

**food**  
network  
magazine



MICHAEL'S  
CHICKEN POT PIE



DARNELL'S  
MINI MEATLOAF



INA'S  
BUTTERMILK BISCUITS



HALLOWEEN  
Snacks,  
Sweets and  
More!

# The *Comfort Food* Cookbook



**46**  
Easy  
Recipes

OVER-THE-TOP  
Mac and  
Cheese

Soups  
You'll Make  
All Season

Triple Chocolate  
Desserts  
LIKE THIS DREAMY CAKE



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DELECTABLY ROASTED  
CUTS MAKE YOUR  
TASTE BUDS QUAKE  
WITH YEARNING?



OH, **HILL** YEAH.™



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OCTOBER 2023

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America's  
best apple  
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# SAFEGUARD

WASHES AWAY 99% OF BACTERIA\*



\*in lab testing vs. S. aureus & E. coli

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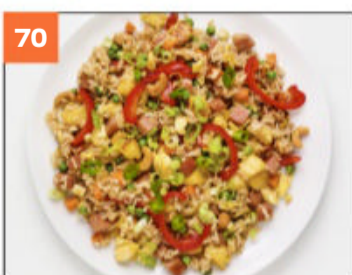
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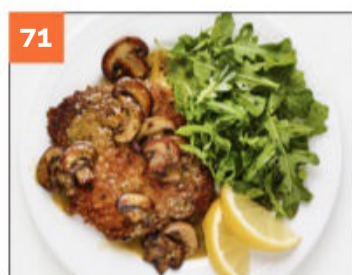
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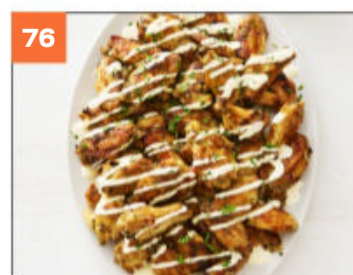
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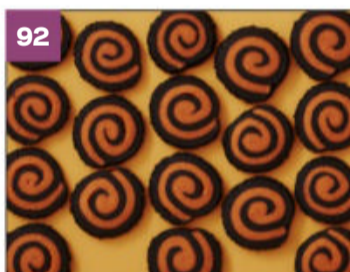
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## JOIN THE CLUB!

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# To Your Health

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

BY LAVANYA NARAYANAN



## Small Wonders

Next time you're buying seafood, go for small fish or mollusks. Fish and seafood that are low on the food chain are often high in protein and micronutrients, like zinc and vitamin B12—plus they're generally more sustainable choices than larger fish. Try the scallop salad on page 68.

SOURCE: HARVARD MEDICAL SCHOOL

## Food for Thought

Fermented foods are often praised for being good for the gut, but turns out they may be good for your brain too. Almost all the fermented foods analyzed in a new study contained compounds that could have positive effects, according to preliminary findings.

SOURCE: MICROBIOLOGY SOCIETY



The kimbap on page 53 is filled with pickled radishes.



## Beets Me

The beet salad on page 73 could help keep your blood pressure in check: Beets are naturally high in nitrates, which the body converts to nitric oxide, a compound that improves blood flow. Pick up some vacuum-packed precooked beets at the grocery store, or cook some fresh ones—it's prime beet season!

SOURCE: AMERICAN PHYSIOLOGICAL SOCIETY



## Big Love for Lentils

Lentils deserve some attention: The millennia-old legumes are packed with protein and contain more iron than steak! They require minimal water to grow and they fertilize the soil—so they're environmentally friendly too. Get your fill with the dal on page 73.



**Eat your brussels sprouts!**  
They're considered one of the top 10 most nutrient-dense vegetables.

# On Your Mark,

Tear out these pasta “cookmarks” and flag your favorite recipes.



Presented by:



# Harvest Happiness

Cozy season is here and “sweater weather” sparks a craving for food that nourishes body and soul. Here, pasta stars alongside hearty fall flavors to create dishes that deliver on comfort. The meals you make with the help of smart and stylish **Food Network™ Cookware**, only at **Kohl's**, are like serving up a warm hug. Dig in and enjoy!



## Pasta e Fagioli with Fried Herbs

from **FOOD NETWORK KITCHEN**

**Serves:** 4–6 | **Active Time:** 30 min | **Total Time:** 45 min

### INGREDIENTS

- 1/2 cup olive oil
- 1/4 cup fresh sage leaves
- 3 sprigs fresh rosemary
- 8 ounces diced pancetta
- 2 medium carrots, diced
- 1 small onion, diced
- Kosher salt and freshly ground black pepper
- 1 6-ounce can tomato paste
- 2 cloves garlic, minced
- 8 ounces ditalini
- 1 14.5-ounce can white beans, drained and rinsed
- 1/2 cup grated Parmesan (about 2 ounces)

### DIRECTIONS

Heat the oil in a **Food Network™ 7-qt. Ombre Enameled Cast-Iron Dutch Oven™** over medium-high heat. Add the sage and rosemary and cook, stirring often, until crispy, about 4 minutes. Remove the herbs to a plate with a slotted spoon; reserve.

Add the pancetta, carrots, onion, 1 teaspoon salt, and some pepper to the pot and cook over medium-high heat, stirring often, until the pancetta is crisp and the vegetables are softened, about 15 minutes.

Add the tomato paste, garlic, 2 teaspoons salt, and 8 cups water; bring to a boil. Add the pasta and cook to al dente, 7 to 8 minutes. Stir in the white beans and cook until warm, about 1 minute. Strip the leaves from the rosemary stems; discard the stems. Top the soup with the sage, rosemary leaves and Parmesan.



More kitchen essentials at [Kohls.com/FoodNetwork](http://Kohls.com/FoodNetwork)



## One-Pot Mac and Cheese

from **FOOD NETWORK KITCHEN**

**Serves:** 6 | **Active Time:** 20 min | **Total Time:** 20 min

### INGREDIENTS

- 1 pound cavatappi
- 6 cups whole milk
- 8 ounces mild cheddar, shredded (about 2 cups)
- 6 ounces part-skim mozzarella, shredded (about 1 1/2 cups)
- 4 ounces cream cheese, cubed
- 3 tablespoons unsalted butter, cubed
- 1 teaspoon ground mustard
- Large pinch cayenne pepper
- Kosher salt
- Finely chopped chives, for serving

### DIRECTIONS

Put the pasta and milk in a **Food Network™ 12-in. Ombre Covered Sauteuse Pan.** Bring to a boil over medium heat, stirring frequently to keep the pasta from clumping. Lower to a simmer and cook, stirring frequently, until the pasta is tender and the milk has thickened to the consistency of heavy cream, 7 to 8 minutes.

Remove from the heat; add the cheddar, mozzarella, cream cheese, butter, mustard, cayenne pepper and 1 3/4 teaspoons salt. Stir until smooth, thick and creamy. Sprinkle with chives and serve hot. (The dish will thicken as it cools; thin it out with a little hot water if desired.)



More kitchen essentials at [Kohls.com/FoodNetwork](http://Kohls.com/FoodNetwork)



## Orecchiette with Anchovies, Tuscan Kale and Breadcrumbs

from **FOOD NETWORK KITCHEN**

**Serves:** 6–8 | **Active Time:** 30 min | **Total Time:** 30 min

### INGREDIENTS

- Kosher salt and freshly ground black pepper
- 1 pound orecchiette
- 5 tablespoons olive oil
- 3/4 cup panko
- 3 anchovies, chopped
- 2 cloves garlic, minced
- 1 bunch Tuscan kale, stems discarded and leaves sliced
- 1 cup grated Asiago (about 4 ounces)
- 1 teaspoon lemon zest

### DIRECTIONS

Bring a large pot of heavily salted water to a boil. Add the pasta and cook to al dente, 7 to 8 minutes. Reserve one cup cooking water, then drain the pasta.

Meanwhile, heat 2 tablespoons of the oil in a **Food Network™ 13-in. Pre-Seasoned Cast-Iron Skillet** over medium-high heat. Add the panko, 1/4 teaspoon salt, and some pepper and cook, stirring often, until golden and toasted, 4 to 5 minutes. Remove to a plate.

Add the anchovies, garlic and remaining 3 tablespoons oil to the skillet and cook, stirring often, until the anchovies are sizzling and golden, 2 to 3 minutes. Add the kale, 1/4 teaspoon salt, and some pepper and cook, stirring often, until the kale is softened and bright green, 4 to 5 minutes. Stir in the pasta, Asiago, lemon zest, 1/2 teaspoon salt and 3/4 cup of the pasta water and toss until the cheese is melted and everything is combined, adding more pasta water if needed. Top with the panko.



More kitchen essentials at [Kohls.com/FoodNetwork](http://Kohls.com/FoodNetwork)



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Soup,

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savings

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& feelin' amazing.



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Hey,  
chocolate  
lovers: See  
page 60!



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# Star Search

Find your favorite Food Network celebs in this issue.

What's a drink that is comforting to you?

"An iced coffee any time of year makes me feel like all is right in the world. It reminds me of my move to NYC in 2001. I'd never had one before then."



**Sunny Anderson**  
*The Kitchen*  
pg. 46



**Gabriele Bertaccini**  
*Ciao House*  
pg. 22



**Stephanie Boswell**  
*Halloween Baking Championship*  
pg. 87



**Anne Burrell**  
*Worst Cooks in America*  
pgs. 22, 48



**Ava Clark**  
Cookbook author  
pg. 34

"I love a hot spiced apple cider. You just simmer cider with cinnamon. I also put in star anise—it adds such an interesting flavor. Add a little bourbon if you're feeling frisky!"

"Snapple Apple! I've been drinking it since I was a kid, so it's nostalgic and refreshing."



**Darnell Ferguson**  
*Superchef Grudge Match*  
pg. 47



**Tyler Florence**  
*The Great Food Truck Race*  
pg. 20



**Ina Garten**  
*Barefoot Contessa; Be My Guest*  
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**Duff Goldman**  
*Halloween Cookie Challenge; Kids Baking Championship*  
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**Alex Guarnaschelli**  
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**Carla Hall**  
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**Shinmin Li**  
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*The Kitchen*  
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**Rosanna Pansino**  
*Halloween Cookie Challenge*  
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**Damaris Phillips**  
*Outrageous Pumpkins*  
pg. 89

"A proper Manhattan made with rye whiskey and cinnamon bitters poured over a giant ice cube leaves me all warm and tingly!"



**Aarti Sequeira**  
*Halloween Wars; Guy's Grocery Games*  
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*Symon's Dinners Cooking Out*  
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**Molly Yeh**  
*Girl Meets Farm*  
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**Zac Young**  
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**Geoffrey Zakarian**  
*Chopped; The Kitchen*  
pg. 22

# WHAT IS AVAXHOME?

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# HAVE YOUR CAKE!

Years ago, I baked a chocolate cake for my husband's birthday and accidentally left out a cup of water. The result was a cake so comically dense that the layers could actually stand on their sides. I'm not exaggerating—photo evidence below. Who knows why this happened: Maybe I was distracted (I had a 2-year-old at the time) or maybe I was overly confident (I make a lot of chocolate cake!). All I know is, the recipe, which I found online, didn't include water in the ingredient list—so water simply wasn't on my radar. I had to trash the whole thing and start over.

This is a common practice in many food magazines and cookbooks. Water isn't something you need to buy or prep, so it's often not listed with the other ingredients;

the amount of water is buried in the steps instead. We wrote cake and bread recipes this way for years here, but after much discussion, we changed course and decided to list water in all baking recipes. Then we made it official: We added the rule to our *Food Network Magazine Style Guide*.

Yep, this thing exists and it's no joke. It's a 48-page manual filled with all sorts of nerdy food-editor stuff: the clearest instructions for splitting a vanilla bean, the best wording for safely pureeing a hot soup, the most concise explanation of a double boiler. It also includes the correct spelling for chile pepper (not chili pepper), the preferred plural of zucchini (zucchini) and a list of random foods that are trademarked and need to be capitalized (like Popsicle—who knew?). It's *everything*.

We've all made mistakes in the kitchen, like my birthday cake blunder, but our job as food editors is to help you avoid them. So please, make the chocolate cake on our cover.

Per page 14 of the style guide, the water is in the ingredient list. I promise, you can't miss it.



Liz

Liz Sgroi  
Executive Director



A cake should never be able to do this!





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# BAKING CHAMPIONSHIP

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# Food News

BY CAROL LEE AND LAVANYA NARAYANAN



## Food is a major fashion muse.

This new exhibit is a treat: *Food & Fashion* at The Museum at FIT in New York City features over-the-top items like Moschino's Hershey bar gown and Delvaux's mini burger bag, along with pieces for real life such as a Commes des Garçons dessert dress. It's open through November 26; admission is free.

THIN MINTS: SHUTTERSTOCK.



## Thin Mints are for sprinkling too!

Girl Scouts have turned their No.1 cookie into a minty dark cocoa seasoning, and fans are trying it on everything: milkshakes, cupcakes, dips and more. It's sold at Walmart, HEB, Albertsons and Meijer, and it just arrived at Kroger. \$6; [bgfoods.com](http://bgfoods.com) for buying info



## Faux meat can help build muscle.

Mycoprotein, a protein made from fungus that's used to create meat alternatives, may be just as good for building muscle as real animal protein, according to a new study.

SOURCE: JOURNAL OF NUTRITION



# Food News



## Hot dogs are all grown up.

Upscale restaurants are turning hot dogs into haute dogs, with prices to match. In New York City, you can order a \$29 aged-brisket dog at Mischa (above) with toppings like bacon habanero chili crisp and cucumber relish, or a \$24 Wagyu beef wonder with asiago, chili and crispy shallots at the Consulate (right). Meanwhile, Coucou in Los Angeles has a \$25 pork sausage dog (center) covered in cheese and onion marmalade. Don't be afraid to ask for a fork and knife—you'll need them!



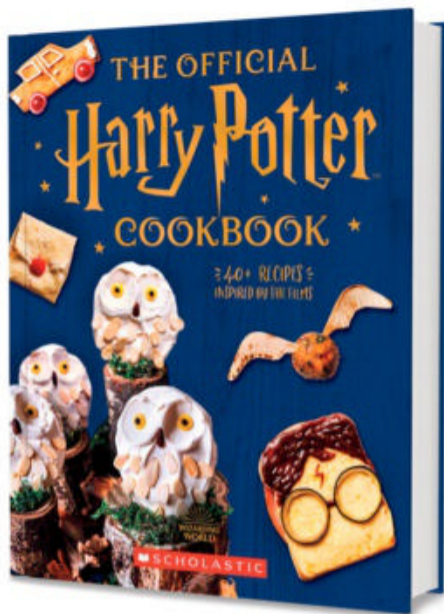
## Instant cold brew is cool!

You can now whip up your own Dunkin' cold brew at home: The company is selling a new liquid concentrate at grocery stores. It comes in 31-ounce bottles of unsweetened and caramel (and a special pumpkin spice version through October). You just add equal parts water or milk and refrigerate. \$9.50; [dunkinathome.com](https://dunkinathome.com) for buying info



## Tyler Florence will send you dinner.

The next best thing to eating at the Food Network star's posh San Francisco steakhouse, Miller & Lux? Digging into one of his steaks at home. Tyler's restaurant will ship you his 46-ounce dry-aged tomahawk steak for \$190 (it feeds three!), or you can order his signature finishing oil for \$42. [millerandluxrestaurant.com](https://millerandluxrestaurant.com)



### There's a new cookbook for muggles!

In honor of the 25th anniversary of *Harry Potter and the Sorcerer's Stone*, Scholastic has released *The Official Harry Potter Cookbook*. Recipes include Quidditchios nachos, Hagrid's Huge and Hearty Stew, and other dishes fit for a Hogwarts feast. \$20, [scholastic.com](http://scholastic.com)



### Curry is the hot new school lunch.

A spice-mix company is bringing Indian flavors to the largest school district in Los Angeles, following its success in other districts around the country. Sara Parthasarathy and Partha Sabniviss, founders of Flavor Temptations, plan to start with aloo curry (Indian potato curry) in L.A., then branch out to chana masala and chicken tikka.



“My cats absolutely loved this food!” -Krystal\*

“They went crazy for it! Highly recommend!” -Aleae\*



“My cat has a new favorite food” -Nicole\*

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\*Received a free product for an honest review

\*\* Based on 52-week \$ sales

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# KNOW IT ALL Spaghetti

Dig into some fun facts about America's No. 1 pasta.

BY CAROL LEE

We have infinite choices on the pasta shelf these days, but many of us keep reaching for spaghetti. It's the best-selling shape in the US for Barilla, the largest pasta maker—and it has been one of America's go-to comfort foods for as long as many of us remember. Italian immigrants brought the pasta over in the 19th century, and it soon found its way into our daily lives, often with red sauce and meatballs on top. Believe it or not, the unruly strands were even longer when they arrived: Traditional spaghetti noodles were 20 inches long! They were shortened to about 10 inches so they'd be easier to store and cook—but there's still lots to love. Here's how modern-day spaghetti measures up to its long, thin pasta cousins.

ANGEL HAIR 0.9 mm

CAPELLINI 1.1 mm

THIN SPAGHETTI 1.7 mm

SPAGHETTI 1.8 mm

THICK SPAGHETTI 1.9 mm

BUCATINI 3 mm

## Are You a Twirler or a Slurper?

"I only twirl, but never with a spoon! Spaghetti with clams is a favorite."

