SOUTH CAROLINA CLAMS WITH BLACK BEAN SAUCE

BY ANDREW ZIMMERN

SERVES: 2 TO 4
TOTAL TIME: 25 MIN

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

1. In a sieve, rinse the beans for 5 to 10 seconds in 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, garlic, and rinsed black beans; swirl until aromatic and blistered, about 30 seconds. Add the scallions, carrot, oyster sauce, 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 rice wine and bring to a boil, tossing often. Cover the wok and cook, tossing or shaking occasionally, until the clams just start to open, 3 to 5 minutes.

4. Meanwhile, 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 the sauce is slightly thickened and the clams are open, about 2 minutes; discard any clams that do not open. Transfer the clams to a serving bowl, then pour the sauce on top. Serve right away with steamed rice.

THAI-STYLE WHOLE FISH

BY ANDREW ZIMMERN

SERVES: 4
ACTIVE TIME: 45 MIN | TOTAL TIME: 45 MIN

- 1 (2-pound) head-on whole fish, such as sheepshead or snapper, cleaned
- Tapioca or rice flour, for dredging
- 2 tablespoons roasted rapeseed oil
- 3 small shallots, sliced
- 4 garlic cloves, sliced
- 1 (1 ½-inch) knob fresh ginger, peeled and thinly sliced
- 2 makrut lime leaves
- 1 Thai chile, sliced
- 2 tablespoons palm sugar, plus more to taste
- 1 tablespoon Thai red curry paste
- 1 tablespoon oyster sauce
- 1½ teaspoons Asian fish sauce
- ½ cup unsweetened coconut milk
- 1½ tablespoons fresh lime juice, plus wedges, for serving
- ¼ cup lightly packed Thai basil leaves
- Steamed sticky rice, for serving

1. Make 4 to 6 lateral slashes towards the head on both sides of the fish. Lightly dredge both sides in the tapioca flour.

2. In a very large skillet or wok, heat the oil over medium-high until shimmering. Gently lower the fish into the skillet and cook, turning once, until browned on both sides, about 6 minutes total.

3. Push the fish to one side of the skillet. Add the shallots, garlic, ginger, lime leaves, chile, sugar, curry paste, oyster sauce, and fish sauce. Cook, shaking the pan and stirring the aromatics, until sizzling and fragrant, about 1 minute. Flip the fish and cook, shaking the pan occasionally, until the shallots just start to soften, about 1 minute. Flip the fish again and add the coconut milk and lime juice. Cook, flipping the fish every 2 minutes, until it is firm to the touch, about 6 minutes more. Adjust the heat as needed and add tablespoons of water if the sauce is reducing too quickly.

4. Transfer the fish to a platter and pour the sauce on top. Garnish with the Thai basil leaves and serve with steamed sticky rice.

BISCUITS WITH MUSHROOM GRAVY

BY CARRIE MOREY

MAKES: 10 TO 12 BISCUITS
ACTIVE TIME: 1 HR | TOTAL TIME: 2 HR 30 MIN

BISCUITS

- 2 cups White Lily unbleached self-rising flour, plus more for dusting
- 6 tablespoons cold salted butter, cut into ½-inch pieces, divided
- 2 ounces (¼ cup) cold cream cheese, cut into ½-inch pieces
- ¾ to 1 cup whole buttermilk

STOCK AND GRAVY

- 1 pound oyster mushrooms, stems reserved and mushrooms torn
- 1 onion, skins reserved and onion finely chopped
- 2 garlic cloves, skins reserved and cloves minced
- 12 thyme sprigs, plus 2 tablespoons chopped leaves
- 12 parsley sprigs, plus 2 tablespoons chopped leaves
- 2 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 4 tablespoons salted butter
- 4 tablespoons all-purpose flour
- ½ cup crème fraîche

1. Make the Biscuits: Preheat the oven to 425°F. Line a baking sheet with parchment paper. In a large bowl, combine the flour with 4 tablespoons of the butter. Using your fingertips, smear the butter into the flour until the mixture resembles fine breadcrumbs. Add the cream cheese and mix it in with your fingertips until evenly distributed.

2. Form a well in the center of the mixture and add ¾ cup of the buttermilk. Mix with a fork until the dough is wet and sticky, adding more by the tablespoonful until the dough forms (do not overwork the dough). You may not use all the buttermilk.

3. Liberally dust a work surface with flour. Dust a rolling pin and a 2-inch biscuit cutter with more flour. Flip the dough onto the dusted surface, then generously dust it with flour. Roll the dough out 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 one another. Gather up any scraps into a ball, then reroll the dough, and stamp out more biscuits. Alternatively, reserve the stamped scraps to make biscuit scrap eggs-in-a-hole (see Note).

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.

5. Meanwhile, make the stock and gravy: In a medium saucepan, combine the mushroom stems, onion skins, garlic skins, thyme sprigs, and parsley sprigs. Cover with 4½ cups of water and bring to a gentle simmer over medium. Simmer over low for about 1 hour, until the stock is well-flavored. Strain the stock through a fine sieve into a heatproof bowl. You should have 2½ cups, but if not, add water. If preferred, you can substitute this homemade stock for 2½ cups prepared vegetable or mushroom stock, such as Better Than Bouillon Mushroom Base.

6. In a large skillet, heat the olive oil over medium until shimmering. Add the onion and garlic; season with salt and pepper. Cook over medium, stirring occasionally, until softened and lightly browned, 6 to 8 minutes. Add the mushrooms and cook, stirring occasionally, until browned and any liquid has evaporated, 5 to 10 minutes.

7. Add the butter to the mushrooms and cook, stirring, until melted. Sprinkle the flour evenly over the mushrooms and cook, stirring, until coated, about 1 minute. Gradually stir in the mushroom stock until smooth, then stir in the chopped thyme and parsley leaves. Simmer over low, stirring occasionally, until thickened and no floury taste remains, about 8 minutes. Stir in the crème fraîche and simmer for 5 minutes more. Season the mushroom gravy with salt and pepper; add tablespoons of water if too thick. Serve the gravy over the warm split biscuits.

NOTE
To make Carrie Morey's biscuit scrap eggs-in-a-hole, carefully transfer the stamped-out dough to a parchment paper-lined baking sheet and arrange it so that it looks like you have just stamped out the biscuits; pinch together any parts of the dough that have separated. Brush the dough with melted butter. Bake at 400°F for 12 minutes, until lightly browned. Remove from the oven and crack 1 medium egg into each hole in the biscuit scrap. Bake for 7 to 10 minutes more, until the egg whites are set and the yolks are runny. Brush the biscuit scrap with more melted butter and season with salt and pepper.

CINNAMON STICKIES

BY CARRIE MOREY

MAKES: 15 TO 18
ACTIVE TIME: 45 MIN | TOTAL TIME: 1 HR 45 MIN

- 2 cups self-rising flour, preferably White Lily, plus more for dusting
- ⅔ cup granulated sugar, divided
- ⅔ cup packed light brown sugar, divided
- 8 tablespoons cubed salted butter at room temperature, plus 6 tablespons melted
- ¼ cup cream cheese, at room temperature
- ¾ cup whole buttermilk
- 1 cup chopped pecans
- 1 tablespoon ground cinnamon

1. Line a large rimmed baking sheet with parchment paper and very generously coat the paper with flour.

2. In a large bowl, whisk the flour with ⅓ cup each of the granulated and brown sugars. Add the 8 tablespoons of cubed butter and, using your fingertips, smear the butter into the flour until the mixture resembles fine breadcrumbs. Add the cream cheese and mix it in with your fingertips until it resembles chunky cottage cheese.

3. Make a well in the center of the flour mixture. Add the buttermilk and, using your hands or a small rubber spatula, mix the flour into the buttermilk. The dough will be very wet. Generously dust the top of the dough with flour and turn it out onto the prepared parchment paper.

4. Using well-floured hands, press the dough into a rectangle. Generously dust the top of the dough with flour. Using a floured rolling pin, roll out the dough into a 9-by-12-inch rectangle, about ¼ inch thick. Brush off the excess flour with a pastry brush.

5. In a bowl, toss the pecans with the cinnamon and the remaining ⅓ cup each of granulated and brown sugars. Using the pastry brush, brush the top of the dough with 4 tablespoons of the melted butter. Sprinkle two-thirds of the pecan mixture evenly on the dough.

6. With a long side facing you and using well-floured hands, carefully roll the dough into a log, using the parchment paper to lift the dough. With the parchment wrapped around the dough, smooth the surface with your hands. Freeze the dough on the baking sheet for 45 minutes to 1 hour, until it holds its shape. Rotate the dough on the baking sheet and smooth the surface with your hands twice during the freezing process. Keep the log in the freezer until you're ready to bake.

7. Preheat the oven to 500°F and line another large rimmed baking sheet with parchment paper. Using a large serrated knife, trim the ends of the log. Dust the knife with flour, then cut the trimmed log into ½-inch-thick slices. Transfer the slices to the prepared baking sheet. Brush the rounds with the remaining 2 tablespoons of melted butter and sprinkle with the remaining pecan mixture.

8. Transfer the cinnamon stickies to the preheated oven. Reduce the temperature to 400°F and bake for 16 to 18 minutes, until browned; rotate the pan halfway through baking. Let cool for 10 minutes before serving.

MAKE AHEAD
The cinnamon stickies can be prepared through Step 6 and refrigerated, covered, overnight. Keep refrigerated until the oven is preheated.

