

FROM THE EDITORS OF *CHICAGO* MAGAZINE

# The Chicago Cookbook

50 must-try recipes from our favorite restaurants





## START YOUR DAY WITH BRUNCH AT HOME

Headquartered in Chicago's Merchandise Mart, Conagra Brands is defined by our passion for food and collaborative community spirit. We are energized by Chicago's amazing food scene which can be experienced throughout all of its diverse neighborhoods. We also know how important it is to give back to this great city we call home. That's why Conagra and our employees regularly partner with numerous local nonprofits, bringing meals to those in need, educating people on nutrition and advocating for a world where people have access to the food they need to reach their full potential.

We want to inspire you to go beyond your "go-to" dishes and cook like never before with recipes featuring our iconic and emerging food brands. Conagra's own Chef Rebekah shares a taste of how to make a creative brunch at home—and invites you to find the full recipes at:

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Halibut with  
lemon sauce from  
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## LET'S GET COOKING

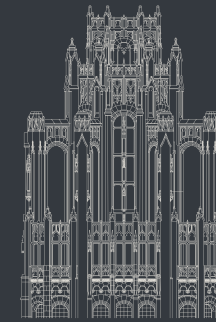


**IN THE DECADE I'VE BEEN WRITING ABOUT FOOD IN THIS** city, I've had so many unforgettable restaurant meals that I've come to associate specific memories with specific dishes. The fluffy biscuits with jalapeño butter at Giant? My 34th birthday. The sausage and saffron pasta at Tortello? A rollicking night out with my friend Jackie. The red miso lamb chops at Momotaro? The day I got offered this job.

I'm hardly the first Chicagoan to fantasize about creating some of those dishes at home, especially as so many restaurants have faced existential challenges and the rest of us have had to improve our own cooking game. In that spirit, we've created the definitive Chicago cookbook for right now: 50 dishes, from starters to mains to desserts, from 50 of the city's iconic restaurants. With tips and instructions sourced straight from the chefs, each recipe is totally authentic and yet totally doable, even for beginner cooks.

So go ahead, make those famous bacon-wrapped dates from Avec, whip up Somerset's sumptuous French toast for a weekday breakfast, or top off your Sunday supper with the herb-infused panna cotta from Lula Cafe. Everything you need to get started is right here. You'll not only eat really well, you'll also get a taste for the creativity and passion that the city's chefs bring to their restaurants every day.

*Amy Cavanaugh*  
**Amy Cavanaugh**  
Dining Editor



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French toast  
from Somerset



BREAKFAST &  
BRUNCH

## FRENCH TOAST

Lee Wolen // Somerset

Serves 4

4 eggs, beaten  
 1 quart heavy cream  
 1 cup sugar  
 1 tsp. vanilla extract  
 $\frac{3}{4}$  tsp. salt  
 8 slices brioche,  $\frac{1}{2}$ -inch thick  
 Canola oil  
 Maple syrup and powdered sugar, for serving

**Letting the brioche have a good long soak in the egg mixture ensures the French toast will have an extra-custardy texture.**

**1** In a bowl, whisk together eggs, cream, sugar, vanilla, and salt. Divide the egg mixture between two baking dishes. Lay the brioche slices in the egg mixture, 4 to a dish. Let rest 15 minutes, then flip slices and let rest 15 minutes more.

**2** In a medium frying pan, warm a thin coating of canola oil over low heat. Add brioche slices to the pan in batches and fry, 3 to 5 minutes on each side, until golden brown.

**3** To serve, drizzle with maple syrup and dust with powdered sugar.

## HOLIDAY GRANOLA

Nicole Guini // Blackbird

Makes 9 cups

$2\frac{1}{3}$  cups rolled oats  
 $\frac{1}{4}$  cup plus 1 Tbsp. steel-cut oats  
 $\frac{1}{4}$  cup pepitas  
 1 cup pecans  
 $\frac{1}{3}$  cup olive oil  
 $\frac{1}{2}$  cup plus  $1\frac{1}{2}$  Tbsp. honey  
 $\frac{1}{2}$  cup raw sugar  
 $\frac{1}{2}$  Tbsp. vanilla extract  
 $1\frac{1}{4}$  tsp. salt  
 $\frac{2}{3}$  cup dried currants  
 $\frac{3}{4}$  cup chopped dried apricots  
 $\frac{2}{3}$  cup dried cranberries  
 or cherries

**With festive ingredients like cranberries, currants, and pecans, Guini's granola is perfect for holiday gifting — but it's also delicious served with yogurt and fruit no matter the season.**

**1** Heat oven to 350 degrees. Combine both kinds of oats, pepitas, pecans, olive oil, honey, sugar, vanilla, and salt in a large bowl. Toss well with a spatula, ensuring oats, seeds, and nuts are evenly coated.

**2** Transfer mixture to a parchment-lined sheet pan and bake until browned, 30 to 35 minutes. (It will be quite soupy once the sugar melts.) Shake the pan gently every 5 minutes so the honey doesn't burn, and rotate the pan halfway through baking.

**3** Remove the pan from the oven and immediately scatter the dried fruit over the mixture while it's still hot, mixing fruit in with a wooden spoon. Let cool in the pan for at least 30 minutes.

**4** Break the granola into smaller clusters with a knife or your hands, or pulse in a food processor. The granola will keep for a couple of weeks in a sealed container.

## OMELETS SOUS VIDE

David Posey // Elske

Makes 4 omelets

- 12 large eggs, at room temperature
- 3½ oz. cream cheese, at room temperature
- 4 Tbsp. unsalted butter
- Salt, to taste
- Cayenne pepper, to taste
- 1 small bunch chives, minced
- 1 lemon, quartered

**DO AHEAD** You can complete the recipe through Step 3 in advance. The eggs will keep in the refrigerator for up to 3 days.

David Posey has a trick for achieving the perfect, just-done omelet: par-cooking the egg mixture and poaching it in a sealed plastic bag instead of frying. The best part: You can do the prep the night before.

**1** Whisk eggs and cream cheese together in a medium bowl until smooth.

**2** Melt butter in a large nonstick skillet over medium heat, add egg mixture, and cook, stirring constantly, until it thickens to a custardy consistency with small curds, 4 to 5 minutes. Return cooked eggs to the bowl and place inside a larger bowl partially filled with ice water, stirring eggs to cool them quickly, then season with salt and cayenne pepper.

**3** Divide egg mixture evenly among four quart-size Ziploc bags. Press out the air, seal the bags, and roll them up tightly, taping the ends so they don't come undone.

**4** Bring a large pot of water to a boil. Cook the omelets in their sealed bags for 3 to 4 minutes. Remove bags from pot, unroll them, and gently slide the omelets onto plates. Sprinkle the omelets with chives, spritz with lemon juice, and serve.



## DUCK BACON HASH

Cliff Rome // Peach's

Serves 2

- 2 lbs. red potatoes, cut into ½ inch pieces
- ½ Tbsp. olive oil
- 6 slices applewood-smoked duck bacon, diced
- ½ medium white onion, diced
- 1 green bell pepper, diced
- Salt and pepper, to taste
- ½ tsp. paprika
- 1 cup fresh spinach
- ½ cup shredded cheddar cheese
- 2 eggs
- Chopped fresh herbs (optional)
- Chili garlic sauce or Sriracha (optional)

**TIP** Prefer poached or sunnyside-up eggs to scrambled? No problem — both work great with this dish.

**Duck bacon, which is lean but has a meaty flavor, is the star of Rome's popular breakfast dish. You can find it at Mariano's, or order it through specialty purveyors online.**

**1** Boil potatoes in salted water until they're tender all the way through when pierced with a fork, about 10 minutes. Drain well.

**2** Heat oil in a large sauté pan over medium heat. Add duck bacon, onion, green pepper, salt, pepper, and paprika. Sauté for 2 minutes. Add potatoes, pressing down slightly on the vegetables with a spatula. Cook, turning every 3 to 4 minutes, until golden, 12 to 15 minutes. Add spinach and toss until it wilts. Add cheese and cover pan until cheese melts, about 30 seconds. Taste and adjust seasoning.

**3** In a separate pan, scramble the eggs. Serve hash topped with eggs and fresh herbs, and hot sauce alongside, if you like.



PHOTOGRAPH: DS SHIN

## SHRIMP AND GRITS

Paul Fehribach // Big Jones

Serves 4

- 1 quart skim milk
- 1 scant cup coarsely ground hominy grits
- 2 oz. grated sharp cheddar cheese
- 8 Tbsp. unsalted butter
- 3½ tsp. kosher salt
- ⅛ tsp. cayenne pepper
- ¼ cup finely diced tasso or other smoked ham
- 3 Tbsp. all-purpose flour
- ¼ cup diced yellow onion
- 2 Tbsp. diced celery
- 2 Tbsp. diced green bell pepper
- 2 cloves garlic, smashed and minced
- ¼ cup shiitake mushrooms, stemmed and thinly sliced
- 1½ cups low-sodium chicken stock
- ½ tsp. dried thyme
- ½ tsp. freshly ground black pepper
- 1 bay leaf
- 1 Tbsp. Worcestershire sauce
- 1 lb. small gulf shrimp, peeled and deveined

Though it's often served for brunch, there's no wrong time to make Fehribach's classic Lowcountry version of shrimp and grits. Serve it with a side of collard greens, and you've got dinner.

**1** In a two-quart non-reactive saucepan, heat milk over medium-high heat just to a boil, stirring often. Add the grits in a steady stream, stirring constantly with a wire whisk or a slotted spoon. Reduce heat to medium and continue to stir constantly until the mixture thickens slightly. Let the grits cook, stirring often, until any large chunks are al dente but have a creamy center rather than a hard, starchy one. (This can take anywhere from 15 to 40 minutes, depending on how finely ground your grits are.) Stir in cheese, 4 tablespoons of butter, 2 teaspoons salt, and cayenne, and set aside.

**2** In a 12-inch cast iron skillet, melt remaining butter over medium-low heat until it begins to foam, then add tasso, increase the heat to medium, and fry, stirring constantly with a wooden spoon until lightly browned and aromatic, 4 to 6 minutes. Remove the skillet from heat and use a slotted spoon to transfer the tasso to a bowl. Set aside.

**3** Return the skillet to heat and add the flour to the fat remaining in pan, stirring constantly with a wooden spoon, until the flour-fat mixture is light brown and creamy (not pasty), making a roux.

**4** Add onion, celery, bell pepper, and garlic to the roux, stirring constantly, until vegetables are translucent, 4 to 6 minutes. Add mushrooms and cook until softened, 3 to 4 minutes.

**5** Add stock a little at a time, stirring constantly and gradually increasing the heat to high. Bring to a boil while stirring regularly. Add the reserved tasso, thyme, black pepper, bay leaf, remaining salt, and Worcestershire sauce. Reduce to a simmer, then cook until flavors have melded, 4 to 6 minutes.

**6** Add the shrimp and cook, stirring continuously, until they turn pink and opaque, 2 to 3 minutes. Remove from heat and take out bay leaf.

