APPETIZERS & SIDES

Chapati

(Indian Flatbread)

MAKES 10 FLATBREADS

Thinner and chewier than *paratha* or *naan*, these earthy Indian flatbreads (pictured on page 75), are made with whole durum wheat flour, called *atta* in Hindi.

- 2 cups durum wheat flour (see page 90)
- 1 tbsp. kosher salt
- 1 tbsp. clarified butter or canola oil, plus more for brushing

1 Stir together flour, salt, butter, and 1 cup water in a bowl until dough forms. Transfer to a work surface and knead until smooth, about 4 minutes. Cover with plastic wrap and let sit for 1 hour.

2 Divide dough into 10 equal pieces and shape each piece into a ball. Using a rolling pin, roll each ball into a 5" round. Heat a 12" cast-iron skillet over high heat. Add 1 dough round and cook, turning once, until cooked through and charred in spots, about 2 minutes. Transfer to a plate and brush on both sides with butter; repeat with remaining rounds. Serve hot.

Cha Ye Dan

(Chinese Tea Eggs)

MAKES 8

Cooked in a flavorful marinade of soy sauce, star anise, and cinnamon, these tea-stained eggs (pictured on page 50) are a Lunar New Year staple and a favorite everyday snack in China.

- ½ cup soy sauce
- ½ cup sugar
- ½ tsp. whole black peppercorns
- ½ tsp. fennel seeds
- 8 whole cloves
- 2 whole star anise
- 2 sticks cinnamon
- 1 tbsp. loose-leaf smoked tea, such as lapsang souchong (see page 90)
- 8 eggs

Bring soy sauce, sugar, peppercorns, fennel, cloves, star anise, cinnamon, and 2 cups water to a boil in a 2-qt. saucepan; remove from heat and add tea. Let steep for 10 minutes. Pour marinade through a fine strainer into a bowl and keep warm. Place eggs in a 4-qt. saucepan; cover by ½" with cold water. Place saucepan over high heat and bring to a boil; cover pan, remove from heat, and let sit until eggs are soft-boiled, about 5 minutes. Drain eggs. Crack shells all over but do not peel eggs; return to saucepan along with marinade. Bring to a boil and let cook, stirring, for 5 minutes. Remove from heat and add 2 cups ice. Let cool in marinade before serving.

Chorizo con Papas

(Spiced Mexican Sausage with Potatoes)

SERVES 6–8

Fresh chorizo (pictured on page 75), without a casing, is simple to make. This recipe yields about three and a half pounds of the sausage—enough for the hearty potato dish, plus plenty leftover for topping eggs or filling tacos.

- 12 dried guajillo chiles, stemmed (see page 90)
- 8 dried chiles de àrbol, stemmed
- 1 cup finely chopped cilantro
- ¼ cup apple cider vinegar
- 2 tbsp. paprika
- 2 tbsp. kosher salt
- 1½ tbsp. dried oregano, preferably Mexican
- 1 tbsp. ground black pepper
- 2 tsp. ground cumin
- 1 tsp. ground coriander
- 6 cloves garlic, finely chopped
- 2 lb. ground pork
- 8 oz. pork fatback, chilled and minced
- 2 lb. medium red-skinned potatoes, peeled and cut into 1" pieces
- ⅓ cup canola oil
- 1 medium yellow onion, finely chopped
- Kosher salt and freshly ground black pepper, to taste

1 Make the chorizo: Heat both chiles in a 12" skillet over medium-high heat; cook, turning, until toasted, about 5 minutes. Transfer chiles to a bowl and cover with 4 cups boiling water; let sit until soft, about 15 minutes. Drain chiles, reserving ¾ cup soaking liquid, and transfer to a blender along with reserved soaking liquid, cilantro, vinegar, paprika, salt, oregano, pepper, cumin, coriander, and garlic; purée until smooth. Transfer purée to a bowl and add pork and fatback; mix until combined. Cover with plastic wrap and refrigerate for up to 1 week.

2 Make the chorizo con papas: Bring a 6-qt. saucepan of water to a boil; add potatoes and cook until just tender, about 10 minutes. Drain and set aside. Heat 3 tbsp. oil in a 12" skillet over medium-high heat. Add 1 lb. prepared chorizo, and cook, stirring to break up large chunks, until browned and fat renders, about 8 minutes. Transfer chorizo to a bowl and set aside. Add remaining oil to skillet, and then add reserved potatoes and onion; cook, stirring, until potatoes are browned and crusty, about 10 minutes. Stir in reserved chorizo; season with salt and pepper before serving.

Conserva de Pimenta

(Brazilian Pickled Chiles)

MAKES 2 QUARTS

These Brazilian pickled chiles (pictured on page 57) are a classic condiment alongside rice and beans, roast pork, or fish. For less intense heat, remove the seeds from the chiles before pickling.

