

***Mushroom Madness**

Serves 6

Naomi Minegishi

Note: One-half of this recipe can be served over a Dutch baby instead of the Russian rye. It will make four large, entrée servings. See recipe in the Breads file.

Marinade:

1 tablespoon red wine vinegar
1 tablespoon lemon juice
2 teaspoons Dijon mustard
1 garlic clove, mince
1/2 teaspoon Worcestershire
dash hot pepper sauce
pinch oregano
pinch tarragon
salt and pepper
3 ounces olive oil

Sauce:

2 tablespoons butter
2 tablespoon flour
3/4 cup milk
1/2 cup chicken broth
2 tablespoons dry sherry
2 teaspoons prepared mustard
1 teaspoon curry powder
salt and pepper

1 1/2 pounds mushrooms, sliced
(continued)

1 medium red onion, thinly sliced
6 slices seedless Russian rye

3 cup shredded Jarlsberg
Swiss cheese

Marinade: Combine all ingredients in a jar and shake well. Pour over mushrooms and onions and toss lightly to coat. Set aside.

Sauce: Cook flour and butter 2 minutes on low heat. Whisk in milk and broth and bring to boil. Off heat add sherry, mustard, curry and salt and pepper to taste.

Assembly: Lightly toast bread and arrange on baking sheet. Mound mushrooms atop each with 3 tablespoons sauce and sprinkle with 1/2 cup cheese. Bake in preheated 350-degree oven for 20 minutes.

For a Dutch Baby: Marinate and sauté the mushrooms and onion. Set aside. Prepare the sauce. Mound the mushrooms atop the baby and cover with the sauce. Sprinkle with 1/2 cup cheese and return to the oven until the cheese has just melted.

***Reuben Loaf**

Serves 4 to 6, makes 1 loaf. Good for picnics

2 ½ to 3 cups flour

1 tablespoon sugar

1 teaspoon salt

1 package Fleischmann's Rapid Rise
Yeast

1 cup warm water (120-130 F)

1 tablespoon soft butter

1/3 cup Thousand Island dressing

12 ounces corned beef, thinly sliced

6 ounces Swiss cheese, sliced

1 cup sauerkraut, drained and
squeezed dry

1 egg white, beaten with a few drops
of water

1 teaspoon caraway seeds

Boil water in teakettle.

Set aside 1 cup flour. In mixing bowl with dough hook, mix sugar, yeast and hot water. Set aside for 5 minutes. Add remaining flour, salt and butter and mix slowly until combined. On medium speed, mix 5 minutes. If necessary, add only enough reserve flour to make soft dough.

On greased baking sheet, roll dough to 14x10-inches. Spread dressing down center third of dough length. Top with layers of beef, sauerkraut, and then cheese. Cut 1-inch wide strips at an angle across sides of filling out to dough edges. Leave ends unfolded. Alternating sides, fold strips at an angle across filling. Cover dough with greased plastic wrap. Place baking sheet over large roasting pan half-filled with boiling water in oven for 1 hour.

Remove plastic wrap. Brush with egg white; sprinkle with caraway seeds and pinch of kosher salt. Add a second baking sheet to prevent bottom of loaf from burning. Bake in preheated 400-degree oven for 20 minutes or until browned on top. Transfer to cooling rack. Cool slightly; serve warm or at room temperature.

To reheat, preheat oven to 350-degrees. Set loaf on cookie sheet and heat 15 to 20 minutes.

Teach an Old Dog New Tricks

Puppies in a blanket

Serves 8

4 slices American cheese, cut into 6 strips each
8 hot dogs (Nathan's), slit to form a pocket
1 package Pillsbury Crescent dough
brown mustard
pickle relish
1 egg yolk
poppy seeds

Place rack in lower third of oven and preheat to 357-degrees.

Insert pickle relish and cheese strip into each hot dog. Brush dough with mustard. Center hot dog on a dough triangle. Roll dough up and over hot dog, keeping cheese side up. Brush with egg wash and sprinkle with seeds. Refrigerate 15 minutes or until firm on lightly oiled single cookie sheet. Bake for 15 to 20 minutes. Check bottoms for burning. Remove immediately from baking sheet and

cool on a rack for 10 minutes.

Puppies in a Blanket: Use mini hotdogs, cheese strips optional. Prepare as above cutting dough into smaller triangles. Roll hot dogs in dough with narrow end on top. Bake for 15 minutes; cool for 5 minutes.

Mushroom Tart

Naomi Minegishi

1 frozen pie shell or pate brisee (See recipe for Quiche Lorraine)

1 leek, thinly sliced

2 cups mushrooms, sliced

1/2 stick butter

1 tablespoon flour

1 1/2 cups Jarlsberg Swiss cheese, grated

4 eggs

1 1/4 cups milk

1/4 teaspoon ground pepper

1/8 teaspoon ground nutmeg

Sauté leeks and mushrooms in butter. Drain. Spread mixture in prepared piecrust. Reserve some mushrooms for garnish. Sprinkle flour over mixture.

In blender, mix eggs, milk, pepper and nutmeg. Pour into pie shell. Stir in cheese. Garnish with mushrooms.

Bake in preheated 400-degree oven for 15 minutes, then 300-degrees for 25 minutes. Do not overcook.

***Mother's Ham Spread**

2 cups canned ham (1-1/2 pound canned ham makes double recipe)

1/2 of a 4 1/2-ounce can pitted olives

5 tablespoons sweet pickle relish

4 to 5 eggs, hard boiled Note: for Easter dye eggs without shells with strong red, blue and green.

5 tablespoons+ mayonnaise

1 1/2 teaspoons prepared mustard

pepper and paprika to taste

optional liquid smoke to taste

Using meat grinder or food processor, grind ham, olives and eggs. Add relish and mix well. Mix remaining ingredients in separate bowl. Combine mayonnaise mixture with ham mixture. Season. Chill. Good served as a sandwich or on crackers for an appetizer.

***Green Corn Quiche**

Serves 6-8

Note: Not good to freeze. Best served warm.

