food network magazine

The Stars' Best Tex-Mex



SUNNY'S
CORN SALAD



ANNE'S
GUACAMOLE



EDDIE'S
TACO CUPS



EASY
AIR FRYER
DESSERTS

It's Cookout Time!

65 Fun Recipes

Sides You'll Make All Summer

New Ways to Grill Chicken



GEOFFREY'S
SWORDFISH
WITH SPICY
MANGO SALSA

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Spend less.

Fire it up.

Level up your grilling this season with a new grilling topper tray. Made of porcelain-coated steel and featuring easy-carry handles, this durable, nonstick tray is the perfect addition to your grill kit.

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food network magazine

Grill LIKE A PRO!

Our chefs' best recipes, tools and tips



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$1,000 COOKOUT SWEEPSTAKES!!! SEE PAGE 75

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Printed Kitchen Towel 2-pk
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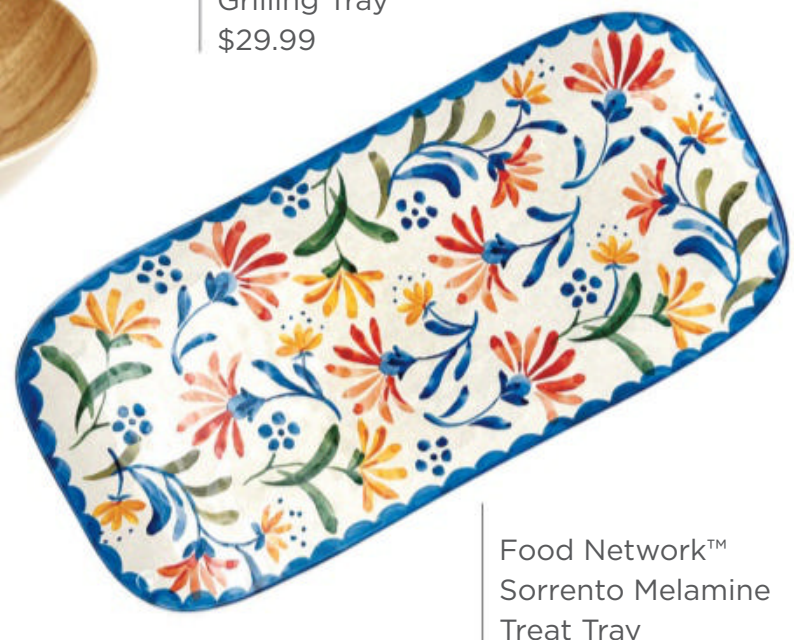
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Grilling Tray
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OUR *MUST-TRY* GRILLED LOWCOUNTRY FAVORITES

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Smoky Oak Wood Grill Fresh Fish

CRU CAFÉ
C.A.B. Burger

DELANEY OYSTER HOUSE
Roasted Oysters

FLEET LANDING
Fresh-Catch Char-grilled Shrimp

HALLS CHOPHOUSE
Tomahawk Rib Eye, Dry-Aged

HOME TEAM BBQ
Sliced/Chopped Brisket

REVIVAL
Roasted Vegetable Salad

RODNEY SCOTT'S BBQ
Pulled Pork Shoulder Plate

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Food Network Magazine

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MAY/JUNE 2023



PHOTO: KATE SEARS; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: SARAH SMART.
SECOND COVER PHOTO BY MIKE GARTEN; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: SARAH SMART.

Whip up an ice cream pie for your next cookout! Find our mix-and-match recipe on page 108.

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Cover photograph by David Malosh
Food styling: Simon Andrews
Prop styling: Paige Hicks

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THEY LOOK FEROCIOUS, BUT INSIDE
THEY'RE JUST CHICKEN RAISED WITH

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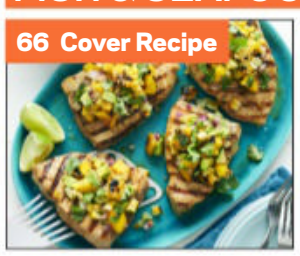

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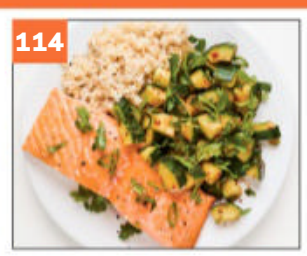

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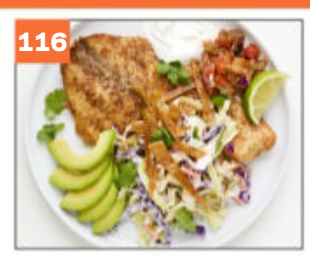
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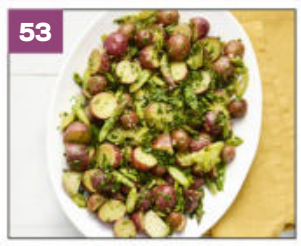


Air Fryer Tofu with Rice Noodles

SIDES



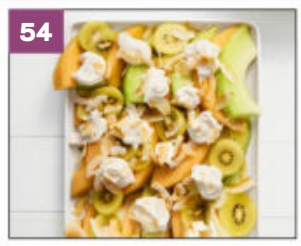
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Potato Salad Primavera



Fregola Antipasti Salad



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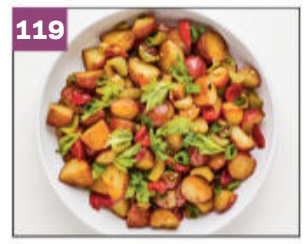
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Simple Slaw



Lemon-Tarragon Biscuits



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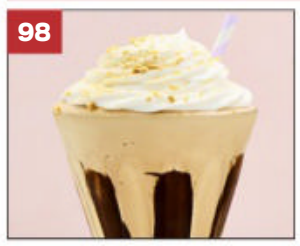


Spinach with Peanut Dukkah

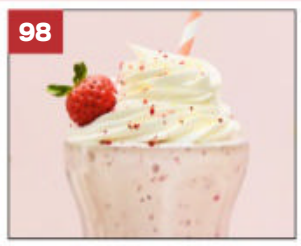


Steamed Cauliflower with Coriander

DESSERTS



Chocolate Cheesecake Milkshake



Strawberry Malted Milkshake



Peanut Butter–Marshmallow Milkshake



Fresh Berry & Mascarpone Tart



Air Fryer Pecan Brownies



Air Fryer Churros



Air Fryer Berry Hand Pies



Caramel-Pecan Ice Cream Pie



Pistachio-Cherry Ice Cream Pie



Tiramisu Ice Cream Pie



Mixed Berry Ice Cream Pie

Plus: Get creative and name these pancakes! See page 120.



DISCOVER

South Carolina





Ronnie's Ribs

Download the
BBQ TRAIL MAP

SAVOR THE FLAVOR OF SOUTH CAROLINA BARBECUE

When it comes to South Carolina barbecue, patience is a virtue. Pitmasters across the Palmetto State know it's the time-honored tradition of cooking pork "slow and low" that keeps visitors coming back for seconds. While the side dishes have changed over time, the fundamental essence of South Carolina barbecue remains the same—this is barbecue worth traveling for. Download the map and find your happy plate at **SCBBQTrail.com**

Download the
SATISFY YOUR THIRST MAP

SOUTH CAROLINA

Satisfy your Thirst

TOUR

Explore the history and craftsmanship behind every sip of South Carolina's homegrown spirits, ciders, brews and beverages on the Satisfy Your Thirst tour.

Flavor and variety are signatures of the Palmetto State, and the same applies to our craft beer. Our brewers, like our chefs, are passionate about coming up with new and unique flavors that showcase the local ingredients of the Palmetto State. Sample your way through our homegrown stouts, IPAs, ales and lagers to taste for yourself why beer lovers count South Carolina among their favorite places to enjoy a cold one.

Home to the first tea plants in America, South Carolina is the birthplace of sweet tea. The roots of Wadmalaw Island's Charleston Tea Garden run deep and tell a story of fanciful dreams and remarkable perseverance.

Download the official Satisfy Your Thirst Tour map at **SatisfyYourThirstSC.com**



Striped Pig Distillery



RJ Rockers Brewery

Charleston Tea Garden

SC MADE

To Your Health

Here's what's extra good for you in this issue.

BY **LAVANYA NARAYANAN**



Fish for Life

The secret to staying youthful may be hiding at the fish counter: A recent study shows that omega-3 fatty acids, found in fatty fish like salmon and mackerel, may reduce the biological signs of aging. Turn to page 66 for grilled fish recipes from the stars.

SOURCE: INSTITUTE OF GENETICS AND ANIMAL BIOTECHNOLOGY OF THE POLISH ACADEMY OF SCIENCES

Tea Time

Brew a big pitcher of iced tea to go with the cookout meals starting on page 62: Black and green teas contain high levels of flavan-3-ols, plant compounds that can help keep blood pressure, cholesterol and sugar levels in check. New guidelines recommend consuming 400 to 600 milligrams of flavan-3-ols a day—and you can get half that from a glass of iced tea!

SOURCE: *ADVANCES IN NUTRITION*



COLD-BREW ICED TEA
Combine 8 cups cold water and 10 tea bags in a pitcher. Cover and refrigerate 15 to 36 hours. Remove the tea bags and sweeten to taste. Serve with ice.



Go Big on Berries

A new review of studies shows that anthocyanins, a kind of flavonoid, may help ward off neurodegenerative diseases like Alzheimer's and Parkinson's. Buy a few pints and try the berry salad on page 56.

SOURCE: *NUTRIENTS*



We ♥ Tomatoes

It's beginning to look a lot like...tomato season! The crop starts popping up in parts of the country in June. Add the tomato salad on page 55 to your cookouts this summer—according to a recent report, eating tomatoes may be good for your gut.

SOURCE: *MICROBIOLOGY SPECTRUM*

Take lunch outside! Exposure to sunlight early in the day can help you sleep better at night.

STRAWBERRIES, BLUEBERRIES AND RASPBERRIES: GETTY IMAGES. ICED TEA: ALAMY.

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† DIETS LOW IN SATURATED FAT AND CHOLESTEROL THAT INCLUDE 7 GRAMS OF SOLUBLE FIBER PER DAY FROM PSYLLIUM HUSK, AS IN METAMUCIL, MAY REDUCE THE RISK OF HEART DISEASE BY LOWERING CHOLESTEROL. ONE SERVING OF METAMUCIL HAS 2.4 GRAMS OF THIS SOLUBLE FIBER. ONE SERVING OF METAMUCIL CAPSULES HAS AT LEAST 1/8 GRAMS OF THIS SOLUBLE FIBER.

* THIS STATEMENT HAS NOT BEEN EVALUATED BY THE FOOD AND DRUG ADMINISTRATION.THIS PRODUCT IS NOT INTENDED TO DIAGNOSE, TREAT, CURE OR PREVENT ANY DISEASE.

Star Search

Find your favorite Food Network celebs in this issue.

Where's the best barbecue?

"I love Terry Black's BBQ in Austin. The ribs are my favorite—I ordered them on Goldbelly one year for my husband Ryan's birthday."



Eric Adjepong
Alex vs. America
pg. 26



Sunny Anderson
The Kitchen;
BBQ Brawl
pg. 47



Katie Lee Biegel
The Kitchen;
What Would Katie Eat?
(on foodnetwork.com)
pg. 47



Kardea Brown
Spring Baking Championship;
Delicious Miss Brown
pg. 69

"Austin does some incredible barbecue, though Memphis is also good. And *my* barbecue!"



Anne Burrell
Worst Cooks in America;
BBQ Brawl
pg. 46



Maneet Chauhan
Chopped
pg. 26



Ree Drummond
The Pioneer Woman
pg. 26



Bobby Flay
Bobby's Triple Threat;
Beat Bobby Flay;
BBQ Brawl
pg. 68

"Texas, baby! Who doesn't love slow-smoked brisket? It's the best there is."



Ina Garten
Barefoot Contessa;
Be My Guest
(on discovery+)
pg. 102



Alex Guarnaschelli
Alex vs. America;
Chopped; The Kitchen;
Supermarket Stakeout;
Ciao House
pg. 26



Carla Hall
Summer Baking Championship
pg. 26



Evanice Holz
The Great Food Truck Race
(last season's winner)
pg. 24



Eddie Jackson
Outchef'd
pg. 46



Jeff Mauro
The Kitchen
pg. 47



Michael Symon
Symon's Dinners
Cooking Out; BBQ USA
pg. 26



Molly Yeh
Girl Meets Farm
pg. 26



Geoffrey Zakarian
Chopped;
The Kitchen
pg. 66

"Mabel's BBQ in Cleveland, Michael Symon's place, is phenomenal. It's Cleveland BBQ with a spin that's true to Michael's cooking style."

PAGE 75: NO PURCHASE NECESSARY TO ENTER OR WIN. Food Network Magazine May/June 2023 Grilling Sweepstakes. Sponsored by Hearst Magazine Media, Inc. Beginning April 20, 2023, at 12:01 a.m. ET, through June 2, 2023, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/grillingsweeps on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. One (1) winner will receive one (1) $1,000 Kohl's gift card (Total ARV: $1,000). Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Odds of winning will depend upon the total number of eligible entries received. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Sweepstakes subject to complete official rules available at foodnetwork.com/grillingsweeps.

WITH DUPIXENT, I'M STAYING AHEAD OF MY ECZEMA

Help heal your skin from within, with DUPIXENT, a breakthrough eczema treatment. DUPIXENT helps block a key source of inflammation inside the body that can lead to uncontrolled moderate-to-severe eczema (atopic dermatitis).

Available for children 6 months of age and older.

- **Fast itch relief***
- **Clearer skin that lasts****
- **Not a steroid or immunosuppressant**

*At 2 weeks, 18% of adults on DUPIXENT + topical corticosteroids (TCS) had less itch vs 8% on TCS only.

**At 16 weeks, 39% of adults on DUPIXENT + TCS saw clear or almost clear skin vs 12% on TCS only. 22% saw clear or almost clear skin at 16 and 52 weeks vs 7%, respectively.



MOSETTA
FITNESS ENTHUSIAST & ACTUAL PATIENT
Individual results may vary.

TALK TO YOUR ECZEMA SPECIALIST & LEARN MORE AT DUPIXENT.COM

Today's a good day to find out if DUPIXENT, a biologic, could be right for you.

INDICATION

DUPIXENT is a prescription medicine used to treat adults and children 6 months of age and older with moderate-to-severe eczema (atopic dermatitis or AD) that is not well controlled with prescription therapies used on the skin (topical), or who cannot use topical therapies. DUPIXENT can be used with or without topical corticosteroids. It is not known if DUPIXENT is safe and effective in children with atopic dermatitis under 6 months of age.

IMPORTANT SAFETY INFORMATION

Do not use if you are allergic to dupilumab or to any of the ingredients in DUPIXENT®.

Before using DUPIXENT, tell your healthcare provider about all your medical conditions, including if you: have eye problems; have a parasitic (helminth) infection; are scheduled to receive any vaccinations. You should not receive a "live vaccine" right before and during treatment with DUPIXENT; are pregnant or plan to become pregnant. It is not known whether DUPIXENT will harm your unborn baby. A pregnancy registry for women who take DUPIXENT during pregnancy collects information about the health of you and your baby. To enroll or get more information call 1-877-311-8972 or go to https://mothertobaby.org/ongoing-study/dupixent/; are breastfeeding or plan to breastfeed. It is not known whether DUPIXENT passes into your breast milk.

Tell your healthcare provider about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements.

Especially tell your healthcare provider if you are taking oral, topical or inhaled corticosteroid medicines or if you have atopic dermatitis and asthma and use an asthma medicine. **Do not** change or stop your corticosteroid medicine or other asthma medicine without talking to your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine or other asthma medicine to come back.

DUPIXENT can cause serious side effects, including:

Allergic reactions. DUPIXENT can cause allergic reactions that can sometimes be severe. Stop using DUPIXENT and tell your healthcare provider or get emergency help right away if you get any of the following signs or symptoms: breathing problems or wheezing, swelling of the face, lips, mouth, tongue, or throat, fainting, dizziness, feeling lightheaded, fast pulse, fever, hives, joint pain, general ill feeling, itching, skin rash, swollen lymph nodes, nausea or vomiting, or cramps in your stomach-area.

Eye problems. Tell your healthcare provider if you have any new or worsening eye problems, including eye pain or changes in vision, such as blurred vision. Your healthcare provider may send you to an ophthalmologist for an eye exam if needed.

Joint aches and pain. Some people who use DUPIXENT have had trouble walking or moving due to their joint symptoms, and in some cases needed to be hospitalized. Tell your healthcare provider about any new or worsening joint symptoms. Your healthcare provider may stop DUPIXENT if you develop joint symptoms.

The most common side effects in patients with eczema include injection site reactions, eye and eyelid inflammation, including redness, swelling, and itching, sometimes with blurred vision, cold sores in your mouth or on your lips, and high count of a certain white blood cell (eosinophilia).

Tell your healthcare provider if you have any side effect that bothers you or that does not go away. These are not all the possible side effects of DUPIXENT. Call your doctor for medical advice about side effects. You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

Use DUPIXENT exactly as prescribed by your healthcare provider. It's an injection given under the skin (subcutaneous injection). Your healthcare provider will decide if you or your caregiver can inject DUPIXENT. **Do not** try to prepare and inject DUPIXENT until you or your caregiver have been trained by your healthcare provider. In children 12 years of age and older, it's recommended DUPIXENT be administered by or under supervision of an adult. In children 6 months to less than 12 years of age, DUPIXENT should be given by a caregiver.

Please see Brief Summary on next page.

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DUP.22.09.0261

YOU MAY BE ELIGIBLE FOR AS LITTLE AS A $0 COPAY.* CALL 1-844-DUPIXENT (1-844-387-4936)

***THIS IS NOT INSURANCE.** Not valid for prescriptions paid, in whole or in part, by Medicaid, Medicare, VA, DOD, TRICARE, or other federal or state programs, including any state pharmaceutical assistance programs. Program has an annual maximum of $13,000. Additional terms and conditions apply.

Brief Summary of Important Patient Information about DUPIXENT® (dupilumab)
(DU-pix'-ent)
injection, for subcutaneous use

Rx Only

What is DUPIXENT?
- DUPIXENT is a prescription medicine used:
  - to treat adults and children 6 months of age and older with moderate-to-severe eczema (atopic dermatitis or AD) that is not well controlled with prescription therapies used on the skin (topical), or who cannot use topical therapies. DUPIXENT can be used with or without topical corticosteroids.
- DUPIXENT works by blocking two proteins that contribute to a type of inflammation that plays a major role in atopic dermatitis.
- It is not known if DUPIXENT is safe and effective in children with atopic dermatitis under 6 months of age.

Who should not use DUPIXENT?
Do not use DUPIXENT if you are allergic to dupilumab or to any of the ingredients in DUPIXENT. See the end of this summary of information for a complete list of ingredients in DUPIXENT.

What should I tell my healthcare provider before using DUPIXENT?
Before using DUPIXENT, tell your healthcare provider about all your medical conditions, including if you:
- have eye problems.
- have a parasitic (helminth) infection.
- are scheduled to receive any vaccinations. You should not receive a "live vaccine" right before and during treatment with DUPIXENT.
- are pregnant or plan to become pregnant. It is not known whether DUPIXENT will harm your unborn baby.
  - **Pregnancy Exposure Registry.** There is a pregnancy exposure registry for women who take DUPIXENT during pregnancy. The purpose of this registry is to collect information about the health of you and your baby. Your healthcare provider can enroll you in this registry. You may also enroll yourself or get more information about the registry by calling 1 877 311-8972 or going to https://mothertobaby.org/ongoing-study/dupixent/.
- are breastfeeding or plan to breastfeed. It is not known whether DUPIXENT passes into your breast milk.

Tell your healthcare provider about all of the medicines you take including prescription and over-the-counter medicines, vitamins, and herbal supplements.

Especially tell your healthcare provider if you:
- are taking oral, topical, or inhaled corticosteroid medicines
- have atopic dermatitis and asthma and use an asthma medicine

Do not change or stop your corticosteroid medicine or other asthma medicine without talking to your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine or other asthma medicine to come back.

How should I use DUPIXENT?
- **See the detailed "Instructions for Use" that comes with DUPIXENT for information on how to prepare and inject DUPIXENT and how to properly store and throw away (dispose of) used DUPIXENT pre-filled syringes and pre-filled pens.**
- Use DUPIXENT exactly as prescribed by your healthcare provider.
- Your healthcare provider will tell you how much DUPIXENT to inject and how often to inject it.
- DUPIXENT comes as a single-dose pre-filled syringe with needle shield or as a pre-filled pen.
  - The DUPIXENT pre-filled pen is only for use in adults and children 2 years of age and older.
  - The DUPIXENT pre-filled syringe is for use in adults and children 6 months of age and older.
- DUPIXENT is given as an injection under the skin (subcutaneous injection).
- If your healthcare provider decides that you or a caregiver can give the injections of DUPIXENT, you or your caregiver should receive training on the right way to prepare and inject DUPIXENT. **Do not** try to inject DUPIXENT until you have been shown the right way by your healthcare provider. In children 12 years of age and older, it is recommended that DUPIXENT be given by or under supervision of an adult. In children 6 months to less than 12 years of age, DUPIXENT should be given by a caregiver.
- **If your dose schedule is every other week and you miss a dose of DUPIXENT:** Give the DUPIXENT injection within 7 days from the missed dose, then continue with your original schedule. If the missed dose is not given within 7 days, wait until the next scheduled dose to give your DUPIXENT injection.
- **If your dose schedule is every 4 weeks and you miss a dose of DUPIXENT:** Give the DUPIXENT injection within 7 days from the missed dose, then continue with your original schedule. If the missed dose is not given within 7 days, start a new every 4 week dose schedule from the time you remember to take your DUPIXENT injection.
- If you inject too much DUPIXENT (overdose), get medical help or contact a Poison Center expert right away at 1-800-222-1222.
- Your healthcare provider may prescribe other medicines to use with DUPIXENT. Use the other prescribed medicines exactly as your healthcare provider tells you to.

What are the possible side effects of DUPIXENT?
DUPIXENT can cause serious side effects, including:
- **Allergic reactions. DUPIXENT can cause allergic reactions that can sometimes be severe.** Stop using DUPIXENT and tell your healthcare provider or get emergency help right away if you get any of the following signs or symptoms: breathing problems or wheezing, swelling of the face, lips, mouth, tongue, or throat, fainting, dizziness, feeling lightheaded, fast pulse, fever, hives, joint pain, general ill feeling, itching, skin rash, swollen lymph nodes, nausea or vomiting, or cramps in your stomach-area.
- **Eye problems.** Tell your healthcare provider if you have any new or worsening eye problems, including eye pain or changes in vision, such as blurred vision. Your healthcare provider may send you to an ophthalmologist for an eye exam if needed.
- **Joint aches and pain.** Joint aches and pain can happen in people who use DUPIXENT. Some people have had trouble walking or moving due to their joint symptoms, and in some cases needed to be hospitalized. Tell your healthcare provider about any new or worsening joint symptoms. Your healthcare provider may stop DUPIXENT if you develop joint symptoms.