CREAMSICLE BISCUITS

BY CARRIE MOREY

MAKES: 10 BISCUITS
ACTIVE TIME: 1 HR | TOTAL TIME: 1 HR 15 MIN PLUS COOLING

BISCUITS

- 2 cups self-rising flour, preferably White Lily, plus more for dusting
- 8 tablespoons cubed salted butter at room temperature, plus 2 tablespoons melted
- ⅓ cup granulated sugar
- ⅓ cup packed light brown sugar
- 1 tablespoon finely grated orange zest (from 1 orange)
- ½ cup whole milk
- ¼ cup fresh orange juice
- 1 teaspoon pure vanilla extract
- Turbinado sugar, for sprinkling

CHERYL'S FROSTING

- 5 tablespoons salted butter, at room temperature
- 8 ounces cream cheese, cubed, at room temperature
- 2 tablespoons finely grated orange zest (from 2 oranges)
- 1 teaspoon pure vanilla extract
- ¼ teaspoon salt
- 3 cups confectioners' sugar
- 2 to 4 tablespoons fresh orange juice
- 3 tablespoons turbinado sugar mixed with 1 tablespoon finely grated orange zest, for garnish

1. Make the biscuits: Place the oven rack in the center of the oven. Preheat the oven to 400°F. Line a large rimmed baking sheet with parchment paper.

2. In a large bowl, combine the 2 cups of flour with the 8 tablespoons of cubed butter. Incorporate the butter into the flour, working the dough between your thumb, middle, and pointer fingers to "snap" the dough together, until the mixture resembles cottage cheese. It should be chunky with some loose flour.

3. Stir the granulated sugar, brown sugar, and orange zest into the flour mixture. In a small bowl, whisk the milk with the orange juice, and vanilla. Make a well in the center of the flour mixture. Add ⅓ cup of the milk mixture and, using your hands or a small rubber spatula, mix the dry ingredients into the wet. Add more of the milk mixture, 1 tablespoon at a time, until the texture of the dough is tacky and sticky. You may not need all of the milk mixture. The dough should be wet and messy but not sloppy.

4. Dust the top of the dough with flour. Using a rubber spatula, scrape around the inside of the bowl to create space between the dough and the bowl, then dust the space between the bowl and the dough with flour.

5. Scrape the dough onto a generously floured work surface, then generously dust the top with more flour. Roll the dough out to a 1½-inch-thick oval. Dip a 2-inch biscuit cutter in flour, then stamp out as many biscuits as possible. Transfer the biscuits to the prepared baking sheet so they are touching one another. Gather the dough scraps and pat them together, then stamp out more biscuits and transfer them to the baking sheet.

6. Brush the tops with the 2 tablespoons of melted butter and sprinkle with turbinado sugar. Bake the biscuits for 14 to 16 minutes, until the tops are golden; rotate the pan halfway through the baking. Transfer the baking sheets to a rack and let the biscuits cool completely.

7. Make the frosting: In the bowl of a standing mixer fitted with the paddle attachment, combine the butter, cream cheese, orange zest, vanilla, and salt. Mix on medium-low until smooth and creamy, 3 to 5 minutes. With the mixer on low, gradually add the confectioners' sugar until incorporated. Mix on medium-low until light and fluffy, 3 to 5 minutes. Gradually beat in the orange juice, 1 tablespoon at a time, until it reaches a thick frosting consistency. You may not need to use all of the orange juice.

8. Generously frost the biscuits and garnish with the orange zest and turbinado sugar mixture.

CHARRED CABBAGE SLAW WITH NUOC CHAM & FRESH HERBS

BY CHRIS SHEPHERD

SERVES: 8 TO 10 (MAKES 16 CUPS)
TOTAL TIME: 40 MIN

NUOC CHAM

- ½ cup hot water
- ¼ cup sugar
- 2 tablespoons distilled white vinegar
- 3 tablespoons Asian fish sauce
- 2 small garlic cloves, minced
- 1 teaspoon sambal oelek
- 2 tablespoons fresh lime juice

SLAW

- 1 (2-pound) head of cabbage, quartered through the core
- ½ cup thinly sliced red onion
- ½ cup roasted salted peanuts
- ½ cup julienned scallions
- 1 jalapeño, very thinly sliced
- ⅓ cup packed basil leaves, torn if large
- ⅓ cup packed mint leaves, torn if large
- ⅓ cup packed cilantro leaves

1. Make the nuoc cham: In a heatproof bowl, combine the hot water with the sugar, vinegar, fish sauce, garlic, and sambal oelek. Stir until the sugar dissolves, then stir in the lime juice. Let cool completely.

2. Make the slaw: Preheat a large cast-iron skillet over medium until hot. Add the cabbage quarters, cut side down, into the skillet. Cook, undisturbed, until nicely charred on one side, 5 to 6 minutes. Flip the cabbage over to the other cut side. Cook, undisturbed, until charred on the other side, 5 to 6 minutes more. Transfer to a carving board and let cool for 5 minutes.

3. Using a very sharp knife, very thinly slice the cabbage and transfer to a large bowl. Add the red onion, peanuts, scallions, and ½ cup of the nuoc cham; toss well. Season to taste with more nuoc cham, if desired. Transfer to a serving bowl. Scatter the herbs and jalapeño on top. Serve, passing more nuoc cham at the table.

SWEET POTATO, FENNEL & RICOTTA GALETTE

BY GAIL SIMMONS

SERVES: 6 TO 8
ACTIVE TIME: 1 HR | TOTAL TIME: 1 HR 50 MIN PLUS 1 HR CHILLING

DOUGH

- ¼ cup sour cream
- 1 teaspoon finely grated lemon zest
- 1 tablespoon fresh lemon juice
- ¾ cup unbleached all-purpose flour, plus more for dusting
- ¾ cup whole-wheat flour
- Kosher salt
- 4 ounces (½ cup) cold unsalted butter, cubed
- Ice water

FILLING

- 1 tablespoon plus 2 teaspoons extra-virgin olive oil
- 1 large shallot, thinly sliced into rings (about ½ cup)
- 1 large garlic clove
- 1 cup whole-milk ricotta
- 2 teaspoons thyme leaves, plus more for sprinkling
- 1 teaspoon finely grated lemon zest
- Freshly ground black pepper
- 1 large sweet potato, peeled and shaved into thin ribbons using a vegetable peeler
- 1 small fennel bulb, halved, cored, and very thinly sliced
- 1 large egg beaten with 1 tablespoon of water to form an egg wash
- ¼ cup freshly grated Parmesan cheese
- Honey, for drizzling

1. Make the dough: In a small bowl, stir together the sour cream, lemon zest, and lemon juice. In the bowl of a food processor, combine both flours with ½ teaspoon salt and pulse to mix. Add the cold butter cubes and pulse until the mixture is crumbly, with only pea-sized chunks of butter remaining. Add the sour cream mixture and pulse until just combined. Pinch a little dough: If it sticks, it's ready. If not, add ice water, 1 teaspoon at a time, up to 3 teaspoons. Pat the dough into a 6-inch disk and wrap tightly with plastic. Refrigerate for at least 1 hour or up to 1 day.

2. Meanwhile, make the filling: In a small saucepan, heat the 1 tablespoon of olive oil over low. Add the shallot and a pinch of salt. Cook, stirring occasionally, until softened, 5 to 7 minutes. Remove from the heat.

3. On a work surface, thinly slice the garlic. Sprinkle with ½ teaspoon salt and, using the sharp and flat sides of a knife, chop and smash the mixture into a paste. In a small bowl, mix the garlic paste with the ricotta, thyme leaves, lemon zest, and a generous pinch of pepper.

4. Preheat the oven to 400°F. Line a large rimmed baking sheet with parchment paper. On a well-floured surface, roll out the chilled dough into a roughly 13-inch round (this doesn't have to be a perfect circle; the more rustic, the better!), then transfer it to the prepared baking sheet.

5. Using an offset spatula, spread the ricotta mixture over the dough, leaving a 1½-inch border. Arrange the sweet potato and fennel on top of the ricotta, then scatter the shallots on top. Drizzle with the 2 teaspoons of olive oil and sprinkle with more thyme leaves, salt, and pepper. Fold the edges of the dough over the filling to form a crust. Brush the crust with the egg wash.

6. Bake the galette for about 25 minutes, until the crust and shallots are just starting to brown. Sprinkle the Parmesan evenly on the galette. Bake for 20 to 25 minutes more, until the crust is well-browned and the vegetables are tender; tent the galette with foil if it browns too quickly. Let cool slightly, then drizzle the warm galette with honey. Cut into wedges and serve warm or at room temperature.

WINE-POACHED PEAR GALETTE WITH HAZELNUTS

BY GAIL SIMMONS

SERVES: 8
ACTIVE TIME: 1 HR 15 MIN | TOTAL TIME: 3 HR 30 MIN

DOUGH

- ¼ cup sour cream
- 1 teaspoon finely grated lemon zest
- 1 tablespoon fresh lemon juice
- ¾ cup unbleached all-purpose flour, plus more for dusting
- ¾ cup whole-wheat flour
- ½ teaspoon Kosher salt
- 4 ounces (½ cup) cold unsalted butter, cubed
- Ice water

FILLING

- 1 (750ml) bottle Chianti (or medium-bodied red wine)
- 1 cup water
- ¼ cup sugar
- 1 whole cinnamon stick
- 1 (2-inch) piece of lemon peel (pith removed)
- 1 bay leaf
- Freshly ground black pepper
- 2¾ pounds ripe but firm medium pears (or quince), peeled, halved, and cored (stems intact)
- ¼ cup hazelnuts
- 1 large egg beaten with 1 tablespoon water to form an egg wash
- Turbinado sugar, for sprinkling
- 2 ounces (¼ cup) unsalted butter, cubed and chilled
- Crème fraîche or vanilla ice cream, for serving

1. Make the dough: In a small bowl, stir together the sour cream, lemon zest, and lemon juice. In the bowl of a food processor, combine both flours with the salt and pulse to mix. Add the cold butter cubes and pulse until the mixture is crumbly, with only pea-sized chunks of butter remaining. Add the sour cream mixture and pulse until just combined. Pinch a little dough: If it sticks, it's ready. If not, add ice water, 1 teaspoon at a time, up to 3 teaspoons. Pat the dough into a 6-inch disk and wrap tightly with plastic. Refrigerate for at least 1 hour or up to 1 day.