1 cup masa flour or 1 cup +1
tablespoon corn flower
1/2 cup whole-wheat flour
1 teaspoon sugar
1 can (14oz) cream-style corn
4 large eggs
1 can (12 oz) evaporated milk
3 teaspoons chili powder
pinch cayenne
Cholula to taste
2 cans (4 ounce each) diced green
chilies

1 can (2-1/4 ounces) sliced ripe
(jalapeno) olives, drained
2-ounce jar pimentos, diced
diced ham
2 cups shredded cheese, Mexican
mix (jack and sharp cheddar)
1 can Mexi-corn
1 cup thinly sliced green onions
salt
garnishes: salsa, green onion, sour
cream

In bowl mix until just blended masa, whole-wheat flour, sugar and cream corn. Scrape into greased 10-inch pan with a removable bottom. Spread or pat mixture over bottom and about 3 inches up the side of pan. Bake crust in a preheated 425-degree oven for 10 minutes.

Beat eggs to blend with milk. Mix in Cholula, chili powder, olives, 1 cup cheese, Mexi-corn and ½ cup onions, pimentos, chilies and ham.

Remove crust from oven; turn temperature to 375-degrees. Pour filling to crust. Bake until filling is set; about 45 minutes (top with remaining 1 cup cheese for the last 10 minutes). Let stand for 10 minutes before serving. Cut into wedges and top with salsa and remaining green onion.

***Pizza Rustica**

Serves 4-6 (main course)

Baking with Julia (Child)

Dough:

2 cups flour
1/3 cup sugar
1/2 teaspoon baking powder
1/4 teaspoon salt
1 stick cold unsalted butter cut into
8 pieces
2 large eggs, lightly beaten

Filling:

1 pound whole milk ricotta
3 to 4 large eggs
1/4 cup freshly grated Pecorino
Romano cheese
1/4 pound Mozzarella, grated
1/4 pound thinly sliced prosciutto,
shredded
2 tablespoons chopped fresh parsley
1/4 teaspoon black pepper

Dough: Put flour, sugar, baking powder and salt into work owl of food processor. Pulse a few times to mix. Add butter and pulse 15-20 times, or until mixture resembles fine cornmeal. With machine running, add eggs and process

until dough forms a ball on the blade. Remove dough and knead it until smooth, 1-2 minutes. Wrap dough in plastic and set aside until needed. (Can refrigerate for up to 3 days.)

Filling: Scoop ricotta into bowl and stir until smooth with rubber spatula. Add rest of filling ingredients one at a time, stirring until each addition is incorporated and mixture is well blended.

Position rack in lower third of oven and preheat to 350-degrees. Butter a 9-inch glass pie place.

Divide dough into two pieces, one twice as large as the other. Working with larger piece, knead it into a disk and roll it out on lightly floured surface into a 12-inch circle.

Transfer dough to pie place and press it gently against bottom and sides. Trim excess dough even with the rim.

Scrape filling into pie shell and smooth top.

Knead and shape remaining dough into block and roll it into 9-inch square. Cut dough into 12 even strips. Lay 6 strips one direction, then crisscross the

remaining strips across the first. Trim ends with edge of pan and pinch to seal

Bake for 50-60 minutes (cover rim with foil after 20-30 minutes) or until crust is golden and filling is firm and slightly puffed. Transfer pie to rack and cool completely before serving.

Leftovers can be kept well covered in refrigerator for up to 4 days.

Diana's Egg Salad Sandwiches

Serves 2

4 hard boiled eggs, chopped
1 small stalk celery, peeled and
minced
1 green onion, minced
2 tablespoons mayonnaise

1 teaspoon prepared mustard
freshly ground pepper
leaf lettuce
good sandwich bread

In medium size bowl, gently mix eggs, celery and onion; set aside.

In small bowl, mix mayonnaise and mustard. Add more or less mustard to taste. Add mayonnaise mixture to egg and mix gently. Add additional mayonnaise until the mixture just holds together. Add pepper to taste. Spoon mixture onto sandwich bread and add lettuce.

HINT: if preparing ahead, put lettuce on each slice of bread with egg mixture in the middle. This will prevent the bread from getting soggy.

Panini Grilled Cheese Sandwiches

Serves 4

8 slices (1/2-inch thick) country-style sourdough bread

12 ounces Cheddar, or Jarlsberg cheese, thinly sliced

4 tablespoons butter

Add-ins: Choose one

smoked bacon, cooked

tomato slices drained on paper towels for 5 minutes

baked ham

Assemble sandwiches. Lightly brush the outside of bread with butter. Preheat Panini maker and grill until cheese is completely melted and sandwiches are brown, about 3 to 4 minutes.

Shrimp Swiss Sandwiches

Serves 4

1 pound cooked shrimp, well drained
and chopped

1 - 8 ounce can crushed pineapple,
drained

2 large green onions, finely sliced

2-3 stalks celery, minced

6 to 8 tablespoon mayonnaise
juice of 1/2 lemon

1/4 teaspoon curry powder

8 slices Jarlsberg Swiss cheese

4 English muffins, halved

Press excess liquid from the crushed pineapple. Mix together, shrimp, pineapple, green onions and celery.

Mix together mayonnaise, lemon juice and curry powder. Add shrimp to the mayonnaise mixture and mix well.

Scoop mixture onto English muffin halves. Top each with a slice of cheese. Broil until cheese is melted and slightly brown. Turn off oven and close oven door. Let warm another 5 minutes or until hot throughout.

Tuna Cheddar Sandwiches

Serves 4

2 large cans tuna in water, well
drained and flaked
1 - 8 ounce can crushed pineapple,
drained
2 large green onions, finely sliced

6 to 8 tablespoon mayonnaise
juice of 1/2 lemon
8 slices cheddar cheese
4 English muffins, halved

Mix together, tuna, pineapple, and green onions.

Mix together mayonnaise and lemon juice; add to tuna mixture and mix well.

