

SERVES  
4

## grilled chicken & romaine

This cookbook wouldn't be complete without a recipe for Alabama's white barbecue sauce. That was a no-brainer. The tricky part was deciding where it would appear, because this tangy, peppery sauce is delicious with just about anything. We wanted to showcase our version of my hometown staple in a big way, so we use it here as both a marinade and a dressing. Once you've tasted it, you may consider using it to bathe in as well.

There are countless interpretations of this white sauce, and I can just hear my Southern friends asking, "How do you do yours, Julie Beth?" Well, as a purist, I don't stray too far from the original. You know the classic saying, "If the Alabama white BBQ sauce ain't broke, why fix it?" I was raised on this sauce, and for those of you who are new to it, I am so excited for y'all to make its acquaintance. ~Julie

**1.** Add the chicken to a large zippered plastic bag with  $\frac{1}{2}$  cup of the white sauce. Seal the bag and massage the sauce into the chicken. Let marinate at room temperature for 30 minutes or in the refrigerator for up to 4 hours. Reserve the remaining sauce ( $\frac{3}{4}$  cup) for serving.

**2.** Thirty minutes prior to grilling, remove the chicken from the refrigerator to let it come to room temperature. Heat a grill or a grill pan to medium heat and oil the grates well by dipping a paper towel in oil, folding it up, and using

tongs to hold it, rubbing it all over the grates.

**3.** Brush the cut sides of the romaine with olive oil and season with salt and pepper.

**4.** Remove the chicken from the marinade and gently shake to allow most of the sauce to drip off. Season the chicken on both sides with salt and pepper. Cook on the grill until well browned on one side, 8 to 10 minutes. Flip the chicken breasts over and continue to cook on the other side for another 10 minutes, or until the

## WITH ALABAMA WHITE BBQ SAUCE

4 boneless, skinless  
chicken breasts  
(5 to 7 ounces each)  
 $\frac{1}{2}$  cup Alabama White  
BBQ Sauce (recipe  
follows), plus more for  
serving

Grapeseed or canola oil,  
for greasing  
2 heads of romaine  
lettuce, halved  
lengthwise  
Olive oil  
Kosher salt and freshly  
ground black pepper

internal temperature registers 165°F on an instant-read thermometer. Meanwhile, add the romaine to the grill and cook for 5 to 10 minutes.

**5.** Remove the chicken from the grill and transfer to a platter to rest while the romaine continues to cook, about 5 minutes more or until it is wilted slightly and dark grill marks form. Transfer to the platter with the chicken. Drizzle the remaining white sauce over everything and serve immediately.



## alabama white bbq sauce

MAKES  $1\frac{1}{4}$  CUPS

1 cup mayonnaise  
 $\frac{1}{4}$  cup apple cider  
vinegar  
1 teaspoon  
Worcestershire sauce  
 $1\frac{1}{2}$  teaspoons freshly  
ground black pepper  
1 teaspoon dried  
oregano

$\frac{1}{2}$  teaspoon celery salt  
 $\frac{1}{4}$  teaspoon garlic  
powder  
 $\frac{1}{2}$  teaspoon kosher salt  
 $\frac{1}{2}$  teaspoon cayenne  
pepper (optional)

In a medium bowl, whisk together the mayonnaise, vinegar, Worcestershire sauce, pepper, oregano, celery salt, garlic powder, salt, and cayenne, if using, until thoroughly combined.

SERVES  
8 TO 10

## camping chili

Every December, my dad would drive me and my siblings three hours outside of the city to cut our annual Christmas tree. All you needed was a permit that you could purchase for ten dollars. I told my dad there were tons of perfectly shaped trees in the grocery store parking lot for twenty bucks more, but he was always one for a bargain and a road trip.

My mom would often stay behind and enjoy a day without kids (a.k.a. a bath and reading the latest Danielle Steel) while we spent hours hiking around the woods looking for a suitable tree. I usually spotted one within the first fifteen minutes, but my dad would always say, "Let's mark it and keep on looking." My brother and sister were always supportive of his desire to extend the search. Inevitably, we would lose track of the perfect tree we had spotted at 2 p.m., and as the sun was setting at 6 p.m. my dad would panic and start chopping down whatever we could see in the fading light—which is how we ended up with Christmas bushes several years in a row.

