Baccala Salad

SERVES 8

This refreshing salt cod salad (pictured on page 59) is a staple Italian-American Christmas Eve dish.

- 2 lb. salt cod
- 2 cups roughly chopped jarred sweet pimiento peppers
- 1 cup roughly chopped pitted kalamata olives
- 1 cup roughly chopped parsley
- ¾ cup extra-virgin olive oil
- 6 tbsp. capers, rinsed
- 1 tsp. freshly ground black pepper
- ½ tsp. crushed red chile flakes
- 4 cloves garlic, finely chopped
- 2 ribs celery, finely chopped
- Juice of 2 lemons
- Kosher salt, to taste
- 1 medium head escarole, cored and leaves separated

Place cod in a 2-qt. saucepan, and cover by 2" with cold water; boil for 20 minutes. Drain, return cod to saucepan, and repeat process twice. Drain, and cut into 1" chunks; transfer to a bowl and toss with peppers, olives, parsley, oil, capers, black pepper, chile flakes, garlic, celery, juice, and salt; chill for 2 hours. Arrange escarole on a serving platter; top with salt cod salad.

Braised Artichokes

SERVES 6–12

Earthy and tender, these artichokes (pictured on page 67) are a favorite antipasto at Frankies Spuntino restaurants in New York City.

- ½ cup olive oil
- 2 cloves garlic
- ½ cup white wine
- 4 large artichokes, outer leaves trimmed, and halved lengthwise
- 3 lemons, halved and juiced
- Kosher salt, to taste
- 4 tbsp. unsalted butter, cubed
- Freshly ground black pepper, to taste

Heat oil in an 8-qt. saucepan over medium-high heat. Add garlic; cook until golden brown, about 3 minutes. Add wine, artichokes, lemon juice and spent halves of the lemons, salt, and 10 cups water; boil. Reduce heat to medium-low; cook until artichokes are very tender, about 30 minutes. Transfer artichokes to a serving platter and keep warm. Discard all but 2 cups cooking liquid; return pan with liquid to medium-high heat. Add butter; cook until sauce is thickened, about 15 minutes. Season with salt and pepper; spoon sauce over artichokes to serve.

Calamari with Potatoes and Peas

SERVES 6–8

SAVEUR kitchen assistant Alex Saggiomo shared his family's recipe for this delicious dish, served for the Feast of the Seven Fishes.

- ½ cup extra-virgin olive oil
- 1 tsp. dried oregano
- 8 cloves garlic, minced
- 1 small yellow onion, minced
- 1 medium carrot, minced
- 1 rib celery, minced
- 3 tbsp. red wine
- 2 28-oz. cans whole peeled tomatoes in juice, crushed
- 1 bay leaf
- 2 lb. russet potatoes, peeled and cut into 1" chunks
- 1 lb. cleaned calamari, bodies cut into ¼"-wide rings
- 1½ cups frozen peas
- Kosher salt and freshly ground black pepper, to taste

Heat oil in an 8-qt. saucepan over medium-high heat. Add oregano, garlic, onion, carrot, and celery; cook until soft, about 10 minutes. Add wine; cook until evaporated, about 3 minutes. Add tomatoes, bay leaf, and 2 cups water; boil. Reduce heat to low; cook until slightly reduced, about 30 minutes. Stir in potatoes; cook until potatoes begin to break down in sauce, about 30 minutes. Stir in calamari and peas; cook until calamari is tender, about 5 minutes. Season with salt and pepper.

Chicken Vesuvio

SERVES 8

This garlicky chicken dish (pictured on page 56) is a specialty of Chicago's Italian-American restaurants.

- 1 cup olive oil
- 10 cloves garlic
- 4 large russet potatoes, peeled and quartered lengthwise
- 2 3–4-lb. whole chickens, each cut into 8 pieces
- 1½ cups white wine
- ⅓ cup finely chopped parsley
- 1 tbsp. dried oregano
- Kosher salt and freshly ground black pepper, to taste
- 1½ cups chicken stock
- 1 cup frozen peas, thawed

Heat oven to 375°. Heat oil in a roasting pan set over two burners over medium-high heat. Add garlic and potatoes; cook, turning, until potatoes are golden brown, about 45 minutes. Transfer potatoes and garlic to a plate; set aside. Add chicken to pan; cook, turning once, until golden brown, about 20 minutes. Add wine; cook until reduced by half, about 5 minutes. Return potatoes and garlic to pan; season with parsley, oregano, salt, and pepper. Add stock; transfer pan to oven. Bake, sprinkling peas over chicken in the last 5 minutes of cooking, until cooked through, about 45 minutes.

