



GRILLED RIB PORK CHOPS

WITH PEACH RELISH



SERVES
6



METHOD
GRILLING



MINUTES
90+



DIFFICULTY
3/10

INGREDIENTS

Peach Relish

4 medium peaches, peeled and cut into 1/2-inch-wide slices
3/4 cup sugar
1/2 cup cider vinegar
1/4 teaspoon hot red-pepper flakes
1 small red onion, halved

Brine

8 cups water
1 cup coarse kosher salt
1 cup sugar

Pork Chops

6 1-inch-thick bone-in rib pork chops
Freshly ground black pepper
1/3 cup liquid from Peach Relish
Vegetable oil for grill rack

Combine peaches, sugar, vinegar, and hot pepper flakes, and briskly simmer, uncovered, until liquid thickens slightly, 15 to 20 minutes. Stir in onion and salt and simmer for 5 minutes. Relish will continue to thicken as it cools. Relish can be made 5 days ahead and chilled, covered. Bring to room temperature before serving.

In a wide 6- to 8-quart pot whisk together 8 cups water, salt, and sugar until salt and sugar are dissolved.

Add pork chops to brine and let stand at room temperature for 1 hour.

Prepare grill for direct-heat grilling over medium-hot charcoal (medium-high heat for gas; see Grilling Procedure below).

Remove pork chops from brine, discarding brine, and pat chops dry with several layers of paper towels. Season chops with pepper.

Oil grill rack, then grill chops, covered only if using a gas grill, turning over occasionally and moving around if flare-ups occur, until browned, 2 to 3 minutes total.

Move chops to area with no coals underneath (if using gas, turn off a burner and move chops to area over shut-off burner) then cover with lid, and grill, turning and brushing with liquid, until thermometer inserted horizontally into center of chop as close to bone without touching it registers 145°F for slightly pink meat, about 2 to 3 minutes longer.

Transfer chops to a platter and let stand for 5 minutes before serving. Serve chops with relish.



CLASSIC SOLE MEUNIÈRE



SERVES

2



METHOD
STOVETOP



MINUTES

45



DIFFICULTY

1/10

INGREDIENTS

Fish

1/2 cup all purpose flour
4 sole fillets

Coarse kosher salt

Freshly ground black pepper

2 tablespoons vegetable oil
2 tablespoons unsalted butter

Sauce

1/4 cup unsalted butter
2 tablespoons fresh Italian
parsley, chopped
1 tab
lemon fresh lemon juice

Lemon wedges

In this classic sole Meunière recipe, lightly fried fish proves simplicity is best.

Place flour in pie dish. Rinse fish; pat with paper towels. Sprinkle both sides of fish with coarse salt and freshly ground pepper. Dredge fish on both sides with flour; shake off excess. Place on platter.

Heat oil in large skillet over medium-high heat until oil is hot and shimmers. Add butter; quickly swirl skillet to coat. When foam subsides, add fish and cook until golden on bottom, 2 to 3 minutes. Carefully turn fish over and cook until opaque in center and golden on bottom, 1 to 2 minutes. Divide fish between 2 warmed plates; tent with foil. Pour off drippings from skillet; wipe with paper towels.

Place skillet over medium-high heat. Add butter; cook until golden, 1 to 2 minutes. Remove from heat; stir in parsley and lemon juice (sauce may sputter). Spoon sauce over fish. Serve with lemon wedges.



STUFFED EGGPLANT

WITH LAMB AND PINE NUTS



SERVES

4



METHOD

OVEN ROASTED



MINUTES

90



DIFFICULTY

3/10

INGREDIENTS

4 1-pound eggplants, halved lengthwise
1 tablespoon extra-virgin olive oil, plus more for brushing

Salt

Freshly ground pepper

1 tablespoon ground cinnamon
1½ teaspoons ground cumin
1½ teaspoons sweet paprika
1 large onion, finely chopped
1 pound ground lamb
3 tablespoons pine nuts
2 teaspoons tomato paste
¼ cup parsley, chopped
1 tablespoon sugar
1 tablespoon fresh lemon juice
1 teaspoon tamarind concentrate
1 1½-inch cinnamon stick

Preheat the oven to 425°. Arrange the eggplants in a large baking dish, cut sides up. Brush with olive oil and season with salt and pepper. Bake in the upper third of the oven for about 20 minutes, until browned.

Meanwhile, in a small bowl, mix the cinnamon, cumin and paprika. In a large skillet, heat the 1 tablespoon of olive oil. Add the onion and half of the spice mixture, cover and cook over moderate heat, stirring a few times, until softened, about 7 minutes. Add the lamb and cook, breaking up the meat with a wooden spoon, until no pink remains, about 4 minutes. Pour off all but 1 tablespoon of the fat in the skillet. Stir in the pine nuts, tomato paste, half of the parsley and 1 teaspoon of the sugar and season the lamb with salt and pepper.

Spoon the filling onto the eggplants. In the small bowl with the remaining spices, combine ½ cup of water, the lemon juice, tamarind concentrate, remaining 2 teaspoons of sugar and a pinch each of salt and pepper and pour into the baking dish. Add the cinnamon stick and cover the dish with foil. Bake for about 50 minutes, basting twice with the pan juices, until very tender.

Transfer the eggplants to plates or a platter and discard the cinnamon stick. Pour the pan juices over the eggplants, sprinkle with the remaining parsley and serve.



LEMON-THYME ROAST CHICKEN



SERVES

4



METHOD

OVEN ROASTED



MINUTES

75



DIFFICULTY

2/10

INGREDIENTS

1/2 stick plus 1 tablespoon
unsalted butter, softened
1½ tablespoons thyme leaves
3 tablespoons fresh lemon juice
Kosher salt
Pepper
1 3½-pound whole chicken, patted dry
1 lemon, quartered

Preheat the oven to 450°. In a small bowl, blend the 1/2 stick of butter with the thyme and 2 tablespoons of the lemon juice. Season with salt and pepper.

Season the chicken cavity with salt and pepper and tuck the lemon inside. Spread one third of the lemon-thyme butter under the skin of the breasts and thighs. Rub the remaining butter all over the chicken and season with salt and pepper.

Set the chicken breast side up in a large cast-iron skillet. Roast for 40 to 45 minutes, until an instant-read thermometer inserted in the inner thigh registers 160°. Transfer the chicken to a carving board and let rest for 10 minutes.

Meanwhile, skim off all but 1 tablespoon of fat from the pan juices. Stir in the remaining 1 tablespoon of lemon juice

and cook over moderate heat until hot, 1 to 2 minutes. Remove from the heat and stir in the remaining 1 tablespoon of butter. Season with salt and pepper.

Carve the chicken and transfer to a platter. Spoon the pan sauce on top and serve.