

food
network
magazine



MOLLY'S
OVERNIGHT
FRENCH TOAST



INA'S
SHEET-PAN
HASH

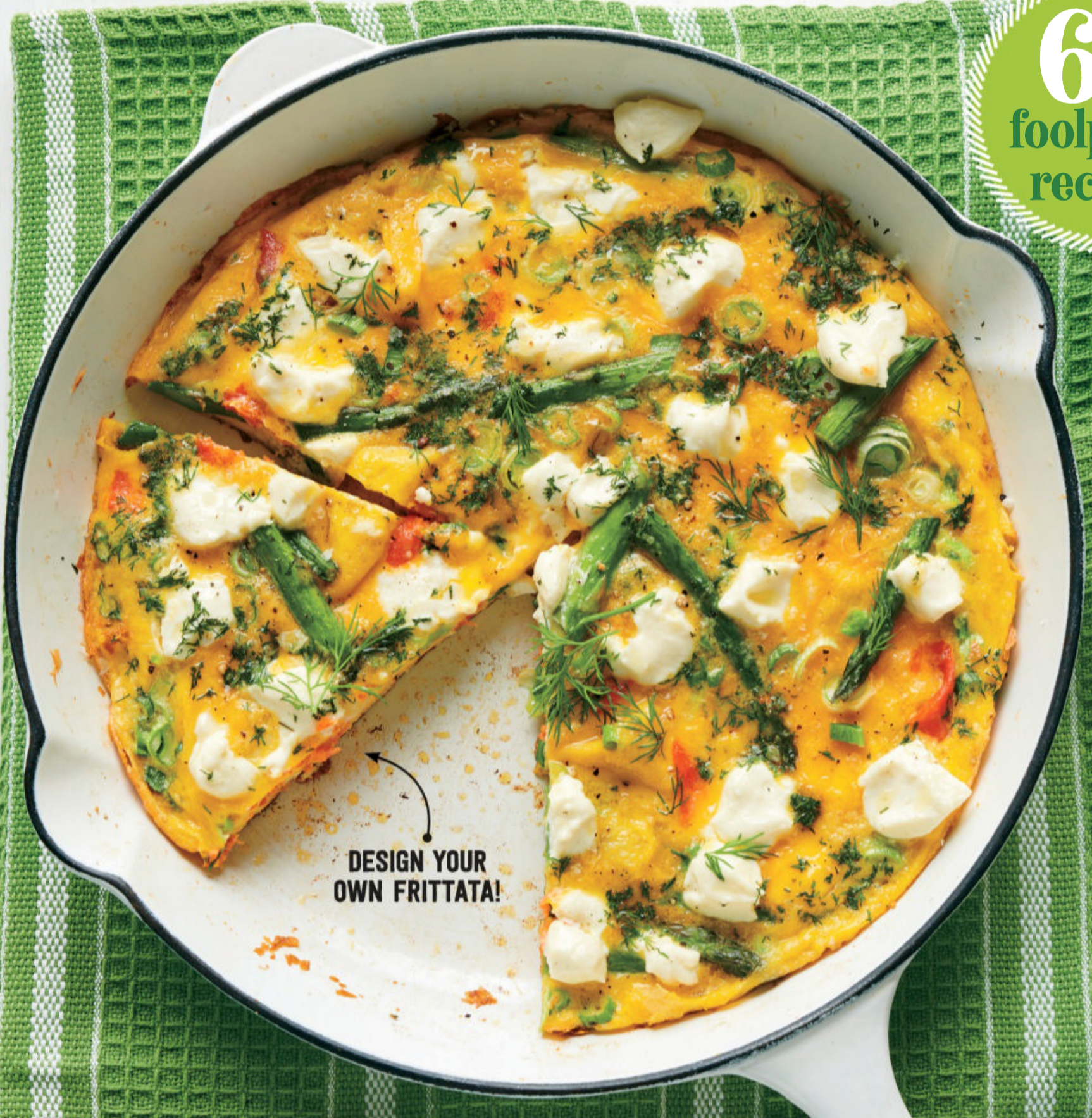


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PAGE 102

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APRIL/MAY 2024

Try the
banana bread
waffles on
page 72!



PHOTO: KATE SEARS; FOOD STYLING: CHRISTINE ALBANO.

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Food styling: Simon Andrews
Prop styling: Pam Morris



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“AH, NUTS!”

Your significant other
finally did the dishes,
including your perfectly
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BREAKFAST AND BRUNCH



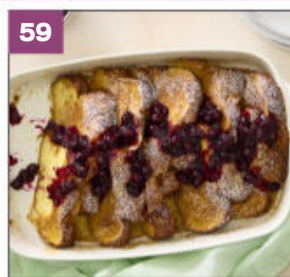
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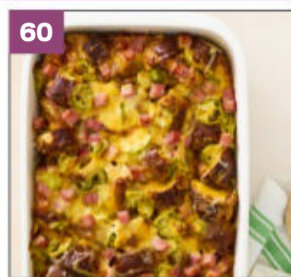
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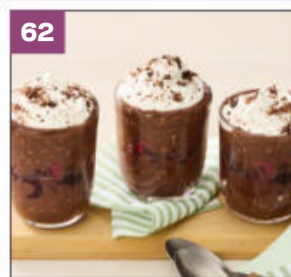
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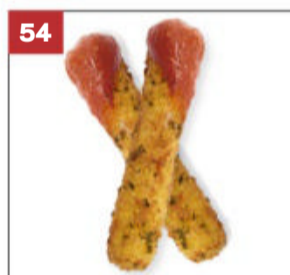
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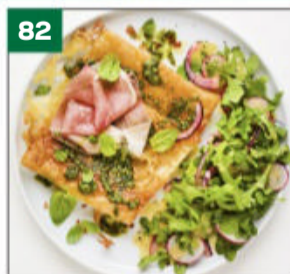
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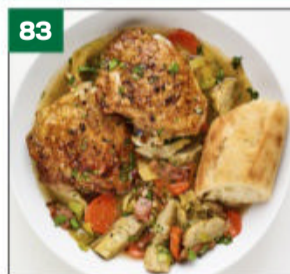
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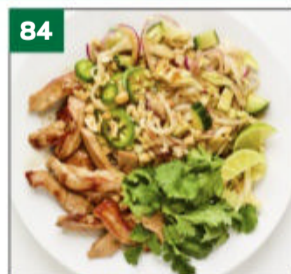
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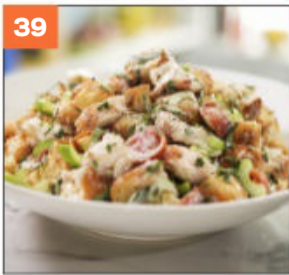
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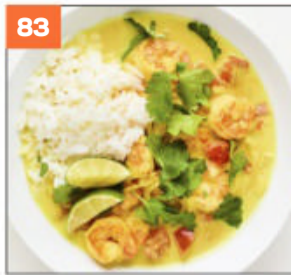
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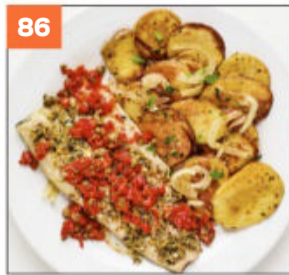
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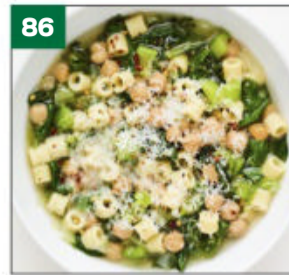


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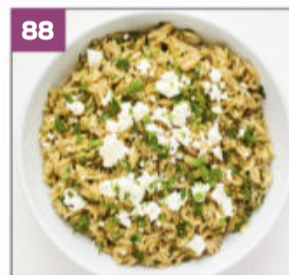
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Star Search

Find your favorite Food Network celebs in this issue.

What Food Network show would you secretly like to be on?

"My grill is hot enough to join Bobby on *BBQ Brawl!* Is there anything better than cooking on an open fire and trying to beat Bobby along the way?"



Sunny Anderson
The Kitchen
pg. 22



Gabe Bertaccini
Ciao House
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Katie Lee Biegel
The Kitchen
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Kardea Brown
Delicious Miss Brown;
Spring Baking Championship
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Anne Burrell
Worst Cooks in America;
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pg. 22



Maneet Chauhan
Chopped
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Esther Choi
24 in 24;
Last Chef Standing
pg. 94



Luke Deardurff
Spring Baking Championship
pg. 76

"I want to go on *Spring Baking Championship* and make a blueberry cake doughnut for Duff Goldman. Mind you, I don't even have a blueberry cake doughnut recipe, but I'm going to get to work!"



Ina Garten
Barefoot Contessa;
Be My Guest
pg. 68



Alex Guarnaschelli
Alex vs. America;
Chopped; *Ciao House;*
Supermarket Stakeout
pg. 92



Jeff Mauro
The Kitchen
pgs. 22, 60

"*The Pioneer Woman*—I think Ree is the bee's knees. I'd spend the day cooking, roping cattle, riding horses and trying to hold my own doing ranch stuff."

"*Diners, Drive-Ins and Dives!* I want to make Bernie's hotdish for Guy and hear just how many hotdish-related puns he can make."



Michael Symon
24 in 24;
Last Chef Standing;
Symon's Dinners
Cooking Out
pg. 22



Molly Yeh
Girl Meets Farm
pg. 59



Geoffrey Zakarian
Chopped;
The Kitchen
pg. 62

"I would love to bring back *Cooks vs. Cons.* I'd also love to judge *Bobby's Triple Threat.*"



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orange-
flavored
cake on
page 76!



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JEFF HARRIS

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It's Bananas!

my mom has taught me many life lessons over the years, and this one will stick with me forever: Never throw away a mushy banana. She's been obsessively turning near-black bananas into banana bread and muffins for as long as I can remember, and I guess I'm turning into my mother, because I find myself doing the same. I currently have a gallon-size bag of overripe bananas in the freezer at the ready. If there's ever an apocalypse, I probably won't have batteries or bottled water or anything actually useful, but I will have the ingredients for banana bread.

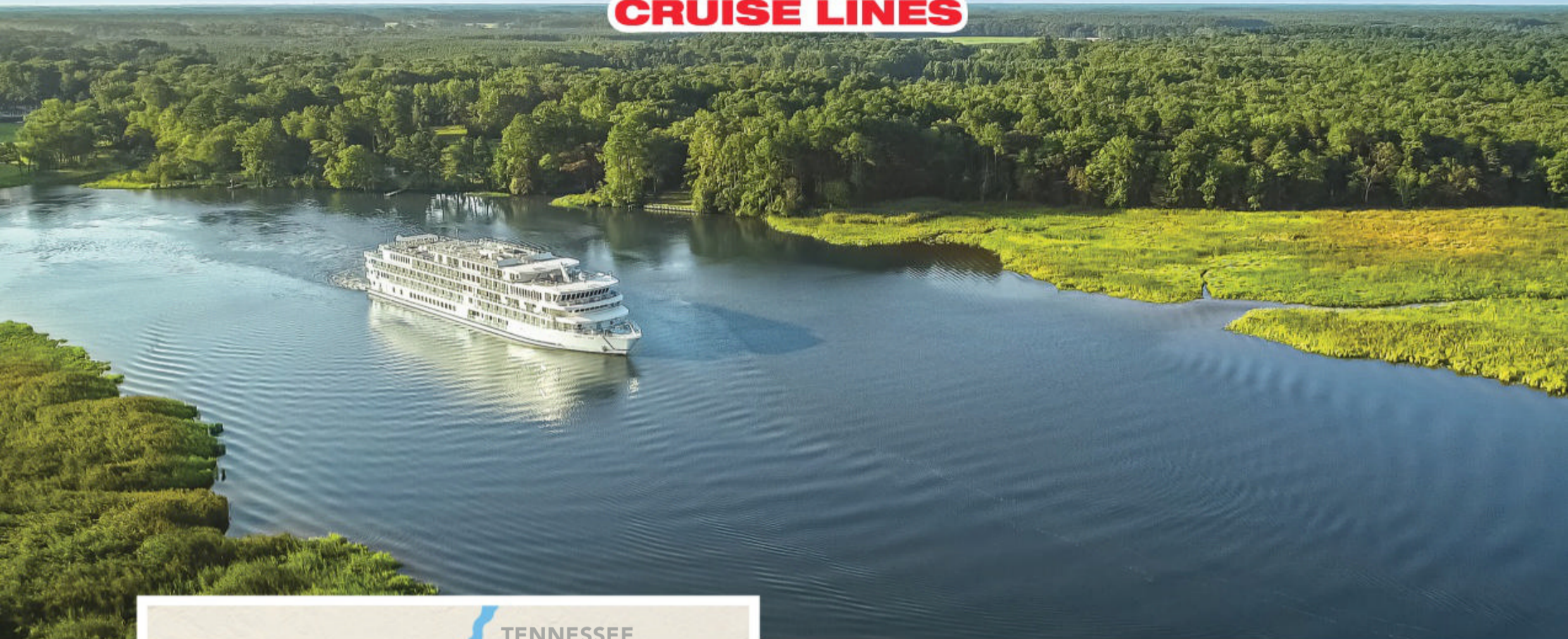


My mom and I are not alone in this compulsion—banana bread has been beloved for decades. The budget quick bread took off during the Great Depression and became a quintessential American treat. Then, in the spring of 2020, it took over the nation: Everyone was stuck at home, and everyone was baking banana bread. It was the most searched recipe in the US during the first month of lockdown, and Instagram turned into a never-ending stream of banana bread photos. Some called it the official snack of the pandemic.

While the banana bread frenzy of 2020 has died down, the love has not. So when we decided to go big on brunch in this issue, including banana bread was an obvious choice. One word of warning: Our banana bread on page 70 is not for purists. We put walnuts in the batter and slathered cream cheese frosting on top. Then we went rogue and created three more desserts for banana bread lovers: biscotti, coffee cake and waffles. If those don't work for you, there are more than 400 million options online (I'm not exaggerating; try googling "banana bread recipe"). Just please don't throw away your mushy bananas—my mom would not be happy.

Liz

Liz Sgroi
Executive Director



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Watch This!

There are lots of fun firsts happening on Food Network.

BY JULIANA LABIANCA

Chopped: Battle Italiano

If you've ever wanted to take a food tour of Italy, this tournament is the next best thing! Host Ted Allen leads chefs through challenges inspired by the country's regional cuisines. See if you can match each classic Italian dish to its home.



Premieres
Tuesday,
April 30, at
8 p.m. ET



1

Saffron Risotto

Saffron threads give this Northern specialty its distinctive earthy flavor.



2

Ribollita

This hearty soup, made with vegetables and bread, originated in a region with rolling hills.



3

Lasagna

The layered pasta dish is a specialty of a city that's also famous for its ragù.



4

Pesto Pasta

The popular herb sauce originally comes from a city in the center of the Italian Riviera.

A

Bologna

B

Genoa

C

Tuscany

D

Milan

ANSWERS: 1: D; 2: C; 3: A; 4: B



Premieres
Sunday,
April 14, at
8 p.m. ET

24 in 24: Last Chef Standing

Cooking for 24 hours straight sounds impossible—and that's what makes this new competition, hosted by Michael Symon and Esther Choi, so fascinating. We asked them for their thoughts on pulling all-nighters.

Michael

Esther

Morning bird or night owl?

I am definitely a morning bird—I naturally wake up early, usually not after 5 a.m.

I've been a night owl my whole life! I'm generally good to go on four to five hours of sleep.

Last time you pulled an all-nighter?

24 in 24 was not my first all-nighter! I think the last one was when we opened Mabel's BBQ in Vegas.

There are many all-nighters when you open a restaurant—and sleepless nights too!

Energy boost during filming?

Espresso, always. It keeps me going.

Caffeine, and the energy and excitement on the set.

Toughest kitchen task when you're sleepy?

Knife work—you want to pay attention when you're doing it!

Mundane skills like prep work. The repetitive nature makes you more sleepy.

Who's able to stay awake more easily?

That's a hard one. We are both competitive, so the willpower was there. With that being said, me!

I think both of us were troopers! We are made for this. As chefs, it's like second nature.



Premieres
Monday,
May 13, at
8 p.m. ET

Summer Baking Championship

When you watch this show, you can't help but admire all the colors on the set, especially those vibrant aprons. Want to brighten up your own look in the kitchen? You can get the competitors' aprons from hedleyandbennett.com (\$85), or check out these other fun picks.

Essential Apron
\$95, hedleyandbennett.com



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Flour Sack
Apron
\$28, uncommongoods.com



Apron
\$32, seedesignshop.com



Modern
Plaid Apron
\$30, zazzle.com



SAFFRON RISOTTO AND PESTO PASTA: GETTY IMAGES; RIBOLLITA: RYAN LIEBE; LASAGNA: MITCH MANDEL.



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Watch hosts Stephanie Boswell and Ludo Lefebvre on *Next Baking Master: Paris*, coming soon!

Could you be a French Pastry Chef?

Contestants on *Next Baking Master: Paris* are facing some tough challenges. Take this pop quiz to see how you'd do on the show.





1 Which two ingredients are used to make ganache?

- | | |
|--------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------|
| A. 
Chocolate + Butter | B. 
Chocolate + Heavy cream |
| C. 
Chocolate + Cocoa powder | D. 
Egg yolks + Cocoa powder |

2 Which food is *not* made using choux pastry (pâte à choux)?

- | | | | |
|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
|  |  |  |  |
| A. Croissant | B. Profiterole | C. Éclair | D. Gougère |

3 Tarte Tatin is generally made with which fruit?

- | | |
|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------|
|  |  |
| A. Pears | B. Apples |
|  |  |
| C. Peaches | D. Plums |



4 What makes brioche dough different from other bread doughs?

- A. It's made with baking powder instead of yeast.
- B. It's gluten-free.
- C. It's made with potato flour.
- D. It's enriched with egg yolks and butter.



5
A classic pie crust is made from this French dough:

- | | |
|----------------|--------------------|
| A. Pâte sablée | B. Pâte sucrée |
| C. Pâte brisée | D. Pâte feuilletée |

WHISK: PHILIP FRIEDMAN. COCOA POWDER AND HEAVY CREAM: MARKO METZINGER. PROFITEROLE: YUNHEE KIM. GOUGÈRE AND CRÈME BRÛLÉE: RALPH SMITH. PEAR: LISA SHIN. APPLE: JON PATERSON. PALMIER: ANDREW PURCELL. MADELINE: LEVI BROWN. DOUGH: JOHNNY MILLER. CHOCOLATE, EGG YOLK, BUTTER, CROISSANT, ÉCLAIR, PEACH, PLUM, BRIOCHE, PIE CRUST, MACARONS, CANELÉ, FINANCIER AND TEMPERED CHOCOLATE: GETTY IMAGES.

6 What kind of eggs go into macaron batter?



- A. Egg whites only
- B. Egg yolks only
- C. Whole eggs
- D. No eggs

7 What forms the crust on a crème brûlée?

- A. Glycerin
- B. Heavy cream
- C. Caramelized sugar
- D. Broiled confectioners' sugar



8 Match the French treat to its photo:

- Palmier _____
- Madeleine _____
- Financier _____
- Canelé _____

A.



B.



C.



D.



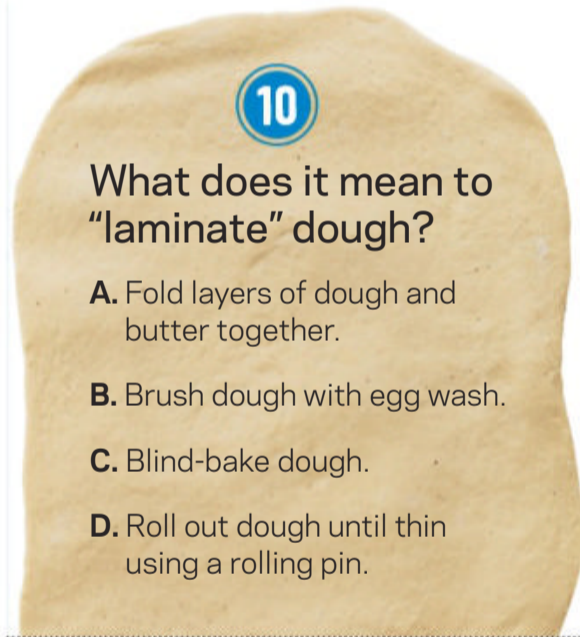
9 How do you temper chocolate—and why?

