

AROMATIC STEAMED KING CRAB

BY ANDREW ZIMMERN

SERVES: 4

ACTIVE TIME: 45 MIN | TOTAL TIME: 1 HR 5 MIN TO 1 HR 25 MIN

- 5 cinnamon sticks
- 8 whole star anise
- 3 tablespoons fennel seeds
- 3 tablespoons Sichuan peppercorns
- 2 tablespoons whole cloves
- 3 quarts water
- 1 bottle Shaoxing wine (1-liter)
- 2 bunches scallions, chopped
- 3 lemongrass stalks, halved crosswise
- 8 garlic cloves, lightly crushed
- ½ cup sliced fresh ginger
- ½ cup Wyler's Instant Bouillon Chicken Powder
- 2 tablespoons kosher salt
- 2 whole Alaskan king crabs (7-to-8-pound)

1. Spread a 12-inch piece of damp cheesecloth on a work surface and fold it in half. Place the cinnamon sticks, star anise, fennel seeds, peppercorns, and cloves in the center. Wrap the cheesecloth around the spices and use kitchen twine to tie it into a sachet.
2. In a very large pot (20 quarts or more) fitted with a removable rack, combine the water, wine, spice sachet, scallions, lemongrass, garlic, ginger, bouillon, and salt. Bring to a simmer over low, then cover the pot and simmer until the liquid is infused with flavor, about 15 minutes.
3. Bring the liquid to a boil over high heat. Working in two batches if necessary, lift out the rack and place the crab in it. Gently lower the crab into the boiling liquid. Cover and steam over medium for 20 minutes. Turn off the heat and let the crab steam, covered, for 10 minutes.
4. Carefully lift the rack out of the pot and transfer the crab to a large rimmed baking sheet lined with a clean kitchen towel. Repeat with the second crab, if necessary. Let the crab cool slightly and serve. Strain the crab broth through a fine sieve and reserve for another use.

SINGAPORE CHILI CRAB

BY ANDREW ZIMMERN

SERVES: 4 TO 6

TOTAL TIME: 40 MIN

- 3 pounds cooked and cooled Alaskan king crab legs in the shell
- ¼ cup peanut oil
- 3 shallots, minced
- 3 tablespoons finely grated fresh peeled ginger
- 5 garlic cloves, thinly sliced
- 4 Thai chiles, minced
- 1 cup crab broth or clam juice
- ⅓ cup apricot preserves
- ¼ cup tomato paste
- 2 tablespoons distilled white vinegar, plus more to taste
- 2 teaspoons sugar, plus more to taste
- 1 teaspoon fine sea salt, plus more to taste
- 1 tablespoon cornstarch mixed with 2 tablespoons water to make a slurry
- 1 large egg, beaten
- 1 cup thinly sliced scallions
- Steamed rice, for serving

1. Using kitchen shears, cut the crab into approximately 3-inch portions through the shell, then use the scissors to cut lengthwise down the shell so it is easy to remove the meat when eating.
2. In a large wok over, heat the oil over medium until very fragrant and hot. Add the shallots, ginger, garlic, and Thai chiles; stir-fry for 1 minute. Increase the heat to high and add the crab. Stir-fry and toss until coated in the aromatics, about 1 minute. Add the broth and cook until steaming, about 2 minutes.
3. Stir the preserves, tomato paste, vinegar, sugar, and salt into the broth until combined. Season to taste with more vinegar, sugar, and salt. Gradually stir the cornstarch slurry into the broth and stir-fry, tossing occasionally, until bubbling and the sauce is thickened slightly, about 3 minutes. Add the egg and scallions and cook, tossing, for 1 to 2 minutes. Transfer to a serving platter and serve right away with steamed rice.

MAKE AHEAD

The strained crab broth can be frozen for up to 3 months.

MALAY CRAB NOODLES

BY ANDREW ZIMMERN

SERVES: 4 TO 6

TOTAL TIME: 45 MIN

- 10 dried hot red chiles, such as stemmed chiles de árbol
- 1 cup boiling water
- 1 (16-ounce) package fresh or shelf-fresh Chinese egg noodles for pan frying
- 9 tablespoons canola oil, divided
- 4 plump stalks of lemongrass, tender white inner bulb only, finely chopped
- 8 medium shallots, chopped
- 8 garlic cloves, chopped
- 5 red Thai chiles
- 1 cup ketchup
- $\frac{3}{4}$ cup distilled white vinegar
- 7 tablespoons sugar
- 1 tablespoon kosher salt
- 1 large carrot, diced, blanched, and cooled
- 1 cup thawed frozen peas
- $\frac{1}{2}$ cup crab broth or clam juice, plus more if needed
- 40 mint leaves
- 2 pounds cooked shelled king crab meat (3 $\frac{1}{2}$ pounds in the shell), cut into 3-by- $\frac{1}{2}$ -inch pieces
- Cilantro sprigs and thinly sliced scallions, for garnish

1. In a heatproof bowl, cover the dried chiles with the boiling water and let them stand until soft, 15 to 20 minutes.
2. Meanwhile, preheat a large wok or very large skillet over medium. On a work surface, divide the noodles into 2 piles and form each pile into about 8-inch rounds. Add 3 tablespoons of the canola oil to the wok and swirl to coat. Add 1 pile of noodles to the wok, and use a spatula to shape it into an even disk. Cook over medium, swirling the disk occasionally, until lightly browned on the bottom, about 5 minutes.
3. Using 2 spatulas, flip the noodle disk over, then drizzle $\frac{1}{4}$ cup water around the edge of the pancake (this will cook the noodles in the center of the cake). Cook, swirling the disk occasionally, until browned on the other side and cooked through, about 5 more minutes. If needed, you can flip the pancake over a few more times until the desired color is achieved. Slide the noodle cake onto a plate or baking sheet. Repeat with the remaining noodles and 3 tablespoons of oil to form one more disk. Keep the noodles warm in a very low oven or a warm area of the kitchen.
4. Drain the soaked chiles and transfer them to a food processor. Add the lemongrass, shallots, garlic, and Thai chiles, then puree until nearly smooth.
5. In the large wok or very large skillet, heat the remaining 3 tablespoons of canola oil over medium until shimmering. Add the aromatics paste and stir-fry until fragrant and browned, about 5 minutes. Stir in the ketchup, vinegar, sugar, and salt. Stir-fry over medium-high until bubbling, about 2 minutes. Add the carrot and stir-fry for 2 minutes, then add the peas, crab broth, and mint. Gently fold in the crab and cook until heated through, 2 to 3 minutes; add more crab broth if the sauce is too thick. Serve the crab and sauce over the noodles, garnished with cilantro sprigs and thinly sliced scallions.

FRENCHIFIED LATKES WITH CHIVE SOUR CREAM & CAVIAR

BY ANTONI POROWSKI

SERVES: 4

ACTIVE TIME: 40 MIN | TOTAL TIME: 40 MIN

CHIVE SOUR CREAM

- ½ cup full-fat sour cream
- 1 tablespoon finely chopped fresh chives, plus more for sprinkling
- ¼ teaspoon finely grated lemon zest
- Kosher salt

LATKES

- 1 pound russet (baking) or Yukon Gold potatoes
- ½ medium or 1 small sweet or yellow onion
- ½ cup coarsely grated Comté cheese (about 2 ounces)
- 1 medium egg, beaten
- 1 teaspoon chopped fresh thyme
- ¼ teaspoon freshly ground black pepper
- Neutral oil, such as canola, for frying
- Black Diamond Gourmet Caviar, for serving

1. Make the chive sour cream: In a small bowl, mix the sour cream with the chives and lemon zest. Season to taste with salt.
2. Make the latkes: Preheat the oven to 200°F. Line a large baking sheet with paper towels.
3. Peel the potatoes, then coarsely grate on the large holes of a box grater. Do the same with the onion. Wrap the grated vegetables in a clean kitchen towel and squeeze out all the water. Transfer the mixture to a large bowl. Add the cheese, egg, thyme, pepper, and ¼ teaspoon salt; mix well.
4. In a large skillet, heat ¼ inch of oil over medium-high until shimmering. (You can test the heat with a shred of potato before you begin frying; when the oil is ready, the potato shred will sizzle and bubble on contact.)
5. Working in batches, spoon about 2 tablespoons of the potato mixture into the pan for each latke, gently pressing down with a spatula to flatten them. Reduce the heat to medium and fry, turning once, until the latkes are golden and crisp on both sides, about 3 minutes per side. Transfer to the paper towels to drain, then season with salt. Keep the latkes warm in the oven while you fry the remaining batches. Serve the latkes warm with the chive sour cream and caviar.

MASALA OMELET

BY ANTONI POROWSKI

SERVES: 1

ACTIVE TIME: 20 MIN | TOTAL TIME: 20 MIN

- 3 large eggs
- 1 scallion, coarsely chopped
- ¼ cup coarsely chopped fresh cilantro
- Pinch of cayenne pepper (optional)
- Kosher salt
- ¾ teaspoon whole mustard seeds (yellow or black)
- ½ teaspoon ground turmeric
- ⅛ teaspoon ground cumin
- ⅛ teaspoon ground ginger
- ½ to 1 tablespoon unsalted butter
- 2 ½ cups packed baby spinach (2½ ounces)
- 2 tablespoons finely chopped red onion
- Warm buttered pita, naan, or other flatbread, and mango chutney, for serving

1. In a medium bowl, beat together the eggs, scallion, cilantro, cayenne pepper, and ¼ teaspoon salt. In a small bowl, mix the mustard seeds with the turmeric, cumin, and ginger.
2. Melt half of the butter in a large nonstick skillet over medium-high. Add the spinach, onion, and spice mixture and cook, stirring frequently, until the spinach is just wilted, about 3 minutes. Transfer to a plate and let cool for 5 minutes. Add half the spinach to the eggs. Refrigerate the remaining spinach mixture for use in another omelet.
3. Wipe out the skillet and melt the remaining butter in it over medium-high. Add the egg mixture to the skillet and stir vigorously with a heatproof spatula for 5 seconds. As soon as they begin to set, lift and move the pan, swirling, so the runny egg fills the crevices and forms a round omelet. Run a spatula around the edges of the omelet to loosen it and cook until just set and a little loose on top, 1 to 2 minutes.
4. Roll the omelet onto a plate. Serve immediately, with flatbread and chutney

MOROCCAN-SPICED LAMB TAGINE

BY AYESHA NURDJAJA

SERVES: 4 TO 6

ACTIVE TIME: 1 HR 10 MIN | TOTAL TIME: 3 HR 10 MIN

MARINADE

- 2 pounds boneless lamb shoulder, cut into 2-inch pieces
- 3 tablespoons ras el hanout
- 3 tablespoons extra-virgin olive oil

