



SERVES 4

PREP TIME: 5 minutes **TOTAL TIME:** 25 minutes

DUTCH BABY PANCAKE

1 cup all-purpose flour, sifted
4 large eggs
1 cup whole milk, at room temperature
½ teaspoon kosher salt
4 tablespoons (½ stick) butter, melted, plus softened butter for serving
Pancake syrup (or, more specifically, Mrs. Butterworth's)
Powdered sugar, for dusting

... or is it German? Or Swedish? Well, I totally get why all these countries are trying to claim this gem of a breakfast sweet. My dad used to make these when I was growing up, before I realized I couldn't jump-start my day by consuming 2,000 calories. Basically it's a fluffy dough bucket—a dish that, when finished, acts as a vessel to transport buttery syrup and powdered sugar into your mouth hole. They puff up ever-so-perfectly and one bite will change your life. Add some lemon zest if you're feeling Paltrow-y or eat it right out of the pan if you're in more of a Teigen kind of mood.

Preheat the oven to 475°F.

In a blender, combine the flour, eggs, milk, salt, and 2 tablespoons of the melted butter and blend until smooth with no lumps, 20 to 30 seconds.

In a 10-inch cast-iron skillet, heat the remaining 2 tablespoons melted butter over high heat until foamy. Add the batter and immediately put the skillet in the oven. Bake until the outside of the pancake is puffed and a deep golden color (it will puff up in a bit of a crazy, disorganized way, so don't worry), 17 to 18 minutes.

Remove from the oven, slather with softened butter, and cut into quarters. Pour syrup over the pancake slices and dust with powdered sugar.

BUTTERNUT SQUASH SOUP WITH PROSCIUTTO CRISPS

2 small or 1 large butternut squash (about 3½ pounds), peeled, seeded, and cut into 1-inch cubes
5 tablespoons extra-virgin olive oil, plus more for frying the sage
1 tablespoon kosher salt
1 teaspoon freshly ground black pepper
4 cups low-sodium chicken broth
16 sage leaves
1 medium onion, chopped
1 tablespoon minced garlic (about 2 cloves)
¾ cup heavy cream, plus a little more for serving
6 Prosciutto Crisps (recipe follows)

SERVES 6

PREP TIME: 25 minutes **TOTAL TIME:** 1 hour 30 minutes

While most butternut squash soups are a little too sweet for my liking, this one is all caramelized goodness. Crisping the sage and prosciutto takes every spoonful to the next level—I love to hide half of it on the bottom of each bowl for maximum ribbed pleasure for him and her in every bite.

In a large bowl, toss together the squash, 1 tablespoon of the oil, the salt, and pepper.

In the biggest soup pot you have, heat 2 tablespoons of the oil over medium-high heat. Add half the squash, spread it out in one layer (or close to it) and let it sit there (don't move it) until the underside gets nice and dark brown, 6 to 7 minutes. Using a metal spatula, lift the squash, scraping the bottom of the pot as much as possible, and try to flip the squash, but don't worry if you don't flip it all. Continue to cook the squash until the underside is browned, 5 to 6 minutes. Add just enough of the broth to dissolve the sticky bits in the pot and dump it all into a big bowl. Rinse and wipe the pot out and repeat the cooking with the remaining squash and 2 tablespoons oil, only leave this batch in the pot when it's done.

Finely chop 4 of the sage leaves and add to the pot. Add the onion and garlic and cook, scraping the bottom of the pan to loosen those yummy browned bits, until the onions are soft and lightly golden, 9 minutes. Add the previous batch of squash and the remaining broth and bring to a boil. Reduce the heat and simmer until the squash is tender and starting to fall apart, about 25 minutes.

While the soup is simmering, in a small saucepan, heat about ½ inch of olive oil over medium heat until shimmering-hot. Working in batches of a few leaves at a time, add the sage to the hot oil and watch them crisp up; it will only take 10 to 15 seconds. You'll know they're ready when they stop sizzling but are still a pretty, green, sage-y color. As each batch is done, remove and drain on paper towels.

