



Andrew Zimmern's

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Andrew Zimmern

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KIELBASA & SPLIT PEA SOUP

SERVINGS: 12

- 1 teaspoon caraway seeds
- 2 tablespoons unsalted butter
- 1 pound Polish kielbasa links
- 1 1/2 cups diced onion
- 1 cup sliced fennel
- Sea salt
- Handful of fresh thyme sprigs, in a bouquet garni
- 2 cups sliced carrots
- 2 cups sliced celery
- 1 ham hock or smoked pork shank
- 3 cups chopped escarole
- 1 1/2 cups green split peas
- 1 1/2 cups yellow split peas
- 2 quarts chicken broth
- Freshly ground white pepper
- White vinegar, hot sauce and crusty bread, for serving

Toast the caraway seeds over medium heat, stirring until fragrant, about 2 minutes. Finely grind the seeds in a spice grinder.

In a large pot, melt the butter. Add the sausage and cook over moderate heat until browned all over, about 5 minutes. Transfer the sausage to a plate and reserve.

Add the onion and fennel to the pot. Season with salt and cook for 4 minutes. Next, add the caraway, thyme, carrots and celery. Cook for another couple minutes then add the ham hock, escarole and split peas. Stir and pour in the chicken stock. Bring to a boil, then lower the heat to maintain a simmer, cover and cook for about 1 hour.

Remove the ham bone and reserve to a plate. Thinly slice the sausage, add it to the soup and simmer until the sausage is heated through, about 10 minutes. Chop up some of the ham from reserved ham hock and add to the soup. Season the stew with salt, white pepper, a teaspoon of white vinegar and hot sauce. Serve with crusty bread.

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THAI-STYLE CUCUMBER SALAD

SERVINGS: 4

- 2 English cucumbers
- 1/2 cup white vinegar
- 1/2 cup sugar
- 1 teaspoon sea salt
- 2 Thai chiles, finely minced
- 1 red onion, peeled and thinly sliced
- 1/2 cup cilantro leaves, chopped
- Crushed roasted peanuts for garnish

Split the cucumbers lengthwise and thinly slice across them.

In a bowl, combine the vinegar, sugar, salt, and Thai chiles. Mix well together until the sugar is dissolved. Sometimes I hold my bowl over a burner on the stove to warm it. If you do, cool the dressing well.

Stir in the cucumbers and onions. Garnish with the nuts and cilantro leaves. Serve.



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BANG BANG TOTS

- 2 quarts peanut oil
- 4 cups frozen tater tots

Sauce

- 1 teaspoon chile flakes
- 2 teaspoons black sesame seeds
- 1/4 cup sugar
- 1/4 cup fish sauce
- 1/3 cup Thai sweet chile sauce
- 2 tablespoons lime juice
- 12 slices of fresh ginger
- 1 tablespoon peanuts, crushed
- 2 scallions, thinly sliced
- 2 tablespoons fresh mint, chopped
- 2 tablespoons cilantro, minced
- 1 jalapeño, thinly sliced

Garnish

- 1 tablespoon peanuts, toasted and crushed
- Small handful mint leaves
- 1 tablespoon scallions, thinly sliced

In a large heavy pot or wok, heat the peanut oil to 385 degrees F. Add the tater tots and fry for 5 to 6 minutes, or until brown and crisp. Drain on a paper towel and season with salt.

Place the chile flakes and sesame seeds in a sauté pan over medium heat. Allow to toast for a minute, then add all of the remaining sauce ingredients. Stir to combine and dissolve the sugar. Cook the sauce until thickened and glazy, about 3 minutes. Add hot tater tots and cook for another minute, tossing to coat all of the tots. Pour out onto a plate and garnish with crushed peanuts, mint and scallions. Sprinkle with the scallions and crushed peanuts. Garnish with mint leaves.

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MUFFULETTA SANDWICH

SERVINGS: 6 to 8

Pickled Red Onion

- 1/2 cup sugar
- 1 red onion, thinly sliced
- 1 cup white vinegar

Olive Relish

- 3 tomatoes, minced
- 1 onion, minced
- 2 cups mixed olives, sliced
- 1 cup celery, minced
- 3 hot peppers, minced
- 1/2 cup parsley, minced
- 1 cup marinated sweet cherry peppers, minced
- 1/2 cup olive oil
- 1/3 cup red wine vinegar
- 1 clove garlic, minced
- 1 tablespoon dried oregano
- 1 cup basil leaves, sliced
- Salt and pepper to taste

Muffuletta

- 1 large Italian or French bread loaf
- 3/4 pound sliced ham
- 3/4 pound sliced provolone
- 3/4 pound sliced salami
- 3/4 pound sliced mortadella
- 1/2 head red leaf lettuce

Dissolve the sugar in the white vinegar. Add the sliced red onion and marinate in the refrigerator overnight.

In a large bowl, mix together all of the sandwich relish ingredients. It gets better the longer it marinates, so allow it to sit overnight in the fridge if you can.

