

DIRTY VODKA MARTINIS

MAKES 10 Kate keeps this cocktail local by using Teton Glacier Potato Vodka, which is produced in Rigby, Idaho. Store the vodka in the freezer so it's icy cold.

- 2½ cups chilled vodka, divided
- 10 large pimiento-stuffed olives
- 10 tablespoons juice from jar of olives

Pour ¼ cup vodka into each of 10 chilled Martini glasses. Add 1 olive and 1 tablespoon olive juice to each glass. Serve.

SMOKED TROUT CROSTINI WITH GRILLED FENNEL AND RED ONIONS

10 SERVINGS

- 20 ½-inch-thick diagonal slices crusty baguette
- 20 ½-inch wedges fresh fennel bulb (from about 2 large bulbs), fronds reserved for garnish

- 20 ½-inch wedges red onion (from 2 large onions)
- Olive oil
- 3 4½-ounce packages skinless smoked trout fillets,* broken into chunks

On separate baking sheets, arrange bread and vegetables; brush both sides with oil and sprinkle with salt and pepper.

Prepare barbecue (medium-high heat) or preheat broiler. Grill or broil bread until crisp, about 2 minutes per side if grilled, and 1 to 2 minutes per side if broiled. Grill or broil vegetables until golden and just tender, about 4 minutes per side if grilled, and 3 to 4 minutes per side if broiled.

DO AHEAD Can be made 2 hours ahead. Let stand at room temperature.

Arrange bread, vegetables, and trout on large platter. Garnish with fennel fronds. Serve, allowing guests to assemble crostini. *Available at some supermarkets and at specialty foods stores and delicatessens.

HOMEMADE PAPPARDELLE WITH BOLOGNESE SAUCE

10 SERVINGS The classic Italian sauce gets wild with a mix of antelope, venison, and beef.

bolognese sauce

- 5 tablespoons butter
- 7 tablespoons extra-virgin olive oil
- 2 cups chopped onions
- 1¼ cups chopped celery
- ¾ cup chopped carrot
- 2 large garlic cloves, chopped
- 1½ pounds ground beef (15% fat)
- 1½ pounds antelope sausages or spicy Italian sausages, casings removed
- ¾ pound ground venison or ground beef (15% fat)
- ¾ pound bacon, chopped
- 1½ cups whole milk
- 1½ cups dry white wine
- ¾ cup tomato paste (about 7½ ounces)
- Homemade Pappardelle (see recipe)
- 1 cup freshly grated Parmesan cheese plus additional for passing



Melt butter with oil in heavy large pot over medium heat. Add next 4 ingredients. Sauté until vegetables are soft but not brown, 12 to 14 minutes. Add beef, sausage, venison, and bacon. Increase heat to high. Cook until meat is brown, breaking into small pieces with back of spoon, about 15 minutes.

Stir in milk, wine, and tomato paste. Reduce heat to low. Simmer until sauce is thick, flavors blend, and juices are reduced, stirring occasionally, about 1 hour 15 minutes. Season with salt and pepper. **DO AHEAD** Can be made 2 days ahead. Cool 1 hour. Chill uncovered until cold, then cover and chill. Rewarm over low heat.

Cook pasta in very large pot of boiling salted water until just tender but still firm to bite, stirring often, 4 to 5 minutes if cooking immediately or 5 to 6 minutes if previously chilled. Drain, reserving 1 cup cooking liquid. Return pasta to same pot. Add warm Bolognese and 1 cup cheese. Toss over medium heat until heated through, adding reserved cooking liquid by $\frac{1}{4}$ cupfuls if dry. Season with salt and pepper.

Transfer pasta to large shallow bowl. Serve, passing additional cheese.

WHAT TO DRINK Pour a medium-bodied red, like the Michele Chiarlo 2007 Barbera d'Asti "Le Orme" (\$15, Italy).

INGREDIENT TIP Antelope sausage and venison burgers (a.k.a. ground venison) are available from exoticmeatsandmore.com. You can also buy ground venison from brokenarrowranch.com.

HOMEMADE PAPPARDELLE

MAKES 2½ TO 2¾ POUNDS For pasta-making tips, see "Prep School," page 105.

- 5 cups all purpose flour, divided
- 1½ teaspoons salt, divided
- 6 large eggs, divided
- 6 large egg yolks, divided
- 6 tablespoons (or more) water, divided

Place 2½ cups flour and $\frac{3}{4}$ teaspoon salt in processor; blend 5 seconds. Whisk 3 eggs, 3 yolks, and 3 tablespoons water in bowl. With machine running, pour egg mixture through feed tube. Blend until sticky dough forms, adding water by teaspoonfuls if dry.

Scrape dough out onto floured work surface. Knead dough until smooth and no longer sticky, sprinkling lightly with flour as needed if sticky, about 8 minutes. Shape into ball. Cover with plastic wrap and let

rest 45 minutes. Repeat with remaining flour, salt, eggs, yolks, and water.