As a kid, it felt like an eternity to be trapped in the wilderness. In my head, we barely survived on my mom's beef chili that she would pack for us in a thermos. Looking back upon those years, I realize that I was a dramatic "indoor kid," and my dad was great for making us all spend that time together. The chili my mom made will always remind me of him and the Christmas tree outings—and that I'm still an indoor person. But I do love a lumberjack plaid shirt and a fancy thermos.

Oh, and canned beans are fine here; that's what my mom always used. In the spirit of Anne Ferguson, use canned! ~Jesse

- 3 tablespoons grapeseed or canola oil
- 2 pounds 85/15 ground beef
- 1 large white onion, diced
- 5 garlic cloves, minced
- 1 jalapeño, minced
- 2 teaspoons dried Mexican oregano (see Note, page 140)
- 1½ teaspoons ground cumin
- ½ teaspoon smoked paprika
- ½ teaspoon ground coriander
- ¼ teaspoon ancho chile powder
- 2 canned chipotles in adobo, chopped, plus 1 tablespoon adobo sauce
- ¼ cup tomato paste
- 2 tablespoons Worcestershire sauce
- 1 tablespoon kosher salt, plus more as needed
- ½ teaspoon ground white pepper, plus more as needed
- 1 (12-ounce) bottle Modelo Negra or other lager-style beer
- 1 (15-ounce) can red kidney beans, drained and rinsed
- 1 (15-ounce) can black or pinto beans, drained and rinsed
- 1 (28-ounce) can crushed tomatoes
- 4 cups beef broth
- Sliced scallions, green and white parts
- Shredded cheese
- Sour cream

1. Heat 2 tablespoons of the oil in a Dutch oven or large, heavy-bottomed pot over medium heat until shimmering. Add the ground beef and cook, breaking up with a wooden spoon, until no longer pink, 8 to 10 minutes. Transfer the beef to a colander to drain.

2. Heat the remaining tablespoon oil in the pot, then add the onion, garlic, and jalapeño and cook until

the onion is translucent, about 5 minutes. Add the oregano, cumin, paprika, coriander, chile powder, chipotles, adobo sauce, tomato paste, Worcestershire sauce, 1 tablespoon salt, and ½ teaspoon white pepper. Stir to coat the vegetables and cook until fragrant, about 1 minute. Pour in the beer and bring to a simmer, then cook for 2 minutes. Add the beef to the pot along with the

beans, tomatoes, and broth. Bring to a boil, then reduce the heat to medium low and gently simmer, uncovered, until thickened, about 1 hour, stirring occasionally. Season to taste with more salt and white pepper.

3. Ladle the chili into bowls (or a thermos). When ready to serve, top with scallions, shredded cheese, and sour cream.



SERVES  
4 TO 6

## chile relleno meatloaf

I love you, meatloaf, but I hate your name. Meatloaf? Really? Has there ever been a less appealing name for a dish? Let's think of some alternatives: meatbun? meatmass? Yeah, I guess "meatloaf" is the best option. The thing is, a well-made meatlump (nope!) is delicious. My mom made a low-rent but nonetheless delectable version covered in ketchup and Frito-Lay Funyuns. It wasn't going to win a beauty pageant, but who cares? It was going to be devoured before the rest of the contestants arrived, anyhow.

Julie and I racked our brains considering how to bring our version of the meatslab (absolutely not!) to this book. We think we cracked the "loaf" problem with this interpretation of the classic recipe. We borrow the flavors from a traditional beef- and cheese-filled chile relleno. And we think this union makes for a delicious meat . . . loaf. ~Jesse

### MEATLOAF

Nonstick cooking spray  
2 tablespoons olive oil  
1 medium onion, diced  
3 garlic cloves, minced  
1 tablespoon ancho chile powder  
1½ teaspoons ground cumin  
1 teaspoon dried Mexican oregano (see Note, page 140)  
1 tablespoon Worcestershire sauce  
½ cup plain bread crumbs  
½ cup whole milk  
2 pounds ground beef, pork, or veal, or a combination

