food network magazine

COOK LIKE A STAR!



Paula's STEP-BY-STEP BISCUITS



Bobby's LEMON POTATOES



Ree's PINEAPPLE CAKE



FRESH HERB IDEAS
page 112

Wow!

114 EASY RECIPES
Like this quick pasta dinner



SPECIAL SECTION:
50 SALAD DRESSINGS

Caramelized FRENCH TOAST

FLOURLESS CAKES Chocolate Torte, Carrot Bundt & more

Chefs' Top Kitchen Tools (page 43)



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PBJ&M

Peanut butter and jelly, whisked into a sweet and savory glaze for meatballs. Comfort food couture, for less.



Hands on time: 15 min
Total time: 20 min

Makes about 28

- 1/2 cup grape jelly
- 1/3 cup teriyaki sauce
- 1/3 cup peanut butter
- 2 Tbsp honey
- 1/4 tsp ground ginger
- 1/4 tsp sriracha sauce, if desired
- 1/2 (28-oz.) pkg. frozen meatballs (about 28)
- chopped cilantro for garnish

1. Combine all ingredients except meatballs in large skillet; whisk over MEDIUM-HIGH heat until silky smooth. Add meatballs. Heat until bubbly, stirring frequently. Reduce heat.
2. Simmer uncovered for 15 minutes, stirring occasionally, until meatballs are hot throughout. Accessorize with chopped cilantro.

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THE DEVILISH EGG WEARS BACON

A sizzling new twist on traditional eggs and bacon: faux deviled eggs, with a pop of bacon-y heaven on top. Good taste, effortless style.



+



Hands on time: 25 min
Total time: 30 min

Makes about 24

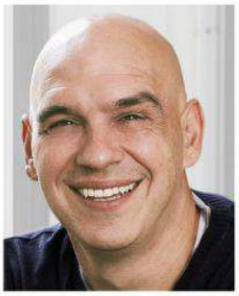
- 1 dozen eggs
- 8 slices bacon
- 1/2 cup reduced-fat mayonnaise
- 2 Tbsp Dijon mustard
- 2 green onions, chopped
- smoked paprika, black pepper and salt

1. Start with a dozen hard-boiled eggs. Peel each one and slice lengthwise from top to bottom. Or if you dare, bottom to top.
2. Cook bacon in skillet until crisp. Drain.
3. Arrange eggs yolk-side up. Top with mayo and a splash of mustard. Add bacon and onions. Sprinkle with paprika. Season to taste with pepper and salt. Chill until primed to serve.

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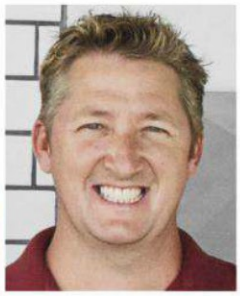
COOK LIKE A STAR!



Michael's SPRING PEAS



Alex's CHAMPAGNE COCKTAIL



Tim's OUTDOOR KITCHEN



CHOCOLATE BIRDS' NESTS
page 131

Sweet ideas!

Like this quick shortbread



PLUS:

- Gluten-Free Hazelnut Cake
- Homemade Maple Candy
- Coconut Jelly Roll

PEEPS Obsession!

page 39



BRAVELY GO WHERE UP TO EIGHT PEOPLE HAVE NEVER COMFORTABLY GONE BEFORE.









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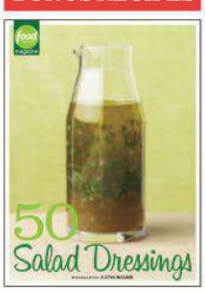
Food Network Magazine

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Cover photographs by Steve Giralt
Food styling: Susan Spungen; prop styling: Paige Hicks

Make a cake with edible flowers on page 73!



THIS PAGE, FLOWERS: BEN GOLDSTEIN/STUDIO D. COVER, HERBS: LEVI BROWN. CHOCOLATE BIRD'S NEST: SAM KAPLAN.

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I want candy. For eyes.
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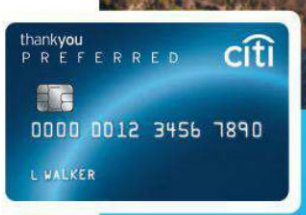
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Make crab-topped deviled eggs on page 176!







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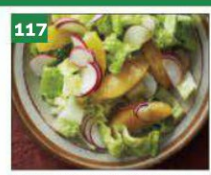
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Try this retro cake from Ree Drummond.

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To Your Health

Here's what's extra good for you in this month's issue:



VEG OF THE MONTH

Chefs in Food Network Kitchens had carrots on the brain when they developed the recipes for this issue. And that's a good thing: Carrots are packed with vitamins A and C.

- Let your kids peel carrots for the pasta primavera on page 64.
- Eat your veggies for dessert: There's a flourless carrot cake on page 157.
- Brighten up a meal with simple roasted rainbow carrots on page 119.
- Jazz up a carrot salad with spicy cashew dressing on page 109.

DINNERS UNDER 500 CALORIES

Our Weeknight Cooking section is full of light, healthful recipes. Here's a sample:



Scrambled Egg Subs pg. 92

CALORIES: 393



Roast Chicken with Slaw pg. 96

CALORIES: 457



Hoisin Pork with Rice pg. 98

CALORIES: 480



Skirt Steak with Peppers pg. 100

CALORIES: 449



Blackened Trout with Kale pg. 104

CALORIES: 405



Beef Pita Pizzas pg. 106

CALORIES: 429

Go Fish!

WE ALL NEED OMEGA-3s, BUT TAKING PILLS ISN'T ALWAYS AS BENEFICIAL AS EATING FISH. GET YOUR FILL FROM THESE RECIPES.

THE CATCH	ADDED BONUS	GET COOKING
 Tuna	It's one of the few natural sources of Vitamin D, which is key for bone health.	Classic Niçoise Salad (page 150)
 Shrimp	You'll get your protein with barely any saturated fat.	Shrimp Francese (page 106)
 Anchovies	Anchovies have up to three times more iron than other types of seafood.	Braised Baby Artichokes (page 135)

GOOD TO KNOW

The scent of rosemary may help boost cognitive performance, according to a recent study. All the more reason to make the lamb chops on page 119—they have a hearty helping of it.

SOURCE: *THERAPEUTIC ADVANCES IN PSYCHOPHARMACOLOGY*



CARROTS: ISTOCKPHOTO. TUNA: DAVE KING/GETTY IMAGES. SHRIMP: COMSTOCK/GETTY IMAGES. ANCHOVIES: JEFF WESTBROOK/STUDIO D.


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Star Search

Find your favorite Food Network celebs in this issue:



Sunny Anderson
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Ree Drummond
The Pioneer Woman
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Marc Forgione
Iron Chef America
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Amanda Freitag
Chopped; Unique Eats (on Cooking Channel)
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Nadia G
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Jose Garces
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Ina Garten
Barefoot Contessa: Back to Basics
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Alex Guarnaschelli
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Jeff Mauro
Sandwich King
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Masaharu Morimoto
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Marc Murphy
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Kelsey Nixon
Kelsey's Essentials; The Perfect 3 (on Cooking Channel)
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Marcus Samuelsson
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Aarón Sánchez
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Michael Symon
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Justin Warner
Food Network Star
pg. 28



Geoffrey Zakarian
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What's more?

☑ More ☐ Less



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Count on It



I keep coming across a game on Facebook that is supposed to assess how well traveled I am—all I have to do is identify which of the 100 places on the list I've visited, and then Facebook will tell everyone I've ever known (and everyone they know) that I need to get out of town more often. I have avoided the urge to take that challenge, along with the similarly intimidating **Food List Challenge,** because I don't want to announce to the world that I haven't tried enough interesting food, either. Octopus, fine. Eggs Benedict, no problem. But why do I need to eat squirrel to prove to my friends and family that I'm a food enthusiast? The **list of 100 foods** also includes Hostess Fruit Pies, which, at the time I'm writing this, are out of production and selling for a small fortune on eBay. This seems like the SATs all over again: It's virtually **impossible to get a perfect score.**

I want to take a test I can really ace, like "How many of these sugar-coated cereals are in your house right now?" or "How many of these gin cocktails have you tried?" To that end, our list of **chefs' top 50 kitchen gadgets** in this issue makes for a fun and easy challenge: How many of the gadgets do you own? (See page 43 for the list.) I took the test, and I have 35 of the 50—not an A by any means, but not an altogether embarrassing score, and I can turn the 15 things I don't have into a kitchen-gear wish list. (Sorry, make that 14; I'm not edgy enough to use a knuckle pounder.)

After I took this impromptu gadget test, I realized that along with the 35 useful tools I have at home, I own just as many that I never touch, plus three that I can't identify. I included those here as a **pop quiz.** Know what they are? Don't worry for a second about failing the test: Unlike the Facebook challenges, your score is safe with me.

Maile

Maile Carpenter
Editor in Chief



ANSWERS: 1. Fish scaler 2. Tea bag squeezer 3. Bag clip

PORTRAIT: TRAVIS HUGGETT. GADGETS: BEN GOLDSTEIN/STUDIO D.



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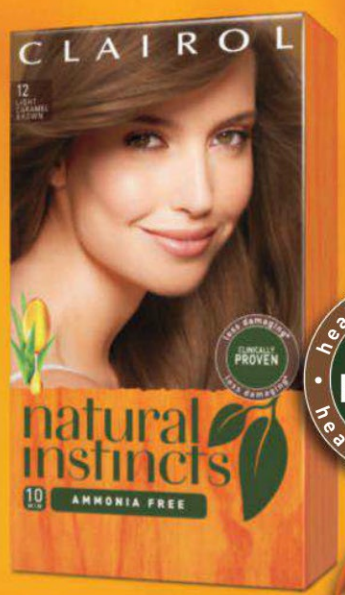
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Use peas to make rainbow pasta on page 64.

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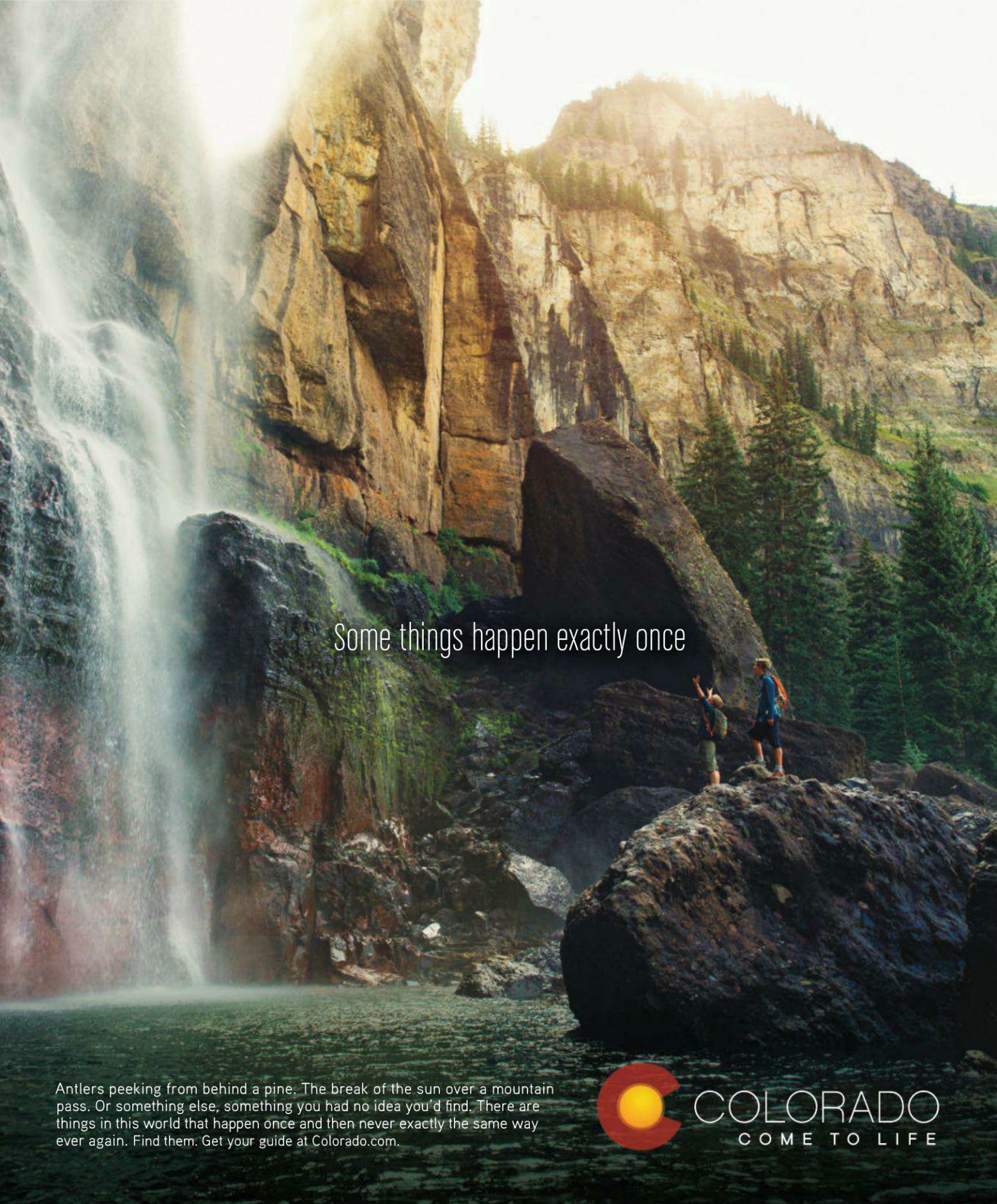
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April

SUN	MON	TUE	WED	THU	FRI	SAT
	1 Play an April Fool's Day trick on friends with undrinkable juice: Prepare red gelatin, pour into clear cups and add straws; chill until set.	**2**	**3**	**4**	**5** Celebrate cherry blossom season with a cherry-sake cocktail: Muddle some thawed frozen cherries in a glass; add ice, 2 shots of sake, and ginger ale.	**6** Set up a hot dog bar and watch baseball's opening weekend games: Go to foodnetwork.com/favorite franks for ideas.
7 Make fruit snacks for World Health Day: Place thinly sliced bananas on an oiled baking sheet; bake at 200° until golden, 2 to 3 hours. Let harden.	**8**	**9** Happy birthday, Sunny Anderson! Tweet her a greeting at @SunnyAnderson.	**10**	**11**	**12**	**13** Host a waffle brunch: Add chopped almonds to your favorite waffle batter; mix whipped cream with almond extract for topping.
14 Carbo-load for tomorrow's Boston Marathon: Top pizza dough with olive oil, sliced potato and pecorino; bake at 500°.	**15** File your taxes, then make a budget dinner: Crack 2 eggs into a skillet with 1 cup hot pasta sauce; cover and cook until set.	**16**	**17**	**18**	**19** Throw a last-minute tapas party with store-bought snacks: manchego cheese, olives and sliced dried chorizo.	**20**
22 Have kids pack their lunch in recyclables for Earth Day, and throw in a cloth napkin.	**23** Snack on roasted hazelnuts today in honor of William Shakespeare's birthday. The nuts were popular at the Globe Theatre in London.	**24**	**25**			
28	**29**	**30** End the month with a simple spring dinner: Sauté snap peas in butter, then toss with cooked penne, parmesan and more butter.				

GELATIN, COCKTAIL AND JAR: MARKO METZINGER/STUDIO D. HOT DOG: GERALD ZANETTI/GETTY IMAGES. BANANA CHIPS: KARL JUENGEL. WAFFLES AND TAPAS: ISTOCKPHOTO. PIZZA: KANA OKADA. HAZELNUTS: DAVID BISHOP INC./GETTY IMAGES. PEAS: STOCKBYTE/GETTY IMAGES.


Some things happen exactly once
Antlers peeking from behind a pine. The break of the sun over a mountain pass. Or something else, something you had no idea you'd find. There are things in this world that happen once and then never exactly the same way ever again. Find them. Get your guide at Colorado.com.
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Barilla Veggie

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We Hear You...

A few **thoughts from our readers** this month. Keep the letters coming!

My husband is a simple vanilla-cake person—no chocolate for him—so I decided to make your Ultimate Vanilla Cake ["Happy Birthday," January/February 2013] for his birthday. For an added punch, I put crushed vanilla and chocolate Oreos on the side of the cake so some of us could get our chocolate fix. This is the best cake recipe I have ever found—moist, delicious and dense. It looked and tasted awesome!

Kari Pashman
Pennington, NJ





I was so excited to see your recipe for Conversation Hearts ["Copy That!" January/February 2013] that I made them right away. They were so easy to make, and my children could barely wait for them to dry before tasting them.

Rebecca Painter
Princeton, NJ

Like most Americans, I am trying to eat healthier, and I enjoy that your magazine provides healthy recipes while also striking a balance with fun Super Bowl and birthday cake recipes. Even the healthiest eaters need a treat now and then.

Candace Hinkle
Columbia, MD

In your January/February 2013 issue, you have a recipe for Cincinnati Chili ["Hot Spots"] that is not the Cincinnati chili I have eaten here many, many times. The chili is supposed to be soupy, and the meat is usually very fine. I'd suggest trying it that way—it's out of this world!

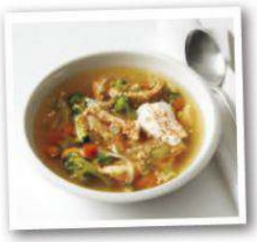
Susan Staton
Batavia, OH



My 10-year-old daughter just completed a big heritage project for school that required hours of interviews with her grandparents. As a thank you, she planned a dinner party for them, and all the recipes came from your January/February 2013 issue: Butternut Squash Crostini [Weekend Cooking], Four-Step Lemon-Onion Chicken ["He Made...She Made"] and the Cookies-and-Cream Cake ["Happy Birthday"] for dessert. Thank you for offering simple and delicious meals that even a 10-year-old can make.

Amy Yu
Los Gatos, CA

FROM TOP: SAM KAPLAN; ANNA WILLIAMS.



It was already after five o'clock, and I couldn't decide what I wanted to serve my family this evening, so I decided to make the Chicken and Quinoa Soup [Weeknight Cooking] from the January/February 2013 issue. I actually had time to run to the market, buy the ingredients, fix the soup and have it on the table by 7 p.m.! The quinoa added just the right texture, and of course, in our Louisiana home, any recipe that calls for Cajun seasoning is much appreciated.

Amy Heron
Shreveport, LA

I read your article on fresh ginger ["The Ginger Handbook," January/February 2013] and thought you might want to know that you can keep unused gingerroot submerged in a small jar of sherry wine for storage. Then once the ginger is gone, the sherry makes a great addition to stir-fries.

Don Lennie
Oak Park, IL

What a wonderful surprise it was to read Maile Carpenter's piece about her disdain for mint [Editor's Letter, January/February 2013]. My daughter wants to be in the food business, but I assumed she would never make it because of the mint thing. Now there is hope!

Abeer Rukab
Jacksonville, FL

What's all the fuss over the "new way to make coffee" [Food News, January/February 2013]? My mom and tons of other coffee drinkers in the '60s and '70s were making pour-over coffee every morning before automated machines came out. In fact, it's the way I make coffee on camping trips with the family.

Eric Edwards
Highland Village, TX

I just saw the article about inaugural luncheons [Food News] in my January/February 2013 issue, and frankly, I'm sick of all media favoring liberals. Surely you could have included one conservative.

Shirley Martinez
Ennis, TX



I was browsing through my new issue and came across your Classic Buffalo Wing recipe ["50 Wings," January/February 2013]. I happen to be from Buffalo, and I know that a true Buffalonian would never flour a wing. I actually gasped when I saw that!

Linda Connor
Lake Worth, FL

Editor's Note: *You're right! Authentic, traditional Buffalo wings aren't dredged in flour before they're fried. But if you want to make restaurant-style wings, we recommend dredging—it'll give you that great crispy coating.*

I just made the Turkey-and-Rice Stuffed Peppers [Weekend Cooking] from your January/February 2013 issue, and I was amazed by how easy and delicious they were. I never thought cinnamon and tomato would pair well together, but the sauce was divine. It was a perfect date-night meal.

Amanda Sedivy
Villa Rica, GA



FROM TOP: CHRISTOPHER TESTANI; ANNA WILLIAMS.



Everyone will enjoy a meal made with Barilla Veggie Pasta. And you can enjoy knowing that it's made with 25% puree from fresh vegetables picked in their prime.*

*2 carrots and ½ cup squash per package

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You Asked...

Food Network stars answer your burning questions.



Justin, how would you describe your relationship with Alton? You two are definitely Food Network's outside-the-box father-son dream team.

Amanda Bisesi
via Facebook

I lost my father when I was in my teens, and as a young man I haven't had the "paternal push" to get things done. I've just done things on my own—most of the time resulting in success. But now there is someone who I can bounce ideas off of as I continue to grow into my new role as TV-food-guru-outside-the-boxer.

—Justin Warner

Catch Justin Warner on *Rebel Eats*, March 30 at 10 p.m. ET.



Ree, I love your white icing recipe, but I can't seem to keep the texture consistent. What is the secret?

Debra Torres
Homestead, FL

My classic white frosting, known as the original red velvet cake frosting (foodnetwork.com/reefrosting), is one of the best things I've ever tasted—but it does require a bit of patience and perseverance. Two tips: Make sure the milk-flour mixture is cooled to room temperature and not chilled before you add it to the butter-sugar mixture. And keep beating it like crazy until it finally starts to whip. There have been times I've made it when I thought all hope was lost, but I just kept beating—and it eventually came together!

—Ree Drummond



Ron, on *Sweet Genius,* how do you decide what special ingredients are paired with an inspiration?

Bonnie Torrey
via Facebook

It takes a long time—we make lots of lists! At first, it was easy to come up with ideas. After the second season, it was harder. *Sweet Genius* viewers actually started posting suggestions on my Facebook page (facebook.com/thesweetgenius), and we've used many of the fun and new ones!

—Ron Ben-Israel



Ina, sometimes when I use jumbo eggs, I come across two yolks in one egg. When this happens, I always face a dilemma: Should I count that as one egg or two? What do you think?

Maria Sedotti
Ellington, CT

They're twins! It's totally OK to use the egg with two yolks—I always just count it as one. You can use it because the egg is generally the same weight as a similar-size egg with one yolk.

—Ina Garten



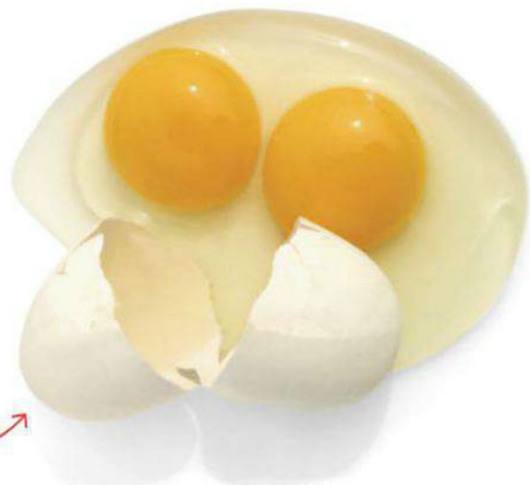
Aarón, if there was one food you'd take to a deserted island, and you had all the essential tools to cook, what would that food be?

Linda Hemphill
Englewood, FL

I assume coconuts would be on the island, and I could eat and drink those. I guess avocado: Not only could I eat it but I could mash it and use it as a sunscreen and moisturizer.

—Aarón Sánchez

Have a question for a Food Network star? Write to us at foodnetwork.com/magazine.



Ina says to count a double yolk as one egg!

The content of all submissions (including letters, recipes and photographs) should be original and becomes property of *Food Network Magazine*, which reserves the right to republish and edit all correspondence received. By making a submission, you guarantee that you possess all necessary rights to grant the material to *Food Network Magazine*.

EGGS: FOTOLIA.

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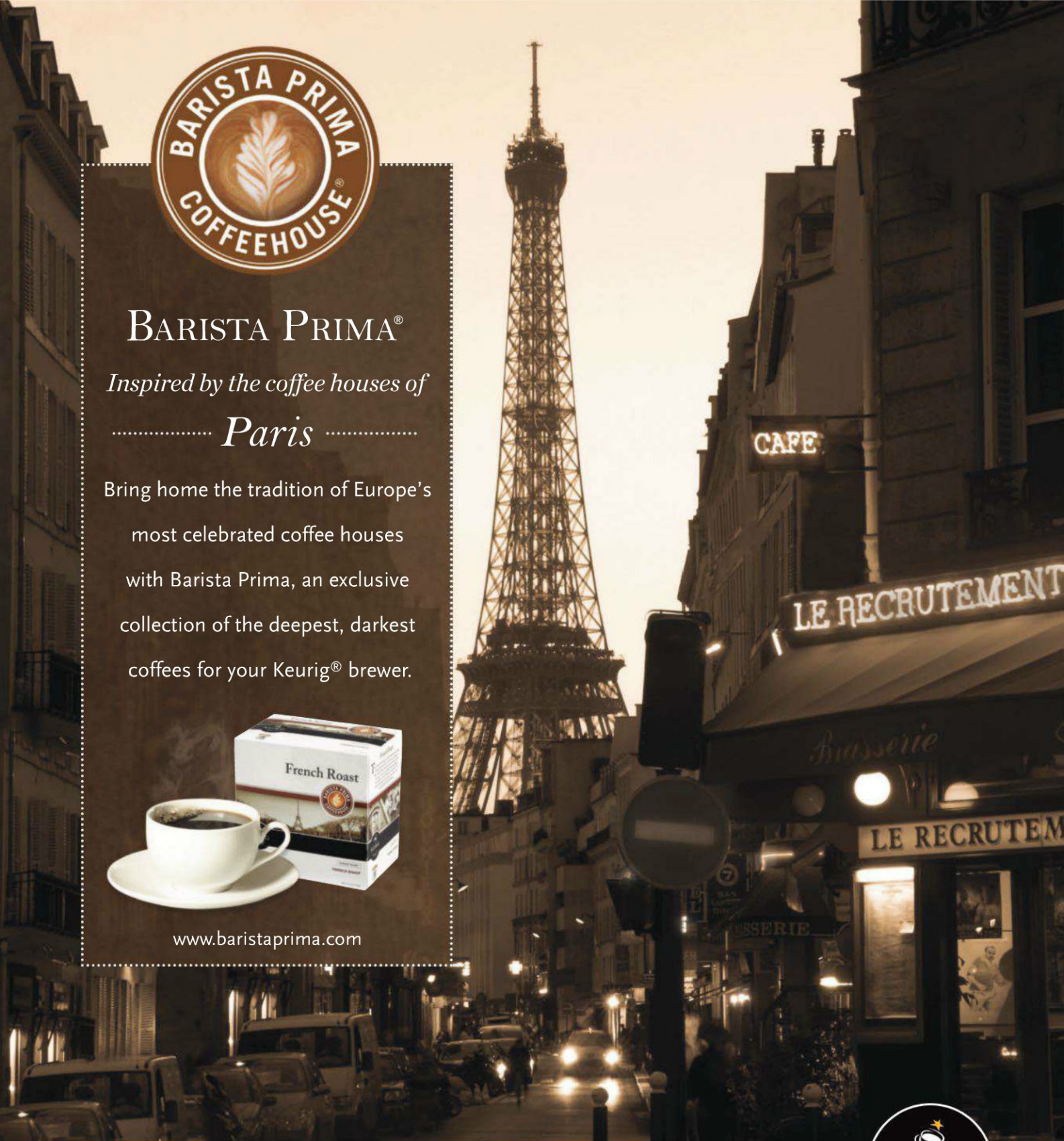
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Food News

10 THINGS YOU NEED TO KNOW THIS MONTH



STADIUM BEERS cost a mound of cash.

Baseball fans should start rooting for better beer prices: Last season at the Miami Marlins' new stadium, the cheapest beer was a whopping $8. It was a record high across all 30 Major League stadiums (and a double whammy for fans, after the Marlins ended the season as one of the worst teams in the league). Prices for this year weren't set at press time, but they likely won't go down. Your best bet is to move to Arizona: Last season, a 14-ounce beer at a Diamondbacks game was just $4.

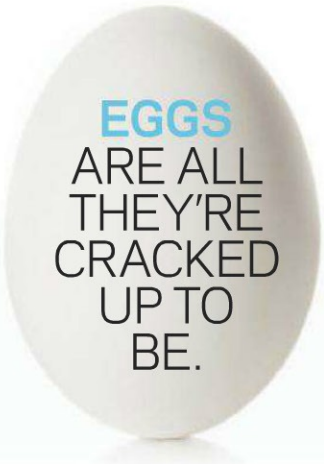
SOURCE: TEAM MARKETING REPORT

PHOTO: SAM KAPLAN; FOOD STYLING: KAREN EVANS.



Food packaging makes TASTEFUL ART.

Thousands of people's trash is photographer Huguette Roe's treasure: The artist spent two years visiting recycling centers and taking close-up photos of compressed cans, plastic bottles (pictured), egg cartons and cardboard. Roe says she had a surprisingly hard time getting access to the junk: The centers didn't want her to photograph their equipment. "You'd think they were making diamonds!" she says. Her graphic prints are for sale at hroephoto.com ($20 to $275) and are the perfect way to celebrate Earth Day on April 22.



EGGS ARE ALL THEY'RE CRACKED UP TO BE.

A recent study found that people who ate eggs for breakfast consumed less at a buffet lunch than those who started the day with cereal. Even though both breakfasts contained the same amount of protein, the study concluded that egg protein satisfies hunger better than wheat protein.

SOURCE: PENNINGTON BIOMEDICAL RESEARCH CENTER

WE WERE BORN TO DO DISHES BY HAND: SCIENTISTS RECENTLY FOUND THAT SHRIVELED "PRUNE FINGERS" ACTUALLY IMPROVE YOUR ABILITY TO GET A GRIP ON WET OBJECTS. SOURCE: BIOLOGY LETTERS

COUPONS are like drugs.

Researchers found that shoppers given a $10 coupon had a 38 percent increase in the soothing hormone oxytocin than those without the coupon—a spike higher than levels associated with kissing!

SOURCE: CLAREMONT GRADUATE UNIVERSITY

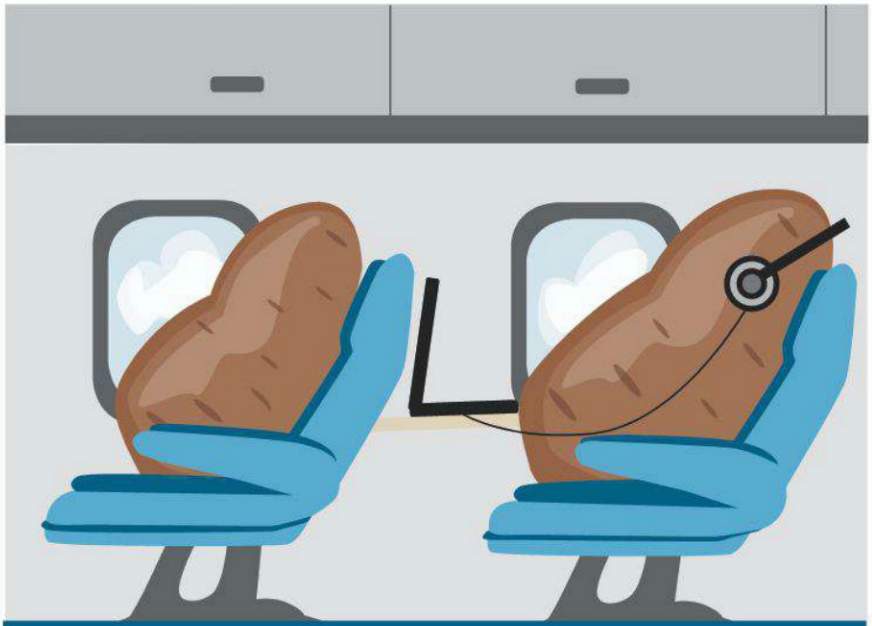


RESTAURANT MATCHBOOKS are flaming out.

As more and more cities adopt smoking bans, the souvenir restaurant matchbook seems to be heading into extinction. In the 1970s, more than 15 U.S. companies made matchbooks for bars and restaurants—today, only one major manufacturer still exists. Collector Bill Retskin, who has more than a half million matchbook covers (many of which are from restaurants), says he's sorry to see so many places giving them up. Then again, he might be sitting on a gold mine: We've seen vintage restaurant matchbooks on eBay for up to $10 each.

TOP LEFT: COURTESY OF HUGUETTE ROE. EGG: BURAZIN/GETTY IMAGES. MATCHES: DEVON JARVIS/STUDIO D.


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With our exclusive Clark+Kensington™ paint+primer in one, you'll find a harmonious color palette, not to mention help from people who really know their stuff. All so you can finally find that perfect color you can live with for a long time.



POTATOES are taking a seat.

When researchers at the airplane manufacturer Boeing needed something to stand in for a full cabin of passengers in a two-week test, they headed for the produce aisle: Potatoes reflect and absorb electronic signals the same way we do, so the team strapped 20,000 pounds of potatoes into the seats while they tinkered with the in-cabin Wi-Fi. When the test was completed, the spuds weren't used for an in-flight meal: They were donated to a local food bank.



ANYONE CAN BE A GARDENER.

Growing a successful crop of mini tomatoes or chili peppers no longer requires an ounce of skill or effort. The Click and Grow battery-powered system uses built-in sensors to measure and release the perfect amount of water and fertilizer. All you have to do is set up the box in a well-lit area and wait about two weeks—then sit back and enjoy the fruits of your laziness. *$70; clickandgrow.com*

You can turn CANNING JARS into portable cups.



Mason Jar Sippers have perforated metal lids and come with multicolor paper straws. *$48 for a set of 12 eight-ounce jars and lids; acmepartybox.com*



The **reCAP** comes in two sizes (regular and wide mouth) and has an oversize drinking spout. *$7; recapmasonjars.com*



Replace your jar's metal seal with the **Cuppow** for an instant sippy cup. *$8; cuppow.com*

BUSINESS LUNCHES AREN'T SO FANCY ANYMORE. We figured most people would live it up when they're eating on the company dime, but a recent study by analysts at the expense-management company Certify revealed the opposite. The top two restaurants for business meals: Starbucks and McDonald's.

ILLUSTRATION: DOROTHY CURY. JARS: MARKO METZINGER/STUDIO D.

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In the Know

Join the great **jelly bean debate.** Then, meet some Peeps fanatics and find out which kitchen tools chefs love most.

PHOTOGRAPH BY **SAM KAPLAN**



FOOD STYLING: KAREN EVANS.

Bean Count

We didn't need a massive Twitter poll to prove that black jelly beans are the black sheep of Easter candy: We've all seen those piles of uneaten ones left at the bottom of the bag. But we asked the question anyway, and sure enough, 65 percent of respondents said they leave the black ones behind. If you're wondering why jelly bean makers don't just eliminate them, executives at Brach's say that the black beans are actually more of a hit than any other color. "People who love them *really* love them," says company spokesman Hans Becher. How much? It's the only flavor they sell by the whole bag.

For once, everyone can get their own way.

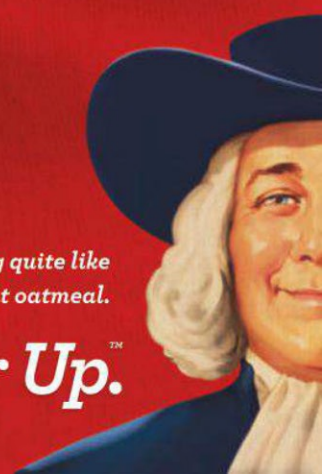
(Make a little, make a lot, and sweeten just the way you like it.)



