

76 Cognac Cocktails

During the 100-odd years between the War of 1812 and World War I, when American bartenders perfected the fine art of mixing drinks, American drinkers liked their cocktails, punches, fizzes, sours, and even mint juleps made out of good French brandy, preferably cognac brandy—the smoothest of grape-based spirits. Cognac and the cocktail had long since parted ways, though, by the waning years of the 20th century, when most drinks were designed more to disguise the taste of the liquor that went into them than to highlight it. Even in the past decade, with the recuperation of the bartender's craft, I have rarely come across cognac drinks.

The problem, I think, lies with the type of cognac touted for mixing. That's the one sometimes known as "three star" and now as "VS," or "Very Special." Cognac is primarily a blended spirit. Unlike whiskey blends, which incorporate light, bland spirits made in industrial column stills, cognacs are made up purely of old-fashioned pot-still brandies: older ones to give bouquet, younger ones to keep it lively and fruity. In the case of VS, though, by French law, the youngest cognac in the blend must spend a mere two and a half years in the barrel. That's not enough time to remove the burn. For spirit-forward drinks, you need something smoother and more concentrated. You need at least a VSOP ("Very Superior Old Pale"), blended from cognacs four to 15 years old. At \$40 to \$50 a bottle, VSOPs aren't cheap, but then, neither are 100-percent-agave tequilas or microdistilled whiskeys, and they've earned a place in the modern cocktail bar.

And what about mixing drinks with an XO ("eXtra Old")? For the \$100 or so you'll pay for a bottle, you'll get something blended from brandies that have spent at least six years in the barrel, with considerable amounts of ones that have spent two or three times that long. As the cocktail theorist David Embury wrote in 1948, "To mix this nectar of the gods with any other substance whatsoever—even a single drop of water—would be sacrilege, pure and simple." But what if I were to suggest you put a very small amount of superfine sugar and water in a tall glass, stir them, lightly press five or six fresh mint leaves in the resulting syrup, fill the glass with ice pounded until it's the consistency of snow, let two and a half ounces of XO trickle over that ice, stir gently until frost forms on the glass, and float a spoonful of fragrant Jamaican rum on top, to make an antebellum mint julep? The fact is, very old cognacs do something for a drink that no other spirit can. They possess all the leathery, chocolaty richness and layered complexity that prolonged rests in older, mellower oak can bring, without the overpowering woodiness that American whiskeys so often develop in their new wood casks. In a drink like the elegant brandy crusta, a drink that combines cognac with plenty of citrus, or the bright brandy snapper with its hit of raspberry liqueur, or any of those pictured below (see page 84 for recipes), whose other ingredients complement rather than mask the cognac, those intense flavors will mingle with the rest, become approachable, without losing complexity. If that's sacrilege, I'll drink with the sinners. —David Wondrich



Brandy Snapper



Improved Brandy Cocktail



Pépa



Brandy Crusta



Antebellum Mint Julep



New York Sour

Khinkali

(Georgian Dumplings)

MAKES 25 DUMPLINGS

A specialty of dumpling houses in Tbilisi, Republic of Georgia, these large, juicy pork-and-beef-filled pockets (pictured on page 40) are spiced with chiles, cilantro, and fenugreek.

- 4 cups flour
- 1¼ tsp. kosher salt, plus more to taste
- 8 oz. ground beef
- 8 oz. ground pork
- 2 tbsp. finely chopped cilantro
- 1 tsp. dried fenugreek leaves (see page 90)
- ½ tsp. crushed red chile flakes
- 3 small yellow onions, minced
- Freshly ground black pepper, to taste

1 Stir together flour, salt, and 1¼ cups warm water in a bowl until dough forms; transfer to a work surface and knead until smooth, about 6 minutes. Wrap in plastic wrap and refrigerate dough for 40 minutes. Meanwhile, combine beef, pork, cilantro, fenugreek, chile flakes, and onions in a bowl until evenly mixed; season generously with salt and pepper, and set filling aside.

2 Divide dough into 25 equal pieces, and shape each piece into a ball. Using a rolling pin, roll a ball into a 6" round. Place about 2 tbsp. filling in center of round, and fold edges of dough over filling, creating pleats in dough as you go, until filling is covered. Holding dumpling in the palm of one hand, grasp top of dumpling where pleats meet and twist to seal pleats and form a knot at top of dumpling. Repeat with remaining dough rounds and filling. Bring a large pot of salted water to a boil. Working in batches, boil dumplings until they float and dough is tender, about 8 minutes. Drain and serve hot. Season with black pepper.

Negima Yakitori

(Chicken and Scallion Skewers with Yakitori Sauce)

SERVES 6-8

These simple skewers (pictured on page 75) gain loads of flavor from a basting of homemade yakitori sauce, a versatile marinade for most any meat or vegetable.

- 4 whole chicken legs
- 2 cups mirin
- 2 cups soy sauce
- 1 cup dry sake
- 2 tbsp. packed dark brown sugar
- 2 tsp. freshly ground black pepper
- 16 large scallions, cut into 1" lengths
- 5 cloves garlic, crushed
- 1 2" piece ginger, peeled and thinly sliced

1 Make the yakitori sauce: Arrange an oven rack 4" from broiler and heat broiler to high. Remove bones from chicken legs and cut bones into 1" pieces. Cut chicken meat into ¾"-thick slices; refrigerate until ready to use. Transfer chicken bones to a foil-lined baking sheet; broil, turning, until browned all over, about 10 minutes. Transfer bones to a 4-qt. saucepan and add mirin, soy sauce, sake, sugar, pepper, green parts of scallions, garlic, ginger, and 1 cup water; bring to a boil, and then reduce heat to medium-low. Cook until liquid is reduced by half, about 1½ hours. Pour through a fine strainer into a bowl; let yakitori sauce cool.

2 Meanwhile, soak 16 wooden skewers for 30 minutes; drain. Working with 1 skewer at a time, alternately thread 4 slices chicken with 3 pieces of the white parts of scallions, piercing

chicken slices through their ends to form folded slices and piercing scallion pieces perpendicular to skewer.

3 Build a medium-hot fire in a charcoal grill or heat a gas grill to medium. (Alternatively, heat a cast-iron grill pan over medium-high heat.) Add skewers, and cook, turning, until beginning to brown, about 6 minutes. Brush with yakitori sauce and continue cooking, turning and basting with sauce every 30 seconds, until cooked through and sauce forms a glaze on chicken, about 2 minutes more. Transfer to a serving plate and drizzle with more yakitori sauce; serve immediately.

Partan Bree

(Scottish Crab Bisque)

SERVES 8

Roasted crab shells and sherry lend sweet depth to this luscious bisque (pictured on page 75) from chef Michael Smith of the Three Chimneys restaurant on Scotland's Isle of Skye.