TAGINE

- 2 tablespoons extra-virgin olive oil
- 1 large white onion, chopped
- 6 garlic cloves, minced
- 1 (2-inch) inch piece fresh peeled ginger, chopped
- ¼ cup tomato paste
- 1 tablespoon ras el hanout
- 1 quart chicken stock
- 1 cup dry white wine
- 1 cup lightly packed cilantro, coarsely chopped
- Kosher salt
- ½ Fresno pepper, finely chopped
- ½ preserved lemon, seeded, pulp finely chopped, and peel reserved
- ½ cup dried apricots
- Cracked Olive, Almond & Sesame Dukkah (recipe follows), for topping
- Jeweled Cous Cous and Spicy Carrot Salad (recipes follow), for serving

1. Marinate the lamb: In a large bowl, toss the lamb with the olive oil and ras el hanout. Cover and marinate in the refrigerator for at least 4 hours or overnight.
2. Make the tagine: In a tagine or a large enameled cast-iron casserole, heat the olive oil over medium-high. In batches if necessary, cook the lamb, turning occasionally, until browned all over, 6 to 8 minutes; transfer to a bowl.
3. Spoon off all but 2 tablespoons of fat from the casserole. Add the onion, garlic, and ginger. Cook over medium-high, stirring, until fragrant, about 2 minutes. Add the tomato paste and ras el hanout and cook, stirring, until the vegetables are coated, about 2 minutes. Stir in the broth, wine, cilantro, Fresno pepper, preserved lemon pulp, and 2 teaspoons of salt. Add the lamb, along with any juices, and the apricots, and bring to a simmer over medium. Cover and simmer over low until the lamb is tender, about 2 hours.
4. Using a slotted spoon, transfer the lamb and half the apricots to a bowl. Using an immersion blender, puree the braising mixture until smooth. Bring the sauce to a simmer over medium and cook until reduced by half, about 10 minutes. Season to taste with salt. Add the lamb and apricots to the sauce and cook over medium until the lamb is hot, about 5 minutes. Serve with Jeweled Cous Cous and Spicy Carrot Salad, topped with Cracked Olive, Almond & Sesame Dukkah.

CRACKED OLIVE, ALMOND & SESAME DUKKAH

BY **AYESHA NURDJAJA**

SERVES: 4 TO 6

TOTAL TIME: 15 MIN

2 tablespoons extra-virgin olive oil
¼ cup sliced almonds
3 tablespoons sesame seeds
¼ cup kalamata olives, smashed,
pitted, and torn
¼ cup Castelvetrano olives,
smashed, pitted, and torn
2 scallions, thinly sliced
½ cup lightly packed cilantro,
chopped
¼ minced preserved lemon peel
(from 1 preserved lemon)
Kosher salt and freshly ground
black pepper

1. In a small skillet, heat 1 tablespoon of the olive oil over medium-high until shimmering. Add the almonds and sesame seeds and cook, stirring, until golden, 2 to 3 minutes. Transfer to paper towels to drain.
2. In a medium bowl, combine kalamata and Castelvetrano olives with the scallions, cilantro, and preserved lemon; mix well. Add the almonds, sesame seeds, and the remaining 1 tablespoon of olive oil. Mix well and season with salt and pepper to taste.

JEWELLED COUSCOUS

BY AYESHA NURDJAJA

SERVES: 4 TO 6

ACTIVE TIME: 15 MIN | TOTAL TIME: 25 MIN

- 1 tablespoon saffron threads, crumbled
- 2 tablespoons warm water
- 2 cups couscous
- 2 cups chicken stock
- Kosher salt
- ¼ cup lightly packed parsley leaves
- ¼ cup lightly packed cilantro leaves
- ¼ cup lightly packed dill sprigs
- ¼ cup thinly sliced scallion
- ¼ cup pomegranate seeds
- 3 tablespoons extra virgin olive oil
- 1 tablespoon minced Serrano pepper
- Finely grated zest of 1 lemon

1. In a small bowl, bloom the saffron in the warm water for 2 to 3 minutes. Spread the couscous in a large shallow heatproof bowl or baking dish.
2. In a medium saucepan, bring the stock to a boil over high. Remove from the heat and stir in the bloomed saffron and a generous pinch of salt. Immediately pour the hot stock over the couscous. Cover tightly with plastic and let stand until absorbed, about 10 minutes.
3. Uncover the couscous and fluff it with a fork. Fold in the remaining ingredients and season to taste with salt. Serve.

SPICY CARROT SALAD

BY **AYESHA NURDJAJA**

SERVES: 4 TO 6

TOTAL TIME: 25 MIN

DRESSING

- ½ cup extra virgin olive oil
- ½ preserved lemon, seeded, pulp and peel minced
- 2 tablespoons fresh lemon juice
- 1 tablespoon plus 1 teaspoon red wine vinegar
- 1 tablespoon honey
- 2 teaspoons dried oregano
- Kosher salt and freshly ground black pepper

SALAD

- Ice
- 10 small rainbow carrots, peeled
- ½ small red onion, very thinly sliced
- ¼ cup lightly packed parsley leaves
- ¼ cup lightly packed cilantro leaves
- ¼ cup lightly packed dill sprigs
- ½ Serrano pepper, thinly sliced

1. Make the dressing: In a small bowl, whisk together all the ingredients except the salt and pepper until well combined. Season the dressing with salt and pepper to taste.
2. Make the salad: Fill a large bowl with ice and water. Using a vegetable peeler or mandolin, carefully shave the carrots into ribbons. Transfer the carrot ribbons and the onion to the ice water and let stand until crisp, 3 to 5 minutes. Drain well and pat dry with paper towels or a clean kitchen towel.
3. In a serving bowl, combine the carrots and onion with the parsley, cilantro, dill, Serrano, and half the dressing; toss well. Season with salt, pepper, and more dressing, if desired. Serve.

LIMONCELLO MARGARITA

BY CLAUDETTE ZEPEDA

SERVES: 1

TOTAL TIME: 10 MIN

- Finely grated zest of 1 Meyer lemon
- 2 tablespoons flaky sea salt, such as Maldon
- Lime wedge, for rubbing
- Ice
- 2 ounces tequila reposado or blanco
- 2 ounces limoncello
- 1 ½ ounces fresh Meyer lemon juice
- ½ ounce fresh lime juice
- ½ ounce simple syrup (see Note)
- Candied lemon peel, for garnish

1. On a small plate, combine the Meyer lemon zest with the flaky sea salt and mix well. Rub the rim of a chilled large coupe or margarita glass with the lime wedge, then dip the rim in the Meyer lemon salt. Fill the glass with ice if serving on the rocks.
2. Fill a cocktail shaker with ice. Add the tequila, limoncello, lemon juice, lime juice, and simple syrup. Close the shaker and shake vigorously for 30 seconds. Strain the margarita into the prepared glass. Garnish with candied lemon peel and serve.

NOTE

To make simple syrup, combine 1 cup water and 1 cup sugar in a small saucepan. Bring to a boil over medium-high heat, stirring to dissolve the sugar. Remove from the heat and let cool completely before using.

BAJA-STYLE CAESAR SALAD

BY CLAUDETTE ZEPEDA

SERVES: 4

TOTAL TIME: 15 MIN

- 3 medium garlic cloves, finely chopped
- 4 oil-packed anchovy fillets, finely chopped
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 2 tablespoons fresh lime juice
- 1 large pasteurized egg yolk
- 1 teaspoon black pepper
- ½ teaspoon kosher salt
- ¾ cup extra-virgin olive oil
- ½ cup finely grated high-quality aged Cotija cheese (such as Don Froylan Queso Cotija Añejo), plus more for garnishing
- 4 small romaine lettuce hearts, leaves separated
- 1 ounce chicharrones (fried pork rinds), coarsely broken (about 2 cups)

1. Whisk together garlic, anchovies, and Dijon in a medium bowl. Whisk in Worcestershire and lime juice. Whisk in egg yolk, pepper, and salt. Whisking constantly, gradually stream in oil until all oil is incorporated and dressing is thick and creamy. Whisk in ½ cup grated Cotija.
2. Add lettuce leaves to dressing and toss to evenly coat. Divide lettuce evenly among 4 plates, and garnish with fried pork rinds and more grated Cotija.

MAKE AHEAD

Dressing can be made up to 3 days ahead and stored in refrigerator. If needed, thin with a few teaspoons of water before serving.

MEX-ITALIAN CARBONARA

BY CLAUDETTE ZEPEDA

SERVES: 4

ACTIVE TIME: 30 MIN | TOTAL TIME: 30 MIN

TOPPING

- ½ cup freshly grated cotija cheese (1 ½ ounces)
- ¼ cup freshly grated chicharrones (¾ ounce)
- ¼ cup minced cilantro
- 1 ½ teaspoons finely grated lime zest
- 1 ½ teaspoons chipotle chile powder

PASTA

- 6 ounces Mexican-style chorizo (fresh)
- 2 large whole eggs
- 2 large egg yolks
- 1 cup freshly grated Parmigiano-Reggiano cheese (3 ½ ounces)
- 14 ounces spaghetti
- Kosher salt

1. Make the topping: In a medium bowl, combine all of the ingredients and toss well.
2. Make the pasta: In a large cast-iron skillet, cook the chorizo over medium-high, breaking up the meat with a wooden spoon, until completely rendered and cooked through, 4 to 5 minutes. Remove from the heat.
3. Meanwhile, bring a large saucepan of water to a boil, then add a small handful of salt. In a large bowl, beat the whole eggs with the egg yolks and Parmigiano until pale and fluffy.
4. Cook the spaghetti in the boiling water until al dente. When the pasta is almost cooked, gradually whisk a scant cup of the pasta water into the egg mixture to temper it. Using tongs, add the spaghetti to the egg mixture, then add the chorizo and vigorously toss the mixture until creamy. Transfer the pasta to shallow bowls and sprinkle with some of the topping. Serve, passing additional topping at the table.

PAPAYA SALAD

BY JUSTIN PICHETRUNGSI

SERVES: 4

TOTAL TIME: 15 MIN

- 6 red Thai chiles
- 6 garlic cloves, lightly crushed
- 2 dried árbol chiles, lightly roasted
- Kosher salt
- 5 tablespoons Thai fish sauce, plus more to taste
- 2 tablespoons Thai palm sugar, plus more to taste
- 2 medium limes, halved, plus more juice to taste
- 1 Roma tomato, sliced
- 5 green bean pieces (3-inch)
- 4 kumquats, sliced
- 4 cups shredded green papaya (from 1 large green papaya) (see Note)
- ¼ cup roasted unsalted peanuts
- 1 tablespoon dried shrimp
- ⅓ apple, very thinly sliced

1. In a large mortar, combine the Thai chiles with the garlic, árbol chiles, and a generous pinch of salt. Using a pestle, gently pound and grind the mixture until moisture begins to form in the mortar, about 1 minute. Add the 5 tablespoons of fish sauce and 2 tablespoons of sugar. Squeeze about 3 tablespoons of lime juice from the lime halves and then add the juice and limes to the mortar. Stir in the green beans, kumquats, and 2 to 3 slices of the tomato. Let the mixture macerate for 5 minutes.
2. Add the shredded papaya, peanuts, and dried shrimp to the mortar and, using the pestle in one hand and a metal spoon in the other, lightly pound and mix the salad, scraping down the side of the mortar as you pound, until the mixture is a little juicy with a mixture of textures. Taste the salad and adjust the seasoning with salt, fish sauce, sugar, and lime juice. Transfer the salad to a bowl or platter and garnish with the apple and remaining tomato slices. Serve.