Transfer the soup to a blender and blend until almost smooth; a few chunks are OK (do this in batches if necessary, and use a towel to protect your hand from hot splashes). Return the soup to the pot, add the cream, and simmer until warmed through, about 5 minutes.

Divide the soup among 6 bowls, swirl a spoonful of cream into each one, and top each bowl with a prosciutto crisp and 2 crispy sage leaves.

prosciutto crisps

As many pieces of thin-sliced prosciutto as you want

Preheat the oven to 400°F. Line a baking sheet with parchment paper.

Arrange the prosciutto in a single layer on the baking sheet. Bake until wrinkled and slightly shrunken, 11 to 13 minutes. (It will crisp as it cools.) Cool, eat whole as a snack, or crumble and use as a garnish for salads, eggs, or anything that could use crispness and ham. (Everything.)



for the
DRESSING

- 3 tablespoons extra-virgin olive oil
- 2 tablespoons red wine vinegar
- ¼ cup blue cheese crumbles
- 1 small shallot, finely chopped
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

for the
SALAD

- 1 large head butter or Boston lettuce, separated into leaves, larger leaves torn
- 1 apple, halved and cut into thin slices
- ½ small red onion, sliced into thin rings
- ½ cup Cayenne-Candied Walnuts (recipe follows)

cayenne-candied
walnuts

MAKES ABOUT 1 CUP

SERVES 4

TOTAL TIME: 20 minutes

BUTTER LETTUCE WITH BLUE CHEESE AND CAYENNE-CANDIED WALNUTS

Easily one of my favorite things in this book. I can't imagine a single dish this wouldn't go with. Plus, the cayenne-candied nuts take every bite to the next level. I suggest making a double batch—for the salad and to pop into your mouth all week long. Also, a secret from me to you: The best candied nuts I have ever had come from a little (well rather large, actually) stand inside the Farmers Market at The Grove in L.A. They're called Magic Nuts. So salty and so sweet, one bag makes me magically have to lie down to put my pants on for a week.

MAKE THE DRESSING: In a bowl, whisk together the olive oil, vinegar, blue cheese, shallot, salt, and pepper.

ASSEMBLE THE SALAD: In a salad bowl, combine the lettuce, apple, and onion. Drizzle in the dressing to taste, toss lightly, and top with the cayenne-candied walnuts. Any extra dressing keeps for a week in the fridge.

- 1 cup walnut halves
- ¼ cup sugar
- 1 tablespoon butter
- ¼ teaspoon kosher salt, plus more to taste
- ⅛ teaspoon freshly ground black pepper, plus more to taste
- ¼ teaspoon cayenne pepper, plus more to taste

In a nonstick skillet, combine the walnuts, sugar, butter, salt, and black pepper. Cook over medium heat, stirring, until the sugar melts, coats the nuts, and darkens, 5 to 6 minutes. Transfer to a plate and sprinkle with the cayenne. Let cool, then break apart. Season with more salt, black pepper, or cayenne, if desired.

SERVES 6

PREP TIME: 10 minutes **TOTAL TIME:** 35 minutes

SMASHED POTATOES WITH ROASTED GARLIC

2½ pounds baby red potatoes
Kosher salt
1 stick (4 ounces) butter
½ cup heavy cream
½ teaspoon freshly ground
black pepper
15 large cloves (½ cup
packed) Roasted Garlic
(page 163)
2 tablespoons chopped chives



Here's something I bet you don't know about me: I lived in Idaho for a good amount of my childhood and it. Was. Awesome. I had a pot-bellied pig named Junior, who slept in a baby playpen until he chewed his way through it one night. Mom painted his toenails red and he would squeal any chance he got. He was pure chaos, and we loved it.

I forget where this was going.

Oh! Potatoes. Washington's abundance of salmon makes me cringe at smoked salmon to this day, but somehow living in Idaho only made me want potatoes more. I mean I actually ate *potato ice cream*. That is a thing there. A thing I did every single weekend.

