

bon appétit

TASTES OF THE WORLD



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INTRODUCTION

In almost any issue of *Bon Appétit*, you'll get the feeling that you're touring the world. Food, after all, is one of the great bonds shared by all people, and in the magazine, month after month, we celebrate that common connection by bringing to our readers the tastes of many places. That's the inspiration behind this *Tastes of the World* cookbook. On the following pages, you'll find a deliberately eclectic collection of fabulous recipes from around the world, all of which have appeared in *Bon Appétit* over the past several years.

While compiling these recipes, we were tempted at first to organize them by country or region. But, realizing how you were most likely to use the book, we decided instead to present the chapters course by course and to tag each individual recipe with its place of origin. This approach makes for some delightful juxtapositions. In the "Starters" chapter, for example, you'll find Middle Eastern dips close by Indian vegetable patties, Mexican quesadillas, and French-style artichokes. The section on beef alone includes recipes from China, Mexico, Italy, and France. And "Desserts" offers perhaps the most whirlwind of tours, flying from Morocco to the Caribbean, from Spain to China, and from Italy back home to the United States.

This is a book you can use in an number of ways: Make tonight's dinner different with a couple of new recipes, compose a special menu featuring a single cuisine, or create a multi-cultural party for something different. Think of these recipes as a fun and easy way of bringing the world into your kitchen. *Bon Appétit!*

— The Editors

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On the cover: Burmese Red Pork Stew

Photography by Ditte Isager

Condé Nast

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STARTERS Appetizers

MIDDLE EAST

RED PEPPER HUMMUS

MAKES ABOUT 2 CUPS *Teamed with pita bread triangles and a variety of raw vegetables, this Middle Eastern dip makes a great snack or hors d'oeuvre for a dinner party. Tahini is available at natural foods stores and some supermarkets.*

- 2 large garlic cloves, chopped**
- 1 15-ounce can garbanzo beans (chickpeas), drained**
- ½ cup tahini (sesame seed paste)**
- ½ cup fresh lemon juice**
- ½ cup chopped drained roasted red peppers from jar**

With processor running, drop garlic through feed tube and mince. Scrape down sides of work bowl. Add chickpeas, tahini, and lemon juice; process until mixture is smooth. Add roasted peppers; process until peppers are finely chopped. Season with salt and pepper. Transfer hummus to small bowl. **DO AHEAD:** Can be made 1 day ahead. Cover and chill. Bring to room temperature before serving.

MEXICO

CHEESE QUESADILLAS WITH SALSA VERDE

MAKES 8 *Crispy corn tortillas filled with Monterey Jack cheese and paired with a tomatillo salsa are an easy starter.*

- 8 teaspoons (about) vegetable oil**
- 16 6-inch corn tortillas**

- 2 cups shredded Monterey Jack cheese (about 8 ounces)**
- Salsa Verde (see recipe)**

Heat 1 teaspoon oil in medium nonstick skillet over medium-high heat. Add 1 tortilla. Sprinkle tortilla with ¼ cup cheese. Top with another tortilla and press with spatula to compact. Cook until cheese melts and tortillas are crisp and light golden, about 2 minutes per side. Transfer to work surface. Repeat with remaining tortillas and cheese, adding more oil by teaspoonfuls as necessary.

Cut quesadillas into quarters; place on platter. Serve with Salsa Verde.

SALSA VERDE

MAKES ABOUT 4 CUPS *Also terrific with tortilla chips.*

- 2 pounds fresh tomatillos,* husked, chopped**
- 2 small onions, chopped**
- 1 cup water**
- 1 cup chopped fresh cilantro**
- 4 jalapeño chiles, seeded, minced**
- 2 garlic cloves, minced**

Combine tomatillos, onions, and water in heavy large saucepan. Boil until tomatillos are tender, stirring occasionally, about 5 minutes. Transfer mixture to processor; process until chunky puree forms. Chill until cool, about 1 hour. **DO AHEAD:** Can be made 1 day ahead. Cover and keep chilled. Stir cilantro, chiles, and garlic into salsa. Season to taste with salt.

* / A green tomato-like vegetable with a paper-thin husk. Available at Latin American markets and some supermarkets.

FRANCE

ARTICHOKES WITH GOAT CHEESE

6 SERVINGS *An innovative first course.*

- 8** tablespoons fresh lemon juice, divided
- 6** medium artichokes, tops and stems trimmed
- 8** ounces soft fresh goat cheese (such as Montrachet)
- 3** tablespoons whipping cream
- 3** teaspoons minced fresh thyme or 1 teaspoon dried, divided
- 2** large garlic cloves, pressed
- 3** tablespoons butter
- 3** tablespoons olive oil

Bring large pot of water to boil. Add 2 tablespoons lemon juice to water. Add artichokes and cook until tender, about 25 minutes. Drain well. Cool completely. Using small spoon and keeping artichokes intact, carefully remove tiny center leaves and chokes.

Mix goat cheese, cream, 2 teaspoons thyme, and garlic in small bowl. Season to taste with salt and pepper. Spoon mixture into center of artichokes, dividing equally. Place each artichoke in center of square piece of foil large enough to cover artichoke completely. Gather foil up around artichoke, twisting top of foil to secure. **DO AHEAD:** Can be prepared 1 day ahead. Refrigerate.

Preheat oven to 400°F. Place artichokes on baking sheet and bake until heated through, about 15 minutes. Melt butter in heavy small skillet. Add olive oil and remaining 6 tablespoons lemon juice and bring to simmer. Remove from heat and stir in remaining 1 teaspoon thyme. Season to taste with salt and pepper. Unwrap artichokes. Place each in center of plate. Drizzle butter mixture around each and serve.

ISRAEL

YOGURT “CHEESE” WITH PITA AND OLIVES

MAKES ABOUT 2 CUPS *This tangy, fresh yogurt “cheese”—known as labaneh—vies for attention with hummus and tahini on the standard Israeli platter of mezze, or appetizers. Here it’s seasoned with sesame seeds and spices, and drizzled with olive oil. Plan to start this the day before serving.*

- Cheesecloth**
- 4** cups plain yogurt (do not use low-fat or nonfat)
- 1** teaspoon sesame seeds
- ½** teaspoon salt
- ¼** teaspoon dried summer savory
- ¼** teaspoon cayenne pepper
- ¼** teaspoon ground cumin
- 2** tablespoons extra-virgin olive oil
- Toasted pita bread triangles**
- Assorted olives**

Set strainer over large bowl. Line strainer with 4 layers of cheesecloth, allowing 4 inches to extend over sides of strainer (do not let strainer touch bottom of bowl). Spoon yogurt into strainer. Gather cheesecloth together; fold over yogurt. Refrigerate at least 8 hours or overnight (liquid will drain out and yogurt will thicken).

Combine sesame seeds, salt, summer savory, cayenne, and cumin in small bowl. Open cheesecloth at top. Using rubber spatula, transfer drained yogurt to serving bowl. Drizzle olive oil over. Sprinkle with sesame seed mixture. Place bowl in center of platter; surround with pita bread triangles and olives.

GREECE

TOMATO FRITTERS

MAKES ABOUT 16 *Whether they’re made of ground meat, chickpeas, fish roe, or vegetables, the fried appetizers called keftedes (literally “meatballs”) are a favorite treat all over Greece. The vegetable ones on Santorini are considered to be the best-tasting because they are made with the delicious locally grown tomatoes, which have a firm texture and a distinctive flavor.*

- 1½** cups diced seeded peeled plum tomatoes
- ¾** cup finely diced zucchini
- ½** cup finely chopped onion
- 2** tablespoons chopped fresh mint
- ½** cup all-purpose flour
- ¾** teaspoon baking powder
- ½** teaspoon salt
- ½** teaspoon pepper
- Pinch of ground cinnamon**
- ½** cup (or more) olive oil

Combine diced tomatoes, zucchini, onion, and mint in small bowl. Combine flour, baking powder, salt, pepper, and cinnamon in medium bowl. Stir vegetable mixture into dry ingredients.

Heat ¼ cup olive oil in heavy large nonstick skillet over medium-high heat. Working in batches and adding more oil as necessary, drop batter by rounded tablespoonfuls into oil. Cook until golden brown, about 2 minutes per side. Transfer to paper towels and drain. Serve immediately.

ITALY

BRUSCHETTA WITH OLIVE PASTE, PEPPERS, AND GOAT CHEESE

4 SERVINGS *To make this easy appetizer even easier, substitute store-bought roasted red bell peppers for the home-roasted ones.*

- 2** small red bell peppers
- 8** 4x2x½-inch slices country-style bread
- 10** teaspoons olivada*
- 4** ounces soft fresh goat cheese (such as Montrachet), crumbled
- Chopped fresh parsley**

Char red bell peppers over gas flame or in broiler until blackened on all sides. Seal roasted bell peppers in paper bag and let stand 10 minutes. Peel and seed bell peppers. Cut bell peppers into ½-inch-wide strips.

Prepare barbecue (medium heat) or preheat broiler. Grill bread until golden brown, watching closely so that bread does not burn, about 2 minutes per side. Spread 1 side of each bread slice with 1 generous teaspoon olivada. Top with bell peppers, then cheese. Season with pepper. Sprinkle with chopped fresh parsley.

* / An olive spread, sometimes called black olive paste or cream, available at Italian markets and specialty foods stores. If unavailable, use pureed pitted brine-cured black olives.

MIDDLE EAST

VEGETABLE PLATTER WITH CANNELLINI "HUMMUS"

6 SERVINGS *Hummus, a dip/spread traditional in many Middle Eastern countries, is usually made with chickpeas (garbanzo beans), but we use white beans here for a change of pace. It is delicious with steamed potatoes and artichokes as well as blanched broccoli, cauliflower, and green beans. Partner it with olives, pita bread, and stuffed grape leaves.*

HUMMUS

- 2 15-ounce cans cannellini (white kidney beans), rinsed, drained
- ½ cup fresh lemon juice
- ½ cup tahini* (sesame seed paste)
- 3 garlic cloves, minced
- 1½ teaspoons chili powder
- 2 tablespoons minced fresh thyme
- Fresh thyme leaves

VEGETABLES

- 1 pound baby red-skinned potatoes
- 2 large artichokes
- 3 lemon halves
- 1 pound broccoli, cut into florets
- 1 head cauliflower, cut into florets
- ¾ pound green beans, trimmed
- 2 bunches baby carrots, peeled
- Pita bread, cut into triangles

HUMMUS | Combine first 5 ingredients in processor; puree. If necessary, mix in enough water to thin to consistency of thick mayonnaise. Mix in 2 tablespoons minced thyme. Season with salt and pepper. Transfer to bowl. Sprinkle with fresh thyme leaves. **DO AHEAD:** Can be made 1 day ahead. Cover and chill.

VEGETABLES | Steam potatoes until just tender, about 25 minutes. Transfer to bowl. Cut off stems of artichokes and rub cut

surface with cut side of lemon. Cut artichokes lengthwise into quarters and rub cut surfaces with lemon. Cut out choke and rub with lemon. Bring large pot of salted water to boil. Add 1 remaining lemon half and artichokes. Cover and boil until a leaf pulls off easily, about 35 minutes. Drain and cool.

Cook broccoli and cauliflower in large saucepan of boiling salted water until just tender, about 5 minutes. Using slotted spoon, transfer to bowl of cold water. Add green beans to same boiling water and cook until just tender, about 4 minutes. Drain. Rinse with cold water to stop cooking. Drain. **DO AHEAD:** Can be prepared 1 day ahead. Wrap vegetables tightly and refrigerate.

Arrange all vegetables on large platter. Serve with hummus and pita bread. **/ Available at Middle Eastern and natural foods stores and some supermarkets.*

U . S . A .

GRILLED OYSTERS AND CLAMS WITH LIME BUTTER

6 SERVINGS

- 1 cup (2 sticks) butter
- 2 tablespoons fresh lime juice
- 2 tablespoons grated lime peel
- 18 fresh oysters in shells, scrubbed
- 18 fresh clams in shells, scrubbed

Melt butter in heavy small saucepan over low heat. Whisk in lime juice and lime peel. Season with salt and pepper. **DO AHEAD:** Can be prepared 1 day ahead. Cover and refrigerate. Before using, melt over low heat, whisking constantly.

Preheat barbecue (medium-high heat). Place shellfish on barbecue and grill until shells open, turning occasionally, about 5 minutes (discard any that do not open). Transfer oysters and clams to platter. Drizzle with lime butter.

