



MICHAEL'S
GRILLED
STEAK



ANNE'S
BEST
PESTO



INA'S
FISH
TACOS



**MIX UP YOUR
MARGARITAS!**

LET'S MAKE
Cookies!

EASY
MEALS
ALL MONTH
(Done in minutes!)



104
GREAT
RECIPES



**FUN WITH
TEX-MEX**
TOSTADAS, GUAC & MORE!

Mini
PARTY
SANDWICHES



HEY, CHOCOLATE LOVERS: SEE PAGE 45!

PRESENTED BY TALENTI

A WORLD OF FLAVOR

What makes Talenti® Gelato & Sorbetto so out-of-this-world delicious? We only source the best wholesome ingredients—like fresh milk and pure cane sugar—found around the globe. We traveled all the way to Belgium for the rich, decadent chocolate that makes our gelato so exceptional. We go the extra mile for all 40 of our handcrafted flavors, to give you an authentic, premium taste in every pint.

DISCOVER THE TASTE

Going Great Lengths for Ingredients Talenti doesn't take shortcuts in recipes. That means traveling to Belgium for some of the richest and highest quality chocolate around the globe.

Thoughtful Traditions Making gelato is a centuries-old tradition. Talenti uses original methods with modern recipes to create unique and interesting flavor combos.

Standing the Test of Time You can't rush great gelato. Talenti spends extra time infusing flavor into each batch, and uses slow cooking methods to develop an unmistakable taste.

*Packaged in clear,
BPA-free, reusable and
recyclable jars.*



GREAT MELTING POT Real Belgian chocolate is melted and added to creamy whole milk to cook slowly and bring out the delicious intensity of flavors.

DISCOVER TALENTI'S 40 AUTHENTIC GELATOS AND SORBETTOS AT TALENTIGELATO.COM



**WE GO THE
EXTRA 7,900 MILES
(MANGOS VIA MAHARASHTRA)**

CRAFTED FOR TASTE



LAND



LAKES

Southwest Waffles. landolakes.com



ADD A LITTLE GOOD™

Food Network Magazine

Contents

MAY 2018

TRY A NEW TAKE
ON CHOCOLATE CHIP
COOKIES. FIND
50 VERSIONS ON
PAGE TK!

Contents

- 6 Recipe Index
- 8 To Your Health
- 12 Editor's Letter
- 14 Happy Birthday!
- 20 Calendar
- 22 You Asked
- 132 Great Shot!



PAGE
54

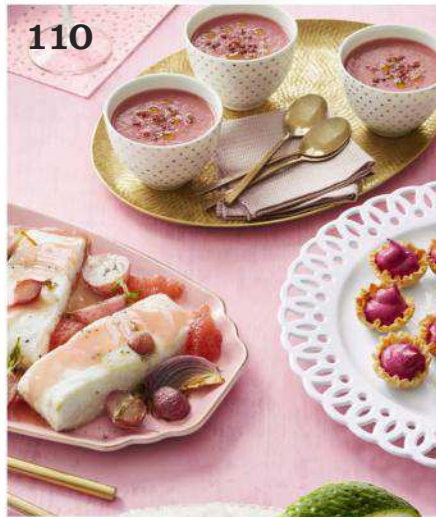
In the Know

- 25 **Rise and Shine** • Does Mom really want breakfast in bed?
- 27 **Food News** • Check out some lollipops that turn into flowers.
- 30 **Good Times!** • Take a tour of Anne Burrell's new restaurant.
- 36 **At Home with Valerie Bertinelli**
The Food Network star invites us into her gorgeous Studio City house.

Fun Cooking

- 45 **By the Spoonful** • Treat yourself to a scoop of fudge.
- 46 **Which Side Are You On?** • We asked Food Network fans to choose: milk chocolate or dark?
- 48 **Kitchen Mysteries** • Not all cocoa powders are the same.
- 50 **The Pros on Chocolate** • Experts across the country share some sweet advice.
- 52 **Fudge It!** • Top your ice cream with one of these fun chocolate sauces.
- 54 **50 Chocolate Chip Cookies**
Try some new twists on your favorite cookie!
- 56 **One and Only** • Turn our one-bowl chocolate cake batter into three delicious desserts.

Cover photograph by Ryan Dausch
Food styling: Christine Albano



Weeknight Cooking

- 65 **Weeknight Dinners** • Everyone will love these easy family meals.
- 84 **Inside the Test Kitchen** • Get great tips from our recipe developers.

Weekend Cooking

- 88 **In the Mex** • Celebrate Cinco de Mayo with Iron Chef Stephanie Izard's go-to recipes.
- 92 **What a Catch** • Ina Garten's roasted salmon tacos are a must-try.
- 95 **Tostadas 1-2-3** • Switch up taco night with these tasty recipes.

Party Time

- 99 **To a Tea** • This mini cake will make any mom happy.
- 100 **The Little Things** • We dreamed up tea sandwiches for all your spring parties.
- 106 **Pretty in Pink** • Everything is rosy on this Mother's Day menu.
- 112 **Fired Up** • Get grilling: Michael Symon shares some great Memorial Day recipes.

On the Road

- 121 **Mint Condition** • The Kentucky Derby's signature drink requires more mint than you can imagine.
- 123 **Summer School** • Our editors traveled the country to learn new cooking skills—and so can you!

Contest

- 134 **Color This Dish!** • Enter this month's coloring contest.



for the
love of
all things
sparkling.

vapor-distilled for purity.
electrolytes for taste.



Recipe Index

SNACKS AND APPETIZERS



34

Focaccia with Ricotta and Pistachio Pesto



90

Avocado Smash



90

Masa Chips



110

Beet and Goat Cheese Phyllo Cups



SOUPS AND SANDWICHES



76

Spring Vegetable Soup with Ricotta Toast



110

Red Grape Gazpacho



100

Benedictine Tea Sandwiches with Watercress



101

Tea Sandwiches with Fried Chicken and Basil



101

Tea Sandwiches with Country Ham and Pepper Jam



101

Cold Kentucky Hot Brown Tea Sandwiches



102

Tea Sandwiches with Roast Beef and Beet Horseradish



102

Tea Sandwiches with Cucumber and Edamame



104

Tea Sandwiches with Smoked Trout and Avocado



104

Tea Sandwiches with Strawberries and Ricotta

MEAT AND POULTRY



68

Brie Burgers with Fries



74

Cuban Steak with Black Beans and Rice



118

Grilled Rib-Eyes with Peperonata



118

Grilled Pork Chops



72

Grilled Rosemary Pork Chops with Escarole



72

Andouille-Rice Hand Pies



97

Chorizo and Egg Tostadas



66

Asian Chicken Thighs with Broccolini



68

Lemon-Basil Chicken with Zucchini Noodles



78

Thai Noodle Bowl with Chicken



95

Chicken and Pineapple Tostadas



118

Grilled Chicken Thighs with Blackberry BBQ Sauce

FISH AND SEAFOOD



66

Broiled Tilapia and Eggplant with Moroccan Pesto



93

Roasted Salmon Tacos



96

Tuna and Avocado Tostadas



110

Halibut with Citrus Butter and Radishes



78

Garlic Shrimp and Potatoes



96

Grilled Shrimp and Corn Tostadas

VEGETARIAN DINNERS

- | | | |
|--|--|--|
| <p>74</p>  <p>Poblano Enchilada Quiche</p> | <p>76</p>  <p>Ravioli with Spring Onions</p> | <p>95</p>  <p>Bean and Cactus Tostadas</p> |
|--|--|--|

SIDES

- | | | |
|---|--|--|
| <p>80</p>  <p>Grilled Avocado with Tahini</p> | <p>80</p>  <p>Spicy Coconut Broccoli Rabe</p> | <p>80</p>  <p>Fideos with Corn</p> |
| <p>80</p>  <p>Fennel Gratin</p> | <p>119</p>  <p>Grilled Corn and Tomato Salad</p> | <p>119</p>  <p>Poppy Seed Coleslaw</p> |




FIND THESE RECIPES ON PAGE 54!

DRINKS AND DESSERTS

- | | | | | | |
|--|--|--|---|--|---|
| <p>25</p>  <p>Orange Sherbet Mimosas</p> | <p>90</p>  <p>Modus Margarita</p> | <p>108</p>  <p>Raspberry-Orange Sparklers</p> | <p>121</p>  <p>Mint Julep</p> | <p>45</p>  <p>Brigadeiros</p> | <p>46</p>  <p>Malted Milk Chocolate Pudding</p> |
| <p>46</p>  <p>Mocha Dark Chocolate Pudding</p> | <p>52</p>  <p>Hot Fudge Seven Ways</p> | <p>54</p>  <p>Chocolate-Raspberry Cookies</p> | <p>54</p>  <p>Caramel Corn Cookies</p> | <p>54</p>  <p>Chocolate-Hazelnut Cookies</p> | <p>54</p>  <p>Dipped Mocha Cookies</p> |
| <p>54</p>  <p>Candied Orange Cookies</p> | <p>54</p>  <p>Chile-Spiced Cookies</p> | <p>54</p>  <p>Red Velvet-White Chocolate Cookies</p> | <p>54</p>  <p>S'mores Cookies</p> | <p>54</p>  <p>Snack Attack Cookies</p> | <p>54</p>  <p>Chocolate-Mint Cookies</p> |
| <p>58</p>  <p>Chocolate-Candy Bar Layer Cake</p> | <p>60</p>  <p>Chocolate Sheet Cake with Coconut Frosting</p> | <p>62</p>  <p>Chocolate Cupcakes with Double Chocolate Curls</p> | <p>99</p>  <p>Tea Cakes</p> | <p>110</p>  <p>Angel Food Cake with Strawberry-Rhubarb Sauce</p> | |

To Your Health

Here's what's extra good for you in this issue.

DINNERS UNDER 500 CALORIES

Try these light meals from our Weeknight Cooking section.



BROILED TILAPIA AND EGGPLANT WITH MOROCCAN PESTO
PAGE 66

CALORIES: 470



POBLANO ENCHILADA QUICHE
PAGE 74

CALORIES: 490



GARLIC SHRIMP AND POTATOES
PAGE 78

CALORIES: 440



THAI NOODLE BOWL WITH CHICKEN
PAGE 78

CALORIES: 460



THIS RED GRAPE GAZPACHO ON PAGE 110 WILL MAKE YOU SMILE!



Get Out!

Here's a good excuse to take dinner outside: A new study from the University of Alberta found that when the sun's light reaches the fat cells right under our skin, it can actually reduce their ability to store fat. Researchers say this could be partially explained by evolution—our ancestors needed to retain fat in winter and burn it off in summer. Make Michael Symon's pork chops on the grill (page 118), then eat them on your patio!

HAPPY DAYS

You already know that fruits and vegetables make you healthier, but they might also make you happier. In a recent study of more than 2,000 Americans, those who ate fruits and veggies daily were more likely to report they were happy and satisfied overall.

LOOKING GOOD

If you want to look younger, try laying off the sugar. Studies show that eating glucose and fructose may speed up the production of "advanced glycation end products" (called AGEs), compounds that can lead to skin stiffness, loss of elasticity and sagging. Try these dinners—each serving has just five grams of sugar or less.



Lemon-Basil Chicken with Zucchini Noodles
(page 68)



Grilled Rosemary Pork Chops with Escarole
(page 72)

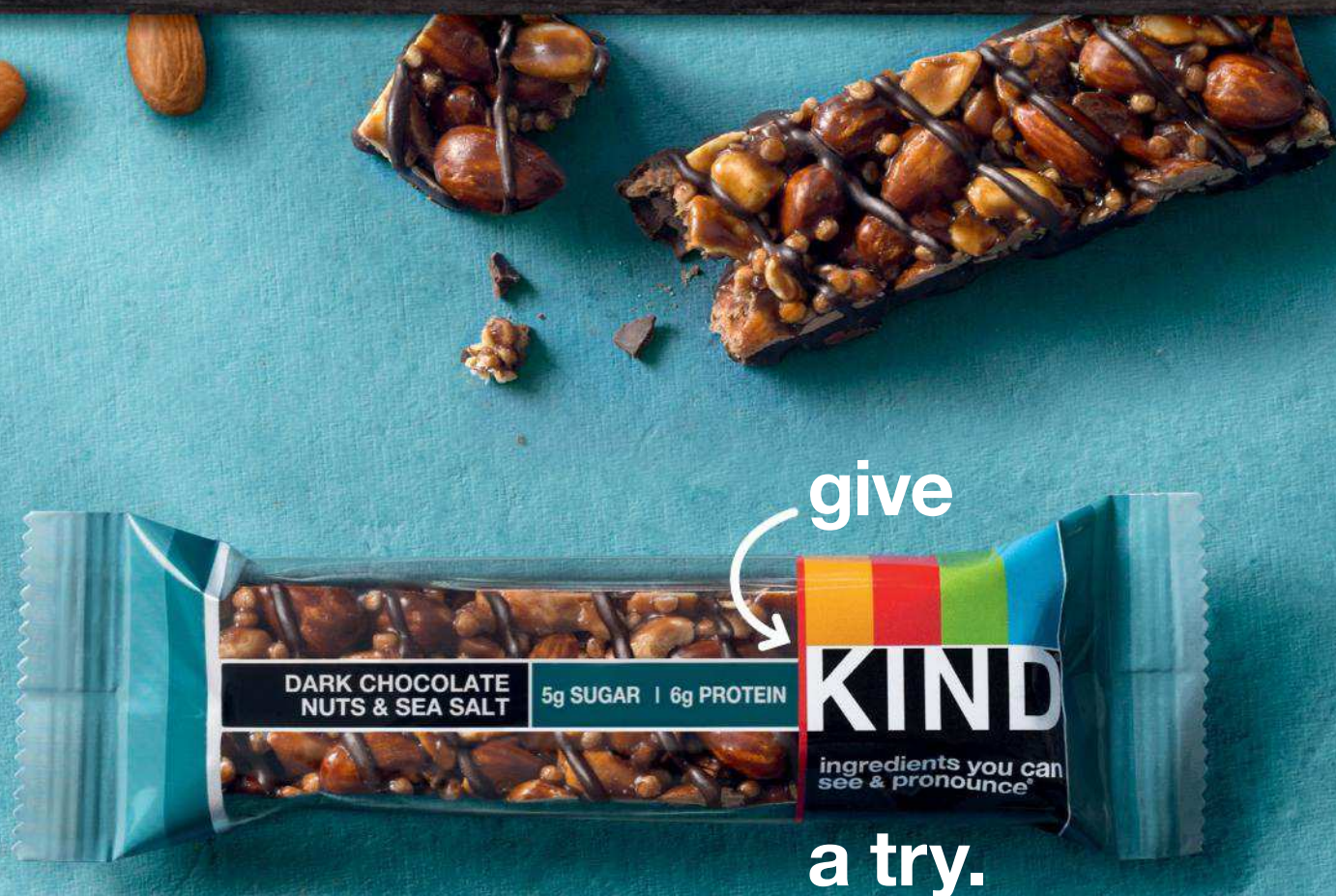


Cuban Steak with Black Beans and Rice
(page 74)



intensely delicious meets nutritionally dense*

*in tastier terms: our first ingredient is whole almonds



give

a try.

Star Search

Find your favorite Food Network celebs in this issue.

We asked the stars: What's your favorite chocolate-covered treat?

"COFFEE BEANS. I LOVE CRUNCHING ON THE BEANS OF A DEEP DARK FRENCH ROAST ENROBED IN A SUPER-DARK CHOCOLATE. IT HELPS ME STAY AWAKE FOR WORK!"



Ted Allen
Chopped;
The Best Thing I Ever Ate
(on Cooking Channel)
pg. 14



Valerie Bertinelli
Valerie's Home Cooking;
Food Network Star: Comeback Kitchen
pg. 36



Anne Burrell
Worst Cooks in America
pg. 30



Maneet Chauhan
Chopped
pg. 22



Amanda Freitag
Chopped
pg. 22



Ina Garten
Barefoot Contessa
pg. 92



Duff Goldman
Spring Baking Championship
pg. 22



Stephanie Izard
Iron Chef Gauntlet;
Iron Chef America
pg. 88



Eddie Jackson
The Best Thing I Ever Ate
(on Cooking Channel)
pg. 22



Damaris Phillips
Southern at Heart;
Southern and Hungry
(on Cooking Channel)
pg. 22



Michael Symon
Iron Chef America
pg. 112

"FROZEN BANANAS! WHEN I WAS A KID MY DAD WOULD CUT BANANAS AND FREEZE THEM WITH A TOOTHPICK IN THE CENTER. THEN WE'D DIP THE BANANA SKEWERS IN CHOCOLATE FONDUE."

Catch *Worst Cooks in America: Celebrity Edition* Sundays at 9 p.m. starting April 15.

GREAT TIPS FROM THE WORST COOKS

We asked the cast of *Worst Cooks in America: Celebrity Edition*: What's your best cooking tip?



"Get all your ingredients first and put them in little clear Lucite bowls. Get, like, 70 of them."
—**Maria Bamford**



"Watch your knives."
—**La Toya Jackson**



"Tuck your fingers in when you're cutting with a knife."
—**Nolan Gould**



"When in doubt, ask Google."
—**Ian Ziering**



"Take it slow and don't judge yourself—basically the opposite of this show."
—**Bronson Pinchot**



"Approach cooking as an adventure. Don't worry about being perfect and don't try to control what's going to happen."
—**Catherine Bach**



"Keep an eye on the flame, and keep a clean work area—which is just not my thing. It's really hard."
—**Oscar Nuñez**

night cream day cream mask

GARNIER
SKINACTIVE

WHY USE
3 MOISTURIZERS
WHEN YOU CAN
**USE ONE THAT
WORKS?**



NEW
**SOOTHING
MOISTURIZER
3-IN-1**

1. HYDRATE BY DAY 2. NOURISH BY NIGHT 3. SOOTHE AS A MASK

The rich, creamy formula melts into skin without greasy residue, for an instantly supple, petal-soft feel.

**96% NATURALLY-DERIVED INGREDIENTS. MADE WITH ROSE WATER.
NO PARABENS, SILICONES OR DYES.**

What do we mean by "naturally-derived"? We consider an ingredient to be naturally-derived if it is unchanged from its natural state or has undergone processing yet still retains greater than 50% of its molecular structure from its original natural source. This formula consists of 96% naturally-derived ingredients. The remaining ingredients constitute 4% of the formula to ensure its sensoriality and preservation. [Learn more at GarnierUSA.com](http://GarnierUSA.com)

MAKE IT LAST



Would you like
a piece of **chocolate cake**?

Actually, let me rephrase the question: Would you like *this* piece of chocolate cake? Whether you want it or not, most of you probably wouldn't take it, because humans, for some reason, like to leave the **last sliver** of dessert behind. I'm sure you've witnessed this. Your friends leave a single cookie on a tray. Or you open a box of doughnuts and find one-eighth of one left, because no one wants to be the heartless soul who polishes off the **final crumb**. There's an expression in Spanish for the **last bite** that no one will take: *la de la vergüenza*. Translation: "the one of shame."

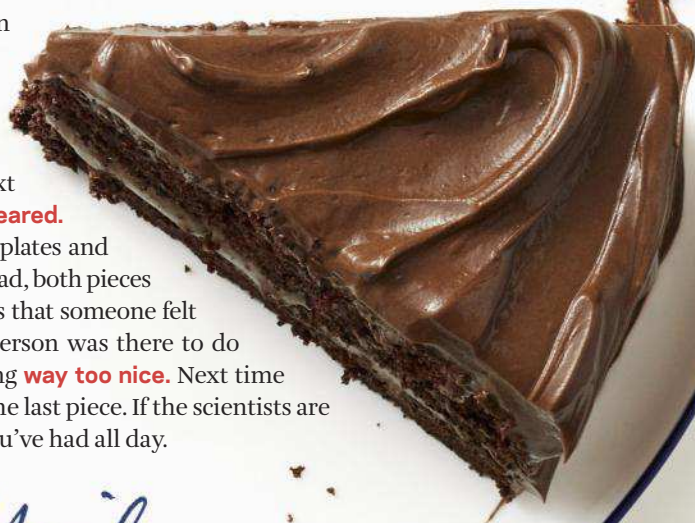
This is a strange phenomenon—the laws of supply and demand suggest that we should want the last of anything. And researchers have found that when we eat the last of something, we enjoy it more simply because it's the last one. In a University of Michigan study, psychologists recruited students to taste different types of Hershey's Kisses, and the majority of students who were told they were about to eat their last Kiss said that those chocolates were the **best-tasting** ones.

I staged an **experiment** when we were working on this issue's **special chocolate section** (page 45). I cut up a chocolate cake and left about 15 pieces in our office pantry area. A few hours later, every piece was gone—**except one**. It sat there for about an hour, until I put another piece of cake next to it. Within minutes, one of the pieces **disappeared**.

Then I cut that final piece in half, put it on two plates and waited for the same thing to happen again. Instead, both pieces disappeared at the same time. I can only guess that someone felt OK taking the last piece because another person was there to do it with them. The takeaway? We're all being **way too nice**. Next time you're in this situation, please, just take the last piece. If the scientists are right, it'll taste better than anything you've had all day.

Maile

Maile Carpenter
Editor in Chief
@MaileCarpenter
@Maile_FNMag



CAKE PHOTO: RYAN DAUSCH; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: CARLA GONZALEZ HART; CARPENTER: TRAVIS HUGGETT.



Turns your coffee
from plain to perfect.



STIR UP SWEETNESS with Coffee-mate's®
new creamers, inspired by your favorites
from The Cheesecake Factory At Home.™

The Cheesecake Factory At Home™ trademark and trade dress are owned by
TCF Co, LLC and used under license.



Happy Birthday

T E D

MAY
20



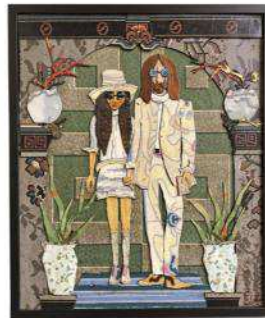
TED ALLEN'S
BIRTHDAY FAVORITE:
FRIED CHICKEN!



In honor of *Food Network Magazine's* 10th birthday this year, we're celebrating a star's big day in every issue.

Most memorable birthday

"Twenty-one was nice! I could finally throw away the ID I made to sneak into a King Crimson concert. More recently, I had kind of a big birthday and I took some close friends to Per Se for dinner. Chef Thomas Keller's team killed it."



Best gift ever

"Last year I got a ring by one of my favorite sculptors, Harry Bertoia, and a piece of art called *John & Yoko: Wedding Album* by artist Bill Miller. Unrelated to my birthday, I once sent movie DVDs to troops in Afghanistan. Weeks later I received an American flag from them—and promptly burst into tears."

Favorite birthday cake

"My favorite cake, period, is Black Forest, but carrot cake is up there, too."



Birthday meal

"I'm a huge fan of fried chicken with champagne. I also love rack of lamb with white beans and red wine. And a well-curated cheese plate."

Does your astrological sign mean anything to you?

"I'm a Taurus, but it doesn't mean anything to me. I have been called bull-headed though."

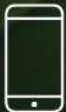


Where will color take you?®

Ask Sherwin-Williams and discover a whole new world of color with the very best paint. Your neighborhood store is just around the corner.



SHERWIN
WILLIAMS®



Download our **ColorSnap**® app for color inspiration in the palm of your hand.

Maker's Mark[®] PRESENTS Julep season.

Since the 1800s, the Mint Julep has been one of America's most iconic cocktails. This refreshing drink traditionally consists of bourbon, simple syrup, crushed or shaved ice and fresh mint leaves. This season, make your handcrafted Mint Julep cocktails really special—by using handmade Maker's Mark[®] bourbon.

makersmark.com



Strawberry Julep

A delectable new take on a beloved classic! Sweet with just the right touch of tanginess, this Maker's Mark[®]-based recipe gets any occasion up and running.

- 2 parts Maker's Mark[®] bourbon
- ½ part simple syrup
- ½ part fresh lemon juice
- 2 strawberries, sliced
- Fresh mint leaves

Add all ingredients to a shaker. Muddle until strawberries are broken up. Add ice. Quick shake. Fine-strain into a julep cup. Add crushed ice. Serve with mint and a strawberry slice.

Maker's Mark[®] Mint Julep

This cocktail is as much a part of Southern culture as hospitality. With pronounced sugar and mint notes, the Mint Julep goes exceedingly well with long summer days, horses, pretty hats and good company.

- 2 parts Maker's Mark[®] bourbon
- ½ part simple syrup
- Fresh mint leaves

Add all ingredients to a julep cup. Gently muddle mint to express the oils. Add crushed ice. Serve with a mint sprig.

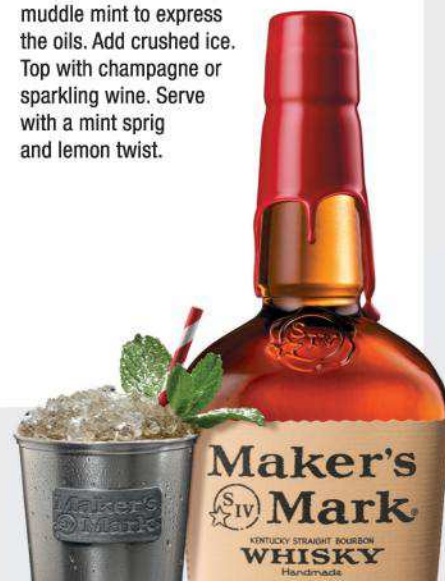
Champagne Mint Julep

- 2 parts Maker's Mark[®] bourbon
- ½ part elderflower liqueur
- Fresh mint leaves
- Champagne or sparkling wine
- Lemon twist

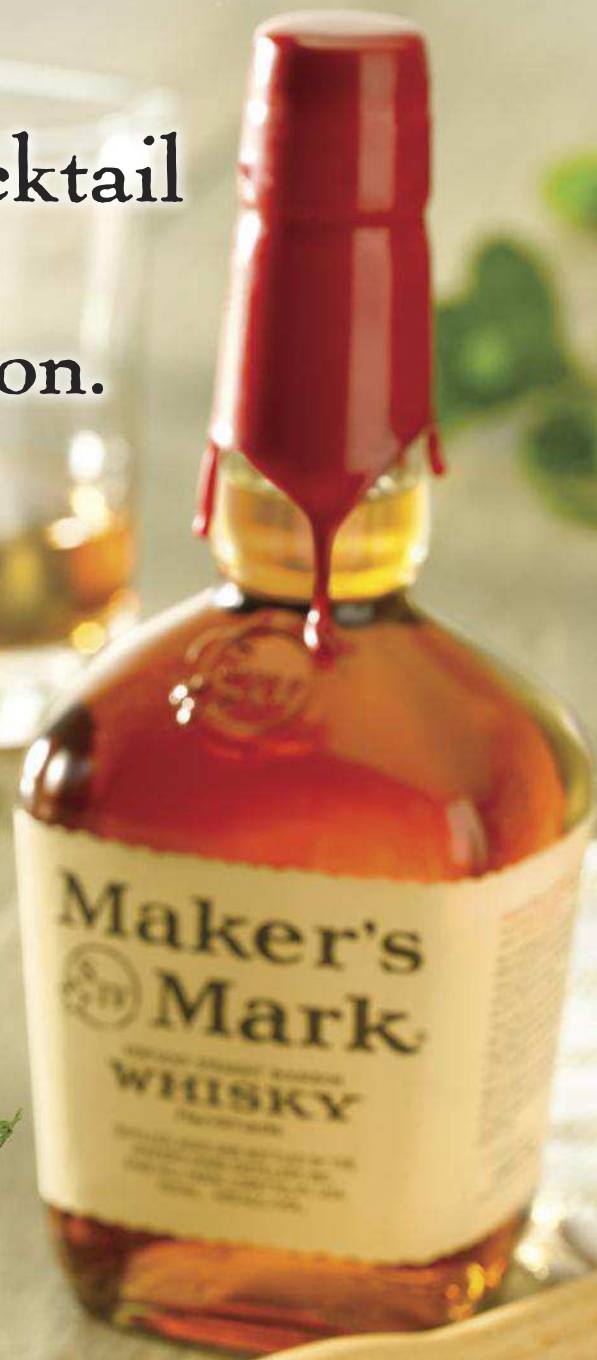
Add all ingredients except champagne or sparkling wine to a julep cup. Gently muddle mint to express the oils. Add crushed ice. Top with champagne or sparkling wine. Serve with a mint sprig and lemon twist.

WE MAKE OUR BOURBON CAREFULLY.
PLEASE ENJOY IT THAT WAY.

Maker's Mark[®] Bourbon Whisky, 45% Alc./Vol. © 2018 Maker's Mark Distillery, Inc. Loretto, KY



This handmade cocktail
calls for a
handmade bourbon.



