

ORANGE AND ONION SALAD (SICILIAN SALAD)

PAGE 168 CORRECTED IN 3^RD PRINTING

4 to 6 servings

Cut both ends off:

4 medium navel oranges

Stand the oranges on a cutting board and cut away the peel and all the white pith. Halve lengthwise, and then cut crosswise into slices.

Arrange the slices on a platter with:

3 small fennel bulbs, trimmed, halved, and thinly sliced crosswise

1 small red onion, thinly sliced

½ cup pitted black olives, halved

Add and toss well:

3 tablespoons thinly sliced mint leaves

2 tablespoons extra-virgin olive oil, or to taste

4 teaspoons fresh lemon juice

Coarse salt and black pepper to taste

Arrange in the center of the platter. Garnish with:

1 tablespoon thinly sliced mint leaves

CHICKEN PAPRIKA (PAPRIKÁS CSIRKE)

PAGE 431 CORRECTED IN 3^RD PRINTING

4 servings

Especially good made with Hungarian sweet paprika, 1006.

Have ready:

3½ to 4½ pounds chicken parts

Season generously with:

Salt and black pepper

Heat in a wide heavy skillet over medium-high heat:

2 tablespoons butter or lard

Add the chicken to the skillet without crowding and cook, turning once, until golden, about 5 minutes per side. Remove the chicken to a plate and brown the remaining chicken. Add to the fat in the skillet:

3 cups very thinly sliced onions

Reduce the heat slightly and cook, stirring, until the onions begin to color, about 10 minutes. Sprinkle with:

¼ cup sweet paprika

2 tablespoons minced garlic

1½ cups chicken stock or broth

1 bay leaf

½ teaspoon salt

½ teaspoon black pepper

Bring to a boil, stirring constantly. Return the chicken, with any accumulated juices, to the skillet. Reduce the heat so that the liquid barely bubbles, cover, and cook, turning the chicken once or twice, until the thigh registers 180°F on a thermometer, 20 to 30 minutes.

Remove the chicken to a platter and cover to keep warm. Discard the bay leaf. Let the sauce stand briefly, then skim the fat off the surface with a spoon. Boil the sauce over high heat until very thick, almost pasty. Remove the skillet from the heat and whisk into the sauce:

1 to 1½ cups sour cream

Return the sauce to high heat and boil until thickened.

Season with:

Salt and black pepper to taste

Several drops of fresh lemon juice

Pour sauce over chicken and serve.

CHICKEN MARENGO

PAGE 433 CORRECTED IN 3^RD PRINTING

8 to 12 servings

This was the dish served to Napoleon after he had fasted through his victory at Marengo. Composed of findings from the nearby countryside, the dish was such a success that from there on in, Napoleon's chef had to prepare it after every battle. It is a good buffet casserole which profits by a day's aging, refrigerated.

Have ready:

6 to 8 pounds chicken parts

Sauté until delicately colored:

1 thinly sliced onion

in:

½ cup olive oil

then remove. Add the chicken pieces and brown on all sides. Add:

½ cup dry white wine

2 crushed garlic cloves

½ teaspoon dried thyme

1 bay leaf

Sprigs of parsley

1 cup chicken stock or broth

2 cups Italian-style tomatoes

Cover and simmer about 1 hour, until tender. When the meat is done, remove it to a platter. Strain sauce and reduce it about 5 minutes and season to taste. **Sauté:**

16 to 20 tiny white onions, peeled

1 pound mushrooms, sliced

In:

¼ cup butter

Juice of 1 lemon

Arrange chicken **pieces**, mushrooms, onions, and:

1 cup pitted black olives

in a deep earthenware casserole. Sprinkle over all:

1 jigger brandy

Add the sauce and reheat in a 350°F oven. Remove bay leaf. Garnish with:

Chopped parsley

Serve with:

Cooked rice

WHITE BREAD

PAGE 596 CORRECTED IN 3^RD PRINTING

Two 9 x 5-inch loaves

This perfect white bread first appeared in JOY edition in 1931. It is an even-grained all-purpose bread that stales slowly and cuts well for sandwiches.