Serving suggestion

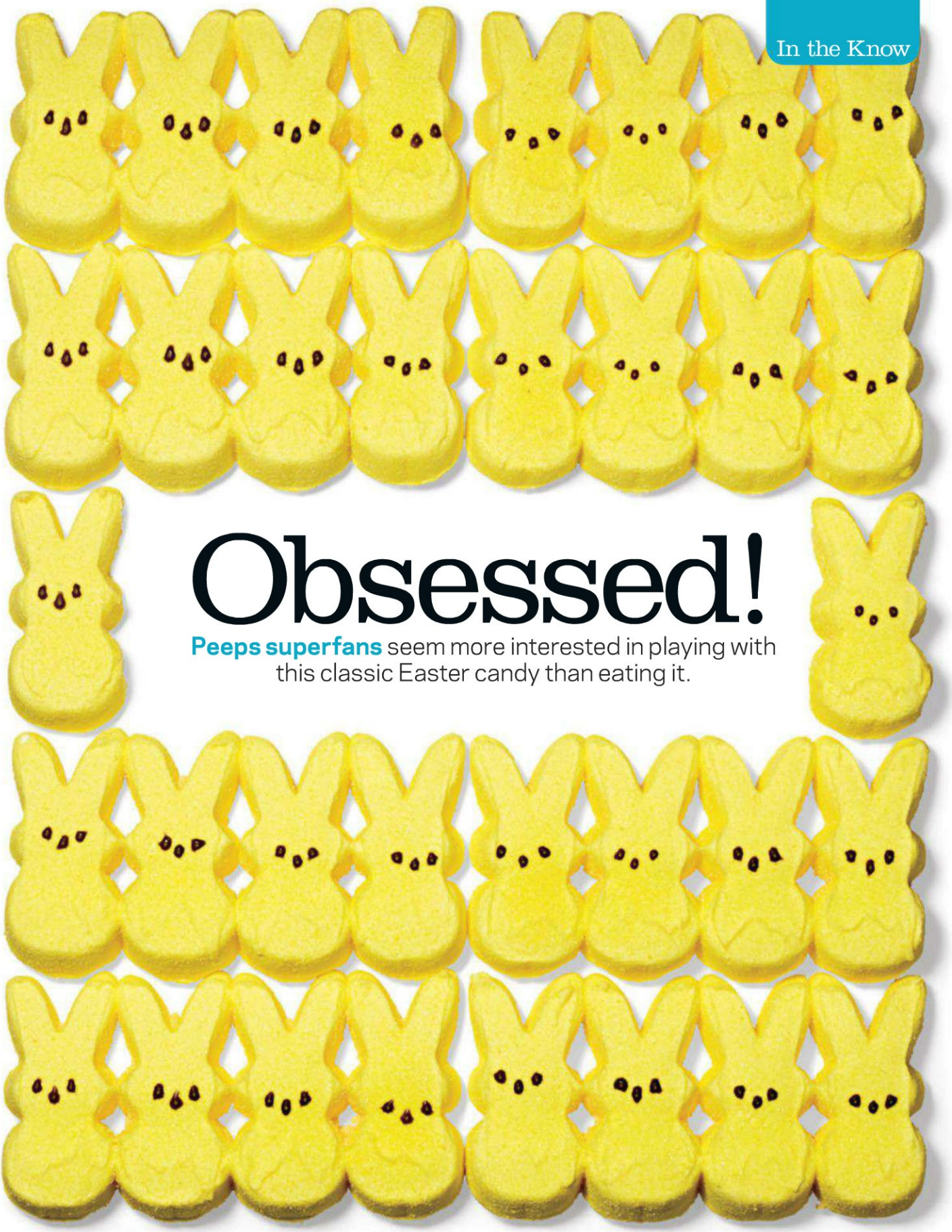


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Nothing gets you going quite like Quaker Perfect Portions instant oatmeal.

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Obsessed!

Peeps superfans seem more interested in playing with this classic Easter candy than eating it.

PHOTO: SAM KAPLAN; STYLING: KAREN EVANS.

More than 2 billion Peeps are sold each year, but many of them will never see the inside of a mouth: According to executives at Just Born, Inc., the company that makes the treats, a whopping 30 percent of Peeps aren't eaten as is—they end up as home decor, art supplies, the subject of microwave experiments or simply collectors' items. Peeps fanatics have done just about everything with these little marshmallow chicks: They've made prom dresses, covered cars and spelled out marriage proposals. And for years, they've created elaborate Peeps scenes for diorama contests around the country. The first official competition was hosted in 2004 by the *St. Paul Pioneer Press*, and this year more than 60 other organizations—libraries, art centers, even the *American Bar Association Journal*—will hold similar contests. It's a phenomenon no one can explain, but for these fans (and thousands of others), this Easter candy is the ultimate muse.







David Ottogalli made this 8-foot Peeps shrine.

Big Time

Most people who make Peeps dioramas have to stockpile the candy throughout the year, but not David Ottogalli. He has the supreme Peeps prize: a direct line to the company for mass quantities when he's working on a project. He started arranging Peeps on canvases in the '80s, when only a few varieties were available. In 2003, while he was creating this shrine for an exhibit in Napa, CA (at left), Just Born offered Ottogalli all the Peeps he needed. The company still keeps him in mind when they need Peeps art—he's even sold some of his work at the Peeps store in National Harbor, MD. Despite his special access, Ottogalli buys a box of yellow chick marshmallows every spring. "It wouldn't feel right if I didn't," he says.

PEEP: SAM KAPLAN. CENTER: AARON SCHOMBURG.



Family Business

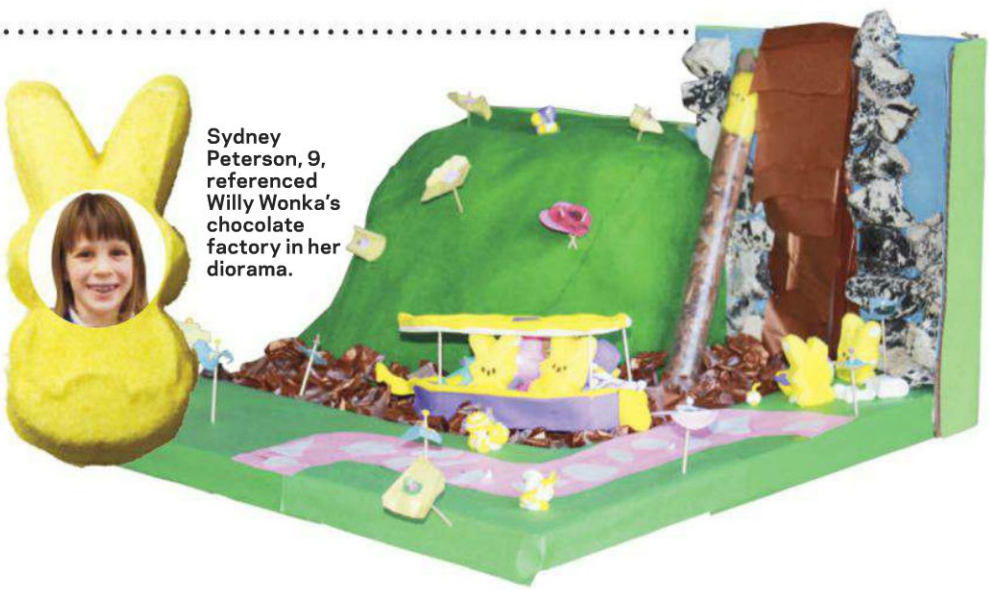
For years, the Schomburg family looked forward to seeing the season's winning Peeps dioramas in the *St. Paul Pioneer Press*. They finally created their own in 2010 and walked away with first place. Last year, three generations of Schomburgs continued the tradition and worked on this "Peepsburg Parade," crafting intricate details, like a bunny marching band with tiny handmade instruments. It took second place. "By the time we were done, my parents' table was covered in a layer of sugar," says 43-year-old Brian Schomburg. Visit twincities.com on March 31 to find out if the Schomburgs continue their winning streak this year.



Bev and Murray Schomburg built this marching band scene with their kids and grandkids.

Renaissance Chick

If anyone deserved first place in last year's Racine Art Museum Peeps contest in Wisconsin, it was Sydney Peterson: The 9-year-old has been a Peeps lover for as long as she can remember, and her "Peeply and the Chocolate Factory" sculpture took top honors in her category. Sydney has an ever-growing collection of Peeps drawings, and she writes stories featuring the marshmallow characters' adventures. She also hosted a Peeps-themed eighth birthday party with a pin-the-nose-on-the-bunny-Peep game. But ironically, she doesn't want anyone to bite into a Peep in her presence. "They're too cute!" she says.



Sydney Peterson, 9, referenced Willy Wonka's chocolate factory in her diorama.

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Chefs' 50 Favorite Kitchen Tools

The country's best chefs tell us what they can't live without.

ILLUSTRATION: BRIAN HARDIMAN. IMAGES ARE FOR ILLUSTRATIVE PURPOSES ONLY, UNLESS OTHERWISE NOTED.

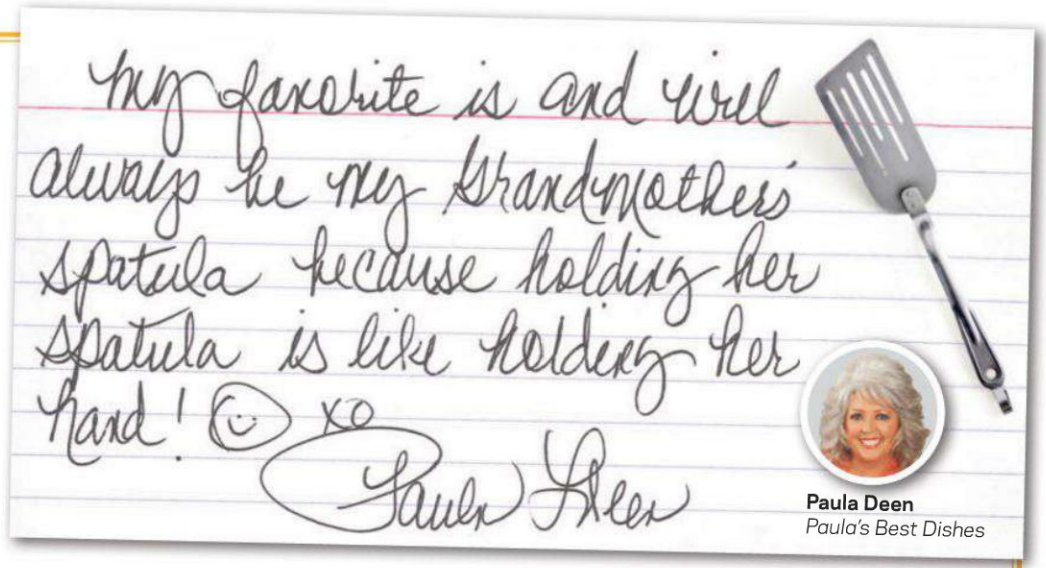


$145; gant.com

Apron ▲

"I love my denim apron. It's designed and crafted so well."

Marcus Samuelsson
Chopped



Paula Deen
Paula's Best Dishes



Immersion Blender

"It's great for emulsifying anything, like vinaigrettes, sauces and purees."

Kyle Bailey
Birch & Barley, Washington, D.C.



Dehydrator

"After overbuying at the farmers' market, I use a dehydrator to make amazing snacks: dried apples, pears, plums, mangoes, even turkey jerky for the dogs."

Susan Feniger
Border Grill, Los Angeles



Salad Spinner

"Buy whole-leaf lettuce: It's cheaper, yields more and tends to be better and fresher. Take a little extra time to wash it, and make drying it easy on yourself."

Michael Schwartz
Michael's Genuine Food & Drink, Miami



$4; kuhnrikon.com for stores

Peeler

"I use my Kuhn Rikon peeler for anything and everything I peel or shave at home. I couldn't easily live without it."

Bruce Sherman
North Pond, Chicago



Bamboo Steamer

"It's an elegant tool for cooking fish and vegetables to perfection."

Tom Douglas
Dahlia Lounge, Seattle



Champagne Stopper

"Sometimes you just can't finish the bottle, and this will keep it fresh for the next day."

Missy Robbins
A Voce, New York City





Masaharu Morimoto
Iron Chef America

Knuckle Pounder

"It makes smashing garlic and tenderizing meat so much fun—in an aggressive, beat-down kind of way."

Nadia G
Nadia G's Bitchin' Kitchen



$10; dcigift.com

APRON, BLENDER, SPINNER, PEELER, STOPPER AND POUNDER: DEVON JARVIS/STUDIO D. DEHYDRATOR: FOTOLIA. STEAMER: CREATIVE CROP/GETTY IMAGES.

Shark Skin Grater



"It perfectly grates ginger and garlic like nothing I've used before."

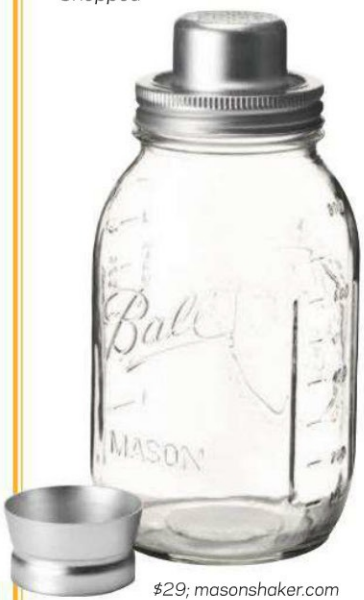
$95/large; korin.com

Ken Oringer
Clio and Uni, Boston

Mason Shaker ▼

"It's a unique twist on the traditional cocktail shaker—it's great for entertaining."

Aarón Sánchez
Chopped



$29; masonshaker.com

Citrus Press



"We drink only fresh juice in my house—my daughters know how to cut the oranges and extract the juice themselves."

$200; brevilleusa.com

José Andrés
Minibar, Washington, D.C.

Carbon Knives



"Stainless-steel knives are hard to keep sharp. Carbon-steel knives get super sharp and hold their edge."

Drew Robinson
Jim 'N Nick's Bar-B-Q, multiple locations

Vitamix Blender



"I absolutely need my Vitamix for movie-night milkshakes and early-morning juices."

From $400; vitamix.com

Chris Santos
Chopped



$280; korin.com

Donabe Smoker ▲

"It infuses depths of flavor into meats, fish and vegetables. Smoking with tea leaves is an ancient Chinese technique with wonderfully exotic and fragrant results."

Ming Tsai
Blue Ginger, Wellesley, MA

Electric Knife



"I love the way an electric knife can slice up roasts beautifully and easily. I actually still have the same knife my mom used when I was little."

Melissa d'Arabian
Ten Dollar Dinners

Spoon



"I like to use a large metal soup spoon for tasting and basting. You can use it to peel ginger, too—it's way better than a peeler."

Seamus Mullen
Tertulia, New York City

Stand Mixer



$430/Artisan series; shop kitchenaid.com

"I can't live without a KitchenAid stand mixer. It makes it so much easier to get the perfect consistency in meringues, creams and dough."

Francois Payard
FP Patisserie, multiple locations

Microplane Zester



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Michael Symon
Iron Chef America



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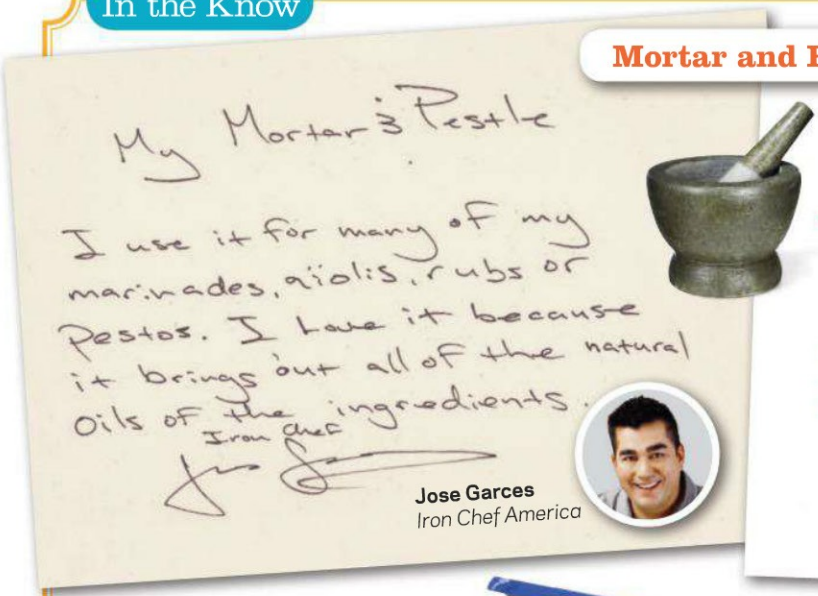
GARLIC
CHEESE
NUTMEG
LEMON
LIME
ORANGE
GINGER
ONION



Sunny Anderson
Cooking for Real

GRATER, SMOKER, VITAMIX AND MICROPLANE: DEVON JARVIS/STUDIO D. SHAKER: SAM KAPLAN. KNIFE: ANNABELLE BREAKEY/GETTY IMAGES. ELECTRIC KNIFE: GARY OMBLER/GETTY IMAGES. SPOON: ANTHONY-MASTERSON/GETTY IMAGES.

Mortar and Pestle







Mandoline

"I'm neurotic and need precision when slicing. But watch your fingers!"

Spike Mendelsohn
Good Stuff Eatery, multiple locations



Aluminum Foil

"I make a boat out of it to smoke delicate fish that normally wouldn't be grillable."

Tim Cushman
O Ya, Boston



Serrated Paring Knife

"It's the best all-purpose knife for everything from peeling shallots to coring apples!"

Marc Murphy
Chopped



Digital Scale

"It allows you to apply more precision to your recipe measurements."

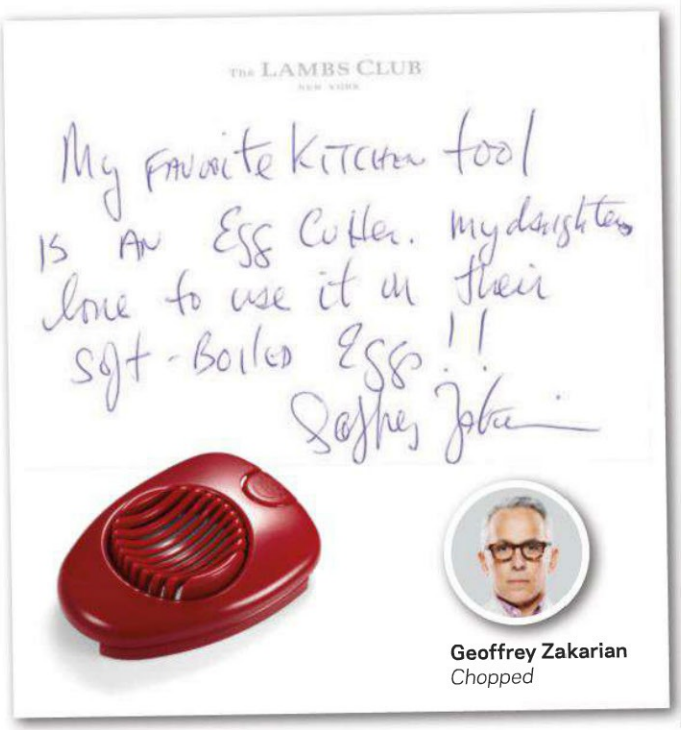
Nathan Myhrvold
Coauthor, *Modernist Cuisine at Home*

Flexible Plastic Cutting Boards ▼

"They're inexpensive, easy to store and easy to clean. You can chop your ingredients and just pick up the entire cutting board, fold it and let everything slide into the pan."

Dale Talde
Talde, Brooklyn





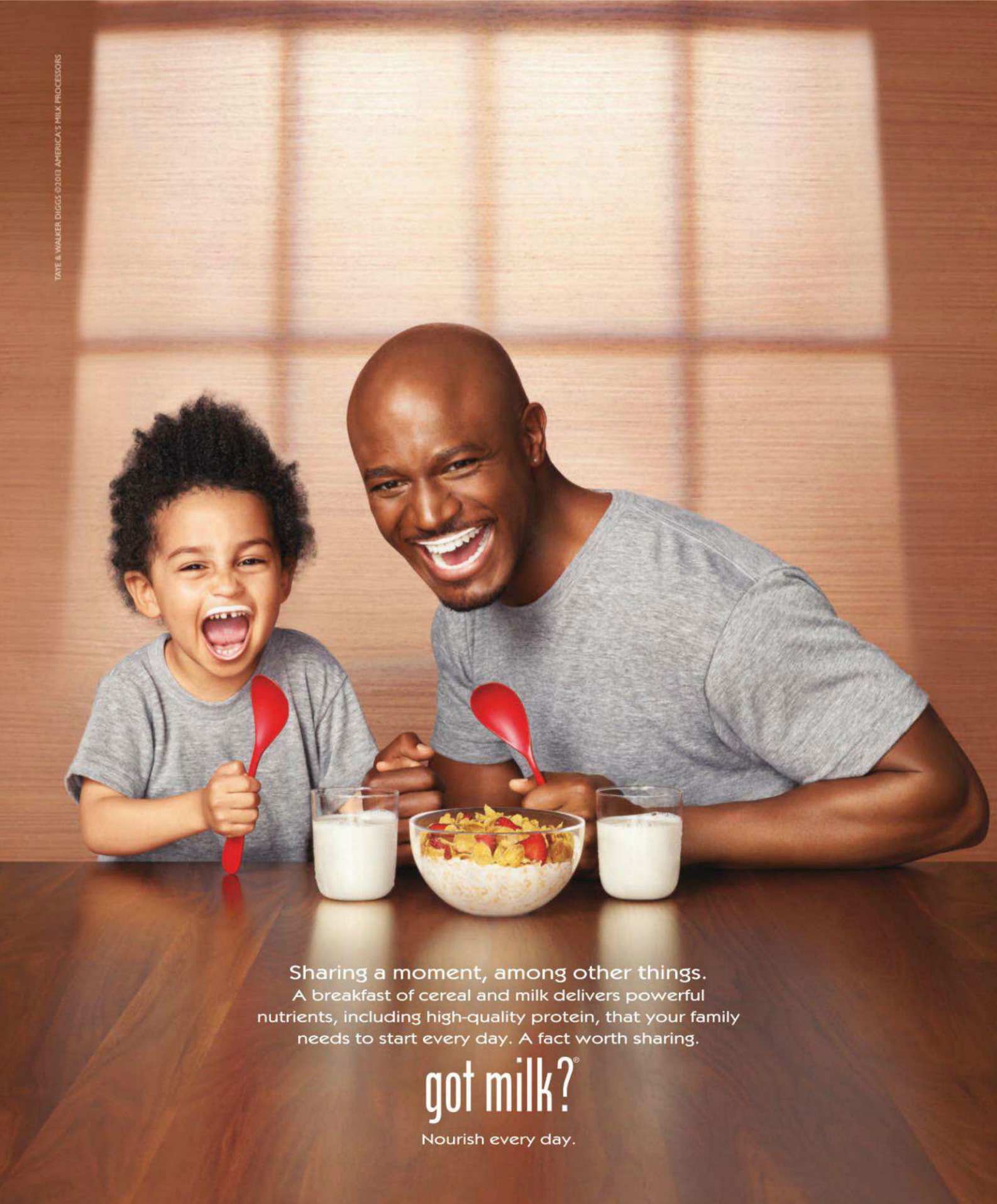


Kitchen Shears

"I use them to open food packages, cut twine and make parchment circles for cake baking. They are great for skinning chicken, as well, and the blades come apart for easy cleaning."

Ron Ben-Israel
Sweet Genius

MANDOLINE, FOIL, KNIFE AND CUTTING BOARDS: DEVON JARVIS/STUDIO D. MORTAR AND PESTLE, EGG CUTTER AND SHEARS: BEN GOLDSTEIN/STUDIO D. SCALE: FOTOLIA.


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SodaStream ▲

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Mary Sue Milliken
Border Grill, Los Angeles



Twine

"I like to cook bouquets of vegetables wrapped in twine. I'll wrap leeks around fennel bulbs, tie them up and poach them in vegetable stock."

Michael Solomonov
Zahav, Philadelphia



Mezzaluna

"I always thought it was more professional to chop with a knife the way they taught me in culinary school—but when I grew up, I realized that I chop better with a mezzaluna."

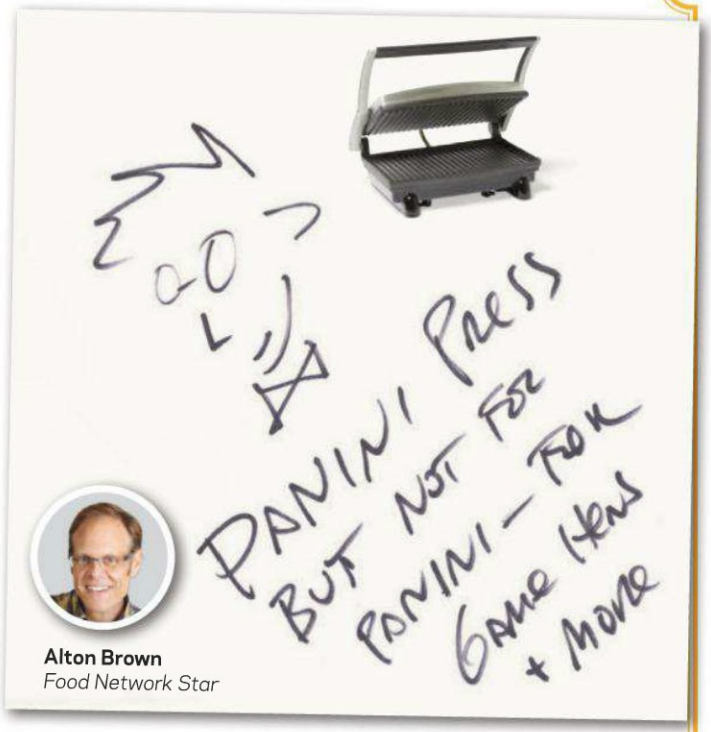
Cesare Casella
Salumeria Rosi Parmacotto
Il Ristorante, New York City



Spice Grinder

"I buy whole-seed spices and grind them fresh. The flavor is so much more pronounced and I love the aroma, especially if they have been toasted first."

Amanda Freitag
Chopped



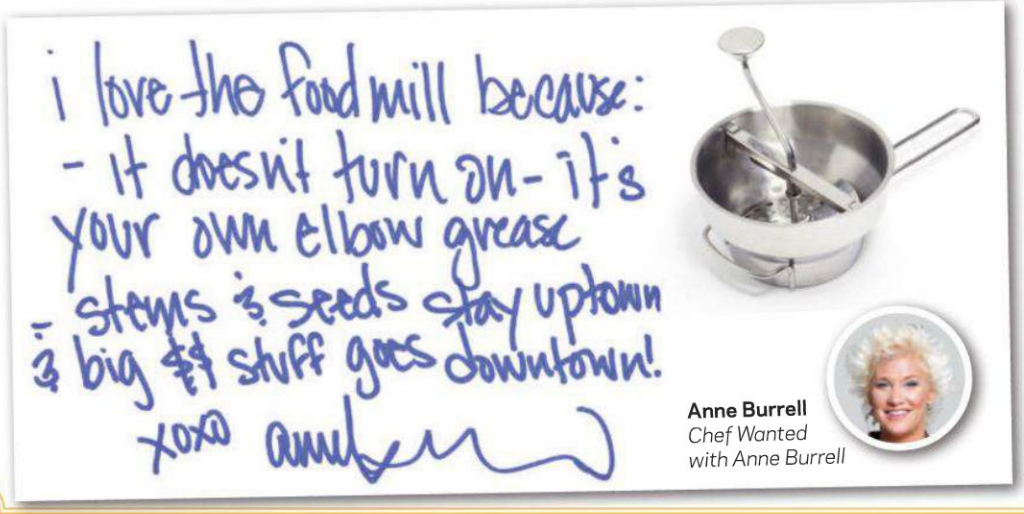
Alton Brown
Food Network Star



Cleaver

"A cleaver is a real kitchen workhorse: You can slice with it, use a flat side to crush ginger and garlic and transfer chopped food to a pan, and use the blunt back edge to tenderize meat."

Charles Phan
The Slanted Door, San Francisco



Anne Burrell
Chef Wanted with Anne Burrell



$11; korin.com

Japanese Fish Scaler

"It is great for scale removal and does the job without damaging the flesh."

Chris Cosentino
Incanto, San Francisco

TWINE, PANINI PRESS, GRINDER AND FOOD MILL: DEVON JARVIS/STUDIO D. MEZZALUNA: MIB PICTURES/GETTY IMAGES. CLEAVER: MICHAEL FLIPPO/ALAMY.

THE WILD OPTIMISM

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David Myers
Hinoki and The Bird, Los Angeles

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$25/half size; silpat.com for stores



Michael Chiarello
Easy Entertaining with Michael Chiarello



Pepper Grinder

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Laurent Tourondel
Arlington Club, New York City



Wok

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Wolfgang Puck
Spago, Beverly Hills

Laser Thermometer

"It's neater to work with as far as chocolate is concerned. Using a traditional thermometer that you have to insert into the chocolate gets very messy."

Jacques Torres
Jacques Torres Chocolate, New York City

I Like to do my prep work ahead of time and Ive got a set of tupperware bowls in multiple sizes that makes it easy to do and come back to later. I use them everytime I cook, which is everyday! Mise en place!



Bobby Deen
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$30/Kintrex IRT0421; amazon.com

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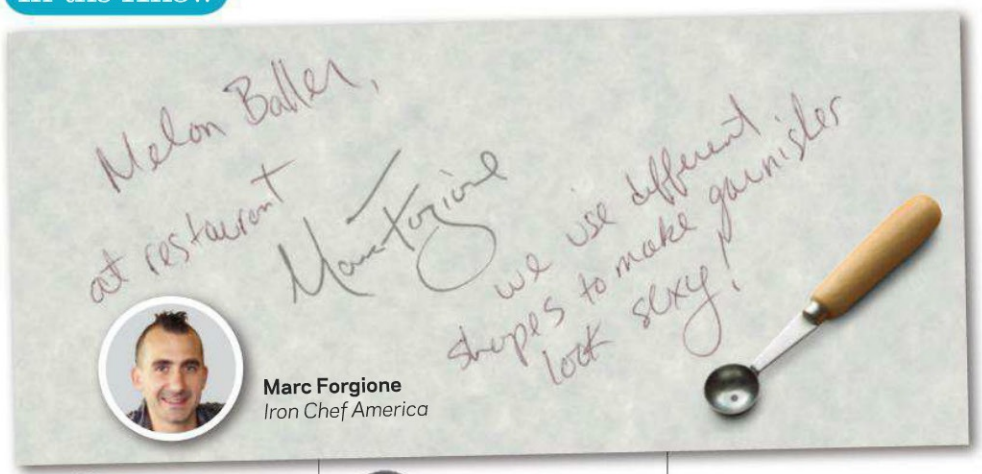
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Marc Forgione
Iron Chef America



$25/4-quart; crock-pot.com

Crock-Pot

"I use it to cook grits and braise meats all the time. It also keeps boiled peanuts warm for snacking."

Sean Brock
Husk, Charleston, SC



Meat Thermometer

"This is a must for getting the exact temperature of steaks, roasts and pork loins. I also fry a lot of chicken, and I always need to be sure it's cooked right!"

Jeff McInnis
Yardbird Southern Table & Bar, Miami

Pressure Cooker

"Braised short ribs in 25 minutes? Chicken stock with intense flavor without reduction in 15 minutes? The pressure cooker is a must-have in your home kitchen."

Richard Blais
The Spence, Atlanta



$305/6.75-quart; lecreuset.com



Le Creuset

"I adore the colors—and they are great for both stovetop use and cooking in the oven, as they distribute heat well. They get better with age."

April Bloomfield
The Breslin Bar & Dining Room, New York City



Cast-Iron Skillet

"It heats food evenly, is easy to clean and maintain, and looks cool in the kitchen. It's the best pan for cooking a steak."

Joey Campanaro
The Little Owl, New York City



From $14; rmurphyknives.com

Oyster Knife ▲

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Mike Lata
The Ordinary, Charleston, SC

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Jeff Mauro
Sandwich King



CROCK-POT, KNIVES AND THERMOMETER: DEVON JARVIS/STUDIO D. MELON BALLER: PAUL BRADFORTH/ALAMY. PRESSURE COOKER: MARKO METZINGER/STUDIO D. SKILLET: COMSTOCK/GETTY IMAGES. GRIDDLE PAN: SUPERSTOCK/ALAMY.

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Star Kitchen

Barbecue king **Tim Love** built the ultimate meat-lover's kitchen.

PHOTOGRAPH BY **JODY HORTON**

Tim Love built his backyard kitchen in Fort Worth, TX, with a single goal: throwing great parties. "I wanted to be able to serve 50 people," he says. However, he quickly blew past that estimate and has cooked here for as many as 150. He's equipped for just about anything—pizza parties, crab boils—but he often ends up making a big piece of meat. This is a chef known for putting wild boar and rattlesnake on the menu at his restaurants, after all. Tim sears steaks on his gas grill, smokes ribs on his grandfather's old charcoal grill and roasts whole leg of lamb in his wood-fired oven. Whatever he's making, one thing is always by his side: "When I'm cooking back here, there's a glass of white wine nearby," he says. On days when Tim isn't feeding the masses, the family turns this spot into a snow cone stand (they love their commercial-grade snow cone machine), and they use their backyard as a makeshift driving range, taking aim at a utility pole in the distance. "I'm getting pretty good at hitting it," he says.



Power burner
When Tim is cooking for a crowd, his 54,000 BTU burner comes in handy. He can heat huge pots of water in no time for his signature crawfish and crab boils.



Grilling gear

Tim keeps his grill stocked with all sorts of accessories, including a press that he uses on fish to crisp the skin, a plancha (griddle) for cooking veggies and a perforated metal box filled with wood chips for smoking meat.

All-day oven

Tim makes pizza in his wood-burning oven, but he also smokes meat here (hickory is his favorite wood). "The oven is great for all-day cooking," he says.

Snow cone station

Tim and his three children, Tannahill, 11, and twins Ella and Anna, 10, are big snow cone fans. They use this machine to shave the ice, then they top it with flavored syrups like fruit punch and root beer.

Turn the page to get Tim's look.

Get the Look

Pick up some of Tim's finds for your own kitchen.



Tim's grill is built right into his countertop.

