

- ¼ cup (½ stick) butter
- ¼ cup all purpose flour
- 2 cups chopped tasso ham or andouille sausage (about 12 ounces)
- 12 ounces uncooked crayfish or peeled deveined medium shrimp
- 1 tablespoon whole grain mustard
- Hot pepper sauce

Heat oil in heavy large pot over medium-high heat. Add onion and all bell peppers; sauté until onion is translucent, about 7 minutes. Add garlic; stir 1 minute. Add mushrooms, corn, Cajun seasoning, and cayenne. Cook 5 minutes, stirring occasionally. Add beer; boil 5 minutes. Add tomatoes and clam juice; bring to boil.

Meanwhile, melt butter in small skillet over medium heat. Add flour; stir until mixture darkens slightly, about 3 minutes. Whisk butter mixture into soup. Simmer soup until slightly thickened, about 10 minutes. **DO AHEAD** Can be made 1 day ahead. Refrigerate uncovered until cool, then cover and keep chilled. Rewarm before continuing.

Add ham, crayfish, and mustard to soup; cook until crayfish is cooked and soup is heated through, stirring often, about 4 minutes. Season to taste with hot pepper sauce, salt, and pepper. *Adapted from Tranquil House Inn.*

*Available in the spice section of most supermarkets.

Dear Bon Appétit,

I spent a week in Mexico at the **FOUR SEASONS RESORT** in Punta Mita and began each morning with a poached egg topped with the best tomatillo sauce.

KELLY FORTUNA, Philadelphia

POACHED EGGS WITH TOMATILLO SAUCE, POBLANO CHILE SAUCE, AND REFRIED BEANS

6 SERVINGS

POACHED EGGS

- 2 teaspoons distilled white vinegar
- 12 large eggs

TOMATILLO SAUCE

- 1 medium white onion, peeled
- 8 ounces tomatillos* (about 6 medium), husked, rinsed

- 1 serrano chile
- 1 garlic clove, peeled
- ¼ cup vegetable broth
- 1 tablespoon chopped fresh cilantro

POBLANO CHILE SAUCE

- 1 large fresh poblano chile**
- ½ tablespoon butter
- 2 tablespoons chopped white onion
- 1 small garlic clove, minced
- ¾ cup heavy whipping cream
- ¼ cup whole milk

REFRIED BEANS

- 2 tablespoons olive oil
- ½ cup chopped white onion
- 2 garlic cloves, minced
- 2 plum tomatoes, chopped
- 2 15-ounce cans black beans, drained

POACHED EGGS Bring large skillet of salted water to simmer over medium heat. Add vinegar. Fill large bowl halfway with ice water. Working in 3 batches, crack eggs 1 at a time into small bowl; carefully transfer to water in skillet. Cook until whites are just set and yolks are still runny, adjusting heat as needed to maintain gentle simmer, about 3 minutes. Using slotted spoon, transfer poached eggs to bowl of ice water. **DO AHEAD** Can be made 1 day ahead. Cover bowl and chill.

TOMATILLO SAUCE Heat heavy large skillet over medium-high heat. Quarter onion (reserve 3 onion wedges for another use). Place 1 onion wedge, cut side down, tomatillos, chile, and garlic in heated dry skillet; cook until vegetables are charred in spots, turning often, about 5 minutes. Transfer vegetables to work surface; chop coarsely. Transfer chopped vegetables to blender. Add broth; blend until coarse puree forms. Transfer puree to small saucepan. Stir in cilantro. Season with salt and pepper.

POBLANO CHILE SAUCE Char chile over gas flame or in broiler until blackened on all sides. Wrap in plastic bag and seal tightly; cool. Peel, seed, and chop coarsely.

Melt butter in small saucepan over medium heat. Add onion and garlic; sauté until soft, stirring often, about 2 minutes. Add chopped chile. Add cream and milk; bring to boil, whisking constantly. Reduce heat to medium-low and simmer until sauce thickens slightly and is reduced to 1 cup, whisking occasionally, about 10 minutes.

Transfer to blender; puree until smooth. Season to taste with salt and pepper.

REFRIED BEANS Heat oil in heavy medium skillet over medium-high heat. Add onion and garlic; sauté until translucent and beginning to brown, about 3 minutes. Add tomatoes and stir 1 minute. Add beans and cook until heated through, about 3 minutes. Using potato masher, mash beans until about half of beans are mashed. Season with salt and pepper. **DO AHEAD** Sauces and beans can be made 1 day ahead. Cover separately; chill. Rewarm before using.

Using slotted spoon, transfer eggs from ice water to skillet of barely simmering water. Cook until just heated through, about 2 minutes. Divide beans among plates, using back of spoon to form shallow well in center. Top each with 2 poached eggs, arranging in well. Spoon some tomatillo sauce and some poblano sauce over and serve. *Adapted from Four Seasons Resort.*

*Green, tomato-like fruits with papery husks; available in the produce section of some supermarkets and at Latin markets.

**Often called pasillas; available at some supermarkets and at specialty foods stores, farmers' markets, and Latin markets.

