

KETCHUP, MAYO, AND BBQ: SANDWICH SAUCE PERFECTION



KITCHEN cupboard staples might be my favorite DIY adventure.

They're easy and cheap, so we almost never think about making them ourselves. But from scratch has become a no-brainer for me. They're easy, crazy delicious, and versatile, and most important, you'll know exactly what ingredients are in your food. No preservatives, no ingredients you can't pronounce, only goodness. Give these a go.



MAPLE CURRY KETCHUP

MAKES 3½ CUPS • Homemade ketchup truly is a thing of beauty. Chock-full of incredible, exciting flavors that partner with recipes to create unforgettable, showstopping dishes. It's well worth the time to make and miles better than the name brands. A jar of the stuff is always in my fridge. Always.

2 tablespoons vegetable oil
1 cup finely diced red onion
2 garlic cloves, minced
1 tablespoon tomato paste
1 teaspoon curry powder
½ teaspoon smoked paprika
¼ teaspoon cayenne pepper
¼ teaspoon ground cinnamon
¼ teaspoon ground allspice
1 (28-ounce) can diced tomatoes
½ cup pure maple syrup
½ cup apple cider vinegar
1 teaspoon kosher salt
½ teaspoon freshly cracked black pepper

1. In a large saucepan, heat the vegetable oil over medium heat. When it's warm, add the onion and garlic and sauté, stirring often, for 5 minutes. When the onion starts to become translucent, add the tomato paste, curry powder, paprika, cayenne, cinnamon, and allspice. Stir to combine and cook for 1 minute.

2. Add the diced tomatoes, maple syrup, and vinegar and season with the salt and black pepper. Bring the sauce to a simmer, then reduce the heat to medium-low and cook, uncovered, for 30 to 35 minutes, until reduced and thickened. Give the ketchup a stir every few minutes so it doesn't catch.

3. Remove from the heat and pulse in a blender until smooth (or puree directly in the pot using an immersion blender). Let cool completely, transfer to a jar, and refrigerate overnight so all those flavors can really get to know each other. The ketchup will keep in an airtight container in the fridge for up to 1 month.

Dana Fealy

SUMMERTIME PASTA SALAD

MAKES 6 TO 8 SERVINGS • Though we first met at French camp (yes, that's a real thing), my wife and I started properly hanging out in high school (insert hard-core high school sweetheart humblebrag here).

One of Leanne's absolute favorite things growing up, and the first dish I had to eat at her parents' house, was her mom's pasta salad—super quick, easy, and a family reunion staple. Here is my pimped-out version of the salad I've eaten every summer for almost twenty years. It's delicious warm but perfect if prepared in advance and given a cool home in the fridge for a few hours.

SAUCE

- ¾ cup ketchup**
- ½ cup packed dark brown sugar**
- ½ cup sunflower oil**
- 2 tablespoons fresh lemon juice**
- ¼ cup apple cider vinegar**
- ¼ teaspoon sea salt**
- ¼ teaspoon freshly cracked black pepper**

PASTA

- 1 pound uncooked fusilli or rotini pasta**
- 1 cup diced bell red pepper**
- 1 cup diced bell green pepper**
- 1 cup diced bell yellow pepper**
- 1 cup cherry tomatoes, halved**
- 1 cup diced cucumber**
- ½ cup finely diced red onion**
- ⅓ cup chopped fresh basil leaves, plus more for garnish**
- ⅓ cup chopped fresh flat-leaf parsley leaves, plus more for garnish**
- 1 cup bocconcini (mini mozzarella balls), halved**

1. Make the sauce: Combine the ketchup, brown sugar, sunflower oil, lemon juice, and vinegar in a bowl and whisk until the sauce starts to thicken. Season with the salt and pepper.

2. Make the pasta: Bring a large pot of salted water to a boil (see page 82 for tips) and cook the pasta according to the package directions. Drain and run under cold water to chill and stop the cooking process. Transfer the pasta to a large bowl.

3. Add the bell peppers, tomatoes, cucumber, onion, and sauce to the bowl with the pasta. Stir to combine, then stir in the basil and parsley. Transfer to a large serving dish and top with the bocconcini and more basil and parsley leaves.

4. This salad can be served immediately, but it's particularly delicious when chilled in the fridge for a few hours. If you preplan like a boss, this recipe can be made a day in advance and kept in an airtight container in the fridge.

RIGATONI WITH RICOTTA AND BASIL PESTO

MAKES 4 SERVINGS • Confession time: I do not have a green thumb. I genuinely aspire to gardening greatness, and have mad love for home cooks and chefs who grow their own veggies. Up to this point in my life, though, epic fail. My tomatoes, beets, green peas . . . no love whatsoever. Recently, though, the times are a-changing, thanks to homegrown herbs, which I've been (shockingly) successful at keeping alive, including thyme, rosemary, mint, chives, and my forever love, basil. Being able to walk a few short steps to my backyard garden and pick fresh herbs is a dream come true.

My love of pesto was a big driver in my attempts to grow herbs. Homemade pesto is super quick and easy to assemble and absolutely bursting with fresh, vibrant flavors. Ready and on the table in about 20 minutes, this rigatoni with pesto is tailor-made for a quick weeknight meal at home.

PESTO

- 2 cups packed fresh basil leaves**
- 2 garlic cloves, coarsely chopped**
- ¼ cup pine nuts**
- ¼ teaspoon sea salt**
- ¾ cup extra-virgin olive oil**
- ½ cup grated Parmesan cheese**
- ¼ teaspoon freshly cracked black pepper**

