



Add this recipe to the special-occasion list. It's not quick like a frittata, and you probably won't be making it every weekend. But I think it's good to have a quiche recipe in your Rolodex. Like a lot of recipes in this book, there are components that can and should be made ahead of time, like the crust. This particular quiche is a thing of beauty—a tall flaky pastry that extends above the canary yellow egggy custard, spotted with bright green shreds of fresh spinach and patches of orange cheddar. You can see now why I had to include it.

Fresh Spinach Quiche

MAKE AHEAD WEEKEND

HANDS-ON: 30 MIN. TOTAL: 1 HR., 5 MIN.
YIELDS: 6 SLICES

CRUST

1 premade Galette Crust
(page 242)

FILLING

2 teaspoons olive oil
½ cup diced sweet onion
2 cups baby spinach leaves,
chiffonade

Heaping ¼ teaspoon kosher
salt plus a pinch, divided

½ cup mascarpone or
cream cheese

½ cup whole milk

5 large eggs

A couple cracks of pepper

1 cup shredded cheddar
cheese

THE NIGHT BEFORE (so you can sleep in), bake the premade crust (also known as blind baking). Start with the premade disk, and roll the dough out on a lightly floured surface to 14 inches in diameter. (If using frozen dough, thaw completely in the fridge prior to rolling.) Fold the dough in quarters and transfer to a 10-inch removable bottom tart pan with a 2-inch height. Unfold and center within the pan. Trim excess, if needed. Place the pan in the freezer, and chill for 10 minutes.

MEANWHILE, PREHEAT THE OVEN to 425°F. Before baking, prick the bottom and sides of the dough with a fork to keep from bubbling. Line the dough with parchment paper and fill with pie weights. Place the pan on a baking sheet, and bake for 15 minutes. Remove the parchment and pie weights, and bake for 3 minutes more. Remove from the oven and allow to sit out at room temperature overnight.

THE MORNING OF, MAKE THE FILLING. Preheat the oven to 350°F. Heat a 10-inch cast-iron skillet over medium. Once the pan is warm, add the oil and onion. Cook for 3 minutes or until tender. Stir in the spinach and pinch of salt, and sauté 1 minute more or until the spinach is just barely wilted. Set aside.

IN A HIGH-POWERED or regular blender, blend the mascarpone and milk on the lowest speed until smooth. Add the eggs, salt, and pepper and blend on low again until evenly combined. Pour in the prepared pastry shell. Gently stir in the shredded cheese and sautéed spinach mixture. The filling will be about half the height of the crust.

BAKE FOR 30 TO 35 MINUTES or until the eggs are set. Let stand for 5 minutes before slicing.

NOTES

To add 2 strips of bacon, forgo the olive oil and cook the bacon first until crispy. Remove from the pan and place on a paper towel. Then continue with the recipe as written by sautéing the onion and spinach in the bacon fat. Crumble or chop the bacon, and add into the final egg mixture just before baking.

INGREDIENT TIP

Chiffonade is the French word for cutting thin slices of leaves, typically used in the context of basil. In the case of this quiche, I've cut the spinach in the same way. Stack a handful of leaves together, roll, and thinly slice.

MINIMALIST TIP

Buy a 10-inch removable bottom tart pan that has a 2-inch height. See The Essential Tools section (page 19) for more details. This will remove worries of a filling overflow, burned pie edges, and a shrinking crust. Even if (when) the crust shrinks a bit, you have room to spare. When it's serving time, the removable bottom makes it far easier to cut and remove the slices. This pan just works.



This is not the mushy egg casserole of your youth. Maybe it's the addition of the kale. Or maybe it's the fact that this casserole is actually a strata. The crusty bread classifies it as such, also pulling it out of the mushy casserole category, making it more than tolerable. It's delicious. Start with the very best breakfast sausage from the meat counter and bakery-quality crusty bread (even better if it's leftover from dinner). Every ingredient counts. Assemble the night before serving for easy morning prep.

