



MARCELA'S
BRISKET
TOSTADAS



JEFF'S
CUBAN
SANDWICHES



INA'S
ICEBOX
CAKE



STARS'
SLOW-COOKER
FAVORITES

110 GREAT NEW RECIPES

FOOLPROOF DINNERS

- BUFFALO CHICKEN KEBABS
- MAC AND CHEESE, FOUR WAYS!
- QUICK SHRIMP AND GRITS

TRY IT!

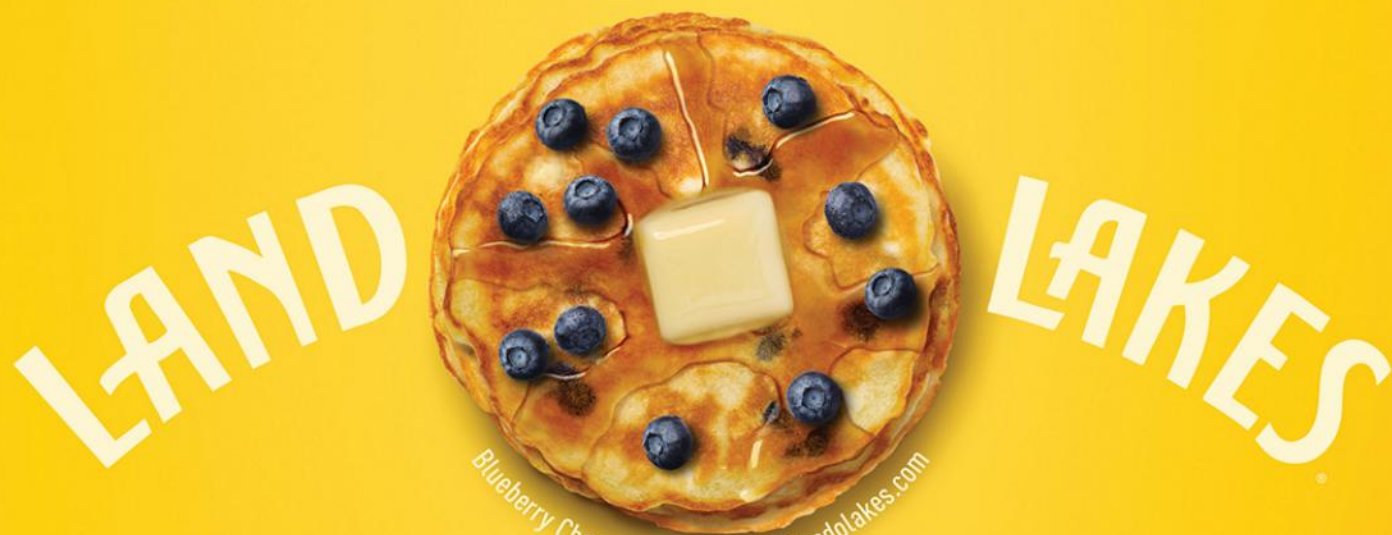
Salad on the Grill

CARAMEL APPLE CRUMBLE

BONUS! SPECIAL KIDS SECTION

Easy! UPSIDE-DOWN TOMATO TART





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BANANA-
NUTELLA
CUPCAKES



CARAMEL
CHEESECAKE
BLONDIES



CHOCOLATE-
COCONUT
COOKIES

Sweet!

BAKE SALE FAVORITES

TRY OUR CONTEST WINNER:
**TRIFECTA
BARS!**

PAGE 144

- CEREAL
TREAT
- +
- CHOCOLATE
CHIP
COOKIE
- +
- BROWNIE



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the good
IN ANY WAY.
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someone
SMILES TODAY.



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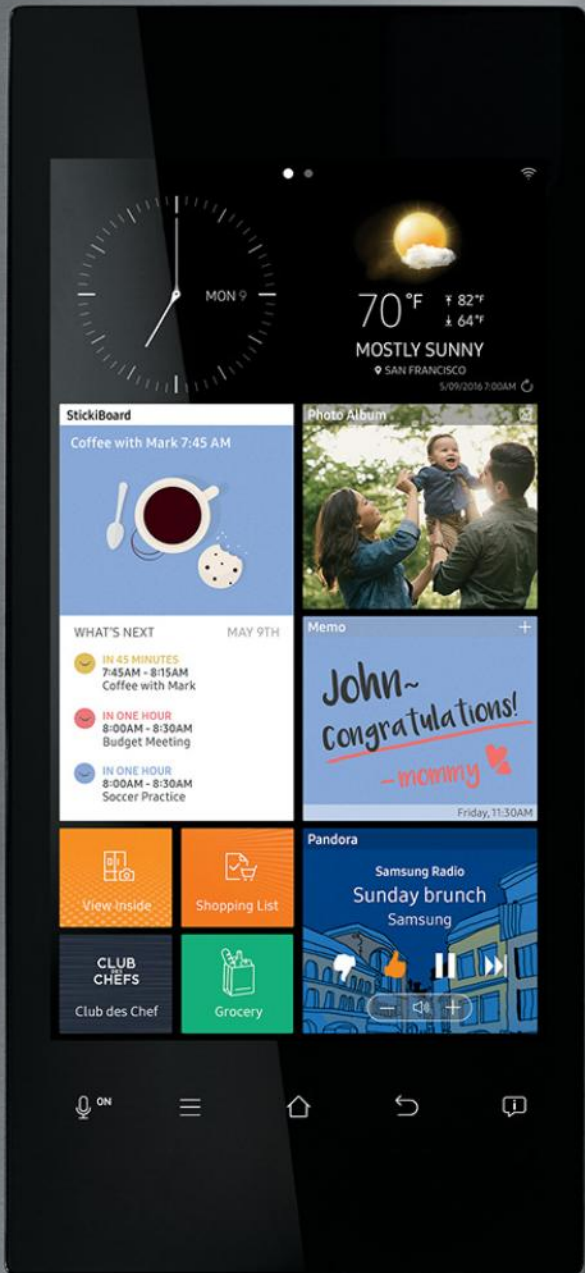
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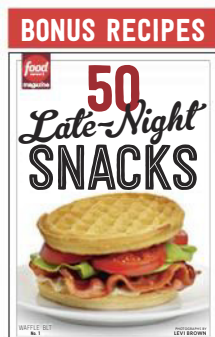
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SEPTEMBER 2016



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Cover photographs by Ryan Dausch
Food styling: Susan Spungen (Tart),
Christine Albano (Bars)
Prop styling: Marina Malchin



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LOOK FOR
OUR SPECIAL
KIDS SECTION
AT THE END
OF THE ISSUE!

Where will color take you?

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**SHERWIN
WILLIAMS.**



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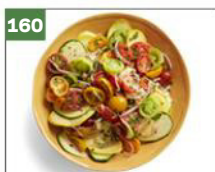
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CHECK OUT THE SPECIAL KIDS SECTION AT THE END OF THE ISSUE!



FIND 50 BONUS RECIPES ON PAGE 92!



We're giving away a Black & Decker Chalkboard 7-quart slow cooker to 10 lucky readers, just in time for fall! Enter for a chance to win at foodnetwork.com/slowcookergiveaway.

NO PURCHASE NECESSARY TO ENTER OR WIN. Slow-Cooker Giveaway is sponsored by Hearst Communications, Inc. Beginning August 2, 2016, at 12:01 a.m. ET through October 18, 2016, at 11:59 p.m. ET, go to foodnetwork.com/slowcookergiveaway on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. 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/slowcookergiveaway.

To Your Health

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

DINNERS UNDER 500 CALORIES

Try these light meals from our Weeknight Cooking section.



**PORK TENDERLOIN
WITH SHREDDED
BRUSSELS SPROUTS**
PAGE 100

CALORIES: 440



**GRILLED
SESAME CHICKEN
LETTUCE WRAPS**
PAGE 102

CALORIES: 410



**GRILLED STEAK
WITH GREEK
CORN SALAD**
PAGE 110

CALORIES: 470



**BEEF AND SUMMER
SQUASH CHILI**
PAGE 112

CALORIES: 390

POWER COUPLE

The Mediterranean diet is known for being good for the heart, and new research has pinpointed why: The unsaturated fats found in nuts, fish and olive oil react with nitrites in leafy greens and other vegetables to create nitro fatty acids that can lower blood pressure. To pair greens with unsaturated fats, try the Grilled Salmon Cobb Salad (page 163) or the Grilled Surf and Turf Salad (page 165). Both have olive oil-based dressings.



PICKING APPLES

You know in your gut that apples are good for you, but here's proof: A new study found that pectin, a type of fiber found in the fruit, can increase the "good" bacteria in your gastrointestinal tract that may help improve digestion. To get all the benefits, keep the peel on the apple: An apple with a peel contains more than twice the fiber as one without. Turn a sliced apple into nachos (No. 39 in the booklet on page 92).



DON'T PEEL
YOUR APPLE!

PEP UP!

To beat the 3 p.m. slump, try eating less saturated fat: A recent study found that men who had the most fat in their diets were 78 percent more likely to feel tired during the day and three times more likely to sleep poorly compared with those who consumed the least fat. Check out these low-fat recipes.



**Curried Lentil-
Vegetable Soup**
page 104



**Caribbean Flounder with
Pigeon Peas and Rice**
page 112



**Rice Noodles with Pork
and Ginger Vegetables**
page 120

HEY, THE ROAD TO BECOMING A CHEF BEGINS WITH READING
THE SAME MAGAZINE CHEFS READ. NICE JOB, CHEF.



A little goodness is the beginning of greatness. Whole nuts with real fruit and dark chocolate. Plus 100mg of naturally occurring cocoa flavanols—the good stuff in dark chocolate. And no, we didn't just make that up. Check the Interwebs.

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Star Search

Find your favorite Food Network celebs in this issue.

Who's
your
biggest
fan?

"MY HUSBAND—
WE BOTH
THINK WE
MARRIED UP!"



Anne Burrell
Worst Cooks in America
pg. 30



Melissa d'Arabian
*Drop 5 Lbs with
Good Housekeeping*
(on Cooking Channel)
pg. 30, Kids Mini Mag



Nancy Fuller
*Farmhouse Rules;
Holiday Baking
Championship*
Kids Mini Mag



Ina Garten
Barefoot Contessa
pg. 168



Duff Goldman
*Kids Halloween
Baking Championship;
Holiday Baking
Championship*
pg. 176

"MY DAD IS
MY BIGGEST FAN.
HE'S THE ONE
WHO TAUGHT
ME SKILLS ON
THE FOOTBALL
FIELD AND IN
THE KITCHEN."



Alex Guarnaschelli
*Chopped;
Chopped Junior*
pgs. 30, 176



Eddie Jackson
*Kids BBQ Championship;
Clash of the Grandmas*
pg. 142



Katie Lee
*The Kitchen;
The Kitchen Sink;
Beach Bites with Katie Lee*
(on Cooking Channel)
pg. 30



Jeff Mauro
*The Kitchen;
The Kitchen Sink*
pgs. 138, 176

"MY BIGGEST
FAN IS MY
BIG BROTHER,
FRANK. HE
LAUGHS AT
EVERYTHING
I SAY."

"MY HUSBAND,
CORY."



Tia Mowry
*Food Network Star Kids;
Tia Mowry at Home*
(on Cooking Channel)
pg. 16



Marc Murphy
*Chopped;
Chopped Junior*
pg. 54



Kelsey Nixon
*Kelsey's Homemade;
Kelsey's Essentials*
(on Cooking Channel)
pg. 181, Kids Mini Mag



Tiffani Thiessen
Dinner at Tiffani's
(on Cooking Channel)
Kids Mini Mag



Marcela Valladolid
*Mexican Made Easy;
The Kitchen Sink*
pgs. 30, 140

"PROBABLY
MY DAD.
HE'S THE
ONE WHO
MADE
ME LOVE
ENTERTAINING."

WIN A STAR-STUDED TRIP TO NYC!



Enter for a chance to mingle with the stars at the annual Food Network & Cooking Channel New York City Wine & Food Festival! One lucky reader will win an amazing prize package: two tickets to five festival events, round-trip airfare, two-night hotel accommodations, plus a behind-the-scenes Food Network experience and a VIP dinner at a Food Network star's restaurant. To enter, visit foodnetwork.com/nycwffsweeps.

NAME THIS DISH!

June Contest Winners

Plums Up!



Kate Gamble
Avon-by-the-Sea, NJ



—RUNNERS-UP—

Rule of Plum
M. Bowker
Williamsburg, VA

Plum's the Word
Rachel Teichman
Houston

Plum a Colada
Sandy Schatz
Stokesdale, NC

COCKTAIL: RALPH SMITH. SKYLINE: GETTY IMAGES.

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loaded
shades

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Aussie anything

"For some reason, I am obsessed with Australian brands. I like Valley Eyewear sunglasses, and I wear a lot of One Teaspoon denim—I fell in love with their stuff when Beyoncé wore it." *Spleen sunglasses in Baby Pink to Tort Fade, \$200; valleyeyewear.com*



Go-to lotion

"Murad skincare products really work for me. The company takes a scientific approach and does tons of research, and they put SPF in a lot of their products." *Hydro-Dynamic Ultimate Moisture, \$72; murad.com*

Workout wear

"For me, working out isn't just about losing weight, it's about feeling great. It's my time to zone out, chill, be happy and recharge. I don't even look at my phone. It's also all about fashion for me—I'm not the girl working out in her old college T-shirt." *Nike Free RN Flyknit, \$130; store.nike.com*



Good lines

"I like using copper eyeliner because it's an effortless look. It doesn't hurt that it also complements my brown eyes. I love being able to play up my eyes and still be able to pull off a bold lip." *M.A.C. Eye Kohl in Teddy, \$16.50; macys.com*



STAR SPOTLIGHT



Tia Mowry

The chic host of *Food Network Star Kids* shares her fashion and fitness picks—and tells us the hidden benefit of wearing high heels.

Hair care

"I get bored with my hair, so I change it up a lot. But I always use Kim Kimble hair products—they brought my hair back to health." *K2 Beauty Leave-In Conditioning Serum, \$15; kimkimble.com*



Serious heels

"I say, 'The higher the heel, the closer to God.' For some reason when I wear a pair of great heels, I feel sexy and empowered. I love Stuart Weitzman heels, and for everyday on-the-go, I have some bomb black Chanel flats." *The Nudist Sandal, from \$398; saksfifthavenue.com*



Perfect little bag

"I have a Saint Laurent cross-body bag that I take around everywhere. I love it because it's classic and stylish. I just put my keys and my phone in it—it's not too big or bulky." *Saint Laurent Sac de Jour Leather Nano Carryall Bag, \$1,990; neimanmarcus.com*

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**SLICE UP
SOME CITRUS
AND MAKE
SANGRIA!
SEE PAGE 152.**

ISN'T IT TIME TO DO WHAT YOU LOVE?

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TAKING COVER

COVER
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Right around the height of everyone's kale obsession (mid-2014 or so), I had a theory that kale soup would make a great cover for the magazine. "America loves kale!" I told my boss. "This will be a huge seller!" I don't know how you all feel about kale these days, but I can tell you that when we finally put kale soup on the cover—a bowl of green stuff with more green stuff as garnish—it was one of our worst-selling issues of all time. You know which covers have been big hits? Meatballs, pasta, cupcakes...the stuff we truly love eating.

We've been publishing this magazine for eight years now, but figuring out which food to put on the cover every month never gets any easier. There are so many questions: Should the dish be hot or cold? Sweet or savory? Colorful background or white? Fork or no fork? Napkin or no napkin? We even study weather patterns: We try to schedule ice cream and grilling covers to arrive right when the warm weather does. And we avoid putting hot, cozy fall dishes on September covers like this one because the issue comes out in August—often during a heat wave.

This month, for the first time ever, we turned the task of creating the cover over to our readers: Home cooks across the country submitted their best, and best-looking, original dishes, and they stopped at nothing to get our attention. Some sent us pictures of themselves with their food, some Photoshopped their dishes right onto our cover (the power of suggestion?), and some tried to win us over with catchy names (nice job with Here's the Dill Soup!).

We reviewed each entry and sent the 10 most cover-worthy recipes to the Food Network Kitchen for rigorous testing. Then the team narrowed the list to four, and we put those dishes to the ultimate test: We styled and photographed them at our September cover shoot. And *then* (yes, this process was as grueling as the presidential primaries), we showed the final covers to a group of magazine executives, including my boss, Ellen Levine, who thought the tomato tart was a real winner. For the record, Ellen told me back in 2014 that kale soup was probably not the best cover idea. This time, I took her advice.

Maile

Maile Carpenter
Editor in Chief
@MaileCarpenter

COVER CONTEST RUNNERS-UP

FIND THESE
RECIPES ON
PAGE 67.



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September



SUN	MON	TUE	WED	THU	FRI	SAT
				1 French toast is a top search term on foodnetwork.com in September. Make a stack and layer it with dulce de leche.	2 	3 Do some pickling this weekend: Boil ½ cup each rice vinegar and water with 1 tablespoon each salt and sugar. Pour over 4 sliced cucumbers and refrigerate 2 hours.
4 	5 Make frozen lemonade for a Labor Day cookout: Freeze 6 cups lemonade in a glass baking dish for 4 hours, scraping with a fork every 30 minutes.	6 	7 It's back-to-school season! Give kids breakfast in parfait form: Layer yogurt and berries in glasses; serve with sliced toaster waffles.	8 	9 Congress named our country the United States of America 240 years ago today. Toast with a glass of hard cider—it was the drink of choice at the time.	10
11 Get plums at your farmers' market and make a quick cake: Prepare yellow cake mix; top with thinly sliced plums and bake as directed.	12 	13 Roald Dahl was born 100 years ago today. Wrap chocolate in gold foil or tissue paper, Willy Wonka-style, and hide it in someone's lunch box.	14 	15	16 	17 Make currywurst-style sausages in honor of Oktoberfest (it starts today!). Grill bratwurst; top with ketchup and sprinkle with curry powder.
18 	19 Three-quarters of our readers pack their lunch! Make a condiment and spice basket with olive oil, sea salt and other favorites to keep at your office.	20 	22 Kick off fall with an autumn sundae: Mix 1 jar hot fudge with ¼ cup pumpkin puree and 1 teaspoon pie spice. Serve over ice cream.	23 	24 It's the last weekend of September—time to clean your grill! Heat on high, covered, for 15 minutes. Let cool slightly; scrape with a grill brush.	
25	26 Pasta night! Make spaghetti (long noodles are our readers' favorite shape) and toss with olive oil, sautéed garlic, lemon zest and parmesan.		28 October is around the corner. Get in the Halloween spirit tonight and watch the premiere of <i>Cutthroat Kitchen: Tournament of Terror</i> .	29 	30 LOOKING FOR A GREAT GIFT? Give a subscription to <i>Food Network Magazine</i> at foodnetwork.com/gift	

APPLE: ANDREW PURCELL; FRENCH TOAST, PARFAIT AND OLIVE OIL: PHILIP FRIEDMAN/STUDIO D; CUCUMBER: LARA ROBBY/STUDIO D; SUNDAY: KARL JUENGE/STUDIO D; CIDER, SAUSAGE, JACK-O'-LANTERN AND PLUMS: GETTY IMAGES; GRILL, SPAGHETTI, LEMONADE AND CHOCOLATE: ALAMY.



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SLOW COOKER SPICY GREEN TOMATO CREOLE STEW

ACTIVE: 25 MINUTES • TOTAL: 8 HOURS, 25 MINUTES
SERVES 6-8

- 12 ounces andouille sausage, sliced
- 4 large green heirloom tomatoes, diced
- 2 stalks celery, diced
- 1 green bell pepper, diced
- 1 yellow onion, diced
- 1 bunch scallions, chopped, white and green parts separated
- 2 tablespoons tomato paste
- 2 tablespoons all-purpose flour
- ½ teaspoon granulated garlic
- ¼ teaspoon cayenne pepper
- Kosher salt and freshly ground pepper
- 1 bay leaf
- ½ teaspoon Cajun seasoning
- 8 ounces medium shrimp, shells removed
- Cooked rice, for serving

- 1 Place a **Reynolds Slow Cooker Liner** inside a 5-6½ quart slow cooker bowl, then fold the liner over the top. Add the sausage, tomatoes, celery, green pepper, onion and scallion whites. Whisk the tomato paste, flour, garlic, cayenne, salt and pepper, and ½ cup water in a bowl; add to slow cooker with bay leaf and toss to coat. Cover and cook until vegetables are tender and stew thickens, 5 hours on high or 8 hours on low.
- 2 Season shrimp with the Cajun seasoning, salt and pepper and submerge in the broth until the shrimp turn pink and are cooked through, about 5 minutes. Stir in the scallion greens and serve over rice.

SLOW COOKER CHERRY TOMATO RATATOUILLE

ACTIVE: 30 MINUTES • TOTAL: 7 HOURS, 10 MINUTES
SERVES 8

- 2 medium yellow squash, cut into large dice
- 1 medium eggplant, cut into large dice
- Kosher salt and freshly ground pepper
- 2 pints red cherry tomatoes, halved
- 2 cloves garlic, sliced
- 2 sprigs thyme
- 1 bay leaf
- 1 large red bell pepper, cut into large dice
- ½ small yellow onion, diced
- ⅓ cup all-purpose flour
- Couscous, for serving
- ½ cup pesto, for serving

- 1 Toss the squash and eggplant in a colander with 2 teaspoons salt until well coated. Let sit for 30 minutes.
- 2 Place a **Reynolds Slow Cooker Liner** inside a 5-6½ quart slow cooker bowl, then fold the liner over the top. Press the eggplant and squash dry with paper towels, then add to slow cooker. Add the tomatoes, garlic, thyme, bay leaf, bell pepper and onion. Toss the vegetables with the flour, 1½ teaspoons salt and ½ teaspoon black pepper. Cover and cook on high until the vegetables are tender, about 6 hours.
- 3 To serve, remove the thyme and bay leaf. Divide the couscous among bowls, spoon the ratatouille over the couscous, then dollop pesto over each portion. Serve warm or at room temperature.

SLOW COOKER CHICKEN AND YELLOW TOMATO TORTILLA SOUP

ACTIVE: 30 MINUTES • TOTAL: 5 HOURS, 30 MINUTES
SERVES 6-8

- 1 yellow bell pepper, chopped
- ½ yellow onion, chopped
- 4 large yellow tomatoes, chopped
- 3 ears yellow corn, kernels cut from cob
- 2 teaspoons chili powder
- 1 tablespoon chipotle chiles in adobo sauce
- Kosher salt and freshly ground pepper
- 8 boneless, skinless chicken thighs, cut into ¾-inch pieces
- 2 cloves garlic, chopped
- Juice of 2 limes, plus wedges
- 4 cups tortilla chips
- 1 cup chopped fresh cilantro leaves
- 1 cup crumbled Cotija cheese

- 1 Blend the bell pepper, onion, one-third each of the tomatoes and corn kernels, 1 teaspoon chili powder, 1 cup water and chipotles in a blender until smooth.
- 2 Place a **Reynolds Slow Cooker Liner** inside a 5-6½ quart slow cooker bowl, then fold the liner over the top. Toss the chicken, garlic, remaining tomatoes and corn, 1 tablespoon salt, 1 teaspoon pepper and the remaining chili powder together in the slow cooker. Add the blended mixture, cover and cook on high until chicken is tender, about 5 hours.
- 3 To serve, stir in the lime juice and season with salt and pepper. Divide among bowls, top with tortilla chips, cilantro and Cotija. Serve with lime wedges.



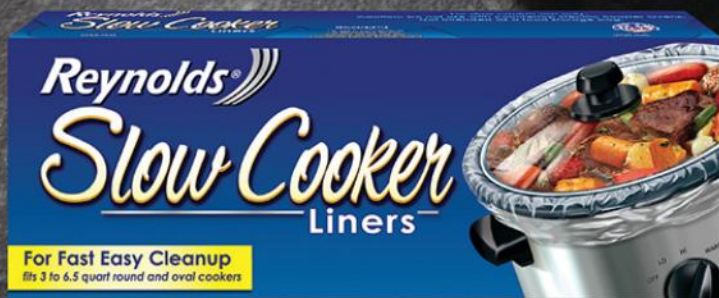


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Find this delicious Mexican Beef Stew recipe at ReynoldsKitchens.com



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As summer winds down, it's time to nourish beauty and body after months of heat, chlorine and lazy "no-primping" days. *Jump-start your season of renewal* with this recipe inspired by the ingredients in **Garnier Whole Blends™ Green Apple & Green Tea Refreshing Shampoo** and **Lightweight Leave-In Spray**.



Green Tea Pancakes with Yogurt and Green Apples

*Makes about 8 pancakes * Total time: 30 min*

- 1½ cups all-purpose flour
- 2 teaspoons green tea matcha powder
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ¼ teaspoon ground ginger
- 1 cup whole milk
- 1 large egg
- 2 tablespoons light brown sugar, packed
- 2 tablespoons butter, melted
- 2 green apples
- 2 cups vanilla yogurt
- Sliced almonds
- Honey

1 To make pancakes whisk together the flour, green tea matcha powder, baking powder, salt and ginger. In a separate bowl whisk together the milk, egg, brown sugar and butter. Grate one apple on the large holes of a grater and add apple and any juice to the milk mixture.

2 Heat a nonstick skillet or griddle over medium-low heat. Stir the milk mixture into the flour mixture until just combined. Spoon about ⅓ cup batter onto skillet for each pancake. Cook about 3 minutes on each side.

3 Slice or chop remaining apple. Dollop pancakes with yogurt and top with chopped apple and almonds, if desired. Drizzle with honey to serve.

Refresh sun-kissed skin with a green tea facial. Mix the contents of a green teabag with boiling water in a large bowl. Take a towel and tent it over your head. Bend over the bowl for five minutes to brighten skin. Then, revitalize hair dulled by sun and chlorine with Garnier Whole Blends™ Refreshing Shampoo & Leave-In Spray with Green Apple & Green Tea extracts.



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You Asked...

Food Network stars answer your burning questions.



Katie, what's the difference between sparkling water, seltzer and club soda? And which do you recommend for mixed drinks?

Zayira Fuentes
Arecibo, Puerto Rico

With so many types of fizzy water, it's easy to get confused! They all get bubbles from carbon dioxide, but sparkling water is often naturally occurring and usually has minerals in it. Seltzer is plain water that has been carbonated. And club soda is carbonated water with other ingredients, like sodium bicarbonate (found in baking soda) for flavor. All three are suitable for mixed drinks.

—Katie Lee



Melissa, do you have any recipes for great French pastries?

Lela Robinson
via Facebook

Try making filled cookies called pochettes (you can get one of my recipes at foodnetwork.com/pochettes). I admit they're not actually French, but they remind me of little desserts my family gets when we visit France, and they're super easy to make. You can fill them with Nutella, jam, applesauce... whatever you want!

—Melissa d'Arabian

**MELISSA'S TAKE
ON FRENCH DESSERT:
POCHETTES**



Alex, I'd love my cooking to be restaurant-quality. Which one technique will take my food to the next level?

Tzivia Pill
Atlanta

There is nothing like rolling up your sleeves and practicing. Cook your heart out! You will wake up one day and realize that "getting to the next level" doesn't matter because you have already become a great cook. Also, I am a big fan of reading cookbooks. Looking at other people's ideas and recipes is perpetually inspiring.

—Alex Guarnaschelli



Anne, I make lasagna noodles at home, but I find that they're never as good the second day. How should I store them so they stay fresh?

Cynthia Carter
Tyler, TX

Layer the noodles on a sheet tray and sprinkle plenty of flour or semolina between them so they don't fuse together. Cover the tray loosely with plastic wrap and stick it in the fridge. Dust off the noodles when you're ready to cook them, and they should taste as fresh as when you made them.

—Anne Burrell



Marcela, how can I make good steak fajitas at home?

Jessica Messina
via Facebook

To be honest, I didn't grow up eating fajitas. But my suggestion would be to marinate the steak as you would for carne asada, with olive oil, a little lager, orange slices, dried bay leaves, dried crumbled Mexican oregano, salt and pepper.

—Marcela Valladolid

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In the Know

PHOTOGRAPH BY CHARLES MASTERS

Time Change

Think twice before you schedule your next happy hour: According to more than 128,000 wine lovers analyzed in a recent study, the most popular time to pop a cork is around 6 p.m., so “wine o’clock” actually kicks off an hour later than most people think. If you don’t want to wait, just change your excuse to “It’s 6 o’clock somewhere!”

SOURCE: ENOLYTICS





We didn't break the mold.



We flattened it.



OREO THINS

A thin twist on the OREO you love.

FOOD NEWS

PENCIL IT IN

Two of our favorite pastimes—Instagramming and coloring—have finally crossed paths: The company Color Me Book will turn your photos (say, of last night's dinner or your epic cheese board) into a booklet of line drawings for you to color. Meanwhile, you can brush up on your coloring skills right in this issue: Check out our coloring contest on page 188. \$25 for five photos; mycolormebook.com



MARCELA'S
VEGGIES MAKE
COLORING EVEN
MORE FUN!



chefmarcela [Follow](#)

1,983 likes

chefmarcela @isabellamfuncke is out here photographing the garden bounty with a spicy chimichurri drizzle and a sweet balsamic onion dip. I think #spring has arrived in San Diego. #gardentotable #CasaMarcela #calilife

view all 57 comments

chefmarcela @lisa_mdv desde cuando necesitas invitación! Traete a @rosaects y les doy rabbit food...

chefmarcela @araidaherrera it will be up on a new site soon! We'll keep you posted...

lisa_mdv @chefmarcela invitamos a Rosa y a mi a comer eso! #freebabysittingfororganicveggies

danielosaur @kasslynn16 we need to step our veggie platter game up

alice_amt @mateenthedream maybe we should let you do this @marcelamarcia too



HOT-TICKET ITEM

It's nearly impossible to score tickets to the hit Broadway show *Hamilton*, but Bronx, NY-based Gun Hill Brewing Company wants to give fans a taste of the musical: The brewery and producers teamed up to develop a beer called Rise Up Rye, a riff on the show's popular lyrics. See gunhillbrewing.com for retailers. If you snag seats, you'll find the beer at the theater, too.