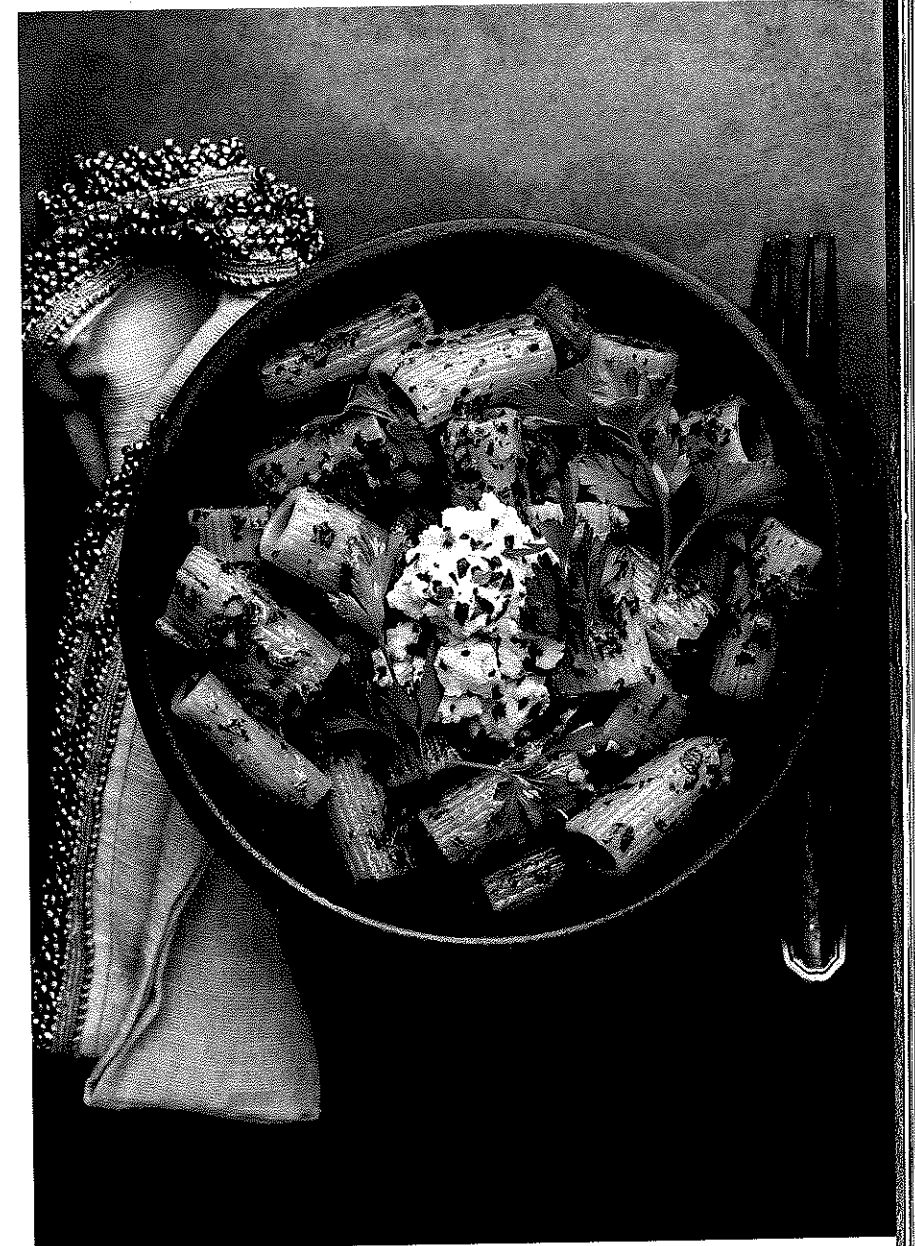
PASTA

- 1 pound dried rigatoni**
- 1 tablespoon fresh lemon juice**
- 1 cup ricotta cheese**
- Red pepper flakes**
- Extra-virgin olive oil**
- ½ cup grated Parmesan cheese**

1. Make the pesto: In a food processor, combine the basil, garlic, pine nuts, and sea salt. Pulse until finely chopped, scraping down the sides of the bowl if necessary. With the processor running on low, slowly drizzle in the oil until the pesto is smooth and creamy. Transfer to a bowl and fold in the Parmesan and black pepper.
2. Make the pasta: Bring a large saucepan of salted water to a boil (see page 82 for tips) and cook the pasta according to the package directions. Drain, reserving 2 tablespoons of the cooking liquid.
3. Transfer the pasta to a large bowl and toss with the pesto, reserved cooking liquid, and lemon juice.
4. Portion the pasta into four bowls and top each bowl with ¼ cup of the ricotta, red pepper flakes, and a drizzle of olive oil. Top with the grated Parmesan and serve.

When summer basil is in perfect form, I love to make a few batches of pesto and freeze them for later use. Just prepare the pesto, omitting the cheese and using ½ cup (rather than ¾ cup) of oil in the food processor. Transfer the pesto to an airtight container, cover with a couple tablespoons of olive oil to prevent oxidation, and freeze for up to 3 months. When ready to use, thaw and stir in the cheese.

So you've grown your very own herb garden, but the seasons are a-changing and frost is imminent. How do you save your hard-grown work, ensuring that your kitchen tastes of summertime all year round? Grab some ice cube trays. Fill the wells two-thirds full of herbs (whatever combination suits your fancy), then top with extra-virgin olive oil. Freeze overnight. Transfer the cubes to freezer bags and use to your heart's delight. Perfect in sautés, soups, stews, roasts, pastas . . . you get the point.



MEATBALL PIZZA, THE FRIEND MAKER

MAKES TWO 12-INCH PIES • Of course two of the world's greatest comfort foods—meatballs and pizza—were predestined to be together. It was fate! I've named this recipe the Friend Maker because, like it or not, if you start making food like this at home, your popularity is bound to skyrocket.

MEATBALLS

- 1 pound best-quality ground beef (80% lean)**
- 1 large free-range egg**
- ½ cup panko bread crumbs**
- ¼ cup whole milk**
- ¼ cup grated Parmesan cheese**
- 1 teaspoon dried oregano**
- ½ teaspoon garlic powder**
- ½ teaspoon red pepper flakes**
- ¼ teaspoon onion powder**
- ½ teaspoon sea salt**
- ¼ teaspoon freshly cracked black pepper**

PIES

- 1 recipe Pizza Dough (page 112)**
- 1 cup The Pizza Sauce of Your Dreams (page 113)**
- 8 ounces fresh mozzarella cheese**
- 4 teaspoons olive oil**
- ¼ cup fresh basil leaves, cut into chiffonade**
- ¼ cup grated Parmesan cheese**

1. Place a pizza stone in the oven and preheat the oven to 450°F. Line a large baking sheet with parchment paper.

2. Make the meatballs: Combine all the meatball ingredients in a large bowl and mix gently with your hands. Roll the mixture into golf ball-size balls in the palms of your hands (you'll end up with 14 to 16 meatballs). If the meatballs look a little big, fear not! They will shrink as they cook. Set the meatballs on the prepared baking sheet, leaving at least 1 inch of space between each, and bake for 15 minutes, or until nicely browned and cooked through. Set aside.

3. Make the pizza: Increase the oven temperature to 550°F and let the pizza stone preheat for 30 minutes.

4. Roll out the dough into two 12-inch rounds and transfer to parchment paper according to the directions on page 112. Spread ½ cup of the pizza sauce on each dough round, leaving 1 inch around the edges bare. Divide the meatballs between the pizzas and break the mozzarella over the top. Drizzle 2 teaspoons of the olive oil over each pizza.

5. Working one at a time, transfer the pizzas to the preheated oven as directed on page 110 and bake for 6 to 8 minutes, until the crust is perfectly crisp, the cheese is melted, and your taste buds are going bananas.

6. Top with the basil and Parm, serve, and become a neighborhood legend.



PIZZA DOUGH (ALL ABOUT THAT BASE)

MAKES TWO 12-INCH PIES • I look forward to Friday evening every week, and not because I have a curmudgeon of a boss barking orders at me on the daily. In fact, I'm madly in love with my job (hey, writing this is work! Cray). And not because the stresses of work life are quelled by a weekend evening full of chill and a nice glass of red. No, I look forward to the weekend for one simple reason: Every Friday night at the Prescott house is pizza night. Like clockwork. Delicious, rapturous, hella awesome clockwork. For years now we've been rocking this steadfast tradition, with zero plans of breaking the mold any time soon. This is our go-to pizza dough recipe. Tried, tested, and true blue.