Not Your Mom's Egg Casserole

MAKE AHEAD WEEKDAY WEEKEND

HANDS-ON: 20 MIN. TOTAL: 9 HR.
YIELDS: 4 TO 6 SERVINGS

SAUSAGE MIXTURE

1 pound breakfast sausage
4 cups chopped kale
4 cups cubed or torn crusty bread (like sourdough, baguette, or ciabatta)
1 cup shredded cheddar cheese

EGG MIXTURE

2 cups whole milk
6 large eggs
1½ teaspoons kosher salt
½ teaspoon cracked pepper

GARNISH

1 sprig fresh thyme

THE NIGHT BEFORE SERVING, assemble the casserole. Prepare the sausage mixture. In a 10-inch cast-iron skillet over medium-high, cook the sausage, stirring until browned. Stir in the kale, and cook for 2 minutes more. Place the sausage-kale mixture in a 12 x 10-inch enamel baking dish (or similar-sized glass or ceramic dish). Add the cubed bread and cheese to the dish. Toss to combine.

PREPARE THE EGG MIXTURE. In a medium bowl, whisk together all of the egg mixture ingredients until combined. Pour evenly over the sausage mixture. Cover and refrigerate overnight.

THE MORNING OF, PREHEAT the oven to 350°F. Bake for 35 to 40 minutes or until the eggs are set. Garnish with fresh thyme.



MINIMALIST TIP

Use a box grater or mandoline to shred the carrots quickly. See The Essential Tools (page 19) for more notes on efficient box graters.



Soba bowls have been greeting us on the busiest weeknights since before our little one came into the world. They also greet us when the fridge is nearly empty. Somehow there's always enough ingredients in the fridge and pantry to squeak out one of these bowls, even if it means skipping the ginger and green onions. I've made other soba bowls over the years, but I always come back to this one. The peanut-coconut sauce has me wrapped around its finger. And I'm just fine with that. Sitting down to this bowl never gets old. During the colder months of the year, switch over to the Thai-Spiced Rice Bowls (page 152).

Soba Bowls with Peanut Sauce

WEEKDAY

HANDS-ON: 20 MIN. TOTAL: 20 MIN.

YIELDS: 4 SERVINGS

SOBA MIXTURE

Kosher salt for salting water
 9 ounces soba noodles (3 wrapped portions)
 ¼ cup frozen peas
 ¼ cup frozen shelled edamame

SAUCE

½ cup light coconut milk
 ¼ cup natural creamy peanut butter
 3 tablespoons soy sauce

1 tablespoon lime juice
 Thumbtip of peeled fresh ginger (optional)
 Squeeze of honey

GARNISH

2 medium carrots, shredded
 ¼ cup chopped fresh cilantro
 ¼ cup chopped peanuts
 2 green onions, sliced
 Sesame seeds
 Sriracha or harissa (optional)

MAKE THE SOBA MIXTURE. Fill a large saucepan two-thirds full with water; bring to boil. Liberally salt the water just before adding in the noodles,

peas, and edamame. Cook the soba noodles according to the package instructions. Drain and rinse under cold water until the noodles are cold to the touch.

MEANWHILE, MAKE THE SAUCE. In a high-powered blender or food processor, blend all the sauce ingredients on high until smooth. The sauce will be noticeably salty. Set aside, and prepare the garnishes.

ASSEMBLE THE BOWLS. Divide the soba mixture evenly among 4 bowls. Top each with 2 tablespoons of the sauce, a small handful of carrots, 1 tablespoon of cilantro, peanuts, green onion, and a sprinkle of sesame seeds. Serve with Sriracha, if desired, and additional sauce.

NOTES

If you prefer the carrots to be slightly softer than their raw version, add them to the boiling mixture in the last minute of cooking.

INGREDIENT TIP

Buy soba noodles wrapped in 3-ounce portions for mindless measuring.



**INGREDIENT TIP**

Is it possible to tame raw red onions? Yes! Soak them in an ice-cold bath for 10 minutes before serving.

