

SPRING QUICHE • LEMON PEPPER WINGS • SPICED LEG OF LAMB



Cook's Country

Fresh,
Fast, and
Deeply
Flavorful!

POKE TWO WAYS

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Salmon
Tuna



& MORE FAILPROOF RECIPES

COCONUT
MACAROONS
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A+ BRUNCH
BURGERS
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CAJUN CRAB
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APRIL/MAY 2022
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— AMERICA'S —
TEST KITCHEN

Letter from the EDITOR

THEY SAY THE kitchen is the hearth of the home. It's the place where everyone gathers during your dinner party no matter where you station the buffet table; the place where new neighbors get to know one another over a cup of tea and a sweet, decadent slice of chocolate cake. In San Francisco, La Cocina ("the kitchen" in Spanish) is also the hearth of the city. This nonprofit business incubator is a commercial kitchen that provides immigrant, working class, and low-income women a place to work, to find access to business consulting, and to create connections to capital. It's a place for them to fulfill their dreams.

La Cocina's vision is "to give everyone the opportunity to make a living doing something that they love to do." In this case, what the women love to do is cook the food of their cultures. The organization helps vulnerable women turn their passion for cooking into solid businesses that provide them with economic opportunity. A few years back, I was extremely honored when my friend and the former executive director of La Cocina invited me to speak at the organization's Food & Entrepreneurship Conference. He wanted me to encourage the aspiring entrepreneurs by sharing a few stories about other talented but overlooked women who have cooked in America's hidden kitchens for generations. As it turned out, the women I met did most of the inspiring.

During the visit, we toured the marketplace and stalls where La Cocina businesses drew long lines of enthusiastic customers allured by their global specialties. It was a brief peek inside their kitchen doors, but the bold aromas and exciting tastes were just enough to validate that clichés such as "cooking whatever is on hand" or "making do" marginalize informal cooking: They are phrases we can do without.

La Cocina's cooks also taught me to look closer at techniques that are often downplayed as "home-spun," as if the recipes prepared in home kitchens lack the intelligence of those girded by a culinary education. When grandma fills a big pot with water and tosses in a chunky bone, a few handfuls of aromatic vegetables, and some herbs, she isn't just "putting on a pot of beans," as she is known to say; she is making a classic stock. Applaud her!



In the years since my visit, it has been a delight to follow along as La Cocina fulfilled other aspects of its vision. La Cocina Municipal Marketplace, an inclusive food hall, is now the place where working-class women gather to market their products and share their culinary culture while making the world a better place. They also have published a book of vibrant profiles and delicious recipes so that everyone can experience the La Cocina magic at home.

We Are La Cocina: Recipes in Pursuit of the American Dream (2019) lit a fire in us here at *Cook's Country*. Morgan Bolling, our executive editor of creative content, visited the Marketplace to learn some of the culinary techniques firsthand. In this issue, we proudly introduce you to Wafa Bahloul and her recipe for Algerian Kesra Rakhsis (Semolina Flatbread) (page 11) in a story that beautifully conveys the kind of kitchen wisdom that permeates La Cocina.

We also share the organization's hopes that, as you warm yourself at Bahloul's hearth, you will "find not just something new to cook, but also some small part of yourself, some scent or story, that will resonate and remind you of what has brought you to where you are today. Then, may you share that meal with others."

TONI TIPTON-MARTIN

Editor in Chief

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Eat the Mediterranean way for life with the companion to the best-selling *Complete Mediterranean Cookbook*. This book lifts the lid on what ingredients fit into a Mediterranean diet while showing you top-valued hacks and insights to make flavorful, nourishing eating part of your regular life. This unrestricted take on the Mediterranean diet will make eating nourishing meals a true joy. Order your copy today by scanning this QR code with your phone or tablet's camera;

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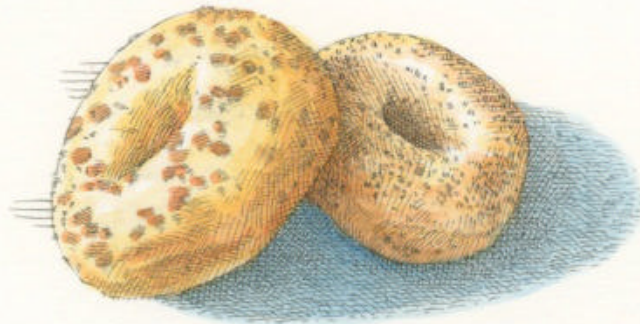


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JEWISH BREADS

QUICK BITES:

TEST KITCHEN TIPS, RECS, AND OTHER TIDBITS TO CHEW ON

by the Cook's Country team

MEET THE TEAM: SENIOR EDITOR MATTHEW FAIRMAN

Q: Favorite food as a child?

A: Easy. A tomato sandwich: cakey white bread, a slathering of Duke's Mayonnaise, salt and pepper, and thick slices of ripe Edisto Island, South Carolina, tomatoes. During a one-week vacation on Edisto Beach, my family would eat through bushels of those juicy, softball-size tomatoes. Biting into a tomato sandwich still makes me feel like a kid who just got done playing in the surf.

Q: What was your best New Orleans food find?

A: Since my wife and I moved to her hometown of New Orleans just over a year ago, we've had some fantastic meals. If I had to choose one, it would be the Viet-Cajun crawfish boil (huge crawfish tossed in a spicy lemongrass-and-chile-infused garlic butter) from Big EZ Seafood & Oyster in Kenner. If we hadn't run out of crawfish, we might never have stopped eating.

Q: Favorite cookbook?

A: My favorite cookbook changes from month to month, depending on where my kitchen curiosities take me. Right now, it's *The Banh Mi Handbook* (2014) by Andrea Nguyen. Hers is the first recipe I plan to try for making my own banh mi bread at home. Wish me luck!

Q: One random but important tip for home cooks?

A: Taste and adjust the seasoning of your food as often as possible while cooking. And don't just season to taste at the end with salt and pepper; acid is almost always vital to making the flavors in your food sing. If you've added enough salt, but the food still tastes flat, try a little lemon juice or vinegar. It can transform dull dishes into vibrant, lively stunners.



INGREDIENT SPOTLIGHT: SOUR CHERRY SYRUP

Sour cherries (also known as tart cherries or pie cherries), which have been cultivated for centuries throughout Europe and the Middle East, were brought to the United States by European settlers in the 1600s. Today, Michigan is the United States' top producer of sour cherries, most of them Montmorency, a French variety. Unless they are grown locally, sour cherries are not commonly found fresh because their delicate skin is easily damaged in transport. Most are frozen whole or processed into jams; baked goods; or, my favorite, syrup. Sour cherry syrup is enjoyed in many cultures and regions worldwide, often mixed with water for a refreshing drink. I came across a sour cherry syrup in Michigan and have enjoyed it drizzled on ice cream; poured over pancakes and waffles; and mixed into cocktails, lemonades, and spritzers with plenty of ice. You can find sour cherry syrup in Greek, Middle Eastern, and Italian markets; at local cherry orchards and farm stands; at specialty stores such as Cherry Republic in Michigan; and online. —**AMANDA LUCHTEL**

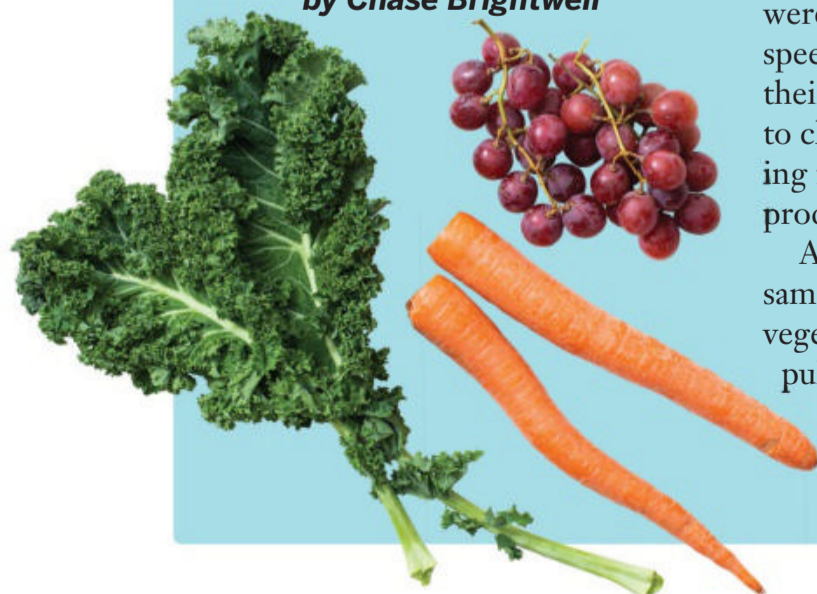


Illustration: Sophie Greenspan

ATK REVIEWS

FINDING THE BEST ELECTRIC JUICER

by Chase Brightwell



JUICING AT HOME saves money, allows more control over juice ingredients, and can be more convenient than buying premade juice—if you invest in the right juicer. To find the best one, we assembled a lineup of nine models, priced from about \$69 to about \$450, and put them to the test, juicing more than 95 pounds of carrots, kale, and grapes. We evaluated how easy they were to assemble and operate, their speed and efficiency, the quality of their juice, and how simple they were to clean and maintain. We were looking for a speedy, efficient model that produced great-tasting juice.

All juicers work in roughly the same way: They process fruits and vegetables into pulp and then force the pulp through a fine filtration screen, leaving the solids behind and creating, well, juice. There are

two types of juicers: centrifugal and masticating. Centrifugal juicers are less expensive, faster, and they require less food prep due to their wide feed tubes. However, they can be loud and messy and have a lot of trouble with leafy greens. We recommend them for people who are new to juicing, want to make only a moderate financial investment, and/or don't want to spend time cutting produce down to size. Our winning centrifugal juicer, the Breville Juice Fountain Cold, is fast and creates smooth, fresh-tasting juice. We had the most success with it when we tightly rolled or balled up leafy greens, creating dense masses for the blades to grab onto and shred.

For people who are looking for a juicer that is quieter, less

JUICING WITH A CENTRIFUGAL JUICER



It processes greens inefficiently, leaving lots of intact pulp and little juice.

JUICING WITH A MASTICATING JUICER



It's more efficient with leafy greens, extracting more juice from the pulp overall.

THE VERSATILE BENCH SCRAPER

One of my absolute favorite kitchen tools, the one that I never cook without, is a metal-bladed bench scraper. It's great for both baking and savory recipes. Its versatility is what I love most of all. Here are my favorite ways to use a bench scraper. **—LAWMAN JOHNSON**

- 1 Collecting and cleaning up flour on a counter
- 2 Scoring or cutting dough, such as for biscuits
- 3 Cutting butter, lard, shortening, and soft cheeses such as mozzarella
- 4 Picking up chopped herbs, loose spices, and chopped onions and garlic
- 5 Opening shrink wrap on food packages using its somewhat sharp edge
- 6 Leveling off flour and other dry ingredients in a measuring cup
- 7 Smashing garlic, nuts, or peppercorns with its flat side

DEXTER-RUSSELL
6" DOUGH
CUTTER/SCRAPER

OUR
WINNING
BENCH
SCRAPER

'TIS THE SEASON FOR HARD-COOKED EGGS

When you're boiling eggs for coloring, eating plain, or using in recipes, it helps to know how to get perfectly set centers and shells that are easy to remove. Here's our failproof recipe for hard-cooked eggs plus a couple ways to use them. **—MEGAN GINSBERG**

● LARGE-BATCH HARD-COOKED EGGS

Makes 12 eggs Total Time: 45 minutes
Start timing after adding the last egg to the boiling water.

12 large eggs

1. Bring 4 quarts water to boil in large Dutch oven over high heat. Fill large bowl halfway with ice and water.
2. Using spider skimmer or slotted spoon, gently lower eggs into boiling water and cook for 13 minutes. Transfer eggs to ice bath and let cool for 5 minutes.
3. To peel, gently tap 1 egg on counter to crack shell all over. Begin peeling off shell at wider end of egg, making sure to break membrane between shell and egg white. Under gently running water, carefully peel membrane and shell off egg. Repeat with remaining 11 eggs. Serve.

● BASIC DEVILED EGGS

Makes 24 deviled egg halves
Halve 12 peeled hard-cooked large eggs lengthwise. Transfer egg yolks to fine-mesh strainer set over medium bowl. Using spatula, press yolks through strainer into bowl. Stir in ¼ cup mayonnaise, 2 tablespoons sour cream, 1 teaspoon distilled white vinegar, 1 teaspoon spicy brown mustard, ½ teaspoon sugar, ¼ teaspoon table salt, and ¼ teaspoon pepper until smooth. Arrange egg whites on serving platter. Divide yolk mixture among whites. Serve.



●
PICKLED
BEET
EGGS

● PICKLED BEET EGGS

Makes 12 pickled eggs
Combine ½ onion, thinly sliced; 1 (16-ounce) jar beets and their juice; ½ cup distilled white vinegar; ½ cup sugar; 4 whole cloves; and 1 teaspoon table salt in medium saucepan. Bring to boil, stirring to dissolve sugar. Remove from heat and let cool completely. Place 12 peeled hard-cooked large eggs in ½-gallon-size glass jar. Pour beet mixture over eggs; close jar; and refrigerate for 3 days, gently shaking jar occasionally to ensure all eggs are exposed to beet juice. Serve.

messy, and more efficient when dealing with leafy greens, we recommend a masticating juicer, though they are more expensive; the models in our lineup cost between \$270 and \$450. Our winner, the Omega VSJ843QS Vertical Square Low-Speed Juicer, was the fastest masticating juicer we tested and the easiest to clean. It was also the most straightforward and enjoyable to use, with parts that fit together easily and a relatively fast auger that chewed through carrots, kale, and grapes. While its smaller feed tube requires a little more food prep, this model still takes less than 1½ minutes to juice a pound of carrots, and we loved its silky-smooth juice. Both models are great options with different strengths and at two different prices, so all types of juice enthusiasts can find what they're looking for.

COMPARING OUR WINNERS

Our Winning Centrifugal Juicer

Breville Juice
Fountain Cold
Price: \$178.00

- ✓ Less expensive
- ✓ Faster
- ✓ More efficient when juicing dense foods
- ✓ Requires less food prep due to wide feed tube
- ✗ Loud and messy
- ✗ Trouble with leafy greens
- ✗ Juice can be foamy



Our Winning Masticating Juicer

Omega VSJ843QS
Vertical Square
Low-Speed Juicer
Price: \$399.95

- ✓ Quieter
- ✓ Less messy
- ✓ More efficient when juicing leafy greens
- ✗ Slower
- ✗ More expensive
- ✗ Small feed tube that calls for more food prep

Web subscribers can see the complete results chart at [CooksCountry.com/may22](https://www.cookscountry.com/may22).



This savory leg of lamb pairs beautifully with both red and white wines, including the Riesling we call for in this recipe.

Herb-Stuffed Leg of Lamb

When you're pulling out all the stops for a special occasion, the meal should be unforgettable. This roast is precisely that.

by Bryan Roof

THE INSPIRATION FOR this show-stopping lamb roast, with its punchy, complex herb paste and irresistible Riesling jus, extends back to my mother's recipe for garlic-studded whole leg of lamb with white wine. Though I have to admit that this recipe bears little resemblance to hers, the memories of her festive dinners are still the reason I crave lamb so often for a special occasion. This one never disappoints.

Choosing a large boneless leg of lamb has multiple advantages. Once you take it out of the packaging and unfold it, the roast is essentially butterflied into a flat mass that has both the exterior and interior of the roast exposed; you can easily trim all the excess fat and sinew (I trim away as much as a full pound). Careful

trimming makes for a uniformly tender roast without pockets of chewiness and also helps mellow any gaminess, which resides mainly in the fat. And with access to the interior of the meat, you can thoroughly season your roast inside and out. Cutting ½-inch-deep slits in the interior of the lamb creates even more surface area for the herb paste to get into. Finally, you have the opportunity to roll and tie the meat into a uniform shape, making for failproof, uniformly cooked, juicy results.

As for the paste, this mix of garlic, olive oil, herbs, and spices is an absolute powerhouse of complex flavor. Like beef, lamb can stand up to intense seasoning without being overshadowed. Here, the roast lamb pairs exceptionally well with assertive and

floral thyme and rosemary and tangy lemon zest and coriander, as well as warm cumin, smoked paprika, cinnamon, and red pepper flakes. All the ingredients work together to create a bold, heady, aromatic blend that will keep you coming back for serving after serving.

And the cooking couldn't be easier: Refrigerate the seasoned, tied roast for 4 to 24 hours and then sear it in a large skillet. Add some wine to the pan, pop it into a preheated oven, flip the meat once, and the lamb is done (save for

. . . this mix of garlic, olive oil, herbs, and spices is an absolute powerhouse of complex flavor.

a short rest). All that's left to do is transform the pan juices into a sauce.

For the wine, dry Riesling stands out among the other wines I've tried with this recipe. It lends tanginess and fruitiness to the flavorful pan juices, adding an acidity that balances the richness of the lamb. Reducing those juices while the lamb rests concentrates their meaty flavor, while swirling in butter adds body, resulting in a jus so delicious that you'll want to sop up every remaining drop with a hunk of crusty, buttered bread.

● HERB-STUFFED LEG OF LAMB WITH RIESLING JUS

Serves 8 to 10

Total Time: 2¾ hours, plus 4½ hours marinating and resting

Some boneless legs of lamb come wrapped in netting. Ask your butcher if it's a single piece or a jumbled mix of multiple chunks; you want one single piece. If you can't find a 4½- to 4¾-pound boneless leg, you can ask your butcher to break down a 6¼-pound bone-in leg for you. We prefer using a temperature probe here to avoid opening the oven, but you can also use an instant-read thermometer. If using an instant-read thermometer, be sure to check the lamb in multiple places; you want the lowest temperatures to range from 130 to 135 degrees.