2 teaspoons active dry yeast
1 tablespoon honey
1 cup plus 5 tablespoons lukewarm water
1½ cups all-purpose flour, plus more for dusting
1½ cups "00" flour (see page 29)
2 tablespoons olive oil
1 teaspoon sea salt



1. In a large bowl, combine the yeast, honey, and water and stir well. Let the yeast activate, bubble, and come to life, about 10 minutes.
2. Add the flours, olive oil, and salt and stir with a wooden spoon until a mass of dough begins to form. Turn the dough out onto a floured surface and get those arm muscles ready. Knead away until a soft dough ball forms, about 10 minutes.
3. Transfer the dough to a lightly oiled bowl and cover with plastic wrap. Give the bowl a home in a warm spot in the kitchen and let the dough double in size, about 1½ hours. (If you're a planner, this can also be done the night before. At this point, cover with plastic wrap and chill in the fridge overnight. The next day, warm the dough on the counter for 30 minutes before proceeding to step 4.)
4. Punch down the dough and transfer to a lightly floured surface. Divide the dough into two equal portions and shape into individual balls of dough.
5. Working one at a time, roll the dough out with a rolling pin into two 12-inch circles. If they're not perfect circles, no worries—your pizzas will still taste delicious.
6. Now build your pizzas. Top/cook/enter pizza happy zone.

THE PIZZA SAUCE OF YOUR DREAMS

MAKES ABOUT 2 CUPS • Pizza sauce is secondary in importance only to the crust in the foundation of a truly legendary pie. The good news? Homemade pizza sauce tastes outstanding and is totally simple to bang together, well worth the small effort. This is my beloved pizza sauce recipe, made each and every week at home. We often have a bit of sauce left over and I love it served alongside grilled shrimp or squid, or slathered on classic chicken Parmesan.

1 tablespoon butter
2 tablespoons olive oil
½ cup onion, diced
1 garlic clove, minced
1½ cups crushed tomatoes or tomato puree
¼ cup tomato paste
2 tablespoons grated Parmesan cheese
1 teaspoon dried oregano
½ teaspoon sea salt
½ teaspoon freshly cracked black pepper
1 bay leaf

1. In a 3-quart saucepan, melt the butter with the olive oil over medium heat. Stir in the onion and garlic and sauté for 5 minutes, until softened. Add the remaining ingredients and bring the sauce to a simmer. Reduce the heat to medium-low and gently simmer for 30 minutes.
2. Remove from the heat and discard the bay leaf, then puree the sauce directly in the pot with an immersion blender until smooth. (Alternatively, carefully transfer the sauce to a regular blender and puree until smooth; be careful when blending hot liquids.) The sauce will keep in an airtight container in the fridge for several days.

ROASTED TOMATO SOUP WITH ROSEMARY CROUTONS

MAKES 6 TO 8 SERVINGS • Elegant. Timeless. Classic.

It doesn't get much more nostalgic than tomato soup. Many of us were raised on the stuff, with a crispy grilled cheese sandwich on the side. But this most definitely isn't a Warhol-style soup in a can from yesteryear. This is tomato soup jacked to 10.

Roasting tomatoes brings out remarkably fragrant and full-bodied flavors, and this recipe truly shines when local tomatoes are at their best and in peak season. One of the greatest soups ever. Period.

ROASTED VEGGIES

- 2 pounds whole mixed tomatoes, as many varieties as you can find
- 1 large red onion, chopped
- 6 garlic cloves, unpeeled
- 2 tablespoons olive oil
- 1 teaspoon sea salt
- 1 teaspoon freshly cracked black pepper
- 1 tablespoon fresh rosemary leaves
- 1 tablespoon fresh thyme leaves

ROSEMARY CROUTONS

- 8 ounces crusty sourdough bread, cut into ½-inch pieces
- 2 tablespoons olive oil
- 1 tablespoon minced fresh rosemary leaves
- ¼ teaspoon sea salt
- ¼ teaspoon freshly cracked black pepper

1. Make the roasted veggies: Preheat the oven to 375°F.
2. Spread the tomatoes, onion, and garlic cloves on a large rimmed baking sheet and drizzle the olive oil on top. Season with the salt and pepper and sprinkle on the herbs. Roast for 45 minutes to 1 hour, or until the tomatoes are broken down, the garlic is soft, and the onion is starting to crisp, giving the pan a shake halfway through. Remove and discard any tomato stems and the garlic skins. Set aside. Keep the oven on.
3. Make the croutons: Spread the bread on a rimmed baking sheet and toss with the olive oil, rosemary, salt, and pepper. Bake until golden brown, about 15 minutes. Set aside until the soup is ready to rock.
4. Make the soup: In a large pot, heat the olive oil over medium heat. When hot, add the leek, red pepper flakes, and basil stems and cook for 5 minutes, stirring often, until the leek is softened. Add the roasted tomatoes, garlic, and onion, and the stock, season with the salt and pepper, and bring to a boil over medium-high heat. Reduce the heat to medium and simmer, stirring often, for 20 minutes, or until reduced and thickened slightly.

SOUP

- 1 tablespoon olive oil
- 1 large leek, rinsed well and thinly sliced
- ¼ teaspoon red pepper flakes, plus more as needed
- 1 tablespoon minced fresh basil stems
- 2 cups chicken stock, store-bought or homemade (page 149)
- ½ teaspoon sea salt, plus more as needed
- ¼ teaspoon freshly cracked black pepper, plus more as needed
- 1 tablespoon red wine vinegar
- 1 tablespoon fresh lemon juice
- 1 tablespoon honey
- 2 tablespoons minced fresh basil leaves, plus whole leaves for serving
- Extra-virgin olive oil, for serving

5. Turn off the heat under the soup and stir in the vinegar, lemon juice, honey, and basil leaves. Blend directly in the pot with an immersion blender. (Alternatively, working in batches, carefully transfer the soup to a regular blender and puree—be careful when blending hot liquids.) Take a quick taste to check the seasoning and add a pinch of salt and pepper if needed.

6. Serve up the soup with a nice drizzle of extra-virgin olive oil, the toasty croutons, basil leaves, and an extra hit of red pepper flakes.



HOISIN CHICKEN DRUMSTICKS

MAKES 4 TO 6 SERVINGS • I have a major soft spot for extra-saucy, BBQ-style anything. These Hoisin Chicken Drumsticks are a wicked weeknight meal option, and fit that bill to a T. Hoisin is a bit like a Chinese BBQ sauce and pairs wonderfully well with chicken or beef or tossed with egg noodles. A weekly recipe staple in our home when Leanne and I were first married was her classic BBQ chicken, an extra-saucy chicken dish spooned over rice. This is my pimped-out version of that old-school Prescott family staple.

