

THE FOOD52  
COOKBOOK

Volume 2

ALSO BY AMANDA HESSER  
AND MERRILL STUBBS

*The Food52 Cookbook*

ALSO BY AMANDA HESSER

*The Essential New York Times Cookbook*

*Cooking for Mr. Latte*

*The Cook and the Gardener*

# THE FOOD52 COOKBOOK

Volume 2 Seasonal Recipes from Our Kitchens to Yours

Amanda Hesser  
and Merrill Stubbs  
and the Food52 Community

*Photography by Sarah Shatz*

*wm*

WILLIAM MORROW

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*For Food52ers everywhere—we love you all.*

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## CONTENTS

*Introduction* 000

FALL

3

WINTER

78

SPRING

169

SUMMER

254

*Contributors* 000

*Menus* 000

*Acknowledgments* 000

*Index* 000

## Introduction

When we launched Food52, we weren't trying to create a community. All we knew was that we wanted to build a business—and that we'd start by crowd-sourcing a cookbook. So we got a book deal, built a website, and after a year of recipe contests and photo shoots and coffee-guzzling, we did just that: *The Food52 Cookbook* was published by William Morrow in October 2011.

But what we found was that, with this shared mission, a lively community of devoted home cooks swiftly and organically arose. People were hanging out, sharing ideas, contributing to the book, and shaping the content and tone of the site. They helped each other out with cooking questions, gently let newcomers in on the culture of the site, and chatted directly with us. A lot. And it was they who helped us figure out what the business would become.

Without us leading them to it, Food52's members formed what we now call a *constructive community*: one that builds, makes, grows, cooks, does things together. Potlucks were a natural—more than 40 were thrown just to celebrate the first cookbook's release, from San Francisco to Nigeria. When a young cook named enbe proposed a holiday gift swap, we didn't expect her to convince over 100 people to send their homemade catsup and rum balls jetting cross-country—but she did and they did, happily. We introduced the Food52 Hotline as a platform for cooks to help each other out, but it was the community who leapt to action every time a fellow cook needed a last-minute substitute for buttermilk or a fix for a sunken cake.

What you'll see in these pages is the result of 52 contests from one year in the life of www.food52.com—from Your Best Recipe with Citrus & Olives to Your Best Dirt Cheap Dinner—plus 23 Wildcard winners that we plucked from the community's archives just because we loved them.

You'll see the collective creative efforts of a new breed of community 60,000 members strong (and counting!)—their recipes, comments, confessions, and advice. We hope you find them as inspiring as we do.