- A. Melt it with butter so it's shiny when it sets.
- B. Melt it over a double boiler so it doesn't scorch.
- C. Melt it with shortening so it hardens instantly.
- D. Melt and cool it at specific temperatures so it's smooth and glossy when it sets.

10

What does it mean to "lamine" dough?

- A. Fold layers of dough and butter together.
- B. Brush dough with egg wash.
- C. Blind-bake dough.
- D. Roll out dough until thin using a rolling pin.



TRUE OR FALSE?

- 11** Meringues are best baked at a high temperature to form their crisp exterior. **T F**
- 12** Egg whites whip better when cold. **T F**
- 13** A galette does not have a top crust. **T F**
- 14** Yeast makes a soufflé rise. **T F**
- 15** Water can make melted chocolate seize, or become grainy. **T F**

SCORE SHEET

Give yourself one point for each correct answer.

- 1. B** The simplest formula is a 1:1 ratio of hot heavy cream and chopped chocolate.
- 2. A** Croissants are made with yeast; choux pastry does not contain leaveners.
- 3. B** Tarte Tatin is basically an upside-down apple tart.
- 4. D** Egg yolks and butter give brioche its rich flavor and yellow color.
- 5. C** Pâte brisée, French for "broken pastry," is an all-butter shortcrust dough.
- 6. A** Whipped egg whites give macarons their signature airy and delicate texture.
- 7. C** A layer of melted sugar hardens into a crackly crust.
- 8.** (One point for each) Palmier: **D**; Madeleine: **C**; Financier: **B**; Canelé: **A**
- 9. D** Tempering chocolate requires controlling the temperature as it melts.
- 10. A** Laminated dough (like puff pastry) is extra flaky when baked.
- 11. F** Baking at a low temperature lets meringues dry out without browning.
- 12. F** Room-temperature egg whites whip better, especially if whipping by hand.
- 13. T** Galettes are free-form pies.
- 14. F** Whipped egg whites are responsible for a soufflé's height.
- 15. T** Even a drop of water can cause melted chocolate to seize.

HOW DID YOU DO?

0 TO 5 POINTS

BEGINNER BAKER

Banana bread might be more your speed—see page 70.

6 TO 12 POINTS

PASTRY CHEF-IN-TRAINING

You can handle a challenge: Make the homemade crackers on page 50.

13 TO 18 POINTS

PRO PÂTISSIER

You're ready for the big leagues! Try the over-the-top cake on page 76.

24 CHEFS. 24 HOURS.
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LAST CHEF STANDING



Series Premiere April 14
SUNDAY 8/7C



Food News

BY CAROL LEE



Eric Adjepong is at the table!

The chef has collaborated with Crate & Barrel on kitchenware and home goods that remind him of Ghana. “Gathering around a communal table is a defining part of my West African heritage, and I wanted to bring this sense of community to life,” says Eric. His line includes plates, linens, glassware and an asanka, a Ghanaian mortar and pestle. crateandbarrel.com



Cool beans are a real thing.

Beans haven’t been the most exciting ingredients in the pantry...until now. A line from new company Heyday Canning Co. includes cool varieties like Kimchi Sesame Navy Beans and Harissa Lemon Chickpeas. Molly Yeh reports that they’ve made a bean fiend out of her youngest daughter, Ira, who calls them “means.” \$4.50 for a 15-ounce can, at Whole Foods Markets

The pizza results are in.

AVERAGE NUMBER OF TIMES PEOPLE EAT PIZZA PER MONTH:
3



MOST POPULAR SEASONING:
parmesan



(But New Yorkers prefer garlic salt.)

HOTTEST TREND:
swicy pizza (sweet and spicy)



It’s up 38% on menus.

MOST POPULAR MEAT TOPPING:
pepperoni



However, Illinois, Iowa and Wisconsin folks favor sausage.

STATE THAT EATS PIZZA MOST OFTEN:



North Dakota

STATE THAT EATS PIZZA LEAST OFTEN:



Arizona

SOURCE: ONEPOLL

WHOLE PIZZA, PARMESAN CHEESE, CHILE PEPPERS AND PIZZA SLICE: GETTY IMAGES.

Food News



You can buy Guy's secret sauce.

Donkey Sauce is headed for world domination! It's part of a line of nine condiments and barbecue sauces that the Mayor of Flavortown just launched. "My sauces are all about thinking outside of the bottle," says Guy. "Honey BBQ Sauce on your pizza—I dig it. Special Sauce on that smashburger—get after it. Dippin' fries in Donkey Sauce—now we're talkin'!"
From \$4.50, walmart.com



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Everyone loves a treat—especially our furry friends: In a recent study, when dogs were left to choose between their favorite food and favorite toy, 90 percent chose the food!

SOURCE: ANIMALS

Guac is going wild!

Chefs are putting just about everything into their guacamole these days. Steal some of these fun ideas.

PUESTO IN SAN DIEGO
Pomegranate seeds and candied walnuts

CHAVELA'S IN BROOKLYN
Smoked trout

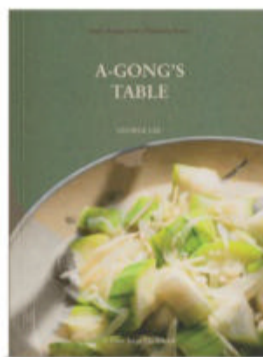
LOCO TAQUERIA AND OYSTER BAR IN BOSTON
Bacon and scallions

MATADOR ROOM IN MIAMI
Sweet peas and toasted sunflower seeds



Books for Cooks

May is Asian American and Pacific Islander Heritage Month. Honor it by cooking from one of these new releases!



A-Gong's Table
 This tribute to cook George Lee's grandfather ("a-gong" in Taiwanese) includes recipes for han-tsî-bê (congee with sweet potatoes) and ô-á-tsián (oyster omelet), plus photos of Taiwan.
 \$28, Ten Speed Press



Noodles, Rice, and Everything Spice
 This comic-filled release by Mallika Kauppinen and cartoonist Christina de Witte is a fun guide to classics like som tam (papaya salad) and khao soi (coconut curry noodle soup).
 \$23, Ten Speed Graphic

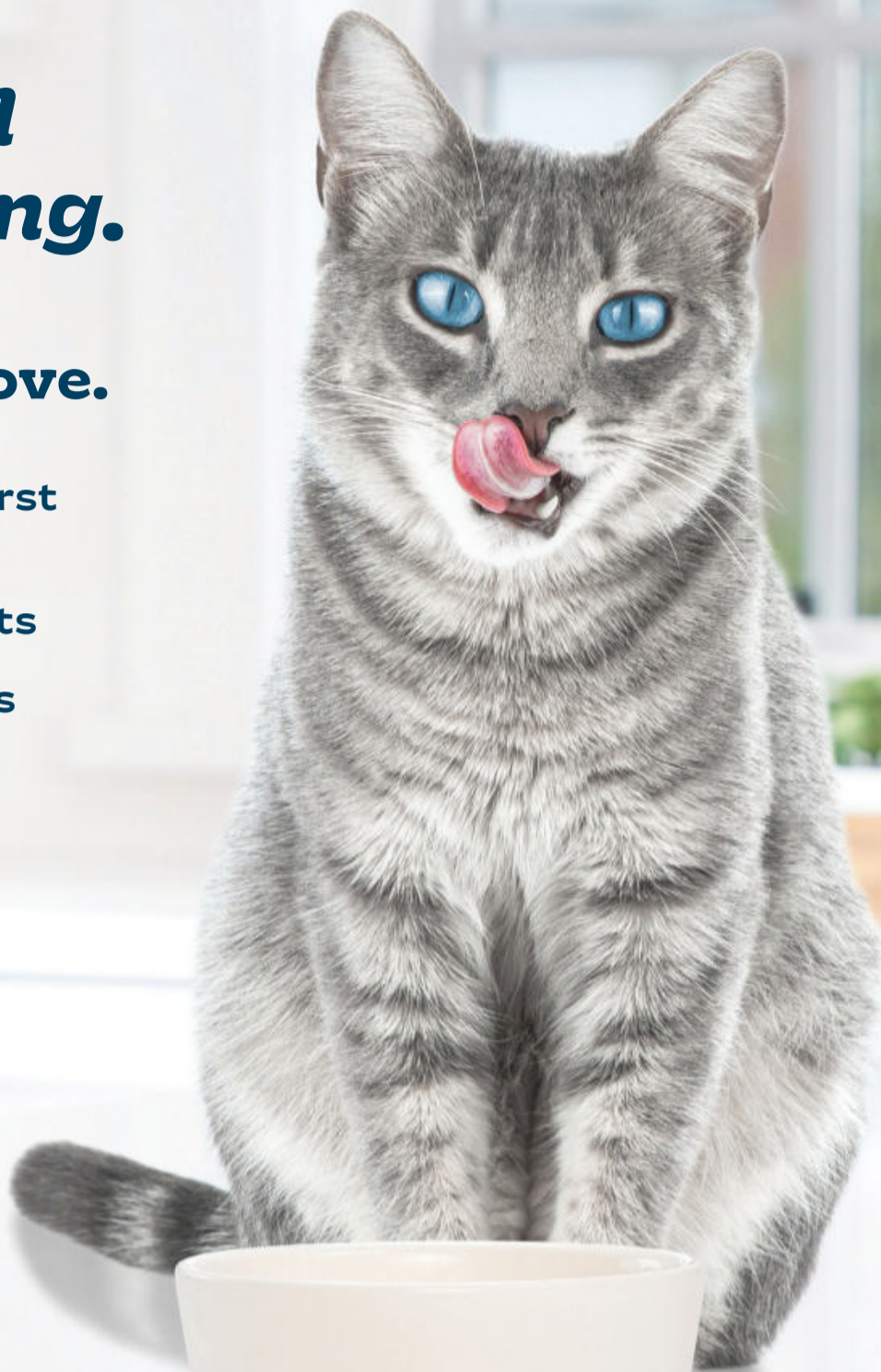


Koreaworld
 Chef Deuki Hong and writer Matt Rodbard explore the evolution of Korean food and share modern takes like spicy fried chicken with baby anchovy and lotus root, and pineapple kimchi fried rice.
 \$35, Clarkson Potter

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DISCOVER
South Carolina

The Seltzer Boom

Our enthusiasm for fizzy water is bubbling over! See what's coming...

Lemon and lime seltzers are always crowd-pleasers, but versions with yuzu, an Asian fruit, are on the rise.

Trend experts predict a new wave of floral flavors. You can already find honeysuckle, rose and lavender seltzers.

If you've visited the beverage aisle lately, you might have guessed that America is on a seltzer kick. We're drinking it about as quickly as companies can bottle it. Sales of flavored sparkling water rose almost 50 percent in just three years, according to *Beverage Digest*, and global sales are expected to double by 2030. New brands and flavors seem to arrive nonstop, along with limited-edition and special releases that get everyone buzzing: Rainbow Sherbet from Good & Gather, Mango Chili from Aura Bora, the elusive Unicorn Kisses from Polar.

There's science behind the bliss that comes from bubbles. Research shows that seltzer can help us feel satiated, plus drinking carbonated water can increase blood flow and boost our mood, according to a study in *Physiology & Behavior*. Craving an ice-cold glass? Read on! —Carol Lee

Seltzer lovers are adding it to coffee and espresso; Bobby Flay likes a sparkling iced Americano!

Water World

What's the difference between seltzer and other fizzy waters?

Seltzer

Seltzer is carbonated by a machine or tank. It doesn't typically contain any additional ingredients beyond flavoring.

Mineral Water

This can be naturally carbonated and contains minerals; the mineral content and bubble size vary by source.

Club Soda

This bar-cart staple is made by adding carbonation and minerals (like sodium) to water; some taste mildly metallic.

Tonic Water

This is closer to soda in sweetness. It contains quinine, which is made from bark and gives the mix its bitter flavor.

A Brief History of Seltzer



A Name for Bubbly

The word “seltzer” comes from the German town of Selters, known for its naturally carbonated mineral springs. Selters water is still sold in Europe today.



Counter Service

Seltzer treats rule soda fountains by the early 1900s, led by the egg cream (seltzer, milk and chocolate syrup) and lime rickey (seltzer, lime juice and fruit syrup).

Special Delivery

In the 1920s and '30s, thousands of drivers known as seltzer men dropped off bottles on people's doorsteps and returned to pick up the empties.



The Next Wave

Seltzer makers are now turning to the cocktail world for inspiration (note Aura Bora Olive Oil Martini) and creating more drinks based on international flavors, like Wildwonder Pineapple Paradise with Sichuan peppercorn.



Big Business

In the late 18th century, amateur scientist Johann Jacob Schweppe starts experimenting with carbonation. He goes on to launch a mineral water company that still produces seltzer (and more!) today.



Spring Fever

Dr. Louis Eugène Perrier, medical director of a thermal springs spa in France in 1898, suggests selling the springs' naturally carbonated water. This was the bottling plant!



A New Twist

Original New York Seltzer popularizes flavors like vanilla cream and orange in the 1980s. LaCroix and other companies follow with more options to satisfy Americans' search for soda alternatives.

My Favorite Flavor



LaCroix Key Lime is divine. Somehow, without sugar, I taste sugar—it's as if my brain fills in the blanks. It's great with burgers and tacos.
—Sunny Anderson



Poppi's Ginger Lime is my favorite, and as a bonus it makes a solid Kentucky Mule in a pinch!
—Michael Symon



I'm really into **Aura Bora's Cactus Rose**, which has a pear taste.
—Maneet Chauhan



LaCroix Tangerine! I love it because it's crisp and clean but not sweet.
—Anne Burrell



I am a lifelong fan of big bottles of plain **Pellegrino**. Best-size bubbles, and just fancy enough to make me feel good!
—Jeff Mauro

New on the Shelf

We tasted the latest seltzers. Here are our thoughts!



Polar Blackberry Mango

Staffers called it “bright” and “light” and noted that blackberry was the stronger flavor of the two.

\$7 for 12, polarseltzer.com for buying info



Spindrift Island Punch

One editor thought this blend of passion fruit, orange and guava tasted like “grown-up fruit punch.”

\$7.50 for 8, drinkspindrift.com



Bubby Bellini Bliss

Tasters agreed that it’s truly Bellini-esque: “It reminds me of brunch at a beach wedding!” said one.

\$4 for 8, bubby.com for buying info



White Claw Non-Alcoholic Lime Yuzu

Sweet-toothed staffers took to this newcomer. One said, “It’s like a healthy version of Sprite!”

\$20 for 12, whiteclawzero.com for buying info



Waterloo Mojito Mocktail

Our editors said this sparkling water is minty and mojito-ish: “I half expected to find a fresh mint leaf!”

\$4.50 for 8, drinkwaterloo.com for buying info



Topo Chico Sabores Tangerine

“It has big fruity flavor,” said a staffer. Others agreed: The tangerine really comes through.

\$4.50 for 4, topochico.com for buying info



Whole Foods Market Sparkling Blueberry Lemon

“It’s a good mix of citrus and berry,” said one editor. “It tastes like summer!” said another.

\$2.50, wholefoodsmarket.com for buying info



Good & Gather Unsweetened Black Raspberry Acai Sparkling Water

Tasters found it “true to the fruit” and also considered it “juicier than many flavored seltzers.”

\$3.50 for 8, target.com

Better Bubbly

Improve your seltzer-drinking experience!

Chill Open Bottles

“Carbon dioxide stays in water more easily at cold temps,” says Kansas City dietitian Cara Harbstreet. And put the cap back on: “It prevents bubbles from escaping.”

Use a Straw

It can increase the bubbly sensation, if that’s your thing. “The stream of liquid gets more forceful and fizzier,” says John deBary, author of *Drink What You Want*. “It’s like shooting a water gun!”

Grab a Wine Glass

“There’s a benefit to having your nose close to the drink, because you’re smelling the surface,” says deBary. That makes the flavor of a seltzer more prominent.

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MAKES 12 EGG CUPS | 3 EGG CUPS PER SERVING | PREP TIME: 45 MIN
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Ingredients

- 4 eggs, beaten
- ½ bell pepper, chopped
- 2 oz deli ham, chopped
- 1 **Vanilla Ensure® COMPLETE** shake, 10 fl oz
- ½ cup cheddar cheese, shredded
- 1 tbsp Italian herb blend (or other favorite salt-free seasoning blend)

Directions

Preheat oven to 350° F. Grease a 12-muffin tin and set aside. Combine all ingredients in a medium bowl and stir until combined. Divide mixture among muffin cups and place in preheated oven. Bake for 20 to 25 minutes or until center is set. Allow to cool slightly before serving. Promptly store any remaining portions in the refrigerator and enjoy within 4 days. Reheat to desired temperature.

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the 2024 Green List

Check out the eco innovations that wowed us this year!

PRODUCED BY KATE DOHERTY, KELSEY HURWITZ, JULIANA LABIANCA AND CAROL LEE



Fishless Tuna

Our love of sushi and seafood has led to overfishing around the world, but a company called Aqua is producing surprisingly realistic mock fish from fermented fiber. It has a texture and taste similar to sushi-grade tuna and is being served at Chicago-area restaurants, including Eden and Spirit Elephant. The company will be expanding to other cities soon.

Find locations serving Aqua at aquaculturedfoods.com.



Lab-Grown Veggies

A cool new condiment called Wanna Greens consists of teeny-tiny water lentils grown in a lab that uses renewable energy and recycled water. They're nutrient-dense with a sprinkles-like texture and taste great on an omelet or rice bowl.

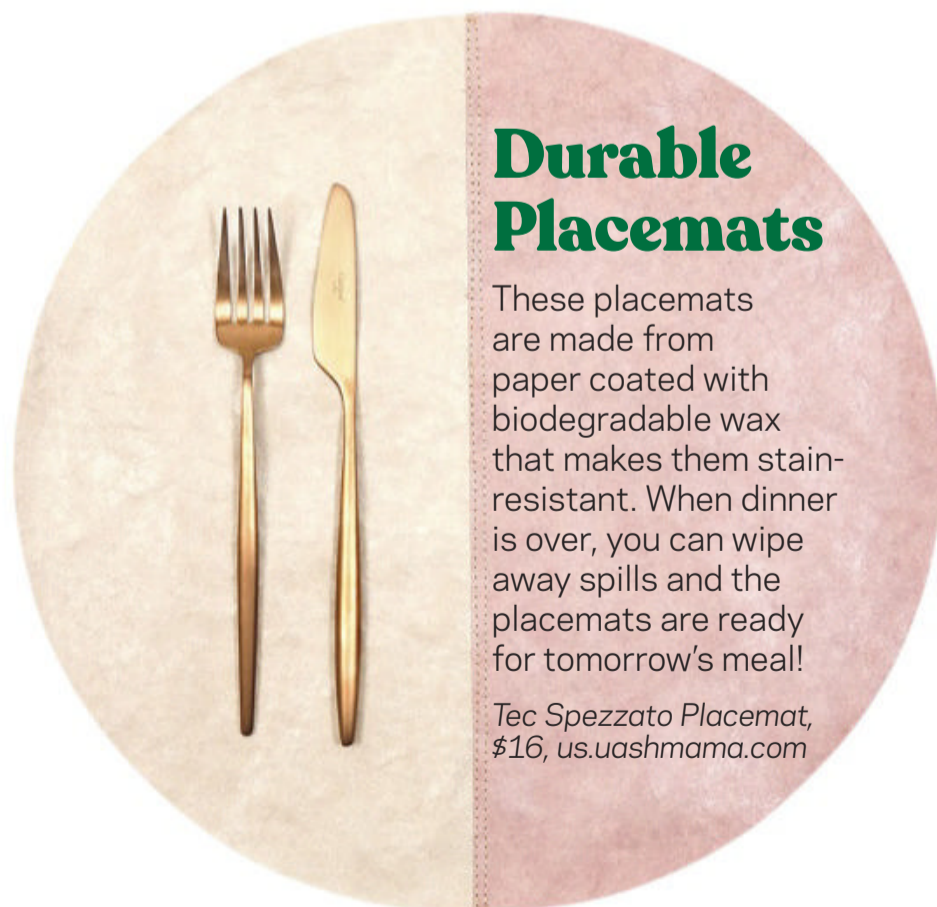
\$10 for 200 grams, wannagreens.com



Better Cooking Oil

Chains like Shake Shack, along with notable chefs, have been trying this breakthrough cooking oil created from fermented sugarcane. It's produced with fewer natural resources than other oils, and it contains more healthy fat than olive oil.

