

## ONION SOUP WITH SAGE BROWN BUTTER, CROUTONS, AND GRATED LEMON PEEL

**8 SERVINGS** Pureeing the caramelized onions gives this soup a thick, creamy texture.

- 12 tablespoons (1½ sticks) butter, divided
- 24 cups thinly sliced onions (about 5¾ pounds)
- 8 cups (or more) low-salt chicken broth
- 1½ cups ½-inch pieces torn crustless country-style bread
- 16 fresh sage leaves
- 1½ tablespoons (or more) Sherry wine vinegar
- 2 teaspoons finely grated lemon peel

Melt 6 tablespoons butter in heavy extra-large pot over medium-high heat. Add onions; sprinkle with salt and pepper and sauté until onions begin to soften, 15 to 18 minutes. Reduce heat to medium and sauté until onions are very tender and deep golden brown, stirring often and adjusting heat as needed, 25 to 30 minutes longer. Transfer 1½ cups caramelized onions to small bowl and reserve for garnish.

Add 8 cups broth to remaining onions in pot and bring to boil. Reduce heat and simmer 25 minutes to blend flavors. Cool slightly. Working in batches, puree soup in blender until smooth. Return to same pot and add more broth by ¼ cupfuls to thin soup to desired consistency. Season soup to taste with salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cover and chill reserved caramelized onions. Cool soup slightly. Chill soup uncovered until cold, then cover and keep chilled. Rewarm caramelized onions and soup separately before continuing.

Melt 2 tablespoons butter in medium nonstick skillet over medium heat. Add torn bread pieces and sauté until bread pieces are crisp and golden, 5 to 6 minutes. Remove from heat and reserve.

Cook remaining 4 tablespoons butter in small saucepan over medium heat until golden brown, stirring occasionally, 3 to 4 minutes. Add sage leaves and cook until slightly crisp, 30 seconds to 1 minute. Transfer leaves to small plate; reserve brown butter in saucepan.

Stir 1½ tablespoons vinegar into reserved caramelized onions, adding more vinegar by ½ teaspoonfuls, if desired.

Divide warm soup among 8 bowls. Spoon vinegar-seasoned caramelized onions atop soup in each bowl. Sprinkle each serving with croutons and fried sage leaves. Drizzle sage brown butter over each; sprinkle lightly with grated lemon peel and freshly ground black pepper and serve.

## BRAISED PORK SHOULDER WITH POTATO-FENNEL PUREE

**8 SERVINGS** Because the roast needs to marinate overnight, be sure to start this impressive entrée one day ahead.

- 3 medium fresh fennel bulbs with fronds attached, all fronds trimmed and reserved, each bulb cut through root end into 8 wedges
- ¼ cup olive oil
- ¼ cup fresh orange juice
- 1 tablespoon finely grated orange peel
- 1 tablespoon fennel seeds
- ½ teaspoon dried crushed red pepper
- 1 4- to 4½-pound boneless pork shoulder (Boston butt)
- 1 tablespoon salt
- 1½ teaspoons freshly ground black pepper
- ½ cup low-salt chicken broth
- 1½ pounds Yukon Gold potatoes, peeled, quartered
- 1 tablespoon extra-virgin olive oil

Chop enough reserved fennel fronds to measure 1 cup; set aside remaining fronds for garnish. Place chopped fronds in blender. Add olive oil, orange juice, orange peel, fennel seeds, and crushed red pepper; blend to paste, scraping down sides of jar occasionally. Sprinkle pork roast on all sides with 1 tablespoon salt and 1½ teaspoons pepper. Spread fennel paste on all sides of pork to coat. Place pork on plate; chill uncovered overnight.

Preheat oven to 325°F. Arrange pork, fat side up, in large roasting pan. Cover pan with foil. Roast pork 1 hour. Add broth to pan. Arrange potatoes and fennel wedges around pork. Cover pan again and roast until thermometer inserted into thickest part of pork registers 190°F to 200°F, about 2½ hours longer.

Using slotted spoon, transfer fennel wedges to processor; blend to almost-smooth puree. Transfer potatoes to large microwave-safe bowl; mash until smooth.



Mix fennel puree and extra-virgin olive oil into potatoes. Season with salt and pepper.

Spoon pan juices from roasting pan into small saucepan. Spoon off fat and reserve.

Increase oven temperature to 375°F.

Return pork to oven. Roast until top browns, about 20 minutes. Let rest 15 minutes.

Meanwhile, rewarm vegetable puree in microwave; transfer puree to serving bowl. Rewarm pan juices; season to taste with salt and pepper.

Slice pork and arrange on platter.

Spoon some pan juices over. Garnish platter with fennel fronds. Serve pork with puree, passing pan juices.

**INGREDIENT TIP** This recipe calls for fennel fronds, the green leafy tops of the fennel bulb. Look for fennel with the fronds still attached at some farmers' markets or ask the produce manager at your supermarket to set some aside for you.

**WHAT TO DRINK** With the pork, pour a Sangiovese. Try the smooth, medium-bodied Tenuta di Sesta 2007 Rosso di Montalcino (Italy, \$17). The wine's fruit and mineral flavors can stand up to the meat.