*Amanda & Merrill*



## FALL

### WEEK ONE

**YOUR BEST RED PEPPERS** Mulled White Wine with Pear Brandy

**YOUR BEST RADISHES** Roasted Carrot Soup

**YOUR BEST CHICKEN WINGS** Not-Too Virtuous Salad with Caramelized Apple Vinaigrette

**YOUR BEST BAG LUNCH** Warm Orzo Salad with Beets and Greens

### WEEK TWO

**YOUR BEST RED PEPPERS** Mulled White Wine with Pear Brandy

**YOUR BEST RADISHES** Roasted Carrot Soup

**YOUR BEST CHICKEN WINGS** Not-Too Virtuous Salad with Caramelized Apple Vinaigrette

**YOUR BEST BAG LUNCH** Warm Orzo Salad with Beets and Greens

### WEEK THREE

**YOUR BEST RED PEPPERS** Mulled White Wine with Pear Brandy

**YOUR BEST RADISHES** Roasted Carrot Soup

**YOUR BEST CHICKEN WINGS** Not-Too Virtuous Salad with Caramelized Apple Vinaigrette

**YOUR BEST BAG LUNCH** Warm Orzo Salad with Beets and Greens

**YOUR BEST CHICKEN WINGS** Not-Too Virtuous Salad with Caramelized Apple Vinaigrette

**YOUR BEST BAG LUNCH** Warm Orzo Salad with Beets and Greens

### WEEK FOUR

**YOUR BEST RED PEPPERS** Mulled White Wine with Pear Brandy

**YOUR BEST RADISHES** Roasted Carrot Soup

**YOUR BEST CHICKEN WINGS** Not-Too Virtuous Salad with Caramelized Apple Vinaigrette

### WEEK FIVE

**YOUR BEST RED PEPPERS** Mulled White Wine with Pear Brandy

**YOUR BEST RADISHES** Roasted Carrot Soup

**YOUR BEST CHICKEN WINGS** Not-Too Virtuous Salad with Caramelized Apple Vinaigrette

**YOUR BEST BAG LUNCH** Warm Orzo Salad with Beets and Greens

**YOUR BEST CHICKEN WINGS** Not-Too Virtuous Salad with Caramelized Apple Vinaigrette

**YOUR BEST BAG LUNCH** Warm Orzo Salad with Beets and Greens



## Roasted Red Pepper Soup with Corn and Cilantro

By Oui, Chef / Serves 6

**WHO:** Oui, Chef is a Massachusetts-based writer. He is a father of five and recently took a two-year professional hiatus during which he moved to France to study the culinary arts. His blog, [www.ouichefnetwork.com](http://www.ouichefnetwork.com), explores how our food choices over time affect not only our own health, but also our local food communities and our planet at large.

**WHAT:** A beautifully assembled dinner party star, and a soup that you'll want to savor the next day for lunch.

**HOW:** Oui, Chef roasts the tomatoes, peppers, shallots, and garlic until they're smoky and charred; he toasts the corn in a pan with thyme and then wraps it with butter; and he brightens cilantro oil with a splash of sherry vinegar.

**WHY WE LOVE IT:** If you took all of the ingredients in this soup, threw them into a pot, and cooked them together, you'd end up with a pretty delicious result. But Oui, Chef takes the soup to a new flavor planet.

5 large red peppers, washed and cut in half,  
ribs and seeds removed  
4 large heirloom tomatoes, washed,  
cored and quartered  
3½ large shallots (3 peeled and halved,  
remaining half minced)  
8 large garlic cloves in their skins  
Extra virgin olive oil  
Kosher salt and freshly ground black pepper  
to taste  
¼ teaspoon smoked paprika

2½ cups low-sodium chicken stock,  
plus more if needed  
Small bunch fresh cilantro,  
washed and dried  
Splash sherry vinegar  
2 small ears sweet corn,  
kernels cut from the cob  
2 teaspoons fresh thyme leaves,  
minced  
1 tablespoon unsalted butter  
¼ cup crumbled feta cheese





1. Heat the oven to 425°F.
2. Toss the peppers, tomatoes, halved shallots and garlic cloves in a large bowl, drizzle with a tablespoon or so of olive oil, season generously with salt and pepper and toss with your hands to coat. Place the vegetables in a single layer, skin-side up, in a large roasting pan.
3. Roast the vegetables for 45 to 60 minutes, until everything has started to take on a nice charred appearance. Check the shallots and garlic at 45 minutes—if they are nice and soft, remove them from the pan and reserve; if not, keep them in the pan for the last 15 minutes of cooking.
4. At the 1 hour mark remove the pan, carefully peel the charred skin from the peppers and tomatoes, and squeeze the garlic cloves from their skins. Put the skinned tomatoes, peppers, garlic and shallots in a large saucepan with the pimenton and chicken stock. Bring to a boil over high heat, then lower the heat to medium and cook, uncovered, for 15 minutes.
5. Working in batches, puree the soup in a blender and put it into a clean saucepan. Taste and adjust the seasoning and keep the soup warm.
6. To make the cilantro oil, bring a medium saucepan of salted water to a boil, toss in the cilantro and blanch for about 30 seconds. Remove the cilantro with a slotted spoon and put it in a bowl of ice water to stop the cooking. Strain the cilantro and pat it dry. Finely chop the leaves, then toss them in a bowl with a few tablespoons of olive oil (enough to make a spoonable cilantro oil). Add a splash of sherry vinegar and salt and pepper to taste. Set aside.
7. Heat a medium saute pan over a medium flame, and add a splash of olive oil and the minced shallot. Cook until the shallot starts to take on some color (2 to 3 minutes), then add the corn kernels, some salt and pepper, and the thyme. Cook for 2 minutes and toss in the butter; when it melts, remove the corn from the heat and transfer to a bowl.
8. To serve, arrange a small pile of the corn in the center of each of 6 warmed soup bowls, pour the soup around, drizzle with some cilantro oil, and sprinkle with a little crumbled feta.