**7** Divide grits into bowls and spoon shrimp-tasso mixture over the top.

STARTERS &  
SALADS



## BACON-WRAPPED DATES

Paul Kahan // Avec

Serves 8

- 1 Tbsp. extra virgin olive oil
- 8 cloves garlic, thinly sliced
- 8 small shallots, thinly sliced
- 8 ounces (about 1 cup) jarred roasted piquillo peppers, plus their juices
- 2 cups whole peeled canned tomatoes
- Kosher salt
- Freshly ground black pepper
- 16 medjool dates, pitted
- 8 ounces fresh (uncured) chorizo sausage, casings removed
- 8 slices bacon, halved lengthwise
- ¼ cup julienned flat-leaf parsley, for garnish

**These sweet and salty dates have been an iconic dish at Avec for over a decade. Can't find piquillo peppers? Roasted red peppers work just fine too.**

**1** Heat the oil in a large saucepan over medium heat. Add the garlic and shallots and cook until soft, about 5 minutes. Add the peppers and tomatoes, reduce the heat to low, and cook until most of the liquid has evaporated, at least 30 minutes. Let the sauce cool slightly, season with salt and pepper to taste, then transfer it to a blender and blend until smooth. Thin with warm water, if necessary. You want it to be thick but not so thick that it mounds on the plate.

**2** Heat the oven to 350 degrees. Stuff each date with about 1½ teaspoons of chorizo. Wrap a halved bacon slice around each date. Arrange the dates on a baking sheet and bake until the chorizo is cooked through, about 15 minutes.

**3** To finish, turn off the oven and preheat the broiler. Broil the dates until the bacon is crisp, about 2 to 4 minutes. Spread the sauce over a serving plate and place the dates on top. Serve warm and top with parsley.

## SNAPPER CEVICHE

Giuseppe Tentori // GT Fish & Oyster

Serves 4

- 1 small skinless snapper fillet (about 6 oz.), cut into ¼-inch cubes
- 1 Tbsp. kosher salt, plus more as needed
- 3 cups lime juice
- 1 bunch cilantro leaves, plus more for garnish
- 1 bunch parsley leaves and stems
- ½ jalapeño pepper, seeded
- 2 cloves garlic
- 2 cups extra virgin olive oil
- 1 small avocado, diced
- Granulated sugar as needed
- Thinly sliced radishes, for garnish
- Tortilla chips, for serving

**This tangy and refreshing starter fuses two classic South American dishes, ceviche and chimichurri. The herb mixture lends a bright punch to the dish.**

**1** Place fish in a bowl, season with salt, and add lime juice, ensuring the fish is fully submerged. Refrigerate, covered, until fish is opaque, about 30 minutes.

**2** Meanwhile, add cilantro, parsley, jalapeño, and garlic to a blender, and blend on highest speed, slowly streaming in olive oil, until chimichurri is smooth and emulsified. Season with salt to taste.

**3** Strain fish, discarding the lime juice, and return to bowl. Add chimichurri and stir gently until fish is coated. Fold in ¾ of the avocado. Check seasoning; sprinkle in a bit of sugar if needed to balance out the acidity.

**4** Transfer ceviche to a serving bowl, garnish with remaining avocado, cilantro, and radishes. Serve with tortilla chips.

## SWEET POTATOES WITH LABNEH AND POMEGRANATE GREMOLATA

Todd Stein // The Bristol

Serves 4

- 16 oz. Greek yogurt  
Salt and freshly ground black pepper
- 2 pounds sweet potatoes, washed, peeled, and cut into wedges
- 3 tsp. extra virgin olive oil, plus more for drizzling
- ½ tsp. ground cumin
- ½ tsp. ground coriander
- ¼ tsp. ground cinnamon
- ¾ cup blanched hazelnuts, toasted and chopped
- 1 bunch parsley, chopped
- 1 cup chopped fresh mint  
Zest of ½ lemon
- ¼ cup pomegranate seeds

To accent his autumnal sweet potato dish, Stein makes fresh labneh, which requires advance prep — the longer the yogurt drains, the thicker the labneh gets. The recipe makes extra, so save the remaining labneh for another use — like the escalivada on the next page!

**1** To make the labneh, spoon the yogurt into the center of an 8-inch square piece of cheesecloth, gather the ends together, and tie shut. Strain the yogurt by placing the bundle in a mesh strainer set over a large bowl. Let drain in the refrigerator for 24 to 48 hours. Discard the liquid, then transfer the labneh to a mixing bowl. Season the labneh with salt and pepper to taste.

**2** Heat the oven to 375 degrees. Toss the potatoes with 2 teaspoons olive oil, spices, salt, and pepper. Heat the remaining olive oil in a large sauté pan over medium-high heat, and brown the potatoes, about 5 minutes per side. Work in batches to avoid overcrowding the pan. Transfer potatoes to a sheet tray and finish cooking in the oven until they're easily pierced with a toothpick, about 15 minutes.

**3** While potatoes cook, make the gremolata: Mix hazelnuts, parsley, mint, lemon zest, and pomegranate seeds in a bowl and season with salt. Toss gremolata with potatoes. Smear about a cup of labneh on a platter, and place potatoes on top. Top with a drizzle of olive oil and serve.





# ESCALIVADA

Marc Vidal // Boqueria

Serves 8

- 1 medium Spanish onion, skin on
- 2 large red bell peppers
- 2 medium eggplants
- 4 Tbsp. extra virgin olive oil, plus more for finishing
- 2 Tbsp. sherry vinegar, plus more to taste
- Salt, for finishing
- 1 cup full-fat Greek yogurt or labneh
- 2 Tbsp. each roughly chopped fresh basil, dill, mint, and parsley
- Pita, for serving

**Vidal's trick for getting the vegetables perfectly soft and smoky? Burning their exteriors until they're completely black. You'll need to use both the oven and the grill to achieve that step.**

**1** Heat a charcoal or gas grill to high; heat oven to 450 degrees. Roast onion on a foil-lined shallow baking pan until burnt outside and collapsed, approximately 1 hour. Remove, and let cool to room temperature. Meanwhile, grill the peppers and eggplants, turning every 4 minutes, until completely charred, 8 to 15 minutes for the peppers and 15 to 20 minutes for the eggplants.

**2** Transfer peppers to a bowl, cover with plastic wrap, and let stand until cool, 10 to 15 minutes. Transfer eggplants to a plate and let stand until cool enough to handle. Discard burnt layers of onion, and cut into ½-inch pieces. Rub skin off peppers, then tear in half, discard stems, seeds, and ribs, and cut into ½-inch pieces. Remove stems from eggplants, peel, and cut into 1-inch chunks.

**3** Put all vegetables in a bowl, and add oil and vinegar. Gently toss until well incorporated. Season with salt and additional vinegar to taste. Spread yogurt on a serving plate and top with vegetables and herbs. Sprinkle with salt and drizzle with oil. Serve with warm pita.



## SUMMER GAZPACHO

George Bumbaris and Sarah Stegner // Prairie Grass Cafe

Serves 4

- 2½ cups cored and roughly chopped heirloom tomatoes (about 3)
- ½ cup cored and roughly chopped red bell pepper
- ½ cup peeled and roughly chopped cucumber
- ¼ cup roughly chopped onion
- ¼ cup thinly sliced celery
- 1 jalapeño, seeded and thinly sliced
- 1 large garlic clove, minced
- ¼ cup extra virgin olive oil
- 1 tsp. Champagne vinegar
- ¼ cup cubed crustless baguette
- Salt and freshly ground black pepper, to taste

**Bumbaris and Stegner insist on using fresh heirloom tomatoes, which have delicate skin and few seeds. (They recommend Hungarian Oxhearts, if you can find them.)**

**1** Combine all the ingredients except the salt and pepper in a large bowl, then transfer mixture to a food processor in batches, and process until nearly smooth, leaving a bit of texture.

**2** Season with salt and pepper to taste. Chill before serving.

**TIP** Make the dish a day ahead and refrigerate. The flavors are even better the second day.

## BROILED OYSTERS

Andrew Zimmerman // Proxi

Serves 8

- ½ pound unsalted butter, softened
- 6 Tbsp. ssamjang
- 16 large oysters (Delaware Bays are a good choice), scrubbed, shucked, and reserved on the half shell with juices
- 4 Tbsp. panko breadcrumbs, lightly toasted in a dry skillet
- 4 Tbsp. finely chopped chives
- 1 lemon, quartered

**Ssamjang, a spicy Korean chili paste, is usually served with grilled meat, but Zimmerman uses it to add some heat to this oyster dish. You can find the condiment at Mariano's and on Amazon.**

**1** In a food processor, mix the butter and ssamjang until the ssamjang is fully incorporated. Scoop the chili-butter into a quart-size Ziploc bag, then seal it and flatten the chili-butter to a ¼-inch thickness. Chill until ready to use.

**2** Heat the broiler and set the rack at the top position. Carefully nestle the oysters onto a sheet pan lined with crumpled foil, taking care not to spill the juices. Remove the chilled chili-butter from the bag, cut it into pieces large enough to cover the meat of an oyster (about a tablespoon's worth), and lay a piece over each oyster. Broil the oysters until the butter bubbles, about 2 minutes. (Reserve any unused chili-butter for another use.)

**3** Transfer the oysters to a plate. Top each with a pinch of panko and chives and a spritz of lemon, and serve immediately.

## SWEET POTATO AND COCONUT SOUP

Erick Williams // Virtue

Serves 4

- 2 Tbsp. coconut oil or vegetable oil
- 1 sweet onion, diced
- 2 garlic cloves, chopped
- 2 Tbsp. grated fresh ginger
- ½ tsp. salt, plus more to taste
- ½ tsp. freshly ground black pepper
- 4 cups peeled and cubed sweet potatoes (about 2 medium ones)
- ¼ jalapeño pepper, seeded and diced
- 2 cups water
- 1 14-oz. can coconut milk
- 4 Tbsp. orange honey (or 3 Tbsp. regular honey and 1 tsp. orange zest)
- Chopped toasted pecans, for garnish
- Toasted shredded coconut, for garnish
- Minced parsley, for garnish

**This velvety vegetarian first course is a no-brainer for the Thanksgiving table. For a more substantial dish, top the soup with crab or shrimp.**

**1** Heat oil in a large pot over medium-low heat. Add onion and cook, stirring often, until soft and translucent but not browned, 15 to 20 minutes. Stir in garlic, ginger, salt, and pepper, and cook another 5 to 6 minutes. Add sweet potatoes and jalapeños, and cook for another 5 minutes, stirring occasionally. Add water and bring mixture to a light simmer. Cover and cook until sweet potatoes are soft, 15 to 20 minutes.

**2** Let mixture cool to room temperature, then add the coconut milk and honey. Working in batches, carefully pour the mixture into a blender and blend, starting on the lowest setting and gradually increasing to the highest, until smooth. As you're blending, hold down the lid with a towel in case the soup expands and pushes against lid.