The most common side effects of DUPIXENT in patients with eczema include: injection site reactions, eye and eyelid inflammation, including redness, swelling, and itching, sometimes with blurred vision, cold sores in your mouth or on your lips, and high count of a certain white blood cell (eosinophilia).
The following additional side effects have been reported with DUPIXENT: facial rash or redness.
Tell your healthcare provider if you have any side effect that bothers you or that does not go away.
These are not all of the possible side effects of DUPIXENT. Call your doctor for medical advice about side effects. You may report side effects to FDA.
Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

How should I store DUPIXENT?
- Store DUPIXENT in the refrigerator at 36ºF to 46ºF (2ºC to 8ºC).
- Store DUPIXENT in the original carton to protect from light.
- DUPIXENT can be stored at room temperature up to 77°F (25°C) up to 14 days. Throw away (dispose of) any DUPIXENT that has been left at room temperature for longer than 14 days.
- **Do not** heat or put DUPIXENT into direct sunlight.
- **Do not** freeze. **Do not** shake.

Keep DUPIXENT and all medicines out of the reach of children.

General information about the safe and effective use of DUPIXENT.
Medicines are sometimes prescribed for purposes other than those listed in a Patient Information leaflet. Do not use DUPIXENT for a condition for which it was not prescribed. Do not give DUPIXENT to other people, even if they have the same symptoms that you have. It may harm them.
This is a brief summary of the most important information about DUPIXENT for this use. If you would like more information, talk with your healthcare provider. You can ask your pharmacist or healthcare provider for more information about DUPIXENT that is written for healthcare professionals.
For more information about DUPIXENT, go to www.DUPIXENT.com or call 1-844-DUPIXENT (1-844-387-4936)

What are the ingredients in DUPIXENT?
Active ingredient: dupilumab
Inactive ingredients: L-arginine hydrochloride, L-histidine, polysorbate 80, sodium acetate, sucrose, and water for injection

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'CUE IT UP!



After working on our annual grilling issue for the past 15 years, I should be able to handle pretty much any kind of cookout. But nothing could have prepared me for the biggest one of my life last summer. I volunteered to provide the food for our local block party, which meant making dinner for about 75 of our friends and neighbors. It seemed ambitious but doable: I'd have access to a fridge, freezer and grill, plus I'd have a sous chef (my husband) and two delightful servers (my daughters). We'd charge a small price, and all the money would go to the library down the street.

I really did think I had my act together. I planned a simple menu of pulled pork, mac and cheese, and coleslaw, and prepped everything in advance. I slow-cooked a ridiculous amount of pork, made several troughs of mac and cheese, filled a bunch of gallon-size bags with slaw and cut up at least a hundred watermelon wedges. But I did not consider one very important thing: 75 people is a lot of people, no matter how prepared you are. I was in the weeds all night. Both Sterno racks collapsed, so I had to reheat small batches of mac and cheese in a cast-iron skillet on the grill. The propane tank fizzled after about an hour. People kept showing up and the line kept growing. Eventually my kids just abandoned me to go play with their friends.



But despite the chaos, we managed to sell almost 100 plates of food in two hours, and that's all thanks to the make-ahead pulled pork. I can't imagine what would have happened if I'd tried to flip burgers for everyone! Slow-cooker pulled pork really is one of the easiest cookout dishes you can make for a crowd. We included a recipe on page 63—but I still recommend keeping your guest list in check!

Liz

Liz Sgroi
Executive Director

SANDWICH: JOHNNY MILLER. PORTRAIT: KRISTEN HAZZARD.

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May

SUN	MON	TUE	WED	THU	FRI	SAT
	1 It's Asian American and Pacific Islander Heritage Month. Check out our list of AAPI-owned food brands at foodnetwork.com/aapibrands.	**2**	**3** 	**4** May the fourth be with you—it's Star Wars Day! Make a batch of galactic cookies: Top with black, blue, purple and pink royal icing and swirl.	**5** Make a Cinco de Mayo happy-hour bite: Soak pineapple chunks in tequila, then skewer with lime wedges. Press in chili-lime seasoning.	**6** Derby Day calls for mint juleps: Pour whiskey and mint-infused simple syrup over crushed ice. Garnish with a sprig of mint. 
7	**8** 	**9** Gift a sweet treat for Teacher Appreciation Day: Fill a small jar with sugar, a few cardamom pods and a split vanilla bean.	**10**	**11** 	**12** Thank a nurse with a batch of brownies for International Nurses Day. Top with a sprinkle of flaky sea salt for extra flavor!	**13**
14 Spell out your love for Mom on Mother's Day with a special breakfast: Pipe pancake batter into X's and O's; serve with syrup and berries.	**15** Have a bowl of tomato soup today—Joseph Campbell, cofounder of Campbell's Soup, was born on this day in 1817. 	**16**	**17** 	**18** Throwback Thursday! Try a new take on ants on a log: Top celery sticks with pimiento cheese and crumbled bacon.	**19** 	**20** HBD, Ted Allen! Turn dinner into a *Chopped* challenge in honor of the host: Pick four ingredients and see what you can make.
	**22** It's Molly Yeh's birthday! Give her a shout-out @mollyyeh and make her DIY sprinkles: Pipe thin lines of royal icing; let set, then break up.	**23** 	**24** Have a New York–style bagel to commemorate the opening of the Brooklyn Bridge—140 years ago! Load it up with cream cheese and lox.	**25** 	**26**	**27** The World's Largest Brat Fest is underway in Madison, WI. Make bratwurst sliders at home: Serve bratwurst on pretzel buns with sauerkraut. 
28 Watch the Indy 500 and munch on popcorn, Indiana's official state snack. Try a Midwestern mix of cheesy popcorn and caramel corn.	**29** Happy Memorial Day! Whip up this no-cook side for your cookout: Layer sliced mozzarella, tomatoes and peaches with basil.	**30** 	**31**			

ANTS ON A LOG: LEVI BROWN. SKEWERS AND GRANOLA: RALPH SMITH. FLOWER BACKGROUND AND SOUP CAN: GETTY IMAGES. PANCAKES: JEFF HARRIS. BAGEL: SHUTTERSTOCK. BRATWURST SLIDER, CAPRESE SALAD, COOKIES AND MINT JULEP: RYAN DAUSCH. ICING: DANIELLE DALY. BROWNIES: YUNHEE KIM.

BY **LAVANYA NARAYANAN**

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June

SUN	MON	TUE	WED	THU	FRI	SAT
				1 Happy Pride Month! Make rainbow fruit skewers to celebrate: Try strawberries, melon, pineapple, kiwi, blueberries and grapes.	**2**	**3** Go on a hike for National Trails Day! But first, whip up your own granola bars: Go to foodnetwork.com/granolabars for a recipe.
4 Set up a lemonade stand and raise money to help fight childhood cancer. Go to alexslemonade.org for more info.	**5**	**6** The first drive-in movie theater opened on this day in 1933. Pile your favorite concession-stand snacks on top of cupcakes for a fun treat.	**7**	**8**	**9**	**10** Congratulate your favorite graduates with sweet edible caps: Top brownie bites with squares of chocolate and icing tassels.
11 Throw something new on the grill this weekend: pickles! Grill until charred, then serve with burgers and hot dogs.	**12**	**13**	**14** Serve patriotic ice for Flag Day: Fill an ice cube tray with equal parts red juice, water and blue energy drink, freezing each layer for 2 hours.	**15** Arkansas became a state on this day in 1836. Have some rice with dinner—the state is the largest rice producer in the country.	**16**	**17**
18 Happy Father's Day! Give Dad an air fryer, then test it out with a new recipe. Flip to page 106 for air fryer churros and more.	**19** Make a symbolic red drink in honor of Juneteenth: Simmer 2 cups cherry juice with ½ cup sugar until syrupy; stir into seltzer.	**20** Bake a devil's food cake for Alex Guarnaschelli's birthday—it's her favorite! Go to foodnetwork.com/alexcake for her recipe.	**21**	**22**	**23** Usher in the weekend with a berry dessert. Top toasted pound cake with ice cream, macerated strawberries and strawberry syrup.	**24** It's the first official summer weekend, and the start of corn season too! Try an ear with butter and chili-lime seasoning.
25 Make today a beach day, then watch *Beachside Brawl* tonight at 10 p.m. ET to see which coast has the best summer eats.	**26** The first Harry Potter book came out today in 1997. Make butterbeer: Add caramel extract and butter extract to cream soda, then top with whipped cream.	**27**	**28**	**29** The first iPhone was released on this day in 2007. Grab your phone and follow us on Instagram! @foodnetworkmag	**30**	

FRUIT SKEWER, SODA AND STRAWBERRY DESSERT: RYAN DAUSCH. GRANOLA BARS: LINDA XIAO. LEMONADE: RYAN LIEBE. STRIPED ICE: RALPH SMITH. GRADUATION CAP: JON PATERSON. RICE AND STRAWBERRY BACKGROUND: GETTY IMAGES. CORN: KATE SEARS. BUTTER BEER: RALPH SMITH. PICKLE: LEVI BROWN. CUPCAKES: JONATHAN KANTOR.

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Watch This!

These competitions are heating up on Food Network.

BY **JULIANA LABIANCA**

Premieres Sunday, June 18, at 8 p.m. ET



The Great Food Truck Race

The hit series, hosted by Tyler Florence, returns with nine teams hustling to sell as much food as possible. Last year's winner, Evanice Holz, has some tips for the new competitors.

Make it fast! "Quick setup is essential. We did plant-based Cuban sandwiches for the first two weeks, then realized the jackfruit prep was too laborious."

Have a pep talk. "Before challenges we'd say, 'We've got this, we are going to win today.' And we won the competition!"

Tell your story. "We made signs that said 'plant-based Cuban food.' One man came up and said, 'I was gonna eat ribs tonight, but if I can start eating like this, I'll go vegan!'"



Chopped: Military Salute

Premieres Tuesday, April 25, at 8 p.m. ET

Competitors in this tournament should perform well under pressure: They're from the armed forces! And the military has a pretty impressive food background.



ARMY
Army research led to dehydrated potato flakes (used for Pringles) and juice concentrate.



MARINES
The founders of Domino's, Taco Bell and Little Caesars are all Marines.



NAVY
This branch helped develop technology for packaging salads to delay ripening and spoiling.



AIR FORCE
Like one big family, airmen on bases worldwide eat the same menu nightly!

Summer Baking Championship

A new batch of bakers will duke it out, overseen by host Jesse Palmer and judges Duff Goldman, Carla Hall and Damaris Phillips. Before you tune in, take a mini challenge: Can you match the following states to their official dessert?



Premieres Monday, May 15, at 9 p.m. ET

Maine


Strawberry shortcake

Missouri


Kuchen

Delaware


Peach pie


Florida


Ice cream cone


South Dakota


Smith Island cake

Maryland


Blueberry pie

ANSWERS: Maine: blueberry pie; Missouri: ice cream cone; Delaware: peach pie; Florida: strawberry shortcake; South Dakota: kuchen; Maryland: Smith Island cake.

MINUTE MAID CONCENTRATE: SHUTTERSTOCK. SMITH ISLAND CAKE: STOCKFOOD/KELLER & KELLER PHOTOGRAPHY. KUCHEN: ALAMY. STIR-FRY, SALAD, STRAWBERRY SHORTCAKE AND PEACH PIE: GETTY IMAGES. BLUEBERRY PIE: RYAN LIEBE. ICE CREAM: KIMBERLY MURRAY.

In Mississippi, a good road trip is *always on the menu.*

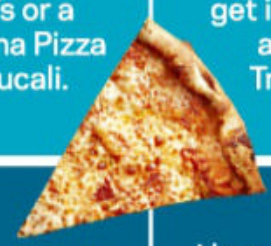
In Mississippi, you'll find amazing restaurants tucked away in unexpected places – often small towns and rural communities. Discover some favorites at **VisitMississippi.org/Flavors**.

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How the Stars Travel

	My ride	Dish worth a trip	Playlist
 **MANEET CHAUHAN**	Porsche Cayenne, red interior!	When I visited Peru, I went to a restaurant run by a mom and daughter and had corn porridge topped with shrimp. **It was comfort in a bowl.**	A Hindi song, "Halka, Halka." It's Bollywood music—I live on it! I listen to it in competitions too.
 **MOLLY YEH**	A Buick Enclave that is in desperate need of a car wash	 **Dim sum—we don't have it in town.** Our closest Chinatown is in Canada and, yes, we've driven all the way there.	Whatever Disney princess soundtrack my daughter Bernie is into at the moment
 **ERIC ADJEPONG**	The ultimate driving experience—I love my BMW.	Any mom-and-pop restaurant that's a neighborhood classic. **I love to know where locals are eating.**	Drake always finds his way onto my road-trip playlist. He has a sound for every mood.
 **REE DRUMMOND**	I gave Ladd my pickup and finally went back to an SUV, a Chevy Tahoe. If I need to take the dogs for a ride I'll hop in the Polaris.	 Any food in Italy!	The Eagles—they make me want to sing along. "Take It Easy" is the ultimate road-trip song!
 **ALEX GUARNASCHELLI**	In my dreams, I'm in a long red dress and a straw hat driving a muscle car. In **reality, I'm in a 2013 SUV.**	The omelet from Joan's on Third in Los Angeles. Joan is the only person I know besides my mother **who fluffs up her eggs by** adding a splash of water.	When I have lots of empty road in front of me, I go deep into the catalog and listen to full Prince albums.
 **MICHAEL SYMON**	 Either a 2020 Jeep or '92 Harley	Great pizza. In New York, you can get a perfect slice at Joe's or Scarr's or a perfect pie from Una Pizza Napoletana or Lucali.	Stevie Ray Vaughan, because if you're gonna get into trouble, it might as well be Double Trouble—his band!
 **CARLA HALL**	The car that I won on *Top Chef*, a Toyota Venza	 A French omelet—creamy eggs, perfectly rolled, herbs and a little cheese	I love old R&B, so anything from the '70s and early '80s. I know very few songs after the early '80s!

CAR: DUMPLING: CORN NUTS: CACTUS: ICE CREAM CONE: CHOCOLATE BAR: JEEP: HOT DOG: SHARK AND POTATO CHIPS: GETTY IMAGES. PIZZA: LEVI BROWN. SPAGHETTI: LARA ROBBY



Food Network chefs reveal all about their summer vacations.

BY **KELSEY HURWITZ**

	Will brake for...	Bucket list spot	Speeding: Y or N?	Gas station snack	Next trip
	Unique food offerings that I can't get anywhere else. I've got to pull over and explore!	Ho Chi Minh City	No, because I don't want a ticket! I listen to audiobooks, so I am in no hurry.	Corn nuts! I didn't grow up here, so they're special.	Mykonos in Greece—one of my chef friends is turning 50.
	Cute-looking bakeries	Japan. I love Japanese food, and I also had a pretty major Hello Kitty obsession when I was a kid.	I am a neurotic Jewish mother, so no, I do not speed.	Potato chips, ideally ketchup-flavored ones from gas stations in Canada	Arizona
	Any ice cream	I would love to visit Brazil one day. The food and culture are what's most intriguing to me.	I like to go fast, fast.	Kettle chips, chocolate bars and H2O!	Bermuda! I'll be there cooking in one of my favorite hotels, The Loren at Pink Beach.
	A spectacular view so I can get a good photo, or a Buc-ee's. If you know, you know.	Wherever my children are! So Dallas and Vermillion, SD	I don't speed much when I'm driving regionally to Tulsa or Dallas. But if I get on that I-70...	String cheese, if I'm trying to be healthy. Apple fritters if I'm not trying to be healthy!	Hopefully to South Dakota to see Todd!
	A roadside stand that sells beautiful flowers or vegetables	I want to go to Australia and go down in a shark cage to look at those glorious creatures.	Much as I'd like to say otherwise, I have a lead foot.	Orange or grape soda and a salty snack like barbecue kettle chips	I am headed to Oregon soon and very excited about the open road and the redwood trees.
	A roadside barbecue stand	Korea and Thailand. I have never been, and the food is so interesting to me.	Yes...but not excessively	Salt and vinegar chips and Take 5 candy bars	Florida, then Louisiana for *BBQ USA*
	A great hot dog!	Touring northern and southern India on the luxury train. Why? Because I love the food and the people.	Umm...yes...lolol	Cheetos and Dr Pepper	Fingers crossed, Zimbabwe. I've heard so much about the country from my makeup artist, Jacque Mgido.

New on the Shelf

Check out these just-released groceries and goods.

BY **CAROL LEE**



Heat Wave

Taco Bell superfans have been waiting for this moment for almost seven years: The chain's beloved discontinued Volcano Burrito (billed as the world's hottest) will be back on June 27, along with the Volcano Taco and fiery, cheesy Lava Sauce. The whole Volcano menu disappeared in 2016, but social media outrage—and a Change.org petition—helped bring it back. As one supporter posted, "It tore apart my world when they took it off the menu." The items are back for a limited time, so get 'em while they're hot.

Take Pride

Pride Month and ice cream sandwich season conveniently coincide in June, and the beloved LGBTQ+ woman-owned brand Coolhaus is celebrating with this Love Out Loud Sammie: rainbow-sprinkle cookies with strawberry-swirled cheesecake ice cream. They're available at Kroger and through DoorDash.



Sold on Soju

The Korean spirit soju is making a big splash in the US. The founder of the first American craft soju, Carolyn Kim, has launched a flavored line called K Town, with combos like Korean pear, perilla and lime. Bottles will hit shelves nationwide this year; in the meantime, you can order online. *$27; yobosoju.com*



Supermarket Arrivals



California Pizza Kitchen Ranch Dressing
The pizza eatery has joined forces with Litehouse to bottle its popular dressing. *From $4.50*



Nestlé Toll House Plant Based Morsels
Attention, bakers! The classic chocolate chips are now available without dairy, and they taste like the real deal. *$5*



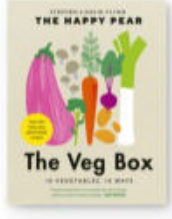
Buitoni Chicken Parmesan Ravioli
This hearty pasta is stuffed with breaded chicken, tomato sauce and cheese. *$9*

Books for Cooks

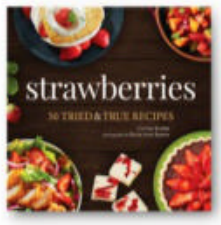
Make the most of farmers' market ingredients with these arrivals.



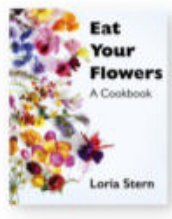
Veg Forward
Chef and food stylist Susan Spungen shares veggie prep tips and flavor-packed recipes for all seasons. *$35; harpercollins.com*



The Veg Box
You'll find 100-plus easy vegetable dishes, including reimagined faves like spaghetti and beetballs. *$40; amazon.com*



Strawberries
Discover new and traditional ways to enjoy the beloved fruit from food stylist Corrine Kozlak. *$17; adventurepublications.net*



Eat Your Flowers
This guide features colorful botanical-based recipes like floral summer rolls and flower-pressed cookies. *$45; harpercollins.com*

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Baltique Marrakesh Coffee Scoop
$10; totallybamboo.com



If they love COFFEE



Vivid Orange Stainless Mug
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This keeps drinks hot or cold all day!

The sugar jar pops right off.



Chemex Cream and Sugar Set
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Coffee Stencils
$10 for two; burkedecor.com



Coffee Cup Book
$40; illy.com



Lantern
Bobby Berk, $31; qvc.com



Dip Dye Speaker
$30; sunnylife.com



Old Bay Tray
$57; goldenrabbit.com



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READY, SET, SIP!

Explore the World of Tequila & Mezcal

Agave—it's the source for smooth, refined Tequila and its smokier cousin Mezcal. Whether you're a beginner, an aspiring mixologist, or a seasoned cocktail connoisseur, these delicious, complex spirits are the secret to mixing up a variety of sophisticated sips that will tantalize your taste buds. Inside, we take you on a tour through the vibrant world of agave and teach you how to create unforgettable cocktails featuring **Gran Centenario® Tequila** and **400 Conejos® Mezcal—Mexico's #1 brands.**



FIRST THINGS FIRST

Tequila vs. Mezcal

Although they come from the same plant, Tequila and Mezcal each have their own distinct flavor. Both are made by cooking the piña, or core of the agave. Tequila is produced by steaming, which imparts its smooth, refined taste, while Mezcal gets its signature smoky flavor from fire roasting in earthen pits lined with lava rocks.

TEQUILA

As the featured ingredient in the Margarita—the #1 cocktail in the U.S.—Tequila is likely a familiar flavor and a good first place to start your agave journey. It's also extremely versatile, making it the perfect pour if you're looking to venture a little further.

Authenticity counts, so always choose **Gran Centenario®**—founded by Lázaro Gallardo, the first Tequila Master Distiller in history. Family-owned Gran Centenario's 100% agave Tequilas have been artfully crafted in small batches since 1857. Available in many delicious expressions, their individual aging times range from seven weeks to more than three years resulting in an enticing array of distinct flavor profiles. **No wonder it's Mexico's #1 Tequila.**

Gran Centenario® Plata Tequila is the main attraction in this slightly floral version of the classic cocktail.



Rim glasses with salt, sugar, and/or spice to enhance visual appeal, add an accent flavor, and provide subtle texture.

ANGEL EYES MARGARITA

For the Cocktail:

- 2 oz **Gran Centenario® Plata Tequila**
- 1 oz Fresh Lime Juice
- .75 oz Hibiscus Ginger Syrup
- .5 oz Orange Liqueur

For the Syrup:

- 1 cup Water
- 1 cup Agave Syrup
- ½ cup Ginger Root (¼-inch slices)
- 4 Hibiscus Tea Bags or 4 tablespoons Dried Hibiscus Flowers

Syrup Preparation: Combine water, agave syrup, and ginger in a medium saucepan. Bring to a simmer over medium-high heat. Stir in hibiscus tea (or flowers). Remove from heat and let steep 20 minutes. Strain and allow to cool.

Cocktail Preparation: Combine all ingredients in a shaker with ice. Shake well and strain over fresh ice into a rocks glass rimmed with pink salt. Garnish with a lime twist.