Bottled Up

PSL addicts will be relieved to know that Starbucks has finally, after 12 seasons of Pumpkin Spice Lattes, decided to bottle the stuff for mass distribution: The company is releasing bottles of Pumpkin Spice Frappuccino in grocery stores nationwide starting this September. The bottled drinks aren't all warm and frothy like the PSLs you get at Starbucks proper, but at \$3 each, they're a bit cheaper—and good for a quick fix.

GREEN THUMBS-UP

Spruce up your windowsill garden: According to a new study, women who are surrounded by plants, including herbs and vegetables, live 12 percent longer than those who aren't!

SOURCE: HARVARD T.H. CHAN SCHOOL OF PUBLIC HEALTH



EAT YOUR FEELINGS

"Emotional eating" has taken on new meaning: These new milk chocolates from Lindt are wrapped to look like emoji. \$1.50 each; lindt.com for locations

YES, WE CAN

Soda and beer aren't the only drinks that come in cans. Now you'll find coffee, cocktails and wine, too. Here's a six-pack of our favorites.

Kiss Mix Canned Cocktails
From \$2.50 for one 7-ounce can; kiss-mix.com

Ballast Point Canned Cocktails
\$15 for four 12-ounce cans; ballastpoint.com

Field Recordings Fiction Red Cans
\$40 for four 17-ounce cans; fieldrecordingswine.com

La Colombe Draft Latte
\$10 for four 9-ounce cans; lacolombe.com

Lila Wines
\$16 for four 8½-ounce cans; lilawines.com

Blue Bottle Coffee Cold Brew
\$4 for one 8-ounce can; bluebottlecoffee.com



Extra Cheese

Cheese lovers might find this hard to imagine: Americans haven't been able to consume all the cheese being sold in the United States, which has led to the largest cheese surplus since 1984—and an international pricing battle. (American farmers are cutting prices to compete with cheaper imports.) Want to support your home turf? Add an American-made block to your next cheese plate.

CANS AND CHOCOLATES: JEFF HARRIS/STUDIO D. HERBS: ISTOCKPHOTO. CHEESE: GETTY IMAGES.

Package Deal



When most of us hear the term "care package," we think of boxes full of homemade cookies and snacks for homesick campers and college kids. But the original, official care package was a humanitarian effort—and this year is the 70th anniversary: In 1946, CARE, a nongovernmental relief organization, shipped food and goods to Europeans displaced by World War II. You can help honor the anniversary by donating to care.org: Today's CARE packages are vouchers sent to Syrian refugees and communities in Haiti.

HERE'S TO YOU

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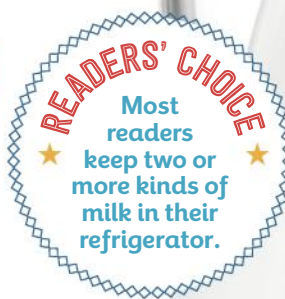


Know It All: MILK

Twenty years ago, the only milk choices at most grocery stores were skim, low-fat and whole (and maybe chocolate, if you were lucky). These days, “milk” refers to pretty much anything you can pour on your cereal—whether it comes from cows or plants. Here’s a guide.

TYPE	PRICE*	TASTE	GOOD TO KNOW
 Dairy Milk	\$2.79	Whole milk is the creamiest. Skim milk lacks fat, so it's slightly watery.	Most of our readers opt for low-fat milk—either 1 or 2 percent fat.
 Almond Milk (unsweetened)	\$3.99	Mildly nutty; watery texture similar to skim milk.	One cup has only 30 calories but just 1 gram of protein (compared with 8 grams in a cup of cow's milk).
 Coconut Milk (unsweetened; sold in milk cartons versus cans)	\$4.49	Sweet coconut flavor; slightly creamy like low-fat milk.	Buy the coconut milk beverage in a carton; the much thicker canned version is used for cooking.
 Soy Milk (unsweetened)	\$3.99	Slightly sweet with a mild vanilla flavor; creamy like whole milk.	One cup of soy milk has about 8 grams of protein, the most of any plant-based milk.
 Rice Milk (unsweetened)	\$4.29	Oily look and watery texture; naturally sweet with a slightly bitter finish.	Rice milk is a smart choice for anyone with food allergies: It's dairy-, gluten-, nut- and soy-free.
 Lactose-Free Milk	\$4.49	Malty and sweet; fat content varies like cow's milk.	Lactose-free milk is not dairy-free: It simply contains the lactase enzyme, which eases digestion.

*AVERAGE, PER HALF-GALLON



THE WHOLE TRUTH

Some studies have found that drinking whole milk instead of skim may help lower the risk of obesity—despite the fact that whole milk has more calories. Both milks are equally good sources of calcium and protein, according to US Dietary Guidelines.

ORGANIC THINKING

Organic milk can be almost twice as expensive as non-organic, but it keeps in the fridge about three weeks longer. The ultra-pasteurization process kills more bacteria, giving it an extended shelf life.



TO CAP IT OFF

If you choose your milk by cap color assuming that red means whole and light blue means skim, beware: The National Dairy Council says these colors are assigned by individual brands and are not regulated nationally.





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WELCOME TO THE TEST KITCHEN

Meet the team of culinary pros behind the recipes in our magazine.

PHOTOGRAPHS BY MARK PETERSON

Drop by Food Network's test kitchen in New York City and you might think you've stepped onto the set of *Chopped*. While the chaos is more controlled—and the ingredients are way less bizarre—the hustle and bustle looks a lot like what you see on TV. Chefs dodge each other on their way to the pantry, blenders whirl nonstop, and every so often, someone shouts, “Hot! Watch out!” The staffers here aren't cooking for a \$10,000 prize, but the stakes are still pretty high: They have to come up with recipes that our readers are inspired to make at home—and that they'll love enough to make again.

Five full-time chefs and a handful of freelancers and interns, overseen by Food Network's culinary senior vice president, Katherine Alford, are the ones who make it happen. Most of the staff worked in restaurants before joining the test kitchen—experience that surprisingly doesn't always come in handy: “In a restaurant, you make everything in big batches, often using complicated techniques,” says recipe developer Stephen Jackson. “Here, we try to keep things manageable because our focus is on dinner for four.”

Each recipe in the magazine (more than 100 every month) goes through multiple rounds of testing. And the team will remake a dish 10 times if necessary. It's a lot of work, but this is the only way they can make sure that everyone—regardless of cooking skill—will be able to succeed with each recipe. Read on to see how it all happens....





Multiple cooks prepare several dishes a day, so a standard fridge and freezer just won't do. Here, recipe tester Vivian Chan grabs supplies from the freezer for a snack recipe. There is also a walk-in refrigerator the size of a small office.



🕒 TAKING NOTES In this photo, taken in May, Stephen is tweaking a stuffing recipe for the November issue. The kitchen generally works six months in advance, but developers create recipes a full year ahead for stories involving seasonal ingredients. (You can't find pumpkins in the spring!)



👆 A LID FOR EVERY POT Recipe developers try to limit the number of pots and pans needed for each dish (two max for Weeknight Cooking recipes), but they keep more than 400 pieces of cookware on hand. Luckily, no one is stuck washing them all: Grimy pans go through an industrial dishwasher.



↑ REQUIRED READING When staffers need inspiration, they turn to the kitchen's library of more than 5,000 cookbooks—including offbeat titles like *Mad About Mead!* and *Melon Garnishing*.



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TESTING AND RETESTING

SPICE STASH A key part of the testing process is checking seasoning—super spicy dishes won't appeal to most readers. An entire closet is devoted to (alphabetized) spices, which go in clear labeled containers so staffers can easily tell the coriander from the cumin.



WASTE NOT Vivian makes a celery soup for the third (and final) time. All food scraps go into a small compost bin, and they're collected several times a day. The kitchen tries to follow a zero-waste approach: Nearly everything is composted or recycled.



MULTIPLE STATIONS Although each recipe developer has his or her own cooking station, "we're a very collaborative bunch," says Melissa Gaman (bottom right). "We work out recipe ideas together, and we try to spread out responsibilities so everyone gets to do different kinds of cooking."

IN THE PANTRY A few recipes in each issue require specialty ingredients, but developers try to stick to items found in most supermarkets. Stocking the pantry and fridge is such a big job, Food Network has several dedicated grocery shoppers on staff.





This package only looks empty.

But it's full of possibilities for your kids. Mott's juices and snacks provide a variety of healthy options for mealtime, snack time, or on the go. And this healthy choice you make for them today can help them make healthy choices tomorrow.



start strong

TASTING AND TWEAKING

PHOTO FINISH

Before tasting each recipe, a staffer (here, intern Helen Muñoz) snaps a picture of the dish against a white backdrop to send to the editors. This way, everyone knows what the dish should look like when it's remade at the magazine's photo shoot.



THE BIG PICTURE The team puts photos of every tested recipe on the board so they can keep tabs on what dishes are running in an issue. "We want variety," says recipe developer Ginevra Iverson. "This board helps us avoid having eight Thai pork recipes in a month."

TIME TO TASTE The kitchen holds two tastings a day so staffers can share their work and crowd-source solutions for tricky recipes. Here (from left), Helen, Ginevra, Katherine and Melissa discuss fall dishes, including collard greens and turkey meatballs.





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TASTE JUST AS GREAT
MADE WITH
TURKEY?
THOUSANDS IN MIAMI
SAID YES.

ONE BITE AND YOU'LL SEE WHY.



Best

READER KITCHENS

We asked you to show us your amazing home kitchens. We couldn't take our eyes off these...

PHOTOGRAPH BY TAYLOR GLENN

Julia and Chris Marcum Rexburg, ID

Julia Marcum was just finishing up a massive renovation on her house in Utah when her husband, Chris, came home with unexpected news: His job was relocating the family to Idaho. "I was still hanging things up when I found out we were moving," Julia says. She can laugh about it...now. But when she arrived in Rexburg with Chris and their two daughters, the family ended up in a house with a dark, cramped kitchen—so they started all over again. Julia and Chris drew the floor plans themselves, adding windows and turning the adjacent laundry room into a pantry. Julia was in charge of design; Chris, the family cook, chose the appliances and layout, and together they picked out materials that were both dramatic and practical: black cabinets from Ikea, concrete countertops and a butcher-block island. These days, the kitchen is in full swing as 2-year-old Faye hangs out and watches 6-year-old Greta help Dad make pancakes—with their enormous Great Pyrenees, Charly, lounging nearby. "This room is our baby," Julia says.



Countertops

The perimeter counters are white concrete that the couple poured themselves. "There were definitely some bumps in the road as we were figuring out the process, but it turned out so awesome," Julia says.

Patterned rug

Julia bought their vintage kitchen rug on eBay for \$200 to bring a traditional element into the modern kitchen. "If anything spills, the stain blends in with the pattern," she says.

Big stove

Chris wanted at least a six-burner stove, but 60-inch options were pricey. Their budget-friendly solution: Place two 30-inch Frigidaire ranges side by side.

Full fridge

They put a dedicated freezer in the pantry and installed a huge refrigerator in the kitchen. "We wanted to be able to devote space to the things we use more frequently," Julia says.

Dinner bell

When Julia was growing up, her grandmother would have the family over every Sunday for dinner, and she would always ring a bell to gather everyone. Julia and Chris hung this antique dinner bell as a reminder that mealtime is family time.



Get the Look

Pick up some of the Marcums' finds for your own kitchen.



Julia and Chris wanted soft but varied lighting in the kitchen, so they installed globe pendants over the island and brass **Alto Sconces** over the windows. \$189; cedarandmoss.com



Julia loves blending different metallic finishes: She used brushed nickel shelf brackets, antique brass door hardware and shiny brass **Mission Bill Pulls** for the cabinets. \$15 each; rejuvenation.com



They laid porcelain **Nordic Brown floor tiles** to get the look of wood but with more durability. \$4.50 per square foot; thetileshop.com for stores



Greta likes to sit at the **Tasia Swivel Bar Stools** while she watches Dad cook. \$252 for two; wayfair.com

MARCUM KITCHEN: TAYLOR GLENN



FUNNY FACE

M140-2

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YOUR TRUE HUE
ONLY AT



Best READER KITCHENS

Check out all the other great entries on Instagram at [#fnnkitchen](#).



Leslie Green Lutz, FL

In just nine months, Leslie and her husband, Michael, built their home from scratch. “It was quite the process, because we are not house builders,” she says, laughing. (They own a pool-design company, and Leslie has a food blog). By making every decision themselves, they were able to hyper-customize the space for their family (including kids Aidan, 13, and Emma, 11). Among their must-haves were pocket doors between the kitchen and living room, and a TV mounted in the kitchen so they could watch the news over breakfast. They chose classic colors and finishes (white cabinets, black island, gray walls) that they knew would stand the test of time—so they wouldn’t need to renovate anytime soon!



Heidy Guzman Rancho Palos Verdes, CA

When designing this kitchen, Heidy Guzman made counter space a top priority. The former personal chef turned video blogger and her brother, a contractor, installed a huge island—perfect for rolling out dough—and tons of cabinets and shelving to store her collections of china and colorful appliances. (She has seven KitchenAid Mixers!) Heidy and her husband, Brian, also installed an under-counter mini fridge so their kids Ignacia, 9, and Antonio, 6, could grab drinks easily when they’re in the kitchen helping her film or cook. The overall vibe, she says, is perfect for her family of four. “It’s comfortable and cozy,” she says.



Chris Delaney Venice Beach, CA

Chris Delaney moved into his home four years ago and immediately set out to redo the kitchen. “I work in finance, but I’m a creative person—renovating was an outlet for me,” he says. Working with Los Angeles firm Simo Design, he turned what was a dark room into a bright, modern space by bringing in pale woods and white cabinets, open shelving and a fun backsplash (made with both horizontal and vertical tiles). Chris picked porous concrete light fixtures to add a touch of industrial style. His favorite part of the room, though, is the island, which he put on casters for easy moving when he’s hosting. “It’s a great entertaining space,” he says. “And I love sharing it.”





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THE BEACH

The Murphys' house has outdoor seating with ocean views on three levels, but Marc and Pam's favorite place to sit is right on the beach: A lighted pathway leads to a small deck with Adirondack chairs, a perfect spot for relaxing with morning coffee.



AT HOME WITH... MARC MURPHY

The *Chopped* judge invites us to his Hamptons beachfront house.

PHOTOGRAPHS BY STEVE GIRALT

Most people would call a backyard gathering of dozens of friends a party. Marc Murphy would call it just an ordinary summer day. The *Chopped* judge and his wife, Pam, and kids Campbell, 13, and Callen, 9, moved into their 7,000-square-foot house in Bridgehampton, NY, two years ago—and their friends descended soon after. “There are people literally always here,” Pam says, gesturing to the 10-plus friends hanging out at the kitchen island. This is the way the Murphys like it: Hosting big groups was the main reason they built the seven-bedroom home, along with the swimming pool and bocce court. The couple first moved to this street in 2009 and built a different house that had almost no outdoor space at all. So when this piece of property came up for sale, they jumped at the chance for a do-over—with a new design that would include lots of deck space. Construction took more than a year, but they ended up with their dream house: “I remember asking Pam, ‘What would you do differently?’” Marc says. “And neither of us could think of anything.”





FOYER

The foyer connects the front of the house to the back deck and has ample storage for shoes (though, truth be told, everyone walks around barefoot in the summer). To add some color to the room, they created a place to hang prints from their Instagram feeds (and maybe a few from Taylor Swift's).





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LIVING ROOM

The Murphys' living room sectional seats a crowd for cocktail hour, but it's also great for lounging with the kids while playing Scrabble on the large coffee table. Throughout the room, Pam added beachy accents, like a shell sculpture, driftwood and ceramic sand dollars.

DEN

Pam and Marc wanted to make this room a haven for rainy days, with a complete entertainment system. "TVs are an important part of my life," Pam says. She found the marquee-letter lights at Restoration Hardware Baby & Child and spelled out a family mantra.

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OUTDOOR DINING

Every summer the Murphys throw at least one huge party for about 180 people, and they put the rooftop lounge to good use. The sprawling space has a fireplace, several seating areas and a 12-foot dining table. Marc also has a full outdoor kitchen for cooking elaborate meals; he uses his Grillworks gas grill to cook meat, fish, veggies—and, once, a 65-pound whole pig. “It was so big, it practically broke the grill,” he says.



READERS' CHOICE
An outdoor kitchen was our readers' number-one dream-home amenity.

Get the Look

Pick up some of Marc and Pam's finds for your own home.



You can find coral or shell decor in almost any room of the house; they keep their **Coral Sculpture** on the living room coffee table. We found one in blue. \$250; wshome.com



Pam used Eskayel textiles on sofas, walls and headboards. "I built this house around their fabrics," she says. She loved the **Drama-cloud fabric** so much that she used it on sofas in both the living room and den. From \$142 per yard; eskayel.com



Marc and Pam chose **Regatta Mesh Chaise Lounge Chairs** because the fabric dries quickly—great for a family that's constantly in and out of the pool and ocean. \$1,199; crateandbarrel.com



Rather than spelling out names or initials, the couple used letter-shaped lights like these **Marquee Light-Up Letters** to write a message. \$25 each, homedecorators.com



Pam chose silver ottomans like these **Marley Poufs** to add some shine and extra seating around the living room coffee table. \$175; jossandmain.com

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WATERMELON MARGARITA

CLASSIC MARGARITA

- 1.5 parts **Sauza® Silver Tequila**
- 1 part lime juice
- .5 parts DeKuyper® Triple Sec Liqueur
- .5 parts simple syrup



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WATERMELON MARGARITA

- 1 part **Sauza® Silver Tequila**
- .5 parts Lime juice
- .5 parts DeKuyper® Triple Sec Liqueur
- 1 part watermelon juice
- Drop of Honey



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Fun Cooking

PHOTOGRAPH BY JEFF HARRIS



THIS PRETZEL IS MORE
THAN A FOOT WIDE!

Big Twist

The official Oktoberfest in Germany always starts in September, so throw your own Oktoberfest this month and serve a giant pretzel: Let 2 pounds of pizza dough come to room temperature (this might take up to 2 hours). Roll and stretch into a 5-foot rope, then form into a U shape on a parchment-lined baking sheet, letting the ends hang over the side. Lift the ends and twist them twice, then press the ends down to make a pretzel shape. Brush with beaten egg, sprinkle with coarse salt and bake at 450° until golden brown, about 30 minutes. Let cool completely, then split in half and fill with pub cheese.



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Cover STARS

For the first time ever, we asked readers to create the recipe for our cover!

PHOTOGRAPHS BY RYAN DAUSCH

Winner!

ALLY PHILLIPS MURRELLS INLET, SC

A few years ago, Ally, a food blogger and retired psychologist, became so enchanted with tarte Tatin, the traditional French apple tart, that she started thinking of ways to make it savory. She spotted some heirloom tomatoes at the farmers' market and voilà—a new family favorite was born. Ally's husband, Ben, requests the dish all the time, and next month, she plans to serve it at the rehearsal dinner for her son's wedding. Not that she considers this fancy party food. "It's meant to look rustic."



UPSIDE-DOWN TOMATO TART

ACTIVE: 20 min | TOTAL: 1½ hr | SERVES: 4

- 2 tablespoons bacon drippings
- 4 cups heirloom cherry tomatoes
- ½ large sweet onion, sliced into thin half-moons
- ½ teaspoon lemon pepper seasoning
- ¼ teaspoon red pepper flakes
- Kosher salt and freshly ground pepper
- Cooking spray
- Juice of ½ lemon
- ½ cup grated asiago cheese
- 1 9-inch-square piece frozen puff pastry (half of a 17-ounce package), thawed
- Chopped fresh basil, for topping

- 1.** Preheat the oven to 400°. Line a baking sheet with parchment paper. Microwave the bacon drippings for 8 to 10 seconds to melt, if necessary. Combine the tomatoes, onion, bacon drippings, lemon pepper, red pepper flakes, ½ teaspoon salt and ¼ teaspoon pepper in a large bowl. Spread on the prepared baking sheet and roast until slightly softened, about 10 minutes. Let cool. Reduce the oven temperature to 375°.
- 2.** Coat the bottom and side of an 8- or 9-inch cast-iron skillet with cooking spray. Toss the tomato mixture with the lemon juice and asiago; spread evenly in the skillet. Place the puff pastry on top; trim the overhanging pastry with kitchen shears.
- 3.** Transfer the skillet to the oven and bake until the pastry is dark golden, about 50 minutes. Let cool about 5 minutes, then place a large plate or platter on top of the skillet and invert the tart. Sprinkle with basil and let cool, about 5 more minutes. Cut into wedges.



Runner-
Up



SHERRI WILLIAMS CRESTVIEW, FL

Having entered—and won—several dozen recipe contests in the past, Sherri had a sense she had a winner on her hands when she created this appetizer. “The sweetness of the peppers mixed with the pasta and briny capers makes it the perfect small bite,” she says. It’s also easily adaptable: You can use couscous, quinoa or rice in place of the pasta, and you can skip the meat or cheese without losing any of the punch.

PASTA SALAD-STUFFED PEPPERS

ACTIVE: 25 min | TOTAL: 25 min

MAKES: 35 to 40

Kosher salt

- ½ cup orzo or anelletti pasta
- 3 slices serrano ham
- 2 plum tomatoes, seeded and chopped
- ¼ red onion, finely chopped
- 2 tablespoons capers, drained and rinsed
- 1 tablespoon chopped fresh parsley
- 1 clove garlic, minced
- Zest of ½ lemon, plus 1 teaspoon fresh lemon juice
- ¼ cup grated manchego cheese
- ¼ teaspoon fennel seeds
- 3 tablespoons extra-virgin olive oil
- ¼ cup champagne vinegar
- ¼ teaspoon chopped fresh rosemary
- ¼ teaspoon chopped fresh oregano

Sea salt

- Pinch of red pepper flakes
- 35 to 40 sweet piquante peppers (such as Peppadews), drained and patted dry

1. Bring a medium saucepan of salted water to a boil. Add the pasta and cook as the label directs. Drain and set aside.

2. Meanwhile, fry the ham in a skillet over medium heat, turning, until crisp, 2 to 4 minutes. Drain on paper towels, then crumble.

3. Combine the pasta, tomatoes, red onion, capers, parsley, garlic, lemon zest, cheese and half of the crumbled ham in a bowl.

4. Make the vinaigrette: Toast the fennel seeds in a dry skillet over medium heat, about 2 minutes. Transfer to a cutting board and crush with a skillet. Whisk the olive oil, vinegar, lemon juice, rosemary, oregano, crushed fennel, ¼ teaspoon sea salt and the red pepper flakes in a bowl. Pour over the pasta mixture and mix until combined.

5. Carefully stuff the pasta salad into the peppers using a small spoon. Top with the remaining crumbled ham.

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SHAUNA HAVEY ROY, UT

Shauna expected plenty of raised eyebrows when she made her Asian-inspired tacos for family and friends. “A lot of them had never tried Vietnamese food, so they were skeptical,” says the Social Security worker. But as a longtime fan of banh mi (Vietnamese sandwiches), she felt confident she could win over the doubters. She was right: “The tacos have all the flavors you want—they’re rich but light, and sour but sweet,” Shauna says. “As soon as anyone tries them, they’re hooked.”

Runner-Up

CHICKEN BANH MI TACOS

ACTIVE: 1 hr | TOTAL: 1 hr 45 min | SERVES: 4

FOR THE CHICKEN

- 1 6-inch piece lemongrass (white part only), roughly chopped
- 1 tablespoon soy sauce
- 1 tablespoon toasted sesame oil
- 2 teaspoons fish sauce
- 2 cloves garlic
- 2 teaspoons chopped peeled fresh ginger
- Juice of 1 lime
- Freshly ground pepper
- 1½ pounds skinless, boneless chicken breasts (about 3 medium)

FOR THE VEGETABLES

- ¼ cup seasoned rice vinegar
- 1 tablespoon toasted sesame oil
- 2 teaspoons honey
- Kosher salt
- 2 carrots, cut into matchsticks
- 3 to 4 radishes, thinly sliced
- 2 jalapeño peppers, thinly sliced

FOR THE TACOS

- Vegetable oil, for brushing
- ⅓ cup hoisin sauce
- ½ cup sour cream
- Juice of 1 lime, plus wedges for serving
- 2 teaspoons Sriracha
- 4 scallions (white and light green parts only), chopped, plus more for topping
- 8 small flour tortillas
- Chopped fresh cilantro and sesame seeds, for topping



1. Marinate the chicken: Combine the lemongrass, soy sauce, sesame oil, fish sauce, garlic, ginger, lime juice and ½ teaspoon pepper in a food processor and puree to make a coarse paste. Transfer the paste to a large resealable plastic bag, add the chicken, squeeze out the air and seal. Gently move the chicken around inside the bag to coat. Refrigerate at least 30 minutes or up to 2 hours.

2. Marinate the vegetables: Whisk the vinegar, sesame oil, honey and ½ teaspoon salt in a medium bowl. Add the carrots, radishes and jalapeños and stir to coat. Cover with plastic wrap and refrigerate 20 minutes.

3. Make the tacos: Brush a large grill pan with vegetable oil and heat over medium-high heat. Remove the chicken from the marinade and grill until just cooked through, 5 to 8 minutes per side. Transfer to a cutting board; slice the chicken against the grain and brush with the hoisin sauce.

4. Combine the sour cream, lime juice, Sriracha and scallions in a blender; blend until smooth. Heat the tortillas in a dry skillet or in the microwave. Divide the chicken among the tortillas. Drain the marinated vegetables and add to the tacos. Drizzle with the lime crema. Top with more scallions, cilantro and sesame seeds. Serve with lime wedges.

good^{er} morning



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TIFFANY MARTINEZ HOLLAND, MI
Tiffany's two kids go crazy for caramel apples in the fall. But the stay-at-home mom can't stand the mess they make. "I wanted a dessert with those same flavors—but one that wouldn't require a pack of wipes for cleanup." Her solution: a caramel-laced apple crumble with a sturdy crust as the base and a streusel topping. The dessert is just as addictive as caramel apples. "My father-in-law told me he keeps sneaking into the kitchen at 3 a.m. for a few bites!"

CARAMEL APPLE CRUMBLE

ACTIVE: 25 min | TOTAL: 1 hr 15 min (plus cooling) | SERVES: 8 to 10

FOR THE CRUST

- 1½ sticks (12 tablespoons) unsalted butter, melted, plus more for the dish
- 2 cups old-fashioned oats
- 1 cup all-purpose flour
- ½ cup packed light brown sugar
- 1 tablespoon ground cinnamon
- 1 tablespoon pure vanilla extract
- Pinch of kosher salt

FOR THE FILLING

- 4 Granny Smith apples, peeled and chopped into small pieces
- ¼ cup granulated sugar
- 1½ teaspoons ground cinnamon
- 50 chewy caramels, unwrapped
- 1 cup heavy cream

FOR THE STREUSEL

- 1 cup all-purpose flour
- ¾ cup coarsely chopped macadamia nuts
- ½ cup packed light brown sugar
- 1 stick unsalted butter, melted
- ½ teaspoon ground cinnamon
- Pinch of kosher salt
- Vanilla ice cream, for serving

1. Preheat the oven to 350°. Lightly butter a 9-by-13-inch baking dish.

2. Make the crust: Mix the melted butter, oats, flour, brown sugar, cinnamon, vanilla and salt in a large bowl until combined. Press the mixture evenly into the bottom of the prepared baking dish. Bake until the edges start browning, 18 to 20 minutes. Transfer to a rack to cool while you prepare the other layers.

3. Make the filling: Combine the apples, granulated sugar and cinnamon in a large bowl. Combine the caramels and heavy cream in a large microwave-safe bowl. Microwave in 30-second intervals until melted; stir until smooth. Add the apple mixture to the caramel mixture and gently stir to coat. Pour evenly on top of the crust.

4. Make the streusel: Combine the flour, macadamia nuts, brown sugar, melted butter, cinnamon and salt in a large bowl. Squeeze small handfuls of the mixture and scatter over the filling. Bake until the caramel is bubbling and the streusel starts browning, 30 to 35 minutes. Transfer to a rack and let cool at least 1 hour. Serve with ice cream.

Runner-
Up



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PHOTOGRAPHS BY RYAN LIEBE

Classic

This version is like the kind from a box. American cheese makes for a smooth, thick sauce; paprika and mustard powder replicate the orange color.

For the best results, use freshly grated cheese. Pre-grated cheese doesn't melt as well.



CLASSIC STOVETOP MACARONI AND CHEESE

ACTIVE: 25 min | TOTAL: 35 min | SERVES: 6

Kosher salt

- 8 ounces elbow macaroni
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 1 teaspoon mustard powder
- $\frac{1}{4}$ teaspoon paprika
- $\frac{1}{2}$ cups whole milk
- $1\frac{1}{2}$ cups grated sharp yellow cheddar cheese (about 4 ounces)
- 3 ounces sliced American cheese, diced (about $\frac{1}{2}$ cup)
- 2 ounces cream cheese, cut into small pieces

1. Bring a large wide pot of salted water to a boil. Add the pasta and cook as the label directs. Reserve $\frac{1}{2}$ cup cooking water, then drain.

2. Melt the butter in the pot over medium heat. Whisk in the flour, mustard powder and paprika; cook, whisking, until smooth and slightly darker, about 1 minute. Slowly whisk in the milk and continue to cook, whisking occasionally, until the sauce thickens slightly and comes to a simmer, 7 to 8 minutes. Whisk in the cheddar, American cheese and cream cheese until melted.

3. Add the pasta to the sauce; toss, adding the reserved cooking water as needed to loosen. Season with salt.



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Creamy

This egg-based sauce is like a custard: The evaporated milk and sour cream make it super rich.



EXTRA RICH-AND-CREAMY MACARONI AND CHEESE

ACTIVE: 25 min | TOTAL: 35 min | SERVES: 6

Kosher salt

- 8 ounces shell pasta
- 1 cup evaporated milk
- 2 large eggs
- 2 cups grated havarti cheese (about 6 ounces)
- 1½ cups grated colby jack cheese (about 4 ounces)
- Pinch of grated nutmeg
- ¼ cup sour cream

1. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs. Reserve ½ cup cooking water, then drain.

2. Combine the evaporated milk, eggs, havarti, colby jack, ½ teaspoon salt and the nutmeg in a large saucepan over medium heat. Cook, whisking constantly, until smooth and thickened, about 8 minutes. Remove from the heat.