2. Make the filling: In a large saucepan on medium-high, combine the wine, water, sugar, cinnamon, lemon peel, bay leaf, and a pinch of freshly ground black pepper. Bring just to a simmer over medium-high, then carefully add the pear halves, making sure they are just covered by liquid. Return to a simmer over medium-high, then poach the pears over medium until tender but not mushy when poked with a sharp knife, 20 to 25 minutes.

3. Using a slotted spoon, transfer the pears to a cutting board, cut side down. Thinly slice each pear in half lengthwise, keeping the stem intact, then gently press so they fan out slightly. Pick out and discard the bay leaf, lemon peel, and cinnamon stick from the poaching liquid. Return the liquid to a boil, then simmer over medium until thickened to a glaze (about ½ cup), about 20 minutes. Let cool completely.

4. Preheat the oven to 350°F. Spread the hazelnuts on a rimmed baking sheet and toast in the oven for 10 to 12 minutes, until lightly browned and the skins start to blister. Transfer the hot hazelnuts to a clean kitchen towel and rub them together to remove the skins (it's okay if not all the skins come off). Let cool completely, then coarsely chop and set aside.

5. Line a large rimmed baking sheet with parchment paper. On a well-floured surface, roll out the chilled dough into a roughly 13-inch round (this doesn't have to be a perfect circle; the more rustic, the better!), then transfer it to the prepared baking sheet.

6. Arrange the pears in a single layer in the center of the dough, leaving a 2-inch border. The pears should be tightly packed but slightly fanned out. Fold the edges of the dough over the filling to form a crust. Brush the crust with the egg wash and sprinkle generously with the turbinado sugar.

7. Scatter the butter cubes on the pears, then sprinkle with a generous amount of the chopped hazelnuts. Bake the galette for 45 to 50 minutes, until golden and the filling is bubbling; rotate the baking sheet halfway through baking. Let the galette cool for 10 minutes, then slide onto a rack. Let cool to warm or room temperature. Carefully slide a knife between the galette and the parchment to release it; discard the paper. Cut into wedges and serve with crème fraîche or vanilla ice cream, and a generous drizzle of the reduced wine sauce.

SKILLET CORNBREAD WITH CHILE-CHIVE BUTTER

BY GAIL SIMMONS

SERVES: 8 TO 10
ACTIVE TIME: 15 MIN | TOTAL TIME: 35 MIN

CHILE-LIME BUTTER

- 4 ounces unsalted butter, at room temperature
- 2 tablespoons minced chives
- 1 tablespoon minced Serrano chile
- 2 teaspoons finely grated lime zest
- 2 teaspoons fresh lime juice
- Kosher salt and freshly ground black pepper

CORNBREAD

- 1¼ cup stone-ground cornmeal
- 1 cup all-purpose flour
- ¼ cup sugar
- 1 tablespoon baking powder
- ½ teaspoon kosher salt
- 2 large eggs
- 1 large egg yolk
- 1 cup water
- ⅓ cup neutral oil, plus more for greasing

1. Make the chile-lime butter: In a medium bowl, using a fork, blend the butter with the chives, chile, lime zest, and juice. Season to taste with salt and pepper.

2. Make the cornbread: Preheat the oven to 400°F. In a large bowl, whisk the cornmeal with the flour, sugar, baking powder, and salt. In a medium bowl, beat the whole eggs with the egg yolk, water, and the ⅓ cup oil. Gently fold the egg mixture into the cornmeal mixture until just combined.

3. Grease a 9-inch cast-iron skillet with 1 tablespoon of oil. Preheat the skillet in the oven for about 5 minutes. When the oil just starts to smoke, carefully remove the skillet from the oven. Immediately scrape the batter into the hot skillet and return it to the oven. Bake until the edges are golden and the top is just starting to brown, 15 to 18 minutes. Remove from the oven and allow to cool for 10 minutes. Slice into wedges and serve with the chile-lime butter.

OLD BAY RÉMOULADE WITH CRUDITÉS AND SHRIMP

BY IVY ODOM

SERVES: 8
ACTIVE TIME: 20 MIN | TOTAL TIME: 30 MIN

- 1 small garlic clove
- 1½ cups mayonnaise
- 2 tablespoons ketchup
- 2 teaspoons drained capers, finely chopped
- 2 teaspoons stone-ground mustard
- 2 teaspoons Worcestershire sauce
- 2 teaspoons prepared horseradish
- ½ teaspoon Old Bay seasoning
- 2 pounds cooked peel 'n' eat large shrimp
- 8 ounces (225 g) fresh haricots verts (French green beans), trimmed and steamed
- 8 Persian cucumbers, quartered lengthwise
- 16 small carrots with tops, trimmed and halved lengthwise
- 16 radishes, halved if large

1. Using the flat side of a chef's knife, smash garlic on a cutting board. Run the flat side of the knife over the garlic until a paste forms, and place the garlic paste in a medium bowl. Whisk in mayonnaise, ketchup, capers, mustard, Worcestershire, horseradish, and Old Bay until smooth. Transfer rémoulade to a serving bowl.

2. To serve, arrange bowl of rémoulade with shrimp and vegetables on a large platter. Store the rémoulade in an airtight container in the refrigerator up to 1 week.

FRIED CHICKEN SLIDERS WITH PIMIENTO CHEESE

BY IVY ODOM

SERVES: 12
TOTAL TIME: 15 MIN

- 12 slider buns or dinner rolls
- My Favorite Pimiento Cheese (recipe follows)
- 6 fried chicken tenders, cut in half, or 3 pieces of Weeknight Fried Chicken (recipe follows), quartered
- 12 pickled okra pods, such as Wickles, halved lengthwise

Spread about ¼ cup (62 g) of pimiento cheese on bottom half of each bun. Top each with ½ fried chicken tender or a quarter piece of Weeknight Fried Chicken, 2 halves of pickled okra, and top bun half. Skewer with toothpicks to hold in place, if desired.

MY FAVORITE PIMIENTO CHEESE

BY IVY ODOM

MAKES: ABOUT 3 CUPS
ACTIVE TIME: 15 MIN | TOTAL TIME: 4 HR 15 MIN

- 1 (8-ounce) block sharp Cheddar cheese
- 1 (4-ounce) block mild hoop Cheddar cheese
- 1 (4-ounce) block creamy non-smoked Gouda cheese
- 1 cup mayonnaise, such as Duke's
- 2 (4-ounce) jars sliced pimientos, drained
- 2 tablespoons finely grated sweet onion
- 1½ teaspoons Worcestershire sauce
- 1 teaspoon freshly ground black pepper
- ½ teaspoon kosher salt
- ¼ teaspoon cayenne pepper
- ¼ teaspoon smoked paprika

1. Grate all cheeses on large holes of a box grater into a large bowl; set aside.

2. In a medium bowl, stir together mayonnaise, pimientos, onion, Worcestershire, black pepper, salt, cayenne, and smoked paprika.

3. Fold mayonnaise mixture into cheese until very well combined. Cover and refrigerate at least 4 hours or until ready to serve.

WEEKNIGHT FRIED CHICKEN

BY IVY ODOM

SERVES: 8
TOTAL TIME: 40 MIN

- ½ cup (40 g) all-purpose flour
- 1 tablespoon House Seasoning (recipe follows), divided
- 1½ cups (120 g) panko breadcrumbs
- 1 teaspoon kosher salt, divided
- 2 large eggs
- 6 boneless skinless chicken thighs (1¼ pounds / 567 g)
- Extra-virgin olive oil, for frying

1. Gather three shallow bowls or pie dishes. Place flour into one shallow bowl with 1 teaspoon house seasoning; whisk to combine. Place panko in second shallow bowl with 1 teaspoon house seasoning and ½ teaspoon salt; whisk to combine. Crack eggs into the third shallow bowl. Add remaining 1 teaspoon house seasoning and remaining ½ teaspoon salt to eggs and beat well with a whisk.

2. Line a baking sheet with paper towels. Open up chicken thighs to one flat layer. (Grocery stores will usually package boneless skinless chicken thighs folded up, so be sure to unfold.) Working with 1 chicken thigh at a time, dredge the thigh in the flour mixture first, being sure to coat all sides. Next, dredge the thigh in the egg mixture, coating well, but allowing any excess to drip off before finally dredging thigh in panko mixture. Press panko mixture into the chicken thigh to adhere. Place breaded thigh on paper towel-lined baking sheet. Continue dredging remaining thighs in this order until all are breaded.

3. Pour enough olive oil into a large nonstick skillet to cover the bottom fully, about ½ cup (75 ml). Heat oil over medium heat. To test if the oil is hot, drop a pinch of panko dredging into the oil. When oil is hot, the panko will sizzle and float instead of sinking to the bottom. Working in two batches, fry thighs 4 to 5 minutes per side, or until golden brown, crisp, and a thermometer inserted into the thickest portion of the thigh registers 165°F (74°C). Adjust heat to prevent over-browning. Let cooked chicken drain on a paper towel-lined plate until ready to serve. Add more oil to the skillet and allow to heat before frying remaining chicken thighs. Allow chicken to rest 5 minutes before slicing to serve.

