring occasionally, until the fat has begun to render out of the bacon and the meat is beginning to crisp, about 5 minutes. Add the onion, garlic, bell peppers, and jalapeño, and stir to combine. Continue cooking until the vegetables have begun to soften, 5 to 7 minutes. Add the salt, black pepper, oregano, and cumin, and stir to combine. They will absorb the heated oil in the pan and grow fragrant, 3 to 5 minutes.

3. Add the vinegar to the pot and stir to combine, then allow to cook off until it is mostly gone. Add the ham hock, bay leaves, brown sugar, the beans, and a splash or two of water, and stir again.

4. Lower the heat and allow the beans to cook, stirring occasionally, for an hour or so, until the beans are very soft and the meat on the ham hock is pulling away from the bone. (Add a little water to the pot if it seems to be getting dry.)

5. When the beans are done, remove the ham hock and the bay leaves; discard the bay leaves and tear the meat from the hock. Chop this meat and return it to the bean pot. Stir, taste, and adjust the seasonings. (The mixture can keep, softly bubbling on the stove, for hours. Add a little water, if necessary. Stir occasionally.) Serve with rice and hot sauce.
warm butter bean salad with roasted bell peppers
wilted arugula - pili pili oil - lemon juice

makes 4 servings

Smoky roasted peppers provide a bright contrast to the delicate, buttery flavor of big lima beans in this dish. The pili pili oil adds the subtlest kick–you’ll notice it, but it doesn’t overpower. Peppery arugula adds freshness, and a squeeze of lemon brightens everything. I created this recipe for a collaboration with Williams-Sonoma in 2019. My family had a Father’s Day cookout with some friends (Hi, Haisha, David, and Naya) that was shot by my buddy photographer Erin Scott, and Williams-Sonoma featured the images in their catalog, on their blog, and across their social media platforms. That was a meaningful partnership, since Father’s Day is my favorite holiday of the year. While I’m appreciative of gifts, Father’s Day is about expressing gratitude to my family for the love they show me every single day. When I was working on this book, I spent more than a year testing recipes and writing almost every weekend (and a lot of holidays). My wife and daughters supported me wholeheartedly throughout that process. On Father’s Day weekend, I celebrate them for the privilege of being a husband and a father.

warm butter bean salad with roasted bell peppers, continued

to the pan. Raise the heat to high and cook for 1 minute, gently stirring to combine and warm the ingredients through. Turn off the heat and season aggressively with white pepper. Taste and season with salt. Divide the lima bean mixture evenly among four plates.

Add the arugula and 2 tablespoons water to the same pan. Set the pan over low heat, cover, and cook for 2 to 3 minutes, until the arugula wilts. Place a handful of arugula over each serving, then drizzle with more pili pili oil and a squeeze of lemon. Finish with a sprinkle of flaky salt and serve.

pili pili oil

makes about 1 cup

2 teaspoons smoked paprika
2 (2-inch) thyme sprigs
2 (2-inch) rosemary sprigs
1 cup olive oil

In a small saucepan, combine all the ingredients and heat over low heat, stirring occasionally, until the olive oil starts to sizzle and the paprika has completely dissolved. Immediately remove from the heat and set aside to cool.

Transfer all the ingredients to a small jar or bottle, seal, and refrigerate for a few days before using. Store in the refrigerator for up to 2 weeks.

roasting peppers

There are a few methods for roasting peppers. I prefer placing them directly over a burner on a gas stove and turning them with tongs until the skin is blackened and blistered all over. Maybe it’s the nostalgia of first learning this procedure in culinary school, but the process is fulfilling. If you have an electric stove, you’ll need to use the broiler or grill to achieve the same outcome–just be sure to turn them occasionally to char the skin on all sides. After they are properly charred, the peppers are placed in a heatproof container and covered for 15 minutes, until they have cooled and their skins have loosened up. Peel off the charred skin (avoiding the peppers or you will lose some of the flavor), then cut off the stem end, remove the core and seeds, and cut the flesh of the peppers into strips or cubes or you will lose some of the flavor.
GARLICKY GREAT NORTHERN BEANS AND BROCCOLI RABE OVER TOAST

My take on Heartland author and chef Lenny Russo’s wonderfully satisfying bowl of beans and bitter greens amps up the garlic and uses the rich bean cooking liquid instead of stock. I love serving these beans over toast to make it a meal.

Combine the beans in a large pot with enough water to cover by 2 inches. Add the onion, carrots, kombu, and bay leaves, turn the heat to medium-high, and bring the beans to a boil. Let them boil for 5 minutes, then reduce the heat so the beans are at a bare simmer, cover, and cook until the beans are very tender, about 1 hour. (Alternatively, you can cook the beans, water, and aromatic vegetables in a stovetop or electric pressure cooker: Bring to high pressure and cook for 17 minutes if using a stovetop model or 20 minutes for electric. Let the pressure release naturally, then open.)

Discard the onion, carrots, kombu, and bay leaves and strain the beans, reserving all of the cooking liquid.

In a deep skillet, heat the olive oil over medium heat until it shimmers. Stir in the broccoli rabe and sauté until very tender, about 8 minutes. Stir in the garlic and cook until it starts to soften, about 2 minutes. Stir in the drained beans, 1½ cups of the reserved cooking liquid, and the salt. Cook just until the beans are hot and the flavors have melded, 2 to 3 minutes. Stir in the pepper, taste, and add more salt if needed.