Maker's
 **Mark**

May

SUN	MON	TUE	WED	THU	FRI	SAT
		<p>1</p> <p>Happy May Day! The Finnish celebrate with crullers. Split one in half today and sandwich with lemon curd.</p> 	<p>2</p>	<p>3</p> 	<p>4</p> <p>Rhode Island was the first state to declare independence, 242 years ago today. Have coffee milk, the state drink: Stir coffee syrup into milk.</p>	<p>5</p> <p>It's Derby Day and Cinco de Mayo! Try julep-aritas: Blend 1 can frozen limeade and 1 cup each tequila and fresh mint with 6 cups ice.</p> 
<p>6</p>	<p>7</p> <p>It's Teacher Appreciation Week. Help kids make apple treats: Tint Rice Krispies Treats red; shape into balls. Add a Tootsie Roll stem and gummy leaf.</p> 	<p>8</p> 	<p>9</p> <p>Mother's Day became an official holiday on this day in 1914. Give Mom a sugar scrub as an early present: Combine 1 cup sugar and ¼ cup coconut oil.</p> 	<p>10</p>	<p>11</p>	<p>12</p>
<p>13</p> <p>Make shortcut petits fours for Mother's Day: Sandwich jam between small brownie squares; coat in candy melts and decorate.</p> 	<p>14</p> 	<p>15</p> <p>The first female flight attendant, Ellen Church, took to the skies on this day in 1930. Have peanuts in her honor! They taste great warmed up in a skillet.</p>	<p>16</p> <p>Cook like an Iron Chef tonight (see page 88), then catch the new season of <i>Iron Chef America</i> at 9 p.m. ET.</p> 	<p>17</p>	<p>18</p> 	<p>19</p> <p>Prince Harry and Meghan Markle are getting married today! Have a Negroni in their honor—it's one of Meghan's favorite cocktails.</p>
	<p>21</p> <p>One month till summer! Get in the spirit with a sparkling iced tea: Steep hibiscus tea bags in hot water; cool. Serve over ice with seltzer.</p> 	<p>23</p>	<p>24</p> <p>The Brooklyn Bridge opened 135 years ago today. Make it a New York pizza night: Go to foodnetwork.com/pizza for recipes.</p> 	<p>25</p>	<p>26</p>	
<p>27</p>	<p>28</p> <p>Make lemonade ice cream sandwiches for your Memorial Day cookout: Sandwich lemon sorbet between lemon cookies; roll in yellow sugar.</p> 	<p>29</p>	<p>30</p> <p>Memorial Day was first celebrated today in 1868. Grill the burgers on page 68 for a holiday sequel!</p> 	<p>31</p>		

CRULLER: COFFEE MILK, JULEP-ARITA AND PEANUTS: GETTY IMAGES; RICE KRISPIES, APPLE, SUGAR SCRUB AND PETITS FOURS: RYAN DAUSCH; NEGRONI: JON PATTERSON/STUDIO D; PIZZA AND ICE CREAM SANDWICHES: LEVI BROWN; ICED TEA: CHARLES MASTERS.

NEW

SNAP TO UNLOCK



LET YOUR FACE
HAVE A LITTLE GOOD,
CLEAN FUN



OUR NEW CLEANSING STICKS ARE MADE WITH
100% NATURAL COCONUT OIL TO LEAVE YOUR SKIN
FEELING ALIVE, FRESH AND GLOWING

@STIVESSKIN WWW.STIVES.COM

You Asked...

Food Network stars answer your burning questions.



Damaris, I tried your English muffin recipe and it was delicious! Is there a reason you use coconut oil, and can I swap it for canola or vegetable oil instead?

Erika Music
Dublin, OH

I like the taste and texture of coconut oil. I know a lot of people don't like that it's full of saturated fat, but it's my preference for this recipe (foodnetwork.com/englishmuffins). That said, you can absolutely substitute another oil you like instead. Walnut or avocado oil are great choices. Whatever you use is going to make the muffins taste a little bit different, and I think that's cool.

—Damaris Phillips

DAMARIS MAKES HER ENGLISH MUFFINS WITH COCONUT OIL.



Eddie, I've heard it's best to pat chicken dry before grilling it, but what if it's marinated? Should I wipe off the marinade?

Ashley Clark
Fort Meyers, FL

No! You don't want to wipe off all of that hard-earned flavor. Just pat the chicken dry before marinating it to ensure that the flavoring sticks. Then grease the grill grate and cook at a lower temperature to keep your chicken from burning.

—Eddie Jackson



Duff, what's your favorite item to bake at home?

Valerie Johnstone
Tallahassee, FL

I love baking fresh bread. And a loaf lasts a while, so it's a nice reminder of something cool you made. Try the rosemary-garlic potato bread from my cookbook *Duff Bakes*; you can find the recipe at foodnetwork.com/duffspotatobread.

—Duff Goldman



Maneet, what's the secret to a great bowl of dal? Mine never tastes as good as the versions I get at restaurants.

Sally Macy Grech
via Facebook

There is a technique in Indian cooking called *tarka* where spices are heated, then added to a dish to give it another layer of flavor. To do this at home, heat a neutral oil or some ghee in a small saucepan, toss in spices like cumin seeds, mustard seeds and fresh ginger, and once the mixture caramelizes, add it to your pot of cooked dal.

—Maneet Chauhan



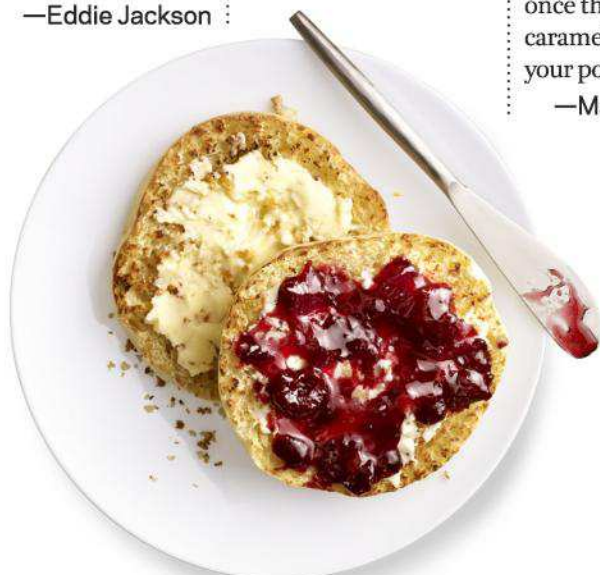
Amanda, what do you consider the most essential item in your kitchen?

Rachel Taylor
Pipersville, PA

Definitely my 10-inch chef's knife: It's sharp and easy to handle, and I use it for all sorts of jobs, like chopping herbs, cutting vegetables and slicing meat.

—Amanda Freitag

The content of all submissions (including letters, recipes and photographs) should be original and becomes property of *Food Network Magazine*, which reserves the right to republish and edit all correspondence received. By making a submission, you guarantee that you possess all necessary rights to grant the material to *Food Network Magazine*.





SAVOR THE SIMPLICITY OF THE TUSCAN WAY.



- A few key organic ingredients -



- Cooked lightly -



- For a rich and creamy taste -

One hundred and fifty years ago, Francesco Bertolli embraced The Tuscan Way by using simple ingredients and elevating the flavors of each one. This inspired us to create our Organic Creamy Alfredo sauce, cooked with wholesome, organic ingredients for a creamy and flavorful Alfredo sauce, worthy of his approval. Bring Bertolli sauce home tonight and try dinner The Tuscan Way.



Bring Tuscany

To Your Table

SPICE UP GAME NIGHT SNACKS!



PEP IT UP!®



In the Know



Rise and Shine

A word of warning for kids and spouses about Mother's Day: Mom probably doesn't want breakfast in bed. According to a recent Zagat survey, only 4 percent of moms like the idea of eating breakfast while they're still under the covers. Instead, let her sleep in—and make festive mimosas for brunch. Just scoop orange sherbet into flutes and top with sparkling white wine.

PHOTO: RYAN DAUSCH; FOOD STYLING: ADRIENNE ANDERSON; PROP STYLING: STEPHANIE YEH.

Say HELLO to my
taste bud treating
PLANT PROTEIN POWERED
creamy peanut buttery
friend
KASHI® GOLEAN PEANUT BUTTER CRUNCH
is my happy. -Zarini, Team Kashi

Share Your
Happy



Kashi

FOOD NEWS



THESE POPS
ARE GIFTS THAT
KEEP ON GIVING.

A GIFT TO GROW ON

This Mother's Day, you can swap the usual candy and flowers for a present that's both in one: seed-bearing lollipops. The candy company Amborella Organics makes lollipops in flavors like peach-marigold and strawberry-basil—with biodegradable sticks that contain herb or flower seeds.

After Mom finishes the lollipop, she can plant the stick in soil and expect sprouts in eight weeks.

\$7 each; amborellaorganics.com



Hot Commodity

The makers of Tabasco are celebrating the company's 150th anniversary with a little bubbly—right in the hot sauce! The McIlhenny Company has created a limited-edition sauce made with aged tabasco peppers, salt and sparkling white wine vinegar. Even better: The jars look like miniature champagne bottles. *Tabasco Diamond Reserve*, \$35; tabasco.com



LEMONY STICK-IT

The Meyer lemon now has the US Postal Service's stamp of approval. Customers submit 40,000 ideas for stamps to the postmaster general annually. Only about 25 make the final cut, and this year, the Meyer lemon was one of them. You can find the stamp, designed by illustrator John Burgoyne, at post offices across the country. usps.com/shop

BON JOVI
GIVES ROSÉ
A GOOD NAME!



Bed of Rosés

Jon Bon Jovi has a new gig: wine maker! The rocker has teamed up with his son, Jesse, and French wine producer Gérard Bertrand to create Diving into Hampton Water, a rosé blended from Grenache, Cinsault and Mourvèdre grapes, and inspired by his family's summer home in East Hampton, NY. \$25; hamptonwaterwine.com

COUNTER OFFER

Quick, guess the No. 1 goal for people who are renovating a kitchen. If you said better appliances or a smarter floor plan, you'd be wrong: According to a survey of homeowners who recently remodeled kitchens, decluttering countertops took priority. (Cooking from scratch came in fourth.)

SOURCE: HOUZZ

TALK IT UP!

If you're trying to master a foreign language, a margarita might be in order. According to recent research, moderate alcohol consumption may improve language skills—or at the very least, boost your chances at nailing pronunciation.

SOURCE: JOURNAL OF PSYCHOPHARMACOLOGY



CAN A COCKTAIL
HELP YOU SPEAK
ANOTHER LANGUAGE?

SLEEPER HIT

Soon you'll be able to book a stay in a six-ton russet potato: The Big Idaho Potato truck (kind of the Wiernmobile of potatoes) was created by the Idaho Potato Commission in 2012 to travel the country in celebration of the state's signature crop. Last year the IPC donated the giant spud to Kristie Wolfe, a Boise native who designs and rents tiny homes. Now Kristie is putting the finishing touches on her potato hotel and is planning to list it on Airbnb. Check out @BigIdahoPotatoHotel on Instagram to keep tabs on her progress.



MARGARITA AND POTATO: RALPH SMITH; BON JOVI: AND MARBLE; GETTY IMAGES.

THAT CUISINE



WON'T PAY FOR ITSELF.

Switch to GEICO and save money for the things you love.

Maybe it's a serving of sturgeon roe. Or a few ounces of white truffle. Amazing food is what you love – and it doesn't come cheap. So switch to GEICO, because you could save 15% or more on car insurance. And that would help make the things you love that much easier to get.

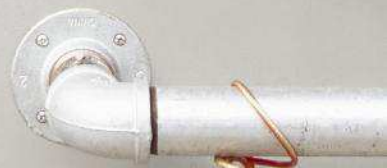
GEICO[®]
Auto • Home • Rent • Cycle • Boat

geico.com | 1-800-947-AUTO (2886) | local office

Some discounts, coverages, payment plans and features are not available in all states or all GEICO companies. Homeowners and renters coverages are written through non-affiliated insurance companies and are secured through the GEICO Insurance Agency, Inc. Boat and PWC coverages are underwritten by GEICO Marine Insurance Company. Motorcycle and ATV coverages are underwritten by GEICO Indemnity Company. GEICO is a registered service mark of Government Employees Insurance Company, Washington, D.C. 20076; a Berkshire Hathaway Inc. subsidiary. © 2017 GEICO



196 SMITH ST



Good Times!

Anne Burrell takes us behind the scenes at her new Brooklyn restaurant.

PHOTOGRAPHS BY STEVE GIRALT

Anne Burrell has no problem taking on a culinary challenge: She competed on *Iron Chef America* for years, and on her hit show *Worst Cooks in America*, she teaches totally clueless men and women how to cook. But no TV task has been as tough for her as the real-life challenge of opening a restaurant. Construction on her Brooklyn eatery, Phil & Anne's Good Time Lounge (her business partner's name is Phil Casaceli), took four times longer than expected, and the day before the place opened last year, disaster struck. "Thousands of dollars' worth of plates crashed and broke on the floor. It was like a plate graveyard," Anne says. "I just looked at this big pile of dishes and said 'See, this is why we can't have nice things!'" The good news is that once the restaurant opened, everything took a turn for the better. Cobble Hill locals started filling the place, sharing Anne's hogs in hoodies (pigs in blankets) and meatballs, and tasting Phil's quirky cocktails. On occasional Sunday nights, the place really lives up to its name as fans come by to watch *Worst Cooks* with the chef herself. Turn the page for a tour.

KIDS WELCOME

Anne's restaurant is close to many schools, so kids often stop by to say hi and ask to take a selfie with her. She installed a metal bar outside for stroller parking.

Stroller Parking





LEATHER SEATING

Anne says the green leather banquettes along the length of the restaurant "are a little lounge lizard-y," but the combination of the green seats and orange walls is her favorite (she grew up in the '70s and '80s!).



Musical Mandala Wallpaper
by Jon Sherman
\$170 per roll;
flavorpaper.com

RESTROOM WALLS

The bathroom wallpaper might look familiar to anyone who watches Anne on TV: The same patterns appear on some of her skirts! Her favorite designs often include pinup girls—this restroom is decked out in a print that says Phil's Drive-In (a nod to her business partner); the other one is covered in retro biker chicks.





Stockholm Chandelier
\$100; ikea.com/us

PARTY ROOM

The back room, built for private events, is covered with wallpaper based on Anne's favorite paisley shirt. Anne keeps things casual with butcher paper instead of tablecloths.



Abbott Collection Bunny Hook with Long Ears
\$20; amazon.com



Guests can hang their coats on these hooks near the party room.



OPEN KITCHEN

Anne put bar stools along the counter so she can talk with customers. They just have to follow some rules: No children allowed in those seats (the language in the kitchen might not always be kid-friendly!) and no cranky people. "If you want to sit at the counter, we ask, 'Do you have a good sense of humor?'"



Fasade Waves PVC Decorative Tile Backsplash
\$21 per tile;
homedepot.com

FOCACCIA WITH RICOTTA AND PISTACHIO PESTO

ACTIVE: 40 min | TOTAL: 3½ hr | SERVES: about 15

TRY ONE OF ANNE'S FAVORITE APPS!

- | | |
|---|--|
| 3½ cups warm water | 1 cup extra-virgin olive oil, plus more for the bowl |
| 2 ¼-ounce packages active dry yeast | 2 tablespoons kosher salt |
| 2 tablespoons sugar | 2 tablespoons sea salt |
| 10 cups all-purpose flour, plus more for kneading | Fresh ricotta, for serving |
| | Pistachio pesto, for serving (see right) |

- Mix the warm water, yeast and sugar in a medium bowl. Let sit about 15 minutes for the yeast to bloom.
- In a stand mixer with a hook attachment, combine the flour, ½ cup of the olive oil, the kosher salt and yeast mixture and mix on medium speed until well incorporated, about 2 minutes. Turn the mixer to medium high and continue to knead the dough until smooth, 6 to 7 minutes.
- Sprinkle a clean work surface liberally with flour. Turn out the dough onto the surface and knead by hand until smooth and elastic, 3 to 4 minutes. Coat the mixer bowl with olive oil. Return the dough to the bowl, cover tightly with plastic wrap and let rest in a warm place until doubled in size, about 1 hour.
- Coat a 13-by-18-inch rimmed baking sheet with the remaining ½ cup olive oil. Turn out the proofed dough onto the baking sheet and press out all the way to the edges. Use your fingertips to poke holes in the dough. Sprinkle with sea salt. Cover loosely with plastic wrap and let rise in a warm place until almost doubled in size, about 1 hour.
- Preheat the oven to 425°. Uncover the dough and bake until golden brown, about 40 minutes. Serve with ricotta and pistachio pesto.



PISTACHIO PESTO

Pulse ¼ cup chopped roasted pistachios, 2 tablespoons each lemon zest and pistachio oil (or olive oil), 1 tablespoon each chopped parsley and mint and a pinch of red pepper flakes in a food processor to combine. Slowly add 1½ cups extra-virgin olive oil (the good stuff) while pulsing until fully incorporated, about 1 minute. Transfer the pesto to a bowl; season with salt. Stir in another ¼ cup chopped pistachios. Makes 2 cups.

MADE IN TRENTINO, ITALY.

DRINK MEZZACORONA RESPONSIBLY

TRENTINO



The essence of Northern Italy's Alpine micro-climates is captured in this rich wine that transports you to Trentino with just one taste. An elegant expression of our beautiful land.



CELEBRATE YOUR MEZZACORONA MOMENT.



Certified sustainable quality, from the vineyards to the wine.

www.mezzacorona.it @mezzacoronawine
#WeAreMezzacorona #MadeInTrentinoItaly



At home with...
**VALERIE
BERTINELLI**

The Los Angeles-based star gives us a tour.

PHOTOGRAPHS BY JESSICA SAMPLE



HAIR: KIM URGEL; MAKEUP: PATTI BORTOLI

When Valerie Bertinelli remodeled her house in Studio City, CA, white walls were not part of the plan: The host of *Valerie's Home Cooking* and her husband, Tom, decorated their entire place with bold colors, including a deep-blue dining room, a striking red living room and a red-accented library. Valerie is also big on comfort, so she and Tom created lots of nooks—indoors and out—for lounging, and she furnished the library with oversized chairs where she can cozy up with her five cats and dog, Luna. "I needed a space to sit and read and be with my animals," she says. "It's my favorite room in the house after the kitchen—it lets me take care of myself for just a couple minutes a day."



In the Know

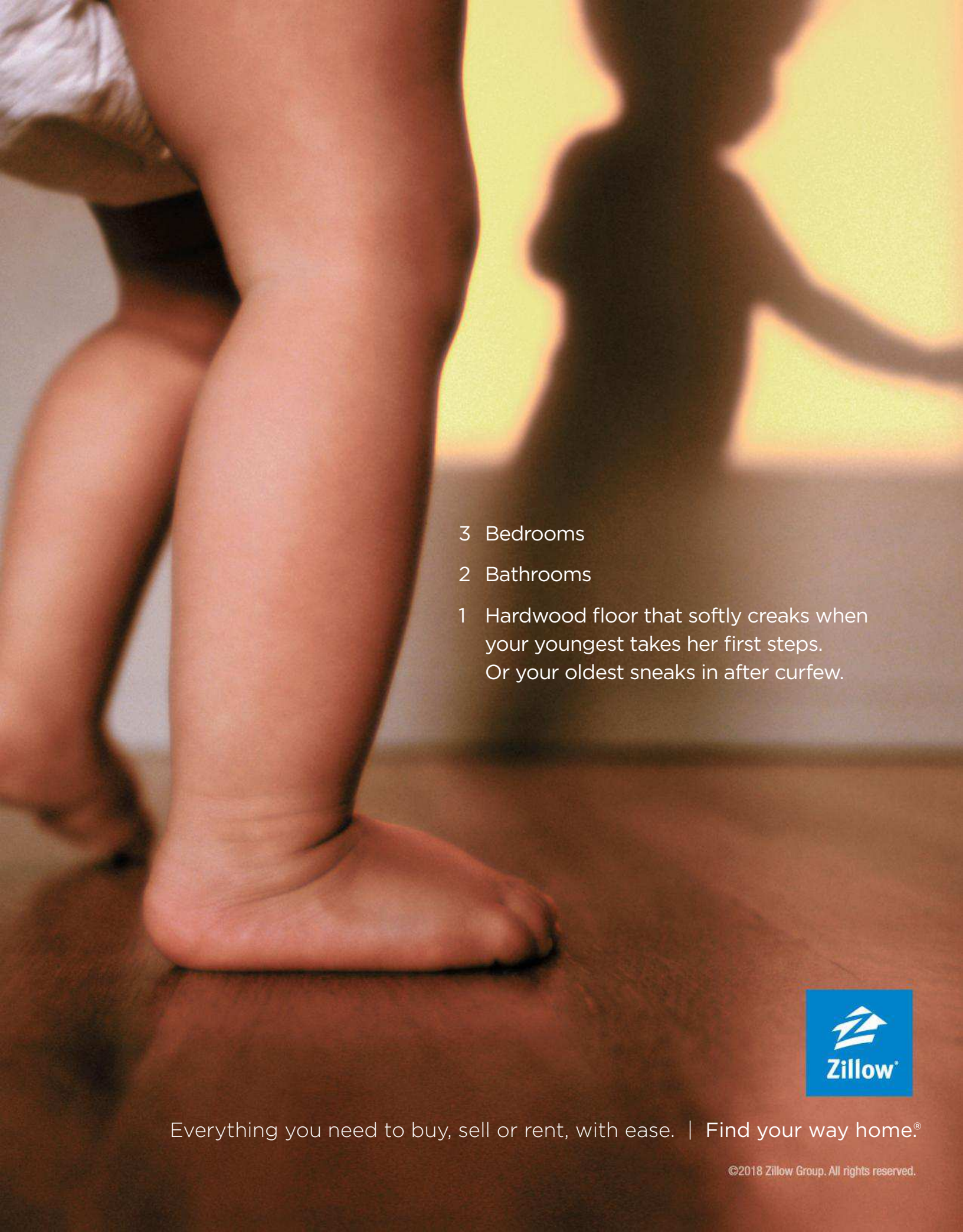
DINING ROOM

Visitors can see the dining room from the front door, which means everyone catches a glimpse of one of Valerie's favorite finds: a set of nine pictures of cows by artist Glen Wexler. The mahogany dining table pulls out to twice the size, perfect for when Valerie hosts her book group. She loves dramatic lighting, so she added a chandelier from Restoration Hardware. "It's supposed to be in a bedroom, but I don't believe in firm decorating rules," she says.



LIVING ROOM

Valerie wanted the living room to feel traditional but with fun patterns and colors. Her designer, Lars Anderson, found furniture based on pieces she loved in her previous home, then he added patterned crewel pillows and a vintage rug. Valerie decorated the room with family snapshots and vintage art. "I love finding paintings at antiques shops—they have beautiful frames and don't cost a lot," she says.

- 
- 3 Bedrooms
 - 2 Bathrooms
 - 1 Hardwood floor that softly creaks when your youngest takes her first steps. Or your oldest sneaks in after curfew.



Everything you need to buy, sell or rent, with ease. | Find your way home.®

In the Know

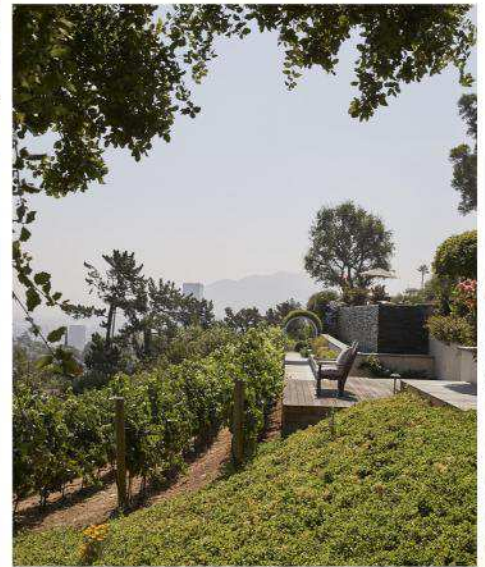


LIBRARY

Part of the renovation involved doubling the size of the library. "I always wanted a place that was big enough for all my books so I never had to throw any away," Valerie says. Her wood shelves are packed with cookbooks, old scripts, yoga guides and photo albums. She designed the room around the red chandelier, which meant reupholstering vintage chairs in red leather and installing red-shaded sconces. Valerie spends mornings here sipping coffee and doing the crossword, and evenings drinking wine and reading.

GROUNDS

The house sits on an acre, but only a small section of the land is flat. Valerie put that part to good use with an infinity pool that she can see from her dining room and kitchen. She also built an outdoor pizza oven and entertaining area that she lovingly calls "the pavilion." The hilly areas of her property are planted with grape vines, and she and Tom are working to bottle their second batch of wine. "That's his baby," she says.



SANDWICHES CAN'T RESIST THE GREAT TASTE OF HEINZ

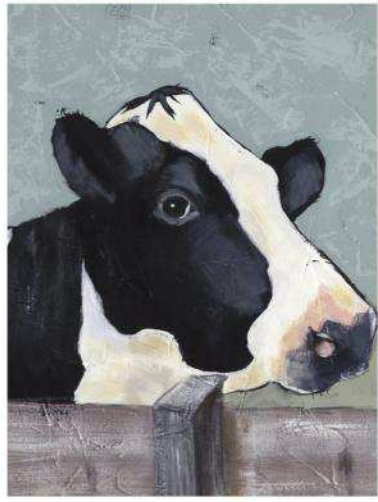
UPGRADE TO DELICIOUSLY CREAMY
HEINZ REAL MAYONNAISE



HEINZ
ESTD 1869 ESTD

Get the Look

Pick up some of Valerie's finds for your own home.



After seeing Glen Wexler's cow pictures at his gallery, Valerie told the artist, "I'm going to build a wall just for your cows"—and she did. Get your own cow art with this **Holstein Cow I Print by Jade Reynolds**. From \$15; art.com

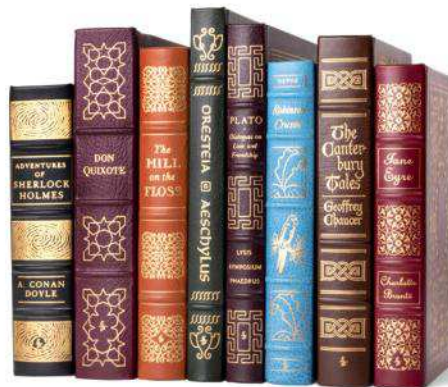


Valerie fell in love with her red chandelier at ABC Carpet & Home in New York City a decade ago, but she waited until it went on sale two years later to buy it. Hampton Bay's **Maria Theresa Red Acrylic Chandelier** has a similar look. \$50; homedepot.com



VALERIE
KEEPS HER
CANDLESTICKS
HERE.

Valerie collects candlesticks like this **Mikasa 2-Piece Candlestick Holder Set**. Some came from the set of *Hot in Cleveland*; she costarred in the TV Land sitcom from 2010 to '15. \$30; kohls.com



Since the 1980s, Valerie has been buying classic leather-bound novels like *Moby-Dick* and *Jane Eyre* every month. Thirty years later, she has finally completed her collection. Build your own set quickly with these **Modern Leather Books by the Foot**. \$300; juniperbooks.com



Valerie's designer, Lars Anderson, found throw pillows in colors and patterns like this **Crewel Embroidered Medallion Pillow**. \$134; ethanallen.com

ZERO GRAVITY

 N450-2



BEHR THROUGH IT ALL

Disaster proof durability. Long lasting color.
All for a great price. Behr.com/PremiumPlus

Exclusively at



THERE ARE NO SHORTCUTS TO MAKING EXCEPTIONAL ICED TEA.

As a Tea Master, I insist that our tea leaves are gently rolled
and brewed in smaller batches for smooth, delicious iced tea.

Alex White

Alex White, Pure Leaf Tea Master



Pure Leaf.
Our Thing is Tea.

Fun Cooking

Special
Chocolate
Section

By the Spoonful

This section is packed with cakes, cookies and more, but sometimes you just want your chocolate by the spoonful. Try the Brazilian treat called brigadeiro, a three-ingredient fudge. Combine one 14-ounce can condensed milk, 3 tablespoons unsweetened cocoa powder and 1 tablespoon butter in a saucepan and cook over medium-low heat, whisking constantly, until very thick, about 15 minutes. Let cool to room temperature, then scoop out spoonfuls and dip in sprinkles.

Which side are you on?

We asked Food Network fans where they stand on chocolate: milk or dark?