### WHAT THE COMMUNITY SAID

**CSTORDY:** “I served it chilled to rave reviews.”

**MELISSAV:** “I know a dish is a keeper when my husband tells me I need to make it for his parents when they come for a visit. He wasn’t more than two bites in when he uttered those very words.”

### TIPS AND TECHNIQUES

**ZYNCOOKS:** “I skipped some steps in preparing the cilantro oil and simply simmered a bunch of cilantro in about 1/2 cup olive oil and then let it sit for a few hours. It was great.”

**OUI, CHEF:** “My first thought was to grate a little ricotta salata over the top, but the feta is a nice stand-in.”



### WEEK 2 YOUR BEST RADISHES

## Roasted Radish and Potato Salad with Black Mustard and Cumin Seed

By gingerroot / Serves 2 to 3

**WHO:** gingerroot is an art educator and mother of two based in Honolulu, Hawaii. She focuses on “eating locally, cooking globally.” See her Chevre Devils on page 000 and Late Night Coffee-Brined Chicken on page 000.

**WHAT:** Tender, caramelized root vegetables are swathed in a silky, fragrant dressing of yogurt, green onions, and toasted cumin and mustard seed (gingerroot was inspired by a radish raita recipe).

**HOW:** The radishes are roasted to soften their bite and make them mellow; they retain a slight, not unpleasant bitterness that really complements the sweet roasted potatoes.

**WHY WE LOVE IT:** Fresh lemon juice lifts the whole salad to brightness. We think this would make a great potluck dish.

1 large Yukon gold potato, scrubbed and cut into bite-size pieces	½ teaspoon black mustard seeds
Extra virgin olive oil	½ teaspoon whole cumin seeds
Sea salt	2 tablespoons whole milk yogurt
Freshly ground black pepper	2 tablespoons thinly sliced scallions
8 to 10 radishes, a variety of sizes and types (I used Easter egg radishes and French breakfast radishes), ends trimmed	2 tablespoons lemon juice, mixed with ½ teaspoon salt and ½ teaspoon sugar in a small bowl, until salt and sugar are dissolved

1. Heat the oven to 400°F. In a medium bowl, combine the potatoes, a glug or two of olive oil, a good sprinkling of sea salt, and a few grinds of black pepper, tossing evenly to coat. Roast the potatoes in a single layer on a foil lined baking sheet for 10 minutes.

2. Meanwhile, halve and/or cut any large radishes into wedges, leaving smaller ones whole. Using the same bowl that you tossed the potatoes in, combine the radishes with another glug or two of olive oil, salt, and black pepper; mix well to evenly coat.
3. Once the potatoes have roasted for 10 minutes, using a wooden spatula or spoon, gently push the potatoes around, being careful to keep the skins intact as much as possible. Push the potatoes to one side of the baking sheet, adding the radishes in a single layer to the other side. Continue to roast for another 10 to 12 minutes, or until the potatoes and radishes are tender, shaking the pan midway through.
4. Meanwhile, in a small saute pan, heat 1 teaspoon of olive oil over medium heat. When it's hot, add the mustard seeds and cumin seeds and gently mix. Cook for about a minute, until fragrant, being mindful that the mustard seeds will start to pop. (I use my wooden spoon to shield the seeds from popping all over the place.) Remove the pan from the heat and set aside.
5. Remove the baking sheet from the oven and allow the vegetables to completely cool (this will make it easy to remove them from pan without sticking – especially the potatoes). Halve any small radishes and transfer the roasted radishes and potatoes to a bowl. Add the yogurt, mustard and cumin seed mixture, and scallions, folding with a spatula to combine. Add the lemon juice mixture by the teaspoonful, tasting as you go. (I added one and a half teaspoons.) Fold to combine. Cover with plastic wrap and refrigerate for at least an hour to allow the flavors to develop. Bring the salad to room temperature before serving.

