Grilled Octopus with Kale, Tomatoes, and Beans

SERVES 6 *First, tenderize the octopus by simmering it at a low boil for about an hour (ignore the myths about adding vinegar or a cork from a bottle of wine). Then char it on the grill to crisp the skin.*

- **1 small octopus, cleaned (about 5 lb.)**
- **1 cup dry white wine**
- **2 heads of elephant garlic, cloves unpeeled, separated**
- **1 sprig fresh rosemary**
- **6 plum tomatoes, cored**
- **5 Tbsp. (or more) extra-virgin olive oil, divided, plus ¾ cup**
- **Kosher salt and freshly ground black pepper**
- **4 tsp. coriander seeds**
- **¼ cup red wine vinegar**
- **3 lb. kale, center stalks removed, leaves torn into 4" pieces**
- **1½ cups dried cannellini or pinto beans, cooked according to package directions**

INGREDIENT INFO: Elephant garlic, available at better supermarkets and at melissas.com, looks like garlic that's been supersized.

Place octopus and wine in a large pot. Peel 2 garlic cloves; add to pot. Add enough water to cover by 2". Bring to a boil, reduce heat to medium, and simmer until octopus is tender, about 1 hour. Transfer to a plate; let cool. Cut octopus into 4" pieces. Remove as much of slippery outer purple coating as possible without removing suction cups.

Meanwhile, preheat oven to 500°. Place remaining garlic cloves and rosemary in a large roasting pan. Add whole tomatoes, drizzle with 3 Tbsp. oil, and season lightly with salt and pepper. Toss to coat. Roast 30 minutes, stirring occasionally, until tomatoes are blistered and slightly charred. Let cool. Peel garlic.

Toast coriander seeds in a small skillet over medium heat, stirring often, until aromatic and slightly darkened in color, about 3 minutes. Let cool. Place in a resealable plastic bag. Using a rolling pin or the bottom of a skillet, coarsely crush seeds. Whisk together coriander, ¾ cup oil, and vinegar in a small bowl. Season vinaigrette to taste with salt and pepper. Set aside.

Heat remaining 2 Tbsp. oil in another large pot. Working in batches, add kale and cook until softened and slightly browned, adding additional oil by tablespoonfuls if dry. Season to taste with salt. Transfer kale to a large bowl and toss with ¼ cup of coriander vinaigrette.

Prepare a medium-hot fire in a charcoal grill, or heat a gas grill to medium-high. Warm 3 cups cooked beans in a small pot with ¼ cup of vinaigrette. Toss octopus with half of remaining vinaigrette; grill until charred, about 3 minutes per side.

Divide tomatoes, garlic, kale, and beans among plates. Top with grilled octopus, drizzle with some vinaigrette, and season to taste with salt and pepper.

Grilled Watermelon Salad

SERVES 6 *Watermelon takes on a nice char on the grill. Don't fiddle with the pieces; just flip them when it's time.*

- **1 large fresh basil sprig**
- **⅓ cup plus ½ cup extra-virgin olive oil plus more for brushing**
- **3 ½"-thick slices seedless watermelon, rind removed, each cut into 6 wedges for a total of 18 wedges**
- **¼ cup fresh lime juice**
- **1 Tbsp. honey**
- **Kosher salt and freshly ground black pepper**
- **¾ lb. pea sprouts or watercress (tough stems removed; about 12 cups)**
- **36 slices Pickled Radishes, cut into eighths (see recipe)**
- **½ cup (4 oz.) queso fresco, crumbled**
- **¼ cup (1 oz.) shelled pumpkin seeds (pepitas), toasted**

INGREDIENT INFO: *Queso fresco,* also known as *queso blanco,* is sold at better supermarkets and at Latin markets. If unavailable, mild feta can be substituted.

Heat basil and ⅓ cup oil in a small skillet over medium heat until basil begins to bubble. Simmer for 3 minutes. Remove pan from heat. Let cool for 1 hour. Discard basil; set aside basil oil.

Build a medium fire in a charcoal grill, or heat a gas grill to medium. Brush grill rack with oil. Grill watermelon until lightly charred, about 2 minutes per side. Set aside.

Whisk remaining ½ cup oil, lime juice, and honey in a large bowl to blend. Season to taste with salt and pepper. Add pea sprouts and toss to coat.

Place 3 pieces of grilled watermelon on each plate. Top with pea sprouts and drizzle basil oil over. Garnish with Pickled Radishes, queso fresco, and pumpkin seeds.

Pickled Radishes

SERVES 6 *A quick pickle is a shortcut to flavor, a little bit of bite and texture in a jar. Never use aluminum bowls or utensils when pickling; the acid reacts to the metal.*

- **10 red radishes, trimmed, unpeeled, quartered**
- **10 garlic cloves**
- **1 tsp. whole black peppercorns**
- **2 cups distilled white vinegar**
- **1 tsp. kosher salt**
- **1 tsp. sugar**

Combine first 3 ingredients in a clean 1-qt. glass jar. Add vinegar, salt, and sugar. Cover; shake until sugar and salt begin to dissolve. Refrigerate for at least 3 days, shaking once a day. **DO AHEAD:** Can be made 1 month ahead. (The flavor mellows the longer the mixture pickles.) Keep chilled.

Grilled Fish with Tangerine and Marjoram

SERVES 2–4 *See sidebar at right for Eric Werner's no-fail grilling technique.*

- **2 1–1¼-lb. whole porgy, gray snapper, or branzino, cleaned**
- **Kosher salt and freshly ground black pepper**
- **8 sprigs fresh marjoram plus 1 Tbsp. marjoram leaves**
- **2 tangerines or small oranges, peeled, separated into segments, seeded**
- **2 Tbsp. olive oil**

Prepare a medium-hot fire in a charcoal grill, or heat a gas grill to medium-high. Make 3 diagonal slices spaced about 1½" apart on each side of fish. Season skin and cavity with salt and pepper. Stuff each fish with 4 herb sprigs and segments from ½ tangerine. Rub each fish with 1 Tbsp. oil.

Grill fish until skin no longer sticks, 3–4 minutes. Using a metal spatula, carefully turn fish and grill until cooked through, about 3–4 more minutes. Transfer to platters and garnish with remaining tangerine segments and marjoram leaves.

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