56%
Milk
Chocolate

44%
Dark
Chocolate

MALTED MILK CHOCOLATE PUDDING

ACTIVE: 20 min | TOTAL: 20 min (plus 4-hr chilling) | SERVES: 4

- 1 large egg
 - 1¾ cups 2% milk
 - ⅓ cup plus 1 tablespoon chocolate malted milk powder
 - 2 tablespoons cornstarch
 - 4 ounces milk chocolate, chopped
 - 1 teaspoon pure vanilla extract
 - ½ cup cold heavy cream
- Chopped malted milk balls, for topping

1. Whisk the egg in a medium bowl. Whisk the milk, ⅓ cup malted milk powder and the cornstarch in a medium saucepan until smooth. Bring to a simmer over medium heat, whisking, until slightly thickened, about 4 minutes (the mixture will look like heavy cream). Remove from the heat and whisk about ½ cup of the hot milk mixture into the beaten egg, then whisk the egg mixture into the remaining milk in the pan. Cook over medium heat, whisking, until thickened, about 2 minutes (the whisk should leave a thick trail when dragged). Remove from the heat. Add the chopped chocolate and vanilla and whisk until smooth.

2. Divide the pudding among 4 ramekins or small bowls. Place a piece of plastic wrap directly on the surface of each and refrigerate until set, at least 4 hours or overnight.

3. Whisk the heavy cream with the remaining 1 tablespoon malted milk powder in a medium bowl until soft peaks form. Top the pudding with the whipped cream and malted milk balls.

MOCHA DARK CHOCOLATE PUDDING

ACTIVE: 30 min | TOTAL: 30 min (plus 4-hr chilling) | SERVES: 4

- 2 large egg yolks
- 3 tablespoons coffee liqueur (such as Kahlúa); optional
- 2 cups whole milk
- ½ cup granulated sugar
- 3 tablespoons unsweetened Dutch-process cocoa powder
- 2 tablespoons cornstarch
- ¼ teaspoon salt
- 4 ounces bittersweet chocolate, chopped
- 1 tablespoon unsalted butter
- 1½ teaspoons pure vanilla extract
- ½ cup cold heavy cream
- 1 tablespoon confectioners' sugar

Chopped chocolate-covered espresso beans, for topping

1. Whisk the egg yolks and 2 tablespoons coffee liqueur in a medium bowl. Whisk the milk, granulated sugar, cocoa powder, cornstarch and salt in a medium saucepan until smooth. Bring to a simmer over medium heat, whisking occasionally, until slightly thickened, about 8 minutes. Remove from the heat and whisk about ½ cup of the hot milk mixture into the beaten eggs, then whisk the egg mixture into the remaining milk in the pan. Cook over medium heat, whisking, until thickened, about 5 minutes (the whisk should leave a thick trail when dragged). Remove from the heat. Add the chopped chocolate and whisk until smooth, then whisk in the butter and 1 teaspoon vanilla.

2. Divide the pudding among 4 ramekins or small bowls. Place a piece of plastic wrap directly on the surface of each and refrigerate until set, at least 4 hours or overnight.

3. Whisk the heavy cream with the confectioners' sugar in a medium bowl until soft peaks form. Add the remaining 1 tablespoon coffee liqueur and ½ teaspoon vanilla and whisk until combined. Top the pudding with the whipped cream and chocolate-covered espresso beans.

Maximus,
you're fanning at a 2,
I need you at a 10.

INTRODUCING 3 NEW DECADENT M&M'S® FLAVORS



VOTE FOR YOUR FAVORITE!

FLAVORVOTE.MMS.COM

Kitchen Mysteries

WHAT KIND
OF COCOA
POWDER
SHOULD YOU
BE USING?

Cocoa powder comes in two basic forms—natural and Dutch process—and knowing when to use which can mystify even experienced bakers. Both are made from cacao beans, but Dutch-process cocoa goes through another step: It's treated with alkali to neutralize the acid that naturally exists in cocoa powder. This changes the flavor and affects the way the cocoa reacts with leaveners in baked goods. Why does this matter? It means the two aren't always interchangeable in recipes. Here we break down the differences.

	LABEL	AVAILABILITY	COLOR	FLAVOR	BEHAVIOR
	Ingredient list should say "pure cocoa powder"; not all labels say "natural."	Widely available	Lighter brown	Slightly more bitter and harsh than Dutch process	It's acidic, like chocolate, so it reacts with baking soda to leaven baked goods.
	Label may say "alkalized" or "cocoa processed with alkali."	Not available in all stores; more expensive per ounce than most natural cocoas.	Darker brown	Smoother and richer than natural cocoa	It's neutral (same pH as water), so it won't react with baking soda in a recipe.

WHEN TO USE WHAT

NATURAL

This is the default or standard type of cocoa. Use it anytime a recipe calls for cocoa powder and doesn't specify the type. You can also use natural cocoa powder in recipes that call for Dutch-process cocoa—just note that the resulting flavor might be slightly different.

GOLDEN RULE: If a baked good calls for cocoa and baking soda, use natural cocoa powder. The acidity in the cocoa is necessary to activate the baking soda and work as a leavener.

DUTCH PROCESS

Use this type of cocoa in no-bake treats like hot cocoa and pudding, as well as in recipes that specifically call for Dutch-process cocoa. These recipes are typically leavened with baking powder instead of baking soda.

TURN COCOA INTO BAKING CHOCOLATE!

You can use cocoa powder in place of unsweetened baking chocolate when a recipe calls for melting the bars: Just mix 3 tablespoons cocoa powder (any kind) with 1 tablespoon butter, vegetable oil or shortening for every ounce of unsweetened baking chocolate needed.

The Dark Side

Several brands, including Hershey's, now make "dark" cocoa powder, which gives baked goods an amazing dark color and intense chocolate flavor. These dark cocoa powders are usually a mix of natural and Dutch process, so you can use them in almost any recipe. Pure "black" cocoa powder, sold at specialty stores, is different: The color is even more intense, but like Dutch-process cocoa, it's not acidic, so it won't react with baking soda.



NEW



**GOT
SENSITIVE
TEETH?
TRY NEW
LISTERINE[®]
SENSITIVITY.**

**BLOCK TOOTH SENSITIVITY AT THE SOURCE,^{*}
SO COLD FOODS ARE COOL AGAIN.**

*Via blocked dentin tubules.
Use only as directed.
©Johnson & Johnson Consumer Inc. 2018

BRING OUT THE BOLD™

THE PROS ON Chocolate

We asked experts around the country for their best tips and tricks.

"I like to melt chocolate and spread a thin layer on parchment, let it solidify, then break it up and add it to cookie dough. It gives you ribbons of chocolate in your cookies!"

Mindy Segal
Mindy's HotChocolate, Chicago



"To melt chocolate and butter together, chop the chocolate and put it in a bowl and, separately, heat the butter in a saucepan until it's completely melted. Pour it over the chocolate and stir."

Joanne Chang
Flour Bakery + Cafe,
Boston



"When melting chocolate to dip fruit like strawberries into, add a teaspoon or two of olive, coconut, hazelnut or almond oil for every four ounces of chocolate. The oil adds flavor and softens the chocolate."

Bill Yossef
Perfect Pie,
Long Island City, NY



"Milk chocolate goes well with spices because it's mild and the flavor doesn't compete. One way to try this: Add some cardamom and milk chocolate chips to a batch of muffins."

David Lebovitz
Author, *The Perfect Scoop*



"Good-quality white chocolate is amazing on a cheese board. It's great with salty and nutty things—and it's a good conversation piece."

Alexandra Clark
Bon Bon Bon,
Detroit



"Caramelizing white chocolate gives it a nice toffee-like flavor. Roast chopped white chocolate—one that's 30 percent or more cocoa butter—in a baking dish in a 250° oven, frequently stirring and smoothing it out, until it becomes golden. Use it to make ganache or hot chocolate, or let it firm up and sprinkle it into cookies."

Dominique Ansel Dominique Ansel Bakery, New York City



"I like to make ganache with red wine. I use a dry wine like Côtes de Provence because you need to start with something flavorful. Whisk it into the heavy cream before combining with the chocolate for a rich flavor."

Jacques Torres
Jacques Torres
Chocolate,
New York City



"Ditch the chocolate chips in your favorite recipe and use really good chocolate instead. I like to chop bar chocolate into irregular-size pieces, which makes cookies more interesting—every bite is different."

Dorie Greenspan Author, *Dorie's Cookies*



"Ganache is so versatile—I use it in truffles, but you could try it on cakes and ice cream—and it's easy to make. Break up chocolate bars and put them in a bowl. Boil just enough heavy cream to cover completely, then pour over the chocolate and let it sit for three or four minutes before stirring."

Shawn Askinosie
Askinosie Chocolate,
Springfield, MO



"Coffee has an amazing ability to intensify and deepen chocolate flavor. Add up to one tablespoon instant espresso powder to your favorite cookie, brownie or cake recipe for seriously chocolaty results!"

Erin Jeanne McDowell
Author, *The Fearless Baker*



"Don't throw out bloomed chocolate. That's when it has a dusty coating and turns into crumbs in your mouth. It actually melts faster than regular chocolate, so it's great for hot chocolate."

Greg D'Alesandre
Dandelion Chocolate,
San Francisco



FOR SERIOUS CHOCOLATE LOVERS

"Make **crostini** with dark chocolate for a snack. Just toast some baguette slices, brush them with extra-virgin olive oil, drizzle with melted chocolate and throw on some flaky sea salt."

Alice Medrich
Author, *Seriously Bitter Sweet* and *Gluten-Free Flavor Flours*

"One of my favorite sauce recipes combines dark chocolate with **aged balsamic vinegar**: Reduce ½ cup aged balsamic by half, then add ½ ounce chopped 85 percent chocolate. Let it melt for about 30 seconds, then stir until smooth. For extra sweetness, add ½ teaspoon honey with a pinch of salt. Drizzle over steak or glazed carrots."

Debra Music Theo Chocolate, Seattle

"Cocoa nibs are underutilized and they work almost anywhere. Put them in cookies, brownies, quick breads, on ice cream, or in granola for breakfast. I also like to put them on a **salad** with bitter greens for contrast and a subtle crunch."

Michael Laiskonis Institute of Culinary Education, New York City

"If you need to butter and flour a pan for a chocolate cake, use a mixture of flour and cocoa powder instead of flour alone, which can make the outside of your cake look blotchy."

Gale Gand
Author, *Chocolate and Vanilla*



Fudge IT!

Everything tastes better with chocolate sauce! Make the classic version or try one of these fun flavors.



CLASSIC HOT FUDGE

ACTIVE: 10 min | TOTAL: 10 min | MAKES: 2 cups

- 8 ounces semisweet chocolate, chopped
- $\frac{3}{4}$ cup heavy cream, plus more for reheating
- 4 tablespoons unsalted butter
- $\frac{1}{4}$ cup light corn syrup
- 2 tablespoons packed light brown sugar
- 2 tablespoons unsweetened cocoa powder
- $\frac{1}{8}$ teaspoon kosher salt
- 1 teaspoon pure vanilla extract

1. Combine the chocolate, heavy cream, butter, corn syrup, brown sugar, cocoa powder and salt in a small saucepan over medium heat. Cook, stirring often, until the chocolate is melted and smooth, about 5 minutes. (Do not simmer or the chocolate may scorch and taste bitter; reduce the heat if needed.)
2. Remove from the heat and stir in the vanilla. Let cool slightly. Refrigerate up to 1 week; reheat in a small saucepan over low heat or microwave in 30-second intervals, thinning with more heavy cream if needed.

HOT FUDGE VARIATIONS



Peanut Butter

Use milk chocolate instead of semisweet along with $\frac{1}{3}$ cup creamy peanut butter; increase the heavy cream to 1 cup and the brown sugar to $\frac{1}{4}$ cup. Stir in $\frac{1}{2}$ cup chopped salted roasted peanuts at the end.



Butterscotch

Use half semisweet and half milk chocolate along with $\frac{2}{3}$ cup butterscotch chips; increase the butter to 6 tablespoons.



Tropical Raspberry

Add $\frac{1}{3}$ cup seedless raspberry jam with the chocolate. Replace the butter with coconut oil and omit the corn syrup and brown sugar. Use coconut extract instead of vanilla.



Cherry-Almond

Add $\frac{1}{3}$ cup cherry jam with the chocolate. Omit the corn syrup and brown sugar. Use $\frac{1}{2}$ teaspoon almond extract instead of vanilla.



Spicy Orange

Add $\frac{1}{3}$ cup orange marmalade and $\frac{1}{2}$ teaspoon chipotle chile powder with the chocolate. Omit the corn syrup and brown sugar. Add $\frac{1}{4}$ teaspoon orange extract with the vanilla.



Hazelnut-Mocha

Use milk chocolate instead of semisweet along with $\frac{2}{3}$ cup chocolate-hazelnut spread and 1 tablespoon instant espresso powder. Omit the corn syrup, brown sugar and vanilla. Stir in 2 tablespoons hazelnut liqueur at the end.

ONLY
88
CALORIES

NO
SUGAR

PASSION FRUIT

LEMON LIME

STRAWBERRY KIWI

BLITZ-WEINHARD BREWING CO.
Since
1856



HENRY'S
*Hard Sparkling
Water*

GOOD. LIGHT. FUN.

CONTAINS ALCOHOL.

ENJOY RESPONSIBLY.

©2018 BLITZ-WEINHARD BREWING CO., MEMPHIS, TN *FLAVORED SPARKLING MALT BEVERAGE
Per 12oz Lemon Lime: Cal 88, Carbs 1.7g, Fat 0g, Protein <1g. Per 12oz Passion Fruit & Strawberry Kiwi: Cal 88, Carbs 1.6g, Fat 0g, Protein <1g

CHOCOLATE-
RASPBERRY
No. 12



50

CHOCOLATE CHIP COOKIES

There's something for everyone
in this big batch of recipes!

PHOTOGRAPHS BY RYAN DAUSCH

FOOD STYLING: CHRISTINE ALBANO



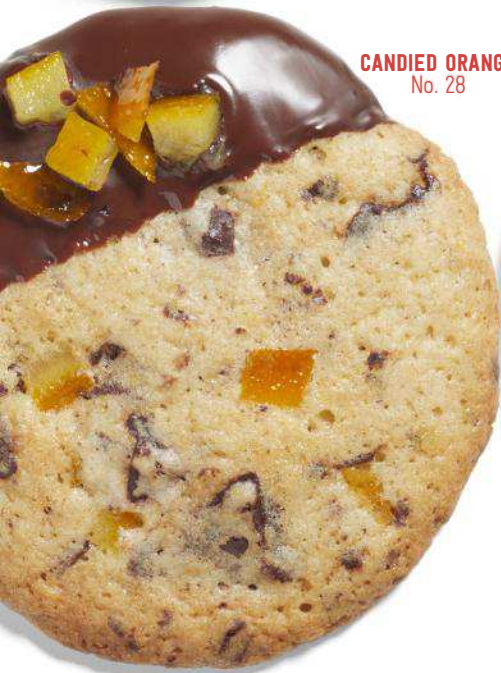
CARAMEL CORN
No. 7



CHOCOLATE-HAZELNUT
No. 1



DIPPED MOCHA
No. 6



CANDIED ORANGE
No. 28



CHILE-SPICED
No. 29



RED VELVET-WHITE CHOCOLATE
No. 43



S'MORES
No. 2



SNACK ATTACK
No. 8



CHOCOLATE-MINT
No. 27

ADVERTISEMENT

THE ORIGINAL RETURNS



THE CHAIRMAN
"MASTER OF CEREMONIES"

Food Network, Spring Baking Championship, and their respective logos are trademarks of Television Food Network, G.P. © 2018 Television Food Network, G.P. All rights reserved.



IRON CHEF

AMERICA

ALTON BROWN
"MASTER OF CULINARY"

WEDNESDAYS 9/8c
ALL NEW MAY 16

Also Available on the **Food Network App**





50

CHOCOLATE
CHIP
COOKIES



Basic Chocolate Chip Cookies

CHEWY ACTIVE: 25 min | TOTAL: 50 min | MAKES: about 24

1½ cups all-purpose flour
¾ teaspoon baking soda
½ teaspoon salt
1¼ sticks (10 tablespoons) unsalted butter, at room temperature
1 cup packed light brown sugar
1 large egg, at room temperature
1 teaspoon pure vanilla extract
1 cup semisweet chocolate chips or chunks

1. Preheat the oven to 375°. Whisk the flour, baking soda and salt in a medium bowl. In a large bowl, beat the butter and brown sugar with a mixer on medium-high speed until pale and fluffy, 4 minutes. Beat in the egg and vanilla. Reduce the mixer speed to low and beat in the flour mixture until just combined. Stir in the chocolate chips.
2. Roll the dough into 1½-inch balls; arrange 2 inches apart on parchment-lined baking sheets. Bake until set around the edges, 12 to 15 minutes. Let cool 10 minutes on the pans, then transfer to a rack.

CRISPY ACTIVE: 25 min | TOTAL: 55 min | MAKES: about 36

1½ cups all-purpose flour
1 teaspoon baking soda
¾ teaspoon salt
1 stick unsalted butter, at room temperature
1 cup superfine sugar
¼ cup packed dark brown sugar
¼ cup vegetable oil
1 teaspoon water
1 teaspoon pure vanilla extract
2 large eggs, at room temperature
1½ cups semisweet chocolate chips

1. Preheat the oven to 350°. Whisk the flour, baking soda and salt in a medium bowl. In a large bowl, beat the butter, superfine sugar, brown sugar and vegetable oil with a mixer on medium speed until creamy, 2 to 4 minutes. Beat in the water and vanilla until smooth. Beat in the eggs, one at a time. Reduce the mixer speed to low and beat in the flour mixture until just combined. Stir in the chocolate chips.
2. Drop heaping tablespoonfuls of dough 3 inches apart onto parchment-lined baking sheets. Bake until golden brown, 15 to 20 minutes. Let cool on the pans.

CAKEY ACTIVE: 25 min | TOTAL: 1½ hr | MAKES: about 36

2 cups all-purpose flour
½ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
1 stick unsalted butter, at room temperature
½ cup granulated sugar
½ cup packed light brown sugar
2 large eggs, at room temperature
1 teaspoon pure vanilla extract
¼ cup sour cream
1½ cups semisweet chocolate chips

1. Preheat the oven to 375°. Whisk the flour, baking soda, baking powder and salt in a medium bowl. In a large bowl, beat the butter, granulated sugar and brown sugar with a mixer on medium-high speed until pale and fluffy, 3 minutes. Beat in the eggs, one at a time, then the vanilla. Reduce the mixer speed to low; beat in half of the flour mixture until just combined. Beat in the sour cream, then the remaining flour mixture. Stir in the chocolate chips. Chill, 30 minutes to 1 hour.
2. Drop heaping tablespoonfuls of dough 2 inches apart onto parchment-lined baking sheets. Bake, one baking sheet at a time, until the cookies are puffed and the edges are set, 8 to 12 minutes. Let cool 5 minutes on the pans, then transfer to a rack.

50 Chocolate Chip Cookies

TIPS AND TRICKS

- Use room-temperature eggs—the dough will be easier to combine. If you're short on time, place the eggs in a bowl of warm water for 5 to 10 minutes.
- Use an ice cream scoop to evenly portion dough.
- Leave 2 to 3 inches of space between each scoop of dough on the baking sheets—the cookies will spread a bit.
- Bake cookies in the upper and lower thirds of the oven and switch the position of the pans halfway through.
- Don't overbake—cookies will set as they cool.

CHEWY

1. CHOCOLATE-HAZELNUT Make Chewy Chocolate Chip Cookies, melting the butter and adding $\frac{1}{2}$ cup chocolate-hazelnut spread. Use only $\frac{1}{2}$ cup brown sugar. Stir in $\frac{1}{2}$ cup chopped toasted hazelnuts with the chocolate chips.

2. S'MORES Make Chewy Chocolate Chip Cookies, using only $1\frac{1}{4}$ cups flour; add $\frac{1}{2}$ cup finely ground graham crackers to the flour mixture. Use milk chocolate chips instead of semisweet. Pipe marshmallow cream on the warm cookies; let set.

3. MEXICAN CHOCOLATE Make Chewy Chocolate Chip Cookies, using only $1\frac{1}{4}$ cups all-purpose flour, plus $\frac{1}{3}$ cup almond flour; add $\frac{1}{2}$ teaspoon cinnamon to the flour mixture. Use dark brown sugar instead of light. Replace the chocolate chips with chopped Mexican chocolate.

4. MACADAMIA NUT Make Chewy Chocolate Chip Cookies, replacing the semisweet chocolate chips with $\frac{1}{2}$ cup each milk chocolate chips, white chocolate chips and chopped salted macadamia nuts.

5. MALTED MILK Make Chewy Chocolate Chip Cookies, adding $\frac{3}{4}$ cup malted milk powder to the flour mixture; omit the salt. Use only $\frac{1}{2}$ cup brown sugar; use 1 tablespoon vanilla. Replace the semisweet chocolate chips with $\frac{3}{4}$ cup each milk chocolate chips and chopped crispy chocolate bars.

6. DIPPED MOCHA Make Chewy Chocolate Chip Cookies, using dark brown sugar; beat in 1 tablespoon instant espresso powder with the butter. Stir in $\frac{1}{2}$ cup chopped chocolate-covered espresso beans with the chocolate chips. Make the dip: Melt 4 ounces chopped semisweet chocolate with $\frac{1}{4}$ cup heavy cream and 1 tablespoon instant espresso powder. Dip the cooled cookies halfway and let set.

7. CARAMEL CORN Make Chewy Chocolate Chip Cookies, using only $\frac{1}{2}$ cup brown sugar along with $\frac{1}{2}$ cup dulce de leche. Replace the semisweet chocolate chips with $\frac{1}{2}$ cup each milk chocolate chips and chocolate chunks. Drizzle the cooled cookies with dulce de leche and top with chopped caramel corn.



8. SNACK ATTACK Make Chewy Chocolate Chip Cookies, stirring in 1 cup lightly crushed potato chips and $\frac{1}{2}$ cup broken pretzels with the chocolate chips. Bake 15 to 16 minutes.

50 Chocolate Chip Cookies

9. GIANT SALTED CARAMEL Make Chewy Chocolate Chip Cookies; stir in $\frac{1}{2}$ cup chopped toasted walnuts with the chocolate chips. Pat the dough into a buttered 10-inch cast-iron skillet, then press in 12 chocolate-covered chewy caramels. Sprinkle with flaky sea salt. Bake at 375° until a toothpick inserted into the center comes out clean, about 30 minutes. Cool.

10. CRANBERRY-PECAN Make Chewy Chocolate Chip Cookies, using $\frac{2}{3}$ cup each semisweet chocolate chips and milk chocolate chips; stir in $\frac{2}{3}$ cup each rolled oats, sweetened shredded coconut, dried cranberries and chopped pecans. Drop $\frac{1}{4}$ cupfuls of dough (about 10) onto parchment-lined baking sheets. Bake at 350° , 20 to 25 minutes.

11. BLUEBERRY-CORNMEAL Make Chewy Chocolate Chip Cookies, using only $1\frac{1}{4}$ cups flour, plus $\frac{3}{4}$ cup yellow cornmeal. Use $\frac{1}{2}$ cup each chocolate chips and fresh blueberries. Roll the balls of dough in turbinado sugar before baking.



12. CHOCOLATE-RASPBERRY Make Chewy Chocolate Chip Cookies, adding $\frac{1}{4}$ cup dark cocoa powder to the flour mixture. Use only $\frac{3}{4}$ cup semisweet chocolate chips; stir in $\frac{1}{2}$ cup each white chocolate chips and lightly crushed freeze-dried raspberries.

13. CREAM CHEESE-STUFFED STRAWBERRY Mix 6 ounces softened cream cheese with $\frac{1}{4}$ cup confectioners' sugar and 1 teaspoon vanilla until smooth; freeze until firm, about 1 hour. Make Chewy Chocolate Chip Cookies, stirring in $\frac{3}{4}$ cup chopped freeze-dried strawberries. Flatten each ball of dough, place 1 teaspoon of the cream cheese mixture in the center, then form the dough around it, rolling until smooth.

14. PEANUT-RAISIN Make Chewy Chocolate Chip Cookies, replacing the semisweet chocolate chips with $\frac{1}{2}$ cup each milk chocolate chips, bittersweet chocolate chips, dark chocolate chips, raisins and salted peanuts.

15. OATMEAL RAISIN Make Chewy Chocolate Chip Cookies, using only $1\frac{1}{4}$ cups flour; add 1 cup rolled oats and $\frac{1}{2}$ teaspoon cinnamon to the flour mixture. Stir in $\frac{1}{2}$ cup golden raisins with the chocolate chips.

16. GINGER-MOLASSES Make Chewy Chocolate Chip Cookies, adding $\frac{1}{2}$ teaspoon each ground ginger and cinnamon and $\frac{1}{8}$ teaspoon ground cloves to the flour mixture. Replace the light brown sugar with $\frac{1}{2}$ cup dark brown sugar, $\frac{1}{4}$ cup granulated sugar and 3 tablespoons molasses. Stir in $\frac{1}{2}$ cup chopped crystallized ginger with the chocolate chips. Roll the balls of dough in turbinado sugar before baking.

17. HONEY-ALMOND Make Chewy Chocolate Chip Cookies, using only $\frac{1}{4}$ cup brown sugar, plus $\frac{1}{4}$ cup honey. Use 2 teaspoons vanilla. Stir in $\frac{1}{2}$ cup toasted sliced almonds with the chocolate chips.

18. BUTTERSCOTCH-PECAN Make Chewy Chocolate Chip Cookies, replacing the semisweet chocolate chips with $\frac{3}{4}$ cup butterscotch chips and $\frac{1}{2}$ cup each bittersweet chocolate chips and chopped pecans.

50 Chocolate Chip Cookies

19. BOURBON-BROWN BUTTER Make Chewy Chocolate Chip Cookies, browning the butter in a skillet over medium heat, swirling, 8 to 10 minutes; let cool. Replace the light brown sugar with $\frac{3}{4}$ cup dark brown sugar and $\frac{1}{4}$ cup granulated sugar. Beat in 2 tablespoons bourbon with the vanilla. Replace the chocolate chips with chopped dark chocolate.

20. CINNAMON SUGAR Make Chewy Chocolate Chip Cookies, using milk chocolate chips instead of semisweet. Roll the balls of dough in cinnamon sugar before baking. Whisk $\frac{1}{3}$ cup confectioners' sugar with 1 teaspoon water and $\frac{1}{4}$ teaspoon vanilla; drizzle over the cooled cookies.

21. TROPICAL Make Chewy Chocolate Chip Cookies, adding 2 tablespoons dark rum and $\frac{1}{2}$ teaspoon coconut extract with the vanilla. Replace the semisweet chocolate chips with $\frac{1}{2}$ cup each milk chocolate chips and white chocolate chips; stir in 1 cup chopped candied pineapple.

22. WHOLE WHEAT Make Chewy Chocolate Chip Cookies, using 1 cup all-purpose flour and $\frac{1}{2}$ cup whole-wheat flour; add 2 tablespoons wheat germ to the flour mixture. Use 1 tablespoon vanilla.

23. TAHINI Make Chewy Chocolate Chip Cookies, using only 1 stick butter. Beat in $\frac{1}{2}$ cup tahini before adding the egg.

24. RYE AND MILLET Make Chewy Chocolate Chip Cookies, using $\frac{1}{2}$ cup each all-purpose flour, whole-wheat flour and light rye flour and $\frac{1}{4}$ cup oat flour. Stir in $\frac{1}{2}$ cup dry millet with the chocolate chips.

25. TASSIES Make Chewy Chocolate Chip Cookies, replacing the chocolate chips with 4 ounces chopped semisweet chocolate. Divide heaping teaspoons among 36 buttered mini-muffin cups, filling each about two-thirds full. Bake as directed.

CRISPY

26. SALTED OLIVE OIL Make Crispy Chocolate Chip Cookies, replacing the vegetable oil with extra-virgin olive oil. Replace the semisweet chocolate chips with $1\frac{1}{4}$ cups bittersweet chocolate chips. Sprinkle with flaky salt before baking.

27. CHOCOLATE-MINT Make Crispy Chocolate Chip Cookies, adding $\frac{1}{4}$ cup dark cocoa powder to the flour mixture. Replace the vanilla with $\frac{1}{2}$ teaspoon peppermint extract. Replace the chocolate chips with roughly chopped mint chocolate. Melt 4 ounces chopped white chocolate with 2 teaspoons coconut oil, then stir in 1 to 2 drops green food coloring; drizzle over the cooled cookies.



28. CANDIED ORANGE Make Crispy Chocolate Chip Cookies, adding 1 teaspoon finely grated orange zest with the vanilla. Replace the chocolate chips with 4 ounces chopped bittersweet chocolate. Stir in $\frac{1}{4}$ cup chopped candied orange peel. Dip the cooled cookies into 12 ounces melted bittersweet chocolate and top with more chopped candied orange peel. Let set.

29. CHILE-SPICED Make Crispy Chocolate Chip Cookies, adding 2 teaspoons ancho chile powder and $\frac{1}{4}$ teaspoon cayenne to the flour mixture.