- 3 tablespoons extra-virgin olive oil, divided
 - 8 garlic cloves, minced
 - 2 tablespoons coarsely chopped fresh thyme
 - 5 teaspoons kosher salt, divided
 - 4 teaspoons pepper, divided
 - 1 tablespoon chopped fresh rosemary
 - 1 tablespoon grated lemon zest
 - 2 teaspoons ground coriander
 - 1 teaspoon ground cumin
 - ½ teaspoon smoked paprika
 - ½ teaspoon red pepper flakes
 - ¼ teaspoon ground cinnamon
 - 1 (4½- to 4¾-pound) boneless, butterflied leg of lamb
 - 1½ cups dry Riesling
 - 2 tablespoons unsalted butter
1. Combine 2 tablespoons oil, garlic, thyme, 4 teaspoons salt, 1 tablespoon pepper, rosemary, lemon zest, coriander, cumin, paprika, pepper flakes, and cinnamon in bowl.
 2. Place lamb fat side up on cutting board and trim away nearly all excess fat and sinew. (After trimming, lamb should weigh approximately 3½ to 3¾ pounds.) Flip lamb fat side down and butterfly thicker parts to make leg approximately same thickness throughout. Cut five ½-inch-deep slashes in exposed surface of lamb to create slits for herb paste to cling to.
 3. Rub herb paste all over slashed side of lamb. Turn lamb so short side is parallel to edge of counter, then roll

- tightly away from you into compact roast. Using 6 or 7 pieces of kitchen twine, tie lamb crosswise at equal intervals. Sprinkle exterior of lamb with remaining 1 teaspoon salt and remaining 1 teaspoon pepper.
4. Wrap lamb tightly in plastic wrap and refrigerate for at least 4 hours or up to 24 hours.
5. Adjust oven rack to middle position and heat oven to 325 degrees. Heat remaining 1 tablespoon oil in 12-inch oven-safe skillet over medium-high heat until just smoking. Sear lamb on all sides until lightly browned, 2 to 3 minutes per side.
6. Off heat, flip lamb seam side up. Add wine to skillet (it should come to quick boil from residual heat). Transfer skillet to oven and roast for 30 minutes.
7. Remove skillet from oven and flip lamb seam side down. Insert temperature probe into center of lamb. Return skillet to oven and continue to roast until lamb registers 130 to 135 degrees, about 1 hour longer. Transfer lamb to wire rack set in rimmed baking sheet and let rest for 30 minutes.
8. Just before carving lamb, bring pan juices to boil over medium heat and reduce by half, about 3 minutes. Reduce heat to low and swirl in butter until melted and combined. Remove sauce from heat and cover to keep warm. Remove twine and slice lamb thin. Serve lamb with sauce.

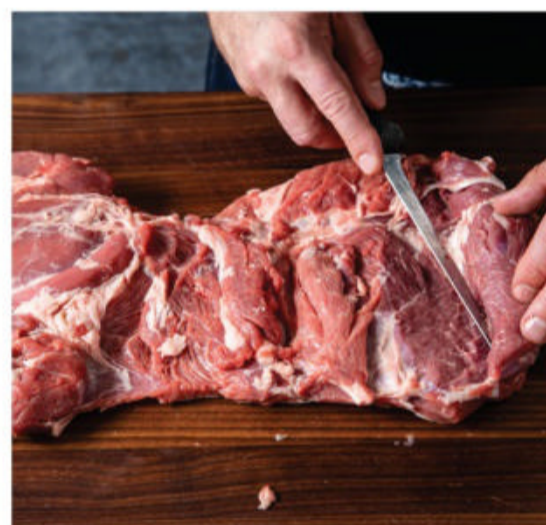
Prepping a Boneless Leg of Lamb



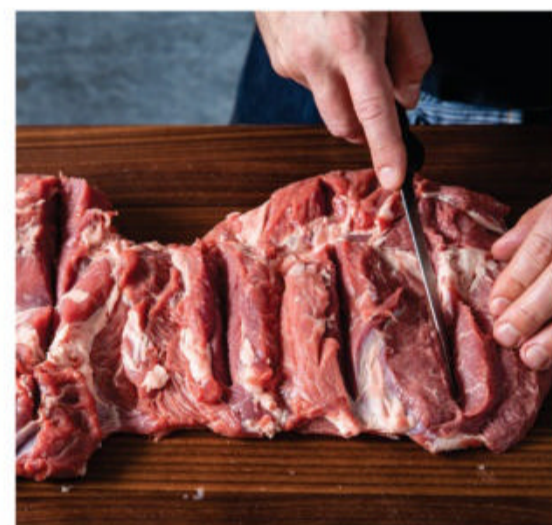
1. Make lemony herb paste.



2. Trim and discard excess fat and sinew.



3. Flip lamb and butterfly thicker parts.



4. Cut slashes in underside of meat.



5. Rub herb paste into slashed side of meat.

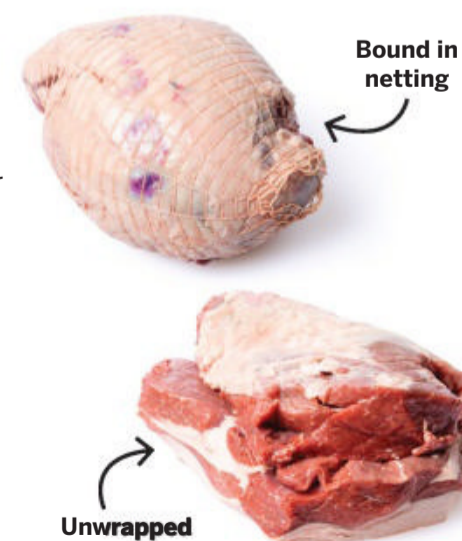


6. Roll into compact shape, tie with kitchen twine, then season.

Buying a Boneless Leg of Lamb

When shopping for lamb, you might have the option to purchase domestic or imported. Domestic lamb, which is typically grass-fed and grain-finished, is larger and tastes milder than imported. It also has a sweeter flavor due to the switch to grain feeding. Lamb that is imported from Australia or New Zealand is grass-fed and has a richer, gamier taste.

Boneless leg of lamb can be sold wrapped in netting and might be a single piece or a mix of smaller pieces. For this recipe, you'll want to purchase a single piece. Ask your butcher if you're unsure what's under the netting.



Roasted Cauliflower with Mint and Olive Sauce

This Sicilian-style cauliflower is a quick, delicious, and healthful side dish. **by Amanda Luchtel**

IN SICILY, COOKS pair cauliflower with various big-flavored regional ingredients—from tomatoes, capers, and umami-rich anchovies to golden raisins and wine. In the spirit of this concept, here cauliflower is roasted until it's browned and tender and then topped with a bright and zesty sauce that comes together with a few pulses in the food processor.

To make it, simply break down the cauliflower, toss the pieces in olive oil, spread them evenly on a baking sheet (with as many pieces cut side down as possible), and roast them on the lowest rack of a 475-degree oven. These steps ensure that the cauliflower gets plenty of browning on the bottom. When roasted this way, cauliflower turns caramelized and nutty, with a tender, creamy center. Be sure to roast it until the bottom and some small pieces are dark brown.

A fresh mint and parsley sauce with buttery Castelvetrano olives and toasted pine nuts—other Sicilian favorites—bolsters the roasty notes of the cauliflower. In a food processor, roughly chop pitted Castelvetrano olives, fresh mint and parsley, garlic, and red pepper flakes along with lemon juice and olive oil. Then add the toasted pine nuts and briefly pulse to lightly chop them and combine them with the other ingredients.

The vivid green from the herbs and olives against the chocolaty brown roasted cauliflower will draw you to the table. But the saucy, almost crispy cauliflower edges and the chopped olives and pine nuts that get caught in the nooks and crannies of the florets will keep you coming back.

Cauliflower Prep



1. Cut stem flush with bottom of head.



2. Using kitchen shears, cut stems vertically around core to remove large florets.



3. Cut florets through stems into 1- to 1½-inch pieces. Cut core into ½-inch pieces.



You'll be elbowing your dinner guests for the sauce-soaked browned bits at the bottom of the platter.

ROASTED CAULIFLOWER WITH MINT AND OLIVE SAUCE

Serves 4 Total Time: 55 minutes

Kitchen shears make easy work of cutting the cauliflower florets away from the core, but you can use a paring knife if you prefer. We like Castelvetrano olives here, but if you can't find them, you can substitute pitted green olives without pimentos. For the best results, use a good-quality extra-virgin olive oil here.

- 1 head cauliflower (2 pounds)**
- ½ cup extra-virgin olive oil, divided**
- 1 teaspoon table salt, divided**
- ¾ teaspoon pepper, divided**
- ½ cup pitted Castelvetrano olives**
- ½ cup fresh mint leaves**
- ¼ cup fresh parsley leaves**
- 2 tablespoons lemon juice**
- 1 garlic clove, chopped**
- ¼ teaspoon red pepper flakes**
- ¼ cup pine nuts, toasted**

1. Adjust oven rack to lowest position and heat oven to 475 degrees. Trim outer leaves of cauliflower and cut

stem flush with bottom of head. Place cauliflower stem side up. Using kitchen shears, cut stems vertically around core to remove large florets. Cut florets through stems into 1- to 1½-inch pieces. Cut core into ½-inch pieces. (You should have about 7 cups cauliflower total.)

2. Toss cauliflower, ¼ cup oil, ½ teaspoon salt, and ½ teaspoon pepper together on rimmed baking sheet. Spread cauliflower into even layer, cut side down. Roast until cauliflower is tender and browned on bottom, about 25 minutes.

3. Meanwhile, combine olives, mint, parsley, lemon juice, garlic, pepper flakes, remaining ¼ cup oil, remaining ½ teaspoon salt, and remaining ¼ teaspoon pepper in food processor. Pulse until roughly chopped, about 6 pulses, scraping down sides of bowl as needed. Add pine nuts and pulse until just combined, about 2 pulses.

4. Transfer cauliflower to platter. Spoon half of sauce evenly over cauliflower. Serve, passing remaining sauce separately.

An Olive That Appeals to All

Grown primarily in a Sicilian town of the same name, Castelvetrano olives are harvested young and cured in lightly salted water. They have a green-apple color and a meaty, firm texture. And their flavor is mild and buttery, not metallic or overly briny, making them a hit even among those who don't think they like olives. They oxidize quickly, so keep them submerged in their brine until you're ready to use them.



Sautéing radishes with butter mellows their assertive notes, making them the perfect canvas for flavorful scallions, dill, garlic, and capers.



Sautéed Radishes and Scallions

This spring-y side dish will make you want to buy more radishes. **by Amanda Luchtel**

SWEET AND MILDLY spicy radishes are a staple spring vegetable. But some people find them to be a bit too assertive when served raw. Cooking radishes is an easy way to mute some of their spiciness and bring out their subtle sweet notes. When paired with scallions, dill, and lemon zest and juice—more spring favorites—sautéed radishes make for a gentle yet vibrant side dish. And they're really easy to prepare.

Begin by quickly sautéing quartered radishes in butter over medium heat to ensure light browning and a

crisp-tender interior texture. Scallions provide some textural variety and color. To retain a slight crispness that complements the heartier radish pieces, add the scallions near the end of cooking, just to soften and wilt.

Stir in briny capers and minced garlic with the scallions to add some high notes and depth, respectively. Finish the dish with citrusy lemon zest and juice and fresh dill. Transfer it to a serving dish and enjoy this light, spring-y side dish with a simple piece of seared or grilled chicken or fish.

Radishes: Shop Small

Round red radishes (Cherry Belle or Scarlet Globe are the most common) are harvested in both spring and fall and store well, making them easy to find in markets year-round. These radishes are best when they are smaller, about 1¼ to 1½ inches in diameter; larger ones may be tough, woody, and hollow.



● SAUTÉED RADISHES AND SCALLIONS WITH GARLIC, DILL, AND CAPERS

Serves 4 Total Time: 30 minutes

If you buy radishes without the greens attached, you'll need only about 1 pound. Radishes with greens will be fresher. If the diameters of your radishes are less than 1 inch, cut them in half. If your scallions are thicker than a pencil, halve them lengthwise. We like to serve this dish as an accompaniment to seared or grilled chicken or fish.

- 3 tablespoons unsalted butter, divided**
- 1½ pounds radishes (1¼ to 1½ inches in diameter) with their greens, trimmed and quartered**
- ½ teaspoon table salt, divided**
- 5 thin scallions, cut into 1-inch lengths**
- 1 tablespoon capers, rinsed**
- 2 garlic cloves, minced**
- ½ teaspoon pepper**
- 3 tablespoons chopped fresh dill**
- ½ teaspoon grated lemon zest plus 2 teaspoons juice**

- 1.** Melt 2 tablespoons butter in 12-inch nonstick skillet over medium heat. Add radishes and ¼ teaspoon salt and cook until radishes are lightly browned and crisp-tender, 7 to 10 minutes, stirring halfway through cooking.
- 2.** Stir in scallions, capers, garlic, pepper, remaining 1 tablespoon butter, and remaining ¼ teaspoon salt and cook until scallions are wilted, about 2 minutes.
- 3.** Stir in dill and lemon zest and juice. Season with salt and pepper to taste. Transfer to serving dish and serve.

IF IT'S PIZZA in New York City, po' boys in New Orleans, fried clams in coastal New England, and barbecue in Texas, then it's chicken wings in Atlanta. And not just any wings. With outspoken advocates such as rappers Waka Flocka Flame and Rick Ross, writer Rembert Browne, and even former mayor Keisha Lance Bottoms, it's more or less official: People in this city love lemon pepper wings.

Increasingly it's a version called "lemon pepper wet," a riff on the classic dry-rubbed lemon pepper wing that's doused in a glistening splash of either clarified butter or buffalo sauce (depending on which wing joint you hit up in the city). Though Atlanta natives in the know had likely been customizing their own versions of lemon pepper wet at neighborhood wing joints for years beforehand, the phrase gained widespread attention in 2016 after appearing in Donald Glover's FX television series *Atlanta*. In one scene, up-and-coming rapper Paper Boi is treated by the cook at J.R. Crickets, a beloved chicken spot, to a secret, off-menu special described as "the lemon pepper joints, but [with] the sauce on 'em." Paper Boi and his friend Darius unbox the wings with awe and joy bordering on tears. The scene crystallizes how Atlanta natives feel about their lemon pepper wings.

So if a wing recipe can so captivate one of America's sprawling metropolises, it's worth trying at home. This one is unapologetically wet, taking cues from both the buffalo-based wet sauce and the butter-based style, with every decision made to hype the star of the show: that bright, zesty lemon pepper.

The bedrock of the recipe is a freshly crafted, homemade lemon pepper seasoning blend that's pantry-friendly and comes together quickly and easily. Microwaving grated lemon zest dehydrates it in record time (while retaining its vibrancy), making it shelf-stable and easy to crumble into a complex rub whose other primary ingredient is coarsely ground black pepper. Granulated garlic, onion powder, coriander, cayenne, and sugar (to balance the pepper) round out the flavor profile while a bit of turmeric adds depth and shades the whole thing bright yellow, reinforcing the visual appeal of the lemony wings.

Lemon Pepper Wings

The chicken recipe that overtook Atlanta is coming for the rest of the United States. **by Matthew Fairman**



A finishing sprinkle of our homemade lemon pepper seasoning takes these crunchy wings over the top.

Most wings in Atlanta aren't dredged in flour before frying, but the addition of a light, crisp coating in this version gives the copious sauce something to cling to. Tossing the uncooked wings in a mix of lemon juice, salt, and pepper not only seasons them but also hydrates the coating of cornstarch, flour, and baking powder, ensuring that the wings fry up crispy and crunchy. After 10 minutes bubbling away in 375-degree oil, the wings emerge golden and ready for a toss in lemon pepper seasoning and that special sauce: rich melted butter, a hit of fresh lemon juice, and Frank's RedHot sauce for kick. Touches of mayo and honey bring not only tang and sweetness but also gloss and body to the sauce, helping it cling to the crispy wings and providing the glorious glow they need to be worthy of the name "lemon pepper wet."

So the next time you gather with friends and loved ones (or simply can't go on without a batch of quality, freshly made wings), serve these up crispy and hot. (True confession: They're also really good cold.) You'll understand what wing aficionados in Atlanta already know and what the rest of us are finally figuring out.

Citric Acid

Citric acid, which is also known as "sour salt" for its sour flavor and resemblance to grains of salt, is used to boost acidity in recipes. We include it here to reinforce the tartness in our lemon pepper seasoning. It can also be used to improve leavening or as a preservative. The powder has a long shelf life and can be stored in the pantry.

● LEMON PEPPER WINGS

Serves 4 to 6

Total Time: 1¼ hours

Citric acid gives our homemade lemon pepper seasoning the signature punchy tartness present in most commercial lemon pepper blends. We developed this recipe using Ball brand citric acid. Look for it in the canning and jarring section of your supermarket or online. When possible, buy whole wings and butcher them yourself because they tend to be larger than wings that come split. If you can find only split wings, look for larger ones. Twelve whole wings should ideally equal 3 pounds and will yield 24 pieces (12 drumettes and 12 flats, with the tips discarded). To dry the lemon zest in an oven, spread it on a parchment-lined rimmed baking sheet and bake it at 200 degrees for 25 minutes. Serve the wings with blue cheese dressing.

LEMON PEPPER SEASONING

- 3 tablespoons grated lemon zest (3 lemons)**
- 1 tablespoon coarsely ground pepper**
- 1 teaspoon kosher salt**
- 1 teaspoon granulated garlic**
- 1 teaspoon onion powder**
- 1 teaspoon ground coriander**
- ½ teaspoon sugar**
- ½ teaspoon citric acid (optional)**
- ½ teaspoon ground turmeric**
- ¼ teaspoon cayenne pepper**

WINGS

- ¾ cup cornstarch**
- ¼ cup all-purpose flour**
- 2 teaspoons baking powder**
- 3 pounds chicken wings, cut at joints, wingtips discarded**
- 3 tablespoons lemon juice**
- 1 tablespoon kosher salt**
- 1 teaspoon pepper**
- 2 quarts peanut or vegetable oil for frying**

SAUCE

- 8 tablespoons unsalted butter, melted**
- 1½ tablespoons Frank's RedHot Original Cayenne Pepper Sauce**
- 1½ tablespoons lemon juice**
- 1 tablespoon mayonnaise**
- 1 tablespoon honey**

1. FOR THE LEMON PEPPER SEASONING:

Spread lemon zest evenly on plate and microwave until dry and lemon zest separates easily when crumbled between your fingers, about 2 minutes, stirring halfway through microwaving.

