ULTIMATE APPETIZER IDEABOOK



·225·
SIMPLE, ALL-OCCASION
RECIPES

KIERA AND COLE STIPOVICH



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INTRODUCTION

My husband and I share a passion for photography, food, and spending time with loved ones. We both come from families that love to cook, get together, and document our experiences through our photographs. These are the things that bond and center us.

Cole and I have been fortunate to make a career together out of our love of photography, and we have had the privilege of photographing weddings that reflect diverse cultures and traditions. Over the years, we have become particularly enamored of the cocktail hour, the gap of time between the ceremony and reception during which guests mingle freely and enjoy drinks and small bites of food. Typically, this time is meant for the wedding party to break away and pose for portraits, but almost all couples work with us to plan a photography schedule that allows them to not miss a single minute of the cocktail hour. And we totally get it. The elements of this cherished time create a magical atmosphere—a welcoming, festive energy with lively conversation and a buzz of excitement in the air.

Creating that same feeling in a casual home setting was the inspiration for the *Ultimate Appetizer Ideabook*. Luckily, entertaining at home is much simpler than planning a wedding. The essential ingredient is good food, simply prepared and beautifully presented. In creating this collection of appetizers, I started off with recipes that I'd want to make tonight (or sooner) and my favorites (the

ones I always turn to), then I expanded from there. What would make this dish a little more adventurous in flavor? What would be a healthier way to prepare this? What if someone doesn't like or have that ingredient—what's a good substitute? During this brainstorming process, I came up with trios of appetizer ideas; the recipes within each trio are connected by common ingredients, preparation method, or creative concept. (Beef tenderloin on skewers! And, wait, how about in mini puff pastry shells? It would also be delicious in lettuce cups!) This way, you have lots of flexibility and options—and simple variations to create uniquely different appetizers. The starters range from light and refreshing to rich and decadent, and they use ingredients from the different seasons so you can customize your menu for any time of day or time of year. I've included a mix of hot and cold appetizers, with many prepare-ahead options that will allow you to enjoy time with your guests. And no event (or book) of mine would be complete without a note of sweetness at the end. As a baker by trade, I love creating unique bite-size desserts to top off a special occasion, and I brought that experience into this book. And guests love a sweet parting gift that they can enjoy the next day, or maybe even on the ride home.

If you are planning an hour-long gathering before a full meal, assume guests will eat one or two portions of each appetizer, with three to five different kinds being served. If you are expecting more than twenty-five guests, you should plan to offer seven to nine kinds of

appetizers. In determining how many appetizers to offer, consider the kind of event you are hosting. If you are not serving dinner and the party takes place during dinner-time, you should plan for almost twice as many servings per appetizer and include some substantial meal-like small plates. If it's a casual affair with a buffet-style setup, people will eat more—up to twice as much. Young people tend to eat more than an older crowd. If guests are coming and going throughout the event, they will eat less. Brunch or afternoon gatherings can have a smaller selection of appetizers, maybe just a couple of different options. Keep in mind, people eat most in the first ninety minutes and then appetites will pick up again after two hours. For a longer event, one that lasts more than two hours, consider preparing twice as much food as you would for an hour-long gathering. If it's a Super Bowl party and you've got a lot of guys wearing football jerseys and drinking beer, you might even want to prepare three times as much! Use your judgment, and if you aren't sure, err on the side of having leftovers. While working on this book, I found all kinds of ways to turn leftovers into lunch, a snack, or "snack dinner" with a glass of wine.

Not every day is a special occasion, but because life goes by so quickly, we have to make time for friends and family and for celebrating even the small joys in living, no matter how busy we are. If that means a less-than-spotless home, so be it. Cheat a little if you have to. Hide some of the clutter in a closet or spare room and close the door. Dim the lights and opt for more forgiving

candlelight. Add color with fresh flowers or streamers if you feel your décor needs a little lift. I've learned to not be intimated by the idea of entertaining. In our experience, a truly perfect gathering is measured in the easy flow of conversation, the laughter that fills the air in our little apartment, the looks of enjoyment as food and drink are shared, and the hope in our French bulldog's eyes that a guest might drop a morsel or two. With the *Ultimate Appetizer Ideabook*, you have all the recipes you need to host just such an event, and we hope you and your loved ones savor each bite as much as we did during our creative culinary journey.



NIBBLES

CILANTRO-LIME PISTACHIOS

Preheat the oven to 350°F [180°C]. Line a baking sheet with parchment paper or aluminum foil. In a medium mixing bowl, whisk together 2 Tbsp melted **coconut oil** (or melted unsalted butter), 2 Tbsp freshly squeezed **lime juice**, 1½ tsp **chili powder**, 1 tsp **honey**, ½ tsp **chipotle powder**, and ½ tsp **kosher salt**. Add 2 cups [240 g] **shelled raw pistachios** (or unshelled raw pistachios) and stir to coat evenly. Spread the nuts on the baking sheet in a single layer and bake for 10 to 15 minutes (or about 20 minutes if using unshelled), or until golden, turning with a spatula every 5 minutes. While the nuts are still warm, sprinkle them with 2 tsp **lime zest** and 1½ tsp finely chopped fresh **cilantro**, and season with additional kosher salt. (Store in an airtight container for up to 2 weeks.) Serve at room temperature. SERVES 12 TO 14

CURRY ALMONDS Preheat the oven to 350°F [180°C]. Line a baking sheet with parchment paper or aluminum foil. In a medium mixing bowl, whisk together 2 Tbsp melted **coconut oil** (or melted unsalted butter), 1 Tbsp **light brown sugar**, 1 tsp finely grated fresh **ginger**, ½ tsp **cayenne pepper**, ½ tsp **ground coriander**, ½ tsp **ground cumin**, and ½ tsp **kosher salt**. Add 2 cups [220 g] whole **raw almonds** and stir to coat evenly. Spread the nuts on the baking sheet in a single layer and bake for 10 to 15 minutes, or until golden, turning with a spatula every 5 minutes. While the nuts are still warm, season with additional kosher salt. (Store in an airtight container for up to 2 weeks.) Serve at room temperature. SERVES 12 TO 14

MIXED NUTS WITH WASABI AND TOASTED COCONUT

Preheat the oven to 350°F [180°C]. Line two baking sheets with parchment paper or aluminum foil. In a medium mixing bowl, whisk together 2 Tbsp melted **coconut oil** (or melted unsalted butter), 1 Tbsp **wasabi paste**, 2 tsp **honey**, 1½ tsp **rice vinegar**, ½ tsp **soy sauce**, and ½ tsp **kosher salt**. Add 2 cups [220 g] **raw mixed nuts** to the mixture and stir to coat evenly. Spread the nuts on one of the baking sheets in a single layer and bake for 10 to 15 minutes, or until golden, turning with a spatula every 5 minutes. While the nuts are still warm, season with additional kosher salt. Turn the oven temperature to 325°F [165°C]. Spread out ⅓ cup [25 g] **unsweetened coconut flakes** (or shredded coconut) on the second baking sheet and bake for 5 minutes, or until lightly toasted. Toss the toasted coconut and mixed nuts together. (Store in an airtight container for up to 2 weeks.) Serve at room temperature. SERVES 12 TO 14



CILANTRO-LIME PISTACHIOS



CURRY ALMONDS



MIXED NUTS WITH WASABI AND TOASTED COCONUT

BROWN SUGAR AND CARDAMOM PECANS

Preheat the oven to 325°F [165°C]. Line a baking sheet with parchment paper or aluminum foil. In a medium saucepan over medium heat, combine 3 Tbsp **unsalted butter**, 3 Tbsp **water**, ⅓ cup [65 g] firmly packed **light brown sugar**, 1 Tbsp **ground cardamom**, ½ tsp **vanilla extract**, and ½ tsp **kosher salt** and cook, stirring occasionally, until the mixture is gently simmering, then add 1 Tbsp **rice vinegar** and cook for 5 minutes more. Add 2 cups [220 g] **raw pecan halves** to the butter mixture and mix to coat. Spread the coated pecans on the baking sheet in a single layer and bake for 15 to 20 minutes, or until the sugar is bubbling and the nuts are lightly toasted. (Store in an airtight container for up to 2 weeks.) Serve at room temperature. SERVES 12 TO 14

MAPLE-BOURBON PECANS Preheat the oven to 325°F [165°C]. Line a baking sheet with parchment paper or aluminum foil. In a medium saucepan over medium heat, combine 3 Tbsp **unsalted butter**, ½ cup [100 g] firmly packed **light brown sugar**, 3 Tbsp pure **maple syrup**, 1 tsp **vanilla extract**, ¼ tsp **ground cinnamon**, and ½ tsp **kosher salt** and cook, stirring occasionally, until the mixture is gently simmering, then add ¼ cup [60 ml] **bourbon** and cook for 5 minutes more. Add 2 cups [220 g] **raw pecan halves** to the butter mixture and mix to coat. Spread the coated pecans on the baking sheet in a single layer and bake for 15 to 20 minutes, or until the sugar is bubbling and the nuts are lightly toasted. (Store in an airtight container for up to 2 weeks.) Serve at room temperature. SERVES 12 TO 14

SWEET-AND-SPICY PECANS Line a baking sheet with parchment paper or aluminum foil. In medium saucepan over medium heat, combine 3 Tbsp **unsalted butter**, 2 Tbsp **honey**, ¼ cup [50 g] firmly packed **light brown sugar**, 1 tsp **Chinese five-spice powder**, ½ tsp **kosher salt**, and 1 tsp grated **orange zest** and cook, stirring occasionally, until the mixture is gently simmering. Add 2 cups [220 g] **raw pecan halves** to the butter mixture and mix to coat. Spread the coated pecans on the baking sheet and sprinkle with 1 Tbsp **toasted sesame seeds**. (Store in an airtight container for up to 1 week.) Serve at room temperature.

SERVES 12 TO 14



BROWN SUGAR AND CARDAMOM PECANS



MAPLE-BOURBON PECANS



SWEET-AND-SPICY PECANS

HERB-MARINATED OLIVES WITH PINE NUTS

In a medium saucepan, combine 2 cups [380 g] rinsed, drained **assorted olives (with pits)**, ½ cup [120 ml] **extra-virgin olive oil**, ½ tsp **dried oregano**, 2 cloves minced **garlic**, ½ tsp crushed **fennel seeds**, and ¼ tsp freshly ground **black pepper**. Warm over low heat for about 5 minutes, or until fragrant and heated through, stirring occasionally to coat the olives. Transfer the mixture to a bowl and toss in 1 recipe **Toasted Pine Nuts** (page 382). Cover and let marinate in the refrigerator for at least 12 hours or for up to 1 month. Serve at room temperature. SERVES 6

CITRUS-MARINATED OLIVES In a medium saucepan, combine 2 cups [380 g] rinsed, drained **assorted olives (with pits)**, ⅓ cup [80 ml] **extra-virgin olive oil**, 1 clove minced **garlic**, 1½ tsp **smoked paprika**, 1 sprig fresh **rosemary**, ½ thinly sliced small **orange**, ½ thinly sliced **lemon**, 1½ tsp **honey**, and 1 Tbsp **rice vinegar**. Warm over low heat for about 5 minutes, or until fragrant and heated through, stirring occasionally to coat the olives. Transfer the mixture to a bowl. Cover and let marinate in the refrigerator for at least 12 hours or for up to 1 month. Serve at room temperature. SERVES 6

CHILE-MARINATED GREEN OLIVES In a medium saucepan, combine ½ cup [120 ml] **extra-virgin olive oil**, 2 cloves minced **garlic**, 1 tsp **red pepper flakes** (or 2 tsp for more heat), and ¼ tsp **kosher salt**. Warm over medium-low heat for about 5 minutes, or until fragrant. Add 2 cups [380 g] rinsed, drained **green olives (with pits)**, ¼ cup [70 g] thinly sliced strips of jarred **roasted red pepper**, 1 Tbsp **red wine vinegar**, and 1 Tbsp chopped fresh **flat-leaf parsley** and continue to cook for another 5 minutes, stirring occasionally to coat the olives. Transfer the mixture to a bowl. Cover and let marinate in the refrigerator for at least 12 hours or for up to 1 month. Serve at room temperature. SERVES 6



HERB-MARINATED
OLIVES WITH PINE NUTS



CITRUS-MARINATED OLIVES


CHILE-MARINATED
GREEN OLIVES

STUFFED MEXICAN-STYLE BLACK OLIVES

Drain 6 oz [170 g] jumbo pitted **California black olives** and pat dry. Fill a piping bag (or use a resealable plastic bag and cut a small hole in a bottom corner) with ½ recipe **Jalapeño Cream Cheese** (page 379). Pipe the mixture into the olives. Cover and refrigerate for at least 30 minutes or for up to 4 hours. Serve chilled. SERVES 12 TO 14

STUFFED GREEK-STYLE GREEN OLIVES Drain 1 cup [190 g] large pitted **green olives** and pat dry. In a food processor, combine ½ cup [60 g] **feta cheese**, ¼ cup [60 g] **cream cheese**, 1 Tbsp chopped fresh **mint leaves**, 1 tsp grated **lemon zest**, 1 tsp freshly squeezed **lemon juice**, 1 clove minced **garlic**, and 1 tsp **honey**. Pulse until blended. Transfer it to a piping bag (or use a resealable plastic bag and cut a small hole in a bottom corner). Pipe the mixture into the olives. Cover and refrigerate for at least 30 minutes or for up to 4 hours. Serve chilled. SERVES 12 TO 14

BAKED STUFFED GREEN OLIVES Preheat the oven to 450°F [230°C]. Line a rimmed baking sheet with parchment paper. Drain 1 cup [190 g] large pitted **green olives** and pat dry. Cut 4 oz [115 g] chilled **Brie** into small pieces and stuff inside the olives. In a small bowl, put ¼ cup [35 g] **all-purpose flour**. In a second small bowl, whisk 1 **egg**. In a third small bowl, mix 1 cup [60 g] **panko bread crumbs** and ¼ cup [20 g] grated **Parmesan cheese**. Using a toothpick, stab an olive, roll it in the flour, dip it in the egg, and roll in the panko-cheese mixture. Slide the olive off the toothpick onto the baking sheet. (The breaded olives can be covered with plastic wrap and refrigerated for up to 4 hours.) Drizzle the olives with about 1 Tbsp **olive oil**. Bake for about 15 minutes, or until golden brown. Serve warm or at room temperature. SERVES 12 TO 14



STUFFED MEXICAN-STYLE BLACK OLIVES


STUFFED GREEK-STYLE
GREEN OLIVES



BAKED STUFFED
GREEN OLIVES

SEA SALT AND MALT VINEGAR POPCORN

In a small saucepan over low heat, melt 3 Tbsp **unsalted butter**. Whisk in 3 Tbsp **malt vinegar** and simmer, stirring occasionally, for about 5 minutes, or until reduced to about ¼ cup [60 ml]. Drizzle the mixture evenly over 1 recipe **Stove-Top Popcorn** (page 382) and toss to coat. Season with ½ tsp **coarse sea salt** (or to taste), and toss again. Serve right away. SERVES 12 TO 14

SRIRACHA-LIME POPCORN Grate the zest from 1 **lime**. Set aside. Squeeze 2 Tbsp lime juice into a small bowl. In a small saucepan over low heat, melt 2 Tbsp **unsalted butter**. Whisk in the lime juice, 1½ Tbsp **Sriracha**, and 2 tsp **granulated sugar** and cook for 3 to 5 minutes, or until reduced by about one-fourth. Drizzle the mixture evenly over 1 recipe **Stove-Top Popcorn** (page 382) and toss to coat. Sprinkle with the lime zest and ¼ tsp **kosher salt** and toss again. Serve right away. SERVES 12 TO 14

HONEY-GINGER-WASABI POPCORN In a small saucepan over low heat, melt 2 Tbsp **unsalted butter**. Remove the pan from the heat and whisk in 1 Tbsp **wasabi paste**, 1½ Tbsp **honey**, and 2 tsp finely grated fresh **ginger**. Drizzle the mixture evenly over 1 recipe **Stove-Top Popcorn** (page 382) and toss to coat. Season with ¼ tsp **kosher salt** and toss again. Add ½ cup [60 g] **wasabi-coated green peas**, if desired, for extra spice and crunch. Serve right away. SERVES 12 TO 14



SEA SALT AND MALT VINEGAR POPCORN

SRIRACHA-LIME POPCORN





HONEY-GINGER-WASABI POPCORN

ROASTED EDAMAME AND CHICKPEAS

Preheat the oven to 400°F [200°C]. Fill a large bowl with cool water and empty one 12-oz [340-g] bag frozen **shelled edamame** into the water. Let thaw until the edamame are still firm but no longer frozen solid, then drain. Rinse and drain one 15-oz [425-g] can **chickpeas**. Line a large rimmed baking sheet with paper towels, transfer the edamame and chickpeas to the sheet, and pat with another paper towel until completely dry. Discard the paper towels, leaving the edamame and chickpeas on the baking sheet. Drizzle with 2 Tbsp **olive oil** and gently shake the baking sheet back and forth to coat the edamame and chickpeas. Season with 1 tsp **kosher salt** and some freshly ground **black pepper**. Roast for 30 to 45 minutes, stirring with a spatula every 8 to 10 minutes (especially the beans around the outer edges), until brown and crispy. (Store in an airtight container at room temperature for up to 3 days. To reheat, place the mixture on a rimmed baking sheet and bake in a 350°F [180°C] oven until warmed through, about 5 minutes.) Serve warm or at room temperature. SERVES 8 TO 10

GARAM MASALA–ROASTED EDAMAME AND CHICKPEAS Instead of freshly ground black pepper, sprinkle with 1½ tsp **garam masala** and ½ tsp **kosher salt** before roasting. SERVES 8 TO 10

CAYENNE AND BROWN SUGAR–ROASTED EDAMAME AND CHICKPEAS Instead of freshly ground black pepper, sprinkle with 2 tsp **light brown sugar** and ½ tsp **cayenne pepper** before roasting. SERVES 8 TO 10



ROASTED EDAMAME
AND CHICKPEAS



GARAM MASALA–ROASTED EDAMAME AND CHICKPEAS



CAYENNE AND BROWN SUGAR–ROASTED EDAMAME AND CHICKPEAS



DIPS
& SPREADS

DRUNKEN FIG JAM

In a medium saucepan over medium-high heat, combine 10 oz [280 g] stemmed **dried Mission figs**, 1 cup [240 ml] **water**, and ⅓ cup [65 g] **granulated sugar**. Cook, stirring constantly, until the sugar is dissolved. Bring to a boil, turn the heat to low, cover, and simmer for 5 to 10 minutes, or until the figs look plump. Using a slotted spoon, transfer the figs to a bowl and set aside to cool, reserving the liquid in the pan. Add 2 Tbsp **Cognac** (or brandy) to the reserved liquid and simmer over medium heat, stirring occasionally, for an additional 5 to 10 minutes, or until the liquid has reduced to a lightly syrupy consistency. Remove from the heat, add 1½ Tbsp freshly squeezed **lemon juice** and 1 tsp **balsamic vinegar**. Let the liquid cool for about 10 minutes, then transfer both the figs and liquid to a food processor. Pulse until well combined and no large pieces remain. You want the jam to have a spreadable consistency, but with a little chunkiness. Let cool for 20 to 30 minutes. (Store in an airtight container in the refrigerator for up to 2 weeks.) Serve at room temperature on a cheese platter with a triple-cream cheese like Boursault or Cowgirl Creamery Red Hawk, sliced apples, walnuts, and a sliced baguette. SERVES 14 TO 16



CARAMELIZED RED ONION JAM In a Dutch oven or heavy-bottomed skillet over medium-low heat, warm 2 Tbsp **olive oil** and 1 Tbsp **unsalted butter**. Add 2 thinly sliced large **red onions** and cook, stirring often, for about 10 minutes, or until the onions are softened and slightly translucent. Gradually stir in ½ cup [120 ml] dry **red wine**, ¼ cup [60 ml] **rice vinegar**, ¼ cup [50 g] firmly packed **light brown sugar**, 1 tsp **balsamic vinegar**, and ¼ tsp **kosher salt**. Turn the heat to low and simmer, stirring occasionally, for about 1 hour, or until thickened and syruplike. Let cool for 20 to 30 minutes. (Store in an airtight container in the refrigerator for up to 2 weeks.) Serve at room temperature on a cheese platter with Pyrenées Brebis, prosciutto, Marcona almonds, and a sliced baguette. SERVES 12 TO 14



WHISKEY-BACON JAM In a Dutch oven or heavy-bottomed skillet over medium-high heat, cook 1 lb [455 g] dry-rubbed **bacon**, cut crosswise into 1-in [2.5-cm] pieces, stirring occasionally, for about 15 minutes, or until the fat is rendered and the bacon starts to crisp. Using a slotted spoon, transfer the bacon to a paper towel–lined plate to drain and cool. Pour off all but 1 Tbsp of the bacon grease from the pan. Add 2 diced medium **shallots** and 2 cloves minced **garlic** and sauté until translucent, about 5 minutes. Gradually add ½ cup [120 ml] **brewed coffee**, ¼ cup [60 ml] **whiskey** (or malt vinegar), ¼ cup [50 g] firmly packed **light brown sugar**, and 3 Tbsp pure **maple syrup** and bring to a boil. Turn the heat to low and simmer, stirring occasionally, for about 1 hour, or until thickened and glazelike. Let cool for about 10 minutes, transfer to a food processor, and add the bacon. Pulse until the mixture has a spreadable consistency, with visible bits of bacon. (Store in an airtight container in the refrigerator for up to 1 week, or in the freezer for up to 1 month. Thaw overnight in the refrigerator.) Serve at room temperature with warm biscuits or dinner rolls. SERVES 12 TO 14



PICO DE GALLO

In a large bowl, combine 1 finely chopped small **red onion** and 2 Tbsp freshly squeezed **lime juice** and set aside to marinate for a few minutes. Meanwhile, seed and chop 3 or 4 medium [350 g] **plum tomatoes** and add to the onion mixture. Add 3 Tbsp chopped fresh **cilantro**, 1 tsp **hot sauce**, ¼ tsp **kosher salt**, and a dash of **garlic salt**. Gently toss to combine. Let stand at room temperature for about 15 minutes to allow the flavors to meld or refrigerate in an airtight container for up to 4 days. Serve with tortilla chips. SERVES 6 TO 8

PICO DE GALLO WITH MANGO AND JALAPEÑO Add 1 diced ripe but firm medium **mango** and 3 Tbsp finely diced **jalapeño**. Serve with tortilla or plantain chips. SERVES 10 TO 12

PICO DE GALLO WITH GRILLED CORN AND GREEN ONIONS Add 1 recipe **Grilled Corn** (page 390) and 2 Tbsp minced **green onions**. Serve with tortilla or blue corn chips. SERVES 10 TO 12

PICO DE GALLO





PICO DE GALLO WITH
MANGO AND JALAPEÑO


PICO DE GALLO
WITH GRILLED CORN
AND GREEN ONIONS

GUACAMOLE

Pit 4 ripe **Hass avocados**, scoop into a medium mixing bowl, and mash with the back of a fork, leaving plenty of chunks intact. Add 1 medium clove minced **garlic**, 1 Tbsp freshly squeezed **lime juice**, 2 Tbsp finely chopped fresh **cilantro**, ½ tsp **kosher salt**, and 1 Tbsp **hot sauce**. Mix with the fork until just combined. (If making ahead, pack the guacamole tightly in the bottom of the bowl and cover with about ½ in [12 mm] lukewarm water to prevent the surface from turning brown. Cover with plastic wrap and refrigerate for up to 4 hours. When ready to serve, pour off the water and stir to mix in any residual moisture.) Serve with tortilla chips or vegetable crudités. SERVES 6 TO 8

SPICY GUACAMOLE Add 3 Tbsp diced canned **roasted green chiles**. If desired, add 1 diced **plum tomato** (or 3 Tbsp Pico de Gallo [page 52]). Serve with tortilla chips, Pico de Gallo with Grilled Corn and Green Onions (page 52), Mexican crema, or Quick Pickled Carrots (page 194). SERVES 6 TO 8

CREAMY AVOCADO AND MASCARPONE DIP Pit 3 ripe **Hass avocados**, scoop into a medium mixing bowl, immediately add 1 Tbsp freshly squeezed **orange juice** and 1 tsp freshly squeezed **lime juice**, and mash with the back of a fork. Add ½ cup [110 g] **mascarpone cheese** (or Greek yogurt), 2 tsp chopped fresh **mint leaves** (set aside a few leaves for garnish), 1 tsp grated **orange zest**, 1 tsp **honey** (or granulated sugar), and ½ tsp **kosher salt**. Season with freshly ground **black pepper** and mix thoroughly. Transfer to a serving bowl and garnish with the reserved mint leaves. Serve with pita chips or Quick Pickled Radishes (page 194). SERVES 6 TO 8



GUACAMOLE



SPICY GUACAMOLE



CREAMY AVOCADO
AND MASCARPONE DIP

FRENCH ONION DIP

In a stand mixer fitted with the paddle attachment, beat together 1 cup [240 g] **sour cream**, 1 cup [220 g] softened **cream cheese**, and ½ cup [120 g] **mayonnaise** until well combined. Add 1 recipe **Caramelized Onions** (page 383), 1 tsp **Worcestershire sauce**, and 1 tsp freshly squeezed **lemon juice** and mix until just incorporated. Using a spatula, scrape the sides and bottom of the bowl and stir a few times to make sure the ingredients are evenly distributed. Refrigerate in an airtight container for at least 2 hours or for up to 1 week. Serve chilled with potato chips or vegetable crudités. SERVES 10 TO 12

ROASTED GARLIC AND CHIVE FRENCH ONION DIP Add 3 cloves **Roasted Garlic** (page 387) and ¼ cup [10 g] finely chopped fresh **chives**. Refrigerate in an airtight container for at least 2 hours or for up to 1 week. Garnish with additional chives and serve chilled with potato chips or vegetable crudités. SERVES 10 TO 12

WARM VIDALIA ONION DIP Preheat the oven to 400°F [200°C]. In a medium mixing bowl, stir together 1 recipe **Caramelized Onions** (page 383, made with **Vidalia onions** instead of yellow onions), ½ cup [120 g] **mayonnaise**, ½ cup [60 g] shredded **Monterey Jack cheese**, 1 tsp **Worcestershire sauce**, 1 tsp freshly squeezed **lemon juice**, ¼ tsp **ground nutmeg**, ¼ tsp **ground cumin**, and ¼ tsp **ground paprika**. Transfer to a 3-cup [480-ml] gratin dish or other small baking dish. In a small bowl, toss together 1 Tbsp melted **unsalted butter**, ⅓ cup [20 g] **panko bread crumbs**, and 2 Tbsp shredded Monterey Jack cheese and sprinkle the bread crumb mixture over the dip. (The dip can be covered tightly with plastic wrap and refrigerated for up to 3 days.) Bake for 15 to 20 minutes, or until lightly browned and bubbly. Serve hot with a warm sliced baguette. SERVES 8 TO 10



FRENCH ONION DIP

ROASTED GARLIC AND CHIVE FRENCH ONION DIP





WARM VIDALIA ONION DIP

ROASTED ARTICHOKE AND GREEN CHILE DIP

Preheat the oven to 400°F [200°C]. In a food processor, combine 1 recipe **Roasted Artichoke Hearts** (page 384), 1 cup [220 g] softened **cream cheese**, ⅓ cup [80 g] **mayonnaise**, ⅓ cup [80 g] **sour cream**, ½ cup [40 g] finely grated **Parmesan cheese**, ¼ cup [55 g] drained canned **roasted green chiles**, 2 cloves minced **garlic**, ½ tsp **cayenne pepper**, ½ tsp **smoked paprika**, and ¾ cup [90 g] shredded **Monterey Jack cheese** and process until blended. Transfer the mixture to a medium baking dish, sprinkle the top with ½ cup [30 g] **panko bread crumbs**, an additional ¼ cup [20 g] finely grated Parmesan cheese, and an additional ¼ cup [30 g] shredded Monterey Jack cheese. (The dip can be covered tightly with plastic wrap and refrigerated for up to 3 days.) Bake for 10 to 15 minutes, or until golden and bubbly. Serve hot with crackers, bagel chips, or crostini. SERVES 10 TO 12

ROASTED ARTICHOKE, KALE, AND BACON DIP Instead of green chiles, stir in 1 recipe **Roasted Kale** (page 387) and 6 pieces **Oven-Cooked Bacon** (page 397), chopped, before transferring the dip to the baking dish. SERVES 10 TO 12

