

Recipes

FAVORITES COLLECTED FROM 2025



FROM OUR TASTIEST HOME MEALS



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T A S T Y T R E A T S

CLASSIC DEVILED EGGS

NYTimes Cooking | Alex Witchel

Ingredients:

- 6 large eggs
- 1 teaspoon Dijon mustard
- 1 to 2 dashes Tabasco sauce, to taste
- Salt, to taste
- $\frac{1}{4}$ teaspoon freshly ground black pepper
- 1 tablespoon snipped fresh chives
- 3 tablespoons mayonnaise
- Paprika, for garnish
- Whole fresh chives, for garnish

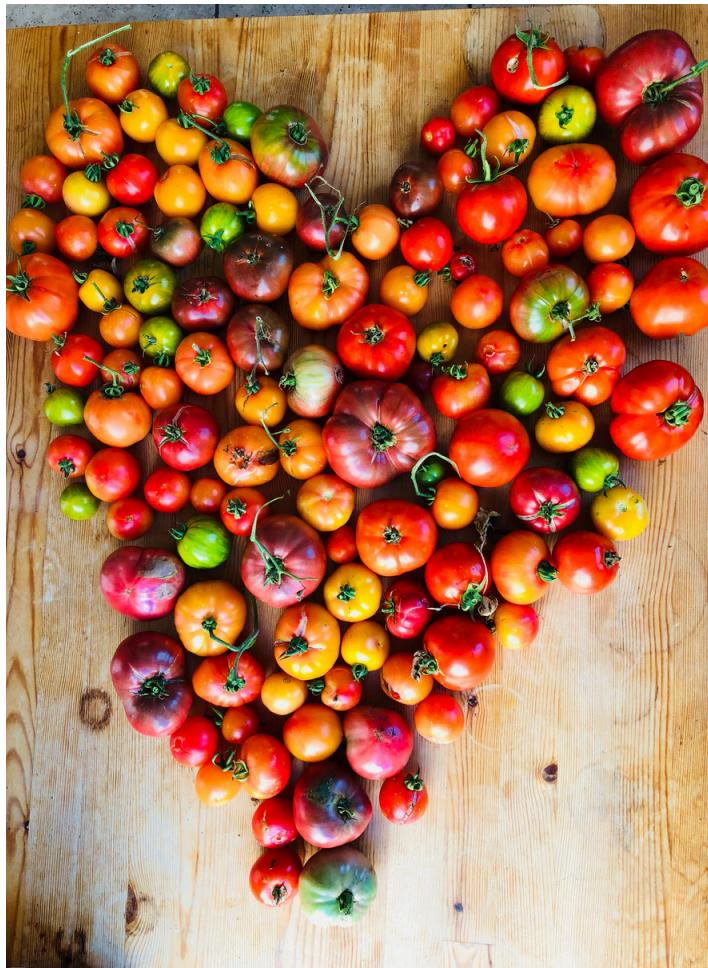


Instructions:

1. Rinse eggs with warm water, and place in a small saucepan. Cover with cold water, place the pan over medium-high heat and bring to a boil. Turn off heat, cover and let sit for 10-12 minutes. Drain, rinse under cold water or transfer to a bowl of ice and water, then peel. Cool in the refrigerator, loosely covered, for 15 minutes.
2. Halve eggs lengthwise, and carefully remove yolks. Place yolks in a bowl, and mash with a fork. Stir in mustard, Tabasco, salt, pepper, snipped chives and mayonnaise.
3. Fill each egg white with about $1\frac{1}{2}$ teaspoons of the egg-yolk mixture using a spoon or piping bag fitted with a star tip and dust the top with paprika. Arrange on a platter; garnish with whole chives.

BURRATA AND TOMATO SALAD WITH HARISSA DRESSING

Zena's Kitchen



Burrata is always a crowd pleaser but this salad/snack/appetizer really takes it to 11. I'm so grateful to my friend Charlotte for introducing me to the incredible recipes on zenaskitchen.com because there are so many gems on that site. Enjoy!

Ingredients:

- 1 tbsp rose harissa paste
- 2 tbsp balsamic vinegar
- 3 tbsp extra-virgin olive oil
- 1/2 tbsp honey
- 1 garlic clove, crushed
- 4 large beefsteak tomatoes
- Handful fresh basil leaves
- 2 x 150g burrata

Instructions:

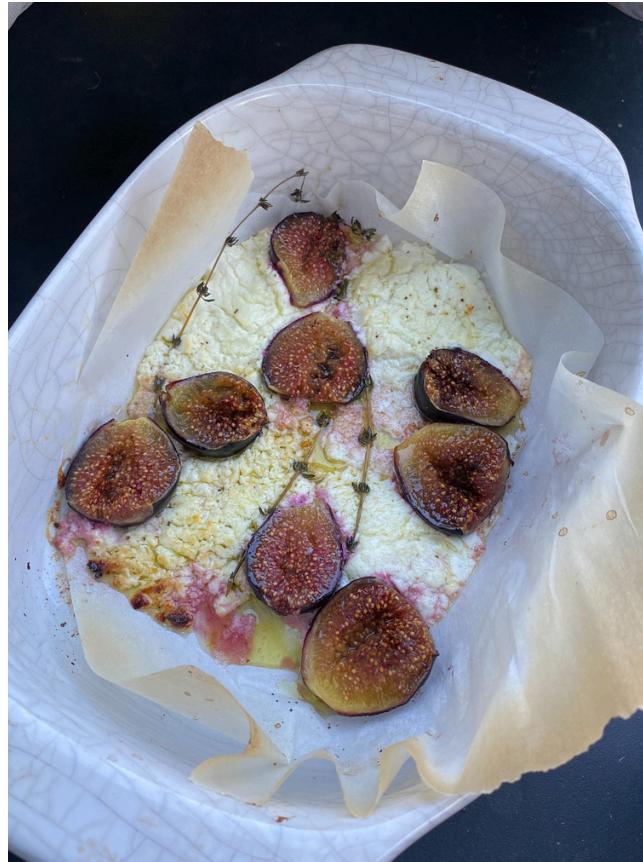
1. Place the harissa, balsamic vinegar, olive oil, honey and garlic in a bowl. Season with salt and pepper, to taste, and whisk until well-combined.
2. Slice the tomatoes and plate them up topped with basil. Tear over the burrata and finish it all off with that lovely harissa dressing. Serve with crusty bread and enjoy!