This stainless-steel **42-inch built-in grill** doubles as a rotisserie oven. *$6,199; lynxgrills.com for information*



Tim put **hanging lanterns** like these in the backyard so his afternoon cookouts can last into the night. *$99, Designer's Fountain; wayfair.com*



This 4-quart **cast-iron braiser** with an enamel finish can stand up to serious burners. *$90, Tramontina; chefscatalog.com*



Tim uses his own **spice rubs** for fish, beef and chicken. *$7 each; surlatable.com*



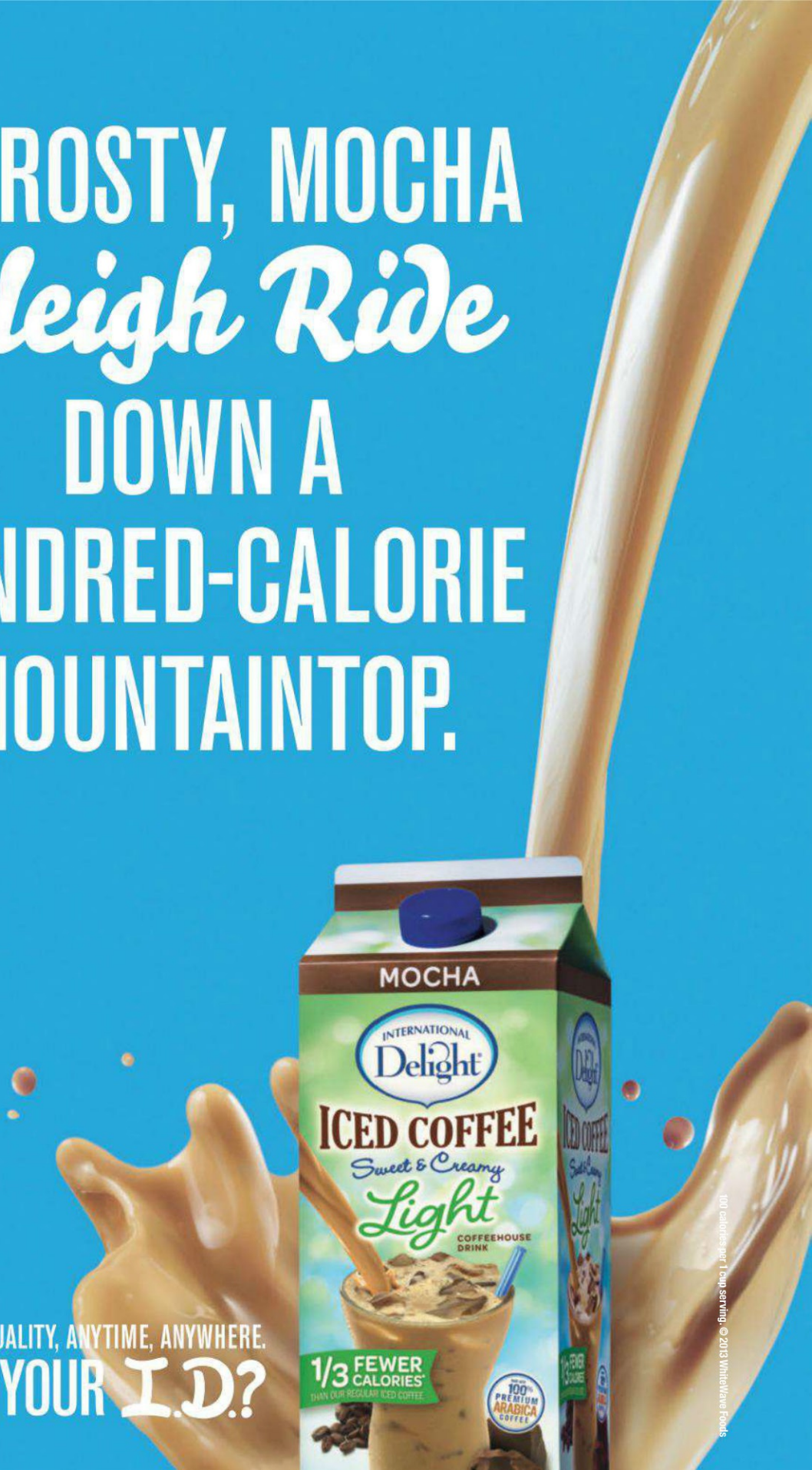
Tim stores his oils in these **glass bottles** rather than their original packaging. *From $5 each; worldmarket.com*



The chef has a built-in cocktail station with two refrigerators; you can create your own bar with this **outdoor cooler cart.** *$334; kohls.com*

BRAISER, RUBS AND BOTTLES: MARKO METZINGER/STUDIO D.

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*80 calories per 1 cup serving. © 2013 WhiteWave Foods

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JELL-O with mix-ins **fun things up**



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Fun Cooking

Dress up your **breadsticks.** Then, create a fun flowerpot cake and make over-the-top French toast.

PHOTOGRAPH BY **SAM KAPLAN**



Roll Models

Give your breadsticks a fresh look for spring. Arrange refrigerated breadstick dough on a baking sheet and brush with a beaten egg. Place small, delicate herb leaves like dill, chervil, oregano or parsley on top, then brush with more of the egg and bake as directed.

FOOD STYLING: KAREN EVANS.



"After a long winter citrus season, I'm always excited to use spring produce in my cocktails."

He Made

We asked Iron Chefs **Marc Forgione** and **Alex Guarnaschelli** to put their spin on the classic mimosa. Whose is better?



MARC FORGIONE'S RHUBARB MIMOSA

MAKES: 6 drinks

Marc's secret weapon

- 4 stalks rhubarb, cut into ½-inch pieces (about 2 cups)
- 1 cup sugar
- 1 sprig mint
- 1 750-ml bottle prosecco, chilled

1. Combine the rhubarb, sugar and 2 cups water in a medium saucepan. Bring to a boil over medium-high heat and cook, stirring occasionally, until the rhubarb is slightly broken down, about 10 minutes.
2. Remove from the heat and add the mint; let sit 1 minute, then strain. The mixture should be syrupy; if it's too watery, return to the saucepan and continue cooking until slightly reduced. Cover and refrigerate until cool.
3. Divide the rhubarb syrup among 6 champagne glasses and top with the prosecco.

VOTE! Tell us which chef is the mimosa master at **foodnetwork.com/magazine.**

She Made



"This is my version of a French 75 cocktail. It's strong, the way a good brunch drink should be!"



ALEX GUARNASCHELLI'S MIMOSA 75

MAKES: 6 drinks

- 3 ounces gin (preferably Plymouth) — *Alex's secret weapon*
- Grated zest and juice of 2 lemons, plus 1 wedge for the glasses
- Grated zest and juice of 2 tangerines
- 1½ tablespoons honey
- 1½ tablespoons sugar
- 1 750-ml bottle dry champagne or other sparkling wine, chilled

1. Combine the gin, lemon juice, tangerine juice and honey in a cocktail shaker or any container with a fitted lid; cover and shake.
2. Put the sugar on a small plate and sprinkle the lemon and tangerine zests on top. Rub the rims of 6 champagne glasses with the lemon wedge, then gently roll in the zesty sugar.
3. Divide the gin-citrus mixture among 6 glasses and top with the champagne.

FOOD PHOTOS: KANG KIM; FOOD STYLING: JAMIE KIMM; PROP STYLING: CHRISTINA LANE.

Copy That!



If you ask for Bubba Gump's secret **popcorn shrimp** recipe, you'll have to go fish, so Food Network Kitchens created this perfect copy.

THE RESTAURANT: Bubba Gump Shrimp Co.
THE DISH: Best Ever Popcorn Shrimp
THE STORY: It's risky to call a dish the "Best Ever," especially one as common as popcorn shrimp. But after testing more than 25 batters and untold numbers of deep-fried mix-ins (sweet potato, asparagus, even oranges), Bubba Gump execs think their version is worthy of the title. The dish—beer-battered shrimp, pepperoncini and roasted red peppers—is a bestseller on the 17-year-old chain's menu. No one at the company would give us the recipe, but Food Network Kitchens came up with this remarkable copy.

ALMOST-FAMOUS POPCORN SHRIMP

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

- 1 teaspoon granulated sugar
- Kosher salt
- 1 pound small shrimp, peeled and deveined
- 2 teaspoons Cajun seasoning
- ¾ cup all-purpose flour
- 2 tablespoons cornstarch
- 1 teaspoon confectioners' sugar
- ½ cup plus 2 tablespoons lager beer
- 8 jarred pepperoncini, drained and halved lengthwise
- 2 jarred roasted red peppers, drained and cut into bite-size pieces
- Vegetable oil, for deep-frying
- Lemon wedges, cocktail sauce and/or tartar sauce, for serving

1. Mix 3 cups ice water, the granulated sugar and 1 teaspoon salt in a medium bowl. Add the shrimp and set aside 15 minutes, then drain well and pat dry. Dry the bowl; return the shrimp to the bowl and toss with ½ teaspoon Cajun seasoning.
2. Whisk the flour, cornstarch, confectioners' sugar, the remaining 1½ teaspoons Cajun seasoning and the beer in a large bowl to make a smooth batter. Add the shrimp, pepperoncini and roasted peppers and stir until evenly coated.
3. Heat 2 inches of vegetable oil in a Dutch oven over medium-high heat until a deep-fry thermometer registers 350°. Working in batches, remove the shrimp, pepperoncini and roasted peppers from the batter with a slotted spoon, transfer to the hot oil and fry until golden, about 3 minutes. Remove and drain on paper towels; season with salt. Serve with lemon wedges, cocktail sauce and/or tartar sauce.



FOOD PHOTO: KANG KIM; FOOD STYLING: JAMIE KIMM; PROP STYLING: CHRISTINA LANE.

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Kids' Meal

Dish out a rainbow of veggies with this **colorful pasta dinner.**



PASTA PRIMAVERA

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 4

Kosher salt
12 ounces tricolor fusilli
4 cups broccoli florets
3 carrots, thinly sliced
1 red bell pepper, cut into thin strips
1 cup frozen peas
4 tablespoons cold unsalted butter
2 cloves garlic, minced
1 cup low-sodium vegetable or chicken broth
Freshly ground pepper
½ cup grated parmesan cheese, plus more for topping
2 tablespoons chopped fresh parsley or basil
Juice of ½ lemon

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs, adding the broccoli, carrots, bell pepper and peas during the last 3 minutes of cooking. Reserve 1 cup cooking water, then drain the pasta and vegetables and return to the pot.

2. Meanwhile, make the sauce: Heat 2 tablespoons butter in a large skillet over medium-high heat. Add the garlic and cook, stirring, until it begins to soften, about 1 minute. Add the vegetable broth, ½ teaspoon salt, and pepper to taste; bring to a simmer and cook until slightly reduced, about 3 minutes. Whisk in the remaining 2 tablespoons butter until melted and the sauce is thickened, about 1 more minute.

3. Pour the sauce over the pasta and vegetables and add the cheese, parsley and lemon juice. Cook over low heat, stirring, until the cheese melts, about 1 minute, adding enough of the reserved pasta water to loosen the sauce. Season with salt and pepper and top with more cheese.

PHOTO: KANG KIM; FOOD STYLING: JAMIE KIMM; PROP STYLING: CHRISTINA LANE.

© 2013 KRAFT Foods

"I'll be nice to my brother even though he's a total jerk."

KIDS
WILL SAY
THE CRAZIEST
THINGS TO GET THEM



IT'S ALL
ABOUT THE
LUNCHABLES

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Hidden Agenda

Turn heart-healthy **sardines** into a nutritious lunch.



When you mash them up, sardines are similar to canned tuna.



SARDINE SALAD SANDWICH

ACTIVE: 15 min | TOTAL: 15 min | SERVES: 4

- 2 3.75-ounce cans oil-packed skinless, boneless sardines, drained
- 2 stalks celery, finely chopped
- ½ small red onion, finely chopped
- ¼ cup low-fat mayonnaise
- 1 tablespoon chopped fresh dill
- 1 tablespoon fresh lemon juice
- 1 teaspoon grated lemon zest
- 1 teaspoon dijon mustard
- Kosher salt and freshly ground pepper
- 8 slices whole-grain bread, toasted
- Bibb lettuce, sliced tomato, sliced cucumber and alfalfa sprouts, for topping

1. Combine the sardines, celery, red onion, mayonnaise, dill, lemon juice, lemon zest, mustard, ¼ teaspoon salt, and pepper to taste in a large bowl. Mash well with a fork.
2. Sandwich the sardine salad between the bread slices along with the lettuce, tomato, cucumber and sprouts.

Sardines are one of the best sources of omega-3 fatty acids. They're also high in vitamins D and B_{12} and low in mercury.

SANDWICH: KANG KIM; FOOD STYLING: JAMIE KIMM; PROP STYLING: CHRISTINA LANE. CAN: DAVID MARSDEN/GETTY IMAGES.

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The Asparagus Handbook

Chefs in Food Network Kitchens show us how to tackle these **tough stalks.**



Asparagus comes in other colors, too: White asparagus is milder and softer, and purple asparagus is slightly sweeter.

WHAT TO BUY

Look for firm spears with tightly closed tips and no wrinkles; avoid bunches with dry or split ends. Choose thick or thin asparagus, depending on the recipe (see page 70): Thin spears are not necessarily more tender.

HOW TO STORE

Wrap the bottoms in a damp paper towel, place in an unsealed plastic bag and refrigerate up to 4 days.

HOW TO PREP

The bottom of an asparagus stalk is edible, but it can be tough and stringy, so snap it off before cooking.

PEEL AWAY!



If you're using **thick stalks,** peel the tough skin from the bottom third with a vegetable peeler, then snap off the ends.



If you're making **salad or stir-fry,** try shaving the whole stalk: Hold the spear at the bottom end and run a peeler toward the tip to create thin ribbons.

Turn the page for recipes.

FOOD PHOTOS: KANG KIM; FOOD STYLING: JAMIE KIMM; PROP STYLING: CHRISTINA LANE. PORTRAITS: BEN GOLDSTEIN/STUDIO D.



CLAUDIA'S BROILED ASPARAGUS

Snap off the ends of 2 bunches thin **asparagus;** discard. Toss with 2 tablespoons **olive oil** on a rimmed baking sheet; season with **salt** and **pepper.** Broil until slightly charred, 4 to 6 minutes. Transfer to a platter and drizzle with **red wine vinegar** and olive oil. Top with shaved **asiago.**



"Broiling asparagus is so fast and easy. Plus, it gives the dish a nice smoky char that I love."
—Claudia Sidoti

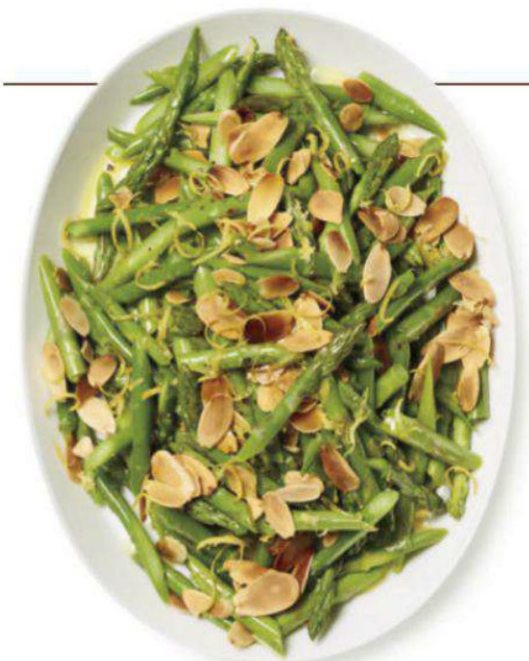


VINCE'S STEAMED ASPARAGUS

Peel the bottoms of 2 bunches thick **asparagus.** Snap off the ends; discard. Cook in a steamer basket set in a pot of simmering water, covered, until tender, 3 to 5 minutes. Melt 1 tablespoon **butter** in a saucepan over medium heat; add ½ minced **shallot** and cook until soft. Remove from the heat and whisk in 3 tablespoons diced cold butter; add 2 teaspoons **soy sauce.** Pour over the asparagus. Season with **pepper.**

"To make these as hors d'oeuvres, double the butter sauce and serve it on the side for dipping."
—Vince Camillo





MARY BETH'S SAUTÉED ASPARAGUS

Snap off the woody ends of 2 bunches medium **asparagus;** discard. Slice the spears diagonally into 2-inch pieces. Heat 3 tablespoons **olive oil** in a skillet over medium heat; add the asparagus and cook until tender but still bright green, about 2 minutes. Season with **salt** and **pepper.** Remove from the heat and toss with the juice of 1 **lemon.** Top with ¼ cup toasted **sliced almonds,** and lemon zest to taste.



"Asparagus pairs perfectly with bright lemon and crunchy almonds."
—Mary Beth Bray

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McCormick® Tuscan Pasta

INGREDIENTS

1 can (28 oz.) diced tomatoes, undrained
1 can (8 oz.) no-salt-added tomato sauce
1 tbsp. sugar (optional)
2 tsp. McCormick Garlic Powder
2 tsp. McCormick Perfect Pinch Italian Seasoning
1/2 tsp. McCormick Ground Black Pepper
1 tbsp. olive oil
1 lb. zucchini and/or yellow squash, sliced
1 package (8 oz.) sliced mushrooms
1 small onion, chopped
6 oz. pasta, such as spaghetti or linguine

MIX tomatoes, tomato sauce, sugar and seasonings in medium saucepan. Bring to boil on medium heat. Reduce heat to low; cover and simmer 20 minutes.

HEAT oil in large nonstick skillet on medium-high heat. Add zucchini, mushrooms and onion; cook and stir 4 minutes or until vegetables are tender-crisp. Stir tomato sauce into vegetables.

COOK pasta as directed on package. Drain well. Place pasta in serving bowl. Add vegetable mixture; toss well.
Makes 6 servings.



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Piece of Cake!

This fake-out dessert looks just like a **pot of flowers.**

PHOTOGRAPHS BY **LISA SHIN**

Tell your guests they have to try some edible flowers—then make them eat the pot, too! To create this cake, we wrapped basic chocolate layers in fondant tinted to look like terra-cotta (a combination of red and orange food coloring plus cocoa powder makes the perfect hue). We topped the pot with "dirt" made of crumbled cake trimmings, then planted edible flowers and fresh mint to finish the job. Turn the page for the how-to.

FLOWERPOT CAKE

ACTIVE: 1 hr | TOTAL: 2 hr
SERVES: 10 to 12

Cooking spray
1 16½-ounce box devil's food cake mix (plus required ingredients)
1 16-ounce tub plus 1 cup milk chocolate frosting
3 tablespoons unsweetened cocoa powder, plus more for dusting
1 24-ounce package white fondant
¾ teaspoon red gel food coloring
¼ teaspoon orange gel food coloring
Mint sprigs and edible flowers, for topping



Look for edible flowers (we used nasturtiums and pansies) at farmers' markets, or order them from The Chef's Garden (chefs-garden.com for information).

RECIPE DEVELOPMENT AND FOOD STYLING: KAREN TACK.

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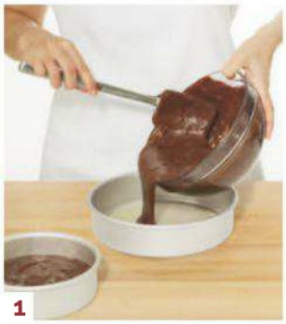
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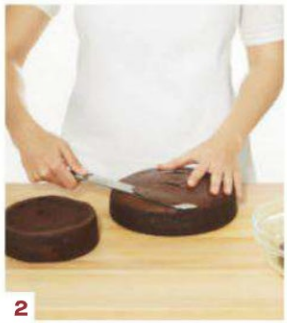
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HOW TO
Make the Flowerpot Cake



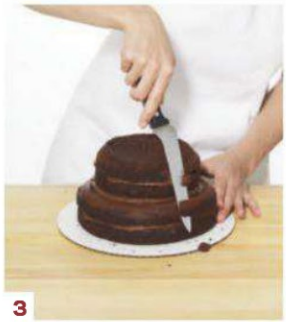
1

Preheat the oven to 350°. Line a 6-inch-round and an 8-inch-round cake pan with parchment paper; coat with cooking spray. Prepare the cake mix as directed; divide between the pans and bake 25 to 30 minutes. Let cool.



2

Level the tops of the cakes with a serrated knife (save the trimmings). Halve the cakes horizontally. Working on a cake board or plate, stack the 8-inch layers, then the 6-inch layers, frosting between each layer.



3

Hold a serrated knife at an angle and trim the edges of the layer cake all the way around to make an upside-down pot shape. Cover the cake with all but ½ cup of the remaining frosting; freeze 30 minutes.



4

Sprinkle 3 tablespoons cocoa powder on a sheet of parchment; put the fondant on top, make a small well in the middle and put the food coloring in the well. Knead until the color is even.



5

Dust a surface with cocoa powder; roll out the colored fondant into a 24-by-6½-inch rectangle, trimming the edges to make them straight. Cut off a 24-by-1¼-inch strip of fondant; set aside.



6

Wrap the wide piece of fondant around the cake, pressing and smoothing it with your fingers. Trim the excess with a paring knife.



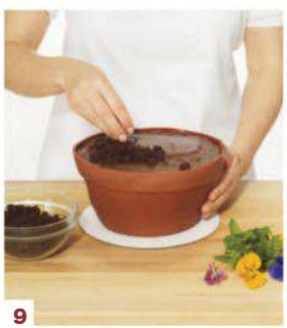
7

Reroll the fondant scraps and cut out a 5-inch circle; press the fondant circle on top of the cake to form the pot bottom. Invert the cake onto a board.



8

Lightly brush the thin strip of fondant with water; attach to the top edge of the cake, allowing the strip to come slightly above the edge. Trim the ends.



9

Cover the top of the cake with the remaining ½ cup frosting, then crumble the cake trimmings on top. When ready to serve, stick mint sprigs and edible flowers into the cake.

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FUN WITH *french toast*

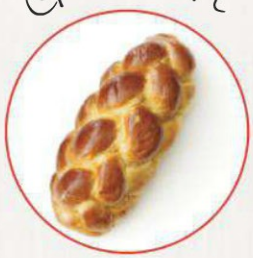


We put six tasty spins on the breakfast favorite—each with a different kind of bread.

PHOTOGRAPHS BY **ANDREW PURCELL**

FOOD STYLING: MAGGIE RUGGIERO; PROP STYLING: PAIGE HICKS.

challah



STRAWBERRY-RHUBARB STUFFED FRENCH TOAST

ACTIVE: 30 min | TOTAL: 50 min | SERVES: 4

2 cups strawberries, hulled and chopped
4 small rhubarb stalks, chopped
⅓ cup plus 2 tablespoons sugar
1 teaspoon vanilla extract
Pinch of ground cloves
4 1½-inch-thick slices challah bread
3 large eggs
¾ cup whole milk
2 tablespoons unsalted butter
Vanilla yogurt, for topping

1. Make the compote: Combine the strawberries, rhubarb, ⅓ cup sugar, the vanilla and cloves in a medium saucepan over medium-high heat; cook, stirring occasionally, until broken down and thickened, 20 to 25 minutes. Remove from the heat and let cool to room temperature. (You can make the compote up to 2 days ahead; cover and refrigerate.)
2. Cut a 3-inch-wide slit into one side of each bread slice, cutting about three-quarters of the way through to make a pocket. Fill with the compote, reserving about ¼ cup for topping.
3. Whisk the eggs, milk and the remaining 2 tablespoons sugar in a large baking dish. Add the stuffed bread and soak, about 5 minutes per side.
4. Melt the butter in a large nonstick skillet over medium heat. Add the stuffed bread and cook until golden brown and cooked through, 5 to 6 minutes per side, adjusting the heat if necessary. Top with the reserved compote and yogurt.

CARAMELIZED SOURDOUGH FRENCH TOAST

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

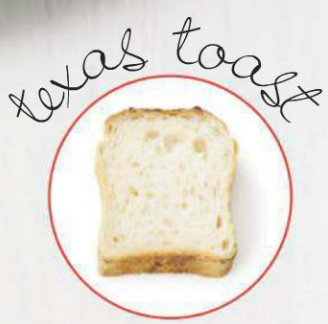
- ½ round loaf (about 9 inches in diameter) crusty sourdough bread
- 4 large eggs
- ½ cup buttermilk
- ¼ cup heavy cream
- 3 tablespoons granulated sugar
- 1½ teaspoons vanilla extract
- ¼ teaspoon ground cinnamon
- ½ to ¾ cup confectioners' sugar
- 2 tablespoons unsalted butter, plus more if needed
- Maple syrup, for topping

1. Cut the bread into 8 large wedges. Whisk the eggs, buttermilk, cream, granulated sugar, vanilla and cinnamon in a large baking dish. Add the bread and turn occasionally until soaked through, about 15 minutes. Preheat the oven to 250°.

2. Put the confectioners' sugar in a fine-mesh sieve. Melt 1 tablespoon butter in a large nonstick skillet over medium heat. Add half of the bread and dust generously with the confectioners' sugar; cook, turning and dusting often with more confectioners' sugar, until golden brown and caramelized, 10 to 12 minutes (add more butter to the skillet, if needed). Transfer the French toast to a baking sheet and keep warm in the oven. Add 1 more tablespoon butter to the skillet and repeat with the remaining bread. Serve with maple syrup.







CORNFLAKE-CRUSTED FRENCH TOAST WITH BANANAS

ACTIVE: 25 min | TOTAL: 35 min | SERVES: 4

- 3 tablespoons unsalted butter
- 2 bananas, thinly sliced
- ⅔ cup maple syrup
- 3 large eggs
- 1 cup whole milk
- 3 tablespoons sugar
- 3 cups cornflakes, crushed
- 4 slices Texas toast, halved on the diagonal

1. Preheat the oven to 375°. Combine 1 tablespoon butter, the bananas and maple syrup in a small saucepan and bring to a bare simmer over medium heat; keep warm.
2. Whisk the eggs, milk and sugar in a shallow dish. Put the crushed cornflakes in another shallow dish. Soak the bread in the egg mixture, turning once, about 45 seconds. (Remove before the bread is soggy.) Let the excess egg mixture drip off, then dredge the bread in the cornflakes, pressing gently to help them adhere. Set aside on a plate.
3. Melt 1 tablespoon butter in a large nonstick skillet over medium heat. Add half of the bread and cook until golden brown, about 3 minutes per side. Transfer to a baking sheet. Add the remaining 1 tablespoon butter to the skillet and repeat with the remaining bread. Transfer to the oven and bake until cooked through, about 10 minutes. Top with the banana syrup.


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Fun Cooking

CHOCOLATE-HAZELNUT FRENCH TOAST WITH RASPBERRY SYRUP

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

- 2 cups raspberries
- ¼ cup sugar
- ⅔ cup chocolate-hazelnut spread (such as Nutella)
- 3 large eggs
- 1 cup whole milk
- 8 slices country white bread
- 2 tablespoons unsalted butter
- Chopped toasted hazelnuts, for topping

1. Preheat the oven to 250°. Combine the raspberries, sugar and 3 tablespoons water in a small saucepan over medium-high heat; cook until the raspberries are broken down and the mixture is syrupy, about 5 minutes. Strain through a fine-mesh sieve into a bowl, pressing the berries with a rubber spatula.

2. Whisk the chocolate-hazelnut spread and eggs in a medium bowl until smooth, then transfer to a large baking dish and whisk in the milk. Working in batches, add the bread and soak, turning once, 1 to 2 minutes. (Remove before the bread is soggy.)

3. Melt ½ tablespoon butter in a large nonstick skillet over medium heat. Add 2 pieces bread and cook until browned, 3 to 4 minutes per side. Transfer to a baking sheet and keep warm in the oven; repeat with the remaining bread, adding ½ tablespoon more butter to the skillet with each batch. Top with the raspberry sauce and hazelnuts.





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croissant

BAKED CROISSANT FRENCH TOAST WITH ORANGE SYRUP

ACTIVE: 15 min | TOTAL: 1 hr 25 min | SERVES: 4

- 3 large eggs
- ¼ cup plus 1 tablespoon sugar
- 1 cup whole milk
- Grated zest of 1 orange
- 2 tablespoons fresh orange juice
- 1 tablespoon vanilla extract
- 4 croissants
- ½ cup orange marmalade

1. Whisk the eggs, ¼ cup sugar, the milk, orange zest, orange juice and vanilla in a large bowl. Put the croissants in an 8-inch-square baking dish, squeezing them in to fit in a single layer. Pour the egg mixture over the croissants, then put a plate on top and press down to keep them submerged. Let soak in the refrigerator, at least 30 minutes and up to 1 hour.

2. Preheat the oven to 350°. Remove the plate from the croissants, cover the baking dish with aluminum foil and bake until set, about 40 minutes. Remove from the oven and turn on the broiler. Uncover the baking dish, sprinkle with the remaining 1 tablespoon sugar and broil until the sugar is bubbling in spots, about 2 minutes.

3. Meanwhile, mix the marmalade with ¼ cup water in a small microwave-safe bowl; microwave until warm, 1 to 2 minutes. Serve on the side.



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RUM FRENCH TOAST À LA MODE

ACTIVE: 15 min | TOTAL: 30 min | SERVES: 4

- 1 baguette
- 2 large eggs
- ½ cup half-and-half
- 3 tablespoons sugar
- ¼ cup dark rum
- 2 tablespoons unsalted butter
- ¼ cup maple syrup
- 1 pint rum-raisin ice cream

1. Preheat the oven to 250°. Cut the baguette on the diagonal into eight ½-inch-thick slices. Whisk the eggs, half-and-half, sugar and 3 tablespoons rum in a large baking dish. Add the bread and soak, turning occasionally, about 10 minutes. (Remove before the bread is soggy.)
2. Melt 1 tablespoon butter in a large nonstick skillet over medium heat. Add half of the bread and cook until golden brown and cooked through, about 4 minutes per side. Transfer to a baking sheet and keep warm in the oven. Add the remaining 1 tablespoon butter to the skillet and repeat with the remaining bread.
3. Meanwhile, mix the maple syrup and the remaining 1 tablespoon rum in a small microwave-safe bowl; microwave until warm, about 1 minute. Serve the French toast with the maple-rum syrup and ice cream.



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Apple Maple Chicken Sausage Sliders

Let's Make...
APPLE MAPLE CHICKEN SAUSAGE SLIDERS

Servings: 6 **Ready in 15 minutes**

INGREDIENTS

1 pkg al fresco Apple Maple Breakfast Sausage
6 large eggs
1/4 cup nonfat milk
1/4 tsp ground black pepper
6 whole wheat mini bagels
1/2 cup apple jelly (or apricot)
2 oz low sodium cheddar cheese, shredded
Cooking spray

INSTRUCTIONS

Slice sausage on diagonal into 1/4" pieces. Brown sausage in non-stick frying pan, remove &: keep warm. Whisk eggs with milk and black pepper. Spray medium-sized skillet with cooking spray and heat over medium heat. Pour in eggs, scramble until done, but soft (2-3 min). Toast mini bagels, spread top and bottom with jelly. Place eggs and sausage on mini bagel bottoms. Sprinkle with cheese and finish with bagel top.



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†8oz. = 1/2 cup of vegetables + 1/2 cup of fruit.

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Weeknight Cooking

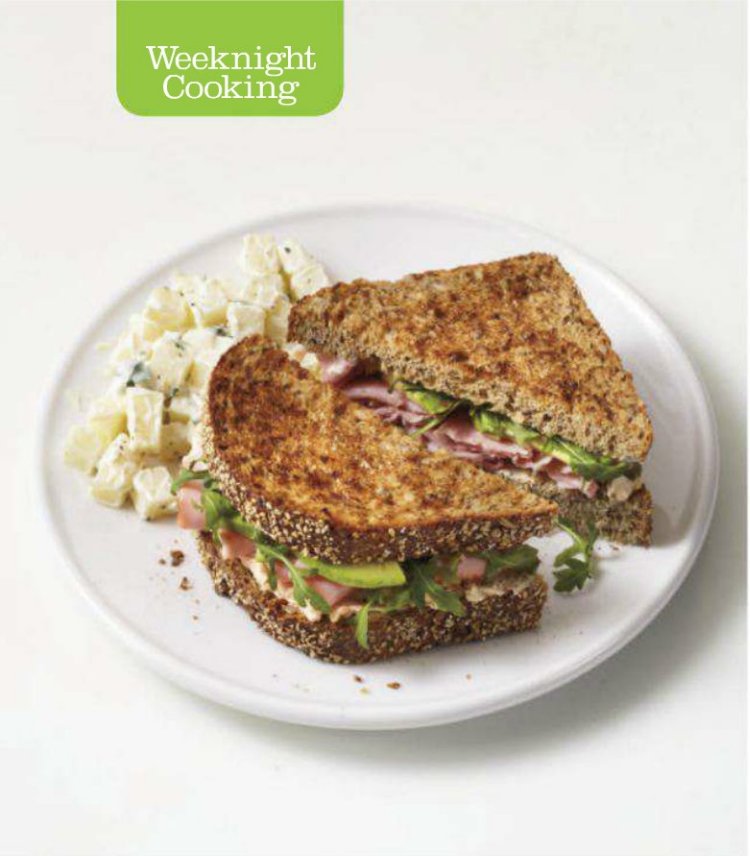
Try these easy spring dinners from **Food Network Kitchens,** with simple sides to match.

PHOTOGRAPHS BY **CHRISTOPHER TESTANI**



Make chicken with artichokes in 30 minutes. See page 92.

FOOD STYLING: JAMIE KIMM; PROP STYLING: PAIGE HICKS.



HAM AND GOAT CHEESE SANDWICHES

ACTIVE: 10 min | TOTAL: 10 min | SERVES: 4

- 6 ounces goat cheese
- 3 tablespoons pepitas (hulled green pumpkin seeds) or chopped almonds
- Chipotle hot sauce
- 8 slices whole-grain sandwich bread, toasted
- ½ pound thinly sliced Black Forest ham
- 1 avocado, pitted, peeled and sliced
- 2 cups baby arugula or mixed baby greens
- 2 teaspoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- Potato salad, for serving (optional)

Try making these sandwiches with leftover Easter ham (see page 133).

1. Mash the goat cheese, pepitas and 2 to 3 teaspoons hot sauce in a bowl with a fork until combined. Spread the mixture evenly on 4 slices of bread, then top with the ham and avocado.
2. Toss the arugula with the olive oil, a few dashes of hot sauce, and salt and pepper to taste in a bowl. Add the arugula to the sandwiches and cover with the remaining bread. Serve with potato salad.

Per serving: **Calories** 479; **Fat** 30 g (**Saturated** 9 g); **Cholesterol** 41 mg; **Sodium** 1,088 mg; **Carbohydrate** 38 g; **Fiber** 10 g; **Protein** 27 g



WARM KALE ANTIPASTO SALAD

ACTIVE: 20 min | TOTAL: 30 min | SERVES: 4

- 2 red onions, halved and sliced
- 2 small Japanese eggplants, halved lengthwise and sliced
- 12 baby bell peppers (any color), halved
- 1 pint cherry tomatoes, halved
- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- Kosher salt and freshly ground pepper
- 1 5-ounce package baby kale or 8 cups chopped kale leaves
- 1 romaine lettuce heart, chopped
- 2 tablespoons balsamic vinegar
- 1 crusty whole-wheat roll, cubed
- 2 ounces deli-sliced soppressata or salami (about 8 slices), cut into strips
- 2 ounces pecorino romano cheese, shaved

1. Preheat the broiler. Arrange the red onions, eggplant, bell peppers and tomatoes on a baking sheet; drizzle with 2 tablespoons olive oil and season with salt and pepper. Broil, turning halfway through, until the vegetables are soft and slightly charred, about 12 minutes. Combine the kale and romaine in a large bowl with the remaining 1 tablespoon olive oil and the vinegar. Add the broiled vegetables and toss.
2. Make the croutons: Spread the bread cubes on the same baking sheet, season with salt and pepper and broil until golden, turning once, 1 to 2 minutes.
3. Divide the salad among bowls. Top with the soppressata, pecorino and croutons, drizzle with olive oil and gently toss.