CHILLED ARTICHOKE SPREAD WITH PARSLEY PESTO In a food processor, combine 1 recipe **Roasted Artichoke Hearts** (page 384), 1 cup [220 g] softened **cream cheese**, ⅓ cup [80 g] **mayonnaise**, ⅓ cup [80 g] **sour cream**, 2 cloves minced **garlic**, ½ tsp **cayenne pepper**, and ½ tsp **smoked paprika** and process until blended. Refrigerate in an airtight container for at least 2 hours or for up to 1 week. Spoon the chilled artichoke spread next to ¼ cup **Parsley Pesto** (page 379) on a serving plate and drizzle with 1 Tbsp **extra-virgin olive oil**. Serve with crackers and cherry tomatoes. SERVES 8 TO 10


ROASTED ARTICHOKE
AND GREEN CHILE DIP


ROASTED ARTICHOKE,
KALE, AND BACON DIP


CHILLED ARTICHOKE SPREAD
WITH PARSLEY PESTO

WHITE BEAN HUMMUS

Rinse and drain one 15-oz [425-g] can **cannellini beans** (or your favorite white bean) and transfer to a food processor along with 2 Tbsp **tahini**, 1 clove minced **garlic**, ½ tsp **kosher salt**, ¼ tsp **red pepper flakes**, ½ tsp grated **lemon zest**, 1 Tbsp freshly squeezed **lemon juice**, and ¼ cup [90 g] **Caramelized Onions** (page 383). Process until smooth. With the food processor running, drizzle in 2 Tbsp **extra-virgin olive oil** and process until well combined. Transfer the hummus to a serving bowl and stir in 1 Tbsp finely chopped fresh **basil** (setting aside ½ tsp for garnish), 1 tsp finely chopped fresh **flat-leaf parsley**, and 1 clove finely chopped **Roasted Garlic** (page 387). (The hummus can be refrigerated, covered tightly with plastic wrap, for up to 1 week. Bring to room temperature before serving.) Garnish with the reserved basil and a pinch of saffron threads (optional) for color and drizzle with an additional ½ tsp extra-virgin olive oil. Serve with pita chips or sliced bell peppers. SERVES 8 TO 10

EDAMAME HUMMUS Boil one 12-oz [340-g] package frozen **shelled edamame** in salted boiling water for 5 minutes, then drain well. Transfer to a food processor and add 2 Tbsp **tahini**, 2 cloves minced **garlic**, 1 tsp grated **lime zest**, 1 Tbsp freshly squeezed **lime juice**, ½ tsp **kosher salt**, ¼ tsp **cayenne pepper**, and 2 dashes **hot sauce**. Process until mostly smooth. If the hummus is too thick or heavy, add up to ½ cup [120 ml] cold water, 2 Tbsp at a time, while pulsing to incorporate, until the dip has a slightly fluffy consistency. Transfer to a serving bowl. (The hummus can be refrigerated, covered tightly with plastic

wrap, for up to 1 week. Bring to room temperature before serving.) Garnish with 2 tsp finely chopped fresh cilantro and serve with pita chips or toasted pita bread. SERVES 6 TO 8

FAVA BEAN HUMMUS Rinse and drain 9 oz [255 g] peeled and steamed **fava beans** and transfer to a food processor along with 2 Tbsp **tahini**, 1 chopped **shallot**, 2 cloves minced **garlic**, 1 Tbsp freshly squeezed **lemon juice**, 1 Tbsp **rice vinegar**, ½ tsp **smoked paprika**, ½ tsp **kosher salt**, and 2 tsp fresh **marjoram**. Process until mostly smooth. If the hummus is too thick or heavy, add up to ½ cup [120 ml] cold water, 2 Tbsp at a time, while pulsing to incorporate, until the dip has a slightly fluffy consistency. Transfer to a serving bowl. (The hummus can be refrigerated, covered tightly with plastic wrap, for up to 1 week. Bring to room temperature before serving.) Sprinkle with additional paprika and serve with sliced cucumbers. SERVES 6 TO 8



WHITE BEAN HUMMUS


EDAMAME HUMMUS



FAVA BEAN HUMMUS

ROASTED GRAPE TOMATO SPREAD

In a food processor, pulse 1 recipe **Roasted Grape Tomatoes** (page 387) until well chopped, then add ¾ cup [180 ml] **Greek yogurt** and ⅓ cup [70 g] **mascarpone cheese** and pulse until the mixture still has some texture from the tomatoes. Add 1 Tbsp coarsely chopped fresh **basil**, ½ tsp **kosher salt**, and some freshly ground **black pepper** and pulse a bit more, until the basil is incorporated. (The spread can be refrigerated in an airtight container for up to 1 week.) Transfer the spread to a serving bowl and garnish with a sprig of basil. Serve with fresh sugar snap peas. SERVES 6 TO 8

ROASTED LEEK AND ASPARAGUS SPREAD Instead of Roasted Grape Tomatoes and basil, use 1 recipe **Roasted Leeks** (page 388) and 1 recipe **Roasted Asparagus** (page 384). Serve with multigrain tortilla chips or grape tomatoes. SERVES 6 TO 8

ROASTED EGGPLANT AND CIPOLLINI ONION SPREAD Instead of Roasted Grape Tomatoes and basil, use 1 recipe **Roasted Eggplant** (page 386), 1 recipe **Roasted Cipollini Onions** (page 386), 1 Tbsp coarsely chopped fresh **flat-leaf parsley**, 1 tsp grated **lemon zest**, 1 tsp freshly squeezed **lemon juice**, and 1 tsp drained **capers**. Serve with endive leaves or good-quality crackers. SERVES 6 TO 8



ROASTED GRAPE
TOMATO SPREAD


ROASTED LEEK AND
ASPARAGUS SPREAD


ROASTED EGGPLANT AND
CIPOLLINI ONION SPREAD

WHIPPED GOAT CHEESE SPREAD

Place 1 cup [110 g] **goat cheese** in a small mixing bowl and add 2 Tbsp **heavy cream** (or half-and-half, milk, or yogurt), 2 tsp **honey**, ½ tsp grated **lemon zest**, 1 tsp freshly squeezed **lemon juice**, and ½ tsp chopped fresh **thyme** and whisk until light, fluffy, and easy to spread. Turn the cheese mixture out onto a large rectangle of wax paper or plastic wrap, scraping the side of the bowl with a spatula. Using your hands, shape the mixture into a log about 1½ in [4 cm] in diameter and wrap it loosely in the wax paper. (The wrapped log can be refrigerated for up to 1 week; bring to room temperature before serving.) Unwrap the log and serve with a warm sliced baguette or crackers and sun-dried tomatoes packed in olive oil.
SERVES 4 TO 6

WHIPPED MASCARPONE SPREAD Instead of goat cheese, use 1 cup [220 g] **mascarpone cheese**. After mixing, transfer the mixture to a shallow serving bowl. Drizzle with additional honey and top with 2 or 3 **Roasted Lemon Slices** (page 388). Garnish with a sprig of thyme and grated lemon zest. Serve with fresh apricot slices, Soppressata, and a warm sliced baguette. SERVES 4 TO 6

WHIPPED RICOTTA SPREAD Instead of goat cheese, use 1 cup [250 g] **ricotta cheese**. After mixing, transfer the mixture to a shallow serving bowl. Serve with grilled flat bread and red grapes. SERVES 4 TO 6



WHIPPED GOAT
CHEESE SPREAD


WHIPPED MASCARPONE SPREAD



WHIPPED RICOTTA SPREAD

BAKED BRIE PHYLLO CUPS WITH HONEY AND FRESH BLACKBERRIES

Preheat the oven to 375°F [190°C]. Place 24 **Phyllo Cups** (page 394) or pre-made phyllo pastry shells on a baking sheet. Cut 8 oz [230 g] chilled **Brie** into ½-in [12-mm] cubes and distribute the cheese among the phyllo cups. Drizzle ¼ cup [85 g] **honey** into the cups, dividing it evenly, and bake for 5 to 7 minutes, or until the cheese melts. Top each cup with a fresh **blackberry**. Serve warm.
SERVES 8 TO 12

BAKED BRIE WITH BOURBON-MAPLE PECANS AND CANDIED CRANBERRIES Preheat the oven to 375°F [190°C]. Cut the top rind off a chilled 8-oz [230-g] wheel of **Brie**. Place the Brie on a rimmed baking sheet or in a ceramic baking dish and bake for 8 to 12 minutes, or until the cheese softens and has begun to melt. Remove from the oven and pour ½ recipe warmed **Maple-Bourbon Pecans** (page 24) over the top of the Brie and sprinkle with a small handful of **Candied Cranberries** (page 383). Serve right away with crackers or a warm sliced baguette. SERVES 6

BAKED BRIE WITH CHERRY COMPOTE AND MACADAMIA NUTS Preheat the oven to 375°F [190°C]. Cut the top rind off a chilled 8-oz [230-g] wheel of **Brie**. Place the Brie on a rimmed baking sheet or in a ceramic baking dish and bake for 8 to 12 minutes, or until the cheese softens and has begun to melt. Remove from the oven and pour 1 recipe warmed **Cherry Compote** (page 381) over the top of the Brie and sprinkle with ⅓ cup [40 g] toasted **macadamia nuts** (see page 382). Serve right away with crackers or a warm sliced baguette.
SERVES 6



BAKED BRIE PHYLLO CUPS WITH HONEY AND FRESH BLACKBERRIES



BAKED BRIE WITH BOURBON-MAPLE PECANS AND CANDIED CRANBERRIES



BAKED BRIE WITH
CHERRY COMPOTE AND
MACADAMIA NUTS

GREEN OLIVE TAPENADE

Drain 1 cup [190 g] pitted **Spanish green olives** and add to the bowl of a food processor with 1 Tbsp drained **capers**, 2 **anchovy fillets**, 1 small clove **garlic**, 2 tsp fresh **flat-leaf parsley**, ½ tsp grated **lemon zest**, 2 tsp freshly squeezed **lemon juice**, ½ tsp **whole-grain mustard**, and a pinch of **red pepper flakes** (or more if desired). Pulse until a chunky blend forms, then add 2 Tbsp **extra-virgin olive oil** and pulse to a coarse paste. (Store in an airtight container in the refrigerator for up to 1 week. Bring to room temperature before serving.) Transfer to a serving bowl and serve with crackers or Crostini (page 395), or on endive leaves. SERVES 6 TO 8

BLACK OLIVE AND SUN-DRIED TOMATO TAPENADE

Instead of Spanish green olives, use 1 cup [130 g] pitted **black olives** and ¼ cup [30 g] **sun-dried tomatoes** (plump, pliable ones, not oil-packed). Serve with Crostini (page 395) and goat cheese. SERVES 8 TO 10

CANNELLINI BEAN AND KALAMATA OLIVE TAPENADE

Drain ½ cup [60 g] pitted **kalamata olives** and add to the bowl of a food processor with 1 small clove **garlic**, 1 Tbsp fresh **flat-leaf parsley**, ½ tsp grated **lemon zest**, 2 tsp freshly squeezed **lemon juice**, 1 tsp **red wine vinegar**, and ½ tsp **whole-grain mustard**. Pulse until a chunky blend forms, then add 2 Tbsp **extra-virgin olive oil** and pulse to a coarse paste. Transfer the mixture to a bowl and toss in one 15-oz [425-g] can rinsed, drained, and roughly chopped **cannellini beans**. (Store in an airtight container in the refrigerator for up to 1 week. Bring to room temperature before serving.) Serve with Crostini (page 395).

SERVES 8 TO 10



GREEN OLIVE TAPENADE


BLACK OLIVE AND SUN-
DRIED TOMATO TAPENADE



CANNELLINI BEAN AND
KALAMATA OLIVE TAPENADE

WILD MUSHROOM PÂTÉ

Clean, trim the stems, and slice 4 cups [300 g] **mixed wild mushrooms** (such as cremini, shiitake, oyster, and/or porcini). In a large skillet over medium heat, melt 2 Tbsp **unsalted butter**. Add 1 coarsely chopped small **white onion** and sauté until soft and translucent. Add 1 minced medium **shallot** and 2 cloves chopped **Roasted Garlic** (page 387) and cook, stirring, for about 2 minutes. Stir in the mushrooms and sauté for about 5 minutes, until the mushrooms start to soften. Add 1 fresh **bay leaf**, 1 tsp fresh **thyme**, ½ tsp **kosher salt**, and ¼ tsp freshly ground **black pepper** and sauté for another 5 minutes, or until the mushrooms start to shrink and release their juices. Gradually add 1½ cups [360 ml] **tawny port** and simmer until the mushrooms have absorbed nearly all of the liquid. Turn off the heat and let cool for 5 to 10 minutes. Discard the bay leaf. Transfer the mushrooms to a food processor and pulse until coarsely puréed. With the food processor running, gradually add 2 Tbsp **heavy cream** and ¼ cup [55 g] softened unsalted butter and blend until silky smooth. Transfer the pâté to a 2-cup [480-ml] ramekin or glass jar, packing it tightly, and flatten the top with a knife or spatula. Press a piece of plastic wrap directly onto the surface and refrigerate until firm, about 2 hours, or for up to 1 week (the pâté can also be frozen for up to 2 months; let thaw overnight in the refrigerator). Bring to room temperature, garnish with rosemary, and serve with fresh strawberries, Brie, and whole-grain crackers.

SERVES 6 TO 8



SMOKED SALMON PÂTÉ In the bowl of a food processor, pulse 8 oz [230 g] **smoked salmon** until smooth, then add ½ cup [110 g] **mascarpone cheese**, ⅓ cup [80 g] **mayonnaise**, 1 thinly sliced **green onion**, 1½ tsp fresh **dill**, ½ tsp grated **lemon zest**, 2 tsp freshly squeezed **lemon juice**, 1 tsp **tomato paste**, 2 dashes **hot sauce**, and 1½ tsp drained prepared **horseradish** and process until smooth. Transfer the pâté to a 2-cup [480-ml] ramekin or glass jar, packing it tightly, and flatten the top with a knife or spatula. Press a piece of plastic wrap directly onto the surface and refrigerate until firm, about 2 hours, or for up to 3 days (the pâté can also be frozen for up to 2 months; let thaw overnight in the refrigerator). Run a paring knife or small spatula around the inside of the ramekin to loosen the pâté and invert the pâté onto a small plate. Garnish with slices of lemon, fresh dill, and green onions and serve with mini crackers or toasts. SERVES 6 TO 8



CHICKEN LIVER PÂTÉ Trim any fat and connective tissue from 1 lb [455 g] fresh **chicken livers**, cover with about 2 cups [480 ml] **whole milk**, and refrigerate for 1 hour to help draw out any bitterness. Drain the livers and pat dry with paper towels. In a large skillet over medium-high heat, melt 2 Tbsp **duck fat** (or unsalted butter). Add 1 coarsely chopped small **white onion** and sauté until soft and translucent, about 5 minutes. Add 1 minced medium **shallot** and 2 cloves chopped **black garlic** and cook, stirring, for about 2 minutes. Stir in the livers and cook for 2 to 3 minutes on each side, or until lightly browned on the outside but still rosy pink on the inside. Add 1 fresh **bay leaf**, 1 tsp fresh **thyme**, ½ tsp **kosher salt**, and ¼ tsp freshly ground **black pepper** and sauté 1 minute more. Using a slotted spoon, transfer the livers to a large bowl and set aside to cool, reserving the liquid in the pan. Remove the pan from the heat and carefully pour ¼ cup [60 ml] **Cognac** (or brandy) into the reserved liquid (to avoid singeing eyebrows or inviting a worse accident, never pour directly from the bottle near an open flame). Over medium-high heat, using a wooden spoon, scrape up the bits from the bottom of the pan. Keep boiling and stirring frequently, until the sauce is reduced to a syruplike consistency. Turn off the heat and let cool for 5 to 10 minutes. Discard the bay leaf. Transfer the livers and sauce to a food processor; process until coarsely puréed. Gradually add 2 Tbsp **heavy cream** and ¼ cup [55 g] softened **unsalted butter** and blend until silky smooth. Transfer the pâté to a 2-cup [480-ml] ramekin or glass jar, packing it tightly, and flatten the top with a knife or spatula. Press a piece of plastic wrap directly onto the surface and refrigerate until firm, about 2 hours, or for up to 1 week (the pâté can also be frozen for up to 2 months; let thaw overnight in the refrigerator.) Serve at room temperature with grilled baguette slices, Crostini (page 395), or fig and olive crackers.

SERVES 6 TO 8





CROSTINI, BREADS & GRAINS

CLASSIC TOMATO CROSTINI

Rinse, dry, and quarter 1½ lb [680 g] ripe **plum tomatoes**. Squeeze out and discard most of the juice and seeds. Chop the tomatoes into small chunks and place them in a large mixing bowl with 1 Tbsp **extra-virgin olive oil**, 2 tsp **balsamic vinegar**, 1 Tbsp chopped fresh **basil**, 2 tsp chopped fresh **flat-leaf parsley**, 2 cloves minced **garlic**, ½ tsp **kosher salt**, and ½ tsp freshly ground **black pepper**. Gently toss to combine. (The tomato mixture can be stored at room temperature, covered with plastic wrap, for up to 1 hour.) Spoon the tomato mixture onto ½ recipe **Crostini** (page 395) and serve right away. SERVES 8 TO 10

BABY HEIRLOOM TOMATO AND MOZZARELLA CROSTINI

Instead of plum tomatoes, use 10½ oz [300 g] **baby heirloom tomatoes** (halved or quartered, depending on size) and toss with 6 oz [170 g] finely diced fresh **mozzarella**. (The tomato mixture can be stored at room temperature, covered with plastic wrap, for up to 1 hour.) Spoon the tomato mixture onto ½ recipe **Crostini** (page 395) and serve right away. SERVES 8 TO 10

ROASTED RED PEPPER AND MOZZARELLA CROSTINI

Drain, rinse, dry, and coarsely chop 1 cup [60 g] **roasted red peppers** and add to a medium mixing bowl. Drizzle with 2 tsp **extra-virgin olive oil** and ½ tsp **balsamic vinegar**, add 8 oz [230 g] finely diced fresh **mozzarella**, and toss. (The pepper mixture can be stored at room temperature, covered with plastic wrap, for up to 1 hour.) Spoon the red pepper mixture onto ½ recipe **Crostini** (page 395) and season lightly with **coarse sea salt** and freshly ground **black pepper**. If desired, drizzle lightly with additional extra-virgin olive oil and garnish with fresh basil leaves. Serve right away. SERVES 8 TO 10



CLASSIC TOMATO CROSTINI


BABY HEIRLOOM TOMATO
AND MOZZARELLA CROSTINI



ROASTED RED PEPPER
AND MOZZARELLA CROSTINI

CROSTINI WITH BAKED RICOTTA

Preheat the oven to 400°F [200°C]. Butter a small baking dish. In a large mixing bowl, combine 2 cups [500 g] **ricotta cheese**, 2 lightly beaten **eggs**, ⅓ cup [30 g] grated **Asiago cheese** (or Pecorino Romano or Parmesan), ½ tsp **red pepper flakes**, ½ tsp minced fresh **sage**, ¼ tsp **kosher salt**, and ¼ tsp freshly ground **black pepper**. Stir to mix, then transfer to the baking dish and sprinkle with a few additional minced fresh sage leaves. Bake for 25 to 30 minutes, or until the mixture puffs slightly and starts to turn golden brown on top. Spread the warm ricotta mixture on ½ recipe **Crostini** (page 395) and serve right away. SERVES 8 TO 10

CROSTINI WITH BAKED RICOTTA AND ROASTED GRAPES Omit the sage and top the assembled crostini with 1 recipe **Roasted Grapes with Rosemary** (page 178), placing 3 or 4 grapes on each. SERVES 8 TO 10

CROSTINI WITH BAKED RICOTTA, TOASTED ALMONDS, AND HONEY Top the assembled crostini with ⅓ cup [40 g] toasted **almonds** (see page 382), placing 1 or 2 almonds on each. Arrange the crostini on a platter and drizzle evenly with 2 to 3 Tbsp **honey**. SERVES 8 TO 10



CROSTINI WITH
BAKED RICOTTA



CROSTINI WITH
BAKED RICOTTA AND
ROASTED GRAPES



CROSTINI WITH BAKED RICOTTA, TOASTED ALMONDS, AND HONEY

CROSTINI WITH DRUNKEN FIG JAM AND GOAT CHEESE

Spread 1 cup [230 g] softened **goat cheese** onto ½ recipe **Crostini** (page 395), evenly dividing the cheese. Top the goat cheese with 1 cup [230 g] **Drunken Fig Jam** (page 46), dividing it evenly. Serve right away. SERVES 8 TO 10

CROSTINI WITH WHISKEY-BACON JAM, BRIE, AND PEAR Instead of goat cheese and Drunken Fig Jam, use 8 oz [230 g] sliced chilled **Brie**, ¾ cup [170 g] **Whiskey-Bacon Jam** (page 50), and 1 large **pear**, cored and sliced into 30 small wedges. SERVES 8 TO 10

CROSTINI WITH CARAMELIZED RED ONION JAM AND CHICKEN LIVER PÂTÉ Instead of goat cheese and Drunken Fig Jam, use 1¼ cups [260 g] **Chicken Liver Pâté** (page 92) and ¾ cup [170 g] **Caramelized Red Onion Jam** (page 48). SERVES 8 TO 10



CROSTINI WITH DRUNKEN FIG JAM AND GOAT CHEESE



CROSTINI WITH WHISKEY-BACON JAM, BRIE, AND PEAR



CROSTINI WITH CARAMELIZED RED ONION JAM AND CHICKEN LIVER PÂTÉ

TINY RYE TOASTS WITH CRÈME FRAÎCHE AND LEMON

Preheat the oven to 350°F [180°C]. Using a pastry brush, paint 2 to 3 Tbsp melted **unsalted butter** on both sides of 24 slices **Jewish rye cocktail/party bread** and place in a single layer on a baking sheet. Bake for 3 to 5 minutes, or until lightly toasted. Let cool completely. (Store in an airtight container at room temperature for up to 2 days.) Spread each toast with 1 tsp **crème fraîche** and sprinkle with a little grated **lemon zest**. Serve right away. SERVES 10 TO 12

TINY RYE TOASTS WITH CRÈME FRAÎCHE AND POMEGRANATE Instead of lemon zest, evenly distribute about ½ cup [80 g] fresh **pomegranate seeds** on top of the crème fraîche, dividing them evenly among the toasts. SERVES 10 TO 12

TINY RYE TOASTS WITH CRÈME FRAÎCHE AND BAY SCALLOPS Using a paper towel, pat dry about 1 lb [455 g] **bay scallops**. In a nonstick or cast-iron skillet over medium-high heat, melt 1 to 2 Tbsp **unsalted butter**. When the pan is hot and the butter is sizzling, add the scallops and cook for 1 to 2 minutes on each side, until golden brown. Instead of sprinkling with lemon zest, place 2 or 3 scallops on top of the crème fraîche on each slice of toast. (You can also use a mixture of equal parts sour cream and goat cheese instead of crème fraîche.) SERVES 10 TO 12



TINY RYE TOASTS
WITH CRÈME FRAÎCHE
AND LEMON



TINY RYE TOASTS WITH CRÈME FRAÎCHE AND POMEGRANATE


TINY RYE TOASTS WITH CRÈME FRAÎCHE AND BAY SCALLOPS

BITE-SIZE GRILLED CHEESES

Place a large baking sheet in the oven and preheat the oven to 375°F [190°C]. In a medium bowl, combine 1½ cups [170 g] shredded **Gruyère cheese** and 1½ cups [170 g] shredded **extra-sharp white Cheddar cheese**. Cut a **baguette** crosswise into 48 slices ½ in [12 mm] thick, discarding (or eating) the pointy ends. Using a pastry brush, paint 5 Tbsp [70 g] melted **unsalted butter** on one side of the baguette slices. Place half of the baguette slices on a board or work surface, buttered-side down, and top with a generous pinch of the cheese mixture. Place the remaining baguette slices, buttered-side up, on top of the cheese. Remove the baking sheet from the oven. Using a spatula, carefully transfer all of the sandwiches to the hot baking sheet. Return the baking sheet to the oven and bake for 10 to 15 minutes, or until both sides of the sandwiches are golden brown and the cheese has fully melted, flipping the sandwiches halfway through baking, if necessary. Serve warm with cornichons on the side.

SERVES 10 TO 12



MULTIGRAIN AND GOUDA BITE-SIZE GRILLED CHEESES

Remove the crusts from 16 slices **whole-grain bread** and discard (or pulse in a food processor to make homemade bread crumbs). Using a pastry brush, paint 5 Tbsp [70 g] melted **unsalted butter** on one side of the bread slices. Place half of the bread slices on a board or work surface, buttered-side down, and top evenly with 1½ cups [170 g] shredded **Gouda cheese** and 4 oz [115 g] sliced **smoked ham**. In a small bowl, mix together 2 Tbsp **Dijon mustard** and 2 Tbsp **mayonnaise**. Using a knife, spread the mustard mixture onto the unbuttered side of the remaining bread slices, then place them buttered-side up on top of the ham. Bake as directed on page 112, then cut each sandwich into three equal strips and serve warm. SERVES 10 TO 12



RYE AND SWISS BITE-SIZE GRILLED CHEESES Instead of the baguette and white Cheddar, use one 12-oz [340-g] package of **Jewish rye cocktail/party bread** with 1½ cups [170 g] shredded **Swiss cheese**.

SERVES 10 TO 12



MINI REUBENS

Place a large baking sheet in the oven and preheat the oven to 400°F [200°C]. Using a pastry brush, paint 5 Tbsp [70 g] melted **unsalted butter** on one side of the bread slices from one 12-oz [340-g] package of **Jewish rye cocktail/party bread**. Place half of the bread slices on a board or work surface, buttered-side down, and top evenly with ½ cup [120 ml] **Russian Dressing** (page 376), 16 half slices **Swiss cheese**, 1 cup [150 g] **sauerkraut** (drained and patted with paper towels to remove excess water), and 1 lb [455 g] thinly sliced **corned beef**. Place the remaining bread slices, buttered-side up, on top of the corned beef. Remove the baking sheet from the oven. Using a spatula, carefully transfer all of the sandwiches to the hot baking sheet. Return the baking sheet to the oven and bake for about 10 minutes, or until both sides of the sandwiches are golden brown and the cheese has fully melted, flipping the sandwiches halfway through baking, if necessary. Serve hot. SERVES 8 TO 10



OPEN-FACED REUBEN TOASTS Preheat the oven to 400°F [200°C]. Cut 1 large **baguette** in half, lengthwise. Using a pastry brush, paint ¼ cup [55 g] melted **unsalted butter** on the insides of the loaf. Place the baguette halves, buttered-side up, on a baking sheet and bake for about 2 minutes, or until lightly toasted. Evenly divide ½ cup [120 ml] **Russian Dressing** (page 376), 8 slices **Swiss cheese** (halved to fit on the baguette), 1 cup [150 g] **sauerkraut** (drained and patted with paper towels to remove excess water), and 1 lb [455 g] thinly sliced **corned beef** among the baguette halves. Evenly distribute an additional ½ cup [120 ml] Russian Dressing on top. Top with ½ cup [60 g] shredded **Gruyère cheese**. (At this point, you can wrap the halves in plastic wrap and freeze for up to 3 days. To thaw, bake in a 350°F [180°C] oven for about 5 minutes, or until warmed through.) Preheat the broiler. Broil the baguette halves for 1 to 3 minutes, or until the cheese is browned and bubbly, watching carefully the whole time! Cut into 2-in- [5-cm-] wide slices and serve warm. SERVES 10 TO 12



REUBEN QUESADILLAS In a large skillet over medium-high heat, warm 1 tsp **canola oil**. Place 1 large **flour tortilla** in the hot skillet for 1 minute, flip, and top with 4 slices **Swiss cheese**, ½ cup [70 g] **sauerkraut** (drained and patted with paper towels to remove excess water), 8 oz [230 g] thinly sliced **corned beef**, torn or chopped into smaller pieces, and another large tortilla. Cook for 3 to 5 minutes, or until the cheese is melted and the tortilla is lightly browned. Using a large spatula, flip the quesadilla and press down with the back of the spatula to help seal. Cook for an additional 1 to 2 minutes, transfer to a cutting board, and cut into 12 wedges. Pour 1 recipe **Russian Dressing** (page 376) into a dipping bowl and serve the quesadillas alongside.

