

# MOJITO

BY AL ROKER & COURTNEY ROKER LAGA

MAKES: 2 COCKTAILS

TOTAL TIME: 5 MIN

- 4 ounces lime juice, plus lime wedges for garnish
- 10 fresh mint leaves, plus more for garnish
- 4 ounces Simple Syrup (see Note)  
Ice cubes
- 3 ounces white rum  
Soda water

1. Combine the lime juice and mint leaves in a large measuring cup and lightly crush with a muddler or wooden spoon until the mixture is aromatic and the mint leaves look bruised. Add the simple syrup and mix.
2. Fill two glasses with ice cubes. Using a small fine-mesh strainer, strain the mint syrup equally into the glasses. Add 1½ ounces rum to each glass. Top with soda water and stir. Garnish with lime wedges and additional mint leaves and serve.

## NOTE

To make simple syrup, combine equal parts water and granulated sugar in a small saucepan. Bring to a boil over medium-high heat, stirring, until the sugar dissolves. Remove from the heat and let cool completely before using.

*Excerpted from the book AL ROKER'S RECIPES TO LIVE BY: EASY, MEMORY-MAKING FAMILY DISHES FOR EVERY OCCASION by Al Roker and Courtney Roker Laga. Copyright © 2024 by Al Roker. Reprinted with permission of Legacy Lit, an imprint of Grand Central Publishing. All rights reserved.*

# NO-CHURN MINT COOKIES-AND-CREAM ICE CREAM

BY AL ROKER & COURTNEY ROKER LAGA

SERVES: 6

TOTAL TIME: 10 MIN PLUS 3 HRS FREEZING

15 to 20 Oreo cookies

1 (14-ounce) can sweetened condensed milk

4 ounces cream cheese, at room temperature

1 teaspoon vanilla extract

1 teaspoon mint extract

1½ cups heavy cream

1 drop green food coloring

1. Put the cookies in a zipper-lock bag and crush them using a rolling pin or the bottom of a saucepan. Set aside.
2. Whisk together the condensed milk, cream cheese, and vanilla and mint extracts in a medium bowl until combined.
3. Beat the heavy cream in a stand mixer fitted with the whisk attachment or in a large bowl with a hand mixer until stiff peaks form. Add the food coloring and the cream cheese mixture and gently fold them in with a silicone spatula. Fold in the crushed Oreos.
4. Scrape the ice cream mixture into a chilled 9-x-5-inch loaf pan and smooth the top. Freeze for at least 3 hours, until very firm. About 5 minutes before serving, remove the ice cream from the freezer to soften slightly.

## NOTE

For mint chocolate chip ice cream, replace the cookies with 1 cup semisweet chocolate chips.

*Excerpted from the book AL ROKER'S RECIPES TO LIVE BY: EASY, MEMORY-MAKING FAMILY DISHES FOR EVERY OCCASION by Al Roker and Courtney Roker Laga. Copyright © 2024 by Al Roker. Reprinted with permission of Legacy Lit, an imprint of Grand Central Publishing. All rights reserved.*

# SMOTHERED CHICKEN

BY AL ROKER & COURTNEY ROKER LAGA

SERVES: 4

PREP TIME: 15 MIN TOTAL TIME: 50 MIN

- 2 pounds bone-in, skin-on chicken thighs
- 1½ teaspoons salt-free poultry seasoning
- 2 teaspoons kosher salt, divided
- ½ teaspoon freshly ground black pepper
- 2 tablespoons plus 1 teaspoon canola oil, divided
- 1 large yellow onion, sliced ¼ inch thick
- 6 garlic cloves, chopped
- ⅓ cup all-purpose flour
- 2 ½ cups water

1. Season the chicken evenly with the poultry seasoning, 1 teaspoon of the salt, and the pepper.
2. Heat 2 tablespoons of the oil in a large skillet over medium heat. Add the chicken in a single layer, skin side down. Cook until the skin is golden brown, about 10 minutes. Flip the chicken and continue to cook until browned on the other side, about 5 minutes. Transfer the chicken to plate.
3. Add the remaining 1 teaspoon oil, the onion, and the remaining ½ teaspoon salt and cook over medium heat until the onion is slightly softened, about 5 minutes. Add the garlic and cook for 1 minute, stirring constantly. Stir in the flour and cook, stirring constantly, for about 1 minute. Add the water and stir until combined, scraping up the browned bits from the bottom of the pan. Reduce the heat to medium-low, return the chicken to the pan, cover, and cook, stirring occasionally, for about 25 minutes, until the chicken is tender.
4. Transfer the chicken to a platter and top with the sauce. Serve.

*Excerpted from the book AL ROKER'S RECIPES TO LIVE BY: EASY, MEMORY-MAKING FAMILY DISHES FOR EVERY OCCASION by Al Roker and Courtney Roker Laga. Copyright © 2024 by Al Roker. Reprinted with permission of Legacy Lit, an imprint of Grand Central Publishing. All rights reserved.*

# BEEF WITH GINGER AND SNOW PEAS

BY ANDREW ZIMMERN

SERVES: 4 TO 6

ACTIVE TIME: 45 MIN TOTAL TIME: 45 MIN PLUS 1 HOUR MARINATING

## MARINADE

- 2 tablespoons fermented black beans, rinsed and chopped
- 1 tablespoon chile bean sauce (toban djan)
- 1 tablespoon cornstarch
- 1 tablespoon soy sauce
- 1 tablespoon rice wine, such as Shaoxing or sake
- 2 pounds beef tenderloin, cut into bite-size pieces

## STIR FRY

- 3 tablespoons packed brown sugar
  - 3 tablespoons oyster sauce
  - 2 tablespoons rice wine, such as Shaoxing or sake
  - 2 tablespoons soy sauce
  - 5 tablespoons rapeseed oil or peanut oil
  - 1 bunch (6 large) scallions, chopped (about 1 ½ cups)
  - 4 garlic cloves, sliced
  - 1 (2-inch) knob fresh ginger, peeled and thinly sliced
  - 3 to 6 Erjingtiao Chinese dried chiles or Mexican arbol chiles
  - 2 to 3 cups snow peas, trimmed (8 ounces)
  - 1 onion, peeled, cut into eighths, and layers separated
- Steamed white rice, for serving

1. Marinate the beef: In a large bowl, mix the black beans with the chile bean sauce, cornstarch, soy sauce, and rice wine. Add the beef and mix well. Let marinate at room temperature for 1 hour.
2. Make the stir-fry: In a medium bowl, whisk the brown sugar with the oyster sauce, rice wine, and soy sauce. Set aside.
3. Heat a large seasoned wok over medium heat. Add 1 tablespoon of the oil and increase the heat to high. When the oil begins to smoke, add the scallions, garlic, ginger, and dried chiles. Stir-fry until it turns golden, about 2 minutes; transfer to a plate. Heat 1 tablespoon of oil in the wok until smoking. Add the snow peas and stir-fry until crisp-tender, about 1 minute. Transfer to a large bowl. Heat 1 tablespoon of oil in the wok until smoking. Add the onion and stir fry until browned in spots, about 2 minutes. Transfer to the bowl with the snow peas.
4. Heat 1 tablespoon of oil in the wok until smoking. Add the marinated beef and spread it evenly in a single layer in the wok. Cook over high heat, undisturbed, until browned on the bottom, about 2 minutes. Toss the beef and flip the pieces on the other side and cook for 1 minute more. Return the scallion mixture to the wok and stir-fry until evenly distributed, about 30 seconds. Add the snow peas and onion and stir-fry until heated through, about 30 seconds more. Add the black bean mixture and stir-fry until sauce is slightly thickened, about 2 minutes. Transfer to a platter and serve with steamed rice.

# CLAMS WITH BLACK BEAN SAUCE

BY ANDREW ZIMMERN

SERVES: 2 TO 4

TOTAL TIME: 35 MIN

- ¼ cup fermented black beans
- 3 tablespoons peanut oil
- 3 dried hot red chiles
- 2 tablespoons sliced ginger
- 2 garlic cloves, sliced
- 1 bunch (6 large) scallions, cut into 1-inch lengths
- ½ cup julienned carrot
- 2 tablespoons chile bean sauce (toban djan)
- 2 tablespoons sugar
- 3 pounds large clams, preferably Cherrystones, scrubbed
- ½ cup rice wine, such as Shaoxing or sake
- 1 cup chicken stock
- 2 tablespoons cornstarch
- Steamed rice, for serving

1. In a sieve, rinse the beans for 5 to 10 seconds under warm water. Set aside.
2. Preheat a very large wok fitted with a domed lid over high heat. When hot, add the oil and swirl to coat the wok. Add the dried chilies, ginger, and garlic; swirl until aromatic, about 30 seconds. Add the rinsed black beans, the scallions, carrot, chile bean paste, and sugar; toss until the scallions just begin to wilt, about 30 seconds.
3. Add the clams to the wok and toss to coat in the aromatics. Add the wine and bring to a boil, tossing often. Cover the wok and cook, tossing or shaking occasionally, until the clams open, 5 to 6 minutes; discard any clams that do not open.
4. In a small bowl, whisk the chicken broth with the cornstarch to form a slurry. Add the slurry to the wok and cook, uncovered, tossing once or twice, until sauce is slightly thickened, about 2 minutes. Transfer the clams to a serving bowl, then pour the sauce on top. Serve right away with steamed rice.