- 4 lb. cooked Dungeness or blue crabs, meat removed from bodies and legs and finely chopped, shells broken into large chunks
- 6 tbsp. unsalted butter
- 2 large yellow onions (1 thinly sliced; 1 finely chopped)
- ½ rib celery, thinly sliced
- ¼ small bulb fennel, thinly sliced
- ¾ cup roughly chopped parsley stems, plus 2 tbsp. finely chopped parsley leaves
- 1 tsp. whole white peppercorns
- 2 bay leaves
- ½ lemon, thinly sliced crosswise
- 2 tbsp. brandy
- ⅓ cup long-grain white rice
- 1 tbsp. tomato paste
- 1 tbsp. lemon zest
- ⅔ cup milk
- ¼ cup heavy cream
- ¼ cup cream sherry
- 2 tbsp. fresh lemon juice
- ½ tsp. paprika
- Kosher salt and freshly ground black pepper, to taste
- Crème fraîche, to garnish

1 Heat oven to 400°. Place crab shells on a baking sheet, and bake until lightly browned, about 20 minutes; let cool. Heat 4 tbsp. butter in an 8-qt. saucepan over medium-high heat. Add sliced onion, celery, and fennel; cook, stirring, until soft, about 5 minutes. Add crab shells, parsley stems, peppercorns, bay leaves, and sliced lemon; cook for 2 minutes. Add brandy; cook 1 minute. Add 10 cups water; bring to a boil. Reduce heat to medium-low; cook, stirring occasionally, until slightly reduced, about 1 hour. Pour through a fine strainer into a bowl; set crab broth aside.

2 Wipe saucepan clean, return to medium-high heat, and add remaining butter. Add chopped onion; cook until soft, about 3 minutes. Add rice, tomato paste, and lemon zest; cook until lightly caramelized, about 2 minutes. Add reserved crab broth; bring to a boil. Reduce heat to medium-low; cook until rice is tender, about 18 minutes. Purée soup in a blender and return to saucepan over medium heat; add reserved crab meat, milk, cream, sherry, lemon juice, and paprika, and cook until meat is warmed through, about 3 minutes. Season with salt and pepper. Divide soup among 8 bowls; garnish each bowl with a dollop of crème fraîche and some of the parsley leaves.

Roasted Peppers and Anchovies

SERVES 6-8

At Mamma 'Zu's restaurant in Richmond, Virginia, this simple, satisfying Italian appetizer (pictured on page 48) is served with crusty bread.

- 12 oil-packed anchovy filets
- 6 roasted red bell peppers, skins, stems, and seeds removed, cut into large strips
- ¼ cup roughly chopped flat-leaf parsley
- 2 cloves garlic
- 3 tbsp. extra-virgin olive oil
- Kosher salt and freshly ground black pepper, to taste

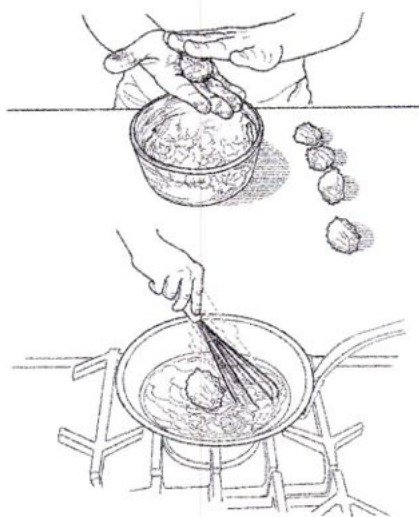
Alternately lay anchovy filets and strips of pepper on a serving platter in one layer. Combine parsley and garlic on a cutting board and finely chop together; sprinkle parsley-garlic mixture evenly over anchovies and peppers. Drizzle with oil and season with salt and pepper; let sit 10 minutes before serving to allow flavors to marry.

Scones

MAKES 16

These pillowy scones (pictured on page 75) are the ideal accompaniment to tea and are delicious with butter, preserves, and clotted cream.

Beurre Manié



One key to making velvety soups, stews, and sauces is *beurre manié*, a mixture of flour and butter that helps achieve a thick, smooth consistency in these types of food (see page 41). Simply mix equal parts of softened butter and flour together in a small bowl, and use your fingers or a fork to form a smooth paste. Then roll teaspoon-size amounts of the paste into balls. (You can also make large amounts of *beurre manié* in a food processor and store the balls in the freezer, bringing them to room temperature before use.) When simmering a sauce, whisk in one ball at a time as needed. Allow the mixture to return to a boil, and cook for at least 1 minute to thicken. If your sauce is not as thick as you'd like, add a bit more *beurre manié*. The butter-coated flour particles will melt and quickly thicken the sauce as it simmers, and the additional butter will add a sleek luster, similar to the effect of mounting a sauce with cold butter. —Kellie Evans

- 5 cups flour
- ½ cup sugar
- 5 tsp. baking powder
- 2½ tsp. kosher salt
- 14 tbsp. unsalted butter, cubed and chilled
- 2 cups milk
- Salted butter, jam, and clotted cream, for serving

Heat oven to 450°. Whisk together flour, sugar, baking powder, and salt in a bowl. Add butter and rub into dry ingredients with your fingers until pea-size crumbles form. Stir in milk until dough forms. Transfer to a heavily floured work surface and pat into a 12" x 12", 1"-thick square; cut square into 16 smaller squares. Using a floured metal spatula, transfer squares to a parchment paper-lined baking sheet; bake until golden brown, about 25 minutes. Serve warm with butter, jam, and clotted cream.

Shrimp and Herb Canapés

SERVES 14-16

The *Good Cook* series of cookbooks (item 11) is filled with timeless classics. Among our favorite recipes is this one for canapés made with herb and shrimp butters (pictured on page 75).

- 2 cups packed watercress leaves
- 1 cup packed parsley leaves
- 1 cup packed tarragon leaves
- 1 lb. (4 sticks) unsalted butter, softened
- 4 tbsp. fresh lemon juice
- Kosher salt and freshly ground black pepper, to taste
- 8 oz. unpeeled medium shrimp
- 1 loaf Pullman bread, cut lengthwise into six ¼"-thick slices, crusts removed
- 1 tbsp. capers, rinsed, for garnish
- 4 cooked, peeled medium shrimp, thinly sliced lengthwise, for garnish
- 4 radishes, thinly sliced, for garnish
- 3 chives, cut into 2" lengths, for garnish

1 Make the herb butter: Combine watercress, parsley, tarragon, and ½ cup water in a food processor and purée into a smooth paste; transfer to a 2-qt. saucepan, and heat over medium heat. Cook, without stirring, until mixture barely begins to simmer; remove from heat and let sit for 10 minutes. Using a slotted spoon, scoop the herb solids from the liquid and transfer to paper towels to drain. Squeeze paper towels around herbs to remove any excess liquid, and then transfer herb solids to a food processor along with 2 sticks butter and 2 tbsp. lemon juice; process until smooth. Transfer to a bowl, season with salt and pepper, and set herb butter aside.

2 Make the shrimp butter: Bring a 2-qt. saucepan of water to a boil, and add unpeeled shrimp; cook until just cooked through, about 4 minutes. Drain, peel, devein, and finely chop; transfer to a food processor along with remaining butter and lemon juice, and process until smooth. Transfer to a bowl, season with salt and pepper, and set aside.