FRANCE

MUSSELS WITH SHALLOTS AND THYME

6 SERVINGS

- 3 tablespoons extra-virgin olive oil
- 6 shallots, finely chopped
- 8 fresh thyme sprigs
- 2 bay leaves
- 1 cup dry white wine
- 1 cup bottled clam juice
- ¼ cup whipping cream
- 2 pounds mussels, scrubbed, debearded

Heat oil in large skillet over medium heat. Add shallots; sauté until softened, about 10 minutes. Add thyme, bay leaves, wine, clam juice, and cream; bring to boil. Reduce heat; simmer until mixture is reduced to 1 cup, about 10 minutes. Add mussels, cover, and simmer until mussels open, about 7 minutes; discard any mussels that do not open. Using tongs, divide mussels among bowls. Season broth with salt and pepper. Ladle broth over mussels.

INDIA

VEGETABLE PATTIES

MAKES ABOUT 12

- 1¼ cups fresh corn kernels or frozen, thawed
- 1 medium carrot, grated
- 1 medium russet potato, peeled, grated
- ½ medium onion, finely chopped
- ½ cup shredded fresh spinach leaves
- 6 tablespoons all-purpose flour
- ¼ cup frozen peas, thawed
- ¼ cup finely chopped fresh cilantro
- 1 jalapeño chile, seeded, minced
- 2 teaspoons minced garlic
- 1 teaspoon minced fresh ginger
- 1 teaspoon ground cumin
- 1 large egg, beaten to blend
- 1 tablespoon (or more) vegetable oil
- Plain yogurt
- Purchased Major Grey chutney

Mix first 12 ingredients in large bowl to blend. Season to taste with salt and pepper. Stir in egg. Form 3 tablespoons of mixture into 3-inch-diameter patty. Place on large baking sheet. Repeat with remaining mixture. Refrigerate until firm, about 1 hour.

Heat 1 tablespoon oil in heavy large nonstick skillet over medium heat. Cook vegetable patties in batches until golden, adding more oil as necessary, about 4 minutes per side. Serve with yogurt and chutney.

FRANCE

VERY SPECIAL CHAMPAGNE COCKTAIL

8 SERVINGS

- 2 ½-pint baskets fresh raspberries
- 2 tablespoons sugar
- ½ cup plus 2 tablespoons raspberry liqueur
- ¼ cup Cognac or other brandy
- 8 sugar cubes
- 1 750-ml bottle chilled brut Champagne
- Fresh raspberries
- Lemon peel strips

Combine 2 baskets raspberries and 2 tablespoons sugar in medium bowl. Mash berries lightly with fork. Let stand 15 minutes. Mix in liqueur and brandy. Pour into jar. Cover and let stand in dark cupboard 3 days. Strain raspberry mixture, pressing on solids with spoon to extract as much liquid as possible. **DO AHEAD:** Can be made 1 month ahead. Cover and chill.

Place 1 sugar cube in each of eight 6-ounce Champagne flutes. Pour 2 tablespoons raspberry mixture over each sugar cube. Pour Champagne over to fill glasses. Garnish each with raspberries and lemon peel.

ENGLAND

VICTORIAN “EGGNOG”

6 SERVINGS

The English used to call this version of the classic Christmas drink sack posset. “Sack” referred to wines imported from Spain. “Posset”— from the Middle English poshet (of uncertain meaning)— is a hot drink made of sweetened, special milk and ale or wine.

- 2 cups whipping cream
- 1 cup half-and-half
- 6 large egg yolks
- ½ cup sugar
- 1 teaspoon ground nutmeg
- 6 tablespoons dry sherry
- Additional ground nutmeg

Bring cream and half-and-half to simmer in large saucepan. Whisk yolks and sugar in large bowl to blend. Gradually whisk hot cream mixture into yolk mixture. Return mixture to same saucepan. Stir over medium-low heat until mixture thickens and leaves path on back of spoon when finger is drawn across, about 4 minutes (do not boil). Strain into bowl. Stir in nutmeg. Cool slightly. **DO AHEAD:** Can be made 1 day ahead. Cover and chill. If desired, rewarm over low heat, stirring occasionally, before continuing. Divide warm or cold mixture among 6 cups or glasses. Stir 1 tablespoon sherry into each. Sprinkle additional nutmeg over each and serve.

SALSA VERDE

MOROCCO

MINT TEA

6 SERVINGS

In Morocco, this is usually prepared in a special teapot. After the tea brews a bit, some is poured back and forth between the pot and an ornate tea glass, a procedure that is said to improve the brewing process. When ready, the tea is poured from a height of one to two feet into the small glasses.

- 4 tea bags of green tea
- 1 cup packed fresh mint leaves
- ¼ cup sugar
- 3 cups boiling water

Place tea bags, fresh mint leaves, and sugar in teapot. Pour 3 cups boiling water over and stir to dissolve sugar. Let steep 4 minutes and serve.

FRANCE

DELUXE KIR ROYALE

4 SERVINGS

- 1¼ cups frozen unsweetened blackberries (about 5 ounces), thawed
- 4 tablespoons crème de cassis (preferably imported)
- 1 750-ml bottle chilled Champagne or other sparkling wine

Puree berries in processor. Press puree through sieve into small bowl; discard seeds. Spoon 3 tablespoons berry puree and 1 tablespoon crème de cassis into each of 4 Champagne flutes. Fill each flute with Champagne and serve.

IRELAND

IRISH COFFEE

4 SERVINGS

- ½ cup chilled whipping cream
- 2 tablespoons Cointreau or other orange liqueur
- 1 tablespoon powdered sugar
- ½ cup Irish cream liqueur
- ¼ cup Irish whiskey
- ¼ cup brandy
- 3 cups strong hot coffee
- 1 teaspoon grated orange peel

Combine cream, Cointreau, and powdered sugar in medium bowl. Beat until medium-firm peaks form. **DO AHEAD:** Can be made 4 hours ahead. Cover and refrigerate.

Pour 2 tablespoons Irish cream liqueur, 1 tablespoon whiskey, and 1 tablespoon brandy into each of four 8- to 10-ounce coffee mugs. Pour hot coffee over. Top each with dollop of whipped cream. Sprinkle with grated orange peel and serve immediately.

CHINA

HOT AND SOUR SOUP WITH GINGER

4 SERVINGS

- 4 cups canned low-salt chicken broth
- 1½ ounces dried shiitake mushrooms
- 5 tablespoons rice vinegar
- 2 tablespoons cornstarch
- 1½ tablespoons Oriental sesame oil
- 3 tablespoons minced peeled fresh ginger
- 1 10.5-ounce package extra-firm or firm tofu, cut into ¼-inch dice
- 1 ounce bean thread noodles* or angel hair pasta, broken in half
- 1 tablespoon soy sauce
- ½ teaspoon dried crushed red pepper
- Pinch of sugar

Combine broth and mushrooms in bowl. Let stand until mushrooms soften, about 20 minutes. Remove mushrooms from broth and squeeze dry over bowl with broth; reserve broth. Discard mushroom stems; thinly slice caps. Combine vinegar and cornstarch in small bowl; stir to blend.

Heat oil in large saucepan over high heat. Add ginger; sauté 30 seconds. Pour in reserved broth, leaving behind any sediment. Bring to boil. Add tofu, noodles, soy sauce, red pepper, sugar, and mushrooms. Reduce heat to medium-low, cover, and simmer 5 minutes. Add cornstarch mixture; stir until slightly thickened, about 1 minute.

*/ Clear dried noodles also known as cellophane or transparent noodles. Available at Asian markets and in the Asian section of some supermarkets.

MEXICO

CILANTRO-LIME SOUP

4 SERVINGS

- 2 tablespoons olive oil
- 1 onion, chopped
- 2 garlic cloves, minced
- 1 tablespoon chili powder
- 2 skinless boneless chicken breast halves, cut into ¾-inch pieces
- 5 cups canned low-salt chicken broth
- 1 cup fresh or frozen corn kernels
- 1 cup chopped seeded tomatoes
- ½ bunch fresh cilantro sprigs, tied together with kitchen string
- ¼ cup chopped fresh cilantro
- ¼ cup fresh lime juice
- Sour cream

Heat oil in heavy large saucepan over medium-high heat. Add onion and garlic; sauté until slightly softened, about 3 minutes. Add chili powder; stir 1 minute. Add chicken; stir 2 minutes. Add broth, corn, tomatoes, and 1/2 bunch cilantro sprigs to saucepan; bring to boil. Reduce heat and simmer until chicken is cooked through, about 10 minutes. Discard cilantro sprigs.

DO AHEAD: Can be made 1 day ahead. Chill. Bring to simmer before continuing.

Add chopped cilantro and lime juice to soup. Season with salt and pepper. Garnish with sour cream.

INDIA

LEMON SOUP WITH GARBANZO BEANS

4 SERVINGS *This light soup makes a lovely first course.*

- 6 cups canned chicken broth
- 1 15- to 16-ounce can garbanzo beans (chickpeas), rinsed, drained
- 6 garlic cloves, chopped
- 1½ teaspoons ground turmeric
- ¼ teaspoon cumin seeds
- 2 large eggs
- ¼ cup fresh lemon juice
- Pinch of cayenne pepper
- 2 tablespoons chopped fresh mint

Combine broth, garbanzo beans, garlic, turmeric, and cumin seeds in large saucepan; bring to boil. Reduce heat and simmer soup 15 minutes. Whisk eggs and lemon juice in medium bowl until well blended. Gradually whisk 2 cups hot soup into egg mixture. Return egg mixture to saucepan; stir over medium-low heat until heated through, about 5 minutes (do not boil). Add cayenne pepper. Season with salt. Ladle soup into bowls. Sprinkle with mint and serve.

GREECE

LEMON CHICKEN SOUP

4 MAIN-COURSE SERVINGS

- 9 cups canned low-salt chicken broth
- 3 celery stalks, chopped
- 2 large carrots, peeled, chopped
- 1 large onion, chopped
- ¾ cup long-grain white rice
- 1½ pounds skinless boneless chicken thighs, cut into bite-size pieces
- 3 large eggs, beaten to blend
- ½ cup fresh lemon juice

Bring broth, celery, carrots, and onion to boil in large pot. Add rice to soup and simmer until tender, about 30 minutes. Add chicken to soup and simmer until cooked through, about 10 minutes. Beat eggs and lemon juice in small bowl until blended. Gradually add egg mixture to soup, stirring constantly until mixture forms ribbons. Simmer until flavors blend, about 3 minutes. Season soup to taste with salt and pepper.

HOLLAND

DUTCH FARMER'S CHEESE SOUP

6 SERVINGS *A crouton topped with melted Gouda cheese is the delicious accent to an appealing meatless soup made of potatoes, cauliflower, carrots, and onion.*

- ¼ cup (1/2 stick) butter
- 1½ pounds russet potatoes, peeled, diced
- 1 1½-pound cauliflower, trimmed, cut into florets
- 1 pound carrots, peeled, sliced
- 1 large onion, chopped
- 4 cups (or more) canned vegetable broth
- 6 1-inch-thick French bread slices
- 12 ounces Gouda cheese, wax removed, cheese sliced

Melt butter in heavy large Dutch oven over medium-high heat. Add potatoes, cauliflower, carrots, and onion; sauté until onion is golden brown, about 7 minutes. Add 4 cups broth; bring to boil. Reduce heat; simmer until vegetables are tender, adding more broth if soup is too thick, about 30 minutes. Season to taste with salt and pepper.

DO AHEAD: Can be prepared 1 day ahead. Cover and refrigerate. Bring to simmer before continuing. Preheat broiler. Transfer soup to large broilerproof bowl or individual broilerproof soup bowls. Arrange bread

slices atop soup. Place cheese slices over, covering bread completely. Broil 6 inches from heat source until cheese melts and is golden, watching closely to avoid burning, about 2 minutes. Serve immediately.

THAILAND

SPICY CURRY NOODLE SOUP WITH CHICKEN AND SWEET POTATO

6 SERVINGS

- 2 tablespoons vegetable oil
- 3 tablespoons chopped shallots
- 3 garlic cloves, chopped
- 2 tablespoons minced lemongrass* (from bottom 4 inches of about 3 stalks, tough outer leaves discarded)
- 2 tablespoons minced peeled fresh ginger
- 2 tablespoons Thai yellow curry paste*
- 2 tablespoons curry powder
- 1 teaspoon hot chili paste (such as sambal oelek)*
- 2 13.5- to 14-ounce cans unsweetened coconut milk,* divided
- 5 cups low-salt chicken broth
- 2½ tablespoons fish sauce (such as nam pla or nuoc nam)*
- 2 teaspoons sugar
- 3 cups snow peas, trimmed
- 2 cups ½-inch cubes peeled red-skinned sweet potato (yam; from about 1 large)
- 1 pound dried rice vermicelli noodles or rice stick noodles*
- ¾ pound skinless boneless chicken thighs, thinly sliced
- ½ cup thinly sliced red onion
- ¼ cup thinly sliced green onions
- ¼ cup chopped fresh cilantro
- 3 red Thai bird chiles or 2 red jalapeño chiles, thinly sliced

with seeds

1 lime, cut into 6 wedges

Heat oil in heavy large saucepan over medium heat. Add next 4 ingredients; stir until fragrant, about 1 minute. Reduce heat to medium-low. Stir in curry paste, curry powder, and chili paste. Add ½ cup coconut milk (scooped from thick liquid at top of can). Stir until thick and fragrant, about 2 minutes. Add remaining coconut milk, broth, fish sauce, and sugar; bring broth to boil. Keep warm. **DO AHEAD:** Can be made 1 day ahead. Refrigerate until cold, then cover and keep chilled.