Cultured Oil, \$27 for 16 ounces, zeroacre.com



Durable Placemats

These placemats are made from paper coated with biodegradable wax that makes them stain-resistant. When dinner is over, you can wipe away spills and the placemats are ready for tomorrow's meal!

Tec Spezzato Placemat, \$16, us.uashmama.com

COOKING OIL: LOUISA PARRY; EGG AND BUCKWHEAT: GETTY IMAGES; WINE: BEN GOLDSTEIN.

Earth-Friendly Eggs

Unlike typical hens that eat corn and soy, the ones at Kipster Farm feast on surpluses from bakeries and other food producers, so they're laying the first-ever carbon-neutral eggs.

Simple Truth + Kipster Eggs, starting at \$5 per dozen, [kroger.com](https://www.kroger.com)



Fun with Foraging

Gathering edible wild plants isn't just a treasure hunt—it means less food is transported to stores, which reduces fuel and emissions. In her new book, vegan chef and forager Chrissy Tracey dishes out identification guides, tips and recipes for every season.

Forage & Feast, \$33, [penguinrandomhouse.com](https://www.penguinrandomhouse.com)



Milk from Buckwheat

Trendy buckwheat has made its way into the plant-based milk aisle. It tastes rich and nutty, and it's an eco-friendly pick: The crop requires less water than others and regenerates overfarmed soil.

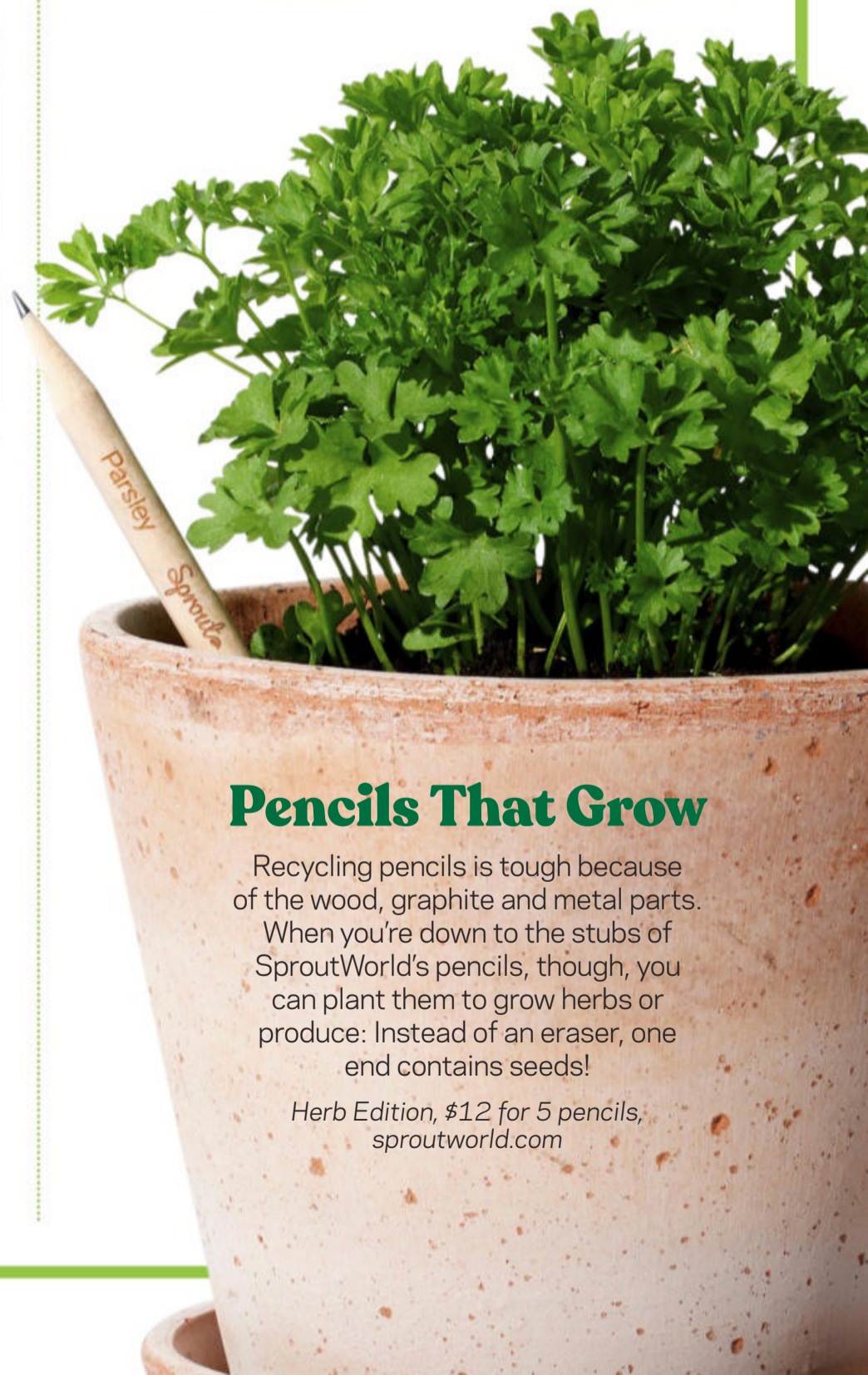
BAM Buckwheat Milk, \$9 for 28 ounces, available at select Whole Foods Markets



Responsible Takeout

A whopping 44 percent of plastic floating in oceans can be traced to takeout food. DeliverZero is tackling that with reusable polypropylene containers. You can add them to UberEats and DoorDash orders for 99 cents.

Visit [deliverzero.com](https://www.deliverzero.com) for details.



Pencils That Grow

Recycling pencils is tough because of the wood, graphite and metal parts. When you're down to the stubs of SproutWorld's pencils, though, you can plant them to grow herbs or produce: Instead of an eraser, one end contains seeds!

Herb Edition, \$12 for 5 pencils, [sproutworld.com](https://www.sproutworld.com)



Energy-Efficient Ranges

Until recently, you couldn't check the Energy Star certification for induction cooktops and ranges. Now the EPA has certified seven from LG Electronics. Expect almost 20 percent energy savings annually!

LSIL6334F Smart Induction Slide-In Range, \$2,299, lg.com for buying info



Cheese Saver

Some 77 million tons of household food goes to waste in the US every year. These reusable silicone caps seal the unwrapped end of cheese and butter so they'll last longer.

Butter & Cheese Huggers, \$18 for a set of 5, uncommongoods.com

Reusable Coffee Cup

This innovative water bottle has a 12-ounce coffee cup inside: Just unscrew it to use it at your coffee shop—and help cut down on the 16 billion disposable coffee cups we toss out every year!

Bottle & Cup Kit, \$68, carryhitch.com



Yogurt from Yellowstone

Most yogurt is made from dairy or plant-based milk, but Nature's Fynd is produced using a fungus sourced from Yellowstone Park. The process involves a fraction of the land and water required for traditional agriculture.

\$2.50 each, available at Whole Foods Markets

Chic Composters



This 8" x 9" countertop bin comes in 12 colors, and it's super easy to clean: It's dishwasher-safe!

Astrik Composter, \$40, bamboozlehome.com



This cult-favorite electric model composts food scraps in hours, including meat and dairy.

Kitchen Bin, rentals start at \$30 per month, mill.com



You can clip this little bin on the side of a trash can and bring its inner bucket to the counter to add your scraps.

Compost Caddy, \$50, simplehuman.com



Mushroom Magic

Sawdust is much more useful than you might think. The company Smallhold infuses blocks of it with mushroom spawn to grow six organic varieties, including harder-to-find trumpet mushrooms.

Oyster Mushroom Pack, \$8 for 8 ounces, smallhold.com for buying info

Lighter Wine Bottles

About half of the wine industry's greenhouse gas emissions come from producing and transporting glass bottles. Frugalpac's bottles are made from recycled cardboard that's five times lighter than glass.

Visit frugalpac.com for buying info.



Recycled Sports Gear



Climbing Rope Coaster

It's handmade from sturdy climbing rope that's sourced from rock climbers and gyms.

\$4 each, alwaystheadventure.etsy.com



Skateboard Cutting Board

This 8-inch beauty is put together using strips of wood cut from worn-out skateboards.

\$130, flourpailkids.etsy.com



Baseball Bat Spatula

Send in a used bat to this company and they'll repurpose it into a grilling tool.

\$50, baseballbbq.com



Pretty Pots

Cookware that looks good can do good too: Kana makes Dutch ovens with 40 percent recycled cast iron. This spring, the company is launching compact versions of its best-selling designs.

Milo Dutch Oven, from \$125, kanalifestyle.com

Solar-Powered Beer

More craft breweries are using renewable energy, and Sierra Nevada in Chico, CA, is leading the charge with solar panels that provide up to 100 percent of its electricity. Their popular IPA is now available nationwide.

\$13 for 6 cans, sierranevada.com for buying info



Smart Soap

More and more people are using blocks of dish soap with scrub brushes instead of plastic bottles full of liquid soap.

This version, packed in a refillable ceramic ramekin, comes in three scents and lasts up to six weeks.

Solid Dish Soap Set, \$24, cambridgeandcarlino.com



Cutting-Edge Cutlery

Plastic utensils will sit in landfills for hundreds of years, and that's motivating people to bring eco-friendly cutlery to work and school. The fork, knife, spoon and chopsticks in these sets are made mainly of wheat straw fiber.

Reusable Portable Cutlery Set, \$17 each, visparadisegoods.etsy.com

The Year of Upcycled Food

Food scraps are getting a second life in these new products.



Upcycled Carrots

This baking mix is flavored with powder created from blemished carrots rescued from farms.

Carrot Cake & Cupcakes Mix, \$13, bakemehealthy.co

Upcycled Wheat

Restaurants and university cafeterias have been using a groundbreaking flour made from both wheat and stalks—and the company behind it, Supplant, is turning the flour into a new line of pasta, debuting this spring.

Starting at \$6.75 for 16 ounces, supplant.com for buying info



Upcycled Pickles

Pickle ends have found their calling: Daily Crunch sources them from a fermented food company and pulverizes them into a paste to flavor this nut snack.

Dill Pickle Sprouted Almonds and Pepitas, \$22 for three 4-ounce bags, dailycrunchsnacks.com

Upcycled Whey

Every 10 pounds of milk can produce one pound of cheese—and lots of leftover whey. Wheyward Spirit distills the whey into a whiskey-like spirit that has notes of vanilla and warm spice.

Wheyskey, \$70 for 750 ml., wheywardspirit.com





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Kitchens in *Bloom*

Give your space
a spring refresh with
peel-and-stick floral wallpaper.

BY JULIANA LABIANCA

Bright Buds

The vivid blooms in this Amrapali wallpaper by Designers Guild totally transformed this all-white kitchen in Prosper, TX. Big flowers were the key: "The pattern might have looked busy if it was smaller," says designer Shay Geyer.



Pretty in Pink Floral
From \$32 per roll,
musewallstudio.com



Secret Garden
\$12 per sq. ft.,
tempaper.com



Multicolored Floral
NextWall, \$35 per roll,
lowes.com



Scandinavian Flowers
From \$63 per roll,
california-wallpaper.com



Flower Power
From \$45 per roll,
chasingpaper.com



Chill Greens

This Naples, FL, kitchen has calming spa vibes thanks to Sans Soucis botanical wallpaper by de Gournay. Designer Summer Thornton knew the pattern would pair well with the dark walnut island and custom terra-cotta leather stools. "You can't help but feel relaxed!" she says.



Menagerie Garden
\$70 per roll,
riflepaperco.com



Geranium
From \$78 per roll,
wallshoppe.com



Gardeners
From \$45 per roll,
chasingpaper.com



Townhouse
From \$78 per roll,
wallshoppe.com



Carmen
\$165 per roll,
mirthstudio.com



Tropical Cool

Design blogger Stephanie Watkins wanted her Aberdeen, MD, kitchen to reflect her Caribbean roots, and Hummingbirds wallpaper by Milton & King did the trick. "The kitchen makes our family feel like we're on vacation in our home!" she says.



Toucans in the Garden
From \$39 per roll,
spoonflower.com



Retro Tropical Leaves
\$37 per roll,
yorkwallcoverings.com



Tropical Floral
From \$50 per roll,
wallsbyme.com



Tropical Hibiscus
From \$32 per roll,
musewallstudio.com



Tropical Paradise
\$50 per roll,
wallpops.com

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Better nutrition.
Better eggs.

*compared to ordinary eggs



Vintage Charm

When Holly Williams updated the kitchen in this 1890s cottage in Leiper's Fork, TN, she was determined to preserve its style and show off the original lancet window. She chose retro black-and-white London Rose wallpaper by House of Hackney for the accent wall, then added artwork from a local antiques mall.



Sudbury
\$50 per roll,
wallpops.com



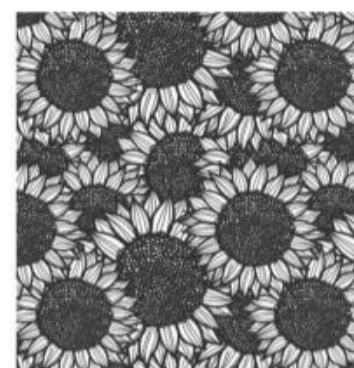
Vintage Floral Stripe
\$42 per roll,
yorkwallcoverings.com



Scandi Flora
\$4 per sq. ft.,
lovevsdesign.com



Tulip Toss
\$35 per roll,
nextwalldesign.com



Petal Power
From \$6.50 per sq. ft.,
wallsneedlove.com

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Chef Marcus Shell



Chef Rob Masone



Chef Erica McCier

Locally grown, seasonal ingredients are the foundation of South Carolina's vibrant food scene, which has made the state a top foodie destination. Each year, chefs are nominated to serve as the state's culinary ambassadors. Champions of the farm-to-table movement, South Carolina's Chef Ambassadors craft seasonally inspired menus that are influenced by their relationships with local farms. Get to know the 2023 South Carolina Chef Ambassadors and the farms behind some of their favorite local ingredients at [SCChefAmbassadors.com](https://www.scchefambassadors.com)

SCAN TO
LEARN MORE



DISCOVER
South Carolina

Rosé All Day

'Tis the season to pop open a bottle.
Katie Lee Biegel is all in!

BY JULIANA LABIANCA



As soon as the weather turns warm, it's time to throw open the windows, unpack those spring clothes...and break out the rosé! These days, wine lovers everywhere are thinking pink: Sales of rosé jumped 27 percent at bars and restaurants in one year, according to an industry report. Katie Lee Biegel, cohost of *The Kitchen* and cofounder of the wine company Kind of Wild, is a huge fan: "Rosé has that carefree, fun feeling, like you're playing hooky from school!" she says. She pairs it with savory-sweet snacks—dates stuffed with blue cheese or fig jam crostini—and she loves serving rosé with seafood too, like her lobster panzanella. Try the recipe yourself, and whip up Katie's easy frosé while you're at it!





Rosé tastes best when it's nice and cold. Keep it chilled between 45° and 55°.

KATIE LEE BIEGEL: BEN FINK SHAPIRO, WINE GLASS AND FROSÉ; LEVI BROWN.

What makes it **PINK?**

Winemakers crush red wine grapes to create juice, then steep the skins in a process called maceration.

The juice is actually colorless, but the skins dye it and give it flavor. Red wine can macerate for weeks, but rosé sits for just a few hours and gets that pretty pink hue.

KATIE'S LOBSTER ROLL PANZANELLA

ACTIVE: 15 min | TOTAL: 15 min | SERVES: 6

- ½ cup mayonnaise
- 2 tablespoons chopped fresh tarragon
- 1 teaspoon red wine vinegar
- ½ teaspoon garlic powder
- Kosher salt and freshly cracked pepper
- Juice of 1 lemon (about 2 tablespoons)
- 1 cup cherry tomatoes, halved
- 6 toasted, buttered split-top potato hot dog buns, torn into chunks
- 4 slices bacon, cooked and crumbled
- 3 scallions, thinly sliced
- 2 stalks celery, thinly sliced
- ¾ pound cooked lobster meat, chopped
- 1 ripe avocado, peeled and cubed



Lobster and rosé are a perfect pair!

1. Mix together the mayonnaise, tarragon, vinegar, garlic powder, ½ teaspoon each salt and pepper and the lemon juice in a large bowl.
2. Add the tomatoes, buns, bacon, scallions and celery to the dressing and toss to coat. Fold in the lobster and avocado. Serve immediately.

Time for Frosé!

Most frosé recipes call for hours of freezing, but Katie's version is ready in minutes: Just combine 1 cup frozen strawberries, 1 cup rosé and 1 tablespoon agave in a blender and pulse to combine. Add 1 cup ice and purée until smooth. Divide between 2 glasses.



» Katie's Rosé «

This syrah-grenache blend is from the South of France. "It's bone dry but still has this great fruitiness to it," says Katie.

Syrah-Grenache Rosé
\$26, kindofwildwines.com

news feed



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≡ **10** ≡
Things to Do with
**Fresh
Herbs**

Put them to use in a fun new way!

1

Rim a Glass

Pulse 2 tablespoons torn cilantro and 3 tablespoons sugar in a mini food processor until finely chopped; transfer to a plate. Run a lime wedge along the rim of a martini glass, then dip in the cilantro sugar. For the drink: Muddle $\frac{1}{4}$ cup more cilantro and $\frac{1}{2}$ ounce lime juice in a shaker. Add $1\frac{1}{2}$ ounces vodka, 1 ounce Aperol and $\frac{1}{2}$ ounce cranberry juice; fill with ice and shake. Strain into the glass.



4

Reinvent Deviled Eggs

Cover 12 large eggs with cold water in a pot and bring to a boil. Reduce the heat to medium-low and simmer 10 minutes; drain and run under cold water, then peel and cut in half lengthwise. Scoop out the yolks and puree in a food processor with $\frac{1}{3}$ cup mayonnaise, $\frac{1}{4}$ cup each chopped parsley and scallions and 2 tablespoons capers. Spoon or pipe into the egg whites; top with chopped chives.



2

Flavor Your Salt

Strip the leaves from 2 sprigs each rosemary and thyme. Finely chop the herbs, then toss with $\frac{1}{4}$ cup coarse salt.

3

Dress Up Cheese

Roll a log of goat cheese in finely chopped fresh parsley, cilantro, dill and/or mint. Serve with baguette slices or crackers.



5

Make a Granita

Bring 2 cups water and $\frac{1}{2}$ cup sugar to a simmer in a saucepan; cook, stirring, until the sugar dissolves. Transfer to a blender to cool completely; add 1 cup packed fresh mint and puree. Strain through a fine-mesh sieve into an 8-inch square baking dish. Finely grate the skin of a green apple into the pan, then stir in the juice of 2 limes. Freeze, scraping with a fork every 30 to 45 minutes, until frozen, about 4 hours.

