

SAUTÉED ESCAROLE

SERVES 10

Active time: 30 min Start to finish: 45 min

Anchovy and red pepper flakes balance the bitterness of the escarole, giving it a sweetness that goes well with the robust flavors of the veal involtini (page 186).

- 4 lb escarole (about 4 heads), cored and coarsely chopped
- ¼ cup extra-virgin olive oil plus additional for drizzling
- 5 garlic cloves, thinly sliced
- ½ teaspoon dried hot red pepper flakes
- 1 (2-oz) can anchovy fillets in olive oil, drained, patted dry, and chopped

► Wash escarole well in a sinkful of water, then lift out and drain. Cook escarole in a 7- to 8-quart heavy pot of boiling salted water (see Tips, page 226) until tender, about 10 minutes, then drain in a colander.

► Heat oil in same pot over moderately high heat until hot but not smoking, then sauté garlic and red pepper flakes, stirring, until garlic is golden, about 1 minute. Add anchovies, then reduce heat to moderate and cook, stirring, until dissolved, about 1 minute. Add escarole, stirring to coat with oil, then increase heat to moderately high and cook, uncovered, stirring occasionally, until escarole is tender and most of liquid is evaporated, 8 to 10 minutes. Season lightly with salt.

► Spoon onto a platter and drizzle with oil to taste.

Cooks' note:

Escarole can be sautéed (but not drizzled with oil) 1 day ahead and cooled completely, uncovered, then chilled, covered. Reheat in a large pot over moderately low heat, stirring, until hot.

FUNGHI ALLA GRIGLIA

Grilled Oyster Mushrooms

SERVES 10

Active time: 30 min Start to finish: 55 min

This dish was inspired by the fresh mushrooms that Miraglia Eriquez and Anna Tasca Lanza picked from Lanza's garden while Miraglia Eriquez was visiting her cooking school, conducted at the Tasca d'Almerita Winery (214-373-1161).

- 2 tablespoons fresh orange juice
- 1 tablespoon fresh lemon juice
- 2 teaspoons red-wine vinegar
- 6 tablespoons olive oil
- 2 lb large oyster mushrooms (see Kitchen Notebook, page 212), stems trimmed
- ½ teaspoon coarse sea salt (preferably Sicilian)

Special equipment: a perforated grill sheet

► Whisk together juices, vinegar, and oil in a large bowl. Toss mushrooms with vinaigrette and marinate 15 minutes. Transfer mushrooms to another bowl with tongs, reserving vinaigrette.

► Prepare grill for cooking. If using a charcoal grill, open vents on bottom of grill, then light charcoal. Charcoal fire is hot when you can hold your hand 5 inches above rack for 1 to 2 seconds. If using a gas grill, preheat burners on high, covered, 10 minutes, then reduce heat to moderately high.

► Grill mushrooms in 3 batches on oiled grill sheet set on grill rack, with grill covered only if using gas grill, turning frequently, until golden brown, about 5 minutes per batch. Transfer to vinaigrette as grilled, then toss with sea salt.

Cooks' notes:

• If your sea salt is very granular and pebblelike, crush it using the flat side of a large heavy knife or the bottom of a heavy skillet.

• If you're unable to grill outdoors, mushrooms can be grilled in batches in a lightly oiled well-seasoned ridged grill pan over moderately high heat, turning frequently, about 5 minutes per batch.

FRAGOLE AL MARSALA

Strawberries with Marsala

SERVES 10

Active time: 15 min Start to finish: 45 min

- 2 lb strawberries (2 qt), trimmed, halved if large
- ¼ cup sugar
- ¼ cup sweet Marsala wine

► Toss together strawberries, sugar, and Marsala until sugar is dissolved.

► Let macerate at room temperature, tossing occasionally, 30 minutes before serving.

For the SICILIAN CANNOLI recipe, see page 216.