If you like Margaritas and you're in the mood for something lighter, you'll love a bubbly Paloma! Perfect for a hot day, our version features tart grapefruit and tangy pomegranate juice to complement the smooth Tequila. With its sweet tones of agave and light hints of oak, toasted almonds, vanilla, and clove, **Gran Centenario® Reposado Tequila** shines in this refreshing, juicy take on Mexico's #1 cocktail.

POMEGRANATE PALOMA

For the Cocktail:

2 oz **Gran Centenario® Reposado Tequila**
1.25 oz Fresh Grapefruit Juice
1 oz Fresh Lime Juice
.75 oz Fresh Pomegranate Juice
.5 oz Agave Syrup
Mint Leaves (approx. 5)
Soda Water

Cocktail Preparation: Add all ingredients except soda water to a shaker with ice. Shake well and strain over fresh ice into a collins glass. Top with soda water. Garnish with a mint sprig and a sprinkle of pomegranate seeds.





For something completely different and deliciously decadent, try combining Tequila with a cream base. This luxe libation, with a subtle kick, features **Gran Centenario® Añejo Tequila.** Soft and complex with a balanced profile, it offers aromatic notes of toasted oak, chocolate, caramel, and nuts to complement the cinnamon and sweet coffee liqueur.

GOOD MORNING ANGEL

For the Cocktail:

- 2 oz **Gran Centenario® Añejo Tequila**
- 1 oz Dark Coffee Liqueur
- .75 oz Heavy Cream
- .5 oz Cinnamon Simple Syrup
- 3 dashes Mexican Chocolate Bitters

For the Syrup:

- 4 Cinnamon Sticks
- 1 cup Water
- 1 cup Raw Sugar

Syrup Preparation: Add cinnamon sticks and water to a pot and bring to a light boil. Reduce heat, add sugar, and stir to dissolve. Cover and gently simmer for 10 minutes. Remove from heat, steep the sticks for 30 minutes, and strain.

Cocktail Preparation: Add all ingredients to a shaker and shake without ice for 30 seconds. Add ice and shake well for an additional 30 seconds. Strain into a coupe glass using a fine mesh strainer. Garnish with freshly grated cinnamon and three coffee beans.

MEZCAL

Now that you've gotten to know Tequila better, it's time to discover Mezcal. As the original distilled spirit made from agave, it's often referred to as "the mother of Tequila." While Tequila can be made from only one varietal, Blue Weber, Mezcal can be produced from a wide variety of agave—from the most common ***Espadín,*** *to the more rare* ***Tobalá*** *and* ***Cuishe.***

Mezcal can be traced back to Aztec legend where it was thought to establish a channel of communication with the gods of the drinks, collectively called Centzon-Totochtin (400 Rabbits). Their spirit carries on today in **400 Conejos®, Mexico's #1 Mezcal.** This award-winning, artisanal spirit is crafted in Oaxaca and produced from 100% agave. We like it for its unmistakably smooth flavor and pleasing smoky finish.



The best way to appreciate the subtle nuances and diversity of Mezcal is by sipping it neat. For an authentic Mexican Mezcal tasting, use traditional Veladora glasses and cleanse the palate between sips with fresh orange slices dipped in worm salt (sal de gusano). Begin with **400 Conejos® Espadín** and experience its soft hints of fresh wood, gently combined with sweet notes of cooked agave. Next, enjoy the balanced citrus and herbal notes of **400 Conejos® Tobalá.** Finish with **400 Conejos® Cuishe,** first taking in its floral and herbal aromas before allowing its delicate earthy tones to emerge on your palate.

In this citrusy cocktail featuring a medley of tropical fruit flavors, pineapple juice adds texture while its natural sweetness balances the smokiness and complements the slightly floral and earthy tones of **400 Conejos® Cuishe.**

DOWN THE RABBIT HOLE

For the Cocktail:

2 oz **400 Conejos® Cuishe Mezcal**
1 oz Fresh Pineapple Juice
.75 oz Fresh Lime Juice
.5 oz Orange Liqueur
.25 oz Agave Syrup
Soda Water

Cocktail Preparation: Add all ingredients except soda water to a shaker. Shake well and strain over fresh ice into a highball glass. Top with soda water. Garnish with a pineapple wedge and two pineapple leaves in the shape of rabbit ears.





It's time to turn up the heat with habanero! Here, these fiery peppers are added to a shaker to infuse the cocktail with a spicy kick. To stand up to the bold habanero and chile liqueur, this cocktail features **400 Conejos® Tobalá** for its balanced citrus and herbal notes, enhanced by green fruits and a touch of smoke.

CONEJO PICANTE

For the Cocktail:

1.5 oz **400 Conejos® Tobalá Mezcal**
.75 oz Red Italian Bittersweet Liqueur
.75 oz Mexican Chile Liqueur
.75 oz Fresh Lime Juice
.25 oz Agave Syrup
Pinch of Salt
1 Thinly Sliced Habanero, seeds removed

Cocktail Preparation: Add all ingredients, including two habanero slices, to a shaker with ice. Shake well and strain over fresh ice into a rocks glass rimmed with chili salt. Garnish with a slice of lime and two thin slices of habanero.

Why choose one when you can enjoy both?
The perfect culmination to your agave journey is a cocktail that combines the sweet agave notes of Tequila with the smoky character of Mezcal. This delicious drink features tropical fruit, along with the dynamic duo of **400 Conejos® Espadín Mezcal** with its light herbal notes and **Gran Centenario® Plata Tequila** for its smooth, fruit-forward flavor.

400 HOPS TO JALISCO

For the Cocktail:

1 oz **400 Conejos® Espadín Mezcal**
1 oz **Gran Centenario® Plata Tequila**
1 oz Fresh Lime Juice
.75 oz Fresh Passionfruit Juice or Puree
.5 oz Agave Syrup

Cocktail Preparation:
Combine all ingredients in a shaker with ice. Shake well and strain over fresh ice into a rocks glass. Garnish with edible flowers and a basil leaf.

DISCOVER THE

Best of Mexico

With their exceptional quality and taste,
Gran Centenario® Tequila and **400 Conejos® Mezcal** can be enjoyed
neat, on the rocks, or in a variety of delicious cocktails.



For more information including cocktail inspiration, please visit **Gran Centenario®** and **400 Conejos®** on the web, or drop them a like on their social media handles:

GranCentenario.com
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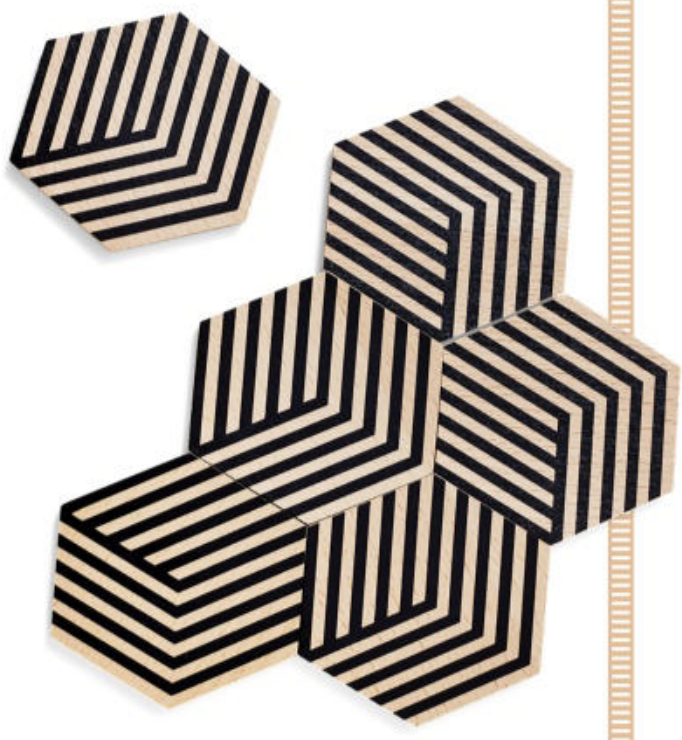
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MOCKTAIL Hour

Mix up some new drinks this summer—no alcohol required.

WATERMELON-BASIL COOLER

We used nonalcoholic tequila to make this zero-proof take on the margarita. There are several new brands on the market, and like real tequila, each one has a slightly different flavor.

RED WINE SPRITZER

Many people think of wine spritzers as diluted wine, but modern versions are much more flavorful, like this one made with muddled raspberries, nonalcoholic wine and orange soda.



RECIPES BY **MELISSA GAMAN, YOUNG SUN HUH, KHALIL HYMORE AND STEVE JACKSON**

PHOTOS: YUNHEE KIM; FOOD STYLING: BARRETT WASHBURNE; PROP STYLING: SARAH SMART.

CUCUMBER TONIC

To mimic the botanical flavor of gin, we made a simple syrup with chamomile tea and juniper berries, then mixed it with cucumber juice and tonic water. It's super refreshing!

LEMON-GINGER ROCK SHANDY

A rock shandy is a nonalcoholic take on the beer-lemonade combo known as the shandy. It's usually made with soda but for this version we used an IPA-style nonalcoholic beer.



WATERMELON-BASIL COOLER

ACTIVE: 15 min
TOTAL: 1 hr 15 min
MAKES: 1

- ½ cup raw sugar
- 8 fresh basil leaves, plus a small sprig for garnish
- 4 wide strips lime zest, plus 1 ounce lime juice
- ½ Fresno chile pepper
- 2 ounces fresh watermelon juice
- 2 ounces nonalcoholic tequila

1. Make the basil syrup: Bring the sugar, basil leaves, lime zest, chile and ½ cup water to a simmer in a small saucepan over medium heat, stirring to dissolve the sugar. Remove from the heat and let cool slightly, then transfer to a container and refrigerate until cooled, about 1 hour. Strain through a fine-mesh sieve. (The syrup can be refrigerated for up to 2 weeks.)
2. Stir together ¾ ounce of the basil syrup, the lime juice, watermelon juice and tequila in a liquid measuring cup. Pour into an ice-filled rocks glass and garnish with a basil sprig.

If you can't find bottled watermelon juice, puree cubed watermelon in a blender until smooth, then strain.



RED WINE SPRITZER

ACTIVE: 5 min
TOTAL: 5 min
MAKES: 1

- 3 raspberries, plus more for garnish
- 1 teaspoon sugar
- 2 ounces nonalcoholic red wine
- 2 ounces Italian orange soda
- Orange slice, for garnish

1. Combine the raspberries, 2 teaspoons water and the sugar in a large wine glass. Gently muddle the raspberries and stir until the sugar is mostly dissolved.
2. Add the wine and orange soda; stir briefly. Fill the glass with ice. Garnish with an orange slice and more raspberries.



CUCUMBER TONIC

ACTIVE: 15 min
TOTAL: 1 hr 15 min
MAKES: 2

- 1 cup sugar
- 4 bags chamomile tea
- 1 tablespoon cardamom pods
- 1 tablespoon juniper berries
- 2 teaspoons black peppercorns
- 1 cup packed parsley sprigs, plus more for garnish
- 4 Persian cucumbers
- 4 tablespoons fresh lemon juice, plus lemon slices for garnish
- 4 to 6 ounces tonic water

1. Make the chamomile syrup: Combine the sugar, tea bags, cardamom, juniper and peppercorns in a saucepan. Smash the parsley with the flat side of a knife and add to the pan along with 1 cup water. Bring to a simmer over medium heat, stirring until the sugar dissolves. Remove from the heat and let steep 1 hour, then strain the syrup through a fine-mesh sieve. (The syrup can be refrigerated for up to 2 weeks).
2. Grate 3 cucumbers on the large holes of a box grater and squeeze out ¼ cup juice; strain through a fine-mesh sieve. With a mandoline or knife, thinly slice the remaining cucumber lengthwise into strips.
3. Line 2 tall glasses with a few cucumber strips. Fill with ice, then add 2 ounces chamomile syrup and 1 ounce each lemon and cucumber juice to each glass. Top with tonic. Garnish with parsley and lemon slices.



LEMON-GINGER ROCK SHANDY

ACTIVE: 5 min
TOTAL: 5 min
MAKES: 1

- 1 tablespoon fresh lemon juice, plus a lemon slice for garnish
- 5 drops of alcohol-free bitters
- 2 teaspoons sugar
- 4 ounces nonalcoholic ginger beer, chilled
- 8 ounces nonalcoholic light-colored beer (preferably IPA), chilled

1. Combine the lemon juice, bitters and sugar in a tall glass. Add 3 tablespoons cold water and stir to dissolve.
2. Pour in the ginger beer, then top with the beer. Garnish with a lemon slice.



S'mores Frappe

Blend 2 Tbsp. Torani Sugar Free S'mores Syrup, 2 shots espresso, 1 cup ice cream mix, and 1 ½ cups ice until smooth. Garnish with whipped cream.



S'mores Cold Brew

Mix 2 Tbsp. Torani Sugar Free S'mores Syrup, 6 Tbsp. Cold Brew, and 10 Tbsp. Milk. Top with 2 Tbsp. cold foam. Garnish with toasted marshmallows.



Skinny S'mores Float

Combine 2 Tbsp. Torani Sugar Free S'mores Syrup with 1 cup club soda. Pour over 2 scoops vanilla ice cream.





S'mores Mocha

Steam 1 cup skim milk with 2 Tbsp. Torani Puremade Dark Chocolate Sauce and 2 Tbsp. Torani Sugar Free S'mores Syrup. Pour into a cup and add 2 shots espresso or ½ cup strong brewed coffee. Top with whipped cream and Torani Dark Chocolate Sauce drizzle.



S'mores Protein Shake

Blend 3 Tbsp. Torani Sugar Free S'mores Syrup, ¾ cup water, 1 scoop protein powder and 2 cups ice until smooth.



S'mores Milkshake

Blend 1 ½ Tbsp. Torani Sugar Free S'mores Syrup, 3 Tbsp. milk, and 1 cup vanilla ice cream until smooth. Garnish with graham crackers, marshmallows and chocolate.

Mixes Well

Torani flavors are crafted to bring out the best in your drink so you can make something deliciously original without all the calories.

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Pick-Up Sticks

Appetizers are even more fun when they're on a skewer.

RECIPES BY **MELISSA GAMAN AND STEVE JACKSON**

BRIE PUFFS

Brush 1 sheet thawed frozen puff pastry with beaten egg and sprinkle with salt, pepper and poppy seeds. Cut into 1-inch squares. Put on a baking sheet, place another baking sheet on top and bake at 400° until crisp, 25 minutes. Cut 8 ounces brie into 1-inch pieces; sprinkle with chopped thyme, salt and pepper. Sandwich a piece of brie and some fig jam between the pastry squares. Thread onto skewers.

ZUCCHINI CAPRESE

Cut 2 medium zucchini into ¾-inch chunks. Sprinkle with salt, let sit 5 to 10 minutes, then pat dry. Season with pepper and thread onto skewers, alternating with pearl-size mozzarella balls and small basil leaves. Drizzle with balsamic glaze; season with salt.

ANTIPASTO

Skewer cheese-filled pickled cherry peppers with folded mortadella. Dot with pistachio pesto.

PHOTOS: YUNHEE KIM; FOOD STYLING: BARRETT WASHBURNE.

SMOKED SALMON WITH TATER TOTS

Bake 3 cups frozen tater tots; season with salt and pepper. Thread onto skewers with folded smoked salmon. Mix ⅓ cup crème fraîche with 2 teaspoons lemon juice and a pinch each of salt and pepper; drizzle over the skewers. Top with chopped dill.

SPICY TUNA

Cut 8 ounces sushi-grade tuna into ¾-inch pieces. Toss with 1 tablespoon mayonnaise, 2 teaspoons soy sauce, 1 teaspoon sriracha and a pinch each of salt and sugar. Thread onto skewers with pickled ginger and avocado chunks. Sprinkle with shichimi togarashi and sliced scallions.

COCONUT-SESAME FRIED CHICKEN

Cut 1 pound skinless, boneless chicken breasts into 1-inch chunks. Toss with 1 tablespoon soy sauce and a pinch each of salt and pepper. Coat with flour, dip in beaten egg, then press in a mix of 1 cup each panko and sweetened shredded coconut and 3 tablespoons sesame seeds. Fry in 350˚ vegetable oil, 3 to 4 minutes. Drain on a rack; sprinkle with salt. Thread onto skewers with cucumber and pineapple chunks. Serve with sweet chili sauce.

CHEESEBURGER SLIDERS

Season 1 pound ground beef with salt and pepper. Roll into 1-inch balls. Broil on a foil-lined baking sheet until cooked through, 3 minutes. Top each with a small square of American cheese and melt in the oven. Cut 2 toasted hamburger buns into small pieces. Top each bun piece with mustard, a patty, ketchup and a pickle slice. Thread onto skewers.



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Eddie Jackson's SAUSAGE TACO CUPS

"These are a great last-minute dinner option or quick party bite!"





Anne Burrell's GUACAMOLE

"My secret ingredient is sambal oelek–it's soooo flavorful!"



Katie Lee Biegel's
MANGO-RASPBERRY MARGARITA FLOAT

"I like the way this drink changes as the sorbet melts!"



Sunny Anderson's
GRILLED CORN AND BLACK BEAN SALSA

"This bright and summery salad is a take on what my beloved Texans call cowboy caviar."



Jeff Mauro's
SPICY MARGARITA

"This drink is all about the poblano liqueur—it lends not only heat but also a ton of chile-infused flavor."

FOOD PHOTOS: DAVID MALOSH; FOOD STYLING: SIMON ANDREWS; PROP STYLING: PAIGE HICKS.



Eddie Jackson's SAUSAGE TACO CUPS

ACTIVE: 25 min | TOTAL: 30 min | MAKES: 8

FOR THE PICKLED ONION
- ½ cup apple cider vinegar
- 2 tablespoons sugar
- Kosher salt
- 1 teaspoon black peppercorns
- 1 bay leaf
- 1 jalapeño pepper, sliced (seeded if desired)
- 1 small red onion, thinly sliced

FOR THE TACO CUPS
- 8 small flour tortillas (about 7 inches in diameter)
- Cooking spray
- ½ teaspoon chili powder

FOR THE SLAW
- ¼ cup mayonnaise
- ¼ cup buttermilk
- 1 teaspoon yellow mustard
- ¼ teaspoon garlic powder
- Juice of 1 lime
- Kosher salt and freshly ground pepper
- 4 cups shredded iceberg lettuce
- ½ cup shredded carrot
- ¼ cup fresh cilantro
- 2 scallions, thinly sliced
- ½ small red bell pepper, thinly sliced

FOR THE FILLING
- 1 10-ounce package smoked chicken sausage, cut into ½-inch-thick slices on the bias
- 1 cup grated cheddar cheese
- 1 avocado, diced
- Lime wedges, for serving

1. Preheat the oven to 350°. Make the pickled onion: Combine the vinegar, sugar, 1 teaspoon salt, the peppercorns, bay leaf and ¼ cup water in a saucepan. Bring to a boil and stir to dissolve the sugar and salt. Put the jalapeño and red onion in a medium heatproof bowl and pour the hot vinegar mixture over. Let cool to room temperature. (The pickled onion can be made ahead and refrigerated for up to a week.)
2. Make the taco cups: Lightly spray the tortillas on both sides with cooking spray and dust with the chili powder. Fit each tortilla into a cup of a standard muffin pan, pleating the edges and making a space in the center to form a cup. Stagger the tortillas in the muffin pan so they are not bunched together. Bake until crisp and browned on the edges but still pliable in the center, 12 to 14 minutes.
3. Make the slaw: Whisk together the mayonnaise, buttermilk, mustard, garlic powder and lime juice in a large bowl. Season lightly with salt and pepper. Add the lettuce, carrot, cilantro, scallions and bell pepper and toss to coat.
4. When ready to serve, make the taco filling: Heat a grill pan over medium heat. Grill the sausage slices, turning frequently, until heated through, 3 to 4 minutes.
5. Divide the sausage among the taco cups. Top with some slaw, pickled onion, cheddar and avocado. Serve with lime wedges.

Jeff Mauro's SPICY MARGARITA

ACTIVE: 10 min | TOTAL: 10 min
MAKES: 1

FOR THE CHILE-LIME RUB
- 1 tablespoon ancho chile powder
- Kosher salt
- ¼ teaspoon ground cumin
- ¼ teaspoon cayenne pepper
- ¼ teaspoon ground coriander
- ¼ teaspoon sugar
- Grated zest of 1 lime

FOR THE MARGARITA
- Lime wedges, for the rim and garnish
- 2 ounces tequila, preferably blanco
- 1½ ounces fresh lime juice
- 1 ounce poblano liqueur (preferably Ancho Reyes Verde)
- 1 ounce triple sec

1. Make the chile-lime rub: Mix together the chile powder, ½ teaspoon salt, the cumin, cayenne, coriander, sugar and lime zest in a shallow dish.
2. Make the margarita: Run a lime wedge around the edge of a rocks glass, then dip in the chile-lime rub to coat. Fill the glass with ice.
3. Add the tequila, lime juice, poblano liqueur and triple sec to a cocktail shaker filled with ice. Shake well. Strain into the prepared glass and garnish with a lime wedge.



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Sunday Brunch

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Sunny Anderson's
GRILLED CORN AND BLACK BEAN SALSA

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 6

2 ears of corn, shucked
2 tablespoons vegetable oil
Kosher salt
1 small red onion, finely diced
1 small jalapeño, ribs and seeds removed, finely diced
1 15.5-ounce can black beans, drained and rinsed
Juice of 1 lime
¼ cup chopped fresh cilantro
½ teaspoon ground cumin
Tortilla chips, for serving

1. Preheat a grill pan over medium-high heat. Brush the corn with 1 tablespoon vegetable oil and season with salt. Place on the grill pan and cook until lightly browned on all sides, 8 to 10 minutes. Remove from the grill pan and, using a paper towel, hold each ear of corn upright in a bowl and cut the kernels from the cob.
2. Add the remaining 1 tablespoon vegetable oil, the red onion, jalapeño, black beans, lime juice, cilantro and cumin to the bowl and stir to combine. Season with salt. Serve with tortilla chips.

Anne Burrell's
GUACAMOLE

ACTIVE: 5 min | TOTAL: 5 min | SERVES: 4

2 ripe avocados, diced
Juice of 1 to 2 limes, plus more if needed
¼ cup finely diced red onion
1 clove garlic, smashed and finely chopped
1 plum tomato, seeds removed, finely diced
3 tablespoons fresh cilantro, finely chopped
2 teaspoons sambal oelek
Kosher salt
Tortilla chips, for serving

1. Mix the avocados, lime juice, red onion, garlic, tomato, cilantro and sambal oelek in a bowl, lightly mashing.
2. Taste for seasoning and adjust with salt and additional lime juice, if needed. Serve with tortilla chips.