Slice the loaf in half. Put a thick layer of the olive relish on the bottom piece of bread. Layer with slices of ham, provolone, salami and mortadella. Top with pickled red onion, a few pieces of lettuce and a couple more scoops of olive relish. Drizzle the top piece of bread with olive oil then cover the sandwich. Once you've built the sandwich, wrap it tightly in plastic wrap. Let it sit for 2 hours, turning half way through to allow the juices to be absorbed equally in the bread halves. Cut into pie slices for serving.



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A close-up photograph of two crab cakes. The one in the foreground is on a white rectangular plate, garnished with a sprig of dill and a lemon wedge. The one in the background is on a similar plate, slightly out of focus. The crab cakes are golden-brown and have a textured, crumbly appearance.

CRAB CAKES

SERVINGS: 4

- 1 large egg, beaten
- 1/2 cup mayonnaise
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1/2 teaspoon hot sauce
- 1 pound jumbo lump crab meat, picked over
- 20 saltine crackers, finely crushed
- 1/4 cup canola oil
- Lemon wedges, for serving

In a small bowl, beat the egg. Add mayonnaise, mustard, Worcestershire sauce and hot sauce, whisk until smooth.

In a medium bowl, lightly toss the crabmeat with the cracker crumbs. Gently fold in the mayonnaise mixture. Cover and refrigerate for at least 1 hour.

Scoop the crab mixture into eight 1/3-cup mounds; lightly pack into 8 patties, about 1 1/2 inches thick. In a large skillet, heat the oil until shimmering. Add the crab cakes and cook over moderately high heat until deeply golden and heated through, about 3 minutes per side. Transfer the crab cakes to plates and serve with lemon wedges.

MAKE AHEAD The crab cakes can be prepared through Step 2 and refrigerated overnight.

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FRIED CHICKEN SUMMER ROLLS

SERVINGS: 16 rolls

- 3 chicken breasts
- 1 tablespoon olive oil
- Peanut oil, for frying
- 2 cups flour, seasoned with salt and pepper
- 4 eggs, beaten
- 3 cups Panko breadcrumbs
- 25 8-inch rice paper sheets
- 1/2 pound dry rice stick vermicelli, cooked according to package directions and drained
- 8 ounces fresh bean sprouts
- 1 head romaine lettuce, julienned
- 1/2 cup cilantro leaves
- 1/2 cup mint leaves
- 1 cucumber, peeled, seeded and julienned
- 4 tablespoons peanuts, toasted and ground
- 1 large bunch of chives
- Peanut sauce ([recipe](#))

Drizzle the chicken with olive oil. Place each chicken breast between two sheets of plastic wrap, and pound them out with a meat mallet until they're about 1/4-inch thick.

Heat peanut oil in a large work or heavy-bottomed pan to 375 degrees F. Dredge each piece of chicken into heavily seasoned flour. Dip it into the egg, allowing the excess liquid to drip off, then into the panko breadcrumbs.

Fry the chicken pieces in the peanut oil for 5 to 6 minutes, or until golden brown and cooked through. Let cool on a paper towel for 15 minutes, then slice into 1/2-inch strips. Reserve.

Wet a paper towel and place on the counter or cutting board. Briefly place one sheet of rice paper in warm water, and place on top of the paper towel. Top with another wet paper towel, and continue alternating paper towels and remaining rice paper sheets until you have a big stack in front of you.

Flip the stack of rice paper sheets over, so that you start with the first one you dampened. Place a small portion of noodles and bean sprouts in center of sheet, top with lettuce, cilantro leaves, mint leaves, a couple pieces of cucumber and a slice of the fried chicken.

Roll, burrito style, top to bottom, folding in the sides of the rice paper as you roll. After you've made the first rolling motion, add a few chives so they stick out of the roll a couple inches. Repeat until you've made the whole stack of summer rolls. Serve with [the peanut dipping sauce](#).



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BARBECUE SHRIMP

SERVINGS: 4

- 2 pounds whole shrimp, 16-20 count
- 2 tablespoons Creole seasoning
- 1 tablespoon vegetable oil
- 16 garlic cloves, sliced
- 3 tablespoons minced fresh rosemary
- 3 tablespoons Worcestershire sauce
- 3 tablespoons hot sauce
- 1/3 cup beer
- 1 lemon, rind cut into thin strips and juice reserved
- 8 tablespoons cold butter, chopped

Toss shrimp with half the Creole seasoning.

Preheat a large 14-inch heavy duty skillet over high heat. Add the oil to the pan.

When it begins to smoke add the garlic and rosemary. Toss well to avoid burning, but it will lightly brown quickly.

Immediately add the shrimp, tossing well.

Add the Worcestershire, hot sauce, lemon juice and lemon rind. Stir for a minute, add the beer and scrape bottom of pan to deglaze.

Add remaining Creole seasoning. Cook for 2 minutes or until shrimp are just cooked through and liquids have reduced.

Turn off the heat. Stir in the butter, in thirds. Serve right away.