Per serving: **Calories** 448; **Fat** 25 g (**Saturated** 7 g); **Cholesterol** 29 mg; **Sodium** 666 mg; **Carbohydrate** 45 g; **Fiber** 11 g; **Protein** 17 g

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SKILLET CHICKEN AND ARTICHOKES

ACTIVE: 25 min | TOTAL: 30 min | SERVES: 4

- 4 6-to-8-ounce skinless, boneless chicken breasts
- Kosher salt and freshly ground pepper
- 3 tablespoons extra-virgin olive oil
- 1 9-ounce package frozen artichoke hearts, thawed and patted dry
- 1 small red onion, cut into wedges
- 3 cloves garlic, thinly sliced
- 1 teaspoon dried oregano
- ¾ cup low-sodium chicken broth
- ¼ cup pitted kalamata olives
- ¼ cup chopped fresh parsley
- ¼ cup crumbled feta cheese
- ¼ cup sliced Peppadew peppers, plus 2 teaspoons brine from the jar

1. Place the chicken breasts between 2 pieces of plastic wrap and pound with a skillet until about ½ inch thick. Season with salt and pepper. Heat 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the chicken and cook, undisturbed, until golden on the bottom, 4 to 5 minutes; turn and cook until the other side is golden, 2 to 3 more minutes. Transfer to a plate and set aside.
2. Wipe out the skillet and return to medium-high heat. Add the remaining 2 tablespoons olive oil; when hot, add the artichoke hearts and red onion and cook, undisturbed, until golden in spots, about 1 minute. Season with salt and pepper and continue cooking, stirring occasionally, until the vegetables are tender, about 2 more minutes. Add the garlic and oregano and cook, stirring, 30 seconds.
3. Return the chicken to the skillet and add the broth and olives. Bring to a gentle simmer, cover and cook until the chicken is cooked through, 4 to 6 minutes. Top with the parsley, feta, Peppadews and brine.

Per serving: **Calories** 364; **Fat** 16 g (**Saturated** 4 g); **Cholesterol** 112 mg; **Sodium** 586 mg; **Carbohydrate** 10 g; **Fiber** 5 g; **Protein** 44 g



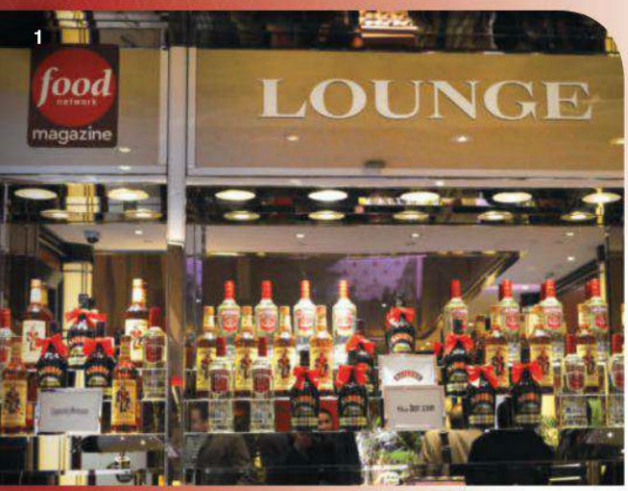
SCRAMBLED EGG SUBS

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 4

- ½ cup thinly sliced radishes or carrots
- 3 tablespoons tartar sauce
- 4 stalks celery, thinly sliced (leaves reserved)
- Kosher salt and freshly ground pepper
- 8 large eggs
- 2 tablespoons unsalted butter, at room temperature
- 3 scallions, thinly sliced
- 1 tablespoon chopped fresh parsley, dill and/or basil
- ⅓ cup diced havarti or muenster cheese
- 4 split-top hot dog buns
- 4 leaves Boston lettuce

1. Toss the radishes, tartar sauce, sliced celery and all but a few celery leaves in a medium bowl. Season with salt and pepper and set aside.
2. Whisk the eggs in a large bowl with ¼ cup water, ½ teaspoon salt, and pepper to taste. Heat 1 tablespoon butter in a large nonstick skillet over medium heat. Add the scallions and cook until slightly wilted, about 1 minute. Add the egg mixture and cook, stirring, until just beginning to set, about 3 minutes. Add the herbs and cheese and continue cooking until the cheese melts, about 2 more minutes. Transfer to a bowl and cover to keep warm.
3. Wipe out the skillet and return to medium-high heat. Spread the outsides of the buns with the remaining 1 tablespoon butter; add to the skillet and toast until golden, about 1 minute per side. Fill each bun with a lettuce leaf and some of the scrambled eggs. Top with the remaining celery leaves. Serve with the celery salad.

Per serving: **Calories** 393; **Fat** 22 g (**Saturated** 9 g); **Cholesterol** 458 mg; **Sodium** 803 mg; **Carbohydrate** 29 g; **Fiber** 3 g; **Protein** 19 g

























food network magazine events

FOOD NETWORK MAGAZINE CELEBRATED ITS FALL LOUNGE EVENT in October 2012 at The Lambs Club in New York City. Over 300 guests gathered at Geoffrey Zakarian's stylish midtown restaurant for an evening of specialty cocktails, fantastic hors d'oeuvres, wines and an over-the-top raw bar. Jeff Mauro, Kelsey Nixon, Justin Warner, Aarón Sánchez and Anne Burrell all joined in the festivities. Every guest left with a goody bag filled with sponsor gifts.

Top: Food Network's Geoffrey Zakarian and Jeff Mauro with Cooking Channel's Kelsey Nixon **1.** The bar served signature cocktails featuring Baileys® Original Irish Cream Liqueur, Smirnoff® and Captain Morgan®. Visit thebar.com for more great drink recipes. **2.** The Lambs Club entrance **3.** Guests mingling **4.** Green Mountain Coffee was featured at a coffee bar and in specialty coffee drinks. **5.** Apple Basil Punch Mocktail with Truvía® Natural Sweetener **6.** Barilla® Rigatoni with Pumpkin and Sage **7.** *entwine* was the official wine of the lounge. **8.** Geoffrey Zakarian, Anne Burrell and Aarón Sánchez **9.** Kraft Philadelphia Indulgence White Chocolate Cheesecake **10.** Pork Shoulder Confit Vietnamese Slider served on King's Hawaiian® Original Hawaiian Sweet Rolls **11.** The raw bar was inspired by the Norwegian Cruise Line raw bar aboard their new ship *Norwegian Breakaway*.

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ROAST CHICKEN WITH APPLE SLAW

ACTIVE: 20 min | TOTAL: 40 min | SERVES: 4

- 2 half chickens (about 4 pounds total)
- Kosher salt
- Juice of 2 limes, plus wedges for serving
- ¼ teaspoon ground allspice
- 3 tablespoons Sriracha (Asian chile sauce)
- 3 tablespoons honey
- ⅓ cup mayonnaise
- 1 Granny Smith apple
- 4 cups shredded coleslaw mix
- 3 scallions, sliced

1. Preheat the oven to 450° and line a rimmed baking sheet with aluminum foil. Pat the chicken dry and sprinkle with 1 teaspoon salt. Place skin-side up on the prepared baking sheet and roast until the skin begins to turn golden, about 25 minutes.
2. Meanwhile, make the glaze: Mix the juice of 1 lime with the allspice and 2 tablespoons each Sriracha and honey in a small bowl; set aside. Make the slaw: Whisk the juice of the remaining lime, 1 tablespoon each Sriracha and honey, and the mayonnaise in a medium bowl. Cut the apple into matchsticks and add to the mayonnaise mixture along with the coleslaw mix and scallions; toss to coat. Season with salt.
3. Remove the chicken from the oven and brush with the glaze; return to the oven and continue roasting until the skin is golden brown and crisp and a thermometer inserted into the thickest part of the chicken registers 165°, 7 to 10 more minutes. Transfer the chicken to a cutting board and cut each piece in half. Serve with the apple slaw and lime wedges.

Per serving: Calories 457; Fat 26 g (Saturated 5 g); Cholesterol 100 mg; Sodium 979 mg; Carbohydrate 25 g; Fiber 4 g; Protein 31 g



PORK CHOPS WITH PEACH SAUCE

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

- ⅓ cup peach jam
- 2 tablespoons ketchup
- 1 tablespoon plus 1 teaspoon Worcestershire sauce
- 2 tablespoons apple cider vinegar
- 2 tablespoons cold unsalted butter, cut into small pieces
- 12 ounces green beans, trimmed
- Kosher salt and freshly ground pepper
- 1½ cups instant flour, such as Wondra
- 1 teaspoon baking powder
- 1 large egg white
- Vegetable oil, for frying
- 4 ¼-inch-thick boneless pork loin chops (about 1 pound), trimmed

1. Cook the jam, ketchup, 1 tablespoon Worcestershire sauce and 3 tablespoons water in a large skillet over medium-high heat, whisking, until thickened, about 5 minutes. Whisk in the vinegar, then the butter, a few pieces at a time; whisk in a few tablespoons water if the sauce is too thick. Remove from the heat and cover.
2. Put the green beans in a microwave-safe bowl; sprinkle with water and season with salt and pepper. Cover with plastic wrap, pierce the plastic and microwave until tender, 8 to 10 minutes.
3. Whisk 1 cup flour, the baking powder, ½ cup water, the egg white and the remaining 1 teaspoon Worcestershire sauce in a bowl; add a few more tablespoons water, if needed. Put the remaining ½ cup flour in a shallow dish. Heat ¼ inch vegetable oil in a large skillet over medium-high heat until it reaches 375° on a deep-fry thermometer.
4. Dredge the pork chops in the flour, then dip in the batter. Fry until golden, 3 to 4 minutes per side. Drain on paper towels. Serve with the peach sauce and green beans.

Per serving: Calories 553; Fat 26 g (Saturated 7 g); Cholesterol 77 mg; Sodium 336 mg; Carbohydrate 51 g; Fiber 3 g; Protein 31 g



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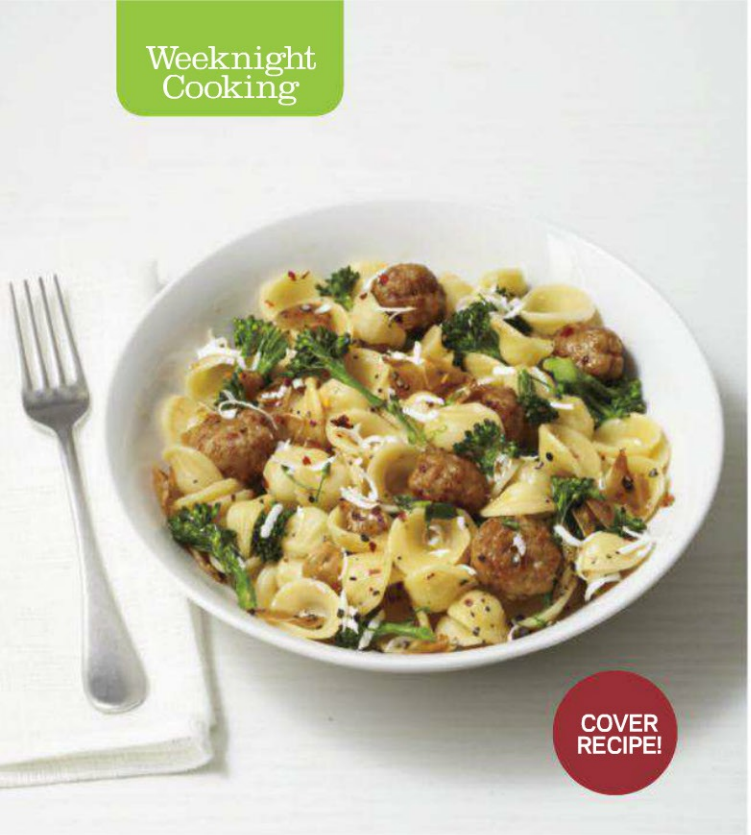
HAVE THEM SCRAMBLED, HARD-BOILED, OR POLKA-DOTTED.



WAKE UP TO EGGS

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PASTA WITH TURKEY MEATBALLS

ACTIVE: 25 min | TOTAL: 30 min | SERVES: 4

Kosher salt
12 ounces orecchiette pasta
2 bunches broccolini, cut into bite-size pieces
8 ounces sweet Italian turkey sausage, casings removed
¼ cup extra-virgin olive oil, plus more for drizzling
4 cloves garlic, thinly sliced
Pinch of red pepper flakes
1 large egg
Freshly ground pepper
½ cup grated ricotta salata or parmesan cheese (about 2 ounces)

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs, adding the broccolini during the last 2 minutes of cooking. Reserve 1 cup cooking water, then drain the pasta and broccolini.
2. Meanwhile, roll the sausage meat into about 20 small meatballs. Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Add the meatballs and cook, turning occasionally, until browned and cooked through, 5 to 6 minutes. Drain on paper towels.
3. Pour off any drippings from the skillet, then add the remaining 3 tablespoons olive oil, the garlic, red pepper flakes and ½ teaspoon salt. Cook over medium heat, stirring, 1 minute. Add the pasta, broccolini and meatballs. Whisk the egg with the reserved cooking water in a small bowl, then add to the skillet and stir until the sauce thickens slightly. Season with salt and pepper.
4. Divide the pasta among bowls. Sprinkle with the cheese and drizzle with olive oil.

Per serving: Calories 613; Fat 25 g (Saturated 6 g); Cholesterol 102 mg; Sodium 749 mg; Carbohydrate 69 g; Fiber 4 g; Protein 29 g



HOISIN PORK WITH RICE

ACTIVE: 25 min | TOTAL: 30 min | SERVES: 4

¼ cup hoisin sauce
2 tablespoons plus 1 teaspoon rice vinegar (not seasoned)
½ jalapeño pepper (seeded for less heat)
4 scallions, sliced
Freshly ground pepper
1 ¾-pound pork tenderloin, trimmed
Kosher salt
1½ pounds frozen brown rice (about 5 cups)
4 ounces snow peas, trimmed and halved
1 tablespoon plus 1 teaspoon extra-virgin olive oil
1 tablespoon grated peeled ginger
2 teaspoons toasted sesame seeds
2 medium carrots, shredded

Frozen brown rice is a great time saver. If you can't find it, use 5 cups prepared brown or white rice.

1. Preheat the broiler. Combine the hoisin sauce, 1 tablespoon vinegar, the jalapeño, half of the scallions and ¼ teaspoon pepper in a blender or mini food processor and pulse until smooth. Transfer to a bowl.
2. Slice the pork tenderloin in half lengthwise and place both pieces cut-side down on a baking sheet. Sprinkle with ¼ teaspoon salt and brush with half of the hoisin sauce mixture. Broil until golden brown and just cooked through, 5 to 8 minutes. Set aside.
3. Combine the frozen rice, snow peas, 1 tablespoon each olive oil and vinegar, the ginger, 1 teaspoon sesame seeds and ¼ teaspoon salt in a microwave-safe bowl. Cover with plastic wrap and microwave until the rice is hot and the snow peas are tender, 6 to 8 minutes.
4. Toss the carrots, the remaining scallions and 1 teaspoon each olive oil, vinegar and sesame seeds in a bowl. Thinly slice the pork; serve with the rice mixture, carrot salad and remaining sauce.

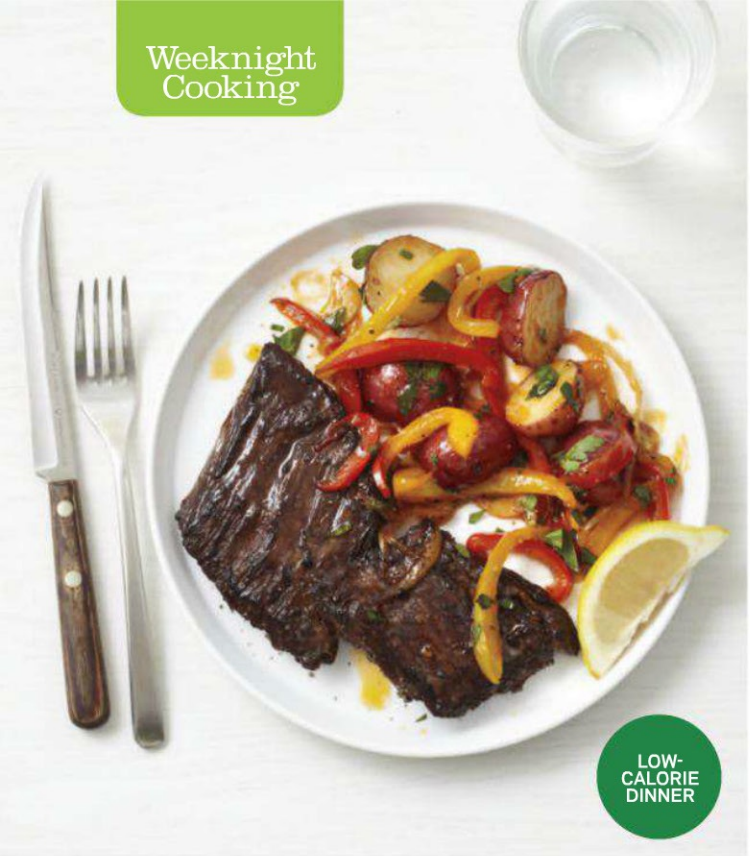
Per serving: Calories 480; Fat 11 g (Saturated 2 g); Cholesterol 47 mg; Sodium 854 mg; Carbohydrate 72 g; Fiber 7 g; Protein 25 g

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SKIRT STEAK WITH PEPPERS

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

1 pound baby red-skinned potatoes, halved
Kosher salt
1¼ pounds skirt steak
Freshly ground pepper
1 tablespoon extra-virgin olive oil
3 bell peppers (any color), thinly sliced
½ onion, thinly sliced
2 cloves garlic, thinly sliced
3 tablespoons tomato paste
3 tablespoons chopped fresh parsley
Juice of ½ lemon, plus wedges for serving

1. Put the potatoes in a pot and cover with cold water by about 1 inch; add salt. Bring to a simmer and cook until fork-tender, about 8 minutes, then drain.
2. Meanwhile, cut the steak crosswise into 8 pieces and season with salt and pepper. Heat a large skillet over medium-high heat and add the olive oil. When hot, add the steak (in batches, if necessary) and cook until medium rare, 1 to 5 minutes per side, depending on the thickness. Transfer to a plate and tent loosely with aluminum foil.
3. Reduce the heat under the skillet to medium and add the bell peppers, onion, garlic, a splash of water and ¼ teaspoon salt; cook, stirring often, until the vegetables are slightly soft, about 5 minutes. Add the tomato paste and cook, stirring, 1 minute. Increase the heat to medium high, add ¾ cup water and simmer until the vegetables are tender, about 4 more minutes. Stir in the potatoes, parsley and lemon juice. Divide the steak among plates and serve with the vegetables and lemon wedges.

Per serving: Calories 449; Fat 23 g (Saturated 8 g); Cholesterol 75 mg; Sodium 323 mg; Carbohydrate 29 g; Fiber 5 g; Protein 31 g



CHIPOTLE CHICKEN BURRITOS

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

1 tablespoon vegetable oil
¾ cup pico de gallo or fresh salsa
1 chipotle chile in adobo sauce, chopped, plus 1 to 2 tablespoons sauce from the can
1 14-ounce can pinto beans, drained and rinsed
1½ cups shredded rotisserie chicken, skin removed
¼ cup roughly chopped fresh cilantro
Kosher salt
4 burrito-size flour tortillas
1⅓ cups cooked white rice, warmed
1⅓ cups shredded monterey jack cheese (about 5 ounces)
1⅓ cups shredded romaine lettuce
Guacamole, for serving (optional)

1. Heat the vegetable oil in a medium pot over medium-high heat. Add ½ cup pico de gallo, the chopped chipotle, and adobo sauce to taste; cook until the mixture starts to sizzle, about 2 minutes. Add the beans and ¾ cup water; bring to a low boil, then stir in the chicken and cook until the mixture is slightly thickened, about 2 minutes. Stir in the cilantro and season with salt.
2. Heat the tortillas as the label directs. Arrange the rice horizontally in the lower half of each tortilla, leaving a 1½-inch border on all sides. Top evenly with the cheese, chicken mixture, lettuce and the remaining pico de gallo.
3. Fold the bottom edge of each tortilla snugly over the filling, tuck in the sides and roll up tightly. Cut the burritos in half and serve with guacamole.

Per serving: Calories 731; Fat 30 g (Saturated 11 g); Cholesterol 117 mg; Sodium 1,501 mg; Carbohydrate 70 g; Fiber 8 g; Protein 43 g

The SCOOP





Quick & Easy Breakfast Ideas

For a quick and easy way to add protein to your breakfast, try this hard-boiled egg recipe:

1. Bring eggs to a boil, turn off heat, remove pan from burner and let eggs stand in water for 12 minutes.

2. Drain immediately and serve warm, or cool completely under cold running water and refrigerate. Perfect every time!

For more ways to add natural, high-quality protein to your breakfast, visit us at **facebook.com/IncredibleEdibleEgg**.

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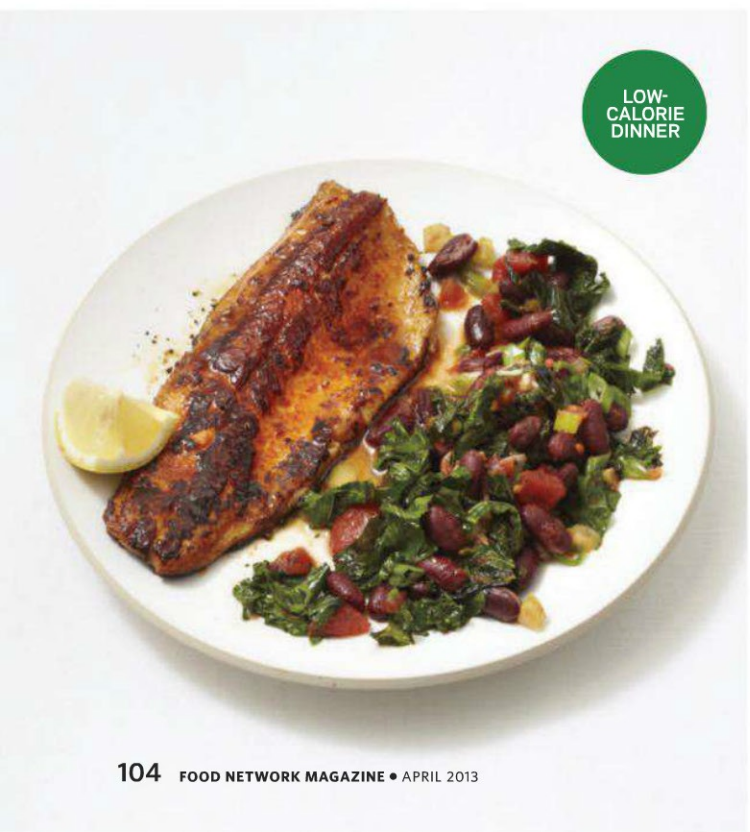
BLACKENED TROUT WITH SPICY KALE

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

2 tablespoons extra-virgin olive oil
2 stalks celery, finely chopped
5 scallions, sliced (white and green parts separated)
2 cloves garlic, finely chopped
2½ teaspoons Cajun seasoning
2½ teaspoons light brown sugar
2 15-ounce cans kidney beans, drained and rinsed
1 15-ounce can no-salt-added diced tomatoes
3 cups frozen kale, turnip or mustard greens (about 8 ounces)
Louisiana-style green hot sauce
4 4-to-5-ounce trout fillets, pin bones removed, patted dry
Lemon wedges, for serving

1. Heat 1 tablespoon olive oil in a medium saucepan over medium-high heat. Add the celery and scallion whites and cook, stirring occasionally, until soft, 4 to 5 minutes. Add the garlic and 1 teaspoon each Cajun seasoning and brown sugar and cook, stirring, 30 seconds. Add the beans, tomatoes and ¾ cup water; bring to a simmer and cook until the liquid is slightly reduced, 10 to 12 minutes. Stir in the kale and cook until tender, about 5 minutes. Add the scallion greens and a few dashes of hot sauce.
2. Meanwhile, mix the remaining 1½ teaspoons each Cajun seasoning and brown sugar and sprinkle on the flesh side of each fish fillet. Heat ½ tablespoon olive oil in a large nonstick skillet over medium-high heat; add 2 fillets, seasoned-side down, and cook, undisturbed, until blackened on the bottom, 3 to 4 minutes. Carefully turn the fillets and cook until opaque, about 1 more minute. Transfer to plates. Repeat with the remaining ½ tablespoon olive oil and 2 fish fillets. Serve with the kale and lemon wedges.

Per serving: **Calories** 405; **Fat** 11 g (**Saturated** 2 g); **Cholesterol** 94 mg; **Sodium** 503 mg; **Carbohydrate** 41 g; **Fiber** 19 g; **Protein** 35 g



DILL MINESTRONE SOUP

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

Kosher salt
1 cup small pasta shells
2 tablespoons extra-virgin olive oil, plus more for drizzling
1 medium onion, finely chopped
4 ounces Canadian bacon, finely chopped
2 cloves garlic, finely chopped
1 teaspoon Worcestershire sauce
⅓ cup chopped fresh dill
8 cups precut mixed vegetables
4 cups low-sodium chicken broth
Freshly ground pepper
⅓ cup sour cream
Paprika, for topping
Whole-wheat rolls, for serving (optional)

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs, then drain and rinse under cold water. Transfer to a bowl; drizzle lightly with olive oil and set aside.
2. Meanwhile, heat 2 tablespoons olive oil in a large pot over medium-high heat. Add the onion, Canadian bacon, garlic, Worcestershire sauce and half of the dill and cook, stirring occasionally, until the onion is soft and slightly golden, 6 to 8 minutes.
3. Add the mixed vegetables and ¼ cup water to the pot; cover and cook until beginning to soften, 4 minutes. Add the broth, 2 cups water, 1 teaspoon salt, and pepper to taste. Bring to a high simmer and cook, uncovered, until the vegetables are tender, 12 to 15 more minutes. Stir in the pasta and the remaining dill; season with salt and pepper.
4. Divide the soup among bowls. Top with the sour cream and sprinkle with paprika. Serve with rolls.

Per serving: **Calories** 403; **Fat** 15 g (**Saturated** 5 g); **Cholesterol** 53 mg; **Sodium** 1,145 mg; **Carbohydrate** 47 g; **Fiber** 9 g; **Protein** 21 g



PROMOTION

The SCOOP

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food network magazine a taste for travel

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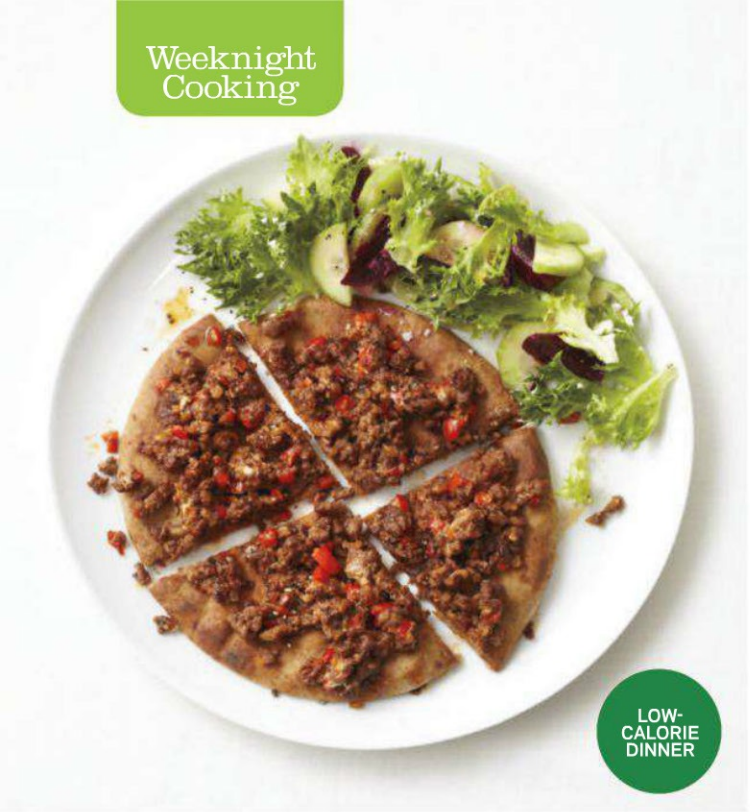
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BEEF PITA PIZZAS

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

- 3 tablespoons extra-virgin olive oil
- 1 medium onion, finely chopped
- 1 medium red bell pepper, finely chopped
- 2 tablespoons tomato paste
- 8 ounces 90% lean ground beef
- Kosher salt and freshly ground pepper
- ½ cup plain 2% Greek yogurt
- 1 tablespoon plus 2 teaspoons red wine vinegar
- 4 whole-wheat pocketless pitas
- 1 head green-leaf lettuce, torn into pieces
- ½ cup pickled beets, cut into bite-size pieces
- 1 small cucumber, peeled and cut into half moons

1. Position a rack in the upper third of the oven and preheat to 400°. Heat 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the onion and bell pepper and cook, stirring occasionally, until golden, 6 to 8 minutes. Add the tomato paste and cook, stirring, until brick red, 1 minute. Add the beef, 2 tablespoons water, ¾ teaspoon salt, and pepper to taste and cook, breaking up the meat, until browned, 3 to 4 minutes. Remove from the heat and stir in ¼ cup yogurt and 2 teaspoons vinegar. Season with salt and pepper and transfer to a bowl.

2. Wipe out the skillet and return to medium heat. Brush the pitas with 1 tablespoon olive oil, then lightly toast in the skillet, about 45 seconds per side. Arrange the pitas on a baking sheet and top evenly with the beef mixture. Transfer to the oven and bake 6 minutes.

3. Whisk the remaining ¼ cup yogurt, 1 tablespoon each olive oil and vinegar, and salt and pepper to taste in a bowl. Add the lettuce, beets and cucumber and toss. Slice the pizzas and serve with the salad.

Per serving: Calories 429; Fat 16 g (Saturated 3 g); Cholesterol 33 mg; Sodium 956 mg; Carbohydrate 52 g; Fiber 10 g; Protein 24 g



SHRIMP FRANCESE

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

- 1¼ pounds extra-large shrimp, peeled and deveined (about 20 shrimp)
- 4 large eggs
- Kosher salt and freshly ground pepper
- 2 tablespoons finely chopped fresh parsley
- Pure olive oil, for frying
- 1½ cups all-purpose flour
- ⅔ cup low-sodium chicken broth
- ¾ cup dry white wine
- Juice of 1½ lemons
- 1 cup cherry tomatoes, halved
- 4 tablespoons cold unsalted butter, cut into small pieces
- 2 5-ounce packages baby spinach

1. Butterfly the shrimp: Make a deep cut along the outer curved edge, then spread open like a book. Pat dry.

2. Whisk the eggs with 1 teaspoon salt, ½ teaspoon pepper and 1 tablespoon parsley in a bowl. Heat about ⅛ inch olive oil in a large skillet over medium-high heat. Put the flour in a shallow bowl. Working in batches, dredge the shrimp in the flour, dip in the egg mixture and add to the skillet cut-side down; fry, turning, until lightly browned, about 3 minutes. Transfer to paper towels to drain.

3. Pour out any oil from the skillet and wipe clean. Add the broth, wine and lemon juice and bring to a boil over medium-high heat. Add the tomatoes and cook until the sauce is slightly reduced, 4 minutes. Push the tomatoes to one side; whisk in the butter a few pieces at a time. Stir in the shrimp and the remaining 1 tablespoon parsley.

4. Meanwhile, put the spinach in a microwave-safe bowl, sprinkle with water and season with salt and pepper. Cover with plastic wrap and pierce the plastic; microwave until wilted, 3 to 5 minutes. Divide the spinach and shrimp mixture among plates and top with the sauce.

Per serving: Calories 631; Fat 36 g (Saturated 12 g); Cholesterol 459 mg; Sodium 928 mg; Carbohydrate 36 g; Fiber 5 g; Protein 34 g

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Discover the creamy and delicious taste of a casserole made with Country Crock.



EASY MAC & CHEESE VEGGIE CHICKEN CASSEROLE

- 4 tbsp. Country Crock® Spread, melted, divided
- 1 cup 2% milk
- 8 oz. cooked rotini pasta
- 2 cups diced cooked chicken
- 4 cups frozen vegetables, thawed
- 2¼ cups shredded cheddar cheese
- 1/4 cup dry bread crumbs
- 1 tbsp. grated Parmesan cheese

1. Preheat oven to 400°. Combine 3 tbsp. of Country Crock with the milk, pasta, chicken, veggies and cheddar cheese in an 8-inch baking dish.
2. Combine bread crumbs, Parmesan and remaining Country Crock in a small bowl; sprinkle on top. Bake 30 minutes or until heated through. Makes 6 servings.

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Easy Sides



SPICY WATERCRESS WITH GINGER

Remove the tough stems from 2 bunches **watercress;** wash and dry well, then transfer to a bowl. Heat 3 tablespoons **peanut oil** in a small skillet over high heat until very hot. Add 1 tablespoon chopped peeled **ginger,** 1 minced **garlic clove** and 2 teaspoons **Sriracha** and stir-fry 30 seconds. Carefully stir in 2 tablespoons **rice vinegar.** Pour the warm dressing over the watercress and toss. Season with **salt.**

SMOKY ROASTED MUSHROOMS

Toss 2 pounds whole **mixed mushrooms,** 1½ tablespoons **olive oil,** and **salt** and **pepper** to taste in a bowl. Spread on a baking sheet and roast at 425˚, stirring a few times, until tender and browned, 30 to 35 minutes. Cook 3 thinly sliced **garlic cloves** and ½ teaspoon **smoked paprika** in **butter** until soft; toss with the mushrooms. Sprinkle with chopped **parsley** and salt.



WE CHANGED ONE THING THAT CHANGED EVERYTHING



JALAPEÑO CHEESE BREAD

Mix 2 tablespoons **mayonnaise,** ¾ cup shredded **extra-sharp cheddar** and 1 tablespoon **pickled jalapeño brine;** season with **salt** and **pepper.** Broil 4 slices **sourdough bread** on a baking sheet until golden, then flip and spread with the cheese mixture. Top with chopped **pickled jalapeños** and a dash of **paprika.** Broil until the cheese is melted and bubbly, then cut each slice in half.

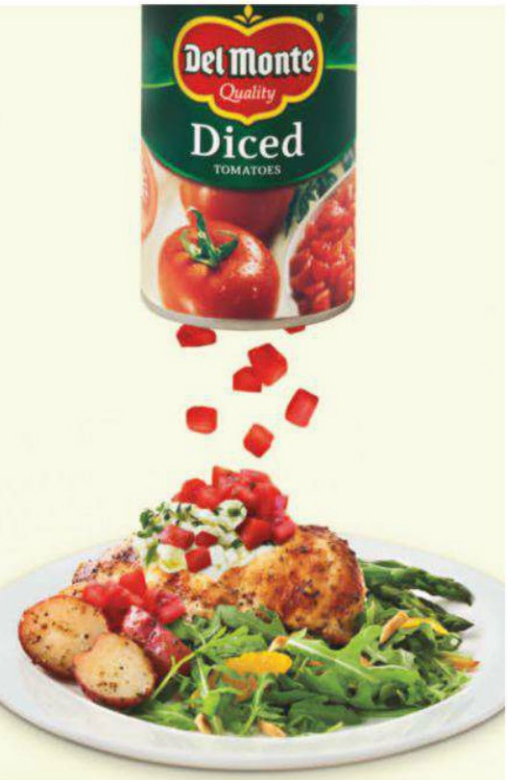
CARROT-CASHEW SALAD

Shave 1 pound **carrots** into ribbons with a vegetable peeler; put in a bowl. Puree ½ cup **roasted salted cashews** in a blender with 1 tablespoon each **vegetable oil** and chopped **jalapeño,** 3 tablespoons **lime juice** and ¼ cup water until almost smooth. Toss with the carrots; add 2 tablespoons chopped **cilantro** and season with **salt.** Top with chopped cashews.