SERVE WITH

Steamed sticky rice and grilled chicken.

NOTE

Before it ripens and becomes sweet, papaya has a mild, cucumber-like taste and refreshing crunch. In this recipe, it picks up the tangy, pungent flavors while being lightly pounded in a mortar with a pestle. You can find green (unripe) papaya at most Asian markets. To shred the papaya, hold the peeled papaya in one hand and, using a chef's knife, make vertical cuts in the fruit, rotating occasionally. Holding the knife at a slight angle and working away from you, carefully shave off the shreds. The shreds should be approximately 3 inches long and ⅓-to-½-inch wide. Imperfections in size will lend texture to the salad.

NAM PRIK NOOM

BY JUSTIN PICHETRUNGSI

MAKES: 2 CUPS

ACTIVE TIME: 30 MIN | TOTAL TIME: 1 HR

- 1 banana leaf
- 3 tablespoons fermented shrimp paste (Kapi)
- 1 small Chinese eggplant
- 4 shallots, peeled
- 5 Serrano peppers, stemmed
- 5 jalapeño peppers, stemmed
- 10 garlic cloves, peeled
- Kosher salt
- Juice of 1 lime, plus more to taste
- 3 tablespoons fish sauce, plus more to taste
- Sugar
- ¼ cup chopped cilantro
- ¼ cup finely chopped scallions
- Crudités, for serving

1. Light a grill or preheat a cast-iron grill pan over low until hot, about 15 minutes. Arrange the banana leaf on a work surface and spread the fermented shrimp paste in the center. Fold the sides of banana leaf over the shrimp paste, like a parcel, and then secure it with toothpicks.
2. Grill the eggplant and shallots over low heat, turning occasionally, until charred on the outside but tender within, about 30 minutes. Meanwhile, if using a grill, thread the Serrano peppers, jalapeño peppers, and garlic onto bamboo skewers that were soaked in water. Grill the peppers, garlic, and banana leaf packet over low heat, turning occasionally, until the peppers and garlic are lightly charred and softened, 8 to 12 minutes.
3. Let all of the ingredients cool slightly, then peel and chop the eggplant, shallots, and peppers. Measure out ½ cup of the chopped eggplant and reserve the rest for another use.
4. In a very large mortar, using a pestle, lightly pound the peppers and garlic with a pinch of salt until crushed. Add the eggplant, shallots, and shrimp paste; discard the banana leaf. Pound the mixture until it resembles a chunky but soft babaganoush. Using the pestle, stir in the lime juice and fish sauce. Taste the dip and, if too spicy, gradually add pinches of sugar to balance the heat. Add more lime juice and fish sauce to taste. Stir in the cilantro and scallions. Serve with crudités.

LAAP MOO WITH THAI CHILE CONFIT

BY JUSTIN PICHETRINGSI

SERVES: 4

TOTAL TIME: 25 MIN, PLUS 1 DAY PICKLING

CHILE CONFIT

- 2 red Thai chiles
- ¼ cup fish sauce
- ¼ cup vegetable oil

LAAP MOO

- 3 tablespoons water, plus more if needed
- ½ pound lean ground pork
- 1 cup lightly packed mint leaves, plus more for garnish
- ¼ cup thinly sliced scallion, plus more for garnish
- ¼ cup lightly packed cilantro leaves, plus more for garnish
- ¼ cup lightly packed torn culantro or saw tooth coriander, plus more for garnish
- 2 tablespoons thinly sliced shallots
- 1 ½ tablespoons fish sauce, plus more to taste
- 1 ½ teaspoons red Thai chili powder, plus more for garnish
- 1 red Thai chile, thinly sliced
- 1 tablespoon toasted sticky rice powder, plus more for garnish (see Note)
- Juice of 1 lime, plus more to taste
- Cabbage leaves, cut into 2-to-3-inch pieces, and other crudités, for serving
- Steamed sticky rice, for serving

1. Make the confit: In a small bowl, cover the Thai chiles with the fish sauce and refrigerate for 1 to 2 days, until pickled. Drain the chiles and transfer them to a very small saucepan. Add the vegetable oil and cook over very low heat until tender, 10 to 15 minutes.
2. Make the laap moo: In a large saucepan, heat the water over medium-high until just starting to simmer. Add the pork and cook, breaking up the meat with a spoon, until cooked through but not browned, about 3 minutes; add tablespoons of water if the pork starts to brown. Stir in the mint, scallion, cilantro, culantro, shallots, fish sauce, chili powder, Thai chile, toasted sticky rice powder, and the juice of 1 lime.
3. Remove from the heat and let the ambient heat gently wilt the herbs. Add more lime juice and fish sauce to taste. Transfer to shallow bowls or a serving bowl and garnish with thinly sliced scallion, cilantro leaves, torn culantro, toasted sticky rice powder, chili powder, and the chile confit. Serve with the cabbage pieces, crudités, and sticky rice.

NOTE

To make toasted sticky rice powder, toast raw sticky rice in a nonstick skillet, tossing, until lightly golden. Transfer to a blender and process until it resembles salt crystals. It should have some texture and shouldn't be a fine dust.

CRISPY OKRA

BY KWAME ONWUACHI

SERVES: 2

TOTAL TIME: 20 MIN

¼ cup honey
1 ½ teaspoons Peppa Sauce
(recipe follows)
Canola oil, for frying
12 ounces okra, halved lengthwise
2 tablespoons Spiceology Mustard
IPA Powder
Flaky sea salt, for garnish
Lemon wedges, for serving

1. In a small bowl, whisk the honey with the Peppa Sauce until combined.
2. In a large saucepan, heat 1 inch of canola oil to 350°F. Line a baking sheet with paper towels. In batches if necessary, fry the okra, stirring occasionally, until crisp, about 4 minutes. Using a slotted spoon, transfer to the prepared baking sheet. Return the oil to 350°F between batches.
3. In a large bowl, toss the crispy okra with the IPA powder, half the honey, and a generous pinch of flaky salt. Transfer to a serving bowl. Serve with lemon wedges and the remaining honey.

FRIED BRANZINO

BY KWAME ONWUACHI

SERVES: 1 TO 2

ACTIVE TIME: 1 HR | TOTAL TIME: 2 HR

MARINADE

- 2 tablespoons Peppa Sauce (recipe follows)
- 1 ½ tablespoons soy sauce
- 1 large scallion, chopped
- 1 large garlic clove, crushed
- 2 teaspoons peeled, chopped fresh ginger
- 1 teaspoon canola oil
- 2 ½ tablespoons fresh thyme leaves
- 1 teaspoon Worcestershire sauce
- ½ teaspoon packed dark brown sugar
- 1 teaspoon Diamond Crystal kosher salt
- 1 teaspoon cinnamon
- ½ teaspoon ground allspice
- ½ bay leaf
- Pinch of ground cloves
- 1 cleaned and butterflied branzino, head removed (1 ¼ pound)

SAUCE

- ¼ cup plus 1 tablespoon canola oil
- 1 ½ tablespoons granulated sugar
- ¼ teaspoon Peppa Sauce (recipe follows), plus more to taste
- 1 tablespoon finely grated garlic (about 4 large cloves)
- 1 tablespoon finely grated peeled fresh ginger
- 1 tablespoon ketchup
- 3 tablespoons water
- Kosher salt
- ½ cup thinly sliced yellow onion

FISH

- Cornstarch, for dusting
- Canola oil, for frying
- Snipped chives and micro cilantro, for garnish
- Lime wedges, for serving

1. Make the marinade: In a blender or food processor, combine everything but the fish and puree until very smooth. Rub the paste all over the fish, transfer to a plate, and marinate in the refrigerator for 2 hours.
2. Make the sauce: In a medium saucepan, heat the ¼ cup oil over medium-high until shimmering. Add the sugar and cook, whisking constantly, until the mixture reaches a dark amber color, about 2 minutes. Lower the heat to medium-low and carefully add the Peppa Sauce, garlic, and ginger. Cook, stirring, until very fragrant, about 15 seconds. Stir in the ketchup, water, and a generous pinch of salt. Simmer over low heat, stirring occasionally, until reduced to a thin glaze, about 2 minutes. Transfer the mixture to a blender and puree until smooth. Strain the sauce through a fine sieve into a small bowl; season to taste with salt.
3. Meanwhile, wipe out the medium saucepan and heat it over low. Add the remaining 1 tablespoon of oil. Add the onion and a pinch of salt and cook over low, stirring occasionally, until translucent but not brown, about 20 minutes. Stir the sauce into the onion and cook until hot; keep warm over very low heat.
4. Make the fish: In a very large deep skillet, heat 1 to 2 inches of canola oil to 350°F. Set a rack in a large rimmed baking sheet. Generously dust the fish all over with cornstarch, pressing to help it adhere. Fry the branzino, flipping once with two spatulas, until browned and crisp, 4 to 5 minutes total. Carefully transfer to the rack to drain and season with salt. Transfer to a serving platter. Whisk the sauce to mix, then spoon it down the center of the fish. Garnish with snipped chives and micro cilantro. Serve right away with lime wedges.

PEPPA SAUCE

BY KWAME ONWUACHI

MAKES: 1 ½ CUPS

ACTIVE TIME: 10 MIN | TOTAL TIME: 30 MIN

SPICE PICKLE

- ½ cup plus 2 tablespoons water
- ¼ cup plus 3 tablespoons white balsamic vinegar
- 4 teaspoons granulated sugar
- 2 teaspoons kosher salt
- 1 knob peeled fresh ginger, sliced (1-inch)
- 2 tablespoons thyme leaves
- 1 tablespoon coriander seeds
- ½ habanero peppers, stemmed and chopped

PEPPA SAUCE

- 12 ounces habanero peppers, stemmed and quartered
- 10 ounces peeled garlic cloves

1. Make the spice pickle: In a medium saucepan, combine everything and bring to a boil over medium-high. Remove from the heat and let cool completely, then strain through a sieve into a bowl; discard solids.
2. Make the sauce: In a blender, combine the cooled pickle with the peppers and garlic cloves. Puree until the sauce is speckled with chiles and garlic flecks. Transfer to bottles or jars and refrigerate until ready to use.

