

Dear *Bon Appétit*,

The last time I was in Atlanta, I had a fantastic meal at PASTA DA PULCINELLA. The gnocchi with radicchio and pancetta (the chef's special that night) was incredible. Can you please get the recipe?

KASEY COLLINS, *Dallas*

GNOCCHI WITH RADICCHIO, PANCETTA, PINE NUTS, AND ROSEMARY

6 FIRST-COURSE SERVINGS

- 1½ pounds russet potatoes, scrubbed
- 1 cup all purpose flour plus additional (for sprinkling)
- 1 large egg yolk
- ½ teaspoon salt
- 9 ounces thinly sliced pancetta (Italian bacon), coarsely chopped
- ½ cup chopped shallots (about 2 large)
- 3 garlic cloves, chopped
- 2 tablespoons olive oil
- 1 cup sliced radicchio
- 2 tablespoons chopped fresh Italian parsley, divided
- 1 teaspoon minced fresh rosemary
- 2 tablespoons finely grated Parmesan cheese plus additional (for passing)
- 1 tablespoon pine nuts, toasted

Place unpeeled potatoes in large saucepan of water. Bring to boil. Continue boiling until tender, 35 to 45 minutes, depending on size of potatoes. Drain; let stand until cool enough to touch, about 10 minutes. Using knife and fingertips, peel potatoes. Cut potatoes into 2-inch pieces; press through potato ricer or food mill into large bowl. Cool. Add 1 cup flour, egg yolk, and salt; mix to blend, then transfer to floured surface and knead briefly to form dough.

Sprinkle rimmed baking sheet with flour. Divide dough into 4 pieces. Roll out 1 piece into ¾-inch-diameter log. Cut log crosswise into 1-inch gnocchi. Roll back of fork along gnocchi, forming indentations along 1 side. Place gnocchi on sheet. Repeat with remaining dough. **DO AHEAD** Can be made 1 day ahead. Cover; chill.

Working in batches, add gnocchi to large pot of boiling salted water; cook until gnocchi float to surface, then boil until cooked through, about 3 minutes longer.

Using slotted spoon, transfer gnocchi to same baking sheet.

Meanwhile, heat large skillet over medium heat. Add pancetta; sauté until crisp and golden. Add shallots and garlic and sauté 1 minute, stirring constantly.

Add oil to skillet. Add radicchio, 1 tablespoon parsley, rosemary, and gnocchi and toss until radicchio wilts, about 2 minutes. Season with salt and pepper. Transfer gnocchi mixture to platter. Sprinkle with 2 tablespoons cheese, toasted pine nuts, and remaining 1 tablespoon parsley. Serve, passing additional cheese alongside.

Dear *Bon Appétit*,

My husband and I spent our honeymoon at BALLATHIE HOUSE HOTEL, a 1,500-acre estate on the banks of the River Tay in Perth, Scotland. Our entire stay was memorable, but I most often find myself reminiscing about the whiskey pudding we had one evening. I would love to make the dessert for our anniversary this year.

SARAH SMITH, *New York*

STEAMED WHISKEY AND MARMALADE PUDDINGS WITH SAUCE ANGLAISE

MAKES 8 The restaurant makes its own citrus marmalade from oranges, pink grapefruit, and lemons. A good orange marmalade works just as well.

SAUCE ANGLAISE

- 1 cup whole milk
- 1 cup whipping cream
- 6 large egg yolks
- ½ cup sugar
- 1½ vanilla beans, split lengthwise
- 2 tablespoons whiskey

PUDDINGS

- 1¼ cups sugar
- 1 cup (2 sticks) unsalted butter, room temperature
- ¾ cup orange marmalade
- 1½ teaspoons finely grated orange peel
- 4 large eggs
- ½ cup whiskey
- 1¾ cups self-rising flour

SPECIAL EQUIPMENT

- 8 ¾-cup custard cups or ramekins

SAUCE ANGLAISE Whisk milk, cream, egg yolks, and sugar in heavy large saucepan. Scrape in seeds from vanilla beans (reserve beans for another use). Stir constantly over medium heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 9 minutes. Transfer to large bowl. Stir in whiskey. Refrigerate until cold. **DO AHEAD** Sauce can be made 2 days ahead. Cover and keep refrigerated.