BAKED FIGS & GOAT CHEESE

NY Times | David Tanis

Ingredients:

- 18-ounce goat cheese log
- 4 fresh fig leaves, optional
- 10 ripe figs, stems on, halved lengthwise
- Salt and pepper
- 1 teaspoon chopped fresh thyme or rosemary
- 3 tablespoons olive oil



Instructions:

1. Heat oven to 400 degrees. Cut goat cheese into 6 thick slices. Line an 8-by 12-inch earthenware baking dish with fig leaves (if using). Arrange goat cheese in center of dish and surround with fig halves. Season lightly with salt and pepper, then sprinkle with thyme. Drizzle with olive oil.
2. Bake uncovered for 15 minutes, until both cheese and figs are softened. Run under broiler for 1 minute to brown. Let cool slightly before serving.

G R E E K G O D D E S S D I P

NY Times | Melissa Clark

Ingredients:

- $\frac{1}{2}$ cup packed fresh dill
- $\frac{1}{2}$ cup packed fresh mint
- $\frac{1}{2}$ cup packed fresh parsley
- $\frac{1}{3}$ cup packed fresh basil
- 2 garlic cloves, chopped
- 2 scallions, white & green parts, sliced
- $1\frac{1}{2}$ tablespoons freshly squeezed lemon juice
- Pinch kosher salt, more to taste
- $\frac{1}{2}$ cup extra virgin olive oil
- $\frac{1}{2}$ cup crumbled feta cheese
- $\frac{1}{2}$ cup Greek yogurt
- $\frac{1}{4}$ cup mayonnaise, optional
- Raw chopped vegetables or pita chips, for serving

Instructions:

1. Place dill, mint, parsley, basil, garlic, scallions, lemon juice and salt in a food processor and process until finely chopped.
2. With motor running, drizzle in the olive oil until incorporated. Add feta and process until smooth; pulse in yogurt. Taste dip and add more salt, if desired. If you like a creamier, richer dip, add mayonnaise and pulse to combine.
3. Serve dip immediately with vegetables or pita chips or cover and store in refrigerator for up to 3 days.

C R I S P Y S Q U A S H B L O S S O M S S T U F F E D W I T H G O A T C H E E S E

NYTimes Cooking | Yotam Ottolenghi

I must really love a decadent bite, because squash blossoms are not for the faint of heart. They wilt so quickly in the peak of summer heat when you bring them home from the farmer's market. They demand a very gentle hand while you stuff their petals with yummy, cheesy goo. And then you have to face frying them in hot oil for good measure. I like to add chopped mint to the filling for a little fresh lift.

Ingredients:

- 1 Tbs ground sumac
- Boiling water
- $\frac{1}{4}$ cup/50 grams ricotta
- 3 Tbs/50 grams soft goat cheese
- 1 tsp finely chopped oregano leaves
- 2 Tbs/10 grams chopped walnuts
- 1 lemon, finely grated to get 1 Tbs zest, then cut into wedges
- Flaky sea salt and black pepper
- 8 zucchini blossoms
- About $1\frac{1}{2}$ cups oil, for frying
- Scant $\frac{1}{2}$ cup/60 grams all-purpose flour
- $\frac{1}{8}$ tsp baking soda (bicarbonate of soda)
- $\frac{1}{3}$ cup plus 1 tablespoon ice-cold sparkling water



Instructions:

1. In a medium bowl, cover $\frac{3}{4}$ tablespoon of the sumac with 1 tablespoon of boiling water and leave to infuse for 5 minutes. Add both types of cheese, oregano, walnuts, lemon zest, $\frac{1}{4}$ teaspoon salt and a generous grind of pepper. Mix well.
2. Fill the flowers by carefully opening them and either spooning or piping about a tablespoon of the ricotta mixture into each, gently pushing the filling all the way to the bottom of each blossom but being careful not to fill them too much; if you can get someone to hold the flower open for you, it would make it much easier. Gently twist the tips of the petals to secure the filling inside and set aside until you're ready to fry.

3. Pour enough oil into a medium (about 8-inch/20-centimeter) nonstick frying pan so that the oil rises about 1 inch/2 centimeters up the sides of the pan. Place on a high heat for 5 minutes and then turn the heat down a fraction.
4. Meanwhile, mix the flour and baking soda together in a medium bowl. Slowly pour in the sparkling water, whisking continuously to form a smooth batter.
5. When bubbles start to surface in the oil, test it by dropping some batter into the oil: if it sizzles, you are ready. (The oil should hover between 320 and 350 degrees Fahrenheit/160 and 180 degrees Celsius.)
6. Lower a zucchini blossom into the batter, turning to coat completely, before carefully placing in the hot oil. Repeat, cooking a few blossoms at a time, adjusting the temperature between batches so they take about 30 seconds on each side to turn a golden brown. Use a slotted spoon to transfer to a paper towel-lined plate and then sprinkle with salt and the remaining $\frac{1}{4}$ tablespoon sumac. Serve at once with the lemon wedges alongside.



