

Curried Lentil Soup with Ham



Curried Lentil

Soup with Ham

Ingredients

- $\frac{1}{2}$ lb. lean country smoked ham
- 3 medium-size carrots
- $\frac{1}{2}$ lb. green lentils
- 2 tablespoons butter
- 1 cup finely chopped onions
- 1 tablespoon finely chopped garlic
- 2 tablespoons curry powder
- 5 cups fresh chicken broth
- 2 cups water
- 1 bay leaf
- 3 sprigs fresh thyme
- Salt
- 1 tablespoon red-wine vinegar
- 2 tablespoons finely chopped coriander

Method

1. Remove most of the fat from the ham and cut into 1/2-inch cubes.
2. Trim and scrape the carrots and cut them into 1/4-inch

cubes.

3. Pick over the lentils, wash them and drain into a colander.

4. Heat 1 tablespoon of the butter in a kettle or saucepan. Add the ham, carrots, onions, garlic and curry powder. Cook briefly over medium heat, stirring, until the onions are wilted.

5. Add the lentils, 4 cups of the chicken broth, water, bay leaf, thyme and salt. Bring to a boil, and simmer for 24 to 30 minutes, stirring occasionally.

6. Remove one cup of the soup, with more lentils than liquid, and set aside. Discard the bay leaf and thyme sprigs.

7. With a potato masher or wire whisk stir the soup briskly to mash the lentils, and return the soup to a boil. Add the remaining cup of chicken broth, the reserved lentils, the vinegar and the remaining butter. Check for seasoning and serve, sprinkled with the coriander.

Source: New York Times Cooking (6 servings)

Salmon with Anchovy-Garlic Butter



Salmon with Anchovy-

Garlic Butter

Minced anchovies and garlic add a complex salinity to seared salmon, enriching and deepening its flavor. To get the most out of them, the anchovies and garlic are mashed into softened butter, which is used in two ways: as a cooking medium and as a sauce. Used to cook the salmon, the butter browns and the anchovies and garlic caramelize, turning sweet. When stirred into the pan sauce, the raw garlic and anchovies give an intense bite that's mitigated by the creaminess of the butter. It's a quickly made, weeknight-friendly dish that's far more nuanced than the usual seared salmon – but no harder to prepare.

Ingredients

- 3 tablespoons unsalted butter
- 4 anchovy fillets, or 4 teaspoons anchovy paste
- 1 large clove garlic, or 2 small
- $\frac{1}{2}$ teaspoon coarse kosher salt
- Freshly ground black pepper
- 4 (6- to 8-ounce) skin-on salmon

2 tablespoons drained capers

$\frac{1}{2}$ lemon

Fresh chopped parsley

Method

1. Heat oven to 400 degrees. In a small bowl, mash together butter, anchovies, garlic, salt and pepper.

2. In a large ovenproof skillet, melt about half the anchovy butter. Add fish, skin side down. Cook for 3 minutes over high heat to brown the skin, spooning some pan drippings over the top of the fish as it cooks. Add capers to bottom of pan and transfer to oven. Roast until fish is just cooked through, 8 to 10 minutes.

3. Remove pan from oven and add remaining anchovy butter to pan to melt. Place salmon on plates and spoon buttery pan sauce over the top. Squeeze the lemon half over the salmon and garnish with chopped parsley. Serve.

Prep

- Total Time: 35 Minutes

Source: New York Times Cooking (4 servings)

[Shakshuka with Feta](#)



Shakshuka with Feta

Ingredients

3 tablespoons extra-virgin olive oil
1 large onion
1 large red bell pepper
3 garlic
1 teaspoon ground cumin
1 teaspoon sweet paprika
 $\frac{1}{8}$ teaspoon cayenne
1 (28-ounce) can whole plum tomatoes
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{4}$ teaspoon black pepper
5 ounces feta cheese
6 large eggs
Chopped cilantro
Hot sauce

Method

1. Heat oven to 375 degrees.
2. Heat oil in a large skillet over medium-low heat. Add onion and bell pepper. Cook gently until very soft, about 20 minutes. Add garlic and cook until tender, 1 to 2 minutes; stir in cumin, paprika and cayenne, and cook 1 minute. Pour in tomatoes and season with 3/4 teaspoon salt and 1/4 teaspoon pepper; simmer until tomatoes have thickened, about 10 minutes. Stir in crumbled feta.
3. Gently crack eggs into skillet over tomatoes. Season with salt and pepper. Transfer skillet to oven and bake until eggs are just set, 7 to 10 minutes. Sprinkle with cilantro and serve with hot sauce.

