A fabulous dough from Phoenix's Pizzeria Bianco gets this triple-cheese pizza off to a great start; curry-spiced fish fillet bathes in a gingery broth.

1994
PAN-SEARED FISH FILLETS IN GINGER BROTH

SERVES 4
ACTIVE TIME: 1 HR START TO FINISH: 1 HR

The stacking and Asian fusion of this dish is very 1990s. But don't worry about its trendiness: Heady wallops of curry and ginger make this beautiful preparation timeless.

- **¼ lb Shanghai bok choy (about 3 small heads; see Shopping List, page 144)**
- **1 medium carrot**
- **2½ tablespoons vegetable oil**
- **1 (1½-inch) piece peeled fresh ginger, cut into very thin matchsticks**
- **¼ cup medium-dry Sherry**
- **2 cups reduced-sodium chicken broth (16 fl oz)**
- **2 teaspoons sugar**
- **3 scallions**
- **4 (4- to 5-oz) sea bass or striped bass fillets with skin, pin bones removed**
- **1 teaspoon salt**
- **½ teaspoon black pepper**
- **1 teaspoon cornstarch**
- **1 teaspoon curry powder**
- **1 teaspoon Asian sesame oil**

GARNISH: **fresh cilantro leaves**

▸Discard any bruised or wilted outer leaves from bok choy, then cut leaves from stalks, keeping leaves and stalks separate. Thinly slice leaves and cut stalks diagonally into ½-inch-wide slices. Halve carrot lengthwise and cut diagonally into ¼-inch-thick slices.
▸Heat 1 tablespoon vegetable oil in a 4- to 5-quart heavy pot over moderately high heat until hot but not smoking, then stir-fry bok choy stalks, carrot, and ginger 1 minute. Stir in Sherry, broth, and sugar and simmer, covered, 5 minutes.
▸Meanwhile, cut scallions crosswise into 2-inch pieces, then halve lengthwise and cut into very thin matchsticks.
▸Add bok choy leaves and scallions to carrot mixture and simmer, covered, until vegetables are tender, 3 to 5 minutes.
▸While vegetables simmer, pat fish dry and sprinkle with ½ teaspoon salt and ¼ teaspoon pepper. Stir together cornstarch and curry powder, then rub into skin of each fillet. Halve each fillet diagonally with a sharp knife.
▸Stir sesame oil, remaining ½ teaspoon salt, and remaining ¼ teaspoon pepper into vegetable mixture and keep warm, uncovered, on turned-off burner.
▸Heat remaining 1½ tablespoons vegetable oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then cook fish, skin sides down, gently pressing occasionally with a metal spatula (to keep skin flat), until skin is golden, 2 to 3 minutes. Turn fish over and cook until just cooked through, about 2 minutes more. Remove from heat.
▸Divide broth and vegetables among 4 shallow bowls and stack 2 fish halves, skin sides up, in center of each bowl.

1995
PHO BO

HANOI BEEF NOODLE SOUP

SERVES 6 (MAIN COURSE)
ACTIVE TIME: 1½ HR START TO FINISH: 4½ HR

Vietnam's favorite convenience food is usually purchased at street stands, where the quality of his or her broth can make or break a cook's reputation. The secret ingredients in ours are meaty beef shanks, charred ginger, and onions.

From regional American classics like southern grits to ethnic dishes like *pozole* and *pho bo*, each '90s recipe is special enough to be made year in and year out.

1992
BLACK-BEAN AND SIRLOIN CHILI

Adapted from Fog City Diner, San Francisco
SERVES 8
ACTIVE TIME: 30 MIN START TO FINISH: 2 HR

Don't wait for the fog to roll in before trying this savory souvenir from the West Coast. The sirloin gives the dish a wonderful, steaky depth of flavor. Embellish with sour cream and cilantro if the spirit moves you.

- **2 lb boneless sirloin steak, cut into ½-inch cubes**
- **½ teaspoon salt**
- **½ teaspoon black pepper**
- **⅓ cup olive oil**
- **2 cups chopped yellow onions (2 medium)**
- **2 tablespoons finely chopped garlic**
- **5 fresh jalapeño chiles, seeded and finely chopped (½ cup)**
- **3 tablespoons chili powder (not pure chile)**
- **½ teaspoon cayenne**
- **½ teaspoon ground cumin**
- **¼ cup masa harina (tortilla flour; see Shopping List, page 144)**
- **3½ cups beef broth (28 fl oz)**
- **½ cup water**
- **2 cups cooked black beans (drained and rinsed if canned)**

