❸ Discard herb bundle. Purée soup mixture in batches in a blender. Set a sieve over a 6-qt. saucepan; strain, discarding solids. Heat bisque over medium heat. Whisk in remaining butter, brandy, cream, lemon juice, and cayenne until smooth. Season with salt and pepper. Divide bisque between bowls; garnish with crème fraîche and chives.

TUNA MELT CANAPÉS

SERVES 2

Curry powder, raisins, and chutney pair nicely with cheddar cheese in this dressed-up tuna melt (see page 38).

- **2–3 tbsp. mayonnaise**
- **1½ tbsp. raisins**
- **1 tbsp. mango chutney, chopped**
- **½ tsp. curry powder**
- **1 5-oz. can oil- or water-packed tuna, drained**
- **Kosher salt and freshly ground black pepper, to taste**
- **2 slices white bread, crusts removed**
- **2 thin, square slices cheddar cheese**
- **8 1" pieces fresh chives, optional**

Heat oven to broil and arrange a rack 10" from heating element. Combine mayonnaise, raisins, chutney, curry, and tuna in a bowl and season with salt and pepper; set aside. Cut each slice of bread and cheese into 4 triangles. Spoon tuna salad on top of bread pieces; top with cheese. Broil triangles until cheese is melted, 3–4 minutes. Serve garnished with chives.

Main Courses

BACALHOADA

Brazilian Salt Cod Stew

SERVES 4–6

Salt cod (see page 34) is a staple in South America, the Caribbean, and Europe. This recipe comes from Neide Rigo, a Brazilian food blogger. See facing page for more about salt cod.

- **2 lbs. boneless salt cod (see page 100)**
- **¼ cup extra-virgin olive oil**
- **1 tbsp. sweet paprika**
- **6 fresh basil leaves**
- **4 cloves garlic, bruised**
- **2 dried chiles de árbol, chopped**
- **2 peeled plum tomatoes, cored and quartered**
- **1 large onion, thinly sliced**
- **1 cup canned coconut milk**
- **1 cup minced flat-leaf parsley**
- **1 cup chopped scallions**
- **Cooked white rice, for serving**

❶ Put the cod into a bowl; rinse with cold water for 15 minutes. Transfer cod to a 3-qt. plastic container; cover with water. Cover and refrigerate for 18–24 hours, changing water at least 3 times. Drain cod and tear into 3" chunks.

❷ Heat oil in a 4-qt. saucepan over medium-high heat. Add paprika, basil, garlic, chiles, tomatoes, and onions and cook, stirring, until soft, 5–8 minutes. Add cod and 1 cup water; boil. Reduce heat to medium-low; simmer, covered, until cod is flaky, 8–10 minutes. Stir in coconut milk; boil. Remove from heat; stir in parsley and scallions. Cover; let sit for 5 minutes. Serve stew with white rice.

CHICKEN DOPIAZA

(Chicken and Onion Curry)

SERVES 6

Sweet Walla Walla onions (see page 70) are ideal for this Indian dish (pictured below left).

- **4 large sweet onions, preferably Walla Walla (see page 100)**
- **6 cloves garlic**
- **1 1½" piece ginger, peeled**
- **7 tbsp. canola oil**
- **5 tbsp. tomato paste**
- **1 tbsp. ground coriander**
- **1 tbsp. ground cumin**
- **½ tsp. ground turmeric**
- **½ tsp. cayenne pepper**
- **¼ cup yogurt**
- **6 whole, peeled canned tomatoes, drained and crushed**
- **1 3–4-lb. chicken, cut into 6–8 pieces, skin removed**
- **Kosher salt, to taste**
- **½ tsp. garam masala**
- **1 tbsp. chopped cilantro**
- **3 serrano chiles, quartered**
- **Cooked basmati rice, for serving**

❶ Roughly chop 2 onions; put into a food processor with garlic and ginger. Process to a paste; set aside. Thinly slice remaining onions; set aside.

❷ Heat oil in an 8-qt. pot over medium-high heat; add sliced onions and cook, stirring often, until well browned, 18–20 minutes. Using a slotted spoon, transfer onions to a bowl. Add reserved onion-garlic paste to pot; cook, stirring, until golden brown, 8–10 minutes. Add tomato paste, coriander, cumin, turmeric, and cayenne; cook until paste is browned, 1–2 minutes. Add yogurt, tomatoes, and chicken and season with salt; cook, stirring, until browned, 3–4 minutes. Cover, turn heat to low, and simmer, stirring occasionally, until chicken is fully cooked, about 20 minutes.

❸ Increase heat to medium-high, uncover, add sautéed onions and garam masala, and cook, stirring, until sauce thickens slightly, about 8 minutes. Stir in cilantro and chiles and serve with rice.

Clockwise from top left: chicken dopiaza (this page); port wine poached pears (page 87); green beans with sesame sauce (page 86); New York cocktail (page 90).

