

## Chickpea and Garlic Soup with Cumin-Spiced Butter

1 hour (25 minutes active) / Servings: 4

This recipe transforms canned chickpeas into an elegant soup. Cumin, cayenne and garlic add a bold kick to complement the chickpeas' earthiness, while carrots and onion add sweetness. Before draining the chickpeas, be sure to reserve 1 cup of the liquid for simmering with the soup ingredients. The liquid lends body to the soup, for a creamy, velvety consistency. If you own an immersion blender, you can use it to puree the soup directly in the saucepan; the texture won't be perfectly smooth, but the flavors still will be great.

5 tablespoons salted butter, cut into 1-tablespoon pieces, divided

1 medium yellow onion, chopped

2 medium carrots, peeled and chopped

Kosher salt and ground black pepper

3 teaspoons cumin seeds, divided

¼ teaspoon cayenne pepper **OR** red pepper flakes, plus another ¼ teaspoon (optional)

Two 15½-ounce cans chickpeas, 1 cup liquid reserved, rinsed and drained

1 head garlic, outer papery skins removed, top third cut off and discarded

1 teaspoon white **OR** black sesame seeds

In a large saucepan over medium-high, melt 2 tablespoons butter. Add the onion, carrots and ½ teaspoon salt; cook, stirring occasionally, until the vegetables are lightly browned, 4 to 6 minutes. Add 1 teaspoon cumin seeds, ¼ teaspoon cayenne and ¼ teaspoon black pepper; cook, stirring, until fragrant, about 2 minutes. Add the chickpeas and the 1 cup reserved liquid, the garlic, 4 cups water and ¼ teaspoon salt. Bring to a boil over medium-high, then reduce to medium-low, cover and cook, stirring occasionally, until the garlic is soft when the head is squeezed with tongs, 30 to 35 minutes.

**Remove the pot from the heat.** Squeeze the garlic cloves from the head into the chickpea mixture; discard the empty skins. Let the chickpea mixture cool for about 5 minutes.

**Meanwhile, in a small saucepan** over medium-high, melt the remaining 3 tablespoons butter. Add the remaining 2 teaspoons cumin seeds and cook, stirring, until fragrant and the butter has stopped foaming, 1 to 1½ minutes. Add the sesame seeds and another ¼ teaspoon cayenne (if using); cook, stirring, until the sesame seeds are toasted and fragrant, about 1½ minutes. Remove from the heat and set aside, covered.

**Using a blender** and working in batches so the jar is never more than half full, puree the chickpea mixture until smooth. Return the soup to the pan and cook over medium-low, stirring often, until warmed through, 2 to 5 minutes. (Alternatively, use an immersion blender to puree the soup directly in the saucepan.) Taste and season with salt and black pepper. Serve drizzled with the butter mixture.

**Optional garnish:** Lemon wedges **OR** chopped fresh cilantro **OR** both

## Cuban-Style Black Beans and Rice

45 minutes / Servings: 4 to 6

This is a classic Cuban combination of black beans and rice that uses sautéed onion, green bell pepper and garlic as foundational flavors. The beans usually are cooked from dried, but with canned black beans, the dish is a breeze to prepare and can be thrown together at a moment's notice. Some versions are made with pork—and indeed, smoky, salty bacon is a delicious addition. If you wish to include bacon, begin by cooking 4 ounces, chopped, in the saucepan over medium-high until crisp, 6 to 7 minutes; add the onion and bell pepper to the bacon and its rendered fat, omitting the oil, then proceed with the recipe.

