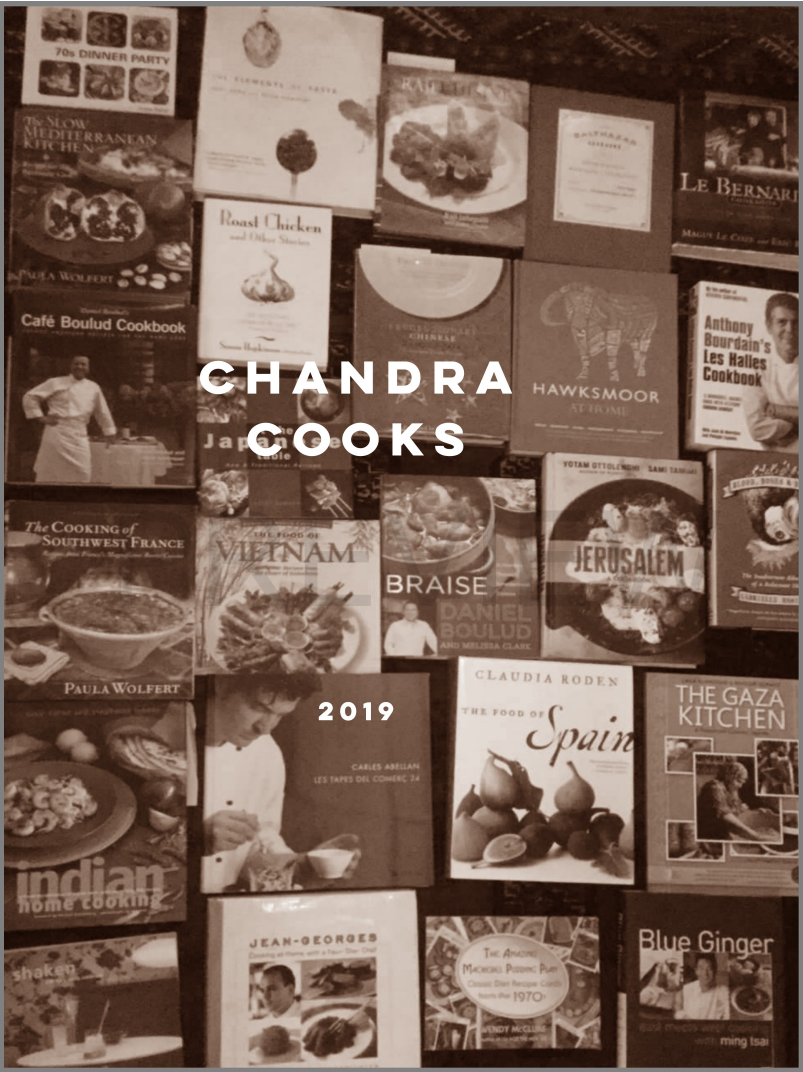


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WISH WE WE
COULD COOK LIKE
CHANDRA

*Cover photo: Chandra's cookbook collection
October 2018 (photo credit: Pamela Jaques)*



Corsica, Saint Florent, 2008

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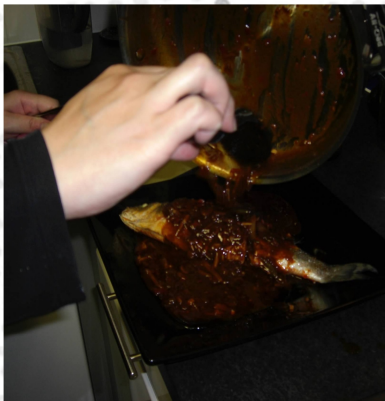
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INTRODUCTION

Every Chandra menu is special, and we've tried to include the most iconic recipes and combinations that remind us of her talent and passion for cooking and friendship.

Thank you to all who contributed photos, memories, and recipes to keep her with us: cooking is a wonderful way to remember Chandra's presence.

Mira Seo, ed. 2019





CHANDRA'S MENUS AND INVITATIONS

(Some) Buffy dinners from Butler Apartments, Princeton University

Menus and recipes from Stephanie Harves

I. Mousse au saumon fumé

Steak au poivre*

Sauté de champignons sauvages

II. Basil-eggplant soup

Birthday party paella

III. Pistou vegetable soup

Poached skate with brown butter

IV. Herb Salad with Thyme-Crusted Tuna

Boneless Lamb with Mushroom Crust and Leek Puree

Chandra in her natural environment; opposite, Ghetto Tower, this page, Borough Market, London 2008 (photo credits: Mira Seo)



Casual Entertaining at Home: Dinner Menus from the Ghetto Tower, London

From the email archives of Fiona Adamson

From: Chandra Sriram <cs79@soas.ac.uk>
Date: 21 March 2012 at 15:31
Subject: Saturday-- fried chicken
To: Matthew, George, Fiona, Amanda D, Amanda P-K

Maybe it is the unseasonably warm weather, the unpleasant sun, or the slow onslaught of pollen in Bloomsbury reminding me of my southern upbringing. But lucky for you, it results in an urge to make fried chicken and buttermilk biscuits. Chance of enticing you for Saturday? I know Amanda D is on board...

Saturday 24 March 2012. I can't find the full menu but from various other emails I know that Chandra brined the chicken before frying it. And the meal included buttermilk biscuits, black-eyed peas, corn (maybe creamed) and pie (I'm guessing pecan).

CHA HOLIDAY MENUS

From: Chandra Sriram <C.Sriram@uel.ac.uk>
Date: 25 June 2008 at 11:08
Subject: dinner sunday

Dear all,

I am writing to finalize details for dinner Sunday.
Aiming for about 6 pm, but it won't be formal, lots of things to pile on plate instead. Menu will be quasi Moroccan but have dishes from Lebanon and Mediterranean-ish too.

Salads:
Tabbouleh
Turkish' chopped salad
Arugula and rhubarb (really)


Mains:
Lamb braised with pomegranate
Chicken tagine with preserved lemons and olives
(with couscous)

Dessert:
You know me better than this. It will be sorbet since I don't really do sweets!

and just some basic stuff-hummous and so on--before we eat.

From: Chandra Sriram <C.Sriram@uel.ac.uk>
Date: 7 November 2009 at 13:48
Subject: RE: dinner sunday?
To: Fiona + Jeremy

red wine. we will be having ribeye. got overexcited at the ginger pig. I really should not be permitted to go there on my own. Also ordered the venison for thanksgiving, got partridge for terrine, you get the idea.
Basically, a savory glutton in a meat store.



NEW YEAR'S EVE

New Year's Eve 2015 was Le Bernardin Salmon and Black Truffle Parcel.

CHINESE NEW YEAR

From: Chandra Sriram
Date: 7 February 2018 at 22:21
Subject: belated Chinese new years 24 Feb
To: fiona, sherrill, Jeremy

The plan is to start with cold dishes and nibbles at 5pm and warm dishes at 6. Here is the rough menu, though I may change my mind depending on availability of ingredients. Many of the cold dishes are vegetable, and will carry on through the meal.

Cold dishes:

- lotus root in a sweet-sour sauce
- smacked cucumbers
- fine beans in ginger sauce
- hot and numbing dried beef

Hot dishes:

- Wonton soup with homemade prawn wontons
- Ma po tofu with minced beef
- Chicken on a pile of chillies
- Red braised pork belly
- Whole fish with ginger, scallion, and black vinegar

As ever, I dont really have a plan for dessert. There will be fruit. I also have some frightening Chinese spirit (I think it is sort of like whiskey) to try.

As you know, common wine recs for Chinese food tend towards the white, particularly sweeter like riesling. If you fancy that, fine. But it may not stand up to the force of sichuan spices, so drier red with some tannin but rounded fruit (sangiovese, tempranillo) could work or drier white like sauvignon blanc as well. These are just some options as I know matching to these dishes can be a challenge. But do what you like!

I look forward to seeing you all.

3

BIRTHDAY! MAY 27 2017



These are photos of the meal Chandra made for her birthday last year. I might not have the full menu written out for this one. I do have a note that she made "Blackberry Smash Cocktails" to start. Fiona and Jeremy, Iavor, Ben, Kirsten, and Edel Hughes.

EASTER

From: Chandra Sriram <cs79@soas.ac.uk>
Date: 16 April 2011 at 11:40
Subject: bunnybolling?
To: Sherrill, Fiona, Wayne, Giulio, Andrea, Misha, Amanda

Well, technically, bunnybraising? Easter is coming and I think it is time to braise some bunny. Who might be interested?

Cheers
Chandra

HALLOWEEN?

From Marie-Joelle Zahar

Mira, my first thought is turducken. I do not have the recipe for Cha's turducken and did not get to taste it but if anyone has it, that would definitely be one of my picks, hence sending the message to all.

I remember Cha telling me she intended to cook one for Halloween a few years back. I'd never heard of this and as she described what it was, I was both in awe and horrified. In awe of the undertaking and horrified by the amount of meat involved and the thought of stuffing one animal inside another inside yet another. All of this while the washy-spinney punctuated our Skype conversation and sometimes got so loud that it drove me crazy.



New York City, 2010
Photo credit: Stephanie Harves

THANKSGIVING

From: Chandra Sriram
Sent: Sun 11/8/2009 3:49 PM
Cc: george, adickins, john.normand, ralph.wilde, Graeme, Wayne,
s.stroschein, Paul
Subject: RE: Thanksgiving.

Hi all,

I hope this email finds you well. Just a bit more re Thanksgiving as I have begun to define the menu. I expect we will do:

- Nibbles and fizz from 5-7.
- Soup--wild mushroom soup made with game stock, with a drizzle of truffle oil
- Partridge terrine with cranberry chutney and salad with pomegranate dressing
- Venison with port reduction, mash, brussels sprouts (probably) and cornbread (concession to Wayne)
- Pecan pie plus additional dessert (volunteer please)
- Cheese (volunteer please)

So, here is what I would request. Volunteers to bring cheese, port, and an additional dessert, if you could please let me know.

Everyone else if you could focus on dry white for the earlier courses (chablis or sauvignon blanc) and a rounded red for the main (cotes du rhone, pinot noir).

Hi dearies,

We will start slowish with drinks and nibbles. Laleh, Fiona, a separate email coming shortly re food coordination etc.

So the basic menu is looking like:

- drinks and nibbles
- wild mushroom soup
- pheasant breast wrapped in bacon with a fig-port sauce
- venison wellington with
- brioche and duck sausage and dried cherry soaked in bourbon stuffing
- cranberry chutney
- potato and sweet potato mash with rosemary
- vegetables being plotted by Laleh (I forget, but I know they sounded really posh)
- green salad
- pecan pie
- cheesecake

**DIM SUM-
GIVING**

2016

From: Chandra Sriram
<violaine72@yahoo.co.uk>
Date: 21 November 2015 at 16:59
Subject: dim sum-giving
To: Chandra Sriram <C.Sriram@uel.ac.uk>

Hi all,

So I think we are all set for this aiming for 5 pm start next Saturday 28 Nov. It isnt thanksgiving day, and it isnt traditional US thanksgiving food, but we can still celebrate historical genocide with food, friends and wine!

I am planning on making various small dishes

hot and numbing dried beef
hot and sour soup
glutinous rice in lotus leaf (with chinese sausage, chicken, cloud ear mushroom, dried shrimp, water chestnut)
prawn and chinese chive dumpling
crab dumpling
pork dumpling
choi sum or other green chinese vegetable with ginger

I may not make a dessert, as my pecan pie doesnt really follow this, but will think creatively

Any questions, let me know!

From: Chandra Sriram <violaine72@yahoo.co.uk>
Date: 21 November 2016 at 18:55
Subject: belated Thanksgiving
To: Wayne, Allister, Fiona, Jeremy

Hi all,

I am so glad that you can come to my little Thanksgiving, slightly delayed, on Saturday the 26th. I am thinking of aiming for about 4pm as it is usually an early and long meal, and so you can get home at a reasonable hour.