Divide the toast among shallow serving bowls. Drizzle with the chile oil, if desired, and spoon the bean mixture and broth on top. Finish with the Parm and serve hot.

6 servings

2 cups dried great Northern beans (may substitute navy, cannellini, or other white beans), soaked overnight and drained
Water
1 onion, studded with 12 whole cloves
2 large carrots
1 (3 by 5-inch) strip kombu (dried seaweed)
3 bay leaves
3 tablespoons extra-virgin olive oil
1 large bunch of broccoli rabe, cut into 1-inch pieces
6 garlic cloves, finely chopped
1 teaspoon kosher salt, plus more to taste
¼ teaspoon freshly ground black pepper
6 thick slices rustic sourdough bread, lightly toasted
1 tablespoon chile oil (optional)
¼ cup vegan or traditional Parmesan, grated or shaved

110 COOL BEANS
Eggplant, chickpea, and tomato bake  
*Musaq’a*’a*

Echoes of Greek moussaka are correctly heard here, both in the name and the feel of the dish. It’s a vegetarian take on the hearty, humble, healthful, and completely delicious sheet-pan dish. It works well either as a veggie main or as a side with all sorts of things—piled into a baked potato, for example, or served alongside some grilled meat, fish, or tofu. It’s just the sort of dish you want to have in the fridge ready to greet you after a day at work. It’s also lovely at room temperature, so it’s great for an on-the-go lunch.

**Getting ahead:** You can make and bake this in advance; it keeps in the fridge for up to three days, ready to be warmed through when needed.

Preheat the oven to 450°F. Line two baking sheets with parchment paper.

Use a vegetable peeler to peel away strips of eggplant skin from top to bottom, leaving the eggplants with alternating strips of black skin and white flesh, like a zebra. Cut crosswise into round slices, ¾ inch/2cm thick, and place in a large bowl. Mix well with 5 tbsp/75ml of oil, 1 tsp of salt, and plenty of black pepper and spread out on the prepared baking sheets. Roast for about 30 minutes, or until completely softened and lightly browned. Remove from the oven and set aside.

Decrease the oven temperature to 400°F.

While the eggplants are roasting, put 2 tbsp of oil into a large sauté pan and place over medium-high heat. Add the onion and cook for about 7 minutes, until softened and lightly browned. Add the garlic, chile flakes, cumin, cinnamon, and tomato paste and cook for 1 minute, or until fragrant. Add the bell peppers, chickpeas, canned tomatoes, sugar, water, 1¼ tsp of salt, and a good grind of black pepper. Decrease the heat to medium and cook for 18 minutes, or until the bell peppers have cooked through. Stir in ¾ cup/15g of cilantro and remove from the heat.

Spread out half the plum tomatoes and half the roasted eggplants in a large baking dish, about 9 x 13 inches/23 x 33cm. Top with the chickpea mixture, then layer with the remaining tomatoes and eggplants. Drizzle with the remaining 1 tbsp of oil, then cover with aluminum foil and bake for 30 minutes. Remove the foil and bake for another 20 minutes, or until the sauce is bubbling and the tomatoes have completely softened. Remove from the oven and let cool for about 20 minutes. Top with the remaining ¼ cup/9g cilantro and serve either warm or at room temperature.

**Serves four as a main, or six as a side**

- 5 medium eggplants (2¾ lb/1.25kg)
- ½ cup/120ml olive oil
- Salt and black pepper
- 1 onion, finely chopped (1 cup/150g)
- 6 garlic cloves, crushed
- 1 tsp chile flakes
- ½ tsp ground cumin
- ½ tsp tomato paste
- 1½ tsp sugar
- ½ cup plus 2 tbsp/200ml water
- 1 cup/20g cilantro, roughly chopped
- 4 plum tomatoes, trimmed and sliced into ½ inch/1.5cm rounds (12¼ oz/350g)

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½ cup/120ml olive oil  
Salt and black pepper  
1 onion, finely chopped (1 cup/150g)  
6 garlic cloves, crushed  
1 tsp chile flakes  
1 tsp ground cumin  
1½ tsp tomato paste  
2 green bell peppers, seeded and cut into 1½-inch/3cm chunks (1½ cups/200g)  
1 x 14-oz/400g can chickpeas, drained and rinsed (1¾ cups/240g)  
1 x 14-oz/400g can chopped tomatoes  
1½ tsp sugar  
¼ cup plus 2 tbsp/200ml water  
1 cup/20g cilantro, roughly chopped  
4 plum tomatoes, trimmed and sliced into ½ inch/1.5cm rounds (12¼ oz/350g)
When the small, unpretentious Japanese restaurant in my neighborhood that I routinely ordered in from closed after twenty years, the loss felt personal. It was a reliable fixture, and the only place I knew that served what the menu listed as *yuba-ae*, sliced tofu skin ribbons (*yuba*) tangled up with broccoli rabe and dressed in a standout vinaigrette that tasted like a sharper, more savory honey mustard. The chewy soy-based strips aren’t the easiest ingredient to find, so I replaced them with pasta. The owner was kind enough to disclose the dressing’s two main components—miso and mustard—but smart enough to keep the rest a secret. I relied on my taste memory to figure it out. I think I nailed it.

