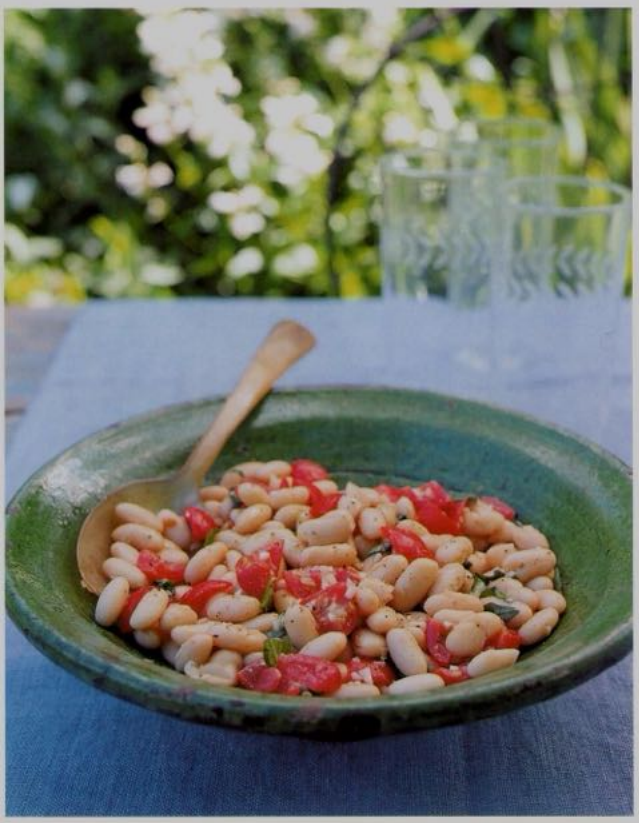
PANCETTA CHEESEBURGERS

BALSAMIC MUSHROOMS

TOMATO, BASIL, AND WHITE-BEAN SALAD



COCONUT-TOPPED CUPCAKES

BALSAMIC MUSHROOMS

PREP TIME: 5 MIN. TOTAL TIME: 10 MIN.
SERVES 4

This side dish tastes just as good at room temperature as it does hot from the stove, so there's no need to worry if it's ready before the rest of the meal.

- ¼ cup olive oil
- 12 ounces white mushrooms, halved (quartered if large)
- 3 tablespoons balsamic vinegar
- 1 teaspoon coarse salt
- ¼ teaspoon red-pepper flakes
- Freshly ground pepper

Heat oil in a skillet over medium-high heat. Add mushrooms, and cook until golden brown, about 5 minutes. Stir in vinegar, salt, and red-pepper flakes, and season with pepper. Cook 1 minute more. Transfer to a bowl, and serve.

MARTHA STEWART LIVING, JUNE 2007

PANCETTA CHEESEBURGERS

PREP TIME: 5 MIN. TOTAL TIME: 35 MIN.
SERVES 4

- 4 thin slices pancetta
- 1¼ pounds ground chuck
- ¾ teaspoon coarse salt
- ½ teaspoon chili powder
- ¼ teaspoon paprika
- Freshly ground pepper
- 4 ounces fontina cheese, thinly sliced
- 4 hamburger buns, toasted if desired

1. Preheat oven to 350°. Place pancetta on a rimmed baking sheet. Bake, flipping the slices halfway through, until crisp, about 15 minutes. Drain on paper towels.
2. Meanwhile, using your hands, combine ground chuck, salt, chili powder, and paprika in a bowl, and season with pepper. Shape into 4 patties (about 4 inches in diameter).
3. Preheat grill to medium. (If you are using a charcoal grill, coals are ready when you can hold your hand 5 inches above grill for just 5 to 6 seconds.) Grill burgers 4 to 5 minutes. Flip burgers, and top with cheese. Grill 3 to 4 minutes more for medium-rare. Remove, and let rest 5 minutes. Top burgers with pancetta, and serve on buns.

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COCONUT-TOPPED CUPCAKES

PREP TIME: 10 MIN. TOTAL TIME: 35 MIN.
MAKES 12

- ¾ cup (1½ sticks) unsalted butter, room temperature
- 1 cup granulated sugar
- 2 large eggs
- ¾ teaspoon pure vanilla extract
- 1½ cups sifted cake flour (not self-rising)
- ½ teaspoon baking powder
- ¼ teaspoon coarse salt
- ½ cup whole milk
- 8 ounces cream cheese, room temperature
- 1 cup confectioners' sugar
- 2 teaspoons pure coconut extract
- 2 cups (6 ounces) sweetened flaked coconut

1. Preheat oven to 350°. Line a 12-cup muffin tin with paper liners. With an electric mixer on medium speed, beat 1 stick butter and the granulated sugar until pale and fluffy. Beat in eggs, one at a time, and vanilla. Reduce speed. Beat in flour, baking powder, and salt, then milk. Spoon into cups. Bake until a cake tester comes out clean, 15 to 16 minutes. Let cool.
2. Beat cream cheese, remaining ½ stick butter, the confectioners' sugar, and coconut extract until fluffy. Frost cupcakes, and sprinkle with coconut.

MARTHA STEWART LIVING, JUNE 2007

TOMATO, BASIL, AND WHITE-BEAN SALAD

PREP TIME: 10 MIN. TOTAL TIME: 35 MIN.
SERVES 4

- 2 cans (19 ounces each) cannellini beans, drained and rinsed
- ½ pound small roma (plum) tomatoes, cut into 1-inch pieces
- ½ cup fresh basil leaves, torn into ½-inch pieces
- 1 teaspoon coarse salt
- Freshly ground pepper
- ¼ cup extra-virgin olive oil
- 3 small garlic cloves, minced

1. Combine beans, tomatoes, basil, and salt in a bowl, and season with pepper.
2. Heat oil in a skillet over medium heat. Add garlic, and cook, stirring, until fragrant but not browned, 1½ to 2 minutes. Pour over bean mixture, and gently toss. Let stand 30 minutes before serving to allow the flavors to meld. Salad can be covered and kept at room temperature up to 4 hours.

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