THIS PAGE, CLOCKWISE FROM TOP LEFT: TODD COLEMAN; ANDRÉ BARANOWSKI; TODD COLEMAN (2). FACING PAGE: TODD COLEMAN

CHICKEN PAPRIKASH

SERVES 4

This braised chicken dish (see page 76) is based on a recipe we got from home cook Olga Kolozy.

- **1 tsp. kosher salt, plus more to taste**
- **2½ cups plus 2 tbsp. flour**
- **1 egg, lightly beaten**
- **¼ cup canola oil**
- **1 3–4-lb. chicken, cut into 6–8 pieces, skin removed**
- **Freshly ground black pepper, to taste**
- **2 tbsp. sweet paprika**
- **1 Italian frying pepper, chopped**
- **2 tomatoes, peeled, cored, seeded, and chopped**
- **1 large yellow onion, minced**
- **1½ cups chicken broth**

- ¾ cup sour cream
- 3 tbsp. unsalted butter
- 2 tbsp. finely chopped flat-leaf parsley

❶ Bring an 8-qt. pot of salted water to a boil. In a bowl, whisk 2 cups of flour and 1 tsp. salt; form a well in the center. Add egg and ½ cup water to well; stir to form a dough. Knead in bowl until smooth, about 1 minute. Using a teaspoon, scoop walnut-size portions of dough into pot. Boil dumplings until tender, 6–8 minutes. Drain dumplings and rinse in cold water; cover with a tea towel and set aside.

❷ Meanwhile, season chicken with salt and pepper. Put ½ cup flour on a plate; dredge chicken; shake off excess. Heat oil in a 6-qt. Dutch oven over medium-high heat. Cook chicken, turning once, until brown, 8–10 minutes. Set chicken aside. Add paprika, half the peppers, tomatoes, and onions to pot; cook, stirring, until onions are soft, about 5 minutes. Add chicken and broth; boil. Reduce heat to medium-low and simmer, covered, turning chicken once, until fully cooked, 12–15 minutes. In a small bowl, whisk together 2 tbsp. flour and sour cream; whisk in ¾ cup of sauce from pot. Stir sour cream mixture into sauce in pot. Remove from heat. Melt butter in a 12" skillet over medium-high heat, add dumplings and parsley, and cook, tossing occasionally, until hot, about 2 minutes. Serve chicken with dumplings on the side.

Pairing Note Serve this dish with an acidic white wine that cuts through the sauce's richness; try the 2007 Senftenberger Piri Riesling from Austria ($25). —*David Rosengarten*

CRABS AND SPAGHETTI

SERVES 4

In this adaptation of a popular southern Italian specialty (see page 28), king crab legs are a meatier alternative to blue crabs.

- ⅓ cup extra-virgin olive oil
- 1 lb. thawed frozen cooked king crab legs, cut into 3" pieces (see page 100)
- 1 tsp. celery seed
- ¾ tsp. crushed red chile flakes
- 8 leaves fresh basil, plus more for garnish
- 1 large onion, finely chopped
- 4 cloves garlic, smashed
- 2 28-oz. cans whole peeled tomatoes, undrained
- 2 tbsp. half-and-half
- 1 lb. lump crabmeat
- Kosher salt, to taste
- 1 lb. spaghetti

❶ Heat oil in a 6-qt. pot over high heat. Add crab legs and cook, turning occasionally, about 5 minutes. Transfer crab to a plate. Add celery seed, chile flakes, basil, onions, and garlic to pot; cook, stirring occasionally, until onions are soft, about 9 minutes. Transfer mixture to a blender along with tomatoes and half-and-half and purée. Transfer purée back to pot over medium heat. Add reserved crab pieces and any juices from plate and simmer, stirring occasionally, for 30 minutes. Add lump crabmeat and continue to cook for another 15 minutes. Season sauce with salt, cover, and set aside.

❷ Meanwhile, bring an 8-qt. pot of salted water to a boil. Add pasta and cook, stirring occasionally, until al dente, about 10 minutes. Drain pasta and transfer to sauce; toss to combine. Serve garnished with torn basil. Crack crab leg pieces to get at the meat inside.

Pairing Note A crisp, almost neutral vinho verde, like the Casal Garcia Vinho Verde ($9), is a refreshing partner for the sweet and hearty crab sauce. —*D.R.*

CRAWFISH ÉTOUFFÉE

SERVES 8

A dark brown roux (see page 72) is the flavor base for this Cajun stew (pictured on page 87), which works just as well with shrimp. For more about making a roux, see page 92.

