Rachael Ray Call TAKE A BITE OUTTA LIFE!® SAVE TIME, SAVE MONEY! 43 RECIPES THAT TAKE 30 MINUTES OR LESS 21 MEALS FOR UNDER \$4 **HAMIT 7 FAB EASTER** EXCLUSIVE RACH COMES TO YOUR KITCHEN! p.10 (She designed this island!) RACHAELRAYMAG.COM **APRIL 2017**



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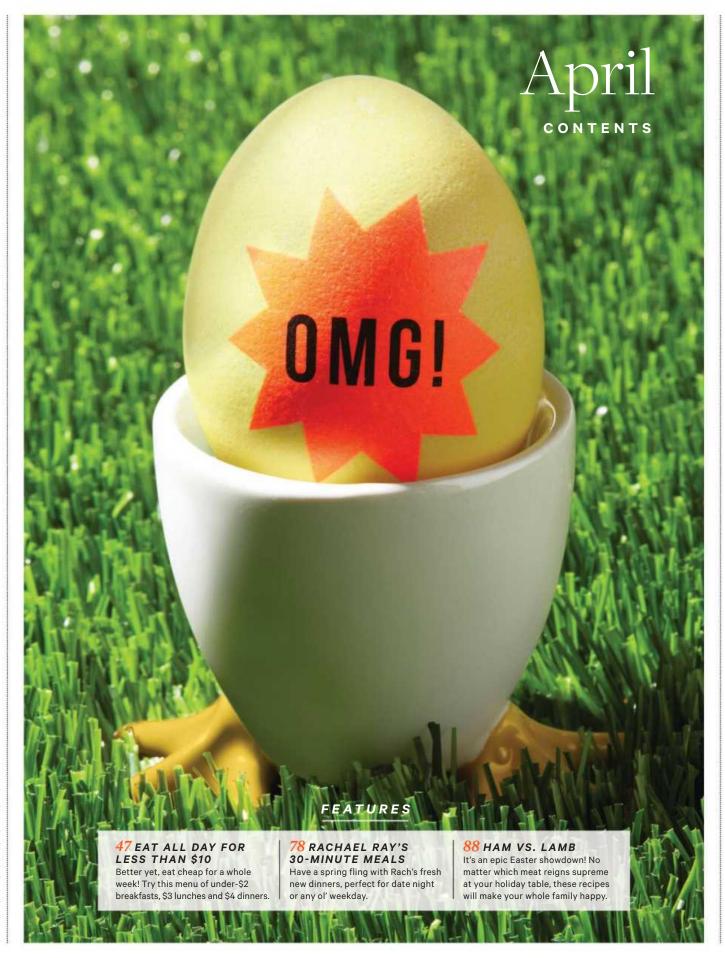


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Easter eggs with plenty of attitude

ON THE COVER Photography by Alex Vannoy for Diana Parrish Design and Photography; prop styling by Wendy Schelah for Halley Resources; food styling by Michelle Gatton; fashion styling by Cara Apotheker; makeup by Joe J. Simon for Giorgio Armani Beauty; hair by Patty Mocarski; top by Isabel Marani; necklace by Shereen de Rousseau; bracelet by David Yurman; pants by Nili Lotan; shoes by Gianvito Rossi.

RACH IS MAKING FURNITURE! Kitchen island from the new Rachael Ray Home Collection. Find it at *RachaelRayHome.com*.

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up a notch? Do it in

metallic sneakers!

The season's best

your sweet tooth.

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spectacular flower

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LET LIFE IN to your hair and your head





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on page 69.

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In Memoriam -E.T. Meredith III (1933–2003)





HOW MANY WAYS CAN YOU SNAP, CRACKLE, POP"?



recipe APRIL 2017

BREAKFAST & BRUNCH





Smoked Salmon Crepe Cake









Southwestern Sweet

Parm Grits with

Yellow Squash Soup with Parm & Herbs

BURGERS & SAMMIES

SALADS & SOUPS

Salmon-Avocado Salad with Passion-Fruit Vinaigrette •• 38

Baked Eggs with

Banana Bread



Chai-Spiced Oatmeal

with Mango & Coconut

Asparagus & Bacon

Denver Hash-Brown Egg Nests

STARTERS, SIDES & SPREADS





Dried Fig Chutney





Double-Decker

Grilled Cheese





Paprikash Reuben Burger with Onions

SEAFOOD

Greek Chicken & Hummus Pitas

Turkey & Broccoli Slaw

Grilled Cheese

Greek Salad Snack

Seared Salmon over



Miso-Glazed

Shrimp & Slaw

Caiun Catfish with Deviled-Breadcrumb Corn Sauté Fish with Bacon

Spring Salmon with Scampi with Yellow Asparagus & Peas Tomatoes & Linguine

Curried Tilapia with Cilantro Sauce

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MEAT



Chili with Butternut Squash & Kale



Speedy Stuffed



Chinese Short Ribs





Southwest Chorizo-Steaks with 'Shrooms & Creamed Spinach



DRINKS & DESSERTS

and dinner on a budget 47



Lamb Meatballs with



Milk-Braised Boneless



Baked Ham with Spiced Apricot Glaze



Salt-Cured Leg of Lamb



Scarlet Mimosas



Pecan Macaroons



Malted Chocolate



Stout-Brined

Parmesan-Crusted Rack of Lamb



Pomegranate Braised & Glazed Lamb Shanks



Easter Mixed Grill with Herb, Lemon & Honey Glaze



Easter Basket Bark



Mock Scotch Eggs



Easter Bunny Fondue

PIZZA & PASTA



Cheesy Vegetable



Manchego Mac 'n' Cheese



Homemade Pappardelle with Peas & Ricotta



Veggie Lover's



Zucchini & Ricotta Tartlets



Creamy Butternut Fettuccine

POULTRY



Teriyaki Chicken & Vegetable Stir-Fry





Creamy Sun-Dried Tomato Pasta



Artichoke & Sausage



Spaghetti with Golden Beets & Brown Butter



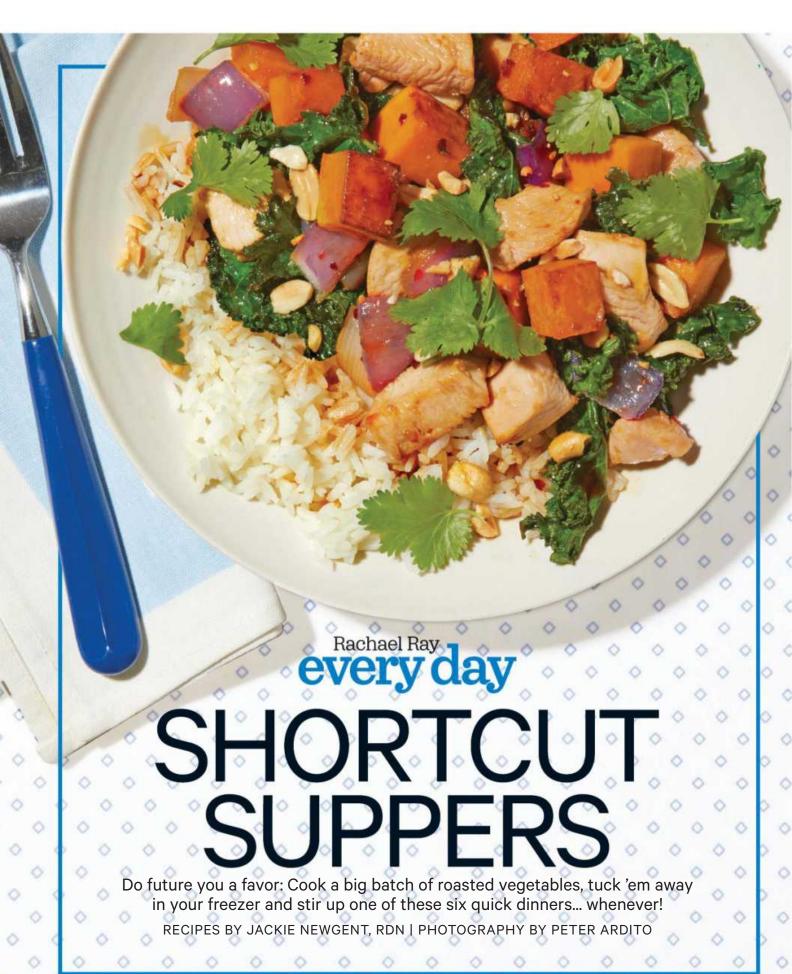
Pasta with Sausage, Peas & Pesto







Chicken Schnitzel with Fennel & Onions



STEP 1 MAKE A BIG BATCH OF THIS!

Roasted Butternut Squash & Kale

MAKES 27 cups—enough to cook all 6 of the recipes inside PREP 45 min COOK 30 min (plus cooling)

- 3 butternut squash (about 3 lbs. each) peeled, seeded and cut into 1-inch cubes (about 20 cups)
- 2 large red onions, cut into 1-inch pieces
- 1/2 cup olive oil
- 1 tsp. crushed red pepper
- 1 lb. kale, stemmed and chopped (about 2 bunches)
- 2 large cloves garlic, minced
- 1. Position racks in the top and bottom thirds of the oven; preheat to 500°. Divide the squash and onions between two large rimmed baking sheets. Add 3 tbsp. oil and ½ tsp. crushed red pepper to each sheet and toss; season with salt. Roast until tender, about 30 minutes total. Halfway through cooking, rotate the sheets, switch them between racks and stir the vegetables.
- 2. Meanwhile, in a large bowl, toss the kale, garlic, the remaining 2 tbsp. oil and a pinch of salt. Remove the vegetables from the oven. Immediately divide the kale between the baking sheets; toss until the kale wilts slightly. Let the sheets stand on wire racks until the vegetables cool, about 45 minutes.
- **3.** Divide the squash-kale mixture among five 1-gallon freezer bags. Squeeze out the air.

Stack the bags flat and freeze up to 3 months. When you're ready to cook, scoop out the amount of vegetables needed for your recipe. If the vegetables clump together, rap the bag on the counter to break apart. To thaw, place vegetables in the fridge overnight, or microwave on defrost until thawed, 4 to 5 minutes.

FOOD STYLING BY KHALIL HYMORE; PROP STYLING BY KRISTINE TREVINO.

STEP 2 MAKE ONE OF THESE!



1. Teriyaki Chicken & Vegetable Stir-Fry

1lb. boneless, skinless chicken breasts, cut into chunks • 1tbsp. peanut oil • 4 cups Roasted Butternut Squash & Kale, thawed • ½ cup teriyaki sauce • ½ cup chicken stock • 3 cups steamed rice • ½ cup salted roasted peanuts • 3 tbsp. fresh cilantro leaves → In large nonstick skillet, stir-fry chicken in oil over high until cooked through, 4 to 5 minutes. Add vegetables, teriyaki and stock; stir-fry until hot, 2 to 3 minutes. Serve with rice. Top with nuts and cilantro. Serves 4.



2. Cheesy Vegetable Calzone

1lb. pizza dough • flour, for dusting • 4 oz. shredded provolone
• ³/4 cup ricotta • 3 cups Roasted Butternut Squash & Kale—thawed,
patted dry and mashed • 1 tbsp. olive oil → Divide dough into
4 portions. On lightly floured surface, stretch each into 7-inch round.
Top with provolone, then ricotta; season. Top with vegetables. Fold
dough over; press to seal. Brush with oil. Bake at 475° on parchmentlined baking sheet until browned, 18 to 20 minutes. Makes 4.





12 oz. ground sirloin • 1tbsp. olive oil • 3 cups Roasted Butternut Squash & Kale • 2 cups chicken stock • 1 can (15 to 15.5 oz.) kidney beans, rinsed • 1 can (14.5 oz.) crushed fire-roasted tomatoes • 1tbsp. plus 1½ tsp. chilli powder • ½ tsp. ground cinnamon • sour cream → In large saucepan, cook beef in oil over medium-high, stirring and breaking up with spoon, until browned, about 3 minutes. Stir in next 6 ingredients; simmer until heated through, about 12 minutes. Season; top with sour cream. Serves 4.



4. Seared Salmon over Lentils

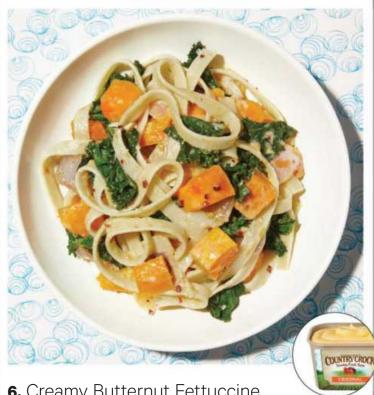
2 cloves garlic, finely chopped • 3 tbsp. olive oil • 4 cups Roasted Butternut Squash & Kale • 1 can or package (15 to 17.6 oz.) cooked lentils • ²/₃ cup vegetable stock • 2 tsp. red wine vinegar • 4 salmon fillets (5 to 6 oz. each) → In saucepan, cook garlic in 1 tbsp. oil over medium-high until fragrant, 1 minute. Add next 4 ingredients. Cook, stirring often, until hot, about 12 minutes; season. Season salmon; in large skillet, cook in remaining 2 tbsp. oil over medium-high until just opaque in center, 2 to 3 minutes per side. Serve over vegetables and lentils. Serves 4.



5. Speedy Stuffed Pork Tenderloin

11/4-lb. pork tenderloin • 3 oz. goat cheese, crumbled • 1/2 tsp. dried thyme • 3 cups Roasted Butternut Squash & Kale, thawed and mashed • 2 tbsp. olive oil \rightarrow Cut pork lengthwise almost in half. Pound to ½ inch thick; season. Top with cheese, thyme and vegetables. Roll up; seal with toothpicks. Heat large ovenproof skillet in 375° oven 5 minutes; add oil and pork. Cook until instant-read thermometer inserted into meat reads 145°, about 25 minutes, turning once halfway through cooking. Serves 4.

SPONSORED

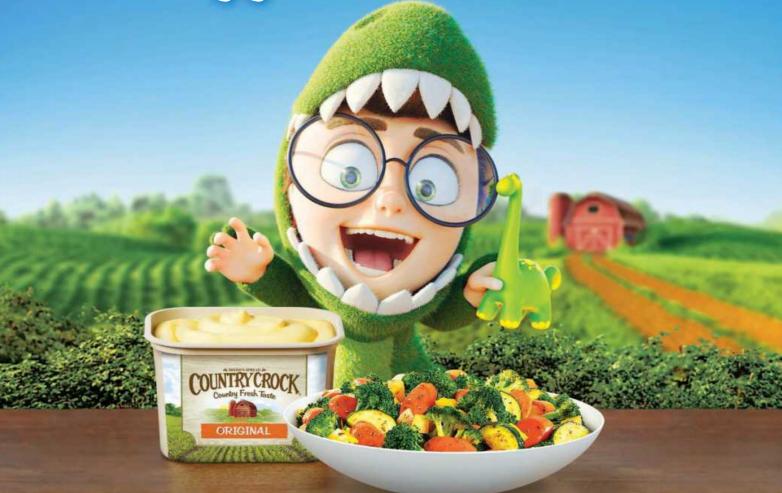


6. Creamy Butternut Fettuccine

2 cloves garlic, sliced • 2 tbsp. Country Crock® Original • 2/3 cup half-and-half • 1/2 cup grated Parmesan • 5 cups Roasted Butternut Squash & Kale, thawed • 12 oz. fettuccine, cooked, plus 1 cup cooking water >> In large, deep skillet, cook garlic in Country Crock® Original over medium until golden, about 3 minutes. Add half-and-half; simmer 2 minutes (do not boil). Add cheese, stir, then add remaining ingredients. Toss until hot, about 2 minutes; season. Serves 4.



Turn your little one into a Veggie-saurus Rex



Country Crock[®] Simply Soutéed Vegetables are ready to be devoured in just 12 minutes.