TURMERIC GOLDEN MILK (DOODH HALDI)

BY MANEET CHAUHAN

SERVES: 2

TOTAL TIME: 25 MIN PLUS COOLING

- 20 ounces whole milk (2 ¼ cups)
- ¾ teaspoon ground turmeric, preferably organic
- ¼ cup jaggery
- 1 (½ inch) knob of fresh ginger, smashed
- ½ teaspoon fennel seeds
- 6 black peppercorns, lightly crushed
- 4 green cardamom pods, lightly crushed
- 2 whole cloves, lightly crushed
- 1 (1-inch) cinnamon stick
- 1 star anise pod
- Ground cinnamon or cardamom (optional), for garnish

In a medium saucepan, cook the milk over medium heat until warm but not simmering, 4 to 5 minutes. Whisk in the turmeric until combined. Stir in the remaining ingredients and bring just to a simmer over medium heat, then cook over low for 5 minutes. Remove from the heat, cover, and let stand for 5 minutes. Strain into serving mugs and garnish with ground cinnamon or cardamom, if desired. Serve.

NOTE

To transform the doodh haldi into a cocktail, combine 2 cups chilled doodh haldi with 2 ounces spiced rum and 1 tablespoon honey. Pour half the mixture into a cocktail shaker. Fill the shaker with ice, close the lid, and shake until well-chilled. Strain into an ice-filled glass and garnish with crushed peppercorns, Marigold flowers, and candied turmeric. Repeat to make one more cocktail. Serve.

TURMERIC COCONUT SHRIMP CURRY

BY MANEET CHAUHAN

SERVES: 4 TO 6

TOTAL TIME: 1 HOUR PLUS 1 HOUR MARINATING

MARINADE

- 2 tablespoons mustard oil
- 1 tablespoon minced peeled fresh ginger
- 1 tablespoon minced fresh turmeric
- 1 tablespoon minced garlic
- 5 fresh curry leaves, cut into chiffonade
- 1 green Thai chile
- Kosher salt
- 2 pounds shelled and deveined extra-large or jumbo shrimp

CURRY

- 4 tablespoons mustard oil
- ½ teaspoon black mustard seeds
- 2 whole dried Kashmiri chiles
- ½ teaspoon ground asafoetida (hing powder)
- 8 fresh curry leaves
- 1 large red onion, finely chopped
- 1 teaspoon grated peeled fresh ginger
- 1 teaspoon grated fresh turmeric
- 1 teaspoon Kashmiri chile powder
- 1 teaspoon turmeric powder
- 1 teaspoon sambar powder, preferably MTR brand
- 2 (14-ounce) cans coconut milk, preferably Chaokoh brand
- Steamed rice, for serving

1. Marinate the shrimp: In a mini food processor, combine everything but the shrimp and puree until nearly smooth. Season the marinade generously with salt. Transfer to a large bowl, add the shrimp, and toss well. Cover and marinate in the refrigerator for 1 hour.
2. Make the curry: In a large skillet, heat 2 tablespoons of the mustard oil over medium heat. Add the mustard seeds, whole Kashmiri chiles, and ground asafoetida. Cook, swirling, until they sputter, about 2 minutes. Add the curry leaves, onion, ginger, and fresh turmeric. Cook over medium heat, stirring occasionally, until the onion is golden, 6 to 8 minutes. Add the Kashmiri chile powder, turmeric powder, and sambar powder; season with salt. Cook over medium-low, stirring, until fragrant, about 1 minute. Stir in the coconut milk and simmer, stirring occasionally, until the mixture thickens slightly and deepens in color, about 5 minutes; season to taste with salt.
3. In another large skillet, heat the remaining 2 tablespoons of mustard oil over high. In batches if necessary, cook the shrimp, turning once, until just pink on the outside but not cooked through, 2 to 3 minutes total. Add the shrimp to the curry and cook over medium-low, turning a few times, until coated and just cooked through, about 2 minutes. Serve with steamed rice.

TURMERIC LADOO (COCONUT & TURMERIC TRUFFLES)

BY MANEET CHAUHAN

MAKES: ABOUT 28

TOTAL TIME: 30 MINUTES PLUS 3 HOURS COOLING AND CHILLING

½ cup ghee
1 (14-ounce) can sweetened condensed milk
1 cup unsweetened desiccated coconut (2½ ounces)
1 cup almond meal
1 tablespoon fresh turmeric juice (see Note)
1 teaspoon turmeric powder, preferably organic
½ teaspoon freshly grated nutmeg
¼ teaspoon vanilla bean paste
Fine sea salt
Dried rose petals, desiccated coconut, ground pistachios, and gold leaves, for garnish

1. In a medium saucepan, melt the ghee over medium heat. Stir in the sweetened condensed milk, coconut, almond meal, turmeric juice, turmeric powder, nutmeg, vanilla bean paste, and a pinch of salt. Cook over low heat, stirring, until the mixture begins to come together and form a ball, about 12 minutes. Transfer to a bowl and let cool completely, about 2 hours.
2. Line a baking sheet with parchment or wax paper. Spread the garnishes in separate small shallow bowls. Using a 1-tablespoon scoop, scoop 1-inch mounds onto the prepared baking sheet. Using gloved hands, roll the mounds into balls, then roll in the desired garnishes and return to the baking sheet. Refrigerate until chilled. Serve.

NOTE

To make fresh turmeric juice, scrub fresh turmeric knobs under cool water, then pureed them in a mini processor. Press the pulp through a fine sieve; discard the solids. For every 3 ounces of fresh turmeric, you should get 1 tablespoon of juice. As a substitute, you can also purchase a turmeric shot from the refrigerated section of the grocery store.

WOR WONTON SOUP

BY MARTIN YAN

SERVES: 4 TO 6

TOTAL TIME: 40 MIN

WONTONS

- ¼ pound lean ground pork
- ¼ pound shelled and deveined medium shrimp, very finely chopped
- 1 scallion, minced
- 1 tablespoon dry sherry or rice wine
- 2 teaspoons cornstarch
- 1 teaspoon toasted sesame oil
- ½ teaspoon Kosher salt
- ⅛ teaspoon white pepper
- 20 square wonton wrappers

SOUP

- 6 dried shiitake mushrooms
- 6 cups chicken broth
- 1 cup sliced bok choy leaves
- 1 cup snow peas, trimmed and strings removed
- Ground white pepper
- ½ pound Chinese-style barbecued pork, sliced (see Note)
- Thinly sliced scallions, for garnish

1. Make the wontons: In a bowl, combine all of the ingredients except the wonton wrappers and mix well.
2. Working with 2 or 3 wonton wrappers at a time, keeping the rest covered with a damp paper towel, spoon a slightly rounded teaspoon of filling into the center of each wrapper. Lightly brush edges of wrapper with water; fold wrapper diagonally over filling to form a triangle, pressing out the air, and press to seal. Transfer to a platter lined with plastic wrap; cover with a damp paper towel. Repeat the process with remaining wrappers and filling. Refrigerate until ready to cook.
3. Make the soup: In a bowl, cover the mushrooms with warm water and let stand until softened, about 30 minutes; drain well. Cut off and discard any stems, then thinly slice the caps.
4. In a large saucepan, bring the broth to a boil over high heat. Add mushrooms and bok choy and simmer over medium-high for 2 minutes. Add the wontons and simmer until tender and they just float, about 3 minutes. Add the snow peas and simmer until bright green, about 1 minute. Season the soup with salt..
5. Ladle the soup into bowls and top with the Chinese-style barbecued pork. Garnish with thinly sliced scallions and white pepper.

NOTE

Chinese-style barbecued pork is commonly known as Char Siu. It's a Cantonese-style dish made by marinating strips of pork in a slightly sweet and savory sauce, then roasting or grilling them until they develop a glossy, caramelized exterior. You can make your own or source it from a local restaurant.

SEAFOOD TRIO WITH CRISPY NOODLE PANCAKES

BY MARTIN YAN

SERVES: 4

ACTIVE TIME: 1 HR | TOTAL TIME: 1 HR 15 MIN

- 1 tablespoon Chinese rice wine or dry sherry
- ½ teaspoon cornstarch
- Salt
- ¼ pound shelled and deveined medium shrimp
- ¼ pound sea scallops, halved crosswise
- ¼ cup skinless fish fillet, such as sea bass or snapper, cut into chunks
- 1 ½ cups chicken broth
- 2 tablespoons unsweetened coconut milk
- 2 teaspoons curry powder
- ½ teaspoon sugar
- ½ teaspoon white pepper
- 1 tablespoon canola or vegetable oil
- ¼ cup sliced or diced onion
- 1 teaspoon minced peeled fresh ginger
- ½ cup thinly sliced red bell pepper
- ¼ cup thinly sliced carrot
- Cornstarch slurry, for thickening (see Note)
- 2 warm Crispy Noodle Pancakes (recipe follows), for serving

1. In a medium bowl, mix the rice wine with the cornstarch and ¼ teaspoon of salt. Add the shrimp, scallops, and fish; mix well. Let marinate at room temperature for 15 minutes.
2. In another medium bowl, whisk the broth with the coconut milk, curry powder, sugar, white pepper, and a generous pinch of salt.
3. Preheat a wok over medium-high until very hot. Add the oil, swirling to coat the wok. Add onion and ginger and stir-fry until fragrant, about 10 seconds. Add marinated seafood and stir-fry for 2 minutes. Add the bell pepper and carrot and stir-fry until the vegetables are crisp-tender, about 1 minute. Add the broth mixture and drizzle in some cornstarch slurry. Stir-fry until slightly thickened, adding more slurry as needed to achieve the desired consistency. Spoon seafood mixture over the crispy noodle pancakes and serve.

NOTE

To make cornstarch slurry, whisk together 2 tablespoons water and 1 tablespoon cornstarch.

CRISPY NOODLE PANCAKES

BY MARTIN YAN

MAKES: 2 TO 4

TOTAL TIME: 25 MIN

- 1 (16-ounce) package fresh or shelf-fresh Chinese egg noodles for pan frying
- 3 tablespoons canola or vegetable oil, plus more if needed

1. In a large saucepan of boiling water, cook the noodles according to the package directions until tender but still firm to the bite. Drain well.
2. Preheat a large nonstick skillet over medium-high until hot. Add 1 tablespoon of the oil, swirling to coat the skillet. Spread half the noodles evenly in the bottom of the skillet, pressing them to form a firm pancake. Cook over medium-high until the bottom is golden and crisp, about 5 minutes; lower the heat if the noodles brown too quickly. Using two spatulas, carefully flip the pancake over to maintain its shape. Drizzle 1½ teaspoons of oil around the outside of the pancake and cook until the opposite side is golden and crisp, about 5 minutes more; add more oil if needed to prevent sticking and promote even browning.
3. Transfer the pancake to a baking sheet and keep warm. Repeat with the remaining noodles and oil to make one more pancake.

