



**1** From the Top Give farro-and-sausage stew the Parmigiano treatment: Add mozzarella and broil until bubbly.

### Farro-and-Sausage Parmigiano

Active 30 min; Total 3 hr  
Serves 4 to 6

- 3 Tbsp. extra-virgin olive oil
- 1 yellow onion, chopped
- Kosher salt and black pepper
- 1 lb. hot or sweet Italian sausage, casings removed
- 3 garlic cloves, minced
- 1 tsp. dried oregano
- 1 tsp. crushed red pepper
- ½ tsp. fennel seeds, crushed
- 1 Tbsp. white wine vinegar
- 1½ cups (9 oz.) farro
- One 28-oz. can crushed fire-roasted tomatoes
- 2 scallions, thinly sliced
- 1½ cups panko
- ½ cup chopped parsley
- 1 tsp. grated lemon zest

- 2 Tbsp. minced fresh oregano
- ¾ cup freshly grated Parmigiano-Reggiano
- 6 oz. lightly salted fresh mozzarella, thinly sliced

1. In a large skillet, heat 1 tablespoon of the olive oil. Add the onion, season with salt and cook over moderately high heat, stirring occasionally, until softened, 3 minutes. Add the sausage and cook, breaking it up, until cooked through, about 7 minutes. Add two-thirds of the garlic, the dried oregano, crushed red pepper and fennel seeds. Cook until fragrant, 1 minute. Stir in the vinegar, then scrape into a 6-quart slow cooker. Add the farro, crushed tomatoes and 2½ cups of water. Season with salt and pepper. Cover and cook on high until the farro is tender, 2½ hours. Stir in the scallions.

2. Meanwhile, in a medium skillet, heat the remaining 2 tablespoons of olive oil. Add the panko and cook over moderately high heat, stirring, until golden brown, about 3 minutes. Add the parsley, lemon zest, fresh oregano and the remaining garlic. Cook, stirring, until the garlic is tender, 1 minute. Season with salt. Transfer to a plate.

3. Preheat the broiler and position a rack 6 inches from the heat. Scrape the farro mixture into a 3-quart oval baking dish or 4 small baking dishes. Sprinkle with the grated Parmesan and top with the mozzarella. Broil until the cheese is melted and starting to brown, about 5 minutes; rotate the baking dish halfway through broiling. Transfer to a rack and let stand for 10 minutes. Sprinkle with the panko and serve.

**WINE** Ripe, intense Primitivo from Puglia; 2014 Cantele.

### Perfect Slow Cooker Chicken Breasts

Active 30 min; Total 2 hr 30 min  
Serves 4

- ¼ cup fine salt
- ¼ cup sugar
- 1 lemon, scrubbed and quartered, plus 2½ Tbsp. fresh lemon juice
- Four 7-oz. skinless, boneless chicken breast halves
- 3 cups extra-virgin olive oil
- 3 garlic cloves
- 2 fresh bay leaves
- 2 thyme sprigs
- 1 rosemary sprig
- ½ tsp. whole black peppercorns
- Kosher salt
- 2 large egg yolks
- Crusty bread and green salad, for serving

1. In a large bowl, whisk 5 cups of cold water with the fine salt and sugar until dissolved. Squeeze and add 2 of the lemon quarters to the bowl. Add the chicken, cover with plastic wrap and refrigerate for at least 1 hour or up to 6 hours.

2. Meanwhile, add the olive oil to a 6-quart slow cooker along with the garlic, bay leaves, thyme and rosemary sprigs, black peppercorns, 1½ teaspoons of kosher salt and the remaining 2 lemon quarters. Cover and cook on low until the oil registers 200° on an instant-read thermometer, about 1 hour. (The oil can be kept in the slow cooker on low for up to 6 hours.)

3. Remove the chicken from the brine and pat dry; transfer to a plate. Discard the brine. Using tongs, carefully lower the chicken into the warm oil. Cover and cook on low until the chicken registers 155° on an instant-read thermometer, about 40 minutes. Using a slotted spoon, transfer the chicken and garlic to a plate. Cover with foil and keep warm. Discard the lemon quarters and herbs. Using a ladle, transfer 1 cup of the infused oil to a measuring cup (do not use the peppercorns) and let cool until just warm, 15 minutes. Reserve the remaining oil for another use.

4. In a blender, puree the egg yolks with the lemon juice, 1 of the cooked garlic cloves and ½ teaspoon of kosher salt until smooth, about 30 seconds. With the machine on, gradually add the 1 cup of cooled oil until creamy, about 1 minute. Season with kosher salt.

5. Slice the chicken and serve with the aioli, bread and salad.

**WINE** Citrusy Chilean Chardonnay; 2014 Montes Alpha.

**2** Slow & Low Poach chicken in seasoned olive oil to make it rich and tender, then use the oil for a delicious aioli.