Katie Lee Biegel's
MANGO-RASPBERRY MARGARITA FLOAT

ACTIVE: 5 min | TOTAL: 5 min | MAKES: 1

2 shots silver tequila
1 scoop mango sorbet
1 scoop raspberry sorbet
Juice of 1 lime
Lemon-lime soda, for topping

1. Pour the tequila into a tall glass. Add the mango and raspberry sorbet.
2. Add the lime juice to the glass. Top with the lemon-lime soda and stir.



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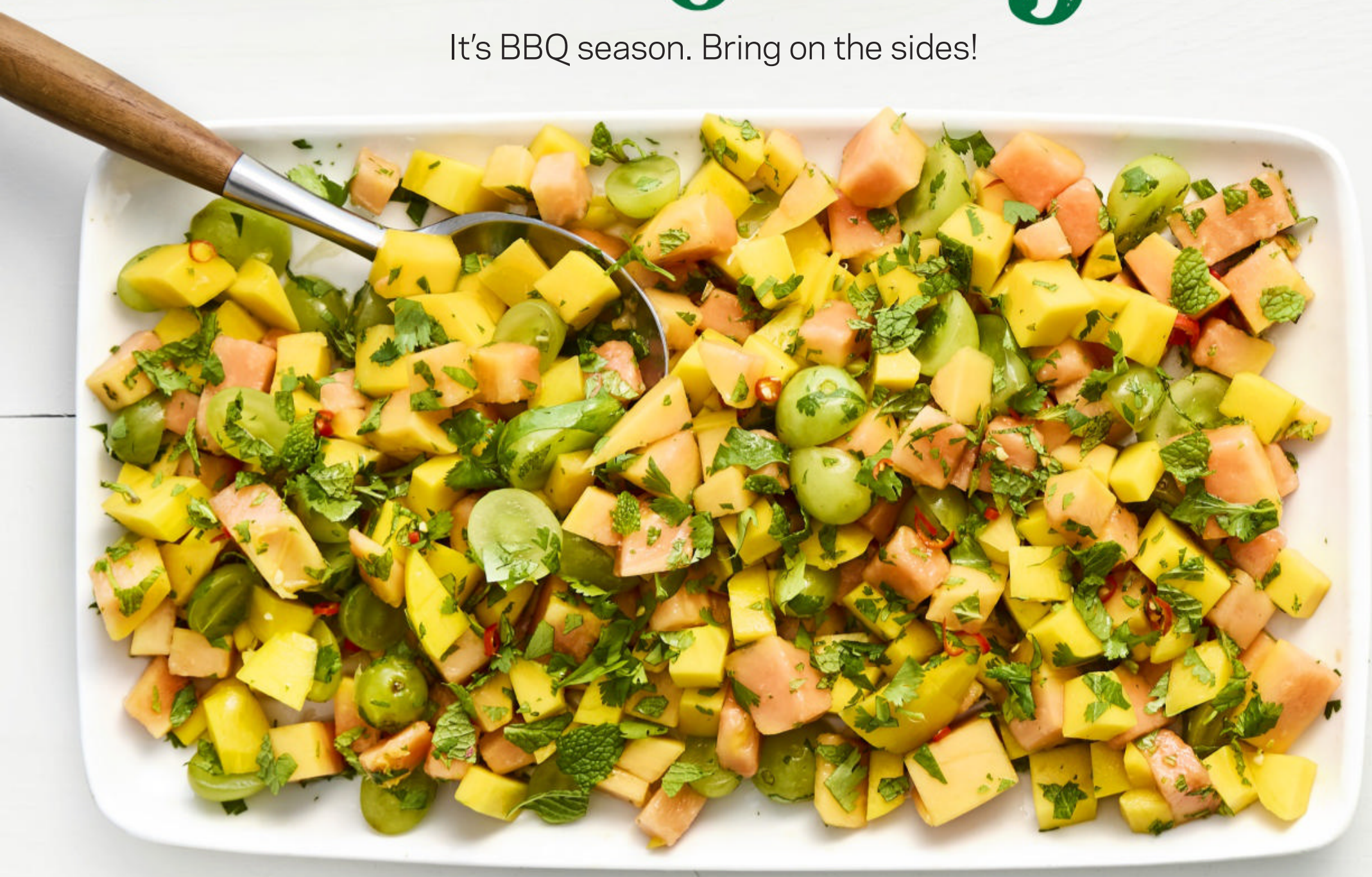
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Salad Days

It's BBQ season. Bring on the sides!





SPICY PAPAYA AND MANGO SALAD

ACTIVE: 15 min | TOTAL: 45 min | SERVES: 6 to 8

- 1 Thai chile pepper, thinly sliced
- ¼ cup lime juice (from 2 to 3 limes)
- 1 tablespoon fish sauce
- 1½ teaspoons sugar
- ½ papaya, cut into ¾- to 1-inch cubes (about 3 cups)
- 2 to 3 mangoes, cut into ¾- to 1-inch cubes (about 3 cups)
- 1½ cups green grapes, halved
- 1 cup chopped fresh cilantro
- 1 cup chopped fresh mint

1. Combine the chile pepper, lime juice, fish sauce and sugar in a large bowl and whisk until the sugar has dissolved. Add the papaya, mangoes and grapes, tossing to coat. Let sit, tossing occasionally, until the fruit has softened slightly and is juicy, about 30 minutes.

2. Add ¾ cup each of the cilantro and mint and toss. Transfer to a serving platter or bowl and top with the remaining herbs.

RECIPES BY **JESSICA D'AMBROSIO, KHALIL HYMORE, STEVE JACKSON AND AMY STEVENSON**

PHOTOS: RYAN LIEBE; FOOD STYLING: HADAS SMIRNOFF; PROP STYLING: PAIGE HICKS.

POTATO SALAD PRIMAVERA

ACTIVE: 20 min | TOTAL: 50 min | SERVES: 6 to 8

- 2½ pounds baby red potatoes, halved or quartered if large
- Kosher salt
- 1 bunch asparagus, trimmed and thinly sliced on the bias
- 4 ounces sugar snap peas, trimmed and thinly sliced on the bias
- ¼ cup white wine vinegar
- 3 tablespoons country dijon mustard
- ½ shallot, minced
- ⅓ cup extra-virgin olive oil
- Freshly ground pepper
- ¼ cup chopped fresh parsley
- 2 tablespoons chopped fresh chives

1. Put the potatoes in a large pot and cover with water by 1 inch; season with salt. Bring to a boil, then reduce to a simmer and cook until tender but still holding their shape, 10 to 12 minutes. Drain, then spread out on a baking sheet to cool slightly, about 20 minutes.
2. While the potatoes cook, bring a medium saucepan of salted water to a boil. Add the asparagus and peas and cook until bright green and crisp-tender, about 30 seconds. Drain, then immediately run under cold water to cool. Transfer to a towel-lined plate and blot dry.
3. Whisk together the vinegar, mustard and shallot in a large bowl. Whisk in the olive oil until smooth. Add the potatoes, asparagus and peas, tossing to coat; season with salt and pepper. Add half of the chopped herbs and toss, then sprinkle the remaining herbs on top.





FREGOLA ANTIPASTI SALAD

ACTIVE: 25 min | TOTAL: 55 min | SERVES: 6 to 8

- Kosher salt
- 12 ounces medium fregola (or pearl couscous)
- 6 tablespoons red wine vinegar
- 6 tablespoons extra-virgin olive oil
- ½ cup pickled pepperoncini, seeded and chopped, plus ¼ cup brine
- 1 teaspoon dried oregano
- 8 ounces mortadella, diced
- 8 ounces aged gouda cheese, diced
- 4 stalks celery, diced, plus ½ cup chopped leaves
- ½ red onion, finely diced
- ½ cup chopped roasted pistachios
- ¼ cup chopped fresh parsley

1. Bring a large pot of salted water to a boil. Add the fregola and cook as the label directs; drain. Rinse under cold water to cool, then shake to dry.
2. Whisk together the vinegar, olive oil, pepperoncini brine, oregano and 1 teaspoon salt in a large bowl. Add the fregola, mortadella, gouda, celery and leaves, red onion, chopped pepperoncini, pistachios and parsley; toss. Let sit 30 minutes before serving.

WHOLE-WHEAT PASTA SALAD WITH MISO-GINGER DRESSING

ACTIVE: 25 min | TOTAL: 55 min | SERVES: 6 to 8

Kosher salt
1 pound whole-wheat penne
6 tablespoons rice vinegar
3 tablespoons soy sauce
2 tablespoons white miso paste
2 tablespoons honey
1 tablespoon finely chopped peeled fresh ginger
1 tablespoon toasted sesame oil
3 tablespoons extra-virgin olive oil
1 red bell pepper, thinly sliced
1½ cups shredded carrots
6 radishes, thinly sliced
4 scallions, thinly sliced
½ cup chopped fresh mint
½ cup chopped fresh cilantro

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs; drain. Rinse the pasta under cold water to cool, then shake to dry.
2. Whisk together the vinegar, soy sauce, miso, honey, ginger, sesame oil and ½ teaspoon salt in a large bowl until smooth. Whisk in the olive oil, then add the pasta, bell pepper, carrots, radishes, scallions and herbs; toss. Let sit 30 minutes before serving.



MELON-KIWI SALAD WITH COCONUT YOGURT

ACTIVE: 15 min | TOTAL: 15 min | SERVES: 6 to 8

½ cantaloupe, halved, peeled and cut into ½-inch-thick slices
½ honeydew melon, halved, peeled and cut into ½-inch-thick slices
4 golden kiwis, peeled and thinly sliced
8 ounces plain unsweetened coconut yogurt
1 tablespoon honey
1 teaspoon finely grated lemon zest, plus 2 teaspoons lemon juice
½ teaspoon vanilla bean paste
Toasted coconut flakes, for topping

1. Arrange the cantaloupe, honeydew and kiwis on a large platter.
2. Combine the yogurt, honey, lemon zest and juice and the vanilla bean paste in a small bowl and whisk until smooth. Dollop or drizzle the yogurt mixture over the fruit and sprinkle with the coconut flakes.

TOMATO-CUCUMBER SALAD WITH DILL CROUTONS

ACTIVE: 30 min | TOTAL: 1 hr | SERVES: 6 to 8

FOR THE CROUTONS

¼ cup extra-virgin olive oil
2 teaspoons dried dill
¼ teaspoon garlic powder
Kosher salt and freshly ground pepper
½ round loaf crusty white bread

FOR THE SALAD

5 tablespoons white balsamic vinegar
2 teaspoons dijon mustard
1 teaspoon honey
⅔ cup extra-virgin olive oil
Kosher salt and freshly ground pepper
12 ounces cherry tomatoes, halved
1 English cucumber, chopped
1 small red onion, finely chopped
¾ cup finely chopped fresh dill
1 large head red-leaf lettuce, torn
1 small head frisée, torn

1. Make the croutons: Preheat the oven to 400˚. Whisk together the olive oil, dried dill, garlic powder and ½ teaspoon each salt and pepper in a large bowl. Tear the bread into 1- to 2-inch pieces (you should have about 6 cups). Add the bread to the bowl and toss to coat. Spread on a rimmed baking sheet in an even layer and bake until lightly golden and crisp, about 12 minutes. Let cool on the baking sheet.

2. Make the salad: Whisk together the vinegar, mustard and honey in a large bowl until smooth. Slowly drizzle in the olive oil, whisking, until the dressing emulsifies; season with ½ teaspoon each salt and pepper. Add the tomatoes, cucumber, red onion and fresh dill, then set aside until the vegetables release some of their juices, about 30 minutes. Add the lettuce, frisée and three-quarters of the croutons and season with salt and pepper; toss. Transfer the salad to a platter and top with the remaining croutons.



BERRY SALAD WITH ORANGE SYRUP

ACTIVE: 15 min | TOTAL: 1 hr 45 min | SERVES: 6 to 8

- ⅓ cup sugar
- 5 wide strips orange zest
- 6 sprigs thyme
- 2 pounds strawberries, trimmed and sliced
- ¾ cup blueberries
- ¾ cup blackberries
- 2 tablespoons orange liqueur (such as Grand Marnier)

1. Combine the sugar, 3 tablespoons water, the orange zest, thyme and one-third of the strawberries in a small saucepan. Bring to a boil, then reduce to a simmer. Cook, stirring occasionally to dissolve the sugar, until slightly syrupy, 6 to 8 minutes. Remove from the heat and let cool completely, about 1 hour.

2. Combine the remaining strawberries, the blueberries and blackberries in a large bowl. Add the orange liqueur and toss to coat. Strain the cooled syrup, reserving the orange zest, then pour the syrup over the berries; toss to coat. Let sit, tossing occasionally, until the fruit softens slightly and is very juicy, about 30 minutes. Transfer to a serving platter or bowl along with the reserved zest.

POTATO SALAD WITH SUMMER SAUSAGE

ACTIVE: 30 min | TOTAL: 50 min | SERVES: 6 to 8

2½ pounds russet potatoes, peeled and cut into ½- to ¾-inch chunks
Kosher salt
2 tablespoons apple cider vinegar
1 cup mayonnaise
⅓ cup dill pickle relish
2 tablespoons buttermilk
1 tablespoon yellow mustard
1 teaspoon sugar
Pinch of cayenne pepper
1 12-ounce log beef summer sausage, casing removed, cut into ½-inch chunks
2 scallions, thinly sliced
1 stalk celery, chopped
Freshly ground black pepper

1. Put the potatoes in a large pot and cover with water by 1 inch; season with salt. Bring to a boil, reduce to a simmer and cook until just tender, about 8 minutes; drain. Transfer to a large bowl and sprinkle with the vinegar and a big pinch of salt; toss. Let cool slightly, 20 to 30 minutes.
2. Stir together the mayonnaise, relish, buttermilk, mustard, sugar and cayenne in a medium bowl. Add to the potatoes along with the sausage, scallions (reserve about 1 tablespoon for topping) and celery; stir until combined, taking care not to mash the potatoes. Season with salt and black pepper and top with the reserved scallions.





ZUCCHINI-ARTICHOKE SALAD

ACTIVE: 20 min | TOTAL: 40 min | SERVES: 6 to 8

1 medium zucchini
Kosher salt
1 teaspoon fennel seeds
2 scallions, chopped, dark green parts separated
1 clove garlic, smashed
4 wide strips lemon zest
½ teaspoon chopped fresh thyme
¼ teaspoon red pepper flakes
2 teaspoons white wine vinegar
¼ cup extra-virgin olive oil
Freshly ground pepper
1 cup artichoke hearts packed in oil, drained
¾ cup frozen peas, thawed
3 to 4 heads Little Gem lettuce, torn
Shaved ricotta salata cheese, for topping

1. Thinly slice the zucchini on the bias using a mandoline or knife. Place in a colander and toss with 1 teaspoon salt. Set the colander in a bowl and let stand until the zucchini has softened and released much of its liquid, about 15 minutes.
2. Meanwhile, toast the fennel seeds in a small skillet over medium-low heat until golden, 4 minutes. Add to a large bowl along with the white and light green scallion parts, the garlic, lemon zest, thyme, red pepper flakes, vinegar and olive oil; season with salt and pepper. Pat the zucchini dry, then add to the bowl along with the artichokes and peas; toss.
3. Arrange the lettuce on a platter, then top with the zucchini-artichoke mixture. Top with the dark green scallion parts and ricotta salata.



Ready, Set... Pulled Pork!

Make this party staple the easy way, with the push of a button.

RECIPE FROM **FOOD NETWORK KITCHEN**

Barbecue purists, look away: Our favorite way to make pulled pork is in a slow cooker. It may not be authentic, but it's super easy and totally foolproof—the meat comes out fall-apart tender every time. Break out some soft hamburger buns, a few pickles and a quick homemade slaw and dinner is served!





PHOTO: DAVID MALOSH.



SLOW-COOKER PULLED PORK SANDWICHES

ACTIVE: 20 min | TOTAL: 8½ hr | SERVES: 6 to 8

- 3 tablespoons packed brown sugar (light or dark)
- 2 teaspoons hot paprika
- 1 teaspoon mustard powder
- ½ teaspoon ground cumin
- Kosher salt and freshly ground pepper
- 1 3- to 4-pound boneless pork shoulder, trimmed of excess fat
- 2 teaspoons vegetable oil
- ½ cup apple cider vinegar, plus more to taste
- 3 tablespoons tomato paste
- 6 to 8 potato buns
- Barbecue sauce, coleslaw and pickle slices, for serving

1. Combine 1 tablespoon brown sugar, the paprika, mustard powder, cumin, 2 teaspoons salt and ½ teaspoon pepper in a small bowl. Rub the spice mixture all over the pork.

2. Heat the vegetable oil in a large skillet over medium heat. Add the pork and cook, turning, until browned on all sides, about 5 minutes. Remove the pork and transfer to a plate; whisk ¾ cup water into the drippings in the skillet. Transfer the liquid to a 5- to 6-quart slow cooker.

3. Add the vinegar, tomato paste, the remaining 2 tablespoons brown sugar and 2 cups water to the slow cooker and whisk to combine. Add the pork, cover and cook on low, 8 hours.

4. Remove the pork and transfer to a cutting board. Strain the liquid into a saucepan, bring to a boil and cook until reduced by half, about 10 minutes; season with salt. Roughly chop or shred the pork. Transfer to a bowl and toss with 1 cup of the reduced cooking liquid and salt and vinegar to taste. Serve on the buns with barbecue sauce, coleslaw and pickles.



Simple Slaw

Combine ¾ cup mayonnaise, ¼ cup sour cream, 3 tablespoons cider vinegar, 1 teaspoon sugar and ½ teaspoon kosher salt. Toss with ¼ head each shredded green and red cabbage and 2 shredded carrots.





When Life Gives You Lemons

Zesty lemon and freshly caught fish are a joy to savor. The cleanup, not so much. When life gives you lemons, fish, and other food and bacterial odors, Glad® ForceFlexPlus with Clorox® trash bags help to ensure nothing is left behind but a clean lemon scent. With Glad's superior strength* (yep, they have 2X leak protection, reinforced bottoms, and double side seams), you can go all in on your favorite recipes without worrying about the mess.

Lemon Butter Halibut

Active Time: 20 min
Total Time: 20 min
Serves: 4

Zest of 1 lemon
1 pound halibut fillet
¾ teaspoon sea salt
¾ teaspoon garlic powder
¼ teaspoon ground black pepper
½ cup (1 stick) salted butter
1 pound asparagus, stems trimmed
Olive oil
⅓ cup fresh lemon juice
2 tablespoons dry white wine
¼ cup minced parsley
Lemon wedges

Heat oven to 425°. Line a sheet pan with nonstick foil or parchment. Zest lemon and set zest aside. Mix together the salt, garlic powder and pepper. Cut halibut into four pieces and sprinkle all over with the salt mixture (you may have some left over). Place on one half of the lined pan. Put ½ tablespoon of butter on top of each piece of fish.

Add asparagus to the sheet pan, season with remaining salt mixture and drizzle with olive oil. Place in the oven to roast. Cook until fish is just opaque (no longer transparent) and golden brown in parts, 9 to 10 minutes. Turn on broiler and place pan under the broiler for 1 to 2 minutes to caramelize the top of the fish.

While fish cooks, bring lemon juice to a simmer in a small saucepan. Simmer until it is reduced (only one tablespoon remains). Remove from heat and add the lemon zest, white wine, and remaining butter. Stir until butter is melted. On plates, divide sauce over the fish and asparagus. Garnish with parsley and serve with lemon wedges.

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What a Catch!

Grill fish like a pro: Food Network chefs share their best recipes.

Geoffrey Zakarian's GRILLED SWORDFISH WITH MANGO SALSA

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

- 1 ear of corn, shucked
- 2 ripe mangoes, peeled and cut into large wedges
- 2 limes, peeled, segmented and diced, plus the juice of ½ lime and wedges for serving
- ¼ cup diced red onion
- ½ habanero chile pepper, minced
- ¼ cup fresh cilantro, minced, plus leaves for garnish
- 1 avocado, peeled, pitted and diced
- Kosher salt
- 1 teaspoon ancho chile powder
- 1 teaspoon ground coriander
- 4 6-ounce swordfish steaks
- ¼ cup extra-virgin olive oil, plus more for drizzling
- Freshly ground pepper

1. Preheat a grill to medium-high. Grill the corn, turning occasionally, until charred, about 10 minutes; cut the kernels off the cob. Meanwhile, grill the mangoes until charred, about 2 minutes per side. Place on a cutting board and let cool slightly, then roughly chop. Combine the mangoes in a bowl with the corn, diced limes, lime juice, red onion, habanero, cilantro, avocado and a big pinch of salt.
2. Combine the chile powder, coriander and a pinch of salt in a small bowl. Brush the fish on both sides with the olive oil and sprinkle with the spice rub. Grill until the outside is nicely charred and the interior is cooked through, about 4 minutes per side, depending on the thickness.
3. Transfer the fish to a platter, season with salt and pepper and top with the salsa. Drizzle with olive oil and top with cilantro. Serve with lime wedges.



"Swordfish should be paired with something that has a bit of a bite, with good acidity and texture. This mango salsa provides it all!"



FOOD PHOTOS: DAVID MALOSH; FOOD STYLING: SIMON ANDREWS; PROP STYLING: PAIGE HICKS.



> **Miso and ginger combined have that special umami sensation that makes everything taste good.**





Bobby Flay's

MISO-GINGER MARINATED GRILLED SALMON

ACTIVE: 25 min | TOTAL: 55 min | SERVES: 4

¼ cup white miso
¼ cup mirin
2 tablespoons unseasoned rice vinegar
2 to 3 tablespoons soy sauce
2 tablespoons minced scallions
1½ tablespoons minced fresh ginger
2 teaspoons toasted sesame oil
4 8-ounce skin-on salmon fillets
Kosher salt and freshly ground pepper
Yuzu juice, for drizzling (optional)

1. Whisk together the miso, mirin, vinegar, soy sauce, scallions, ginger and sesame oil in a small bowl. Place the salmon in a baking dish, pour the marinade over and turn to coat. Cover and marinate for 30 minutes in the refrigerator.
2. Preheat a grill to high. Remove the fish from the marinade and season with salt and pepper. Grill the salmon, skin-side down and with the cover closed, until golden brown and a crust has formed, 3 to 4 minutes. Turn the salmon over and continue grilling for 3 to 4 minutes for medium doneness. Drizzle with a little yuzu juice, if desired.