Combine in a small saucepan and heat until warm (105° to 115°F):

1 cup milk

1 cup water

2 tablespoons sugar

1 tablespoon vegetable shortening or lard

1 tablespoon butter

1 tablespoon salt

Combine in a large bowl and let stand until the yeast is dissolved, about 5 minutes:

¼ cup warm (105° to 115°F) water

1 package (2¼ teaspoons) active dry yeast

Have ready:

6 to 6 1/2 cups all-purpose flour

Add the lukewarm milk mixture to the dissolved yeast. Stir in **3 cups** of the flour and beat 1 minute, then stir or work in **3 more** cups flour. Toss the dough onto a floured board and knead until it is smooth, elastic, and full of bubbles, gradually adding more flour until the dough no longer sticks to your hands. Place the dough in a greased bowl,

turn the dough over once, and cover with a cloth. Let rise in a warm place (75° to 85°F) until doubled in bulk, at least 1 hour. Punch down the dough and, if time permits, allow it to rise until doubled once more, then punch it down again. Divide the dough in half, shape into 2 loaves, and place in greased 9 x 5-inch loaf pans. Brush with oil, then cover with a clean cloth and let rise again until almost doubled in bulk. Preheat the oven to 450°F. To achieve the kind of crust you like, see 595. Bake the bread 10 minutes. Reduce the heat to 350°F and bake about 30 minutes longer. Bake until the crust is golden brown and the bottom sounds hollow when tapped, 595. Remove the loaves at once from the pans and cool completely on a rack.

WHOLE WHEAT BREAD PAGE 599 CORRECTED IN 3RD PRINTING

Two 9 x 5-inch loaves

Feather-lightness is, of course, by no means a prime objective in making whole wheat and other whole-grain breads, yet such loaves should have substance without being dense. Whole wheat bread is made the same way as white bread but with whole wheat flour substituted for some of the white flour. Bakers tend to disagree about the ideal proportions of whole wheat flour to white; we favor one part whole wheat to two parts white. Any of the white bread recipes on pages 591–597 can be adapted for whole wheat bread. Please read About Whole Wheat Flour, 985.

Combine in a large bowl, and let stand until the yeast is dissolved, about 5 minutes:

¼ cup warm (105° to 115°F) water
1 package (2¼ teaspoons) active dry yeast

Add, and mix well:

1 large egg, beaten
¼ cup (½ stick) butter, melted
2½ cups lukewarm (85°F) water
1½ teaspoons salt
¼ to ½ cup sugar, honey, or maple syrup

Add:

4 cups whole wheat flour
4 cups all-purpose flour

To knead, proof, and shape, follow the instructions on 592–595, allowing the dough to rise in a large oiled bowl until doubled, about 1 hour, and once in 2 greased 9 x 5-inch loaf pans until doubled, about 45 minutes.

Preheat the oven to 350°F.

Bake about 45 minutes. Bake until the crust is golden brown and the bottom sounds hollow when tapped, 595. Remove the loaves to a rack to cool completely.

CARAMEL BUNS (SCHNECKEN) PAGE 613 CORRECTED IN 3RD PRINTING

Twenty-two 3-inch rolls

Prepare dough for:

Overnight Rolls, 612

Let rise, covered, until doubled in volume. Punch down the dough and roll into an 11 x 17-inch rectangle on a floured board. Spread generously with:

¼ cup (½ stick) butter, melted

Sprinkle with a mixture of:

¼ cup packed brown sugar
1½ teaspoons ground cinnamon

Add:

1 cup raisins
1 cup pecans
1 teaspoon grated lemon zest

Starting from the long side, roll up the dough as you would a jelly roll,

then cut the roll into **¾**-inch slices.

Bring to a simmer in a medium saucepan over medium heat, stirring to dissolve the sugar:

¼ cup honey
¼ cup (½ stick) butter
½ cup packed light brown sugar

Add:

½ cup pecans

Fill the bottom of each muffin cup with 1 tablespoon caramel. Lay the slices of dough over the caramel. Let rise about 30 minutes.

Preheat the oven to 350°F. Bake about 20 minutes, until golden brown. Watch closely for signs of scorching. Remove from the oven and invert the rolls onto a rack set over a baking sheet, allowing the honey mixture to drip over the rolls.

PANCAKES OR GRIDDLE CAKES PAGE 644 CORRECTED IN 3RD PRINTING

About sixteen 4-inch pancakes

Here is the classic all-American pancake, the basis for seemingly endless variations.

Whisk together in a large bowl:

1½ cups all-purpose flour
3 tablespoons sugar
1¾ teaspoons baking powder
1 teaspoon salt

Combine in another bowl:

1½ cups milk
3 tablespoons butter, melted
2 eggs
(½ teaspoon vanilla extract)

Mix the liquid ingredients quickly into the dry ingredients. To cook, see About Pancakes or Griddle Cakes, 643. Use ¼ cup batter for each pancake.