3. Add the pasta and sour cream to the sauce; toss to coat, then let sit 5 minutes so the sauce thickens slightly. Add the reserved cooking water to loosen, if desired.

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Crispy

This mac and cheese has a layer of parmesan and panko on top. The coarse panko crumbs give it great crunch.

CRISPY BAKED MACARONI AND CHEESE

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

- 6 tablespoons unsalted butter,
plus more for the dish
- Kosher salt
- 8 ounces mini penne pasta
- $\frac{1}{4}$ cup all-purpose flour
- 2 cups whole milk
- 1 bay leaf
- Pinch of cayenne pepper
- $1\frac{1}{2}$ cups grated monterey jack cheese
(about 4 ounces)
- $1\frac{1}{2}$ cups grated gruyère cheese
(about 4 ounces)
- 1 cup grated sharp cheddar cheese
(about 3 ounces)
- $\frac{1}{2}$ cup panko breadcrumbs
- 2 tablespoons grated parmesan cheese

1. Preheat the oven to 400°. Butter a shallow 2-quart baking dish; set aside. 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, then drain.

2. Meanwhile, melt 4 tablespoons butter in a large saucepan over medium heat. Whisk in the flour and cook, whisking, until smooth and lightly browned, about 2 minutes. Gradually whisk in the milk until smooth. Add the bay leaf, cayenne and 1 teaspoon salt. Cook, whisking occasionally, until the sauce comes to a simmer and thickens slightly, 7 to 8 minutes.

3. Remove the bay leaf from the sauce and whisk in the monterey jack, gruyère and cheddar one cheese at a time, allowing each cheese to melt before adding more. Add the pasta and stir until coated, adding the reserved cooking water as needed to loosen (the sauce will thicken as it bakes).

4. Transfer the pasta mixture to the prepared baking dish. Melt the remaining 2 tablespoons butter in the microwave. Add the panko, parmesan and a pinch of salt; stir to combine. Scatter over the pasta and bake until the crumbs are browned and crisp, 15 to 20 minutes.





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you can
Dream Up



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Country Crock® Make it Yours™ Cookie Recipe

Ingredients

- 1 cup Country Crock®
- 1 to 2 cups of your choice of mix-ins
- $\frac{3}{4}$ cup packed brown sugar
- $\frac{3}{4}$ cup granulated sugar
- 1 large egg
- 1 large egg yolk
- 2 tsp. vanilla extract
- 3 cups all-purpose flour
- 1 tsp. baking powder
- $\frac{3}{4}$ tsp. salt
- $\frac{1}{4}$ tsp. baking soda

Directions *Makes approximately 4 dozen cookies*

Preheat oven to 375°. Mix brown sugar, granulated sugar, Country Crock®, egg, egg yolk, and vanilla in a large bowl until well mixed. Stir in flour, baking powder, salt and baking soda until blended (dough will be soft and creamy).

Add mix-ins (such as chocolate chips, sprinkles, nuts, dried fruit, etc.) into the dough until every spoonful of dough has some of the delicious mix-ins.

Drop dough by rounded tablespoonfuls onto ungreased baking sheets 3-inches apart. Bake 10 to 12 minutes until edges are lightly golden. Cool 1 minute on wire rack; remove from baking sheets and cool completely.



Find mix-in inspiration
at CountryCrock.com

Sliceable

The eggs in this mac and cheese make it fully set like a quiche. This style is great at room temperature—and perfect for potlucks.

BAKE-AND-SLICE MACARONI AND CHEESE

ACTIVE: 30 min | TOTAL: 1½ hr | SERVES: 6

- 1 tablespoon unsalted butter,
plus more for the dish
- Kosher salt
- 8 ounces elbow macaroni
- 2 cups half-and-half
- 3 large eggs
- ½ teaspoon paprika
- Freshly ground pepper
- 2 cups grated cheddar cheese
(about 6 ounces)
- 1 cup grated muenster cheese
(about 3 ounces)
- 1 cup grated provolone cheese
(about 3 ounces)
- ½ cup finely chopped whole-milk
mozzarella cheese (about 2 ounces)

1. Preheat the oven to 350°. Butter a shallow 2-quart baking dish; set aside. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs for al dente. Drain and transfer to a medium bowl; add the butter and toss until melted.
2. Whisk the half-and-half, eggs, paprika, 1 teaspoon salt and a few grinds of pepper in a large bowl until smooth. Add the pasta, 1½ cups cheddar, the muenster, provolone and mozzarella; toss.
3. Transfer the pasta mixture to the prepared baking dish and sprinkle with the remaining ½ cup cheddar. Bake until bubbling around the edges and no longer jiggly, 30 to 35 minutes. Let cool about 30 minutes before slicing.





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Whip up this delicious one-dish dinner and enter your favorite **Minute® Rice** recipe for a chance to win prizes and be featured in Food Network Magazine!

Minute®

CHIPOTLE CHICKEN BAKE Serves 4-6

By *Johanna M. Cook*—Blogger and Cooking Personality of Momma Cuisine



INGREDIENTS

- 2 bags **Minute® Multi-Grain Medley Rice**, uncooked
- $\frac{1}{4}$ cups chicken broth
- $\frac{1}{4}$ cup chipotle sauce (can substitute with taco or enchilada sauce)
- 2 cups shredded rotisserie chicken
- $\frac{1}{2}$ cups frozen chopped broccoli, thawed
- $\frac{1}{2}$ cup diced red bell pepper
- $\frac{1}{4}$ cup diced red onion
- $\frac{1}{2}$ teaspoon kosher salt
- $\frac{1}{2}$ cups shredded Chihuahua cheese, divided
(can substitute with colby jack or cheddar cheese)
- $\frac{1}{4}$ cup sliced green onions

DIRECTIONS

1. Preheat oven to 400°F. **2.** Prepare Minute® Multi-Grain Medley according to package directions, substituting broth for water. **3.** Combine chipotle sauce, chicken, broccoli, bell pepper, red onion, salt and 1 cup of cheese in a large bowl. Fold in cooked Multi-Grain Medley. Spoon mixture into a 2 $\frac{1}{2}$ -quart baking dish. **4.** Cover baking dish with foil and bake 15 minutes. Uncover and sprinkle remaining $\frac{1}{2}$ cup of cheese. Bake another 5 minutes, or until cheese is melted. **5.** Let casserole rest for 5 minutes and sprinkle with green onions before serving.

TIP: Assemble this dish in the morning before heading out for the day so all you need to do is pop it into the oven at dinnertime!

September brings crisp autumn evenings and a busy school year back in swing. **Johanna from Momma Cuisine** shares her favorite recipe to get dinner on the table fast in honor of September's National Rice Month.

“ I love this easy one-dish rice recipe featuring all the ingredients you need to put together a delicious and wholesome dinner. Comfort food at its best! ”



Rice TO THE Occasion RECIPE CONTEST

Enter your favorite quick-cooking recipe using any Minute® Instant Rice product for a chance to **WIN a HIGH PERFORMANCE BLENDER**, a year's supply of Minute® Rice and a chance to be featured in Food Network Magazine. Recipe entries will be judged on simplicity, creativity and originality, appearance and overall taste and flavor.

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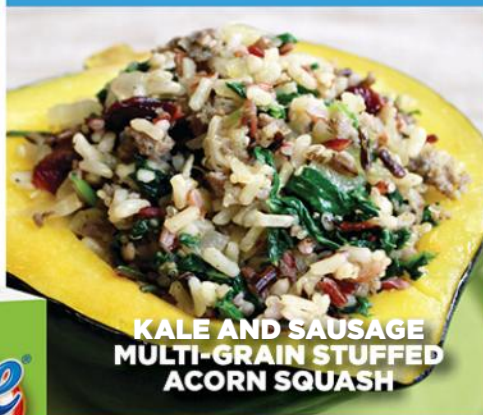
NO PURCHASE NECESSARY TO ENTER OR WIN. Rice to the Occasion Recipe Contest, Presented by Riviana Foods Inc. Sponsored by Hearst Communications Inc. From 8/2/2016 at 12:01 AM (ET) 9/5/2016, 11:59 PM (ET) go to <http://www.foodnetmag.com/minute-rice-recipe-contest>; submit the entry form and an original quick-cooking recipe that includes a Minute® Instant Rice product (white, brown, multi-grain medley). Important: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Open to legal residents of the 50 United States and the District of Columbia who have reached the age of majority at time of entry. Void in Puerto Rico and where prohibited by law. Subj. to official rules, <http://www.foodnetmag.com/minute-rice-recipe-contest>.

EASY TO MAKE • EASY TO

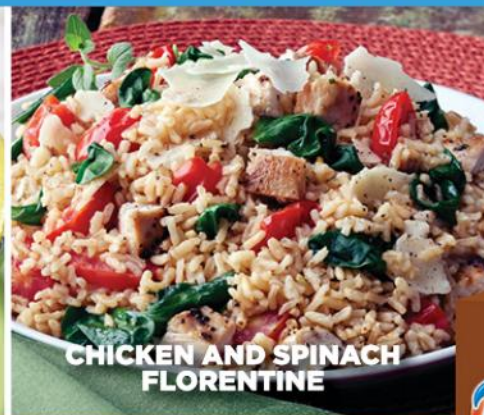
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Find fun new ways
to satisfy your
midnight cravings.

PHOTOGRAPHS BY LEVI BROWN



CHILI-CHEESE
TATER TOTS
No. 2

★ READERS' CHOICE ★
You asked
for it! This was
our most-requested
recipe topic.



ARTICHOKE
FRENCH BREAD PIZZA
No. 14



STRAWBERRIES AND
CREAM POPCORN
No. 50



CINNAMON ROLL
EGG SANDWICH
No. 31



BUFFALO
ANTS ON A LOG
No. 24



MEATBALL PARMESAN
GRILLED CHEESE
No. 18



TANDOORI EDAMAME
No. 27



TERIYAKI DUMPLINGS
No. 8



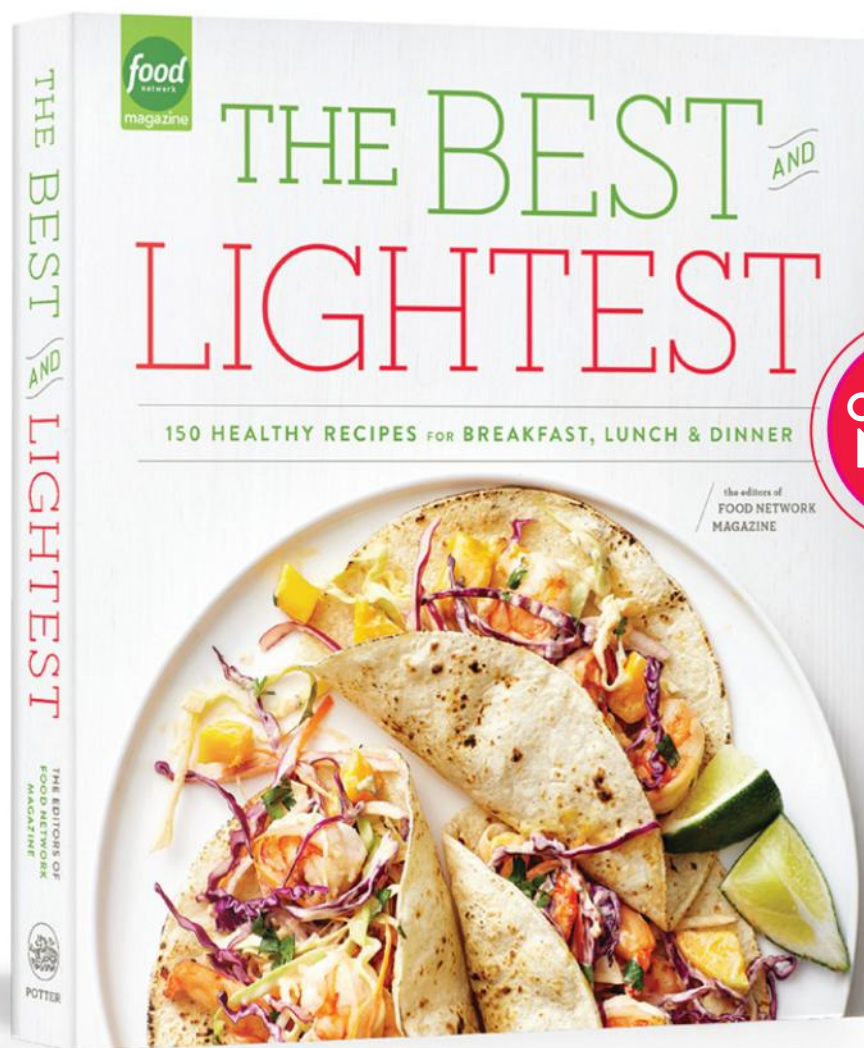
RASPBERRY FLOATS
No. 35



LEFTOVER PIZZA PANINI
No. 13

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WAFFLE BLT
No. 1

PHOTOGRAPHS BY
LEVI BROWN

1. WAFFLE BLT Cook 2 slices bacon in a large skillet over medium heat, turning, until crisp, about 8 minutes. Remove to a paper towel-lined plate. Add 2 frozen waffles to the skillet and cook in the drippings until golden, about 1 minute per side. Stir together $\frac{1}{2}$ tablespoon each mayonnaise and relish and a dash of hot sauce; spread on 1 waffle. Top with the bacon, lettuce leaves and sliced tomato; season with salt and pepper. Top with the remaining waffle.



2. CHILI-CHEESE TATER TOTS Bake 1 pound frozen Tater Tots as the label directs. Brown 4 ounces ground beef in vegetable oil in a skillet over medium-high heat; season with salt. Stir in one 15-ounce can chili beans; cook until warmed through. Spoon the beef mixture over the Tater Tots and top with warmed cheese sauce and sliced scallions.

3. BACON-JALAPEÑO NACHOS Spread tortilla chips in a baking dish. Top with refried beans, chopped pickled jalapeños, chopped cooked bacon and shredded cheddar. Bake in a 400° oven until the cheese melts, 10 minutes. Top with sour cream, salsa and cilantro.

4. FRANKS-AND-BEANS NACHOS Warm 1 cup cocktail sausages with one 16-ounce can baked beans in a small saucepan. Spread corn chips in a baking dish. Top with the franks-and-beans mixture and sliced American cheese; broil until the cheese melts. Top with diced white onion, relish, ketchup and yellow mustard.

5. CHEESY PRETZELS Tear 3 thawed frozen soft pretzels into small pieces; spread in a 9-inch cast-iron skillet and sprinkle with water and salt. Broil until warmed through, 1 to 2 minutes. Top with 1 cup each grated sharp cheddar and monterey jack cheese; broil until the cheese melts, about 2 more minutes.

6. SRIRACHA-LIME POTATO CHIPS Spread one 10- to 11-ounce bag plain potato chips in a single layer on 2 baking sheets. Bake in a 350° oven until warmed and slightly shiny, about 5 minutes. Grate the zest of 2 limes over the chips and drizzle with Sriracha; cool.

7. CORN NUT POTATO CHIPS Finely grind $\frac{1}{3}$ cup corn nuts in a food processor. Spread one 10- to 11-ounce bag plain potato chips in a single layer on 2 baking sheets. Bake in a 350° oven until warmed and slightly shiny, about 5 minutes. Toss with the corn-nut dust and $\frac{1}{3}$ cup grated cheddar; cool.

FOOD STYLING: JAMIE KIMM; PROP STYLING: KARIN OLSEN.

8. TERIYAKI DUMPLINGS Mix $\frac{1}{4}$ cup mayonnaise with 2 teaspoons teriyaki sauce and $\frac{1}{2}$ small grated garlic clove. Pan-fry 10 frozen dumplings as the label directs. Drizzle with the mayonnaise mixture and Sriracha.

9. MISO-CORN RAMEN Cook 1 package instant ramen noodles as the label directs (omit the seasoning packet). Drain. Bring 2 cups water and 2 envelopes instant miso soup mix to a boil with $\frac{1}{4}$ cup frozen corn; pour over the noodles.

10. QUICK GARLIC PASTA Cook 8 ounces spaghetti as the label directs. Reserve $\frac{1}{4}$ cup cooking water, then drain. Sauté 8 sliced garlic cloves in $\frac{1}{4}$ cup olive oil in a large skillet until golden, 3 minutes. Add 4 mashed anchovy fillets and $\frac{1}{2}$ teaspoon red pepper flakes, then add the spaghetti, reserved cooking water and 1 tablespoon butter; sprinkle with parmesan and parsley and toss.

11. FRIED SPAGHETTI CAKE Lightly beat 2 eggs in a large bowl; stir in 3 cups cooked spaghetti, 1 cup grated parmesan and $\frac{1}{4}$ cup chopped parsley. Season with salt and pepper. Cook in a 10-inch skillet with olive oil until browned and crisp, 4 to 5 minutes per side. Cut into wedges. Serve with warm marinara sauce.

12. MOZZARELLA DOGS Bake frozen mozzarella sticks as the label directs. Put each in a toasted hot dog bun and top with warm marinara sauce and a slice of mozzarella or provolone. Broil until the cheese melts. Sprinkle with grated parmesan.

13. LEFTOVER PIZZA PANINI Sandwich chopped roasted peppers and fresh basil between 2 slices cold pizza, cheese sides in. Cook in a panini press until the cheese melts and the crusts are golden, 3 to 4 minutes.



14. ARTICHOKE FRENCH BREAD PIZZA Combine $\frac{1}{4}$ cup olive oil, 1 minced garlic clove and $\frac{1}{2}$ teaspoon each red pepper flakes, dried oregano and kosher salt; brush on a split small baguette. Top with $\frac{1}{2}$ cup each ricotta, chopped marinated artichoke hearts and shredded mozzarella; broil until the cheese is browned and bubbling. Top with parsley.

15. BRIE QUESADILLA Spread mango chutney on 1 flour tortilla. Top with sliced brie, thinly sliced jalapeño and another tortilla. Cook in a buttered skillet until the cheese melts and the tortilla is golden, 2 minutes per side. Cut into wedges.

16. PHILLY CHEESESTEAK Cook 8 ounces thinly sliced roast beef and 1 cup packaged crispy fried onions in butter in an ovenproof skillet until warmed through. Top with sliced American cheese and more fried onions; broil until the cheese melts. Pile on a split sub roll and top with pickled peppers.

17. FRIED MEATLOAF BITES Cut leftover meatloaf into $\frac{3}{4}$ -inch cubes. Dredge in flour, dip in beaten egg, then coat with panko. Deep-fry in 360° vegetable oil until crisp, 2 to 3 minutes. Serve with $\frac{1}{2}$ cup ketchup mixed with 2 tablespoons each brown sugar and hot sauce.



18. MEATBALL PARMESAN GRILLED CHEESE Combine 2 tablespoons each softened butter and grated parmesan; spread on 2 slices white bread. Sandwich sliced meatballs, some marinara sauce and shredded mozzarella between the bread, buttered sides out. Cook in a skillet until golden, 3 to 4 minutes per side.

19. TURKEY CUBAN ROLL-UP Layer 2 slices each turkey and Swiss cheese on 1 flour tortilla, leaving a 1-inch border. Top with yellow mustard and chopped dill pickles. Roll up, brush with butter and place seam-side down on an oiled baking sheet; bake in a 400° oven until golden and warmed through, about 10 minutes.

20. MINI TURKEY SANDWICHES Slice mini corn muffins in half; spread honey mustard on one side and mayonnaise on the other. Sandwich sliced brie, turkey and pickles between the muffin halves.

21. LIVERWURST BANH MI Toss 1 small sliced carrot and $\frac{1}{2}$ cucumber (cut into spears) with 2 tablespoons seasoned rice vinegar. Toast $\frac{1}{2}$ split baguette; spread with mayonnaise. Sandwich sliced liverwurst, the vegetables, some cilantro, sliced jalapeños and Sriracha between the baguette halves. Cut into pieces.

22. BOLOGNA AND CHEESE TOAST Spread mayonnaise and Sriracha on 1 slice toasted bread; top with 1 slice cheddar cheese and 2 slices bologna. Broil until the cheese melts and the edges of the bologna are crisp, 2 to 3 minutes.

23. CHILI AVOCADO TOAST Mash 1 avocado with 2 teaspoons each rice vinegar and sambal oelek (Asian chili paste); season with salt. Spread on 4 slices toasted bread; top with toasted sesame seeds, cilantro and more sambal oelek.

24. BUFFALO ANTS ON A LOG Mix 6 ounces cream cheese, 2 tablespoons ranch dressing and a dash of hot sauce; spread on celery sticks. Top with cooked crumbled bacon and shredded carrots.

25. PARMESAN-PEPPER POPCORN Toss 8 cups hot popcorn with $\frac{1}{3}$ cup grated parmesan, 1 teaspoon coarsely ground pepper and $\frac{1}{2}$ teaspoon kosher salt.

26. CAJUN ROASTED CHICKPEAS Drain, rinse and pat dry one 15-ounce can chickpeas; toss with 1 tablespoon olive oil and 1 teaspoon each Cajun seasoning, kosher salt and pepper on a rimmed baking sheet. Broil, stirring occasionally, until lightly browned and crisp, 10 to 12 minutes; cool.

27. TANDOORI EDAMAME Cook one 14-ounce bag edamame in pods as the label directs; drain. Whisk 2 tablespoons tandoori paste with 1 tablespoon water; toss with the edamame and spread on a foil-lined baking sheet. Broil until charred, about 6 minutes. Drizzle with lemon juice and sprinkle with flaky sea salt.

28. SPICY JALAPEÑO HUMMUS Puree one 15-ounce can chickpeas (drained and rinsed) with 1 cup fresh cilantro, $\frac{1}{4}$ cup each tahini, olive oil and water, 1 each minced jalapeño and small garlic clove, the juice of 2 limes and 1 teaspoon each ground cumin and kosher salt.

29. CHEESY EGG IN A HOLE Cut a 2-inch hole out of a thick slice of challah bread. Melt butter in a nonstick ovenproof skillet over medium heat; add the bread and crack 1 egg into the hole. Cook until golden and set, about 2 minutes per side. Top with 2 slices American cheese and 2 strips crumbled cooked bacon. Broil until the cheese melts.

30. EGG-SAUSAGE FRY-UP Broil 4 breakfast sausages and 2 halved tomatoes, cut-side up, in an ovenproof skillet until golden. Add one 16-ounce can baked beans and crack in 2 eggs. Drizzle with olive oil and season with salt and pepper. Return to the broiler until the egg whites are set but the yolks are still runny, about 3 minutes.



31. CINNAMON ROLL EGG SANDWICH Cook 1 slice bacon in an ovenproof skillet until crisp. Remove to a plate. Crack 1 egg into the skillet and cook until the white is set but the yolk is still runny, 3 to 4 minutes. Top with 1 slice cheddar; bake in a 375° oven until melted. Serve the egg and bacon on a split cinnamon roll.

32. SMOKED SALMON BAGEL BITES Split 2 bagels; sandwich cream cheese and smoked salmon between the halves. Cut each into 8 pieces. Whisk 2 eggs, 1 cup milk and a pinch of salt. Add the bagels; soak 5 minutes. Drain; cook in a hot buttered skillet until browned, 3 minutes per side.

33. BERRY-ALMOND SMOOTHIE Blend 1 cup each almond milk and frozen mixed berries with $\frac{1}{2}$ sliced frozen banana and 1 tablespoon almond butter in a blender. Top with granola.

34. CEREAL MILKSHAKES Blend 1 pint vanilla ice cream and $\frac{1}{2}$ cup milk in a blender. Add $\frac{3}{4}$ cup fruity cereal; pulse until just combined. Divide between 2 glasses and top with more cereal.



35. RASPBERRY FLOATS Puree $\frac{1}{2}$ cup each raspberries and water with 2 tablespoons sugar in a blender. Layer vanilla ice cream, the raspberry puree and more raspberries in 2 glasses. Top with cold seltzer.

36. SWEET MILK TOAST Butter toasted white bread. Drizzle with sweetened condensed milk and sprinkle with pie spice.

37. SPRINKLE BREAD Generously butter 1 slice white bread. Finely grate white chocolate over the top, then cover with rainbow sprinkles.

38. FRENCH TOAST BAGEL BITES Cut 2 bagels into 1-inch pieces. Whisk 2 eggs with 1 cup milk, 2 tablespoons sugar, 1 teaspoon vanilla, $\frac{1}{4}$ teaspoon each cinnamon and nutmeg and a pinch of salt; add the bagels and soak 5 minutes. Drain, then cook in a hot buttered skillet until browned, 3 minutes per side. Serve with maple syrup.

39. APPLE-PEANUT BUTTER NACHOS Spread 6 cups apple chips and 1 sliced raw apple on a large plate. Mix $\frac{1}{2}$ cup plain yogurt with 2 tablespoons peanut butter; spoon over the apples. Drizzle with honey and top with granola and yogurt-covered raisins.

40. COOKIES-AND-CREAM DIP Pulse 6 chocolate sandwich cookies in a mini food processor until coarsely chopped. Add 1 cup plain Greek yogurt; pulse until combined. Transfer to a bowl. Serve with sliced fruit for dipping.

41. FROZEN YOGURT-DIPPED GRAPES Skewer grapes on toothpicks. Dip in vanilla yogurt and roll in chia seeds or chopped pecans to coat. Freeze on a parchment-lined baking sheet until set, about 20 minutes.

42. TROPICAL SHORTCAKES Mix 1 cup each cottage cheese and chopped tropical fruit (such as pineapple, mango, kiwi and/or papaya). Spoon into 6 shortcake shells and sprinkle with toasted shredded coconut.

43. COCONUT-COVERED MANGO Slice mangoes into wedges and toss with lime juice. Press in toasted shredded coconut to coat.

44. BANANA-COCONUT ROLL-UPS Generously butter 1 flour tortilla and sprinkle with cinnamon sugar. Roll and press 1 peeled banana in 2 tablespoons toasted shredded coconut; roll up in the tortilla. Cook in a buttered skillet, seam-side down first, turning, until browned, about 3 minutes. Slice into pieces.

45. BROILED PEACHES Microwave 1 tablespoon butter with 2 tablespoons brown sugar in a microwave-safe bowl until melted. Place 3 halved, pitted peaches on a baking sheet and spoon the butter mixture over the tops. Broil until the tops of the peaches are golden, about 4 minutes. Top with mascarpone and drizzle with honey.

46. SHORTCUT RICE PUDDING Heat $\frac{3}{4}$ cup cold leftover rice with $\frac{1}{2}$ cup water in a small skillet until the water is almost absorbed, about 5 minutes. Add $\frac{1}{4}$ cup sweetened condensed milk and 2 tablespoons raisins; stir until thickened. Sprinkle with cinnamon.

47. PEANUT BUTTER CRACKER TRUFFLES Pulse 1 sleeve butter crackers (about 30) in a food processor until finely ground. Add $\frac{1}{2}$ cup each confectioners' sugar and creamy peanut butter; pulse to combine. Form into 1-inch balls (about 24), then roll in chocolate sprinkles to coat. Freeze on a baking sheet until firm, 5 minutes.

48. CHOCOLATE-ALMOND TRUFFLES Pulse $\frac{1}{3}$ cup each almond butter, sliced almonds and confectioners' sugar in a food processor until smooth. Chill until firm, 30 minutes. Roll into 1-inch balls (about 12), then dip in melted dark chocolate. Transfer to a parchment-lined baking sheet and sprinkle with sea salt. Chill until set, about 20 minutes.

49. NUTTY STRAWBERRIES Hull strawberries and scoop out a small hole in the center of each. Fill with almond butter, then press in chopped almonds.



50. STRAWBERRIES AND CREAM POPCORN Pulse $\frac{1}{2}$ cup freeze-dried strawberries and 3 tablespoons confectioners' sugar in a mini food processor until powdery. Drizzle 2 tablespoons melted butter over 8 cups hot popcorn and sprinkle with the strawberry sugar; toss. Add $\frac{1}{2}$ cup each white chocolate chips and freeze-dried strawberries and toss.

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PIECE OF CAKE!

Serve a classic soup-and-sandwich combo—for dessert!

PHOTOGRAPHS BY JEFF HARRIS



Americans eat about 2.2 billion grilled cheese sandwiches every year, and you'll find recipes for more than 200 versions on foodnetwork.com alone. But until now, not one of them was for a cake! To make this oversize lookalike, we trimmed a square white cake to look like sandwich bread and filled it with cheese-colored pudding. The finishing touch: strawberry-peach "tomato soup" for dipping! Turn the page for the how-to.

GRILLED CHEESE CAKE

ACTIVE: 45 min | TOTAL: 1 hr 45 min | SERVES: 8 to 10

Cooking spray

- 1 16- to 18-ounce box white cake mix (plus required ingredients)
- 1 pound strawberries, hulled and chopped
- 3 yellow peaches, pitted and chopped
- 3 tablespoons sugar

Juice of ½ lemon

- 1 3.4-ounce package instant vanilla pudding mix (plus required ingredients)

Yellow and red food coloring

- 4 tablespoons unsalted butter, melted



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HOW TO

Make the Grilled Cheese Cake



1

Preheat the oven to 350°. Coat a 9-inch square, 2¼-inch-deep cake pan with cooking spray. Prepare the cake mix as directed; pour the batter into the pan. Bake 30 to 35 minutes. Cool slightly, then invert onto a rack; cool completely.



2

Meanwhile, make the "soup": Combine the strawberries, peaches, sugar and lemon juice in a large saucepan. Cook over medium heat until the fruit breaks down, about 15 minutes.



3

Puree the sauce with an immersion blender (or in a blender) until mostly smooth. Transfer to a bowl.



4

Prepare the pudding as directed; tint with yellow and red food coloring to resemble melted cheese.



5

Trim the top of the cake with a large serrated knife to make it level.



6

Cut the cake in half horizontally.



7

Preheat the broiler. Put the cake on a foil-lined baking sheet and brush the top with the melted butter. Broil until toasted, about 4 minutes.



8

Cut the cake in half diagonally. Spread the pudding on the bottom triangles, almost all the way to the edge.



9

Cover with the toasted top triangles, pressing gently so the pudding oozes out. Serve with the fruit sauce.

