APRICOT PANDOWDY

SERVES 6 (DESSERT)

Active time: 15 min Start to finish: 45 min

A pandowdy is a homey American dessert of cooked fruit covered with a piecrust or biscuit crust that is often cut up halfway through baking and pushed into the fruit. We leave the crust whole here for a quicker and easier version.

- **1½ lb fresh apricots, quartered lengthwise and pitted**
- **1 tablespoon cornstarch**
- **½ cup plus 1 tablespoon sugar**
- **2 tablespoons unsalted butter**
- **1 (10-inch) refrigerated pie dough (from a 15-oz package), unrolled**
- **1 tablespoon milk**

▶ Put oven rack in middle position and preheat oven to 400°F.

▶ Toss apricots with cornstarch and ½ cup sugar until coated.

▶ Heat butter in a 10-inch heavy skillet over moderate heat until foam subsides, then stir in apricot mixture. Bring to a boil, stirring frequently, then immediately transfer to a 9-inch pie plate.

▶ Fold pie dough into quarters and trim 1 inch from rounded edge. Unfold (trimmed round should be 8 inches in diameter) and put on top of fruit. Brush pastry with milk and sprinkle with remaining tablespoon sugar.

▶ Bake until apricot filling is bubbling and crust is golden, about 20 minutes. Cool 10 minutes before serving.

GRILLED T-BONE STEAKS

SERVES 4

Active time: 15 min Start to finish: 45 min

Although this recipe is extremely simple, you need to be careful not to overcook the meat.

- **2 (1½-inch-thick) T-bone steaks (3 lb total), flaps cut off if necessary, at room temperature 30 minutes**
- **1½ to 2 teaspoons fine sea salt**
- **1 teaspoon coarsely ground black pepper**

Special equipment: an instant-read thermometer

▶ Prepare grill for cooking over medium-hot charcoal (moderate heat for gas); see "Grilling Procedure," page 170.

▶ Pat steaks dry and sprinkle all over with sea salt and pepper. Grill steaks on lightly oiled grill rack, covered only if using a gas grill, turning over once, until thermometer inserted horizontally 2 inches into meat (do not touch bone) registers about 120°F for rare, 9 to 11 minutes.

▶ Transfer steaks to a cutting board and let stand, uncovered, 10 minutes before slicing. (Internal temperature will rise to 125–128°F while steaks stand.)

Cooks' note:

If you aren't able to grill outdoors, steaks can be cooked in a hot lightly oiled well-seasoned large (2-burner) ridged grill pan over moderately high heat, turning over once, 12 to 14 minutes total. Let stand, uncovered, 10 minutes before slicing.

For more EVERY DAY recipes, see page 70.

Tangy apricots nestle beneath a flaky, sugarcoated crust in an old-fashioned pandowdy you can have on the table in less than an hour.