SERVES 4 TO 6



MINI CHICAGO HOT DOGS

Cut 6 **hot dog buns** in half crosswise, brush the outsides with 1 Tbsp melted **unsalted butter** and sprinkle with 1 to 2 Tbsp **poppy seeds** while the buns are still glossy with butter. (Work over the sink, as this step can be messy.) In a large saucepan of boiling water, cook 6 **all-beef hot dogs** for 5 to 8 minutes, or until heated through. Remove the pan from the heat, set a wire rack over the pan, and set the halved buns on the rack (make sure the bottom of the buns don't touch the water). Steam the buns for 2 minutes, or until warm. Remove the rack with the buns. Drain the hot dogs and halve them crosswise. Place the hot dogs in the steamed buns and add the toppings in the following traditional Chicago-style order, distributing them evenly: **yellow mustard**, **sweet relish** (bright green if you can find it!), 1 diced small **white onion**, 12 thin **tomato** wedges, 6 halved **kosher dill pickle spears**, 6 halved **spicy sport peppers** (or pepperoncini), and ½ tsp **celery salt**. Serve immediately. SERVES 12



MINI CONEY ISLAND HOT DOGS In a heavy-bottomed saucepan or Dutch oven over medium-high heat, combine 8 oz [230 g] **ground beef**, 1 finely chopped small **white onion**, and 1 small clove minced **garlic**. Cook, stirring with a wooden spoon or potato masher to break up the meat, for 5 minutes, or until the onion has softened and the meat is lightly browned. Stir in 1 Tbsp **chili powder** and 2 tsp **ground cumin** and cook, stirring occasionally, for 3 minutes. Stir in ½ cup [120 ml] **water**, 6 Tbsp [85 g] **tomato paste**, 2 tsp **yellow mustard**, 2 tsp **Worcestershire sauce**, and 1 tsp **light brown sugar**. Bring to a boil, cover, turn the heat to medium-low, and simmer for about 15 minutes, or until the chili is thickened. Preheat the oven to 300°F [150°C]. Wrap 6 **hot dog buns**, halved crosswise, in aluminum foil. In a large saucepan of boiling water, cook 6 **all-beef hot dogs** for 5 to 8 minutes, or until heated through. Drain the hot dogs and halve them crosswise. Place the foil-wrapped buns in the oven for 5 minutes, or until warm. Place the hot dogs in the warmed buns and top evenly with 1 cup [260 g] of the warm chili, 1 diced small white onion, and additional yellow mustard. Serve immediately. SERVES 12



MINI MANHATTAN HOT DOGS In a large skillet over medium-low heat, combine 1 Tbsp **olive oil** and 1 diced large **Vidalia onion**. Sauté until the onion is softened and translucent, about 4 minutes, lowering the heat if needed to keep the onion from browning. Add ½ cup [140 g] **ketchup**, ½ cup [120 ml] **water**, 1 Tbsp **cider vinegar**, 1 tsp **light corn syrup**, 1 tsp **chili powder**, ½ tsp **red pepper flakes**, ½ tsp **kosher salt**, and a pinch of freshly ground **black pepper**. Simmer over low heat for 30 minutes. If the onion mixture seems dry or too thick, adjust the consistency with more water. Preheat the oven to 300°F [150°C]. Wrap 6 **hot dog buns**, halved crosswise, in aluminum foil. In a large saucepan of boiling water, cook 6 **all-beef hot dogs** for 5 to 8 minutes, or until heated through. Drain the hot dogs and halve them crosswise. Place the foil-wrapped buns in the oven for 5 minutes, or until warm. Place the hot dogs in the warmed buns and top evenly with 1 diced small **white onion**, ¾ cup [110 g] **sauerkraut** (drained and patted with paper towels to remove excess water), and ¼ cup [60 g] **spicy brown mustard**. Serve immediately. SERVES 12



SAVORY SHORTBREADS WITH JALAPEÑO AND CHEDDAR

In a stand mixer fitted with the paddle attachment, beat ¾ cup [165 g] softened **unsalted butter** until smooth and creamy. In a separate mixing bowl, whisk together 1 cup [140 g] **all-purpose flour**, ½ tsp **kosher salt**, and ½ tsp **baking powder**. Toss in ¾ cup [60 g] shredded **Cheddar cheese** and 1 or 2 diced medium **jalapeños**. With the mixer on low speed, gradually add the flour mixture to the butter and mix for about 2 minutes, or until just incorporated and the dough starts to come together into a ball. Turn the dough onto a large rectangle of wax paper or plastic wrap, using a spatula to scrape the sides of the bowl. Using your hands, shape the dough into a log about 2 in [5 cm] in diameter and wrap tightly in the wax paper. Freeze the log for at least 20 minutes, or for up to 2 weeks. Preheat the oven to 375°F [190°C]. Line two baking sheets with parchment paper. Slice the dough into ½-in [12-mm] rounds with a thin, sharp knife (if the dough is frozen solid, let thaw at room temperature for 15 minutes before slicing). Arrange the rounds about 1 in [2.5 cm] apart on the baking sheets. Bake for 12 to 15 minutes, or until the shortbreads are lightly golden. Let cool completely on the baking sheets. (Store in an airtight container at room temperature for up to 2 days.) Serve at room temperature. SERVES 8

SAVORY SHORTBREADS WITH PARMESAN AND SUN-DRIED TOMATOES Instead of Cheddar cheese and jalapeños, use ¾ cup [60 g] grated **Parmesan cheese**, 2 Tbsp diced **sun-dried tomatoes** (plump, pliable ones, not oil-packed), and 1 tsp freshly ground **black pepper**. Shape the dough into a log with 2-in [5-cm] squared-off sides. Freeze, slice, and bake as directed. SERVES 8

SAVORY SHORTBREADS WITH DRIED APRICOTS, BASIL, AND OLIVE OIL Instead of Cheddar cheese and jalapeños, use 2 Tbsp chopped **dried apricots** and 1½ Tbsp chopped fresh **basil**. Add 1½ Tbsp **extra-virgin olive oil** to the butter before adding the dry ingredients by slowly pouring it into the bowl with the mixer on low speed. Shape the dough into a triangular log with 2-in [5-cm] sides. Freeze, slice, and bake as directed. SERVES 8



SAVORY SHORTBREADS WITH JALAPEÑO AND CHEDDAR


SAVORY SHORTBREADS
WITH PARMESAN AND
SUN-DRIED TOMATOES



SAVORY SHORTBREADS WITH DRIED APRICOTS, BASIL, AND OLIVE OIL

CARAMELIZED ONION AND STILTON TARTS

Preheat the oven to 400°F [200°C]. Evenly distribute 1½ cups [300 g] **Caramelized Onions** (page 383) over 1 recipe **Puff Pastry Tart Base** (page 395) and top with 4 oz [115 g] crumbled **Stilton cheese**, leaving a ¼-in [6-mm] border around the edge. Bake for 15 to 20 minutes, or until the cheese is melted and the pastry is golden and crisp. Using a pizza cutter or sharp knife, cut the tart into twenty-four squares. Serve warm. SERVES 6 TO 8

MUSHROOM, FETA, AND ROSEMARY TARTS Preheat the oven to 400°F [200°C]. In a large skillet over medium-low heat, melt 2 Tbsp **unsalted butter** and 2 Tbsp **olive oil**. Add 8 oz [230 g] sliced **cremini mushrooms** and sauté for about 10 minutes, or until softened and golden. Add a splash of **balsamic vinegar** and 1 sprig fresh **rosemary**, turn the heat to low, cover the skillet, and cook for 2 to 3 minutes more. Set aside to cool. Evenly distribute the mushroom mixture over 1 recipe **Puff Pastry Tart Base** (page 395) and top with 4 oz [115 g] crumbled **feta cheese**, leaving a ¼-in [6-mm] border around the edge. Bake for 15 to 20 minutes, or until the cheese is melted and the pastry is golden and crisp. Using a pizza cutter or sharp knife, cut the tart into twenty-four squares. Serve warm. SERVES 6 TO 8

ROASTED RED PEPPER, SHALLOT, AND FONTINA TARTS Preheat the oven to 400°F [200°C]. Evenly distribute one 7½-oz [212-g] jar **roasted red peppers** (drained and dried), 2 thinly sliced **shallots**, and 1 cup [120 g] shredded **fontina cheese** over 1 recipe **Puff Pastry Tart Base** (page 395), leaving a ¼-in [6-mm] border around the edge. Lightly and evenly drizzle 1 Tbsp **olive oil** over the top. Bake for 15 to 20 minutes, or until the cheese is melted and the pastry is golden and crisp. Using a pizza cutter or sharp knife, cut the tart into twenty-four squares. Serve warm. SERVES 6 TO 8



CARAMELIZED ONION AND STILTON TARTS



MUSHROOM, FETA, AND ROSEMARY TARTS



ROASTED RED PEPPER,
SHALLOT, AND FONTINA TARTS

FONTINA AND PROSCIUTTO SCONES WITH GREEN ONIONS

Preheat the oven to 400°F [200°C]. Line two baking sheets with parchment paper. In a large bowl, whisk together 2 cups [280 g] **all-purpose flour**, 1 Tbsp **baking powder**, and ½ tsp **kosher salt**. Dice ½ cup [110 g] cold **unsalted butter** and mix into the flour using two dinner knives, forks, or a pastry cutter until the butter is in pea-size pieces. Add ½ cup [60 g] shredded **fontina cheese**, ⅓ cup [40 g] chopped **prosciutto**, and 2 Tbsp thinly sliced **green onions** and toss gently to combine. Make a well in the flour mixture and add 1 cup [240 ml] **heavy cream**, stirring with a fork until the mixture just comes together. It should be slightly wet; if it seems dry, add up to an additional ¼ cup [60 ml] heavy cream (or milk). Turn the dough onto a lightly floured work surface and gently form it into a round disk, kneading as little as possible. Cut the disk into quarters and shape each into a round, flattening by gently patting with floured hands (rather than using a rolling pin) to an even ¾-in [2-cm] thickness. Wrap the disks in plastic wrap and refrigerate for about 30 minutes. Cut each disk into six wedges, like a pie. Place the scones about 2 in [5 cm] apart on the baking sheets and bake for 12 minutes, or until puffed and lightly golden. (Store in an airtight container in the freezer for up to 1 week. To reheat, place on a baking sheet and bake in a 350°F [180°C] oven for 3 to 5 minutes, or until warmed.) Serve warm. SERVES 10 TO 12

BACON AND DATE SCONES Instead of fontina cheese, prosciutto, and green onions, use ⅓ cup [110 g] chopped **Oven-Cooked Bacon** (page 397) and ⅓ cup [60 g] chopped pitted **dates**. SERVES 10 TO 12

PIMIENTO CHEESE AND CHIVE SCONES Instead of fontina cheese, prosciutto, and green onions, use ½ cup [60 g] shredded **sharp Cheddar cheese**, ¼ cup [60 g] chopped drained **pimientos**, 2 Tbsp chopped fresh **chives**, and ¼ tsp **cayenne pepper** (optional). SERVES 10 TO 12



FONTINA AND PROSCIUTTO SCONES WITH GREEN ONIONS

BACON AND DATE SCONES





PIMIENTO CHEESE
AND CHIVE SCONES

YUKON GOLD BLINI WITH SMOKED SALMON AND DILL

In a medium pot, cover 1 lb [455 g] **Yukon gold potatoes** with water and bring to a boil over medium-high heat. Turn the heat to medium-low and simmer for about 45 minutes, or until the potatoes can be easily pierced with a knife. While the potatoes are still warm, peel the skins and press the flesh through a potato ricer until you have 9 oz [255 g] mashed potatoes. Immediately add 2 Tbsp **all-purpose flour**, a scant ¼ tsp **baking powder**, a pinch of **kosher salt**, and some freshly ground **black pepper** and whisk until just incorporated. Add 2 **eggs** and 1 **egg yolk**, whisking after each addition until incorporated. Gradually stir in 2½ Tbsp **heavy cream** until the batter has a thick but pourable consistency. Preheat the oven to 200°F [95°C]. Melt 1 Tbsp **unsalted butter** in a nonstick sauté pan over medium heat. When the butter starts to sizzle, drop in 1 Tbsp batter to form a 1½-in [4-cm] pancake. Cook a few at a time (without crowding the pan) for 1 to 3 minutes on each side, until golden brown. Place the blini on a baking sheet and repeat with the remaining batter. Keep the blini warm in the oven. (If making ahead, place the baking sheet in the freezer for 1 hour. Once the blini are frozen, transfer to a resealable freezer bag. Remove excess air, seal, and freeze for up to 1 week. To reheat, place on a baking sheet and bake in a 350°F [180°C] oven for 5 to 8 minutes, or until warm in the center.) Top each blini with ½ tsp **crème fraîche**, a piece of **smoked salmon**, and a small sprig of fresh **dill**. Serve immediately. SERVES 12 TO 14

YUKON GOLD BLINI WITH ROASTED BEETS AND HORSERADISH Instead of smoked salmon and dill, use 1 tsp chopped **Roasted Beets** (page 385) and ⅛ tsp drained prepared **horseradish** per piece, and top each with a **clover sprout**. SERVES 12 TO 14

YUKON GOLD BLINI WITH PEA AND MINT PESTO AND PANCETTA Instead of smoked salmon and dill, use 1 tsp **Pea and Mint Pesto** (page 379) and ½ tsp pan-fried diced **pancetta** per piece. SERVES 12 TO 14



YUKON GOLD BLINI WTH SMOKED SALMON AND DILL

YUKON GOLD BLINI
WITH ROASTED BEETS
AND HORSERADISH





YUKON GOLD BLINI
WITH PEA AND MINT PESTO
AND PANCETTA

BUTTERMILK CORNMEAL WAFFLES

In a medium saucepan over medium heat, combine 2 cups [480 ml] **buttermilk**, ½ cup [70 g] **cornmeal**, ½ cup [110 g] **unsalted butter**, ¼ cup [50 g] **granulated sugar**, and 1 tsp **kosher salt**. Stir together and cook just until the butter is melted, about 5 minutes. Remove from the heat and let cool; the mixture will thicken. In the bowl of a stand mixer, whisk together 2 tsp **active dry yeast**, ½ cup [120 ml] warm (110°F [45°C]) **water**, and another 2 tsp granulated sugar and let stand for about 10 minutes. The yeast mixture should look foamy. Add the cornmeal mixture and 2 beaten **eggs** to the yeast mixture. Using the dough hook attachment, mix on low speed until combined. In a separate bowl, whisk together 3½ cups [490 g] **all-purpose flour** and 1 tsp **baking soda**. Gradually add the dry ingredients on low speed and mix for 5 minutes, or until the mixture comes together in a smooth mass. Grease a large bowl with 1 Tbsp **olive oil** and place the dough in the bowl. Cover loosely with plastic wrap and allow the dough to rise for 1 hour in a warm room, or until almost doubled in size. Preheat the oven to 200°F [95°C]. When the dough is almost done rising, heat a waffle iron to medium-high. Spoon about 1½ Tbsp dough into the waffle iron to yield a 2-in [5-cm] waffle. If you have a segmented waffle iron, put 1 Tbsp dough into each section to make four mini waffles at a time. The waffles will take 3 to 5 minutes to bake and are usually done when the amount of steam coming out of the waffle iron slows

CONT'D



down. Place the waffles on a baking sheet and repeat with the remaining dough. Keep the waffles warm in the oven. (Store in an airtight container in the freezer for up to 1 week. To reheat, place on a baking sheet and bake in a 350°F [180°C] oven for 3 to 5 minutes, or until crisp and warmed.) Serve warm with Whiskey-Bacon Jam (page 50). SERVES 16 TO 18

SPICY CORNMEAL WAFFLES After the dough has risen for 1 hour, gently knead in 2 diced medium **jalapeños**, 1 tsp **smoked paprika**, and ¼ tsp **cayenne pepper** and let the dough rest for 15 minutes more. Top each waffle with a dollop of **sour cream** and a sprinkling of chopped fresh **flat-leaf parsley** before serving. SERVES 16 TO 18



SPICY CORNMEAL WAFFLES

SPICY CORNMEAL WAFFLES WITH BACON After the dough has risen for 1 hour, gently knead in 1 cup [330 g] chopped **Oven-Cooked Bacon** (page 397), 1 tsp **smoked paprika**, and ¼ tsp **cayenne pepper** and let the dough rest for 15 minutes more. Top each waffle with a dollop of **sour cream**, a sprinkle of chopped cooked bacon, and a dash of **hot sauce** before serving. SERVES 16 TO 18



POLENTA BITES WITH ARTICHOKE AND FETA

Cut one 18-oz [510-g] package **pre-cooked polenta** into ½-in [12-mm] slices and brush lightly with 1 Tbsp **olive oil**. In a grill pan or skillet over medium heat, cook the polenta slices in batches for 2 to 3 minutes on each side, or until crisp and heated through. Cut the slices in half if you want smaller bites. Top each polenta slice with 1 tsp crumbled **feta cheese** and 1 or 2 pieces of quartered **Roasted Artichoke Hearts** (page 384). Serve warm.

SERVES 10 TO 12

POLENTA BITES WITH SAUSAGE AND MOZZARELLA Instead of artichoke hearts and feta, use 1 thin slice **mozzarella** and 1 slice cooked **Italian sausage** per polenta slice. Return the assembled polenta bites to the grill pan, cover, and cook for 1 to 2 minutes, or until the cheese is melted. (Alternatively, arrange the polenta bites on a baking sheet and place in a 350°F [180°C] oven for 3 to 5 minutes.) SERVES 10 TO 12

POLENTA BITES WITH ROASTED LEMON AND RICOTTA Instead of artichoke hearts and feta, use 1 tsp **ricotta cheese** and 1 halved **Roasted Lemon Slice** (page 388) per polenta slice. SERVES 10 TO 12



POLENTA BITES WITH ARTICHOKE AND FETA


POLENTA BITES WITH
SAUSAGE AND MOZZARELLA



POLENTA BITES
WITH ROASTED LEMON
AND RICOTTA

CHEDDAR AND GRITS BACON CUPS

Spoon ½ recipe **Cheddar Grits** (page 397) into 1 recipe **Bacon Cups** (page 393). Top with shredded **Cheddar cheese** and serve warm. SERVES 10 TO 12

SPICY CHEDDAR AND GRITS BACON CUPS WITH CHIVES Stir ¼ cup [60 ml] **hot sauce** into ½ recipe **Cheddar Grits** (page 397) before spooning into 1 recipe **Bacon Cups** (page 393). Top with chopped fresh **chives**. SERVES 10 TO 12

SHRIMP AND GRITS GRIDDLECAKES Preheat the oven to 350°F [180°C]. Lightly grease two standard muffin pans and evenly distribute ½ recipe **Cheddar Grits** (page 397) among the wells. Bake for about 30 minutes, or until the tops are lightly browned and crisp. Meanwhile, put 10 oz [280 g] peeled deveined frozen **medium shrimp** in a colander and rinse with cold water for about 5 minutes, or until thawed. Pat dry with paper towels. In a large skillet over medium-high heat, warm 2 Tbsp **unsalted butter**. When the butter starts to sizzle, add the shrimp and ½ tsp **kosher salt** and sauté for about 5 minutes, or until the shrimp are pink and opaque. Run a paring knife around the edge of each griddlecake and gently lift up with the knife to remove it from the pan. Place 1 shrimp on each griddlecake and sprinkle with chopped fresh **chives**. Serve immediately with hot sauce. SERVES 10 TO 12



CHEDDAR AND GRITS
BACON CUPS



SPICY CHEDDAR AND GRITS BACON CUPS WITH CHIVES


SHRIMP AND GRITS
GRIDDLECAKES

MINI QUINOA PATTIES WITH PEAS AND CAULIFLOWER

Preheat the oven to 350°F [180°C]. In a food processor, combine ½ cup [150 g] **roasted cauliflower** (see page 232) and ¼ cup [30 g] thawed frozen **peas** and pulse until finely diced. In a large bowl, combine 3 cups [360 g] cooked **Quinoa** (page 396), 4 lightly beaten **eggs**, ¼ cup [20 g] grated **Parmesan cheese**, 1 clove minced **garlic**, 1 Tbsp chopped fresh **cilantro**, 1½ tsp **garam masala**, 1 tsp **ground cumin**, and 1 tsp **kosher salt**. Toss in the cauliflower and peas. Add about 1 cup [60 g] fresh **bread crumbs**, or enough so the mixture can be shaped into patties, but not too much or the patties will be dry. (If the mixture seems dry, add 1 to 2 Tbsp cold water.) Generously oil a baking sheet. With wet hands, shape the quinoa mixture into patties about 1½ in [4 cm] wide and about ¾ in [2 mm] thick and transfer them to the baking sheet. Bake for 20 to 30 minutes, flipping the patties with a spatula halfway through, or until both sides are golden brown and crisp. (Store in an airtight container in the freezer for up to 1 week. To reheat, place on a baking sheet and bake in a 350°F [175°C] for 5 to 10 minutes, or until warmed.) Serve warm. SERVES 10 TO 12

MINI QUINOA PATTIES WITH CARROTS Instead of roasted cauliflower, frozen peas, cilantro, garam masala, and cumin, use ¾ cup [130 g] finely diced **Roasted Carrots** (page 386), an additional ¼ cup [20 g] grated **Parmesan cheese**, 2 Tbsp **honey**, 1 tsp freshly squeezed **lemon juice**, and ¼ tsp freshly ground **black pepper**. SERVES 10 TO 12

MINI QUINOA PATTIES WITH SUN-DRIED TOMATOES

Instead of roasted cauliflower, frozen peas, cilantro, garam masala, and cumin, use ¼ cup [80 g] diced **sun-dried tomatoes** (plump, pliable ones, not oil-packed), an additional ¼ cup [20 g] grated **Parmesan cheese**, ¼ cup [10 g] chopped fresh **flat-leaf parsley**, and 1 Tbsp **tomato paste**. SERVES 10 TO 12



MINI QUINOA PATTIES WITH PEAS AND CAULIFLOWER



MINI QUINOA PATTIES
WITH CARROTS

MINI QUINOA PATTIES
WITH SUN-DRIED TOMATOES



ARANCINI WITH BUFFALO MOZZARELLA

Preheat the oven to 375°F [190°C]. Line a baking sheet with parchment paper. Cut about 2 oz [55 g] **buffalo mozzarella** into ½-in [12-mm] cubes. With wet hands, shape 1 recipe chilled **Risotto** (page 396) into balls the size of golf balls. (*Arancini* means "little orange" in Italian and is the traditional size, but we'll go a bit smaller.) Open each rice ball slightly (or make a hole) and place a cube of mozzarella in the center. Cover the cheese with rice to seal until no filling is showing, then gently reshape into a ball. Roll each ball in fresh **bread crumbs** to coat and arrange on the baking sheet. (At this point, you can cover the baking sheet with plastic wrap and refrigerate for up to 8 hours.) Drizzle the arancini with 1 to 2 Tbsp **olive oil** and bake for 10 to 15 minutes, or until golden brown. Serve hot with warm Quick Marinara Sauce (page 380).

SERVES 10 TO 12

ARANCINI WITH BUFFALO MOZZARELLA AND ASPARAGUS Use ½ cup [90 g] diced **Grilled Asparagus Spears** (page 206), adding 1 tsp asparagus along with the cube of buffalo mozzarella in each ball.

SERVES 10 TO 12

ARANCINI BAKED IN BABY BELL PEPPERS Remove the casing from 1 **sweet Italian sausage**. In a medium skillet over medium heat, cook the sausage until browned, about 5 minutes, breaking it apart into small crumbles with a wooden spoon. Remove from the heat and set aside. Preheat the oven to 350°F [180°C]. Lightly coat a small baking dish or loaf pan with olive oil cooking spray; set aside. Using a paring knife, cut ½ in [12 mm] from the stem end of 12 **mini sweet bell peppers** and remove the ribs; reserve the tops of the peppers to use as lids.

In a medium bowl, stir together 1½ cups [210 g] **Risotto** (page 396), the cooked sausage, ½ cup [60 g] diced **mozzarella**, and 2 tsp chopped fresh **flat-leaf parsley**. Using a small spoon, fill each pepper with 1 to 2 tsp of the risotto-sausage mixture. Place the filled peppers in the baking dish and top each pepper with a lid. (At this point, you can cover the baking dish with plastic wrap and refrigerate for up to 8 hours.) Bake for 15 to 18 minutes, or until the peppers begin to soften. Serve warm.

SERVES 12



ARANCINI WITH BUFFALO MOZZARELLA



ARANCINI WITH BUFFALO MOZZARELLA AND ASPARAGUS



ARANCINI BAKED IN
BABY BELL PEPPERS



FRUITS & VEGETABLES

STRAWBERRIES FILLED WITH CUCUMBER-DILL CREAM CHEESE

Using a pastry bag or resealable bag with the tip of one bottom corner cut off, pipe 1 recipe softened **Cucumber-Dill Cream Cheese** (page 378) into the centers of 1 recipe **Strawberry Cups** (page 393); use 1 to 2 tsp of filling for each berry. Serve right away. SERVES 12 TO 14

STRAWBERRIES FILLED WITH WHIPPED GORGONZOLA Instead of Cucumber-Dill Cream Cheese, use 1 recipe **Whipped Gorgonzola** (page 378). SERVES 12 TO 14

STRAWBERRIES FILLED WITH WHIPPED STILTON Instead of Cucumber-Dill Cream Cheese, use 1 recipe **Whipped Stilton** (page 378). SERVES 12 TO 14



STRAWBERRIES FILLED WITH
CUCUMBER-DILL CREAM CHEESE


STRAWBERRIES FILLED WITH
WHIPPED GORGONZOLA



STRAWBERRIES FILLED WITH WHIPPED STILTON

HONEYDEW MELON AND PROSCIUTTO SKEWERS

Scoop out and discards the seeds of ½ ripe **honeydew melon**. Place the melon half cut-side down and slice it into four even wedges. Set the wedges flesh-side up and remove the rind from each by carefully sliding a sharp paring knife between the flesh and the rind; discard the rind. Cut each wedge crosswise into six pieces. Stack 6 slices cold **prosciutto**, cut the stack lengthwise into four thin strips, and separate the slices. Wrap each chunk of melon with a piece of prosciutto and spear it with a toothpick. Serve at room temperature, or refrigerate for up to 2 hours and serve chilled. SERVES 8 TO 10

CANTALOUPE, BLACKBERRY, AND FETA SKEWERS Instead of honeydew, use ½ ripe **cantaloupe**. Cut 4 oz [115 g] cold **feta cheese** into 24 pieces, each about the same size as the cantaloupe chunks. Rinse and dry 24 fresh **blackberries**. Place a piece of feta on top of each chunk of cantaloupe, lay a fresh **mint leaf** on the feta, and place a berry on top. Spear the tower with a toothpick. Serve at room temperature, or refrigerate for up to 2 hours and serve chilled. SERVES 8 TO 10

WATERMELON, CUCUMBER, AND AVOCADO SKEWERS Wash and dry 1 **cucumber** and cut six rounds, each ½ in [12 mm] thick. Quarter each round and place the pieces on a serving dish. Cut 24 small cubes of seedless **watermelon** and stack them onto the cucumber quarters. Cut 1 pitted and peeled ripe **avocado** into 24 small chunks and place in a small bowl. Drizzle with 2 tsp freshly squeezed **lime juice** and gently toss to coat. Place a piece of avocado on each watermelon square and spear the stack with a toothpick. Drizzle lightly with **extra-virgin olive oil**, sprinkle with **coarse sea salt** and freshly ground **black pepper**, and garnish with 1 Tbsp chopped fresh **cilantro**. Serve immediately. SERVES 8 TO 10



HONEYDEW MELON AND PROSCIUTTO SKEWERS



CANTALOUPE, BLACKBERRY,
AND FETA SKEWERS



WATERMELON, CUCUMBER, AND AVOCADO SKEWERS

ROASTED GRAPES

Preheat the oven to 400°F [200°C]. Wash 2 cups [300 g] **seedless red grapes** and pat dry with paper towels. Transfer the grapes to a rimmed baking sheet, drizzle with 1 Tbsp **olive oil**, and toss gently to coat. Sprinkle with **coarse sea salt** and freshly ground **black pepper**. Roast for 15 minutes, gently shaking the baking sheet every 5 minutes or so, until the grapes are juicy and fragrant. Serve warm with crackers and burrata. SERVES 14 TO 16

ROASTED GRAPES WITH ROSEMARY Sprinkle the grapes with 1 to 2 tsp coarsely chopped fresh **rosemary** before roasting. SERVES 14 TO 16

ROASTED GRAPES WITH BALSAMIC–RED WINE REDUCTION After roasting, allow the grapes to rest until just warm and drizzle with 2 tsp **Balsamic–Red Wine Reduction** (page 374). SERVES 14 TO 16

ROASTED GRAPES



ROASTED GRAPES
WITH ROSEMARY



ROASTED GRAPES WITH BALSAMIC–RED WINE REDUCTION

DATES STUFFED WITH GORGONZOLA AND WRAPPED IN BACON

Arrange an oven rack 4 in [10 cm] from the broiler and preheat to 350°F [180°C]. Line a baking sheet with aluminum foil. Place 12 halved **bacon** slices on the baking sheet and broil for about 4 minutes, or until some of the fat has rendered; set aside to cool. Lower the oven temperature to 400°F [200°C]. Remove and discard the foil from the baking sheet and replace with parchment paper. Slice lengthwise and pit 24 **Medjool dates**. Stuff each with about 1 tsp **gorgonzola cheese**. Wrap each date with a piece of bacon. (If making ahead, refrigerate in an airtight container for up to 3 days.) Set the wrapped date seam-side down on the baking sheet. Bake for about 10 minutes, or until the bacon is crisp and the cheese has softened. Secure with a toothpick and serve warm.