S A L A D S

ESALEN MASSAGED KALE SALAD

Esalen Institute

Many years ago my friend Suelyn introduced me to this amazing salad and it's become one of the meals I consume most frequently over the course of the year. It's a hearty, delicious salad and it keeps well if you don't finish on the first go. I add whatever is in my fridge in the moment but I think the avocado is essential!

Ingredients:

- 1/3 c Bragg's Liquid Aminos
- 1/3 c lemon juice
- 1/3 c flax seed oil or EVOO
- 1 small red onion
- sunflower seeds, pumpkin seeds, walnuts, quinoa and/or garbanzo beans
- 1/4 c hemp hearts (optional)
- 1 pound fresh kale, de-stemmed
- optional diced vegetables including avocado, bell pepper, tomato
- optional croutons



Instructions:

1. Halve, peel, and thinly slice the onion and put it in a small mixing bowl. Add the lemon juice and Braggs, toss, and let marinate for a bit to soften the onion. Add the olive oil and whisk to combine.
2. In a large salad bowl, combine the kale, sunflower seeds, pumpkin seeds, hemp hearts and whatever else you want to add (avocados etc). Add enough of the dressing to lightly coat the kale, and toss, massaging a bit to make sure that the dressing completely coats the kale. Massaged kale is easier on the digestive system too! Give the salad one more gentle toss to combine.

LITTLE GEM SALAD WITH CRISPY HALLOUMI

NYTimes Cooking | Ali Slagle

Pretty decadent because of the crumbled, salty, crispy halloumi! So delicious.!

Ingredients:

- 4½ tablespoons extra-virgin olive oil
- 8 to 9 ounces halloumi cheese, coarsely grated
- ¼ cup roasted, salted shelled pistachios, coarsely chopped (walnuts work too!)
- 1 tablespoon fennel, cumin or coriander seeds, or a mix
- Salt and black pepper
- 4 heads Little Gem lettuce or 2 romaine hearts, leaves separated (and torn if large)
- 1 shallot, thinly sliced
- 1 lemon

Instructions:

1. Heat 2½ tablespoons oil in a large nonstick skillet over medium. Add the halloumi, pistachios and seeds. Stir to coat in the oil, then spread in an even layer. Cook, occasionally stirring and spreading out, until the halloumi is golden-brown, 4 to 6 minutes. (At first, it will melt, but then it will crisp and brown.) Spread out on a plate to cool and season with pepper.
2. Add the lettuce and shallot to a large bowl. Season with salt and pepper. Zest and juice the lemon on top and toss to coat. Add the remaining 2 tablespoons oil and toss once more. Arrange the lettuces on a platter or serving plates; try to arrange the leaves cup side up so they catch the crumbs. Sprinkle with the halloumi crumbs, season with salt and pepper and eat right away.

C O B B S A L A D

NYTimes Cooking | Alison Roman

For the Dressing:

- 1 small shallot, thinly sliced into rings
- 3 tablespoons red-wine vinegar
- Kosher salt and ground pepper
- 1 tablespoon whole grain or Dijon mustard
- 3 tablespoons olive oil, plus more as needed



Ingredients for Salad Assembly:

- 4 large eggs
- 10 ounces thick-cut bacon (about 8 strips)
- 12 ounces boneless, skinless chicken breast (about 2 medium breasts)
- 1 head romaine lettuce, torn into bite-sized pieces or coarsely chopped
- 6 ounces small to medium tomatoes (about 6), sliced or quartered
- 1 avocado, thinly sliced or chopped
- 4 ounces blue cheese, crumbled
- 3 tablespoons finely chopped chives

Instructions:

1. Make the dressing: Cover shallot rings with vinegar and season with salt and pepper. Let sit for 5 minutes to lightly pickle the shallots and infuse the vinegar. Add mustard and 3 tablespoons olive oil and, using a fork, whisk to blend. Season with salt and more pepper, if needed.
2. Bring a small pot of water to a boil. Gently lower in 4 large eggs and boil for 8 minutes. Remove from heat and run cold water over to quickly chill. (You could throw a few ice cubes into the bowl as well.) Once the eggs are properly chilled, peel them and set them aside until you're ready to assemble the salad.

Continued...

3. Meanwhile, cook bacon in a large skillet over medium heat until crispy on both sides, 8 to 10 minutes. Transfer bacon to a paper towel-lined plate and let cool. Once cool enough to handle, coarsely chop bacon and set aside.
4. Drain all but roughly 2 tablespoons bacon grease from the skillet. (Toss the drained grease or reserve for another purpose.) Season chicken with salt and pepper and cook in the same skillet over medium-high heat until well browned on both sides and cooked through, 12 to 15 minutes. Transfer chicken to a large plate or cutting board.
5. Transfer any drippings (you should have at least 2 tablespoons) from the skillet to the bowl with the vinaigrette and whisk to blend, adding more olive oil if desired.
6. Once chicken is cool enough to handle, shred it into bite-sized pieces. (Alternatively, chop or slice it into bite-sized pieces.) Slice or chop the hard-boiled eggs.
7. Arrange lettuce in your largest serving bowl or platter. Drizzle about half the dressing over the lettuce and toss to combine; season with salt and pepper.
8. Arrange the chicken in the center of the bowl or platter in a straight line. Place the tomatoes on one side and the eggs on the other. Place the avocado next to the eggs, and the blue cheese next to the tomatoes. Sprinkle bacon in the center of the bowl. Spoon remaining dressing over the top and sprinkle with chives.