—Geoffrey Zakarian



"I'm Team Twirl. However, when I am especially hungry I switch to Team Slurp!"

—Gabriele Bertaccini



"Twirler! I save slurping for ramen and pho."

—Anne Burrell



"Side-of-the-bowl twirler. I love a nice tight clump of al dente pasta."

—Jeff Mauro



## PASTA POWER

The record for speed-eating pasta is held by German André Ortoff, who downed 2.09 pounds of spaghetti in three minutes in 2021.

## USE YOUR NOODLE

Spaghetti is the key ingredient in these popular dishes.



### Spaghetti Pie

This casserole usually includes spaghetti, eggs, ground beef, marinara sauce and cheese, but some make it with Spaghettios!



### Cincinnati Chili

Greek restaurateurs invented this chili-and-cheese-topped spaghetti in the early 1920s to appeal to Americans. It's a Guy Fieri family favorite.



### Million Dollar Spaghetti

TikTokers obsess over this combo of pasta, Bolognese, white sauce and cheese. It's ultra-rich, hence the name.



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America's Best

# Apple Treats

Hit the road this fall and try some of these standout sweets.

BY MARIAH SCHLOSSMANN



### Lord of the Pies

Just how deep is this deep-dish apple pie from Emporium Pies in Dallas? Four delicious inches. Each pie is made with 10 apples and topped with cinnamon streusel.

It's apple season, and restaurants and bakeries are making the most of it! We searched far and wide looking for the best apple treats across the country: the most amazing pies, the coolest caramel apples, the dreamiest cider doughnuts. Check out our favorites. Each one is worth a trip!



**Apple Cider Slushes**

Every apple treat tastes better with ice cream, and these slushes at Delicious Orchards in Colts Neck, NJ, prove the point. You can pick apples at nearby Eastmont Orchards.



### 🍏 Caramel Apple Pie Roll 🍏

Cinnaholic in Atlanta decks out this riff on a cinnamon bun with apple pie-inspired toppings like a homemade crumble and chunks of apple.



### 🍏 Apple Cider 🍏 Ice Cream Doughnuts

October Fools' Day! Life Raft Treats in Charleston, SC, makes doughnuts from apple cider ice cream and coats them with a white chocolate shell that looks like icing.



### 🍏 Caramel Apples 🍏

DeBrand Fine Chocolates in Fort Wayne, IN, coats Granny Smiths in layers of caramel, almonds, pecans and chocolate. Each apple serves 8 to 12 people!



### 🍏 Caramel Apple Macarons 🍏

These pretty bites from Trophy Cupcakes in Seattle are apple through and through: They're filled with spiced apple compote and caramel buttercream.



### 🍏 Apple Pie in a Paper Bag 🍏

Baking a pie in a brown paper bag keeps the apples tender without over-browning the crust; it's a specialty at the Elegant Farmer in Mukwonago, WI.



### 🍏 Apple Pie Egg Rolls 🍏

There's nothing savory about this egg roll from the Puddin' Palace in Oaklyn, NJ. Each one is stuffed with cinnamon-sugar apples (often Pink Ladies) and caramel.



### 🍏 Apple Cobbler Cupcakes 🍏

Smallcakes in Shreveport, LA, makes these cupcakes with apple pie spice, a caramel drizzle and a mound of toasted streusel topping.



### 🍏 Apple Cider Marshmallows 🍏

These ethereal treats from Sweet Lydia's in Lowell, MA, are made with cider from a local farm. You can also get them rolled in cinnamon sugar!



**Apple Cider Doughnut  
Ice Cream Sandwiches**

Locals in New Bedford, MA, flock to family-owned Dairy Maid Ice Cream for its rich vanilla soft-serve sandwiched in a fresh cider doughnut.





🍏 **Beignets with Sautéed Apples** 🍏

Beignets are piled on top of warm apples at Satterfield's Restaurant in Birmingham, AL. Vanilla ice cream is the perfect topping!



🍏 **Caramel Apple Mousse Cakes** 🍏

Cut into a green apple from Sweet Dee's Bakeshop in Scottsdale, AZ, and you'll find chocolate caramel mousse and an apple compote filling.



🍏 **Apple-Pumpkin Croissants** 🍏

Wild Crumb in Bozeman, MT, gets all the best fall flavors into these pastries. The flaky pumpkin dough is filled with apples and topped with salted caramel.



🍏 **Caramel Apple Crisp Milkshake** 🍏

Homemade apple crisp and apple-flavored condensed milk are blended into this over-the-top milkshake at Ninety's Dessert Bar in Charlotte, NC, and Rock Hill, SC.



🍏 **Apple Chai Cake** 🍏

This popular cake at Ellie's restaurant in Providence, RI, is a favorite for local weddings. It's made with Ellie's own apple butter and a chai tea buttercream.



🍏 **Caramel Apple Pie Holes** 🍏

At the Pie Hole in Los Angeles, you can get your pie fix without committing to a whole slice: These little bites are just two inches.



🍏 **Apple Pie Waffles** 🍏

Inspired by his grandma's cinnamon apples, the owner of Florida's Canopy Road Cafe topped these waffles with sautéed apples, whipped cream and salted caramel sauce.



🍏 **Caramel Apple Cupcake** 🍏

You'll find this beauty at four locations of CamiCakes in Georgia. They're cinnamon- and clove-spiced cupcakes topped with caramel buttercream and an apple chip.

# In the Dark

Take a look at just how appealing a black kitchen can be.

BY JULIANA LABIANCA

**W**hite kitchens have been the renovation standard for years, but a new neutral is gaining popularity. Black is surprisingly versatile—it fits in with modern, rustic, midcentury and transitional decor—and it looks sophisticated in pretty much every iteration. If you aren't ready to go all in, dabble in drama by adding some black fixtures or accessories. Here's all the inspiration you'll need!

## Black & Black

This Los Angeles space strikes a perfect balance between sleek and homey. Designer Meghan Eisenberg paired modern slab cabinets and a matching black island with cozy touches like stools with wood-tipped legs and light hardwood floors. Glass-fronted cabinets and the vaulted ceiling add some airiness to the room.

## Black & White

This classic color combo is always a win. Designer Alexandra Crecelius installed IKEA cabinets in this Lincoln, NH, kitchen, then finished them with Nieu doors in Bonny Black. The black stainless-steel Zline range keeps the drama going, but it's offset with white quartzite countertops and a ceramic subway-tile backsplash laid in a vertical pattern. The brass hardware "acts like the jewelry of the space!" Alexandra says.





## Black & Wood

The custom black cabinets in this Bucks County, PA, space might have been too intense on their own, but architects Kim Yao and Stephen Cassell installed a run of walnut cabinet fronts above the black granite backsplash to break things up. The burnt yellow cushions on the chrome Bertioia barstools add a little pop of color.

# Get the Look



## Edison Linear Pendant

Jonathan Y,  
33 1/4" wide,  
\$104;  
build.com



**Align Pull-down Faucet**  
\$620;  
moen.com

**Giana Sink**  
19" x 33", \$998;  
rejuvenation.com

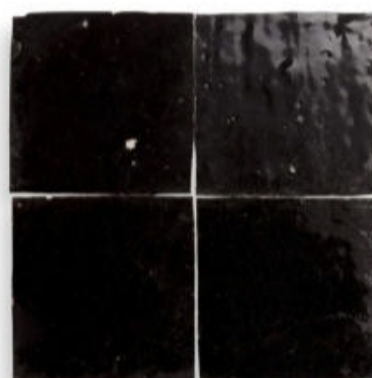


**Echo Hex Tile**  
8" x 9", \$14 per  
square foot;  
ziatile.com



SW 6991  
**Black Magic**

**Black Magic**  
by Sherwin-Williams



**Scribes' Ink Zellige Tile**  
4" x 4", \$20 per square foot;  
cletile.com



**36" Classic Fridge**  
\$6,195; bigchill.com



**Kody Counter Stool**  
\$184 for 2;  
allmodern.com



**Labyrinth Runner**  
Jonathan Adler, from  
\$209; ruggable.com

# Breakfast

with Alex and Ava

Alex Guarnaschelli and her daughter teamed up on a new cookbook. Try some of their recipes!

On weekend mornings, you can almost always find *Chopped* judge Alex Guarnaschelli and her daughter, Ava Clark, 16, in the kitchen side by side—but they’re making different things. “Ava’s usually having eggs with bacon and sausage and roasted mushrooms—she’s a real savory breakfast person,” says Alex. “I’m somewhere in between a muffin, coffee cake, cornbread, pancakes and waffles!” For her latest cookbook, *Cook It Up*, Alex turned to Ava as a true collaborator and partner. Ava is a natural in the kitchen, Alex says. “I didn’t even know how to cook bacon when I was a young teenager!” And Ava got just as much out of the deal: “My mom and I get along really well, and it was nice to finally be able to do something with her.” Start your day with one of these delicious egg dishes from the book—they’re mother-daughter approved!

—Kelsey Hurwitz



Check out more great recipes from Alex and Ava in *Cook It Up* (\$30, Clarkson Potter).

## POACHED EGGS AND AVOCADO ON CIABATTA

ACTIVE: 15 min | TOTAL: 15 min | SERVES: 2

- 1 tablespoon plus 1 teaspoon red wine vinegar
- Kosher salt
- 1 large ripe avocado, halved, pitted and peeled
- Maldon flaky sea salt
- 4 large eggs
- Freshly ground black pepper
- 2 small ciabatta rolls, halved and toasted (2 toasted hamburger or hot dog buns, 2 Kaiser rolls or a 5- to 6-inch-long halved baguette work too)

**1.** Simmer the liquid: Bring a large high-sided pan with about 3 inches of water to a simmer. Add 1 tablespoon of the vinegar and a pinch of kosher salt. (The salt and vinegar help the eggs take shape more easily as you poach them.)

**2.** Prep the avocado: On a flat surface, thinly slice the avocado halves the “short” way (crosswise). Season with Maldon salt for crunch and the remaining 1 teaspoon vinegar. (The vinegar enhances the taste of the avocado and helps prevent it from turning brown.)

**3.** Poach the eggs: Crack each egg into a separate small ramekin, bowl or teacup and set them on the counter next to the stove. (This may seem unnecessary, but see tips at right.) Hold the ramekin on one side and

gently tilt each one into the water to drop in the eggs, one by one, making sure to leave some distance between them. Reduce the heat so the water barely simmers. Allow the eggs to cook for 3 to 4 minutes until the whites are firm and turn completely opaque white. Set a kitchen towel on a plate and use a slotted spoon to gently remove the eggs, one by one, to the towel to drain. Season with Maldon salt and pepper.

**4.** Assemble: Set the ciabatta halves on two plates. Add half of the avocado to the bottom halves; gently place two of the poached eggs on top of the avocado. Season with a pinch of Maldon salt and cut in half. Serve with the top half of the ciabatta.



“Wonderfully fatty avocado and runny poached eggs create a silky effect that almost tastes like cheese.”

—Alex



## ➤ Ava's Egg-Poaching Tips ◀

- Patience is a virtue. Poaching may take a little practice, so poach your first eggs with a friend or adult.

- Seasoning the water with salt and vinegar makes the egg whites firm up so the eggs hold their shape better. Don't skip this step!

- The poaching water should be simmering (not boiling hard)—a hard boil can cause the eggs to become overly firm or overcook more easily.

- Cracking the eggs into individual bowls or glasses may seem weird. Why dirty a few bowls? You want to cook all the eggs at the same time, and cracking them over

the water one after the next is risky. With separate bowls, you have more control and can drop them in more easily.

- Be ready with a slotted spoon and a clean kitchen or paper towel (to remove excess moisture) so you have a place for the eggs to land once they are cooked.



**“A couple years ago my grandmother made this, and there was just something amazing about the way it was done.”**  
—Ava

## SAUSAGE AND EGG FRITTATA

ACTIVE: 10 min | TOTAL: 35 min | SERVES: 4 or 5

- 1 tablespoon extra-virgin olive oil
- 1 pound pork breakfast sausage links, halved lengthwise and sliced
- 1 large garlic clove, minced
- 8 sage leaves
- Kosher salt
- Nonstick cooking spray
- 6 large eggs
- Freshly ground black pepper
- ½ cup grated parmesan cheese

1. Preheat the oven to 325°. Line a plate with a paper towel.
2. Cook the sausages: In a large oven-safe nonstick skillet set over medium heat, heat the olive oil until it starts to smoke lightly. Remove the pan from the heat and add the sausages in a single layer. Return the pan to the heat and brown on the first side for 2 to 3 minutes. Use a pair of kitchen tongs or a spatula to turn each piece on its second side and brown for 2 to 3 minutes more. Stir in the garlic and cook for 30 seconds, until fragrant. Use the spatula or a slotted spoon to remove the sausages from the pan and drain on the paper towel-lined plate. Add the sage leaves to the oil remaining in the pan and fry for 1 to 2 minutes, until they turn a darker shade of green and are crispy. Sprinkle with salt and use the spatula or a slotted spoon to set them on the plate with the sausages. Use a paper towel to wipe anything sticking to the bottom of the pan and coat with a light layer of nonstick spray.
3. Get ready: In a medium bowl, whisk together the eggs, 2 tablespoons cool water, a pinch of salt and 3 or 4 short turns of pepper. Whisk only enough to integrate the eggs. You don't want to whip too much air into them or make them frothy.
4. Bake: Decrease the heat to medium-low and pour in the egg mixture. Sprinkle with the parmesan and evenly distribute the sausage and sage. Place the skillet in the center of the oven and allow the eggs to cook, undisturbed, until the frittata is cooked through but still slightly soft in the center, 12 to 15 minutes. If still liquidy in the middle, cook for a few minutes more.
5. Place a heat-resistant mat or trivet on the table. Put on an oven mitt or drape a thick kitchen towel over the handle of the pan as you remove the pan of eggs from the oven. (This may be a moment to ask an adult for help.) Place the pan on the mat. Cut the eggs into wedges like a pie and use a spatula to lift the slices up out of the pan and onto people's plates.

“I love rich eggs against the earthy and slightly sweet corn tortillas—with lots of hot sauce!”

—Alex



## MIGAS: TORTILLAS AND SCRAMBLED EGGS

ACTIVE: 15 min | TOTAL: 15 min | SERVES: 2

- 2 tablespoons extra-virgin olive oil
- 3 6-inch corn tortillas, cut into 1-inch squares
- 3 large eggs, lightly beaten
- Kosher salt
- Freshly ground black pepper
- 2 slices American cheese
- Cilantro leaves and hot sauce (optional)

**1.** Crisp the tortillas: In a medium nonstick skillet, heat the olive oil over medium heat. When the oil begins to smoke lightly, add the tortillas and brown them in the oil, stirring constantly, until they are golden brown and crisp. Turn off the heat.

**2.** Add the eggs: Using a rubber spatula, stir the eggs and a splash of water into the tortillas. Season with salt and pepper and immediately add the cheese, tearing it into smaller pieces and sprinkling it so it melts evenly and quickly. Return the heat to low. Stir the eggs gently and constantly, 1 to 2 minutes, until they are no longer runny or wet looking. Take care to scrape the sides and bottom of the pan as they cook to keep the eggs from sticking or cooking less evenly.

**3.** Finish: Once the eggs are all firmed into little bunches and not at all liquidy, they're done. Stop stirring and transfer them to two plates so the eggs don't continue to cook in the hot pan. Top with the cilantro and a splash of hot sauce (if using).

Put two plates on the counter near the stove so you can quickly get the eggs out of the pan before they dry out.

# Major

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# Mac & Cheese

This beloved dish can take on so many forms. Make one of these!



RECIPES BY MELISSA GAMAN, KHALIL HYMORE AND STEVE JACKSON

PHOTOS: RYAN LIEBE; FOOD STYLING: ADRIENNE ANDERSON;  
PROP STYLING: SARAH SMART.

## BACON-AND-EGG MAC AND CHEESE

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

- 1 tablespoon unsalted butter, plus more for the baking dish
- Kosher salt
- 1 pound elbow macaroni or small shells
- 8 ounces bacon, chopped
- 3 tablespoons all-purpose flour
- 3 cups whole milk
- 4 ounces cream cheese
- 1 pound sharp cheddar cheese, shredded
- Freshly ground pepper
- 2 tablespoons distilled white vinegar
- 6 large eggs
- 3 tablespoons everything seasoning
- 1 cup crispy potato sticks, crushed

**1.** Preheat the oven to 400°. Lightly butter a 9-by-13-inch baking dish. Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs for al dente. Reserve 1½ cups cooking water, then drain well and set aside. Fill the empty pasta pot with 2 to 3 inches of fresh water and bring to a low simmer over medium heat.

**2.** Meanwhile, melt the butter in a large wide pot or dutch oven over medium heat. Add the bacon and cook, stirring, until crisp, 6 to 8 minutes. Remove to a paper towel-lined plate with a slotted spoon. Sprinkle in the flour and cook, stirring, until smooth and lightly toasted, 1 to 2 minutes. Whisk in the milk until smooth, then continue cooking, whisking occasionally until steaming, about 3 minutes. Whisk in the cream cheese until melted and smooth. Reduce the heat to low and gradually whisk in the cheddar in batches, waiting for the cheese to melt before adding more. Whisk until smooth.

**3.** Remove the cheese sauce from the heat and stir in the cooked pasta. Stir in the bacon and ¾ cup of the reserved cooking water and season with salt and pepper.