- 1 lb. mixed Scotch bonnet, habañero, jalapeño, serrano, or other chiles
- ½ cup red wine vinegar
- ½ tsp. fennel seeds
- 3 bay leaves
- 2 whole cloves
- 2 whole star anise
- 2 juniper berries
- 2 sticks cinnamon
- ¾ cup canola oil
- ¾ cup white wine vinegar
- 1 tbsp. sugar
- 1 tsp. kosher salt

Bring a 6-qt. saucepan of water to a boil, and add chiles; cook for 1 minute. Drain, and transfer to a bowl of ice water; let sit for 1 minute. Drain and dry chiles; set aside. Mix red wine vinegar, fennel, bay leaves, cloves, star anise, juniper, and cinnamon in a bowl and let sit for 15 minutes. Drain, reserving spices, and save vinegar for another use. Place spices in a sterilized 8-cup glass jar, and add chiles. Whisk oil, white wine vinegar, sugar, and salt in a bowl until sugar dissolves; pour over chiles and spices. Cover jar with lid and let sit at room temperature for 1 week before serving.

Frito Pie

SERVES 6

This recipe for Southwestern chili-topped corn chips (pictured on page 64) comes from Mabel's Smokehouse, an Oklahoma-style barbecue restaurant in Brooklyn, New York.

- 2½ lb. ground beef
- 3 tbsp. olive oil
- 1 medium yellow onion, finely chopped
- 6 cloves garlic, finely chopped
- Kosher salt, to taste
- 2 tbsp. ground cumin
- 2 tbsp. chili powder
- 2 tbsp. dried oregano
- 2 tbsp. freshly ground black pepper
- 1¼ tbsp. garlic powder
- 1 tbsp. paprika
- 1½ tsp. cayenne pepper
- 2 bay leaves
- 3 cups whole peeled canned tomatoes in juice, puréed
- 1 10.5-oz. bag Fritos-brand corn chips
- Shredded white and orange cheddar cheeses, sour cream, sliced jalapeños, minced red onion, sliced scallions, and cilantro leaves, to garnish

Working in batches, add beef to a 6-qt. saucepan over medium-high heat, and cook, stirring, until browned, about 10 minutes. Drain beef in a colander, and return pan to heat with oil. Add onion, and cook, stirring, until caramelized, about 15 minutes. Add garlic, season with salt, and cook until garlic is soft and lightly browned, about 5 minutes. Add cumin, chili powder, oregano, pepper, garlic powder, paprika, cayenne, and bay leaves; stir until smooth and fragrant, about 1 minute. Add reserved beef, tomatoes, and 1½ cups water, and bring to a boil; reduce heat to medium-low, and cook, stirring occasionally, until thickened, about 45 minutes. Divide chips among 6 serving bowls and top with some of the chili; garnish with cheeses, sour cream, jalapeños, red onion, scallions, and cilantro, if you like.

Gravadlax

(Swedish Cured Salmon)

SERVES 6–8

Classic cured salmon is served with a bright mustard-honey sauce (pictured on page 31) in this recipe adapted from Jake Tilson's *In at the Deep End* (Quadrille Publishing, 2011).

- 2½ cups plus 2 tbsp. finely chopped dill
- 2 tbsp. kosher salt
- 2 tbsp. sugar
- 1 tbsp. ground white pepper
- ¼ tsp. ground cloves
- 1¼ lb. wild salmon, cut as 2 large filets
- 2 tbsp. Dijon mustard
- 2 tbsp. whole-grain mustard
- 1 tbsp. honey
- 1 tsp. white wine vinegar
- 1 tsp. canola oil
- Rye bread, for serving

1 To make the cure mix: Combine 2½ cups dill, salt, sugar, pepper, and cloves in a bowl. Cut a piece of plastic wrap twice as long as the salmon filets and place it in the bottom and up the sides of an 11" x 17" baking dish; sprinkle over ⅓ of the cure mix. Place 1 salmon filet, skin side down over mix in dish and sprinkle with half the remaining mix; place remaining filet, skin side up, on top of first filet, and sprinkle with remaining mix. Wrap fish in plastic wrap and place a baking sheet on top; weight down with a cast-iron skillet or several heavy cans, and refrigerate, turning once a day, until salmon is cured throughout, about 5 days. Meanwhile, whisk together remaining dill, mus-

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tards, honey, vinegar, and oil in a bowl; refrigerate sauce until ready to serve.

2 To serve, unwrap fish and brush off some of the cure mix; diagonally cut ⅛" slices of salmon from the skin. Serve salmon over bread topped with some of the sauce.

Homemade Jalapeño Poppers

MAKES ABOUT 1½ DOZEN

Packed with a spicy, cheesy filling, these roasted and fried jalapeños gain depth from charring under the broiler and a crispy crust from the bread crumb coating (pictured on page 24).