- 2 tsp. kosher salt
- 1 tsp. cayenne pepper
- 1 tsp. freshly ground white pepper
- 1 tsp. freshly ground black pepper
- 1 tsp. dried basil
- ½ tsp. dried thyme
- ¾ cup canola oil
- ¾ cup flour, sifted
- ¼ cup finely chopped onion
- ¼ cup finely chopped celery
- ¼ cup finely chopped green bell pepper
- 3 cups seafood or chicken broth
- 12 tbsp. unsalted butter, cubed
- 2 lbs. peeled crawfish tails (see page 100) or peeled medium shrimp
- 1 cup finely chopped scallions
- Cooked white or yellow rice, for serving

❶ In a small bowl, combine salt, cayenne, white pepper, black pepper, basil, and thyme; set spice mixture aside. In a 4-qt. heavy-bottomed pot, heat oil over high heat until it just begins to smoke. Sprinkle in flour, whisking constantly, and cook for 30 seconds. Reduce heat to medium-low and cook, whisking constantly, until roux is the color of dark chocolate, about 30 minutes. Add onions and cook, stirring constantly with a wooden spoon, until onions soften, about 5 more minutes. Remove pot from heat and stir in 1 tbsp. reserved spice mixture, along with celery and bell peppers. Continue stirring until roux has cooled and darkened slightly, about 5 minutes; set aside.

❷ In a 2-qt. saucepan over medium-high heat, bring 2 cups broth to a boil. Gradually add roux and whisk until incorporated. Reduce heat to low and cook for 2 minutes more. Remove pan from heat; set broth mixture aside.

❸ In a 4-qt. saucepan, melt 8 tbsp. butter over medium-high heat. Stir in crawfish tails and scallions and cook, about 1 minute. Add remaining spice mixture and reserved broth mixture, along with remaining broth and butter, and stir the pan to combine until glossy. Remove pan from heat and serve étouffée with rice.

Pairing Note A smooth, full-flavored lager like Abita Amber, from Louisiana, is a perfect match for this emphatically seasoned Cajun dish. —*D.R.*

ORECCHIETTE WITH RAPINI AND GOAT CHEESE

SERVES 2–4

Slightly bitter rapini (a k a broccoli rabe; see page 34), marries well with the tangy goat cheese in this dish.

- Kosher salt, to taste
- 1 bunch rapini (about 1 lb.), roughly chopped
- ⅓ cup extra-virgin olive oil
- 6 cloves garlic, crushed
- ¾ tsp. crushed red chile flakes
- 12 oz. orecchiette
- 2 tbsp. lemon zest
- 4 oz. goat cheese, softened

❶ Bring an 8-qt. pot of salted water to a boil. Add rapini and boil until crisp-tender, about 4 minutes. Using a slotted spoon, transfer rapini to a large bowl of ice water; chill. Drain rapini, pat dry, and set aside.

❷ Heat oil in a 12" skillet over medium heat. Add garlic and cook, stirring occasionally, until golden, about 3 minutes. Add chile flakes and cook, stirring frequently, for 30 seconds. Add rapini, toss, and remove pan from heat; set aside.

❸ Meanwhile, bring a 6-qt. pot of salted water to a boil. Add pasta and cook until al dente, about 10 minutes. Drain pasta and transfer pasta and lemon zest to reserved skillet over high heat. Toss to combine and season with salt. Divide pasta between bowls and add a dollop of goat cheese to each.

Pairing Note Pascal Jolivet's Attitude 2007 ($20), a lively sauvignon blanc from France's Loire Valley, is tailor-made for this dish; its acidity harmonizes with the rapini's bitterness. —*D.R.*

MAKING PORCHETTA

❶ Lay pork belly skin side down with a long edge parallel to you. Arrange pork loin along center, widthwise. Trim away overhanging ends of loin. Fold belly over loin. ❷ Trim belly so that it can be wrapped completely around the pork loin with a 2" overlap by trimming away meat and fat, but not skin, of a 2" belly strip to create a thin flap of skin. (Flap will help seal roast when rolled.) ❸ Make ½"-deep slashes all over inside of belly. Rub belly and loin with garlic mixture (see recipe); season with salt and pepper. ❹ Return loin to center of belly. Wrap belly around loin, sealing it with skin flap. ❺ Tie roast at 1" intervals with butcher's twine. Wrap roast with plastic wrap and then foil. (The plastic wrap will not melt.) Follow cooking instructions. —*Hunter Lewis*

PORCHETTA

SERVES 10–14

Sealing this pork roast (see page 56) in plastic wrap and foil during cooking locks in the juices. (It's a technique we learned from Hillary Sterling, the chef de cuisine at the New York City restaurant A Voce Madison.) For step-by-step instructions on assembling the roast, see "Making Porchetta," left.