**4.** Add the vinegar to the simmering water in the pasta pot; adjust the heat if needed so there are only a few small bubbles. Crack 3 eggs into small cups and tip them into the water. Poach, gently gathering the egg whites around the yolks with a spoon, until the whites are set but the yolks are very soft, about 3 minutes. Remove to a paper towel-lined plate using a slotted spoon. Repeat with the remaining 3 eggs.

**5.** Stir the mac and cheese, adding more cooking water if the sauce is too thick. Transfer the mac and cheese to the prepared baking dish. Use a spoon to make a well on top for each poached egg, then nestle in the eggs; sprinkle with the everything seasoning. Bake until the edges are bubbling, 10 to 15 minutes. Let cool 5 minutes, then top with the potato sticks.



## PHILLY CHEESESTEAK MAC AND CHEESE

ACTIVE: 1 hr | TOTAL: 1 hr 35 min | SERVES: 6 to 8

- 1½ pounds sirloin steak, fat trimmed
- 2 hero rolls, torn into bite-size pieces
- 5 tablespoons unsalted butter
- Kosher salt
- 1 pound cavatappi or other corkscrew pasta
- 2 teaspoons ground paprika
- 2 teaspoons Worcestershire sauce
- Freshly ground pepper
- 3 tablespoons vegetable oil
- 2 green bell peppers, chopped
- 1 large onion, chopped
- 3 tablespoons all-purpose flour
- 3 cups whole milk, warmed
- 1 pound white American cheese, cut into small cubes
- 6 ounces provolone cheese, shredded

**1.** Preheat the oven to 400°. Wrap the meat in plastic wrap and freeze 30 minutes to 1 hour for easier slicing.

**2.** Meanwhile, spread the torn rolls on a baking sheet. Bake, tossing, until dry, 6 to 8 minutes. Finely grind in a food processor. Melt 2 tablespoons butter in a small skillet over medium heat. Add the ground rolls and 1 teaspoon salt; cook, stirring, until golden, about 5 minutes. Transfer to a small bowl.

**3.** 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 and set aside. Reserve the pot.

**4.** Slice the steak against the grain into very thin strips, 2 to 3 inches long. Toss with the paprika, Worcestershire sauce, 1 teaspoon salt and ½ teaspoon pepper. Heat 1 tablespoon vegetable oil in a large skillet over high heat. Add half of the steak in an even layer and cook, undisturbed, until browned on one side, 3 minutes. Stir and cook through, 2 to 3 more minutes. Transfer to a clean bowl. Reduce the heat if the pan is too hot and add 1 more tablespoon vegetable oil; repeat to cook the remaining steak. Remove to the bowl.

**5.** Reduce the heat under the skillet to medium-high; add the remaining 1 tablespoon vegetable oil. Add the bell peppers and onion and cook, tossing, until tender, 6 to 8 minutes. Add to the bowl with the steak.

**6.** Melt the remaining 3 tablespoons butter in the reserved pasta pot over medium heat until bubbling. Sprinkle in the flour and cook, stirring, until a smooth paste forms, 2 to 3 minutes. Whisk in the milk until smooth, then continue to cook, whisking, until steaming, about 5 minutes. Whisk in the American cheese until melted. Reduce the heat to low, then whisk in the provolone in batches, waiting for the cheese to melt before adding more.

**7.** Remove the cheese sauce from the heat and stir in the cooked pasta. Stir in the steak, bell peppers and onion; stir in the reserved cooking water, 1 tablespoon at a time, if the sauce is too thick. Season with salt and pepper.

**8.** Spread the pasta in a 3-quart baking dish. Cover with the breadcrumbs and bake until bubbly, 12 to 15 minutes. Let stand 15 minutes before serving.



## EGGPLANT PARM MAC AND CHEESE

ACTIVE: 1 hr | TOTAL: 1½ hr | SERVES: 6 to 8

- 1 large eggplant (1 to 1¼ pounds), trimmed and peeled
- Kosher salt and freshly ground pepper
- 2 cups plus 3 tablespoons all-purpose flour
- 4 large eggs, beaten
- 2 cups breadcrumbs
- ¼ cup extra-virgin olive oil, plus more for frying
- 1 small onion, finely chopped
- 6 cloves garlic, minced
- 2 28-ounce cans whole peeled San Marzano tomatoes, crushed by hand
- 1 teaspoon dried oregano
- ¼ teaspoon red pepper flakes
- 1 pound mini penne
- 3 tablespoons unsalted butter
- 3 cups whole milk
- 1 pound low-moisture, whole-milk mozzarella cheese, ½ shredded and ½ very thinly sliced
- 8 ounces fontina cheese, shredded
- 1 8-ounce package shredded Italian cheese blend
- 6 tablespoons grated parmesan cheese
- 2 tablespoons finely chopped fresh parsley

**1.** Preheat the oven to 400°. Slice the eggplant into ¼-inch-thick rounds (18 to 20 rounds). Season with salt and pepper. Put 2 cups flour, the beaten eggs and breadcrumbs in 3 separate shallow dishes. Dip the eggplant slices in the flour, then the egg, allowing the excess to drip off, then the breadcrumbs, pressing gently to coat. Transfer to a plate.

**2.** Set a rack on a rimmed baking sheet. Heat about ½ inch of olive oil in a large skillet over medium heat. Working in batches, fry the eggplant until deep golden brown, about 3 minutes per side. Transfer to the rack and sprinkle lightly with salt.

**3.** Heat ¼ cup olive oil in a large wide pot over medium-high heat. Add the onion and 4 minced garlic cloves; cook, stirring occasionally, until softened and lightly golden, 2 to 3 minutes. Stir in the tomatoes, oregano, red pepper flakes, ½ teaspoon salt and a few grinds of pepper. Bring to a boil, then reduce the heat and simmer, stirring occasionally, until thickened, 12 to 15 minutes. Season with salt.

**4.** Meanwhile, bring a medium saucepan of salted water to a boil. Add the pasta and cook as the label directs for al dente. Reserve ½ cup cooking water, then drain and set aside.

**5.** Melt the butter with the remaining 2 minced garlic cloves in a large pot over medium heat; cook 1 minute. Stir in the remaining 3 tablespoons flour and cook, stirring, to make a paste. Increase the heat to medium-high and whisk in the milk, ¾ teaspoon salt and a few grinds of pepper. Continue to cook, whisking, until steaming, 2 minutes. Whisk in the shredded mozzarella, fontina and cheese blend a handful at a time.

**6.** Remove the cheese sauce from the heat, add the pasta and stir to coat. Stir in the reserved cooking water, 1 tablespoon at a time, if the sauce is too thick.

**7.** Spread half of the pasta in a 9-by-13-inch baking dish. Layer with half of the eggplant, then half of the tomato sauce and 3 tablespoons parmesan; add the remaining pasta, eggplant and tomato sauce. Top with the sliced mozzarella. Bake until bubbling, 20 minutes. Sprinkle with the remaining 3 tablespoons parmesan and the parsley. Let stand 15 minutes before serving.





## CHILI DOG MAC AND CHEESE

ACTIVE: 40 min | TOTAL: 1 hr 15 min | SERVES: 6 to 8

2 tablespoons vegetable oil  
1 large white onion, finely chopped  
1 pound lean ground beef  
Kosher salt and freshly ground pepper  
1 tablespoon chili powder, plus more to taste  
1 teaspoon ground cumin  
½ teaspoon garlic powder  
1 15-ounce can tomato sauce  
2 tablespoons ketchup, plus more for serving  
1 pound small shells or elbow macaroni  
3 tablespoons unsalted butter  
3 tablespoons all-purpose flour  
3 cups whole milk  
1 pound cheddar cheese, shredded, plus more for serving  
8 ounces Velveeta or other processed cheese, cubed  
2 tablespoons yellow mustard, plus more for serving  
Few dashes of hot sauce  
1 10-ounce package hot dogs, sliced into rounds  
Relish, for topping

**1.** Preheat the oven to 400°. Heat the vegetable oil in a medium saucepan over medium-high heat. Add half of the onion and cook, stirring occasionally, until softened, about 3 minutes. Add the beef and a pinch each of salt and pepper. Cook, breaking up the meat, until browned and no longer pink, about 5 minutes. Stir in the chili powder, cumin and garlic powder. Add the tomato sauce, ketchup and ¼ cup water. Bring to a boil, then reduce the heat and simmer, stirring occasionally, until thickened, 10 to 12 minutes (you should have about 2 heaping cups chili). Season with more salt and chili powder. Set aside.

**2.** Bring a medium saucepan of salted water to a boil. Add the pasta and cook as the label directs for al dente. Reserve ½ cup cooking water, then drain the pasta and set aside.

**3.** Meanwhile, melt the butter in a medium saucepan over medium heat. Add the flour and cook, whisking, to make a paste. Slowly whisk in the milk until smooth. Continue to cook, whisking occasionally, until slightly thickened and bubbling, about 3 minutes.

**4.** Gradually add the cheeses by the handful, waiting until the cheese is mostly melted before adding more. Whisk until smooth. Stir in the mustard and hot sauce and season with salt and pepper. Add the hot dogs and cooked pasta and stir to coat. Stir in the reserved cooking water, 1 tablespoon at a time, if the sauce is too thick.

**5.** Spread the mac and cheese in a 9-by-13-inch baking dish. Dollop the chili on top and bake until the sauce is bubbling around the edges, 20 to 25 minutes. Let stand 15 minutes before serving. Top with the remaining onion, more shredded cheddar and relish. Serve with ketchup and mustard.



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# My Kind of Dinner

Food Network stars share recipes for some of their favorite cozy dishes.





"You should wear sweatpants and a big comfy sweater when you eat this dish! I love the texture the crullers add. I remember the first cruller I got with my dad in Chinatown. We often went there for dim sum, and we'd always go to a Chinese bakery after. I loved crullers from the first bite."

## MOLLY YEH'S CONGEE WITH CHINESE CRULLERS AND SAUTÉED GREENS

ACTIVE: 1 hr | TOTAL: 4½ hr | SERVES: 4

### FOR THE CRULLERS

- 2¼ cups all-purpose flour, plus more for dusting
- 1 tablespoon sugar
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ¾ teaspoon kosher salt
- ½ cup buttermilk, at room temperature
- 1 tablespoon coconut oil, softened but not melted
- 1 large egg, at room temperature
- 3 quarts vegetable oil, for frying

### FOR THE CONGEE

- Vegetable oil
- 1 medium shallot, finely chopped
- 1 2-inch piece fresh ginger, halved lengthwise
- 1 cup jasmine rice
- 7 cups chicken or vegetable broth
- Kosher salt
- Toasted sesame oil and sriracha, for topping
- Freshly ground pepper

### FOR THE GREENS

- 1 tablespoon vegetable oil
- 3 dried red chile peppers (such as chiles de arbol), stemmed
- 4 cloves garlic, thinly sliced
- 2 bunches mustard greens (1½ to 2 pounds), stemmed and roughly chopped
- Kosher salt and freshly ground pepper
- 1 teaspoon toasted sesame oil
- 1 teaspoon unseasoned rice vinegar
- Toasted sesame seeds, for topping

- 1.** Make the crullers: Whisk together the flour, sugar, baking powder, baking soda and salt in the bowl of a stand mixer. Add the buttermilk, coconut oil and egg and knead with the dough hook until the dough is smooth and elastic, 7 to 10 minutes. Wrap in plastic wrap and let rest in the refrigerator, 3 hours.
- 2.** Remove the dough from the refrigerator 1 hour before ready to use and let sit at room temperature.
- 3.** Heat the 3 quarts vegetable oil in a large heavy pot until the oil registers 375° on a deep-fry thermometer. Roll out the dough on a lightly floured surface into a 6-by-20-inch rectangle, about ¼ inch thick. Cut lengthwise into about 12 strips, just over an inch wide; cut each strip in half crosswise. Lay one half on top of the other and, using a chopstick, press down in the center so the two halves adhere. Cover with plastic wrap while you shape the others.

- 4.** When the oil is up to temperature, take 1 piece of dough and, holding both ends, stretch gently to triple the length (it should stretch very easily). Drop in the oil and fry, gently turning with a spider, 30 seconds to 1 minute per side, or until lightly golden and puffy. Remove to a rack and repeat in batches of two or three, allowing the oil to return to temperature between each batch. Set aside.
- 5.** Make the congee: Heat a drizzle of vegetable oil in a large pot over medium heat. Add the shallot and ginger and cook, stirring, until fragrant, 1 to 2 minutes. Add the rice and broth. Bring to a boil, then turn down the heat, cover and simmer until the rice breaks down and the mixture is thick and porridge-like, about 1 hour, stirring occasionally with a rubber spatula so the bottom doesn't stick. Remove the ginger with a slotted spoon and season with salt.
- 6.** While the congee is cooking, make the sautéed greens: Heat the vegetable oil in a large skillet or wok over medium heat. Add the chile peppers and garlic and cook, tossing, until lightly toasted, 1 to 2 minutes. Add the mustard greens, a big pinch of salt and a couple turns of pepper; cook until tender and bright green, 4 to 5 minutes. Add the sesame oil, rice vinegar and a sprinkle of sesame seeds. Toss to combine.
- 7.** Divide the congee among bowls. Top with a pile of sautéed greens, a drizzle each of sesame oil and sriracha and a couple turns of pepper. Serve with the crullers.

## SUNNY ANDERSON'S GERMAN DUMPLINGS

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

6 slices bacon, chopped into ½-inch pieces  
1 cup all-purpose flour  
Kosher salt and freshly ground black pepper  
¼ teaspoon grated fresh nutmeg  
½ teaspoon cayenne pepper  
¼ teaspoon baking powder  
2 large eggs  
¼ cup milk  
¼ cup chopped fresh parsley, for garnish

**1.** Cook the bacon in a large sauté pan over medium heat until crispy, 5 to 7 minutes. Reserve the bacon in the pan with the rendered fat.

**2.** In a large bowl, whisk together the flour, 1 teaspoon salt, ½ teaspoon black pepper, the nutmeg, cayenne and baking powder to combine. Whisk together the eggs and milk in a small bowl, then stir into the dry mixture until smooth and uniform.

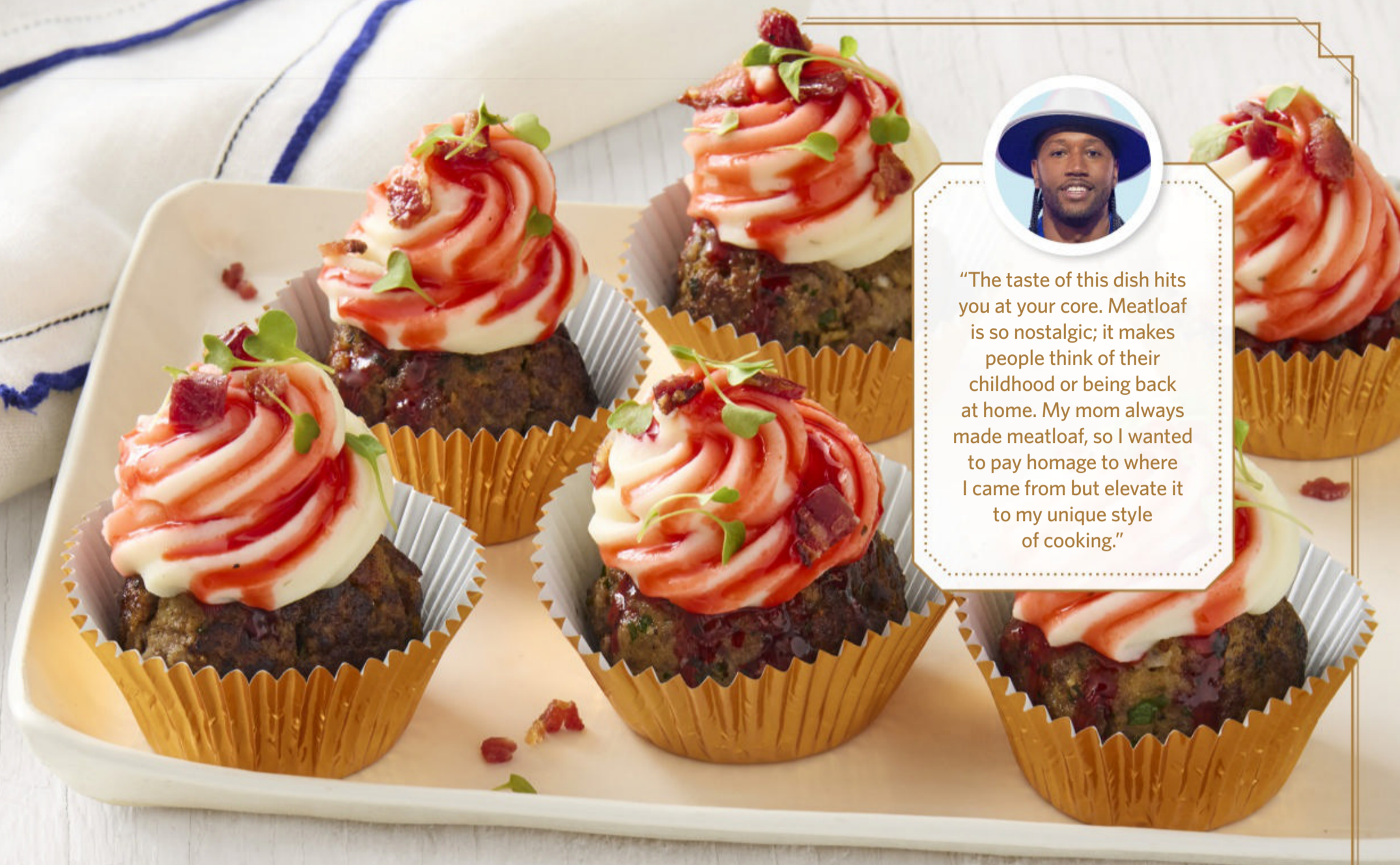
**3.** Bring 6 cups salted water to a boil in a large pot. Using a pointed chopstick, poke holes all over the bottom of a 9-inch

aluminum pie pan to create a disposable spaetzle maker (make sure the holes are about ½ inch in diameter in order to push the dough through). Working in batches, push the dough through the holes, using a rounded bench scraper or rubber spatula, into the boiling water.