SERVES 12 TO 14

DATES STUFFED WITH GOAT CHEESE AND PISTACHIOS Stuff each pitted date with about 1½ tsp **goat cheese** so that some of the filling is exposed. Finely chop ¼ cup [30 g] shelled **pistachios** and place them in a shallow bowl. Dip the cheese side of each date into the pistachios to coat. (Store in an airtight container in the refrigerator for up to 3 days.) Serve at room temperature. SERVES 12 TO 14

DATES STUFFED WITH CREAM CHEESE AND CANDIED GINGER Stuff each pitted date with about 1½ tsp softened **cream cheese** so that some of the filling is exposed. Coarsely chop ¼ cup [30 g] **candied ginger** and place it in a shallow bowl. Dip the cheese side of each date into the candied ginger to coat. (Store in an airtight container in the refrigerator for up to 3 days.) Serve at room temperature. SERVES 12 TO 14



DATES STUFFED WITH GORGONZOLA AND WRAPPED IN BACON



DATES STUFFED WITH GOAT CHEESE AND PISTACHIOS



DATES STUFFED WITH CREAM CHEESE AND CANDIED GINGER

CHERRY TOMATO CUPS FILLED WITH CUCUMBER-DILL CREAM CHEESE

Using a pastry bag or resealable bag with the tip of one bottom corner cut off, pipe 1 recipe softened **Cucumber-Dill Cream Cheese** (page 378) into 1 recipe **Cherry Tomato Cups** (page 392), filling each cup to the top. Garnish with fresh dill sprigs and serve right away. SERVES 16

CHERRY TOMATO CUPS FILLED WITH CREAMY AVOCADO AND MASCARPONE DIP Instead of Cucumber-Dill Cream Cheese, use ⅓ recipe **Creamy Avocado and Mascarpone Dip** (page 56) and omit the dill garnish. SERVES 16

CHERRY TOMATO CUPS FILLED WITH WHITE BEAN HUMMUS Instead of Cucumber-Dill Cream Cheese, use ½ recipe **White Bean Hummus** (page 68) and garnish with fresh basil leaves. SERVES 16



CHERRY TOMATO CUPS FILLED WITH CUCUMBER-DILL CREAM CHEESE



CHERRY TOMATO CUPS FILLED WITH CREAMY AVOCADO AND MASCARPONE DIP



CHERRY TOMATO CUPS FILLED WITH WHITE BEAN HUMMUS

RADISH SLAW WITH FENNEL AND RED ONION

Remove the peel and pith from ½ **navel orange**, cut the flesh into sections, then chop. In a large bowl, mix together the chopped orange, 1 bunch julienned **radishes**, 1 julienned medium **fennel bulb**, ½ thinly sliced small **red onion**, 3 Tbsp **extra-virgin olive oil**, 1 Tbsp freshly squeezed **lemon juice**, 1 tsp **honey**, ½ tsp **kosher salt**, and ⅛ tsp freshly ground **black pepper**. Refrigerate in an airtight container for at least 1 hour, or for up to 1 day. Serve chilled. SERVES 16

RADISH SLAW WITH MANGO AND LIME In a large bowl, mix together 1 bunch julienned **radishes**, ½ small head shredded **purple cabbage**, 1 diced ripe **mango**, ¼ cup [10 g] chopped fresh **cilantro**, 2 Tbsp **extra-virgin olive oil**, 1 Tbsp **red wine vinegar**, 1 Tbsp freshly squeezed **lime juice**, and ½ tsp **kosher salt**. Refrigerate in an airtight container for at least 1 hour, or for up to 1 day. Serve chilled. SERVES 16

RADISH SLAW WITH CUCUMBER AND DILL In a large bowl, mix together 1 bunch julienned **radishes**, ½ small head shredded **green cabbage**, 1 halved and thinly sliced medium **cucumber**, and ½ thinly sliced **Granny Smith apple**. Drizzle with ¼ cup [60 ml] **Creamy Dill Dressing** (page 376) and toss to coat. Refrigerate in an airtight container for at least 1 hour, or for up to 1 day. Serve chilled, garnished with chopped fresh dill. SERVES 16



RADISH SLAW
WITH FENNEL AND
RED ONION

RADISH SLAW WITH
MANGO AND LIME





RADISH SLAW WITH
CUCUMBER AND DILL

QUICK PICKLED CARROTS

In a medium saucepan over medium heat, toast 1 tsp **white peppercorns** for 30 to 40 seconds, or until fragrant. Add 1 Tbsp **mustard seeds**, 1 **bay leaf**, 1 Tbsp **kosher salt**, ⅓ cup [65 g] **granulated sugar** (or ¼ cup [85 g] honey), 1 sliced **lemon** (or orange or lime), 1 cup [240 ml] **water**, and 1½ cups [360 ml] **cider vinegar**. Bring the brine to a simmer, stirring occasionally, and cook until the sugar is completely dissolved. Cover and set aside off the heat. Wash, peel, and trim 5 or 6 **carrots**, then cut them into sticks about ¼ in [6 mm] thick and 3 in [7.5 cm] long. Stand the carrot sticks in a 1-pt [480-ml] wide-mouth glass jar, packing them tightly (if necessary, trim the sticks to fit the jar). Carefully pour in warm brine until it completely covers the carrots. Secure the lid and invert or gently shake the jar to distribute the spices. Let cool. Refrigerate for at least 24 hours or up to 2 weeks; the carrots will be most flavorful after 5 days. Serve chilled with Creamy Avocado and Mascarpone Dip (page 56).

SERVES 10

QUICK PICKLED HARICOTS VERTS Instead of carrots, use 14 oz [400 g] **haricots verts**, stem ends trimmed. Arrange 1 thinly sliced **lemon** around the inside of the jar and stand the haricots verts in the jar with tail ends pointing up. SERVES 10

QUICK PICKLED RADISHES Instead of carrots, use 1 large bunch **radishes**, trimmed and sliced. Layer the slices in the jar (with a couple of lemon slices, if desired), packing them tightly. SERVES 10



QUICK PICKLED CARROTS



QUICK PICKLED
HARICOTS VERTS



QUICK PICKLED RADISHES

THAI SPRING ROLLS

Prepare and arrange in separate bowls the leaves of 1 head **butter lettuce**, 6 julienned **carrots**, 2 seeded and julienned peeled **cucumbers**, ½ cup [25 g] chopped **green onions**, 1½ cups [150 g] **bean sprouts**, and the leaves from 1 bunch **Thai basil**. Have ready twelve 8½-in [22-cm] **rice paper wrappers** (we like the Three Ladies brand because they are pliable and easy to handle). Fill a large, shallow dish with lukewarm water. Dip one rice paper wrapper into the water for up to 5 seconds; allow excess water to drip back into the dish, then place the wrapper on a plate or clean work surface. Place 1 or 2 lettuce leaves on the bottom third of the rice paper wrapper. Top the lettuce with 6 to 8 carrot strips, 6 to 8 cucumber strips, 3 or 4 bean sprouts, 2 tsp green onions, and 4 or 5 Thai basil leaves, keeping the ingredients as neat and compact as possible. Fold up the bottom of the rice paper wrapper over the ingredients while holding them in place. Next, fold in both sides, then roll the wrapper as tightly as possible. Place the assembled roll seam-side down on a large dish. Form more rolls using the remaining rice paper wrappers and filling ingredients; make sure there is space between the assembled rolls (they will stick together if they touch). Cover with a damp kitchen towel or individually wrap in plastic wrap and refrigerate for up to 8 hours. Cut each roll in half before serving with Peanut Dipping Sauce (page 380). SERVES 8 TO 12

AVOCADO SPRING ROLLS Instead of carrots, cucumbers, green onions, and bean sprouts, use 3 sliced ripe **avocados**, 2 julienned medium **red bell peppers**, and ¼ cup [20 g] coarsely chopped fresh **cilantro**. Form the spring rolls as directed, topping the lettuce on each rice paper wrapper with 3 avocado slices, 3 or 4 red bell pepper strips, and 1 tsp cilantro. SERVES 8 TO 12

SHRIMP SPRING ROLLS Instead of carrots, cucumbers, green onions, and bean sprouts, use 12 cooked peeled and deveined large **shrimp** (roughly chopped), 3 cups [210 g] fresh **pea shoots**, and 24 to 36 fresh **mint leaves**. Form the spring rolls as directed, topping the lettuce on each rice paper wrapper with 2 to 3 Tbsp chopped shrimp, ¼ cup [20 g] pea shoots, and 2 or 3 mint leaves. SERVES 8 TO 12



THAI SPRING ROLLS



AVOCADO SPRING ROLLS



SHRIMP SPRING ROLLS

BROCCOLI SOUP IN CUCUMBER CUPS

In a large saucepan over medium-low heat, melt 2 Tbsp **unsalted butter** and add 1 sliced **onion** and ¼ tsp **kosher salt**. Sauté until the onion is golden, about 8 minutes. Add 1 Tbsp **all-purpose flour** and stir until incorporated; turn the heat to low and cook, stirring, for 2 minutes. Slowly add ½ cup [120 ml] **whole milk**, whisking as you pour, and continue whisking until smooth. Add 1 cup [240 ml] **vegetable broth** and 2 cups [350 g] **broccoli florets**. Turn the heat to medium and simmer for 10 to 15 minutes, or until the broccoli is tender but still bright green. Add 1 Tbsp grated **Parmesan cheese** and ¼ tsp freshly ground **black pepper**. Blend with an immersion blender or in a standing blender until very smooth. Let the soup cool, then refrigerate in an airtight container until well chilled, or for up to 3 days. Divide the soup evenly among 1 recipe **Cucumber Cups** (page 392). Garnish with additional grated Parmesan cheese and freshly ground black pepper before serving. SERVES 20 TO 24

PORTOBELLO SOUP IN CUCUMBER CUPS Use an additional 1 Tbsp **unsalted butter** and instead of broccoli, sauté 8 oz [230 g] sliced **portobello mushrooms** with the onion. Omit the black pepper. SERVES 20 TO 24

ACORN SQUASH SOUP IN CUCUMBER CUPS Instead of broccoli and Parmesan cheese, use 1 recipe **Roasted Acorn Squash** (page 389) and 1 tsp **Cajun seasoning**. Instead of garnishing with Parmesan and pepper, dollop with crème fraîche. SERVES 20 TO 24



BROCCOLI SOUP
IN CUCUMBER CUPS



PORTOBELLO SOUP IN CUCUMBER CUPS



ACORN SQUASH SOUP
IN CUCUMBER CUPS

GRILLED ASPARAGUS SPEARS

Using a knife, trim off the woody ends from 2 lb [910 g] **asparagus**. To locate the place to cut, bend the end of each stalk to see where it naturally snaps. If you want to make the asparagus even more appetizer-size, cut the spears closer to the tips. (Don't waste the trimmed ends. Boil them in chicken stock until very soft, then blend until smooth to make a delicious, creamy soup.) Brush the asparagus and 2 or 3 **lemon slices** with 2 Tbsp melted **unsalted butter**. Heat a cast-iron or nonstick grill pan over medium-high heat and, working in batches, place the asparagus and lemon slices in a single layer in the pan, perpendicular to the grill-pan ridges. Turn the heat to medium and cook for 5 to 8 minutes, or until just tender, occasionally shaking the pan to ensure even cooking. Be careful not to overcook, or the asparagus will get mushy and lose its beautiful bright green color. Remove from the heat and season with a pinch of **kosher salt** and freshly ground **black pepper**. Serve warm. SERVES 8 TO 10

CHILLED ASPARAGUS WITH LEMON-MINT VINAIGRETTE

Using a knife, trim off the woody ends from 2 lb [910 g] **asparagus**. To locate the place to cut, bend the end of each stalk to see where it naturally snaps. Fill a 2-qt [2-L] stockpot with water, add 2 tsp **kosher salt**, and bring to a rolling boil. Add the asparagus and cook for 2 to 3 minutes, or until the bottoms are tender but still crisp. Meanwhile, prepare an ice bath by filling a large bowl with cold water and ice cubes. When the asparagus is ready, use a pair of tongs to immediately remove the spears from the pot and plunge them into the ice bath to cool. When thoroughly chilled, transfer the asparagus to clean, dry

kitchen towels and pat completely dry. (Store in an airtight container in the refrigerator for up to 3 days.) Pour 1 recipe **Lemon-Mint Vinaigrette** (page 375) into a dipping bowl and serve the asparagus alongside. SERVES 8 TO 10

ROASTED ASPARAGUS WITH CRISPY BREAD CRUMBS

Place a cast-iron or heavy roasting pan in the oven and preheat the oven to 500°F [260°C]. Using a knife, trim off the woody ends from 2 lb [910 g] **asparagus**. To locate the place to cut, bend the end of each stalk to see where it naturally snaps. Carefully remove the hot pan from the oven and add 1 Tbsp **olive oil** and the asparagus to the pan, gently tossing with tongs to coat. Sprinkle with 1 Tbsp **panko bread crumbs** and 1½ tsp grated **Parmesan cheese** and roast for 5 to 10 minutes, or until the asparagus is tender and slightly charred, but still crisp and bright green. Serve warm. SERVES 8 TO 10



GRILLED ASPARAGUS SPEARS



CHILLED ASPARAGUS WITH
LEMON-MINT VINAIGRETTE



ROASTED ASPARAGUS WITH CRISPY BREAD CRUMBS

ITALIAN-STYLE STUFFED MUSHROOMS

Chop the reserved stems from 1 recipe **Mushroom Caps** (page 391). Preheat the oven to 375°F [190°C]. Line a baking sheet with parchment paper or aluminum foil. In a large skillet over low heat, add 1½ tsp **olive oil**, ½ finely chopped small **onion**, and ¼ tsp **kosher salt** and cook for about 5 minutes, or until softened and slightly golden. Add 2 small cloves minced **garlic**, 1½ Tbsp chopped fresh **flat-leaf parsley**, and ½ tsp **red pepper flakes** and continue to sauté for another 1 minute, or until the garlic is fragrant. Add the chopped mushroom stems, 5 chopped pitted **black olives**, and ¼ cup [40 g] **pine nuts** and continue to cook for another minute or two, until the flavors are combined. Add 1 cup [60 g] fresh **bread crumbs** (Italian or French bread are best) and cook, stirring, for 2 minutes, or until the mixture is warmed through. If the mixture is dry, add up to ½ cup [120 ml] **vegetable broth** (just enough so the mixture holds its shape when pinched but does not feel wet). Remove from the heat and toss in 3 Tbsp finely grated **Parmesan cheese** and ½ cup [60 g] shredded **mozzarella cheese**. Season with additional kosher salt and freshly ground **black pepper**. Spoon the mixture into the mushroom caps, dividing it evenly. (The stuffed caps can be refrigerated in an airtight container for up to 2 days.) Place the stuffed mushrooms on the baking sheet in a single layer, drizzle with an additional 2 tsp olive oil, and sprinkle with additional Parmesan cheese, if desired. Bake for 15 minutes, or until golden. Serve warm. SERVES 8 TO 10



SPINACH AND GRUYÈRE–STUFFED MUSHROOMS Chop the reserved stems from 1 recipe **Mushrooms Caps** (page 391). Preheat the oven to 375°F [190°C]. Line a baking sheet with parchment paper or aluminum foil. In a large skillet over low heat, warm 1½ Tbsp **olive oil** and sauté ½ finely chopped small **onion**, the chopped mushroom stems, and ¼ tsp **kosher salt** for 5 minutes, or until softened. Add 2 cloves minced **garlic**, and sauté for 1 minute, or until fragrant. Add 2 cups [60 g] chopped fresh **baby spinach** and continue to cook, uncovered, until the spinach is wilted and the moisture begins to evaporate. Add 2 Tbsp **all-purpose flour** and cook, stirring constantly, until the flour is no longer visible. Add ½ cup [120 ml] **heavy cream** and ¼ tsp **ground nutmeg** and continue to cook, stirring until thickened. Remove from the heat and stir in ½ cup [60 g] shredded **Gruyère cheese** and ¼ cup [20 g] grated **Parmesan cheese**. Spoon the mixture into the mushroom caps, dividing it evenly. (The stuffed caps can be refrigerated in an airtight container for up to 2 days.) Place the stuffed mushrooms on the baking sheet in a single layer. In a small bowl, toss ½ cup [30 g] **panko bread crumbs** with 1 Tbsp melted **unsalted butter** and sprinkle over the mushrooms. Sprinkle lightly with **paprika**. Bake for 15 minutes, or until the cheese is melted and the bread crumbs are golden. Serve warm. SERVES 8 TO 10



CRAB-STUFFED MUSHROOMS Preheat the oven to 375°F [190°C]. Line a baking sheet with parchment paper or aluminum foil. In a large mixing bowl, combine ¾ cup [260 g] fresh **lump crabmeat**, ½ cup [110 g] softened **cream cheese**, 1 cup [120 g] shredded **Monterey Jack cheese**, 2 tsp freshly squeezed **lemon juice**, 1 Tbsp chopped fresh **chives**, 2 tsp chopped fresh **flat-leaf parsley**, 2 dashes **hot sauce**, 2 dashes **Worcestershire sauce**, and 6 crushed **Club or Ritz crackers**. Spoon the mixture into 1 recipe **Mushroom Caps** (page 391), dividing it evenly. Sprinkle lightly with **paprika**. (The stuffed caps can be refrigerated in an airtight container for up to 1 day.) Place the stuffed mushrooms on the baking sheet in a single layer. Bake for 15 minutes, or until golden and the cheese is melted. Serve warm. SERVES 8 TO 10


TABASCO
PEPPER SAUCE

PAN-ROASTED SHISHITO PEPPERS

Rinse and dry 12 oz [340 g] **shishito peppers** but do not remove the stems. Heat a cast-iron skillet until hot, then place the peppers in a single layer in the dry pan and turn every minute or so, until all sides are blistered and slightly browned. Transfer to a serving dish, drizzle with 1 Tbsp **olive oil**, and season with **coarse sea salt** and freshly ground **black pepper**. Serve warm or at room temperature. Pick up each pepper by the stem to eat. SERVES 8 TO 10

PAN-ROASTED SHISHITO PEPPERS IN OLIVE OIL In a heavy-bottomed skillet over medium-high heat, warm 1½ Tbsp **olive oil.** When the oil ripples, add 12 oz [340 g] **shishito peppers** and turn until browned and softened. Season with **coarse sea salt** and freshly ground **black pepper**. Serve warm or at room temperature. SERVES 8 TO 10

SHISHITO PEPPERS STUFFED WITH BLACK FOREST HAM AND PEPPER JACK CHEESE Preheat the oven to 375°F [190°C]. Coat a rimmed baking sheet with 1 tsp **olive oil**. Rinse and dry 12 oz [340 g] **shishito peppers**. Cut a slit in the side of each pepper and remove the ribs and seeds. Cut 6 oz [170 g] **Pepper Jack cheese** and 6 oz [170 g] **Black Forest ham** into thin strips shorter than the length of the peppers. Stuff each pepper first with cheese, then with ham to keep most of the cheese from bubbling out during baking. (The stuffed peppers can be refrigerated in an airtight container for up to 1 day.) Arrange the peppers in a single layer on the baking sheet. Brush the peppers with additional olive oil and season with ½ tsp **coarse sea salt** and ¼ tsp freshly ground **black pepper**. Bake for 10 to 15 minutes, or until the peppers begin to blister and soften and the cheese has melted. Serve warm. SERVES 12 TO 14



PAN-ROASTED
SHISHITO PEPPERS



PAN-ROASTED SHISHITO
PEPPERS IN OLIVE OIL



SHISHITO PEPPERS STUFFED WITH BLACK FOREST HAM AND PEPPER JACK CHEESE

BAKED JALAPEÑO POPPERS

Arrange an oven rack 4 in [10 cm] from the broiler and preheat the broiler. Line a rimmed baking sheet with parchment paper. (Wear disposable gloves while working with chiles and avoid touching your eyes.) Using a paring knife, make a lengthwise slit along one side of each of 12 **jalapeños**, then make a short perpendicular slit just below the stem, forming a T-shaped incision. Gently pry open the chile and scoop out and discard the seeds. Place the seeded chiles, cut-side down, on the baking sheet and broil for 3 to 5 minutes, or until just softened; set aside to cool. Lower the oven temperature to 400°F [200°C]. Fill each jalapeño with a rounded 1 Tbsp **Jalapeño Cream Cheese** (page 379). In a small bowl, put ½ cup [70 g] **all-purpose flour**. In a second small bowl, beat 1 **egg**. In a third small bowl, mix ½ cup [30 g] **panko bread crumbs** and ¼ cup [20 g] **Parmesan cheese**. Working one at a time, roll the stuffed jalapeños in the flour to coat, dip them in the egg, then roll in the panko mixture until coated on all sides. (The breaded jalapeños can be refrigerated in an airtight container for up to 1 day.) Arrange the jalapeños in a single layer on the baking sheet. Bake for 15 to 20 minutes, or until the bread crumbs are golden brown. Serve warm. SERVES 4 TO 6



BAKED JALAPEÑO POPPERS WITH CREAMY CORN Arrange an oven rack 4 in [10 cm] from the broiler and preheat the broiler. Line a rimmed baking sheet with parchment paper. (Wear disposable gloves while working with chiles and avoid touching your eyes.) Halve and seed 12 **jalapeños**, leaving the stems intact. Place the chile halves, cut-side down, on the baking sheet and broil for about 4 minutes, or until just softened; set aside to cool. Lower the oven temperature to 400°F [200°C]. In a small bowl, mix together ½ cup [110 g] softened **cream cheese**, ½ cup [60 g] shredded **Cheddar cheese**, ¼ cup [60 g] **sour cream**, ¼ cup [40 g] canned **sweet corn** (or Grilled Corn [page 390]), and 1 Tbsp chopped **green onions**. Flip the jalapeño halves and spoon a rounded 1 Tbsp of the mixture into each. In a small bowl, put ½ cup [70 g] **all-purpose flour**. In a second small bowl, beat 1 **egg**. In a third small bowl, put ½ cup [70 g] **cornmeal**. Working one at a time, roll the stuffed jalapeños in the flour to coat, dip them in the egg, then roll them in the cornmeal until coated on all sides. (The breaded jalapeños can be refrigerated in an airtight container for up to 1 day.) Arrange the jalapeños in a single layer on the baking sheet and top with an additional ¼ cup [30 g] shredded Cheddar cheese. Bake for 15 to 20 minutes, or until the cheese has melted. Serve warm. SERVES 8 TO 10



BAKED JALAPEÑO POPPERS WRAPPED IN BACON Arrange an oven rack 4 in [10 cm] from the broiler and preheat the broiler. Line a rimmed baking sheet with aluminum foil. (Wear disposable gloves while working with chiles and avoid touching your eyes.) Halve and seed 12 **jalapeños**, leaving the stems intact. Place 12 halved **bacon** slices and the chile halves, cut-side down, on the baking sheet and broil for about 4 minutes, or until some of the bacon fat has rendered and the jalapeños are just softened; set aside to cool. Lower the oven temperature to 400°F [200°C]. Remove and discard the foil from the baking sheet and replace with parchment paper. In a small bowl, mix together ½ cup [110 g] softened **cream cheese**, ½ cup [60 g] shredded **Cheddar cheese**, ¼ cup [60 g] **sour cream**, and 2 Tbsp chopped **green onions** (or chives). Flip the jalapeño halves and spoon a rounded 1 Tbsp of the mixture into each. Wrap each filled half with a piece of bacon so the seam is on the bottom and return it to the baking sheet. Bake for 15 to 20 minutes, or until the bacon is crisp and the cheese has melted. Serve warm. SERVES 8 TO 10



BRUSSELS SPROUT CHIPS

Preheat the oven to 350°F [180°C]. Line a rimmed baking sheet with parchment paper. Rinse and thoroughly dry 1 lb [455 g] **Brussels sprouts**. Using a paring knife, remove the bottom stem of each sprout. The outer leaves should fall off. To facilitate removing the remainder of the leaves, hold each sprout stem-side up on a cutting board and core the sprout. The leaves should be much easier to remove or peel away now. Remove most of the leaves (reserve the centers, which are excellent oven-roasted and served as a snack or side dish). Place the leaves in a large bowl and toss with 1 Tbsp **olive oil** (or melted coconut oil). Arrange in a single layer on the baking sheet. Sprinkle with 1 tsp **kosher salt**. Bake, turning with a spatula halfway through, for 15 minutes, or until the edges of the leaves begin to turn golden brown and become crisp. Serve warm so the chips stay crisp. SERVES 4 TO 6



BEET CHIPS WITH ROSEMARY SALT Preheat the oven to 375°F [190°C]. Line two rimmed baking sheets with parchment paper. Rinse and scrub 3 medium to large **beets**. Trim off the stems and ends. Using a sharp knife or mandoline, slice the beets as thinly as possible. Try to keep the thickness consistent to ensure even baking. In a large bowl, toss the beet slices with 1 to 2 Tbsp **olive oil**. Arrange the slices in a single layer on the baking sheets. Sprinkle with the coarsely chopped leaves of 2 or 3 sprigs fresh **rosemary** and 1 tsp **coarse sea salt**. Bake for 15 to 20 minutes, until the beet slices are crisp, monitoring closely toward the end so as not to let them burn. Transfer to a wire rack; the chips will crisp further after cooling for a few minutes. Serve warm with Lemon Aioli (page 377). SERVES 4 TO 6



BABY KALE CHIPS Preheat the oven to 325°F [165°C]. Line two rimmed baking sheets with parchment paper. Arrange 12 oz [340 g] rinsed and dried **baby kale** in a single layer on the baking sheets. Drizzle with 1½ Tbsp **olive oil** and season with ¼ tsp **kosher salt**. Bake, turning with a spatula halfway through, for about 20 minutes, or until the leaves begin to crisp slightly but are not burnt. Transfer to a wire rack; the chips will crisp further after cooling for a few minutes. Serve warm.