Chicken drumsticks are an inexpensive protein option and, in my opinion, far more flavorful than their boneless, skinless cousin. After a flavor brine in the fridge, this recipe will be ready and on the table in under an hour. Awesome.

CHICKEN AND BRINE

½ cup sugar

½ cup kosher salt

Juice of 1 lime

1 garlic head, halved horizontally

2 tablespoons whole black peppercorns

10 skin-on chicken drumsticks

2 tablespoons peanut oil

SAUCE

⅓ cup hoisin sauce

⅓ cup chicken stock, store-bought or homemade (page 149)

3 tablespoons soy sauce

3 tablespoons ketchup

1 tablespoon garlic chili sauce

1 tablespoon rice vinegar

1 tablespoon honey

3 garlic cloves, minced

3 cups chicken stock, store-bought or homemade (page 149)

1. Brine the chicken: In a large saucepan, combine the sugar, salt, and 8 cups water and bring to a boil over medium-high heat. Remove from the heat and stir in the lime juice, garlic, and peppercorns. Let cool to room temperature, then submerge the chicken in the brine, cover, and refrigerate for 3 to 4 hours.

2. Chicken time! Preheat the oven to 425°F.

3. Drain the chicken and discard the brine. Pat the chicken completely dry with paper towels and transfer to a large bowl. Massage the drumsticks with the peanut oil.

4. Heat a large high-sided oven-safe pan over medium heat. When hot, add the chicken and cook until golden brown on all sides, 5 to 6 minutes.

5. While the chicken is getting its crispy on, make the sauce: In a small bowl, whisk together all the sauce ingredients.

6. Pour the sauce into the pan and toss to coat the chicken on all sides. Transfer the pan to the oven and roast for 30 to 35 minutes, until the meat easily pulls away from the bone and has reached an internal temperature of 165°F as measured on an instant-read thermometer.



1½ cups jasmine rice, rinsed

7 ounces baby bok choy, trimmed, leaves separated

3 scallions, finely sliced, for serving

1 or 2 red chiles, finely diced, for serving

1 tablespoon sesame seeds, toasted (see below), for serving

1 lime, halved, for serving

7. While the chicken is roasting, bring the stock to a boil in a 3-quart saucepan over medium heat. Add the rice and cook according to the package directions. Cover and set aside to keep warm.

8. Add the bok choy leaves to the pan with the chicken to wilt.

9. Spoon the cooked rice onto a serving tray, top with the chicken and bok choy, and pour the saucy pan juices on top. Sprinkle the chicken with the scallions, chiles, and sesame seeds, and serve with the lime halves.

Toasting sesame seeds couldn't be easier. Simply heat a dry skillet over medium heat and add the sesame seeds. Toast, tossing often, for 3 to 5 minutes, until lightly browned and fragrant. Done! Awesome.

MAPLE-SAGE APPLES

- 1 tablespoon butter
- 1 tablespoon olive oil
- 10 fresh sage leaves
- ½ cup thinly sliced red onion
- 1 pound Honeycrisp or Gala apples, peeled, cored, and cut into 1-inch-thick wedges
- 2 tablespoons pure maple syrup
- ¼ cup crumbled feta cheese

6. Massage the pork with the olive oil and season each chop with a pinch of salt and pepper. Heat a cast-iron skillet or other ovenproof pan over medium-high heat and get it smoking hot. Open the kitchen windows and crank on the oven fan. We need that pan blazing, friends! Add the pork chops and sear on one side, without turning, for 3 minutes. Turn the chops and transfer the pan directly to the oven. Roast for 6 to 10 minutes, or until the pork is at 140°F to 145°F on an instant-read thermometer inserted into the thickest part of the meat. Transfer to a plate, pour any pan juices on top, and tent loosely with foil. Rest for 5 minutes.

7. Meanwhile, make the apples: In a large skillet, melt the butter with the olive oil over medium heat. Add the sage and fry for 1 minute. Remove the sage with a slotted spoon and set aside. Add the onion and cook for 5 minutes, until softened. Add the apples, toss them with the onion, and cook for 6 to 8 minutes, until softened. Add the maple syrup and cook for 1 minute. Remove from the heat and fold in the feta and crispy sage leaves.

8. Portion the cauliflower mash onto individual serving plates, top with a pork chop, and spoon a heaping portion of the maple-sage apples on the side.

Many of the recipes in this book suggest the use of an instant-read thermometer. Why? Because you can't see the inside of a piece of meat (unless you're secretly one of the X-Men, in which case, please disregard). For us mere mortals, thermometers take the guesswork out of cooking and let us know exactly where we stand, guaranteeing perfectly cooked food, every single time.

BANGERS AND MASH

MAKES 4 SERVINGS • One of my most unforgettable experiences in the music business was crossing the pond to have our first record mastered at the incomparable Abbey Road Studios in London. As a lifelong megafan of the Beatles, I could barely contain my excitement. Working in the same studio with the same genius engineer (the late, great Chris Blair), while I sat on the same sofa as bands that changed the musical landscape forever, was completely mind-boggling. And I almost instantaneously fell in love with London. The beer, the culture, the food, the history, the vibe—all incredible. London, you hold a very special place in my heart.

Immediately after stumbling off our red-eye flight, the band made our way to a pub to sample the local fare: my first ever hand-pulled (cask) ale and a big plate of English comfort by way of bangers and mash.

8 pork sausages (about 2 pounds), the best quality you can find

MASH

2 pounds yellow-fleshed potatoes (such as Yukon Gold), peeled and cut into 1-inch chunks

½ cup heavy cream

2 tablespoons butter

3 ounces goat cheese

1 teaspoon sea salt

1 tablespoon minced fresh chives

(Ingredients continue on the next page.)

1. Preheat the oven to 400°F.

2. Set the sausages on a baking sheet and cook them in the oven for 30 minutes, turning halfway through.

3. Meanwhile, make the mash: Pop the potatoes into a stockpot full of cold water. Bring to a boil over medium-high heat and cook for about 15 minutes, or until fork-tender. Drain, then return the potatoes to the pot. Let them sit for 5 minutes to help the potatoes dry out. Partially mash the potatoes, then add the cream, butter, goat cheese, and salt. Continue mashing. Once everything is nicely melted and combined, add the chives and whisk the potatoes until smooth.

SHRIMP AND THREE-CHEESE GRITS

MAKES 4 SERVINGS • One night around four A.M., after a long evening of bourbon-soaked and cigar-smoked good times, my squad decided to head to a late-night dive restaurant in Franklin, Tennessee. I ordered a bowl of cheesy grits and have not quite recovered. It was creamy, buttery, with a hint of spice—so velvety and luxurious!

This recipe is full of spicy shrimp and crispy bacon in a big bowl of cheesy, comforting, stick-to-your-ribs goodness. Perfect for breakfast, lunch, or dinner.