#### WHAT THE COMMUNITY SAID

SCHLEGELA: “This was fabulous. I had never thought of roasting radishes. Just delish. I used the same seasoning/spices on roasted beets and it was good, though not as perfect as your combination.”

#### TIPS AND TECHNIQUES

NOGAGA: “I just made this, and found myself without black mustard seeds. Substituted yellow, and it was delicious! Many thanks!”

GINGERROOT: “Combining the lemon juice with salt and sugar before adding to the salad is a secret trick from my grandmother’s famous (among my family, at least) potato salad recipe.”





## Korean Fried Chicken Wings

By ravenouscouple / Serves 4 to 6

**WHO:** ravenouscouple is a couple based in Los Angeles, California, who love to cook Asian and Vietnamese food. They write the blog [www.theravenouscouple.com](http://www.theravenouscouple.com).

**WHAT:** A chicken wing recipe inspired “by the popular Korean chicken wing craze from chains such as Kyo-Chan and Bon Chan.”

**HOW:** The wings are coated in Wondra flour and then double-fried to render their fat and crisp the skin.

**WHY WE LOVE IT:** Each wing’s delicate shell encases succulent meat, and the spicy ginger soy glaze will keep you licking your fingers.



### Chicken

2 ½ pounds chicken wings

(tips discarded, wings cut at the joints)

1 cup Wondra flour

1 teaspoon kosher salt

1 teaspoon freshly ground black pepper

Vegetable oil for frying

1. First, prep the chicken wings: rinse them with cool water and then pat them dry with paper towels.
2. In a large bowl, combine the Wondra, salt, and pepper. Dredge the chicken wings in the flour mixture to get a fine light coating and set them aside on a platter or baking sheet.
3. In a deep fryer or a large, deep saucepan, heat about 2 inches of vegetable oil to 350 degrees F. Fry the chicken wings in batches, being careful not to crowd the pan or let the heat dip too much, for 5 minutes. Let the wings cool on a paper-towel-lined baking sheet.

### Glaze

1 cup thinly sliced peeled ginger

3 tablespoons soy sauce

½ cups light brown sugar

¼ cups rice vinegar (or white vinegar)

2 tablespoons honey  
1 to 2 tablespoon red chile flakes or Korean  
fermented chile

1 to 2 tablespoon toasted sesame seeds  
(optional)

1. In a small saucepan, combine 1 cup water with the ginger, soy sauce, brown sugar, and vinegar and bring to a boil over medium-high heat. Add the honey and chile flakes and reduce the glaze by half -- it will have a thick maple syrup-like consistency. Set the glaze aside.
2. With the oil at 350°F, fry the wings again in batches until crispy golden brown, another 5 to 8 minutes. Drain them on a rack or paper towels. While they're still hot, dredge the wings in the glaze, or just brush it all over the wings. Top the wings with a generous shower of sesame seeds before serving.

#### WHAT THE COMMUNITY SAID

**COWANEM:** "I made these for the last Super Bowl and I still fantasize about them. I'm hoping the Steelers go all the way, but win or lose, these wings will be the superstar of the next Superbowl Sunday!"

#### TIPS AND TECHNIQUES

**TASTYFISH:** "I have been making these since you posted the recipe. I use panko instead of Wondra. My lord, a better wing there has never been."





## Pan Bagnat: Le French Tuna Salad Sandwich

By Waverly / Serves 2

**WHO:** Formerly a lawyer, Waverly is now a mother 24/7, living in Texas. She writes the blog [www.peaceandloveinthekitchen.com](http://www.peaceandloveinthekitchen.com).