The menu, which is still a little provisional:

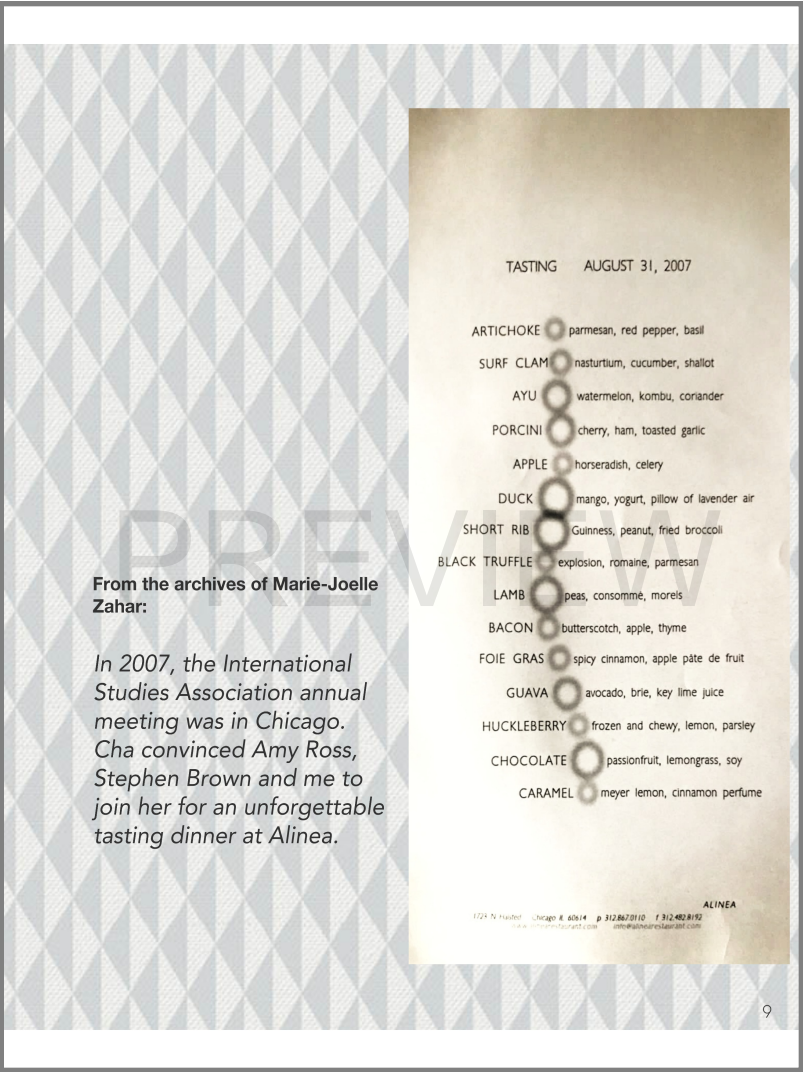
nibbles-- mostly a bit of cured meats
soup-- crab with fennel and tomato
appetizer-- pheasant breast wrapped in bacon with white wine reduction, fig jam and fine beans
salad-- fennel, orange and pomegranate
main-- rack of lamb with red wine reduction and sides of brussels sprouts, potato mash, stuffing of challah bread and venison sausage and dried cherries, and of course cranberry sauce
dessert-- pumpkin-bourbon cheesecake, with bonus pecan pie bourbon truffles

So, loads of food, some unhealthy, some healthy. Feel free to choose wines as you see fit.



CHANDRA TURNS 40: SCOTLAND 2011

**ORGANIZING
FRIENDS**



THE RECIPES

Comfort Food for Mummy

From the email archives of Carolyn Nikkal AKA Cha Mommy: "I am sending a number of recipes that Chandra sent me in her eternal quest to get me to cook!"

RAMP PESTO

makes 3/4 cup
active time: 20 min

From Chandra's emails to Carolyn:

this is just an example you can leave out the cheese, use only lemon juice and not the zest, change out the nuts or use no nuts, add basil or not. the essential thing is the ramps, olive oil, and some acid from lemon. I think pine nuts, which are traditional for pesto, are best.

You can use the stick blender I gave you.

Pesto doesn't have to go on pasta good on fish or a bit of chicken, with veg like asparagus or fresh shelled garden peas on the side.

you don't have to cook the ramps at all, much less with butter. I just puree raw. If you want to cut down the garlic taste, you can parboil for maybe 10 seconds.

- 2 tablespoons unsalted butter
- 6 oz (170 g) ramps, root ends trimmed, stalks and leaves cut in 1/4 slices (2 1/2 cups)
- 1/4 teaspoon finely grated lemon zest (use a microplane grater)
- 1 tablespoon fresh lemon juice
- 2 tablespoons pine nuts
- 1/3 cup finely grated Reggiano Parmesan
- 1/2 teaspoon sea salt
- 1/3 cup extra virgin olive oil

Heat a large heavy-bottomed frying pan over medium-high heat and add the butter. As soon as the butter has melted, add the ramps. Stir well and sauté for 2 to 3 minutes until the ramps are wilted and have turned a shade darker, stirring from time to time. Transfer to a bowl and let cool to room temperature. Place the sautéed ramps in the bowl of a food processor. Add the lemon zest, lemon juice, pine nuts, Parmesan, salt and olive oil and process for about 1 to 2 minutes until the mixture forms a creamy paste, scraping the sides of the bowl once or twice. Transfer to a container. Use right away, refrigerate for up to 3 days or freeze for up to 1 month.

<http://foodandstyle.com/ramp-pesto/>

GINGER SCALLION CHICKEN

11

2 large scallions, trimmed
1/4 cup peanut oil, or neutral oil such as grapeseed or sunflower, more as necessary
1 3/4 pounds boneless skinless chicken thighs or breasts, cut into 1-inch chunks
1/2 teaspoon kosher salt, as needed
1 cup roughly chopped cilantro leaves and tender stems
1 (2 1/2-inch) piece ginger, cut into thin matchsticks (about 3 tablespoons)
3 tablespoons soy sauce
Large pinch sugar

Cut the scallions in quarters lengthwise, then cut crosswise into 1 1/2-inch-long pieces. You should end up with thin blades of scallions. Separate out the dark green tops from the pale green and white parts. (You don't have to be very thorough; some mixing of colors is fine.)

Heat oil in a wok or 12-inch skillet over very high heat. When its shimmering but not smoking, stir in chicken and salt. Cook, stirring almost constantly, until chicken is barely cooked and is just barely no longer pink, 3 to 5 minutes. Use a slotted spoon to transfer chicken onto a serving plate, leaving the oil in the pan. Immediately scatter cilantro and scallion greens (not whites) over hot chicken.

Return wok to medium-high heat. Make sure there are at least 2 tablespoons oil in the wok. If not, add more oil. Stir in ginger and cook until lightly browned, about 1 minute. Stir in scallion whites, soy sauce and sugar, and cook for another 30 seconds (if using a skillet, remove from heat). Immediately spoon the contents of the pan evenly over chicken and herbs. Serve right away.



<https://cooking.nytimes.com/recipes/1019283-ginger-scallion-chicken>

Cha Mommy (photo credit: Stephen Brown)

APPETIZERS AND SMALL PLATES

Chicken Soup with Coconut Milk and Lemongrass

Mummy's comment: This one is wicked good and so easy that even I can make it! She sent me the dried ingredients and the red curry paste so I would have no excuses!

1 stalk lemongrass
1 tablespoon canola or grapeseed oil (or other neutral flavored oil)
1 medium onion, minced
1 garlic clove, minced
2 teaspoons Thai red curry paste
Six 1/8 inch thick slices galangal or ginger, unpeeled
3 lime leaves, dried or fresh (SH: Don't worry if you don't have them, just add extra lime juice at the end and during cooking).
4 cups chicken stock.*
12 ounces boneless, skinless chicken (whether breast or thighs Jean-Georges calls for breasts Chandra and I preferred thighs)
2 cups shiitake mushrooms**
1 14 ounce can unsweetened coconut milk (shake it up before you add it!)
Juice of 2-3 limes
2 tablespoons nam pla or nuoc mam (Asian fish sauce)
3 scallions, trimmed and minced on the diagonal
1/4 C minced fresh cilantro leaves

* Do NOT substitute with water. Jean-Georges suggests his own rich chicken stock recipe. You can use good canned stock/broth. If you want to make your own stock, follow the recipe provided in this cookbook earlier...assuming there is one. If not, follow your instincts for making chicken stock. But I think that Michael Siu has opinions on cooking stock.

** If you want to use dried shiitake mushrooms, soak them in room temperature water for at least 4 hours. Michael Siu/aka Phoophey provided this intel as an expert, and it has been

- (1) Trim the lemongrass of its outer sheath and hard ends, whack it in a few places with the back of a knife, then cut it into 2 or 3 pieces. In a deep skillet or medium saucepan, combine the oil, onion, and garlic and turn the heat to medium. Cook a minute, stirring, then add the lemongrass, curry paste, galangal or ginger, and lime leaves.
- (2) Cook, stirring, for 3-4 minutes, then add the stock. Bring to a boil, then reduce the heat to medium and cook at a moderate boil for about 15 minutes. (You may prepare the recipe up to advance at this point; refrigerate in a covered container for up to 2 days. But why would you do this?)
- (3) While the broth cooks, cut the chicken into 1/2 inch cubes. Remove the stems from the shiitake mushrooms and discard or remove for stock. Cut the shiitake caps into quarters or eighths.
- (4) Add the coconut milk, then the chicken and the mushrooms to the broth. Cook for about 5 minutes, or until the chicken is done.
- (5) Stir in the lime juice and nam pla (fish sauce); taste and adjust the seasoning. Divide among 4 bowls, then garnish with the scallions and cilantro and serve. You may remove the galangal/ginger and lemongrass before serving, or leave them in; they are delicious to gnaw on at the table.

This recipe came to be known as "best-soup" (in the world), among Chandra's friends. We'd cook it when we felt sick, wed cook it when we felt down, or when the weather was just too damned cold to handle. It's got everything to make one feel better.

Jean-Georges, *Cooking with a Four-Star Chef* (1998); 32-33; recipe provided and annotated by Stephanie Harves

“LONG” WONTON DUMPLINGS

long chao shou

龍抄手

Wontons are probably China's most ancient type of dumpling. According to Chinese scholars, they have been eaten in the Middle Kingdom since the Western Han Dynasty (206 B.C.–A.D. 24), which makes them even older than the northern-style *jiao zi*. By about the fifth century A.D., they were a common snack, and over the next couple of hundred years were reaching great levels of sophistication—one Tang Dynasty source mentions twenty-four styles with different forms and different fillings.

These days wonton dumplings are eaten all over China, prized for their wonderful silky, slippery “mouth-feel” (*kou gan*). They are called by different names in different regions: the Sichuanese dialect name is *chao shou*. Sichuanese *chao shou* are filled with a simple pork stuffing seasoned with ginger and sesame oil. The meat is extremely finely ground, almost to a purée—local chefs achieve this by pounding lean pork with the back of a cleaver blade. Because the back of the blade is blunt, the wispy white tendons are not broken but can be plucked out with the fingers, leaving unbelievably tender mince.

The recipe given below is for wontons in a savory stock (*long chao shou*), Sichuan's most famous wonton dish. They are the star attraction at the wonderful Long Chao Shou restaurant in central Chengdu, which was established in 1941. I have also offered several classic variations—the wontons in chili oil sauce is one of my personal favorites. If you happen to have a generous pot of stock and a few seasonings on hand, it is easy to serve several of these at one meal, to the inevitable delight of your guests.

If you are buying wonton wrappers, always make sure you select the thinnest available. Wontons wrapped in thicker skins are still tasty, but they lack the exquisite “mouth-feel” of finer versions, which ruffle up and cling to the ball of stuffing, their edges fluttering free like frilly goldfish tails. You can of course make your own wonton wrappers (instructions are given below), but making them sufficiently thin and strong is quite an art, and I don't recommend it for the casual cook. Wontons can be frozen raw and boiled directly from the freezer.