PECAN LACE PAGE 769 CORRECTED IN 3RD PRINTING

About forty-eight 3-inch wafers

Much of the appeal of these see-through wafers is in their brittle, caramelized texture, so be sure to make them on a dry day.

Preheat the oven to 375°F. Grease or line 2 cookie sheets. Melt in a medium saucepan:

10 tablespoons (1¼ sticks) unsalted butter

Simmer the butter gently, stirring occasionally, until the solids on the bottom of the pan turn light brown, 3 to 4 minutes. Remove from the heat and stir in until blended:

1 cup packed light brown sugar
¼ cup light corn syrup
1 tablespoon milk
¼ teaspoon salt

Stir in until combined:

1½ cups old-fashioned rolled oats
½ cup finely chopped toasted pecans, 1001
2 tablespoons all-purpose flour
2 teaspoons vanilla

Drop by teaspoonfuls about ¾ inches apart onto the cookie sheets. Bake, 1 sheet at a time, until the cookies are lightly browned, 12 to 14 minutes. Let stand briefly, then remove to a rack to cool.

CRISP CHOCOLATE CHIP COOKIES PAGE 767 CORRECTED IN 3RD PRINTING

Prepare Chocolate Chip Cookies, above, **omit the brown sugar and use a total of 1 cup sugar**. Add an additional 2 tablespoons all-purpose flour. Bake about 13 to 15 minutes, until golden brown.

BEER BREAD

PAGE 629 CORRECTED IN 3RD PRINTING

One 8½ x 4½-inch loaf

Serve with hearty soups or stews and mild or strong cheeses. Slices are good toasted, or you can rewarm the whole loaf in the oven for a crisp outer crust. This bread keeps for 2 to 3 days.

Preheat the oven to 400°F. Grease an 8½ x 4½-inch loaf pan.

Whisk together thoroughly in a large bowl:

- 1 cup whole wheat flour**
- 1 cup all-purpose flour**
- ½ cup old-fashioned rolled oats**
- 2 teaspoons baking powder**
- ½ teaspoon baking soda**
- ½ teaspoon salt**

Add:

- 1½ cups light or dark beer (but not stout), cold or at room temperature, but not flat**

Fold just until the dry ingredients are moistened. Scrape the batter into the pan and spread evenly. Bake until a toothpick inserted in the center and all the way to the bottom of the pan comes out clean, 35 to 40 minutes. Let cool in the pan on a rack for 5 to 10 minutes before unmolding to cool completely on the rack.

SPONGE CAKE

PAGE 707 CORRECTED IN 3RD PRINTING

I. Two 8- or 9-inch round layers, one 9-inch round cake, or one 10-inch tube cake

A very light cake when made with 3 eggs, a moister—and larger—one when made with 6 eggs. Bake a small cake in one or two round pans and use for Boston Cream Pie, 732, or a layer cake; bake a large cake in a tube pan.

Have all ingredients (except the water) at room temperature, about 70°F.

Preheat the oven to 350°F. For a 3-egg cake, line the bottom(s) of two 8 or 9 x 2-inch round cake pans or one 9 x 3-inch springform pan with wax or parchment paper. For a 6-egg cake, have ready an ungreased 10-inch tube pan.

Sift together:

- 1 cup sifted cake flour**
- 1½ teaspoons baking powder**
- ¼ teaspoon salt**

Have ready:

- 1 cup sugar**

Beat in a large bowl at medium-high speed until thickened, about 1 minute:

- 3 or 6 large egg yolks**

Gradually beat in the sugar, then beat 3 minutes longer. Beat in:

- ¼ cup boiling water**

Beat in:

- 1 teaspoon grated lemon or orange zest**
- 1 tablespoon fresh lemon or orange juice**
- (1 teaspoon vanilla)**
- (3 drops anise oil or extract)**

At low speed, gradually beat in the sifted ingredients. Using clean beaters in a medium or large bowl beat at medium-high speed until stiff but not dry:

- 3 or 6 large egg whites**
- ¼ teaspoon cream of tartar**

Fold one-quarter of the whites into the batter, then fold in the remaining whites. Scrape the batter into the pan(s) and spread evenly. Bake until the top springs back when lightly pressed and a cake tester inserted in the center comes out clean; about **25** minutes for two round pans, 40 to 50 minutes for a springform or tube pan. To cool

and unmold, see About Angel Cakes, 705.