GRITS

- 1 cup stone-ground grits
- ½ teaspoon kosher salt
- 1 cup whole milk
- ⅔ cup grated aged cheddar cheese
- ⅔ cup grated Swiss cheese
- ¼ cup grated Parmesan cheese
- 1 tablespoon butter

SHRIMP

- 4 thick-cut smoked bacon slices, cut into ½-inch pieces
- 1 pound jumbo shrimp (16 to 20 shrimp total), peeled and deveined
- Sea salt and freshly cracked black pepper
- 2 garlic cloves, minced
- 2 scallions, finely sliced
- Juice of 1 lemon, plus lemon wedges, for serving
- ½ teaspoon cayenne pepper
- Fresh flat-leaf parsley sprigs, for garnish

1. Make the grits: Bring 3 cups water to a boil in a 3-quart saucepan over medium-high heat. Stir in the grits and salt and turn the temperature to medium-low. Gently cook, stirring frequently, for 30 minutes. Stir in the milk and gently cook for 10 minutes more, until tender and super creamy. Remove from the heat. Gradually stir in the cheeses, about ½ cup at a time, until melted and smooth. Stir in the butter and cover to keep warm.

2. When the grits have about 15 minutes left to cook, get cracking with the shrimp: Heat a large skillet over medium heat and fry the bacon until crispy, 6 to 8 minutes. Using a slotted spoon, transfer the bacon to paper towels, reserving the fat in the pan.

3. Season the shrimp on both sides with a pinch each of salt and pepper. Still over medium heat, add the shrimp to the fat in the pan and cook for 2 minutes. Turn the shrimp over and toss in the bacon, garlic, and scallions. Cook for 2 to 3 minutes more, until the shrimp are pink and cooked through, then remove from the heat.

4. Squeeze in the lemon juice and sprinkle over a hit of cayenne for an extra dose of morning sunshine. Divide the grits into individual serving bowls and top with the bacony shrimp. Garnish with a bit of parsley and serve with lemon wedges.



CHANA MASALA

MAKES 6 TO 8 SERVINGS ♦ The first time I had a proper chana masala was in London while I was working on a record and developing an appetite for English ale. Our illustrious record producer, Julian Kindred, took us on a quick tour of the southern coast of England, with a stop in the super-fly city of Brighton. I was a newbie to proper vegetarian eating and had no idea that a meat-free dish could be so wonderfully flavorful!

This recipe is a favorite around the Prescott house and has its position on our weekly meal plan permanently on lock. Healthy, easy to throw together, and delicious for days, it's curry night done right!

2 tablespoons sunflower or vegetable oil
1 teaspoon cumin seeds
1 large onion, finely diced
5 garlic cloves, minced
1 tablespoon grated fresh ginger
2 green chiles, finely sliced
1 tablespoon minced fresh cilantro stems
2 tablespoons ground coriander
1 teaspoon chili powder
1½ teaspoons ground turmeric
1 tablespoon tomato puree
1 cup vegetable stock
1 (28-ounce) can diced tomatoes
2 (19-ounce) cans chickpeas, drained and rinsed
1 teaspoon kosher salt
1 teaspoon garam masala
1 tablespoon fresh lemon juice
1 or 2 red chiles, thinly sliced
Handful of fresh cilantro sprigs

1. In a large Dutch oven or heavy-bottomed stockpot, heat 1 tablespoon of the sunflower oil and the cumin seeds over medium heat. When the cumin seeds start to dance, 1½ to 2 minutes, and the smell is intoxicating, add the onion and cook for 5 minutes, until it starts to become translucent.

2. Pour the remaining 1 tablespoon oil into the pan. Add the garlic, ginger, chiles, cilantro stems, coriander, chili powder, turmeric, and tomato puree. Stir to combine and cook for 2 minutes, stirring constantly so it doesn't stick to the bottom of the pot. Add the stock, diced tomatoes, chickpeas, and salt. Bring the curry to a simmer, then reduce the heat to medium-low and simmer for 20 minutes, until the chickpeas have softened and the curry has thickened beautifully.

3. Stir in the garam masala, squeeze in the lemon juice, and top with the chiles and cilantro. For added deliciousness, serve with Chile-Coriander Naan (page 268).



Chana Masala

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GARLIC AND ROSEMARY HASSELBACK POTATOES

MAKES 6 TO 8 SERVINGS • Potatoes are a gold-medal sidekick, perfectly matched with almost any main course. This is my all-time, desert island spud recipe. Hasselbacks are really easy to throw together, with just a little extra prep work, and look seriously impressive. The key is a very sharp knife and a slow and steady hand, taking care not to cut entirely through the potato. (If you do, no worries! Your hasselbacks will still taste incredible.)

8 large russet potatoes, scrubbed

¼ cup olive oil

1 teaspoon sea salt

1 teaspoon freshly cracked black pepper

5 garlic cloves, unpeeled

2 fresh rosemary sprigs

4 tablespoons (½ stick) butter, melted

1. Preheat the oven to 425°F.

2. With a sharp knife, cut crosswise parallel slits into the potatoes, about ⅛ inch apart, stopping just before you cut through so that the slices stay connected at the bottom of the potato. Transfer the potatoes to a high-sided roasting pan.

3. Brush the potatoes all over with the olive oil and season with the sea salt and pepper. Scatter the garlic cloves around the pan. Pick the rosemary leaves from the stems and sprinkle them all over the potatoes. Bake for 40 minutes.

4. Brush the potatoes all over with the melted butter and bake for 30 to 40 minutes more, or until the edges of the spuds are crispy and golden brown and you can easily insert a knife into the center of the potato. Serve immediately.



VARIATIONS

This recipe is delicious as is, but mixing up the same old is always fun. Here are a few ways to keep your spuds fresh and exciting:

1. After baking, top with sour cream, bacon bits, and thinly sliced scallion.

2. With about 10 minutes of cooking time remaining, sprinkle the potatoes with Gruyère or aged cheddar cheese, then place back in the oven to melt.

3. After baking, top with chili (page 158), sour cream, sliced avocado, and a pinch of chili powder.



SRIRACHA-ROASTED CAULIFLOWER

MAKES 3 TO 4 SIDE SERVINGS • Sriracha lovers, this one's for you. A few years ago I was working for the weekend, cooking at a catering gig just outside of New York City, and decided to add this little cracker of a dish to the menu at the last minute. It's crispy, spicy, and jacked with flavor, and the crowd went totally gangbusters. Sriracha-Roasted Cauliflower very quickly muscled its way onto our weekly meal plan.

This recipe is a fantastic side to any noodle dish, to lettuce wraps, or with banh mi sandwiches (page 60).

3 tablespoons toasted sesame oil
2 tablespoons olive oil
3 tablespoons soy sauce
3 tablespoons sriracha
2 tablespoons fish sauce
2 teaspoons rice vinegar
1 tablespoon fresh lime juice
1 large cauliflower head, cut into medium florets, then halved
1 tablespoon sesame seeds
¼ cup finely sliced scallions
Handful of cilantro
1 lime, cut into wedges, for serving

1. Preheat the oven to 450°F. Line a baking sheet with parchment paper.

2. In a large bowl, lightly whisk the oils, soy sauce, sriracha, fish sauce, vinegar, and lime juice. Toss the cauliflower in the sauce and spread it on the prepared baking sheet.