Cook snow peas in large pot of boiling salted water until bright green, about 20 seconds. Using strainer, remove peas from pot; rinse under cold water to cool. Place peas in medium bowl. Bring water in same pot back to boil. Add sweet potato and cook until tender, about 7 minutes. Using strainer, remove sweet potato from pot and rinse under cold water to cool. Place in small bowl.

Bring water in same pot back to boil and cook noodles until just tender but still firm to bite, about 6 minutes. Drain; rinse under cold water to cool. Transfer to microwave-safe bowl. **DO AHEAD:** Can be made 1 hour ahead. Let stand at room temperature. Bring broth to simmer. Add chicken; simmer until chicken is cooked through, about 10 minutes.

Add sweet potato; stir to heat through, about 1 minute. Heat noodles in microwave in 30-second intervals to rewarm. Cut noodles with scissors if too long. Divide noodles among bowls. Divide snow peas and hot soup among bowls. Scatter red onion, green onions, cilantro, and chiles over soup. Garnish with lime wedges and serve.

*/ Available at some supermarkets, at specialty foods stores and Asian markets, and online from adrianascaravan.com.

STARTERS SALADS

GREECE

PASTA SALAD WITH SHRIMP AND OLIVES

4 SERVINGS For a nice picnic, pack up this salad (chill it well first), some bread, and wine.

- ¾ pound tomatoes, chopped
- 1 large red bell pepper, seeded, chopped
- ¼ pound feta cheese, crumbled
- ½ cup olive oil
- ½ cup chopped pitted black olives (preferably brine-cured)
- ¼ cup fresh lemon juice
- 2 tablespoons dry vermouth or dry white wine
- 1 tablespoon dried thyme
- 6 green onions, chopped
- 3 large garlic cloves, chopped
- ¾ pound linguine, freshly cooked
- ¾ pound cooked bay shrimp

Mix first 10 ingredients in large bowl. Add linguine and shrimp and toss to blend. Season salad to taste with salt and pepper.

DO AHEAD: Can be prepared 30 minutes ahead. Let stand at room temperature.

ASIA

SESAME BROCCOLI SALAD

4 SERVINGS An easy side dish with a bit of Asian flavor.

- 2 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 2 tablespoons Oriental sesame oil
- 2 tablespoons honey
- 12 cups broccoli florets (from 2 large bunches)
- 1/2 cup sesame seeds

Whisk soy sauce, vinegar, oil, and honey in large bowl until blended. Season to taste with salt and pepper. Steam broccoli florets until crisp-tender, about 5 minutes. Cool. Stir sesame seeds in heavy large skillet over medium heat until golden, about 5 minutes. Transfer to small bowl; cool.

Mix broccoli and half of sesame seeds into dressing. Let marinate at room temperature at least 30 minutes or up to 2 hours, tossing occasionally. Transfer broccoli to platter. Pour dressing over. Sprinkle with remaining sesame seeds.

INDIA

POTATO, CUCUMBER, AND TOMATO RAITA

6 SERVINGS Raita is a yogurt salad, an integral—and cool—part of an Indian meal. It can be prepared with raw and/or cooked vegetables (we use both here) or with fruit.

- 4 large red-skinned potatoes, peeled, cut into ½-inch cubes
- 2 tablespoons vegetable oil
- 1 large onion, finely chopped
- 2 jalapeño chiles, seeded, chopped
- 1 tablespoon mustard seeds
- 1 tablespoon cumin seeds
- 3 cups low-fat (do not use nonfat) plain yogurt
- 1 English hothouse cucumber, cut into ½-inch cubes
- 3 large tomatoes, seeded, cut into ½-inch pieces
- Fresh cilantro leaves

Cook potatoes in large pot of boiling salted water until just tender, about 8 minutes. Drain potatoes well. Transfer potatoes to large bowl and cool.

Heat vegetable oil in heavy medium skillet over high heat. Add chopped onion and stir until beginning to brown, about 4 minutes. Add chopped jalapeño chiles and stir until beginning to soften, about 1 minute. Add mustard seeds and cumin seeds and stir until aromatic, about 30 seconds. Immediately pour onion mixture over potatoes and stir to coat. Mix in low-fat yogurt, cucumber, and tomatoes. Season raita to taste with salt and pepper. Cover tightly and refrigerate until well chilled, at least 2 hours. **DO AHEAD:** Raita can be prepared up to 6 hours ahead. Keep refrigerated.

Garnish raita with fresh cilantro leaves and serve.

MEXICO

JICAMA AND PINEAPPLE SALAD WITH CILANTRO VINAIGRETTE

4 SERVINGS *Chopped cilantro in the dressing and whole leaves mixed with the spinach add a double dose of cilantro flavor to this salad.*

- ½ cup vegetable oil
- 3 tablespoons white wine vinegar
- 1 tablespoon minced shallot
- ¼ cup chopped fresh cilantro
- ¼ teaspoon ground cumin
- 1 6-ounce package baby spinach, stems trimmed
- 1 small jicama, peeled, cut into 3-inch-long matchstick-size strips
- 1 cup cubed fresh pineapple
- ½ cup cilantro leaves

Whisk first 5 ingredients in small bowl to blend. Season with salt and pepper. Combine all remaining ingredients in large bowl. Toss with enough dressing to coat. Divide salad among 4 plates.

MEDITERRANEAN

LENTIL, GARBANZO BEAN, AND TOMATO SALAD

4 SERVINGS

- 2½ cups water
- 1 cup lentils
- 2 large carrots, peeled, diced
- 1 bay leaf
- 1 15- to 16-ounce can garbanzo beans (chickpeas), rinsed, drained
- ½ basket cherry tomatoes, halved
- 1 cup chopped fresh parsley
- 5 green onions, chopped
- 4½ tablespoons olive oil
- 2 tablespoons plus 1 teaspoon fresh lemon juice

Combine 2½ cups water, lentils, diced carrots, and bay leaf in heavy medium saucepan. Bring to boil. Reduce heat, cover, and simmer until lentils are just tender, about 25 minutes. Drain; transfer to large bowl. Cool.

Mix all remaining ingredients into lentils. Season to taste with salt and pepper.

DO AHEAD: Can be prepared 4 hours ahead. Cover and refrigerate.

CHINA

CHINESE NOODLE AND CHICKEN SALAD

20 SERVINGS *Store-bought roasted chicken makes this rendition of a popular salad a snap to prepare. It's made spicy by combining chiles with linguine, green onions, snow peas, cilantro, and a peanut dressing.*

SALAD

- 2 pounds linguine
- ¼ cup Oriental sesame oil
- 2 2½-pound roasted chickens, skinned, boned, shredded
- 4 bunches green onions, sliced
- 2 bunches fresh cilantro, chopped
- 4 jalapeño chiles, seeded, deveined, minced
- 1¼ pounds snow peas, stringed, thinly sliced lengthwise

DRESSING

- 1 cup soy sauce
- ½ cup creamy peanut butter (do not use old-fashioned style or freshly ground)
- ½ cup rice vinegar
- ½ cup Oriental sesame oil
- 2 tablespoons sugar
- Napa cabbage leaves

SALAD | Cook linguine in large pot of boiling salted water until just tender but still firm to bite. Drain. Rinse with cold water to cool; drain well. Transfer to large bowl. Add sesame oil; toss to blend. Mix in chicken, onions, cilantro, and chiles.

Cook snow peas in medium saucepan of boiling salted water until just crisp-tender, about 1 minute. Drain. Rinse with cold water to cool; drain well. Mix into salad.

DRESSING | Combine soy sauce, peanut butter, vinegar, sesame oil, and sugar in

processor; blend until smooth.

Pour dressing over salad and mix with hands to blend well. **DO AHEAD:** Can be prepared 1 day ahead. Cover and refrigerate.

Line large platter with Napa cabbage leaves. Mound salad over and serve.

HUNGARY

KOHLRABI COLESLAW WITH PAPRIKA DRESSING

4 SERVINGS

- 3 tablespoons white wine vinegar
- 1 tablespoon sweet Hungarian paprika
- ½ cup olive oil
- 2 teaspoons purchased cream-style white horseradish
- ½ teaspoon sugar
- 2 large kohlrabi (leafy tops reserved), trimmed, peeled, cut into large pieces
- 1 large carrot, peeled, cut into 2-inch lengths

Combine vinegar and paprika in bowl. Whisk in oil. Mix in horseradish and sugar. Season with salt and pepper. Using medium shredding disk, shred kohlrabi and carrot in processor. Transfer vegetables to bowl. Thinly slice enough kohlrabi leaves to make 1 cup; add to bowl. Toss with dressing. Let stand at least 30 minutes before serving.

U.S.A.

CHICKEN SALAD WITH GREENS, ROASTED POTATOES, AND SHALLOTS

4 SERVINGS *Skinless, boneless chicken breasts and mixed baby greens—the kind sold pre-washed and ready to eat—have become indispensable to the modern, health-conscious cook on the go. Here they're paired in a salad that's sure to please. (You could also pick up roasted chicken breasts at a local take-out shop if you're really in a rush.)*

ROASTED VEGETABLES

- 2 large russet potatoes, cut into ½-inch cubes**
- 8 large shallots, cut lengthwise into ¼-inch-thick slices**
- 3 tablespoons olive oil**

CHICKEN AND SALAD

- 12 cups mixed baby greens (about 8 ounces)**
- ½ cup all-purpose flour**
- 4 skinless boneless chicken breast halves**
- 1 tablespoon olive oil**
Shallot and

ROASTED VEGETABLES | Preheat oven to 450°F. Combine all ingredients in baking pan. Season with salt and pepper. Stir to coat. Bake until golden and cooked through, stirring occasionally, about 30 minutes.

CHICKEN AND SALAD | Place greens in large bowl and chill. Place flour in shallow dish. Season with salt and pepper. Coat chicken with flour. Heat oil in heavy large skillet over medium-high heat. Add chicken and cook until cooked through, about 4 minutes per side. Transfer to work surface. Add roasted vegetables to greens.

Add ¼ cup vinaigrette and toss to coat.

Divide among plates. Slice chicken on diagonal. Fan chicken atop greens. Drizzle with remaining vinaigrette and serve.

SHALLOT AND MUSTARD VINAIGRETTE

MAKES ABOUT 1/2 CUP

- 1 large shallot, minced**
- 1 tablespoon Dijon mustard**
- 2 tablespoons balsamic vinegar**
- ¼ cup plus 2 tablespoons olive oil**
- 1½ tablespoons chopped fresh thyme or 1½ teaspoons dried**

Combine minced shallot and Dijon mustard in small bowl. Whisk in balsamic vinegar. Gradually whisk in olive oil. Add thyme. Season vinaigrette to taste with salt and pepper. **DO AHEAD:** Can be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before using.

MOROCCO

SPICY EGGPLANT, PEPPER, AND TOMATO SALAD

6 SERVINGS

- 1 1-pound eggplant, cut into ¾-inch pieces**
- 1 large red bell pepper**
- 1 large green bell pepper**
- 2 medium zucchini, cut into ¾-inch pieces**
- 1 cup water**
- ¼ cup olive oil**
- 2 garlic cloves, crushed**
- ½ teaspoon dried crushed red pepper**
- 2 large plum tomatoes, peeled, seeded, diced**
- 12 Kalamata olives or other black, brine-cured olives, pitted**
Warm pita bread, cut into triangles

Place eggplant in colander. Sprinkle with salt. Let stand 30 minutes to drain. Char bell peppers over gas flame or under broiler until blackened on all sides. Wrap in paper bag and let stand 15 minutes. Peel, seed, and stem peppers. Cut into ½-inch pieces. Pat eggplant dry. Combine eggplant, zucchini, water, oil, garlic, and dried red pepper in heavy medium saucepan. Bring to simmer over medium heat. Add tomatoes and cook until vegetables are almost tender, stirring occasionally, about 15 minutes. Stir in roasted bell peppers and simmer until vegetables are very tender and almost all liquid has evaporated, about 35 minutes. Stir olives into vegetable mixture. Season with salt and pepper. Cool to room temperature.

DO AHEAD: Can be made 2 days ahead; chill. Bring to room temperature before serving. Serve with pita bread.

