CREATIVE HOME COOKING

CUISINE®

AT HOME

+ Fun, Festive Desserts & More!

POMEGRANATE MOLASSES BEEF SHORT RIBS

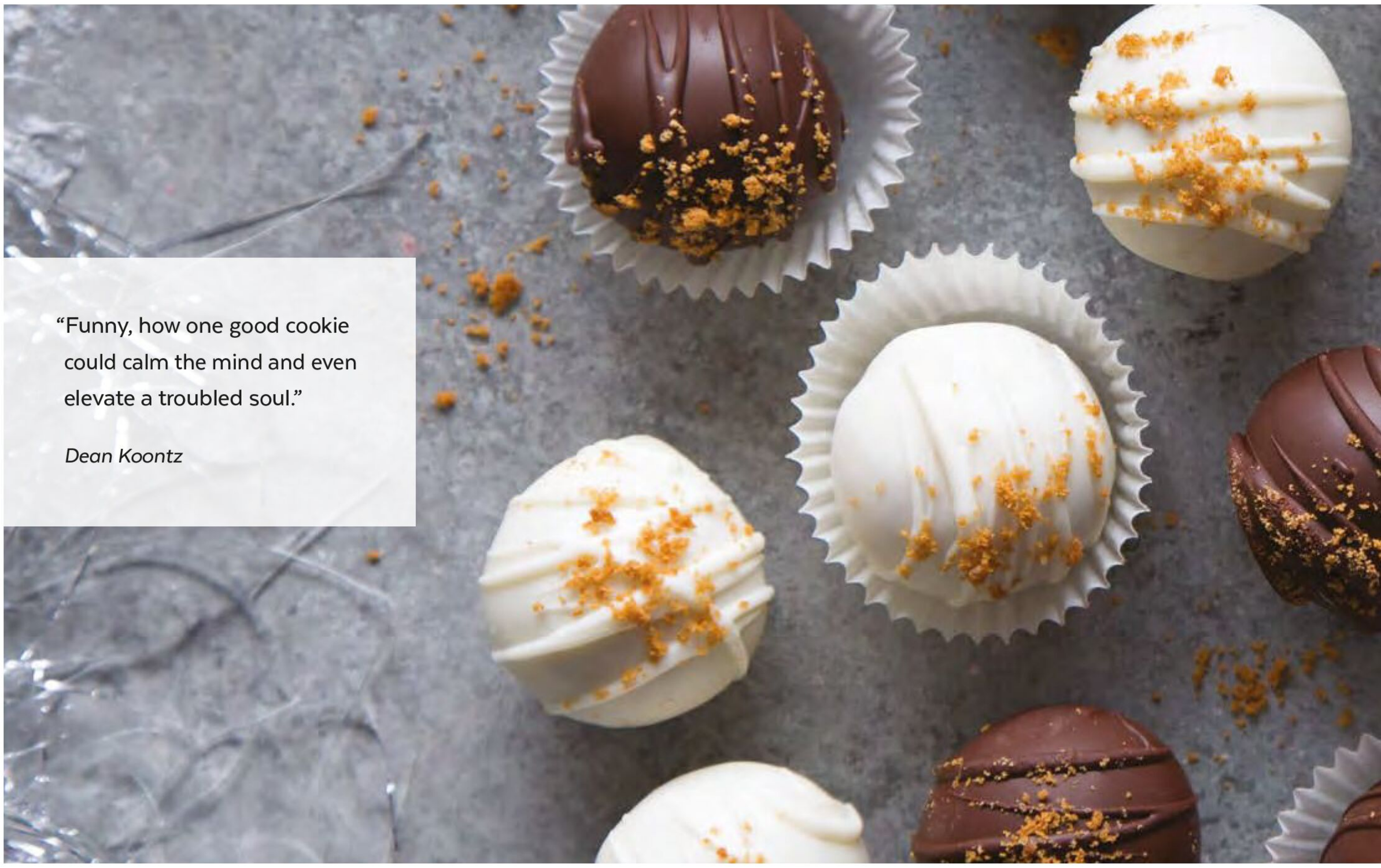
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Warm & Cozy

Our Favorite Winter Meals

Issue No. 157 Winter 2023 CuisineAtHome.com

CUISINE AT HOME NO. 157 WINTER 2023



"Funny, how one good cookie could calm the mind and even elevate a troubled soul."

Dean Koontz

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FROM THE EDITORS

Crisp fall air makes way for cold winter nights, beckoning us indoors to cozy up with friends, family, and good food. With the busy holiday season upon us, enjoy the little moments with loved ones while sharing a delicious meal or festive cocktail.

Whether you want a quick meal for your family during hectic weeknights or a mouthwatering dish that embraces seasonal flavors, our winter issue is full of comfort-packed recipes. In these pages, we're showing you our favorite ways to use sweet, tangy oranges, demonstrating the simple beauty of one-pan dinners, and teaching you our favorite holiday cookie recipes to share with your loved ones.

The *Cuisine at Home* team hopes these recipes will help make your holidays merry and bright.

TAKE A SEAT AT OUR TABLE

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DAILY ESSENTIALS

FLAVOR WITHOUT CHOPPING

Cut down on prep time with **Penzeys Air-Dried Shallots, Minced Garlic, and Minced Ginger** in your recipes. These high-quality ingredients are peeled, minced, and freeze-dried at the peak of ripeness, making them an ideal solution for the busy home cook.

FINISHING TOUCH

Good **Flaked Sea Salt** is a wonderful flavor and texture enhancer that's worth the splurge. If you want to be even more extravagant, look for Fleur de Sel.

A TASTE OF FRANCE

Keep **Herbes de Provence,** a mixture of thyme, basil, savory, fennel, and lavender, in your spice drawer to instantly add layers of flavor to any recipe.



4 MUST-HAVE KITCHEN TOOLS

TONGS You can't have enough tongs.
Use them for sautéing, searing, tossing, and serving.

PARCHMENT PAPER Line your pans with parchment to make cleanup even easier. Sure, foil works—but parchment is prettier.

SHEET PANS You can't roast vegetables and prepare dinner on one pan without this culinary workhorse.

KITCHEN SHEARS Your right hand in the kitchen! Use them to quickly cut herbs and meat.



Penzeys Minced Garlic

Flaked Sea Salt

Herbes de Provence

TURNIPS

Turnips have been part of the human diet for more than two millenia. Warm bowls of turnip greens often grace holiday tables, but the root end of the vegetable is great for pickling and adding to soups and stews.

FRESH SWEET TURNIPS are available winter through spring, but there are some simple tricks to choosing the most flavorful options at the grocery store.

Look for small turnips that are heavy for their size, with lush, fresh green tops.

The roots should be firm and blemish-free.

Store whole turnips in plastic bags in your refrigerator for up to two weeks.

Turnip Greens Pesto
page 11

PRO TIP

Potatoes and cream help balance the sharp flavor of turnips, yielding this comforting yet refined casserole.

Turnip and Potato Gratin

This creamy and comforting side uses both turnip roots and greens.

Makes 6 servings

- ¼ cup unsalted butter
- ¼ cup all-purpose flour
- 1 pound russet potatoes, peeled and thinly sliced
- 1½ pounds turnips, peeled and thinly sliced
- 1 clove garlic, minced
- 2 teaspoons kosher salt
- 2 teaspoons chopped fresh sage
- 3½ cups heavy whipping cream
- 4 cups torn turnip greens
- 1 cup panko (Japanese bread crumbs)
- ½ cup grated Parmesan cheese
- ½ cup chopped pecans
- 2 tablespoons unsalted butter, melted

Garnish: fresh sage leaves

Melt ½ cup butter in a large Dutch oven over medium heat. Add flour, and cook, stirring constantly, for 1 minute. Add potatoes, turnips, garlic, salt, sage, and cream; cook until potatoes are just tender, about 20 minutes.
Preheat oven to 350°. Place greens in a 12-inch skillet. Pour potato mixture over greens.
Bake for 25 minutes.
Stir together bread crumbs, cheese, pecans, and melted butter in a small bowl. Sprinkle over potato mixture.
Bake until browned, 5 to 6 minutes more. Let stand for 10 minutes before serving. Garnish with sage, if desired.

Caramelized Turnips with Bacon

We love the way the sweet and savory flavors highlight the golden-crisp turnips.

Makes 4 servings

- 3 slices thick-cut bacon, cut into 1-inch pieces
- 2 pounds turnips, peeled and quartered
- 1 sprig fresh rosemary
- ¼ cup apricot jam

Ground black pepper, to taste
Garnish: fresh rosemary



Preheat oven to 450°.
Cook bacon in a 10-inch cast-iron skillet over medium heat until softened and almost crisp. Add turnips and rosemary, tossing to coat in drippings.
Bake, stirring once, until turnips are tender, 25 to 30 minutes. Remove from oven, and stir in jam. Sprinkle with pepper before serving. Garnish with rosemary, if desired.

Turnip Greens Pesto

This pesto comes together quickly, making it perfect for any weeknight dinner. Try serving it over greens or roasted turnips.

Makes 2 cups *(photo on page 9)*

- 1 cup slivered almonds
- 3 cloves garlic, chopped
- 1 teaspoon kosher salt
- ½ teaspoon lemon zest
- 1½ tablespoons fresh lemon juice
- 1 cup olive oil
- 3 tablespoons water
- 1 cup grated Parmesan cheese
- 4 cups loosely packed turnip greens

Hot cooked bucatini pasta, to serve
Garnish: chopped cooked bacon, shaved Parmesan cheese

Place almonds and garlic in the container of a blender, and process until finely ground. Add salt, lemon zest and juice, oil, 3 tablespoons water, and cheese; process until almost smooth. Add greens, and process until roughly puréed. Serve with hot cooked pasta. Garnish with bacon and cheese, if desired.

Chicken Soup with Turnip Dumplings

Fluffy turnip dumplings make this soup a hearty supper for chilly winter nights.

Makes 6 servings

SOUP:

1 (4- to 5-pound) whole chicken, giblets removed
3 medium turnips
2 teaspoons kosher salt
1 teaspoon ground black pepper
8 cups water
1 pound carrots, peeled and sliced
1 cup chopped yellow onion
3 cups torn turnip greens

DUMPLINGS:

Reserved turnip purée
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon kosher salt
1 teaspoon dried oregano
½ teaspoon garlic powder
1¼ cups whole milk

For Soup: Bring chicken, turnips, salt, pepper, and 8 cups water to a boil in a large Dutch oven over medium-high heat. Reduce heat to medium, cover, and cook for 45 minutes. Let cool for 15 minutes. Remove chicken and turnips from broth. Shred chicken, and return to Dutch oven. Peel turnips, and place in the work bowl of a food processor; purée until smooth. Reserve 1 cup turnip purée for dumplings.

Add carrots and onion to Dutch oven, and cook for 15 minutes. Add greens, and cook for 10 minutes more.

For Dumplings: Combine reserved 1 cup turnip purée, flour, baking powder, salt, oregano, and garlic powder in a large bowl. Stir in milk. Bring soup to a boil. Using a 2-tablespoon scoop, drop dumplings into soup. Reduce heat to medium. Cover and cook until a wooden pick inserted in center of dumplings comes out clean, about 10 minutes.



Fried Shoestring Turnips

Move over, French fries—there's a new salty-crispy treat in town.

Makes 4 servings

TURNIPS:
Vegetable oil, for frying
2 pounds turnips, julienned
⅓ cup cornstarch
Kosher salt, to taste

SMOKY DIPPING SAUCE:
⅓ cup mayonnaise
2 teaspoons smoked paprika
½ teaspoon lemon zest
Garnish: fried parsley leaves (see pro tip)

For Turnips: Fill a large Dutch oven halfway full with oil, and heat over medium heat until a deep-fry thermometer registers 325°.
Toss together turnips and cornstarch in a large bowl. Working in batches, fry turnips until softened but not browned, 2 to 3 minutes. Remove turnips using a slotted spoon, and let drain on paper towels.
Increase heat to medium-high, and heat oil until a deep-fry thermometer registers 360°.
Working in batches, fry turnips again until golden brown, 2 to 3 minutes more. Remove turnips using a slotted spoon, and let drain on paper towels. Sprinkle with salt.

For Smoky Dipping Sauce: Combine mayonnaise, paprika, and lemon zest in a large bowl. Serve with fried turnips. Garnish with fried parsley, if desired.

PRO TIP

To make fried parsley, add a few parsley leaves to Dutch oven, and fry for 30 seconds. Remove using a slotted spoon, and let drain on paper towels.



Chicken and Rice Casserole

comforting casserole

Turn to our favorite one-dish meal for busy weeknights that call for easy, comforting food

AROUND THE WORLD, chicken and rice are dinner staples. The dynamic duo can be found in some of our favorite dishes from arroz con pollo to chicken soup. Chicken and rice get a weeknight upgrade in this cozy casserole ready in under 45 minutes. Using only one skillet to prep, cook, and bake, this recipe focuses on packing in flavor (and vegetables!) without any of the fuss.

Chicken and Rice Casserole

With rotisserie chicken and a quick, stir-together cream sauce, you'll have this all-in-one supper bubbling away in the oven in no time.

Makes 8 to 10 servings

- 2 cups Broccolini florets, halved lengthwise (if large)
- ½ cup unsalted butter
- ¾ cup chopped peeled carrot
- 4 cloves garlic, minced
- ¾ cup chopped red onion
- ⅓ cup all-purpose flour
- 2 cups low-sodium chicken broth
- 1 (8-ounce) package cream cheese, softened
- 1 tablespoon Dijon mustard
- 1½ teaspoons kosher salt
- 1½ teaspoons chopped fresh thyme
- 1½ teaspoons chopped fresh sage
- ½ teaspoon ground black pepper
- 3 cups shredded rotisserie chicken
- 2 cups cooked long-grain white rice
- 2 cups coarsely crushed buttery round crackers
- 2 tablespoons unsalted butter, melted
- Garnish: fresh thyme leaves, chopped fresh sage

Preheat oven to 350°.

Bring a 10-inch cast-iron skillet of water to a boil. Add Broccolini, and cook for 1 minute. Drain and transfer to an ice water bath to stop the cooking process. Drain well. Wipe skillet dry.

Melt ½ cup butter in the same skillet over medium heat. Add carrot, and cook, stirring frequently, for 1 minute. Add garlic and onion, and cook, stirring frequently, until softened, 4 to 5 minutes. Stir in flour, and cook, stirring constantly, for 2 minutes. Gradually whisk in broth until smooth, and bring to a boil. Reduce heat to medium-low, and cook, stirring constantly, until thickened, about 2 minutes.