2. Combine pepper; salt; granulated garlic; onion powder; coriander; sugar; citric acid, if using; turmeric; cayenne; and lemon zest in bowl. Set aside. (Seasoning can be stored in airtight container at room temperature for up to 1 month.)

3. FOR THE WINGS: Adjust oven rack to middle position and heat oven to 200 degrees. Line rimmed baking sheet with triple layer of paper towels. Whisk cornstarch, flour, and baking powder together in bowl. Toss wings with lemon juice, salt, and pepper in large bowl until wings are evenly coated. Add cornstarch mixture and use your hands to toss and thoroughly coat wings in cornstarch mixture, pressing and rubbing cornstarch mixture into wings to adhere; set aside while heating oil.

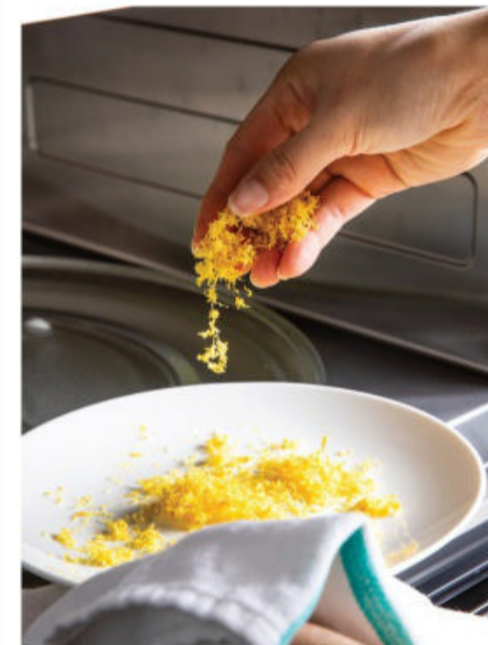
4. Heat oil in large Dutch oven over medium-high heat to 375 degrees. Using tongs, add half of wings to oil and fry until golden and crispy, about 10 minutes. Using slotted spoon or spider skimmer, transfer fried wings

to prepared sheet. Transfer sheet to oven to keep warm. Return oil to 375 degrees and repeat with remaining wings.

5. FOR THE SAUCE: Meanwhile, whisk all ingredients in second large bowl until uniform.

6. Add wings and 2 tablespoons lemon pepper seasoning to bowl with sauce and toss until wings are uniformly coated. Serve, sprinkled with extra lemon pepper seasoning as desired.

DRYING THE ZEST



Spread 3 tablespoons of lemon zest on a plate. Microwave it until it is dry and separates easily when crumbled.

Prep, Coat, Fry, and Sauce!



1. Using kitchen shears or sharp chef's knife, cut through joint between drumette and flat. Cut off and discard wingtip.



2. Toss wings in lemon juice mixture and then in cornstarch mixture, pressing so cornstarch mixture adheres to wings.



3. Fry wings in 375-degree oil in 2 batches until crispy.



4. Add fried wings and lemon pepper seasoning to sauce and toss to coat evenly.

Kesra Rakhsis (Semolina Flatbread)

For one couple, bringing an Algerian recipe to the United States was a way to stay connected to their homeland. by Morgan Bolling



Tear it, cut it, or just pick it up and take a bite—no matter how you get at it, this flatbread is amazing.

AT HOME, Wafa Bahloul lets her two children help knead the dough by hand for kesra rakhsis, a traditional Algerian flatbread that she calls rek-sas. But since she and her husband, Mounir, take turns cooking and running their restaurant and taking care of the children, at work she often does this step alone.

The restaurant is called Kayma; the name comes from an Arabic word for a nomadic dwelling. The couple chose the name because they wanted their restaurant to be as welcoming as their own home, no matter where customers are from. The couple started the restaurant, located in San Francisco's La Cocina Municipal Marketplace (see "A Multicultural Marketplace"), because they missed their homeland and the dishes they grew up eating.

"For my menu, I try to serve Algerian dishes with an American touch," Bahloul says. But when she first moved to the United States, the fusion wasn't an easy transition because the ingredients weren't the same. For example, Kayma sells a popular pistachio baklava (a pastry similar to baklava); it didn't go well the first time she tried to bake it with American honey. "Here [in the United States] the honey is so sweet," she says. "The first time I did my baklava it was so sweet you couldn't eat it." She had to adapt her food to American ingredients.

As for the kesra rakhsis, Bahloul learned how to make it from her mother, an accomplished cook and culinary instructor. For her dough, Bahloul uses traditional semolina flour, which is made from whole-grain durum wheat, the same wheat used to make couscous, the national food of Algeria. Semolina has a higher protein content than all-purpose flour and makes for a chewy bread with deep flavor and a yellow tinge.

To the semolina, Bahloul adds sugar, salt, yeast, and a mix of seeds: deeply toasted sesame seeds, chia seeds ("an American touch"), and what she calls black onion seeds (often labeled as nigella seeds in the United States). They look similar to black sesame seeds, but they have a richer, deeper flavor. She brings the dough together with water (warmed to help jump-start the yeast) and

Key Ingredients

Fine semolina flour, nigella seeds, and Algerian olive oil give this easy flatbread its distinctive flavor.



A Multicultural Marketplace

As soon as you enter the La Cocina Municipal Marketplace, smells of coffee, frying pupusas, and pastries drenched in honey seem to bounce off the bright pink-and-purple walls and waft over you.

The marketplace is located in a former post office in San Francisco's Tenderloin district, a lively neighborhood with many working families; it also has the city's highest crime rate. The marketplace opened in April 2021 as a spin-off from La Cocina, a kitchen incubator program designed to help women—mostly immigrant women—start food businesses. Naomi Maisel, community partnerships and food justice advocacy manager, explained

how the organization aims to become a part of the neighborhood, saying that they want “community members to literally have a place at the table.” The mix of seven chef vendors represents the diversity of the neighborhood.

Vendor rent is \$500 a month, a shockingly low rate in San Francisco. However, La Cocina continues to provide rent relief to these businesses given the challenges of the pandemic. To support the community, chefs chose to offer a \$5 plate designed to be an inexpensive option for local residents. In the Tenderloin, only 39 percent of the community has access to a stove, so a source of healthy, appealing, affordable food is important—especially with so many

young people in the neighborhood.

When it opened, the food hall was restricted to only to-go orders for the first five months because of the pandemic. When local schools were forced to shift to remote learning, the restaurateurs often brought their children to work with them; the children would space out at tables around the 7,000-square-foot building and use the public computers for virtual schooling while their parents prepared to-go meals nearby. The chefs took turns cooking lunch for the kids; one day the remote school lunch was po' boys, the next Algerian food, and the next spaghetti sandwiches that chef Nafy Flatley had learned to make in Senegal.

While the space eventually offered limited on-site lunch service, according to Jay Foster, manager of the Municipal Marketplace, they're hoping to expand to dinner service soon but



Wafa Bahloul doing her morning prep

are taking it step by step. But change is constant: The marketplace is currently operating on a short-term lease, and the tentative plan is for the city to turn the space into low-income housing.

On top of the brightly colored walls are freshly painted images of chefs. And there's a quote by Lilla Watson that embodies the feeling at La Cocina: “If you have come here to help me, you are wasting your time. But if you have come because your liberation is bound up with mine, then let us work together.” If you're interested in learning more, visit laccinasf.org.



Customers gathering at one of the La Cocina food stalls



A mural painted by local artist Chelsea Wong

olive oil—preferably Algerian, when she can source it. While most Italian and Californian olive oils are made with green olives, Algerian olive oil is made with black olives, which give the oil a distinct flavor. But any good olive oil will work here.

Traditionally this thin bread is cooked for just a few minutes on the stovetop in an Algerian tagine (a sort of clay skillet without a handle). But Bahloul bakes hers for the restaurant in the oven, which makes it easier to do larger batches; this is an adaptation that she jokes that her family in Algeria would be skeptical of. She says that she likes it better when it's cooked on the stove. (In our adapted recipe, we chose to cook the dough on the stovetop in a cast-iron skillet.)

The flatbreads are the heart of most Algerian meals. The couple often eats their bread warm with butter or as part of what Bahloul calls “an Algerian picnic” of lots of different dips and spreads. At Kayma, the bread is served alongside soup; it's also cut up, toasted, and used as croutons for salad. “As Algerians, we cannot live without bread,” she says.

Bahloul radiates with joy while baking. It makes it easy to forget that she and her husband are the only two employees at Kayma and so must balance the prepping, serving, cleaning, and bookkeeping of a restaurant along with being parents. But their passion seems to usurp the stress. When asked about running the restaurant, she says, smiling, “I'm practicing my hobbies. You have to have that patience and that love. But for me, today's just another day in paradise.”

● KESRA RAKHSIS (SEMOLINA FLATBREAD)

Serves 6 to 8 (Makes two 8-inch flatbreads)

Total Time: 1 hour, plus 1 hour resting

We adapted this recipe from a recipe by Wafa Bahloul, chef and co-owner of Kayma, a restaurant serving Algerian food in the La Cocina Municipal Marketplace in San Francisco. In her recipe, Bahloul uses Algerian extra-virgin olive oil, which is made with black olives and has a distinct flavor, but you can use any high-quality extra-virgin olive oil here. You can substitute black sesame seeds for the nigella seeds, if desired. Different semolina flours absorb different amounts of water. In our testing, the finer the flour, the sturdier the dough. We had the best results with a very fine semolina flour such as Caputo Durum Wheat Semolina. If your dough is too soft in step 2, add extra flour; the dough's texture should be similar to that of Play-Doh. Serve the bread warm with butter and/or olives or alongside dips or soup.

- 2 tablespoons sesame seeds
- 2¾–3 cups (16½ to 18 ounces) fine semolina flour
- 1¼ teaspoons table salt
- 1 teaspoon active dry yeast
- 1 teaspoon sugar
- 1 teaspoon nigella seeds
- 1 teaspoon chia seeds (optional)
- 1 cup warm tap water
- ½ cup extra-virgin olive oil

1. Toast sesame seeds in 8-inch skillet

over medium heat until deep golden brown and fragrant, 4 to 6 minutes. Transfer sesame seeds to large bowl. Add 2¾ cups flour; salt; yeast; sugar; nigella seeds; and chia seeds, if using.

2. Stir in warm tap water and oil until fully combined. (Dough should be soft and tacky but still workable. If dough is too wet, stir in additional flour, 1 tablespoon at a time, up to ¼ cup, until dough can hold its shape.) Turn out dough onto clean counter and knead by hand until dough feels less sticky and springs back when pressed lightly with your fingertip (continue kneading if it doesn't), 3 to 5 minutes.

3. Divide dough into 2 equal pieces (about 14 ounces each). Shape each piece into ball. Working with 1 dough ball at a time, place ball seam side down on clean counter and drag in

small circles until ball is taut. Cover dough balls loosely with plastic wrap. Let rest for 1 hour.

4. Roll 1 dough ball into 8-inch round. Repeat with remaining dough ball.

5. Heat 12-inch cast-iron skillet over medium-low heat for 10 minutes. Prick 1 dough round all over with fork. Loosely roll dough around rolling pin and gently and carefully unroll it into skillet. Cook until underside is deep golden brown, about 5 minutes, rotating flatbread as needed for even browning. Flip flatbread and continue to cook until second side is deep golden brown, about 4 minutes longer. Transfer to large plate.

6. Repeat pricking and cooking with remaining dough round (you needn't preheat skillet again). Tear or cut into wedges and serve warm.

Cooking Flatbread in a Cast-Iron Skillet



1. Prick 1 dough round with fork, then carefully place in preheated skillet. Cook until underside is deep golden brown, about 5 minutes, rotating flatbread as needed for even browning.



2. Flip flatbread and continue to cook until second side is deep golden brown, about 4 minutes longer. Repeat with second dough round.



This bright, deeply satisfying quiche sings of the season.

Asparagus, Leek, and Goat Cheese Quiche

A failproof path to an elegant springtime quiche. **by Matthew Fairman**

THIS SPRING QUICHE is fresh, vibrant, and packed with green vegetables. A mild, buttery sautéed leek melts seamlessly into creamy custard, which is shot through with pops of sweet, just-tender, emerald-hued asparagus. Lemon zest and garlic add some zing and bite. Rich, tangy goat cheese and ultrasavory Parmesan round out the subtle egg, cream, and vegetable base with their complexity. A wonderfully crisp crust offers a deeply satisfying textural foil, and a finishing crown of crisp-tender asparagus tips peeking through the golden-brown custard makes for an irresistible presentation.

KEY STEPS

Chilling the pie dough before rolling it out makes the dough easier to work with; chilling it again before blind baking makes for a flakier crust.

Blind baking ensures that the crust stays crisp when baked with the wet custard; using pie weights for the first portion of this helps the crust keep its shape.

A little cornstarch in the custard helps prevent the eggs from curdling/scrambling.

Reserving the raw asparagus tips for the top of the quiche adds some crunch and makes for an elegant look.

Asparagus Prep

The spears are sliced ½ inch thick and sautéed with a sliced leek until they're just softened; they go right in with the custard and cheese. We save the tender tips—uncooked before the quiche bakes—for the very top.



● ASPARAGUS, LEEK, AND GOAT CHEESE QUICHE

Serves 6 to 8 Total Time: 2½ hours, plus ¾ hours chilling and cooling

To prevent the crust from sagging, in step 4 make sure that the crimped edge overhangs the edge of the pie plate slightly and use plenty of pie weights (3 to 4 cups). Do not use asparagus that is thinner than ½ inch in diameter. Shred the Parmesan on the large holes of a box grater. To keep from overfilling the quiche, be sure to use the volume measurements given for the leek and asparagus spears.

CRUST

- 3 tablespoons ice water
- 2 tablespoons sour cream
- 1¼ cups (6¼ ounces) all-purpose flour
- 1½ teaspoons sugar
- ½ teaspoon table salt
- 8 tablespoons unsalted butter, cut into ½-inch pieces and chilled

FILLING

- 1 pound asparagus, trimmed
- 2 tablespoons unsalted butter
- 1 leek, white and light-green parts only, halved lengthwise, sliced thin, and washed thoroughly (about 1½ cups)
- ¾ teaspoon table salt, divided
- ¾ teaspoon pepper, divided
- ¾ cup heavy cream, divided
- 2 teaspoons cornstarch
- 4 large eggs
- 2 teaspoons grated lemon zest
- 2 garlic cloves, minced
- 4 ounces goat cheese, crumbled (1 cup), divided
- 1 ounce Parmesan cheese, shredded (⅓ cup)

- 1. FOR THE CRUST:** Combine ice water and sour cream in bowl. Process flour, sugar, and salt in food processor until combined, about 5 seconds. Scatter butter over top and pulse until butter pieces are no larger than peas, about 10 pulses. Add ice water mixture and pulse until dough forms clumps and no dry flour remains, about 12 pulses, scraping down sides of bowl as needed.
- 2.** Transfer dough to counter and knead briefly until it comes together. Form into 5-inch disk, pressing any cracked edges back together. Wrap in plastic wrap and refrigerate for 1 hour. (Wrapped dough can be refrigerated for up to 2 days or frozen for up to 1 month. If frozen, let dough thaw completely on counter before rolling.)
- 3.** Adjust oven rack to middle position and heat oven to 350 degrees. Let chilled dough sit on counter to soften slightly, about 10 minutes, before rolling. Roll

Savory-Sweet Pork Chops with Prunes

This classic French pairing makes an easy weeknight meal. **by Lawman Johnson**

dough into 12-inch circle on lightly floured counter. Loosely roll dough around rolling pin and gently unroll it onto 9-inch pie plate, letting excess dough hang over edge. Ease dough into plate by gently lifting edge of dough with your hand while pressing into plate bottom with your other hand.

4. Trim overhang to ½ inch beyond lip of plate. Tuck overhang under itself; folded edge should be flush with edge of plate. Crimp dough evenly around edge of plate using your fingers. Push protruding crimped edge so it slightly overhangs edge of plate. Wrap dough-lined plate loosely in plastic and freeze until dough is firm, about 15 minutes.

5. Place chilled pie shell on rimmed baking sheet. Line shell with double layer of parchment paper, covering edges to prevent burning, and fill with pie weights. Bake until edges are light golden brown, about 20 minutes. Remove parchment and weights; rotate plate; and bake until crust bottom dries out and turns light golden brown, about 20 minutes. If crust begins to puff, pierce gently with tip of paring knife. Set aside. (Crust needn't cool completely before adding filling.)

6. FOR THE FILLING: Meanwhile, cut tips from asparagus; set aside. Slice asparagus spears ½ inch thick. (You should have 1¾ cups ½-inch asparagus spear slices; reserve any extra for another use.) Melt butter in 12-inch nonstick skillet over medium heat. Add leek, ¼ teaspoon salt, and ¼ teaspoon pepper and cook until leek is softened, 3 to 5 minutes. Stir in sliced asparagus spears and cook until asparagus is bright green and crisp-tender, about 3 minutes. Set aside to cool slightly.

7. Whisk ¼ cup cream and cornstarch in large bowl until cornstarch dissolves. Whisk in eggs, lemon zest, garlic, remaining ½ teaspoon salt, remaining ½ teaspoon pepper, and remaining ½ cup cream until mixture is smooth.

8. Sprinkle ½ cup goat cheese evenly over crust followed by asparagus-leek mixture, spreading into even layer. Slowly pour custard evenly over top. Sprinkle remaining ½ cup goat cheese evenly over top. Arrange asparagus tips in single layer on top of custard. Press tips gently to submerge partially in custard. Sprinkle evenly with Parmesan.

9. Bake on baking sheet until top of quiche is lightly browned and center registers 170 degrees, 40 to 50 minutes, rotating sheet halfway through baking. Transfer to wire rack and let rest until cool to touch, about 2 hours. Slice and serve. (Quiche can be refrigerated for up to 3 days.)



Sliced pork chops under a blanket of brandy cream sauce and prunes make for a perfect combination of sweet and savory flavors.

● PORK CHOPS WITH PRUNES

Serves 4 Total Time: 50 minutes

For the best results, choose high-quality prunes and brandy here. We recommend using a brandy that you'd be happy drinking.