1 large or 2 small roasted poblano chiles, chopped (see Note)  
1½ cups shredded Monterey jack or Oaxacan cheese (about 5 ounces)  
¼ cup chopped fresh cilantro  
1 large egg, lightly beaten  
1 tablespoon kosher salt  
2 teaspoons freshly ground black pepper

### GLAZE

¼ cup jarred tomato sauce  
¼ cup ketchup  
2 tablespoons honey  
1 tablespoon Worcestershire sauce

- 1. Make the meatloaf:** Preheat the oven to 350°F. Lightly coat a 9 by 5-inch loaf pan with nonstick cooking spray.
- 2.** Heat the olive oil in a small saucepan over medium-low heat. When the oil is hot, add the onion and cook until just soft, 3 to 4 minutes. Add the garlic and continue to cook until fragrant, about 1 minute. Add the chile powder, cumin, and oregano and continue cooking, stirring to make sure

the chile powder doesn't burn, until the mixture is very soft and slightly darkened, about 2 minutes more. Deglaze the pan with the Worcestershire sauce, scraping up all the bits from the bottom of the pan. Transfer to a large bowl and let cool slightly.

- 3.** In a small bowl, combine the bread crumbs and milk and let soak for 5 minutes, until the milk is absorbed.

- 4.** To the bowl with the onion mixture, add the ground meat, the soaked bread crumbs, roasted poblano, cheese, cilantro, egg, salt, and pepper. Mix thoroughly by hand until the mixture sticks to your fingers. Transfer the meat to the baking pan. Smooth the top and gently tap the loaf pan on the counter to make sure everything is snug.

- 5.** Bake the meatloaf, uncovered, until brown on top and bubbly around the edges, 35 to 40 minutes.

- 6. Make the glaze:** In a medium bowl, mix the tomato sauce, ketchup, honey, and Worcestershire sauce until smooth.

- 7.** Remove the meatloaf from the oven and brush the glaze evenly on the top. Return to the oven and bake the meatloaf until an instant-read thermometer inserted in the center reads 155°F, another 30 to 35 minutes.

- 8.** Set the meatloaf in the pan on a wire rack. Let cool for

15 minutes before slicing. As the meatloaf cools, pan juices will accumulate at the edges of the loaf in the pan. You have two options: pour out some of the accumulated juices and discard, or save the juices and drizzle on the meatloaf slices or on mashed potatoes served alongside.

### note

If you can't find store-bought roasted poblanos, they are easy to replicate at home. Method 1: Place the chiles on a baking sheet and broil 4 to 6 inches from the heat for about 10 minutes, keeping an eye on them and occasionally turning them with tongs until blackened all over. Method 2: Using a gas range, char each chile directly over a burner set on high flame, turning with tongs as it blackens. After you have roasted the chiles, wrap them in foil while still hot and place in a plastic bag. Let the chiles rest for about 10 minutes (this will help loosen the skins), then use your fingers to peel off the skins. Discard the seeds and stem along with the skins.

SERVES  
4 TO 6

## pop's pinto beans & cheddar cornbread

I admit it. I was a late bloomer to this Southern classic. This is my dad's favorite way to eat pinto beans. It also happens to be his favorite way to eat cornbread. The beans are so simple; simmered with a few aromatics, they make their own broth, and the cornbread is perfect for sopping up that broth. It wasn't until I became an adult that I really fell in love with my dad's favorite meal. (The day I realized that, I absolutely had an "OMG, I'm turning into my parents" meltdown. Next thing you know, I'll be subscribing to *Reader's Digest*, watching CSPAN, and wearing socks with sandals.)

Now, I need to get serious. True Southern cornbread calls for coarse cornmeal and no sugar, and this is coming from a girl who loves her sugar. Jesse, who is constantly asking me if I really *need* the sugar, did a victory lap around the kitchen when I told him I created a recipe without any. ~Julie

**1.** Rinse the beans under cool running water. Pick through them as you rinse and discard any bad-looking or shriveled beans. Transfer the beans to a large, deep pot or Dutch oven and cover with a couple of inches of cool water. Skim off any skins that float to the top. Soak the beans for at least 6 hours and as long as overnight. Drain the beans and rinse gently.