3 Thinly spread some of the herb butter over half the bread slices; thinly spread some of the shrimp butter over the remaining bread slices. Transfer each butter to a separate piping bag fitted with a ⅜" star tip, and pipe rows of butter along the long edges of the corresponding herb and shrimp buttered bread slices; chill to firm butters. Cut each bread slice crosswise into 5 rectangles. Garnish rectangles with capers, cooked shrimp slices, radishes, and chives.

Spiced Boiled Peanuts

SERVES 4-6

Boiled peanuts (pictured on page 75) are a classic Southern snack, eaten as hors d'oeuvres and sold at convenience stores. This spiced version comes from the Rye House in New York City.

- 2 lb. raw peanuts (see page 90)
- 1 cup kosher salt
- ¼ cup sugar
- 1 tbsp. coriander seeds
- 1 tbsp. fennel seeds
- 1 tbsp. whole black peppercorns
- 1 tbsp. crushed red chile flakes
- 1 tbsp. hot paprika
- 2 bay leaves
- 2 cloves garlic, crushed
- 1 stick cinnamon

Combine all ingredients and 1 gallon water in an 8-qt. pot; boil. Reduce heat to medium-low; cook, stirring occasionally, until peanuts are tender, about 4 hours. Cool in liquid before serving.

Tofu Wanzi

(Fried Tofu and Bacon Fritters)

MAKES ABOUT 3½ DOZEN

China meets the American South in these tofu, bacon, and scallion fritters (pictured on page 46) from *SAVEUR* contributor Mei Chin. For three dipping sauces to serve with them, see page 88.

- 2 12½-oz. boxes soft or silken tofu
- 1 12½-oz. box firm tofu
- ¾ cup panko bread crumbs
- ½ cup flour
- ¼ cup sesame oil
- 5 scallions, finely chopped
- 4 slices cooked bacon, finely chopped
- 2 eggs, lightly beaten
- Kosher salt and freshly ground white pepper, to taste
- Canola oil, for frying

1 Place all the tofu on a bed of about 6 paper towels on a baking sheet and cover with 6 more paper towels and another sheet. Place a cast-iron skillet on sheet to weight it down; let sit until tofu is drained of most of its liquid, at least 6 hours or overnight, in the refrigerator. Transfer pressed tofu to a large bowl; mash coarsely with a fork. Stir in bread crumbs, flour, sesame oil, scallions, bacon, eggs, and salt and pepper until evenly combined.

2 Pour oil to a depth of 2" in a 6-qt. Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 350°. Portion 2 tbsp. of the tofu mixture and shape into a miniature football shape using two spoons; repeat with remaining tofu mixture. Fry until golden brown and crisp, about 2 minutes. Season with salt and serve immediately, with a dipping sauce, if you like.

Vuelve a La Vida

(Veracruzian Seafood Cocktail)

SERVES 4-6

Roberto Santibañez, chef at Fonda restaurant in Brooklyn, New York, shared his recipe for this bracing seafood cocktail, a popular Mexican hang-over cure (pictured on page 75).

- 3 bay leaves
- 1 head garlic, halved crosswise
- 1 lb. large shrimp, peeled and deveined
- 1 lb. cleaned calamari, bodies cut into ⅜"-wide rings, tentacles halved lengthwise
- 12 oz. boneless, skinless red snapper filets,

- cut into $\frac{1}{4}$ " cubes
- $\frac{3}{4}$ cup fresh lime juice
- 2 tsp. dried oregano, preferably Mexican
- Kosher salt, to taste
- 1 lb. plum tomatoes, cored, seeded, and finely chopped
- 1 cup ketchup
- 1 cup tomato juice
- 1 cup pimiento-stuffed green olives
- 1 cup finely chopped cilantro
- $\frac{1}{4}$ cup worcestershire
- 6 tbsp. olive oil
- 2 serrano chiles, stemmed and thinly sliced
- 1 habañero or Scotch bonnet chile, stemmed, seeded, and minced
- 1 medium white onion, finely chopped
- 16 small oysters, shucked, juices reserved
- 16 small clams, shucked, juices reserved
- 2 avocados, thinly sliced
- Saltine crackers, for serving

1 Bring bay leaves, garlic, and 8 cups water to a boil in a 4-qt. saucepan. Add shrimp; cook until pink, about 2 minutes. Transfer to a cutting board, and cut into 1" pieces; set aside in a bowl. Add calamari bodies and tentacles to boiling water; cook until just cooked through, about 1 minute. Drain and transfer to bowl with shrimp; set aside. In another bowl, combine snapper, half the lime juice, and oregano; season with salt and let sit until fish is opaque, about 20 minutes. Drain and set aside.

2 In a bowl, whisk together remaining lime juice with tomatoes, ketchup, tomato juice, olives, cilantro, worcestershire, oil, serrano and habañero chiles, and onion; add reserved shrimp and calamari, snapper, and oysters and clams with their juices, and fold gently to combine. Season with salt. Serve seafood cocktail in large goblets or bowls, with slices of avocado and Saltine crackers on the side.

MAINS

Bobotie

(South African Curry Meat Loaf)

SERVES 8

The dried fruit in this curried South African meat loaf (pictured on page 20) offsets its cayenne spiciness, while its almond crust adds a crunchy counterpoint to the tender ground meat.

- 1 cup strongly brewed hot black tea
- $\frac{1}{2}$ cup raisins
- $\frac{1}{2}$ cup chopped dried apricots
- 2 tbsp. canola oil
- 2 cloves garlic, finely chopped
- 1 large yellow onion, finely chopped
- 2 tsp. ground turmeric
- 2 tsp. ground coriander
- 1 tsp. cayenne pepper
- $\frac{1}{2}$ tsp. ground cumin
- $\frac{1}{2}$ tsp. ground fenugreek (see page 90)
- $\frac{1}{2}$ tsp. ground black pepper
- $\frac{1}{4}$ tsp. ground fennel
- Kosher salt, to taste
- 2 tbsp. malt or apple cider vinegar
- 8 oz. ground beef
- 8 oz. ground lamb
- $\frac{1}{4}$ cup sliced almonds

Heat oven to 350°. Combine tea, raisins, and apricots in a bowl; let sit for 30 minutes. Drain, and reserve $\frac{1}{2}$ cup soaking liquid; set both aside. Heat oil in a 12" skillet over medium-high heat. Add garlic and onion; cook until lightly caramelized,

about 8 minutes. Add turmeric, coriander, cayenne, cumin, fenugreek, pepper, fennel, and salt; cook until fragrant, about 1 minute. Add reserved soaked fruit and soaking liquid and vinegar; cook until almost all liquid evaporates, about 2 minutes. Remove from heat and transfer to a large bowl; add beef and lamb, and mix until evenly combined. Transfer meat mixture to a foil-lined baking sheet, and shape into an 8" x 4" loaf; press almonds over top of meat loaf, and bake until an instant-read thermometer inserted into the center of the meat loaf reads 160°, about 40 minutes.

Curried Mussels

SERVES 2-4

Curry powder and cilantro add zest to classic white wine-steamed mussels (pictured on page 31) in this recipe adapted from *The River Cottage Fish Book* by Hugh Fearnley-Whittingstall and Nick Fisher (Ten Speed Press, 2011).