**3** Transfer mixture back to pot and warm over medium heat. Add salt to taste. Ladle soup into bowls, and garnish with pecans, coconut, and parsley.



## CUCUMBER SALAD

Stephen Gillanders // S.K.Y.

Serves 2

- 2 tsp. kosher salt
- ⅓ cup sugar
- ¼ cup soy sauce
- 1 cup rice wine vinegar
- 2 Tbsp. sesame oil
- 2 cloves garlic
- ½ cup toasted white sesame seeds
- ¼ cup flaky salt, such as Maldon
- 4 Persian cucumbers
- Chile oil
- Gochugaru (Korean chile flakes, available at H Mart)

**The most remarkable thing about this elegant, complexly flavored dish is how easy it is to pull off with just a blender and food processor.**

**1** Combine salt, sugar, soy sauce, vinegar, sesame oil, and garlic in a blender, and puree until completely smooth. Set dressing aside.

**2** In a food processor, combine sesame seeds and salt and process to make a coarse powder. Set aside.

**3** Slice off and discard the rounded ends of the cucumbers, then chop the cucumbers into half-inch chunks. Transfer to a plate and drizzle the dressing and a little chile oil over the top to taste. Sprinkle sesame salt mixture over the top, and accent with pinches of chile flakes.



## BEET SALAD

Tony Priolo // Piccolo Sogno

Serves 4

- 1 pound beets, unpeeled
- ¼ cup extra virgin olive oil,  
plus more for drizzling
- Salt, to taste
- ⅓ cup hazelnuts, crushed
- ⅓ cup red wine vinegar
- 1 Tbsp. lemon juice
- 1 Tbsp. orange juice
- Freshly ground black pepper,  
to taste
- 1 bunch watercress  
(about 4 oz.), stems removed
- ⅓ pound goat cheese, crumbled

**Priolo offers a twist on the traditional beet and goat cheese salad by using heirloom beets from Green City Market — he seeks out red, gold, and Chioggia varieties to give the salad more color.**

**1** Heat the oven to 350 degrees. Drizzle the beets with olive oil, sprinkle with salt, and roast on a foil-covered sheet pan for an hour. Let beets cool, then peel them and slice them into ⅜-inch-thick rounds. Refrigerate.

**2** Place the hazelnuts on a sheet pan and roast for 3 minutes in a 350-degree oven; set aside. Meanwhile, make the dressing: Add olive oil, vinegar, lemon juice, and orange juice to a medium bowl and whisk to combine. Add salt and pepper to taste.

**3** Arrange the chilled sliced beets around the rim of a serving plate. Splash with a few tablespoons of the dressing. Toss the rest of the dressing with the watercress and arrange in the center of the beets. Sprinkle with the goat cheese and roasted hazelnuts.

## ROASTED SQUASH HUMMUS

CJ Jacobson // Ēma

Serves 8

- 1 kabocha squash  
(3 to 5 pounds)
- Extra virgin olive oil
- Salt
- 2 cups garbanzo beans
- ¼ cup water
- Juice of half a lemon
- ¼ tsp. cinnamon
- ⅛ tsp. nutmeg
- ½ tsp. ground cumin
- 1 tsp. brown sugar

**Jacobson gives hummus an autumnal accent with kabocha squash and warm baking spices. If you can't find kabochas, swap in butternut or acorn squash, or even 2 cups of canned pumpkin purée.**

**1** Heat oven to 325 degrees. Cut the squash into quarters and core it, saving the seeds and discarding the pulp. Coat the flesh side of squash with a thin layer of olive oil and sprinkle lightly with salt, and roast the squash for 90 minutes. Scoop out the flesh and cut into cubes.

**2** Rinse the seeds, pat dry, and toss in olive oil and salt; roast for 10 minutes at 350 degrees. Meanwhile, in a food processor, purée the roasted squash and the beans with the water, lemon juice, ¼ cup olive oil, spices, and brown sugar. Season with salt to taste, and add more olive oil as needed to create a smoother texture. Garnish hummus with the toasted seeds.

## TOMATO AND STRACCIATELLA SALAD

Danny Grant // Etta

Serves 4

- 2 ears corn, shucked
- 2 Tbsp. extra virgin olive oil,  
plus more as needed
- Salt, to taste
- 1 pound heirloom cherry  
tomatoes, halved
- 1 small zucchini or summer  
squash, sliced into ribbons
- 2 Tbsp. white balsamic vinegar
- 12 mint leaves, chopped
- 12 basil leaves, torn into pieces
- 2 cups stracciatella cheese
- Freshly ground black pepper,  
to taste
- ½ cup arugula leaves, for garnish

**This dish unites the best of late-summer produce: corn, tomatoes, and zucchini. The stracciatella cheese, which is available at Eataly, adds a gooey, creamy layer.**

**1** Heat a gas grill or prepare a charcoal grill, letting coals ash over fully. Rub corn with some olive oil, and cook, turning occasionally, until charred on all sides and tender, about 10 minutes. Remove, season with salt, and let rest for 5 minutes. Slice kernels off cob and set aside.

**2** In a large mixing bowl, combine the corn, tomatoes, and zucchini. Add the vinegar and 2 tablespoons of olive oil, and gently toss ingredients until well coated. Fold in mint and basil and set aside.

**3** Spoon the stracciatella onto a large serving platter, using the back of the spoon to spread the cheese evenly to within an inch or so of the edge. Top with the tomato mixture, covering the cheese completely. Season with salt and pepper to taste. Garnish with arugula and serve.



## PEA SHOOT SALAD

Edward Kim // Mott St.

Serves 4

- 1⅓ cups ricotta
- 4 Tbsp. unsalted butter
- 4 slices prosciutto,  
roughly chopped
- ¼ cup shelled English peas  
or edamame
- 2 oz. pea shoots (about 2 cups)  
Zest and juice of 1 lemon
- 4 mint leaves, shredded
- 1 large shallot, minced
- ¼ cup extra virgin olive oil  
Salt and freshly ground black  
pepper, to taste

**Few dishes are more spring-like than this pea shoot salad, which gets salty notes from prosciutto and a creamy texture from ricotta.**

**1** Warm the ricotta in a small saucepan and set aside. Melt the butter in a medium saucepan; add the prosciutto and peas. Stir 2 minutes to warm the ham and bring out the sweetness of the peas. Remove from heat. Add the pea shoots, lemon zest, lemon juice, mint, and shallots. Gently toss together.

**2** Spread the ricotta on a serving plate, making a divot in the center, and spoon in the olive oil. Arrange the warm salad on the ricotta, and season with salt and pepper.

## WEDGE SALAD

Chris Pandel // Swift & Sons

Serves 4

- 2 heads baby iceberg lettuce,  
rinsed
- 1 lemon
- 4 Tbsp. extra virgin olive oil
- 1 Tbsp. plus ½ tsp. kosher salt
- ½ cup creamy blue cheese  
(such as Brunkow Raw Milk)
- ¼ cup crème fraîche
- 3 Tbsp. sour cream
- ¼ cup heavy cream
- ¼ tsp. freshly ground black  
pepper
- 1½ tsp. apple cider vinegar
- ¼ cup crispy crumbled bacon
- ¼ cup shaved radishes
- 1 cup halved cherry tomatoes
- ¼ cup thinly sliced red onion
- ½ cup firm blue cheese, shaved  
into thin slices (such as Bayley  
Hazen blue cheese)
- 2 Tbsp. minced chives

**Many versions of this steakhouse classic are bland vehicles for heavy dressing, but Pandel brightens up his iceberg wedges by anointing them with lemon juice and olive oil before laying on the blue cheese and bacon.**

**1** Split the iceberg heads in half and trim the bottom of each half so it lies flat on the plate with the broader cut side facing up. Squeeze ¼ lemon over each iceberg half, then drizzle with olive oil and season each with a ¼ tablespoon of salt.

**2** To make the dressing, combine creamy blue cheese, crème fraîche, sour cream, heavy cream, ½ teaspoon of salt, black pepper, and apple cider vinegar in a bowl and whisk until well combined. Top each half of lettuce with the dressing.

**3** Scatter the bacon, radishes, cherry tomatoes, and red onion evenly over the iceberg halves. Top each with a slice of the firm blue cheese and a sprinkle of chives.

**DO AHEAD** The dressing can be made up to 12 hours in advance and refrigerated.

## WARM CAULIFLOWER SALAD

Sarah Grueneberg // Monteverde

Serves 4

- 1/3 cup red onion, julienned
- 1 cup cherry tomatoes, halved
- 3 oz. aged Manchego cheese, diced
- 2 Tbsp. rice wine vinegar
- 3 Tbsp. plus 1/2 cup extra virgin olive oil
- Salt
- 1 head cauliflower, cut into florets
- 2 cups arugula
- 1/4 cup chopped Marcona almonds

**Chopped Marcona almonds and nubs of aged Manchego cheese give this starter a one-two punch of nutty flavors.**

**1** Heat oven to 400 degrees. In a large salad bowl, combine the onion, tomatoes, and cheese with the vinegar, 3 tablespoons olive oil, and a pinch of salt. Set aside.