**2.** Return the beans to the pot and cover with clean, cool water by about 2 inches. Add the onion half, the chiles, and garlic. Bring to a boil over high heat, then reduce the heat to low. Partially cover the pot and gently simmer, stirring occasionally, for 45 minutes, until the beans are barely tender. Add hot water as needed to keep the beans submerged.

**3.** Stir in the 2 teaspoons salt and some pepper and continue simmering the beans for 45 minutes, until tender. Season to taste with more salt and pepper. Garnish with the chopped onion and the sour cream, and serve with the cornbread.

1 pound dried pinto beans  
1 large onion, cut in half, one half finely chopped  
1 (4-ounce) can diced Hatch green chiles, drained  
3 garlic cloves, smashed

Hot water, as needed  
2 teaspoons kosher salt, plus more as needed  
Freshly ground black pepper  
Sour cream  
Cheddar Cornbread (recipe follows)

## cheddar cornbread

MAKES ONE 9-INCH ROUND

2 tablespoons grapeseed or canola oil  
2 cups yellow cornmeal  
½ teaspoon baking soda  
¼ teaspoon kosher salt  
2 cups buttermilk  
2 large eggs  
4 tablespoons (½ stick) unsalted butter, melted  
1 cup shredded cheddar cheese (about 4 ounces)

**1.** Pour the oil into a 9-inch cast-iron skillet and swirl it around so it coats the entire bottom and up the sides. Place the skillet in the oven and preheat the oven to 400°F.

**2.** In a medium bowl, whisk together the cornmeal, baking soda, and salt. In another medium bowl or large liquid measuring cup, whisk together the buttermilk, eggs, melted butter, and shredded cheese. Add the buttermilk mixture to the cornmeal mixture and use a wooden spoon or rubber spatula to stir until just combined.

**3.** Carefully remove the skillet from the oven and pour in the batter. It will sizzle. Return the skillet to the oven and bake the cornbread until golden brown and a toothpick inserted in the center comes out clean, 20 to 25 minutes.

**4.** Carefully invert the pan onto a cutting board or plate, slice the cornbread, and serve hot or warm.



2. Wipe out the pot and heat over medium heat. Add the pecans, almonds, and the sesame, coriander, anise, and cumin seeds. Cook, stirring frequently, until toasty and fragrant, 3 to 4 minutes.

3. Transfer the nuts and seeds to the blender with the chiles and add the garlic, broth, tomato puree, cocoa powder, honey, cinnamon, allspice, oregano, 2 teaspoons salt, and 1 teaspoon pepper. Blend until smooth with a consistency slightly thinner than ketchup. Taste and adjust seasoning with more salt and pepper. If you want more heat, add some of the reserved chile liquid.

4. Pour the sauce back into the pot, add the onion and butter, and simmer gently, uncovered, over low heat, stirring occasionally, until the sauce has thickened slightly and darkened in color, 35 to 40 minutes. Remove the onion and discard. (You should have about 3½ cups of sauce.)

5. **Make the enchiladas:** Preheat the oven to 400°F. Line a baking sheet with foil.

6. Cut the cauliflower into ½-inch pieces. In a large bowl, toss the cauliflower florets with the olive oil, salt, and pepper.

Spread in an even layer on the baking sheet and roast until tender, 18 to 20 minutes. Place the cauliflower back in the bowl. Add ¼ cup of the mole sauce, half the Monterey jack, and half the cheddar. Use a flexible spatula to fold everything until well combined.

7. Spread enough mole sauce (¾ cup to 1 cup) to thinly cover the bottom of a 9 by 13-inch baking dish.

8. Brush a little bit of oil on a large pan or griddle, and heat over medium heat until just shimmering. Working a few at a time, add the tortillas and warm them, flipping occasionally, until they soften

and become slightly toasty, about 1 minute. Add more oil as needed.