Prep Time: 4 minutes

Ingredients

3 tbsp. Country Crock, divided 4 1/2 cups assorted cut-up fresh vegetables

1 small onion, chopped 1/2 tsp. dried Italian seasoning

Cook Time: 8 minutes

Directions

MELT 2 tablespoons Country Crock® in skillet over medium-high heat. SAUTÉ vegetables, onion & Italian seasoning until veggies are crisp and tender. TOP with remaining tablespoon of Country Crock® and serve! Makes 4 servings.







o recently, I launched not one, not two, furniture lines, and I was very nervous about how they would be received. What's Rachael Ray doing out of her kitchen? What's Rachael Ray doing in our living room? What's Rachael Ray doing in our bedroom?! The fact is, design is a passion of mine. I've decorated every home I've ever lived in, from my one-room apartment in Queens, to my big

Butcher block is how I roll in my own

kitchen, so I designed

an island completely

covered with it.

garbage bowl,
so now I've built it in.
You can just drop scraps
here and they fall
into the garbage can.

66When I come home, I want it to be like a physical hug to me. I've always decorated my own spaces—no interior designers—because I like to feel as if I've got a safety blanket on when I go home, like I'm in charge of that space.

All three islands
I designed have wine
storage, drawers
and Moppine racks.



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THE TIMELESS TASTE OF ITALY



66I spent two years drawing these pieces and thinking through the different lines. It was weird to first see them in person—until then, they had only been doodles, not real!



What's your style? I've got 3 to choose from.



SOHO

My downtown New York apartment has a midcenturymodern vibe and lots of vintage and flea market pieces. I gave the SoHo line that same feel.



UPSTATE

In the country, we have more room and the house feels lived in. This line has that kind of aged-wood, lived-in-andloved-fabrics look.



HIGHLINE

This line is a little more industrial and masculine but still comfortable—pieces you'd choose to make your home man-friendly.

ol' cabin in the woods, to my kooky New York City apartment that looks like an urban tree house.

I have a very eclectic sense of design. My mom, rich or poor, always made sure that our environment was a beautiful one, and she was a very clever and ingenious inspiration when it came to decor and food. My new furniture is smart. functional and, most important to me. affordable. I'm very proud to announce that it's been a huge success right out of the gate.

I didn't just put my name on this furniture; it started as doodles on my notepad or in my notebook. There's an Upstate line and two different city-inspired lines: Highline, which is a little more masculine. and SoHo, which is actually based on midcentury-modern Italian and Danish design. Features that I love about my pieces are when they combine form and function-e.g., my kitchen islands have built-in garbage bowls, wine storage, places to hang your Moppine, and slab butcher blocks so you can use your entire surface to chop and cook and entertain. My bookcases and shelving units are designed to be doublefaced so you can use them as room dividers. There are drawers that









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MAMA'S BEST EVER SPAGHETTI & MEATBALLS

PREP TIME

COOK TIME
20 MINUTES

SERVINGS

1 ½ lbs. lean ground beef ½ cup Italian seasoned dry bread crumbs

2 eggs

1 jar RAGÚ® Old World Style® Traditional Sauce

12 ounces spaghetti, cooked and drained

- Combine ground beef, bread crumbs, eggs and ½ cup sauce in medium bowl; shape into 18 meatballs.
- 2 Bring remaining sauce to a boil over medium-high heat in 12-inch skillet. Gently stir in uncooked meatballs. Reduce heat to low and simmer covered, stirring occasionally, 20 minutes or until meatballs are done.
- 3 Serve over hot spaghetti.

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memories—thanks for 80.



HOMESTYLE

(It's a hugger.)





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- 2 tbsp. olive oil, plus more for drizzling
- 3 large onions, chopped Salt and pepper
- 11/2 tsp. caraway seeds
- 11/2 tsp. cumin seeds
- 1 tsp. dry mustard
- 1 tsp. paprika
- 1 tsp. smoked paprika
- 11/2 lbs. ground turkey
 - 2 large cloves garlic, grated or finely chopped
- 1/2 cup sour cream
- 1/4 cup ketchup
- 2 rounded tbsp. pickle relish
- 1 tsp. Worcestershire sauce Softened butter, for bread
- 8 slices marble rve. preferably hand-sliced

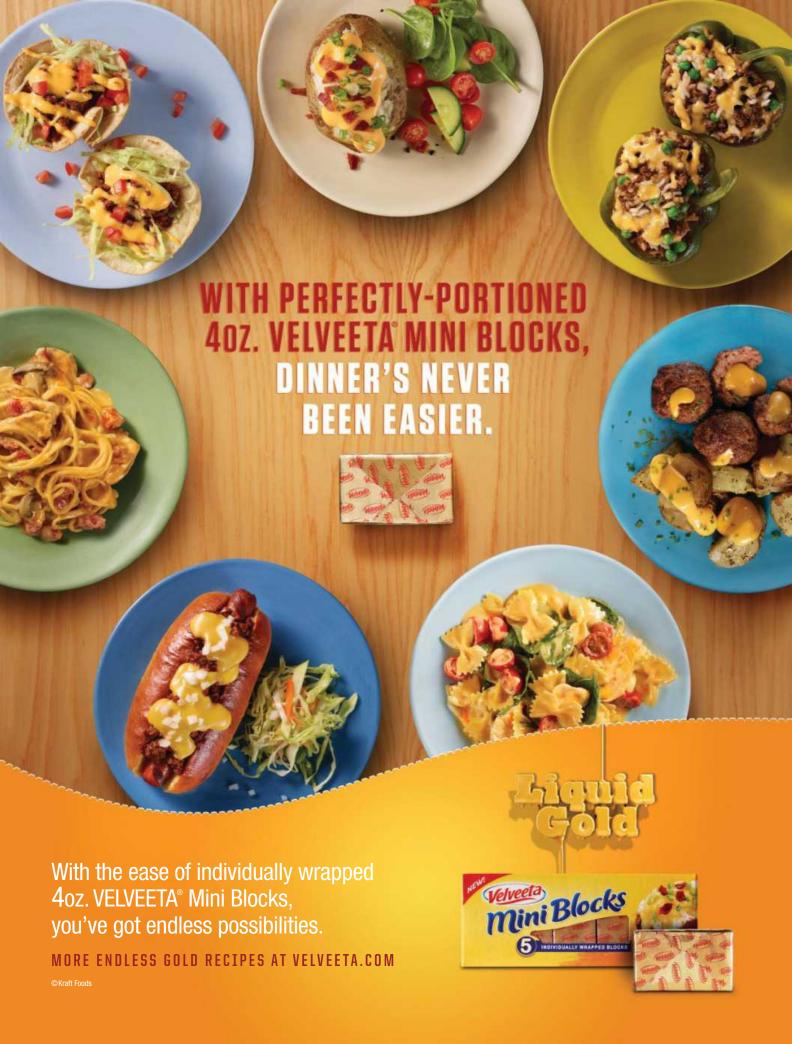
- Brown mustard (I like Gulden's or Sir Kensington's)
- 8 slices Muenster cheese
- 8 slices Swiss cheese Deli half-sour or garlic-dill pickles and root-vegetable chips (I like Terra chips),
- ➤ In a medium saucepan, heat 2 tbsp. oil, two turns of the pan, over medium. Add the onions, season with salt and pepper and cook, stirring occasionally, until very soft and lightly browned. about 15 minutes. Let cool to room temperature.
- ➤ Heat a cast-iron griddle or large cast-iron skillet over medium-high.
- ➤ In a small skillet, toast the caraway and cumin seeds

over medium, stirring occasionally, until aromatic, about 2 minutes. Let cool; finely grind in a spice mill. In a small bowl, mix the ground spices with the dry mustard, paprika and smoked paprika.

- ➤ In a medium bowl, gently mix the turkey, garlic and spice blend, and season with salt and pepper. Form into 4 thin patties (thinner in the centers for even cooking). Drizzle with oil. Cook the patties on the griddle 3 to 4 minutes per side; transfer to a plate. Clean the griddle and heat over medium-low. > In a medium bowl, whisk
- the sour cream, ketchup, relish and Worcestershire

for the Russian dressing: mix in the cooled onions.

- > Butter one side of each slice of bread. Place 4 slices on a work surface, butter side down. Spread each with the brown mustard, then top with 2 slices of Muenster, shingled to cover the bread, a patty, the Russian-dressing onions and 2 slices of Swiss cheese, shingled to cover the onions. Top with the remaining 4 slices of bread, butter side up.
- > Cook the sandwiches until the cheese melts and the bread is deeply toasted and crispy, about 4 minutes per side. Serve with the pickles and chips.











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wordomouth



a craze in bars across the country that are infusing drinks with some of your most beloved cereals. The trend got legs in New York City when Milk Bar's Christina Tosi introduced a White Russian made with cornflake-infused milk (the cereal soaks in it before being strained out), reminiscent of classic milk punch, an old-timey combo of the white stuff and some strong stuff. The Apple Jack at Bookstar Bar & Café in Seattle sweetens milk, tea. orange juice and whiskey with ground Apple Jacks. At Sable Kitchen & Bar in Chicago, the Cereal Circle combines sherry, brandy and simple syrup infused with Cheerios. LA's Nighthawk: Breakfast Bar has a few fortified libations on its menu, like the popular Cinnamon Toast Crunch & Rum made with cerealinfused milk. Owner Jeremy Fall says he isn't surprised by the trend's appeal: "I think it's an excuse to day-drink when it's not quite happy hour in your zip code." -LANEE LEE









SECRET SERVICE

Those nifty Automats of yesteryear, which featured rows of vending machines—deposit coins, open door, grab burgerare getting a revamp. San Fran vegetarian startup Eatsa launched a modern take in 2015: Visitors place orders and pay at an iPad kiosk and pick up their food from a cubby when their name appears on the door. The flagship won fans for its speed and prices—just \$7 for a customizable quinoa bowland there are now eight spots in Washington, D.C., California and New York City. Behind the scenes at each, a small crew makes sure orders are up to scratch and will help if any issues come up. "It was like being in an episode of The Jetsons," says Rachael Ray Every Day managing editor, Tara Cox, who recently stopped by for a meal. "I was in and out in seven minutes and didn't even talk to anyone to get my tasty food." -SARAH KARNASIEWICZ

GET REGRAMMED BY RACH!

Want your best food photo to blow up on Instagram? It could, if Rachael personally regrams it to her 342,000 (and counting) followers. This month, take a snap of your next delicious burger and post it with #RRRegram and #RRMagFan by April 16. If Rach chooses yours-hello, Insta-fame!







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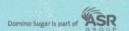




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Best seat in the house

It's official: Restaurant bathrooms are having a social-media moment. With quirky decor, crazy soundtracks, and *objets* and art to gawk at, you'll be happy to excuse yourself. BY ALLYSON REEDY

GROOVY LOO

A looming holographic cobra pic (which looks great in selfies) hangs on the wall of one of the unisex restrooms at Seattle's **Dino's Tomato Pie**. The other room changes themes often and has featured flashy disco balls, walls filled with poetry and more. *dinostomatopie.com*

A TRIP TO

Whether or not nature calls as you're cracking open a claw at Brooklyn's **Red Hook Lobster Pound**, visit the WC. The circular room feels like a visit to the seashore, complete with an umbrella lighting fixture, '80s-style beach chairs and the sound of crashing waves piped in. redhooklobster.com

LOUD & PROUD

The decor at Latin-influenced steak and seafood spot Barbacoa Grill in Boise, ID, is bold. Like, dark-purple-walls-and-flaming-torches bold. Each stall of the pink ladies' room is adorned with shoe art, while the copper-walled men's room features multiple cow skulls. barbacoa-boise.com

CANDY COATED

Cozy Noodles & Rice, a Thai spot blocks from Chicago's Wrigley Field, is a haven for kids and kids-at-heart. Check out the 600-plus Pez dispensers lining the lavatory walls. Look for popular characters like Garfield, Snoopy and Lisa Simpson. Just don't expect any candy they're all empty. cozychicago.com







BBQ FLAVOR SO RICH and SMOKY you can almost HEAR IT SIZZLE.

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-OOD STYLING BY MICHELLE GATTON; PROP STYLING BY CARLA GONZALEZ-HART. CHICKEN & ASPARAGUS SAUTÉ RECIPE

1. Chicken & Asparagus Sauté

2 boneless, skinless chicken breasts (1½ lbs. total), split horizontally • 2 tsp. ground coriander • ¼ cup olive oil • ¾ lb. asparagus, thinly sliced on an angle • 3 tbsp. capers with brine • 1 cup Greek yogurt • toasted pine nuts, tarragon leaves and lemon zest, for garnish → Season chicken with coriander, salt and pepper. In large skillet, heat oil over medium-high. Cook chicken until golden, 3 to 4 minutes per side; transfer to plate. In same skillet, cook asparagus, capers and brine, stirring often, until asparagus is tender, 3 minutes; season. Season yogurt, dollop onto plates and top with remaining ingredients. Serves 4.

SAUCY TIPI
Greek yogurt is great
with granola but it also
swings savory: Stir in
some salt and pepper
(and a dash of curry,
cumin or other spices)

for a quick sauce for chicken.

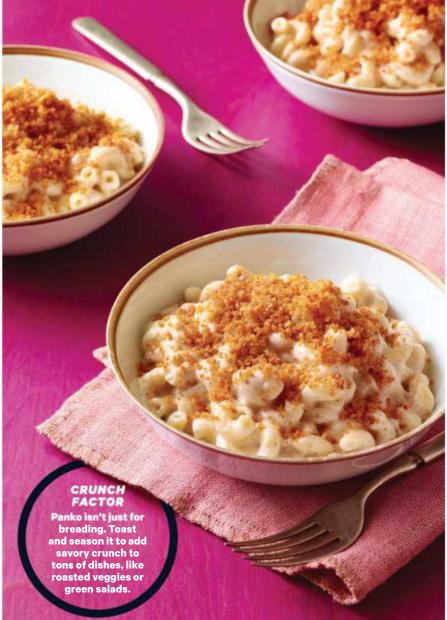
2. Manchego Mac 'n' Cheese

3 tbsp. butter • 1 cup panko • 1½ tsp. paprika • 8 oz. Manchego cheese, grated • 2 tbsp. flour • ½ tsp. ground cloves • 1½ cups half-andhalf • 1/3 cup plain yogurt • 8 oz. macaroni, cooked > In skillet, melt butter over medium; toast panko, stirring often, about 4 minutes. Add paprika; season. In saucepan, toss next 3 ingredients. Stir in half-and-half and yogurt. Cook over medium-low. whisking until smooth, about 5 minutes; season. Stir in pasta; top with panko. Serves 4.



3. Kiwi, Pear & Chard Smoothie

4 cups (packed) chopped stemmed Swiss chard leaves • 2 cups diced ripe pears • 2 large ripe kiwis, peeled and diced • 13/4 cups crushed ice • 1/2 cup white grape juice • 2 tsp. honey • 2 pinches salt > In blender, puree chard, pears, kiwis, ice, grape juice, honey and salt. Makes 4 cups.





4. Dried Fig Chutney

1 tbsp. olive oil • 1½ tsp. mustard seeds • 11/2 tsp. finely chopped fresh ginger • 1 cup chopped dried figs • ½ cup chopped red bell pepper • 2 tbsp. apricot preserves • 1 tbsp. white wine vinegar > In skillet, cook oil, mustard seeds and ginger over medium until fragrant, about 3 minutes: transfer to food processor. Add remaining ingredients and pulse until coarsely chopped, about 10 seconds; season. Serve with cheese or grilled meats or use as a sandwich spread. Makes 1 cup.



6. Scarlet Mimosas

1 cup fresh beet juice, chilled
• 1 cup pomegranate juice, chilled • ½ cup fresh orange juice, chilled • 2 cups prosecco, chilled • 2 tbsp. pomegranate seeds
• 6 orange slices → In pitcher, stir all juices. Divide among 6 Champagne flutes; top with prosecco. Garnish with pomegranate seeds and orange slices. Makes 6.