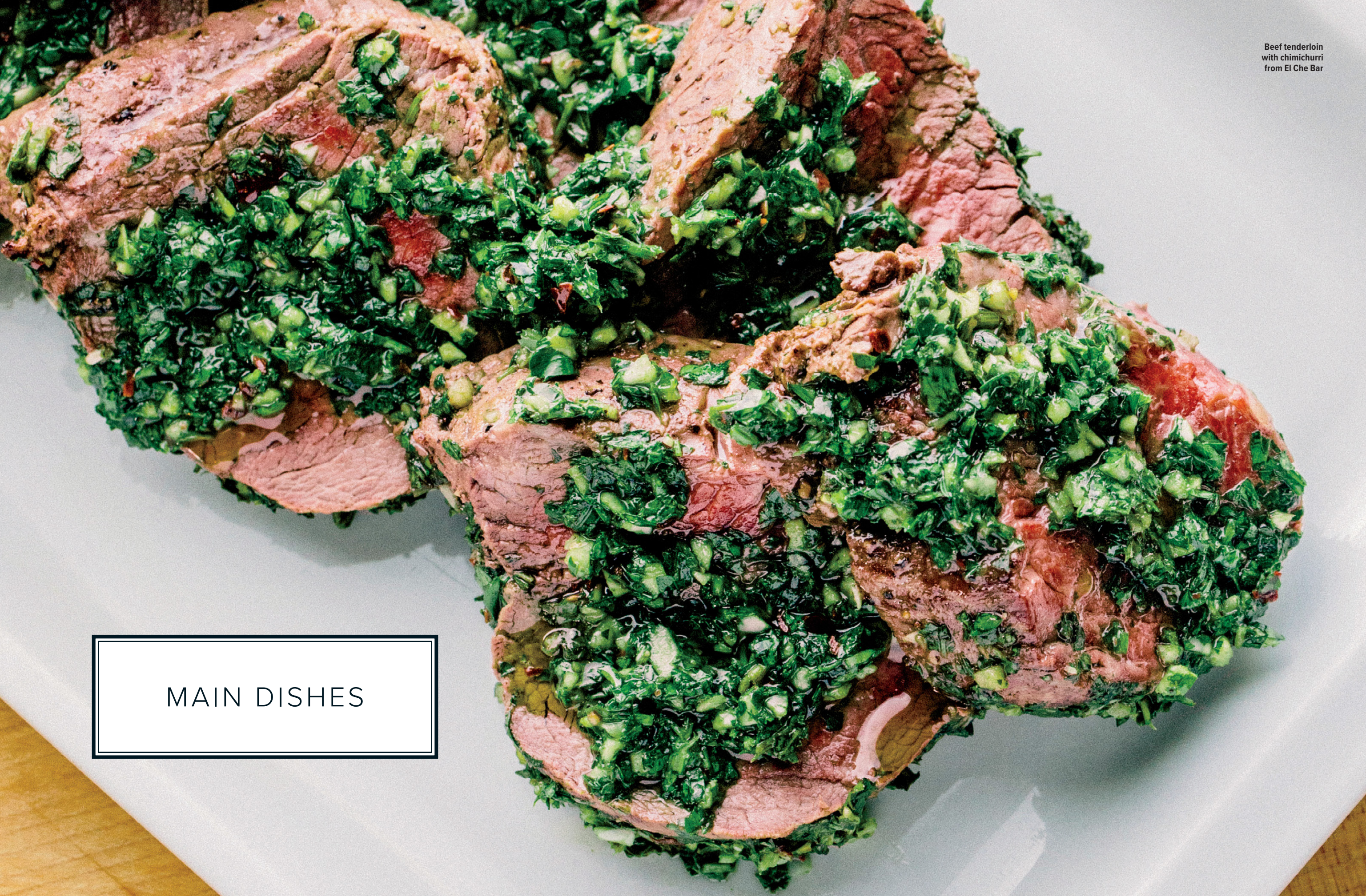
**2** Mix cauliflower with remaining olive oil and 1/2 tsp. salt, place on a foil-lined sheet tray, and roast until well caramelized, about 30 minutes.

**3** Let the cauliflower cool for 10 minutes, then add to onion mixture and toss. Garnish with arugula and almonds.



PHOTOGRAPH: DS SHIN





MAIN DISHES

## BEEF TENDERLOIN WITH CHIMICHURRI

John Manion // El Che Bar

Serves 6

- 3 cups finely chopped parsley  
(about three bunches)
- 1½ tsp. finely chopped  
fresh oregano
- 6 garlic cloves, finely chopped
- ¼ cup distilled white vinegar
- 1 tsp. kosher salt, plus more  
as needed
- 1 tsp. freshly ground black  
pepper, plus more as needed
- 1 bay leaf
- ¾ tsp. dried red pepper flakes
- ¾ cup extra virgin olive oil,  
plus more as needed
- 1 beef tenderloin (3 to 4 pounds),  
trimmed of silver skin and tied

Manion slathers his tenderloin with a garlicky chimichurri, a nod to his restaurant's Argentinian inflection. If you end up with leftovers, just slice the meat thin for steak sandwiches the next day.

**1** In a medium airtight container, stir together herbs, garlic, vinegar, salt, pepper, bay leaf, and red pepper flakes. Stir in ¾ cup olive oil, cover, and refrigerate overnight.

**2** Heat oven to 475 degrees. Rub tenderloin liberally with salt and pepper, then massage with olive oil. Place tenderloin on a roasting rack and roast until the center of the thickest part reaches 120 degrees for rare, or 125 degrees for medium-rare, about 25 to 30 minutes.

**3** Remove tenderloin from the oven, cut off strings, and use a spatula to slather it with a cup or so of the chimichurri. Let rest, covered, for 15 minutes. Slice and serve with remaining chimichurri.

**TIP** Ask your butcher to trim and tie the tenderloin to ensure it cooks evenly.

## PAN-ROASTED MUSSELS WITH NDUJA

Aaron Cuschieri // The Dearborn

Serves 2

- 1 tsp. extra virgin olive oil
- 1 lb. mussels, cleaned  
and debearded
- 1 tsp. minced garlic
- ½ cup white wine
- 2 Tbsp. butter
- 2 Tbsp. nduja
- 1 Tbsp. minced parsley
- Toasted baguette, for serving

While mussels are often paired with andouille or chorizo, Cuschieri uses nduja, a spicy spreadable sausage that melts into the broth.

**1** Heat a sauté pan over medium heat, add the oil and the mussels to pan. Stir for 1 minute and add garlic. Stir another minute. Add the wine and cover pan. Cook until the mussels have opened (5 to 6 minutes); discard any that didn't.

**2** Add the butter and the nduja, breaking it up with a wooden spoon. Stir until the nduja disperses into the liquid. Cook, uncovered, until a coarse sauce forms, about 2 minutes. Sprinkle with parsley, and serve with a baguette.

## PAN-ROASTED MONKFISH

Ellison Park // Income Tax

Serves 4

- 4 Tbsp. whole coriander seeds
- ½ cup extra virgin olive oil
- Zest of 2 limes
- 3 shallots, thinly sliced
- 3 cloves garlic, thinly sliced
- Pinch red pepper flakes
- ½ cup roughly chopped cilantro leaves and stems
- 2 lbs. monkfish tail fillets (about 2)
- ½ cup plus 2 Tbsp. canola oil
- 1 1-inch piece ginger, peeled and roughly chopped
- 2½ tsp. salt, plus more to taste
- 2 Tbsp. vadouvan spice blend (available at the Spice House)
- 1 stick butter, at room temperature
- 2 Tbsp. honey
- 2 Tbsp. lime juice
- Freshly ground black pepper

This flavorful entrée was a mainstay at the much-missed Edgewater wine bar. Park served it with a side of gai lan (Chinese broccoli) and wedges of grapefruit, for a jolt of bright acidity.

**1** Toast coriander seeds in a dry sauté pan over medium heat until fragrant. Add toasted coriander, olive oil, lime zest, two thirds of the shallots, the garlic, red pepper flakes, and cilantro to a bowl. Stir to combine. Place fillets in a shallow baking dish, then pour the marinade over them. Cover the baking dish with plastic wrap and refrigerate for an hour, flipping the fillets halfway through.

**2** In a wide-bottomed pot, heat ½ cup canola oil over medium heat. When oil begins to shimmer, add the remaining shallots, ginger, and 2 ½ teaspoons salt and cook for 5 minutes, stirring frequently, until aromatics are browned. Add vadouvan spice mix and cook for 2 minutes more, until the mixture is fragrant.

**3** Transfer the mixture to a bowl and let cool to room temperature, then pour into a food processor along with butter, honey, and lime juice. Pulse until shallots and ginger are finely chopped and incorporated into the butter, then set aside. (You'll end up with more butter than you need; save the rest for another use.)

**4** Heat oven to 350 degrees, remove fish from marinade, and place fillets on a clean plate. Sprinkle with salt and pepper and let them sit at room temperature until the oven is hot.

**5** Meanwhile, heat remaining canola oil in a cast-iron sauté pan over high heat. Pat the fish dry with paper towels, then carefully lower fillets into pan, reducing heat to medium. Sear the fish for 3 minutes, without moving the fillets, and then lift a fillet gently to check doneness: Flesh should be golden-brown and release easily from the pan. Reduce the heat to low and add a tablespoon of the reserved flavored butter to the pan. Flip the fish, brush the cooked side with more flavored butter, and place the pan in the oven until fish is done, 3 to 5 minutes more. Remove from oven and let rest. Melt a few tablespoons of the flavored butter and drizzle over the fish before serving.



# SRIRACHA BLT

Chris Colson // Same Day Cafe

Serves 2

- 4 Tbsp. sriracha
- 6 Tbsp. plus 2 tsp. honey
- 1 Tbsp. brown sugar
- 6 slices thick-cut smoked bacon
- 6 Tbsp. mayonnaise
- Juice of one lemon
- 2 Tbsp. freshly chopped tarragon
- 4 slices white sandwich bread
- 2 tomatoes, sliced
- 2 handfuls of arugula

**It's hard to beat a classic BLT, but Chris Colson has, by giving the bacon a glaze of honey and Sriracha, which add a spicy-sweet dimension to the summery sandwich.**

**1** In a small bowl, whisk together sriracha, 6 Tbsp. honey, and brown sugar. Place bacon on a wire rack over a baking sheet and brush with the glaze (top side only). Transfer baking sheet to a cold oven and set to 350 degrees. Cook until bacon is bubbling and browned on both sides, 30 to 35 minutes.

**2** In another bowl, whisk together mayonnaise, lemon juice, tarragon, and remaining honey. Set aside.

**3** Lightly toast bread and allow to cool. Spread one side of each bread slice with the flavored mayo. Layer bacon, tomato, and arugula on on two of the slices. Top with remaining slices, cut diagonally, and serve.



## ORECCHIETTE ALLA GALLURESE

Duncan Biddulph // Tortello

Serves 4

- 8 oz. bulk Italian sausage
- 3 Tbsp. extra virgin olive oil
- 1 yellow onion, diced
- 3 cloves garlic, minced
- Pinch saffron
- ⅓ cup white wine
- 1 cup heavy cream
- 2 Tbsp. butter
- ¼ cup chopped parsley,  
plus more for garnish
- Salt and freshly ground  
black pepper
- 1 lb. orecchiette
- Pecorino Romano or  
Parmigiano, freshly grated

**Biddulph makes a classic regional Italian pasta dish with an American twist — extra cream. He uses housemade chiusoni pasta, which you can buy at Tortello, or you can sub in easy-to-find orecchiette.**

**1** In a large pan over medium-low heat, gently brown the sausage in the olive oil, using a wooden spoon to break it up, until cooked through, 10 to 15 minutes. Transfer the sausage to a bowl and pour off all but a tablespoon or so of the fat.

**2** Over low heat, sweat the onion and garlic in the reserved fat until soft and translucent, 10 to 12 minutes. Add cooked sausage, saffron, and wine and bring to a simmer. Add cream, butter, parsley, salt, and pepper. Continue simmering until mixture is reduced by roughly two-thirds, about 15 minutes.

**3** Meanwhile, cook the pasta in generously salted boiling water according to package directions. Strain and add it to the sauce, along with 3 tablespoons of the pasta cooking water. Cook, stirring frequently, for 1 minute more to combine the pasta and sauce. Taste and adjust seasoning. Divide the pasta among serving plates and sprinkle with Pecorino or Parmigiano and chopped parsley.