3 tablespoons grapeseed or other neutral oil

1 medium yellow onion, chopped

1 medium green bell pepper, stemmed, seeded and chopped

Kosher salt and ground black pepper

4 medium garlic cloves, chopped

1 teaspoon ground cumin

¼ teaspoon dried oregano **OR** 2 bay leaves **OR** both

1 cup long-grain white rice, rinsed and drained

1½ cups low-sodium chicken broth

Two 15½-ounce cans black beans, rinsed and drained

In a large saucepan over medium-high, heat the oil until shimmering. Add the onion, bell pepper and ¼ teaspoon salt, then cook, stirring occasionally, until softened, 7 to 9 minutes. Add the garlic, cumin and oregano; cook, stirring, until fragrant, about 1 minute. Stir in the rice, then add the broth, beans and ¼ teaspoon pepper. Bring to a simmer, then cover, reduce to low and cook until the rice has absorbed the liquid, 20 to 25 minutes.

**Remove the pot** from the heat. Let stand, covered, for 10 minutes. Fluff the mixture with a fork, then remove and discard the bay. Taste and season with salt and pepper.





## Creamy, Garlicky Cauliflower and Cheddar Soup

Start to finish: 45 minutes (20 minutes active)

Servings: 4 to 6

Cauliflower simmered until completely tender then pureed yields a luxe, velvety soup without any cream. A good dose of garlic and sharp cheddar cheese adds big flavor to the mild, subtly sweet vegetable. If you own an immersion blender and would like to puree the soup directly in the pot, do so after the cauliflower mixture has cooled for five minutes. Add all of the cheese to the pot, then blend; the texture will be a little less smooth than when processed in a conventional blender but the flavor still will be great.

2 tablespoons extra-virgin olive oil, plus more to serve

1 large yellow onion, halved and thinly sliced

10 medium garlic cloves, smashed and peeled

Kosher salt and ground black pepper

½ teaspoon smoked paprika

3-pound head cauliflower, trimmed and cut into 1-inch florets

1 quart low-sodium chicken **OR** vegetable broth

8 ounces sharp white cheddar cheese, shredded (2 cups)

In a large pot over medium, heat the oil until shimmering. Stir in the onion, garlic and ½ teaspoon salt, then cover and cook, stirring occasionally, until the onion is softened but not browned, 6 to 8 minutes. Stir in the paprika and the cauliflower, then add the broth and 1 cup water. Bring to a simmer, then cover and cook until the cauliflower is fully tender, 15 to 20 minutes. Cool, uncovered, for about 5 minutes.

Using a blender and working in 2 or 3 batches to avoid overfilling the jar, puree the mixture with the cheddar until smooth. Return the soup to the pot and heat over low, stirring, until heated through; do not simmer. Taste and season with salt and pepper. Serve drizzled with oil and sprinkled with pepper.

**Optional garnish:** Thinly sliced scallions **OR** hot sauce **OR** a combination



COLD STORAGE

## Cabbage, Apples and Kielbasa

Start to finish: 40 minutes / Servings: 4

Cabbage, apples and sausage are a classic combination. We use kielbasa, a smoked sausage, but feel free to use whatever you have on hand, such as andouille or bratwurst. The sausages are sliced and combined with the other ingredients in the skillet, allowing their meaty flavor to permeate the dish. Any variety of apple will be delicious, though firm, crisp ones like Granny Smith or Fuji work best, as they hold their shape well when cooked.

2 tablespoons extra-virgin olive oil

1 medium yellow onion, chopped

2 medium apples, quartered, cored and sliced ¼ inch thick

2 medium garlic cloves, thinly sliced

1 teaspoon dried thyme **OR** caraway seeds, lightly crushed

1 pound green cabbage, cored and roughly chopped (about 8 cups)

Kosher salt and ground black pepper

14 to 16 ounces kielbasa **OR** other smoked sausage, cut on the diagonal into ½-inch slices

2 tablespoons cider vinegar

½ cup chopped fresh flat-leaf parsley

In a 12-inch skillet over medium, heat the oil until shimmering. Add the onion, half of the apple slices and the garlic. Cover and cook, stirring occasionally, until the onion and apple start to soften without browning, 5 to 7 minutes. Add the thyme and cook, stirring, until fragrant, about 30 seconds.