RED LEAF, AVOCADO & GRAPEFRUIT SALAD WITH OLIVE-MINT VINAIGRETTE

Pati's Mexican Table | Pati Jinich

Ingredients:

- 1 teaspoon red wine vinegar
- 3 tablespoons freshly squeezed lime juice
- 1 garlic clove, minced or pressed
- $\frac{1}{2}$ teaspoon kosher or coarse sea salt, or to taste
- $\frac{1}{4}$ teaspoon freshly ground black pepper, or to taste
- 3 tablespoons olive oil
- 3 tablespoons olive oil
- $\frac{1}{4}$ cup vegetable oil
- $\frac{1}{4}$ cup pitted and chopped kalamata olives
- 2 tablespoons chopped fresh mint
- 1 head red leaf lettuce, leaves separated, rinsed, dried, and thickly sliced
- 1 large ripe Hass avocado, halved, pitted, meat scooped out, and cut into chunks
- 1 pink grapefruit, peeled and cut into suprêmes

Instructions:

1. Combine the vinegar, lime juice, garlic, salt, and pepper in a small bowl. Slowly add the oils in a thin, steady stream, mixing with a whisk or a fork until the vinaigrette is emulsified. Stir in the olives and mint.
2. Put the lettuce in a large salad bowl and toss with half of the dressing. Arrange the avocado and grapefruit pieces on top, pour more dressing on top, and serve.



S O U P S

WHITE CHICKEN CHILI

NYTimes Cooking | Lidey Heuck

Ingredients:

- 2 tablespoons olive oil
- 1 large yellow onion, chopped
- 1 large jalapeño pepper, seeds and ribs removed, finely chopped
- about 5 cloves of garlic
- 1 teaspoon dried oregano
- 1teaspoon ground cumin
- ½teaspoon sweet paprika or chili powder
- Pinch of cayenne pepper, to taste
- 1teaspoon kosher salt, plus more to taste (such as Diamond Crystal)
- Freshly cracked black pepper
- 4cups low-sodium chicken broth
- 2(15-ounce) cans cannellini beans, rinsed and drained
- 2(4-ounce) cans diced green chiles
- 2½ to 3cups cooked shredded chicken (from 1 roast chicken or rotisserie chicken) OR poach 2 chicken breasts for 12-15 minutes and shred once cooked
- 1cup fresh or frozen corn kernels (optional!)
- Half a lime, plus lime wedges for serving
- Shredded Cheddar or Monterey Jack cheese, pickled jalapeño slices, diced avocado, sour cream, chopped fresh cilantro and crushed tortilla chips, for serving (optional)

Instructions:

1. In a large Dutch oven or pot, heat the olive oil over medium heat. Add the onion and jalapeño and cook, stirring often, until the onions are tender, about 6 minutes. Add the garlic, oregano, cumin, paprika, cayenne, salt and a few grinds of black pepper, and cook for 1 minute, until fragrant.
2. Add the chicken broth, cannellini beans and diced green chiles with their liquid; bring to a boil over medium-high heat. Lower the heat and simmer, stirring occasionally, until the broth has reduced by about half, 18 to 20 minutes. Off the heat, use a wooden spoon to mash some of the beans against the side of the pot. Continue mashing the beans until the broth is noticeably thicker.
3. Return the pot to medium, stir in the chicken and corn, and cook until heated through, about 3 minutes. Juice the lime half over the pot, then taste for seasonings and add more salt, black pepper, and cayenne, if desired.
4. Serve the chili in bowls topped as you like with a lime wedge, shredded cheese, pickled jalapeños, diced avocado, sour cream, chopped fresh cilantro, and/or crushed tortilla chips.

LENTIL TOMATO SOUP

NYTimes Cooking | Carolina Gelen

A favorite comforting and filling soup that tastes just exactly how a tomato soup should!

Ingredients:

- 4tablespoons unsalted butter
- 1½cups heavy cream
- 2medium shallots, finely chopped
- 1(28-ounce) can whole tomatoes
- 1(15-ounce) can lentils, rinsed
- Salt

Instructions:



1. In a medium pot over medium heat, melt the butter. Carefully add 1 cup heavy cream and bring to a boil over medium-high. Reduce the temperature to medium and simmer, occasionally stirring for 5 minutes, until the cream thickens, reduces to about a third of its initial volume, and resembles melted cheese while developing brown bits around the pot.
2. Add the shallots and continue stirring for 4 to 5 minutes, until there's very little cream at the bottom and caramelized brown bits all around the sides of the pot.
3. Add the tomatoes and their juices, crushing them with your hands as you add them to the pot, or crush them inside the pot, using a potato masher. Add the lentils, 2 cups of water and a big pinch of salt to season all the liquid. Scrape the brown bits off the bottom and sides of the pot into the liquid, using a wooden spoon or spatula.
4. Bring to a boil over medium-high. Partly cover the pot with a lid and boil, stirring occasionally, for 15 minutes. Add the remaining $\frac{1}{3}$ cup of cream and season with more salt, if needed.
5. Serve right away, or blend the soup using an immersion blender until as creamy as desired.

Z U C C H I N I & F E N N E L S O U P

Maria Amren | IO Insights Health and Fitness

Maria is a phenomenal health and fitness coach! She shared this fabulous recipe with us and it's become a favorite. It's quick, easy, delicious and virtuous!

Ingredients:

- Tbsp. extra virgin olive oil
- 3 Zucchini, chopped and peeled
- ½ vidalia onion, chopped
- ½ fennel bulb, chopped
- 3 cups chicken stock (low sodium)
- Salt and pepper to taste



Instructions:

1. Heat olive oil in a large skillet with zucchini, onion, and chopped fennel.
2. Season with salt and pepper.
3. Cook for about 10-15 min.
4. Add stock, bring to a boil and then simmer until soft.
5. Put everything in blender and blend.
6. Serve immediately and enjoy!

A V G O L E M E N O S O U P

Williams Sonoma

This soup is a family favorite. When we're feeling sick, when it's cold or raining out we all reach for this soup. It's delicious not just with parsley but with mint and dill too.

