



Elevate YOUR EVERYDAY
COOKING

WITH CURTIS STONE

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Curtis Stone

Curtis Stone is a chef, restaurateur, and author. His first restaurant, Maude, and his second, Gwen Butcher Shop & Restaurant, both have received MICHELIN stars. Curtis's third restaurant, Georgie, was named Best New Restaurant in Dallas at the 2020 CultureMap Tastemaker Awards. Outside the restaurant world, Curtis is widely known for his appearances on television programs such as *Top Chef Masters* and the Emmy-nominated *Top Chef Junior*. Additionally, he is a *New York Times* best-selling author whose cookbooks include *Good Food, Good Life*.

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Open Fire Cooking

Open Fire Cooking

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Gwen Spice Blend

Video Episode 2

Make Ahead: Spice blend can be made up to 1 week ahead of using, stored in an airtight container at room temperature.

INGREDIENTS

- 📏 ¼ cup black peppercorns
- 📏 ¼ cup coriander seeds
- 📏 1 ½ tbsp fennel seeds
- 📏 2 tsp cumin seeds
- 📏 ¼ cup smoked paprika
- 📏 4 tsp kosher salt
- 📏 1 tsp cayenne pepper

METHOD

In small frying pan over medium-high heat, stir peppercorns, coriander seeds, fennel seeds, and cumin seeds for about 2 minutes or until spices are toasted (add the peppercorns halfway through toasting to prevent them from burning). Transfer to spice grinder and grind to fine powder. In small bowl, mix freshly ground spices with paprika, salt, and cayenne.

🔪 **Makes:**
¾ cup

🕒 **Prep Time:**
5 minutes

👨‍🍳 **Cook Time:**
2 minutes






Cajun-Brined Chicken










Cajun-Brined Chicken

Video Episode 2







 **Make Ahead:** Spice mixture can be made up to 1 week ahead, stored airtight at room temperature. Brine can be made up to 1 day ahead of using, covered and refrigerated.

INGREDIENTS

Cajun Spice Mixture:


-  2 tbsp garlic powder
-  2 tbsp paprika
-  1 tbsp dried oregano
-  1 tbsp dried thyme
-  1 tbsp freshly ground black pepper
-  1 tbsp onion powder
-  1 tsp cayenne pepper

Brine:


-  4 qt. cold water, divided
-  one 12-oz. bottle amber ale beer, room temperature
-  $\frac{3}{4}$ cup kosher salt
-  $\frac{3}{4}$ cup sugar
-  1 rosemary sprig
-  one 4-lb. chicken


METHOD


To make Cajun spice mixture:


 In small bowl, mix ingredients to blend.

To make brine and to brine chicken:

 In large pot, bring 1 quart of water to a boil over high heat. Add beer, salt, sugar, and $\frac{1}{4}$ cup spice mixture and stir until sugar has dissolved. Add rosemary sprig and remove from heat.

 Pour hot brine into container large enough to hold chicken and add remaining 3 quarts of cold water to cool brine. Place chicken into brine, making sure it is entirely submerged. Cover container tightly with lid or plastic wrap and refrigerate for at least 4 hours and up to 12 hours.

 **Makes:**
about
4 $\frac{1}{2}$ qt. brine


 **Prep Time:**
10 minutes, plus
at least 4 hours
brining time

 **Cook Time:**
2 minutes









Achiote Marinade



Video Episode 3

 **Make Ahead:** Marinade can be made up to 2 days ahead, covered and refrigerated.


INGREDIENTS


-  8 dried guajillo chiles, stemmed and seeded
-  2 cups fresh pineapple juice
-  ½ cup achiote paste
-  8 garlic cloves, peeled
-  3 chipotles in adobo sauce
-  1 tsp kosher salt

METHOD

-  In medium heatproof bowl, pour boiling water over guajillo chiles. Set aside 20 minutes to hydrate chiles. Drain chiles well.
-  Transfer hydrated chiles to blender and add pineapple juice, achiote paste, garlic, chipotles, and salt. Blend until smooth.




 **Makes:**
3 cups

 **Prep Time:**
10 minutes






 **Cook Time:**
20 minutes

Garlic-Thyme Oil

Video Episode 3

 **Make Ahead:** Oil can be made up to 1 day ahead, covered and refrigerated. Bring to room temperature before using as a marinade.

INGREDIENTS

-  ¼ cup extra-virgin olive oil
-  2 garlic cloves, microplaned
-  1 tsp fresh thyme leaves, very finely chopped
-  1 tsp salt
-  ½ tsp pepper

METHOD

In small bowl, whisk oil, garlic, thyme, salt, and pepper.



 **Makes:**
about ⅓ cup

 **Prep Time:**
5 minutes

 **Cook Time:**
0 minutes

Yogurt Marinade

Video Episode 3

INGREDIENTS

Marinade:

- 🥄 ½ cup plain yogurt
- 🥄 6 tbsp extra-virgin olive oil
- 🥄 4 garlic cloves, finely chopped
- 🥄 zest of 3 lemons, finely grated
- 🥄 2 tsp kosher salt

Lamb:

- 🥄 2 lb. leg of lamb, cut into 1 ½-inch cubes

🍴 **Makes:**
1 cup

🍳 **Prep Time:**
5 minutes

🕒 **Cook Time:**
0 minutes



METHOD

To make marinade:

- 👉 In medium bowl, whisk yogurt, oil, garlic, lemon zest, and salt.

To marinate lamb:

- 👉 Add lamb to marinade and refrigerate for at least 2 hours and up to 1 day.





Al Pastor Tacos









Al Pastor Tacos

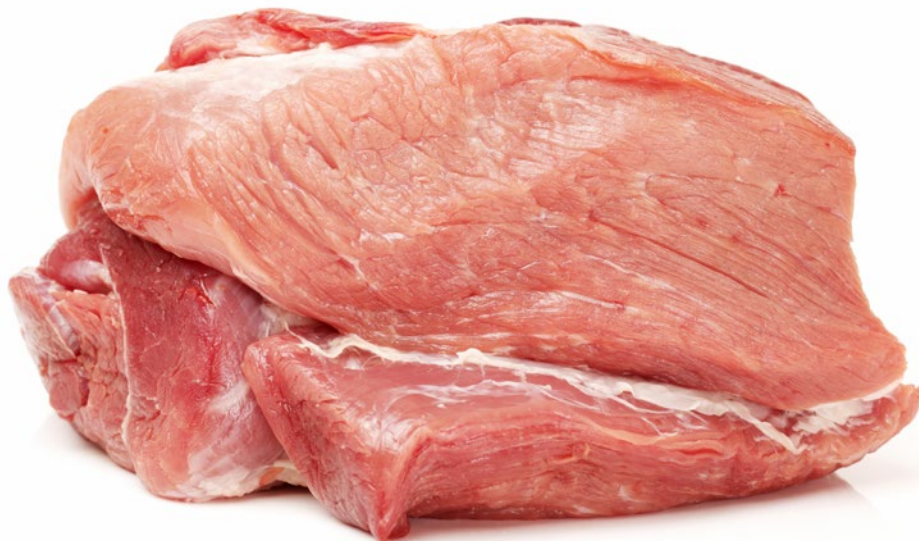
Video Episode 4



Make Ahead: Pork can be marinated up to 1 day ahead of cooking.

INGREDIENTS

-  2 boneless pork shoulders (about 6 lb. each), carved into 1/3-inch-thick slices
-  6 cups Achiote Marinade ([see recipe](#))
-  1 pineapple, peeled
-  salt, to taste
-  corn tortillas (warmed), for serving
-  salsa, for serving
-  cilantro leaves, for serving
-  lime wedges, for serving



Serves:
10 to 12







Prep Time:
30 minutes



Cook Time:
3 hours


METHOD

-  In large bowl, combine pork with all but 1 1/2 cups marinade. Work marinade into pork slices, cover, and transfer to refrigerator to marinate at least 4 hours and up to 1 day.
-  Cut peeled pineapple in half crosswise and remove core of pineapple. Push 1 piece of pineapple onto end of rotisserie spit. Thread center of pork slices onto rotisserie spit, seasoning slices with salt as they are added to rotisserie spit. After all slices are added, pack them firmly against one another so that they form one uniform cylindrical shape. Thread remaining pineapple piece onto spit. Place tines onto rotisserie spit and secure well.
-  Prepare hardwood fire and let it burn down to glowing embers. Add enough embers to base of rotisserie grill for medium heat (about 450°F) and cook, basting occasionally with reserved marinade, for about 3 hours or until an instant-read thermometer inserted into thickest part of pork registers 150°F and outside is crisp and nicely charred.
-  Remove spit from rotisserie and, using thin slicing knife, carve slices of pork and pineapple off spit. Place pork and pineapple slices onto serving platter and serve with tortillas, salsa, cilantro, and lime.