50 Chocolate Chip Cookies

30. SESAME Make Crispy Chocolate Chip Cookies, adding 3 tablespoons toasted sesame seeds to the flour mixture. Use 3 tablespoons vegetable oil and 1 tablespoon toasted sesame oil. Replace the chocolate chips with dark chocolate chunks.

31. COCONUT Make Crispy Chocolate Chip Cookies, replacing the vegetable oil with melted coconut oil. Add $\frac{1}{4}$ teaspoon coconut extract with the vanilla. Stir in $\frac{1}{2}$ cup unsweetened shredded coconut with the chocolate chips.

32. CRACKED BLACK PEPPER Make Crispy Chocolate Chip Cookies, adding 2 teaspoons coarsely ground black pepper to the flour mixture. Replace the chocolate chips with 8 ounces chopped bittersweet chocolate.

33. CARDAMOM Make Crispy Chocolate Chip Cookies, adding $\frac{1}{2}$ teaspoon ground cardamom to the flour mixture. Replace the water with orange blossom water. Use $\frac{3}{4}$ cup each semisweet chocolate chips and white chocolate chips.

34. CHAI Make Crispy Chocolate Chip Cookies, adding 2 tablespoons loose chai tea (from about 7 bags) to the flour mixture. Steep 1 chai tea bag in 3 tablespoons hot milk for 5 minutes, then whisk into 1 cup confectioners' sugar; drizzle over the cooled cookies.

35. MAPLE Make Crispy Chocolate Chip Cookies, using only 2 tablespoons brown sugar, plus 2 tablespoons pure maple syrup. Add 1 teaspoon maple extract with the vanilla. Use bittersweet chocolate chips instead of semisweet.

36. TOFFEE Make Crispy Chocolate Chip Cookies, replacing the brown sugar with $\frac{1}{4}$ cup golden syrup (such as Lyle's). Use $\frac{1}{2}$ cup each semisweet chocolate chips and milk chocolate chips; stir in $\frac{1}{2}$ cup toffee chips.

37. BEER-GLAZED Reserve 3 tablespoons beer from one 12-ounce bottle wheat beer. Simmer the remaining beer in a saucepan over medium heat until reduced to $\frac{1}{4}$ cup, 5 to 7 minutes; let cool. Make Crispy Chocolate Chip Cookies, using only 2 tablespoons brown sugar; add $\frac{1}{2}$ teaspoon finely grated orange zest. Omit the water and add the reduced beer. Replace the semisweet chocolate chips with 1 cup milk chocolate chips. Whisk 1 cup confectioners' sugar with the reserved 3 tablespoons beer; drizzle over the cooled cookies.

CAKEY

38. WHOOPIE PIE Make Cakey Chocolate Chip Cookies, using only $1\frac{3}{4}$ cups flour; add $\frac{1}{4}$ cup dark cocoa powder to the flour mixture. Replace the semisweet chocolate chips with $\frac{3}{4}$ cup each white chocolate chips and dark chocolate chips. Once cooled, flip over half the cookies and top each with a marshmallow. Bake at 350° until the marshmallows are soft, 3 minutes. Sandwich with the remaining cookies.

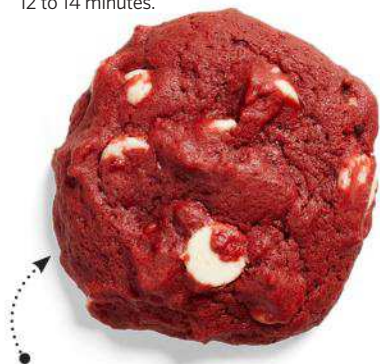
39. CHERRY-DARK CHOCOLATE Make Cakey Chocolate Chip Cookies, using only $1\frac{3}{4}$ cups flour; add $\frac{1}{4}$ cup dark cocoa powder to the flour mixture. Replace the chocolate chips with 1 cup chocolate chunks; stir in 1 cup dried cherries.

40. COOKIES AND CREAM Make Cakey Chocolate Chip Cookies, replacing the chocolate chips with $\frac{1}{2}$ cup mini chocolate chips; stir in $1\frac{1}{4}$ cups chopped chocolate sandwich cookies.

41. COOKIE BUTTER Make Cakey Chocolate Chip Cookies, using only $\frac{1}{4}$ cup brown sugar, plus $\frac{1}{2}$ cup speculoos (cookie butter). Use $\frac{3}{4}$ cup each semisweet chocolate chips and milk chocolate chips.

50 Chocolate Chip Cookies

42. PEANUT BUTTER AND JELLY Make Cakey Chocolate Chip Cookies, using an extra $\frac{1}{4}$ cup flour. Add $\frac{1}{3}$ cup peanut butter with the butter. Omit the sour cream. Replace the chocolate chips with $\frac{3}{4}$ cup mini chocolate chips. Make an indentation in the center of each dough scoop using the back of a measuring spoon and freeze until chilled, about 30 minutes. Fill each indentation with strawberry jam. Bake 12 to 14 minutes.



43. RED VELVET-WHITE CHOCOLATE Make Cakey Chocolate Chip Cookies, adding 2 tablespoons unsweetened cocoa powder to the flour mixture. Stir 2 teaspoons red gel food coloring into the sour cream. Use white chocolate chips instead of semisweet.

44. SWEET ALMOND Make Cakey Chocolate Chip Cookies, beating $\frac{1}{2}$ cup almond paste with the butter. Use $1\frac{1}{2}$ cups flour and $\frac{3}{4}$ teaspoon salt. Replace the vanilla with $\frac{1}{4}$ teaspoon almond extract; add 1 tablespoon amaretto. Omit the sour cream. Use only 1 cup chocolate chips; stir in 1 cup chopped salted almonds.

45. BANANA-WALNUT Make Cakey Chocolate Chip Cookies, adding $\frac{1}{2}$ teaspoon apple pie spice to the flour mixture. Replace the sour cream with 1 mashed banana. Stir in $\frac{1}{2}$ cup chopped toasted walnuts with the chocolate chips.

46. WALNUT-SWEET POTATO Roast 1 large sweet potato at 375° until tender, 1 hour; let cool, then peel and mash. Make Cakey Chocolate Chip Cookies, adding 1 teaspoon cinnamon to the flour mixture. Replace the sour cream with 1 cup of the mashed sweet potato. Use only $\frac{3}{4}$ cup chocolate chips and stir in $\frac{3}{4}$ cup chopped candied walnuts.

47. KEY LIME Make Cakey Chocolate Chip Cookies, using only $1\frac{3}{4}$ cups flour; add $\frac{1}{2}$ cup finely ground graham crackers to the flour mixture. Add 2 tablespoons Key lime juice, 1 teaspoon finely grated lime zest and 2 drops green food coloring with the vanilla. Omit the sour cream. Use $\frac{3}{4}$ cup each semisweet chocolate chips and white chocolate chips. Whisk $\frac{3}{4}$ cup confectioners' sugar with $1\frac{1}{2}$ tablespoons Key lime juice and $\frac{1}{4}$ teaspoon lime zest; drizzle over the cooled cookies.

48. LEMON Make Cakey Chocolate Chip Cookies, adding 1 tablespoon each finely grated lemon zest and juice with the vanilla. Replace the semisweet chocolate chips with $\frac{3}{4}$ cup each milk chocolate chips and white chocolate chips. Whisk $2\frac{1}{2}$ cups confectioners' sugar with $\frac{1}{4}$ cup lemon juice and a splash of water if needed; dip the cooled cookies halfway into the icing. Top with yellow sprinkles.

49. BIRTHDAY CAKE Make Cakey Chocolate Chip Cookies, using 1 tablespoon vanilla. Replace the semisweet chocolate chips with $\frac{3}{4}$ cup each milk chocolate chips and white chocolate chips; stir in $\frac{1}{4}$ cup rainbow sprinkles.

50. MATCHA-WHITE CHOCOLATE Make Cakey Chocolate Chip Cookies, adding 2 tablespoons matcha powder to the flour mixture. Use only $\frac{1}{2}$ teaspoon vanilla and add $\frac{1}{4}$ teaspoon almond extract. Replace the semisweet chocolate chips with 1 cup white chocolate chips.



ONE *and only*

Turn this one-bowl
chocolate cake batter
into three different desserts.



ONE-BOWL CHOCOLATE CAKE BATTER

MAKES: 1 layer cake, 1 sheet cake or 30 cupcakes

- 2 cups all-purpose flour
- 1¾ cups granulated sugar
- ¼ cup packed light brown sugar
- ¾ cup unsweetened cocoa powder
- 1½ teaspoons baking soda
- 1 teaspoon salt
- ¼ teaspoon baking powder
- 3 large eggs
- 1 cup whole milk
- ½ cup vegetable oil
- 1 tablespoon distilled white vinegar
- 2 teaspoons pure vanilla extract
- ¼ cup hot tap water

Mix the flour, granulated sugar, brown sugar, cocoa powder, baking soda, salt and baking powder in a large bowl with a mixer on low speed until combined. Add the eggs, milk, vegetable oil, vinegar and vanilla. Increase the speed to medium and beat until smooth, about 2 minutes. Beat in the hot water until smooth.

For a layer cake

- Brush two 9-inch round cake pans with vegetable oil, line with parchment, then brush with more oil and dust with flour.
- Divide the batter between the pans; tap against the counter to remove any air bubbles.
- Bake at 350° until a toothpick inserted into the centers of the cakes comes out clean, 40 to 45 minutes. Let cool 15 minutes in the pans, then turn out onto racks to cool completely; discard the parchment.

For a sheet cake

- Line a 9-by-13-inch baking dish with foil and brush with vegetable oil.
- Pour the batter into the pan; tap against the counter to remove any air bubbles.
- Bake at 350° until a toothpick inserted into the center of the cake comes out clean, 40 to 45 minutes. Let cool completely in the pan.

For cupcakes

- Line 30 muffin cups with paper liners.
- Pour the batter into the muffin cups, filling them about halfway. Tap the pans against the counter to remove any air bubbles.
- Bake at 350° until a toothpick inserted into the centers of the cupcakes comes out clean, 20 to 25 minutes. Let cool 5 minutes in the pans, then remove to racks to cool completely.



CHOCOLATE-CANDY BAR LAYER CAKE

ACTIVE: 45 min | TOTAL: 3 hr 15 min | SERVES: 8

One-Bowl Chocolate Cake Batter (page 57)

- 8 ounces semisweet or milk chocolate, chopped
- 1 tablespoon unsweetened cocoa powder
- 2 teaspoons pure vanilla extract
- 3 sticks unsalted butter, at room temperature
- $\frac{1}{2}$ teaspoon salt
- $1\frac{1}{2}$ cups confectioners' sugar
- $\frac{1}{2}$ cup finely chopped Heath bars or other candy bars, plus large pieces for topping

1. Make One-Bowl Chocolate Cake Batter and bake following the layer cake instructions.
2. Make the frosting: Put the chocolate in a microwave-safe bowl and microwave in 30-second intervals, stirring, until melted. Let cool slightly. Stir together the cocoa powder and vanilla in a small bowl. Beat the butter and salt in a large bowl with a mixer on medium speed until fluffy and smooth, 1 to 2 minutes. Add the melted chocolate and beat until combined. Gradually add the confectioners' sugar and beat until smooth. Add the cocoa mixture. Increase the speed to medium high and beat until smooth and fluffy, 1 to 2 minutes.
3. Assemble the cake: Put 1 cake layer on a cake stand or serving plate and spread with 1 heaping cup frosting. Sprinkle with the chopped candy and top with the other cake layer. Spread the remaining frosting on the top and sides of the cake. Refrigerate until set, about 30 minutes. Top with more candy.



STACK IT. BUILD IT. MIX IT UP.



CHOCOLATE SHEET CAKE WITH COCONUT FROSTING

ACTIVE: 45 min | TOTAL: 2 hr 45 min | SERVES: 8

One-Bowl Chocolate Cake Batter (page 57)

- $\frac{3}{4}$ cup sugar
- 2 large egg whites, at room temperature
- 3 tablespoons cold water
- 2 teaspoons pure vanilla extract
- $\frac{1}{4}$ teaspoon coconut extract
- $\frac{1}{4}$ teaspoon cream of tartar
- Pinch of salt
- Toasted coconut flakes, for topping

- 1.** Make One-Bowl Chocolate Cake Batter and bake following the sheet cake instructions.
- 2.** Make the frosting: Whisk the sugar, egg whites, water, vanilla and coconut extracts, cream of tartar and salt in a large heatproof bowl set over a saucepan of simmering water (do not let the bowl touch the water). Keeping the bowl over the simmering water, beat with a hand mixer on medium-high speed until thick, glossy stiff peaks form, about 7 minutes. Remove the bowl from the pan and beat until slightly cooled, about 30 seconds.
- 3.** Assemble the cake: Spread the frosting on the cake, making peaks with the back of a spoon. Toast the frosting with a kitchen torch until lightly browned. Top with toasted coconut flakes.



Recipes with *real,*
wholesome ingredients?
 I dig it.



new

Introducing our newest
 lineup of simply made recipes
 with real beef or chicken
 as the #1 ingredient.

HEALTHFUL.
 FLAVORFUL.
 — **PURINA** Beneful —

Learn more at Beneful.com/simplymade



Purina trademarks are owned by Société des Produits Nestlé S.A.

PURINA Your Pet, Our Passion.

CHOCOLATE CUPCAKES WITH DOUBLE CHOCOLATE CURLS

ACTIVE: 1 hr | TOTAL: 3 hr | MAKES: 30

One-Bowl Chocolate Cake Batter (page 57)

Cooking spray

- 3 ounces white chocolate, chopped
- 3 ounces semisweet chocolate, chopped
- 2 8-ounce packages cream cheese, at room temperature
- 3 sticks unsalted butter, at room temperature
- $\frac{1}{4}$ teaspoon salt
- $3\frac{1}{2}$ cups confectioners' sugar
- 2 teaspoons pure vanilla extract

1. Make One-Bowl Chocolate Cake Batter and bake following the cupcake instructions.
2. Make the chocolate curls: Coat a mini loaf pan or other small dish with cooking spray. (If using a larger dish, you will need more white and semisweet chocolate.) Melt the white chocolate in the microwave in 30-second intervals, stirring, until smooth, then pour into the prepared pan. Refrigerate until just beginning to set, about 5 minutes. Melt the semisweet chocolate in the microwave in 30-second intervals, stirring, until smooth, then pour over the white chocolate. Refrigerate until both layers are firm, about 30 minutes. Remove the layered chocolate from the dish and let sit at room temperature, 10 minutes. Using a vegetable peeler, shave from the side to create brown-and-white curls.
3. Make the frosting: Beat the cream cheese, butter and salt in a large bowl with a mixer on medium-high speed until fluffy, about 2 minutes. Reduce the speed to medium low and gradually beat in the confectioners' sugar until smooth, then beat in the vanilla. Increase the speed to medium high and beat until thick and fluffy, about 2 minutes.
4. Spread or pipe the frosting on the cupcakes and top with the chocolate curls.



A new magazine from
Ree Drummond!



Subscribe today!

Go to special.thepioneerwomanmagazine.com

Buitoni

WHO WORE IT BEST?

TORTELLINI
with pesto

RAVIOLI
with pesto

FRESH IS ALWAYS IN STYLE

Buitoni freshly made pasta and sauce available
in your grocer's refrigerated aisle.

BUITONI.COM



Weeknight Cooking

PHOTOGRAPHS BY RYAN DAUSCH



FOOD STYLING: JAMIE KIMM; PROP STYLING: PAIGE HICKS

Make lemon chicken
with zucchini noodles.
See page 68.



ASIAN CHICKEN THIGHS WITH BROCCOLINI

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 8 skin-on, bone-in chicken thighs (about 6 ounces each)
- 2 teaspoons toasted sesame oil
- $\frac{1}{4}$ teaspoon five-spice powder
- Kosher salt and freshly ground pepper
- $\frac{1}{4}$ cup hoisin sauce
- 1 tablespoon packed light or dark brown sugar
- 3 cloves garlic
- 2 small bunches broccolini
- 1 bunch baby carrots, greens trimmed
- 1 tablespoon vegetable oil
- 2 teaspoons toasted sesame seeds
- 1 scallion, thinly sliced

- 1.** Position a rack in the upper third of the oven; preheat to 450°. Put the chicken on a foil-lined rimmed baking sheet; drizzle with 1 teaspoon sesame oil, sprinkle with the five-spice powder and toss. Arrange skin-side up; season with salt and pepper. Roast until the chicken is cooked through and the skin is crisp, 25 minutes.
- 2.** Meanwhile, stir the hoisin sauce, brown sugar and remaining 1 teaspoon sesame oil in a small bowl. Grate 1 garlic clove into the sauce; set aside. Chop the remaining garlic. Trim the broccolini and slice lengthwise into long florets. Trim and scrub the carrots; halve or quarter lengthwise.
- 3.** Preheat the broiler. Brush half the hoisin sauce mixture on the chicken and broil until bubbling, 1 to 2 minutes. Brush with the remaining sauce and broil 1 to 2 more minutes.
- 4.** Heat the vegetable oil in a large nonstick skillet over medium-high heat. Add the broccolini, carrots and chopped garlic; season with salt and pepper. Cook, stirring, until the garlic is soft, 1 minute. Add $\frac{1}{4}$ cup water, cover and cook until the vegetables are crisp-tender, about 4 minutes. Uncover and stir in the sesame seeds.
- 5.** Divide the chicken among plates; top with the scallion. Serve with the vegetables.

Per serving: Calories 630; Fat 36 g (Saturated 9 g); Cholesterol 260 mg; Sodium 652 mg; Carbohydrate 24 g; Fiber 5 g; Sugars 12 g; Protein 51 g



BROILED TILAPIA AND EGGPLANT WITH MOROCCAN PESTO

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

- Kosher salt
- $\frac{1}{2}$ cup whole-wheat couscous
- 1 clove garlic, smashed
- 1 cup packed fresh cilantro, plus more for topping
- $\frac{1}{4}$ cup extra-virgin olive oil
- Finely grated zest of $\frac{1}{2}$ lemon, plus wedges for serving
- $1\frac{1}{2}$ teaspoons ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon sweet paprika
- 2 Japanese eggplants (about 8 ounces each), halved lengthwise
- Freshly ground pepper
- 4 tilapia fillets (6 to 8 ounces each)
- $\frac{1}{4}$ cup nonfat Greek yogurt

- 1.** Preheat the broiler. Bring $\frac{3}{4}$ cup water and $\frac{1}{2}$ teaspoon salt to a boil in a small saucepan. Put the couscous in a medium heatproof bowl and stir in the boiling water. Cover the bowl and set aside until the couscous is tender, about 5 minutes. Fluff with a fork.
- 2.** Meanwhile, puree the garlic, cilantro, 3 tablespoons olive oil and $\frac{1}{4}$ cup water in a blender. Pulse in the lemon zest, cumin, coriander, paprika and $\frac{1}{4}$ teaspoon salt. Score the eggplant flesh in a $\frac{1}{2}$ -inch crosshatch pattern and place cut-side up on a foil-lined baking sheet. Brush with 2 tablespoons of the cilantro pesto and season with salt and pepper. Broil the eggplant, without turning, until browned and softened, 10 to 14 minutes.
- 3.** Lay the tilapia on another foil-lined baking sheet. Brush with the remaining 1 tablespoon olive oil and season with salt and pepper. Broil until the fish is cooked through, 5 to 8 minutes. Brush each fillet with about 1 teaspoon pesto.
- 4.** Divide the fish, couscous and eggplant among plates. Mix the yogurt with 1 tablespoon water and drizzle on the eggplant. Top the fish with the remaining pesto and more cilantro. Serve with lemon wedges.

Per serving: Calories 470; Fat 19 g (Saturated 4 g); Cholesterol 98 mg; Sodium 491 mg; Carbohydrate 25 g; Fiber 6 g; Sugars 5 g; Protein 50 g



Family Greatly

Average Lasagna? Not in this house.

Add some awesome to your family's lasagna with the creamy melt of Kraft Mozzarella with a Touch of Philadelphia.





BRIE BURGERS WITH FRIES

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 12 ounces frozen french fries
- 1 tablespoon plus 1 teaspoon dijon mustard
- 2 teaspoons white wine vinegar or champagne vinegar
- 1 small shallot, minced
- 1 tablespoon plus 2 teaspoons vegetable oil
- 1½ pounds ground beef
- 1 tablespoon Worcestershire sauce
- Kosher salt and freshly ground pepper
- 6 ounces brie cheese, cut into 8 thin slices
- 4 brioche buns, split
- 1 small bunch watercress, tough stems trimmed
- Cornichons and ketchup, for serving

1. Bake the fries as the label directs. Meanwhile, whisk 1 teaspoon mustard, the vinegar, half the minced shallot and 2 teaspoons vegetable oil in a large bowl; set aside.

2. Combine the beef, remaining minced shallot, remaining 1 tablespoon mustard, the Worcestershire sauce, ½ teaspoon salt and a few grinds of pepper in a medium bowl. Form into four 4-inch patties (about ¾ inch thick). Heat the remaining 1 tablespoon vegetable oil in a large skillet over medium-high heat. Add the patties and cook until browned, 3 to 4 minutes per side for medium rare; top each with 2 slices brie during the last 2 minutes of cooking and cover to melt.

3. Toast the buns. Add the watercress to the bowl with the dressing, season lightly with salt and pepper and toss to coat. Put the burgers on the buns and top with the watercress salad. Serve with the fries, cornichons and ketchup.

Per serving: Calories 800; Fat 44 g (Saturated 16 g); Cholesterol 172 mg; Sodium 1,377 mg; Carbohydrate 52 g; Fiber 4 g; Sugars 8 g; Protein 48 g



LOW-CALORIE
DINNER

LEMON-BASIL CHICKEN WITH ZUCCHINI NOODLES

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- ¼ cup plus 1 tablespoon all-purpose flour
- 4 skinless, boneless chicken breasts (6 to 8 ounces each)
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- ½ shallot, finely chopped
- ½ cup torn fresh basil, plus 2 teaspoons finely chopped stems
- ¾ cup low-sodium chicken broth
- Grated zest and juice of 1 lemon
- 3 tablespoons cold unsalted butter
- 1½ pounds zucchini noodles
- Red pepper flakes, for topping

1. Spread ¼ cup flour on a large plate. Season the chicken with salt and pepper, then dredge in the flour and shake off the excess. Heat a large nonstick skillet over medium-high heat. Add the olive oil and heat until shimmering, then add the chicken and cook until golden and almost cooked through, 5 to 6 minutes per side.

2. Push the chicken to the edges of the skillet, add the shallot and basil stems to the middle and cook until softened but not browned, about 1 minute. Stir in the remaining 1 tablespoon flour and cook 1 minute. Add the chicken broth and lemon juice and bring to a boil, scraping up any browned bits. Reduce the heat and simmer, turning the chicken occasionally, until cooked through and the sauce is thick, 3 to 4 minutes. Turn off the heat and swirl in 2 tablespoons butter until melted. Add the lemon zest and season with salt and pepper.

3. Melt the remaining 1 tablespoon butter in a large nonstick skillet over medium-high heat. Add the zucchini noodles and season with salt and pepper; cook, stirring occasionally, until just softened, 2 to 3 minutes. Toss in half the torn basil. Divide among plates and top with the chicken, lemon sauce, remaining basil and red pepper flakes.

Per serving: Calories 460; Fat 22 g (Saturated 8 g); Cholesterol 168 mg; Sodium 277 mg; Carbohydrate 15 g; Fiber 2 g; Sugars 5 g; Protein 49 g



news feed



**CREATIVELY CRAFTED.
CHEF-INSPIRED.
ABSOLUTELY DELICIOUS.**

A sophisticated twist to the classic sweet potato. A perfect side with your favorite meal or as a snack. Learn more at alexiafoods.com.



WONDERFUL TOGETHER

Bona's next generation of floor mops are engineered to work in harmony with Bona's water-based, no-residue floor cleaners. With an extra-large baseplate and refillable cartridge, the next-generation spray mop pairs perfectly with the fast-drying cleaner for an effective and efficient clean, leaving you with simply beautiful floors.

Bona



ADD SOME SPICE TO YOUR ROAD TRIP

A road trip in the Land of Enchantment means breathtaking vistas and characters you couldn't find anywhere else. The best part? You get to fuel up with the country's best breakfast burritos and chile-centric cuisine.

NEW MEXICO *True*
Adventure that Feeds the Soul. newmexico.org



CALIFORNIA WALNUTS. SO SIMPLE. SO GOOD.

Enhance the flavor, texture and nutritious goodness of your favorite snacks, salads, side dishes and entrées with California walnuts. For simply delicious recipes and more, visit walnuts.org.



THE PIONEER WOMAN MAGAZINE

Get a taste for Ree Drummond's best-selling new magazine! Every issue is packed with The Pioneer Woman's crowd-pleasing recipes, fun decorating ideas and great new finds. Plus, you'll hear all about life on Drummond Ranch from The Pioneer Woman herself.

Sign up now and you'll receive four issues for just \$15!

offer.thepioneerwomanmagazine.com



GRILLED ROSEMARY PORK CHOPS WITH ESCAROLE

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 1 15-ounce can butter beans, drained and rinsed
- 1 stalk celery, halved lengthwise and thinly sliced crosswise
- ½ small red onion, halved and thinly sliced
- 3 tablespoons red wine vinegar
- Kosher salt and freshly ground pepper
- 1 large head escarole, quartered lengthwise, root trimmed but intact
- 3 tablespoons extra-virgin olive oil, plus more for the grill
- 4 boneless center-cut pork chops (¾ to 1 inch thick; 6 to 8 ounces each)
- 1 tablespoon chopped fresh rosemary

- 1.** Preheat a grill to medium high. Combine the beans, celery, red onion, vinegar, ¼ teaspoon salt and a few grinds of pepper in a medium bowl; set aside.
- 2.** Drizzle the cut sides of the escarole with 1 tablespoon olive oil and season with salt and pepper. Season both sides of the pork chops with salt, pepper and the chopped rosemary.
- 3.** Lightly oil the grill grates. Arrange the escarole and pork on the grill. Grill the escarole until charred in spots and wilted, 1 to 2 minutes per side. Grill the pork until well marked and just cooked through, 4 to 5 minutes per side. Transfer to a baking sheet.
- 4.** Divide the pork and escarole among plates and drizzle with any juices from the baking sheet. Toss the bean mixture with the remaining 2 tablespoons olive oil, season with salt and pepper and spoon over the escarole.

Per serving: Calories 470; Fat 26 g (Saturated 6 g); Cholesterol 114 mg; Sodium 578 mg; Carbohydrate 22 g; Fiber 10 g; Sugars 2 g; Protein 42 g



ANDOUILLE-RICE HAND PIES

ACTIVE: 35 min | TOTAL: 40 min | SERVES: 4

- 1 cup frozen white rice
- 3 scallions, thinly sliced (white and light green parts separated)
- 1 plum tomato, chopped
- 2 fully cooked andouille sausages (about 6 ounces), diced
- 5 ounces dill havarti cheese, shredded (about 1 cup)
- Kosher salt and freshly ground pepper
- 1 14-ounce tube refrigerated biscuit dough
- All-purpose flour, for dusting
- 1 large egg, lightly beaten
- 1 large English cucumber
- 1½ teaspoons sugar
- 3 tablespoons apple cider vinegar
- 1 cup chopped fresh parsley

- 1.** Preheat the oven to 400°. Heat the rice as the label directs. Combine in a large bowl with the scallion whites, tomato, andouille and cheese. Season with salt and pepper and mix well.
- 2.** Separate the biscuit dough into 8 equal pieces. Dust with flour and flatten each into a 6-inch round with a rolling pin; brush off any excess flour. Add about ½ cup of the rice mixture to the center of each, then fold the dough over the filling and pinch the edges together to seal. Cut three slits in the top of each pie with a knife. Transfer to a rimmed baking sheet and brush with the beaten egg. Bake until the dough is puffed and golden and the filling is hot, about 15 minutes.
- 3.** Meanwhile, halve the cucumber lengthwise, then thinly slice crosswise. Combine the cucumber, sugar and a few pinches of salt in a large bowl. Rub the seasonings into the cucumber slices, then let stand 5 minutes. Add the vinegar, scallion greens and parsley and toss to combine. Serve with the hand pies.

Per serving: Calories 640; Fat 30 g (Saturated 14 g); Cholesterol 110 mg; Sodium 1,758 mg; Carbohydrate 66 g; Fiber 4 g; Sugars 8 g; Protein 26 g





FARM TO *Flavor*

Sweet potatoes lightly seasoned with sea salt. Because Mother Nature knows that a little sweetness goes a long way.