## SPRING RACK OF LAMB

Stephanie Izard // Girl and the Goat

Serves 4

- 1 8-rib rack of lamb  
(roughly 2 lbs.)
- 1 Tbsp. garam masala
- 1 Tbsp. plus ½ tsp. salt  
and more to taste
- ¼ cup plus 2 Tbsp. extra virgin  
olive oil
- 2 Tbsp. unsalted butter
- 2 egg yolks
- 1 Tbsp. Dijon mustard
- 5 Tbsp. plus 1 Tbsp. lemon juice
- 1 cup grapeseed oil
- ¾ cup sour cream
- ¾ cup thinly sliced spring  
onion bulbs
- ¾ cup plus ¼ cup torn mint leaves  
Freshly ground black pepper
- 1 cup unsalted roasted cashews,  
roughly chopped
- 1 cup thinly sliced spring  
onion greens
- 2 tsp. lemon zest

**This main course is a showstopper for Easter supper. Flavored with garam masala, it's served with a bright, homemade green goddess dressing and a sprinkle of crunchy cashews.**

**1** Heat oven to 425 degrees. Sprinkle the lamb with garam masala and 1 tablespoon salt. Heat 2 tablespoons of olive oil in a large oven-safe sauté pan. When the oil is very hot, add the lamb, fat side down. Sear until the fat cap is caramelized and crispy, about 5 minutes. Flip the lamb over and sear for another 3 minutes. Remove pan from heat, flip lamb fat-side up again, and top each rack with a tablespoon of butter. Roast until internal temperature reaches 120 degrees (for medium-rare), 20 to 25 minutes.

**2** Meanwhile, make the dressing: In a blender, combine egg yolks, mustard, and 5 tablespoons lemon juice. Slowly add the grapeseed oil, while blending. Then add the sour cream, spring onion bulbs, and ¾ cup mint. Scrape down the sides as needed, until the sauce reaches a smooth and creamy consistency. Add salt and pepper to taste and set aside.

**3** Toss the cashews, spring onion greens, remaining mint, lemon zest, remaining lemon juice, ¼ cup olive oil, and ½ teaspoon salt together and set aside.

**4** Remove the lamb from the oven and let rest, loosely covered, for 5 to 7 minutes. (After resting, internal temperature should be 125 to 130 degrees.) Spread the dressing on a serving plate. Slice the lamb between the bones and place chops on top of the dressing. Sprinkle the cashew crunch over the lamb and serve.

## CACIO E PEPE

Cameron Grant // Osteria Langhe

Serves 2

- 1½ cups chicken stock
- Salt
- Freshly ground black pepper
- 8 oz. dry spaghetti
- ¾ stick butter, chilled and cut into  
½-inch pieces
- 2 Tbsp. grated grana padano
- 4 Tbsp. grated Pecorino Romano

**Cacio e pepe is a seemingly simple dish, but Grant says it requires finesse — the chilled butter helps emulsify the sauce, so ensure it's cold when you add it in.**

**1** Add 1 cup of stock, a pinch of salt, and two large pinches of pepper to a medium sauté pan; bring to a boil. Simmer for 8 to 10 minutes. Meanwhile, cook pasta in heavily salted water until al dente. Drain, reserving ⅓ cup of the pasta water.

**2** Add butter to stock. Whisk constantly until the butter melts and the sauce thickens enough to coat the back of a spoon (about 2 minutes). Add the grana padano and cooked pasta to the sauce; toss to combine. Add remaining stock and half of the Pecorino Romano. Toss until the sauce fully coats the pasta with a nice sheen. If it seems dry, add up to ⅓ cup reserved pasta water. Add salt and pepper to taste.

**3** Divide pasta between two bowls. Top with remaining Pecorino Romano and another large pinch of pepper.

## HOT CURRY WINGS

Swadesh Shrestha // Chiya Chai

Serves 2

12 bone-in chicken wings  
3 Tbsp. olive oil, divided  
¼ tsp. black pepper  
½ tsp. salt  
½ tsp. garam masala  
1 Tbsp. crushed red pepper  
1 tsp. minced garlic  
2 Tbsp. honey  
2 Tbsp. Frank's RedHot Original  
or other hot sauce  
3 Tbsp. butter, cubed  
2 quarts vegetable oil  
Celery sticks and yogurt dip,  
for serving

**For juicy flesh and crisp skin, Shrestha bakes the wings first, then fries them. You'll have a few extra dishes to clean, but it's worth it.**

**1** Heat oven to 375 degrees. Combine wings in a bowl with 2 tablespoons olive oil, pepper, and salt. Marinate for 15 minutes. Bake wings on a parchment-lined baking sheet until cooked through, 25 to 30 minutes. Remove and let cool for 15 minutes.

**2** Heat remaining olive oil in a small saucepan over medium-high heat. Add garam masala, red pepper, and garlic to the heated oil. Cook, stirring constantly, until red pepper turns slightly brown, about 1 minute. Reduce heat to low. Stir in honey and hot sauce. Add butter and stir until melted. Remove saucepan from heat immediately, and pour sauce into a large ceramic or glass bowl.

**3** Heat vegetable oil in a deep pan or Dutch oven until it reaches 375 degrees. Fry wings in two batches, turning once, until skin is crisp, about 2 minutes per side. Remove wings and place on paper towels to drain.

**4** Toss wings in sauce. Make a yogurt dip by whisking plain yogurt with lemon juice, salt, and turmeric to taste, then serve wings with dip and celery.





## CA KHO CA CHAU

Thai Dang // HaiSous Vietnamese Kitchen

Serves 2

- 2 Tbsp. minced garlic
- ½ Tbsp. minced shallots
- 2 Tbsp. minced scallion bottoms, tops reserved
- Extra virgin olive oil, as needed
- 1 tsp. red pepper flakes
- 1 Thai chile, thinly sliced
- Salt and freshly ground black pepper, to taste
- Fish sauce, to taste
- 2½ cups chopped fresh tomato
- 1 cup chopped canned Italian tomatoes
- 2 tsp. granulated sugar or palm sugar
- 1 whole sea bass or other saltwater fish (2 to 3 pounds), cleaned, fins removed
- Thai basil or cilantro leaves, for garnish

**This dish of fish gently cooked with tomatoes is based on a Vietnamese mackerel stew Dang grew up eating. For this version, he uses a whole fish, like sea bass.**

**1** Sauté the garlic, shallots, and scallion bottoms in olive oil in a wide pot over medium heat. Add red pepper flakes and Thai chile, and season with salt, pepper, and a few shakes of fish sauce. Add fresh and canned tomatoes and sugar, and bring to a boil, then lower heat. Simmer, partially covered, for 30 minutes. Adjust seasoning as desired with salt or fish sauce.

**2** While the sauce simmers, slice the scallion tops thinly on the bias, and soak in a bowl of ice water for a few minutes. Drain, pat dry, and set aside.

**3** Heat the oven to 375 degrees. Rinse the fish thoroughly and pat dry. Season it inside and out with salt and pepper, and roast on a sheet pan for 10 minutes.

**4** Transfer fish to the uncovered pot of tomato sauce to finish, covering it slightly with sauce, about 2 minutes. Serve fish garnished with sauce, herbs, and scallion tops.

**TIP** To remove the fillets from the cooked whole fish, just cut along the backbone from head to tail, then pull the top fillet off with a knife or fork and transfer to a serving plate. Gently lift tail, head and bones away from the bottom fillet and transfer second fillet to the plate.



## BEEF STROGANOFF

Martial Noguier // Bistronomic

Serves 8

- 3 lbs. beef tenderloin, cut into  
½-inch cubes
- Salt and freshly ground black  
pepper, to taste
- 4 Tbsp. mild paprika
- 3 Tbsp. extra virgin olive oil
- 1 large sweet onion, peeled  
and diced
- ½ cup white wine
- 2 cups veal stock
- 1 cup crème fraîche
- Cooked rice pilaf, for serving

**Noguier's elegant version of this classic entrée calls for veal stock and crème fraîche, which yields a thinner sauce than if you used the traditional sour cream.**

**1** Toss the beef with the salt, pepper, and paprika. In a deep frying pan, heat the olive oil over high heat. Add the beef and quickly sauté until browned, about 2 minutes.

**2** Remove the beef, lower the heat, and in the same pan, sauté the onions until soft and translucent. Deglaze the pan with the white wine and reduce the liquid by half. Add the veal stock and reduce by half again. Stir in the crème fraîche, then return the meat to the pan and stir to coat. Serve over rice pilaf.

## CHICKEN PARMIGIANA

Thomas Kleiner // Club Lucky

Serves 4

- 4 thin-cut chicken breasts  
(or two regular breasts cut  
in half lengthwise)
- Kosher salt and freshly  
ground black pepper
- 1 cup panko breadcrumbs,  
sprinkled with dried  
Italian seasoning,  
if desired
- ½ cup plain breadcrumbs
- ½ cup grated Parmesan
- 1 cup all-purpose flour
- 2 eggs, whisked
- 4 Tbsp. butter
- Canola or grapeseed oil
- 2 cups tomato sauce (find  
Club Lucky's jarred sauce  
at Jewel)
- 1 cup sliced fresh mozzarella
- ¼ cup thin-sliced basil leaves

**Kleiner's version of this old-school classic calls for both panko and regular breadcrumbs — a combination that delivers maximum crispness.**

**1** Heat oven to 300 degrees. Season both sides of each chicken filet with salt and pepper.

**2** In a small bowl, mix together the panko, plain breadcrumbs, and Parmesan. Create an assembly line of three shallow bowls or rimmed plates: one with the flour, one with the whisked eggs, and one with the breadcrumb mixture. Lightly dredge both sides of each chicken filet in the flour, shaking off the excess, then dip in the whisked eggs, and then pat into the breadcrumbs, making sure both sides are fully coated. Set prepared filets aside.

**3** In a large sauté pan over medium-high flame, heat the butter and enough oil to reach a half-inch or so up the side of the pan. When the oil ripples and the butter is sizzling, carefully place 2 of the breaded chicken filets into the pan, and fry until golden brown and just about cooked through, 2 to 3 minutes per side. Remove the filets from the oil, set on a wire-racked sheet pan, and place in the oven to keep warm while frying remaining two filets.

**4** Increase oven temperature to 450 degrees. Top each of the fried filets with ½ cup tomato sauce and ¼ cup mozzarella. Bake chicken until the cheese is melted and bubbly, 6 to 8 minutes. Remove from the oven and garnish with basil and more tomato sauce, if desired.

# FENNEL, ONION, AND NDUJA CASSEROLE

John Shields // Smyth & the Loyalist

Serves 6

- ½ pound sourdough bread, thinly sliced
- 4 small fennel bulbs, peeled, cored, and thinly sliced
- 2½ cups sliced onion
- ⅓ cup nduja
- 1 cup heavy cream
- Juice of 1 lemon
- 4 Tbsp. unsalted butter, cut into small pieces
- 3 Tbsp. roughly chopped sage leaves
- Kosher salt
- Freshly ground black pepper
- 1 cup coarsely chopped pecans
- 2 Tbsp. extra virgin olive oil
- 1 cup grated Parmesan

**This rich, comforting casserole packs in autumnal flavors, including sage and fennel, but what really stands out is the pecans, which add pleasing crunch and nuttiness.**

**1** Coarsely grind the bread in a food processor. Set aside.

**2** Heat oven to 400 degrees. Toss the fennel, onion, nduja, cream, lemon juice, butter, and sage in a large bowl. Season with salt and pepper. Transfer to an 8-by-8-inch casserole dish or a Dutch oven. Bake, uncovered, until vegetables are tender and lightly browned and the cream is reduced by half, 30 to 35 minutes.

