CRAB AND HERB FETTUCCINE

SERVES 6 (MAIN COURSE)

ACTIVE TIME: 30 MIN START TO FINISH: 30 MIN

Delicate crabmeat gives sweetness to a light citrus sauce served on top of pasta.

- ¼ cup dry white wine
- ¼ cup tarragon or white-wine vinegar
- ⅓ cup finely chopped shallot
- 1¼ sticks (10 tablespoons) cold unsalted butter, cut into tablespoon pieces
- 1 lb jumbo lump crabmeat, picked over
- 3 tablespoons chopped fresh tarragon
- 3 tablespoons chopped fresh chives
- ⅓ cup chopped fresh flat-leaf parsley
- 1½ teaspoons finely grated fresh lemon zest (see Tips, page 151)
- 3 tablespoons fresh lemon juice
- ½ teaspoon salt
- ½ lb dried egg fettuccine

▸Boil wine, vinegar, and shallot in a 2½- to 3-quart heavy saucepan over moderate heat until liquid is reduced to about 1 tablespoon, about 3 minutes. Add a few tablespoons butter, whisking constantly. Add remaining butter 1 piece at a time, whisking constantly and adding each new piece before previous one has completely melted, lifting pan from heat occasionally to cool mixture. Reduce heat to low, then add crabmeat and cook, stirring occasionally, until just heated through, about 2 minutes.

▸Remove pan from heat and stir in herbs, zest, lemon juice, and salt.

▸Meanwhile, cook pasta in a 6- to 8-quart pot of boiling salted water (see Tips, page 151) until al dente. Reserve 3 tablespoons of pasta-cooking water, then drain pasta.

▸Toss pasta with crab sauce and reserved cooking water in a serving bowl. Season with salt and pepper.

TUNA SANDWICHES PROVENÇAL

SERVES 4

ACTIVE TIME: 30 MIN START TO FINISH: 40 MIN

Adding a flavorful mayonnaise to this pan bagnat*–style sandwich gives new appeal to traditional French fare.*

- ½ cup mayonnaise
- 2 tablespoons drained bottled capers, rinsed and chopped
- 2 teaspoons coarse-grain mustard
- 2 teaspoons anchovy paste
- 1 teaspoon tomato paste
- ½ teaspoon black pepper
- 3 tablespoons white-wine vinegar
- 2 (6-oz) cans light tuna in olive oil
- 4 ciabatta or kaiser rolls, halved horizontally
- 1 head Boston lettuce (½ lb), any coarse outer leaves discarded
- 2 or 3 medium tomatoes, cut into ⅓-inch-thick slices
- 3 large hard-boiled eggs, cut into ½-inch-thick slices

▸Whisk together mayonnaise, capers, mustard, anchovy paste, tomato paste, pepper, and 1 tablespoon vinegar in a bowl.

▸Drain oil from tuna into a bowl and whisk in remaining 2 tablespoons vinegar. Brush insides of all roll halves generously with mixture.

▸Add tuna to mayonnaise mixture and stir to combine.

▸Make sandwiches with lettuce, tomato, egg, and tuna mixture on a work surface. Weight sandwiches with a heavy cutting board, large plate, or platter for about 10 minutes.

For more EVERY DAY recipes, see page 92.

In this elegant dish, lump crabmeat and an herb-flecked beurre blanc provide a luxurious complement to al dente fettuccine.