

Tastes of the Seasons

35 Recipes for a New England Year



from the editors of
YANKEE
NEW ENGLAND'S MAGAZINE

Introduction

New England's seasons are defined as much by what our gardens and markets are offering as by the days and numbers on our calendars. We share Winter, Spring, Summer and Fall with the rest of the world, but we also have rhubarb, Swiss chard, green bean and Butternut squash seasons. New potato, ripe tomatoes and canning seasons. Seasons that beg for comfort foods and seasons for experimenting with unusual recipes; seasons for baking bread and bringing family together around the table.

Compiled from the pages of *Yankee Magazine*, this collection is a New England year of recipes, ranging from beloved classic New England fare to fresh takes on mouthwatering ethnic recipes that have become an integral part of New England's culinary vernacular.

You'll find hearty soups to warm up a winter evening and bright salads to make when your baskets overflow with fresh greens, fruits and vegetables. We've included recipes for your holiday table, a classic Saturday-night supper or Sunday dinner for a crisp Autumn day. Pack up a summer picnic or just kick back with a great weeknight supper of fish tacos and spicy soup.

No matter what the season may be, we hope you'll find the perfect recipe in these pages to create, enjoy and share.

Sincerely,
The Editors, Yankee Magazine

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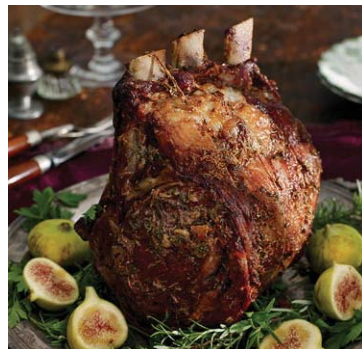
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BRUSSELS SPROUTS SALAD WITH SQUASH & WALNUTS

TOTAL TIME: 45 MINUTES; HANDS-ON TIME: 25 MINUTES

Fresh Brussels sprouts have all the nutty flavor of kale, and become tender and crunchy when shaved. Add sweet roasted squash, walnuts, and pickled shallots, and you have a healthy, multisensory treat.

FOR THE SALAD:

- 1 small (or 1/2 large) butternut squash, peeled, seeds removed, cut into 1/2-inch cubes**
- 2 tablespoons olive oil**
- 1/2 teaspoon kosher or sea salt**
- 1/4 teaspoon freshly ground black pepper**
- 2 pounds Brussels sprouts, trimmed and very thinly sliced (see "Note:")**
- 1 cup walnut halves, chopped and toasted**

Note:

To speed up the prep time, slice the Brussels sprouts in your food processor, using your thinnest slicing disc.

FOR THE DRESSING:

- 2 large shallots, minced**
- 1/3 cup freshly squeezed lemon juice**
- 1/3 cup cider vinegar**
- 1 1/2 tablespoons firmly packed light-brown sugar**
- 1/2 teaspoon kosher or sea salt**
- 1/3 cup olive oil**

Preheat your oven to 400°. Toss the squash with the oil, salt, and pepper. Line a baking sheet with foil and arrange the squash in an even layer on the foil. Transfer to the oven and bake 15 minutes. Stir the squash in the pan with a spatula; then return it to the oven and bake until tender and browned at the edges, about 10 minutes more.

Brussels Sprouts Salad with Squash & Walnuts (continued)

Meanwhile, make the vinaigrette: Put the shallots in a small bowl and add the lemon juice, vinegar, brown sugar, and salt. Let sit 10 minutes. Slowly add in the olive oil, whisking as you go, to form an emulsion.

Put the Brussels sprouts in a salad bowl. Add the squash and walnuts, pour in the dressing, and toss to coat. Serve.

Yield: 8 to 10 servings 🍴



CHEDDAR-ROSEMARY TWISTS

TOTAL TIME: 45 MINUTES; HANDS-ON TIME: 20 MINUTES

Making your own cheese twists (or straws or sticks) is easier than you might imagine. Here we rely on store-bought puff pastry brushed with a quick rosemary-pepper oil and sharp Cheddar cheese. Keep the pastry well chilled, or it will be sticky. You can make these cheese twists several hours ahead of time. Or make them a day ahead of time and store in a tightly sealed container; then reheat for a few minutes in a 275° oven.

FOR THE FLAVORED OIL:

- ½ cup olive oil**
- 2 tablespoons fresh rosemary leaves, roughly chopped**
- Coarsely grated black pepper, to taste**

FOR THE TWISTS:

- Flour (for work surface)**
- 2 sheets frozen puff pastry (1 pound total)**
- 1 tablespoon plus 1 tablespoon finely chopped fresh rosemary**
- ½ cup plus ½ cup grated sharp Cheddar cheese**
- Cayenne pepper (optional)**



First, make the flavored oil: In a small saucepan, heat the olive oil, rosemary, and pepper over low heat until just simmering. Remove from the heat and let cool to room temperature. You can make this oil several days ahead of time.

Next, make the twists: Preheat your oven to 400°. Remove the pastry from the freezer and thaw until it's pliable but still chilled. Lay the sheets on a well-floured surface and brush with flavored oil. Now take 1 tablespoon of the rosemary and ½ cup of the Cheddar and sprinkle them evenly over both sheets of pastry.

Cheddar-Rosemary Twists (continued)

Gently press the toppings into the pastry. Flip the pastry over and repeat with the remaining oil, rosemary, and cheese.

Using a pizza cutter or a small, sharp knife, cut the pastry lengthwise into strips about ½ inch wide. Flour your hands lightly, and, holding a strip at each end, twist to create a spiral. Place the twisted strips on ungreased cookie sheets, pressing the ends lightly to keep them from untwisting. Sprinkle very lightly with the cayenne, if you like. If the pastry has gotten warm and looks limp, return it to the refrigerator for about 15 minutes.

Bake on the middle and top racks for 8 minutes. Gently flip the twists over and bake until golden brown, 5 to 7 minutes more. Remove from the oven and let cool. Serve warm or at room temperature.

Yield: about 24 twists 🍷



CIDER-SOY-GLAZED CHICKEN WINGS

TOTAL TIME: 50 MINUTES; HANDS-ON TIME: 15 MINUTES

If this combination sounds unusual, think of your favorite orange-chicken dish at your local Chinese restaurant and you'll see how well fruit can pair with soy sauce. These wings are crisp, tangy, sweet, and salty, all at the same time.

- 4 pounds chicken wings, tips removed, drumettes and midsections separated**
- 2 tablespoons vegetable oil**
- ½ teaspoon kosher or sea salt**
- ½ teaspoon freshly ground black pepper**
- 1½ cups sweet apple cider**
- 1½ tablespoons soy sauce**
- 1 star-anise pod (see "Note:")**
- 4 scallions, green parts only, cut into ½-inch lengths**
- Garnish: sesame seeds**



Preheat your oven to 475° and set a rack to the middle position. Line a large baking sheet with foil and put it in the oven while it preheats. Meanwhile, in a medium-size bowl, toss the chicken wings with the oil, salt, and pepper.

When the oven is hot, remove the baking sheet and arrange the wings on the foil, evenly spaced. Transfer to the oven and cook until the skin is browned and crisp, turning them halfway through, 40 to 45 minutes total.

Meanwhile, pour the cider and soy sauce into a large skillet over medium-high heat. Add the star anise (if using) and half the scallions and bring to a boil. Reduce the heat to a simmer and cook the mixture down until it has the consistency of maple syrup. Remove from the heat.

When the wings are cooked, use a spatula or slotted spoon to transfer them to the skillet with the glaze. Toss to coat. Transfer to a bowl, remove the star-anise pod, sprinkle with sesame seeds and the remaining scallions, and serve hot.

Note: Star anise is a beautiful seed pod that resembles anise in flavor. It's not essential to the dish, but it adds an aromatic layer. Look for it in the spice aisle of your local supermarket or Asian grocery store.

Yield: 6 to 8 servings 🍴

HOPE MURPHY'S ITALIAN SAUSAGE ZUCCHINI SOUP

TOTAL TIME: 1 HOUR 5 MINUTES; HANDS-ON TIME: 25 MINUTES

This recipe originally came from Hope Murphy's mother, Carol, who discovered it many decades ago in the food section of the Springfield [Massachusetts] Republican and adapted it over the years.