- **3 tbsp. lemon zest**
- **2 tbsp. crushed fennel seeds**
- **12 cloves garlic, finely chopped**
- **1 12–14-lb. skin-on pork belly**
- **1 3–5-lb. trimmed pork loin**
- **Kosher salt and freshly ground black pepper, to taste**
- **1½ tsp. baking soda**

❶ Mix lemon zest, fennel seeds, and garlic in a small bowl. Follow instructions at left for assembling porchetta. Refrigerate the roast, fully wrapped, for at least 24 hours or up to 3 days.

❷ Transfer meat, still wrapped, to a rimmed baking sheet fitted with a rack. Let come to room temperature, about 2 hours. Heat oven to 325° and arrange oven rack in bottom third of oven. Cook porchetta until an instant-read thermometer inserted into center of roast reads 130°, about 3 hours. Carefully remove foil and plastic wrap from roast and pat dry. Rub baking soda on skin. Set oven to broil and continue cooking porchetta, turning frequently, until skin is crisp all over, about 20 minutes.

Pairing Note Gamy roast pork is a great match for bouncy, fruity gamays. Try the 2009 Beaujolais Nouveau Villages Perreon by Domaine de la Madone ($12). —*D.R.*

RABBIT IN MUSTARD SAUCE

SERVES 8

This recipe comes from David Tanis (see page 34), a chef at Chez Panisse in Berkeley, California.

- **2 rabbits (about 2½ lbs. each), each cut into 6–8 pieces (see page 100)**
- **Kosher salt and freshly ground black pepper, to taste**
- **½ lb. pancetta or unsmoked bacon, cut into ¼"-thick strips**
- **1½ cups crème fraiche**
- **¾ cup Dijon mustard**
- **2 tbsp. roughly chopped fresh thyme**
- **2 tbsp. roughly chopped fresh sage**
- **2 tsp. black or yellow mustard seeds, crushed**
- **8 garlic cloves, thinly sliced**
- **4 bay leaves**

❶ Season rabbit generously with salt and pepper and place in a large bowl along with remaining ingredients. Mix together with your hands until rabbit pieces are coated. Cover bowl with plastic wrap and let marinate at room temperature for at least 1 hour or overnight in the refrigerator.

❷ If rabbit has been chilled, allow it to come to room temperature. Heat oven to 400° and arrange a rack in the middle of oven. Divide rabbit in a single layer between 2 shallow roasting pans and top with any of the remaining marinade. Roast the rabbit, turning once and basting with pan juices occasionally, until the juices have reduced and rabbit is cooked through, about 55 minutes. Set oven to broil and cook until golden brown, about 5 minutes more. Serve rabbit with pan juices.

Pairing Note Try a rich, low-tannin red, such as the vibrant Justification 2007 ($45) from Justin Vineyards in California's Paso Robles region; it pairs well with the dish's spicy notes. —*D.R.*

SHRIMP RAVIOLI WITH SPINACH AND GINGER

SERVES 4

Wonton wrappers (see page 51) are perfect for making ravioli. We based this recipe on one in *Cooking with Daniel Boulud* (Random House, 1993).

- **Kosher salt, to taste**
- **8 oz. large peeled shrimp**
- **9 tbsp. unsalted butter**
- **1 sprig fresh thyme**
- **1 small carrot, finely chopped**
- **1 small leek, white part only, finely chopped**
- **½ small bulb fennel, finely chopped**
- **½ rib celery, finely chopped**
- **1 3" piece ginger, peeled and finely chopped**
- **Freshly ground black pepper, to taste**
- **32 square wonton wrappers (3" x 3"; see page 100)**
- **1 egg, lightly beaten**
- **10 oz. spinach, stemmed**
- **1½ cups dry white vermouth**
- **2 tomatoes, peeled, cored, seeded, and finely chopped**
- **1 tbsp. minced chives**

❶ Bring a 4-qt. saucepan of water to a boil; add salt. Add shrimp; poach until just cooked, about 2 minutes. Drain shrimp and transfer to a plate; let cool. Finely chop shrimp; set aside in a large bowl. Melt 1 tbsp. butter in a 2-qt. saucepan over medium heat. Add thyme, carrots, leeks, fennel, and celery and cook, stirring often, until soft, about 10 minutes. Add 1 tsp. ginger and cook for 2 minutes. Add 3 tbsp. water, cover partially, and cook until liquid has evaporated, 4–5 minutes; set aside to let cool. Remove thyme and transfer vegetables to bowl containing chopped shrimp; season shrimp mixture with salt and pepper and stir to combine. Set aside.

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❷ Using a pastry brush, brush a wonton wrapper with egg and put 1 tbsp. shrimp mixture into center of wrapper. Top with another wonton wrapper and press edges to seal; trim ravioli with a 2½" round cookie cutter to produce a round dumpling (or leave square, if you like). Repeat with remaining wonton wrappers and shrimp mixture to make 16 ravioli in all. Transfer ravioli to a parchment paper-lined baking sheet, cover with plastic wrap, and refrigerate.