Scoop mixture onto English muffin halves. Top each with a slice of cheese. Broil until cheese is melted and slightly brown, about 5 minutes. Turn off oven and close oven door. Let warm another 5 minutes or until hot throughout.

Buffalo Chicken Panini

Serves 2

William Sonoma

Buffalo Sauce:

1 tablespoon chili sauce
1 ½ teaspoons fresh lemon juice
2 tablespoons unsalted butter,
melted
Tabasco

Blue Cheese-Celery Slaw:

2 stalks celery, thinly sliced on the
bias
3 tablespoons carrots, peeled and
grated
2 tablespoons thinly sliced green

onions
blue cheese dressing

Panini:

½ small chicken breast, skinless and
boneless
2 ounces shredded mozzarella
2 pieces ciabatta bread, each 3 ½-
inches long, halved horizontally
kosher salt
1 eggs, beaten
flour
olive oil

Buffalo Sauce: in a large bowl, whisk together chili sauce, lemon juice and

Tabasco to taste. While whisking, pour in the melted butter in a slow, steady stream. Set the buffalo sauce aside.

Blue Cheese-Celery Slaw: In a bowl, combine the celery, carrots and green onion. Mix in blue cheese dressing to just moisten. Refrigerate until ready to serve.

Panini: Trim crust of bread to make ½-inch slices. Set aside.

Cut chicken breast in half horizontally; pound gently with a meat pounder to an even thickness. Season on both sides with salt and pepper.

Preheat a Panini press.

Dredge the chicken in one bowl of flour, shaking off the excess. Dip into the eggs, letting the excess drip off. Sauté the chicken in olive oil, turning once, until browned and crisp, 1 ½ to 2 minutes per side. Transfer to the paper towel-lined baking sheet and keep warm in the oven.

Sprinkle the mozzarella cheese on the bottom halves of the bread. Toss the chicken slices in the buffalo sauce and place them on top of the cheese. Cover

the sandwiches with the top halves of the bread.

Place sandwiches on the panini press, close the lid, and cook until the bread is crisp and the cheese is melted, about 4 minutes. Transfer the sandwiches to a platter. Open the sandwiches and top with the slaw. Then close the sandwiches. Serve immediately.

Hummus & Guacamole Sandwich

oat bread

d lightly toasted

hummus

guacamole

lettuce leave

Boursin, room temperature

small English cucumber thinly sliced lengthwise

Roma tomatoes thinly sliced

salt and pepper

For one sandwich, spread hummus on 1 slice of bread. Spread guacamole on the other slice of bread. Add lettuce leaf. Spread goat cheese. Add cucumber and tomato slices. Season to taste with salt and pepper. Top with first slice of bread.

Tuna Salad Undone

2 servings

Alton Brown

6 to 8 ounces Ventresca canned tuna,
packed in olive oil, at room temperature
4 leaves butter lettuce, rinsed and
patted dry
2 tablespoons finely chopped shallot
2 tablespoons finely chopped red or
orange bell pepper

1 tablespoon nonpareil capers
1-2 hard boiled eggs, sliced
1/4 teaspoon black lava sea salt
1/2 lemon

Carefully remove the tuna from the can, leaving the loin pieces intact. Reserve the olive oil. Place the tuna in the refrigerator while you prepare the remaining ingredients. Divide the lettuce between 2 plates and carefully lay the tuna atop the leaves. Top with the shallot, bell pepper, capers and hard-boiled egg. Sprinkle with black lava sea salt. Drizzle the salad with the reserved olive oil and a squeeze of lemon.

Diana's Smoked Salmon Tostado Salad

Salmon Nachos

Serves one

Salmon Toastado Salad:

1 corn tortilla

thin layer of guacamole

thinly shredded red cabbage

crispy onions (in can)

smoked salmon (best at South Beach Market)

mayo and lemon to taste, thinned with slightly with milk to drizzle consistency

black sesame seeds

green sprouts, cilantro or dill

Brush tortilla lightly with olive oil and sprinkle with salt. Cut into quarters. Bake at 350-degrees until crisp, about 8 to 10 minutes.

Spread each tortilla chip with guacamole. On a serving plate, reassemble

chips into a circle. Top with remaining ingredients in order.

Salmon Nachos:

Substitute corn chips above for Juanita corn chips

Spoon on tablespoons of guacamole

Top with remaining ingredients in order.

Chicken Salad and Curried Chicken Salad Sandwiches

Serves 2

1/2 chicken breast or 2 chicken thighs, cooked
1 stalk celery, minced
1-2 green onions, chopped
mayonnaise
Liquid Smoke
lettuce

sandwich bread

For Chicken Curry:

omit Liquid Smoke
1 to 2 tablespoons plumped raisins
mild curry powder to taste
1/4 cup chutney

Remove bones and skin from chicken and dice. In a medium bowl, mix together chicken, celery and green onions. Push ingredients to one side of the bowl. Add mayonnaise and Liquid Smoke to taste; mix together. Toss mayonnaise mixture with chicken mixture. Serve on sandwich bread with lettuce.

Curried Chicken Salad: Omit Liquid Smoke. Add raisins, curry powder, and chutney.

Italian Brunch Torte

Serves 12

Notes: Preparation time is 1 1/2 hours, cooking time about 1 1/2 hours. Do not add salt to anything.

2 tubes refrigerated crescent rolls,
divided

1 tablespoon olive oil

1 tablespoon butter

20 ounces baby spinach

2 cups sliced mushrooms

8 eggs, divided

1 cup grated parmesan cheese

2 teaspoons Italian seasoning

1/8 teaspoon pepper

1/2 pound thinly sliced deli ham

1/2 pound thinly sliced hard salami

1/2 pound sliced provolone cheese

2 12-ounce jars roasted red peppers,
drained

Preheat oven to 350-degrees or 325-degrees full convection. Grease a 9-inch spingform pan. Tape the bottom seam with masking tape to prevent leakage. Securely wrap 2 pieces of heavy foil around the bottom and sides of the pan. Unroll one tube crescent dough (keep other roll refrigerated) and separate into triangles. Press onto bottom

of pan to form a crust, sealing seams well. Bake until lightly golden, about 10 to 15 minutes.