I learned this pesto trick from Justin's, the nut butter company. Use almond butter in place of pine nuts. It yields a creamy, nutty pesto. I'll never go back to stocking pricey pine nuts. This recipe calls for lemon zest, too; it adds a layer of bright, floral notes while also helping to preserve the bright green color. We typically make this recipe during the hot months, when tomatoes taste like they should. If making in the off-season, skip the tomatoes and mozzarella, and add in $\frac{1}{2}$ cup chopped sun-dried tomatoes. You could easily turn this recipe into a creamy pesto by returning the pasta and pesto to the pan and adding in $\frac{1}{4}$ cup heavy cream and $\frac{1}{2}$ cup stock. Heat for a couple minutes. As you can see, this recipe is very adaptable. Try the Chicken Pesto Sandwiches (page 142) using this same recipe, too. Make the pesto in advance for an ultra-quick prep time or when your basil plant is in need of a trim.

Pesto Garden Pasta

MAKE AHEAD WEEKDAY

HANDS-ON: 15 MIN. TOTAL: 20 MIN.
YIELDS: 5 TO 6 SERVINGS

PESTO

2 cups fresh basil leaves
 $\frac{1}{2}$ cup grated Parmesan
 $\frac{1}{2}$ cup olive oil
1 tablespoon almond butter
2 teaspoons grated lemon zest (about 1 large lemon)
1 tablespoon lemon juice
2 cloves garlic, smashed
1 teaspoon kosher salt
A couple cracks of pepper

PASTA

Kosher salt for salting water
4 cups short-grain pasta
1 cup grape tomatoes, halved
1 cup yellow cherry tomatoes, halved
 $\frac{1}{4}$ cup thinly sliced red onion
8 ounces pearled mozzarella balls, drained

MAKE THE PESTO. In a high-powered blender, blend all the pesto ingredients on high until smooth and creamy. This yields 1 cup. It can be made a week in advance and stored covered in the fridge.

COOK THE PASTA. Fill a large saucepan two-thirds full with water; bring to a boil. Liberally salt the water before adding in the noodles. Cook the pasta according to the package instructions until al dente. Drain.

MEANWHILE, PREPARE THE TOMATOES AND ONION. Once the pasta is done, drain and place the pasta in a large serving bowl. Add about three-fourths of the pesto, tomatoes, red onion, and mozzarella balls; toss to combine. Taste and add more pesto and salt as desired. Serve warm.

NOTES

This pesto is on the salty side to carry the weight in this recipe. If using elsewhere, drop the amount in half. This can also be served cold as a pasta salad. Or, turn these components into a grilled cheese using shredded (not pulled) mozzarella, leftover pesto, tomatoes, and red onion. My friend, Kathryne, from the blog cookieandkate.com says the best grilled cheese is made by sprinkling Parmesan on the outsides of the bread and cooking it, yielding a crispy, sharp exterior.



Butternut squash might be my favorite late fall/winter squash. But I only like it one way—pureed. It ends up too soft after a roast or a sauté for my liking. To achieve pureed squash, it traditionally undergoes an hour-long roast to soften. In an effort to reduce that time, I've started steaming butternut cubes. They cook in a fraction of the time. Both cooking options are in the notes below. Start with precooked, pureed squash for an easy dinner preparation. I like to top this pasta with peppery arugula and spicy red pepper flakes to contrast the sweetness of the butternut squash. Make this winter pasta recipe for half the year before switching over to the White Wine Spring Pasta (page 121) for the other half of the year.

Butternut Pasta

MAKE AHEAD WEEKDAY

HANDS-ON: 30 MIN. TOTAL: 30 MIN.
YIELDS: 3 TO 4 SERVINGS

SAUCE

2 teaspoons olive oil
¾ cup chopped sweet onion
2 cloves garlic, minced
1½ cups chicken stock
1½ cups pureed butternut squash (see notes)
1 sprig fresh sage
1 teaspoon kosher salt
A couple cracks of pepper
¼ cup grated Parmesan
¼ cup heavy cream

PASTA

Kosher salt for salting water
3 cups short-grain pasta

GARNISH

Arugula (optional)
Crushed red pepper (optional)
Shaved Parmesan

MAKE THE SAUCE. Heat a large sauté pan over medium. Once warm, add the oil and onion. Sauté for 4 minutes or until the onion is tender, stirring occasionally. Add the garlic, and cook for 30 seconds more. Stir in the stock, butternut puree, sage, salt, and pepper. Simmer on low for 10 minutes to develop flavor, stirring occasionally.