# CALLIE'S CHEESE AND CHIVE BISCUITS

BY CARRIE MOREY

MAKES: 10 TO 12 BISCUITS

ACTIVE TIME: 15 MIN | TOTAL TIME: 35 MIN

2½ cups White Lily unbleached self-rising flour, divided  
6 tablespoons cold salted butter, cut into ½-inch pieces, divided  
2 ounces (¼ cup) cold cream cheese, cut into ½-inch pieces  
3 ounces sharp cheddar cheese, freshly shredded (¾ cup)  
2 tablespoons snipped chives  
½ to 1 cup buttermilk

1. Preheat the oven to 425°F. Line a baking sheet with parchment paper. Place 2 cups of the flour into a mixing bowl. Add 4 tablespoons of the butter and, using your fingertips, smear the butter into the flour until the mixture resembles fine breadcrumbs. Add the cream cheese and mix in with your fingertips until evenly distributed. Mix in the shredded cheddar cheese and chives.
2. Form a well in the center of the mixture and add ½ cup of the buttermilk. Mix with a fork until the dough is wet and sticky, adding more buttermilk by the tablespoonful just until the dough forms (do not overwork the dough).
3. Liberally dust a work surface with some of the remaining flour. Dust a rolling pin and a 2-inch biscuit cutter with more flour. Flip the dough onto the dusted surface; generously dust the surface of the dough with flour. Roll out the dough to a 1-inch-thick round. Using the biscuit cutter, stamp out the biscuits and transfer them to the prepared baking sheet; the biscuits should touch. Brush the excess flour off of the remaining dough and gather it into a ball. Cut out more biscuits.
4. In a small pan over medium heat, or in a small bowl in the microwave, melt the remaining 2 tablespoons of butter. Generously brush the butter on top of the biscuits. Bake until puffed and golden brown, 16 to 18 minutes; rotate the baking sheet halfway through baking.

# DEEP-FRIED DROP BISCUITS WITH CINNAMON SUGAR

BY ERIKA COUNCIL

MAKES: 10 TO 11 BISCUITS

ACTIVE TIME: 20 MIN | TOTAL TIME: 45 MIN

½ cup granulated sugar  
1 teaspoon ground cinnamon  
2 cups (260 grams) all-purpose flour, preferably King Arthur  
2 teaspoons baking powder  
1 teaspoon granulated sugar  
¾ teaspoon kosher salt  
½ teaspoon baking soda  
1 cup cold whole-fat buttermilk  
4 ounces unsalted butter, melted  
Peanut oil, for frying  
Nonstick cooking spray, for greasing

1. In a medium bowl, mix the sugar with the cinnamon. Place a cooling rack in a large rimmed baking sheet and line it with paper towels.
2. In a large bowl, whisk the flour with the baking powder, sugar, salt, and baking soda. In a medium bowl, combine the buttermilk and the melted butter and stir slowly until the butter forms small clumps and the mixture looks curdled. Using a rubber spatula, stir the buttermilk mixture into the flour mixture until just incorporated. (The dough will be shaggy and sticky.)
3. In a large Dutch oven, heat 1½ inches of peanut oil to 375°F on a deep-fry thermometer. Using a 1/4-cup measure greased with nonstick cooking spray, carefully scoop 3 to 4 mounds of dough into the oil and fry, turning once, until golden and cooked through, 4 to 5 minutes. Using tongs or a slotted spoon, transfer the biscuits to the rack to drain for a few seconds then quickly toss in the cinnamon sugar to coat. Return to the paper towel-lined rack to cool slightly. Repeat with the remaining biscuit dough, returning the oil to 375°F between batches. Serve warm.

# FLAKY BISCUITS WITH PEPPER JELLY AND FARMER CHEESE

BY CHERYL DAY AND JASON STANHOPE

MAKES: 8 LARGE BISCUITS

ACTIVE TIME: 40 MIN | TOTAL TIME: 2 HR 40 MIN

## PEPPER JELLY

- 1 pound red bell peppers (3 medium), stemmed, seeded, and coarsely chopped
- 1 pound jalapeños (12 large), stemmed, seeded, and chopped
- 1 cup apple cider vinegar
- 1 cup granulated sugar
- ½ tablespoon apple pectin powder

## BISCUITS

- 5½ cups White Lily all-purpose flour
- 4 teaspoons baking powder, preferably Rumford brand
- 4 teaspoons Diamond Crystal kosher salt
- 2 teaspoons granulated sugar
- ½ teaspoon baking soda
- 1½ sticks (12 ounces) cold unsalted butter, cut into 1-inch cubes
- 2 cups whole-fat buttermilk
- Melted unsalted butter, for brushing
- Flaky sea salt, for sprinkling
- Farmer cheese, for serving

1. Make the pepper jelly: Combine the bell peppers and jalapeños in a food processor and pulse until just finely chopped. Transfer to a medium saucepan with a heavy bottom. Add the vinegar, sugar, and pectin. Bring the mixture to a gentle boil over medium-high. Reduce the heat to medium-low and simmer, stirring occasionally, until thickened and all liquid is evaporated, about 1½ hours. Let cool.
2. Make the biscuits: Preheat the oven to 375°F and line a large baking sheet with parchment paper. In a very large mixing bowl, whisk the flour with the baking powder, salt, sugar, and baking soda. Add the butter and, using your hands, toss to coat the butter in flour. Using your fingertips, smear and pinch all of the butter into the flour. You should end up with various-sized pieces of butter ranging from coarse sandy patches to flat shaggy shards and pea-sized chunks.
3. Make a well in the center of the dry ingredients. Using your hands, gradually mix in the buttermilk to form a shaggy, crumbly dough. Turn the dough out onto a clean work surface. Gather all the crumbs and bring the dough together by working in all of the dry bits. Pat the dough into a rectangle.
4. Lightly dust the work surface and a rolling pin with flour, then roll the dough into a 1-inch-thick rectangle. Using a sharp knife, cut the dough in half and stack one half on top of the other, pressing the layers together. Roll out the dough to a 1-inch-thick rectangle and repeat the cutting and layering one more time.
5. Roll out the dough to a 1-inch-thick rectangle. Dip the edge of a 3-inch biscuit cutter in flour, then punch out as many biscuits as you can; do not twist the biscuit cutter and dip the cutter in flour between cuts. Arrange the biscuits 1 inch apart on the prepared baking sheet. Gather any scraps and press them together to form dough. Roll out the dough so it is 1 inch thick, then stamp out more biscuits.
6. Brush the tops of the biscuits with melted butter and sprinkle with flaky sea salt. Bake for 25 to 30 minutes, until golden and puffed; rotate the baking sheet halfway through baking. Serve the biscuits with farmer cheese and the pepper jelly.

## MAKE AHEAD

The pepper jelly can be refrigerated for 3 weeks.



# CHICKEN PERLOO

BY RODNEY SCOTT

SERVES: 4 AS A MAIN OR 8 AS A SIDE DISH

ACTIVE TIME: 45 MIN | TOTAL TIME: 1 HR 10 MIN

- ¼ cup olive oil
- 6 celery stalks, cut into ¼-inch pieces (about 1½ cups)
- 1 large green bell pepper, cut into ¼-inch pieces
- 1 medium yellow onion, cut into ¼-inch pieces
- 2 tablespoons finely chopped garlic
- 1 (14.5-ounce) can stewed tomatoes
- 2 teaspoons Rib Rub (recipe follows)
- 1 teaspoon Diamond Crystal kosher salt
- 6 cups chicken stock
- 1 cup short-grain rice, such as Charleston Gold or Arborio
- 12 ounces smoked chicken meat or rotisserie chicken, picked off the bone (roughly half a chicken)
- 1 bunch scallions, chopped, for garnish

1. Preheat the oven to 350°F.
2. In a Dutch oven, heat the oil over medium heat. Add the celery, bell pepper, onion, and garlic and cook, stirring occasionally, until the vegetables become translucent and soft, about 15 minutes. Add the stewed tomatoes, rib rub, and salt to the sautéed vegetables and cook, stirring occasionally, until all the liquid has evaporated and the mixture begins to caramelize on the bottom of the pot, about 15 minutes.
3. Add the stock to the Dutch oven and bring to a boil. Stir in the rice and smoked chicken and transfer to the oven. Bake uncovered until the rice is soft and cooked through, about 20 minutes. Remove from the oven and garnish with the scallions, then serve.

# RIB RUB

**BY RODNEY SCOTT**

---

**MAKES: 2 CUPS**

**TOTAL TIME: 5 MIN**

---

½ cup Diamond Crystal kosher salt  
¼ cup Jesus's Tears (aka MSG)  
¼ cup freshly ground black pepper  
¼ cup paprika  
¼ cup chili powder  
¼ cup packed light brown sugar  
2 tablespoons garlic powder  
2 tablespoons onion powder  
1 teaspoon cayenne pepper

Mix all of the ingredients and place them in an airtight container. Cover and store in a cool, dry place until ready to use.

**MAKE AHEAD**

The rib rub can be stored in an airtight container for up to 3 months.