MADELEINES

PAGE 739 CORRECTED IN 3RD PRINTING

About 20 tea cakes

It was Proust's fortuitous nibble of a madeleine with tea that awakened from the subconscious the sensitive recollections of his childhood in a French provincial town—and from there, the long pageant of *Remembrance of Things Past*.

These buttery French tea cakes, something between a sponge cake and a butter cake in texture, are traditionally baked in scallop-shaped madeleine molds, but you can use miniature muffin tins or small tartlet pans in any shape.

Have all ingredients at room temperature, about 70°F.

Sift together and then return to the sifter:

- 1½ cups sifted cake flour**
- ½ teaspoon baking powder**
- ¼ teaspoon salt**

Mash and beat in a medium bowl with a wooden spoon or rubber spatula until the consistency of mayonnaise:

- ¾ cup (1½ sticks) unsalted butter, cut into small pieces**

Warm the bowl by dipping it into hot water if necessary to hasten the softening of the butter. Beat in a large bowl on high speed until thick and pale yellow, 2 to 5 minutes:

- 3 large eggs**
- 1 large egg yolk**
- ¾ cup sugar**
- 1½ teaspoons vanilla**

Sift the flour mixture over the top and fold in with a rubber spatula. Fold a dollop of the egg mixture into the butter, then scrape the butter mixture back into the remaining egg mixture and fold together. Let rest for at least 30 minutes.

Preheat the oven to 450°F. Using ~~the~~ melted butter, generously grease 1 or 2 madeleine pans with 12 molds each.

Fill the molds three-quarters full; set any remaining batter aside. Bake until the cakes are golden on the top and golden brown around the edges, 8 to 10 minutes. Immediately loosen each cake with the tip of a slim knife and unmold onto a rack to cool. If necessary, wipe the molds clean and let cool, re-butter them, and bake with the remaining batter. These are best the day they are made but they can be stored in an airtight container for a day or two.

ORANGE CURD

PAGE 756

About 1⅔ cups

Blood oranges, if you can get them, are sensational in this filling.

Whisk together in a medium stainless steel or enamel saucepan, until light in color:

- 8 large egg yolks or 2 large eggs plus 4 large egg yolks**
- ⅔ cup sugar**
- Grated zest of 1½ oranges**

Add:

- ½ cup strained fresh orange juice**
- 10 tablespoons (1¼ sticks) unsalted butter, cut into small pieces**

Cook, whisking, over medium heat until the butter is melted. Then whisk constantly until the mixture is thickened and simmers gently for a few seconds. Using a spatula, scrape the filling into a medium-mesh sieve set over a bowl and strain the filling into the bowl. Let cool, cover, and refrigerate to thicken. This keeps, refrigerated, for about 1 week.

QUICK WHOLE-EGG HOLLANDAISE PAGE 560

1 cup

Even paler in color than Blender Hollandaise, but it does avoid the problem of what to do with those extra whites.

Place in a bowl and whisk until thoroughly blended and pale yellow:

- 3 large eggs
- 4 to 5 teaspoons fresh lemon juice
- 3 tablespoons water

In a heavy nonstick skillet, melt over low heat:

- 6 to 7 tablespoons butter

Slowly add the egg mixture, stirring constantly until the sauce has thickened and a spoon dragged along the bottom of the pan leaves a trail. Do not overcook. Add:

- ½ teaspoon salt

FILLED SWEET CRÊPES PAGE 650

12 crêpes

~~Preheat the oven to 400°F.~~ Lightly butter a 13 x 9-inch baking dish.

Have ready:

- 12 Sweet Crêpes, 649

and 4 cups of one of the following:

- Any poached or sautéed fruit, 212; Pastry Cream, 755, plain or mixed with berries, toasted nuts, 1001, or crushed almond macaroons, 771; Whipped Cream, 754, plain or sweetened and mixed with berries or toasted nuts, 1001; Applesauce, 216; jam or preserves, 927; Lemon Curd, 756; Hot Lemon Sauce, 844; or Chocolate Ganache, 796

Spread 3 to 4 tablespoons of filling in the center of the pale side of each crêpe, leaving a 1-inch border all around, then roll up the crêpes. Arrange seam side down in a single layer in the prepared baking dish. Brush with:

- 3 tablespoons butter, melted

Dust with:

- Confectioners' sugar

~~Bake until lightly browned, about 20 minutes.~~

ROSEMARY AND BROWN SUGAR NUTS PAGE 70

Prepare Roasted Nuts, above, adding, along with the butter, 3 tablespoons finely chopped rosemary, and 2 tablespoons brown sugar, and ~~(2 tablespoons light corn syrup)~~. After removing the nuts from the oven, stir them occasionally until the coating dries, about 5 minutes. Cool completely before serving.