NOODLES, DUMPLINGS, AND OTHER STREET TREATS

Serves 4–6, depending on greed

- about 80 wonton wrappers
(two to four 7-ounce
packages, depending on
thickness of wrappers)

FOR THE FILLING

a 4-inch piece of fresh ginger,
unpeeled

1 pound finely ground pork

1 egg, beaten

2 teaspoons Shaoxing rice
wine or medium-dry sherry

2 teaspoons sesame oil

3/4 teaspoon salt
- 6–8 turns of a black pepper
mill

1/2 cup cold everyday stock
(page 318) or chicken stock

TO SERVE IN SAVORY STOCK

2 1/2 cups piping hot everyday
stock (see page 318) or
chicken stock

1/4 cup fresh pork lard or
peanut oil

freshly ground black pepper

salt

- 1

Crush the ginger with the flat side of a cleaver or a heavy object and leave it to soak for a few minutes in about 1/2 cup of cold water.
- 2

Place the ground pork in a bowl and add the beaten egg, wine, ginger-soaking water (pieces discarded), sesame oil, salt, and pepper. Mix well, using your hand to stir the stuffing briskly in one direction, then add the stock in several stages, making sure each batch has been fully absorbed by the meat before you continue.
- 3

There are several ways of stuffing the wontons. Here are three, starting with the easiest:

i

Lay the wonton skin flat on your hand. Place a teaspoon of filling in the center, and then flip the skin in half diagonally, pressing the two sides lightly together. This is the speedy method used by the dumpling-makers at the Long Chao Shou restaurant, who wrap thousands of wontons every day.

ii

Lay the wonton skin flat on your hand. Place slightly less than a teaspoon of filling in the center, and then bring the sides up to make a little gathered bag. Squeeze the neck gently to keep the bundle in place.

iii The third one is called "water caltrop shape" after the strange horned nuts enjoyed in eastern China.

4 Lay the wrapped wontons out, separately, on lightly floured plates, trays, or work surfaces.

5 Bring a generous pot of water to a boil over a high flame, and set the stock to simmer gently in another pot. When the water is boiling vigorously, place in each of 4 serving bowls the following seasonings: a 1/4 cup of piping hot stock, 1 1/2 teaspoons of lard or peanut oil, 5 turns of the pepper mill, and salt to taste.

6 To cook the dumplings, give the boiling water a good stir, drop in 10 dumplings, and stir once to prevent sticking. When the water has returned to a boil, throw in one coffee-cupful of cold water. Allow the water to return to a boil once more, and the dumplings should be cooked through (test one to make sure). Remove from the water with a slotted spoon, place in one of the prepared bowls, and serve. Repeat to fill the other bowls. When your guests are ready for more dumplings, just cook another few batches and top up their serving bowls, adding more salt and pepper if necessary.

VARIATIONS

Wontons in clear stock—*qing tang chao shou*: place in each serving bowl the following seasonings: 2 teaspoons Sichuanese *ya cai* or Tianjin preserved vegetable, 2 teaspoons finely sliced scallion greens, 1 teaspoon sesame oil, 1/2 teaspoon light soy sauce, 1/3 cup piping hot clear stock, 4 turns of the pepper mill, and salt to taste. The soup is light and refreshing, with an enticing flash of sourness from the preserved vegetables.

Wontons in chili oil sauce—*hong you chao shou*: place in each serving bowl the following seasonings: 2 teaspoons chili oil, with or without the chile flakes (see page 55); 2 teaspoons light soy sauce, 1 1/2 teaspoons white sugar; and 2 teaspoons stock. You can add a little crushed garlic, too, if you feel like it. This is a perfect winter dish, hot and spicy with a lingering sweet aftertaste.

BASIL - EGGPLANT SOUP

Basil: Considered the royal herb of the Greeks and a sacred herb in India, the alluring power of basil has been used for centuries to keep wandering eyes focused homeward. Early on, says Vera Lee in Secrets of Venus, wives with straying husbands powdered their breasts with pulverized basil. Haitian lore claims basil comes from Erzulie, their goddess of love. And today, some therapists use the essential oil of basil to treat the Madonna/whore complex.

- 2 medium eggplants (about 2 pounds)
- 2 small onions, finely minced
- 4 large garlic cloves, crushed
- 1 tablespoon minced oregano
- 10 tablespoons olive oil, divided
- 8 large ripe Italian plum tomatoes, peeled, seeded and chopped
- (make SURE you seed them well!)
- 3 cups chicken stock
- Salt and pepper to taste
- Pinch of cayenne pepper
- 2 cups packed fresh basil, washed, dried
- 4 oz. goat cheese*

1. Grill the eggplant until charred and tender. Cut in half lengthwise, scoop out the pulp and discard the skin. (Or, if you prefer, peel and dice the eggplant, then boil in a small amount of salted water until tender.)
2. Sauté the onion, garlic and oregano in 6 tablespoons of the olive oil in a saucepan until the onion is tender.
3. Add the eggplant, tomatoes, chicken stock, salt and pepper, and cayenne. Simmer, partly covered, for 35-40 minutes.
4. Pureé the basil in a mini-food processor with the remaining oil. Blend in the goat cheese; set aside. (The recipe says to use a blender, but mine didnt work all that well.)
5. Pureé the eggplant soup in the blender. Spoon into bowls.
6. Serve with a dollop of basil paste.

**Amanda, as I recall, was missing from this meal. Chandra came down with a slight allergic reaction to the uncooked goat cheese and had to excuse herself for a moment.*

Buffy Dinner recipe, adapted by Stephanie Harves from Intercourses: An Aphrodisiac Cookbook (1997): 37.

PISTOU VEGETABLE SOUP WITH MUSSELS

THE PESTO:

3 cups loosely packed fresh basil leaves
2 large cloves garlic, peeled and coarsely chopped
1/2 cup extra-virgin olive oil

THE BEANS:

1/3 cup dried navy beans, soaked in cold water overnight, drained
1 clove garlic, peeled and split in half
1 (2-inch) piece of peeled carrot
1/2 small onion, peeled and split in half
1 (2-inch) piece of ham rind (optional)
1 branch fresh thyme
Freshly ground white pepper, to taste
3 1/2 cups cold water

THE MUSSELS:

2 tablespoons extra-virgin olive oil
1 clove garlic, peeled and thinly sliced
1 shallot, peeled and thinly sliced
Small handful fresh Italian parsley leaves and stems
1 cup white wine
2 pounds mussels, scrubbed

THE VEGETABLES AND BROTH:

3 cups fish fumet (recipe follows)
1/2 cup carrots in 1/4-inch dice
1/2 cup fennel in 1/4-inch dice
1/2 cup seeded zucchini in 1/4-inch dice
1 medium-sized ripe tomato, peeled, seeded, and cut into 1/4-inch dice
1/2 lemon

*Buffy Dinner recipe from Stephanie Harves: Le Bernardin Cookbook. (1998),
Maguy Le Coze and Eric Ripert.*

PISTOU CONTINUED

1. For the pesto, make a paste with the basil, garlic, and olive oil by pounding with a mortar and pestle or pureeing in a blender. Press plastic wrap directly onto the pesto and refrigerate. (The pesto can be made 1 day before serving.)

2. For the beans, place all the ingredients in a medium saucepan. Bring to a boil. Lower the heat slightly, and simmer until tender, about 30 minutes. Drain and discard the aromatics. Refrigerate the beans.

3. For the mussels, place the olive oil, garlic, shallot, and parsley in a large, wide pot over medium heat. Cook until the garlic and shallot are softened, about 2 minutes. Add the wine and mussels, cover the pot, and raise the heat to high. Cook, stirring occasionally, until the mussels are opened, about 5 minutes. Strain and reserve the mussel broth. Shell the mussels, discarding any that did not open. Refrigerate.

4. For the vegetables, measure the mussel broth and add fish fumet, if necessary, to make 2 cups. Place in a medium saucepan with 2 1/2 cups additional fish fumet. Add the carrots, fennel and zucchini and bring to a boil. Lower the heat and simmer, skimming off the foam as it rises, until the vegetables are tender, about 12 minutes. (The recipe can be made to this point several hours ahead; refrigerate vegetables and broth.)

5. To serve, stir the tomato and the beans into the vegetables and broth. Bring to a boil.

Stir in the pesto and remove from the heat. Divide the mussels among 4 soup bowls.

Ladle the soup over the mussels, making sure the beans and vegetables are evenly distributed. Squeeze lemon juice over the top and serve immediately.

FISH FUMET*

2 pounds heads and bones from black bass, red snapper, or halibut
2 tablespoons corn oil
1 medium onion, peeled and very thinly sliced
1/4 small fennel bulb, very thinly sliced
1 leek, very thinly sliced
15 white peppercorns
1/4 teaspoon fine sea salt
1 sprig fresh Italian parsley
1 bay leaf
1 cup dry white wine
3 cups water

** From Stephanie: This is the smelliest recipe I've ever made in my life. I definitely recommend making it (at least!) the day before you have guests over. It stinks like hell. Chandra and I got fish heads from Nassau Seafood and cooked it in my Butt-hut in Princeton. There were cats circling the balcony while it was cooking!*

1. Remove the gills and eyes from the fish, OR HAVE YOUR FISH STORE DO IT (it really SUCKS doing it yourself, but if you're feeling masochistic, go for it). Cut the heads and bones across into 4-inch pieces. Put them in a shallow pan and cover with cold water. Let stand for 1 hour, changing the water twice. Drain.

2. Heat the oil in a large pot over medium heat. Add the onion, fennel, leek, peppercorns, salt, parsley, and bay leaf. Turn the heat to medium-low and cook until the vegetables are softened but not browned, about 4 minutes.

3. Add the fish bones and cook, stirring from time to time, until the bones and any flesh around the bones turn from translucent to white, about 12 minutes.

4. Add the wine and water and bring to a boil. Boil for 10 minutes, skimming off the foam as it rises to the top. Remove from the heat and let rest for 10 minutes.

5. Strain the fumet through a fine-mesh sieve, pressing firmly on the solids to extract as much of the flavorful (but stinky as hell!!!) liquid as possible. If you have more than 3 cups of fumet, place the liquid in a clean saucepan and boil until reduced to 3 cups. Store, tightly, covered, in the refrigerator for up to 3 days, or in the freezer for up to 2 months.



CORSICA
2008

MOUSSE DE SAUMON FUME

A Buffy Dinner Recipe from Stephanie Harves*

- 8 oz. cream cheese, cut into pieces and softened
- 8 oz. smoked salmon, cut into 1-inch pieces
- 3 tbsp. sour cream
- Lemon juice, to taste
- Salt, to taste
- 1/2 cup heavy cream, whipped

- Salmon caviar for garnish (optional)
- Toasted herbed croutes or assorted crackers as accompaniments

In a food processor, blend the cream cheese, salmon, sour cream, lemon juice, and salt until smooth. Transfer mixture to a bowl and fold in whipped cream gently but completely. Garnish with the caviar and serve with crackers.



*I really can't remember when I made this, but I'm sure I must have served it as a snack at some point. It's my standby. Comes from some French cookbook which I can't seem to recall the name of. This may very well have been the nibbly served with steak au poivre and saute de champignons sauvages.

SPICY LEMON- MARINATED SHRIMP

Serves 6

Active time: 20 min. Start to finish: 8 1/2 hours

1 large lemon
1 1/2 teaspoons coriander seeds
3 tablespoons white-wine vinegar
1 tablespoon olive oil
1 tablespoon water
1 tablespoon sugar
1 1/2 teaspoons dried Aleppo or New Mexican chile flakes or
a rounded 1/4 teaspoon dried hot red pepper flakes
1 tablespoon plus 2 1/2 teaspoons kosher salt
2 tablespoons pickling spices
1 pound shrimp, shelled and deveined

Remove zest from lemon with a vegetable peeler and remove white pith from zest strips with a sharp knife. Squeeze 3 tablespoons lemon juice. Finely grind coriander in an electric coffee/spice grinder. Whisk together zest, juice, coriander, vinegar, oil, water, sugar, chile flakes, and 2 1/2 teaspoons kosher salt in a large bowl until sugar and salt are dissolved.

Bring a 3 to 4 quart pot of water to a boil with pickling spices and remaining tablespoon salt and cook shrimp 1 1/2 minutes, or until just cooked through. Transfer with a slotted spoon to marinade, tossing to coat.

Cool shrimp slightly and transfer with marinade to a large sealable plastic bag. Marinate, chilled, turning bag occasionally, at least 8 hours.

Drain shrimp before serving.

Gourmet September 1999, a Stephanie Harves classic for entertaining

**CRISP PURSES WITH SHRIMP, SCALLOPS,
AND MINT GINGER SAUCE**

From Raji Cuisine: Indian Flavors, French Passion. (2000) Raji Jallepalli with Judith Choate.

2 cups urad dal, well washed and drained
1 cup rice flour
coarse salt, to taste
1/2 cup peeled, cored, seeded, and diced very ripe plum tomatoes
1 cup fresh mint leaves
1 tablespoon minced fresh ginger
1/4 cup dry white wine
1/4 cup olive oil
2 tablespoons ghee (approximately)
1/4 cup peanut oil
1/4 cup finely diced onion
12 jumbo shrimp, peeled and deveined
12 large fresh sea scallops

1. Put the urad dal in a deep bowl with water to cover by about 3 inches. Allow to soak for at least 8 hours or overnight. Place the urad dal and soaking water in a blender and process to a very fine puree. Add the rice flour and enough water (usually no more than 2 cups) to make a crepelike batter the consistency of heavy cream. Blend in salt.

