



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

Stocks 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

Sandwiches, Wraps, and Pizza

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-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

Vegetables

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-Mashed Cauliflower, p. 267

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-Corn Pudding, p. 271

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-Peas With Prosciutto and Onions, p. 291

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-South Carolina Skillet Shrimp, p. 385

-Becker Barbecued Shrimp, p. 386

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-Panfried Whole Fish, p. 407

-Panfried Spice-Crusted Fish Fillets, p. 408

-Thai Fish Cakes, p. 410

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-Roast Chicken With 40 Cloves of Garlic, p. 425

-Jamaican Jerk Chicken, p. 428

-Coq Au Vin, p. 431

-Country Captain, p. 434

-Chicken Chili Verde, p. 435

-Chicken Étouffée, p. 436

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-Becker Mongolian Beef, p. 477

-French Beef Stew (Boeuf Bourignonne), p. 479

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

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-Country-Fried Pork Tenderloin With Gravy, p. 503

-Baby Back Ribs, p. 505 (Note: Use Southern Barbecue Dry Rub)

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-Cincinnati Chili Cockaigne, p. 514

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- Ricotta Cheesecake, p. 745

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- Christmas Chocolate Bars Cockaigne, p. 763 (Note: Let these sit, covered, for two days before eating as the flavor only improves.)
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