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Hot Tips



from Food Network Kitchens' **Katherine Alford:**

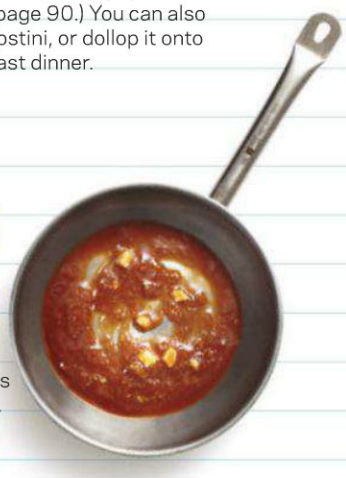


Design a spread.

Combine a soft cheese like goat cheese or ricotta with chopped nuts, seeds, dried fruit, grated garlic or a favorite condiment to make a quick sandwich spread. (We mixed goat cheese with hot sauce and pepitas for the sandwich on page 90.) You can also use the spread on crostini, or dollop it onto hot pasta for a fun, fast dinner.

Improve your sauce.

Swirl a few tablespoons of cold butter into a pan sauce before you serve it—you'll be amazed by how it improves the texture. Cut the butter into small pieces and whisk them in a few at a time, then remove the sauce from the heat and cover to keep warm. If the sauce gets too hot, the butter can separate and make the sauce oily. If this happens, just whisk in a few tablespoons of water.



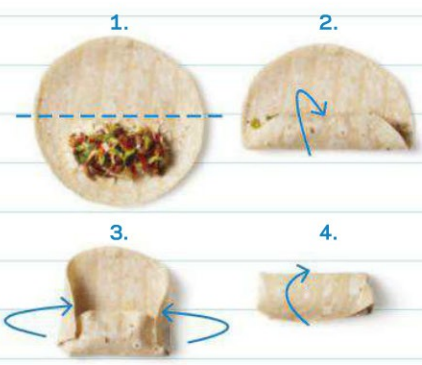


Speed up a roast chicken.

For a fast weeknight meal, roast two half chickens instead of one whole bird. It takes just 35 minutes (see our recipe on page 96). Use a rimmed baking sheet instead of a deep roasting pan (the short sides help the heat circulate evenly), and choose the convection setting on your oven if you have one: You'll get crisp, golden skin in a hurry.

Wrap like a pro.

Next time you make burritos, try these construction tips:
1. Layer the fillings horizontally across the lower half of your tortilla (not the middle), starting with absorbent ingredients like rice. Put the cheese against something hot like meat or beans so it will melt.
2. Fold up the bottom of the tortilla and tuck it under the filling.
3. Fold in the two sides.
4. Tightly roll up the burrito.



FOOD PHOTOS: CHRISTOPHER TESTANI; FOOD STYLING: JAMIE KIMM; PROP STYLING: PAIGE HICKS.



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Just the Facts

HERBS



Marjoram
Try this in place of oregano for a sweeter, less earthy flavor.

Mint
Put a new twist on pesto: Replace the basil and pine nuts with mint and pistachios.

Cilantro
To distinguish it from parsley, take a whiff: Cilantro is more pungent. It's great for brightening up a dish; try adding some to Chinese food.

Tarragon
These slim leaves have a strong anise flavor. Try them in scrambled eggs.

Dill
Don't throw away the tender stems—add them to stock or soup.

Rosemary
Use the sturdy sprigs as skewers for grilled kebabs.

Thyme
Tie whole sprigs in a bundle with parsley to flavor soup, or add them to a marinade.



Parsley
Choose flat-leaf Italian parsley; curly parsley can taste bitter.

Chives
Use kitchen shears to snip these onion-y herbs.

Sage
Fry leaves in butter for a pretty garnish.

Basil
This herb keeps for days at room temperature. Put the stems in a glass of water; cover the leaves with a damp paper towel, then a plastic bag.

Oregano
These sprigs are great for infusing oils: Add to a container of olive oil to use for dressings.

Herbs fall into two major categories: tender, leafy ones like parsley and cilantro, and hardy, woody ones like rosemary and thyme.

When cooking with fresh herbs, triple the amount of dried you would use.

HOW TO...

Store

- Remove the packaging, ties or rubber bands, then wrap in a damp paper towel and refrigerate in an unsealed plastic bag (see special instructions for basil). Tender herbs will keep for up to 1 week; woody herbs will keep for up to 2 weeks.
- Don't wash herbs until you're ready to use them.
- Soak wilted herbs in ice water for 5 to 10 minutes to perk them up.

Strip

- **Tender herbs:** Pick off the leaves by hand or hold the bunch upside down by the stems and shave off the leaves with a chef's knife.
- **Woody herbs:** Run your fingers down the sprig from top to bottom, stripping off the leaves.

Preserve

- **Air-dry:** Hang woody herbs upside down in a well-ventilated, dry area for 2 to 4 weeks. Pick off the dried leaves and store in an airtight container for up to 6 months.
- **Freeze:** Firmly pack chopped tender herbs into ice cube trays; cover with boiling water and freeze. Use straight from the freezer.

PHOTOGRAPH BY **LEVI BROWN**

FOOD STYLING: JAMIE KIMM.



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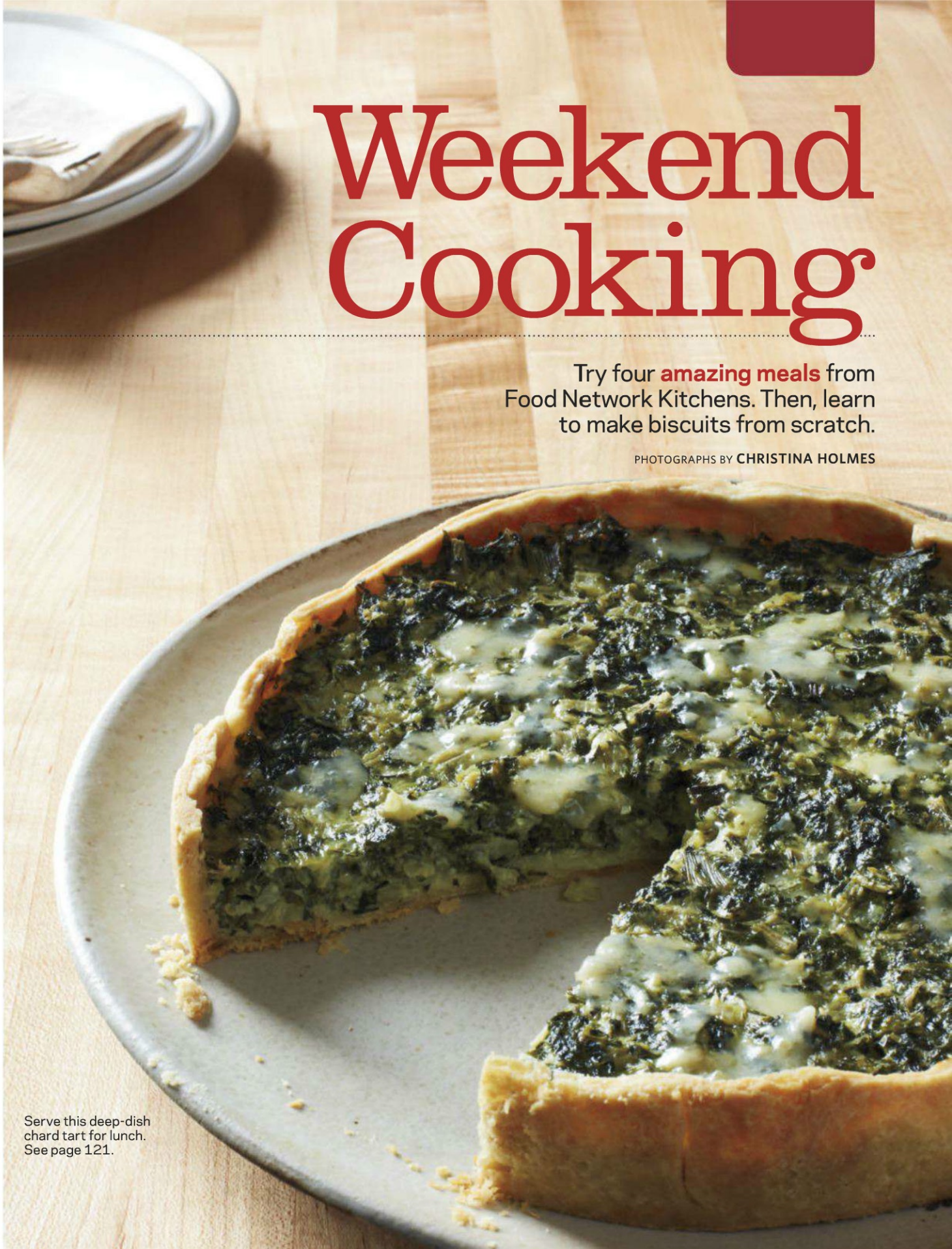
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PHOTOGRAPHS BY **CHRISTINA HOLMES**

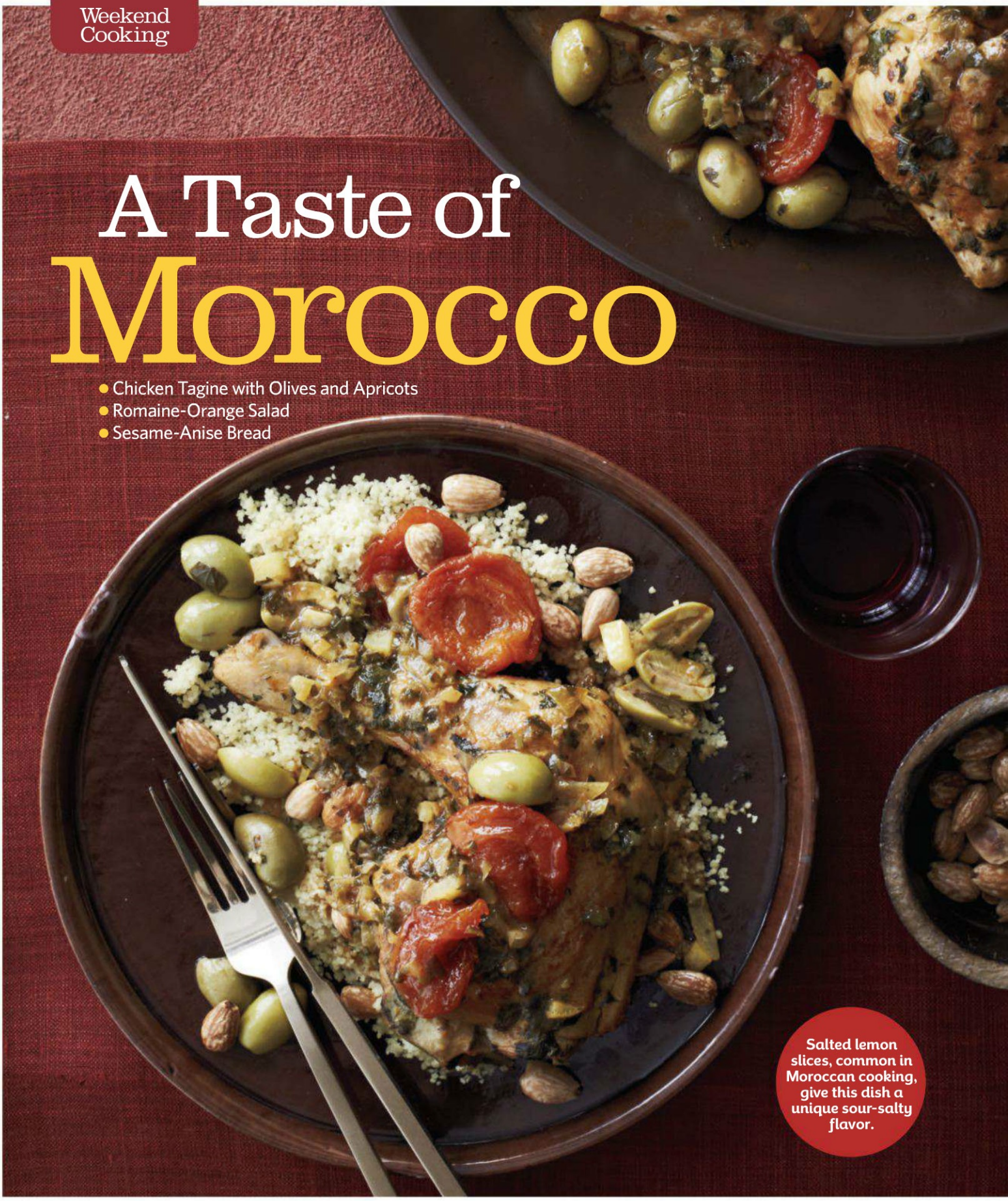


Serve this deep-dish chard tart for lunch. See page 121.

FOOD STYLING: MAGGIE RUGGIERO; PROP STYLING: PAMELA DUNCAN SILVER.

A Taste of Morocco

- Chicken Tagine with Olives and Apricots
- Romaine-Orange Salad
- Sesame-Anise Bread



Salted lemon slices, common in Moroccan cooking, give this dish a unique sour-salty flavor.

CHICKEN TAGINE WITH OLIVES AND APRICOTS

ACTIVE: 50 min | TOTAL: 2 hr 20 min | SERVES: 6

6 chicken quarters, excess fat trimmed
Kosher salt
2 lemons
¼ cup extra-virgin olive oil
3 tablespoons unsalted butter
1 small onion, finely chopped
2 cloves garlic, chopped
1 teaspoon ground ginger
1 teaspoon ground coriander
1 teaspoon paprika
½ teaspoon ground cumin
½ teaspoon ground cinnamon
¼ teaspoon cayenne pepper
¼ teaspoon crushed saffron threads
Freshly ground black pepper
½ cup finely chopped fresh cilantro
½ cup finely chopped fresh parsley
½ cup dried apricots, sliced in half crosswise
2 tablespoons honey
¼ cup blanched almonds
1½ cups small green Greek or Picholine olives, pitted
Cooked couscous, for serving (optional)

1. Sprinkle the chicken all over with 2 teaspoons salt. Refrigerate, uncovered, at least 30 minutes or up to 8 hours.
2. Meanwhile, thinly slice 1 lemon; spread out the slices and sprinkle generously with salt on both sides. Stack the slices on a plate and let stand at room temperature, at least 20 minutes and up to 3 hours.
3. Pat the chicken dry. Heat a large Dutch oven over medium-high heat and add 3 tablespoons olive oil. When the oil shimmers, add half of the chicken, skin-side down; cover and cook until the skin is golden brown, 5 to 7 minutes. Transfer to a platter. Repeat with the remaining chicken. Discard the excess oil.
4. Add the butter, onion, garlic, ginger, coriander, paprika, cumin, cinnamon, cayenne, saffron and ½ teaspoon black pepper to the pot. Cook over medium heat, stirring, until the onion softens, about 5 minutes; stir in the cilantro and parsley. Push the onion mixture to one side, then add the chicken to the pot, skin-side up. Spoon some of the onion mixture over the chicken and add 2 cups water. Bring to a boil, then reduce the heat to low; cover and gently simmer, 30 minutes.
5. Meanwhile, combine the apricots, 1 cup water and the honey in a medium saucepan over medium heat; cover and cook until the apricots are plump, about 15 minutes. Uncover and cook until the liquid is syrupy, about 15 more minutes; set aside. Cook the almonds in the remaining 1 tablespoon olive oil in a skillet over medium heat, stirring occasionally, until golden brown. Set aside on paper towels.
6. Chop the salted lemon slices into small pieces; add to the pot with the chicken along with the olives and the juice of the remaining lemon. Cover and continue cooking until the chicken is tender, about 20 more minutes. Arrange the chicken on a platter. Top with the olive sauce, apricot mixture and almonds. Serve with couscous.

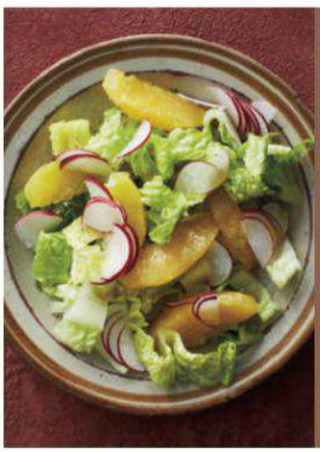


SESAME-ANISE BREAD

ACTIVE: 20 min | TOTAL: 2 hr 30 min | SERVES: 6 to 8

1 pound prepared pizza dough, at room temperature, torn into pieces
2 tablespoons extra-virgin olive oil, plus more for the parchment paper
2 tablespoons unsalted butter, melted
1 tablespoon sugar
2 tablespoons sesame seeds
1 teaspoon anise seeds
1 tablespoon orange-flower water (or ¼ teaspoon each grated lemon zest and orange zest)

1. Combine the pizza dough, olive oil, melted butter, sugar, sesame seeds, anise seeds and orange-flower water in a food processor; pulse until the ingredients are incorporated and the dough gathers around the blade. Line a baking sheet with parchment paper and lightly oil the parchment. Form the dough into a ball and pat into a 6-inch disk on the parchment. Cover with a large bowl; let rise in a warm place until airy and spread into a flat round, 1 hour, 30 minutes to 2 hours.
2. Put an upside-down baking sheet in the oven and preheat to 400°. Remove the bowl from the dough; put the baking sheet with the dough on the hot baking sheet in the oven and bake until golden, about 15 minutes. Reduce the oven temperature to 300° and continue baking until the bread sounds hollow when tapped, 15 to 20 more minutes. Let cool slightly before slicing.



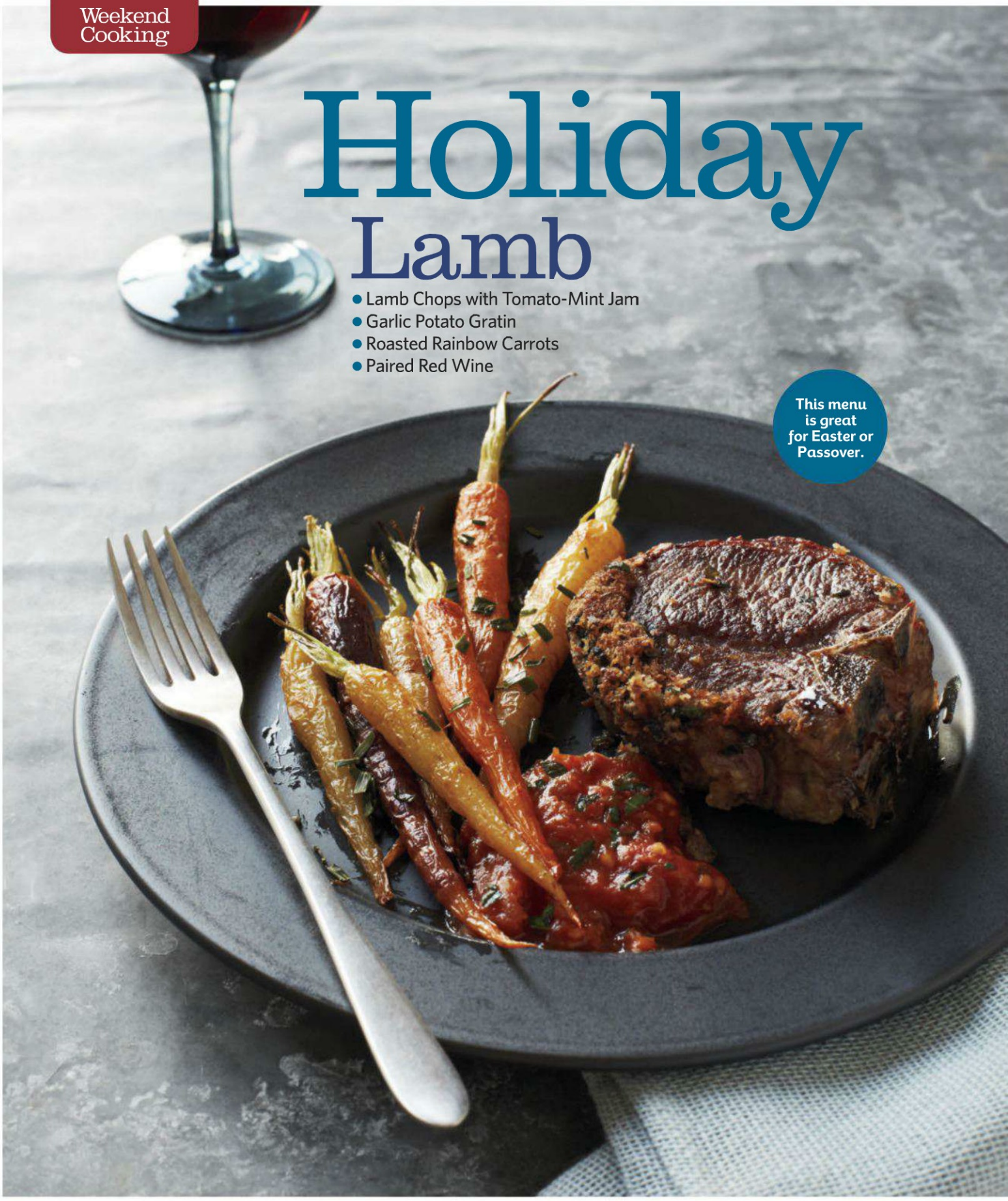
ROMAINE-ORANGE SALAD

Whisk ⅓ cup orange juice, the juice of 1 lemon, 2 tablespoons sugar, ½ teaspoon orange zest and a pinch each of cinnamon and salt in a bowl. Toss with 3 sliced romaine lettuce hearts, 1 bunch sliced radishes and 4 segmented oranges; drizzle with olive oil.

Holiday Lamb

- Lamb Chops with Tomato-Mint Jam
- Garlic Potato Gratin
- Roasted Rainbow Carrots
- Paired Red Wine

This menu is great for Easter or Passover.



LAMB CHOPS WITH TOMATO-MINT JAM

ACTIVE: 45 min | TOTAL: 3 hr 10 min | SERVES: 4 to 8

- 1 cup chopped fresh mint
- ½ cup panko breadcrumbs or matzo meal
- ¼ cup extra-virgin olive oil
- 2 cloves garlic (1 minced, 1 whole)
- 2 teaspoons chopped fresh rosemary
- ¼ teaspoon red pepper flakes
- Kosher salt
- 8 center-cut lamb loin chops (about 8 ounces each and 1½ inches thick)
- 1 pound cocktail tomatoes (such as Campari), halved
- 1 tablespoon sherry vinegar or lemon juice
- ¾ teaspoon sugar

1. Combine ¾ cup mint, the panko or matzo meal and 2 tablespoons olive oil in a medium bowl. Add the minced garlic, 1 teaspoon rosemary, the red pepper flakes and ½ teaspoon salt and mix until combined.
2. Unroll the "tail" of each lamb chop (the long thin section folded around the chop). Season the lamb with salt, then press the crumb mixture under the tail section; roll up the tail around the filling and secure with kitchen twine. Put the chops on a plate, cover with plastic wrap and refrigerate 2 to 4 hours.
3. Preheat the oven to 450°. Remove the lamb chops from the refrigerator 20 minutes before cooking. Make the tomato-mint jam: Toss the tomatoes, whole garlic clove, 1 tablespoon olive oil and the remaining 1 teaspoon rosemary on a rimmed baking sheet. Transfer to the oven and roast until the tomatoes are slightly charred, 15 to 20 minutes; let cool slightly, then transfer to a medium bowl. Add the vinegar and sugar and mash with a fork until somewhat smooth. Stir in the remaining ¼ cup mint and season with salt.
4. Heat a skillet over medium-high heat. Add the remaining 1 tablespoon olive oil; sear the lamb chops until browned, about 3 minutes per side. Using tongs, turn the chops onto their sides and sear until the fat browns, about 2 minutes. Transfer to a rimmed baking sheet; roast in the oven until a thermometer inserted into the center registers 140° for medium rare, about 10 minutes. Let rest 5 minutes; remove the twine and serve with the tomato-mint jam.



ROASTED RAINBOW CARROTS

Toss 3 bunches baby rainbow carrots, 1 tablespoon olive oil and ½ teaspoon kosher salt on a baking sheet; arrange in a single layer. Roast at 450°, turning once, until tender and slightly browned, 15 minutes. Sprinkle with salt and chopped chives.



GARLIC POTATO GRATIN

ACTIVE: 30 min | TOTAL: 1 hr 25 min | SERVES: 4 to 8

- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 small onion, thinly sliced
- 4 cloves garlic, thinly sliced
- 1 teaspoon chopped fresh thyme, plus a few sprigs
- Kosher salt and freshly ground pepper
- ¼ cup dry white wine
- ¼ cup breadcrumbs or matzo meal
- 1 tablespoon chopped fresh parsley
- 1 tablespoon minced fresh chives
- 2 pounds Yukon gold potatoes, peeled and sliced about ¼ inch thick
- 1¾ cups low-sodium chicken broth

1. Preheat the oven to 425°. Heat 2 tablespoons olive oil in a large ovenproof skillet over medium heat. Add the onion and cook, stirring occasionally, until softened, about 3 minutes. Add the garlic, chopped thyme, 1 teaspoon salt, and pepper to taste and continue cooking, stirring occasionally, until the garlic and onion are slightly golden, about 5 minutes. Add the wine and cook until mostly evaporated, about 2 minutes.
2. Meanwhile, combine the breadcrumbs or matzo meal, parsley, chives, the remaining 1 tablespoon olive oil, and salt and pepper to taste in a bowl; reserve 2 tablespoons for topping.
3. Arrange one-third of the potatoes over the onion in the skillet. Sprinkle with half of the remaining crumb mixture; top with another layer of potatoes. Repeat with another layer of the crumb mixture and potatoes. Pour the broth on top. Cover, bring to a boil and cook, undisturbed, 5 minutes.
4. Uncover, sprinkle with the reserved crumb mixture, drizzle with olive oil and season with salt. Transfer the skillet to the oven; bake until the potatoes are golden brown and crisp on top, about 45 minutes. Let rest 5 to 10 minutes before serving.

WHAT TO DRINK

Pair red wine with this hearty menu. These picks have several kosher options.



> Shiraz
The minty lamb works well with spicy-sweet, jammy wines.



> Bordeaux Blend
These reds are fruity and earthy—and great with big meat dishes.

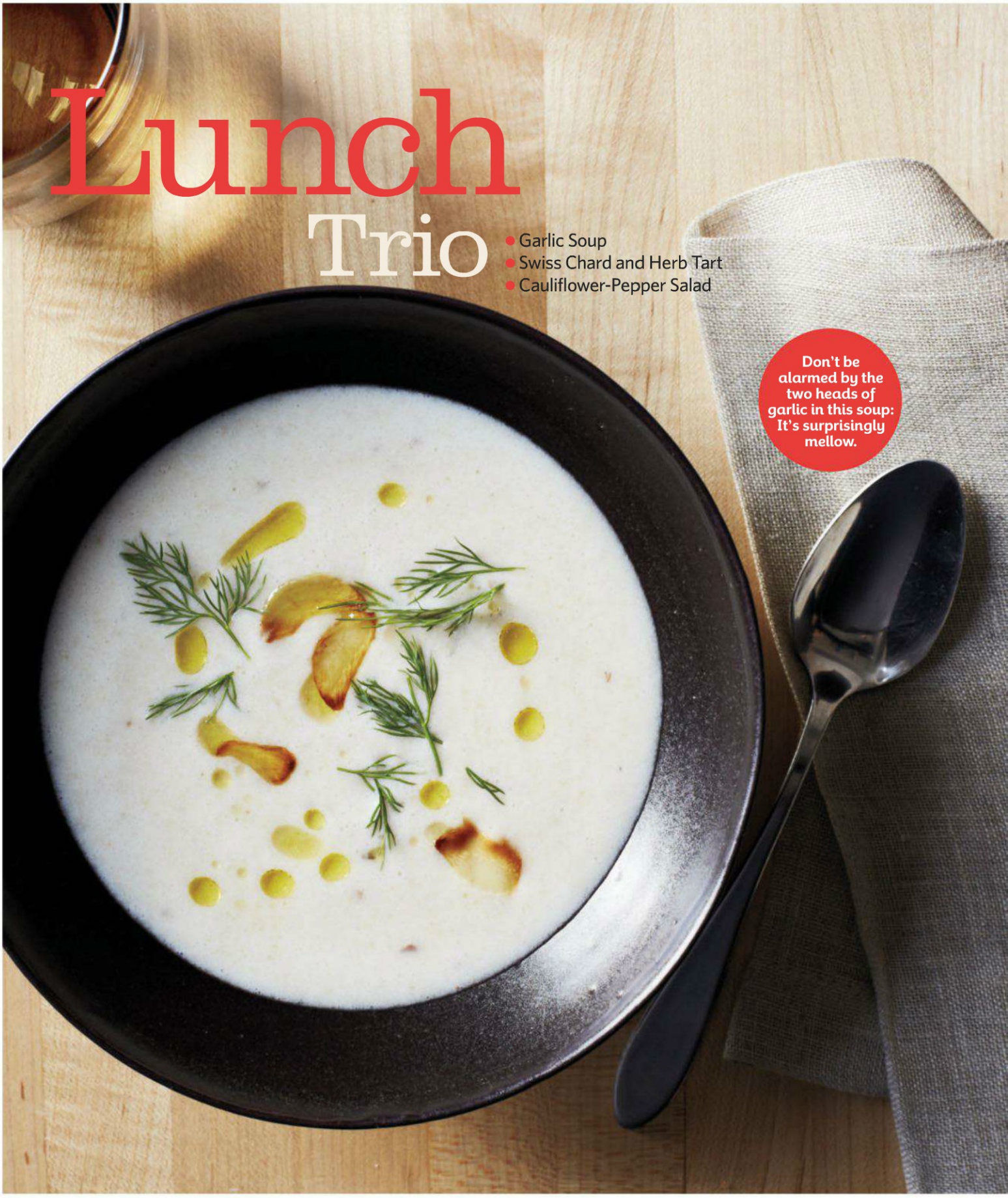


> Red Zinfandel
They're lush and rich, and a safe crowd-pleasing choice for a dinner party.

WINE PHOTOS: BEN GOLDSTEIN/STUDIO D. WINE PAIRINGS: RUPA BHATTACHARYA.

Lunch Trio

- Garlic Soup
- Swiss Chard and Herb Tart
- Cauliflower-Pepper Salad



Don't be alarmed by the two heads of garlic in this soup: It's surprisingly mellow.

GARLIC SOUP

ACTIVE: 30 min | TOTAL: 1 hr 10 min | SERVES: 6

- ¼ cup extra-virgin olive oil
- 2 small heads garlic, smashed and peeled, plus 3 cloves, thinly sliced
- 1 small onion, chopped
- 1 cup dry white wine
- 2 sprigs thyme
- 1 bay leaf
- Kosher salt and freshly ground pepper
- 1 piece parmesan cheese rind, plus ½ cup grated parmesan
- 2 cups cubed day-old crusty bread
- ⅓ cup sour cream
- Fresh dill, for topping

1. Heat 1 tablespoon olive oil in a medium saucepan over medium heat. Add the smashed garlic and onion and cook, stirring, until soft and lightly golden, about 8 minutes. Add the wine, thyme, bay leaf, ½ teaspoon salt, pepper to taste and the cheese rind. Bring to a simmer and cook until reduced by half, about 5 minutes. Add 5 cups water, reduce the heat to low and bring to a gentle simmer; cook until the garlic is very soft, about 30 minutes. Remove from the heat, add the bread and let soak, 10 minutes.
2. Remove the thyme, bay leaf and cheese rind from the saucepan; stir in the grated cheese, sour cream and ½ teaspoon salt. Transfer the soup to a blender in batches and puree until smooth. Season with salt and pepper.
3. Combine the remaining 3 tablespoons olive oil, the sliced garlic and a pinch of salt in a skillet over low heat; cook until the garlic is golden and crisp, 12 to 15 minutes.
4. Divide the soup among bowls. Top with the fried garlic, some of the garlic oil, and dill.



CAULIFLOWER-PEPPER SALAD

Whisk 2 tablespoons olive oil, ½ teaspoon cumin and a pinch each of salt, cinnamon and cayenne; toss with 1 head cauliflower florets and 8 halved baby bell peppers on a baking sheet. Roast at 450°, 15 minutes. Whisk 1 tablespoon each olive oil and lemon juice, 1 teaspoon maple syrup and ½ teaspoon salt; toss with the roasted vegetables, 2 sliced celery stalks and some chopped parsley and hazelnuts. Season with salt and black pepper.