7. Miso-Glazed Shrimp & Slaw

1/3 cup white miso • 1/3 cup (packed) brown sugar • 4 tsp. rice vinegar • ½ tsp. sesame oil • 3 cups each thinly sliced red and green cabbage • 1 cup shredded carrot • 11/2 lbs. peeled, deveined large shrimp • 1 tbsp. peanut oil • ½ cup honey-roasted peanuts, **chopped** > In bowl, whisk first 4 ingredients; toss two-thirds of mixture with cabbage and carrot. In bowl, toss shrimp with remaining mixture. In nonstick skillet, heat oil over mediumhigh; cook shrimp until cooked through and sauce thickens, about 5 minutes. Top slaw with shrimp and peanuts. Serves 4.





8. Bacon-Wrapped Brussels Sprouts

12 large Brussels sprouts • 6 slices bacon, halved • 6 tbsp. honey • 3 tbsp. hoisin sauce > Microwave sprouts, covered, until crisp-tender, about 3 minutes; drain liquid and wrap sprouts in bacon. In skillet, cook, seam side down, over medium, until browned, 4 minutes. Continue to brown all over, turning occasionally, 5 minutes. In bowl, mix honey and hoisin. Place sprouts on foillined baking sheet and brush with some glaze; bake at 425° until sticky, about 5 minutes. Skewer with toothpicks. Serve with remaining glaze for dipping. Makes 12.



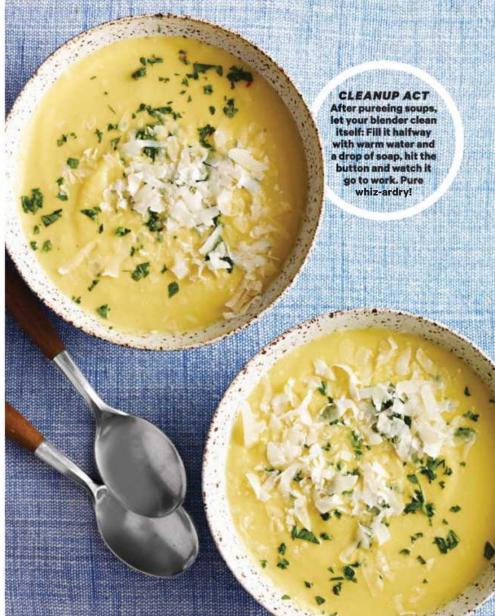
10. Yellow Squash Soup with Parm & Herbs

2 lbs. yellow squash, thinly sliced • 1 cup chicken stock • 3/4 cup chopped onion • 2 tbsp. butter • 1 tbsp. lemon zest • 4 tbsp. grated Parmesan • 2 tbsp. chopped fresh parsley or tarragon > In saucepan with a lid. cook first 5 ingredients. covered, over medium, stirring occasionally, until veggies are tender, 15 minutes. Working in batches, puree in blender; season. Divide among bowls; top with cheese and parsley. Serves 4.



11. Lemon Tabbouleh

5 tbsp. EVOO • 5 tbsp. fresh lemon juice • 1 clove garlic, chopped • ½ tsp. finely chopped fresh ginger • 8 baby zucchini, diced • ³/₄ cup couscous, cooked • 4 scallions, chopped • 1 cup diced mini bell peppers • 3/4 cup chopped fresh parsley → In large bowl, whisk EVOO, lemon juice, garlic and ginger for dressing. In medium bowl, microwave zucchini, covered, until crisp-tender, 1 minute. Season. Stir together all ingredients; season generously. Serves 4.





12. Carrot Fritters

1 cup chopped red onion

- ½ cup self-rising flour
- ½ cup grated carrot
- 1 egg 3 jarred cherry peppers, drained and chopped • 2 tbsp. cornmeal
- 1½ cups sour cream

mint sauce. Makes 16.

- ½ cup chopped fresh mint
- 4 cups vegetable oil > In bowl, mix first 6 ingredients with ½ cup sour cream; season. In processor, pulse remaining 1 cup sour cream and mint; season. In large saucepan, heat oil to 360°. Fry batter by the tablespoon, turning once, until golden, 5 minutes: season. Serve with





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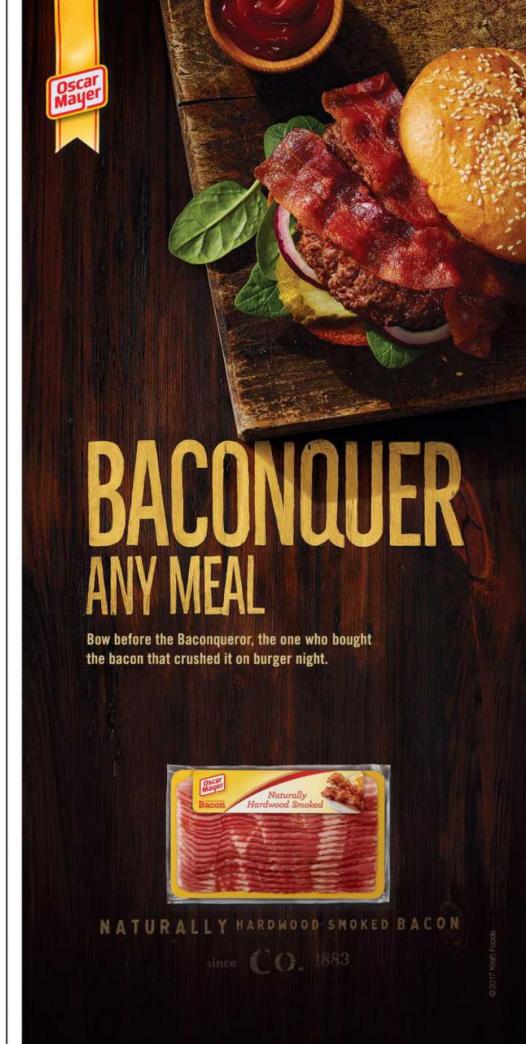
14. Curried Tilapia with Cilantro Sauce

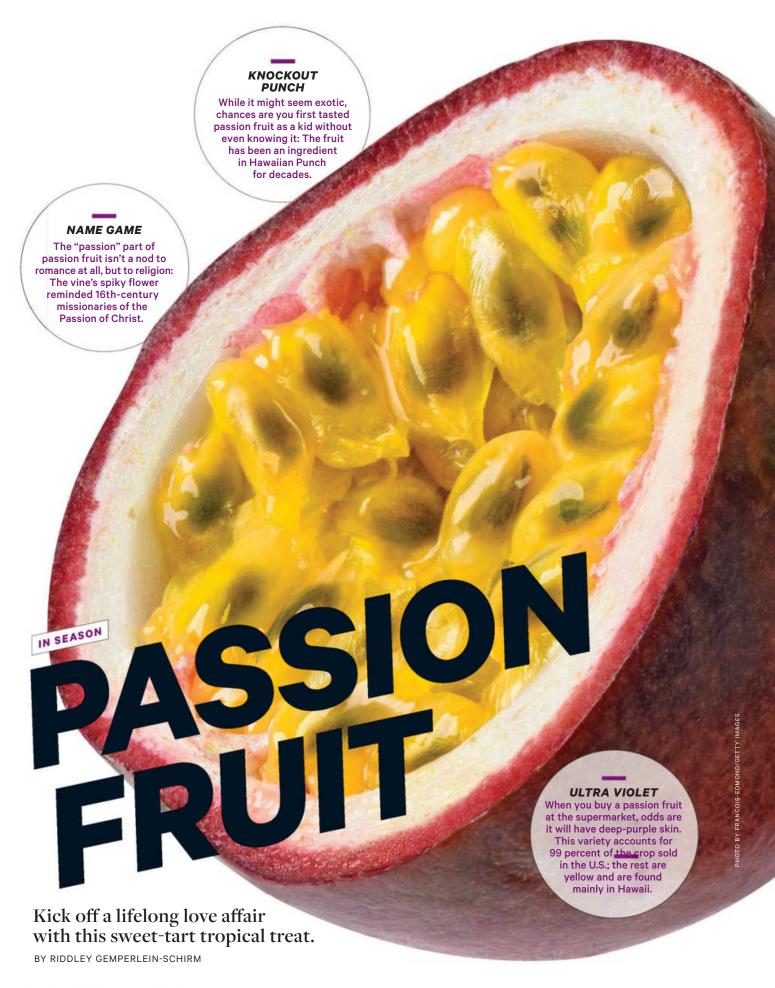
2 tsp. curry powder • 2 tsp. flour • 4 tilapia fillets (6 oz. each) • ½ cup olive oil • 2 cups (packed) fresh cilantro • ²/3 cup salsa verde • 2 tbsp. fresh lime juice • 2 tsp. minced fresh ginger • 2 tsp. honey In bowl, mix curry and flour; season. Season fish; coat in flour. In skillet, heat oil over medium-high; cook fish until opaque in center, 3 minutes per side. Puree remaining ingredients for sauce; season. Serves 4.



15. Pecan Macaroons

1 cup pecan halves, plus 12 halves for garnish • 7 tbsp. sugar • ³/4 tsp. pure vanilla extract • ¹/4 tsp. ground ginger • pinch of salt • 1 egg white, beaten → Line baking sheet with nonstick foil. In food processor, process 1 cup pecan halves, 6 tbsp. sugar and next 3 ingredients until consistency of coarse sand, about 15 seconds. Transfer to bowl; gently fold in egg white. Drop by scant tablespoons onto baking sheet. Sprinkle with remaining 1 tbsp. sugar. Press one pecan half into each cookie. Bake at 350° until golden on bottom, about 15 minutes. Makes 12.











The ripe stuff

BUY At the grocery store, give passion fruit a good sniff and choose the most fragrant one you can find. Then, be patient: Passion fruit are typically smooth at the store, but they taste their best when they look their worst. Once the skin is dark and deeply wrinkled, it's time to dig in! **STORE** To ripen passion fruit, leave them on the counter and wait. In three to five days. you'll have a sweet treat. Once ripe, the fruit will keep in the fridge for about two weeks. EAT Halve the fruit and scoop out the pulp with its edible seeds. Spoon it over yogurt, swirl it into frosting or stir it into a chicken marinade. Wanna keep things really simple? Slurp the puckery pulp straight from the skin.



BEAUTIFUL WRINKLES With passion fruit. wrinkly equals ready to eat!

Salmon-avocado salad with passionfruit vinaigrette

In a medium bowl, whisk 1/4 cup fresh passion-fruit pulp (from 1 to 2 fruits), 2 tbsp. EVOO and 1 tsp. honey; season. Divide 4 cups torn butter lettuce between 2 plates. Top with flaked cooked salmon and sliced avocado and drizzle with vinaigrette. Serves 2.

Coconut passionfruit chia pudding

In a small jar, whisk 1/4 cup chia seeds, 1 cup coconut milk and 1 tsp honey. Refrigerate until mixture gels and thickens, at least 4 hours or overnight. Top with fresh passionfruit pulp and shredded coconut flakes.

Passion fruit & lemon shortcakes

Split store-bought biscuits and spoon a dollop of lemon curd between the halves. Top with sweetened whipped cream and fresh passion-fruit pulp.

FRUIT EXCHANGE

One piece of passion fruit contains about two to three tablespoons of pulpgreat as a snack, but less practical in cooking. For recipes that call for a quarter cup or more, try these options.



PULP

Passion-fruit pulp (and thinner puree) is usually sold frozen in bags or tubs. While a bit pricey, it's worth splurging for recipes that require a lot of fruit for intense flavor. like passion-fruit ice cream.



JUICE

Passion-fruit iuice blends are inexpensive and easy to find, and get the job done when you just need the liquid flavor. Stir it with spiced rum and lime juice for a tikiinspired cocktail, or blend it into a tropical smoothie.



TROPICAL TREAT

Celebrity chef Curtis Stone is passionate about passion fruit. (That's him shaking up the fruit in caipirinhas on Rachael's show last year.) Growing up in Australia, he'd devour them often as an after-school snack. Now he keeps passion-fruit vines in his yard in L.A. as a reminder of home.

OM TOP LEFT: F BY ALI NARDI.

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Yum-o!

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Yum-o.org

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CastleWoodReserve.com



Lemony Blueberry Layered Pie

PREP TIME: 20 min. | SERVINGS: 8

INGREDIENTS

- I (9 in.) graham cracker crust
- I (8 oz.) package cream cheese, softened
- I (I4 oz.) can sweetened condensed milk
- 1/4 cup powdered sugar
- I (3.4 oz.) box instant lemon pudding mix
- 2 tsp. fresh lemon zest
- 1/4 cup lemon juice, freshly squeezed
- I (2I oz.) can LUCKY LEAF® Premium **Blueberry Fruit Filling & Topping**

INSTRUCTIONS

Combine cream cheese, condensed milk and powdered sugar in a large bowl. Using an electric mixer, mix at medium speed for I-2 minutes, until



smooth. Add pudding mix, lemon zest and lemon juice; mix until well blended.

Spoon about half of the fruit filling evenly into bottom of graham cracker crust. Spoon lemonfilling mixture on top and spread evenly. Cover and chill for at least I hour.

Spoon remaining fruit filling on top just before serving. Garnish with fresh lemon zest if desired.

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The power of pasta

In honor of Autism Awareness Month, meet Bo, a kid for whom a plate of noodles is more than a meal—it's a way to connect with those who love him.

BY CECILY McANDREWS | RECIPES BY CHARLES GRAYAUSKIE



Hungry for some Homemade Pappardelle with Peas & Ricotta? Turn the page for the recipe!



hen he was 2 years old, Robert Cancro, nicknamed Bo, was diagnosed with nonverbal autism. Watching him struggle to communicate, his parents, Katie and Robert (above, with Bo), spent years looking for a way to draw him into family life. His breakthrough happened in an unexpected place: the kitchen. One Sunday when Bo was 7, Robert was making pancakes and his son reached for the whisk, so the two made them together. The change was instantaneous. Bo had a tendency to withdraw and repeat lines from movies over and over again. But when he cooked, he was relaxed, confident and focused on the task. "Even for just those moments, he overcame his challenges," Katie says. "It's like he found his passion in life." Four years later, Bo, now 11, makes whole meals for his parents and siblings-Katherine, 10, and Daniel, 6-with only a bit of assistance. His new fave is homemade pasta. Inspired by Bo, his folks started the Fill-A-Need Foundation (fillaneedfoundation.org) in 2012 to provide career training (including in kitchens) and other services for adults with autism—so people like their son can look forward to a delicious future.

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The Snack That Smiles Back

COOK WITH KIDS HOMEMADE PASTA It's good to be kneaded! Working the dough (top) develops its gluten, giving pasta that al dente texture you dig. Use plenty of flour when cutting your noodles (middle) to keep them from sticking. Bo and his dad celebrate a successful supper (bottom). For more mealtime fun, go to Yum-o.org, Rach's nonprofit organization. You'll find recipes, tips for improving food in schools, and stories of people who are changing the way America eats.

Homemade Pappardelle

MAKES 14 oz. PREP 25 min (plus resting)

- 2 cups flour, plus more for dusting
- 3 eggs
- 1. Mound the flour on a work surface: season with a pinch of salt and make a deep well in the center. Crack the eggs into the well. Using a fork, scramble the eggs and gradually work the flour from the inner wall of the well into the eggs. Once the dough starts to come together, use your hands to work all the flour and egg together. 2. Scrape the dough into a ball. Using your hands or a stand mixer with the dough-hook attachment, knead the dough until smooth and firm, 8 to 10 minutes,

adding a few drops of water if the dough is too dry. Form into a ball and wrap in plastic wrap; let rest at room temperature about 30 minutes.

3. Unwrap the dough and cut into 4 pieces; shape each into an oval about 1/3 inch thick. Working with 1 piece at a time, run the dough through a pasta roller, starting with the widest setting and gradually working down to roll through the thinnest, to create long, thin sheets. 4. Working on a floured surface, cut the sheets crosswise into 12-inchlong pieces, then cut each lengthwise into ³/₄-inch-wide noodles. Transfer in small piles to a baking sheet and let rest until slightly dry

Homemade Pappardelle with Peas & Ricotta

SERVES 5 PREP 15 min COOK 15 min

- 14 oz. Homemade Pappardelle or 1 lb. dry pappardelle
- 1 cup frozen peas
- 1 cup fresh ricotta
- 1 cup grated Parmesan, plus more for serving
- 1 tsp. lemon zest
- 1/4 cup torn basil leaves
- 1. Bring a large pot of water to a boil. Salt the water and add the pappardelle and peas. Cook until the pasta is tender, 2 to 3 minutes. (For dry pappardelle, cook according to the

How cool is that?!

package directions, adding the peas during the last 2 minutes of cooking.)