PUDDINGS Butter and flour eight ¾-cup custard cups or ramekins. Using electric mixer, beat sugar and butter in large bowl until blended and smooth. Beat in marmalade and orange peel. Beat in eggs 1 at a time, occasionally scraping down sides of bowl. Beat in whiskey, then flour.

Divide batter among prepared cups. Cover each with buttered foil, buttered side down. Place flat rack in large roasting pan. Place cups atop rack. Set large roasting pan over 2 burners. Add enough hot water to roasting pan to come halfway up sides of cups. Bring water to gentle boil. Cover whole pan with foil and steam puddings over medium heat until tester inserted into center comes out clean, adding more hot water to roasting pan if necessary, about 50 minutes. Remove puddings from roasting pan. **DO AHEAD** Can be made 2 days ahead; refrigerate. Resteam in covered water bath until heated through, about 30 minutes, or cover each pudding with plastic wrap and microwave on low until heated through.

Using small sharp knife, cut around puddings to loosen. Turn out onto plates and serve with sauce anglaise.

Dear *Bon Appétit*,

ROARING FORK in Scottsdale has some seriously delicious western fare, but my absolute favorite dish is the green chile mac and cheese.

TIM McKENNA, *Phoenix*

GREEN CHILE MACARONI AND CHEESE

6 APPETIZER OR SIDE-DISH SERVINGS

This is a great side dish for steak.

- 1 whole fresh poblano chile plus ¼ cup chopped fresh poblano chile
- 1 tablespoon corn oil
- ¾ cup chopped red bell pepper »

- ¼ cup chopped red onion
- 1 garlic clove, minced
- ½ cup fresh corn kernels or frozen, thawed
- ¾ cup whipping cream
- 2 cups freshly cooked macaroni (about ⅔ cup dried)
- ½ cup grated hot pepper Monterey Jack cheese

Char whole chile directly over gas flame or in broiler until blackened on all sides. Transfer to paper bag; seal. Let stand 15 minutes. Peel, seed, and coarsely chop chile. Transfer to processor; puree until smooth.

Heat oil in heavy large saucepan over medium-high heat. Add ¼ cup chopped chile, bell pepper, onion, and garlic. Sauté until soft, about 4 minutes. Add corn; stir 1 minute. Add cream and chile puree; bring to boil. Add macaroni and cheese; stir until cheese melts and mixture is heated through. Season with salt and pepper.

Dear *Bon Appétit*,

My friends and I had a fabulous salad at THE HUNGRY CAT in Hollywood. It was one of their specials that night, and was made with fried squid, apples, and greens in a spicy dressing. I'd like to give it a try at home.

KATHY SIEGEL, Los Angeles

SPICY SQUID SALAD

4 SERVINGS Running short on time? Use roasted red peppers from a jar instead of roasting the peppers yourself. For an extra-light and crisp coating, the squid is tossed in Wondra flour, which is available in the baking section of most supermarkets.

- ½ teaspoon saffron threads
- 1 cup mayonnaise
- 2 tablespoons fresh lime juice
- 2 teaspoons paprika
- 1 small garlic clove, minced
- ½ teaspoon cayenne pepper
- 2 small red bell peppers
- 1 5-ounce package baby arugula
- 1 small head of frisée, leaves torn
- 2 Fuji apples, peeled, cut into matchstick-size strips
- 2 shallots, thinly sliced (about ½ cup)
- Peanut oil (for frying)

- 1 pound cleaned squid, thawed if frozen, bodies cut into ½-inch rings, tentacles left whole
- ½ cup Wondra flour
- Lime wedges

SPECIAL EQUIPMENT

Deep-fry thermometer

Toast saffron in small dry skillet over medium-high heat until beginning to darken in color, about 2 minutes. Transfer to mortar or spice grinder; cool. Grind finely. Transfer ground saffron to small bowl. Add mayonnaise and next 4 ingredients. Season dressing with salt and pepper. **DO AHEAD** Can be made 1 day ahead. Cover and chill.