SWISS CHARD AND HERB TART

ACTIVE: 45 min | TOTAL: 3 hr 30 min (plus cooling) | SERVES: 6

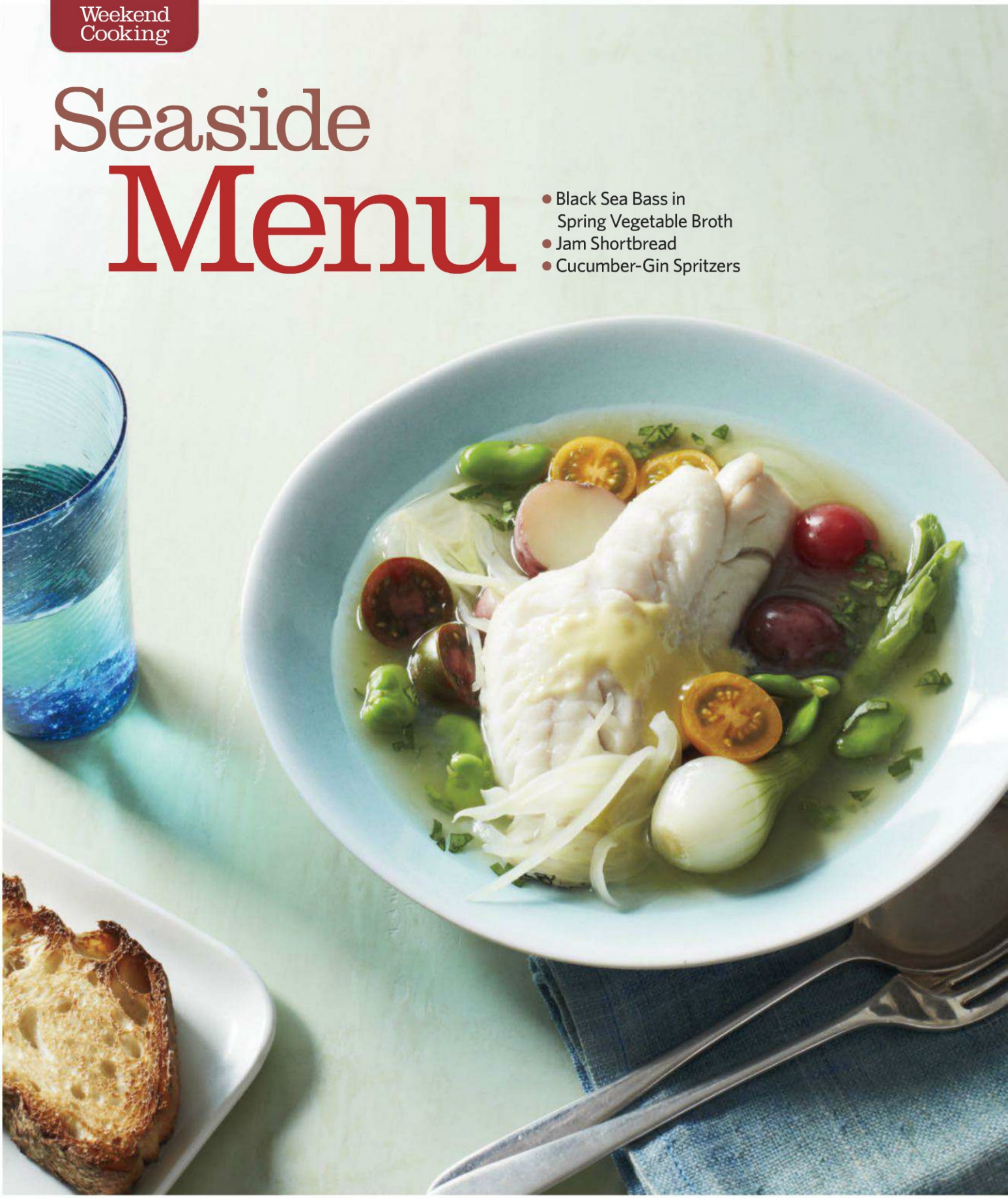
FOR THE CRUST
- 1¼ cups all-purpose flour, plus more for dusting
- ½ teaspoon sugar
- ½ teaspoon fine salt
- 1 stick cold unsalted butter, cut into small pieces
- Cooking spray

FOR THE FILLING
- 1 bunch Swiss chard
- 2 tablespoons extra-virgin olive oil
- 1 medium onion, chopped
- Kosher salt and freshly ground pepper
- ¼ cup chopped fresh dill
- 1 teaspoon grated lemon zest
- ½ cup chopped fresh parsley
- 1 cup shredded aged cheddar cheese, plus ¼ cup shaved aged cheddar for topping
- ½ cup half-and-half
- ¼ cup grated parmesan cheese
- 1 large egg, lightly beaten
- ⅛ teaspoon freshly grated nutmeg

1. Make the crust: Put the flour, sugar and fine salt in a food processor and pulse to combine. Add the butter and pulse until the mixture looks like coarse meal. Add 2 tablespoons ice water and pulse until the dough just comes together, adding up to 2 more tablespoons ice water if needed. Transfer to a sheet of plastic wrap and pat into a disk; wrap and refrigerate until firm, about 1 hour.
2. Coat a 9-inch springform pan with cooking spray. Roll out the dough into a 12-inch round on a floured surface. Ease into the prepared pan and press into the bottom and up the side; trim to make a 2-inch-high crust. Prick the bottom a few times with a fork; refrigerate 30 minutes. Preheat the oven to 350°.
3. Place the dough-lined pan on a baking sheet. Line the dough with foil and fill with pie weights or dried beans. Bake until the edges are just lightly golden, about 20 minutes. Remove the foil and weights; continue baking until the crust is lightly golden all over, 15 to 20 more minutes. Transfer to a rack to cool completely. (The crust can be made a day ahead; cover and store at room temperature.)
4. Make the filling: Thinly slice the Swiss chard leaves and cut the stems into ¼-inch slices. Heat the olive oil in a large skillet over medium-high heat. Add the onion and chard stems, season with kosher salt and pepper and cook, stirring occasionally, until the onion is soft and just beginning to brown, about 10 minutes. Add the dill and lemon zest and cook, stirring, 30 seconds. Add the chard leaves and cook, stirring, until wilted, about 4 minutes. Remove from the heat and stir in the parsley, ¾ teaspoon kosher salt, and pepper to taste. Let the filling cool, then squeeze out the excess moisture.
5. Transfer the filling to a food processor; pulse until coarsely chopped. Transfer to a bowl and stir in the shredded cheddar, half-and-half, parmesan, egg and nutmeg. Pour into the crust and bake until set, 45 to 50 minutes. Top immediately with shaved cheddar and let melt. Serve warm or at room temperature.

Seaside Menu

- Black Sea Bass in Spring Vegetable Broth
- Jam Shortbread
- Cucumber-Gin Spritzers



BLACK SEA BASS IN SPRING VEGETABLE BROTH

ACTIVE: 45 min | TOTAL: 1 hr 15 min | SERVES: 6

FOR THE AÏOLI
1 clove garlic
Kosher salt
1 teaspoon dijon mustard
½ teaspoon grated lemon zest
1 tablespoon fresh lemon juice
1 large pasteurized egg yolk, at room temperature
¼ cup extra-virgin olive oil
¼ cup vegetable oil

FOR THE BROTH AND FISH
6 small spring onions
½ small fennel bulb (with fronds)
1 celery stalk, halved crosswise
1 small carrot, halved crosswise
2 sprigs parsley, plus 1 tablespoon chopped leaves
1 bay leaf
½ teaspoon peppercorns
1 pound fresh fava beans
1¼ pounds small red-skinned potatoes, halved
Kosher salt
1 cup multicolored cherry tomatoes, halved
6 5-to-6-ounce black sea bass fillets, pin bones removed
Crusty bread, toasted, for serving

1. Make the aïoli: Mince the garlic, then sprinkle with ½ teaspoon salt and mash with the flat side of a chef's knife to make a paste. Transfer to a medium bowl; add the mustard, lemon zest, lemon juice and egg yolk and whisk to combine. Gradually whisk in the olive oil, then the vegetable oil, whisking constantly until smooth; whisk in 1 teaspoon water to loosen. Cover and refrigerate the aïoli until ready to use.
2. Make the broth: Trim the spring onions to about 6 inches; transfer the tops to a large saucepan (set the bulbs aside). Trim the fennel and thinly slice; transfer 1 cup fennel fronds to the saucepan (set the sliced fennel aside). Add the celery, carrot, parsley sprigs, bay leaf, peppercorns and 8 cups water to the saucepan. Bring to a simmer over medium-high heat; reduce the heat to medium and cook, 15 minutes.
3. Remove the fava beans from their pods. Bring a small saucepan of water to a boil. Add the fava beans and cook 1 minute; drain and rinse under cold water. Slip off the skins; set the beans aside.
4. Strain the vegetable broth into a wide pot. Add the potatoes and 1½ teaspoons salt and bring to a simmer over medium-high heat; reduce the heat to medium and simmer until the potatoes are tender, about 12 minutes. Transfer the potatoes to a bowl with a slotted spoon. Add the reserved spring onion bulbs and the tomatoes to the broth; simmer 5 minutes.
5. Make the fish: Score each fish fillet crosswise 3 or 4 times on the skin side (do not cut through to the flesh). Season the flesh side with salt. Add the fish to the pot; add the fava beans and reserved sliced fennel, cover and cook until the fish is just opaque, about 6 minutes.
6. Divide the potatoes among shallow bowls; top each with a fish fillet, then divide the broth and vegetables among the bowls. Sprinkle with the chopped parsley and top each with a spoonful of aïoli. Serve with bread and the remaining aïoli.



JAM SHORTBREAD

ACTIVE: 15 min | TOTAL: 1 hr (plus cooling) | SERVES: 6

1½ cups all-purpose flour
⅓ cup sugar
Pinch of salt
10 tablespoons unsalted butter, at room temperature
6 tablespoons preserves (any flavor)

1. Preheat the oven to 375°. Line an 8-inch-square baking dish with aluminum foil, leaving an overhang. Whisk the flour, sugar and salt in a bowl. Work in the butter with your fingers to make a crumbly dough.
2. Refrigerate 2 tablespoons of the dough for topping. Press the remaining dough into the baking dish; freeze until firm, about 10 minutes.
3. Bake the crust, 15 minutes. Spread the preserves on top, leaving a ½-inch border; crumble the reserved dough on top. Return to the oven and bake until the edges are golden brown, 25 more minutes. Let cool 20 minutes, then lift out of the pan and cut into squares.



CUCUMBER-GIN SPRITZERS
Combine 1½ cups gin, ⅓ cup lime cordial (such as Rose's), 2 tablespoons lime juice and 1 thinly sliced Persian cucumber in a small pitcher. Divide among 6 ice-filled glasses; top with ginger ale and add lime slices.


LABBER
GIRL
NG POWDER

Try this at home: Biscuits

Paula Deen invites us into her Savannah kitchen for a biscuit-making lesson.

PHOTOGRAPHS BY **SQUIRE FOX**

OLD-FASHIONED BISCUITS

ACTIVE: 25 min | TOTAL: 45 min
MAKES: about 10 biscuits

- 2 cups all-purpose flour, plus more for dusting
- 1 teaspoon sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 8 tablespoons cold lard (or unsalted butter)
- ½ cup whole milk
- Unsalted butter, softened, for the pan and biscuit tops



1. Combine the dry ingredients.

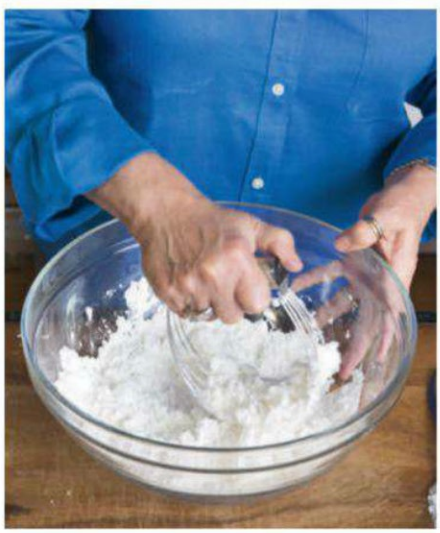
Preheat the oven to 425°. Mix the flour, sugar, baking powder and salt in a large bowl with a fork.

> "I prefer lard because it's very old-timey. Lard makes biscuits light and flaky."

2. Cut in the lard.



Cut the chilled lard into small cubes and add to the dry ingredients.



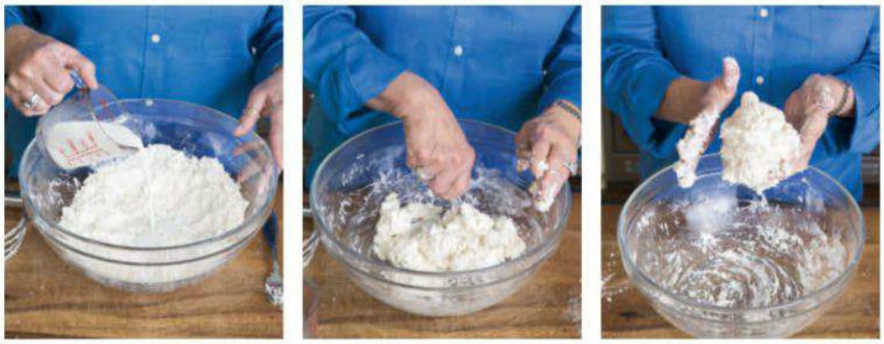
Use a pastry blender (or two forks) to cut the lard into the flour, pressing and twisting until the lard is in pea-size bits.



The mixture is ready when all the lard has been broken down into flour-coated bits and the mixture resembles coarse meal.

FOOD STYLING: REBECCA TREADWELL; HAIR: JAMIE CRIBBS; MAKEUP: COURTNEY FIX.

3. Add the milk.



Make a well in the flour-fat mixture and slowly pour in the milk. Mix with a fork until just combined, then knead gently with your hands until the dough comes together into a sticky ball.

4. Roll out the dough.

Turn the dough out onto a floured surface. Knead until smooth and pliable; do not overwork. Roll out into a ½-inch-thick round, flouring the rolling pin and dough as needed.



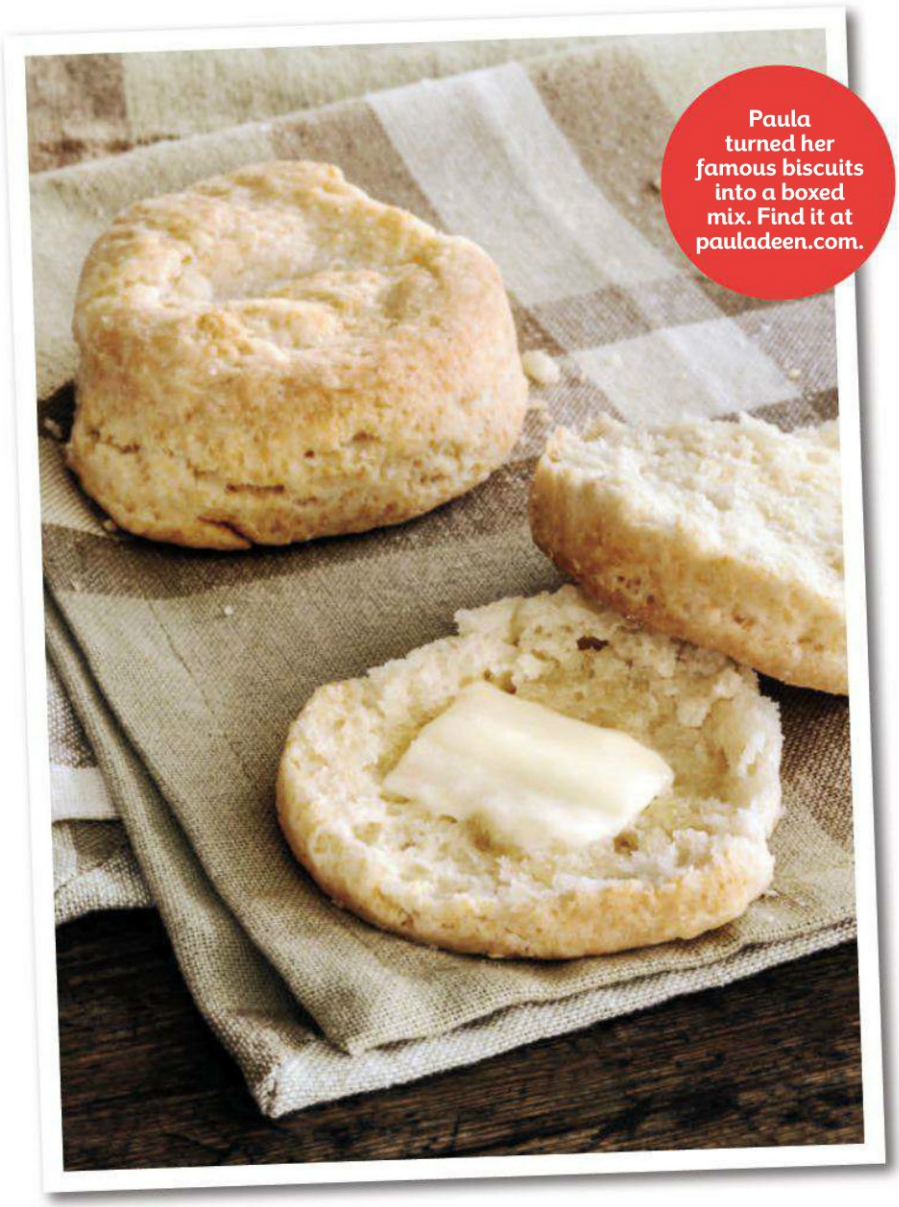
5. Cut out the biscuits.

Smear a 10-inch hoe cake pan or cast-iron skillet with softened butter. Cut out 2-to-3-inch biscuits using a clean empty can, the mouth of a glass or a biscuit cutter. Put the biscuits on the pan. Reroll the scraps and cut out more biscuits. Make a fist and mark the top of each biscuit with your knuckles. Dot with softened butter. Bake until golden, 15 to 20 minutes.





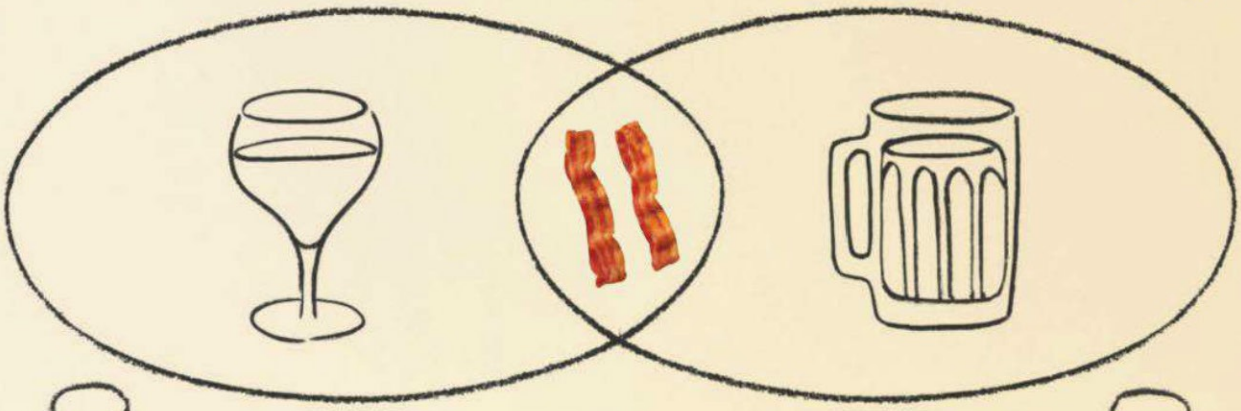




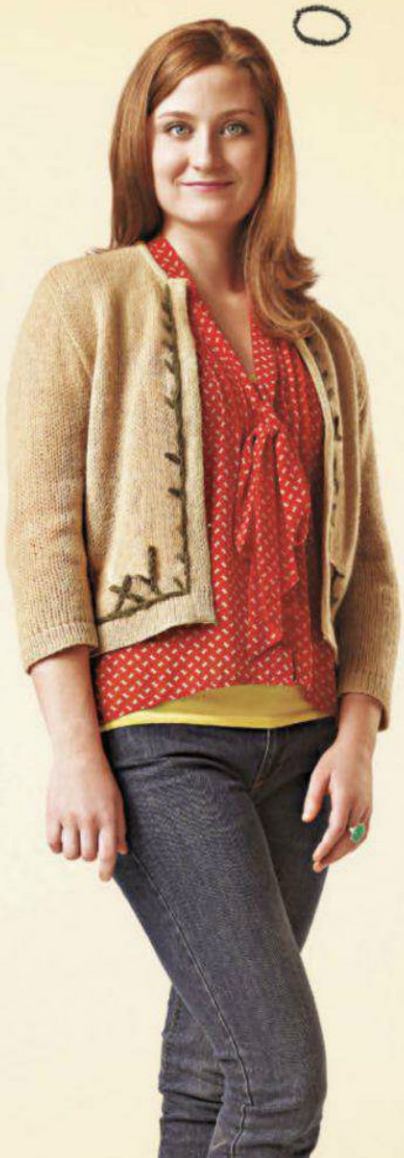
Paula turned her famous biscuits into a boxed mix. Find it at pauladeen.com.

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"**Rollie is my best friend, my TV-watching partner, my snuggle buddy and, most importantly, my sous chef.** I love to cook and Rollie loves to watch! He has his own kitchen stool so he's at counter height and not underfoot. One time he even barked when I was about to add an extra egg by mistake. I think he knows the recipes better than I do! My famous homemade pasta would never taste as good without Rollie!"

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- **Keep all your ingredients well out of your pet's reach.** Have healthy pet treats available for a special indulgence.
- **Teach your dog to "go to your place"** before getting fed to prevent begging at the table or kitchen counter.
- **Don't leave cooking food unattended** while your dog is in the kitchen, especially food in any hot pots and pans. Use back burners when possible. Keep dishes far from counter and table edges.
- **When feeding your dog, use a porcelain or metal bowl** (and remember to wash it after every use).
- **Wash your hands after handling pet food.**

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Our dressings include only the essential ingredients for pure, fresh flavor.



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Party Time

Make salty-sweet **birds' nests.** Then, plan an Easter menu and try dozens of easy salad dressings.

PHOTOGRAPH BY **SAM KAPLAN**



Nest in Show

Make these fun chocolate birds' nests filled with almond "eggs" for Easter: Melt 8 ounces chopped semisweet chocolate in a heatproof bowl set over a saucepan of simmering water, stirring. Remove the bowl from the pan and stir in 2 cups canned potato sticks. Coat a 6-cup muffin pan with cooking spray and scoop some of the chocolate mixture into the cups; make an indentation in each to form nests. Chill until set, at least 3 hours. Fill with marcona almonds.

FOOD STYLING: KAREN EVANS.

An Easter Potluck

Plan your holiday feast with this all-star menu.

PHOTOGRAPHS BY **YUNHEE KIM**



Melissa's
Baked Ham



Bobby's
Greek Potatoes



Anne's
Baby Artichokes



Michael's
Peas and Pancetta



Ree's
Pineapple Upside-Down Cake

FOOD STYLING: PAUL GRIMES;
PROP STYLING: MICHELLE WONG.

MELISSA D'ARABIAN'S BAKED HAM WITH SPICED CHERRY GLAZE

ACTIVE: 20 min | TOTAL: 2 hr 45 min | SERVES: 8

Cooking spray
1 7-pound bone-in fully cooked ham, skin removed
½ cup dry white wine (or use water)
1 cup cherry preserves
1 tablespoon creamy horseradish sauce
1 tablespoon packed light brown sugar
½ teaspoon ground cinnamon
½ teaspoon ground cumin
Kosher salt
Grated zest and juice of 1 lemon, plus more juice if needed

1. Preheat the oven to 350°. Line a roasting pan with aluminum foil and spray with cooking spray.
2. Score the top and sides of the ham with a small sharp knife in a crisscross pattern. Put the ham in the prepared pan, flat-side down, and pour the wine or water into the bottom of the pan. Tent loosely with foil and bake until a thermometer inserted into the center of the ham registers 140°, about 2 hours.
3. Meanwhile, make the glaze: Combine the preserves, horseradish sauce, brown sugar, cinnamon, cumin, ¼ teaspoon salt and the lemon juice in a small saucepan and bring to a boil over medium heat. Cook until the glaze is slightly thickened, 2 to 3 minutes. Remove from the heat and stir in the lemon zest; let cool. Add more lemon juice to taste, if needed.
4. Remove the ham from the oven, uncover and brush with about ¼ cup of the glaze. Bake, uncovered, 20 more minutes, brushing the ham with another ¼ cup glaze halfway through. Remove from the oven, brush with more glaze and transfer to a cutting board. Let stand 10 minutes before slicing. Serve with the remaining glaze.



BOBBY FLAY'S GREEK POTATOES WITH LEMON VINAIGRETTE

ACTIVE: 15 min | TOTAL: 1 hr | SERVES: 6

- 1 cup extra-virgin olive oil (preferably Greek)
- 6 tablespoons fresh lemon juice
- 1 large shallot, quartered
- 2 cloves garlic, chopped
- 4 sprigs oregano, leaves only (or 1 tablespoon dried)
- ¼ cup fresh parsley leaves, plus 1 tablespoon chopped, for serving
- Kosher salt and freshly ground pepper
- 3 pounds large russet potatoes, cut lengthwise into wedges

1. Preheat the oven to 425°. Put the olive oil, lemon juice, shallot, garlic, oregano and parsley in a food processor; add 1 teaspoon salt, and pepper to taste. Puree until mostly smooth.

2. Toss the potatoes with ½ cup of the prepared vinaigrette in a large bowl and spread in a single layer on a large rimmed baking sheet. (Reserve the remaining vinaigrette.) Roast the potatoes until tender and golden, turning occasionally, 45 minutes to 1 hour.

3. Transfer the potatoes to a platter and drizzle with some of the remaining vinaigrette. Season with salt and garnish with the chopped parsley. Serve with the remaining vinaigrette on the side.





ANNE BURRELL'S BRAISED BABY ARTICHOKES

ACTIVE: 45 min | TOTAL: 1 hr | SERVES: 6

3 lemons
24 baby artichokes
Extra-virgin olive oil
6 cloves garlic, smashed and finely chopped
3 anchovy fillets (optional, but highly recommended!)
Pinch of red pepper flakes
1 cup dry white wine
1 bunch thyme, tied with kitchen twine
Kosher salt
½ cup chopped fresh parsley
Parmigiano-reggiano cheese, for shaving

1. Fill a large bowl with water. Halve 1 lemon, squeeze the juice into the water and drop both halves into the bowl.
2. Cut off the top quarter of the artichokes with a serrated knife. Peel the tough dark green skin from the stems using a paring knife and remove the tough outer leaves until the tender inner green leaves are revealed; it should be only a couple of layers. Cut the artichokes in half lengthwise and toss into the lemon water.
3. Zest and juice the remaining 2 lemons and reserve. Coat a large straight-sided skillet generously with olive oil and add the garlic, anchovies and red pepper flakes. Cook over medium heat, stirring, until the garlic is very aromatic and the anchovies have dissolved, 2 to 3 minutes.
4. Remove the artichokes from the water and add them to the pan along with the reserved lemon zest and juice, the white wine and thyme. Season with salt and add just enough water to cover the artichokes. Bring to a boil, then reduce to a simmer. Cover the pan and cook until the artichokes are very soft, 10 to 15 minutes. Remove the lid and let the liquid reduce until it comes less than halfway up the sides of the arties, about 10 minutes.
5. Remove the thyme and toss in the parsley. Swirl and stir to combine. Taste for seasoning and adjust if you need to (you probably will). Put the artichokes on a rimmed serving platter or in a bowl. Use a vegetable peeler to shave the parmigiano on top.

MICHAEL SYMON'S PEAS AND PANCETTA

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 6

¼ pound pancetta, diced (1 cup)
1 shallot, sliced
1 teaspoon minced garlic
Grated zest and juice of 1 orange
3 cups shelled fresh peas (about 1 pound)
¼ cup chopped fresh parsley
1 tablespoon unsalted butter
Kosher salt

1. Cook the pancetta in a large skillet over medium-low heat until crispy, about 5 minutes. Add the shallot and garlic, cook 1 minute and then add the orange juice.

2. Increase the heat to medium, add the peas and cook until tender, about 3 minutes. Remove the pan from the heat and fold in the orange zest, parsley and butter. Taste for seasoning and add salt if necessary, though you shouldn't need much, if any, because the pancetta adds a natural saltiness to the dish.



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Your countdown to crunch STARTS HERE

With warmer spring temperatures and longer days, your salad garden is about to take off! Here are some tips to keep your garden growing so that you will enjoy your fresh greens in just a few weeks.

MADE IN THE SHADE

- Your garden containers need at least 6 hours of sun a day, but strong midday rays can turn young seedlings crispy.
- Move containers into the shade during midday or give them a break with a "sun hat"—an overturned basket to cut the rays.

NICE AND STEADY

- Lettuce greens thrive with lots of moisture. Miracle-Gro® Moisture Control® Potting Mix protects against over- and under-watering and helps keep the soil moist.

THE PERFECT RECIPE

- Your baby greens are up and they're hungry! Keep it simple and give them regular food to keep growing with Miracle-Gro® LiquaFeed® All Purpose plant food—it gives nutrients to your soil and allows you to feed and water your plants at the same time.

EASY PICKINGS

- When your plants are about an inch high, thin them out to a few inches apart to give roots room to grow. As loose-leaf lettuces get bigger, start snipping outside leaves with small scissors.
- Try great spring pairings like mesclun with baby asparagus or arugula with shaved parmesan and green apple.

KEEP GROWING

- Most lettuces go from seed to your salad bowl in as little as 28 days!
- Keep planting as you harvest for crunch all summer with spinach, chard, kale and radishes, and add a few flower seedlings for color.
- Regular feeding with plant food will let plants grow to their full potential.



GARDEN FRESH TIPS

Food Network Star winner, Justin Warner likes adding unexpected ingredients from his restaurant's garden: lavender, garden sorrel, chives—whatever looks fresh and inspiring. Help keep your container garden fresh with our easy tips.

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REE DRUMMOND'S PINEAPPLE UPSIDE-DOWN CAKE

ACTIVE: 20 min | TOTAL: 1 hr | SERVES: 8

- 2½ cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon salt
- 2 cups granulated sugar
- 1 stick unsalted butter, at room temperature
- ¼ cup vegetable shortening
- 1½ cups whole milk
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 20-ounce can sliced pineapple, 2 tablespoons juice reserved (drink the rest!)
- 1⅓ cups packed light brown sugar
- Maraschino cherries, stemmed (optional)

1. Preheat the oven to 350°. Make the cake batter: Combine the flour, baking powder, salt, granulated sugar, ½ stick butter, the shortening, milk, eggs, vanilla and 2 tablespoons pineapple juice in a large bowl. Beat with a mixer on medium speed until well combined. (There will still be a few small lumps in the batter.) Set aside.

2. Melt the remaining ½ stick butter in a 12-inch cast-iron skillet over medium heat; swirl to thoroughly coat the skillet. Sprinkle the brown sugar over the butter, making sure it's evenly distributed—you want the entire surface of the butter to be covered in brown sugar. Do not stir. As soon as the sugar dissolves, remove from the heat and layer the pineapple slices over the top. If desired, place maraschino cherries in the centers of the pineapple slices.

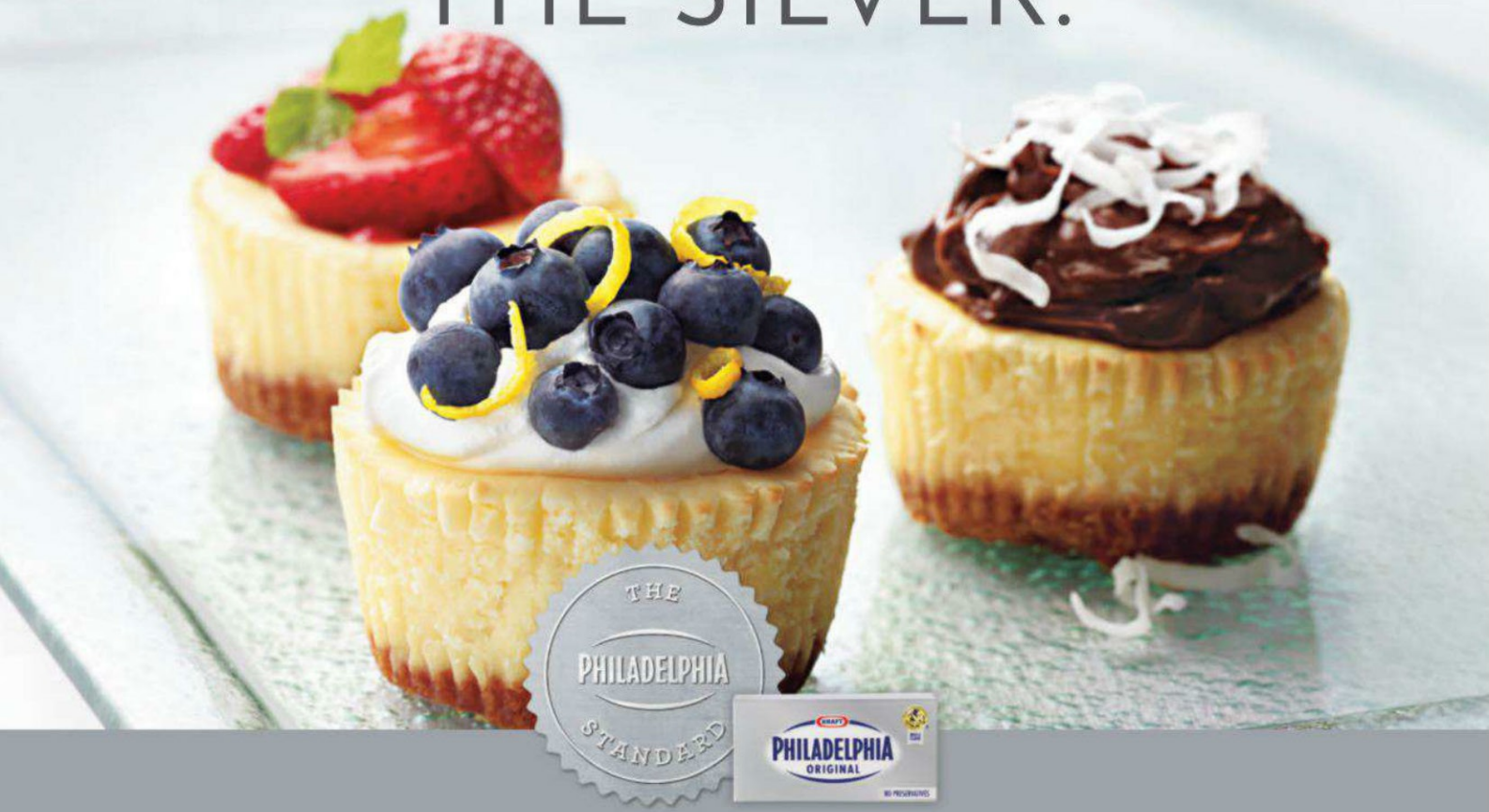
3. Pour the batter evenly over the pineapple slices and gently spread to even out the top. Bake the cake 30 to 40 minutes, or until a toothpick inserted into the center comes out clean.

4. Immediately run a knife around the edge of the cake, then put a plate upside down on top of the skillet. Carefully invert the skillet so the cake is turned onto the plate. It should come out pretty easily; if bits of cake stick to the skillet, use a small knife to patch it together. Let cool slightly before cutting into wedges. It's best served warm.

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this Easter, bring out

THE SILVER.



PHILADELPHIA MINI CHEESECAKES

PREP TIME: 20 min. | **TOTAL TIME:** 3 hours 20 min. (incl. refrigerating) | **MAKES:** 18 servings

- **1** cup HONEY MAID Graham Cracker Crumbs
- **3/4** cup plus 2 Tbsp. sugar, divided
- **3** Tbsp. butter or margarine, melted
- **3** pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- **1** tsp. vanilla
- **3** eggs
- **1** cup whipping cream
- **2** cups blueberries
- **1** Tbsp. lemon zest

PREHEAT oven to 325°F.

MIX graham crumbs, 2 Tbsp. sugar and butter until blended; press onto bottoms of 18 paper-lined muffin pan cups.

BEAT cream cheese, remaining sugar and vanilla with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crusts.

BAKE 25 to 30 min. or until centers are almost set. Cool completely. Refrigerate 2 hours.

BEAT whipping cream with mixer on high speed until stiff peaks form; spread onto cheesecakes. Top with blueberries and zest.

VARIATION: Omit the whipped cream, blueberries and lemon zest. Bake and refrigerate cheesecakes as directed. Spread evenly with 1/3 cup strawberry jam. Garnish with fresh strawberry halves and mint sprigs. Or, spread each cheesecake with 2 Tbsp. PHILADELPHIA INDULGENCE Milk Chocolate and 1 tsp. sweetened flaked coconut.

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Turn the page for an April planner that gives you fun family and friend ideas...and the perfect times to serve Any'tizers snacks.

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APRIL 2013 PLANNER

WEEK 1

APRIL 1

Baseball Opening Day
Grab some friends and some **Tyson® Any'tizers** snacks and root, root, root for the home team!



APRIL ___

APRIL 5

It's Family Game Night.
Try something new, like Spoons or Egyptian War. Goes great with plenty of **Tyson® Any'tizers** snacks!



APRIL ___

WEEK 2

APRIL 8

Zoo Lovers Day
Head to your local one.



APRIL ___

APRIL 9

April Is National Humor Month.
Have some friends over to watch your favorite funny movie. Don't forget the **Tyson® Any'tizers** snacks!