IRISH SODA BREAD PAGE 629

One 8-inch round loaf or 8½ x 4½-inch loaf

When this batter is made with the greater amount of sugar and buttermilk and baked in a loaf pan, it becomes a fine crusty bread that stays moist for 3 to 4 days.

Preheat the oven to 375°F, 350°F if you are baking in a loaf pan. Grease a large baking sheet or an 8½ x 4½-inch loaf pan.

Whisk together thoroughly in a large bowl:

- 2 cups all-purpose flour
- 2 tablespoons sugar, or 5 tablespoons for the tea loaf
- 1 teaspoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt

Stir in:

- 1 cup raisins
- (2 teaspoons caraway seeds)

Whisk together in another bowl:

- 1 large egg
- ⅔ cup buttermilk, or 1 cup for the tea loaf
- ¼ cup (½ stick) butter, melted and still warm

Add to the flour mixture and stir just until the dry ingredients are moistened. The batter will be stiff but sticky. Scrape the batter onto the baking sheet in a mound 6 to 7 inches in diameter, or scrape it into the loaf pan and spread evenly. Use a sharp knife to slash a large X about ½ inch deep on top of the batter.

Bake until golden brown and a toothpick inserted in the center comes out clean, 25 to 30 minutes on the baking sheet, 45 to 50 minutes in the loaf pan. Transfer the round loaf to a rack to cool completely before serving. Or, if using a loaf pan, let cool in the pan on a rack for 5 to 10 minutes before unmolding to cool completely on the rack.

STANDING BEEF RIB ROAST, OR PRIME RIB FOR A CROWD PAGE 471

25 to 30 servings

The most luxurious and traditional cut of beef for roasting is the standing rib roast, also called a rib roast or prime rib. A full standing rib roast contains 7 rib bones, which act as a natural roasting rack and give the roast its impressive appearance. When buying less than a full rib roast, ask for a roast cut from the more tender loin end, or small end. Most markets will remove the backbone, or chine bone, to promote even cooking and make carving easier. The thick layer of fat that covers the roast should be trimmed to no more than ¼ inch.

Preheat the oven to 450°F. If desired, season with:

- Salt and black pepper

Pat dry:

- One 7 rib beef roast (18 to 20 pounds), trimmed

Place the rib side up in a shallow greased roasting pan. Roast 30 minutes. ~~Reduce the oven to 350°F.~~ Flip the meat over and roast until the desired temperature is reached, see 467, on a thermometer inserted in the thickest part of the roast, ~~about 2 hours 15 minutes for medium-rare.~~ Remove the meat to a platter, cover loosely with aluminum foil, and let stand for 15 to 20 minutes before carving. If desired, make a jus as directed on page 471. Carve the roast into ⅛- to ½-inch slices. Drizzle the jus over the slices. If desired, serve with:

- Sauce Chasseur, 555, Horseradish Cream, 565, Béarnaise Sauce, 561, or Meat Pan Gravy, 546

BEEF STROGANOFF PAGE 476

4 to 6 servings

Cut into thin 2 x ¼-inch strips:

- 2 pounds fillet of beef, top loin, or sirloin tip

Season with:

- Salt and black pepper to taste

Heat in a large skillet over medium-high heat:

- 2 tablespoons olive or vegetable oil

Add the meat in batches, cooking just until browned, about 2 minutes. Remove to a plate and melt in skillet:

- 3 tablespoons butter

Add and cook, stirring until softened, about 3 minutes:

- 1 onion or 2 shallots, chopped

Add, and cook, stirring, until the liquid the mushrooms release evaporates, about 8 minutes:

- 1 pound mushrooms, sliced

Add:

2 cups beef broth or stock
(2 tablespoons Cognac)

Simmer about 10 minutes, then stir in:

1 cup sour cream
1 tablespoon Dijon mustard
Salt and black pepper to taste

Add any accumulated juices ~~from~~ and the cooked meat. Simmer—do not boil—until the meat is heated through but still medium-rare, about 2 minutes. Stir in, if desired;

(2 tablespoons chopped dill)

Serve immediately, with:

Fresh egg noodles, 325