2. Combine 1/4 cup of the tomatoes with the mint, ginger, wine, and olive oil in a blender. Process, using quick on-and-off turns, to a consistency of salsa. Taste and adjust seasoning with salt. Set aside.

3. With a pastry brush, lightly coat a nonstick griddle with ghee. Place over medium-high heat. When hot, pour enough dal batter onto the griddle to make a paper-thin, 6-inch crepe. Cook for about 1 minute, or until the bottom is lightly browned. Turn the crepe and cook for an additional minute, or until the crepe has just set. Working very quickly and carefully, since the crepe crisps almost immediately, remove it from the griddle and fold up the sides to make a small basket shape. You should have a very crisp, tuile like crepe that holds its shape once formed. Continue to make crepes as described above until you have made a total of 6 baskets.

4. Heat the peanut oil in a large saute pan over medium-high heat. Add the onions and the remaining tomatoes and saute for 3 minutes or until the vegetables have softened. Add the shrimp and scallops and continue to saute for about 3 minutes, or just until the shellfish are cooked through (the scallops can remain a bit raw in the center, if you like).

5. Place 1 basket on each of 6 luncheon plates. Spoon an equal portion of the shellfish mixture into the center of each basket. Drizzle mint-ginger sauce around the edge of the plate and over the top of the shellfish in the basket. Serve immediately.

From Marie-Joelle Zahar: Christmas 2010 was tougher than usual for both of us. Cha had been supremely annoyed (ha) about friends making her feel like the odd one out at parties because she was one of the few singles. I was pissed at my family who last minute changed our x-mas plans in ways that worked for all but me. Cha suggested I come to London and, although you know how she felt about X-mas, she and I cooked an amazing X-mas lunch from the Raji cookbook. Here are the recipes (appetizer, entrée and dessert) of what will remain one of my fondest memories of time spent with Cha.



HERB SALAD WITH THYME-CRUSTED TUNA

Adapted by Stephanie Harves from the Le Bernardin Cookbook

4 cups baby greens
4 teaspoons fresh chervil leaves
12 fresh basil leaves
20 fresh tarragon leaves
8 fresh mint leaves
2 (1-inch thick) tuna steaks (about 10 ounces each)
4 teaspoons barely chopped fresh thyme leaves
1/2 teaspoon coarse sea salt
1/2 teaspoon freshly ground white pepper
1/2 cup extra virgin olive oil
1/2 cup vinaigrette (recipe follows)
Balsamic vinegar, for garnish

Vinaigrette

2 teaspoons Dijon mustard
1 teaspoon fine sea salt
2 pinches freshly ground white pepper
3 tablespoons red wine vinegar
3 tablespoons sherry vinegar
1/4 cup olive oil
1/4 cup corn oil

In a mixing bowl, whisk together the mustard, salt, pepper and vinegars. Whisking constantly, very slowly drizzle in the olive oil and then the corn oil.

1. In a bowl, toss the greens with the chervil, basil, tarragon and mint. Set aside.

2. Trim off and discard the dark blood section of the tuna. Sprinkle one side of each tuna steak with a teaspoon of thyme, a pinch of salt, and a pinch of pepper. Drizzle 1 tablespoon of olive oil over each steak and rub it into the tuna. Turn the steaks over and repeat on the other side.

3. Heat 2 10-inch nonstick skillets over high heat until just smoking. Add 1 tuna steak to each skillet and sear until the tuna is browned on the outside and rare, but warm in the center, about 1 1/2 minutes per side. Cut the tuna on the diagonal into 1/2-inch wide slices.

4. Toss the baby greens mixture with the vinaigrette. Divide the salad among 4 dinner plates, mounding it to the side of the plate. Fan the tuna slices in a half-circle around the salad. Drizzle 1 tablespoon of olive oil on each plate, making an arc in front of the tuna. Drizzle a few drops of balsamic vinegar into the olive oil and serve immediately.

"We also drizzled some white truffle oil on top, inspired by the shaved truffles served with this salad at Le Bernardin.



STEAK TARTARE



Hibben-Magie Apartments, Princeton 1998

Recipe developed in 1999 by Mira Seo, shared with Stephanie Harves, Olivier Pauluis, and Chandra. For the longest time, Phoophey has insisted that this is Olivier's recipe. No one knows why!

1 lb. flank steak
4 cloves minced garlic
2 T minced capers (if using salt-packed capers, rinse and pat dry before mincing)
2 T strong dijon mustard (smooth, not grainy)

1/4 c extra virgin olive oil
1 t salt
1 t freshly ground pepper
1 t tabasco sauce

Garnish:

2 eggs (quail eggs, available cheaply at most Chinese grocery stores, are an elegant substitute).
Salad greens

Equipment: Heavy knife or sharp cleaver, sturdy cutting board, kitchen towel, medium bowl.

Slightly dampen the towel, fold it into quarters and place it under the board to prevent slipping. Lay the meat on the board and examine the striations of the meat fibers. Cut the meat with the grain (i.e. parallel to the striations) into thin strips. Then cut the strips crosswise into small chunks. Begin chopping the meat until it is nearly uniformly in pieces 1 cm or smaller and begins to form a paste. If using a cleaver, chop the meat firmly, scraping it into a consolidated mass at intervals. Do not use a food processor.

Add the minced garlic and capers to the meat on the cutting board and continue chopping to combine. This helps to incorporate the garlic and capers uniformly into the meat. Transfer the meat to a bowl, add the remaining ingredients except the eggs and mix thoroughly with hands. Chill in the refrigerator for at least one hour.

To serve, arrange the greens onto two plates and place half the steak tartare on top of each plate. Do not be over fussy with the appearance otherwise it will look too much like an uncooked hamburger. Crack each egg into a separate small bowl or teacup, keeping the yolks intact. Create a small indentation in the top of the steak and pour each egg into it, making sure that the yolk remains on top of the steak. Drizzle a little olive oil on top. Grind additional pepper onto the egg. Each diner mixes in the egg to reach a desired consistency.

For a main course, double the recipe and serve with thick slices of toasted pain au levain (french sourdough bread) or whole wheat country bread and good butter.

about a pound of lean beef
(flank steak is good)
peanut oil for deep-frying

FOR THE BOILING

1 star anise
1 small piece of cassia bark or
1/2 a cinnamon stick
optional: 1 *cao guo* (see page
62)

FOR THE MARINADE

a 1 1/2-inch piece of fresh
ginger, unpeeled
4 scallions, white parts only
1/2 teaspoon salt
2 teaspoons Shaoxing rice
wine or medium-dry sherry

FOR THE SIMMERING

2 tablespoons peanut oil

a 1 1/2-inch piece of fresh
ginger, unpeeled
2 scallions, white parts only
1 1/2 tablespoons white sugar
1/2 teaspoon salt
1 tablespoon dark soy sauce

THE DRESSING

1–2 tablespoons chili oil, to
taste
1/2–1 teaspoon ground
roasted Sichuan pepper
(see page 74)
1–2 teaspoons ground
Sichuan chiles to taste
2 teaspoons sesame oil
2 teaspoons toasted white
sesame seeds

1 *Optional first step:* blanch the beef for a few seconds in boiling water and then rinse it under the tap to remove some of the bloody juices.

2 Bring the beef to a boil in a pot of fresh water with the star anise, cassia, and *cao guo*, and then turn the heat down and simmer until it is cooked through. When the beef is done, remove it to a cutting board, reserving the stock.

3 Cut the beef with the grain into 1/2-inch slices, and then cut against the grain into 1/2-inch strips. Chop the strips in half if they are very long, and place them all in a bowl. Slightly crush the ginger and scallions for the marinade with the side of a cleaver blade or a heavy object and then chop them into a few pieces. Add them to the beef with 1/2 teaspoon of salt and the Shaoxing rice wine, mixing well. Set aside to marinate for about 30 minutes.

4 Heat oil for deep-frying to 300–325°F. Add the beef and deep-fry for about 4 minutes until red-brown and crispy. Remove with a slotted spoon and drain. (The scallion and ginger from the marinade can be discarded.) Pour the oil into a heatproof dish.

APPETIZERS

5 Heat another 2 tablespoons of oil in a wok until it begins to smoke. Add the second batch of ginger and scallions, also crushed, and fry for 30–60 seconds until the oil has taken on their fragrances. Add 2 cups of the reserved stock, the sugar, salt, and the dark soy sauce. Add the beef, bring to a boil, and then simmer over a gentle flame for 20–30 minutes until the water has entirely evaporated, leaving the beef in just a little glossy, delicious oil. Remove the wok from the stove and stir in the dressing oils and spices. Mix well.

6 Just before serving, sprinkle with the toasted sesame seeds.



Ginger Pig 2008

MAIN COURSES

POACHED SKATE WITH BROWN BUTTER

1/2 cup fish fumet (see recipe above)
10 tablespoons salted butter
5 tablespoons red wine vinegar
1/4 cup drained capers
Freshly ground white pepper, to taste
3 cups court bouillon (recipe follows)
4 (7-ounce) cleaned skate wings
Fine sea salt, to taste
4 teaspoons thinly sliced fresh chives

COURT BOUILLON

Makes 6 cups

1 cup plus 2 T red wine vinegar
7 cups cold water
1 branch fresh thyme
1/2 small leek
1 (3-inch) piece of peeled carrot
1 (3-inch) piece of celery
3 medium cloves garlic, peeled
2 bay leaves
1 teaspoon fine sea salt
1 1/2 teaspoons white peppercorns

Combine all the ingredients in a large saucepan and bring to a boil. Boil for 10 minutes. Strain through a fine-mesh sieve. Store, tightly covered, in the refrigerator for up to 3 days or in the freezer for up to 2 months.

1. Preheat oven to 550F. Put the fumet in a medium saucepan over high heat. Bring to a boil, lower the heat, and simmer until reduced to 1/4 cup, about 3 minutes.
2. Put 8 tablespoons of butter in a medium saucepan over high heat. Cook, gently shaking the pan, until the butter turns dark brown, but not black, about 2 minutes. Pour the vinegar into the center of the pan and whisk it in. Remove the pan from the heat and continue whisking for about 20 seconds.
3. Bring the fish fumet to a boil and whisking occasionally, begin very slowly dripping in the brown butter. After about 15 seconds, pull the pan off the heat, but keep it near the hot burner. Continue slowly adding the butter until the sauce is emulsified and all the brown butter is incorporated. Add the remaining 2 tablespoons of butter and whisk slowly until it is absorbed into the sauce. Stir in the capers and season with pepper. Cover and keep warm, near but off of the heat.
4. In a pot bring the court bouillon to a boil. Season the skate on both sides with salt and pepper and place it in the roasting pan (the pieces may overlap slightly). Pour the court bouillon over the skate, place in the oven, and cook until a knife can be easily inserted between the creases in the fish, about 3 minutes.
5. Use a long, wide spatula to transfer the skate to 4 dinner plates. Spoon the sauce over and around the skate, to completely cover the plate; make sure the capers are evenly distributed over the fish. Sprinkle the chives over the skate and sauce and serve immediately.



MEMORIES: CHANDRA COOKED THIS AS FANCY COMFORT FOOD. SHE CALLED THEM "SALMON SAMMICHES." SHED MAKE THEM AFTER A TRIP TO ITALY OR SOMEWHERE WHERE SHE COULD GET TRUFFLES IN A JAR. I REMEMBER HER COOKING IT IN HER PLACE IN ORIENTAL-LANDIA IN WILLIAMSBURG. WE WENT TO LE BERNARDIN FOR DINNER FOR A BELGIE BIRTHDAY IN GRAD SCHOOL BEFORE SHE MOVED TO WILLIAMSBURG.