- 1 tbsp. unsalted butter
- 1 tbsp. olive oil
- 4 shallots, finely chopped
- 2 tsp. curry powder
- $\frac{1}{2}$ cup white wine
- 2 lb. mussels, cleaned and debearded
- 2 tbsp. heavy cream
- 4 sprigs cilantro, finely chopped
- Kosher salt and freshly ground black pepper, to taste

Heat butter and oil in a 12" skillet over medium heat. Add shallots; cook until soft, about 5 minutes. Stir in curry powder, and then add wine and $\frac{1}{2}$ cup water; bring to a boil. Add mussels, cover with lid, and cook until mussels are opened, about 4 minutes. Using a slotted spoon, transfer mussels to a bowl. Return skillet to heat and add cream, $\frac{3}{4}$ of the cilantro, and any juices collected in the bowl of mussels. Season with salt and pepper; cook for 2 minutes. Divide mussels among serving bowls. Ladle sauce over mussels; garnish with remaining cilantro.

Embutido

(Filipino Meat Loaf)

SERVES 8

The recipe for these steamed meat loaves with hard-boiled egg centers (pictured on page 20) comes from *SAVEUR* kitchen assistant Monica Florendo.

- 2 tbsp. canola oil
- 4 cloves garlic, finely chopped
- 3 medium carrots, finely chopped
- 1 small yellow onion, finely chopped
- 1 red bell pepper, stemmed, seeded, and finely chopped
- 1 lb. ground beef
- 1 lb. ground pork
- 9 oz. cooked ham, cut into $\frac{1}{8}$ " cubes
- $\frac{1}{2}$ cup golden raisins, finely chopped
- $\frac{1}{3}$ cup bread crumbs
- 3 tbsp. finely chopped parsley
- 2 tbsp. soy sauce
- Kosher salt and freshly ground black pepper, to taste
- 6 hard-boiled eggs, peeled
- 2 4-oz. jars sliced pimientos, drained

1 Heat oil in a 12" skillet over medium-high heat. Add garlic, carrots, onion, and bell pepper; cook until lightly caramelized, about 12 minutes. Transfer to a bowl along with beef, pork, ham, raisins, bread crumbs, 2 tbsp. parsley, soy sauce, and salt and pepper; mix until evenly combined. Transfer half the mixture to a large sheet

of foil and shape mixture into a 9" x 8" rectangle. Place 3 eggs lengthwise along center of rectangle; cover with half the pimientos. Fold sides of rectangle over eggs and pimientos, and shape into a log; wrap tightly in foil, twisting ends to seal. Repeat with remaining meat mixture, eggs, and pimientos.

2 Bring 3 cups water to a boil in a flat-bottomed wok over medium heat. Place an 11" bamboo steamer in wok, and place meat loaves in steamer; cover. Cook until an instant-read thermometer inserted into the middle of the meat loaves reads 160°, about 1 hour. Unwrap, and cut into 1" slices; garnish with remaining parsley before serving.

Forloren Hare

(Danish Meat Loaf)

SERVES 8

This lavish Danish meat loaf (pictured on page 20) is wrapped in bacon for added moisture and flavor, and then topped with rich gravy.

- 8 oz. ground beef chuck
- 8 oz. ground pork
- ½ cup bread crumbs
- ½ cup heavy cream
- 2 medium yellow onions, finely chopped
- 2 cloves garlic, finely chopped
- 1 medium carrot, finely chopped
- 1 egg, lightly beaten
- Kosher salt and freshly ground black pepper, to taste
- 6 slices bacon
- 2 tbsp. unsalted butter
- 2 tbsp. flour
- 2 cups beef stock
- ¼ cup red currant jelly
- 1 sprig thyme
- 1 bay leaf

Heat oven to 425°. Combine beef, pork, bread crumbs, cream, half the onions, garlic, carrot, egg, and salt and pepper in a bowl until evenly combined. Transfer mixture to a parchment paper-lined baking sheet and form into an 8" oval, about 1½" thick. Place bacon lengthwise over meat loaf, and bake until bacon is browned and an instant-read thermometer inserted into the middle of the meat loaf reads 160°, about 30 minutes. Heat butter in a 10" skillet over medium-high heat. Add remaining onions; cook until caramelized, about 8 minutes. Add flour; cook, stirring, until lightly browned, about 4 minutes. Add stock, jelly, thyme, and bay leaf; cook until thickened, about 15 minutes. Pour gravy through a fine strainer into a bowl; season with salt and pepper. Spoon gravy over meat loaf to serve.

Grilled King Crab Legs

SERVES 4

Sweet king crab legs gain a smoky edge when grilled (pictured on page 31). This recipe is adapted from one in *For Cod & Country* (Sterling Epicure, 2011) by Barton Seaver.

- 2 lb. Alaskan king crab legs, thawed
- Lemon wedges, for serving
- Clarified butter, for serving

Build a hot fire in a charcoal grill or heat a gas grill to high. (Alternatively, heat a cast-iron grill pan over high heat.) Add crab legs; cook, turning, until shells are charred and crab meat is heated through, about 8 minutes. Serve with lemons and butter.

Jamaican Jerk Chicken

SERVES 8

Full of fiery chiles and warm spices, the all-purpose Jamaican seasoning for this dish can be used as a rub on pork, goat, fish, and vegetables, as well as chicken (pictured on page 82).

- ¾ cup packed light brown sugar
- ¾ cup ground allspice
- ¾ cup minced scallions
- ½ cup peanut or canola oil
- ¼ cup ground black pepper
- ¼ cup kosher salt
- ¼ cup minced ginger
- ¼ cup fresh lime juice
- 2 tbsp. soy sauce
- 1 tbsp. dried thyme
- 1 tsp. ground cinnamon
- 1 tsp. freshly grated nutmeg
- ½ tsp. ground cloves
- 8 cloves garlic, minced
- 3 Scotch bonnet or habañero chiles, stemmed and minced
- 2 3–4-lb. chickens, each quartered

1 Combine sugar, allspice, scallions, oil, pepper, salt, ginger, juice, soy sauce, thyme, cinnamon, nutmeg, cloves, garlic, and chiles in a bowl. Add chicken; toss to coat in jerk marinade. Cover with plastic wrap; chill at least 6 hours, or overnight.

2 Build a medium-hot fire in a charcoal grill or heat a gas grill to medium. (Alternatively, heat a cast-iron grill pan over medium-high heat.) Add chicken, skin side down; cook, turning once, until marinade forms a crust on the outside, about 8 minutes. Cover grill; continue cooking until cooked through, about 40 minutes. (Alternatively, transfer chicken to a foil-lined baking sheet; bake in a 350° oven until done.)

Mugua Ji

(Sweet and Sour Chicken Stir-Fry)

SERVES 4

Traditionally, this saucy stir-fry (pictured on page 20) gets its sweet-tart flavor from *mugua*, or flowering quince. Green papaya is a good substitute. For hard-to-find ingredients, see page 90.