Add the cabbage, ½ teaspoon pepper and ½ cup water. Cover and cook over medium, stirring occasionally, until the cabbage is just tender, 10 to 12 minutes. Stir in the sausage, the remaining apple slices and the vinegar. Cover and cook without stirring until the sausage and apples are warmed through, another 3 to 5 minutes.

Off heat, stir in the parsley. Taste and season with salt and pepper.

**Optional garnish:** Mustard (Dijon, whole-grain or spicy brown)

BOLD BRASSICAS



Joyce





## Pasta with Kale Pesto and Sun-Dried Tomatoes

Start to finish: 30 minutes / Servings: 4 to 6

We blend earthy, pleasantly bitter lacinato kale (also called Tuscan or dinosaur kale) with roasted almonds (or cashews) and Parmesan for richness and umami in this Italian-inspired dish. Just whirl everything in a food processor, then toss with cooked pasta and chopped oil-packed sun-dried tomatoes.

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| 1 pound penne <b>OR</b> ziti <b>OR</b> farfalle pasta   | ½ teaspoon red pepper flakes   |
| Kosher salt and ground black pepper   | 1 small bunch lacinato kale, stemmed and roughly chopped <b>OR</b> 5-ounce container baby kale |
| 1 cup whole roasted almonds <b>OR</b> cashews, plus more, chopped, to serve   | ½ cup extra-virgin olive oil   |
| 2 ounces (without rind) Parmesan <b>OR</b> pecorino Romano cheese, cut into rough 1-inch pieces, plus more, finely grated, to serve | ¼ cup oil-packed drained sun-dried tomatoes, chopped, plus 1 tablespoon sun-dried tomato oil   |
| 1 medium garlic clove, smashed and peeled   |  |

In a large pot, bring 4 quarts water to a boil. Add the pasta and 1 tablespoon salt, then cook, stirring occasionally, until al dente. Reserve 1 cup of the cooking water, then drain and return to the pot.

While the pasta cooks, in a food processor, combine the almonds, Parmesan, garlic, pepper flakes and ½ teaspoon each salt and black pepper. Process until the mixture resembles coarse sand. Add the kale and olive oil; process, scraping the bowl as needed, until almost completely smooth, about another 20 seconds.

Add the pesto to the pasta in the pot along with the sun-dried tomatoes, their oil and ½ cup of the reserved cooking water, then toss; add more cooking water as needed so the pesto coats the noodles. Taste and season with salt and black pepper. Serve sprinkled with chopped almonds and grated Parmesan.

**Optional garnish:** Lemon wedges

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## Roasted Broccoli and Chickpea Salad with Tahini-Lemon Dressing

Start to finish: 40 minutes / Servings: 4 to 6

Roasting brings out nutty notes in Broccoli (or broccoli) and accentuates the vegetable's natural sweetness. For this salad, we roast chickpeas alongside the vegetable, which gives the legumes a denser texture and a more concentrated earthy flavor. To pull all the elements together, we toss in a tahini-lemon dressing that adds a creamy, tangy richness, as well as a garlicky kick. This dish is hearty enough to be a vegetarian main, and it's great warm or at room temperature.

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| 1 pound Broccoli, stems chopped into ¼-inch pieces, florets cut into 2-inch pieces <b>OR</b> 1 pound broccoli, stems halved and chopped into ¼-inch pieces, florets cut into 2-inch pieces | ¼ cup tahini  |
| Two 15½-ounce cans chickpeas, rinsed and drained   | 2 teaspoons grated lemon zest, plus 3 tablespoons lemon juice                                     |
| 4 tablespoons extra-virgin olive oil, divided  | 2 teaspoons honey   |
| Kosher salt and ground black pepper  | 1 medium garlic clove, minced   |
|  | ¼ cup chopped drained roasted red peppers <b>OR</b> chopped drained oil-packed sun-dried tomatoes |

Heat the oven to 425°F with the rack in the upper-middle position. In a large bowl, toss together the Broccoli, the chickpeas, 2 tablespoons oil, 2 teaspoons salt and 1 teaspoon pepper. Distribute in an even layer on a rimmed baking sheet; reserve the bowl. Roast until the florets are charred and tender-crisp and the chickpeas begin to brown, 20 to 25 minutes; stir once about halfway through.