Heat oil and butter in large skillet; sauté mushrooms until tender. Pat dry with paper towels. In a large stock pot cook spinach until wilted; pat dry with paper towels. In large bowl, whisk seven eggs, parmesan cheese, Italian seasoning and pepper. Slice the whole red peppers in half and pat dry with paper towels.

Layer crust with half of the ham, salami and provolone cheese overlapping each piece half way to make one layer. Add a layer of half the red pepper, spinach and mushrooms. Press down with your hand; then pour half of the egg mixture over the top. Repeat layers; press down and top with remaining egg mixture.

Unroll and separate remaining crescent dough. Press together to form a circle and seal seams; place over filling. Whisk remaining egg; brush over dough.

Bake, on a rimmed baking sheet, at 350-degrees or full convection at 325-degrees, uncovered 2 to 2 1/2 hours or until the inside of the torte reaches 160-degrees. Check after 30 minutes and cover loosely with foil if needed to prevent overbrowning. Remove the tape and carefully loosen sides from pan; remove rim and let stand 20 minutes before serving. Torte can also be served at room temperature but best if warm.

Picnic Sandwiches

Spicy mustard, smoked ham, butter pickles

Fig jam, thinly sliced 3-year aged cheddar cheese

Parsley-Mayo, sliced hard-boiled eggs, diced celery

Cream cheese, smoked Gravlax salmon, dill, red onion, capers

Green goddess dressing, cucumbers sliced lengthwise

Fresh Peanut Butter, Banana, Bacon

Fresh peanut butter, hot sauce

Sliced salami, sliced young pecorino or provolone

Cobb Salad with Blue Cheese Dressing

Greens: romaine or iceberg, bib or Boston, watercress

Toppings:

crumbled bacon
chopped chicken or turkey, shrimp, ham, crab
diced hard-boiled egg
sliced green onion, diced cherry tomatoes (or salsa), chopped avocado
garnish: blue cheese crumbles

Dressing:

1/2 cup mayonnaise
1/4 cup sour cream
1/4 cup buttermilk
2 dashes Worcestershire sauce
1 tablespoons chopped chives
2 ounces, weight blue cheese crumbles
1 dash salt
1/4 teaspoon black pepper

Dressing: Process together the mayonnaise, sour cream, buttermilk, and Worcestershire until smooth. Stir in chives, blue cheese crumbles, salt, and

pepper. Taste and add more seasoning if needed. Cover and refrigerate for at least 2 hours before serving. Flavors deepen as it chills!

Chilled Avocado Soup with Crab meat Salad

Serves 6

Molly O'Neill, NY Times

Avocado Soup

6 avocados, peeled and pitted
1 clove garlic
2 cups buttermilk
4 cups milk or light cream
1 teaspoon salt
½ teaspoon freshly ground black pepper
Fresh cilantro, for garnish

1 tablespoon Dijon-style mustard
1 teaspoon salt, plus more to taste
1 teaspoon freshly ground black pepper, plus more to taste
½ cup olive oil
2 tablespoons capers, coarsely chopped
2 tablespoons pink peppercorns, ground
1 pound fresh lump crab meat, picked over for shells

Crab Meat Salad

¼ cup fresh lime juice

Avocado Soup: To make the soup, puree the avocados and garlic in a food processor until smooth. Place in a bowl and whisk in the buttermilk and milk or

cream until desired consistency is reached. Depending on the avocado, more or less milk or cream may be needed. Add salt and pepper and chill.

Crab Meat Salad: To make the crab meat salad, combine the lime juice, mustard and salt and pepper in a bowl. Whisk in the olive oil. Stir in the capers and peppercorns. Add the crab meat and toss. Adjust the seasoning and chill.

Ladle the soup into 6 bowls, add dollops of crab meat salad and garnish with cilantro leaves.

Smoked Salmon Salad

Serves 2

6 to 8 ounces gravlox smoked salmon - separated and cut into strips

baby spinach - stems removed

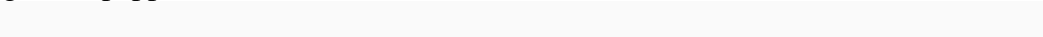
English cucumber - quartered then sliced

red onion - diced

feta cheese crumbles

Italian dressing (see recipe)

ground pepper



Easy Black Bean Nacho Salad

Optional: cooked ground beef (with Taco Seasoning), chicken or thin strips of steak

seasoned black beans, drained

romaine lettuce, shredded

salsa

shredded Mexican cheese blend

sour cream

nacho chips

sliced avocado or guacamole

lime wedges

Brown ground beef in a skillet over medium heat until crumbly and no longer pink, about 8 minutes; stir in taco mix and water. Cook beef mixture until thickened, about 10 more minutes.

Place black beans into a saucepan and bring to a simmer over medium heat.

Spread 1/2 of the shredded lettuce on a serving plate or shallow soup bowl. Then spread 1/2 of meat mixture, black beans, salsa and cheese in that order. Repeat with remaining ingredients. Top with avocado and sour cream. Scatter tortilla chips around the edge of the salad.

Cold Chickpea-Sesame Soup

Serves 3 lunch-size main servings

NY Times Cooking

2 to 3 tablespoons sesame seeds,
toasted
3 cups canned chickpeas, rinsed and
drained
3 tablespoons lemon juice
1 tablespoon olive oil, plus more for
drizzling
¼ teaspoon ground cumin
1 small garlic clove

Garnish:

1 cup chopped tomatoes
1 cup chopped cucumber
¼ cup chopped red onion
¼ cup chopped pitted Greek olives
¼ cup chopped fresh parsley
Salt and freshly ground black
pepper
½ cup crumbled feta

In a blender, grind sesame seeds into a paste. Add chickpeas, lemon juice, 1 tablespoon olive oil, cumin, garlic, a sprinkle of salt and pepper and 1 cup water. Blend until smooth and thin enough to pour, adding additional water if

necessary. Taste and adjust seasoning. (Notes: More garlic and lemon juice)
Chill.