HOUSE SEASONING

BY IVY ODOM

MAKES: ABOUT ½ CUP
TOTAL TIME: 5 MIN

- 3 tablespoons kosher salt
- 2 tablespoons smoked paprika
- 2 tablespoons garlic powder
- 1 tablespoon dried Italian seasoning
- 1 teaspoon freshly ground black pepper

In a small bowl, stir together all ingredients until well-combined. Store in an airtight container up to 2 months.

COLLARD GREEN SALAD WITH SHALLOT SHERRY VINAIGRETTE

BY IVY ODOM

SERVES: 6
TOTAL TIME: 20 MIN

VINAIGRETTE

- 1 tablespoon Dijon mustard
- 2 tablespoons sherry vinegar (or apple cider vinegar)
- 1 tablespoon honey
- 5 tablespoons extra-virgin olive oil
- 2 tablespoons finely chopped shallot (from 1 small shallot)
- ¼ teaspoon kosher salt

SALAD

- 8 cups very thinly sliced or shredded stemmed collard greens
- ½ cup Shallot Sherry Vinaigrette (Recipe follows), divided
- ¼ teaspoon kosher salt
- 2 medium carrots, peeled and shaved into ribbons with a vegetable peeler (about ¾ cup ribbons)
- 1 small Honeycrisp apple, very thinly sliced
- ⅓ cup sweetened dried cranberries
- ½ cup chopped candied pecans
- 2 tangerines, cara cara oranges, or minneola tangelos, peeled and segmented
- 2 ounces goat cheese, crumbled

1. Make the vinaigrette: Whisk together Dijon, vinegar, and honey in a medium bowl until smooth. Slowly whisk in olive oil until emulsified, then stir in shallot and salt. Use immediately or refrigerate until ready to use, up to 2 days.

2. Make the salad: Place collards in a large bowl with ¼ cup of vinaigrette and salt. Use your hands to massage dressing into collards to tenderize, about 1 minute. Add carrot ribbons, apple slices, and dried cranberries to bowl with ¼ cup more of vinaigrette; toss well to coat. Reserve remaining vinaigrette for another use.

3. Transfer salad to a serving bowl or platter; top with candied pecans, citrus segments, and goat cheese. Serve immediately.

TUNA TOAST WITH TONNATO SAUCE

BY JAMES LONDON

SERVES: 6
TOTAL TIME: 30 MIN

SAUCE

- 8 ounces high-quality tuna in olive oil, drained and broken into small pieces
- 1 tablespoon capers in brine, drained
- 1½ teaspoons caper brine
- 1 garlic clove, chopped
- ¼ cup plus 1½ tablespoons fresh lemon juice
- Freshly ground black pepper
- 1½ cups mayonnaise, preferably Duke's Real Mayonnaise
- 1 teaspoon Dijon mustard
- ½ teaspoon Tabasco Brand Green Jalapeño Sauce
- Flaky sea salt

TUNA

- 21 ounces scraped and finely chopped sashimi-grade tuna belly
- 3 tablespoons shirodashi shoyu or dashi shoyu
- 1½ teaspoons hot chili oil, preferably Calabrian
- 1½ tablespoons extra-virgin olive oil, plus more for toasting and drizzling
- 1½ teaspoons fresh lemon juice
- ⅓ cup finely chopped chives
- 4 thick slices sourdough bread
- Thinly sliced watermelon radish and pickled fennel (optional), for garnish

1. Make the sauce: In a blender or mini food processor, combine the tuna with the capers, caper brine, garlic, lemon juice, and 1½ teaspoons pepper. Puree until as smooth as possible, scraping down the side of the blender as needed. Transfer to a medium bowl. Whisk in the mayonnaise, mustard, and Tabasco. Season to taste with flaky sea salt.

2. Make the tuna: In a medium bowl, mix the tuna with the shirodashi shoyu, chili oil, olive oil, lemon juice, and chives until well combined. Season to taste with flaky sea salt. Keep chilled.

3. In a large skillet, heat a thin layer of olive oil over medium heat until shimmering. In batches, add the sourdough and toast, turning once, until nicely browned, 2 to 3 minutes; transfer to plates or a platter.

4. Spread ¼ cup of the tonnato sauce on each toast. Evenly spoon the tuna on the toasts and garnish with thinly sliced watermelon radish and pickled fennel, if using. Drizzle with olive oil and sprinkle with black pepper. Cut each toast in half on the bias and serve. Reserve the remaining tonnato sauce for another use.

MAKE AHEAD

The tonnato sauce can be refrigerated for up to 3 days.

TUNA CRUDO WITH CITRUS & SALSA VERDE

BY JAMES LONDON

SERVES: 4 TO 6
TOTAL TIME: 30 MIN PLUS 3 DAYS AND 30 MIN FOR MARINATING

PONZU

- ¼ ounce kombu
- ¼ ounce bonito flakes
- 3 reserved citrus membranes, such as blood orange, Cara Cara orange, pink or ruby grapefruit, and Satsuma mandarin (see Note)
- ½ cup fresh lemon juice
- ⅓ cup seasoned soy sauce for seafood (see Note)
- 3 tablespoons plus 1 teaspoon sake
- 3 tablespoons plus 1 teaspoon mirin

SALSA VERDE

- ½ cup packed cilantro leaves and tender stems
- 1½ tablespoons chopped shallot
- 1½ tablespoons chopped jalapeño
- 1 garlic clove, chopped
- ¼ cup plus 2 tablespoons fresh lime juice
- ¼ cup plus 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 to 2 ice cubes
- Flaky sea salt

CRUDO

- ⅓ cup kosher salt
- 1 (12-ounce) uniform block (saku) sashimi-grade tuna
- 2 teaspoons white soy sauce
- 2 teaspoons extra-virgin olive oil
- ⅔ cup medium citrus segments, such as blood orange, Cara Cara orange, pink or ruby grapefruit, and Satsuma mandarin (reserved from preparing the ponzu)
- Thinly sliced radish, preferably Cherry Belle, for garnish
- Small mint leaves, for garnish

1. Make the ponzu: Wrap the citrus membranes, kombu, and bonito in a large piece of damp cheesecloth and tie it into a bundle with kitchen twine. In a medium bowl, mix the lemon juice with the seasoned soy sauce, sake, and mirin. Add the citrus bundle, cover, and refrigerate for 3 days or up to a week.

2. Meanwhile, make the salsa verde: In a blender or mini food processor, combine everything except the salt and puree until smooth. Transfer to a bowl and season to taste with flaky sea salt.

3. Make the crudo: Spread the kosher salt on a plate. Dredge the tuna all over in the salt and transfer to a plate. Refrigerate for 30 minutes, then rinse and pat dry. Using a very sharp knife, cut the block of tuna crosswise into thin slices. Transfer to a medium bowl and add the white soy sauce and olive oil; mix well.

4. Spoon 2 tablespoons of the salsa verde onto chilled plates. Arrange the tuna on the salsa, then brush the fish with some of the ponzu. Arrange the citrus segments around the tuna and garnish with thinly sliced radish and small mint leaves. Drizzle with olive oil and sprinkle with flaky sea salt. Serve right away.

NOTE

Citrus membranes are the leftover parts of citrus fruit that have been segmented. Save the citrus segments for the crudo. Seasoned soy sauce for seafood is a ready-to-use aromatic sauce crafted for seafood and steamed fish.

HOPPIN' JOHN BIRYANI

BY MANEET CHAUHAN

SERVES: 6 TO 8
ACTIVE TIME: 1 HR | TOTAL TIME: 1 HR 25 MIN

RICE

- 1 tablespoon plus 1 teaspoon coconut oil, plus more for greasing
- 1 cup basmati rice, preferably Royal brand
- 1 cup raw whole cashews
- ⅓ cup golden raisins
- 1 (6-inch) cinnamon stick, broken in half
- 5 green cardamom pods, lightly cracked
- 6 whole cloves
- Kosher salt

BLACK-EYED PEAS

- 4 thick bacon slices, chopped
- 1 large yellow onion, finely chopped
- 1 large green bell pepper, stemmed, seeded, and finely chopped
- 1 celery rib, finely chopped
- 1 jalapeño, stemmed, seeded, and minced
- 2 tablespoons minced garlic
- 2 bay leaves
- Freshly ground black pepper
- 2 (8-ounce) smoked ham slices, chopped
- 3 tablespoons Cajun seasoning
- 2 (14-ounce) cans black-eyed peas, rinsed and drained
- 1 cup unsalted or low-sodium chicken broth

BIRYANI

- ½ cup whole milk
- ½ teaspoon saffron threads, crumbled
- 1 cup prepared fried onions, such as Sadaf brand
- 1 tablespoon finely chopped cilantro
- 1 tablespoon finely chopped mint
- Pomegranate seeds, for garnish

1. Make the rice: In a medium saucepan, heat the coconut oil over medium heat. Add the rice, cashews, raisins, cinnamon, cardamom, cloves, and a pinch of salt. Cook, stirring, until fragrant, about 1 minute. Add 2 cups of water and bring to a boil over high. Stir once, cover, and simmer over low until the rice is tender and the liquid is absorbed, 12 to 17 minutes. Remove from heat and let steam for 10 minutes. Fluff with a fork and discard the cinnamon stick, cardamom, and cloves.