**4.** Stir and cook the spaetzle until they float, about 3 minutes. Remove with a slotted spoon and immediately toss in the pan with the bacon. Season to taste with salt and pepper and garnish with parsley. Serve immediately.



"I think the first requirement of comfort food is that it elicits great memories. When I lived in Germany as an Army brat, there was a place down the block from our house called Rosie's, and we were regulars there for Jägerschnitzel and spaetzle. I love these unique little noodles. I began making them years ago, and I've found that an aluminum pan with holes poked in it works best."



"The taste of this dish hits you at your core. Meatloaf is so nostalgic; it makes people think of their childhood or being back at home. My mom always made meatloaf, so I wanted to pay homage to where I came from but elevate it to my unique style of cooking."

## DARNELL FERGUSON'S MEATLOAF CUPCAKES

ACTIVE: 40 min | TOTAL: 55 min | MAKES: 12

### FOR THE MEATLOAF

- 1 pound lean ground beef
- ½ pound ground pork
- ½ pound ground veal or lamb
- 1 cup breadcrumbs
- ½ cup grated parmesan cheese
- ½ cup mango chutney
- 2 cloves garlic, minced
- 1 large egg
- ½ cup chopped fresh parsley
- Pinch of cayenne pepper
- 1 tablespoon onion powder
- Kosher salt and freshly ground black pepper

### FOR THE MASHED POTATOES

- Kosher salt
- 2½ pounds russet potatoes, peeled and diced
- ¾ cup heavy cream
- ½ cup Boursin
- 4 tablespoons Irish butter, at room temperature
- Freshly ground pepper
- ⅛ teaspoon ground nutmeg

### FOR THE CANDIED BACON

- 6 slices bacon
- 1 cup brown sugar

### FOR THE "MAPLE HEAT" SAUCE

- ½ cup pure maple syrup
- ¼ cup hot sauce
- 2 tablespoons packed light brown sugar
- 1 tablespoon cornstarch
- ½ teaspoon red food coloring
- Microgreens, for topping

**1.** Make the meatloaf: Preheat the oven to 425°. Let the 3 meats come to room temperature. Meanwhile, blend the breadcrumbs and parmesan in a food processor or blender. Puree the mango chutney with a little water to thin the consistency.

**2.** Mix the meats, breadcrumb mixture, pureed chutney, garlic, egg, parsley, cayenne, onion powder and 2 teaspoons each salt and black pepper in a bowl. Scoop out the mixture and roll into twelve 2½- to 3-inch balls. Arrange on a baking sheet and bake until cooked through, 12 to 15 minutes.

**3.** Meanwhile, make the mashed potatoes: Fill a large pot with water, salt it and add the potatoes. Bring to a boil and cook until fork-tender, about 20 minutes. Strain the potatoes and use a ricer to mash them.

**4.** Warm up the heavy cream over low heat and add the Boursin. Add to the potatoes

along with the butter; whisk until smooth and season with salt, pepper and the nutmeg. Make sure the potatoes aren't too thin or runny because they need to be piped. Spoon the potatoes into a piping bag fitted with a star tip.

**5.** Meanwhile, make the candied bacon: Increase the oven temperature to 450° (use convection if possible). Place the bacon on a rack-lined baking sheet. Bake until 80 percent cooked through, about 12 minutes. Sprinkle with the brown sugar and cook until done, 5 more minutes. Let cool, then chop into pieces.

**6.** Make the "maple heat" sauce: Bring the maple syrup, hot sauce and brown sugar to a simmer in a medium saucepan. Make a slurry: Whisk the cornstarch and 1 tablespoon water in a bowl, then stir the slurry into the saucepan; stir in the food coloring. Once the mixture thickens, let cool. Pour the sauce into a squirt bottle.

**7.** On a platter, line up 12 gold cupcake liners; place the meatloaves in the liners. Pipe the mashed potatoes on top and drizzle with the sauce. Top with the candied bacon and some microgreens.



"This dish really is like a hug from the inside: It's comforting, it's warming and it just feeds your soul. It also takes a long time to make, so your house smells delicious. I am always just so amazed by the difference in flavor from the start to the end. You continue to add water and reduce and it's like a little dance...and then that richness really gets a chance to come through."

## ANNE BURRELL'S PASTA BOLOGNESE

ACTIVE: 1 hr | TOTAL: 5 hr | SERVES: 6 to 8

- 1 large onion or 2 small onions, cut into 1-inch dice
- 2 large carrots, cut into ½-inch dice
- 3 stalks celery, cut into 1-inch dice
- 4 cloves garlic
- Extra-virgin olive oil, for the pan
- Kosher salt
- 3 pounds ground chuck, brisket or round, or a combination
- 2 cups tomato paste
- 3 cups hearty red wine
- 3 bay leaves
- 1 bunch thyme, tied in a bundle
- 1 pound spaghetti
- ½ cup grated parmigiano-reggiano
- Finishing extra-virgin olive oil, for drizzling

**1.** In a food processor, puree the onion, carrots, celery and garlic into a coarse paste. Place a large pan over medium heat; coat with olive oil. Add the pureed veggies and season generously with salt. Increase the heat to medium-high and cook, stirring frequently, until all the water has evaporated and the veggies become nice and brown, 15 to 20 minutes.

**2.** Add the ground beef and season again generously with salt. Brown the beef! Browned food tastes good. Don't rush this step. Cook 15 to 20 minutes.

**3.** Add the tomato paste and cook until browned, 4 to 5 minutes. Add the wine; cook until the wine has reduced by half, 4 to 5 minutes.

**4.** Add water to the pan until it's about 1 inch above the meat. Toss in the bay leaves and the bundle of thyme and stir to combine everything. Bring to a boil and reduce to a simmer, stirring occasionally. Simmer 3½ to 4 hours. As the water evaporates you will gradually need to add more, about 2 to 3 cups at a time. Don't be shy about adding water—you can always cook it out. This is a game of reduce and add more water. This is where big rich flavors develop. If you try to add all the water in the beginning, you will have boiled meat sauce rather than a rich, thick meaty sauce. Stir and taste frequently. Season with salt, if needed (you probably will).

**5.** During the last 30 minutes of cooking, bring a large pot of water to a boil over

high heat to cook the spaghetti. Pasta water should always be well salted. Salty as the ocean! Taste it—if your pasta water is underseasoned, it doesn't matter how good your sauce is, your complete dish will always taste underseasoned. When the water is at a rolling boil, add the spaghetti and cook 1 minute less than it calls for on the package. Reserve ½ cup of the pasta cooking water.

**6.** While the pasta is cooking, remove half of the sauce from the pot and reserve.

**7.** Drain the pasta and add to the pot with the remaining sauce. Stir or toss the pasta to coat with the sauce. Add some of the reserved sauce, if needed, to make it about an even ratio between pasta and sauce. Add the reserved pasta cooking water and cook the pasta and sauce together over medium heat until the water has reduced.

Turn off the heat and give it a big sprinkle of parmigiano and a generous drizzle of the finishing olive oil. Toss or stir vigorously.

**8.** Divide the pasta and sauce among individual bowls or 1 big serving bowl. Top with the remaining parmigiano. Serve immediately.

# PERFETTO!



**Nutrition Facts** Servings: 16, Serv. size: 1 oz. (28g).  
Amount per serving: **Calories 70**, Total Fat 5g (6% DV), Sat. Fat 3.5g (18% DV), Trans Fat 0g, **Cholest.** 15mg (5% DV), **Sodium** 85mg (4% DV), **Total Carb.** <1g (0% DV), Fiber 0g (0% DV), Total Sugars 0g (Incl. 0g Added Sugars, 0% DV), **Protein** 5g (10% DV), Vit. 50% DV, Calcium (3% DV), Iron (0% DV), Potassium (0% DV).

CRAFTED IN WISCONSIN FROM PASTEURIZED MILK, VINEGAR, ENZYMES, SALT.  
\*No significant difference has been found in milk from cows treated with artificial hormones.  
BELGIOIOSO CHEESE INC. DENMARK, WI 54208  
BELGIOIOSO.COM KEEP REFRIGERATED  
NET WT. 16 OZ. (453g)

Lasagna with Ricotta and Meatballs

DISCOVER MORE ABOUT OUR CHEESES AND FIND THIS RECIPE



# STREET

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# Cred

Everyone's lining up for Korean street food—and you can make it at home!

**t**he sweet and savory eats sold on the streets of Korean cities have become an obsession across the United States. First came the explosive growth of Bonchon's Korean fried chicken and Korean hot dogs. YouTube mukbangs (live-streamed eating shows) and Korean street-food tours on TikTok featuring favorites like kimbap (seaweed-wrapped rolls of rice and fillings) have sparked even more excitement. Trader Joe's and Costco now carry tteokbokki (spicy rice cakes), and the Korean food producer O'Food reports that sales of the product have grown 450 percent in the last year. If you haven't tried these amazing bites, this is the time! Recipe developer Jackie Ji Yoon Park gave us all the details. —Carol Lee



PHOTOS: YUNHEE KIM; FOOD STYLING:  
CHRISTINE ALBANO; PROP STYLING: SARAH SMART.



**This dog is encased in a soft bread-like coating, covered in french fry pieces and deep-fried. What's not to like?**

## **GAMJA HOT DOGS** ACTIVE: 20 min | TOTAL: 30 min | MAKES: 6

- 6 hot dogs
- 1 32-ounce bag frozen crinkle-cut french fries, thawed and cut into ½-inch pieces
- Canola oil, for frying
- ¾ cups bread flour, plus more for dredging
- ½ cup sugar
- ¼ cup cornmeal
- 1 tablespoon baking powder
- Kosher salt
- 1½ cups whole milk, plus more as needed
- 2 large eggs
- Ketchup and mustard, for serving

- 1.** Pat the hot dogs dry and thread three-quarters of the way onto 8-inch wooden skewers. Spread the fries in a large shallow dish or on a baking sheet.
- 2.** Heat 3 to 4 inches of canola oil in a large heavy-bottomed pot over medium heat until a deep-fry thermometer registers 350°.
- 3.** Meanwhile, whisk together the flour, sugar, cornmeal, baking powder and 1 tablespoon salt in a large bowl. Whisk the milk and eggs in a medium bowl. Add the milk mixture to the flour mixture and whisk until combined; add an extra tablespoon of milk if the batter is too thick. Pour the batter into a tall drinking glass, reserving any extra batter. Spread some flour on a large plate for dredging the hot dogs.
- 4.** Dredge a hot dog first in the flour, then dip into the glass of batter; swirl and twist up slowly to remove, letting the excess batter drip back into the glass. (The batter will be very sticky.) Once the hot dog is completely coated in batter, lay it on the bed of fries and sprinkle fries on top to mostly cover. Roll the hot dog, then secure the fries in place by patting and packing them in gently. Repeat with a second hot dog.
- 5.** Lower the 2 coated hot dogs into the hot oil one at a time and fry, turning, until golden, 3 to 4 minutes. Remove with tongs and drain on a rack or paper towel-lined plate; season with salt. Continue to coat and fry the hot dogs in batches of two, refilling the glass with batter as needed. Serve with ketchup and mustard.

## GIREUM TTEOKBOKKI

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

### FOR THE SOY SAUCE MARINADE

- 2 tablespoons plus 1 teaspoon sugar
- 2 tablespoons soy sauce
- 1 teaspoon light corn syrup
- 4 cloves garlic, grated
- 1 teaspoon toasted sesame oil

### FOR THE GOCHUGARU MARINADE

- 2 tablespoons soy sauce
- 1 tablespoon plus 2 teaspoons sugar
- 1 tablespoon plus 1 teaspoon coarse gochugaru
- 1 tablespoon plus 1 teaspoon fine gochugaru
- 1 tablespoon light corn syrup
- 4 cloves garlic, grated
- 1 teaspoon toasted sesame oil

### FOR THE TTEOK

- 2 pounds cylindrical tteok (Korean rice cakes)
- 3 tablespoons vegetable oil
- Toasted sesame seeds, for topping

**1.** Bring a large pot of water to a boil over medium-high heat. Meanwhile, make the soy sauce marinade: Stir together the sugar, soy sauce, corn syrup, garlic and sesame oil in a large bowl and set aside.

**2.** Make the gochugaru marinade: Stir together the soy sauce, sugar, coarse and fine gochugaru, corn syrup, garlic and sesame oil in a large bowl and set aside.

**3.** Make the tteok: Add the tteok to the boiling water and cook, stirring constantly to prevent sticking, until softened, about 2 minutes. Drain and divide the tteok evenly between the 2 bowls of marinade; toss to coat completely. If any stick together, separate them and toss well.

**4.** Heat 1 tablespoon vegetable oil in a large nonstick skillet over medium heat. Add the soy sauce tteok with its marinade and cook, tossing and stirring gently and constantly with two wooden spoons without tearing or breaking the tteok, until the liquid evaporates and the tteok is glossy and shiny, about 5 minutes. Transfer to one side of a platter, leaving the other side for the gochugaru tteok. Sprinkle with sesame seeds.

**5.** Wipe the skillet clean and heat the remaining 2 tablespoons vegetable oil over medium heat. Add the gochugaru tteok and its marinade and repeat the cooking process until the tteok is dark red and fragrant, about 5 minutes; gochugaru can burn easily so it is important to keep stirring and tossing. Transfer to the other side of the platter and serve immediately.

**This is the best of both worlds: soy sauce flavor on half the rice cakes and spicy gochugaru on the rest.**





**Korean vendors serve these rolls sliced, but if you leave them whole you can bite into them like a burrito!**

**KIMBAP** ACTIVE: 30 min | TOTAL: 45 min | SERVES: 4

**FOR THE EGG FILLING**

- 2 large eggs, beaten
- Kosher salt
- 1 teaspoon canola oil

**FOR THE SPINACH FILLING**

- 1 bunch spinach
- 2 teaspoons toasted sesame oil
- Kosher salt

**FOR THE CARROT FILLING**

- 1 tablespoon toasted sesame oil
- 1 large carrot, peeled and julienned
- Kosher salt

**FOR THE ROLLS**

- 3 cups cooked sushi rice
- 1 tablespoon toasted sesame oil, plus more for brushing
- Kosher salt
- 4 sheets gim or sushi nori
- 8 sticks imitation crab (about 3½ inches long)
- 4 strips precut cooked burdock root
- 4 strips precut danmuji (pickled yellow radish)
- Toasted sesame seeds, for topping

- 1.** Make the egg filling: Lightly beat the eggs and a pinch of salt in a medium bowl. Heat the canola oil in a large nonstick skillet over medium-high heat. Pour in the eggs and swirl the pan until the egg covers the entire surface. Cook until set on the bottom, about 1 minute. Carefully flip the egg crêpe, keeping it in one piece, and cook 1 more minute. Slide onto a plate or cutting board to cool, reserving the pan for the carrot filling. Fold the egg crêpe in half, then fold in half once more. Slice into thin strips and set aside.
- 2.** Make the spinach filling: Bring a large pot of water to a boil and prepare an ice water bath. Add the spinach to the boiling water and blanch until bright green, about 30 seconds. Transfer the spinach to the ice bath for 5 minutes, then remove and squeeze dry. Place in a medium bowl, add the sesame oil and season with salt. Mix well and set aside.
- 3.** Make the carrot filling: Wipe the egg pan clean with a dry paper towel, then add the sesame oil and place over medium-high heat. Add the carrots and cook until just tender, 2 to 3 minutes; season with salt and set aside.
- 4.** Make the rolls: Set a small bowl of water next to your work surface. Combine the rice, sesame oil and ¼ teaspoon salt in a large bowl. (If the rice is not cool enough to handle, let cool 5 minutes.)
- 5.** Lay a sheet of gim rough-side up (smooth/shiny-side down) on a bamboo sushi mat with a shorter side facing you. Spread ¾ cup of rice (about the size of a baseball) across the sheet to cover in an even layer, leaving a ¼-inch border on the side closest to you and a ½-inch border on the other side.
- 6.** Arrange one-quarter of the egg, spinach and carrot fillings in horizontal rows in the middle of the rice, covering only about one-third of the rice. Layer 2 crab sticks and 1 strip each burdock root and danmuji on top.
- 7.** Using the bamboo mat, roll up the kimbap slowly, beginning from the side nearest you, using your fingers to secure and tuck in the filling. As you roll, pull the bamboo mat toward you and continue to roll. When you reach the end of the rice, lightly brush a small amount of water onto the exposed top border of gim and continue rolling, gently pressing down to seal the end and squeezing the bamboo mat. Slowly unroll the bamboo mat and recenter the kimbap. Reroll and gently press down on the bamboo mat one last time to secure everything in its place. Lightly brush the roll with sesame oil and sprinkle with sesame seeds. Set aside and repeat with the remaining ingredients to make 3 more rolls.
- 8.** Using a sharp knife, slice the kimbap crosswise into ½-inch-thick pieces, wiping the knife clean between each slice. Serve immediately or refrigerate up to 4 hours.