SERVES 4



ROASTED BROCCOLI WITH GARLIC

Preheat the oven to 400°F [200°C]. Trim the stem from 1 medium head **broccoli**. Using the tip of a sharp knife, cut the head into florets with 1-in [2.5-cm] stalks. Each floret should be about 1½ in [4 cm] wide at the top; halve them lengthwise as needed. Place the florets in a single layer on a rimmed baking sheet. Drizzle with 1 Tbsp **olive oil** and sprinkle with 1 clove minced **garlic**. Season with ½ tsp **kosher salt** and ¼ tsp freshly ground **black pepper** and toss to coat. Roast for about 15 minutes, or until nicely caramelized. Transfer to a serving bowl or platter and serve warm or at room temperature. SERVES 8

ROASTED BROCCOLI WITH CRISPY PARMESAN After baking for 15 minutes, sprinkle the broccoli with 3 Tbsp grated **Parmesan cheese**, then return to the oven for an additional 3 to 5 minutes, or until the Parmesan is melted and lightly browned. Serve right away. SERVES 8

ROASTED CAULIFLOWER WITH CURRY AIOLI Instead of broccoli, use 1 medium head **cauliflower**, cut in half lengthwise. Using the tip of a sharp knife, cut 1½-in [4-cm] florets from the core, rotating the head as you go. Prepare as directed, roasting for about 25 minutes, or until nicely caramelized. Pour 1 recipe **Curry Aioli** (page 377) into a dipping bowl and serve the cauliflower alongside, warm or at room temperature. SERVES 10 TO 12

ROASTED BROCCOLI WITH GARLIC





ROASTED BROCCOLI WITH CRISPY PARMESAN



ROASTED CAULIFLOWER
WITH CURRY AIOLI

SPAGHETTI SQUASH NESTS WITH BROWNED BUTTER AND SAGE

Preheat the oven to 400°F [200°C]. Coat a baking sheet and the wells of two 12-well standard muffin pans with nonstick cooking sprary. Cut 1 medium **spaghetti squash** in half lengthwise. If it's too difficult to cut, microwave the whole squash for 3 to 5 minutes, then try again. Place the squash halves cut-side down on the baking sheet and bake for 15 to 20 minutes, or until tender. Use a spoon to scrape out the seeds; discard the seeds. Scrape the squash with a fork to remove the flesh, separating it into strings, until you reach the skin. Measure out about 3 cups [465 g] spaghetti squash, draining off any excess liquid, and place it in a bowl. Add 1 well-beaten **egg** and toss to coat. Spoon 2 to 3 Tbsp spaghetti squash into each well of both muffin pans. Using the back of a spoon, press down the center of each spaghetti squash pile to make a nest. Bake for 20 to 30 minutes, or until the edges of the nests are crisp and golden. Meanwhile, in a sauté pan or skillet over medium-high heat, melt ½ cup [110 g] **unsalted butter**, stirring occasionally. Add 1 finely diced small **shallot** and cook for 1 minute. Add ¼ cup [10 g] roughly chopped fresh **sage leaves** and continue to cook until the butter is foamy with golden brown specks and has a nutty aroma. The sage should be crisp but not burnt. Pour the browned butter into a small heatproof bowl and stir in 1 tsp freshly squeezed **lemon juice**. Set aside. When the spaghetti squash nests are done, let them cool for about 5 minutes in the pan. Run a paring knife around the

edge of each nest, then gently lift it out with the knife or a small spatula. Spoon about 1 tsp of the browned butter in the center of each nest. Serve warm or at room temperature. SERVES 16 TO 18

SPAGHETTI SQUASH NESTS WITH MARINARA Instead of the finished browned butter, use 1 recipe **Quick Marinara Sauce** (page 380). SERVES 16 TO 18

SPAGHETTI SQUASH NESTS WITH PEA AND MINT PESTO Instead of the finished browned butter, use 1 recipe **Pea and Mint Pesto** (page 379). SERVES 16 TO 18



SPAGHETTI SQUASH NESTS WITH BROWNED BUTTER AND SAGE



SPAGHETTI SQUASH NESTS
WITH MARINARA

SPAGHETTI SQUASH NESTS
WITH PEA AND MINT PESTO



ZUCCHINI ROLLATINI

Preheat the oven to 400°F [200°C]. Trim the ends from 4 large **zucchini** and cut lengthwise into slices ¼ in [6 mm] thick. Drizzle 1 Tbsp **olive oil** onto two baking sheets, arrange the zucchini slices in a single layer on each sheet, and drizzle with an additional 1 Tbsp olive oil. Bake for 10 to 15 minutes, or until tender. Let cool to room temperature, then spoon 1 Tbsp **Whipped Goat Cheese Spread** (page 76) onto one end of each zucchini slice and roll it up. Use a dollop of goat cheese mixture to seal. Season with **kosher salt** and freshly ground **black pepper**. Serve right away or refrigerate in an airtight container for up to 2 hours and serve chilled. SERVES 8 TO 10

ZUCCHINI ROLLATINI WITH ROASTED RED PEPPER Instead of Whipped Goat Cheese spread, roll each zucchini slice around 1 Tbsp **ricotta cheese**, a 1-in [2.5-cm] piece of **roasted red pepper**, and 1 leaf fresh **basil**. SERVES 8 TO 10

GRILLED SUMMER SQUASH WITH PROSCIUTTO ROSETTES Trim the ends off 2 small **summer squash** and cut into rounds ½ in [12 mm] thick. In a medium bowl, toss the squash slices with 1 Tbsp **olive oil**, ½ tsp **kosher salt**, and ¼ tsp freshly ground **black pepper**. In a grill pan or skillet over medium-high heat, cook the squash rounds in batches for 3 to 5 minutes on each side, or until tender and lightly charred. Using the same pan, cook 3 oz [85 g] thin **prosciutto** slices, halved lengthwise, in batches for about 1 minute on each side, until aromatic and slightly crispy. Roll each piece of prosciutto lengthwise, pinching one side to make a rosette shape. Spoon 1 tsp **ricotta cheese** onto each squash round, top with a prosciutto rosette, and garnish with fresh **basil**. Season with additional kosher salt and freshly ground black pepper. Serve right away or refrigerate in a single layer in an airtight container for up to 2 hours and serve chilled. SERVES 8 TO 10


ZUCCHINI ROLLATINI

ZUCCHINI ROLLATINI WITH ROASTED RED PEPPER





GRILLED SUMMER SQUASH
WITH PROSCIUTTO ROSETTES

ZUCCHINI–GREEN ONION FRITTERS

Preheat the oven to 375°F [190°C]. Grate 4 cups [700 g] **zucchini** with skin into a large strainer or colander and toss with ½ tsp **kosher salt**. Let sit for 10 minutes, then squeeze out excess moisture by pressing firmly with a clean kitchen towel or paper towels. The zucchini will lose about half of its volume because it has a very high moisture content. In a large mixing bowl, combine ⅓ cup [45 g] **all-purpose flour**, 2 Tbsp **cornstarch**, 2 tsp **baking powder**, ½ tsp kosher salt, ¼ cup [20 g] grated **Parmesan cheese**, 2 Tbsp finely chopped **green onions**, 2 lightly beaten **eggs**, and 1 Tbsp melted **unsalted butter** and mix well. Gently fold in the grated zucchini. Pour about 3 Tbsp **safflower oil** (or canola oil) onto a baking sheet and place it in the oven for 3 to 5 minutes. Using oven mitts, very carefully remove the hot baking sheet from the oven and carefully (the oil is hot) spoon rounded 1-Tbsp scoops of the zucchini mixture onto the sheet, leaving about 2 in [5 cm] between the fritters. Return the baking sheet to the oven. Bake for 10 to 12 minutes, then flip the fritters with a small spatula and bake for another 10 to 12 minutes, or until golden and crisp. (If making ahead, store in an airtight container in the refrigerator for up to 1 week. To reheat, place on a baking sheet and bake in a 350°F [180°C] oven for 5 to 10 minutes, or until warmed.) Season with additional kosher salt and freshly ground black pepper and serve warm. SERVES 10 TO 12



CAULIFLOWER, CHEDDAR, AND SMOKED PAPRIKA FRITTERS Steam (or boil in salted water) 4 cups [400 g] **cauliflower florets** until completely tender. Drain well, then pulse in a food processor (or mash with a potato masher or ricer) until ground or mashed to a somewhat coarse texture. In a large mixing bowl, combine ⅓ cup [45 g] **all-purpose flour**, 1 Tbsp **cornstarch**, 2 tsp **baking powder**, 2 lightly beaten **eggs**, ¼ cup [60 g] plain **Greek yogurt** (or sour cream), ½ cup [60 g] shredded **Cheddar cheese**, ¾ tsp **kosher salt**, 1 tsp **smoked paprika**, ½ tsp **cayenne pepper**, 1 tsp freshly squeezed **lime juice**, and 1 Tbsp melted **unsalted butter**. Gently fold in the cauliflower. Bake as directed on page 244 and serve warm. SERVES 10 TO 12



SWEET POTATO FRITTERS Instead of zucchini, grate 1 peeled large **sweet potato** in a food processor (or on a box grater). Transfer to a strainer or colander and toss with ½ tsp **kosher salt**. Let sit for 10 minutes, then squeeze out excess moisture by pressing firmly with a clean kitchen towel or paper towels. In a large mixing bowl, combine ¼ cup [35 g] **all-purpose flour**, 1 Tbsp **cornstarch**, 1½ tsp **baking powder**, 2 lightly beaten **eggs**, 1 tsp grated **orange zest**, 2 Tbsp freshly squeezed **orange juice**, 1¼ tsp **Chinese five-spice powder**, ½ tsp kosher salt, and 1 Tbsp melted **unsalted butter**. Gently fold in the sweet potato. Bake as directed on page 244 and serve warm, garnished with crème fraîche and pea sprouts. SERVES 10 TO 12

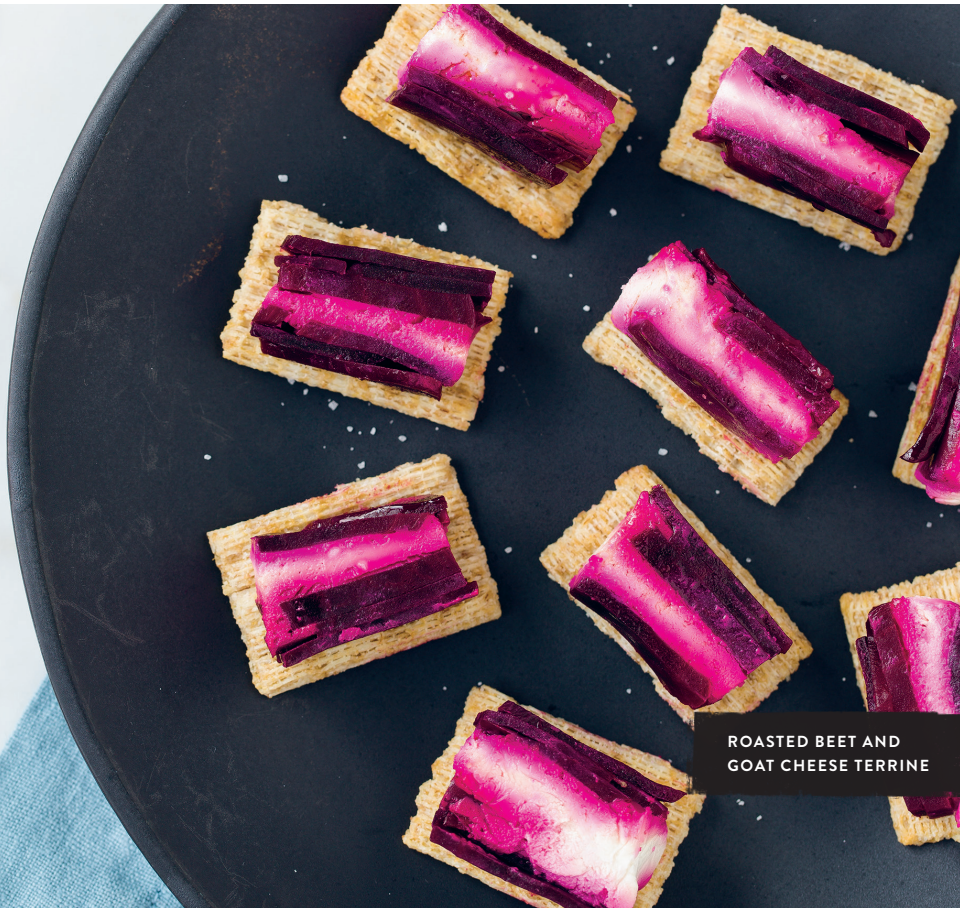


ROASTED BEET AND GOAT CHEESE TERRINE

Cut 1 recipe **Roasted Beets** (page 385) into rounds ⅛-in [3-mm] thick and lay them on paper towel–lined baking sheets. Pat dry and refrigerate for about 15 minutes for easier handling. Line a mini loaf pan or small baking dish (measuring 5 by 3 in [12 by 7.5 cm]) with plastic wrap. Layer in half of the beet slices, slightly overlapping them, until the bottom of the pan is completely covered. Add 2 oz [55 g] softened **goat cheese** in an even layer, using a spatula or the back of a spoon to spread and smooth it. Cover the goat cheese with the remaining beet slices and drizzle with 2 tsp **extra-virgin olive oil**. Cover with plastic wrap and refrigerate for at least 1 hour, or for up to 1 day. Lift the terrine out of the pan using the plastic wrap. With a sharp knife, carefully cut the terrine in half lengthwise, then cut each half crosswise into slices ½-in [12-mm] thick. Serve on whole-wheat (or your favorite) crackers, sprinkled with ½ tsp coarse sea salt. SERVES 8 TO 10

ROASTED BEET RELISH AND GOAT CHEESE BITES Grate 1 recipe **Roasted Beets** (page 385) on the large holes of a box grater. In a medium mixing bowl, toss the grated beets with 3 Tbsp well-drained prepared **horseradish**, 2 Tbsp freshly squeezed **lemon juice**, 2 tsp **granulated sugar**, and ½ tsp **kosher salt**. Refrigerate the relish in an airtight container for at least 1 hour, or for up to 3 days. Top ½ recipe **Crostini** (page 395) with 4 oz [115 g] softened **goat cheese**, 2 Tbsp **honey**, and chilled or room-temperature beet relish. Garnish with fresh tarragon leaves and serve right away. SERVES 8 TO 10

ROASTED BEET AND GOAT CHEESE PURÉE In a food processor, combine 1 recipe **Roasted Beets** (page 385), 4 oz [115 g] softened **goat cheese**, 1 Tbsp freshly squeezed **lemon juice**, 1 Tbsp **extra-virgin olive oil**, ½ tsp **kosher salt**, and ¼ tsp freshly ground **black pepper** and process until smooth. Transfer to an airtight container and refrigerate for at least 1 hour, or for up to 3 days. Serve chilled, with celery and carrot sticks. SERVES 10 TO 12



ROASTED BEET AND GOAT CHEESE TERRINE



ROASTED BEET RELISH AND
GOAT CHEESE BITES



ROASTED BEET AND
GOAT CHEESE PURÉE

SHOESTRING SWEET POTATO FRIES

Using a mandoline fitted with the julienne attachment, cut 2 peeled large **sweet potatoes** lengthwise into "shoestrings," transfer them to a bowl of cold water, and let soak for 1 to 4 hours. Preheat the oven to 400°F [200°C]. Grease two baking sheets with 1 Tbsp **olive oil**. Drain the sweet potatoes and pat dry with paper towels. In a large bowl, toss the potatoes with an additional 1½ Tbsp olive oil, then stir in 3 Tbsp **panko bread crumbs**, 3 Tbsp grated **Parmesan cheese**, and 2 cloves minced **garlic**. Arrange the potatoes in a single layer on the baking sheets and sprinkle with any bread crumb mixture left in the bowl. Bake, turning the fries every 5 minutes or so with a large spatula, for about 20 minutes, or until evenly crisp and golden brown. Watch carefully toward the end, as they can quickly go from perfectly crisp to burnt. Let cool for about 5 minutes. Season the fries with 1 tsp **kosher salt** and sprinkle with ¼ cup [10 g] chopped fresh **flat-leaf parsley**. Serve right away. SERVES 6 TO 8

SHOESTRING FRENCH FRIES Instead of sweet potatoes, panko bread crumbs, Parmesan, garlic, and parsley, use 4 peeled medium **russet potatoes**. Serve right away with Truffle Ketchup (page 376). SERVES 6 TO 8

PARSNIP FRIES Instead of sweet potatoes, panko bread crumbs, Parmesan, garlic, and parsley, use 6 to 8 peeled medium **parnsips** and slice them lengthwise on a mandoline into strips ¼ in [6 mm] wide and ½ in [12 mm] thick. Serve right away with Lemon Aioli (page 377). SERVES 6 TO 8



SHOESTRING SWEET POTATO FRIES



SHOESTRING FRENCH FRIES


PARSNIP FRIES

NEW POTATO SKINS WITH BACON AND BLUE CHEESE

Preheat the oven to 400°F [200°C]. Using a fork, pierce 12 small to medium **new potatoes** and set them on a baking sheet. Bake for about 30 minutes, rotating the baking sheet halfway through, until the potatoes are tender. Let the potatoes sit until cool enough to handle. Preheat the broiler. Cut the potatoes in half lengthwise and use a melon baller or spoon to scoop out the centers, leaving about ⅛ in [4 mm] of the potato flesh in the skins. Using a pastry brush, lightly coat the potatoes inside and out with 2 Tbsp melted **unsalted butter**, then season both sides with ½ tsp **kosher salt** and ¼ tsp freshly ground **black pepper**. Arrange the potatoes on the baking sheet skin-side up and broil for 1 to 3 minutes (watching carefully!), or until the skins are crisp. Flip the potatoes and fill the centers with ½ cup [60 g] crumbled **blue cheese** and ½ cup [165 g] chopped **Oven-Cooked Bacon** (page 397), evenly dividing the ingredients. Broil for an additional 2 to 3 minutes (watching carefully!), or until the edges are crispy and golden brown and the cheese is melted. Serve right away. SERVES 10 TO 12



NEW POTATO SKINS WITH SOUR CREAM AND CHIVES

Instead of blue cheese and bacon, use ½ cup [60 g] shredded **Cheddar cheese**. Top the potato skins with ½ cup [120 g] **sour cream** and ¼ cup [10 g] finely chopped fresh **chives**. Serve warm. SERVES 10 TO 12



TWICE-BAKED NEW POTATOES Instead of cutting the baked potatoes lengthwise, cut and discard a thin lid from the top of each potato. Use a melon baller or spoon to scoop out the centers, leaving about ¼ in [6 mm] of the potato flesh in the skins, reserving the rest in a small bowl. In a small saucepan over low heat, heat 1 Tbsp **heavy cream** with 1 Tbsp **unsalted butter** until hot, then pour the mixture into the reserved potato flesh and mash until smooth and well combined. Stir in ¼ cup [30 g] shredded **Cheddar cheese**, 1 Tbsp **sour cream**, ½ tsp **kosher salt**, and ⅛ tsp freshly ground **black pepper**. Spoon or pipe the mashed potatoes back into the skins. (If making ahead, refrigerate the filled potatoes in an airtight container for up to 2 days.) Bake for 10 to 15 minutes, or until heated through. Sprinkle with chopped **Oven-Cooked Bacon** (page 397). Serve right away. SERVES 4 TO 6





SEAFOOD, EGGS, POULTRY & MEAT

CITRUS SHRIMP COCKTAIL

Place 1½ lb [680 g] frozen **medium shrimp** in a large bowl in the sink and rinse under running cold water until thawed. If not already peeled, remove the shells, except for the tail section, and devein. Set a large colander in the sink and fill a second large bowl halfway with ice water. Place the shrimp in a large saucepan and add water to cover by 3 in [8 cm]. Add 1 Tbsp freshly squeezed **lemon juice**, a few **lemon wedges**, and 3 to 4 dashes **hot sauce**. Cook over medium heat until the shrimp begin to turn pink and a few float to the top of the water. Immediately drain the shrimp in the colander, rinse under cold running water, and add them to the bowl of ice water. Let chill for 10 to 15 minutes. Meanwhile, in a large bowl, combine 1 tsp grated **orange zest**, ⅓ cup [80 ml] freshly squeezed **orange juice**, ½ tsp grated **lime zest**, ¼ cup [60 ml] freshly squeezed **lime juice**, 1½ Tbsp **canola oil**, 1 Tbsp chopped fresh **flat-leaf parsley**, 1 tsp chopped fresh **dill**, ¼ tsp **kosher salt**, an additional 2 or 3 dashes hot sauce, ¼ sliced small **red onion**, and 2 tsp **honey** to make a marinade. Drain the shrimp and pat dry with paper towels. Add the shrimp to the marinade, toss to coat, and cover with plastic wrap. Let marinate in the refrigerator for at least 4 hours, or for up to 1 day. Serve the cold shrimp on a rimmed platter, drizzled with the marinade and garnished with slices of orange and lime. SERVES 6 TO 8

CITRUS SHRIMP ON ENDIVE Wash, rinse, and pat dry 30 **endive leaves** (from about 4 heads). Chop the marinated shrimp, spoon them onto the endive leaves, and season lightly with **coarse sea salt**. Arrange the endive leaves on a platter, garnish the platter with small slices of lime or orange, and serve right away. SERVES 6 TO 8

CITRUS SHRIMP TOSTADAS Chop the marinated shrimp and, when ready to serve, toss with 1 cubed ripe **avocado**. Spoon onto 30 **mini tortilla chips** and serve right away with lime wedges. SERVES 6 TO 8



CITRUS SHRIMP COCKTAIL



CITRUS SHRIMP ON ENDIVE



CITRUS SHRIMP TOSTADAS

HALF-DOLLAR CRAB CAKES

In a small mixing bowl, whisk together ½ cup [120 g] **mayonnaise**, ½ tsp **hot sauce**, 1 **egg**, 1 tsp **mustard**, 2 tsp **Worcestershire sauce**, and 2 Tbsp freshly squeezed **lemon juice** until smooth. In a medium mixing bowl, combine 1 lb [455 g] drained **jumbo lump crabmeat**, 1 tsp **Old Bay seasoning** (or to taste), ½ tsp **kosher salt**, and ¼ tsp freshly ground **black pepper**. Toss the mixture lightly, add 20 finely crushed **Club Crackers** and 1 Tbsp chopped fresh **flat-leaf parsley**, and toss again. Gently fold the mayonnaise mixture into the crabmeat mixture, cover with plastic wrap, and refrigerate for 1 hour. Form the chilled mixture into lightly packed patties about 1½ in [4 cm] in diameter and ½ in [12 mm] thick. (If making ahead, refrigerate the patties on a baking sheet, covered with plastic wrap, for up to 1 day.) In a large heavy-bottomed skillet over medium-high heat, heat 2 to 3 Tbsp **canola oil** until shimmering and fry the cakes in batches until golden, about 2 minutes on each side; add an additional 2 Tbsp canola oil to the skillet between batches. Serve warm with lemon wedges. SERVES 10 TO 12

CURRIED HALF-DOLLAR CRAB CAKES Instead of Old Bay seasoning and flat-leaf parsley, use 1½ tsp **curry powder**. SERVES 10 TO 12

WASABI-SOY HALF-DOLLAR CRAB CAKES Instead of mustard, Worcestershire sauce, lemon juice, Old Bay seasoning, and flat-leaf parsley, use ½ tsp grated **lime zest**, 2 tsp freshly squeezed **lime juice**, 1 Tbsp **soy sauce**, and 2 tsp **wasabi paste** in the mayonnaise mixture. In a small dish, beat 2 **eggs**. In a second small dish, combine ½ cup [40 g] **panko bread crumbs** and 3 Tbsp **sesame seeds**. Dip the crab cakes in

the eggs, coat with the bread crumb mixture, and fry in batches for 1 to 2 minutes on each side, or until the bread crumbs are golden; add an additional 2 Tbsp canola oil to the skillet between batches. Serve warm with lime wedges. SERVES 10 TO 12



HALF-DOLLAR CRAB CAKES



CURRIED HALF-DOLLAR CRAB CAKES



WASABI-SOY HALF-DOLLAR CRAB CAKES

SALMON SLIDERS ON CIABATTA ROLLS WITH HORSERADISH AIOLI

Split 12 **mini ciabatta rolls** horizontally. Rinse and pat dry a 1½- to 2-lb [680- to 900-g] skinless **salmon fillet** and cut it into 1½-in [4-cm] squares, to make 12 pieces. Lightly season both sides of each piece with **kosher salt** and freshly ground **black pepper** and brush with **canola oil**. In a large nonstick skillet over medium heat, warm 1 Tbsp canola oil. When the oil is hot, place the salmon squares (in batches, if necessary) in the skillet and cook for 2 to 3 minutes without moving, then flip each piece and cook for another 2 to 3 minutes, or until the center is opaque or the internal temperature is 145°F [65°C]. Place the salmon squares on the bottom halves of the rolls and top with **clover sprouts** (or shredded iceberg lettuce). Spread about 1½ tsp **Horseradish Aioli** (page 378) on the cut side of each roll top and cover the sliders. Secure with toothpicks and serve right away. SERVES 12

SALMON SLIDERS ON HAWAIIAN BUNS WITH PINEAPPLE TERIYAKI Instead of mini ciabatta rolls, sprouts, and Horseradish Aioli, use 12 **King's Hawaiian dinner rolls** topped with ½ recipe **Grilled Pineapple with Teriyaki Glaze** (page 391); if necessary, trim the pineapple chunks to fit onto the sliders. SERVES 12

SALMON SLIDERS ON MULTIGRAIN TOAST WITH LEMON-CAPER AIOLI Instead of mini ciabatta rolls, sprouts, and Horseradish Aioli, use 6 slices lightly toasted **multigrain bread**. Cut each slice into quarters, yielding twenty-four squares. Spread half of the bread squares with 1½ tsp **Lemon-Caper Aioli** (page 377) each and use them as tops to the sliders. If desired, place a cornichon on top of each slider and secure with a toothpick. SERVES 12



SALMON SLIDERS ON CIABATTA ROLLS WITH HORSERADISH AIOLI



SALMON SLIDERS ON HAWAIIAN BUNS WITH PINEAPPLE TERIYAKI



SALMON SLIDERS ON MULTIGRAIN TOAST WITH LEMON-CAPER AIOLI

CLASSIC DEVILED EGGS

Place 12 **eggs** in a medium saucepan and cover with cold water. Add 1 tsp **kosher salt** and 1 Tbsp **white vinegar**. Bring the water to a boil over medium heat, then cover the saucepan and turn off the heat. Let the eggs remain in the covered pan for 10 minutes. Drain them and cover with cold water. Crack the eggs and peel them under running water, starting at the wide end. Use a sharp knife to slice each one in half lengthwise; wipe the knife with a paper towel after each cut. Using a spoon, scoop out the yolks and place them in a food processor or medium mixing bowl. Add ½ cup [120 g] **mayonnaise**, 1½ Tbsp **sour cream**, ½ tsp **Dijon mustard**, ½ tsp **stone-ground mustard**, 1 Tbsp finely chopped **dill pickle** (pat dry before chopping; or drained pickle relish), ½ tsp kosher salt, ¼ tsp freshly ground **black pepper**, and 3 dashes **hot sauce** and process or use a potato masher to mix until smooth and creamy. Spoon or pipe the yolk mixture into the halved egg whites and sprinkle with **paprika**. Refrigerate in an airtight container for at least 2 hours, or for up to 1 day. Serve chilled. SERVES 12 TO 14

CREAMY AVOCADO DEVILED EGGS WITH CHIPOTLE Add 1 ripe mashed **avocado** and 1 tsp freshly squeezed **lime juice** to the egg yolk mixture before piping or spooning it into the egg whites. Instead of paprika, use **chipotle powder**. SERVES 12 TO 14

SMOKY SRIRACHA DEVILED EGGS Add 1½ tsp **Sriracha** and ½ tsp **chipotle powder** to the egg yolk mixture before piping or spooning it into the egg whites. Instead of paprika, use **smoked paprika**. SERVES 12 TO 14



CLASSIC DEVILED EGGS



CREAMY AVOCADO DEVILED EGGS WITH CHIPOTLE



SMOKY SRIRACHA
DEVILED EGGS

MINI CRUSTLESS QUICHES WITH BACON AND BRUSSELS SPROUTS

Preheat the oven to 350°F [180°C]. Butter and flour three 12-well mini muffin pans. In a large mixing bowl, whisk together ¾ cup [180 g] **sour cream** (or crème fraîche or Greek yogurt), 6 **eggs**, ¾ cup [180 ml] **whole milk**, 2 Tbsp **all-purpose flour**, 1 tsp **kosher salt**, ½ cup [85 g] chopped **Roasted Brussels Sprouts** (page 385), ½ cup [60 g] shredded **Cheddar cheese**, ½ cup [165 g] chopped **Oven-Cooked Bacon** (page 397), ½ tsp freshly ground **black pepper**, and ¼ tsp **ground nutmeg**. Divide the mixture evenly among the wells. Bake for 12 to 18 minutes, until the edges begin to turn golden and the centers just begin to set. Let cool for 10 to 15 minutes, then run a paring knife around the edge of each quiche and gently lift up with the knife to remove from the pan. (Store in an airtight container in the refrigerator for up to 3 days, or in the freezer for up to 1 month. To reheat, place on a baking sheet and bake in a 375°F [190°C] oven until warmed, about 5 minutes if refrigerated, or about 10 minutes if frozen.) Serve warm or at room temperature. SERVES 12 TO 14



MINI CRUSTLESS QUICHES WITH ASPARAGUS AND ARTICHOKE HEARTS Instead of Roasted Brussels Sprouts, Oven-Cooked Bacon, and Cheddar, use ½ cup [90 g] chopped **Roasted Asparagus** (page 384), ½ cup [90 g] chopped **Roasted Artichoke Hearts** (page 384), and ½ cup [60 g] shredded **Gruyère cheese** (or mozzarella). SERVES 12 TO 14



MINI CRUSTLESS QUICHES WITH BABY KALE AND TOMATO Preheat the oven to 350°F [180°C]. Butter and flour three 12-well mini muffin pans. In a large mixing bowl, whisk together ¾ cup [190 g] **ricotta cheese**, 6 **eggs**, ½ cup [120 ml] **whole milk**, ½ cup [60 g] shredded **mozzarella cheese**, ¼ cup [20 g] finely grated **Parmesan cheese**, 3 Tbsp **all-purpose flour**, 1 chopped small **tomato** (drain off excess juice), 1 cup [70 g] chopped **baby kale**, ½ tsp **kosher salt**, ½ tsp freshly ground **black pepper**, 1 tsp chopped fresh **basil**, and 2 tsp chopped fresh **flat-leaf parsley**. Bake and serve as directed on page 282. SERVES 12 TO 14



SPICY BAKED CHICKEN WINGS

Place 3½ lb [1.6 kg] **chicken wingettes and drumettes** in 1 recipe **Chicken Wing Brine** (page 374) for at least 3 hours, or for up to 12 hours. In a large stockpot, boil the wings in the brine for 5 to 8 minutes. Drain and transfer the wings to paper towel-lined baking sheets. Cover with plastic wrap and refrigerate for about 1 hour. Place a clean baking sheet in the oven and preheat to 425°F [220°C]. Meanwhile, in a medium saucepan over low heat, melt 3 Tbsp **unsalted butter** with 2 Tbsp **vegetable shortening**. Stir in ½ cup [120 ml] **hot sauce**, 1 Tbsp **cider vinegar**, 1 Tbsp **honey**, 1 Tbsp **light brown sugar**, 1 tsp **soy sauce**, 1 clove minced **garlic**, and ½ tsp **onion powder**. Simmer for 3 to 5 minutes, or until thickened, and set aside. Carefully transfer the chilled wings to the preheated baking sheet and bake for 10 minutes on each side, or until browned and crispy. Working in batches, put the wings in the saucepan and toss to coat with sauce. Serve warm.