Meanwhile, in the same bowl, whisk together the remaining 2 tablespoons oil, the tahini, lemon zest and juice, honey, garlic, ¼ cup water and ¼ teaspoon each salt and pepper; set aside.

When the Broccoli-chickpea mixture is done, immediately add it to the tahini mixture along with the roasted peppers. Toss, then taste and season with salt and pepper. Serve warm or at room temperature.

**Optional garnish:** Toasted sliced almonds **OR** roughly chopped roasted pistachios



BOLD BRASSICAS

Joyce



## Spicy Seared Tofu with Sweet Pepper

Start to finish: 40 minutes / Servings: 4

This vegetarian dish is full of contrasting flavors and textures. The inspiration comes from classic Sichuan home-style tofu, which is deep-fried and finished with an umami-rich sauce. For our adaptation, we sear the tofu instead of fry it, and we make a deeply flavored sauce with a few kitchen staples. Korean gochujang or chili-garlic sauce stands in for toban djan, the chili-bean paste used in traditional home-style tofu; if you happen to have toban djan, use an equal amount. Dry sherry imitates the flavor of Shaoxing wine, whereas balsamic vinegar mimics the malty sweetness of Chinese black vinegar. Use whichever is in the cupboard. Serve with steamed rice; brown rice is an especially tasty pairing.

14-ounce container firm **OR** extra-firm tofu, drained

Kosher salt and ground black pepper

2 tablespoons gochujang **OR** chili-garlic sauce (see headnote)

1 tablespoon soy sauce

1 tablespoon dry sherry **OR** balsamic vinegar (see headnote)

1 tablespoon cornstarch

3 tablespoons grapeseed or other neutral oil, divided

**Cut the tofu block** in half lengthwise, then cut each half crosswise into ½-inch-thick squares or rectangles. Stack 2 or 3 pieces, then cut into quarters diagonally, creating triangles. Pat the triangles dry, then season all over with ¼ teaspoon each salt and pepper. Let stand at room temperature for 10 minutes. Meanwhile, in a small bowl, whisk together 1 cup water, the gochujang, soy sauce, sherry and cornstarch; set aside.

**Pat the tofu dry** once again. In a 12-inch nonstick skillet over medium-high, heat 2 tablespoons oil until barely smoking. Add the tofu in a single layer and cook, undisturbed, until lightly browned on the bottoms, 3 to 5 minutes. Using a spatula, flip each piece and cook until lightly browned on the second sides, 3 to 4 minutes. Transfer to a paper towel-lined plate.

**In the now-empty skillet** over medium, heat the remaining 1 tablespoon oil until shimmering. Add the ginger and cilantro stems (or scallion whites); cook, stirring, until the ginger is lightly browned, about 2 minutes. Add the bell pepper and cook, stirring occasionally, until crisp-tender, about 3 minutes.

**Return the tofu to the skillet.** Re-whisk the sauce mixture and add to the skillet. Cook, stirring constantly, until the sauce is thickened, about 3 minutes. Stir in the cilantro leaves (or scallion greens). Off heat, taste and season with salt and pepper.