DAN DAN NOODLES

BY MARTIN YAN

SERVES: 4

ACTIVE TIME: 25 MIN | TOTAL TIME: 40 MIN

2 tablespoons light soy sauce
2 tablespoons Chinese rice wine or dry sherry
2 teaspoons cornstarch
8 ounces minced lean pork, chicken, or beef
¼ cup Chinese sesame seed paste or chunky peanut butter
¼ cup chicken broth
1 tablespoon oyster sauce
1 tablespoon rice vinegar
2 teaspoons toasted sesame oil
2 teaspoons hoisin sauce
1 teaspoon chili garlic sauce
½ teaspoon Sichuan peppercorn oil
12 ounces fresh or shelf-fresh Chinese egg noodles
1 tablespoon canola or vegetable oil
Salt, to taste
Chopped Sichuan preserved vegetable (preserved mustard stems), such as Zha Cai or Yacai, for garnish (optional)

1. In a large bowl, whisk the soy sauce with the rice wine and cornstarch until smooth. Add the meat and mix well. Let marinate at room temperature for 15 minutes.
2. Meanwhile, in a bowl, whisk the sesame paste with the broth, oyster sauce, vinegar, sesame oil, hoisin sauce, chili garlic sauce, and the Sichuan peppercorn oil until smooth.
3. Cook noodles according to package directions. Drain the noodles and rinse them under cold running water; drain again and transfer to a serving bowl.
4. Preheat a large wok or skillet over high heat until nearly smoking. Add the canola oil, swirling to coat the side of the wok. Add the meat and stir-fry until cooked through, about 2 minutes. Add the sauce and stir-fry until hot and bubbling. Season with salt to taste. Pour the sauce over the noodles. Garnish with Sichuan preserved vegetable, if using, and serve right away.

SHANGHAINESE “LION’S HEAD” MEATBALLS

BY MELISSA KING

SERVES: 4

ACTIVE TIME: 1 HR | TOTAL TIME: 1 HR 15 MIN

MEATBALLS

- 1 pound ground pork (preferably 20% fat)
- 2 tablespoons Shaoxing wine
- 2 teaspoons cornstarch
- 1 teaspoon chicken bouillon powder
- 1 teaspoon kosher salt
- 1 teaspoon Chinese light soy sauce
- ½ teaspoon white sugar
- ¼ teaspoon ground white pepper
- 2 large egg whites
- 2 scallions, minced
- 1 (1-inch) knob fresh ginger, peeled and finely grated

DISH

- Canola oil, for shallow frying (2 cups)
- 4 cups low-sodium chicken stock
- 1 teaspoon Chinese light soy sauce
- 1 teaspoon Chinese dark soy sauce
- 1 teaspoon Chinese oyster sauce
- ½ teaspoon white sugar
- ½ teaspoon kosher salt
- Dash of ground white pepper
- 2 slices of peeled fresh ginger
- 2 cups chopped napa cabbage (into about 2-inch pieces)
- 2 bundles of dried bean threads (thin mung bean noodles)
- 1 tablespoon cornstarch

1. Combine the meatball ingredients into a large bowl, then mix and squeeze the mixture by hand to distribute the ingredients well, about 1 minute. Add 2 tablespoons of water and continue to mix and squeeze until the mixture is smooth and homogenous, about 1 minute more. Do not be gentle. This process emulsifies the mixture and helps give the cooked meatballs their distinctive texture.
2. Divide the mixture into five equal portions, then use wet hands to shape each one into a meatball. Set aside on a plate.
3. Heat 1 inch of canola oil in a preheated large wok or skillet over high heat until it shimmers, about 1 minute. (A little trick to test whether the oil is hot enough: Stick the end of a wooden chopstick or wooden spoon into the oil. If vigorous bubbles emerge from the wood, then the oil is ready for frying. If not, wait a bit longer.)
4. Working in batches if necessary to avoid crowding, gently add the meatballs to the hot oil one by one, leaving a little space between each one. Cook, turning occasionally, until deep brown all over, about 4 minutes. As they're done, use a slotted spoon or strainer to transfer to a 10-inch clay pot or 5-to-6-quart Dutch oven; discard the oil.
5. Add the chicken broth, soy sauces, oyster sauce, sugar, salt, pepper, and ginger, cover, and bring to a boil over high heat. Reduce the heat and cook, covered, at a gentle simmer for 10 minutes. Add the cabbage, stir gently, and continue to cook, covered, stirring occasionally, until the cabbage has softened, about 5 minutes. Add the noodles, stirring or prodding so they nestle in the liquid, and cook, uncovered and stirring once or twice, until the noodles are translucent and soft, 3 to 4 minutes more.
6. In a small bowl, stir together the cornstarch and 2 tablespoons of water until smooth, then drizzle directly into the broth and simmer until the broth thickens slightly, about 1 minute. Serve hot.

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KUNG PAO CAULIFLOWER

BY MELISSA KING

SERVES: 2 TO 4

TOTAL TIME: 45 MIN

KUNG PAO SAUCE

- 2 tablespoons Shaoxing rice wine
- 2 tablespoons Chinese Chinkiang black vinegar
- 1 tablespoon hoisin sauce
- 1 tablespoon dark aged soy sauce
- 2 teaspoons cornstarch
- 2 teaspoons sugar
- ½ teaspoon ground white or black pepper

CAULIFLOWER

- 1 tablespoon toasted sesame oil
- 1 small yellow onion, cut into ½-inch dice
- 5 garlic cloves, minced
- 1 tablespoon minced or grated peeled fresh ginger
- 1 red, orange, or yellow bell pepper, cut into ½-inch dice
- 1 celery stalk, cut into ½-inch dice
- 7 to 8 whole dried Tianjin or other Chinese chiles, cut or torn in half
- 2 tablespoons roasted unsalted peanuts, roughly chopped
- ¼ teaspoon whole Sichuan peppercorns
- 1 tablespoon canola or other neutral oil
- 1 ½ pounds cauliflower, cut into ¾-inch florets (4 cups)
- 2 scallions, cut into 1-inch batons
- Steamed rice, for serving

1. Make the kung pao sauce: In a small bowl, whisk all of the ingredients together until combined.
2. Make the cauliflower: Heat a wok over high until hot. Add the sesame oil and swirl to coat the wok. Add the onion, garlic, and ginger and stir-fry until lightly browned and fragrant, about 1 minute. Add the bell pepper and celery and stir-fry for 1 minute. Add the dried chiles, peanuts, and peppercorns and stir-fry until fragrant, about 1 minute. Transfer the mixture to a large bowl.
3. Reheat the wok over high. Add the canola oil and swirl to coat the wok. Add the cauliflower and stir-fry until lightly browned and the cauliflower is just tender, 3 to 5 minutes. Add the pepper and celery mixture to the wok and stir-fry until hot, about 30 seconds.
4. Whisk the kung pao sauce to mix, then add to the wok and stir-fry until the sauce thickens, 2 to 3 minutes (see Note). Fold in the scallions and remove from the heat. Serve immediately with steamed rice.

NOTE

If the sauce is too thin, you can thicken it with a cornstarch slurry. Whisk 2 teaspoons cornstarch with 1 tablespoon cold water in a small bowl, then gradually add the slurry to the wok and stir-fry until you reach the desired consistency.

FRENCH TOAST

BY NANCY SILVERTON

MAKES: 6

TOTAL TIME: 45 MIN

CUSTARD

- ½ cup all-purpose flour
- ¼ cup plus 2 tablespoons granulated sugar
- 2 teaspoons Diamond Crystal kosher salt
- 2 teaspoons ground cinnamon
- ½ teaspoon freshly grated nutmeg
- ½ teaspoon baking powder
- 10 extra-large eggs
- 1 cup whole milk
- 1 cup dark beer
- 2 tablespoons pure vanilla bean paste (or vanilla extract)

FRENCH TOAST

- 6 (¾-inch) slices challah bread
- 1 cup confectioners' sugar, plus more as needed
- 8 tablespoons clarified butter (or ghee)
- Warm pure maple syrup (preferably artisan, barrel-aged), for serving

1. Preheat the oven to 200°F
2. Make the custard: In a medium bowl, whisk the flour with the granulated sugar, salt, cinnamon, nutmeg, and baking powder. In a large measuring cup with a spout, beat the eggs with the milk, beer, and vanilla until combined. Create a well in the center of the dry ingredients. Slowly pour the liquid mixture into the well, using a whisk to gradually incorporate the dry ingredients into the wet until they're combined. Transfer the mixture to a large baking dish.
3. Make the French toast in two batches: Prepare two large rimmed baking sheets and line each with their own rack. Place 3 slices of the challah in the custard and let them soak for 3 to 4 minutes, turning them so they soak evenly, then transfer to the rack. Using a fine sieve, dust the soaked challah with confectioners' sugar on one side, repeating as needed, until no bread is visible. Transfer the mixture to a large baking dish.
4. Preheat a large nonstick griddle over medium heat. Add 2 tablespoons of the clarified butter to the griddle. Once it begins to sizzle, add the challah sugar-side-down and cook until caramelized and almost burnt in spots, 3 to 4 minutes. Turn off the heat. Using a spatula, transfer the challah, cooked side down, to the rack. Generously dust the uncooked sides of the challah with confectioners' sugar, repeating as needed, until no bread is visible.
5. Wipe off the griddle, scraping off any stuck bits, and heat it over medium. Add 2 tablespoons of clarified butter. Once it begins to sizzle, add the challah, uncooked-side-down, and cook until caramelized and almost burnt in spots, 3 to 4 minutes. Turn off the heat. Transfer the French toasts to the prepared baking sheet and transfer to the oven to keep warm. Repeat the process with the remaining challah, custard, confectioners' sugar, and clarified butter to make 3 more toasts. Serve the French toast, passing warm maple syrup at the table.