Chimichurri Sauce

Video Episode 5

 **Make Ahead:** Sauce can be made up to 2 hours ahead, stored covered at room temperature.

INGREDIENTS

- | | |
|--|--|
|  5 garlic cloves, peeled |  1 tbsp crushed red pepper flakes |
|  1 ½ bunches cilantro leaves |  zest of 2 lemons |
|  1 bunch flat-leaf parsley, large stems removed |  ⅓ cup red wine vinegar |
|  1 ½ tbsp fresh thyme leaves |  ⅔ cup extra-virgin olive oil |
|  1 tbsp fresh oregano leaves |  salt and pepper, to taste |

METHOD

In food processor, finely chop garlic. Add cilantro, parsley, thyme, and oregano and pound until herbs are coarsely chopped. Add red pepper flakes, lemon zest, and vinegar and process to blend. Slowly drizzle in oil while mixing. Season with salt and pepper.



Makes:
about 3 cups



Prep Time:
10 minutes



Cook Time:
0 minutes



Grilled Ribeye Steak

Video Episode 6


INGREDIENTS

- two 12-oz. Wagyu ribeye steaks
- 1 tsp extra-virgin olive oil, for brushing
- salt and pepper, to taste
- Chimichurri Sauce ([see recipe](#)), for serving

METHOD

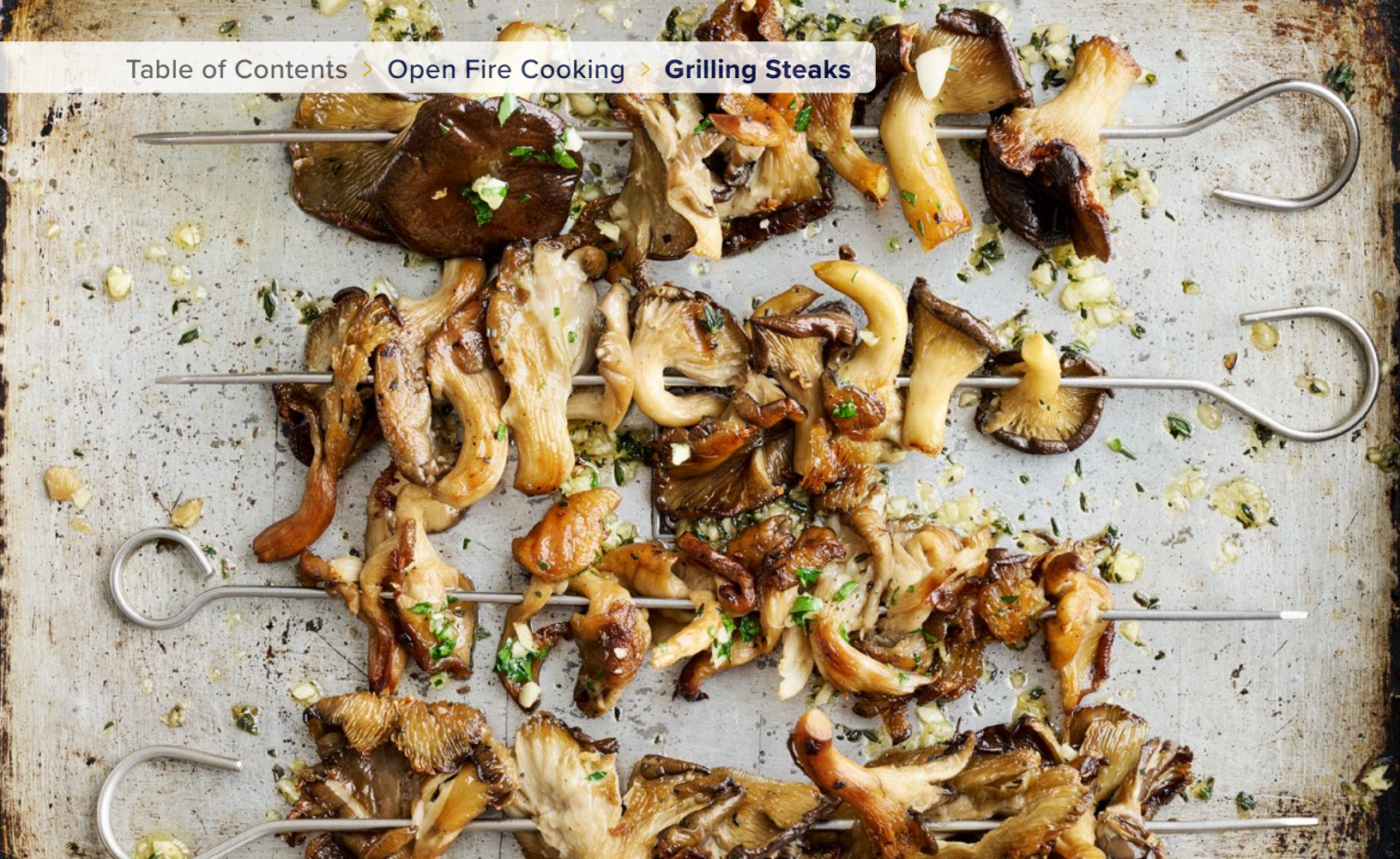
- Prepare hardwood fire and let it burn down to glowing embers. Prepare grill over embers for direct high heat. Set resting rack in rimmed sheet tray.
- Lightly coat steak with oil and season with salt. Grill steak, turning halfway through cooking, for 3 to 4 minutes per side for medium-rare doneness (instant-read thermometer should read 125°F in thickest part of steak). Transfer to prepared sheet trays, sprinkle steak with freshly ground pepper, and rest 5 minutes.
- Place rested steak on cutting board. Using a sharp knife, slice steak against grain and serve with Chimichurri Sauce.

 **Serves:**
4

 **Prep Time:**
5 minutes

 **Cook Time:**
6 minutes





Grilled Oyster Mushroom Skewers

Video Episode 6



Make Ahead: Mushrooms can be marinated and skewered up to 2 hours ahead of cooking, stored covered at room temperature.

INGREDIENTS



1 lb. oyster mushrooms



Garlic-Thyme Oil
([see recipe](#))

METHOD



Prepare hardwood fire and let it burn down to glowing embers. Prepare grill over embers for direct medium-high heat.



Separate oyster mushroom clusters into individual mushrooms, leaving stems intact. In large bowl, toss mushrooms with Garlic-Thyme Oil. Thread mushrooms onto skewers. Marinate mushrooms for at least 15 minutes and up to 2 hours.



Grill skewers, turning occasionally, for about 8 minutes or until mushrooms are charred on the edges and tender inside.



Serves:
4



Prep Time:
5 minutes, plus
marinating time




Cook Time:
8 minutes




Full Brekkie à la Plancha

Full Brekkie à la Plancha

Video Episode 7

 **Make Ahead:** Vegetable fritter mixture can be made up to 2 hours ahead of cooking, covered and refrigerated.





 **Serves:**
4

 **Prep Time:**
15 minutes








 **Cook Time:**
25 minutes

INGREDIENTS

Veggie Fritters:

-  1 russet potato, peeled
-  1 carrot, peeled
-  1 zucchini
-  1 onion, halved and very thinly sliced
-  2 tsp salt, plus more for seasoning
-  2 large eggs
-  ¼ tsp freshly ground black pepper





Brekkie:

-  8 strips bacon
-  8 sausages
-  4 king brown mushrooms, halved lengthwise
-  2 trumpet mushrooms
-  4 tomatoes, halved
-  8 eggs
-  four ½-inch-thick slices sourdough bread