**3** Combine reserved breadcrumbs, the pecans, olive oil, and Parmesan in a medium bowl. Season with salt and pepper. Spread the mixture over the vegetables and bake until the topping is golden brown and the nuts are toasted, 10 to 15 minutes. Let cool before serving.



## SEARED TROUT WITH BROWN BUTTER VINAIGRETTE

AJ Walker // Café Cancale

Serves 2

- 1 stick butter
- 1 shallot, sliced
- 1 tsp. salt, plus more as needed
- 1 tsp. freshly ground black pepper, plus more as needed
- 1 Tbsp. poppy seeds
- 2 Tbsp. sherry vinegar
- ¼ cup orange juice
- 1 tsp. Aleppo pepper (or sweet paprika)
- 1 tsp. honey
- 2 trout fillets, skin on
- 2 Tbsp. neutral oil, like vegetable or grapeseed
- ½ lemon

**A play on trout amandine, Walker's version calls for orange juice and sherry vinegar, which bring acidity and sweetness, and swaps in poppy seeds and Aleppo pepper for the traditional almonds, giving the dish added complexity.**

**1** Melt butter in a sauté pan over low heat. Turn heat to medium and cook, swirling pan occasionally, until butter starts to brown and gives off a nutty aroma, 3 to 5 minutes.

**2** While it's still hot, pour butter into a mixing bowl with shallot, salt, pepper, poppy seeds, vinegar, orange juice, Aleppo pepper, and honey. Whisk to combine. Taste and adjust seasoning. Set aside.

**3** Pat trout dry with a paper towel, then lightly season both sides with salt and pepper.

**4** Heat a sauté pan over medium high, then add oil. Once oil starts to shimmer, add trout, skin side down. Cook for about 3 minutes, until skin is browned and fish is almost cooked through. Flip fillets and cook another 15 to 20 seconds.

**5** Transfer fillets to plates and squeeze lemon over them. Drizzle reserved brown-butter vinaigrette over the top and serve.



## CAJUN RIBEYE

Steffen Iserloth // Chicago Cut

Serves 4

- 4 Tbsp. freshly ground black pepper
- 5 Tbsp. cayenne pepper
- 4 Tbsp. ground white pepper
- 2 Tbsp. garlic powder
- 5 Tbsp. chili powder
- 3 Tbsp. paprika
- 1 Tbsp. dried thyme
- 1 Tbsp. dried oregano
- 1 Tbsp. dried basil
- 2 Tbsp. kosher salt
- 2 26 oz. bone-in ribeye steaks
- 3 yellow onions, sliced
- Grapeseed or vegetable oil, as needed
- 1 stick butter

**For this boldly flavored steak, Iserloth rubs the meat with a spice blend two days before firing up the grill. After the meat is cooked, he amps up the heat with a drizzle of Cajun-spiced compound butter.**

**1** Mix the dry ingredients together in a large, shallow bowl. Reserve 6 tablespoons of the spice mix in a Ziploc bag. Dredge each ribeye in the remaining spice blend, thoroughly coating the steaks and using a fork to poke half-inch-deep holes in the meat so the spices penetrate it. Place half the sliced onions into a large bowl or baking dish. Place the steaks on top side by side and cover with the remaining onions. Add enough oil to submerge everything and sprinkle in any remaining spice mix from the bowl. Cover dish tightly with plastic wrap and refrigerate for 48 hours.

**2** Prepare a medium-hot grill for indirect-heat cooking: For a charcoal grill, bank coals on one side; for a gas grill, leave one or two burners off. Grill steaks over direct heat first, turning once, until nicely charred, 3 to 4 minutes per side. Move steaks to indirect heat, cover the grill, and cook until internal temperature reaches 125 degrees (for medium-rare), 8 to 10 minutes. Remove steaks and let rest, covered with foil, for 15 minutes.

**3** Meanwhile, add butter and reserved spice mix to a small saucepan and stir constantly over low heat until butter has melted. Slice the steaks against the grain and drizzle with the warm butter.

## POLLO A LA BRASA

Gaston Acurio // Tanta

Serves 4

- 2 quarts cold water
- 3 Tbsp. kosher salt
- 1 Amish chicken (about 3 lbs.)
- ¼ cup ají amarillo paste (available in the international section of most grocery stores)
- 4 garlic cloves
- 3 oz. soy sauce
- 1 tsp. dried oregano
- ½ tsp. cumin
- ½ tsp. freshly ground black pepper
- 3 oz. white vinegar
- 2 oz. Coca-Cola
- 2 oz. lager or pilsner beer

**The secret to Tanta's crisp-skinned, succulent Peruvian-inspired roast chicken is brining the bird and then marinating it in soy sauce, cola, beer, and chile paste.**

**1** Combine water and 2½ tablespoons salt in a large, deep bowl. Stir to dissolve the salt. Add the chicken. Refrigerate for 2 hours. Rinse the chicken with fresh water and pat dry.

**2** Purée ají amarillo paste, garlic, soy sauce, oregano, cumin, pepper, vinegar, and remaining salt in a blender until smooth. Stir in cola and beer. Place chicken in a gallon-size resealable freezer bag, add the marinade, and seal. Massage bird inside the bag so that it's thoroughly coated, then set it in a large bowl and refrigerate for 3 hours.

**3** Heat oven to 350 degrees. Remove the chicken from the marinade and pat dry. Place the chicken on a sheet pan, breast side up. Roast until a thermometer inserted into thickest part of the thigh reads 165 degrees, about 1 hour. Let chicken rest, tented with foil, for 15 minutes before carving.

# WINTER PORK ROAST WITH ROASTED VEGETABLES

Kevin Hickey // The Duck Inn

Serves 6

- 10 tangerines
- ¾ cup dark muscovado sugar
- 3 Tbsp. stone-ground mustard
- 2 tsp. espelette pepper
- ¼ cup chopped fresh sage
- 2 Tbsp. chopped fresh marjoram
- 12 garlic cloves, smashed
- 2 Tbsp. chopped fresh ginger
- 1 cup kosher salt, plus more as needed
- 8 cups water
- 1 3- to 4-pound bone-in pork loin rack (not frenched)
- 1½ lbs. assorted root vegetables (Hickey recommends parsnips, turnips, and carrots), roughly chopped
- 8 small red potatoes, scrubbed and halved
- 18 large Brussels sprouts, stemmed and halved
- Extra virgin olive oil, as needed
- Freshly ground black pepper, to taste
- 2 Tbsp. chopped fresh parsley
- 2 Tbsp. butter

**This flavorful roast is worthy of a holiday feast, and because you brine it a day ahead and don't slice it into individual chops until after it's done cooking, the meat stays tender and juicy.**

**1** Juice 8 of the tangerines. In a large pot, combine half the juice (reserve the rest) and next nine ingredients; bring to a boil. Remove from heat, let cool, then refrigerate the brining mixture for 1 hour. Add pork to the brine; refrigerate, covered, overnight.

**2** Heat oven to 375 degrees. Toss all vegetables in olive oil, salt, and pepper, then transfer to a heavy roasting pan. Remove pork from brine and lay atop vegetables, fatty side up.

**3** Roast, turning vegetables a few times, until pork reaches an internal temperature of 145 degrees, about 1 hour 20 minutes. Transfer pork to a cutting board and vegetables to a serving platter; cover both with foil. Let rest for 15 minutes.

**4** Meanwhile, place the roasting pan on the stove and deglaze drippings with remaining tangerine juice over medium-high heat. Add parsley and butter; whisk until glossy.

**5** Slice pork between bones to create individual chops. Lay chops on top of vegetables and pour glaze over top. Peel and segment remaining tangerines and use them to garnish the roast.



## HALIBUT WITH LEMON SAUCE

Russell Kook // Hugo's Frog Bar & Fish House

Serves 2

- 2 lemons, quartered and seeded
- 2 Tbsp. white balsamic vinegar
- ⅓ cup sugar
- ½ cup plus 1 Tbsp. canola oil
- 2 8-ounce skinless halibut fillets,  
1 inch thick
- 2 Tbsp. kosher salt
- 2 Tbsp. butter, divided
- ½ pound sugar snap peas,  
shredded

**Kook's method of searing the fish before roasting it means it retains moisture as it cooks. The recipe makes extra lemon sauce, so use it to add some brightness to fava beans, ramps, or any spring vegetable.**

**1** Heat oven to 450 degrees. In a blender, purée lemons with vinegar and sugar until a coarse paste forms. Slowly stream in ½ cup canola oil until mixture is fully emulsified and as thick as pudding. Set aside.

**2** Season both sides of each halibut fillet with salt. Heat remaining oil in a cast-iron pan over medium-high heat. Add the fish; cook for 30 seconds. Transfer to oven. After 3 minutes, flip fillets, place 1 tablespoon of butter on each, and cook 2 more minutes. Test for doneness; remove from oven and let rest 3 to 4 minutes. To serve, spoon ¼ cup lemon sauce onto each plate and top with halibut and peas.

## ROASTED VEGETABLE PICCATA

Johnny Besch // BLVD

Serves 2

- ⅔ cup diced kohlrabi or turnips
- ⅔ cup quartered radishes
- ⅔ cup diced sunchokes or parsnips
- ⅔ cup roughly chopped broccolini
- 3 tsp. extra virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 4 cloves garlic, minced
- 2 Tbsp. butter
- ½ cup white wine
- 1 Tbsp. capers, divided
- 3 Tbsp. chopped parsley, divided
- 4 oz. whole wheat spaghetti
- Parmesan, for serving

**This flavor-packed vegetarian twist on the classic piccata calls for root vegetables instead of thinly sliced meat or fish.**

**1** Heat oven to 400 degrees. In a medium bowl, toss kohlrabi, radishes, sunchokes, and broccolini with 2 teaspoons of olive oil, plus salt and pepper to taste, and spread the vegetables on a sheet pan in a single layer. Roast, tossing once or twice, until they are tender and browned, about 20 minutes. Remove from the oven and cover with foil.

**2** Fill a large pot with water and add salt; bring to a boil. Cook the spaghetti until al dente; drain. Meanwhile, in a small sauté pan, heat remaining olive oil over medium heat. Add garlic and cook for 1 minute. Whisk in butter, turn the heat to medium-high, and add white wine. Simmer until mixture has reduced slightly, about 30 seconds, then add half the capers and half the parsley and remove from heat.

**3** To serve, transfer spaghetti to a serving platter, top with vegetables, and pour piccata sauce over them; toss to coat. Garnish with remaining capers and parsley and a sprinkle of Parmesan.