9. Spoon a mound of the cauliflower filling (⅓ to ½ cup) onto the center of a tortilla and roll it up tightly. Place seam side down in the baking dish. Repeat with the remaining tortillas and filling. Spread the remaining mole (about 2 cups) on top of the enchiladas. Sprinkle the remaining cheese on top of the enchiladas and sprinkle the sesame seeds on top. Bake the enchiladas until the cheese is melted and bubbly, about 15 minutes. Serve hot, with a dollop of sour cream on top, if desired.

## mexican oregano

You will see Mexican oregano called for a few times in our Southwest-influenced dishes, but it may be new for you. What is the difference between dried Mexican oregano and the dried oregano you probably already have in your spice rack? A lot, actually! The more common oregano that most people know is a Mediterranean variety and is from that part of the world (Italy, Greece, Morocco, Turkey). In fact, some spice distributors even label it as “Mediterranean Oregano.” Mexican oregano is not only from a completely different region but also from an entirely different species and family of plant. It boasts an earthier, deeper, more woodsy flavor that allows it to shine through in the spicier and more robust Southwestern dishes. Are they interchangeable? That kinda depends on your palate. I actually keep Mexican oregano in my pantry as my default herb because I like the depth of flavor it brings to a dish, but if I am in a pinch and can't find some in the store, Mediterranean oregano absolutely does the trick.

SERVES

4

## coconut curry

WITH CRISPY  
TOFU

Being friends with author and TV host Padma Lakshmi has its benefits. She'll say, “Pack your knives and go” whenever you ask her to; she knows how to throw a mean dinner party; and she has great Tom Colicchio stories. But one of the best things about our friendship is how much she's educated me about Indian food. She taught me the joy of cooking with coconut milk, and she opened me up to a world of spices, like star anise and cardamom pods. (Once, while she was staying at my house, she sleuthfully took stock of my spice drawer and mailed a box of items that she felt I was missing. #SneakyPadma.) Another thing Detective Lakshmi taught me was the significant difference between Thai curry and Indian curry. This curry, with its crispy tofu and bright lemongrass, is decidedly Thai-inspired.

Tofu is loaded with water, so squeezing it all out is key to getting a nice, firm texture. Rolling the tofu cubes in cornstarch helps them crisp up. (Warning! This crispy tofu is addictive. I've been known to snack on all these delicious nuggets before finishing the curry!) ~Jesse

1 (14-ounce) package firm tofu  
Kosher salt and freshly ground black pepper  
⅓ cup cornstarch  
4 tablespoons grapeseed or canola oil  
1 (14-ounce) can full-fat coconut milk  
1 cup vegetable broth  
1 tablespoon soy sauce or coconut aminos  
Finely grated zest of ½ lime  
1 small onion, chopped  
4 garlic cloves, minced  
1 (2-inch) piece of fresh ginger, grated  
1 red bell pepper, cored, seeded, and cut into 1-inch pieces  
4 ounces fresh sugar snap peas, trimmed and cut into 1-inch pieces (about 1 cup)

3 ounces fresh cremini mushrooms, stemmed and sliced (about 1 cup)  
1 stalk of lemongrass, tough outer layer removed, light and white parts finely chopped  
1½ tablespoons green curry paste (such as Thai Kitchen Green Curry)  
¼ teaspoon ground coriander  
¼ teaspoon ground cumin  
2 teaspoons coconut sugar, or 1 teaspoon granulated sugar  
Juice of 1 lime  
Cooked rice, warmed  
Chopped fresh basil or cilantro  
Lime wedges

1. Remove the tofu from its packaging and drain the liquid. Line a shallow dish with a few layers of paper towels and place the tofu on top. Set a plate on top of the tofu and weight it down with something heavy, like a cast-iron pan. Press the tofu for about 30 minutes. You may need

to change the paper towels a couple times. Discard the paper towels.

2. Cut the tofu into 1-inch cubes. Season liberally with salt and pepper. Sprinkle the cornstarch all over the tofu and use your hands to evenly coat each piece.

3. In a large, heavy-bottomed pot or deep skillet, heat 2 tablespoons of oil over medium-high heat until the oil is hot and shimmering. Add the tofu in a single layer and cook, turning occasionally, until golden brown and crispy on all sides, 10 to 12 minutes. Line the dish you used for pressing

recipe continues . . .

the tofu with dry paper towels, then transfer the crispy tofu to the dish.