MUSSELS FRA DIAVOLO

SERVINGS: 6

Sauce

- 2 tablespoons olive oil
- 2 garlic cloves, minced
- 1/2 medium onion, minced
- 1 basil sprig
- Pinch of crushed red pepper
- 1/2 teaspoon dried oregano
- 1/2 cup dry white wine
- Kosher salt
- Pinch of sugar
- 1 tablespoon tomato paste
- One 28-ounce can tomato puree
- Pepper

Mussels

- 1/4 cup extra-virgin olive oil
- 2 garlic cloves, thinly sliced
- 1/2 teaspoon chile flakes
- 1/4 cup shallot, minced
- 1 cup dry white wine
- 3 pounds mussels, scrubbed and debearded
- 1/2 cup parsley leaves
- Baguette, for serving

Make the Sauce: In a large saucepan, heat the olive oil until shimmering. Add the garlic, onion, basil, a pinch of chile flake and oregano. Cook over medium heat for 3 minutes. Add the wine and cook for 1 minute. Season with salt and sugar.

Add the tomato paste and tomato puree. Stir to combine and simmer over moderately low heat for 20 minutes. Taste the sauce and season with salt and pepper as needed.

Braise the Mussels: In a large saucepan, heat the olive oil until shimmering. Add the garlic, chile flakes, shallots and wine. Add 8 ounces of the tomato sauce, reserving any leftovers for another use. Cook for 5 minutes. Add the mussels and cover the pot. Carefully shake the pan to evenly distribute the sauce and cook for 1 minute. Add the parsley and cook for another 2 to 3 minutes, shaking the pan every 45 seconds.

While the mussels are cooking, toast slices of baguette drizzled with olive oil on a preheated grill, grill pan or cast iron skillet.

When the mussels are cooked through, place in a bowl with the sauce. Serve with the crusty bread.



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FRIED WHITEFISH WITH COLESLAW & TARTAR SAUCE

SERVINGS: 6

Tartar Sauce

- 3 egg yolks
- 1 teaspoon Dijon mustard
- 1 tablespoon white vinegar
- 1 cup canola oil
- 1 cup olive oil
- 3 tablespoons parsley, minced
- Juice and zest of 1 lemon
- 3 tablespoons capers, minced
- 3 tablespoons sweet pickle, minced
- 2 tablespoons tarragon, minced

Whitefish

- 2 pounds whitefish filets, trimmed and cut into 4 to 5 ounce filets
- 1 quart vegetable oil
- 3 eggs
- 1 cup flour, seasoned with salt and pepper
- 2 cups Ritz crackers, pulsed in food processor to make bread crumbs

Coleslaw

- 5 cups thinly shaved cabbage, tossed with 2 tablespoons salt and drained in a colander for 6 hours
- 3 tablespoons parsley, minced
- 1 shallot, minced fine
- 2 teaspoons dry mustard
- 1 tablespoon ground celery seed
- 2 carrots, julienned
- 2 ribs celery, sliced thin

- 2 tablespoons sugar
- 1/2 mayonnaise
- Sea salt and black pepper

First, make the tartar sauce. Add the yolks, mustard and vinegar to a food processor and pulse. In a thin stream, emulsify the canola oil into this mixture with the food processor running. Next, add the olive oil in a thin stream to emulsify. Place in a mixing bowl and add the lemon juice and zest, capers, sweet pickle and tarragon. Refrigerate until chilled while you finish the recipe.

Heat your oil to 365 degrees F in a deep Dutch oven.

In a medium bowl, beat the eggs. Dredge the fish in the flour mixture. Dip into the eggs and then into the Ritz cracker bread crumbs. Fry the fish pieces in batches until golden brown, about 5 to 6 minutes. As the fish come out of the fryer, season with salt.

While the fish is frying, make the coleslaw. Gently squeeze the moisture out of the cabbage. Place in a mixing bowl and add the parsley, shallot, mustard powder, celery seed, carrots, celery, sugar and mayonnaise. Stir to combine, and season with salt and pepper.

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FRIED WHOLE YELLOWTAIL SNAPPER

SERVINGS: 2

- 1 whole yellowtail snapper, cleaned and scaled
- Juice of 1/2 lime, plus more for garnish
- Salt
- 1/2 onion, minced
- 1 jalapeno, sliced
- 1 large tomato, pureed
- 3 cups flour, seasoned with salt and pepper
- 3 to 4 cups peanut or canola oil, for frying
- 1 red chile, thinly sliced
- 1/2 onion, thinly sliced
- Small handful cilantro

Remove the tail and fins from the snapper with scissors.

Make three incisions on each side of the fish to hold the seasonings and to help it cook more evenly.

Place the fish in a zip top bag. Add the lime juice, salt, onion, jalapeno and tomato puree. Marinate in the refrigerator for 10 to 24 hours.

Remove the fish from the marinade, and dredge the fish in the seasoned flour. Knock off any excess flour.

Heat the oil to 375 degrees F.

Fry the fish for about 10 minutes. Remove and drain on a paper towel. Season with salt. Place on a platter and top with red chiles, shaved onion slices and cilantro. Squeeze half of a lime over the top and serve.