With Michael and Olivier at Le Bernardin sometime in the 90s (photo credit: Stephanie Harves)

SALMON AND BLACK
TRUFFLE STRUDELS AKA
'SALMON SAMMICHES'

The Sauce

- 1/3 cup finely diced shallots
- 3/4 cup good, dry white wine
- 1/4 cup red wine vinegar
- 2 tablespoons melanosporum truffle juice
- 5-7 tablespoons unsalted butter
- 1 ounce black truffle, finely chopped
- Fine sea salt, to taste
- Freshly ground white pepper, to taste

The Strudels

- 4 (5.5 - 6oz) salmon fillets, halved lengthwise
- Fine sea salt, to taste
- Freshly ground white pepper, to taste
- 4 sheets frozen phyllo dough, defrosted
- 2 tablespoons unsalted butter, melted
- 1 ounce black truffle, very thinly sliced
- 2 tablespoons corn oil

1. For the sauce, place the shallots, wine, and vinegar in a small saucepan over high heat. Bring to a boil and cook until almost all the liquid has evaporated, about 10 minutes. Stir in the truffle juice and remove from the heat. (The recipe can be made to this point several hours ahead; cover and refrigerate.)
2. For the strudels, season both sides of the salmon with salt and pepper. Lay 1 sheet of phyllo on a work surface (keep the rest covered with a damp cloth) and fold it in half crosswise. Brush it with butter. Lay 1 half a salmon fillet, centered, parallel to one side of the shorter sides of the phyllo, 1 inch away from the left edge. Stand a row of truffle slices along the inside edge of the salmon and lay another half fillet next to the truffle slices.
3. Fold the 1-inch border of phyllo over the salmon, then roll the salmon up in the phyllo, leaving the ends open. Repeat with the remaining phyllo, salmon, and truffles. (the recipe can be made to this point up to 2 hours ahead; refrigerate the strudels.)

4. Preheat the oven to 450 degrees. Heat 1/2 tbsp of corn oil in a 10-inch nonstick skillet over high heat until just smoking. Add 1 of the strudels and sauté until browned on all sides, 20-30 seconds per side. Place on a baking sheet. Repeat with the remaining strudels, adding 1/2 tbsp of oil to the skillet before cooking each one. Bake in the preheated oven for about 5 minutes until a metal skewer inserted into the center of the salmon for 5 seconds feels barely warm when touched to your lip. The salmon will be rare.
5. Meanwhile, bring the sauce to a simmer over medium heat. Add 5 tablespoons of butter (use the larger amount if you want a thicker sauce) and whisk just until melted. Remove from heat and stir in the chopped truffle. Season with salt and pepper.
6. Using a serrated knife, trim the ends from the strudels on a diagonal. Cut the strudels diagonally into 1-inch-wide slices. Fan the slices on 4 large plates and spoon the sauce on either side of the slices. Serve immediately.

Recipe and memories from Stephanie Harves: Le Bernardin Cookbook pp. 239-240.

SPICY BRAISED FISH WITH WHOLE GARLIC

da suan shao yu

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蒜
燒
魚

The Sichuan region is known for its *du suan*, or “single garlic,” which produces round, purple-skinned bulbs that are not divided into cloves. This garlic is often used whole in braised dishes, where its little round bulbs are sometimes arranged around the edge of the plate like a string of pearls. The Sichuanese like to make the following dish with a type of small, whiskered catfish. These fish have a delightfully slippery texture and are always eaten absolutely fresh. The amount of garlic used may sound excessive, but the cooking method makes it mellow and delicious, nothing to be feared.

Serves 3 as a main dish, 4 with two or three other dishes

1 carp or sea bass (1 1/2
pounds), cleaned, with head
and tail intact

FOR THE MARINADE

1/2 teaspoon salt

1 tablespoon Shaoxing rice
wine or medium-dry sherry

OTHER INGREDIENTS

3 heads of garlic with nice fat
cloves

peanut oil

4 tablespoons Sichuanese chili
bean paste

2 tablespoons finely chopped
fresh ginger

2 cups everyday stock (see
page 318) or chicken stock

3/4 teaspoon dark soy sauce

1 teaspoon sugar

1 tablespoon cornstarch
mixed with 3 tablespoons
cold water

2 scallions, green parts only,
finely sliced

1 teaspoon Chinkiang or
black Chinese vinegar

1 Use a sharp knife to make shallow slashes at 1 1/2-inch intervals across the fattest part of the fish, at right angles to the backbone. These will help the flavors to penetrate its flesh. Rub the fish inside and out with the marinade ingredients and leave it while you prepare everything else.

Ghetto Tower 2008

2 Peel all the garlic cloves.

3 Heat 1/3 cup of oil in a wok over a gentle flame until it is hot but not smoking. Add all the garlic and stir-fry for about 5 minutes until the cloves have slightly wrinkled skins and are just tender; they should remain white. Remove and set aside. Drain the fish and pat it dry with paper towels. Then turn the heat up to high and fry the fish until its skin has tightened. Remove and set aside.

4 Turn off the heat, pour off all but about 3 tablespoons of oil, and allow it to cool slightly until it has stopped smoking. Then add the chili bean paste and stir-fry over a medium flame for about 30 seconds until the oil is red and richly fragrant. Add the ginger and stir-fry for another 20 seconds or so until it smells delicious. Pour in the stock, turn up the heat, and bring to a boil.

5 Stir in the soy sauce, sugar, and salt to taste, and then add the fish. When the liquid has returned to a boil, turn the heat down to medium and simmer for about 6 minutes. Turn the fish over in the sauce, add the garlic, and continue to simmer for another 6 minutes until the fish is cooked and the sauce is much reduced. Transfer the fish to a serving plate. Remove the garlic from the sauce with a slotted spoon and arrange the cloves around the fish. Turn up the heat to reduce the sauce a bit more if necessary, then add the cornstarch mixture in a couple of stages, stirring as the liquid thickens (you can add a bit more cornstarch and water if necessary to achieve a good gravy-like consistency).

6 Finally, turn off the heat, stir in the scallions and vinegar, and pour the sauce over the waiting fish. Serve immediately.



Dunlop, F. (2001) *Land of Plenty*: 240-241.

CHICKEN WITH CHILES

la zi ji

辣
子
雞

The first time you encounter this dish, it appears terrifyingly spicy, the cubes of chicken surrounded by improbable quantities of blood-red chiles. But in fact, it's not particularly hot. The chiles that make the dish look so dramatic are used to give fragrance and a gentle spiciness to the cooking oil and are not usually eaten. Guests just pick out the delicious pieces of chicken with their chopsticks, leaving the chiles and Sichuan peppercorns on the serving plate. The dish is a Chongqing specialty. Sichuanese

cooks tend to use chicken on the bone, which is more intensely flavored than breast meat, but it can be frustrating to find so little actual flesh on a dish piled high with meat and chiles. The most important thing to remember in this recipe is not to burn the chiles, which must keep their glorious red color.

Serves 4 with two or three other dishes as part of a Chinese meal

2 boneless, skinless chicken breasts (about 2/3 pound total)

FOR THE MARINADE

2 teaspoons Shaoxing rice wine or medium-dry sherry
1 teaspoon light soy sauce
1 teaspoon dark soy sauce
1/4 teaspoon salt

OTHER INGREDIENTS

1 small rice bowl filled generously with dried red chiles, preferably Sichuanese (about 2 ounces)

peanut oil for deep-frying
2 cloves of garlic, sliced, and an equivalent amount of fresh peeled ginger, sliced
1 tablespoon whole Sichuan pepper
2 scallions, white parts only, each cut into about 3 sections
salt to taste
a generous pinch of sugar
2 teaspoons sesame oil

1 Cut the chicken into 1-inch cubes and put them into a small bowl. Add the marinade ingredients and mix well. Set aside for 30 minutes if possible.

- 2 Wearing rubber gloves, snip the chiles in half with a pair of scissors and remove and discard as many seeds as possible.
- 3 Heat the oil for deep-frying to a very high temperature. Add the chicken and fry for 4–5 minutes until the pieces are cooked through, golden-brown, and a little crispy on the outside. Drain well and set aside.
- 4 Heat 3 tablespoons of oil in a wok over a moderate flame. Add the garlic and ginger and stir-fry until they are fragrant and just taking color. Then add all the chiles and the Sichuan peppercorns and stir-fry for 10–20 seconds until the oil is spicy and fragrant, taking great care not to burn the chiles (remove the wok from the stove for a few seconds if the oil seems too hot). Add the chicken and scallions and stir in. Season with salt to taste and a generous pinch of sugar. Stir well so that the chicken is coated with the fragrant oil. Finally, remove from the heat, stir in the sesame oil, and serve.

PREVIEW

CHINESE NEW YEAR 2018 MENU

- lotus root in a sweet-sour sauce
- smacked cucumbers
- fine beans in ginger sauce
- hot and numbing dried beef
- Wonton soup with homemade prawn wontons
- Ma po tofu with minced beef
- Chicken on a pile of chillies
- Red braised pork belly
- Whole fish with ginger, scallion, and black vinegar

PERSIAN JEWISH SABBATH CHICKEN (MORGH-E-SHABATI)

1 cup basmati rice
1 tsp. turmeric
1 tbsp. cumin seeds
1 large onion, diced
1 large broiler chicken
1/2 bunch kale, chopped (optional)
5 dried Persian limes (limoo Amani), crushed

Mix the rice with the turmeric, cumin, 1 tsp. salt, and a generous grind of black pepper. In a pot large enough to hold the chicken reasonably snugly, sauté the diced onion in vegetable oil over medium heat until softened. Put the chicken into the pan, pour the rice into its belly (pouring any that doesn't fit overtop), and pour over enough water to barely cover. Season with 2 tps. of salt. Bring to a boil, then cook at a vigorous simmer until the chicken is tender (about an hour). Remove the chicken. Scoop the rice from the belly into the broth. Transfer the chicken to a carving board and leave to cool. Meanwhile, put the kale (if using) into the broth together with the dried limes; turn off the heat. When the chicken is cool enough to handle, cut the breast from the bone and detach the legs. Cut the breast meat into chunks, pick the rest of the meat off the bones, and put all the meat into the pot. Bring the soup back to a simmer, season to taste with salt and pepper, and serve.

MOROCCAN SPICE-RUB CHICKEN

1 4-pound chicken

4 teaspoons caraway seeds

1 tablespoon dried oregano

1 1/2 teaspoons cumin seeds

3 tablespoons Harissa paste

2 tablespoons olive oil

1 tablespoon salt

2 teaspoons minced garlic

2 teaspoons fresh minced rosemary

1 teaspoon turmeric

1. Grind the caraway seeds, oregano, and cumin in a mortar and pestle
2. Transfer to a bowl and add all the other ingredients
3. Rub the chicken inside and out (under the skin, too) with the marinade
4. Marinate covered, overnight
5. Cook the next day at 375 degrees F, until the inner temperature reaches 175 degrees F

Another grad school classic from Stephanie Harves (Epicurious.com)

Bisteeya

Note that *bisteeya* is made either with pigeons (squabs) or chicken; I do not recommend Cornish hens—they are too dry. In Morocco the poultry inside a *bisteeya* is often left unboned, and the bones usually end up strewn all over the table. However, I can think of no earthly reason why the bones should not be removed before the poultry is placed inside the pie.

Bisteeya is customarily served as a first course, and should be hot to the fingertips. To eat it Moroccan style, plunge into the burning pastry with the thumb and first two fingers of your right hand and tear out a piece as large or as delicate as you want. You will burn your fingers, of course, but you will have a lot of fun and the pain will be justified by the taste.

Note that the sugar and cinnamon design on the top is always abstract; it is definitely *not* traditional to stencil on pictures of animals or other recognizable motifs—Muslim practice forbids it. Lattice designs of crisscrossed ground cinnamon always look good.

INGREDIENTS

- 6 squab pigeons, or 5 pounds chicken legs and thighs
- 5 cloves garlic (approximately), peeled
- Salt
- 1 cup chopped parsley, mixed with a little chopped fresh green coriander
- 1 Spanish onion, grated
- Pinch of pulverized saffron
- ¼ teaspoon turmeric
- 1 rounded teaspoon freshly ground black pepper
- 1 rounded teaspoon ground ginger
- 3 cinnamon sticks
- 1 cup butter
- ¼ cup salad oil

EQUIPMENT

- 5½-quart cast-iron enameled casserole with cover
- 12-inch skillet
- Paper towels
- Rolling pin or nut grinder
- Mixing bowls
- Whisk
- Colander
- Small saucepan
- 13-inch cake pan, or pizza pan, or paella pan
- Large baking sheet (at least 12 inches wide)
- Spatula
- Serving plate

108 Savory Pastries

From Paula Wolfert (2004) *Couscous and other Good Foods from Moroccan Cuisine*: 108-113. Huge controversy here: Phoophey says that the original Pigeon Pie recipe is from the Dean and DeLuca cookbook, BUT there is no *Bisteeya* recipe in that cookbook. Chandra's own copy of Moroccan Cuisine opens directly to the *Bisteeya* recipe (????).