My spud-loving palate and my Idaho roots know only the best potato dishes, and sometimes things are best done simply. This = one of those things.

In a large pot, combine the potatoes with cold water to cover them by 3 inches. Salt the water until it tastes good. Bring the pot to a boil over high heat, reduce the heat to a simmer, and cook the potatoes until you can pierce them easily with a fork, about 25 minutes.

Meanwhile, in a small saucepan, heat the butter, cream, pepper, and 1½ teaspoons salt and keep it warm over low heat.

Drain the potatoes, return them to the pot, and add the roasted garlic. Using a potato masher or potato ricer, mash until chunky-smooth, then stir in the warmed cream mixture. Transfer to a serving bowl and sprinkle with the chives.

SERVES 6 TO 8

PREP TIME: 35 minutes **TOTAL TIME:** 1 hour

SOUR CREAM AND BROCCOLI BAKED POTATO CAKES

3 cups broccoli florets
Kosher salt
1½ pounds russet (Idaho)
potatoes
1 cup finely grated
Parmigiano-Reggiano
cheese
1 cup sour cream, plus more
for serving
1 egg, beaten
½ teaspoon freshly ground
black pepper
4 tablespoons canola oil
1 tablespoon butter
2 tablespoons chopped
chives, for serving

These take me back to the days when Mom had to sneak veggies into our diets any which way she could. JK, she didn't give a sh*t about whether or not we ate our vegetables because hello, it's time for *A Current Affair!* Pep was casual like that. Plus my sister and I were human garbage disposals who did not discriminate when it came to food, green or not.

These are an adult Chrissy treat. Serve a hot plate of them with a family-style meal and it will be the first thing people's hands launch to grab.

Place the broccoli in a single layer in a microwave-safe dish and add ½ inch water and a few pinches of salt. Cover. Microwave the broccoli on high until it turns bright green, about 3 minutes. Remove the broccoli, drain, and cool on paper towels to absorb any extra moisture.

Pierce the potatoes all over with a fork, then wrap each potato in a damp paper towel. Place the potatoes on a microwave-safe plate and microwave on high until soft, about 15 minutes.

Remove from the microwave, cool slightly, then halve the potatoes and use a fork to scrape the flesh from the potatoes into a bowl. Leave the skins behind and mash the flesh until smooth, then mix in the broccoli, Parm, sour cream, egg, pepper, and 1½ teaspoons salt. Form the mixture into twelve 3-inch round patties.

Preheat the oven to 250°F.

In a large skillet, heat 2 tablespoons of the oil and ½ tablespoon of the butter over medium-high heat. When the butter foams, add 6 patties and pan-fry until golden, 3 to 4 minutes per side. Drain briefly on paper towels and keep warm in the oven on a baking sheet. Repeat with the remaining oil, butter, and patties.

Serve the potato cakes with more sour cream and the chives.

SERVES 6

PREP TIME: 15 minutes **TOTAL TIME:** 30 minutes

CHICKEN LETTUCE WRAPS

*for the
SAUCE*

- 3 tablespoons Thai sweet chili sauce
- 3 tablespoons hoisin sauce
- 3 tablespoons light soy sauce
- 2 tablespoons Sriracha
- 2 tablespoons vegetable oil
- 1 teaspoon sesame oil
- 1½ tablespoons unseasoned rice vinegar
- 2 tablespoons minced garlic (about 4 cloves)
- 1 tablespoon minced fresh ginger

*for the
FILLING*

- 1 pound ground chicken
- 3 tablespoons vegetable oil
- 8 scallions, thinly sliced, whites and greens kept separate
- 1 tablespoon minced garlic (about 2 cloves)
- 1 tablespoon minced fresh ginger
- ½ pound white mushrooms, trimmed, cleaned, and finely chopped
- ½ cup finely diced canned water chestnuts
- 1 small red bell pepper, finely chopped

- 2 heads butter lettuce, leaves separated

I am one lettuce-wrapping son of a gun. Ninety percent of my brain capacity is filled with Rain Man-esque food equations on how I can make something low-carb, or as I prefer to call it, lower-carb. Using seaweed sheets, portobello mushroom “buns,” and thinly sliced zucchini actually do the job quite nicely, but lettuce-wrapping is of course the easiest way.