2. Meanwhile, make the black-eyed peas: In a large pot, cook the bacon over medium heat until rendered, 5 to 6 minutes. Add the onion, bell pepper, celery, jalapeño, garlic, and bay leaves; season with pepper. Cook, stirring occasionally, until softened, about 5 minutes. Stir in the ham and cook until fragrant, about 1 minute. Stir in the Cajun seasoning, then add the black-eyed peas and chicken broth. Bring to a boil over medium-high, then simmer over medium-low until most of the liquid is absorbed, about 10 minutes.

3. Assemble the biryani: Preheat the oven to 300°F. In a small bowl, combine the milk with the saffron and let stand for 10 minutes. Lightly oil a medium heavy-bottomed Dutch oven or saucepan. Spoon one-third of the rice into the bottom of the Dutch oven, then spoon half the black-eyed pea mixture evenly on top. Spoon one-third of the rice evenly over the black-eye peas. Sprinkle half the fried onions, cilantro, and mint on top, then drizzle half the saffron mixture over the rice. Repeat the layering with the remaining black-eyed peas, rice, onions, cilantro, mint, and saffron milk.

4. Cover the Dutch oven with foil and then a tight-fitting lid to seal. Transfer to the oven and bake for 10 minutes. Let rest for 10 minutes before serving. Uncover the biryani, garnish with pomegranate seeds, and serve.

BOILED PEANUT CHAAT

BY MANEET CHAUHAN

MAKES: 1 QUART
ACTIVE TIME: 2 HR 15 MIN | TOTAL TIME: 10 HR 45 MIN

- 1 cup shelled raw peanuts
- Kosher salt
- 1 medium onion, finely chopped
- 1 medium tomato, halved, seeded, and finely chopped
- ⅓ cup finely chopped mango
- ¼ cup finely grated carrot, plus more for garnish
- 3 tablespoons finely chopped cilantro, plus more for garnish
- 1 hot green Indian chile, stemmed and finely chopped
- 1 tablespoon fresh lemon juice
- 1 teaspoon chaat masala
- ½ teaspoon roasted cumin powder, such as Spicewalabrand (see Note)
- ¼ teaspoon Kashmiri chili powder
- Cilantro-Mint Chutney (recipe follows), for serving

1. In a bowl, cover the peanuts with water and place a small plate on top to keep them submerged. Let stand overnight at room temperature.

2. Drain the peanuts, then add them to a medium saucepan. Cover with fresh water and add 1½ teaspoons of salt. Bring to a boil over high, then simmer over low until tender but not mushy, 2 to 4 hours. Add more water as needed to keep the peanuts submerged. Once tender, drain the peanuts and transfer to a bowl to cool.

3. In a serving bowl, combine the cooled boiled peanuts with the onion, tomato, mango, carrot, cilantro, green chile, lemon juice, chaat masala, cumin, and chili powder; mix well. Season to taste with salt. Garnish with grated carrot and chopped cilantro. Serve with Cilantro-Mint Chutney.

NOTE
To make roasted cumin powder, toast cumin seeds in a dry skillet over medium until well-browned and very fragrant. Let cool slightly, then transfer to a spice grinder and grind into a powder.

CILANTRO-MINT CHUTNEY

BY MANEET CHAUHAN

MAKES: 1¾ CUPS
TOTAL TIME: 10 MIN

- 2 cups packed cilantro leaves
- 2 cups packed mint leaves
- 1 cup mango pulp
- 5 to 6 hot green Indian chiles
- ½ cup fresh lime juice (from 4 to 5 limes), plus more to taste
- Kosher salt

In a food processor or blender, combine the cilantro, mint, mango pulp, 1 to 2 Thai chiles, lime juice, and ½ teaspoon salt; puree until smooth. Season to taste with more lime juice and salt. Serve.

KURKURI BHINDI (SPICED CRISPY OKRA)

BY MANEET CHAUHAN

SERVES: 4
ACTIVE TIME: 30 MIN | TOTAL TIME: 40 MIN

- ½ pound fresh okra, rinsed, patted dry, and quartered lengthwise
- 1½ teaspoons kosher salt
- 1 teaspoon Kashmiri chili powder
- 1 teaspoon chaat masala, plus more for garnish
- ½ teaspoon turmeric powder
- ½ teaspoon garam masala
- ½ teaspoon ground cumin
- 3 tablespoons besan (chickpea flour)
- 1 tablespoon corn flour
- Neutral oil, such as canola, for frying
- Lemon wedges, for serving

1. In a bowl, combine the okra with the salt, chili powder, chaat masala, turmeric, garam masala, and cumin. Toss well and let stand at room temperature for 10 minutes.

2. Meanwhile, in a large Dutch oven, heat 2 inches of oil to 350°F on a deep-fry thermometer. Add the besan and corn flour to the okra and toss gently to mix. In three batches, fry the okra, stirring occasionally, until golden and crisp, 3 to 4 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain briefly, then transfer to a platter or bowl. Sprinkle the okra with chaat masala and serve with lemon wedges.

MUSHROOM CONGEE WITH GINGER-SCALLION SAUCE

BY MELISSA KING

SERVES: 4 TO 6
ACTIVE TIME: 2 HR 10 MIN | TOTAL TIME: 3 HR 10 MIN

MUSHROOM STOCK

- 4 garlic cloves, peeled
- 1 small onion, halved
- 1 celery stalk, cut into large chunks
- 1 carrot, cut into large chunks
- Green tops from 1 large leek
- 1 (3-by-1-inch) knob fresh ginger, sliced
- ½ pound stems from assorted fresh mushrooms, such as shiitake and button
- ½ ounce dried shiitake mushrooms
- 1 kombu sheet
- 4 quarts water, plus more if needed
- 1 tablespoon Asian fish sauce
- ½ teaspoon granulated sugar
- Kosher salt

GINGER-SCALLION SAUCE

- 1 cup finely chopped scallions (1 bunch)
- ¼ cup finely grated peeled fresh ginger
- 1 teaspoon kosher salt
- ½ cup canola oil

CONGEE

- 4 tablespoons canola oil, divided
- 1 cup finely diced yellow onion
- 4 garlic cloves, minced
- 2 tablespoons minced peeled fresh ginger, plus 1 (2-by-1-inch) knob, peeled and julienned
- ½ cup short-grain white rice, rinsed until the water runs clear
- 1½ pounds mixed fresh mushrooms, such as sliced shiitakes, king trumpets, chantrelles, morels, or button mushrooms
- 1 tablespoon Asian fish sauce
- ¼ teaspoon ground white pepper
- Garnishes (see Note), for serving

1. Make the mushroom stock: In a 5-to-7-quart saucepan, combine all of the ingredients except the fish sauce, sugar, and salt. Add more water, only if needed, to cover the ingredients. Bring to a boil over high, then simmer over low until the stock is richly flavored, about 1 hour; adjust the temperature as needed to maintain a gentle simmer. Strain the stock through a fine sieve set over a heatproof bowl. Stir in the fish sauce and sugar. Season with salt. You need 8 cups of the stock for the congee. Reserve any remaining stock for another use. The stock can be refrigerated for up to 1 week or frozen for up to 6 months.

2. Make the ginger-scallion sauce: In a large heatproof bowl, combine the scallions with the ginger and salt; mix well. In a small saucepan, heat the oil over high until it just begins to smoke, 2 to 3 minutes. Carefully pour the hot oil over the scallion mixture (it will bubble up) and mix well.

3. Make the congee: Heat a large saucepan over medium-high for 1 minute. Add 2 tablespoons of the oil and swirl to coat. Add the onion, garlic, ginger, and a generous pinch of salt. Cook, stirring occasionally, until the onion is translucent but not browned, about 2 minutes. Add the rice and cook, stirring frequently, until lightly toasted, about 30 seconds. Add the 8 cups of stock and bring to a boil, then simmer over low, stirring frequently, until the rice breaks apart and the liquid looks starchy, about 1 hour.

4. Meanwhile, in a large skillet, heat the remaining 2 tablespoons of oil over medium-high. Add the mushrooms and a generous pinch of salt. Cover and cook, stirring occasionally, until just softened and they start to release moisture, 6 to 8 minutes. Uncover and cook over medium, stirring occasionally, until browned, about 7 minutes more. Adjust the heat as necessary to prevent burning and add teaspoons of water to prevent sticking.

5. Stir the mushrooms into the rice mixture and return to a simmer. Cook over low, stirring occasionally, until the congee looks like a velvety porridge, 10 to 15 minutes more; add stock or water if too thick. Stir in the fish sauce and white pepper. Season to taste with salt and pepper. Serve with your choice of garnishes.

NOTE

For garnishes, Chef Melissa King recommends customizing the congee with your favorite garnishes. They recommend everything from sliced cooked chicken to sliced scallions, torn cilantro, crushed peanuts, fried garlic or shallots, century egg (Chinese preserved egg), chili crisp, grated ginger, pork floss (yuk sung), shredded iceberg lettuce, and shaved radishes.