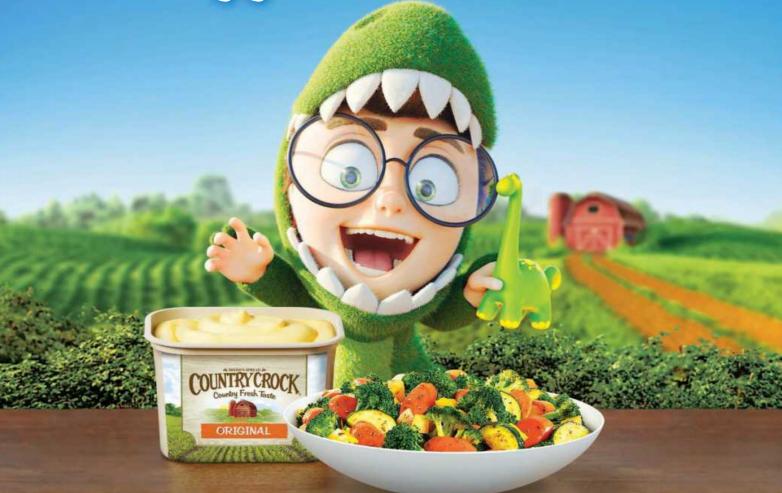
but still pliable, about

30 minutes.

- 2. Meanwhile, in a large bowl, mix the ricotta, Parm and zest; season with salt and pepper.
- 3. Drain the pasta, reserving ½ cup starchy cooking water. Add ¼ cup cooking water to the cheese mixture and stir to form a thick sauce. Add the pasta, peas and half the basil to the sauce and toss to coat, adding more cooking water if too dry. Top with the remaining basil, and pass more Parmesan at the table.



Turn your little one into a Veggie-saurus Rex



Country Crock[®] Simply Soutéed Vegetables are ready to be devoured in just 12 minutes.

Prep Time: 4 minutes

Ingredients

3 tbsp. Country Crock, divided 4 1/2 cups assorted cut-up fresh vegetables

1 small onion, chopped 1/2 tsp. dried Italian seasoning

Cook Time: 8 minutes

Directions

MELT 2 tablespoons Country Crock® in skillet over medium-high heat. SAUTÉ vegetables, onion & Italian seasoning until veggies are crisp and tender. TOP with remaining tablespoon of Country Crock® and serve! Makes 4 servings.



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Breakfast under



2 Southwestern Sweet Potato Scramble

1 sweet potato, peeled and diced • 6 oz. fresh chorizo • 10 eggs, beaten • 1 can (10 oz.) diced tomatoes with green chiles, drained • 1 cup shredded cheddar • 1/4 cup fresh cilantro leaves • 1/2 cup sour cream > In bowl. microwave sweet potato with 3/4 cup water, covered, on high, until tender, about 10 minutes. Drain. In nonstick skillet, cook chorizo over medium-high until browned and crumbled, 8 minutes. Add eggs, tomatoes, cheese, sweet potato and half the cilantro: season. Cook. stirring, until eggs are just set, 5 to 7 minutes. Top with sour cream and remaining cilantro. Serves 4.

3 Pancakes with Roasted Strawberries

1 lb. strawberries, quartered

- ½ cup plus 5 tsp. sugar
- 1 cup flour 1 tsp. baking
- powder 1/2 tsp. baking soda
- 1½ cups buttermilk 1 egg,

beaten • 4 tbsp. butter, melted On foil-lined baking sheet, toss berries and 1/2 cup sugar; cook at 425° until bubbly, 10 to 12 minutes. In bowl, whisk flour, baking powder and soda, the remaining 5 tsp. sugar and ½ tsp. salt. Stir in buttermilk, egg and 3 tbsp. butter. Brush griddle with remaining butter: heat over mediumlow. Ladle 8 scant \(^1/4\) cups batter onto griddle. Cook, turning once, until golden, 2 to 3 minutes per side. Top with strawberries. Makes 8.



4 Parm Grits with Asparagus & Bacon

1 cup quick-cooking grits • ½ cup shredded Parmesan • 5 slices bacon • ½ lb. asparagus, trimmed and chopped • 5 oz. baby spinach • 2 scallions, sliced hot sauce (optional) In saucepan, boil 4 cups water; whisk in grits. Cook over medium-high, stirring occasionally, until thickened, 6 minutes. Off heat, stir in cheese; season and cover. In skillet, cook bacon over medium until crispy, about 8 minutes. Transfer to paper towels. Cook asparagus in pan drippings over medium, stirring often, until tender, about 4 minutes. Add spinach and scallions and stir until wilted. about 1 minute; season. Divide grits among plates. Top with spinach mixture, crumbled bacon and hot sauce. Serves 4.

5 Banana Bread Smoothies

4 ripe bananas, peeled and sliced • 2 cups milk • 1 cup ice cubes • 1 cup plain yogurt • 6 dates, pitted and chopped • 2 tbsp. honey • 1½ tsp. pure vanilla extract • 1 tsp. pumpkin-pie spice • ½ tsp. ground nutmeg • ½ cup finely chopped toasted walnuts → In blender, puree all ingredients except nuts. Divide among tall glasses; sprinkle with nuts. Makes 4.

\$1.48

6 Chai-Spiced Oatmeal with Mango & Coconut

1 can (13.5 to 14 oz.) coconut milk • 1 tsp. ground cinnamon • ½ tsp. ground cardamom • 1/2 tsp. ground ginger • 2 cups old-fashioned rolled oats • 1/2 cup (packed) light brown sugar • 1 mango, peeled and thinly sliced • 1/2 cup unsweetened coconut flakes. toasted > In saucepan, bring first 4 ingredients, 21/2 cups water and 1 tsp. salt to a boil over medium-high. Add oats and sugar. Cook over medium, stirring occasionally, until liquid is absorbed and oats are tender, 5 to 8 minutes. Divide among bowls; top with mango and coconut. Serves 4.

7 Denver Hash-Brown Egg Nests

2 tbsp. butter • 1 bag (16 oz.) frozen hash browns • 11/2 tsp. smoked paprika • 2 oz. sliced ham, chopped • 1/2 cup shredded cheddar • 8 eggs • 2 oz. drained jarred pimiento peppers, sliced • 2 scallions, sliced > In large skillet, cook hash browns in butter over medium-high. stirring occasionally, until golden and dry, 8 to 10 minutes. Sprinkle with paprika; season. Coat 8 muffin cups with cooking spray: add hash browns. pressing bottom and sides to form nests. Spray with cooking spray. Broil until starting to crisp, 5 to 8 minutes. Add ham and cheese. Crack 1 egg into each cup. Top with pimientos; season. Bake at 350° until whites are set, about 10 minutes; season. Top with scallions. Makes 8.



DINNERS FOR A DEAL

Lunch under

1 Greek Chicken & **Hummus Pitas** 1 cucumber, sliced • 6 radishes. sliced • 11/2 tsp. sugar • 3 tbsp. EVOO • 1 tbsp. apple cider vinegar • 1 lb. boneless, skinless chicken breasts • 4 pitas, toasted • 1 cup hummus • 1 cup cherry tomatoes, halved • 1/4 cup fresh parsley leaves > In colander, toss cucumber, radishes and sugar with 1 tsp. salt: let sit 10 minutes. In bowl, whisk 2 tbsp. EVOO with vinegar: season dressing. Brush chicken with remaining 1 tbsp. EVOO. In large skillet. cook chicken over medium until cooked through, 8 to 10 minutes per side; slice. Top pitas with hummus, chicken, cucumber mixture. tomatoes and parsley; drizzle with dressing. Makes 4. \$2.15 \$2.80

2 Thai Beef Noodle Salad

2 tbsp. fresh lime juice • 1 tbsp. chile-garlic sauce • 1 tbsp. fish sauce • 11/2 tsp. sugar • 4 oz. rice noodles, cooked according to package instructions • 1 cucumber, chopped • 11/2 cups fresh cilantro leaves • 4 scallions. thinly sliced • 3/4 lb. sirloin steak, trimmed • 1/3 cup honeyroasted peanuts, chopped In large bowl, microwave first 4 ingredients with 2 tbsp. water 30 seconds; whisk to dissolve sugar. Toss in next 4 ingredients. In skillet, cook seasoned steak over medium-high. about 3 minutes per side for medium-rare: let rest 10 minutes. Slice thinly against the grain. Fan steak over noodles and sprinkle with peanuts. Serves 4.

3 Green Goddess Chicken & Kale Salad

1 avocado, pitted and chopped • 4 tbsp. chopped fresh basil • 4 tsp. fresh lemon juice • 1 small clove garlic • 4 sliced scallions • 1/4 cup EVOO • 5 oz. baby kale • 2 cups torn rotisserie chicken • 2 cups garlic croutons • 1 cup shelled edamame > In food processor, puree avocado, basil, lemon juice and garlic with half the scallions and ¹/₄ cup water. With machine running, gradually add EVOO; season dressing. In large bowl, toss remaining ingredients with dressing; season. Serves 4.



4 Mulligatawny Soup

1 tbsp. olive oil • 1 carrot, chopped • 1/2 sweet onion, chopped • 1/2 Fuji apple, peeled and chopped • 3/4 lb. boneless chicken thighs, thinly sliced • 2 tbsp. Indian curry paste, such as Patak's • 4 cups chicken stock

- 1/4 cup basmati rice 1/4 cup fried onions, such as French's
- 2 tbsp. fresh parsley leaves > In saucepan, heat oil over medium. Add carrot, onion and apple; cook, stirring occasionally, until tender, about 5 minutes. Stir in chicken and curry paste, then stock and rice; bring to a simmer. Reduce heat to low; cook until rice is tender, about 15 minutes. Season. Garnish with fried onions and parsley. Serves 4.

5 Turkey & Broccoli **Slaw Grilled Cheese**

3 tbsp. mayonnaise • 1 tbsp. apple cider vinegar • 2 tsp. sugar • 1 clove garlic, finely chopped • 6 oz. broccoli slaw • 8 slices rye bread • 8 oz. sliced turkey • 8 slices Swiss cheese • 1 tbsp. butter In bowl, whisk mayonnaise, vinegar, sugar and garlic. Stir in slaw: season. Mound onto 4 slices bread. Top with turkey, cheese and remaining bread. In large nonstick skillet, melt butter over medium. Cook sandwiches until cheese melts and bread is golden, about 4 minutes per side. Makes 4.



Dinner under



2 Chicken Pho

8 cups chicken stock • 3/4 lb. boneless, skinless chicken breasts • 4-inch piece fresh ginger, halved lengthwise • 3 tbsp. fish sauce • 5 star anise pods • 6 oz. rice vermicelli noodles • 6 oz. sugar snap peas, trimmed

- ½ cup fresh cilantro leaves
- 1/4 cup fresh mint leaves
- 1/4 cup hoisin sauce In large pot with a lid, bring first 5 ingredients to a simmer over medium.

 Cover; cook over low,

 10 minutes. Discard ginger and star anise. Shred chicken; return to pot.

 Add noodles and peas; cook over medium until tender,

 3 minutes. Top with herbs and hoisin. Serves 4.

3 Chinese Short Ribs

2 lbs. bone-in short ribs • 2 cups beef stock • 4 carrots. roughly chopped • 1 onion, chopped • 3-inch piece fresh ginger, halved lengthwise • 3 tbsp. soy sauce • 3 star anise pods • 2 tsp. cornstarch mixed with 1 tbsp. water • 4 cups cooked rice (11/3 cups dry) Preheat oven to 325°. Heat large pot with a lid over medium: add ribs. fat side down. Cook, turning occasionally, until browned, 10 minutes. Add next 6 ingredients; cover and transfer to oven. Cook until meat is fork-tender, about 2 hours. Discard ginger and star anise; skim excess fat. Stir in cornstarch mixture: simmer over high until sauce thickens, 3 minutes. Serve over rice. Serves 4.



4 Sausages with Kale **Mashed Potatoes**

8 fresh chicken-and-apple sausages (11/2 lbs. total) • 2 lbs. russet potatoes, peeled and diced • 4 cups chopped, trimmed kale • 1 large leek, trimmed and chopped • 1 tbsp. fresh thyme, chopped • 4 tbsp. butter • 11/4 cups milk > In baking dish, cook sausages at 400° until browned, 25 minutes. Place potatoes in bowl with 3/4 cup water, cover and microwave on high, until tender, about 12 minutes: drain. In large skillet with a lid, cook kale, leek and thyme in butter over medium until tender, 2 minutes. Add milk. Cover; bring to a simmer. Add potatoes; mash and season. Top with sausages. Serves 4.

5 Lamb Meatballs with Israeli Couscous

1 lb. ground lamb • 1/2 onion, finely chopped • 1/2 cup fresh breadcrumbs (pulse 1 slice bread in food processor) • 1 tbsp. plus 11/2 tsp. harissa paste • 1 tbsp. olive oil • 1 can (15 oz.) tomato sauce • 13/4 cups chicken stock • 1 cup Israeli couscous • 1/2 tsp. ground cumin • ½ cup yogurt • ½ cup fresh mint leaves > In bowl, mix first 4 ingredients; season. Form into 20 meatballs. In large skillet, heat oil over medium. Add meatballs; cook, turning often, until browned all over. 8 minutes. Drain fat. Add tomato sauce, stock, couscous and cumin to meatballs. Simmer over low, stirring often, until couscous is tender. about 8 minutes; season. Top with yogurt and mint. Serves 4.

6 Cajun Catfish with Corn Sauté

Cajun seasoning • 3 cloves garlic, chopped • 1 bag (about 14 oz.) frozen corn, thawed • 1 can (10 oz.) diced tomatoes with green chiles, drained • 2 tbsp. sour cream • 1/4 cup chopped fresh cilantro • 1 lemon, quartered > On foil-lined baking sheet, brush fish with 1 tbsp. oil. Season with salt and pepper; sprinkle with Cajun seasoning. Broil until flaky, about 5 minutes. In large skillet, cook garlic in remaining 1 tbsp. oil over medium until fragrant. about 30 seconds. Add corn, tomatoes and sour cream: simmer 10 minutes. Stir in cilantro; season. Serve fish with corn mixture and lemon wedges. Serves 4.

7 Artichoke & Sausage Pizza

3/4 lb. fresh bulk Italian

sausage • 1 lb. pizza dough • 8 oz. shredded part-skim mozzarella • 1 can (14.5 oz.) diced tomatoes, drained • 1 cup frozen artichoke hearts, thawed and chopped • 11/4 tsp. Italian seasoning Preheat oven to 425°. In medium skillet, cook sausage over medium-high, until browned and crumbled, about 8 minutes. Stretch dough to fit greased baking sheet. Sprinkle with cheese, then remaining ingredients, leaving 1-inch border; season. Bake until crust is browned, about 25 minutes. Serves 4.