3. Roast for 25 to 30 minutes, or until tender and nicely charred, turning halfway through. Sprinkle the sesame seeds, scallions, and cilantro and serve with the lime wedges.

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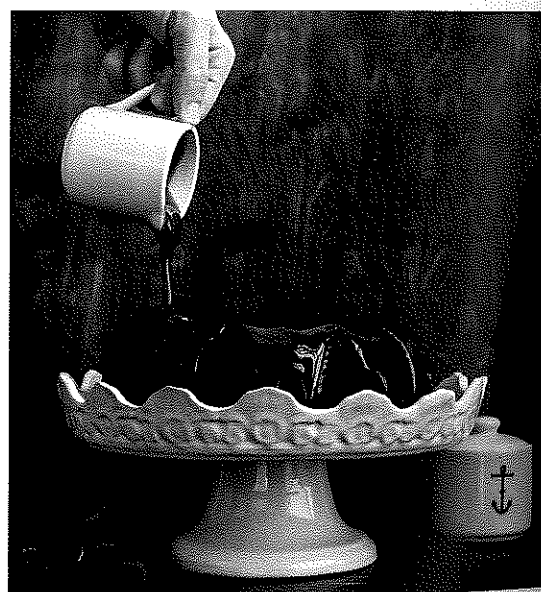
A FRIEND ONCE ASKED ME, “DENNIS, ARE YOU SWEET OR SAVORY?” UM, BOTH, OF COURSE!!

Dessert is wonderful. A great culinary story needs a fantastic finale, a delicious ending to bid farewell to mealtime with a bang. We tend to think of dessert as an indulgence, but “a little sweet after you eat” can mean anything from a knockout bowl of fresh, in-season berries to a thin slice of homemade double-chocolate cake.

When I was a kid, dessert for me meant a ginormous bowl of ice cream, a slab of chocolate cake, or a handful of chocolate chip cookies. Although those are still favorites, as my palate has expanded, the sweets that I’d run far away from as a kid have become my go-to desserts

of choice. Lemon meringue pie, coconut cream pie, and date squares—my dad’s favorites—have become my favorites. Food is community, nostalgia, and good vibes. The classics will always be classics.

This chapter features recipes near and dear to my family’s heart, from my mom’s Chocolate Chip Cookies to our Grammy Delma’s Queen Elizabeth Squares. Some are light and refreshing, others a tad decadent. Whether your vibe is sweet or savory, my hope is that you’ll find a new favorite dessert recipe for potlucks, dinner parties, holidays, or anytime you need a little extra joy at mealtime.



MY MOM’S CHOCOLATE CHIP COOKIES

MAKES 12 COOKIES • My mom’s chocolate chip cookies are the best chocolate chip cookies on planet Earth. Seriously. They’re soft and chewy with a crispy base and filled to the brim with extra mini chocolate chips. In my band days, spent living on the road in a fifteen-passenger van, they were my constant craving, and after much begging, Mom relented and blessed me with her cookie secrets. Truthfully, mine never turn out quite as good as hers, no matter how much I practice. Either she’s holding something back, or there’s love in those cookies.

½ cup (1 stick) butter, at room temperature
½ cup packed dark brown sugar
¼ cup granulated sugar
1 large free-range egg, at room temperature
½ teaspoon pure vanilla extract
1 cup all-purpose flour
½ teaspoon baking soda
¼ teaspoon sea salt
1 cup semi-sweet chocolate chips
1 cup mini milk chocolate chips

1. Preheat the oven to 375°F with a rack in the center position. Line two baking sheets with parchment paper.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine the butter and sugars and beat on medium speed until smooth, about 1 minute. Turn the speed to low, crack in the egg, and add the vanilla. Beat for 1 minute.
3. Turn off the mixer (to prevent a flour volcano) and add the flour, baking soda, and salt. Turn the mixer back on and beat on low speed until a soft dough forms, scraping down the sides of the bowl as needed. Using a spatula, fold in the chocolate chips, making sure that every inch of the dough is kissed with chocolate goodness.
4. Spoon 2 tablespoon-size dough balls onto the prepared baking sheets, leaving at least 2 inches between each cookie. You should have 12 cookies total. Place the baking sheets in the freezer for 10 minutes. (Chilling the dough prior to baking will help you achieve perfectly chewy cookie happiness.)



5. Working with one baking sheet at a time (leaving the other in the freezer), bake for 12 to 14 minutes, until the bottom of the cookies have browned, but the tops are not quite finished baking—be bold here, fear not! The tops will continue cooking with help from residual heat on the countertop (a must for soft and chewy cookies).

6. Leave the cookies on the baking sheet for 10 minutes, then transfer to a wire rack. Let cool almost entirely, or as long as you can stand the wait.

7. These cookies are best eaten right away, but will keep in an airtight container for a few days. Don't worry, though. They won't last that long.

SMASHED PAVLOVA WITH CITRUS CURD AND BERRIES

MAKES 6 TO 8 SERVINGS • For me this is summertime dessert at its best, when local berries and fruit are in peak form. Not as common in Canada or the United States, pavlova reigns supreme Down Under, and is truly a textural dream come true—crisp on the outside, chewy on the inside. Add homemade citrus curd and berries and you've hit a dessert homerun.

This little cracker is tailor-made for dinner parties, backyard hangouts, or any time you really want to impress the neighbors. The good news? This dessert works perfectly with just about any soft fruit or berry combination under the sun. I love a mix of blackberries, raspberries, and blueberries, but it's really dealer's choice here, friends. Apricot, passion fruit, mango, peaches, pineapple, or sautéed apple—whatever is local and in season where you live will work like a charm!

MERINGUE

6 large free-range eggs, at room temperature

1¼ cups superfine sugar (see page 307)

1½ teaspoons unsweetened natural (not Dutch-process) cocoa powder

CITRUS CURD

⅔ cup superfine sugar

½ cup fresh lemon juice (from about 4 lemons)

⅓ cup fresh orange juice (from 1 to 2 oranges)

⅛ teaspoon kosher salt

3 tablespoons butter, melted

(Ingredients continue on page 307.)

1. Make the meringue: Preheat the oven to 300°F. Line a baking sheet with parchment paper.

2. Separate the eggs, putting the whites in the bowl of a stand mixer fitted with the whisk attachment (or a large bowl) and the yolks in a medium saucepan. Set the saucepan aside.