SERVES 8 TO 10



TERIYAKI BAKED CHICKEN WINGS While the chicken is chilling in the refrigerator, place a clean baking sheet in the oven and preheat to 425°F [220°C]. In a medium saucepan over low heat, melt 3 Tbsp **unsalted butter** with 2 Tbsp **vegetable shortening**. Stir in ½ cup [120 ml] **soy sauce**, ¼ cup [60 ml] **rice vinegar**, 2 Tbsp **light brown sugar**, 2 cloves minced **garlic**, 2 finely chopped **green onions**, and 1 tsp grated fresh **ginger**. Simmer for 3 to 5 minutes, or until thickened, and set aside. Carefully transfer the chilled wings to the preheated baking sheet and bake for 10 minutes on each side, or until browned and crispy. Working in batches, put the wings in the saucepan and toss to coat with sauce. Sprinkle the chicken wings with 1 to 2 Tbsp **sesame seeds**. Serve warm. SERVES 8 TO 10



HONEY-MUSTARD BAKED CHICKEN WINGS While the chicken is chilling in the refrigerator, place a clean baking sheet in the oven and preheat to 425°F [220°C]. In a medium saucepan over low heat, melt 3 Tbsp **unsalted butter** with 2 Tbsp **vegetable shortening**. Stir in ½ cup [120 g] **spicy brown mustard** and ¼ cup [85 g] **honey.** Simmer for about 1 minute, or until thickened slightly, and set aside. Carefully transfer the chilled wings to the preheated baking sheet and bake for 10 minutes on each side, or until browned and crispy. Working in batches, put the wings in the saucepan and toss to coat with sauce. Serve warm. SERVES 8 TO 10



SPICY SHREDDED CHICKEN TAQUITOS

Preheat the oven to 350°F [180°C]. Crumble 4 oz [115 g] **queso fresco** into a small bowl and set aside. Cut 20 **corn tortillas** in half. In a large sauté pan or nonstick skillet over medium heat, cook a few tortilla halves at a time for 30 seconds, or until warm and pliable. Place a tortilla half on your work surface so it looks like the letter "D." Place a spoonful of **Spicy Shredded Chicken** (page 398) on the bottom third and put a few crumbles of queso fresco on top. Roll the tortilla tightly from bottom to top and place it on a baking sheet, seam-side down. Repeat with the remaining tortillas, chicken, and cheese. Bake for 10 minutes, or until the bottoms of the taquitos are browned and the cheese has melted. Serve warm with Pico de Gallo (page 52), Guacamole (page 56), and crema (or sour cream). SERVES 18 TO 20

SPICY SHREDDED CHICKEN MINI TOSTADAS Evenly divide ½ recipe warm **Spicy Shredded Chicken** (page 398) and 2 diced ripe **avocados** among 36 round **tortilla chips**. Serve right away. SERVES 12 TO 14

SPICY SHREDDED CHICKEN BBQ SLIDERS Preheat the broiler. Add 1 cup [240 ml] sweet **barbeque sauce** to ½ recipe **Spicy Shredded Chicken** (page 398). Place the bottom halves of 24 **slider buns** on a baking sheet, then top each with a large spoonful of chicken and a thin slice of **queso fresco**. Broil for 3 to 5 minutes, or until the cheese melts. Watch carefully—the cheese goes from bubbly to scorched in seconds! Cover with the bun tops. Serve right away. SERVES 20 TO 24


SPICY SHREDDED
CHICKEN TAQUITOS



SPICY SHREDDED CHICKEN
MINI TOSTADAS



SPICY SHREDDED
CHICKEN BBQ SLIDERS

CARIBBEAN JERK CHICKEN MINI MEAT LOAF SLICES

Preheat the oven to 375°F [190°C]. In a large mixing bowl, combine 1 lb [455 g] **ground chicken**, 3 oz [85 g] finely chopped **spicy smoked sausage**, ½ finely diced ripe **mango**, ¼ cup [60 ml] **jerk marinade** (or 1 Tbsp Caribbean jerk seasoning), 1 cup [60 g] fresh **bread crumbs**, ¼ tsp **cayenne pepper**, ¼ tsp **chipotle powder**, and ½ tsp **kosher salt**. Mix lightly with clean hands until just evenly distributed, then gently mix in 1 lightly beaten **egg** until incorporated. Divide the mixture among six greased mini loaf pans, or simply shape it into six small loaves, each about 2½ by 3½ in [6 by 9 cm] and about 1½ in [4 cm] high, and set them on a rimmed baking sheet. (The benefit of using mini loaf pans is that the loaves hold their shape better and the juices stay contained during baking.) If you aren't using mini loaf pans, refrigerate the loaves on the baking sheet, covered with plastic wrap, for about 1 hour before baking to help the meat loaves keep their shape. Bake for 15 to 20 minutes, or until the internal temperature of the loaves is 165°F [75°C]. Let rest for 10 minutes. If you've used loaf pans, run a paring knife around the inside edges of the pans, then gently lift out the meat loaves with a knife or small spatula. If desired, brush the tops of the loaves with additional jerk marinade. Cut each loaf into eight slices and serve warm, sandwiched in King's Hawaiian dinner rolls if desired. SERVES 20 TO 24



TEXAS BBQ BEEF MINI MEAT LOAF SLICES In a small sauté pan over medium-low heat, warm 1 Tbsp **olive oil**, add 1 finely chopped small **onion** and ¼ tsp **kosher salt**, and sauté for about 5 minutes, or until the onion is soft and translucent. Add 2 cloves minced **garlic** and continue to cook over medium-low heat for another minute; set aside to cool. In a large mixing bowl, combine 1 lb [455 g] **ground beef**, 3 oz [85 g] finely chopped fresh **Mexican chorizo sausage** (casing removed), 1 cup [60 g] fresh **bread crumbs**, ¼ cup [60 ml] **barbecue sauce** (one with sweet, spicy, smoky flavor works well), ½ tsp **chipotle powder**, ½ tsp **cayenne pepper**, 1 Tbsp **Worcestershire sauce**, 1 Tbsp **bourbon**, ½ tsp kosher salt, ½ tsp freshly ground **black pepper**, and the cooled cooked onion. Mix lightly with clean hands until just evenly distributed, then gently mix in 1 lightly beaten **egg** until incorporated. Shape and bake as directed on page 298. Just before slicing, brush the loaves with additional barbecue sauce. Cut each loaf into eight slices and serve warm on small slices of Texas toast or thick-sliced white bread. SERVES 20 TO 24



ITALIAN-STYLE PORK MINI MEAT LOAF SLICES In a large mixing bowl, combine 1 lb [455 g] **ground pork**, ⅓ cup [80 g] chopped **pancetta**, 1 cup [60 g] fresh **bread crumbs**, ½ cup [120 g] **ricotta cheese**, 2 Tbsp **tomato paste**, 1 Tbsp cold **water**, 1 clove minced **garlic**, 2 Tbsp grated **Parmesan cheese**, 2 Tbsp chopped fresh **flat-leaf parsley**, 1 tsp chopped fresh **basil**, 1 tsp **red pepper flakes**, ½ tsp chopped **fennel seeds**, and ½ tsp freshly ground **black pepper**. Mix lightly with clean hands until just evenly distributed, then gently mix in 1 lightly beaten **egg** until incorporated. Shape and bake as directed on page 298. Cut each loaf into eight slices, halve if desired, and serve warm. SERVES 20 TO 24



KIELBASA BITES WITH BREAD-AND-BUTTER PICKLES

In a large sauté pan or skillet over medium heat, heat 1½ tsp **canola oil**. Cut one 14-oz [400-g] **kielbasa sausage** on the diagonal into about twenty-four ¼-in [6-mm] slices. Add the slices to the pan and cook for about 3 minutes on each side, or until browned. Dice 1 or 2 **bread-and-butter pickle chips** (you will need as many pickle pieces as you have sausage slices). Skewer each kielbasa bite with a pickle stacked on top. Serve warm. SERVES 10 TO 12

THAI SWEET CHILI KIELBASA BITES Instead of bread-and-butter pickle chips, add one 5-oz [140-g] can sliced **bamboo shoots** and 2 Tbsp **brown sugar** to the sauté pan with the browned kielbasa and cook for another 3 to 5 minutes, or until caramelized. Stir in ½ cup [120 ml] **Thai sweet chili sauce**, 1½ tsp **fish sauce**, 2 Tbsp **coconut milk**, and about 24 fresh **Thai basil leaves** (you will need as many leaves as you have sausage slices) and simmer on low heat for another 2 to 3 minutes, or until the sauce thickens. Skewer each kielbasa bite with a bamboo shoot and a leaf of Thai basil stacked on top. Serve warm.
SERVES 10 TO 12

MAPLE-GLAZED KIELBASA BITES WITH STONE-GROUND MUSTARD Instead of bread-and-butter pickle chips, add 2 Tbsp **maple syrup** to the sauté pan with the browned kielbasa and cook for another 3 to 5 minutes, or until caramelized. Pour **stone-ground mustard** into a dipping bowl and serve the warm kielbasa alongside.
SERVES 10 TO 12



KIELBASA BITES WITH
BREAD-AND-BUTTER PICKLES



THAI SWEET CHILI
KIELBASA BITES



MAPLE-GLAZED KIELBASA BITES WITH STONE-GROUND MUSTARD

CHORIZO AND POTATO STICKS

Cut one 14-oz [400-g] **dry-cured chorizo** on the diagonal into about twenty-four ¼-in [6-mm] slices. Cook the slices in a skillet or grill pan over medium heat for about 3 minutes on each side, or until hot and lightly charred. Skewer each slice sandwiched between pieces of **Roasted Baby Gold Potatoes** (page 389). Serve warm or at room temperature. SERVES 10 TO 12

CHORIZO AND PINEAPPLE STICKS Instead of Roasted Baby Gold Potatoes, use 1 piece **Grilled Pineapple** (page 390) per chorizo slice. SERVES 10 TO 12

CHORIZO AND PICKLED CARROT STICKS Instead of Roasted Baby Gold Potatoes, use **Quick Pickled Carrots** (page 194) cut to fit on the chorizo; 1 carrot piece per chorizo slice. SERVES 10 TO 12



CHORIZO AND
POTATO STICKS



CHORIZO AND
PINEAPPLE STICKS



CHORIZO AND PICKLED CARROT STICKS

PORK POT STICKERS

In a large bowl, combine ½ medium head shredded **napa (or savoy) cabbage** with 1 tsp **kosher salt** and toss. Transfer to a colander and let drain for 30 minutes. Over a sink or bowl, press out excess moisture from the cabbage. In a medium mixing bowl, combine 8 oz [230 g] **ground pork**, 1 Tbsp thinly sliced **green onions**, ½ tsp ground **white pepper**, 1 clove minced **garlic**, 1 tsp grated fresh **ginger**, 2 Tbsp **soy sauce**, 1 Tbsp **rice vinegar**, 1 tsp **mirin**, and 2 tsp **cornstarch** and mix well. Add the drained cabbage and mix until incorporated. Cover tightly with plastic wrap and refrigerate until cold, at least 1 hour or for up to 1 day. Line a baking sheet with parchment paper and sprinkle it lightly with cornstarch. Place a 3-in [7.5-cm] **pot sticker wrapper** in your hand and place a rounded 1-tsp scoop of the filling in the center of the wrapper. Wet the inside edge of the wrapper with water and bring the edges together, forming a half-moon shape and pressing firmly with your fingers to seal. (If desired, pleat the edges together or press with a fork.) Place the pot sticker on the baking sheet and cover with a clean kitchen towel or plastic wrap (to prevent drying out) and form more pot stickers using additional wrappers and the remaining filling. (If making ahead, freeze the pot stickers on the baking sheet for 15 minutes, or until frozen solid. Transfer to an airtight container and freeze for up to 1 week. No thawing is required before cooking.) In a large heavy-bottomed nonstick or cast-iron skillet (keep the lid close

CONT'D



by for later use) over medium-high heat, warm ½ tsp **vegetable oil** and ½ tsp **sesame oil**. When the oil is hot, place the pot stickers in a single layer with the sealed edges facing up and cook until the bottoms are golden brown, about 2 minutes. Add about ⅓ cup [80 ml] hot water to the skillet and cover immediately. (Stand back from the skillet while adding the water to avoid getting splashed.) Continue to cook, covered, until the water evaporates, about 3 minutes (or about 8 minutes if the pot stickers were frozen). Remove the lid and allow the pot stickers to cook uncovered for another 2 to 3 minutes, or until the bottoms are crisp and golden. Transfer to a serving dish and serve warm with Pot Sticker Dipping Sauce (page 381). SERVES 10 TO 12

GROUND TURKEY POT STICKERS Instead of ground pork, use 8 oz [230 g] **ground turkey**. SERVES 10 TO 12



GROUND TURKEY
POT STICKERS

TOFU-VEGGIE POT STICKERS Instead of ground pork, prepare a tofu-and-vegetable filling. In a large saucepan over medium heat, warm 1 Tbsp **canola oil** and sauté 1 cup [100 g] thinly sliced **white mushrooms**, 1½ cups [150 g] finely chopped **napa (or savoy) cabbage**, ¾ cup [70 g] finely grated **carrot**, 1 tsp grated **ginger**, 1 clove minced **garlic**, 1 Tbsp thinly sliced **green onions**, ½ tsp **kosher salt**, and ¼ tsp ground **white pepper** until the vegetables have softened, 5 to 10 minutes. Transfer the mixture to a colander and press lightly to drain off excess liquid. Add 8 oz [230 g] drained mashed **extra-firm tofu** and 1 Tbsp **cornstarch**. Toss to combine and refrigerate until cold before using to fill the pot stickers. SERVES 10 TO 12



CHILI PEPPER JELLY–GLAZED LAMB MEATBALLS

Line a rimmed baking sheet with parchment paper or aluminum foil. In a large mixing bowl, combine 1 lb [455 g] **ground lamb**, 2 Tbsp finely grated or finely minced **onion**, 1 Tbsp chopped fresh **flat-leaf parsley**, 1½ tsp finely chopped fresh **mint leaves**, ¾ cup [40 g] fresh **bread crumbs**, 1 clove minced **garlic**, 1 Tbsp **Worcestershire sauce**, 1 Tbsp **ketchup**, 1 tsp **smoked paprika**, ½ tsp **kosher salt**, and ¼ tsp freshly ground **black pepper**. Mix lightly with clean hands until combined, then add 1 lightly beaten **egg** and mix again. Shape into 1-in [2.5-cm] balls, place them on the baking sheet, cover with plastic wrap, and refrigerate for about 30 minutes. Preheat the oven to 350°F [180°C]. Bake the meatballs for 20 to 25 minutes, or until the internal temperature is 165°F [75°C]. Immediately add the cooked meatballs to ½ recipe **Chili–Pepper Jelly Glaze** (page 375) in a saucepan and simmer uncovered over low heat for 2 to 3 minutes, stirring gently as needed, until the meatballs are nicely glazed. Serve warm. SERVES 8 TO 10

LAMB AND PISTACHIO MEATBALLS Add ¼ cup [30 g] chopped shelled roasted **pistachios** to the meatball mixture before baking. Instead of coating the meatballs with Chili–Pepper Jelly Glaze, pour 1 recipe **Mint-Lemon Yogurt Sauce** (page 381) into a dipping bowl. Garnish the serving platter with additional chopped pistachios. SERVES 8 TO 10

POMEGRANATE-GLAZED LAMB MEATBALLS Instead of Chili–Pepper Jelly Glaze, use 1 recipe **Pomegranate Glaze** (page 375). SERVES 8 TO 10



CHILI PEPPER JELLY–GLAZED LAMB MEATBALLS


LAMB AND PISTACHIO
MEATBALLS



POMEGRANATE-GLAZED
LAMB MEATBALLS

GRILLED SKIRT STEAK SKEWERS WITH GRAPE TOMATOES

Place an 8-oz [230-g] **skirt steak** in a resealable plastic bag and pour in 1 recipe **Steak Marinade** (page 374), pressing out excess air from the bag before securely sealing. Place the bag in a dish and refrigerate for 4 to 6 hours. Remove the bag from the refrigerator 20 to 30 minutes before grilling to allow the meat to come to room temperature. Drain off and discard the marinade and pat the steak completely dry with paper towels. Heat a grill pan or cast-iron skillet over high heat. Brush the steak lightly with **canola oil** and grill for 3 to 5 minutes on each side, until the internal temperature is 130° to 135°F [55° to 60°C] for medium-rare. Place the steak on a large clean platter and allow it to rest for 10 minutes before slicing. Rinse and pat dry 24 **grape tomatoes**. Using a sharp knife, cut the steak in half crosswise, then thinly slice each half across the grain into pieces about ⅛ in [4 mm] thick. Fanfold each steak slice and skewer along with 1 grape tomato. Serve at room temperature. SERVES 10 TO 12

GRILLED SKIRT STEAK SKEWERS WITH PICKLED HARICOTS VERTS AND ROSEMARY FINGERLING POTATOES Instead of grape tomatoes, use 1 recipe **Roasted Rosemary Fingerling Potatoes** (page 389) and 12 halved **Quick Pickled Haricots Verts** (page 194). Cut the steak slices in half crosswise. Skewer a slice of steak, followed by a piece of potato, a piece of haricot vert, and another slice of steak. Serve at room temperature. SERVES 10 TO 12

GRILLED SKIRT STEAK SKEWERS WITH HERBED CHEESE AND THYME Instead of the grape tomatoes, use 4 oz [115 g] **soft herbed cheese** (such as Gourmandise Walnut Cheese or Boursin). Spoon 1 to 2 tsp of the cheese on one end of each slice of skirt steak, sprinkle with a pinch of chopped fresh **thyme** (if using herbed cheese, you can omit the thyme), and roll up. Secure with a cocktail fork or toothpick. Garnish the platter with fresh thyme sprigs and serve at room temperature. SERVES 10 TO 12



GRILLED SKIRT STEAK SKEWERS WITH GRAPE TOMATOES

GRILLED SKIRT STEAK SKEWERS WITH PICKLED HARICOTS VERTS AND ROSEMARY FINGERLING POTATOES




GRILLED SKIRT STEAK
SKEWERS WITH HERBED
CHEESE AND THYME

BEEF TENDERLOIN KEBOBS WITH BALSAMIC–RED WINE REDUCTION

Cut a 12-oz [340-g] piece **beef tenderloin** into ¾- to 1-in [2- to 2.5-cm] cubes. In a large bowl, toss the beef with 2 tsp **canola oil**, then season with 1 tsp **kosher salt** and ½ tsp freshly ground **black pepper**. In a large nonstick skillet over medium heat, warm 2 tsp **olive oil** and 1 tsp **unsalted butter**. Add 10 oz [280 g] stemmed **cremini mushrooms** and sauté for about 5 minutes, or until the mushrooms are golden. Transfer to a plate and set aside. In the same skillet over medium-low heat, warm an additional 1 Tbsp olive oil and sauté 1 cup [130 g] thawed and towel-dried frozen **pearl onions** for 2 to 3 minutes, or until the onions begin to turn golden brown but are still firm. In a large grill pan or heavy-bottomed skillet over medium-high heat, sear the beef for 1 minute on each side to brown, or until the internal temperature is 130° to 135°F [55° to 60°C] for medium-rare. Thread the beef, pearl onions, and mushrooms onto small wooden skewers, one piece of each per skewer. Brush or drizzle with 1 recipe **Balsamic–Red Wine Reduction** (page 374). Serve warm.

SERVES 10 TO 12



BEEF TENDERLOIN PUFF PASTRY CUPS WITH CARAMELIZED RED ONION JAM In a large grill pan or skillet over medium-high heat, sear one 8-oz [230-g] piece **beef tenderloin**, about 1 in [2.5 cm] thick, for 3 to 4 minutes per side, or until the internal temperature is 130° to 135°F [55° to 60°C] for medium-rare. Transfer to a plate and let rest for about 10 minutes, then cut into 18 cubes. Spoon 1 tsp **Caramelized Red Onion Jam** (page 48) into each of 1 recipe **Puff Pastry Cups** (page 394), then place a sliced tenderloin cube on top. Serve right away. SERVES 10 TO 12



BEEF TENDERLOIN LETTUCE CUPS WITH HORSERADISH CREAM In a large grill pan or skillet over medium-high heat, sear one 12-oz [340-g] piece **beef tenderloin**, about 1 in [2.5 cm] thick, for 3 to 4 minutes per side, or until the internal temperature is 130° to 135°F [55° to 60°C] for medium-rare. Let cool, then cover with plastic wrap and refrigerate for at least 1 hour, or for up to 1 day. Cut the beef against the grain into ¼-in [6-mm] slices while cold. Gently wash and dry the leaves of 1 head **Bibb lettuce**, then layer each leaf with 1 or 2 tenderloin slices, 1 Tbsp **pea shoots**, and 1 tsp **Horseradish Cream** (page 378). Season with **coarse sea salt** and freshly ground **black pepper**. Serve right away. SERVES 10 TO 12





SWEETS

MEYER LEMON SHORTBREAD BITES

Preheat the oven to 325°F [165°C]. Lightly butter an 8-by-8-in [20-by-20-cm] glass baking dish. In the bowl of a stand mixer fitted with the paddle attachment, mix together ⅔ cup plus 3 Tbsp [175 g] **granulated sugar** and 2 Tbsp grated **Meyer lemon zest** on low speed until thoroughly combined. Reserve 3 Tbsp of the zest-sugar mixture and set aside. Add 1 cup [220 g] softened **unsalted butter** and 1 tsp freshly squeezed **Meyer lemon juice** to the mixer bowl and beat on low speed until just combined. In a separate mixing bowl, whisk together 2 cups [280 g] **all-purpose flour**, 3 Tbsp **cornstarch**, ¼ tsp **baking powder**, and ¼ tsp **kosher salt**. Add the dry ingredients to the butter mixture and mix on low speed until just incorporated. Transfer the dough to the baking dish and pat it into an even layer. Bake for 30 to 45 minutes, or until lightly browned around the edges. While still warm, sprinkle the shortbread with the reserved zest-sugar mixture and tilt the baking dish to coat the surface. Let cool completely. Cut the shortbread into 1½-in [4-cm] squares while still in the baking dish. (Store in an airtight container at room temperature for up to 1 week, or in the freezer for up to 3 weeks.) Serve at room temperature. SERVES 18 TO 20

KEY LIME SHORTBREAD BITES Instead of Meyer lemon, use 2 Tbsp grated **Key lime zest** and 1 tsp freshly squeezed **Key lime juice**. SERVES 12 TO 14

MANDARIN ORANGE SHORTBREAD BITES Instead of Meyer lemon, use 2 Tbsp grated **mandarin orange zest** and 1 tsp freshly squeezed **mandarin orange juice**. SERVES 12 TO 14



MEYER LEMON
SHORTBREAD BITES



KEY LIME SHORTBREAD BITES



MANDARIN ORANGE
SHORTBREAD BITES

SLICE-AND-BAKE CHOCOLATE COOKIES

In a medium bowl, sift together 2½ cups [350 g] **all-purpose flour**, ¾ cup [70 g] **natural cocoa powder**, and ½ tsp **baking soda** and set aside. In the bowl of a stand mixer fitted with the paddle attachment, beat together 1 cup [220 g] softened **unsalted butter**, 1 cup [200 g] **granulated sugar**, 3 Tbsp **light brown sugar** , and ½ tsp **kosher salt** on medium speed for about 3 minutes, or until light and fluffy. Add 1 **egg yolk** and 2 tsp **vanilla extract** and mix on low speed for 1 to 2 minutes. With the mixer running on low, gradually add the dry ingredients and mix until the dough comes together into a ball. Turn the dough onto a large rectangle of wax paper or plastic wrap, using a spatula to scrape the sides of the bowl. With your hands, shape the dough into a log about 2 in [5 cm] in diameter and wrap it tightly in the wax paper. Freeze for at least 20 minutes, or for up to 1 month. Preheat the oven to 375°F [190°C]. Line two baking sheets with parchment paper. Slice the dough log into rounds ¼ in [6 mm] thick with a sharp, thin knife (if the dough is frozen solid, let thaw at room temperature for about 10 minutes before slicing). Arrange the rounds on the baking sheets and sprinkle them with **turbinado sugar**. Bake for 8 to 10 minutes, or until slightly puffed in the center and set around the edges. Let cool on the baking sheets. Store in an airtight container at room temperature for up to 3 days. SERVES 18 TO 20



SLICE-AND-BAKE VANILLA-CINNAMON COOKIES In a medium bowl, whisk together 2 cups [280 g] **all-purpose flour**, 1 tsp **ground cinnamon**, ½ tsp **kosher salt**, and ¼ tsp **baking soda** and set aside. In the bowl of a stand mixer fitted with the paddle attachment, beat together ¾ cup [165 g] softened **unsalted butter**, ¼ cup [50 g] **granulated sugar**, and ¼ cup [50 g] firmly packed **brown sugar** on medium speed for about 2 minutes, or until light and fluffy. Add 1 Tbsp **vanilla extract**, 1 Tbsp **light agave syrup** (or corn syrup), and 1 **egg** plus 1 **egg yolk**, beating on medium-low speed after each addition until just incorporated. With the mixer running on low speed, gradually add the dry ingredients and mix until the dough comes together into a ball. Proceed as directed on page 338 to form and bake the cookies.