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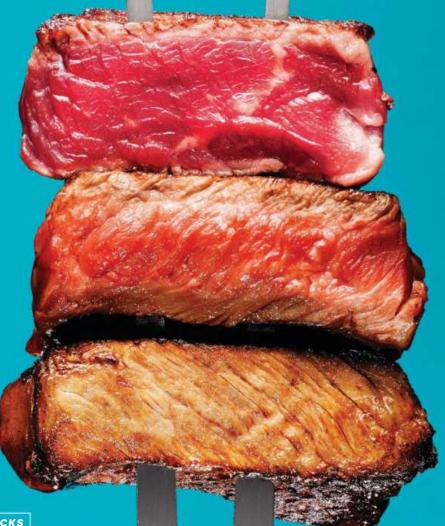




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For a simple model that gets the job done, our test-kitchen pros loved the Taylor **Precision Products Digital Instant Read** Thermometer. This little gem comes in fun colors (easy to find in a drawer full of stainless steel). has an on-off switch to prolong battery life and clips snugly on your apron strapall for a killer price. \$8. amazon.com



TRICKED OUT

Out of all our winners, the Williams-Sonoma **Thermocouple**

Thermometer has the brightest LCD display, the narrowest point (to help juices stay in your meat) and the widest temp range-from -40° all the way up to 572°. Plus, the probe folds in to prevent stabby accidents. \$70. williams-sonoma.com



← QUICK AND **EASY**

The **Escali Gourmet Digital Thermometer** was the fastest of the bunch, taking only three seconds to read our meat's temperatureprecious time saved when the oven door's open. Bonus: The probe's protective sheath has a handy temperature cheat sheet printed on it, because, honestly. who can remember all those numbers in the heat of the moment? \$20. escali.com



Our testers couldn't resist the elegant, minimalist Rösle Barbeque Thermometer. "It was hard to give this one back," says test-kitchen associate/resident design geek Charles Grayauskie. "I really loved the cool, straightforward design and easy-to-read window." \$55, rosleusa.com



SPLURGE-WORTHY

Welcome to the future! Download a free app and you'll get temp readings from the Weber iGrill 2 right on your phone. You can be off enjoying your own party (up to 150 feet away) and get an alert when your meat is 10 degrees away from done. Built for grills, this Bluetooth-enabled gizmo works great in ovens, too, and there's a mini version with fewer probes for half the price. \$100, weber.com



YOUR MEAT HERMOMETER

GOOD TO KNOW! Carryover heat can make or break a meal, so take big roasts out of the oven when they're 10 degrees shy of done, and smaller things, like cutlets, when they're five degrees away.

LET'S GET

Spend quality time with close friends or neighbors by sharing family movie night traditions. Bring the theater experience to life at home with these fun ideas inspired by Orville Redenbacher's Gourmet Popping Corn.



Half the fun is deciding on the movie. Have a few options in mind to poll the audience upon arrival so everyone feels involved in the choice.



Serve up the authentic movie theater experience in fun containers with freshly popped Orville Redenbacher's Gourmet **Popping Corn** made with real butter.



Transform your TV room into a cozy theater. Ensure each person has a comfy spot with a good view by adding chunky throw blankets and oversized pillows.

Share your quality family time #OrvilleMoment and discover more movie night snack ideas at Orville.com/recipes



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Don't be afraid of these dinosaurs. They're made with 100% white meat chicken.

Keep it real. Keep it Tyson.



EXPRESS YOU PEPSONALITY®!

When it comes to family gatherings and holiday traditions, moms rely on PEEPS® to add **PEEPSONALITY**® to every celebration. Try these playful dessert possibilities with **NEW PEEPS® Delights™** certain to delight the entire family.

MARSH-**MELLOW** Frost a freshly baked cupcake with your favorite icing and top with colorful sprinkles and a **Marshmallow PEEPS® Delights™Chick**.











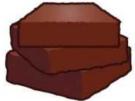




Drizzle hot fudge over a nut brownie, sprinkle with toasted coconut flakes, and finish off with a decadent Coconut Flavored PEEPS® Delights™Chick.













BALANCED-BERRY Scoop vanilla ice cream into a bowl and top with fresh fruit, whipped cream, and a **Blueberry Flavored PEEPS® Delights™Chick**.



















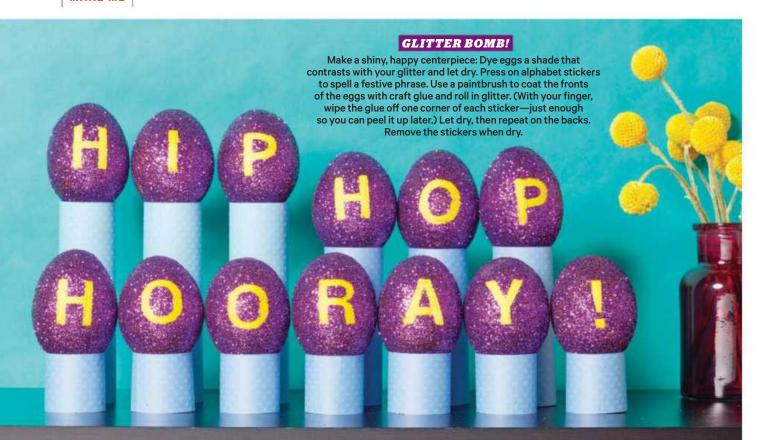
Dip into decadence and explore your creative and spontaneous side this Easter with new indulgent and flavorful **PEEPS® Delights™!**

Share your **PEEPS® Delights™** masterpieces with @PEEPSBrand and discover more delightful recipes, crafts and tips at MarshmallowPeeps.com.

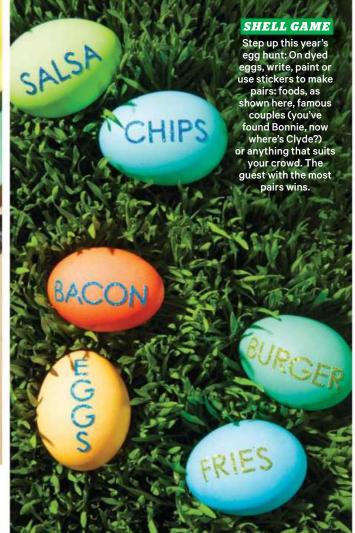


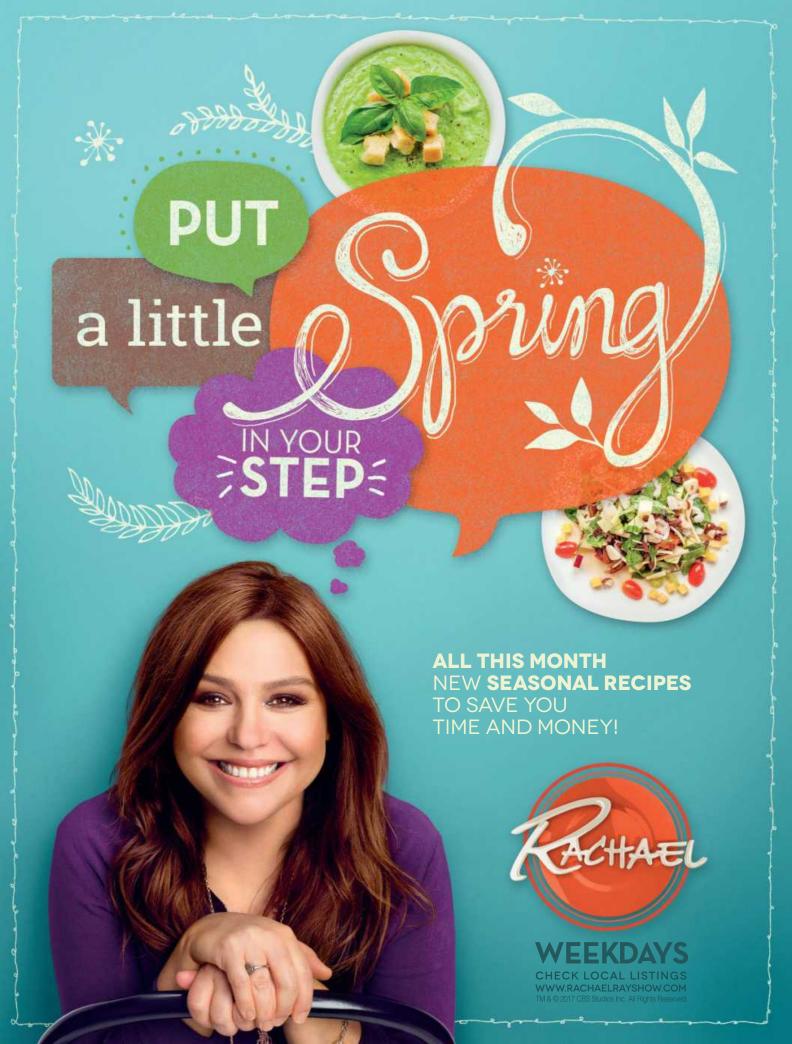
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EXPRESS YOUR Peepsonality











Easy Smoked Sausage Skillet

Serving Size: 4-6 Total Time: 20 minutes

Ingredients:

- 1 pkg. Hillshire Farm® smoked sausage, diagonally sliced thin
- 2 cloves garlic, crushed
- 1/4 cup olive oil
- 1 large red bell pepper, sliced thin
- 1 small yellow onion, sliced thin
- 1 pkg. frozen broccoli, thawed
- ½ cup chicken broth (or water)
- ½ cup tomato sauce
- 2 cups instant rice
- ½ cup shredded Mozzarella cheese

Instructions:

Heat olive oil and garlic in skillet, stir in smoked sausage slices and cook until browned. Add pepper, onion, broccoli, broth and tomato sauce and simmer for 10 minutes until the vegetables are tender and the liquid is absorbed. In the meantime, prepare rice according to package instructions. Stir rice into the skillet, sprinkle with cheese and serve.

Visit HillshireFarm.com/recipes for delicious recipes perfect for any night of the week.



survive, thanks to pesticides, climate change and other causes—but a handful of cool products are bringing attention (and cash!) to support the little guys. Bee there, do that! BY GRACE RASMUS





BEAR BOTTLE PHOTO BY PAUL SIRISALEE/OFFSET; BEE PHOTO BY GETTY IMAGES; PRODUCT PHOTOS BY PETER ARDITO.

Waiter, there's a bee in my pasta! The noodles in **Annie's Organic** Mac & Bees (\$3.19) are shaped like bees to publicize Annie's partnership

with the Xerces Society, a conservation organization.



Buzz, the face of **Honey Nut** Cheerios (\$2.99). is MIA. To help save him (and real bees), go to cheerios.com/ bringbackthebees

to snag a packet of wildflower seeds. Plant them in your yard and make it a hive of activity.



Money on Honey Wildflower Honey Caramels (\$4.99) are fancy enough to gift-or keep them for yourself! Either way, you're being generous,

because each bag sold benefits Project Apis m., which funds research on honeybee health.



The slightly smoky flavor of Madhava **Savory Hickory Sage Honey (\$5.99)** makes it exceptional in meat marinades. Even cooler is that Madhava donates a portion of proceeds

to bee-helping organizations like Growing Gardens.



Zoodles

The spiralized zucchini craze shows no signs of letting up. But what's better: buying it or DIY-ing it? BY ERICA CLARK

Store-bought

If you haven't twirled a fork into the zoodle trend, precut is a great time-saving way to give it a try. But if you get hooked, remember you'll pay almost double the cost of homemade. P.S.: If the strands appear soggy or dried out, they may have been sitting longer than three days. Skip!

PREP	
0	5
minutes	minutes

PRICE \$5.77 \$3.24 per lb. per lb.

Homemade

If you really like zoodles (or, um, curly fries), investing in a \$10 spiralizer is a no-brainer: The little gadget pays for itself pretty quickly. Whole zucchini lasts longer than cut, giving you more flexibility for menu planning-plus freshly cut noodles have a firmer texture.

A-list apps

Our staffers tried out 10 grocery-shopping apps to find the ones that actually save you time and money.

>> BEST FOR COUPON CLIPPERS



Flipp (iOS, Android) makes bargain-

hunting much easier. Type in your list (or upload a photo of it) and Flipp links to manufacturer deals and circulars—allowing you to double up on savings.

»BEST FOR FAMILIES



>> BEST FOR BULK **SHOPPERS**



Scan pantry items into **Pantry Check** (iOS) and,

when you make your list, it'll suggest stuff to add that you're running low on. Before you toss empties, scan the bar code and a photo of it will show up on your list. -LARISSA ZIMBEROFF AND CLAIRE LEA

CHECKOUT!

This month, we tried 114 products to find the six

Lay's Poppables in White Cheddar

(\$1.69) "These hollow, UFO-shaped snacks have lots of surface area for flavor." - Jennifer R. Beck, executive lifestyle editor

Honest Tea Unsweet Peach

Ginger Tea (\$1.79) "For a midday pick-me-up, I've traded soda for this fruity, zero-sugar tea. -Cecily McAndrews, food editor

Breakfast Hero Chocolate Multigrain Pancake Batter (\$3.99) "Pancakes on Monday? It's possible with this premade batter." —Elizabeth Zuhl, associate art director







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largest. More than 500,000 bulbs are

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planted at the 66-acre

and Botanical Garden

in late March and April.

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them at the arboretum's

6.5-acre Jonsson Color

Garden, a popular spot



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- Whole Grains
- No High Fructose
 Corn Syrup
- No Artificial Colors
- No Artificial Flavors









>> CONTINUED FROM PAGE 74

for picnics. So bring a blanket, open a bottle of wine or a local craft beer, and stav awhile. \$15. dallasarboretum.org

EAT HERE If you're craving fried chicken, make the half-hour drive to Whistle Britches, a Southern-comfort-food joint helmed by James Beard Award-nominated chef Omar Flores. Their bird is pickle-brined, crispy and totally addictive; buy it by the bucket or slathered in honey butter and pepper jelly and tucked into a buttermilk biscuit (below). whistlebritches chicken.com



National Cherry Blossom Festival

WASHINGTON, DC MARCH 20-APRIL 16 Just over a century since the mayor of Tokyo shipped thousands of cherry trees to our nation's capital. America's most famous flower festival has blossomed into a fourweek mega-celebration of parades, fireworks and millions of blossoms. It's hard to predict when they'll bloom, so hedge your bets and time your visit to the Sakura Matsuri-Japanese Street Festival (April 8). It's the biggest oneday Japanese culture celebration in the U.S., and may be a pretty good bet for when the banks of the Tidal Basin will be awash in pink and jubilant spectators. Check out the festival's Culinary Arts Pavilion for chef-led cooking demos: Last year's included a beef rice bowl tutorial

and lessons on cooking with a Japanese clay pot. For prices, visit sakuramatsuri.org and nationalcherryblossom festival.ora

EAT HERE After seeing the sights, chances are you'll be craving Japanese food, Daikava. in D.C.'s Chinatown, is an authentic ramen shop with an izakaya (Japanese gastro pub) upstairs, offering festival-themed treats, like cherry-blossomand-shiso rice balls. For something more classic. slurp up shio (salt) broth vegan ramen (below) or share plates of tuna poke and stuffed shishito peppers, daikava.com



North Carolina Azalea Festival WILMINGTON, NC

APRIL 5-9 When Wilmington's azalea bushes turn pink, purple and red, the town lays out the welcome mat. Southern style. to more than a million visitors. The 69-year-old festival kicks off with the coronation of Queen Azalea and continues with a street fair, art shows, historic-home tours and a variety of other events. One must-do: a walking tour through a dozen mostly private gardens, alongside local ladies dressed in antebellumstyle gowns (\$25 per person). The 67-acre historic Airlie Gardens is a highlight, with trails, a lake, more than 75,000 azalea bushes and a grand, roughly 470-yearold oak tree. Also on

the lineup: big-name

outdoor concerts. Past

headliners include Snoop

Dogg, Carrie Underwood and Nelly. For prices, visit ncazaleafestival.org

EAT HERE Two years ago, when Dean Neff opened PinPoint, his farm-to-table fare blew Wilminaton's food scene wide open. The still-popular riverfront restaurant is within walking distance of many festival events, making it easy to swing by for local ovsters, cornmealcrusted North Carolina catfish (below) or bucatini à la puttanesca with North Carolina softshell crab, clams and shrimp. Fill up, then stroll back along the Cape Fear River to the main events. pinpointrestaurant.com