**4.** In a large liquid measuring cup or medium bowl, whisk together the coconut milk, broth, soy sauce, and lime zest.

**5.** Heat the remaining 2 tablespoons oil over medium heat in the same pot. Add the onion, garlic, and ginger and sauté until the onion has softened, 2 to 3 minutes.

Add the bell pepper, peas, mushrooms, and lemongrass and cook, stirring, until the vegetables soften, about 5 minutes. Add the curry paste, coriander, cumin, coconut sugar, and lime juice and cook, stirring, for 2 more minutes, until the vegetables are well coated. Season to taste with salt and pepper.

**6.** Pour in the coconut milk mixture, bring to a boil, then

reduce the heat to medium low and simmer, uncovered, stirring occasionally, until the liquid has reduced slightly, about 15 minutes.

**7.** Add the crispy tofu back to the curry, and season to taste with more salt and pepper. To serve, ladle the curry over rice and garnish with the basil or cilantro. Serve with lime wedges alongside.



Curry

SERVES

6

## ratatouille

Anyone who has taken even just a day of French knows that *ratatouille* means “delicious coarse vegetable stew.” Ironically, *Coarse Vegetable Stew* was the original title of a certain Disney movie about a rat who longs to be a chef. That’s a little bit of film history wrapped up in a French lesson for you. What I also know is that ratatouille translates to one of my family’s favorite vegetarian meals. My kids love their ratatouille over pasta (with cheese), Will likes his mixed with rice, and I always put mine on a thick piece of baguette. It’s also perfect completely on its own. Yes, the addition of okra here offers a bit of Southern flair, but it also helps to thicken the stew while supplying another layer of deep flavor. *Zut Alors!* This vegetable stew could win first place at the country fair! ~Julie

- 1/3 cup extra-virgin olive oil
- 2 tablespoons Italian seasoning or herbes de Provence
- 1/2 teaspoon celery seeds
- 6 garlic cloves, smashed
- 2 large onions, roughly chopped
- 1 dried bay leaf
- 1 medium zucchini, halved lengthwise and cut into 2-inch pieces
- 2 medium yellow squash, halved lengthwise and cut into 2-inch pieces
- 1 (10-ounce) package frozen sliced okra; or 10 ounces fresh okra, trimmed and cut into 2-inch pieces
- 3 jarred roasted red peppers, drained and cut into 2-inch pieces
- 1 large globe (American) eggplant (about 14 ounces), stem trimmed, quartered lengthwise, and cut into 2-inch pieces
- 1 (28-ounce) can whole peeled tomatoes
- Kosher salt and freshly ground black pepper
- Torn fresh basil leaves
- Chopped fresh parsley

**1.** Preheat the oven to 400°F. Position a rack in the lower third of the oven.

**2.** Heat the oil in a large, deep pot or Dutch oven set over medium heat. When the oil is shimmering, stir in the seasoning, celery seeds, garlic, onions, and bay leaf. Cover the pot and cook, stirring

occasionally, until the onions are just turning soft and everything is fragrant, about 10 minutes.

**3.** Stir in the zucchini, squash, okra, roasted peppers, eggplant, and tomatoes and season generously with salt and pepper. Transfer to the oven and cook, stirring occasionally,

until the vegetables are tender and lightly browned, about 1½ hours. Season to taste with more salt and pepper. Fish out the bay leaf, then garnish with the basil and parsley, and serve warm with a crusty baguette or over rice or noodles, as desired.



Tomato & Herb



SERVES  
4 TO 6

## gram's corn chowder

I have many of my Gram Edna's old recipes on perfectly typed index cards. (Her doing, not mine.) It had been years since I made Gram's Corn Chowder, and Julie and I started laughing when we began reading the ingredient list. It was like an inventory of the canned soup aisle in the grocery store. Cream of Mushroom! Cream of Corn! Cream of Cheddar Cheese! We didn't even know that last one existed. "Yes, good afternoon, I would like a large bowl of your finest cheese soup, please."