HERBED CHEESE OMELETS

BY NANCY SILVERTON

MAKES: 4

TOTAL TIME: 25 MIN

FILLING

- 8 ounces farmer cheese (preferably Sierra Nevada Gina Marie Old World Fresh Farmer Cheese), at room temperature
- 3 tablespoons finely chopped fresh tarragon leaves
- 3 tablespoons finely chopped fresh dill fronds
- 3 tablespoons finely chopped fresh chervil (or fresh Italian parsley) leaves
- 2 tablespoons minced fresh chives
- 1 large garlic clove, finely grated

OMELETS

- 12 extra-large eggs
- 4 tablespoons water
- Diamond Crystal kosher salt and freshly ground black pepper
- 5 tablespoons unsalted butter, cut into 1-tablespoon squares, at room temperature
- 1 wedge of Parmesan, for grating

1. Prepare the filling: In a medium bowl, combine the farmer cheese, herbs, and garlic; mix well. Place a large piping bag (not fitted with a tip) in a tall container or glass so the edges of the bag flop over the top of the container. Spoon the cheese mixture into the bag, pushing the cheese toward the bottom of the bag. Twist the top, squeezing out the excess air, to create enough pressure so the cheese squeezes out easily. Cut off the tip to create a 1-inch hole in the bag.
2. Make the omelets: In a small bowl, whisk 3 eggs with 1 tablespoon of water and $\frac{3}{4}$ teaspoon of the salt until no whites are visible but not so much that the eggs are foamy or aerated.
3. In a skillet, melt 1 tablespoon of the butter over medium, about 1 minute. Add the egg mixture and cook, jiggling the pan to allow the eggs to set slightly, about 1 minute. Use a rubber spatula to drag one side of the edges toward the center and tilt the pan so the loose egg pours into the bare section in the pan. Repeat 4 or 5 times, dragging the egg in sections into the center, until you've made your way around the circumference of the pan. Cook for an additional 30 seconds to 1 minute, until the eggs are barely cooked and still slightly wet-looking in places. Turn off the heat.
4. Pipe one-quarter of the cheese mixture in a strip down the center of the eggs, starting and ending about $\frac{1}{2}$ -inch from the edge. Use the spatula to fold the top third of the eggs over the cheese and the bottom third up to meet the top edge, enclosing the cheese as if you were folding a letter. Invert a serving plate over the skillet to warm the plate and gently cook the eggs for about 30 seconds. Pick up the skillet by the handle with one hand and hold the plate with the other. Gently flip the omelet onto the plate so that the folded edge is facing down.
5. Pick up 1 tablespoon of butter with a fork and smear it over the omelet so it shines; you'll use the same butter to smear over the remaining omelets. Grate a generous layer of Parmesan on top and sprinkle with freshly ground black pepper. Repeat the process to make 3 more omelets. Serve right away.

POWDERED DONETTES

BY NANCY SILVERTON

MAKES: ABOUT 32

ACTIVE TIME: 45 MIN | TOTAL TIME: 1 HR

DONETTES

- Nonstick cooking spray
- 2 cups plus 2 tablespoons all-purpose flour
- 1 ½ teaspoons nonfat milk powder
- 1 extra-large egg, plus 1 extra-large egg yolk
- 1 tablespoon pure vanilla bean paste (or vanilla extract)
- ¾ cup sugar
- 1 stick unsalted butter, softened at room temperature until pliable but not greasy
- 2 ¼ teaspoons baking powder
- 1 teaspoon ground cinnamon
- ¾ teaspoon Diamond Crystal kosher salt
- ¼ teaspoon ground cardamom
- ¼ teaspoon freshly grated nutmeg
- ¾ cup whole milk

COATING

- 3 ½ cups confectioners' sugar
- 2 sticks unsalted butter, melted and cooled slightly

1. Make the donettes: Place the rack in the center of the oven and preheat the oven to 350°F. Spray two 12-cup muffin pans with nonstick cooking spray.
2. In a medium bowl, whisk the flour with the milk powder. In another bowl, beat the egg with the egg yolk and vanilla until combined.
3. In the bowl of a stand mixer fitted with a paddle, combine the sugar, butter, baking powder, cinnamon, salt, cardamom, and nutmeg. Beat on medium for about 2 minutes, until light and fluffy. Scrape down the side of the bowl and paddle with a rubber spatula whenever the butter mixture accumulates.
4. With the mixer on medium, gradually add the egg mixture until incorporated; scrape down the bowl and paddle. With the mixer on low, gradually add the dry ingredients and the milk, alternating between additions, until the ingredients are incorporated; scrape down the side of the bowl and paddle between each addition.
5. Fill each muffin cup with 1½ tablespoons of batter. Place the muffin tins in the center of the oven and bake for 17 to 22 minutes, until the donettes are firm to the touch and a toothpick inserted into one comes out clean; rotate the tin from back to front halfway through baking.
6. Place a cooling rack inside a large rimmed baking sheet. Remove the donettes from the oven and turn them out onto the prepared cooling rack; let cool to room temperature. Repeat the process to bake the remaining donettes.
7. Coat the donettes: Sift 3½ cups of the confectioners' sugar into a wide bowl. Put the melted butter in a small bowl.
8. Move the donettes to one side of the rack to make room for them after they're coated with sugar. One at a time, dip the donettes in the melted butter and add to the bowl of confectioners' sugar. Once you have 5 or 6 donettes in the sugar, roll them around to coat all sides, using your hands to help it adhere. Do this repeatedly until the donettes are thoroughly coated with a thick layer of sugar. Using a toothpick or fork, transfer the coated donettes to the cooling rack. Repeat to coat all the donettes.
9. To serve, transfer the donettes to a platter and sift the remaining ½ cup of confectioners' sugar on top. Serve right away.

CORN GNOCCHI WITH TOMATO-CORN CHILI CRISP

BY NYESHA ARRINGTON

SERVES: 4

ACTIVE TIME: 1 HR 20 MIN | TOTAL TIME: 3 HR

GNOCCHI

- 1 large (9-ounce) Yukon Gold potato
- ½ cup all-purpose flour, plus more for dusting and kneading
- ½ cup finely grated Parmigiano-Reggiano, plus more for garnish
- Kosher salt and freshly ground black pepper
- Pinch of nutmeg
- ¼ cup strained corn puree, plus more if needed (see Note)
- 1 large egg yolk
- 2 teaspoons extra-virgin olive oil, plus more for drizzling

TOMATO-CORN CHILI CRISP

- 1 pint cherry tomatoes, peeled (optional)
- 1 teaspoon extra-virgin olive oil
- ½ cup charred corn kernels (from 1 large ear) (see Note)
- 1 small shallot, minced
- 1 to 2 tablespoons chili crisp
- ¼ cup torn basil leaves, plus more for garnish

SAUCE

- 2 cups strained corn puree (see Note)
- 3 tablespoons unsalted butter

1. Make the gnocchi: Preheat oven to 400°F. Prick the potato all over using a fork. Place potato directly on the oven rack, and place a sheet of aluminum foil on the lower rack to catch any drips. Roast until a paring knife inserted into the potato meets no resistance, 45 minutes to 1 hour. Remove from the oven and let cool until it's warm enough to handle.
2. Cut the potato in half and scoop the potato flesh into a ricer (you should have about ½ cup); discard the skin. Process potatoes through the ricer onto a lightly floured work surface. Add the flour, Parmigiano-Reggiano, nutmeg, 1 teaspoon salt, and ½ teaspoon pepper. Gently mix until evenly incorporated. Using your hands, make a well in the center. Add the corn puree, egg yolk, and olive oil to the well and, using your hands, gently fold the wet ingredients into the potato mixture until a soft dough forms; add more flour if the dough is too sticky or corn puree if too dry.
3. On a lightly floured work surface, cut the dough into 4 pieces. Using your hands, gently roll the pieces into 12-inch-long ropes (½-inch thick). Cut the ropes into 1-inch gnocchi and dust very lightly with flour. You should have approximately 4 dozen gnocchi.
4. Bring a large saucepan of water to a boil and add a small handful of salt. Fill a large bowl with ice water. Add gnocchi to boiling water; cook, stirring gently, until they begin to float, about 2 minutes. Using a slotted spoon, transfer to ice water; let cool 3 minutes. Drain well. Transfer gnocchi to a large rimmed baking sheet and gently toss with a drizzle of oil to prevent sticking. At this point, you can cover them with plastic and refrigerate up to 3 hours.
5. Make the tomato-corn chili crisp: Preheat the oven to 250°F. In a small baking dish, toss the tomatoes with the olive oil and season with salt. Bake for 40 to 50 minutes, until the tomatoes burst and the mixture is jammy. Transfer the tomatoes to a bowl and let cool, then fold in the charred corn kernels, the shallot, chili crisp, and basil. Season with salt and pepper.
6. Make the sauce: In a medium saucepan, simmer the 2 cups of strained corn puree over medium-low, stirring occasionally, until slightly thickened, 3 to 5 minutes. Add 1 tablespoon of the butter and swirl the pan until emulsified. Season the sauce with salt; keep warm.
7. In a large skillet or nonstick skillet, melt the remaining 2 tablespoons of butter over medium-high. Add the gnocchi and cook, tossing gently, until lightly browned, 3 to 5 minutes. Add the warm sauce and cook, tossing, until coated and hot, 1 to 2 minutes. Spoon the gnocchi into shallow pasta bowls. Generously spoon the tomato-corn chili crisp on top. Garnish with basil leaves and freshly grated Parmigiano-Reggiano.

NOTE

To make approximately 4½ cups of corn puree, remove the kernels from 9 large ears of corn and add to a food processor. Puree until nearly smooth, then strain the mixture through a fine sieve into a bowl, pressing the solids with a rubber spatula to extract as much liquid as possible; discard the pulp.

To make ½ cup of charred corn kernels, cook 1 large husked ear of corn over an open flame or in a cast-iron skillet, turning, until light charred all over, 3 to 5 minutes. Let cool, then cut the kernels off the cob. Serve right away.

THIS LITTLE PIGGY

BY STEPHANIE IZARD

SERVES: 4

ACTIVE TIME: 1 HR 15 MIN | TOTAL TIME: 2 HR 15 MIN

BISCUITS

- 2 ¼ cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 1 teaspoon kosher salt
- ¾ teaspoon baking soda
- 4 ounces cold unsalted butter, plus 1 tablespoon melted butter
- 1 cup buttermilk
- ½ cup shredded cheddar cheese
- ¼ cup thinly sliced scallions
- 1 tablespoon toasted sesame oil

CHILI MAPLE SYRUP

- ¼ cup pure maple syrup
- 2 ½ tablespoons malt vinegar
- 2 tablespoons plus ¾ teaspoon Asian fish sauce
- 1 tablespoon Pixian doubanjiang or gochujang
- 1 tablespoon toasted sesame oil
- 1 tablespoon chili oil
- 1 ½ teaspoons Szechuan peppercorns, finely ground
- 1 ½ teaspoons toasted sesame seeds
- ¼ cup garlic chives, thinly sliced

SAUSAGE

- 1 pound ground pork (see Note)
- 2 tablespoons minced shallot
- 1 tablespoon minced garlic
- 1 tablespoon peeled and minced fresh ginger
- 1 ½ teaspoons kosher salt
- 1 teaspoon Sichuan peppercorns, finely ground
- ½ teaspoon gochugaru (Korean chili flakes)
- 1 ½ teaspoons cold water
- ½ teaspoon Shaoxing wine

TOPPING

- 2 tablespoons extra-virgin olive oil
- 4 large eggs
- ½ cup mayonnaise mixed with 2 tablespoons hoisin sauce
- Hulled and quartered strawberries, for serving