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BEEF TATAKI

SERVINGS: 8

Ponzu

- 4 tablespoons soy sauce
- 8 tablespoons rice wine vinegar
- 2 tablespoons lemon juice
- 1 inch square piece of kombu
- 2 tablespoon grated ginger

Prepare the Tataki:
Cut the large piece of meat in half, lengthwise. Allow to come to room temperature, about 1 hour.

Season the beef on all sides with salt, pepper and a sprinkle of sesame seeds.

Tataki

- 3 pounds center cut beef sirloin
- Salt
- Pepper
- 1 teaspoon sesame seeds
- 3 tablespoon peanut oil
- 1 tablespoon sesame oil
- 1 tablespoon hot chile sesame oil
- 6 scallions
- Chinese garlic chives, minced for garnish

Preheat a pan over high heat for a few minutes. Add the peanut oil. Sear the beef over high heat, making sure to keep the center rare, about 3 to 4 minutes per side.

Let meat rest for 10 minutes. Slice thin and arrange on a large platter with a ladle of ponzu sauce. Slice the scallions paper thin, sprinkle on the beef along with the sesame oil and hot chile sesame oil. Season with salt and garnish with additional sesame seeds and chives.

Make the Ponzu:

Combine the soy sauce, rice wine vinegar, lemon juice, kombu and ginger in a mixing bowl. Place in the fridge for 12 to 24 hours. Strain before serving.

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CRISPY SKIRT PAN-FRIED DUMPLINGS

- 16 ounces ground pork
- 2 ounces napa cabbage, blanched and minced
- 1/3 cup garlic chives, minced
- 2 teaspoons sake
- 1 teaspoon Kosher salt
- 2 teaspoons garlic, minced
- 2 teaspoons ginger, minced
- 2 tablespoons soy sauce
- 1 teaspoon sesame oil
- 24 thin round wonton wrappers
- 3 tablespoons canola oil
- Sesame oil
- 4 tablespoons water

Lattice Mix

- 3 tablespoons cornstarch
- 1 cup warm water

In a large mixing bowl, combine the pork, cabbage, garlic chives, sake, salt, garlic, ginger, soy sauce and sesame oil. Mix well.

Spoon about ½ ounce of filling onto each wrapper and wet the edge. Fold the wrapper in half and seal the edge. Pleat the edge to form the dumplings. Sit the dumpling with the folds standing up.

Preheat a non stick sauté pan over medium heat.

Add a little canola oil and arrange 6 or 8 of the dumplings, bottoms down in a nice star pattern or circle. Sear the dumplings for 30-45 seconds to brown the bottoms. Add 4 tablespoons of water and cover with a lid and cook for about 3 minutes.

The pan should be dry so drizzle a little sesame oil and turn the heat up to medium high to brown the bottom again.

Combine the cornstarch and water in a squeeze bottle for the lattice. Squirt a few tablespoons of the lattice mix around the dumplings. Cover for 45 seconds. Remove lid and cook until lattice mix is crispy and browned. Remove the pot stickers with a thin large spatula and flip it over onto a plate to reveal the golden brown bottom.





STICKY CHINESE CHICKEN WINGS

SERVINGS: 4 to 6

- 3 pounds chicken wings, wing tips removed and wings cut into 2 pieces
- 3 dried red chiles
- One 3-inch cinnamon stick
- 2 whole star anise
- 1/4 cup rock sugar
- 2 tablespoons fresh ginger, minced
- 3 scallions, thinly sliced, plus more for garnish
- 3 tablespoons mirin
- 1/3 cup sake
- 1/3 cup soy sauce
- 1/3 cup water
- 3 tablespoons oyster sauce

In a large skillet (or in batches), brown the chicken wings over medium heat, turning once, until golden, about 8 minutes. Add the chiles, cinnamon stick, star anise, rock sugar, ginger and scallions, and cook over moderately low heat, stirring, until fragrant, about 1 minute.

Add the mirin, sake, soy sauce, water and oyster sauce and bring to a simmer over medium-low heat. Cover and simmer for 10 minutes. Uncover and cook over medium-high heat, stirring occasionally, until the wings are cooked through and the sauce has reduced to a thick glaze, about 10 to 12 minutes. Discard the chiles, star anise and cinnamon. Transfer the chicken wings to a platter, scatter the scallions on top and serve.

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CHICKEN FRIED STEAK WITH CREAMY GRAVY

SERVINGS: 4

- 2 pounds sirloin tip steaks
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 2 teaspoons paprika
- 2 teaspoons ground black pepper
- 2 teaspoons kosher salt
- 1 1/2 teaspoons onion powder
- 1 egg
- 1 cup buttermilk
- 3/4 cup cornstarch
- 2 quarts peanut or canola oil

For the Gravy

- 1 small finely minced onion
- 1 sprig fresh thyme
- 1 tablespoon ground black pepper,
- 1/2 teaspoon cayenne pepper
- 1 pinch nutmeg
- 1/4 cup all-purpose flour
- 2 1/2 cups whole milk

Cut the sirloin into 4 pieces. Pound each steak until it is roughly 1/3-inch thick, using the flat side of a meat mallet. Then take the spiky, sharp side of the mallet and pound each side of the steak uniformly. Season the steaks with salt and pepper.