Remove from heat. Stir in cream cheese, mustard, salt, thyme, sage, and pepper until well combined. Gradually stir in Broccolini, chicken, and rice. (Skillet will be very full.)

Stir together crackers and melted butter in a small bowl. Sprinkle onto chicken mixture.

Bake until golden brown and bubbly, about 20 minutes. Let stand for 10 minutes before serving. Garnish with thyme and sage, if desired.

HOLIDAY TIP

Beef Short Ribs

COVER RECIPE

Pomegranates

BREAK OPEN ONE OF THESE TART, juicy gems to jazz up your winter recipe rotation. A staple in Middle Eastern cuisine, the bold and refreshing pomegranate is a winter must-have. When paired with beef, the slight acidity of the fruit helps keep the meat tender while imparting a touch of sweet tanginess to balance the savory flavors.

Pomegranate Molasses Beef Short Ribs

Tender, fall-off-the-bone short ribs just can't be beat. While they are a labor of love, we promise they're well worth it.

Makes 6 servings

- 6 beef chuck short ribs (about 3 pounds)
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 2 tablespoons canola oil
- 2 cups beef broth
- ½ cup apple cider vinegar
- ½ cup pomegranate molasses*
- 1 teaspoon grated fresh ginger
- 1 teaspoon grated fresh garlic
- Mashed sweet potatoes, to serve
- ½ cup pomegranate arils
- Garnish: fresh parsley leaves

Preheat oven to 275°.
Sprinkle ribs with salt and pepper.
Heat oil in a large ovenproof Dutch oven over medium-high heat until hot. Add ribs, and cook until browned on all sides. Remove ribs from pot. Drain drippings. Add broth, vinegar, molasses, ginger, and garlic to pot; bring to a boil. Return ribs to pot. Cover with lid, and bake for 3 hours.
Remove ribs from pot; keep warm. Strain cooking liquid into a fat separator. Strain through a fine-mesh sieve, discarding fat. Return liquid to pot. Bring to a boil over medium-high heat, and cook until liquid is reduced to ¾ cup, 15 to 20 minutes.
Serve ribs over mashed sweet potatoes. Spoon reduction over ribs. Sprinkle with pomegranate arils. Garnish with parsley, if desired

**Pomegranate Molasses available at* amazon.com..

PRO TIP

If you do not have a fat separator, place a gallon-size resealable bag in a large bowl. Pour liquid in bag, and let stand for 5 minutes while grease rises to the top. Lift bag up gently and hold like a piping bag. Hold over bowl and cut a small hole in corner of bag. Drain until grease is about to reach opening. Pinch closed with fingers and discard.

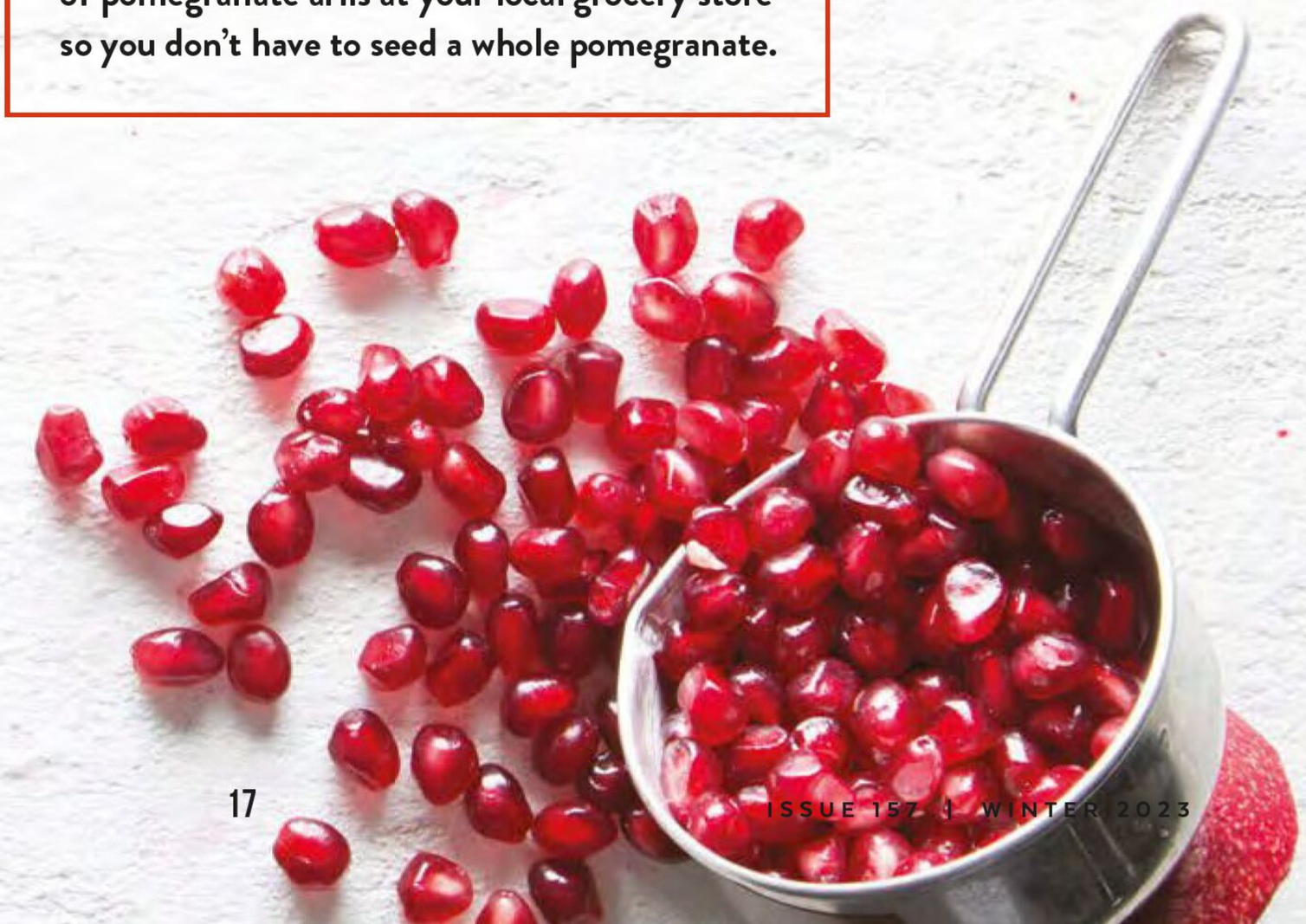


SHOPPING TIP

To cut down on prep time, look for a container of pomegranate arils at your local grocery store so you don't have to seed a whole pomegranate.

Leftover Pomegranate?

Add ½ cup pomegranate arils and 2 tablespoons pomegranate molasses to your favorite Tabbouleh recipe for a seasonal twist on a Lebanese salad.



CHEESY MACDOWN

From bourbon-splashed to jalapeño-spiced, we created the ultimate macaroni and cheese recipes

Pimiento Mac and Cheese

The basic elbow pasta gets an upgrade with pimiento cheese and chili pepper for a Southern spin on the classic mac.

Makes 6 servings

- ½ cup unsalted butter
- 1 large red bell pepper, seeded and diced
- 1 small Fresno chile pepper, seeded and diced
- ½ cup diced yellow onion
- 2 tablespoons all-purpose flour
- 4 cups whole milk
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 1½ cups pimiento cheese
- 1 (16-ounce) package elbow macaroni, cooked according to package directions
- ½ cup crushed buttery round crackers
- ½ cup shredded sharp Cheddar cheese

Garnish: ground black pepper

Preheat oven to broil.

Melt butter in a large enamel-coated cast-iron Dutch oven over medium heat. Add bell pepper, chile pepper, and onion; cook until tender, about 6 minutes. Whisk in flour, and cook for 2 minutes. Gradually whisk in milk, and bring to a simmer. Cook, whisking frequently, until slightly thickened, about 3 minutes. Stir in salt and pepper. Gradually whisk in pimiento cheese until smooth. Stir in cooked pasta. Divide mixture evenly among 6 (8-ounce) cast-iron oval mini servers (about 1¼ cups each) or 1 (10-inch) cast-iron skillet. Sprinkle with crackers and cheese.

Broil until golden brown, about 3 minutes. Garnish with pepper, if desired.

Bourbon-Bacon Mac and Cheese

While bourbon might not immediately come to mind when thinking about cheesy pasta, you'll be hooked after one bite of this delicious dish.

Makes 6 to 8 servings

- 8 slices bacon, chopped
- 1 small yellow onion, chopped
- 2 tablespoons all-purpose flour
- 1 tablespoon chopped fresh thyme
- 1½ teaspoons kosher salt
- 1 teaspoon ground black pepper
- ½ teaspoon ground nutmeg
- 3 cups whole milk
- ½ cup bourbon
- 2 cups shredded Gouda cheese
- 1½ cups shredded smoked Cheddar cheese, divided
- 1 (16-ounce) package chiocciole, cooked according to package directions

Garnish: chopped fresh thyme

Preheat oven to 375°.

Cook bacon in a 12-inch cast-iron skillet over medium heat, stirring occasionally, until crisp, about 10 minutes. Remove bacon using a slotted spoon, and let drain on paper towels, reserving drippings in skillet.

Add onion to skillet, and cook until tender, about 5 minutes. Stir in flour, thyme, salt, pepper, and nutmeg; cook for 3 minutes. Gradually whisk in milk and bourbon. Bring to a simmer, and cook until slightly thickened, about 3 minutes. Gradually whisk in Gouda and 1 cup Cheddar until smooth. Stir in half of bacon and cooked pasta; sprinkle with remaining bacon and remaining ½ cup Cheddar.

Bake until golden brown and bubbly, about 15 minutes. Garnish with thyme, if desired.





Chorizo Jalapeño Popper Mac and Cheese

Packed with all the flavor of a spicy popper, this mac and cheese is ready and waiting for your next game day party.

Makes 6 to 8 servings

- 2 tablespoons vegetable oil
- 1 (12-ounce) package smoked chorizo sausage, cubed
- 2 large jalapeños, seeded and diced
- 2 cloves garlic, minced
- 3 tablespoons all-purpose flour
- 1½ teaspoons kosher salt
- ¾ teaspoon ground white pepper
- ¾ teaspoon ground cumin
- 4 cups half-and-half
- 3 cups shredded Havarti cheese
- 4 ounces cream cheese
- 1 (16-ounce) package cavatappi, cooked according to package directions

Garnish: sliced jalapeño

Heat oil in a medium Dutch oven over medium-high heat. Add chorizo, and cook until browned, about 5 minutes. Add jalapeños and garlic, and cook for 2 minutes. Stir in flour, salt, white pepper, and cumin; cook for 3 minutes. Gradually whisk in half-and-half until smooth. Bring to a simmer, and cook until slightly thickened, about 3 minutes. Gradually whisk in Havarti and cream cheese until smooth. Stir in cooked pasta, and cook until heated through, about 3 minutes. Garnish with jalapeño, if desired.



Creamed Greens and Onion Mac and Cheese

Eat your comfort food and your greens in this delicious combination of salty ham, Swiss chard, and sautéed onions.

Makes 6 to 8 servings

- ¼ cup unsalted butter
- 1 cup chopped country ham
- 2 large red onions, thinly sliced
- 1 clove garlic, minced
- 1½ teaspoons chopped fresh rosemary
- 2 tablespoons all-purpose flour
- 2 cups whole milk
- 2 cups shredded fontina cheese, divided
- 1 (12-ounce) package orecchiette, cooked according to package directions
- 1 bunch Swiss chard, stemmed and chopped
- ¾ teaspoon kosher salt
- ½ teaspoon ground black pepper

Garnish: chopped fresh rosemary

Preheat oven to 400°.
Melt butter in a 12-inch cast-iron skillet over medium-high heat. Add ham, and cook until browned, about 5 minutes. Add onions, garlic, and rosemary; cover and cook, stirring occasionally, until tender, about 8 minutes. Stir in flour, and cook for 2 minutes. Gradually whisk in milk, and bring to a simmer. Gradually whisk in 1½ cups cheese until melted. Stir in cooked pasta, chard, salt, and pepper. Sprinkle with remaining ½ cup cheese.
Bake until golden brown and bubbly, about 25 minutes. Garnish with rosemary, if desired.

THE MAC

When it comes to choosing the perfect pasta for mac and cheese, the options are nearly limitless. We like shorter noodles with texture or hollow centers to capture the cheesy goodness.

ELBOW MACARONI

The classic pasta for mac and cheese, these short tube shapes win the award for versatility.

CAVATAPPI

Italian for "corkscrew," these coils remind us of curly pig tails. Their ridges are perfect for soaking up sauce for ultimate flavor.

ORECCHIETTE

Originating in southern Italy and named for their resemblance to an ear, these concave petals of pasta pair well with bold flavors.

ZITI

Sturdier than their curved counterparts, ziti noodles stand up well to thicker sauces while still holding on to plenty of sauce.

THE CHEESE

From sharp and nutty to buttery and melty, these are just a few of the best cheeses to make your mac extra gooey and delicious.



FONTINA

Mild and buttery, fontina melts smoothly, making it excellent for stirring into or topping your favorite mac.

GOUDA

One of the most popular cow's milk cheeses worldwide, Gouda can be found in most grocery stores plain or smoked, which has much stronger aroma and taste.

