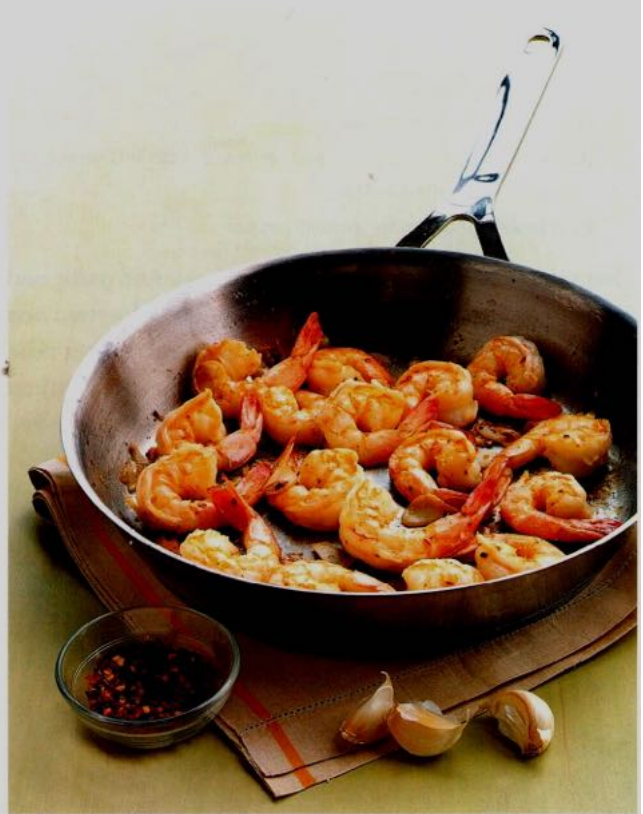


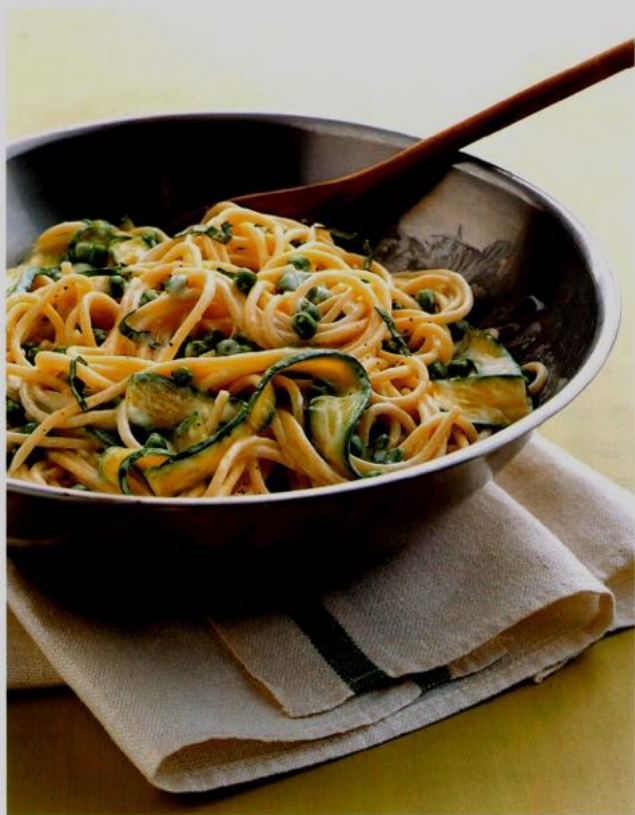
FRISÉE AND BABY-SPINACH SALAD



GARLIC SHRIMP



SPAGHETTI WITH PEAS AND ZUCCHINI RIBBONS



BLACKBERRY CRUMBLES



### **GARLIC SHRIMP**

PREP TIME: 5 MIN. TOTAL TIME: 10 MIN.

SERVES 4

- 1 tablespoon extra-virgin olive oil
- 2 garlic cloves, thinly sliced
- ¼ teaspoon red-pepper flakes
- 1 pound large shrimp, peeled and deveined, tails left intact
- 1 tablespoon unsalted butter
- Coarse salt and freshly ground pepper

Heat oil in a large skillet over medium heat. Add garlic and red-pepper flakes; cook, stirring, until garlic is fragrant and golden (but not brown), about 30 seconds. Add shrimp; raise heat to medium-high, and cook, stirring often, until shrimp are opaque, 1 to 2 minutes. Add butter, and stir to coat. Season with salt and pepper. Serve immediately.