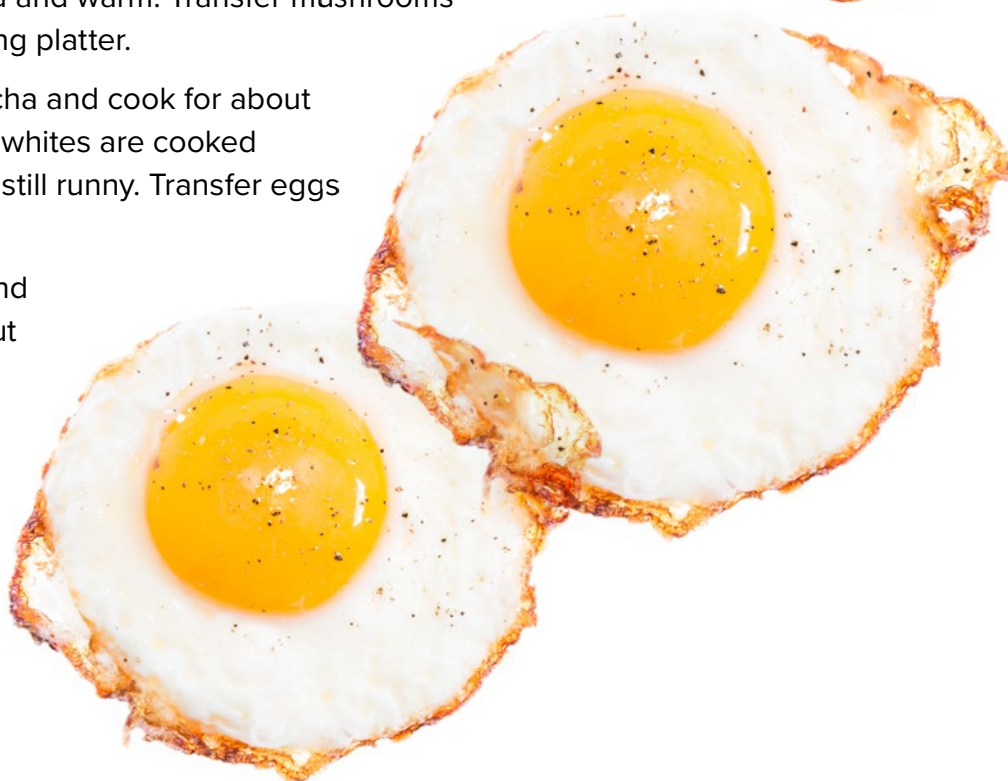
METHOD

Mix veggie fritter batter:

-  Using julienne peeler, cut potato, carrot, and zucchini lengthwise into long, spaghetti-like strips. Toss potato, carrot, zucchini, onion, and salt in medium bowl.
-  Let vegetable mixture stand for 10 minutes or until salt has drawn out some moisture from vegetables.
-  Place vegetables in colander to drain excess moisture; then, squeeze vegetables between your hands to exude as much moisture as possible.
-  Using fork, beat eggs and black pepper in large bowl to blend well. Add vegetables and stir to coat with egg. Set fritter mixture aside.


Cook brekkie on plancha:

- 👉 Prepare hardwood fire and let it burn down to glowing embers. Prepare plancha over embers for medium heat.
- 👉 Cook bacon on plancha for 3 minutes per side or until crisp. Set aside to drain on paper towels; then, transfer to serving platter.
- 👉 Spread some rendered bacon fat over plancha. Add fritter mixture to plancha, flattening into 3-inch-diameter rounds that are about ½ inch thick. Cook fritter mixture for 3 minutes per side or until each side is crisp and vegetables are cooked through. Set fritters aside on serving platter.
- 👉 Meanwhile, add sausages to plancha. Cook sausages, turning occasionally, for 8 minutes or until cooked through. Transfer to serving platter.
- 👉 Brush plancha with oil if necessary and place mushrooms and tomatoes cut side down on plancha. Cook mushrooms for 3 minutes per side or until each side is nicely browned and mushrooms are tender; cook tomatoes for 3 minutes on one side only or until nicely browned and warm. Transfer mushrooms and tomatoes to serving platter.
- 👉 Crack eggs onto plancha and cook for about 4 minutes or until egg whites are cooked through and yolks are still runny. Transfer eggs to platter.
- 👉 Brush bread with oil and toast on plancha, about 2 minutes per side or until each side is toasted. Transfer to platter and serve.




Porcini-Braised Short Ribs with Horseradish Mascarpone

Video Episode 8












 **Make Ahead:** Beef can be braised up to 2 days ahead, cooled, covered, and refrigerated. Rewarm in pot, covered, over medium-low heat.

 **Serves:**
8 to 10








 **Prep Time:**
20 minutes

 **Cook Time:**
about
4 hours

INGREDIENTS


- | | | |
|---|--|--|
|  6 lb. bone-in beef short ribs |  12 garlic cloves, chopped |  1 cup dry red wine |
|  1/3 cup olive oil |  1 oz. dried porcini mushrooms, |  1 bunch fresh thyme |
|  2 lb. cremini mushrooms, thickly sliced | finely ground in spice grinder |  salt and pepper, to taste |
|  8 shallots, sliced |  10 cups beef stock |  Horseradish Mascarpone, for serving (see recipe) |

METHOD






-  Prepare hardwood fire and let it burn down to glowing embers. Prepare grill over embers for direct medium-high heat.
-  Season beef short ribs with salt and pepper. Grill short ribs, turning occasionally, for about 8 minutes or until well browned on all sides. Set grilled short ribs aside.
-  Meanwhile, heat 10-quart-capacity caldron over embers for 10 minutes.
-  Add oil to caldron and then add mushrooms and cook, stirring occasionally, for about 6 minutes or until mushrooms are browned. Add shallots, garlic, and ground porcini and cook, stirring, for 3 minutes or until shallots have softened.
-  Add stock, wine, and thyme and stir to scrape up any browned bits on bottom of pot. Add grilled short ribs to pot and bring mixture to a simmer. Cover caldron and place it near enough embers to maintain a gentle simmer. Braise beef, stirring occasionally, for 3 hours.
-  Uncover caldron and continue cooking beef for about 1 hour or until tender enough to pull apart with a spoon and liquid has reduced by about one-third. Discard thyme stems.
-  Transfer braised beef to serving bowls, spoon mushrooms and braising liquid over, and serve with Horseradish Mascarpone.



Horseradish Mascarpone


 **Make Ahead:** Horseradish Mascarpone can be made up to 1 day ahead of serving, covered and refrigerated.


INGREDIENTS


- | | |
|--|---|
|  1 cup mascarpone cheese |  ¼ cup heavy cream |
|  ⅓ cup fresh horseradish, finely grated |  2 tbsp fresh lemon juice |
| |  salt and pepper, to taste |

METHOD

In small bowl, mix mascarpone, horseradish, heavy cream, and lemon juice until blended. Season with salt and pepper.


 **Makes:**
about
1½ cups


 **Prep Time:**
5 minutes


 **Cook Time:**
0 minutes

Ember-Roasted Cabbage

Video Episode 9


 **Make Ahead:** Cabbage can be cooked up to 1 day ahead, cooled, covered, and refrigerated. Rewarm cabbage in low-heat oven before serving.

 **Serves:**
4 to 6


 **Prep Time:**
5 minutes


 **Cook Time:**
40 minutes


INGREDIENTS

 1 small head green cabbage (about 2 lb.), core removed





 1 tbsp extra-virgin olive oil

 salt, to taste

 ½ cup Greek yogurt, for serving

 1 cup Chile-Mint Chutney ([see recipe](#)), for serving

METHOD

-  Prepare hardwood fire and let it burn down to glowing embers.
-  Coat cabbage with oil and sprinkle with salt. Wrap cabbage tightly in foil.
-  Make circular indentation in embers that is roughly the diameter of cabbage head. Place wrapped cabbage in indentation and scrape coals around cabbage so that they come about halfway up sides of cabbage. Cook cabbage 20 minutes. Carefully turn cabbage over and cook 20 minutes longer. Remove cabbage from embers and set cabbage (still wrapped in foil) aside on heatproof surface.
-  Rest cabbage 10 minutes and unwrap. Cut cabbage into wedges and serve with yogurt and Chile-Mint Chutney.





Brick Oven Favorites



Brick Oven Favorites

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Meat


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Pizza Dough

Video Episode 11










 **Make Ahead:** Dough can be made up to 2 days ahead, covered and refrigerated. Bring to room temperature before shaping dough.

 **Makes:**
4 dough balls




 **Prep Time:**
10 minutes, plus
proofing time

 **Cook Time:**
0 minutes

INGREDIENTS

- | | |
|---|--|
|  250 g high-gluten flour |  3 g sugar |
|  250 g 00 flour |  pinch of vitamin C powder |
|  180 g Sourdough Starter
(see recipe) |  400 g lukewarm water |
|  8 g kosher salt |  10 g extra-virgin
olive oil |
|  3 g garbanzo bean flour | |

METHOD

-  In large mixing bowl, stir high-gluten flour, 00 flour, Sourdough Starter, salt, garbanzo bean flour, sugar, and vitamin C powder to combine.
-  Pour water and oil into flour mixture and mix for 3 minutes or until dough is well combined. Cover bowl and let dough rest 5 minutes at room temperature.
-  On lightly floured work surface, knead rested dough for 3 minutes. Cut into 4 equal pieces and shape each into a ball. Place dough balls on lightly oiled sheet pan. Cover with plastic wrap and let rise for 3 to 4 hours at room temperature or 24 to 48 hours in the refrigerator. (If you refrigerate dough, remove from fridge 30 to 45 minutes before you shape pizza.)