# ARROZ CON PIGEON PEAS AND BARBACOA

BY HECTOR GARATE

SERVES: 8 TO 10

ACTIVE TIME: 40 MIN | TOTAL TIME: 1 HR

## SOFRITO

- 3 aji dulce or aji amarillo, 2 cubanelles, or 1 medium yellow pepper, stemmed, seeded, and chopped
- 1 medium red or green bell pepper, stemmed, seeded, and quartered
- 6 large garlic cloves
- 1 yellow onion, coarsely chopped
- 6 to 8 sprigs cilantro, roughly chopped

## RICE

- ¼ cup olive oil
- Kosher salt, to taste
- 2 cups medium-grain rice
- 1½ tablespoons Sazon seasoning
- 1½ teaspoons adobo seasoning
- 1 (14 to 15 ounce) can pigeon peas, drained
- ½ cup Coors Banquet Beer
- Smoked barbacoa, for serving (optional)

1. Prepare the sofrito: In a food processor, combine all the peppers and garlic and pulse until a paste forms; scrape down the side of the bowl as needed. Add the onion and cilantro and puree until nearly smooth. Transfer to a bowl.
2. Make the rice: In a large saucepan, heat the olive oil over medium-low heat until it shimmers. Add the sofrito and a generous pinch of salt and cook, stirring constantly to prevent sticking, until the sofrito is aromatic and starts to darken in color, 5 to 7 minutes. Add the rice and cook, stirring constantly, until opaque on the edges, 3 to 5 minutes. Stir in the Sazon and adobo seasonings. Add 4 cups of water, scraping up any bits from the bottom of the pan, then stir in the pigeon peas.
3. Bring mixture to a gentle simmer over medium and cook, uncovered, until the rice is tender and the liquid is absorbed, about 18 minutes; rotate the pan as needed to keep the rice evenly covered with water. Remove from the heat and immediately drizzle the beer around the perimeter of the saucepan and in the middle of the rice. Cover and let steam for 20 minutes. Fluff the rice with a fork and season to taste with salt. Serve the rice topped with smoked barbacoa, if desired.

# HATCH GREEN CHILE CORN PUDDING

BY JOHN LEWIS

SERVES: 4 TO 6

ACTIVE TIME: 15 MIN | TOTAL TIME: 1 HR 45 MIN

- 3 Hatch green chiles
- 1½ cups frozen corn kernels  
(8 ounces), thawed
- 3 large eggs
- ¾ cup heavy cream
- ¼ cup all-purpose flour
- ¼ cup yellow cornmeal
- 2 tablespoons granulated sugar
- 1 teaspoon kosher salt
- ½ teaspoon baking powder
- ¼ teaspoon granulated garlic
- 4 ounces mild cheddar cheese,  
half cut into ½-inch cubes  
and half shredded
- ¾ cup fresh corn kernels  
(from 1 ear of corn)
- 2 tablespoons unsalted butter

1. Roast the Hatch green chiles over a hot open flame or under a broiler, turning occasionally, until the skins are blackened all over, about 5 minutes. Transfer the roasted chiles to a resealable plastic bag and seal it. Let steam in the bag for 1 hour. Stem, seed, and peel the chiles, then cut them into ½-inch dice.
2. Put a medium (8-inch) cast-iron skillet in the center of the oven and preheat the oven to 375°F. Meanwhile, in a blender, combine the thawed frozen corn kernels with the eggs, heavy cream, flour, cornmeal, sugar, salt, baking powder, and granulated garlic. Blend on high until almost smooth, 5 to 10 seconds. Transfer to a large bowl and, using a rubber spatula, fold in the diced chiles, cubed cheese, and fresh corn kernels.
3. Take the preheated cast-iron skillet out of the oven and add the butter. Let the butter melt, swirling the butter, until foaming and milk solids are lightly toasted. Put the pan on a large rimmed baking sheet. Pour the corn pudding batter into the hot cast-iron skillet and sprinkle the shredded cheese on top. Cook in the preheated oven until the edges are nicely browned and the pudding is fully set (an instant-read thermometer inserted in the center should read at least 165°F), 30 to 35 minutes. Let stand for 5 minutes before serving.

## MAKE AHEAD

The roasted chiles can be refrigerated for 1 to 2 days before using.

# BIRRIA TACOS

BY CLAUDETTE ZEPEDA

SERVES: 6 TO 8

ACTIVE TIME: 35 MIN | TOTAL TIME: 8 HR 55 MIN

- 1 (2-pound) boneless chuck roast (about 2¼-inches thick)
- 2 pounds English-cut beef short ribs (about 3 ribs)
- 2 tablespoons plus ¼ teaspoon kosher salt, divided, plus more to taste
- Adobo (recipe follows)
- 8 cups water
- 1 cup finely chopped white onion, rinsed and drained
- ½ cup finely chopped fresh cilantro
- Canola oil, for greasing
- 32 (6-inch) fresh corn tortillas or 16 packaged corn tortillas
- Lime wedges, for serving

1. Sprinkle the chuck roast and short ribs all over with 2 tablespoons salt. Combine roast, ribs, and adobo in a large nonreactive bowl; toss to coat. Cover and refrigerate for at least 4 hours or up to 24 hours.
2. Preheat the oven to 300°F. Transfer adobo mixture to a large (9½-quart) Dutch oven; add 8 cups water. Bring to a simmer over medium heat, stirring occasionally, then cover bake in the preheated oven until the meat is fork-tender, about 4 hours.
3. Remove the chuck roast and short ribs from braising broth and transfer to a large bowl; cover with foil to keep warm. Return the broth in the Dutch oven to a simmer and cook over medium, skimming off the fat as needed, until reduced to about 8 cups, 15 to 20 minutes. Season broth with salt to taste.
4. Shred the meat, discarding the bones. Toss the meat with 1½ cups of the broth. Stir together the onion, cilantro, and remaining ¼ teaspoon salt in a small bowl; set aside.
5. Heat a large nonstick electric griddle to 400°F or a large cast-iron skillet over medium-high. Using a paper towel dipped in canola oil, lightly grease griddle. If using fresh tortillas, stack two tortillas, and use tongs to dip them together into adobo broth. (If using packaged tortillas, dip one tortilla per taco.)
6. Place the stacked tortillas on griddle; top with ¼ cup meat (see Note). Repeat with as many tortilla stacks as will comfortably fit on griddle. Cook until bottom tortilla is lightly browned and crispy, 1 to 2 minutes.
7. Fold the tacos in half, gently pressing with a spatula. Transfer to a serving plate. Repeat process with oil, adobo broth, remaining tortillas, and remaining meat. Serve tacos hot with onion-cilantro mixture, lime wedges, and remaining adobo broth for dipping or sipping.

## NOTE

To make quesabirria tacos, add about ¼ cup of cheese, such as muenster, jack, or emmental, on top of the meat as you build the tacos on the griddle.

To make birria ramen, Claudette cooks ramen according to the directions on the package, then removes half of the liquid and substitutes that with an equal amount of the birria broth. Claudette adds 4 ounces of shredded meat and garnishes it with cilantro and onion. Serve hot with lime wedges.

# ADOBO

BY CLAUDETTE ZEPEDA

MAKES: 5 CUPS

ACTIVE TIME: 20 MIN | TOTAL TIME: 1 HR 25 MIN

- 6 dried guajillo chiles, stemmed and seeded
- 4 dried ancho chiles, stemmed and seeded
- 4 dried cascabel chiles, stemmed and seeded
- 1 large white onion, cut into 1-inch wedges
- 10 garlic cloves
- 2 tablespoons chopped peeled fresh ginger
- 8 cups water, divided
- 2 tablespoons white vinegar
- 1 tablespoon kosher salt
- 1½ teaspoons ground black pepper
- 1½ teaspoons dried oregano
- ½ teaspoon ground cumin
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- 6 thyme sprigs
- 3 dried bay leaves

1. Heat a large cast-iron skillet over medium. Add chiles to skillet; cook, stirring occasionally, until fragrant, 4 to 5 minutes. Transfer chiles to a large saucepan; add onion, garlic, ginger, and 6 cups of the water. Bring to a boil over medium-high and cook, uncovered, stirring occasionally, until chiles are softened, about 8 minutes. Drain the chile mixture; discard the cooking liquid.
2. Combine chile mixture, vinegar, salt, black pepper, oregano, cumin, cinnamon, cloves, thyme, bay leaves, and remaining 2 cups water in a blender. Secure lid on blender, and remove center piece to allow steam to escape. Place a clean towel over opening. Puree until smooth, about 45 seconds. Let cool to room temperature, about 1 hour. Cover and chill until ready to use.

## MAKE AHEAD

The adobo can be refrigerated for up to 1 week or frozen for up to 1 month.

