

- ½ cup chopped white onion
- 1 cup drained sauerkraut (5 oz), rinsed
- ⅓ cup dry white wine
- 2½ cups chicken stock or reduced-sodium chicken broth
- ¼ cup heavy cream
- 1 tsp Dijon mustard
- 2 tsp sour cream

FOR SCALLOPS

- ½ tsp all-purpose flour
- 1 tsp sumac
- ½ tsp sweet smoked paprika (*pimentón dulce*)
- ¼ tsp ground coriander
- ¼ tsp white pepper
- Rounded ⅙ tsp cayenne
- 1 tsp kosher salt
- 12 large sea scallops, tough ligament removed from side of each if attached
- 2 Tbsp olive oil

GARNISH: baby arugula

**MAKE SOUP:** Melt 1 Tbsp butter in a 5-qt pot over medium heat, then cook bacon and onion, stirring occasionally, until most of bacon fat is rendered, about 5 minutes. Add sauerkraut and wine and simmer briskly, uncovered, until most of wine has evaporated, about 3 minutes.

\* Stir in stock and heavy cream, then simmer gently, uncovered, stirring occasionally, 20 minutes.

\* Remove from heat and stir in mustard, sour cream, and remaining 2 Tbsp butter. Purée soup in batches in a blender until smooth and creamy (use caution when blending hot liquids), then return to pot. Season with salt and pepper. Keep warm.

**COOK SCALLOPS:** Mix flour, spices, and kosher salt in a bowl. Pat scallops dry, then generously coat one side of each scallop evenly with spice mixture.

\* Heat oil in a 12-inch heavy nonstick skillet over medium-low heat until it shimmers. Cook scallops, plain side down first, turning once, until just cooked through, 5 to 6 minutes total. Reserve spiced cooking oil.

\* Divide soup among 6 bowls. Place 2 scallops in each bowl and top with arugula. Drizzle soup with reserved oil.

**COOKS' NOTES:** Soup can be made 3 days ahead and chilled.

• Spice mixture (for scallops) can be made 1 week ahead and kept in an airtight container at room temperature.

## LAMB SHANK RAGÙ WITH ANSON MILLS GRITS

SERVES 6 (AS A SMALL PLATE) OR 2 OR 3 (MAIN COURSE)

ACTIVE TIME: 1 HR START TO FINISH: 4 HR

*Lee believes that classic dishes are far from being precious artifacts; they are inherently adaptable, and that's what makes them timeless. The starting point here was his "very Italian" wine importer, Enrico Battisti, but instead of polenta, Lee uses quick-cooking stone-ground grits from Anson Mills, in Columbia, South Carolina; for information about them, and for where to buy them, see Kitchen Notebook, page 135, and Shopping List, page 136. "They're better than any polenta," he says, "because they're so fresh. I call them hero grits."*

FOR LAMB RAGÙ

- 2 lb lamb shanks
- Rounded ½ tsp kosher salt
- ¼ cup olive oil, divided
- 1 cup chopped red onion
- 2 large garlic cloves, chopped
- ½ cup chopped plum tomatoes
- 2 Tbsp finely chopped sun-dried tomatoes
- ½ cup chopped celery
- ½ cup chopped fresh oyster mushrooms or white mushrooms
- ¼ cup chopped fennel bulb
- 1 tsp thyme leaves
- ½ tsp hot red pepper flakes
- 3 cups chicken stock or reduced-sodium chicken broth
- 1 cup bourbon
- ½ Tbsp cider vinegar
- 1 tsp Worcestershire sauce
- 1 tsp soy sauce
- 1 tsp mild honey
- ½ cup chopped radicchio
- 1 scallion, chopped

FOR GRITS

- 1½ cups chicken stock or reduced-sodium chicken broth
- 1½ cups water
- ¾ cup whole milk plus additional if necessary
- ½ cup quick-cooking grits (preferably Anson Mills)
- 1 (½-lb) piece Manchego cheese (preferably raw sheep's milk)
- 1 Tbsp sour cream
- 1 tsp fine sea salt >

**MAKE RAGÙ:** Pat lamb shanks dry and season with kosher salt (rounded ½ tsp) and ¼ tsp pepper. Heat 2 Tbsp oil in a 5-qt heavy pot over medium-high heat until it shimmers. Brown shanks on all sides, 6 to 7 minutes, then transfer to paper towels to drain. Add remaining 2 Tbsp oil to pot, then cook onion, garlic, plum tomatoes, sun-dried tomatoes, celery, mushrooms, and fennel with thyme, red pepper flakes, and ½ tsp pepper, stirring occasionally, until softened, 4 to 5 minutes.

\* Return lamb shanks to pot with stock, bourbon, vinegar, Worcestershire sauce, soy sauce, and honey and bring to a boil. Reduce heat to low and simmer, covered, stirring occasionally, until meat is very tender, 3 to 3½ hours.

\* Remove meat from bones, discarding bones, and skim fat from cooking liquid, then return meat to pot. Simmer ragù, uncovered, stirring frequently, 15 minutes.

\* Just before serving, stir in radicchio and scallion.

**MAKE GRITS WHILE RAGÙ FINISHES COOKING:** Bring stock, water, and milk to a boil in a 2-qt heavy saucepan. Add grits in a stream, whisking, then cook over low heat, uncovered, stirring frequently, until grits are tender and thickened to the consistency of loose oatmeal, about 20 minutes. \* Toward end of cooking, finely grate one fourth of cheese (1 cup) and add to grits along with sour cream, sea salt, and pepper to taste. Stir until cheese has melted. If grits are too thick, stir in some additional milk.