Heat the oil in a large Dutch oven to 375 degrees F. In a shallow bowl, whisk together flour, baking powder, paprika, black pepper, salt and onion powder. Whisk together the egg and the buttermilk in a separate shallow dish. Place the cornstarch in a third large shallow dish.

Working one steak at a time, coat well in cornstarch. Lift steak, shake off excess cornstarch, then transfer to egg mixture. Coat steak well in egg mixture, lift steak, letting excess egg drain off, then transfer to seasoned flour mixture. Coat steak well, pressing seasoned flour all over to help it adhere to the meat. Place the steak on a wire cookie rack. Repeat until all steaks are ready for fryer.

Carefully place each steak in the oil. Cook for 4 to 5 minutes, turning occasionally. Reserve to a plate lined with a paper towel. Season with sea salt.

Working quickly, pour the oil out of the pot and into a large metal work bowl to cool, reserving a few tablespoons and the sticky bits in the bottom of the pot.

Return pan to the heat. Add the onion, thyme sprig, pepper, cayenne and nutmeg to the reserved oil. Brown the onions slightly and then add the flour. Whisk until the roux turns a light brown color. Slowly whisk in milk. Bring to a boil, then reduce to a simmer and cook, stirring until thick, about 5 minutes. Remove from heat; season with salt and additional pepper to taste.

Transfer steaks to plates, top with gravy, and serve immediately with mashed potatoes.



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POT ROAST

SERVINGS: 6

- 3 to 4 pounds beef chuck roast
- 2 cups flour
- Bouquet garni of fresh thyme, rosemary, bay leaf and parsley
- 4 tablespoons olive oil
- 5 garlic cloves, peeled
- 1 cup tomato puree
- 1 teaspoon black peppercorns
- 4 cups beef stock
- 3 yellow onions, sliced
- 2 tablespoons butter
- 3 medium carrots, peeled and chopped
- 1 medium leek, white and light green part diced
- 2 ribs celery, diced
- 1/2 cup fennel, chopped
- 2/3 cup rutabaga, chopped

Preheat the oven to 300 degrees. Heat a large oven-proof roasting pan over medium heat on the stove. Add the olive oil.

Season the beef with salt and ground black pepper. Place the flour in a large plastic bag. Dredge the roast in the bag of flour, shaking it free of any excess flour. Discard the extra flour.

Brown the beef in the oil, about 5 minutes per side. Remove meat from pan and set aside.

Add the onions, garlic and bouquet garni of herbs to the roasting pan, cooking and stirring until nicely colored to a light brown, about 10 minutes.

Add stock and tomato. Bring to a boil and cook for 5 minutes. Add the meat back to the pan. The top of the roast should 'crown' out of the braising liquid.

Place a 5-inch square of foil on top of the exposed meat. Place roasting pan in a 300-degree oven, covered for 3 hours.

Meanwhile, place the butter in a large sauté pan over high heat. When foaming add the carrot, fennel, leek, celery and rutabaga and sauté for about 5 minutes. Season with salt and pepper.

After the meat has been cooking for 2 hours, add the vegetables to the roasting pan.

Test the pot roast for tenderness after the last hour of cooking; a fork should turn easily in the roast (you may need to cook longer than 3 hours depending on the size of your roast).

Place the roasting pan on the stove top. With a slotted spoon, reserve the meat and vegetables to a serving bowl. Bring the liquids to a simmer and reduce by about half. Pour the reduced liquids over the meat and vegetables and serve.

CHICKEN POT PIE

SERVINGS: 6

- 1 double crust pie recipe
- Flour, for dusting
- Dry beans or pie weights, for blind baking
- 5 1/2 tablespoons butter, divided
- 1/2 cup onion, diced
- 1/2 cup leeks, diced
- 1 teaspoon fresh thyme leaves
- Salt
- Pepper
- 1/2 cup carrots, diced
- 1/2 cup celery, diced
- 2 tablespoons parsley leaves
- 2 1/2 tablespoons flour
- 2 cups rich chicken stock
- Meat from half of a poached chicken, 3 to 4 cups diced
- 1/2 cup frozen peas, thawed
- 1/3 cup heavy cream
- 1 egg, beaten with 2 tablespoons heavy cream or milk

I'm making my pot pie with a whole chicken that I poached in chicken stock for about 1 hour. Be sure to reserve the poaching stock to make the sauce. If you're using up last night's chicken or turkey, skip this step. You'll need about 4 cups of diced meat for the pie and 2 cups rich stock.

Preheat oven to 350 degrees F. Roll out the pie dough a few inches larger than your ovenware, here I'm using an 11" x 8" rectangular baking dish. Line your baking dish with the dough and trim off the excess.

Line the dough with parchment paper and fill with dry beans or pie weights. Place in the oven and blind bake for 20 to 25 minutes.