1 pound whole, blanched almonds	<i>Working time:</i> 1½ hours
Confectioners' sugar	<i>Cooking time:</i> 1 hour 20 minutes
Ground cinnamon	<i>Baking time:</i> 30 to 40 minutes
¼ cup lemon juice	<i>Serves:</i> 12 (as part of a Moroccan dinner)
10 eggs	
½ to ¾ pound phyllo pastry or strudel leaves, or 40 <i>warka</i> leaves (approximately)	

1. Wash the poultry well and pull out as much fat as possible from the cavities. Crush the garlic and make a paste of it with 2 tablespoons salt. Rub the poultry with the paste, then rinse well and drain. Put the squabs or chickens in the casserole with the giblets, herbs, onion, spices, half the butter, a little salt, and 3 cups water. Bring to a boil, then lower the heat, cover, and simmer for 1 hour.

2. Meanwhile, heat the vegetable oil in the skillet and brown the almonds lightly. Drain on paper towels. When cool, crush them with a rolling pin until coarsely ground, or run them through a nut grinder. Combine the almonds with ½ cup confectioners' sugar and 2 teaspoons ground cinnamon. Set aside.

3. Remove the poultry, giblets, cinnamon sticks, and any loose bones from the casserole and set aside. By boiling rapidly, uncovered, reduce the sauce in the casserole to approximately 1¾ cups, then add the lemon juice. Beat the eggs until frothy, then pour into the simmering sauce and stir continuously until the eggs cook and congeal. (They should become curdy, stiff, and dry.) Taste for salt and set aside.

4. Remove all the bones from the squabs or chickens. Shred the poultry into 1½-inch pieces and chop the giblets coarsely.

5. Heat the remaining butter. When the foam subsides, clarify it by pouring off the clear liquid butter into a small bowl and discarding the milky solids. *Up to this point the dish can be prepared in advance, even the day before.*

6. Preheat the oven to 425°.

7. Unroll the pastry leaves, keeping them under a damp towel to prevent them from drying out. Brush some of the clarified butter over the bottom and sides of the cake pan, then cover the bottom of the pan with a pastry leaf. Arrange 6 more leaves so that they half cover the bottom of the pan and half extend over the sides. (The entire bottom of the pan should be covered.) Brush the extended leaves with butter so they do not dry out. (If you are using *warka*, arrange about 15 to 18 leaves around the bottom and sides; there is no need to butter extended leaves.)



8. Fold 4 leaves in half and bake in the oven for 30 seconds, or until crisp but not too browned, or fry the leaves on an oiled skillet. (This is unnecessary if using *warka*.)

9. Place chunks of poultry and giblets around the inner edges of the pan, then work toward the center so that the pastry is covered with a layer of shredded poultry. Cover this layer with the well-drained egg mixture from step 3, and the four baked or fried pastry leaves (or *warka* leaves).

10. Sprinkle the almond-sugar mixture over the pastry. Cover with all but 2 of the remaining pastry leaves, brushing each very lightly with butter.

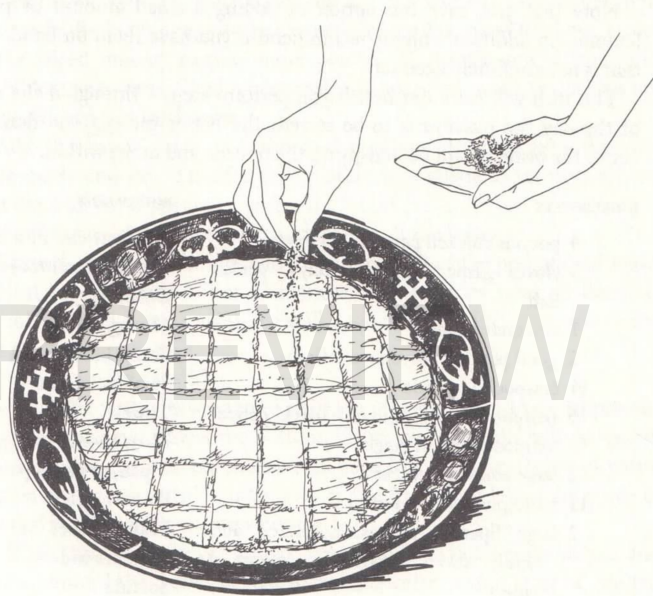


⁴² 11. Fold the overlapping leaves in over the top to cover the pie. Brush lightly with butter. Put the remaining 2 leaves over the top, lightly buttering each, and fold these neatly under the pie (like tucking in sheets). Brush the entire pie again with butter and pour any remaining butter around the edge. (Use the same procedure for *warka*.)



12. Bake the pie in 425° oven until the top pastry leaves are golden brown, about 20 minutes. Shake the pan to loosen the pie and run a spatula around the edges. If necessary, tilt the pan to pour off excess butter (which should be reserved). Invert the pie onto a large, buttered baking sheet. Brush the pie with the reserved butter and return to the oven to continue baking another 10 to 15 minutes, or until golden brown. (You can bake the pie made with *warka* leaves, but it is more traditional to gently fry the pie over low heat until golden brown on both sides.)

13. Remove the *bisteeya* from the oven. Tilt to pour off any excess butter.⁴³ Put a serving plate over the pie and, holding it firmly, invert. (The traditional upper filling is always the almond layer.) Dust the top of the pie with a little confectioners' sugar and run crisscrossing lines of cinnamon over the top. *Serve very hot.*



This makes a superior—but more expensive—*bisteeya*.

Proceed as directed above, but double the quantity of almonds. Partially drain the browned almonds and run through a meat grinder, then knead with sugar and cinnamon (to taste) to form an oily paste. Roll the paste into 1-inch nuggets. Arrange the nuggets over the baked pastry leaves and proceed as directed in step 10.

G H O R M E H S A B Z I

Persian Lamb and Herb Stew with Kidney Beans and Dried Limes

Serves 4

1 lb. cubed stewing lamb
1 large onion, diced
1 tsp. turmeric
1/2 cup dried kidney beans,
soaked overnight, or 1 can.
1 large bunch parsley
1 large bunch Chinese garlic
chives (or an equivalent quantity
of regular chives)
1 large bunch cilantro (optional)
1 small bunch fenugreek (or, if
fresh can't be had, 1 cup of dried)
4 dried Persian limes (limoo
Amani), crushed

1. Season the lamb with salt and pepper. Heat vegetable oil in a medium pot, then add the lamb and sear (in as many batches as required to avoid crowding the pot and so achieve a good sear). Reserve the lamb.

2. Add the diced onion to the same pot and sauté over medium heat until the pan is deglazed and the onions softened. Add the turmeric, stir, then return the lamb to the pot, add beans (if using dried), cover with water, and simmer for 1 hour.

3. While the lamb is cooking, chop the herbs reasonably finely, then sauté in vegetable oil in a large skillet over medium heat until the herbs have cooked down and darkened. Remove from the heat and reserve. If using dried fenugreek, stir that in with the other herbs at this stage.

4. Once the lamb has braised for an hour, add the herbs and continue to simmer until the lamb is very tender (30 minutes to an hour). Stir in the herbs. If using canned beans, also add them, with their liquid.

5. Once the lamb is tender, add the crushed limes and continue to simmer for another 5 minutes. Add salt and pepper to taste.

Serve with Persian polo (rice).

Another Persian favorite, family recipe from Sean Corner.

BIRTHDAY PARTY PAELLA

SERVES 10

- 3 tablespoons olive oil
- 6 fresh Cajun or hot Italian sausages (about 1 3/4 pounds)
- 12 chicken thighs with skin and bones (about 4 1/4 pounds), excess fat trimmed
- 2 very large onions, chopped (about 5 cups)
- 10 garlic cloves, chopped, plus 1 garlic clove, minced
- 12 oz. tomatoes, chopped (about 1 1/2 cups)
- 2 bay leaves
- 4 medium zucchini, halved crosswise, then quartered lengthwise (about 1 1/4 pounds)
- 3 red bell peppers, cut into 1-inch wide strips
- 1 1/2 pounds uncooked large shrimp, peeled, deveined
- Generous pinch plus 1/4 tsp. saffron threads
- 2 1/2 cups arborio rice
- 1 1/2 tsp. salt
- 5 cups low-salt chicken broth/stock
- 2 tsp. paprika
- Chopped fresh parsley

1. Heat 1 tbsp. oil in heavy large shallow pot over medium-high heat. Add sausages and sauté until cooked through, turning often, about 10 minutes. Transfer to a large bowl.
2. Sprinkle chicken with salt and pepper. Working in batches, add chicken, skin side down, to pot. Cover and cook until brown, about 6 minutes. Turn chicken over, cover and cook until brown and cooked through, about 8 minutes longer. Transfer chicken to bowl with sausages.
3. Add onions and 10 chopped garlic cloves to pot; sauté until tender, about 8 minutes.
4. Add tomatoes and bay leaves; stir 2 minutes.
5. Stir in zucchini and bell peppers. Transfer to another large bowl.
6. Toss shrimp with remaining 2 tbsp. oil, 1 minced garlic clove and generous pinch of saffron in medium bowl. (Chicken-sausage mixture, vegetable mixture and shrimp mixture can be prepared 6 hours ahead. Cover separately and refrigerate.)

7. Preheat oven to 375F. Brush one 18 x 12 x 2 1/4 inch roasting pan with olive oil. Mix rice and 1 1/2 tsp. salt into vegetable mixture. Spread rice mixture evenly in prepared pan. Cut sausages diagonally into 1-inch slices. Using wooden spoon, push sausage and chicken pieces into the rice mixture; pour any juices from the bowl over.
8. Bring 5 cups chicken stock, paprika and remaining 1/4 teaspoon saffron to boil in medium saucepan. Pour evenly over rice mixture. Cover roasting pan tightly with foil. Bake until rice is almost tender, about 40 minutes.
9. Sprinkle shrimp mixture with salt and pepper. Arrange atop rice mixture. Cover pan with foil; bake until shrimp are opaque in center, rice is tender and most of the liquid in the pan is absorbed, about 20 minutes longer.
10. Sprinkle with parsley, serve.

Provided by Stephanie Harves from Bon Appetit, March 1999.

STEAK AU POIVRE (WITH
COGNAC AND CREAM)

1/3 cup black peppercorns

4 filets mignons

2-3 tbsp. vegetable oil

1/4 tsp. salt

1/4 cup plus 1 tsp. Cognac (I usually use 1/3 cup)

3/4 cup heavy cream (I usually use 1 full cup)

"HERO" (ANGEL 1:9)
EPISODE AIR DATE:
NOVEMBER 30, 1999

MENU:
MOUSSE AU SAUMON FUMÉ
STEAK AU POIVRE
SAUTÉ DE CHAMPIGNONS
SAUVAGES

1. Crush peppercorns.

2. Place steaks on crushed pepper to coat both sides. Let rest 30 minutes at room temp.

3. Cover bottom of skillet with a thin layer of oil and heat over medium-high heat. Add steaks and sauté until rare or medium-rare, 4-5 minutes per side. Season with salt and remove from pan. Discard oil.

4. Return steaks to pan and remove pan from heat. Add 1/4 cup Cognac and flame.

5. When flames die, remove steaks to a serving platter and keep warm.*

6. Add cream to pan and bring to a boil over high heat, stirring until cream has thickened enough to coat a spoon. Stir in tsp. Cognac and salt to taste.

7. Spoon sauce over steaks and serve with watercress.

* To flame, remove pan from heat. Light a match at the edge of the pan. Wait for the flames to die.

Recipe and memories from Stephanie Harves: "This was the main dish served when Doyle left Angel for good. I can't seem to remember what happened on Buffy that night. Special guest: Florian Becker."

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Boneless Lamb with Mushroom Crust and Leek Puree

2 leeks, trimmed of hard green parts, split in half, well-washed and roughly chopped
1 tablespoon butter
Salt and freshly ground black pepper
2 ounces dried black trumpet or other dried mushrooms*
1 egg, beaten with a little salt and pepper
Flour for dredging
2 racks of lamb, boned
4 tablespoons extra virgin olive oil
4 ounces shiitake or other mushrooms, trimmed and cut into chunks
2 garlic cloves, lightly smashed
2 thyme sprigs
Coarse salt

*I used chanterelles, but wasn't happy with the outcome

"Sean was absent for this meal. Naturally, I can't remember which episode this was, although I have faint recollections of Faith's presence."