1. Make the biscuits: Line a large baking sheet with parchment paper. In a large bowl, whisk the flour with the baking powder, sugar, salt, and baking soda. Working over the bowl, grate the butter on the large holes of a box grater. Gently toss the grated butter with the dry ingredients; freeze for 10 minutes
2. In a standing mixer fitted with the paddle, mix the buttermilk, cheddar, and scallions on low until combined. Add the dry ingredients and mix on low just until the dough starts to come together. Scrape the dough out onto a work surface, gather any crumbs, and pat into a 2-inch-thick square. Cut the dough into 4 equal squares. Transfer the biscuits to the prepared baking sheet and freeze for 30 minutes. (Once firm, these can be wrapped in plastic and stored in the freezer for up to a month. You can bake them straight from the freezer; just add 5 minutes of baking time.)
3. Preheat the oven to 325°F. In a bowl, mix the toasted sesame oil with the 1 tablespoon of melted butter. Bake the biscuits for 15 minutes. Rotate the baking sheet and bake for about 15 minutes more, until golden and just firm when gently pressed. Remove from the oven and immediately brush with the sesame butter. Reduce the oven to 200°F.
4. Make the syrup: In a bowl, whisk everything together until combined.
5. Make the sausage: In a standing mixer fitted with the paddle, beat the pork with the shallot, garlic, ginger, salt, Sichuan peppercorns, and gochugaru on medium, drizzling in the water and wine, until the sausage comes together. Portion the meat into 4 patties, about ½-inch thick.
6. In a large cast-iron skillet or griddle, cook the sausage patties, smashing them lightly with a spatula, until browned and cooked through, about 8 minutes total. Transfer to a large rimmed baking sheet and keep warm in the oven.
7. Prepare the toppings: In the large skillet or griddle, heat the olive oil over medium heat. Crack the eggs into the skillet and fry until the whites are set and the yolks are runny, about 5 minutes.
8. Carefully split the biscuits in half and spread some of the hoisin mayonnaise on both sides. Fill the biscuits with the sausage patties and eggs. Close the sandwiches and drizzle with the chili maple syrup. Serve with strawberries, passing more chili maple syrup at the table.

NOTE

Chef IZARD freshly grinds the pork for these sandwiches. To make the sausage patties from scratch, in a large bowl, toss the 1 pound of cubed and frozen pork with 2 ¾ ounces of cubed and frozen pork fat with the shallot, ginger, garlic, Sichuan peppercorns, chili flakes, and salt. In a grinder fitted with a chilled medium plate, gradually add the meat and grind at medium speed into a chilled bowl of a standing mixer; do not force it. Attach the paddle to the mixer, beat the pork mixture, drizzling in the water and wine, until the sausage comes together. Portion the meat into 4 patties, about ½-inch thick.

DISCO FRIES WITH COCONUT CARAMEL MAYO

BY STEPHANIE IZARD

SERVES: 4

TOTAL TIME: 1 HR 30 MIN PLUS COOLING TIME

COCONUT CARAMEL MAYO

- 7 ½ ounces coconut cream, whisked until smooth
- 3 tablespoons packed brown sugar
- Kosher salt
- 1 ½ teaspoons fresh lime juice
- 1 ½ teaspoons sambal oelek or other Asian chile sauce
- 1 ½ teaspoons Thai seasoning, such as Golden Mountain brand
- 1 teaspoon Asian fish sauce
- ¾ cup Kewpie mayonnaise

FRIES

- Canola or vegetable oil, for frying
- 1 ½ pounds fingerling potatoes
- Crumbled Cotija cheese, sliced hot pickled peppers, cilantro sprigs, and Tajin Seasoning, for garnish

1. Make the coconut caramel mayo: In a small saucepan, combine the coconut cream, brown sugar, and ¼ teaspoon of salt. Bring to a boil over medium, whisking to combine, and cook for 1 minute. Reduce the heat and simmer over medium-low, stirring occasionally, until the caramel has thickened slightly, about 15 minutes; lower the heat if it's simmering too rapidly. The consistency should be similar to caramel sauce, but lighter in color. Remove from heat and stir in the lime juice, sambal oelek, Thai seasoning, and fish sauce until smooth. Let the coconut caramel cool completely.
2. In a medium bowl, whisk the Kewpie mayonnaise with ½ cup of the cooled coconut caramel sauce. Season with salt and more caramel, if desired. Set aside until ready to use. Reserve the remaining coconut caramel for another use.
3. Make the potatoes: In a large saucepan, heat 2 inches of oil to 325°F on a deep-fry thermometer. In batches if necessary, fry the potatoes until tender and begin to float to the surface, 12 to 15 minutes. Using a slotted spoon, transfer to a paper towel-lined baking sheet to cool. Once cool, using your palm or the bottom of a mug, lightly smash the potatoes.
4. Heat the oil in the saucepan to 375°F on a deep-fry thermometer. In batches if necessary, fry the smashed potatoes, turning occasionally, until golden and crisp, 3 to 4 minutes; adjust heat accordingly to maintain the temperature. Using a slotted spoon, transfer to a rack or paper towel-lined baking sheet to drain. Immediately sprinkle with salt.
5. In a large bowl, combine the potatoes with ⅓ to ½ cup of the coconut caramel mayonnaise; toss well. Transfer to a serving bowl or platter and drizzle more mayonnaise on top. Garnish with the Cotija, pickled peppers, cilantro, and Tajin Seasoning. Serve right away, passing more coconut caramel mayo at the table.

CARAMEL BOURBON SHAKE

BY STEPHANIE IZARD

SERVES: 4

ACTIVE TIME: 30 MIN | TOTAL TIME: 40 MIN PLUS COOLING TIME

CARAMEL SAUCE

- 1 ½ cups granulated sugar
- 1 ½ cups heavy cream
- ¾ teaspoon kosher salt
- ¾ teaspoon pure vanilla extract

SALTED CARAMEL WHIP

- 1 cup heavy cream, warmed
- ½ teaspoon kosher salt

SHAKE

- 2 cups high-quality vanilla ice cream, slightly softened
- 1 cup heavy cream
- 4 ounces rum or bourbon

1. Make the caramel sauce: In a medium saucepan, add one-fourth of the sugar and cook over medium heat, without stirring, until just starting to melt, 3 to 4 minutes. Continue to cook, adding a little more sugar at a time, swirling the pan, until all the sugar is melted, about 7 minutes. Continue to cook, gently swirling, until the caramel is amber, 1 to 2 minutes. Immediately remove from the heat and carefully stir in the warm heavy cream, salt, and vanilla; the mixture will bubble. Let cool completely before using.
2. Make the salted caramel whip: In a small bowl, mix 1 cup of heavy cream with 1 cup of the caramel sauce and ½ teaspoon salt until blended. Transfer to a 1-pint iSi Gourmet Whip Plus siphon (or similar). Charge the siphon with one iSi cream (N2O) cartridge according to the manufacturer's instructions. Shake the siphon well and refrigerate until well chilled, at least 30 minutes. Shake before using.
3. Drizzle the inside of 4 serving glasses with caramel sauce and set aside. In a blender, combine the ice cream with the heavy cream and rum or bourbon, if using, and blend until smooth. Transfer the shake to the prepared glasses. Top with the salted caramel whip and more caramel sauce. Serve right away.

RED RICE WITH SHRIMP

BY TIFFANY DERRY

SERVES: 8

ACTIVE TIME: 45 MIN | TOTAL TIME: 55 MIN

¼ cup canola oil, divided
1 pound andouille sausage, chopped into ½-inch pieces
1 large yellow onion, chopped (about 2 cups)
1 red bell pepper, seeded and chopped (about 1 cup)
2 celery stalks, chopped (about ¾ cup)
3 garlic cloves, minced (about 1 tablespoon)
2 cups uncooked long-grain white rice (such as Cajun Country)
1 ½ tablespoons Creole seasoning (such as Chef Tiffany)
4 teaspoons dried shrimp, ground
2 ½ teaspoons kosher salt, divided
1 teaspoon black pepper, divided
¼ cup tomato paste
4 cups chicken stock
1 (15-ounce) can crushed tomatoes
2 dashes Louisiana Hot Sauce
1 ½ pounds peeled and deveined tail-on raw jumbo shrimp
⅓ cup chopped fresh dill
⅓ cup chopped fresh flat-leaf parsley
⅓ cup chopped fresh tarragon (optional)
2 tablespoons fresh lemon juice
Sliced scallions, for garnish

1. Heat 3 tablespoons canola oil in a large Dutch oven over medium-high. Add sausage, and cook, stirring occasionally, until browned, 4 to 5 minutes. Transfer sausage to a medium bowl using a slotted spoon, reserving drippings in Dutch oven. Add onion to drippings in Dutch oven, and cook, stirring occasionally, until onion begins to soften, 3 to 4 minutes. Add bell pepper and celery; cook, stirring occasionally, until bell pepper begins to soften, about 3 minutes. Add garlic, and cook, stirring constantly, until fragrant, about 1 minute. Stir in rice, Creole seasoning, dried shrimp, 2 teaspoons salt, and ¾ teaspoon black pepper; cook, stirring constantly, until well combined, about 10 seconds.
2. Add tomato paste to Dutch oven; cook, stirring constantly, until rice is evenly coated, about 1 minute. Stir in chicken stock, crushed tomatoes, hot sauce, and reserved sausage. Bring to a simmer over medium-high; cover, and reduce heat to medium-low. Cook, undisturbed, until all liquid is absorbed and rice is tender, about 20 minutes.
3. Sprinkle shrimp with remaining ½ teaspoon salt and remaining ¼ teaspoon black pepper. Heat remaining 1 tablespoon oil in a large skillet over medium-high. Working in batches if needed, cook shrimp, turning once, until just opaque, about 1 minute and 30 seconds per side.
4. Add cooked shrimp, dill, parsley, tarragon (if using), and lemon juice to rice mixture in Dutch oven; stir and fluff rice to combine. Garnish with sliced scallions, and serve hot.