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Easy Smoked Sausage Skillet

Serving Size: 4-6

Total Time: 20 minutes

Ingredients :

- 1 pkg. Hillshire Farm® smoked sausage, diagonally sliced thin
- 2 cloves garlic, crushed
- ¼ cup olive oil
- 1 large red bell pepper, sliced thin
- 1 small yellow onion, sliced thin
- 1 pkg. frozen broccoli, thawed
- ½ cup chicken broth (or water)
- ½ cup tomato sauce
- 2 cups instant rice
- ½ cup shredded Mozzarella cheese

Instructions :

Heat olive oil and garlic in skillet, stir in smoked sausage slices and cook until browned. Add pepper, onion, broccoli, broth and tomato sauce and simmer for 10 minutes until the vegetables are tender and the liquid is absorbed. In the meantime, prepare rice according to package instructions. Stir rice into the skillet, sprinkle with cheese and serve.

Visit HillshireFarm.com/recipes for delicious recipes perfect for any night of the week.

Weeknight Cooking

PHOTOGRAPHS BY
ANTONIS ACHILLEOS



FOOD STYLING: JAMIE KIMM; PROP STYLING: KARIN OLSEN

Make pasta with
no-cook tomato
sauce in 25 minutes!
See page 104.



LOW-CALORIE
DINNER

PORK TENDERLOIN WITH SHREDDED BRUSSELS SPROUTS

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

- 1 teaspoon caraway seeds, crushed
- 1 teaspoon paprika
- Kosher salt and freshly ground pepper
- 1 large pork tenderloin (about 1½ pounds)
- 1 tablespoon plus 1 teaspoon extra-virgin olive oil
- 8 ounces shiitake mushrooms, stemmed and sliced
- 4 cloves garlic, chopped
- 12 cups shredded Brussels sprouts blend (with kale, broccoli, and cabbage; from two 10-ounce bags)
- 1½ cups low-sodium chicken broth
- ¼ cup chopped fresh dill
- Grated zest of ½ lemon
- ½ cup heavy cream

1. Preheat the oven to 450°. Mix the caraway seeds, paprika and ½ teaspoon each salt and pepper in a small bowl. Put the pork in a large ovenproof skillet and rub all over with 1 teaspoon olive oil; season with the spice mixture. Roast 15 minutes, then flip and scatter the mushrooms around the pork. Continue roasting until the pork is browned and a thermometer inserted into the center registers 145°, about 10 more minutes.

2. Meanwhile, heat the remaining 1 tablespoon olive oil in a Dutch oven over medium-high heat. Add the garlic and cook, stirring, until it starts browning, about 1 minute. Stir in the shredded vegetables, 1 cup chicken broth and ½ teaspoon salt. Cover and cook until the greens are wilted, about 10 minutes. Stir in the dill and lemon zest; keep warm over low heat.

3. Transfer the pork to a cutting board. Put the skillet with the mushrooms over medium heat; add the remaining ½ cup chicken broth and scrape up any browned bits from the bottom of the pan. Bring to a boil, then add the heavy cream. Return to a boil, then immediately remove from the heat. Slice the pork and top with the mushroom sauce. Serve with the vegetables.

Per serving: **Calories** 440; **Fat** 23 g (**Saturated** 9 g); **Cholesterol** 140 mg; **Sodium** 440 mg; **Carbohydrate** 18 g; **Fiber** 6 g; **Sugars** 5 g; **Protein** 44 g



WATERMELON GAZPACHO WITH SHRIMP

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

- ½ loaf country bread (about 8 ounces)
- 6 cups chopped cold seedless watermelon, plus ½ cup diced
- 1 bunch scallions (1 chopped; remaining whole and trimmed)
- 1 large tomato, diced
- 1 Persian cucumber, diced
- 1 jalapeño pepper, diced (remove seeds for less heat)
- ⅓ cup plus 2 tablespoons extra-virgin olive oil, plus more for brushing and drizzling
- Juice of 2 limes, plus wedges for serving
- ¼ cup roughly chopped fresh mint
- Kosher salt and freshly ground pepper
- 1 pound large shrimp, peeled and deveined (tails left intact)
- 1 clove garlic, minced

1. Slice the bread ¼ to ½ inch thick and remove the crust from all but 4 slices. Tear the crustless slices into pieces and pulse in a food processor to make coarse crumbs. Add the chopped watermelon to the food processor along with the chopped scallion, tomato, half each of the cucumber and jalapeño and ¼ cup cold water; puree. With the machine running, gradually add ⅓ cup olive oil and the juice of 1 lime. Stir in 2 tablespoons mint, 1 teaspoon salt and a few grinds of pepper. Cover and refrigerate until ready to serve.

2. Heat a grill pan over medium-high heat and brush with olive oil. Toss the shrimp and whole scallions with the juice of the remaining lime and 2 tablespoons each olive oil and mint, the garlic, ¼ teaspoon salt and a few grinds of pepper. Grill the shrimp until marked, about 3 minutes. Flip and continue grilling until cooked through, about 2 more minutes. Grill the scallions until lightly charred, 1 minute per side. Brush the remaining bread slices with olive oil and grill until toasted, 1 to 2 minutes per side.

3. Top each serving of gazpacho with the diced watermelon and the remaining cucumber and jalapeño; drizzle with olive oil. Serve with the grilled shrimp, scallions, bread and lime wedges.

Per serving: **Calories** 580; **Fat** 32 g (**Saturated** 5 g); **Cholesterol** 145 mg; **Sodium** 1,340 mg; **Carbohydrate** 52 g; **Fiber** 4 g; **Sugars** 17 g; **Protein** 23 g



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GRILLED SESAME CHICKEN LETTUCE CUPS

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

- ¼ cup low-sodium soy sauce
- ¼ cup rice vinegar
- 3 tablespoons toasted sesame oil
- 1 tablespoon grated peeled fresh ginger
- ½ teaspoon Chinese five-spice powder
- 1½ pounds chicken cutlets (about 5)
- 2 small eggplants (about 12 ounces), sliced ½ inch thick
- 1 pint grape or cherry tomatoes, halved
- 3 scallions, thinly sliced
- ½ cup fresh cilantro and/or mint, roughly chopped
- 2 to 3 small heads Bibb or Little Gem lettuce, leaves separated
- ⅓ cup peanuts or cashews, roughly chopped

1. Preheat a grill to medium high. Whisk the soy sauce, vinegar, 2 tablespoons each sesame oil and water and the ginger in a large bowl. Remove ¼ cup of the dressing to a medium bowl; set aside. Whisk the five-spice powder into the large bowl and add the chicken; toss to coat and set aside to marinate, 10 minutes.

2. Meanwhile, brush the eggplant slices on both sides with the remaining 1 tablespoon sesame oil. Grill until well marked and tender, 3 to 4 minutes per side; transfer to a cutting board and let cool slightly. Roughly chop the eggplant and add it to the bowl with the reserved sesame dressing. Add the tomatoes, scallions and herbs; toss to coat.

3. Remove the chicken from the marinade, letting the excess drip off. Grill until well marked, 3 to 4 minutes, then flip and continue grilling until cooked through, about 2 more minutes. Transfer to a cutting board and let cool 5 minutes, then slice.

4. Serve the chicken and eggplant salad in the lettuce leaves with the eggplant salad; top with the nuts.

Per serving: **Calories** 410; **Fat** 19 g (**Saturated** 3 g); **Cholesterol** 95 mg; **Sodium** 660 mg; **Carbohydrate** 16 g; **Fiber** 6 g; **Sugars** 7 g; **Protein** 46 g



MEXICAN TORTILLA PIZZAS WITH CHORIZO

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

- 2 tablespoons extra-virgin olive oil
- 8 ounces fresh chorizo, casings removed, crumbled
- 4 8-inch flour tortillas
- 1 16-ounce can refried beans
- 1 cup shredded Oaxaca or mozzarella cheese (about 4 ounces)
- 3 ounces mâche lettuce or arugula
- ½ cup fresh cilantro
- 3 radishes, thinly sliced
- 1 red jalapeño pepper, sliced (remove seeds for less heat)
- Juice of 1 lime
- Kosher salt
- 1 avocado, diced
- ⅓ cup Mexican crema or sour cream

1. Preheat the oven to 400°. Heat 1 tablespoon olive oil in a large nonstick skillet over medium heat. Add the chorizo and cook, stirring occasionally, until browned, about 4 minutes. Remove the chorizo to a plate with a slotted spoon. Transfer all but 1 tablespoon of the drippings to a small bowl; stir the remaining 1 tablespoon olive oil into the bowl (reserve the skillet). Divide the tortillas between 2 baking sheets and brush the tops with the drippings mixture. Bake until the tortillas are crisp and lightly golden, about 5 minutes.

2. Heat the skillet with the reserved 1 tablespoon drippings over medium-high heat. Add the refried beans and cook, stirring, until warm and spreadable, about 2 minutes. Spread the beans over the tortillas and sprinkle with the chorizo and cheese. Bake until the cheese melts, about 5 minutes.

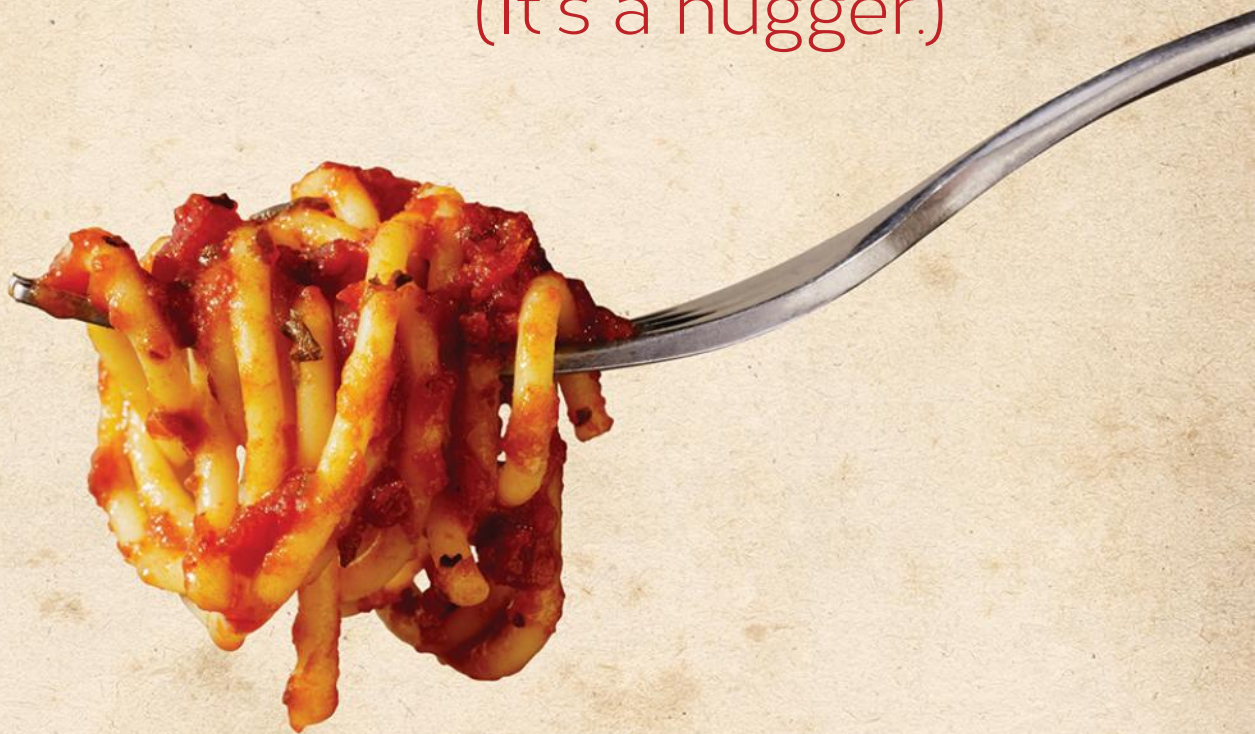
3. Meanwhile, combine the lettuce, cilantro, radishes, jalapeño and lime juice in a large bowl; season with salt and toss. Top each tortilla with the salad, avocado and crema.

Per serving: **Calories** 630; **Fat** 40 g (**Saturated** 13 g); **Cholesterol** 70 mg; **Sodium** 970 mg; **Carbohydrate** 42 g; **Fiber** 11 g; **Sugars** 3 g; **Protein** 24 g



MEET HOMESTYLE

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New **RAGÚ Homestyle** pasta sauce likes to cling.

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It's **RAGÚ Homestyle**. New, but it's still simmered in tradition.



CURRIED LENTIL-VEGETABLE SOUP

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

- ¼ cup extra-virgin olive oil
- 1 tablespoon grated peeled fresh ginger
- 3 cloves garlic, minced
- 1 tablespoon plus 1 teaspoon curry powder
- 1 tablespoon tomato paste
- 1½ cups dried green or red lentils, picked over
- 4 carrots, thinly sliced
- 2 leeks, halved lengthwise, thinly sliced and well rinsed
- Kosher salt and freshly ground pepper
- 1 5-ounce package baby spinach (about 8 cups)
- 2 pieces naan bread
- Plain yogurt and fresh cilantro, for topping

- 1.** Preheat the oven to 400°. Heat 2 tablespoons olive oil in a large pot or Dutch oven over medium-high heat. Add the ginger and 2 minced garlic cloves; cook, stirring, until golden, about 1 minute. Add 1 tablespoon curry powder and the tomato paste and cook, stirring, until the ginger and garlic are well coated, about 1 minute.
- 2.** Add the lentils, carrots, leeks and 7 cups water. Bring to a boil, then reduce the heat so the liquid simmers. Season with ¾ teaspoon salt and a few grinds of pepper. Cook until the lentils are tender and start breaking apart, about 25 minutes. Add the spinach and stir until wilted; season with salt and pepper.
- 3.** Meanwhile, cut the naan into 1-inch pieces. Whisk the remaining 2 tablespoons olive oil, 1 minced garlic clove and 1 teaspoon curry powder and ¼ teaspoon salt in a large bowl. Add the naan and toss to coat. Spread on a baking sheet and bake until golden and crisp, about 10 minutes.
- 4.** Top each serving of soup with the naan croutons, a dollop of yogurt and some cilantro.

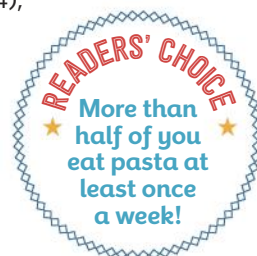
Per serving: **Calories** 520; **Fat** 18 g (**Saturated** 3 g); **Cholesterol** 0 mg; **Sodium** 620 mg; **Carbohydrate** 70 g; **Fiber** 17 g; **Sugars** 7 g; **Protein** 24 g



PASTA WITH TOMATOES, SALAMI AND SMOKED MOZZARELLA

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

- 1½ pounds assorted heirloom tomatoes (3 to 4), cored and chopped
- 3 tablespoons extra-virgin olive oil
- 1 tablespoon red wine vinegar
- Kosher salt and freshly ground pepper
- 12 ounces campanelle or penne pasta
- 2 ounces deli-sliced salami, chopped
- 4 ounces smoked mozzarella, diced
- ½ cup fresh basil, torn
- 2 tablespoons chopped fresh parsley



- 1.** Toss the tomatoes in a large bowl with 2 tablespoons olive oil, the vinegar and a large pinch each of salt and pepper; set aside to marinate.
- 2.** Meanwhile, bring a large pot of salted water to a boil. Add the pasta and cook as the label directs. Reserve ½ cup cooking water, then drain. Add the warm pasta to the tomatoes along with the salami and ¼ cup of the reserved cooking water; stir to combine.
- 3.** Add the remaining 1 tablespoon olive oil, the mozzarella, basil and parsley to the pasta; toss until combined and slightly saucy. Add the remaining reserved cooking water as needed to loosen, 1 tablespoon at a time. Season with salt and pepper.

Per serving: **Calories** 570; **Fat** 23 g (**Saturated** 7 g); **Cholesterol** 35 mg; **Sodium** 490 mg; **Carbohydrate** 69 g; **Fiber** 4 g; **Sugars** 9 g; **Protein** 21 g



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Sundays 10/9c



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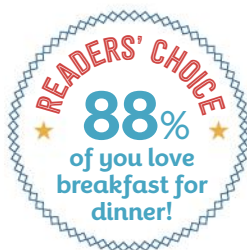
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SKILLET PANCAKES WITH CANADIAN BACON AND PEACHES

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

- 3 peaches, cut into wedges
- $\frac{1}{2}$ cup packed light brown sugar
- $1\frac{3}{4}$ cups all-purpose flour
- 3 tablespoons granulated sugar
- $2\frac{1}{4}$ teaspoons baking powder
- Kosher salt
- 3 large eggs
- $1\frac{1}{4}$ cups milk
- 6 tablespoons unsalted butter, melted
- $\frac{1}{2}$ cup large-curd cottage cheese, plus more for topping
- 6 ounces Canadian bacon, diced



1. Preheat the oven to 375°. Toss the peaches with the brown sugar in a medium bowl; set aside. Combine the flour, granulated sugar, baking powder and $\frac{1}{2}$ teaspoon salt in a large bowl. Whisk the eggs and milk in a separate bowl, then gradually whisk into the flour mixture until just combined. Whisk in 4 tablespoons melted butter, then fold in the cottage cheese with a rubber spatula.

2. Heat 1 tablespoon butter in a 10-inch ovenproof nonstick skillet over medium heat until bubbling. Add the batter and cook until it starts setting around the edge, about 2 minutes. Transfer the skillet to the oven and bake until set and golden, about 25 minutes.

3. Meanwhile, heat the remaining 1 tablespoon butter in a medium skillet over medium-high heat. Add the peaches and any juices from the bowl. Cover and cook until soft and syrupy, 5 to 10 minutes, adding up to $\frac{1}{4}$ cup water if necessary. Uncover and stir in the Canadian bacon. Cook until warmed through, about 2 minutes. Remove from the heat and cover to keep warm.

4. Remove the pancake from the oven and transfer to a cutting board; slice into wedges. Serve topped with the peach-bacon mixture and more cottage cheese.

Per serving: **Calories** 690; **Fat** 27 g (**Saturated** 15 g); **Cholesterol** 220 mg; **Sodium** 1,040 mg; **Carbohydrate** 93 g; **Fiber** 2 g; **Sugars** 53 g; **Protein** 24 g



SPINACH RAVIOLI WITH ROASTED RED PEPPER SAUCE

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

- 1 medium red bell pepper
- Kosher salt
- 1 18-ounce package refrigerated spinach-and-cheese ravioli
- 2 tablespoons extra-virgin olive oil
- 3 cloves garlic, thinly sliced
- $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon red pepper flakes
- 1 14-ounce can whole San Marzano tomatoes, crushed by hand
- $\frac{1}{4}$ cup dry white wine
- $\frac{1}{4}$ cup heavy cream
- $\frac{1}{4}$ cup grated parmesan cheese
- 2 ounces ricotta salata cheese, crumbled
- 2 tablespoons thinly sliced fresh mint

1. Preheat the broiler. Put the bell pepper on a rimmed baking sheet and broil, turning, until charred all over, about 3 minutes. Transfer to a bowl and cover with a plate; set aside.

2. Bring a large pot of salted water to boil. Add the ravioli and cook as the label directs. Drain.

3. Meanwhile, heat the olive oil in a large skillet over medium-high heat. Add the garlic and red pepper flakes and cook, stirring occasionally, until the garlic softens, about 1 minute. Add the tomatoes and their juices; cook, stirring, until the sauce starts thickening, about 2 minutes. Add the wine and cook until the sauce thickens, about 5 minutes.

4. Peel the charred skin off the roasted pepper; remove the stem and seeds. Puree the pepper in a blender or food processor until smooth, then add to the tomato sauce and simmer, stirring occasionally, until thickened, about 2 minutes. Add the heavy cream and cook, stirring occasionally, until the sauce is creamy, about 1 minute. Stir in the parmesan and season with salt. Top each serving of ravioli with the sauce, ricotta salata and mint.

Per serving: **Calories** 560; **Fat** 29 g (**Saturated** 14 g); **Cholesterol** 155 mg; **Sodium** 810 mg; **Carbohydrate** 53 g; **Fiber** 7 g; **Sugars** 7 g; **Protein** 19 g



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GRILLED STEAK WITH GREEK CORN SALAD

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

- 3 tablespoons extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons chopped fresh oregano and/or mint
- 1 teaspoon honey
- Kosher salt and freshly ground pepper
- 1 English cucumber, peeled and chopped
- 1 pint grape or cherry tomatoes, halved
- 1 small red onion, diced
- $\frac{1}{2}$ cup crumbled feta cheese (about 4 ounces)
- $\frac{1}{3}$ cup pitted green olives, sliced
- 2 ears of corn, shucked
- $1\frac{1}{4}$ pounds cube steaks

Cube steak is an inexpensive cut of beef that has been tenderized by machine. If you can't find it, pound a top round steak with a meat mallet.

1. Preheat a grill to high. Whisk the olive oil, vinegar, herbs, honey, $\frac{3}{4}$ teaspoon salt and a few grinds of pepper in a medium bowl. Remove 2 tablespoons of the vinaigrette to a large bowl; set aside. Add the cucumber, tomatoes, red onion, feta and olives to the bowl with the remaining vinaigrette; toss to coat.

2. Grill the corn, turning occasionally, until charred in spots, about 8 minutes; remove to a cutting board. Meanwhile, season the steaks with salt and pepper. Working in batches if necessary, grill the steaks until the edges start browning, about 2 minutes. Flip and cook until browned on the other side, about 30 seconds. Transfer to the bowl with the reserved vinaigrette; toss to coat.

3. Cut off the corn kernels and add to the salad. Serve the steak with the corn salad.

Per serving: **Calories** 470; **Fat** 23 g (**Saturated** 6 g); **Cholesterol** 100 mg; **Sodium** 840 mg; **Carbohydrate** 29 g; **Fiber** 4 g; **Sugars** 12 g; **Protein** 37 g



CHICKEN ARRABBIATA

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

- 8 skin-on, bone-in chicken thighs (about $2\frac{1}{2}$ pounds)
- Kosher salt and freshly ground pepper
- 3 tablespoons extra-virgin olive oil
- 4 cloves garlic, thinly sliced
- $\frac{3}{4}$ to 1 teaspoon red pepper flakes
- $\frac{1}{4}$ cup dry white wine
- 1 15-ounce can cherry tomatoes
- $\frac{1}{2}$ cup low-sodium chicken broth
- 1 bunch broccolini, trimmed
- 4 1-inch-thick slices ciabatta bread
- 2 slices provolone cheese, halved

1. Season the chicken with salt and pepper. Heat a large skillet over medium-high heat; add 2 tablespoons olive oil. Add the chicken skin-side down and cook until browned and crisp, about 8 minutes. Flip and continue cooking until browned on the other side, about 3 more minutes. Remove to a plate and pour out the drippings.

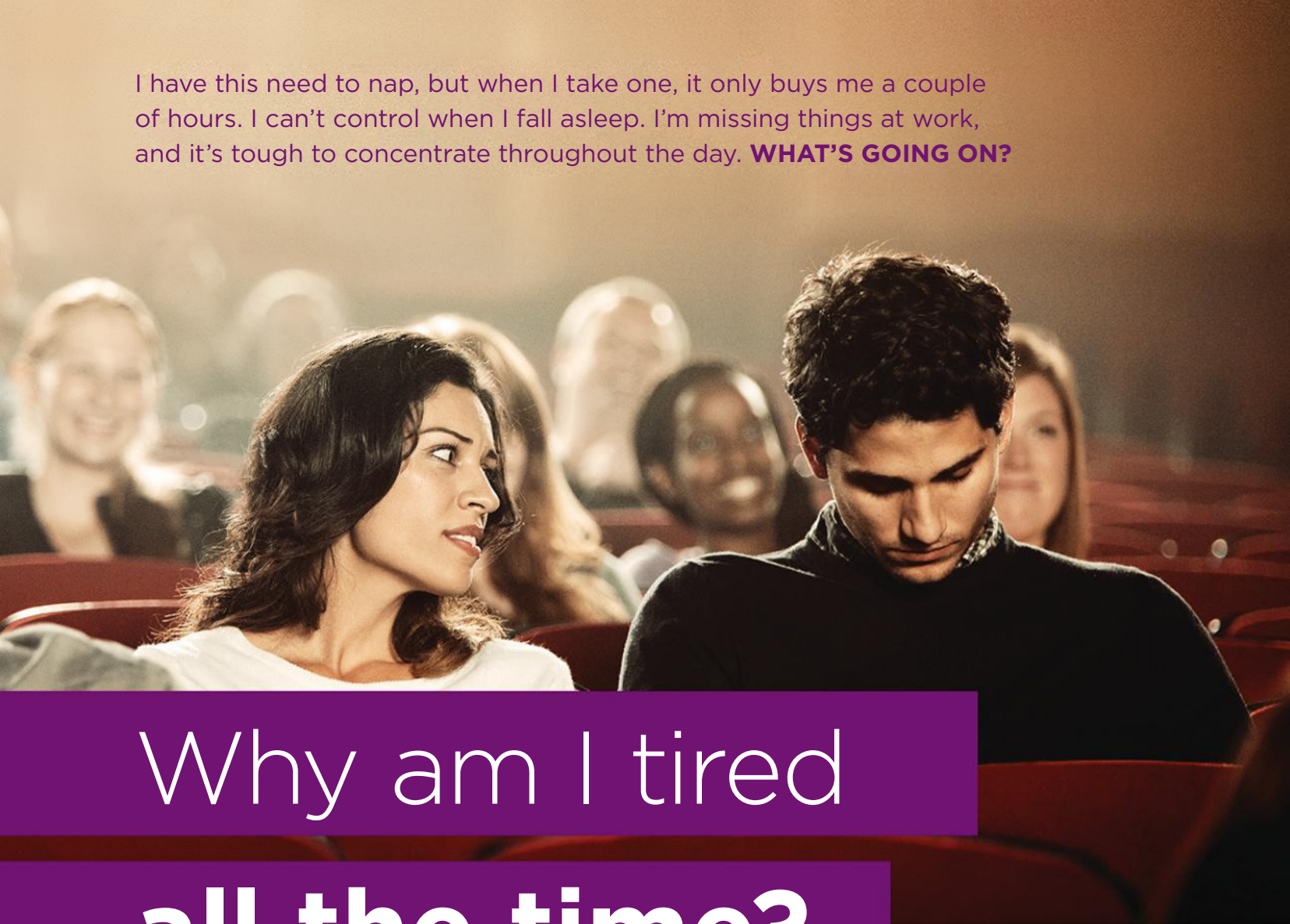
2. Add the remaining 1 tablespoon olive oil, the garlic and red pepper flakes to the skillet. Cook over medium-high heat until the garlic is golden, about 1 minute. Add the wine and scrape up any browned bits from the bottom of the pan. Add the tomatoes, chicken broth and $\frac{1}{2}$ teaspoon salt and bring to a simmer. Add the chicken skin-side up and reduce the heat to medium low. Cover and gently simmer until the chicken is cooked through and the sauce is slightly thickened, about 15 minutes.

3. Meanwhile, preheat the broiler. Bring a medium saucepan of salted water to a boil. Add the broccolini and cook until crisp-tender, about 3 minutes; drain. Put the ciabatta on a baking sheet and top each slice with a piece of cheese. Broil until the cheese melts, 2 to 3 minutes. Divide the chicken among plates; spoon the sauce over the top. Serve with the broccolini and cheese toasts.

Per serving: **Calories** 920; **Fat** 92 g (**Saturated** 17 g); **Cholesterol** 290 mg; **Sodium** 880 mg; **Carbohydrate** 27 g; **Fiber** 3 g; **Sugars** 5 g; **Protein** 58 g



I have this need to nap, but when I take one, it only buys me a couple of hours. I can't control when I fall asleep. I'm missing things at work, and it's tough to concentrate throughout the day. **WHAT'S GOING ON?**



Why am I tired all the time?

If you experience any of these symptoms:

- Feeling tired all the time (excessive daytime sleepiness)
- Weakening of muscles when you feel emotions like laughter (cataplexy)
- Poor quality sleep (sleep disruption)
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It could be narcolepsy.

FOR MORE INFORMATION:

morethantired.com/Food | 855.337.8400 | Talk to a sleep specialist

CARIBBEAN FLOUNDER WITH PIGEON PEAS AND RICE

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

- 3 tablespoons extra-virgin olive oil
- 1 cup fresh cilantro, chopped
- ½ to 1 teaspoon Caribbean hot pepper sauce
- Grated zest and juice of 1 lime
- Kosher salt
- 4 5-ounce skinless flounder fillets
- 4 shallots, diced
- 1 stalk celery, diced
- 1 jalapeño pepper, diced (remove seeds for less heat)
- 1 15-ounce can pigeon peas, drained and rinsed
- 1 10-ounce package frozen brown rice (about 2 cups)
- 2 plum tomatoes, diced
- Freshly ground pepper

- 1.** Preheat the oven to 450°. Whisk 1 tablespoon each olive oil and cilantro, the hot sauce, lime zest and ½ teaspoon salt in a medium bowl. Put the fish in a large baking dish, leaving room between the fillets; top with the cilantro sauce. Bake until the fish is opaque and cooked through, 10 to 15 minutes.
- 2.** Meanwhile, heat the remaining 2 tablespoons olive oil in a large heavy pot or Dutch oven over medium-high heat. Add the shallots, celery, jalapeño, the remaining cilantro and ½ teaspoon salt. Cook until the vegetables start softening, about 3 minutes.
- 3.** Stir the pigeon peas and 1 cup water into the pot. Bring to a boil, then add the rice and tomatoes; cook until warmed through, about 2 minutes. Stir in the lime juice and season with salt and pepper. Serve the fish with the pigeon peas and rice.

Per serving: **Calories** 410; **Fat** 15 g (**Saturated** 3 g); **Cholesterol** 75 mg; **Sodium** 800 mg; **Carbohydrate** 41 g; **Fiber** 6 g; **Sugars** 4 g; **Protein** 28 g



BEEF AND SUMMER SQUASH CHILI

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

- 2 tablespoons extra-virgin olive oil
- 12 ounces ground beef chuck
- 1 onion, chopped
- 1 poblano chile pepper, seeded and chopped
- 3 cloves garlic, minced
- 2 tablespoons chili powder
- 1 teaspoon ground cumin
- Kosher salt and freshly ground pepper
- 1 15-ounce can diced tomatoes with green chiles
- 1 15-ounce can pinto beans (do not drain)
- 2 medium zucchini and/or yellow squash, cut into ½-inch pieces
- 1 avocado, diced
- Fresh cilantro, for topping

WELLNESS TIP

Make avocado your go-to chili topping. It contains vitamins and antioxidants that may strengthen your immune system.