ASIAGO

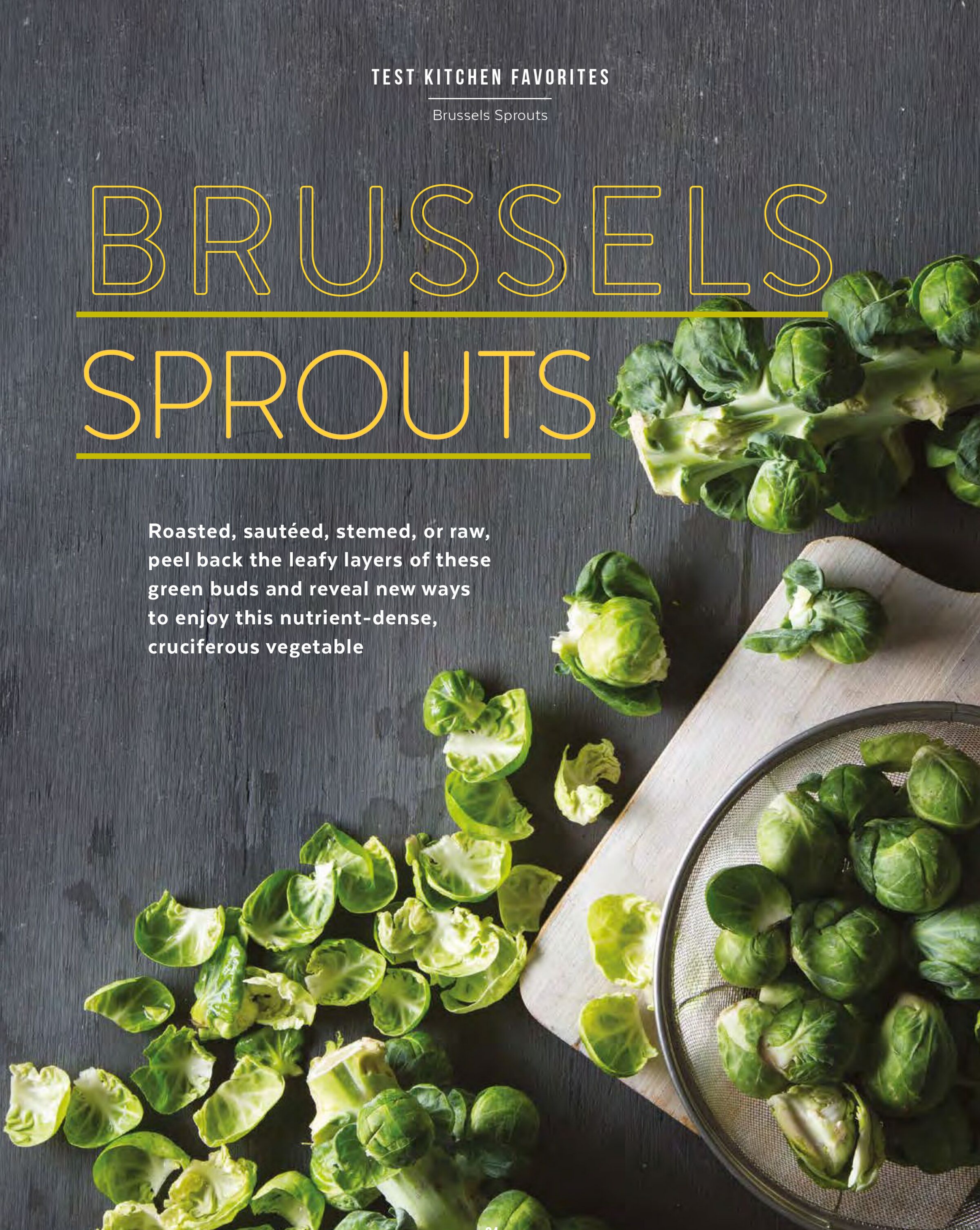
Hailing from Italy, this nutty cheese is often served shredded over pastas, but we love it stirred into our mac for an extra punch.

CHEDDAR

Golden orange in hue, classic Cheddar is an icon. Aged varieties have a more robust flavor but can be drier in texture.

Brussels Sprouts

BRUSSELS SPROUTS



Roasted, sautéed, stemed, or raw, peel back the leafy layers of these green buds and reveal new ways to enjoy this nutrient-dense, cruciferous vegetable

RESEMBLING MINIATURE CABBAGES,

Brussels sprouts are slightly earthy and bitter. When cooked correctly, they take on a sweet, nutty flavor that will have everyone coming back for seconds. Pair with herbs like basil, chives, or parsley to freshen the dish.

Pro Tip

Save time using Trader Joe's Shaved Brussels Sprouts. They work great in these recipes.





If you can't find shaved Brussels sprouts, use a mandoline to carefully slice Brussels sprouts.

We like the Microplane Adjustable Slicer with Julienne Blades.



Brussels Sprouts and Pancetta Pizza on Cauliflower Crust

Cauliflower crust is here to stay, and the proof is in the pizza. Brussels sprouts make for an unexpected, crunchy topping that pairs perfectly with crispy pancetta and gooey mozzarella and fontina.

Makes 2 servings

- 1 cup chopped pancetta
- 3½ cups shaved Brussels sprouts
- 1 frozen cauliflower pizza crust*
- ⅔ cup shredded fontina cheese
- ½ cup thinly sliced red onion
- ½ cup thinly sliced fresh mozzarella cheese
- 2 tablespoons torn fresh sage
- 2 teaspoons extra-virgin olive oil
- ⅛ teaspoon kosher salt
- ⅛ teaspoon ground black pepper

Preheat oven to 425°.
Cook pancetta in a medium skillet over medium heat until lightly browned, about 7 minutes. Add Brussels sprouts, and cook until slightly wilted, about 2 minutes. Remove from heat.
Place frozen crust on a large rimmed baking sheet. Sprinkle with fontina. Arrange pancetta mixture over fontina. Top with red onion, mozzarella, and sage.
Bake until crust is golden brown and cheese is melted, 13 to 15 minutes. Drizzle with oil, and sprinkle with salt and pepper. Serve immediately.

**Pizza Crust.*

5 min

FIVE-MINUTE MORNING PREP

Chop pancetta, shred cheeses, and slice onion. Store in refrigerator.



Brussels Sprouts and Chicken Salad

We could eat this cold, crunchy salad for lunch or dinner any day of the week. While it's totally customizable, whatever you do, don't skimp on the savory shallot topping!

Makes about 4 servings

- 4 cups shaved Brussels sprouts
- 2 cups cooked shredded chicken
- 1 cup diagonally sliced green onion
- ½ cup grated carrot
- ½ cup rice vinegar
- 2 teaspoons minced jalapeño
- ½ teaspoon grated fresh ginger
- ¼ teaspoon kosher salt
- 2 tablespoons toasted sesame oil
- ½ cup vegetable oil
- ½ cup coarsely chopped shallot

Toss together Brussels sprouts, chicken, green onion, and carrot in a large bowl.
Whisk together vinegar, jalapeño, ginger, and salt in a small bowl; whisk in sesame oil. Pour over chicken mixture, tossing to coat. Cover and refrigerate for 30 minutes.
Heat vegetable oil in a small skillet over medium-high heat until hot. Add shallot, and cook until golden brown around the edges, about 1½ minutes. Remove with a slotted spoon, and let drain on paper towels. Sprinkle over salad just before serving.

FREEZER *Stash*

Make now and save for later, because a well-stocked freezer is your best asset during a busy week

Moroccan Chicken Stew

page 35

FREEZE

Complete through step 4. Let unbaked shells cool completely, uncovered. Cover with a layer of parchment paper, plastic wrap, and foil. Freeze for up to 2 months. Thaw in refrigerator overnight. Remove parchment and plastic wrap; recover with foil. Bake at 350° until heated through, 40 to 45 minutes, uncovering during last 5 minutes of baking.

Greek Stuffed Shells

This recipe filled with savory lamb, earthy oregano, and tangy feta is made in two baking dishes, so you can enjoy one now and freeze one for later.

Makes 16

- 1 pound ground lamb
- 3 teaspoons kosher salt, divided
- 1 tablespoon olive oil
- 3 cups chopped red onion, divided
- 1 (28-ounce) can crushed tomatoes
- 5 teaspoons chopped fresh oregano, divided
- 2 cups crumbled feta cheese, divided
- 1 (15-ounce) container whole-milk ricotta cheese
- 1 large egg
- 16 jumbo pasta shells, cooked al dente according to package directions
- Garnish: fresh oregano leaves, ground black pepper, lemon zest

Preheat oven to 350°.
Sprinkle lamb with 2½ teaspoons salt.
Heat oil in a large skillet over medium-high heat.
Add seasoned lamb and 2 cups onion, and cook, stirring frequently, until lamb is no longer pink on the outside, 5 to 7 minutes. Using a slotted spoon, transfer lamb mixture to a large bowl. Set aside.
Add remaining 1 cup onion to skillet, and cook, stirring frequently, until onion is softened, 1 to 2 minutes. Add tomatoes, and simmer for 5 minutes. Sprinkle with 2 teaspoons oregano and remaining ½ teaspoon salt. Add half of lamb mixture and any juices to skillet. Divide 2 cups sauce between 2 (9x2-inch) round freezer-safe baking dishes.
Add 1½ cups feta, ricotta, egg, and remaining 3 teaspoons oregano to remaining lamb mixture, stirring to combine. Spoon about 3 tablespoons cheese mixture into each cooked shell. Divide shells among 2 (9-inch) tall-sided freezer-safe baking dishes. Pour remaining sauce over shells, and sprinkle with remaining ½ cup feta. Cover with foil.



FREEZE

Complete through step 3. Let unbaked casserole cool completely. Cover with a layer of parchment paper, plastic wrap, and foil. Freeze for up to 2 months. Thaw overnight in refrigerator; uncover. Defrost in microwave covered with a damp paper towel until thawed, 15 to 20 minutes. Bake, covered with foil, at 375° until hot and bubbly, 45 to 60 minutes.

Bake until hot and bubbly, 20 to 30 minutes, uncovering during the last 5 minutes of baking. Garnish with oregano, pepper, and lemon zest, if desired.

Chicken-Apple Sausage, Broccolini, and Barley Bake

Chilly winter days call for a bowl of this cozy barley bake because we think comforting casseroles should be wholesome, too!

Makes 12 servings

- 4 tablespoons vegetable oil, divided
- 1 (12-ounce) package smoked chicken-and-apple sausage*, sliced
- 1 cup chopped red onion
- ¼ cup all-purpose flour
- 4 cups chicken broth, room temperature
- 4 cups chopped Broccolini
- 1½ tablespoons dried Italian seasoning
- 1 tablespoon kosher salt
- 7 cups barley, cooked according to package directions
- 2 cups freshly grated fontina cheese, divided
- Garnish: ground black pepper, crushed red pepper

Preheat oven to 400°. Brush 2 (1½-quart) round baking dishes with 1 tablespoon oil.
Heat 1 tablespoon oil in a large Dutch oven over medium-high heat. Add sausage and onion, and cook, stirring frequently, until sausage is browned and onion is tender, 5 to 7 minutes. Using a slotted spoon, transfer sausage mixture to a medium bowl; set aside.
Add remaining 2 tablespoons oil to Dutch oven. Whisk in flour, and cook, stirring constantly, until a thick paste forms, about 1 minute. Whisk in broth, and bring to a boil. Reduce heat to medium, and cook, stirring frequently, until slightly thickened, 5 to 9 minutes. Add Broccolini, Italian seasoning, and salt; cover and cook for 2 minutes. Stir in sausage mixture, cooked barley, and 1 cup fontina. Divide mixture evenly between prepared dishes. Top with remaining 1 cup fontina.
Bake until cheese is melted and barley mixture is bubbly, 18 to 20 minutes. Garnish with black pepper and red pepper, if desired. Serve immediately.

**We used Aidells®.*



Potato, Cheddar, and Onion Pierogies

We could eat dumplings all day every day, especially when they're filled with Cheddar and onion. You'll want to make a big batch of this classic Polish dish to enjoy the fruits of your labor for meals to come.

Makes 25 to 30

- 4 cups all-purpose flour
- 2¼ teaspoons kosher salt, divided
- 2 large eggs, lightly beaten
- 1 cup sour cream
- ½ cup unsalted butter, cubed and softened
- ¾ pound Yukon gold potatoes, peeled and cubed
- 2 tablespoons olive oil, plus more for cooking
- 2 cloves garlic, minced
- ½ cup finely chopped red onion, plus more to serve
- ½ teaspoon ground black pepper
- ½ cup packed extra sharp white Cheddar cheese (about 2½ ounces)

Garnish: minced fresh chives

Combine flour and ¾ teaspoon salt in a large bowl. Add eggs, stirring to combine. (Mixture will be dry and shaggy.) Add sour cream and butter, and mix until dough becomes a rough, sticky ball. Knead by hand (avoid adding more liquid or flour) until dough becomes elastic, less sticky, and almost smooth. (Some crevices are fine.) Wrap dough in plastic wrap, and refrigerate for 30 minutes.

Bring potatoes and water to cover by 1 inch to a boil in a medium saucepan. Reduce heat to medium, and cook until potatoes are tender, 10 to 15 minutes.

Heat 2 tablespoons oil in a medium nonstick skillet over medium-high heat. Add garlic and ½ cup onion, and cook until tender, 4 to 5 minutes.

Drain potatoes. To dry, return potatoes to pan, and stir over low heat for 1 to 2 minutes. Using a potato masher, finely mash potatoes. Stir in onion mixture, pepper, and remaining 1½ teaspoons salt. Let cool for 10 minutes; stir in cheese.

Divide dough in half. (Keep one half covered with plastic wrap until ready to use.) On a lightly floured surface, roll half of dough to ⅛-inch thickness. (If dough sticks, add another dusting of flour underneath.) Using a 3-inch round cutter, cut dough, discarding scraps. Place 2 teaspoons filling in center of each circle. Fold dough over filling. Press edges together, and seal with a fork. Repeat with remaining dough and filling.

Fill a large Dutch oven with water, and bring to a boil. Reduce heat to medium. Working in batches of 6 at a time, cook, stirring frequently, until pierogies are tender and float, 2 to 4 minutes. Remove using a slotted spoon.

Coat the bottom of a medium nonstick skillet lightly with oil for each serving. Add boiled pierogies and onion (about 1 tablespoon per serving). Cook, turning occasionally, over medium heat until pierogies and onion are browned, 4 to 5 minutes. Garnish with chives, if desired.

FREEZE

Freeze uncooked pierogies in a single layer on a parchment paper-lined baking sheet, covered with plastic wrap, for 1 hour. Store in a heavy-duty resealable plastic bag for up to 1 month. Boil frozen pierogies until they float and are tender, 4 to 5 minutes. Finish servings as directed.

FREEZE

Complete through step 2; do not serve with sauce. Let seared patties cool completely. Wrap individually in a double layer of plastic wrap; place on a baking sheet, and freeze until solid, about 1 hour. Store in a single layer in a large heavy-duty resealable plastic bag for up to 2 months. Thaw in refrigerator overnight.

PRO TIP

To make burgers in a snap, use a food processor instead of hand-mashing beans with a potato masher.

Black Bean Patties with Garlic-Paprika Sauce

Say hello to a simple and satisfying addition to your Meatless Monday arsenal with these Cajun-spiced black bean patties that pack major flavor with minimal effort.

