



Changing the way you slice a vegetable can transform it into something entirely new. Chiffonade snap peas on the bias for a more elegant texture.

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HERBS

To make the most of summer herbs—such as basil, tarragon, chervil, oregano—don't overwork them. Gather the leaves and run through them with a knife once in one direction, once in the other. That's it. "No rocking the knife, no pounding," says Kluger. "You don't want to lose the flavor on the cutting board."



ENDIVE & SNAP PEA SALAD WITH PARMESAN DRESSING

[Serves 4]

- 3 cups (10 oz.) sugar snap peas, stemmed, stringed
- ½ tsp. kosher salt plus more
- ½ cup finely grated Parmesan, divided
- 2 Tbsp. Champagne vinegar
- 1 Tbsp. fresh lime juice
- ½ tsp. Dijon mustard
- ¼ tsp. freshly ground black pepper plus more for seasoning
- ¼ cup sunflower oil
- 2 Tbsp. extra-virgin olive oil
- 8 red Belgian endive or small Treviso radicchio spears
- 8 yellow Belgian endive spears
- 2 Tbsp. chopped flat-leaf parsley
- 2 Tbsp. thinly sliced chives
- 2 Tbsp. chopped chervil
- 2 Tbsp. chopped tarragon

Blanch peas in a large saucepan of boiling salted water until bright green and crisp-tender, about 2 minutes. Drain peas; transfer to a bowl of ice water to cool. Drain; thinly slice on a sharp diagonal.

Purée ¼ cup Parmesan, vinegar, lime juice, Dijon mustard, ½ tsp. salt, and ¼ tsp. pepper in a blender until smooth. With machine running, gradually add both oils and blend until emulsified and well incorporated.

Place 1 red endive spear and 1 yellow spear on each plate. Fill leaves with some of the snap peas. Top with 2 more endive spears (arrange perpendicularly to the bottom leaves) and fill with remaining snap peas. Drizzle some of dressing over. Sprinkle remaining ¼ cup Parmesan and herbs over, then drizzle with more dressing. Season with pepper.



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Acid will wake up almost any dish. The layers of orange juice, lemon juice, and Sherry vinegar turn one note of flavor into a vibrant chord.

SCALLOP CRUDO

[Serves 4]

- ¼ cup fresh orange juice
- 3 Tbsp. fresh lemon juice
- 2 Tbsp. soy sauce, preferably organic
- 1 Tbsp. plus 2 tsp. sunflower oil
- 1 Tbsp. finely grated peeled fresh ginger
- 1 red Thai chile, thinly sliced
- ¾ tsp. Sherry vinegar
- ½ lb. large sea scallops, side muscle removed, thinly sliced crosswise
- ¼ cup fresh mint leaves, torn if large
- 2 Tbsp. thinly sliced chives
- Sea salt

Whisk orange juice, lemon juice, soy sauce, oil, ginger, chile, and vinegar in a small bowl. Pour dressing onto 4 large rimmed plates. Arrange scallops over. Garnish with mint and chives. Season lightly with salt.