ILLUSTRATIONS: BRENDA WEAVER

❸ Bring 4 cups salted water to a boil in a 6-qt. saucepan over high heat. Add spinach and cook for 1 minute; drain, squeezing out as much liquid as possible, and set aside. Heat remaining ginger, vermouth, and 1 ½ cups water in a 1-qt. saucepan over medium-high heat; cook until reduced to 2 cups, about 10 minutes. Remove from heat and whisk in remaining butter, 1 tbsp. at a time, until incorporated. Set a fine-mesh sieve over a 1-qt. saucepan and strain sauce, discarding solids. Add tomatoes and season with salt and pepper; keep warm.

❹ Divide spinach between 4 warmed serving plates. Bring a large pot of salted water to a simmer over medium heat. Add ravioli and cook until filling is hot, 4–5 minutes more. Drain ravioli and place 4 on each bed of spinach. Spoon ginger broth over ravioli and garnish with chives.

Sides

BUTTERMILK CLUSTER

SERVES 12

These soft dinner rolls are based on a popular recipe on the baking website TheFreshLoaf.com (see page 36).

- ¼ oz. active dry yeast
- ½ tsp. sugar
- 1 ¾ cups buttermilk
- 1 tbsp. honey
- 5 cups flour
- 1 ½ tsp. kosher salt
- Unsalted butter, for greasing
- 1 egg
- 2 tbsp. sesame seeds

❶ In the bowl of a stand mixer fitted with a dough hook, combine yeast, sugar, and ¼ cup water heated to 115°; let sit until foamy, about 10 minutes. Whisk in buttermilk and honey; add flour and salt. Mix on medium-low speed until dough forms a ball and pulls away from the side of the bowl, 6–8 minutes. (Sprinkle in a little water if dough seems dry.) Cover bowl with plastic wrap and set aside in a warm place to let dough rise until doubled in size, about 2 hours.

❷ Heat oven to 400°. Grease a 9" round springform pan with butter. Uncover dough; divide into 12 portions. Roll each dough piece into a ball; transfer ball to pan; repeat with remaining dough. Cover pan with plastic wrap and set aside to let dough rise until doubled in size, about 1 hour. In a small bowl, whisk together egg and 1 tsp. water. Uncover dough and brush egg mixture over the top; sprinkle with sesame seeds. Bake until golden brown and an instant-read thermometer inserted into the center of dough registers 190°, about 35 minutes. Transfer to a wire rack and let cool for at least 15 minutes before serving.

GREEN BEANS WITH SESAME SAUCE

SERVES 6

This dish (pictured on page 81) comes from the Japanese cookbook author Harumi Kurihara (see page 38).

- ½ cup sesame seeds, toasted
- ¼ cup soy sauce
- 2 tbsp. sugar
- Kosher salt, to taste
- 1 lb. green beans, trimmed
- 2 tbsp. rice vinegar
- 2 tbsp. finely chopped scallions
- 2 tsp. minced fresh ginger

In a spice grinder or a mortar, finely grind 6 tbsp. sesame seeds. Transfer to a small food processor. Add remaining sesame seeds, soy sauce, and sugar; process into a paste. Set aside. Bring an 8-qt. pot of salted water to a boil. Add beans; cook until crisp-tender, about 4 minutes. Using a slotted spoon, transfer beans to a large bowl of ice water; let chill. Drain and dry beans. Whisk vinegar, scallions, and ginger with reserved sesame paste in a bowl; add beans and toss.

PAN CON TOMATE

(Spanish-Style Toast with Tomato)

SERVES 2

This snack (see page 16) calls for good-quality olive oil and a ripe tomato.

- 1 6" piece of baguette, halved lengthwise
- 1 clove garlic
- 2 tbsp. extra-virgin olive oil
- 1 very ripe large tomato
- Coarse sea salt, to taste

Heat oven to 500°. Put bread on a baking sheet and toast until golden brown, about 8 minutes. Rub garlic over cut surface of bread and drizzle with oil. Put a box grater into a large bowl and grate tomato over largest holes, discarding skin. Spoon grated tomato onto toast and sprinkle with sea salt.

ROASTED RADISHES

SERVES 2–4

These tender radishes (pictured on page 87) are a fine accompaniment for grilled steak or roast chicken.

- 3 bunches assorted radishes (about 1 ½ lbs.)
- 3 tbsp. extra-virgin olive oil
- 6 sprigs fresh thyme
- Kosher salt and freshly ground black pepper, to taste

Heat oven to 425°. Trim radish greens; reserve for another use. Wash radishes, pat dry, and transfer to a large bowl with oil and thyme. Toss to combine; season with salt and pepper. Put radishes into a shallow baking dish and cook, turning occasionally, until golden brown and a small knife slides easily into radishes, 40–50 minutes.