ACCOMPANIMENTS: **grated mild Cheddar; finely chopped red onion**

▸Pat beef dry and season with ½ teaspoon salt and ¼ teaspoon pepper.
▸Heat oil over moderately high heat in a wide 4-quart heavy pot until hot but not smoking, then brown beef in 3 batches, transferring as browned with a slotted spoon to a bowl, about 3 minutes per batch.
▸Add onions, garlic, and fresh chiles to fat remaining in pot and cook over moderate heat, stirring occasionally, until softened, about 3 minutes. Add remaining spices and ¼ teaspoon pepper, then cook mixture, stirring, 3 minutes. Add masa harina and cook, stirring, 2 minutes (mixture will be dry).
▸Add broth, water, and beef to masa harina mixture and simmer, uncovered, stirring occasionally and scraping with a wooden spoon or spatula (more frequently toward end to prevent scorching), until meat is tender, about 45 minutes. Stir in beans and simmer 10 to 15 minutes to meld flavors.
COOKS' NOTE: **Chili can be made 3 days ahead and cooled completely, uncovered, then chilled in an airtight container. Reheat chili slowly (to avoid scorching bottom), thinning with water if necessary.**

1993
THREE-CHEESE PIZZA WITH ONION, SAGE, AND ARUGULA

MAKES 1 (14-INCH) PIZZA
ACTIVE TIME: 45 MIN START TO FINISH: 2¼ HR

Why a trio of cheeses? Fontina for its melting quality and nutty flavor, Gorgonzola for its biting blue punch, and Parmigiano-Reggiano for its uncanny ability to amplify other cheeses.

FOR DOUGH
- **1 (¼-oz) package active dry yeast (2¼ teaspoons)**
- **About 2 cups unbleached all-purpose flour**
- **¾ cup warm water (105–115°F)**
- **1½ teaspoons salt**
- **1½ teaspoons extra-virgin olive oil**
- **1 to 2 tablespoons cornmeal**

FOR TOPPING
- **1 tablespoon extra-virgin olive oil**
- **¼ lb Italian Fontina cut into ½-inch pieces (⅔ cup)**
- **2 oz Gorgonzola *dolce*, cut into ¼-inch pieces (see Shopping List, page 144)**
- **½ cup thinly sliced red onion (1 medium)**
- **6 large fresh sage leaves, thinly sliced crosswise (1 tablespoon)**
- **½ oz finely grated Parmigiano-Reggiano (¼ cup; see Tips, page 139)**
- **¼ lb loosely packed baby arugula leaves (4 cups)**

SPECIAL EQUIPMENT: **a pizza stone**

MAKE DOUGH: Place pizza stone on floor of gas oven or on lowest rack if using an electric oven and preheat oven to 500°F (allow 1 hour for pizza stone to heat).
▸Stir together yeast, 1 tablespoon flour, and ¼ cup warm water in a measuring cup and let stand until mixture develops a creamy foam on surface, about 5 minutes. (If mixture doesn't foam, discard and start over with new yeast.)
▸Stir together 1¼ cups flour with salt in a large bowl. Add yeast mixture, oil, and remaining ½ cup warm water and stir until smooth. Stir in enough flour (about ½ cup) to make dough come away from sides of bowl. (Dough will be wetter than other pizza doughs you may have made.)
▸Knead dough on lightly floured surface with lightly floured hands (reflour hands when dough becomes too sticky) until smooth, soft, and elastic, about 8 minutes. Form dough into a ball, put on a lightly floured surface, and generously dust with flour. Loosely cover with plastic wrap and let rise in a warm draft-free place until doubled in bulk, about 1¼ hours. Dust a wooden peel or a large baking sheet (without sides) with cornmeal.
▸Do not punch down dough. Carefully dredge dough in a bowl of flour to coat and transfer to a dry work surface. Holding one edge of dough in the air with both hands and letting bottom just touch the work surface, carefully and quickly move hands around edge of dough (like turning a steering wheel), allowing weight of dough to stretch round to roughly 10 inches. Lay dough flat on peel or baking sheet. Continue to work edge of dough with your fingers, stretching it into a 14-inch round.
MAKE TOPPING: Brush dough with oil, leaving a 1-inch border, then scatter Fontina and Gorgonzola over dough (leaving a 1-inch border). Scatter onion and sage leaves over cheese. Sprinkle pizza with Parmigiano-Reggiano, then line up far edge of peel with far edge of stone in oven and tilt peel, jerking it gently to start pizza moving. When edge of pizza touches stone, quickly pull back peel to transfer pizza to stone (do not pull back pizza). Bake until crust is golden and cheese is bubbling, 10 to 12 minutes. Slide peel under pizza to remove from oven, then top with arugula.
COOKS' NOTE: **Dough can rise slowly, covered, in the refrigerator for 1 day. Bring to room temperature before using.**

FOOD STYLING: MAGGIE RUGGIERO AND LILLIAN CHOU PROP STYLING: CHRISTINA