3. Whisk the egg whites on medium speed until they form stiff peaks. With the mixer running, gradually add the sugar, about 1 tablespoon at a time, until each tablespoon has worked itself into the egg whites. Increase the mixer speed to high and beat for 7 to 8 minutes, until the meringue is super glossy, holds stiff peaks, and the sugar has disappeared (you can check this by pinching a small bit of meringue with your fingers—if you still feel coarse sugar, keep beating away). When the sugar has disappeared into the meringue, you're good to go. Keep a watchful eye and be sure to not



LEMON-RICOTTA MINI DOUGHNUTS WITH CHOCOLATE SAUCE

MAKES 6 TO 8 SERVINGS • When Red Suitcase Doughnuts (see page 15) was alive and kicking, I became ever so slightly obsessed with anything and everything doughnut related. It seems as though almost everywhere you travel on this planet, someone is frying sweet dough to perfection, and folks just can't get enough. Doughnuts are happiness wrapped in pastry and the one food that could help lead us toward world peace.

DOUGHNUTS

Canola oil, for frying
1½ cups all-purpose flour
2 teaspoons baking powder
½ cup granulated sugar
¼ teaspoon sea salt
1 tablespoon lemon zest
3 large free-range eggs
1 teaspoon pure vanilla extract
8 ounces ricotta cheese

CHOCOLATE SAUCE

½ cup unsweetened Dutch-process cocoa powder
½ cup granulated sugar
Pinch of salt
1 teaspoon pure vanilla extract

Confectioners' sugar, for dusting

1. Make the doughnuts: In a Dutch oven, heat 2 inches of canola oil over medium heat to 375°F.

2. In a large bowl, combine the flour, baking powder, sugar, salt, and lemon zest and whisk to combine. In a medium bowl, whisk the eggs, vanilla, and ricotta until smooth. Fold the wet ingredients into the dry ingredients until the batter is smooth.

3. Working in batches, carefully drop 1-tablespoon portions of the batter into the hot oil and fry for 2 minutes, turning halfway through, until golden brown. Open one of the mini doughnuts to ensure they're cooked through. Transfer the cooked doughnuts to a baking sheet lined with paper towels to drain any excess grease, and carry on frying the rest.

4. Make the chocolate sauce: In a small saucepan, combine the cocoa powder, sugar, salt, and 1 cup water and bring to a boil over medium heat. Cook for 1 minute. Remove from the heat and stir in the vanilla.

5. Serve the doughnuts sprinkled with confectioners' sugar and with the chocolate sauce on the side, for your dunking delight.

WATERMELON-LIMONCELLO FRUIT SALAD

MAKES 6 TO 8 SERVINGS • This little adult-friendly dessert recipe is the perfect after-dinner treat for those times when you're jonesing for something sweet after you eat but don't feel like being rolled home in a wheelbarrow. It's light, healthy-ish, a little boozy, and entirely sweet-tooth satisfying—especially delicious served on a hot summer's day.

- 4 cups ½-inch-cubed watermelon**
- 2 cups strawberries, hulled and quartered**
- 1 cup ½-inch cubed cantaloupe**
- 1 cup blackberries**
- 2 tablespoons finely minced mint leaves, plus whole leaves for garnish**
- 2 teaspoons lemon zest**
- 3 tablespoons limoncello**
- 2 tablespoons pure maple syrup**

Combine the fruit, mint, and lemon zest in a large bowl. In a small bowl, stir together the limoncello, maple syrup, and 1 tablespoon water, then drizzle the limoncello mixture over the fruit mixture. Toss to mix, then serve, garnished with the mint leaves. Simple, delicious.



BALSAMIC-ROASTED STRAWBERRY SHORTCAKES

MAKES 10 SERVINGS • Summertime living is full of happiness, with the beach, backyard grilling sessions, and outstanding, in-season fruits and veggies completely rocking the culinary landscape. And the time of year when folks head to local U-Pick farms to collect baskets of fresh, perfectly juicy berries. The king of berries? The mighty strawberry. Delicious! For me, when strawberry season is in high gear, there's really nothing quite like homemade strawberry shortcake. Rich, buttery homemade biscuits and freshly picked strawberries are truly a match made in heaven.

BROWN SUGAR MAPLE-GLAZED BISCUITS

- 5 cups all-purpose flour, plus more for shaping the dough**
- ¼ cup packed dark brown sugar**
- 1 tablespoon kosher salt**
- 1 teaspoon baking soda**
- 1 cup (2 sticks) butter, frozen, plus 2 tablespoons butter**
- 1¾ cups buttermilk**
- 2 tablespoons pure maple syrup**

STRAWBERRIES

- 1½ pints strawberries, hulled and halved**
- 1 tablespoon balsamic vinegar**
- 1 tablespoon pure maple syrup**
- ½ teaspoon pure vanilla extract**

(Ingredients continue on the next page.)

1. Make the biscuits: Preheat the oven to 400°F. Line two baking sheets with parchment paper.

2. Sift together the flour, brown sugar, salt, and baking soda into a large bowl. Using a box grater, grate the frozen butter into the flour. Using the tips of your fingers, gently work the butter into the dough until it resembles coarse crumbs.

3. Add the buttermilk and gently stir to form a soft dough. Turn the dough out onto a floured surface and shape it into an 8 x 12-inch rectangle that's about 1½ inches thick. Using a biscuit cutter (or a drinking glass, in a pinch), cut out as many biscuits as possible. Reshape the dough and repeat, working the dough as little as possible. You should end up with 10 biscuits.

4. Transfer the biscuits to one of the prepared baking sheets and bake for just 20 minutes. Meanwhile, melt the remaining 2 tablespoons butter in a small saucepan and stir in the maple syrup. Liberally brush the biscuit tops with the maple butter and bake for 10 minutes more, or until the tops are golden brown and the biscuits have cooked through. Set the biscuits on a wire rack to cool. Keep the oven on.

CHRISTMAS MORNING STICKY BUNS

MAKES 9 LARGE BUNS • In our house, sticky buns are packed with yuletide nostalgia. They're the perfect holiday morning indulgence, and an annual tradition for our family. And the best thing about this recipe—you get them ready to rock the night before, then wake and bake. More time with family, less time in the kitchen, and no compromise on deliciousness. Caramel sticky-bun heaven.