Meanwhile, make the pot pie filling. Melt two tablespoons of butter. Add the onions, leeks and thyme, and cook until onions are lightly caramelized, about 5 minutes. Season with salt and pepper, then add the carrots, celery and parsley. Push the vegetables to the outsides of the pan, then add the remaining butter and flour to the center. Stir to incorporate and make a roux. Add the stock 1 cup at a time stirring until it's smooth. Next add the chicken, peas and cream. Cook for a few more minutes until thickened. Stir, then taste and add extra salt and pepper as needed.

Remove the blind baked crust from the oven, then turn the temperature on the oven up to 375 degrees F.

Fill the crust with the chicken and vegetable mixture. Roll out the top crust to about 1/8-inch thick and then cut to fit the baking dish with an extra inch of overhang. Drape the top crust over the pot pie and decoratively crimp the edges.

Make two holes in the top of the pot pie to vent. Brush with egg wash and cook in the oven for 30 to 40 minutes, until browned. Allow to rest for 10 minutes before you serve.



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REVERSE SEARED TOMAHAWK STEAKS

SERVINGS: 3 to 4

- 2 24-ounce dry-aged tomahawk steaks
- Salt
- 3 sprigs fresh rosemary
- 3 sprigs fresh thyme
- Pepper

Generously season the tomahawk steaks with salt and allow to sit out at room temperature while you light the grill.

Prepare a charcoal grill for indirect cooking. Light a chimney full of charcoal, and let burn until the top of the charcoal turns white. Dump the coals into one side of a kettle grill. Clean the grate with a grill brush.

Place the tomahawk steaks on the cool side of the grill, and cook over indirect heat for about 10 minutes per side. You essentially want to bring the tomahawks to medium rare, or about 130 degrees F, without putting any char on the meat.

Finish cooking the steaks with high heat, directly over the hot coals for just a minute to get a nice crust. Remove from the grill and let the steaks rest for at least 10 minutes.

Tie the herbs into a bundle with butcher's twine. Place the bundle on the grill over medium-low direct heat, and cook until blackened.

Season the tomahawks with salt, pepper and a dusting of the charred herbs. Slice and serve!

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BRAISED BRISKET

SERVINGS: 10 to 12

- 2 tablespoons dried thyme
- 2 tablespoons sweet paprika
- 2 tablespoons dried sage
- 1 tablespoon ground pepper
- 1 tablespoon fine sea salt
- One 10-pound whole beef brisket
- 1/4 cup grapeseed oil
- 8 onions (3 pounds), sliced
- 2 cups beef stock
- 1 cup aged red wine vinegar
- 1 cup tomato puree
- 10 garlic cloves, peeled
- 1 teaspoon black peppercorns
- 1 bay leaf
- 3 fennel bulbs, each cut into 1 1/2-inch wedges

In a bowl, whisk the thyme with the paprika, sage, ground pepper and 1 tablespoon of sea salt. Rub the spice mixture all over the brisket and let stand at room temperature for 1 hour.

Preheat the oven to 300°. In a large flameproof roasting pan set over 2 burners, heat the oil. Add the brisket to the roasting pan and cook over moderately high heat, turning once, until browned, about 8 minutes. Transfer the brisket to a large baking sheet.

Add the onions and a generous pinch of salt to the roasting pan. Cook over moderate heat, stirring occasionally, until the onions are softened and well browned, about 20 minutes. Add the beef stock, vinegar, tomato puree, garlic, peppercorns and bay leaf and bring to a simmer. Return the brisket to the roasting pan, then nestle the fennel in the braising liquid around it.

Tent the brisket with foil and bake for about 6 hours and 30 minutes, until very tender. Transfer the brisket to a carving board, tent with foil and let rest for 20 minutes. Skim the fat off the braising liquid and discard the bay leaf. Carve the brisket and transfer to a platter. Serve with the pan juices and vegetables.



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PULLED PORK WITH TANGY BBQ SAUCE

- 1 bone-in pork shoulder, 5-6 pounds

The rub

- 1/4 cup brown sugar
- 1/4 cup paprika
- 3 tablespoons ground black pepper
- 3 tablespoons kosher salt
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon celery seeds
- 1 teaspoon cayenne pepper
- 1 teaspoon ground ginger

The Basting Sauce

- 1 1/2 cups cider vinegar
- 1 small onion minced
- 1 teaspoon hot red chile flakes
- 1 tablespoon kosher salt
- 1/4 cup brown sugar
- 1 teaspoon ground black pepper

The Sauce

- 3 cups cider vinegar
- 3 tablespoons molasses
- 2 tablespoons dark corn syrup
- 1 cup Heinz chile sauce
- 1/3 cup brown sugar
- 2 teaspoons kosher salt
- 2 tablespoons Crystal hot sauce
- 2 tablespoons Worcestershire sauce
- 2 teaspoons red chile flakes, or more to taste
- 1 teaspoon ground black pepper

The Night Before: Combine the rub ingredients, set aside. Massage pork shoulder with the rub and let sit overnight in the refrigerator.