ESCABECHE OF WHITE SHRIMP

BY MIKE LATA

SERVES: 4 TO 6
ACTIVE TIME: 45 MIN | TOTAL TIME: 6 HR

- Kosher salt
- Ice
- 1 cup cored and sliced fennel
- 1 cup small cauliflower florets
- 1 cup sliced carrot
- 1 pound large (21/25 count) shrimp, peeled and deveined
- ¼ cup extra-virgin olive oil, plus more for drizzling
- ½ teaspoon fennel seeds
- ½ teaspoon coriander seeds
- Pinch of crushed red pepper
- 1 cup cooked butter beans
- 1 cup julienne red onion
- 1 cup julienne sweet orange pepper, such as Aji dulce, habanada, or bell pepper
- 1 large garlic clove, thinly sliced
- ½ cup white wine vinegar
- ½ cup dry white wine
- 1 teaspoon thyme leaves
- 3 cups torn chicories, such as radicchio, endive, or frisée
- Fresh lemon juice, to taste
- Flaky sea salt, for sprinkling
- Dill sprigs, for garnish
- Crusty bread and prepared aioli, for serving

1. Bring a large saucepan of water to a boil, then add a small handful of salt. Fill a large bowl with ice and water to form an ice bath. Add the fennel to boiling water and cook until crisp-tender, 1 to 2 minutes. Using a slotted spoon, transfer to the ice bath to cool. Bring the water back to a boil and repeat the blanching with the cauliflower and carrot. Once the vegetables are cool, remove them from the ice bath to drain.

2. Bring the saucepan of water to 175°F on a deep-fry or instant-read thermometer. Add the shrimp to the saucepan and poach until pink and just cooked through, about 2 minutes. Using a slotted spoon, immediately transfer them to a large, shallow casserole dish to cool.

3. In a large skillet, heat the olive oil over medium until shimmering. Add the fennel seeds, coriander seeds, and crushed red pepper. Cook, stirring, until the spices are toasted and fragrant, 1 to 2 minutes. Add the butter beans, onion, pepper, and garlic. Cook, stirring, until the onion and pepper are just softened, 2 to 3 minutes. Stir in vinegar, white wine, and thyme. Bring to a simmer and stir in the fennel, cauliflower, and carrot. Remove from heat and let cool to room temperature; season to taste with salt. Pour the marinade over the shrimp. Cover and refrigerate for at least 4 hours or up to 8 hours.

4. Using a slotted spoon, transfer the shrimp and vegetables to a bowl, reserving the marinade. Add the chicories and toss to mix. Season to taste with flaky sea salt, lemon juice, and olive oil. Spoon the escabeche into shallow bowls and garnish generously with dill sprigs. Serve with crusty bread and prepared aioli.

AROMATIC BLUE CRAB & CAROLINA GOLD RICE

BY MIKE LATA

SERVES: 4 TO 6
ACTIVE TIME: 25 MIN | TOTAL TIME: 2 HRS

- 2 cups Carolina Gold Rice middlins (see Note), such as Anson Mills Carolina Gold Rice Grits
- 2 cups water
- 3 fresh bay leaves
- 2 teaspoons yellow curry paste
- 4 tablespoons unsalted butter, divided
- Kosher salt
- ½ cup finely diced leeks, white and light green parts only, rinsed well
- ½ cup finely diced fennel
- ½ cup finely diced red bell pepper
- 1 tablespoon minced peeled fresh ginger
- 1 tablespoon thyme leaves
- ½ pound jumbo lump crab meat, picked over
- 1 teaspoon fresh lemon juice, plus more to taste
- 2 tablespoons minced chives
- Toasted benne seeds, for garnish

1. In a large bowl, cover the rice with cold water. Using your hands, gently stir and rub the grains to rinse off the excess starch. Drain and repeat the rinsing process until the water covering the rice is clear, even after stirring. Let the rice soak in the clear water for 30 minutes. Drain well in a fine sieve.

2. In a 3-to-4-quart Dutch oven, combine the water, bay leaves, curry paste, and 2 tablespoons of the butter. Bring to a boil over high, whisking to dissolve the curry paste. As soon as it comes to a boil, stir in the rice and 2 teaspoons of salt; return to a boil. Stir once, cover with a tight-fitting lid, and cook over low until the water is absorbed, about 13 minutes. Remove from the heat and steam, covered, for 20 minutes. Fluff with a fork and discard the bay leaves. Cover and keep warm.

3. Meanwhile, in a large skillet, melt the remaining 2 tablespoons butter over medium. Add the leeks, fennel, bell pepper, ginger, and thyme. Cook, stirring occasionally, until the vegetables just soften, about 5 minutes. Add crab and stir gently until warmed through, about 2 minutes. Stir in the lemon juice.

4. Uncover the rice and gently fold in the crab mixture and chives. Taste and season with salt and lemon juice, if needed. Transfer to shallow bowls, garnish with toasted benne seeds, and serve.

NOTE
Middlins are broken, imperfect pieces of rice, also known as rice grits, that are produced during the hulling and polishing of our Carolina Gold Rice. Chef Mike Lata uses new-crop rice. It is freshly milled, minimally processed, and very starchy, so it needs to be rinsed thoroughly before cooking.

POTATO SALAD

BY RODNEY SCOTT

SERVES: 8 TO 10
ACTIVE TIME: 30 MIN | TOTAL TIME: 40 MIN

POTATOES

- 1¾ teaspoons Diamond Crystal kosher salt
- 3½ pounds unpeeled red-skinned potatoes, washed and quartered

DRESSING

- 2 cups Duke's Real Mayonnaise
- ¼ cup yellow mustard, such as French's
- ½ cup distilled white vinegar
- ¼ cup fresh lemon juice
- ½ cup sweet pickle relish
- 1 tablespoon Diamond Crystal kosher salt
- 2 teaspoons sugar
- 2 teaspoons freshly ground black pepper
- ½ teaspoon crushed red pepper
- ¼ teaspoon cayenne pepper
- ½ cup finely diced celery (1 to 2 stalks)
- ½ cup finely diced red onion (about 1 medium onion)

SALAD

- 4 hard-cooked eggs, peeled
- 1½ tablespoons Rib Rub (recipe follows), plus more for garnish
- ¼ cup thinly sliced scallions, white and green parts (about 2 scallions)
- ¼ teaspoon cayenne pepper
- ½ cup finely diced celery (1 to 2 stalks)
- ½ cup finely diced red onion (about 1 medium onion)

1. Cook the potatoes: Bring a large saucepan of water to a boil. Add the salt and quartered potatoes. Reduce the heat and simmer the potatoes over medium-low until tender but not falling apart, 15 to 20 minutes.

2. Meanwhile, make the dressing: In a large bowl, combine the mayonnaise, mustard, vinegar, lemon juice, relish, salt, sugar, black pepper, crushed red pepper, and cayenne; mix well. Whisk in the celery and red onion. Taste and adjust the seasoning, if needed.

3. Make the salad: Once the potatoes are tender, drain them and add them (while hot) to the bowl with the dressing. Use a large spoon to break up the potatoes to really get the dressing into everything while the potatoes are hot. Chop the eggs to your liking or press them through a sieve to break them up into fine bits. Fold the eggs into the salad. Sprinkle the rib rub and sliced scallions on top. Serve.

RIB RUB

BY RODNEY SCOTT

MAKES: 2 CUPS
TOTAL TIME: 5 MIN

- ½ cup Diamond Crystal kosher salt
- ¼ cup 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.

CHRISTMAS IN A CUP MULE

BY TRISHA YEARWOOD

SERVES: 1
TOTAL TIME: 10 MIN

- 1 lime wedge, for rimming
- Trixie Sugar Shake (see Note), for rimming
- 2 ounces vodka or gin, preferably Tito's or Monkey47
- 3 ounces Trisha Yearwood x Williams Sonoma Christmas in a Cup
- ½ ounce fresh lime juice
- 3 ounces chilled ginger beer, preferably Fever-Tree
- Lime wheel, pomegranate seeds, and candied ginger, for garnish

1. Rub the rim of a coupe glass with the lime wedge, then dip it in the Trixie Sugar Shake. Refrigerate the rimmed glass until well chilled.

2. In a cocktail shaker, combine the vodka or gin with the Trisha Yeardwood x Williams Sonoma Christmas in a Cup and lime juice. Close the shaker and shake vigorously until chilled. Strain the cocktail into the prepared coupe. Top with ginger beer and garnish with a lime wheel, pomegranate seeds, and candied ginger.

NOTE
Trisha Yearwood x Williams Sonoma products are available online at williams-sonoma.com

NAUGHTY FRIED CHICKEN WITH SPICY RANCH

BY TRISHA YEARWOOD

SERVES: 4 TO 6
TOTAL TIME: 1 HR PLUS 4 HR MARINATING

MARINADE

- 2 pounds chicken breast tenders, or boneless skinless breasts or thighs, cut into 2-inch strips and patted dry
- 1 cup buttermilk

SPICY RANCH

- ¾ cup sour cream
- ¼ cup mayonnaise
- ¼ cup buttermilk
- 3 tablespoons Frank's Red Hot Sauce
- 3 tablespoons minced chives
- ⅛ teaspoon cayenne pepper
- 2 medium garlic cloves, finely grated
- Kosher salt and freshly ground black pepper

CHICKEN

- 3 tablespoons Trisha Yearwood x Williams Sonoma Trixie Vinegar Pepper (See Note)
- 1 teaspoon Trisha Yeardwood x Williams Sonoma Trixie Garlic Powder
- ¾ teaspoon kosher salt
- 1 (8-ounce) box Trisha Yearwood x Williams Sonoma Party Chicken Tender Mix
- 1 cup buttermilk
- Vegetable oil, for frying

1. Marinate the chicken: In a large bowl, combine the chicken with the buttermilk. Mix well, then cover and refrigerate for at least 4 hours or overnight.

2. Make the spicy ranch: In a medium bowl, whisk together everything except the salt and pepper. Season to taste with salt and pepper. Refrigerate until ready to serve.