Garnish: Combine the chopped tomatoes, cucumber, red onion, olives, parsley and a sprinkle of salt and pepper.

Pour chilled chickpea soup into bowls and top with the chopped-vegetable mixture, some crumbled feta and a generous drizzle of olive oil.

Fragrant Chicken Soup with Chickpeas and Vegetables

6 to 8 servings

2 tablespoons olive oil
1 Spanish onion, chopped
½ teaspoon kosher salt, more to taste
¾ teaspoon ground cinnamon
¾ teaspoon ground turmeric
½ teaspoon sweet paprika
½ teaspoon ground ginger
¼ teaspoon freshly grated nutmeg
¼ teaspoon ground black pepper
Pinch of cayenne
2 tablespoons tomato paste

2 celery stalks, diced
1 sweet potato, peeled and diced
1 quart chicken broth
2 pounds chicken thighs, skin removed
1 can (15 ounces) chickpeas, drained
½ cup chopped cilantro, more for garnish
1 tablespoon fresh lemon juice

Heat oil in a large soup pot over high heat. Add onion and salt and sauté until limp, 3 minutes. Add all spices and sauté until they release their fragrance,

about 2 minutes. Add tomato paste and sauté another minute, until darkened but not burned. (If tomato paste looks too dark too quickly, lower heat.)

Add celery and sweet potato and continue to sauté until celery starts to soften, about 10 minutes.

Return heat to high and add broth to pot. Bring to a simmer, then add chicken. Partially cover pot, lower heat to medium low, and simmer for 15 to 20 minutes or until chicken is thoroughly cooked. Remove chicken and cool somewhat; debone and cut into bite-sized pieces; set aside. Blend 1/2 cup of the chick peas and about 1/2 to 3/4 cups of the soup. Return the chicken, whole and pureed chick peas and cilantro to the pot.

Just before serving, reheat. Then stir in the lemon juice and more salt if desired. Garnished with cilantro.

Italian Chopped Salad with Salami

Serves 4 as a main course

Sara Welch

Note: For Greek salad substitute bay shrimp for salami, feta for mozzarella and Greek olives for Chick Peas

For the Salad:

3 cups romaine lettuce coarsely chopped

sliced hard salami cut into 1/2-inch strips

1/2 cup fresh mozzarella cut into 1/2 inch pieces

1/2 cup cherry tomato or red pepper chopped

3/4 cup cucumber chopped

1 cup chickpeas drained and rinsed

1 avocado peeled, pitted and diced

1/4 cup green onion thinly sliced

For the Dressing:

2 tablespoons lemon juice

2 tablespoons Dijon mustard

3 tablespoons red wine vinegar

3 teaspoons granulated sugar

2 tablespoons finely minced shallot

1/2 teaspoon dried oregano

2 teaspoons parsley, chopped

1/3 cup olive oil

Place the lettuce, chicken, mozzarella, tomato, cucumber, chickpeas, bacon, avocado and chives in a large bowl.

In a small bowl, whisk together the lemon juice, Dijon mustard, red wine vinegar, granulated sugar, shallot, oregano, parsley and olive oil.

Pour the dressing over the salad ingredients. Toss to coat. Serve immediately.

Shrimp Louis a la Mary's Woods

sliced Iceberg lettuce tossed with 1000Island dressing

mounded on the sides: coarsely chopped, peeled cucumber, halved cherry tomatoes, sliced egg

mounded in center: bay shrimp

Falafel Pita Sandwiches

Makes 5 Large Sandwiches Americas Test Kitchen

Note: If you must use canned, one 15 ounce can chickpeas equals 8 ounces dried. Make balls half the size of golf balls or after frying cut in half and fry an additional 3 minutes as mixture will be quite wet.

Falafel Mixture:

8 ounces dried chickpeas, picked over and rinsed

$\frac{3}{4}$ cup fresh cilantro leaves and stems

$\frac{3}{4}$ cup fresh parsley leaves

$\frac{1}{2}$ onion, chopped

2 garlic cloves, minced

$1\frac{1}{2}$ teaspoons ground coriander

1 teaspoon ground cumin

1 teaspoon salt

$\frac{1}{4}$ teaspoon cayenne pepper

$\frac{1}{4}$ cup flour

2 teaspoons baking powder

2 quarts vegetable oil for frying

Tahini Sauce:

$\frac{1}{4}$ cup tahini

$\frac{3}{4}$ cup plain Greek yogurt

(Continued)

juice of 1 lemon or to taste
1 teaspoon kosher salt
pepper

Pita Sandwiches:

1 package soft wheat pita

English cucumber, chopped
cherry tomatoes, quartered
feta cheese crumbled
5 to 7 square pieces of light foil
folded once into triangles
salt and pepper

Falafels: Place chickpeas in large container and cover with water by 2 to 3 inches. Soak at room temperature for at least 8 hours or up to 24 hours. Drain well.

Process cilantro, parsley, onion, garlic, coriander, cumin, salt, and cayenne in food processor for 5 seconds. Scrape down sides of bowl. Continue to process until mixture resembles pesto, about 5 seconds longer. Add chickpeas and pulse 6 times. Scrape down sides of bowl. Continue to pulse until chickpeas are coarsely chopped and resemble sesame seeds, about 6 more pulses. Transfer mixture to large bowl and set aside.

Whisk flour and $\frac{1}{3}$ cup water in bowl until no lumps remain. Microwave,

whisking every 10 seconds, until mixture thickens to stiff, smooth, pudding-like consistency that forms mound when dropped from end of whisk into bowl, 40 to 80 seconds. Stir baking powder into flour paste.

Add flour paste to chickpea mixture and, using rubber spatula, mix until fully incorporated. Divide mixture into 24 pieces and gently roll into golf ball–size spheres, transferring spheres to parchment paper–lined rimmed baking sheet once formed. (Formed falafel can be refrigerated for up to 2 hours.)