- 4 (10- to 12-ounce) bone-in pork rib chops, 1 inch thick, trimmed**
- 2 teaspoons granulated garlic**
- 1½ teaspoons table salt, divided**
- 1½ teaspoons pepper, divided**
- 2 tablespoons vegetable oil**
- 2 tablespoons unsalted butter**
- 3 shallots, minced**
- 3 garlic cloves, minced**
- ½ cup brandy**
- 6 sprigs fresh thyme**
- 1 cup heavy cream**
- ½ cup chicken broth**
- 1 teaspoon grated lemon zest**
- 16 prunes, quartered**
- 1 tablespoon chopped fresh chives**

1. Pat chops dry with paper towels, then sprinkle with granulated garlic, 1¼ teaspoons salt, and 1 teaspoon pepper. Heat oil in 12-inch nonstick skillet over medium-high heat until just smoking. Add chops and cook until browned, about 2 minutes per side (chops will still be raw). Transfer chops to plate; set aside.

2. Add butter to fat left in skillet and melt over medium heat. Add shallots and cook until softened, about 1 minute. Add garlic and cook until fragrant, about 30 seconds. Off heat, stir in brandy and thyme sprigs. Return skillet to heat and cook until brandy is almost evaporated, about 3 minutes.

3. Stir in cream, broth, lemon zest, remaining ¼ teaspoon salt, and remaining ½ teaspoon pepper and bring to simmer. Nestle chops into sauce and add any accumulated juices. Cover and cook until pork registers 140 degrees, about 4 minutes. Transfer chops to carving board and let rest while finishing sauce.

4. Add prunes to sauce. Bring to boil over medium-high heat and cook, uncovered, until prunes have softened and sauce has thickened slightly, 3 to 5 minutes. Discard thyme sprigs. Slice chops, transfer to platter, and top with sauce and prunes. Sprinkle with chives and serve.

Prunes

Prunes are simply dried plums, and they can be purchased whole or diced.

We call for whole prunes and quarter them ourselves so that they impart both textural interest and sweet notes to our brandy cream sauce. Prunes are a classic match for the sweet, savory flavors of pork.



Shopping for Chops

Bone-in pork rib chops can be easily identified by the bone that runs along one side of them. They are cut from the rib section of the loin and have a relatively high fat content, making them flavorful.





The finest croquettes—like these—are crunchy on the outside and creamy within.

Crab Croquettes, Cajun-Style

Bring this bayou favorite home. **by Bryan Roof**

LOCATED DEEP IN Louisiana's bayou country, Suire's Grocery & Restaurant is a casual, side-of-the-road Cajun cooking magnet for locals and visitors (see "Cajun Country Cooking"). Inspired by a memorable meal there, I set out to create a home version of fried crab croquettes in the same crunchy-creamy Spanish style found in the region.

Béchamel, a simple cooked sauce of fat, flour, and milk, forms the base of these croquettes. It's essential that it's superthick to do the work of binding everything together, ensuring structural integrity from the fridge to the frying oil to the table. The secret lies in the balance. I found that 4 tablespoons of butter, ½ cup of flour, and 1½ cups of whole milk gave me the correct thickness.

If you've ever had a spoonful of béchamel sauce, though, you know how dull it tastes. And if you've ever eaten in Cajun country, you know that "dull" food won't fly. So I amped up my béchamel base with some chopped onion, bell pepper, garlic, scallions, spicy Creole seasoning, and vinegary Tabasco hot sauce.

I stirred some sweet flaked crabmeat into this flavorful mixture and set it in the fridge to firm up. After 3 hours, I portioned out the thick, chunky batter and shaped it into 2-inch-long croquettes.

Besides flavor, the other mark of a great fried croquette is contrasting textures. You want an exterior that cracks between your teeth to reveal a soft, creamy interior. To get it, I followed the classic three-step breading

process: First I dredged each croquette in flour, then I dipped it in beaten egg, and then I coated it in crunchy panko bread crumbs.

The frying was easy to do in a Dutch oven with 1½ quarts of oil. The croquettes took on a beautiful golden color after just 4 minutes in the oil, after which I removed them and sprinkled a bit more of the Creole seasoning over the top. A spicy, savory stir-together dipping sauce provided even more flavor.

Fresh crabmeat can't be beat, but it's expensive and can be hard to come by in many parts of the country. Canned crabmeat works well, too. And take my advice: Call everyone to the table before you start to fry, because these croquettes are meant to be served piping hot.

● CRAB CROQUETTES

Serves 4 to 6 (Makes 18 croquettes)
Total Time: 1½ hours, plus 3 hours chilling

If you can find and afford fresh crabmeat, the recipe results will be better. However, refrigerated canned crabmeat, often found at the supermarket fish counter, is the next best thing.

CROQUETTES

- 4 tablespoons unsalted butter
- ½ cup finely chopped onion
- ½ cup finely chopped green bell pepper
- 3 garlic cloves, minced
- 1¼ teaspoons table salt
- 1 cup all-purpose flour, divided
- 1½ cups whole milk
- 8 ounces lump crabmeat, picked over for shells
- 3 scallions, sliced thin
- 1 teaspoon Tabasco sauce
- 1 teaspoon Tony Chachere's Original Creole Seasoning, plus extra for sprinkling
- ½ teaspoon pepper
- 2 cups panko bread crumbs
- 2 large eggs
- 1½ quarts vegetable oil for frying

DIPPING SAUCE

- ½ cup mayonnaise
- 2 teaspoons Tabasco sauce
- ½ teaspoon Worcestershire sauce

Build the Béchamel

Sauté onion, bell pepper, and garlic in butter until vegetables soften. Stir in flour and cook briefly; then whisk in milk and cook until consistency of paste, about 2 minutes.



1. FOR THE CROQUETTES: Melt butter in large saucepan over medium heat. Add onion, bell pepper, garlic, and salt and cook until vegetables are softened, about 5 minutes.

2. Stir in ½ cup flour until no dry flour remains; cook for 1 minute, stirring often. Slowly whisk in milk; continue to whisk 1 minute longer to ensure no lumps of flour remain. Cook until bubbles begin to break surface and mixture is thickened to consistency of paste, 1 to 2 minutes.

3. Off heat, stir in crab, scallions, Tabasco, Creole seasoning, and pepper until well combined. Transfer to 8-inch square baking dish and refrigerate, uncovered, until fully chilled and firm, about 3 hours (or cover with plastic wrap once cooled completely and refrigerate overnight).

4. FOR THE DIPPING SAUCE: Whisk mayonnaise, Tabasco, and Worcestershire together in bowl; refrigerate until ready to serve.

5. Place remaining ½ cup flour in shallow dish, beat eggs together in second shallow dish, and place panko in third shallow dish. Divide croquette mixture into 18 heaping 2-tablespoon portions (about 1½ ounces each) and place on

rimmed baking sheet. Roll portions between your hands to make balls, then shape into 2-inch-long ovals.

6. Working with few croquettes at a time, dredge lightly in flour, shaking off excess; roll in beaten egg, allowing excess to drip off; and coat with panko. Return to sheet. (Croquettes can be covered with plastic wrap and refrigerated for up to 3 hours.)

7. Line large plate with triple layer of paper towels. Heat oil in large Dutch oven over medium-high heat to 375 degrees. Place 9 croquettes in oil and fry until golden brown, about 2 minutes per side. Transfer to prepared plate. Return oil to 375 degrees and repeat with remaining 9 croquettes. Sprinkle lightly with extra Creole seasoning and serve with dipping sauce.

Crafting the Croquettes



1. Divide chilled croquette mixture into heaping 2-tablespoon portions.



2. Roll portions between your hands into balls, then form into 2-inch-long ovals.



3. Dredge lightly in flour, roll in beaten egg, and coat in panko.



ON the ROAD

Cajun Country Cooking

Text by Bryan Roof;
photos by Steve Klise

SITTING ALONGSIDE A breezy stretch of Highway 35 in Kaplan, Louisiana, Suire's Grocery & Restaurant is flanked on each side by grassy flats and farmlands. It's a squat, tin-roofed building painted with happy caricatures of crawfish; crabs; turtles; and, most notably, a smiling alligator wearing a chef's toque and apron near the front door. Suire's is split down the middle: The right side serves as the grocery store, and the left side serves as the dining room, where the tablecloths are patterned with red and black crawfish and the pepper shakers are filled with cayenne. The dining room walls are plastered with faded local news clippings and restaurant write-ups and photos of hunters posing with their trophies.

Suire's caters primarily to its band of regulars, and as I arrive, a group of hunters, fresh from the blind and still

dressed in camouflage, are finishing their breakfast. The menu represents a broad swath of Cajun home cooking, with everything from alligator po' boys to crawfish étouffée to brown sugar-glazed fig cake made with local figs. Recently, Suire's has begun to draw in tourists in search of true Cajun food. As the menu states, "If you want country cooking, come to the country."

Opened on October 4, 1976, by Mary Oels and Newton Suire, Suire's is now owned and operated by their daughters, Lisa Frederick and Joan Suire. Joan recalls her parents telling her when she was 19 years old, "If we buy the store, you're running it." She's been involved with it ever since.

In the beginning, Newton, who was a rice farmer all his life, would cook at Suire's in the early morning, leave to go tend the farm, and then come back to cook again in the afternoon. "He

was the real cook in the family," Joan says. She tells me that all the recipes are family secrets, which they don't care to share. Lisa took over the cooking when Newton was unable to carry on.



At Suire's, the shrimp gumbo is complex and redolent of sweet seafood, and the boudin sausage is peppery and bold. I make a comment to my server about the spiciness of the turtle sauce picante—a tomato-and-roux-based turtle stew—and she replies with a grin, "No, no, it's not hospital food. It's got a little kick to it."

At the end of my meal, although Lisa won't share any recipes, she does offer up some of her kitchen wisdom: "You don't have to put in the kitchen sink to make the food taste good."

Clockwise from top: Suire's Grocery & Restaurant in Kaplan, Louisiana, serving customers since 1976; Lisa Frederick standing at the register; a tableful of Cajun cooking.





This simple weeknight pasta draws inspiration from two classic Italian dishes.

Linguine with Broccolini and Pancetta

This delicious weeknight pasta comes together quickly and packs deeply satisfying flavor.

by Mark Huxsoll

WHEN I'M HUNGRY after a long day and at a loss for what to make for dinner, I, like a lot of home cooks, turn to pasta—the perfect blank slate. Some of the most simple and classic Italian pasta dishes, such as pasta alla gricia (which is based

Broccolini has the vegetal, “green” flavor of broccoli, but it is a little sweeter and more delicate.

on guanciale or pancetta, Pecorino Romano cheese, and black pepper) and aglio e olio (whose name means “garlic and oil”), can be made with ingredients that I often have in my pantry or in my refrigerator.

This pasta dish uses those two classics as a jumping-off point. Bright-green broccolini balances the savory pancetta of alla gricia and fruity olive oil of aglio e olio. Broccolini has the vegetal, “green” flavor of broccoli, but it is a little sweeter and more delicate, and its thinner stalks, when

cooked to the perfect doneness, are tender and mild. Blanching the chopped broccolini in a Dutch oven in the same salted boiling water that you’ll also use to parcook the pasta—linguine works well here—saves time.

Undercook the linguine (you’ll finish cooking it later) and drain it, saving 2 cups of the pasta cooking water to use in the sauce. Wipe out the Dutch oven, pour in a glug of extra-virgin olive oil, and use it to render some fat out of the porky pancetta. Next, toss in some minced garlic and red pepper flakes for oomph, and you’re ready to return the parcooked linguine and broccolini to the pot, along with some of the reserved pasta cooking water. Cook the pasta to a perfect al dente as the starchy pasta water, pancetta fat, and olive oil emulsify and transform into a creamy sauce to coat the linguine.

Add a little butter and grated Parmesan cheese at the end for extra richness and nutty flavor. And for a welcome crunch, top the creamy pasta with toasted panko bread crumbs.

● LINGUINE WITH BROCCOLINI, PANCETTA, AND PARMESAN

Serves 4 to 6 Total Time: 1¼ hours

Note that the pasta is cooked to very al dente in step 3; it should be flexible but still very firm in the center because it finishes cooking in the sauce in step 5. Broccolini is also sold as baby broccoli. Broccolini stalks can vary greatly in thickness. Try to find bunches with stalks that are all about ¼ inch thick. If the stalks are thicker than ¼ inch, cut them in half lengthwise before cutting them into 1-inch pieces. Buy a hunk of pancetta from the deli counter rather than presliced pancetta.

BREAD CRUMBS

- 1 cup panko bread crumbs
- 1 tablespoon extra-virgin olive oil
- ¼ teaspoon table salt

PASTA

- 1 pound broccolini, trimmed, stalks cut into 1-inch pieces, florets left whole
- 1 teaspoon table salt, plus salt for cooking broccolini and pasta
- 1 pound linguine
- ¼ cup extra-virgin olive oil
- 4 ounces pancetta, cut into ¼-inch pieces
- 2 garlic cloves, minced
- ¾ teaspoon red pepper flakes
- 2 ounces Parmesan cheese, grated (1 cup), plus extra for serving
- 4 tablespoons unsalted butter, cut into 4 pieces

1. **FOR THE BREAD CRUMBS:** Combine panko, oil, and salt in 12-inch nonstick skillet. Cook over medium heat, stirring frequently, until panko is golden brown, 3 to 6 minutes. Transfer to bowl and set aside.
2. **FOR THE PASTA:** Bring 4 quarts water to boil in Dutch oven over high heat. Add broccolini stalks and 1 tablespoon salt. Cook, stirring often, until crisp-tender, about 1 minute. Add

florets and continue to cook 1 minute longer. Using spider skimmer or slotted spoon, transfer broccolini to second bowl and set aside.

3. Return water to boil; add pasta; and cook, stirring often, until strands are flexible but still very firm in center, 5 to 7 minutes. Reserve 2 cups cooking water, then drain pasta and set aside.

4. Wipe pot dry with paper towels. Combine oil and pancetta in now-empty pot and cook over medium heat until pancetta is golden brown and beginning to crisp, 6 to 8 minutes. Add garlic, pepper flakes, and salt and cook until fragrant, about 30 seconds.

5. Add 1½ cups reserved cooking water to oil mixture, increase heat to medium-high, and bring to boil. Stir in pasta and broccolini and cook, stirring often and folding pasta over itself, until water is mostly absorbed and pasta is al dente, about 3 minutes.

6. Off heat, stir in Parmesan and butter until butter is melted. Adjust consistency with remaining reserved cooking water as needed. Transfer to serving dish; sprinkle with ½ cup bread crumbs; and serve, passing extra Parmesan and remaining ½ cup bread crumbs separately.

**Asparagus and Smoked Salmon
Benedicts**



DINNER TONIGHT

Steak Caesar Salad



DINNER TONIGHT

**Curried Chicken Soup with
Coconut and Kale**



DINNER TONIGHT

Jalapeño Popper Grilled Cheese



DINNER TONIGHT

Steak Caesar Salad

Serves 4 Total Time: 50 minutes

Sirloin steak tips are often sold as flap meat.



- 1½ pounds sirloin steak tips, trimmed and cut into 2-inch chunks**
- 3 tablespoons Worcestershire sauce, divided**
- 2¾ teaspoons pepper, divided**
- 1½ teaspoons table salt, divided**
- 4 ounces ciabatta, cut into ½-inch cubes (4 cups)**
- ½ cup extra-virgin olive oil, divided**
- 1 tablespoon minced garlic, divided**
- 1 ounce Parmesan cheese, grated (½ cup), plus extra for serving**
- ⅓ cup mayonnaise**
- 2 tablespoons lemon juice**
- 3 romaine lettuce hearts (18 ounces), cut into 1-inch pieces**

1. Adjust oven rack to middle position and heat oven to 350 degrees. Toss steak with 2 tablespoons Worcestershire, 2 teaspoons pepper, and ¾ teaspoon salt in bowl; set aside. Toss bread with ¼ cup oil, 2 teaspoons garlic, ¼ teaspoon pepper, and ¼ teaspoon salt on rimmed baking sheet. Bake until light golden, 16 to 18 minutes, stirring halfway through baking.
2. Meanwhile, heat 1 tablespoon oil in 12-inch nonstick skillet over medium-high heat until just smoking. Add steak and cook until browned on all sides and meat registers 120 to 125 degrees (for medium-rare), about 7 minutes. Transfer steak to large plate and tent with foil.
3. Whisk Parmesan, mayonnaise, lemon juice, remaining 1 tablespoon Worcestershire, remaining ½ teaspoon pepper, remaining ½ teaspoon salt, remaining 3 tablespoons oil, and remaining 1 teaspoon garlic together in large bowl. Add lettuce and croutons and toss to combine. Season with salt and pepper to taste. Slice steak and serve with salad, passing extra Parmesan separately.

Asparagus and Smoked Salmon Benedicts

Serves 4 Total Time: 50 minutes

Serve sprinkled with chopped fresh chives.



- 8 ounces thin asparagus, trimmed and cut into 4-inch lengths**
- 1 tablespoon unsalted butter, melted, plus 16 tablespoons unsalted butter**
- Pinch plus ¼ teaspoon table salt, divided, plus salt for cooking eggs**
- 4 English muffins, split and toasted**
- 8 ounces sliced smoked salmon**
- 8 large eggs plus 3 large yolks, divided**
- 2 tablespoons lemon juice**
- Pinch cayenne pepper**
- 2 tablespoons distilled white vinegar**

1. Adjust oven rack 6 inches from broiler element and heat broiler. Toss asparagus, melted butter, and pinch salt together on rimmed baking sheet. Broil until asparagus is tender, about 5 minutes. Arrange muffins split side up on platter. Divide asparagus and salmon evenly among muffin halves.
2. Cook 16 tablespoons butter in 12-inch skillet over medium-high heat until golden brown and fragrant, about 5 minutes. Transfer to bowl and refrigerate until butter registers 190 degrees, 3 to 5 minutes. Process egg yolks, lemon juice, cayenne, and ¼ teaspoon salt in blender until frothy, about 10 seconds. With blender running, slowly drizzle in hot butter until fully emulsified, about 2 minutes. Adjust consistency with hot water as needed and season with salt to taste. Cover to keep warm.
3. Fill now-empty skillet nearly to rim with water. Add vinegar and 1 teaspoon salt and bring to boil over high heat. Crack remaining 8 eggs into liquid measuring cup. Gently tip eggs into water, one at a time, leaving space between them. Off heat, cover skillet and poach eggs until whites are set but yolks are slightly runny, about 4 minutes. Using slotted spoon, remove eggs from skillet and arrange on prepared muffin halves. Spoon hollandaise over each egg. Serve.