3. Make the chicken: In a small bowl, whisk the Trixie Vinegar Pepper with the Trixie Garlic Powder and salt. Reserve the seasoning powder for serving.

4. In a large Dutch oven, heat 3 inches of oil to 355°F on a deep-fry thermometer. Put the Party Chicken Tender Mix and the buttermilk in two separate shallow bowls. Set a rack on a baking sheet.

5. Working with one piece at a time, remove the chicken from the buttermilk soak, letting the excess drip back into the bowl. Dredge the chicken in the dry mixture, pressing so it adheres all over. Dip the chicken in the buttermilk to coat, then dredge it one more time in the dry mixture, shaking off any excess. Transfer the coated chicken to the rack and let it stand for no more than 10 minutes.

6. In batches if necessary, fry the chicken in the preheated oil, turning occasionally, until browned and an instant-read thermometer inserted into the chicken registers 165°F, 3 to 4 minutes. Using tongs, transfer the fried chicken to a clean rack set over a clean baking sheet to drain. Return the oil to 355°F between batches. Transfer the chicken to a large bowl, sprinkle with the seasoning powder, and toss to coat. Serve with the spicy ranch.

NOTE
Trisha Yearwood x Williams Sonoma products are available online at williams-sonoma.com

NICE FRIED CHICKEN WITH HONEY-DIJON DIP

BY TRISHA YEARWOOD

SERVES: 4 TO 6
TOTAL TIME: 1 HR PLUS 4 HR MARINATING

MARINADE

- 2 pounds chicken breast tenders, or boneless skinless breasts or thighs, cut into 2-inch strips and patted dry
- 1 cup buttermilk

DIP

- ½ cup Dijon mustard
- ½ cup honey
- ½ cup mayonnaise
- 2 teaspoons apple cider vinegar
- ½ teaspoons kosher salt

CHICKEN

- Vegetable oil, for frying
- 1 (8-ounce) box Trisha Yearwood x Williams Sonoma Party Chicken Tender Mix (see Note)
- 1 cup buttermilk
- ¼ cup Trisha Yeardwood x Williams Sonoma Trixie Dust

1. Marinate the chicken: In a large bowl, combine the chicken with the buttermilk. Mix well, then cover and refrigerate for at least 4 hours or overnight.

2. Make the dip: In a medium bowl, whisk together everything. Refrigerate until ready to serve.

3. Make the chicken: In a large Dutch oven, heat 3 inches of oil to 355°F on a deep-fry thermometer. Put the Party Chicken Tender Mix and the buttermilk in two separate shallow bowls. Set a rack on a baking sheet.

4. Working with one piece at a time, remove the chicken from the buttermilk soak, letting the excess drip back into the bowl. Dredge the chicken in the dry mixture, pressing so it adheres all over. Dip the chicken in the buttermilk to coat, then dredge it one more time in the dry mixture, shaking off any excess. Transfer the coated chicken to the rack and let it stand for no more than 10 minutes.

5. In batches if necessary, fry the chicken in the preheated oil, turning occasionally, until browned and an instant-read thermometer inserted into the chicken registers 165°F, 3 to 4 minutes. Using tongs, transfer the fried chicken to a clean rack set over a clean baking sheet to drain. Return the oil to 355°F between batches.Transfer the chicken to a large bowl, sprinkle with the Trixie Dust, and toss to coat. Serve with the honey-dijon dip.

NOTE
Trisha Yearwood x Williams Sonoma products are available online at williams-sonoma.com

HOLIDAY PRIME RIB WITH GREEN PEPPERCORN BORDELAISE & WHIPPED HORSERADISH CRÈME FRAÎCHE

BY TYLER FLORENCE

SERVES: 6 TO 8
ACTIVE TIME: 30 MIN | TOTAL TIME: 2 HR

- 1 (5-rib) prime rib beef roast
- 5 garlic cloves, smashed
- ½ cup finely grated fresh or prepared horseradish
- ½ cup extra-virgin olive oil
- 2 tablespoons sea salt
- ¼ cup freshly ground black pepper
- ½ small bunch thyme, leaves chopped and stems discarded
- 1 small bunch rosemary, leaves chopped and stems discarded
- Green Peppercorn Bordelaise (recipe follows), for serving
- Potato Puree (recipe follows), for serving

1. Preheat the oven to 350°F. Put the beef bone side down in a large roasting pan. In a small bowl, using a fork, mash the garlic into a chunky paste, then add the horseradish, olive oil, salt, pepper, chopped thyme, and chopped rosemary into a paste. Rub the paste all over the roast.

2. Roast the beef in the preheated oven for 1½ to 2 hours, until an instant-read thermometer inserted in several spots registers 125°F for medium-rare. Transfer the roast from the roasting pan to a carving board to rest for 20 minutes. Reserve the pan juices for serving.

3. Carve the roast between the bones. Reheat the pan juices over medium until hot, then spoon over the prime rib. Serve with the Green Peppercorn Bordelaise and potato puree.

GREEN PEPPERCORN BORDELAISE

BY TYLER FLORENCE

SERVES: 4
TOTAL TIME: 15 MIN

- 2 tablespoons extra-virgin olive oil
- 2 medium shallots, thinly sliced
- ½ small bunch fresh thyme
- ¼ cup cognac
- 1 cup beef demi-glace
- ¼ cup beef stock
- ¼ cup heavy cream
- 2 tablespoons Dijon mustard
- 1 tablespoon honey
- Kosher salt
- ¼ cup green peppercorns, plus a little of the brine

In a medium skillet, heat the olive oil over medium until shimmering. Add the shallots and thyme and cook, stirring, until the shallots are softened, about 2 minutes. Carefully add the cognac and cook until the alcohol cooks off, about 1 minute. Whisk in the demi-glace, stock, heavy cream, Dijon, honey, and a generous pinch of salt. Bring to a simmer and cook, whisking, until slightly reduced, about 5 minutes. Strain through a fine sieve into a small saucepan; discard shallots and thyme. Stir in the peppercorns and cook over medium heat until bubbling and the flavors meld, about 2 minutes. Season to taste with salt; keep warm.

MAKE AHEAD

The bordelaise can be refrigerated in an airtight container for up to 1 week. Reheat gently before using.

WHIPPED HORSERADISH CRÈME FRAÎCHE

BY TYLER FLORENCE

MAKES: 4 CUPS
TOTAL TIME: 10 MIN

- 1½ cups crème fraîche
- 1 cup sour cream
- 1 cup prepared horseradish
- Sea salt (optional)
- Minced chives, for garnish

In a large chilled bowl, using a whisk, beat the crème fraîche until light and airy. Gently fold in the sour cream and horseradish until just combined. Season to taste with salt, if desired. Transfer to a serving bowl and generously garnish with minced chives before serving.

POTATO PUREE

BY TYLER FLORENCE

SERVES: 8
ACTIVE TIME: 25 MIN | TOTAL TIME: 45 MIN

- 3 pounds Yukon Gold potatoes, peeled and cut into 1-inch pieces
- Sea salt
- 8 garlic cloves, chopped
- 1½ cups heavy cream
- ½ cup whole milk
- 6 ounces (¾ cup) unsalted butter, cubed
- 4 thyme sprigs

1. In a large saucepan, cover the potatoes and garlic with water and bring to a boil over high. Add a small handful of salt and simmer over medium until the potatoes are tender, 15 to 20 minutes. Drain the potatoes in a colander.

2. Wipe out the saucepan. Add the cream, milk, butter, and thyme. Cook over medium-high, stirring occasionally, until the butter is melted and the mixture is just simmering, about 5 minutes. Remove from the heat and discard the thyme. Using a potato ricer, rice the potatoes directly into the hot cream mixture, then whisk until very smooth. Season to taste with salt and serve.

DOUBLE-CREAMED KALE WITH CRISPY SHALLOTS

BY TYLER FLORENCE

SERVES: 6 TO 8
TOTAL TIME: 1 HR 20 MIN

CRISPY SHALLOTS

- 3 shallots
- 1 cup gluten-free all-purpose flour
- Kosher salt and freshly ground black pepper
- Grapeseed or vegetable oil, for frying

CREAMED KALE

- ¾ pound lacinato kale, stemmed
- ¾ pound fresh spinach (not baby), thick stems discarded
- 2 tablespoons unsalted butter
- 1½ teaspoons extra-virgin olive oil
- 1 yellow onion, finely chopped
- 1 fennel bulb, cored and finely chopped
- 2 garlic cloves, sliced
- 2 tablespoons all-purpose flour
- ½ teaspoon freshly grated nutmeg
- ¼ cup Herbsaint or Pernod
- 1 cup whole milk
- ¾ cup finely grated Parmesan cheese

1. Make the crispy shallots: Slice the shallots crosswise, then separate the slices into rings. You should have about 1 cup. In a colander, rinse the shallot rings under warm water. Transfer to paper towels to drain. In a medium bowl, whisk the flour with a generous pinch each of salt and pepper.

2. In a large deep skillet, heat 1 inch of grapeseed oil to 325°F on a deep-fry thermometer. In two batches, toss the shallots in the flour, then add them to the hot oil. Fry, stirring occasionally, until lightly browned and crisp, about 2 minutes; adjust the heat to maintain the temperature. Using a slotted spoon, transfer the crispy shallots to paper towels to drain.

3. Make the greens: In a large saucepan of salted boiling water, add the kale and cook until just wilted and tender, 5 to 7 minutes. Using a slotted spoon, transfer to a colander and cool under cold running water. Squeeze the excess water out of the kale, then coarsely chop it. Transfer to a bowl.