- 1.** Heat the olive oil in a large pot or Dutch oven over medium-high heat. Add the ground beef and cook, breaking up the meat, until browned, about 3 minutes. Add the onion, poblano and garlic; cook, stirring occasionally, until the vegetables are tender and lightly browned, about 5 minutes. Stir in the chili powder, cumin, 1 teaspoon salt and a few grinds of pepper. Cook, stirring, until combined, about 1 minute.
- 2.** Add the tomatoes and the beans and their liquid to the pot; bring to a boil, then reduce the heat to medium and simmer until the liquid is slightly reduced, about 5 minutes.
- 3.** Stir the squash into the pot. Partially cover and cook, stirring occasionally, until the squash is tender and the chili thickens slightly, about 10 minutes (add up to ½ cup water if the chili is too thick). Season with salt. Top each serving of chili with the avocado and some cilantro.

Per serving: **Calories** 390; **Fat** 24 g (**Saturated** 6 g); **Cholesterol** 50 mg; **Sodium** 1,010 mg; **Carbohydrate** 25 g; **Fiber** 10 g; **Sugars** 8 g; **Protein** 22 g





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Easy Sides



ROASTED KOHLRABI WITH PARMESAN

Peel 6 **kohlrabi** and cut into 1-inch wedges; toss with 2 tablespoons **olive oil**, $\frac{3}{4}$ teaspoon **kosher salt** and a pinch of **cayenne** on a rimmed baking sheet. Roast at 450°, stirring every 10 minutes, until tender and golden, about 30 minutes. Toss with 3 tablespoons **parmesan** and 1 tablespoon chopped **parsley**.



HERBED POTATOES AND TOMATOES

Put 1 pound mixed **baby potatoes** in a medium pot; cover with cold water and season with **salt**. Bring to a boil; cook until tender, 15 minutes. Combine 2 tablespoons **olive oil** and 1 tablespoon melted **butter** in a large bowl. Add 1 chopped large **heirloom tomato** and 1 tablespoon each chopped **parsley**, **chives** and **basil**. Drain the potatoes; add to the bowl and toss. Season with salt and **pepper**.

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QUINOA-CORN SALAD

Cook $\frac{1}{2}$ cup **red quinoa** as the label directs. Put 3 shucked **ears of corn** in a bowl with a few tablespoons of water; loosely cover and microwave until tender, about 3 minutes. Cool, then cut off the kernels. Toss the quinoa and corn with 1 chopped large **heirloom tomato**, 2 sliced **scallions**, 3 tablespoons each **olive oil** and **lime juice**, $\frac{1}{2}$ teaspoon **kosher salt** and a pinch of **cayenne**.



SPICY LIME MELON SALAD

Puree $\frac{1}{2}$ cup **cilantro**, $\frac{1}{2}$ small seeded **serrano chile**, the juice of 2 **limes**, $\frac{1}{4}$ cup **olive oil** and a pinch of **kosher salt**. Toss with 4 cups cubed assorted **melons**, one 15-ounce can **hearts of palm** (drained, rinsed and sliced $\frac{1}{2}$ inch thick) and 2 sliced **scallions**; season with salt and **pepper**.

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PEANUTY,
CARAMEL
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ICE CREAM SATISFACTION

FAN FAVORITE



In honor of the Readers' Choice issue, we're revisiting our most popular recipe.

Weeknight Cooking

Find a new favorite in the latest batch of dinners and sides from **Food Network Kitchens**.

PHOTOGRAPHS BY ANTONIS ACHILLEOS



Make shrimp and grits in just 20 minutes. See page 122.

DECEMBER 2010 • FOOD NETWORK MAGAZINE 115

THIS RECIPE
ORIGINALLY
RAN IN
2010.

LEMON-GARLIC SHRIMP AND GRITS

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

- $\frac{3}{4}$ cup instant grits
- Kosher salt and freshly ground black pepper
- $\frac{1}{4}$ cup grated parmesan cheese
- 3 tablespoons unsalted butter
- $1\frac{1}{4}$ pounds medium shrimp, peeled and deveined (tails intact)
- 2 large cloves garlic, minced
- Pinch of cayenne pepper (optional)
- Juice of $\frac{1}{2}$ lemon, plus wedges for serving
- 2 tablespoons roughly chopped fresh parsley

1. Bring 3 cups water to a boil in a medium saucepan over high heat, covered. Uncover and slowly whisk in the grits, 1 teaspoon salt and $\frac{1}{2}$ teaspoon black pepper. Reduce the heat to medium low and cook, stirring occasionally, until thickened, about 5 minutes. Stir in the parmesan and 1 tablespoon butter. Remove from the heat and season with salt and black pepper. Cover to keep warm.
2. Meanwhile, season the shrimp with salt and black pepper. Melt the remaining 2 tablespoons butter in a large skillet over medium-high heat. Add the shrimp, garlic and cayenne, if using, and cook, tossing, until the shrimp are pink, 3 to 4 minutes. Remove from the heat and add 2 tablespoons water, the lemon juice and parsley; stir to coat the shrimp with the sauce and season with salt and black pepper.
3. Divide the grits among shallow bowls and top with the shrimp and sauce. Serve with lemon wedges.

Per serving: **Calories** 367; **Fat** 12 g (**Saturated** 7 g); **Cholesterol** 309 mg; **Sodium** 904 mg; **Carbohydrate** 26 g; **Fiber** 1 g; **Sugars** 0 g; **Protein** 34 g

Sound Bites

Check out what online reviewers say about this dish.

"This is the bomb!"
—linda c.

"OFF THE CHAIN!!!!!"
—ToNia Ruby

"Wow... just wow."
—jabate13

"Fast and fabulous!"
—kimc170

"OMG! I made this for a brunch seven months ago and I am still being asked for the recipe."
—SWEETANDSOUR815

"Even my toddler loves it."
—morride

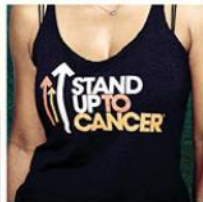
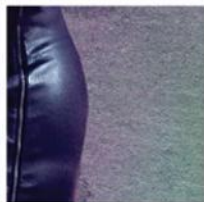
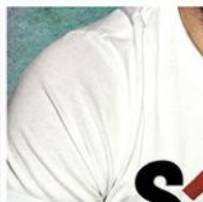
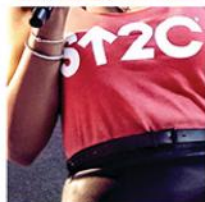
"My end result looked just like the picture!"
—jen m.

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DO-OVER!

We revamped an old recipe with not-so-great reviews. We hope you'll give it another shot!



NEW &
IMPROVED!

RICE NOODLES WITH PORK AND GINGER VEGETABLES

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

- 8 ounces rice noodles
- 1 small pork tenderloin (about 12 ounces), cut into ½-inch cubes
- Kosher salt and freshly ground pepper
- 1½ cups low-sodium chicken broth
- 1 tablespoon cornstarch
- 2 tablespoons vegetable oil
- 1 bunch scallions, sliced (white and green parts separated)
- 1 2-inch piece fresh ginger, peeled and minced
- 6 cloves garlic, minced
- 3 cups precut stir-fry vegetables (about 12 ounces)
- ⅓ cup chopped fresh cilantro, basil and/or mint
- Juice of 1 lime

- 1.** Cook the noodles as the label directs, then drain and rinse under cold water. Meanwhile, season the pork generously with salt and pepper; set aside. Whisk the chicken broth and cornstarch in a medium bowl; set aside.
- 2.** Heat a large nonstick skillet over high heat. Add 1 tablespoon vegetable oil, then add the pork and stir-fry until lightly browned, about 5 minutes; transfer to a bowl. Add the remaining 1 tablespoon vegetable oil to the pan, then add the scallion whites, ginger and garlic; reduce the heat to medium and cook, stirring, 2 minutes.
- 3.** Add the vegetables to the skillet and cook, stirring occasionally, until they start softening, about 2 minutes. Add the broth mixture and 1 teaspoon salt; bring to a boil. Cook, stirring occasionally, until the sauce thickens slightly and the vegetables are crisp-tender, about 3 minutes.
- 4.** Return the pork to the skillet along with the noodles and stir to warm through. Remove from the heat and stir in the scallion greens, herbs and lime juice.

Per serving: **Calories** 410; **Fat** 10 g (**Saturated** 2 g); **Cholesterol** 55 mg; **Sodium** 540 mg; **Carbohydrate** 55 g; **Fiber** 3 g; **Sugars** 2 g; **Protein** 22 g



THE ORIGINAL
VERSION OF THIS
RECIPE RAN
IN 2013.

Fixer-Upper

Check out what reviewers said about the original recipe, and how we tweaked it.

"Really needs more oomph."
—Gidget265

Fix: We upped the garlic and added fresh herbs at the end.

"Only using 1 teaspoon of oil for stir-frying the meat resulted in a sticky, gloppy mess in my pan."
—beachinfrizzy

Fix: We increased the oil and changed the method so the pork is no longer coated in cornstarch.

"Next time I'll make sure the pieces of pork and veggies are smaller so they are easier to eat."
—Richelle.SB77

Fix: We cut the pork into cubes instead of strips—the meat is less likely to dry out that way.

"The chicken broth made the dish a little soggy and soupy and not so much like a stir-fry."
—jritt2004

Fix: We reduced the amount of broth by ½ cup. We also decided to rename the dish—"stir-fry" was misleading.

"Next time I will add something sour, like lime juice."
—Victoria20

Fix: We called for a specific amount of lime juice this time. The original recipe just called for lime wedges as a garnish.

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Katherine Alford,
Senior Vice President,
Culinary, Food Network Kitchen

INSIDE THE Test Kitchen

Go behind the scenes of this issue.

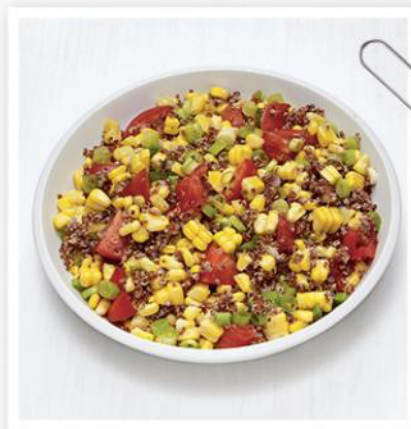


SUGAR STATS

We received several letters from readers asking us to begin listing sugar content with our nutritional data, and we've started doing just that. We're always careful to include several low-sugar dinners—the tortilla pizzas on page 102 have only 3 grams of sugar. Just remember, not all sugars are bad for you: Natural sugars, like those from fruit and dairy, are included in the total count.

COTTAGE CHEESE, PLEASE!

My home kitchen renovation has taken more than six months—much longer than predicted, of course. Without a stove or running water, I've had to keep healthful, ready-to-eat foods in my mini fridge, and I've rediscovered my love for cottage cheese. I've become so obsessed with it that everyone thinks I'm on some fad diet! I love cooking with it, too: Cottage cheese is great in lasagna, and it gives the pancakes on page 108 a nice fluffy texture.



GRAINS ALL AROUND

While recipe developer Amy Stevenson was creating the sides on page 114, her brother Clinton stopped by the test kitchen for a visit—and his first taste of quinoa. He liked it so much that he bought a box before heading home to Pennsylvania. Turns out he didn't need to stock up: Quinoa is available in most grocery stores these days, and in every imaginable form. Look for quinoa pasta, crackers, chips and cereal, too!

BIG FISH

Recipe developer Melissa Gaman is our resident seafood expert (she even named her son Fisher!). She and her fiancé fish for striped bass, bluefish and flounder near her home in New Jersey, and their catches often inspire recipes in this section, like the baked flounder on page 112. Any white fish will work for the recipe—fluke, sole and cod are all great alternatives. If you get a thin tail piece, just fold it over so it cooks in the same amount of time as thicker pieces.



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Weekend Cooking

PHOTOGRAPH BY RYAN DAUSCH

FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: MARINA MALCHIN

It's bake-sale season!
Turn to page 144 for
some winning recipes.

ARE YOU CHICKEN?

America has become obsessed with the chicken sandwich. Here are three great ones to try at home.

PHOTOGRAPHS BY CON POULOS

When Federal Donuts in Philadelphia started serving fried chicken sandwiches two years ago, co-owner Tom Henneman was shocked to find they were flying out of the kitchen—up to a thousand a day. “People would tweet us that they were traveling to Philly for our sandwich, and I would pray we wouldn’t sell out before they arrived!” he says. Mark Rosati, culinary director of Shake Shack, knows how Henneman feels: After more than a decade in business, the national chain introduced its first chicken sandwich last year and ran out of a month’s worth of ingredients in just three days. “The level of excitement has been surreal,” he says. And no one, not even the people making these things, knows why. Maybe Americans just love sandwiches (we eat about 300 million a day), or maybe, as Christine Cikowski, co-owner of Chicago’s Honey Butter Fried Chicken, says, “Fried chicken is a comfort food, and people want more and more of that.” Our test kitchen came up with the ultimate crispy chicken sandwich, plus two other versions, so you can bring the trend to your own table.



FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: PAIGE HICKS



FRIED CHICKEN BISCUIT SANDWICHES

ACTIVE: 45 min | TOTAL: 1 hr | SERVES: 8

- ¾ cup buttermilk
- ¾ cup hot sauce
- 1 clove garlic, grated
- 2 teaspoons chopped fresh thyme
- Kosher salt and freshly ground pepper
- 8 chicken cutlets (about 2 pounds)
- 4½ cups cornflakes, finely crushed
- 1 cup all-purpose flour
- ⅓ cup honey
- Peanut oil, for frying
- 8 biscuits, split
- ¾ cup mayonnaise
- 2 cups shredded iceberg lettuce
- ¾ cup sliced dill or bread-and-butter pickles

- 1.** Whisk the buttermilk, 2 tablespoons hot sauce, the garlic, thyme, ½ teaspoon salt and a few grinds of pepper in a large bowl. Add the chicken and turn to coat. Cover and refrigerate 30 minutes.
- 2.** Meanwhile, combine the cornflakes, flour, ½ teaspoon salt and a few grinds of pepper in a shallow baking dish. Combine the honey and the remaining 2 tablespoons hot sauce in a small bowl; set aside.
- 3.** Heat ½ inch of peanut oil in a large cast-iron skillet over medium-high heat until a deep-fry thermometer registers 350°. Meanwhile, remove the chicken cutlets from the buttermilk mixture, letting the excess drip off, then press into the cereal mixture on both sides. Working in batches, fry the chicken until golden and crisp, about 2 minutes per side. Transfer to a rack set over a baking sheet and season with salt.
- 4.** Brush the cut sides of the biscuits with the mayonnaise; sandwich with the fried chicken, lettuce, pickles and a drizzle of the spicy honey.

GRILLED VIETNAMESE CHICKEN SANDWICHES

ACTIVE: 40 min | TOTAL: 3 hr 15 min | SERVES: 4

- 1 cup rice vinegar
- ½ cup sugar
- Kosher salt
- 1 2-inch piece peeled fresh ginger, sliced
- 2 carrots, cut into matchsticks (about 1 cup)
- ½ small daikon radish, cut into matchsticks (about 1 cup)
- 4 stalks lemongrass, finely chopped
- 1 shallot, thinly sliced
- 3 tablespoons soy sauce
- 3 tablespoons fish sauce
- 4 large skinless, boneless chicken thighs (1¼ to 1½ pounds)
- Vegetable oil, for the grill
- 1 cup fresh cilantro
- 1 loaf soft French bread, split and cut into four 6-inch pieces
- ¼ cup mayonnaise, preferably Japanese (such as Kewpie)
- 2 Persian or other small cucumbers, thinly sliced
- 1 jalapeño pepper, thinly sliced
- Sriracha, for serving

- 1.** Combine the vinegar, sugar, ½ cup water, 1 teaspoon salt and the ginger in a small saucepan and bring to a boil. Cook, stirring, until the sugar dissolves, about 2 minutes. Let cool.
- 2.** Transfer half of the vinegar mixture to a large bowl and add the carrots and daikon; cover and refrigerate until ready to serve.
- 3.** Transfer the remaining vinegar mixture to a shallow baking dish; stir in the lemongrass, shallot, soy sauce and fish sauce. Add the chicken thighs and toss to coat. Cover and refrigerate 2 hours, flipping the chicken halfway through.
- 4.** Preheat a grill to medium high and brush the grates with vegetable oil. Remove the chicken from the marinade, scraping off the lemongrass and shallot; season with salt. Grill the chicken until well marked and cooked through, about 5 minutes per side. Remove to a cutting board.
- 5.** Drain the carrots and daikon; stir in the cilantro. Cut the chicken thighs in half. Toast the bread on the grill and spread the mayonnaise on both sides; sandwich with the sliced cucumber, chicken, carrot mixture and jalapeño. Serve with Sriracha.





IT'S THE SEASON FOR TAKING SIDES

We Suggest Macaroni & Cheese



Find recipes at DukesMayo.com

SLOW-COOKER MEXICAN BARBECUE CHICKEN SANDWICHES

ACTIVE: 35 min | TOTAL: 6 hr 35 min | SERVES: 4

- 6 large skinless, boneless chicken thighs (about 2 pounds)
- Kosher salt
- 2 teaspoons ground cumin
- 1 chipotle chile in adobo sauce, chopped, plus 3 tablespoons sauce from the can
- 1 cup canned crushed fire-roasted tomatoes
- $\frac{1}{2}$ medium onion, grated
- $\frac{2}{3}$ cup ketchup
- 3 tablespoons plus 1 teaspoon packed light brown sugar
- $\frac{1}{4}$ cup apple cider vinegar
- 1 tablespoon Worcestershire sauce
- $\frac{1}{4}$ cup vegetable oil
- 2 cups shredded red cabbage
- 2 radishes, thinly sliced
- 3 scallions, thinly sliced
- 1 avocado
- 4 sesame hamburger buns
- 8 thin slices monterey jack cheese (about 4 ounces)

1. Season the chicken with salt and the cumin; transfer to a 6- to 8-quart slow cooker. Add the chipotle and adobo sauce, tomatoes and onion; toss to coat. Cover and cook on low, 6 hours.

2. Remove the chicken to a plate and set aside. Transfer the cooking liquid to a fat separator. Pour the liquid into a small saucepan, leaving any fat in the cup. (Alternatively, skim off the fat from the cooking liquid with a spoon.) Add the ketchup, 3 tablespoons brown sugar, 2 tablespoons cider vinegar and the Worcestershire sauce to the saucepan. Bring to a boil, then reduce the heat and gently simmer until the sauce is slightly thickened, 3 to 5 minutes.

3. Meanwhile, whisk 2 tablespoons vegetable oil and the remaining 2 tablespoons cider vinegar and 1 teaspoon brown sugar in a large bowl. Add the cabbage, radishes, scallions and $\frac{1}{2}$ teaspoon salt; toss. Set aside.

4. Heat the remaining 2 tablespoons vegetable oil in a large nonstick skillet over high heat. Add the chicken and cook, stirring occasionally and pulling it apart with tongs or a fork, until browned and crisp in spots, 3 to 5 minutes. Stir in all but $\frac{1}{2}$ cup of the sauce; season with salt.

5. Preheat the broiler. Slice the avocado. Put the roll bottoms on a baking sheet; top with the chicken and cheese. Broil until the cheese melts, about 2 minutes. Top with the slaw, avocado and roll tops. Serve with the remaining sauce.



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SLOWLY *but surely*

Food Network chefs dish out
their favorite slow-cooker meals.

PHOTOGRAPHS BY RYAN LIEBE



FOOD STYLING: REBECCA JURKEVICH;
PROP STYLING: PAMELA DUNCAN SILVER

JEFF MAURO'S SLOW-COOKER CUBAN SANDWICHES

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



FOR THE PORK

- 2 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 2 teaspoons ground cumin
- 2 teaspoons dried oregano
- ¼ teaspoon red pepper flakes
- 3 to 4 cloves garlic, minced
- Juice of 1 lime
- Juice of 1 small orange
- 3 to 3½ pounds boneless pork shoulder, skin removed

FOR THE SANDWICHES

- 1 24-inch sub roll or two 12-inch soft Italian sub rolls
- Yellow mustard, for serving
- 8 ounces honey ham, thinly sliced
- 8 ounces Swiss cheese, thickly sliced
- 1 cup sliced dill pickles
- 1 red onion, thinly sliced

1. Prepare the pork: Mix the olive oil, 1 tablespoon salt, 1 teaspoon pepper, the cumin, oregano, red pepper flakes, garlic, lime juice and orange juice in a small bowl. Make slits all over the pork with a paring knife and rub with the oil mixture. Transfer the pork to a 6- to 7-quart slow cooker and top with any juices from the bowl. Cover and cook on low until tender, 8 hours.

2. Transfer the pork to a bowl and let cool slightly. Shred into thick chunks with 2 forks, then return to the slow cooker and keep warm in the cooking liquid.

3. Assemble the sandwiches: Slice the roll or rolls in half lengthwise and smear both sides with mustard. Layer on the ham, cheese, pulled pork, pickles and onion and cut into portions. Or, start on opposing ends and race to the middle!

“I love a good Cuban sandwich, but often the pork can be underwhelming. This low-and-slow cooking method creates succulent, flavorful meat.”



A (Very) Quick History of the Slow Cooker

The slow cooker is a staple of modern cooking, but it wasn't exactly an instant success. It was invented in 1941 by Irving Naxon, who wanted to eat his mother's Jewish stew on Saturdays—when observant Jews do not cook or work before sundown. The slow cooker remained a niche gadget for decades, until Rival bought Naxon's design in 1970, renamed it the Crock-Pot and marketed it to single and working moms. By 1974, sales reached \$93 million. Oddly enough, Rival's first Crock-Pot cost around \$25—the same price as today's basic models.

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See page 11
for details.



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MARCELA VALLADOLID'S SLOW-COOKER BRISKET TOSTADAS

ACTIVE: 20 min | TOTAL: 8½ hr (plus marinating) | SERVES: 8 (plus leftover brisket)



FOR THE BRISKET

- ¾ cup fresh lime juice (from about 3 limes)
- 2 tablespoons Maggi liquid seasoning (or use 1 tablespoon soy sauce plus 1 tablespoon Worcestershire sauce)
- 6 cloves garlic, minced
- 3 serrano chile peppers, seeded and minced
- Kosher salt and freshly ground pepper
- ½ cup olive oil
- 3 to 4 pounds beef brisket, trimmed and cut into 3 large pieces
- 3 tablespoons vegetable or olive oil
- 1 large onion, diced
- 1 large red bell pepper, diced
- 1 cup low-sodium beef broth
- 1 28-ounce can diced tomatoes
- ½ teaspoon dried oregano

FOR THE TOSTADAS

- 16 crisp corn tostada shells
- Shredded lettuce, diced avocado, fresh salsa and queso fresco, for topping
- Mexican crema or sour cream and lime wedges, for serving

- 1.** Prepare the brisket: Whisk the lime juice, Maggi seasoning, 2 tablespoons water, half of the garlic and 1 serrano in a medium bowl; season with salt and pepper. Slowly pour in the olive oil, whisking constantly. Place the brisket pieces in a large resealable plastic bag and add the marinade; turn the meat to coat. Refrigerate at least 8 hours or preferably overnight.
- 2.** Bring the meat to room temperature, about 45 minutes. Remove from the bag and discard the marinade.
- 3.** Pour the vegetable oil into the bottom of a 6- to 7-quart slow cooker. Add the onion, bell pepper, beef broth, tomatoes (and their juices), oregano, the remaining garlic and 2 serranos, 1 tablespoon salt and a few grinds of pepper. Mix well, then nestle the meat in the vegetable mixture. Cover and cook on high until the meat is tender and shreds easily with a fork, about 8 hours.
- 4.** Using a slotted spoon, transfer the meat to a cutting board and let stand until cool enough to handle, about 15 minutes. Shred the meat into pieces. Return the shredded meat to the slow cooker, stir to combine and let stand until the meat is hot, about 10 minutes. Season with salt and pepper, if necessary.
- 5.** Assemble the tostadas: Spread about ½ cup of the warm meat on each tostada shell. Top with lettuce, avocado, salsa and queso fresco. Serve with crema and lime wedges.

“Start this brisket on Saturday, use it for tostadas on Sunday, and then fill a burrito with it on Monday.”





“The better I can make it look,
feel and taste, the better I feel
about it going out into the world.”

MADE THE  WAY.





EDDIE JACKSON'S SLOW-COOKER SMOKED CHICKEN AND SHRIMP GUMBO

ACTIVE: 25 min | TOTAL: 7 hr | SERVES: 6 to 8

- 6 tablespoons unsalted butter
- 2 tablespoons liquid smoke
- $\frac{1}{2}$ cup all-purpose flour
- 1 medium white onion, finely chopped
- 1 green bell pepper, finely chopped
- 2 stalks celery, finely chopped
- 2 cloves garlic, minced
- $2\frac{3}{4}$ pounds skinless, bone-in chicken thighs, trimmed of excess fat
- 6 cups low-sodium chicken broth
- 3 tablespoons Cajun seasoning
- 1 tablespoon filé powder (gumbo seasoning, such as Zatarain's)
- $1\frac{1}{2}$ pounds medium shell-on shrimp
- Cooked white rice and sliced scallions, for serving

1. Slowly melt the butter with 1 tablespoon liquid smoke in a saucepan over medium heat, then gradually whisk in the flour. Cook, whisking continuously, until the color is a light chocolate brown, 10 to 15 minutes.

2. Toss the onion, bell pepper, celery and garlic in a 6- to 7-quart slow cooker, then arrange the chicken on top. Add the chicken broth, then carefully spoon in the roux (the butter-flour mixture) to avoid splashing. Sprinkle with the Cajun seasoning, filé powder and the remaining 1 tablespoon liquid smoke. Cover and cook on low, 6 hours.

3. About 20 minutes before the end of the cooking time, transfer the chicken to a cutting board. Shred the meat, discarding the bones, then return the meat to the slow cooker. Add the shrimp, cover and cook until they turn pink, about 8 minutes. Serve over rice; top with scallions.

“Filé, a classic gumbo seasoning, gives this dish authentic flavor.”

Grown-Up Mac and Cheese

2 cups uncooked whole-grain elbow macaroni
2 tbsp olive oil
3 tbsp butter
3 tbsp flour
1 cup fat-free milk

1 cup panko breadcrumbs
1 tbsp chopped parsley
8 oz processed American cheese, cubed
1 link (half of 13.5-oz package) Johnsonville Smoked or Three Cheese Italian Style Sausage, quartered and sliced

- 1 | Cook macaroni according to package directions; drain.
- 2 | Mix breadcrumbs, parsley, and olive oil together in a bowl.
- 3 | Meanwhile, in another saucepan, melt butter over medium heat.
- 4 | Stir flour into melted butter until smooth; gradually whisk in milk.
- 5 | Bring to a boil, stirring constantly. Cook and stir for 2 minutes or until thickened.
- 6 | Add cheese; cook and stir until melted.
- 7 | Stir in macaroni and sausage.
- 8 | Spread breadcrumb mixture on top and bake at 350°F for 25 minutes.



MADE THE  WAY.



Nick
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And the WINNERS ARE...

PHOTOGRAPHS BY RYAN DAUSCH

We teamed up with Land O'Lakes to host a bake-sale recipe contest. Here are the best treats.

1st
PLACE



MELISSA STADLER
GILBERT, AZ

Inspiration If I had to guess the top sellers at bake sales, I'd say chocolate chip cookies, brownies and cereal treats. This bar seemed like the best way to combine them!

Secret baking ingredient Nonfat powdered milk. I add it to some of my cookies to give them a chewier texture.

BAKE SALE TRIFECTA BARS

ACTIVE: 40 min | TOTAL: 2 hr | MAKES: 16 to 20

FOR THE BROWNIE LAYER

- 1 stick unsalted butter, at room temperature, plus more for the pan
- 1 cup granulated sugar
- $\frac{1}{3}$ cup packed light brown sugar
- 2 large eggs
- 2 teaspoons pure vanilla extract
- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ cup unsweetened cocoa powder
- $\frac{1}{4}$ teaspoon salt

FOR THE COOKIE LAYER

- 1 stick unsalted butter, at room temperature
- $\frac{3}{4}$ cup packed light brown sugar
- 2 tablespoons granulated sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- $1\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt
- 1 cup chocolate chips

FOR THE CEREAL-TREAT LAYER

- 3 tablespoons unsalted butter, plus more for your hands
- 1 10-ounce bag mini marshmallows
- 3 cups crispy rice cereal

1. Preheat the oven to 325°. Line a 9-inch square, 2-inch-deep baking dish with foil, leaving an overhang; butter the foil. Make the brownie layer: Beat the butter, granulated sugar and brown sugar in a bowl with a mixer on medium speed until creamy, 4 minutes. Add the eggs and vanilla; mix until combined. Reduce the mixer speed to low; beat in the flour, cocoa powder and salt. Spread in the prepared pan.

2. Make the cookie layer: Beat the butter, brown sugar and granulated sugar in a clean bowl with a mixer on medium speed until creamy, 4 minutes. Add the egg and vanilla and mix until combined. Reduce the mixer speed to low; beat in the flour, baking soda and salt. Stir in the chocolate chips. Gently spoon and spread the cookie dough on top of the brownie batter. Bake until a toothpick inserted into the center comes out clean, 35 to 40 minutes. Transfer to a rack and let cool completely in the pan.

3. Make the cereal-treat layer: Melt the butter in a large saucepan over medium heat. Add the marshmallows; stir until melted. Remove from the heat and stir in the cereal. Let cool slightly. Butter your hands, then press the cereal mixture on top of the cookie layer. Refrigerate until set, about 30 minutes. Cut into squares.





**VERONICA
PARENT**

POINT PLEASANT
BEACH, NJ

Inspiration When I make toast, I can never decide between peanut butter or Nutella with bananas. I came up with this stuffed cupcake to satisfy my craving for all three!