Every single time I make this dish, I find myself burying my head in the fridge all night, scooping and scraping for every chicken bit possible with my bare hands. Filling and healthy and freaking yummy. No bacon. No cheese. No starch. I am almost embarrassed to say I love it.

MAKE THE SAUCE: In a bowl, combine the chili sauce, hoisin, soy sauce, Sriracha, vegetable oil, sesame oil, vinegar, garlic, and ginger.

MAKE THE FILLING: In a bowl, mix 2 tablespoons of the sauce into the ground chicken.

In a large skillet, heat 2 tablespoons of the vegetable oil over medium-high heat. When shimmering-hot, add the chicken and cook, breaking up the meat with a wooden spoon, until browned, 5 to 6 minutes. Transfer the meat to a plate and set aside.

Add the remaining 1 tablespoon oil to the skillet, then add the scallion whites, garlic, and ginger and cook, stirring, for 1 minute. Add the mushrooms and cook, stirring, until they release their liquid, 3 to 4 minutes. Return the chicken to the pan, then add the water chestnuts, bell pepper, and the rest of the sauce and cook, stirring, until cooked through and the liquid has reduced and thickened slightly, 3 to 4 minutes. Stir in the scallion greens.

Transfer the mixture to a bowl and set out with the lettuce leaves.

*gimme
that hotness,
sugar*

Sweet chili sauce is a staple in Thai food, usually served with charcoal-grilled chicken. YASSS. It's basically light syrup cooked down with red chiles and we love this stuff to dip our summer rolls into. As an ingredient, it adds sweetness and spice to dishes, and it's great on a sandwich. These days you can find it in the Asian people part of a regular ol' supermarket.



SERVES 8

PREP TIME: 10 minutes **TOTAL TIME:** 50 minutes

ARMADILLO CHEESY GARLIC BREAD

- 3 cups shredded mozzarella cheese
- 1½ sticks (6 ounces) butter, at room temperature
- ½ cup mayonnaise
- 1½ cups finely grated Parmigiano-Reggiano cheese
- 2 tablespoons finely minced garlic (about 4 cloves)
- 1 teaspoon red pepper flakes
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper
- 1-pound round loaf French bread

I'm having trouble even writing about this because it's the most obvious sell in the world. I mean look at it! Every single time I make it, there are five hands reaching for a piece and this is before it even hits the table. Watching people ooh and aah over each cheese stretch makes my icy heart melt. It is excessive in the best way possible—a lot of cheese, a lot of garlic. Crispy and yet perfectly pillow-like inside. I would tell you to serve it hot, but it won't last long enough to even cool down. Me wantu now.

Preheat the oven to 400°F.

In a bowl, combine the mozzarella, butter, mayo, Parm, garlic, red pepper flakes, salt, and black pepper. Using a serrated knife, cut the bread in a crosshatch pattern, making cuts 2 inches apart and taking care not to cut through the bottom of the bread.

Place the bread on a large sheet of foil on a baking sheet. Stuff most of the cheese mixture into all of the cracks in the bread. Slather the remainder over the top of the bread. Coat another sheet of foil with cooking spray and lay spray-side down on the top of the loaf. Crimp the two pieces together to seal the bread in foil.

Bake for 20 minutes, then reduce the oven temperature to 375°F. Remove the top sheet of foil and bake until the top gets golden and the cheese is super melty, 15 to 20 minutes longer.