Prep

- Total Time: 50 Minutes

Source: New York Times (6 servings)

[Chapli Burgers](#)



Chapli Burgers

This recipe is inspired by the thin, heavily spiced Pakistani patties known as chapli kebabs, which are typically drizzled with green chutney and served wrapped in warm naan.

Ingredients

1 tablespoon coriander seeds

Sea salt

2 tablespoons fresh or dried pomegranate seeds

1 lb. ground beef

$\frac{1}{2}$ small yellow onion

$\frac{1}{2}$ medium tomato

1 clove garlic

1 tablespoon finely grated fresh ginger

$\frac{1}{2}$ jalapeño

$\frac{1}{2}$ teaspoon red-pepper flakes

1 teaspoon garam masala

1 teaspoon cumin powder

$\frac{1}{4}$ cup finely chopped cilantro

1 egg

Neutral oil

Burger buns

Iceberg lettuce

Tamarind ketchup

Herbed yogurt

Sliced Persian cucumbers, red onions and tomatoes

Method

1. Place coriander seeds in a small saucepan, and set over medium heat. Swirling pan, lightly toast seeds for 2 minutes until fragrant. Remove from heat, and finely pound in a mortar and pestle with a pinch of salt (alternatively, use a spice grinder or small food processor). Add pomegranate seeds, and coarsely pound (it's fine if the inner seed does not break down). Scrape paste into a large mixing bowl.
2. Add beef, onion, tomato, garlic, ginger, 1/2 jalapeño, pepper flakes, garam masala, cumin, 1/4 cup cilantro, egg and 2 teaspoons salt. Use hands to knead mixture until combined.
3. Fry a quarter-size piece of the mixture, and taste. Adjust seasoning with salt and spices.
4. Line a baking sheet with parchment paper. Divide meat mixture onto parchment into 6 balls, and flatten into thin, 4-inch-round patties.
5. Set a large cast-iron pan over high heat. Add 2 tablespoons oil. When it shimmers, lay three patties into the pan, and cook for 2 minutes on each side until browned, then set aside on a plate. Drain grease from pan, and wipe with a paper towel, then cook remaining patties. (Alternatively, grill burgers over high heat for 2 minutes per side until browned.)
6. Serve immediately on toasted buns with tamarind ketchup, herbed yogurt and other garnishes.

Prep

- Total Time: 30 Minutes

Source: New York Times Cooking (4 servings)

Exciting Noodle Kugel



Exciting Noodle

Kugel

This savory kugel, a Jewish baked noodle pudding, comes from a 1950 spiral-bound cookbook that was compiled by the women of a synagogue in suburban Larchmont, N.Y. They called it Exciting Baked Noodles, and it included what were then considered secret ingredients: Worcestershire and Tabasco sauce. To update it, use high-quality pappardelle egg noodles, which add richness. A sprinkling of chives brings flecks of color to the finished casserole.

Ingredients

Butter to grease pan
8 ounces medium egg noodles
1 $\frac{1}{2}$ cups cottage cheese
1 $\frac{1}{2}$ cups sour cream
 $\frac{1}{2}$ medium onion
1 clove garlic
1 tablespoon Worcestershire sauce
Dash of Tabasco
1 teaspoon salt

Freshly ground pepper
2 tablespoons grated Parmesan
 $\frac{1}{4}$ cup chives

Method

1. Heat oven to 350 degrees. Butter the inside of a 2 or 2 1/2-quart casserole or gratin dish.
2. Bring a pot of water to a boil, add the noodles and cook until al dente, about 7 minutes. Drain the noodles, put in a medium bowl, and toss with cottage or farmer cheese, sour cream, onion, garlic, Worcestershire sauce, Tabasco and salt and pepper.
3. Spoon into the buttered dish and sprinkle with the Parmesan and chives. Bake until golden and crusty on top, 35 to 40 minutes.

Notes

Adapted from "Regard Thy Table," compiled by the sisterhood of the Larchmont Temple, 1950

Prep

- Prep: 45 Minutes

Source: New York Times (6 servings)

Tahini Salad

Tahini Salad

Ingredients

1 lb. zucchini
 $\frac{1}{4}$ cup olive oil
2 tablespoons fresh lemon juice, (juice of 1 lemon)
2 tablespoons tahini

1 pinch Salt and pepper, to taste

1 pinch Parsley for garnish, to taste

Method

1. Slice zucchini into thin rounds with a knife or mandoline.
2. Whisk together olive oil, lemon juice and tahini, adding water as needed to thin to a pourable consistency.
3. Toss the zucchini slices with the dressing, and season with salt and pepper.
4. Garnish: Parsley.