“

This stew makes  
the whole house  
smell delicious—  
it should be  
made into an  
air freshener!

”

# SUNDAY Supper

Michael Symon gives us a peek at his new cookbook—and some tried-and-true family recipes.

**S**unday dinner has long held a special place in Michael Symon's heart. When the Food Network chef was a kid, he and his extended family would gather at 4 p.m. to feast on cavatelli with Sunday sauce, garlic bread and Italian salad. "It was where we talked about everything," he says. He also picked up some key skills: "I was always in the kitchen helping—I did whatever my mother told me to!" Now Michael and his wife, Liz, host similar meals with their son, daughter-in-law, grandkids and friends at home in Long Island, NY. "The number of people can go up to 25 or 30, no problem," says Michael. The chef is sharing some of his best family recipes—and the stories attached to them—in his new book, *Simply Symon Suppers*. Hearty dishes like this beef stew, chicken pot pie and French onion soup are in heavy rotation during fall. Whip them up and start your own Sunday tradition! —Juliana LaBianca

Comfort Food Special



## BEEF STEW ACTIVE: 30 min | TOTAL: 2 hr | SERVES: 6

- ½ cup all-purpose flour
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 1 teaspoon sweet paprika
- ½ teaspoon cayenne pepper
- Kosher salt and freshly ground black pepper
- 2 pounds beef chuck or brisket, cut into 1½-inch cubes
- ⅓ cup extra-virgin olive oil
- 2 pounds mixed root vegetables (such as celery root, carrots or parsnips), peeled and roughly chopped
- ¼ cup tomato paste
- 8 cups beef stock
- 1 pound baby Yukon Gold potatoes, scrubbed
- 2 tablespoons finely chopped fresh rosemary

1. In a large bowl, combine the flour, coriander, cumin, paprika and cayenne. Season with a pinch of salt and twist of black pepper and whisk to combine.
2. Season the beef on all sides with salt and pepper. Dredge the meat in the flour mixture, making sure to coat all sides well. Shake off the excess.
3. Set a large dutch oven over medium-high heat. Add the olive oil and heat to shimmering, then arrange half of the beef in an even layer in the pot. Cook, turning occasionally, until well browned on all sides, about 12 minutes. Transfer to a plate and repeat with the remaining beef.
4. To the same dutch oven, add the mixed root vegetables and a pinch of salt. Cook, stirring occasionally, until the vegetables soften and begin to brown, about 8 minutes. Add the tomato paste and cook, stirring occasionally, until the paste begins to darken, about 1 minute. Add the stock, potatoes, rosemary, beef and any accumulated juices. Season with a pinch of salt and twist of pepper and bring to a boil. Reduce the heat to medium-low to maintain a gentle simmer and cook, partially covered, until the meat and vegetables are tender, about 1½ hours.

66

I'll roast two chickens and turn one into a pot pie. The crumbly crust makes me happy.

99

## CHICKEN POT PIE

ACTIVE: 45 min | TOTAL: 1 hr 10 min | SERVES: 6

- 2 pounds boneless, skinless chicken thighs, cut into 1-inch pieces
- Kosher salt and freshly ground black pepper
- 2 tablespoons extra-virgin olive oil, plus more if needed
- ½ cup (1 stick) unsalted butter
- 2 garlic cloves, minced
- ¼ teaspoon crushed red pepper flakes
- 3 tablespoons all-purpose flour
- 2 cups chicken stock
- 1 cup heavy cream
- 1 cup dry white wine
- ¼ cup dry sherry
- 2 small russet potatoes (about ½ pound), peeled and diced
- 3 medium carrots (about ½ pound), peeled and diced
- 1 medium yellow onion, diced
- 1 fresh bay leaf
- ½ cup fresh or frozen peas
- 1 10-by-15-inch sheet frozen puff pastry, thawed
- Egg wash: 1 large egg beaten with 1 tablespoon heavy cream



- 1.** Set a large dutch oven over medium-high heat. Season the chicken on all sides with salt and pepper. Add the olive oil to the pot and heat to shimmering, then add the chicken in an even layer. Cook, turning occasionally, until well browned on all sides, about 7 minutes. If the chicken doesn't all fit at once, cook it in batches (with additional olive oil, if needed). If browned in batches, return all the chicken and any accumulated juices to the pot when done.
- 2.** To the same pot, add the butter, garlic and pepper flakes and cook, stirring, for 1 minute. Add the flour and cook, stirring, for 1 minute. Constantly stirring, slowly add the stock, cream, wine and sherry. Bring to a boil, then reduce the heat to medium-low to maintain a gentle simmer. Add the potatoes, carrots, onion and bay leaf, partially cover, and cook, stirring occasionally, until the vegetables are very soft and the chicken is cooked through, about 20 minutes. Season with a pinch of salt and twist of pepper. Remove from the heat and stir in the peas. Discard the bay leaf.
- 3.** Preheat the oven to 400°.
- 4.** Carefully pour the pot pie mixture into a 9-inch deep-dish round pie plate. Using kitchen shears, cut out a 9-inch circle of puff pastry and place it on top of the filling. Discard the remaining puff pastry or save for another use. Brush the puff pastry with the egg wash. Transfer to the oven and bake until puffy and golden brown, about 20 minutes.
- 5.** Remove from the oven and cool for 5 minutes before serving.

## FRENCH ONION SOUP

ACTIVE: 1 hr | TOTAL: 1½ hr | SERVES: 6

Small bunch of fresh thyme

2 fresh bay leaves

6 tablespoons extra-virgin olive oil

4 tablespoons (½ stick) unsalted butter

10 large yellow or white onions, halved and thinly sliced (about 10 cups)

3 medium garlic cloves, minced

Kosher salt

2 tablespoons all-purpose flour

1 cup dry red wine

6 cups beef stock

Freshly ground black pepper

1 baguette, cut on an angle into about twelve 1-inch-thick slices

12 slices gruyère cheese

1. Bundle up the thyme and bay leaves in butcher's twine and set aside.
2. Set a large dutch oven over medium heat. Add 2 tablespoons of the olive oil and the butter and heat to shimmering, then add the onions, garlic and a large pinch of salt. Cook, stirring occasionally, until the onions soften and begin to brown, about 5 minutes. Reduce the heat to low and continue cooking, stirring frequently to prevent scorching, until the onions are deeply caramelized, 30 to 45 minutes.
3. Add the flour and cook, stirring, for 1 minute. Add the wine and deglaze the pan, scraping with a wooden spoon to get up the browned bits on the bottom of the pan. Add the beef stock and herb bundle. Season with a pinch of salt and twist of pepper. Bring the soup to a boil. Reduce the heat to medium-low to maintain a gentle simmer, partially cover and cook for 30 minutes.
4. Meanwhile, preheat the oven to 375°.
5. Arrange the baguette slices on a sheet pan, brush with the remaining 4 tablespoons olive oil and season with salt and pepper. Bake, flipping halfway, until golden brown and crisp, about 10 minutes.
6. Preheat the broiler to high.
7. Arrange the baguette slices on the pan in pairs that touch. Top each pair with 2 slices of gruyère. Place under the broiler and cook until the cheese is melted and golden brown, about 2 minutes.
8. Remove and discard the herb bundle. Ladle the soup into six bowls, top each bowl with cheese toasts and serve.



“ This is a relatively simple soup to make—but the onions are sweet golden-brown flavor bombs! ”



Find more dinner inspiration from Michael Symon in *Simply Symon Suppers* (\$35, Clarkson Potter).

Comfort  
Food  
Special

# The Magic of Biscuits

Happiness is...Ina Garten's  
buttermilk biscuits with friends.



**V**ivek Murthy, the US Surgeon General, wrote a column in the *New York Times* on the epidemic of loneliness in this country. It really struck me. We've come out of a pandemic, and it can be hard to get back to our old engagements. But it turns out that being alone is actually bad for our health. This doesn't mean that we have to throw big, elaborate dinner parties. All we need to do is bake something delicious like these buttermilk biscuits, invite a friend or two for coffee and have a real conversation. Sitting around the kitchen table with warm biscuits and jam—when people are relaxed and happy—is when true connection happens. It's not only fun but it's also really good for us!

xxx Ina



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

## BUTTERMILK BISCUITS

ACTIVE: 25 min | TOTAL: 45 min | MAKES: 8 to 10

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- Kosher salt
- 12 tablespoons (1½ sticks) cold unsalted butter, coarsely grated (see note)
- ½ cup plus 2 tablespoons cold buttermilk, shaken
- 1 cold extra-large egg
- 1 extra-large egg beaten with 1 tablespoon water or milk, for egg wash
- Flaked sea salt, such as Maldon

1. Preheat the oven to 425°. Line a sheet pan with parchment paper.
2. Place the flour, baking powder and 2 teaspoons kosher salt in the bowl of an electric mixer fitted with the paddle attachment. With the mixer on low, add the butter and mix *only* until combined.
3. Combine all the buttermilk and one egg in a small measuring cup and beat lightly with a fork. With the mixer on low, quickly add the buttermilk mixture to the flour mixture and mix just until all of the dough is moistened.
4. Dump the dough onto a well-floured board and knead quickly about 6 times. Roll the dough out ¾ inch thick. Cut with a 2½-inch round (not fluted) cutter and place on the prepared sheet pan. (You can reroll the scraps to make one or two more biscuits.) Brush the tops with egg wash, sprinkle with flaked salt and bake for 20 to 22 minutes, until the tops are browned and the biscuits are cooked through. Serve hot or warm.

**NOTE:** Grate very cold butter with a box grater (as you would carrots) onto parchment paper to move it easily. Dice any leftover pieces and add them to the dough.



A sprinkle  
of sea salt  
before baking  
gives these  
biscuits extra  
flavor!

Comfort  
Food  
Special

# Big on Chocolate

What's better than a chocolate dessert? A triple-chocolate one!

RECIPES BY MELISSA GAMAN, KHALIL HYMORE AND STEVE JACKSON



Triple Chocolate  
Cinnamon Rolls

PHOTOS: RYAN LIEBE; FOOD STYLING: SIMON ANDREWS; PROP STYLING: SARAH SMART.





Triple Chocolate Layer Cake  
with Cookie Crunch



*~*  
**Triple Chocolate  
Cookies**  
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## TRIPLE CHOCOLATE CINNAMON ROLLS

ACTIVE: 50 min

TOTAL: 3 hr 50 min (plus cooling)

MAKES: 12



### FOR THE DOUGH

- 1 cup whole milk
- 1 ¼-ounce packet active dry yeast
- ¼ cup plus ¼ teaspoon granulated sugar
- 4 tablespoons unsalted butter, melted and cooled slightly, plus more for the bowl and dish
- 1 large egg yolk
- 2 teaspoons pure vanilla extract
- 2¾ cups all-purpose flour, plus more for dusting
- 2 tablespoons dutch-process unsweetened cocoa powder
- 1 teaspoon kosher salt

### FOR THE FILLING

- ¼ cup granulated sugar
- 2 teaspoons ground cinnamon
- 6 tablespoons unsalted butter, softened
- ⅔ cup chocolate-hazelnut spread (such as Nutella)
- ⅓ cup finely chopped hazelnuts

### FOR THE GLAZE

- 2 ounces semisweet chocolate, chopped, plus shaved chocolate for topping
- 1½ cups confectioners' sugar
- 5 tablespoons milk
- 2 tablespoons unsalted butter, melted
- 1 teaspoon pure vanilla extract
- Pinch of kosher salt

**1.** Make the dough: Heat the milk in a small saucepan over low heat until it reaches 100° on a thermometer. Remove from the heat and sprinkle the yeast and ¼ teaspoon granulated sugar on top (do not stir); set aside until foamy, 5 minutes.

**2.** Whisk the melted butter, egg yolk and vanilla into the yeast mixture. Add the flour, cocoa powder, remaining ¼ cup granulated sugar and salt to the bowl of a stand mixer. Mix with the dough hook on medium speed to combine. Make a well in the center, add

the milk mixture and beat on medium speed. Increase the speed to medium-high and continue beating until the dough is sticky and elastic, about 6 minutes. (Alternatively, stir the yeast mixture into the flour mixture in a bowl with a wooden spoon, then knead by hand.) Transfer the dough to a clean surface and form into a ball. Brush a clean bowl with melted butter. Add the dough and turn to coat in the butter; cover with a kitchen towel and set aside in a warm place until doubled in size, about 1½ hours.

**3.** Make the filling: Butter a 9-by-13-inch baking dish. Stir together the granulated sugar and cinnamon in a small bowl. Turn out the dough onto a lightly floured surface and pat into a rectangle, then roll out into a 10-by-18-inch rectangle. Spread the softened butter over the dough, leaving a 1-inch border along one long side; sprinkle the cinnamon sugar over the top. Dollop teaspoons of the chocolate-hazelnut spread all over the dough, about 1 inch apart, then sprinkle the hazelnuts all over. Brush the unbuttered border with water. Starting from the opposite long side, tightly roll up the dough, shaping it with your hands into an even log (it will be 22 to 24 inches at this point). Pinch the seam to seal.

**4.** Trim the ends of the log, then cut it into 12 rounds, about 1½ inches thick. Place cut-side up in the baking dish. Cover loosely with plastic wrap and set aside in a warm place until doubled in size, 1 to 1½ hours.

**5.** Preheat the oven to 350°. Uncover the rolls. Bake until they spring back when gently pressed, 25 to 30 minutes. Let cool 15 minutes. Meanwhile, make the glaze: Put the chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring, until smooth. Let cool. Whisk together the confectioners' sugar, milk, melted butter, melted chocolate, vanilla and salt in a medium bowl until smooth. Spoon and spread the glaze all over the rolls and sprinkle with shaved chocolate.

## TRIPLE CHOCOLATE COOKIES

ACTIVE: 30 min

TOTAL: 1 hr (plus cooling)

MAKES: about 14



- 2½ cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon kosher salt
- 2 sticks unsalted butter, melted and cooled slightly
- 1½ cups packed light brown sugar
- ½ cup unsweetened cocoa powder (not dutch-process)
- 2 large eggs
- 2 teaspoons pure vanilla extract
- 1½ cups bittersweet chocolate chips
- ¾ cup white chocolate chips
- ¾ cup milk chocolate chips
- 6 ounces semisweet chocolate, chopped
- Flaky sea salt, for topping

**1.** Position racks in the upper and lower thirds of the oven and preheat to 375°. Line 2 baking sheets with parchment paper.

**2.** Sift together the flour, baking soda and salt into a large bowl. In a separate bowl, whisk together the melted butter, brown sugar, cocoa powder, eggs and vanilla. Add the butter mixture to the flour mixture and stir until just combined. Fold in all 3 kinds of chocolate chips.

**3.** Scoop ⅓ cupfuls of dough onto the prepared baking sheets, about 3 inches apart. Bake, switching the pans halfway through, until the cookies are puffed and set, about 14 minutes. Let cool 5 minutes on the pans, then transfer the cookies to a rack to cool completely.

**4.** Set the rack of cookies on a rimmed baking sheet. Bring a few inches of water to a simmer in a small saucepan. Put the chopped chocolate in a heatproof bowl and place the bowl over the simmering water (do not let the bottom of the bowl touch the water). Let the chocolate sit, undisturbed, until nearly melted, about 4 minutes, then stir until smooth. Dip a fork into the melted chocolate and drizzle over the cookies; sprinkle with flaky salt. Let stand until the chocolate hardens.

# TRIPLE CHOCOLATE LAYER CAKE WITH COOKIE CRUNCH

ACTIVE: 1 hr

TOTAL: 2½ hr (plus cooling)

SERVES: 10 to 12



## FOR THE CAKE

- ½ cup melted coconut oil, slightly cooled, plus more for the pans
- 2 cups all-purpose flour, plus more for the pans
- 1 teaspoon kosher salt
- ¾ teaspoon baking soda
- ½ teaspoon baking powder
- 1 cup dutch-process unsweetened cocoa powder
- 4 ounces semisweet chocolate, chopped
- 1¼ cups boiling water
- ⅔ cup sour cream
- 1 teaspoon pure vanilla extract
- 2 cups granulated sugar
- 3 large eggs

## FOR THE FROSTING

- 8 ounces milk chocolate, chopped
- 4 sticks unsalted butter, at room temperature
- ¼ teaspoon kosher salt
- 2 cups confectioners' sugar
- 2 tablespoons sour cream
- 1 tablespoon dutch-process unsweetened cocoa powder
- 2 teaspoons pure vanilla extract
- 12 chocolate cream-filled sandwich cookies (such as Chocolate Creme Oreos), finely chopped

## FOR THE GANACHE

- 4 ounces semisweet chocolate, finely chopped
- ½ cup heavy cream

**1.** Make the cake: Preheat the oven to 350°. Brush the bottoms and sides of two 9-inch round cake pans with coconut oil and dust with flour, tapping out the excess. Whisk the flour, salt, baking soda and baking powder in a medium bowl. In a separate medium bowl, combine the cocoa powder and chopped chocolate; pour in the boiling water and let stand 5 minutes, then whisk until smooth. Whisk in the sour cream and vanilla.

