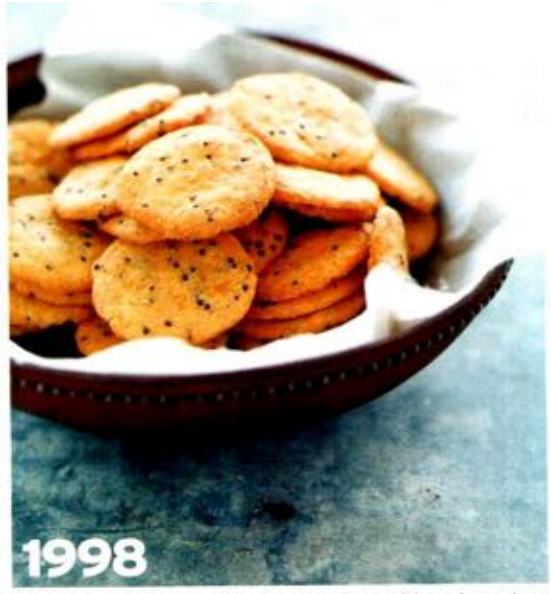

Mustard seeds jazz up Cheddar crackers with a piquant crunch; fried tortillas and avocado chunks add to the complexity of a rich pork-hominy stew.

▸Butter 1 side of each bread slice. Cut out 1 round per slice from 8 slices using cutter (discard scraps). Cut off and discard crusts from remaining 6 slices (forming roughly 3-inch squares). Cut each square into thirds (1 inch wide), then halve crosswise to form 6 (1½- by 1-inch) rectangles. Put 1 round, buttered side down, in bottom of each ramekin. Line side of each ramekin with 9 rectangles, arranging rectangles vertically, with buttered sides against ramekin, and overlapping slightly. Press rectangles gently to help adhere (edges should be flush with rims). Divide apple mixture evenly among ramekins, pressing gently to pack against bread lining. Top with remaining 4 rounds, buttered sides up. Place a sheet of plastic wrap on top of buttered rounds and gently press rounds flush with edges of rectangles. ▸Remove plastic wrap and bake charlottes in ramekins on a baking sheet until golden, about 25 minutes. Wearing an oven mitt, carefully invert hot charlottes onto plates. Spoon chilled crème anglaise over and around them.

COOKS' NOTE: **Charlottes can be assembled (but not baked) 4 hours ahead and chilled, ramekins wrapped well in plastic wrap.**

1998
MUSTARD CHEDDAR CRACKERS

MAKES 10 TO 12 DOZEN

ACTIVE TIME: 35 MIN START TO FINISH: 5½ HR (INCLUDES CHILLING)

Get ready for the most deliciously tangy adult nibbles that have ever made you lick your lips. These are not only easy to prepare, but the dough can be frozen and kept for when guests drop by unexpectedly.

- **2 sticks (1 cup) unsalted butter, softened**
- **1 lb sharp Cheddar, coarsely grated (preferably in a food processor; 5 cups)**
- **1 large egg yolk**
- **¼ teaspoon Dijon mustard**
- **2 tablespoons dry mustard**
- **¼ cup brown or yellow mustard seeds**
- **2 teaspoons salt**
- **2 cups all-purpose flour plus additional for dusting**

SPECIAL EQUIPMENT: **parchment paper**

▸Blend together butter, cheese, and yolk in a food processor until smooth. Add remaining ingredients and pulse until just combined. (If you have a small processor, divide butter mixture after blending and pulse with remaining ingredients in 2 batches.) Transfer dough (it will be very soft) to a bowl and chill, covered, 15 minutes.

▸Halve dough, then shape each half into a 12-inch log on a lightly floured surface. Wrap logs in wax paper and foil, then chill until firm, at least 4 hours.

▸Put oven racks in upper and lower thirds of oven and preheat oven to 350°F. Line 2 large baking sheets with parchment paper. ▸Unwrap logs and cut into ⅛-inch-thick slices with a sharp thin knife, then arrange slices about 1 inch apart on baking sheets. Bake in batches, switching position of sheets halfway through baking, until pale golden, 12 to 15 minutes. Transfer crackers to racks to cool, about 5 minutes. Line sheets with clean parchment between batches.

COOKS' NOTES: **Dough, once formed into logs, can be chilled up to 1 week or frozen 2 months.**

- **Crackers, cooled completely, keep in an airtight container at room temperature 1 week.**

1999
POZOLE ROJO

PORK AND HOMINY STEW WITH RED CHILES

SERVES 8 TO 10

ACTIVE TIME: 1½ HR START TO FINISH: 2½ HR

Who said you can only enjoy a good rich stew in the depths of winter? Born in the hot climate of Mexico, this melt-in-your-mouth pork and red-chile dish also makes a satisfying but not-too-filling end to a warm summer day.

FOR *POZOLE*:

- **1 large head garlic**
- **4 lb country-style pork ribs (not lean)**
- **12 cups cold water**
- **4 cups reduced-sodium chicken broth (32 fl oz)**
- **1 teaspoon dried oregano (preferably Mexican), crumbled**
- **6 dried New Mexico or guajillo red chiles (2 oz; see Shopping List, page 144)**
- **1½ cups boiling-hot water**
- **1 cup coarsely chopped white onion (1 large)**
- **1 tablespoon salt**
- **4 (15-oz) cans white hominy (also called *pozole*), drained and rinsed**

(Continued on page 138)

2000
BAKED SHRIMP IN CHIPOTLE SAUCE

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 25 MIN

In this spin on New Orleans's classic appetizer of barbecue shrimp, chipotle chiles stand in for cayenne and black pepper, truly transforming the dish with a beguiling play of spice, a hint of smoke, and a gorgeous brick-red color. Here, we serve the shrimp as a main course—but in the spirit of the original, we've kept this a meal to eat with your hands. Peeling the shrimp, slurping their shells, and scooping up the hot, buttery sauce with crusty bread makes for nothing less than a feast. Best of all, it's ready in a flash.

- **½ stick (¼ cup) unsalted butter**
- **¼ cup dry red wine**
- **1½ tablespoons Worcestershire sauce**
- **1 to 2 canned chipotle chiles in *adobo*, minced, plus 2 to 3 teaspoons *adobo* sauce**
- **1 large garlic clove, minced**
- **1½ teaspoons salt**
- **1½ lb medium shrimp in shell (31 to 35 per pound)**

SPECIAL EQUIPMENT: a 2- to 3-qt ceramic or glass shallow baking dish
ACCOMPANIMENT: baguette

▸Put oven rack in middle position and preheat oven to 400°F. ▸Melt butter in a saucepan and stir in wine, Worcestershire sauce, chipotles with *adobo* sauce (to taste), garlic, and salt. Toss shrimp with sauce in baking dish and bake until shrimp are just cooked through, 10 to 12 minutes. Sauce can be briefly simmered (with shrimp removed) to reduce it as needed.

COOKS' NOTE: Shrimp with heads on can be used; you'll need 1¾ pounds.