Source: New York Times (6 servings)

Marinated Zucchini Salad



Marinated Zucchini Salad

Raw zucchini can be a dull ingredient, but when it's very thinly sliced it marinates beautifully, especially in lemon juice. I like to use a mixture of green and yellow squash here. Assemble this dish at least four hours before you wish

to serve it, so that the squash has time to soften and soak up the lemony marinade.

Ingredients

1 lb. medium or small zucchini

Salt

3 tablespoons freshly squeezed lemon juice

1 garlic

3 tablespoons extra virgin olive oil

2 tablespoons finely chopped parsley, mint, chives, dill or a combination

Method

1. Slice the squash as thinly as you can. Sprinkle with salt, preferably kosher salt, and let sit for 15 to 30 minutes. Rinse and drain on paper towels.

2. Mix together the lemon juice, garlic and olive oil. Toss with the zucchini. Season with salt and pepper. Cover and refrigerate for four to six hours.

3. Remove from the refrigerator, and remove the garlic clove. Add the fresh herbs, and toss together. Taste, adjust seasoning and serve.

Notes

Tip

Advance preparation: This dish will keep for a day or two, but it is best served just after the herbs are added. The lemony zucchini will lose its flavor over time.

Prep

- Prep: 40 Minutes
- Refrigerate: 6 Hours

Source: New York Times (4 servings)

Ratatouille Pie



Ratatouille Pie

In this buttery, rustic pie, chunks of eggplant, zucchini and tomato are roasted with olive oil until velvety soft, then covered in a cheesy, mayonnaise-spiked custard. Chopped olives scattered on top cut through the richness and give the whole thing a salty tang. It's the perfect next-day use for ratatouille, should you have some. Use it here instead of roasting the vegetables. You'll need about 3 to 4 cups (enough to fill the pie crust two-thirds of the way up). You can parbake the crust, roast the vegetables and make the custard the day before, but don't bake everything together until the day of serving.

Ingredients

FOR THE CRUST:

160 grams all purpose flour

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{2}$ teaspoon sugar

113 grams unsalted butter, cut into cubes, plus more for buttering foil

$\frac{1}{3}$ cup ice water, plus more if needed

FOR THE FILLING:

1 $\frac{1}{2}$ pounds eggplant, cut into $\frac{3}{4}$ -inch cubes
 $\frac{1}{2}$ cup extra virgin olive oil
5 cloves garlic, smashed and peeled
1 tablespoon rosemary leaves, chopped
1 tablespoon thyme
Kosher salt, as needed
1 cup cherry tomatoes, cut in half
1 large white onion, sliced $\frac{1}{4}$ -inch thick
7 ounces small zucchini or summer squash, cut into $\frac{3}{4}$ -inch cubes (about 7 ounces)
1 large egg
 $\frac{3}{4}$ cup cheddar cheese, or gruyere, shredded
 $\frac{1}{4}$ cup freshly grated parmesan
 $\frac{1}{3}$ cup mayonnaise
 $\frac{1}{4}$ teaspoon black pepper, plus more as needed
 $\frac{1}{2}$ cup basil leaves, chopped
1 small plum tomatoes, sliced $\frac{1}{4}$ -inch thick (optional)
1 tablespoon black olives, chopped, moroccan or other

Method

1. Make the dough: In a large bowl, mix together flour, salt and sugar to combine. Mix in cubed butter with your hands, pinching and squeezing the butter cubes (or use a pastry blender or food processor) until the largest pieces are the size of lima beans. Drizzle in the water a little at a time, mixing until the dough starts to come together into a mass. You may not need all the water, or you may need to add more.
2. When dough is starting to hold together but is still somewhat crumbly, transfer it to a lightly floured surface and press and knead it together into a smooth ball. Flatten into disk, wrap in plastic wrap and chill for 1 hour. While dough chills, heat oven to 400 degrees.
3. On a rimmed baking sheet, toss together eggplant, $\frac{1}{4}$ cup oil, 2 garlic cloves, 1 $\frac{1}{2}$ teaspoons rosemary, 1 $\frac{1}{2}$ teaspoons thyme and $\frac{1}{4}$ teaspoon salt. On a second rimmed baking sheet, toss together the cherry tomatoes, onion slices,

2 tablespoons oil, 2 garlic cloves, 1 teaspoon rosemary, 1 teaspoon thyme and 1/4 teaspoon salt. On a third rimmed baking sheet (or roasting pan if you don't have any more baking sheets), toss together zucchini, 2 tablespoons oil, 1 garlic clove, 1/2 teaspoon rosemary, 1/2 teaspoon thyme and a large pinch of salt.