GERMANY

ROAST BEEF SALAD WITH CABBAGE AND HORSE RADISH

2 MAIN-COURSE SERVINGS

- 3 tablespoons prepared white horseradish**
- 2 tablespoons plus 1 teaspoon balsamic vinegar**
- 2¼ teaspoons Dijon mustard**
- 6 tablespoons olive oil, divided**
- 4 cups finely shredded red cabbage**
- 6 ounces thinly sliced roast beef, cut crosswise into strips**
- 1 cup coarsely grated peeled celery root (celeriac)**
- ½ cup thinly sliced red onion**
- ½ cup crumbled Roquefort cheese**
Chopped fresh parsley

Whisk first 3 ingredients in small bowl to blend. Gradually whisk in 5 tablespoons olive oil.

Heat remaining 1 tablespoon oil in large nonstick skillet over medium-high heat. Add cabbage and sauté just until wilted, about 3 minutes. Transfer to large bowl; cool completely.

Mix roast beef, celery root, onion, cheese, and dressing into cabbage. Season with salt and pepper. Divide salad between 2 plates. Sprinkle with parsley.

FRANCE

SEA BASS, LANGUEDOC STYLE

2 SERVINGS The pink-skinned garlic from the village of Lautrec outside the city of Albi is highly regarded throughout France. The most pungent of all varieties, it is reputed to keep for a year from the time it is harvested. Garlic is shown off deliciously in this simple—and typical—main course.

- 4 tablespoons extra-virgin olive oil, divided
- 2 8-ounce sea bass fillets or tuna steaks (1 inch thick)
- 12 large garlic cloves, sliced
- 8 fresh thyme sprigs (left whole)
- 3 tablespoons fresh lemon juice
Chopped fresh chives or green onion tops

Heat 2 tablespoons oil in heavy large non-stick skillet over medium-high heat. Season fish with salt and pepper. Add to skillet and sauté until just cooked through, turning occasionally, about 8 minutes. Transfer fish to plates. Reduce heat to medium-low. Add remaining 2 tablespoons oil, garlic, and thyme and cook until garlic is golden brown, stirring occasionally, about 4 minutes. Add lemon juice and simmer until liquid thickens slightly, about 1 minute. Season to taste with salt. Spoon sauce, garlic, and thyme over fish. Sprinkle with chives and serve.

U.S.A.

SUPER-HOT SHRIMP CREOLE

4 SERVINGS Serve over rice—and keep a fire extinguisher nearby. Start with only 2 teaspoons Cajun seasoning and ½ teaspoon dried crushed red pepper flakes; then adjust as the mixture cooks.

- 2 tablespoons vegetable oil
- 6 ounces fresh mushrooms, chopped (about 2 cups)
- 1 medium onion, chopped
- 1 green bell pepper, chopped
- 8 large garlic cloves, chopped
- 2 teaspoons to 2 tablespoons Cajun (Creole) seasoning for seafood
- ½ to 1½ teaspoons dried crushed red pepper
- 1 28-ounce can crushed tomatoes with added puree
- 1 14½-ounce can stewed tomatoes (preferably Cajun style)
- 1 pound uncooked shrimp, shelled, deveined

Heat oil in heavy large skillet over medium heat. Add mushrooms, onion, green pepper, and garlic and sauté until onion is translucent, about 5 minutes. Add Cajun seasoning and crushed red pepper and stir 1 minute. Mix in crushed tomatoes and stewed tomatoes with their juices; simmer until sauce is thick, stirring occasionally, about 15 minutes. Add shrimp and simmer until just cooked through, about 5 minutes.

INDONESIA

CLAMS IN SPICY COCONUT-LIME BROTH

4 SERVINGS Complement this fragrant dish with Asian noodles or steamed rice.

- 1 tablespoon vegetable oil
- 5 large shallots, chopped
- 1 tablespoon chopped peeled fresh ginger
- 1 teaspoon ground turmeric
- ¼ teaspoon cumin seeds
- 2 pounds littleneck clams, scrubbed
- 1½ cups bottled clam juice
- 1 cup canned unsweetened coconut milk*
- 1 cup diced canned tomatoes with juices
- 1 jalapeño chile, seeded, chopped
- 1 teaspoon grated lime peel
- 3 tablespoons fresh lime juice
- 2 green onions, sliced

Heat 1 tablespoon vegetable oil in large Dutch oven over medium heat. Add chopped shallots and sauté until tender, about 3 minutes. Add 1 tablespoon ginger, 1 teaspoon turmeric, and ¼ teaspoon cumin and stir 1 minute. Add clams, clam juice, coconut milk, tomatoes with their juices, jalapeño, and lime peel and bring to boil. Cover and cook until clams open, about 7 minutes (discard any that do not open). Stir in lime juice. Season to taste with salt and pepper. Transfer clams and sauce to bowl; sprinkle with green onions and serve.

* / Coconut milk is available at Indian, Southeast Asian, and Latin American markets and many supermarkets.

MEXICO

GRILLED SPICED SEA BASS WITH FRESH MANGO SALSA

6 SERVING Mango, red onion, jalapeños, and cilantro combine to make a zippy complement to grilled sea bass.

SALSA

- 2 mangoes, peeled, pitted, chopped
- 1 small red onion, chopped
- 1 cup chopped fresh cilantro (about 1 large bunch)
- 2 green jalapeño chiles, seeded, minced
- ¼ cup fresh lime juice
- 2 tablespoons olive oil

FISH

- 6 6-ounce sea bass fillets (about 1 inch thick)
- Olive oil
- Fresh lime juice
- Chili powder

SALSA | Combine all ingredients in bowl. Season with salt and pepper.

FISH | Place fish in single layer in baking dish. Brush both sides with oil and lime juice. Sprinkle with chili powder. **DO AHEAD:** Fish and salsa can be prepared 4 hours ahead. Cover separately and chill.

Prepare barbecue (medium-high heat) or preheat broiler. Sprinkle fish with salt and grill or broil until just cooked through, about 4 minutes per side. Transfer to plates. Serve with salsa.

JAPAN

TERIYAKI SALMON WITH BOK CHOY AND BABY CORN

6 SERVINGS Lemongrass and ginger bring new depth to the delicious glaze on the fish.

- 1 cup sake
- ¾ cup soy sauce
- ¼ cup sugar
- 5 quarter-size slices fresh ginger
- 2 lemongrass stalks, sliced, or peel from ½ lemon, cut into ½-inch-wide strips
- 6 6-ounce salmon fillets
- 2 tablespoons vegetable oil
- 4 quarter-size slices fresh ginger, peeled, minced
- 1 2-pound head bok choy, cut into ¾-inch-thick slices, white and green parts separated
- 1 15-ounce can baby corn, drained, halved lengthwise
- ½ cup thinly sliced fresh basil

Combine sake, soy sauce, sugar, ginger slices, and lemongrass in heavy small saucepan. Bring to simmer, stirring to dissolve sugar. Simmer teriyaki glaze 10 minutes to blend flavors. **DO AHEAD** Can be prepared 1 day ahead. Cover and store at room temperature. Strain.

Preheat broiler. Arrange salmon skin side down on broiler pan. Reserve 3 tablespoons teriyaki glaze for vegetables. Brush salmon generously with some of remaining glaze. Broil without turning until cooked through, about 8 minutes, brushing with glaze every 2 minutes.

Meanwhile, heat 2 tablespoons vegetable oil in heavy large skillet over high heat. Add minced ginger and stir-fry until aromatic, about 30 seconds. Add white part of bok choy and stir-fry until beginning to

soften, about 3 minutes. Add green part of bok choy and baby corn and sprinkle with salt. Stir-fry until bok choy is wilted and corn is heated through, about 2 minutes. Add sliced fresh basil and reserved 3 tablespoons teriyaki glaze and stir to coat. Place salmon on plates. Spoon vegetables alongside and serve.

MIDDLE EAST

BAKED WHITEFISH WITH TOMATOES AND GARLIC

MAKES ABOUT 2 CUPS

- 1 large bunch cilantro, chopped
- 3 large garlic cloves, chopped
- 3 tomatoes, sliced
- 4 5- to 6-ounce whitefish or sea bass fillets
- ¼ cup olive oil
- 1 tablespoon paprika
- 1 teaspoon instant chicken bouillon granules
- ½ teaspoon ground cumin
- ½ teaspoon ground turmeric
- ½ teaspoon ground pepper
- 3 cups (about) water

Spread cilantro evenly over bottom of heavy Dutch oven. Sprinkle with garlic; arrange tomatoes over. Set fish atop tomatoes. Whisk oil, paprika, bouillon granules, cumin, turmeric, and pepper to blend in small bowl. Pour over fish. Add enough water to pot to reach bottom of fish. Bring water to boil over high heat. Cover pot, reduce heat to medium-low, and simmer until fish is just cooked through, about 10 minutes.

Using large spatula, transfer fish and vegetables to platter. Spoon some cooking liquid over and serve.

MAIN COURSES CHICKEN

SRI LANKA

CHICKEN CURRY

6 SERVINGS

- ¾ cup chopped onion
- 5 large garlic cloves
- 2 tablespoons chopped peeled fresh ginger
- 1 tablespoon curry powder
- 1 tablespoon ground cinnamon
- ¾ teaspoon dried crushed red pepper
- ½ cup chopped fresh cilantro, divided
- 12 chicken thighs
- 2 tablespoons vegetable oil
- 2 cups canned unsweetened coconut milk*
- 1 cup canned chicken broth
- ½ teaspoon turmeric
- Freshly cooked rice

Blend first 6 ingredients and ¼ cup cilantro in processor to paste, stopping frequently to scrape down sides of bowl. Rub paste over chicken. Heat oil in heavy large skillet over medium-high heat. Add chicken and brown on all sides, about 6 minutes. Add coconut milk, broth, and turmeric. Reduce heat, cover, and simmer until chicken is cooked through, turning once, about 30 minutes. Transfer chicken to plate. Boil liquid in skillet until reduced to sauce consistency, about 4 minutes. Season with salt. Return chicken to skillet, heat through. Sprinkle with remaining ¼ cup cilantro. Serve over rice. * / Available in the Asian foods section of many supermarkets and at Asian markets.

ASIA

GARLIC CHICKEN

4 SERVINGS

- ½ cup distilled white vinegar
- ½ cup canned low-salt chicken broth
- 10 large garlic cloves, chopped
- 2½ tablespoons soy sauce
- ¼ teaspoon ground pepper
- 4 skinless boneless chicken breast halves
- 2 teaspoons onion-herb seasoning mix (such as Mrs. Dash)
- 1 tablespoon Oriental sesame oil
- 3 large bay leaves
- Cooked white rice

Whisk vinegar, chicken broth, garlic, soy sauce, and pepper in small bowl to blend. Season chicken breast halves on both sides with seasoning mix. Heat oil in heavy large skillet over medium-high heat. Add chicken and sauté until golden, about 4 minutes per side. Pour vinegar mixture over chicken. Add bay leaves. Reduce heat to low, cover skillet, and simmer until chicken is just cooked through, about 10 minutes. Using tongs, transfer chicken to plate. Boil pan juices 2 minutes. Season to taste with salt. Spoon over chicken, discarding bay leaves. Serve with rice.

FRANCE

PROVENÇAL SAUTÉED CHICKEN

4 SERVINGS

- 1 **4½-pound chicken, cut into 8 pieces**
- 3 **tablespoons olive oil**
- 1 **cup chopped salt pork (about 2½ ounces)**
- 1 **cup chopped onion**
- 1 **28-ounce can diced peeled tomatoes with juices**
- 1 **14½-ounce can low-salt chicken broth**
- ¾ **cup dry white wine**
- 6 **fresh thyme sprigs or 1 tablespoon dried**
- 3 **large garlic cloves, minced**
- 2 **bay leaves**
- 1 **cup drained Niçoise olives**
- ½ **cup sliced fresh basil**

Season chicken with salt and pepper. Heat oil in heavy large Dutch oven over medium-high heat. Working in batches, add chicken and brown on all sides, about 5 minutes per batch. Transfer chicken to plate. Pour off all but 2 tablespoons fat from Dutch oven. Add salt pork; sauté until golden, about 5 minutes. Add onion and sauté until almost tender and golden, about 6 minutes. Add tomatoes with their juices, broth, wine, thyme, garlic, and bay leaves and bring to boil. Return chicken to Dutch oven. Cover and simmer until chicken is cooked through, about 20 minutes.

Transfer chicken to large bowl. Add olives to Dutch oven and boil until mixture is reduced to 3 cups, about 25 minutes. Mix in basil. Return chicken to Dutch oven and stir until heated through, about 3 minutes. Transfer chicken to shallow serving bowl. Spoon sauce over and serve.

