ORANGE AND SOY-GLAZED BABY BACK RIBS

4–6 SERVINGS *Summer isn't the only time to enjoy sticky ribs—these baby backs, showered with citrus zest, also work well in winter. You can customize the size of the zest by using a Microplane for smaller pieces or a 5-hole zester for longer strips.*

- **3½ lb. baby back pork ribs, cut between bones into individual ribs (18–20 ribs)**
- **1 cup soy sauce, divided**
- **9 garlic cloves, minced, divided**
- **5 tsp. cumin seeds, divided**
- **3 tsp. crushed red pepper flakes, divided**
- **3 Tbsp. vegetable oil**
- **6 scallions (white and light-green parts separated from dark-green parts), finely chopped**
- **1½ cups fresh orange juice plus zest from 1 orange**
- **3 Tbsp. honey**
- **Zest from 1 lemon and 1 lime**

Place ribs, ½ cup soy sauce, 3 minced garlic cloves, 2 tsp. cumin seeds, and 1 tsp. red pepper flakes in a large pot; add water to cover completely. Bring to a boil and immediately reduce to a simmer. Cover with lid ajar; cook until ribs are tender, about 2 hours. Drain ribs; set aside for 10 minutes.

Meanwhile, heat oil in a small saucepan over medium heat; add remaining 3 tsp. cumin seeds and 2 tsp. red pepper flakes. Toast lightly until fragrant, about 30 seconds; add remaining 6 minced garlic cloves and white and pale-green scallions. Sauté until just soft, about 2 minutes. Add remaining ½ cup soy sauce, orange juice, and honey. Bring to a boil and cook until sauce is thick, 12–15 minutes.

Preheat broiler. Line a rimmed baking sheet with foil. Place ribs on prepared sheet; brush with sauce. Broil until sauce bubbles, 2–3 minutes. Turn, brush with additional sauce, and broil until ribs are heated through and sauce is bubbling, 2–3 minutes longer. Transfer to a platter. Drizzle with remaining sauce. Sprinkle dark-green scallions and citrus zest over.

BLOOD ORANGE, BEET, AND FENNEL SALAD

4–6 SERVINGS *Our fresh take on the classic Moroccan salad pairs shaved fennel and red onion with assorted beets and oranges for color contrast.*

- **2 medium red beets, tops trimmed**
- **2 medium golden beets, tops trimmed**
- **3 blood oranges**
- **1 medium navel orange (preferably Cara Cara)**
- **1 Tbsp. fresh lemon juice**
- **1 Tbsp. fresh lime juice**
- **½ small fennel bulb, very thinly sliced crosswise on a mandoline**
- **¼ red onion, very thinly sliced on a mandoline (about ⅓ cup)**
- **Good-quality extra-virgin olive, pumpkin seed, or walnut oil (for drizzling)**
- **Coarse sea salt, such as fleur de sel or Maldon sea salt, and freshly ground black pepper**
- **¼ cup loosely packed fresh cilantro and/or chervil leaves**

Preheat oven to 400°. Wash beets, leaving some water on skins. Wrap individually in foil; place on a rimmed baking sheet and roast until beets are tender when pierced with a knife, about 1 hour. Let cool.

Meanwhile, using a sharp knife, cut all peel and white pith from all oranges; discard. Working over a medium bowl, cut between membranes of 2 blood oranges to release segments into bowl; squeeze juice from membranes into bowl and discard membranes. Slice remaining blood orange and Cara Cara orange crosswise into thin rounds. Place sliced oranges in bowl with the segments. Add lemon juice and lime juice.

Peel cooled beets. Slice 2 beets crosswise into thin rounds. Cut remaining 2 beets into wedges. Strain citrus juices; reserve. Layer beets and oranges on plates, dividing evenly. Arrange fennel and onion over beets. Spoon reserved citrus juices over, then drizzle salad generously with oil. Season to taste with coarse sea salt and pepper. Let salad stand for 5 minutes to allow flavors to meld. Garnish salad with cilantro leaves.

GRAPEFRUIT BRÛLÉE

4 SERVINGS *Using a culinary torch is the best way to caramelize the sugar into a candy shell, but you can also make this old-school breakfast treat using your broiler.*

- **2 grapefruits, halved crosswise**
- **4 Tbsp. raw sugar**

SPECIAL EQUIPMENT: A kitchen torch

Trim ¼"–½" of peel from bottom of each grapefruit half to stabilize the fruit and prevent it from rocking back and forth. Place grapefruit, cut side down, on paper towels to dry for 5 minutes. Invert grapefruit and sprinkle 1 Tbsp. sugar evenly over exposed flesh of each grapefruit half. Using a kitchen torch, heat sugar until melted and beginning to turn dark amber.

Alternatively, preheat broiler. Transfer grapefruit, cut side up, to a rimmed baking sheet lined with foil. Broil grapefruit, watching closely to prevent burning, until the sugar is melted and beginning to turn dark amber, about 8 minutes. Let grapefruit cool before serving.

GRAPEFRUIT "CREAMSICLE"

MAKES 2 QUARTS *This tart sorbet is great on its own as a palate cleanser, but it tastes even better when paired with store-bought vanilla ice cream. Whichever kind of grapefruit you use—pink, white, ruby red, or yellow—the hibiscus ensures a lovely deep-pink color. If you don't have an ice cream maker, turn the sorbet into a granita by freezing it in a 9x9x2" metal pan and mashing any big chunks with a fork after 1 hour. Freeze for 1 hour more, then scrape until it's as flaky as shaved ice.*

- **1 quart store-bought vanilla ice cream, softened**
- **1¼ cups sugar**
- **2 hibiscus tea bags or 2 tsp. dried hibiscus flowers**
- **1 Tbsp. finely grated grapefruit zest plus 1½ cups fresh grapefruit juice**

SPECIAL EQUIPMENT: An ice cream maker

Scoop ice cream into an 8x4x2½" loaf pan; pack ice cream along one long side to fill half of pan. Cover and freeze until firm, at least 1 hour.

Meanwhile, bring sugar and 1¼ cups water to a boil in a small pot, stirring to dissolve sugar. Remove from heat; add tea bags and zest. Let steep for 10 minutes. Remove tea bags; discard. Stir in grapefruit juice. Cover and chill grapefruit mixture until cold, about 1 hour.

Process grapefruit mixture in an ice cream maker according to manufacturer's instructions. Pour sorbet into empty side of pan alongside ice cream. Cover and freeze until firm, about 2 hours.

To serve, spoon across ice cream and sorbet to form swirled scoops.