# SWEET TEA-BRINED PORK CHOPS WITH SMOTHERED CABBAGE AND APPLE, CHERRY & PECAN CHUTNEY

BY ERICK WILLIAMS

SERVES: 4

ACTIVE TIME: 1 HR 40 MIN | TOTAL TIME: 1 HR 30 MIN, PLUS BRINING

## PORK CHOPS

- 4 bags Lipton Black Tea
- 4 cups hot tap water
- 1½ cups sugar
- ½ cup kosher salt
- 3 tablespoons fresh lemon juice
- 1 teaspoon cayenne pepper
- 1 cup ice
- 4 (16 to 20-ounce) double-cut pork rib chops

## CABBAGE

- 4 ounces bacon, finely chopped
- 3 tablespoons unsalted butter
- 1 medium onion, finely chopped (1½ cups)
- 2 celery ribs, finely chopped celery (¾ cup)
- 1 medium green bell pepper, stemmed, seeded, and finely chopped (¾ cup)
- 1½ tablespoons minced garlic  
Kosher salt and freshly ground black pepper
- 1 (1-pound) head green cabbage, cut into medium dice (about 6 cups)
- 2 tablespoons apple cider vinegar
- ½ teaspoon sugar
- 1 tablespoon fresh thyme leaves

## CHUTNEY

- 2 tablespoons plus 2 teaspoons fresh lemon juice
- 1½ tablespoons honey
- ¼ teaspoon flaky sea salt
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves
- ⅛ teaspoon ground nutmeg
- 1 small Honeycrisp Apple, cored and finely diced
- ½ cup dried cherries, chopped
- ⅓ cup pecans, toasted and chopped
- 1 tablespoon canola oil

1. Brine the pork chops: In a large bowl, steep the tea bags in the hot water for about 8 minutes; discard tea bags. Add the sugar, salt, lemon juice, and cayenne; whisk until the salt and sugar dissolve. Add the ice and stir until melted. Transfer to a 4-quart container. Add pork chops, cover, and brine in the refrigerator overnight or up to 24 hours.
2. Make the cabbage: In a medium saucepan, cook the bacon, stirring often, until crisp, 4 to 5 minutes. Using a slotted spoon, transfer the bacon to a plate. Add butter to the saucepan. When butter is melted, and the onion, celery, green bell pepper, and garlic; season with salt and pepper. Cook, stirring occasionally, until softened, about 5 minutes. Add the cabbage and bacon. Cover and cook over medium-low, stirring occasionally, until the cabbage is softened, about 20 minutes; reduce the heat if browning. Remove from the heat and Stir in the apple cider vinegar, thyme, and sugar; season with salt and pepper. Cover and set aside.
3. Meanwhile, make the chutney: In a medium bowl, whisk together the lemon juice, honey, salt, cinnamon, cloves, and nutmeg. Stir in the apples, cherries, and pecans; set aside.
4. Preheat the oven to 375°F. Line a large rimmed baking sheet with foil and set a cooling rack on top. Remove the pork chops from the brine and pat dry with paper towels. Season all over with salt and pepper. In batches if necessary, in a large skillet, heat 1 tablespoon canola oil over medium heat. Add the pork chops and cook, turning occasionally, until browned all over, 6 to 8 minutes total (be careful while searing; the sugar in the brine will cause the pork to caramelize quickly). Transfer the pork chops to the rack on the baking sheet. Roast in the preheated oven until an instant-read thermometer inserted in the thickest part of each pork chop registers 130°F, 10 to 20 minutes depending on size. Let rest for 5 minutes.
5. Rewarm the cabbage, then transfer the cabbage to plates. Top with pork chops and a spoonful of the chutney. Serve, passing more chutney at the table.

## MAKE AHEAD

Cabbage can be made 1 day in advance. The chutney can be made 2 hours in advance.

# BBQ SHRIMP TOAST

BY JAMES LONDON

SERVES: 6

ACTIVE TIME: 55 MIN | TOTAL TIME: 55 MIN

- 1 cup plus 2 tablespoons extra-virgin olive oil
- 2 shallots, thinly sliced and separated into rings
- 4 garlic cloves, thinly sliced
- 1 cup heavy cream
- ½ cup dry sherry
- 2 cups shrimp stock, fish stock, or clam juice
- ¼ cup Crystal hot sauce
- 3 tablespoons Worcestershire sauce
- 2 tablespoons Chef Paul Prudhomme Barbecue Magic Seasoning
- 5 rosemary sprigs
- 1 stick (4 ounces) unsalted butter, cut into large cubes
- 1½ tablespoons sherry vinegar  
Salt, to taste
- 6 thick (½ to ¾-inch thick) slices sourdough boule
- 1½ pounds wild-caught head-on shrimp, split down the back with scissors and deveined
- 6 scallions, thinly sliced
- 1 teaspoons finely grated lemon zest
- 6 tablespoons fresh lemon juice
- 4 tablespoons finely chopped parsley
- Piment d'Espelette, for garnish

1. In a large skillet, heat 2 tablespoons of olive oil over medium heat. Add the shallots and garlic and cook, stirring, until translucent, 2 to 3 minutes; season lightly with salt. Add the dry sherry and, using a long match or lighter, carefully ignite the sherry (keep a lid handy to smother out flames if they get out of control), shaking the skillet occasionally, until flames burn out. Add the shrimp stock, heavy cream, hot sauce, Worcestershire sauce, BBQ seasoning, and rosemary sprigs. Cook over medium-high heat, stirring occasionally, until reduced by half, 15 to 20 minutes; discard the rosemary.
2. Transfer the mixture to a blender and very carefully puree until smooth. With the machine on low, gradually add the butter cubes one at a time until emulsified. Mix in the sherry vinegar and season to taste with salt. Do not add too much salt as the sauce will reduce in the pan with the shrimp.
3. In a large deep skillet, heat 2 tablespoons of olive oil over medium-high heat. Add 3 slices of the sourdough and cook until golden on the bottom, 2 to 3 minutes. Add 2 more tablespoons of oil, flip the bread, and cook until golden brown on the opposite side, 2 to 3 minutes more. Transfer to paper towels to drain. Repeat with ¼ cup more olive oil and the remaining 3 slices of bread. Wipe out the skillet.
4. In the large deep skillet, heat the remaining ½ cup of olive oil over medium-high heat until shimmering. Add half of the shrimp and season with salt. Cook until bright pink on the bottom (they should be half cooked), about 2 minutes. Flip the shrimp and cook until pink, 30 seconds to 1 minute more. Using tongs, transfer the shrimp to a plate. Repeat with the remaining shrimp.
5. Return all the shrimp to the skillet, then add the sherry sauce. Bring to a simmer and cook, flipping the shrimp once or twice, until the shrimp are just cooked through and the sauce coats the back of a spoon, 2 to 3 minutes. Remove from the heat and add the scallions, 3 tablespoons of the parsley, lemon zest, and lemon juice. Taste and season with salt, if needed.
6. Arrange the toasts on a platter or plates. Pile the shrimp on top of the toast, then pour the remaining sauce on top. Garnish with the remaining 1 tablespoon of parsley and the Piment d'Espelette. Serve.



# CHILI-GARLIC SHRIMP

BY JAMES LONDON

SERVES: 4

ACTIVE TIME: 30 MIN | TOTAL TIME: 30 MIN

## CHILI PASTE

- 1½ tablespoons grapeseed or other neutral oil
- ½ tablespoon Dijon mustard
- ½ teaspoon cayenne pepper
- ½ teaspoon ground coriander
- ½ teaspoon ground fennel seed
- ½ teaspoon ground mustard
- ½ teaspoon smoked paprika
- Ice water

## SHRIMP

- ¼ cup extra-virgin olive oil
- ¼ cup thinly sliced jalapeño with seeds
- 3 tablespoons julienned fresh peeled ginger
- 3 tablespoons thinly sliced shallot, rings separated
- 3 tablespoons thinly sliced garlic
- 1½ pounds peeled and deveined large shrimp with tails
- 4 tablespoons unsalted butter
- 6 tablespoons soy sauce
- ¼ cup fresh lemon juice, plus lemon wedges, for serving
- 4 scallions, thinly sliced
- Steamed rice, for serving
- Chopped cilantro, for garnish

1. Make the chili paste: In a medium bowl, whisk together the oil, Dijon, cayenne, coriander, ground fennel seed, ground mustard, and paprika. Gradually whisk in ice water a little at a time to form an emulsified paste (you will need 1 to 2 tablespoons).
2. In a large skillet, heat the olive oil over medium heat until shimmering. Add the jalapeño, ginger, shallot, and garlic; season with salt. Cook, stirring occasionally, until softened and translucent, about 4 minutes. Stir in the shrimp and a pinch of salt, then stir in the chili paste and the butter. Cook, stirring often, until the shrimp are just cooked through, about 4 minutes. Stir in the soy sauce, lemon juice, and scallions. Season to taste with salt. Serve over rice with lemon wedges, and garnish with chopped cilantro.

# SHRIMP CEVICHE

BY JAMES LONDON

SERVES: 6 TO 8

ACTIVE TIME: 25 MIN | TOTAL TIME: 45 MIN

## Ice

- 1 tablespoon plus 2 teaspoons kosher salt, plus more to taste
- 8 ounces peeled and deveined large shrimp
- 3 tablespoons fresh lime juice, plus more to taste
- 1 Hass avocado, peeled, pitted, and diced
- $\frac{2}{3}$  cup finely chopped cilantro leaves and tender stems
- $\frac{1}{2}$  cup pitted and sliced Castelvetrano olives
- 1 large tomatillo, husked, rinsed, and finely diced
- $\frac{1}{4}$  cup minced red onion
- $\frac{1}{4}$  cup stemmed, seeded, and minced jalapeño
- 2 tablespoons extra-virgin olive oil
- Tortilla chips, for serving

1. Fill a bowl with ice and water. Bring a medium saucepan of water to a boil, then add 1 tablespoon of the salt. Add the shrimp and cook until barely cooked through, about 1 minute. Using a slotted spoon, transfer the shrimp to the ice water to cool. Drain the shrimp and pat dry with paper towels. Cut shrimp into  $\frac{1}{2}$ -inch pieces.
2. In a medium bowl, toss the diced shrimp with the lime juice and 2 teaspoons of salt. Refrigerate for 20 minutes. Fold in the avocado, cilantro, olives, tomatillo, onion, and jalapeño. Season to taste with salt and more lime juice, if needed. Drizzle with the olive oil and serve with tortilla chips.