ITALY

CHICKEN CACCIATORE

4 SERVINGS

- 1 **3½-pound chicken, cut into 6 pieces**
- ½ **cup all-purpose flour**
- 6 **tablespoons olive oil, divided**
- ¾ **pound mushrooms, halved**
- 2 **green bell peppers, diced**
- 1 **onion, chopped**
- 4 **garlic cloves, chopped**
- 1 **teaspoon (generous) dried oregano**
- 1 **cup purchased marinara sauce**
- ¾ **cup canned low-salt chicken broth**
- ½ **cup dry Marsala**
- 3 **tablespoons drained capers**
- Grated Parmesan cheese (optional)**

Season chicken with salt and pepper. Place flour in plastic bag. Add chicken pieces and toss to coat completely.

Heat 3 tablespoons olive oil in heavy large skillet over medium-high heat. Add chicken pieces to skillet and sauté until brown, about 4 minutes per side. Transfer chicken to plate. Pour fat from skillet. Add remaining 3 tablespoons olive oil to skillet. Add halved mushrooms, diced green bell peppers, chopped onion, chopped garlic, and oregano and sauté until onion is tender, about 10 minutes. Mix in marinara sauce, chicken broth, Marsala, and capers. Return chicken pieces to skillet, spooning sauce over. Bring sauce to boil. Reduce heat to medium-low. Cover skillet and simmer until chicken is tender, about 20 minutes.

Using tongs, transfer chicken to large platter. Boil sauce until slightly thickened, about 5 minutes; spoon off fat. Spoon sauce over chicken. Serve, passing Parmesan separately, if desired.

JAMAICA

GUAVA-STUFFED CHICKEN WITH CARAMELIZED MANGO

6 SERVINGS *Guava and sautéed mango add subtle sweetness to this elegant dish. Pair it with a crisp, dry white wine with tropical fruit notes, like Pinot Gris.*

- ¾ **cup olive oil**
- ¼ **cup fresh lemon juice**
- 6 **garlic cloves, chopped**
- 3 **tablespoons chopped fresh parsley**
- 2 **tablespoons fresh thyme leaves**
- 6 **large skinless boneless chicken breast halves**
- 3 **ounces cream cheese, room temperature**
- 2 **tablespoons guava paste* (about 1½ ounces)**
- 2½ **ounces fresh spinach leaves, chopped (2 cups loosely packed)**
- 2 **tablespoons canola oil**
- ½ **cup dry white wine**
- ½ **cup low-salt chicken broth**
- 4 **tablespoons (½ stick) butter**
- 1 **large mango, halved, pitted, peeled, cut into ½-inch-thick slices**

Whisk first 5 ingredients in large bowl. Add chicken breasts; turn to coat. Cover chicken breasts and chill 3 to 4 hours, turning occasionally.

Whisk cream cheese and guava paste in medium bowl to blend. Stir in spinach. Cover and chill to firm slightly, at least 2 hours. Transfer to pastry bag.

Remove 1 chicken breast from marinade, scraping excess marinade back into bowl. Insert small sharp knife into 1 side of chicken breast, move knife in arc to create large pocket, keeping opening about 1½ inches long. Repeat with remaining chicken. Pipe filling through openings in chicken breasts to fill pockets. Close openings with metal

turkey pins or toothpicks. **DO AHEAD:** Can be made up to 4 hours ahead. Cover and chill.

Heat 1 tablespoon canola oil in each of 2 heavy large skillets over medium heat. Add 3 chicken breasts to each skillet. Cook chicken until brown, about 3 minutes per side. Transfer to plate. Transfer any juices from 1 skillet into second skillet. Add wine and broth to second skillet. Bring to boil. Add chicken breasts to wine mixture in skillet. Cover skillet; reduce heat to medium and simmer until chicken is cooked through, basting occasionally, about 10 minutes. Transfer chicken to work surface; let stand 10 minutes. Meanwhile, melt butter in another heavy large skillet over medium-high heat. Add mango slices and sauté until brown, about 2 minutes per side. Slice chicken diagonally into ½-inch-thick slices. Arrange chicken on platter. Boil juices in skillet until slightly thickened and sauce is reduced to ¾ cup, about 3 minutes. Drizzle sauce over chicken and surround with mango.

* / A firm block of concentrated fruit available at some supermarkets, at Latin markets, and at cubanfoodmarket.com.

CHINA

BEEF AND BROCCOLI STIR-FRY

4 SERVINGS

- ¼ cup soy sauce
 - ¼ cup dry sherry
 - 1 tablespoon honey
 - 1 tablespoon (packed) chopped garlic
 - 2 teaspoons grated orange peel
 - 1 pound flank steak, cut diagonally across grain into thin strips
 - 1 large head broccoli, cut into florets
 - 2 tablespoons vegetable oil
 - 1 tablespoon cornstarch
- Cooked white rice**

Whisk first 5 ingredients in large bowl. Add meat; toss to coat. Cover and refrigerate at least 1 hour and up to 4 hours.

Blanch broccoli in large pot of boiling salted water 2 minutes. Drain. Rinse under cold water; drain well.

Heat oil in heavy large wok or skillet over high heat. Drain meat well, reserving marinade. Add cornstarch to reserved marinade and mix until smooth; set aside. Add meat to wok and stir-fry until almost cooked through, about 2 minutes. Add broccoli and stir-fry until crisp-tender, about 2 minutes. Add reserved marinade mixture and boil until sauce thickens and coats meat and broccoli, stirring constantly, about 2 minutes. Season to taste with salt and pepper. Serve over rice.

MEXICO

SPICED BEEF WITH CHILES AND VEGETABLES

4 SERVINGS

- 1 tablespoon olive oil
- 1 pound ground beef
- 1 small onion, chopped
- 4 garlic cloves, minced
- 1 14¼-ounce can diced peeled tomatoes
- 12 ounces potatoes, peeled, diced
- 1 cup canned beef broth
- 1 large carrot, diced
- 2 serrano chiles or small jalapeño chiles, minced
- 2 teaspoons dried oregano
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- ½ teaspoon ground allspice

Heat oil in heavy large skillet over medium heat. Add beef, onion, and garlic and sauté until beef is cooked through, breaking up beef with back of spoon, about 10 minutes. Add remaining ingredients and bring to boil. Reduce heat, cover, and simmer until vegetables are tender, about 15 minutes. Uncover, increase heat, and cook until liquid thickens slightly, about 5 minutes.

ITALY

MARINATED FLANK STEAK

6 SERVINGS

- 4 large shallots, chopped
- 2 tablespoons olive oil
- 2 tablespoons fresh lemon juice
- 2 tablespoons dry red wine
- 1½ teaspoons dried thyme
- 1 1½-pound flank steak, trimmed

Whisk first 5 ingredients to blend in 13x9x2-inch glass dish; season with pepper. Add steak and turn to coat. Marinate steak up to 2 hours at room temperature or cover and refrigerate up to 1 day, turning steak occasionally. Preheat broiler. Remove steak from marinade. Broil steak to desired doneness, about 5 minutes per side for medium-rare. Transfer steak to platter.

FRANCE

BEEF BOURGUIGNON

8 SERVINGS

- 8 ounces bacon, coarsely chopped
- 3 pounds well-trimmed boneless beef chuck, cut into 1½-inch cubes (from 7-bone chuck roast)
- ¼ cup all-purpose flour
- 1¼ pounds boiling onions, peeled
- ¾ pound large carrots, cut into 1-inch pieces
- 12 large garlic cloves, peeled (left whole)
- 3 cups canned beef broth, divided
- ½ cup Cognac or brandy
- 2 750-ml bottles red Burgundy wine
- 1¼ pounds mushrooms
- ¼ cup chopped fresh thyme or
- 2 tablespoons dried
- 1 tablespoon dark brown sugar
- 1 tablespoon tomato paste

Preheat oven to 325°F. Sauté bacon in heavy large Dutch oven over high heat until brown and crisp, about 8 minutes. Using slotted spoon, transfer bacon to paper towels. Season beef generously with salt and pepper; coat with ¼ cup flour, using all of flour. Working in 3 batches, brown beef in same pot over high heat, about 5 minutes per batch. Transfer meat to large bowl. Add onions and carrots to same pot and sauté until light brown, about 6 minutes. Add garlic and sauté 1 minute. Transfer vegetables to bowl with beef.

Add 1 cup broth and Cognac to pot; boil until reduced to glaze, scraping up browned bits, about 8 minutes. Return meat and vegetables and their juices to pot. Add wine, mushrooms, thyme, sugar, tomato paste, and 2 cups broth. Bring to boil, stirring occasionally. Cover pot and place in oven. Cook until beef is tender, about 1 hour 20 minutes.

Ladle liquid from stew into large saucepan. Spoon off fat. Boil liquid until reduced to 2¼ cups, about 40 minutes. Season with salt and pepper. Pour liquid back over beef and vegetables. **DO AHEAD:** Can be prepared 1 day ahead. Cover and chill.

Rewarm over low heat before serving.

MAIN COURSES PORK

BURMA

COVER RECIPE

BURMESE RED PORK STEW

8 SERVINGS *John Gorham, chef at Tasty n Sons in Portland, OR, knew he'd scored when his friends raved about the soulful dish of meltingly tender spiced pork and briny pickled eggs he served them one night. "The next morning, I made a pot of rice and thought, Wow, this combination would be such a great breakfast." Indeed it is, no matter what time of day you eat it.*

PICKLED EGGS

- 1 cup soy sauce
- ¼ cup honey
- 1 whole star anise
- 5 large hard-boiled eggs, peeled

STEW

- ½ cup soy sauce
- 2 Tbsp. toasted sesame oil
- 2 Tbsp. chili oil
- 2 lb. pork shoulder (Boston butt), cut into 1"-1½" cubes
- 1 lb. fresh pork belly, skin removed, cut into 1"-1½" cubes
- 1 Tbsp. vegetable oil
- 8 garlic cloves, chopped
- ¼ cup finely chopped peeled fresh ginger
- 3 Tbsp. hot chili paste (such as sambal oelek)
- 1½ cups sugar
- Steamed white rice
- ¼ cup chopped scallions

INGREDIENT INFO: Look for chili oil and chili paste at better supermarkets and at Asian markets.

PICKLED EGGS Bring first 3 ingredients to a boil in a small saucepan, stirring to dissolve honey. Let cool. Place eggs in a jar or bowl. Pour soy brine over; add water just to cover eggs. Cover; chill overnight.

STEW Whisk soy sauce, sesame oil, and chili oil in a medium bowl. Add pork shoulder and belly; toss to coat. Cover and chill, tossing occasionally, at least 6 hours or overnight.

Preheat oven to 275°. Heat vegetable oil in a large ovenproof skillet. Drain pork, reserving marinade. Working in batches, cook pork, turning occasionally, until browned on all sides, about 4 minutes per batch. Transfer pork to a paper towel-lined baking sheet. Spoon fat from surface of juices in skillet and discard. Return pork and reserved marinade to pan. Add garlic, ginger, and chili paste; set aside.

Stir sugar and ¼ cup water in a medium saucepan over medium-low heat until sugar dissolves. Increase heat to medium-high and boil syrup, occasionally swirling and brushing down side of pan with a wet pastry brush (do not stir), until deep amber in color. Pour caramel over pork mixture. Add ½ cup water to saucepan; stir over medium heat to dissolve any remaining caramel. Pour caramel water into skillet with pork. Stir to blend. Cover tightly; bake, stirring every 30 minutes, until pork is very tender, about 1 hour 45 minutes.

Drain pickled eggs; halve or coarsely chop. Spoon steamed rice into bowls. Ladle stew over steamed rice

SIDES VEGETABLES

CHINA

CHILLED ASPARAGUS WITH SESAME VINAIGRETTE

8 SERVINGS

- 2 pounds asparagus, trimmed
- 2 tablespoons plus 2 teaspoons Oriental sesame oil
- 1 tablespoon plus 1 teaspoon rice vinegar
- 1 tablespoon plus 1 teaspoon soy sauce
- 1 teaspoon sugar
- Sesame seeds, toasted

Cook asparagus in large skillet of boiling salted water until just crisp-tender, about 4 minutes. Drain. Rinse with cold water and drain well. Pat dry with paper towels. Arrange on platter. Mix sesame oil, rice vinegar, soy sauce, and sugar in small bowl. Season dressing to taste with salt and pepper.

DO AHEAD: Asparagus and dressing can be prepared 1 day ahead. Cover separately and refrigerate. Spoon dressing over asparagus. Sprinkle with sesame seeds and serve.