LOW-CALORIE DINNER

POBLANO ENCHILADA QUICHE

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 4 large eggs
- $\frac{3}{4}$ cup heavy cream
- Kosher salt and freshly ground pepper
- 3 tablespoons extra-virgin olive oil
- 1 small to medium poblano chile pepper, seeded and thinly sliced
- 2 scallions, thinly sliced
- $\frac{1}{2}$ cup shredded Mexican blend cheese
- 1 10-ounce can red enchilada sauce
- 3 6-inch corn tortillas, 2 cut in half
- 1 jicama (1 to $1\frac{1}{2}$ pounds)
- Juice of 1 lime
- $\frac{1}{2}$ cup chopped fresh cilantro

1. Preheat the oven to 400°. Whisk the eggs, heavy cream, $\frac{1}{2}$ teaspoon salt and a few grinds of pepper in a large bowl. Heat 1 tablespoon olive oil in a large nonstick skillet over high heat. Add the poblano, season with $\frac{1}{4}$ teaspoon salt and cook until charred in spots, 5 to 8 minutes. Add to the egg mixture along with the scallions and all but 2 tablespoons of the cheese; stir to combine.
2. Pour the enchilada sauce into the skillet and heat until bubbling; remove from the heat. Using tongs, dip the whole tortilla in the sauce until coated. Place in a 9-inch pie plate. Dip the tortilla halves in the sauce and arrange around the sides of the pie plate, with the rounded edge up. Reserve the remaining sauce.
3. Pour the egg mixture into the tortilla crust, sprinkle evenly with the reserved 2 tablespoons cheese and drizzle with 3 tablespoons of the remaining enchilada sauce. Bake until golden, slightly puffed and set, about 25 minutes.
4. Meanwhile, peel the jicama and cut into matchsticks. Toss with the lime juice, cilantro, remaining 2 tablespoons olive oil and $\frac{1}{4}$ cup water in a bowl; season with salt and pepper. Reheat the remaining enchilada sauce over medium-low heat, thinning with a couple tablespoons of water if necessary. Cut the quiche into wedges and drizzle with the sauce. Serve with the jicama.

Per serving: Calories 490; Fat 37 g (Saturated 16 g); Cholesterol 250 mg; Sodium 912 mg; Carbohydrate 28 g; Fiber 8 g; Sugars 6 g; Protein 13 g



CUBAN STEAK WITH BLACK BEANS AND RICE

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- $\frac{1}{4}$ cup extra-virgin olive oil
- 3 cloves garlic, finely grated
- $1\frac{1}{2}$ teaspoons ground cumin
- $1\frac{1}{2}$ teaspoons dried oregano
- Juice of 1 lime, plus wedges for serving
- $1\frac{1}{2}$ pounds skirt steak, cut into 4 pieces
- Kosher salt and freshly ground pepper
- 1 15-ounce can black beans, undrained
- 1 cup converted long-grain white rice
- 2 bell peppers (red, orange and/or yellow), thinly sliced into rings
- 1 white onion, thinly sliced and separated into rings
- $\frac{1}{2}$ cup pimiento-stuffed green olives

1. Preheat a grill to medium high. Combine 2 tablespoons olive oil, the garlic, 1 teaspoon each cumin and oregano and the lime juice in a small baking dish. Add the steak, turn to coat and season well with salt and pepper; set aside at least 10 minutes.
2. Meanwhile, combine the black beans with their liquid, the rice, 1 cup water, the remaining $\frac{1}{2}$ teaspoon each cumin and oregano, $\frac{1}{2}$ teaspoon salt and a few grinds of pepper in a medium saucepan. Bring to a boil over high heat, stirring occasionally to prevent sticking. Reduce the heat to low, cover and cook until the liquid is absorbed and the rice is tender, about 17 minutes. Remove from the heat and set aside.
3. Combine the bell peppers, onion, remaining 2 tablespoons olive oil and a big pinch each of salt and pepper in a large bowl. Grill the peppers and onion, turning occasionally, until browned in spots and crisp-tender, 4 to 5 minutes. Return to the bowl, add the olives and toss. Grill the steaks until browned, about 3 minutes per side for medium rare; transfer to a cutting board.
4. Fluff the rice and divide among plates. Slice the steak and serve with the rice, vegetables and lime wedges.

Per serving: Calories 760; Fat 36 g (Saturated 9 g); Cholesterol 118 mg; Sodium 1,220 mg; Carbohydrate 62 g; Fiber 8 g; Sugars 4 g; Protein 49 g



©2015 Landini American Group, Inc., Buffalo, NY 14220. Galbani is a registered trademark of Landini American Group, Inc.

JUST LIKE NONNA USED TO MAKE.

Italians of all generations have made Galbani® Italy's number one cheese brand. Find out why. Discover our Classic Cheese Lasagna recipe and more at galbanicheese.com.



THE TIMELESS TASTE OF ITALY

SPRING VEGETABLE SOUP WITH RICOTTA TOAST

ACTIVE: 30 min | TOTAL: 35 min | SERVES: 4

- ¼ cup extra-virgin olive oil, plus more for drizzling
- 12 ounces oyster mushrooms, sliced if large
- Kosher salt and freshly ground pepper
- 5 cloves garlic (4 thinly sliced, 1 lightly smashed)
- 3 leeks, halved lengthwise, well rinsed and thinly sliced
- 4 cups low-sodium chicken broth
- 1 sprig rosemary
- 4 1-inch-thick slices ciabatta bread
- ½ cup part-skim ricotta cheese
- 1 teaspoon finely grated lemon zest
- 1 cup frozen peas, thawed
- Shredded pecorino cheese, for sprinkling

1. Heat 1 tablespoon olive oil in a large pot or Dutch oven over medium-high heat. Add the mushrooms, season with salt and pepper and cook, stirring occasionally, until tender and lightly browned, about 5 minutes. Add 1 more tablespoon olive oil and the sliced garlic; cook, stirring, until softened, about 30 seconds. Add the leeks, season generously with salt and cook, stirring, until they start softening, about 3 minutes. Add the chicken broth, rosemary sprig, 2 cups water and ¾ teaspoon salt. Bring to a boil, reduce the heat to a steady simmer and cook until the vegetables are tender, about 10 minutes.

2. Meanwhile, preheat the broiler. Brush the remaining 2 tablespoons olive oil on both sides of the bread. Broil, turning, until toasted, 3 to 5 minutes. Rub the bread with the smashed garlic. Top with the ricotta and lemon zest; season with salt and pepper.

3. Stir the peas into the soup and heat through; season with salt and pepper. Divide the soup among bowls and serve with the toast. Sprinkle the soup and toast with the pecorino. Drizzle with olive oil.

Per serving: **Calories** 500; **Fat** 25 g (**Saturated** 5 g); **Cholesterol** 13 mg; **Sodium** 978 mg; **Carbohydrate** 53 g; **Fiber** 8 g; **Sugars** 7 g; **Protein** 21 g

RAVIOLI WITH SPRING ONIONS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

Kosher salt

- 2 tablespoons extra-virgin olive oil
- 3 spring onions or 5 scallions, thinly sliced (white and dark green parts separated)
- 1 14-ounce can cherry tomatoes
- Freshly ground pepper
- 3 tablespoons cold unsalted butter, cut into cubes
- 2 9- to 10-ounce packages spinach ravioli

1. Bring a large pot of salted water to a boil. Combine the olive oil, spring onion whites and a pinch of salt in a large skillet over medium heat. Cook, stirring, until soft and just golden, about 5 minutes. Add the tomatoes, then fill the tomato can with water and add to the skillet; season with pepper. Increase the heat to high and cook, stirring, until the tomatoes burst and the sauce thickens, 13 to 15 minutes. Remove from the heat and swirl in the butter until incorporated.

2. Meanwhile, cook the ravioli in the boiling water as the label directs. Reserve about ½ cup cooking water, then drain. Add the ravioli and half the spring onion greens to the tomato sauce. Cook over medium-high heat, tossing gently, until well coated. Stir in enough of the reserved cooking water to loosen the sauce. Divide the ravioli among bowls; top with the remaining spring onion greens and season with salt and pepper.

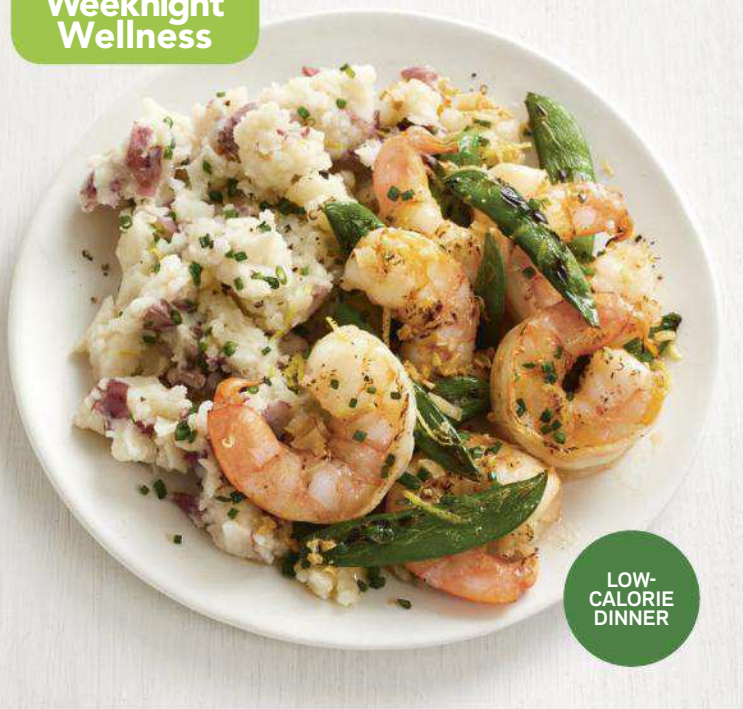
Per serving: **Calories** 510; **Fat** 27 g (**Saturated** 13 g); **Cholesterol** 119 mg; **Sodium** 889 mg; **Carbohydrate** 50 g; **Fiber** 7 g; **Sugars** 5 g; **Protein** 15 g



COCONUT IN EVERYTHING! IT'S PROGRESS!



**PROGRESS[™]
IS PERFECTION**



LOW-CALORIE DINNER

GARLIC SHRIMP AND POTATOES

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1¼ pounds large shrimp, peeled and deveined
- 1 pound sugar snap peas, trimmed
- 6 cloves garlic, minced
- 1 tablespoon chopped fresh thyme
- 2 tablespoons extra-virgin olive oil
- 1½ pounds small red potatoes, halved
- ¾ cup buttermilk
- 4 tablespoons unsalted butter
- Kosher salt and freshly ground pepper
- 2 tablespoons chopped fresh chives
- Finely grated zest of 1 lemon

1. Preheat the broiler. Toss the shrimp, snap peas, garlic, thyme and olive oil in a large bowl; set aside.
2. Put the potatoes in a pot and cover with water by 1 inch; bring to a boil. Reduce to a simmer and cook until fork-tender, about 10 minutes. Reserve ¼ cup cooking water, then drain the potatoes and return to the pot. Add the buttermilk, 2 tablespoons butter, ½ teaspoon salt and a few grinds of pepper. Mash, gradually adding the reserved cooking water as needed. Stir in 1 tablespoon chives.
3. While the potatoes are cooking, spread the shrimp and snap peas on a baking sheet. Broil until just cooked through and charred in spots, 6 to 8 minutes.
4. Dot the shrimp and snap peas with the remaining 2 tablespoons butter and sprinkle with the lemon zest. Toss until the butter melts and the mixture is well coated; season with salt and pepper. Divide the potatoes, shrimp, snap peas and any juices from the baking sheet among plates. Sprinkle with the remaining 1 tablespoon chives.

Per serving: Calories 440; Fat 20 g (Saturated 9 g); Cholesterol 173 mg; Sodium 993 mg; Carbohydrate 42 g; Fiber 6 g; Sugars 9 g; Protein 23 g



LOW-CALORIE DINNER

THAI NOODLE BOWL WITH CHICKEN

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 1 tablespoon roasted peanut oil
- 2 tablespoons finely chopped peeled fresh ginger
- 1 large red onion, finely diced
- 1 pound ground chicken
- 2 teaspoons ground turmeric
- 2 teaspoons chili-garlic sauce (such as sambal oelek)
- Kosher salt
- 4 cups low-sodium chicken broth
- ½ bunch mustard greens, leaves torn
- 6 ounces rice vermicelli noodles
- ¼ cup finely chopped pickled ginger
- Chopped salted peanuts and fresh cilantro, for topping

WELLNESS TIP

Eat more mustard greens! They're packed with vitamin K, which can help prevent cardiovascular disease.

1. Heat the peanut oil in a large pot or Dutch oven over medium-high heat. Add the fresh ginger and all but ¼ cup of the red onion and cook, stirring occasionally, until just tender, about 5 minutes. Add the ground chicken, turmeric, chili-garlic sauce and 1 teaspoon salt; cook, breaking up the meat, until cooked through, about 5 minutes. Add 1 cup water, the chicken broth and mustard greens (the pot will be very full, but the greens will wilt quickly). Bring to a boil, then reduce to a simmer and cook until the broth has reduced slightly and the greens are tender, about 5 minutes. Season with salt.
2. Meanwhile, bring a large pot of water to a boil; remove from the heat and add the vermicelli noodles, stirring to separate them. Let the noodles soak until tender, 2 to 4 minutes. Drain, run under cold water and shake dry. Use kitchen shears to cut the noodles into smaller pieces.
3. Divide the pickled ginger, noodles and chicken-broth mixture among bowls. Top with peanuts, cilantro and the reserved red onion; season with salt.

Per serving: Calories 460; Fat 17 g (Saturated 4 g); Cholesterol 98 mg; Sodium 848 mg; Carbohydrate 49 g; Fiber 5 g; Sugars 5 g; Protein 30 g



**DELICIOUSLY
HEART HEALTHY**



While many factors affect heart disease, diets low in saturated fat and cholesterol may reduce the risk of heart disease.
©, TM, © 2017 Kellogg NA Co.

Easy Sides



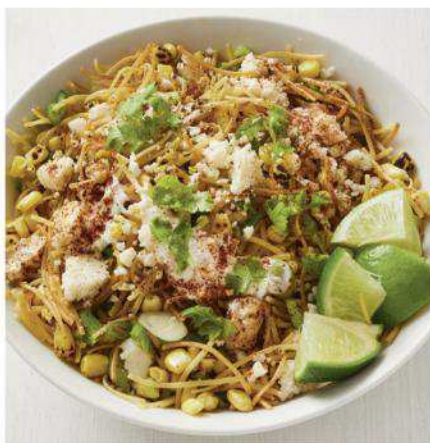
GRILLED AVOCADO WITH TAHINI

Whisk 2 tablespoons each **lemon juice**, **tahini** and hot water, 1 grated **garlic clove**, ½ teaspoon **honey** and a pinch each of **salt** and **pepper** in a bowl. Brush 2 pitted, peeled and quartered **avocados** with **olive oil**; season with salt and pepper. Grill over medium-high heat, flipping, until charred, 30 seconds per side. Top with the tahini sauce and **parsley**.



SPICY COCONUT BROCCOLI RABE

Cook 1 bunch chopped **broccoli rabe** in boiling salted water until tender, 2 to 3 minutes; drain. Toast ¼ cup chopped **salted peanuts**, 2 tablespoons **unsweetened coconut flakes** and ¼ teaspoon **red pepper flakes** in 3 tablespoons **vegetable oil** in a large skillet, 1 to 2 minutes. Add the broccoli rabe and 2 sliced **garlic cloves**; toss. Season with **salt**.



FIDEOS WITH CORN

Toast 1 cup broken **fideo pasta** in 3 tablespoons **olive oil** in a large skillet over medium heat until golden, about 4 minutes. Stir in 5 chopped **scallions** and 1 teaspoon **ground cumin**. Add 1½ cups **chicken broth**, 2 cups **fire-roasted corn** and ½ cup water. Simmer, stirring, until the noodles are tender, about 8 minutes; season with **salt**. Top with crumbled **Cotija cheese**, **cilantro** and **ancho chile powder**; serve with **lime wedges**.



FENNEL GRATIN

Halve, core and slice 3 **fennel bulbs** ½ inch thick. Boil in salted water with ½ **lemon** until tender, about 15 minutes; drain. Arrange in a buttered 2-quart baking dish. Sprinkle with a mix of ¼ cup each **parmesan** and **panko**, ¾ teaspoon chopped **fennel seeds**, ½ teaspoon **kosher salt** and a few grinds of **pepper**; dot with 3 tablespoons **butter**. Broil until golden, about 3 minutes. Top with chopped fennel fronds.



Hoping
can't help
your kid
struggling
with drugs.

But together,
we can.

Call our toll-free helpline,
1-855-DRUGFREE.
Or visit us at drugfree.org.

 **Partnership**[™]
for Drug-Free Kids
Where families find answers

© Partnership for Drug-Free Kids, Inc.
Partnership is a nonprofit, 501(c)(3) charitable organization.

For the
downward-dogging,
home-renovating,
info-seeking
bon vivant.

(And anyone else who loves magazines.)



texture®

200+ magazines. One app.

Read more of what you love—Texture gives you unlimited access to the top titles for just about every interest.

Start your free trial at texture.com/foodnetwork today.

INSIDE THE Test Kitchen

Go behind the scenes of this issue.



THE PAN PLAN

We often test recipes in different pans to make sure they're foolproof. When we baked the enchilada quiche on page 74 in a glass pie plate, it turned out well. But when we used a metal pie pan, it was even better—with an extra golden and crisp tortilla crust. Keep this in mind when selecting cookware: Metal conducts heat better than glass, so your food will brown more quickly.



TRUE COLORS

Moroccan pesto, called chermoula, traditionally contains lemon juice, but when we added a squeeze to our blender version on page 66, the sauce turned brown. This can also happen when you add lemon juice to cooked green veggies like broccoli—the acid attacks the chlorophyll and the color changes. The solution: Use lemon zest instead of juice. You'll get the flavor without the discoloration.

CAN DO!

When you're making tomato sauce from canned tomatoes like we did on page 76, be sure to add water before you cook them down: The extra liquid lets you simmer the sauce for longer without over-reducing or burning the tomatoes. Swish the water around in the empty can before you add it to the sauce so you get every last drop of tomato flavor.



Stephen Jackson
Test Kitchen Manager

LATIN LESSON

"One of my go-to side dishes at home is Cuban black beans and rice. To make it, you cook rice with a can of beans and their liquid in place of some of the water, so the rice absorbs the earthy flavor of the beans. I added a little cumin and oregano to my recipe on page 74, but you can also spice it up with cayenne or red pepper flakes."



Wonder Mop®



**REMEMBER THE MOMENT.
FORGET THE MESS.**



LIBMAN

libman.com





Hit your
MID-MORNING STRIDE,
not the
MID-MORNING WALL.



JIMMY DEAN BOWLS ARE PACKED WITH HEARTY PROTEIN AND PREMIUM INGREDIENTS.

Including red potatoes, real eggs and our signature seasoned sausage.



Weekend Cooking

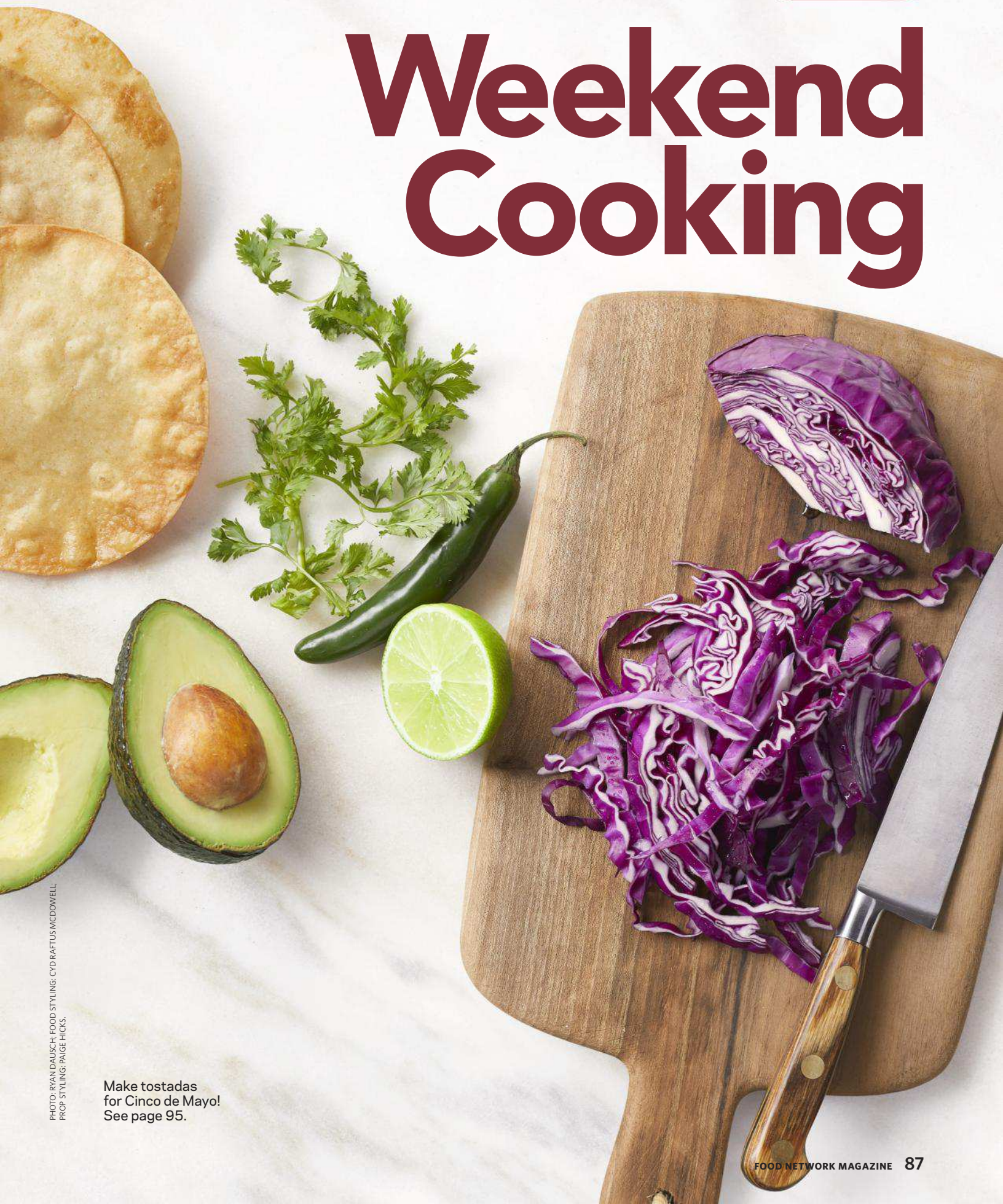


PHOTO: RYAN DAUSCH; FOOD STYLING: CYD RAFTUS MCDOWELL;
PROP STYLING: PAIGE HICKS

Make tostadas
for Cinco de Mayo!
See page 95.

IN THE *Mex*

Celebrate Cinco de Mayo with a few recipes from Iron Chef Stephanie Izard's latest cookbook.

PHOTOGRAPHS BY RYAN DAUSCH



One Cinco de Mayo party isn't enough for Stephanie Izard. The Chicago-based chef loves the holiday so much, she throws two bashes—one at home and one at her restaurant, Little Goat. At home, she and her husband, Gary, make tortillas by hand for a DIY taco bar. "Like all of our parties, we start by inviting just a few people and then we end up having many more stop by," she says, laughing. She serves the same tortillas at the restaurant, plus other Mexican specials, including masa chips and fish tacos—and she put them all in her new cookbook. Read on for a taste!



Find these recipes and more in *Gather & Graze* (\$35, Clarkson Potter).



AVOCADO
SMASH

FOOD STYLING: CTD; PROP STYLING: PAIGE HICKS



MASA
CHIPS

"The nice thing about masa chips is that they are light and airy—they don't weigh much!"



MODUS
MARGARITA





AVOCADO SMASH

ACTIVE: 10 min | TOTAL: 10 min | MAKES: 2 cups

- 2 ripe Hass avocados
- 2 teaspoons fresh lemon juice
- ¼ teaspoon kosher salt

1. Cut the avocados in half and discard the pits. Using the tip of a paring knife, score the avocado flesh into medium squares. Use a large spoon to scoop out the cubes into a bowl.

2. Add the lemon juice and salt. Mix, smashing gently with a fork or spoon. The dip should be chunky and well combined.



To make tostadas, keep the dough rounds whole and fry one at a time.

MASA CHIPS

ACTIVE: 45 min | TOTAL: 45 min | MAKES: about 4 cups

- 2 quarts canola oil, for frying
- ½ cup masa flour
- ¾ teaspoon kosher salt, plus more for seasoning

1. In a large pot, heat the oil to 325°.

2. In a medium bowl, using your hands, mix the masa flour, salt and 6 tablespoons lukewarm water until a soft ball forms. Let the dough rest for 3 to 5 minutes.

3. Put 2 tablespoons of the dough into a zippered bag and flatten it using a tortilla press or rolling pin. The dough rounds should be ⅞ inch thick or 3 inches in diameter. Cut the rounds into quarters. Fry in the hot oil in small batches, turning once, until golden, 3 minutes per side. Remove with a slotted spoon and drain on a paper towel-lined plate or baking sheet. While still hot, season with salt.



Stephanie uses Modus Mandarin, an IPA that gives the drink a touch of bitterness and makes it nice and bubbly.

MODUS MANDARITA

ACTIVE: 15 min | TOTAL: 15 min | SERVES: 4

- ¾ cup sugar
- ⅓ cup strained pineapple juice
- ⅔ cup brine from Pickled Fresno Chiles (see below), plus pickled chiles for serving

Coarse salt, for rimming the glasses

- 8 ounces silver tequila, preferably Peligroso
- 3 ounces (6 tablespoons) fresh lime juice, plus lime wedges for serving (optional)
- 4 ounces (8 tablespoons) Modus Mandarin IPA or other citrus-based beer

1. In a small bowl, mix the sugar and ¾ cup water to make a simple syrup. Stir until dissolved. Combine with the pineapple juice and pickle liquid.

2. Rim 4 tumblers with coarse salt and set aside.

3. Shake the tequila, pineapple juice mixture and lime juice together with ice. Strain over fresh crushed ice into the prepared tumblers. Top each glass with 1 ounce (2 tablespoons) beer. Serve with sliced pickled chiles and lime wedges, if using.



PICKLED FRESNO CHILES

ACTIVE: 10 min | TOTAL: 1 hr 10 min | MAKES: 1 cup

- ⅔ cup champagne vinegar
- ¼ cup sugar
- 1 teaspoon salt
- 1 cup sliced and seeded fresh Fresno chiles

1. In a medium saucepan over medium-high heat, bring the vinegar, sugar and salt to a boil.

2. Put the chiles in a heatproof container, pour the pickling liquid on top and let cool to room temperature, about 1 hour. Cover and store in the fridge for up to 1 month.

NEW!

100% GROWN IN IDAHO

SUPER CRISPY



Amazingly crispy on the outside,
soft and tender on the inside.
Try all seven varieties.

GrownInIdaho.com



In your grocer's freezer.

NEW!

SUPER EASY TO FIND



100% REAL POTATOES

Available now at

GrownInIdaho.com/where-to-buy



"ALL OF HARLEM'S BEST FOOD IN ONE PLACE" - THE NEW YORK POST



HARLEM

A CELEBRATION OF FOOD CULTURE AND SPIRIT

EAT UP



HarlemEatUp.com

May 14 - 20, 2018

@HarlemEatUp

FESTIVAL TICKETS AVAILABLE NOW! AT HARLEMEATUP.COM

FESTIVAL SPONSORS

FOUNDING SPONSOR



PLATINUM



GOLD



BENEFICIARIES



BRONZE



MEDIA

FESTIVAL PRODUCERS



SPONSORS CONFIRMED AS OF 3.2.18

WHAT A Catch



Take your tacos to a new level. Ina pairs spicy roasted salmon with the perfect toppings.

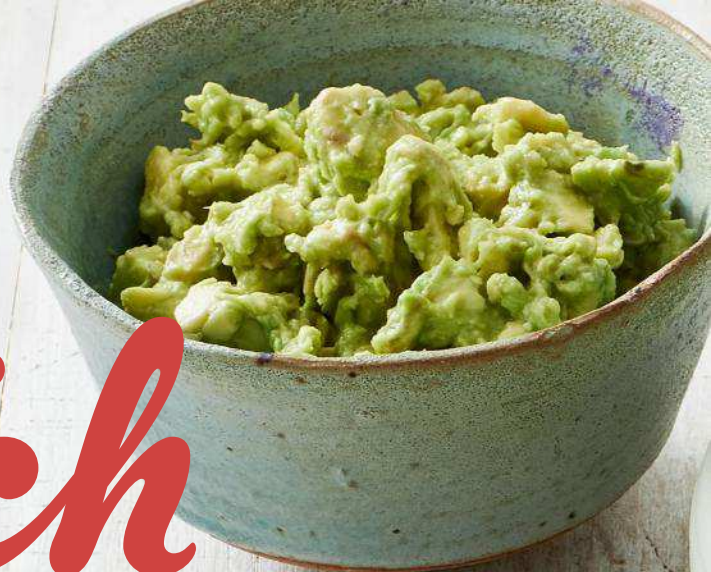
PHOTOGRAPH BY RYAN DAUSCH

Anyone who grew up in the 1950s, when the only bread you could find was Wonder Bread and most of our vegetables came in cans, will remember when food didn't have much flavor. The revolution really started with Julia Child, who taught us the value of cooking with real ingredients instead of the "convenience foods" that filled our pantries.