DOUGH

- 1 cup whole milk
- ½ cup (1 stick) salted butter, cut into ½-inch cubes
- ½ cup sugar
- 1 tablespoon active dry yeast
- 4 cups all-purpose flour, plus more for dusting
- 1 teaspoon salt
- 2 large free-range eggs
- 2 teaspoons pure vanilla extract
- 1 to 2 teaspoons vegetable oil, for the bowl

CARAMEL HEAVEN

- ½ cup (1 stick) butter
- 1 cup packed dark brown sugar
- 1 cup heavy cream
- ⅓ cup pure maple syrup
- ¼ teaspoon sea salt

FILLING

- ½ cup packed dark brown sugar
- 1 teaspoon ground cinnamon
- 2 tablespoons butter, melted
- 1½ cups pecan halves, chopped

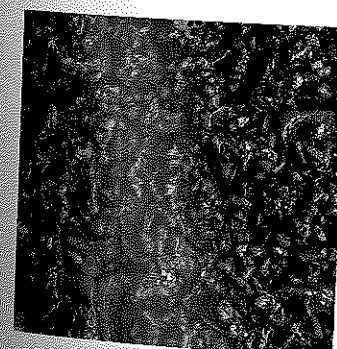
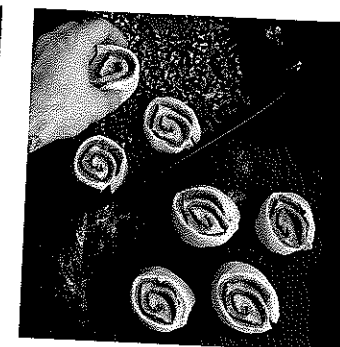
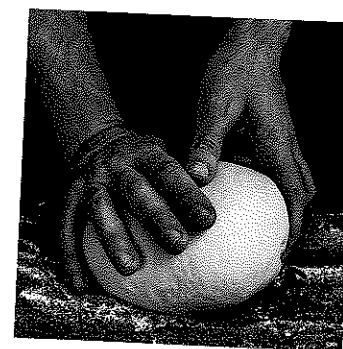
1. The night before, get the dough ready: In a small saucepan, combine the milk, butter, and sugar and heat the mixture over medium-low heat, giving it a stir every minute or so. When the butter has melted and the sugar has dissolved entirely, remove the pan from the heat. Be careful not to let the milk boil. If it gets too close, remove the pan from the heat and let it chill out for a few minutes.

2. Sprinkle the yeast over the milk mixture and let it sit and bubble and do what it does best. After about 15 minutes, it'll be good to go.

3. While the yeast is coming to life, in the bowl of a stand mixer fitted with the dough hook, combine 2 cups of the flour and the salt. With the mixer running on low, crack in the eggs and pour in the vanilla. Slowly stream the yeast mixture into the flour. Turn off the mixer, add the remaining 2 cups flour, and crank the mixer back on medium speed. Let the dough knead away for about 5 minutes, until all the flour is combined. Turn the mixer speed to high and let it go to town, kneading that dough for another 5 minutes.

4. Transfer the dough to a large, lightly oiled bowl, cover with plastic wrap, and give it a home somewhere warm for about 1½ hours, or until doubled in size.

5. While the dough is rising, make the caramel heaven: In a small saucepan, combine the butter, brown sugar, cream, maple syrup, and salt. Bring the mixture to a boil over me-



dium heat, then reduce the heat to medium-low and let the sauce simmer away for 5 minutes, or until the caramel is deep golden brown and has reduced slightly. Set the pan aside off the heat. Be very careful not to touch the sauce. Caramel is crazy hot and can easily make for a bad day. Please keep your day awesome. (Time bonus! This saucy business can be prepared several days in advance and kept in an airtight container in the fridge.)

6. Transfer the dough to a lightly floured surface. Roll out the dough into a 12 x 24-inch rectangle that's about ½ inch thick.

7. Make the filling: In a small bowl, combine the brown sugar and cinnamon. Brush the dough with the melted butter and sprinkle the brown sugar mixture on top, leaving just under an inch of space around the edges. Working on a long side, roll the dough up into a long, jelly roll–style situation. Cut the roll crosswise into nine large buns.

8. Pour the caramel sauce evenly over the bottom of a 9 x 13-inch baking pan and sprinkle the pecans on top. Add the buns to the pan, cut-side up. Cover with plastic wrap and refrigerate overnight or for at least 8 hours.

9. The next day, preheat the oven to 350°F. Let the buns sit on the counter for 10 minutes to lose their chill. Bake for 35 to 40 minutes, or until cooked through, golden brown on top, and entirely delicious. Let them hang out in the pan for 10 minutes, then run a knife around the edges of the pan in case any caramel decided to stick. Turn the buns out onto a serving board so that the gorgeous caramel is on top.

10. These are best eaten while still warm and fresh, but will be delicious for a couple of days, stored in an airtight container at room temperature. Just pop them into a 350°F oven for a few minutes to warm up before serving if you by some crazy chance have any left the next day.



Dave Peahy

MAPLE-BACON SCONES

MAKES 8 LARGE SCONES • There are flavor combos that were just meant to live together: pizza and beer, peanut butter and jelly, and maple and bacon. On their own they taste great, but together they're magic. This recipe is a spin-off of a doughnut we served at Red Suitcase (see page 17). They flew off the shelves. Every week we made more, and every week we sold out in minutes. This scone version is just as delicious and ready in less than half the time. Awesome.

SCONES

8 smoked bacon slices

**½ cup plus 2 tablespoons
pure maple syrup**

**3 cups all-purpose flour, plus
more for dusting**

1½ teaspoons baking powder

¼ teaspoon baking soda

½ teaspoon kosher salt

**½ cup (1 stick) cold butter, cut
into ½-inch cubes**

**½ cup walnut halves,
chopped (or substitute
pecans)**

2 teaspoons lemon zest

½ cup heavy cream

1 large free-range egg

MAPLE GLAZE

1 cup confectioners' sugar

**3 tablespoons pure maple
syrup**

3 tablespoons butter, melted

**½ teaspoon pure vanilla
extract**

1. Make the scones: Preheat the oven to 350°F. Line two rimmed baking sheets with parchment paper.
2. Lay the bacon on one of the baking sheets and baste with 2 tablespoons of the maple syrup. Bake for 25 to 30 minutes, turning halfway through, until nice and crispy. Transfer the bacon to a wire rack to cool for 20 minutes, flipping halfway through so it doesn't stick. The maple syrup will candy around the bacon while it cools.
3. Into the bowl of a stand mixer fitted with the paddle attachment, sift the flour, baking powder, baking soda, and salt. Add the cold butter, turn the mixer to low, and beat for 20 seconds.
4. Crumble 4 strips of the bacon into the bowl, add the walnuts and lemon zest, and mix together.
5. In a medium bowl, whisk the cream, egg, and remaining ½ cup maple syrup. Pour this mixture into the dry mixture and beat on medium speed until the dough just comes together, about 1 minute. Do not overwork the dough.
6. Transfer the dough to a floured surface. Dust the top of the dough with flour and shape it into a 1-inch-thick circle with a 12-inch diameter (again, avoid kneading or overworking the dough). Slice it like a pizza into 8 triangular pieces.



7. Transfer the scones to the second prepared baking sheet and bake for 25 to 30 minutes, until they turn golden brown and the kitchen smells like baked maple syrup heaven. Transfer the scones to a wire rack to cool for 30 minutes.
8. Meanwhile, make the glaze: In the bowl of a stand mixer fitted with the paddle attachment, beat the confectioners' sugar, maple syrup, butter, vanilla, and 1 tablespoon water until smooth.
9. Crumble the rest of the bacon into small bits. Top each baked scone with 2 tablespoons of the maple glaze and sprinkle the candied bacon on top.
10. These scones are best served immediately, but will taste delicious for up to 2 days if kept in an airtight container at room temperature.