Makes 6

- 2 (15-ounce) cans low-sodium black beans, rinsed and drained
- 4 cloves garlic, grated
- ¼ cup finely chopped red onion
- ¼ cup finely chopped tricolor mini sweet peppers
- ¾ cup panko (Japanese bread crumbs)
- ⅔ cup finely chopped pecans
- 1½ tablespoons Cajun seasoning
- 2 tablespoons Worcestershire sauce
- 2 large eggs, lightly beaten
- Vegetable oil, for cooking
- Garlic-Paprika Sauce (recipe follows)
- Fresh arugula, sliced avocado, and fried eggs, to serve

Reserve ⅓ cup black beans. Place remaining black beans in a large bowl; using a potato masher, mash beans to a coarse paste. Add reserved ⅓ cup beans, garlic, onion, sweet peppers, bread crumbs, pecans, Cajun seasoning, Worcestershire, and eggs, stirring until well combined. Shape bean mixture into 3-inch wide, ¾-inch-thick patties (about ½ cup each).

Heat enough oil to coat bottom of a large nonstick skillet over medium-high heat. Add 2 to 3 patties, reduce heat to medium, and cook until patties are browned, 2 to 4 minutes per side. Remove patties using a slotted spatula, and let drain on paper towels. Wipe skillet clean, if needed. Repeat with more oil, if necessary, and remaining patties. Serve black bean patties with Garlic-Paprika Sauce. Top with arugula, avocado, and fried eggs, if desired.

Garlic-Paprika Sauce

Makes about 1 cup

- 1 small clove garlic, grated
- ½ teaspoon kosher salt
- ½ teaspoon smoked paprika
- 1 cup sour cream

Combine all ingredients in a small bowl. Use immediately.

Moroccan Chicken Stew

Give weeknight meals an exotic update with ras el hanout, an aromatic spice blend that's a staple in Moroccan cuisine. You'll see why this spice loosely translates to "top of the shelf" when you take a bite out of this top-of-the-line dinner.

Makes 8 servings *(photo on page 29)*

- 8 bone-in skinless chicken thighs (about 4 pounds)
- 4½ teaspoons kosher salt, divided
- 3 tablespoons vegetable oil, divided
- 4 cups (⅓-inch-thick) sliced red onion
- 6 cloves garlic, minced
- 2½ tablespoons ras el hanout
- 1 (28-ounce) can diced tomatoes, undrained
- ¾ cup water
- 3 tablespoons honey
- 1 cup dried apricots, halved
- ½ (15-ounce) can chickpeas, rinsed and drained (about ¾ cup)
- Garnish: chopped toasted blanched almonds, fresh parsley leaves, chopped pitted green olives

Pat chicken dry with paper towels, and sprinkle with 2½ teaspoons salt. **Heat** 2 tablespoons oil in a large Dutch oven over medium-high heat. Add 4 chicken thighs, and cook until browned on both sides, 5 to 7 minutes, turning halfway through. (Reduce heat as necessary to prevent overbrowning.) Transfer chicken to a plate. Repeat with remaining 1 tablespoon oil and remaining 4 chicken thighs. Set chicken aside.

Reduce heat to medium. Add onion to Dutch oven, and cook, stirring frequently, until softened, 4 to 5 minutes. Add garlic and ras el hanout, and cook for 1 minute, stirring frequently. Add tomatoes, ¾ cup water, and honey; return chicken and any drippings to Dutch oven, and bring to a boil. Reduce heat to medium-low. Cover and simmer for 10 minutes. Stir in apricots, chickpeas, and remaining 2 teaspoons salt; cover and cook, stirring frequently, until an instant-read thermometer inserted in thickest portion of chicken registers 165°, 15 to 25 minutes. Garnish with almonds, parsley, and olives, if desired. Serve immediately.



FREEZE

Complete through step 2, and let cool completely. Divide into heavy-duty resealable plastic bags. Label, date, and freeze for up to 2 months. Let thaw in refrigerator overnight. Place in a large Dutch oven with ¼ cup water (or chicken stock). Bring to a boil; reduce heat to medium-low. Simmer until piping hot throughout, 20 to 30 minutes.

PRO TIP **Don't panic if browned bits start to stick to the bottom of the pot while onions are cooking. Add a splash of water to dissolve the browned bits; the liquid will reabsorb into the onions.**

SHOPPING TIP

You can purchase ras el hanout at specialty food stores and World Market.

POT ROAST

Beef Roast with
Mushrooms and Red Wine

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DUTCH OVEN DINNERS & SKILLET SIDES







Spiced Orange Duck

The final glaze on this spiced duck helps the skin turn beautifully golden and crispy.

Makes about 6 servings

- 1 (5-pound) whole duck
- 1½ teaspoons kosher salt
- ½ teaspoon ground black pepper
- 2 navel oranges, quartered
- 5 cinnamon sticks
- 4 star anise pods
- 1 tablespoon cardamom pods, crushed
- 2 tablespoons firmly packed light brown sugar
- 1 tablespoon unsalted butter, melted

Preheat oven to 425°.
Prick skin of duck using a sharp knife; sprinkle with salt and pepper.
Place oranges, cinnamon sticks, star anise, and cardamom pods in an even layer in a large oval Dutch oven; place duck on top.
Bake until skin is light golden brown, about 40 minutes. Reduce oven temperature to 400°.
Bake until a meat thermometer inserted in thickest portion registers 170°, about 50 minutes more.
Stir together brown sugar and butter in a small bowl until smooth. Brush over duck skin during last 10 minutes of baking. Let stand for 15 minutes before slicing.

Beef Roast with Mushrooms and Red Wine

Slowly braising this roast with red wine and porcini mushrooms adds layers of heartiness.

Makes 6 to 8 servings *(photo on page 36)*

- 3 tablespoons olive oil, divided
- 4 cloves garlic, smashed
- 2 cups sliced fresh assorted mushrooms
- 1 (3- to 4-pound) beef chuck roast
- 1½ tablespoons kosher salt
- 1½ teaspoons ground black pepper
- 1 cup low-sodium beef broth
- ½ cup dry red wine
- ¼ cup dried porcini mushrooms
- 2 tablespoons tomato paste
- 10 sprigs fresh oregano

Garnish: fresh oregano sprigs

Preheat oven to 275°.
Heat 2 tablespoons oil in a large Dutch oven over medium-high heat. Add garlic and assorted mushrooms, and cook, stirring occasionally, until golden brown, about 3 minutes. Remove from pot.
Add remaining 1 tablespoon oil to pot. Sprinkle all sides of roast with salt and pepper. Add roast; cook, turning occasionally, until browned on all sides, about 3 minutes per side. Remove from pot.
Add broth, wine, porcini mushrooms, and tomato paste, scraping bottom of pot. Bring to a boil. Remove from heat. Add roast; place reserved mushroom mixture and oregano on top of roast. Cover with lid.
Bake until fork-tender, about 1 hour per pound. Let stand for 5 minutes before serving. Garnish with oregano, if desired.



Spicy Garlic Broccolini

Shaved Parmesan adds a perfect salty finish.

Makes 4 to 6 servings

- 2½ teaspoons kosher salt, divided
- 2 bunches fresh Broccolini, trimmed
- 3 cloves garlic, thinly sliced
- ¼ teaspoon crushed red pepper
- 2 tablespoons olive oil
- 1 lemon, halved

Garnish: shaved Parmesan cheese, crushed red pepper

Bring 4 inches water and 2 teaspoons salt to a boil in a large Dutch oven over high heat. Add Broccolini, and cook until crisp-tender, about 3 minutes. Place in a bowl of ice water to stop the cooking process; drain well.
Heat garlic, red pepper, and oil in a 12-inch cast-iron skillet over medium heat. Cook until garlic is light golden brown, about 3 minutes. Increase heat to medium-high. Add Broccolini, lemon halves, and remaining ½ teaspoon salt; cover and cook until tender, 5 to 7 minutes. Garnish with Parmesan and red pepper, if desired.



Charred Carrot & Apple Slaw

Sweet, lightly charred carrots and tart Granny Smith apple brighten up this slaw.

Makes 4 to 6 servings

- 8 large rainbow carrots, peeled
- 4 green onions, trimmed
- 1 lime
- ½ Granny Smith apple, cored and cut into matchsticks
- ½ cup chopped pistachios
- ¼ cup chopped fresh cilantro
- 3 tablespoons olive oil
- 1 tablespoon honey
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- ⅛ teaspoon crushed red pepper
- Garnish: charred chopped green onion, chopped pistachios

Heat a large cast-iron skillet over high heat. Add carrots, and cook, turning occasionally, until charred on all sides, about 7 minutes. Let cool for 1 minute; grate. Add green onions and lime to skillet, and cook, turning occasionally, until charred on all sides, about 1 minute for green onions and 2 minutes for lime. Let cool for 1 minute.

Chop green onions; zest and juice lime.

Stir together grated carrot, charred green onion, apple, pistachios, and cilantro in a large bowl.

Stir together charred zest and lime juice, oil, honey, salt, black pepper, and red pepper in a small bowl until smooth. Add to carrot mixture, stirring until coated. Cover and refrigerate for at least 30 minutes. Garnish with green onion and pistachios, if desired.

Fennel and Mustard Greens Stuffed Pork Loin

We've reimagined classic pork and greens by stuffing this roulade with bright fennel, bitter mustard greens, and salty pancetta.

Makes 8 to 10 servings

- 1 (4½-pound) pork tenderloin
- 2 teaspoons kosher salt, divided
- 1¼ teaspoons ground black pepper, divided
- 1 large fennel bulb, thinly sliced, fronds reserved
- 3 cups mustard greens, chopped
- 1 cup cooked and chopped pancetta
- 3 cloves garlic, thinly sliced
- 1 lemon, zested
- 2 tablespoons olive oil
- 1 head garlic, halved crosswise
- 6 dried red chile peppers*
- 10 sprigs fresh rosemary
- 2 tablespoons fresh lemon juice
- Garnish: fresh rosemary sprigs, crushed red pepper

Preheat oven to 425°.

Place tenderloin lengthwise on a work surface. With your knife about ¾ inch above bottom of pork, slice lengthwise, keeping your blade parallel to surface and cutting to but not through the other side. Unfold pork loin. Working with larger half, continue slicing pork loin, unrolling as you go, until pork loin is flat. Using the flat side of a meat mallet or a rolling pin, pound to ½-inch thick.

Sprinkle with ¾ teaspoon salt and ½ teaspoon pepper.

Stir together fennel, ¼ cup fennel fronds, mustard greens, pancetta, sliced garlic, and lemon zest in a large bowl. Spread stuffing mixture to within ½ inch of edges of the tenderloin. Sprinkle with ½ teaspoon salt and ¼ teaspoon pepper. Starting with one long side, roll up meat and filling; tie together with kitchen twine. Sprinkle with remaining ¾ teaspoon salt and remaining ½ teaspoon pepper; brush with oil. Place in a large oval Dutch oven. Place garlic head, chile peppers, and rosemary around pork. Add lemon juice.

Bake until light golden brown, about 40 minutes. Reduce oven temperature to 400°.

Bake until a meat thermometer inserted in thickest portion registers 145°, about 15 minutes more. Garnish with rosemary and red pepper, if desired.

**We used Chile de árbol.*

PRO TIP

If you can't find mustard greens, substitute chopped fresh spinach.



Roasted Onion Chicken

The sliced onions in this dish absorb every last drop of flavor as they roast underneath the golden chicken halves.

Makes 6 to 8 servings

- 4 shallots, halved
- 2 medium sweet onions, sliced ½-inch thick
- 2 medium red onions, sliced ½-inch thick
- ½ cup unsalted butter, cubed
- 1 cup low-sodium beef broth
- ½ cup brandy
- 1 (3-pound) whole chicken, halved
- 1 tablespoon kosher salt
- 1 teaspoon ground black pepper
- 1 tablespoon olive oil
- 10 sprigs fresh thyme

Garnish: fresh thyme sprigs

Preheat oven to 500°.
Place shallots, sweet onions, and red onions in a large oval Dutch oven. Place butter cubes on top.
Bake until onions begin to caramelize, about 45 minutes. Carefully remove from oven; add broth and brandy, scraping bottom of pot.
Sprinkle both sides of chicken with salt and pepper. Place chicken on top of onion mixture. Drizzle with oil, and place thyme over chicken.
Bake until golden brown and a meat thermometer inserted in thickest portion registers 165°, about 1 hour. Let stand for 5 minutes before serving. Garnish with thyme, if desired.



Crispy Mashed Sweet Potatoes

With its crunchy, cheesy topping, this side just might outshine the main dish.

Makes 4 to 6 servings

- 3 pounds sweet potatoes, peeled and chopped
- 4¼ teaspoons kosher salt, divided
- ½ cup whole buttermilk
- ¼ cup unsalted butter
- 3 teaspoons chopped fresh rosemary, divided
- 1¼ teaspoons ground black pepper, divided
- ¼ teaspoon garlic powder
- ⅔ cup shaved Gruyère cheese, divided
- ⅓ cup panko (Japanese bread crumbs)
- ¼ cup shaved Asiago cheese
- 2 tablespoons unsalted butter, melted

Garnish: chopped fresh rosemary

Preheat oven to 400°. Spray a 10-inch cast-iron skillet with cooking spray.
Bring sweet potatoes, 2 teaspoons salt, and water to cover by 2 inches to a boil in a large Dutch oven over medium-high heat. Cook until tender, 15 to 20 minutes; drain well. Add buttermilk, ¼ cup butter, 2 teaspoons salt, 2 teaspoons rosemary, 1 teaspoon pepper, and garlic powder. Mash until smooth; fold in ⅓ cup Gruyère. Spread in prepared pan.
Stir together bread crumbs, Asiago, remaining ⅓ cup Gruyère, remaining ½ teaspoon salt, remaining 1 teaspoon rosemary, and remaining ¼ teaspoon pepper in a small bowl. Stir in melted butter. Sprinkle mixture over potatoes.
Bake until golden brown, about 30 minutes. Garnish with rosemary, if desired.

Quick & Easy BREADS

These stir-together recipes make baking bread a snap



PRO TIP

For an extra punch of citrus, zest your lemon directly into your sugar and rub together with your fingers. The motion releases extra oil from the zest, allowing the sugar to absorb it for added flavor.

Lemon Poppy Seed Muffins

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Spicy Beer Cheese Cornbread

The addition of beer in this cornbread batter adds moisture and makes the finished product deliciously dense.