Sourdough Starter

Video Episode 11

INGREDIENTS

- 1810 g unbleached bread flour
- 460 g whole wheat flour


METHOD


To make and feed mother:


- In large bowl, mix bread flour and whole wheat flour. In medium bowl, using your hands, mix 315 grams flour mixture with 455 grams lukewarm water until mixture is the consistency of thick, lump-free batter. Reserve remaining flour blend in an airtight container. Cover bowl with kitchen towel. Let starter rest in cool, dark place for 48 hours or until bubbles form around sides and on surface; a dark crust may form on surface.
- Discard all but 100 grams of starter mixture. Add 150 grams reserved flour blend and 100 grams room temperature water and mix until the consistency is that of thick, lump-free batter. Cover bowl loosely and store in a cool, dark place for 24 hours.
- Repeat feeding process in step 2 every 24 hours at the same time of day for 15 to 20 days.

To prepare starter for use:

- The night before you plan to use starter in any recipe, discard all but 1 tablespoon matured starter. Feed with 200 grams reserved flour blend and 100 grams room temperature water. Cover bowl and let rest in a cool, dark place for 10 to 16 hours.
- To test starter's readiness, drop a spoonful into bowl of room temperature water. If it sinks, it is not ready and needs more time to ferment and ripen. As it develops, the smell will change from ripe and sour to sweet and pleasantly fermented; when it reaches this stage, it's ready to use.

 **Makes:**
about 2 cups

 **Prep Time:**
about 20 to 25 days

 **Cook Time:**
0 minutes





Brick Oven Pizza



Brick Oven Pizza

Video Episode 11

INGREDIENTS

- 4 balls homemade Pizza Dough ([see recipe](#))
- 1 cup pizza/marinara sauce
- 8 oz. bacon, cooked and crumbled
- 8 oz. Italian sausage, cooked and crumbled
- 2 garlic cloves, thinly sliced
- ½ cup pickled Fresno or Calabrian chiles
- 4 cups kale, coarsely chopped and lightly sautéed
- 1 lb. fresh mozzarella, torn into 2-inch pieces
- salt and pepper, to taste

METHOD

- Preheat brick oven to about 900°F.
- Using floured hands, stretch out 1 dough ball at a time until about 10 inches in diameter (dough does not have to be round).
- Working quickly, spread some pizza sauce and arrange bacon, sausage, garlic, chiles, and kale in single layer on dough, leaving a 1-inch-wide border around circumference. Scatter some cheese on top. Season with salt and pepper. Slide pizza onto floured pizza peel.
- Carefully slide pizza off peel and into oven. Bake for 2 to 3 minutes, giving pizza a quarter turn every 30 seconds, or until crust is crisp and golden brown on bottom and cheese has melted. Transfer pizza to cutting board. Repeat to make remaining pizzas.
- Using pizza wheel or large knife, cut pizzas into slices and serve immediately.



Makes:
four 10-inch pizzas



Prep Time:
10 minutes



Cook Time:
2 to 3 minutes per pizza





Stecca

Video Episode 12

INGREDIENTS

- | | |
|--|--|
| 🥣 400 g high-gluten flour, plus more for dusting | 🥣 2 g garbanzo bean flour |
| 🥣 50 g semolina flour, plus more for dusting | 🥣 pinch of vitamin C powder |
| 🥣 6 g kosher salt | 🥣 337 g water, room temperature |
| 🥣 5 g granulated sugar | 🥣 extra-virgin olive oil, for coating and brushing |
| 🥣 3 g instant yeast | 🥣 flaky salt, for sprinkling |

METHOD

- 👉 In large bowl, mix high-gluten flour, semolina flour, kosher salt, sugar, yeast, garbanzo bean flour, and vitamin C powder. Add water and mix by hand until combined. Be sure to use a large enough bowl to allow dough to double in size.
- 👉 Cover bowl and proof at room temperature (about 70°F to 85°F) for at least 18 hours.
- 👉 Transfer dough to lightly floured work surface. Fold corners of dough into center of itself, forming a tighter dough round. Flip dough over and return to lightly oiled glass bowl, smooth side up. Coat dough lightly with oil and sprinkle with flaky salt. Cover bowl and proof dough for 2 to 4 hours or until doubled in size.
- 👉 Preheat brick oven to about 500°F.
- 👉 Lift dough onto lightly oiled work surface and gently dimple and spread into 10-by-8-inch rectangle.
- 👉 Generously brush top with oil and sprinkle with flaky salt. Using bench scraper, cut dough rectangle into four 2-inch-wide strips. Gently lift dough while stretching each strip to about 12 inches long and transfer to a semolina-and-flour-dusted pizza peel.
- 👉 Transfer dough to brick oven. Bake for 8 minutes or until dark golden, crisped, and cooked through.
- 👉 Brush loaves with more oil as they come out of oven. Cool slightly on wire rack and serve.



Makes:
4 loaves



Prep Time:
20 minutes,
plus
proofing time



Bake Time:
8 minutes





Roasted Romanesco and Carrots

Roasted Romanesco and Carrots

Video Episode 13


INGREDIENTS


- 12 oz. medium carrots (preferably heirloom; about 8), peeled, trimmed, and halved lengthwise
- 12 oz. romanesco or cauliflower (about 1 small head), separated into 2-inch florets (with 1-inch-long stems)
- 6 small shallots, peeled and halved
- ¼ cup olive oil
- salt and pepper, to taste
- Herbed Yogurt Sauce ([see recipe](#)), for serving

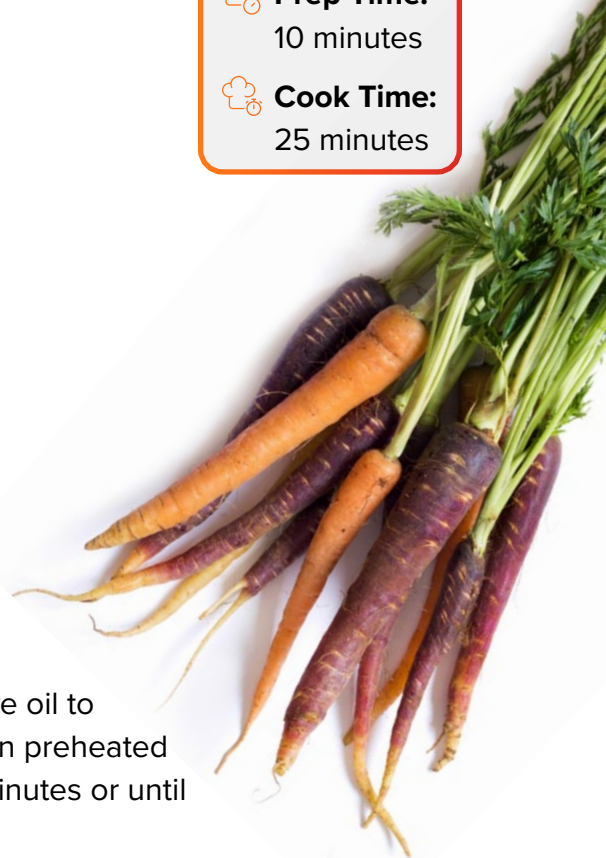
METHOD

- Preheat brick oven to about 450°F. Place heavy rimmed baking sheet in oven to preheat 10 minutes.
- In large bowl, toss carrots, romanesco, and shallots with olive oil to coat. Season with salt and pepper. Spread out vegetables on preheated baking sheet and roast, stirring occasionally, for about 25 minutes or until vegetables are tender and deeply browned all over.
- Transfer roasted vegetables to platter. Serve with Herbed Yogurt Sauce.

 **Serves:**
4


 **Prep Time:**
10 minutes

 **Cook Time:**
25 minutes



Herbed Yogurt Sauce

Video Episode 13


 **Make Ahead:** Sauce can be made up to 1 day ahead, covered and refrigerated.


INGREDIENTS


- 1½ cups plain yogurt
- ¾ cup cilantro leaves
- ¾ cup fresh mint leaves
- 2 tbsp extra-virgin olive oil
- 1 tbsp fresh lemon juice
- salt and pepper, to taste

METHOD

In food processor or blender, blend yogurt, cilantro, mint, lemon juice, and oil. Season with salt and pepper. Cover and refrigerate.