- 2 tbsp. canola oil, plus more for frying
- 18 jalapeños
- 1½ cups (4 oz.) shredded cheddar
- ½ cup (2 oz.) shredded Monterey Jack
- ½ cup (1 oz.) finely grated Parmesan
- ¼ cup heavy cream
- 1 tsp. Dijon mustard
- ½ tsp. ground cumin
- ¼ tsp. ground coriander
- ¼ tsp. cayenne pepper
- ¼ tsp. paprika
- Kosher salt and freshly ground black pepper, to taste
- 1 cup flour
- 2 eggs, lightly beaten
- 1 cup plain bread crumbs

1 Arrange an oven rack 4" from broiler and heat broiler to high. Toss together oil and jalapeños on a foil-lined baking sheet; broil, turning as needed, until charred all over, about 20 minutes. Meanwhile, process cheeses, cream, mustard, cumin, coriander, cayenne, paprika, and salt and pepper in a food processor until smooth. Transfer to a piping bag fitted with a ⅜" plain tip, and set aside.

2 Trim ¼" off the bottom of each jalapeño and, using a paring knife, scrape the seeds and ribs from inside the pepper and remove (or for spicier poppers, leave the seeds inside, if you like). Insert piping bag tip into each pepper, and pipe until cheese mixture fills the inside; refrigerate to firm filling, about 1 hour.

3 Pour oil to a depth of 2" in a 6-qt. Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 330°. Place flour, eggs, and bread crumbs into 3 separate shallow bowls; season each with salt and pepper. Toss each pepper in flour, dusting off excess, and then coat in egg. Transfer to bread crumbs; toss until evenly coated. Working in batches, fry peppers until golden brown and filling is melted, about 3 minutes. Transfer to paper towels to drain before serving.

Hor Mok

(Steamed Thai Fish Custard)

SERVES 8

This recipe for Thai fish custard (pictured on page 75) comes from SAVEUR.COM director Ganda Suthivarakom. Typically steamed in intricately folded banana leaves, here the custards are baked in leaf-lined ramekins set in a water bath.

- 1½ lb. boneless, skinless halibut, grouper, or snapper filets, finely chopped
- 2 cups canned coconut milk
- ⅓ cup red curry paste (see page 90)
- 1 tbsp. fish sauce (see page 90)
- 2½ tsp. finely chopped palm sugar or packed dark brown sugar
- 2 eggs
- 13 kaffir lime leaves, very thinly shredded
- Kosher salt, to taste
- 4 large frozen banana leaves, thawed and wiped with a damp towel (optional)
- ¼ cup packed finely torn basil leaves
- 1½ tsp. cornstarch
- 1 red Thai chile, stemmed, very thinly sliced crosswise

1 Heat oven to 350°. Process fish, 1 cup coconut milk, curry paste, fish sauce, 2 tsp. sugar, and eggs in a food processor until very smooth, 1–2 minutes. Stir in 12 shredded lime leaves, season with salt, and set fish custard aside.

2 If you wish to use banana leaves, lay the banana leaves out on a surface and use scissors to cut out 8 circles, each 6" in diameter. Place a banana leaf circle, shiny side down, over each of eight 8-oz. ramekins. Press circles into bottom and up the sides of ramekins so that they are nestled snugly inside. Divide half the fish custard between ramekins, top each with basil leaves, and cover with remaining custard. (If not using banana leaves, simply layer custard and basil leaves directly in ramekins.) Place ramekins in a 9" x 13" baking pan; pour boiling water into pan so that it comes halfway up sides of ramekins. Bake until custards set and begin to pull away from banana leaves or sides of ramekins, about 16 minutes. Meanwhile, heat remaining coconut milk and sugar with cornstarch in a 1-qt. saucepan over medium-high heat; cook, stirring, until thickened, about 2 minutes.

3 Remove pan from oven and remove ramekins from water; top each with some of the thickened coconut milk, and sprinkle with remaining shredded lime leaf and chiles.

Hummus with Hen of the Woods Mushrooms

MAKES 6 CUPS

Chef Michael Solomonov gave us the recipe for this silky, cumin-laced chickpea spread (pictured on page 56), which he serves at his restaurant Zahav in Philadelphia.

- 1 cup pine nuts
- 1 tsp. extra-virgin olive oil, plus more
- Canola oil, for frying
- 1 lb. thinly sliced mushrooms, preferably hen of the woods or oyster
- Kosher salt, to taste
- ¼ cup fresh lemon juice
- 2 cloves garlic, roughly chopped
- 12 oz. tahini (see page 90)
- 6 cups canned chickpeas, rinsed
- 1 tsp. ground cumin
- 1 tbsp. finely chopped parsley
- Paprika, to garnish

1 Heat oven to 300°. Toss pine nuts and olive oil in a bowl until evenly coated. Transfer to a baking sheet; bake, stirring occasionally, until golden brown, about 10 minutes. Set aside. Pour canola oil to a depth of 2" in a 6-qt. Dutch oven; heat over medium-high heat until a deep-fry thermometer reads 350°. Working in batches, add mushrooms, and fry until crisp, about 4 minutes. Transfer to paper towels to drain and season with salt.

2 Make the hummus: Process lemon juice and garlic in a food processor until smooth. Add tahini, chickpeas, cumin, and salt; purée. Spread on bottom of a serving dish, forming a shallow well in center; fill well with mushrooms and pine nuts. Sprinkle with parsley and paprika, and drizzle with olive oil.