I spent my childhood searching for flavor, and I think that's why I cook. My favorite part isn't necessarily the cooking itself—it's finding flavor. What can I add to make a dish more delicious? What's the one ingredient that will transform it from good to out-of-this-world? Sometimes it's just an extra sprinkling of kosher salt. Sometimes, a little red wine vinegar or grated Italian Parmesan cheese will wake up the flavors in a dish. I also look for balance and texture. I love sweet and salty together; hot and cold; crunchy and creamy. When all of those elements are right, and balanced, that's when a dish is really interesting and worth taking the time to prepare.

These Roasted Salmon Tacos have it all: cold vinegary slaw, warm spicy salmon, crunchy cucumbers, creamy avocados, fiery Sriracha and smoky chipotle chile powder, all wrapped up in a warm corn tortilla. They're great for lunch or dinner, and trust me, no one will be searching for flavor with a plate of these in front of them!

XXX Ina





A mandoline makes slicing the cucumbers easy.



ROASTED SALMON TACOS

ACTIVE: 30 min | TOTAL: 1 hr 15 min | SERVES: 6

FOR THE SLAW

- $\frac{3}{4}$ pound green cabbage, cored and finely shredded
 - $\frac{1}{2}$ seedless cucumber, unpeeled, halved lengthwise, seeds removed and very thinly sliced (see note)
 - $\frac{1}{4}$ cup good white wine vinegar
 - 3 tablespoons minced fresh dill
- Kosher salt and freshly ground black pepper

FOR THE SALMON

- Olive oil, for greasing the pan
- $1\frac{3}{4}$ pounds center-cut fresh salmon fillet, skin removed
 - 2 teaspoons chipotle chile powder
 - 1 teaspoon grated lime zest
- Kosher salt and freshly ground black pepper
- 3 tablespoons freshly squeezed lime juice, divided
 - 12 (6-inch) corn tortillas
 - 4 ripe Hass avocados, seeded and peeled
 - $\frac{3}{4}$ teaspoon Sriracha

1. At least an hour before you plan to serve the tacos, toss the cabbage, cucumber, vinegar, dill, 1 teaspoon salt and $\frac{1}{2}$ teaspoon black pepper together in a large bowl. Cover and refrigerate, allowing the cabbage to marinate.

2. When ready to serve, preheat the oven to 425°. Brush a baking dish with olive oil and place the salmon in it. Mix the chile powder, lime zest and $1\frac{1}{2}$ teaspoons salt in a small bowl. Brush the salmon with 1 tablespoon of the lime juice and sprinkle with the chipotle seasoning mixture. Roast for 12 to 15 minutes, depending on the thickness of the fish, until the salmon is just cooked through.

3. Wrap the tortillas in 2 foil packets and place them in the oven with the salmon. Roughly mash the avocados with the remaining 2 tablespoons of lime juice, the Sriracha, 1 teaspoon salt and $\frac{1}{4}$ teaspoon black pepper.

4. To serve, lay 2 warm tortillas on each of 6 plates. Place a dollop of the avocado mixture on one side of each tortilla, then some large chunks of salmon, and finally, some of the slaw. Fold the tortillas in half over the filling (they will be messy!) and serve warm.

Breakfast is hot again and it wants you back.



TAKE BREAKFAST BACK WITH HEARTY ORE IDA® POTATOES, DICED VEGGIES, SHREDDED CHEESE AND DELICIOUS MEAT IN A FLUFFY SCRAMBLE IN LESS THAN TWO MINUTES.

Find it in the
EGG AISLE

Tostadas

1•2•3

Switch up taco night and make one of these tostadas instead—in three easy steps.

PHOTOGRAPHS BY RYAN DAUSCH



▼ CHICKEN AND PINEAPPLE

1. Toss 1 pound chicken cutlets with 1 tablespoon olive oil, the juice of 1 lime, 1 grated garlic clove, 1 teaspoon chili powder and $\frac{3}{4}$ teaspoon kosher salt.
2. Grill the chicken over medium-high heat, about 3 minutes per side; chop and toss with $\frac{1}{2}$ cup salsa verde. Grill 1 pineapple ring until charred, 2 minutes per side; chop.
3. Divide among 6 tostadas. Top with Mexican crema or sour cream, shredded lettuce and sliced red onion.



▲ BEAN AND CACTUS

1. Mix $1\frac{1}{2}$ cups drained jarred or canned cactus (nopalitas), 1 each diced tomato and serrano, $\frac{1}{2}$ diced onion, $\frac{1}{2}$ cup chopped cilantro and the juice of 1 lime; set aside.
2. Cook $\frac{1}{2}$ diced onion, 1 sliced garlic clove and $\frac{1}{2}$ teaspoon dried oregano in olive oil until tender, 6 minutes. Stir in 1 can refried beans and $\frac{1}{4}$ cup water until thickened, 3 minutes.
3. Spread the beans on 6 tostadas. Top with the cactus salsa, queso fresco and Mexican crema or sour cream.

▼ GRILLED SHRIMP AND CORN

1. Toss 1 pound peeled and deveined medium shrimp with the zest and juice of 1 lime, 1 grated garlic clove, 1 tablespoon vegetable oil and salt and pepper.
2. Grill the shrimp over medium-high heat, turning, 3 minutes. Grill 2 ears of shucked corn, 10 to 12 minutes; cut off the kernels.
3. Mix $\frac{1}{2}$ cup sour cream, 2 tablespoons chopped cilantro, the zest and juice of $\frac{1}{2}$ lime, 2 teaspoons jalapeño hot sauce and a pinch of salt; spread on 6 tostadas. Top with the corn, shrimp, sliced radishes and jalapeño and cilantro.



▲ TUNA AND AVOCADO

1. Toss 12 ounces diced sushi-grade tuna with 1 tablespoon each soy sauce, orange juice and lime juice, $\frac{1}{2}$ teaspoon toasted sesame oil and 1 minced serrano; season with salt and pepper.
2. Mash 1 avocado with the juice of $\frac{1}{2}$ lime; season with salt.
3. Spread the avocado on 6 tostadas. Top with the tuna; drizzle with chipotle mayonnaise thinned with water. Top with shredded red cabbage, crispy fried onions and cilantro.

To tone down the heat of a chile pepper, remove the seeds and membranes.

To make your own tostada shells, fry corn tortillas one at a time in $\frac{1}{2}$ inch hot vegetable oil, 1 minute, flipping halfway through. Drain on paper towels and season with salt.

◀ CHORIZO AND EGG

1. Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Add 12 ounces fresh chorizo; cook, stirring, until browned, about 5 minutes. Push to one side of the skillet.
2. Add another tablespoon olive oil, 1 each sliced poblano and red bell pepper and 2 sliced scallions to the skillet; season with salt and pepper. Cook until tender, 5 minutes. Add $\frac{1}{4}$ cup each salsa and water; stir everything together.
3. Divide the chorizo mixture among 6 tostadas; top each with a fried egg and more sliced scallions.

with
Gain
scent

with
febreze
freshness

ODOR
5 DAY
CONTROL



Glad® with Febreze™ freshness neutralizes the toughest odors with the irresistible scent of Gain.

Every bag tells a story.
What's yours?

GLAD

Be happy, it's Glad.™

Febreze and the Febreze logo are the trademarks of The Procter & Gamble Company used under license by The Glad Products Company. Gain and the Gain logo are trademarks of The Procter & Gamble Company used under license by The Glad Products Company.

Party Time



To a Tea

Treat your mom (or yourself!) to a Mother's Day tea cake—baked in a teacup!

Steep 1 black tea bag (such as chai or Earl Grey) in $\frac{1}{2}$ cup hot milk, about 4 minutes. Remove the tea bag and whisk the milk with $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup vegetable oil, 1 egg, 1 teaspoon lemon juice and $\frac{1}{2}$ teaspoon vanilla in a bowl until smooth, about 2 minutes. Whisk in $\frac{1}{2}$ cup flour, $\frac{1}{8}$ teaspoon baking soda and a pinch of salt. Pour into 4 buttered microwave-safe teacups until the cups are about two-thirds full. Microwave, one at a time, until puffed and a toothpick comes out clean, about 2 minutes; let cool slightly.

Top with whipped cream and cinnamon.

The Little Things

Two big events in May are perfect for tiny sandwiches: Derby Day and Mother's Day!


PHOTOGRAPHS BY RYAN DAUSCH

Derby Day TEA SANDWICHES

WATERCRESS BENEDICTINE ►

Puree 2 ounces **cream cheese** in a mini food processor with $\frac{1}{2}$ cup trimmed **watercress**, 2 tablespoons **sour cream**, $\frac{1}{2}$ teaspoon **jalapeño hot sauce** and $\frac{1}{4}$ teaspoon **kosher salt**; spread on 4 slices **whole-wheat bread**. Top with thinly sliced **cucumbers** and sprinkle with chopped **chives**; season with salt and **pepper**. Top with 4 more slices bread; trim the crusts and cut into pieces.




COUNTRY HAM AND PEPPER JAM

Puree 1 cup shredded **cheddar** in a mini food processor with 2 tablespoons **half-and-half** until smooth; spread on 4 slices **potato bread**. Top with sliced **country ham** and sliced seeded **jalapeños**. Top with 4 more slices bread spread with **hot pepper jelly**. Trim the crusts and cut into pieces.


FRIED CHICKEN WITH BASIL

Puree ½ cup fresh **basil** in a mini food processor with 3 tablespoons **olive oil**, 2 tablespoons **sour cream**, 1 tablespoon **cider vinegar** and ½ teaspoon **kosher salt**; spread on 4 slices **white sandwich bread**. Top with thinly sliced **scallions** and sliced **fried chicken**. Top with 4 more slices bread; trim the crusts and cut into pieces.

To prevent tea sandwiches from drying out, cover with plastic wrap until ready to serve.


COLD KENTUCKY HOT BROWN

Spread 4 slices **country white bread** with a 1-ounce wedge **spreadable Swiss cheese** each. Top with chopped cooked **bacon**, sliced **roast turkey** and sliced **plum tomatoes**; sprinkle with **salt**, **pepper** and chopped **chives**. Top with 4 slices buttered bread; trim the crusts and cut into pieces.

Mother's Day

TEA SANDWICHES



◀ ROAST BEEF WITH BEET HORSERADISH

Mix 1 stick softened **butter** with $\frac{1}{4}$ cup **beet horseradish** and a pinch of **salt**; spread on 8 slices **pumpernickel bread**. Top 4 of the slices with thinly sliced **scallions**, chopped **dill** and deli-sliced **roast beef**. Season with salt and **pepper**, then top with a layer of thinly sliced **radishes**. Top with the remaining bread; trim the crusts and cut into pieces.



CUCUMBER-EDAMAME ▶

Cook 1 cup frozen shelled **edamame** in salted boiling water until tender; drain and rinse under cold water. Puree in a food processor with 3 tablespoons each **cilantro** and **olive oil**, 1 tablespoon water, the juice of $\frac{1}{2}$ **lemon**, $\frac{1}{2}$ teaspoon **kosher salt** and a few grinds of **pepper**. Spread on 4 slices **white sandwich bread**. Toss 1 thinly sliced **Persian cucumber** with 1 teaspoon each **rice vinegar** and **toasted sesame oil**, $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon **Sriracha** and a pinch each of salt and **sugar**; arrange on top of the edamame puree. Top with 4 more slices bread spread with **mayonnaise**. Trim the crusts and cut into pieces.

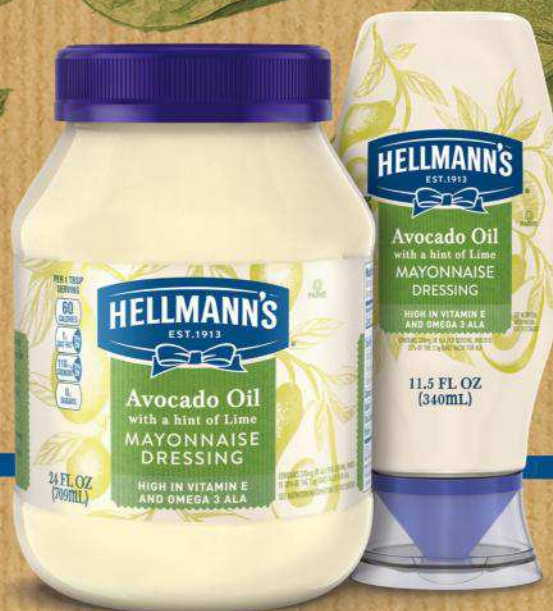


NEW

HELLMANN'S[®] WITH AVOCADO OIL

It's the creaminess and taste of Hellmann's you love, with the delicious goodness of avocado oil.

WE'RE ON THE SIDE OF FOOD





◀ SMOKED TROUT WITH AVOCADO

Toss 1 flaked **smoked trout fillet** (2 to 3 ounces) with 1 thinly sliced small **celery stalk**, 2 tablespoons each chopped **parsley** and **lemon juice** and 1 tablespoon **olive oil**; spread on 4 slices **whole-grain bread**. Spread 1 mashed **avocado** on 4 more slices bread and season with **salt** and **pepper**. Sandwich together; trim the crusts and cut into pieces.

Mother's Day TEA SANDWICHES



▶ STRAWBERRY-RICOTTA

Toss 1 cup thinly sliced **strawberries** with 1 tablespoon **white balsamic vinegar**, 1 teaspoon **honey** and a pinch of **salt**; let sit 30 minutes, then drain. Spread **ricotta** on 8 slices **country white bread**. Season 4 of the slices with salt and **pepper**, then top with a layer of the strawberries and some **baby arugula**. Top with the remaining bread; trim the crusts and cut into pieces.

Use sliced soft bread for tea sandwiches—it's easier to trim and cut into small pieces.





**YOUR ROOSTER MAY
BE A PHONE ALARM.
YOUR TRACTOR
MIGHT BE AN SUV.
BUT WHEN YOUR
OVEN ROASTED
TURKEY BREAST
IS CRAFTED WITH
NOTHING BUT HEART
AND HARD WORK,**

**YOU'RE
CLOSER
TO THE
FARM
THAN
YOU
THINK**



NO ARTIFICIAL PRESERVATIVES • NO ADDED NITRATES* • NO ADDED NITRITES*

*Except for those naturally occurring in the celery juice powder and sea salt.

PRETTY IN Pink

Celebrate Mother's Day with
a special rose-colored meal.

PHOTOGRAPHS BY RYAN DAUSCH

Serving tray, \$56; rosannainc.com



Appetizer plates, \$3.50 each; cb2.com

**RED GRAPE
GAZPACHO**



**HALIBUT WITH
CITRUS BUTTER
AND RADISHES**



Platter, \$20; crazeandbarrel.com

**BEET AND
GOAT CHEESE
PHYLLO CUPS**



FOOD STYLING: CHRISTINE ALBANO/
PROP STYLING: MARINA MALCHIN

Paper napkins,
\$10 for 16;
surlatable.com



RASPBERRY-ORANGE SPARKLERS

Pulse 1 cup raspberries and $\frac{1}{2}$ cup each mint and sugar in a food processor. Let sit 10 minutes, stirring occasionally, then strain through a fine mesh sieve. For each drink, combine $\frac{1}{2}$ ounce each of the puree and orange-flavored vodka in a glass; top with sparkling white wine and garnish with raspberries.

Cake plates, \$100 for four; food52.com

Three Posts
table runner,
\$48; wayfair.com

ANGEL FOOD CAKE
WITH STRAWBERRY-
RHUBARB SAUCE



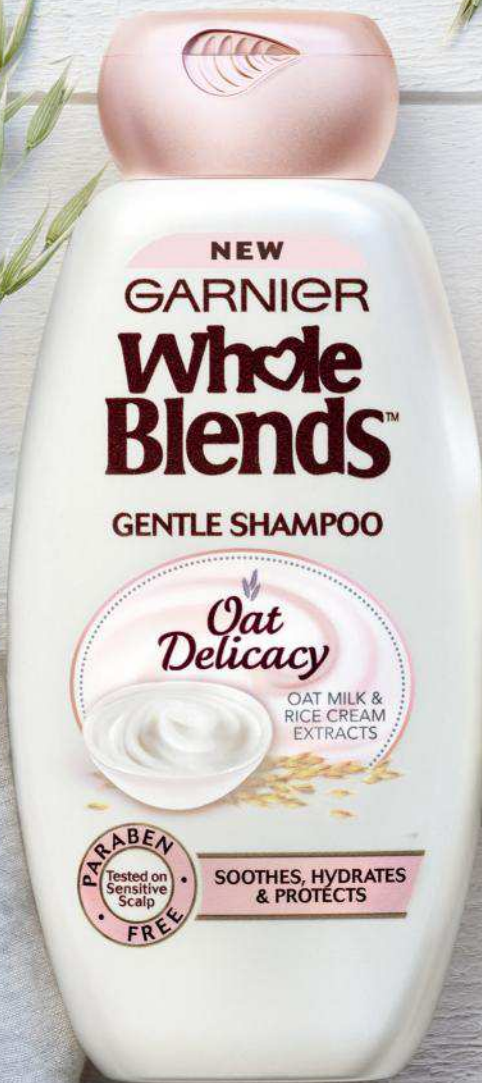
NEW
**Whole
Blends™**

WHOLESOME LOVING CARE
blended for
NATURALLY BEAUTIFUL HAIR

Nurture even fine hair
without the weigh down

our most gentle blend with oat milk & rice cream extracts

©2018 Garnier LLC



*oat milk sourced
from Finland* 
• Paraben Free •

FIND YOUR BLEND
#WHOLEBLENDS

GARNIER
garnierwholeblends.com



BEET AND GOAT CHEESE PHYLLO CUPS

ACTIVE: 20 min | TOTAL: 2 hr | MAKES: 12

- 1 small red beet
- 1 tablespoon extra-virgin olive oil
- 12 frozen mini phyllo shells
- 1 4-ounce log goat cheese
- 1 tablespoon heavy cream or milk
- 1 teaspoon honey
- Kosher salt

1. Preheat the oven to 375°. Put the beet on a sheet of foil, drizzle with the olive oil and wrap to enclose. Bake until easily pierced with a knife, 60 to 70 minutes. Let cool, then peel and chop.
2. Bake the phyllo shells as the label directs. Let cool.
3. Pulse the goat cheese and heavy cream in a mini food processor until smooth. Add the chopped beet, honey and $\frac{1}{4}$ teaspoon salt. Pulse until very smooth and bright pink, about 1 minute.
4. Transfer the beet mixture to a large resealable plastic bag and snip off a corner; pipe into the phyllo shells. Refrigerate at least 20 minutes before serving.

ANGEL FOOD CAKE WITH STRAWBERRY-RHUBARB SAUCE

ACTIVE: 25 min | TOTAL: 1 hr 25 min | SERVES: 6 to 8

- 1 cup granulated sugar
- 5 green cardamom pods
- 1 pound rhubarb (about 3 large or 6 small stalks), sliced $\frac{1}{2}$ inch thick (about 4 cups)
- 1 cup sliced strawberries
- 1 cup cold heavy cream
- 2 tablespoons confectioners' sugar
- $\frac{1}{2}$ teaspoon pure vanilla extract
- $\frac{1}{8}$ teaspoon ground cardamom
- 1 store-bought angel food cake

1. Combine the granulated sugar, $\frac{1}{2}$ cup water and the cardamom pods in a large skillet. Bring to a simmer over medium heat, stirring occasionally, until the sugar dissolves, about 8 minutes. Add the rhubarb and cook, stirring, until just starting to break down, about 5 minutes. Transfer to a shallow dish and let sit until cooled, about 1 hour. Stir in the strawberries.
2. Beat the heavy cream with the confectioners' sugar, vanilla and ground cardamom in a large bowl with a mixer until medium peaks form. Slice the angel food cake and top with the strawberry-rhubarb sauce and spiced whipped cream.



RED GRAPE GAZPACHO

ACTIVE: 15 min | TOTAL: 45 min
SERVES: 4 to 8

- 2 cups red seedless grapes
- $1\frac{1}{2}$ cups chopped peeled seedless cucumbers (from 3 Persian cucumbers)
- $1\frac{1}{2}$ cups cubed baguette or rustic country bread, crust removed
- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 tablespoon plus 1 teaspoon red wine vinegar
- $\frac{1}{2}$ small clove garlic
- Kosher salt
- Crushed pink peppercorns, for topping

1. Puree the grapes, cucumber, bread, olive oil, 2 tablespoons water, the vinegar, garlic and 1 teaspoon salt in a blender until very smooth, at least 1 minute. Refrigerate until chilled, at least 30 minutes.
2. Season the gazpacho with salt. Divide among small bowls. Drizzle with olive oil and sprinkle with crushed pink peppercorns.



HALIBUT WITH CITRUS BUTTER AND RADISHES

ACTIVE: 25 min | TOTAL: 50 min
SERVES: 4 to 6

- 1 red onion, cut into $\frac{1}{2}$ -inch wedges
- 2 bunches radishes, trimmed and halved
- 1 teaspoon fresh thyme
- 3 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- $1\frac{1}{2}$ pounds center-cut skinless halibut fillet, cut into 4 to 6 pieces
- Juice of 2 blood oranges ($\frac{1}{2}$ cup)
- Juice of 1 ruby red grapefruit ($\frac{1}{2}$ cup), plus 1 whole grapefruit
- Juice of 1 lime
- 1 tablespoon heavy cream
- 1 stick cold unsalted butter, cut into small pieces

1. Preheat the oven to 450°. Toss the red onion, radishes, thyme, 2 tablespoons olive oil, $\frac{3}{4}$ teaspoon salt and a few grinds of pepper on a rimmed baking sheet. Roast until tender, 20 to 25 minutes.
2. Season the halibut with salt and arrange over the roasted vegetables. Brush with the remaining 1 tablespoon olive oil. Bake until the halibut is just cooked through, about 10 minutes.
3. Meanwhile, combine the blood orange juice, grapefruit juice and lime juice in a small saucepan and bring to a boil. Reduce to a simmer and cook until reduced to about $\frac{1}{4}$ cup, 12 to 15 minutes. Add the heavy cream and simmer until combined. Reduce the heat to low and whisk in the butter, one piece at a time, waiting until the butter is emulsified before adding the next piece. Season with salt. Keep warm over very low heat until ready to serve.
4. Peel the whole grapefruit with a paring knife, removing the white pith. Slice between the membranes to remove the segments. Transfer the halibut and vegetables to a platter with a spatula and scatter the grapefruit segments around them. Drizzle with the citrus butter.





Haven't checked my phone
in 27 dunks.



Uncommonly Good®



**GRILLED
PORK
CHOPS**



FIRED UP

Pick a meat! Michael Symon gives us recipes for a great Memorial Day cookout, all from his new cookbook.



No doubt about it, Michael Symon is a barbecue devotee: He has hosted a show called *Burgers, Brews & 'Que* on Food Network, he owns a barbecue restaurant, Mabel's BBQ, in his hometown of Cleveland, and he packed his newest cookbook, *Michael Symon's Playing with Fire*, with dozens of recipes meant for the grill, smoker, even the fireplace. "I wanted to share all those wonderful flavors and smells that I grew up with," he says. That meant including smoked dishes in nearly every chapter and frequent mentions of Cleveland. "It's the seasoning that makes this kind of barbecue different," he says. Try a few of his recipes!



Find these recipes and more in *Michael Symon's Playing with Fire* (\$30, Clarkson Potter).

A top-down view of four thick, dark-brown grilled rib-eye steaks arranged vertically on a dark grey slate platter. Each steak is topped with a generous amount of peperonata, which consists of sliced red and yellow bell peppers and onions, all cooked to a soft, slightly charred texture. The platter is set on a light-colored wooden surface. The text 'GRILLED RIB-EYES WITH PEPERONATA' is overlaid in white, bold, sans-serif font on the left side of the image, with a small white teardrop icon below it.

**GRILLED
RIB-EYES WITH
PEPERONATA**



**GRILLED CHICKEN THIGHS
WITH BLACKBERRY
BBQ SAUCE**





GRILLED CORN AND TOMATO SALAD



POPPY SEED COLESLAW



GRILLED PORK CHOPS

ACTIVE: 40 min
TOTAL: 55 min
SERVES: 6



- 1 tablespoon kosher salt
- 1 tablespoon coriander seeds, cracked
- 1 tablespoon ground chipotle chile powder
- ½ tablespoon ground cumin
- ½ tablespoon smoked paprika
- ¾ teaspoon mustard powder
- 6 10- to 12-ounce double-cut pork chops
- 3 tablespoons olive oil

1. Prepare and preheat your lump charcoal grill to create two heat zones: high and low.
2. In a small bowl, combine the salt, coriander, chipotle powder, cumin, paprika and mustard powder. Pat the chops dry with paper towels and season both sides with the spice mixture. Rub the exterior of the seasoned chops with the olive oil.
3. Sear the chops over the hot side of the grill until the exterior forms a nice crust, about 4 minutes per side. Move the pork to the low side of the grill, cover the grill and cook until the pork reaches an internal temperature of 140°, 10 to 12 minutes. Transfer the pork to a cutting board, let it rest for 5 to 10 minutes and then serve.

To create two heat zones on a charcoal grill, heat the coals, then bank them to one side.

GRILLED RIB-EYES WITH PEPERONATA

ACTIVE: 45 min
TOTAL: 2 hr | SERVES: 4



- 2 tablespoons chopped fresh rosemary
- 2 tablespoons ground fennel seeds
- 2 tablespoons kosher salt
- 1 tablespoon freshly ground black pepper
- 4 1-pound boneless dry-aged rib-eyes
- Olive oil
- Peperonata (see below)

1. Prepare and preheat your lump charcoal grill to create two heat zones: high and low.
2. In a small bowl, combine the rosemary, fennel, salt and pepper. Pat the steaks dry with paper towels and season both sides with the spice mixture. Lightly coat the steaks on all sides with olive oil.
3. Sear the steaks over the hot side of the grill until the exterior forms a nice crust, about 4 minutes per side. Move the meat to the low side of the grill, cover the grill and cook until the steaks reach an internal temperature of 125° for rare to 135° for medium, depending on your desired doneness, 5 to 10 minutes per side.
4. Transfer the steaks to a cutting board and let rest for 10 minutes before serving with the peperonata.

PEPERONATA

MAKES: about 2 quarts

- ¼ cup olive oil
- 1 onion, halved and sliced ½ inch thick
- 1 red bell pepper, sliced ½ inch thick
- 1 green bell pepper, sliced ½ inch thick
- 1 yellow bell pepper, sliced ½ inch thick
- 4 cloves garlic, thinly sliced
- 1 15-ounce can whole peeled tomatoes, crushed by hand
- 3 sprigs fresh oregano
- Pinch of sugar
- Kosher salt and freshly ground black pepper
- ¼ cup jarred Calabrian chiles, drained and sliced
- 1 tablespoon sherry vinegar

In a large heavy skillet, heat the olive oil over medium heat. Add the onion, bell peppers and garlic and cook, stirring, until the vegetables are soft, 10 minutes. Add the tomatoes, oregano and sugar; cook until the peppers are very soft and most of the liquid has evaporated, about 30 minutes. Season with salt and pepper; stir in the chiles and vinegar. Discard the oregano.

GRILLED CHICKEN THIGHS WITH BLACKBERRY BBQ SAUCE

ACTIVE: 35 min | TOTAL: 3 hr
SERVES: 4



- 1 tablespoon ground coriander
- 1 tablespoon smoked paprika
- 1 tablespoon kosher salt
- 8 skin-on, bone-in chicken thighs
- Olive oil
- ½ recipe Blackberry BBQ Sauce (see below)

1. In a small bowl, combine the coriander, paprika and salt. Pat the chicken thighs dry with paper towels, season on both sides with the spice mixture and place in a gallon-size zip-top bag. Refrigerate for several hours but preferably overnight.
2. Prepare and preheat your lump charcoal grill to create two heat zones: high and low.
3. Brush the chicken thighs with olive oil and place them skin-side down on the hot side of the grill. Cover and cook for 2 minutes. Uncover and move the chicken to the low side of the grill, skin-side up. Cover and cook until the thighs reach an internal temperature of 160°, 15 to 20 minutes. Pour half the Blackberry BBQ Sauce into a medium bowl and use it to baste the chicken occasionally during the final 10 minutes of cooking.
4. Remove the chicken from the grill. Serve with the remaining sauce on the side.