- 3 tablespoons olive oil**
- 1 pound Italian turkey or pork sausage, half sweet and half spicy**
- 1 small onion, diced**
- 2 large garlic cloves, minced**
- 2 teaspoons kosher or sea salt**
- ½ teaspoon freshly ground black pepper**
- 2 cans (28 ounces each) whole tomatoes, roughly chopped, with juices**
- 2 teaspoons minced fresh basil**
- 2 teaspoons minced fresh oregano**
- 2 teaspoons minced fresh parsley**
- 1 teaspoon granulated sugar**
- 2 pounds zucchini, sliced lengthwise and cut into ½-inch-thick slices**
- 3 large celery stalks, diced**
- 1 large green pepper, seeded and diced**
- 2 cups reduced-sodium chicken broth**
- Pinch red chile flakes (optional)**
- Garnishes: Freshly grated Parmesan cheese and additional fresh herbs**



Italian Sausage Zucchini Soup (continued)

In a large soup pot, warm the oil over medium heat. Squeeze the sausage out of its casing and into the hot oil. Cook, stirring and breaking up the sausage pieces until just brown, 6 to 8 minutes. Add the onion, garlic, salt, and pepper, and cook 1 minute, stirring. Add the tomatoes with their juices, herbs, and sugar; cover and simmer 20 minutes.

Add the zucchini, celery, green pepper, broth, and chile flakes (if using). Simmer until tender, 15 to 20 minutes. Taste for seasoning. Serve hot, sprinkled with grated Parmesan and herbs.

Yield: 8 to 10 servings 🍴



KALE & APPLE SALAD WITH CIDER-VINEGAR DRESSING

TOTAL TIME: 40 MINUTES; HANDS-ON TIME: 40 MINUTES

Kale retains its spot as the current “It Green,” which is great for local farmers (it grows particularly well in our cold climate) and for our health (it’s packed with antioxidant and anti-inflammatory flavonoids). This simple salad makes the most of a few well-matched ingredients and plays the earthy kale off the nuts, the sweet apples, and the salty cheese.

FOR THE VINAIGRETTE:

- 1 medium-size shallot, minced**
- 2 tablespoons cider vinegar**
- ½ teaspoon kosher or sea salt**
- ½ teaspoon freshly ground black pepper**
- 2 teaspoons maple syrup**
- 3 tablespoons extra-virgin olive oil**

FOR THE SALAD:

- 1 tablespoon vegetable oil**
- 2 large sweet apples, such as Baldwin, Gala, Pink Lady, or Gravenstein, cored and cut into ¼-inch-thick wedges**
- ⅔ cup roughly chopped pecans**
- 1 large bunch (about 1 pound) kale, any variety, destemmed and finely chopped**
- 2 ounces blue cheese, crumbled**



First, start the vinaigrette: In a medium-size bowl, whisk together the shallot, vinegar, salt, pepper, and maple syrup. Set aside to let the shallot marinate.

Next, prepare the apples: Set a large skillet over medium-high heat. Add 1 tablespoon vegetable oil and heat for a minute; then

add the apples. Cook, stirring often, until the apples are tender, 5 to 7 minutes. Remove from the heat. Now set a small skillet over medium-low heat and add the pecans. Cook, stirring often, until toasted and fragrant, 6 to 8 minutes. Set aside.

Put the chopped kale in a large bowl. Pour all but a few of the still-warm apples and all of the pecans over it and toss well; the kale will wilt slightly.

Finish the vinaigrette by slowly whisking the 3 tablespoons of olive oil into the vinegar mixture. Pour the vinaigrette over the kale, a bit at a time, tossing as you go. Top the salad with the blue cheese and reserved apple slices. *Yield: 6 servings* 🍷



MEXICAN SQUASH SOUP

TOTAL TIME: 50 MINUTES; HANDS-ON TIME: 30 MINUTES

This soup is packed with vitamins and scented with garlic, cilantro, and nutmeg. It tastes light and fresh but is also wonderfully warming on a winter night. It can be as spicy or mild as you like; simply omit, reduce, or increase the number of chiles to suit your taste.

- 4 large zucchini or summer squash or
2 medium-size chayotes (see “Note:”)**
- 2 tablespoons unsalted butter**
- 1 small yellow onion, diced**
- 4 large garlic cloves, roughly chopped**
- 4 bay leaves**
- 1 ½ teaspoons kosher or sea salt,
plus more to taste**
- 3 ½ cups reduced-sodium chicken
or vegetable broth**
- 4 ounces fresh spinach, stemmed and
roughly chopped (about 4 cups)**
- 1 or 2 poblano chiles, roasted, peeled, and
seeded (see Roasting Chiles on next page)**
- 6 sprigs cilantro, stems and leaves
roughly chopped**
- ½ to 1 small jalapeño pepper, stem and seeds
removed, cut into quarters (optional)**
- 1 cup whole milk**
- ¼ teaspoon grated nutmeg**
- ¼ cup sour cream**

Note:

Chayotes are pear-shaped fruits, common in the Veracruz region of Mexico their flavor is much like that of summer squash. Either chayotes, zucchini, or summer squash will work well in this recipe.

If you're using zucchini or summer squash, trim the blossom ends and cut into 1-inch pieces. If you're using chayotes, peel, remove pits, and cut into 1-inch pieces. Set aside.

Melt the butter in a 3- to 4-quart pot over medium-high heat. Add the onion, garlic, bay leaves, and salt. Cook, stirring, 1 minute; then add the squash. Cook 5 more minutes, stirring occasionally.

Mexican Squash Soup (continued)

Add the broth, increase heat to high, and bring to a boil. Reduce heat to a simmer and cook until the squash is very soft, 8 to 10 more minutes. Add the spinach, poblano chiles, cilantro, and jalapeño, and cook 8 minutes.

Transfer the mixture to a blender and purée until smooth. Return the soup to the pot and reduce heat to low. Add the milk and nutmeg and check seasonings; add more salt if needed. Cook 10 more minutes, to let the flavors combine. Stir in the sour cream just before serving. Serve hot.

Yield: 4 to 6 servings 🍴

Roasting Chiles

On an open flame: Hold the pepper with tongs over the fire; cook, turning, until all sides are charred and blistered.

Under a broiler: Slice peppers in half lengthwise; then arrange, cut side down, on a baking sheet lined with foil. Set an oven rack to the uppermost position and broil the peppers until blackened and blistered.

Remove the peppers from the heat, place in a zip-top bag, and seal. Let sit 5 to 10 minutes, or until the steam loosens the skin. Use a knife and fork to gently remove seeds and skins.



—Photo: Heath Robbins

RHUBARB SALAD WITH FENNEL & GOAT CHEESE

TOTAL TIME: 30 MINUTES; HANDS-ON TIME: 15 MINUTES

Honey-glazed rhubarb gives this nutty salad a hint of sweet-tart pizzazz.

- 1 pound rhubarb stalks,
cut into 1/2-inch pieces
(about 3 cups)**
- 1/4 cup honey**
- 3/4 cup walnut halves**
- 3 tablespoons cider vinegar**
- 1 small shallot, minced**
- Kosher salt and freshly ground
black pepper, to taste**
- 3 tablespoons extra-virgin olive oil**
- 1 small fennel bulb, fronds removed,
cored and very thinly sliced**
- 1 pound mixed baby greens,
washed and dried**
- 2/3 cup fresh, soft, mild goat cheese
(chèvre)**



Preheat your oven to 450° and set one rack to the top position and the other to the middle position. Line two rimmed baking sheets, one large and one small, with foil.

In a medium-size bowl, toss the rhubarb with the honey; then spread the mixture on the larger baking sheet. Arrange the walnuts on the smaller baking sheet.

When the oven is hot, transfer the rhubarb to the top rack and the walnuts to the middle rack. Cook the rhubarb until the honey begins to caramelize, about 5 minutes (watch closely so that it doesn't burn). Remove from the oven. Let the walnuts cook another minute or so, until fragrant. Remove from the oven.

Cool the rhubarb and the nuts on the baking sheets while you make the salad. Pour the vinegar into a large salad or serving bowl;

Rhubarb Salad with Fennel & Goat Cheese (continued)

then add the shallot and the salt and pepper. Add the oil in a thin stream, whisking as you go. Add the fennel and baby greens; toss gently to coat. Distribute the rhubarb over the greens, then break up the goat cheese and sprinkle over the top. Garnish with walnut halves.

Yield: 4 individual salads or 6 side salads ♻️



–Photo: Keller + Keller
–Food and prop styling: Catrine Kelty

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WATERMELON SALAD WITH MINT & FETA

TOTAL TIME: 20 MINUTES; HANDS-ON TIME: 20 MINUTES

When we made this salad for a friend, he gave it a lovely compliment: “This tastes,” he said, “like a summer garden smells.” It’s refreshing, sweet, salty, herbal, and tangy—a great antidote to a hot summer day.