## SWISS CHARD WITH OLIVES AND LEMON

**8 SERVINGS** A handful of olives are delicious with the bitter greens.

- 3 large bunches Swiss chard (about 2¼ pounds total)
- 5 tablespoons extra-virgin olive oil, divided
- ½ cup quartered pitted oil-cured black olives (2 to 3 ounces)
- 2 garlic cloves, crushed
- 1 tablespoon fresh lemon juice

Cut stem from center of each chard leaf. Slice stems crosswise into ¼-inch pieces; place in medium bowl. Cut leaves crosswise into 1½-inch-wide strips.

Bring large pot of water to boil; salt generously. Add chard stems; cook until just tender, 3 to 4 minutes. Add chard leaves. Cook until just tender, stirring occasionally, about 2 minutes. Drain in large colander, pressing out any water. **DO AHEAD** Can be made 2 hours ahead. Let stand in colander at room temperature.

Heat 4 tablespoons oil in heavy large skillet over medium heat. Add olives and garlic. Sauté until fragrant, about 2 minutes. Add chard and chard stems. Toss

until heated through and any remaining water evaporates, about 4 minutes. Mix in lemon juice and remaining 1 tablespoon oil; season to taste with salt and pepper. Transfer to bowl and serve.

## ROASTED BABY CARROTS WITH CHILE, MINT, AND ORANGE GLAZE

**8 SERVINGS** Dried crushed red pepper adds heat to the glazed carrots.

- ¼ cup fresh orange juice
- 2 tablespoons olive oil, divided
- 1 tablespoon unseasoned rice vinegar
- ½ teaspoon dried crushed red pepper
- ½ teaspoon salt
- 4 bunches baby carrots (about 32), trimmed, peeled
- 2 tablespoons thinly sliced fresh mint
- 1½ teaspoons finely grated orange peel

Preheat oven to 375°F. Whisk juice, 1 tablespoon oil, and vinegar in small bowl to blend; set aside.

Stir remaining 1 tablespoon oil, crushed red pepper, and salt in medium bowl. Add carrots and toss to coat. Scrape carrot mixture onto large rimmed baking sheet. Arrange carrots in single layer.

Roast carrots until almost tender, stirring occasionally, about 15 minutes (depending on size). Add juice mixture and toss to blend. Roast until juices are reduced to glaze and coat carrots, stirring occasionally, about 10 minutes longer. Season to taste with more salt, if desired. Transfer carrots to large bowl; add mint and orange peel and toss to blend. Transfer to serving bowl.

## BUTTERMILK SPICE CAKE WITH PEAR COMPOTE AND CRÈME FRAÎCHE

**8 TO 10 SERVINGS** A light, tender cake that's perfectly spiced. Any leftovers would be delicious with coffee or tea the next day.

### pear compote

- 2 tablespoons sugar
- 1 tablespoon fresh lime juice
- Large pinch of salt
- 3 Bosc pears (about 1½ pounds total), peeled, quartered, cored, cut into ½-inch cubes

### butter milk spice cake

- 1 cup plus 1 tablespoon all purpose flour
- ¼ cup cornstarch
- ½ teaspoon salt
- ½ teaspoon (scant) baking powder
- ¼ teaspoon baking soda

- ¼ teaspoon ground allspice
- ¼ teaspoon ground ginger
- ¼ teaspoon ground black pepper
- ¼ teaspoon ground whole star anise\*
- ½ cup (1 stick) unsalted butter, room temperature
- ¾ cup sugar
- 2 large eggs
- 1 3-inch piece vanilla bean, split lengthwise
- ¼ teaspoon finely grated lime peel
- ¾ cup buttermilk
- Powdered sugar
- 1½ cups crème fraîche\*\*

**PEAR COMPOTE** Mix sugar, lime juice, and salt in heavy large saucepan. Add pears and toss gently to coat. Cover and cook over medium-low heat until pears are just tender, stirring occasionally, 10 to 12 minutes. Transfer mixture to bowl. **DO AHEAD** Can be made 1 day ahead. Chill until cold, then cover and keep chilled.

**BUTTERMILK SPICE CAKE** Preheat oven to 350°F. Butter and flour 9-inch-diameter cake pan with 2-inch-high sides; line pan with round of parchment paper. Sift first 9 ingredients into medium bowl. Using electric mixer, beat butter in large bowl until fluffy. Gradually add sugar, beating until smooth. Beat in eggs 1 at a time, beating to blend between additions. Scrape in seeds from vanilla bean and add lime peel; beat to blend. Beat in flour mixture in 4 additions alternately with buttermilk in 3 additions, scraping down bowl occasionally. Transfer batter to prepared pan.

Bake cake until beginning to brown on top and tester inserted into center comes out clean, about 30 minutes. Cool cake in pan on cooling rack. **DO AHEAD** Cake can be made 1 day ahead. Cover and let stand at room temperature.

Cut around pan sides to loosen cake. Turn cake out onto rack; peel off parchment and turn right side up onto platter. Sift powdered sugar over. Cut into wedges. Serve with pear compote and dollop of crème fraîche.

\*A brown, star-shaped seedpod that's available in the spice section of some supermarkets and at specialty foods stores and Asian markets.

\*\*Available at most supermarkets and at specialty foods stores.

**TEST-KITCHEN TIP** Grind the star anise pods in a spice mill, then strain through a fine sieve. Use only the most finely ground star anise in the cake. Or you can buy ground star anise at penzeys.com. ■

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For complete nutritional info for all of the recipes in this issue, go to [bonappetit.com/recipes](http://bonappetit.com/recipes)