 **Makes:**
about 2 cups

 **Prep Time:**
5 minutes

 **Cook Time:**
0 minutes




Salt-Baked Celery Root









Salt-Baked Celery Root








Video Episode 13

 **Make Ahead:** Dough can be made up to 1 day ahead, covered and refrigerated.

INGREDIENTS


-  2 ¼ cups plain flour
-  1 ½ cups kosher salt
-  2 large egg whites
-  ⅔ cup water
-  2 small celery roots, rinsed
-  Herbed Yogurt Sauce ([see recipe](#)), for serving

METHOD

-  In large bowl, mix flour and salt. Add egg whites and water and, using wooden spoon, stir ingredients until combined. Using your hands, work mixture until smooth dough forms. Cut dough in half, wrap each dough piece in plastic wrap, and chill at least 1 hour in refrigerator.
-  Preheat brick oven to about 350°F.
-  Roll each chilled dough piece into ¼-inch-thick rounds.
-  Place celery root stem side down on work surface. Drape rolled dough over each celery root and wrap celery root, ensuring dough completely encases celery root. Pinch off dough on bottom of celery root.
-  Place crusted celery root on sheet tray and roast for about 3 hours or until dough is dark brown and celery root is aromatic.
-  Remove celery root from oven and rest 20 minutes on cutting board.
-  Crack celery root crust with back of a spoon, exposing roasted celery root. Peel away celery root skin and scoop out roasted celery root. Serve roasted celery root with Herbed Yogurt Sauce.



 **Serves:**
4

 **Prep Time:**
20 minutes,
plus
chilling time

 **Cook Time:**
3 hours

Roasted Salmon with Remoulade Sauce

Video Episode 14

INGREDIENTS

- 🥣 extra-virgin olive oil, for brushing
- 🥣 2 lb. skin-on salmon fillet (from head end)
- 🥣 Remoulade Sauce ([see recipe](#)), for serving
- 🥣 pickled beets, for serving
- 🥣 ¼ cup microgreens, for serving
- 🥣 salt and pepper, to taste

METHOD

- 👉 Preheat brick oven to about 450°F. Place heavy rimmed roasting pan in oven to preheat 10 minutes.
- 👉 Brush salmon with oil and season with salt and pepper.
- 👉 Remove preheated roasting pan and lightly brush oil over base. Place salmon on pan skin side down and transfer baking sheet to oven. Roast salmon for 12 to 15 minutes or until slightly rosy in its center. Remove from oven.
- 👉 Using large, thin spatula, carefully transfer roasted salmon to platter. Spoon some Remoulade Sauce over salmon and sprinkle with pickled beets and microgreens. Serve with remaining Remoulade Sauce.

🍴 **Serves:**
4 to 6

🕒 **Prep Time:**
5 minutes

🕒 **Cook Time:**
12 minutes





Garlic Shrimp



Garlic Shrimp

Video Episode 14

INGREDIENTS

- 🍴 ⅓ cup extra-virgin olive oil
- 🍴 20 g butter
- 🍴 1 shallot, finely chopped
- 🍴 ½ tsp red pepper flakes
- 🍴 ½ tsp fennel seeds
- 🍴 2 lb. U10–15 shrimp, peeled and deveined with tails intact
- 🍴 4 garlic cloves, finely chopped
- 🍴 1 tsp paprika
- 🍴 1 lemon, zested and juiced
- 🍴 2 tbsp fresh parsley, chopped
- 🍴 salt and pepper, to taste
- 🍴 *Stecca* ([see recipe](#)), for serving



Serves:
8 as an entrée



Prep Time:
10 minutes



Cook Time:
8 minutes



METHOD

- 👉 Preheat brick oven to about 450°F. Place large cast-iron skillet in brick oven to preheat 20 minutes.
- 👉 Remove preheated skillet from oven and add oil and butter. When butter has melted, add shallot, red pepper flakes, and fennel seed. Cook, stirring often, for 1 minute or until shallots soften.
- 👉 Stir shrimp, garlic, and paprika into skillet and sprinkle shrimp with salt and pepper. Return skillet to oven and cook, turning shrimp over halfway through cooking, for 5 to 6 minutes or until shrimp are cooked through. Remove skillet from oven and stir in lemon zest, 1 tablespoon lemon juice, and parsley. Check seasoning and add more salt, pepper, or lemon juice if necessary.
- 👉 Spoon shrimp and sauce onto serving plates and serve with *Stecca* bread for sopping up sauce.



Spice-Rubbed Rack of Lamb

Video Episode 15


INGREDIENTS


- 2 tbsp extra-virgin olive oil, 2 racks of lamb divided (about 1 lb. each)
- ¼ cup Gwen Spice Rub ([see recipe](#))

METHOD

- Preheat brick oven to about 450°F. Place large cast-iron skillet in oven and preheat 20 minutes.
- Brush lamb all over with 1 tablespoon oil; then, coat lamb in Gwen Spice Rub. Add 1 tablespoon oil to preheated skillet and then add lamb. Return skillet to oven and cook lamb, turning lamb occasionally, for about 6 minutes or until racks are browned all over.
- Roast lamb for about 18 minutes or until instant-read thermometer inserted into thickest part of the meat registers 140°F for medium rare. Transfer to cutting board and rest 5 minutes.
- Carve lamb into chops and serve.

 **Serves:**
4

 **Prep Time:**
5 minutes

 **Cook Time:**
25 minutes





Creative Garden Vegetables

Creative Garden Vegetables

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Butter-Roasted White Asparagus with Poached Egg

Butter-Roasted White Asparagus with Poached Egg

Video Episode 16




 **Serves:**
3

 **Prep Time:**
10 minutes



 **Cook Time:**
6 minutes

INGREDIENTS

Poached Eggs:



-  ¼ cup white wine vinegar
-  3 large eggs
-  salt and pepper, to taste

White Asparagus:



-  1 bunch white asparagus, woody ends trimmed, peeled, and blanched
-  2 tbsp butter

METHOD

To poach eggs:

-  Bring large saucepan of water to a simmer over medium-high heat. Stir in vinegar and a large pinch of salt.
-  Crack 1 egg into small bowl or cup and then gently transfer egg to simmering water. Repeat with remaining eggs. Reduce heat to medium so that water simmers gently. Poach eggs until whites are set but yolks are still creamy, about 3 minutes. Using slotted spoon, gently remove eggs from simmering water and set on paper towel or end piece of bread to absorb excess water.

To cook white asparagus and serve:

-  In large frying pan (should be wide enough to hold asparagus in one layer) over medium-high heat, melt butter. Add asparagus in even layer and cook, turning as needed, for 3 to 4 minutes or until asparagus is barely browned in spots and crisp-tender.
-  Transfer white asparagus to serving platter or plates. Top with poached eggs, sprinkle with salt and pepper, and serve.







Julienned-Beet Salad

Julienned-Beet Salad

Video Episode 17

 **Make Ahead:** Dressing can be made up to 2 days ahead, covered and refrigerated.






 **Serves:**
4

 **Prep Time:**
10 minutes






 **Cook Time:**
0 minutes

INGREDIENTS

Dressing:


-  ¼ cup red wine vinegar or sherry vinegar
-  ¼ cup golden raisins
-  2 tsp shallot, finely chopped
-  2 tbsp extra-virgin olive oil
-  salt and pepper, to taste

Salad:

-  1 candy-stripe beet, top trimmed, peeled, and julienned
-  1 golden beet, top trimmed, peeled, and julienned
-  1 large carrot, peeled and julienned
-  2 tsp fresh parsley, chopped
-  salt and pepper, to taste


METHOD

To make dressing:

-  In small heatproof bowl, add raisins. In small saucepan over medium heat, bring vinegar to a boil. Pour hot vinegar over raisins and set aside to cool to room temperature. Using slotted spoon, transfer raisins to large mixing bowl and reserve.

-  Add shallots to remaining vinegar in small bowl. Whisk oil into vinegar in a slow stream, whisking until mixture is emulsified. Season dressing with salt and pepper.

To make salad and serve:

-  Add julienned beets and carrots to raisins in mixing bowl. Pour dressing over, add parsley, and toss to combine. Season with salt and pepper and serve.





Roasted Beets with *Farinata* and Curry Dressing

Video Episode 17



Make Ahead: *Farinata* batter can be made up to 3 hours ahead, covered at room temperature. Beets can be roasted and peeled up to 1 day ahead, covered and refrigerated. Rewarm beets in warm oven before serving.



Serves:
4



Prep Time:
10 minutes



Cook Time:
1 ¼ hours

INGREDIENTS

- 🥣 1 bunch baby beets, with greens attached
- 🥣 8 tbsp extra-virgin olive oil, divided
- 🥣 ½ cup chickpea flour
- 🥣 ½ cup water
- 🥣 2 tbsp shallots, finely chopped
- 🥣 2 tbsp lemon juice
- 🥣 ½ tsp curry powder
- 🥣 salt and pepper, to taste

METHOD

To roast beets:

- 👉 Preheat oven to 375°F.
- 👉 Trim beet greens and stems from beets and reserve greens. Place beets in 9-inch square baking dish and coat with 1 tablespoon oil. Sprinkle with salt and pepper. Cover tightly with foil and roast 55 minutes or until beets are tender throughout. Set beets aside until cool enough to handle.
- 👉 Remove skins from beets and cut into pieces.