- 6–7 cups cubed watermelon
(1-inch chunks, from
an 8- to 9-pound melon)**
- 1 seedless (English) cucumber,
peeled or unpeeled,
cut into ½-inch pieces**
- ¼ cup chopped fresh mint
leaves**
- 2 tablespoons chopped
fresh basil leaves**
- 1 teaspoon kosher or sea salt**
- ¼ cup freshly squeezed lime
juice**
- ¼ teaspoon cayenne pepper
(optional)**
- 5 ounces fresh feta cheese,
crumbled**

In a large bowl, gently toss the watermelon with the cucumber, mint, basil, and salt. Sprinkle with lime juice and cayenne, if you’re using it, and toss again. Just before serving, top with feta.

Yield: 8 servings 🍴



BUTTERMILK-CITRUS COFFEE CAKE

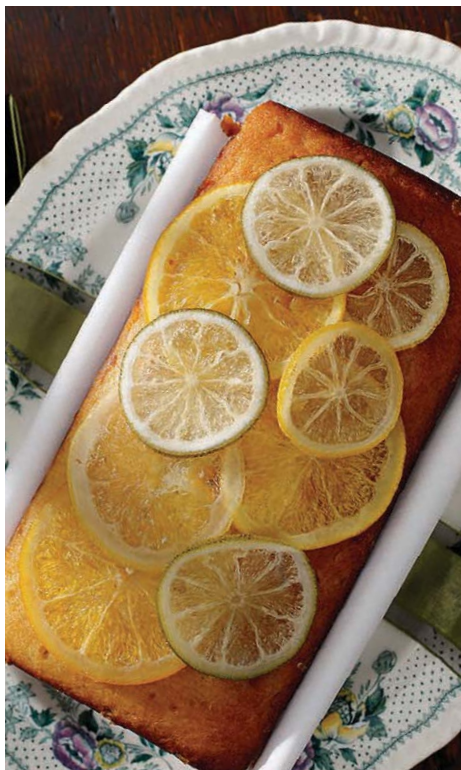
TOTAL TIME: 1 HOUR 45 MINUTES; HANDS-ON TIME: 45 MINUTES

If you like citrus, this is the cake for you. It gets a flavor punch from three sources: the zest in the batter, the candied citrus slices on top, and the citrus syrup poured over the cake while it's still warm. With such a pretty presentation, it also makes a terrific gift.

- 1 lemon**
- 1 orange**
- 1 lime**
- 1 cup plus $\frac{2}{3}$ cup granulated sugar**
- 1 cup water**
- 1 stick (8 tablespoons)
unsalted butter,
softened,
plus more for pan**
- 1½ cups all-purpose flour,
plus more for pan**
- 1 teaspoon baking powder**
- $\frac{3}{4}$ teaspoon table salt**
- $\frac{1}{4}$ teaspoon baking soda**
- 2 large eggs, at room temperature**
- $\frac{1}{2}$ cup low-fat buttermilk,
at room temperature**

First, prepare your candied citrus: Stir 1 cup of the sugar and the water together in a large skillet. Set over high heat and bring to a simmer, stirring occasionally.

Halve the orange, lemon, and lime crosswise. Using a very sharp knife or a mandoline, cut three very thin slices (crosswise) from each fruit. Gently drop them into the syrup and simmer until the slices are translucent, 15 to 20 minutes. Remove with tongs, reserving the syrup, and set on wax paper to cool and firm up.



Use a grater to zest half of each orange, lemon, and lime; combine the zests in a bowl. Now juice all the remaining fruit and combine in a bowl; you want 6 tablespoons of juice total. Set aside.

Preheat your oven to 350° and set a rack to the middle position. Grease a standard loaf pan with butter and dust with flour. Set aside.

Using a standing or handheld mixer on high speed, beat the butter and the remaining $\frac{2}{3}$ cup of the sugar in a large bowl until pale and very fluffy, about 4 minutes. Scrape down the sides of the bowl periodically. Meanwhile, in a medium-size bowl, whisk together the flour, baking powder, salt, and baking soda. Set aside.

Add the eggs to the butter/sugar mixture; beat well. Now add the citrus zest and 3 tablespoons of the citrus juice; beat to combine. Don't worry if the mixture curdles; it will smooth out when you add the flour.

With the mixer on low speed, add a third of the flour mixture and stir. Add half the buttermilk and mix briefly until smooth. Repeat with another third of the flour mixture, then the remaining buttermilk, then the last of the flour mixture.

Pour the batter into the prepared bread pan. Bake until the cake is golden brown and a cake tester inserted into the center comes out clean, 45 to 55 minutes.

Meanwhile, prepare the syrup: Add the remaining 3 tablespoons of citrus juice to the poaching syrup from the citrus slices.

Remove the cake from the oven and let sit 5 minutes in the pan. While the cake is still warm, poke the top all over with a toothpick inserted all the way. Pour the syrup (all of it) over the entire cake as evenly as possible. Let sit for an additional 20 minutes to soak up the syrup; then carefully remove the cake from the pan and cool it on a wire rack. Arrange the citrus slices over the cake, then serve.

Yield: 1 cake (8 servings) 🍷

CIDER DOUGHNUT MUFFINS

TOTAL TIME: 55 MINUTES; HANDS-ON TIME: 20 MINUTES

These fantastic muffins pack all the flavor of cider doughnuts without the fuss and the frying.

FOR THE MUFFINS:

- 2 cups sweet apple cider**
- 1/2 cup unsalted butter, softened,**
plus more for pan
- 3/4 cup granulated sugar**
- 2 large eggs, at room temperature**
- 1 1/2 teaspoons vanilla extract**
- 2 1/4 cups all-purpose flour**
- 1 1/4 teaspoons ground nutmeg**
- 1 teaspoon baking powder**
- 1/2 teaspoon baking soda**
- 1 teaspoon table salt**

FOR THE TOPPING:

- 3/4 cup granulated sugar**
- 3 tablespoons ground cinnamon**
- 4 tablespoons salted butter, melted**

Preheat your oven to 375° and set a rack to the middle position. Lightly grease a standard 12-cup muffin pan and set aside.

Put the apple cider in a large saucepan over high heat and bring to a boil. Reduce the heat slightly and simmer until the liquid is reduced to 1 cup. Set aside to cool.

Using a standing or handheld mixer, cream the butter with the sugar in a large bowl at medium speed until fluffy, about 4 minutes. Add the eggs, one at a time, blending well after each. Add the



vanilla extract and blend.

In a medium-size bowl, whisk together the flour, nutmeg, baking powder, baking soda, and salt. Add a third of this mixture to the butter mixture and beat just to combine. Add half the reduced cider and beat to combine. Repeat with another third of the flour mixture, then the rest of the cider, then the remaining flour mixture. Divide the batter evenly among the prepared muffin cups and transfer to the oven. Bake until tops are firm and a tester inserted into the center comes out clean, 15 to 17 minutes. Remove from the oven and let cool 10 minutes.

Now, prepare the topping: In a medium-size bowl, whisk together the sugar and cinnamon. As soon as the muffins are cool enough to handle, brush their tops and sides with butter, then roll in the cinnamon sugar to coat. Serve warm or at room temperature.

Yield: 12 muffins 🍌

SWEET NEW ENGLAND CORNBREAD

TOTAL TIME: 35 MINUTES; HANDS ON TIME: 5 MINUTES

The type of cornmeal has a big impact on the texture of cornbread. Use coarse-grind cornmeal for a toothsome texture; medium-grind (stone-ground Rhode Island brands) for a pleasant crunch; or fine-grind (common in supermarkets) for a light, floury finish.

- 1 1/2 cups all-purpose flour**
- 1 cup stone-ground cornmeal**
- 1/4 cup granulated sugar**
- 2 teaspoons baking powder**
- 1 teaspoon kosher or sea salt**
- 3 tablespoons unsalted butter, melted and cooled, plus more for pan**
- 2 large eggs**
- 1 1/2 cups whole or 2% milk**



Preheat your oven to 425° and grease a 9-inch square baking pan.

In a medium-size bowl, whisk together the flour, cornmeal, sugar, baking powder, and salt. Set aside. In a small bowl, whisk together the butter, eggs, and milk. Pour over the dry ingredients and fold together until just combined; don't overmix.

Pour the batter into the prepared pan and bake until the top is lightly golden and a toothpick inserted into the center comes out clean, 25 to 30 minutes. Transfer to a wire rack to cool; then cut into squares and serve warm or at room temperature.

Yield: 9 servings 🍴

YORKSHIRE PUDDING

TOTAL TIME: 40 MINUTES, PLUS AT LEAST 30 MINUTES RESTING;

HANDS-ON TIME: 10 MINUTES

What would a holiday roast be without this gorgeous pudding on the side? With a texture like popovers, it's very quick and easy to make; for the best texture, give it about 30 minutes to let the batter rest before baking. It is, as the name implies, a British dish, first recorded in a 1737 cookbook, but it probably dates back to well before that time.