- 1 tbsp. kosher salt
- 1 tbsp. sugar
- 1 tbsp. cornstarch
- 1 tbsp. white wine vinegar
- 3 cups canola oil
- 2 medium russet potatoes, cut diagonally into 1" chunks
- 4 boneless, skinless chicken thighs, each quartered
- ¼ cup Asian chili paste
- 2 tbsp. minced jalapeño or serrano chiles
- 9 oz. thinly sliced green papaya
- 6 ribs celery, cut into 2" pieces
- 1 4" piece ginger, unpeeled and cut into ¼"-thick slices
- ¼ cup Asian chili oil
- Cilantro leaves, to garnish

Stir together salt, sugar, cornstarch, vinegar, and 1 cup water in a small bowl; set slurry aside. Heat canola oil in a 14" flat-bottomed wok or high-sided skillet over high heat. Add potatoes; fry, tossing, until browned, about 8 minutes. Using a slotted spoon, transfer potatoes to a paper towel-lined plate to drain. Add chicken pieces to oil; fry, tossing, until browned, about 4 minutes. Using a slotted spoon, transfer chicken to a plate; discard all but ½ cup oil, and return wok to heat. Add chili paste and minced chiles; cook until fragrant, about

30 seconds. Add chicken, papaya, celery, and ginger; cook for 1 minute. Add slurry; cook, stirring constantly, until sauce thickens and chicken is cooked through, about 4 minutes. Add potatoes and chili oil; cook until potatoes are tender, about 2 minutes. Garnish with cilantro before serving.

Oyster Po'boy

SERVES 4

The oysters are fried in a spicy cornmeal breading for this classic New Orleans sandwich (pictured on page 39), the recipe for which comes from Crabby Jack's restaurant in Jefferson, Louisiana.

- Canola oil, for frying
- 2 tbsp. kosher salt, plus more to taste
- 1 tbsp. ground black pepper
- 1 tbsp. paprika
- 1 tbsp. garlic powder
- 1½ tsp. onion powder
- ¾ tsp. dried thyme
- ¾ tsp. dried rosemary
- ¾ tsp. dried oregano
- ¾ tsp. cayenne pepper
- ¾ tsp. chipotle chile powder
- 40 large oysters, shucked
- 2 cups yellow cornmeal
- 4 8"-long French bread rolls
- Mayonnaise, shredded iceberg lettuce, tomato slices, and dill pickle chips, for serving

Pour oil to a depth of 2" in a 6-qt. Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 350°. Whisk together salt, pepper, paprika, garlic and onion powders, thyme, rosemary, oregano, cayenne, and chile powder in a bowl; add oysters and toss to coat with seasoning. Add cornmeal and toss until oysters are evenly coated; dust off excess cornmeal. Working in batches, add oysters to oil; fry until golden brown, about 3 minutes. Transfer to paper towels to drain, and sprinkle with salt. Spread insides of rolls with mayonnaise, and divide oysters among rolls; top with lettuce, tomato, and pickles.

Puffy Chicken Tacos

SERVES 12

Corn or flour tortillas that are deep-fried until they puff are a specialty of San Antonio's Tex-Mex cuisine (pictured on page 16). This recipe for puffy tacos filled with spicy chicken and guacamole comes from Rolando's Super Tacos.

- ¾ cup olive oil
- 2½ lb. bone-in, skin-on chicken thighs
- Kosher salt and freshly ground black pepper, to taste
- 6 cloves garlic, finely chopped
- 1 medium yellow onion, finely chopped
- 1 rib celery, finely chopped
- 1 small carrot, finely chopped
- 1 small red bell pepper, finely chopped
- 3 cups chicken stock
- 1 14-oz. can whole peeled tomatoes in juice, crushed by hand
- 2 avocados, pitted, peeled, and mashed
- 2 cloves garlic, minced
- Juice of 1 lime
- Canola oil, for frying
- 3 cups masa harina (see page 90)
- 1½ tbsp. unsalted butter, softened
- Shredded iceberg lettuce, diced tomato, and shredded cheddar cheese, to garnish

1 Heat oil in an 8-qt. saucepan over medium-high heat. Season chicken with salt and pepper, and add to pan, skin side down; cook, turning once, until

browned on both sides, about 8 minutes. Transfer chicken to a plate; set aside. Add garlic, onion, celery, carrot, and bell pepper; cook, stirring, until soft, about 20 minutes. Add stock and tomatoes, and return chicken to pan; bring to a boil. Reduce heat to medium-low; cook until chicken is very tender, about 1½ hours. Remove chicken from sauce, and let cool; reserve sauce for another use. Discard skin and bones, and shred chicken; set aside. Meanwhile, combine avocados, garlic, lime juice, and salt and pepper in a bowl; chill guacamole until ready to use.

2 Pour oil to a depth of 2" in a 6-qt. Dutch oven and heat over medium-high heat until a deep-fry thermometer reads 375°. Stir together masa, butter, and 2¼ cups warm water in a bowl until dough forms; divide dough into 12 pieces and shape each piece into a ball. Using a tortilla press or rolling pin, flatten each ball into a 6½" disk. Place 1 disk in oil. When it begins to puff, press the end of a metal spatula into the middle of the tortilla so that tortilla bends into a taco shape; hold spatula within tortilla until taco is golden brown and crisp, about 1½ minutes. Transfer taco to paper towels to drain; repeat with remaining tortillas. Divide chicken and guacamole among tacos; top with lettuce, tomato, and cheese.

Sautéed Cod with Pea Cream

SERVES 6

Buttery cod is accented with a creamy pea purée and crushed mustard seeds (pictured on page 31) in this recipe adapted from one in *Fish: Recipes from the Sea* (Phaidon Press, 2012).

- 2½ lb. boneless, skinless cod filets, cut into 2" chunks
- 1 tbsp. mustard seeds, lightly crushed
- 4 tbsp. unsalted butter
- 2 shallots, finely chopped
- 3½ cups fresh or frozen, thawed peas
- Kosher salt and freshly ground black pepper, to taste
- ¾ cup half-and-half
- 2 tbsp. olive oil
- Roughly chopped dill, to garnish

Sprinkle cod evenly with mustard seeds and let marinate in the refrigerator for 2 hours. Meanwhile, heat butter in a 10" skillet over medium heat. Add shallots; cook until soft, about 5 minutes. Add 2¼ cups peas, 1 cup water, and salt and pepper, and cover partially with lid; cook until sauce is reduced, about 10 minutes. Set sauce aside and keep warm. Purée remaining peas, half-and-half, and salt and pepper in a food processor; transfer to a 2-qt. saucepan and keep warm over low heat. Heat oil in a 12" skillet over medium-high heat. Add cod; cook, turning once, until golden brown, about 4 minutes. Season with salt. Divide pea purée among 6 serving plates and top with cod; spoon over sauce and garnish with dill.

Southwestern Turkey Meat Loaf

SERVES 8

The recipe for this spicy, cheese-topped meat loaf (pictured on page 20) comes from home cook Matt Gibbs of Houston, Texas.