Tulip Time Festival

HOLLAND, MI MAY 6-14

The next best thing to visiting the Netherlands in the spring? Hitting Holland, MI, in May, when this 170-year-old lakeside town shows off its Dutch roots and millions—yes, millions!— of colorful tulips. Along with standard varieties, be on the lookout for more exotic ones, like 12-petal peony and ruffly parrot tulips, and pretty much anything else

you'd expect to find in the picturesque Dutch countryside, like the authentic 250-yearold windmill imported from the Netherlands at Windmill Island Gardens. Watch hand-painted delft pottery being crafted at De Klomp (in the Veldheer tulip farm), the only factory in the U.S. making the blue-and-white-patterned dishware. (They also make those cute wooden shoes.) Be sure to catch some Dutch folk dancing, then stick around after

the performances for lessons (on May 6 in Centennial Park and May 10 on 8th Street). For prices, visit, tuliptime.com

EAT HERE Awardwinning craft brewer and distiller New Holland Brewing is based here. so hit its Pub on 8th to taste Dragon's Milk bourbon-barrel stout and locally sourced comfort food, like the Tree Hugger, a blackbean-and-hummus sandwich (below), or the raised-in-Michigan burger. Don't leave without trying the Tulip Time-themed beer. newhollandbrew.com



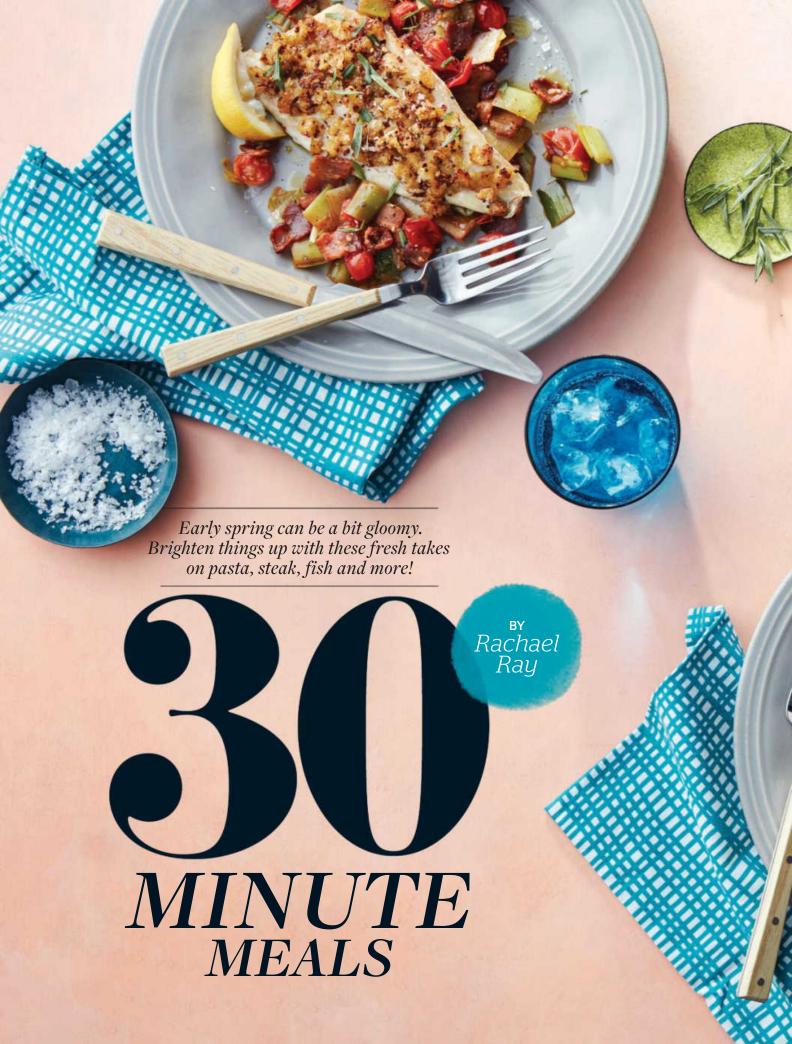
Portland Rose Festival

PORTLAND, OR MAY 26-JUNE 11 With an insane food scene and a river of awesome Pinot Noir flowing in from the Willamette Valley wineries, the City of Roses is already one of the buzziest food destinations in the country. Visit during the Rose Festival and you can watch a dragon boat race on the Willamette River (June 10-11), scope out the 7,000-plus bushes blooming at Washington Park's famous International Rose Test Garden, and stroll through the biggest rose show in the country at the Lloyd Center mall (June 8-9). Then there are the parades: The Grand Floral Parade (June 10), with 90 acts and 30 flower-covered floats, is the biggest; the nighttime, glow-inthe-dark Starlight Parade (June 3) is the quirkiest. For prices, visit rosefestival.org

EAT HERE Don't limit vourself to one eaterytake your pick of nine at Pine Street Market, a food hall packed with Instagram-friendly grub. Try Korean bibimbap topped with meat smoked using Southern-style-BBQ techniques at Kim Jona Smokehouse. Hit Bless Your Heart Burgers for a classic cheeseburgerand-fry combo, then stop at Salt & Straw's Wiz Bang Bar for handdipped vanilla custard soft-serve (below). pinestreetpdx.com









Deviled-Breadcrumb Fish with Bacon, Leeks & Tomatoes SERVES 4

- 1/4 cup EVOO
- 2 tbsp. grainy Dijon mustard
- 2 cloves garlic, chopped
- 1 tsp. crushed red pepper
- 1 tsp. Worcestershire sauce
- cup coarsely ground breadcrumbs made from stale sourdough or peasant bread (pulse in a food processor)
- 4 branzino or trout fillets (about 2 lbs. total) Salt and pepper
- 1 tbsp. vegetable or olive oil
- 8 meaty slices bacon, cut into 1-inch pieces
- 2 large or 3 medium leeks, halved lengthwise, then cut crosswise into 1-inch half-moons
- 1 pt. cherry tomatoes, halved A handful of fresh tarragon leaves or torn fresh basil leaves Lemon wedges
- ➤ Position a rack in the center of the oven; preheat to 450°.
- > To make the deviled breadcrumbs, in a medium bowl, whisk the EVOO, mustard, garlic, crushed red pepper and Worcestershire. Add the breadcrumbs and mix until the breadcrumbs are evenly coated.
- > Arrange the fish on a parchment-lined baking sheet, spacing evenly; season with salt and pepper. Top the fillets with the deviled breadcrumbs. Bake until the crumbs are browned and the fish is opaque in the center, 12 to 15 minutes.
- ➤ Meanwhile, in a large skillet, heat 1 tbsp. vegetable oil, one turn of the pan, over medium-high.
- ➤ Add the bacon and cook, stirring occasionally, until browned and crispy, about 8 minutes. Add the leeks and cook, stirring often, until wilted, about 2 minutes. Add the tomatoes and cook, tossing often, until they begin to break down, 2 to 3 minutes more. Season and add the tarragon.
- > Divide the bacon, leek and tomato mixture among plates; top with the fish. Squeeze the lemon on top.

Rosemary Steak with White Wine Sauce & Green Beans with Mushrooms SERVES 4

- 4 1-inch-thick strip steaks or boneless ribeye steaks (8 to 10 oz. each) Kosher salt and black pepper
- 1 bag (12 oz.) trimmed haricots verts (thin green beans)
- 1 tbsp. olive oil
- 4 sprigs rosemary, leaves stripped from stems and coarsely chopped
- 4 tbsp. butter
- 3/4 lb. large white or cremini mushrooms, sliced
- 2 shallots, very thinly sliced with a knife or on a mandoline
- 1/2 cup chicken stock
- 2 large cloves garlic, crushed or sliced
- 1 cup white wine
- 1/2 lemon, juiced (about 2 tbsp.)
- > Heat a large castiron skillet over medium-high to high. Bring the steaks to room temperature.

Pat dry and season on both sides with kosher salt and black pepper.

- > Prepare a large bowl of ice water. In a large saucepan, bring a couple of inches of water to a boil. Salt the water, add the haricots verts and cook until crisp-tender, about 2 minutes; drain. Place the haricots verts in the ice water and let cool. Drain and pat dry. > Add the oil, one turn of the pan, to the hot skillet. Add the steaks and half the rosemary. Cook the steaks 8 minutes, turning occasionally; transfer to a plate and let rest. > Add 2 tbsp. butter to the skillet. When the butter melts, add the mushrooms and the remaining rosemary.
- Cook, stirring often, until the mushrooms brown, about 8 minutes. Add the shallots and haricots verts; season and cook, stirring often, until the shallots soften, 2 to 3 minutes. Mix in the stock; transfer to a serving dish.
- ➤ Add the garlic and the remaining 2 tbsp. butter to the skillet. Cook, stirring often, until fragrant, about 1 minute. Add the wine and cook, stirring occasionally, until the sauce is reduced by half, 5 to 7 minutes. Add the lemon juice and remove the skillet from the heat.
- > Slice the steaks against the grain. Arrange on plates and top with the white wine sauce. Serve the haricot verts and mushrooms alongside.





Spring Salmon with Asparagus & Peas SERVES 4

- 4 skinless salmon fillets (6 to 8 oz. each)
- 4 tbsp. butter, at room temperature
- 2 tbsp. capers, drained and chopped
- 2 tbsp. (about 2 palmfuls) fresh dill, chopped Salt and pepper
- 1/4 cup EVOO
- 1/2 lemon, juiced (about 2 tbsp.)
- 2 tbsp. white wine vinegar or white balsamic vinegar
- 1 large shallot, minced or grated
- 2 cloves garlic, grated or pasted
- 1 rounded tsp. Dijon mustard
- 1 bunch asparagus, tough ends trimmed
- 1½ cups shelled fresh peas or frozen peas, preferably organic
 - 1 cup cherry tomatoes, any color, quartered A handful of tarragon leaves, coarsely chopped

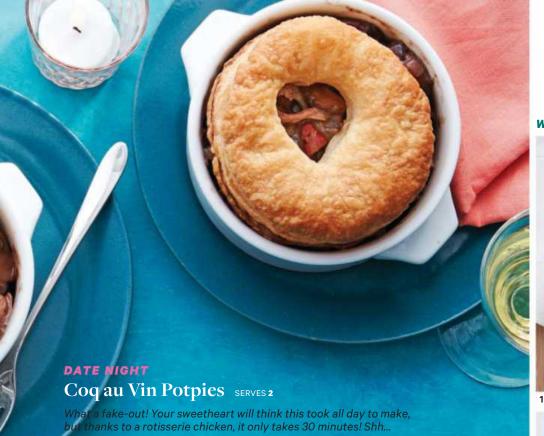
- ➤ Preheat the oven to 375°. Arrange the fish on a parchment-lined baking sheet, spacing evenly. In a small bowl, mix the butter, capers and dill. Season the fish with salt and pepper and top with the butter mixture. Bake until the fish is opaque in the center, 12 to 15 minutes.
- Meanwhile, in a large bowl, whisk the EVOO, lemon juice, vinegar, shallot, garlic and Dijon mustard; season the dressing.
- ➤ Prepare a large bowl of ice water. In a large skillet, bring a couple of inches of water to a boil. Salt the water, add the

asparagus and cook until crisp-tender, 2 to 3 minutes. Using a slotted spoon, transfer to the ice water and let cool. Drain and pat dry. Cut on an angle into 2-inch pieces and add to the dressing. Bring the asparagus water back to a boil and cook the peas until crisp-tender, 2 to 3 minutes. Drain in a strainer and run under cold water until cool. Drain and pat dry. Add the peas and tomatoes to the dressing; toss and season.

➤ Divide the salmon among plates; top with the vegetables. Garnish with the tarragon.







WATCH & LEARN!







- 2 tbsp. flour, plus more for rolling dough
- 1 sheet (about ½ lb.) frozen puff pastry, thawed
- 1 egg, beaten to blend
- 1 cup chicken stock, plus more if needed
- 1/4 cup (a small handful)
 dried porcini mushrooms
- 2 tbsp. olive oil
- 1/4 lb. meaty pancetta or slab bacon, diced
- 2 tbsp. butter
- 3/4 lb. fresh white or cremini mushrooms, sliced
- 1 fresh bay leaf
 A few sprigs thyme
 and sage, tied together
 with kitchen twine
- 2 large shallots, chopped
- 2 cloves garlic, crushed Salt and pepper
- 1½ cups red Burgundy wine
 - 1 rotisserie chicken, meat pulled off or diced into bite-size pieces, skin and bones discarded
- > Preheat the oven to 375°.
- ➤ Invert two 2-cup baking dishes or one 1-qt. baking dish onto a piece of parchment paper. Trace around the dishes [1], then cut out the shapes for templates [2]. On a lightly floured work surface, roll

out the dough just to smooth creases. Place the parchment templates on top. Using a knife, cut around the templates [3]. Using a small sharp knife or small heart-shaped cookie cutter, cut a small hole in the center of the dough for the vent. Place on a parchment-lined baking sheet; brush with the egg. Bake until puffed and golden, 7 to 10 minutes. Turn off the oven and place the baking dishes inside to keep warm. ➤ Meanwhile, in a small saucepan, bring 1 cup stock and the porcini mushrooms to a simmer over medium-high; simmer until the porcinis soften and flavor the stock, about 5 minutes. ➤ In a large cast-iron or other heavy skillet, heat the oil, two turns of the pan, over medium-high.

Add the pancetta and

cook, stirring often, until

browned, about 8 minutes.

Add the butter. When it melts, add the fresh mushrooms, bay leaf and herb bundle. Cook, stirring often, until the mushrooms brown, about 8 minutes. Add the shallots and garlic: season with salt and pepper. Cook, stirring often, until the shallots soften, just a couple of minutes. Sprinkle with 2 tbsp. flour and cook, stirring often, until well incorporated, just a minute more. Add the wine and cook, stirring often, until reduced by half, 4 to 5 minutes. ➤ Using a slotted spoon, transfer the porcinis to a work surface; chop and add to the filling. Add the mushroom stock, leaving behind any grit in the saucepan. Add the chicken; stir until heated through, adding more chicken stock if the filling is too thick, 2 to 3 minutes. ➤ Divide the chicken mixture between dishes.

Top with the pastry.



A drizzle of olive or Preheat a waff

vegetable oil

- 1/2 lb. fresh chorizo
- 11/2 cups flour
- 2 tbsp. sugar
- 2 tsp. baking powder
- 1 tsp. (about 1/3 palmful) chili powder
- 1 tsp. (about ½ palmful) ground cumin
- 5 large eggs
- 1 cup whole milk
- 1 cup shredded sharp yellow cheddar
- 2 scallions, finely chopped
- 1 small jalapeño chile, seeded and finely chopped
- 2 tbsp. fresh cilantro, finely chopped Melted butter, to cook eggs and brush waffle iron Pepper

Pepper
About ½ cup honey
Hot sauce

- ➤ Preheat a waffle iron to high.
- ➤ In a small skillet, heat a drizzle of oil over medium-high. Add the chorizo; cook, stirring occasionally and breaking up with a spoon, until browned, about 5 minutes. Transfer to paper towels to drain.
- ➤ In a medium bowl, whisk the flour, sugar, baking powder, chili powder, cumin and ½ tsp. salt.
- ➤ In a large bowl, whisk 1 egg and the milk. Whisk in the dry ingredients, then stir in the chorizo, cheese, scallions, jalapeño and cilantro.
- ➤ Brush the waffle iron with melted butter.

 Working in batches and using a ½- to ⅓-cup

measure, scoop up the batter and add to the waffle iron. Cook the waffles until cooked through and crispy, 3 to 4 minutes per batch. (You should have 8 waffles total.)

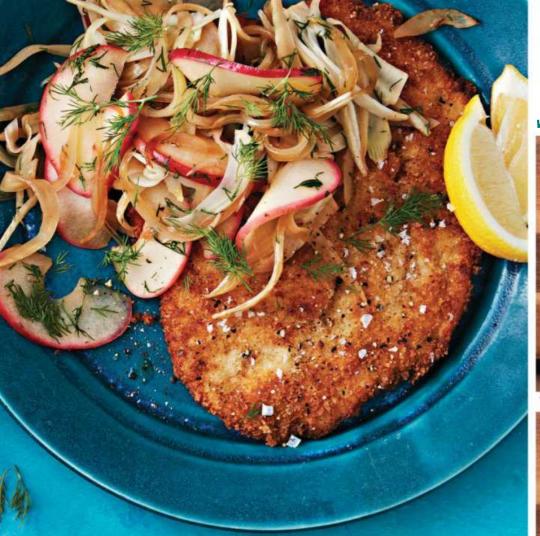
- ➤ In a large skillet, heat a bit of the melted butter over medium. Crack in the remaining 4 eggs. Cook until the whites are set but the yolks are still runny, about 3 minutes. Season with salt and pepper.
- ➤ In a small saucepan, heat the honey over medium until just warmed. Add hot sauce to taste.
- > Serve 2 waffles on each plate. Drizzle the waffles with hot honey and top with the eggs. Pass hot sauce at the table.