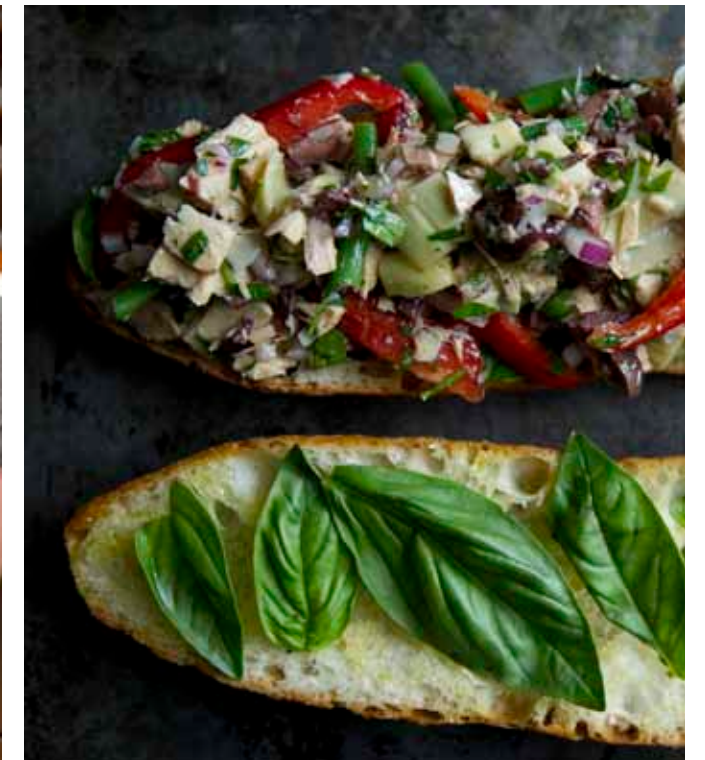
**WHAT:** As Waverly notes, this is “the sandwich version of the salad Niçoise,” with a glorious riot of colors, flavors and textures.

**HOW:** Salad is pressed between two garlic-and-oil-slicked halves of a baguette and left in the fridge overnight, which allows all of the juices to soak into the bread. We chose to include both of the optional ingredients—briny artichoke hearts and crisp green beans—and were glad we did.

**WHY WE LOVE IT:** Pan bagnat, literally “bathed bread,” is a great solution to the brown bag lunch dilemma, and Waverly’s version is pitch-perfect.

½ crusty French baguette	½ small red onion, finely chopped
6 tablespoons extra virgin olive oil, plus more for brushing and drizzling	¼ cup finely chopped flat leaf parsley
1 garlic clove, cut in half	One 8½-ounce jar or can artichoke hearts, drained and chopped (optional)
4 to 6 basil leaves	¼ cup blanched French green beans, sliced into thirds (optional)
One 6-ounce can tuna, preferably packed in olive oil (or use albacore in water, drained well)	3 tablespoons fresh lemon juice
¾ cups Niçoise or Kalamata olives, sliced	Sea salt and freshly ground black pepper
½ cup thinly sliced red pepper	

1. Slice the baguette in half lengthwise. Remove some of the insides of the bottom half to create a trough into which the filling will go. Brush both halves with a little olive oil. Rub each with the garlic. Line the bottom half of the baguette with the basil leaves.
2. In a medium bowl, combine the tuna, olives, red pepper, red onion, parsley, and the artichoke hearts and green beans if using. In a measuring cup or small bowl, whisk the lemon juice with



the 6 tablespoons olive oil until it combined. Pour the vinaigrette over the tuna mixture and stir gently to combine. Season to taste with salt and pepper.

3. To assemble, spoon the tuna mixture into the trough of the baguette, over the basil leaves. Wrap the sandwich tightly in plastic. Put it on a plate and weight it down by placing a brick or heavy cast iron skillet over it. Refrigerate overnight.
4. In the morning, cut the sandwich in half. Enjoy for lunch at home or wrap in foil and brown bag it (use a lunch box that will keep the sandwich chilled). Serve with cubes of feta cheese and a tart Granny Smith apple.