- 1¼ lb. ground turkey
- 2½ cups roughly crushed Ritz-brand crackers
- 1 cup shredded sharp cheddar
- 1 cup shredded pepper Jack
- ½ cup chili sauce, such as Heinz
- ¼ cup prepared horseradish
- 2 tbsp. chili powder
- 2 tbsp. worcestershire

- 2 tbsp. Dijon mustard
- 4 cloves garlic, finely chopped
- 2 eggs, lightly beaten
- 1 small yellow onion, finely chopped
- 1 16-oz. can diced tomatoes and green chiles, such as Ro*Tel, drained
- Kosher salt and freshly ground black pepper, to taste
- 2 tbsp. unsalted butter, melted

Heat oven to 350°. In a bowl, combine turkey, 2 cups crackers, ½ cup of each cheese, chili sauce, horseradish, chili powder, worcestershire, mustard, garlic, eggs, onion, tomatoes and chiles, and salt and pepper. Transfer to a foil-lined baking sheet and shape into a 10" x 6" loaf. Combine remaining crackers and cheeses with butter in a bowl; sprinkle over top of meat loaf. Bake until an instant-read thermometer inserted into the center of the meat loaf reads 160°, about 30 minutes.

Spiced Salt-Roasted Prawns

SERVES 4

If you can't find prawns, purchase the largest head-on shrimp available for this dish (pictured on page 22) from Vitaly Paley, the chef and co-owner of Paley's Place in Portland, Oregon.

- 4 lb. Himalayan pink or coarse rock salt
- ¼ cup whole star anise
- ¼ cup whole green cardamom pods
- 1 tbsp. whole cloves
- 8 bay leaves
- 4 sticks cinnamon, preferably Vietnamese
- 2 lb. head-on large prawns or shrimp, unpeeled (about 12)
- Melted butter, for serving

Heat oven to 500°. Combine salt, star anise, cardamom, cloves, bay leaves, and cinnamon in a 9" x 13" baking dish; bake until fragrant, about 8 minutes. Remove dish from oven; using a large spoon, transfer half the salt mixture to a heatproof bowl. Place prawns over salt in baking dish; cover with salt from bowl. Return to oven; bake until prawns are cooked through, about 8 minutes. Discard salt; serve prawns with melted butter for dipping.

Spinach Cappellacci with Goat Ragù and Broccoli Rabe

SERVES 8

Your butcher can grind the goat shoulder for this luscious ragù (pictured on page 65), which was adapted from a recipe by chef Thomas McNaughton of San Francisco's Flour + Water restaurant; lamb is a fine substitute.

- 1 10-oz. package frozen spinach, thawed
- 14 egg yolks
- 2 cups flour, plus more for dusting
- ½ tsp. kosher salt, plus more to taste
- 6 tbsp. olive oil
- 12 oz. ground goat shoulder
- ¼ cup finely chopped carrot
- ¼ cup finely chopped celery
- ¼ cup finely chopped yellow onion
- 1½ tsp. tomato paste
- ¾ cup red wine
- 1 cup whole peeled canned tomatoes in juice, crushed by hand
- 1 cup chicken stock
- 1½ tsp. finely chopped thyme leaves
- 1½ tsp. finely chopped rosemary leaves
- 1¼ tsp. crushed red chile flakes
- ¼ tsp. ground cumin
- ¼ tsp. ground coriander
- ¼ tsp. ground fennel
- 1 bay leaf

- Freshly ground black pepper, to taste
- ½ cup finely shredded broccoli rabe leaves
- 1 tbsp. unsalted butter
- Freshly grated Parmesan, to garnish

1 Make the cappellacci: Squeeze spinach dry in paper towels and process with yolks in a food processor until smooth. Add flour and ½ tsp. salt; process until dough forms a ball around the blade. Transfer to a work surface and knead until smooth, about 8 minutes. Cover with plastic wrap and let sit at room temperature for 1 hour. Unwrap and quarter dough; cover all but 1 piece with plastic wrap. Using your hands, flatten the piece of dough into a rectangle. Pass dough through widest setting of a hand-cranked pasta roller. Fold dough into thirds to create another rectangle; pass dough through widest setting again, feeding open edge first; repeat folding and rolling twice. Decrease setting one notch; roll pasta through to make a thinner pasta sheet. Lower setting again; repeat through each setting until very thin, about ⅛". Transfer sheet to a floured work surface; repeat above steps with remaining dough pieces. Using a 2" round cutter, cut out disks of dough. Place a pastry tip over the tip of your index finger; wrap a disk around tip to form a cone, pressing edges to seal. Gently lift lip of the cone, opposite the seam, up and back to resemble the brim of a hat; transfer cappellacci to a baking sheet dusted with flour to dry. Repeat with remaining disks.

2 Make the ragù: Heat oil in a 4-qt. saucepan over high heat. Add goat; cook until browned, about 5 minutes. Add carrot, celery, and onion; cook until soft, about 4 minutes. Add tomato paste; cook until lightly caramelized, about 1 minute. Add wine; cook, scraping bottom of pan, until evaporated, about 8 minutes. Add tomatoes, stock, thyme, rosemary, ¼ tsp. chile flakes, cumin, coriander, fennel, bay leaf, and pepper; bring to a boil. Reduce heat to medium-low; cook until almost all liquid evaporates, about 45 minutes.

3 Bring a large pot of salted water to a boil. Add cappellacci; cook until al dente, about 3 minutes. Drain and add to ragù, along with remaining chile flakes and broccoli rabe and butter; season with salt and pepper. Toss until pasta is evenly coated in sauce. Divide pasta and sauce among 8 serving bowls; garnish liberally with Parmesan.

Suon Nuong

(Vietnamese Pork Chops)

SERVES 4-6

Three of these ¼"-thick pork chops for this dish, flavored with a caramel-lemongrass marinade, can be cut from one hefty American-style pork chop (pictured on page 50).

- ½ cup plus 2 tbsp. sugar
- ½ cup thinly sliced shallots
- ¼ cup thinly sliced lemongrass
- 2 tbsp. peanut oil
- 2 tbsp. soy sauce
- 1½ tbsp. fish sauce (see page 90)
- 1 tbsp. ground black pepper
- 8 cloves garlic, finely chopped
- 1 lb. ¼"-thick pork blade chops, pounded thin
- Cooked white rice and nuoc cham (Vietnamese chili-garlic sauce), for serving

1 Heat ½ cup of sugar in a 1-qt. heavy bottomed saucepan over medium-high heat, swirling pan often, until sugar dissolves and turns to liquid caramel. Remove from heat; add ¼ cup boiling water. Return pan to heat; cook, swirling pan

gently, until caramel dissolves in water. Remove from heat and let cool. Transfer to a food processor along with remaining sugar, shallots, lemongrass, oil, soy sauce, fish sauce, pepper, and garlic; purée until smooth. Place pork chops in a 9" x 13" baking dish and pour over purée; cover with plastic wrap and chill at least 1 hour or overnight.

2 Heat a 12" cast-iron grill pan over high heat. Working in batches, add chops; cook, turning once, until charred in spots and cooked through, about 2 minutes. Serve immediately with rice and chili-garlic sauce.

Swordfish Puttanesca

SERVES 6

Italy's puttanesca sauce (item 41), briny with anchovies, olives, and capers, pairs well with swordfish or any other meaty fish (pictured on page 75).