CHARRED WILD MUSHROOMS WITH CRISPY RICE AND FURIKAKE VINAIGRETTE

BY TIFFANY DERRY

SERVES: 8

TOTAL TIME: 1 HR

- 3 cups uncooked wild rice
 - Canola oil, for frying
 - Kosher salt
- 2 ½ pounds mixed wild mushrooms, such as stemmed shiitake, maitake, oyster, and beech
- ½ cup plus 2 tablespoons extra-virgin olive oil, divided
 - Freshly ground black pepper
- ¼ cup red wine vinegar
- 2 tablespoons furikake seasoning, plus more for garnish
- 2 tablespoons fresh lemon juice
- 1 tablespoon soy sauce
- 1 tablespoon yuzu juice
- 1 tablespoon sugar
- 2 teaspoons toasted sesame oil
- 1 small garlic clove, minced
- 4 cups baby arugula
- 1 cup thinly sliced scallions
- 1 cup packed mint leaves (from one 2-ounce bunch)

1. In a large saucepan, heat 1 inch of canola oil to 400°F. Line a large baking sheet with 3 layers of paper towels. In batches, if necessary, carefully add the wild rice and fry, stirring, until crispy, 30 seconds to 1 minute. Using a sieve, immediately transfer the crispy rice to a paper towel-lined baking sheet to drain; season with salt.
2. Preheat the oven to 425°F. Remove any debris from the mushrooms and wipe them clean with damp paper towels. Trim the mushrooms and cut or tear them into pieces that are 1 to 2 inches in size. Spread the mushrooms onto two large rimmed baking sheets. Toss each baking sheet of mushrooms with 2 tablespoons of the olive oil and season with salt and pepper. Spread in a single layer and roast, rotating the pans halfway through, until the mushrooms are tender and charred, 15 to 20 minutes. Alternatively, cook the mushrooms on a preheated grill or grill pan, turning occasionally, until tender and charred, about 15 minutes.
3. In a large bowl, whisk the vinegar with the furikake, lemon juice, soy sauce, yuzu juice, sugar, sesame oil, garlic, and the remaining ¼ cup plus 2 tablespoons olive oil. Season the dressing with salt and pepper. Add the charred mushrooms, crispy rice, arugula, scallions, and mint; toss well. Season with salt and pepper, if needed, and garnish with furikake seasoning. Serve right away.

DUCK PELAU WITH FOIE GRAS AND BLACK TRUFFLE

BY TOP CHEF SEASON 22 WINNER

SERVES: 4

ACTIVE TIME: 55 MIN | TOTAL TIME: 1 HR 40 MIN

- 10 ounces shredded duck confit meat
- ¼ cup finely chopped culantro or cilantro
- 2 garlic cloves, minced
- Kosher salt and freshly ground black pepper
- 2 tablespoons coconut oil
- 1 ½ teaspoons turbinado sugar
- ½ cup finely chopped onion
- 1 medium carrot, peeled and diced
- 2 scallions, white and green parts separated, thinly sliced
- 2 teaspoons chopped thyme
- 1 tablespoon green seasoning, such as Walkerswood brand (optional)
- 1 cup Carolina Gold rice, rinsed
- 1 cup rinsed and drained canned pigeon peas
- ⅔ cup coconut milk
- 1 cup chicken broth
- 1 Scotch bonnet chile
- 4 (4-ounce) foie gras medallions, scored on one side with a crosshatch pattern
- 1 black truffle, for shaving

1. In a medium bowl, toss the shredded duck with the culantro, garlic, 1 teaspoon salt, and ½ teaspoon pepper. Let marinate at room temperature for 15 minutes.
2. In a large saucepan, heat the coconut oil over medium. Add the brown sugar and cook, stirring, until caramelized, 3 to 5 minutes. Immediately add the duck and cook, stirring frequently, until lightly browned, about 5 minutes. Add the onion, carrot, scallions, thyme, and green seasoning, if using. Cook, stirring occasionally, until the onion is starting to soften, 3 to 5 minutes.
3. Stir the rice and pigeon peas into the duck mixture, then add the coconut milk, broth, and whole Scotch bonnet chile. Bring to a boil over medium-high, then cover and simmer over low until the rice is tender and the liquid is absorbed, 30 to 35 minutes. Discard the chile and fluff the rice with a fork. Cover and let steam for 10 minutes.
4. Line a plate with paper towels. Preheat a large skillet over high for 3 minutes. Season the foie gras on both sides with salt and pepper. Add to the skillet scored-side-down and cook, swirling the pan as the fat starts to render, until browned on the bottom, about 3 minutes. Using a thin spatula, carefully flip the foie gras and cook for 30 seconds on the opposite side. Transfer to the paper-towel-lined plate to rest.
5. Meanwhile, preheat 4 individual stone dolsots in a 400°F oven for 10 minutes. Spread one-fourth of the pelau in each dolsot and place over a burner on low for 3 to 5 minutes, until the rice is crispy on the bottom. Top with the foie gras and shaved black truffles. Serve right away.

SPRING CALLALOO WITH KING CRAB

BY TOP CHEF SEASON 22 WINNER

SERVES: 4

ACTIVE TIME: 35 MIN | TOTAL TIME: 45 MIN

- 4 ounces lardo, cut into lardons
- 1 tablespoon coconut oil
- 2 ounces dried salt cod, rinsed in several changes of cool water, soaked overnight, and diced
- ½ cup finely chopped onion
- ¼ cup finely chopped culantro or cilantro
- 2 scallions, thinly sliced
- 2 garlic cloves, minced
- 1 ½ teaspoons finely chopped thyme
- 2 Scotch bonnet chiles, one minced and one halved lengthwise
- Kosher salt
- ¼ teaspoon garam masala
- 1 cup fish stock or clam juice
- ½ cup unsweetened coconut milk
- 1 medium zucchini, seeded and diced
- 8 ounces spinach, chopped
- 4 ounces Swiss chard leaves, thinly sliced
- 1 pound cooked and cooled king crab meat, cut into 1-inch pieces
- 4 tablespoons salted butter
- 2 teaspoons curry powder
- Lemon wedges, for seasoning

1. In a large saucepan, cook the lardo over medium, stirring, until slightly rendered, 3 to 5 minutes. Using a slotted spoon, transfer to a plate. In the saucepan, melt the coconut oil in the lard over medium. Add the salt cod, onion, culantro, scallions, garlic, thyme, the minced Scotch bonnet chile, and a generous pinch of salt. Cook, stirring occasionally, until fragrant and the onion is softened, about 5 minutes. Add the garam masala and cook, stirring, until fragrant, about 30 seconds.
2. Add the fish stock and coconut milk to the saucepan and bring to a simmer over medium-high. Add the zucchini, spinach, and Swiss chard. Cook, stirring occasionally, until the greens are wilted and the zucchini is tender, 8 to 10 minutes. Transfer half the stew to a blender. Carefully puree the stew until smooth. Stir the puree into the stew and stir in the lardo. Keep warm over very low heat.
3. In a large skillet, melt the butter over medium. Add the curry powder and cook, stirring, until fragrant, about 30 seconds. Add the crab and a pinch of salt and cook, tossing, until heated through, 3 to 5 minutes. Stir the crab into the stew and cook over medium until hot. Season with salt and lemon juice to taste. Serve.

STEAK TARTARE

BY TYLER FLORENCE

SERVES: 1

TOTAL TIME: 20 MIN

- 4 ounces raw and chilled beef tenderloin, finely minced
- 1 tablespoon capers, finely chopped
- 1 tablespoon minced shallot
- 1 ½ teaspoons garlic aioli (see Note)
- 1 teaspoon Dijon mustard
- 2 teaspoons minced chives
- 1 ½ teaspoons fresh lemon juice
- ¾ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 2 teaspoons extra-virgin olive oil, plus more for drizzling
- 2 to 3 dashes Louisiana-style hot sauce, such as Tabasco
- 1 egg yolk
- Torn frisée, very thinly sliced radish, and parsley leaves, for garnish
- Warm potato chips or sourdough crostini, for serving

1. In a bowl, combine the beef with the capers, shallot, aioli, mustard, chives, lemon juice, salt, pepper, and the 2 teaspoons of olive oil; mix well.
2. Place a 4-inch ring mold in the center of a large plate. Spoon the tartare into the ring mold and press it evenly with the back of a spoon, then carefully remove the mold. Using the back of the spoon, gently make a divot in the center of the beef. Add the egg yolk to the divot, then decorate around the yolk with torn frisée, sliced radish, and parsley leaves. Drizzle with olive oil and serve right away with warm potato chips or sourdough crostini.

NOTE

At Miller & Lux, Tyler Florence makes a housemaid aioli flavored with roasted garlic, lemon, and herbs. At home, you can use mayonnaise or make your own garlic aioli.

FRENCH DOVER SOLE

BY TYLER FLORENCE

SERVES: 1 TO 2

TOTAL TIME: 15 MIN

FISH

Gluten-free or all-purpose flour,
for dredging

- 1 Dover Sole, cleaned and skin removed (1-to-1½-pound)

- 1 teaspoon kosher salt

- 2 tablespoons ghee or clarified butter

SAUCE

- 3 tablespoons unsalted butter

- 1 lemon, peeled, pitted, and cut into segments

- 1 ½ tablespoons capers in brine

Juice from ½ lemon

- 1 teaspoon chopped parsley

- 1 teaspoon minced chives

Fresh watercress or mâche
(lamb's lettuce) sprigs,
for garnish

1. Prepare the fish: Spread the flour in a large rimmed baking sheet. Season the fish on both sides with the salt, then dredge in the flour, shaking off any excess.
2. In a very large skillet, melt the ghee over medium. Add the fish and cook, turning once, until golden all over and an instant-read thermometer inserted in the thickest part of the fillet registers 150°F, 7 to 8 minutes total. Remove from the heat and let the fish rest in the skillet for 3 minutes. Using a fish spatula, carefully transfer to a platter.
3. Run a flat spoon or small butter knife down the center of the fish between the two fillets to separate them from the spine. Carefully run the spoon under the fillets and between the bones to loosen them. Gently slide the fillets off the bones onto the platter; remove any pinbones with tweezers or needle-nose pliers. Repeat this to remove all fillets from the fish, discard the bones, and reassemble the fillets on the platter.
4. Make the sauce: In the skillet used to cook the fish, melt the butter over medium. Continue to cook, swirling the butter, until just beginning to brown, 3 to 5 minutes. Stir in the lemon segments, capers, and lemon juice. Cook until heated through, about 15 seconds. Drizzle the sauce over the fish and sprinkle the parsley and chives on top. Garnish with watercress or mâche and serve right away.

BANANAS FOSTER

BY TYLER FLORENCE

SERVES: 4

TOTAL TIME: 15 MIN

- ½ cup unsalted butter
- ¾ cup packed brown sugar
- 1 teaspoon pure vanilla extract
- ½ teaspoon ground coriander
- 3 large bananas, peeled, halved lengthwise, and cut into thirds crosswise
- ¼ cup dark rum
- ½ teaspoon ground cinnamon
- 1 pint good-quality vanilla ice cream
- 4 slices banana bread (¾-inch)
- Mint sprigs and chopped roasted macadamia nuts, for garnish

1. In a medium skillet, combine the butter, sugar, vanilla, and coriander. Cook over medium-high, stirring constantly, until dark brown and thickened with slow bubbles, 3 to 4 minutes. Add the bananas, cut side down, and cook until caramelized, about 1 minute.
2. Turn off or lower the heat and drizzle the rum on top. Using a match or lighter, carefully ignite the rum. Sprinkle with the cinnamon and cook over medium, shaking the pan gently, until the flame subsides. Continue to cook, shaking the pan, until the bananas are coated in the sauce, about 1 minute more.
3. Place the banana bread in shallow bowls and divide the ice cream evenly on top. Spoon the bananas over the ice cream. Garnish with mint sprigs and chopped roasted macadamia nuts. Serve.