TABBOULEH

(Middle Eastern Bulgur Salad)

MAKES ABOUT 3 CUPS

Use fine-grained bulgur (see page 72) for this refreshing, lemony salad.

- 3 tbsp. bulgur wheat (No. 1 grade; see page 100)
- ½ medium white onion, chopped
- 1 tsp. kosher salt, plus more
- ½ tsp. ground allspice
- 1 lb. medium tomatoes, cored, seeded, and finely chopped
- 3 cups minced flat-leaf parsley
- ½ cup finely chopped mint leaves
- 7 tbsp. extra-virgin olive oil
- 5 tbsp. fresh lemon juice

❶ Put bulgur into a small bowl; cover with ½ cup warm water. Let soften for 10 minutes; drain bulgur; set aside.

❷ Put the onions on a cutting board and sprinkle them with 1 tsp. salt and the allspice. Finely chop the onions. Transfer onions and reserved bulgur to a large bowl along with the tomatoes, parsley, mint, oil, and lemon juice. Stir to combine and season with salt. Serve at room temperature.

Desserts

BLACKBERRY SLUMP

MAKES 8 SERVINGS

A cousin of the cobbler, this dessert (see page 61) is served at the Four Swallows restaurant on Bainbridge Island, Washington.

- 2 ¼ cups flour
- 1 ½ cups sugar
- 2 tbsp. unsalted butter, cut into ½" cubes, chilled, plus 8 tbsp. melted and more for greasing
- ½ tsp. baking powder
- ½ tsp. kosher salt
- ½ cup dry white wine
- 1 tsp. vanilla extract
- 2 eggs
- 1 lb. fresh or frozen thawed blackberries
- Vanilla ice cream, for serving

❶ To make crumb topping, combine ¼ cup flour, ¼ cup sugar, and 2 tbsp. chilled and cubed butter in the bowl of a food processor and process until mixture takes on texture of coarse bread crumbs, about 10 seconds. Refrigerate for 30 minutes.

❷ Heat oven to 350°. Grease eight 6-oz. ramekins with butter and dust with flour; set aside. In a medium bowl, whisk remaining flour, baking powder, and salt; set aside. In a large measuring cup, whisk together melted butter and wine; set aside. In a large bowl, whisk together remaining sugar, vanilla, and eggs until pale and thick, about 2 minutes. Add wine mixture to eggs and whisk until smooth. Add flour mixture; mix until just combined. Divide

batter between ramekins and top each with berries. Sprinkle reserved crumb topping evenly over berries. Put ramekins on a baking sheet and bake until golden brown and bubbly, about 1 hour. Transfer to a rack and let cool for 20 minutes; serve with scoops of ice cream on top.

CHOCOLATE CREAM PIE

SERVES 8–12

This pie (see page 25) should be well chilled before it's served. See page 90 for more about crumb crusts.

- **16 tbsp. unsalted butter, cut into ½" cubes and chilled, plus more for pie plate**
- **¼ cup packed light brown sugar**
- **1 9-oz. package chocolate wafers, such as Nabisco, finely ground (about 2 ¼ cups)**
- **3 ½ cups half-and-half**
- **⅔ cup plus 2 tbsp. sugar**
- **¼ cup cornstarch**
- **9 egg yolks**
- **9 oz. semisweet chocolate, finely chopped**
- **2 oz. unsweetened chocolate, finely chopped**
- **2 ½ tsp. vanilla extract**
- **2 cups heavy cream**
- **Dark chocolate, for garnish**

❶ Heat oven to 375°. Grease bottom and sides of a 9" glass pie plate with butter; set aside. Heat 8 tbsp. butter and brown sugar in a 1-qt. saucepan until sugar dissolves. Transfer butter mixture to a medium bowl; stir in ground wafers. Transfer mixture to pie plate; press into bottom and sides, using the bottom of a measuring cup to compress crust. Refrigerate for 20 minutes. Bake until set, about 15 minutes; let cool.

❷ Heat half-and-half in a 4-qt. saucepan over medium-high heat until it just begins to simmer; remove pan from heat. In a large bowl, whisk together ⅔ cup sugar and cornstarch; add egg yolks and whisk until smooth. Drizzle half-and-half into egg yolk mixture, whisking constantly, until smooth. Return mixture to saucepan; heat over medium heat. Cook, stirring often, until bubbles rise to the surface and mixture is very thick, 3–4 minutes. Remove pan from heat and add remaining butter and chocolates in small batches, whisking until smooth; stir in 1 ½ tsp. vanilla. Set a sieve over a medium bowl and strain chocolate mixture. Cover with plastic wrap, pressing plastic onto surface; refrigerate until set, about 4 hours.

❸ Remove plastic wrap from chocolate filling and, using a rubber spatula, stir mixture until smooth. Spoon mixture into reserved crust, forming a dome, and smooth surface with the spatula. In a large bowl, whisk remaining sugar, remaining vanilla, and heavy cream until stiff peaks form; spread on top of filling, forming a dome. Using a peeler, shave some of the dark chocolate onto top of pie. Keep refrigerated until ready to serve.