**Optional garnish:** Chili oil

2-inch piece fresh ginger, peeled and cut into matchsticks

¼ cup minced fresh cilantro stems plus 1 cup lightly packed leaves **OR** 4 scallions, white parts thinly sliced, greens cut into 1-inch lengths

1 medium red **OR** orange bell pepper, stemmed, seeded and cut into 1-inch pieces **OR** 4 ounces snow peas, trimmed

## Jamaican-Style Tofu Curry

Start to finish: 30 minutes / Servings: 4

In our vegetarian version of Jamaican chicken curry, we turn to pantry basics to mirror the flavors of the classic dish: curry powder, along with allspice or thyme, two ubiquitous seasonings in Jamaican cooking. For the best-tasting curry, include them both if you have them in the cupboard. Coconut milk creates a silky sauce that brings richness to the mild-tasting tofu; be sure to use regular coconut milk, not the light version. For a more substantial curry, add 2 medium carrots, peeled and thinly sliced, or 8 ounces green beans, cut into 1-inch pieces—or a little of both—along with the onion.

2 teaspoons curry powder

¼ teaspoon ground allspice **OR** ½ teaspoon dried thyme **OR** both

Kosher salt and ground black pepper

14-ounce container medium **OR** firm **OR** extra-firm tofu, drained, patted dry and cut into ½-inch cubes

2 tablespoons grapeseed or other neutral oil

1 small yellow onion, halved and thinly sliced

1 tablespoon minced fresh ginger

1 jalapeño **OR** serrano chili, stemmed, seeded and minced **OR** 1 habanero chili, halved

1 cup coconut milk

2 tablespoons lime juice

**In a small bowl,** stir together the curry powder, allspice and 1 teaspoon each salt and pepper. In a medium bowl, toss the tofu with 2 teaspoons of the spice mix; set aside. Reserve the remaining spice mix for cooking the curry.

**In a 12-inch skillet** over medium-high, heat the oil until shimmering. Add the onion and cook, stirring occasionally, until golden brown, 5 to 6 minutes. Stir in the ginger, the remaining spice mix and the chili; cook, stirring occasionally, until fragrant, about 1 minute. Add 1 cup water and scrape up any browned bits. Add the coconut milk and bring to a simmer, then reduce to medium-low and simmer, uncovered and stirring occasionally, until the mixture starts to thicken, 4 to 5 minutes.

**Stir in the tofu** and bring to a simmer over medium-high; reduce to medium-low and simmer, uncovered and stirring occasionally, until the sauce has thickened and the tofu is heated through, about 5 minutes. Off heat, remove and discard the habanero (if used). Stir in the lime juice, then taste and season with salt and pepper.

**Optional garnish:** Chopped fresh cilantro **OR** thinly sliced scallions



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THROW-IT-TOGETHER TOFU





## Japanese-Style Rice with Corn, Butter and Soy Sauce

Start to finish: 50 minutes (10 minutes active)  
Servings: 4 to 6

Frozen corn kernels add color and sweetness to Japanese-style short-grain rice, with a little butter bringing richness and soy sauce adding umami. If you want to up the nutrition, substitute  $\frac{1}{4}$  cup rinsed and drained quinoa or pearly barley for an equal amount of the rice. Whether you use only rice or mix your grains, be sure not to skip the soak or rest before or after steaming, respectively, as they are essential for even cooking.

**$\frac{1}{2}$  cups Japanese-style short-grain white rice, rinsed and drained**

**1 tablespoon soy sauce**  
**Kosher salt and ground black OR white pepper**

**$\frac{1}{2}$  cups frozen corn kernels, thawed and patted dry**

**2 tablespoons salted butter, cut into 6 pieces**

**4 scallion greens, cut on the diagonal into  $\frac{1}{4}$ -inch slices (about  $\frac{1}{2}$  cup)**

**In a large saucepan**, stir together the rice, 2 cups water, the soy sauce and  $\frac{1}{2}$  teaspoon salt. Scatter the corn evenly over the top; do not stir. Cover and let stand for 30 minutes.

**Set the pan** over medium-high and bring to a boil. Reduce to low and cook, covered and without stirring, until the rice has absorbed the water, about 18 minutes. Remove the pan from the heat and let stand, covered, for 10 minutes.

**Uncover, scatter the butter** on top, then fluff the rice with a fork, combining the rice and corn, until the butter is melted. Transfer to a serving dish and top with the scallions and a few grindings of pepper.