RECIPES FROM **FOOD NETWORK KITCHEN**

OLIVE OIL CUBES AND GOAT CHEESE: ANDREW PURCELL. SALAD: ANTONIS ACHILLEOS. SELTZER: RALPH SMITH. PESTO: CON POULOS. BREADSTICKS: SAM KAPLAN. COCKTAIL, SALT AND GRANITA: LEVI BROWN. DEVILED EGG: MIKE GARTEN.

6

Upgrade a Salad

Separate 1 large head Bibb lettuce. Toss in a bowl with 2 tablespoons each torn basil, dill, parsley and mint. Drizzle with the juice of ½ lemon and 2 tablespoons olive oil; season with salt and pepper and toss.



7

Decorate Breadsticks

Arrange refrigerated breadstick dough on a baking sheet and brush with beaten egg. Place small tender herb leaves (such as dill, chervil, oregano or parsley) on top, then brush with more egg and bake as directed.



8

Flavor Your Seltzer

Pour seltzer into flutes; add a few dashes of bitters, then garnish with thyme sprigs or sage leaves.

9

Try a New Pesto

Grind ⅓ cup toasted almonds or walnuts in a food processor. Add 3 cups fresh cilantro, mint or parsley (or a combination), 1 teaspoon chopped garlic and ¼ teaspoon kosher salt and pulse until the herbs are finely chopped. Add ½ cup grated parmesan and pulse. Slowly pulse in ½ cup olive oil until smooth. Toss the pesto with pasta.



10

Freeze Herb Cubes

Chop the leaves of hardy herbs like sage, thyme or rosemary and put in an ice cube tray. Cover with olive oil and freeze until solid, then pop out of the tray, transfer to a bag and freeze for up to 6 months. Melt in a skillet and use for sautéing.





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Spring Greens

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Pea-Mint Crostoni



Cream of Asparagus Soup



Puff Pastry Tart with Microgreens



Honey-Glazed Snap Peas



CREAM OF ASPARAGUS SOUP

Sauté 1 chopped onion, 2 minced garlic cloves and 1 teaspoon fresh thyme in 2 tablespoons butter in a dutch oven over medium-high heat, 5 minutes. Add 2 pounds asparagus (trimmed and chopped), 1½ cups each water and chicken broth and a big pinch of salt. Simmer until tender, 5 to 8 minutes. Puree with an immersion blender, then whisk in ½ cup crème fraîche and warm through (do not boil). Season with salt and pepper. Top with more crème fraîche and chopped chives.



Food Network 3.5-Quart Ombre Enameled Cast-Iron Dutch Oven in Pastel Green
\$59.99, kohls.com/foodnetwork



PEA-MINT CROSTINI

Puree 1 cup thawed frozen peas, ⅓ cup olive oil and ¼ cup each fresh mint and grated parmesan in a food processor; season with salt and pepper. Spread on toasted baguette slices. Top with more peas, mint and grated lemon zest; season with salt.



Small Round Wood Serving Board
\$29.99, kohls.com/foodnetwork



HONEY-GLAZED SNAP PEAS

Cook 1¼ pounds snap peas in boiling salted water until bright green, 2 to 3 minutes; drain. Sauté 1 sliced shallot in 2 tablespoons butter in a large skillet over medium heat until tender, about 3 minutes. Add the snap peas, 1 teaspoon honey and a pinch of red pepper flakes. Cook, tossing, until glazed, about 2 more minutes.



Food Network Farmstead 2-Piece Skillet Set in Pastel Green
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PUFF PASTRY TART WITH MICROGREENS

Roll out 1 thawed puff pastry sheet into a 10-inch square; transfer to a large baking sheet. Score a 1-inch border around the edge with a knife and brush the border with a beaten egg; pierce the rest of the dough all over with a fork. Bake at 400° until golden, about 20 minutes. Let cool, then top with herb cheese spread, microgreens, sliced radishes and grated lemon zest. Drizzle with olive oil and season with salt and pepper.



Food Network 3-Piece Cookie Sheet Set
\$39.99, kohls.com/foodnetwork



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moment—
big & small.**



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Pimento Cheese,

Please!

This Southern classic never goes out of style.

You can't talk about Southern food without mentioning pimento cheese. The beloved spread, affectionately called Carolina caviar and the pâté of the South, is a combination of cheddar cheese, pimentos and mayonnaise, but beyond the basic ingredients, no one can agree on exactly how it should be made. Fans stand divided on Hellmann's mayo versus Duke's, coarsely shredded cheese versus finely grated and other details. Families closely guard their recipes, and so does the Masters golf tournament in Augusta, GA, where pimento cheese sandwiches have been a favorite since the 1950s. You *can* try Food Network Kitchen's recipe though—it isn't a secret at all! —Kelsey Hurwitz

PIMENTO CHEESE

ACTIVE: 10 min | TOTAL: 10 min | MAKES: about 2 cups

4 ounces cream cheese, at room temperature
1/3 cup mayonnaise
1/2 teaspoon onion powder
1/8 teaspoon cayenne pepper, plus more to taste
Kosher salt and freshly ground black pepper
8 ounces sharp or extra-sharp cheddar cheese, grated
1 4-ounce jar diced pimentos, drained
Crackers and/or crudités, for serving

1. Combine the cream cheese, mayonnaise, onion powder, cayenne, a pinch of salt and a few grinds of black pepper in a medium bowl. Stir well to combine.
2. Mix in the cheddar and pimentos until well combined; season with more salt and black pepper, if needed. Refrigerate until ready to serve.

RECIPES BY
YOUNG SUN HUH, KHALIL HYMORE
AND STEVE JACKSON



Questions, Anyone?



Q What is a pimento anyway?

A Pimentos, also spelled pimientos (“peppers” in Spanish), are small, red, heart-shaped peppers. They’re generally mild and slightly sweet.

Q How did pimentos make their way into cheese?

A In the late 1800s, farmers in upstate New York started making a soft cheese that eventually evolved into cream cheese. Around the same time, the US began importing pimentos from Spain. In 1908, *Good Housekeeping* magazine published a recipe for a sandwich made with cream cheese and pimentos, and the idea took off.

Q Why is pimento cheese so popular in the South?

A Pimentos imported from Spain were pricey back in the day, so farmers in Griffin, GA, figured out how to grow their own. By 1938, they were producing 10 million cans a year, and the state earned the title Pimento Capital of the World. Eugenia Duke, founder of the Southern mayonnaise brand Duke’s, promoted pimento cheese to boost mayo sales.

Freshly grated cheddar works best for pimento cheese!



10 Things to Do with Pimento Cheese



Spread on an ear of corn



Spoon into a deviled egg



Layer on a burger or sandwich



Sandwich in a quesadilla



Add to a baked potato



Scoop into a baby bell pepper



Slather on fries



Stir into grits



Spread on celery sticks



Stuff into olives



PIMENTO CHEESE HUSH PUPPIES

ACTIVE: 40 min | TOTAL: 1 hr | MAKES: 16 to 18

- 1 cup shredded sharp or extra-sharp cheddar cheese
- 2 ounces cream cheese
- 2 tablespoons drained diced pimentos (about half of a 4-ounce jar)
- 2 pinches of cayenne pepper
- Vegetable oil, for frying
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{2}$ cup yellow cornmeal
- 2 teaspoons sugar
- 1 teaspoon baking powder
- $\frac{1}{4}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon onion powder
- Kosher salt and freshly ground black pepper
- $\frac{1}{2}$ cup buttermilk, shaken
- 1 large egg

- 1.** Stir together $\frac{1}{2}$ cup cheddar, the cream cheese, pimentos and cayenne in a small bowl. Scoop teaspoon-size balls of the cream cheese mixture onto a plate and freeze until firm, 15 to 20 minutes. Meanwhile, heat 2 inches of vegetable oil in a dutch oven or other large pot over medium heat until a deep-fry thermometer registers 350°.
- 2.** Whisk the flour, cornmeal, sugar, baking powder, baking soda, onion powder, $\frac{1}{2}$ teaspoon salt and a few grinds of black pepper in a medium bowl. Make a well in the center and add the buttermilk and egg. Whisk the liquid ingredients together, then stir in the surrounding dry mixture until just combined. Fold in the remaining $\frac{1}{2}$ cup cheddar.
- 3.** Preheat the oven to 200°. Working in batches, drop the cream cheese balls into the batter and turn with 2 spoons until thinly coated all over. Gently drop into the hot oil and fry, turning occasionally, until golden brown all over, 3 to 4 minutes. Transfer to a rack set on a baking sheet and season with salt; keep warm in the oven while you batter and fry the rest. Serve warm.



PIMENTO CHEESE CRACKERS

ACTIVE: 45 min | TOTAL: 1½ hr (plus cooling) | MAKES: 60 to 65

- $1\frac{1}{2}$ cups all-purpose flour
- 1 teaspoon onion powder
- 1 teaspoon sugar
- Kosher salt and freshly ground pepper
- $\frac{1}{2}$ teaspoon hot Hungarian paprika
- $\frac{1}{4}$ teaspoon baking powder
- 4 ounces sharp cheddar cheese, grated
- 4 tablespoons cold unsalted butter, diced
- 1 4-ounce jar pimentos, drained, patted dry and roughly chopped
- 2 to 4 tablespoons ice water
- Flaky sea salt, for topping

- 1.** Combine the flour, onion powder, sugar, $\frac{1}{2}$ teaspoon each salt and pepper, the paprika and baking powder in a food processor. Pulse a few times to combine. Add the cheese and butter, then pulse until the texture is mealy. Add the pimentos and pulse until combined but not fully blended in (small pieces should still be visible). Slowly pulse in 2 tablespoons ice water until the mixture is combined but still a bit crumbly. The dough should hold together when pinched. If it's too dry, pulse in up to 2 more tablespoons water, 1 teaspoon at a time.
- 2.** Transfer the dough to a clean surface and press together, then divide into 3 equal pieces. Roll each piece between 2 sheets of parchment paper until very thin (no thicker than $\frac{1}{16}$ inch). Freeze the dough, still on the parchment, until firm, about 30 minutes.
- 3.** Position racks in the upper and lower thirds of the oven and preheat to 400°. Cut the dough into 1½- to 2-inch square crackers with a knife or fluted cutter or cut into rounds with a cookie cutter. Reuse the parchment to line 2 baking sheets, then arrange the crackers on top, about $\frac{1}{4}$ inch apart. Prick the crackers with a fork and sprinkle with flaky salt.
- 4.** Bake, switching and rotating the pans halfway through, until the crackers are crisp and evenly golden on top, 12 to 18 minutes. Let cool on the pans.





YOU COULD BE
EATING
RANCH
instead of reading this



ONLY
SERIOUS
ABOUT
FLAVOR

PIMENTO CHEESE FRENCH BREAD PIZZA

ACTIVE: 20 min | TOTAL: 35 min
SERVES: 4 to 6

- 2 ounces cream cheese, at room temperature
- 3 tablespoons mayonnaise
- $\frac{1}{4}$ teaspoon onion powder
- $\frac{1}{8}$ teaspoon cayenne pepper
- Kosher salt and freshly ground black pepper
- 4 ounces extra-sharp cheddar cheese, grated
- 2 tablespoons drained diced pimentos (about half of a 4-ounce jar)
- 1 baguette
- 3 ounces sliced pepperoni (slices halved or quartered if large)
- 2 cups shredded mozzarella cheese
- 2 tablespoons finely chopped fresh parsley
- Grated parmesan cheese, for topping

1. Preheat the oven to 450°. Line a baking sheet with foil or parchment paper. Mix the cream cheese, mayonnaise, onion powder, cayenne and a small pinch each of salt and black pepper in a medium bowl. Stir in the cheddar and pimentos until well combined; season with more salt and black pepper, if needed.

2. Halve the baguette lengthwise, then cut each piece in half crosswise. Spread the pimento cheese on the cut side of each baguette piece, spreading it to the edge. Arrange on the baking sheet and top with the pepperoni, then the mozzarella.

3. Bake until the bread is toasted around the edges and the cheese is melted and bubbly, about 12 minutes. Let cool slightly. Sprinkle with the parsley and parmesan. Cut into pieces.

Pimento cheese
takes the
place of sauce
in this pizza!

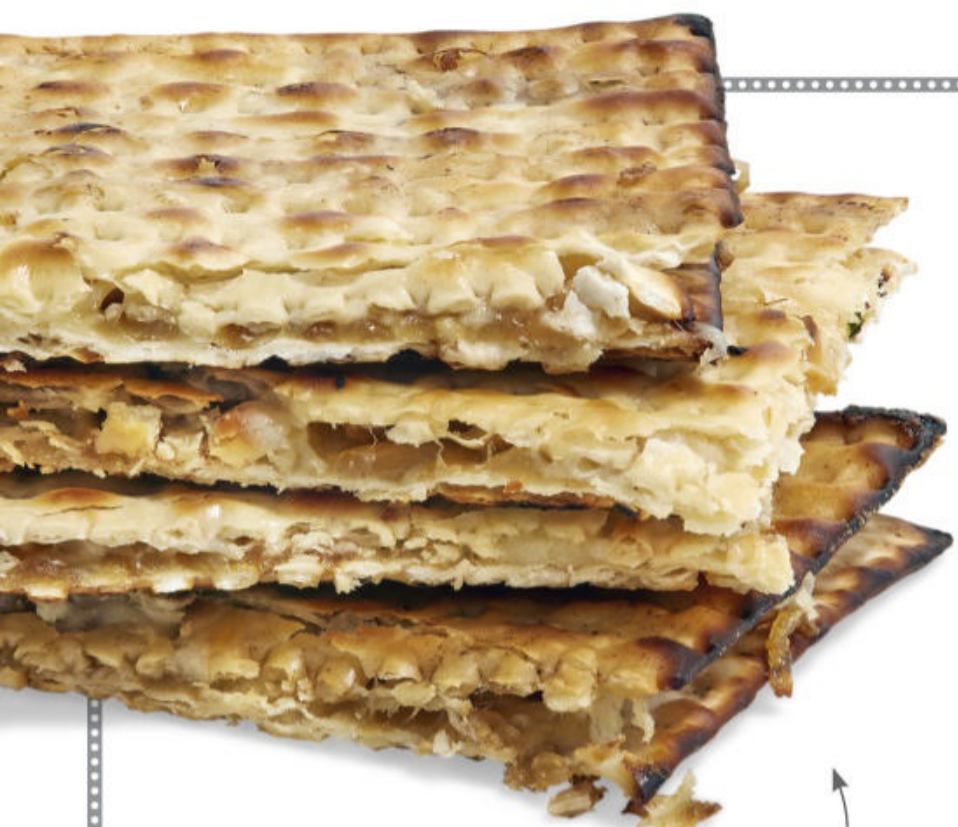




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is worth sharing.



Mix Up Your

MATZO

Turn the Passover staple into something new—savory or sweet!

RECIPES BY KHALIL HYMORE, STEVE JACKSON AND KIM KLATZKIN

Matzo Grilled Cheese

Melt 2 tablespoons butter in a large skillet over medium-high heat. Add 1 sliced onion and 4 sprigs thyme; season with salt and pepper. Reduce the heat to low and cook, stirring, until caramelized, 50 minutes. Divide 8 ounces grated gruyère between 2 matzo sheets. Top each with the caramelized onion (discard the thyme) and another matzo sheet to make 2 sandwiches. Cook in a buttered nonstick skillet over medium-low heat until golden, 3 to 4 minutes per side.



Matzo-rella Sticks

Dredge 8 pieces string cheese in potato flour, dip in beaten egg, then coat with 1 cup ground matzo mixed with 2 tablespoons each grated parmesan and minced cilantro. Deep-fry in 350° vegetable oil until golden, 2 to 3 minutes. Serve with marinara sauce.

SAVORY

Matzo Nachos

Break 10 ounces matzo into chip-size pieces. Toss with 4 tablespoons melted butter, 1½ teaspoons chili powder and ½ teaspoon kosher salt on a baking sheet. Bake at 400° until toasted, 5 to 7 minutes. Sprinkle with shredded cheddar and return to the oven to melt. Top with sour cream, diced avocado, sliced radishes, pickled jalapeño and red onion, and chopped fresh cilantro.



Matzo Brei with Feta and Tomatoes

Break 2 matzo sheets into pieces, then run under hot water for 30 seconds; drain well. Beat 2 large eggs in a bowl, season with salt and pepper and stir in ½ cup crumbled feta and the matzo. Scoop ⅓ cupfuls into a buttered large nonstick skillet over medium heat and cook until golden on both sides, about 3 minutes. Top with chopped cherry tomatoes, more feta, dried oregano, salt and pepper.





Matzo Brittle

Line a rimmed baking sheet with a silicone mat or parchment paper. Break 2 matzo sheets into small pieces. Stir 1 cup sugar and $\frac{1}{3}$ cup corn syrup into $\frac{1}{2}$ cup water in a saucepan fitted with a candy thermometer. Bring to a boil and cook until the mixture reaches 340° , about 15 minutes. Remove from the heat and, working quickly, stir in 2 tablespoons diced butter and 1 teaspoon each baking soda and vanilla (it will bubble up). Fold in the matzo, then spread out on the baking sheet and sprinkle with flaky salt. Let cool, then break into pieces.

Coconut-Almond Matzo Bites

Combine $1\frac{1}{4}$ cups sweetened shredded coconut, 1 cup confectioners' sugar, $\frac{2}{3}$ cup condensed milk and $\frac{1}{4}$ teaspoon salt. Spread on 2 matzo sheets; stack the sheets coconut-side up and arrange 35 toasted almonds on top in a 5-by-7 grid; freeze 30 minutes. Cut into 35 small squares, with an almond in the middle of each; freeze 20 more minutes. Melt 1 pound chopped semisweet chocolate with 3 tablespoons coconut oil. Dip the matzo squares in the chocolate, sprinkle with flaky salt and chill until set.



SWEET



Strawberry Matzo Puppy Chow

Combine $1\frac{1}{4}$ cups white chocolate chips, $\frac{1}{3}$ cup nut butter and 6 tablespoons butter in a microwave-safe bowl. Microwave in 30-second intervals, stirring, until smooth; stir in 1 teaspoon vanilla. Combine 4 cups rice cereal squares and 4 broken matzo sheets in a large bowl. Pour in the white chocolate mixture, tossing to coat. Add 2 cups confectioners' sugar and $\frac{1}{2}$ cup ground freeze-dried strawberries; toss. Stir in more freeze-dried strawberries.

Cinnamon Matzo Toast

Stir together $\frac{1}{2}$ cup sugar and 1 teaspoon ground cinnamon. Generously spread softened butter on 2 matzo sheets, then completely cover with the cinnamon sugar; arrange on a baking sheet. Broil until the sugar melts and begins to bubble. Let cool slightly.



MIX & MATCH

Frittatas

Make yours just the way you like it!



Smoked Salmon,
Asparagus Frittata

RECIPES FROM FOOD NETWORK KITCHEN

1

PICK YOUR MIX-INS

Prepare a mix of any of the following veggies and/or proteins, 1½ cups total.

VEGGIES



Sweet potatoes or russets, cubed and boiled



Kale, Swiss chard or spinach, chopped and sautéed



Onions or leeks, sliced and sautéed



Mushrooms, sliced and sautéed



Asparagus, chopped and sautéed



Zucchini, chopped and sautéed



Tomatoes, chopped



Broccoli or broccoli rabe, chopped and steamed or roasted



Bell peppers or poblanos, roasted and chopped



Frozen artichoke hearts, thawed and chopped



Bacon, chopped and cooked



Ham, chopped

PROTEINS



Pepperoni, chopped



Sausage, cooked and crumbled (or just chopped if cured)



Smoked salmon, chopped

2

CHOOSE YOUR CHEESE

Prepare ½ to ¾ cup cheese; shred any firm cheese and scoop or crumble soft/crumby cheese.