PASTA SALAD WITH MISO-MUSTARD DRESSING  
*serves 4*

**MISO-MUSTARD DRESSING**  
1 tablespoon Colman’s mustard powder  
3 tablespoons white miso paste  
3 tablespoons unseasoned rice vinegar  
1 tablespoon mirin  
1 tablespoon sugar  
1 tablespoon neutral oil

**SALAD**  
8 ounces dried orecchiette (about 2 1/3 cups; see Substitution Note)  
1 pound broccoli rabe, trimmed  
1/4 cup plus 2 tablespoons pine nuts  
Salt to taste  
About 40 (3 x 1/2-inch) strips of toasted nori (optional)

Make the dressing. In a small bowl, mix the mustard powder with 2 teaspoons water to create a thick paste. Let it sit for 20 minutes to allow the flavor to develop. In a separate small bowl, using a whisk or fork, stir 1 teaspoon of the mustard paste with the miso paste, rice vinegar, mirin, and sugar to combine. Stir in the oil to incorporate thoroughly (see Cooking Note).

Prepare the salad. Bring 3 quarts water to a boil in a large pot over high heat. When the water is boiling, salt it. Add the orecchiette, stirring once right after you put it in the pot and then again, a minute later, to prevent sticking. Cook it until al dente. Reserving the pasta cooking water in the pot, strain the orecchiette and transfer it to a serving bowl. Return the water to a boil. Prepare a large bowl of ice water. Add the broccoli rabe to the boiling water and cook for about 2 minutes, until it’s just wilted and vibrant in color. Drain and immediately transfer it to the ice water to stop the cooking. Use your hands (or paper towel) to squeeze out excess water, then roughly chop. Add the rabe to the orecchiette.

Add the pine nuts and stir to combine with the orecchiette and rabe. Dress the salad with the miso-mustard mixture and toss to coat evenly. Season with salt. Garnish with the nori strips, if using. Before serving, toss again so the toasted seaweed wilts and scatters.

COOKING NOTE If you like your salads more heavily dressed, consider increasing the amounts for the white miso, rice vinegar, mirin, sugar, and oil by 50 percent. You will have enough mustard paste to accommodate a larger batch. The dressing can be refrigerated in an airtight container for up to a week.

SUBSTITUTION NOTE I strongly suggest orecchiette or shells here—small or medium size. Otherwise, for a rice-like texture, use orzo, or think beyond noodles and try it with brown rice.
Imagine a dish that arrives in a little parchment-wrapped package (known as a **cartoccio**, or cartouche) like a baked gift from the spaghetti gods. You open it up, and with the warm steam comes the scent of olive oil, parsley, white wine, and wild mushrooms. Bam! That’s this dish right here. It’s very simple to make and is also a great way to get children to eat fungi.

**YOU WILL NEED**
- Four to six 15-inch parchment-paper squares
- 1 pound dry spaghetti
- ¼ cup olive oil
- 2 tablespoons unsalted butter
- 1 pound mixed fresh wild mushrooms, such as black trumpets or chanterelles, trimmed
- 2 small shallots, minced
- Fine sea salt
- ½ cup dry white wine
- 1 cup vegetable stock
- ¼ cup minced fresh flat-leaf parsley
- 2 tablespoons extra-virgin olive oil

Preheat the oven to 400°F.

Bring a large pot of salted water to a boil. Add the spaghetti and cook for 2 minutes short of the timing for al dente on the package.

While the pasta is cooking, in a large sauté pan over high heat, warm the olive oil and butter. Add the mushrooms and sauté until wilted, about 5 minutes. Push the mushrooms to the side of the pan, turn the heat to medium, add the shallots, and sauté until translucent, about 3 minutes, seasoning with salt as you go. Stir the mushrooms into the shallots, add the wine, and cook until it is almost completely absorbed, about 3 minutes. Pour in the vegetable stock, turn the heat to high, bring to a boil, then turn the heat to low and simmer until the cooking juices reduce slightly, about 5 minutes.

Drain the undercooked pasta and stir it into the sauce, mix in the parsley, and then stir in the extra-virgin olive oil.

On a work surface, lay out one parchment square per person. Place one portion of pasta onto the center of each square. Moisten the edges of the parchment with water and fold up into a triangle shape, crimping all along the edges to make a seal. Gently lift and transfer to a baking sheet. Repeat with the remaining squares.

Bake until the parchments puff up (from the steam inside), about 5 minutes. Use a large flat spatula to transfer each parcel to a plate.

Serve immediately, letting your dinner guests open their own cartoccio!
ginger scallion noodles

Our ginger scallion noodles are an homage/to-out-and-out rip-off of one of the greatest dishes in New York City: the $4.95 plate of ginger scallion noodles at Great New York Noodletown down on the Bowery in Chinatown.

Ginger scallion sauce is one of the greatest sauces or condiments ever. Ever. It’s definitely a mother sauce at Momofuku, something that we use over and over and over again. If you have ginger scallion sauce in the fridge, you will never go hungry: stir 6 tablespoons into a bowl of hot noodles—I love rice noodles, Shanghai thick noodles—and you’re in business. Or serve over a bowl of rice topped with a fried egg. Or with grilled meat or any kind of seafood. Or almost anything.