Pasta with Sausage, Peas & Pesto SERVES 4

- 1/4 cup shelled pistachios (I like Sicilian pistachios)
- 3/4 cup (packed) fresh mint
- 3/4 cup (packed) fresh flat-leaf parsley
 About 1/2 cup grated Pecorino Romano (tangy) or Parmigiano-Reggiano (nutty)
- 1 lemon, juiced (about 1/4 cup)
- 1 clove garlic, chopped Salt and pepper About ¹/₃ cup EVOO
- 1 tbsp. olive oil
- 1½ lbs. merguez (spicy lamb sausage) or Italian spicy pork sausage, cut from casings
 - 2 cups shelled fresh peas or frozen peas, preferably organic
 - 2 shallots, chopped
- 1/2 cup chicken stock
- 1 lb. egg tagliatelle or linguine
- > Bring a large pot of water to a boil for the pasta.
- ➤ In a medium skillet, cook the nuts over medium heat, stirring often, until toasted, about 4 minutes. (Or toast in a 400° oven until fragrant, about 4 minutes.) Let cool. Place in a food processor with the herbs, cheese, lemon juice and garlic; season with salt and pepper and pulse until finely chopped. With the machine running, stream in the EVOO to form a pesto. Transfer the pesto to a serving bowl.
- ➤ In a large skillet, heat the olive oil, one turn of the pan, over medium-high. Add the sausage; cook, stirring often and breaking up with a spoon, until browned, 5 to 6 minutes. Add the peas and shallots; cook, stirring constantly, until the shallots soften, about a minute. Add the stock and reduce the heat to medium-low; season. Let the sauce simmer while you cook the pasta.
- > Salt the boiling water, add the pasta and cook until a bit shy of al dente. Reserve half a mug of starchy cooking water; drain. Add the sausage mixture, pasta and half the starchy water to the pesto. Toss, adding more starchy water if too dry; season. Serve in shallow bowls.







Chicken Schnitzel with "Schn'apple," Fennel & Onions SERVES 4

- 4 boneless, skinless chicken breasts (6 to 8 oz. each) Salt and pepper About 1 cup flour
- 3 eggs About 3 tbsp. milk
- 1 tbsp. Dijon mustard
- 2 cups dried breadcrumbs About 1/4 tsp. ground or freshly grated nutmeg Safflower or other frying oil
- 2 tbsp. butter
- 2 Honeycrisp apples, thinly sliced with a knife or on a mandoline
- 1 bulb fennel—quartered, cored and thinly sliced with a knife or mandoline, plus 1/2 handful of fennel fronds
- 1 large or 2 medium onions, halved and thinly sliced
- 1 shot (1¹/₂ oz.) apple schnapps or apple brandy
- 1/2 handful of fresh dill **Lemon wedges**

- > Preheat the oven to 200°.
- ➤ Working with 1 breast at a time, butterfly the chicken by cutting horizontally [1] with a sharp knife almost all the way through [2]. Open like a book [3] and pound between sheets of plastic to about 1/8 inch thick. Season with salt and pepper.
- > Set up a breading station: Place the flour in a shallow dish: season. In another shallow dish, beat the eggs, milk and mustard; season. Place the breadcrumbs in a third shallow dish; season with the nutmeg and salt.
- ➤ In a large skillet, heat 1/8 inch oil over medium to medium-high. Working in two batches, coat the chicken in the flour,

then the egg, then the breadcrumbs, pressing to adhere. Fry until deep golden and cooked through, about 3 minutes per side. Transfer the schnitzel to a wire rack set inside a baking sheet; keep warm in the oven.

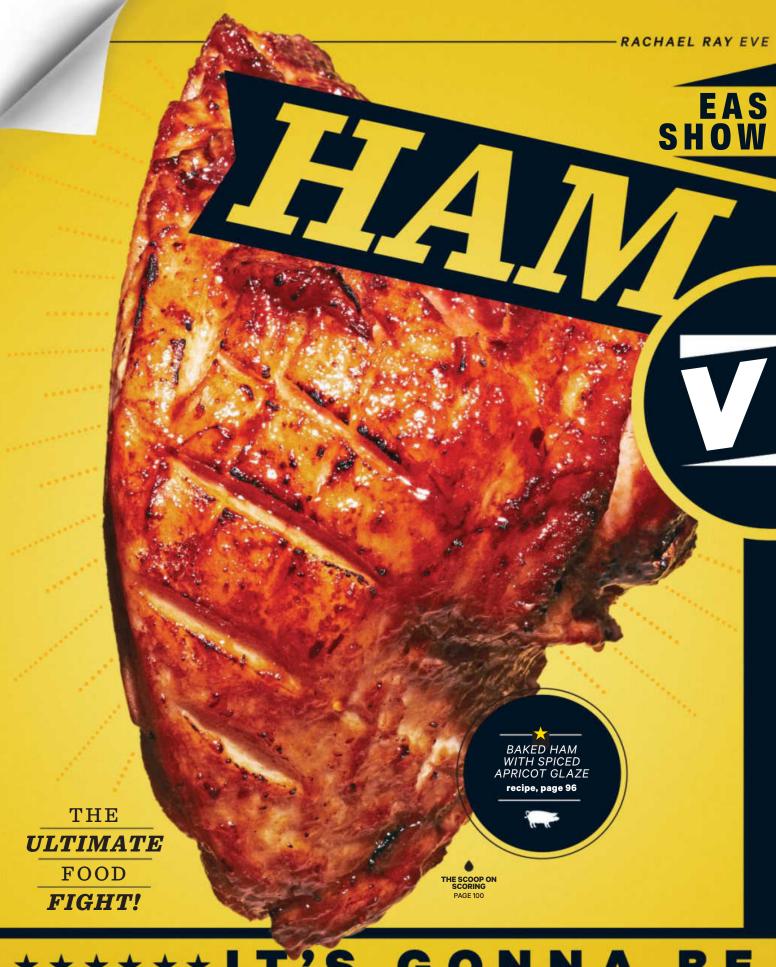
- ➤ Meanwhile, for the schn'apple, heat another large skillet over medium to medium-high. Add the butter. When it melts, add the apples, sliced fennel and onion; season with salt and cook, stirring often, until crisp-tender, about 5 minutes. Stir in the schnapps and toss in the fennel fronds and dill.
- > Serve the schnitzel with the fennel mixture and lemon wedges.

WATCH & LEARN!

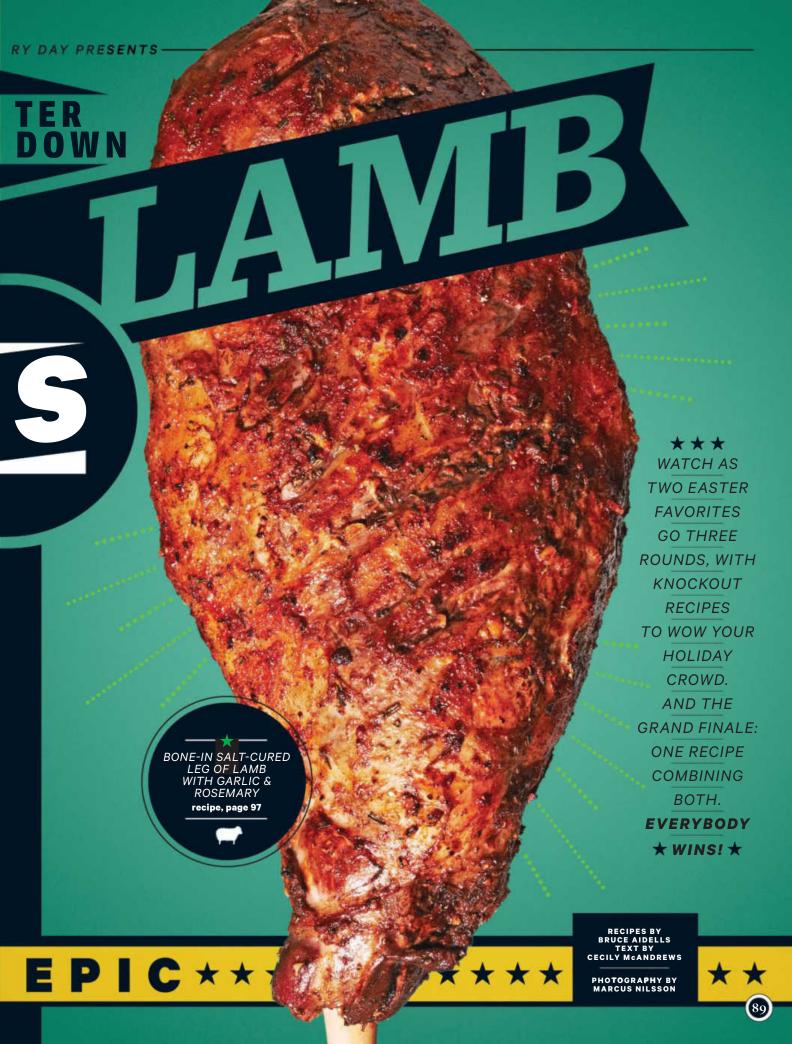








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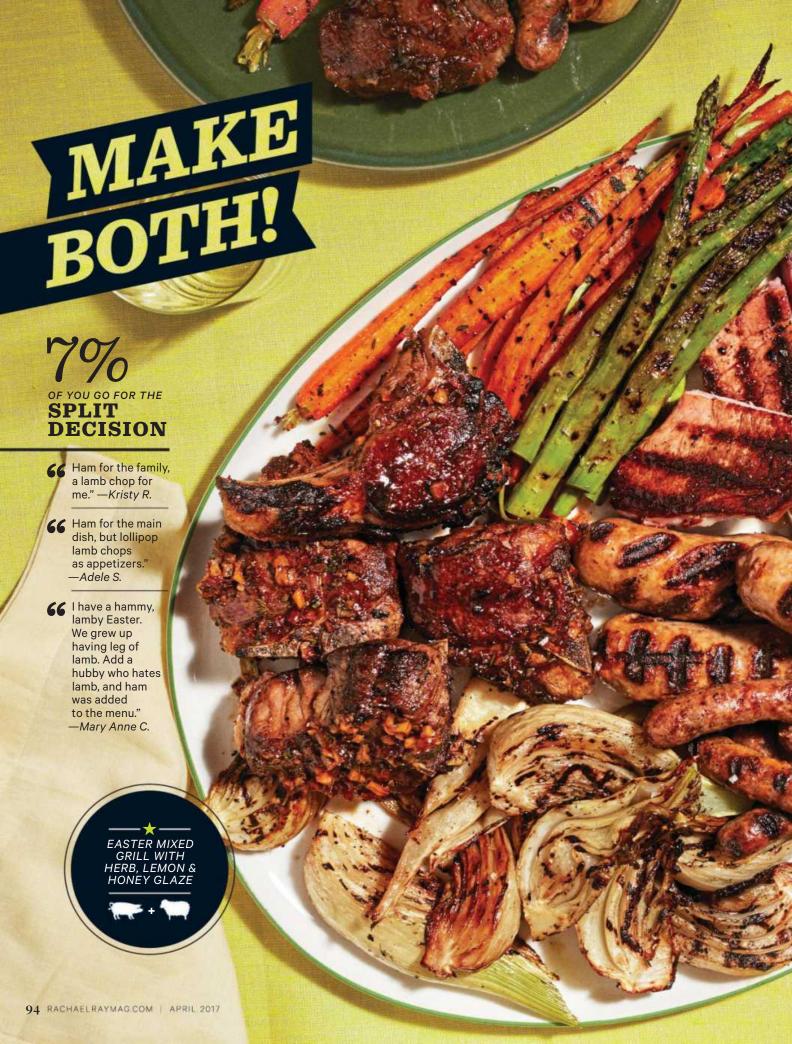














STOUT-BRINED **RACK OF PORK**

This cut is also called a pork rib roast. Ask your butcher to french the racks, meaning expose the last few inches of bone, for extra oohs and ahhs when you serve. (Note: Diamond Crystal brand kosher salt is less potent than Morton, which is why we offer quantities for both.)

SERVES 8 PREP 20 min (plus brining and standing) COOK 1 hr 40 min

- 1 cup Diamond Crystal kosher salt or ²/₃ cup Morton kosher salt
- 2 bottles (12 oz. each) stout beer
- 1/2 cup plus 1/3 cup pure maple syrup
- 1/4 cup (packed) plus 1 tbsp. (packed) dark brown sugar
- 1/4 cup plus 1 tbsp. malt vinegar
- 2 5-bone racks of pork (pork rib roasts, about 3 lbs, each). trimmed and frenched
- 2 tbsp. chopped fresh sage
- 2 tbsp. olive oil
- 1 tbsp. Dijon mustard
- 1. In a large bowl or pot, stir the salt and 2 qts. (8 cups) water until the salt dissolves. Stir in the beer, ½ cup maple syrup, ¼ cup brown sugar and 1/4 cup vinegar until the sugar dissolves. Add the pork to the brine; cover and refrigerate 16 to 24 hours.
- 2. Remove the pork from the brine and pat dry. Let stand at room temperature 30 minutes. Position a rack in the bottom third of the oven: preheat to 350°. In a small bowl, mix the sage, oil and 1 tbsp. pepper; rub all over the pork. In a roasting pan, arrange the pork with the bones facing each other, crisscrossing in the center of the pan. Roast 30 minutes.
- 3. Meanwhile, in another small bowl. whisk the remaining ½ cup maple syrup, remaining 1 tbsp. brown sugar, remaining 1 tbsp. vinegar and the mustard for the glaze.
- 4. Brush the pork with some of the glaze. Continue roasting, brushing with more glaze every 20 minutes, until an instant-read thermometer inserted into the thickest part of the pork (not touching bone) registers 135°, about an hour more.
- 5. Let rest, tented with foil, until the thermometer registers 140° to 145°, at least 10 and up to 25 minutes. Cut between the bones into chops.

BAKED HAM WITH SPICED APRICOT GLAZE

When buving a ham, check the label for "ham with natural juices" or, better still, simply "ham." The USDA requires brands to categorize hams according to how much water is added, and these two types have the least extra liquid, giving them the best flavor and texture.

SERVES 8 to 12 PREP 25 min COOK 2 hr

- 1 half bone-in ham (7 to 9 lbs.), shank or butt end
- 1½ cups fresh orange juice
- 3/4 cup apricot jam
- 1/4 cup (packed) light brown sugar
- 2 tbsp. Dijon mustard
- 1 tsp. crushed red pepper
- 1/2 tsp. ground ginger 1/2 tsp. ground cardamom
- 2 tbsp. fresh lemon juice
- 1 tbsp. cornstarch

1. Position a rack in the lower third of the oven; preheat to 325°. Trim away any skin and all but 1/4-inch layer of fat from the ham. Place, fat side up, in a roasting pan that fits the ham fairly snugly. Score the fat in a 2-inch diamond pattern (do not cut into the meat). Add the orange juice to the pan, adding water if needed to measure 1/4 inch liquid in the bottom of the pan. Bake, adding water as needed to maintain 1/4 inch, until an instantread thermometer inserted into the center (not touching bone) registers about 120°, 1½ to 21/4 hours, depending on the size of the ham. Remove from the oven.