Makes 1 (10-inch) loaf

- 1 tablespoon canola oil
- 2 cups stone-ground fine yellow cornmeal
- 1 cup all-purpose flour
- 2 tablespoons granulated sugar
- 1 tablespoon baking powder
- 1½ teaspoons kosher salt
- 1 (12-ounce) bottle amber beer
- 1¼ cups whole buttermilk
- 6 tablespoons unsalted butter, melted
- 2 large eggs, beaten
- 1½ cups shredded Cheddar cheese
- ⅔ cup candied jalapeño slices, plus more for garnish

Preheat oven to 425°. Add oil to a 10-inch cast-iron skillet. Place pan in oven until oil is very hot, about 8 minutes.

Whisk together cornmeal, flour, sugar, baking powder, and salt in a large bowl; make a well in center of dry ingredients. Stir beer, buttermilk, butter, and eggs into cornmeal mixture until combined. Stir in cheese and jalapeño. Carefully pour batter into hot oil. (Batter should sizzle.) Top with additional jalapeño, if desired.

Bake until golden brown and a wooden pick inserted in center comes out clean, 35 to 40 minutes. Serve immediately.



Peppery Flatbreads

Whip these up in less than 30 minutes using pantry staples you probably already have on hand.

Makes 8

- 2¾ cups self-rising flour
- ½ teaspoon kosher salt
- ½ teaspoon coarsely ground black pepper
- 2 cups plain whole Greek yogurt

Canola oil, for greasing pan

Stir together flour, salt, pepper, and yogurt in a large bowl just until yogurt is mostly combined. Knead until a dough forms. (Dough will be sticky.) Divide dough into 8 equal portions.

Place one portion of dough on a heavily floured surface. Heavily flour top of dough, and roll to an 8-inch round. Repeat with remaining dough.

Heat a cast-iron griddle over medium heat until hot. Spread about 1 teaspoon oil onto pan. Place one dough round on hot griddle. Cook until puffed and golden brown in spots on bottom, about 2 minutes. Turn and cook for 2 minutes more. Wipe excess flour off griddle. Repeat with oil, as needed, and remaining dough. Serve warm.

PRO TIP

As you cook the flatbreads, excess flour will build up on the griddle. Simply wipe away the flour with a paper towel; it will not affect the griddle's seasoning.

Everything Buttermilk Biscuits

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PRO TIP

To bake biscuits later, freeze cut biscuits for 12 hours in step 3. Transfer biscuits to a heavy-duty resealable plastic bag, and freeze for up to 3 months. Bake as directed, increasing time by 5 minutes.

Blueberry-Sweet Potato Scones

Roasted sweet potatoes add natural sweetness and vibrant color to these easy-to-bake scones.

Makes 8

- 2 cups all-purpose flour
- ¼ cup granulated sugar
- 1 tablespoon baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon kosher salt
- ½ teaspoon grated fresh nutmeg
- ½ cup cold unsalted butter, cubed
- 1 cup mashed roasted sweet potato
- ⅔ cup plus 1 teaspoon cold heavy whipping cream, divided
- ¾ cup frozen blueberries, divided
- 1 large egg
- 1 cup confectioners' sugar
- ½ cup maple syrup

Preheat oven to 425°. Line a 14-inch round cast-iron baking pan with parchment paper.

Pulse together flour, sugar, baking powder, cinnamon, salt, and nutmeg in the work bowl of a food processor until combined. Add butter, and pulse until mixture is crumbly. Transfer mixture to a medium bowl; stir in mashed sweet potato and ⅔ cup cream just until combined.

Turn out dough onto a lightly floured surface, and knead just until dough comes together. Pat dough to ½-inch thickness. Sprinkle ½ cup blueberries on top. Fold dough in half, and shape into an 8-inch circle. Sprinkle remaining ¼ cup blueberries on top of dough, gently pressing into dough. Using a sharp knife or bench scraper, cut dough into 8 wedges. Transfer wedges to prepared pan.

Whisk together egg and remaining 1 teaspoon cream in a small bowl; brush onto scones.

Bake until golden brown, 20 to 25 minutes. Let cool on a wire rack for 5 minutes.

Whisk together confectioners' sugar and syrup in another small bowl until smooth; drizzle onto warm scones.





Parmesan-Herb Buttermilk Bread

Buttermilk and baking powder help this loaf rise almost like a yeasted bread—no proofing required.

Makes 1 (8x4-inch) loaf

- 2½ cups all-purpose flour
- 3 tablespoons granulated sugar
- 2½ teaspoons baking powder
- ¾ teaspoon kosher salt
- 1 large egg
- 1⅓ cups whole buttermilk
- ¼ cup canola oil
- ⅔ cup plus 2 tablespoons shredded Parmesan cheese, divided
- ⅓ cup chopped assorted fresh herbs (such as parsley, thyme, and basil)

Preheat oven to 350°. Spray an 8x4-inch cast-iron loaf pan with baking spray with flour.
Whisk together flour, sugar, baking powder, and salt in a large bowl.
Whisk together egg, buttermilk, and oil in a medium bowl. Stir egg mixture into flour mixture until well combined; stir in ⅔ cup cheese and herbs. Spread batter into prepared pan; sprinkle with remaining 2 tablespoons cheese.
Bake until a wooden pick inserted in center comes out clean, 50 to 55 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

Holiday Sandwiches *Have some leftover turkey or ham? Pair it with your favorite cheese and veggies on this Parmesan-Herb Buttermilk Bread for a delicious lunch the next day.*

Everything Buttermilk Biscuits

Forget everything bagels—schmear your cream cheese or butter onto these yummy biscuits instead.

Makes 12 *(photo on page 48)*

- ½ cup cold salted butter, cubed
- 2½ cups plus 1 tablespoon self-rising flour
- 1 cup cold whole buttermilk
- 1 large egg
- 1 teaspoon water
- 2 tablespoons everything bagel seasoning

Cream cheese, to serve

Spray a 10-inch cast-iron skillet with cooking spray. Line a large rimmed baking sheet with parchment paper.
Cut butter into flour using a pastry blender in a large bowl until mixture is crumbly; stir in buttermilk with a fork just until combined.
Turn out dough onto a heavily floured surface, and knead several times until dough comes together. Pat or roll dough to ¾-inch thickness. Using a 2¼-inch round cutter dipped in flour, cut dough without twisting cutter; place biscuits on prepared baking sheet. Reroll scraps and cut as necessary. Freeze biscuits for at least 15 minutes.
Preheat oven to 425°.
Place biscuits in prepared skillet.
Whisk together egg and 1 teaspoon water in a small bowl; brush onto biscuits. Sprinkle with seasoning.
Bake until golden brown, 20 to 25 minutes. Let cool in pan for 5 to 10 minutes. Serve warm with cream cheese.

Lemon Poppy Seed Muffins

The citrus-scented sugar on top of these muffins melts just enough while baking to add a sweet finishing crunch.

Makes 12 *(photo on page 45)*

- 1¼ cups all-purpose flour
- ⅔ cup firmly packed light brown sugar
- 1 tablespoon poppy seeds
- ¾ teaspoon baking powder
- ½ teaspoon kosher salt
- ¼ teaspoon baking soda
- ½ cup whole buttermilk
- ¼ cup unsalted butter, melted
- 1 large egg
- 1 teaspoon vanilla extract
- 4 teaspoons lemon zest, divided
- ¼ cup granulated sugar

Preheat oven to 350°. Spray 2 (6-cup) cast-iron muffin pans with baking spray with flour.
Whisk together flour, brown sugar, poppy seeds, baking powder, salt, and baking soda in a large bowl.
Whisk together buttermilk, butter, egg, vanilla, and 3 teaspoons lemon zest in a medium bowl. Whisk buttermilk mixture into flour mixture until combined. Divide batter evenly among prepared muffin cups.
Whisk together granulated sugar and remaining 1 teaspoon lemon zest in a small bowl; sprinkle mixture onto batter.
Bake until a wooden pick inserted in center comes out clean, 18 to 20 minutes. Let cool in pans for 10 minutes. Serve warm, or remove from pans, and let cool completely on a wire rack.

LIKE THE NAME IMPLIES, "QUICK" BREADS ARE RECIPES DEVELOPED WITH SPEED IN MIND. Rather than waiting hours on yeast or sourdough to proof, quick breads rely on chemical leaveners, like baking powder and lemon juice, to work together to produce small air pockets in your baked goods, giving them their rise.

Holiday Cookies

Make the most wonderful time of the year stress free and sweet with these festive and addictive holiday cookies

Ginger-Cardamom Molasses Cookies

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PRO TIP

For an extra special touch with minimal effort, add ½ cup finely minced crystallized ginger with flour mixture.

PRO TIP

For rounder cookie butter balls, half a large potato, apple, or pear, and place on a parchment paper-lined baking sheet. Insert a wooden pick in the center of each frozen cookie butter ball. Working with 1 ball at a time, use pick to dip ball in melted chocolate, turning to evenly coat and letting excess drip off. Stick opposite end of pick in prepared fruit or vegetable half. Let chocolate set. Drizzle with more melted chocolate, and garnish with cookie crumbs, if desired.

No-Bake Cookie Butter Balls

If you thought cookie butter couldn't get any better, just wait until you try these no-bake treats.

Makes about 16

1 cup confectioners' sugar
½ cup finely crushed cookies*
¾ teaspoon kosher salt
⅓ cup cookie butter *
¼ cup unsalted butter, softened
2½ cups white chocolate melting wafers* and/or chopped semi-sweet chocolate (64% cacao)*
Garnish: crushed cookie crumbs

Line a rimmed baking sheet with parchment paper.
Stir together confectioners' sugar, crushed cookies, and salt in a large bowl. Add cookie butter and butter, stirring until well combined. (Knead together by hand toward the end, if necessary.) Shape dough into 1-tablespoon balls, and place 1 inch apart on prepared pan. Freeze for 15 minutes.
Microwave chocolate in a medium microwave-safe bowl on high in 10-second intervals, stirring between each, until melted and smooth. Using 2 forks, dip and coat balls in melted chocolate, letting excess drip off; return to baking sheet. Let stand until chocolate is set, about 15 minutes. Drizzle balls with more melted chocolate, if desired. (Microwave chocolate on high in 10-second intervals if it starts to harden.) Garnish with cookie crumbs, if desired. Refrigerate for 15 minutes before serving.

**We used Ghirardelli White Melting Wafers and Guittard Semisweet Chocolate Baking Bars (64% cacao). (Do not substitute with white or semisweet chocolate chips.)*

**We used Biscoff cookie butter and Biscoff cookies.*



Mulled Spice Jam Bars

Laced with classic mulling spices these gooey squares boast warm seasonal flavors in every bite.

Makes 9

1 cup sliced almonds, divided
2¼ cups all-purpose flour
1 teaspoon baking powder
1 cup unsalted butter, melted
1 cup firmly packed light brown sugar
7½ teaspoons pumpkin pie spice, divided
1 teaspoon kosher salt
1 teaspoon vanilla extract
¾ cup grape jam
1½ teaspoons orange zest
Garnish: confectioners' sugar

Preheat oven to 350°. Spray a 9-inch square baking pan with cooking spray. Line with parchment paper, letting excess extend over sides of pan.
Reserve ¼ cup sliced almonds; finely chop remaining ¾ cup almonds.
Mix together chopped almonds, flour, and baking powder in a medium bowl.
Whisk together butter, brown sugar, 5¼ teaspoons pumpkin pie spice, salt, and vanilla in a large bowl. Add flour mixture to butter mixture, stirring just until combined. Press 2 cups dough into bottom of prepared pan. Crumble remaining dough; add reserved ¼ cup sliced almonds. Set aside.
Whisk together jam, zest, and remaining 2¼ teaspoons pumpkin pie spice in a medium bowl. Spoon jam mixture over dough in pan, and spread to within a ½-inch from edge; top with crumble mixture.
Bake until crumble is lightly browned and jam is bubbly, 35 to 40 minutes. Let cool completely in pan. Using excess parchment as handles, remove from pan, and cut into 9 bars. Garnish with confectioners' sugar, if desired.

Ginger-Cardamom Molasses Cookies

No holiday treat lineup is complete without a zippy ginger cookie. A touch of cardamom gives this classic an unexpected, exotic twist.

Makes about 20 *(photo on page 53)*

- ¾ cup unsalted butter, softened
- 1 cup firmly packed light brown sugar
- 1 large egg, room temperature and lightly beaten
- ¼ cup molasses (not robust or blackstrap)
- 2¼ cups all-purpose flour
- 1½ teaspoons ground ginger
- 1 teaspoon baking soda
- 1 teaspoon ground cardamom
- ¾ teaspoon kosher salt
- ½ cup sparkling sugar

Beat butter and brown sugar in the bowl of a stand mixer fitted with the paddle attachment at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Turn off mixer, and add one-third of egg. Beat at medium speed until combined, stopping to scrape sides of bowl. Repeat procedure twice with remaining egg, stopping to scrape sides of bowl as needed. Turn off mixer, and add molasses. Beat at medium speed until combined, stopping to scrape sides of bowl.
Whisk together flour, ginger, baking soda, cardamom, and salt in a medium bowl. Add flour mixture to butter mixture all at once, and beat at low speed just until combined, 1 to 2 minutes, stopping to scrape sides of bowl. Refrigerate dough for 30 minutes.
Preheat oven to 350°. Line 3 rimmed baking sheets with parchment paper.
Shape dough into 1½-inch balls using 2 level tablespoonfuls, and roll in sparkling sugar. Place 2½ inches apart on prepared pans.
Bake until edges are set and golden brown, about 12 minutes. Let cool on pans for 5 minutes. Remove from pans, and let cool completely on wire racks.

Earl Grey-Chocolate Crinkle Cookies

The citrusy, floral flavor of Earl Grey tea adds an elegant note to these dramatic, ultra-decadent chocolate treats.

Makes about 40

- 1 cup all-purpose flour
- ½ cup unsweetened Dutch process cocoa powder*
- 2 tablespoons finely ground Earl Grey tea (about 7 tea bags)
- 1¾ teaspoons baking powder
- ¾ teaspoon kosher salt
- 1¼ cups plus ⅓ cup granulated sugar, divided
- 3 large eggs, room temperature
- 4 ounces unsweetened baking chocolate*, chopped
- ¼ cup unsalted butter
- ⅓ cup confectioners' sugar, sifted

Preheat oven to 325°. Line 2 rimmed baking sheets with parchment paper.
Whisk together flour, cocoa powder, tea, baking powder, and salt in a medium bowl.
Stir together 1¼ cups granulated sugar and eggs in a large bowl. Set aside.
Combine chocolate and butter in a medium microwave-safe bowl. Microwave on high in 10-second intervals, stirring between each, until melted and smooth. Slowly whisk chocolate mixture into egg mixture; fold in flour mixture until well combined and no dry streaks remain. Let dough stand at room temperature for 20 minutes.
Place confectioners' sugar and remaining ⅓ cup granulated sugar in separate small bowls. Working one at a time, portion dough into 1-tablespoon balls and drop directly into granulated sugar; coat completely and shape into balls. Roll in confectioners' sugar, and place 1 to 1½ inches apart on prepared pans.
Bake until edges are just set and cracks have formed, about 10 minutes. Let cool completely on pans.