FIRM CHEESE



Cheddar



Fontina



Havarti



Gruyère or Swiss



Monterey or pepper jack



Smoked gouda

SOFT/CRUMBLY CHEESE



Goat cheese



Cream cheese



Feta



Ricotta



Brie



Garlic-and-herb cheese spread

3

MAKE THE FRITTATA

- Whisk 10 eggs, ¼ cup milk or heavy cream, 1 teaspoon kosher salt and a few grinds of pepper in a large bowl.
- Stir in your mix-ins from step 1 plus any firm cheese (add soft/crumby cheese later). Add 2 tablespoons chopped soft herbs (parsley, cilantro, dill), 1 minced chile pepper and/or 2 thinly sliced scallions.

- Preheat the oven to 325°. Heat 2 tablespoons butter or olive oil in an ovenproof 10-inch nonstick skillet over medium heat. Add the egg mixture. Sprinkle or dollop any soft/crumby cheese on top. Transfer the skillet to the oven and bake until the eggs are set, 25 to 30 minutes. Let sit 5 minutes before serving.

FRITTATA PHOTO: DAVID MALOSH; FOOD STYLING: SIMON ANDREWS; PROP STYLING: PAM MORRIS; SWEET POTATOES, GOAT CHEESE, BELL PEPPER, ONION, BROCCOLI, MUSHROOMS, TOMATO, ZUCCHINI, KALE, SALMON, GOUDA, PEPPERONI, MONTEREY JACK CHEESE, AND CHEDDAR CHEESE: GETTY IMAGES; SAUSAGE, BACON AND CREAM CHEESE: ALAMY; HAM AND ASPARAGUS: ANDREW PURCELL; ARTICHOKES: CON POULOS; SWISS CHEESE AND BRIE CHEESE: LEVI BROWN; FETA CHEESE: MARKO METZINGER; RICOTTA CHEESE AND HAVARTI CHEESE: LEVI BROWN; PEPPERONI SLICES: COLIN COOKE.



A Make-Ahead
Brunch.

These stars know the secret to the best breakfast: Prep it the night before.



Molly Yeh's

BAKED CHALLAH FRENCH TOAST

ACTIVE: 30 min | TOTAL: 45 min (plus overnight refrigerating)
SERVES: 8



“
This French toast
is inspired by
cheese blintzes, but
it's much less
time-consuming
to make—so you
can sleep in a
little later!

”

- 6 tablespoons packed brown sugar
- 1 teaspoon ground cinnamon
- $\frac{1}{8}$ teaspoon ground cardamom
- $\frac{1}{8}$ teaspoon ground nutmeg
- 1 cup whole milk
- $\frac{2}{3}$ cup part-skim or whole-milk ricotta cheese
- $1\frac{1}{2}$ teaspoons vanilla extract
- $\frac{1}{2}$ teaspoon kosher salt
- 6 large eggs
- Grated zest and juice of 1 lemon
- 4 tablespoons unsalted butter, melted
- 12 thick slices ($\frac{3}{4}$ to 1 inch thick) day-old challah bread
- 1 cup frozen blueberries
- Confectioners' sugar, for serving

- 1.** Combine the brown sugar, cinnamon, cardamom and nutmeg in a small bowl and mix to combine. Set aside. In a large bowl, combine the milk, ricotta, vanilla, salt, eggs and lemon zest. Whisk to combine and set aside.
- 2.** Pour the melted butter into a 9-by-13-inch casserole dish. Dip each slice of bread lightly in the egg mixture, then shingle the bread in the casserole dish, sprinkling a large pinch of the sugar mixture on each layer. Pour the remaining egg mixture on top of the bread, then pour the remaining sugar mixture on top. Cover with foil; refrigerate at least 6 hours or overnight.
- 3.** Preheat the oven to 375°. Bake the casserole, covered, for 30 minutes, then uncover and bake until the custard is set and the bread is golden brown, 15 more minutes.
- 4.** Meanwhile, combine the blueberries and lemon juice in a small saucepot. Cook over medium heat until the berries burst and thicken and the sauce begins to bubble, about 15 minutes.
- 5.** When ready to serve, spoon the blueberries over the center of the casserole and sprinkle with confectioners' sugar.

66

There is no better breakfast than a 9-by-13 full of creamy eggs, ham, jalapeño, cheddar and gooey mozzarella, all swimming around with pretzel buns!

99



Jeff Mauro's

WAKE AND BAKE BREAKFAST STRATA

ACTIVE: 25 min

TOTAL: 1 hr 15 min (plus overnight refrigerating)

SERVES: 8 to 10

- 1 tablespoon unsalted butter, for the baking dish
- 14 to 16 ounces pretzel buns (about 4), cut into 1½- to 2-inch cubes
- 9 large eggs
- Kosher salt and freshly ground pepper
- 3 cups half-and-half
- 1 7-ounce can pickled sliced jalapeños, drained
- 8 ounces honey ham steak, cut into ½-inch cubes
- 6 ounces aged extra-sharp cheddar cheese, shredded off the block
- 6 ounces whole-milk mozzarella cheese, shredded off the block

- 1.** Generously butter the bottom and sides of a 9-by-13-inch baking dish. Arrange the buns in a single layer in the dish and set aside.
- 2.** Whisk together the eggs, ¼ teaspoon salt, a few grinds of pepper and the half-and-half in a large bowl. Add the jalapeños, ham, cheddar and mozzarella and stir until evenly mixed. Pour the egg mixture over the buns, stirring if needed to completely coat the buns. Cover and refrigerate for at least 1 hour or preferably overnight.
- 3.** Preheat the oven to 350°. Uncover the casserole and bake until the top is golden brown and the casserole is set, 45 to 55 minutes. Let cool for 5 to 10 minutes before cutting and serving.



“SAUSAGE

IS A GREAT DEAL LIKE

LIFE



YOU GET OUT OF IT

— what you —

PUT INTO IT.”

Jimmy Dean



**TODAY'S YOUR
DAY TO
*Shine on***



Geoffrey Zakarian's **BLACK FOREST OVERNIGHT OATS**

ACTIVE: 15 min | TOTAL: 15 min (plus overnight refrigerating)
SERVES: 4

- 1 cup unsweetened plain almond milk
 - 6 tablespoons almond butter
 - 3 tablespoons cherry preserves
 - 3 tablespoons unsweetened cocoa powder
 - 4 teaspoons pure maple syrup
 - ¼ teaspoon pure almond extract
 - ⅛ teaspoon kosher salt
 - 1 cup old-fashioned rolled oats
 - 1 cup frozen dark sweet cherries, thawed and diced
 - 2 5-ounce containers plain Greek or coconut yogurt
- Grated dark chocolate, for garnish (optional)

1. In a large container with a lid, combine the almond milk, almond butter, cherry preserves, cocoa powder, maple syrup, almond extract and salt. Stir in the oats. Refrigerate overnight until set.

2. Stir the oat mixture, then divide among four 8- to 10-ounce jars or glasses, layering the chopped cherries with the oats. Top with the yogurt and grated chocolate, if desired.



“
**These oats are
jam-packed with
intense flavors:
chocolate, cherry,
maple, almond.
It's sort of dessert
for brunch!**

”





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BETTER STARTS WITH



Tea Time

Kardea Brown prepares a Mother's Day get-together.



Kardea with Momma Pat (right) and Aunt TC (left)

Kardea Brown, her mom Pat, and her godmother Aunt TC often get together at her place for dessert and tea. “I’m so lucky that I have two moms in my life, so I celebrate them as much as I can—my mom calls them girly dates,” says Kardea. She grew up watching these

women cook (they sometimes appear on her show, *Delicious Miss Brown*), and now she likes to return the favor. For Mother’s Day, she’s planning a tea party with a fun cocktail, some small bites and her mom’s famous bars. “They’re delightful!” Kardea says. —*Kelsey Hurwitz*



Bourbon
Hibiscus
Iced Tea

FOOD PHOTOS: RYAN LIEBE; FOOD STYLING: ADRIENNE ANDERSON; PROP STYLING: SARAH SMART.



**Southern
Tea
Sandwiches**



**Strawberry-
Arugula
Salad in
Parmesan
Cups**



**Momma Pat's
Goodie Bars**

“My mom is my best friend.
We love food, we love music.
She’s that rock for me.”



BOURBON HIBISCUS ICED TEA

ACTIVE: 10 min | TOTAL: 50 min
MAKES: 1 (plus extra syrup)

FOR THE HIBISCUS SIMPLE SYRUP

- 1 cup sugar
- 2 hibiscus tea bags

FOR THE DRINK

- 3 tablespoons (1½ ounces) bourbon
- 2 tablespoons fresh lemon juice, plus a lemon wheel for garnish

1. Make the simple syrup: Heat the sugar and 1 cup water in a small saucepan over high heat until boiling. Remove from the heat and add the tea bags. Let steep 10 minutes, then remove the tea bags. Let the syrup cool.

2. For each drink: Stir together 3 tablespoons of the simple syrup, the bourbon and lemon juice in a cocktail shaker. Pour over ice and garnish with a lemon wheel.

STRAWBERRY-ARUGULA SALAD IN PARMESAN CUPS

ACTIVE: 30 min | TOTAL: 1 hr | SERVES: 6

Cooking spray

- 2 cups freshly shredded parmesan cheese
- 2 tablespoons honey
- 2 tablespoons red wine vinegar
- 2 tablespoons minced shallot (from 1 large shallot)
- 1 large clove garlic, minced
- ¼ cup olive oil
- Kosher salt and freshly ground pepper
- 1 5-ounce package baby arugula
- 1 cup sliced fresh strawberries
- ¼ cup chopped fresh parsley
- ¼ cup sliced scallions
- ½ cup chopped toasted pecans

1. Preheat the oven to 375°. Line a rimmed baking sheet with a silicone mat. Turn a muffin tin upside down and coat the bottom with cooking spray. Form three ⅓-cup mounds of

parmesan cheese on the silicone mat; pat out each into a 5-inch round. Bake until the cheese melts and is golden and bubbly, 5 to 6 minutes. One at a time and working quickly, transfer each round of cheese to an upside-down muffin cup, gently pressing the edges to create a dome. Set aside to cool. Repeat with the remaining cheese.

2. Make the dressing: Whisk together the honey, vinegar, shallot and garlic in a small bowl. Gradually add the olive oil and whisk until combined. Season with salt and pepper.

3. Toss together the arugula, strawberries, parsley, scallions and pecans in a large bowl. Pour the dressing over the salad and toss to coat. To serve, place the parmesan cups on a platter or plates and divide the salad evenly among them.



SOUTHERN TEA SANDWICHES

ACTIVE: 30 min | TOTAL: 30 min | MAKES: 32

FOR THE ONION CREAM CHEESE

- 1 8-ounce container whipped cream cheese
- 1 tablespoon minced fresh chives
- 1 tablespoon thinly sliced scallions
- ½ teaspoon garlic powder
- Kosher salt and freshly ground pepper

FOR THE EGG-BACON SALAD

- ¾ cup mayonnaise, plus more if needed
- 2 tablespoons minced fresh parsley
- 2 tablespoons minced shallots
- 1 tablespoon dijon mustard
- ½ teaspoon smoked paprika
- 6 hard-boiled large eggs, peeled and chopped
- 4 slices bacon, cooked and crumbled
- Kosher salt and freshly ground pepper

FOR THE SANDWICHES

- 1 loaf white bread (about 16 slices)
- 1 6-ounce package thinly sliced smoked salmon
- ½ lemon
- 1 Persian cucumber, sliced into 16 rounds (about ¼ inch thick)



1. Make the onion cream cheese: Stir together the cream cheese, chives, scallions and garlic powder in a small bowl. Season with salt and pepper.

2. Make the egg-bacon salad: Stir together the mayonnaise, parsley, shallots, mustard, paprika, hard-boiled eggs and bacon in a medium bowl. Add more mayonnaise if you prefer a creamier egg salad. Season with salt and pepper.

3. Assemble the sandwiches: Place 4 of the bread slices on a cutting board and spread each with about 3 tablespoons of the onion cream cheese. Top with a single layer of smoked salmon, squeeze some lemon juice over the salmon and then cover with a second slice of bread to make 4 sandwiches. Cut off the crusts and cut each sandwich into quarters. Place a cucumber round on top of each sandwich.

4. Place 4 more bread slices on a cutting board and spread each with about ¼ cup of the egg-bacon salad. Cover with a second slice of bread to make 4 sandwiches. Cut off the crusts and cut each sandwich into quarters. Arrange the sandwiches on a serving tray.

MOMMA PAT'S GOODIE BARS

ACTIVE: 25 min | TOTAL: 50 min (plus cooling) | MAKES: about 16

Cooking spray

- 2 cups crushed graham crackers (12 to 14 sheets)
- 1 stick unsalted butter, melted
- 1 teaspoon kosher salt
- 1 cup dark chocolate chips
- ½ cup butterscotch chips
- ½ cup white chocolate chips
- 1 cup chopped pecans
- 1 cup sweetened shredded coconut
- 1 14-ounce can sweetened condensed milk

1. Preheat the oven to 350°. Coat a 9-by-13-inch baking pan with cooking spray and set aside.

2. Stir together the graham cracker crumbs, melted butter and salt in a medium bowl until thoroughly combined. Press the crumb mixture into the bottom of the prepared pan in an even layer.

3. Sprinkle the dark chocolate chips, butterscotch chips, white chocolate chips, pecans and coconut over the crust. Pour the condensed milk evenly over the top and spread with a spatula to make sure everything is even.

4. Bake until the edges are golden brown and the middle is set, 25 to 30 minutes. Let cool completely before slicing.



Good Eggs

Ina Garten whips up a restaurant-style brunch at home.

When did jammy eggs get a publicist? We used to call them soft-boiled, but “jammy” eggs sound so much more delicious!

The idea for this recipe came from a Sunday brunch I had many times at Maialino, Danny Meyer’s wonderful restaurant formerly in New York City’s Gramercy Park Hotel. I could eat this dish for breakfast, lunch or dinner—and in fact, I have!

The vegetables (butternut squash, fingerling potatoes, celery root, carrots and shallots) are all tossed on a sheet pan with olive oil, thyme, salt

and pepper and roasted until they’re sweet and tender. Then I add a few slices of a garlic-herb butter that I keep in the freezer, plus a jammy egg or two and a slice of crusty bread and it’s a whole meal. The good news is that you can prep everything except the eggs in advance so you can relax before your guests arrive!



xxx / Ina

ROASTED VEGETABLES WITH JAMMY EGGS

ACTIVE: 30 min | TOTAL: 1 hr 5 min | SERVES: 4

- | | |
|----------------------------------------------------------------------|-------------------------------------------------------|
| 2 cups (¾-inch) peeled and diced butternut squash (1 pound) | Good olive oil |
| 3 cups fingerling potatoes, halved or quartered (1 pound) (see note) | 1 teaspoon minced fresh thyme leaves |
| 2 cups (¾-inch) peeled and diced celery root | Kosher salt and freshly ground black pepper |
| 2 cups (¾-inch) diced carrots, scrubbed (9 ounces) | 2 tablespoons Garlic & Herb Butter, diced (see right) |
| 3 large shallots, peeled, halved or quartered through the stem | 4 cold extra-large eggs |
| | Minced fresh chives or parsley |
| | 4 slices country bread, toasted |

1. Preheat the oven to 425°.
2. Place the squash, potatoes, celery root, carrots and shallots on a sheet pan, drizzle with ¼ cup olive oil and sprinkle with the thyme, 2 teaspoons salt and 1 teaspoon pepper. Toss with your hands to coat, then spread out in one layer. Roast for 40 to 45 minutes, until tender and starting to brown, tossing occasionally. Add the butter and roast for 5 more minutes. Toss the vegetables with the melted butter.
3. Meanwhile, fill a medium saucepan with water and bring to a boil. With a spoon, carefully lower each of the eggs into the boiling water and lower the heat until the water is at a low simmer. (You don’t want the eggs knocking around in boiling water or they will crack.) Cook the eggs for 6½ minutes *exactly*, remove them from the saucepan, run them under cool water and peel.
4. Divide the roasted vegetables among four dinner plates. Place one egg in the middle of each, cut it in half and sprinkle with chives, salt and pepper. Serve hot with a slice of toasted bread.

NOTE If you can’t find fingerling potatoes, use small Yukon Gold potatoes, halved or quartered.


MAKE-AHEAD TIP You can prep the vegetables in advance and place them in a plastic storage bag with a damp paper towel to keep them moist and crisp. Refrigerate for up to a day.

GARLIC & HERB BUTTER

ACTIVE: 10 min | TOTAL: 10 min | MAKES: ¾ pound

- | |
|-------------------------------------------------------------|
| ½ pound (2 sticks) salted butter, at room temperature |
| 2 tablespoons minced garlic (6 cloves) |
| ½ cup minced fresh parsley |
| ¼ cup minced fresh dill |
| ¼ cup minced scallions, white and green parts (3 scallions) |
| 1 teaspoon minced fresh rosemary |
| ½ teaspoon grated lemon zest |
| 1 tablespoon freshly squeezed lemon juice |
| Kosher salt and freshly ground black pepper |

1. Place the butter in the bowl of an electric mixer fitted with the paddle attachment or use a hand mixer. Add the garlic, parsley, dill, scallions, rosemary, lemon zest, lemon juice, 1 tablespoon salt and 1½ teaspoons pepper and mix on medium speed for 1 minute, until thoroughly combined.
2. Scrape the butter mixture onto one edge of a 12-inch-wide sheet of parchment paper and roll it up into a log 8 to 10 inches long and 1½ inches thick. Twist the ends of the paper to seal the log and refrigerate until firm. Refrigerate leftovers for up to a week or freeze for up to 4 months.



If you increase this recipe, use two sheet pans or the vegetables will steam instead of roasting.



For more great recipes, check out Ina's latest cookbook, *Go-To Dinners* (\$35, Clarkson Potter).

For the Love of Banana Bread

This tried-and-true treat is great in any form!

BANANA-WALNUT BREAD WITH CREAM CHEESE FROSTING

ACTIVE: 20 min | TOTAL: 1½ hr (plus cooling) | SERVES: 8 to 10

Cooking spray

- 2 cups all-purpose flour
- 1 cup walnuts, toasted and coarsely chopped
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- ¾ teaspoon salt
- 2 large eggs
- ⅔ cup granulated sugar
- ⅓ cup lightly packed light brown sugar
- 1 stick unsalted butter, melted and cooled
- 1¼ teaspoons pure vanilla extract
- 1½ cups mashed overripe bananas (3 to 4 bananas)
- 1 cup confectioners' sugar
- 3 tablespoons cream cheese, at room temperature
- 2 tablespoons milk

1. Preheat the oven to 350°. Coat a 9-by-5-inch loaf pan with cooking spray. Whisk together the flour, walnuts, baking powder, baking soda, cinnamon and salt in a medium bowl; set aside.

2. Whisk together the eggs, granulated sugar and brown sugar in a large bowl until smooth. Whisk in the melted butter and 1 teaspoon vanilla, then whisk in the mashed bananas. Fold in the dry ingredients with a rubber spatula until just combined.

3. Pour the batter into the prepared loaf pan and bake until a toothpick inserted into the center comes out clean, 60 to 70 minutes. Transfer to a rack and let cool 10 minutes in the pan, then remove the loaf to the rack to cool completely.

4. For the frosting, whisk the confectioners' sugar, cream cheese, milk and remaining ¼ teaspoon vanilla until smooth. Spread over the cooled bread.



RECIPES BY KHALIL HYMORE, STEVE JACKSON
AND AMY STEVENSON

BANANA BREAD BISCOTTI

ACTIVE: 35 min | TOTAL: 2 hr 15 min (plus cooling) | MAKES: about 42

- 1 2.5-ounce bag freeze-dried bananas (not banana chips)
 - 2 cups all-purpose flour, plus more for dusting
 - 2 teaspoons baking powder
 - $\frac{1}{2}$ teaspoon salt
 - $\frac{1}{4}$ teaspoon freshly grated nutmeg
 - 1 stick unsalted butter, at room temperature
 - $\frac{3}{4}$ cup sugar, plus more for topping
 - 2 large eggs, plus 1 egg white
 - 1 teaspoon pure vanilla extract
 - $\frac{2}{3}$ cup mashed overripe bananas (about 2 bananas)
 - 1 cup pecans, roughly chopped
- Cooking spray
- 4 ounces semisweet chocolate, chopped

1. Line a baking sheet with parchment paper. In a mini food processor or spice grinder, pulse the freeze-dried bananas into a fine dust. Transfer to a large bowl

and add the flour, baking powder, salt and nutmeg; whisk to combine and set aside.

2. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until fluffy, about 3 minutes. Add the whole eggs, vanilla and bananas and beat until combined. Add the dry ingredients and pecans; beat until just incorporated.

3. Divide the dough in half on the prepared baking sheet. Lightly coat your hands with cooking spray, then form the dough into two 3-by-12-inch logs, arranged side by side and lengthwise on the baking sheet. Refrigerate about 1 hour.

4. Preheat the oven to 350°. Whisk the egg white in a small bowl, then brush on the dough logs and sprinkle with sugar. Bake until light golden and set, 30 to 35 minutes. Transfer to a rack and let the logs cool to room temperature on the pan.

5. Transfer the logs to a cutting board and slice $\frac{1}{2}$ inch thick on the diagonal. Line the baking sheet with a clean sheet of

parchment, if necessary, and line a second baking sheet as well. Arrange the slices cut-side down on the baking sheets. Bake until the biscotti feel dry on top, 12 to 14 minutes. Flip the biscotti and continue to bake until golden, 10 to 12 more minutes. Let cool completely on the pans.

6. Transfer the biscotti to a rack set on a baking sheet. Put the chocolate in a small heatproof bowl. Fill a saucepan with about an inch of water and bring to a boil. Remove from the heat, set the bowl of chocolate over the pan (do not let the bowl touch the water), then let sit until melted, about 3 minutes; stir until smooth. Dip a fork in the chocolate and drizzle over the biscotti; let set. Store the biscotti in an airtight container at room temperature for up to 5 days.





BANANA BREAD WAFFLES

ACTIVE: 40 min | TOTAL: 40 min | MAKES: 8

- 1¼ cups all-purpose flour
 - ¾ cup packed light brown sugar
 - 1 teaspoon baking powder
 - 1 teaspoon ground cinnamon
 - ½ teaspoon baking soda
 - ¾ teaspoon salt
 - 2 large eggs
 - ½ cup buttermilk
 - 1 teaspoon pure vanilla extract
 - 1 cup mashed overripe bananas (2 to 3 bananas)
 - 4 tablespoons unsalted butter, melted and cooled, plus more for brushing and serving
- Pure maple syrup, for serving

- 1.** Preheat the oven to 250° with a baking sheet on the middle rack. Preheat a waffle iron to medium heat.
- 2.** Whisk together the flour, brown sugar, baking powder, cinnamon, baking soda and salt in a medium bowl. Whisk together the eggs, buttermilk and vanilla in a large bowl; whisk in the mashed bananas. Add the dry ingredients and fold with a rubber spatula just to combine; do not overmix. Stir in the melted butter.
- 3.** Brush the waffle iron with butter. Add a heaping ⅓ cup batter per waffle; close the lid and cook until the waffles are deep golden and crisp, 5 to 6 minutes. Keep the waffles warm in the oven while making the rest. Serve with butter and maple syrup.

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SPICED BANANA BREAD COFFEE CAKE

ACTIVE: 30 min | TOTAL: 1 hr 40 min (plus cooling) | SERVES: 8 to 10

FOR THE CAKE

- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon garam masala
- ½ teaspoon baking soda
- ½ teaspoon salt
- 10 tablespoons unsalted butter, at room temperature
- 1 cup granulated sugar
- 2 large eggs
- 1 tablespoon pure vanilla extract
- 1 cup mashed overripe bananas (2 to 3 bananas)
- ½ cup sour cream

FOR THE TOPPING AND GLAZE

- ¾ cup all-purpose flour
- ⅔ cup packed light brown sugar
- 5 tablespoons cold unsalted butter, cubed
- 1¼ teaspoons garam masala
- Pinch of salt
- 1 cup confectioners' sugar
- 2 to 3 tablespoons milk

1. Make the cake: Preheat the oven to 350°. Line a 9-inch square baking dish with 2 sheets of overlapping parchment paper, leaving a 2-inch overhang on all sides. Whisk together the flour, baking powder, garam masala, baking soda and salt in a bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until fluffy, about 3 minutes. Beat in the eggs and vanilla, then beat in the bananas. With the mixer on low speed, beat in the flour mixture in 3 batches, alternating with the sour cream. Increase the speed to medium-high and beat until combined. Transfer to the prepared pan.

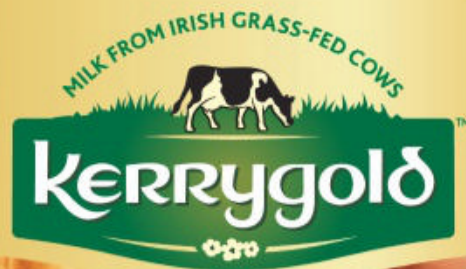
2. Make the topping: Combine the flour, brown sugar, butter, ¾ teaspoon garam masala and the salt in a medium bowl. Mix with your fingers until clumpy and no dry bits remain. Scatter over the batter. Bake until golden brown and a toothpick inserted into the center comes out clean, 60 to 65 minutes. Transfer to a rack and let cool in the pan.

3. Make the glaze: Whisk together the confectioners' sugar, remaining ½ teaspoon garam masala and 2 tablespoons milk in a medium bowl until smooth. Thin as needed with the remaining 1 tablespoon milk. Lift the cake out of the pan and drizzle with the glaze.

Use good-quality butter for the streusel topping, and make sure it's cold—that way you get clumps instead of crumbs.

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Something New

A wedding cake wins the judges' hearts on *Spring Baking Championship*.



Luke made a scaled-down version of his winning cake!

Luke Deardurff has always been good at making both cakes and sculptures. So when the New York City pastry chef landed a spot on *Spring Baking Championship*, he knew he could come up with some creative designs. When he reached the final round, contestants had to make wedding cakes, and Luke decided on a three-tier olive oil cake with whipped ricotta filling. But once Luke popped the layers into the oven, he had a silent freak-out. "I couldn't remember if I used the right amount of sugar," he says, "and I decided to bake a second batch just in case!" His original one was perfectly delicious, and Luke got his own happily ever after: the \$25,000 grand prize. —Juliana LaBianca



MAIN PHOTO: KATE SEARS; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: SARAH SMART.

OLIVE OIL CAKE WITH RICOTTA AND ORANGE MARMALADE

ACTIVE: 1 hr 10 min | TOTAL: 2 hr 45 min (plus cooling) | SERVES: 12

FOR THE CAKE

2¾ cups granulated sugar
1 cup water
1 bunch basil, bruised leaves removed
3 large eggs
1½ teaspoons kosher salt
1⅓ cups extra-virgin olive oil
2 cups plus 3 tablespoons all-purpose flour
½ teaspoon baking soda
½ teaspoon baking powder
1¼ cups milk
½ cup fresh lemon juice
Cooking spray
Sea salt, for sprinkling

FOR THE FILLING

2 ounces cream cheese
4 ounces ricotta cheese
4 tablespoons unsalted butter, at room temperature
Pinch of kosher salt
½ pound (about 2 cups) confectioners' sugar
Grated zest and juice of ½ lemon
Grated zest of ½ orange
¼ cup orange marmalade
½ cup chopped chocolate-covered wafers

FOR THE FROSTING

6 large egg whites
1 cup granulated sugar
¼ teaspoon fine salt
4 sticks unsalted butter, cut into small pieces, at room temperature
2 teaspoons pure vanilla extract
Candied orange peel, for decorating



This is the cake that took the prize.

1. Make the cake: Bring 1 cup granulated sugar and the water to a boil in a small saucepan. Reduce to a simmer, add the basil and cook until the sugar dissolves, about 5 minutes. Leave the basil in the syrup until ready to use.

2. Preheat the oven to 350°. Combine the eggs, the remaining 1¾ cups granulated sugar and the kosher salt in the bowl of a stand mixer fitted with a whisk attachment. Beat until the mixture is thick and falls off the whisk in thick ribbons, 4 to 5 minutes. With the mixer on low speed, slowly stream in the olive oil until emulsified. Whisk together the flour, baking soda and baking powder in a separate bowl. Switch to the paddle attachment, then beat in the dry ingredients in 3 batches, alternating with all of the milk, then all of the lemon juice; scrape the bowl between each addition.

3. Coat three 8-inch round cake pans with cooking spray and line the bottoms with parchment paper. Divide the cake batter among the pans, then sprinkle each with a pinch of sea salt. Bake until the cakes are golden and are just beginning to pull away from the pans, 35 to 40 minutes (a tester inserted into the centers may come out with some crumbs). Let cool 10 to 15 minutes in the pans, then invert onto a rack, remove the parchment and let cool completely. Once the cakes have cooled, strain the basil syrup through a fine-mesh sieve, pressing on the leaves. Warm up the syrup slightly and brush on the cakes.

4. Make the filling: Combine the cream cheese, ricotta, butter and kosher salt in a food processor and process until smooth. Add the confectioners' sugar, lemon

and orange zest and the lemon juice and process until smooth. Transfer the filling to a piping bag and snip the corner.

5. Assemble the cake: Place 1 cake layer on a cake stand or platter. Pipe a border of the ricotta filling around the perimeter on top, then spread 2 tablespoons marmalade within the border; sprinkle with about 2 tablespoons chopped chocolate-covered wafers. Spread or pipe more of the ricotta filling on top, filling inside the border. Sprinkle with 2 more tablespoons of the chopped wafers, then set a second cake layer on top. Repeat the process, finishing with the third cake layer on top.

6. Make the frosting: Combine the egg whites, granulated sugar and fine salt in the bowl of a stand mixer. Set the bowl over a saucepan filled with a few inches of simmering water (do not let the bottom of the bowl touch the water). Cook, whisking, until the sugar dissolves, the egg whites are frothy and the mixture is warm (about 160°), 3 to 5 minutes.

7. Transfer the bowl to the stand mixer and beat with the whisk attachment on medium-high speed until stiff, glossy peaks form and the mixture cools to room temperature, about 5 minutes. With the mixer running, add the butter a few pieces at a time, waiting for them to incorporate before adding more. (The mixture will become liquidy, then it will get thick and shiny once the butter emulsifies. It may also look curdled as you add the butter. It's OK: Keep adding butter and beating.) Add the vanilla and beat until the frosting is combined and fluffy, 3 to 5 more minutes.

8. Coat the top and sides of the cake with the frosting and decorate with candied orange peel.

Piece of Cake!

Look closely: These eggs are dessert in disguise.

don't worry about finding a cracked egg in this dozen—they're all made of cake! To create the sweet clones, we molded cake balls into egg shapes and coated them in white candy melts (you could use light brown candy melts if you're a brown egg family!). We served them in an egg carton for the full effect; you can buy new ones online. Check out the how-to on the next page.

CAKE BALL EGGS

ACTIVE: 45 min | TOTAL: 2 hr
MAKES: 12

Cooking spray

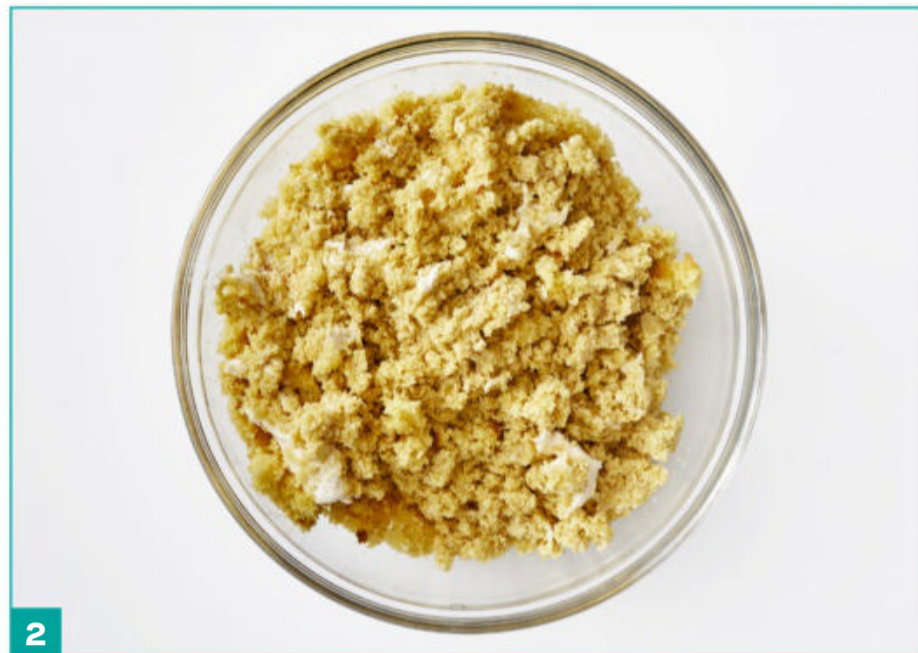
- 1 15- to 16-ounce box yellow cake mix (plus required ingredients)
- 1 cup cream cheese frosting
- 1 10-ounce bag bright white candy melts





1

Coat a 9-by-13-inch baking dish with cooking spray. Prepare the cake mix as directed and spread in the pan. Bake and let cool as the label directs.



2

Crumble the cake in a large bowl. Add the frosting and mix with your hands until fully combined.



3

Using damp hands, form the mixture into 12 compact egg shapes. (They should be slightly smaller than an actual egg.) Refrigerate until firm, about 1 hour.



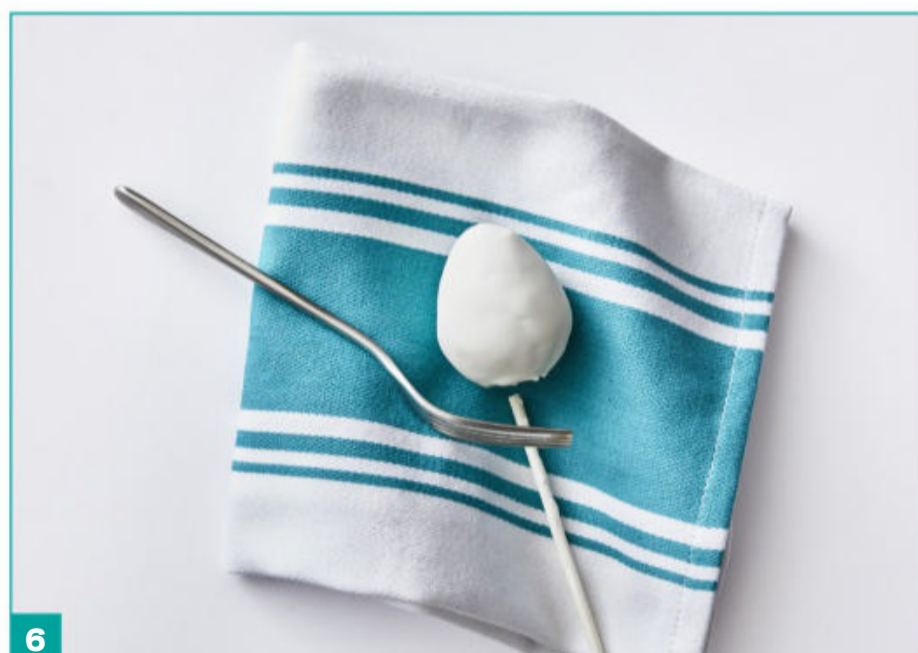
4

Melt the candy melts in the microwave as the label directs. Dip the top of a lollipop stick or skewer in the melted candy, then insert into the wide end of a cake ball. Repeat with the remaining cake balls and melted candy.



5

Dip each cake ball in the remaining melted candy, turning to coat; let the excess candy drip off. If the coating isn't smooth enough, double-dip. Place the cake balls upright in a glass until the candy sets. Remelt the candy as needed.



6

Once the coating is set, use a fork to carefully slide the cake balls off the lollipop sticks. Arrange in an unused egg carton.

**DINNER DREAD?
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CREAMY CHEESY
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weeknight cooking



PHOTOS: ANDREW PURCELL; FOOD STYLING: CARRIE PURCELL

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RECIPES BY YOUNG SUN HUH, KHALIL HYMORE,
STEVE JACKSON AND AMY STEVENSON



FLANK STEAK WITH PEANUT SAUCE

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 2 sweet potatoes, halved crosswise and cut into thick wedges
- 2 tablespoons extra-virgin olive oil, plus more for brushing
- 2 teaspoons ground cumin
- Kosher salt
- 2 dried guajillo chile peppers, seeded and cut into small pieces
- 1 small plum tomato
- 3 cloves garlic, unpeeled
- $\frac{1}{3}$ cup roasted unsalted peanuts
- 1 flank steak (1 $\frac{1}{4}$ to 1 $\frac{1}{2}$ pounds)
- Freshly ground pepper
- Juice of 1 lime, plus lime wedges for serving
- 1 teaspoon agave or honey
- $\frac{1}{2}$ teaspoon dried oregano

1. Put a rimmed baking sheet on the top and bottom oven racks; preheat to 425°. Toss the potatoes with 1 tablespoon olive oil, 1 teaspoon cumin and $\frac{1}{2}$ teaspoon salt. Transfer to the bottom hot baking sheet and roast, flipping once, until tender, 22 to 25 minutes.

2. Meanwhile, heat a large cast-iron skillet over high heat. Add the chiles, tomato and garlic and cook until the chiles are pliable, 1 to 2 minutes. Remove the chiles to a bowl and add 1 cup very hot water. Continue charring the tomato and garlic, 5 more minutes; remove to a plate. Add the peanuts to the skillet and cook 30 seconds to 1 minute. Add to the tomato and garlic.

3. Brush the steak with olive oil; season with salt and pepper. Add to the skillet and sear 2 minutes per side. Place on the top hot baking sheet and roast 5 to 6 minutes for medium-rare. Transfer to a cutting board and let rest 5 minutes.

4. Peel the garlic. Drain the chiles, reserving the soaking water. Add the garlic and chiles to a blender along with the tomato, peanuts, lime juice, agave, oregano, $\frac{1}{2}$ teaspoon salt, and the remaining 1 tablespoon olive oil and 1 teaspoon cumin. Puree, adding enough of the soaking liquid to make a smooth sauce.

5. Slice the steak and drizzle with some sauce. Serve with the sweet potatoes, lime wedges and extra sauce on the side.

Per serving: **Calories** 500; **Fat** 27 g (**Saturated** 7 g); **Cholesterol** 103 mg; **Sodium** 695 mg; **Carbohydrate** 24 g; **Fiber** 5 g; **Sugars** 6 g; **Protein** 40 g



BRIE-PESTO PUFF PASTRY TARTS

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 1 sheet frozen puff pastry (half of a 17-ounce package), thawed
- 6 ounces brie, cut into $\frac{1}{4}$ -inch-thick slices
- 2 tablespoons fresh lemon juice
- 1 teaspoon dijon mustard
- 3 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 5 ounces baby arugula (about 8 cups)
- 4 to 5 radishes, very thinly sliced
- $\frac{1}{2}$ small red onion, sliced
- 2 tablespoons pesto
- 4 thin slices prosciutto (about 3 ounces)
- $\frac{1}{4}$ cup torn fresh basil

1. Preheat the oven to 425°. Line a rimmed baking sheet with parchment paper. Lay the puff pastry on a work surface. Gently smooth out any creases with a rolling pin. Generously prick the entire surface with a fork, then cut into 4 equal rectangles.

2. Evenly distribute the brie slices on the baking sheet in 4 groups, spaced about 4 inches apart. Top each with a rectangle of puff pastry. Place another piece of parchment over the pastry and cover with an upside-down cooling rack. Bake until the pastry is golden and puffed, 20 to 24 minutes.