To make *farinata*:

- 👉 Whisk flour, water, and 1 tablespoon oil in bowl. Heat 1 ½ teaspoons oil in large frying pan over medium high heat. Add ¼ of batter to pan. Cook 2 to 3 minutes per side or until browned and cooked through. Transfer to plate and repeat to cook remaining *farinata*.

Meanwhile, to cook beet leaves:

- 👉 Remove beet leaves from stems (reserve stems for another use) and coarsely chop leaves. Heat 2 tablespoons oil in separate large frying pan over medium-high heat. Add shallots and sauté briefly. Add beet leaves and sauté just until leaves have wilted, about 2 minutes. Remove from heat and sprinkle with salt and pepper.

To make curry dressing and serve:

- 👉 In small bowl, whisk remaining 2 tablespoons oil, lemon juice, and curry powder. Season dressing with salt.
- 👉 Divide *farinata* among plates. Top with roasted beets and sautéed leaves and drizzle with dressing. Serve.




Braised Red Cabbage with Crispy Pancetta




Braised Red Cabbage with Crispy Pancetta

Video Episode 18








 **Make Ahead:** Cabbage and cooked pancetta can be prepared up to 1 day ahead, cooled, covered separately, and refrigerated. Rewarm cabbage, covered, over medium heat. Rewarm pancetta separately to recrisp before adding to cabbage.

 **Serves:**
4





 **Prep Time:**
10 minutes

 **Cook Time:**
45 minutes

INGREDIENTS

-  8 thin strips pancetta
-  ½ cup dry red wine
-  1 leek (white and pale-green parts only), halved lengthwise and cut crosswise into ¾-inch pieces
-  2 tbsp red wine vinegar
-  1 cup quality chicken stock
-  1 small head red cabbage (about 1 ¾ lb.), cored and cut into eighths
-  salt and pepper, to taste

METHOD

-  In large pot over medium heat, lay pancetta flat in pot and cook 2 minutes per side or until crisp. Using tongs, transfer crisp pancetta to paper towel to drain.
-  Add leeks to pan and sauté 3 minutes or until leeks soften. Separate cabbage into leaves and add to pan. Cook, stirring frequently, for 12 minutes or until cabbage wilts. Season with salt and pepper.
-  Add wine and vinegar and simmer, stirring frequently, for 10 minutes or until most liquid evaporates. Add stock and bring to a simmer.
-  Cover and simmer over medium-low heat, stirring occasionally, for 12 minutes or until cabbage is tender. Season with salt and pepper. Transfer cabbage to serving dish and crumble crisp pancetta on top.






Crispy Brussels Sprouts with *Nuoc Cham*




Crispy Brussels Sprouts with Nuoc Cham

Video Episode 18















 **Make Ahead:** Fish sauce mixture can be made up to 1 day ahead, covered and refrigerated.

 **Serves:**
4





 **Prep Time:**
10 minutes

 **Cook Time:**
8 minutes

INGREDIENTS

- | | | |
|--|--|--|
|  3 tbsp brown sugar |  vegetable oil, for deep frying |  ¼ cup fresh cilantro leaves |
|  3 tbsp fish sauce |  1 lb. brussels sprouts, halved lengthwise |  ¼ cup fresh mint leaves |
|  1 tbsp white vinegar |  1 shallot, thinly sliced into rings |  baby salad greens, such as mizuna, for garnish |
|  2 garlic cloves, finely chopped |  1 red Fresno chile, thinly sliced into rings |  1 lime, cut into wedges, for serving |
|  1 Thai green chile, finely chopped | |  salt, to taste |

METHOD

-  In small bowl, whisk sugar, fish sauce, vinegar, garlic, and Thai chile.
-  In large pot, heat 3 inches vegetable oil over medium heat to 350°F. Gently add ¼ of the brussels sprouts to hot oil. Quickly cover pot with lid or splatter guard to contain oil splatter. Remove lid after 5 seconds and cook sprouts for 2 ½ minutes or until crisp and golden brown. Using slotted spoon, transfer sprouts to paper towel-lined tray and sprinkle with salt. Fry remaining sprouts in batches, returning oil to 350°F between each batch.
-  In large bowl, toss fried brussels sprouts with fish sauce mixture, shallots, Fresno chile, and herbs.
-  Transfer to serving bowl, garnish with baby greens, and serve with lime wedges.






Potato Puree




Potato Puree

Video Episode 19





 **Make Ahead:** Puree can be made up to 1 hour ahead, kept in a warm place. Rewarm over medium-low heat, stirring constantly, if necessary.

 **Serves:**
4




 **Prep Time:**
15 minutes

 **Cook Time:**
35 minutes

INGREDIENTS

-  2 ½ lb. fingerling potatoes (such as Magic Myrna potatoes)
-  8 to 12 tbsp unsalted butter, chilled and cubed
-  1 cup whole milk, hot
-  salt, to taste

METHOD

-  In large pot, add potatoes and enough cold water to cover by 1 inch. Bring mixture to a boil, lower heat to a simmer, and cook potatoes for about 30 minutes or until completely tender but not bursting apart. Drain potatoes.
-  Place fine-mesh drum sieve (tamis) over large bowl. While still hot, halve potatoes lengthwise. Place halved potatoes cut-side down on sieve and press potatoes through sieve, discarding skins. Whisk 8 tablespoons butter into potatoes in bowl.
-  Wipe out pot and place over medium-low heat. Return potato-butter mixture to pot. Add milk in stages, stirring just until each batch of milk is incorporated. Season potato puree with salt and stir in more butter, if desired, for richer flavor. Pass potato-butter mixture through fine drum sieve again to remove any lumps (repeat passing through sieve as needed to create ultrasMOOTH puree). Serve.





Pan-Grilled Cauliflower Steaks with Agrodolce Sauce

Video Episode 20



Make Ahead: Sauce can be made up to 3 days ahead, cooled, covered, and refrigerated. Bring to room temperature before serving.



Makes:

2 to 4



Prep Time:

15 minutes



Cook Time:

15 minutes

INGREDIENTS

Agrodolce Sauce:

- 🥄 1 tbsp extra-virgin olive oil
- 🥄 1 shallot, thinly sliced
- 🥄 1 cup white wine vinegar
- 🥄 ½ cup sugar
- 🥄 2 tsp salt
- 🥄 ¼ cup golden raisins
- 🥄 1 tbsp small capers, drained
- 🥄 1 red Fresno chile, thinly sliced

Cauliflower Steaks:

- 🥄 2 heads cauliflower (about 2 lb. each)
- 🥄 1 tbsp extra-virgin olive oil
- 🥄 1 tbsp Gwen Spice Rub ([see recipe](#)), or salt and pepper, to taste
- 🥄 ¼ cup fresh mint leaves

METHOD

To make *agrodolce* sauce:

- 👉 In medium saucepan over medium-high heat, heat 1 tablespoon oil. Add shallots and cook, stirring frequently, for 5 minutes or until shallots have softened and are just beginning to brown. Add vinegar, sugar, and salt and bring mixture to a boil, whisking to dissolve sugar. Reduce heat to medium-low and simmer mixture until reduced by about half, about 10 minutes. Stir in raisins, capers, and chile. Remove from heat and set aside.

Meanwhile, to cook cauliflower steaks:

- 👉 Preheat oven to 425°F.
- 👉 Remove outer leaves and trim stem of cauliflower heads. Halve each cauliflower lengthwise through core. Cut one 1½-inch-thick slab lengthwise from each half, trimming any florets not connected to core. Reserve trimmed cauliflower florets for another use.
- 👉 Heat large grill pans over medium-high heat. Brush cauliflower steaks with 1 tablespoon oil and sprinkle with Gwen Spice Rub or salt and pepper. Add cauliflower steaks to grill pans. Cook steaks for about 3 minutes per side or until cauliflower is browned and grill marks form on each side. Transfer cauliflower to oven and roast 8 minutes or until cauliflower is cooked through.

To serve:


- 👉 Divide cauliflower steaks among plates. Top with *agrodolce* sauce and mint leaves.