APRIL ___

WEEK 3

APRIL 14

The *Titanic* hit the iceberg on this day in 1912.
Warm up some **Tyson® Any'tizers** snacks and marvel at the movie all over again!



APRIL ___

APRIL 15

Patriot's Day
Read Longfellow's "The Midnight Ride of Paul Revere" aloud.



APRIL ___

WEEK 4

APRIL 22

It's Earth Day!
Celebrate by planting your favorite flowers.



APRIL ___

APRIL 30

National Honesty Day
Really.



APRIL ___

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a brief history of salad

Master the classics: We made four favorite salads the old-fashioned way.

PHOTOGRAPHS BY **JOHNNY MILLER**



FOOD STYLING: REBECCA JURKEVICH;
PROP STYLING: CHRISTINA LANE

CLASSIC GREEK SALAD

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

- 1 small red onion, halved and thinly sliced
- Kosher salt
- ¼ cup red wine vinegar
- Grated zest and juice of 1 lemon
- 1 teaspoon honey
- 1 teaspoon dried oregano
- Freshly ground pepper
- ¼ cup extra-virgin olive oil, plus more for drizzling
- 12 to 14 small vine-ripened tomatoes, quartered
- 1 cup kalamata olives, halved and pitted
- 5 Persian cucumbers
- 1 4-ounce block Greek feta cheese, packed in brine
- Fresh oregano leaves, for topping (optional)

1. Soak the red onion in a bowl of heavily salted ice water, 15 minutes.

2. Meanwhile, whisk the vinegar, lemon zest and juice, honey, dried oregano, ½ teaspoon salt and ¼ teaspoon pepper in a large bowl. Whisk in the olive oil in a slow, steady stream until emulsified. Add the tomatoes and olives and toss.

3. Peel the cucumbers, leaving alternating strips of green peel. Trim the ends, halve lengthwise and slice crosswise, about ½ inch thick; add to the bowl with the tomatoes. Drain the red onion, add to the bowl and toss.

4. Drain the feta and slice horizontally into 4 even rectangles. Divide the salad among plates. Top with the feta and oregano; drizzle with olive oil and season with pepper.



Greek

Mid 20th century

We didn't forget the lettuce: An authentic Greek salad doesn't have any. While this combo appeared in different forms after the tomato was introduced to Greece in 1815, the salad's name (*horiatiki salata*, or "village salad") came along about a century later.



Caesar

1924

Caesar salad as we know it doesn't seem like a Mexican dish, but it was created in Tijuana. Chef Caesar Cardini, who left California for Mexico to sidestep Prohibition laws, made his original version without anchovies.

CLASSIC CAESAR SALAD

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

- 3 to 5 anchovies packed in oil, drained
- 3 tablespoons unsalted butter
- 2 cloves garlic, grated
- ⅓ baguette, cut into ¾-inch cubes
- 2 tablespoons chopped fresh parsley
- Kosher salt and freshly ground pepper
- 1 large egg, at room temperature
- 2 tablespoons red wine vinegar
- 1½ teaspoons Worcestershire sauce
- 1 teaspoon fresh lemon juice
- 1 teaspoon mustard powder
- ½ cup extra-virgin olive oil
- 2 heads romaine lettuce, chopped
- ½ cup shredded parmesan cheese (about 2 ounces)

1. Preheat the oven to 400°. Soak the anchovies in a bowl of water, 5 minutes. Drain and pat dry, then finely chop and mash to form a paste; set aside.

2. Make the croutons: Combine the butter with the garlic in a small saucepan over medium-low heat; cook, swirling the pan occasionally, 5 minutes. Remove from the heat and pour into a medium bowl. Add the bread cubes and parsley and toss; season with salt and pepper. Arrange the bread on a baking sheet in a single layer and bake until golden brown and crisp, about 10 minutes; let cool.

3. Meanwhile, make the dressing: Bring a small saucepan of water to a boil. Gently lower the egg into the water, then immediately remove the pan from the heat and let stand 5 minutes. Drain and rinse the egg under cold water; crack into a large bowl. Whisk in the anchovy paste, the vinegar, Worcestershire sauce, lemon juice and mustard powder until smooth. Whisk in the olive oil in a slow, steady stream until emulsified; season with salt and pepper.

4. Add the lettuce, croutons and about one-third of the parmesan to the bowl with the dressing and gently toss. Divide among plates and top with the remaining parmesan.



Cobb

1934

This popular dinner salad originated as a midnight snack for Robert Cobb, owner of the Hollywood Brown Derby restaurant in Los Angeles. There's a replica of the famous restaurant at Disney World.

CLASSIC COBB SALAD

ACTIVE: 35 min | TOTAL: 45 min | SERVES: 4 to 6

- 8 slices thick-cut bacon, chopped
- 4 large eggs
- Kosher salt
- 2 6-ounce skinless, boneless chicken breasts
- Zest (in wide strips) and juice of 1 lemon
- 2 bay leaves
- 2 sprigs thyme
- 1 tablespoon black peppercorns
- ¼ cup apple cider vinegar
- ½ shallot, minced (about 2 tablespoons)
- 1 tablespoon dijon mustard
- ¼ cup extra-virgin olive oil
- Freshly ground pepper
- 2 avocados
- 2 vine-ripened tomatoes, chopped
- 1 large head Bibb lettuce, torn into pieces
- 2 heads romaine lettuce, cut into pieces
- 4 ounces blue cheese, crumbled

1. Cook the bacon in a medium skillet over medium heat, stirring, until crisp, 15 to 20 minutes; transfer to paper towels to drain.

2. Meanwhile, place the eggs in a saucepan and cover with cold water by about 1 inch. Bring to a simmer over medium-high heat, then cover, remove from the heat and let stand, 10 to 12 minutes. Drain, then run under cold water to cool. Peel under cold running water. Chop the hard-cooked eggs and season with salt.

3. Combine the chicken, lemon zest and juice, bay leaves, thyme, peppercorns and a large pinch of salt in a medium saucepan; add enough cold water to cover the chicken by ½ inch. Bring to a bare simmer over medium heat (do not boil) and cook until a thermometer inserted into the thickest part of the chicken registers 160˚, about 7 minutes. Transfer the chicken to a cutting board and let rest 5 minutes.

4. Meanwhile, make the dressing: Whisk the vinegar, shallot, mustard and ½ teaspoon salt in a serving bowl. Whisk in the olive oil in a slow, steady stream until emulsified; season with pepper. Dice the chicken and toss with 1 tablespoon of the dressing in a separate bowl.

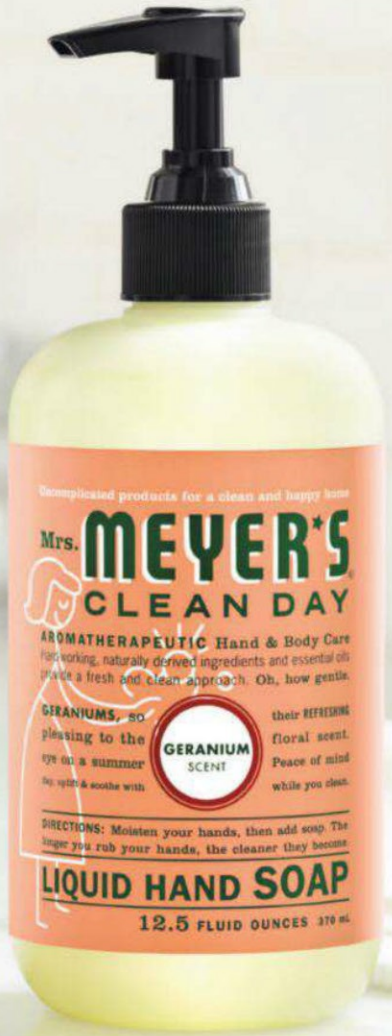
5. Halve, pit and dice the avocados. Season the tomatoes with salt. Add the Bibb and romaine lettuce to the serving bowl on top of the dressing. Arrange the bacon, hard-cooked eggs, chicken, avocados, tomatoes and blue cheese in rows on top of the lettuce. When ready to serve, toss the salad and season with salt and pepper.

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CLASSIC NIÇOISE SALAD

ACTIVE: 45 min | TOTAL: 55 min | SERVES: 4

- 1 pound red-skinned potatoes, sliced ⅓ inch thick
- Kosher salt
- 2 tablespoons dry white wine
- 10 ounces haricots verts or thin green beans, trimmed
- 4 large eggs
- ¼ cup white wine vinegar
- ½ shallot, minced (about 2 tablespoons)
- 2 tablespoons dijon mustard
- 1 tablespoon chopped fresh thyme
- Freshly ground pepper
- ¾ cup extra-virgin olive oil
- 8 cherry tomatoes or small cocktail tomatoes, halved or quartered
- 1 head Boston lettuce, leaves separated
- 6 radishes, trimmed and quartered
- 2 5½-ounce cans Italian or Spanish tuna packed in olive oil, drained
- ½ cup niçoise olives

1. Put the potatoes in a medium saucepan; cover with cold water and season with salt. Bring to a simmer over medium-high heat and cook until fork-tender, about 5 minutes. Drain and transfer to a medium bowl; drizzle with the wine and let cool. Reserve the saucepan.
2. Meanwhile, bring a separate saucepan of salted water to a boil. Fill a bowl with salted ice water. Add the haricots verts to the boiling water; cook until crisp-tender and bright green, 2 to 4 minutes. Drain and immediately plunge into the ice water to cool; drain and pat dry.
3. Place the eggs in the reserved saucepan and cover with cold water by about 1 inch. Bring to a simmer over medium-high heat, then cover, remove from the heat and let stand, 10 to 12 minutes. Drain, then run under cold water to cool. Peel under cold running water.
4. Make the dressing: Whisk the vinegar, shallot, mustard, thyme, ½ teaspoon salt, and pepper to taste in a bowl. Whisk in the olive oil in a slow, steady stream until emulsified.
5. Toss the tomatoes in a small bowl with salt and pepper to taste. Add about ¼ cup dressing to the potatoes and toss. Quarter the hard-cooked eggs.
6. Divide the lettuce among 4 plates. Arrange the potatoes, haricots verts, radishes, hard-cooked eggs and tuna on top. Pour any juices from the tomatoes into the dressing, then add the tomatoes to the plates. Drizzle with the dressing and top with the olives.



Niçoise

1960s

While no one lays claim to inventing this French salad (*niçoise* just means "in the style of Nice," the French beachside town), credit goes to Julia Child for popularizing it in America in the '60s.

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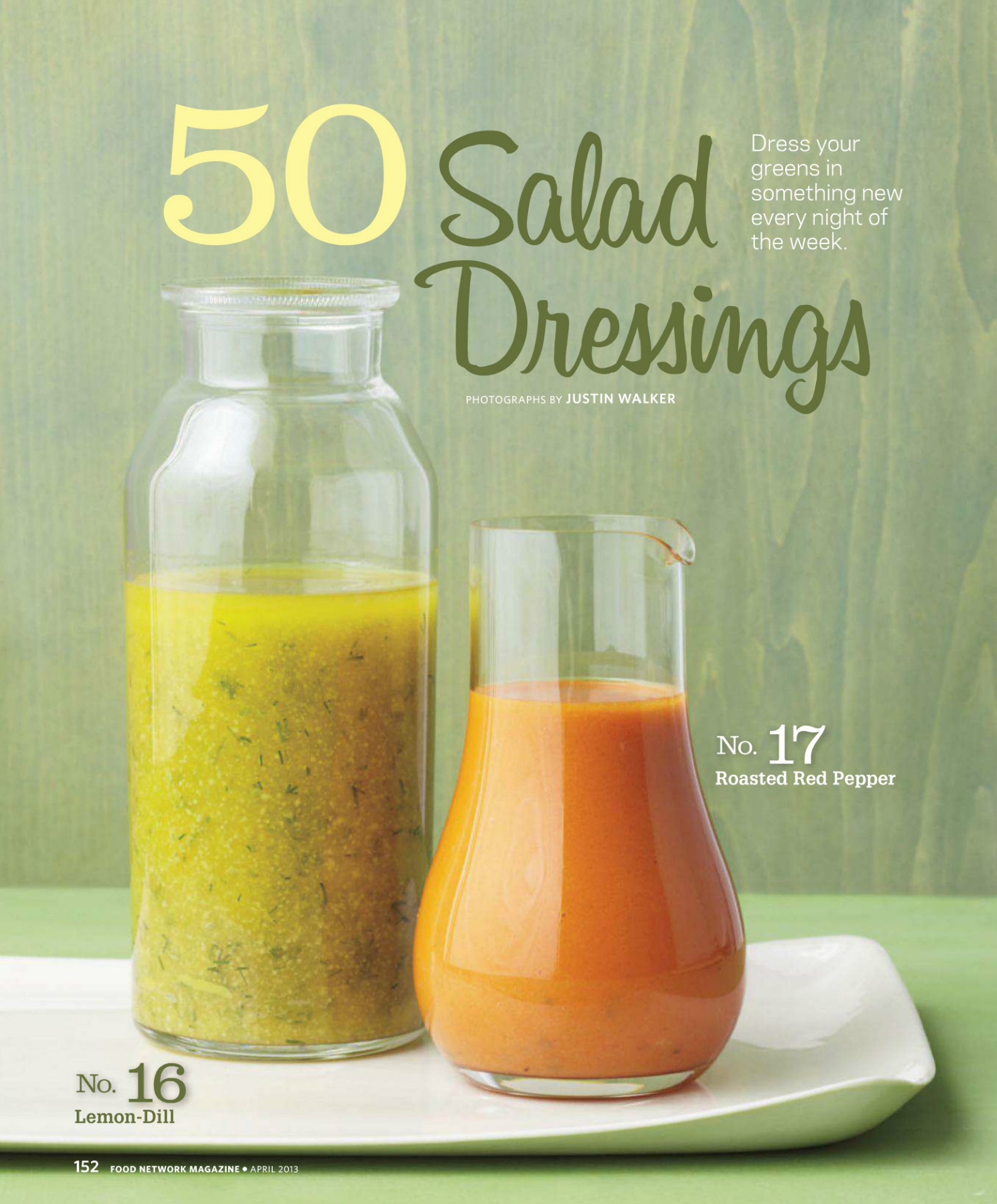
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50 Salad Dressings

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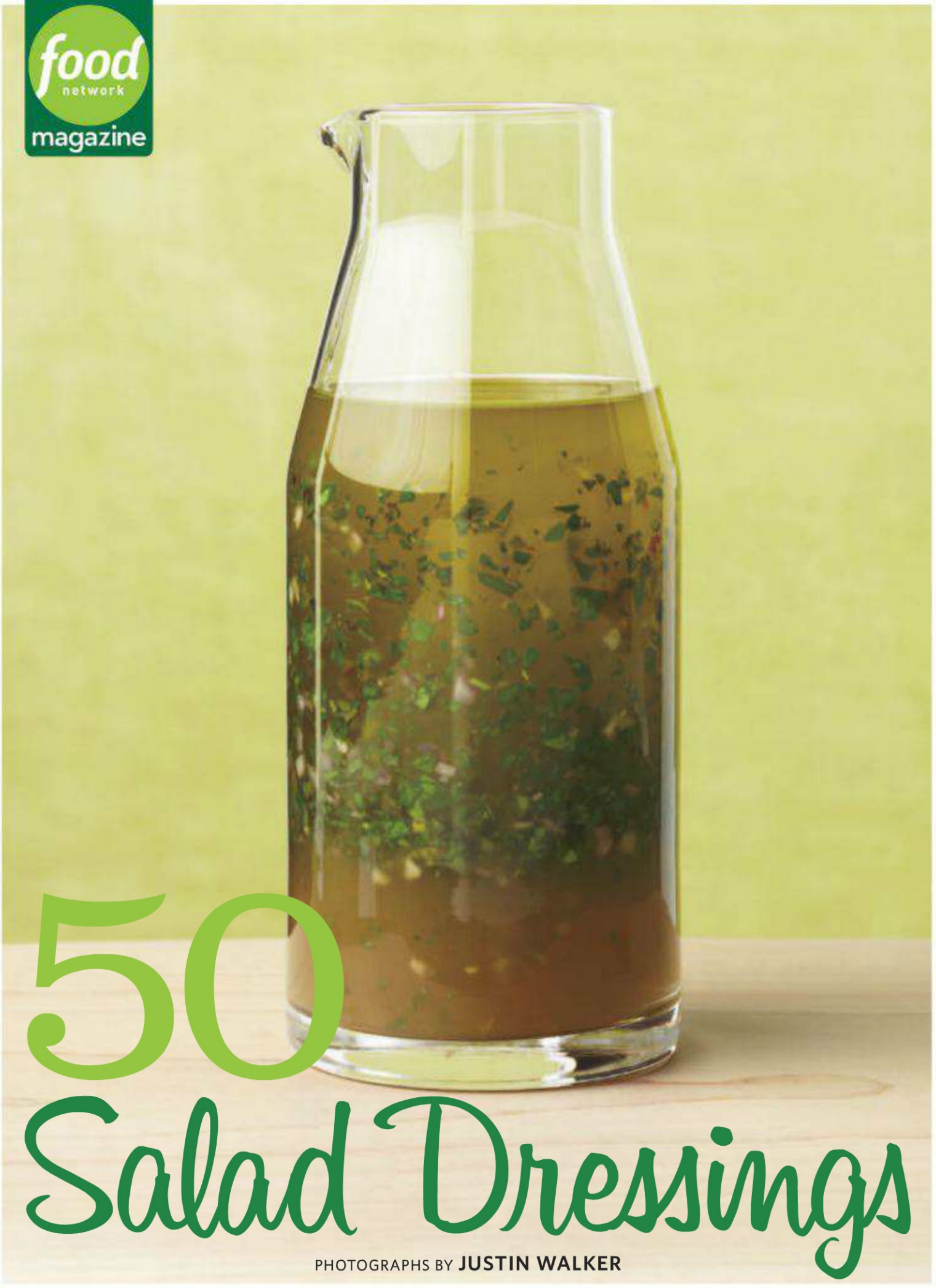
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No. 17
Roasted Red Pepper

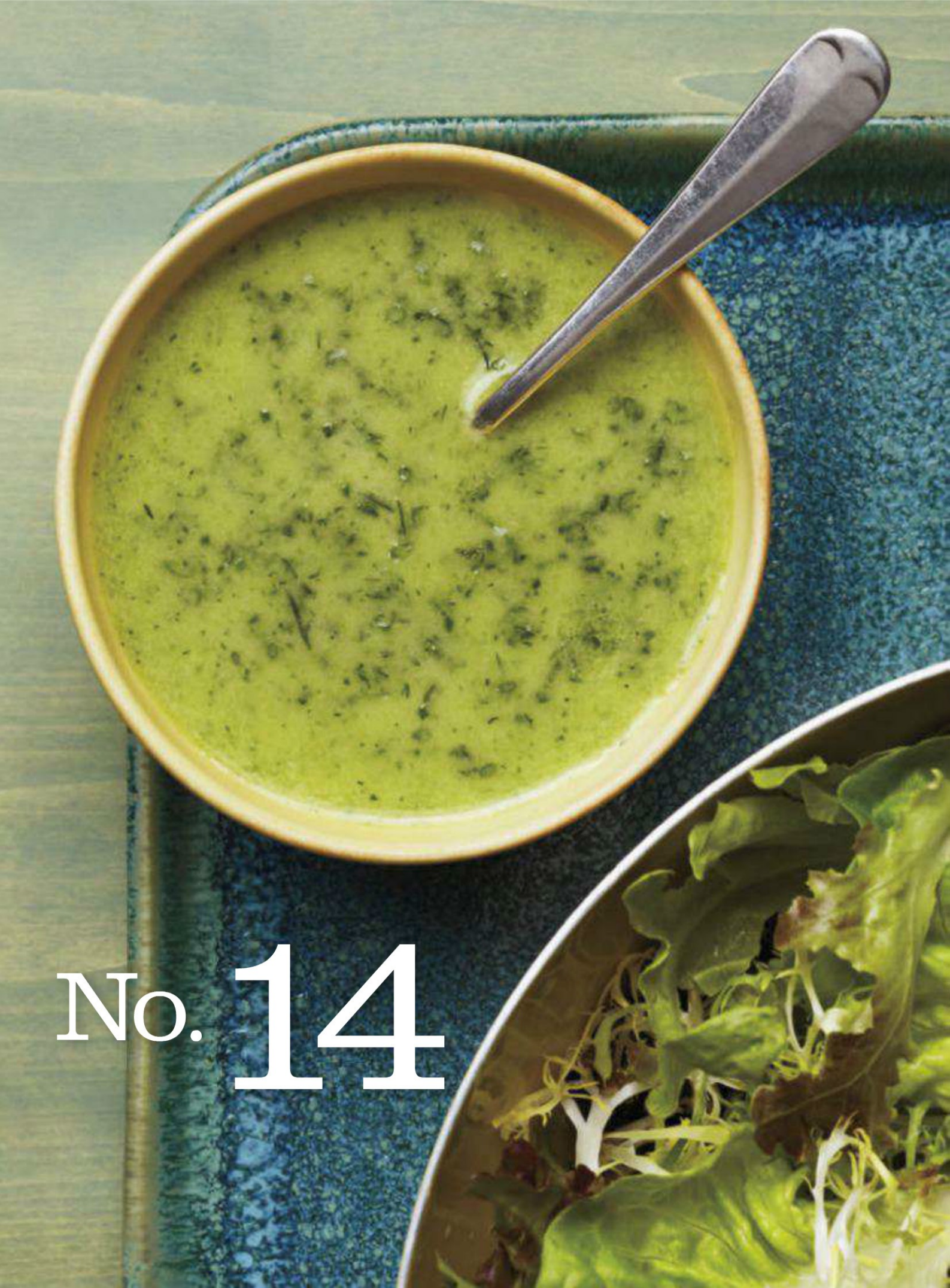
No. 16
Lemon-Dill

food network magazine



50 Salad Dressings

PHOTOGRAPHS BY **JUSTIN WALKER**


No. 14

1. Classic Vinaigrette Whisk 2 tablespoons red wine vinegar, 2 teaspoons dijon mustard, ½ teaspoon kosher salt, and pepper to taste. Gradually whisk in ⅓ to ½ cup olive oil.

2. Shallot–White Wine Make Classic Vinaigrette (No. 1), replacing the red wine vinegar with white wine vinegar; add 1 minced shallot.

3. Roasted Garlic Slice the top off 1 head garlic; drizzle with olive oil, wrap in aluminum foil and roast at 400° until tender, 35 minutes. Cool, then squeeze out the cloves. Make Classic Vinaigrette (No. 1) in a blender, adding the roasted garlic and 3 tablespoons grated parmesan.

4. Bistro Bacon Make Classic Vinaigrette (No. 1); add ⅓ cup crumbled blue cheese, 3 slices crumbled cooked bacon and 2 tablespoons chopped chives.

5. Mediterranean Make Classic Vinaigrette (No. 1); mash in ½ cup crumbled feta, then whisk in 1 tablespoon chopped parsley, 1 teaspoon dried oregano and 1 diced plum tomato.

6. Dijon Whisk 3 tablespoons each dijon mustard and champagne vinegar, ½ teaspoon kosher salt, and pepper to taste. Gradually whisk in ½ cup olive oil.

7. Spicy Honey-Mustard Whisk 2 teaspoons each honey and dijon mustard, 2 tablespoons lime juice, and ½ teaspoon each lime zest and kosher salt. Gradually whisk in ¼ cup each olive oil and vegetable oil, then add 2 teaspoons chopped thyme and ½ minced jalapeño.



No. 8

Mango-Lime Puree

I chopped peeled mango, the zest and juice of 1 lime, and 1 teaspoon each dijon mustard, sugar and kosher salt in a blender. Gradually blend in ¼ cup rice vinegar and ½ cup vegetable oil.

9. Italian Soak 2 tablespoons minced red onion in cold water, 15 minutes; drain. Pile ½ garlic clove, 2 tablespoons fresh parsley, 1 teaspoon dried oregano and ½ teaspoon kosher salt on a board; chop and mash into a paste. Whisk with 2 tablespoons red wine vinegar and the onion. Gradually whisk in ½ cup olive oil.

10. Creamy Italian Blend ¼ cup mayonnaise, 3 tablespoons red wine vinegar, 2 tablespoons each sour cream and olive oil, 1 teaspoon Italian seasoning, 1 garlic clove and ¼ teaspoon kosher salt in a blender. Stir in 1 tablespoon chopped parsley.

11. Lemon Balsamic Whisk 2 tablespoons balsamic vinegar, 1 tablespoon lemon juice, 2 teaspoons dijon mustard, ½ teaspoon kosher salt, and pepper to taste. Gradually whisk in ½ cup olive oil.

12. Creamy Balsamic Make Lemon Balsamic Dressing (No. 11), adding 2 tablespoons mayonnaise and ½ teaspoon each minced garlic and sugar with the vinegar.

13. Basil-Walnut Blend ¾ cup olive oil, 3 tablespoons each toasted walnuts and lemon juice, 1 cup fresh basil, 1 garlic clove and 1 teaspoon kosher salt in a blender.

14. Hazelnut-Herb Blend 2 tablespoons each dijon mustard and cider vinegar, 1 teaspoon kosher salt, and ⅓ cup each vegetable oil and hazelnut oil in a blender. Add ¼ cup each chopped chives and dill and pulse to combine.

FOOD STYLING: JAMIE KIMM; PROP STYLING: KAITLYN DU ROSS.

15. Lemon Whisk 2 tablespoons lemon juice, 1 tablespoon dijon mustard, 1 teaspoon lemon zest, ½ teaspoon sugar, and salt to taste. Gradually whisk in ¼ cup each olive oil and vegetable oil.

16. Lemon-Dill Make Lemon Dressing (No. 15), adding 2 tablespoons chopped dill.

17. Roasted Red Pepper Make Lemon Dressing (No. 15) in a blender, adding 1 cup jarred roasted red pepper strips and 1 teaspoon minced rosemary.

18. Olive Make Lemon Dressing (No. 15) in a blender, adding ¼ cup pitted kalamata olives and 1½ teaspoons fresh thyme.

19. Truffle Whisk 1 tablespoon each dijon mustard and champagne vinegar, 1 minced shallot, ½ teaspoon kosher salt, and pepper to taste. Gradually whisk in ⅓ cup truffle oil and ¼ cup olive oil.

20. Maple-Walnut Whisk ¼ cup each mayonnaise and maple syrup, 2 tablespoons cider vinegar, ½ teaspoon kosher salt, and pepper to taste. Add 2 tablespoons chopped toasted walnuts.

21. Spiced Chutney Whisk 2 tablespoons each mango chutney and lime juice, and ½ teaspoon each ground cumin and kosher salt. Gradually whisk in ¼ cup vegetable oil.

22. Chocolate-Balsamic Blend ¼ cup each balsamic vinegar, olive oil and vegetable oil, 3 tablespoons cocoa powder and 1½ teaspoons sugar in a blender. Season with salt and pepper.



No. 23

Cuban Mojo

Cook 5 chopped garlic cloves in ⅓ cup olive oil over medium-high heat, 30 seconds; cool. Blend with ¼ cup orange juice, 2 tablespoons lime juice, and ½ teaspoon each ground cumin and kosher salt in a blender. Add 2 tablespoons chopped parsley; pulse to combine.

24. Ranch Whisk ½ cup buttermilk, ¼ cup mayonnaise, 2 tablespoons each chopped parsley and chives, 1 tablespoon cider vinegar, ¼ teaspoon kosher salt, a pinch of garlic powder and a dash of hot sauce.

25. Light Ranch Whisk ½ cup buttermilk, ¼ cup nonfat Greek yogurt, 2 tablespoons each chopped parsley and chives, 1 tablespoon cider vinegar, ½ teaspoon kosher salt and ¼ teaspoon sugar.

26. Bacon Ranch Make Ranch Dressing (No. 24); add 4 slices crumbled cooked bacon.

27. Smoky Ranch Whisk ½ cup buttermilk, ¼ cup mayonnaise, the juice of ½ lime, 2 tablespoons each chopped chipotles in adobo sauce and chopped cilantro, ½ teaspoon each honey and kosher salt, and a pinch of garlic powder.

28. French Blend ¼ cup each olive oil and water, 3 tablespoons red wine vinegar, 2 tablespoons each tomato paste, ketchup and brown sugar, and ½ teaspoon each paprika and kosher salt in a blender.

29. Creamy Blue Cheese Whisk ¼ cup each buttermilk and sour cream, ½ cup crumbled blue cheese, the juice of ½ lemon, and salt and hot sauce to taste.

30. Buttermilk–Goat Cheese Pulse ½ cup buttermilk, 3 ounces softened goat cheese, 2 tablespoons white wine vinegar, and 1 tablespoon each olive oil and horseradish in a blender until smooth. Stir in 1 tablespoon each chopped dill and chives.



No. 34

31. Caesar Blend 1 pasteurized egg yolk, 1 garlic clove, the juice of 1 lemon, 1 teaspoon dijon mustard and 4 anchovies in a blender. Gradually blend in ½ cup olive oil and a splash of water. Stir in ½ cup grated parmesan.

32. Light Caesar Blend ½ cup nonfat Greek yogurt, 2 tablespoons grated parmesan, 1 tablespoon each olive oil and water, the juice of 1 lemon, 1 garlic clove and 4 anchovies in a blender.

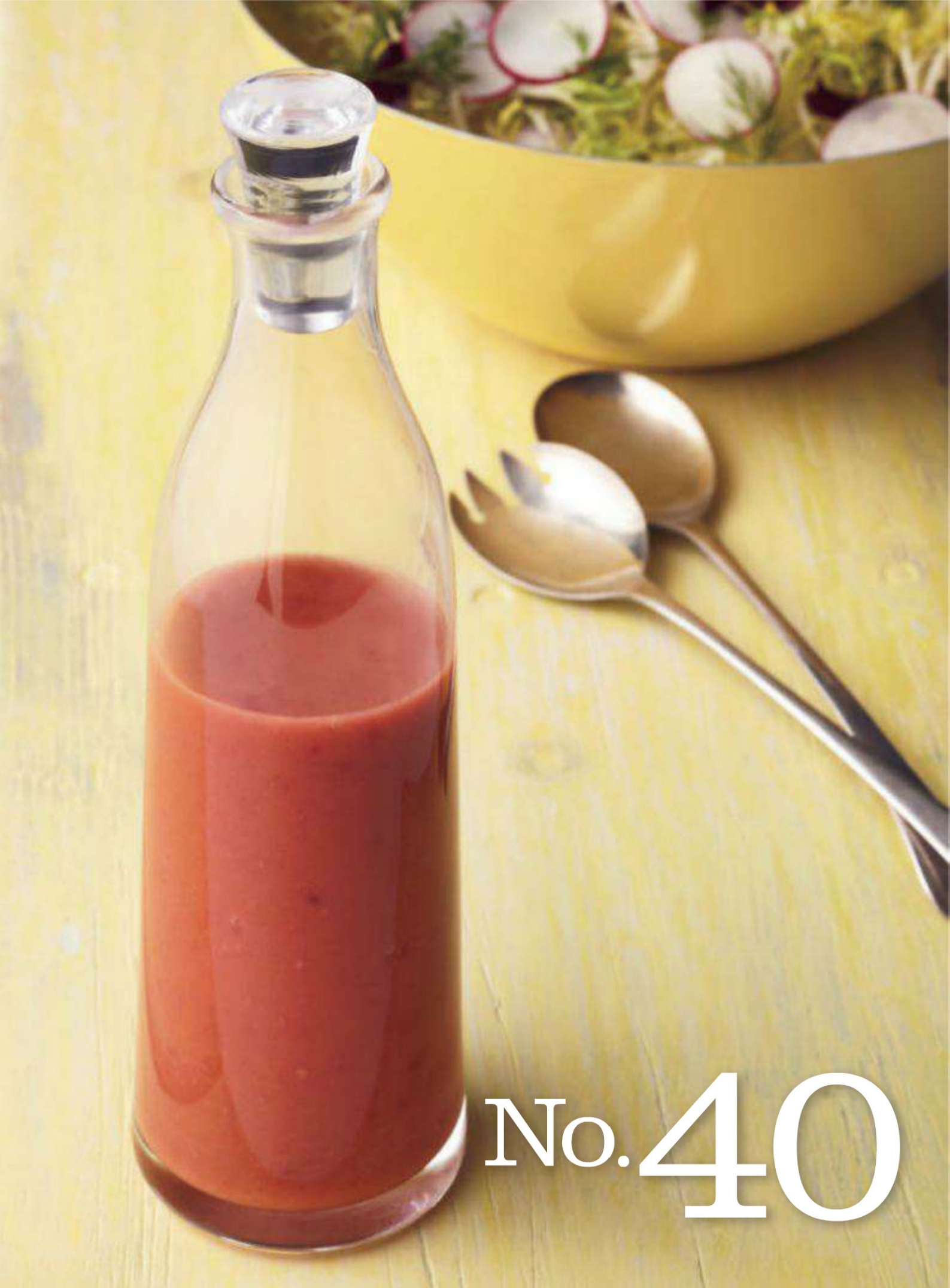
33. Cajun Scallion Blend 1 pasteurized egg, 2 teaspoons each Creole mustard and white vinegar, and ½ teaspoon Cajun seasoning in a blender. Gradually blend in ½ cup vegetable oil. Add ¼ cup chopped scallions and pulse to combine.

↑ **Creamy Caper-Herb** Whisk 2 tablespoons each mayonnaise, dijon mustard and red wine vinegar, 1 minced shallot, 2 tablespoons chopped capers, 1 tablespoon each minced chives, parsley and tarragon, and ½ teaspoon kosher salt. Gradually whisk in ½ cup olive oil.

35. Creamy Vegan Pulse 2 teaspoons each dijon mustard and cider vinegar, 1 teaspoon kosher salt, ¼ cup olive oil and ½ cup soft tofu in a blender until smooth. Stir in ½ cup mixed chopped chives, parsley and chervil.

36. Creamy Curry Whisk ⅓ cup each Greek yogurt and mayonnaise, 2 tablespoons lemon juice, 1½ teaspoons roasted curry powder, 1 teaspoon honey and ¼ teaspoon kosher salt.

37. Orange-Walnut Whisk 2 tablespoons orange juice, 1 tablespoon sherry vinegar, ½ teaspoon kosher salt, and pepper to taste. Gradually whisk in 3 tablespoons each walnut oil and olive oil.


No.40

38. Thousand Island Whisk ½ cup mayonnaise, ⅓ cup sweet chili sauce, 2 tablespoons each sweet pickle relish and chopped chives, 1 chopped hard-boiled egg and the juice of ½ lemon.

39. Green Goddess Blend ½ cup each mayonnaise, sour cream and fresh parsley, the juice of ½ lemon, 2 chopped scallions, 3 tablespoons chopped tarragon and 3 anchovies in a blender until smooth. Season with salt and pepper.

40. Red Raspberry Blend 2 tablespoons raspberry vinegar, 1 chopped shallot, 1 teaspoon each honey and dijon mustard, and ½ teaspoon kosher salt in a blender. Gradually blend in ⅓ cup olive oil; add ½ cup raspberries and pulse to combine.

41. Watermelon-Mint Puree 2 cups cubed seeded watermelon, 3 tablespoons sherry vinegar, ⅓ cup each olive oil and vegetable oil, ½ teaspoon kosher salt, and pepper to taste in a blender. Add ½ cup torn mint; pulse to combine.

