



20 min

Brilliant-green kale looks—and tastes—even better when mixed with the muted purple of quick-pickled shallots.

GINGER HONEY COOKIES

MAKES 14 COOKIES

ACTIVE TIME: 15 MIN START TO FINISH: 45 MIN

The crisp edge and pillow-soft, chewy middle of these cookies will be the first things that strike you when you bite into them. But it's the faintly peppery traces of ginger that will make you crave more.

- 1¼ cups all-purpose flour
- 1 teaspoon baking soda
- ¼ cup finely chopped crystallized ginger
- ¼ teaspoon salt
- 1 stick unsalted butter, softened
- ½ cup packed light brown sugar
- 1 large egg
- ¼ cup mild honey

- ▶ Preheat oven to 350°F with racks in upper and lower thirds.
- ▶ Whisk together flour, baking soda, ginger, and salt in a bowl.
- ▶ Beat together butter and brown sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy. Beat in egg and honey until combined. Reduce speed to low, then mix in flour mixture.
- ▶ Drop 14 heaping tablespoons of dough 2 inches apart onto 2 ungreased baking sheets.
- ▶ Bake, switching position of sheets halfway through baking, until golden, 10 to

14 minutes total (cookies will spread flat). Cool completely on sheets on racks.

COOKS' NOTE: Cookies keep in an airtight container at room temperature 3 days.

QUICK-BRAISED RED CABBAGE AND APPLE

SERVES 4 TO 6 (SIDE DISH)

ACTIVE TIME: 15 MIN START TO FINISH: 35 MIN

A trilogy of apple—cider, cider vinegar, and ample chunks of Gala or Fuji—contributes sweet-tart goodness to this Germanic dish. It's a simple, straightforward celebration of fall.

- 1 garlic clove, smashed
- 3 tablespoons unsalted butter
- 2 lb red cabbage, cored and cut into 1½-inch pieces
- 1 Gala or Fuji apple, cored and cut into ½-inch cubes
- ½ cup unfiltered apple cider
- ½ teaspoon caraway seeds
- 2 whole allspice (optional), crushed
- 1½ tablespoons apple-cider vinegar

- ▶ Cook garlic in butter in a 12-inch heavy skillet over medium heat, stirring, 1 minute. Add cabbage, apple, cider, caraway, allspice (if using), 1 teaspoon salt, and ½ teaspoon pepper and cook, covered, stirring occasionally, until cabbage is tender, 15 to 18 minutes.
- ▶ Add vinegar and cook, uncovered,

stirring occasionally, until liquid has evaporated, 2 to 3 minutes. Season with salt and pepper.

KALE WITH PICKLED SHALLOTS

SERVES 4 TO 6 (SIDE DISH)

ACTIVE TIME: 20 MIN START TO FINISH: 25 MIN

Gently pickling the shallots mellows them and also adds hints of sweetness and acidity. Tossing them with some earthy, quick-cooked kale makes for a pleasing contrast in flavors.

- ¼ cup red-wine vinegar
- 3 tablespoons extra-virgin olive oil
- Pinch of sugar
- ¼ lb thinly sliced shallots (1 cup)
- ¾ cup water
- 2 lb kale (2 bunches), stems and center ribs discarded

- ▶ Bring vinegar, oil, sugar, and ¼ teaspoon salt to a simmer in a small saucepan. Stir in shallots and remove from heat.
- ▶ Bring water to a simmer in a large pot, then add kale, ½ teaspoon salt, and ¼ teaspoon pepper and cook, uncovered, stirring, until kale is wilted and crisp-tender and liquid has evaporated, 5 to 8 minutes. Toss with shallot mixture, then season with salt and pepper.

For more EVERY DAY recipes, see page 180.