Combine barbecue sauce ingredients over medium heat in a small pot. When simmering, lower heat to maintain simmer and gently cook until barbecue sauce consistency is reached, 30 to 40 minutes. Cool and refrigerate overnight.

The Day Of: Combine the basting sauce ingredients, whisking until sugar and salt are dissolved, set aside.

Prepare a charcoal grill to cook the pork over indirect low heat, keeping charcoal to one side. 'Grill' the pork shoulder over indirect medium low heat, using smoking chips if desired to establish a deeper smoke flavor. You will want to keep adding hardwood or charcoal every 40 minutes or so to maintain a medium low heat of roughly 275 degrees.

Baste every hour with the basting sauce. Pork is done when the meat is fork tender, and almost falls apart. It will have shrunk back from the bone. This will take 6 to 7 hours, depending on the size of the shoulder.

Let rest for 15 minutes. Pull apart with a fork. Serve with the barbecue sauce.

MA PO EGGPLANT

SERVINGS: 6 to 8

- 1 pound ground pork
- 2 tablespoons rice vinegar
- 1 tablespoon sambal oelek
- 1 tablespoon cornstarch
- 1/4 cup soy sauce
- Six 8-ounce Asian eggplants, halved lengthwise
- 1 tablespoon peanut oil
- Kosher salt
- 2/3 cup chicken stock
- 1/4 cup dry sake
- 1 1/2 tablespoons sugar
- 1 tablespoon toasted sesame oil
- 1 teaspoon chile-bean sauce
- 3 scallions, minced, plus thinly sliced scallions, for garnish
- 4 garlic cloves, minced
- 1 1/2 tablespoons minced fresh ginger
- Steamed rice, for serving

In a large bowl, mix the pork with the vinegar, sambal oelek, cornstarch and 1 tablespoon of the soy sauce. Cover and refrigerate for at least 2 hours or up to 8 hours.

Preheat the broiler and position the rack 8 inches from the heat. Brush the eggplants with peanut oil and season with salt. Arrange the eggplants cut side down on a rimmed baking sheet and broil for 12 to 15 minutes, turning once, until lightly charred and tender.

Meanwhile, in a medium bowl, whisk the chicken stock with the sake, sugar, sesame oil, chile bean paste and remaining 3 tablespoons of soy sauce. In a wok or large skillet, heat the 1 tablespoon of peanut oil until shimmering. Add the minced scallions, garlic and ginger and stir-fry over high heat until fragrant, 1 minute. Add the pork and stir-fry until no pink remains, 3 to 5 minutes.

Add the chicken stock mixture and bring to a boil. Simmer over moderately high heat, stirring occasionally, until slightly thickened, about 3 minutes.

Arrange the eggplants cut side up on a platter and spoon the pork on top. Garnish with thinly sliced scallions and serve with steamed rice.



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MEATLOAF

SERVINGS: 6

- 1 tablespoon butter
- 1 large onion, minced
- 3 ribs celery, minced
- Salt
- Pepper
- 1 cup tomatoes, chopped
- 2 pinches nutmeg
- 8 ounces frozen spinach, thawed and squeezed dry
- 1/4 cup sherry
- 1 pound ground beef
- 1 pound ground pork
- 1 pound ground veal
- 2 eggs, beaten
- 1/4 cup heavy cream
- 2 cups breadcrumbs
- 2 slices bacon
- 4 tablespoons tomato paste, thinned with water

Preheat the oven to 325 degrees F.

Place the butter in a large sauté pan over high heat. Add the onion and celery, then season with salt and pepper.

Next, add the tomatoes, nutmeg, spinach and sherry. Cook until soft and glassy and all liquids are evaporated.

In a large mixing bowl, combine the beef, pork and veal. Add the eggs, heavy cream, breadcrumbs and all of the sautéed vegetables. Season with salt. Mix well to combine.

Place one whole slice of bacon in the bottom of a large rectangular loaf pan. Add the meats all in one motion, making sure to create a rounded, smooth top. Spread tomato paste over the top. Place the second piece of bacon over the top.

Put the loaf into the oven and cook for 2 hours.

Remove the meatloaf and let cool for 15 minutes before slicing and serving.

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MOROCCAN KEFTA

WITH YOGURT SAUCE

SERVINGS: 6

Meatballs

- 1 pound ground beef
- 1 pound ground lamb
- 1 onion, minced
- 4 garlic cloves, minced
- 1 cup bread crumbs
- 2 tablespoons lemon juice
- 1/4 cup parsley, minced
- 3 tablespoons mint, minced
- 1 tablespoon ground cumin
- 2 tablespoons cilantro, minced
- 1 cup seasoned flour
- 1 cup vegetable oil
- Butter lettuce, for serving

Tomato Sauce

- 3 tablespoons olive oil
- 1 sprig rosemary
- 2 sliced garlic cloves
- 4 anchovies
- 1 cup white wine
- 2 cups crushed tomatoes

Yogurt Sauce

- 1 red onion, minced
- 2 cups yogurt
- 1 bunch cilantro
- 1 bunch mint
- 2 hot chiles, roasted and cleaned
- Juice and zest of 1 lime
- 3 cloves garlic
- 3 tablespoons ground cumin

In a large mixing bowl, combine the beef, lamb, onion, garlic, bread crumbs, lemon juice, parsley, mint, cumin and cilantro. Mix well to incorporate all of the ingredients. Cover with plastic wrap and chill in the fridge to allow the flavors to develop while you make the tomato sauce.