- 6 large eggs, at room temperature**
- 1 teaspoon kosher or sea salt**
- 3 cups milk, at room temperature**
- 3 cups all-purpose flour**
- 1/3–1/2 cup melted butter or reserved beef drippings from rib roast**
([click for recipe](#))

In a medium-size bowl, whisk the eggs until blended. Add the salt and milk and whisk again. Sprinkle in the flour, a little at a time, whisking as you go, until blended. Let the batter rest at least 30 minutes. Set a rack to the middle position and preheat your oven to 450°. Transfer the roasting pan to the oven while it preheats.

When the oven is hot, pour the batter into the roasting pan with the melted butter or drippings. Cook 15 minutes; then reduce the heat to 350° and continue baking until puffed and golden brown, 12 to 15 minutes more. Present the puffed pudding at the table; then cut into individual slices and serve.

Yield: 10 to 12 servings 🍴



BAJA FISH TACOS

TOTAL TIME: 45 MINUTES; HANDS-ON TIME: 45 MINUTES

Cool, tangy cabbage slaw cozies up to crisp fish in these tasty tacos. They're so easy and fun to make that they've become a regular part of our everyday repertoire.

FOR THE CABBAGE SLAW:

- 2 cups finely shredded cabbage**
- 1 small garlic clove, minced**
- ½ cup sour cream**
- 1 tablespoon fresh lime juice**
- 1 small tomato, diced**
- 2 sprigs cilantro, leaves and stems finely chopped**
- ½ small jalapeño pepper, stem and seeds removed, finely chopped (optional)**
- ½ teaspoon kosher or sea salt**

FOR THE TACOS:

- Vegetable oil for frying**
- 1 pound tilapia fillets**
- 1 teaspoon kosher or sea salt**
- ½ teaspoon garlic powder**
- ⅛ teaspoon cayenne pepper**
- 1 large egg**
- 1 cup cold beer or ice water**
- 1 cup tempura or fish-fry mix (see "Note:")**
- 20 corn tortillas (6-inch)**

Garnishes: lime wedges, finely chopped cilantro

Note: Tempura or fish-fry mixes can be found in the seafood department of your local supermarket (McCormick is a popular brand). However, you can also make your own by mixing 1 cup all-purpose flour with ¾ teaspoon kosher salt and ½ teaspoon baking powder.

First, make the cabbage slaw: In a large mixing bowl, stir together the cabbage, garlic, sour cream, lime juice, tomato, cilantro, jalapeño (if using), and salt. Cover and refrigerate while you prepare the fish (it will keep up to 2 days).

Pour about an inch of oil into a large skillet. Set over medium-high heat and bring the temperature to 375°. Meanwhile, cut the fish into strips about 1 inch wide and 4 inches long. (No need

Baja Fish Tacos (continued)

to be exact; you just want the fish to fit into the tortillas.) In a small bowl, stir together the salt, garlic powder, and cayenne; then sprinkle the mixture evenly over the fish.

In a medium-size bowl, beat the egg lightly with the beer or water. Add the tempura mix and stir just until evenly combined.

Dip a few pieces of fish into the batter; then transfer to the preheated skillet. Cook, turning once, until the fish is nut-brown on both sides, 3 to 5 minutes total. Remove with a slotted spoon and drain on paper towels. Repeat with the remaining fish.

Meanwhile, warm the tortillas in a microwave or in a skillet (about a minute on each side). Place two tortillas, one on top of the other, on a plate; add two to three pieces of fish, and top with a dollop of slaw. Sprinkle with chopped cilantro. Repeat with remaining ingredients. Serve hot, with extra lime wedges on the side.

Yield: 10 tacos (4 to 6 servings) 🌱



CIDER-BRAISED PORK WITH PEARL ONIONS & APPLE

TOTAL TIME: ABOUT 4 HOURS; HANDS-ON TIME: 45 MINUTES

This cozy braise highlights the flavor that hard cider can bring to a dish. When combined with chicken stock in the braising liquid, it lends a wine-like richness, but with a bit of sweetness that goes perfectly with pork.

- 3 tablespoons all-purpose flour, plus more as needed to thicken sauce**
- 2 tablespoons plus ½ teaspoon kosher or sea salt**
- 2 teaspoons freshly ground black pepper**
- 2 tablespoons olive oil or other vegetable oil**
- 1 3½- to 4½-pound boneless pork shoulder (pork butt or Boston butt), excess fat removed**
- 1 pound whole pearl onions (frozen and thawed or fresh)**
- 10 ounces sliced button (white) mushrooms**
- 1 teaspoon ground allspice**
- 5 sprigs fresh thyme**
- 2 cups hard cider, preferably local**
- 1½ cups reduced-sodium chicken broth**
- 3 large apples, any variety, skin on, cored and cut into ½-inch cubes**
- Garnish: fresh thyme sprigs**



In a shallow bowl, stir together 3 tablespoons of flour, 2 tablespoons of salt, and the pepper. Roll the pork shoulder in the flour mixture to coat; then shake off any excess.

Preheat your oven to 325° and set a rack to the middle position. On the stovetop, set a large Dutch oven over medium-high heat.

Add the oil and let it heat for a minute; then add the pork. Brown the meat all over, 3 to 4 minutes per side, adjusting the heat as needed to keep the flour from burning. Remove the pork and all but 3 tablespoons of fat from the pot. Set the pork aside and discard the excess fat.

Add the onions to the pot and increase the heat to high. Cook, stirring often, until browned in parts, 3 to 5 minutes. Remove half the onions with a slotted spoon and set them aside. Add the mushrooms to the remaining onions and cook, stirring often, until the mushrooms are nicely browned and have visibly shrunk, 3 to 5 minutes. Add the allspice and thyme and stir; then add the cider, stirring the bottom of the pot to pick up any browned bits. Add the chicken broth, and then return the pork to the pot. Bring the liquid to a simmer; then cover the pot and transfer it to the preheated oven. Cook 2½ hours; then remove from the oven.

Add the apples and reserved onions to the pot, stir, and return to the oven. Cook 30 minutes more. The pork should now be very tender when poked with a fork; if not, cook 15 minutes more. Remove the pork from the pot, transfer to a carving board, and tent with foil. Using a slotted spoon, transfer the apples and onions to your serving bowl.

If you like, thicken the sauce: Pour about ¾ cup of it into a small bowl and whisk in 2 tablespoons of flour until smooth; then stir it back into the pot and simmer until the rest of the sauce thickens. Check the seasoning and add more salt if needed.

Slice or shred the pork as you prefer; then transfer to your serving bowl with the onions and apples. Pour the sauce over all, garnish with additional fresh thyme, and serve over polenta, noodles, mashed potatoes, spaetzle, or couscous.

Yield: 6 to 8 servings 🍷

DAWN'S BEEF KEBABS

TOTAL TIME: 45 MINUTES, PLUS AT LEAST 24 HOURS OF MARINATING;

HANDS-ON TIME: 45 MINUTES

FOR THE MARINADE:

- 2 tablespoons sherry vinegar
- 8 garlic cloves, peeled
- 1 medium-size onion, quartered
- 2 tablespoons maple syrup
- 3 tablespoons sunflower oil
- 2 tablespoons chili paste

FOR THE MEAT:

- 1 pound beef
(London broil or sirloin),
cut into 1-inch cubes
- Kosher or sea salt, to taste

About 24 to 48 hours in advance, place the marinade ingredients into a blender and process until smooth. Reserve $\frac{1}{4}$ cup marinade; refrigerate for serving alongside kebabs. Marinate the meat in the remaining $\frac{3}{4}$ cup liquid; keep refrigerated one to two days.

Preheat your grill to high. Thread the marinated meat on skewers and sprinkle with salt. Grill with the cover up 3 to 4 minutes per side, moving the skewers over hot spots to sear the meat. Remove skewers from the grill, and cover with aluminum foil and a heavy towel 10 to 20 minutes to finish cooking. Serve with reserved sauce.

Yield: 3 to 4 servings 🍴



DRY-CURED RIB ROAST

TOTAL TIME: 2 HOURS, PLUS AT LEAST 14 HOURS CURING; HANDS-ON TIME:
30 MINUTES

The hardest thing about making this spectacular roast is planning ahead so that the salt, rosemary, and garlic can sink into the meat, making it incredibly tender and flavorful. But the actual technique couldn't be easier: Rub the meat all over with the seasonings, let it sit, then roast it. The resulting flavor is as good as that of any beef we've ever eaten, and the way it perfumes your house as it roasts will have everyone lined up by the oven. A standing rib roast is an expensive cut, but a worthy holiday splurge.