Add a few lemon halves to the grill while you cook your fish. They'll get a great charred, slightly caramelized flavor.

Kardea Brown's

GRILLED STUFFED WHOLE SNAPPER

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

- 2 2-pound whole red snappers, cleaned
- 2 tablespoons tomato-chicken bouillon powder
- Freshly ground pepper
- 4 cloves garlic, minced
- 2 lemons, sliced
- 2 plum tomatoes, sliced
- 12 sprigs fresh thyme
- 6 sprigs fresh rosemary
- 1 cup fresh parsley (leaves and stems)

1. Preheat a grill to medium-high. Rub the fish all over with the bouillon, a few grinds of pepper and the garlic. Stuff the fish cavities with the lemon slices, tomato slices and herbs.

2. Grill the fish until it flakes easily with a fork, 6 to 8 minutes per side. Transfer to a platter.



"In my Gullah culture, we go by the phrase 'live by the land and sea,' and this recipe does a beautiful job of that!"

GET BACK TO THE THINGS YOU LOVED DOING
BEFORE YOUR ASTHMA GOT IN THE WAY.*

FASENRA is proven to help:

- **prevent asthma attacks**
- **improve breathing**
- **lower daily use of oral steroids***

FASENRA 8-week dosing offers patients the fewest doses per year.†‡

Talk to your doctor or visit FASENRA.com

*Results may vary.

†The first 3 doses are given on day 1, week 4, and week 8.

‡Dosing comparisons do not imply similar efficacy or safety.

APPROVED USE

FASENRA is a prescription medicine used with other asthma medicines for the maintenance treatment of asthma in people 12 years and older whose asthma is not controlled with their current asthma medicines. FASENRA is not used to treat other problems caused by eosinophils and is not used to treat sudden breathing problems. It is not known if FASENRA is safe and effective in children under 12 years of age.

IMPORTANT SAFETY INFORMATION

Do not use FASENRA if you are allergic to benralizumab or any of the ingredients in FASENRA.

Do not use to treat sudden breathing problems.

FASENRA may cause serious side effects, including:

- **allergic (hypersensitivity) reactions, including anaphylaxis.** Serious allergic reactions can happen after you get your FASENRA injection. Allergic reactions can sometimes happen hours or days after you get your injection. Tell your healthcare provider or get emergency help right away if you have any of the following symptoms of an allergic reaction:
    - swelling of your face, mouth and tongue
    - breathing problems
    - fainting, dizziness, feeling lightheaded (low blood pressure)
    - rash
    - hives

Before using FASENRA, tell your healthcare provider about all of your medical conditions, including if you:

- are taking oral or inhaled corticosteroid medicines. **Do not** stop taking your corticosteroid medicines unless instructed by your

healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine to come back.

- have a parasitic (helminth) infection.
- are pregnant or plan to become pregnant. It is not known if FASENRA will harm your unborn baby. Tell your healthcare provider if you become pregnant during your treatment with FASENRA.
  - o There is a pregnancy exposure registry that monitors pregnancy outcomes in women exposed to FASENRA during pregnancy. Healthcare providers can enroll patients or encourage patients to enroll themselves by calling 1-877-311-8972 or visiting www.mothertobaby.org/fasenra.
- are breastfeeding or plan to breastfeed. It is not known if FASENRA passes into your breast milk. Talk to your healthcare provider about the best way to feed your baby if you use FASENRA.
- are taking prescription and over-the-counter medicines, vitamins, or herbal supplements.

Do not stop taking your other asthma medicines unless instructed to do so by your healthcare provider. Tell your healthcare provider if your asthma does not get better or if it gets worse after you start treatment with FASENRA.

The most common side effects of FASENRA include: headache and sore throat. These are not all the possible side effects of FASENRA.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit **www.FDA.gov/medwatch** or call **1-800-FDA-1088.**

Please see Brief Summary of full Prescribing Information on adjacent page.

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Fasenra®
(benralizumab) Subcutaneous Injection 30 mg
Breathtaking Science. Breath-Giving Medicine.

IMPORTANT INFORMATION ABOUT FASENRA

Read this brief summary carefully before using FASENRA for the first time and each time you use a new dose. There may be new information. This summary does not take the place of talking to your healthcare provider about your medical condition or treatment.

What is FASENRA?

FASENRA is a prescription medicine used with other asthma medicines for the maintenance treatment of asthma in people 12 years and older whose asthma is not controlled with their current asthma medicines. When added to other medicines for asthma, FASENRA helps prevent severe asthma attacks (exacerbations) and may improve your breathing. Medicines such as FASENRA reduce blood eosinophils. Eosinophils are a type of white blood cell that may contribute to your asthma.

- FASENRA is not used to treat other problems caused by eosinophils.
- FASENRA is not used to treat sudden breathing problems. Tell your healthcare provider if your asthma does not get better or if it gets worse after you start treatment with FASENRA.

It is not known if FASENRA is safe and effective in children under 12 years of age.

Do not use FASENRA if you are allergic to benralizumab or any of the ingredients in FASENRA.

Before using FASENRA, tell your healthcare provider about all of your medical conditions, including if you:

- are taking oral or inhaled corticosteroid medicines. **Do not** stop taking your corticosteroid medicines unless instructed by your healthcare provider. This may cause other symptoms that were controlled by the corticosteroid medicine to come back
- have a parasitic (helminth) infection
- are pregnant or plan to become pregnant. It is not known if FASENRA will harm your unborn baby. Tell your healthcare provider if you become pregnant during your treatment with FASENRA.
  - There is a pregnancy exposure registry that monitors pregnancy outcomes in women exposed to FASENRA during pregnancy. Healthcare providers can enroll patients or encourage patients to enroll themselves by calling 1-877-311-8972 or visiting www.mothertobaby.org/fasenra.
- are breastfeeding or plan to breastfeed. It is not known if FASENRA passes into your breast milk. You and your healthcare provider should decide if you will use FASENRA and breastfeed. Talk to your healthcare provider about the best way to feed your baby if you use FASENRA.

Tell your healthcare provider about all the medicines you take, including prescription and over-the-counter medicines, vitamins, and herbal supplements.

Do not stop taking your other asthma medicines unless your healthcare provider tells you to.

How will I use FASENRA?

- FASENRA is injected under your skin (subcutaneously) one time every 4 weeks for the first 3 doses, and then every 8 weeks.
- FASENRA comes in a single dose prefilled syringe and in a single dose autoinjector.
- A healthcare provider will inject FASENRA using the single-dose prefilled syringe.
- If your healthcare provider decides that you or a caregiver can give the injection of FASENRA, you or your caregiver should receive training on the right way to prepare and give the injection using the FASENRA PEN. **Do not** try to inject FASENRA until you have been shown the right way by your healthcare provider. **See the detailed "Instructions for Use" that comes with FASENRA PEN for information on how to prepare and inject FASENRA.**
- If you miss a dose of FASENRA, call your healthcare provider.

What are the possible side effects of FASENRA?

FASENRA may cause serious side effects, including:

- **allergic (hypersensitivity) reactions, including anaphylaxis.** Serious allergic reactions can happen after you get your FASENRA injection. Allergic reactions can sometimes happen hours or days after you get your injection. Tell your healthcare provider or get emergency help right away if you have any of the following symptoms of an allergic reaction:
  - swelling of your face, mouth and tongue
  - breathing problems
  - fainting, dizziness, feeling lightheaded (low blood pressure)
  - rash
  - hives

The most common side effects of FASENRA include headache and sore throat.

These are not all the possible side effects of FASENRA. Call your doctor for medical advice about side effects. You may report side effects to FDA at 1-800-FDA-1088.

How should I store FASENRA?

- Store FASENRA in the refrigerator between 36°F to 46°F (2°C to 8°C).
- FASENRA may be stored at room temperature between 68°F to 77°F (20°C to 25°C) **for up to 14 days.**
- Once removed from the refrigerator and brought to room temperature FASENRA must be used within 14 days or thrown away.
- Store FASENRA in the original carton until you are ready to use it to protect it from light.
- Do not freeze FASENRA. Do not use FASENRA that has been frozen.
- Do not expose FASENRA to heat.
- Do not use FASENRA past the expiration date.
- **Keep FASENRA and all medicines out of the reach of children.**

What are the ingredients in FASENRA?

Active ingredient: benralizumab

Inactive ingredients: L-histidine, L-histidine hydrochloride monohydrate, polysorbate 20, α,α-trehalose dihydrate, and Water for Injection

The information provided here is not comprehensive. Ask your healthcare provider for additional information about FASENRA. You can also contact the company that makes FASENRA (toll-free) at 1-800-236-9933 or at www.fasenra.com.

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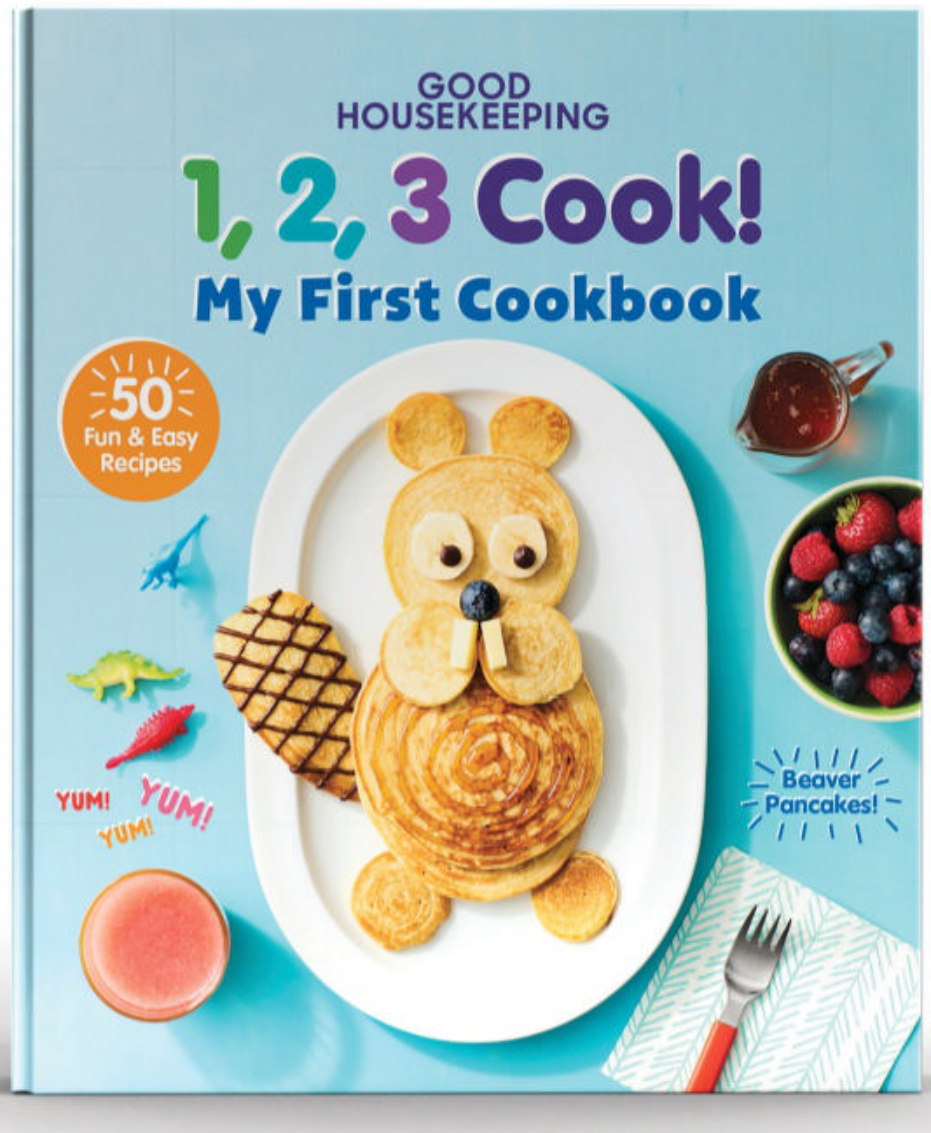
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For more information, visit **FASENRA.com**
Or call **1-800-236-9933**

Fasenra®
(benralizumab) Subcutaneous injection 30 mg

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Step Up Your Grilled Chicken

Our test kitchen chefs reinvented four beloved chicken dinners for the grill.

GRILLED SOY SAUCE CHICKEN

ACTIVE: 45 min | TOTAL: 3 hr (plus overnight marinating) | SERVES: 4

FOR THE CHICKEN
- 10 pods star anise
- 4 scallions, cut into 3-inch pieces
- 1 3-inch piece fresh ginger, sliced
- ¼ cup sugar
- 1 tablespoon black peppercorns
- Kosher salt
- ¾ cup soy sauce
- ¼ cup dark soy sauce
- 1 4-pound chicken
- 1 tablespoon vegetable oil

FOR THE SAUCE
- ½ cup soy sauce
- 2 tablespoons dark soy sauce
- ¼ cup rice wine vinegar
- ¼ cup sugar
- 1 tablespoon toasted sesame oil
- 2 pods star anise
- 1 scallion, thinly sliced

1. Marinate the chicken: Toast the star anise in a medium saucepan over medium heat, shaking the pan, until aromatic, 1 to 2 minutes. Add 2 cups water, the scallions, ginger, sugar, peppercorns and 1 teaspoon salt and bring to a simmer, stirring to dissolve the sugar. Remove from the heat and add 1 cup cold water and both soy sauces to cool the marinade.

2. Cut the backbone out of the chicken using a pair of kitchen shears. Trim off any remaining ribs sticking out. Flip over, breast-side up, and firmly press to flatten the chicken. Add the chicken to a shallow pot or large resealable bag, breast-side down, and pour the soy mixture over top. Add more water to just cover the chicken (1 to 2 more cups), pressing down to submerge if needed. Refrigerate overnight.

3. Preheat a grill to medium and prepare for indirect grilling: On a charcoal grill, bank the coals to one side; on a gas grill, turn off half the burners (the grill temperature should be about 375˚). Remove the chicken from the marinade and pat dry. Lightly rub the skin with the vegetable oil. Arrange the chicken, breast-side up, on the cooler side of the grill (indirect heat), making sure it lies flat. Cover and grill 1 hour 15 minutes; if using charcoal, add more coals as needed to maintain a temperature between 325˚ and 375˚.

4. Meanwhile, make the sauce: Bring both soy sauces, the vinegar, sugar, 2 tablespoons water, the sesame oil and star anise to a simmer in a medium nonstick skillet over medium heat, stirring occasionally. Cook until thickened slightly, 5 to 7 minutes. Set aside to cool; the sauce will thicken a bit more.

5. After 1 hour 15 minutes, uncover the grill and brush the chicken all over with some of the sauce. Cover and continue to grill, brushing with sauce 1 or 2 more times, until a thermometer inserted into the thigh and breast registers at least 165˚ and the skin is a rich brown color, 15 to 45 minutes more.

6. Remove to a cutting board and lightly brush with more sauce. Let rest at least 20 minutes before carving. Stir the light green and white scallion parts into the remaining sauce and sprinkle the dark green scallions over the carved chicken. Serve with the sauce.

RECIPES BY **MELISSA GAMAN, KHALIL HYMORE AND STEVE JACKSON**



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PHOTOS: MIKE GARTEN; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: SARAH SMART



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A Package Deal

An authentic Moroccan chicken tagine is made in a conical earthenware vessel designed to trap heat and moisture, and the result is a fragrant stew. To get a similar effect on the grill, we cooked the chicken in individual foil packets.

GRILLED CHICKEN TAGINE WITH DRIED APRICOTS AND ALMONDS

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

- 1½ pounds skinless, boneless chicken thighs, cut into 2- to 3-inch chunks
- 3 medium carrots, cut into large pieces
- 1 large red onion, cut into ½-inch-thick wedges with the root end intact
- 2 cloves garlic, thinly sliced
- 1½ teaspoons ground turmeric
- 1¼ teaspoons ground ginger
- ¾ teaspoon ground cinnamon
- Kosher salt and freshly ground pepper
- 1 14.5-ounce can diced fire-roasted tomatoes
- ½ cup low-sodium chicken broth
- 2 tablespoons extra-virgin olive oil
- ½ cup halved dried apricots
- ¼ cup slivered almonds, toasted
- Cooked couscous, for serving
- Fresh cilantro, for topping

1. Preheat a grill to medium. Combine the chicken, carrots, red onion, garlic, turmeric, ginger, cinnamon and 1 teaspoon each salt and pepper in a large bowl and toss to coat. Stir in the tomatoes and their juices, the chicken broth, olive oil, apricots and almonds.

2. Tear off four 18-inch-long sheets of heavy-duty foil. Divide the chicken mixture evenly among the sheets. Bring the short ends of the foil together and fold over twice to seal, then fold in the sides to seal the packets, leaving room for heat to circulate.

3. Grill the foil packets, flipping once, until the chicken is cooked through, 20 to 24 minutes. Remove from the grill and let stand 5 minutes. Carefully open the packets and add some cooked couscous to each. Top with cilantro.

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A Cheesy Combo

Chicken cordon bleu, named after the blue sashes worn by French knights, has been popular in the US for more than half a century, and it's a perfect candidate for grilling: The cheese-and-ham filling keeps the lean chicken breasts from drying out.

GRILLED CHICKEN CORDON BLEU

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

- 4 skinless, boneless chicken breasts (about 8 ounces each)
- Extra-virgin olive oil, as needed
- Kosher salt and freshly ground pepper
- 8 thin slices Swiss cheese (about 4 ounces)
- 4 slices smoked deli ham, such as Black Forest (about 4 ounces)
- ½ cup sour cream
- 2 teaspoons fresh lemon juice
- 1½ teaspoons dijon mustard
- ½ small clove garlic, finely grated
- Chopped fresh chives, for topping

1. Preheat a grill to medium. Butterfly the chicken: Cut each breast horizontally about halfway through the thickest part and then open like a book. Gently pound each breast between 2 sheets of parchment to an even ¼-inch thickness, taking care to not tear the chicken.

2. Lightly drizzle the chicken with olive oil and season with salt and pepper. Layer a slice of cheese, ham and another slice of cheese on each chicken breast. Roll up into a log and secure with toothpicks; if there are any tears in the meat, roll up the torn side first so the cheese isn't exposed. Rub each roll with olive oil and season with salt and pepper.

3. Grill the chicken, turning occasionally, until cooked through, 15 to 20 minutes. Remove to a cutting board and let rest 5 to 10 minutes. Meanwhile, make the sauce: Stir together the sour cream, 3 tablespoons water, the lemon juice, mustard and garlic; season with salt and pepper.

4. Spoon the sauce onto a platter. Remove the toothpicks from the chicken, twisting if they are stuck, and slice the rolls. Arrange over the sauce and sprinkle with chives.

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GRILLED CHICKEN SCARPARIELLO

ACTIVE: 1 hr | TOTAL: 1 hr (plus 4 hr marinating) | SERVES: 4

- 2½ to 3 pounds chicken drumsticks and thighs (about 8 total)
- Kosher salt and freshly ground pepper
- ⅔ cup plus 2 tablespoons extra-virgin olive oil, plus more for the grill
- ⅓ cup red wine vinegar
- 6 cloves garlic, minced
- 2 teaspoons dried oregano
- 2 teaspoons minced fresh rosemary
- 2 bell peppers (preferably 1 red and 1 yellow or orange), cut into ¾-inch-thick strips
- 1 medium white or sweet onion, cut into ½-inch-thick rounds
- 4 Italian sausage links (sweet or hot or a combination)
- ½ cup sliced jarred pickled hot cherry peppers
- 2 tablespoons chopped fresh parsley

1. Season the chicken generously with salt and pepper. Stir together ⅔ cup olive oil, the vinegar, garlic, oregano and rosemary in a medium bowl. Remove ¼ cup of the mixture for serving and refrigerate. Add the chicken to the bowl and toss to coat. Cover and refrigerate at least 4 hours and up to overnight.

2. Preheat a grill to medium; oil the grates. Remove the chicken from the marinade to a plate, allowing the excess marinade to drip back into the bowl. Remove the reserved marinade from the refrigerator and bring to room temperature. Put the bell peppers and onion in a separate large bowl, add the remaining 2 tablespoons olive oil, season with salt and pepper and toss.

3. Arrange the chicken and sausages on the grill. Cook, turning occasionally, until well marked and cooked through, about 20 minutes for the sausages and 25 to 30 minutes for the chicken; add the bell peppers and onion during the last 10 minutes of grilling and cook, turning occasionally, until blistered in spots and tender. Remove to a baking sheet.

4. Separate the onion into rings; arrange the grilled bell peppers and onion on a platter. Slice the sausages and add to the platter along with the chicken. Spoon the reserved marinade on top, then sprinkle with the pickled cherry peppers and parsley.

An Italian-American Favorite

Traditional chicken scarpariello (which translates to shoemaker's chicken) is a braised dish made with chicken, sausage and pickled peppers, plus a sweet-and-sour pan sauce. We used a vinegary marinade to mimic that signature tart flavor, then we grilled everything.