- 6 tbsp. extra-virgin olive oil
- 6 swordfish steaks (about 6 oz. each and ½" thick), skin removed
- Kosher salt and freshly ground black pepper, to taste
- 3 cloves garlic, finely chopped
- 2 anchovies in oil, finely chopped
- 3 cups whole peeled canned tomatoes in juice, crushed by hand
- ¾ cup large green olives, pitted and roughly chopped
- ¼ cup capers, rinsed and drained
- ½ tsp. crushed red chile flakes
- 3 tbsp. roughly chopped parsley
- 4 tsp. fresh lemon juice

Heat oil in a 12" skillet over high heat. Working in two batches, season swordfish with salt and pepper, and add to skillet; cook, flipping once, until brown and medium rare, about 3 minutes. Transfer to a plate and set aside. Return skillet to medium heat. Add garlic and anchovies; cook until soft, about 2 minutes. Add tomatoes, olives, capers, and chile flakes; cook until almost all the liquid evaporates, about 10 minutes. Return swordfish to skillet, and add parsley and lemon juice; cook until fish is cooked through, about 2 minutes. Divide swordfish among 6 serving plates and top with sauce.

DESSERTS

Brigadeiros

(Brazilian Fudge Balls)

MAKES ABOUT 2 DOZEN

There are many versions nowadays, but chocolate is the traditional flavor for these dense, chewy fudge balls rolled in sprinkles (pictured on page 12), a treasured treat in Brazil.

- 4 tbsp. unsalted butter
- 2 tbsp. heavy cream
- 2 14-oz. cans sweetened condensed milk
- 3 oz. semisweet chocolate, finely chopped
- 1 tbsp. unsweetened cocoa powder, sifted
- 1 cup chocolate sprinkles

1 Bring butter, cream, and milk to a boil in a 4-qt. saucepan over medium heat. Add chocolate and cocoa powder, and reduce heat to low; cook, stirring constantly, until mixture is the consistency of dense, fudgy batter, about 16 minutes. Transfer to a bowl; let cool. Chill until set, at least 4 hours.

2 Using a tablespoon, portion out fudge and roll into balls. Roll each ball in chocolate sprinkles until evenly coated. Chill until ready to serve.

Lemon Icebox Pie

SERVES 8

This Southern pie (pictured on page 75) is named "icebox" because it was traditionally set in the refrigerator rather than baked. This recipe comes from Atlanta's Silver Skillet diner.

- 2 cups graham cracker crumbs
- ½ cup sugar
- 8 tbsp. unsalted butter, melted
- 2 cups fresh lemon juice
- 2 14-oz. cans sweetened condensed milk
- 2 egg yolks
- 16 vanilla wafers
- 1½ cups heavy cream, chilled
- 1 tsp. vanilla extract

Heat oven to 400°. Process crumbs, sugar, and butter in a food processor until evenly combined. Transfer to a 9" deep-dish pie dish, and press into bottom and up sides to create a thick crust; set aside. Combine juice, milk, and egg yolks in a bowl; beat on medium-high speed of a hand mixer for 5 minutes. Pour into prepared crust; bake until crust is browned and filling is only slightly set, about 20 minutes. Place wafers around edge of pie, pushing them gently into filling; let cool. Freeze until set, at least 2 hours, or up to overnight. Whisk cream and vanilla in a bowl until stiff peaks form; spread evenly over pie and refrigerate until ready to serve.

Schwarzwälder Kirschtorte

(Black Forest Cake)

SERVES 12

This cherry-filled chocolate cake (pictured on page 61), soaked in cherry brandy, improves the longer it sits. For step-by-step instructions on assembling it, see page 87.

For the cake and syrup:

- 5 tbsp. unsalted butter, melted and cooled, plus more for pan
- 1 cup flour, plus more for pan
- 1½ cups sugar
- 6 eggs
- ¾ cup cornstarch
- ¼ cup Dutch-processed cocoa powder
- 1 tsp. kosher salt
- 14 oz. (2 cups) jarred or canned sour cherries, drained, reserving ½ cup cherry juice from jar, plus 12 cherries, to garnish
- ½ cup kirsch (cherry brandy)

For the whipped cream frosting:

- 2 tbsp. unflavored powdered gelatin
- 2 cups plus 6 tbsp. milk
- ½ cup cornstarch
- 6 tbsp. sugar
- 4 cups heavy cream, chilled
- 6 tbsp. kirsch (cherry brandy)
- 1 tsp. vanilla extract
- 4 oz. bittersweet chocolate, grated

1 Make the cake: Heat oven to 350°. Butter and flour a 3"-deep 9" cake pan; set aside. Combine 1 cup sugar and eggs in the bowl of a stand mixer fitted with a whisk; beat on medium-high speed until tripled in volume, about 8 minutes. Whisk together flour, cornstarch, cocoa powder, and salt in a bowl; sift onto egg mixture. Add butter; working quickly, gently fold until just combined. Pour into prepared pan; smooth top with a rubber spatula. Bake until a toothpick inserted in center of cake comes out clean, about 45 minutes; let cool. Using a serrated knife, trim top of cake to create a level top; cut cake horizontally into 3 even layers and set cakes aside.

2 Make the kirsch syrup: Stir together 14 oz. cherries and kirsch in a bowl; let sit for 30 minutes. Bring remaining sugar and reserved cherry juice to a boil in a 1-qt. saucepan and stir until sugar dissolves; remove from heat and set aside. Drain kirsch from cherries, and add it to cherry syrup in saucepan. Set soaked cherries and syrup aside.

3 Make the frosting: Sprinkle gelatin over 6 tbsp. milk in a bowl; let sit until gelatin softens, about 5 minutes. Whisk cornstarch and sugar in a 2-qt. saucepan; add remaining milk, and heat over medium heat. Cook, stirring constantly, until mixture thickens to the consistency of very thick pudding; transfer to a food processor along with gelatin mixture; process until smooth. Transfer gelatin mixture to a large bowl. Place cream, 4 tbsp. kirsch, and vanilla in the bowl of a stand mixer fitted with a whisk; beat on medium-high speed until stiff peaks form. Add ½ of the whipped cream to the gelatin mixture; stir until smooth. Add remaining whipped cream, and gently fold with a rubber spatula until evenly combined.

4 To assemble the cake: Place 1 layer of cake on a cake stand; brush heavily with cherry syrup. Cover with soaked cherries; spread 1 cup frosting over cherries. Place another cake layer on top; brush heavily with syrup. Spread 2 cups frosting over cake; top with remaining cake layer and brush heavily with syrup. Spread a very thin layer of frosting over top of cake; using a long knife, score top into 12 wedges. Transfer remaining frosting to a piping bag fitted with a ⅜" star tip; starting at outside edge of top of cake, pipe zig-zag rows of frosting on wedges, staying between scored lines. Pipe 3 rows of frosting around side of cake; smooth rows until frosting evenly covers side. Drag a decorating comb (see page 90) over side of cake to produce a ridged pattern. Pipe 12 small mounds of frosting on top of each wedge; place a cherry on top of each mound. Pour chocolate shavings over center of cake. Chill until frosting is firm, about 2 hours. To serve, pour remaining 2 tbsp. kirsch over chocolate.