COOK THE PASTA. Meanwhile, fill a large saucepan two-thirds full with water; bring to a boil. Liberally salt the water before adding in the noodles. Cook the pasta according to the package instructions until al dente. Drain.

REMOVE THE SAGE sprig from the sauce, and pour the butternut mixture into a high-powered blender; blend until smooth. Return the sauce to the pan over medium. Add the Parmesan and heavy cream, stirring until smooth. Fold in the cooked pasta, and cook for a minute more. Plate the pasta, and top with a handful of arugula (optional), a sprinkle of crushed red pepper (optional), and a heavy-handed dusting of Parmesan (not optional).

NOTES

To roast the squash, cut it in half, core, drizzle with a bit of oil, and place skin side up on a parchment-lined baking sheet. Roast for 45 minutes to 1 hour at 425°F. The squash is done once it's fork tender. Once cool enough to handle, scoop the squash out of the skin and puree. To steam the squash, peel, core, and cut it into ½-inch cubes. Place the cubes in a steamer basket and steam over medium for 12 minutes. Remove from the heat with the lid still on and allow to sit for 5 minutes more, and then puree. This can be done a week in advance and stored in the fridge; or store it in a freezer-safe ziplock bag in the freezer for up to 2 months. If freezing, thaw in the fridge overnight or in a bowl of warm water for about 30 minutes.



INGREDIENT TIP

Buy sweet onions for a sweeter onion flavor. I use them almost exclusively outside of the occasional red onion. I also find that sweet onions rarely make my eyes water.

INGREDIENT TIP

Shape plant-based burgers the same size as the buns. This will help to keep the burger intact since the bun supports it.



When I set out to make a plant-based burger, I wanted it to be protein-dense over carb-dense. Carbs are starchy, which helps plant burger cohesion, so I had some experimenting to do. I landed on quinoa, an egg, smashed black beans, and oat flour as the base, plus some nutty flecks of pecans. I've flavored this burger similar to that of a meat burger. In fact, you might mistake it for one at first glance. This recipe would also make a mighty good Tex-Mex burger, too. Just add cumin and chili powder to the quinoa mixture while it cooks. Top with the Chimichurri (page 117) and sautéed onions or peppers or Quick-Pickled Red Onions (page 145). These burgers freeze really well, too. See notes.

Quinoa Burgers

MAKE AHEAD WEEKEND

HANDS-ON: 45 MIN. TOTAL: 1 HR. YIELDS: 6 PATTIES

QUINOA

¾ cup red quinoa
1½ cups water
½ teaspoon kosher salt

BLACK BEAN MIXTURE

1 (15-ounce) can black beans, drained and rinsed
¼ cup old-fashioned oats
¼ cup pecans
1 tablespoon Worcestershire sauce
½ teaspoon kosher salt

A couple cracks of pepper
1 large egg, whisked
Neutral oil cooking spray or high-heat oil (see method)

FIXIN'S

6 buns
Special Sauce (page 124; optional)
6 crispy lettuce leaves
6 slices ripe tomato
6 thin slices red onion

PREPARE THE QUINOA. Combine all of the quinoa ingredients in a small saucepan. Bring to a simmer over medium heat. Turn the heat to low; cover and cook for about 15 minutes or until just tender. The skinny white ring around the grain will be visible when the quinoa is ready. Let cool to room temperature before assembling the patties. The quinoa can be made a couple days in advance. Note: The quinoa will be on the salty side, which is necessary to carry enough flavor throughout the burger.

PREPARE THE PATTIES. In a large mixing bowl, roughly mash the beans. Set aside. In a high-powered blender or food processor, blend the oats

until a fine powder (flour consistency). Add the pecans to the oats, and blend again until chopped finely. Add the oat mixture, the cooled quinoa, and all the remaining burger ingredients except the cooking spray to the mashed black beans. Stir together until evenly incorporated. Form the black bean mixture into 6 patties, the same width as the buns. If preparing in advance, store the black bean mixture covered in the fridge for up to a day before cooking.