Clockwise from top left: roasted radishes (facing page); crawfish étouffée (page 82); bacon-wrapped sardines (page 80); shrimp bisque (page 80).

PISTA KULFI

(Pistachio Ice Cream)

SERVES 10

Three-ounce Dixie cups work fine as the molds for this Indian dessert (see page 67). See page 100 for hard-to-find ingredients and equipment.

- **8 cups whole milk**
- **⅛ tsp. saffron threads**
- **8 tbsp. sugar**
- **Cardamom seeds from 2 pods, crushed**
- **4 tbsp. finely chopped pistachios**

❶ Heat 8 cups milk in a 6-qt. Dutch oven over medium-high heat, stirring constantly, until it just reaches a boil. Stir in saffron, reduce heat to low, and gently simmer milk, stirring occasionally, until reduced to 3 cups, about 4 hours. Remove pan from heat and whisk in the sugar and crushed cardamom seeds; let cool to room temperature.

❷ Stir in pistachios. Pour mixture into 10 paper cups or kulfi molds (see page 100). Freeze for 6 hours or until set. To serve, pinch molds to release kulfi onto plates.

PLUM TART

SERVES 6–8

The recipe for this quick and easy tart (see page 35) comes from the fifth edition of *Joy of Cooking* (Bobbs-Merrill, 1963).

- **7 tbsp. chilled unsalted butter, cut into ½" cubes, plus more for pan**
- **1 cup flour, plus more for baking dish**
- **½ cup plus 2 tbsp. sugar**
- **1 tsp. baking powder**
- **¼ tsp. kosher salt**
- **6 tbsp. milk**
- **½ tsp. vanilla extract**
- **1 egg**
- **1 lb. Italian plums (see page 100) or other firm plums, pitted and cut into eighths**
- **½ tsp. ground cinnamon**

Heat oven to 400°. Grease an 8" x 8" baking dish with butter and dust with flour; set aside. Whisk together flour, 2 tbsp. sugar, baking powder, and salt in a medium bowl. Add 4 tbsp. chilled butter and rub into flour mixture until pea-size pieces form. Mix together milk, vanilla, and egg in a small bowl; add to flour mixture and stir with a wooden spoon until just combined. Transfer dough to prepared baking dish and spread over the bottom of dish; arrange plum slices in rows on top of dough. Combine remaining sugar and cinnamon and sprinkle over plums. Melt remaining butter and drizzle over plums. Bake until browned and bubbly, about 30 minutes. Let cool slightly before slicing and serving.

PORT WINE POACHED PEARS

SERVES 4

The recipe for this dessert (pictured on page 81) comes from *The New York Times International Cook Book* (Harper & Row, 1971; see page 35) by Craig Claiborne.

- **1 cup port wine**
- **¾ cups sugar**
- **3 2" strips orange peel**

ANDRÉ BARANOWSKI (4)

- 1 2" strip lemon peel
- 1 stick cinnamon
- 4 firm ripe Bosc pears
- Ice cream, for serving

❶ Combine wine, sugar, orange peel, lemon peel, cinnamon, and 2 cups water in a 4-qt. saucepan over medium-high heat. Cook, stirring, until sugar dissolves, about 5 minutes. Remove pan from heat and set aside.

❷ Cut ¼" from pear bottoms to make a flat surface. Peel pears and nestle them into bottom of pan containing wine mixture. Bring to a boil, reduce heat to medium-low, and simmer, covered, until a knife slides into pears with ease, 50–60 minutes. Remove from heat; let cool. To serve, transfer pears, cut side down, to 4 plates and drizzle some of the sauce from the pan over pears. Serve with ice cream.

Drinks

BLOODY MARTINI

MAKES 1 COCKTAIL

This cocktail (see page 68) is based on one in *The Joy of Mixology* (Clarkson Potter, 2003) by Gary Regan.

- 2 large ripe tomatoes
- 1½ oz. pepper-flavored vodka
- 1 oz. vodka
- ⅛ tsp. celery seed
- Pimento-stuffed green olive, for garnish

Purée tomatoes in a blender. Line a sieve with cheesecloth and set over a medium bowl; strain tomato juice. Add tomato juice, vodkas, celery seed, and 2 cups ice cubes to a cocktail shaker, cover, and shake vigorously until well chilled, about 15 seconds. Strain into a chilled martini glass and garnish with olive.

BOSTON BLOODY MARY

MAKES 1 COCKTAIL

This bloody mary (see page 68) is based on one served at the restaurant Eastern Standard in Boston, Massachusetts.