4. Place all the pans in the oven (or work in batches if they don't fit at once) and roast until vegetables are browned, tossing every 10 minutes or so; about 35 minutes for onions, tomatoes and zucchini, and 45 minutes for eggplant. Remove from oven and let cool.

5. On a floured surface, roll out dough to a 12-inch circle, then transfer to a 9-inch pie pan. Crimp edges to make a decorative crust. Use a fork to prick holes in bottom and sides of dough. Chill for 30 minutes.

6. Raise oven temperature to 425 degrees. Place pie shell on a rimmed baking sheet. Line dough with foil, fill with pie weights and bake for 15 minutes. Remove foil and weights, and continue baking until the dough is just baked through and barely turning golden on the edges, 5 to 10 minutes longer. Transfer to a wire rack to cool. Reduce oven temperature to 375 degrees.

7. In a medium bowl, beat egg until well mixed, then fold in both cheeses, mayonnaise, a pinch of salt and 1/4 teaspoon pepper.

8. Scrape all roasted vegetables into a large bowl, add basil, and toss well. Taste and season with more salt and pepper if needed. Spoon mixture into the baked pie shell, then top with cheese mixture. Arrange plum tomato slices on top, if using, and scatter with olives.

9. Bake until filling is lightly golden, about 30 minutes. Cool for at least 20 minutes before serving warm or at room temperature.

Source: NYT Cooking (8 servings)

Lemon Gelato



Lemon Gelato

Ingredients

2 cups whole milk

Pared or grated zest of just under 1/2 lemon

5 large egg

½ cup sugar

Method

1. In a small saucepan combine milk and lemon zest. Place over medium-low heat just until steaming; do not boil. Remove from heat, cover, and allow mixture to infuse for about 20 minutes.
2. In a medium bowl, whisk together egg yolks and sugar. Strain infused milk into a pitcher, then whisk it into yolk mixture.
3. Pour mixture into a clean saucepan, and place over medium-low heat. Stir constantly with a wooden spoon until it forms a custard thick enough to coat back of spoon, about 10 minutes. (Do not overheat or it will curdle.)

4. Cool mixture by placing bottom of pan in several inches of cold water; give it a stir. Transfer to a bowl and refrigerate until well chilled, about 1 hour. Freeze in an ice cream maker according to manufacturer's instructions.

Source: NYT Cooking (6 servings)

Summer Pasta with Zucchini, Ricotta and Basil



Summer Pasta with Zucchini, Ricotta

and Basil

Ingredients

Extra-virgin olive oil

1 small onion, finely diced

2 lbs. zucchini, sliced into 1/4-inch-thick pieces (for larger zucchini, cut in half lengthwise before slicing)

Salt and pepper

2 garlic cloves, minced, or 2 tablespoons chopped green garlic

1 ounce basil, about 2 cups loose leaves

1 lb. ziti or other dry pasta

8 ounces ricotta, about 1 cup (see recipe)

Pinch of crushed red pepper

Zest of 1 lemon

2 ounces grated Parmesan, pecorino or a mixture, about 1 cup, plus more for serving

Method

1. Put a pot of water on to boil. In a large skillet over medium-high heat, cook the onions in 3 tablespoons olive oil until softened, 5 to 8 minutes. Reduce heat as necessary to keep onions from browning. Add zucchini, season generously with salt and pepper, and continue cooking, stirring occasionally until rather soft, about 10 minutes. Turn off heat.

2. Meanwhile, use a mortar and pestle to pound garlic, basil and a little salt into a rough paste (or use a mini food processor). Stir in 3 tablespoons olive oil.

3. Salt the pasta water well and put in the pasta, stirring. Boil per package instructions but make sure to keep pasta quite al dente. Drain pasta, reserving 1 cup of cooking water.

4. Add cooked pasta to zucchini in skillet and turn heat to medium-high. Add 1/2 cup cooking water, then the ricotta, crushed red pepper and lemon zest, stirring to distribute. Check seasoning and adjust. Cook for 1 minute more. Mixture should look creamy. Add a little more pasta water if necessary. Add the basil paste and half the grated cheese and quickly stir to incorporate. Spoon pasta into warm soup plates and sprinkle with additional cheese. Serve immediately.

Source: NYT Cooking (6 servings)