**Optional garnish:** Toasted sesame seeds OR lemon wedges OR both

## Lemon and Green Pea Risotto

Start to finish: 35 minutes / Servings: 4

This simple recipe transforms a few basic ingredients into a risotto full of bright, bracing flavors. When cooked, the grains of Arborio rice should be tender but retain a slight chew at the center; they should not be evenly soft throughout. Chopped fresh parsley, basil or mint sprinkled on top just before serving offers vibrant color, flavor and fragrance; use whichever you have.

**1 quart low-sodium chicken broth OR vegetable broth**

**3 tablespoons salted butter, cut into 1-tablespoon pieces, divided**

**1 small yellow onion, finely chopped**

**Kosher salt and ground black pepper**

**1 cup Arborio rice**

**$\frac{1}{2}$  cups frozen peas, thawed and patted dry**

**2 teaspoons grated lemon zest, plus 2 tablespoons lemon juice**

**1 ounce Parmesan cheese, finely grated ( $\frac{1}{2}$  cup), plus more to serve**

**Finely chopped fresh flat-leaf parsley OR basil OR mint, to serve**

**In a medium saucepan** over medium, bring the broth and 2 cups water, covered, to a simmer; reduce to low to keep warm.

**In a large saucepan** over medium, melt 2 tablespoons butter. Add the onion and  $\frac{1}{4}$  teaspoon salt; cook, stirring occasionally, until softened, about 5 minutes. Add the rice and cook, stirring constantly, until the grains are translucent at the edges, 1 to 2 minutes. Add 3 cups of the hot broth mixture and bring to a boil over medium-high. Reduce to medium and cook, stirring often and briskly, until most of the liquid is absorbed, 10 to 12 minutes; adjust the heat as needed to maintain a vigorous simmer.

**Cook, adding  $\frac{1}{4}$  cup of the broth** at a time, until the rice is al dente and loose but not soupy, another 8 to 10 minutes. You may not need all of the broth. Off heat, stir in the remaining 1 tablespoon butter, the peas, lemon zest and juice, and Parmesan. Taste and season with salt and pepper. Serve sprinkled with parsley and additional Parmesan.





## Fettuccine with Corn, Tomatoes and Bacon

Start to finish: 35 minutes / Servings: 4 to 6

Sweet, buttery, salty and smoky are the defining flavors of this summery pasta dish that can be made year-round thanks to frozen corn. Supermarket cherry (or grape) tomatoes are dependably good no matter the season, but briefly simmering them on the stovetop brings out their sweetness and renders them juicy and succulent. We boil the fettuccine until it's not quite al dente, then finish cooking the pasta in the sauce so it absorbs flavors.

12 ounces fettuccine  
OR pappardelle

Kosher salt and  
ground black pepper

4 ounces bacon, chopped  
½ medium yellow onion,  
finely chopped

4 medium garlic cloves,  
minced

1½ cups frozen corn  
kernels, thawed

1 pint cherry OR grape  
tomatoes, halved

2 tablespoons salted  
butter, cut into 2 pieces

2 teaspoons balsamic  
vinegar, preferably  
white balsamic



In a large pot, bring 4 quarts water to a boil. Add the pasta and 1 tablespoon salt, then cook, stirring occasionally, until just shy of al dente. Reserve 1 cup of the cooking water, then drain; set aside.

Meanwhile, in a large Dutch oven over medium-high, cook the bacon, stirring occasionally, until brown and crisp, 3 to 5 minutes. Using a slotted spoon, transfer the bacon to a paper towel-lined plate; set aside. Pour off and discard all but 1 tablespoon of the fat in the pot.

Return the Dutch oven to medium and add the onion and garlic; cook, stirring often, until lightly browned, 5 to 8 minutes. Stir in the corn, tomatoes and ¼ teaspoon pepper. Cover and cook, stirring once or twice, until the tomatoes have softened and released their juices, about 4 minutes.

