This list is by no means comprehensive but is, rather, a collection of JOY's recipes that we keep coming back to time and time again.

**Cocktails and Party Drinks**
-Grapefruit Herb Margarita, p. 62 (Note: Use Herb Syrup II., p. 43)
-Eggnog, p. 66 (Note: Omit the egg whites; use Grand Marnier instead of peach brandy, 2 to 4 cups light rum, and 2 cups brandy or cognac)

**Appetizers and Hors d’Oeuvres**
-White Bean Dip With Rosemary and Garlic, p. 73
-Texas Caviar, p. 73
-Pesto Cheesecake, p. 76 (Note: Use arugula instead of basil in the pesto to keep it green!)
-Five Spice Ribs, p. 81
-Cheese Puffs (Gougères), p. 91
-Summer Rolls, p. 92

**Brunch, Lunch, and Supper Dishes**
-Bean, Tomato, and Sausage Gratin, p. 97
-Hamburger Pie, p. 101 (Warning: Kitsch alert! Still, really tasty and fun to make.)
-Becker Pork Hash, p. 108
-Tomato and Goat Cheese Quiche, p. 109
-Leek Tart, p. 109

**Stews and Soups**
-Garlic Soup With Eggs, p. 124
-Matzo Ball Soup, p. 126
-Provençal Vegetable Soup (Soupe au Pistou), p. 128
-Tuscan Bread and Tomato Soup (Pappa al Pomodoro), p. 132
-Thai Chicken and Coconut Soup, 135 (Serve with plenty of lime wedges--the soup needs a citrus kick)
-Chicken Rice Soup (Asopao de Pollo), 135
-Borscht With Meat, p. 138
-Portuguese Greens Soup, p. 139
-Cold Avocado Soup, p. 146

**Salads**
-Tart Greens With Apples and Pecans, p. 158 (Note: Don't skip making the dressing.)
-Pita Salad (Fattoush), p. 159
-Endive and Walnut Salad, p. 160
-Spicy Chinese Slaw, p. 161
-Bread and Tomato Salad (Panzanella), p. 169
-Warm Lentil and Potato Salad, p. 171
-Pasta Salad With Grilled Chicken, p. 172

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-Falafel Sandwich, p. 188
-Shrimp and Avocado Tostadas, p. 189
-Pizza With Grilled Eggplant, Mushrooms, and Sun-Dried Tomatoes, p. 191

**Egg Dishes**
-Pop's Deviled Eggs, p. 195
-Huevos Rancheros, p. 196
-Eggs Poached In Red Wine (Eggs en Meurette), p. 197 (Note: This is a fussy and complicated recipe, but so delicious!)
-Artichoke Frittata for a Crowd, p. 202
-Spinach Soufflé, p. 205

**Fruits**
-Fruit Brûlé, p. 214 (Note: This sounds odd, but trust us, it's fabulous.)
-Baked Apples Stuffed With Sausage, p. 217
-Berries Cockaigne, p. 219 (Note: Use strawberries)
-Broiled Grapefruit, p. 226
-Coconut Lime Salad, p. 226
-Baked Figs With Ricotta, p. 227 (Note: Use 1/4 cup Marsala, halve the figs, use only 2 tablespoons heavy cream, and add the zest of one lemon to the ricotta filling)
-Baked Stuffed Peaches, p. 232

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-Fava Beans Roman-Style, p. 253
-Red Beans and Rice, p. 256
-Black-Eyed Peas and Greens, p. 256
-Braised Lentils With Sausage, p. 258
-Garlic-Braised Broccoli Rabe, p. 260
-Becker Brussels Sprouts, p. 262
-Stuffed Cabbage Rolls, p. 263
-Mashed Cauliflower, p. 267
-Sautéed Corn, p. 271
-Corn Pudding, p. 271
-Moussaka, p. 274
-Mushroom Ragout, p. 283
-Creamed Pearl Onions, p. 287
-Peas With Prosciutto and Onions, p. 291
-Potatoes Anna (Pommes Anna), p. 298
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-Jamaican Jerk Chicken, p. 428

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-Country Captain, p. 434

-Chicken Chili Verde, p. 435

-Chicken Étouffée, p. 436

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-Belgian Beef Stew (Carbonnade Flamande), p. 480

-Beef Braciole, p. 483

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- Rombauer Jam Cake, p. 720
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- Fruitcake Cockaigne, p. 725
- Almond Torte Cockaigne, p. 727 (Note: Fill with Lemon-Orange Custard Filling, p. 757)
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