**We used Valrhona 100% Cacao Cocoa Powder and Guittard Unsweetened Chocolate Gourmet Baking Bars.*



FIVE-MINUTE MORNING PREP

5 min

Measure out and combine flour, cocoa powder, tea, baking powder, and salt. Cover with plastic wrap, and store at room temperature until ready to use.



PRO TIP

If your peppermint isn't sticking as much as you'd like, spritz dough balls with a bit of water before rolling in crushed candy.

Cream Cheese-Stuffed Peppermint Sugar Cookies

These whimsical peppermint beauties have surprise cream cheese centers that are sure to make them the fan favorite at your next cookie swap.

Makes about 14

½ cup unsalted butter, softened
¾ cup plus 2 tablespoons granulated sugar, divided
1 large egg, room temperature and lightly beaten
½ teaspoon peppermint extract*
1⅔ cups all-purpose flour
1½ teaspoons baking powder
¾ teaspoon kosher salt
½ cup cream cheese, softened
½ cup crushed soft peppermint candies*
Garnish: crushed soft peppermint candies

Beat butter and ¾ cup sugar in the bowl of a stand mixer fitted with the paddle attachment at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Turn mixer off, and add one-third of egg. Beat at medium speed until combined, stopping to scrape sides of bowl. Repeat procedure twice with remaining egg, stopping to scrape sides of bowl as needed. Beat in peppermint extract; scrape sides of bowl.

Whisk together flour, baking powder, and salt in a medium bowl. Add flour mixture to butter mixture all at once, and beat at low speed just until combined, 1 to 2 minutes, stopping to scrape sides of bowl.

Stir together cream cheese and remaining 2 tablespoons sugar in a small bowl. Cover dough and cream cheese mixture with plastic wrap, and freeze for 25 minutes.

Preheat oven to 350°. Line 2 rimmed baking sheets with parchment paper.

Using level tablespoonfuls, portion dough and shape into 2-inch disks. Place 1½ teaspoons cream cheese mixture in center of half of disks; cover with remaining disks, and crimp edges closed. Gently shape into balls, and roll in crushed peppermint candies. Place 2½ inches apart on prepared pans. Gently flatten balls to a ¾-inch thickness, pressing together any cracks in edges, if necessary.

Bake until edges are set and bottoms are golden brown, 12 to 14 minutes. Remove from oven, and carefully press ¼ teaspoon crushed peppermint candies into the top of each cookie, if desired. Let cool on pans for 3 minutes. Remove from pans, and let cool completely on a wire rack.

**We used Nielsen-Massey Pure Peppermint Extract and Bob's Old Timey Peppermint Candy Pure Sugar Sticks. (Do not substitute with hard peppermint candies.)*





FIVE-MINUTE MORNING PREP

Measure and combine flour, baking powder, and salt; cover with plastic wrap, and reserve for later. Place peppermint candies in a resealable plastic bag, and crush using a rolling pin or meat mallet.

ORANGES

Sweet, bright, tangy oranges are a welcome burst of flavor and color in the depths of winter





WITH A RANGE OF VARIETIES such as hearty **NAVELS**, easy-peeling **MANDARINS**, pink-fleshed **CARA CARAS**, and juicy **VALENCIAS**, we celebrate oranges in their full glory with these sweet and savory recipes.

CITRUS SEASON

Oranges are grown in moderate climates that receive a light frost in the winter. In the United States, California and Florida grow most of the produce. While warm most of the year, both states' winters are just chilly enough to trigger sugar production in the fruit, taking it from tart to delightfully sweet. Most varieties, such as navels and tangerines, are harvested November through January, while a few others, including Valencias, are picked March through May.

As you choose your oranges, be conscious of the time of year to ensure the tastiest choice possible. The fruit should be heavy for their size, with firm skin that doesn't feel soft or spongy. While deep orange tones make for beautiful additions to your kitchen counter, the skin color does not indicate sweetness or ripeness.

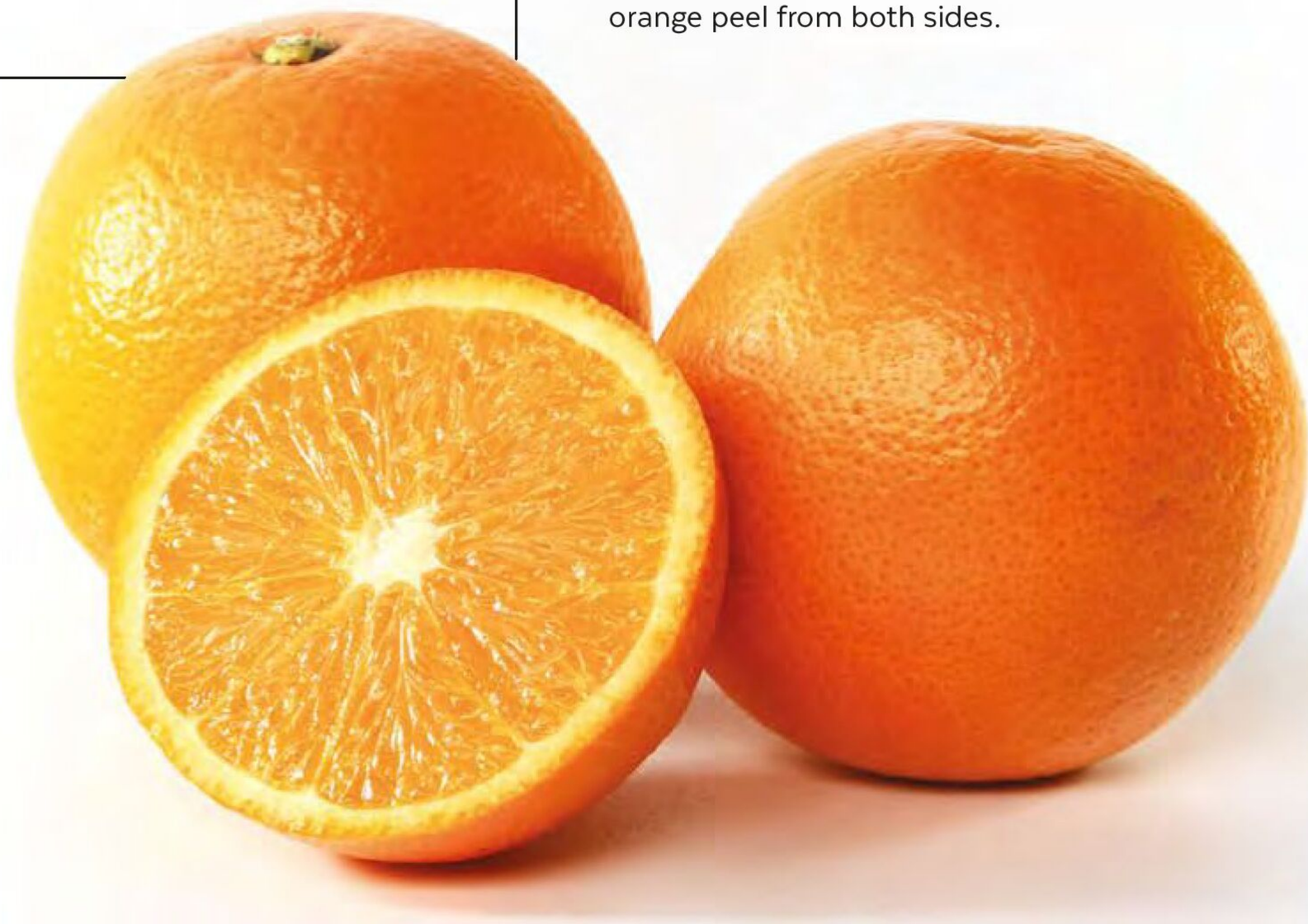
FOR THE FRESHEST FRUIT, store your ORANGES loosely in an open or perforated bag on your kitchen counter, but be careful to keep out of direct sunlight. Harsh sunlight will shorten the life of your oranges from a week to a couple of days. If your oranges are already ripe, store in a breathable container in the refrigerator to increase longevity.

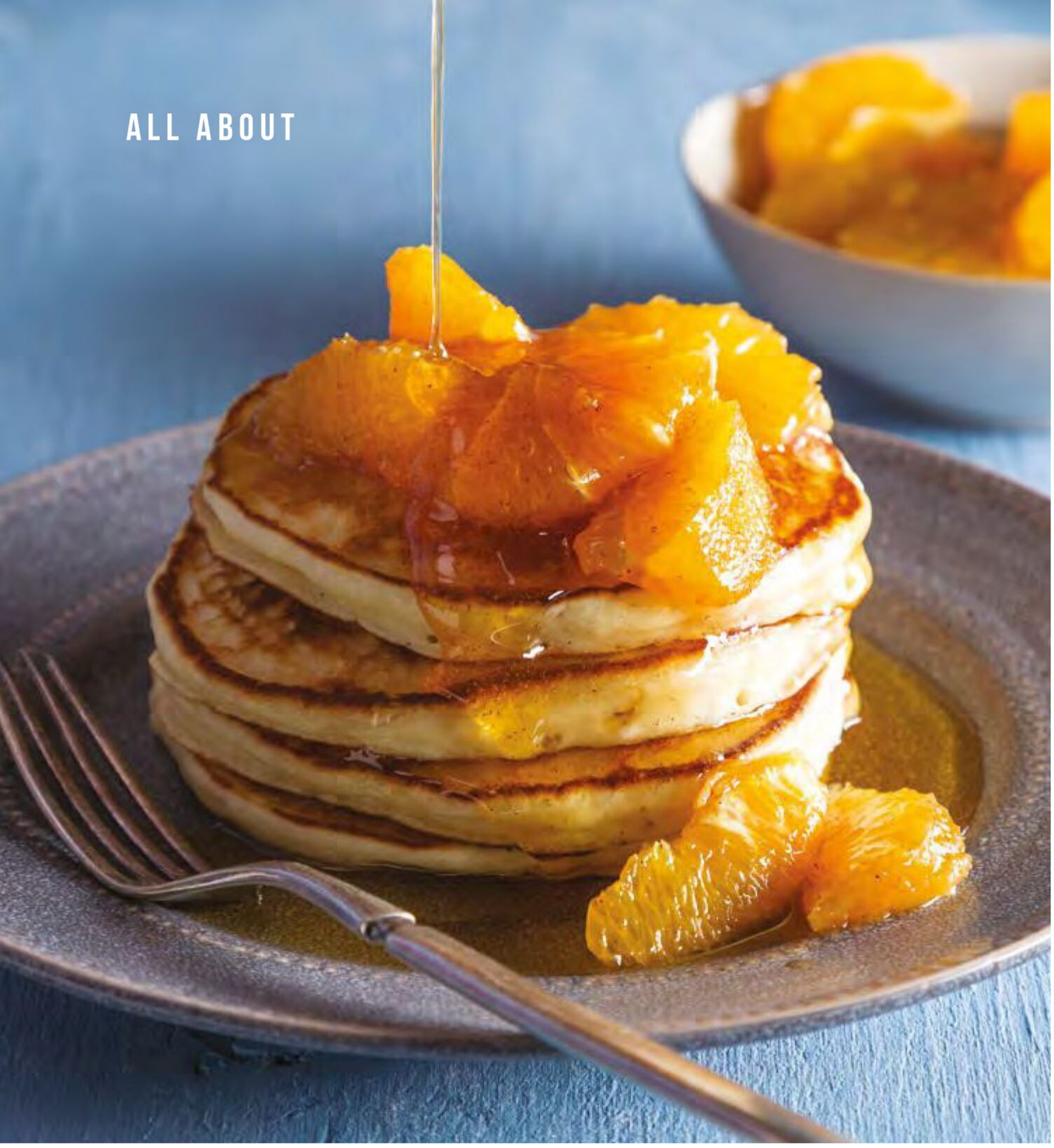
ORANGE YOU GLAD

SQUEEZE Roll the oranges across the counter to help break down some of the membranes, making it easier to juice. Slice in half and place in hand juicer, squeezing over a glass.
If you don't have a hand juicer, place a mesh strainer over your glass to catch any seeds and pith. Then, squeeze by hand.

ZEST The colored, outside portion of the peel, the zest is a vibrant, tangy addition to many dishes. Clean the outside of your orange and pat dry. Then, lay a Microplane grater flat over a plate or bowl. Roll orange down the Microplane grater, careful to only zest the colorful peel and avoid the bitter, white pith.

PEEL Using a paring knife to score around the center of the orange, cut through the peel but avoiding slicing the flesh of the fruit. Working your fingernail under the skin, remove the orange peel from both sides.





Ricotta Pancakes with Orange-Maple Syrup

A cold weekend morning calls for fluffy pancakes with spiced orange syrup.

Makes 4 to 6 servings

- ½ cup maple syrup
- ½ teaspoon ground cinnamon
- 5 oranges, peeled and sectioned
- 3 large eggs
- 1 cup whole-milk ricotta cheese
- 1 cup whole buttermilk
- 1 teaspoon vanilla extract
- 1¼ cups all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon kosher salt
- 2 to 4 tablespoons unsalted butter, melted

Whisk together maple syrup and cinnamon in a medium bowl; stir in oranges. Let stand for at least 20 minutes.
Heat a cast-iron griddle over low heat.
Whisk together ricotta, eggs, buttermilk, and vanilla in a large bowl.
Whisk together flour, sugar, baking powder, baking soda, and salt in a medium bowl. Add flour mixture to ricotta mixture, whisking just until dry ingredients are incorporated.
Brush griddle with a thin layer of butter. Scoop ¼ cup of batter onto griddle. Cook until bubbles begin to form on top of pancakes and bottoms are golden brown, 2 to 3 minutes. Quickly turn, and cook until golden brown, 2 to 3 minutes. Place on a plate; cover with foil to keep warm. Repeat with remaining melted butter and remaining batter.
Strain syrup into a small saucepan; reserve oranges in bowl. Bring to a simmer over medium heat, and cook until thickened, about 10 minutes. Return thickened syrup to orange slices. Serve syrup mixture over warm pancakes.

Orange-Honey Shaker Pie

Shaker pies are known for their simple ingredients and using whole citrus fruits for minimal food waste. Ours is packed with orange zest for full flavor without being bitter.