Ingredients:

- 8 cups (64 fl oz/2 L) chicken stock
- $\frac{3}{4}$ cup orzo
- 1 boneless, skinless chicken breast, cut crosswise into slices $\frac{1}{4}$ thick
- 5 eggs
- $\frac{3}{4}$ - 1 cup fresh lemon juice
- 1 tablespoon grated lemon zest
- salt and pepper
- 2 tablespoons finely chopped parsley

Instructions:

1. In a large saucepan, bring the stock to a boil over medium heat. Reduce the heat to medium-low, add the orzo or other pasta and cook, uncovered, until very tender, 15-20 minutes. About 5 minutes before the pasta is done, add the chicken breast slices.
2. Place the eggs in a mixing bowl. Whisk the eggs while pouring in the lemon juice. Stir in the zest. Whisking continuously, slowly pour a ladleful of the hot stock into the egg mixture. Reduce the heat to very low. Then, while whisking the soup in the pan, slowly pour in the egg mixture; the soup should thicken slightly
3. Season to taste with salt and white pepper. Remove from the heat, ladle immediately into warmed bowls and garnish



MAIN DISHES

P A L A K P A N E E R

Feast | Anissa Helou

Once I added Fenugreek leaves to my spice drawer my life was changed 😊 This is a relatively easy recipe, once you have all the ingredients, but it is so delicious and you will feel very satisfied and proud of yourself every time you make the dish.

Ingredients:

- 1 tablespoon vegetable oil
- 14 ounces (400 g) baby spinach – usually I'll add ~a head of steamed broccoli if I have it!
- 1 tablespoon ghee
- $\frac{1}{2}$ teaspoon cumin seeds
- 1 medium onion finely chopped
- 1 small green chili, seeded and thinly sliced
- $\frac{1}{2}$ inch (1 cm) fresh ginger, peeled and minced to a fine paste
- 1 clove garlic, minced to a fine paste
- $\frac{1}{2}$ teaspoon Kashmiri chili powder
- $\frac{1}{2}$ teaspoon cumin seeds
- 2 teaspoons ground coriander
- 3 medium tomatoes
- Sea Salt
- 5 ounces paneer, cut into cubes
- 1 tablespoon heavy cream
- $\frac{1}{4}$ teaspoon garam masala (grind 1 clove, 1 green cardamom pod, and $\frac{1}{2}$ cinnamon stick)
- Pinch of crumbled dried fenugreek leaves
- White rice or roti, for serving

Instructions:

1. Heat the oil in a large skillet over medium-high heat until hot. Add as much spinach as you can fit into the pan, remembering that it will wilt very quickly, and sauté until just wilted, 3 to 4 minutes. You may have to do this in several batches, adding a little more oil in between batches. Place the cooked spinach in a colander to drain off any excess liquid.
2. Melt the ghee in a deep sauté pan over medium heat. When the ghee is hot, add the cumin seeds and let them sizzle. Add the onion and chili and sauté until the onion is golden brown, about 10 minutes. Add the ginger and garlic and sauté for a minute or so. Then stir the Kashmiri chili powder and coriander.
3. Add the tomato puree and salt to taste and let bubble for 5 minutes or so, until the drained spinach. Mix well and cook for 5 more minutes. Add the x well. Reduce the heat to low, cover, and cook for a couple of minutes, until ing is well blended. Add a little water if the mixture is too dry and taste for salt. ase the heat to medium and cook for about 10 minutes, until the spinach is done d there is hardly any sauce left. Add the cream, garam masala, and the crumbled fenugreek leaves and mix well. Cook for a couple more minutes, Transfer to a serving dish and serve hot with rice or roti.

OVEN ROASTED CHICKEN SHAWARMA

NYTimes Cooking | Sam Sifton

Ingredients:

- 2 lemons, juiced
- $\frac{1}{2}$ cup plus 1 tablespoon olive oil
- 6 cloves garlic, peeled, smashed and minced
- 1 teaspoon kosher salt
- 2 teaspoons freshly ground black pepper
- 2 teaspoons ground cumin
- 2 teaspoons paprika
- $\frac{1}{2}$ teaspoon turmeric
- A pinch ground cinnamon
- Crushed red pepper, to taste
- 2 pounds boneless, skinless chicken thighs
- 1 large red onion, peeled and quartered
- 2 tablespoons chopped fresh parsley

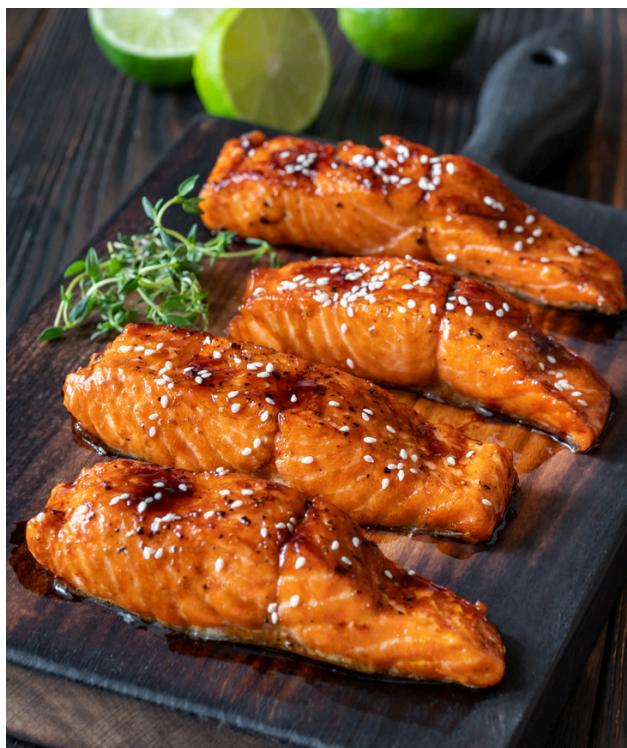


Instructions:

1. Prepare a marinade for the chicken. Combine the lemon juice, $\frac{1}{2}$ cup olive oil, garlic, salt, pepper, cumin, paprika, turmeric, cinnamon and crushed red pepper in a large bowl, then whisk to combine. Add the chicken and toss well to coat. Cover and store in refrigerator for at least 1 hour and up to 12 hours.
2. When ready to cook, heat oven to 425 degrees. Use the remaining tablespoon of olive oil to grease a rimmed sheet pan. Add the quartered onion to the chicken and marinade, and toss once to combine. Remove the chicken and onion from the marinade, and place on the pan, spreading everything evenly across it.
3. Put the chicken in the oven and roast until it is browned, crisp at the edges and cooked through, about 30 to 40 minutes. Remove from the oven, allow to rest 2 minutes, then slice into bits. (To make the chicken even more crisp, set a large pan over high heat, add a tablespoon of olive oil to the pan, then the sliced chicken, and sauté until everything curls tight in the heat.)
4. Scatter the parsley over the top and serve with tomatoes, cucumbers, pita, white sauce, hot sauce, olives, fried eggplant, feta, rice — really anything you desire.

HONEY GARLIC GLAZED SALMON

thechunkychef.com



Salmon Ingredients:

- 4 (6oz each) salmon filets
- ½ tsp kosher salt
- ½ tsp black pepper
- ½ smoked paprika (or regular)
- ¼ tsp blackening seasoning (optional)

Sauce Ingredients:

- 3 Tbsp butter
- 2 tsp olive oil
- 6 cloves garlic minced
- 2 Tbsp honey
- 3 Tbsp water
- 3 Tbsp soy sauce
- 1 Tbsp sriracha sauce
- 2 Tbsp lemon juice

Instructions:

1. Pat salmon dry, then season with salt, pepper, paprika and blackening seasoning (if using). Set aside. Adjust oven rack to middle position, then preheat broiler.
2. Add butter and oil to a large, oven-safe skillet over MED-HIGH heat. Once butter is melted, add garlic, water, soy sauce, sriracha, honey and lemon juice and cook 30 seconds or so, until sauce is heated through.
3. Add salmon, skin side down (if using salmon with skin), and cook 3 minutes. While salmon cooks, baste frequently with sauce from the pan by spooning it over the top of the salmon.
4. Broil salmon for 5-6 minutes, basting with sauce once during the broil, until salmon is caramelized and cooked to desired doneness.
5. Garnish with minced parsley if desired.

C R A B C A K E S

[NYTimes Cooking | Pierre Franey](#)

Ingredients:

- large eggs, well beaten
- $\frac{1}{2}$ cup chopped celery (we usually add bell pepper, corn, jalapeño when in season)
- 1 cup crushed Saltine crackers (or we substitute panko)
- 3 tablespoons mayonnaise
- 1 tablespoon Dijon-style mustard
- 1 teaspoon Old Bay Seasoning
- $\frac{1}{4}$ teaspoon red hot pepper flakes
- 2 teaspoons Worcestershire sauce
- 2 tablespoons finely chopped parsley sprigs (we like to add dill as well)
- $\frac{1}{2}$ cup finely chopped scallions
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon freshly ground pepper
- 1 pound crab meat, lump preferred, shell and cartilage removed
- $\frac{1}{2}$ cup finely ground fresh bread crumbs
- $\frac{1}{4}$ cup vegetable oil

Instructions:

1. In a large mixing bowl combine the eggs, celery, saltines, mayonnaise, mustard, Old Bay Seasoning, pepper flakes, Worcestershire sauce, parsley, scallions, salt and pepper, and blend well. Add the crab meat, folding it in lightly without breaking it up.
2. Divide the mixture into 12 equal portions. Shape them into hamburger-like patties. Dredge them lightly in the bread crumbs.
3. Heat approximately 2 tablespoons of the oil in a nonstick skillet over medium heat. Saute the crab cakes 2 to 3 minutes on each side or until golden brown, using the remaining 2 tablespoons oil if necessary. Drain on paper towels immediately. Serve the crab cakes with lemon, aioli or remoulade!

VIETNAMESE BRAISED RIBS

NYTimes Cooking | David Tanis



Ingredients:

- 2 medium shallots, finely chopped
- 2 lemongrass stalks, tough outer layer removed, lightly smashed and very finely chopped (about 2 tablespoons)
- 2 Tbsp soy sauce
- 1 Tbsp fish sauce (such as Red Boat)
- 1 Tbsp hot chile paste (such as sambal oelek)
- 2 tspn kosher salt
- 2 Tbsp brown sugar
- 2 tspn Chinese five-spice powder
- 1 Tbsp grated garlic
- 2 Tbsp finely chopped or grated ginger
- 3 to 4 pounds baby back ribs
- 4 scallions, slivered for garnish
- Cilantro and mint sprigs, for garnish

Instructions:

1. Make the marinade: In a small bowl, put the shallots, lemongrass, soy sauce, fish sauce, chile paste, salt, sugar, five-spice powder, garlic and ginger. Mix well.
2. Put the meat in a deep baking dish or roasting pan and add marinade. Using your hands, coat ribs well. Let marinate, refrigerated, for at least 2 hours and preferably overnight, well wrapped. Bring back to room temperature before proceeding.
3. Heat oven to 450 degrees. Add 2 cups water to the pan, cover tightly with foil and place pan in oven. Cook for 30 minutes, then reduce heat to 350 degrees for 1 hour more. When done, the meat should be very tender, nearly but not quite falling off the bone. Remove cover and return to the oven for about 15 minutes until the ribs are nicely browned.
4. Remove ribs from pan. Pour pan juices into a saucepan and skim fat. Reduce over high heat until somewhat thickened, about 5 minutes. Meanwhile, divide ribs with a sharp knife and pile them onto a platter.
5. Serve family style with steamed rice and pan juices. Garnish with scallions, cilantro and mint sprigs.