Heat oil in large Dutch oven over medium-high heat to 325 degrees. Add half of falafel and fry, stirring occasionally, until deep brown, about 5 minutes. Adjust burner, if necessary, to maintain oil temperature of 325 degrees. Using slotted spoon or wire skimmer, transfer falafel to paper towel–lined baking sheet. Return oil to 325 degrees and repeat with remaining falafel.

Tahini Sauce: Whisk tahini, yogurt, and lemon juice in medium bowl until smooth. Whisk in water to thin sauce as desired. Season with salt to taste; set aside. (Sauce can be refrigerated for up to 4 days. Let come to room temperature and stir to combine before serving.)

Pita Sandwiches: Heat pitas in oven wrapped in foil or individually for 10 seconds in microwave. For each sandwich, spread some sauce in the middle of the pita, Add 3 sliced falafels, some cucumber, tomato and feta. Top with more sauce. Wrap in foil triangle. (See Internet video.) Tightly twist the bottom of the foil to prevent the sauce from dripping out. Repeat for each pita sandwich.

Rock-Shrimp Roll

Serves 4

Gabrielle Hamilton, NY Times



$\frac{1}{2}$ cup kosher salt, plus more for seasoning
1 $\frac{1}{2}$ pounds peeled raw rock shrimp
 $\frac{1}{2}$ of 1 small white onion, finely minced
1 small celery rib from inner core, finely minced
5 tablespoons mayonnaise

Freshly ground black pepper
2 large, bushy branches of dill, stems removed, feathery leaves chopped
 $\frac{1}{2}$ of 1 lemon
4 tablespoons unsalted butter, at room temperature
4 hot dog buns, preferably potato or Premium Hot Dog Buns
2 large hard-boiled eggs, peeled then sliced into thin rounds using an egg slicer
1 small red or green Belgian endive, cut crosswise into thin coins

In a stockpot, bring 2 1/2 quarts of water to a rolling boil, and add the 1/2 cup salt. In a large bowl, prepare an ice bath with 3 to 4 quarts of cold water and about a quart of ice.

Season the shrimp all over with kosher salt, and turn off the heat under the boiling water. Wait 1 full minute before dropping the shrimp into the hot water. Let shrimp cook just until they lose their translucence, 1 to 2 minutes. Strain, then plunge into the ice bath just until cooled, no more than 2 minutes. Pat shrimp dry, and transfer to a cutting board. Roughly chop the shrimp by making a few cuts through the pile with your chef's knife until shrimp is cut into medium, bite-size pieces.

Transfer chopped shrimp to a bowl, and stir in the onion, celery and 3 tablespoons mayonnaise. Season to taste with kosher salt, pepper, chopped dill and a few drops of lemon juice. Set aside.

Heat a large cast-iron skillet over medium. Evenly butter the interior and exterior of each hot dog bun. Working in batches, toast the buns inside and out in the skillet until golden brown. (We love as much buttery griddled surface area as possible.)

To assemble, remove the buns from the skillet, and slather the interiors with the remaining mayonnaise. Evenly distribute the shrimp salad among the buns. Top each roll with alternating slices of hard-boiled egg and endive, then sprinkle each roll with a little kosher salt, a short grind of fresh black pepper and a few drops of lemon juice.

Salmon Salad with Avocado and Bacon

Serves 4

Sally McKenney

Salad:

2 6-ounce smoked salmon
¼ teaspoon kosher salt
¼ teaspoon black pepper
10 cups chopped romaine
2 cups cherry tomatoes, halved
2 coup croutons
1 avocado, halved, peeled and diced
6 slices cooked bacon, shopped

Dressing:

1/3 cup mayonnaise
½ cup plain Greek Yogurt
juice of 1 lemon or to taste
2 cloves garlic, minced
1 teaspoon white wine vinegar
1 teaspoon honey

Toss the avocado with a little lemon juice. Toss lettuce, tomatoes, croutons, avocado and bacon together. Whisk all of the dressing ingredients together and season with salt and pepper.

Chop up salmon and toss into salad along with the dressing.

Pepper Ricotta Toast

3 Servings

Francis Lam, NY Times Cooking

Pepper Spread

1 medium onion
2 tablespoons extra-virgin olive oil
kosher salt
3 medium red peppers
4 cloves garlic, thinly sliced
1 teaspoon fresh thyme leaves
1 teaspoon red-wine vinegar, or to taste

pinch of sugar

Assembly

6 large slices sourdough bread
whole milk ricotta cheese
kosher salt
Pepper Spread (see above)
basil leaves, roughly torn, for garnish

Pepper Spread: Heat oven to broil and set rack 4 to 5 inches from element. Cut peppers into quarters; stem and remove seeded. Flatten somewhat and place skin-side up on foil covered baking sheet. Broil 8 to 10 minutes until peppers are blackened. Remove peppers to a paper bag for 10 minutes of further cooking.

Peel off the blacked skin and slice 1/8-inch thick. Set aside.

Meanwhile, slice the onions thinly, into 1/8-inch half-moons. Heat the oil in a 12-inch, heavy, non-stick skillet over medium heat. Stir in onions, garlic and 1 big pinch of salt. Stir every couple of minutes so they become transparent without getting too much color.

Stir in the peppers and continue cooking. Keep a close eye on the pan, and stir more frequently and add a little water so it doesn't burn.

When the onions and peppers are very soft and spreadable add the thyme, vinegar and sugar; cook, stirring, for 1 more minute. Taste, and add more salt, vinegar or sugar, if desired. Remove from the heat, and let cool. Store, refrigerated, for up to 2 weeks. It tastes best at room temperature or warm.

Assembly: Toast the bread well; spread with ricotta and season with salt. Spread the peppers over the ricotta and garnish with basil leaves. Serve immediately.