- 2½ tablespoons kosher or sea salt**
- 3 tablespoons minced fresh rosemary leaves**
- 2 teaspoons freshly ground black pepper**
- 2 teaspoons mustard powder**
- 7 cloves garlic, smashed and minced**
- 1 3- to 5-rib standing rib roast, tied, meat separated from bones (see "Note:")**

In a small bowl, mash together the salt, rosemary, pepper, mustard, and garlic to form a paste. Spread evenly over the entire outside of the roast and set the meat, rib side down, in a roasting pan. Cover it very loosely with foil, and leave it in the refrigerator at least overnight, preferably up to 3 days. The longer you let the meat "cure," the more flavorful it will be.



Dry-Cured Rib Roast (continued)

Two to three hours before you plan to cook the meat, remove it from the refrigerator and let it come to room temperature. Preheat your oven to 425° and set a rack to the second-to-bottom position.

When the oven is hot, put the roast in, with the bones facing out. Roast 20 minutes; then reduce the heat to 325° and cook until an instant-read thermometer inserted into the thickest part reaches 120°, another 1 hour 15 minutes to 1 hour 30 minutes. (Out of the oven, the temperature will continue to rise, bringing it to a perfect medium-rare doneness.)

Transfer the roast to a cutting board; let it stand, uncovered, 30 minutes. Pour the drippings into a glass measuring cup for the Yorkshire pudding ([click for recipe](#)), if you're making that.

When you're ready to serve, cut the strings and remove the meat from the bones. Cut across the grain into ½-inch-thick slices. Transfer to a warm serving platter and pour any juices from the cutting board over the meat. Serve warm.

Yield: 12 to 18 servings, depending on size of roast 🍴

Note: For ease of preparation, have your butcher separate the meat portion from the ribs and then tie it back on with butcher's twine. You get to enjoy the extra flavor that comes with roasting on the bone, but when it's time to serve the roast, you merely lift the meat to a platter and slice it.

SAM HAYWARD'S ROAST BRINED TURKEY

TOTAL TIME: 3½–4½ HOURS, DEPENDING ON SIZE OF BIRD, PLUS 12 HOURS BRINING; HANDS-ON TIME: 40 MINUTES

Following these brined turkey instructions will yield a moist, succulent bird. You can brine a 14-pound turkey overnight in the refrigerator in a large lobster pot. Or, if you're cooking a very large bird, you can brine it outside in a large, clean picnic cooler filled with the brine and a few bags of ice to keep the temperature cold. You'll need to double the brine recipe in this case. Secure the lid with heavy weights or a bungee cord; then let the cooler sit outside overnight. The high concentration of salt and sugar in the solution will keep it from freezing.

FOR THE BRINE:

- 2¼ cups kosher or sea salt
- 1 cup granulated sugar
- 3 bay leaves
- 3 cloves garlic, crushed
- 1 tablespoon black peppercorns, cracked with the bottom of a skillet
- 2–3 sprigs each fresh rosemary, thyme, and sage
- 2½ gallons cold water

FOR THE ROAST:

- 1 12- to 15-pound turkey, preferably fresh
- Extra-virgin olive oil



The evening before you roast the turkey, mix the first eight ingredients with the water in your container, stirring until the salt and sugar have completely dissolved. Place the whole turkey in the brine, breast side down, and move it around a bit to expel air from the cavity. Place the container in the refrigerator (or outside, if it's cold, remembering to add ice and secure the lid); then let the turkey rest in the brine 12 hours.

Remove the bird from the brine, and drain it well before roast-

—Photo: Heath Robbins

—Food styling: Catrine Kelty

—Prop styling: Beth Wickwire/Ennis Inc.

ing. Discard the brine.

Preheat your oven to 400° and set a rack to the second-to-lowest position. Tie the ends of the turkey's leg bones together with soft twine. Massage the skin well with plenty of olive oil. (Thanks to the brining, you don't need to sprinkle it with salt and pepper.)

Place the turkey, breast side down, in a large roasting pan. Transfer to the oven and immediately reduce the heat to 325°. Roast the bird this way for about 10 minutes per pound, basting occasionally. Remove the turkey from the oven, turn it over onto its back, return it to oven, and continue roasting for an additional 5 or 6 minutes per pound, basting occasionally.

The bird is fully cooked when an instant-read thermometer registers 150° when inserted into the crease between the thigh and the lower breast, the legs move easily in their hip sockets, and juices run clear when the inner thigh meat is pierced with a meat fork. 🍴

A NOTE FROM SAM:

“The government suggests much higher cooking temperatures, as high as 165°, to kill food-borne disease organisms, usually resulting in a cooked texture somewhere between beef jerky and compressed sawdust. A conscientious local poultry farmer, careful handling procedures, a clean kitchen, and brining all help to reduce the risk of food-borne disease in poultry, rendering such appalling overcooking unnecessary.”

YANKEE POT ROAST

TOTAL TIME: ABOUT 4 HOURS; HANDS-ON TIME: 35 MINUTES

Our recipe calls for carrots, celery, and pearl onions, but you can swap them out for equal amounts of your favorite vegetables. We've also called for red wine (a common ingredient in modern pot roasts) for richer flavor. If you prefer not to use it, substitute extra beef stock. For best results, use a heavy-bottomed Dutch oven to sear the meat on the stovetop; then continue braising in the oven, where steady heat surrounds the pot evenly, preventing a scorched bottom.

- 1 2- to 3-pound beef chuck roast**
- Kosher or sea salt and freshly ground black pepper, to taste**
- 4 tablespoons olive oil, divided**
- 1 large yellow onion, diced**
- 3 garlic cloves, minced**
- 1 teaspoon chopped fresh rosemary**
- 1 teaspoon chopped fresh thyme**
- 1 cup medium-bodied red wine (such as Merlot)**
- 4 cups beef stock, divided**
- 2 tablespoons tomato paste**
- 3 large carrots, peeled and cut into 2-inch pieces**
- 3 celery ribs, cut into 2-inch pieces**
- 2 cups pearl onions, ends removed and peeled**
- 1 bay leaf, whole**
- 2 sprigs fresh rosemary**
- 2 sprigs fresh thyme**

Quick Beef Gravy ([click for recipe](#))



Preheat your oven to 350° and position a rack in the lower half of the oven. Pat the meat dry and season liberally on all sides with salt and pepper.

Set a large Dutch oven over medium-high heat, and add 2 tablespoons of olive oil. Add the beef to the pot and sear evenly on

all sides, using tongs to turn the roast, about 5 minutes per side. Transfer to a plate and set aside.

Lower the heat to medium and add the remaining olive oil. Add the onion, garlic, and chopped herbs, and cook, stirring often, until the onions are translucent, about 6 minutes.

Deglaze the pot: Add the wine and 1 cup of the beef stock, scraping up the browned bits from the bottom of the pot. Add the tomato paste; then return the browned roast to the pot, adding more stock to come a little more than halfway up the meat (the amount of stock you'll need will vary with the size of the roast). Bring to a simmer.

Once it's simmering, remove the pot from the heat. Cover the top with a sheet of aluminum foil; then cover with the lid. Transfer the pot to the oven and cook until the beef is quite tender, 2 to 2½ hours. Be sure the liquid in the pot is simmering, not boiling, and that there's enough liquid to prevent the meat from drying out.

Remove the pot from the oven and arrange the vegetables, bay leaf, and herb sprigs around the meat. Cover and return to the oven for an additional 20 to 30 minutes, or until the vegetables are tender and a knife slips easily in and out of the meat. Transfer the roast to a plate and tent with foil for 15 minutes.

To serve, slice against the grain, or use two forks to pull the beef into chunks. Discard the bay leaf and herb sprigs; then arrange the beef and vegetables on a platter. Spoon the sauce over the beef and vegetables alongside mashed potatoes, buttered egg noodles, or rice.

Yield: 4–6 servings 🍴

ALL-PURPOSE RHUBARB PURÉE

TOTAL TIME: 40 MINUTES; HANDS-ON TIME: 20 MINUTES

When presented with a bundle of rhubarb stalks that you don't want to waste, make this purée to keep in your refrigerator for up to 2 weeks. Add it to barbecue sauces, serve with crêpes or pancakes or on ice cream or yogurt, or use it in the two recipes that follow.

- 1 pound rhubarb stalks cut into
½-inch pieces (about 3 cups)**
- ½ cup granulated sugar**
- ½ cup water**
- ½ teaspoon freshly squeezed
lemon juice**
- ¼ teaspoon table salt**
- 1 or 2 drops red food coloring or natural
alternative (see “Note:”)**

Combine all ingredients in a 3-quart nonreactive saucepan (avoid aluminum or unglazed cast-iron) over high heat. Bring to a boil, reduce the heat to a simmer, and stir occasionally, until smooth and slightly thickened, 10 to 15 minutes.