FRANCE

BABY CARROTS WITH TARRAGON

4 SERVINGS

- 4 bunches baby carrots (each about 8 ounces), peeled, trimmed, 3 inches of stems left intact
- ¼ cup water
- 3 tablespoons minced fresh tarragon or 3 teaspoons dried, divided
- 2 tablespoons (¼ stick) butter
- 1 tablespoon white wine vinegar
- 1 tablespoon honey

Heat oil in heavy large skillet over medium heat. Add beef, onion, and garlic and sauté until beef is cooked through, breaking up beef with back of spoon, about 10 minutes. Add remaining ingredients and bring to boil. Reduce heat, cover, and simmer until vegetables are tender, about 15 minutes. Uncover, increase heat, and cook until liquid thickens slightly, about 5 minutes.

ITALY

MUSHROOMS VITTORIA

6 SERVINGS

- 2 tablespoons (¼ stick) butter
- 2 tablespoons olive oil
- 6 large garlic cloves, flattened
- 1¼ pounds large mushrooms, halved or quartered if very large
- 1 cup dry white wine
- Chopped Italian parsley

Melt butter with oil in heavy large skillet over medium-high heat. Add garlic and sauté until beginning to brown, about 2 minutes. Using slotted spoon, remove garlic and discard. Add mushrooms and sauté until brown and juices evaporate, about 15 minutes. Add wine and simmer until reduced to glaze on mushrooms, stirring occasionally, about 10 minutes. Season mushrooms to taste with salt and pepper. Sprinkle with parsley and serve.

MEXICO

MEXICAN CORN

4 SERVINGS

- 3 tablespoons butter
- 1 10-ounce package frozen corn kernels, thawed
- 1 red bell pepper, chopped
- 1 cup chopped zucchini
- 2 green onions, chopped
- 1 jalapeño chile, seeded, chopped
- ½ cup purchased salsa
- 2 tablespoons chopped fresh cilantro

Melt butter in heavy large skillet over medium-high heat. Add corn, red bell pepper, zucchini, green onions, and jalapeño and sauté until vegetables are tender, about 5 minutes. Mix in salsa and chopped cilantro. Stir until heated through, about 1 minute. Season to taste with salt and pepper.

SIDES BEANS & GRAINS

MIDDLE EAST

BARLEY, CORN, RED PEPPER, AND GREEN ONION PILAF

6 SERVINGS

- 1 tablespoon olive oil
- 1 large red bell pepper, chopped
- 2 bunches green onions, chopped, divided
- 1½ cups pearl barley
- 2 14½-ounce cans vegetable broth or chicken broth
- 2 cups frozen corn
- ½ cup sliced fresh basil

Heat oil in heavy medium saucepan over medium-high heat. Add chopped bell pepper and half of green onions and sauté until tender, about 5 minutes. Add barley

and stir to coat with olive oil. Add vegetable broth and bring to boil, stirring occasionally. Reduce heat, cover, and simmer until barley is tender, stirring occasionally, about 40 minutes. Add corn and stir until heated through, about 5 minutes. Mix in sliced basil and remaining green onions. Season to taste with salt and pepper and serve.

MEXICO

SPICY BLACK BEANS WITH BELL PEPPERS AND RICE

8 SERVINGS

- 1 tablespoon vegetable oil
- 1 large onion, diced
- 1 cup chopped green bell pepper
- 1 cup chopped red bell pepper
- 3 large garlic cloves, chopped
- 1 tablespoon ground cumin
- 1 jalapeño chile, seeded, chopped
- 1 teaspoon dried oregano
- 2 15- to 16-ounce cans black beans, drained
- 2 cups canned crushed tomatoes with added puree
- ¼ cup orange juice
- 1½ teaspoons hot pepper sauce (such as Tabasco)
- 1½ cups raw rice, cooked

Heat oil in heavy large skillet over medium-high heat. Add onion, bell peppers, garlic, cumin, jalapeño, and oregano; sauté until vegetables begin to soften, about 8 minutes. Mash ½ cup beans. Add mashed beans, whole beans, tomatoes, orange juice, and hot pepper sauce to skillet. Bring to boil, stirring frequently. Reduce heat, cover, and simmer 15 minutes. Uncover and simmer until reduced to thick sauce consistency, stirring occasionally, about 15 minutes. Season with salt and pepper.

Mound rice in center of platter. Spoon black bean mixture over.

SIDES BREADS

ITALY

SAGE FOCACCIA

8 SERVINGS *This stylish bread, with its roots on the Ligurian coast of Italy, is on tables everywhere these days. It's much easier to make than you might think, especially when you use frozen bread dough.*

- 1 1-pound loaf frozen bread dough, thawed
- 6 tablespoons chopped fresh sage, divided
- 3 tablespoons olive oil, divided
- ¾ cup coarsely grated Pecorino Romano cheese (about 2¼ ounces)
- Fresh sage leaves

Place dough in medium bowl. Add 3 tablespoons chopped fresh sage, 1 tablespoon olive oil, and generous amount of ground pepper. Knead in bowl to incorporate. Let dough rest 10 minutes. Press out dough on generously floured surface to 12x9-inch oval. Transfer dough to ungreased baking sheet. Brush dough with 1 tablespoon olive oil. Let dough rise in warm draft-free area 30 minutes. Preheat oven to 425°F. Lightly dimple dough all over with fingertips. Brush with remaining 1 tablespoon olive oil. Bake 10 minutes. Sprinkle dough with remaining 3 tablespoons chopped fresh sage, then grated Romano cheese. Bake bread until edges are brown, about 7 minutes longer. Serve bread hot, warm, or at room temperature; garnish with fresh sage leaves.

MOROCCO

CUMIN FLATBREAD

6 SERVINGS *This bread is thin, chewy, and fragrant with spice and citrus.*

- 1½ cups warm water (105°F to 115°F)
- 1 envelope dry yeast
- 3 tablespoons extra-virgin olive oil
- 1 tablespoon minced lemon peel (yellow part only)
- 2¼ teaspoons coarse salt
- 2 teaspoons ground cumin
- 3 cups bread flour
- 1 tablespoon cumin seeds
- 1 tablespoon sesame seeds

Place warm water in bowl of heavy-duty mixer. Sprinkle yeast over and stir to combine. Let stand 10 minutes. Add oil, lemon peel, salt, and ground cumin. Using dough hook attachment, gradually beat in flour. Continue beating 5 minutes. Turn out dough onto lightly floured work surface and knead until smooth dough forms, about 2 minutes (dough will be very soft). Lightly oil large bowl. Add dough; turn to coat. Cover with plastic and let rise in warm draft-free area until doubled in volume, about 1 hour. Preheat oven to 400°F. Line 12x18-inch baking sheet with heavy-duty foil. Brush foil with oil. Place dough on sheet. Using fingertips, press out dough, covering pan completely (dough will be very thin). Sprinkle with cumin seeds and sesame seeds. Bake until golden, about 30 minutes. Loosen bread from foil. Serve warm or at room temperature.

U.S.A.

CHEDDAR CORNMEAL MUFFINS

MAKES 12

- 1 cup all-purpose flour
- 1 cup white cornmeal
- 1 tablespoon baking powder
- 1 teaspoon salt
- ½ teaspoon baking soda
- ¼ teaspoon cayenne pepper
- 1 cup buttermilk
- 6 tablespoons unsalted butter, melted, cooled slightly
- 1 large egg
- 1 cup grated cheddar cheese

Preheat oven to 425°F. Line twelve ½-cup muffin cups with paper or foil liners. Stir first 6 ingredients in large bowl to blend. Whisk buttermilk, butter, and egg in medium bowl to blend. Add to dry ingredients and stir just until combined. Fold in grated cheddar cheese. Divide batter equally among prepared muffin cups. Bake muffins until tops are golden and tester inserted into center comes out clean, about 20 minutes. Cool in pan on rack 10 minutes. Serve warm or at room temperature.

ITALY

PORCINI, OLIVE, AND ROSEMARY FOCACCIA

8 SERVINGS

- 1 ounce dried porcini mushrooms, reconstituted in 1 cup hot water (see recipe)
- 1 envelope dry yeast
- ¼ cup olive oil
- 2 teaspoons coarse salt, divided
- 2 teaspoons chopped fresh rosemary, divided

- 2 cups plus 4 tablespoons (about) unbleached all-purpose flour
- ½ cup coarsely chopped pitted brine cured olives (such as Kalamata)

Add enough hot water to porcini soaking liquid to measure ¾ cup if necessary. Heat liquid in small saucepan to 105°F to 115°F. Pour into processor. Sprinkle yeast over. Let stand until yeast dissolves, about 12 minutes. Add oil, 1 teaspoon salt, and 1 teaspoon rosemary. Process 3 seconds. Add 2 cups plus 2 tablespoons flour and process until moist clumps form, adding more flour if necessary. Mix in olives, using 4 on/off turns. Turn out dough into large bowl. Add porcini and knead until mixed in (dough will be firm and sticky). Generously flour heavy large baking sheet. Turn out dough onto sheet. Using floured hands, press out dough to irregular 13x9-inch rectangle. Sprinkle dough with remaining 1 teaspoon salt and 1 teaspoon rosemary. Cover baking sheet with plastic wrap. Let dough rise in warm draft-free area until puffy, about 1 hour. Preheat oven to 400°F. Bake bread until crusty, about 25 minutes. Serve warm or at room temperature.

RECONSTITUTED DRIED PORCINI

Here's how to reconstitute the dried porcini mushrooms in this recipe.

- 1 ounce dried porcini mushrooms
- 1 cup hot water

Combine porcini and water in medium bowl. Let stand until porcini soften, about 40 minutes. Pour mixture into strainer set over small bowl. Press porcini to release excess liquid. Coarsely chop porcini. Pour soaking liquid into measuring cup, leaving any sediment behind; reserve soaking liquid.

SIDES CONDIMENTS

MEXICO

NOPALITO SALSA

MAKES ABOUT 2¼ CUPS This unusual salsa calls for canned or bottled nopalitos, the stems of the prickly pear cactus. Available in the Mexican section of many supermarkets, they're sometimes labeled natural tender cactus. If you cannot find nopalitos at your local market, simply substitute cooked green beans. Use this tasty salsa as you would any other—with meats, chips, and tacos.

- 1½ cups canned or bottled nopalitos, rinsed, drained, diced (about one 11-ounce jar) or 1½ cups diced cooked green beans
- ¾ cup diced peeled jicama
- 2 small tomatoes, diced
- ½ cup diced onion
- ¼ cup chopped fresh cilantro
- 3 tablespoons red wine vinegar
- 1 tablespoon olive oil
- 1 serrano chile or small jalapeño chile, minced
- 1 garlic clove, minced

Combine all ingredients in medium bowl. Season to taste with salt and pepper. Cover and refrigerate until well chilled, about 2 hours. **DO AHEAD:** Can be prepared up to 6 hours ahead of time. Keep refrigerated.

GERMANY

FRESH HORSE RADISH WITH BEETS

MAKES ABOUT 2 CUPS A tangy condiment that's terrific with roast beef or corned beef. It also adds zip to Thousand Island dressing and is perfect alongside gefilte fish at Passover.

- 2 cups ½-inch pieces peeled horseradish root (about 12 ounces before peeling)
- ¾ cup distilled white vinegar
- ½ cup finely chopped peeled raw beet
- ⅓ cup sugar
- ½ teaspoon coarse salt

Using processor fitted with shredder attachment, shred horseradish. Transfer horseradish to medium bowl. Fit processor with metal blade. Return horseradish to work bowl. Add next 3 ingredients. Process until almost smooth, scraping down sides of bowl occasionally, about 5 minutes. Mix in salt. Place horseradish in glass jar. Cover tightly; chill at least 1 day and up to 10 days.

FRANCE

DOUBLE-BERRY PRESERVES

MAKES 2 CUPS *The fresh berries at the open-air markets of Nice inspired this simple recipe. The wide surface of a large skillet reduces the cooking time, which helps keep the fruit flavor at its peak.*

- 2** 1-pint baskets strawberries, hulled, diced
- 1** ½-pint basket fresh raspberries or 1½ cups frozen unsweetened, thawed
- ¾** cup sugar

Combine all ingredients in heavy large skillet. Stir over low heat until sugar dissolves. Increase heat and boil until preserves are very thick, stirring frequently, about 10 minutes. Spoon into small bowl. Cover and refrigerate. **DO AHEAD:** Can be prepared 1 week ahead. Keep refrigerated.

MEXICO

PICO DE GALLO

MAKES ABOUT 5 CUPS *Offer this fresh salsa with tortilla chips as an appetizer.*

- 2¼** pounds plum tomatoes, seeded, finely chopped
- 1** large onion, finely chopped
- ¾** cup chopped fresh cilantro
- 5** garlic cloves, minced
- 3** jalapeño chiles, seeded, minced
- 3** tablespoons fresh lime juice

Combine all ingredients in bowl. Season with salt and pepper. Cover and chill at least 1 hour and up to 4 hours before serving.

DESSERTS FRUIT

U.S.A.