At Noodle Bar, we add a few vegetables to the Noodletown dish to appease the vegetarians, add a little sherry vinegar to the sauce to cut the fat, and leave off the squirt of hoisin sauce that Noodletown finishes the noodles with. (Not because it’s a bad idea or anything, just that we’ve got hoisin in our pork buns, and too much hoisin in a meal can be too much of a good thing. Feel free to add it back.)

The dish goes something like this: boil 6 ounces of ramen noodles, drain, toss with 6 tablespoons Ginger Scallion Sauce (below); top the bowl with ¼ cup each of Bamboo Shoots (page 54); Quick-Pickled Cucumbers (page 65); pan-roasted cauliflower (a little oil in a hot wide pan, 8 or so minutes over high heat, stirring occasionally, until the florets are dotted with brown and tender all the way through; season with salt); a pile of sliced scallions; and a sheet of toasted nori. But that’s because we’ve always got all that stuff on hand. Improvise to your needs, but know that you need ginger scallion sauce on your noodles, in your fridge, and in your life. For real.

ginger scallion sauce

MAKES ABOUT 3 CUPS

Mix together the scallions, ginger, oil, soy, vinegar, and salt in a bowl. Taste and check for salt, adding more if needed. Though it’s best after 15 or 20 minutes of sitting, ginger scallion sauce is good from the minute it’s stirred together up to a day or two in the fridge. Use as directed, or apply as needed.
Okay, I have to admit something. We didn’t buy a slow cooker until last year. Meanwhile, all my friends were bragging about their chills and soups and toasting bread in their slow cookers (okay, totally made that last one up). Jord and I just never had the desire to buy one until we found the space to store it in the kitchen. Slow cookers are not tiny, that’s for sure! These burrito bowls have converted me to the slow-cooking life (and, especially as a mama, it streamlines my time in the kitchen). These bowls are packed with flavor and easy to make. You can wow your guests and they won’t even know it took no time at all to whip this up!

Serves 6

1 cup uncooked quinoa
1 cup vegetable broth
⅔ cup chunky salsa
1 teaspoon chili powder
1 teaspoon smoked paprika
½ teaspoon garlic powder
½ teaspoon sea salt
½ teaspoon freshly ground black pepper
2 tablespoons nutritional yeast

Medium gluten-free tortillas, warmed, or tortilla chips, for serving

Topping Ideas
- Sliced avocado
- Chopped fresh cilantro
- Black beans
- Corn kernels
- Lime wedges

1. Place the quinoa in a fine-mesh sieve and rinse it under cool running water to remove its natural coating of saponins. Drain thoroughly.

2. Transfer the drained quinoa to a slow cooker and add the vegetable broth, salsa, chili powder, paprika, garlic powder, salt, pepper, and nutritional yeast. Stir to combine.

3. Cover and cook on the low setting until the quinoa is fully cooked, 2½ to 4 hours.

4. Serve the quinoa warm in bowls with the toppings of your choice, and with the tortillas or tortilla chips alongside.
Sweet Potato and Bacon Quiche with Parsley

SERVES 8

For the crust:
- 2 cups (260 grams) all-purpose flour, plus more as needed
- ¼ teaspoon fine sea salt
- ¼ teaspoon sugar
- 1 cup (2 sticks / 225 grams) unsalted butter, cut into ½-inch cubes, plus more at room temperature for greasing
- Scant ½ cup ice water

FOR THE FILLING:
- 1 pound sweet potatoes, peeled and cut into ½-inch cubes (about 3½ cups)
- 2 ounces bacon (2 slices), diced into ½-inch cubes
- 1 tablespoon extra-virgin olive oil
- 1 cup heavy cream
- 3 large eggs
- 1 cup (2 sticks / 225 grams) unsalted butter, cut into ½-inch cubes, plus more at room temperature for greasing
- ¾ cup (1 ounce) grated Parmesan cheese
- ¾ cup chopped fresh parsley leaves
- ¼ cup (1 ounce) grated cheddar cheese
- ¼ teaspoon finely grated lemon zest
- Remaining 1 teaspoon salt, the pepper, and nutmeg.

1. Make the tart crust: Make the dough using the ingredients above, according to the directions on page 117.
2. Butter a 10-inch tart pan with removable bottom and place it on a rimmed baking sheet. On a lightly floured surface, roll the dough out to form a 12-inch round, rolling from the center toward the edges and trimming the edges as needed. Drape the dough over the tart pan and press it onto the bottom and up the sides, folding the excess down to bulk up the thickness of the sides of the tart shell. Then use your fingers to push the dough ¼ inch up past the rim. Use a fork to poke evenly spaced holes in the bottom and sides of the dough. Chill the tart shell for 30 minutes or up to 24 hours, uncovered.
3. Arrange the racks in the top and lower thirds of the oven, then heat the oven to 425°F.
4. Butter a piece of foil or spray it with nonstick cooking spray. Line the chilled dough with the buttered foil, butter-side down, and fill the foil with pie weights. Place the rimmed baking sheet on the upper rack in the oven, and bake for 15 minutes. Then remove the baking sheet from the oven, carefully lift the foil and pie weights off the tart shell, and return the baking sheet to the oven. Continue baking until the tart shell is barely turning golden on the edges, 5 to 7 minutes. Transfer to a wire rack and let it cool slightly.
5. While the tart shell is baking, make the filling: On a rimmed baking sheet, toss together the sweet potatoes, bacon, oil, and ¼ teaspoon of the salt. Place the baking sheet on the lower rack in the oven along with the tart shell and roast until the potatoes and bacon are golden brown, about 20 minutes, stirring halfway through. Remove the baking sheet from the oven and let the mixture cool. (The tart shell and the potatoes will come out of the oven at about the same time.) Reduce the oven temperature to 375°F.
6. In a large bowl, whisk together the eggs, cream, lemon zest, remaining 1 teaspoon salt, the pepper, and nutmeg. Fold in the parsley.
7. Scatter the roasted potato-bacon mixture and the grated cheddar into the tart shell. Scrape the egg mixture into the shell, smoothing the top, and then sprinkle the Parmesan on top. Bake on the lower oven rack until the tart is puffed and browned, 30 to 35 minutes. Let the tart cool slightly, then remove the ring from the tart pan and slide the quiche from the tart pan bottom onto a wire rack. Serve it warm or at room temperature.