TO PAN-FRY, heat a 10-inch cast-iron skillet or griddle over medium heat for about 10 minutes. Once hot, lightly spray the pan with the cooking spray. Add the patties to the pan, cooking in batches if needed. Cook 3 to 4 minutes on each side. Serve immediately or keep warm in a 250°F oven.

TO DEEP-FRY, add a ½-inch layer of high-heat oil to a 10-inch cast-iron skillet over medium heat. Place the patties in the hot oil, and cook for 3 minutes on each side. Serve immediately or keep warm in a 250°F oven.

TO ASSEMBLE, toast the buns. Top with a quinoa burger, sauce, lettuce, tomato, and onion.

NOTES

Uncooked, shaped patties freeze really well. To freeze, place the patties on a baking sheet in the freezer for about 30 minutes or until hardened. Store in a freezer-safe ziplock bag with as much air removed as possible for up to 2 months. To reheat, use the deep-fry method, cooking for 4 minutes on each side. Cover the pan during the first 4 minutes to also help thaw the patty.



At our house, we like our soups with a bit of textural variety. There's something so satisfying about chewing through a mealtime, which is the same reason I can't drink a smoothie alone for breakfast. The base of this soup is a creamy, nutty broth. It's brilliant on its own, but, because of the aforementioned, I prefer it with everything else—cooked rice, crunchy raw vegetables, and herby garnishes. Though we eat this throughout the winter, the vegetables aren't necessarily in season. However, some produce tastes like itself year-round, especially the ones used in this recipe. Feel free to substitute in frozen peas or edamame. During the warmer months, switch over to the Soba Bowls with Peanut Sauce (page 91) for a similar flavor experience.

Thai-Spiced Rice Bowls

MAKE AHEAD WEEKDAY

HANDS-ON: 25 MIN. TOTAL: 25 MIN.
YIELDS: 6 SERVINGS

RICE

1½ cups uncooked rice
1½ tablespoons salted butter
½ teaspoon kosher salt

BROTH

1 teaspoon olive oil
4 cloves garlic, minced
Thumbtip of peeled fresh ginger, minced
1 quart chicken stock
1 (14-ounce) can light coconut milk
¼ cup soy sauce
¼ cup natural creamy peanut butter
1 tablespoon Thai curry paste

Generous squeeze of honey

GARNISH

1 cup matchstick-cut carrots
1 red bell pepper, thinly sliced
½ English cucumber, halved lengthwise and thinly sliced (optional)
¼ cup chopped fresh cilantro
¼ cup chopped dry-roasted peanuts
2 tablespoons chopped fresh mint (optional)
2 green onions, sliced
1 jalapeño, thinly sliced
1 lime, cut into wedges

MAKE THE RICE. In a small saucepan, make the rice according to the package instructions, adding the butter and salt.

MAKE THE BROTH. Heat a medium saucepan over medium. Once warm, add the oil. Add in the garlic and ginger. Cook for 30 seconds, stirring constantly. Add the remaining broth ingredients. Bring to a boil, reduce the heat, and simmer for 10 minutes to develop the flavor.

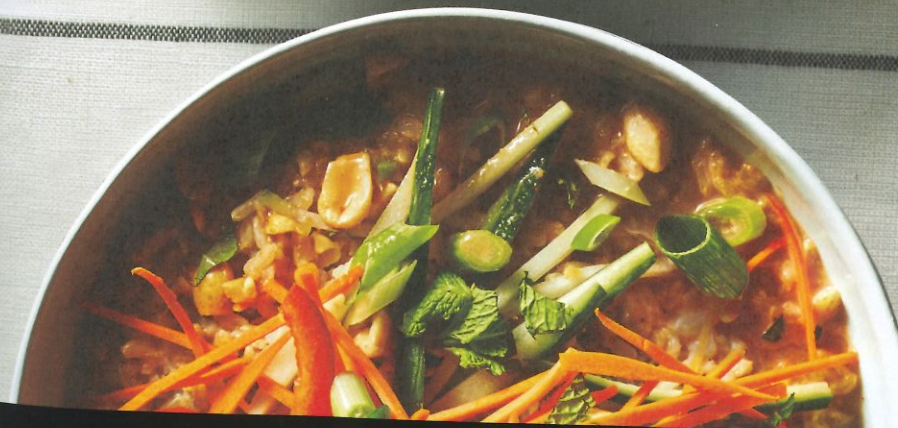
MEANWHILE, PREPARE THE GARNISHES. To serve, divide the rice evenly among 6 serving bowls. Top each serving evenly with the broth. Garnish as desired.