Remove from the heat and cool at least 10 minutes. Purée with an immersion blender or a countertop blender (in batches) until very smooth and slightly frothy. Transfer to a covered glass or plastic container, and refrigerate for up to 2 weeks.

Note: Normally, we avoid using food coloring, but a couple of drops of red color turns this purée a lovely shade of pink—so much more inviting than a wan green sauce. For more-natural sources, try adding fresh pomegranate or beet juice, a half-teaspoon at a time, until you achieve the desired color.

Yield: about 2 cups

BOURBON-SWEET POTATO CASSEROLE WITH STREUSEL TOPPING

TOTAL TIME: 1 HOUR 10 MINUTES; HANDS-ON TIME: 30 MINUTES

If you're devoted to your sweet potato-marshmallow casserole, far be it from us to mess with tradition. But if you'd like to try something different, you can't do better than this silky sweet-potato purée topped with a nutty streusel. A bit of bourbon gives it depth.

FOR THE POTATOES:

Cooking spray

2 1/2 pounds sweet potatoes,
peeled and cut into
1-inch cubes

1/3 cup half-and-half

2 tablespoons bourbon

1/3 cup firmly packed light-brown sugar

1 1/2 teaspoons kosher or sea salt

1 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon freshly grated nutmeg

2 large eggs

FOR THE STREUSEL:

3/4 cup chopped pecans

2/3 cup packed light-brown sugar

1/4 cup all-purpose flour

3 tablespoons salted butter, melted

1/2 teaspoon ground cinnamon



Spray a 9x13-inch baking dish with vegetable oil and set aside. Next, make the purée: Put the sweet potatoes into a 4- to 5-quart pot and cover with water; bring to a boil. Reduce heat to a simmer and cook until tender, about 20 minutes.

Meanwhile, make the streusel: In a bowl, stir together the pecans, brown sugar, flour, butter, and cinnamon. Set aside.

Preheat your oven to 350° and set a rack to the middle position.

Bourbon-Sweet Potato Casserole with Streusel Topping
(continued)

When the potatoes are cooked, drain and transfer to a large mixing bowl. Add the next 8 ingredients (through the eggs) and beat with a mixer at high speed until smooth, about 1 minute. Pour into the prepared baking dish and sprinkle evenly with streusel. Transfer to the oven. Bake until the potatoes are cooked through and the topping is browned and fragrant, 35 to 40 minutes.

Yield: 8 to 10 servings 🍷



CRANBERRY-APPLE CHUTNEY

TOTAL TIME: 40 MINUTES; HANDS-ON TIME: 20 MINUTES

This sweet and savory chutney is a great alternative to the usual cranberry sauce. Serve with an assortment of soft and hard cheeses, assorted nuts, dried fruit, breadsticks, or crackers.

- 2 tablespoons canola oil**
- 1 small leek, halved lengthwise
and cut into thin slices**
- 1/2 teaspoon ground cinnamon**
- 1/2 teaspoon ground ginger**
- 1/4 teaspoon ground nutmeg**
- 1 large tart apple, peeled, cored,
and diced**
- 1 3/4 cups cranberries
(if frozen, don't thaw)**
- 1/2 cup maple syrup**
- 1/4 cup apple-cider vinegar**
- 1/4 cup firmly packed light-brown sugar**
- 3–5 tablespoons water**
- 1/2 teaspoon table salt**
- 1/4 teaspoon ground black pepper**
- 3 dried figs, coarsely chopped**



In a medium-size saucepan, warm the oil over low heat. Add the leeks and cook, stirring, 5 minutes. Stir in the cinnamon, ginger, and nutmeg and cook 1 minute. Raise the heat to high and stir in the apple, cranberries, maple syrup, vinegar, brown sugar, 3 tablespoons of water, salt, and pepper; bring the mixture to a boil.

Reduce the heat to a simmer and cook until the cranberries have split their skins and the apples are tender, about 10 minutes. If the mixture seems too thick, add the remaining 2 tablespoons of water. Add the figs, stir well, and remove from the heat. The mixture will continue to thicken as it cools. Taste for seasoning, adding more salt, pepper, cinnamon, ginger, or nutmeg as needed. Store in a tightly sealed jar in the refrigerator for up to 10 days.

Yield: about 2 1/2 cups 🍷

GARLICKY CHEESE-CRUSTED CORN

TOTAL TIME: 35 MINUTES; HANDS-ON TIME: 35 MINUTES

If you've ever had elote—Mexican grilled corn—you'll know how delicious it is when you serve the cobs with a thin film of mayonnaise and a sprinkle of cheese. We approximate the flavors here, broiling the corn in the oven so that the cheese browns but doesn't fall off. If you prefer, you can also cook the corn over medium heat on the grill, but you'll have to be extra careful to keep the coating on.

- 6 ears corn, husks and silk removed**
- 1 cup grated Parmesan cheese**
- ½ cup mayonnaise**
- 1 large garlic clove, minced**
- 3 tablespoons finely chopped cilantro or basil leaves**
- ½ teaspoon kosher or sea salt**

Turn your broiler on high and set an oven rack to the second-to-highest position.

Cut or break each ear of corn into two pieces. Set aside. Pour the cheese into a shallow bowl. Line a baking sheet with aluminum foil.

In a food processor, blender, or mortar and pestle, combine the mayonnaise and garlic until evenly blended. Add the herbs and salt and blend again. Using a pastry brush, coat each piece of corn with a layer of the mayonnaise mixture; then roll each piece in the cheese and set it on the lined baking sheet.

Transfer the baking sheet to the oven. Broil the corn until nicely browned on one side, 2 to 3 minutes. Carefully turn the corn about a third of the way and cook an additional 2 minutes; repeat once more. Serve hot or at room temperature. To pack for a picnic, cool the corn; then wrap pieces individually in parchment paper or foil.

Yield: 6 to 8 servings 🍷



MUSHROOMS WITH SOUR CREAM

TOTAL TIME: 45 MINUTES; HANDS-ON TIME: 25 MINUTES

- 2 tablespoons unsalted butter**
- 1 large onion, minced**
- 1 pound fresh button mushrooms, roughly chopped**
- 1 tablespoon all-purpose flour**
- ½ teaspoon kosher or sea salt**
- ¼ teaspoon freshly ground black pepper**
- ½ cup heavy cream**
- ½ cup sour cream**
- ¼ cup grated Parmesan or Cheddar cheese**

Preheat your oven to 350°. Melt the butter in a skillet and sauté the minced onion 5 minutes. Add the mushrooms and sauté five minutes more. Add the flour, salt, and pepper. Add the heavy cream and sour cream a bit at a time, mixing thoroughly.

Pour into a 1-quart oven-safe casserole and top with grated cheese. Bake about 20 minutes.



Yield: 4 to 6 servings 🍴

QUICK BEEF GRAVY

TOTAL TIME: 20 MINUTES, HANDS-ON TIME: 10 MINUTES

If you prefer a thicker gravy with your pot roast, here's a quick recipe.

Gravy from braised beef pot roast ([click for recipe](#))

- 2 tablespoons all-purpose flour
per cup of gravy**
- ¼ cup water per cup of gravy**
- Kosher or sea salt and freshly
ground black pepper, to taste**

Remove the meat and vegetables to a platter and cover with foil to keep warm. Skim the fat from the surface of the gravy; then strain the liquid into a saucepan and bring to a simmer.

In a separate bowl, whisk together the flour and water until it forms a slurry. Add the slurry to the gravy, whisking continuously until thickened. Continue mixing as you bring the gravy to a simmer; it will thicken noticeably. Season with salt and pepper to taste. 🍴

SAVORY RHUBARB COMPOTE

TOTAL TIME: 35 MINUTES; HANDS-ON TIME: 15 MINUTES

Spread this sweet-and-sour compote on sliced grilled or toasted baguettes, or top with soft mild goat cheese as an hors d'oeuvre. It's also delicious as a sauce served with grilled fish or chicken.

- 1/2 cup honey**
- 1/4 cup orange juice**
- 1 tablespoon fresh lemon juice**
- 1 tablespoon balsamic vinegar**
- 1 pound rhubarb stalks,**
cut into 1/2-inch pieces
(about 3 cups)
- 1/2 teaspoon finely chopped**
fresh rosemary
- Freshly grated zest of 1 lemon**
(about 2 teaspoons)
- 1/4 teaspoon kosher or sea salt**
- 2 tablespoons chopped fresh chives**

In a heavy-bottomed 2- to 3-quart nonreactive saucepan, combine the honey, orange juice, lemon juice, and vinegar. Set over medium-high heat, and bring to a boil. Add the rhubarb, rosemary, lemon zest, and salt. Simmer until the rhubarb breaks down and the sauce thickens slightly, about 15 minutes. Add the chopped chives, and cook an additional 5 minutes. Remove from the heat and let cool (the sauce will thicken a bit). Serve immediately or store in the refrigerator for up to 2 weeks. You may also can the compote in half-pint jars if you like (leave 1/2-inch head space).