Thinking Ahead
- Dough: You can make the dough and chill it in the refrigerator up to 2 days in advance. Flatten it into a disk and wrap it in plastic wrap before chilling.
- Pastry shell: You can bake the pastry shell up to 1 day in advance and store it, uncovered, at room temperature. You can also store the unbaked shell, covered, in the refrigerator for up to 1 day.
- Sweet potatoes and bacon: You can roast the potatoes and bacon up to 1 day in advance, then store the mixture in an airtight container in the refrigerator.
- Quiche: You can make the quiche and store it at room temperature for up to 8 hours in advance of serving.
One-Pot Chicken with Orzo and Sun-Dried Tomatoes

Savory, Satisfying, Tangy

SERVES 4

Preheat the oven to 375°F.

Sprinkle 6 bone-in, skin-on chicken thighs with a large pinch of salt. In a large skillet or Dutch oven, warm 2 tablespoons of olive oil over medium heat. Add the chicken, skin-side down, and brown for 4 to 6 minutes, working in batches as needed. Remove the chicken, carefully draining all but 2 tablespoons of the fat, add 1 diced onion, and sauté for 4 to 6 minutes, until the onion is soft and translucent. Add 2 minced cloves of garlic and a pinch of cracked black pepper; continue to cook for 30 seconds.

Add 1 cup of dried orzo and ½ cup coarsely chopped sun-dried tomatoes and sauté for another 30 seconds. Deglaze with ½ cup of white wine and cook until the liquid is reduced by half. Add 2 ½ cups of chicken stock and ¼ thinly sliced lemon. Return the chicken to the pan skin-side up and place the uncovered skillet in the oven. Roast for 35 to 40 minutes, until the chicken is cooked through and the orzo has absorbed the liquid.

Let the chicken sit for 5 minutes before serving.
Watching a grill master cook these Malaysian style chicken wings is mesmerizing. I can’t tell you how many times I have declared that I am famished and ready to eat, approached a chicken wings stall at a pasar malam (night market), and then was unable to leave the action at the grill and find a seat.

Imagine a trident—the kind the Greek god Poseidon uses to stir up tidal waves and sea storms when he’s bored and cranky—but with its handle very short and its three prongs very long. That’s the three-pronged spit that Malaysian vendors use to prepare their famous wings, a cult favorite in the southern part of mainland Southeast Asia.

The vendor places the tridents loaded with wings a few inches from the flaming coals and, while keeping a close watch on the fire, spins the handle of each trident almost constantly to ensure even cooking. We’re talking about a manual rotisserie that spins nearly as fast as a top, accompanied by the hissing of rendered chicken fat hitting the burning coals. After a few moments of spellbinding spinning (with an occasional pause for basting), the wings have become smoky and have taken on the color of dark amber and their skin is nearly as crisp as chips.

We home cooks aren’t equipped with that kind of grilling equipment or armed with years of experience spinning a rotisserie over hot coals. So when I make these wings at home, I have to get creative. After many experiments, I’ve settled on cooking the wings at a low temperature in my pellet smoker, using either pecan or hickory wood for fuel, until they’re smoky and golden brown. At that point, the skin has rendered some of its fat and is somewhat dry. That’s when the wings are perfectly primed for the final finishing touch of high heat cooking, which crisps and chars the skin.

**GRILLED SOY SAUCE CHICKEN WINGS**

Serves 4 as an appetizer

2 thumb-size pieces fresh ginger, cubed
2 ounces shallots, cubed
6 large garlic cloves
2 tablespoons water
1 teaspoon salt
3 tablespoons honey
2 tablespoons soy sauce
2 tablespoons oyster sauce
2 tablespoons vegetable oil
2 teaspoons toasted sesame oil
1 teaspoon ground white or black pepper
12 chicken wings
American Sriracha (such as Huy Fong brand, aka “rooster sauce”) or other chile sauce, for serving (optional)
Lime wedges, for serving
Cilantro springs, for serving

In a blender, combine the ginger, shallots, garlic, water, and salt and blend until smooth. Strain the mixture through a fine-mesh sieve set over a large bowl, using the back of a spoon to press through as much liquid as possible; discard the solids. Add the honey, soy sauce, oyster sauce, both oils, and the pepper and mix well. Add the wings and stir to coat evenly. Cover and refrigerate overnight.