# KASHMIRI GUSTABA WITH FENNEL & CARDAMOM

BY MANEET CHAUHAN

SERVES: 4 TO 6

ACTIVE TIME: 45 MIN | TOTAL TIME: 2 HR 15 MIN

## STOCK

- 2 pounds goat or lamb bones
- 1 yellow onion, peeled and quartered
- 1 (1-inch) knob fresh ginger, smashed
- 4 garlic cloves, crushed
- 4 green cardamom pods, lightly crushed
- 10 black peppercorns
- 5 cups water, plus more if needed

## MEATBALLS

- 2½ pounds ground goat or lamb (10% fat)
  - 1 tablespoon plus ½ teaspoon grated fresh peeled ginger
  - 1 tablespoon Kosher salt, plus more to taste
  - ½ teaspoon ground cardamom
  - ¼ teaspoon ground fennel
  - 4 green cardamom pods, lightly crushed
  - 2 black cardamom pods, lightly crushed
  - 2 whole cloves
  - 1 teaspoon ground ginger
  - 2 dried South Asian bay leaves
  - 1 tablespoon ghee
  - 2 garlic cloves, finely chopped
  - 1½ tablespoons fried onion paste (sliced yellow onions, fried, and pureed)
  - 1 cup Indian-style yogurt, at room temperature and whisked until smooth
- Dried or torn fresh mint and freshly ground black pepper, for garnish

1. Make the stock: Place the bones, onion, ginger, garlic, cardamom, peppercorns, and water in a large saucepan. Bring to a simmer over medium-high, then simmer over medium-low for 30 minutes; skim off any scum that rises to the surface. Strain the stock through a fine sieve into a large heat-proof measuring cup and add enough water to measure 4 cups of liquid; discard the solids.
2. Make the meatballs: In a large food processor, combine the ground meat with the 1 tablespoon grated ginger, 1 tablespoon of salt, the ground cardamom, and ¼ teaspoon of the ground fennel; puree until smooth. Using damp hands, form the meat into 3-ounce meatballs and transfer to a plate. You should have 12 to 14 meatballs.
3. In a small bowl, combine the green and black cardamom pods with the cloves, ground ginger, bay leaves, the remaining ½ teaspoon grated ginger, and the remaining 1 teaspoon of ground fennel.
4. In a large deep skillet, melt the ghee over medium heat. Add the meatballs in a single layer and cook, turning occasionally, until browned all over, about 6 minutes. Gently stir in the spice mixture, garlic, and onion paste. Add the stock and 1/2 teaspoon salt. Before the stock has had a chance to come to a simmer, slowly whisk the yogurt into the sauce. Reduce the heat to low and simmer, uncovered, stirring occasionally, until the meatballs are tender and cooked through, 45 minutes to 1 hour. Season with more salt, if needed. Garnish with dried or torn fresh mint and freshly ground black pepper. Serve.

# SHRIMP MOILEE

BY MANEET CHAUHAN

SERVES: 4

ACTIVE TIME: 15 MIN | TOTAL TIME: 15 MIN

- ¼ cup coconut oil
- ½ teaspoon black mustard seeds
- ½ teaspoon cumin seeds
- ¼ teaspoon hing (asafoetida)
- 2 whole dried kashmiri chilies
- 1 large red onion, finely chopped
- 1 teaspoon grated peeled fresh ginger
- 10 to 12 fresh curry leaves
- Salt, to taste
- 1 teaspoon kashmiri chili powder
- 1 teaspoon ground coriander
- 1 tablespoon sambar masala, such as MTR Sambar Powder
- 1 teaspoon turmeric powder
- 1 (14-ounce) can unsweetened coconut milk, preferably Chaokoh brand
- 2 pounds jumbo shrimp, peeled and deveined
- Steamed rice, for serving

1. In a large skillet, heat the coconut oil over medium-high heat. Add the mustard seeds, cumin seeds, hing, and whole red chilies. Cook, stirring, until they begin to sputter, about 30 seconds. Add the onion, ginger, and curry leaves; sauté until the onions are golden, about 4 minutes. Season with salt.
2. Reduce the heat to medium. Add the chili powder, coriander, sambar masala, and turmeric. Cook, stirring, until aromatic, about 1 minute. Stir in the coconut milk and bring to a simmer, then cook for 1 minute. Add the shrimp and cook, stirring occasionally, until the shrimp are just cooked through, about 3 minutes. Season with salt. Serve over steamed rice.

# SAFFRON LASSI

BY MANEET CHAUHAN

---

SERVES: 2

ACTIVE TIME: 10 MIN | TOTAL TIME: 40 MIN

---

½ cup warm milk  
Large pinch of saffron threads

1½ cups plain yogurt (not Greek)

½ cup honey or Jaggery

4 cardamom pods

Ice (optional)

Dried rose petals, chopped pistachios, and saffron threads, for garnish

1. In a small bowl, combine the warm milk and saffron strands. Let steep for 30 minutes.
2. In a blender, combine the saffron milk, yogurt, honey, and cardamom pods; puree until smooth. If you prefer, strain the lassi through a fine sieve. Pour the lassi into 2 glasses. Add ice, if desired, and garnish with dried rose petals, pistachios and saffron strands. Serve.

# LOWCOUNTRY OKRA & OYSTER GUMBO

BY MIKE LATA

SERVES: 6

ACTIVE TIME: 1 HR 30 MIN | TOTAL TIME: 1 HR 30 MIN

- ½ cup peanut oil
  - ½ pound andouille sausage, cut into ½-inch dice
  - 1 tablespoon toasted sesame seed oil
  - 1¾ pounds okra, trimmed and sliced ½ inch thick (8 cups)
  - 3 tablespoons finely chopped garlic
  - 1½ tablespoons Kosher salt, plus more to taste
  - 2 teaspoons sweet paprika
  - 1½ teaspoons dried thyme
  - ¾ teaspoon freshly ground black pepper
  - ¼ teaspoon cayenne pepper
  - 3 fresh bay leaves
  - 1½ cup strained tomatoes or passata, such as Pomi brand
  - ⅔ cup Ginger Soffritto (recipe follows)
  - 5 to 7 cups hot shrimp broth or low-sodium beef broth
  - 2 dozen freshly shucked oysters with their juices
  - 1 tablespoon fresh lemon juice, plus more to taste
  - 1½ teaspoons Worcestershire sauce
  - 1½ teaspoons Asian fish sauce, preferably Red Boat brand
  - 1 teaspoon Tabasco, plus more to taste
- Steamed Carolina Gold or white rice, for topping
- Thinly sliced scallions, for topping
- Toasted benne seeds or white sesame seeds, for topping

1. In a large Dutch oven, heat 1 tablespoon of peanut oil over medium heat until shimmering. Add the sausage and cook, stirring, until browned all over, about 5 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain.
2. Add the remaining peanut oil and sesame oil to the Dutch oven and increase the heat to medium-high. When the oil just starts to smoke, add the okra and cook, undisturbed, until the bottom layer is nicely browned, 3 to 5 minutes. The okra will start to become thick and sticky. Continue to cook, stirring occasionally and scraping up any brown bits from the bottom of the Dutch oven with a wooden spoon, until the okra is nicely browned and broken down into a coarse pulp, 30 to 40 minutes; reduce the heat and stir in tablespoons of water to loosen the browned bits if the okra browns too quickly or starts to burn.
3. Add the garlic, salt, paprika, thyme, black pepper, cayenne, and bay leaves to the Dutch oven. Cook over medium, stirring, until fragrant, about 2 minutes. Stir in the strained tomatoes and ginger soffritto until incorporated. Bring the mixture to a simmer over medium-high. Stir in 5 cups of the hot shrimp stock and return the mixture to a simmer. Simmer over medium-low, uncovered, until the flavors meld, about 15 minutes. Add the sausage and simmer for 10 minutes more; skim off the foam and fat that rises to the surface during cooking. Stir in the oysters with their juices and simmer over low heat until they are plump and the edges start to curl, about 2 minutes. At this point, the consistency should be light but not watery, and have enough body to suspend the vegetables. If it is too thick, add more broth, a little at a time, to achieve the desired consistency. Remove from the heat and stir in the lemon juice, Worcestershire sauce, fish sauce, and Tabasco. Taste and adjust seasoning with additional salt, lemon juice, and Tabasco, if needed. Ladle the gumbo into bowls and top with rice, scallions, and toasted benne seeds.

# GINGER SOFFRITTO

BY MIKE LATA

---

**MAKES: 1½ CUPS**

**ACTIVE TIME: 15 MIN | TOTAL TIME: 45 MIN**

---

- 1 small red bell pepper, stemmed, seeded, and coarsely chopped
- 1 medium fennel bulb, trimmed, cored, and coarsely chopped
- 1 small yellow onion, chopped
- 8 scallions, trimmed and coarsely chopped
- 3 (2-inch) knobs fresh ginger, peeled and roughly chopped
- 6 to 8 garlic cloves, chopped
- 6 tablespoons extra-virgin olive oil

Combine everything but the olive oil in a food processor and pulse until very finely chopped but not pureed, 10 to 15 pulses. Combine the finely chopped vegetables and the olive oil in a medium saucepan. Cook over medium-low, stirring occasionally and reducing the heat if necessary to prevent browning, until the vegetables are soft, jammy, and reduced to about 1½ cups, 30 to 40 minutes. Let cool, then refrigerate for up to 1 week.