Secret baking ingredient Almond, cashew and other nut butters. They're delicious in cupcakes, cookies, pancakes and waffles—and they add protein.

BANANA-NUTELLA CUPCAKES WITH PEANUT BUTTER FROSTING

ACTIVE: 40 min | TOTAL: 1 hr 20 min
MAKES: 24

FOR THE CUPCAKES

- 2¼ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 1½ sticks (12 tablespoons) unsalted butter, at room temperature
- 1½ cups granulated sugar
- 1 cup mashed bananas (2 to 3 bananas)
- 3 large eggs
- 2 teaspoons pure vanilla extract
- ¾ cup sour cream
- ½ cup Nutella

FOR THE FROSTING

- 4 sticks unsalted butter, at room temperature
- 5 cups confectioners' sugar
- ⅓ cup creamy peanut butter
- 1 teaspoon pure vanilla extract

- 1.** Preheat the oven to 350°. Line two 12-cup muffin pans with paper liners.
- 2.** Make the cupcakes: Whisk the flour, baking soda and salt in a medium bowl; set aside. Beat the butter and granulated sugar in a large bowl with a mixer on medium speed until creamy, 2 minutes. Add the mashed bananas, eggs and vanilla; beat until combined. Reduce the mixer speed to low and beat in the flour mixture in three batches, alternating with the sour cream, mixing well after each addition.
- 3.** Fill the muffin cups about halfway with batter; add 1 teaspoon Nutella to the center of each, then top with more batter so the cups are about three-quarters full. Bake until a toothpick inserted into the centers comes out with no raw batter, 20 to 25 minutes. Let cool 3 minutes in the pans, then carefully remove the cupcakes to a rack to cool completely.
- 4.** Make the frosting: Beat the butter in a large bowl with a mixer on medium-high speed until creamy, about 5 minutes. Reduce the mixer speed to low and gradually beat in the confectioners' sugar until combined. Add the peanut butter and vanilla and beat until combined. Transfer the frosting to a pastry bag and pipe on the cupcakes.

**Runner-
Up**



Runner-
Up



LISA KEYS
KENNETT SQUARE, PA

Inspiration A friend sends me homemade caramel sauce every Christmas and I wanted a fun way of using it other than pouring it on ice cream. My daughter likes cheesecake and I love the crunch of nuts, so I put them together.

Secret baking ingredient Homemade vanilla bean paste. I make it with delicious expensive vanilla beans and really good bourbon.

SALTED CARAMEL CHEESECAKE BLONDIES

ACTIVE: 30 min | TOTAL: 3 hr 40 min | MAKES: 16 to 20

- 1 cup pecans
- Cooking spray
- 1 8-ounce package cream cheese, at room temperature
- $\frac{3}{4}$ cup granulated sugar
- 3 large eggs
- $1\frac{1}{2}$ teaspoons pure vanilla extract
- $1\frac{1}{2}$ cups all-purpose flour
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon fine salt
- $1\frac{1}{2}$ sticks (12 tablespoons) unsalted butter, melted
- $1\frac{1}{2}$ cups packed light brown sugar
- 3 tablespoons high-quality caramel sauce, plus more for topping
- $\frac{1}{2}$ teaspoon fleur de sel

1. Preheat the oven to 325°. Spread the pecans on a baking sheet. Bake until toasted, about 8 minutes. Let cool, then chop.

2. Coat a 9-inch square baking dish with cooking spray. Line with parchment paper, leaving an overhang; coat the parchment with cooking spray.

3. Make the cheesecake batter: Beat the cream cheese and granulated sugar in a large bowl with a mixer on medium speed until

creamy, about 3 minutes. Beat in 1 egg and $\frac{1}{2}$ teaspoon vanilla until combined; set aside.

4. Make the blondie batter: Whisk the flour, baking powder and fine salt in a medium bowl. Whisk the melted butter and brown sugar in a large bowl; whisk in the remaining 2 eggs and 1 teaspoon vanilla until combined. Fold in the flour mixture with a rubber spatula until just combined. Stir in $\frac{3}{4}$ cup pecans.

5. Spread half of the blondie batter in the prepared pan. Top with half of the cheesecake batter in spoonfuls. Warm the caramel sauce in the microwave, then drizzle between the spoonfuls of cheesecake batter. Top with the remaining blondie batter, then the remaining cheesecake batter in spoonfuls. Using the tip of a butter knife, gently swirl together to create a marbled effect.

6. Bake until a toothpick inserted into the center comes out clean, 50 to 55 minutes. Let cool 10 minutes in the pan, then lift the blondies out of the pan using the parchment and transfer to a rack. Drizzle with more caramel sauce and sprinkle with the remaining $\frac{1}{4}$ cup pecans and the fleur de sel. Refrigerate until completely cooled, about 2 hours. Cut into squares.

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Runner-
Up



LAURIE FARMER
POCONO SUMMIT, PA

Inspiration My father-in-law loves coconut, so I mixed some into chocolate chip cookies. When he told me there wasn't enough chocolate, I dipped them in melted chocolate—then more coconut, because why not?

Secret baking ingredient Cornstarch. It makes cookies thicker and softer.

CHOCOCONUT COOKIES

ACTIVE: 45 min | TOTAL: 2½ hr | MAKES: about 50

- 2 cups all-purpose flour
- 1 tablespoon cornstarch
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1½ sticks (12 tablespoons) unsalted butter, melted
- 1 cup packed light brown sugar
- ½ cup granulated sugar
- 1 teaspoon pure vanilla extract
- ¼ teaspoon pure almond extract
- 1 large egg plus 1 egg yolk
- 3 cups semisweet chocolate chips
- 2½ cups sweetened shredded coconut
- 2 teaspoons vegetable oil

1. Whisk the flour, cornstarch, baking soda and salt in a medium bowl. Set aside.
2. Beat the melted butter, brown sugar, granulated sugar and vanilla and almond extracts in a large bowl with a mixer on medium speed until thick and creamy, about 2 minutes. Beat in the egg and egg yolk.

- Reduce the mixer speed to low and beat in the flour mixture until just combined. Stir in 1 cup each chocolate chips and shredded coconut. Refrigerate the dough until firm enough to scoop, about 1 hour.
3. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper. Arrange tablespoon-size scoops of dough about 2 inches apart on the baking sheets. Bake, switching the pans halfway through, until lightly golden, 12 to 14 minutes. Let cool completely on the baking sheets.
 4. Put the remaining 1½ cups shredded coconut in a medium bowl. Melt the remaining 2 cups chocolate chips with the vegetable oil in a small saucepan over low heat, stirring, until smooth. Dip each cookie partway in the melted chocolate, then immediately dip in the coconut. Return to the parchment-lined baking sheets and refrigerate until set, about 30 minutes.

fall for the

FOOD SCENE

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Party Time

PHOTOGRAPH BY
JEFF HARRIS



Lickety Split

Our readers are constantly looking for ways to use up old bananas, and we think these Labor Day banana split treats are the best option yet: To make a batch, peel 2 overripe bananas and freeze until firm, about 1 hour. Melt 4 ounces chopped bittersweet chocolate with 1 tablespoon shortening or coconut oil in the microwave. Cut the bananas into pieces and drop into the melted chocolate to cover; remove with a fork. Place on a plate and immediately sprinkle with chopped peanuts and top with a maraschino cherry; freeze 30 more minutes.

MIX & MATCH Sangria

Create a custom batch with this easy formula.

1

PICK YOUR WINE

Pour one 750-ml bottle into a large pitcher or punch bowl.

• Dry white wine

• Dry red wine

• Dry rosé

2

ADD LIQUOR OR LIQUEUR

Stir in 2 tablespoons superfine or light brown sugar, then add $\frac{1}{3}$ cup of one of the following:

- Orange liqueur (such as Grand Marnier)
- Berry liqueur (such as Chambord)

- Brandy
- White rum

- Elderflower liqueur (such as St-Germain)
- Ginger liqueur (such as Domaine de Canton)

3

CHOOSE YOUR FRUIT

Add up to 2½ cups chopped or sliced fruit (use at least $\frac{1}{2}$ cup citrus). Refrigerate at least 3 hours or up to 1 day.



Citrus



Apples



Peaches or nectarines



Plums



Mangoes



Grapes



Pineapple



Raspberries



Blueberries



Cherries



Strawberries



Blackberries

4

TOP IT OFF

Just before serving, stir in 1 cup of any of the following:

- Seltzer
- Lemon-lime soda
- Sparkling apple cider
- Purple or white grape juice
- Pomegranate juice
- Passion fruit juice

SANGRIA PHOTO: LEVI BROWN; FOOD STYLING: JAMIE KIMM. APPLE AND BLUEBERRIES: PHILIP FRIEDMAN/STUDIO D. BLACKBERRIES AND RASPBERRIES: LARA ROBBY/STUDIO D. STRAWBERRIES: J. MUCKLE/STUDIO D. CHERRIES: CHRIS ECKERT/STUDIO D. PEACH, PLUM, GRAPES, PINEAPPLE AND MANGO: GETTY IMAGES. CITRUS: ISTOCKPHOTO.

Rosé
+
Berry Liqueur
+
Lime
+
Peaches
+
Blackberries
+
Lemon-Lime Soda



White Wine
+
Elderflower Liqueur
+
Grapefruit
+
Grapes
+
Raspberries
+
Seltzer

Red Wine
+
Ginger Liqueur
+
Lemon
+
Pineapple
+
Cherries
+
Grape Juice

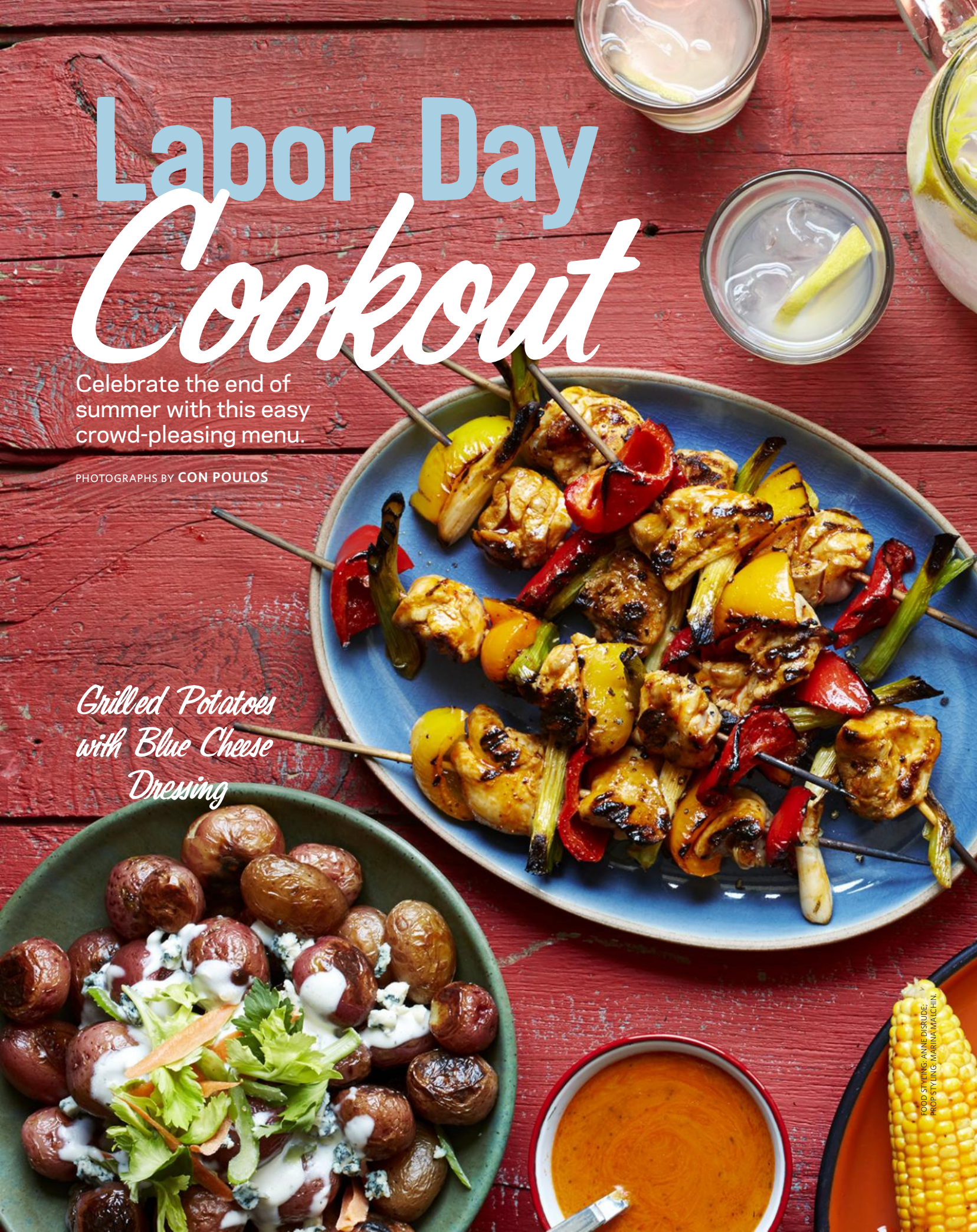


Labor Day Cookout

Celebrate the end of summer with this easy crowd-pleasing menu.

PHOTOGRAPHS BY CON POULOS

*Grilled Potatoes
with Blue Cheese
Dressing*





★ READERS' CHOICE ★

Peach cobbler
is one of the
most-searched
desserts on
foodnetwork.com
in September.

Peach and Berry Cobbler

*Summer Squash
and Tomato Salad*



*Buffalo Chicken Kebabs
with Corn on the Cob*





BUFFALO CHICKEN KEBABS WITH CORN ON THE COB

ACTIVE: 50 min | TOTAL: 50 min | SERVES: 8

- 8 ears of corn (husks on)
 - 1½ sticks (12 tablespoons) unsalted butter
 - ¾ cup hot sauce (such as Frank's RedHot)
 - 1 teaspoon celery seeds
 - 2 large bell peppers (red, yellow and/or orange), cut into 2-inch pieces
 - 1 bunch scallions (white and light green parts only), cut into 2-inch pieces
 - 3 pounds skinless, boneless chicken thighs, cut into 1½-inch pieces
- Kosher salt and freshly ground pepper
Vegetable oil, for the grill

1. Soak 8 wooden skewers in water 15 to 20 minutes to prevent them from scorching on the grill. Pull back the corn husks about halfway and remove the silk. Pull the husks back to cover the kernels.
2. Preheat a grill to high. Meanwhile, melt the butter with the hot sauce and celery seeds in a small saucepan over medium heat, whisking. Set aside.
3. Thread the bell peppers, scallions and chicken, alternating, onto the skewers. Season with salt and pepper.
4. Brush the grill grates generously with vegetable oil. Grill the corn and kebabs, turning often, until the corn husks are charred and the chicken is just cooked through, 15 to 20 minutes. Transfer the corn to a platter. Brush the kebabs with some of the spicy butter (add a little at a time to avoid flare-ups). Continue grilling, turning, until the butter is sizzling, 2 more minutes.
5. Transfer the kebabs to a platter and brush with a little more spicy butter. Serve the kebabs and corn with the remaining spicy butter.



GRILLED POTATOES WITH BLUE CHEESE DRESSING

Cook 2½ pounds small red potatoes in simmering water until just tender, about 20 minutes. Drain and pat dry, then toss with 2 tablespoons olive oil and 1 tablespoon kosher salt. Put the potatoes in a grilling basket (or on a wire rack set on the grill grates); grill over medium-high heat, turning often, until golden and crisp, about 10 minutes. Meanwhile, whisk ½ cup each sour cream and crumbled blue cheese with ⅓ cup buttermilk; season with salt and pepper. Transfer the potatoes to a bowl; top with the dressing, thinly sliced celery and carrot, celery leaves and more blue cheese.



SUMMER SQUASH AND TOMATO SALAD

Combine 2 cups halved assorted cherry tomatoes with ¼ cup each white wine vinegar and olive oil, 1 sliced shallot and 2 tablespoons each chopped basil, mint and chives. Season with salt and pepper and set aside. Thinly slice 1 each medium zucchini and yellow squash using a mandoline; spread out on a platter. Top with the tomato mixture and let sit, 30 minutes. Transfer to a bowl.



PEACH AND BERRY COBBLER

ACTIVE: 25 min | TOTAL: 1 hr 45 min
SERVES: 8 to 10

FOR THE BISCUITS

- 6 tablespoons cold unsalted butter, cut into small pieces, plus more for the dish
 - 1½ cups all-purpose flour, plus more for dusting
 - ⅓ cup granulated sugar
 - 1 teaspoon baking powder
 - ¼ teaspoon ground nutmeg
 - ¼ teaspoon salt
 - ½ cup heavy cream, plus more for brushing
- Coarse sugar, for sprinkling

FOR THE FILLING

- 3 pounds peaches (about 9 medium), pitted and sliced ¼ inch thick
 - ⅔ cup granulated sugar
 - ¼ cup cornstarch
- Grated zest and juice of ½ orange
- 1 teaspoon pure vanilla extract
 - 1 6-ounce container raspberries
 - 1 6-ounce container blueberries

1. Preheat the oven to 350°. Butter a 9-by-13-inch baking dish. Make the biscuits: Whisk the flour, granulated sugar, baking powder, nutmeg and salt in a medium bowl. Add the butter and work it in with your fingers until it is in pea-size pieces. Stir in the heavy cream until the mixture just comes together into a shaggy dough. Turn out onto a floured baking sheet and pat until ¼ inch thick; freeze until firm, about 10 minutes.
2. Make the filling: Toss the peaches, granulated sugar, cornstarch, orange zest and juice, and vanilla in a bowl until the peaches are coated. Gently stir in the berries. Transfer to the prepared baking dish.
3. Cut out circles from the cold dough using 2½-inch cookie cutters. Arrange the circles on the fruit mixture; brush with heavy cream and sprinkle with coarse sugar. Bake until the biscuits are golden brown and the filling is bubbling, 50 minutes to 1 hour. Transfer to a rack and let cool.



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Crafted for home

GRILL a Salad!

Switch up your cookout menu
with one of these serious salads.

PHOTOGRAPHS BY CON POULOS



FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: PAIGE HICKS



GRILLED SALMON COBB SALAD

ACTIVE: 55 min | TOTAL: 55 min
SERVES: 4 to 6

- 3 large eggs
- 1 1-pound piece skinless center-cut salmon (preferably wild)
- ½ teaspoon grated lemon zest, plus the juice of 1 lemon
- Kosher salt and freshly ground pepper
- 3 tablespoons white wine vinegar
- ½ shallot, chopped
- 2 tablespoons finely chopped fresh tarragon
- ½ cup extra-virgin olive oil
- Vegetable oil, for brushing
- 2 heads romaine lettuce, halved lengthwise
- 2 avocados, halved, pitted and peeled
- 2 ears of corn, shucked
- 1 cup fresh basil, torn
- ½ cup roughly chopped fresh dill
- 1½ cups cherry tomatoes, halved
- Chopped fresh parsley for topping

- 1.** Preheat a grill to medium high. Put the eggs in a medium saucepan and cover with cold water. Bring to a boil, then remove from the heat and let sit, covered, 10 minutes. Drain and rinse under cold water until cool. Peel, chop and set aside.
- 2.** Meanwhile, drizzle the salmon with the juice of ½ lemon and season generously with salt and pepper; set aside 10 minutes.
- 3.** Make the dressing: Combine the juice of the remaining ½ lemon in a small bowl with the lemon zest, vinegar, shallot and tarragon; whisk to combine. Gradually whisk in the olive oil until combined; season with salt and pepper. Set aside.
- 4.** Brush the grill grates with vegetable oil. Lightly brush the lettuce, avocados and corn with vegetable oil. Grill the vegetables, turning, until well marked, about 2 minutes for the lettuce and avocados and 5 to 6 minutes for the corn; transfer to a cutting board. Meanwhile, grill the salmon, turning once, until just cooked through, 6 to 8 minutes. Transfer to the cutting board and let rest 5 minutes.
- 5.** Roughly chop the lettuce, discarding the core; transfer to a large platter. Add the basil and dill and toss. Cut the kernels off the corn and chop the avocado and salmon. Arrange the corn, tomatoes, hard-boiled eggs, salmon and avocados in rows over the salad; season with salt and pepper. Drizzle with the dressing and top with parsley.



GRILLED MEXICAN CHICKEN SALAD

ACTIVE: 1 hr 15 min | TOTAL: 2 hr (plus marinating) | SERVES: 4 to 6

Vegetable oil, for the grill

- 1 jalapeño pepper
- 1 pound tomatillos, husked and rinsed
- 1 orange, halved
- 2 limes, halved
- 1 small bunch cilantro, chopped
- 1 tablespoon fresh oregano
- 1 teaspoon chili powder
- 2 cloves garlic
- Kosher salt and freshly ground pepper
- 1½ pounds skinless, boneless chicken thighs (about 6)
- 3 assorted bell peppers, halved and seeded
- 1 poblano chile pepper, halved and seeded
- 2 small red onions, cut into 1-inch-thick rings
- ½ pineapple, cored and sliced ½ inch thick
- 6 corn tortillas
- 6 heads Little Gem or other baby lettuce, quartered
- ½ cup crumbled Cotija cheese

1. Preheat a grill to medium high and brush the grates with vegetable oil. Make the dressing: Grill the jalapeño and tomatillos, turning, until well charred and softened, about 5 minutes for the jalapeño and 20 minutes for the tomatillos. Transfer to a platter. Grill the orange and 1 lime cut-side down until well marked, about 2 minutes. Remove to the platter. Turn off the grill.

2. Stem the jalapeño (remove the seeds for less heat); transfer to a blender. Add the tomatillos, the juice from the grilled orange and lime, the cilantro, oregano, chili powder and garlic. Season with salt and pepper; puree until smooth. Transfer half of the dressing to a large bowl; add the chicken and toss. Cover and refrigerate 4 to 6 hours. Refrigerate the remaining dressing until ready to serve.

3. Reheat the grill to medium high; brush the grates with more vegetable oil. Brush the bell peppers, poblano and red onions with vegetable oil. Grill, turning, until charred and softened, about 15 minutes; transfer to a cutting board. Meanwhile, remove the chicken from the marinade and grill, turning once, until cooked through, 10 to 12 minutes; transfer to the board. Brush the pineapple and the remaining halved lime with vegetable oil. Grill until marked, about 3 minutes; transfer to the board. Warm the tortillas on the grill.

4. Arrange the lettuce on a platter. Slice the bell pepper, poblano, chicken and pineapple. Arrange on top of the lettuce along with the red onions. Sprinkle with the cheese and season with salt and pepper. Serve with the grilled lime, tortillas and reserved dressing.



GRILLED SURF AND TURF SALAD

ACTIVE: 45 min | TOTAL: 55 min (plus marinating) | SERVES: 4 to 6

- ¼ cup white wine vinegar
- 1 tablespoon dijon mustard
- 2 cloves garlic, minced
- 4 anchovy fillets
- ½ cup extra-virgin olive oil, plus more for drizzling
- 1 flank steak (about 1 pound), halved lengthwise
- Kosher salt and freshly ground pepper
- 1 pound fingerling potatoes
- 1½ pounds shell-on jumbo shrimp, deveined
- 4 cups baby spinach (about 3 ounces)
- 1 bunch watercress, trimmed and roughly chopped
- 2 heads frisée, torn into large pieces
- ¼ cup roughly chopped fresh chives

- 1.** Make the dressing: Puree the vinegar, mustard, garlic, anchovies and 2 tablespoons water in a blender until smooth. With the machine running, gradually add the olive oil and puree until smooth. Season the steak with salt and pepper and coat with ¼ cup of the dressing. Cover and refrigerate at least 1 hour or up to 8 hours. Refrigerate the remaining dressing until ready to serve.
- 2.** Meanwhile, put the potatoes in a medium saucepan and cover with water by 1 inch; season with salt. Bring to a boil, then reduce the heat and simmer until just slightly tender, 8 to 10 minutes. Drain and transfer to a medium bowl.
- 3.** Preheat a grill to medium high. Drizzle the potatoes with olive oil and season with salt and pepper; toss. Put the shrimp in a separate bowl; drizzle with olive oil, season with salt and pepper and toss to coat. Grill the steak until well marked, 5 to 7 minutes per side for medium rare; transfer to a cutting board. Meanwhile, grill the potatoes until well marked, about 3 minutes per side; transfer to a plate. Grill the shrimp until well marked and just cooked through, 2 to 3 minutes per side; remove to the plate.
- 4.** Combine the spinach, watercress, frisée and chives on a platter. Drizzle with some of the remaining dressing, season with salt and pepper and toss. Thinly slice the steak. Arrange the shrimp, potatoes and steak in rows over the greens. Drizzle with the remaining dressing.



GRILLED PORK AND PLUM SALAD

ACTIVE: 50 min | TOTAL: 1 hr | SERVES: 4 to 6

- 1 tablespoon Chinese five-spice powder
- 1 tablespoon packed light brown sugar
- Pinch of cayenne pepper
- 1 large pork tenderloin (about 1½ pounds)
- Kosher salt and freshly ground black pepper
- 3 tablespoons rice vinegar
- 2 tablespoons honey
- 1 tablespoon low-sodium soy sauce
- 1 teaspoon dijon mustard
- 1 teaspoon grated peeled fresh ginger
- ¼ cup plus 2 tablespoons vegetable oil
- 3 large plums, halved and pitted
- 1 bunch scallions, trimmed
- ½ small head napa cabbage, chopped (about 5 cups)
- 4 ounces snow peas, trimmed and chopped (about 1 cup)
- 1 cup shredded carrots (about 2 carrots)
- 1 cup bean sprouts, roughly chopped
- 1 cup chopped fresh mint
- ½ cup chopped roasted salted cashews

1. Preheat a grill to medium high. Combine the five-spice powder, brown sugar and cayenne in a small bowl. Butterfly the pork: Slice lengthwise down the center, stopping about ½ inch before cutting all the way through. Open the pork like a book and flatten slightly with your hands. Lay a piece of plastic wrap on top and pound with the flat side of a meat mallet or a skillet until ½ inch thick. Season with salt and black pepper, then rub all over with the five-spice mixture; set aside. (This can be done up to 2 hours ahead; cover and refrigerate.)

2. Make the dressing: Whisk the vinegar, honey, soy sauce, mustard and ginger in a small bowl. Slowly whisk in ¼ cup vegetable oil until smooth. Refrigerate until ready to serve.

3. Brush the pork with 1 tablespoon vegetable oil. Grill until well marked and just cooked through, about 6 minutes per side. Transfer to a cutting board and let rest at least 5 minutes.

4. Toss the plums and scallions with the remaining 1 tablespoon vegetable oil and season with salt and black pepper. Grill, turning, until lightly charred, about 3 minutes. Transfer to the cutting board.

5. Combine the cabbage, snow peas, carrots, bean sprouts, mint and cashews in a serving bowl. Chop the pork, plums and scallions and add to the bowl along with the dressing; season with salt and black pepper and toss.

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OVERNIGHT Sensation

One of Ina Garten's most beloved desserts is also one of her easiest: a no-bake cake!

PHOTOGRAPH BY JOHNNY MILLER



Several years ago, I asked a caterer friend of mine what his most popular recipe was, and he replied instantly: “Icebox cake!” Really? The old-fashioned one made from chocolate wafers and whipped cream—the one that just tastes like chocolate wafers and whipped cream? I thought about it and decided the idea was great (and so easy!), but maybe it was time for an updated, more flavorful version. I played around and decided to layer really good chocolate chip cookies from Tate’s Bake Shop (available nationally or at tatesbakeshop.com) with whipped cream flavored with cocoa powder, vanilla, espresso and—oh, yes—Kahlúa liqueur. Now I was on to something! The best part of this recipe is that there’s no baking at all. You simply layer the cookies and mocha whipped cream in a springform pan and let everything sit overnight in the fridge; then the next day, you transfer the cake to a serving plate and top it with some shaved chocolate. The only problem is, once you’ve served it, your friends will ask you to make this cake every time they come for dinner!

xxx / Ina



MOCHA CHOCOLATE ICEBOX CAKE

ACTIVE: 20 min | TOTAL: 20 min (plus overnight refrigerating) | SERVES: 8

- 2 cups cold heavy cream
- 12 ounces Italian mascarpone cheese
- ½ cup sugar
- ¼ cup Kahlúa liqueur
- 2 tablespoons unsweetened cocoa powder, such as Pernigotti
- 1 teaspoon instant espresso powder
- 1 teaspoon pure vanilla extract
- 3 (8-ounce) packages Tate’s Bake Shop chocolate chip cookies
- Shaved semisweet chocolate, for garnish

1. In the bowl of an electric mixer fitted with the whisk attachment, combine the heavy cream, mascarpone, sugar, Kahlúa, cocoa powder, espresso powder and vanilla. Mix on low speed to combine and then slowly raise the speed until it forms firm peaks.

2. To assemble the cake, arrange chocolate chip cookies flat in an 8-inch springform pan, covering the bottom as much as possible. (I break some cookies to fill in the spaces.) Spread a fifth of the mocha whipped cream evenly over the cookies. Place another layer of cookies on top, lying flat and touching, followed by another fifth of the cream. Continue layering cookies and cream until there are 5 layers of each, ending with a layer of cream. Smooth the top, cover with plastic wrap and refrigerate overnight.

3. Run a small sharp knife around the outside of the cake and remove the sides of the pan. Sprinkle the top with the chocolate, cut into wedges and serve cold.



FOOD STYLING: CYD RAFTUS MCDOWELL; PROP STYLING: BARB FRITZ.
RECIPE FROM BAREFOOT CONTESSA HOW EASY IS THAT? COPYRIGHT © 2010
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Tate's Bake Shop cookies are two inches in diameter, and they're thin and crisp. You will have some left over from the three packages. If you can't find Tate's, use another thin, crisp chocolate chip cookie.

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On the Road

PHOTOGRAPH BY JEFF HARRIS

LOWVILLE, NY



Schmear Genius

Lowville, NY, is home to the world's largest cream cheese factory, and the residents will show their love for the dairy-aisle staple at the town's annual Cream Cheese Festival on September 17. This year you can help make a cream cheese mural, snap a selfie with the festival's mascot, Cream Cheese Man, and play games like cream cheese Plinko and bingo (see creamcheesefestival.com for details). If you feel the need to celebrate the bagel after all the cream cheese fanfare, turn the page: We found some of America's best.