Heat a smoker to 225°F. Smoke the wings until the internal temperature registers 160°F, about 2 hours. Increase the heat of the smoker to 400°F and grill the wings until crisp, 5 to 7 minutes.

Transfer the wings to a platter and leave to cool for 15 minutes, then serve with the chili sauce, if desired, and the lime wedges and cilantro.
Grilled zucchini gets a bad rap, yet when grilled correctly—charred and tender but not mushy—it’s one of the most crowd-pleasing vegetables there is. It also takes grill marks really well. The key is to not slice it too thin—even whole zucchini are better to grill than too-thin slices.

Wipe the grill grates with oil to prevent sticking. Build a medium-heat fire. Your medium-heat zone should have embers 3 to 5 inches from the cooking surface.

Slice the zucchini lengthwise into slices approximately 1 inch thick; large zucchini should yield two long slices (discard the thin edges) and smaller zucchini can just be cut in half lengthwise. Toss with the oil and salt and pepper. Grill on a diagonal over medium heat for 90 seconds, then turn 45 degrees and cook for another 90 seconds. Flip and repeat on the other side. Cut the zucchini crosswise on the bias into 3- to 4-inch pieces and top immediately with the feta, so the cheese softens from the heat. Squeeze the lemon on top just before serving.

Grilled Zucchini with Feta

Serves 4

4 large or 8 small zucchini
Oil, for coating
Salt and pepper, for coating
½ pound feta cheese, crumbled
2 lemons, quartered
Sour cream and honey, two of Russia’s most iconic foods, are lusciously paired in this honey cake, with billows of sour cream complementing the cake’s chewy texture. The recipe is courtesy of Svetlana Kozeiko, the brilliantly inventive chef of Tsarskaya Okhota (The Royal Hunt) in Murmansk. This cake is ideal for entertaining, since it has to be chilled before slicing. I usually make it the morning of a dinner party and refrigerate it all day. The longer you hold the cake, the softer it becomes, so leftovers make an indulgent breakfast. To whip the frosting into swirling clouds, you’ll need to seek out high-fat sour cream.

In a small saucepan, heat the butter and honey over low heat until the butter melts. Stir in the baking soda. The mixture will almost immediately bubble up, foam, and turn light in color. Remove the pan from the heat and leave the mixture to cool for about 15 minutes.

Meanwhile, crack the egg into a bowl and whisk it with the granulated sugar for a few minutes, until light. Stir in the cooled butter mixture, then sift the flour directly into the bowl, stirring to make a very soft dough. Cover the bowl with plastic wrap and leave to rest for 20 minutes. The dough will firm up and become nicely pliable.

While the dough is resting, beat the sour cream and confectioners’ sugar in a stand mixer on high speed for 5 minutes, until stiff peaks form. Place the refrigerator to chill for 1 hour.

When the dough has finished resting, preheat the oven to 350°F. Line a 12 by 17-inch baking pan with parchment paper. Divide the dough into four pieces (each will weigh just under 4 ounces). Rinse your hands quickly with cold water and pat each piece out on the parchment into 5 by 5-inch squares about ¼ inch thick, 1 inch apart. Bake the squares for 8 to 10 minutes, until slightly puffed and golden. If the squares have spread slightly so that the edges are touching, use a sharp paring knife to separate them. Place the baking pan on a rack to cool. (If you don’t plan to assemble the cake right away, store the cooled squares in an airtight container so they don’t dry out.)

Place one cake square on a serving plate and spread it with one-quarter of the sour cream filling. Top with another cake square and continue to layer the cake and filling, ending with filling on top. Make decorative swirls with the filling but don’t frost the sides of the cake.

Carefully transfer the cake to the refrigerator. Chill for at least 4 hours to firm up before slicing.
baking gold mix

Baking Gold Mix is a single dry mix that works as the base for loads of different cookie and brownie recipes, all of which can be made on a moment’s notice when you have the mix on hand. It doesn’t sound possible, right? Well, it is. Behold the magic.

solid gold

A large airtight container or gallon-size resealable bags are perfect for storing the mix. The recipe yields enough mix for about 4 batches of cookies or brownies, and you can store it in your pantry as easily as you do flour. (See Element 6, page 6, for more about pantry storage.) If you think the recipe is too big for you (it’s not), you can always halve the ingredients for a 6-cup / 742g yield.

Place the flour, baking soda, and salt in a large bowl and whisk to combine. Whisk again to make doubly sure the baking soda and salt are evenly distributed. Transfer to an airtight container and store in a cool, dry place for up to 3 months. Always whisk before using.

12 cups / 1.44kg all-purpose flour
1 Tbsp plus 1 tsp / 24g baking soda
4 tsp / 20g kosher salt

Yield: Approximately 12 cups / 1.48kg
bits of chocolate and sea salt cookies

Yes, you can use any chocolate you’d like in these cookies. That said, I really love a mix of bittersweet chocolate and slightly milkier chocolate. If we’re getting chocolate-specific, I’d say the bittersweet chocolate could be in the neighborhood of 70% cacao and the milkier chocolate could come in between 45 and 50%. If you like the idea of salt on cookies, you’ll love these with a sprinkle of sea salt flakes on top. Simply sprinkle it on right after baking.

solid gold

A not-so-secret ingredient in my cookies? It’s chopped chocolate, of course! I like to skip the chips and instead buy chunks of chocolate that I chop myself. When you bite into a cookie made with chopped chocolate, you see multiple layers of chocolate throughout the cookie, and it’s that layering that I love. When chopping chocolate, you’ll have some dusty, flaky bits and pieces of chocolate left behind on your cutting board—add those to your dough! They turn into chocolate freckles in every bite. Big hint: Even if you chop only half of the chocolate that’s called for in a recipe (and use chips for the rest), your dough will have some fantastic freckly layers.

