PEEL-AND-EAT SPICED SHRIMP WITH CHIPOTLE REMOULADE

PREP *30 minutes* **TOTAL** *45 minutes*
12 SERVINGS *The spices that are added to the shrimp cooking liquid were inspired by Cajun crawfish boils.*

- 6 quarts water
- ½ cup coarse kosher salt
- 6 tablespoons whole black peppercorns
- ¼ cup mustard seeds
- 2 tablespoons whole allspice
- 2 tablespoons whole cloves
- 2 tablespoons chopped fresh thyme
- 4 dried chiles de árbol
- 4 Turkish bay leaves
- 36 uncooked large shrimp, unpeeled
- 2 quarts ice cubes
- Chipotle Remoulade (see recipe)

INGREDIENT INFO Chiles de árbol are thin, red, very hot chiles available at supermarkets, specialty foods stores, and Latin markets.

Combine 6 quarts water and next 8 ingredients in large pot. Bring brine to rolling boil, stirring until salt dissolves. Turn off heat. Cover; let stand 5 minutes.

Return brine to boil. Add shrimp; boil 3 minutes. Pour off most of brine, leaving enough to cover shrimp. Mix in ice; let cool 10 minutes. Arrange shrimp in large bowl.

Serve shrimp with Chipotle Remoulade.

WHAT TO DRINK: *Champagne is a great pairing for this entire menu. One to try: the fruity, toasty Philippe Gonet NV Brut Reserve Champagne (France, $30).*

CHIPOTLE REMOULADE

PREP *10 minutes* **TOTAL** *10 minutes*
MAKES ABOUT 1¼ CUPS

- 1½ cups mayonnaise
- 3 tablespoons chopped fresh cilantro
- 2½ tablespoons fresh lime juice
- 2 chipotle chiles from canned chipotle chiles in adobo, finely chopped
- Coarse kosher salt
- Freshly ground black pepper

INGREDIENT INFO Chipotle chiles, which are often sold in a spicy adobo sauce, are available at supermarkets and Latin markets.

Whisk first 4 ingredients in bowl. Season with coarse salt and pepper. **DO AHEAD** Can be made 6 hours ahead. Cover; chill.

CHICKEN, VEGETABLE, AND DUMPLING SOUP

PREP *2 hours 45 minutes* **TOTAL** *7 hours 45 minutes (includes dumplings)*
12 SERVINGS *The key to this comforting soup? Tons of fresh veggies and a rich broth.*

- 7½ pounds chicken wings
- 6½ quarts low-salt chicken broth (preferably organic)
- 8 large carrots, thickly sliced, plus 2 cups ½-inch cubes
- 3 large onions, peeled, quartered
- 6 large celery stalks, thickly sliced, plus 2½ cups ½-inch-thick slices
- 4 large parsnips, thickly sliced, plus 2½ cups ½-inch cubes
- 2 whole medium leeks, halved lengthwise, rinsed, thickly sliced crosswise, plus 2½ cups ½-inch-thick slices of white and pale green parts
- 1½ cups plus ⅔ cup chopped fresh Italian parsley
- 3 tablespoons chopped thyme, divided
- 1½ teaspoons whole black peppercorns
- 8 large whole allspice
- 3 fresh bay leaves
- 3½ to 3¾ pounds large chicken breast halves with skin and bones (4 to 5)
- 6 tablespoons all purpose flour
- Fresh-Herb Dumplings (see recipe)
- ½ cup chopped fresh chives

Combine chicken wings, broth, sliced carrots, onions, thickly sliced celery, sliced parsnips, thickly sliced leeks, 1½ cups parsley, 1½ tablespoons thyme, peppercorns, allspice, and bay leaves in 14- to 16-quart pot. Bring to simmer over high heat. Add chicken breast halves, skin side down, and push to submerge. Simmer until chicken breasts are just cooked through, turning once and adjusting heat to maintain gentle simmer, 20 to 25 minutes.

Transfer chicken breasts to rimmed baking sheet; continue to simmer broth. Cool chicken 20 minutes. Remove skin and pull all meat from bones (reserve skin and bones). Tear meat into bite-size pieces. Transfer meat to large bowl; cover and chill.

Add skin and bones from breast halves to simmering broth. Increase heat and cook broth at active simmer 1 hour 15 minutes. Strain broth into another large pot. If necessary, boil until reduced to 19 to 20 cups richly flavored broth. Discard chicken and vegetable mixture strained from broth. Cool broth 2 hours. **DO AHEAD** Can be made 2 days ahead. Chill uncovered until cold, then cover and keep refrigerated.

Spoon fat from top of broth into saucepan. Heat just until melted. Pour fat into small bowl; return 6 tablespoons to pan. Add flour; blend until roux is smooth.

Bring broth in pot to simmer. Whisk 4 cups broth into roux and whisk over medium heat until mixture is smooth and comes to boil, about 5 minutes. Set aside.

Add cubed carrots and parsnips to remaining broth in pot; add thinly sliced celery and leeks. Cover pot. Simmer until vegetables are tender, about 10 minutes. Whisk in roux mixture. Add chicken pieces and dumplings, then ⅔ cup parsley, 1½ tablespoons thyme, and chives. Simmer to heat through; season with salt and pepper.

Ladle soup into large shallow bowls.

FRESH-HERB DUMPLINGS

PREP *40 minutes* **TOTAL** *40 minutes*
12 SERVINGS *Celery leaves (which are left over from the celery used in the soup) are great in the dumplings.*

- 3 large eggs
- ½ cup whole milk
- ½ cup chopped fresh chives
- 3 large egg yolks
- 3 tablespoons unsalted butter, melted
- 3 tablespoons chopped fresh Italian parsley
- 3 tablespoons chopped celery leaves
- 1 teaspoon plus 1½ tablespoons coarse kosher salt
- ¼ teaspoon freshly ground black pepper
- 1½ cups all purpose flour

Whisk first 7 ingredients, 1 teaspoon coarse salt, and pepper in large bowl until blended. Whisk in flour (batter will be soft).

Bring large pot of water to boil. Stir in 1½ tablespoons coarse salt. Working with half of batter at a time, quickly add dumpling batter to pot by teaspoonfuls, submerging teaspoon with batter into boiling water each time and shaking spoon to dislodge batter. Cook dumplings at gentle boil until just tender (do not overcook), about 8 minutes per batch. Using large skimmer, transfer dumplings to large rimmed baking sheet. **DO AHEAD** Can be made 1 day ahead. Cool, cover, and chill.