1. Cook the leeks in boiling salted water until tender, about 4 minutes. Drain and transfer to a blender with the butter and salt and pepper to taste. Puree and keep warm.
2. Place the dried mushrooms in a spice or coffee grinder and grind to the consistency of coffee. Place them on a plate. Beat the egg in a bowl and place the flour on a plate. Dip the lamb very lightly in the flour, shaking off the excess, then dip it in the egg, then into the mushrooms. Pat the mushrooms to adhere; you want to coat the lamb heavily. Refrigerate for up to 2 hours, if time allows. Preheat the oven to 500F.
3. Heat 2 tablespoons oil in a 10-inch skillet and add the shiitake mushrooms, garlic and thyme. Cook, stirring occasionally, until the mushrooms are tender, about 10 minutes.
4. Meanwhile, place the remaining 2 tablespoons oil in an ovenproof skillet and turn the heat to medium-high. A minute later, add the lamb; cook for 2 minutes on one side, then turn over the lamb and place the skillet in the oven for 3 to 4 minutes for rare meat, a little longer if you like it more done.
5. Let the lamb rest for a minute, then cut it into 1/2-inch thick slices. Place a dollop of leek puree on each plate, top with a portion of the mushrooms, then place the lamb on top. Sprinkle with a little coarse salt and serve.

Recipe provided by Stephanie Harves from Jean-Georges: Cooking at Home with a Four-Star Chef. (1998): 114

VENISON RACKS WITH INDIAN
GRITS AND SUN-DRIED TOMATO
CHUTNEY

Serves Six

- 1/2 cup sun-dried tomatoes (not packed in oil)
- 1 ancho chile
- 1/2 cup plus 6 T olive oil
- 2 T urad dal
- 1 t cumin seeds
- 1 T plus 1 t mustard seeds
- 1/4 t toasted ground fenugreek
- 1/4 t toasted ground asafetida
- Six 8 oz. venison chops
- 12 plum tomatoes, halved and seeded
- 1 t ground cumin
- 6 c water
- Coarse salt to taste
- 6 T ghee
- 2 cups fine quality grits
- 6 sprigs fresh rosemary

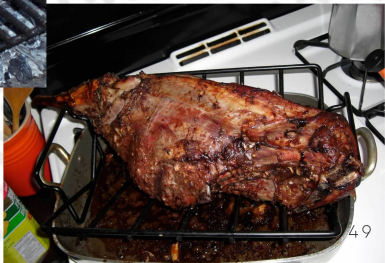
1. Combine the sun-dried tomatoes, chile, and 1/4 cup of the olive oil in a small bowl. Allow to marinate for 2 hours. Drain well, reserving the tomatoes, chile, and oil in separate dishes.
2. Put the reserved oil in a medium saute pan over medium heat. Add the urad dal, cumin seeds, and 1 teaspoon of the mustard seeds. Cook, stirring constantly, for about 3 minutes, or until the spices begin to brown. Immediately add the fenugreek and asafetida. Remove from the heat and stir in the reserved sun-dried tomatoes and chile. Put the mixture in a food processor fitted with the metal blade and process to a thick paste. Taste and adjust the seasoning with salt. Rub the paste generously on the venison chops. Place them on a plate, lightly cover with plastic film, and let marinate for at least 30 minutes.
3. Preheat the oven to 300 F.
4. Toss the plum tomatoes with 1/4 cup of the remaining olive oil in a shallow baking dish. Roast in the oven for 1 hour. Remove from the oven and allow to cool.
5. Put the baked plum tomatoes, ground cumin, 1 cup of the water, and salt in a blender. Process until very smooth. Pour into a nonreactive container and set aside.
6. Heat two tablespoons of ghee in a medium saucepan over medium heat. Add the remaining mustard seeds and sauce for 2 minutes, or until the seeds start to pop. Add the remaining water and bring to a boil. Cover and cook, stirring occasionally for 15 minutes, or until the grits are thick. Turn off the heat but leave the pan on the burner to keep the grits warm.
7. Preheat the oven to 400 F.
8. Pour the remaining olive oil in a large ovenproof sauce pan over high heat. When hot, but not smoking, add the seasoned venison chops. Sear, turning once, for about 6 minutes or until the chops are nicely crusted. Roast in the oven for about 8 minutes for medium-rare.
9. Spoon an equal portion of the roasted tomato sauce into the center of each of 6 dinner plates. Spoon some of the grits into the center of the sauce on each plate. Place a venison chop on top of the grits. Garnish with a sprig of rosemary.



MEATing Chandra in London,
Corsica, and California



Corsican Sausage for six (for Stephanie)



POCK-MARKED MOTHER CHEN'S BEAN CURD

ma po dou fu

麻
婆
豆
腐

Ma po dou fu is named after the smallpox-scarred wife of a Qing Dynasty restaurateur. She is said to have prepared this spicy, aromatic, oily dish for laborers who laid down their loads of cooking oil to eat lunch on their way to the city's markets. It's one of the most famous Sichuan dishes and epitomizes Sichuan's culinary culture, with its fiery peasant cooking and bustling private restaurants. Many unrecognizable imitations are served in Chinese restaurants worldwide, but this is the real thing, as taught at the Sichuan provincial cooking school and served in the Chengdu restaurants named after Old Mother Chen. The Sichuan pepper will make your lips tingle pleasantly, and the tender bean curd will slip down your throat. It's rich and warming, a perfect winter dish.

This recipe traditionally uses a scattering of ground beef, which is unusual in Sichuan cooking, where pork is the most common meat. Sometimes the beef is precooked and added to the main dish at the last minute to preserve its crispness. Vegetarians may omit the meat altogether and still enjoy the dish. The traditional vegetable ingredient is *suan miao*, the long, narrow Chinese leeks, but scallions are often used as a substitute if no leeks are available. You can reduce the amount of cooking oil if you wish (as little as 3 tablespoons will work), although it's traditional to serve this dish with a good layer of chile-red oil on top. For the deepest ruby-red color, use real Sichuan chili bean paste and ground Sichuanese chiles. *Ma po dou fu* is usually served heartily in a bowl, rather than on a plate.

Serves 2-3 as a main course with one vegetable dish and rice, 4 with three other dishes

- | | |
|---|--|
| 1 block bean curd (about 1 pound) | 1 cup everyday stock (see page 318) or chicken stock |
| 4 baby leeks or 2 leeks | 1 teaspoon white sugar |
| 1/2 cup peanut oil | 2 teaspoons light soy sauce |
| 6 ounces ground beef | salt to taste |
| 2 1/2 tablespoons Sichuanese chili bean paste | 4 tablespoons cornstarch mixed with 6 tablespoons cold water |
| 1 tablespoon fermented black beans | 1/2 teaspoon ground roasted Sichuan pepper (see page 74) |
| 2 teaspoons ground Sichuanese chiles (only for chile fiends) | |

- 1** Cut the bean curd into 1-inch cubes and leave to steep in very hot or gently simmering water that you have lightly salted. Slice the leeks at a steep angle into thin "horse ear" slices $1\frac{1}{2}$ inches long.
- 2** Season the wok, then add the peanut oil and heat over a high flame until smoking. Add the minced beef and stir-fry until it is crispy and a little brown, but not yet dry.
- 3** Turn the heat down to medium, add the chili bean paste and stir-fry for about 30 seconds, until the oil is a rich red color. Add the fermented black beans and ground chiles and stir-fry for another 20–30 seconds until they are both fragrant and the chiles have added their color to the oil.
- 4** Pour in the stock, stir well, and add the drained bean curd. Mix it in gently by pushing the back of your ladle or wok scoop gently from the edges to the center of the wok—do not stir or the bean curd may break up. Season with the sugar, a couple of teaspoons of soy sauce, and salt to taste. Simmer for about 5 minutes, until the bean curd has absorbed the flavors of the sauce.
- 5** Add the leeks or scallions and gently stir in. When they are just cooked, add the cornstarch mixture in two or three stages, mixing well, until the sauce has thickened enough to cling glossily to the meat and bean curd. Don't add more than you need. Finally, pour everything into a deep bowl, scatter with the ground Sichuan pepper, and serve.

RED-BRAISED PORK
hong shao rou

紅
燒
肉

This dish is made with fresh pork belly, known poetically in Chinese as “five-flower” pork (*wu hua rou*) because of its five or six layers of fat and lean meat. The meat and fat are braised to slow, tender perfection in a sauce that finally reduces to a dark, syrupy glaze, delicately flavored with star anise. It’s extremely easy to make and tastes sensational. My Sichuanese friends all eat it with stir-fried vegetables, rice, and soup as part of a Chinese meal, but it’s equally delicious served with a pile of plain mashed potatoes

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CHINESE NEW YEAR
2018



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Ghetto Tower, 2008

and a crisp salad or a simple dish of vegetables. Bear in mind that the meat is very rich, so you won't want to eat it with anything too oily. Red-braised pork is usually made in a flat-bottomed Dutch oven or other braising pot, leaving the wok free to make the other, faster dishes at the last minute. For best results, use a pot big enough to cook the pork in a single layer.

Serves 4 with two or three other dishes as part of a Chinese meal

1–1 1/4 pound fresh, boneless pork belly, preferably with skin	2 cups everyday stock (see page 318) or chicken stock
a 2-inch piece of fresh ginger, unpeeled	1 tablespoon dark soy sauce
2 scallions, white and green parts	2 tablespoons Shaoxing rice wine or medium-dry sherry
3 tablespoons peanut oil	3/4 teaspoon salt
	3 tablespoons brown sugar
	1/2 of a star anise (4 segments)

- 1 Blanch the pork for a couple of minutes in boiling water; then remove and rinse in clean water (this step can be omitted if you are in a hurry). Cut the pork into 2- to 3-inch chunks, leaving each piece with a layer of skin and a mixture of lean meat and fat. Crush the ginger slightly with the flat side of a cleaver or a heavy object, and cut the scallions into 3 or 4 sections.
- 2 Heat the oil in the pot until it is just beginning to smoke. Add the pork chunks and stir-fry for a couple of minutes. Then add the stock and all the other ingredients and stir well.
- 3 Bring the liquid to a boil, then simmer, half-covered or uncovered, over a very low flame for about 2 hours, stirring from time to time, until the liquid is much reduced and the meat is fork tender.

VARIATIONS

You can use exactly the same method to cook spare ribs, chicken, rabbit meat, or beef, although beef is more commonly "red-braised" by an alternative method that involves Sichuanese chili bean paste and root vegetables (see page 232).

SIDE DISHES

CORAL-LIKE SNOW LOTUS

shan hu xue lian

珊瑚雪蓮

The lotus, or water lily, is a traditional symbol of spiritual enlightenment for Buddhists because its roots lie in mud and filth but its stems reach skywards to blossom in pure, exquisite beauty. The plant also has many culinary uses. Its seeds are made into sweetmeats and its leaves are used in various dishes. The following recipe makes use of the underground segmented stem of the lotus, which bulges into great fat bulbs of crystalline white flesh. Inside, it is threaded with hollow tubes, so a cross section reveals a beautiful pattern. This method of preparing the rhizome brings out its beauty, translucent whiteness, and wonderfully crisp texture—qualities that explain the name of the dish.

Serves 4–6 as a starter

- about 1 pound lotus root (this is the amount typically packaged for sale in Chinese markets)

a 1-inch piece of unpeeled fresh ginger, slightly crushed or roughly sliced
- 3/4 cup white sugar salt

4 teaspoons clear rice vinegar

optional garnish: 1/2 a red bell pepper

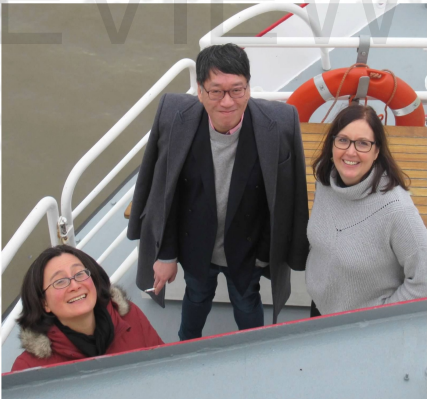
1 Scrape the lotus root clean with a sharp knife and slice it thinly (at about 1 1/2-inch intervals). Rinse the slices and place immediately into a bowlful of lightly salted water with the crushed ginger to prevent discoloration. Leave for an hour or two.

land of plenty

- 2 Drain the lotus slices and plunge them into a big panful of boiling water. Return to a boil, and after another 5 or 10 seconds remove the slices and rinse them in cold water until cool. Drain well and set aside.
- 3 Dissolve the sugar and a generous pinch of salt in about 1 cup of water over a gentle heat. Allow to cool.
- 4 Add the vinegar, and then pour this sweet-and-sour sauce over the lotus slices. Leave to soak for at least an hour, preferably several.
- 5 If using the red bell pepper garnish, slice the pepper thinly, blanch the slices briefly, and refresh in cold water. Arrange on a plate with the drained lotus slices to serve.