Makes 1 (9-inch) pie

- 1½ pounds oranges, zested, peeled, and cut into thin rounds (3 to 4 large oranges)
- 1½ cups granulated sugar
- All-Butter Pie Dough (recipe follows)
- 3 tablespoons all-purpose flour
- ¼ teaspoon kosher salt
- 5 large eggs, divided
- ¼ cup honey
- 2 tablespoons unsalted butter, melted

Toss together orange rounds, zest, and sugar in a medium bowl. Cover and refrigerate for at least 4 hours or overnight, stirring occasionally. Strain oranges, reserving ½ cup liquid.
Let All-Butter Pie Dough stand at room temperature until slightly softened, about 10 minutes. On a lightly floured surface, roll dough into a 12-inch circle. Transfer to a 9-inch pie dish, pressing into bottom and up sides. Fold edges under, and crimp as desired. Freeze for 20 minutes.
Preheat oven to 425°.
Whisk together flour, salt, 4 eggs, honey, and butter in a large bowl. Add strained oranges and reserved ½ cup orange liquid, stirring to combine.
Beat remaining 1 egg in a small bowl; brush edges of dough with egg. Pour orange mixture into prepared crust.
Bake for 10 minutes. Reduce oven temperature to 350°, and bake until a knife inserted in center comes out clean, about 25 minutes more, covering edges with foil to prevent excess browning, if necessary. Let cool completely before slicing.

All-Butter Pie Dough

Makes 1 (9-inch) piecrust

1¼ cups all-purpose flour
1 tablespoon granulated sugar
¼ teaspoon kosher salt
½ cup cold unsalted butter, cubed
4 to 6 tablespoons ice water

Whisk together flour, sugar, and salt in a large bowl. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly. Using a fork, stir in 4 tablespoons ice water until a shaggy dough forms. Add remaining ice water, 1 tablespoon at a time, if necessary. **Turn** out dough onto a lightly floured surface, and shape into a disk. Wrap tightly in plastic wrap, and refrigerate for at least 1 hour or up to 2 days.

Smoky Orange Old-Fashioned

Add orange flavor to this classic cocktail by using 1 teaspoon syrup from the Candied Oranges (recipe on page 65) in place of sugar and water.

Makes 1 servings

- 1 ounce Charred Orange Bourbon (recipe follows)
- 1 teaspoon superfine sugar
- 1 teaspoon water
- 2 dashes angostura bitters

Garnish: charred orange slice

Stir together Charred Orange Bourbon, sugar, 1 teaspoon water, and bitters in a cocktail glass until sugar is dissolved. Add ice. Garnish with an orange slice, if desired. Serve immediately.

Charred Orange Bourbon

Makes 1 pint

- 1 small orange, washed well and quartered
- 2 cups bourbon

Preheat oven to broil.
Place orange quarters on a sheet pan; broil until fruit begins to turn black, about 15 minutes. (See Pro Tip for alternate charring method.)
Place oranges in a sterilized wide-mouth glass jar; add bourbon. Seal, and store in a cool, dark place for at least 24 hours or up to 1 week.
Strain mixture through a fine-mesh sieve lined with cheese cloth, discarding solids. Store in an airtight glass container in a cool, dark place for up to 3 months.

PRO TIP

To make charred orange slices, place orange slices on a baking sheet, and char with a kitchen torch until pulp and edges begin to turn black.

Candied Orange-Almond Cake

This cake is moist with a hint of almond flavor.

Makes 1 (8-inch) cake

- ½ cup unsalted butter, softened
- ¾ cup granulated sugar
- 2 large eggs
- 1 teaspoon almond extract
- 1¼ cups all-purpose flour
- ½ cup almond flour
- 2 teaspoons baking powder
- ½ teaspoon baking soda
- ½ teaspoon kosher salt
- ½ cup puréed orange (about 1 large orange, peeled)
- Candied Oranges (recipe follows)

Preheat oven to 350°. Spray an 8-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.

Beat butter in the bowl of a stand mixer fitted with the paddle attachment at medium speed until smooth. Add sugar, and beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in almond extract.

Whisk together flours, baking powder, baking soda, and salt in a medium bowl. With mixer on low speed, gradually add flour mixture to butter mixture alternately with puréed orange, beginning and ending with flour mixture, beating just until combined after each addition. (Do not overmix.) Spread batter into prepared pan.

Bake until golden brown and a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool completely in pan on a wire rack.

Place cake on a serving plate. Remove Candied Oranges from syrup, and arrange on top of cake. Drizzle with a few tablespoons Candied Oranges syrup, if desired.

Candied Oranges

Makes about 4 cups

- 1½ cups granulated sugar
- 1½ cups water
- 2 small oranges, thinly sliced
- 2 mandarin oranges, thinly sliced

Heat sugar and 1½ cups water in a large, wide saucepan over medium-low heat, stirring frequently, until sugar is dissolved. Add all orange slices, and bring to a low simmer; simmer for 1 hour. (Do not boil.) Remove from heat, and let cool. Refrigerate oranges in syrup for up to 1 month.

SHEET PAN SUPPERS

Toss these ingredients together and let your oven do the rest



PRO TIP

For medium rare, bake until a meat thermometer inserted into thickest part registers 130°.

Peppered Beef Tenderloin

page 69

PRO TIP

The best way to cut cauliflower for this recipe is to turn it upside down and cut though the stem.

Roasted Cauliflower with Harissa

page 70

PRO TIP

Substitute your favorite deli meat and serve for any gathering.



Curried Ham and Turkey Sliders

Curry and red pepper jelly combine to create an irresistible twist on these well-loved sandwiches that are perfect for entertaining during the busy holiday season.

Makes 12 servings

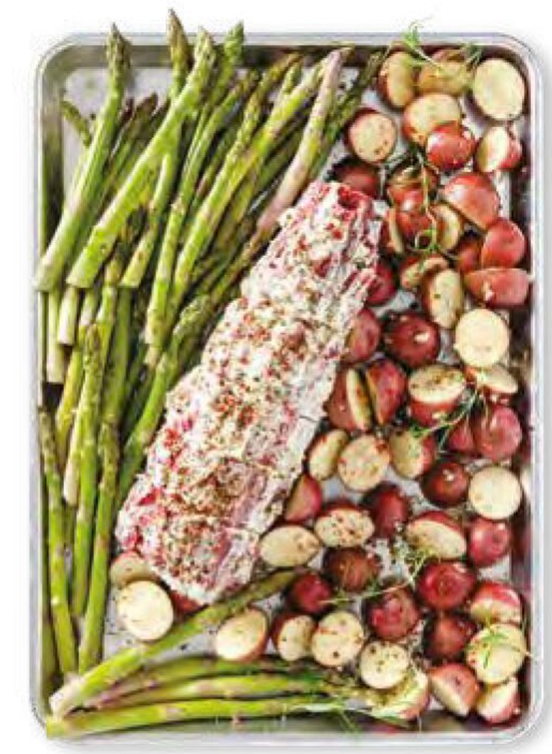
- 4 (12-ounce) packages sweet rolls*
- 2 (8-ounce) packages cream cheese, softened
- 6 teaspoons Madras curry powder
- 1 (12-ounce) jar red pepper jelly
- ½ cup minced red onion
- 1½ pounds thinly sliced smoked ham
- 1½ pounds thinly sliced cracked pepper smoked turkey breast
- ½ pound thinly sliced Swiss cheese
- ⅓ cup unsalted butter, melted
- Garnish: chopped fresh parsley

Preheat oven to 375°. Line a 17½x12½-inch rimmed baking sheet with parchment paper.
Cut rolls in half horizontally, trying not to break the buns apart from each other. Place bottom half of buns on prepared pan.
Stir together cream cheese and curry powder in a medium bowl. Spread cream cheese mixture onto bottom buns. Spread with jelly, and sprinkle with onion. Layer with ham, turkey, and cheese. Cover with top buns, and brush with butter.
Bake until buns are toasted and cheese is melted, about 35 minutes, covering with foil after 10 minutes of baking to prevent excess browning. Garnish with parsley, if desired. Serve warm.

**We used King's Hawaiian Sweet Rolls.*

FIVE-MINUTE MORNING PREP

Prepare cream cheese mixture. If you have time, prepare through step 3; cover sheet pan and refrigerate. Let stand 30 minutes at room temperature before baking.



Peppered Beef Tenderloin

A butter rub with rosemary, pepper, garlic, and salt makes for a moist and fragrant beef tenderloin. This easy dish is perfect for a memorable family meal. Imagine—an entire holiday dinner all on one sheet pan!

Makes 8 servings *(photo on page 66)*

- 1 (4-pound) beef tenderloin, trimmed
- ⅓ cup unsalted butter, softened
- 3 tablespoons minced garlic, divided
- 2 tablespoons chopped fresh rosemary
- 2 tablespoons ground pepper medley (black, red, and white pepper)
- 3½ teaspoons kosher salt, divided
- 2 pounds small red potatoes, quartered
- 2 tablespoons olive oil, divided
- 2 pounds fresh asparagus, trimmed
- Garnish: fresh rosemary sprigs, ground pepper medley

Preheat oven to 425°. Line a 17½x12½-inch rimmed baking sheet with parchment paper.
Tie tenderloin with kitchen twine at 2-inch intervals. Place on prepared pan.
Mix together butter, 1 tablespoon garlic, rosemary, pepper medley, and 2 teaspoons salt in a small bowl. Rub butter mixture all over beef.
Toss together potatoes, 1 tablespoon oil, 1 teaspoon salt, and remaining 2 tablespoons garlic in a large bowl. Place on one side of tenderloin.
Bake for 20 minutes.
Toss together asparagus, remaining 1 tablespoon oil, and remaining ½ teaspoon salt in a large bowl. Place on other side of pan. Bake for 5 minutes more. Let stand for 10 minutes. Garnish with rosemary and pepper medley, if desired.

FIVE-MINUTE MORNING PREP

Tie tenderloin with kitchen twine. Make the butter rub, coat the tenderloin, and refrigerate. If you have time, quarter potatoes and trim asparagus; place in containers with water in the refrigerator. Drain and pat dry before baking.



Apricot-Stuffed Pork Tenderloin

Impressive and easy to make, the flavors of apricot and herbs shine in this simple yet elegant meal.

Makes 6 to 8 servings

- 1 (2-pound) package pork tenderloins
- 4 tablespoons olive oil, divided
- 2½ teaspoons kosher salt, divided
- 1½ teaspoon ground black pepper, divided
- 1½ cups cubed rustic bread
- 1 cup chopped dried apricots
- 2 tablespoons chopped fresh thyme
- 1 cup chicken broth
- 1 pound fresh haricots verts
- 10 shallots, halved

Garnish: fresh thyme sprigs

Preheat oven to 425°. Line a 17½x12½-inch rimmed baking sheet with parchment paper.
Coat tenderloins with 1 tablespoon oil, and sprinkle with 1 teaspoon salt and ½ teaspoon pepper.
Combine bread cubes, apricots, thyme, broth, 2 tablespoons oil, 1 teaspoon salt, and ½ teaspoon pepper in a small bowl. Make a lengthwise cut down center of each tenderloin, and stuff evenly with bread mixture. Tie together at 2-inch intervals with kitchen twine. Place on prepared pan.
Toss together haricots verts, shallots, remaining 1 tablespoon oil, remaining ½ teaspoon salt, and remaining ½ teaspoon pepper in a large bowl. Place haricots verts and shallots around tenderloins.
Bake until a meat thermometer inserted in thickest portion of pork registers 145°, 30 to 40 minutes, covering with foil after 10 minutes of baking to prevent excess browning. Garnish with thyme, if desired.

5 min

FIVE-MINUTE MORNING PREP

Line pan with parchment paper. Complete steps 2 through 4; cover and refrigerate. Let stand at room temperature for 30 minutes before baking.



Roasted Cauliflower with Harissa

Smoky harissa pairs beautifully with crumbled Cotija cheese in this veggie-packed dish that's bursting with flavor thanks to smoked paprika and sweet raisins.

Makes 8 servings *(photo on page 67)*

- 3 tablespoons olive oil, divided
- 2 teaspoons smoked sweet paprika
- 2 (1-pound) heads cauliflower
- 2 (4-ounce) packages fresh shiitake mushrooms, stemmed and sliced
- 5 large carrots, thinly sliced
- ½ teaspoon kosher salt
- ½ cup harissa*
- ½ cup crumbled Cotija cheese
- ⅓ cup golden raisins
- ⅓ cup coarsely chopped salted almonds

Garnish: fresh cilantro leaves

Preheat oven to 425°. Line a 17½x12½-inch rimmed baking sheet with parchment paper.
Mix together 2 tablespoons oil and paprika in a small bowl. Brush top of cauliflower with oil mixture to coat. Turn cauliflower upside down, and cut into ¾-inch-thick slices. Place on prepared pan.
Toss together mushrooms, carrots, salt, and remaining 1 tablespoon oil in a medium bowl. Spoon mushroom mixture around cauliflower.
Bake until browned, 25 to 30 minutes. Spoon harissa over cauliflower. Sprinkle with cheese, raisins, and almonds. Garnish with cilantro, if desired.

**Harissa available at* nyshuk.com.*

5 min

FIVE-MINUTE MORNING PREP

Line pan with parchment paper. Prepare steps 2 through 3. Cover and refrigerate. Let stand at room temperature for 30 minutes before baking.

PRO TIP

Place dried apricots in the refrigerator for 10 minutes so they are easier to cut.

18+

WHAT IS AVAXHOME?

AVAXHOME-

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INSTANTLY INCREDIBLE

Bring the comfort recipes of your dreams to life with minimal effort and speedy cook times using the instant pot

WITH THE HUSTLE AND BUSTLE OF HOLIDAY MONTHS, quick and easy weeknight dinners are a must. Pressure cookers and slow cookers make dinner a "set it and forget it" affair. Simply prep the recipe, fill the cooker, and let the appliance do the rest.

Beef Bourguignon

This hearty winter meal is ideal for Instant Pot cooking. With a few presses of a button, dinner is on the table in under an hour and served with your favorite mashed potatoes.