Jalapeño Popper Grilled Cheese

Serves 4 Total Time: 45 minutes

For spicier sandwiches, leave the ribs and seeds in when you chop the jalapeños. Serve with potato chips, if desired.



- 4 slices bacon, chopped**
- 5 tablespoons unsalted butter, melted**
- 4 ounces sharp cheddar cheese, shredded (1 cup)**
- 4 ounces cream cheese, softened**
- 3 jalapeño chiles, stemmed, halved, seeded, and chopped fine (½ cup)**
- 2 tablespoons finely chopped jarred sliced jalapeño chiles**
- 2 scallions, chopped fine**
- ½ teaspoon pepper**
- 8 slices hearty white sandwich bread**

1. Adjust oven rack to middle position and heat oven to 425 degrees. Cook bacon in 10-inch skillet over medium heat until crispy, 5 to 7 minutes. Using slotted spoon, transfer bacon to paper towel-lined plate. Measure out 1 tablespoon fat from skillet and add to melted butter; discard remaining fat. Combine cheddar, cream cheese, fresh jalapeños, jarred jalapeños, scallions, pepper, and bacon in bowl.
2. Line rimmed baking sheet with foil. Brush 1 side of each slice of bread with melted butter mixture. Place 4 slices of bread, buttered side down, on prepared sheet. Divide cheddar mixture evenly among bread slices and spread into even layer. Top with remaining slices of bread, buttered side up.
3. Bake sandwiches until golden brown on top, 6 to 8 minutes. Flip sandwiches and continue to bake until golden brown on second side and cheese is melted, 6 to 8 minutes longer. Let cool for 5 minutes. Cut sandwiches in half and serve.

Curried Chicken Soup with Coconut and Kale

Serves 4 Total Time: 45 minutes

Garnish this soup with sliced scallions. If desired, you can serve this soup with brown rice for a heartier meal.



- 3 tablespoons extra-virgin olive oil**
- 1 onion, chopped**
- 1 red bell pepper, stemmed, seeded, and chopped**
- 2 tablespoons grated fresh ginger**
- 1 tablespoon curry powder**
- 1½ teaspoons table salt**
- ¼ teaspoon cayenne pepper, plus extra for seasoning**
- 8 ounces kale, stemmed and chopped**
- 1½ pounds boneless, skinless chicken thighs, trimmed and cut into ½-inch chunks**
- 2 cups water**
- 1 (14-ounce) can coconut milk**
- 1 tablespoon lime juice, plus lime wedges for serving**

1. Heat oil in Dutch oven over medium-high heat until shimmering. Add onion and bell pepper and cook, stirring occasionally, until softened and beginning to brown, 6 to 8 minutes. Add ginger, curry powder, salt, and cayenne and cook until fragrant, about 1 minute. Stir in kale, chicken, water, and coconut milk and bring to boil, scraping up any browned bits.
2. Reduce heat to medium-low and simmer until chicken is cooked through and kale is tender, about 15 minutes. Off heat, stir in lime juice and season with salt and extra cayenne to taste. Serve, passing lime wedges separately.

Molasses-Glazed Pork Chops and Sweet Potatoes with Red Cabbage Slaw



DINNER TONIGHT

Lobster Spaghetti with Orange and Fennel



DINNER TONIGHT

Spring Strawberry Salad with Couscous and Pecan-Crusted Goat Cheese



DINNER TONIGHT

Skillet Chicken, Zucchini, and Cheesy Rice



DINNER TONIGHT

Lobster Spaghetti with Orange and Fennel

Serves 4 Total Time: 1 hour

You can substitute chopped fresh parsley for the fennel fronds.



- 2 (5- to 6-ounce) lobster tails
- 1 (8-ounce) bottle clam juice
- 1 pound spaghetti
- 1¼ teaspoons table salt, plus salt for cooking pasta
- 6 tablespoons unsalted butter, divided
- 1 onion, chopped fine (1 cup)
- 1 large fennel bulb, ¼ cup fronds chopped, stalks discarded, bulb halved, cored, and chopped fine
- 2 plum tomatoes, cored and chopped fine
- 2 garlic cloves, minced
- ½ teaspoon grated orange zest plus ¼ cup juice
- ⅓ cup ouzo, Pernod, or pastis

1. Using kitchen shears, cut lengthwise through undersides of lobster tails. Grasp each side of 1 tail with your hands and crack shell, opening cut side. Repeat with second tail. Lift meat from shells, cut into ¾-inch pieces, and set aside. Using kitchen shears, cut shells into large pieces. Combine shells and clam juice in large bowl. Microwave until fragrant and shells are red, 3 to 4 minutes. Strain liquid through fine-mesh strainer set over bowl; reserve liquid and discard solids.
2. Bring 4 quarts water to boil in large pot. Add pasta and 1 tablespoon salt and cook, stirring often, until al dente. Drain pasta and return it to pot.
3. Meanwhile, melt 4 tablespoons butter in 12-inch skillet over medium-high heat. Add onion, fennel bulb, and salt and cook until softened, 5 to 7 minutes. Stir in tomatoes, garlic, and orange zest and cook until fragrant, about 30 seconds. Stir in ouzo and simmer until evaporated, about 4 minutes. Stir in lobster meat and reserved clam juice mixture and simmer until lobster is cooked through, about 5 minutes. Add lobster mixture, orange juice, and remaining 2 tablespoons butter to pasta and cook over medium heat, tossing to combine, for about 30 seconds. Serve, sprinkled with fennel fronds.

Molasses-Glazed Pork Chops and Sweet Potatoes with Red Cabbage Slaw

Serves 4 Total Time: 1¼ hours

Look for larger sweet potatoes, which make for more manageable slices.



- 1½ pounds sweet potatoes, unpeeled, sliced ½ inch thick
- 3 tablespoons extra-virgin olive oil, divided
- 2¼ teaspoons table salt, divided
- 1¾ teaspoons pepper, divided
- ⅓ cup molasses
- 5 tablespoons cider vinegar, divided
- ½ teaspoon red pepper flakes
- ½ head red cabbage, halved, cored, and sliced thin (6 cups)
- ½ cup dry-roasted peanuts, chopped
- 3 tablespoons chopped fresh cilantro
- 4 (6- to 8-ounce) boneless pork chops, ¾ to 1 inch thick, trimmed

1. Toss potatoes with 1 tablespoon oil, ½ teaspoon salt, and ½ teaspoon pepper in bowl. Cover and microwave until softened, 6 to 8 minutes, stirring halfway through microwaving; drain well.
2. Meanwhile, combine molasses, ¼ cup vinegar, pepper flakes, and ¼ teaspoon salt in small saucepan and bring to simmer over medium heat. Cook until thickened, 3 to 5 minutes. Whisk 2 tablespoons molasses mixture with ½ teaspoon salt, ¼ teaspoon pepper, remaining 2 tablespoons oil, and remaining 1 tablespoon vinegar in large bowl. Add cabbage, peanuts, and cilantro and toss to combine. Season with salt and pepper to taste.
3. Pat pork dry with paper towels and sprinkle with remaining 1 teaspoon salt and remaining 1 teaspoon pepper. Grill pork over hot fire until well browned and meat registers 135 degrees, 4 to 6 minutes per side. After 4 minutes, add potatoes to grill and grill until browned and tender, 2 to 3 minutes per side. Brush pork and potatoes all over with remaining molasses mixture (you may not need all of it) and for cook 1 minute, flipping halfway through grilling. Transfer pork and potatoes to platter and let rest for 5 minutes. Serve pork and potatoes with slaw.

Skillet Chicken, Zucchini, and Cheesy Rice

Serves 4 Total Time: 50 minutes

Use medium zucchini that weigh about 8 ounces each, and shred them on the large holes of a box grater. Sprinkle with chopped fresh basil before serving.



- 1 cup long-grain white rice
- 4 tablespoons unsalted butter
- 2 zucchini, shredded
- 1 onion, chopped fine
- 2 teaspoons chopped fresh thyme
- ½ teaspoon table salt
- ½ teaspoon pepper
- 1 (2½-pound) rotisserie chicken, skin and bones discarded, meat shredded into bite-size pieces (3 cups)
- 1 cup chicken broth
- 4 ounces sharp cheddar cheese, shredded (1 cup)
- 1½ ounces Parmesan cheese, grated (¾ cup)

1. Adjust oven rack 6 inches from broiler element and heat broiler. Bring 2 quarts water to boil in large saucepan over high heat. Add rice and cook, stirring occasionally, until almost cooked through, about 12 minutes. Drain rice in fine-mesh strainer; set aside.
2. Meanwhile, melt butter in 12-inch oven-safe skillet over medium-high heat. Add zucchini, onion, thyme, salt, and pepper and cook until zucchini is wilted and most of its excess moisture has cooked off, about 10 minutes. Stir in chicken and broth and cook until chicken is heated through, about 5 minutes.
3. Off heat, stir in rice and cheddar. Season with salt and pepper to taste. Smooth top and sprinkle with Parmesan. Transfer skillet to oven and broil until Parmesan is melted and spotty brown, about 5 minutes. Serve.

Spring Strawberry Salad with Couscous and Pecan-Crusted Goat Cheese

Serves 4 Total Time: 35 minutes

This salad is especially good when made with honey-flavored goat cheese, if you can find it. We also like to top the salad with chopped Quick Sweet Pickled Rhubarb (page 32).



- ¾ cup water
- 7 tablespoons extra-virgin olive oil, divided
- 1¼ teaspoons table salt, divided
- ¾ cup couscous
- 1 (8-ounce) log goat cheese
- ¾ cup pecans, toasted and chopped fine
- 3 tablespoons lemon juice
- 2 tablespoons strawberry jam
- 1 head Bibb lettuce (8 ounces), torn into bite-size pieces (8 cups)
- 12 ounces strawberries, hulled and quartered (2 cups)
- 8 ounces sugar snap peas, strings removed and sliced thin on bias
- 6 radishes, trimmed, halved, and sliced thin

1. Bring water, 1 tablespoon oil, and ½ teaspoon salt to boil in small saucepan over high heat. Stir in couscous, cover, and remove from heat. Let sit for 5 minutes. Fluff with fork and let cool uncovered.
2. Meanwhile, cut goat cheese log in half lengthwise, then cut each half crosswise into 6 equal portions. Roll each portion into ball. Transfer pecans to shallow dish and roll each cheese ball in pecans to coat, pressing to adhere.
3. Whisk lemon juice, jam, remaining 6 tablespoons oil, and remaining ¾ teaspoon salt in large bowl until fully combined. Add lettuce, strawberries, snap peas, radishes, and couscous and toss to combine. Top salad with cheese balls and serve.

GETTING TO KNOW

GARLIC

This versatile allium gets quite a workout in the kitchen. Let's become a little more familiar with it. *by Megan Ginsberg*

WINNING GARLIC PRESS

A garlic press makes quick work of mincing garlic. Our highest-rated press, the **Kuhn Rikon Epicurean Garlic Press (\$45)**, features comfortable handles that open wide, which makes loading cloves easy, and it minces cloves uniformly.



GARLIC SCAPES

Garlic scapes grow from the tops of hard-neck garlic. Jeff Howard, who runs Linabella's Gourmet Garlic Farm in Oakham, Massachusetts, with his wife, Michelle, explained that when the garlic scapes curl around twice, they are ready for harvesting (in the Northeast, that's in mid-June). If they're not picked, the scapes straighten and form a flower at the end. As the flowers mature, they produce tiny seeds. Harvesting the scapes redirects the plant's energy to the bulbs. One bonus: The scapes are edible. "They taste like garlic, have the texture of a fresh green bean, and can be eaten raw or cooked," explained Jeff. He suggests using them in omelets or grilling them. To grill them, toss the scapes with oil, salt, and pepper and cook them over medium-high heat until they're softened and lightly charred. We also like to use garlic scapes in pestos (pureed with olive oil, Parmesan cheese, and pine nuts) and stir-fries, replacing green beans.

ABOUT

There are several varieties of garlic but only two types: soft neck and hard neck. You're most likely to come across soft-neck garlic at the grocery store. It features a circle of large cloves surrounding a smaller cluster at the center. Hard-neck garlic has a stiff center staff surrounded by large, mainly uniform cloves. Soft-neck garlic is more prolific, but hard-neck garlic is thought to have better flavor (keep an eye out for it at farmers' markets). The two types are interchangeable in recipes.

SHOPPING

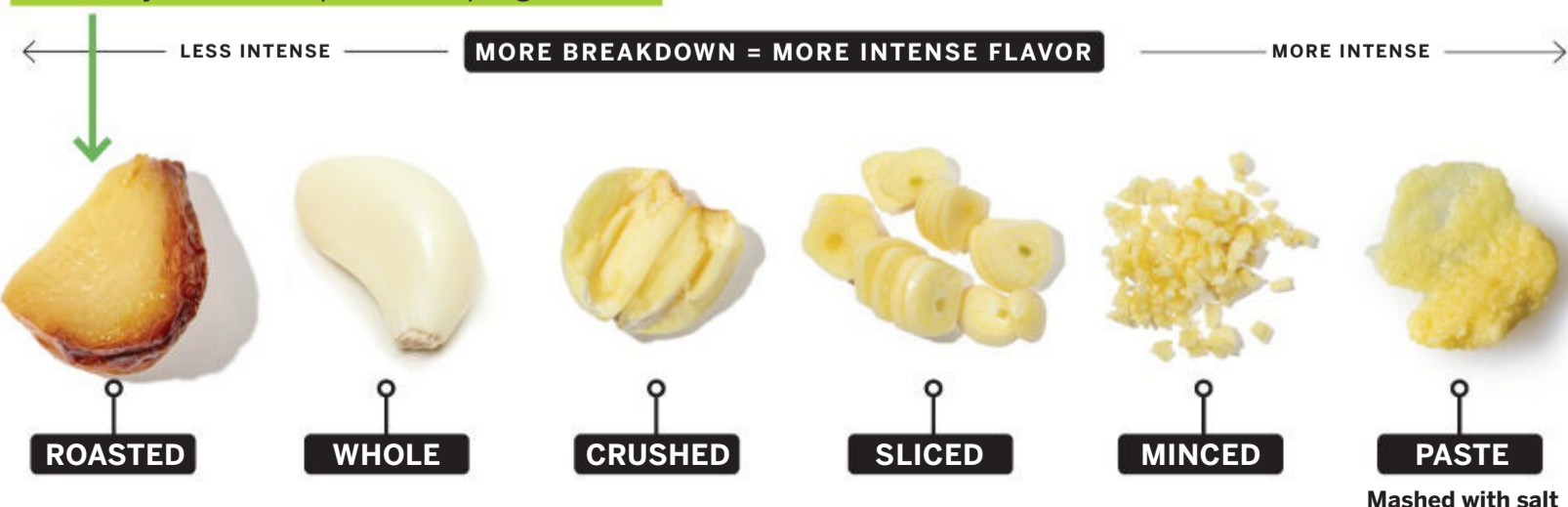
The nose knows. When selecting a head of garlic, be sure to give it a good whiff. You shouldn't smell anything. If you do, its cells have been damaged, most likely through mishandling during transport or storage. Avoid garlic with an aroma, and select heads without spots, mold, or sprouting. Squeeze the heads to make sure that they're not rubbery or soft or missing cloves. They should feel firm and heavy for their size.

STORING

Store garlic away from direct sunlight in a cool, dry area with plenty of air circulation to prevent sprouting or spoiling. (A basket in the pantry is ideal.) Properly stored whole heads of garlic should keep for at least a few weeks. If garlic has sprouted, the raw cloves surrounding the sprout will taste sharp and less sweet. This more-pungent flavor will be evident in dishes that call for lots of garlic. It is fine to use the sprouted garlic when only a small amount is called for.

HOW PREP AFFECTS GARLIC'S FLAVOR

How garlic is prepared determines how much of its pungent flavor you'll get. When raw garlic's cell walls are ruptured, alliin is produced. With more breakdown comes more alliin and thus more pungency. Therefore, crushed cloves will be more pungent than whole cloves, and minced cloves will be more pungent than crushed cloves. **When garlic cloves are roasted intact, they don't develop the same pungent flavor.**



LOVE GARLIC? TRY THESE RECIPES WHERE IT'S THE STAR!

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Spaghetti with Garlic and Olive Oil
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With an egg and bacon on top and some breakfast sausage mixed right into the patty, this burger is ready for brunch.

Brunch Burgers

The perfect burgers for early Sunday morning, late Saturday night, and any time in between. **by Jessica Rudolph**

A MEATY, JUICY CHEESE-BURGER stands on its own, but deck out that burger with everyone's favorite breakfast foods and it's over-the-top in all the right ways. There's a fried egg on there, yes, and crispy bacon, of course, but how about imbuing the patty itself with breakfast flavor? Mixing breakfast sausage in with

ground beef ensures savory porkiness and extra flavor in every bite. (For food safety, you'll have to cook the patty through to well-done, but don't worry: The extra fat from the sausage ensures that the patty stays moist and juicy.)

For full brunch impact, though, you'll need some sweetness: Spiking mayonnaise with maple syrup provides a sugary hit that cuts through the richness and adds an unmistakable breakfast-y taste. A dollop of minced

chipotle chile brings smoky heat to enliven the heavier components. Toasted brioche buns tie it all together, their eggy sweetness complementing the other ingredients perfectly. (And for even more breakfast flavor and a welcome crunch, try coating the buns with everything bagel seasoning!)

So is it breakfast or dinner? Yes. Don't think too hard about it. It's good, it's fun, and it will be welcome at your table no matter the time of day.

● BRUNCH BURGERS

Serves 4 Total Time: 1 hour

If you're spice averse, use less chipotle chile. We like the sweetness that maple syrup adds to the sauce, but you can omit it for a more savory flavor. You can use 80 percent lean ground beef here, but the burgers will exude more fat while they cook. If desired, serve these burgers on Everything Bagel-Seasoned Buns (recipe follows). We like to serve these burgers as is, but they're also good topped with your favorite burger fixings (such as lettuce, tomatoes, pickles, or sautéed onions) or thinly sliced apples.