Yield: about 2 cups 🍷



TOM CURREN'S BEANHOLE BEANS

TOTAL TIME: ABOUT 6½ HOURS, PLUS 10–12 HOURS SOAKING; HANDS-ON TIME: 40 MINUTES

This is a scaled-down version of Tom's recipe for a crowd, adapted for your home oven. This recipe still makes a generous amount, but the beans freeze beautifully.

- 2 pounds dried beans, preferably local**
- 6 ounces salt pork, cut into ½-inch cubes**
- 1 ham hock (optional)**
- 1¼ cups dark (Grade B) maple syrup**
- 1 large onion, quartered**
- 1 tablespoon kosher or sea salt**
- 1½ teaspoons ground ginger**
- 1½ teaspoons dry mustard**
- ¾ teaspoon freshly ground black pepper**
- ½ teaspoon dried thyme**



The night before you cook the beans, give them a rinse and put them in a large bowl with enough water to cover by 3 inches. Soak them 10 to 12 hours; add more water as needed toward the end of soaking. When the beans are done soaking, drain well.

Put the beans in a 4- to 5-quart pot with enough water to cover by 1 to 2 inches. Set over high heat and bring to a boil; then reduce the heat to a low simmer and skim the foam off the surface. Simmer the beans gently, adding water as needed, until the skins crack when you blow on them, 45 to 60 minutes.

When the beans are done, remove from the heat and drain. Preheat your oven to 250° and bring a medium-size pot of water to a simmer. Return the beans to the 4- to 5-quart pot and add the salt pork, ham hock (if using), maple syrup, and onion. Stir; then add the salt, ginger, mustard, pepper, and thyme, and stir. Add enough hot water to cover the beans by 1 inch.

Cover the pot and transfer to the oven. Bake until the beans are soft and sweet, 4½ to 6 hours total, checking regularly and adding water as needed to keep the beans from getting dry. The finished beans should be tender, not mushy or soupy.

Yield: 16–20 servings 🍴

BAKED-APPLE MINI-CRISPS

TOTAL TIME: 1 HOUR 15 MINUTES; HANDS-ON TIME: 45 MINUTES

I love baked apples and I love apple crisp, so I thought, why not combine them? Topping apple halves with streusel and baking them in sweet cider gives you the best of two classic desserts. If you love apple crisp but dislike all the peeling and slicing, these are a delicious cheat. They also make a great breakfast dish.

FOR THE TOPPING:

- 1 cup all-purpose flour**
- ¼ cup firmly packed light-brown sugar**
- ¼ cup pecan halves, chopped fine**
- ¼ teaspoon kosher or sea salt**
- 4 tablespoons salted butter, melted**

FOR THE APPLES:

- 8 large baking apples, such as Pink Lady or Honeycrisp (see “Note:”), halved crosswise**
- ¼ cup seedless raspberry or red-currant jam**
- 1½ cups sweet apple cider**
- Garnish: vanilla ice cream**

Note: I’ve baked many different apple varieties, and I like Pink Lady and Honeycrisp best because they have great flavor and keep their shape—and the skin retains its lovely pink hue even when baked.

Preheat your oven to 375° and set a rack to the middle position.

Make the topping: In a medium-size bowl, stir together the flour, brown sugar, pecans, and salt. Drizzle in the butter, and stir until the mixture clumps together and forms a streusel. Refrigerate while you prepare the apples.

Using a spoon or melon baller, scoop out the core and seeds from each apple half, leaving at least ¼ inch of flesh at the bottom. Arrange the halves in a 9x13-inch baking pan, and spread the top

Baked-Apple Mini-Crisps (continued)

of each with about a teaspoon of the jam (this will help the streusel stick).

Remove the streusel from the refrigerator and spoon about 3 tablespoons onto each of the apple halves, pressing down to adhere. Pour the cider into the bottom of the pan and transfer to the oven. Begin testing the apples for doneness after 30 minutes by poking with a knife; then check every 5 minutes until tender and yielding.

Serve warm with ice cream and some of the cider from the pan spooned over the top.

Yield: 8 servings 🍷



BLUEBERRY & NECTARINE OPEN-FACE TART

TOTAL TIME: 1 HOUR 25 MINUTES; HANDS-ON TIME: 35 MINUTES

This tart is simplicity itself: crust, jam, and fruit. It's also completely delicious. Over the years, we've tried many methods for making a perfect piecrust, and this one—mixing the ingredients by hand in a single bowl—produces the best results with the least fuss.

FOR THE CRUST:

- 1 ¼ cups all-purpose flour, plus more for work surface**
- 2 tablespoons plus 1 tablespoon granulated sugar**
- ½ teaspoon kosher or sea salt**
- 8 tablespoons chilled unsalted butter, cut into small cubes**
- 3–4 tablespoons ice water**
- 1 large egg white**

FOR THE FILLING:

- 3 large nectarines, unpeeled and sliced into ½-inch-thick wedges**
- 1 tablespoon maple syrup**
- 1 teaspoon cornstarch**
- ¼ teaspoon ground cardamom**
- ¼ cup seedless raspberry jam**
- ½ cup high-bush blueberries (¼ cup if using small wild berries)**
- Garnish: Crème fraîche or whipped cream (optional)**



First make the crust: In a medium-size bowl, whisk together the flour, 2 tablespoons of sugar, and salt until well combined. Sprinkle the butter cubes on top and use your fingers to work them in. (Rub your thumb against your fingertips, smearing the butter as you do.) Stop when the mixture looks like cornmeal with some pea-sized bits of butter remaining. Sprinkle 3 tablespoons of ice water on top, and

stir with a fork until the dough begins to come together. If needed, add 1 tablespoon more of ice water. Turn the dough out onto a lightly floured surface and knead three times.

Gather the dough into a ball; then press it into a disk and wrap it in plastic wrap. Refrigerate at least 30 minutes.

While you're waiting for the dough to chill, prepare the fruit: Toss the nectarines with the maple syrup, cornstarch, and cardamom. Set aside.

Preheat your oven to 400° and set a rack to the second-from-bottom position. Line a baking sheet with parchment paper and set aside. Remove the dough from the refrigerator and roll out on a lightly floured counter to a circle about 16 inches wide and 1/8-inch thick. Transfer to the lined baking sheet. Spread the raspberry jam over it, leaving a 2 1/2-inch border all around. Arrange the nectarine slices in overlapping circles atop the jam, leaving an empty 3-inch well in the center (the blueberries will go here later).

Fold the sides of the dough up and over the edge of the nectarines, letting the dough drape over itself at each fold. Brush the edges with the egg white and sprinkle all over with the remaining tablespoon of sugar. Bake 10 minutes; then lower the temperature to 375° and bake 20 minutes more.

Pour the blueberries into the empty well in the center, mounding them slightly; then bake until the crust is nicely browned, another 7 to 10 minutes. Let cool at least 20 minutes before serving; let cool completely if you plan to pack the tart for a picnic. To serve, spoon the crème fraîche or whipped cream over the tart if you like.

Yield: 8 servings 🍷



GINGERBREAD CAKE

TOTAL TIME: 1 HOUR; HANDS-ON TIME: 10 MINUTES

- ½ cup (1 stick) unsalted butter, plus extra for baking pan**
- ½ cup brown sugar**
- 1 large egg**
- ¾ cup molasses**
- 2½ cups all-purpose flour, plus extra for baking pan**
- 1½ teaspoons baking soda**
- 2 teaspoons ground ginger**
- 2 teaspoons ground cinnamon**
- ½ teaspoon kosher or sea salt**
- 1 cup hot water**
- Garnish: powdered sugar or fresh whipped cream**

Preheat your oven to 350° and set a rack to the middle position. Grease and flour a 9-inch square baking pan and set aside.

In the large bowl of a standing or handheld mixer, cream the butter and brown sugar until fluffy, about 2 minutes. Add the egg and continue beating. Add the molasses and beat well. In a medium-size bowl, whisk together the flour with the baking soda, spices, and salt. Add the dry mixture to the wet ingredients; then add the hot water. Stir gently until the batter is just smooth.

Pour the batter into the prepared pan, and bake until the edges begin to pull away from the sides of the pan and a toothpick inserted into the center comes out clean, about 40 minutes. Transfer to a wire rack to cool; then cut into squares and serve warm, topped with powdered sugar or fresh whipped cream.