Makes 4 servings

- 5 slices bacon, cut into 1-inch pieces
- ¼ cup all-purpose flour
- 1½ teaspoons kosher salt, divided
- 1 teaspoon ground black pepper, divided
- 2 pounds boneless beef chuck roast, cut into 1-inch pieces
- 1 (8-ounce) package fresh cremini mushrooms, quartered
- 1 cup chopped yellow onion
- 1 tablespoon minced garlic
- 2 cups (¼-inch-thick) sliced carrot
- 6 large fresh thyme sprigs
- 1 cup Burgundy or other dry red wine
- ¼ cup beef broth

Mashed potatoes, to serve

Garnish: fresh thyme sprigs

Select SAUTÉ feature on Instant Pot. Add bacon, and sauté until crisp. Select CANCEL feature. Remove bacon using a slotted spoon, and let drain on paper towels, reserving drippings in pot.

Mix together flour, ½ teaspoon salt, and ½ teaspoon pepper in a large resealable plastic bag. Add beef, tossing to coat.

Select SAUTÉ feature. Add beef, and sauté, stirring occasionally, until browned, about 8 minutes. Add mushrooms, onion, and garlic; cook for 4 minutes, stirring occasionally. Select CANCEL feature.

Add carrot, thyme, wine, and broth, stirring well. Cover and lock lid. Select MANUAL feature. Pressure cook on HIGH for 25 minutes. Quick release pressure. Uncover and discard thyme. Stir in bacon, remaining 1 teaspoon salt, and remaining ½ teaspoon pepper. Serve over mashed potatoes. Garnish with thyme, if desired.

SLOW COOKER DIRECTIONS

In a large skillet, cook bacon over medium heat until crisp. Remove bacon using a slotted spoon, and let drain on paper towels, reserving drippings in skillet. Cover and refrigerate bacon. Add coated beef to skillet, and cook over medium-high heat until browned on all sides, about 4 minutes. Add mushrooms, onion, and garlic; cook for 2 minutes, stirring occasionally. Transfer beef mixture to slow cooker. Add carrot, thyme, wine, and broth. Cover and cook on high until beef is tender, about 6 hours. Stir in bacon.



FIVE-MINUTE MORNING PREP

Cut beef into pieces, and store in refrigerator. Combine flour, ½ teaspoon salt, and ½ teaspoon pepper in large resealable plastic bag. Set aside.



5 min

FIVE-MINUTE MORNING PREP

Prepare through Step 1. Cover and set aside until ready to use.

SLOW COOKER DIRECTIONS

For turkey: Prepare turkey breast as directed, and place in slow cooker. Reduce broth to 1 cup. Cover and cook on low for 6 hours. Remove from slow cooker. Broil and serve as directed. For compote: Combine all ingredients in slow cooker. Cover and cook on high for 3 hours. Serve as directed.

Turkey Breast with Winter Fruit Compote

This turkey is cooked to perfection in just 35 minutes. Skip the gravy and serve with Winter Fruit Compote for a festive flavor.

Makes 6 servings

- 3 tablespoons olive oil, divided
- 2 tablespoons minced garlic
- 1 teaspoon paprika
- 1 teaspoon poultry seasoning
- 1 teaspoon kosher salt
- ½ teaspoon ground black pepper
- 1 (6- to 7-pound) bone-in skin-on turkey breast
- 1 small yellow onion, quartered
- 2 cups chicken broth
- Winter Fruit Compote (recipe follows), to serve
- Garnish: fresh sage leaves, fresh rosemary sprigs

Stir together 2 tablespoons oil, garlic, paprika, poultry seasoning, salt, and pepper in a small bowl until a paste forms.
Loosen skin from turkey gently, keeping skin intact. Rub oil mixture under skin. Brush skin with remaining 1 tablespoon oil. Stuff turkey cavity with onion.
Place Instant Pot rack in pot. Add broth to pot. Place turkey on rack, breast side up. Cover and lock lid. Select MANUAL feature. Pressure cook on HIGH for 35 minutes. Natural release pressure.
Preheat oven to broil.
Remove turkey from pot, and place on a rimmed baking sheet. Broil until skin is golden and crispy, rotating pan if needed. Let rest for 10 minutes before slicing. Serve with Winter Fruit Compote. Garnish with sage and rosemary, if desired.

Winter Fruit Compote

Makes 2 cups

- 3 cups fresh or frozen cranberries
- ½ cup chopped dried apricots
- ½ cup golden raisins
- ½ cup firmly packed light brown sugar
- 2 (¼-inch-thick) slices fresh ginger
- ¼ cup fresh orange juice
- 2 tablespoons sherry vinegar

Combine all ingredients in Instant Pot. Cover and lock lid. Select MANUAL feature. Pressure cook on HIGH for 3 minutes. Natural release pressure for 5 minutes. Vent to release remaining pressure. Uncover and discard ginger. Let come to room temperature before serving.



Wild Mushroom and Spinach Risotto

This rich risotto is loaded with flavor and ready to devour in record time—no standing over a hot stove required.

Makes 4 servings

- 4 tablespoons unsalted butter, divided
- 4 cloves garlic, minced
- 1 cup chopped yellow onion
- 1 (8-ounce) package gourmet blend mushrooms, chopped
- 1 cup Arborio rice
- 1 teaspoon chopped fresh thyme
- 1 teaspoon kosher salt
- ¼ teaspoon ground black pepper
- 2 cups chicken broth
- 2 cups fresh baby spinach
- ¼ cup grated Asiago cheese
- Garnish: shaved Asiago cheese

Select SAUTÉ feature on Instant Pot. Add 2 tablespoons butter to pot, and heat until melted. Add garlic and onion, and sauté for 2 minutes. Add mushrooms and rice, and sauté for 2 minutes, stirring constantly. Add thyme, salt, pepper, and broth.
Select CANCEL feature. Cover and lock lid. Select MANUAL feature. Pressure cook on HIGH for 6 minutes. Quick release pressure. Uncover and stir in spinach, Asiago, and remaining 2 tablespoons butter. Cook, stirring constantly, until spinach is wilted, about 1 minute. Garnish with Asiago, if desired.

SLOW COOKER DIRECTIONS

In a large skillet, melt 2 tablespoons butter over medium-high heat. Add garlic and onion, and sauté for 2 minutes. Add mushrooms and rice, and sauté for 2 minutes. Transfer to slow cooker. Add thyme, salt, pepper, and broth. Cover and cook on high until rice is tender, about 1 hour and 15 minutes. Add spinach, Asiago, and remaining 2 tablespoons butter. Cook, stirring constantly, until spinach is wilted, about 1 minute. Garnish as desired.

FULL POTS *and* Lots OF Luck

This easy meal of beans, greens, and cornbread is the perfect way to ring in the new year and will be a go-to meal all winter long

Prosperity Beans & Greens

We're putting all our New Year's rituals in one dish with bacon, collards, and black-eyed peas.

Makes 8 to 10 servings

- 1 pound thick-cut bacon, chopped
- 6 cloves garlic, minced
- 2 cups chopped red onion
- 2 (16-ounce) bags chopped collard greens, any large stems removed (about 18 packed cups)
- 2 tablespoons firmly packed light brown sugar
- 2 teaspoons kosher salt
- ¼ teaspoon crushed red pepper
- ½ cup apple cider vinegar
- 2 (15.5-ounce) cans black-eyed peas, drained and rinsed

Hot cooked rice, to serve

Garnish: crushed red pepper

Cook bacon in a large Dutch oven over medium heat until crispy. Using a slotted spoon, remove bacon, and let drain on paper towels. Reserve ¼ cup drippings in pot.

Add garlic and onion, and cook for 2 minutes, stirring often. Add greens in handfuls, cooking until wilted before adding more. Add brown sugar, salt, red pepper, and vinegar. Stir until well combined, and reduce heat to medium-low. Cook for 15 minutes, stirring occasionally.

Add bacon and peas, and cook until greens are tender, about 15 minutes more. Serve immediately over rice. Garnish with crushed red pepper, if desired.

Chili-Onion Cornsticks

We spiced up classic cornbread batter with chopped chile pepper and a dash of hot sauce.

Makes about 18

- 2 tablespoons unsalted butter, melted, plus more for greasing pan
- 1 cup plain yellow cornmeal
- ½ cup self-rising flour
- 1 teaspoon kosher salt
- ¾ teaspoon ground cumin
- 1 cup whole buttermilk
- 1 large egg, lightly beaten
- 2 teaspoons hot sauce
- ⅓ cup finely chopped green onion
- ¼ cup finely chopped Fresno chile peppers

Preheat oven to 450°. Brush wells of a 7-well cast-iron cornstick pan with melted butter. Place pan in oven to preheat for 5 minutes.

Whisk together cornmeal, flour, salt, and cumin in a large bowl.

Whisk together buttermilk, egg, hot sauce, and 2 tablespoons melted butter in a small bowl. Make a well in center of dry ingredients; stir in buttermilk mixture just until combined. Fold in green onion and chile peppers.

Remove hot pan from oven carefully. Spoon 2 tablespoons batter into each well, smoothing tops with a spoon or offset spatula.

Bake until tops are golden brown and a wooden pick inserted in the centers comes out clean, 12 to 15 minutes. Remove from pan immediately.

Brush hot pan with additional melted butter; repeat process with remaining batter as needed.

SECOND SERVING

Stir leftover greens and beans into a frittata or a savory bread pudding.

Break leftover cornsticks into pieces, and toast in a 400° oven until crispy. Toss with fresh chopped greens and your favorite dressing for a tasty salad.

Happy Hour

These festive drinks will make your holidays merry and bright

Cloud Sipper

Sweet, light, and frothy, this white chocolate and hazelnut cocktail is the perfect cold drink to sip by the roaring fire.

Makes 1 serving

- 1 ounce white chocolate liqueur
- 1 ounce heavy whipping cream
- ½ ounce hazelnut liqueur

Garnish: grated fresh nutmeg

Combine white chocolate liqueur, cream, and hazelnut liqueur in a cocktail shaker filled with ice. Cover and shake until container is frosty; strain into a coupe glass. Garnish with nutmeg, if desired.

Thyme-Infused Pear Mimosas

The soft and earthy flavors of thyme balance the sweetness of pear nectar for a light, refreshing drink. Sip this bright and bubbly cocktail all winter long.

Makes 8 servings

- 4 cups pear nectar
- 1 (1-ounce) package fresh thyme
- 2 teaspoons fresh lemon juice
- 2 (750-ml) bottles sparkling wine*, chilled

Garnish: fresh thyme sprigs

Bring pear nectar and thyme to a boil in a medium saucepan over medium-high heat. Reduce heat to medium, and simmer for 10 minutes, stirring occasionally. Remove from heat, and stir in lemon juice. Let cool completely. Cover and refrigerate for 48 to 72 hours. Strain mixture through a fine-mesh sieve, discarding thyme. **Divide** sparkling wine evenly into 8 Champagne flutes. Top with infused pear nectar. Garnish with a thyme sprig, if desired.

**To make nonalcoholic, substitute 2 (750-ml) bottles sparkling cider.*



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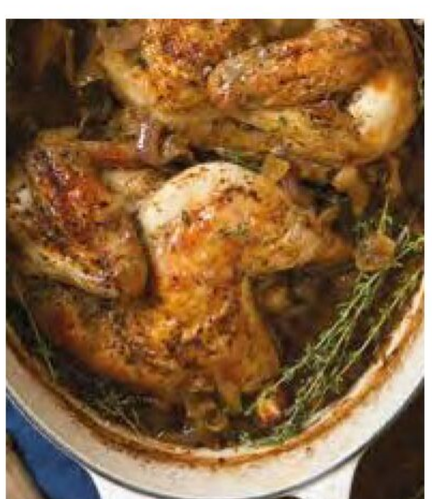
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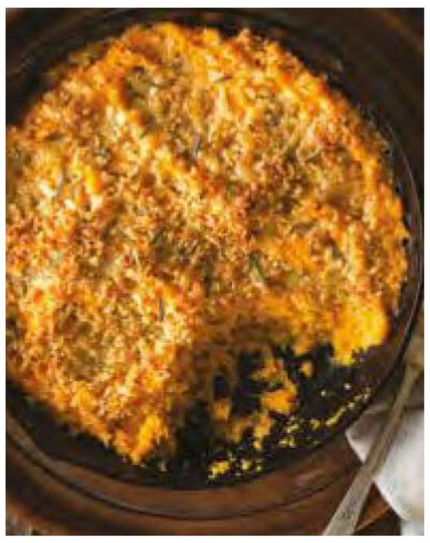
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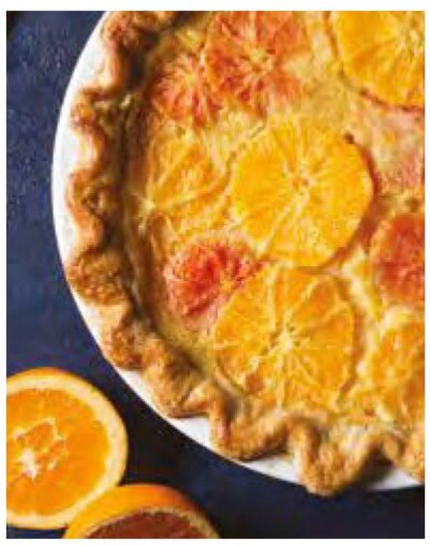
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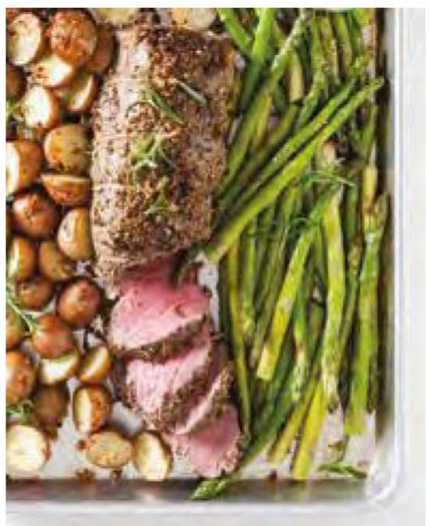
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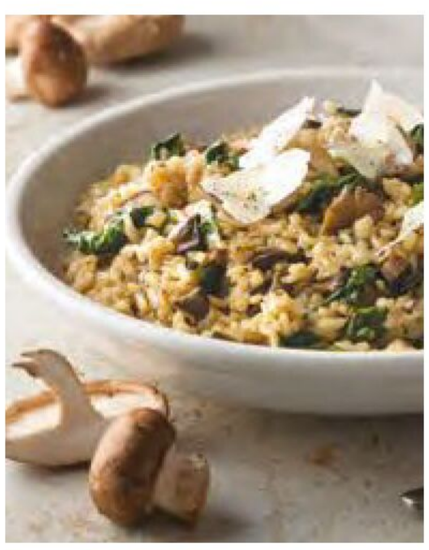
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