- ½ cup mayonnaise
- 1–1½ tablespoons minced canned chipotle chile in adobo sauce
- 1 tablespoon Worcestershire sauce
- 1 tablespoon maple syrup (optional)
- ¾ teaspoon pepper, divided
- 1 pound 85 percent lean ground beef
- 8 ounces bulk breakfast sausage
- 4 slices thick-cut bacon, halved crosswise
- ¼ teaspoon plus pinch table salt, divided
- 4 slices cheddar cheese (4 ounces)
- 4 large eggs
- 4 brioche hamburger buns, toasted

1. Combine mayonnaise; chipotle; Worcestershire; maple syrup, if using; and ½ teaspoon pepper in bowl. Set aside.
2. Combine ground beef and sausage in large bowl and knead with your hands until roughly combined. Divide meat mixture into 4 equal portions, then shape each portion into 4½-inch-wide patty. Using your fingertips, press center of each patty to create slight divot. (Patties can be covered with plastic wrap and refrigerated for up to 24 hours.)
3. Cook bacon in 12-inch nonstick skillet over medium heat, flipping occasionally, until crispy, 8 to 10 minutes. Transfer bacon to paper towel-lined plate. Pour off and reserve all but 1 teaspoon fat from skillet.
4. Heat fat left in skillet over medium-high heat until just smoking. Sprinkle patties with ¼ teaspoon salt and remaining ¼ teaspoon pepper.

Transfer patties to skillet and cook until well browned on first side, 4 to 6 minutes. Flip patties, top with cheddar, and reduce heat to medium-low. Continue to cook until browned on second side and meat registers 160 degrees, 5 to 7 minutes longer.

5. Transfer burgers to second paper towel-lined plate. Pour off fat from skillet. Wipe skillet clean with paper towels.
6. Crack eggs into 2 small bowls (2 eggs per bowl) and sprinkle with remaining pinch salt. Add 1 tablespoon reserved bacon fat to now-empty skillet and heat over medium-high heat until shimmering. Swirl to coat skillet with fat, then, working quickly, pour 1 bowl of eggs in 1 side of skillet and second bowl of eggs in other side. Cover and cook for 1 minute. Remove skillet from heat and let sit, covered, for 15 to 45 seconds for runny yolks (white around edge of yolk will be barely opaque), 45 to 60 seconds for soft but set yolks, or about 2 minutes for medium-set yolks.
7. Spread mayonnaise mixture on cut sides of buns. Place burgers on bun bottoms, then top with bacon, eggs, and bun tops. Serve.

● EVERYTHING BAGEL-SEASONED BUNS

Serves 4 Total Time: 25 minutes

You can use store-bought everything bagel seasoning, or you can make your own; to do so, combine ½ teaspoon each of sesame seeds, poppy seeds, dried minced garlic, dried onion flakes, and kosher salt.

- 4 brioche hamburger buns
 - 1 large egg, lightly beaten
 - 2½ teaspoons everything bagel seasoning
1. Adjust oven rack to middle position and heat oven to 350 degrees. Arrange buns on rimmed baking sheet. Brush tops of buns with egg (you needn't use all of it) and sprinkle with everything bagel seasoning.
 2. Bake until egg is dry and set, about 5 minutes. Serve.

Making Brunch Burger Patties



1. Combine ground beef and sausage in large bowl and knead with your hands until roughly combined.



2. Divide meat mixture into 4 equal portions, then shape each portion into 4½-inch-wide patty.



3. Using your fingertips, press center of each patty, creating slight divot to keep patties flat during cooking.

A Quick Blot

Because of the fatty sausage in the mix, these patties benefit from a rest on paper towels after cooking.



Rethinking Breakfast

The genius of this recipe is that it uses familiar ingredients associated with breakfast in deliciously unexpected ways. The sum of those ways—the fully dressed burgers—is great any time of day (or night). Whenever you eat them, just make sure to have a stash of napkins nearby!



TUNA POKE



Poke Two Ways

Before there were bowl shops on every corner, there was the simple, unbeatable Hawaiian poke.

by Matthew Fairman

THE POKE (PRONOUNCED “poh-KAY”) scene hasn’t always looked the way it does today, with bowl shops in shopping centers all over the country offering every imaginable ingredient—miso-lemon mayonnaise, crispy beet chips, zucchini noodles, etc.—to accompany the base of diced raw fish. Positioned as a healthy alternative to your average fast-food option, the poke bowl has never been trendier. But it can be traced back to a traditional Hawaiian version, which pares down the extras and focuses on good, fresh fish.

As food writer Martha Cheng explains in *The Poke Cookbook: The Freshest Way to Eat Fish* (2017), the earliest Hawaiian version of poke dates back to before Captain James Cook and other Westerners arrived on the islands. These early iterations of poke (the word means “to cut or slice into pieces”) were ultrasimple: just raw, shallow-water fish pulled straight from the ocean and tossed with sea salt, seaweed, and ground roasted kukui nuts. This preparation endures, and you can still find a similar style, called Hawaiian-style poke, sold alongside more modern variations on the islands today (although the fish is more likely to be ahi tuna than shallow-water fish).

Ahi shoyu poke, the modern version that’s become Hawaii’s most popular in the last half century or so, is almost as simple as the original. Heavily influenced by Japanese sushi culture, this mix of ahi (yellowfin) tuna, soy sauce, sesame oil, sweet onion, scallion, and sometimes chiles is probably the quintessential poke, the foundation upon which every fast-casual chain slinging myriad variations of seafood salads is ultimately built.

And it is a solid foundation. Fresh fish is the bedrock of the recipe, and once you’ve procured it (see “The Best Tuna and Salmon for Eating Raw . . . and How to Find [and Handle] Them”), little else is needed to make your own ultradelicious poke. Rich, dense, meaty, and clean-tasting, raw yellowfin tuna (and even richer salmon in the case of our salmon teriyaki

variation) makes a deeply satisfying base. To that, you need only to add a dressing of soy sauce (for seasoning and complex umami), vegetable oil, and toasted sesame oil (for roasty depth), along with crisp, pungent sweet onion and scallion and a touch of heat from fresh ginger, garlic, and pepper flakes. The macadamia nuts and furikake (optional) in our recipe are delicious additions inspired by the seaweed and kukui nuts from the traditional Hawaiian version. Try it and see for yourself. There’s no simpler way to create a meal that satisfies so deeply and leaves such a lasting impression.

● TUNA POKE

Serves 4

Total Time: 25 minutes

Vidalia, Maui, or Walla Walla sweet onions will all work here. If you can’t find sweet onions, you can substitute a yellow onion by soaking the thinly sliced onion in ice water for 20 minutes and then draining and patting it dry. Serve this poke as a snack or an appetizer, or make it a meal by serving it over warm rice.

- 1 pound skinless yellowfin tuna, cut into $\frac{3}{4}$ -inch cubes
- $\frac{1}{4}$ cup thinly sliced sweet onion (halved and sliced through root end)
- $\frac{1}{3}$ cup finely chopped salted dry-roasted macadamia nuts
- 3 scallions, white and green parts separated and sliced thin on bias
- 3 tablespoons soy sauce
- 2 tablespoons vegetable oil
- 2 teaspoons toasted sesame oil
- 2 teaspoons grated fresh ginger
- 1 garlic clove, minced
- $\frac{3}{4}$ teaspoon red pepper flakes
- Furikake (optional)

Gently combine tuna, onion, macadamia nuts, scallion whites, soy sauce, vegetable oil, sesame oil, ginger, garlic, and pepper flakes in large bowl using rubber spatula. Season with salt to taste. Serve, sprinkled with furikake, if using, and scallion greens. (Poke can be refrigerated for up to 24 hours.)

Furikake

Furikake is a multitextured Japanese seasoning blend that comes in many styles. We recommend using a blend containing dried seaweed (nori and/or kombu), bonito flakes, and sesame seeds. Look for it at an Asian market, in the Asian section of the grocery store, or online. It's great sprinkled over rice, eggs, and popcorn.



SALMON TERIYAKI POKE

Serves 4

Total Time: 40 minutes

This recipe was inspired by the Teriyaki Salmon and Avocado in Martha Cheng's *The Poke Cookbook: The Freshest Way to Eat Fish* (2017). You can serve this poke as a snack or an appetizer, or you can make it a meal by serving it over warm rice.

- 3 tablespoons soy sauce
- 1 tablespoon mirin
- 2 teaspoons sugar
- 2 teaspoons grated fresh ginger
- 1 garlic clove, minced
- 1 pound skinless farm-raised salmon, cut into ¾-inch cubes
- 1 small avocado, halved, pitted, and cut into ½-inch pieces
- ¼ English cucumber, cut into ½-inch pieces (½ cup)
- 3 scallions, white and green parts separated and sliced thin on bias
- 1 Fresno chile, stemmed, halved, seeded, and sliced thin
- 2 teaspoons toasted sesame oil
- 1 teaspoon kosher salt
- Furikake (optional)

1. Microwave soy sauce, mirin, sugar, ginger, and garlic in bowl until steaming, 30 to 60 seconds. Stir to dissolve sugar. Refrigerate until no longer warm, about 15 minutes.
2. Gently combine salmon, avocado, cucumber, scallion whites, Fresno chile, oil, salt, and soy sauce mixture in large bowl using rubber spatula. Serve, sprinkled with furikake, if using, and scallion greens. (Poke can be refrigerated for up to 24 hours.)

POKE FISH PRIMER

Freshness is key when serving fish raw. The raw tuna and salmon flesh should appear moist and shiny; feel firm (the flesh should spring right back when pressed); and smell clean, not fishy. Ask your fishmonger to slice tuna steaks to order, ideally those that have little to no connective tissue, which can be too chewy raw. Similarly, ask to have salmon cut to order from a center-cut fillet that has little to none of the thin belly attached, as it can be tough and fatty when eaten raw.



TUNA
Best when sliced to order



When possible, research to [find a purveyor that supplies local sushi or poke restaurants](#). Some wholesale purveyors like these will sell directly to individuals.

You can also [inquire at sushi or poke restaurants to see if they will order extra fish for you to pick up](#).

Otherwise, [look for a busy fish market/counter with a good reputation](#). The more customers they have, the faster they will need to replenish their stock and the fresher the fish will be.

[Call ahead to notify your fishmonger](#) that you're looking for fish to serve raw and to inquire about when fresh fish is delivered.

[We call for farm-raised salmon because wild-caught salmon can be prone to parasites](#); it must be commercially frozen to the Food and Drug Administration's standards to be safe for raw consumption.

[If buying frozen tuna or salmon, plan ahead](#). Thawing the fish slowly in the refrigerator (which can take 24 hours or longer) is the superior method for preserving its texture.

SALMON TERIYAKI POKE





Looking for a little heat?
Try the spiced variation.

Cast Iron Brownie

This brownie is baked in a cast-iron skillet and sliced into wedges, so every serving offers a crispy edge and a fudgy middle. **by Lawman Johnson**

RECIPES FOR FUDGY brownies abound, but this is the story of a unique cooking vessel and the right combination of ingredients working together to achieve the ideal: from-scratch, warm brownies featuring both crispy, chewy edges and irresistible rich, fudgy middles.

Let's start with the cooking vessel: a cast-iron skillet. This versatile pan can handle every menu, from breakfast to dessert—and brownies are no exception. Cast iron is environmentally friendly (since you don't have to keep replacing it every few years like you would a nonstick skillet), and it offers chemical-free nonstick properties when well seasoned. My own grandfather, whom I called "Papa," had one that I eventually took possession of. It is older than I am and still going strong. For many of Papa's generation, having specialty cookware was uncommon, so what pans they did have needed to be do-it-all workhorses. Perhaps that's what makes me extra-fond of this particular skillet. I'm also very fond of brownies and wanted to make a version of this treat that shines in a cast-iron skillet.

Here's how to do it. For deep chocolate complexity, use a combination of Dutch-processed cocoa powder and unsweetened chocolate and add

a splash of vanilla for further depth and aroma. For the perfect texture, use 2 parts oil to 1 part butter, which ensures just the right amount of chewiness—brownies made with all butter are too tender. To crank up the fudginess, turn to an ingredient often found in fudge: marshmallows. Many fudge recipes call for either marshmallows or marshmallow crème (such as Fluff); use large marshmallows here. Melt the marshmallows (they're not meant to be seen) along with the unsweetened chocolate, butter, cocoa, and some warm tap water. Finally, fold in bittersweet chocolate chunks to stud the brownies with gooey pockets of lush melted chocolate.

Pour the batter into a greased 12-inch cast-iron skillet and bake it on the bottom rack (nearest the heat to help promote chewy edges) of a 350-degree oven for about 35 minutes. When the brownie comes out, let it cool for an hour right in the skillet (this is the hardest part of the recipe), where, because of cast iron's strong heat retention, it will continue to bake to the ideal soft and fudgy interior texture. It's not in the recipe, but you can sprinkle on a little flake sea salt if you like. The brownie wedges need just one final touch: a scoop of your favorite ice cream.

CAST IRON BROWNIE

Serves 12 to 14 Total Time: 50 minutes, plus 35 minutes cooling

In step 3, you can substitute bittersweet or semisweet chocolate chips for the chopped bittersweet chocolate, if desired, but the chips won't melt as much as the chopped chocolate and will be less gooey. We suggest serving the warm brownies with ice cream; cooled brownies can be wrapped in plastic wrap and stored for up to four days.

- 2 ounces marshmallows (about 8 large marshmallows)
- ½ cup plus 2 tablespoons warm tap water
- 4 tablespoons unsalted butter, cut into 4 pieces
- 2 ounces unsweetened chocolate, chopped fine
- ⅓ cup (1 ounce) Dutch-processed cocoa powder
- 2½ cups (17½ ounces) sugar
- ½ cup vegetable oil
- 2 large eggs plus 2 large yolks
- 2 teaspoons vanilla extract
- 1¾ cups (8¾ ounces) all-purpose flour
- 1 teaspoon table salt
- 6 ounces bittersweet chocolate, chopped

1. Adjust oven rack to lowest position and heat oven to 350 degrees. Grease 12-inch cast-iron skillet.

2. Combine marshmallows, warm tap water, butter, unsweetened chocolate, and cocoa in large bowl. Microwave at 50 percent power, stirring occasionally, until chocolate is fully melted and mixture is smooth, 2 to 4 minutes. Let cool for 5 minutes.

3. Whisk in sugar, oil, eggs and yolks, and vanilla until fully combined. Gently whisk in flour and salt until just incorporated. Stir in bittersweet chocolate.

4. Transfer batter to prepared skillet. Bake until toothpick inserted in center comes out with few moist crumbs and batter attached (be careful not to overbake; brownie will continue to bake as it cools), 33 to 38 minutes, rotating skillet halfway through baking. Transfer skillet to wire rack and let cool for 30 minutes (or let cool completely for neat slices). Slice into wedges. Serve warm.

SPICED CAST IRON BROWNIE

Add 1½ teaspoons ground cinnamon, ¼ teaspoon pepper, and ¼ teaspoon cayenne pepper with flour in step 3.

Melting Marshmallows



1. Combine marshmallows, warm tap water, butter, unsweetened chocolate, and cocoa in large bowl.



2. Microwave at 50 percent power, stirring occasionally, until chocolate is fully melted and mixture is smooth, 2 to 4 minutes. Let cool for 5 minutes.



Packed with milk chocolate chips and toasted slivered almonds, these macaroons are next-level.

Chocolate-Almond Coconut Macaroons

Coconut macaroons, a Passover go-to, are delightful year-round.

by Mark Huxsoll

RICH COCONUT FLAVOR, crispy toasted exteriors, and pleasantly chewy centers are the hallmarks of coconut macaroons, which showed up in North America in the late 19th century when shredded coconut became widely available (see “How Coconut Became a Baking Staple”). They are derived from almond macaroons, which are made with almond paste. Coconut replaced the paste for a version of the cookie that was sturdier and slightly less expensive to produce. Jewish communities around the world embrace both versions, in part because the cookies’ lack of wheat flour and leavening makes them suitable for Passover celebrations. The coconut version is a popular holiday and special occasion treat in North America. But with their chewy texture and toasted coconut notes, macaroons are fully worth making year-round.

A quick glance at the Manischewitz website (Manischewitz is known for its kosher products, among them, canned coconut macaroons) reveals that today, macaroons can be found in myriad flavors, from red velvet to rocky road. This version dresses up the coconut confection with milk chocolate chips and slivered almonds.

COCONUT MACAROONS WITH CHOCOLATE CHIPS AND ALMONDS

Makes 12 cookies

Total Time: 45 minutes,

plus 55 minutes chilling and cooling

We prefer to use a cookie scoop here for more rounded cookies. This recipe can easily be doubled. To double it, scoop portions onto two baking sheets and bake the cookies one sheet at a time.

- 2 large egg whites
- 3 tablespoons sugar
- ½ teaspoon table salt
- ½ teaspoon vanilla extract
- ¼ teaspoon almond extract
- 2⅓ cups (7 ounces) sweetened shredded coconut
- ½ cup slivered almonds, toasted
- ⅓ cup (2 ounces) milk chocolate chips

1. Adjust oven rack to middle position and heat oven to 350 degrees. Line rimmed baking sheet with parchment

paper and spray lightly with vegetable oil spray.

2. Whisk egg whites, sugar, salt, vanilla, and almond extract in large bowl until foamy, about 30 seconds. Using rubber spatula, fold in coconut, almonds, and chocolate chips. Cover and refrigerate for 30 minutes.

3. Using #40 cookie scoop or 1-tablespoon measure, scoop 12 heaping-tablespoon portions of coconut mixture onto prepared sheet, spacing them about 1 inch apart. (Use soup spoon to help scrape coconut mixture from tablespoon, if necessary.) Evenly distribute any extra coconut mixture among portions; use your wet fingertips to press into existing portions.

4. Bake until deep golden brown, 25 to 30 minutes, rotating sheet half-way through baking.

5. Let macaroons cool on sheet for 5 minutes. Using thin spatula, transfer macaroons to wire rack and let cool completely, at least 20 minutes. Serve.