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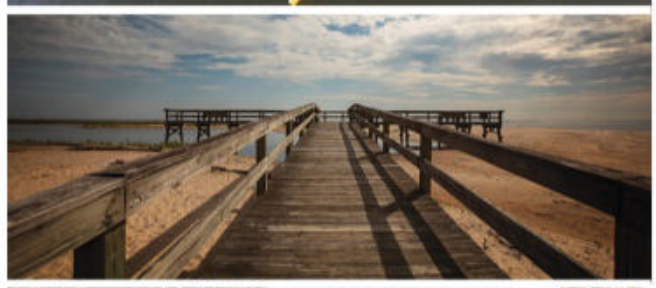
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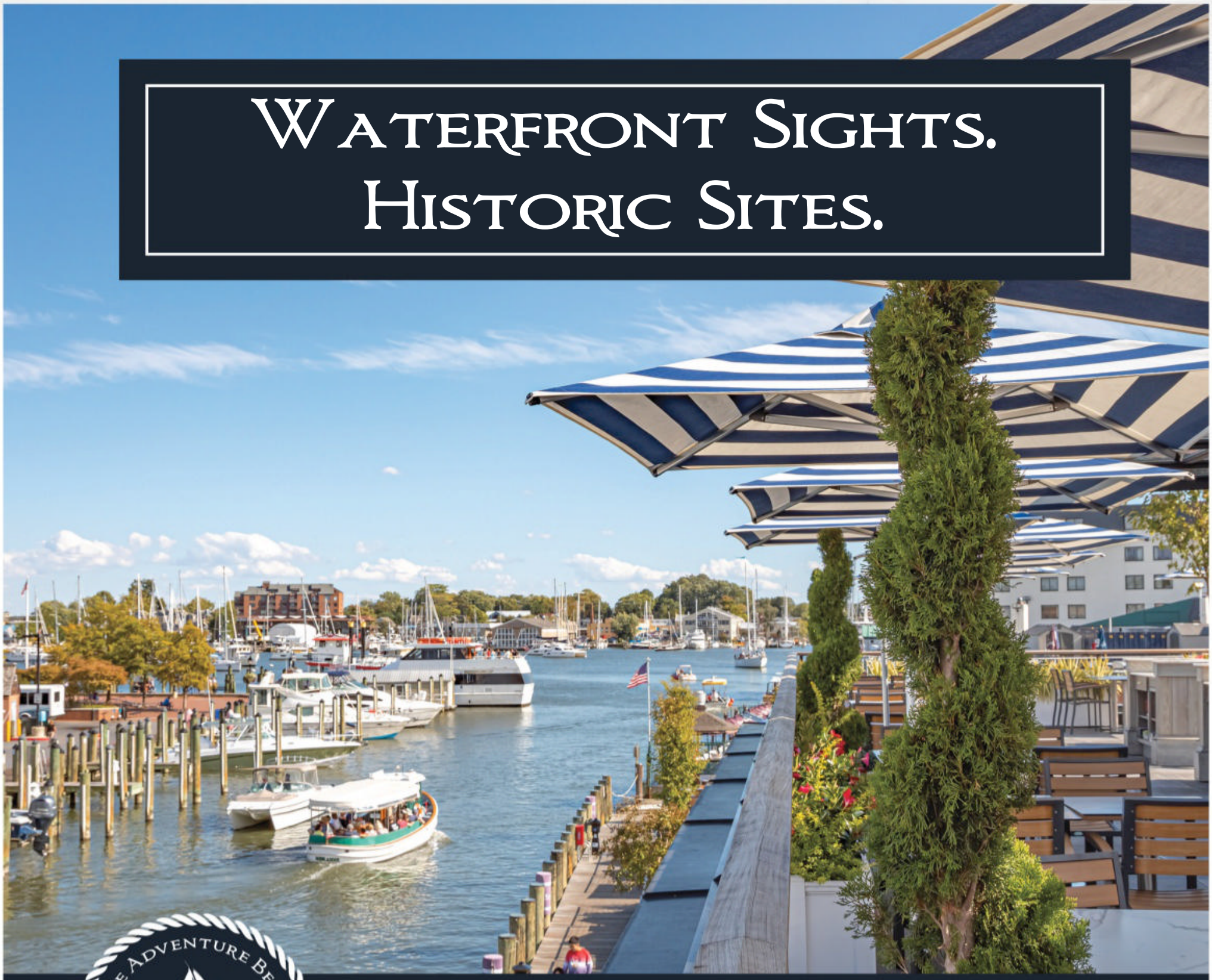
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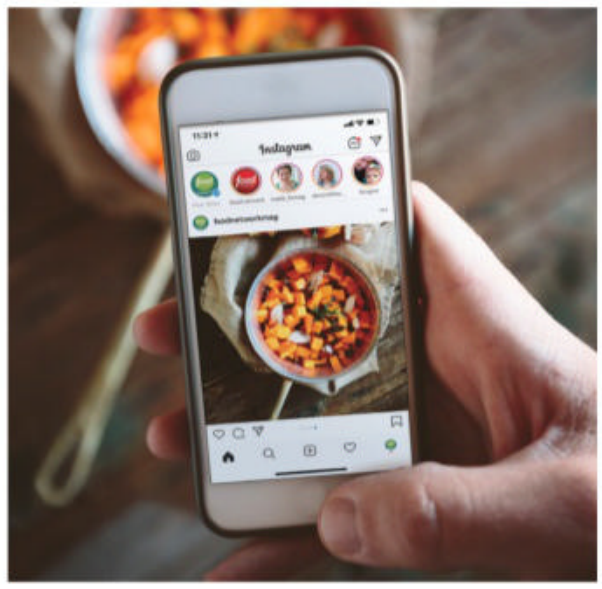


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the GRILLED STEAK Handbook

Save this cheat sheet, and turn the page for three foolproof recipes.

RECIPES BY **MELISSA GAMAN, KHALIL HYMORE AND STEVE JACKSON**

THE BASIC RECIPE

1. Marinate your steak, if desired. To make a simple marinade for 1 to 1½ pounds steak, whisk 2 tablespoons wine vinegar, 2 teaspoons dijon mustard, ½ teaspoon kosher salt and pepper to taste. Marinate in the refrigerator for at least 1 hour.
2. Bring the steak to room temperature about 30 minutes before grilling.
3. Meanwhile, preheat the grill as directed. If your cut requires indirect heat, you'll need to create two heat zones.
4. Pat the steak dry, then season generously on both sides with salt and pepper. Oil the grill grates.
5. Grill as directed (a thermometer inserted into the steak should register 125° for medium-rare). Remove to a cutting board and let rest 5 to 10 minutes. Slice against the grain.

Cut	Marinating	Temperature	Time
 **SKIRT**	Optional; can help tenderize tough connective tissue	Medium-high (direct heat)	2 to 5 minutes per side
 **FLANK**	Recommended; this cut is lean and can be tough	Medium-high (direct heat)	5 to 8 minutes per side
 **HANGER**	Optional; remove the center membrane before marinating or cooking	Medium-high on one side (direct heat), then medium-low on the other side (indirect heat)	5 minutes per side over medium-high, then 2 minutes per side, covered, over medium-low
 **SIRLOIN**	Recommended; this cut is extra lean	Medium-high (direct heat)	4 to 5 minutes per side
 **RIB-EYE**	Not necessary; meat is well marbled	Medium-high (direct heat)	4 to 6 minutes per side
 **PORTERHOUSE OR T-BONE**	Not necessary; meat is well marbled	Medium-high on one side, then medium-low on the other side (indirect heat)	4 to 6 minutes per side over medium-high, then 2 to 3 minutes per side, covered, over medium-low
 **FLAT-IRON** *(a.k.a. Top Blade)*	Recommended; this cut is lean	Medium-high (direct heat)	3 to 5 minutes per side
 **STRIP** *(a.k.a. Shell or New York Strip)*	Not necessary; meat is lean but tender	Medium-high (direct heat)	6 minutes per side
 **FILET MIGNON**	Not necessary; meat is lean but tender	Medium-high (direct heat)	6 minutes per side

LEFT: JODY HORTON/SHUTTERSTOCK.
SKIRT, SIRLOIN, RIB-EYE AND FLAT-IRON: KANG KIM. FLANK: JEFFREY WESTBROOK. HANGER, T-BONE AND STRIP: GETTY IMAGES.



GRILLED RIB-EYE STEAKS WITH WATERMELON-TOMATO SALSA

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

Vegetable oil, for the grill
- 4 boneless rib-eye steaks (1 to 1¼ inches thick)

Kosher salt and freshly ground pepper
- ¼ cup fresh lime juice (from 3 to 4 limes), plus wedges for serving
- 2 tablespoons sugar
- 2 tablespoons sambal oelek
- 2 teaspoons fish sauce
- 4 cups diced seedless watermelon
- 1 pint golden cherry tomatoes, quartered
- 1 small shallot, thinly sliced and separated into rings
- 1 Fresno chile pepper, thinly sliced
- ½ cup chopped fresh cilantro

1. Preheat a grill to medium-high and oil the grates. Season the steaks generously on both sides with salt and pepper.

2. Make the watermelon salsa: Whisk together the lime juice, sugar, sambal oelek, fish sauce and 2 tablespoons water in a large bowl until the sugar is dissolved. Add the watermelon, tomatoes, shallot and chile pepper and toss to combine. Season lightly with salt; set aside.

3. Grill the steaks until well marked, 4 to 6 minutes per side for medium-rare. Remove to a cutting board and let rest 5 to 10 minutes.

4. Add the cilantro to the watermelon salsa, toss and season with salt. Slice the steaks against the grain and top with some of the watermelon salsa; serve the rest on the side. Serve with lime wedges.

Pro Tip

The more a steak is cooked, the firmer it feels. Compare it to your palm below your thumb: When you make a loose fist, your palm feels firm with a bit of give, like medium-rare.

PHOTOS: MIKE GARTEN; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: SARAH SMART.

Pro Tip

Lean cuts like flank steak can be tough, but a good marinade works wonders. Poke the meat all over with a fork first so the marinade penetrates the meat faster.

YAKITORI-STYLE GRILLED FLANK STEAK

ACTIVE: 40 min | TOTAL: 1 hr 50 min
SERVES: 4

⅔ cup soy sauce
½ cup sake
½ cup mirin
5 tablespoons sugar
Kosher salt
1 flank steak (about 2 pounds)
4 to 5 heads baby bok choy (about 1¼ pounds), quartered lengthwise, root ends intact
3 tablespoons vegetable oil, plus more for the grill
Freshly ground pepper

1. Whisk together the soy sauce, sake, mirin, sugar and 1 teaspoon salt in a large baking dish, whisking occasionally, until the sugar and salt have dissolved, about 10 minutes. Add the flank steak, poke it all over with a fork on both sides and let marinate in the refrigerator, turning occasionally, for 1 hour.
2. Preheat a grill to medium-high. Put the bok choy in a large bowl, drizzle with the vegetable oil and season with salt and pepper; toss to coat. Lightly oil the grill grates. Grill the bok choy, turning occasionally, until crisp-tender and charred in spots, 6 to 8 minutes. Transfer to a bowl and cover with foil to steam and keep warm.
3. Meanwhile, remove the steak from the marinade, pat dry with paper towels and season with salt and pepper on both sides. Grill the steak, turning occasionally, until medium-rare in the thickest parts, 12 to 16 minutes, depending on the thickness. Transfer to a cutting board, tent with foil and let rest 10 to 15 minutes. Slice against the grain and serve with the bok choy.



GRILLED FLAT-IRON STEAKS WITH HERB-CAPER SAUCE

ACTIVE: 20 min | TOTAL: 25 min | SERVES: 4

- 2 tablespoons grainy mustard
- 2 tablespoons extra-virgin olive oil, plus more as needed
- 2 tablespoons capers in brine, drained and chopped
- 1 tablespoon red wine vinegar
- 2 teaspoons packed light brown sugar
- 1 teaspoon Worcestershire sauce
- 1 small clove garlic, finely grated
- 2 tablespoons chopped fresh parsley
- 2 tablespoons finely chopped fresh chives
- Kosher salt and freshly ground pepper
- 4 flat-iron steaks (about 8 ounces each)

1. Preheat a grill to medium-high. Stir together the mustard, olive oil, capers, vinegar, 1 teaspoon brown sugar, the Worcestershire sauce and garlic in a large bowl. Stir in the parsley, chives and 2 tablespoons water and season with salt and pepper; set the caper sauce aside.
2. Lightly rub the steaks with olive oil. Mix together 2 teaspoons salt, 1 teaspoon pepper and the remaining 1 teaspoon brown sugar, then rub on both sides of the steaks. Oil the grill grates. Grill the steaks 3 to 5 minutes per side for medium-rare, depending on the thickness. Remove to a cutting board and let rest 5 to 10 minutes.
3. Slice the steaks against the grain and top with some of the caper sauce; serve the rest on the side.

Pro Tip

Always slice your steak against the grain: Tough muscle fibers run in one direction, and slicing perpendicular to these fibers shortens them so the meat will be more tender.

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BASIC BURGER PATTIES

Season 1½ pounds ground beef chuck with salt and divide into 4 patties; make an indent in the center of each. Grill over medium-high heat for 4 to 5 minutes per side. Top with 1 or 2 slices of cheese in the last minute of cooking; cover to melt.

FLAVORED CONDIMENTS



Dill Mustard

Mix ½ cup yellow mustard, ¼ cup each finely chopped dill pickles and white onion and 1 tablespoon chopped fresh dill.



Curry Ketchup

Cook ¼ cup minced onion in butter in a saucepan, 3 minutes. Add 1 teaspoon each curry powder and paprika and a pinch of cayenne; toast 1 minute. Add ½ cup water and 1 cup ketchup; cook 25 minutes.



Chile-Cheese Mayo

Mix ¼ cup each mayonnaise, grated cheddar cheese, canned chopped green chiles and chopped scallions.

Over-the-Top Buns

Brush the bun tops with egg wash (1 egg white whisked with 1 tablespoon water). Sprinkle with toppings; bake at 375° until dry, 6 to 8 minutes.

ZA'ATAR-POPPY

Sprinkle with za'atar spice mix and poppy seeds.



NORI-SESAME

Sprinkle with thinly sliced roasted nori and sesame seeds.



SALT AND PEPPER

Sprinkle with flaky sea salt and freshly ground pepper.



SMOKY CHILI

Sprinkle with chili powder, garlic powder, smoked paprika and ground cumin.



BUFFALO-BLUE CHEESE

Replace the water in the egg wash with Buffalo sauce. Sprinkle with blue cheese and celery seeds.



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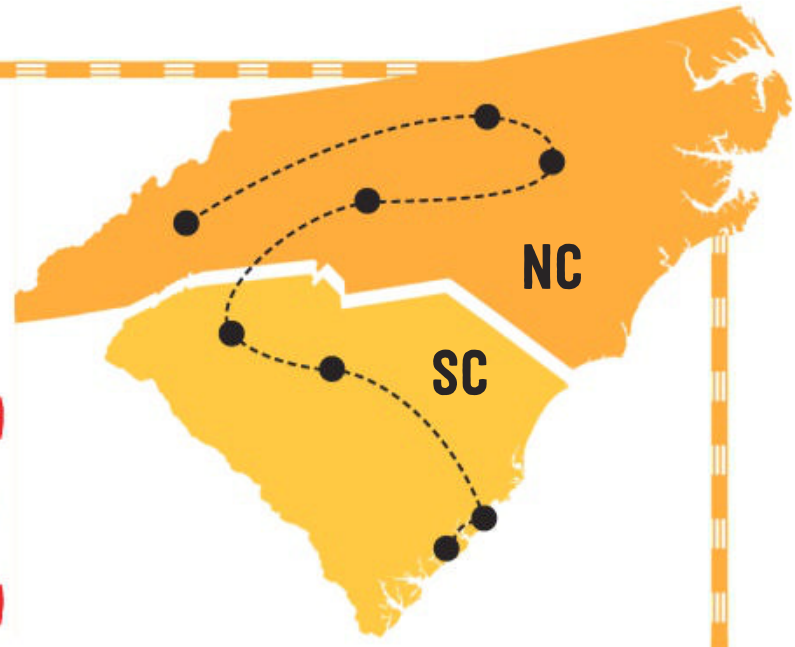
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A Carolina BARBECUE Road Trip



Come along to taste some of America's tastiest 'cue.

BY **MONICA MICHAEL WILLIS**



JONATHAN BONCEK.

When someone from North or South Carolina says "barbecue," they usually mean pork—as in, pork shoulders or whole hogs smoked low and slow over hardwood until the meat is tender, smoky perfection. It's serious business in the sister states, where talented pitmasters work their magic in rustic pits on rural back roads and at state-of-the-art smokehouses in urban centers. Back in the day, you could tell exactly what region you were in by the barbecue sauce on your pork sandwich, but those vinegar, tomato and mustard lines have been largely blurred by a new generation of pitmasters who are raising the profile of this culinary art with reimagined entrées and sides.

For my pork odyssey, I consulted friends in the South and barbecue devotees everywhere. I visited eight restaurants in eight cities with my husband, James, and we traveled 800 miles. While we could have easily stayed focused on pulled pork, we made a point to move beyond the local specialty so we wouldn't miss any tasty surprises.

Loaded Tater
in Charleston, SC



RODNEY SCOTT'S WHOLE HOG BBQ

Rodney Scott smoked his first hog at his family's variety store in Hemingway, SC, when he was 11. He went on to become only the second pitmaster ever to win a James Beard Award. He's famous for his whole-hog barbecue mopped with pepper-vinegar sauce, and at Rodney's sunny counter-service joint in Charleston, we tried it several ways. I especially loved the smoky pork tucked into a baked potato with cheddar, bacon, scallions and barbecue sauce. The slightly sweet baked beans and peppery collards are also first-rate. And I finished every last bit of Ella's Banana Puddin', made from his mom's recipe. *rodneyscottsbbq.com*

PIT STOP! *After you feast, explore Charleston's historic district—one of the nation's largest and loveliest—on a fat-tire electric bike. $39 for two hours; rebellionroads.com*



BBQ Platter
in Mount Pleasant, SC

SWIG & SWINE

The $68 family platter here is a serious sampler: a tray loaded with thick slices of pork belly, beef brisket, smoked turkey, pulled pork, sausages, ribs, chicken wings and a choice of three of the available 11 sides, including béchamel mac 'n' cheese and pickled vegetables. We went for it, with no regrets. Like other traditionalists, pitmaster Anthony DiBernardo's barbecue technique involves no electricity, gas or pretense—just the kind of woody flavor you get from hours and hours of cooking over smoldering wood. Despite the lavish spread, we couldn't resist the warm pork rinds topped with hot sauce and crumbled blue cheese. *swigandswinebbq.com*

SCOTT: PETER FRANK EDWARDS/REDUX. DIBERNARDO: JONATHAN BONCEK. MONICA MICHAEL WILLIS (5).

Pork Nachos
in Irmo, SC



ROY'S GRILLE
The only way to enjoy chef Chris Williams's smoky pork in the past was to join the line outside his sliver of a restaurant at a gas station. Now Williams serves it up in a spacious new location in Irmo, a suburb of Columbia. While you can't go wrong with the South Carolina native's pork spare ribs, beef brisket or potato salad with peppery dry-cured bacon, the loaded nachos are a fan favorite. They're a combo of freshly fried, barbecue-spiced tortilla chips with pulled pork (or blackened chicken), queso blanco and a choice of five barbecue sauces, including tomatoey Sweet Sassy Red or Ole Gold, a tangier rendition made with mustard. Try 'em both!
roysgrillesc.com



Dry-Rubbed Ribs
in Greenville, SC



HENRY'S SMOKEHOUSE
The heady smell of hickory hits you as soon as you open the door of this cozy wood-paneled joint, a Greenville go-to since 1991. The menu, printed on a giant chalkboard above the counter, hasn't changed much in three decades—and that's a good thing. Manager and pitmaster Billy Bindewald is usually on site serving racks of ribs with a garlicky pepper crust. You can douse them with the house spicy mustard sauce or the sweeter tomato-based barbecue sauce on every table. The barbecue hash with bits of smoked pork was a memorable side. Split some hand-cut fries if you have room, and don't be fooled by the sweet potato casserole billed as a veggie: It doubles as dessert.
henryssmokehouse.com

Chopped Pork Shoulder

in Lexington, NC



LEXINGTON BARBECUE

In a small city that has 13 barbecue restaurants, a packed parking lot is a very good sign. You'll often find owner Rick Monk and his brother-in-law Keith "Bub" Wright greeting customers and taking orders behind the counter of the 1962 landmark. They smoke 6,000 pounds of pork shoulder a week and make their slaw and barbecue sauce—known around here as "dip"—with ketchup, a longtime local tradition. We took Wright's advice and got a heaping plate of chopped pork flecked with charred bits, which came with fries. My chaser: a pork-skin sandwich (file under: when in Lexington!). *lexbbq.com*

PIT STOP! *Browse hundreds of old-fashioned sweets at The Candy Factory in downtown Lexington. Don't miss the Red Bird Peppermint Puffs, made locally since 1890. lexingtoncandyfactory.com*



Barbecue Sandwich

in Raleigh, NC



SAM JONES WHOLE HOG BBQ

Sam Jones is third-generation BBQ royalty; he's the grandson of Pete Jones, who opened the legendary Skylight Inn BBQ in Ayden, NC, in 1947. Sam leaves his hogs over smoldering wood overnight on the grill, then fires up the heat in the morning to crisp them. I ordered the Pete Jones, a wonder of a sandwich that pairs chopped hickory-smoked pork with vinegary slaw on a soft potato bun. Adding a side of the warm homemade potato chips is optional but highly recommended. *samjonesbbq.com*

JONES: DENNY CULBERT. CHOPPED PORK SANDWICH AND EXTERIOR OF SAM JONES'S RESTAURANT: BAXTER MILLER. MONICA MICHAEL WILLIS (4).

Brunswick Stew *in Durham, NC*

PICNIC

Here in North Carolina's hip college town, Chris Holloway smokes hogs for close to a day in a smokehouse behind his restaurant. He uses white oak, which gives his pork a lighter, more delicate smoky flavor than hickory. I had a Cheerwine slushie (booze optional) before digging into the Brunswick stew, a comforting mishmash that includes pork broth, corn, tomatoes, lima beans and smoked bits of pork and brisket. But oh, the hush puppies! Unlike some places where they're an afterthought, Picnic's are soft and flaky, with a hint of onion and just the right amount of cornmeal crunch. We polished off a basketful, then came back the next day for more. *picnicdurham.com*





PICNIC'S HUSH PUPPIES

Combine 2 cups self-rising corn meal, ¼ cup flour and 1 teaspoon kosher salt in a medium bowl. Fold in ¾ cup finely minced onion and 1¼ cups warm water; let the batter rest 30 minutes. Heat 2 inches vegetable oil to 375° in a heavy pot or deep cast-iron skillet. Fry dollops of batter until dark golden brown, 2 to 3 minutes. Remove with a slotted spoon and drain on a paper towel–lined plate. Serve warm with hot sauce.