- 4 oz. tomato juice
- 2 tsp. fresh lemon juice
- ⅛ tsp. celery salt
- Prepared horseradish, to taste
- Worcestershire, to taste
- Tabasco, to taste
- Kosher salt and freshly ground black pepper, to taste
- 2 oz. vodka
- 2 freshly shucked oysters with their juice
- 2 green olives, for garnish
- Celery stalk, for garnish

In a mixing glass, combine the tomato juice, lemon juice, and celery salt and season with horseradish, Worcestershire, Tabasco, salt, and pepper; refrigerate until chilled. Fill an old-fashioned glass with ice. Pour in the chilled tomato juice mixture and the vodka. Add oysters and their juice; stir. Garnish with olives and celery.

CAJUN BLOODY MARY

MAKES 1 COCKTAIL

For this drink (see page 68), we've adapted a recipe from the restaurant Cochon in New Orleans.

- 4 oz. tomato juice
- 1 oz. beef broth
- 1 tsp. whole-grain mustard
- 1 tsp. fresh lime juice
- 1 tsp. fresh lemon juice
- 1 tsp. red wine vinegar
- ⅛ tsp. garlic powder
- Tabasco, to taste
- Pickled okra juice, to taste
- Freshly ground black pepper, to taste
- 1½ oz. vodka
- Pickled okra, pickled green beans, and caper berries, for garnish

In a mixing glass, combine the tomato juice, broth, mustard, lime juice, lemon juice, vinegar, and garlic powder and season with Tabasco, okra juice, and black pepper; refrigerate mixture until chilled. To serve, fill a rocks glass with ice cubes, pour in vodka, and stir in tomato juice mixture. Garnish with okra, beans, and caper berries.

DARK AND STORMY

MAKES 1 COCKTAIL

PacifiKool Hawaiian Ginger Syrup (see page 17) and club soda make for a zingy alternative to ginger beer in this classic rum drink.

- 2–3 oz. club soda
- 1¼ oz. PacifiKool Hawaiian Ginger Syrup (see page 100)
- ¼ oz. fresh lime juice
- 2 oz. dark rum
- Lime wedge, for garnish

Combine club soda, ginger syrup, and lime juice in a mixing glass; set aside. Fill a highball glass with ice and add rum and ginger syrup mixture. Garnish with lime wedge. Stir before serving.

DECONSTRUCTED BLOODY MARY

MAKES 2 COCKTAILS

This bloody mary (see page 68) is chock-full of chopped vegetables and flavored with fresh herbs.

- 4 oz. vodka
- 2 tbsp. freshly grated horseradish
- 1½ tsp. kosher salt
- 1 tsp. sugar
- 6 medium vine-ripened tomatoes, seeded and chopped
- 4 thyme sprigs
- 2 cucumbers, chopped
- 1 jalapeño, finely chopped
- ½ red onion, halved and thinly sliced
- Worcestershire, to taste
- Tabasco, to taste
- Freshly ground black pepper, to taste

Pour all ingredients into a pitcher and stir. Chill mixture, stirring often, for 2 hours. Remove and discard thyme. Fill 2 glasses with ice; pour mixture into each. Serve with a spoon, if you like.

FROZEN BLOODY MARY

MAKES 4 COCKTAILS

The recipe for this bloody mary (see page 68) is based on one in the *Esquire Drink Book* (Harper and Row, 1956).

- 8 oz. tomato juice
- 4 oz. vodka
- 2 oz. fresh lemon juice
- 2 fresh celery leaves or flat-leaf parsley leaves
- 1 egg white
- 1 cup cracked ice
- Worcestershire, to taste
- Kosher salt and freshly ground black pepper, to taste

Combine ingredients in a blender and purée until smooth. Serve in 4 tall daiquiri glasses.

GAZPACHO BLOODY MARY

MAKES 2 COCKTAILS

We got the idea for this refreshing drink (see page 68) from the New York City mixologist Dale DeGroff.

- 1 yellow tomato, cored and roughly chopped
- 1 medium carrot, roughly chopped
- 1 rib celery, roughly chopped
- 1 small cucumber, peeled and roughly chopped
- Kosher salt and freshly ground black pepper, to taste
- 3 oz. chilled vodka

Combine tomatoes, carrots, celery, cucumbers, salt, and pepper in a blender; purée. Set a sieve over a bowl and strain, discarding solids. Chill juice. To serve, pour juice into 2 glasses and stir in chilled vodka.

HEIRLOOM TOMATO BLOODY MARY

MAKES 1 COCKTAIL

The Union Square Cafe in New York City makes this bloody mary (see page 68) using heirloom tomatoes from the nearby farmers' market.

- 2 large ripe heirloom tomatoes
- 2 oz. vodka
- 1 oz. fresh lime juice
- 1 tsp. freshly grated horseradish
- Tabasco, to taste
- Sea salt and coarsely ground black pepper, to taste
- Cherry tomatoes, for garnish