## RED MISO LAMB CHOPS

Gene Kato // Momotaro

Serves 4

- $\frac{3}{4}$  cup red miso
- 2 oz. gochujang  
(available at H Mart)
- 1 cup light brown sugar
- $\frac{1}{2}$  cups sake
- $\frac{1}{2}$  cup mirin
- 1 8-rib rack of lamb  
(roughly 2 lbs.),  
cut into individual chops

To make these savory chops extra tender, Gene Kato uses a technique typically associated with curing fish — he marinates them overnight in red miso, sake, gochujang, and brown sugar.

**1** Whisk miso, gochujang, brown sugar, sake, and mirin in a heavy-bottomed saucepan until blended. Simmer marinade over low heat and reduce until thick, about 20 minutes. Refrigerate 30 to 45 minutes.

**2** Coat each lamb chop thoroughly with the chilled marinade and refrigerate, covered, for 24 hours. Remove from fridge 30 minutes before cooking.

**3** Heat broiler on high and set oven rack in middle position. Place lamb on a rack set on top of a sheet tray filled a third of the way up with water.

**4** Broil lamb, turning once, until caramelized on both sides and medium rare inside, 3 to 4 minutes per side. Remove from oven and serve immediately.





SIDES



## JALAPEÑO CORNBREAD

Dana Hompluem // Lowcountry

Serves 20

- 3 sticks butter, softened
- 4 eggs, beaten
- 2½ cups buttermilk
- ¾ cup evaporated milk
- 1½ cups all-purpose flour
- ¼ cup sugar
- 1 tsp. salt
- 1 Tbsp. baking powder
- 1 Tbsp. baking soda
- 2 cups cornmeal
- ½ cup canned creamed corn
- ½ cup fresh corn
- 1 cup minced fresh jalapeños,  
ribs and seeds removed
- ½ cup honey

**Hompluem uses two types of corn for her cakey cornbread — creamed corn makes it moist while fresh corn adds textural contrast. The heat from the peppers makes this a perfect companion to a bowl of chili.**

**1** Heat oven to 400 degrees. In a large mixing bowl, whisk two sticks of butter, eggs, buttermilk, evaporated milk, flour, sugar, salt, baking powder, baking soda, cornmeal, and creamed corn until well blended. Fold in fresh corn and jalapeño with a spatula until evenly distributed.

**2** Pour mixture into a half-inch-deep greased rimmed 18-by-13-inch sheet pan. Bake until top is golden brown and a toothpick inserted into center of bread comes out clean, 30 to 45 minutes.

**3** Melt remaining stick of butter in a small saucepan over medium-low heat, and whisk in honey until blended. Spread honey butter generously over the top of still-warm cornbread with a pastry brush. Cut into squares and serve.

## MUSHROOM CEVICHE

Rick Bayless // Frontera Grill

Serves 6

- 8 oz. (about 8 cups) mixed fresh mushrooms, such as cremini, shiitake, oyster, chanterelle, or morel
- 6 Tbsp. fresh lime juice
- 1 medium ripe tomato, cut into ¼-inch pieces
- 1 small white onion, cut into ¼-inch pieces
- ¼ bunch cilantro, chopped
- 1 serrano chili, stemmed and chopped
- 1 Tbsp. extra virgin olive oil
- Salt

**Bayless's vegetarian take on ceviche tastes great on its own, and even better piled on top of a tostada or tucked into a taco.**

**1** Trim off the stems off the mushrooms and discard, then cut the caps into ¼-inch pieces. In a large non-aluminum bowl, combine the mushrooms with the lime juice and marinate, stirring occasionally, for about an hour. Drain any excess juice and reserve it.

**2** Add the tomato, onion, cilantro, chili, and olive oil to the mushrooms. Mix well and season with salt. Drizzle the reserved lime juice over the mushrooms and serve.

**TIP** When tomatoes are out of season, you can substitute ¼ cup sun-dried tomatoes cut into ¼-inch pieces.

# BOHEMIAN CHARRED POTATO SALAD

Nick Jirasek // Young American

Serves 4

- 2 lbs. small to medium new potatoes
- ½ cup celery salt or table salt
- 2 Tbsp. freshly ground black pepper
- 3 heaping Tbsp. whole grain mustard
- 1 cup extra virgin olive oil
- 1 Tbsp. dill pickle brine
- 4 cloves garlic
- 1 large dill pickle, diced
- 4 celery stalks, plus leaves, chopped
- 1 bunch green onions, chopped
- 2 Tbsp. toasted caraway seeds
- 1 bunch fresh dill, chopped
- ½ cup nutritional yeast

**This hearty side gets its bold flavor from a bold move: charring the potatoes directly in hot coals. Jirasek suggests making the salad a few hours ahead to let the flavors meld.**

**1** Prepare a charcoal grill and allow coals to fully ash over. Bury potatoes directly in hot coals and cook until fork-tender and charred, 30 to 45 minutes. (If you don't have a grill, place potatoes on a sheet pan and broil on high, rotating every 10 minutes, until fork-tender and charred.)

**2** When potatoes are cool enough to handle, gently rinse off ash, pat them dry, and cut into bite-size chunks. Season with celery salt and pepper.

**3** Make the dressing by combining mustard, olive oil, pickle brine, and garlic in a blender and blending on high until emulsified. In a large bowl, toss potatoes with dressing, diced pickle, celery, green onions, caraway, dill, and yeast until potatoes are evenly coated.



## KOREAN PICKLES

Johnny Clark and Beverly Kim // Parachute

Serves 6

- 4 Kirby cucumbers
- 2 Tbsp. coarse sea salt
- 12 garlic cloves, peeled
- 1 cup rice wine vinegar
- 1 cup soy sauce
- 1 cup sugar
- 4 red Fresno chilies, seeded and thinly sliced
- 2 scallions, thinly sliced
- 1 Tbsp. toasted sesame seeds

**Clark and Kim use petite, snappy, and seedless Kirby cucumbers for this crunchy side, one of many pickles they make in-house.**

**1** Rub the cucumbers with the sea salt. Rinse and place them in a 40-ounce pickling jar, along with the garlic cloves.

**2** In a small saucepan, bring the vinegar, soy sauce, and sugar to a boil. Pour the mixture into the jar, cover tightly, and put in a cool, dry place for 4 days. Strain the liquid, reboil it, and pour it back into the jar. Cover and let sit for 4 more days, then refrigerate overnight.

**3** Discard the liquid. Slice the cucumbers into  $\frac{1}{4}$ -inch disks and toss with the chilies. Garnish with the scallions and sesame seeds.

## GRILLED SPRING ASPARAGUS

Ben Goodnick // Summer House Santa Monica

Serves 4

- 1 lb. green or purple asparagus
- $\frac{1}{4}$  cup extra virgin olive oil
- $\frac{1}{4}$  cup balsamic vinegar
- $\frac{1}{4}$  cup soy sauce
- 1 lemon
- Freshly ground black pepper, to taste

**This easy dish lends itself well to customizing. Want to go gluten free? Substitute tamari for soy sauce. Want to make a light lunch instead of a side? Top the asparagus with a fried egg.**

**1** Heat a charcoal or gas grill to medium high. Trim the woody stems off the asparagus. Combine the oil, vinegar, and soy sauce in a bowl and toss the asparagus in the vinaigrette.

**2** Grill asparagus, brushing with remaining vinaigrette, until charred in places and softened, 8 to 10 minutes. Serve with a squeeze of lemon and a sprinkling of black pepper.



## LITTLE BISCUITS

Jason Vincent // Giant

Makes 16 biscuits

- 2 cups flour, plus more for dusting
- 1 Tbsp. baking powder
- ¼ tsp. extra virgin olive oil
- 1 tsp. salt
- 1 tsp. sugar
- 1 stick cold butter,  
cut into small cubes
- ¾ cup buttermilk
- 1 Tbsp. melted butter

**For Vincent, the key to perfect biscuits is making them square: You don't end up with unused dough scraps, and everything rises evenly.**

**1** Heat oven to 425 degrees. Whisk together dry ingredients in a large bowl. Add butter cubes, and work with your fingers until the butter sticks to the flour and the mixture looks ragged. Stir in buttermilk with a wooden spoon just until dough forms a rough ball.

**2** Roll dough out on a flour-dusted surface to a ¼-inch-thick rectangle. Wrap dough around the rolling pin to transfer it to an 18-by-26-inch sheet pan. (The dough will not reach the edges of the pan.) Use a knife to score in a grid for 16 biscuits.

**3** Brush with melted butter and bake for 16 minutes. Let the biscuits rest for 15 to 20 minutes. Cut and serve.

# DESSERTS



## GARDEN PANNA COTTA

Emily Spurlin // Lula Cafe

Serves 6

- 2 cups heavy cream
- 3 Tbsp. chopped fresh mint
- 3 Tbsp. chopped fresh tarragon
- 2 tsp. chopped fresh lavender
- ½ cup whole milk
- 1 envelope unflavored powdered gelatin
- ¼ cup honey, plus more for garnish, if desired
- Pinch salt
- ½ cup buttermilk
- Bee pollen for garnish, if desired
- Mixed fresh edible flowers and herbs for garnish, if desired

**Panna cotta is a blank canvas for flavors, and Spurlin paints hers with the subtle tastes of spring by using edible flowers and herbs such as mint and tarragon.**

**1** Heat cream in a saucepan over medium heat until steaming but not yet simmering, about 3 minutes. Turn off heat, add mint, tarragon, and lavender. Let steep until the flavor reaches your desired strength, at least 20 minutes. Strain cream through a fine mesh strainer into a bowl, discarding flowers and herbs, and set aside.

**2** Pour milk into a medium bowl and sprinkle gelatin over the top. Let mixture sit until grains begin to dissolve, about 5 minutes. After gelatin has bloomed, pour mixture into a saucepan, and warm over low heat until the gelatin fully dissolves, 4 to 5 minutes. Do not let the mixture simmer, or the gelatin could become inactive. Whisk in honey, salt, and infused cream and let cool to room temperature, about 20 minutes. Whisk in buttermilk.

**3** Pour mixture into 6 ramekins and cover with plastic wrap. Chill until set, at least 4 hours, or overnight. Serve with a drizzle of honey, a dusting of bee pollen, and a sprinkle of flowers and herbs, if you like.

## CHOCOLATE CAKE

Jennifer Jones Enyart // Dos Urban Cantina

Serves 16

- ⅔ cup cocoa powder
- ¾ cups granulated sugar, divided
- 1½ cups all-purpose flour
- 1½ tsp. baking powder
- 1½ tsp. baking soda
- 1½ tsp. kosher salt, divided
- 2 large eggs
- 1 cup whole milk
- 1 cup vegetable oil
- 1 cup heavy cream
- ¾ cup roughly chopped unsweetened chocolate
- 7 Tbsp. unsalted butter
- ⅓ cup sour cream
- 1 tsp. vanilla extract

**Enyart has said that this unabashedly rich dessert is an homage to the iconic Portillo's version, but it's become a classic in its own right.**

**1** Add 1 cup boiling water to a bowl and whisk in cocoa powder; set aside. In another bowl, sift together 2 cups granulated sugar, the flour, baking powder, baking soda, and 1 tsp. salt, ensuring there are no lumps; set aside. In a third bowl, whisk together eggs, milk, and oil, then add the reserved cocoa liquid. Stir to combine. Fold wet ingredients into dry ingredients and stir until batter is just combined, taking care not to overmix.