PIT STOP! *Rack up steps on your pedometer exploring the 55-acre Sarah P. Duke Gardens on the campus of Duke University; admission is free. gardens.duke.edu*

Barbecue Hash & Sausage

in Asheville, NC





BUXTON HALL BAR-B-CUE
This spot, housed in a former 1930s roller rink, is run by executive chef Nick Barr, who butchers and smokes pasture-raised hogs on site. While his pulled pork is among the best of the best, I'd been advised to try the barbecue hash and smoked sausage plate, both of which make delicious use of some lesser-known bits of pig. It came with corn pudding. We could have happily stopped there, but the banana pudding pie with toasted brown sugar meringue was calling. Like other Buxton Hall offerings, it was an elevated take on a barbecue staple—and a sweet ending to our eating adventure. *buxtonhall.com*

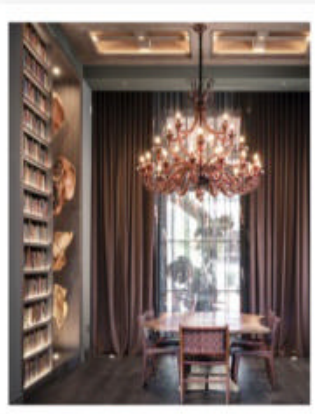
PIT STOP! *Take the mother of all house tours at Asheville's Biltmore House, a 250-room manse built in 1895. The estate's gardens include roses from around the world. biltmore.com*

Where to Stay



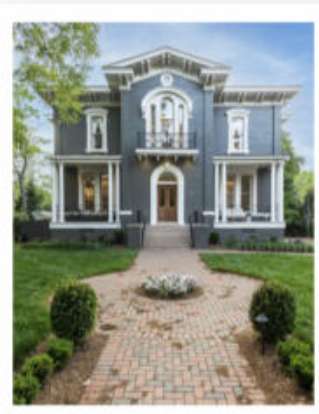
Charleston, SC

FULTON LANE INN
Tucked off busy Market Street, the inn has 45 cozy rooms and delivers free breakfast right to your door. *From $259 per night; fultonlaneinn.com*



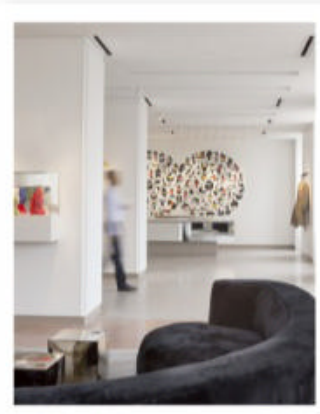
Greenville, SC

GRAND BOHEMIAN LODGE
Guests at this chalet-style beauty enjoy views of a waterfall and luxe digs with rain showerheads. *From $349 per night; kesslercollection.com*



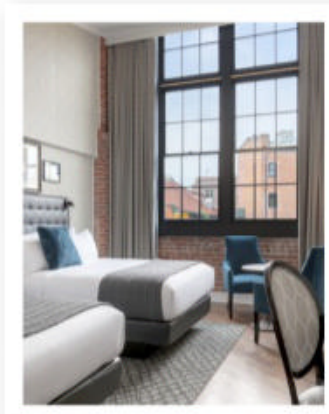
Raleigh, NC

HEIGHTS HOUSE HOTEL
This restored 1860 Italianate mansion has nine stylish rooms, a painted-glass skylight and a swanky cocktail bar. *From $249 per night; heightshousenc.com*



Durham, NC

21C MUSEUM HOTEL
This hotel, housed in a historic art deco building, features fab decor, a spa and an art museum. *From $199 per night; 21cmuseumhotels.com*



Asheville, NC

THE FOUNDRY HOTEL
Exposed brick and large windows are part of the industrial charm: The boutique hotel was once a steel mill. *From $298 per night; foundryasheville.com*

FULTON LANE INN: BRENNAN WESLEY. HEIGHTS HOUSE HOTEL: PHOTOGRAPHIE.FOURSEVEN. 21C MUSEUM HOTEL: CHRIS COOPER. THE FOUNDRY HOTEL: JEREMIAH HULL. MONICA MICHAEL WILLIS (3).










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LONG LIVE THE Milkshake!

A century after these dreamy creations came into our lives, we still can't get enough of them.

BY **KELSEY HURWITZ AND CAROL LEE**

We've seen some pretty wild interpretations of the milkshake in recent years—outrageous versions rimmed with candy and teetering with mile-high toppings. But if anything, those concoctions have made us realize how much we love a good old-fashioned shake. The drinks have been around for more than 100 years, yet they feel as special as ever: the swirly whipped cream, the whimsical straw, the fancy fluted glass—and if you're really lucky, the metal sidecar filled with a little extra of that ice creamy goodness. See how milkshakes won our hearts, then turn the page to find recipes that are easy to make, and even easier to enjoy.



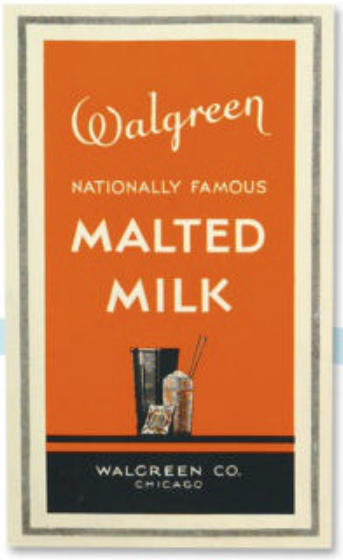
MILKSHAKE PHOTOS: RYAN LIEBE; FOOD STYLING: HADAS SMIRNOFF; PROP STYLING: PAIGE HICKS.
STRAWS AND SODA FOUNTAIN: GETTY IMAGES. UMA THURMAN: ALAMY.

How It All Started



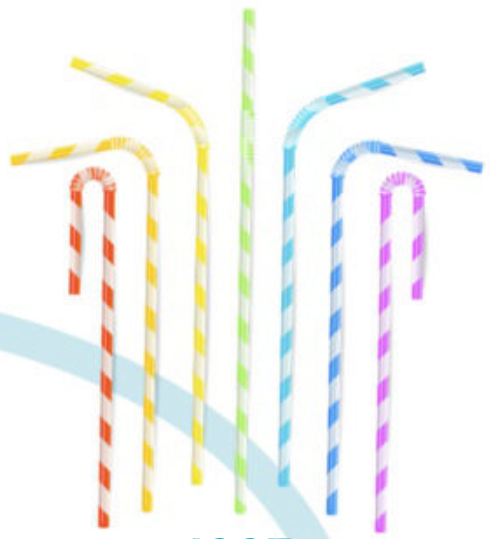
1819

A doctor in Lancaster, PA, patents a device that pumps out carbonated water, and drugstores and apothecaries start adding medicinal ingredients and fruit syrups, paving the way for future soda fountain concoctions.



1922

A soda jerk at a Chicago Walgreens makes one of the first known versions of a modern milkshake when he mixes scoops of vanilla ice cream into a chocolate malted milk.



1937

After watching his young daughter struggle to drink a milkshake from a straight straw at a San Francisco sweets shop, inventor Joseph B. Friedman patents the bendy straw.



1994

Milkshakes have a big moment at the movies: In one of *Pulp Fiction*'s most famous scenes, Uma Thurman and John Travolta's characters share a vanilla milkshake at a diner.



1970

McDonald's introduces a green lemon-lime shake for St. Patrick's Day. The drink becomes mint flavored in the '80s, disappears in the '90s and returns by popular demand during the next decade.



1948

America gets its first aerosol whipped cream, Reddi-wip, dreamed up by a salesman in St. Louis. It's delivered door-to-door, just like milk.



2015

New York City restaurant Black Tap creates an over-the-top cotton candy shake that goes viral, and copycats emerge everywhere: milkshakes garnished with whole pie and cake slices, doughnuts and more.



2018

The world's most expensive milkshake debuts at Serendipity 3 in NYC for $100. It includes Tahitian vanilla ice cream, British clotted cream and edible gold leaf, and it's served in a Swarovski crystal-studded glass (not for keeps).



2022

Shake Shack creates chocolate shakes made with NotMilk, a dairy-free milk alternative, so everyone can join in the fun.

Great Shakes

Our test kitchen chefs put a new spin on three classic flavors.





Chocolate Cheesecake

Brush some hot fudge sauce on the inside of 2 glasses. Combine 1 pint vanilla ice cream with 4 ounces cream cheese, ¼ cup sour cream and 3 tablespoons fudge sauce in a blender until smooth; divide between the glasses. Top with whipped cream and graham cracker crumbs.

Strawberry Malted

Simmer 1½ cups chopped strawberries in a saucepan with 2 tablespoons each water and sugar, stirring, until thickened, 6 to 8 minutes. Let cool, then transfer to a blender and add 1 pint vanilla ice cream, ¼ cup vanilla malted milk powder and 2 tablespoons each milk and freeze-dried strawberries; blend until smooth. Divide between 2 glasses. Top with whipped cream, malted milk powder, crushed freeze-dried strawberries and a strawberry.

RECIPES BY **MELISSA GAMAN**



Peanut Butter–Marshmallow

Coat the rims of 2 glasses with marshmallow creme. Dip in chopped salted peanuts or peanut butter cookies. Bake ¾ cup mini marshmallows on a foil-lined baking sheet at 350° until puffed, 2 to 3 minutes. Transfer to a blender along with ⅓ cup creamy peanut butter, 1 pint vanilla ice cream, 2 tablespoons milk and a pinch of salt; blend until smooth. Divide between the glasses.

AMERICA'S MUST-SEE Soda Fountains



The Sweet Museum,

ZAHARAKOS Columbus, IN

This ice cream parlor opened in 1900 and still has its original mahogany and stained-glass back bar. Visitors can check out Zaharakos's collection of vintage items including syrup dispensers, ads and a self-playing organ. *zaharakos.com*



The Southern Charmer

LEOPOLD'S Savannah, GA

This local favorite, founded in 1919, still sources many ingredients from area farms, and if you visit you might spot owner Stratton Leopold doling out scoops, just like he did as a kid. The tutti frutti milkshake, with rum ice cream and Georgia pecans, is a house specialty. *leopoldsicecream.com*



The Nashville Icon,

ELLISTON PLACE SODA SHOP Nashville

Country singers including Keith Urban, Taylor Swift, Johnny Cash and Hank Williams Sr. and Jr. have all stopped by this soda fountain over the years. It serves most of the same menu items from when the shop began operating in 1930. *ellistonplacesodashop.com*



The Candy Shop Classic

WILTON CANDY KITCHEN Wilton, IA

This combo confectionery and soda fountain opened in 1860 and is listed in the National Registry of Historical Places. It's known for classic milkshakes whipped up with vintage machines and chocolate malts made from the same recipe for 100 years. *wiltoncandykitchen.com*



The One-Stop Shop

THE PICKWICK Greenville, SC

At this institution, which dates back to 1933, locals can enjoy lunch, milkshakes and sodas while they wait for prescriptions. The drugstore here has been open since 1947. *thepickwick.net*



Hylton Iced Beverage Spoons

Ebern Designs, $30 for six; wayfair.com



DrinkMaster Chrome Classic Milkshake Maker

$55; hamiltonbeach.com



Milkshake Cap

$33; getstitch.etsy.com



Cold Summer Drinks Pillow

18", $37; society6.com

WHAT'S YOUR ORDER?



Chocolate Milkshake iPhone Case

$24; redbubble.com



Milkshake Diver Print

8" x 10", $24; shecanliftahorse.etsy.com



Wild Child + Aqua BPA-Free Plastic Straws

$10 for six; swiglife.com



Fountain Shoppe Glass

$35 for six; shoplibbey.com



Milkshake Rainbow Tea Towel
$19; spoonflower.com



Milkshake Dog Toy
P.L.A.Y., $10; chewy.com



Milkshake Pattern Lamp
$58; zazzle.com

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Keeping It Simple

Ina Garten's berry tart is nothing fancy—
and that's just how she likes it.



Simple and elegant—two words that are often used to describe fashion design and modern architecture—are also what I look for when I'm developing a recipe. Unfortunately, simple can be just that: simple, but boring. The key to making something more interesting is to layer flavors and textures so they taste better together than you expect.

This berry and mascarpone tart is a perfect example. It's a crisp, buttery tart shell with a no-cook filling of creamy mascarpone and Grand Marnier, plus sweet mixed berries. Instead of assembling the berries in the classic French way, one berry at a time in concentric circles, I pile them on top for a more casual look. It's a simple but elegant dessert with amazing flavors and textures. Your guests will be delighted...and you won't have to stand there putting on one berry after another!

XXX Ina



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

FRESH BERRY & MASCARPONE TART

ACTIVE: 25 min | TOTAL: 1 hr 15 min (plus cooling) | MAKES: one 10-inch tart

FOR THE PASTRY
- 12 tablespoons (1½ sticks) unsalted butter, at room temperature
- ½ cup sugar
- Kosher salt
- ½ teaspoon pure vanilla extract
- 1¾ cups all-purpose flour

FOR THE FILLING
- 16 to 18 ounces Italian mascarpone cheese
- ½ cup sugar
- 1½ tablespoons Grand Marnier
- 1 teaspoon Cognac, Armagnac or brandy
- 1 teaspoon pure vanilla extract
- 1 pint fresh strawberries, hulled and sliced ¼ inch thick lengthwise
- 1 pint fresh raspberries, blueberries and/or blackberries

1. Preheat the oven to 350°.
2. In the bowl of an electric mixer fitted with the paddle attachment, mix the butter, sugar and ¼ teaspoon salt on low speed just until combined (don't whip it!). Add the ½ teaspoon vanilla and, with the mixer still on low, slowly add the flour and mix just until the dough starts to come together. If the dough is dry, add 1 tablespoon water. Transfer to a 10-inch-round tart pan with a removable bottom and press into the bottom and sides of the pan (see note). Refrigerate for 15 minutes.
3. Butter one side of a 12-inch square of aluminum foil and place it, buttered side down, directly on the pastry. Fill the foil with pie weights, dried beans or rice. Bake for 20 minutes, then remove the foil and weights, prick the tart all over with a fork and bake for 15 to 20 minutes, until the crust is lightly browned. Set on a rack to cool.
4. For the filling, place the mascarpone, the ½ cup sugar, Grand Marnier, Cognac and the 1 teaspoon vanilla in the bowl of an electric mixer fitted with the paddle attachment and mix on medium-high speed until smooth and slightly fluffy. Remove the rim of the tart pan, transfer the tart shell to a flat serving plate and spread the filling evenly in the shell. Arrange the berries artfully on top. Serve at room temperature.

NOTE: To get an even crust, I press lightly on the dough with a metal measuring cup.

RECIPE FROM *GO-TO DINNERS*. COPYRIGHT © 2022 BY INA GARTEN. PUBLISHED BY CLARKSON POTTER, AN IMPRINT OF RANDOM HOUSE.
FOOD PHOTO: KATE SEARS; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: SARAH SMART.


You can assemble the tart a few hours ahead and leave it at room temperature.

AIR FRYERS All the Way

Put your machine to work on some fun desserts.

RECIPES BY **MELISSA GAMAN, KHALIL HYMORE AND AMY STEVENSON**



Air Fryer Pecan Brownies









Air Fryer Churros

Air Fryer Berry Hand Pies

PHOTO: RYAN LIEBE; FOOD STYLING: HADAS SMIRNOFF; PROP STYLING: PAIGE HICKS.

AIR FRYER PECAN BROWNIES

ACTIVE: 15 min | TOTAL: 1 hr 5 min | SERVES: 8



Cooking spray
1 stick unsalted butter
4 ounces bittersweet chocolate, chopped
½ cup all-purpose flour
6 tablespoons unsweetened cocoa powder
½ teaspoon salt
1 cup sugar
2 large eggs
1 teaspoon pure vanilla extract
¾ cup toasted pecans, coarsely chopped
Vanilla ice cream, for serving

1. Coat an 8-inch round cake pan with cooking spray; line with 2 strips of overhanging parchment.
2. Combine the butter and chocolate in a heatproof bowl set over a saucepan filled with a few inches of simmering water. Cook, stirring, until melted. Remove the bowl from the pan and let cool slightly. Stir together the flour, cocoa powder and salt in a medium bowl.
3. Whisk the sugar and eggs in a large bowl until light and creamy, 1 minute. Whisk in the vanilla and the melted chocolate mixture, then the flour mixture and the pecans. Transfer to the cake pan.
4. Set the pan in a 6-quart air fryer. Cook at 320° until a toothpick comes out only with crumbs, 18 to 20 minutes. Let cool on a rack 30 minutes, then lift out the brownies using the parchment. Serve with ice cream.

AIR FRYER CHURROS

ACTIVE: 45 min | TOTAL: 1½ hr | MAKES: 12 to 14

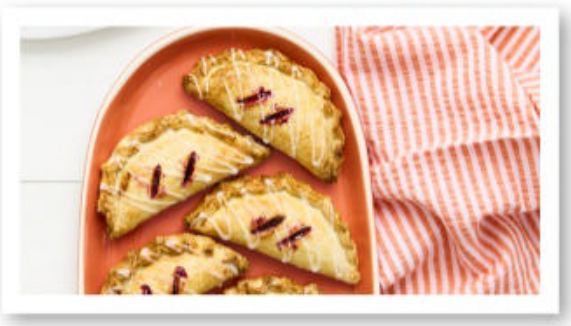


1 cup water
2 tablespoons vegetable shortening
2 tablespoons unsalted butter
1 cup plus 1 tablespoon sugar
½ teaspoon kosher salt
1 cup cake flour
2 large eggs
½ teaspoon vanilla bean paste or extract
½ cup dulce de leche
2 to 4 tablespoons whole milk
1 teaspoon ground cinnamon
Cooking spray

1. Cut out four 6-by-8-inch rectangles of parchment paper and arrange in a single layer on a rimmed baking sheet.
2. Combine the water, shortening, butter, 1 tablespoon sugar and the salt in a medium saucepan and bring to a boil. Stir in the flour with a wooden spoon, then reduce the heat to low and stir vigorously until the mixture forms a ball, about 1 minute. Let cool to room temperature, 25 to 30 minutes, then stir in the eggs and vanilla until smooth.
3. Transfer the dough to a pastry bag fitted with a ½-inch star tip. Pipe 3 to 4 logs (each about 5½ inches long) onto each piece of parchment, using kitchen shears to snip off the dough; you should have 12 to 14 churros. Freeze the churros for about 20 minutes.
4. Combine the dulce de leche and 2 tablespoons milk in a small saucepan over medium heat. Cook, stirring, until smooth, about 3 minutes. Stir in up to 2 more tablespoons milk, a little at a time, until thin enough for dipping; keep warm.
5. Combine the remaining 1 cup sugar and the cinnamon in a large bowl. Working in 2 batches, add the churros (on the parchment) to the basket of a 6-quart air fryer. Lightly coat the tops with cooking spray and cook at 375° until the churros are golden on top, about 6 minutes. Flip the churros, spray again and continue cooking until golden on the other side, about 6 more minutes. Immediately transfer to the cinnamon sugar and toss to coat. Serve with the dulce de leche.

AIR FRYER BERRY HAND PIES

ACTIVE: 1 hr | TOTAL: 3 hr 20 min | SERVES: 8



FOR THE CRUST
2 cups all-purpose flour, plus more for dusting
2 tablespoons granulated sugar
½ teaspoon kosher salt
¼ teaspoon baking powder
1 stick cold unsalted butter, cut into small pieces
2 tablespoons cold vegetable shortening
4 to 6 tablespoons ice water

FOR THE FILLING AND GLAZE
1 cup blueberries
1 cup raspberries
½ cup chopped strawberries
¼ cup granulated sugar
¼ teaspoon ground cardamom
Pinch of kosher salt
1 tablespoon plus 2 to 3 teaspoons water
1 tablespoon cornstarch
1 tablespoon fresh lime juice
1 large egg, lightly beaten
¾ cup confectioners' sugar

1. Make the crust: Whisk together the flour, granulated sugar, salt and baking powder in a bowl. Add half of the butter and the shortening; rub it in until the shortening disappears. Work in the remaining butter until it is in pea-size pieces. Using a fork, mix in 4 tablespoons ice water; gradually mix in up to 2 more tablespoons ice water until the dough holds together when squeezed.
2. Turn out the dough onto a sheet of plastic wrap. Knead it a few times, then shape into a disk, wrap and refrigerate until firm, about 2 hours.
3. Meanwhile, make the filling: Combine the berries, granulated sugar, cardamom, salt and 1 tablespoon water in a saucepan. Cook over medium heat, stirring, until the berries release their juices and come to a simmer. Continue to cook, stirring, until thickened, 10 minutes. Whisk together the cornstarch and lime juice; stir into the filling. Cook until glossy, about 30 seconds. Remove from the heat; let cool, stirring occasionally.
4. Divide the dough into 8 pieces. One piece at a time, squeeze the dough into a ball, then flatten on a lightly floured surface. Roll out to a 6-inch round, dusting with flour as needed; top with 2 tablespoons of the filling. Brush the beaten egg around the edge, then fold in half to make a semicircle; fold in the edge and crimp to seal. Refrigerate while you make the rest.
5. Preheat a 6-quart air fryer to 350°. Brush the pies with the egg and cut 2 slits in the top of each. Working in batches, set the pies in the air fryer basket and cook until browned, 15 to 18 minutes. Remove to a rack to cool.
6. Make the glaze: Whisk the confectioners' sugar with 2 to 3 teaspoons water until smooth; drizzle over the hand pies.

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How to Make an Ice Cream Pie

1

PREP THE CRUST

Mix 1¼ cups cookie crumbs, 3 tablespoons sugar and 4 tablespoons melted butter in a bowl. Press firmly into the bottom and up the sides of a 9-inch pie plate. Refrigerate 30 minutes.

2

ADD YOUR FILLINGS

Spread 1 pint slightly softened ice cream in the crust and top with 1 to 2 cups chopped nuts, chocolate, fruit, cookies and/or other snacks (lightly press them down so they stick). Brush this layer with 2 tablespoons liqueur and/or spread with ½ cup jam or other sweet sauce. Freeze 1 to 2 hours. Top with another pint of softened ice cream, then freeze until solid, at least 4 hours.

3

TOP THE PIE

In the last 30 minutes of freezing, make the whipped cream: Whisk 1½ cups heavy cream and 3 tablespoons confectioners' sugar until soft peaks form. Add 1 teaspoon vanilla and 2 tablespoons liqueur or unsweetened cocoa powder. Whisk until stiff peaks form. Spread on the pie and garnish with any of the ingredients you used for the filling. Freeze 30 minutes.