Sweet Orange Buns

SERVES 12

Home cook Linda Worsley gave us the recipe for these luscious buns filled with fragrant orange-flavored butter (pictured on page 66).

- 1¼ cups milk, heated to 115°
- 1 ¼-oz. package active dry yeast
- ½ cup sugar
- 2 tbsp. unsalted butter, melted, plus 16 tbsp., softened
- 1½ tsp. kosher salt
- 1 egg, lightly beaten
- 4 cups flour
- ½ cup packed light brown sugar
- ½ cup orange zest (from about 4 oranges)
- 3 cups confectioners' sugar
- 1 tsp. orange extract
- 1 tsp. vanilla extract
- 1 tbsp. fresh orange juice

1 Make the dough: Combine milk and yeast in the bowl of a stand mixer fitted with a hook; let sit until foamy, about 10 minutes. Stir in sugar, melted butter, 1 tsp. salt, and egg; add flour, and mix on low speed until dough forms. Increase speed to medium-high; knead until smooth, about 8 minutes. Cover with plastic wrap; let sit until dough doubles in size, about 1½ hours. Meanwhile, beat softened butter, brown sugar, and zest in a bowl on high speed of a mixer until smooth, about 2 minutes. Add remaining salt, confection-

ers' sugar, and extracts; beat until smooth, about 2 minutes. Transfer ¼ cup filling to a bowl; stir in juice to make an icing. Set filling and icing aside.

2 Transfer dough to a work surface; using a rolling pin, roll dough into an 18" x 10" rectangle, and spread filling evenly over dough. Lift up bottom edge of dough and roll it into a log; trim ends and cut log into 12 rounds. Transfer rounds cut side up to a greased 9" x 13" baking dish; cover with plastic wrap. Chill 6 hours or overnight.

3 Heat oven to 375°. Uncover rolls and bake until golden brown, about 25 minutes. Drizzle icing over rolls before serving.

DRINKS

Antebellum Mint Julep

MAKES 1 COCKTAIL

Before the Civil War made foreign products hard to come by in the South, French cognac was the preferred liquor in a mint julep (pictured on page 60).

- 2 tsp. superfine sugar
- 6 mint leaves, plus 4 sprigs for garnish
- 2 oz. cognac, such as Martell Cordon Bleu

Stir sugar and 1 tbsp. water in a highball glass or silver julep cup until sugar dissolves. Add mint leaves; gently crush with a spoon. Fill glass with cracked ice and pour in cognac; stir until chilled, about 15 seconds. Fill glass with more ice; garnish with mint sprigs and two straws.

Brandy Crusta

MAKES 1 COCKTAIL

Invented in antebellum New Orleans, this citrus-kissed cocktail (pictured on page 60) was a precursor to the sidecar.

- 2 oz. cognac, such as Courvoisier 12
- 1 tsp. orange liqueur, such as Grand Marnier
- 1 tsp. fresh lemon juice
- 1 tsp. simple syrup
- 2 dashes Fee Brothers Whiskey Barrel Aged Bitters or Angostura bitters (see page 90)
- 1 1"-wide strip lemon peel, to garnish

Shake cognac, liqueur, juice, syrup, and bitters in a cocktail shaker filled with ice until chilled, about 15 seconds. Strain into a chilled cordial glass; submerge lemon peel in cocktail to serve.

Brandy Snapper

MAKES 1 COCKTAIL

This lightly floral, honey-sweetened drink (pictured on page 60) comes from Frank Newman's 1907 book, *American Bar*.

- 2 oz. cognac, such as Ferrand Ambre, Rémy Martin VSOP, or Hennessy Black
- ½ oz. fresh lemon juice
- 1 tsp. crème de framboise
- 1 tsp. honey dissolved in 2 tsp. hot water
- ½ crosswise orange slice, to garnish

Shake cognac, juice, framboise, and honey mixture in a shaker filled with ice until chilled. Strain into a chilled highball glass filled with cracked ice; garnish with orange slice.

Improved Brandy Cocktail

MAKES 1 COCKTAIL

Legendary bartender Jerry Thomas created this elegant, bittersweet cocktail (pictured on page

60) in 1876; a touch of absinthe keeps it lively.

- 2 oz. cognac, such as Frapin Cuvee VSOP
- 1 tsp. simple syrup
- ½ tsp. maraschino liqueur, such as Luxardo
- 2 dashes Peychaud's bitters
- 2 dashes absinthe
- Twist of lemon peel, to garnish

Stir cognac, syrup, liqueur, bitters, and absinthe with a bar spoon in a cocktail shaker filled with cracked ice until chilled, about 15 seconds. Strain into a chilled cocktail glass; garnish with lemon twist.

Jin Ju Nin Meng

(Limequat Drink with Honey and Sour Plums)

SERVES 10

If you can't find limequats, a slightly bitter fruit created from the marriage of Key limes and kumquats, substitute regular limes and kumquats for this tangy drink (pictured on page 65).

- 10 oz. limequats, or 6 oz. limes (about 2) and 4 oz. kumquats (see page 90)
- 20 dried sour plums (see page 90)
- 1¼ cups honey, plus more to taste

1 Halve each limequat (or halve kumquats and cut limes into 8 wedges) and squeeze juices from fruits into a 1-gallon container; add the crushed fruits and plums. Fill pitcher with 10 cups water; let sit at room temperature for at least 8 hours to allow fruits to infuse water.

2 For each drink, place 2 tbsp. honey in a cocktail shaker and fill with 1 cup limequat water; shake. Pour into a glass filled halfway with ice and serve with a couple pieces of the fruit.

New York Sour

MAKES 1 COCKTAIL

Just a few ingredients add up to a complex whole in this Gilded Age cocktail (pictured on page 60), an ideal vehicle for a rich VSOP cognac.

- 2 oz. cognac, such as Pierre Ferrand Ambre, Rémy Martin VSOP, or Hennessy Black
- ¾ oz. fresh orange juice
- ¾ oz. fresh lemon juice
- 2 tsp. superfine sugar
- ½ oz. dry red wine

Shake cognac, juices, and sugar in a cocktail shaker filled with ice until chilled, about 15 seconds. Strain into a chilled champagne coupe. Gently pour wine over the back of a spoon set on the surface of the liquid so that wine floats.

Pépa

(Cognac and Vodka Cocktail)

MAKES 1 COCKTAIL

Named for Pépa Bonafé, a French starlet of the 1920s, this cocktail (pictured on page 60) combines brandy and vodka in one bracing drink.

- 1½ oz. dry vermouth, such as Noilly Prat
- 1 oz. cognac, such as Ferrand Ambre, Rémy Martin VSOP, or Hennessy Black
- 1 oz. vodka, such as Stolichnaya
- 1 dash Angostura bitters
- Twist of lemon peel, to garnish

Stir vermouth, cognac, vodka, and bitters with a bar spoon in a cocktail shaker filled with cracked ice until chilled, about 15 seconds. Strain into a chilled cocktail glass; garnish with lemon twist.