**2** Heat oven to 350 degrees. Divide the batter between two 8-inch round cake pans lined with parchment paper and bake for 40 minutes, rotating once halfway through. Remove from oven and let cool completely.

**3** Combine remaining sugar and the cream in a saucepan and bring to a rolling boil, then remove from heat. Add the chocolate to a bowl, then pour the hot cream mixture over the chocolate. Whisk until the chocolate has melted and is fully emulsified. Add the butter, sour cream, vanilla extract, and ½ tsp. salt, and whisk to combine. Let frosting cool until it has attained a firm, spreadable consistency, 20 to 30 minutes.

**4** Place 1 cake layer on a plate, then slather about a quarter of the frosting over the top of it. Place the other layer atop the first, then spread the remaining frosting over entire cake. Serve at room temperature.

# SUMMER PEACH SUNDAE

Yasmin Gutierrez // Beatrix

Serves 4

- 1 cup pecans, roughly chopped
- 1/8 tsp. salt
- 1/8 tsp. freshly ground black pepper
- 2 cups plus 2 tsp. maple syrup
- 4 peaches, pitted, 1 cut into large chunks and 3 cut into 1/4-inch slices
- 1 sprig fresh rosemary
- 1 1/2 Tbsp. butter, at room temperature
- 2 pints vanilla ice cream

**Gutierrez cuts the sweetness of the sundae by adding two savory elements, maple-pepper pecans and rosemary, which adds an herbal note.**

**1** Heat oven to 300 degrees. Toss pecans, salt, pepper, and 2 teaspoons maple syrup in a medium bowl, then spread pecans on a sheet pan lined with parchment paper and bake for 15 minutes, stirring halfway through. Set aside to cool.

**2** Combine the remaining maple syrup, peach chunks, and rosemary in a saucepan, and simmer until reduced by a third, about 15 minutes. Whisk in the butter and strain the mixture, discarding the rosemary and peaches. Set aside to cool.

**3** Warm 1 cup of the rosemary-peach syrup in a sauté pan over medium-high heat. Add the sliced peaches and toss until just tender and starting to caramelize, about 2 minutes, then remove from heat.

**4** Add a big scoop of vanilla ice cream to each of four sundae dishes. Top the four scoops with half the sliced peaches and syrup, and add 1 tablespoon of the pecans to each dish. Add another scoop of ice cream to each dish and top each with the remaining peaches and syrup. Top each with another tablespoon of pecans and serve.



## MAPLE-PECAN COOKIES

Sandra Holl // Floriole

Makes 24 cookies

- 2** sticks unsalted butter,  
at room temperature
- ½** cup powdered sugar,  
plus more as needed
- 2** Tbsp. plus 2 tsp. maple syrup
- 1** tsp. vanilla extract
- ¼** tsp. salt
- Zest of half an orange
- 1⅔** cups flour
- 1½** cups finely ground pecans
- Powdered sugar, for coating

**Holl gives these nutty cookies two tosses in powdered sugar to ensure they're thoroughly and thickly coated.**

**1** Heat oven to 350 degrees. In a medium bowl, cream together butter and powdered sugar with a hand mixer or wooden spoon. Add maple syrup, vanilla, salt, and orange zest; mix until thoroughly combined.

**2** Add flour and pecans; mix until incorporated. Cover and chill dough in the refrigerator for 30 minutes. Scoop rounded tablespoon portions of dough onto two ungreased cookie sheets. Bake until golden brown, about 20 minutes.

**3** Let cookies cool on wire racks for 15 minutes. Toss in powdered sugar until coated. Chill cookies in freezer for 30 minutes, then toss in powdered sugar again.





## OLIVE-OIL-DRIZZLED BROWNIES

Mike Simmons // Café Marie-Jeanne

Makes 24 brownies

4 oz. dark chocolate,  
cut into large chunks  
7 Tbsp. butter  
4 eggs  
1/3 cup crème fraîche or  
sour cream  
3/4 cup plus 2 Tbsp. sugar  
1 Tbsp. vanilla extract  
3/4 cup plus 2 Tbsp.  
all-purpose flour  
5 Tbsp. cocoa powder, divided  
Butter for greasing  
3/4 cup toasted hazelnuts,  
roughly chopped  
Extra virgin olive oil,  
for drizzling

To achieve a rich, unctuous texture, Simmons has two tricks: removing the brownies from the oven while they're slightly gooey in the center and drizzling them with olive oil.

**1** Heat oven to 350 degrees. Melt the chocolate and butter in a double boiler, then remove from heat and let cool slightly. In a medium bowl, whisk the eggs with the crème fraîche, 3/4 cup of the sugar, and vanilla until combined. Add the butter-chocolate mixture and whisk until well blended.

**2** Sift the flour and 3 tablespoons of the cocoa powder into a large bowl and stir to combine. Create a well in the flour-cocoa mixture, pour in the reserved wet ingredients, and mix until just combined. Grease a 9-by-12-inch baking pan and dust bottom of pan with some of the remaining cocoa powder. Mix any remaining powder into the batter. Pour batter into the pan, and sprinkle with remaining sugar. Bake until gooey but not runny, 15 to 20 minutes, checking frequently after 15 minutes for doneness. Transfer the pan to a wire rack to cool.

**3** Dust brownies with extra sugar and cocoa if desired, and cut into squares. To serve, sprinkle each brownie with hazelnuts and drizzle generously with olive oil. Top with a scoop of ice cream, if you like.





## CARROT WHOOPIE PIES

Erika Chan // The Publican

Makes 12 whoopie pies

2 cups all-purpose flour  
 1 tsp. baking soda  
 1 tsp. baking powder  
 1 tsp. cinnamon  
 ¼ tsp. nutmeg  
 14 Tbsp. butter, softened  
 ½ cup brown sugar  
 ½ cup sugar  
 1 Tbsp. plus 2 tsp. salt  
 2 eggs  
 2 tsp. vanilla extract  
 4 cups finely grated carrots  
 ¼ cup cream cheese, softened  
 ½ cup powdered sugar  
 1 Tbsp. vanilla paste (or the seeds of one vanilla bean)  
 1 Tbsp. heavy cream

**Chan updates the retro whoopie pie by taking inspiration from another classic dessert — carrot cake with cream cheese frosting.**

**1** Sift the flour, baking soda, baking powder, cinnamon, and nutmeg into a large mixing bowl. Set aside.

**2** Using a stand mixer, cream 8 tablespoons of the butter, the brown sugar, sugar, and 1 tablespoon of salt until mixture is light and smooth, taking care not to over-mix, about 3 minutes.

**3** Add the eggs and vanilla extract and continue mixing on low. Then add the reserved dry ingredients and mix on low until combined. Add the carrots, mixing on low until combined. Refrigerate the batter until firm, at least 2 hours.

**4** Heat oven to 350 degrees. Line a sheet tray with parchment, making sure to keep the parchment completely free of wrinkles. Scoop the batter out in mounds of roughly 2 tablespoons each, keeping them as round as possible and spacing mounds about 2 inches apart, to make 24 in all. Bake until firm, 25 to 30 minutes. Let cool on a wire rack.

**5** Using a stand mixer, mix the cream cheese and remaining butter together until light, fluffy, and completely smooth. Then add the powdered sugar, vanilla paste, and 2 teaspoons of salt. Continue mixing until smooth. Add the heavy cream and mix until smooth.

**6** Add filling to a piping bag or a Ziploc bag with one corner cut off. Turn half of the cakes flat side up and pipe approximately 2 tablespoons of filling on top of each overturned cake. Top each with another cake half to form a sandwich. Whoopie pies will keep at room temperature for one day, and for several if refrigerated.



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**BEST CHILDREN'S HOSPITALS**  
A WORLD REPORT  
**U.S. News**  
 RANKED IN 2 SPECIALTIES  
 2020-21

## WORLD-CLASS CHILDREN'S HEALTHCARE FROM HOME

Your family's health doesn't stop being a priority when leaving the house is a challenge. For your convenience and safety, UChicago Medicine Comer Children's Hospital offers secure and easy-to-conduct virtual visits by video or phone for most of your child's healthcare needs — including primary and specialty care. Additionally, video visits are now covered by most insurance plans.



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Vegetarian Weekend Supper

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Snapper ceviche from GT Fish & Oyster



# THE POWER OF NEIGHBORHOODS

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Diverse and vibrant neighborhoods are why so many are proud to call the Chicago region “home,” but the past few weeks have shown us that the work of healing our region is far from over. As we witness how the COVID-19 virus and systemic inequities have negatively impacted our communities of color, we at United Way of Metro Chicago are committed to working with our neighbors to address these pressing issues and build stronger communities for the future. **There is power in neighborhoods.**

Join us as we work to build back better. Give today at [LIVEUNITEDchicago.org](https://LIVEUNITEDchicago.org).

United Way of Metro Chicago



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## 5 DESERT ISLAND INGREDIENTS

We asked a few of Chicago's top chefs what they absolutely couldn't do without.

Sarah Grueneberg  
of Monteverde  
**Dried Spaghetti**

I'd cook it in ocean water, which would work fine, since I always tell people to salt their pasta water so it tastes like the ocean. I'd make a pot out of a coconut. Then hopefully I'd catch or spear some fish or frutti di mare.

Yasmin Gutierrez  
of Beatrix  
**Chocolate**

Not only can you eat it on its own, but you can mix it with fresh fruits, nuts, and grains. You can also melt it and drink it! Plus, did I mention you can eat it on its own?

Erick Williams  
of Virtue  
**Carolina Gold Rice**

Rice is a staple for three quarters of the world for good reason. Carolina Gold is especially hearty and versatile – you can dress it up like a risotto or dress it down with just salt, pepper, and butter – and it works well with both vegetables and meats.

Kevin Hickey  
of The Duck Inn  
**Butter**

Butter makes everything better! It's crucial to recipes both sweet and savory, plus it's protein. I think butter is love personified.

John Shields  
of Smyth  
& The Loyalist  
**Kombu**

Seaweed is the perfect food and creates tremendous depth of flavor in sauces and reductions. You can simmer it in water to make a broth. We have been making a kombu dashi at Smyth since day one, and have used it in every kind of dish, including ice cream.

From left: Gutierrez,  
Hickey, Williams,  
Grueneberg, and Shields



PHOTOGRAPHY: (GUTIERREZ) ANJALI PINTO; (HICKEY) COURTESY OF KEVIN HARTMANN; (WILLIAMS) NOLIS ANDERSON/NEW YORK TIMES; (GRUENEBERG AND SHIELDS) GALDONES PHOTOGRAPHY

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