Ahi Crostini

Serves one

3 diagonal slices toasted, until crisp, from thin baguette about 4-inches long

wasabi aioli

seared ahi about 4-inches long

pickled ginger or pickled red onion

thin radish slices

sesame seeds

sprouts

Assemble in order listed

Open-Face Meatball Subs

Serves 2

Ali Slagle, NY Times Cooking

2 Hoagie rolls, split and lightly toasted
4 large meatballs (Zupans), cut in half
1 cup marinara sauce
shredded mozzarella or provolone
grated Parmesan
fresh basil chiffonade

In a small, narrow casserole dish, add sauce and meatballs. Microwave 2 minutes. Add cheese and microwave an additional 1 minute.

Using a thin spatula, transfer meatballs onto rolls. Garnish with basil.

Lox and Bagels

lightly toasted bagels

whipped cream cheese

salmon lox (Zupans)

capers

minced red onion

garnish: lemon wedges, dill

Italian Hero Sandwich

Makes 2 sandwiches

Ali Slagle, NY Times Cooking

¼ cup red onion, thinly sliced

1 tablespoon red wine vinegar

¾ teaspoon dried oregano

kosher salt

2 hero or hoagie rolls

mustard and mayonnaise

2 ounces sliced provolone and/or low-moisture mozzarella cheese

6 ounces sliced Italian cured meats, such as salami and mortadella,

1 cup sliced pepperoncini

½ cup thinly slices iceberg or romaine lettuce

1 tablespoon extra-virgin olive oil

Rinse the red onion under cold water, then transfer to a large bowl. Add the red wine vinegar, dried oregano and 1 teaspoon salt. Stir to combine and set

aside.

Arrange the rolls cut side up so they lie flat. Spread with a thin layer of mustard and/or mayonnaise, if using. Shingle the entire surface with the cheese, then the cured meats. Scatter an even layer of pickled peppers.

Add the iceberg lettuce and olive oil to the onion-oregano mixture and toss until well coated. Season to taste with salt. Pile the lettuce on one side of the sandwich, then close the sandwich and press down lightly. If packing, wrap the sandwich tightly in parchment paper or foil, then cut in half crosswise. Sandwiches will keep for up to 4 hours refrigerated.

Torta Rustica With Ricotta and Spinach

Serves 10 to 12

NY Times Cooking

For the Dough:

2 ½ cups/310 grams all-purpose flour, plus more as needed
2 tablespoons granulated sugar
¼ teaspoon fine sea or table salt
¾ cup/170 grams cold unsalted butter, cut into pieces
1 large egg
1 large egg white (save the yolk for the egg wash)
Zest from 1 lemon
3 to 4 tablespoons iced dry white wine or ice water spiked with 1/2 teaspoon cider or white wine vinegar

For the Filling

3 cups/24 ounces whole-milk ricotta
1 tablespoon extra-virgin olive oil
About 5 cups/5 ounces baby spinach or chard, coarsely chopped
2 garlic cloves, finely grated or minced
½ teaspoon fine sea or table salt, plus more as needed
2 large eggs
2 cups/8 ounces shredded fresh mozzarella
1 cup/4 ounces grated Pecorino Romano or Parmesan (pecorino is

stronger, Parmesan is milder, or use a combination)

½ cup/4 ounces ham, diced
(optional)

½ cup chopped parsley

1 ½ teaspoons freshly ground black

pepper

⅛ teaspoon red-pepper flakes, plus more as needed

⅛ teaspoon freshly grated nutmeg

Egg wash (1 egg yolk beaten with 1 teaspoon water)

Make the dough: In a food processor, pulse together the flour, sugar and salt. Add butter and pulse until the mixture forms lima bean-size pieces.

Alternatively, mix together flour, sugar and salt in a large bowl, then add butter, working the pieces into the flour with your hands, squeezing and pinching them until the mixture looks like oatmeal.

Add egg, egg white and lemon zest, and pulse after each addition. If working by hand, whisk together egg, egg white and lemon zest in a separate bowl, then mix into the butter mixture. Slowly add iced wine, 1 tablespoon at a time, and pulse or mix by hand until the dough just comes together. You may not need all

the liquid. The dough should be moist, but not wet.

Turn dough out onto a lightly floured surface, and gather and press it into a ball. Divide into 2 portions, one slightly larger than the other, and shape into disks. Wrap the disks tightly with plastic wrap and refrigerate for at least 1 hour and up to 5 days.

When ready to bake, heat oven to 375 degrees.

Make the filling: If your ricotta seems watery, put it in a sieve and let it drain while you cook the spinach.

In a large skillet, heat oil over medium-high heat. Add spinach and cook until wilted, about 2 minutes. Stir in garlic and a large pinch of salt, and continue to cook until spinach is very dry, about 2 minutes longer. Transfer to a large bowl to cool. If any liquid accumulates as the spinach sits, pour it out of the bowl (you don't want it to water down the ricotta).

In a food processor, purée drained ricotta and eggs until just combined and smooth. Add to the bowl with the spinach and fold in mozzarella, pecorino, ham (if using), parsley, black pepper, 1/2 teaspoon salt, red-pepper flakes and nutmeg. Set aside when rolling out dough (or chill for up to 4 hours).

On a lightly floured surface, roll out the larger pastry dough disk to a 14-inch circle, about 1/8-inch thick. Fit dough into a 9-inch springform pan, pressing the dough up the sides of the pan. Scrape filling into crust and spread evenly. Roll out second pastry disk to a 12-inch circle, about 1/8-inch thick. Cut 1/2-inch-wide strips and weave into a lattice on top of the filling (See recipe for “Lattice Pie Crust Top”). Seal, trim and crimp the edges. Brush the top of the torta with the egg wash.

Place torta on sheet pan and bake until crust is crisp and brown, and filling is firm, 50 to 60 minutes. Cool on a rack for at least 45 minutes before serving.

