- ¼ lb ginger, peeled and thinly sliced (about ¾ cup)
- 1 cup sugar
- 1 cup water

▸Bring ginger, sugar, and water to a simmer in a small heavy saucepan over medium-low heat, stirring until sugar has dissolved, then gently simmer, uncovered, 30 minutes. Strain through a sieve and reserve ginger for another use (see cooks' note, below), then cool to room temperature.

COOKS' NOTE: **Reserved ginger can be used to make candied ginger (recipe at gourmet.com), which can be used to garnish the Canton Ginger Kick (page 122).**

TAMARIND GINGER COOLER

MAKES 6 DRINKS

ACTIVE TIME: 30 MIN START TO FINISH: 2 HR (INCLUDES CHILLING)

Both ginger plants and tamarind trees grow in tropical spots around the world, including India, Asia, and Latin America, where the two seasonings are regularly used in marinades, sauces, and drinks. So it was only natural for Feniger to take some of the spicy ginger syrup she had developed for the Canton Ginger Kick (page 122) and mix it with tart tamarind. The result is very fresh and very quaffable. Feniger says that when they make it at Street, they often save the tamarind pulp that's left in the sieve and add more water; that tamarind liquid will be thinner than the first batch, but it will still have enough of its signature fruity sharpness for another round. For sources for tamarind, see Shopping List, page 136.

- ½ lb tamarind from a pliable block
- 7 cups water, divided
- Ginger syrup (recipe precedes)
- ¼ tsp kosher salt
- 1 (1-liter) bottle soda water or seltzer, chilled

▸Break up tamarind with your fingers into a small heavy saucepan. Add 2 cups water and simmer, stirring occasionally and breaking up tamarind as it softens, 20 minutes. Remove from heat and let stand 15 minutes. Strain through sieve into a bowl, pressing on and then discarding solids.

▸Whisk together ginger syrup, tamarind purée, remaining 5 cups water, and kosher salt in a large pitcher. Chill until cold.

▸Stir drink (it will separate as it stands), then pour into glasses filled two-thirds with ice. Top off with soda water.

COOKS' NOTE: **Tamarind ginger cooler, without soda water, can be made 3 days ahead and chilled.**

KAJSA ALGER'S MUESLI

MAKES ABOUT 6 CUPS

ACTIVE TIME: 30 MIN START TO FINISH: 1½ HR

Kajsa Alger, Street's co-owner and executive chef, regularly mixes up large batches of this muesli to keep on hand for her young family. One day, she served some to the restaurant's staff for breakfast and everyone immediately agreed that the crunchy mix of toasted grains, nuts, seeds, and dried fruits deserved a place on the brunch menu. Sprinkle it over Vietnamese yogurt (recipe follows) or serve it with milk and fresh fruit. For sources for puffed millet, see Shopping List, page 136. For information about flaxseeds, see Kitchen Notebook, page 135.

- 2 cups rolled oats (not quick-cooking)
- 1½ cups puffed millet
- 1 cup raw almonds (with skin), chopped (4½ oz)
- 1 cup raw sunflower seeds
- ¼ cup flaxseeds
- 1 tsp kosher salt
- 1 tsp cinnamon
- ½ cup canola oil
- ½ cup packed light brown sugar
- 1 cup dried currants (4 oz)
- 1 cup dried pitted dates (5 oz), chopped

▸Preheat oven to 350°F with racks in upper and lower thirds. Line 2 large (17- by 11-inch) 4-sided sheet pans with foil and lightly oil foil.

▸Stir together oats, millet, almonds, seeds, kosher salt, and cinnamon in a large bowl until combined. Add oil and brown sugar and toss to coat, breaking up any lumps of sugar with your fingers. Divide between sheet pans, then bake, switching position of pans halfway through, until toasted and golden, 16 to 20 minutes total. Cool completely in pans, then stir in dried fruit.

COOKS' NOTE: **Muesli keeps in an airtight container at cool room temperature 1 week.**

VIETNAMESE YOGURT

MAKES ABOUT 1 QT

ACTIVE TIME: 5 MIN START TO FINISH: 5 MIN

In Vietnam, yogurt is known by a couple of different names: sua chua *(sour milk) and* da ua, *pronounced "ya-orh," which is actually a transliteration of* yaourt, *reflecting the dish's origins during French colonization. Semantics aside, this just may be the silkiest yogurt you'll ever taste, with a delightful balance of sweetness—which comes from condensed milk, a staple of the Vietnamese pantry—and tanginess. At Street, Feniger and Alger make and culture their own yogurt, but this recipe produces similar results and is much quicker. For more about condensed milk, see Kitchen Notebook, page 135.*

- 1 (14-oz) can sweetened condensed milk
- 3 cups plain Greek-style yogurt

▸Whisk condensed milk into yogurt. Chill until ready to use.