Dear Bon Appétit,

My brother and I love the meatballs at **TAVOLO** in nearby Dorchester. They have an old-fashioned taste that reminds us of the meatballs our mother used to make.

RICK DICKERMAN, Needham, MA

MAX'S SPAGHETTI WITH MEATBALLS AND MARINARA

10 TO 12 SERVINGS At the restaurant, chefs Chris Douglass and Maxwell Thomas serve Max's meatballs in a panini and over pasta.

- ¾ cup coarsely chopped white onion
- ½ cup coarsely chopped celery
- ½ cup coarsely chopped peeled carrot
- ½ cup coarsely chopped leek (white and pale green parts only)
- ½ cup coarsely chopped fennel
- ½ cup coarsely chopped shallots
- 6 garlic cloves
- 1 large fresh thyme sprig
- 1 large fresh rosemary sprig
- 1 large fresh sage sprig
- ¼ cup extra-virgin olive oil
- ¾ teaspoon dried crushed red pepper

- 1/3 cup dry white wine
- 1 cup plain dry breadcrumbs
- 3/4 cup whole milk
- 3 pounds ground beef (15% fat)
- 1 pound ground veal
- 4 large eggs, beaten to blend
- 1/4 cup finely grated Parmesan cheese plus additional for serving
- 1/4 cup chopped fresh Italian parsley
- 2 tablespoons ketchup
- 1 tablespoon Worcestershire sauce
- Marinara Sauce (see recipe)
- 2 pounds spaghetti

Place first 7 ingredients in processor. Using on/off turns, process until finely chopped. Tie thyme, rosemary, and sage sprigs together with kitchen twine. Heat oil in heavy large skillet over medium-low heat. Add vegetables, herb sprigs, and crushed red pepper. Cook until vegetables are tender, stirring often, about 15 minutes (do not brown). Add wine; stir until almost evaporated, about 2 minutes. Cool to room temperature. Discard herb sprigs.

Meanwhile, stir breadcrumbs and milk in small bowl. Set aside. Gently mix beef and veal in large bowl.

Preheat oven to 450°F. Add cooled vegetable mixture, breadcrumb mixture, eggs, cheese, parsley, ketchup, and Worcestershire sauce to meat mixture. Using hands, mix gently until evenly distributed. Roll 1/3 cup meat mixture between palms to form meatball. Repeat with remaining meat mixture. Divide meatballs between 2 rimmed baking sheets, spacing apart.

Roast meatballs until browned and cooked through, about 30 minutes. Transfer to pot with Marinara Sauce and simmer 15 minutes to allow flavors to blend. **DO AHEAD** Can be made 2 days ahead. Cool slightly. Chill uncovered until cold; cover and keep chilled. Rewarm over medium heat, occasionally stirring gently, before using.

Cook spaghetti in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain.

Divide spaghetti among plates. Top with meatballs, sauce, and additional cheese.

MARINARA SAUCE

MAKES 8 CUPS The rind from a wedge of Parmesan cheese adds richness and flavor.

- 4 large fresh basil sprigs
- 4 large fresh parsley sprigs
- 1 large fresh rosemary sprig
- 1 large fresh sage sprig
- 1 bay leaf
- 1/2 cup extra-virgin olive oil
- 1 small onion, chopped
- 8 garlic cloves, chopped
- 4 anchovy fillets, chopped
- 1 tablespoon tomato paste
- 1/4 cup water
- 1 teaspoon dried crushed red pepper
- 1 cup dry red wine
- 4 28-ounce cans whole peeled plum tomatoes with juice
- 1 large Parmesan cheese rind (about 4x2x1/2 inches)

Tie all herb sprigs and bay leaf together with kitchen twine; set aside. Heat oil in heavy large pot over medium heat. Add onion and garlic; cook until beginning to soften, stirring often, about 5 minutes. Add anchovies, tomato paste, and 1/4 cup water; stir to dissolve tomato paste. Add herb sprigs and bay leaf. Cook until mixture begins to turn deep brown, stirring often, about 10 minutes. Add crushed red pepper; stir 30 seconds. Add wine, stirring to scrape up any browned bits. Increase heat to high and simmer until wine is reduced by half, 1 to 2 minutes. Add tomatoes, 1 can at a time, using hand to crush tomatoes before adding to pot, then adding juice from cans. Bring sauce to boil; add Parmesan rind. Reduce heat to low and simmer until sauce is reduced to 8 cups, stirring often, 1 1/2 to 2 hours. Discard cheese rind, herb sprigs, and bay leaf. *Adapted from Tavolo.*

—Compiled by Zinzi Edmundson
and Janet Taylor McCracken

We welcome comments and will make an effort to obtain previously unpublished restaurant recipes on request. Submissions should include the writer's name, address, and daytime phone number and be sent by e-mail to rsvp@bonappetit.com or by mail to R.S.V.P., Bon Appétit, 6300 Wilshire Boulevard, Los Angeles, CA 90048. Please include the complete address of the restaurant as well as your home address. Submissions may be edited for length and clarity and may be published or used in any medium. All submissions become the property of Bon Appétit and will not be returned. Because of the volume of mail received, we are unable to answer all inquiries.



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