Pan-Fried, Crumbed Fennel with Lemon


Pan-Fried, Crumbed Fennel with Lemon

Video Episode 21










 **Make Ahead:** Fennel can be dredged in panko mixture and refrigerated up to 2 hours ahead of cooking.

 **Serves:**
4 as side dish

 **Prep Time:**
15 minutes




 **Cook Time:**
10 minutes

INGREDIENTS

-  ½ cup all-purpose flour
-  3 large eggs, beaten
-  1 cup panko bread crumbs
-  ½ cup Pecorino or Parmesan cheese, finely grated
-  2 tbsp fresh flat-leaf parsley, chopped
-  2 tsp kosher salt
-  ½ tsp freshly ground black pepper
-  2 bulbs fennel, trimmed and cut lengthwise into ½-inch pieces
-  1 cup olive oil



METHOD

-  Preheat oven to 250°F. Place flour and eggs, separately, into shallow baking dishes. In wide, shallow bowl, mix bread crumbs, cheese, parsley, salt, and pepper. Dip fennel pieces, one at a time, into flour, shaking off any excess; then, dip into eggs and then bread crumbs. Press fennel into bread crumbs to adhere.
-  Add oil to large frying pan and place over medium heat. When oil is hot (about 325°F), add fennel and cook for 3 to 4 minutes on each side or until golden and crisp. Transfer crisp fennel to baking sheet and keep warm in the oven. Cook remaining fennel.
-  Serve crisp, crumbed fennel with lemon wedges.



Shaved Fennel Salad with Oro Blanco Grapefruit

Video Episode 21



Make Ahead: The fennel can be sliced, submerged in water, and chilled up to 8 hours ahead.



Serves:
4



Prep Time:
20 minutes



Cook Time:
0 minutes

INGREDIENTS


- | | | |
|-------------------------------|-------------------------------|---|
| 3 fennel bulbs | 2 tbsp fresh chives, chopped | sea salt and freshly ground black pepper, to taste |
| 2 tbsp fresh parsley, chopped | 1 lemon | 1 grapefruit (preferably <i>oro blanco</i>), segmented |
| | 2 tbsp extra-virgin olive oil | |

METHOD


- Using a mandolin, shave the fennel into paper-thin slices. Submerge the fennel in a bowl of cold water. Cover and refrigerate for about 1 hour or until cold and crisp. Drain well.
- In a large bowl, combine the fennel, parsley, and chives. Using a microplane grater, grate the lemon zest over the fennel mixture.
- Into a small bowl, squeeze the lemon juice. Slowly drizzle the olive oil into the lemon juice while whisking. Season to taste with salt and pepper.
- Toss the fennel mixture with the lemon vinaigrette and season to taste with salt and pepper. Mound the salad onto the center of 4 serving plates. Arrange the grapefruit segments alongside and serve immediately.

Roman-Style Braised Green Beans and Tomatoes

Video Episode 22










 **Make Ahead:** Green beans can be made up to 1 day ahead, cooled, covered, and refrigerated. Rewarm, covered, over low heat before serving.

 **Serves:**
4



 **Prep Time:**
10 minutes

 **Cook Time:**
40 minutes

INGREDIENTS

-  2 tbsp extra-virgin olive oil
-  1 onion, thinly sliced
-  10 oz. cherry tomatoes, halved
-  3 garlic cloves, thinly sliced
-  1 tsp sweet paprika
-  1 lb. green beans, stem end trimmed
-  fresh parsley, finely chopped, for garnish
-  Parmesan cheese, finely grated, for garnish
-  salt, to taste

METHOD


-  Heat large skillet over medium heat. Add oil and onion and cook for 5 minutes or until translucent. Stir in tomatoes, garlic, and paprika. Sprinkle with salt and cook, stirring often, for 5 minutes or until tomatoes begin to soften. Stir in beans and season with salt. Reduce heat to medium-low, cover, and cook so mixture just barely simmers, for 30 minutes or until beans are very tender, adding hot water if sauce looks dry.
-  Transfer green beans to serving bowl, garnish with parsley and Parmesan, and serve.






Blanched Sugar Snap Peas with Lemon and Mint

Video Episode 22










 **Make Ahead:** Peas can be blanched, shocked, and drained up to 4 hours ahead, covered and refrigerated.

 **Serves:**
4




 **Prep Time:**
15 minutes

 **Cook Time:**
30 seconds

INGREDIENTS

- | | | |
|--|---|--|
|  10 oz. sugar snap peas, trimmed and halved crosswise |  1 tbsp shallot, finely chopped |  1 oz. pea tendrils |
|  2 tbsp extra-virgin olive oil |  ¾ tsp kosher salt |  1 oz. snow pea shoots |
|  1 lemon, zested and juiced |  ½ tsp freshly ground black pepper |  1 ½ cups fresh mint leaves, roughly torn |

METHOD

-  Bring large pot of salted water to a boil over high heat. Prepare an ice bath by combining 2 cups of ice and 2 cups of water. Add sugar snap peas to boiling water and cook for about 30 seconds or until bright green and tender. Using slotted spoon, transfer peas to ice bath and leave to chill. Drain snap peas very well.
-  In small bowl, whisk oil, lemon zest, 2 tablespoons lemon juice, shallots, salt, and pepper.
-  In large bowl, toss cooked snap peas, pea tendrils, snow pea shoots, and mint with dressing. Transfer to serving platter and serve.



Custom Condiments

Custom Condiments

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Pickling Liquid



Pickling Liquid

Video Episode 23





 **Make Ahead:** Pickled vegetables can last up to 1 month in the refrigerator.

 **Prep Time:**
5 minutes




 **Cook Time:**
2 minutes

INGREDIENTS



Pickle Brine Base:

-  6 cups water
-  4 cups sugar
-  2 cups vinegar (such as champagne vinegar)
-  2 tbsp kosher salt

Optional Aromatics:

-  **dried:** allspice berries, black pepper, cardamom pods, cinnamon sticks, coriander seeds, cumin seeds, dried chiles, fennel seeds, whole cloves
-  **fresh:** chiles, garlic, ginger, herbs, horseradish, lemongrass, onions, shallots
-  vegetables, for pickling

METHOD

-  In large saucepan over medium-high heat, combine water, sugar, vinegar, and salt. Bring mixture to a simmer, stirring to dissolve sugar and salt. Add desired aromatics to liquid.
-  Pour hot pickling liquid over vegetables and allow mixture to cool to room temperature. Cover pickled vegetables and store in refrigerator.






Piccalilli





Piccalilli

Video Episode 24

 **Make Ahead:** *Piccalilli* can be made up to 1 month ahead, cooled, covered, and refrigerated.

 **Serves:**
8

 **Prep Time:**
20 minutes, plus
24 hours to brine
vegetables





 **Cook Time:**
5 minutes

INGREDIENTS

- | | |
|--|---|
|  ½ cauliflower head
(about 18 oz.), cut into
very small florets |  1 cup brown sugar |
|  1 yellow onion
(about 12 oz.), peeled
and diced |  2 tbsp yellow
mustard seeds |
|  9 oz. green beans,
trimmed and cut into
small rounds |  1 tbsp curry powder |
|  ½ red bell pepper,
stemmed, seeded,
and diced |  2 tsp English
mustard powder |
|  ½ yellow bell pepper,
stemmed, seeded,
and diced |  ¼ tsp turmeric |
|  ¼ cup kosher salt |  2 tbsp all-purpose flour |
|  2 cups distilled white
vinegar, divided | |



METHOD

-  In large bowl, combine cauliflower, green beans, onions, and bell peppers. Toss with salt and transfer to a colander. Place colander inside large bowl. Refrigerate for 24 hours.
-  Rinse vegetables very well and drain; set vegetables aside.
-  In large saucepan over medium-high heat, add 1 ¾ cups vinegar, sugar, mustard seeds, curry powder, mustard powder, and turmeric. Bring mixture to a boil, whisking to dissolve sugar. Reduce heat and simmer mixture 10 minutes.
-  In small bowl, whisk ¼ cup vinegar with flour to make smooth slurry. Whisk in slurry and simmer 3 minutes or until mixture has thickened. Remove from heat and stir in vegetables. Cool mixture slightly and pack into jars. Refrigerate until ready to serve.





Mango Chutney and Chile-Mint Chutney





Mango Chutney

Video Episode 25











 **Make Ahead:** Chutney can be made up to 1 week ahead of serving, cooled, covered, and refrigerated.

 **Makes:**
about 3 ½ cups




 **Prep Time:**
10 minutes

 **Cook Time:**
1 hour

INGREDIENTS


-  1 tbsp olive oil
-  2 cinnamon sticks
-  2 cloves garlic, finely chopped
-  4 whole cloves
-  1 tsp fresh ginger, finely grated
-  ½ tsp chili powder
-  3 fresh mangos, peeled and roughly chopped
-  1 ½ cups white wine vinegar
-  1 cup sugar
-  salt, to taste


METHOD


-  Heat large saucepan over medium heat. Add oil, garlic, and ginger and cook for 1 minute, stirring often.
-  Add remaining ingredients and bring to a boil. Reduce heat to low and cook gently for 1 hour or until mixture is thick and pulpy. Season with salt and remove whole spices from mixture.
-  Cool chutney and keep covered in refrigerator.