COOKS' NOTE: **Yogurt keeps, chilled, 2 weeks.**

COUNTRY HASH

SERVES 6

ACTIVE TIME: 1½ HR START TO FINISH: 6 HR (INCLUDES MAKING BRISKET)

Not everything Feniger serves at her restaurant is typical street food, and here's a delicious case in point. The intriguing combination of shredded brisket, diced root vegetables, and apples is based on a recipe that Feniger's grandmother Sylvia Morgan often made for family meals in Toledo, Ohio. Roasted poblano chiles, a nod to the chef's days at Santa Monica's Border Grill, add a spark of heat, and a fried egg makes it enormously satisfying.

- Braised beef brisket (page 124)
- ¼ cup Dijon mustard
- 3 Tbsp Worcestershire sauce
- 2 medium fresh poblano chiles (½ lb total)
- 1 medium Yukon Gold potato (½ lb)
- 1 medium rutabaga (½ lb)
- 1 medium Fuji or Gala apple
- 1 stick plus 3 Tbsp unsalted butter, divided
- 1 small white onion, finely chopped
- 1 medium red bell pepper, cut into ½-inch pieces
- 6 large eggs ›

▸Finely shred brisket and transfer to a bowl, then mix with mustard and Worcestershire sauce until combined well.
▸Roast poblanos on their sides on racks of gas burners over medium-high heat, turning with tongs, until skins are blistered and slightly charred, 4 to 6 minutes. (Or broil on rack of a broiler pan about 2 inches from heat.) Immediately transfer to a large bowl and cover tightly, then let stand 10 minutes. Carefully rub off skins from poblanos. Cut open lengthwise and remove stems and seeds, including attached ribs. Wipe poblanos clean with a paper towel if necessary, then cut into ¼-inch dice and transfer to a large bowl.
▸Peel potato, rutabaga, and apple and cut into ½-inch cubes, then cook in ½ stick butter with ¾ tsp salt and ¼ tsp pepper in a 12-inch heavy skillet over medium heat, stirring occasionally, until golden in spots and just tender, 10 to 12 minutes. Transfer to bowl with poblanos.
▸Cook onion in 3 Tbsp butter with ½ tsp salt and ¼ tsp pepper in same skillet, stirring occasionally, until golden, about 8 minutes. Add bell pepper and cook, stirring occasionally, until just tender, 6 to 8 minutes more. Transfer to bowl with poblano mixture. Stir brisket into hash until combined.
▸Preheat oven to 250°F with rack in middle.
▸Heat 1 Tbsp butter in a 12-inch nonstick skillet over medium-high heat until foam subsides. Add half of hash to skillet and cook, turning portions occasionally, until browned and crisp in spots, 12 to 14 minutes. Transfer to a large (17- by 11-inch) 4-sided sheet pan and keep warm in oven. Cook remaining hash in same manner in 1 Tbsp butter. Transfer to sheet pan in oven.
▸Rinse and wipe out skillet. Fry eggs in 2 batches with 1 Tbsp butter per batch over medium heat. Serve eggs over hash.
COOKS' NOTE: **Hash, without brisket, can be cooked 1 day ahead and chilled. Bring to room temperature before using.**

BRAISED BEEF BRISKET

SERVES 4 (MAIN COURSE) OR 6 (AS PART OF HASH)
ACTIVE TIME: 35 MIN START TO FINISH: 4 HR

Every cook should have a good brisket recipe at the ready, and this one's a doozy. Braised with lots of browned onions, carrots, and celery in a mix of chicken broth and crushed tomatoes, the beef exits the oven full-flavored and fork-tender, ready to be shredded for the country hash (page 123) or sliced and served with mashed potatoes for a homey dinner (though it's even better if you can wait a day). By all means, freeze the leftover braising liquid; it's wonderful as a sauce for fettuccine or as the base for a vegetable barley soup.