PREVIEW

BIRTHDAY 2017



LONDON 2018

拍
黄
瓜

SMACKED CUCUMBERS
pai huang gua



Zhangguying village is an extraordinary place. A vast sprawl of interlocking courtyard houses, threaded by long corridors and a meandering stream, it was built by a wealthy clan named Zhang during the Ming dynasty. There are traces of its past grandeur in the elaborate wood carvings and lofty halls, but these days the courtyards are filled with ramshackle farming implements. Amazingly, the village is still inhabited by the impoverished scions of the Zhang family. They prepare and eat their meals in the yards, as the weekend tourists wander through, unsure of the division between public museum and private home.

One evening, I sat in a lovely old courtyard after the day-trippers had gone. Sunlight spilt through an opening in the gray-tiled roof, birds twittered in the eaves, and a couple of men were playing Chinese chess nearby. As night fell the sound of sizzling came from woks in several directions, and some Zhangs I had been talking to invited me to share their dinner. We dipped into small dishes of homemade fermented bean curd laced with chili, and ate cucumber salad, home-smoked bacon, and a soup of fish and bean curd. After dark I took my leave, and stumbled back to my guesthouse to a chorus of frogs (nearly falling into the stream on the way—I was rescued by another Zhang, with a flashlight).

Smacked cucumbers is a common Hunan appetizer, named because of the way you whack the cucumbers with the flat of a cleaver blade to encourage them to absorb the flavors of the dressing.

- 1 CUCUMBER (ABOUT 13 OZ.)

SALT

Version 1:

2 TSP. CHOPPED SALTED CHILES

2 TSP. VERY FINELY CHOPPED GARLIC

3 TBSP. CLEAR RICE VINEGAR

A COUPLE PINCHES SUGAR

1 TSP. SESAME OIL

CHILI OIL

Version 2:

2 TSP. VERY FINELY CHOPPED GARLIC

2 TBSP. CLEAR RICE VINEGAR

2 TBSP. PEANUT OIL

1 TSP. DRIED CHILI FLAKES
1. Place the cucumber on a chopping board and whack hard, several times, with the flat of a cleaver blade, so the vegetable splinters and opens up with jagged cracks, then chop it into bite-size pieces. Place in a bowl, sprinkle with ½ teaspoon salt, and leave for about 30 minutes. After this time, drain off the water in the bowl.

2. To make Version 1, add the chopped salted chiles, garlic, vinegar, sugar, and salt to taste, mix well and leave for a few minutes to let the flavors blend. Just before serving, add the sesame oil and chili oil to taste, toss, and serve.

To make Version 2, add the garlic and vinegar to the cucumber with more salt to taste, mix well, and set aside for a few minutes to allow the flavors to penetrate. Heat the oil in a wok over a high flame until smoking. Scatter the chili flakes over the cucumber, then sprinkle the hot oil over, which will sizzle. Mix well before serving.

Dunlop (2006) The Revolutionary Cookbook.

jiang zhi jiang dou

In Sichuan, this dish is usually made with "yard-long beans," those fine, string-like beans that are sold by the bunch in Asian supermarkets. Haricots verts (fine French beans) or green beans are perfectly acceptable substitutes. The same dressing can also be used as a sauce for blanched Chinese spinach or other leafy green vegetables, blanched snow peas, and cold chicken. The delicacy of the sauce means you must use the best ingredients—if the ginger isn't fresh, tender, and fragrant, the sauce is not worth making. Do make sure the ginger is very finely and evenly chopped, for the sake both of appearance and of texture. You could use water as a for the chicken stock, but obviously at the expense of subtler flavors.

salt
a generous pound of haricots
verts or green beans

**4 teaspoons very finely
chopped fresh ginger**

**2 teaspoons Chinkiang or
black Chinese vinegar**

4 teaspoons sesame oil

2 Bring a large pot of water to a boil. Salt generously, then add the beans.

3 Combine the ginger with the stock and vinegar in a small bowl. Season with salt to taste, then add the sesame oil. (The vinegar should lend the sauce a light “tea color” and gentle sourness.) Pour the sauce over the beans.

WILD MUSHROOM SAUTÉ (SAUTÉ DE CHAMPIGNONS SAUVAGES)

1/2 cup (packed) fresh Italian parsley leaves
3 garlic cloves (I'm certain I used more)
5 tbsp. extra virgin olive oil
1/2 tsp. coarse sea salt
2 pounds assorted fresh wild mushrooms (such as chanterelles,
morels, boletes, portobellos, crimini, oyster and stemmed
shiitakes), large mushrooms quartered, medium mushrooms
halved
1 tbsp. fresh lemon juice
Additional fresh parsley

1. Finely chop 1/2 cup parsley with 1 garlic clove; set parsley mixture aside.
2. Finely chop remaining 2 garlic cloves.
3. Whisk chopped garlic, 4 tablespoons oil and 1/2 teaspoon salt in large bowl to blend.
4. Add mushrooms and toss to coat.
5. Heat remaining 1 tablespoon oil in heavy large skillet over high heat.
6. Add mushroom mixture and sauté until mushrooms are brown and just tender, about 10 minutes. Remove skillet from heat.
7. Mix in parsley mixture and lemon juice.
8. Season to taste with salt and pepper. Transfer mixture to bowl.
9. Garnish with additional fresh parsley and serve.



Borough Market 2008

DESSERTS????

Chocolate Chip Cookies

Johanna Herman: "This is the recipe for the cookies that Chandra often brought into the office for us."

1 C plus 2 T all-purpose flour

3/4 t kosher salt

1/2 t baking powder

3/4 (1 1/2 sticks) unsalted butter, room temperature

3/4 C (packed) light brown sugar

1/4 C sugar

1 large egg, room temperature

1/2 t vanilla extract

1 C semisweet or bittersweet chocolate chips

Arrange racks in upper and lower thirds of oven; preheat to 425F. Line 2 baking sheets with parchment paper. Whisk flour, salt, and baking powder in a small bowl. Using an electric mixer on medium-high speed, beat butter and both sugars in a large bowl until well combined, 2-3 minutes. Add egg and vanilla; beat on medium-high speed until mixture is light and fluffy, 2-3 minutes. Add dry ingredients, reduce speed to low, and mix just to blend. Fold in chocolate chips.

Spoon heaping tablespoonfuls of dough onto prepared baking sheets, spacing 1 1/2" apart. Bake, rotating pans halfway through, until edges are golden brown, 6-8 minutes. Transfer to wire racks and let cool.

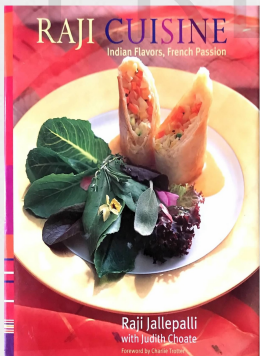
DO AHEAD: Can be made 1 day ahead. Store airtight at room temperature, or freeze cookies for up to 2 months.

Makes 20

SWEET SPICE MADELEINES

Makes about 2 dozen

2 cups all-purpose flour
1/2 teaspoon ground cardamom
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
4 large eggs
1 1/2 cups superfine sugar
1/2 teaspoon finely grated lemon zest
1 teaspoon pure vanilla extract
1 1/2 cups ghee



1. Preheat the oven to 450F
2. Spray two 12-cup madeleine tins with vegetable-oil spray. Set aside.
3. In a medium bowl, sift together the flour, cardamom, cinnamon, and cloves. Set aside.
4. Combine the eggs, sugar, and zest in a large heat-proof mixing bowl. Place the bowl over a pan of very hot water, without allowing the bottom to touch the heat. Whisk occasionally until the mixture is warm. Using a hand-held electric mixer, beat the egg mixture at high speed until it is extremely light and fluffy and has tripled in volume. Stir in the vanilla.
5. Gently fold in the flour mixture and then the ghee, taking care not to beat them into the batter.
6. Carefully scoop the batter into the prepared tins, filling the molds about two thirds full. Bake for about 10 minutes, or until golden. Remove from the molds and allow to cool on a wire rack.
7. Store the madeleines, tightly covered, for up to 3 days.

PECAN PIE TRUFFLES

2 1/2 cups pecans, toasted and finely chopped

1 cup graham cracker crumbs (from about 8 whole graham crackers)

1 cup dark brown sugar, packed

1/2 teaspoon salt

2 tablespoons maple syrup

1/4 cup bourbon

1 teaspoon vanilla

7 ounces dark chocolate

The "bonus" pecan pie bourbon truffles from Belated Thanksgiving 2016

1. In a medium bowl, stir together pecans, graham cracker crumbs, brown sugar and salt until well combined. Add maple syrup, bourbon and vanilla, stirring thoroughly. Use your hands to make sure the mixture becomes fully incorporated.

2. Form mixture into walnut-sized balls, then place on a cookie sheet and freeze for 2 hours.

In the top of a double boiler or in a medium stainless steel bowl set over a pot of gently simmering water, melt chocolate (we recommend tempering the chocolate, but if you don't, they'll still be delicious, just a bit messy).

3. Line a baking sheet with parchment paper. Dip the frozen balls into the melted chocolate, then place onto prepared baking sheet. Let sit for 15 minutes or until firm.

Recipe provided by Fiona Adamson from
<http://cooking.nytimes.com/recipes/1015214-pecan-pie-truffles>

PUMPKIN CHEESECAKE WITH BOURBON SOUR CREAM TOPPING

From Stephanie Harves via Fiona Adamson

For the crust

3/4 cup graham cracker crumbs
1/2 cup finely chopped pecans
1/4 cup firmly packed light brown sugar
1/4 cup granulated sugar
1/2 stick (1/4 cup) unsalted butter,
melted and cooled

For the filling

1 1/2 cups solid pack pumpkin
3 large eggs
1 1/2 teaspoons cinnamon
1/2 teaspoon freshly grated nutmeg
1/2 teaspoon ground ginger
1/2 teaspoon salt
1/2 cup firmly packed light brown sugar
three 8-ounce packages cream cheese,
cut into bits and softened
1/2 cup granulated sugar
2 tablespoons heavy cream
1 tablespoon cornstarch
1 teaspoon vanilla
1 tablespoon bourbon liqueur or
bourbon if desired

For the topping

2 cups sour cream
2 tablespoons granulated sugar
1 tablespoon bourbon liqueur or
bourbon, or to taste
16 pecan halves for garnish

Make the crust:

In a bowl combine the cracker crumbs, the pecans, and the sugars, stir in the butter, and press the mixture into the bottom and 1/2 inch up the side of a buttered 9-inch springform pan. Chill the crust for 1 hour.

Make the filling:

In a bowl whisk together the pumpkin, the egg, the cinnamon, the nutmeg, the ginger, the salt, and the brown sugar. In a large bowl with an electric mixer cream together the cream cheese and the granulated sugar, beat in the cream, the cornstarch, the vanilla, the bourbon liqueur, and the pumpkin mixture, and beat the filling until it is smooth.

Pour the filling into the crust, bake the cheesecake in the middle of a preheated 350F, oven for 50 to 55 minutes, or until the center is just set, and let it cool in the pan on a rack for 5 minutes.

Make the topping:

In a bowl whisk together the sour cream, the sugar, and the bourbon liqueur. Spread the sour cream mixture over the top of the cheesecake and bake the cheesecake for 5 minutes more.

Let the cheesecake cool in the pan on a rack and chill it, covered, overnight. Remove the side of the pan and garnish the top of the cheesecake with the pecans.

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Photo credits (clockwise from left): Amanda Perry-Kessaris,
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