# STEAMED LITTLENECK CLAMS WITH SHERRY AND SUNGOLD TOMATOES

BY MIKE LATA

SERVES: 4

ACTIVE TIME: 30 MIN | TOTAL TIME: 30 MIN

- 40 littleneck clams
- ¼ cup extra-virgin olive oil
- 6 garlic cloves, thinly sliced
- 2 medium shallots, thinly sliced
- ½ teaspoon crushed red pepper
- 1 cup dry sherry, preferably Fino or Manzanilla
- 4 tablespoons unsalted butter, cut into cubes
- 2 teaspoons roughly chopped thyme leaves
- Freshly ground black pepper
- 1 pint Sungold cherry tomatoes, halved
- 8 aji dulce peppers, halved, seeded, and thinly sliced
- 2 tablespoons thin parsley strips (chiffonade)
- 4 slices grilled or toasted sourdough bread, for serving

1. In a large bowl, cover the clams with cold water. Agitate the clams with your hands to release any sand from the outside of the shells. Drain and repeat the process 2 to 3 more times to remove as much sand as possible. It's important that the clams are very clean before cooking.
2. Add the rinsed clams to a large saucepan. Cover with a tight-fitting lid and cook over high heat until they start to open, 3 to 4 minutes. As the clams open, using tongs, transfer them to a bowl and cover with a damp towel. Continue to cook the clams, transferring them to the bowl as they open, for 2 to 3 minutes more; discard any clams that do not open. Remove the saucepan from the heat. Line a fine sieve with a damp paper towel and strain the liquid that was released from the clams through it. You should have about 1 ½ cups of clam juice; if not, add water to equal 1 ½ cups.
3. Wipe out the saucepan and add the olive oil, garlic, shallots, and crushed red pepper to it. Cook over medium heat, stirring, until the garlic is fragrant and just starting to turn golden, 2 to 3 minutes. Add the sherry and bring to a boil, then stir in the clam juice, butter, thyme, and a pinch of freshly ground black pepper. Return the mixture to a simmer, stirring with a wooden spoon until butter is melted, then add the tomatoes, aji dulce peppers, and parsley; cook for 30 seconds. Add the clams, cover, and cook until heated through, about 1 minute longer; shake the pan once or twice during cooking.
4. Transfer the clams to shallow bowls and spoon the sauce on top. Serve right away with grilled or toasted sourdough bread.



# FRIED CATFISH WITH CRYSTAL AIOLI AND BLACK-EYED PEA SALAD

BY NYESHA ARRINGTON

SERVES: 4

ACTIVE TIME: 1 HR | TOTAL TIME: 1 HR

## SALAD

- 2 cups cooked black-eyed peas
- 1 small green bell pepper, stemmed, seeded, and cut into ½-inch diced
- 1 celery rib, thinly sliced
- 1 shallot, finely chopped
- 1 Serrano chile, stemmed, seeded, and minced
- ¼ cup flat-leaf parsley, chopped
- ¼ cup thinly sliced scallions (2 scallions)
- 3 tablespoons apple cider vinegar
- 1 tablespoon honey
- 3 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground black pepper, to taste

## AIOLI

- ½ cup mayonnaise
- 3 tablespoons Crystal hot sauce
- 1 garlic clove, minced
- 1 tablespoon fresh lemon juice
- 1 teaspoon Dijon mustard

## FISH

- 2 quarts canola or vegetable oil, for frying
- 4 (5-ounce) catfish fillets, patted dry
- 1 cup fine cornmeal
- ½ cup all-purpose flour
- ½ cup rice flour
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- ½ teaspoon cayenne pepper
- ½ teaspoon baking powder
- ¼ cups very cold seltzer (or more)
- Blackening seasoning, such as Chef Paul Prudhomme's Blackened Redfish Magic Seasoning, for sprinkling

1. Make the salad: In a large bowl, gently toss the black-eyed peas with the bell pepper, celery, shallot, Serrano, parsley, and scallions. In a small bowl, whisk the vinegar with the honey, then gradually whisk in the olive oil. Season the dressing with salt and pepper. Add the dressing to the salad and mix well; season to taste with salt and pepper.
2. Make the aioli: In a small bowl, whisk the mayonnaise with the hot sauce, garlic, lemon juice, and Dijon. Season the aioli with salt and pepper. Cover and refrigerate until ready to serve.
3. Make the fish: In a large Dutch oven or deep cast-iron skillet, heat 2 inches of oil to 375°F on a deep-fry thermometer. Season the fish lightly with salt and pepper. In a large bowl, whisk the cornmeal with both flours, the paprika, garlic powder, cayenne pepper, and baking powder. Gradually whisk in the seltzer until it is the consistency of heavy cream, adding more seltzer if needed to reach the right consistency.
4. Dip one of the fish fillets in the batter, letting the excess drip back into the bowl, then carefully add to the hot oil. Repeat with one more fish fillet. Fry, turning once, until golden and cooked through, about 6 minutes total. Using a slotted spoon, transfer the fish to paper towels to drain. Immediately sprinkle with blackening seasoning. Repeat with the remaining 2 fillets, returning oil to 375° before frying. Serve the catfish with the black-eyed pea salad and the aioli.

# CRUSTBURGER

BY SEAN BROCK

SERVES: 4

ACTIVE TIME: 15 MIN | TOTAL TIME: 15 MIN

- 1 cup mayonnaise
- ½ cup ketchup
- 1 tablespoon hot sauce
- 1 teaspoon Asian fish sauce
- Kosher salt and freshly ground black pepper
- 4 tablespoons unsalted butter, softened
- 4 burger buns, split
- 8 ounces ground beef, preferably 70/30, divided into four 2-ounce balls
- 2 (½-inch thick) slices red onion, rings separated
- 4 slices Kraft American Cheese

1. In a small bowl, whisk the mayonnaise with the ketchup, hot sauce, and fish sauce. Season the sauce with salt.
2. Preheat a cast-iron griddle or very large skillet over high heat. Spread half a tablespoon of butter on each cut side of the burger buns. Place on the preheated griddle and, using a burger press, flatten the buns and cook until golden brown on the bottom, about 30 seconds. Flip the buns and, using the burger press, press the buns and cook for 15 seconds more. (If using a skillet, you will need to work in batches.) Arrange the flattened buns with the cut sides down on a baking sheet or work surface.
3. Wipe the griddle. Arrange the ground beef balls on the griddle, leaving plenty of room between them. Using a burger press, smash the meat as thin as you can, moving the burger press in a circular motion to spread the ground beef. Season the flattened patties with salt and pepper.
4. Scatter a few onion rings on each patty, then place a slice of cheese on each. Cook the patties until the meat is no longer pink on top and the cheese is melted, about 1 minute. Using a large spatula, scrape the burger patties off the griddle and place them on the flattened bottom buns (the cut sides should be on the work surface). Close the burgers so that the cut sides are out, and return to the griddle. Cook, turning once, until toasty, about 1 minute total. Serve with the sauce, for dipping.

## SPECIAL EQUIPMENT

Cast-iron griddle or skillet that can reach 400°F (avoid Teflon)

Burger press

Thick metal spatula

## NOTE

You really need a burger press to flatten the meat as thin as it needs to be.

# HEIRLOOM TOMATO AND WATERMELON SALAD WITH SUNFLOWER VINAIGRETTE

BY SEAN BROCK

SERVES: 4

ACTIVE TIME: 45 MIN | TOTAL TIME: 3 HR 30 MIN

## PICKLED WATERMELON RIND

- ¼ cup water
- 2½ tablespoons granulated sugar
- 1 tablespoon white wine vinegar, preferably Chardonnay
- ½ cup peeled, diced watermelon rind (about ⅓-inch cubes)

## WASABI VINAIGRETTE

- 1½ teaspoons wasabi, preferably freshly grated
- 2 tablespoons rice vinegar
- 2 tablespoons plus 2 teaspoons sunflower oil
- Kosher salt

## SUNFLOWER VINAIGRETTE

- ½ lemon
- 4 ounces fresh organic sunflower head
- 1 teaspoon olive oil
- ⅓ cup dashi
- 2 edible Marigold flowers, petals only
- ¼ cup grapeseed oil
- 2 tablespoons sunflower oil
- 1 tablespoon sunflower butter, such as Sunbutter
- 2 teaspoons rice vinegar
- ½ teaspoon honey

## SALAD

- 6 ounces watermelon, cut into ⅓ x ⅓ x 1 ½-inch batons
- 1½ pounds heirloom tomatoes, cut into chunks or sliced
- Flaky sea salt and freshly ground black pepper
- 1 ounce day-old sourdough bread, torn into bite-size pieces, toasted
- 1 tablespoon toasted sunflower seeds, for garnish

1. Make the pickled watermelon rind: In a small pot, heat the water, sugar, and Chardonnay vinegar over medium heat, stirring, until the sugar is dissolved, about 1 minute. Transfer to a small heat-proof bowl, add the watermelon rind, and let cool completely, about 30 minutes. Refrigerate until chilled, about 2 hours.
2. Make the wasabi vinaigrette: In a small bowl, whisk the wasabi with the rice vinegar. Gradually whisk in the oil, then season with salt.
3. Make the sunflower vinaigrette: Fill a small bowl with water, then squeeze the lemon into the bowl. Using a paring knife, peel the sunflower head, removing all the tough outer parts. Add the peeled sunflower head to the lemon water and let stand for 2 minutes, then thinly slice. In a small skillet, heat the olive oil over medium heat. Add ¼ cup of the sliced sunflower head and cook, stirring occasionally, until tender, about 5 minutes. Using a slotted spoon, transfer to a plate and refrigerate until chilled, about 15 minutes.
4. In a blender, combine the chilled cooked sunflower head with the dashi and Marigold petals; puree until nearly smooth. With the machine running, gradually add the grapeseed and sunflower oils until emulsified. Strain the mixture through a fine sieve into a small bowl; discard the solids. Whisk in the sunflower butter, vinegar and honey. Season with salt.
5. Prepare the salad: In a medium bowl, toss the watermelon batons with the wasabi vinaigrette.
6. Arrange the tomatoes on a platter and sprinkle with flaky sea salt, then drizzle with some of the sunflower vinaigrette. Arrange the watermelon batons around the tomatoes. Scatter the pickled watermelon rind and toasted sourdough on top, then season with flaky sea salt and freshly ground black pepper. Garnish with the toasted sunflower seeds and serve right away.