SERVES 6

PREP TIME: 20 minutes **TOTAL TIME:** 1 hour 30 minutes

SPICY ITALIAN SAUSAGE MEATLOAF

3 slices white sandwich bread,
fresh or left out for a day
1/3 cup whole milk
1 cup roughly chopped
mushrooms
1 pound hot Italian sausage
(bulk, or casings removed)
1 pound ground beef
1 cup finely chopped onions
1 cup finely grated carrots
1 large egg
1 tablespoon Worcestershire
sauce
2 teaspoons kosher salt
1 teaspoon red pepper flakes
1/2 teaspoon freshly ground
black pepper
1/4 cup ketchup
2 tablespoons brown sugar

Man, I love meatloaf. And not just for the nostalgia of it. Truth is, we didn't make it a ton growing up. But I DID love it in those frozen TV dinners. I even loved it covered in that horrific-looking gel they called sauce.

Now, of course, I prefer my meatloaf made of actual, you know, meat. And not just any meat, the gift that is spicy Italian sausage. If your fingers aren't, at some point, slopping up the saucy sides of the pan, you have some serious restraint.

Preheat the oven to 350°F.

In a food processor, process the bread to fine crumbs (1 cup). Transfer the bread crumbs to a large bowl, cover them with the milk, and let soak for 5 minutes.

In the processor, mince the mushrooms until fine. Add to the bread crumbs along with the sausage, beef, onions, carrots, egg, Worcestershire sauce, salt, red pepper flakes, and black pepper. Gently mix with your hands, until just combined. (If you mash it up too much, the meatloaf gets tough. A tough meatloaf gets no love.)

Coat a 9 x 5-inch loaf pan with cooking spray or grease it with butter and place the meatloaf mixture in the pan. In a small bowl, stir together the ketchup and brown sugar and coat the top of the meatloaf with it.

Bake until the meatloaf is cooked through and the glaze is slightly dried, about 1 hour. Let cool slightly before slicing. Some liquid will pool in the bottom of the pan. Some will be absorbed back into the meatloaf as it cools; sop up the rest with bread!



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SERVES 6

PREP TIME: 20 minutes **TOTAL TIME:** 45 minutes

SPICY CAJUN SAUSAGE, PEPPERS, AND CABBAGE

- 1½ pounds green cabbage, cut into 2-inch-wide wedges
- ¼ cup plus 2 tablespoons extra-virgin olive oil
- Kosher salt
- ½ teaspoon freshly ground black pepper
- 1½ pounds andouille sausage, cut into ¼-inch-thick slices
- 1 large onion, sliced into half-moons
- 2 large green bell peppers, sliced
- 1 red bell pepper, sliced
- 1½ teaspoons Cajun seasoning, store-bought or homemade (page 35)
- 3 tablespoons roughly chopped garlic
- ¾ cup low-sodium chicken broth or water

I remember approximately two hours of my last trip to New Orleans. Much of it was spent drinking those horrific alcoholic slushies—that's the part I do not remember. So the trip was basically ten hours of sleep and two hours of coming back to life through the magic of a plate of sausage and peppers. I feel like an idiot even trying to tell you how good cabbage is nestled into a skillet of Cajun-seasoned andouille sausage and sweet peppers. And when those elements get that nice, salty almost-black char on the bottom? You've made it, kid.

In a bowl, toss the cabbage with 2 tablespoons of the olive oil, ½ teaspoon salt, and the pepper and set aside.

In the biggest skillet you have (at least 12 inches), heat the remaining ¼ cup oil over medium-high heat. Add the andouille and cook, stirring occasionally, until browned, about 5 minutes. Add the onion, bell peppers, and Cajun seasoning and cook, stirring, until the onions soften and brown, 8 to 10 minutes. Stir in the garlic and cook for 2 minutes more.

Nestle the cabbage in under the sausage and peppers (move all the sausage stuff to one side of the pan, drop in some cabbage, smother it back with the sausage and add the cabbage to the other side. The point is you want the cabbage to be touching the hot surface of the pan). Add the broth, reduce the heat to medium-low, cover tightly with foil or a lid, and cook until the underside of the cabbage is browned, about 15 minutes. Uncover, flip the cabbage, and cook until the cabbage is tender, about 10 minutes longer. Season to taste with salt and serve.