#### WHAT THE COMMUNITY SAID

**BISTRO\_GAL:** “I thought the basil was genius and just added one more layer of delicious flavor. I was a little concerned that it might become soggy, but the crust stayed crusty while the middle was just a perfect medley of flavors.”

**FIVEANDSPICE:** “Had a chance to try this this weekend, and wowzer! It was wonderful. Such a beautiful combination of flavors and colors -- it was like it a circus. A delicious circus.”

**OUI, CHEF:** “What a beautiful, beautiful thing. Love the bold flavors and the varied textures you include here. Makes me wish all of my meals were a brown bag lunch.”

#### TIPS AND TECHNIQUES

**WAVERLY:** “The bread must have a hard crust on the outside otherwise it will fall apart.”

**GINGERROOT:** “I had a little of the tuna mixture leftover and enjoyed it on pasta for dinner—yum!”

#### WEEK 5 YOUR BEST CAULIFLOWER RECIPE

## Roasted Cauliflower with Gremolata Bread Crumbs

By TheThinChef / Serves 6

**WHO:** TheThinChef is a freelance writer and recipe editor in Orlando, Florida. She writes the blog [www.thethinchef.com](http://www.thethinchef.com).

**WHAT:** Two unlikely bedfellows—roasted cauliflower and gremolata—become best friends, destined to see a lot more of each other in the kitchen.

**HOW:** Lemon- and garlic-scented panko crumbs add snap and complexity to sweet, caramelized cauliflower.

**WHY WE LOVE IT:** You could easily double or triple this dish for a large party, or make it ahead. In fact we like this best at room temperature, which has an added benefit: if you wait until the cauliflower is cool to sprinkle the breadcrumbs on top, they'll stay good and crisp!

2 large heads cauliflower	½ cup panko (Japanese breadcrumbs)
¼ cup plus 2 tablespoons olive oil, divided	Zest of 1 lemon
½ teaspoon coarse salt, divided	2 garlic cloves, finely minced
¼ teaspoon freshly ground black pepper	2 tablespoons roughly chopped parsley

1. Heat the oven to 425°F.
2. Trim the tough stem and core from the cauliflower and discard. Using a paring knife, cut the cauliflower into small florets and place in a large bowl. Add ⅓ cup olive oil, ⅓ teaspoon salt, and the pepper; toss to combine.
3. Spread the cauliflower out on two large, rimmed baking sheets. Roast until the edges start to brown, about 20 minutes, stirring halfway through.



# MENUS

## FALL

### HARVEST DINNER

Mulled White Wine with Pear Brandy  
Roasted Carrot Soup  
Not-Too Virtuous Salad with Caramelized  
Apple Vinaigrette  
Warm Orzo Salad with Beets and Greens  
Roasted Butterflied Chicken with  
Cardamom and Yogurt  
Himalayan Blackberry Pie

### THANKSGIVING

Mulled White Wine with Pear Brandy  
Roasted Carrot Soup  
Caramelized Butternut Squash Wedges  
with Sage Hazelnut Pesto  
Roasted Cauliflower with  
Gremolatta Bread Crumbs  
Vegetarian Mushroom Thyme Gravy  
Ginger Apple Torte

### ONE-POT MEALS

Pastitsio  
Hunter's-Style Chicken  
Moorish Paella  
Tomato Rice (Tamatar Biryani)

### WEEKNIGHT SUPPERS

Lamb Merguez  
A Medley of Roasted Potatoes with  
Homemade Za'atar and Aleppo Pepper  
  
Linguine with Sardines, Fennel and Tomato  
Roasted Cauliflower with  
Gremolatta Bread Crumbs  
  
Roasted Carrot Soup  
Sausage and Kale Dinner Tart  
  
Warm Orzo Salad with Beets and Greens  
  
Butternut Squash and Roasted Garlic  
Galette

### DINNER PARTY MENUS

Moorish Paella  
Roasted Broccoli with Smoked Paprika  
Vinaigrette and Marcona Almonds  
Burnt Caramel Pudding  
  