# TAMARIND BLOODY MARIA

BY STEPHANIE IZARD

SERVES: 6

ACTIVE TIME: 15 MIN | TOTAL TIME: 15 MIN

- 3 heirloom or vine-ripe tomatoes (about 1¼ pounds), coarsely chopped (about 3 cups)
- 1 cup pickling liquid from Pickled Onion and Jalapeños (recipe follows)
- ½ cup fresh lime juice (from about 5 limes)
- 2 tablespoons (packed) dark brown sugar
- 1 tablespoon tamarind paste
- 1 teaspoon shrimp paste with soya bean oil
- ½ teaspoon kosher salt
- Ice
- 12 ounces tequila blanco
- Lime wedges, cilantro, and mint sprigs, for garnish

1. Combine everything except the tequila, lime wedges, cilantro, and mint sprigs in a blender and puree until smooth. Transfer the mix to a pitcher and refrigerate until well chilled.
2. Fill 6 cocktail glasses with ice. Add 2 ounces of tequila to each glass and top with the chilled mix. Garnish with lime wedges, cilantro, and mint sprigs. Serve.

## MAKE AHEAD

The tomato mix can be made 1 day in advance.

# SHRIMP TOAST FRENCH TOAST

BY STEPHANIE IZARD

SERVES: 4

ACTIVE TIME: 35 MIN | TOTAL TIME: 35 MIN PLUS COOLING

## PICKLED ONION AND JALAPEÑOS

- 1 cup Champagne vinegar
- ½ cup plus 2 tablespoons sugar
- 1 tablespoon kosher salt
- 1 small red onion, halved through the core and thinly sliced lengthwise
- 3 jalapeños, thinly sliced with seeds

## SYRUP

- ½ cup maple syrup
- 1½ teaspoons tamarind paste
- 1 teaspoon shrimp paste with soya bean oil
- ¾ teaspoon Asian fish sauce
- ½ teaspoon sambal oelek
- 1½ teaspoons kosher salt
- 1 tablespoon unsalted butter
- 1 teaspoon fresh lemon juice

## SHRIMP TOAST

- 6 large eggs
- ½ cup heavy cream
- ½ cup buttermilk
- 2 tablespoons packed dark brown sugar
- 1½ teaspoons shrimp paste with soya bean oil
- 4 (1-inch) slices brioche
- 3 tablespoons unsalted butter
- 3 tablespoons canola oil
- 12 extra-large shrimp, butterflied
- 1 tablespoon sambal oelek
- Torn mint and cilantro, for garnish

1. Make the pickled onion and jalapeños: In a medium saucepan, bring the vinegar, sugar, and salt just to a boil. Transfer to a heat-proof bowl. Stir in the onion and jalapeños. Let stand at room temperature until cooled completely, about 30 minutes. Refrigerate until well chilled, about 2 hours.
2. Make the syrup: In a small saucepan, warm the syrup with the tamarind paste, shrimp paste, fish sauce, sambal oelek, and salt over low heat. Whisk in the butter and lemon juice until the butter is melted. Cover and keep warm over very low heat.
3. Make the shrimp toast: In a bowl, beat 2 of the eggs with the cream, buttermilk, brown sugar, and shrimp paste until smooth. Using a ring mold, stamp out the center of the brioche slices, reserving the centers for another use.
4. In a large nonstick skillet over medium heat, melt 2 tablespoons of butter in 2 tablespoons canola oil over medium heat. In batches if necessary, dip the brioche slices in the batter, turning once or twice, and add them to the skillet. Crack 1 egg into the center of each slice of brioche and cook until golden on the bottom, about 2 minutes. Flip the toast and cook, undisturbed, until browned on the bottom and the egg whites are firm, about 2 minutes. Transfer the toasts to plates. Carefully wipe out the skillet.
5. Melt the remaining 1 tablespoon butter in the remaining 1 tablespoon canola oil in the skillet over medium-high heat. In a bowl, toss the shrimp in the sambal oelek. Add the shrimp to the skillet and cook, tossing occasionally, until just cooked through, about 2 minutes. Arrange the shrimp on the toasts. Garnish with the drained pickles and torn mint and cilantro. Whisk the syrup to mix, then drizzle over the toasts and serve right away.

## MAKE AHEAD

The Pickled Onion and Jalapeños can be made 1 week in advance.

# AVOCADO YOGURT BOWLS WITH SPICY STREUSEL & BERRIES

BY STEPHANIE IZARD

SERVES: 4

ACTIVE TIME: 25 MIN | TOTAL TIME: 40 MIN PLUS 15 MIN COOLING

## STREUSEL

- ½ cup puffed rice
- ⅓ cup all-purpose flour
- 4 tablespoons unsalted butter, cut into ½-inch cubes, at room temperature
- 3 tablespoons puffed crispy quinoa
- 2 tablespoons packed dark brown sugar
- 1½ tablespoons cocoa nibs
- 1 tablespoon toasted sesame seeds
- 1 teaspoon gochugaru (Korean red pepper flakes)
- ½ teaspoon Hondashi (instant dashi granules)
- ¼ teaspoon kosher salt
- ⅛ teaspoon baking soda
- ⅛ teaspoon ground Tien Tsin Chili or cayenne pepper

## AVOCADO DIP

- 2 large ripe Haas avocados (14 ounces total), halved, pitted, and peeled
- ⅓ cup cream cheese, at room temperature
- ⅓ cup granulated sugar
- ¼ cup whole milk yogurt
- ¼ cup fresh lime juice
- 1 teaspoon kosher salt

## YOGURT DRIZZLE

- ¼ cup whole milk yogurt
- ¼ cup buttermilk
- 1 tablespoon pure maple syrup
- ½ teaspoon Asian fish sauce
- 2 cups mixed berries tossed with 1 tablespoon Turbinado sugar
- Torn mint and cilantro, for garnish

1. Make the streusel: Preheat the oven to 325°F. Line a baking sheet with parchment paper. In a medium bowl, combine all of the ingredients and, using your hands, mix until well combined but chunky. Spread the mixture on the prepared baking sheet and bake in the preheated oven until golden, about 15 minutes. Let cool until crisp.
2. Make the avocado dip: Combine everything in a blender and puree until smooth; scrape down the side of the blender as needed.
3. Make the drizzle: In a medium bowl, whisk the yogurt with the buttermilk, maple syrup, and fish sauce until smooth.
4. To serve, divide the avocado dip between 4 bowls. Using the back of a spoon, form large divots in the avocado dip. Pour some of the yogurt drizzle on the avocado dip. Top with the streusel and berries, then garnish with torn mint and cilantro.

## MAKE AHEAD

The streusel and yogurt drizzle can be made 3 days in advance.

# FRENCH 75-ISH

BY TAMRON HALL AND LISH STEILING

MAKES: 1 COCKTAIL AND SIMPLE SYRUP FOR 16 COCKTAILS

PREP TIME: 40 MIN, MOSTLY UNATTENDED | COOK TIME: 4 MIN

## SYRUP

- ½ cup granulated sugar
- ½ cup water
- ¼ teaspoon kosher salt
- 6 (½-inch) strips lemon zest
- 8 juniper berries, lightly crushed or torn

## COCKTAIL

- 1 ounce gin
- ¾ ounce fresh lemon juice
- ¾ ounce infused simple syrup
- 4 ounces sparkling wine, such as prosecco or cava
- 1 lemon twist, for garnish

1. Prepare the syrup: In a small pan, combine the sugar, water, salt, lemon zest, and juniper berries. Bring to a simmer over medium-high, stirring often, until the sugar is fully dissolved, about 4 minutes. Remove from the heat and allow the syrup to infuse for 30 minutes. Strain into an airtight container and refrigerate until ready to use.
2. Make the cocktail: In a champagne flute, combine the gin, lemon juice, simple syrup, and sparkling wine. Stir, and garnish with the lemon twist. Serve.