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

Caramel-Pecan

CRUST
- pecan shortbread cookies

FILLINGS
- butter pecan and vanilla ice cream
- chopped caramel corn
- caramel sauce

TOPPINGS
- plain whipped cream
- chopped caramel corn

RECIPES BY
JESSICA D'AMBROSIO
AND AMY STEVENSON



Pistachio-Cherry

CRUST
- chocolate wafer cookies

FILLINGS
- pistachio and cherry-vanilla ice cream
- chopped salted roasted pistachios
- chopped maraschino cherries

TOPPINGS
- cocoa-flavored whipped cream
- maraschino cherries in syrup

Tiramisu

CRUST
- vanilla wafer cookies

FILLINGS
- coffee chip and chocolate chip ice cream
- ladyfingers brushed with coffee liqueur
- chopped chocolate-covered espresso beans

TOPPINGS
- coffee liqueur–flavored whipped cream
- chopped chocolate-covered espresso beans

Mixed Berry

CRUST
- graham crackers

FILLINGS
- berry ice cream
- fresh berries
- graham cracker crumbs

TOPPINGS
- plain whipped cream
- graham cracker crumbs

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RECIPES BY **JESSICA D'AMBROSIO, MELISSA GAMAN, KHALIL HYMORE AND STEVE JACKSON**



BAKED SALMON WITH SPICY CUCUMBER SALAD

ACTIVE: 15 min | TOTAL: 35 min | SERVES: 4

1 cup brown rice
1½ pounds skin-on, center-cut salmon fillet (in one piece)
Kosher salt
1 English cucumber, seeded and diced
4 cloves garlic, minced
1 tablespoon fish sauce
1¼ teaspoons gochugaru
1 teaspoon rice vinegar
1 teaspoon toasted sesame oil
¾ teaspoon sugar
1 cup fresh cilantro, chopped
2 scallions, chopped

1. Cook the rice as the label directs. Set aside off the heat, about 5 minutes, then fluff with a fork.
2. Preheat the oven to 350°. Line a baking sheet with foil. Lay the salmon skin-side down on the foil and season with salt. Bake until cooked through and tender, 20 to 25 minutes.
3. Meanwhile, generously season the cucumber with salt in a large bowl and let sit 5 minutes. Add the garlic, fish sauce, gochugaru, rice vinegar, sesame oil, sugar and half each of the cilantro and scallions. Toss to combine.
4. Slice the salmon into 4 pieces and divide among plates along with the cucumber salad. Top with the remaining cilantro and scallions. Serve with the rice.

Per serving: **Calories** 410; **Fat** 9 g (**Saturated** 2 g); **Cholesterol** 80 mg; **Sodium** 633 mg; **Carbohydrate** 43 g; **Fiber** 4 g; **Sugars** 3 g; **Protein** 41 g



RIGATONI WITH ARTICHOKES

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

Kosher salt
12 ounces rigatoni
6 tablespoons extra-virgin olive oil
2 10-ounce packages frozen artichoke hearts, thawed and blotted dry
4 cloves garlic, thinly sliced
¾ teaspoon red pepper flakes
¾ cup packed roughly torn fresh mint
Grated pecorino romano cheese, for topping

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs for al dente. Reserve 1 cup cooking water and then drain.
2. Meanwhile, heat 3 tablespoons olive oil in a large nonstick skillet over medium-high heat. Add the artichoke hearts, season with salt and cook, tossing occasionally, until browned around the edges, 5 to 7 minutes. Toss the artichokes and move to one side of the skillet. Add the remaining 3 tablespoons olive oil to the other side of the skillet and add the garlic. Cook until golden, 1 to 2 minutes. Stir into the artichokes along with the red pepper flakes. Remove from the heat until the pasta is done cooking.
3. Stir ¾ cup of the reserved cooking water into the skillet over medium-high heat. Add the pasta and cook, tossing and adding some of the remaining cooking water as needed, until the pasta is well coated in the sauce. Season with salt and stir in ½ cup mint.
4. Divide the pasta among bowls. Top with cheese and the remaining ¼ cup mint.

Per serving: **Calories** 590; **Fat** 25 g (**Saturated** 4 g); **Cholesterol** 3 mg; **Sodium** 534 mg; **Carbohydrate** 78 g; **Fiber** 14 g; **Sugars** 4 g; **Protein** 16 g



PAN-ROASTED PORK AND FENNEL

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

1 pork tenderloin (about 1¼ pounds)
Kosher salt and freshly ground pepper
2 teaspoons herbes de Provence
3 tablespoons extra-virgin olive oil
1 bulb fennel, trimmed, quartered lengthwise and sliced ¼ inch thick; fronds reserved
2 cloves garlic, thinly sliced
3½ cups low-sodium chicken broth
2 tablespoons unsalted butter
1 small shallot, minced
1 cup orzo
Pinch of saffron threads
2 tablespoons fresh lemon juice

1. Preheat the oven to 425°. Season the pork with salt, pepper and the herbes de Provence. Heat 1 tablespoon olive oil in a large ovenproof skillet over medium-high heat. Add the pork and cook, turning, until browned, 5 minutes; remove to a plate. Wipe out the skillet, add the remaining 2 tablespoons olive oil and the fennel and cook until browned, about 2 minutes, adding the garlic during the last minute. Add 1½ cups chicken broth and bring to a simmer.
2. Return the pork to the skillet and transfer to the oven. Roast until the pork is just cooked through, about 12 minutes. Remove the pork to a cutting board and return the skillet to the stovetop.
3. Meanwhile, melt 1 tablespoon butter in a small saucepan over medium heat; add the shallot and cook until softened, 1 to 2 minutes. Stir in the orzo, then the remaining 2 cups chicken broth, the saffron and ½ teaspoon salt; bring to a boil. Reduce the heat to low, cover and cook until the orzo is tender, about 10 minutes. Remove from the heat and season with salt.
4. Reduce the liquid in the skillet over medium heat until thickened, about 5 minutes. Add the lemon juice and remaining 1 tablespoon butter and stir until combined; season with salt.
5. Slice the pork. Divide the orzo and pork among plates; spoon the fennel and sauce on top. Top with the fennel fronds.

Per serving: **Calories** 490; **Fat** 22 g (**Saturated** 7 g); **Cholesterol** 107 mg; **Sodium** 591 mg; **Carbohydrate** 35 g; **Fiber** 3 g; **Sugars** 4 g; **Protein** 39 g



DILL PICKLE BURGERS

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

1 20-ounce bag frozen sweet potato tots
½ small white or sweet onion, sliced into very thin rounds, separated into rings
¼ cup finely chopped dill pickle slices, plus ½ cup and 1 tablespoon brine from the jar, plus more pickles for topping
1 teaspoon dried dill
⅓ cup mayonnaise
Kosher salt and freshly ground pepper
1¼ pounds ground beef
2 tablespoons Worcestershire sauce
1 tablespoon vegetable oil
6 ounces dill havarti cheese, thinly sliced
4 sesame hamburger buns, toasted
Lettuce leaves, for topping

1. Bake the sweet potato tots as the label directs. Meanwhile, toss the sliced onion, ½ cup pickle brine and ¼ teaspoon dill in a small bowl. Refrigerate.
2. Combine the chopped pickles, mayonnaise, ¼ teaspoon dill, the remaining 1 tablespoon pickle brine, a pinch of salt and a generous grinding of pepper in a small bowl. Stir well and refrigerate.
3. Combine the ground beef, Worcestershire sauce and remaining ½ teaspoon dill in a large bowl; mix well. Form the mixture into 4 patties, about 4 inches wide and ¾ inch thick. Season on both sides with salt and pepper. Heat the vegetable oil in a large skillet over medium-high heat. Add the burgers and cook until browned, 2 to 3 minutes per side for medium-rare. During the last minute of cooking, top the burgers with the cheese and cover to melt.
4. Spread about half of the pickle mayonnaise on the bun bottoms. Top each with a burger and some lettuce. Drain the pickled onion and divide among the burgers. Top with the remaining pickle mayonnaise, sliced pickles and the bun tops. Serve with the sweet potato tots.

Per serving: **Calories** 970; **Fat** 57 g (**Saturated** 18 g); **Cholesterol** 131 mg; **Sodium** 1,594 mg; **Carbohydrate** 84; **Fiber** 11 g; **Sugars** 25 g; **Protein** 40 g



BAJA FISH TACO PLATE

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

- 4 small corn tortillas, sliced into thin strips
- 3 tablespoons plus 1 teaspoon vegetable oil, plus more for frying
- 1 1-ounce packet taco seasoning (about 8 teaspoons)
- 1 lime, halved
- ¼ cup sour cream, plus more for serving
- Kosher salt and freshly ground pepper
- 1 cup all-purpose flour
- 4 skinless flounder fillets (about 1¼ pounds)
- 1 14-ounce bag shredded coleslaw mix
- 1 avocado, thinly sliced
- 1 cup torn fresh cilantro
- Pico de gallo, for serving

1. Preheat the oven to 350°. Toss the tortilla strips with 1 teaspoon vegetable oil and 1 teaspoon of the taco seasoning until well coated. Spread in an even layer on a rimmed baking sheet and bake until crisp, about 10 minutes.
2. Squeeze the juice from ½ lime into a large bowl and whisk in the sour cream, remaining 3 tablespoons vegetable oil, 1 teaspoon taco seasoning and ½ teaspoon each salt and pepper. Slice the remaining ½ lime into wedges.
3. Place the flour in a large baking dish. Heat ½ inch vegetable oil in a large skillet over medium-high heat. Rub the fish fillets with the remaining 6 teaspoons taco seasoning, season with salt and pepper and dip in the flour. Working in batches, fry the fish until golden and cooked through, 2 to 3 minutes per side. Remove to a rack set on a baking sheet.
4. Add the coleslaw mix to the sour cream dressing and toss well to coat. Divide the slaw among plates along with the fish. Top with the crispy tortilla strips and serve with avocado, cilantro, pico de gallo, lime wedges and more sour cream.

Per serving: **Calories** 530; **Fat** 27 g (**Saturated** 4 g); **Cholesterol** 64 mg; **Sodium** 1,151 mg; **Carbohydrate** 52; **Fiber** 10 g; **Sugars** 5 g; **Protein** 23 g



CHICKEN-RICE SOUP WITH BROCCOLI

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

- 1 bunch broccoli (about 1 pound)
- 3 tablespoons extra-virgin olive oil
- 1 onion, chopped
- 3 scallions, white and light green parts roughly chopped, dark green parts thinly sliced
- ½ cup roughly chopped fresh dill leaves, stems roughly chopped and kept separate
- Kosher salt and freshly ground pepper
- 3 cloves garlic, finely chopped
- 1 teaspoon Italian seasoning
- 7 cups low-sodium chicken broth
- 1 pound skinless, boneless chicken breasts (2 to 3)
- ½ cup basmati rice
- Grated parmesan cheese, for topping

1. Cut the broccoli florets off the stalks and halve or quarter if large. Peel the stalks and thinly slice into rounds.
2. Heat the olive oil in a large heavy pot over medium-high heat. Add the broccoli florets and sliced stalks, the onion, white and light green scallion parts and the chopped dill stems. Season with ½ teaspoon salt and a generous grinding of pepper. Cook, stirring occasionally, until the onion has softened, 5 to 7 minutes. Add the garlic and Italian seasoning and stir to coat, about 1 minute. Add 1 cup chicken broth and scrape up any browned bits from the bottom of the pot with a wooden spoon.
3. Add the chicken breasts, remaining 6 cups chicken broth and ½ teaspoon salt to the pot. Cover and bring to a boil. Uncover and simmer until the chicken is cooked through, about 15 minutes.
4. Remove the chicken to a plate. Use a fork to mash the broccoli florets against the side of the pot. Use 2 forks to shred the chicken, then return to the pot and stir; season with salt.
5. While the soup cooks, cook the rice as the label directs. Divide the cooked rice among bowls and pour in the soup. Top with grated parmesan, the dark green scallions and the dill leaves.

Per serving: **Calories** 440; **Fat** 17 g (**Saturated** 3 g); **Cholesterol** 85 mg; **Sodium** 804 mg; **Carbohydrate** 34 g; **Fiber** 4 g; **Sugars** 4 g; **Protein** 40 g



MUSSELS WITH BEER AND BACON

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

- 4 slices thick-cut bacon, chopped
- 4 tablespoons unsalted butter
- 2 shallots, thinly sliced
- 3 cloves garlic, minced
- 3 leeks, trimmed, halved lengthwise and sliced crosswise about ¾ inch thick
- 16 ounces lager-style beer
- 4 sprigs thyme
- 3 pounds mussels, rinsed and debearded
- 3 tablespoons dijon mustard
- ⅓ cup heavy cream
- ¼ cup chopped fresh parsley
- 1 baguette, warmed and sliced, for serving

1. Cook the bacon in a dutch oven or other large heavy pot over medium-high heat, stirring occasionally, until lightly browned and crisp, 3 to 5 minutes. Add the butter and let melt, then add the shallots and cook until tender, about 2 minutes. Stir in the garlic until softened, about 30 seconds. Add the leeks and cook, stirring occasionally, until slightly wilted, about 2 minutes.
2. Add the beer and thyme sprigs to the pot and bring to a simmer. Add the mussels, cover and cook until they open, 3 to 5 minutes. Stir together the mustard and heavy cream in a small bowl, then stir the cream mixture into the mussels until combined; return to a simmer. Discard any mussels that do not open and discard the thyme sprigs.
3. Divide the mussels, vegetables and broth among shallow bowls. Sprinkle with the parsley and serve with the sliced baguette.

Per serving: **Calories** 620; **Fat** 28 g (**Saturated** 14 g); **Cholesterol** 92 mg; **Sodium** 1,341 mg; **Carbohydrate** 65; **Fiber** 4 g; **Sugars** 8 g; **Protein** 27 g



RAINBOW VEGGIE WRAPS

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

- 1 large sweet potato, peeled and diced
- 2 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 1 19-ounce can chickpeas, drained and rinsed
- 1 clove garlic, minced
- 1 teaspoon curry powder
- 2 beets, peeled and grated on the large holes of a box grater
- 2 tablespoons fresh lemon juice
- 4 large spinach or sun-dried tomato wraps
- ½ cup prepared baba ganoush
- 6 to 8 romaine heart leaves, torn into large pieces
- ½ cup packed fresh cilantro
- Whole-grain chips, for serving

1. Preheat the oven to 425°. Toss the sweet potato with 1 tablespoon olive oil on a baking sheet; season with salt and pepper. Roast until tender and browned, about 15 minutes.
2. Meanwhile, heat the remaining 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the chickpeas, garlic and curry powder and cook, stirring, until the chickpeas are warmed through and golden, 2 to 4 minutes; season with salt and pepper. Stir together the grated beets and lemon juice in a medium bowl and season with salt and pepper.
3. Lay the wraps flat on a clean surface. Spread 2 tablespoons baba ganoush in the center of each wrap. Layer the chickpeas, sweet potato, beets, romaine and cilantro in the center of each wrap. Fold in 1 inch of the sides, then fold the bottom flap over the filling and roll up the wraps. Cut in half and serve with chips.

Per serving: **Calories** 490; **Fat** 18 g (**Saturated** 4 g); **Cholesterol** 0 mg; **Sodium** 1,101 mg; **Carbohydrate** 69; **Fiber** 11 g; **Sugars** 14 g; **Protein** 14 g



VEGGIE BURGER COBB SALAD

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

Keep a stash of bean-based veggie burgers in your freezer. They're packed with fiber and low in saturated fat.

- 4 frozen veggie burgers, preferably bean-based
- 4 large eggs
- ½ cup sour cream
- ¼ cup buttermilk
- 2 tablespoons apple cider vinegar
- Kosher salt and freshly ground pepper
- 2 tablespoons chopped fresh chives
- 1 5-ounce container mixed baby greens
- 1½ cups cherry tomatoes, halved
- 1 large avocado, thinly sliced
- ½ seedless cucumber, roughly chopped
- ½ cup crumbled feta cheese

1. Cook the veggie burgers as the label directs either in an oven, skillet or air fryer until crisp on the outside. Meanwhile, bring a medium saucepan of water to a boil. Carefully lower the eggs into the water, reduce the heat and simmer for 9 minutes. Immediately transfer to a bowl of ice water and let cool, 5 minutes.
2. Whisk the sour cream, buttermilk and vinegar in a small bowl; season with salt and pepper and stir in the chives. Peel the cooled eggs and quarter. Chop the warm veggie burgers.
3. Toss the greens in a large bowl with a pinch each of salt and pepper and 2 to 3 tablespoons of the sour cream dressing. Divide among plates or bowls. Arrange the tomatoes, avocado, cucumber, feta, eggs and veggie burgers in rows on top of the lettuce. Drizzle the remaining dressing evenly over the salads.

Per serving: **Calories** 430; **Fat** 28 g (**Saturated** 9 g); **Cholesterol** 218 mg; **Sodium** 847 mg; **Carbohydrate** 26 g; **Fiber** 12 g; **Sugars** 6 g; **Protein** 23 g



AIR FRYER TOFU WITH RICE NOODLES

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

The air fryer is perfect for cooking tofu: It comes out extra crispy and you don't need any oil.

- 5 tablespoons soy sauce
- 4 tablespoons packed dark brown sugar
- 2 tablespoons fresh lime juice, plus wedges for serving
- 1 14.5-ounce block extra-firm tofu
- Kosher salt and freshly ground pepper
- 1 tablespoon cornstarch
- 3 tablespoons vegetable oil
- 1 red onion, halved and sliced
- 1 red bell pepper, sliced into strips
- 1 serrano chile pepper, sliced into thin rounds
- 2 11-ounce packages fresh wide rice noodles (such as Pad See Ew style)
- 1 cup torn fresh basil

1. Whisk the soy sauce, brown sugar, lime juice and 1 tablespoon water in a small bowl. Blot the tofu dry and cut into 1-inch cubes. Toss with a pinch each of salt and pepper and 1 tablespoon of the soy sauce mixture in a bowl. Sprinkle the cornstarch over the tofu and toss. Spread in a single layer in a 6-quart air fryer basket. Set to 375° and cook, turning once, until crispy, 15 to 20 minutes.
2. Meanwhile, heat 2 tablespoons vegetable oil in a large nonstick skillet over medium-high heat. Add the red onion, bell pepper, serrano and a pinch of salt. Cook until crisp-tender, 3 minutes. Push the vegetables to one side; add the remaining 1 tablespoon vegetable oil and the noodles to the other side. Cook, stirring the noodles, until softened, 2 to 3 minutes, then stir everything together until the noodles are translucent, 1 to 2 more minutes.
3. Pour in half of the remaining soy sauce mixture; cook until the noodles absorb the sauce, about 2 minutes. Add the tofu and remaining soy mixture; cook until glazed, about 1 minute. Remove from the heat and stir in ¾ cup basil. Divide among bowls and top with the remaining ¼ cup basil. Serve with lime wedges.

Per serving: **Calories** 620; **Fat** 16 g (**Saturated** 2 g); **Cholesterol** 0 mg; **Sodium** 1,665 mg; **Carbohydrate** 102 g; **Fiber** 11 g; **Sugars** 16 g; **Protein** 19 g

Healthy Sides



LEMON-TARRAGON BISCUITS

Whisk 1½ cups **flour,** 1 tablespoon **baking powder,** 1 teaspoon **kosher salt** and ½ teaspoon crushed **fennel seeds** in a bowl. Work in 6 tablespoons cold cubed **butter** until pea-size. Make a well and add ⅔ cup **buttermilk,** 4 teaspoons chopped **tarragon** and ½ teaspoon **lemon zest.** Stir and knead on a floured surface, then pat into a ¾-inch-thick rectangle; cut into 8 squares. Brush with buttermilk and bake on an ungreased baking sheet at 425° until golden, 20 to 25 minutes.



POTATO HASH WITH CHERRY PEPPERS

Cut 1½ pounds **red-skinned potatoes** into ¾-inch chunks. Cook in simmering salted water until tender, 10 to 12 minutes; drain. Brown the potatoes in **olive oil** in a skillet over medium-high heat, 10 to 12 minutes; season with salt. Remove the potatoes; add 1 tablespoon olive oil, 3 chopped **scallions** and 2 chopped **celery stalks** to the pan. Cook until tender, 3 minutes. Add 3 minced **garlic cloves,** ¼ cup chopped **pickled hot cherry peppers** and the potatoes; toss. Top with sliced scallions and celery leaves.



SPINACH WITH PEANUT DUKKAH

Pulse ¼ cup **salted peanuts,** 2 tablespoons **toasted sesame seeds,** ½ teaspoon **ground coriander,** ¼ teaspoon each **ground cumin** and **kosher salt** and a pinch of **red pepper flakes** in a food processor. Cook 1¼ pounds **spinach leaves** (not baby) in a large pot of boiling salted water until tender, 1 to 2 minutes. Plunge into a bowl of ice water; drain and squeeze dry. Transfer to a plate. Stir 2 tablespoons **olive oil** into the peanut mixture and spoon over the spinach.



STEAMED CAULIFLOWER WITH CORIANDER

Cut 1 head **cauliflower** into florets. Cook, covered, in a steamer basket over simmering water until tender, 8 to 10 minutes. Meanwhile, heat 3 tablespoons **butter** in a large skillet with 1 minced **shallot** and 1 teaspoon each crushed **pink peppercorns** and **coriander seeds.** Cook over low heat until the shallot is tender but not browned, about 4 minutes. Add the cauliflower to the skillet, season with **salt** and **pepper** and toss well. Top with chopped **parsley.**

Name This Dish!

Dream up a clever name for these pancakes and you could win big.



One winner will receive $500 and three runners-up will each receive $50!

What do you think?

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

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

FOR THE FRUIT TOPPING

- 4 ripe peaches, cut into wedges
- 2 teaspoons fresh lemon juice
- 2 tablespoons sugar
- 4 tablespoons salted butter
- ¼ cup honey
- 1 cup raspberries

FOR THE PANCAKES

- 1½ heaping cups yellow cornmeal
- 1½ cups all-purpose flour
- ¼ cup sugar
- 2 tablespoons baking powder
- ½ teaspoon kosher salt
- 2¼ cups whole milk, plus more if needed
- 1 tablespoon distilled white vinegar
- 1 tablespoon pure vanilla extract
- 2 large eggs
- 4 tablespoons salted butter, melted, plus more for the skillet and for topping
- Maple syrup, for topping

1. Make the fruit topping: Toss the peaches with the lemon juice and sugar in a bowl. Melt the butter in a medium skillet over medium heat. Add the peaches and cook, stirring, until slightly softened, about 3 minutes. Remove from the heat and stir in the honey until it melts and coats the peaches. Transfer to a bowl and gently stir in the raspberries.

2. Make the pancakes: Preheat the oven to 200˚. Put a rack on a baking sheet and place it in the oven. Whisk together the cornmeal, flour, sugar, baking powder and salt in a large bowl. In a separate bowl, whisk the milk, vinegar, vanilla and eggs. Pour the milk mixture into the cornmeal mixture and stir gently. Stir in the melted butter. If the batter is too thick, add a splash of milk.

3. Melt about 1 tablespoon butter in a large cast-iron skillet over medium-low heat. Add ¼ cup batter per pancake and cook until golden brown, about 2 minutes per side. Keep warm in the oven. Repeat with the remaining batter, adding more butter as needed.

4. Top the pancakes with butter, maple syrup and the peaches and raspberries.

How to enter:

1. Read the recipe and come up with a creative name for it.

2. Go to **foodnetwork.com/namethisdish** and enter between April 20 and June 2.

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CON POULOS.

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