NOTES

To add chicken, cut 1 pound of chicken into ½-inch chunks (breasts or thighs will work) and cook in the broth for the last 5 to 10 minutes until the internal temperature of the chicken reaches 165°F. Or, use leftover chicken from the Dutch Oven Whole Chicken (page 106) or rotisserie chicken.

INGREDIENT TIP

I prefer English cucumbers, as they are typically seedless and more flavorful. Slice and serve as is. No need to carve out the pesky seeds.



INGREDIENT TIP

To extend the life of fresh dill, store it in a produce bag from the store, adding a paper towel to catch moisture buildup. Change out the paper towel once damp. Store in the crisper drawer. This method also works for fresh cilantro and curly parsley.



I call this a remix because it's a combination of two of my favorite recipes—Lucy's and Cari's. It was our neighbor Lucy's chicken salad that turned me back onto the use of mayonnaise in chicken salad, and the kitchen in general. I started by making my own, which is just a raw egg, lemon, salt, and oil. These days I buy high-quality mayonnaise from the store (because I'll forever be afraid of making someone ill with my food). Lucy also gets ownership of the dill and garlic—two pivotal flavor-makers in this salad. Don't skip them. The soy sauce addition comes from my mom's friend Cari who made a head-turning chicken salad at my wedding shower. Soy sauce is perfect for thinning out mayo to a lighter dressing consistency, while also carrying the weight of the salt in this recipe.

Chicken Salad Remix

MAKE AHEAD WEEKEND

HANDS-ON: 10 MIN. TOTAL: 10 MIN. YIELDS: 3½ CUPS

DRESSING

- ¼ cup high-quality mayonnaise
- 1½ tablespoons soy sauce
- 1 tablespoon chopped fresh dill
- 2 cloves garlic, minced
- A couple cracks of pepper

SALAD

- 2½ cups pulled Dutch Oven Whole Chicken (page 106) or rotisserie chicken
- 1 cup halved seedless red grapes or ½ cup dried tart cherries
- ¼ cup roughly chopped pecans

MAKE THE DRESSING. In a serving bowl, whisk together all the dressing ingredients.

MAKE THE SALAD. Add all of the prepared salad ingredients to the serving bowl, and toss until evenly coated. Taste and adjust the seasonings as necessary.

STORE COVERED IN THE FRIDGE for up to 5 days. Serve over a bed of spinach, on a sandwich, or with pita chips or crackers.

NOTES

Do you have extra dill? Make the Bright Potato Salad (page 166) or Chicken Gyros with Tzatziki (page 136). Add in 2 steamed eggs (page 166) to the chicken salad, if desired.

MINIMALIST TIP

To easily clean a high-powered blender, add dish soap to the blender and fill half full with hot water. Make sure the lid is placed snugly on the container before blending on high for about 30 seconds. Rinse and voilà. It's clean!



This cake is fit for dessert, an afternoon snack, or even breakfast the next day. Spotted with deep red and orange stone fruit slices, dusted with powdered sugar, and lined with a ribbed edge, the presentation of this cake is as beautiful as the simplicity of the flavor. Sliced almonds undergo a quick toast in the skillet before turning into a fine powder in the blender. This recipe is smart in that you add all the dry ingredients to the blender rather than dirtying up another bowl.

Toasted Almond–Stone Fruit Cake

MAKE AHEAD WEEKEND

HANDS-ON: 30 MIN. TOTAL: 2 HR. 30 MIN.
YIELDS: 8 TO 12 SLICES

1½ cups mixed ripe stone fruit (about 4 apricots and plums total), cut into ½-inch slices	¾ cup unsalted butter, room temperature
½ cup sliced almonds	1 cup granulated sugar
1¾ cups unbleached all-purpose flour	2 large eggs
1 teaspoon aluminum-free baking powder	1 teaspoon pure vanilla extract
½ teaspoon kosher salt	½ teaspoon almond extract
	½ cup whole milk
	Sprinkle of powdered sugar

PREHEAT THE OVEN to 350°F. Place a 10-inch removable-bottom tart pan with a 2-inch height on a baking sheet. Set aside.