We took this chowder on as a challenge. I wanted to make our version vegetarian, so I had to physically carry Julie away from the eight strips of bacon Gram had in her original recipe. (Although, feel free to add it back in if you want! I know Julie will!) We also got rid of (most) of the canned soups. We left a can of creamed corn in . . . as an honor to my gram! ~Jesse

2 tablespoons <b>unsalted butter</b> or olive oil	¼ cup <b>all-purpose flour</b>
1 medium <b>onion</b> , finely diced	6 cups <b>vegetable</b> or <b>chicken broth</b>
1 <b>green bell pepper</b> , cored, seeded, and diced	1 large <b>russet potato</b> , peeled and cut into ½-inch dice
2 <b>garlic cloves</b> , minced	2 cups fresh or frozen <b>corn kernels</b>
1 teaspoon <b>ground fennel</b>	1 (14.75-ounce) can <b>creamed corn</b>
1 teaspoon <b>ground coriander</b>	½ cup <b>heavy cream</b>
1 teaspoon <b>kosher salt</b> , plus more as needed	<b>Freshly ground black pepper</b>
	<b>Minced fresh chives</b>

1. In a heavy-bottomed pot, melt the butter over medium heat until hot and bubbly.
2. Add the onion, bell pepper, garlic, fennel, coriander, and 1 teaspoon salt. Cook over medium heat until the vegetables have softened, about 5 minutes. Add the flour

and cook, stirring constantly, until the vegetables are coated and the flour is golden brown and toasted, about 3 minutes. Slowly add the broth, stirring to prevent lumps from forming. Add the potato and corn. Bring to a simmer over medium-high heat, then reduce the

heat to medium low and cook until the potato is tender, 8 to 10 minutes more. Stir in the creamed corn and cream. Season to taste with salt and pepper.

3. Ladle into bowls and top with the chives.



MAKES  
16  
BROWNIES

## fudge brownies

WITH SPICY  
PEANUT BUTTER  
SWIRL

Listen, if I am going to be given the choice between cake or brownies, I am going to go with cake. Jesse, however, *loves* brownies, so I indulged him and created this fudgy treat that is rich enough to make my body tingle. (Please let it be the cayenne pepper and not early-onset menopause.) Like a hot flash, these slightly spicy brownies take you on a journey! If you're making them for kids, just leave out the cayenne. It will be more King Triton's Carousel than Mr. Toad's Wild Ride. ~Julie

### SPICY PEANUT BUTTER SWIRL

3 tablespoons **unsalted butter**, melted  
½ cup **crunchy peanut butter** (a regular old supermarket brand, not the natural stuff)  
¼ cup **confectioners' sugar**  
½ teaspoon **ground cinnamon**  
½ teaspoon **cayenne pepper**  
¼ teaspoon **kosher salt**

### BROWNIES

**Nonstick cooking spray**  
10 tablespoons (1¼ sticks) **unsalted butter**  
5 ounces 70–72% **dark chocolate**, finely chopped  
1¼ cups **granulated sugar**  
2 tablespoons **unsweetened cocoa powder**  
½ teaspoon **kosher salt**  
1 teaspoon **vanilla extract**  
3 large **eggs**, room temperature  
1 cup **all-purpose flour**

**1. Make the peanut butter swirl:** In a medium bowl, whisk together the melted butter, peanut butter, confectioners' sugar, cinnamon, cayenne, and salt until smooth.

**2. Make the brownies:** Preheat the oven to 350°F. Line a 9-inch square cake pan or baking dish with parchment paper, leaving a 1-inch overhang. Coat with nonstick cooking spray.

**3.** Combine the butter and chocolate in a large, heatproof bowl. Melt in the microwave until smooth, stirring every 30 seconds, about 1 minute total. Add the sugar, cocoa powder, salt, and vanilla and whisk until smooth. Add the eggs, one at a time, whisking well after each addition. Use a rubber spatula to fold in the flour. Do not overmix.

**4.** Transfer the batter to the baking dish. Dollop the peanut butter mixture on top of the brownie batter and use a butter knife to swirl it through. Bake until a toothpick inserted in the center comes out almost clean, but with a few moist crumbs attached, 25 to 30 minutes. Let cool completely in the pan before cutting into 16 brownies.