Add the pasta and ½ cup of the reserved cooking water, then cook, stirring and tossing, until the pasta is al dente and lightly sauced, 3 to 5 minutes; add more cooking water 1 tablespoon at a time as needed if the mixture looks dry. Off heat, stir in the butter, vinegar and bacon until the butter is melted. Taste and season with salt and pepper.

**Optional garnish:** Chopped fresh basil OR finely grated Parmesan cheese OR both

## Spinach, Ham and Cheddar Strata

Start to finish: 2 hours (25 minutes active)  
Servings: 6 to 8

Rich with cheese, crusty bread and an eggy custard, stratas can easily serve a crowd. These savory bread puddings are exceptionally versatile and can include a variety of vegetables and meats, such as the spinach and ham featured here. To streamline prep, we call for thawed frozen spinach; be sure to squeeze it dry so the strata won't become soggy. This is a great do-ahead dish. Assemble the strata, cover with foil and refrigerate overnight. The next day, the foil-covered strata can go directly from the refrigerator to the oven. Bake for 1 hour, then uncover and bake for about another 20 minutes.

2 tablespoons extra-virgin  
olive oil, divided

10-ounce box frozen  
chopped spinach, thawed

1 medium yellow onion,  
finely chopped

Kosher salt and  
ground black pepper

6 large eggs

4 cups whole milk

8 ounces country-style  
white bread, cut into  
1-inch cubes (about  
4 cups)

8 ounces cheddar OR  
pepper jack cheese,  
shredded (2 cups)

4 ounces thinly sliced  
deli ham, roughly  
chopped (1 cup)

Heat the oven to 375°F with a rack in the middle position. Brush a 9-by-13-inch baking dish with 1 tablespoon oil. Wrap the spinach in a clean kitchen towel and squeeze over the sink to remove excess moisture; set aside.

In a 10-inch skillet over medium, heat the remaining 1 tablespoon oil until shimmering. Add the onion and ½ teaspoon salt; cook, stirring occasionally, until softened, 5 to 7 minutes. Remove the pan from the heat.

In a large bowl, whisk together the eggs, milk and ¼ teaspoon each salt and pepper. Break apart the squeeze-

dried spinach and add it to the egg mixture along with the bread, three-fourths of the cheese, the ham and onion; using a silicone spatula, stir until well combined.

Transfer the mixture to the prepared baking dish and distribute in an even layer. Sprinkle the remaining cheese on top. Cover with foil and bake for 25 minutes.

Carefully remove the foil, then bake until golden brown and bubbly, about another 30 minutes. Cool for at least 5 minutes. Serve warm or at room temperature.







## Coconut Bars with Almonds and Chocolate

Start to finish: 40 minutes (20 minutes active), plus cooling and chilling / Makes 16 bars

These treats are an adaptation of a recipe from “Golden” by Itamar Srulovich and Sarit Packer of London’s Honey & Co. The bars are akin to coconut macaroons, but studded with nuts and dried fruit and cut into squares. For the chocolate bottom, chips are convenient—they can be used straight from the bag—but 9 ounces of bar chocolate works, too. Be sure to chop it finely so it melts readily. Store leftovers in an airtight container in the refrigerator for up to five days.

1½ cups dark chocolate  
OR semi-sweet OR milk  
chocolate chips

½ cup dried cherries OR  
dried cranberries OR  
raisins, roughly chopped

2½ cups unsweetened  
shredded coconut

½ cup salted roasted  
almonds OR cashews  
OR pistachios, chopped

5 tablespoons salted  
butter, melted and  
slightly cooled

2 large eggs

2 teaspoons vanilla  
extract

¼ teaspoon table salt

Heat the oven to 350°F with the rack in the middle position. Mist an 8-inch square baking pan with cooking spray. Line the pan with a 14-inch length foil, folded widthwise so it fits neatly in the bottom of the pan; allow the excess to overhang the sides.