Greek Salad

Serves 4

Dressing: (Italian)

¼ cup extra-virgin olive oil
3 tablespoons red wine vinegar
1 garlic clove, minced
½ teaspoon dried oregano, more for sprinkling
¼ teaspoon Dijon mustard
¼ teaspoon sea salt
Freshly ground black pepper

For the salad:

optional: romaine lettuce cut or torn

into bit-size pieces

1 English cucumber, cut lengthwise, seeded, and sliced ¼-inch thick
1 green bell pepper, chopped into 1-inch pieces
2 cups halved cherry tomatoes
5 ounces feta cheese, cut into ½ inch cubes*
⅓ cup thinly sliced red onion
⅓ cup pitted Kalamata olives
⅓ cup fresh mint leaves
optional: shrimp

Make the dressing: In a small bowl, whisk together the olive oil, vinegar, garlic, oregano, mustard, salt, and several grinds of pepper.

On a large platter, arrange the cucumber, green pepper, cherry tomatoes, feta cheese, red onions, and olives. Drizzle with the dressing and very gently toss. Sprinkle with a few generous pinches of oregano and top with the mint leaves. Season to taste and serve.

Eggs Benedict Salad

Serves 4

2 split English muffins, chopped into cubes and toasted

4 ounces Canadian bacon, cubed and browned, about 4 slices

4 large eggs, hard boiled, halved
mixed greens

¼ red onion, thinly sliced, soaked in salted water for 15 minutes, rinsed and dried on paper toweling

kosher salt and pepper

Hollandaise Dressing

1 large egg yolk

1+ tablespoon lemon juice, or to taste

4 tablespoons butter, melted and hot

¼ cup olive oil

1 spring dill leaves, chopped
salt and pepper

Hollandaise Dressing: Whisk the egg yolk and lemon juice in a large bowl, then gradually drizzle in the melted butter and olive oil, whisking constantly until thickened and smooth. Stir in dill and season with salt and pepper.

In a large bowl, combine the English muffin cubes, bacon cubes, green and red onion. Toss with the Hollandaise dressing. Place the sliced eggs on top. Sprinkle everything with salt and pepper.

Southern Deviled Ham

Makes about 3 cups

1/2 pound diced cooked ham not from the deli, about 2 cups

1/3 cup white onion diced

1 stalk celery diced

1/3 cup mayonnaise or more as needed

2 tablespoons Dijon mustard

1 tablespoon Worcestershire sauce

1 tablespoon pepperoncini juice

1 lemon zested

1 tablespoon brown sugar

tabasco to taste

1 tablespoon whole grain mustard

1 tablespoon lemon juice

2 tablespoons bread crumbs

Add all the ingredients except bread crumbs to the bowl of a food processor. Pulse to combine, scraping down the sides of the bowl as needed. Or use a food grinder with coarse-grind blade. Or chop and combine by hand. Stir in bread crumbs.

When the ham salad spread is smooth, transfer to an airtight container and refrigerate for several hours or overnight.

Serve slightly chilled or at room temperature with crackers or on cucumber slices. Can also be used as a filling for sandwiches.

Tomato Soup With Grilled Cheese

Yield: 4 servings

Eric Kim, NY Times Cooking

For the Tomato Soup

1 (28-ounce) can whole peeled tomatoes
¾ cup chicken or vegetable broth, plus more as needed
1 large yellow onion, coarsely chopped and sauteed
4 tablespoons unsalted butter
1½ teaspoons dried oregano

1 teaspoon granulated sugar
Salt and black pepper

For the Grilled Cheese

Mayonnaise
4 large slices sourdough bread
1 cup shredded low-moisture mozzarella (4 ounces)
¼ teaspoon dried oregano
2 tablespoons unsalted butter

Make the soup: Dump the canned tomatoes and their juices into a medium pot and, using your hands, tear into coarse chunks. Swish the broth in the empty tomato can and add to the pot.

Stir in the onion, butter, oregano and sugar, and season generously with

salt and pepper. Turn the heat to high and bring to a simmer. Reduce the heat to medium-low, cover and continue simmering, stirring occasionally, until the onion is tender and the tomatoes have broken down, 15 to 20 minutes.

Meanwhile, make the sandwiches: Spread a thin layer of mayonnaise on one side of each of the 4 bread slices and evenly sprinkle the cheese and a little oregano on top of the mayonnaise. Top with the cheese slices, mayonnaise-side down.

Melt 1 tablespoon butter in a large skillet over medium. Add the sandwiches and cook until golden brown on the bottoms, 2 to 3 minutes. Melt the remaining tablespoon of butter in the pan, then flip the sandwiches with a spatula, move them around to coat with the butter and cook until the other side is golden brown and the cheese is melted, 1 to 2 minutes. Turn heat to lowest setting to keep sandwiches warm.

Carefully purée the tomato soup using a blender until smooth and creamy, adding more broth if needed to loosen to your desired consistency. Season with salt and pepper. Transfer the grilled cheeses to a cutting board and cut each in half diagonally. Serve alongside the soup.

Ahi Crostini

Serves one

Assemble in order:

3 diagonal slices (about 4-inches long) wide baguette, toasted crispy

wasabi aioli

seared ahi about 4-inches long and $\frac{3}{4}$ -inches thick

pickled ginger or pickled red onion*

thin radish slices

sesame seeds, toasted

sprouts

Assemble ingredients in order listed.

*Pickled Onion: Boil 2 T white vinegar, 2 T water, pinch salt, sugar to taste. Pour over thinly sliced onion and let sit 20-30 minutes.

Shrimp Swiss Sandwiches

Serves 4

1 pound cooked shrimp, well drained and chopped

1 - 8 ounce can crushed pineapple, drained

2 large green onions, finely sliced

2-3 stalks celery, minced

6 to 8 tablespoon mayonnaise

juice of 1/2 lemon

1/4 teaspoon curry powder

8 slices Jarlsberg Swiss cheese

4 English muffins, halved

Press excess liquid from the crushed pineapple. Mix together, shrimp, pineapple, green onions and celery.

Mix together mayonnaise, lemon juice and curry powder. Add shrimp to the mayonnaise mixture and mix well.

Scoop mixture onto English muffin halves. Top each with a slice of cheese. Broil until cheese is melted and slightly brown. Turn off oven and close oven door. Let warm another 5 minutes or until hot throughout.