APPLE-CRANBERRY CRISP

6 SERVINGS

- 1½** pounds tart green apples, peeled, cored, cut into ¾-inch pieces
- 3** cups fresh or frozen cranberries
- ¾** cup sugar
- 4** tablespoons all-purpose flour, divided
- 1** teaspoon ground cinnamon
- ½** teaspoon ground nutmeg
- ¾** cup old-fashioned rolled oats
- 2** tablespoons firmly packed golden brown sugar
- 3** tablespoons butter, cut into pieces, room temperature
- Vanilla frozen yogurt**

Preheat oven to 375°F. Toss apples, cranberries, ¾ cup sugar, 2 tablespoons flour, cinnamon, and nutmeg to blend in large bowl. Transfer to 8x8x2-inch glass baking dish. Let stand 15 minutes. Combine oats, brown sugar, and remaining 2 tablespoons flour in medium bowl. Add butter and stir until moist clumps form. Sprinkle topping over filling. Bake until topping is golden brown and filling bubbles, about 1 hour. Cool slightly. Serve warm or at room temperature with frozen yogurt.

CARIBBEAN

TROPICAL BANANA SUNDAES

4 SERVINGS

- Vanilla ice cream or frozen yogurt**
- 3** tablespoons unsalted butter
- 4** ripe but firm bananas, peeled, thickly sliced on diagonal

- 1** cup purchased chocolate sauce, warmed
- Toasted sweetened coconut**

Place 1 scoop vanilla ice cream in each of 4 dessert bowls. Place bowls in freezer. Melt butter in heavy large skillet over medium heat. Add bananas; sauté until just beginning to soften, about 3 minutes. Spoon bananas over ice cream. Top with chocolate sauce and coconut.

MOROCCO

PERFUMED ORANGES

6 SERVINGS *Orange blossom water provides the “perfume” in this simple dessert.*

- 6** navel oranges
- ¼** cup honey
- ¼** cup orange juice
- 1** tablespoon orange blossom water*
- 1** teaspoon ground cinnamon
- Mint sprigs (optional)**

Using small sharp knife, cut peel and white pith from all oranges. Slice oranges into thin rounds. Arrange orange slices in shallow glass baking dish. Stir honey, orange juice, and orange blossom water in heavy small saucepan over medium heat until honey melts. Pour honey mixture over orange slices. Refrigerate at least 1 hour and up to 4 hours, basting orange slices occasionally.

Arrange orange slices decoratively on large serving platter. Spoon honey sauce over. Sprinkle with ground cinnamon. Garnish orange slices with mint sprigs, if desired.

*/ Sometimes called orange flower water, this extract is available at most liquor stores and in the liquor section of some supermarkets.

U.S.A.

FRUIT WITH CASSIS-SPIKED LEMON CURD SAUCE

4 SERVINGS *There’s no easier dessert than fresh fruit. But for something a little more spirited, top it with some store-bought lemon curd lightened with yogurt and flavored with crème de cassis.*

- ½** cup purchased lemon curd
- 2** tablespoons crème de cassis (black currant-flavored liqueur)
- ½** cup plain yogurt, crème fraîche, or sour cream (not low-fat or non fat)
- 3** oranges, peel and white pith removed, fruit sliced, slices quartered
- 1** 1-pint basket strawberries, hulled, halved
- Fresh mint sprigs**

Whisk lemon curd and crème de cassis in small bowl to blend. Stir in yogurt.

DO AHEAD: Sauce can be prepared 2 days ahead. Cover and refrigerate. Combine oranges and strawberries in medium bowl. **DO AHEAD:** Can be prepared 6 hours ahead. Cover fruit and refrigerate. Spoon fruit into balloon glasses. Spoon lemon curd sauce over. Garnish with mint sprigs and serve.

SPAIN

FLOURLESS LEMON-ALMOND CAKE

8 SERVINGS Almond and citrus trees cover Majorca's landscape, so it's no surprise that this cake, called *gató*, is offered in restaurants all over Palma. It is usually topped with homemade almond ice cream or ice, but purchased almond ice cream can also be used.

- 1½ cups blanched slivered almonds
- 8 tablespoons sugar, divided
- 4 large eggs, separated
- 5 teaspoons packed grated lemon peel
- ½ teaspoon ground cinnamon
- Pinch of salt

Preheat oven to 375°F. Butter and flour 9-inch diameter cake pan with 1½-inch high sides. Line bottom of pan with waxed paper. Finely grind almonds with 2 tablespoons sugar in processor. Combine yolks, 2 tablespoons sugar, lemon peel, cinnamon, and salt in medium bowl. Using electric mixer, beat until thick and smooth, about 2 minutes. Stir in almond mixture. Using clean beaters, beat egg whites in large bowl until soft peaks form. Gradually add 4 tablespoons sugar, beating until stiff but not dry. Fold large spoonful of whites into almond mixture. Gently fold in remaining whites. Transfer batter to pan. Bake until tester inserted into center comes out clean, about 35 minutes. Cool in pan on rack. Turn out onto platter. Remove waxed paper.

U.S.A.

SOUR CREAM CHEESECAKE

12 SERVINGS This smooth, creamy cheesecake is a big, old-fashioned crowd pleaser. Make it a day before, because it needs to chill in the refrigerator overnight.

CRUST

- 2 cups graham cracker crumbs
- ½ cup walnuts (about 2 ounces)
- ¼ cup packed golden brown sugar
- 2 teaspoons ground cinnamon
- 7 tablespoons butter, melted

FILLING

- 3 8-ounce packages cream cheese, room temperature
- 1 cup sugar
- Pinch of salt
- 1 16-ounce container sour cream
- 2 teaspoons grated orange peel
- 1 teaspoon vanilla extract
- 3 large eggs

CRUST | Preheat oven to 350°F. Wrap outside of 9-inch-diameter springform pan with 2¾-inch-high sides with foil. Finely grind cracker crumbs, nuts, sugar, and cinnamon in processor. Add butter and process until moist crumbs form. Press crust onto bottom and 2¼ inches up sides of pan. Bake crust until beginning to brown, about 15 minutes. Cool. Maintain oven temperature.

FILLING | Blend cream cheese, sugar, and salt in processor until smooth, stopping occasionally to scrape down sides. Add sour cream, orange peel, and vanilla; process until well blended. Add eggs; blend until combined. Pour into crust. Bake until center no longer moves when pan is shaken and edges puff slightly, about 1 hour 5 minutes.

Transfer to rack. Gently cut around pan sides to loosen crust. Place hot cheesecake directly in refrigerator; chill overnight. Release pan sides from cake. Transfer cake to platter and serve.

FRANCE.

KIRSCH AND DRIED CHERRY KUGELHUPF

10 TO 12 SERVINGS Orchards cover the landscape of Alsace and Lorraine, supplying the fruit for one of the area's most important products: *caux-de-vie*, or fruit brandies. *Kirsch*, made from cherries and their pits, is the most common. It is often used to soak this traditional Alsatian breakfast bread.

CAKE

- 1 cup dried tart cherries
- ½ cup golden raisins
- 4 tablespoons kirsch (clear cherry brandy)
- ¼ cup warm water (105°F to 115°F)
- Pinch of sugar
- 2 envelopes dry yeast
- 8 tablespoons (1 stick) unsalted butter, room temperature, divided
- ¾ cup sugar
- 4 large egg yolks
- 1 tablespoon grated lemon peel
- 2 teaspoons vanilla extract
- 1 teaspoon almond extract
- 1 teaspoon salt
- ¾ cup lukewarm milk
- 3½ cups all-purpose flour, divided
- 1 cup almonds, toasted, finely chopped

GLAZE

- 1 cup powdered sugar
- 2 tablespoons kirsch
- 2 teaspoons milk

CAKE | Combine first 3 ingredients in medium bowl. Let stand 15 minutes. Combine ¼ cup warm water and pinch of sugar in bowl. Sprinkle yeast over; stir to dissolve. Let stand 10 minutes. Meanwhile, in large mixer bowl fitted with dough hook, beat 6 tablespoons butter, ¾ cup sugar, yolks, peel, vanilla, almond extract, and salt until well blended. Add yeast mixture, milk, and 1 cup flour and beat until smooth. Beat in dried fruits and their soaking liquid. Gradually add remaining 2½ cups flour and beat until very soft dough forms, about 6 minutes. Let stand 15 minutes. Butter 12-cup kugelhupf or Bundt pan with 2 tablespoons butter. Add almonds; tilt pan to coat bottom and sides. Spoon dough into pan. Cover with plastic and towel. Let dough rise in warm place until within 1 inch of top of pan, about 2½ hours. Preheat oven to 350°F. Bake kugelhupf until tester inserted into center comes out clean, about 35 minutes. Let stand 10 minutes. Turn out onto rack; cool completely.

GLAZE | Combine sugar and kirsch in bowl. Add milk; stir. Spoon over kugelhupf.

MOROCCO

ORANGE BLOSSOM ALMOND PASTRIES

MAKES 32 Because of their crescent shape, these tender, filled pastries are called “gazelle horns” in Morocco. They have an almond paste center and are lightly scented with orange blossom water, an ingredient often used in Middle Eastern cooking.

PASTRY

- 2 cups all-purpose flour
- ¼ teaspoon salt
- 1 cup (2 sticks) chilled unsalted butter, cut into small pieces
- ¼ cup (about) ice water

FILLING

- ½ cup blanched almonds, toasted
- 1 7-ounce package almond paste
- ¼ cup unsalted butter, room temperature
- 2 tablespoons sugar
- 1 large egg
- 3 tablespoons orange blossom water,* divided
- ½ cup powdered sugar†

PASTRY | Combine flour and salt in large bowl. Add butter and rub with fingertips until mixture resembles coarse meal. Add enough ice water by tablespoonfuls just to bind dough, tossing mixture with fork. Divide dough into 2 pieces. Lightly dust dough with flour and flatten each piece into rectangle. Wrap in plastic and refrigerate at least 1 hour.

FILLING | Finely grind almonds in processor. Add almond paste, butter, 2 tablespoons sugar, egg, and 1 tablespoon orange blossom water. Process until smooth. Transfer to small bowl and refrigerate 1 hour.

Position rack in center of oven and preheat to 400°F. Roll out 1 pastry rectangle on lightly floured surface to 13x15-inch rectangle. Trim to 12-inch square. Cut into sixteen 3-inch squares. Place 1 teaspoon filling ½ inch from 1 corner of 1 pastry square. Beginning at same corner, roll corner of dough tightly over filling and continue rolling as for jellyroll. Pinch ends firmly to seal in filling. Gently shape into crescent. Place crescent on large baking sheet. Repeat with remaining dough squares and filling. Roll, cut, fill, and shape remaining pastry rectangle. Bake until golden brown, about 20 minutes. Cool slightly.

While pastries are still warm, brush lightly with remaining 2 tablespoons orange blossom water. Turn pastries 1 at a time in powdered sugar to coat. Transfer to rack and cool completely. **DO AHEAD:** Can be made 1 day ahead. Store in airtight container at room temperature.

* / Sometimes called orange flower water, this extract is available at most liquor stores and in the liquor section of some supermarkets.

ITALY

NECTARINE AND RASPBERRY CROSTATA WITH VANILLA CRÈME FRAÎCHE

8 SERVINGS This Italian-style, free-form tart has buttery pastry and lots of fresh fruit.

- 2 cups all-purpose flour
- ¼ cup sugar
- ½ teaspoon salt
- 1 cup (2 sticks) chilled unsalted butter
- 2 tablespoons (about) ice water
- 1 ½-pint basket raspberries
- 4 nectarines (about 1¼ pounds),

- pitted, thinly sliced
- ⅓ cup plus 2 tablespoons sugar
- 1 tablespoon fresh lemon juice
- 1 egg, beaten to blend
- Vanilla Crème Fraîche (see recipe)

Mix flour, 1/4 cup sugar, and salt in a processor. Add butter, using on/off pulses, process until mixture resembles coarse meal. Add water by tablespoonfuls and process just until moist clumps form. Gather dough into ball. Flatten into disk. Wrap in plastic and chill at least 1 hour. **DO AHEAD:** Can be made 1 day ahead. Keep chilled. Let soften slightly before rolling.

Preheat oven to 375°F. Roll out dough on lightly floured parchment paper to ¼-inch-thick round. Trim dough to 14-inch round. Transfer parchment with dough to large baking sheet. Mash ½ cup raspberries in large bowl. Add remaining raspberries, nectarines, ⅓ cup sugar, and lemon juice; toss to coat. Spoon mixture into center of dough, leaving 3-inch border. Sprinkle fruit with 2 tablespoons sugar. Fold border over fruit, pinching to seal any cracks. Brush dough with some of beaten egg.

Bake crostata until pastry is golden brown and filling bubbles, about 35 minutes. Transfer baking sheet to rack and cool crostata slightly.