4. Add the spinach to the salted boiling water and cook until wilted and tender, about 1 to 2 minutes. Drain in the colander and cool under cold running water. Squeeze the excess water out of the spinach, then coarsely chop it.

5. In a large skillet, melt the butter in the olive oil over medium. Add the onion, fennel, garlic, and a generous pinch of salt. Cook, stirring, until softened but not browned, 3 to 5 minutes. Stir in the flour and nutmeg until the onion and fennel are coated, about 1 minute. Add the Herbsaint and cook, stirring, until reduced by half, 20 to 30 seconds. Gradually stir in the milk until smooth, then simmer until thickened and the mixture coats the back of a spoon, about 3 minutes; season to taste with salt and pepper.

6. Transfer the sauce to a blender. Add the spinach and puree until very bright green and smooth. Pour the spinach puree into the large skillet. Stir in the kale and parmesan. Season to taste with salt and pepper. Transfer to a serving bowl and top with the crispy shallot. Serve.

WAYFARE TAVERN'S POPOVERS

BY TYLER FLORENCE

MAKES: 12
ACTIVE TIME: 25 MIN | TOTAL TIME: 1 HR 15 MIN

- 3 cups all-purpose flour
- 1 tablespoon kosher salt
- 1 tablespoon sugar
- 10 large eggs
- 2¾ cups whole milk
- Nonstick cooking spray

1. Preheat a convection oven to 350°F or an oven without a fan to 375°F. In a medium bowl, whisk the flour with the salt and sugar. In a medium saucepan, heat the milk until barely steaming, then remove from the heat and keep warm.

2. In a large bowl, using a balloon whisk, beat the eggs until very smooth, about 3 minutes. Very gradually and slowly whisk the milk into the eggs to temper them. Strain the egg mixture through a fine sieve into the bowl of a standing mixer fitted with the whisk. Spoon the flour evenly on top of the egg mixture. Beat at low (speed 1) until the flour is well incorporated, about 1 minute. Continue to beat on medium-low (speed 2) until the batter is thickened and smooth, 8 to 10 minutes. Strain the batter through a fine sieve into a pitcher with a pour spout or a bowl.

3. Coat the cups of a 6-cup popover pan with nonstick cooking spray. Pour the batter into the cups up to about ¼ inch below the lip of the cups. Bake in the preheated oven until puffed and richly browned, about 50 minutes. Let the pans cool for 10 minutes, then repeat to make 6 more popovers. Serve warm.

MAKE AHEAD
The baked popovers can be stored at room temperature on an uncovered rack overnight. Reheat in a 350°F oven for 5 minutes before serving.

CLAMS CASINO

BY VALERIE BERTINELLI

SERVES: 6 TO 8
ACTIVE TIME: 35 MIN | TOTAL TIME: 1 HR 15 MIN PLUS 20 MIN SOAKING

- 24 to 26 littleneck clams
- ½ cup dry white wine
- 3 slices center-cut bacon, cut into ¼-inch dice
- ½ cup finely diced shallot (2 to 3 shallots)
- ½ cup finely diced red bell pepper
- 3 garlic cloves, finely grated
- ½ cup panko bread crumbs
- 2 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- Finely chopped chives, for garnish

1. Soak the clams in cold water to purge any sand or impurities, about 20 minutes. Scrub them to remove any dirt or barnacles from the outer shells. Drain the clams.

2. Combine the wine and cleaned clams in a large saucepan, cover, and cook over medium heat. After a few minutes, check to see if any of the clams have opened. Once they start opening, transfer the open clams to a large bowl to cool. Cover and wait another minute or so before checking to see if any more have opened. Discard any clams that don't open. Once all the clams have been removed, reduce the heat to low and let the wine and clam juice mixture reduce until there is ¼ cup of liquid left.

3. Meanwhile, heat a large skillet over medium heat. Add the bacon and cook, stirring occasionally, until the fat begins to render and the bacon browns slightly, about 2 minutes. Add the shallot and red pepper to the pan and cook until slightly softened, 2 to 3 minutes. Add the garlic and stir to combine. Cook until the garlic is evenly incorporated and fragrant, about 1 minute. Use a fine-mesh strainer to strain the reduced wine and clam juice mixture into the pan. Stir to combine and cook until the mixture is cohesive, about 2 minutes. Remove from the heat and let cool slightly.

4. Preheat the oven to broil. Line a baking pan with foil.

5. Mix the panko, olive oil, ¼ teaspoon salt, and ¼ teaspoon pepper together in a small bowl. Set aside.

6. Carefully remove the top shell from each of the clams and use a spoon to loosen the meat from the bottom shell. Place the meat back into the bottom shell and then onto the prepared baking pan.

7. Divide the bacon mixture evenly among the clams, using a spoon to pack the mixture tightly into the shell. Top each clam with about 1 teaspoon of the panko mixture.

8. Transfer the clams to the broiler and broil for 30 seconds to 1 minute, just until the bread crumbs are golden brown. Keep an eye on them as the browning can happen quite quickly.

9. Remove from the oven and use tongs to transfer the clams to a serving plate. Garnish with chives. Serve immediately.

BEVERLY HILLS CHOPPED SALAD

BY VALERIE BERTINELLI

SERVES: 6 TO 8
TOTAL TIME: 15 MIN

- 1 head iceberg lettuce, chopped
- 1 romaine heart, chopped
- 5 ounces dry salami, julienned
- 1 (15-ounce) can chickpeas, rinsed and drained
- 2 vine-ripened tomatoes, seeds removed and chopped
- 1 cup freshly grated mozzarella (about 4 ounces)
- ⅓ cup extra virgin olive oil
- ⅓ cup white wine vinegar
- 1 teaspoon dry mustard
- ¼ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- ⅓ cup freshly grated Parmesan (about 1½ ounces)

1. Place the iceberg, romaine, salami, chickpeas, tomatoes, and mozzarella in a large salad bowl.

2. Whisk together the olive oil, vinegar, dry mustard, salt, pepper, and Parmesan in a measuring cup or mason jar.

3. Pour the dressing over the salad and toss to combine. Serve immediately.

CHICKEN THIGH PARM

BY VALERIE BERTINELLI

SERVES: 2 TO 4
ACTIVE TIME: 10 MIN | TOTAL TIME: 30 MIN

- ½ teaspoon red pepper flakes
- 1 teaspoon Italian seasoning
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- 1 teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper
- 4 boneless, skinless chicken thighs, pounded to an even thickness
- 2 tablespoons extra-virgin olive oil
- ½ cup prepared marinara sauce, plus more for serving
- 2 tablespoons chopped basil, plus whole leaves for garnish
- 1 cup freshly grated provolone (about 4 ounces)
- 2 tablespoons freshly grated Parmesan, plus more for garnish

1. Preheat the oven to 400°F. Line a baking sheet with parchment paper.

2. Stir together the pepper flakes, Italian seasoning, garlic powder, onion powder, salt, and black pepper in a small bowl until evenly combined. Season both sides of the chicken thighs with the seasoning mix.

3. Heat the olive oil in a large skillet over medium heat. Once the oil is shimmering, add the chicken thighs. You may need to work in batches to avoid crowding the pan. Cook until golden and crisp, 5 to 7 minutes. Flip and cook until golden on the other side, an additional 5 to 7 minutes. The chicken doesn't need to be fully cooked at this stage; it will continue to cook in the oven. Transfer the chicken to the prepared baking sheet.

4. Top the chicken evenly with the marinara sauce. Sprinkle with the chopped basil and top evenly with the provolone and Parmesan. Bake for 10 to 15 minutes, until the cheese is melted and lightly golden and the chicken is cooked through. Let cool for 5 minutes before serving. Top each thigh with Parmesan and basil leaves before serving.

HAVE LEFTOVERS?
Cover the chicken with foil and reheat it in the oven at 325°F for 20 minutes, then serve it on toasted ciabatta with some extra sauce and basil.

ESPRESSO AFFOGATA WITH NO-CHURN BUTTERMILK VANILLA ICE CREAM

BY VALERIE BERTINELLI

SERVES: 1
TOTAL TIME: 5 MIN

- 1 lemon
- 2 scoops No-Churn Buttermilk Vanilla Ice Cream (Recipe follows)
- 2 shots espresso

Use a vegetable peeler to remove a long strip of peel from the lemon. Set aside.

Scoop the ice cream into a martini glass. Pour the espresso over the ice cream. Squeeze the lemon peel over the glass to release the essential oils and aromas. Add the peel to the glass as garnish. Enjoy immediately.

NO-CHURN BUTTERMILK VANILLA ICE CREAM

BY VALERIE BERTINELLI

SERVES: 8
TOTAL TIME: 15 MIN PLUS 6 TO 8 HR FREEZING

- 1 (14-ounce) can sweetened condensed milk
- 2 teaspoons vanilla extract
- ¼ teaspoon kosher salt
- 1¼ cups heavy cream
- ¾ cup buttermilk

1. Place a 9 × 5-inch loaf pan in the freezer for 15 minutes to chill.

2. Whisk together the condensed milk, vanilla, and salt in a large bowl.

3. Using an electric hand mixer on high, whip the cream and buttermilk in a separate large bowl until stiff peaks form, about 5 minutes. Working in batches, delicately fold the whipped cream with a silicone spatula into the sweetened condensed milk mixture, making sure it's fully incorporated before adding another batch.

4. Remove the loaf pan from the freezer. Pour the mixture into the cold pan. Loosely cover with plastic wrap and return to the freezer. Freeze until solid, 6 to 8 hours or overnight. Scoop into bowls and serve.