MARTHA STEWART LIVING, APRIL 2007

### **BLACKBERRY CRUMBLES**

PREP TIME: 15 MIN. TOTAL TIME: 60 MIN.

SERVES 4

- 4 cups fresh blackberries (about 14 ounces)
- ¼ cup plus 1 tablespoon sugar
- 3 tablespoons all-purpose flour
- 3 tablespoons fresh lemon juice
- 3 tablespoons unsalted butter, softened, plus more for ramekins
- ¼ teaspoon ground cinnamon
- Pinch of salt
- 6 store-bought sugar cookies (about 2 ounces), coarsely crushed
- ¼ cup rolled oats

1. Preheat oven to 375°. Stir blackberries, ¼ cup sugar, 2½ tablespoons flour, and the lemon juice in a bowl; set aside.
2. Put butter, cinnamon, salt, and remaining tablespoon sugar into a small bowl. Stir vigorously with a rubber spatula until creamy. Stir in cookies, oats, and remaining 1½ teaspoons flour. Work mixture through fingers until it forms coarse crumbs ranging in size from peas to gum balls.
3. Butter four 5-ounce ramekins (about 3½ inches in diameter). Divide blackberry mixture among ramekins; transfer to a rimmed baking sheet. Sprinkle with crumb topping. Bake until juices are bubbling and topping is golden brown, 20 to 25 minutes. Let cool on a rack 20 minutes before serving.

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### **FRISÉE AND BABY-SPINACH SALAD**

PREP TIME: 10 MIN. TOTAL TIME: 15 MIN.

SERVES 4

- 2 tablespoons fresh lemon juice
- 1 tablespoon coarsely chopped fresh flat-leaf parsley
- ¼ teaspoon Dijon mustard
- Pinch of sugar
- Coarse salt and freshly ground pepper
- ¼ cup plus 2 tablespoons extra-virgin olive oil
- 1 small head frisée, torn into small pieces (about 2 cups)
- 2 cups baby spinach (about 1½ ounces)
- 2 radishes, trimmed and very thinly sliced
- 2 scallions (green parts only), cut on a bias into ½-inch-thick pieces

1. Whisk together lemon juice, parsley, mustard, and sugar in a large bowl; season with salt and pepper. Add oil in a slow, steady stream, whisking until emulsified; set aside.
2. Toss together frisée, spinach, radishes, and scallions on a large platter. Just before serving, drizzle with some of the dressing. Serve remaining dressing on the side.

MARTHA STEWART LIVING, APRIL 2007

### **SPAGHETTI WITH PEAS AND ZUCCHINI RIBBONS**

PREP TIME: 20 MIN. TOTAL TIME: 35 MIN.

SERVES 4

- Coarse salt and freshly ground pepper
- 1½ cups shelled fresh English peas (about 1½ pounds unshelled) or thawed frozen petite peas
- 8 ounces baby zucchini (about 12), trimmed and cut lengthwise into ¼-inch-thick slices with a mandoline or a knife
- 1½ cups plain whole-milk yogurt
- 1½ cups loosely packed fresh basil leaves, very thinly sliced
- 1 pound spaghetti
- Freshly grated Parmesan cheese, for serving

1. Bring a large pot of water to a boil; add 1 teaspoon salt. Add peas, and cook until tender, 3 to 4 minutes for fresh peas and 1 minute for frozen. Using a slotted spoon, transfer peas to a medium bowl; set aside. Add zucchini to pot, and cook 30 seconds; using a slotted spoon, transfer to bowl with peas.
2. Put yogurt and basil into a large, heatproof bowl; season with salt and pepper. Set bowl over the boiling water, and whisk until mixture is warm, about 1 minute. Remove from heat. Add peas and zucchini to bowl; set aside.
3. Cook pasta in salted boiling water until al dente; drain. Add pasta to vegetables and sauce, and toss to combine. Season with salt and pepper. Serve topped with cheese.

MARTHA STEWART LIVING, APRIL 2007