BLACKBERRY BBQ SAUCE

MAKES: about 2 quarts

- 3 pints fresh blackberries
- 12 ounces dark beer
- 1 cup balsamic vinegar
- 1 cup red wine vinegar
- ½ cup packed light brown sugar
- 1 onion, sliced
- 1 clove garlic, minced
- 1 habanero pepper, slit
- 1 tablespoon ground chipotle chile powder
- 1 tablespoon finely ground coffee
- 1 tablespoon ground coriander
- 1 tablespoon ground cumin

In a large saucepan, combine the blackberries, beer, vinegars, sugar, onion, garlic, habanero, chipotle powder, coffee, coriander and cumin. Cook over medium-low heat, stirring occasionally, for 2 hours. Carefully puree the sauce in a blender or food processor, then strain.

GRILLED CORN AND TOMATO SALAD

ACTIVE: 30 min
TOTAL: 50 min (plus overnight soaking)
SERVES: 6



- 4 ears sweet corn, unhusked
- Kosher salt
- 1 clove garlic, minced
- 1 jalapeño pepper, seeds and ribs removed, minced
- Zest and juice of 3 limes
- ½ cup extra-virgin olive oil
- 1 ripe avocado, halved, pitted, peeled and diced
- 1 cup halved cherry tomatoes
- 6 scallions, thinly sliced
- ¾ cup finely chopped fresh cilantro leaves
- Freshly ground black pepper

1. Soak the corn in its husks in a bowl of heavily salted water overnight in the refrigerator. Keep the ears submerged below the surface of the water with a plate weighted down with a heavy can.
2. Prepare and preheat your lump charcoal grill to medium low.
3. Put the corn, still in its husks, on the grill, cover, and cook, turning occasionally, for 20 minutes.
4. Meanwhile, in a large bowl, combine the garlic, jalapeño and a large pinch of salt. Add the lime zest, lime juice and olive oil and whisk to combine. Add the avocado, tomatoes, scallions and cilantro and toss gently to combine.
5. Remove the corn from the grill. When cool enough to handle, peel back the husks, discard the silk and slice the kernels off the cobs with a knife. Add to the bowl of vegetables. Toss to combine. Season with salt and pepper.

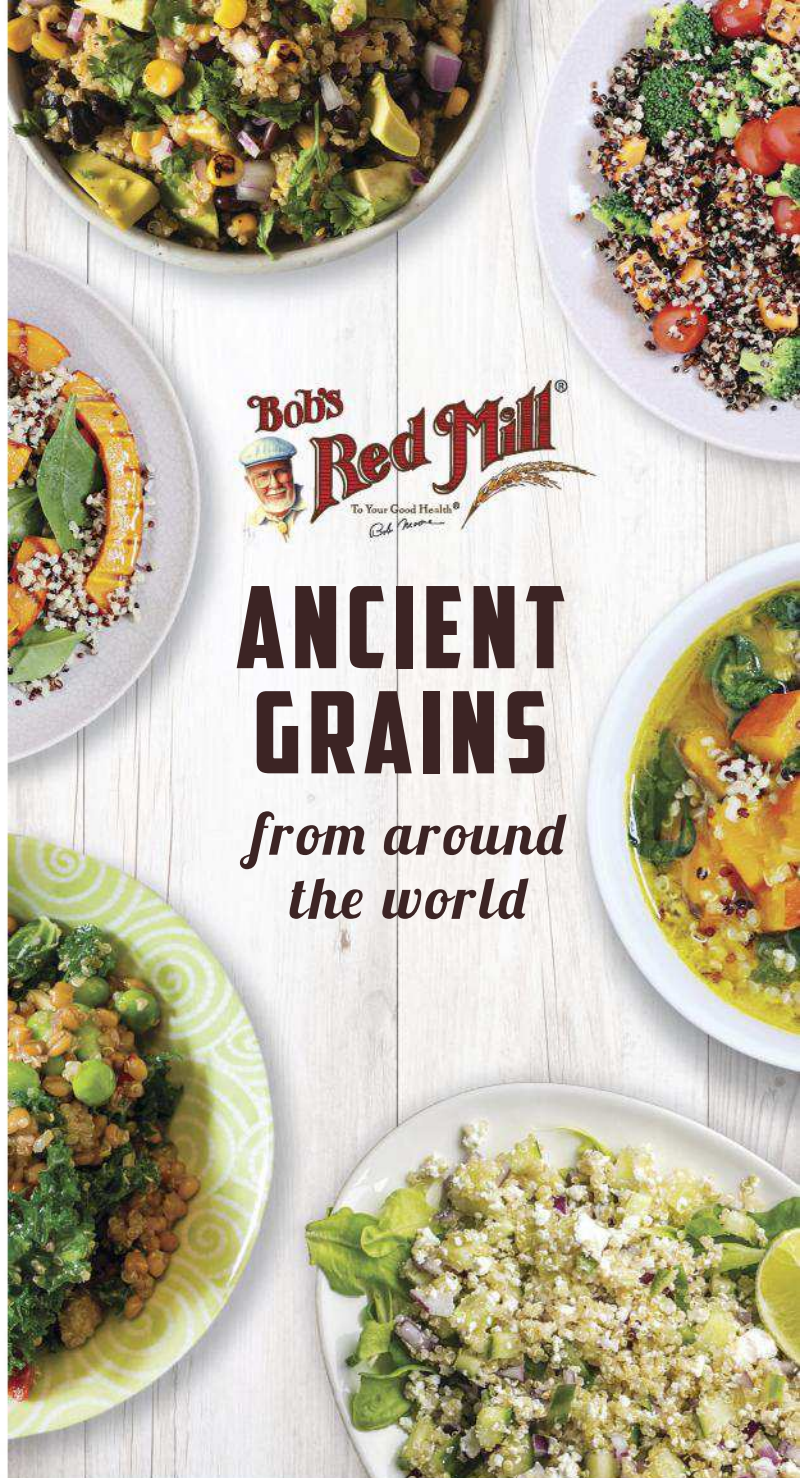
POPPY SEED COLESLAW

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 6



- ½ cup cider vinegar
- ½ cup sugar
- 2 tablespoons mayonnaise
- 2 tablespoons Bertman Ball Park Mustard or other brown stadium-style mustard
- 2 tablespoons poppy seeds
- 1 cup olive oil
- Kosher salt and freshly ground black pepper
- 6 cups thickly shredded green cabbage
- 6 cups thickly shredded red cabbage
- 1 small red onion, halved and thinly sliced
- 1 cup roughly torn fresh cilantro leaves

1. In a large bowl, whisk the vinegar, sugar, mayonnaise, mustard and poppy seeds. While whisking, add the olive oil in a steady stream to form an emulsion. Season with salt and pepper.
2. Fold in the green and red cabbage, red onion and cilantro. Season with salt and pepper as needed. Serve immediately or refrigerate in an airtight container for up to 1 day.



ANCIENT GRAINS

from around the world

Bring global flavors to your dinner table with the grains that nourished the world's greatest ancient civilizations, including Farro, Millet, Sorghum, Quinoa and many more.



FOOD NETWORK MAGAZINE'S TASTE for TRAVEL

📍 CECIL COUNTY...FOODIE FABULOUS!

Award-winning restaurants, Chesapeake Bay cuisine, wineries, chocolate, baked goods, fresh doughnuts, farm-to-table eateries and homemade ice cream on the farm; restaurants on the waterfront, in charming historic towns & in the country. Bring your appetite! SeeCecil.org

📍 DISCOVER STORIES OF INTRIGUE

Here, legendary figures and treasure play hide and seek and you can feel free to discover them at your own pace. ExploreCharlesCounty.com

📍 SAVOR THE SITES IN FREDERICK

Dine in historic Downtown Frederick or savor farm-to-fork dishes in countryside locales. Picturesque mountain trails in national and state parks are waiting to be conquered. Frederick County, Maryland, is located less than one hour from Washington, D.C., Baltimore, and nearby Gettysburg. VisitFrederick.org

📍 ESCAPE TO DEEP CREEK LAKE

Deep Creek Lake and Garrett County, Maryland, offer four seasons of fun! Boating on Deep Creek Lake, skiing, snow tubing, fall foliage, stunning scenery, waterfalls & more! Plan your Deep Creek experience at VisitDeepCreek.com

📍 DISCOVER THE FLAVORS OF GEORGIA

Georgia is known as "The Peach State," yet there are numerous other crops across the state that make Georgia a truly flavorful destination. Plan your culinary exploration by visiting ExploreGeorgia.org

📍 ATLANTA'S COOKING: COME SIT AT OUR TABLE!

In Atlanta, chef-run restaurants dish up modern American cuisine in strikingly beautiful spaces, often dishing out a down-home feel. Among the cutting-edge eateries located in this unique neighborhood are cozy diners, cafés and bistros that welcome diners with open arms. Atlanta.net

📍 ESCAPE TO ATHENS

The vibrant college town of Athens, Georgia, is one of the South's freshest culinary and cultural hot spots. Tour a brewery, dine with a James Beard-winning chef, then stay out late for the live music! VisitAthensGA.com/food

📍 ECLECTIC FOOD TELLS SOUTHERN STORIES

Let the flavors of Augusta guide you to new and exciting places. Savor the flavors, smell the aromas and make new memories. Tasty, tangy, spicy, sweet. Have a seat and enjoy the food. VisitAugusta.com

📍 HANDCRAFT THE PERFECT WEEKEND

Thomasville effortlessly blends the tastes and traditions of long-loved Southern favorites with an unexpected contemporary twist. The unique combination of warm weather and rolling red hills makes Thomasville the must-visit destination for those who relish a delectable experience. ThomasvilleGA.com

📍 GET AWAY TO SAVANNAH!

Draped in Spanish moss and bursting with natural beauty, Savannah is a fantastic getaway. Warm temperatures welcome visitors who come to enjoy art, architecture, coastal cuisine and Savannah's quirky culture. Book your trip at VisitSavannah.com today.

📍 SAVOR GEORGIA'S GOLDEN ISLES

From waters teeming with fresh coastal seafood to tried-and-true culinary traditions upheld by local chefs, Georgia's Golden Isles proudly boasts a flavorful food scene that keeps visitors coming back for seconds again and again. Goldenisles.com

📍 GATEWAY TO YOUR GETAWAY!

Cruise Maryland has year-round cruising from Baltimore with Carnival and Royal Caribbean Cruise Lines. Cruising to the Caribbean, Bermuda, Bahamas and Canada/New England. Experience the famous Inner Harbor with fabulous cuisine and more! CruiseMaryland.com

📍 BE OPEN FOR MARYLAND

Maryland is the place where you make lasting memories. From wineries and local craft beers to diverse water experiences, you're never far from the kind of moments you'll remember forever. Plan your trip at VisitMaryland.org

📍 NEW MEXICO TRUE

New Mexico is the chile capital of the world—and so much more. Experience the Southwest's most unique cuisine with an adventure that feeds the soul. Plan your visit at NewMexico.org

On the Road



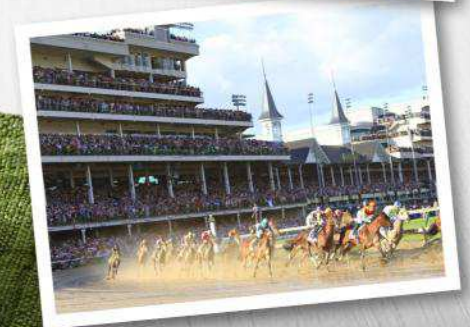
Mint Condition

Kentucky nursery Dohn & Dohn Gardens has supplied Churchill Downs with all the mint for its mint juleps over the past 30-plus years, and this year the company will harvest about 4,000 pounds of the herb in preparation for Derby weekend. To make your own julep at home, fill a silver cup with crushed ice, add 1 tablespoon of simple syrup (infused with fresh mint) and 2 ounces of whiskey, and stir. Garnish with a big sprig of mint.



LOUISVILLE, KY

THERE'S NO SHORTAGE
OF FRESH MINT!



DRINK PHOTO: RYAN DAUSCH; FOOD STYLING: ADRIENNE ANDERSON; PROP STYLING: STEPHANIE YEH; CHURCHILL DOWNS: GETTY IMAGES.

Chile capital of the world. [TRUE]

505 Southwestern Chile Rellenos

Makes 8 chiles

INGREDIENTS

Rellenos

- 8 whole Hatch green chiles
- 1 1/2 cups cotija cheese
- 1/2 cup asadero cheese
- 1 bunch cilantro
- 3 eggs
- 2 tbsp. flour
- 1 tbsp. salt
- 1 tbsp. cooking oil

Accompaniments

- 2 cups cooked rice
- 505 Southwestern brand Hatch Valley Red Chile sauce
- 1/2 white onion, diced (optional)
- 3-4 radishes, diced (optional)

For more authentic New Mexican recipes, go to newmexico.org/recipes

DIRECTIONS

1. Place chiles on a hot grill or griddle. Turn until the skin is black and blistered, then remove, place in a bowl, and cover the bowl with plastic wrap to steam the skin. Once chiles are cool, peel the skin off carefully and slit the chiles from top to bottom. Gently rinse off seeds.
2. To make the filling, pulse the two cheeses and cilantro in a food processor until fully combined. Put 4 oz. of cheese mixture into each chile and form back to natural chile shape.
3. To make the batter, separate the egg whites from yolks. Whip egg whites in a mixing bowl until stiff. Place egg yolks in a separate bowl and whip until foamy, about 3 minutes. Fold egg yolks, flour, and salt into stiff egg whites.
4. To prepare, preheat oven to 400 degrees. Heat oil in a saute pan on medium. Run one relleno through batter and place in the hot pan, then pour 1/4 cup of batter over it. The relleno should resemble an omelet. Make sure not to crowd the pan, cooking only one or two rellenos at a time. Cook for two minutes, then turn and cook for an additional two minutes. Place relleno pan in oven and bake for three more minutes.
5. Plate each relleno on warmed red chile sauce and a bed of rice. Top with onion and radish to taste.



NEW MEXICO True
Adventure that Feeds the Soul. newmexico.org



SUMMER SCHOOL

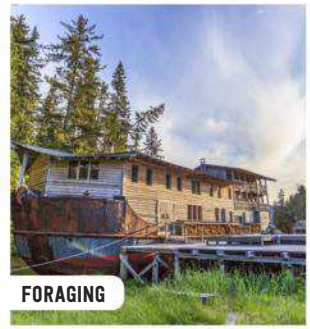
Come home from this year's vacation with a whole new skill! We sent editors back to school at five great culinary classes across the country.



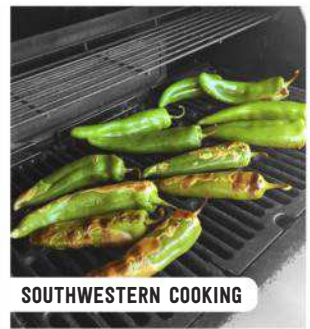
COFFEE BREWING



BRISKET SMOKING



FORAGING



SOUTHWESTERN COOKING



BREAD MAKING

COFFEE BREWING

DAPPER & WISE COFFEE SCHOOL
\$250 for a full-day class;
dapperandwise.com

BEAVERTON, OR



Cecily
McAndrews,
Senior Editor

You don't have to go too far into Portland, OR, to know that it's a serious coffee town. In fact, you don't have to leave the airport: Four coffee chains greet you before you can hail a cab to the city. But I'm here for coffee school and I'm not stopping until I get to Dapper & Wise's Coffee Lab in nearby Beaverton.

Dapper & Wise is a roastery, and the adjacent coffee shop, called *Insomnia*, is bustling with locals. It's cozy and inviting, but I resist the urge to go in. I'm headed to the company's dedicated teaching space where instructor Alise Sewell will lead an intensive six-hour class on my favorite drink. Part of the company's mission is to teach people about coffee in a nonstuffy way, so the Lab (despite its intimidating name) is designed to feel like a coffee shop, with wood tables and shelves full of books and coffee-making tools. This is where baristas perfect their latte art, where enthusiasts go for tastings and where amateurs like me show up to master the

basics. As I settle in with a scone and my first cup of coffee, Alise explains the class: We'll learn how to identify flavors in coffee, discuss coffee regions and study how beans are processed. Then she'll review brewing methods, and after lunch we'll delve into espresso.

Six hours is a commitment even for a coffee fanatic, but the time flies. I learn the difference between light roast and dark (light can actually be more flavorful); I discover how coffee regions compare (African beans are fruitier, Latin American more chocolaty). And I become obsessed with the AeroPress, a space-age gadget that makes a single excellent cup at a time. I also attempt latte art, and after some practice, I pour one that sort of, when you squint, resembles a heart. I call victory. Alise beams, and we share a hug before I leave. The real victory happens later, though, when I brew my first post-graduate cup of coffee at home. It's the best I've ever had—and now I get to drink it every morning.



A chart helps us identify flavors in coffee.



We learn all sorts of brewing methods.



Tip your baristas, because this is tricky!

IF YOU GO: Dapper & Wise Coffee Lab is about 20 minutes from Portland, so your best bet is to stay in the city and take a cab or rental car to the roastery. Try the funky Crystal Hotel in downtown Portland: It has rock song-themed rooms, a café and a saltwater soaking pool (from \$145 per night; mcmenamins.com).

BRISKET SMOKING

BRISKETU

\$74 for a three-hour class;
brisketu.com



HOUSTON

Brisketu is not exactly a typical college. At this class we're seated at picnic tables instead of desks, we're surrounded by beer (which we get to drink in the middle of the lesson) and our professor, Scott Valdiviez, shows up wearing a baseball cap and an apron blackened by smoke. He's a welder by trade, but he spends his weekends competing in barbecue cook-offs—and teaching barbecue lovers like me how to smoke brisket,

Texas-style. Some students have traveled from overseas; others were sent by spouses who got tired of throwing away overcooked meat. When Scott is done with us, though, we will impress every future cookout guest with our new title: Certified Backyard Pitmaster.

The real appeal of Brisketu is that you can learn in an unintimidating environment—there's no one waiting for dinner and no neighbors peering over your fence. In fact, there's no cooking at all. A 10-pound brisket can take up to 15 hours to cook and we're only together for three. Instead, Scott explains how to select meat, trim fat, make a rub, choose wood (pecan is sweet and mild, oak is smoky) and control the temperature in the smoker. In between beer breaks,



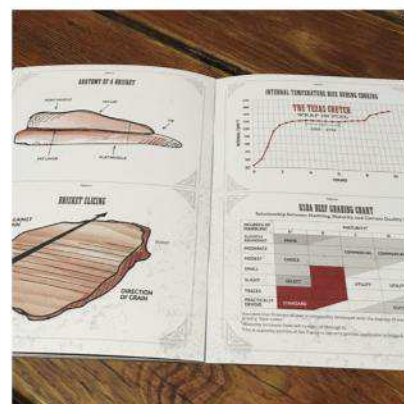
Francesca
Cocchi,
Editorial
Assistant

Scott demonstrates how to use a chimney starter (an essential skill for charcoal grillers), and his crew assembles stations where we can compare the smoke profiles of different kinds of kindling.

As 3 p.m. approaches, it's finally time to eat. We split into groups to watch Scott slice the brisket (against the grain), then we sample the flat and point sections. I wipe the juice off my fingers just in time to accept my certificate from Mike Albrecht, the "Dean of Smoke Studies." Since his first class two years ago, Mike has issued more than 4,000 certificates and expanded his courses to include ChickensU, RibsU and TurkeyU. Scott dismisses class, but most of us act like real college students and stick around for another beer.



The instructor trims excess fat to ensure even cooking.

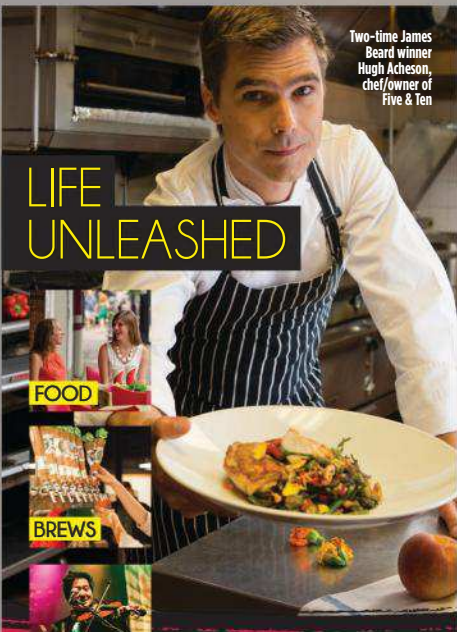


Our pit-side pocket guide gets technical.



Each kind of wood infuses the meat with a distinct flavor.

IF YOU GO: Brisketu's classes are held at various breweries in the Houston, Austin and College Station areas. If you're signing up for a Houston class, consider the modern Hotel Sorella, which overlooks the bustling shopping destination CityCentre (from \$170 per night; hotelsorella-citycentre.com).



Two-time James Beard winner Hugh Acheson, chef/owner of Five & Ten

LIFE UNLEASHED

FOOD

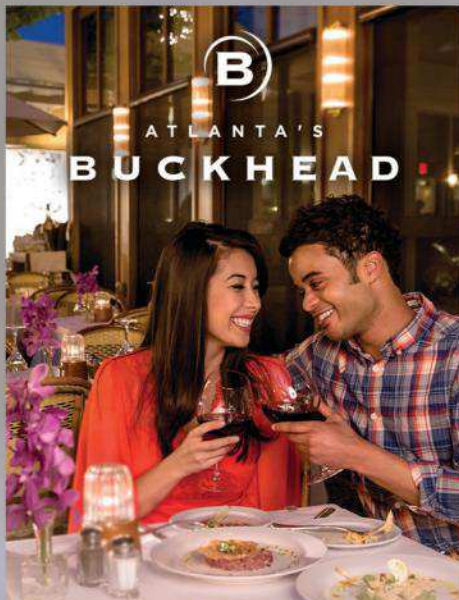
BREWS

LIVE MUSIC

Head to Athens, Georgia, for culinary hotspots, exceptional breweries, live music, and plenty of creative energy.



Plan your Athens getaway at VisitAthensGA.com/food

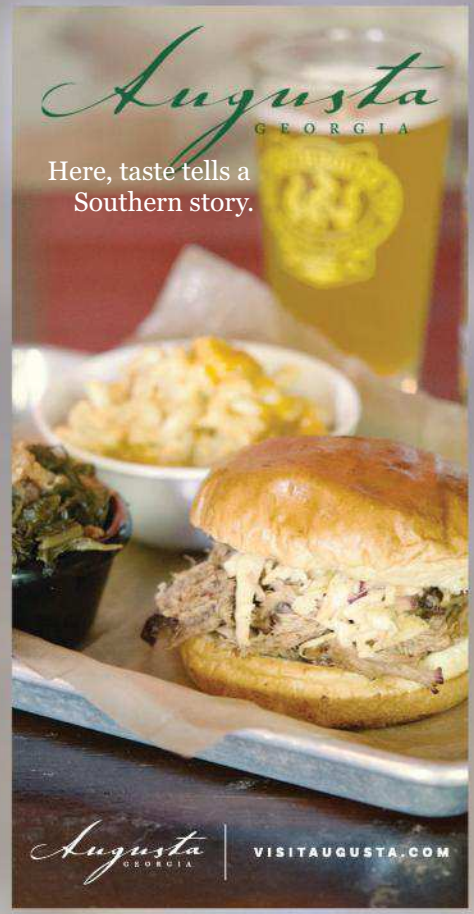


ATLANTA'S BUCKHEAD

BE INDULGENT

Be pampered. Be fashionable. Be here. Whether you're dining at one of Buckhead's famous restaurants, shopping at our legendary boutiques and stores, or simply relaxing at one of our world-class hotels, Buckhead's the place to be.

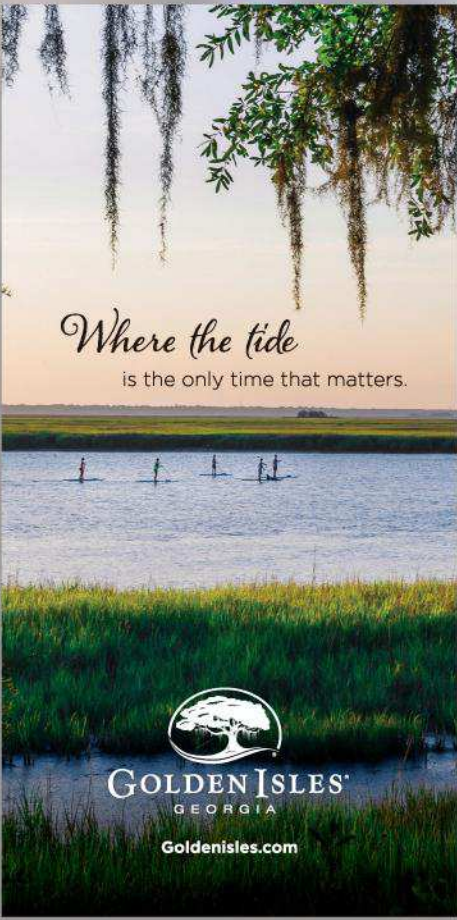
ATLANTA.NET/BUCKHEAD



Augusta GEORGIA

Here, taste tells a Southern story.

Augusta GEORGIA | VISITAUGUSTA.COM

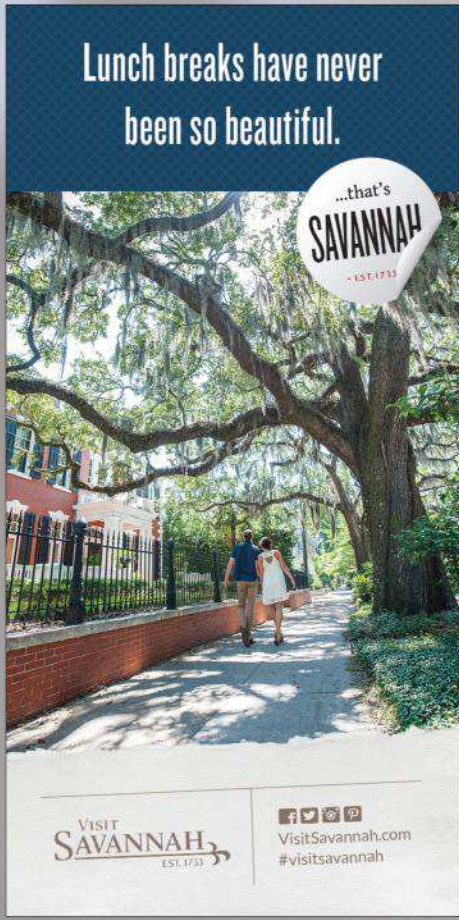


Where the tide is the only time that matters.



GOLDEN ISLES GEORGIA

Goldenisles.com

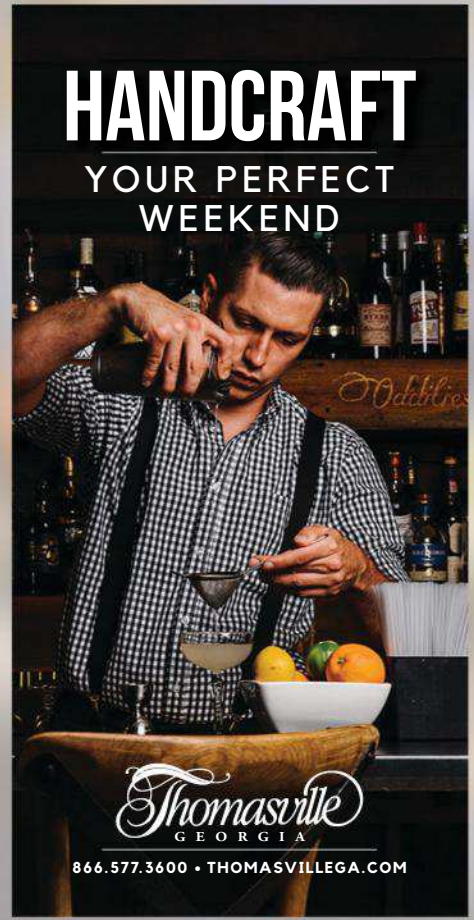


Lunch breaks have never been so beautiful.

...that's SAVANNAH - EST. 1733

VISIT SAVANNAH EST. 1733

VisitSavannah.com #visitsavannah



HANDCRAFT YOUR PERFECT WEEKEND

Thomasville GEORGIA

866.577.3600 • THOMASVILLEGA.COM



Pretty. Sweet. Eats



ESCAPE TO ATHENS

The vibrant college town of Athens is one of the South's freshest culinary and cultural hotspots, with a cast of chefs and restaurants like **Seabear Oyster Bar** and **home.made** joining James Beard winner Hugh Acheson, who helped put Athens on the map with restaurants such as **Five and Ten** and **The National**. Throw in happy hour at an acclaimed craft brewery like **Terrapin** or **Creature Comforts** and an evening of live music in the spot that helped launch the careers of R.E.M., the B-52s, Widespread Panic, and the Drive by Truckers, and you've got yourself the ultimate escape!