Chile-Mint Chutney

Video Episode 26









 **Make Ahead:** Chutney can be made up to 1 day ahead, covered and refrigerated.

 **Makes:**
about 1 cup

 **Prep Time:**
5 minutes

 **Cook Time:**
0 minutes

INGREDIENTS

-  1 cup fresh cilantro leaves, tightly packed
-  ¼ cup fresh lemon juice
-  1 cup fresh mint leaves, tightly packed
-  ¼ cup dry-roasted peanuts
-  ½ serrano chile, coarsely chopped
-  1 tbsp fresh ginger, finely chopped and peeled
-  2 ½ tbsp water
-  salt, to taste


METHOD

In small food processor, combine cilantro, mint, lemon juice, peanuts, chile, ginger, and water and process until smooth. Season with salt.








Grapefruit Marmalade



Video Episode 27


 **Make Ahead:** Marmalade can be made up to 1 week ahead, covered and refrigerated.


INGREDIENTS

- | | |
|--|---|
|  2 small ruby grapefruits, each cut crosswise into 8 wedges ¼ inch thick (about 2 cups) |  1 cup ruby grapefruit juice, freshly squeezed |
| |  ¾ cup water |
| |  2 cups sugar |
| |  1 tsp fresh lemon juice |

METHOD

-  Place a few small plates in freezer. In medium saucepan over medium-high heat, bring sliced grapefruit, grapefruit juice, and water to a boil. Reduce heat and simmer for 25 minutes or until peel is tender and semitranslucent. Stir in sugar until dissolved. Bring mixture to a boil and cook for about 15 minutes or until mixture is foaming and color has darkened. Skim off any foam from mixture.
-  Remove from heat, spoon some marmalade onto a frozen plate, and freeze for 5 minutes. If marmalade does not run down plate when tilted, it is ready. If runny, cook marmalade a few more minutes and test again. Stir in lemon juice. Transfer marmalade to a shallow container, cover, and refrigerate until cool.


 **Makes:**
about 3 cups


 **Prep Time:**
10 minutes, plus
1 hour 20 minutes
cooling time


 **Cook Time:**
40 minutes


Aioli

Video Episode 27








 **Make Ahead:** Aioli can be made up to 5 days ahead of serving, covered and refrigerated.

 **Makes:**
about 2 cups



 **Prep Time:**
10 minutes

 **Cook Time:**
0 minutes

INGREDIENTS


 2 large egg yolks	 1 ½ cups grapeseed oil
 3 tbsp fresh lemon juice	 warm water, as needed
 2 small garlic cloves	 salt, to taste
 2 tbsp Dijon mustard	


METHOD


-  In food processor, combine egg yolks, lemon juice, mustard, and garlic and process until smooth.
-  With motor running, slowly add oil, processing until mixture is emulsified and creamy. Add enough water to thin the aioli to desired consistency. Season with salt.


Remoulade Sauce

Video Episode 27













 **Make Ahead:** Sauce can be made up to 3 days ahead, covered and refrigerated.

 **Makes:**
about 1 cup

 **Prep Time:**
10 minutes

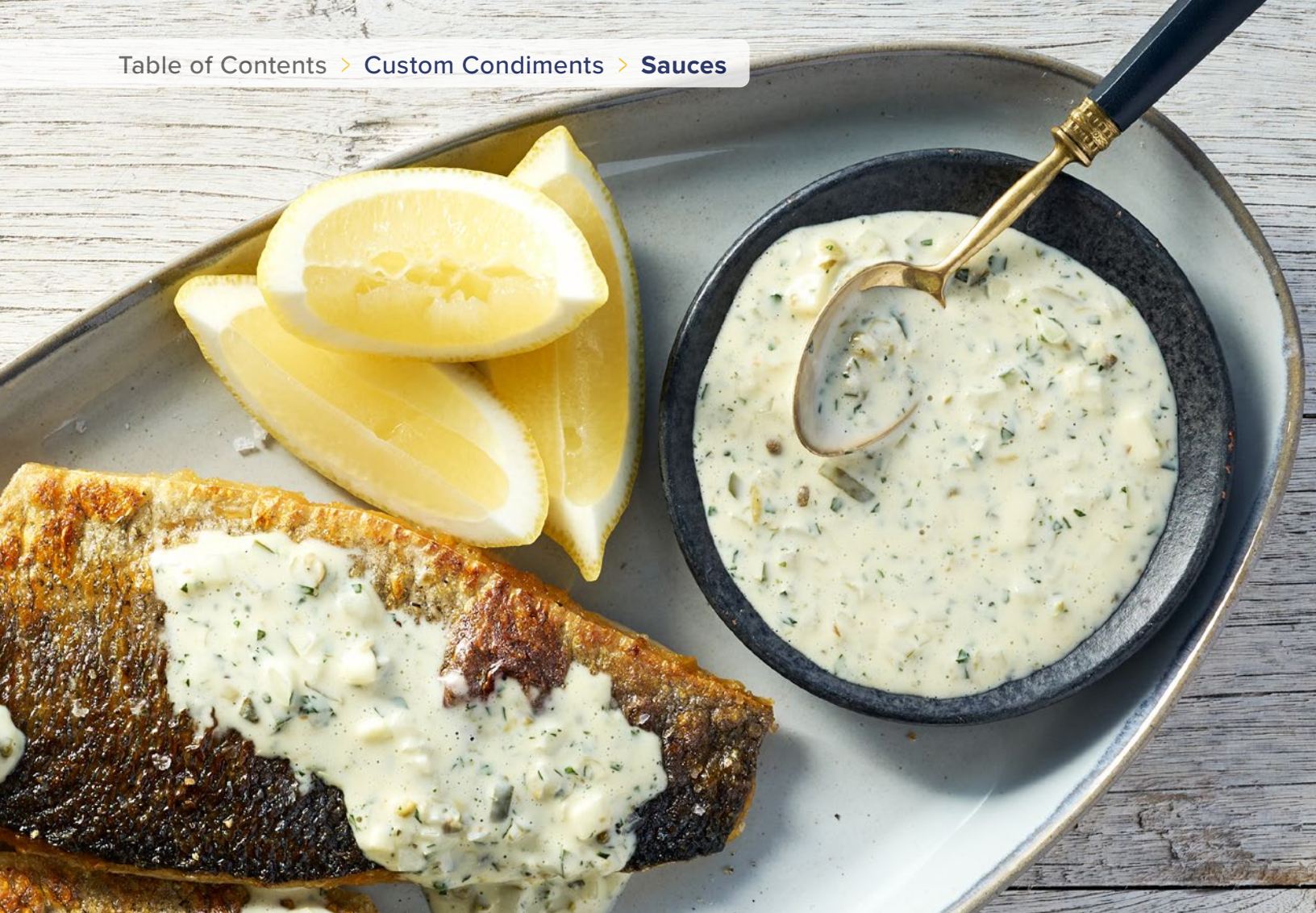
 **Cook Time:**
0 minutes

INGREDIENTS

 ⅓ cup Aioli (see recipe)	 1 ½ tbsp Dijon mustard	
 ½ tsp cayenne pepper (optional)	 1 tbsp fresh parsley, chopped	 ¾ tsp lemon zest, grated
 3 tbsp crème fraîche	 2 tsp prepared horseradish	 ½ tsp paprika
 2 green onions, finely chopped	 1 garlic clove, finely chopped	 Tabasco® sauce, to taste
		 salt and pepper, to taste


METHOD

In medium bowl, mix all ingredients together to blend, adding enough Tabasco® sauce to taste. Season with salt and freshly ground black pepper.











Tartar Sauce

Video Episode 27


 **Make Ahead:** Sauce can be made up to 2 days ahead, covered and refrigerated.


INGREDIENTS

- | | | |
|--|---|---|
|  1 cup Aioli (see recipe) |  ¼ cup onion, finely chopped |  2 tsp fresh tarragon, chopped |
|  ¼ cup Granny Smith apple, diced, peeled, and cored |  1 ½ tbsp fresh parsley, chopped |  salt and pepper, to taste |
|  ¼ cup dill pickle, finely chopped |  1 ½ tbsp capers, drained | |

METHOD

In medium bowl, stir all ingredients to blend. Season with salt and pepper. Cover and refrigerate.

 **Makes:**
about 1 ½ cups

 **Prep Time:**
5 minutes

 **Cook Time:**
0 minutes

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