SLICE THE STONE FRUIT. Set aside.

IN A 10-INCH CAST-IRON SKILLET, toast the almonds over medium-low until lightly golden, stirring occasionally, about 3 minutes. Pour into a high-powered blender or food processor, and

blend on high into a fine powder. Stop to scrape down the sides as needed. Add the flour, baking powder, and salt to the blender, and blend once more to evenly combine. Set aside.

IN A STAND MIXER fitted with a paddle attachment, cream the butter and granulated sugar on medium-low for about 5 minutes. Mix in all the eggs and extracts on medium speed until evenly combined.

POUR THE MILK into a liquid measuring glass. With the mixer on low speed, alternate adding the milk and flour mixture in three increments, mixing until just combined. Stop mixer and fold with a spatula a couple more times to incorporate.

POUR THE BATTER into the prepared pan, leveling with a spatula. Top with the stone fruit in a mosaic pattern, barely pressing into the cake. Bake for 50 minutes to 1 hour or until cooked through in the center. If the edges brown too quickly, tent foil over the top of the tart pan. Place on a cooling rack to cool for 1 hour. Remove the fluted tart pan. Sprinkle lightly with the powdered sugar, slice, and serve. This is best served within 2 days of making. Store lightly covered at room temperature.



**INGREDIENT TIP**

To bring butter to room temperature more quickly, cut it into skinny shreds, exposing as much surface area as possible.

If California were a cookie, I think it'd taste like this—bright. Awakened by excessive amounts of citrus zest, spotted with poppy seeds, and held together by fresh, floral olive oil, this is one of my favorite cookies. I'm not a traditionalist when it comes to making cookies at home. I prefer them to look as if they've just been pulled from the shelf of a bakery case. These cookies are just that. They have a bit of height and are substantial in size. So substantial that one is plenty in a sitting. I love the use of cornmeal in this cookie—for both texture and color.

Citrus-Poppy Seed Cookies**WEEKEND**

HANDS-ON: 25 MIN. TOTAL: 1 HR.

YIELDS: 12 LARGE COOKIES

DRY

2¼ cups unbleached all-purpose flour
¼ cup cornmeal
2 tablespoons poppy seeds
½ teaspoon baking soda
¼ teaspoon kosher salt

1½ teaspoons lemon zest
1½ teaspoons orange zest
¼ cup extra-virgin olive oil
1 large egg
2 tablespoons lemon juice

ROLLING

¼ to ½ cup granulated sugar

CREAMING

½ cup unsalted butter, room temperature
1 cup granulated sugar, plus more for sprinkling

PREHEAT THE OVEN TO 350°F. Line a baking sheet with parchment paper or a Silpat. Set aside.

PREPARE THE DRY INGREDIENTS. In a medium bowl, whisk together all the dry ingredients. Set aside.

PREPARE THE CREAMING INGREDIENTS. In a stand mixer fitted with the paddle attachment, cream together the butter, sugar, and zests on medium speed until well combined. Add in the oil, egg, and lemon juice. Continue mixing until pale and evenly combined, about 1 minute, scraping down the sides every so often.

ADD THE DRY INGREDIENTS to the creamed ingredients, mixing on low speed until just combined. The dough will be somewhat dense.

USING A 4 TABLESPOON-SIZED spring-release scoop (2-ounce scoop/#16 scoop), scoop out the dough onto the prepared baking sheet. Carefully roll or liberally sprinkle the cookies with sugar. Bake for 12 to 13 minutes. The cookies will seem like they need a minute longer, but take them out anyways. Let cool on the pan for 1 minute before transferring to a cooling rack to cool completely, about 20 minutes. Store in an airtight container for up to 3 days.

NOTES

If you don't have any oranges around, use 1 tablespoon of lemon zest.