Preheat the oven to 350°F. Line two sheet pans with parchment paper.

Place the butter and sugars in the bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed for 2–3 minutes. Scrape the bottom and sides of the bowl to help you get a look at what’s going on inside. If you see any streaks or specks of butter, run the mixer a little longer.

Add the eggs, one at a time, fully incorporating the first egg before adding the second. Add the vanilla and continue mixing until the eggs have been incorporated and the mixture is beginning to look like dough, 2–3 minutes. Scrape the bowl again, making sure all of the eggs have been mixed in evenly. If you see unmixed egg, run the mixer a little longer.

Add the Baking Gold Mix and run the mixer until it is fully incorporated. Add the chocolate and run the mixer until it is evenly dispersed throughout.

Using a 2 Tbsp / 30ml scoop, portion the dough onto the prepared sheet pans, placing 8 cookies per pan (see opposite). Bake for 13–15 minutes, until the edges of the cookies are golden and the centers no longer look wet. Repeat until all of the cookies have been baked, or refrigerate or freeze a portion of the scooped dough for later.

To refrigerate, wrap the sheet pan tightly and refrigerate the dough for up to 3 days. Bake the cookies directly from the refrigerator, adding 2–3 minutes to the baking time.

To freeze, refrigerate the sheet pan of scooped dough (uncovered is fine) until the cookies are firm, about 30 minutes. Transfer the scoops of dough to a freezer-safe resealable bag, remembering to label it with what’s inside (see Element 3, page 4). Freeze the bag of scooped dough for up to 3 months. When ready to bake, remove as many cookies as you’d like from the bag, arranging them 8 to a prepared sheet pan. Bake without thawing, adding about 5 minutes to the baking time.

Once the cookies have been baked, sprinkle the sea salt over them and let cool on the pans.

Store the cookies in your cookie jar (or other storage container) for up to 3 days.
CARIBE DAIQUIRI
PABLO MOIX, DAMA, LOS ANGELES

In his Caribe Daiquiri, Pablo Moix gives the age-old template an even more tropical spin with the inclusion of pineapple juice in addition to lime. True to the original construction of the Daiquiri, Moix uses dry sugar in place of simple syrup, making the recipe even easier to cobble together when the mood strikes.

2 ounces unaged Puerto Rican rum (preferably Ron del Barrilito 2 Star)
3/4 ounce pineapple juice
1/2 ounce lime juice
1 bar spoon superfine sugar

CARNISH lime wedge

Combine all the ingredients in a cocktail shaker. Add ice and shake until chilled, about 10 seconds. Strain into a coupe or cocktail glass and garnish with a lime wedge.

MARGARITA

While many, many tequila cocktails are worthy of the same kind of reverence as the margarita, we can thank this Latin American classic for putting agave on the classic-cocktail map. And that it certainly has done: the margarita is arguably one of the most popular drinks of all time, poured the world over.

Unfortunately, like everything popular, it’s easily butchered. (I’m looking at you, sour mix and cheap tequila!) Some bartenders also like to put an insane amount of booze in their margaritas—as in three full ounces of 40 percent ABV spirit. I make mine less powerful and more balanced because I personally like to have a few of them at one sitting, because . . . they’re delicious! Made right, the margarita is the perfect harmony of agave, lime, and triple sec (and when it comes to the latter, I find there is absolutely no substitute for Cointreau).

Add the tequila, Cointreau, lime juice, and simple syrup to a cocktail shaker with ice. Wet the outside of a rocks glass with the lime wheel and roll half the glass in salt for a half-salted rim. Shake and strain over fresh ice into the glass. Garnish with the lime wheel in the glass.

SIMPLE SYRUP

MAKES about 1 1/2 cups

1 cup sugar 1 cup water

In a small saucepan, combine the sugar and water over medium-low heat, stirring until the sugar has dissolved. Remove from the heat and let cool. Store in an airtight container in the refrigerator for up to 2 weeks.

VARIATION Cane sugar can be used in place of granulated sugar for a more richly flavored cane syrup.
Wines to Drink by Yourself

Whoever said it’s bad to drink alone has clearly never had a good night in with a bottle of wine, a movie, and a space devoid of other humans. Solitude pairs well with pretty much anything. And by the way, you don’t have to drink the whole bottle in one sitting, you know? But we won’t judge you if you do.

California Cabernet This is a great wine to drink if you’re in the mood to fall asleep on the couch. The high alcohol content will bring on the sweet grip of slumber like a warm tannic hug.

Red Burgundy If you’re drinking red Burgundy alone, you’ve done something right with your life. Celebrate yourself. It’s a bit lighter in alcohol, so it might be better for one of those nights when you’re determined to finish a movie, a trashy book, or your manuscript without falling asleep.

Half Bottles Half bottles are exactly what they sound like: tiny bottles containing one-half of the amount of wine you would find in a typical 750ml bottle. You won’t find a ton of half bottles out there in the world, but they do exist, and they’re the perfect size if you’re drinking alone.