ATLANTA'S DINING SCENE BRINGS HIGH-END DOWN-HOME

Atlanta boasts everything from upscale gourmet cuisine to progressive variations of Southern staples and local, chef-driven restaurants. Eateries in Atlanta cater to each unique neighborhood and invoke the feeling of dining at a friend's house. Even the city's most high-end restaurants dish out a down-home feel. The emerging food hall scene, highlighting Atlanta's array of flavors, is also "wowing" travelers to the city. **Sweet Auburn Curb Market**, Atlanta's oldest public market; **Ponce City Market**, with its prominent position along the **Atlanta Beltline** and food "stalls" featuring Atlanta's popular James Beard Award-winning chefs; Inman Park's **Krog Street Market** plus others all offer culinary delights ripe for discovery!

TASTE TELLS A SOUTHERN STORY

Whether you're wanting to make new traditions with family, or hit the downtown scene with your friends, Augusta has options to satisfy your tastebuds. You can always shake things up in Augusta with a handcrafted cocktail. Here, there's a pizza place to suit every taste, from artisan to New York style pies. Enjoy a night of fine dining or authentic southern cuisine. In Augusta, it's your choice.

VISIT GEORGIA'S GOLDEN ISLES

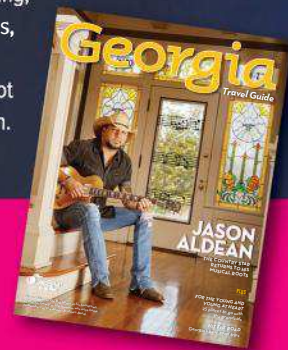
Along the Georgia coast lies a stretch of land that is like no other. Here, sun-drenched beaches meet streets lined with centuries-old oak trees draped with Spanish moss. Vast marshlands, winding rivers and plentiful nature and wildlife beckon visitors who return for generations. Comprised of four unique barrier islands, St. Simons Island, Sea Island, Little St. Simons Island and Jekyll Island, and the mainland port city of Brunswick, each town has its own charm and personality for you to discover. This is perhaps the best kept secret on the East Coast; this is the Golden Isles.

EXPLORE SAVANNAH'S CULINARY SCENE

Draped in Spanish moss and bursting with beauty, Savannah is a charming Southern escape. New restaurants offer a trendy take on classic cuisine. Local hot spots focus on locally sourced, coastal dishes with a Southern spin that will keep you craving more. The best part about Savannah's culinary scene is the ability to dine outdoors for most of the year at many vibrant spots throughout the city. Savannah will draw you in with romantic ambiance and lively atmosphere long before you leave its flourishing, park-like Historic District. Discover all this city has to offer, plan your trip today!

HANDCRAFT YOUR PERFECT WEEKEND

Craft your perfect weekend in Thomasville. Take one gorgeous downtown steeped with world-class shopping and delectable dining, blend hand-laid brick streets with handcrafted cocktails, shake it up with historic homes and plantation resorts, and garnish with an unexpectedly cool vibe. Taste is not just something we savor, but something built by design. Come savor all that is Thomasville.



Order your FREE Georgia Travel Guide today at ExploreGeorgia.org



FORAGING

THE COOKING SCHOOL AT TUTKA BAY

\$260 for a full-day class;
withinthewild.com



KACHEMAK BAY, AK



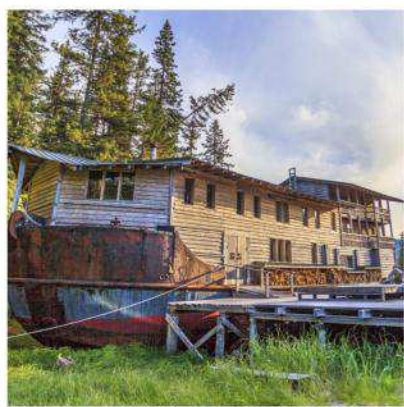
Jessica
Dodell-Feder,
Deputy Editor

Getting to Alaska's Cooking School at Tutka Bay isn't easy: Even after you've found your way to Anchorage, you're in for a propjet flight to Homer and a 25-minute water-taxi ride across Kachemak Bay. But that's part of the appeal. The school, run by chefs Kirsten Dixon and her daughter Mandy, is tucked away on a wooded peninsula. Both women trained at Le Cordon Bleu, and Mandy worked at Napa's legendary French Laundry before returning home to Alaska. When I arrive after an 11-hour journey from New York City, they lead me past greenhouses, herb gardens and cabins to...another boat. It's the cooking school—a huge anchored crabbing boat refurbished with cooking stations, a communal dining table and a bar.

I join 10 other students and we get right to work. The plan is to forage around the property's beaches and forest for seaweed, herbs, edible flowers and wild berries. I'm convinced I'm going to accidentally poison myself, but the school's full-time

natural scientist, Karyn Murphy, inspects our haul to make sure it's all edible. I'm shocked to find that beach greens—which look like mini pineapple tops—taste like green beans, goose tongue (an herb) is citrusy and salmonberries remind me of raspberries. And nothing is deadly! Almost every ingredient we touch comes from Kachemak Bay and its surrounding land, including the seafood for our fisherman's stew and even the flaky salt, which Kirsten and Mandy harvest themselves.

For every dish we make, Kirsten explains the ingredients' place in Alaskan cuisine. I learn about five types of Pacific salmon and about the high-quality clean soil here: It's ideal for growing organic produce and it makes Alaska the ultimate foraging destination. Many of us have come to this class from thousands of miles away, and when we sit down for our meal, with heaping bowls of food in front of us and piles of just-picked berries, we agree the journey was worth it.



This old boat is
our schoolhouse!



Lights strung across driftwood
brighten the dining room.



Our reward at the end of
the day: fisherman's stew.

IF YOU GO: Daily cooking classes are included if you stay at the on-site cabins (from \$3,885 for two nights). If you want to go only for the day, book a stay at the Land's End Resort in nearby Homer (from \$175 per night; lands-end-resort.com). To get to Homer, you'll likely have to pass through Anchorage; there, the Hotel Captain Cook is your best bet (from \$310 per night; captaincook.com).

SOUTHWESTERN COOKING

JANE BUTEL COOKING SCHOOL
\$1,050 for a three-day weekend class;
janebutelcooking.com



CORRALES, NM

A first-timer in New Mexico couldn't have a better culinary tour guide than Jane Butel. Nearly 80, Jane has written 23 cookbooks about Southwestern cooking, founded a spice company, starred in a PBS cooking show for eight years—and now she leads world-renowned cooking workshops right in her Corrales home. The night before I joined Jane's class, she took me to dinner at Los Cuates so I could see how New Mexican

cuisine is served in a local restaurant. She wasn't just being a great host: She advises that all her students get acquainted with classics like chiles rellenos, carne adobada, posole and tamales.

When you step into Jane's kitchen, you can tell she loves chile peppers. The room is filled with them, and not just the kind you can eat: There's a giant magnet on the fridge, framed prints of dancing chile peppers, a copper chile pepper mold, a bouquet of felt chiles hanging by her back door. Even her turquoise skirt has a red chile pattern. Class begins at 8:30 a.m. around Jane's kitchen table with a lesson on—you guessed it—chile peppers. She provides a rundown on different heat indexes, health benefits and how to identify spicy peppers from mild ones,

Lauren
Masur,
Associate
Editor



then moves on to corn, discussing the difference between hominy and masa and the legend of the blue corn goddess. This is all in preparation for our cooking project of the day: five savory dishes and three desserts, to be finished in time for a big afternoon feast.

It doesn't take long to see why people travel from all over the world to cook here. We are learning Southwestern cuisine from a master—in the best imaginable location. As we char green chiles on the grill and roll tamales on the backyard patio, we soak in the vista of the Sandia Mountains and look forward to tasting the results of our hard work. Before we eat, Jane raises her glass to make a toast: "Here's to the best that life can offer, and the time to enjoy it."

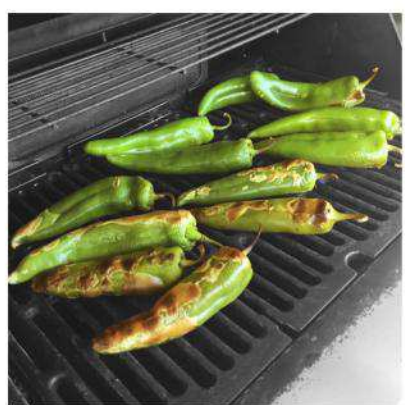
IF YOU GO: Jane's home is about 30 minutes from the Albuquerque airport. You can stay in the city, or consider Chocolate Turtle Bed & Breakfast, a cozy adobe home just a few minutes from the school, with four rooms and a great mountain view (from \$139 per night; chocolateturtlebb.com).



Jane preps the griddle for quesadillas.



Soaked corn husks await masa and beef filling.



After grilling these chiles, we stuffed them with cheese.

BREAD MAKING

**KING ARTHUR FLOUR
ARTISAN BAKING AT HOME**

\$495 for a four-day class;
kingarthurfLOUR.com



NORWICH, VT



Alexandra
Leshner,
Associate
Editor

If you ever start your day thinking about bread, you'll feel right at home at King Arthur Flour's artisan baking class. When I join 13 other students at the company's famous Vermont-based school, our instructor kicks things off with a pop quiz: Describe the perfect baguette. We all have similar answers. The crust should be crisp and nicely browned (but not so crunchy that it roughs up the roof of your mouth); the inside should be soft and airy with plenty of holes. I'm already craving bread and we haven't even scooped a cup of flour yet. I scan the recipe to gauge just how long I'll have to wait until our baguettes are ready to eat. The news is grim—four hours. The first lesson in baking school? Patience. If you want to make great bread, you have to be willing to wait for it.

The curriculum for this four-day course includes the kinds of bread I never thought I'd be able to make

myself: Sicilian focaccia, sourdough boules, even croissants. Some of these doughs need to rest and rise—often more than once—so we tackle a couple of recipes simultaneously. As our kneaded baguette dough rises beneath our workstations, we start laminating dough for our croissants, repeatedly rolling and folding in butter to create a flaky pastry. After the croissant dough (55 layers in all!) goes into the refrigerator to chill, we turn our attention back to the baguettes. They need to be meticulously shaped and slashed—I cut mine into an *épi de blé*, which resembles a sheaf of wheat.

Near the end of the day, our baguettes emerge from the oven and our instructor cuts them up, scattering pieces for us to try. I snatch the biggest slice I can find, slather it with warm salted butter and take a huge bite. Does it live up to the perfect baguette we described earlier? You bet.



Our stations are stocked with tools and ingredients.



Sourdough boules get slashed before baking.

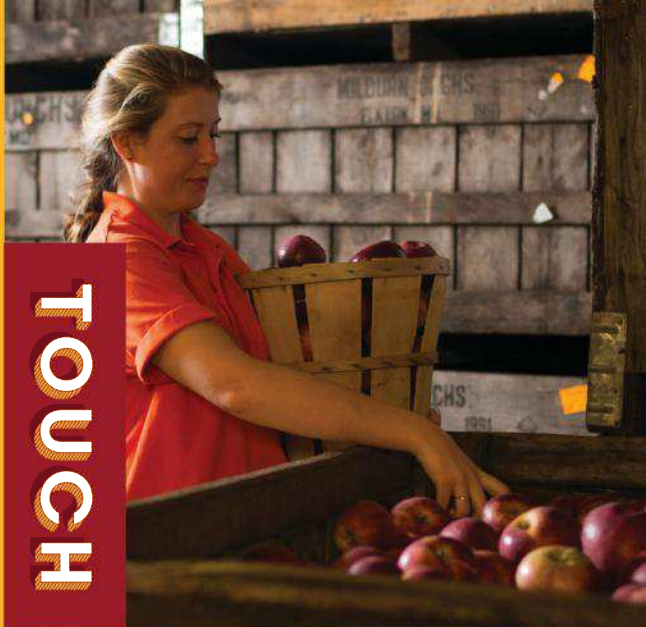


The pastries look almost professional!

IF YOU GO: You can take the train to nearby White River Junction, or fly into Burlington (a 90-minute drive to Norwich). The class runs several days, so it's best to stay nearby. The Hanover Inn Dartmouth, a historic 108-room New Hampshire hotel, is just a five-minute drive from the school (from \$189 per night; hanoverinn.com).

SAVOR ALL 5 SENSES

IN MARYLAND



TOUCH



TASTE



SMELL



SEE



HEAR

800-543-9307

VISIT **MARYLAND**.ORG

LARRY HOGAN
GOVERNOR

GET A Taste of Maryland

Farm-to-table favorites, celebrity chefs, world-class Maryland wine, beer and craft spirits, and the best seafood anywhere. It's all on the menu in Maryland! Look for these fun food festivals and events all across Maryland during the month of May:

Art & Wine Festival
May 6 | Sykesville

Baltimore Wine & Food Festival
May 12 | Baltimore


Maryland Craft Beer Festival
May 12 | Frederick

Somerset Strawberry Festival
May 12 | Marion Station

Wine in the Woods
May 19–20 | Columbia

Good Life Festival
May 26–27 | Boordy Vineyards

Soft Shell Spring Fair
May 27 | Crisfield



Cecil County *It's* Natural

- Award-winning restaurants & wineries!
- Homemade ice cream & baked goods!
- Request your FREE Nature Guide today!

CECIL COUNTY MARYLAND

SeeCecil.org • 800-CECIL-95



**Come for the cruise...
Stay for the experience!**
Year round sailings from Baltimore

Cruise Maryland™
from the Port of Baltimore
Gateway to your Getaway!

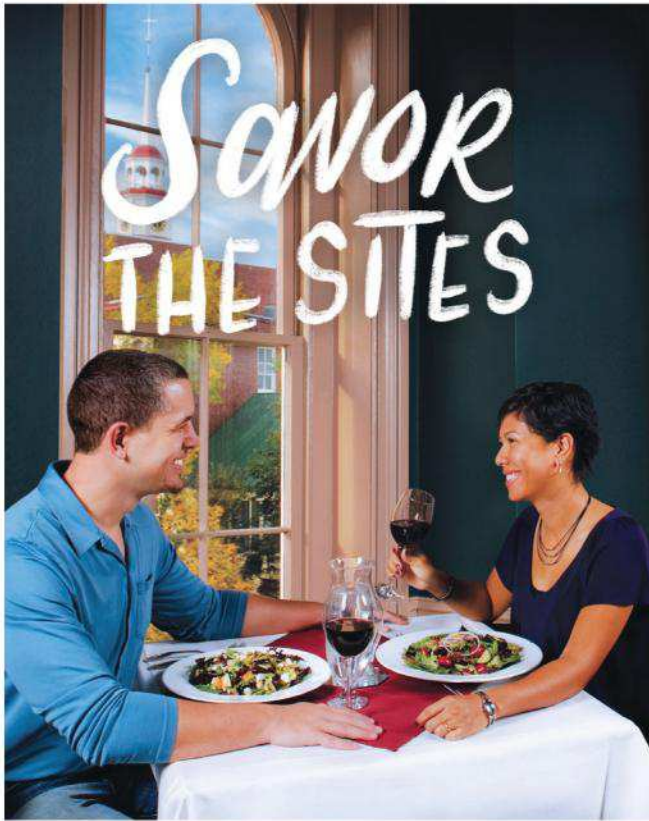
Carnival Pride

**Royal Caribbean
Grandeur of the Seas**

**Bahamas ~ Bermuda
Eastern/Western/
Southern Caribbean
New England/Canada**
facebook.com/cruisemd
1.866.427.8963
cruisemaryland.com
Call your travel agent today.



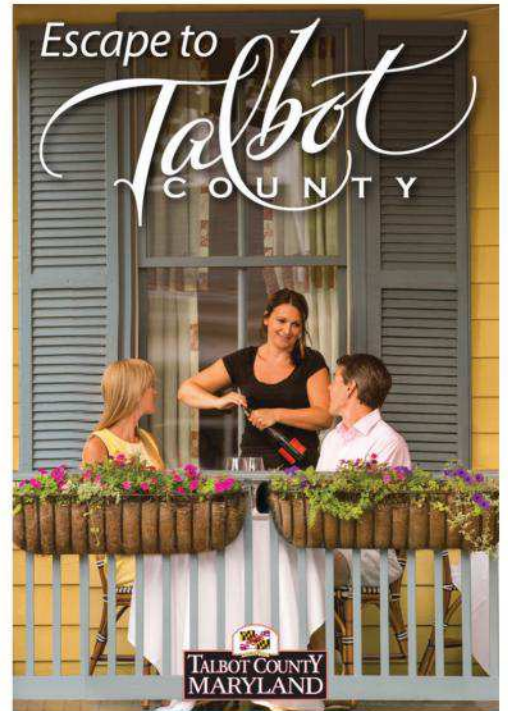
Governor Larry Hogan | MDOT Secretary Pete K. Rahn | MDOT MPA Executive Director James J. White



SAVOR THE SITES

Dine in charming historic Downtown Frederick or savor farm to fork dishes in scenic countryside locales. The culinary scene in Frederick is serving up cutting-edge cuisine with no shortage of delicious ways to enjoy it. VisitFrederick.org

VISIT
Frederick
City & County



Escape to Talbot COUNTY

TALBOT COUNTY
MARYLAND

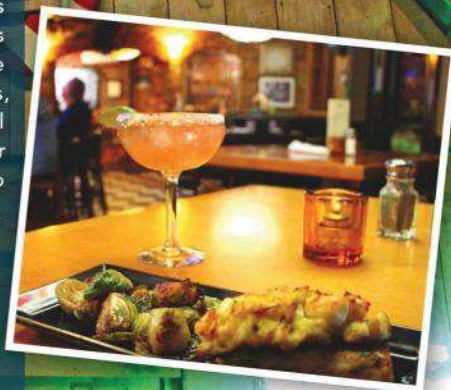
EASTON • OXFORD
ST. MICHAELS • TILGHMAN ISLAND
410-770-8000 | TourTalbot.org

IT'S NOT JUST ABOUT CORN AND TOMATOES ANYMORE...
Charles County is home to rich agritourism and an abundance of flavorful foods, where farmers grow rich, succulent, colorful foods and our local chefs prepare culinary masterpieces. Enjoy farm raised meats, dairy, honey, herbs, local fruits and vegetables while learning about our traditional fare, the products produced from them, and the meals you're able to create with them. Take a walk on the farms, roadside stands, and farmer's markets to savor our local flavor and return several times a year to our unique dining establishments to taste new creations from local chefs.

Discover More...
Order your FREE Visitor Guide
www.ExploreCharlesCounty.com
800-766-3386



Charles County
Legends, Lore and Room to Explore



THE *Deep Creek* EXPERIENCE
SMARTT CO. PHEENLAND
AUTHENTIC ADVENTURE

GPYES, Let's Go!

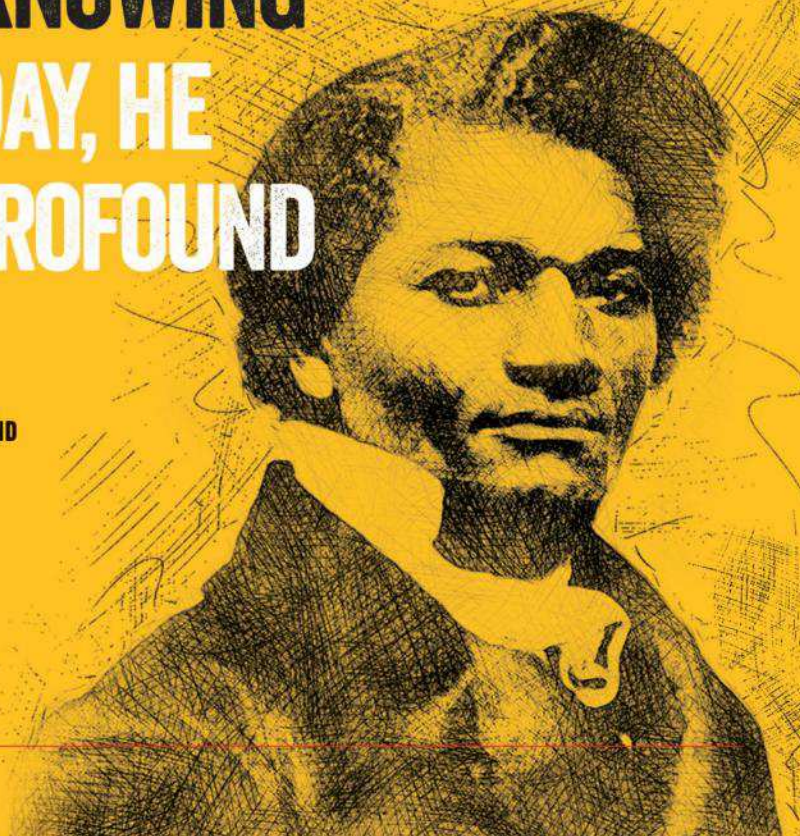
GARRETT COUNTY MARYLAND 888.387.5237
visitdeepcreek.com

WITHOUT EVEN KNOWING HIS OWN BIRTHDAY, HE HAD THE MOST PROFOUND SENSE OF SELF.

HE CHOSE FEBRUARY 14 FOR HIS BIRTHDAY. COME TO MARYLAND
AND EXPERIENCE THE SITES AND LANDSCAPES THAT WERE
TOUCHSTONES IN FREDERICK DOUGLASS' REMARKABLE LIFE.



FOR A TRAVEL GUIDE, CALL 800.543.9307 OR GO TO VISITMARYLAND.ORG



Follow an American hero's footsteps through history.

“ But I was free, and they should be free. ”
—Harriet Tubman

Historic towns. Coastal wilderness. Stunning landscapes.

Come explore along the Harriet Tubman Underground
Railroad Byway—starting at the new Harriet Tubman
Underground Railroad Visitor Center.

For a Scenic Byways guide, call 800-543-9307
or go to VisitMaryland.org.



Molly Thompson — Otto's restaurant



KENTUCKY RECIPES COME FROM THE LAND AND HEART.

Every ingredient prepped—always by hand, no shortcuts. Sauté pans hot, plates lined up, everything just so. Seeing my vision come together, step by careful step, in a finished dish—that is what honors Kentucky's past. This is what good food can do.

Visit BetterInTheBluegrass.com for the full story.





MEALS TO REMEMBER. MOMENTS TO SAVOR.

It's the moment you walk into a restaurant and instantly feel all the comforts of home. The moment you browse a menu and see a traditional Bluegrass dish reimagined with creative flare and confidence. The long awaited moment of finally taking that first satisfying bite and savoring the unmistakable taste of Kentucky— a taste that's been hundreds of years in the making.

It's moments like this, moments when friends and family come together to celebrate good food and good fortune that matter most. In Kentucky, moments are seasoned by talented chefs who are carefully curating a buzz-worthy food scene that is making everyone take notice.

Come experience your own moment, in a scene that honors the past, embraces the future and makes the most of the present—come experience Kentucky.



Kentucky
UNBRIDLED SPIRIT


Visit BetterInTheBluegrass.com

ready, set, decorate!

pretty, poppy, easy, affordable ideas!





SUBSCRIBE TODAY AND YOU'LL SAVE 55%
get inspiration for every room save.hgtvmag.com



ST. AUGUSTINE PONTE VEDRA
FLORIDA'S HISTORIC COAST™

A WORLD OF FLAVOR SERVED IN LOCAL STYLE

Five centuries of culinary evolution. A globe of cultural influences. And a bounty of farm-to-table, barrel-to-tap and fishing-boat-to-fork freshness. Celebrate it all on Florida's Historic Coast®—where there's no shortage of places that'll pique your palate.

VISITFLORIDA.COM

INDULGE IN THE CULTURE AND CUISINE OF ST. AUGUSTINE | PONTE VEDRA.

A WORLD OF FLAVOR SERVED IN LOCAL

Style

Grown, caught, cooked or brewed right here. Five centuries of culinary evolution. And a globe of cultural influences.

FloridasHistoricCoast.com
800-494-1420





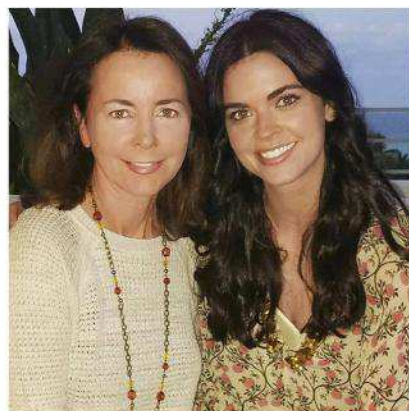
ST. AUGUSTINE PONTE VEDRA
FLORIDA'S HISTORIC COAST®

GREAT SHOT!

We ♥ these Instagram photos of stars with their moms!



Bobby Flay's love for cats runs in the family, judging by this throwback photo. @bobbyflay



Katie Lee wishes a happy Mother's Day to her mom—and best friend. @katieleekitchen



Amanda Freitag celebrates her mom's birthday. @chefamandaf



Giada De Laurentiis hangs with her mom and daughter at a Rome salon her nonna visited in the 1950s. @giadadelarentiis



After winning a talent show, a young **Maneet Chauhan** accepts a prize with her mom. @maneetchauhan



Sunny Anderson, age 10, and her mother head to Germany with their Doberman pinscher, Ginger, in tow. @sunnyanderson



A taste of home for your dog.

The meals you love, made just for them. **cesar® home delights™** brand.

cesar.® love them back.®



Color This Dish!

Break out your markers or colored pencils and you could win big.



How to enter:

- 1 Color this cup of tea—on this page, a photocopy or a page printed from foodnetwork.com/colorthisdish.
- 2 Go to foodnetwork.com/colorthisdish and submit a scan or photo of your finished work. The winner will receive \$500 and three runners-up will each receive \$50.

NO PURCHASE NECESSARY TO ENTER OR WIN. Color This Dish! Contest. Sponsored by Hearst Communications, Inc. Beginning April 17, 2018, at 12:01 a.m. ET, through May 8, 2018, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/colorthisdish on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and a scanned copy or photo of your completed version of the work that appears in the May 2018 issue of Food Network Magazine. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/colorthisdish.

ILLUSTRATION: JIM SCHUESSLER

Food Network Magazine (ISSN 1044-723X) is published monthly with combined issues in Jan/Feb and Jul/Aug, 10 times a year by Hearst Communications, Inc., 300 West 57th Street, New York, NY 10019 USA. Steven R. Swartz, President & Chief Executive Officer; William H. Harris, Jr., Chairman; Frank A. Bernacki, Jr., Secretary; Robert J. Carey, Vice President, Finance; and Peter Fogarty, Vice President, Marketing and Advertising, are the Food Network Magazine's executive officers. Food Network Magazine is published by Hearst Communications, Inc., 300 West 57th Street, New York, NY 10019. All rights reserved. Food Network Magazine is published by Hearst Communications, Inc., 300 West 57th Street, New York, NY 10019. Subscription prices, USA and possessions, \$36 for 10 issues; Canada, add \$7.95; all other countries, add \$23. SUBSCRIPTION SERVICES: Food Network Magazine will, upon receipt of a complete subscription order, undertake fulfillment of that order so as to provide the first copy for delivery by the Postal Service or alternate carrier within 6 to 14 weeks. For customer service, changes of address, and subscription orders, log on to service.foodnetworkmag.com or write to Customer Service Department, Food Network Magazine, PO Box 6000, Harlan, IA 51593. From time to time, we make our subscriber list available to companies who sell goods and services by mail that we believe would interest our readers. If you would rather not receive such offers via postal mail, please send your current mailing label or exact copy to Mail Preference Service, PO Box 6000, Harlan, IA 51593. You can also visit preferences.hearstmags.com to manage your preferences and opt out of receiving marketing offers by e-mail. Send Canadian returns to Pitney Bowes, PO Box 25542, London, ON N6C 6B2. For subscription orders and inquiries, write to Customer Service Department, Food Network Magazine, PO Box 6000, Harlan, IA 51593, or call 866-587-4653. Food Network Magazine is not responsible for unsolicited manuscripts or art. None will be returned unless accompanied by a self-addressed stamped envelope. Canada BN NBR 1.0231.0943 RT, Vol. 11 No. 4. POSTMASTER: Send all USA to CFS. (See DMM 707.4.12.5). NON-POSTAL AND MILITARY FACILITIES. Send address corrections to Food Network Magazine, PO Box 6000, Harlan, IA 51593. Printed in USA.

Time for a MeTime Run



Get low prices on
thousands of items,
today and every day.




Run
and
Done

NEW

OLAY

whips



feel a LIGHT AS AIR
finish in a FLASH

Delightfully whipped for instant absorption.

FEARLESSLY AGELESS