Divide each dough ball into 4 pieces. Cover dough with plastic wrap.

Set pasta machine to widest setting. Flatten 1 dough piece into 3-inch-wide rectangle. Run through machine 5 times, dusting lightly with flour if sticking. Continue to run piece through machine, adjusting to next-narrower setting after every 5 passes, until dough is about 26 inches long. Cut crosswise into 3 equal pieces. Run each piece through machine, adjusting to next-narrower setting, until strip is scant $\frac{1}{16}$ inch thick and 14 to 16 inches long. Return machine to original setting for each piece. Arrange strips in single layer on sheets of parchment.

Repeat with remaining dough. Let strips stand until slightly dry to touch, 20 to 30 minutes. Fold strips in half so short ends meet, then fold in half again. Cut strips into $\frac{3}{8}$ -inch-wide pappardelle. **DO AHEAD** Can be made 1 day ahead. Arrange pappardelle in single layer on sheets of parchment. Stack sheets in roasting pan. Cover; chill.

ARUGULA SALAD WITH CARAMELIZED ONIONS, GOAT CHEESE, AND CANDIED WALNUTS

10 SERVINGS

- caramelized onions*
 - 2 tablespoons olive oil
 - 1¼ pounds red onions, thinly sliced
 - 2 tablespoons balsamic vinegar
- candied walnuts*
 - $\frac{1}{2}$ cup (packed) golden brown sugar
 - $\frac{1}{4}$ cup water
 - 2 tablespoons ($\frac{1}{4}$ stick) butter
 - Large pinch of salt
- $1\frac{1}{2}$ cups walnut halves
- croutons*
 - 4 cups $\frac{1}{2}$ -inch cubes crustless country bread
 - 3 tablespoons extra-virgin olive oil
- salad*
 - 5 tablespoons extra-virgin olive oil
 - 3 tablespoons balsamic vinegar
 - 2 5-ounce packages baby arugula
 - 2 5-ounce packages soft goat cheese, broken into $\frac{1}{2}$ -inch pieces, chilled

CARAMELIZED ONIONS Heat oil in heavy large skillet over medium-high heat. Add onions. Sauté until golden, about 18 minutes. Remove from heat. Sprinkle with vinegar; stir to blend. Season with salt and pepper.

CANDIED WALNUTS Combine first 4 ingredients in another heavy large skillet. Bring to boil, whisking. Boil 1 minute. Add

walnuts; stir. Toss until syrup forms glaze on nuts, about 3 minutes. Transfer nuts to sheet of foil and quickly separate nuts with forks. Cool. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature.

CROUTONS Preheat oven to 350°F. Place bread cubes in large bowl. Drizzle with oil, tossing constantly to coat evenly. Scatter cubes in single layer on rimmed baking sheet. Sprinkle with salt and pepper. Bake croutons until crisp, stirring occasionally, about 15 minutes. **DO AHEAD** Can be made 2 hours ahead. Let stand on sheet at room temperature.

SALAD Whisk oil and vinegar in small bowl. Season dressing with salt and pepper.

Place arugula in very large bowl. Drop in onions, tossing to distribute evenly. Add nuts, croutons, and goat cheese. Toss with enough dressing to coat lightly.

ICE CREAM SUNDAES WITH CHOCOLATE-COFFEE SAUCE

MAKES 10 Kate makes the chocolate sauce with homemade liqueur.

- 6 ounces bittersweet chocolate, chopped
- $\frac{1}{2}$ cup plus 2 tablespoons Homemade Coffee-Flavored Liqueur (see recipe) or Kahlúa plus additional for passing
- $\frac{1}{4}$ cup heavy whipping cream
- $\frac{1}{2}$ gallon purchased vanilla ice cream

Combine chocolate, liqueur, and whipping cream in heavy small saucepan. Whisk over medium heat until melted and smooth.

Scoop ice cream into dessert dishes or goblets. Spoon warm sauce over. Serve, passing additional liqueur.

HOMEMADE COFFEE-FLAVORED LIQUEUR

MAKES ABOUT 4 CUPS Start preparing the liqueur at least three weeks ahead.

- 2 cups water
- 3 cups sugar
- $\frac{3}{4}$ cup instant coffee granules
- 2 cups vodka
- 1 or 2 vanilla beans, split lengthwise

Bring 2 cups water to boil in heavy medium saucepan. Add sugar and coffee. Reduce heat to very low. Stir just until sugar and coffee dissolve. Remove from heat. Let stand until cool, about 1 hour.

Mix vodka into coffee syrup. Pour into large jar. Scrape in seeds from vanilla bean halves. Add bean halves to jar. Stir to blend. Cover; let stand at room temperature at least 3 weeks and up to 6 weeks. Discard vanilla bean halves before serving. ■

For complete nutritional info for all of the recipes in this issue, go to bonappetit.com/recipes