The good ol' days of bagel baking are back—and better than ever.

PHOTOGRAPH BY JEFF HARRIS

FOOD STYLING: BRETT KURZWEIL



Lower East Side market stalls in New York City in the 1890s



MARY TING HYATT
BAGELSAURUS,
Cambridge, MA

“IT IS GREAT TO SEE BAGELS SWITCHING FROM FACTORIES BACK TO BAKERIES. I WANT MY EMPLOYEES TO FEEL LIKE BAKERS—NOT MACHINE OPERATORS.”



of the classic pumpernickel, for example, is boiled in water with malt syrup (a Big Apple technique) and tinted with brown barley flour (rather than with modern darkening hacks like cocoa powder or brewed coffee). She hasn't completely stuck with the past, though: To make her onion bagels, she folds dehydrated onions into the dough rather than sprinkling them on top, where they tend to burn. “It's not that I thought, ‘I want to do this differently,’” says Melissa. “I just thought, ‘I want to make the best bagel I can possibly make.’”

Mary Ting Hyatt, owner of Bagelsaurus in Cambridge, MA, takes a similar approach, and manages to attract both

If you visit the corner of Kenmare and Elizabeth streets in New York City on a Sunday morning, you'll likely see a line of people wrapped around the block. The same goes for the intersection of Stone Street and Massachusetts Avenue in Cambridge, MA, and Geary Boulevard and Fillmore Street in San Francisco. The people are all waiting for—believe it or not—bagels. Bagel making has become an art again, and the best of the best ones are as sought after as any croissant-doughnut or trendy food-truck taco. “We've gone back to producing bagels in a more thoughtful way,” says

Matt Kliegman, who boils his bagels in honey water before baking them in a wood-fired oven at New York City's Black Seed Bagels. People are willing to wait a little longer and pay a little more for bagels made the old-fashioned way, he says. That old-school process of making bagels—when bakers proofed the dough, hand-rolled the rounds and boiled them before baking—all but disappeared 50 years ago with the advent of modern ingredients and machinery. But these days, bakers like Matt and his partner, Noah Bernamoff, and Melissa Weller, co-owner of Sadelle's in New York City, are leading a bagel revival.

Before Melissa ever sold a single bagel at her now-famous shop, she made a name for herself in New York City kitchens like Babbo, Per Se (where she made bagels for staff dinners) and Roberta's (where she created the bread program). She spent her off hours tasting bagels around the city and reading book after book about bagel history. Eventually, she opened a bagel stall at a Brooklyn food market, where she tested different types of flour, amounts of sugar, and starters. Her goal was to better the city's most storied breakfast food without completely changing it. Her version

MATT KLIEGMAN AND NOAH BERNAMOFF

BLACK SEED BAGELS, New York City

“A BAGEL SHOULDN'T BE MASSIVE,” MATT SAYS. “IT'S THE FOUNDATION FOR A SANDWICH; YOU DON'T WANT TO HAVE TO DISLOCATE YOUR JAW TO EAT ONE.”



traditionalists and the adventurous, who tend to love her black-olive bagels with honey-rosemary cream cheese. Her business model, meanwhile, was 100 percent modern: She started her Porter Square bagel café as a pop-up in the back of a sandwich shop before turning to Kickstarter for funding—which she earned in four days. That’s the real magic of this so-called bagel revolution: To customers, bagels are shiny and new—even worthy of crowd-sourced cash; to bakers, they’re a return to the golden age. “One hundred years ago, the process wasn’t considered artisanal,” Melissa says. “It was just what bakers had to do.”

BAGELS BACK IN THE DAY

America’s first bagel makers were mostly Eastern European immigrants who settled in New York City’s Lower East Side in the late

1800s. These working-class, predominantly Jewish bakers sold thousands of small, dense, hard-crusteds rounds daily on the street. As bagels grew in popularity through the first half of the 1900s, so did efforts to mass-produce them: In 1954, Connecticut-based Polish baker Harry Lender revolutionized how America ate bagels by freezing his hand-rolled surplus during the week to sell on the weekend. By the next year, sleeves of Lender’s Bagels were in grocery-store freezers for the first time.

A cross-country bagel expansion followed in the 1960s, thanks in large part to California inventor Daniel Thompson’s bagel-making machine. These machines and others that followed made mass production possible, so bagels spread to every part of the country. Of course, the downside was that they weren’t exactly like the originals. They were bigger (because they were shaped by automated arms) and softer (some machines could only handle watery dough). By the 1980s, you could pick up a bagel pretty much

anywhere—gas station mini marts, food courts, even Burger King, which added a bagel breakfast sandwich in the late 1980s. These weren’t the bagels of 1920s New York, but no one knew any better... except New Yorkers.

BAGEL PRIDE

To this day, native New Yorkers are convinced “real” bagels can’t be found anywhere

else, and business owners far from the city have tried to take advantage of this by using “New York” or “Brooklyn” in their store names. The Original Brooklyn Water Bagel Co., based in Florida, even tries to replicate the composition of New York City tap water. There’s no proof that the bagel-boiling water has a huge effect on flavor, but the shtick seems to work: The chain has 24 outposts.

Evan Bloom, co-owner of San Francisco’s Jewish deli Wise Sons, took the opposite approach: “We purposefully do not call our product a New York bagel, because everyone has an opinion about those,” he says. He and business partner Leo Beckerman had to futz with the recipe dozens of times until it met their exacting standards: chewy on the outside, softer in the middle, with a slightly malty taste.

The biggest difference between bagels made in New York and ones produced elsewhere might just be pride. “New York City had a really dominant bagel culture in the early 1900s,” explains Melissa, “but you can find good bagels in other places.”

The return to artisanal bagel baking has led to an increased interest in bagels of every form—even ones that aren’t old-fashioned. The Bagel Store in Brooklyn, for example, can barely keep up with demand for its rainbow bagels, dyed with food coloring. When a behind-the-scenes video was published earlier this year showing how the over-saturated bagel was made, demand got so huge that the shop had to shut down for a week to streamline



EVAN BLOOM AND LEO BECKERMAN

WISE SONS JEWISH DELICATESSEN, San Francisco

“THERE IS NOSTALGIA AND RITUAL THAT’S OFTEN ASSOCIATED WITH BAGELS,” EVAN SAYS. “FOR ME, IT WAS SUNDAYS WITH MY GRANDMA, EATING BAGELS AND LOX. I EVEN REMEMBER THE PLATES SHE SERVED THEM ON.”

its production process. And four-year-old Tompkins Square Bagels in Manhattan, which is opening a second location soon, has had similar cult success with its over-the-top cream cheese menu (42 options, including birthday cake and wasabi). Whether folks actually crave these crazy flavors or just the thrill of tasting the Next Big Thing is up for debate. The bottom line is that people want more bagels. “We’re choosier about carbs these days,” Mary says, laughing. “No one is going to eat a bagel that’s not worth it.”



MELISSA WELLER

SADELLE'S, New York City

“THERE IS A PHENOMENON OF FORMING LINES TO SEE WHAT THE NEW THING IS ALL ABOUT, AND NOW WE HAVE A SPOTLIGHT ON BAGELS. IT’S CHANGING WHAT BAGELS ARE AND HOW PEOPLE WANT THEM.”



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Maybe **Starburst** juiciness comes
from MC Hammer's juicy raindance.



Shazam this ad to see Hammer
do his thing. [#juicytheory](#)

Starburst
UNEXPLAINABLY JUICY™



We've beefed up our résumé with 100% Angus.



Oscar Mayer Premium Beef Hot Dogs are now made with 100% Angus beef for a taste the whole family will enjoy.



THE STARS SAY...

DUFF GOLDMAN



DUFF SAYS THERE IS **NO SUCH THING AS TOO MUCH CREAM CHEESE.**

BAGEL OF CHOICE:
Everything

JEFF MAURO



JEFF EATS A BAGEL **SANDWICH-STYLE** (makes sense for the Sandwich King).

BAGEL OF CHOICE:
Sesame

ALEX GUARNASCHELLI



ALEX PREFERS **BUTTER TO CREAM CHEESE.**

BAGEL OF CHOICE:
Everything

MAKING THE ROUNDS

We asked readers how they like their bagels.

HOW OFTEN
DO YOU EAT
A BAGEL?

43%
eat at
least one
bagel
a week!

4%
eat one
daily!

SCOOPING
OUT THE
INSIDE OF
A BAGEL IS:

92%
Nonsense

8%
Common sense

HOW DO
YOU EAT
YOUR
BAGEL?



85%
Open-faced



15%
Like a sandwich



IS THERE SUCH A
THING AS **TOO MUCH**
CREAM CHEESE?

54% Yes!

46% No way, pile it on!

YOU CALL THIS



69%
Cream
cheese

31%
A schmear

Favorite Spread?



47%
Cream
Cheese

29% Flavored cream cheese

18% Butter

6% Peanut butter

FAVORITE
BAGEL
FLAVOR?



36% EVERYTHING

15% Cinnamon raisin

14% Plain

9% Sesame

WHICH
**CLASSIC
COMBO** IS
BETTER?



56%
Bacon, egg
and cheese



44%
Lox, tomatoes
and onions

*Best
TIME TO EAT
A BAGEL?*

62%
breakfast

18% snack

13% lunch

7% dinner

DO YOU OWN
A BAGEL
SLICER?

92% No

8% Yes



Brooklyn

NEW YEAR'S EVE
THE BAGEL STORE
thebagelstoreonline.com



Harrisonburg,
VA

VALENTINE'S DAY
MR. J'S BAGELS AND DELI
mrjsbagels.com



Las Vegas

ST. PATRICK'S DAY
THE CAFE AT WYNN
wynnlasvegas.com

HAPPY HOLEY DAYS

Eat festive bagels all year round!



Multiple
locations

FOURTH OF JULY
BRUEGGER'S BAGELS
brueggers.com



Freehold,
NJ

HALLOWEEN
THE BAGEL NOOK
thebagelnook.com



Multiple
locations,
WA

CHRISTMAS
BLAZING BAGELS
blazingbagels.com



Better taste. Fewer ingredients. Delicious Arla cream cheese is free from added hormones,* artificial flavors and preservatives. arlaususa.com



let in the goodness

*FDA has determined that there is no significant difference between milk derived from rBST-treated and non-rBST treated cows. Arla Foods amba 2016.



WE ALL GROW UP.
BUT OUR ABILITY TO
DREAM DOESN'T HAVE TO.

#KIDCOACH

Scotlyn may be young, but that's exactly what makes her so brilliant. Because when she dreams, she doesn't let worry, risk or fear hold her back. To her, anything is possible. This makes her the perfect Kid Coach for Meghan, a woman who dreams of making an impact on the homeless community.

Hear Scotlyn's advice and get the #KidCoach guidance you need to dream fearlessly.

AMFAM.COM/KIDCOACH



READER Hall of Fame

For this special issue, we tracked down the magazine's biggest fans...and some of them found us!



CARRIE RICHINS

KIMBERLY, ID

Until a few months ago, Carrie Richins's single biggest kitchen frustration was one missing issue of *Food Network Magazine*. She had a complete set otherwise, neatly organized in racks, but she signed up just a few weeks late for the Fall 2008 premiere issue (which is nearly impossible to find these days, even in our offices). "If I think about it too long, my eye gets all twitchy," says the self-professed magazine addict. Carrie probably deserves the issue more than anyone else in the country: Since 2014, she has been running an Instagram account called @iheartfoodnetmag where she posts photos of our recipes for her 3,200-plus followers. After Carrie caught the attention of our editors and test-kitchen team with her carefully plated dishes and honest recipe critiques, we invited her and her husband, Adam, to our offices in New York City so we could meet our biggest fan in person (and, of course, give her that missing issue). In addition to her nearly encyclopedic knowledge of *Food Network Magazine* history, Carrie has also honed her food styling chops. She always saves her best-looking plate for the camera. "The kids ask, 'Which cupcake can I eat?' And I say, 'You can have that one, it's a little lumpy.'"



CARRIE ♥s



Kelsey Nixon

Before Kelsey competed on *Food Network Star* in 2008, she had a show in Utah that Carrie and Adam watched. They all went to Brigham Young University at the same time.



Mix & Match Baked Pasta, March 2011

"I made and froze a bunch of these pastas before I had our third baby because I knew I would probably be out of commission for a while." foodnetwork.com/bakedpasta



The Chocolate Issue, March 2012

"I use the 50 Brownies recipe insert from this issue every week. They're almost easier than a mix, and they taste so much better." foodnetwork.com/50brownies



Kale-Potato Soup, Jan/Feb 2015

"I never could have imagined our three kids—Audrey, Paige and Benson—would like green soup!" foodnetwork.com/kalesoup

The Marathoners

These readers kept on cooking on...



CHRISTINA LARSON

SEATTLE



Christina Larson is a professional baker, so she was well prepared to make every recipe in **A Year of Chocolate** during 2015. She stuck to her deadlines: "Once, it was 11:30 p.m. on the last day of the month and I was trying to finish the recipe to post it in time." Find her on Instagram (@christina.larson)—her pics are sweet.



TRICIA BLEVINS

BEAVER FALLS, PA



Tricia Blevins (@triciagladblev) baked her way through all **50 Cupcakes** in our May 2015 issue—and managed to lose 100 pounds along the way! "Wednesday is weigh-in day, then it's baking day," she says. "So I have the whole week to work it off!"

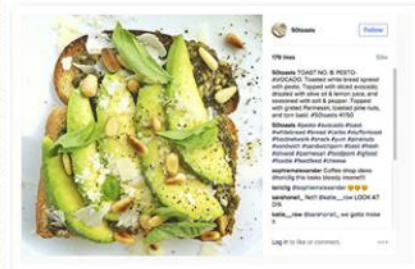


KIM CAPELLA

ATLANTA



After finding the **50 Toasts** insert in our April 2015 issue, Kim Capella, a biochemist at the CDC, was inspired to make them all (@50toasts). For Kim, visually replicating each toast was just as important as eating it. "I already really liked toast," she says, "but there's something so pretty about it on Instagram."



Pen Pals

Each month we get tons of letters and e-mails from our readers. Here are a few recent favorites.



JENNIFER THOMAS

BRANDON, FL



Last October, this fourth-grade teacher at Brooker Elementary School challenged her students to take our pumpkin IQ quiz and then write to tell us what they learned. We got a stack of funny, smart, colorful letters, so every person on our staff adopted a student as a pen pal—and we still keep in touch!



EVONNE MORKEN

SPRING GROVE, MN



After serving as a crossing guard for 20 years in Spring Grove, MN, Evonne Morken was already a local celebrity. But she gained even more street cred when we wrote about her fruitcake obsession. We asked readers to send unwanted fruitcakes her way, and Evonne ended up with enough for a year—plus lots of new friends: "I now have pen pals all over the place," she says. Including us.



EVONNE HAS THIS PAGE FRAMED IN HER LIVING ROOM!



CAROLYN BRADLEY

LAS CRUCES, NM



When we first heard from Carolyn Bradley, she wasn't our biggest fan: She was angry about the editor's letter in our movie-themed issue. Our editor responded with a handwritten letter (and free movie tickets), and Carolyn became one of our best pen pals. She sent us a huge care package of treats from New Mexico, and we've been friends ever since!



THANKS FOR THE GOODIES, CAROLYN!



A Star, and Stripes

**ALYSSA
CAMPANELLA
COOMBS**

LOS ANGELES



Miss USA 2011 has a thing for patriotic desserts: For the past three years, the California-based model and blogger has celebrated the Fourth of July by making and photographing our red, white and blue treats. This year, we gave Alyssa a sneak peek at our flag dessert so she could test it in advance—with her new husband, Canadian actor Torrance Coombs, as taste-tester. You can see all her posts at the-a-list-blog.com.



TORRANCE COOMBS.

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**Oscar
Mayer**

**Cured for 12 hours.
Smoke-housed for 12 hours.
The difference is night and day.**

Unlike other brands, *Oscar Mayer* bacon takes time. It's always cured for 12 hours and smoke-housed for 12 hours, because bacon this good can't be rushed.



It's Bacon. Made Better. It's Oscar Mayer.

GREAT SHOT!

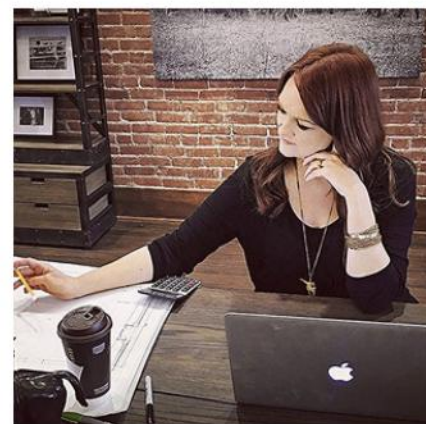
We ❤️ these Instagram pics of stars in their restaurants.



Nacho Flay (@nachoflay) has **Bobby's back** (@bobbyflay) at Gato NYC.



Geoffrey Zakarian (@gzchef) and his wife, Margaret, huddle before the grand opening of **Georgie** in Beverly Hills.



Ree Drummond (@thepioneerwoman) plans and preps for the fall debut of **The Pioneer Woman Mercantile** in Pawhuska, OK.



Jeff Mauro (@jeffmauro) and his son, Lorenzo, get ready to dig in at **Pork & Mindy's** in Chicago.



Curtis Stone (@curtisstone) brings his butchering chops to **Gwen**, his new restaurant in Los Angeles.



Michael Symon (@chefsymon; front and center) poses with his **Mabel's BBQ** crew in Cleveland.



Amy & Roscoe, Chicago IL

—“WHEN I SEE THAT —
REAL BEEF
IS THE #1
ingredient.

I KNOW IT'S HEALTHY FOR HIM,
AND HE'S GOING TO **LOVE IT!**”

— Amy R.

Amy received Beneful®
Originals with Beef and
compensation for her time.
Opinions are her own.



HEALTHFUL.
FLAVORFUL.
PURINA
— Beneful —

Amy and Roscoe switched to our NEW Recipe. Try it for yourself!

Good Question...

Ask us anything about cooking! Visit foodnetwork.com/goodquestion.

Q: What's the secret to cooking snow peas?
In restaurants they're not stringy like the ones I cook at home. Lynn Everett, Tulsa

A: You just need to trim the snow peas before you cook them. Although the whole pod is edible, the string that runs along the edge is tough. To remove it, cut off the stem end with a paring knife, then pull the attached string down the straight side of the pea—it should come off in one piece. Also, try to use your snow peas within a few days of purchase. Once they're harvested, the natural sugars rapidly convert into starches, so the peas taste less sweet.



Q: I love using vanilla beans, but how do I store them so they don't get hard?

Marti Carrabine, Surprise, AZ

A: Keep whole vanilla beans in an airtight container or resealable plastic bag in a cool dark place. If sealed properly, they should last up to a year. (Even if they get a bit stiff, they're usable.) Just don't store vanilla beans in the fridge or freezer; the moisture can cause mold to grow. After you've scraped out the seeds, you can stick the empty pod in a jar of sugar to give the sugar a subtle vanilla flavor.

Q: On an episode of *All-Star Academy*, Andrew Zimmern told one of his cooks to use the top third of the oven. Why is that?

Martha Tonges, Naugatuck, CT

A: Heat rises, so the top of the oven is generally the hottest part, where foods brown and caramelize quickly. Use the upper rack for high-moisture foods that need a browned surface, like casseroles and meat. Assuming the heat source is on the bottom, the lower rack is better for foods that need a browned base, such as pizza, bread or fruit pie. Use the middle rack as a default: It lets air circulate around the food for even cooking.



Q: How do you avoid cross-contamination when you're using a sponge that's been in contact with raw meat?

Jennie Brouillette (@jenniebrouillette) via Instagram

A: You should wash a dirty sponge just like you wash your dishes: Use hot soapy water, then rinse well. To give sponges a deep clean, put them in the dishwasher for a full wash and dry cycle, or wet the sponge and microwave it for one minute. According to the USDA, either deep-cleaning method will kill more than 99 percent of bacteria.

HE FIGHTS DIRTY, *no matter how dirty* DIRTY IS.

NO MATTER WHERE THEY ARE, TOUGH MESSES DON'T STAND A CHANCE
WHEN MR. CLEAN'S MAGIC ERASER IS PART OF YOUR CLEAN ROUTINE.

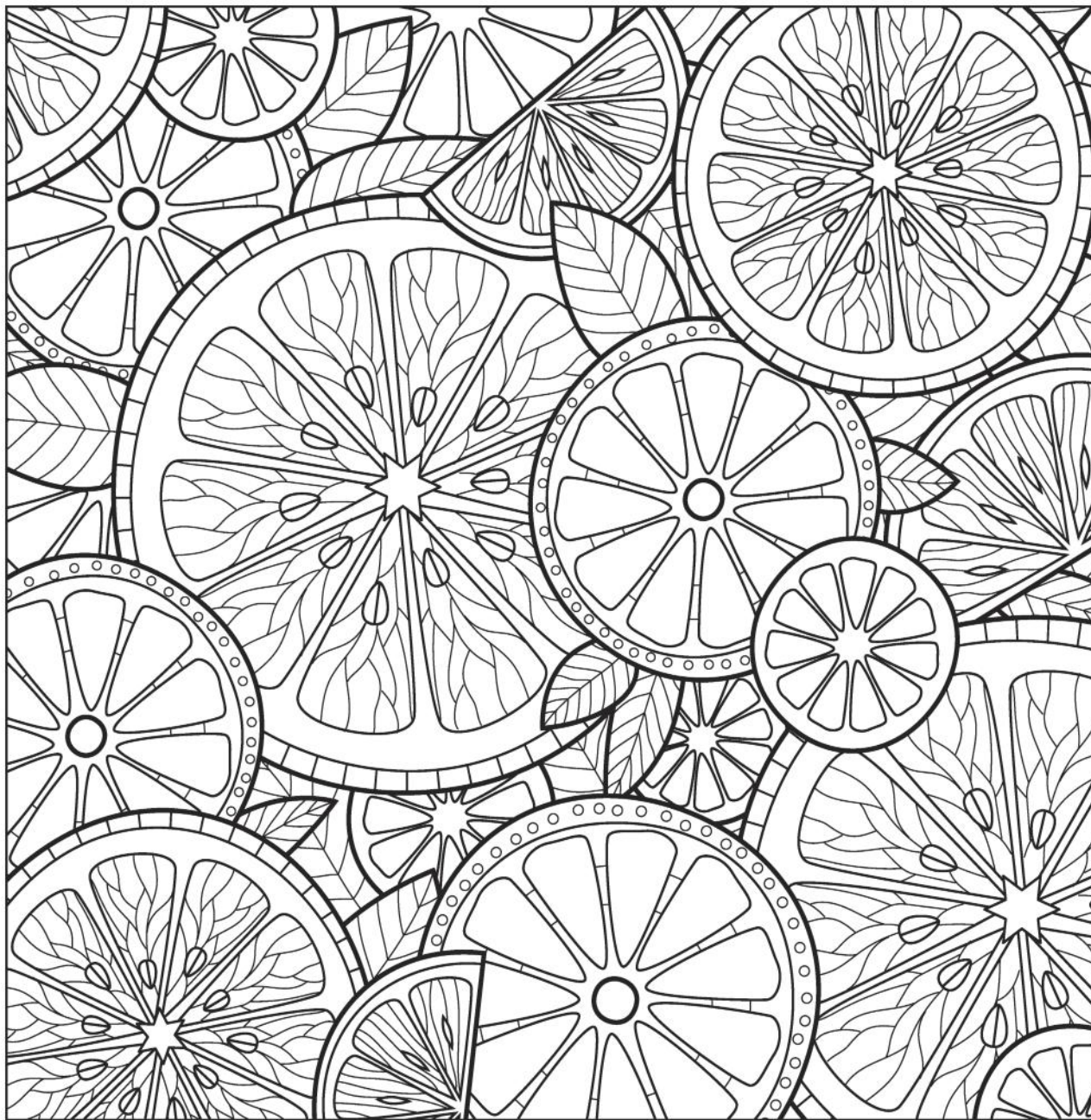


WHEN IT COMES
TO CLEAN THERE'S
ONLY ONE **Mr.**

Wet before use. A rinse is required for surfaces that come in direct contact with food. Use as directed.

Color This Dish!

Color this citrus pattern, inspired by the sangria on page 152, and you could win big!



How to enter:

- 1 Color this citrus pattern—on this sheet, a photocopy or a printable download at foodnetwork.com/colorthisdish.
- 2 Go to foodnetwork.com/colorthisdish and submit a scan or photo of your finished work. The winner will receive a \$500 gift card to foodnetworkstore.com, and three runners-up will each receive a \$50 gift card.

NO PURCHASE NECESSARY TO ENTER OR WIN. Color this Dish! contest is sponsored by Hearst Communications, Inc. Beginning August 2, 2016, at 12:01 a.m. ET through September 1, 2016, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/colorthisdish on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and a scanned copy or photo of your colored-in work of the drawing that appears in the September 2016 issue of Food Network Magazine. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. 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. Contest is subject to complete official rules available at foodnetwork.com/colorthisdish.

ILLUSTRATION: JIM SCHUESSLER

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Star Moms' Go-To Dinners

MELISSA D'ARABIAN



TIFFANI THIESSEN



KELSEY NIXON



magazine
Kids

**SUPER
FUN
CEREAL
TREATS**



**PAJAMAS
FOR LITTLE
FOOD LOVERS**

**MEET THE
KIDS BBQ CHAMPION!**

KELSEY'S
SON LOVES
THIS ORZO!





WHEN IT'S NOTHING ELSE MATTERS.

Lunchables
WITH 100% JUICE

Food News



HUNGRY FOR CHANGE

YouTube's "Kid President," 12-year-old Robby Novak, is too young for a White House bid, but his platform is something we can all get behind: ending childhood hunger in the United States. Grocery giant ConAgra Foods recently teamed up with Kid President on a video campaign to donate one meal per view (up to 100,000 meals) to Feeding America, a hunger-relief organization. To watch the video and find out how you can get involved, visit childhungerendshere.com.

FACE TIME

Another great use for those school photos: You can turn your child's face into a cookie cutter. E-mail a school pic (or any photo) to Spoiled Kitty Designs and they'll create a custom cutter on a 3-D printer. Note to parents: pigtails, glasses and other distinctive features make for an even better cookie. \$20; spoiledkittydesigns.com



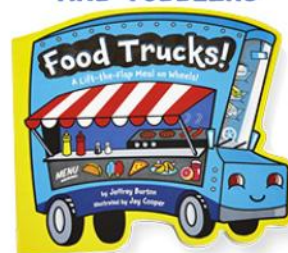
FORBIDDEN FRUIT

Guard your fruit snacks, kids: New research has found that in family households, parents eat 60 percent of them! SOURCE: PACKAGED FACTS

READ IT AND EAT!

Check out these fun new food-themed books for kids.

FOR BABIES AND TODDLERS



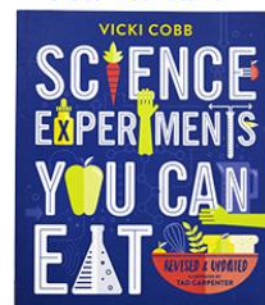
Peek under the flaps to see what each food truck is serving. \$8; amazon.com

FOR LITTLE KIDS



This book answers the question "If I eat jelly and I eat fish, can I eat jellyfish?"—and more! \$17; amazon.com

FOR BIG KIDS



Get a science lesson while you cook, and discover what makes muffins rise and how popcorn pops. \$10; amazon.com

Snacks in Bed!

Kids will have sweet (or savory) dreams in these food-themed pj's.



Taco Graphic organic T-shirt and Bubble Pants \$36 each; kirakids.com



Popcorn Sleep Set \$27; gap.com



Carter's Midnight Snacker four-piece set From \$34; macys.com



Crewcuts Pizza Party Sleep Set \$50; jcrew.com

Watermelon Camisole/ Cropped Legging Set \$48; esmeinc.bigcartel.com



Berries Pajama four-piece set \$15; gerberchildrenswear.com



Hatley Ice Cream PJ Set \$38; ronrobinson.com



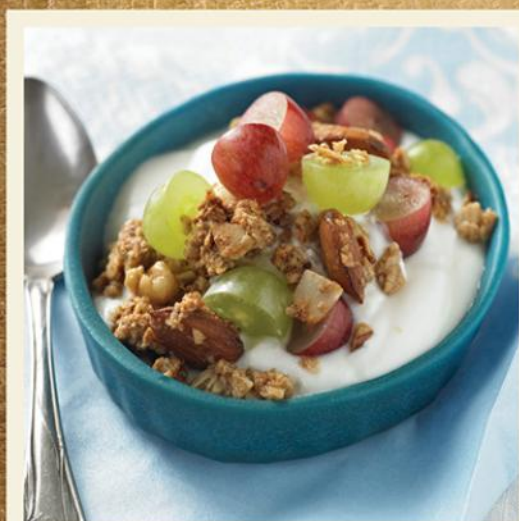
Sara's Prints Pajamas with Ruffle Trim Top \$36; amazon.com/fashion

PHOTOS: JEFF HARRIS/STUDIO D; STYLING: KRISTY VANT



A whole bunch of healthy.

Perfect for on-the-go energy, Grapes from California are a natural source of antioxidants and other polyphenols, which may support heart health. Explore grapes and their endless possibilities at grapesfromcalifornia.com



← A NATURAL SOURCE OF →
ANTIOXIDANTS
NO FAT • NO CHOLESTEROL



THINK OUTSIDE THE LUNCHBOX



SOUTH-OF-THE-BORDER TUNA WRAP

INGREDIENTS

- 1 can (5 oz.) **Bumble Bee® Solid White Albacore**, drained and chunked
- 1 can (15 oz.) black beans, drained
- $\frac{3}{4}$ cup shredded lettuce
- $\frac{1}{2}$ cup salsa
- $\frac{1}{2}$ cup shredded cheddar cheese
- 2 (12") large flour tortillas or seasoned wrap

DIRECTIONS

Divide tuna, beans, lettuce, salsa and cheese between two tortillas. Roll tightly burrito-style and cut in half diagonally.