Sunday Pork Ragu  
  
Roasted Cauliflower with  
Gremolata Bread Crumbs  
Louisa's Cake

#### A BAKE SALE

Himalayan Blackberry Pie  
Salted Pumpkin Caramels  
Almond Cake with Orange Flower  
Water Syrup  
Ginger Apple Torte  
Clementine Pound Cake  
Louisa's Cake  
State Fair Cream Puffs  
Butternut Sage Scones

#### WINTER

##### HOLIDAY BREAKFAST DISHES

Warm Custard Spoon Bread  
Butternut Sage Scones  
Clementine Pound Cake  
Almond Cake with Orange Flower  
Water Syrup

##### CHRISTMAS DINNER

Mulled White Wine with Pear Brandy  
Sweet Potato and Pancetta Gratin  
Warm Orzo Salad with Beets and Greens  
Crispy Delicata Rings with  
Currant Fennel and Apple Relish  
Not-Too Virtuous Salad with  
Caramelized Apple Vinaigrette  
Heavenly Oatmeal Molasses Rolls  
Tangerine and Almond Shortbread Tart  
Kentucky Hot Toddy

#### HANUKKAH

Crispy Delicata Rings with  
Currant Fennel and Apple Relish  
Variegated Spiced Latkes  
Hanukkah Churros

##### NEW YEAR'S EVE

Wicked Witch Martini  
Crispy Spice-Brined Pecans  
Chèvre Devils  
Fig and Blue Cheese Savouries  
Sweet Potato and Pancetta Gratin  
Roasted Cauliflower with  
Gremolatta Bread Crumbs  
Crispy Delicata Rings with  
Currant Fennel and Apple Relish  
Coconut Cajeta and Chocolate Fondue  
Tangerine and Almond Shortbread Tart

##### SUPER BOWL

Korean Fried Chicken Wings  
Roasted Fennel and White Bean Dip  
Sweet & Spicy Calamari  
Okonomiyaki  
Not-Too Virtuous Salad with  
Caramelized Apple Vinaigrette  
State Fair Cream Puffs

##### VALENTINE'S DAY MENU

Wicked Witch Martini

Not-Too Virtuous Salad with  
Caramelized Apple Vinaigrette  
Short Rib Ragu  
Coconut Cajeta and Chocolate Fondue

##### WEEKNIGHT SUPPERS

Shrimp Gumbo  
Sausage and Kale Dinner Tart

Creamy Potato Soup with  
Bacon Vinaigrette  
Chicken that Fancies Itself Spanish with  
Lemons Onions and Olives Mujaddara

##### DINNER PARTY MENUS

Butternut Squash and Roasted Garlic  
Galette  
Not-Too Virtuous Salad with  
Caramelized Apple Vinaigrette  
Grown-Up Birthday Cake  
  
Roasted Butterflied Chicken with  
Cardamom and Yogurt  
Tomato Rice (Tamatar Biryani)  
Almond Cake with Orange Flower Water  
Syrup

#### SPRING

##### EASTER DINNER

Morel Crostini  
Shaved Asparagus Salad

Herbed Beef Skewers with  
Horseradish Cream  
Roasted Radish and Potato Salad  
with Black Mustard and Cumin Seed  
Aunt Mariah's Lemon Sponge Cups

##### WEEKNIGHT SUPPERS

Late Night Coffee Brined Chicken  
Roasted Broccoli with Smoked Paprika  
Vinaigrette and Marcona Almonds

Grandma DiLaura's Italian Ricotta Gnocchi  
Shaved Asparagus and Mint Salad

##### DINNER PARTY MENUS

Shaved Asparagus and Mint Salad  
Afghan Dumplings with Lamb Kofta  
and Yogurt Sauce  
A Medley of Roasted Potatoes with  
Homemade Za'atar and Aleppo Pepper  
Almond Cake with Orange Flower  
Water Syrup

#### SUMMER

##### SUMMER BREAKFAST DISHES

Salvadoran Breakfast Pancake  
(a.k.a. Quesadillas)  
Crispy Salt and Pepper French Toast

##### SUMMER PICNIC DISHES

Pan Bagnat: Le French Tuna Salad