Spicy Food Wines

This is one situation where the type of wine you drink really does interact with the food you’re eating in a meaningful way. You want to drink low-alcohol wines with spicy food. Why? Because they’ll be fresh and play nicely with other flavors like the citrus and herbs you often find in spicy food.

Riesling Riesling works with spicy food because it tends to contain more sugar than other whites, but not as much as a dessert wine. That sugar helps balance out the spice. It’s like drinking a glass of milk when your mouth is on fire—except it’s wine and not milk and who over the age of seven still drinks milk with dinner?

Champagne As with Riesling, there is normally a little bit of sweetness to help combat the heat. Also, the bubbles are designed to make you drink faster, so it’s quenching.

Beaujolais Beaujolais is a red wine that acts like a white one. It’s tangy, easy to drink, and tastes like spices, so the match works well.
People are sometimes curious to know how French people treat me, assuming that they’re not nice to me because I’m from the United States. France and America have deep roots together: Thomas Jefferson helped General Lafayette write the *Déclaration des droits de l’homme et du citoyen* (the French Bill of Rights), and Lafayette fought alongside the American colonists to gain our independence from Britain. Like any long-term relationship, we occasionally have our differences, but we survive our ups and downs and remain allies.

The Americano mirrors our countries’ friendship and highlights their differences. An equanimous hint of sweetness in the vermouth tempers any mild bouts of bitterness, and a pour of unbiased bubbles pleases all parties involved.

In a short tumbler or rocks glass, mix the Campari and sweet vermouth. Add the sparkling water (you can add more, depending on how mild you want the drink), stir briefly, then add a small handful of ice. Garnish with the orange twist.
Spicy glazed nut and pretzel mix

This crunchy, salty, spicy mix (pictured opposite, at top) can be made with any variety of raw, untoasted nuts; I usually go with whole almonds and pecans, tending to be extra generous with the pecans since they’re the ones that everyone reaches for first. (Since I get first dibs on them in the kitchen, I find myself reaching for them, too.) I recommend using the full amount of cayenne pepper, but you can use another red pepper powder if you want these to be on the less-spicy side.

I often shake or stir up cocktails that are more spirit-forward to stand up to the spices in this mix. A Le Piqueur (page 186), Toronto (page 184), or Boulevardier (page 179), if called into service, would do the trick, as would a glass of rogueish Cap Corse rouge, over ice.

Preheat the oven to 350°F (175°C). Spread the nuts on a baking sheet and bake until they’re lightly toasted, about 8 minutes.

Meanwhile, in a medium bowl, mix the butter, brown sugar, maple syrup, salt, cayenne, or red chili pepper powder (smoked or unsmoked), and cinnamon.

Remove the nuts from the oven and tip them into the bowl. Add the pretzels and stir until the nuts and pretzels are completely coated with the butter and seasonings.

Spread the mixture back onto the baking sheet and bake for 10 to 12 minutes, stirring several times during baking so they toast evenly. Remove from the oven and cool on the pan. When they are cool enough to handle, use your hands to separate any large clumps of pretzels and nuts.

The mix can be stored in an airtight container for up to 1 week at room temperature.
diy flatbread crackers

Impress your guests with an incredibly simple do-it-yourself cracker recipe (not to mention, kneading dough is a fantastic stress reliever!).

Makes 30 crackers

1 1/2 cups all-purpose flour, plus more for dusting
1 1/2 teaspoons kosher salt
1 teaspoon sugar
1/4 cup freshly grated Parmigiano-Reggiano
2 tablespoons rosemary leaves, divided
1/2 cup cold water
3 tablespoons extra-virgin olive oil
Coarse sea salt, for garnish
(option to add other spices as well)

1. Preheat the oven to 400°F and line a baking sheet with parchment paper.
2. In a medium mixing bowl, combine the flour, Kosher salt, sugar, and cheese. Chop 1 tablespoon of the rosemary and stir it in with the olive oil, and 1/2 cup cold water. Stir until the mixture comes together as a sticky dough, about 4 minutes.
3. Transfer the dough to a lightly floured surface and knead for 2 minutes, until it no longer sticks to the surface. Cut the dough in half.
4. Roll out one half to a 1/8-inch thickness. Brush lightly with water and sprinkle with coarse sea salt and preferred seasoning (I used "Everything Bagel" seasoning). Repeat with the other half.
5. Cut each half into 2 × 5-inch rectangles. With lightly floured fingers, transfer the rectangles to the prepared baking sheet.
6. Bake for 10 to 12 minutes, until browned and crunchy. Let fully cool and harden before serving, garnishing with the remaining rosemary. These crackers will last for up to 3 days stored in an airtight container.
If you’ve been eating grated parmesan from a plastic container, you’re doing it wrong. Let the flavor of Parmigiano-Reggiano shine on this autumnal plate with a sweet honey to pair.

**Key: The Plate: Round porcelain dinner plate, 12-inch diameter**

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<th>1: CHEESE</th>
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<td>White Gold Parmigiano-Reggiano</td>
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<th>2: MEAT</th>
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<td>Dried apricots</td>
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<td>Dried figs</td>
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<th>4: CRUNCH</th>
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<td>Flatbread crackers</td>
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<th>5: DIP</th>
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<th>6: GARNISH</th>
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