# WHOLE GRILLED BRANZINO WITH SALSA VERDE

BY TAMRON HALL AND LISH STEILING

SERVES: 2

PREP TIME: 20 MIN | COOK TIME: 15 MIN

## SALSA

- 1 cup loosely packed Italian parsley leaves and tender stems, roughly chopped
  - 2 tablespoons capers in brine, drained and finely chopped
  - 1 teaspoon finely grated lemon zest
  - 2 tablespoons fresh lemon juice
  - 5 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground black pepper

## FISH

- 2 (1¼-pound) whole branzino, scaled, gutted, and cleaned
- 2 teaspoons kosher salt
- 1 lemon, thinly sliced
- 6 thyme sprigs
- 2 tablespoons extra-virgin olive oil

1. Make the salsa: In a bowl, combine the parsley, capers, lemon zest, lemon juice, and olive oil. Season with salt and pepper. Set aside to let the flavors marry.
2. Make the fish: Preheat a grill or grill pan to medium-high heat. Score the skin of each branzino, making 3 slashes from the top of the back down to the belly on each side. The slashes should be thick enough to cut through the skin but not deep into the flesh. Season the fish all over, inside and out, with the salt.
3. Place the lemon slices and 3 sprigs of thyme inside each branzino cavity. Rub the outside of the fish with the olive oil. Place the fish on the prepared grill and cook, covered and undisturbed, until the first side is deeply browned and the skin is crisp, about 7 minutes.
4. The skin will release easily from the pan or grates when ready to be flipped. Flip the fish and cook, covered, until the second side is deeply browned and the fish is just cooked through, another 6 to 7 minutes. Remove to a plate or platter and serve with the salsa verde.



# BLUEBERRY-LIME GALETTE

BY TAMRON HALL & LISH STEILING

SERVES: 6 TO 8

PREP TIME: 45 MIN PLUS 2 HOURS CHILLING | COOK TIME: 40 MIN

## CRUST

- 2 cups all-purpose flour, such as Farmer Ground Flour, plus more for dusting
- 1 tablespoon packed light brown sugar
- $\frac{3}{4}$  teaspoon kosher salt
- 11 tablespoons unsalted butter, cut into  $\frac{3}{4}$ -inch pieces and chilled
- $\frac{1}{3}$  cup ice-cold water, plus 1 tablespoon if needed

## FILLING

- 3 cups blueberries
- $\frac{1}{4}$  cup packed light brown sugar
- 1 teaspoon finely grated lime zest
- 1 tablespoon fresh lime juice
- 2 tablespoons cornstarch
- $\frac{1}{4}$  teaspoon kosher salt
- Vanilla ice cream, for serving, optional
- 1 tablespoon heavy cream
- 2 teaspoons turbinado sugar

1. Make the crust: In a large bowl, combine the flour, brown sugar, and salt. Add the butter and, using your hands, begin quickly working it in, slightly smearing it into the flour. Leave the butter in large streaks. Try to mash the butter into a smear versus a cube. Add the water and mix until a very rough dough forms. The shaggy dough should hold together when squeezed. If it doesn't, add 1 more tablespoon cold water. Scrape the mixture onto a flat surface and knead 4 or 5 times to bring the dough together. Flatten into a 1-inch-thick disk and wrap tightly with plastic. You should be able to see visible smears of butter in the dough. Refrigerate for at least 2 hours or overnight.
2. Prepare the filling: Preheat the oven to 400°F. Line a large rimmed baking sheet with parchment paper and set aside. In a medium bowl, mix the blueberries with the brown sugar, lime zest, lime juice, cornstarch, and salt.
3. Unwrap the pie dough and place it on a lightly floured surface, then lightly flour the dough. Roll the dough out to a 14-inch round. Transfer the dough to the prepared baking sheet by folding it in half and then unfolding it on the tray. If any cracks form, simply patch them by pressing the dough together.
4. Spoon the filling into the center of the dough, leaving a 2- to 3-inch border around the edge. Bring the edge of the dough up and around the filling by approximately 2 inches, making 7 or 8 creases or folds along the edge. There should be about 8 inches of visible filling exposed. Brush the edge of the dough with the heavy cream and sprinkle with the turbinado sugar.
5. Bake the galette until the crust is golden and cooked all the way through, and the filling is thick and bubbly, 35 to 40 minutes. Cool for at least 20 minutes on the tray on a wire rack before carefully transferring the galette to a platter. Cut into wedges and serve, topped with vanilla ice cream, if desired.

# TOMAHAWK RIBEYE WITH BÉARNAISE SAUCE

BY TYLER FLORENCE

SERVES: 2

ACTIVE TIME: 30 MIN | TOTAL TIME: 1 HR

## STEAK

- 1 (32-ounce) 45-day dry-aged Tomahawk ribeye, at room temperature
- 5 tablespoons extra-virgin olive oil
- Kosher salt and fresh cracked black pepper
- 8 cups clarified butter (see Note)
- 2 thyme sprigs
- 2 rosemary sprigs
- Flaky sea salt

## BÉARNAISE SAUCE

- 3 large egg yolks
- 2 shallots, finely chopped
- ¼ cup Champagne vinegar
- ¼ cup dry white wine
- ¼ cup plus 2 tablespoons finely chopped tarragon, divided
- 2 teaspoons heavy cream
- 1 teaspoon kosher salt
- ½ cup butter, melted
- 2 tablespoons finely chopped chives
- 1 cooked beef marrow bone, for garnish
- Frisée and watercress leaves, for garnish

1. Prepare the Steak: Preheat the oven to 400°F. Pat the steak dry with paper towels and wrap the bone with aluminum foil to prevent it from burning. Brush the steak all over with olive oil and season with salt and pepper.
2. Heat a very large skillet with a few tablespoons of olive oil over medium-high heat until the oil begins to shimmer and smoke. Place steak in pan and sear until well browned, 3 to 5 minutes. Flip the steak and sear on the other side until well browned, 3 to 5 minutes more.
3. Transfer the steak to a baking pan lined with a wire rack. Roast in the preheated oven until an instant-read thermometer inserted in the thickest part registers 125°F, 15 to 20 minutes.
4. Meanwhile, in a roasting pan, warm the clarified butter over low heat. Add the thyme and rosemary; keep warm. Remove the foil from the bone and place the steak in the clarified butter; let rest for 10 minutes.
5. Meanwhile, prepare the béarnaise sauce: In a heatproof bowl, beat the egg yolks until they are light in color, about 5 minutes. Fill a small saucepan with 2 inches of water and bring just to a simmer over medium heat.
6. In another small saucepan, combine the shallots, vinegar, white wine, and ¼ cup tarragon. Bring to a boil over high heat, then cook until the liquid is reduced by half. Add the cream and salt and return just to a boil. Strain the mixture through a fine sieve into a small bowl; discard the solids.
7. Very gradually whisk the hot vinegar mixture into the beaten egg yolks. Place the bowl over the saucepan with simmering water. Whisking constantly, very gradually drizzle the melted butter into the mixture until emulsified and thickened, about 5 minutes. Stir in the chives and the remaining 2 tablespoons of tarragon. Set aside in a warm place.
8. Transfer the steak to a carving board. Slice steak against the grain and transfer to a platter, then sprinkle with flaky sea salt. Garnish the platter with the beef marrow bone, frisée, and watercress. Serve the steak with béarnaise sauce.

## NOTE

At Miller & Lux, Tyler Florence rests the steak in rendered Wagyu beef tallow before serving. For a home cook-friendly version, clarified butter works well too.

# MILLER & LUX CAESAR SALAD

BY TYLER FLORENCE

SERVES: 2

ACTIVE TIME: 20 MIN | TOTAL TIME: 25 MIN

## BREADCRUMBS

2½ tablespoons lemon olive oil

1 teaspoon finely grated Meyer lemon zest

1 cup gluten-free panko  
Kosher salt

## SALAD

1 teaspoon finely grated garlic

1 teaspoon anchovy paste  
Grey salt and freshly ground black pepper

1 tablespoon fresh lemon juice

1 quail egg yolk

1 teaspoon Dijon mustard

1 teaspoon Worcestershire sauce

3 tablespoons freshly grated Parmesan cheese, plus more for serving

¼ cup plus 2 tablespoons extra-virgin olive oil

1 head baby romaine lettuce, cored and leaves torn or cut into bite-size pieces

4 to 6 Spanish boquerones (marinated white anchovies)

2 tablespoons herbed Meyer lemon preserves (optional) (see Note)

1. Prepare the breadcrumbs: In a large skillet, heat the lemon olive oil with the Meyer lemon zest until shimmering. Add the panko and cook over medium-high heat, tossing occasionally, until golden, 3 to 5 minutes. Transfer to a plate and season with salt; let cool.
2. Make the salad: In a large wood bowl, blend the garlic with the anchovy and ½ teaspoon grey salt into a smooth paste. Using two forks or a whisk, beat in the lemon juice, egg yolk, Dijon, Worcestershire sauce, and the 3 tablespoons Parmesan until combined. Very gradually beat in the olive oil until emulsified. Season the dressing with salt and black pepper. Add the lettuce and toss well.
3. Dress the bottom of two plates with the herbed Meyer lemon preserves. Divide the salad evenly on the plates. Top with the breadcrumbs, Boquerones, and more Parmesan cheese. Serve.

## NOTE

At Miller & Lux, Tyler Florence dresses chilled salad plates with homemade Meyer lemon preserves and fresh herbs. For a home-cook-friendly version, seek out good-quality Meyer lemon marmalade or preserves or make your own.