Place 3 tablespoons of olive oil in large pan over high heat. Add the rosemary, garlic and anchovies. Sauté for 5 minutes and then add the wine and crushed tomatoes. Bring to a boil, then reduce heat to maintain a simmer until the liquids are reduced by 30 percent, about 15 minutes. Reserve the sauce while you make the meatballs.

Remove the beef and lamb mixture from the fridge and roll into walnut-sized balls. Press each one down to make an oblong tongue shape. Roll each one in the flour, shaking off any excess.

Place the oil in a cast iron or heavy-bottomed pot over medium-high heat. Fry the patties in the oil in batches until golden brown all over, a total of about 8 to 10 minutes. Toss in the tomato sauce and serve with the yogurt sauce and butter lettuce.

Yogurt Sauce: Combine the onion and yogurt in a large bowl and reserve. Pulse the remaining ingredients in a food processor, being careful to not over-blend. Fold the two mixtures together and serve with the kefta.





LINGUINE WITH CLAM SAUCE

SERVINGS: 4

- 1 pound linguine
- 3 tablespoons olive oil
- 48 little neck or cherrystone clams
- 3/4 cup white wine
- 1/4 cup water
- 1/2 cup olive oil
- 8 garlic cloves, sliced thin
- 1 pinch red chile flakes, or more to taste
- 4 tablespoons parsley, minced
- 3 sprigs fresh oregano, leaves removed and reserved
- Salt
- Pepper

Bring a large volume of salted water to a boil. Cook linguine to al dente according to package.

Drain, and toss in 3 tablespoons of olive oil. Reserve. Scrub the clams and place in a large pot with the wine and water. Bring to a boil, cover and cook for 5 minutes or until all of the clams are open. Reserve clams to a bowl. Strain the cooking liquid through a sieve to remove any bits of shell or sand.

Place the remaining 1/2 cup of olive oil in a large saute pan over high heat. Add the garlic, chile, parsley and oregano leaves. Sauté for a few minutes, then add the strained cooking liquid, clams and pasta. Toss everything together to heat through, allowing the noodles to soak up some of the liquid.

Season with salt and pepper. Serve with crusty bread.

PASTA CARBONARA

SERVINGS: 4

- 1 pound rigatoni
- Salt
- 6 ounces pancetta or guanciale cut into 1/4-inch dice (I like to use a combination of both)
- 1 teaspoon olive oil
- 3/4 teaspoon crushed red pepper
- 1 cup freshly grated Pecorino Romano cheese
- 5 large egg yolks
- 1 large egg
- Pepper

In a large pot of salted boiling water, cook the pasta until al dente. Drain, reserving 1 cup of the cooking water.

In a large skillet, add a teaspoon of olive oil, the guanciale and pancetta. Cook over medium-low heat, stirring occasionally, until the fat is rendered and the meat is tender, about 10 minutes.

Add the drained pasta and pecorino to the pan with the pancetta and guanciale. Turn off the heat. Whisk the egg yolks and egg together, and add to the pan. Pour in 1/4 cup of the reserved pasta water and toss until creamy, about 1 minute; add more reserved cooking water if necessary. Season with salt and pepper.

Serve in shallow bowls, and garnish with extra cheese.

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KEY LIME PIE

SERVINGS: 8

Crust

- 1 1/2 cups graham cracker crumbs (8 ounces)
- 1/4 cup packed light brown sugar
- Pinch of kosher salt
- 6 tablespoons unsalted butter, melted

Filling

- 1 1/4 cups fresh Key lime juice
- Two 14-ounce cans sweetened condensed milk
- 8 large egg yolks
- Pinch of kosher salt
- Whipped cream, for serving
- Key lime slices and zest, for garnish

Make the Crust:

Preheat the oven to 350 degrees F. In a medium bowl, whisk the graham cracker crumbs with the brown sugar and salt. Add the melted butter and stir until the crumbs are evenly moistened. Press the crumbs evenly over the bottom and up the side of a 9 or 10-inch pie pan to form the crust. Bake the crust for about 10 minutes, until just set. Let cool completely.

Make the Filling:

In a bowl, whisk together the lime juice, condensed milk, egg yolks and salt until smooth. Pour the filling into the cooled crust and transfer to the oven. Immediately lower the oven temperature to 325 degrees F. Bake the pie for about 25 minutes, or until set around the edge and slightly jiggly in the center. Let cool to room temperature, then refrigerate until firm, at least 6 hours or overnight.

Cut into wedges and pile a mound of whipped cream on each slice. Garnish with lime zest and a slice of key lime.

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