**2.** Beat the granulated sugar and eggs in a large bowl with a mixer on medium speed until combined. Increase the speed to medium-high and beat until thickened, light in color and fluffy, 2 to 4 minutes. Reduce the speed to medium-low and slowly stream in the melted coconut oil until combined. Beat in the flour mixture in 3 additions, alternating with the chocolate mixture in 2 additions, until just incorporated, scraping down the sides of the bowl as needed. Increase the speed to medium briefly between additions to beat out any lumps. Stir a few final times with a rubber spatula to make sure the batter is fully blended.

**3.** Divide the batter between the cake pans. Bake until a toothpick inserted into the centers comes out clean and the centers spring back when gently pressed, 35 to 45 minutes. Let cool 10 minutes in the pans, then run a knife around the edges of the cakes and transfer to a rack to cool completely.

**4.** Meanwhile, make the frosting: Put the milk chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring, until smooth. Let cool to room temperature. In a large bowl, beat the butter and salt with a mixer on medium-high

speed until fluffy, about 2 minutes. Reduce the speed to low and gradually beat in the confectioners' sugar until combined. Increase the speed to medium-high and beat until fluffy again, scraping down the sides of the bowl occasionally, 2 to 3 minutes. Beat in the sour cream, cocoa powder and vanilla until smooth and the sugar is completely dissolved. Add the melted chocolate and beat again until light, fluffy and smooth, 2 to 3 minutes.

**5.** Remove 2 cups of frosting to a small bowl and stir in half of the chopped cookies. Using a serrated knife, carefully slice each cake layer in half horizontally to make 4 even layers. Place one layer on a cake stand and spread with one-third of the cookie crunch frosting (about ⅔ cup). Repeat two more times, then top with the final layer of cake. Spread the top and sides of the cake with a thin layer of the plain frosting (this is the crumb coat; it doesn't have to be perfect). Refrigerate just to set the frosting, about 30 minutes.

**6.** Meanwhile, make the ganache: Place the semisweet chocolate in a small heatproof bowl. Heat the heavy cream in a saucepan over medium-high heat until steaming, then pour over the chocolate. Let sit 5 minutes, then stir until smooth. Set aside until cool but still pourable, 20 to 40 minutes (the time will depend on the temperature and bowl).

**7.** Spread the remaining plain frosting over the top and sides of the cake. Press the remaining cookie crumbs into the frosting along the bottom of the cake. Pour the ganache on top and spread with a small offset spatula, letting it drip slightly down the sides. Let set 20 to 30 minutes before slicing.

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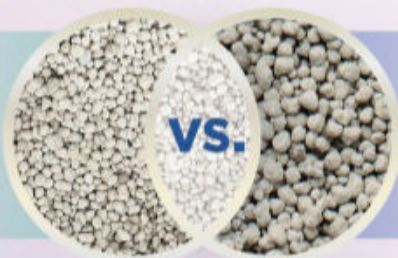
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# weeknight cooking



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RECIPES BY MELISSA GAMAN, KHALIL HYMORE  
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## CHICKEN THIGHS WITH RICE, FENNEL AND GRAPES

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

- 8 medium skin-on, bone-in chicken thighs (about 3 pounds)
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- 1 red onion
- 1 bulb fennel, with fronds
- 2 cloves garlic
- 1 small sprig rosemary
- 1 cup long-grain white rice
- 2 cups low-sodium chicken broth
- 1 bay leaf, preferably fresh
- 1½ cups seedless red grapes
- ½ cup chopped fresh parsley

- 1.** Preheat the oven to 400°. Season the chicken with salt and pepper. Heat the olive oil in a large ovenproof skillet over medium-high heat until shimmering. Add the chicken skin-side down and cook until well browned, about 7 minutes. Flip the chicken and cook until browned on the other side, about 4 more minutes. Remove the chicken to a plate.
- 2.** Meanwhile, chop the red onion and fennel bulb and chop ½ cup fennel fronds. Mince the garlic and rosemary leaves. Discard about half of the rendered chicken fat from the skillet. Once the chicken is browned, add the onion and fennel to the skillet and cook, stirring, until tender, about 4 minutes. Add the garlic and rosemary and cook, stirring to combine. Stir in the rice, chicken broth, bay leaf, ½ teaspoon salt and a few grinds of pepper. Bring to a boil and stir, scraping up any browned bits. Arrange the chicken skin-side up on top of the rice. Pour any juices from the plate into the skillet, scatter the grapes on top and transfer to the oven.
- 3.** Bake until the chicken is cooked through and the liquid is mostly absorbed, about 20 minutes. Remove the chicken to a plate. Add the fennel fronds and parsley to the skillet and fluff the rice mixture. Season with salt and pepper. Serve with the chicken.

**Per serving:** Calories 850; Fat 43 g (Saturated 12 g); Cholesterol 267 mg; Sodium 757 mg; Carbohydrate 60 g; Fiber 4 g; Sugars 13 g; Protein 53 g



## SCALLOP AND BACON SALAD

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

- 1 pound fingerling potatoes
- Kosher salt
- 4 large eggs
- 4 slices thick-cut bacon, diced
- ¼ cup mayonnaise
- 3 tablespoons fresh lemon juice
- 1 teaspoon dijon mustard
- ½ small red onion, finely chopped
- 1 clove garlic, minced
- Freshly ground pepper
- 1 pound large scallops (about 12), tough muscle removed
- 1 5-ounce clamshell spring greens with spinach

- 1.** Put the potatoes in a medium saucepan and cover with water; season with salt. Bring to a boil, then reduce the heat and simmer 15 minutes. Add the eggs to the pot and cook until the potatoes are tender and the eggs are soft-boiled, about 5 more minutes. Transfer the eggs to a bowl of ice water using a slotted spoon. Drain the potatoes and let cool; cut in half.
- 2.** Cook the bacon in a large nonstick skillet over medium heat until browned and crisp, 4 to 5 minutes. Remove to a paper towel-lined plate with a slotted spoon. Pour off all but 2 tablespoons fat in the pan.
- 3.** Whisk together the mayonnaise, lemon juice and mustard in a bowl. Add the red onion and garlic; season with salt and pepper.
- 4.** Season the scallops with salt and pepper. Heat the bacon fat in the skillet over medium-high heat. Add the scallops and cook, undisturbed, until browned, 3 minutes. Flip and cook until the other side is browned, 1 to 2 more minutes.
- 5.** Divide the greens among plates and drizzle with some of the dressing. Top with the scallops, potatoes and soft-boiled eggs, slicing them open. Season the eggs with salt and pepper. Drizzle with more dressing and top with the bacon.

**Per serving:** Calories 440; Fat 24 g (Saturated 6 g); Cholesterol 233 mg; Sodium 909 mg; Carbohydrate 27 g; Fiber 4 g; Sugars 2 g; Protein 26 g



## RIGATONI WITH MINI MEATBALLS

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

- 2 tablespoons extra-virgin olive oil, plus more for brushing
- 1 small onion
- 3 cloves garlic
- 1 tablespoon tomato paste
- 1 28-ounce can crushed tomatoes
- 8 ounces ground beef
- ¼ cup plus 2 tablespoons grated parmesan cheese, plus more for serving
- 2 tablespoons breadcrumbs
- 1 large egg
- Kosher salt and freshly ground pepper
- ¾ cup heavy cream
- 12 ounces rigatoni

- 1.** Preheat the broiler. Lightly brush a rimmed baking sheet with olive oil. Bring a large pot of water to a boil.
- 2.** Meanwhile, heat the 2 tablespoons olive oil in a separate large pot over medium heat. Chop half the onion and grate 2 garlic cloves. Add to the pot with the oil; cook, stirring, until softened, about 3 minutes. Stir in the tomato paste until toasted, 2 minutes. Add the crushed tomatoes and 1½ cups water; reduce the heat to low and simmer, stirring occasionally, until reduced slightly, 10 to 15 minutes.
- 3.** Meanwhile, grate the remaining onion and garlic clove into a medium bowl. Add the beef, ¼ cup parmesan, the breadcrumbs, egg and a big pinch each of salt and pepper; mix well. Roll the meat into twenty 1-inch meatballs. Arrange on the baking sheet and broil until browned, 3 to 4 minutes.
- 4.** Stir the heavy cream into the tomato sauce. Transfer the meatballs to the sauce; simmer gently while you cook the pasta.
- 5.** Salt the boiling water well and add the pasta. Cook as the label directs for al dente; drain. Add the pasta to the sauce and cook, stirring, until well coated, about 2 minutes. Stir in the remaining 2 tablespoons parmesan; season with salt and pepper. Serve with more parmesan.

**Per serving:** **Calories** 780; **Fat** 37 g (**Saturated** 16 g); **Cholesterol** 141 mg; **Sodium** 874 mg; **Carbohydrate** 84 g; **Fiber** 7 g; **Sugars** 14 g; **Protein** 30 g



## STEAK WITH SHISHITOS AND DOUBLE CORN GRITS

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

- ¾ cups low-sodium chicken broth
- 1 cup milk, plus more if needed
- 1 cup quick-cooking grits
- 2 ears of corn, shucked
- 2 tablespoons unsalted butter
- Kosher salt and freshly ground pepper
- 1½ pounds skirt steak, cut into 4 to 6 pieces
- 1 teaspoon paprika
- 2 tablespoons extra-virgin olive oil
- 4 cloves garlic, chopped
- 1 tablespoon Worcestershire sauce
- 1 12-ounce package shishito peppers

- 1.** Preheat the broiler; line a rimmed baking sheet with foil. Bring 3 cups chicken broth and the milk to a boil in a medium saucepan. Slowly whisk in the grits and simmer, whisking occasionally, until thickened, about 5 minutes. Meanwhile, grate the corn on the large holes of a box grater into a bowl. Stir the corn into the grits along with the butter; season with salt and pepper. Remove from the heat and cover to keep warm.
- 2.** Season the steak with salt, pepper and the paprika. Heat 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Add the steak and cook until well browned, 2 to 4 minutes per side for medium-rare. Remove to a cutting board and let rest.
- 3.** Add the garlic to the skillet and cook, stirring, until softened, about 1 minute. Add the remaining ¼ cup chicken broth and the Worcestershire sauce and simmer until slightly reduced, 1 minute.
- 4.** Toss the shishitos on the prepared baking sheet with the remaining 1 tablespoon olive oil and a big pinch of salt. Broil, tossing, until lightly charred, 4 to 5 minutes.
- 5.** Stir the grits, adding a splash of milk if they're too thick, and divide among shallow bowls. Slice the steak and add to the bowls along with the shishitos. Spoon the pan sauce over the steak.

**Per serving:** **Calories** 730; **Fat** 37 g (**Saturated** 14 g); **Cholesterol** 132 mg; **Sodium** 726 mg; **Carbohydrate** 55 g; **Fiber** 6 g; **Sugars** 11 g; **Protein** 47 g



## HAWAIIAN FRIED RICE

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

- 3 tablespoons vegetable oil
- 1 12-ounce can Spam, diced
- 3 large eggs, beaten
- 1 red bell pepper, cut into ½-inch strips
- ½ pineapple, cut into ½-inch cubes (about 2 cups)
- 1 small bunch scallions, sliced, dark green parts separated
- 1 20-ounce bag frozen white rice
- 1 cup frozen peas and carrots
- 2 tablespoons oyster sauce
- 4 teaspoons soy sauce
- ½ cup unsalted roasted cashews

- 1.** Heat 1 tablespoon vegetable oil in a large nonstick skillet over medium heat. Add the Spam and cook, stirring often, until browned and crisp, about 5 minutes. Using a slotted spoon, remove to a paper towel-lined plate, leaving behind the oil. Add the eggs to the oil and cook, stirring occasionally, until set but not browned. Transfer to a cutting board and roughly chop.
- 2.** Heat 1 more tablespoon vegetable oil in the skillet over high heat. Add the bell pepper and cook, stirring, until crisp-tender, about 3 minutes. Remove to a plate. Add the pineapple and cook, stirring, until just browned and heated through, about 2 minutes. Add to the plate with the bell pepper.
- 3.** Heat the remaining 1 tablespoon vegetable oil in the skillet and add the white and light green scallion parts; cook, stirring, until tender, about 2 minutes. Add the rice and peas and carrots and cook, stirring, until heated through. Stir in the oyster sauce and soy sauce until the rice is well coated. Fold in the Spam, bell pepper, pineapple, eggs and cashews. Divide among plates and top with the dark green scallion parts.

**Per serving:** **Calories** 780; **Fat** 47 g (**Saturated** 13 g); **Cholesterol** 200 mg; **Sodium** 1,828 mg; **Carbohydrate** 67 g; **Fiber** 5 g; **Sugars** 12 g; **Protein** 24 g



## INSTANT POT CHICKEN TORTAS

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

- 2 large skinless, boneless chicken breasts (about 10 ounces each)
- 2 tablespoons vegetable oil
- 1 tablespoon chili powder
- Kosher salt and freshly ground pepper
- ½ cup fresh pico de gallo, plus more for topping
- 6 mini cucumbers, quartered lengthwise into spears
- 1 lime, halved
- ¼ cup packed fresh cilantro, plus more for topping
- 4 telera, bolillo, Portuguese or kaiser rolls, split
- ½ cup mayonnaise
- ½ cup refried black beans
- Shredded iceberg lettuce, sliced avocado and/or pickled jalapeños, for topping

- 1.** Preheat the oven to 425°. Toss the chicken with 1 tablespoon vegetable oil, the chili powder and salt and pepper in a bowl. Set a 6-quart Instant Pot to sauté on high. Add the remaining 1 tablespoon oil and the chicken and cook, turning, until browned, about 4 minutes; remove to a plate. Turn off the Instant Pot.
- 2.** Add the pico de gallo to the pot, stirring to scrape up any browned bits. Add the chicken and ½ cup water. Put on and lock the lid, making sure the steam valve is in the sealing position. Set to pressure-cook on high for 8 minutes. When the time is up, turn the valve to the venting position to release the pressure.
- 3.** Meanwhile, toss the cucumbers with the juice of ½ lime, the cilantro and a big pinch each of salt and pepper. Place the rolls cut-side up on a baking sheet and bake until toasted, 5 minutes.
- 4.** Remove the lid of the Instant Pot and set to sauté on high. Using 2 forks or tongs, shred the chicken, tossing, 3 to 5 minutes. Add 1 teaspoon juice from the remaining ½ lime and toss.
- 5.** Spread the mayonnaise on the cut sides of the rolls. Spread the refried beans on the roll bottoms. Top with the chicken, more pico de gallo, lettuce, avocado, pickled jalapeños and cilantro. Add the roll tops. Serve with the cucumbers.

**Per serving:** **Calories** 690; **Fat** 35 g (**Saturated** 5 g); **Cholesterol** 125 mg; **Sodium** 855 mg; **Carbohydrate** 49 g; **Fiber** 5 g; **Sugars** 5 g; **Protein** 46 g



## PORK SCHNITZEL WITH MUSHROOMS

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

- 1½ cups panko
- 1 tablespoon grated lemon zest, plus 3 tablespoons fresh lemon juice, plus wedges for serving
- 1 tablespoon plus 1 teaspoon chopped fresh oregano
- Kosher salt and freshly ground pepper
- 3 large eggs
- 4 boneless pork chops (½ inch thick; about 1¼ pounds total)
- 2 tablespoons vegetable oil, plus more for frying
- 1 pound cremini mushrooms, sliced
- 1 clove garlic, minced
- 1 cup low-sodium chicken broth
- 2 tablespoons unsalted butter
- 3 cups baby arugula

- 1.** Combine the panko, lemon zest, 2 teaspoons oregano and 1 teaspoon each salt and pepper in a shallow bowl. Beat the eggs in another shallow bowl. Pound the pork chops between 2 pieces of plastic wrap until ⅛ inch thick; season with salt and pepper. Dip in the egg, letting the excess drip off, then coat in the panko.
- 2.** Heat ½ inch vegetable oil in a large skillet over medium-high heat until a deep-fry thermometer registers 350°. Cook the pork chops, two at a time, until golden brown, about 2 minutes per side. Transfer to a paper towel-lined baking sheet.
- 3.** Heat 1 tablespoon vegetable oil in another large skillet over medium-high heat. Add the mushrooms and cook until browned, 6 minutes. Add the garlic and remaining 2 teaspoons oregano; season with salt and pepper and cook 1 minute. Add the broth, scraping up the pan with a wooden spoon, and cook until reduced, about 3 minutes. Stir in 2 tablespoons lemon juice and the butter.
- 4.** Toss the arugula with the remaining 1 tablespoon each lemon juice and vegetable oil; season with salt and pepper. Divide the pork chops among plates; top with the mushrooms and pan sauce. Serve with the arugula salad and lemon wedges.

