

# YOU ASKED FOR IT

A creamy, brunch-ready egg and spinach dish; seared tuna steaks with an inspired slaw; and stir-fried soybeans that you'll want to nibble all night

WE STAYED AT A GREAT HUNTING resort, on Saranac Lake in the Adirondacks, called The Point. We'd love to see if you could get their recipe for the fantastic baked eggs in cream with spinach.

**SHERON L. ANDREWS**

MECHANICSBURG, PENNSYLVANIA

## BAKED EGGS IN CREAM WITH SPINACH

Adapted from The Point

SERVES 4

ACTIVE TIME: 15 MIN START TO FINISH: 40 MIN

*Served with toast wedges for dipping, this take on eggs Florentine is the perfect addition to any brunch menu.*

- 1 cup heavy cream
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 1 (12- to 14-oz) bunch flat-leaf spinach, stems discarded
- 4 large eggs

**SPECIAL EQUIPMENT:** 4 (6-oz) ramekins

**ACCOMPANIMENT:** Toast

► Put oven rack in middle position and preheat oven to 375°F. ► Bring cream, salt, and pepper to a boil in a 12-inch heavy skillet. Add spinach and cook, stirring with tongs, until tender, about 2 minutes. Lift spinach with tongs, letting excess cream drain back into skillet, and divide spinach among ramekins. ► Boil remaining cream over high heat until reduced by half, about 4 minutes, then divide among ramekins. Break 1 egg into each ramekin. Bake ramekins in a water bath (see Tips, page 161) until egg whites are just set, 18 to 20 minutes (yolks will still be runny). Season with salt and pepper to taste.

**COOK'S NOTE:** The eggs in this recipe are not fully cooked, which may be of concern if salmonella is a problem in your area. If desired, continue baking until yolks are set.

WHILE VISITING PHOENIX, we celebrated my mother's birthday at Tarbell's. I had the most delicious tuna dish and hope you can obtain the recipe for me.

**ADINA SHORE**

SCOTTS VALLEY, CALIFORNIA

## TUNA WITH CELERY-ROOT SLAW AND RADISH ARUGULA SALAD

Adapted from Tarbell's

SERVES 4 (MAIN COURSE)

ACTIVE TIME: 30 MIN START TO FINISH: 1 1/2 HR

*This beautiful dish uses celery root in a great alternative to typical cabbage slaw.*

### FOR SLAW

- 1 lb celery root (sometimes called celeriac), peeled with a sharp knife
- 1/2 seedless cucumber (usually plastic-wrapped)
- 1 cup mayonnaise
- 1/2 cup drained bottled capers from 2 (3-oz) jars, rinsed
- 1/2 cup chopped fresh basil
- 1 garlic clove, minced
- 1 tablespoon fresh lemon juice
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

### FOR TUNA

- 4 (1-inch-thick) highest-quality tuna steaks (6 oz each)
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 tablespoons canola oil

### FOR SALAD

- 1 oz baby arugula (2 cups)
- 2 large radishes, very thinly sliced
- 1 teaspoon olive oil

**MAKE SLAW:** Coarsely grate celery root in a food processor fitted with medium shredding disk and transfer to a large bowl, discarding any large pieces. Grate cucumber in same manner, then transfer to a large sieve, pressing hard with a large spoon and discarding any excess liquid. Add cucumber to celery root and stir in mayonnaise, capers, basil, garlic, lemon juice, salt, and pepper until combined. Chill slaw, covered, to allow celery root to soften, at least 1 hour.

**MAKE TUNA:** Pat tuna dry and sprinkle both sides with salt and pepper. Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then sauté tuna, turning over once, until both sides are pale golden, 2 to 3 minutes total for rare tuna. Transfer to a cutting board and cut into 1-inch-thick slices.

**MAKE SALAD:** Toss salad ingredients together in a bowl just before serving.

**ASSEMBLE PLATES:** Stir celery-root slaw, then transfer 3/4 cup to each of 4 plates with a slotted spoon, then top with sliced tuna. Top with arugula salad and serve.

**COOK'S NOTE:** The recipe for celery-root slaw makes more than the dish calls for. Slaw keeps, covered and chilled, 2 days. Stir before serving.

WE ALWAYS ORDER THE SOYBEANS at The Pineapple Room in Honolulu. Can you please ask for the recipe?

**HEIDI BETTER**

HONOLULU

## STIR-FRIED SOYBEANS WITH GARLIC AND CHILE

Adapted from The Pineapple Room

SERVES 4 (FIRST COURSE OR SIDE DISH)

ACTIVE TIME: 15 MIN START TO FINISH: 30 MIN

*Soybeans, eaten from the shell, are often served lightly salted; here they're irresistible with garlic, ginger, and a spicy sauce.*

- 1 lb frozen edamame (soybeans in shell)

- 2 tablespoons soy sauce
- 2 teaspoons oyster sauce
- 1 teaspoon Asian sesame oil
- 1/4 teaspoon dried hot red-pepper flakes
- 2 teaspoons vegetable oil
- 2 teaspoons minced peeled fresh ginger
- 2 teaspoons minced garlic

**SPECIAL EQUIPMENT:** a well-seasoned 14-inch flat-bottomed wok

► Cook soybeans in a 5- to 6-quart pot of boiling unsalted water 5 minutes, then drain in a colander. ► Stir together soy sauce, oyster sauce, sesame oil, and red-pepper flakes in a small bowl. ► Heat wok over high heat until a drop of water evaporates immediately. Add vegetable oil, swirling it to coat wok. Add ginger and garlic and stir-fry until fragrant, about 15 seconds, then add soybeans and stir-fry until pods are lightly charred, 2 to 3 minutes. Add soy sauce mixture and stir-fry until soybeans are well-coated and most of liquid is evaporated, about 1 minute. ■