TACOS DE CARNITAS

NYTimes Cooking | Tara Duggan, Kim Severson

Ingredients:

- 3 pounds pork shoulder, either butt or picnic
- 7 strips orange zest
- 5 garlic cloves, minced
- 1 large onion, chopped, plus finely chopped onion for garnish
- 1½ teaspoons crushed red pepper flakes
- 1 cinnamon stick, preferably Mexican canela
- 2 bay leaves
- 1½ teaspoons crushed dried oregano leaves, preferably Mexican
- 1½ teaspoons kosher salt, more to taste
- ¼t easpoon ground cloves
- 24 small corn tortillas, warmed, for serving
- Chopped cilantro for garnish
- Salsa for garnish

Instructions:

1. Trim any thick fat from surface of pork. Cut meat into 1-inch cubes, discarding any that are pure fat. Put pork in a large pot. Add enough water to cover by 2 inches, orange zest, garlic, chopped onion, red pepper flakes, cinnamon, bay leaves, oregano, 1½ teaspoons salt and the cloves.
2. Bring to a boil, then reduce to a simmer. Skim off any scum that forms on surface. Simmer uncovered for 1½ hours, until pork is very soft; add water if necessary to keep meat submerged. Season with salt, then continue to cook until water has evaporated, about 30 minutes. Cook a little longer to fry meat slightly; cook even longer if you prefer crisper meat. Stir often and add a bit of water if meat sticks or seems about to burn.
3. Remove bay leaves and cinnamon stick. Spoon a few tablespoons of carnitas onto each tortilla. Top each taco with cilantro, finely chopped onion and salsa. Serve.

SHORT CUT DAN DAN NOODLES

The Woks of Life | Bill, Judy, Sarah & Kaitlin Leung

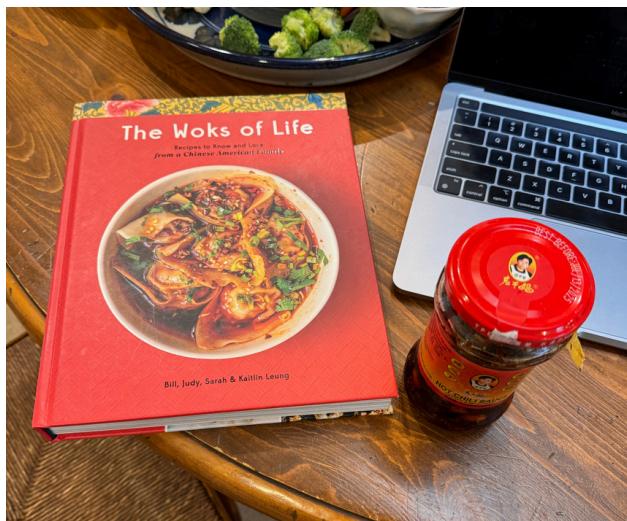
For Each Serving of Noodles

(multiply as needed)

- 3 to 4 oz ground pork or chicken
- 1 tsp Shaoxing wine
- $\frac{1}{4}$ tsp cornstarch
- 1 Tbsp neutral oil
- 2 medium garlic cloves minced
- 2 Tbsp Sichuan preserved vegetables (I never add these!)
- 5 oz fresh white wheat noodles or 1.5 oz dried white wheat noodles
- 1 handful of fresh spinach leaves
- 2 Tbsp Shortcut Dan Dan Sauce

For Shortcut Dan Dan Sauce:

- $\frac{1}{2}$ cups chili oil
- $\frac{1}{3}$ cup light soy sauce
- 1 Tbsp sugar
- 2 Tbsp Chinese sesame paste
- 5 teaspoons dark soy sauce
- 4 tsp chicken bouillon paste
- 1 tsp ground Sichuan peppercorns
- $\frac{1}{4}$ tsp five-spice powder



MAKE THE SAUCE:

1. In a sterilized airtight glass jar (large enough to hold $2\frac{1}{4}$ cups of sauce), mix the chili oil, light soy sauce, sugar, sesame paste, dark soy sauce, chicken bouillon paste, ground Sichuan peppercorns, and five-spice powder. Stir with a clean spoon until thoroughly combined, then close with a tight-fitting lid.

2. Store in the refrigerator for up to 6 months. Be sure to use only clean utensils when handling and stir thoroughly prior to each use.

ASSEMBLE AND SERVE:

1. Marinate the ground pork with the Shaoxing wine and cornstarch for 15 minutes.
2. Meanwhile, bring a large pot of water to a boil.
3. Heat a wok over high heat. When the wok is just beginning to smoke, add the neutral oil. Add the seasoned pork and brown it, stirring often, until crispy and golden, about 1 to 2 minutes. Add the garlic and Sichuan preserved vegetables and cook for 1 minute to take the raw edge off the garlic.
4. Cook the noodles according to the package instructions.
5. Add the spinach to the noodles in the last 30 seconds of cooking. (Be sure to boil the noodles after you cook the pork. You don't want the noodles sitting around, or they'll clump.)
6. Drain the noodles and spinach and divide them among your intended number of serving bowls. Top each bowl with the sauce and the pork mixture. Serve immediately, stirring the noodles in the bowls to combine the ingredients. (If needed, add a spoonful or two of the noodle-cooking water to loosen the noodles and sauce.)