**Per serving:** Calories 630; Fat 39 g (Saturated 11 g); Cholesterol 234 mg; Sodium 724 mg; Carbohydrate 31 g; Fiber 2 g; Sugars 4 g; Protein 39 g



## RAVIOLI WITH BROWN BUTTER, WALNUTS AND SAGE

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

- Kosher salt
- ½ cup chopped walnuts
- 2 10-ounce packages spinach-ricotta ravioli
- 6 tablespoons unsalted butter
- 12 to 16 sage leaves
- 1½ tablespoons fresh lemon juice
- ¼ cup grated parmesan cheese, plus more for serving
- Freshly ground pepper

- 1.** Bring a large pot of salted water to a boil. Toast the walnuts in a large wide skillet over medium heat, tossing occasionally, until a shade darker, about 3 minutes.
- 2.** Add the ravioli to the boiling water and cook as the label directs for al dente. Reserve ¾ cup cooking water, then drain.
- 3.** Meanwhile, add the butter and sage to the skillet with the walnuts. Cook over medium heat, swirling the pan, until the butter turns a nutty brown color, 3 to 4 minutes. (First it will melt and start to foam, then the foam will subside and the butter will start to brown.) Stir in the lemon juice. Add the ravioli and ½ cup of the reserved cooking water to the skillet. Cook, tossing, until the ravioli is evenly coated in the sauce; add more cooking water as needed, 1 tablespoon at a time.
- 4.** Add the cheese to the skillet and toss until combined; season with salt and pepper. Divide the ravioli among plates and serve with more parmesan.

**Per serving:** Calories 440; Fat 33 g (Saturated 13 g); Cholesterol 84 mg; Sodium 581 mg; Carbohydrate 23 g; Fiber 3 g; Sugars 4 g; Protein 13 g



## VEGGIE AND DUMPLING STEW

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

This combo of veggies is extra healthy—sweet potatoes provide tons of vitamin A and collards are packed with vitamin K.

- 6 tablespoons unsalted butter, 4 tablespoons cold and cut into pieces
- 1 small onion, chopped
- 3 stalks celery, chopped
- 1 pound sweet potatoes, peeled and chopped
- Kosher salt and freshly ground pepper
- 1½ cups plus 2 tablespoons all-purpose flour, plus more for dusting
- 3 cups vegetable broth
- 1 heaping cup shredded collard greens
- 2 teaspoons baking powder
- Grated zest of ½ large lemon
- ¾ cup cold buttermilk
- Hot sauce, to taste

**1.** Melt 2 tablespoons butter in a large wide pot over medium-high heat. Add the onion, celery, sweet potatoes and a big pinch each of salt and pepper. Cook, stirring, until softened, 5 minutes.

Add 2 tablespoons flour and stir to toast, about 1 minute. Stir in 2 cups water and the broth; bring to a simmer. Stir in the collards, cover, reduce the heat and cook until wilted, about 5 minutes.

**2.** Make the dumplings: Whisk the remaining 1½ cups flour with the baking powder, ¾ teaspoon salt and ½ teaspoon pepper in a bowl. Add the lemon zest and the 4 tablespoons cold butter; work in the butter with your fingers until pea-size pieces form. Stir in the buttermilk with a fork. Gently knead, then turn out onto a cutting board. Cut into 16 pieces, dusting the dough with flour if it's sticky.

**3.** Uncover the pot, add hot sauce to taste and stir well. Arrange the dough pieces on top. Cover and simmer until the dough is firm to the touch and cooked through, 13 to 15 minutes, uncovering the pot in the last minute to dry the dumpling tops.

**4.** Divide the stew among bowls. Serve with more hot sauce.

**Per serving:** **Calories** 480; **Fat** 20 g (**Saturated** 12 g); **Cholesterol** 50 mg; **Sodium** 893 mg; **Carbohydrate** 66 g; **Fiber** 8 g; **Sugars** 9 g; **Protein** 10 g



## SOBA NOODLES WITH GLAZED SALMON

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

Buy wild salmon when you can: It contains fewer contaminants than farmed salmon, and it often tastes milder.

- ¼ cup plus 2 tablespoons low-sodium soy sauce
- ¼ cup fresh orange juice
- ¼ cup balsamic vinegar
- ¼ cup honey
- ½ teaspoon red pepper flakes
- 2 bunches scallions (2 scallions sliced, the rest chopped)
- 2 heads baby bok choy, trimmed and roughly chopped
- ¼ cup toasted sesame oil
- Kosher salt and freshly ground pepper
- 2 tablespoons minced pickled ginger, plus 1 tablespoon liquid
- 1 9-ounce package soba noodles
- 1¼ pounds center-cut salmon fillet, cut into 4 pieces

**1.** Bring ¼ cup soy sauce, the orange juice, 2 tablespoons each vinegar and honey and ¼ teaspoon red pepper flakes to a boil in a saucepan. Lower the heat and simmer until reduced to ¼ cup, 5 to 7 minutes. Transfer the soy glaze to a small bowl to cool.

**2.** Bring a large pot of water to a boil. Preheat the broiler. Combine the chopped scallions and bok choy on a baking sheet, toss with 3 tablespoons sesame oil and season with salt and pepper. Broil, tossing once, until charred in spots, about 3 minutes.

**3.** Whisk together the pickled ginger and liquid, the remaining 2 tablespoons each soy sauce, vinegar and honey, 1 tablespoon sesame oil and ¼ teaspoon red pepper flakes in a large bowl.

**4.** Cook the soba noodles in the boiling water as the label directs. Drain and rinse under cold water, shaking off the excess. Toss with the ginger dressing and vegetables; season with salt and pepper.

**5.** Put the salmon skin-side down on a rimmed baking sheet; season with salt and pepper. Brush with most of the soy glaze. Broil until starting to char, about 3 minutes. Brush with the remaining glaze and broil until browned, 1 to 2 more minutes. Serve with the noodles and top with the sliced scallions.

**Per serving:** **Calories** 660; **Fat** 20 g (**Saturated** 3 g); **Cholesterol** 66 mg; **Sodium** 1,317 mg; **Carbohydrate** 82 g; **Fiber** 16 g; **Sugars** 25 g; **Protein** 44 g

# Healthy Sides



## SMASHED POTATOES AND BRUSSELS SPROUTS

Cook 1 pound **baby potatoes** in boiling salted water, 15 minutes. Add 8 ounces halved **brussels sprouts** and boil 5 more minutes; drain and blot dry. Toss with **olive oil** on a baking sheet and season with salt. Smash the potatoes and brussels sprouts and drizzle with more olive oil. Roast at 450° until browned, 25 minutes. Flip and roast until crisp, 10 more minutes. Top with **pecorino** and **pepper**.



## CUCUMBER DAL

Sauté 1 chopped **onion** in **ghee**; season with **salt** and **pepper**. Add 1 diced **English cucumber**,  $\frac{3}{4}$  cup **red lentils**, 1 teaspoon **turmeric** and  $2\frac{1}{4}$  cups water. Bring to a boil, cover and simmer until the lentils are tender, 20 minutes; season with salt. Toast  $\frac{1}{2}$  teaspoon **cumin seeds** and  $\frac{1}{4}$  teaspoon each **mustard seeds** and **red pepper flakes** in ghee, 15 seconds. Drizzle over the dal; top with **cilantro**.



## MISO-GINGER GLAZED APPLES AND VEGGIES

Whisk 3 tablespoons **vegetable oil** with 1 teaspoon each grated **ginger** and chopped **thyme**. Toss with 2 crisp **apples** and **shallots** (both cut into wedges), 2 chopped **parsnips** and 12 ounces cubed **butternut squash**; season with **salt**. Bake on a preheated baking sheet at 450° until browned, 20 minutes. Toss with 2 tablespoons **maple syrup** and 5 teaspoons **miso paste**. Roast 10 more minutes.



## WARM FARRO AND BEET SALAD

Slice 3 **scallions**. Cook 1 cup **quick-cooking farro** as the label directs; drain. Puree the white and light green scallion parts in a blender with 1 chopped cooked **beet**, 5 tablespoons **white wine vinegar** and 3 tablespoons **olive oil**; season with **salt** and **pepper**. Stir 3 chopped cooked beets and the dark green scallion parts into the farro along with the pureed dressing and chopped **parsley**. Top with **pistachios**.

# INSIDE THE Test Kitchen

Get some pro tips from our chefs!



## Let's hear it for... SOBA NOODLES

These long thin buckwheat noodles are close in thickness to spaghetti, but that's where the similarity ends. The flavor is distinctively nutty, the texture is slightly chewy (in a good way!) and the noodles are delicious hot or cold. They're also a great gluten-free option; just make sure you buy 100 percent buckwheat noodles. Try them with the soy-glazed salmon on page 72.

## Good Gear



When you're frying food, like the schnitzel on page 71, don't guess the oil temperature. If it's not hot enough, the food will soak up too much grease; if it's too hot, the outside will burn before the inside is cooked through. To get it right, use a deep-fry or candy thermometer—350° is usually the sweet spot.

*Food Network Candy/Deep-Fry Thermometer, \$15; kohls.com*



## Shortcut of the Month

Add fresh pico de gallo to your grocery list: The pre-chopped combo (usually tomato, onion, chile, cilantro and lime juice) is good for more than just a taco topping! We pressure-cooked chicken with pico de gallo on page 70, and the meat came out juicy, spicy and delicious. You can also mix pico de gallo into scrambled eggs or add it to salads.



## HOW TO BROWN BUTTER

Follow this simple technique, and be sure to try the ravioli with brown butter on page 71.

1. Melt the butter in a saucepan or skillet over low to medium heat—you want it to melt slowly.
2. Wait for the butter to foam up and then subside; the milk solids will start to turn a golden brown.
3. Continue cooking, swirling the pan for even browning, until the butter is a rich dark brown.



4. Remove the pan from the heat right away to stop the cooking. If the butter continues to brown too much, pour it into a bowl.



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# ➤ Big Batch ➤ BBQ Wings

Feed a crowd on game day with a tray of wings and this irresistible sauce!

## BAKED WINGS WITH ALABAMA WHITE BBQ SAUCE

ACTIVE: 30 min | TOTAL: 1 hr 40 min | SERVES: 8

2¼ cups mayonnaise  
¼ cup apple cider vinegar  
4 teaspoons sugar  
1 tablespoon Worcestershire sauce  
1 tablespoon Louisiana-style hot sauce  
1 tablespoon finely chopped fresh thyme  
¾ teaspoon onion powder  
1 clove garlic, grated  
Kosher salt and freshly ground pepper  
6 pounds split chicken wings  
Chopped fresh parsley, for topping

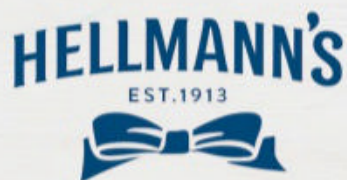
**1.** Make the sauce: Stir together the mayonnaise, vinegar, sugar, Worcestershire sauce, hot sauce, thyme, onion powder, garlic and 1 teaspoon each salt and pepper in a medium bowl until well combined. Cover and refrigerate at least 30 minutes or up to overnight.

**2.** Preheat the oven to 450°. Put the wings in a large bowl. Season with salt and pepper and toss. Drizzle 1 cup of the sauce over the wings and toss again to coat.

**3.** Divide the wings evenly between 2 rimmed baking sheets, spreading them in an even layer. Roast, turning once, until the wings are golden and crisp, 35 to 45 minutes. Transfer to a platter and drizzle with half of the remaining sauce. Sprinkle with parsley and serve with the remaining sauce on the side.

Alabama white sauce is a tangy, creamy mayo-based barbecue sauce. It's great on chicken, pulled pork, ribs and more!

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# HERE'S TO A SCREAM-WORTHY SEASON.



# Halloween



## WEB DESIGN

Dress up some pudding cups for Halloween with edible web toppers! Just melt white candy melts in the microwave, let cool slightly and transfer to a resealable plastic bag. Snip a small corner, then pipe 4-inch webs onto a sheet of parchment paper and let harden. Set each web on top of a ramekin or cup of chocolate pudding and crack the web with a spoon to eat. Read on for more Halloween fun!

PHOTO: YUNHEE KIM; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: SARAH SMART.

# HALLOWEEN

# Spirits

These candy-themed cocktails are a treat.



## SOUR PATCH SOUR



RECIPES BY MELISSA GAMAN AND STEVE JACKSON

PHOTOS: YUNHEE KIM; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: SARAH SMART.  
CHOCOLATE BARS AND CANDY APPLE: SHUTTERSTOCK; SOUR PATCH KIDS: J. MUCKLE.



**CANDY APPLE  
MARTINI**



**FROZEN  
CANDY BAR  
MUDSLIDE**



## SOUR PATCH SOUR

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

- 2 teaspoons lemon, lime, berry blue, orange or strawberry gelatin powder, plus more for the glass
- 1 lemon wedge
- 2 ounces vodka or gin
- 1 ounce fresh lemon or lime juice (or a mix)
- ½ ounce simple syrup

To make simple syrup, heat equal parts sugar and water in a saucepan until the sugar dissolves; let cool.



1. Spread some gelatin powder on a plate. Run a lemon wedge generously around the rim of a lowball glass, then press in the gelatin powder to coat.
2. Combine 2 teaspoons gelatin powder (in the same flavor) and 1 tablespoon hot water in a cocktail shaker and stir to dissolve. Add the vodka, lemon juice and simple syrup, then add ice. Shake vigorously for at least 15 seconds.
3. Fill the rimmed glass with fresh ice and strain the cocktail into the glass.

## FROZEN CANDY BAR MUDSLIDE

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

- 3 scoops ice cream (such as chocolate, caramel and/or coffee)
  - ¼ cup chopped candy bars (such as peanut butter cups, Snickers, Kit Kat and/or Twix), plus more for garnish
  - 1 ounce whiskey or bourbon
  - 1 ounce Irish cream liqueur (such as Baileys)
  - 1 ounce coffee liqueur (such as Kahlúa)
- Whipped cream, for topping  
Chocolate sauce, for topping

1. Combine 1 cup ice, the ice cream, chopped candy, whiskey and both liqueurs in a blender. Blend on high speed until smooth and thick, about 30 seconds.
2. Pour into a tall glass. Top with whipped cream, chocolate sauce and more chopped candy bars.



## CANDY APPLE MARTINI

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

- 2 ounces apple vodka
- ½ ounce grenadine
- ¼ ounce fresh lemon juice
- 1 teaspoon cinnamon schnapps (such as Goldschläger)
- 1 thin apple slice, for garnish

1. Combine the vodka, grenadine, lemon juice and schnapps in a cocktail shaker and add ice. Shake vigorously until chilled, at least 15 seconds.
2. Strain into a chilled martini glass and garnish with the apple slice.



# news feed

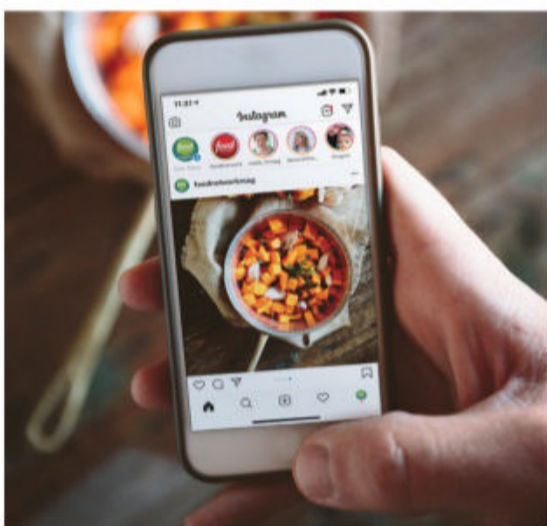


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October 31 is...

# TACO TUESDAY!

Show your Halloween spirit and whip up a fun family dinner.



RECIPE BY MELISSA GAMAN

## TURKEY-CHORIZO MONSTER TACOS

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 6 to 8

### FOR THE FILLING

- 2 tablespoons vegetable oil
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1 tablespoon chili powder
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 1 pound ground turkey
- ½ pound fresh chorizo, casings removed if links
- Kosher salt and freshly ground pepper

### FOR THE SHELLS AND TOPPINGS

- 16 blue corn hard taco shells
- 3 tablespoons sour cream
- 2 cups crunchy cheese curls (such as Cheetos), finely crushed
- Shredded lettuce, diced tomatoes, salsa, sour cream and/or shredded cheese, for topping
- Ghoulish green sauce, for topping (below)
- 32 sliced black olives

**1.** Preheat the oven to 350°. Make the filling: Heat the vegetable oil in a large skillet over medium-high heat. Add the onion and garlic and cook, stirring, until tender and starting to brown, 3 to 5 minutes. Stir in the chili powder, cumin and coriander to coat, then add the turkey and chorizo and season with salt and pepper. Cook, breaking up the meat, until cooked through and browned, 5 to 7 minutes. Stir in 2 tablespoons water, scraping up any browned bits from the bottom of the pan; add another tablespoon of

water if needed. Season with salt. Set aside, covered, until ready to serve.

**2.** Prepare the taco shells: Warm the shells in the oven as the label directs. Lightly brush some sour cream along the edges of the taco shells and press into the crushed cheese curls to coat.

**3.** Reheat the taco filling, if needed (add a splash of water if it's too dry). Arrange the taco shells on a platter and add the filling and assorted toppings; drizzle with the green sauce. Arrange 2 black olive slices on top of each taco for eyes.

## GHOULISH GREEN SAUCE

Puree 1 avocado (pitted and peeled), ½ cup tomatillo salsa, the juice of 1 lime, ¼ cup packed cilantro and a big pinch of salt in a blender, thinning with up to ¼ cup water. Refrigerate, covered, until ready to use.

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# Give Them the **CREEPS**

Food Network's  
Halloween stars reveal  
their best party tricks.