3. Meanwhile, whisk the lemon juice, mustard and olive oil in a large bowl; season with salt and pepper. When you remove the pastry from the oven, add the arugula, radishes and red onion to the dressing and toss well to coat. Divide the salad among plates.

4. Transfer the tarts to the plates, cheese side up; season with salt and pepper. Drizzle with the pesto and top each with a slice of prosciutto and the basil.

Per serving: **Calories** 670; **Fat** 51 g (**Saturated** 13 g); **Cholesterol** 57 mg; **Sodium** 1,235 mg; **Carbohydrate** 32 g; **Fiber** 2 g; **Sugars** 2 g; **Protein** 21 g



CRISPY CHICKEN THIGHS WITH LEEKS AND ARTICHOKES

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 8 skin-on, bone-in chicken thighs (2½ to 3 pounds)
- Kosher salt and freshly ground pepper
- 2 tablespoons vegetable oil
- 3 slices thick-cut bacon
- 2 leeks
- 3 carrots
- 1 9-ounce package frozen artichoke hearts, thawed
- 1 cup low-sodium chicken broth
- 3 bay leaves (preferably fresh)
- 4 sprigs thyme
- 2 tablespoons country dijon mustard
- Crusty bread, for serving

- 1.** Preheat the oven to 425°. Season the chicken with salt and pepper. Heat the vegetable oil in a large ovenproof skillet over medium-high heat until shimmering. Add the chicken, skin-side down, and cook until well browned and crisp, 5 to 7 minutes. Flip and cook until browned on the other side, 3 minutes. Remove the chicken to a plate and pour off half of the fat from the skillet.
- 2.** Meanwhile, chop the bacon. Discard the dark greens from the leeks; halve the leeks lengthwise and rinse. Cut crosswise into 1-inch-thick half moons. Peel the carrots; cut into rounds.
- 3.** Once you remove the chicken from the skillet, add the bacon and cook until golden brown, about 2 minutes. Add the leeks, carrots, artichokes and a pinch of salt and cook, stirring, until starting to soften, about 2 minutes. Add the chicken broth, bay leaves, thyme sprigs and ½ teaspoon salt; bring to a simmer.
- 4.** Return the chicken, skin-side up, and any juices to the skillet. Transfer to the oven and bake until the chicken is cooked through and the vegetables are tender, about 15 minutes. Remove the chicken to shallow bowls. Discard the bay leaves and thyme.
- 5.** Stir the mustard into the broth in the skillet; season with salt and pepper. Divide the vegetables and broth among the bowls of chicken. Serve with bread.

Per serving: Calories 620; Fat 38 g (Saturated 10 g); Cholesterol 251 mg; Sodium 1,149 mg; Carbohydrate 20 g; Fiber 2 g; Sugars 5 g; Protein 49 g



COCONUT-TURMERIC SHRIMP CURRY

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 1 cup white rice
- 1 pound medium peeled and deveined shrimp, tails removed
- 2 teaspoons fresh lime juice, plus wedges for serving
- 1 teaspoon ground turmeric
- Kosher salt and freshly ground pepper
- 1 tablespoon coconut or vegetable oil
- 1 small onion, thinly sliced
- 3 cloves garlic, minced
- 1 tablespoon minced fresh ginger
- 1 13.5-ounce can Thai coconut milk
- 2 plum tomatoes, roughly chopped
- 1 to 2 serrano chile peppers, halved lengthwise
- Fresh cilantro, for topping

- 1.** Cook the rice as the label directs. Set aside off the heat, about 5 minutes, then fluff with a fork.
- 2.** Toss the shrimp with the lime juice, ½ teaspoon turmeric, ½ teaspoon salt and a few grinds of pepper in a medium bowl. Let marinate 10 to 15 minutes.
- 3.** Meanwhile, heat the coconut oil in a large saucepan over medium heat. Add the onion and a big pinch of salt; cook, stirring occasionally, until softened and starting to brown, about 5 minutes. Add the garlic, ginger and remaining ½ teaspoon turmeric and cook, stirring, until the garlic starts to soften, about 30 seconds. Add the coconut milk, ½ cup water, the tomatoes, serranos, ½ teaspoon salt and a few grinds of pepper. Bring to a gentle simmer (do not boil) and cook until the tomatoes and serranos start to soften, about 5 minutes.
- 4.** Stir in the shrimp and simmer gently until cooked through, about 3 minutes. Season with salt and pepper. Serve the curry with the rice and top with cilantro. Serve with lime wedges to squeeze on top.

Per serving: Calories 490; Fat 19 g (Saturated 16 g); Cholesterol 183 mg; Sodium 712 mg; Carbohydrate 49 g; Fiber 2 g; Sugars 4 g; Protein 29 g



VIETNAMESE-STYLE PORK AND NOODLE SALAD

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 3 tablespoons plus 1 teaspoon dark brown sugar
- 3 tablespoons fish sauce
- Kosher salt and freshly ground pepper
- 1¼ pounds thin boneless pork chops, sliced into ¼-inch strips
- 8 ounces linguine-style rice noodles
- ¼ cup fresh lime juice (from about 2 limes), plus lime wedges for serving
- ¼ cup vegetable oil
- 6 cups shredded napa cabbage (about ½ head)
- ½ English cucumber, chopped
- ½ red onion, thinly sliced
- Fresh mint and/or cilantro leaves, sliced jalapeño peppers and chopped roasted peanuts, for topping

- 1.** Whisk together 3 tablespoons brown sugar, 2 tablespoons fish sauce, 2 tablespoons water, and ½ teaspoon each salt and pepper in a medium bowl until the sugar dissolves. Add the pork and toss well to coat; let marinate while you make the noodles.
- 2.** Bring a large pot of salted water to a boil. Remove from the heat and add the noodles, stirring to prevent clumping. Let soak until tender, 8 to 10 minutes. Drain and rinse.
- 3.** While the noodles soak, whisk together the remaining 1 teaspoon brown sugar, 1 tablespoon fish sauce, the lime juice and 3 tablespoons vegetable oil in a large bowl. Season with salt and pepper. Remove ¼ cup of the dressing and set aside for serving. Add the noodles, cabbage, cucumber and red onion to the bowl with the remaining dressing and toss well to coat.
- 4.** Heat the remaining 1 tablespoon vegetable oil in a large nonstick skillet over medium-high heat. Add the pork and marinade and cook, turning, until the pork is browned and cooked through, 5 to 6 minutes.
- 5.** Divide the noodle-vegetable mixture and pork among shallow bowls. Drizzle the reserved dressing on top, then top with herbs, jalapeño and peanuts. Serve with lime wedges.

Per serving: **Calories** 740; **Fat** 36 g (**Saturated** 8 g); **Cholesterol** 84 mg; **Sodium** 1,366 mg; **Carbohydrate** 72 g; **Fiber** 4 g; **Sugars** 14 g; **Protein** 35 g



EGG SALAD SANDWICHES WITH PICKLED BEETS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 6 large eggs
- ¼ cup mayonnaise
- 4 teaspoons dijon mustard, plus more for spreading
- 1 tablespoon sweet relish
- 2 teaspoons fresh lemon juice
- 2 scallions, thinly sliced
- 1 stalk celery, finely chopped
- ¼ cup roughly chopped fresh dill
- Kosher salt and freshly ground pepper
- 8 thin slices multigrain or white sandwich bread
- 8 to 16 slices pickled beets (depending on size)
- Butter lettuce leaves and sliced cucumbers and radishes, for topping
- Sour cream and onion potato chips, for serving

- 1.** Bring a medium saucepan of water to a boil. Gently lower the eggs into the water and return to a boil. Reduce the heat and simmer the eggs 8 minutes. Drain the eggs, then rinse under cold water until cool enough to handle. Peel the eggs, then chop. (For a great egg-chopping hack, see page 90.)
- 2.** Stir together the mayonnaise, mustard, relish and lemon juice in a large bowl. Fold in the chopped eggs, scallions, celery and dill; season with salt and pepper.
- 3.** Toast the bread, if desired, and lightly spread with mustard. Layer some pickled beets, lettuce, cucumbers and radishes on half the bread slices; season with salt and pepper. Top with the egg salad and remaining bread. Halve the sandwiches and serve with potato chips.

Per serving: **Calories** 370; **Fat** 21 g (**Saturated** 5 g); **Cholesterol** 286 mg; **Sodium** 809 mg; **Carbohydrate** 29 g; **Fiber** 5 g; **Sugars** 8 g; **Protein** 17 g



CHICKEN WITH SPRING FATTOUSH

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 4

- ¼ cup plus 2 teaspoons extra-virgin olive oil
- 1½ pounds thin-sliced chicken cutlets (4 to 5 pieces)
- Kosher salt and freshly ground pepper
- ¼ cup red wine vinegar
- ½ teaspoon ground sumac, plus more for topping
- 6 cups chopped romaine lettuce hearts (2 heads)
- 1 pint cherry tomatoes, halved or quartered
- 6 ounces sugar snap peas, trimmed and thinly sliced
- ½ English cucumber, thinly sliced into half moons
- 1½ cups crushed pita chips
- ½ cup chopped fresh mint, plus more for topping
- 4 ounces crumbled feta cheese

1. Heat 2 teaspoons olive oil in a large skillet over medium-high heat. Season the chicken with salt and pepper. Add the chicken to the skillet, in batches if necessary, and cook until browned on the bottom, about 5 minutes. Flip and cook until the chicken is cooked through, 3 to 4 more minutes. Transfer to a cutting board and tent with foil.

2. Combine the remaining ¼ cup olive oil, the vinegar, sumac, lettuce, tomatoes, sugar snap peas, cucumber, 1 cup pita chips and the mint in a large bowl. Season with salt and pepper and toss well to coat.

3. Slice the chicken into strips. Divide the salad among plates and top with the chicken, feta, remaining ½ cup pita chips and more mint. Sprinkle with more sumac, if desired.

Per serving: **Calories** 600; **Fat** 30 g (**Saturated** 7 g); **Cholesterol** 123 mg; **Sodium** 974 mg; **Carbohydrate** 35 g; **Fiber** 7 g; **Sugars** 6 g; **Protein** 50 g



PORK CHOPS WITH CHERRY TOMATOES AND CHEESY BABY POTATOES

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- ¼ cup extra-virgin olive oil
- ⅓ cup grated parmesan cheese
- 1¼ pounds baby potatoes, halved
- Kosher salt and freshly ground pepper
- 4 bone-in pork chops (about ¾ inch thick)
- 1 large fennel bulb, cored and chopped (reserve any fronds)
- 1 shallot, chopped
- 4 cloves garlic, chopped
- ½ cup dry white wine
- 2 sprigs fresh tarragon, plus 2 tablespoons chopped tarragon
- 1 15-ounce can cherry tomatoes

1. Preheat the oven to 425°. Brush a 9-by-13-inch baking dish with 1 tablespoon olive oil. Sprinkle the parmesan over the oil in an even layer. Toss the potatoes in a bowl with 1 tablespoon olive oil and season with salt and a generous amount of pepper. Place cut-side down in the baking dish and press into the cheese to adhere. Bake until tender and the cheese is browned and crisp, about 30 minutes.

2. Meanwhile, season the pork with salt and pepper. Heat the remaining 2 tablespoons olive oil in a large skillet over medium-high heat. Add the pork and cook until browned on both sides, about 4 minutes total. Remove to a plate; tent with foil.

3. Add the fennel to the skillet and cook, stirring, until softened, about 3 minutes. Add the shallot and garlic and cook until tender, about 1 minute. Add the wine and tarragon sprigs and cook until the wine is reduced by about half. Add the tomatoes, a big pinch of salt and ½ cup water. Bring to a boil, reduce the heat and simmer until saucy, 4 to 5 minutes. Return the pork and any juices to the skillet, cover and cook until heated through, 1 to 2 minutes. Remove from the heat and stir the chopped tarragon into the sauce.

4. Divide the pork chops and sauce among the plates. Add the potatoes to the plates. Roughly chop any fennel fronds and sprinkle over the pork.

Per serving: **Calories** 620; **Fat** 31 g (**Saturated** 8 g); **Cholesterol** 123 mg; **Sodium** 769 mg; **Carbohydrate** 39 g; **Fiber** 7 g; **Sugars** 9 g; **Protein** 42 g



SHEET-PAN FISH WITH LEMON POTATOES

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

Don't discard the fish skin! It's loaded with omega-3s, and it gets nice and crispy in the oven.

- 1½ pounds small Yukon Gold potatoes (not baby potatoes)
- ½ onion, thinly sliced
- ¼ cup extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 1 tablespoon plus 1 teaspoon finely grated lemon zest, plus 2 tablespoons lemon juice
- 4 teaspoons finely chopped fresh oregano
- 2 cloves garlic, minced
- 4 skin-on branzino fillets (about 1½ pounds)
- ½ cup finely chopped jarred roasted red peppers, plus 2 tablespoons brine
- 2 teaspoons capers, roughly chopped
- Chopped fresh parsley, for topping

1. Place a large rimmed baking sheet on the middle oven rack and preheat to 450°. Thinly slice the potatoes on a mandoline or with a sharp knife. Combine in a large bowl with the onion and 2 tablespoons olive oil; season with salt and pepper and toss well to coat. Carefully transfer the vegetables to the hot baking sheet in an even layer and roast until they begin to soften and just turn golden, 20 to 22 minutes.

2. Stir together 1 tablespoon lemon zest, 2 teaspoons oregano, the garlic and ½ teaspoon each salt and pepper. Rub the mixture on the flesh side of the fish fillets. Place the fish on top of the potatoes, skin-side down. Roast until the fish is cooked through and the potatoes are golden, 10 to 12 minutes.

3. Meanwhile, stir together the lemon juice, remaining 1 teaspoon lemon zest and 2 teaspoons oregano, the roasted peppers, pepper brine, capers and ½ teaspoon each salt and pepper. Divide the fish among plates and top with the lemon-pepper sauce. Add the potatoes to the plates and sprinkle with parsley.

Per serving: **Calories** 440; **Fat** 18 g (**Saturated** 2 g); **Cholesterol** 70 mg; **Sodium** 888 mg; **Carbohydrate** 38 g; **Fiber** 4 g; **Sugars** 5 g; **Protein** 35 g



PASTA E CECI WITH GREENS

ACTIVE: 30 min | TOTAL: 35 min | SERVES: 4

Chickpeas are the key to this healthy dinner: They're loaded with protein, fiber and choline, which supports brain function.

- ¼ cup extra-virgin olive oil
- 1 onion, chopped
- 2 stalks celery, chopped
- Kosher salt
- 4 cloves garlic, minced
- 1½ teaspoons minced fresh rosemary
- ¼ to ½ teaspoon red pepper flakes
- 1 15-ounce can chickpeas, drained, liquid reserved
- 1 cup ditalini
- 6 cups roughly chopped escarole (from about ½ head)
- 4 cups baby spinach
- Grated pecorino romano cheese, for topping
- Freshly ground pepper

1. Heat the olive oil in a dutch oven or other large pot over medium-high heat. Add the onion, celery and ½ teaspoon salt; cook, stirring occasionally, until softened, 3 to 5 minutes. Add the garlic, rosemary and red pepper flakes and cook 1 minute.

2. Stir the chickpeas into the pot and cook 1 minute. Add 4 cups water, the reserved chickpea liquid and ½ teaspoon salt and bring to a boil. Stir in the pasta; reduce the heat and simmer, stirring occasionally to prevent the pasta from sticking to the bottom of the pot, until the pasta is tender, about 10 minutes.

3. Add the escarole and spinach to the pasta, cover and cook until wilted, 1 to 2 minutes. Remove from the heat and season with salt. Divide among bowls; top with pecorino and a few grinds of pepper.

Per serving: **Calories** 460; **Fat** 19 g (**Saturated** 3 g); **Cholesterol** 5 mg; **Sodium** 866 mg; **Carbohydrate** 57 g; **Fiber** 13 g; **Sugars** 8 g; **Protein** 17 g



discover the zen

IN FROZEN

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Healthy Sides



STIR-FRIED ASPARAGUS

Cook 2 bunches **asparagus** (cut into 1-inch pieces) in a skillet with 2 tablespoons **olive oil** over high heat, tossing, 2 minutes; remove to a plate and season with **salt**. Add 1 tablespoon oil, $\frac{1}{2}$ minced **Fresno chile**, 2 teaspoons minced **ginger**, 2 minced **garlic cloves** and 1 bunch **scallions** (cut into 1-inch pieces) to the pan; cook 30 seconds. Add the asparagus and 2 tablespoons **soy sauce** and toss.



ORZO PILAF WITH GOAT CHEESE

Cook 3 chopped **shallots** and 1 tablespoon chopped **thyme** in a saucepan with 1 tablespoon each **butter** and **olive oil** over medium-high heat, 4 minutes. Season with **salt** and **pepper**. Add 1 cup **orzo** and toast 2 minutes. Add $1\frac{3}{4}$ cups water and bring to a simmer. Reduce the heat, cover and cook until the orzo is tender, 12 minutes. Stir in $\frac{1}{3}$ cup chopped **parsley** and top with **goat cheese**.



SAUTÉED CABBAGE WITH SAUSAGE

Cook 3 crumbled **breakfast sausages** and 1 chopped **red onion** in a large skillet with 2 tablespoons **olive oil** over medium-high heat, 3 minutes. Add $\frac{1}{2}$ head chopped **savoy cabbage**, $\frac{3}{4}$ teaspoon **kosher salt** and a few grinds of **pepper**. Cook, stirring, until golden, about 5 minutes. Add 3 tablespoons **cider vinegar** and cook until absorbed, 1 minute. Top with chopped **parsley**.



LENTIL AND ARUGULA SALAD

Cook $\frac{3}{4}$ cup dried **brown lentils** in salted boiling water until al dente, 10 minutes. Add 2 diced **carrots**; simmer until tender, 10 to 15 minutes, then drain. Toss in a bowl with $\frac{1}{4}$ cup each chopped **pistachios** and **dates**, 1 teaspoon ground **fennel**, 2 tablespoons **sherry vinegar** and $\frac{1}{4}$ cup **olive oil**. Add 5 cups **baby arugula** and 1 more tablespoon each vinegar and oil; toss.



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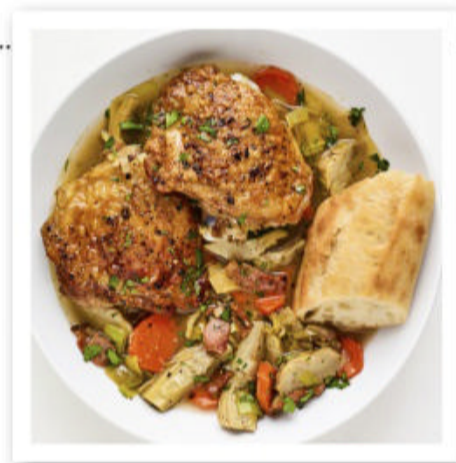
INSIDE THE Test Kitchen

Get some pro tips from our chefs.



The Backstory

Pasta e ceci, or pasta and chickpeas, is the ultimate one-pot meal. It's a mainstay in central and southern Italy and has likely been around for centuries. Everything cooks together in the broth, so you end up with a dish that's part pasta, part soup. Try our version on page 86.



Shortcut of the Month

Breaking down fresh artichokes is time-consuming, so unless we're serving them whole, we use frozen artichoke hearts.

They're ideal for sautés or braises, like the chicken on page 83, and they tend to have a better flavor and texture than canned or jarred versions. Keep a bag in your freezer!

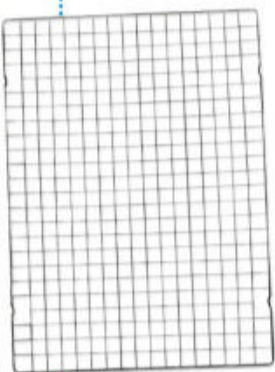


HOW TO USE PUFF PASTRY

Check out these tips, then try the brie-pesto tarts on page 82.