SWEETS

A Few Favorite Desserts



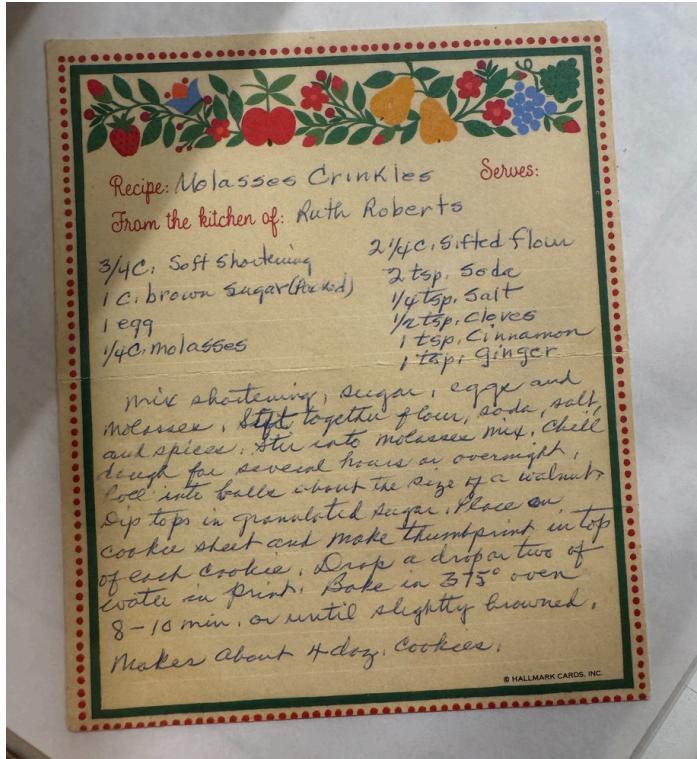
MIMI'S MOLASSES CRINKLE COOKIES

Ruth Roberts

Annie's grandparents, Mimi and Gramps, were famous for these delicious cookies.

Ingredients:

- 3/4 cup shortening
- 1 cup brown sugar (packed)
- 1 egg
- 1/4 cup molasses
- 2 1/4 cup sifted flour
- 1 tsp baking soda
- 1/4 tsp
- 1/4 tsp cloves
- 1 tsp cinnamon
- 1 tsp ginger



Instructions:

1. Mix shortening, sugar, egg and molasses.
2. Sift together flour, baking soda, salt and dry spices.
3. Stir dry ingredients into molasses mix.
4. Ball up dough and chill for several hours or overnight.
5. Roll into balls about the size of walnuts.
6. Dip tops into granulated sugar.
7. Place on cookie sheet and make thumbprint in each cookie.
8. Bake in 375 degree oven for 8-10 minutes or until slightly browned.

Makes about four dozen cookies.

STRAWBERRY SPOON CAKE

NYTimes Cooking | Jerrelle Guy



Ingredients:

- $\frac{1}{2}$ cup/115 grams unsalted butter (1 stick), melted, plus more for greasing
- 5 ounces/145 grams frozen and thawed or fresh, hulled strawberries (about 1 cup)
- $\frac{2}{3}$ cup/150 grams packed light brown sugar
- $\frac{1}{2}$ cup/120 milliliters whole milk, at room temperature
- $\frac{1}{2}$ teaspoon kosher salt
- 1 cup/130 grams all-purpose flour
- 1 teaspoon baking powder
- Vanilla ice cream, for serving

Instructions:

1. Heat oven to 350 degrees and grease an 8-inch (square or round) baking dish with butter. Set aside.
2. Using your hands or the back of a fork, mash the berries to release all their juices, and stir in $\frac{1}{3}$ cup of the brown sugar. Set aside.
3. In a medium bowl, whisk together the melted butter, remaining $\frac{1}{3}$ cup brown sugar, milk and salt, then add the flour and baking powder and continue whisking just until the batter is smooth. Transfer the batter (it's not much) to the greased baking dish, and spread evenly into corners.
4. Spoon the strawberries and all their juices over the top of the cake batter. Place in the oven and bake for 20 to 25 minutes, or just when a toothpick comes out clean in the center. Remove from the oven and allow to cool for 3 to 5 minutes before spooning into bowls. Serve warm with ice cream.

HAWAIIAN TOFFEE PIE

Kona Village

Ingredients:

- Cookie Crust
 - 2 cups oreo cookie crumbs
 - $\frac{1}{4}$ cup macadamia nuts, toasted
 - $\frac{1}{4}$ cup butter, melted
- Ganache
 - 1 cup heavy cream
 - 10 oz semisweet chocolate
 - $\frac{1}{4}$ cup hazelnut Italian syrup
- Caramel Center
 - $\frac{3}{4}$ cup light brown sugar
 - $\frac{1}{2}$ cup butter
- 1 cup toasted macadamia nuts

Instructions:

1. **Cookie Crust:** Melt butter and add the crumbs and macadamia nuts (optional). Stir until combined. Form into 8-9" pie pans. Refrigerate until well chilled.
2. **Ganache:** Bring heavy cream to scalding in a heavy saucepan. Add chopped semisweet chocolate, allow to sit 5 minutes. Whisk until smooth, then whisk in the hazelnut syrup. Set aside.
3. **Caramel Center:** Melt butter in heavy saucepan on medium heat. Add brown sugar, whisk until smooth. Increase heat to medium-high heat and bring to a vigorous boil, whisking regularly. Reduce heat to medium and continue to boil, stirring regularly for 7 minutes. Remove from heat and whisk in cream. Set aside.
4. **Compile:** Pour 1/2 of Ganache into pie shells. Refrigerate until firm. Sprinkle 1 C. chopped mac nuts into pie. Pour layer of caramel over mac nuts. Refrigerate until firm. Pour remaining ganache over caramel layer, chill until firm. Top with whipped cream!