Whisk, Fold, and Scoop



1. Whisk egg whites, sugar, salt, vanilla, and almond extract in large bowl until foamy, about 30 seconds.



2. Using rubber spatula, fold in coconut, almonds, and chocolate chips.



3. Scoop 12 heaping-tablespoon portions of coconut mixture onto prepared sheet, spacing them about 1 inch apart.

How Coconut Became a Baking Staple

When Franklin Baker, a flour miller in Philadelphia, received a shipload of fresh coconuts as payment for flour from a Cuban businessman in 1894, it paved the way for a surprising career change. Shredding and drying the coconut was his only option to sell the cargo before it spoiled. This new product was more affordable and



THE AMERICAN TABLE

shelf-stable than fresh coconut. Plus, home bakers

and chefs could incorporate it in candies, cookies, and other confections, such as macaroons, where the coconut was used in place of almond paste. It proved so successful that he would later sell the flour company to exclusively sell shredded and desiccated coconut, becoming the largest producer in the United States.

Farro

Central Italy's popular grain is worthy of a place at your table. *by Amanda Luchtel*



"Just put [farro] on the table and don't talk about it and just say 'try it.'"

—MARIA SPECK

Once you know how to cook farro, you can use it in all sorts of dishes, including this vibrant spring salad.

FARRO, A CEREAL grain that's a member of the wheat family, has been enjoyed for centuries in central Italy (and for even longer in Egypt). In recent years—thanks to restaurant chefs, food media, and curious farmers—it has been gaining favor with American home cooks and has become more widely available in supermarkets. These high-fiber, high-protein hulled whole-wheat kernels boast a slightly sweet, nutty flavor and chewy texture.

In Italy, the grain is available in three sizes—farro piccolo (einkorn), farro medio (emmer), and farro grande (spelt)—but emmer is most common in the United States. Farro can be processed in a few ways: whole grain, semipearled, pearled, or quick cooking (see "How Farro Is Processed"). This recipe calls for commonly available pearled farro (see "Shopping Tips").

To prepare farro for a simple, delicious side dish, toast it in olive oil to bring out its nuttiness and then simmer it with fresh thyme and a bay leaf to infuse it with flavor. Add fresh parsley, minced garlic, and olive oil to finish the mock pilaf. Sans parsley, the farro also makes a great base for a grain salad.

● BASIC FARRO

Serves 6 Total Time: 40 minutes

We developed this recipe using Bob's Red Mill Organic Farro. You can also use whole-grain or semipearled farro here if you can find it, but note that the cooking time will be on the longer side of the range given. To use whole-grain farro, soak it for at least 8 hours or up to 12 hours and drain it thoroughly before starting with step 1. Do not use quick-cooking farro here. To use the farro in one of our salads (recipes follow), omit the parsley and let the finished farro cool completely in the saucepan, about 30 minutes. Or, to speed up the cooling time, spread the farro over a rimmed baking sheet to cool, about 15 minutes.

- 1½ cups pearled farro
- 2 tablespoons extra-virgin olive oil, divided
- ¼ teaspoon table salt, plus salt for cooking farro
- 2 sprigs fresh thyme
- 1 bay leaf
- 2 tablespoons chopped fresh parsley (optional)
- 1 garlic clove, minced

1. Combine farro and 1 tablespoon oil in large saucepan. Cook over medium-high heat, stirring frequently, until farro is fragrant and just starting to darken in color, about 6 minutes.
2. Add 2 quarts water, 1 tablespoon salt, thyme sprigs, and bay leaf. Bring to boil over high heat. Reduce heat to medium and simmer until grains are tender with slight chew, 10 to 20 minutes. Drain well. Discard thyme sprigs and bay leaf.
3. Return farro to saucepan. Stir in parsley, if using; garlic; salt; and remaining 1 tablespoon oil. Season with salt and pepper to taste. Transfer to serving dish and serve.

● FARRO SALAD WITH ASPARAGUS, RADISHES, AND PARMESAN

Serves 6 to 8 Total Time: 25 minutes

This recipe was inspired by the Spring Salad with Asparagus Coins, Kamut, and Lemon Vinaigrette in *Simply Ancient Grains* (2015) by Maria Speck.

- ⅓ cup extra-virgin olive oil
- 3 tablespoons lemon juice
- 3 tablespoons minced shallot
- 1 teaspoon Dijon mustard
- ¾ teaspoon table salt, divided
- ½ teaspoon pepper
- 12 ounces asparagus, sliced thin on bias
- ¼ cup chopped fresh mint
- 3 tablespoons chopped fresh dill
- 1 recipe Basic Farro, cooled completely
- 5 radishes, trimmed, halved, and sliced thin
- 3 ounces (3 cups) baby arugula
- 2 ounces Parmesan cheese, shaved with vegetable peeler, divided

Whisk oil, lemon juice, shallot, mustard, ½ teaspoon salt, and pepper together in large bowl. Add asparagus, mint, and dill. Let sit for 10 minutes. Add farro, radishes, and remaining ¼ teaspoon salt and toss until thoroughly combined. Fold in arugula and half of Parmesan. Season with salt and pepper to taste. Sprinkle with remaining Parmesan. Serve.



Perfectly Cooked Farro

Test the farro by trying a bite after it has simmered for 10 minutes. The grains should yield slightly and not be overly hard or chewy. Note that some of the grains will have split open by the time the farro is properly cooked.

Shopping Tips

Shopping for farro can be confusing. The type of farro you are purchasing is not always written on the front of the package. Whether or not the grain has been pearled is sometimes included in the ingredient list.

Maria Speck, grain expert and author of *Simply Ancient Grains* (2015) and *Ancient Grains for Modern Meals* (2011), says that the easiest way to identify what you are purchasing, aside from the label, is by looking at the color of the grains. The lighter the color, the more processed the grains are (“Think white rice,” Speck explains). If you want one more identifier, you can look at the cooking time in the directions: If the grain requires more than 30 minutes to cook, it is most likely not pearled.

How Farro Is Processed

Like many other grains, farro is available in multiple faster-cooking varieties, including semipearled, pearled, and quick cooking. Whole-grain farro is delicious and chewy, but it is easier to find pearled farro in most supermarkets.



Whole-grain farro has the inedible husk removed, but the bran and germ are intact.

Semipearled farro has part of the bran removed, or the bran is lightly scratched to allow for quicker cooking. (Most farro that has been imported from Italy is semipearled.)

Pearled farro has had its outer layer of bran removed or scored, which, in some cases, means that it contains less fiber and fewer nutrients but cooks much more quickly.

Quick-cooking farro has all the bran removed and can be called pearled, but typically it is labeled as quick cooking or the package calls for a cooking time of about 10 minutes.

HOW TO MAKE FARRO



1. Choose pearled

Measure out 1½ cups pearled farro.

Why? Pearled farro is easier to find in supermarkets around the United States than other styles. It is a great introduction to cooking with whole grains because you get the texture and flavor without the long cooking time.



2. Toast farro

Combine farro and 1 tablespoon extra-virgin olive oil in large saucepan. Cook until farro is fragrant and darkened in color.

Why? The toasting process takes farro from wheaty-tasting to nutty-tasting. This step ensures that the farro is just as good on its own as it is when mixed into a salad.



3. Add water and aromatics

Add 2 quarts water, 1 tablespoon salt, 2 fresh thyme sprigs, and 1 bay leaf.

Why? Cooking the farro in an abundance of water (the pasta method) ensures that any brand of farro—cooking times can vary among brands—can cook to tenderness without the saucepan going dry. The aromatics fortify the water (and thus the farro) with extra flavor.



4. Simmer until tender

Bring to boil, reduce heat to medium, and simmer until grains are tender and have slight chew.

Why? The farro starts cooking while the water comes to a boil. Once the water reaches a boil, reduce the heat to maintain a simmer and let the grains cook and plump evenly.



5. Drain farro

Drain farro thoroughly. Discard thyme sprigs and bay leaf. Return to saucepan. **Why?** After the grain has simmered, drain off the excess water. At this point you can continue to finish the farro for a side dish or cool it completely for a hearty grain salad.



6. Dress it up

Stir in chopped fresh parsley, minced garlic, salt, and 1 tablespoon extra-virgin olive oil.

Why? Finishing the grains with parsley, garlic, salt, and extra-virgin olive oil brightens their flavor and texture for a simple side dish.

ANTIPASTO FARRO SALAD WITH ARUGULA

Serves 6 to 8

Total Time: 25 minutes

We prefer a small, individually packaged, dry Italian-style salami such as Genoa or soppressata, but unsliced deli salami can be used. Buy a hunk of mild provolone from the deli counter rather than presliced provolone.

- ⅓ cup extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon Dijon mustard
- ½ teaspoon dried oregano
- ½ teaspoon table salt
- ½ teaspoon pepper
- 1 recipe Basic Farro, cooled completely
- 12 ounces cherry tomatoes, halved
- 4 ounces link salami, cut into ¼-inch dice (about 1 cup)
- 4 ounces mild provolone cheese, cut into ¼-inch dice (about 1 cup)
- 1 cup marinated artichoke hearts, chopped
- ½ cup chopped pitted green olives
- 3 ounces (3 cups) baby arugula
- 1 cup chopped fresh basil

Whisk oil, vinegar, mustard, oregano, salt, and pepper together in large bowl. Add farro, tomatoes, salami, provolone, artichokes, and olives and toss to combine. Fold in arugula and basil. Season with salt and pepper to taste. Serve.



Mixed Berry Rosé Sangria

Meet your new favorite patio drink.

by Mark Huxsoll

WHAT BETTER WAY to celebrate happy hour on a warm, sunny day than by sitting out on your patio with a glass of chilled rosé-based sangria, punched up with fresh, ripe berries? With more than a pound of raspberries, strawberries, and blueberries, this summer sipper is intensely berry forward. It is light and refreshing, with a bit of balance coming from the slightly bitter notes of Grand Marnier, a brandy-based orange liqueur that is commonly used to fortify and flavor more traditional sangrias. Grand Marnier isn't too boozy, making this an easy-to-drink beverage that tastes as good as it looks.

Using top-quality fresh berries ensures the fullest fruit flavor, and cutting some of the raspberries and strawberries helps them release their natural flavors into the wine. Red wine is the classic choice for sangria, but swapping in rosé wine makes for a pretty and whimsical contemporary take.

Red wine is the classic choice for sangria, but swapping in rosé wine makes for a pretty and whimsical contemporary take.

To make the most of the berries, instead of simply stirring all of them into the rosé, smash some of them with a potato masher and just enough granulated sugar to help break down the cell structure and draw out the berries' juices. Then whisk the rosé into the pummeled fruit and chill the mixture so that the wine becomes infused with all those fresh flavors. Strain the rosé through a fine-mesh strainer and press the remaining solids to extract as much flavor as possible for a refined, clean-looking sangria loaded with berry flavor. Then, combine the mixture with cut raspberries and strawberries, blueberries, and Grand Marnier in a serving pitcher to finish the drink. With its deep pink color and vibrant berries, this sangria is so juicy, fun, and visually gorgeous that you'll wish it were always five o'clock.

Three Steps to Berry Flavor



1. Crush half of berries with sugar using potato masher.



2. Whisk rosé into mashed berries to combine, then chill.



3. Strain mixture through fine-mesh strainer and press solids to extract liquid.

Smashed berries infuse the rosé with flavor, while cut and whole berries give it a festive look.



MIXED BERRY ROSÉ SANGRIA

Serves 4 to 6

Total Time: 20 minutes, plus 4 hours chilling

Use a dry rosé wine that isn't too expensive but one that you would enjoy drinking on its own. Most raspberries and blueberries come in 6-ounce containers, but if you can find only 5-ounce containers, you don't need to buy a second container to make up the extra ounce. We prefer the flavor of mixed berries here, but you can also use a single variety of berry or swap in blackberries, as long as the total amount still equals 17 ounces. You can substitute a different orange liqueur for the Grand Marnier, if desired.

6 ounces (1 heaping cup) raspberries, divided

6 ounces (1 heaping cup) blueberries, divided

5 ounces (1 cup) strawberries, hulled, divided

1 tablespoon sugar

1 (750-ml) bottle dry rosé wine, chilled

2 ounces Grand Marnier

1. Using potato masher, mash half of raspberries, half of blueberries, half of strawberries, and sugar in large bowl until berries are thoroughly crushed and sugar is dissolved, about 1 minute. Whisk rosé into mashed berries until

combined. Transfer to refrigerator and chill for at least 4 hours or up to 24 hours.

2. Meanwhile, cut remaining raspberries in half and cut remaining strawberries into ½-inch pieces. Transfer cut berries to serving pitcher. Add Grand Marnier and remaining blueberries. Cover and refrigerate until ready to serve.

3. Strain rosé mixture through fine-mesh strainer set over 2-quart liquid measuring cup or large bowl, pressing on solids to extract as much juice as possible. Discard solids. 4. Transfer strained mixture to pitcher with berries and stir to combine. Serve.

Just a little dry sherry adds extra depth and complexity to the sauce.

Chicken Thighs with Fingerlings, Peas, and Bacon

Weeknights were made for one-pan chicken and potatoes. **by Lawman Johnson**

FEW SUPPERS ELICIT as much joy as a meal of chicken and potatoes does, and the combination is even more appealing when everything is cooked in one pan. The key to a successful one-pan meal is in carefully orchestrating a symphony of timing, convenience (including minimizing cleanup), and satisfying food. In this dish, the players are introduced in strategic intervals to ensure perfect cooking and a harmony of flavors. The first move—and it's never a bad one—is to cook some bacon in an oven-safe skillet. When the bacon is crispy, remove it and carefully nestle eight meaty, flavorful bone-in chicken thighs into the pan (skin side down) to render their fat and start their cooking; they'll finish in the oven later. When the chicken skin is nice and brown, transfer the thighs to a plate.

Next, add sliced onion and whole fingerling potatoes to the bacon and chicken drippings in the skillet. When the vegetables start to brown, add

garlic and fresh oregano for flavor, and stir in a little flour for thickening. Pour in chicken broth; gently return the browned chicken thighs to the skillet, skin side up; bring the broth to a simmer; and pop the skillet into a preheated 350-degree oven for about 30 minutes to cook the chicken through. Layering the thighs atop the vegetables in this way allows the skin to stay crispy in the oven and the thighs to “baste” the vegetables with their juices.

When the chicken is done, transfer it to a serving platter and carefully return the skillet to the burner (the handle will be hot!). Stir in a little dry sherry for complexity, and simmer the vegetables and sauce for a few minutes to slightly reduce the liquid and concentrate the flavors. To finish the dish, add frozen peas for a burst of color and sweetness, and sprinkle the crispy bacon over the chicken. Rich, comforting, and easy enough for a weeknight.

● ONE-PAN CHICKEN THIGHS WITH FINGERLING POTATOES, PEAS, AND BACON

Serves 4 Total Time: 1½ hours

Try to find fingerling potatoes that are similar in size and no thicker than 1 inch for consistent cooking.

- 4 slices bacon, cut into ½-inch pieces**
- 8 (5- to 7-ounce) bone-in chicken thighs, trimmed**
- 1¼ teaspoons table salt, divided**
- ½ teaspoon pepper**
- 1 pound fingerling potatoes, unpeeled**
- 1 onion, halved and sliced through root end into ¼-inch-thick wedges**
- 4 garlic cloves, minced**
- 2 teaspoons minced fresh oregano**
- 1½ teaspoons all-purpose flour**
- ¾ cup chicken broth**
- 1½ tablespoons dry sherry**
- 1 cup frozen peas**
- ¼ cup chopped fresh parsley, divided**

- 1.** Adjust oven rack to middle position and heat oven to 350 degrees. Cook bacon in 12-inch oven-safe nonstick skillet over medium heat until crispy, 5 to 7 minutes. Transfer bacon to paper towel-lined plate.
- 2.** Pat chicken dry with paper towels. Sprinkle all over with 1 teaspoon salt and pepper. Heat fat left in skillet over medium-high heat until shimmering. Place chicken, skin side down, in skillet. Cook over medium-high heat until skin is well browned, 6 to 9 minutes. Transfer chicken to plate, skin side up.

In Praise of Peas

Frozen peas deserve praise, not side-eye. They are, arguably, the best and most useful of all frozen vegetables for two reasons: The season for fresh peas is so fleeting, and shelling fresh peas is a bit of work. The fact is that when peas are harvested at the peak of sweetness, they freeze beautifully and are a handy, tasty addition to (and an extra source of protein in) countless dishes.

- 3.** Pour off all but 2 tablespoons fat from skillet. Heat fat left in skillet over medium heat until shimmering. Add potatoes, onion, and remaining ¼ teaspoon salt and cook until onion is beginning to brown, about 4 minutes, stirring occasionally. Stir in garlic, oregano, and flour and cook until fragrant, about 30 seconds. Stir in broth.
- 4.** Return chicken to skillet, skin side up, along with any accumulated juices and bring to simmer. Transfer skillet to oven and cook, uncovered, until chicken registers at least 185 degrees, 30 to 35 minutes.
- 5.** Transfer chicken to serving platter. Place skillet over medium-high heat (skillet handle will be hot), add sherry, and bring sauce and vegetables to simmer. Cook until sauce is slightly thickened, about 2 minutes. Stir in peas and continue to cook until potatoes are completely tender and peas are warmed through, about 3 minutes longer, stirring occasionally.
- 6.** Off heat, stir in 2 tablespoons parsley. Spoon sauce and vegetables over chicken. Sprinkle with bacon and remaining 2 tablespoons parsley. Serve.

Strawberry Sorbet

Strawberry season is a great time to dust off your ice cream maker to make this light, bright sorbet. *by Mark Huxsoll*

SORBET, AT ITS most basic, is a dairy-free frozen concoction of water and sugar, usually in the form of a fruit puree. But it takes a little finesse—and an ice cream maker—to get it right consistently. Without enough sugar, the water freezes into crystals and makes for a big, hard block. But when there's too much sugar, the mixture doesn't freeze all the way through (due to sugar lowering the freezing point of the mixture), making a slushy mess.

The ratio used in this recipe is 1 cup sugar to ½ cup corn syrup to 2 pounds quartered strawberries. This amount of sweetener creates a mixture that freezes firm enough to hold its shape but soft enough to comfortably scoop and have a creamy mouthfeel. Using a liquid (or invert) sugar—corn syrup, a pantry staple—gives the sorbet more body and makes for a creamier texture than granulated sugar alone would. Because corn syrup has about one-third the sweetness of granulated sugar by volume, it helps with the texture but doesn't make the end product cloyingly sweet.