- Thaw frozen puff pastry in the fridge overnight or, if you're short on time, thaw at room temperature. Avoid the microwave—the dough will get soggy.
- Keep the pastry cold. If it starts to warm up when you roll it out, pop it back in the fridge for 15 minutes.
- Don't press too hard when rolling, especially around the edges; this can keep the pastry from rising.
- If you're making a tart, prick the dough in the center with a fork before baking; this will keep it from puffing up.

Good Gear



Next time you're making egg salad (like the one on page 84), try this hack: Put a grid cooling rack over a bowl and press the hard-boiled eggs through the

rack. You'll get a perfect dice! It's a great way to chop up those leftover Easter eggs.

Food Network Mega Cooling Rack, \$20, kohls.com

Let's hear it for... COCONUT MILK

This dairy-free milk is a staple in our test kitchen: It's extra creamy and rich, and it's great for both sweet and savory dishes, like the curry on page 83. Be sure to shake the can well before opening; the fat naturally separates and rises to the top. And go easy on the heat—if coconut milk gets too hot, it can curdle.





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Pro Pasta

We asked *Ciao House* hosts Alex Guarnaschelli and Gabe Bertaccini to give us their best spring pasta. Pick your favorite!

Alex's

BUCATINI PRIMAVERA

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4 to 6

Kosher salt

- 1 medium head broccoli, cut into bite-size florets
- 1 tablespoon extra-virgin olive oil
- 1 large sweet onion, halved and thinly sliced
- 2 medium carrots, peeled and cut into ¼-inch-thick rounds
- ¼ teaspoon red pepper flakes
- 1 teaspoon sugar
- 1 cup heavy cream
- 1 tablespoon soy sauce
- 1 pound bucatini
- 1 teaspoon red wine vinegar
- 1 cup frozen peas, thawed
- 1 cup baby spinach, stemmed
- ½ cup finely grated pecorino cheese, for serving

- 1.** Blanch the broccoli: Fill a medium bowl halfway with ice water and immerse a colander inside it. Bring 4 quarts of water to a rolling boil in a large pot. Add a generous amount of salt. Add the broccoli florets to the pot and cook for 2 minutes. Use a slotted spoon to remove them and transfer to the colander to cool in the ice water. Drain and pat dry to remove the excess moisture.
- 2.** Make the sauce: In a large skillet over medium heat, combine the olive oil, onion and carrots with the red pepper flakes, sugar and 2 tablespoons cool water. Season generously with salt and cook until the onion becomes translucent and the carrots are tender, 5 to 8 minutes. Add the heavy cream and soy sauce and bring to a simmer. Remove from the heat.
- 3.** Cook the pasta: Bring 6 quarts of water to a rolling boil in a large pot. Add a generous amount of salt. (The pasta water should taste like seawater.) Add the bucatini and stir so it doesn't stick to the bottom as it cooks. Cook the pasta until al dente, 8 to 10 minutes, then drain the pasta and set aside in the colander until the sauce is finished; reserve a little of the pasta cooking water.
- 4.** Finish the dish: Add the broccoli to the sauce and bring to a simmer. Toss the pasta with the sauce, then stir in the vinegar, peas and spinach and let it rest off the heat for 2 to 3 minutes. Thin the sauce with some of the reserved pasta cooking water, if needed. Taste for seasoning. Sprinkle with the cheese before serving.



I use just enough cream to coat the vegetables but not bury them. You wouldn't want spring to get buried in snow, so don't let the cream overpower your veggies!

Catch new episodes of *Ciao House* on Sundays at 8 p.m. ET starting May 19.

Gabe's

RICOTTA AND SPINACH FIORENTINA GNOCCHI

ACTIVE: 1 hr | TOTAL: 2½ hr | SERVES: 4

- 1½ cups ricotta cheese
- 4 tablespoons extra-virgin olive oil
- 1 onion, finely chopped
- 2 cloves garlic, finely chopped
- 1¾ cups finely chopped peeled fresh tomatoes
- 1 sprig basil
- Kosher salt
- 1 pound spinach (about 2 bunches), trimmed
- 1 shallot, finely chopped
- 3 large egg yolks
- ¼ cup all-purpose flour
- 2 tablespoons grated parmesan cheese, plus more for topping
- Grated nutmeg, to taste
- Freshly ground pepper
- 6 tablespoons unsalted butter

1. Preheat the oven to 225°. Evenly spread the ricotta in a small baking dish and bake until dry, about 1½ hours.

2. Meanwhile, make the sauce: Heat 2 tablespoons olive oil in a saucepan over medium heat. Add the onion and garlic and cook, stirring, until browned. Add the tomatoes and basil and cook until thickened, 30 to 40 minutes. Remove the basil.

3. Make the gnocchi: Prepare a medium bowl of ice water. Bring a large pot of salted water to a boil; add the spinach and cook until wilted, about 30 seconds. Drain and transfer to the ice water to stop the cooking. Once the spinach is cold, transfer to a clean kitchen towel. Squeeze dry, then finely chop.

4. Heat the remaining 2 tablespoons olive oil in a skillet over medium heat. Add the shallot and cook until lightly browned, 3 to 5 minutes. Add the spinach, then remove from the heat and let cool slightly. Add the baked ricotta, egg yolks, flour and parmesan, then season with nutmeg and salt and pepper to taste. Mix until combined. Form into small 1- to 1½-inch balls.

5. Fill a large pot with water, add salt and bring to a boil. Meanwhile, melt the butter in a small skillet and cook until browned, 4 to 5 minutes. Cook the gnocchi in the boiling water until they float to the surface, about 4 minutes, then drain and toss in the browned butter. Divide the tomato sauce among plates or bowls, add the gnocchi and sprinkle with parmesan.



“You can make these gnocchi with any seasonal greens, like nettles, kale or Swiss chard. Get inspired at the farmers’ market, then get cooking!”



my kind of Dinner

Chef Esther Choi shares some of her go-to Korean recipes—and her pantry essentials.

Esther Choi hung out in the kitchen a lot as a little girl. “I loved every part of cooking, and it was where I could often find my grandmother making Korean food,” she says. Celebrations in her family revolved around food, “and large amounts of kimchi making!” she says. Esther’s life as a chef has been largely influenced by her Korean heritage, and her mission is to help others

better understand the cuisine. “A lot of people think of Korean food as just Korean barbecue, but actually it is very vegetable-heavy and has a fermented-food focus,” she says. Esther took a break from hosting the new cooking competition show *24 in 24: Last Chef Standing* to give us her spin on three beloved dishes.

—Kelsey Hurwitz



24 in 24: Last
Chef Standing
premieres
Sunday, April 14,
at 8 p.m. ET.





"Gochujang gives the marinade a deep, rich flavor, and pineapple introduces a sweet tang."

SPICY PORK BELLY BBQ

ACTIVE: 35 min | TOTAL: 35 min (plus 6 hr marinating) | SERVES: 4

FOR THE PORK BELLY

- ½ cup gochujang
- ½ cup pineapple juice
- ¼ cup honey
- ¼ cup sesame oil
- 1½ teaspoons minced ginger (from a ½-inch piece)
- 2 cloves garlic, minced
- 1 pound pork belly, sliced ¼ inch thick (skin removed)

Kosher salt

White rice, for serving

Boston lettuce leaves, for serving

2 mild chile peppers, thinly sliced

Sesame seeds, for garnish

FOR THE BEAN SPROUT SALAD

Kosher salt

1 pound soybean sprouts, with beans attached

¼ cup sesame oil

2 tablespoons fish sauce

1 tablespoon gochugaru (Korean red pepper flakes)

1 tablespoon mirin

3 cloves garlic, minced

2 scallions, chopped

Sesame seeds, for garnish

1. Make the pork belly: Whisk the gochujang, pineapple juice, honey, sesame oil, ginger and garlic together in a medium bowl. Place the pork in a zip-top bag and pour the gochujang mixture over it. Seal the bag and shake well, making sure that the marinade coats the meat. Refrigerate for at least 6 hours or overnight.

2. Make the bean sprout salad: Prepare a large bowl of ice water. Bring a large pot of salted water to a boil, then add the bean sprouts and cook until al dente, about 1 minute. Remove with a slotted spoon and immediately add to the ice water. Drain in a strainer and pat dry.

3. Add the bean sprouts to a medium bowl and toss with the sesame oil, fish sauce, gochugaru, mirin, garlic and scallions and sprinkle with sesame seeds.

4. Cook the pork belly: Heat a grill pan over medium-high heat or preheat an outdoor grill to medium-high. Season the pork with salt and grill until marks appear, about 3 minutes per side; remove to a board and cut into bite-size pieces. To serve, spoon some rice in the center of a lettuce leaf, top with a few pieces of pork, some chiles and bean sprout salad and sprinkle with sesame seeds.

KIMCHI STEW WITH TUNA

ACTIVE: 10 min | TOTAL: 30 min | SERVES: 4 to 6

- 2 tablespoons unsalted butter
- 1 clove garlic, coarsely chopped
- $\frac{1}{4}$ onion, chopped
- 1 2-pound container prepared kimchi, drained (juice reserved) and roughly chopped
- 1 7-ounce can good-quality tuna packed in oil
- 8 ounces firm tofu, cut into 1-inch cubes
- 2 teaspoons fish sauce
- 1 teaspoon toasted sesame oil
- 1 teaspoon soy sauce
- White rice, for serving
- 2 scallions, roughly chopped
- Thinly sliced nori, for garnish
- Sesame seeds, for garnish

1. Melt the butter in a medium saucepan over medium heat. Add the garlic and cook for 30 seconds. Add the onion and cook until softened, about 4 minutes.

2. Add the kimchi and juice and 3 cups water. Bring to a boil, reduce the heat and simmer for 10 minutes.

3. Meanwhile, drain the tuna, breaking it into chunks. Add the tuna, tofu, fish sauce, sesame oil and soy sauce to the kimchi mixture and simmer until heated through, about 3 minutes.

4. Serve the stew over rice and top with the scallions, nori and sesame seeds.



"This warm, spicy stew is my ultimate comfort food. When I'm traveling a lot, it's the dish I crave!"



"These savory, sweet and nutty slurpable noodles are the quintessential Korean noodle dish and a crowd favorite."

JAPCHAE

ACTIVE: 30 min | TOTAL: 55 min | SERVES: 6 to 8

- 8 ounces beef sirloin, cut into long thin strips
- $\frac{3}{4}$ cup toasted sesame oil
- $\frac{1}{2}$ cup plus 3 tablespoons soy sauce
- $\frac{1}{4}$ cup plus 1 tablespoon packed light brown sugar
- 7 cloves garlic, minced
- 15 dried shiitake mushrooms (about 2 ounces)
- 5 shishito peppers (or any mild green chile), thinly sliced
- 2 carrots, thinly sliced into matchsticks
- 1 medium onion, thinly sliced
- 1 red bell pepper, thinly sliced into matchsticks
- Kosher salt
- 1 bunch spinach (about 8 ounces)
- 1 pound clear sweet potato noodles
- $\frac{1}{4}$ cup mirin
- 2 tablespoons fish sauce
- 2 tablespoons rice vinegar
- Freshly ground black pepper
- Sesame seeds, for garnish

- 1.** Put the beef in a medium bowl with 1 tablespoon sesame oil, 2 tablespoons soy sauce, 1 tablespoon brown sugar and 1 tablespoon minced garlic and mix until the meat is completely coated. Set aside.
- 2.** Put the dried shiitake mushrooms in a small bowl and pour in enough hot water to cover. Set aside to soften for 25 minutes. Remove the softened mushrooms from the liquid, thinly slice and set aside.
- 3.** Heat 2 tablespoons sesame oil in a large skillet over medium-high heat. Add 2 tablespoons minced garlic, the shiitakes, shishitos, carrots, onion and bell pepper and cook until slightly soft but still crunchy, 6 to 7 minutes. Add 2 tablespoons soy sauce and continue to cook for an additional minute. Transfer to a bowl and set aside. Set the skillet aside for cooking the beef.
- 4.** Prepare a medium bowl of ice water. Bring a medium saucepan of salted water to a boil, then add the spinach and cook for 1 minute. Remove with a slotted spoon and immediately add to the bowl of ice water.

Drain the spinach and squeeze with your hands to remove the excess liquid. Roughly chop and set aside.

- 5.** In the same pan of boiling water, add the noodles and cook according to the package directions. Drain the noodles in a strainer and rinse thoroughly with cold water. Add 2 tablespoons sesame oil to the noodles and toss with your hands or tongs so they are well coated and do not stick together. Leave the noodles in the strainer; set aside.
- 6.** Place the reserved skillet over medium-high heat. Add the beef and marinade and cook until browned, 3 to 4 minutes.
- 7.** Combine the noodles, vegetables and beef in a large bowl. Add the remaining 7 tablespoons each sesame oil and soy sauce, $\frac{1}{4}$ cup brown sugar, the remaining garlic, the mirin, fish sauce, rice vinegar and 1 teaspoon black pepper. Mix together, using your hands or tongs, until all the ingredients are incorporated. Transfer to a large serving bowl and sprinkle with sesame seeds.

my essential Ingredients

Esther relies on these seasonings and spices for big, bold flavor.

MINCED GARLIC

I am *the* garlic girl! My grandma always had huge jars of pre-minced garlic in the fridge and backups in the freezer. She'd peel the cloves in batches and mince them in a food processor. I've adopted the move—it's so convenient when you're cooking.

RICE VINEGAR

Korean food is about a balance of flavors, and acid is one of the most important ones. Rice vinegar is a staple used in many banchans (side dishes), pickles and sauces.

TOASTED SESAME OIL

One common myth I always hear about sesame oil is that a little goes a long way, but this isn't necessarily true for Korean food. For me, more toasted sesame oil, please! I love the nutty, aromatic flavor it adds. My favorite way to use it is in stir-fried vegetables.

GOCHUJANG

This fermented chili paste heightens the flavor of stews and marinades like you've never seen before!

KIMCHI

I always have a variety of kimchi in my fridge. It's delicious as is—think pickles—or added to sauces, marinades, pastas and fried rice.

RICE SYRUP

If you can get your hands on rice syrup, it will level up your Korean cooking. It's glossy, sticky and sweet and will give your dishes a nice sheen. Use it in sauces, dressings and marinades.

GOCHUGARU

If I could only recommend one dry Korean spice, it would be gochugaru. It's made with Korean chile peppers (it's what makes kimchi spicy and red) and has a mild sweet heat that is floral and beautiful.

FISH SAUCE

Fish sauce is the way to my heart. It is my secret ingredient in many dishes, especially in ones that you would not expect, like tomato sauce!

DOENJANG

This hardcore Korean pantry item is fermented bean paste that's similar to miso. I love it in a long braise as it complements the hearty flavor of meat.

SOY SAUCE

There are so many kinds of soy sauce—light and dark, ones for flavoring soups, marinating, pickling—and my pantry is stocked with all varieties. Start with an all-purpose soy sauce, then explore other ones as a fun project and learning experience.



MINCED GARLIC: PHILIP FRIEDMAN; KIMCHI AND GOCHUJANG: MICHAEL HEDGE; DOENJANG, GOCHUGARU, RICE SYRUP, FISH SAUCE, SOY SAUCE, RICE VINEGAR AND TOASTED SESAME OIL: GETTY IMAGES.



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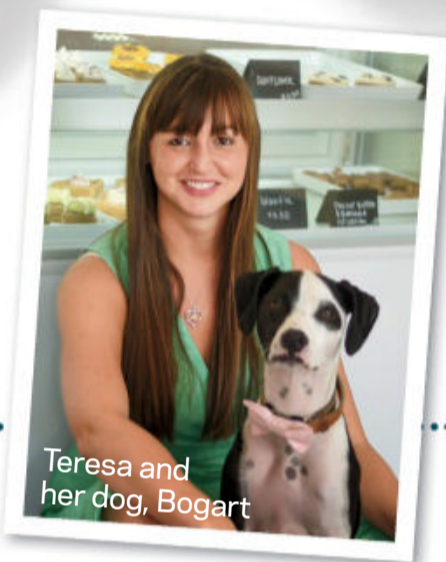


The Cakehound

The buckeye is a big deal in Ohio: It's the nut from the state tree, the name of a popular look-alike candy *and* a nickname for the state. So when Teresa Sculley started baking and selling dog treats from her Columbus kitchen a few years ago, she couldn't resist trying a pet-friendly buckeye. "I tested recipes on my dog, the neighbors' dogs and dogs at the park!" she says. Three years later, she opened The Cakehound dog bakery and the treats became a staple. Traditional buckeyes are made by dipping balls of peanut butter and sugar into chocolate; Teresa uses peanut flour, honey and carob. While her buckeyes have become a favorite for local dogs (you'll find them parked outside the store hoping for a bite!), they've also taken off with out-of-towners: "Tourists take them home for their dogs as an Ohio souvenir," she says.



COLUMBUS, OH



Teresa and her dog, Bogart

BUCKEYES FOR DOGS

ACTIVE: 1 hr | TOTAL: 1½ hr | MAKES: about 75

FOR THE BUCKEYES

- ½ cup honey
- 1 cup vegetable oil
- ¼ cup peanut flour*
- 2½ cups unbleached wheat flour

FOR THE CAROB DIP

- ½ cup vegetable oil, plus more as needed
- 3 cups unsweetened carob chips

1. Make the buckeyes: Preheat the oven to 350°. Line a baking sheet with parchment paper. Combine the honey, vegetable oil and peanut flour in a stand mixer fitted with the paddle attachment; beat until smooth. Mix in the wheat flour until the dough comes together, scraping down the sides of the bowl as needed. The dough should be soft but not sticking to your hands.

2. Using a small cookie scoop, scoop small balls of dough onto a clean surface. Cut each scoop into 3 equal pieces. (You can do this by shaping each scoop into a rectangle, then cutting it into thirds.) Roll each into a small ball and place about ½ inch apart on the baking sheet. Bake 9 minutes. Transfer to a rack and let the buckeyes cool on the pan.

3. Make the carob dip: Heat the vegetable oil in a heatproof bowl set over a saucepan of barely simmering water. Slowly whisk the carob chips into the hot oil, about ½ cup at a time, whisking to fully incorporate before adding more. The mixture should be smooth and a good consistency for dipping; add more oil as needed. If the carob chips don't melt completely, strain through a fine-mesh sieve to remove any chunks.

4. Place a buckeye on a fork, then dip into the melted carob, using your index finger to hold the buckeye in place on the fork. Dip the buckeye almost all the way, leaving the top where your finger is bare. Lift the buckeye out of the carob, scraping off any excess from the bottom of the fork, then place on a sheet of parchment paper to dry. Repeat with the remaining buckeyes. Refrigerate for up to 6 weeks.

*Make sure you use peanut flour and not peanut butter flour, which can contain additional sweeteners.

FOOD PHOTO: JOEL GOLDBERG; FOOD STYLING: BARRETT WASHBURN

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ACTIVE: 10 min | TOTAL: 30 min
MAKES: 2

- ½ cup turbinado sugar
- ½ cup packed fresh mint leaves, plus sprigs for garnish
- ½ cup water
- 6 scoops mint chocolate chip ice cream
- 4 ounces bourbon
- 6 ounces cold seltzer

1. Combine the sugar, mint leaves and water in a small saucepan over medium heat. Cook, stirring, until the sugar dissolves, 3 minutes. Remove from the heat and let the mint steep in the syrup, 20 minutes.
2. Strain the syrup, discarding the mint. Refrigerate the syrup until ready to use.
3. Assemble the floats: Scoop the ice cream into two 12-ounce mint julep cups. Stir together the bourbon, seltzer and 2 ounces of the mint syrup in a large liquid measuring cup (reserve the remaining syrup for another use); pour over the ice cream. Garnish with mint sprigs.

\$500 PRIZE!



PHOTO: RYAN LIEBE; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: SARAH SMART.
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- 1 Go to foodnetwork.com/namethisdish from March 29 to May 3 and enter your best recipe name.
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