ONLY
BUMBLE BEE
ALBACORE
WILL DO™



FOR MORE OUTSIDE
THE LUNCHBOX RECIPES
AND IDEAS, VISIT
BUMBLEBEE.COM/ALBACORE.

The best-packed lunches are healthy and easy to make ahead of time. Leave the sandwich routine behind and mix things up with this simple-to-assemble wrap featuring **Bumble Bee® Solid White Albacore Tuna**. It's a fun and convenient way to satisfy hunger with delicious protein and flavorful ingredients that appeal to kids and grown-ups alike.

Have a little fun and reinvent lunch with these simple recipe adaptations. The kids will love putting their own delicious spin on these lunch ideas:

Pack some tortilla chips for utensil-free dipping

Pair with fruits & veggies for a nibble plate

Mix in cooked quinoa for a gluten-free lunch



NOT ALL TUNA IS CREATED EQUAL

SUSPICIOUS

CHUNK LIGHT TUNA



DELICIOUS

SOLID WHITE ALBACORE

ONLY
BUMBLE BEE
ALBACORE
WILL DO™



Learn more at www.bumblebee.com/albacore

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Oh, Baby!

Next time you bite into one of these tiny guys, you'll know what you're eating.

Baby Carrots

The baby carrots we all know are just nuggets machine-cut from full-size carrots.

A California farmer invented baby carrots in the 1980s as a way to salvage misshapen produce. True baby carrots (left) are small carrots harvested a few weeks before maturation.

They tend to be less sweet because they're picked before natural sugars fully develop.

Baby Bananas

Baby bananas are a sweeter, creamier species than the large Cavendish bananas we love in the U.S. Because bananas are prone to disease, some industry insiders speculate that baby bananas could grow in popularity if our Cavendish supply ever dwindled.



Baby Artichokes

Baby artichokes actually aren't babies—they're just small for their age because they grow low on the plant, shaded by leaves and higher artichokes. They don't develop a fibrous choke, so they can be eaten whole—either cooked or raw. Just remove the outer leaves and they're ready to serve.

Baby Corn

Baby corn is exactly what the name implies: a baby version of corn on the cob, picked when it's tiny and the cob is tender and edible. Most of the baby corn we buy is peeled by hand in Asia, then canned and shipped to the U.S.



Gherkins

These tiny pickles are made from small varieties of cucumbers that are picked and pickled before they reach two inches.



**Sometimes the
Simplest Things
are the Yummiest.**



**No artificial preservatives or flavors.
Always made with milk.**

Born to Barbecue

The *Kids BBQ Championship* winner tells us what it's like to be crowned a grilling king—in sixth grade!

Most seasoned pitmasters have been grilling and smoking longer than Tyler Zager has been alive. But the 12-year-old, from Weston, FL, is ready to join their ranks. This summer, he wowed the judges on *Kids BBQ Championship* with his inventive hot dogs and smoky ribs, and walked away with the \$20,000 grand prize. Here's how he got fired up for the high-stakes competition.

Q: How did you learn to grill?

A: My mom taught me how to work our gas grill when I was 10. I also took cooking classes and watched tons of Food Network.

Q: So your mom and dad really let you play with fire?

A: Yep! But my mom watched every move I made—and in the beginning, she had to open and close the grill for me because I was too short to reach it. Now that I'm older, I do it on my own. I cook dinner for my family three or four nights a week.

Q: What was the show's funniest moment for you?

A: In the first episode, we had to cook a whole chicken and also make wings. Everyone was running around looking for ingredients, and I panicked and forgot which part of the chicken is the wing! Luckily, one of the other competitors pointed it out for me.

Q: Which was your favorite episode?

A: The finale. We started at 8 a.m. and got to use a smoker and a charcoal grill—it was *real* barbecuing.

Q: How did it feel when the judges said you won?

A: My heart was pounding really hard, then my mom, dad and I cracked up laughing because we couldn't believe it!



TYLER'S MIAMI HOT DOG

ACTIVE: 20 min | TOTAL: 20 min | MAKES: 8

- 1 tomato, diced
- ½ cup diced mango
- 4 scallions, chopped
- 1 small bunch fresh cilantro, chopped
- 1 tablespoon finely chopped seeded jalapeño pepper
- 2 teaspoons apple cider vinegar
- ¼ teaspoon garlic powder
- Kosher salt and freshly ground pepper
- 8 slices applewood-smoked bacon
- 8 beef hot dogs
- Spicy mustard, for serving
- 8 hot dog buns
- Crushed potato chips, for topping

1. Preheat a grill to medium. Combine the tomato, mango, scallions, all but a few tablespoons of the cilantro, the jalapeño, vinegar and garlic powder in a large bowl. Season with salt and pepper and mix until combined. Refrigerate until ready to serve.
2. Wrap a slice of bacon around each hot dog. Grill, turning, until the bacon is browned, about 5 minutes. Spread mustard on the buns; fill with hot dogs. Top with the mango salsa, crushed potato chips and the remaining cilantro.

100% delicious, 100% of the time.

It's the simple things that make dinner better. Like Tyson® Chicken Nuggets and three easy dipping sauces. These quick and tasty recipes are perfect for dipping 100% all natural* chicken nuggets. Dinner just got a lot more interesting.

**Keep it real.
Keep it Tyson.**



Pizza Marinara Dip

Ingredients

- 3 tablespoons finely chopped pepperoni
- 1 clove garlic
- ½ cup marinara sauce

Preparation

Heat a small nonstick skillet and add the pepperoni. Slice the garlic clove in half and add to the skillet. Cook, stirring occasionally about 1 minute until the pepperoni crisps and begins to pop. Remove from heat and stir in the marinara. Remove the garlic and discard. Serve warm or at room temperature. Makes about ⅔ cup.



Bacon Parmesan Ranch Dip

Ingredients

- ½ cup ranch dressing
- 3 tablespoons fresh grated parmesan
- 2 teaspoons bacon bits (optional)

Preparation

Stir together the dressing, parmesan and bacon bits. Serve immediately or keep refrigerated. Makes about ⅔ cup.



Hawaiian Sweet & Sour Dip

Ingredients

- 2 tablespoons ketchup
- 4 tablespoons apricot jam
- 2 teaspoons soy sauce
- 1½ tablespoons pineapple juice (or apple juice)
- 2 teaspoons rice wine vinegar

Preparation

Whisk together the apricot jam and ketchup in a small bowl until smooth. Stir in the soy sauce, pineapple juice and vinegar to combine. Serve at room temperature. Makes about ½ cup.

**Don't be afraid of
these dinosaurs.
They're 100% all
natural* chicken.**

**Keep it real.
Keep it Tyson.**



Since 1935



*Minimally processed, no artificial ingredients.
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Put Fun on the Menu

with Tyson® Chicken Nuggets

Chicken and Mac Sliders



Skyscraper Nacho Bowls



Cheesy Mac and Chicken Kups



Graveyard Chicken Chili





With a few simple ingredients and Tyson® Chicken Nuggets, you've got lots of cool dinner possibilities. Try our four easy ways to make 100% all natural* Tyson® Chicken Nuggets for dinners that are effortless to make and delicious to eat.



Skyscraper Nacho Bowls

Ingredients

- 20 Tyson® Chicken Nuggets
- 2 cups refried beans
- ½ cup Mexican cheese blend
- ½ cup salsa
- 32 tortilla chips

Preparation

1. PREPARE TYSON® CHICKEN NUGGETS according to package directions. Reserve hot.
2. HEAT REFRIED BEANS in microwave and spread ½ cup into 4 separate bowls.
3. TOP THE BEANS with 1 tablespoon each of cheese and salsa. Randomly plunge 5 Chicken Nuggets and 8 tortilla chips into each bowl, both sticking up like spears or skyscrapers.
4. SPOON REMAINING 1 tablespoon salsa over each bowl and then sprinkle with remaining 1 tablespoon of cheese.



For more recipe ideas, visit Tyson.com.

Chicken and Mac Sliders

Ingredients

- 8 Tyson® Chicken Nuggets
- ¼ pound elbow macaroni
- ¼ cup prepared cheese sauce
- 8 slices American cheese, halved
- 8 Hawaiian-style rolls

Preparation

1. PREPARE TYSON® CHICKEN NUGGETS according to package instructions. Set aside.
2. PREPARE ELBOW MACARONI according to package instructions, strain and return to pot. Stir in cheese sauce and mix well. Set aside.
3. BUILD SLIDERS by placing half of a slice of cheese on bottom of roll, then 2 tablespoons of cheesy pasta, one chicken nugget and finally top of roll. Repeat with remaining ingredients.



For more recipe ideas, visit Tyson.com.

Graveyard Chicken Chili

Ingredients

- 2 pounds Tyson® Chicken Nuggets
- 2 pounds ground beef
- 1 package chili seasoning, prepared
- 2 cans chili beans with sauce
- 1½ cups water
- ¼ cup sour cream

Preparation

1. PREPARE TYSON® CHICKEN NUGGETS according to package instructions.
2. COOK GROUND BEEF in a large skillet over medium heat, covered, for 15–20 minutes or until brown. Drain excess grease from the pan and stir in chili seasoning. Add chili beans with sauce (do not drain chili sauce) and water to the skillet. Heat for an additional 10 minutes until mixture begins to thicken. Pour into a serving dish. Set aside.
3. POUR SOUR CREAM into a plastic cake decorating bag or a plastic storage bag. Squeeze the sour cream to the corner of the bag and cut off a small section. On each nugget write "RIP" with the sour cream and place the nuggets upright in the chili to create the graveyard appearance.



For more recipe ideas, visit Tyson.com.

Cheesy Mac and Chicken Kups

Ingredients

- 15 Tyson® Chicken Nuggets
- ½ pound elbow macaroni
- ½ cup prepared cheese sauce
- 15 Hawaiian-style rolls
- 8 slices American cheese, halved
- 1 tablespoon parmesan cheese
- 1 tablespoon panko breadcrumbs

Preparation

1. PREPARE TYSON® CHICKEN NUGGETS according to package instructions. Set aside.
2. PREPARE ELBOW MACARONI according to package instructions, strain and return to pot. Stir in cheese sauce and mix well. Set aside.
3. SPRAY A 12-HOLE MUFFIN PAN with nonstick cooking spray.
4. FLATTEN EACH ROLL with the palm of your hand and press into each muffin mold. Pour ¼ cup cheesy pasta on each flattened roll. Place half a slice of cheese onto the cheesy mixture and top with a nugget.
5. MIX PARMESAN CHEESE AND BREADCRUMBS together and sprinkle over the top of each nugget. Bake for 10–15 minutes. Repeat with remaining ingredients.



For more recipe ideas, visit Tyson.com.

On Demand!

Stars tell us which weeknight dinner their kids request most.

PHOTOGRAPHS BY RYAN DAUSCH



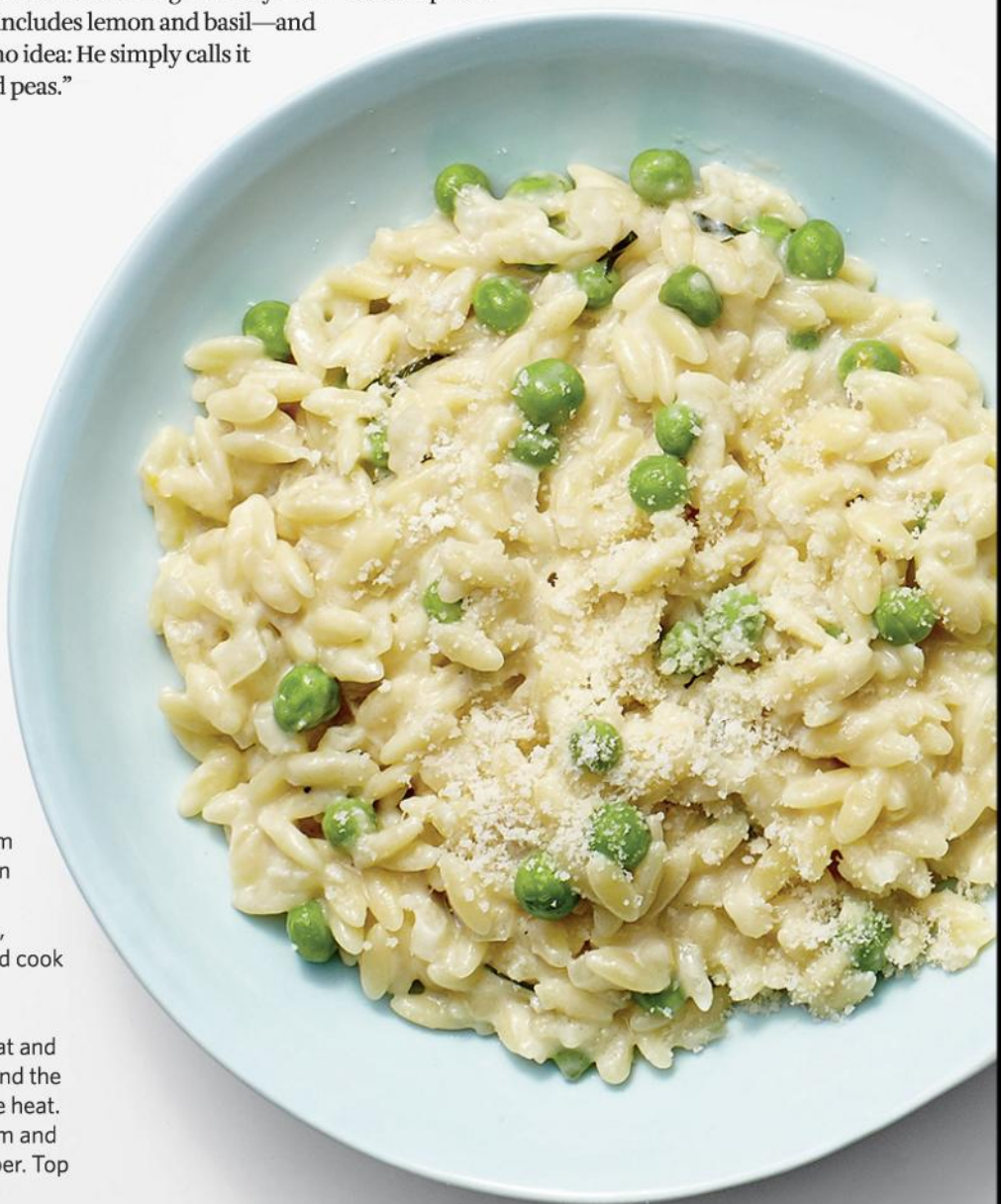
"My son is in the 'white food phase,'" Cooking Channel star Kelsey Nixon says of 4-year-old Ollie's food preferences. "I find I have more luck getting him to eat vegetables when I pair them with something he really likes—such as pasta." This dish includes lemon and basil—and Ollie has no idea: He simply calls it "pasta and peas."

KELSEY NIXON'S ORZOTTO WITH PEAS

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

- 2 tablespoons extra-virgin olive oil
 - 1 onion, diced
 - 1½ cups orzo or pearl barley
 - ¾ cup dry white wine (or chicken stock)
 - 3 cups chicken stock or low-sodium broth
 - ½ cup frozen petite green peas, thawed
 - ⅓ cup grated parmesan cheese, plus more for topping
 - 2 tablespoons thinly sliced fresh basil
 - ¼ cup heavy cream
 - 1 teaspoon grated lemon zest, plus the juice of 1 lemon
- Salt and freshly ground pepper

1. Heat the olive oil in a heavy-bottomed medium saucepan over medium-high heat. Add the onion and sauté until fragrant and translucent, about 2 minutes. Add the orzo and toast for 2 minutes, stirring occasionally. Add the wine (or stock) and cook until absorbed, about 1 minute.
2. Gradually add 3 cups chicken stock, stirring frequently. Bring to a simmer, then lower the heat and cover. Cook until the liquid is almost absorbed and the orzo is tender, 8 to 10 minutes. Remove from the heat.
3. Stir in the peas, parmesan, basil, heavy cream and lemon zest and juice. Season with salt and pepper. Top each serving with more parmesan.





This casserole has been tricking children in Nancy Fuller's family into eating broccoli for two generations. "My daughter Lorinda did not like broccoli, and this disguised it enough that she ate it—at least the tiny pieces!" Nancy says. The *Farmhouse Rules* star makes this dish whenever she hosts what she calls "Camp GG" (for Grammy Ginsberg, her married name). It's an enormous slumber party with any of her six kids and 13 grandchildren. "It feeds a crowd so easily," she says, "and my family is one big crowd!"

NANCY FULLER'S DIVINE CHICKEN DIVAN

ACTIVE: 30 min | TOTAL: 1 hr 10 min | SERVES: 6 to 8

- 5 tablespoons unsalted butter, plus more for the dish
- Kosher salt
- 1 large head broccoli, cut into 1- to 2-inch florets, tender stems peeled and cut into ½-inch slices (about 5 cups)
- 1 tablespoon chopped fresh sage
- 5 tablespoons all-purpose flour
- 3 tablespoons dry sherry (or chicken broth)
- 1 cup low-sodium chicken broth
- 1 cup milk
- 1 cup heavy cream
- Pinch of freshly grated nutmeg
- Freshly ground pepper
- 1 bunch scallions, chopped (about 1 cup)
- 1½ cups shredded gruyère cheese (about 6 ounces)
- 1 cooked 3½-pound chicken, meat removed and cut into chunks, skin and bones discarded (3 to 3½ cups meat)
- ½ cup sliced or slivered almonds, toasted
- ½ cup grated parmesan cheese
- ¾ cup breadcrumbs

1. Preheat the oven to 400° and butter a shallow 3-quart casserole dish. Bring a large saucepan of salted water to a boil. Add the broccoli and cook until bright green and almost tender (you still want it to have a little bite; it will cook more in the oven). Drain; cool under cold running water and pat very dry. Set aside.
2. Melt 4 tablespoons butter in a large saucepan over medium heat. When the butter is melted, add the sage and let sizzle a minute, then add the flour. Cook the roux (or else it will taste like raw flour), whisking, for 2 to 3 minutes, without letting it brown. Pour in the sherry (or broth) and cook to reduce it away, about 1 minute.
3. Whisk in 1 cup broth, the milk, heavy cream and nutmeg and season with salt and pepper. Bring to a simmer and cook, whisking occasionally to get out any lumps, until thickened, 6 to 7 minutes. Stir in the scallions and gruyère until the cheese is melted, then remove the sauce from the heat.
4. In a large bowl, mix together the sauce, broccoli, chicken and almonds until thoroughly coated. Pour into the prepared casserole dish. In a small bowl, melt the remaining 1 tablespoon butter in the microwave, then toss with the parmesan and breadcrumbs. Sprinkle the mixture over the top of the casserole. Bake until browned and bubbling, about 35 minutes.

INSET: JAMIE PRESCOTT

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Tiffani Thiessen surprised her 6-year-old daughter, Harper, with a homemade corn dog on her third birthday. (Harper had eaten them in restaurants and fallen in love.) When she tasted her mom's version, she said it was the best she'd ever had. "Win for Mommy!" Tiffani says. Harper now asks for corn dogs fairly often, but the *Dinner at Tiffani's* star only makes them for special occasions. "No one should be eating corn dogs all the time!"



TIFFANI THIESSEN'S CORN DOGS

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

2 quarts peanut or grapeseed oil, for frying
 1½ cups fine yellow cornmeal
 1¼ cups all-purpose flour
 ¼ cup sugar
 1 tablespoon baking powder
 Kosher salt
 1 large egg, beaten
 1¾ to 2 cups buttermilk
 1 tablespoon vegetable oil
 1 tablespoon honey
 6 hot dogs
 2 tablespoons cornstarch
 Ketchup and mustard, for serving

1. Heat the oil to 350° in a Dutch oven or large saucepan over medium heat. Line a large plate or baking sheet with paper towels; set aside. Sift together the cornmeal, flour, sugar, baking powder and ¼ teaspoon salt into a large bowl. Add the egg, 1¾ cups buttermilk, the vegetable oil and honey and stir to combine. The batter should be a little thicker than pancake batter—it should fall off a spoon but not run off it.

2. Dry the hot dogs thoroughly with a paper towel.

Insert a long wooden skewer into each hot dog, pushing it almost all the way through to the end. Sprinkle the cornstarch on a small plate and roll the hot dogs in the cornstarch until lightly dusted. Gently tap the hot dogs to remove the extra cornstarch.

3. Pour the batter into a tall drinking glass. Holding a hot dog by the skewer, dunk the hot dog straight down into the glass of batter so that it is fully immersed. Slowly pull the hot dog back out, ensuring that it is fully coated on all sides and allowing some of the excess batter to drip back into the glass. (If the batter is not adhering to the hot dog, it is too thick. Add more buttermilk, 1 tablespoon at a time, and redip the hot dog.)

4. Once coated, immediately place the battered hot dog into the oil while still holding the stick. Cook until deep golden brown, 2 to 3 minutes, turning the stick as necessary to ensure even browning. Place the cooked corn dog on the paper towels to drain. Repeat with the remaining hot dogs and batter.

INSET: REBECCA SANABRIA

“No mom can cook something every single night that thrills the entire family,” says *Ten Dollar Dinners* host Melissa d’Arabian. She should know—she has four girls, one of whom follows a gluten-free diet. “If I get three out of four daughters, I claim victory!” Plus, this dish has sparked her girls’ interest in Thai food. “Their dream vacation is to Thailand,” she says.



MELISSA D'ARABIAN'S TURKEY PAD THAI

ACTIVE: 10 min | TOTAL: 25 min | SERVES: 4

- ¼ cup brown sugar
- Juice of 1 lime, plus wedges for serving
- ¼ cup fish sauce
- 2 tablespoons rice vinegar
- 1 tablespoon Sriracha
- 1½ cups shredded or cubed cooked turkey (about 9 ounces)
- Salt
- 8 ounces linguine, broken in half
- 2 tablespoons vegetable oil
- ½ onion, sliced
- 3 cloves garlic, minced
- 3 large eggs, slightly beaten
- 1 large carrot, grated
- ½ cup chopped peanuts
- ½ cup chopped fresh cilantro
- 2 cups bean sprouts
- 3 scallions, cut into ¾-inch pieces (about ¼ cup)

1. Make the sauce: Pour ¼ cup boiling water over the brown sugar in a bowl and stir to dissolve. Add the lime juice, fish sauce, rice vinegar and Sriracha and stir to combine. Add the cooked turkey to the sauce and let it absorb the flavors while prepping the rest of the dish.
2. Bring a pot of salted water to a boil. Add the linguine and cook 1 minute less than the label directs. Drain and set aside.
3. Heat the vegetable oil in a wok or large sauté pan over high heat until very hot, almost smoking. Add the onion and stir-fry 1 minute. Add the garlic and stir, then add the eggs and cook for 30 seconds, stirring. Add the linguine and turkey (with the sauce) and cook, stirring, for a few minutes. Remove from the heat and toss in the grated carrot, peanuts, cilantro, bean sprouts and scallions. Serve with lime wedges.



INSET: KRISTEN VINCENT.

Mix & Match Cereal Treats

Design your own no-bake bars!

PHOTOGRAPHS BY LEVI BROWN



CRISPY RICE CEREAL + GRAHAM CEREAL +
FREEZE-DRIED STRAWBERRIES



CHOCOLATE CRISPY RICE CEREAL +
CHOCOLATE OAT CEREAL + PEANUT BUTTER CHIPS



TOASTED OAT CEREAL + DRIED FRUIT +
CHOCOLATE CHIPS



CRISPY RICE CEREAL +
MINI MARSHMALLOWS + SPRINKLES

1

CHOOSE YOUR CEREAL

Use 7 cups total (pick 1 or 2 types).



Crispy rice cereal
(regular or chocolate)



Cornflakes



Corn or rice
squares



Toasted oat cereal
(regular or chocolate)



Graham cereal



Chocolate puffs

2

MAKE THE BASE

Line a 9-inch square baking dish with nonstick foil. Melt 6 tablespoons unsalted butter or coconut oil in a large pot over medium heat. Add one 10-ounce bag mini or regular marshmallows and stir until melted, then stir in 1 teaspoon vanilla. Stir in $\frac{1}{2}$ cup nut butter, if desired. Remove from the heat and stir in the cereal.

3

ADD MIX-INS

Stir in up to $1\frac{1}{2}$ cups total (pick up to 3 types).



Granola



Nuts, roughly
chopped



Freeze-dried
fruit, chopped
if large



Dried fruit,
chopped if large



Yogurt-covered
raisins



Sweetened
shredded
coconut, toasted



Mini
marshmallows



Chocolate chips



White
chocolate chips



Peanut butter
chips



Butterscotch
chips



Toffee bits



Candy-coated
chocolates



Sprinkles
(up to $\frac{1}{4}$ cup)

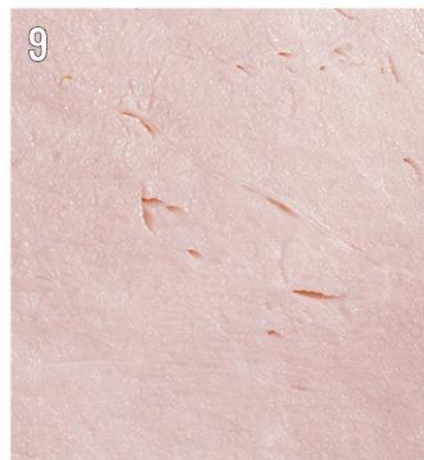
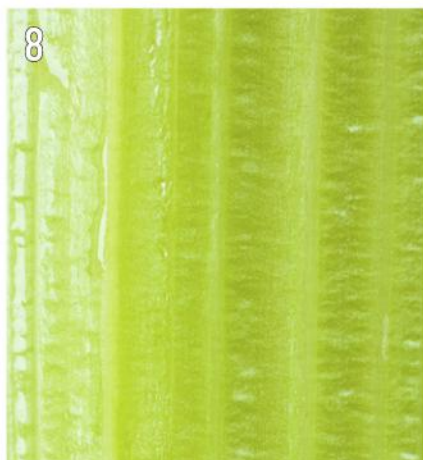
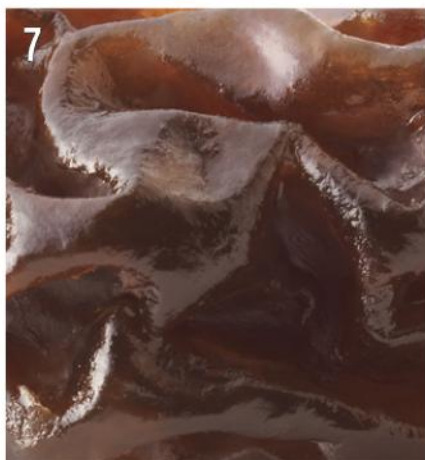
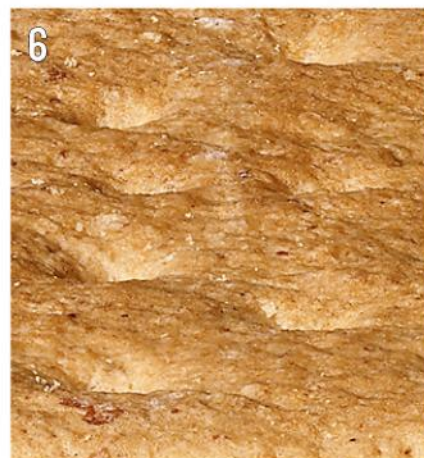
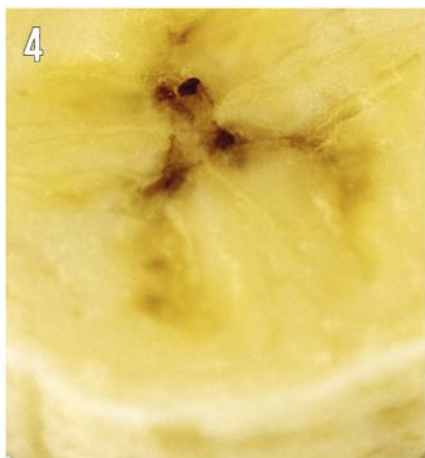
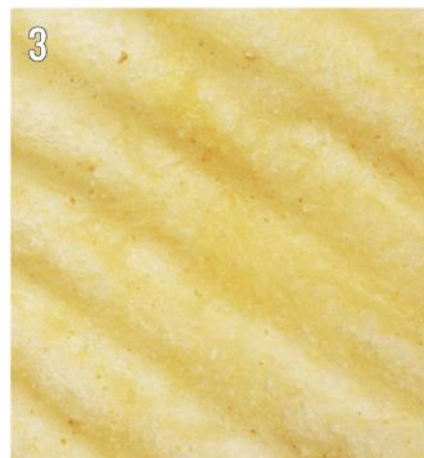
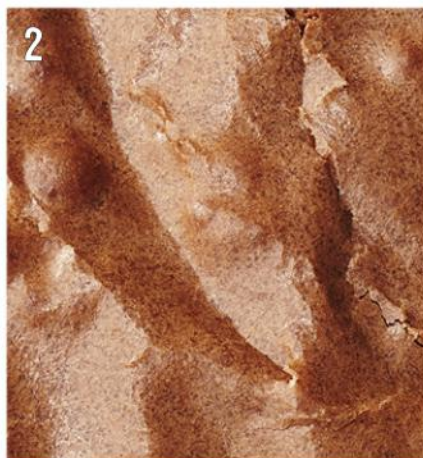
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FORM THE BARS

Press the cereal mixture into the prepared pan using a rubber spatula or lightly buttered hands. Let cool, then lift out of the pan using the foil and slice.

Get the Picture?

Take a (really) close look at these lunch-box favorites.
Can you tell what they are?



STRING CHEESE: JEFF HARRIS/STUDIO D. BROWNIE: JUSTIN WALKER. POTATO CHIP: BANANA AND RAISIN: GETTY IMAGES. STRAWBERRY AND CELERY: ALAMY. GRAHAM CRACKER: LEVI BROWN. HAM: CHARLES MASTERS.



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A CEO, A CHEF
OR A KID YOURSELF,
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HUNGER IN
THE U.S.



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WHY DID
THE GIRL ASK FOR

ARTIFICIAL
FLAVORS
IN HER SNACKS?

SHE
DIDN'T.

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KNOCK,
KNOCK.
WHO'S THERE?

MILK.

MILK WHO?

JUST
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