SERVES 18 TO 20


GLOBAL

CREAM-FILLED CHOCOLATE OR VANILLA COOKIE SANDWICHES In a small saucepan over medium heat, bring ¼ cup [60 ml] **heavy cream** to a boil. Place 4 oz [115 g] finely chopped **white chocolate** in a heatproof bowl. Pour the hot cream over the chocolate and let stand for 1 to 2 minutes, then stir until the mixture is completely smooth. Set aside to cool slightly. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat ½ cup [110 g] softened **unsalted butter** on medium-high speed until creamy. Add 1½ cups [180 g] **powdered sugar**, 1 tsp **vanilla extract**, and ¼ tsp **kosher salt** and beat on low speed until well combined. Fold the white chocolate mixture into the butter mixture until incorporated. Flip half of 1 recipe **Slice-and-Bake Chocolate Cookies or Slice-and-Bake Vanilla-Cinnamon Cookies** bottom-side up and use a knife or small spatula to top each inverted cookie with 2 tsp of filling. Place the remaining cookies, bottom-side down, on top of the filling and press gently to bind the cookies together. Store in an airtight container in the freezer for up to 3 weeks. Thaw for about 30 minutes at room temperature before serving. SERVES 10 TO 12



CRISPY RICE CEREAL SQUARES WITH BROWNED BUTTER AND FLEUR DE SEL

Grease an 8-by-8-in [20-by-20-cm] baking dish with 1 Tbsp **unsalted butter**. In a large metal bowl, combine one 10-oz [300-g] bag **mini marshmallows**, one 10-oz [300-g] bag **regular marshmallows**, and 1 tsp **fleur de sel**. In a small heavy-bottomed saucepan over medium-high heat, melt 1 cup [220 g] unsalted butter and cook, stirring constantly, until foamy with light brown specks and a nutty aroma. Pour the browned butter over the marshmallows and stir with a spatula until well combined and mostly melted (the regular marshmallows should be only partially melted). Gently fold in one 12-oz [340-g] box **crispy rice cereal**. Transfer the mixture to the baking dish and press it down with a spatula. Cover with a piece of wax paper or parchment paper and use the bottom of a ramekin (or smaller square baking dish) to flatten the mixture to an even thickness. Let cool for 1 to 2 hours, then cut into 2-in [5-cm] squares while still in the baking dish. Store in an airtight container at room temperature for up to 3 days. SERVES 10 TO 12



CRISPY RICE CEREAL SQUARES WITH WHITE CHOCOLATE AND RAINBOW SPRINKLES Put 12 oz [340 g] **white chocolate chips** in a medium glass bowl. Microwave on 50 percent power in 30-second intervals, stirring often, until mostly melted. Continue stirring to melt the remaining lumps. Pour the chocolate on top of the rice treats in the baking dish. Use a spatula to evenly distribute and smooth the chocolate. Immediately sprinkle **rainbow sprinkles** or nonpareils on top. Let cool and harden for 1 to 2 hours before cutting into squares.

SERVES 10 TO 12



TOASTED CRISPY RICE CEREAL AND MILK SQUARES

Preheat the oven to 275°F [135°C]. Grease an 8-by-8-in [20-by-20-cm] baking dish with 1 Tbsp **unsalted butter**. In a large bowl, combine ½ cup [35 g] **powdered milk**, 3 Tbsp **light agave syrup**, 2 Tbsp melted unsalted butter, and one-third of a 12-oz [340-g] box **crispy rice cereal** and stir to combine. Spread the mixture on a parchment paper–lined baking sheet and bake for 15 minutes, or until lightly toasted. Set aside to cool. In a large metal bowl, combine one 10-oz [300-g] bag **mini marshmallows**, one 10-oz [300-g] bag **regular marshmallows**, and 1 tsp **kosher salt**. In a small heavy-bottomed saucepan over medium-high heat, melt an additional 1 cup [220 g] unsalted butter and cook, stirring constantly, until foamy with light brown specks and a nutty aroma. Pour the browned butter over the marshmallows and stir with a spatula until well combined and mostly melted (the regular marshmallows should be only partially melted). Gently fold in the toasted cereal mixture and the remaining crispy rice cereal from the box. Proceed as directed on page 344 to press the mixture into the baking dish and cut it into squares. SERVES 10 TO 12



CAST-IRON BROWNIES

Preheat the oven to 350°F [180°C]. Grease a 9-in [23-cm] cast-iron skillet with 1 tsp **canola oil**. In a medium metal bowl, combine 6 oz [170 g] finely chopped **70% dark chocolate** and 6 Tbsp [85 g] cubed **unsalted butter**. Place the bowl over a pot of gently simmering water, stirring until the chocolate is melted and completely smooth. Set aside to cool slightly. In the bowl of a stand mixer fitted with the whisk attachment, beat 4 **eggs**, 1½ cups [300 g] firmly packed **brown sugar**, ½ tsp **kosher salt**, and 2 tsp **vanilla extract** on high speed until thickened and a lighter shade of yellow. Fit the mixer with the paddle attachment. With the mixer on low speed, pour the melted chocolate into the egg mixture and beat until just combined. Add ¾ cup [105 g] **all-purpose flour** and beat on low speed for about 2 minutes, or until just combined. Pour the batter into the skillet and bake for about 25 minutes, until slightly cracked on top and a toothpick inserted in the center comes out clean. Let cool completely in the skillet. (Store, covered with plastic wrap, at room temperature for up to 2 days.) Cut the brownies into 2-in [5-cm] wedges and serve dusted with powdered sugar. SERVES 14



CAST-IRON BLONDIES Preheat the oven to 375°F [190°C]. Line a 9-in [23-cm] cast-iron skillet with parchment paper. In a medium heavy-bottomed saucepan over medium-high heat, melt ¾ cup [170 g] **unsalted butter** and cook, stirring constantly, until foamy with light brown specks and a nutty aroma. In a medium bowl, combine 1¾ cups [350 g] firmly packed **brown sugar**, 3 Tbsp **granulated sugar**, and 1 tsp **kosher salt**. Add the browned butter and whisk until smooth. Add 2 **eggs** and 1 Tbsp **vanilla extract**, and whisk for 30 seconds, or until just combined. Let sit for a few minutes. Whisk again for 30 seconds. Add 1½ cups [210 g] **all-purpose flour**, 1 tsp **baking powder**, and ½ tsp **baking soda** and stir until just combined. Stir in ¾ cup [130 g] **white chocolate chips**, ¾ cup [130 g] **semisweet chocolate chips**, ½ cup [60 g] chopped toasted **pecans**, and ½ cup [60 g] slivered raw **almonds**. Pour the batter into the skillet and bake for about 25 minutes, or until the edges are lightly browned. The center might look gooey and raw, but it will firm and set with cooling. Let cool completely in the skillet. (Store, covered with plastic wrap, at room temperature for up to 2 days.) Cut the blondies into 2-in [5-cm] wedges and serve.

SERVES 14



CAST-IRON S'MORES Preheat the oven to 350°F [180°C]. Grease a 9-in [23-cm] cast-iron skillet with 1 tsp **canola oil**. Break up 4 full sheets **graham crackers**, place them in a food processor along with ½ cup [100 g] **granulated sugar**, 2 cups [280 g] **all-purpose flour**, and ¼ tsp **kosher salt** and process until finely ground. Add ¾ cup [165 g] softened **unsalted butter**, 1 Tbsp at a time, pulsing after each addition; the dough should resemble wet sand. Press the dough into the skillet, then poke it all over with a fork. Bake for about 10 minutes, or until light golden brown. Let cool slightly; leave the oven on. In a medium bowl, whisk together ½ cup plus 2 Tbsp [130 g] melted **coconut oil**, 1 cup [200 g] firmly packed **brown sugar**, ¼ cup [50 g] granulated sugar, and ½ tsp **vanilla extract**. Mix in 3 **eggs**, one at a time, stirring until just combined. Add ½ cup [70 g] all-purpose flour, ½ cup [50 g] **natural cocoa powder**, ¼ tsp **baking powder**, and ½ tsp kosher salt and stir until well combined. Pour the batter on top of the graham cracker base. Bake for another 20 to 25 minutes, or until the edges have begun to set and a toothpick inserted in the center comes out clean. Immediately sprinkle 1 cup [85 g] **semisweet chocolate chips** over the top and let stand for about 5 minutes, or until the chips begin to melt, then use a spatula to spread the chocolate over the surface. (Store, covered with plastic wrap, at room temperature for up to 2 days.) Preheat the broiler. Top the chocolate with one 24-oz [680-g] bag **jumbo marshmallows**, distributing them evenly. Broil the s'mores, watching very carefully, until the marshmallows are golden brown, 3 to 5 minutes. Let cool slightly, then cut into 2-in [5-cm] wedges. Serve warm. SERVES 14



MINI BROWN SUGAR CUPCAKES WITH MAPLE–CREAM CHEESE FROSTING

Preheat the oven to 325°F [165°C]. Line three 12-well mini muffin pans with baking cups. In a medium bowl, whisk together 1⅓ cups [185 g] **all-purpose flour**, ½ tsp **baking powder**, ½ tsp **baking soda**, and ¼ tsp **kosher salt**. In the bowl of a stand mixer fitted with the paddle attachment, beat ¾ cup [165 g] softened **unsalted butter** and ¾ cup [150 g] firmly packed **light brown sugar** on high speed for 2 to 3 minutes, or until light and fluffy. Add 2 **eggs**, one at a time, and mix on low speed for 1 to 2 minutes, scraping down the sides of the bowl as needed. Add 1 tsp **vanilla extract** and ½ cup [120 ml] **whole milk** and mix on low speed for another 2 minutes. Add the flour mixture and mix on low speed until just incorporated. Fill the baking cups two-thirds full with batter and bake for 8 to 10 minutes, or until the cupcakes are puffed and golden and a toothpick inserted into the centers comes out clean. Let cool completely in the pans. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup [220 g] softened **cream cheese** and ½ cup [110 g] softened unsalted butter on medium speed until thoroughly mixed. Add 3 Tbsp **maple syrup**, 1 tsp vanilla extract, ¼ tsp kosher salt, and 2 cups [250 g] **powdered sugar**. Mix on medium-low speed until thoroughly incorporated. Remove the cooled cupcakes from the pans and use a spatula to spread on the frosting or fill a pastry bag with frosting and pipe it on. Store in an airtight container in a single layer in the refrigerator for up to 2 days or in

the freezer for up to 1 week. Bring to room temperature before serving; if frozen, first thaw overnight in the refrigerator. SERVES 18 TO 20

MINI BROWN SUGAR CUPCAKES WITH MAPLE-BOURBON–CREAM CHEESE FROSTING Add 2 tsp **bourbon** to the frosting. SERVES 18 TO 20

MINI BROWN SUGAR CUPCAKES WITH PUMPKIN PIE–CREAM CHEESE FROSTING Instead of maple syrup, use ¼ cup [60 g] **pumpkin purée**, ½ tsp **ground cinnamon**, and ¼ tsp **ground nutmeg** in the frosting. SERVES 18 TO 20



MINI BROWN SUGAR CUPCAKES WITH MAPLE–CREAM CHEESE FROSTING

MINI BROWN SUGAR CUPCAKES WITH MAPLE-BOURBON–CREAM CHEESE FROSTING




MINI BROWN SUGAR
CUPCAKES WITH PUMPKIN PIE–
CREAM CHEESE FROSTING

FROZEN APRICOT SOUFFLÉS

Freeze 2½ cups [455 g] pitted and sliced ripe **apricots** for about 1 hour. Meanwhile, prepare ten 4-oz [120-ml] ramekins by wrapping a 1-by-12-in [2.5-by-30-cm] strip of parchment paper or aluminum foil around the rim of each, with about ¼ in [6 mm] extending above the rim; secure the strip to the ramekin with a rubber band. Chill the bowl and whisk attachment of a stand mixer in the freezer for 10 minutes. Pour 2 cups [480 ml] cold **heavy cream** into the chilled mixer bowl and beat with the whisk attachment on medium-high speed until soft peaks form, 1 to 2 minutes. Transfer the whipped cream to a bowl, cover, and refrigerate for up to 3 hours. Wash and dry the mixer bowl and whisk attachment. Fill a saucepan halfway with water, bring to a boil, and remove from the heat. In the clean mixer bowl, combine 5 **egg whites**, ¾ cup [150 g] **granulated sugar**, and ¼ tsp **cream of tartar**. Set the bowl over the saucepan and whisk until the sugar has completely dissolved. Transfer the bowl to the stand mixer fitted with the whisk attachment and beat on medium-high speed until stiff, shiny peaks form. In a food processor, purée the frozen apricots with 1 tsp freshly squeezed **lemon juice** until completely smooth. Fold the purée into the beaten egg whites, then gently fold in the whipped cream. Evenly divide the mixture among the ramekins and freeze for at least 2 hours, or for up to 1 day. Remove the ramekins from the freezer, unwrap the parchment collars, and let sit at room temperature for 5 to 10 minutes. Garnish the soufflés with fresh mint leaves and serve in the ramekins. SERVES 10

FROZEN PINEAPPLE SOUFFLÉS Instead of apricots, use 3 cups [420 g] chopped fresh, ripe **pineapple**. SERVES 10

WHIPPED FROZEN YOGURT WITH RASPBERRIES AND HONEY Place 2 cups [480 g] plain **Greek yogurt** in a fine-mesh sieve set over a bowl, cover with plastic wrap, and refrigerate overnight to drain off excess liquid. In a food processor, combine the drained yogurt, 2 cups [280 g] frozen **raspberries**, 2 to 3 Tbsp **Amaretto liqueur** or kirsch, and 2 Tbsp **honey**. Pulse until just combined. Evenly divide the mixture among eight 4-oz [120-ml] ramekins and freeze for at least 1 hour, or for up to 3 hours. Remove the ramekins from the freezer just before serving. SERVES 8



FROZEN APRICOT SOUFFLÉS



FROZEN PINEAPPLE SOUFFLÉS


WHIPPED FROZEN YOGURT
WITH RASPBERRIES AND HONEY

PETITE BLUEBERRY GALETTES

In a medium bowl, whisk together 2¾ cups [385 g] **all-purpose flour**, 2 Tbsp **granulated sugar**, and ½ tsp **kosher salt**. Cut 1 cup [220 g] **unsalted butter** into ½-in [12-mm] cubes, toss with the flour, and freeze for 10 minutes. Transfer the mixture to a food processor and pulse until the butter is in pea-sized chunks. Return the mixture to the mixing bowl and freeze again for 5 to 10 minutes. In a liquid measuring cup, stir together ¼ cup [60 ml] **whole milk**, 2 well-beaten **egg whites**, and 1½ Tbsp freshly squeezed **lemon juice**. Gradually pour the milk mixture over the flour mixture, stirring with a fork. If the dough does not come together, add ice water, 1 Tbsp at a time, until it holds together in a mass. Turn onto a lightly floured surface, divide into two equal pieces, wrap in plastic wrap, and freeze for 10 minutes or refrigerate for at least 2 hours or up to 3 days. Preheat the oven to 400°F [200°C]. Line two baking sheets with parchment paper. In a medium bowl, toss together 3 cups [450 g] fresh **blueberries**, ½ cup [100 g] granulated sugar, 2 Tbsp **cornstarch**, 2 tsp freshly squeezed lemon juice, and 2 tsp grated **lemon zest**, until the berries are coated. On a lightly floured surface, roll out each piece of dough to a 12-in [30.5-cm] square about ⅛ in [3 mm] thick. Using a pizza cutter or knife, cut each square into nine 4-in [10-cm] squares and place them 1½ in [4 cm] apart on the baking sheets. Pile 1 to 2 Tbsp berries onto the center of each dough square, leaving a 1-in [2.5-cm] border. Fold the pastry over the fruit, pleating to hold it in. In a small

bowl, whisk together 1 **egg yolk** and 2 Tbsp **heavy cream** (or whole milk). Brush the pastry with this glaze and sprinkle with additional granulated sugar (or turbinado sugar). Bake for 30 to 40 minutes, or until the filling is bubbly and the pastry is well browned. Slide the parchment paper with the galettes onto wire racks. Serve warm with ice cream or mascarpone cheese. SERVES 18

PETITE PLUM GALETTES Instead of blueberries, use 5 or 6 ripe **plums**, pitted and cut into slices about ⅛ in [3 mm] thick. SERVES 18

PETITE PEAR GALETTES Instead of blueberries, use 2 or 3 medium ripe **pears**, cored and cut into slices about ⅛ in [3 mm] thick, and tossed with 2 Tbsp **brown sugar**, ½ tsp **almond extract**, and 1 tsp **vanilla extract**. Serve warm with ice cream and caramel sauce. SERVES 18



PETITE BLUEBERRY GALETTES

PETITE PLUM GALETTES





PETITE PEAR GALETTES

COCONUT LATTE TRUFFLES

Line an 8-by-8 in [20-by-20 cm] baking dish with parchment paper or aluminum foil. In a large metal bowl, combine 12 oz [340 g] finely chopped **70% dark chocolate** and 1 Tbsp **instant espresso powder**. In a heavy-bottomed saucepan over medium heat, bring 1 cup [240 ml] **heavy cream** to a boil. Pour the hot cream over the chocolate and let sit for 2 minutes, then stir or whisk until smooth and glossy. Pour the mixture into the baking dish and refrigerate for about 2 hours, or until the ganache firms up. Use a spoon to scoop about 1 Tbsp of the ganache and use your hands to roll it into a truffle about ¾ in [2 cm] in diameter. (If the ganache is too firm to scoop, let it sit at room temperature for 5 to 10 minutes to soften slightly.) Roll the truffles in ½ cup [40 g] **flaked coconut** to coat. Store in an airtight container in the refrigerator for up to 5 days. Bring to room temperature before serving. MAKES ABOUT 36 TRUFFLES

BAILEY'S COCOA TRUFFLES Instead of 1 cup [240 ml] heavy cream and espresso powder, use ½ cup [120 ml] **heavy cream** and 1 cup [240 ml] **Bailey's Irish Cream**. Instead of rolling the truffles in coconut, arrange them in a single layer on a baking sheet and dust with ½ cup [50 g] **natural cocoa powder**. MAKES ABOUT 36 TRUFFLES

PEANUT BUTTER–MACADAMIA CRUNCH TRUFFLES Instead of espresso powder, use 1 cup [260 g] **peanut butter** and 1 tsp **vanilla extract**. Instead of coconut, use ½ cup [60 g] finely chopped toasted **macadamia nuts** (see page 382) to coat. MAKES ABOUT 48 TRUFFLES


COCONUT LATTE TRUFFLES



BAILEY'S COCOA TRUFFLES



PEANUT BUTTER–
MACADAMIA CRUNCH
TRUFFLES



BUILDING BLOCKS

ROSEMARY SALT

In a medium sauté pan over medium heat, stir the chopped leaves of 1 sprig fresh **rosemary** and ¼ cup [40 g] **kosher salt** for 5 to 10 minutes, or until warm and fragrant. Let cool completely. Store in an airtight container at room temperature for at least 1 day, or for up to 3 months.

MAKES ¼ CUP [40 G]

CHICKEN WING BRINE

In a medium saucepan over low heat, combine 3 cups [720 ml] **water**, ¼ cup [40 g] **kosher salt**, ¼ cup [50 g] **granulated sugar**, and 3 Tbsp **rice vinegar** and stir until dissolved. Refrigerate in an airtight container until cold, or for up to 2 weeks, before using. MAKES ABOUT 3¼ CUPS [770 ML]

STEAK MARINADE

In a small bowl, whisk together ½ cup [120 ml] **vegetable oil**, ¼ cup [60 ml] **Worcestershire sauce**, ¼ cup [60 ml] **balsamic vinegar**, ½ tsp **hot sauce**, ½ tsp **onion salt**, and ½ tsp freshly ground **black pepper**. Use right away or refrigerate in an airtight container for up to 2 weeks. Whisk to recombine before using. MAKES 1 CUP [240 ML]

BALSAMIC–RED WINE REDUCTION

In a small nonreactive saucepan over low heat, combine ½ cup [120 ml] **red wine**, ½ cup [120 ml] **balsamic vinegar**, 1 Tbsp **granulated sugar**, ¼ tsp **kosher salt**, ¼ tsp freshly ground **black pepper**, and ½ tsp chopped fresh **rosemary**. Simmer for about 5 minutes, or until reduced

to ⅓ cup [80 ml] and thick enough to coat the back of a spoon. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ⅓ CUP [80 ML]

CHILI–PEPPER JELLY GLAZE

In a medium saucepan over low heat, combine ⅓ cup [85 g] **ketchup**, ¼ cup [60 ml] **water**, 3 Tbsp **pepper jelly**, 2 tsp **olive oil**, 2 tsp **Worcestershire sauce**, 1 tsp **chili powder**, and 1 tsp freshly squeezed **lemon juice**. Bring to a simmer and cook uncovered, stirring occasionally, for 10 minutes, or until the flavors have blended. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ¾ CUPS [180 ML]

POMEGRANATE GLAZE

In a medium saucepan over low heat, combine 1 Tbsp **olive oil**, 1 cup [240 ml] **pomegranate juice**, 1 Tbsp **brown sugar**, 1 Tbsp **balsamic vinegar**, 1½ tsp freshly squeezed **lime juice**, and ¼ tsp **kosher salt**. Bring to a simmer, uncovered, and cook for 5 to 10 minutes, or until thickened and reduced by about half. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ABOUT ½ CUP [120 ML]

LEMON-MINT VINAIGRETTE

In a small bowl, whisk 2 Tbsp **extra-virgin olive oil**, 1 Tbsp **Dijon mustard**, 1 Tbsp freshly squeezed **lemon juice**, 1 tsp **honey**, and 2 Tbsp chopped fresh **mint leaves** until well blended. Use right away or refrigerate in an airtight

CONT'D

container for up to 4 days. Bring to room temperature and whisk to recombine before using. MAKES ⅓ CUP [80 ML]

CREAMY DILL DRESSING

In a small bowl, whisk 2 Tbsp **mayonnaise**, 1 Tbsp **cider vinegar**, 1 to 2 Tbsp minced fresh **dill**, 1 Tbsp finely grated peeled **cucumber**, 2 tsp **Dijon mustard**, 2 tsp freshly squeezed **lemon juice**, ¼ tsp **kosher salt**, and ¼ tsp freshly ground **black pepper** until well blended. Use right away or refrigerate in an airtight container for up to 4 days. Whisk to recombine before using. MAKES ⅓ CUP [80 ML]

RUSSIAN DRESSING

In a small bowl, whisk 1 cup [240 g] **mayonnaise**, ¼ cup [65 g] **ketchup**, 1 Tbsp drained prepared **horseradish**, 2 Tbsp **sweet pickle relish**, 2 Tbsp freshly squeezed **lemon juice**, 1 tsp **Worcestershire sauce**, ½ tsp **kosher salt**, and ¼ tsp freshly ground **black pepper** until well blended. Use right away or refrigerate in an airtight container for up to 4 days. Whisk to recombine before using. MAKES 1½ CUPS [360 ML]

TRUFFLE KETCHUP

In a small bowl, mix together ¼ cup [65 g] **ketchup** with 2 tsp **truffle oil**. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ¼ CUP [65 G]

AIOLI

In a mixing bowl steadied on a kitchen towel, whisk 1 room-temperature **egg yolk**, 1 tsp **Dijon mustard**,

1 tsp **water**, and ¼ tsp **kosher salt** until foamy and thoroughly combined. While continually whisking, very slowly and gradually drip in ¼ cup [60 ml] **safflower oil**; the mixture will start to thicken. In a slow steady stream, while whisking continuously, add an additional ¾ cup [180 ml] safflower oil. When the mixture is emulsified, gently stir in 1 Tbsp freshly squeezed **lemon juice**. Use right away or refrigerate in an airtight container for up to 5 days. MAKES 1 CUP [240 G]

CURRY AIOLI

In a small bowl, whisk ½ cup [120 g] **Aioli** (at left), 1 clove pressed **garlic**, and 1 tsp **curry powder** until well blended. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ½ CUP [120 G]

LEMON AIOLI

In a small bowl, whisk ½ cup [120 g] **Aioli** (at left) with the grated zest and juice of 1 **lemon** and 1 clove pressed **garlic** until well blended. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ½ CUP [120 G]

LEMON-CAPER AIOLI

In a small bowl, whisk ½ cup [120 g] **Aioli** (at left), 1 Tbsp **olive oil**, 1 tsp grated **lemon zest**, 1 Tbsp freshly squeezed **lemon juice**, 1 Tbsp chopped drained **capers**, 1 clove pressed **garlic**, and ¼ tsp freshly ground **black pepper** until well blended. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ½ CUP [120 G]

HORSERADISH AIOLI

In a small bowl, whisk ½ cup [120 g] **Aioli** (page 376), 3 Tbsp drained prepared **horseradish**, and 1 clove pressed **garlic** until well blended. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ½ CUP [120 G]

HORSERADISH CREAM

In a small bowl, whisk ½ cup [120 g] **sour cream**, 1½ Tbsp drained prepared **horseradish**, 1 Tbsp **mayonnaise**, 1 tsp **rice vinegar**, ½ tsp **Dijon mustard**, ¼ tsp **kosher salt**, and ¼ tsp freshly ground **black pepper** until well blended. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ⅔ CUP [170 G]

WHIPPED GORGONZOLA

In a food processor, combine ½ cup [60 g] **Gorgonzola cheese** and ¼ cup [55 g] softened **cream cheese**. Process until smooth. Use right away or refrigerate in an airtight container for up to 4 days. MAKES ¼ CUP [115 G]

WHIPPED STILTON

In a food processor, combine ½ cup [60 g] **Stilton cheese** and ¼ cup [55 g] softened **cream cheese**. Process until smooth. Use right away or refrigerate in an airtight container for up to 4 days. MAKES ¼ CUP [115 G]

CUCUMBER-DILL CREAM CHEESE

In a food processor, combine 1 finely grated small **cucumber**, ¾ cup [165 g] softened **cream cheese**, 1 tsp **rice**

vinegar, 2 tsp chopped fresh **dill**, ½ tsp grated **lemon zest**, 1 tsp freshly squeezed **lemon juice**, ½ tsp **kosher salt**, and ¼ tsp freshly ground **black pepper**. Process until smooth. Use right away or refrigerate in an airtight container for up to 4 days. MAKES 1½ CUPS [300 G]

JALAPEÑO CREAM CHEESE

In a food processor, combine ½ cup [110 g] softened **cream cheese**, 1 Tbsp minced **jalapeño**, 1 clove minced **garlic**, 2 tsp grated **lime zest**, 1 tsp freshly squeezed **lime juice**, 1 tsp **honey**, and ½ tsp **chipotle powder**. Process until smooth. Use right away or refrigerate in an airtight container for up to 4 days. MAKES ½ CUP [155 G]

PARSLEY PESTO

In a small bowl, combine 1 cup [40 g] finely chopped fresh **flat-leaf parsley**, ¼ cup [30 g] **Toasted Pine Nuts** (page 382), ¼ cup [60 ml] **extra-virgin olive oil**, 2 tsp grated **lemon zest**, 1½ Tbsp freshly squeezed **lemon juice**, and 2 cloves minced **garlic**. Toss to coat and evenly mix. Use right away or refrigerate, with plastic wrap pressed directly against the surface, in an airtight container for up to 5 days. Bring to room temperature and stir to recombine before using. MAKES ABOUT ¾ CUP [165 G]

PEA AND MINT PESTO

In a food processor, combine 1¼ cups [180 g] thawed frozen **peas**, ¼ cup [10 g] roughly chopped fresh **mint**

CONT'D

leaves, 2 Tbsp **Toasted Pine Nuts** (page 382), 2 tsp freshly squeezed **lemon juice**, 1 clove pressed **garlic**, and ¼ tsp **kosher salt**. Process until roughly chopped. Add ¼ cup [60 ml] **extra-virgin olive oil** and process until smooth. Use right away or refrigerate, with plastic wrap pressed directly against the surface, in an airtight container for up to 5 days. Bring to room temperature and stir to recombine before using. MAKES ¾ CUPS [170 G]

QUICK MARINARA SAUCE

In a medium sauté pan over medium-low heat, warm 1½ Tbsp **olive oil**. Add 1 finely chopped small **yellow onion** and 1 clove minced **garlic** and cook, stirring, for 1 to 2 minutes, or until the onion is translucent. Add 2 peeled and chopped fresh **tomatoes**, ½ peeled **carrot**, and a dash of freshly ground **black pepper**. Simmer for 20 to 30 minutes, or until thickened. Remove and discard the carrot pieces and add 1 Tbsp chopped fresh **basil**. Use right away or refrigerate in an airtight container for up to 5 days. To reheat, bring to a simmer in a small saucepan over low heat, about 5 minutes. MAKES ABOUT 1 CUP [240 ML]

PEANUT DIPPING SAUCE

In a medium bowl, mix together ½ cup [130 g] **peanut butter**, 2 Tbsp **soy sauce**, 1 tsp freshly squeezed **lime juice**, 2 dashes **hot sauce**, 1 clove minced **garlic**, and 1 tsp **granulated sugar**. Gradually stir in ½ cup [120 ml] **water**. Use right away or refrigerate in an airtight container for up to 5 days. Bring to room temperature before serving.
MAKES 1 CUP [175 G]

POT STICKER DIPPING SAUCE

In a small bowl, mix together 2 Tbsp **rice vinegar**, 1 Tbsp **soy sauce**, 1 Tbsp **water**, ¼ tsp **sesame oil**, 1 tsp **honey**, 1 tsp finely grated fresh **ginger**, 1 small clove minced **garlic**, ½ tsp thinly sliced **green onions**, and ⅛ tsp **red pepper flakes**. Use right away or refrigerate in an airtight container for up to 5 days. Bring to room temperature before serving. MAKES ⅓ CUP [80 ML]

MINT-LEMON YOGURT SAUCE

In a small bowl, mix together ¾ cup [180 g] plain **Greek yogurt**, 1 Tbsp finely chopped fresh **mint leaves**, ½ tsp grated **lemon zest**, 1½ tsp freshly squeezed **lemon juice**, 1 tsp **rice vinegar**, and 1 tsp **honey**. Use right away or refrigerate in an airtight container for up to 4 days. MAKES ¾ CUP [205 G]

CHERRY COMPOTE

In a large, nonreactive pot or saucepan over medium heat, combine 1 lb [455 g] pitted frozen **cherries** with ¼ cup [50 g] **granulated sugar** (or more if you use sour cherries). Cover and cook for 5 to 10 minutes, stirring frequently to encourage juicing and to make sure the liquid doesn't foam up and overflow, until the cherries are juicy and softened. Remove from the heat and stir in 2 tsp **Amaretto liqueur**. Let cool completely; the juices will thicken as the compote cools. Use right away or refrigerate in an airtight container for up to 2 weeks, or freeze for up to 2 months (if frozen, thaw overnight in the refrigerator). MAKES 1½ CUPS [400 G]

STOVE-TOP POPCORN

In a Dutch oven over medium-high heat, melt ¼ cup [55 g] **coconut oil** with ¼ tsp **coarse sea salt**. Have ready ¾ cup [150 g] **popcorn kernels**. Add a few kernels to the hot oil, cover, and wait for them to pop. Remove and discard the popped kernels, then add the remaining kernels to the hot oil and cover. Continue to cook, frequently shaking the pot over the heat to keep the kernels moving and keeping the lid slightly ajar. Remove from the heat when the sound of the kernels popping slows to nearly a stop, 4 to 7 minutes, depending on the heat and size of the pot. Transfer the popcorn into a large bowl to serve.

