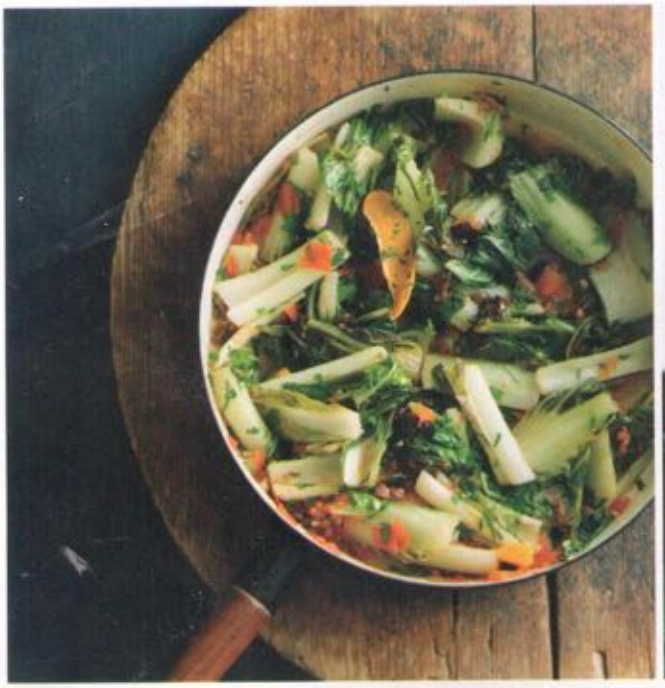

Succulent bok choy goes to Provence in a quick, summery sauté; maple syrup and just-plucked blueberries make a refreshing parfait.

WILTED SWISS CHARD WITH GARLIC, LEMON, AND PARMESAN

SERVES 6

ACTIVE TIME: 25 MIN START TO FINISH: 25 MIN

Swiss chard is more Mediterranean than Alpine (it picked up its fanciful name in 19th-century seed catalogs), and this classic presentation is an appropriately zesty showcase. Any of chard's many varieties can be used, making this accompaniment to grilled meats or whole fish as colorful as it is savory.

- **4 large garlic cloves**
- **3 lb Swiss chard (about 3 bunches)**
- **¼ cup extra-virgin olive oil**
- **6 flat anchovy fillets**
- **1 Tbsp fresh lemon juice**
- **½ cup grated parmesan**

ACCOMPANIMENT: **grated parmesan; lemon wedges**

▸Thinly slice garlic lengthwise.
▸Cut Swiss chard leaves from stems and center ribs, then cut leaves and stems into 2-inch pieces, reserving separately.
▸Heat oil in a 5-qt heavy pot over medium-high heat until it shimmers, then sauté garlic until golden, about 45 seconds. Transfer garlic with a slotted spoon to a plate.
▸Add anchovies to oil in skillet (it will spatter) and cook, stirring constantly, until anchovies break down, about 30 seconds. Add chard stems and cook, stirring frequently, until stems begin to soften, 4 to 6 minutes. ▸Add chard leaves by handfuls, turning with tongs and covering pot briefly until greens are wilted before adding more, and cook until leaves and stems are tender, 5 to 8 minutes.
▸Stir garlic into chard along with lemon juice, cheese, and ¼ tsp each of salt and pepper.

MAPLE BLUEBERRY PARFAIT

SERVES 6

ACTIVE TIME: 20 MIN START TO FINISH: 20 MIN

With its ample doses of maple syrup, cream, and the freshest berries, this easy, elegant treat will knock apple pie off its pedestal. True to the spirit of Yankee thrift, any leftover berry mixture can be put to good use at tomorrow's breakfast table, as a topping for pancakes.

- **3½ cups blueberries (18 oz), divided**
- **¾ cup pure maple syrup (preferably Grade B), divided**
- **1 cup chilled heavy cream**
- **1 tsp fresh lemon juice**
- **6 oz thin ginger cookies, coarsely crumbled**

▸Cook 2¼ cups (¾ lb) blueberries with ½ cup maple syrup in a 2-qt heavy saucepan over medium heat, stirring occasionally, until blueberries have burst, 3 to 8 minutes. Cool in an ice bath, stirring occasionally.
▸While blueberry mixture cools, beat cream with remaining ¼ cup maple syrup in a bowl using an electric mixer until it just holds stiff peaks.
▸Stir lemon juice and remaining 1¼ cups blueberries into cooled blueberry-maple mixture.
▸Spoon about 2 Tbsp blueberry mixture into each of 6 glasses and top with half of crumbled cookies and half of whipped cream. Repeat layering of remaining blueberry mixture, crumbled cookies, and whipped cream. ▸Serve parfaits immediately.

COOKS' NOTE: **Blueberry-maple mixture, without lemon juice, can be cooked 3 days ahead and chilled. Bring to room temperature, then add lemon juice and blueberries before assembling parfaits.**

FOR A PROVENÇAL BOK CHOY RECIPE, SEE PAGE 102.