- **3 Tbsp canola oil**
- **1 (2-lb) piece beef brisket (preferably second-cut)**
- **2 large white onions, chopped**
- **4 medium carrots, cut into 1-inch pieces**
- **4 celery ribs, cut into 1-inch pieces**
- **6 garlic cloves**
- **¼ cup cider vinegar**
- **1 cup chicken stock or reduced-sodium chicken broth**
- **1 (28-oz) can crushed tomatoes**

▸Preheat oven to 350°F with rack in lower third.
▸Heat oil in a wide 5- to 6-qt heavy pot over medium-high heat until it shimmers. Season brisket with 1 tsp each of salt and pepper, then brown brisket, turning once, about 8 minutes total. Transfer to a plate.
▸Reduce heat to medium. Add onions to pot and cook, stirring occasionally, until golden-brown, 12 to 15 minutes. Add carrots, celery, and garlic and cook, stirring occasionally, until golden, 10 to 12 minutes. Add vinegar, stirring and scraping up brown bits. Add stock and tomatoes and bring to a simmer. Return brisket to pot, nestling it in braising liquid (liquid will not cover meat). Cover with a tight-fitting lid and braise in oven until fork-tender, 3 to 3½ hours.
COOKS' NOTE: **Brisket is best if made at least 1 day ahead (and up to 3 days) and chilled (covered once cool). Skim off fat before reheating.**

SLOW-COOKED TOMATO AND HERB WHITE BEANS

SERVES 6 (SIDE DISH)
ACTIVE TIME: 30 MIN START TO FINISH: 4 HR (INCLUDES QUICK-SOAKING BEANS)

These soupy beans resonate with the deep notes of tomato, garlic, and thyme. Meant to be served with the country hash (page 123), they would also go well with pork chops or grilled sausages.

FOR BEANS

- **1 cup dried navy beans**
- **6 cups water**
- **1 medium carrot, cut into 1-inch pieces**
- **1 medium white onion, coarsely chopped**
- **4 (3-inch) thyme sprigs**
- **1 (3-inch) rosemary sprig**
- **1 (3-inch) sage sprig**
- **1 tsp kosher salt**

FOR TOMATO SAUCE

- **3 bacon slices, chopped**
- **¼ cup extra-virgin olive oil**
- **1 medium white onion, chopped**
- **¼ cup minced garlic (from 1 to 2 heads)**
- **¾ tsp kosher salt**
- **1 lb tomatoes, chopped (3 cups)**
- **½ cup canned tomato purée**
- **1½ Tbsp chopped thyme**

SOAK BEANS: Soak beans overnight (8 to 12 hours) in water to cover by 2 inches or quick-soak (see cooks' note, below), then drain.
COOK BEANS: Bring beans, water (6 cups), carrot, onion, and herb sprigs to a simmer in a 4-qt heavy pot, then simmer, partially covered, until beans are al dente, about 45 minutes. Add kosher salt, then continue to simmer until beans are tender, 45 minutes to 1 hour more.
MAKE TOMATO SAUCE WHILE BEANS SIMMER: Cook bacon in a 12-inch heavy skillet over medium heat, stirring occasionally, until crisp, 6 to 8 minutes. Add oil and onion and cook, stirring occasionally, until onion is golden, about 12 minutes. Add garlic, kosher salt, and ¼ tsp pepper and cook, stirring occasionally, until garlic is softened, about 2 minutes. Add tomatoes, tomato purée, and thyme and simmer, uncovered, stirring occasionally, until sauce is slightly thickened, about 30 minutes.
FINISH BEANS: Discard carrot and herb sprigs. Drain beans in a sieve set over a bowl, reserving cooking liquid, and return beans to pot. Add tomato sauce and 1½ cups bean-cooking liquid and simmer, uncovered, stirring occasionally, until thickened, about 45 minutes.
COOKS' NOTES: **To quick-soak beans, cover with water by 2 inches in a 3-qt heavy saucepan and bring to a boil, then boil 1 minute. Remove from heat and cover, then soak 1 hour. Drain, discarding water.**
• Dish can be made 2 days ahead and chilled. Thin with water if necessary while reheating.

TAPIOCA PILAF

SERVES 6 (SIDE DISH)
ACTIVE TIME: 30 MIN START TO FINISH: 2 HR

Feniger first encountered this fragrant pilaf while visiting her friend Alan Wagner, who cooks at an ashram in India. The pilaf has since become a popular addition to Street's menu. The first thing