BY KELSEY HURWITZ



**Stephanie Boswell**  
*Halloween Baking  
Championship*



CUPCAKE, COOKIES, AND ICE CUBES: KATE SEARS; FOOD STYLING: ADRIENNE ANDERSON; PROP STYLING: PAIGE HICKS.

## **Bloody Good Cupcakes**

To make a cupcake bleed red, drizzle the top with red gel icing thinned with a little water and top with a syringe filled with more gel icing. "It's always a crowd-pleaser!" Stephanie says.



**Carla Hall**  
Halloween  
Baking Championship

## Fright Cubes

"This couldn't be easier—or creepier," Carla says. Just drop plastic spiders into an ice tray with water and freeze.



**Duff Goldman**  
Halloween  
Cookie Challenge



## Freaky Cookie Fingers

It's a classic, Duff says, "and it never fails to impress." Shape stiff sugar cookie dough or shortbread dough into fingers and press almond slices on the tips for fingernails. Add lines for knuckles and bake, then add red icing at the base.

## Cutout Cat

Just hammer a cat cookie cutter into a pumpkin with a rubber mallet to knock out the shape. We painted this pumpkin black for extra effect.



**Shinmin Li**  
Halloween Wars



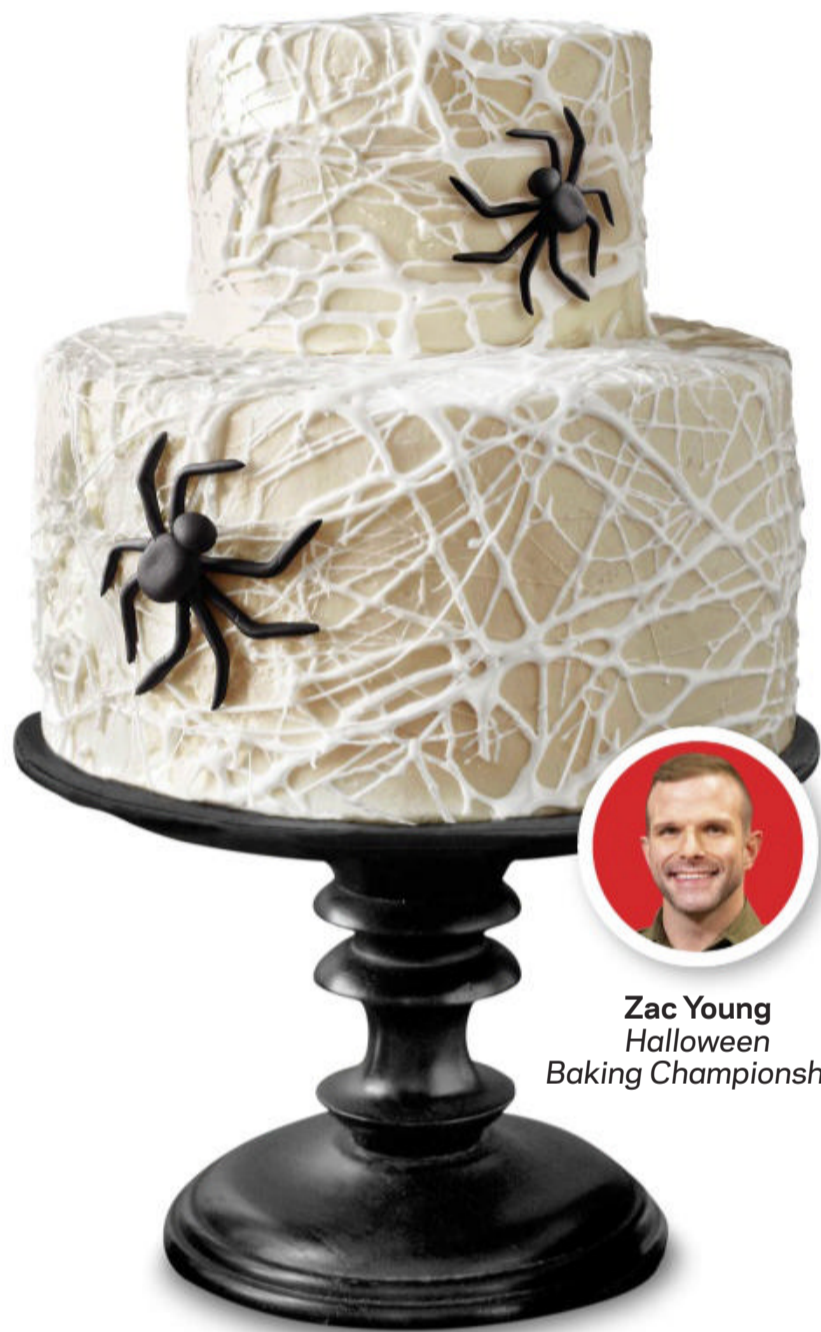
**Aarti Sequeira**  
Halloween Wars

## Eerie Eyeball Punch

"These 'eyes' are the goofier side of gruesome, so my girls can laugh and be grossed out!" Aarti says. To make them, drain a can of lychees, tuck blueberries into the fruit and drop into punch.

## Webbed Cake

Microwave a large bowl of marshmallows until they're gooey, then stir. When the mix is cool enough to handle, stretch it into strands and wrap them around a frosted cake.



**Zac Young**  
Halloween  
Baking Championship



**Damaris Phillips**  
Outrageous  
Pumpkins

## Devilish Eggs

Tap the shell of a hard-boiled egg so it cracks all over. Add to a cup of water mixed with red food coloring and refrigerate for a few hours, then peel. You'll get this bloodshot look!

## Pumpkin Ice Bucket

This is a great way to keep beverages cool at your Halloween party. Cut off the top of a large pumpkin, scoop out the insides, place a bowl inside and fill with ice.



**Rosanna Pansino**  
Halloween  
Cookie Challenge



## Watch This!

### Halloween Baking Championship



On this show, the more horrifying the cakes and confections, the better!  
Premieres Monday,  
September 11, at 9 p.m. ET

### Halloween Wars



The host doles out wild challenges to candymakers and cake decorators.  
Premieres Sunday,  
September 17, at 9 p.m. ET

### Outrageous Pumpkins



Carving pros whip up 3-D creations and structures—one will take home \$25,000!  
Premieres Sunday,  
September 24, at 10 p.m. ET

### Halloween Cookie Challenge



Five of the country's craftiest bakers go all out to enchant the judges.  
Premieres Monday,  
September 25, at 10 p.m. ET



# Scary-Good

# COOKIES

Bake a batch of spooky treats!

## SPICED LINZER GHOST COOKIES

ACTIVE: 45 min | TOTAL: 3½ hr (plus cooling) | MAKES: 14 to 16

- 1 cup whole pecans, toasted
- ⅔ cup granulated sugar
- 1½ cups all-purpose flour, plus more for dusting
- 2 teaspoons pumpkin pie spice
- ½ teaspoon salt
- ¼ teaspoon baking powder
- 1 stick unsalted butter, at room temperature
- ¼ cup packed light brown sugar
- 1 large egg
- 1 teaspoon pure vanilla extract
- 1 teaspoon grated orange zest
- 1½ cups confectioners' sugar
- 3 to 5 tablespoons whole milk
- White sanding sugar, for sprinkling
- ½ cup fig or raspberry jam or orange marmalade

**1.** Pulse the pecans and ⅔ cup granulated sugar in a food processor until very finely ground but not pasty. Add the flour, pie spice, salt and baking powder; pulse to combine. In a large bowl, beat the butter, remaining ⅔ cup granulated sugar and the brown sugar with a mixer on medium-high speed until light and fluffy, 3 to 5 minutes, scraping down the sides of the bowl. Beat in the egg, vanilla and orange zest, then beat in the nut-flour mixture until combined. Divide the dough in half; wrap each half in plastic wrap and refrigerate until firm, at least 2 hours or overnight.

**2.** Position racks in the upper and lower thirds of the oven and preheat to 350°. Line 2 baking sheets with parchment paper. Working with 1 piece of dough at a time, roll out the dough on a lightly floured surface until about ⅛ inch thick. Cut out ghosts using a 3-inch cookie cutter and arrange 2 inches apart on the prepared baking sheets. Reroll the scraps up to two more times and cut out more cookies. If the dough becomes too soft to work with, briefly refrigerate. For half the cookies, punch out eyes and a mouth using a wooden skewer and straw or piping tips; these will be the cookie tops. Refrigerate all the cutouts until firm, about 30 minutes.

**3.** Bake the cookies, switching the pans halfway through, until golden around the edges and on the bottom, 12 to 14 minutes. Let cool 5 minutes on the pans, then transfer the cookies to a rack to cool completely.

**4.** Set a rack on a rimmed baking sheet. Whisk together the confectioners' sugar and 3 tablespoons milk in a medium shallow bowl; whisk in more milk until the icing is thick but still runny. Carefully dip the cookie tops in the icing, letting the excess drip off. Transfer to the rack and sprinkle with sanding sugar. Let set about 20 minutes.

**5.** Spread about 1 heaping teaspoon jam on the plain cookies. Set the iced cookies on top.

RECIPES BY MELISSA GAMAN, KHALIL HYMORE AND STEVE JACKSON



## BLACK-AND-ORANGE PINWHEEL COOKIES

ACTIVE: 1 hr | TOTAL: 3 hr 15 min (plus cooling) | MAKES: about 40

- 2 cups all-purpose flour, plus more for dusting
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{2}$  teaspoon salt
- $1\frac{1}{2}$  sticks (12 tablespoons) unsalted butter, at room temperature
- 1 cup granulated sugar
- 1 large egg
- 2 teaspoons pure vanilla extract
- 2 tablespoons black cocoa powder
- 2 teaspoons milk
- $\frac{1}{2}$  teaspoon orange gel food coloring
- Black sanding sugar, for sprinkling

**1.** Whisk together the flour, baking powder and salt in a medium bowl. Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the egg and vanilla until combined. Reduce the mixer speed to low, add the flour mixture and beat for a few seconds, then increase the speed to medium-high and beat until combined.

**2.** Divide the dough in half (use a scale if you have one so the pieces are equal). Stir together the cocoa powder and milk in a small bowl to make a paste. Add 1 piece of dough to a clean bowl, add the cocoa paste and beat with a mixer on medium-high speed until the dough is black throughout. Press the dough into a 4-by-6-inch rectangle and wrap in plastic wrap. Add the orange food coloring to the remaining dough and beat with clean beaters until the dough is orange throughout. Press into another 4-by-6-inch rectangle and wrap in plastic wrap. Refrigerate the doughs until firm, at least 1 hour.

**3.** Roll out the black dough on a floured surface into a 9-by-12-inch rectangle. Transfer to a sheet of parchment and brush off any excess flour. Roll out the orange dough into a 9-by-12-inch rectangle and lay it on top of the black dough, gently pressing the 2 layers together. (If the dough is too soft to

work with or easily tears, refrigerate for 15 minutes.) Cut the dough stack in half crosswise. Starting from a long side, carefully roll up each dough half into a tight log, using the parchment to cover the outside of the log. Place the logs seam-side down on a baking sheet and refrigerate until firm, at least 2 hours.

**4.** Position racks in the upper and lower thirds of the oven and preheat to 350°. Line 2 baking sheets with parchment paper. Unwrap each log, then lightly brush with water and sprinkle all over with sanding sugar, gently pressing to adhere. Trim the ends, then thinly slice into  $\frac{3}{8}$ -inch-thick rounds. Arrange the rounds about 1 inch apart on the prepared baking sheets. Bake, rotating and switching the baking sheets halfway through, until the cookies are set and slightly firm, 12 to 15 minutes. Let the cookies cool 10 minutes on the baking sheets, then transfer to racks to cool completely.

# UBE CRINKLE COOKIES

ACTIVE: 35 min

TOTAL: 2 hr (plus cooling)

MAKES: about 24

- 1½ cups all-purpose flour
- ¾ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 1 stick unsalted butter, at room temperature
- 1 cup granulated sugar
- ¼ cup packed light brown sugar
- 1 large egg
- ½ cup ube halaya (ube jam)
- 1 teaspoon ube extract
- ¼ teaspoon liquid purple food coloring (optional)
- ½ cup confectioners' sugar

**1.** Whisk together the flour, baking powder, baking soda and salt in a medium bowl. Combine the butter, ½ cup granulated sugar and the brown sugar in a large bowl and beat with a mixer on medium-high speed until fluffy, scraping down the sides of the bowl occasionally, 3 to 5 minutes. Beat in the egg until combined, then beat in the ube halaya, ube extract and food coloring. Gradually beat in the flour mixture until just combined. Cover and refrigerate until the dough is no longer sticky, at least 1 hour.

**2.** Position racks in the upper and lower thirds of the oven and preheat to 350°. Line 2 baking sheets with parchment paper. Put the remaining ½ cup granulated sugar in one dish and the confectioners' sugar in another. Roll tablespoonfuls of dough into balls, then roll first in the granulated sugar and then generously in the confectioners' sugar. Arrange 2 inches apart on the prepared baking sheets. If any dough balls look thinly coated in sugar, reroll in the confectioners' sugar.

**3.** Bake, switching the pans halfway through, until the cookies are cracked and the edges are set, 15 to 18 minutes. Let the cookies cool 3 minutes on the pans, then transfer to racks to cool completely.



# Name This Dish!

Come up with a clever name for these Halloween cupcakes and you could win big!



What do you think?

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

ACTIVE: 45 min | TOTAL: 1 hr 10 min (plus cooling) | MAKES: 12

## FOR THE CUPCAKES

- 1½ cups all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon salt
- 1 stick unsalted butter, at room temperature
- 1 cup sugar
- 2 large eggs, at room temperature
- 2 teaspoons pure vanilla extract
- ¼ cup whole milk
- ½ cup mini chocolate chips, plus more for topping

## FOR THE FROSTING

- 3 large egg whites
- ⅔ cup sugar
- ¼ teaspoon cream of tartar
- 1 teaspoon pure vanilla extract

1. Make the cupcakes: Preheat the oven to 350°. Line a 12-cup muffin pan with paper or foil liners. Whisk the flour, baking powder and salt in a small bowl until well combined. Beat the butter in a large bowl with a mixer on medium-high speed until smooth. Beat in the sugar until creamy, about 4 minutes. Beat in the eggs, one at a time, then beat in the vanilla. Reduce the mixer speed to low and beat in the flour mixture in 3 additions, alternating with the milk in 2 additions, beginning and ending with flour. Beat briefly on medium speed until the batter is smooth, then stir in the mini chocolate chips.
2. Divide the batter evenly among the muffin cups, filling them about two-thirds full. Bake until the tops are golden and spring back when gently pressed, 20 to 25 minutes. Let cool 5 minutes in the pan, then transfer the cupcakes to a rack to cool completely.
3. Make the frosting: Bring about 1 inch of water to a simmer in a medium saucepan over medium heat. Whisk the egg whites, sugar and cream of tartar in a medium heatproof bowl until well combined. Set the bowl over the pot of simmering water (do not let the bottom of the bowl touch the water). Cook, whisking constantly, until the egg whites are warm to the touch, smooth and white. Remove the bowl from the pan and beat the egg whites with a mixer on medium-high speed until cool, thick and glossy, 3 to 5 minutes. Beat in the vanilla.
4. Transfer the frosting to a large pastry bag fitted with a ⅜- or ½-inch plain tip. Pipe on top of the cupcakes in concentric circles. Insert 2 mini chocolate chips into the frosting on each cupcake, pointy-side in, to look like eyes.

Recipe by Melissa Gaman

## How to enter:

- 1 Go to [foodnetwork.com/namethisdish](https://foodnetwork.com/namethisdish) from September 1 to October 6, 2023, and enter your best recipe name.
- 2 The winner will receive \$500 and three runners-up will each receive \$50.

NO PURCHASE NECESSARY TO ENTER OR WIN. *Food Network Magazine* October 2023 Name This Dish Contest. Sponsored by Hearst Magazine Media, Inc. Beginning September 1, 2023, at 12:01 a.m. ET, through October 6, 2023, at 11:59 p.m. ET (the "Entry Period"), go to [foodnetwork.com/namethisdish](https://foodnetwork.com/namethisdish) on a computer or wireless device and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, email address and an original recipe name for the recipe that appears in the October 2023 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/namethisdish](https://foodnetwork.com/namethisdish).

PHOTO: RYAN LIEBE; FOOD STYLING: ADRIENNE ANDERSON; PROP STYLING: SARAH SMART.

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SIMPLE PIZZAS



SPECIALTY PIZZAS



PAN PIZZAS



GRILLED PIZZAS



ALTERNATIVE PIZZAS

## MAKE PIZZA LIKE A PRO!

Food Network Magazine's new cookbook is packed with recipes for cooks at every level, including foolproof dough and fun topping combos, plus tips and tricks from Food Network chefs. You don't need a pizza oven to get started—you just need this book!



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Also available wherever books are sold.



# DISCOVER

*South Carolina*



📍 Whole Wheat Buttermilk Biscuits

## THE QUINTESSENTIAL SOUTHERN COMFORT FOOD WORTH SAVORING

Deeply rooted in tradition, South Carolina's cuisine has developed from recipes passed down from generation to generation. When it comes to Southern comfort food, nothing compares to the flaky, airy buttery goodness of buttermilk biscuits. Learn how to make this dinner staple and other iconic dishes at [DiscoverSouthCarolina.com/recipes](https://DiscoverSouthCarolina.com/recipes)

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