Yield: 9 servings 🍪



RHUBARB SQUARES

TOTAL TIME: 1½ HOURS; HANDS-ON TIME: 30 MINUTES

These delicious bars are like lemon squares, but with unexpected flavors of rhubarb and cardamom.

FOR THE CRUST:

- 2 cups all-purpose flour**
- 1 cup (2 sticks) unsalted butter,**
cut into ½-inch cubes,
plus more for pan
- ⅓ cup confectioner's sugar**

FOR THE TOPPING:

- 4 large eggs, beaten**
- 2 cups granulated sugar**
- ½ cup all-purpose flour**
- ¾ teaspoon kosher or sea salt**
- ¾ teaspoon ground cardamom**
- 4 cups thinly sliced rhubarb**
(cut crosswise into
¼-inch-thick slices)

Garnish: confectioner's sugar



Preheat your oven to 375° and set a rack to the middle position. Butter an 11x16-inch jellyroll pan and line the bottom with parchment paper. (This recipe may also be made in a 9x13-inch baking dish; the squares will be thicker and fruitier, and they'll require more baking time.)

Now make the crust: Put the flour, butter, and sugar in the bowl of a food processor and pulse until the mixture looks like coarse sand. Press into the prepared pan, working it into the corners and sides.

Transfer the pan to the oven, and bake until the crust is just beginning to brown, about 30 minutes. Halfway through baking,

check the crust and press any puffed areas down with a fork.

While the crust is baking, prepare the topping: In a large bowl, whisk together the eggs, sugar, flour, salt, and cardamom. Then add the rhubarb and stir.

Spread the egg-and-rhubarb mixture evenly over the hot crust, return to the oven, and bake 30 to 35 minutes, until the top is set and beginning to brown at the edges. Turn on the broiler, if you like, to further brown and crisp the top, but don't walk away! It can brown very quickly.

Cool the pan on a wire rack; when cool, sprinkle with confectioner's sugar and cut into squares.

Yield: 12 to 15 squares 🍷



TIPSY GINGERBREAD TRIFLE WITH LEMON CURD & WHIPPED CREAM

TOTAL TIME: 2 HOURS; HANDS-ON TIME: 1 HOUR

1 Gingerbread Cake recipe

([click for recipe](#))

Zest and juice of 5 lemons
(or ½ cup lemon juice)

1½ cups granulated sugar

½ cup (1 stick) unsalted butter,
softened

5 large eggs

⅛ teaspoon kosher or sea salt

2 cups (1 pint) heavy cream

¼ cup confectioner's sugar

1 teaspoon vanilla extract

½ cup whiskey (8 tablespoons),
divided

Prepare the cake according to the instructions. Cool completely.

FOR THE LEMON CURD:

In the bowl of a food processor with a steel blade, add lemon zest and sugar. Pulse until the zest is finely minced into the sugar. In a separate bowl, cream the butter, and beat in the sugar/lemon mixture. Add the eggs one at a time, then the lemon juice and salt. Mix until combined. Pour the mixture into a 2-quart saucepan. Cook over low heat, stirring continuously, until thickened (at about 170°, just below simmer), about 10 minutes. Remove from the heat; cool or refrigerate until ready to use.



—Photo: Heath Robbins

—Food styling: Catrine Kelty

—Prop styling: Beth Wickwire/Ennis Inc.

Tipsy Gingerbread Trifle with Lemon Curd & Whipped Cream
(continued)

FOR THE WHIPPED CREAM:

Place the heavy cream, confectioner's sugar, and vanilla in a cold metal bowl, and whip until soft peaks form.

TO ASSEMBLE THE TRIFLE:

Cut the cake into 1-inch cubes. In a trifle bowl or a 2½-quart glass serving bowl, layer one-third of the cake cubes, and sprinkle with 2 tablespoons of whiskey. Top with half of the lemon curd, then one-third of the whipped cream. Repeat the layers, ending with the last of the whipped cream on the final layer of cake. Serve immediately, or refrigerate until serving.

Yield: 18 servings 🍷



MEXICAN FLAN

TOTAL TIME: 1 HOUR 20 MINUTES; HANDS-ON TIME: 30 MINUTES

If the words “custard” and “caramel” sound intimidating, fear not: This creamy custard is as easy to make as a smoothie, and our step-by-step guide to making caramel will boost your confidence. The result: Silken puddings glazed with richly flavored amber sauce.

- 1/2 cup granulated sugar**
- 3 tablespoons water**
- 1/2 teaspoon ground cinnamon**
- 1 1/2 cups sweetened condensed milk**
- 1 1/4 cups evaporated milk**
- 2 large eggs**
- 1 1/2 teaspoons vanilla extract**
- 1/8 teaspoon table salt**

**Garnish: Toasted pumpkin seeds
(salted or unsalted)**



Preheat your oven to 325° and set a rack to the middle position. Set six 6-ounce flan molds or ramekins into a baking dish with sides at least 2 inches high. (A standard 9x13-inch pan works well.)

Next, make the caramel: Set a small saucepan over medium heat. Add the sugar, water, and cinnamon, and stir as the sugar begins to melt. Once the mixture starts to bubble, stop stirring (to avoid crystallizing the mixture). Instead, swirl the pan to blend. Cook until the caramel turns a deep amber color and thickens noticeably, 5 to 6 minutes.

Pour a bit of caramel into each ramekin, swirling it to coat all sides. Let cool.

In the jar of a blender, combine the condensed milk, evaporated milk, eggs, vanilla extract, and salt; then blend until smooth, about 15 seconds. Set aside.

Pour the custard gently into the ramekins, dividing it as evenly as possible; then transfer the baking dish to the oven. Pour enough very hot tap water into the dish to come halfway up the sides of the ramekins. Cover the dish with aluminum foil and bake until the custards are set (a knife will come out clean), about 40 minutes.

Mexican Flan (continued)

Remove the dish from the oven and set ramekins individually on a wire rack to cool for 25 minutes. Gently run a thin-tipped knife blade around the edges of the custards to loosen them; then turn each ramekin upside-down on a serving plate. Lift each ramekin, garnish custards with pumpkin seeds, and serve.

Yield: 6 servings 🍷



GINGER LIMEADE

TOTAL TIME: 15 MINUTES; HANDS-ON TIME: 15 MINUTES

The combination of ginger, lime, and mint isn't just for cocktails—this simple punch is a great cooler. If you want a little more oomph, add a splash of rum.

- 2 cups granulated sugar**
- 2 cups plus 6 cups water**
- Juice of 8 limes**
- Freshly grated zest of 3 limes**
- 2 tablespoons freshly grated ginger**
- 20 fresh mint leaves**
- Garnish: Mint leaves and lime wedges**



In a small saucepan, combine the sugar and 2 cups water. Set over medium-high heat and bring to a simmer. Cook, stirring, until the sugar dissolves. Remove from the heat and cool 5 minutes.

Pour the sugar water into a pitcher and add the lime juice, lime zest, ginger, and mint. Stir with a wooden spoon, pressing on the mint leaves to release their flavor. Let sit for 10 minutes.

Pour the lime mixture through a strainer and into a thermos or serving pitcher. Add the remaining 6 cups of water and taste. Add more sugar, if you like. Garnish with mint and lime wedges.

Yield: 8 servings 🍹

HOT BUTTERED RUM WITH CIDER

TOTAL TIME: 10 MINUTES; HANDS-ON TIME: 10 MINUTES

- 1 cup boiling water**
- ½ cup fresh apple cider**
- ⅓ cup firmly packed light-brown sugar**
- 3 tablespoons unsalted butter, softened**
- ½ teaspoon ground cinnamon**
- ¼ teaspoon ground nutmeg**
- Pinch table salt**
- ½ cup light rum**
- Garnish: 4 sticks cinnamon**

In a blender, whirl the water, cider, brown sugar, butter, cinnamon, nutmeg, and salt until combined. Add the rum and blend. Divide between two mugs. Garnish with the cinnamon sticks and serve.

Yield: 2 servings 🍷



RHUBARB FLOAT

TOTAL TIME: 5 MINUTES; HANDS-ON TIME: 5 MINUTES

Tangy, sweet, and creamy, this refreshing cooler is a pretty and unexpected way to make the most of a bumper crop.

¼ cup rhubarb purée ([click for recipe](#))

Club soda

1 scoop vanilla ice cream

Garnish: fresh mint sprigs

Pour the rhubarb purée into a tall (10- to 12-ounce) glass. Fill two-thirds of the way with club soda and stir. Add the ice cream, stir, and garnish with mint sprigs. Serve with a tall spoon and a straw.

Yield: 1 serving