Distribute the chocolate chips in an even layer in the prepared pan. Put the pan in the oven and warm until the chocolate is softened, 3 to 5 minutes. Remove the pan from the oven and, using a silicone spatula, spread the chocolate in an even layer; set aside.

In a small microwave-safe bowl, combine the cherries and 1 tablespoon water. Microwave, uncovered, on high for 1 minute, stirring once halfway through. Stir again, then let cool slightly.

In a large bowl, stir together the coconut, nuts, butter and cherries. In the same bowl used to microwave the cherries, whisk together the eggs, vanilla and salt. Add the egg mixture to the coconut mixture and stir until the ingredients are well combined. Transfer to the prepared pan and, using a spatula, lightly compact into an even layer. Bake until the surface is light golden brown, 15 to 18 minutes.

Cool in the pan on a wire rack until barely warm, about 45 minutes. Refrigerate uncovered until completely chilled and set, about 2 hours.

Remove the bars from the pan using the foil overhang as handles and set on a cutting board. Using a chef’s knife, cut into 16 squares, wiping the knife blade after each cut for the cleanest slices. Serve chilled or at room temperature.



## Meringue Cookies with Salted Peanuts and Chocolate

**Start to finish: 2½ hours (35 minutes active), plus cooling / Makes 12 small or 6 large meringues**

These light, crisp, cloud-like meringue cookies are the perfect way to use a pileup of egg whites, along with small amounts of nuts and chocolate chips. If you prefer to use chocolate in bar form, you'll need about 2 ounces, chopped. The meringues can be made into a dozen 3-inch cookies or six oversized 6-inch puffs. Serve them alone or split them open and fill them with whipped cream and scattered with fresh berries. The cookies will keep in an airtight container for up to five days.

¼ cup salted roasted peanuts **OR** almonds **OR** cashews **OR** pistachios, chopped

¼ cup dark chocolate **OR** semi-sweet **OR** milk chocolate chips, chopped

6 large egg whites

½ teaspoon cream of tartar

¼ teaspoon table salt

1 cup white sugar

1 teaspoon vanilla extract

1 teaspoon grated orange zest

Heat the oven to 250°F with a rack in the middle position. Line a rimmed baking sheet with kitchen parchment. In a small bowl, toss together the nuts and chocolate.

In a stand mixer fitted with the whisk attachment or in a large bowl with a hand mixer, whip the egg whites, cream of tartar and salt on medium until frothy and opaque, 1 to 2 minutes. With the mixer running, gradually add the sugar. Add the vanilla, then increase to high and beat for 5 minutes (no less, or the meringues may fall slightly during baking); the whites will be thick, shiny and hold stiff peaks. Remove the bowl from the mixer. Using a silicone spatula, fold in the orange zest and half of the nut-chocolate mixture.

Scoop the meringue into mounds onto the prepared baking sheet, dividing it into 12 portions of about ½ cup each or 6 portions of about 1 cup each; space the mounds evenly apart. Slightly smooth the tops and sprinkle with the remaining nut-chocolate mixture.

Bake for 1¼ hours for small meringues or 1½ hours for large meringues; they will be very pale golden brown and have expanded slightly. Turn off the oven, prop open the door with the handle of a wooden spoon and allow the meringues to fully dry and crisp, about 45 minutes.

Remove from the oven and transfer the meringues from the baking sheet to a wire rack. Cool to room temperature.

### Meringue Cookies with Cashews, Coconut and Lime

Follow the recipe, using salted roasted cashews, replacing the chocolate chips with ¼ cup dried unsweetened wide-flake coconut and substituting an equal amount of lime zest for the orange zest.

### Golden Meringue Cookies with Pistachios and Candied Ginger

Follow the recipe, using salted roasted pistachios, replacing the chocolate chips with ¼ cup chopped candied ginger and adding 1 teaspoon ground turmeric and ½ teaspoon ground cinnamon to the egg whites along with the cream of tartar and salt.

