

APRICOT PANDOWDY

SERVES 6 (DESSERT)

Active time: 15 min Start to finish: 45 min

A pandowdy is a homey American dessert of cooked fruit covered with a piecrust or biscuit crust that is often cut up halfway through baking and pushed into the fruit. We leave the crust whole here for a quicker and easier version.

1½ lb fresh apricots, quartered lengthwise and pitted

1 tablespoon cornstarch

½ cup plus 1 tablespoon sugar

2 tablespoons unsalted butter

1 (10-inch) refrigerated pie dough (from a 15-oz package), unrolled

1 tablespoon milk

► Put oven rack in middle position and preheat oven to 400°F.

► Toss apricots with cornstarch and ½ cup sugar until coated.

► Heat butter in a 10-inch heavy skillet over moderate heat until foam subsides, then stir in apricot mixture. Bring to a

boil, stirring frequently, then immediately transfer to a 9-inch pie plate.

► Fold pie dough into quarters and trim 1 inch from rounded edge. Unfold (trimmed round should be 8 inches in diameter) and put on top of fruit. Brush pastry with milk and sprinkle with remaining tablespoon sugar.

► Bake until apricot filling is bubbling and crust is golden, about 20 minutes. Cool 10 minutes before serving.

GRILLED T-BONE STEAKS

SERVES 4

Active time: 15 min Start to finish: 45 min

Although this recipe is extremely simple, you need to be careful not to overcook the meat.

2 (1½-inch-thick) T-bone steaks (3 lb total), flaps cut off if necessary, at room temperature 30 minutes

1½ to 2 teaspoons fine sea salt

1 teaspoon coarsely ground black pepper

Special equipment: an instant-read thermometer

► Prepare grill for cooking over medium-hot charcoal (moderate heat for gas); see "Grilling Procedure," page 170.

► Pat steaks dry and sprinkle all over with sea salt and pepper. Grill steaks on lightly oiled grill rack, covered only if using a gas grill, turning over once, until thermometer inserted horizontally 2 inches into meat (do not touch bone) registers about 120°F for rare, 9 to 11 minutes.

► Transfer steaks to a cutting board and let stand, uncovered, 10 minutes before slicing. (Internal temperature will rise to 125–128°F while steaks stand.)

Cooks' note:

If you aren't able to grill outdoors, steaks can be cooked in a hot lightly oiled well-seasoned large (2-burner) ridged grill pan over moderately high heat, turning over once, 12 to 14 minutes total. Let stand, uncovered, 10 minutes before slicing.

For more **EVERY DAY** recipes, see page 70.

Tangy apricots nestle beneath a flaky, sugarcoated crust in an old-fashioned pandowdy you can have on the table in less than an hour.