- 2. In a small saucepan, heat the jam, brown sugar, mustard and spices over low until the jam melts, about 2 minutes.
- **3.** Increase the oven temperature to 425°. Add enough water to the pan to measure about

½ inch. Reserve 3/4 cup glaze, then smear the rest over the ham. Roast the ham until the glaze bubbles and turns deep brown, 10 to 15 minutes. Transfer the ham to a cutting board. Loosely tent with foil and let rest 30 minutes, until the thermometer registers 140°. 4. Pour the juices from the roasting pan into a large saucepan; spoon off the fat. Add the reserved glaze. Bring to a boil, then reduce the heat to low and simmer, whisking often, until slightly reduced, about 5 minutes. Add the lemon juice. In a small bowl, whisk the cornstarch and 3 tbsp. water until smooth; whisk into the sauce. Simmer until the sauce is the consistency of maple syrup, about 15 seconds.

MILK-BRAISED BONELESS PORK SHOULDER

Milk? Yes, milk! It caramelizes to make a rich, nutty sauce. It'll also curdle, but it's supposed to. Whole milk is key for the sauce to work, so skip the skim.

SERVES 8 PREP 45 min (plus marinating and standing) COOK 21/2 hr

- 1 5- to 6-lb. boneless pork shoulder (Boston butt), net and skin removed, if needed
- 1 tbsp. plus 2 tsp. chopped fresh sage
- 1 tbsp. kosher salt
- 1/2 tsp. ground coriander
- ½ tsp. ground cumin
- 2 tbsp. olive oil
- 2 cups chopped onion
- 2 tbsp. chopped garlic
- 1 qt. (4 cups) whole milk
- 2 tsp. chopped fresh marjoram
- 3 bay leaves

1. Tie kitchen twine around the pork at 2-inch intervals. In a small bowl, mix 1 tbsp, chopped sage, the salt, coriander, cumin and 1 tsp. pepper; rub on the pork. Wrap in plastic; refrigerate overnight. Unwrap; let stand at room temperature 30 minutes. 2. In a large pot with a lid, heat the oil over medium-high. Add

the pork, fat side down. Cook until browned all over, turning occasionally and lowering the heat if beginning to burn, about 10 minutes. Transfer the pork to a plate. Pour off all but 1 tbsp. drippings from the pot; add the onion and garlic. Reduce the heat to medium and cook, stirring occasionally and scraping up the browned bits from the bottom of the pot, until the onions are soft and translucent, 2 to 3 minutes. If there are still some browned

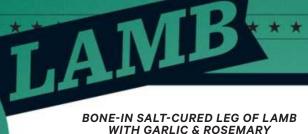
bits stuck on the bottom of the

pot, add ½ cup milk and stir, scraping up the bits. Add the remaining 2 tsp. chopped sage, the marjoram, bay leaves and the remaining 3½ cups milk.

5. Carve the ham. Serve with

the warm sauce.

- 3. Bring to a gentle boil over medium heat. Return the pork to the pot and reduce the heat to low. Cover with the lid slightly ajar and simmer until an instantread thermometer inserted into the center of the pork registers 160°, 2 to 3 hours. Transfer the pork to a plate and tent with foil.
- 4. Discard the bay leaves. Bring the sauce to a gentle boil over medium heat. Simmer, stirring frequently, until the sauce is nut-brown with dark curds, 20 to 30 minutes; season. **5.** Carve the roast into ½-inch slices. Spoon the sauce on
- the on the plate, reserving some to pass at the table. Arrange the pork on top of the sauce.



The herb-andgarlic-spiked
dry brine (aka salt
cure) enhances
the flavor of the
lamb and makes
for a juicy roast. (Note:
Diamond Crystal brand
kosher salt is less potent
than Morton, which is why we
offer quantities for both.)

SERVES 8 PREP 45 min (plus marinating and standing)
COOK 1 hr 50 min

- 1/4 cup Diamond Crystal kosher salt or 3 tbsp. Morton kosher salt
- 2 tbsp. chopped fresh rosemary
- 2 tbsp. finely chopped garlic

- 1 bone-in leg of lamb (6 to 8 lbs.), fat trimmed if needed
- 2 tbsp. olive oil
- 1. Twenty-four to 36 hours before cooking, combine the salt, rosemary, garlic and 1 tbsp. pepper in a small bowl. Place the lamb, fat side up, on a work surface. Using a sharp knife, score the fat in a 1-inch diamond pattern (do not cut into the meat). Generously coat the top and sides of the lamb with the salt mixture, working it into the cuts. Wrap in plastic wrap, place on a rimmed baking sheet and refrigerate.
- 2. Unwrap the lamb; wash off the salt mixture. Let stand at room temperature 30 minutes to 1 hour.

Pat the lamb dry, place in a roasting pan, fat side up, and rub with the oil.

3. Position a rack in the center of the oven; preheat to 425°. Roast the lamb until the fat starts to brown in spots, about 15 minutes. Reduce the oven temperature to 350° and continue to roast the lamb 1 hour more. Continue roasting until an instant-read thermometer inserted into the center of the lamb (not touching bone) registers 125° for mediumrare, about 20 minutes more. Transfer the lamb to a cutting board. Tent the lamb loosely with foil and let rest 15 to 20 minutes before carving.

POMEGRANATE BRAISED & GLAZED LAMB SHANKS

Busy folks, take note: These shanks can be made ahead. The day before serving, follow the instructions through step 3. Cover and refrigerate the shanks separately from the braising liquid and carrots. The next day, gently reheat the braising liquid and carrots, and let the shanks come to room temperature before continuing with the recipe. You can find pomegranate molasses in the international section of your supermarket or in specialty stores.

SERVES 4 PREP 30 min COOK 2 hr 40 min

1 tbsp. plus 1½ tsp. olive oil

1½ cups chopped leek

1½ cups chopped onion

½ cup chopped celery

1/3 cup chopped carrots, plus 4 carrots, peeled and cut into 2-inch pieces

2 tbsp. finely chopped garlic

1½ cups chicken broth

1/3 cup plus 2 tbsp. and 2 tsp. pomegranate molasses

8 tbsp. pomegranate juice

5 tbsp. chopped fresh basil

3 tbsp. chopped fresh mint

1 tbsp. chopped fresh marjoram

5 tsp. minced peeled fresh ginger

1/2 tsp. ground cumin

4 lamb shanks (4 to 4¹/₂ lbs. total)

1/4 cup pomegranate seeds

1. In a Dutch oven or large, heavy pot with a lid, heat the oil over medium-high. Add the leek, onion, celery and the chopped carrot; season with salt and pepper. Cover and cook, stirring occasionally, until the vegetables are soft, 5 to 7 minutes. Add the garlic and cook, stirring often, until fragrant, about 1 minute more. Stir in the broth, 1/3 cup pomegranate molasses, 6 tbsp. pomegranate juice, 3 tbsp. basil, 2 tbsp. mint, the marjoram, ginger, cumin; season. Add the shanks to the pot, arranging in a single layer with the bones facing up. 2. Bring the mixture to a boil, then reduce the heat to low. Cover and cook, periodically turning the shanks so they cook evenly, until the meat is fork-tender,

about 2 hours. Transfer to a foillined baking sheet, meaty side up. 3. Add the large carrot pieces to the pot. Bring to a simmer over medium heat and cook until the carrots are tender, 10 to 15 minutes. Remove from heat, tilt the pan and spoon some of the fat off the top of the juices. Taste the liquid: if it's watery, use a slotted spoon to transfer the carrots to a bowl and boil the liquid until slightly thickened, about 7 minutes; return the carrots to the pot and season. 4. Preheat the oven to 450°. Transfer 1/4 cup liquid from the pot to a saucepan with the remaining 2 tbsp. plus 2 tsp. pomegranate molasses and remaining 2 tbsp. pomegranate juice. Bring to a boil and cook, stirring occasionally, until the glaze coats the back of a spoon, about 5 minutes. 5. Brush the shanks with the glaze. Roast until shiny and dark brown, 8 to 10 minutes. Place the shanks, carrots and braising liquid on a platter; drizzle with the remaining glaze. Sprinkle with the remaining 2 tbsp. basil, remaining 1 tbsp. mint and the pomegranate seeds.

SUN-DRIED TOMATO & PARMESAN-CRUSTED RACK OF LAMB

If you're feeding a smaller crowd, this recipe can easily be adjusted to serve four—just halve all quantities. As with the rack of pork, ask your butcher to french the bones for you.

SERVES 8 PREP 10 min (plus standing) COOK 25 min

- 2 large 8-bone racks of lamb (about 3 lbs. total), trimmed and frenched
- 1/3 cup mayonnaise
- 2 large cloves garlic, finely chopped
- 1¹/₂ tbsp. finely chopped oil-packed sun-dried tomatoes
 - 1 tbsp. finely chopped fresh basil
- 2 tsp. chopped fresh mint
- 1/3 cup freshly grated Parmesan
- 1. Let the lamb sit at room temperature 30 minutes. Preheat the oven to 450°. In a small bowl, mix the mayonnaise, garlic, sun-dried tomatoes, herbs, cheese and 1 tsp. pepper. Generously season the lamb all over with salt and pepper.
- 2. Heat a large ovenproof skillet over high. Add the lamb, fat side down, and cook until browned, 1 to 2 minutes. Using tongs, hold the lamb and stand the racks up in the pan and cook until the bottom is browned, 1 to 2 minutes. Spread the mayonnaise mixture all over the fat side and ends of the lamb. Transfer to a roasting pan, fat side up. Cover the frenched bones with foil to prevent burning. 3. Roast until browned in
- 3. Roast until browned in spots and an instant-read thermometer inserted into the thickest part of the meat (not touching bone) registers 130° to 135° for medium-rare, about 15 minutes. Transfer to a cutting board; let rest about 5 minutes. Cut between



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FARM FRESH

scratchpad

DEPARTMENT OF CARBS

How we roll

When you're ready to kick your pasta maker into high gear, follow our test kitchen's advice, and soon you'll be cranking out the pappardelle on page 44 like an Italian nonna. —ANANDA EIDELSTEIN



STEP 1 On a work surface, mound flour and a pinch of salt; make a well. Crack in the eggs. Using a fork, scramble the eggs; gradually work in flour.



STEP 2 As dough starts to come together, use your hands to finish incorporating the flour and egg; form the dough into a ball.



STEP 3 By hand or in a stand mixer with a dough hook, knead dough, 8 to 10 minutes, until smooth. Form into a ball; wrap in plastic. Let rest 30 minutes.



STEP 4 Unwrap the dough and cut into four pieces. With your hands, stretch each piece into an oval about ½ inch thick.



step 5 Run each oval through the pasta roller, starting at the widest setting and working to the thinnest, creating long, thin sheets.



STEP 6 On a lightly floured surface, cut each sheet into a 12-inch-long rectangle. Then cut lengthwise into ³/₄-inch-wide noodles.









INGREDIENT INTEL

Cured salmon decoder

Smoked salmon is only the tip of the sliced-fish iceberg. Learn to tell your lox from your nova and you'll be ready to mix things up at the bagel shop. —JANET TAYLOR MCCRACKEN





LOX

Brine salmon for a few days and you've got lox. The silkysmooth cured fish has a delicate yet salty flavor and is generally not smoked.



NOVA

Take salmon, cure it, then cold-smoke it at a low temperature and the result is lox's smoky cousin, nova.



GRAVLAX

Gravlax is a cured salmon, traditionally made with salt, sugar, herbs and spices, like dill and juniper berries, and aquavit (a caraway-flavored spirit).



BAKED HAM WITH SPICY APRICOT GLAZE FROM PAGE 88

KITCHEN COACH

Score big!

Up your dinner game with just a flick of the wrist by scoringmaking shallow cuts in a diamond pattern. Scoring meats that have a thick layer of fat (like pork or duck) helps release some of the fat as it cooks. If you're panfrying a skin-on fish fillet, scoring prevents the skin from curling up when it hits the skillet. Slash tougher cuts of red meat, such as hanger or flank steak, before grilling to help tenderize them. (And while you're at it, stick some aromatics like garlic and herbs in the crevices. It works on veggies, too: Score eggplant, zucchini and potatoes, and they'll act like a sponge for marinades and seasonings, creating a fab flavor bomb from the inside out.

-CHARLES GRAYAUSKIE



MEAT MASTER

Probing questions

Use the digital thermometer in your kitchen drawer the right way, and no matter how you like your meat, dinner

will always be perfectly done. -JTM

WHERE DO ISTICK IT?

For burgers, steaks, chops and boneless chicken, slide the thermometer's probe in horizontally through the side at the thickest part. Same for bone-in chicken and pork, beef and lamb roasts. With those, be careful not to hit the bone, and avoid fat (both will throw off the reading). Roasting

HOW FAR IN SHOULD IT GO?

Does the probe have a little dimple on its stem? If so, make sure it's inserted beyond that point, because that's where the reading happens. No dimple? No problem! Aim for halfway in for thick cuts of meat: half an inch should do the trick on a thinner cut.

AT WHAT TEMP DO I **TAKE IT OFF** THE HEAT?*

130°

STEAK AND **ROAST BEEF** (MEDIUM-RARE)

145°

ESCALI GOURMET DIGITAL THERMOMETER

FROM PAGE 57

PORK CHOPS AND ROASTS

> **160° GROUND**

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To your furry BFF, the only thing better than gobbling up this

brunch treat would be getting to eat it at the table.

Macie

11-YEAR-OLD GRIFFON

MACIE'S NEW FAM

Silas and Elka Gibbs, and

her sons, Kelton (above)

Macie from PETSinc in West Columbia, SC

(petsinc.org)

and Bryson, who adopted

A CHANGE OF HEART

The couple had originally

after meeting Macie.

When they saw she

stress, "We knew we

TWO OF A KIND

was losing her fur from

could help make her life

comfortable," Elka says.

Elka was more than happy

wanted an Irish wolfhound mix but switched gears

Cutie Quiches with Ham, Cheese & Spinach

Preheat the oven to 350°. Spray 12 mini muffin cups with cooking spray. In a small bowl, mix 2 tbsp. each chopped ham steak, grated Swiss cheese and thawed, drained frozen spinach: divide among muffin cups. In a medium bowl, whisk 4 eggs with 1/4 cup milk. Divide the egg mixture evenly among the cups. Bake until golden brown and cooked through, about 20 minutes. Makes 12.

This recipe has been reviewed by the ASPCA. Every pet is different, so check with your vet to see if this recipe is suitable for your dog.





to adopt an older gal. "She has arthritis, but so do I, so when we hike, we go at our own pace," she says.

LET'S CHAT

Occasionally Macie will break out into what sounds like a "lengthy conversation" through small whines, big growls and every kind of bark in between. "I think she's telling us all about her day!" —SARAH ZORN



Rachael Ray Every Day (ISSN 2381-3830); April 2017, Volume 12, No. 111, is published monthly (except bimonthly in January/February and July/August) by Meredith Corporation, 1716 Locust Street, Des Moines, IA 50309-3023. Periodicals postage paid at Des Moines, IA, and at additional mailing offices. Subscription prices, \$24.00 per year in the U.S.; \$29.00 (U.S. dollars) in Canada; \$29.00 (U.S. dollars) overseas. Rachael Ray Every Day is a trademark of Ray Marks Co. LLC. TAKE A BITE OUTTA LIFE is a registered trademark of Meredith Corporation. POSTMASTER: Send all UAA to CFS. (See DMM 507.1.5.2); NON-POSTAL AND MILITARY FACILITIES: Send address corrections to Rachael Ray Every Day, P.O. Box 37508, Boone, IA 50037-0508, In Canada: mailed under Publications Mail Sales Product Agreement No. 40069223; Canadian BN 12348 2887 RT. Return undeliverable Canadian addresses to Rachael Ray Every Day, 2835 Kew Drive, Windsor, ON, N8T 3B7. © Meredith Corporation 2017. All rights reserved. Printed in the U.S.A.



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Can Misty Copeland cook?

May Copined

Ballerina

Body

She's always *en pointe* on stage, but is Copeland—one of American Ballet Theatre's most famous faces and author of the new book *Ballerina*

Body—as quick on her feet in the kitchen? BY LAURA MORGAN





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JEN BEAUCHESNE;

FOOD STYLING BY

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