MAKES ABOUT 6 QT [215 G]

TOASTED PINE NUTS

Preheat the oven to 325°F [160°C]. Line a rimmed baking sheet with parchment paper or aluminum foil. Spread ¼ cup [30 g] **pine nuts** onto the baking sheet in a single layer and toast for 5 to 7 minutes, or until golden, turning with a spatula every 3 minutes or so. Let cool completely. Use right away or store in an airtight container at room temperature for up to 1 week. MAKES ¼ CUP [30 G]

TOASTED ALMONDS OR MACADAMIAS

Preheat the oven to 325°F [160°C]. Line a rimmed baking sheet with parchment paper or aluminum foil. Spread ⅓ cup [40 g] raw **almonds or macadamia nuts** onto the baking sheet in a single layer and toast for 10 to 15 minutes, or until golden, turning with a spatula every 5 minutes or so. Let cool completely. Use right away or store

in an airtight container at room temperature for up to 1 week. MAKES ⅓ CUP [40 G]

CANDIED CRANBERRIES

Rinse and drain 1 cup [120 g] fresh or frozen **cranberries** and place in a medium heatproof bowl; set aside. In a medium saucepan over medium heat, combine 1 cup [200 g] **granulated sugar**, 1 cup [240 ml] **water**, 1 **cinnamon stick**, and 3 **whole cloves** and simmer for 1 to 3 minutes, or until the sugar is dissolved. Remove from the heat and let cool until warm to the touch. (Don't skip the cooling stage or your cranberries will burst!) Pour the sugar syrup over the cranberries, cover, and refrigerate overnight. Line a rimmed baking sheet with parchment paper. Drain the cranberries. (You can reserve the liquid, strain out the cinnamon and cloves, and use it as simple syrup for holiday cocktails!) Pour an additional 1 cup [200 g] granulated sugar into a shallow bowl or dish and roll a small handful of cranberries at a time in the sugar until all of the cranberries are coated evenly. Transfer them to the baking sheet and let dry for 1 to 2 hours. Use right away or store in an airtight container in a cool, dry place for up to 1 week. MAKES 1 CUP [180 G]

CARAMELIZED ONIONS

Cut 4 large **yellow onions** into ¼-in [6-mm] dice. In a large sauté pan or skillet over medium-low heat, melt 1 Tbsp **unsalted butter** with 1 Tbsp **olive oil**. Add half of the diced onions, sprinkle with ½ tsp **kosher salt**, add the

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remaining diced onions, and sprinkle with an additional ½ tsp kosher salt. Loosely cover the pan, turn the heat to low, and cook for about 15 minutes before stirring. When the onions have softened and start to look translucent, remove the lid, turn the heat to medium-low, and cook, stirring occasionally, for 30 to 45 minutes more, or until the onions have turned mahogany brown and smell sweet. Let cool completely. Use right away or refrigerate in an airtight container for up to 5 days. MAKES 2 CUPS [700 G]

ROASTED ARTICHOKE HEARTS

Preheat the oven to 400°F [200°C]. Line a baking sheet with parchment paper or aluminum foil. Thaw and drain 12 oz [340 g] frozen **artichoke hearts** and pat completely dry with paper towels. Spread the artichokes in a single layer on the baking sheet. Drizzle with 1½ Tbsp **olive oil**, toss to coat, and sprinkle with ½ tsp **kosher salt**. Roast for 10 to 15 minutes, or until lightly caramelized. Let cool completely, then chop into small pieces. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ½ CUP [170 G]

ROASTED ASPARAGUS

Preheat the oven to 400°F [200°C]. Using a knife, trim the woody ends from 10 spears **asparagus**. To locate the place to cut, bend the end of each stalk to see where it naturally snaps. Place the asparagus in a roasting pan, drizzle with 1 Tbsp **olive oil**, toss to coat, and sprinkle with ¼ tsp **kosher salt**. Roast for 20 minutes, turning with a spatula after 10 minutes, or until the asparagus

is fork-tender and beginning to caramelize. Let cool completely. Use right away or refrigerate in an airtight container for up to 5 days. MAKES 10 SPEARS

ROASTED BEETS

Preheat the oven to 425°F [220°C]. Line a baking sheet with aluminum foil. Trim off the leafy tops and the root ends of 3 medium-large rinsed and scrubbed **beets**; leave the beets whole. Set the beets on the baking sheet, drizzle with 1 Tbsp **olive oil**, and sprinkle with 1 tsp **kosher salt** and ¼ tsp freshly ground **black pepper**. Place another sheet of foil on top and seal the edges. Roast for 45 minutes, or until the beets can be easily pierced with the tip of a paring knife. When cool enough to handle, use paper towels to rub off the skins, then let cool completely. Use right away or refrigerate in an airtight container for up to 5 days. MAKES 3 ROASTED BEETS

ROASTED BRUSSELS SPROUTS

Preheat the oven to 400°F [200°C]. Line a baking sheet with parchment paper or aluminum foil. Rinse and dry 7 oz [200 g] **Brussels sprouts**, trim the bottom stems, and halve each sprout lengthwise. Spread the sprouts on the baking sheets, drizzle with 1 Tbsp **olive oil**, toss to coat, and sprinkle with ¼ tsp **kosher salt**. Roast for 20 to 30 minutes, turning with a spatula every 10 minutes, until fork tender and slightly caramelized. Let cool completely. Use right away or refrigerate in an airtight container for up to 3 days. MAKES 1¼ CUPS [125 G]

ROASTED CARROTS

Preheat the oven to 400°F [200°C]. Cut 1 lb [455 g] peeled **carrots** into sticks 2 in [5 cm] long and about ¼ in [6 mm] thick. Coat a baking sheet with 1 Tbsp **olive oil** and arrange the carrots in a single layer. Drizzle with an additional 1 Tbsp olive oil and 2 tsp **honey**, toss to coat, and sprinkle with ½ tsp **kosher salt** and ¼ tsp freshly ground **black pepper**. Roast for about 25 minutes, turning with a spatula after 10 minutes, until tender and caramelized. Let cool completely. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ABOUT 2 CUPS [300 G]

ROASTED CIPOLLINI ONIONS

Preheat the oven to 400°F [200°C]. Combine 6 peeled and quartered **cipollini onions** and 3 cloves sliced **garlic** in a medium baking dish. Drizzle with 2 Tbsp **olive oil**, toss to coat, and sprinkle with ½ tsp **kosher salt**. Roast for about 25 minutes, turning occasionally with a spatula, until the onions start to caramelize. Let cool completely. Use right away or refrigerate in an airtight container for up to 5 days. MAKES 1 CUP [175 G]

ROASTED EGGPLANT

Preheat the oven to 400°F [200°C]. Peel and cut 1 small **eggplant** into 1-in [2.5-cm] cubes and toss with 2 cloves sliced **garlic**. Place in a medium baking dish, drizzle with 3 Tbsp **olive oil**, toss to coat, and sprinkle with ½ tsp **kosher salt**. Roast for 20 to 25 minutes, turning occasionally with

a spatula, until the eggplant softens. Let cool completely. Use right away or refrigerate in an airtight container for up to 5 days. MAKES 2 CUPS [300 G]

ROASTED GARLIC

Preheat the oven to 375°F [190°C]. Cut off the top of 1 large head **garlic** to expose some of the cloves. Place in a ramekin with the cut side facing up. Drizzle with 1 Tbsp **olive oil** and season with **kosher salt** and freshly ground **black pepper**. Roast for 30 to 45 minutes, or until lightly browned and softened. When cool enough to handle, separate each clove from the head and squeeze to release from the skins. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ¼ CUP [65 G]

ROASTED GRAPE TOMATOES

Preheat the oven to 375°F [180°C]. Halve 1½ cups [225 g] **grape tomatoes** and combine them with 2 cloves minced **garlic** in a roasting pan. Drizzle with 2 Tbsp **olive oil**, toss to coat, and sprinkle with ½ tsp **coarse sea salt**. Roast for 15 to 20 minutes, or until the tomatoes become soft and the juices are concentrated. Let cool completely. Use right away or refrigerate in an airtight container for up to 3 days. MAKES 1 CUP [190 G]

ROASTED KALE

Preheat the oven to 400°F [200°C]. Line two baking sheets with parchment paper or aluminum foil. Spread 10 oz [280 g] rinsed and dried **baby kale leaves** on the

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baking sheets. Drizzle with 2 Tbsp **olive oil**, toss to coat, and sprinkle with ¼ tsp **kosher salt**. Roast for about 10 minutes, turning after 5 minutes, or until the leaves begin to get slightly crisp but are not burned. Let cool completely. Use right away or refrigerate in an airtight container for up to 3 days. MAKES 2¼ CUPS [120 G]

ROASTED LEEKS

Preheat the oven to 400°F [200°C]. Trim 2 **leeks** at the root end; cut off the dark green section and discard. Cut the leeks lengthwise into quarters; rinse thoroughly in cold water to remove any sand or grit, then dry thoroughly with paper towels. Place the leeks in a roasting pan, drizzle with 2 Tbsp **olive oil**, toss to coat, and sprinkle with ½ tsp **kosher salt**. Roast for 20 to 25 minutes, or until the leeks begin to caramelize and become fork-tender. Let cool completely. Use right away or refrigerate in an airtight container for up to 5 days. MAKES 1 CUP [160 G]

ROASTED LEMON SLICES

Preheat the oven to 425°F [220°C]. Line a baking sheet with parchment paper. Cut 2 large **lemons** into ⅛-in- [4-mm-] thick slices and seed them. Lay the slices in a single layer on the baking sheet. Roast for 10 minutes on each side, or until lightly browned and caramelized. Let cool completely. Use right away or refrigerate in an airtight container for up to 3 days. MAKES ABOUT 20 SLICES

ROASTED BABY GOLD POTATOES

Preheat the oven to 400°F [200°C]. Cut 12 **baby gold potatoes** in half lengthwise and place on a rimmed baking sheet. Drizzle with 1 Tbsp melted **duck fat** (or bacon fat or vegetable oil), sprinkle with 1 tsp **kosher salt** and ¼ tsp freshly ground **black pepper**, and toss to coat. Roast for 15 to 20 minutes, or until golden and crisp, turning after the first 7 to 8 minutes. Let cool completely. Use right away or refrigerate in an airtight container for up to 3 days.

MAKES 24 PIECES

ROASTED ROSEMARY FINGERLING POTATOES

Preheat the oven to 400°F [200°C]. Cut 12 **fingerling potatoes** in half lengthwise and place on a rimmed baking sheet. Drizzle with 1 Tbsp melted **duck fat** (or bacon fat or vegetable oil), sprinkle with ½ tsp **kosher salt** and ½ tsp coarsely chopped fresh **rosemary**, and toss to coat. Roast for 15 to 20 minutes, or until golden and crisp, turning after the first 7 to 8 minutes. Let cool completely. Use right away or refrigerate in an airtight container for up to 3 days. MAKES 24 PIECES

ROASTED ACORN SQUASH

Preheat the oven to 375°F [190°C]. Line a rimmed baking sheet with parchment paper. Cut 1 medium **acorn squash** in half and place it cut-side down on the baking sheet. Roast for 35 to 40 minutes, or until fork-tender. When cool enough to handle, use a spoon to remove and discard the seeds and strings. Scoop out the flesh and

CONT'D

let cool completely. Use right away or refrigerate in an airtight container for up to 3 days. MAKES 2½ CUPS [680 G]

GRILLED CORN

Remove the husks and silks from 2 ears **corn** and brush with 1 Tbsp melted **unsalted butter**. Heat a large heavy-bottomed skillet or nonstick grill pan over medium heat. Place the corn in the pan, perpendicular to the grill ridges. Cook, turning every few minutes, until the kernels are lightly charred. When cool enough to handle, use a sharp knife to shave the kernels off the cobs. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ABOUT 1 CUP [115 G]

GRILLED PINEAPPLE

Using a sharp chef's knife, cut off the top and bottom of 1 ripe **pineapple**, then cut it lengthwise into quarters. Cut away the woody core from each quarter. Set each quarter skin-side down and run the knife along the bottom, between the skin and flesh, to remove the skin. Trim away any remaining eyes. Cut the quarters into chunks about ½ in [12 mm] thick. Brush the chunks with 2 Tbsp melted **unsalted butter**. Heat a large heavy-bottomed skillet or nonstick grill pan over medium heat. Working in batches, add the pineapple chunks in a single layer and cook until golden, about 2 minutes on each side. Let cool completely. Use right away or refrigerate in an airtight container for up to 3 days. MAKES ABOUT 3½ CUPS [560 G]

GRILLED PINEAPPLE WITH TERIYAKI GLAZE

Using a sharp chef's knife, cut off the top and bottom of 1 ripe **pineapple**, then cut it lengthwise into quarters. Cut away the woody core from each quarter. Set each quarter skin-side down and run the knife along the bottom, between the skin and flesh, to remove the skin. Trim away any remaining eyes. Cut the quarters into slices about ¼ in [6 mm] thick. In a small bowl, mix together ¼ cup [60 ml] **teriyaki sauce**, 2 Tbsp **canola oil**, 1 tsp grated fresh **ginger**, and 1 tsp **honey**. Brush the pineapple slices with the teriyaki mixture. Heat a large, heavy-bottomed skillet or nonstick grill pan over medium heat. Working in batches, add the pineapple slices in a single layer and cook until golden, about 2 minutes on each side. Let cool completely. Use right away or refrigerate in an airtight container for up to 3 days. MAKES ABOUT 3½ CUPS [560 G]

MUSHROOM CAPS

Preheat the oven to 375°F [190°C]. Line a baking sheet with parchment paper or aluminum foil. Clean 25 **cremini mushrooms** with a soft brush or by gently wiping them with a moistened paper towel. Carefully remove the stems from the caps. (If making Italian-Style Stuffed Mushrooms [page 210] or Spinach and Gruyère–Stuffed Mushrooms [page 212], trim the stems of any tough tips, finely chop the stems, and refrigerate in an airtight container for up to 1 day. If making Crab-Stuffed Mushrooms [page 214], you may discard the stems.) Dip the

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mushroom caps in 1½ Tbsp melted **unsalted butter**, then place them open-side up on the baking sheet. Bake for 10 minutes, or until the mushrooms begin to release juices and the centers become slightly tender. Remove from the oven and drain any juice that has collected in the caps. Let cool completely. Use right away or refrigerate in an airtight container for up to 1 day. MAKES 25 MUSHROOM CAPS

CHERRY TOMATO CUPS

Wash and dry 24 **cherry tomatoes**. Cut a small slice off the bottom of each tomato so that the tomatoes will stand upright. Using a paring knife, slice off the top of the tomatoes. Using a small melon baller, hollow out the insides of the tomatoes by gently scooping out and discarding the seeds and pulp. Use right away or refrigerate in a single layer on a large plate, covered with plastic wrap, for up to 2 hours before filling. MAKES 24 TOMATO CUPS

CUCUMBER CUPS

Slice the ends off 6 **English cucumbers**. Cut each cucumber crosswise into four sections. Using a paring knife, cut around the inside edge of each cucumber section. Using a small melon baller, scoop out and discard the seeds, being careful not to scoop through the bottom of the cucumber. Use right away or refrigerate in a single layer on a large plate, covered with plastic wrap, for up to 1 hour before filling. MAKES 24 CUCUMBER CUPS

STRAWBERRY CUPS

Wash and dry 1 pt [350 g] fresh medium **strawberries**. Trim the bottom points so that the berries will stand upright. Point a paring knife straight down from the top to the bottom of each strawberry and cut around the stem; remove the core and center sections. Use right away or refrigerate in a single layer on a large plate, covered with plastic wrap, for up to 2 hours before filling. MAKES ABOUT 24 STRAWBERRY CUPS

BACON CUPS

Preheat the oven to 375°F [190°C]. Turn a 12-well mini muffin pan upside down and lightly grease the bottom of the pan with canola oil. Cut 1 lb [455 g] sliced **bacon** (about 20 slices; not thick-cut) in half crosswise. Criss-cross 3 halved slices of bacon over each inverted muffin well, overlapping as much as possible. Place a second mini muffin pan of the same size upside down on top so that the bacon slices are compressed between the two pans. Place the pans on a rimmed baking sheet and bake for about 20 minutes, or until the bacon cups are crisp and browned. Remove the baking sheet from the oven and let cool completely. Lift off the top pan. Carefully remove the bacon cups and place them upside down on a paper towel–lined baking sheet to absorb excess grease. Use right away or refrigerate in an airtight container for up to 3 days. (If refrigerated, bring to room temperature before using, but do not reheat, as this will cause the cups to soften and fall apart.) MAKES 12 BACON CUPS

PHYLLO CUPS

Thaw one 8-oz [230-g] packet frozen **phyllo dough** according to the package instructions. Preheat the oven to 350°F [180°C]. Grease two 12-well mini muffin pans with nonstick cooking spray (or canola oil). Melt ¼ cup [55 g] **unsalted butter** and set aside. Unroll the phyllo onto a large sheet of plastic wrap on a cutting board. Cut the stack of phyllo sheets into quarters, cutting in half lengthwise, then crosswise. Cover any dough you are not using with plastic wrap or a damp kitchen towel to prevent it from drying out. One at a time, layer five or six pieces of phyllo into each muffin well, lightly brushing each layer with melted butter and gently pressing the dough into the bottom and against the sides of the pan; let the excess extend past the top of the pan. When all the cups have been formed, lightly brush the insides with butter. Bake for 10 minutes, or until the cups are golden brown and crispy. Let cool slightly in the pans, then transfer the cups to wire racks and let cool completely. Use right away or store in a single layer in an airtight container at room temperature for up to 3 days. MAKES 24 PHYLLO CUPS

PUFF PASTRY CUPS

Thaw one 8-oz [230-g] sheet frozen **puff pastry** according to the package instructions. Preheat the oven to 400°F [200°C]. Grease 18 wells of two 12-well mini muffin pans with nonstick cooking spray (or canola oil). Lightly dust a sheet of parchment paper with all-purpose flour and set the pastry on top. Roll the pastry out to a 9-by-18-in [23-by-46-cm] rectangle, then cut it into

eighteen 3-in [7.5-cm] squares. Press a square into each greased well; let the excess extend past the top of the pan. Using a fork, poke holes in the bottom of the cups. Bake for 10 minutes, or until the cups are golden brown. Immediately after removing the pans from the oven, use the back of a small spoon to push down the puffed centers of the pastry cups. Let cool in the pans on a wire rack for 5 to 10 minutes, then remove the cups and let cool completely. Use right away or store in a single layer in an airtight container at room temperature for up to 3 days. MAKES 18 PASTRY CUPS

PUFF PASTRY TART BASE

Thaw one 8-oz [230-g] sheet frozen **puff pastry** according to the package instructions. Lightly dust a sheet of parchment paper with all-purpose flour and set the pastry on top. Roll the pastry out to a 12-by-16-in [30.5-by-40.5-cm] rectangle. Using a fork, poke small holes all over the dough. Carefully slide the parchment paper with the pastry onto a baking sheet. Top the pastry and bake according to your chosen recipe. MAKES ONE 12-BY-16-IN [30.5-BY-40.5-CM] TART BASE

CROSTINI

Preheat the oven to 350°F [180°C]. Cut one 26-in- [66-cm-] long **baguette** into ¼-in [6-mm] or ½-in [12-mm] slices, discarding (or eating) the pointy ends. Arrange the slices on a baking sheet and brush both sides with ½ cup [120 ml] **extra-virgin olive oil** and season with 1 tsp **coarse sea salt** and ½ tsp freshly ground **black pepper**. Bake for

CONT'D

about 10 minutes, flipping the slices halfway through, until golden brown and crisp on both sides. Let cool completely. Use right away or store in an airtight container at room temperature for up to 2 days. MAKES ABOUT 60 CROSTINI

QUINOA

Using a fine-mesh strainer, rinse 1 cup [180 g] **quinoa** under cool running water. In a medium saucepan over high heat, bring 2 cups [480 ml] **vegetable broth** (or water) and the quinoa to a boil. Turn the heat to low, cover, and simmer for 10 to 15 minutes, or until the liquid is absorbed and the germ rings around the grains are visible. Fluff with a fork, partially cover, and let cool completely in the pan. Use right away or refrigerate in an airtight container for up to 5 days. MAKES ABOUT 3½ CUPS [420 G]

RISOTTO

In a medium saucepan over medium-high heat, bring 3 cups [720 ml] **vegetable broth** to a simmer, then turn the heat to low. In a large Dutch oven or heavy-bottomed saucepan over medium-low heat, warm 2 Tbsp **olive oil** and 2 Tbsp **unsalted butter**. Add ½ finely chopped medium **yellow onion** and cook until softened. Stir in 1 cup [180 g] **Arborio rice** and cook for about 3 minutes, or until each grain of rice is slightly translucent and shiny; be careful not to let the rice brown. Pour in ½ cup [120 ml] **white wine** and cook, stirring, until it is completely absorbed. Gradually add the warm broth, one ladleful at a time. Stir frequently after each addition, until the liquid is almost

fully absorbed, before adding more broth. Reserve a ladleful of stock to add at the end. Turn the heat to low and continue to cook, stirring occasionally, until the rice looks creamy and the grains are mostly tender with a slightly firm center, about 20 minutes. Add the final ladleful of broth and stir in ¼ cup [30 g] grated **Parmesan cheese**. Use right away or let cool completely and refrigerate in an airtight container for up to 5 days. MAKES 3 CUPS [420 G]

CHEDDAR GRITS

In a large saucepan over high heat, bring 2 cups [480 ml] **water** to a boil. Add 1 tsp **kosher salt** and ½ cup [70 g] **old-fashioned grits** and whisk vigorously for the first minute of cooking. Cover the pan, turn the heat to medium-low, and continue to cook for about 25 minutes, stirring occasionally, until the grits have absorbed the water. Remove from the heat and stir in 2 Tbsp **unsalted butter** and 1 cup [80 g] shredded **Cheddar cheese**. Use right away. MAKES 3 CUPS [840 G]

OVEN-COOKED BACON

Preheat the oven to 425°F [220°C]. Line a rimmed baking sheet with parchment paper. Arrange 1 lb [455 g] **bacon** (I like thick-cut) in a single layer on the baking sheet. Bake for about 15 minutes, flipping the slices halfway through, until the bacon is golden brown and crispy. Transfer to paper towels to drain. (Variation: For a little sweet and spicy flavor and extra crunch, sprinkle the bacon with 1 Tbsp **brown sugar** and a few dashes **hot sauce** before baking.) Use right away or refrigerate in an airtight container for up to 3 days. MAKES 16 TO 20 SLICES

SPICY SHREDDED CHICKEN

Preheat the oven to 350°F [180°C]. Cut 1 large **red onion** into ¼-in [6-mm] dice. Season 1½ lb [680 g] **boneless skinless chicken breasts** with **kosher salt** and freshly ground **black pepper**. In a Dutch oven over medium-low heat, melt 1 Tbsp **unsalted butter** with 1½ Tbsp **olive oil**. Add the onion and sauté for 5 to 10 minutes, or until softened. Add 1 Tbsp **brown sugar** and sauté 3 to 5 minutes more, or until the onion begins to brown. Remove the onion from the pan and set aside. Add an additional 1 Tbsp unsalted butter and 2 cloves minced **garlic** to the pan and sauté for 1 minute. Add the chicken and cook for 5 to 10 minutes, or until lightly browned on each side. Add 1 Tbsp **hot sauce**, 1 Tbsp brown sugar, and the sautéed onion and stir to combine. Cover the pot, transfer to the oven, and bake for 30 minutes, or until the chicken is no longer pink in the center or the internal temperature is 165°F [75°C]. Let rest for 5 minutes. Shred the chicken directly in the pot, using two forks. Add an additional 1 Tbsp hot sauce and ½ cup [20 g] coarsely chopped fresh **cilantro** and stir to combine. Use right away or let cool completely and refrigerate in an airtight container for up to 3 days, or freeze for up to 2 months. (If frozen, thaw overnight in the refrigerator.) MAKES ABOUT 4 CUPS [630 G]

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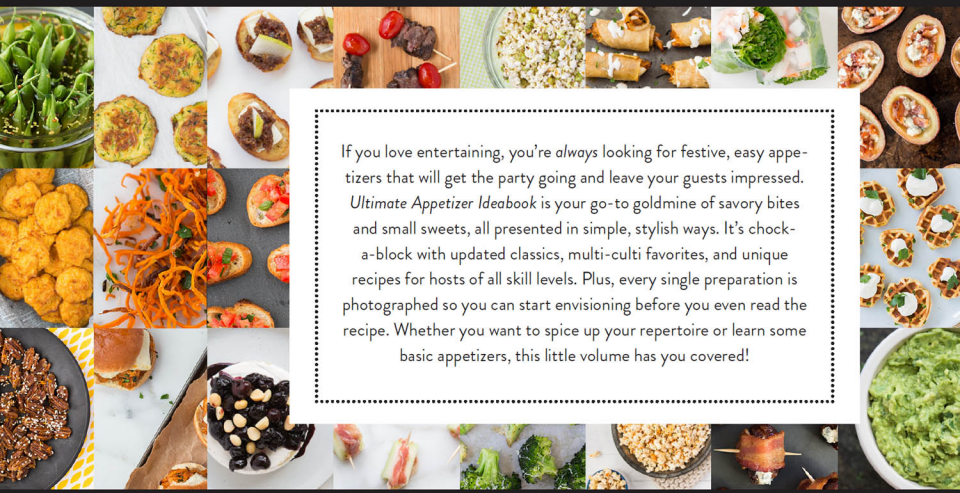
KIERA AND COLE STIPOVICH
are a bicoastal wife-and-husband team of wedding and portrait photographers. Kiera is also the founder of the blog and online shop SweetKiera.com, where she sells custom-decorated cookie favors. They are based in Boston.



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