Char peppers over gas flame or in broiler until blackened on all sides. Transfer to paper bag; seal. Let stand 15 minutes. Peel and seed peppers. Cut into matchstick-size strips. Place peppers, arugula, frisée, apples, and shallots in large bowl. Set aside.

Add 1½ inches oil to heavy large saucepan. Attach deep-fry thermometer to side of pan. Heat oil to 350°F. Toss squid with flour in bowl. Working in 2 batches, shake excess flour from squid. Fry until golden, occasionally stirring with slotted spoon, 2 to 3 minutes per batch. Transfer to paper towels. Sprinkle with salt and pepper. Squeeze lime wedges over.

Add squid and ½ cup dressing to salad. Toss to coat, adding more dressing, if desired. Season with salt and pepper. Divide among bowls; serve immediately.

Dear *Bon Appétit*,

My daughter took me to a fabulous restaurant called FORNINO in Park Slope, Brooklyn. I had the best duck dish with cherries and pine nuts there. I'd love to make the recipe for her.

BETHANY KNAPP, Philadelphia

DUCK WITH CHERRIES, SPINACH, AND PINE NUTS

PREP 1 hour 20 minutes TOTAL 1 hour 20 minutes

4 SERVINGS

SAUCE

- 2 tablespoons olive oil
- 2 onions, halved, thinly sliced
- ½ cup dried cherries

- ¼ cup dry white wine
- ¼ cup white balsamic vinegar
- 1 cup low-salt chicken broth

DUCK

- 1½ teaspoons fennel seeds
- 1½ teaspoons aniseed
- ½ teaspoon freshly ground pepper
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 4 8-ounce boneless duck breasts with skin
- Fine sea salt
- 4 tablespoons butter, divided
- 8 ounces fresh spinach
- 2 garlic cloves, sliced
- 2 tablespoons pine nuts, toasted

SPECIAL EQUIPMENT

Spice mill

SAUCE Heat oil in heavy large saucepan over medium heat. Add onions; sauté until tender and beginning to turn golden, 10 to 12 minutes. Add dried cherries, wine, and vinegar; boil 30 seconds. Add chicken broth; bring to boil. Reduce heat to medium; simmer until sauce is reduced to ¾ cup, 4 to 5 minutes. **DO AHEAD** Can be made 1 day ahead. Cool slightly, cover, and chill.

DUCK Finely grind fennel seeds and aniseed in spice mill; transfer to bowl. Whisk in pepper and next 3 ingredients.

Using sharp knife, score duck skin diagonally to create ¼-inch diamond pattern (do not cut into meat). Sprinkle both sides of duck with fine sea salt and spice mixture. Heat heavy large skillet over medium-high heat. Add duck, skin side down, to skillet. Cook until skin is browned and crisp and fat is rendered, about 7 minutes. Spoon off some of fat from pan. Turn duck over; cook until browned and cooked to desired doneness, about 3 minutes for medium-rare. Transfer to plate; tent with foil.

Meanwhile, rewarm sauce. Whisk in 3 tablespoons butter. Season sauce with salt and pepper. Melt 1 tablespoon butter in heavy large pot over medium heat. Add spinach and garlic. Sprinkle with salt and pepper; toss until wilted, about 2 minutes.

Slice duck breasts. Divide spinach among plates. Place 1 sliced duck breast atop spinach on each plate. Spoon sauce over; sprinkle with toasted pine nuts. »