Cioppino

SERVES 4–6

This hearty version of San Francisco's signature seafood soup (pictured on page 63) comes from Sotto Mare in North Beach.

- ¼ cup olive oil
- 1 tsp. crushed red chile flakes
- 8 cloves garlic, finely chopped
- 3 cups fish stock
- 1½ cups whole peeled tomatoes in juice, crushed
- 10 leaves basil
- 1 lb. cod, cut into 2" chunks
- 1 lb. cleaned calamari, bodies cut into ½"-wide rings
- 12 oz. medium shrimp, deveined
- 12 oz. bay scallops
- 16 clams, cleaned
- 16 mussels, cleaned
- 2 2-lb. Dungeness crabs or snow crab legs, halved
- Kosher salt and freshly ground black pepper, to taste

Heat oil in an 8-qt. Dutch oven over medium-high heat. Add chile flakes and garlic; cook until soft, about 3 minutes. Add stock, tomatoes, and basil; boil. Reduce heat to medium-low; cook until slightly thickened, about 10 minutes. Add cod, calamari, shrimp, scallops, clams, mussels, and crabs, cover with lid, and cook until seafood is cooked through, about 8 minutes; season with salt and pepper.

Escarole Soup

SERVES 8–10

Escarole lends sweet depth to this comforting soup (pictured on page 66) from SAVEUR executive editor Dana Bowen.

- 1 lb. ground beef
- ½ cup seasoned bread crumbs
- ½ cup grated parmesan, plus more
- ½ cup grated pecorino
- ½ cup olive oil
- 1 tbsp. dried Italian seasoning
- 3 cloves garlic, thinly sliced, plus 1, minced
- 2 medium yellow onions, thinly sliced, plus 1, minced
- 1 small bunch parsley, minced
- 1 egg, lightly beaten
- Kosher salt and freshly ground black pepper, to taste
- 2 large heads escarole, cored and cut into 2" pieces
- 8 cups chicken stock
- Cooked white rice, for serving

1 Mix beef, bread crumbs, parmesan, pecorino, ¼ cup oil, seasoning, minced garlic and onion, parsley, egg, salt, and pepper in a bowl. Form into 30, 1½" meatballs; chill.

2 Heat remaining oil in an 8-qt. saucepan over medium-high heat. Add sliced garlic and onions; cook until lightly browned, about 10 minutes. Add escarole; cook until wilted, about 6 minutes. Add stock; boil. Reduce heat to medium-low. Add meatballs; cook until meatballs are cooked through, about 20 minutes. Season with salt and pepper. Serve over rice; top with more parmesan and black pepper.

Johnny Marzetti

SERVES 6

The bygone restaurant Marzetti's in Columbus, Ohio, invented this cheesy noodle casserole (pictured on page 56).

- 10 tbsp. olive oil
- 3 cloves garlic, chopped
- 2 medium yellow onions, roughly chopped
- 8 oz. white button mushrooms, thinly sliced
- 1 tsp. dried oregano
- 1 28-oz. can whole peeled tomatoes in juice, crushed
- Kosher salt and freshly ground black pepper, to taste
- 1½ lb. ground beef
- 2 tbsp. finely chopped parsley
- 10 oz. wide egg noodles
- 2 tbsp. unsalted butter
- 8 oz. cheddar cheese, shredded
- 3 oz. mozzarella, shredded
- 3 tbsp. bread crumbs

1 Heat 3 tbsp. oil in a 12" skillet over medium-high heat. Add garlic and onions; cook until soft, about 8 minutes. Transfer to a bowl and set aside. Return skillet to heat with 3 tbsp. oil; add mushrooms; cook until browned, about 5 minutes. Add to bowl with onions; return skillet to heat with 2 tbsp. oil. Add beef; cook until browned, about 8 minutes. Return onions and mushrooms to skillet along with oregano and tomatoes; boil. Reduce heat to medium-low; cook until thickened, about 15 minutes. Remove from heat, season with salt and pepper, and stir in parsley; let sauce cool.