42. Cucumber-Herb Make Watermelon-Mint Dressing (No. 41), replacing the watermelon with half a chopped seedless cucumber and the mint with 3 tablespoons chopped dill.

43. Poppy Seed Cook ½ tablespoon poppy seeds in a dry skillet, 1 minute; transfer to a bowl. Whisk in 3 tablespoons cider vinegar, 1 tablespoon honey, 1 teaspoon dijon mustard and ½ teaspoon kosher salt. Gradually whisk in ⅓ cup olive oil.



No. 44

Bourbon-Peach

Puree ½ cup chopped thawed frozen peaches, 1 tablespoon bourbon, 1 teaspoon each dijon mustard and cider vinegar, ½ teaspoon kosher salt, and ⅓ cup vegetable oil in a blender. Stir in ¼ cup chopped toasted pecans.

45. Carrot-Ginger Cook 1 chopped carrot in boiling water until soft; reserve ½ cup cooking water, then drain. Puree the carrot, reserved water, 2 tablespoons each rice vinegar and chopped peeled ginger, and 1 teaspoon each sugar, soy sauce and sesame oil in a blender. Season with salt.

46. Asian Sesame Whisk 2 tablespoons cider vinegar, 1 tablespoon brown sugar, 1½ teaspoons grated peeled ginger, 3 tablespoons sesame oil, ⅓ cup vegetable oil, ½ teaspoon kosher salt, and pepper to taste.

47. Miso-Ginger Blend 1 tablespoon each miso paste and grated peeled ginger, the juice of 2 limes, ½ garlic clove, 1 chopped scallion, 1 teaspoon Sriracha and ½ teaspoon sugar in a blender. Gradually blend in ½ cup vegetable oil.

48. Avocado-Wasabi Puree half an avocado, 1½ teaspoons wasabi paste, 3 tablespoons each rice vinegar and water, and ½ teaspoon kosher salt in a blender. Gradually blend in ¼ cup vegetable oil.

49. Spicy Thai Whisk ¼ cup lime juice, 1 tablespoon fish sauce, 1 teaspoon sugar, ½ teaspoon Sriracha and ¼ teaspoon kosher salt. Whisk in ¼ cup vegetable oil.

50. Peanut-Lime Blend ¼ cup creamy peanut butter, 3 tablespoons water, the juice of 1 lime, 1 tablespoon each rice vinegar and chopped peeled ginger, and 2 teaspoons each soy sauce and honey in a blender.

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Dijon Dressing

- 1 Tbsp. balsamic vinegar
- 3 drops SweetLeaf SteviaClear® liquid stevia
- ½ cup olive oil
- 2 Tbsp. Dijon mustard
- 1 tsp. lemon juice
- Salt and pepper to taste

Combine all ingredients in a bowl. Keep in fridge for up to a week. Makes about ¾ cup.

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FOOD STYLING: JAMIE KIMM; PROP STYLING: KAITLYN DU ROSS.

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These cakes are great for Passover. Note: They require kosher for Passover ingredients and substitutions, and some contain dairy.



Have Your Cake...

Chefs in Food Network Kitchens took on the ultimate baking challenge: Make five great cakes without all-purpose flour.

PHOTOGRAPHS BY **CON POULOS**

FLOURLESS CARROT BUNDT CAKE

ACTIVE: 35 min | TOTAL: 1 hr (plus cooling) | SERVES: 8 to 10

GLUTEN-FREE

FOR THE CAKE
Cooking spray
2 cups almond flour
½ cup kosher potato starch
1 teaspoon finely grated orange zest
½ teaspoon ground cinnamon
½ teaspoon ground ginger
½ teaspoon kosher salt
2 cups shredded carrots (3 to 4 large carrots)
2 large eggs plus 3 egg whites
1¼ cups granulated sugar

FOR THE GLAZE
1 cup confectioners' sugar
1 tablespoon plus 2 teaspoons fresh orange juice
1 vanilla bean, split lengthwise and seeds scraped (optional)
Pinch of kosher salt

1. Make the cake: Preheat the oven to 375°. Coat a 10-inch Bundt pan with cooking spray.
2. Whisk the almond flour, potato starch, orange zest, cinnamon, ginger and salt in a large bowl; stir in the carrots.
3. Combine the whole eggs and 1 cup granulated sugar in another large bowl. Beat with a mixer on medium-high speed until pale and thick, about 3 minutes. Gently fold in the carrot mixture.
4. Put the egg whites in another large bowl and beat with a mixer on medium-high speed until just foamy. Gradually add the remaining ¼ cup granulated sugar and beat until stiff, glossy peaks form, 6 to 8 more minutes.
5. Gently fold the beaten egg white mixture into the carrot mixture in 3 additions until just combined. Scrape the batter into the prepared pan. Bake until the cake springs back when pressed and a toothpick inserted into the center comes out clean, 25 to 30 minutes. Transfer to a rack and let cool completely in the pan, then invert onto a platter.
6. Make the glaze: Whisk the confectioners' sugar, orange juice, vanilla seeds and salt in a bowl. Drizzle over the cake and let set slightly before serving.

FOOD STYLING: SUSAN SPUNGEN; PROP STYLING: PAIGE HICKS.

MATZO RED VELVET CAKE

ACTIVE: 45 min | TOTAL: 1 hr 45 min (plus chilling) | SERVES: 8 to 10

FOR THE CAKE

- ⅓ cup vegetable oil, plus more for brushing
- ½ cup plus 2 tablespoons kosher potato starch
- ⅔ cup plus 2 tablespoons unsweetened cocoa powder
- ⅓ cup packed matzo cake meal
- 10 large eggs
- 1⅓ cups granulated sugar
- ¼ teaspoon salt
- 2 tablespoons red food coloring
- 1 teaspoon vanilla extract

FOR THE FROSTING

- 1 pound cream cheese, at room temperature
- 2 sticks unsalted butter, at room temperature
- 3½ cups confectioners' sugar
- 1 teaspoon vanilla extract

1. Preheat the oven to 350°. Lightly brush two 9-inch-round cake pans with vegetable oil. Line the bottom of the pans with parchment paper, then lightly oil the paper. Combine 2 tablespoons each potato starch and cocoa powder in a small bowl. Dust the prepared pans with the potato starch mixture, tapping out the excess.

2. Sift the matzo cake meal and the remaining ½ cup potato starch and ⅔ cup cocoa powder into a bowl. Put the eggs, granulated sugar and salt in a stand mixer bowl. Set the bowl over a saucepan of simmering water (do not let the bowl touch the water) and whisk until the sugar is dissolved and the mixture is hot (110° to 120°), about 5 minutes.

3. Attach the bowl to the stand mixer base and beat with the whisk attachment on high speed until very light and foamy, about 5 minutes. Whisk ⅓ cup vegetable oil, the food coloring and vanilla in a small bowl. Reduce the mixer speed to low; gradually beat the cocoa mixture into the egg mixture, then gradually beat in the oil mixture until just incorporated. Turn off the mixer and finish folding the batter with a rubber spatula until combined.

4. Divide the batter between the prepared pans, smoothing the tops. Bake until the cakes pull away from the pans and the centers spring back when pressed, about 30 minutes. Transfer to a rack and cool 15 minutes in the pans, then run a knife around the edges to loosen. Invert the cakes onto a parchment-lined baking sheet and let cool completely; peel off the parchment.

5. Make the frosting: Beat the cream cheese and butter in a large bowl with a mixer on high speed until smooth, about 1 minute. Reduce the speed to low and gradually beat in the confectioners' sugar, then the vanilla. Increase the speed to high and beat until smooth and fluffy, about 3 more minutes.

6. Transfer 1 cake layer to a platter and spread with 1½ cups frosting; top with the second cake layer. Cover the whole cake with a very thin layer of frosting (this is the crumb coat; it doesn't have to be perfect). Refrigerate until firm, at least 30 minutes. Frost the top and sides of the cake with the remaining frosting, then return to the refrigerator until set, 1 to 2 hours.

For the best texture, be sure to use matzo cake meal (not matzo meal) and kosher potato starch.





FLOURLESS CHOCOLATE TORTE

ACTIVE: 25 min | TOTAL: 1 hr (plus cooling) | SERVES: 8 to 10

GLUTEN-FREE

- 1½ sticks (12 tablespoons) unsalted butter or margarine, cut into small pieces, plus more for the pan
- 12 ounces bittersweet chocolate, chopped
- 6 large eggs
- ½ cup sugar
- Pinch of kosher salt
- Unsweetened cocoa powder, for dusting

1. Preheat the oven to 350°. Lightly butter the bottom and side of a 9-inch springform pan. Combine the chocolate and 1½ sticks butter in a heatproof bowl. Place the bowl over a saucepan of simmering water (do not let the bowl touch the water) and stir until melted and combined. Remove the bowl from the saucepan and let cool slightly.

2. Combine the eggs, sugar and salt in a large bowl. Beat with a mixer on medium-high speed until pale and thick, 5 to 8 minutes.

3. Gently fold half of the melted chocolate mixture into the egg mixture until just combined, then gently fold in the rest. Pour the batter into the prepared pan and bake until the top is no longer shiny and barely jiggles and a toothpick inserted into the center comes out with only a few crumbs, 35 to 45 minutes. Transfer to a rack and let cool completely in the pan. Remove the springform ring and transfer to a platter; dust with cocoa powder.



LEMON-COCONUT MATZO JELLY ROLL

ACTIVE: 55 min | TOTAL: 1 hr 50 min | SERVES: 8 to 10

FOR THE CAKE

¼ cup vegetable oil, plus more for brushing
⅓ cup kosher potato starch, plus more for the pan
1 cup sweetened shredded coconut
⅓ cup matzo meal
¼ teaspoon salt
Finely grated zest and juice of 1 lemon
8 large eggs
1 cup granulated sugar
Confectioners' sugar, for dusting
1 cup raspberry jam
Fresh raspberries, for serving (optional)

FOR THE FROSTING

2 large egg whites
½ cup granulated sugar
¼ teaspoon finely grated lemon zest
2 teaspoons fresh lemon juice
Pinch of salt

1. Preheat the oven to 350°. Make the cake: Brush a rimmed 11-by-17-inch baking sheet with vegetable oil and line with parchment paper. Oil the parchment and dust with potato starch, tapping out any excess.
2. Spread the coconut on a separate baking sheet; bake until lightly toasted, about 8 minutes. Let cool. Finely grind all but ¼ cup coconut in a food processor; add the matzo meal and process until finely ground. Transfer to a large bowl and stir in the potato starch and salt.
3. Combine ¼ cup vegetable oil with the lemon zest and juice in a bowl; set aside. Put the eggs in their shells in a bowl and cover with hot tap water; let stand 5 minutes. Crack the eggs into a bowl; add the granulated sugar and beat with a mixer on medium-low speed until combined, 1 minute. Increase the speed to medium high and beat until thick and fluffy, 12 minutes. Fold the egg mixture into the matzo meal mixture with a rubber spatula until combined. Stir in the lemon-oil mixture until just combined. Spread the batter on the baking sheet; bake until the cake is golden and springs back when pressed, 18 to 20 minutes. Transfer to a rack and let cool 5 minutes in the pan; run a knife around the edge of the cake to loosen.
4. Dust a kitchen towel with confectioners' sugar and invert the cake onto the towel. Peel off the parchment. Starting with a long side, carefully roll up the cake, using the towel to help you. Wrap the towel tightly around the rolled cake and let cool completely, about 15 minutes.
5. Make the frosting: Put the egg whites, granulated sugar, lemon zest and juice, and salt in a heatproof bowl. Set the bowl over a saucepan of simmering water (do not let the bowl touch the water); whisk until the sugar is dissolved, 3 minutes. Remove the bowl from the pan and beat with a mixer on medium-high speed until thick, glossy and cool, 3 to 5 minutes.
6. Assemble the cake: Unroll the cooled cake and spread with the raspberry jam. Reroll the cake, cover with the frosting and top with the reserved ¼ cup coconut. Serve with raspberries.



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HAZELNUT-MOCHA DACQUOISE

ACTIVE: 1 hr | TOTAL: 4 hr 30 min (plus chilling) | SERVES: 10 to 12

- 1⅓ cups blanched hazelnuts
- 1½ cups plus ⅓ cup sugar
- 1 tablespoon kosher potato starch
- 6 large egg whites
- ¼ teaspoon salt
- ¼ cup whole milk
- 5 cups heavy cream
- 8 ounces bittersweet chocolate, coarsely chopped, plus shaved chocolate for topping
- 1 tablespoon instant espresso powder

1. Position racks in the upper and lower thirds of the oven and preheat to 325°. Spread the hazelnuts on a baking sheet and bake until toasted, 12 to 15 minutes; let cool completely. Combine 1 cup each hazelnuts and sugar and the potato starch in a blender or food processor and pulse until very finely ground. Transfer to a large bowl.

2. Reduce the oven temperature to 275°. Line 2 large baking sheets with parchment paper. Using a bowl as a guide, draw three 7-inch circles on the parchment with a pencil (2 circles on 1 piece and 1 circle on the other); flip the parchment so the markings face down.

3. Put the egg whites, ½ cup sugar and the salt in a large heatproof bowl. Set over a saucepan of simmering water (do not let the bowl touch the water) and whisk until the sugar is dissolved and the mixture is warm, 2 to 5 minutes. Remove the bowl from the saucepan and beat with a mixer on medium-high speed until stiff and shiny but not dry, about 2 minutes.

4. Fold the milk and one-quarter of the egg white mixture into the nut mixture with a rubber spatula until smooth, then fold in the remaining egg whites until just combined. Divide the batter among the 3 circles on the parchment and spread evenly with an offset spatula to fill the circles. Bake 1 hour, 30 minutes, then switch the position of the pans and continue baking until firm, dry and golden, 1 to 2 more hours. (The layers are done when they easily peel off the parchment.) Let cool slightly on the baking sheets; peel off the parchment and transfer to a rack to cool completely.

5. Meanwhile, make the ganache: Put 1 cup cream in a microwave-safe bowl; microwave until very hot, about 2 minutes. Whisk in the chocolate and espresso powder until smooth. Let cool to room temperature, then cover and refrigerate until cold, thick and spreadable, at least 30 minutes. Make the whipped cream: Combine the remaining 4 cups cream and ⅓ cup sugar in a large bowl and beat with a mixer on medium speed until it barely holds soft peaks, 1 to 2 minutes. Finish beating the cream by hand with a whisk until soft peaks form; do not overbeat.

6. Put 2 meringue layers on a baking sheet; spread half of the ganache on each, to the edge. Refrigerate until set, 15 minutes. (If the ganache is too firm to spread, microwave in 20-second intervals to soften.) Place one of the ganache-topped meringues on a platter. Spread with 1 cup whipped cream. Stack the other ganache-topped meringue on top; spread with another layer of whipped cream. Top with the last meringue, then cover the top and side of the cake with the remaining whipped cream. Chop the remaining ⅓ cup hazelnuts and sprinkle on top of the cake along with the shaved chocolate. Refrigerate at least 6 hours or overnight before serving.

GLUTEN-FREE



A dacquoise is a French dessert made of meringue layers with a cream filling. Make it a day ahead so the meringue will soften.

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BAKED SWEET AND SPICY S'MORES

MAKES 16 BARS

- 1 stick unsalted butter, at room temperature
- ⅓ cup sugar
- ¼ teaspoon dark brown sugar
- 1 teaspoon vanilla extract
- ½ cup whole-wheat flour
- ½ cup graham cracker crumbs
- 1 teaspoon baking powder
- ½ teaspoon cinnamon
- 2 3.5 ounce dark chocolate bars
- ½ cup marshmallow fluff

Preheat the oven to 350°. Line an 8-by-8-inch square baking dish with parchment paper. Beat the butter, sugars and vanilla together in a bowl with an electric mixer until light and fluffy. In a small bowl, whisk together the flour, graham cracker crumbs, baking powder, cinnamon and salt. Stir into the butter mixture until combined. Spread ⅔ of the batter onto the prepared pan and press into an even layer. Lay the two chocolate bars in an even layer across the dough. Spread the marshmallow fluff over the chocolate, and crumble the remaining dough evenly over the top. Bake until puffed and set, about 25 to 30 minutes. Cool completely before cutting into 16 bars.

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On the Road

Try some **faux fried eggs.** Then, make Vermont maple candy and visit the World Grits Festival.

PHOTOGRAPH BY **SAM KAPLAN**



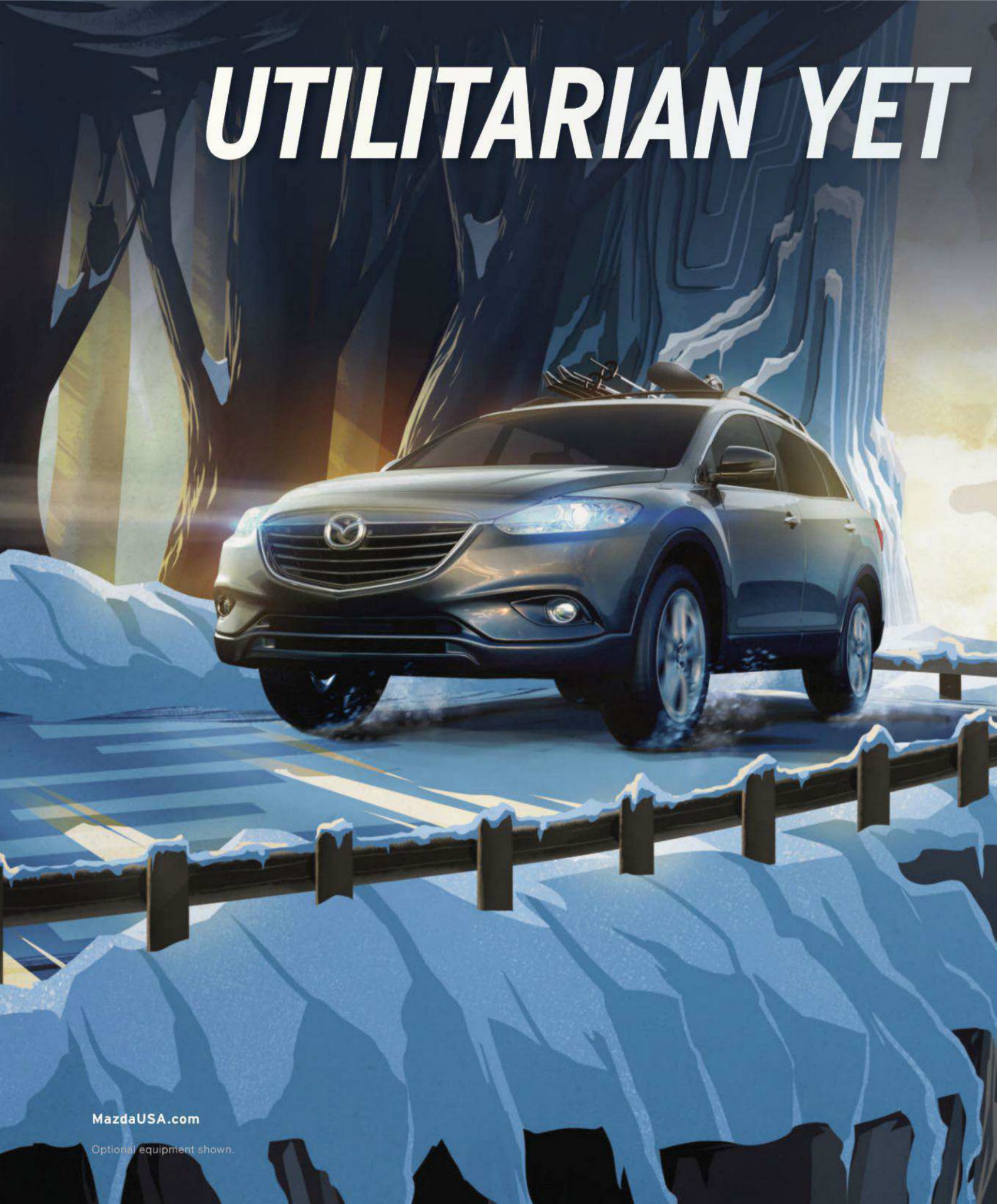
It's not an egg!

Yolk's on You

Folks in San Antonio love a good April Fool's joke. A signature dish at the Night in Old San Antonio street fair is a "shypoke egg": a tostada topped with circles of melted white and yellow American cheese (a jalapeño slice highlights the "yolk"). The sunny-side-up look-alike was invented at Hipp's Bubble Room, and though the restaurant closed in 1980, event organizers still make the "eggs" from the original recipe. Try some at the festival, which kicks off April 23 *(admission from $10; niosa.org)*. Or take a crack at them yourself.

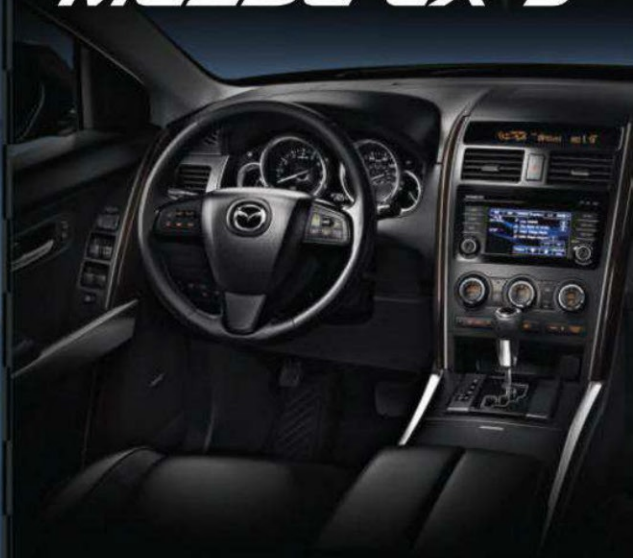


FOOD STYLING: KAREN EVANS. INSET: NIOSA. STELLA TENORIO-DE LA GARZA.


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On The Map

When spring arrives in Vermont, the maple sap starts flowing. **Take a tour.**

BY **MOLLY TRIFFIN** ILLUSTRATION BY **MICHAEL A. HILL**

1 Harvest Festival
Each April, maple lovers unite here for a three-day **MAPLE FESTIVAL.** You'll find a maple parade, a maple buffet dinner and tons of sweets like maple milkshakes and "sugar on snow," a chewy treat made by pouring hot syrup onto fresh snow.
Free admission, $16 for maple dinner; Main St., St. Albans; vtmaplefestival.org

2 Maple Massage
Syrup isn't just for pancakes—it can also moisturize your skin. For the maple syrup and brown sugar scrub treatment at **THE SPA AT STOWE MOUNTAIN LODGE,** you get massaged and scrubbed with the sweet stuff, then rinsed under seven shower heads.
$150; 7412 Mountain Rd., Stowe; stowemountainlodge.com

3 History Lessons
The **NEW ENGLAND MAPLE MUSEUM** has artifacts from 200 years of sugaring history. The highlight is the tasting room, where you can sample four grades of maple syrup. *Admission from 75¢; 4578 U.S. Route 7, Pittsford; maplemuseum.com*

4 Vodka Tasting
At **VERMONT SPIRITS,** booze makers ferment maple sap to produce vodka. The result is a subtle butterscotch flavor that isn't overly sweet. Check out the stills, then hit the tasting bar for free samples.
$40 for a 750 ml bottle; 5573 Woodstock Rd., Quechee; vermontspirits.com



5 Maple Farm B&B
Guests wake up to the smell of syrup every morning at the **MAPLE CREST BED & BREAKFAST,** a historic inn operated by a family of syrup makers. You can watch them collect sap from the trees out back and then pour it through a filter into a giant evaporator. Of course, breakfast—bacon, eggs, buttermilk pancakes and homemade muffins—is served with fresh maple syrup.
Rooms from $40 (includes breakfast); 2512 Lincoln Hill Rd., Shrewsbury; smithmaplecrestfarm.com

6 Syrup Factory
HARLOW'S SUGAR HOUSE is known for its maple cream and maple candies, and on weekends this time of year, visitors can watch as sap is boiled down into syrup. Buy a jug to take home, then make your own maple candy: Harlow's shared its recipe (see below).
$33 for a half gallon of syrup; 563 Bellows Falls Rd., Putney; vermontsugar.com



MAPLE CANDY

ACTIVE: 35 min | TOTAL: 1 hr 40 min
MAKES: about 24 small pieces

Vegetable oil, for the pan and spoon
2 cups pure maple syrup

1. Line the bottom and sides of a 9-by-5-inch loaf pan with parchment paper; brush the parchment with vegetable oil. Bring the maple syrup to a boil in a large saucepan over medium heat, then reduce the heat to medium low. Dip the back of a spoon in vegetable oil and run it over the top of the foam to help it subside. Increase the heat to medium and continue cooking until a candy thermometer registers 246°, 25 to 30 minutes. Pour the syrup into a heatproof bowl and let cool, 5 minutes.
2. Beat the syrup with a mixer on medium-low speed until it starts to lighten in color and turn opaque, 30 seconds to 1 minute. Pour into the prepared pan and spread with an offset spatula; let cool completely, about 1 hour. Lift out of the pan and cut into pieces.

MAPLE CANDY: SAM KAPLAN; FOOD STYLING: KAREN EVANS.

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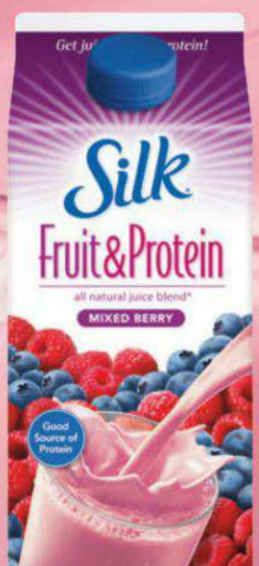
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True Grits

To prevail at the **World Grits Festival,** you don't have to eat the star dish—you have to wear it.

Southerners love grits, but Ned Berry's obsession goes far beyond the usual. Each April, the special-education teacher from St. George, SC, heads to his town's World Grits Festival and covers himself in grits from head to toe. It's part of the Rolling in the Grits contest, the festival's marquee event: About a dozen competitors dive into an inflatable pool filled with two feet of grits in an attempt to roll the most onto their bodies. Berry started competing in 1988, and he hasn't missed a year since. The champ told us what it takes to be a top roller.



The uniform: "My outfit includes an undershirt, a sweatshirt, a heavy shirt, a heavy pair of pants and sweatpants. I wear the sweatshirt and sweatpants inside out; the fleecy side is better at picking up grits."

The roll: "Each competitor gets 10 seconds in the pool. Some spray themselves with hairspray or wear scuba suits. I just go in as deep as I can and roll. I use the last five or six seconds to scoop up as many grits as I can with my shirt."

The weigh-in: "When I step on the scale, it's the moment of truth: I aim for 50 pounds of grits—my record is 52. If I win first place, I get $250. These days, I usually just give my winnings back to the festival since I love it so much."

The aftermath: "There's a girl who rinses you down with a hose at the event. I always take a long shower, but no matter how many times you wash your hair, you'll still have grits sticking to you. Sometimes I'll be digging them out of my ears three or four days later."

Cheer him on! Berry competes in his 26th annual Rolling in the Grits contest on April 14 *(free admission; worldgritsfestival.com).*

GRITS: SAM KAPLAN. INSETS (3): STEVE FRANKS.

PROMOTION

The SCOOP



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My Top Five



Kelsey Nixon, host of Cooking Channel's *Kelsey's Essentials,* tells us what to eat in her hometown, Salt Lake City.

1 Shrimp-Stuffed Mushrooms
Tin Angel Café

This café and art gallery was one of Kelsey's favorite hangouts after she graduated from nearby Brigham Young University (she now lives in New York full-time). The stuffed mushrooms, filled with peppers, onions and shrimp, was her go-to dish. "I've been meaning to re-create something similar at home," she says. And she should: They come and go from the menu!

$6.50; 365 West 400 South; thetinangel.com





2 Tutta Pasta Cucina Toscana
Cucina Toscana

It's tough to decide between this trattoria's potato gnocchi and the spinach-and-ricotta ravioli. Luckily, she doesn't have to: Kelsey goes for both by ordering Cucina Toscana's two-pasta sampler. "It's life-changing," she says. "I just don't think you can beat fresh pasta."

$26; 307 West Pierpont Ave.; cucina-toscana.com

3 Cinnamon Crumb Donuts
Banbury Cross Donuts

Kelsey is a sucker for these doughnuts, and so is everyone else: They're the old-fashioned bakery's bestseller. Just after they leave the fryer, the doughnuts are dipped in a glaze and then a mixture of cinnamon and sugar. "It's like a coffee cake meeting a doughnut," Kelsey says. "It's the best of both worlds."

$1; 705 South 700 East; 801-537-1433





4 Tamales with Chili Verde
Red Iguana

Kelsey's order from this Mexican joint never changes: two tamales filled with pork, plus a side of rice and beans. "I just can't bring myself to get anything else," she says. The chili verde sauce comes from a family recipe that the restaurant has used for more than 25 years. "Nobody does Mexican food better in the state of Utah," Kelsey says.

$13; 736 West North Temple St.; rediguana.com

5 Root Beer Freeze
Hires Big H

When Kelsey visits her hometown, her go-to midday snack is this 16-ounce icy treat from Salt Lake City's landmark drive-in. It's soft-serve vanilla ice cream, root beer and root beer extract blended into a thick shake. "It's the most refreshing dessert in the world," Kelsey says, "and it's so good with fries dipped in it."

$3.50; 425 South 700 East; hiresbigh.com



FOOD PHOTOS: RAMIN RAHIMIAN.

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Good Question...

Have a question about cooking? Visit foodnetwork.com/goodquestion.

Q: What's the best way to bring butter and eggs to room temperature for baking? Pat Gamble, Phenix City, AL

A: Eggs and butter incorporate more easily into a batter when they're at room temperature. Here's how to take the chill off safely:



Butter: Remove from the refrigerator at least 1 hour or up to a day before using. To help cold butter warm up, cut it into pieces. Or if you're in a hurry, microwave it on 20 percent power for a few seconds at a time.

Eggs: Remove from the refrigerator 20 to 30 minutes before using. For faster warming, soak whole eggs in a bowl of warm water until they are no longer cool to the touch, about 5 minutes. If your recipe calls for just yolks or whites, separate the eggs before bringing everything to room temperature: Cold eggs are easier to separate.

Q: How do you get a nice browned crust when searing meat? Patricia Chase, Broomfield, CO

A: Follow these four steps from Food Network Kitchens' Katherine Alford:

1. Heat a heavy skillet or Dutch oven over low heat for a few minutes before adding fat.
2. Meanwhile, pat the meat dry with paper towels, then season with salt and pepper. (Don't season too far ahead—salt draws out moisture.)
3. Turn up the heat and add a thin coat of oil to the pan.
4. Place the meat in the pan one piece at a time, leaving space around each piece. (If there's not enough room, sear in batches.) Resist the urge to turn the meat until it releases easily from the pan.



THIS PAGE, BUTTER: COMSTOCK/GETTY IMAGES. EGGS: GLOW IMAGES/GETTY IMAGES. PAN: MARKO METZINGER/STUDIO D. OPPOSITE PAGE, EXTRA-VIRGIN OLIVE OIL AND PEANUT OIL: MARKO METZINGER/STUDIO D. VEGETABLE OIL: BEN GOLDSTEIN/STUDIO D. SESAME OIL: LARA ROBBY/STUDIO D. DUTCH OVEN: DOABLE/A COLLECTION/GETTY IMAGES.



Q: What kinds of oil should you keep in your pantry?
L. Adams, Waco, TX

A: You can find dozens of oils at the supermarket, but you don't need them all. Here are our top four:



Extra-virgin olive oil
This is our go-to cooking oil, and we drizzle it on finished dishes. Extra-virgin is higher quality than virgin, pure or light olive oils.



Vegetable oil
This is a good neutral oil for grilling, frying and baking or for making mild salad dressings. We prefer vegetable oil over canola oil.



Peanut oil
Keep this on hand if you do a lot of deep-frying: It gives fried foods a crisp, golden crust.



Toasted sesame oil
This super-flavorful oil is great for Asian-style sauces, salads and slaws. It has a relatively low smoke point, so if you're heating it, combine it with another oil first.

Q: Can you make a slow-cooker recipe in a regular pot?
Susan Lin, Shawnee, KS

A: Yes, you can. Here's how to adapt the recipe:

- Use a Dutch oven or heavy-bottomed pot with a tight-fitting lid.
- Add about a quarter more liquid to the pot than the slow-cooker recipe calls for—there's more evaporation in a conventional pot.
- Bump up the amount of herbs and aromatics, like onions or garlic, by 1½ to 2 times. (A little goes a long way in a slow cooker.)
- Cover and cook on the stove at a gentle simmer or in the oven at 300° to 350°; plan on about 1 hour of conventional cooking for every 4 hours in a slow cooker set on low. (This is a general guideline—you'll need to check the dish periodically.)





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Contest

Name This Dish!

Dream up a clever name for these **deviled eggs** and you could win big.



???????????????

What do you think?

ACTIVE: 30 min | TOTAL: 45 min | MAKES: 10

5 large eggs
3 tablespoons mayonnaise
1 teaspoon dijon mustard
¼ teaspoon Old Bay Seasoning, plus more for topping
3 tablespoons frozen corn kernels, thawed
2 teaspoons chopped fresh chives, plus more for topping
Kosher salt
3 to 4 small red-skinned potatoes
Vegetable oil, for frying
3 tablespoons lump crabmeat

1. Put the eggs in a small saucepan and cover with water by ½ inch. Bring to a boil over medium-high heat, then remove from the heat, cover and let stand 10 minutes. Remove the eggs with a slotted spoon and transfer to a bowl of ice water to cool, about 5 minutes. Carefully peel the eggs; halve lengthwise and scoop out the yolks into a medium bowl.
2. Add the mayonnaise, mustard and Old Bay to the yolks and whisk until smooth. Stir in the corn and chives; season with salt. Transfer the mixture to a pastry bag fitted with a large star tip (big enough for the corn kernels to fit through). Pipe into the egg white halves. Refrigerate until ready to serve.
3. Slice the potatoes into 10 rounds, slightly less than ½ inch thick. Heat ½ inch vegetable oil in a medium skillet over medium heat until it registers 300° on a deep-fry thermometer. Fry the potato rounds 4 minutes, then remove with a slotted spoon and drain on paper towels. Increase the oil temperature to 375°; fry the potatoes again until golden brown and crisp, about 3 more minutes. Drain on clean paper towels and season with salt.
4. Place a deviled egg on each fried potato round. Top with the crabmeat, some chives and more Old Bay.

How to enter:

1 Read the recipe and come up with a creative name for these eggs. We're looking for fun, surprising, inventive names!

2 Go to **foodnetwork.com/namethisdish** and enter your best name from March 19 to April 9, 2013. The winner will receive a $500 gift card to foodnetworkstore.com, and three runners-up will each receive a $50 gift card.

NO PURCHASE NECESSARY TO ENTER OR WIN. The Name This Dish! contest is sponsored by Hearst Communications, Inc. To enter, go to foodnetwork.com/namethisdish and complete and submit entry form, including your recipe name. Contest begins 12:01 a.m. ET March 19, 2013, and ends 11:59 p.m. ET April 9, 2013. Must be 18 years or older and a resident of the 50 United States, District of Columbia, Puerto Rico or Canada. Void in Quebec province and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/namethisdish.

Recent Winner:
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Lauren DeFranzo	**Sam Basile**	**Sandra Mallut**
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