

MANGO CHUTNEY

Adapted from *One Spice, Two Spice*

MAKES ABOUT 8 CUPS

ACTIVE TIME: 30 MIN START TO FINISH: 2¼ HR

Mangoes, cultivated in India for thousands of years, are integral to almost every aspect of life there. Mango chutney is generally made from green (unripe) mangoes. It is easy to prepare and one of the world's most versatile condiments.

- 1½ cups sugar
- 4 cups water
- 1½ cups white-wine vinegar
- 2 tablespoons paprika (not hot)
- 1 tablespoon nigella seeds (sometimes called black onion seeds)
- 1½ teaspoons mustard al
- ½ teaspoon cayenne
- 1 teaspoon turmeric
- 4 lb unripe large mangoes (about 4), peeled, pitted, and cut into 1-inch pieces
- 12 garlic cloves, smashed and peeled
- ¾ cup very thin matchsticks peeled fresh ginger
- 1½ cups dried pitted dates (½ lb), halved crosswise
- 1 cup golden raisins (5 oz)
- 1 tablespoon kosher salt

► Cook sugar in water in a 5- to 6-quart heavy pot over moderately high heat, stirring, until dissolved. Add remaining ingredients and bring to a boil, uncovered, then reduce heat and simmer briskly, uncovered, stirring occasionally, until mangoes are tender and mixture is thickened, 1 to 1½ hours.

► Cool chutney to room temperature, about 1 hour, before serving.

COOKS' NOTE: Chutney improves in flavor if made 1 week ahead. Chill, covered.

ROASTED-BEET SALAD

Adapted from *One Spice, Two Spice*

SERVES 8

ACTIVE TIME: 40 MIN START TO FINISH: 2¼ HR

In Goa, the former Portuguese colony, cooks rely on salt cod (bacalhau) when monsoons prevent fishing boats from going out. When toasted and shredded, the dried fish all but disappears in this salad, leaving behind a smoky backnote that balances the sweet, earthy beets and the acidic dressing.

- 3 lb medium beets without greens (about 8 medium), scrubbed well and trimmed, leaving 1 inch of stems attached
- 2 oz salt cod, any excess salt brushed off and fish thinly sliced
- 1½ cups quartered and thinly sliced red onion (1 medium)
- 2 tablespoons thinly sliced fresh jalapeño (about ½ of a 3-inch pepper), including seeds
- 2 teaspoons minced peeled fresh ginger
- ¼ cup extra-virgin olive oil
- ¼ cup red-wine vinegar
- ¼ cup finely chopped fresh cilantro
- ½ teaspoon sugar

- Put oven rack in middle position and preheat oven to 425°F.
- Wrap beets tightly in foil, making 2 packages, and roast until tender, 1 to 1¼ hours.
- While beets roast, heat a dry small heavy skillet (not nonstick) over moderate heat until hot but not smoking, then toast cod slices, turning occasionally, until crisp, golden, and lightly charred, 3 to 5 minutes (salt cod will break up).
- Carefully unwrap foil from beets and, when cool enough to handle, slip off skins. Cut beets into ½-inch cubes and put in a bowl. Add salt cod and remaining ingredients and toss well to combine.

COOKS' NOTE: Beet salad can be made 3 days ahead and chilled, covered.

CRISP FINGERLING POTATOES

Adapted from Floyd Cardoz

SERVES 8

ACTIVE TIME: 30 MIN START TO FINISH: 1¼ HR

The tangy hot-sour spice mix called chaat masala makes these potatoes irresistible. Any small, thin-skinned potato will work.

- 2 lb (3- to 4-inch-long) fingerling potatoes, scrubbed well
- 1 tablespoon cumin seeds
- 1 tablespoon chaat masala
- ¼ teaspoon black pepper
- ¼ teaspoon cayenne
- 1 teaspoon kosher salt
- About 2 qt canola oil

2½ tablespoons fresh lime juice

SPECIAL EQUIPMENT: an electric coffee/spice grinder; a deep-fat thermometer

- Cover potatoes with salted cold water (see Tips, page 177) by 1 inch in a wide 4- to 5-quart heavy pot, then bring to a boil over moderately high heat, partially covered. Reduce heat and simmer, partially covered, until potatoes are tender, 15 to 20 minutes.
- While potatoes simmer, toast cumin seeds in a dry small skillet (not nonstick) over moderately low heat, shaking skillet occasionally, until fragrant and a shade darker, about 2 minutes. Transfer to a small plate to cool, then finely grind in grinder and transfer to a small bowl. Stir in chaat masala, pepper, cayenne, and salt and set aside.
- Put oven rack in middle position and preheat oven to 250°F. Place a shallow baking pan in oven.
- Drain potatoes in a colander, then transfer to a work surface to cool, arranging them in 1 layer. Wipe out pot and dry, then heat 2 inches of oil over moderate heat until thermometer registers 325°F.
- While oil heats, lightly smash cooled potatoes with palm of your hand to flatten slightly, until skins just break but potatoes still hold together.
- Fry potatoes in 5 batches, stirring occasionally, until crisp and edges are golden brown, 3 to 5 minutes. Transfer with a slotted spoon to paper towels to drain, then keep warm in baking pan in oven while frying remaining batches. (Return oil to 325°F between batches.)
- Transfer fried potatoes to a large platter or shallow bowl and sprinkle with lime juice and spice mixture to taste. Serve remaining spice mixture on the side.

For MORE RECIPES, see page 170.