To further prevent ice crystals from forming during freezing, chill the mixture in the refrigerator for 6 to 24 hours so that it will freeze more quickly once you add it to the ice cream maker. The quicker the freeze, the smaller the crystals and the smoother the texture will be. Once the mixture is added to

the ice cream maker, all it takes is about 20 minutes of hands-off churning to finish the sorbet.

This sorbet is truly incredible when it's made with the best farm-stand strawberries that have been picked at their peak freshness and are bursting with flavor—it's worth seeking them out.

Go-To Ice Cream Maker

To make this sorbet at home, you'll need a good ice cream maker. Our favorite is the **Cuisinart Frozen Yogurt, Ice Cream & Sorbet Maker** (\$54). This canister-style machine earned top marks for being easy to use and for quickly churning ice creams and sorbets. (Note that you'll need to freeze the canister for at least 24 hours before using it.)



FREEZE WITH EASE
Our winning ice cream maker



For a smooth sorbet, the amounts of sugar and fruit matter.

● STRAWBERRY SORBET

Serves 12 (Makes 1½ quarts)

Total Time: 30 minutes, plus 12 hours chilling and freezing

Use the freshest strawberries you can find, and try to buy smaller strawberries for the best flavor. After hulling the strawberries, you should have 2 pounds of fruit. Weighing the prepped amount is important, as the ratio of fruit to sugar is crucial to the success of the recipe. If using a canister-style ice cream maker, be sure to freeze the empty canister for at least 24 hours and preferably

two days before churning the sorbet. For self-refrigerating machines, prechill the canister by running the machine for 5 to 10 minutes before pouring in the sorbet mixture. The sorbet is best eaten within a week, but it can be frozen for up to a month.

2½ pounds strawberries, hulled and quartered

1 cup (7 ounces) sugar

½ cup light corn syrup

1 tablespoon lemon juice

1 teaspoon table salt

How to Make Strawberry Sorbet



1. Blend strawberries, sugar, corn syrup, lemon juice, and salt until very smooth.



2. Chill mixture, then churn until it has consistency of soft-serve ice cream.



3. Freeze sorbet, with plastic wrap pressed against surface, until firm.

- Process all ingredients in blender until very smooth, about 1 minute. Transfer strawberry mixture to large bowl; cover with plastic wrap; and refrigerate until mixture registers 40 degrees or below, at least 6 hours or up to 24 hours.
- Place 8½ by 4½-inch loaf pan in freezer. Transfer strawberry mixture to ice cream maker. Churn until mixture has consistency of soft-serve ice cream, 15 to 25 minutes.
- Using rubber spatula, transfer sorbet to chilled loaf pan, pressing firmly to remove any air pockets. Press plastic flush against surface of sorbet and freeze until firm, at least 6 hours. Serve. (If too firm to scoop, leave on counter for 5 to 10 minutes to soften.)

Strawberry Cream "Shortcake"

Sweet yellow cake topped with whipped cream and strawberries looks (and tastes!) like a dream. **by Katie Leaird**

Did you know that Cook's Country's parent company, America's Test Kitchen, has a brand devoted to young chefs? You can learn more by visiting AmericasTestKitchen.com/kids. In the meantime, we proudly present this recipe from our colleagues at ATK Kids (written in their style, with some extra kid-specific information). Make sure to gather your equipment and measure your ingredients before you start.



While classic strawberry shortcake is made with biscuits, this version uses an easy yellow cake.

STRAWBERRY CREAM "SHORTCAKE"

Serves 8 to 10

Total Time: 1¼ hours, plus 2 hours cooling time

Vegetable oil spray

1½ cups (7½ ounces) all-purpose flour

1½ teaspoons baking powder

¼ teaspoon table salt

¾ cup (5¼ ounces) plus 1 tablespoon sugar, measured separately

⅔ cup (5⅓ ounces) milk

2 large eggs

6 tablespoons unsalted butter, melted

1½ teaspoons vanilla extract

2 cups (10 ounces) strawberries, hulled and quartered

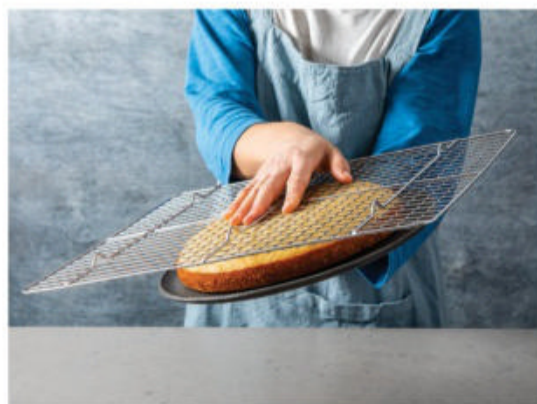
2 cups whipped cream

1. Adjust oven rack to middle position and heat oven to 350 degrees. Spray inside bottom and sides of 9-inch round metal cake pan with vegetable oil spray. Line bottom of cake pan with parchment paper.
2. In medium bowl, whisk together flour, baking powder, salt, and ¾ cup sugar.
3. In large bowl, whisk together milk, eggs, melted butter, and vanilla.
4. Add flour mixture to milk mixture and use rubber spatula to stir until just combined. Scrape batter into parchment-lined cake pan and smooth top.
5. Bake until toothpick inserted in center of cake comes out clean, 26 to 30 minutes. Use oven mitts to transfer cake pan to cooling rack (ask an adult for help). Let cake cool completely in pan on cooling rack, about 2 hours.
6. Meanwhile, in second medium bowl, use clean rubber spatula to combine strawberries and remaining 1 tablespoon sugar. Let sit while cake cools.
7. Remove cake from cake pan, discard parchment, and place cake on serving platter. Spread whipped cream over top of cake. Arrange strawberries over whipped cream. Cut into wedges and serve.

How to Remove the Cake from the Pan



1. Run butter knife around edge of cake. Invert cooling rack on top of cake, with 1 hand on rack and 1 hand on cake pan (use oven mitts if pan is still hot). Flip so cake falls gently onto rack.



2. Remove pan. Carefully peel parchment paper away from cake and discard. Invert serving platter on top of cake and flip cake right side up onto platter. Remove rack.

EQUIPMENT

- 9-inch round metal cake pan
- 9-inch round piece of parchment paper
- 3 bowls (1 large, 2 medium)
- Whisk
- Rubber spatula
- Toothpick
- Oven mitts
- Cooling rack
- Serving platter

The Best Kitchen Timers

Our reliable, easy-to-use favorites help guarantee success in the kitchen. *by Kate Shannon*



YOU CAN USE the timer on your smartphone, smart speaker, or oven—but there are good reasons to have a dedicated kitchen timer. Unlike most of the alternatives, a timer can be carried into another room so that it's always visible and within earshot. Using a kitchen timer also means that you don't risk dirtying your phone with food or have to fiddle with an appliance while it's in use.

We prefer digital models to old-fashioned dial-faced timers because they tend to be more precise and easier to read. The simplest digital models track a single set time and beep when that time is up. Many models are “multiple-event,” which means that they track multiple times simultaneously. Multiple-event timers are great at the holidays or for anyone who regularly prepares several foods at once.

Most timers come with a surprising number of bells and whistles, but

many are overly complicated to set or difficult to use. We've often found ourselves struggling to press tiny buttons or figure out how to change a model from its timer to stopwatch mode. And when the screens are too small, we have to squint to read the numbers. Our favorite models are simple and easy to read and hear, with clearly labeled buttons, big digital screens, and alerts that are audible and/or visible from across the room. We tested nine models and especially like two of them. The ThermoWorks Extra Big & Loud Timer is our top pick for cooks who want to track only one thing at a time. For cooks who want the ability to track multiple things with one timer, we recommend the OXO Good Grips Triple Timer.



Web subscribers can see the full testing results and complete chart at [CooksCountry.com/may22](https://www.cookscountry.com/may22).

Skip These Styles

We've tested a lot of timers and learned that some features are nonstarters.



1. Models with Limited Time Ranges:

Models that stop at 99 minutes won't help you when you're braising a brisket, roasting a turkey, or proofing bread dough.



2. Dial-Faced Timers: These models are hard to read from a distance and less precise and can often be set for an hour max.



3. Models Without Seconds Settings: Models that can be set for only whole hours and minutes aren't precise enough for quick-cooking foods such as soft-cooked eggs.

WHAT TO LOOK FOR

ACCURACY: Fortunately, you don't have to look very hard to find an accurate timer. Every model we tested was accurate.

TILTED DISPLAY WITH LARGE DIGITS: Timers with tilted displays were the easiest to read; the best models were wedge-shaped or had kickstands. We also preferred screens with big, easy-to-read digits.

CLEAR DIFFERENTIATION BETWEEN EVENTS: The best models had large screens that displayed every event simultaneously. Some also had separate “set” and “start/stop” buttons and unique patterns of beeps and/or visual alerts.

ADJUSTABLE VOLUME LEVELS: Many models had two or more volume settings, so you can accommodate your personal preferences or adjust to different noise levels in your kitchen.

VISUAL ALERTS: For people who are hard of hearing and anyone who works in a noisy kitchen, a flashing display or blinking light is essential.

MODELS THAT CAN TRACK ELAPSED TIME: When many models reach 00:00:00, they will start counting up. That way, for example, you'll know that your brownies baked an extra 2 minutes.

Nice to Have

FULL KEYPADS WITH NUMBERS: To set a time, some models featured full keypads with buttons labeled “0” through “9,” while others had one button each for hours, minutes, and sometimes seconds. Models with keypads were faster to set and reset.

MEMORY FUNCTIONS: For recipes that you prepare frequently, times can be preprogrammed and recalled by pressing a button.

OUR TOP PICKS



ThermoWorks Extra Big & Loud Timer
Model: TX-4100-YL Price: \$33.00

Best Single-Event Timer

Best Multiple-Event Timer



OXO Good Grips Triple Timer
Model: 11303700 Price: \$25.00

The United States of BBQ Chips

I tasted 30 small, regional brands of barbecue chips. Here are my favorites. **by Kevin Pang**

MY LOVE FOR barbecue chips knows no bounds, in a geographic sense. Beyond the national brands, there exists a world of regional potato chips—relatively unknown outside of their hometowns, but beloved within them. My mission: Find the best barbecue chips that most folks have never heard of.

I solicited recommendations online and got almost 500 responses. Roughly 75 percent were for companies in Ohio and Pennsylvania. Pennsylvania in particular is arguably the potato chip cradle of the United States due to a combination of fertile soil ideal for potatoes, the farming tradition of the Pennsylvania Dutch, and the area's prevalence of pork (and thus lard that chips are fried in), according to NPR.

The hard part was picking which chips to include. There's traditional

barbecue flavoring (in the brown, molasses-y, KC Masterpiece sense), honey barbecue, spicy barbecue, vinegary North Carolina-style barbecue. There are thick, crunchy kettle chips. Thin, crispy, "continuously fried" ones like Lay's. Rippled, too. I knew my final lineup of chips would yield complaints. It was inevitable.

My criteria for which chips made the cut: Small brands that could be delivered to my home in a week. (Thanks to the internet, the days of regional-only availability are over.) In the end, I tasted 30 brands from Hawaii and Alaska to Ohio and Maine, considering the flavor of the spice mixture, the potato, and the frying medium. If the chip was kettle-fried, how crunchy was it? Did the crispness of a thin and lacy "continuously fried" chip crackle between



Visit [CooksCountry.com/bbqchips](https://www.cookscountry.com/bbqchips) to read the full story and for purchasing information.

my teeth? Did a rippled version have a sturdy, satisfying crunch?

Once I tried all 30, I whittled down the list to a dozen finalists, refreshed my palate for a day, and then narrowed it down to my six favorites (see "The Sensational Six"). I hope you enjoy hearing about them and maybe even ordering some of your own to try.

The Sensational Six

After I sampled all 30 brands of barbecue chips and (ahem) crunched the numbers, these six brands emerged as my favorites.

Alaska Chip Company Grizzly Barbecue Potato Chips
Hometown: Anchorage, Alaska
Comments: This chip offered the deepest potato flavor (I was told they use a proprietary potato that's similar to a russet but with a lower sugar content). A heavy coating of sweet, savory, and smoky spice mix; a strong crunch; and a rich aftertaste make this an all-around grade-A potato chip.

Middleswarth Hand Cooked BAR-B-Q Flavored Old Fashioned KET-L Chips
Hometown: Middleburg, Pennsylvania
Comments: Thanks to the tallow they're fried in, these chips have a smoked-meat richness that the other chips don't offer. With a mix of sweetness and spice, too, this chip had the most unique barbecue flavor of any I tasted.

Deep River Snacks Mesquite BBQ Flavored Kettle Cooked Potato Chips
Hometown: Deep River, Connecticut
Comments: In my tasting notes, I wrote "SWEET." Makes sense: The third ingredient listed is sugar, and the fourth is brown sugar. There is a good hit of mesquite smoke, too. These chips are not too thick, but they are exceptionally crunchy.

Gibble's Home Style Bar-B-Q Flavored Potato Chips
Hometown: Chambersburg, Pennsylvania
Comments: Everything about these chips is turned up to 11: Fried in lard, they offer a savory aroma and a pleasantly rich aftertaste. The generous coating of assertive seasonings balances the fry-oil flavoring: Here, you get good sugar, salt, paprika, and onion.

Great Lakes Potato Chip Co. Kettle Cooked Barbecue Potato Chips
Hometown: Traverse City, Michigan
Comments: One taste of these crackly and crunchy chips and it becomes self-evident: They taste like something a fine-dining restaurant would cook in small batches and serve. The seasoning is well balanced, leaning sweet with a subtle smoky finish.

Wachusett Barbecue Flavored Potato Chips
Hometown: Fitchburg, Massachusetts
Comments: These barbecue chips are airy and crispy (continuously fried-style) and are expertly seasoned—good salt, but not salty. There are also touches of sugar, paprika, tang, and smoke. It's an understated and perfectly satisfying barbecue chip.



The Remaining 24

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Sweet Pickled Rhubarb

by Amanda Luchtel



● QUICK SWEET PICKLED RHUBARB

Serves 8 (Makes 1 pint) Total Time: 15 minutes, plus 26 hours cooling and pickling
Eight ounces of rhubarb is two to three stalks. Choose stalks that are $\frac{3}{4}$ to 1 inch thick. Depending on the style of your jar, you may have extra brine. The important thing is to make sure that the rhubarb is fully submerged. We like using this in salads and grain bowls or on cheese boards.

- 8 ounces rhubarb, trimmed and sliced on bias $\frac{1}{8}$ inch thick (about 2 cups)
- 1 (3-inch) strip lemon zest
- $\frac{2}{3}$ cup sugar
- $\frac{1}{2}$ cup water
- $\frac{1}{2}$ cup red wine vinegar
- $\frac{1}{2}$ teaspoon table salt

1. Combine rhubarb and lemon zest in 1-pint glass jar with tight-fitting lid. Combine sugar, water, vinegar, and salt in small saucepan and bring to boil over medium-high heat. Pour brine into jar, making sure all rhubarb is submerged. Let cool completely, about 2 hours.
2. Affix jar lid and refrigerate for at least 24 hours before serving. (Pickles can be refrigerated for up to 2 weeks.)

COMING NEXT ISSUE

Summer is on its way, which means it's time to cook outside. Our **Smoked Prime Rib** is sure to steal the show at your next get-together (and the sandwiches you make with the leftovers will, too!). **Blackened Catfish** that sizzles in a cast-iron skillet right on the grill will keep your kitchen cool. Plus, a refreshing **Peach and Cucumber Salad** highlights seasonal produce. And our **Fresh Blueberries and Cream Pie** makes for an easy, crowd-pleasing dessert.



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FIND THE ROOSTER!

We've hidden a tiny version of the rooster above in a photo in the pages of this issue. Tell us where you think the rooster is hiding, and we'll enter you in a random drawing. The first correct entry drawn will win a copy of *The Complete Cook's Country TV Show Cookbook*, and each of the next five will receive a free one-year subscription to our website. To enter, visit CooksCountry.com/rooster by May 31, 2022. Becky LeMaster of Renton, Washington, found the rooster in the December/January 2022 issue on page 16.

WEB EXTRAS

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- Chile-Garlic Shrimp
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DT=Dinner Tonight

COOK'S CLOSE-UP

PHOTO BY STEVE KLISE

*A simple portrait of an American cook.
Are you ready for your close-up?*



JANICE DULCE
making sinigang at
FOB Kitchen in
Oakland, California

Look for our
On the Road article from
Oakland in an upcoming issue.

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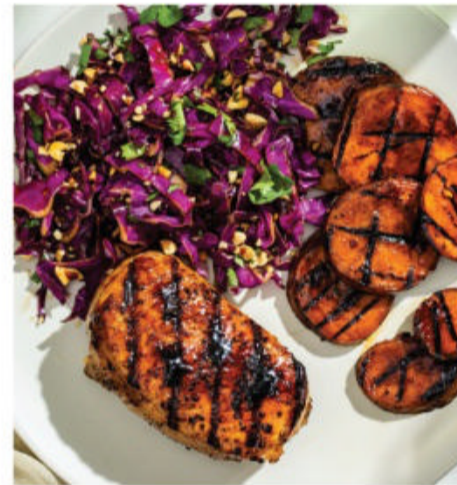
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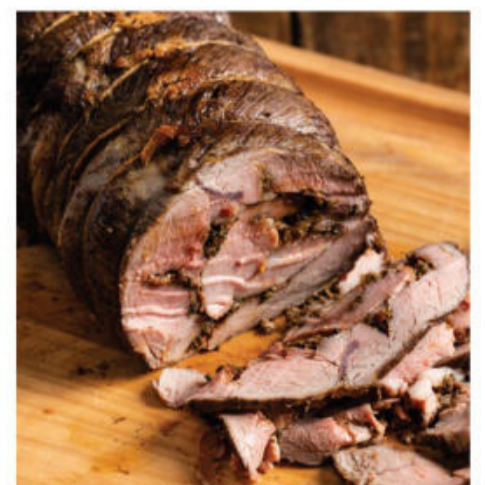
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