\* Serve ragù over grits and top with shavings of cheese.

**COOKS' NOTE:** Ragù, without radicchio and scallion, can be made 3 days ahead and chilled. Reheat, then add radicchio and scallion.

## BLACK BARBECUE PORK CHOPS WITH THUMBELINA CARROTS

SERVES 6

ACTIVE TIME: 1½ HR START TO FINISH: 3½ HR (INCLUDES MARINATING)

*Based on depth rather than tanginess or sweetness, Lee's signature black barbecue sauce is a cultural interaction that includes the thin, Worcestershire sauce–like "dip" for mutton ribs found in and around Owensboro, Kentucky; red-eye gravy; an earthy mole; and brothy, robust kalbi, the braised short ribs of Korea. The melting pot, as they say, simmers on. For information about rib pork chops, see Kitchen Notebook, page 135. For information and sources for Korean black bean paste, see Kitchen Notebook, page 135, and Shopping List, page 136.*

### FOR BLACK BARBECUE SAUCE

- 1 Tbsp unsalted butter
- ½ tsp olive oil
- 2 cups chopped onion (about ½ lb)
- 7 garlic cloves, 5 chopped and 2 left whole, divided
- 1 fresh jalapeño, finely chopped, including seeds
- ¼ cup raisins
- ¼ cup bourbon
- ¼ cup strong brewed coffee
- ¼ cup cola
- ¼ cup ketchup
- 2 Tbsp soy sauce
- 2 Tbsp balsamic vinegar
- 1 Tbsp molasses (preferably blackstrap)
- 1 Tbsp Worcestershire sauce
- 1 Tbsp Korean black bean paste
- 1 oz bittersweet chocolate (60 to 70% cacao), chopped
- 1½ tsp dry mustard
- 1 tsp ground allspice
- 1 tsp cayenne
- ½ tsp hot smoked paprika (*pimentón picante*)
- 1½ Tbsp fresh lime juice
- 2 Tbsp Asian sesame oil

### FOR PORK CHOPS AND CARROTS

- 6 (1¼- to 1½-inch-thick) bone-in rib pork chops (about 4 lb total), frenched if desired

- 1 Tbsp vegetable oil
- 3 Tbsp unsalted butter
- 12 Thumbelina carrots or other baby carrots (2 bunches; about 1 lb), trimmed
- ¼ cup dry vermouth
- 2 Tbsp fresh lemon juice
- Kosher salt to taste

**MAKE BARBECUE SAUCE:** Heat butter and olive oil in a 4- to 5-qt pot over medium-low heat until foam subsides. Cook onion, chopped garlic, jalapeño, and raisins, covered, stirring occasionally, until onion begins to brown, 7 to 9 minutes.

\* Add bourbon (use caution; alcohol may ignite) and boil, scraping up any brown bits, until most of liquid has evaporated, about 2 minutes. Stir in coffee, then boil until most of liquid has evaporated, 3 to 5 minutes. Repeat with cola.

\* Add ketchup, soy sauce, vinegar, molasses, Worcestershire sauce, black bean paste, and chocolate and simmer, stirring occasionally, 5 minutes.

\* Add spices and 1 tsp pepper and simmer over low heat, stirring occasionally, until very thick, about 10 minutes.

\* Remove from heat and cool 15 minutes. Purée sauce in a blender with remaining 2 garlic cloves, lime juice, and sesame oil until smooth and thick.

**COOK PORK CHOPS:** Rub 6 Tbsp sauce all over pork chops and marinate, chilled, in a large shallow baking dish at least 1 hour.

\* Preheat oven to 350°F with rack in middle.

\* Rub off excess marinade from chops with a paper towel. Heat oil in a 12-inch heavy skillet over medium-high heat until it shimmers, then brown chops in 2 batches, turning once, about 2 minutes total.

\* Transfer to a 4-sided sheet pan (reserve skillet) and roast chops in oven until an instant-read thermometer inserted into center of chops registers 148 to 150°F for juicy pink meat, 20 to 25 minutes. Transfer to a cutting board and let rest while cooking carrots.

**MAKE CARROTS WHILE PORK RESTS:** Melt butter in reserved skillet over medium heat, then cook carrots, stirring occasionally, 2 minutes. Add vermouth and lemon juice and cook, covered, 2 minutes. Uncover and simmer until most of liquid has evaporated and carrots are tender, 4 to 5 minutes. Season with kosher salt and pepper. Halve carrots lengthwise, then return to pan and keep warm.

\* Serve pork chops with carrots and remaining sauce on the side.

**COOKS' NOTES:** Pork chops can be marinated up to 5 hours.

• Barbecue sauce keeps chilled, 1 month.

## BRAISED BACON CAROLINA RICE

SERVES 6

ACTIVE TIME: 30 MIN START TO FINISH: 1 HR

*It's pretty hard to upstage bacon, but if you get your hands on some heirloom Carolina Gold rice (see Shopping List, page 136), the granddaddy of long-grain rices in the United States, that's what you might end up doing. Lee cooks it uncovered, which allows the water to evaporate and thus concentrates the richness of the chicken stock and tomato juice.*

- 1 (½-lb) piece slab bacon, cut crosswise into ¼-inch-thick pieces
- 1¼ cups finely chopped onion
- ¾ cup finely chopped celery
- 2 garlic cloves, minced