Serve crostata warm or at room temperature with Vanilla Crème Fraîche.

VANILLA CRÈME FRAÎCHE

MAKES ABOUT 1 CUP

- 1 8-ounce container crème fraîche or sour cream
- ½ vanilla bean, split lengthwise
- 4½ teaspoons sugar

Place crème fraîche in medium bowl. Scrape seeds from vanilla bean into crème fraîche. Stir in sugar. Cover; refrigerate 1 hour. **DO AHEAD** Can be prepared 3 days ahead. Keep refrigerated.

MIDDLE EAST

ORANGE WALNUT COOKIES

MAKES ABOUT 24 Try the more traditional orange flower water or rose water instead of the orange peel and juice concentrate to flavor these crispy cookies.

- ½ cup (1 stick) chilled unsalted butter or margarine, cut into pieces
- ¾ cup sugar
- 1 tablespoon frozen orange juice concentrate, thawed
- 1½ teaspoons grated orange peel
- ½ teaspoon vanilla extract
- 1½ cups self-rising flour
- 24 walnut halves (about)

Preheat oven to 325°F. Grease heavy large baking sheet. Blend butter in processor until smooth. Add sugar and process until fluffy. Mix in orange concentrate, orange peel, and vanilla. Add flour and process just until dough comes together, scraping down sides of work bowl occasionally.

Form 1 rounded tablespoon of dough into ball. Place on prepared sheet; flatten to 2-inch round. Repeat with remaining dough. Press 1 walnut half firmly onto each round. Bake cookies until just beginning to color, about 12 minutes. Transfer cookies to racks and cool.

DO AHEAD :Can be made 2 days ahead. Store in airtight container at room temperature.

FRANCE

ALMOND-CHOCOLATE MACAROONS

MAKES 25

- 2 cups (about 9½ ounces) whole almonds, toasted
- 1 cup sugar
- ¼ teaspoon ground cinnamon
- ¼ teaspoon salt
- 1 large egg
- 1 large egg white
- ¼ teaspoon almond extract
- ¾ cup finely chopped bittersweet (not unsweetened) or semisweet chocolate

Position rack in center of oven and preheat to 350°F. Line 2 heavy large baking sheets with foil. Butter foil and dust with flour.

Finely grind almonds, sugar, cinnamon, and salt in processor. Add egg, egg white, and almond extract and process until mixture holds together. Transfer to bowl. Stir in chocolate.

Using moistened hands, roll mixture into 1-inch balls and place on prepared sheets. Flatten to ½-inch-thick rounds. Bake macaroons until tops puff and centers are still soft, about 12 minutes. Transfer to rack and cool completely. Store in airtight container at room temperature. **DO AHEAD:** Can be prepared 3 days ahead.

ITALY

CINNAMON-RAISIN BISCOTTI

MAKES ABOUT 2 DOZEN

These crisp, low-fat cookies are just right for dipping into dessert wine or cappuccino.

- 1 large egg
- ½ cup sugar
- 1 tablespoon brandy

- 1 teaspoon vanilla extract
- ¾ cup plus 2 tablespoons all-purpose flour
- ¾ teaspoon baking powder
- ¾ teaspoon ground cinnamon
- ¼ teaspoon (generous) salt
- ⅓ cup raisins
- ⅓ cup whole almonds, toasted

Preheat oven to 375°F. Lightly grease heavy large baking sheet. Using hand-held electric mixer, beat egg and sugar in medium bowl until very thick and fluffy, about 2 minutes. Beat in brandy and vanilla. Sift flour, baking powder, cinnamon, and salt into egg mixture and blend well. Mix in raisins and almonds. Spoon dough onto prepared sheet to form 10- to 11-inch strip. Using moistened fingertips, shape dough into neat 11-inch-long by 2½-inch-wide log.

Bake until log just begins to brown and feels firm to touch, about 20 minutes. Cool cookie log on sheet 15 minutes. Maintain oven temperature.

Transfer cookie log to work surface. Using serrated knife, cut crosswise into ½-inch-wide slices. Arrange slices on same baking sheet. Bake 10 minutes. Turn slices over. Bake until beginning to color, about 8 minutes longer. Cool cookies completely on baking sheet (cookies will become very crisp). **DO AHEAD:** Can be prepared 1 week ahead. Store in airtight container at room temperature.

CHINA

GINGER ALMOND WAFERS

MAKES ABOUT 26

- 1½ cups powdered sugar
 - 1¼ cups all-purpose flour
 - ½ cup (1 stick) chilled unsalted butter, diced
 - 1 tablespoon minced peeled fresh ginger
 - 1 tablespoon ground ginger
 - ½ teaspoon ground cinnamon
 - ½ teaspoon salt
 - ¾ cup whole almonds, toasted
 - 3 tablespoons whipping cream
 - 3 tablespoons chopped crystallized ginger
- Powdered sugar**

Preheat oven to 325°F. Line 2 heavy large baking sheets with parchment paper. Combine first 7 ingredients in processor and blend using on/off turns until mixture resembles coarse meal. Add almonds, cream, and crystallized ginger and process just until moist clumps form. Shape dough into 1¼-inch-diameter balls. Place on prepared sheets. Moisten bottom of glass; dip into powdered sugar and press each dough ball to ¼-inch thickness.

Bake cookies until brown on bottom and at edges, about 28 minutes. Transfer cookies to rack and cool. Store airtight at room temperature.

U.S.A.

NO-FAIL CHOCOLATE CHIPPERS

MAKES ABOUT 2 DOZEN

- 2 cups old-fashioned rolled oats
- 1¼ cups all-purpose flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- ½ cup (1 stick) butter, room temperature
- 1 cup (packed) golden brown sugar
- ½ cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup chopped walnuts
- 1 11.5-ounce package (about 2 cups) milk chocolate chips

Preheat oven to 375°F. Finely grind oats in processor. Add flour, baking soda, and salt and blend 5 seconds.

Beat butter and both sugars in large bowl until well blended. Beat in eggs and vanilla. Mix in dry ingredients. Mix in walnuts and chocolate chips.

For each cookie, form 2 rounded tablespoons dough into ball and place on ungreased baking sheet; flatten slightly. Bake until edges are golden brown, about 12 minutes. Cool on sheets 5 minutes. Transfer to racks; cool completely.

Almond-Chocolate Macaroons, 36

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Nopalito Salsa, 29

Pico de Gallo, 30

Cookies

- Almond-Chocolate Macaroons, 36
- Cinnamon-Raisin Biscotti, 36
- Ginger Almond Wafers, 37
- No-Fail Chocolate Chippers, 37
- Orange Walnut Cookies, 35

Corn, Mexican, 26

Cumin Flatbread, 27

Deluxe Kir Royale, 7

Desserts

- Cakes, 32-33
- Cookies, 35-37
- Fruit, 30-31
- Tart & Pastries, 34-35

Double-Berry Preserves, 30

Dutch Farmer’s Cheese Soup, 9

“Eggnog,” Victorian, 6

Eggplant, Pepper, and Tomato Salad, Spicy, 14

Flank Steak, Marinated, 23

Flatbread, Cumin, 27

Flourless Lemon-Almond Cake, 32

Focaccia, Sage, 27

Fresh Horseradish with Beets, 29

Fritters, Tomato, 3

Fruit Desserts

- Apple-Cranberry Crisp, 30
- Fruit with Cassis-Spiked Lemon Curd Sauce, 31
- Perfumed Oranges, 31
- Tropical Banana Sundaes, 30

Garlic Chicken, 19

Ginger Almond Wafers, 37

Grilled Oysters and Clams with Lime Butter, 4

Grilled Spiced Sea Bass with Fresh Mango Salsa, 17

Guava-Stuffed Chicken with Caramelized Mango, 21

Horseradish, Fresh, with Beets, 29

Hot and Sour Soup with Ginger, 8

Hummus, Red Pepper, 1

Irish Coffee, 7

Jicama and Pineapple Salad with Cilantro Vinaigrette, 12

Kirsch and Dried Cherry Kugelhupf, 33

Kohlrabi Coleslaw with Paprika Dressing, 13

Kugelhupf, Kirsch and Dried Cherry, 33

Lemon-Almond Cake, Flourless, 32

Lemon Chicken Soup, 9

Lemon Soup with Garbanzo Beans, 9

Lentil, Garbanzo Bean, and Tomato Salad, 12

Main Courses

- Beef, 22-23
- Chicken, 19-21
- Pork, 24
- Seafood, 16-18
- Mango Salsa, 17
- Marinated Flank Steak, 23
- Mexican Corn, 26
- Mint Tea, 7
- Muffins, Cheddar Cornmeal, 28
- Mushrooms Vittoria, 25
- Mussels with Shallots and Thyme, 5

Nectarine and Raspberry Crostata with Vanilla Crème Fraîche, 34

No-Fail Chocolate Chippers, 37

Nopalito Salsa, 29

Orange Blossom Almond Pastries, 34

Oranges, Perfumed, 31

Orange Walnut Cookies, 35

Oysters and Clams, Grilled, with Lime Butter, 4

Pasta Salad with Shrimp and Olives, 11
Perfumed Oranges, 31
Pico de Gallo, 30
Pilaf, Barley, Corn, Red Pepper, and Green Onion, 26
Porcini, Olive, and Rosemary Focaccia, 28
Porcini, Reconstituted Dried, 28
Potato, Cucumber, and Tomato Raita, 11
Preserves, Double-Berry, 30
Provençal Sautéed Chicken, 20

Quesadillas, Cheese, with Salsa Verde, 1

Raita, Potato, Cucumber, and Tomato, 11
Reconstituted Dried Porcini, 28
Red Pepper Hummus, 1
Roast Beef Salad with Cabbage and Horseradish, 15

Sage Focaccia, 27

Salads

Chicken Salad with Greens, Roasted Potatoes, and Shallots, 14
Chinese Noodle and Chicken Salad, 13
Jicama and Pineapple Salad with Cilantro Vinaigrette, 12
Kohlrabi Coleslaw with Paprika Dressing, 13
Lentil, Garbanzo Bean, and Tomato Salad, 12
Pasta Salad with Shrimp and Olives, 11
Potato, Cucumber, and Tomato Raita, 11
Roast Beef Salad with Cabbage and Horseradish, 15
Sesame Broccoli Salad, 11
Shallot and Mustard Vinaigrette, 14
Spicy Eggplant, Pepper, and Tomato Salad, 14
Salmon, Teriyaki, with Bok Choy and Baby Corn, 18

Salsa

Mango, 17
Nopalito, 28
Verde, 1

Sea Bass, Languedoc Style, 16

Seafood

Baked Whitefish with Tomatoes and Garlic, 18
Clams in Spicy Coconut-Lime Broth, 17
Grilled Spiced Sea Bass with Fresh Mango Salsa, 17
Sea Bass, Languedoc Style, 16
Super-Hot Shrimp Creole, 16
Teriyaki Salmon with Bok Choy and Baby Corn, 18

Sesame Broccoli Salad, 11
Shallot and Mustard Vinaigrette, 14
Shrimp Creole, Super-Hot, 16

Sides

Beans & Grains, 26
Breads, 27-28
Condiments, 29-30
Vegetables, 25-26

Soups

Cilantro-Lime Soup, 8
Dutch Farmer's Cheese Soup, 9
Hot and Sour Soup with Ginger, 8
Lemon Chicken Soup, 9
Lemon Soup with Garbanzo Beans, 9
Spicy Curry Noodle Soup with Chicken and Sweet Potato, 10
Sour Cream Cheesecake, 32
Spiced Beef with Chiles and Vegetables, 22
Spicy Black Beans with Bell Peppers and Rice, 26
Spicy Curry Noodle Soup with Chicken and Sweet Potato, 10
Spicy Eggplant, Pepper, and Tomato Salad, 14

Stew

Burmese Red Pork Stew, 24
Super-Hot Shrimp Creole, 16

Tarts & Pastries

Nectarine and Raspberry Crostata with Vanilla Crème Fraîche, 34
Orange Blossom Almond Pastries, 33

Teriyaki Salmon with Bok Choy and Baby Corn, 18
Tomato Fritters, 3
Tropical Banana Sundaes, 31

Vanilla Crème Fraîche, 35
Vegetable Patties, 5
Vegetable Platter with Cannellini "Hummus," 4

Vegetables

Baby Carrots with Tarragon, 25
Chilled Asparagus with Sesame Vinaigrette, 25
Mexican Corn, 26
Mushrooms Vittoria, 25
Very Special Champagne Cocktail, 6
Victorian "Eggnog," 6
Vinaigrette

Cilantro, 12
Sesame, 25
Shallot and Mustard, 14

Whitefish, Baked, with Tomatoes and Garlic, 18

Yogurt "Cheese" with Pita and Olives, 2

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