

To turn this compote into a savory sauce, says Dan Kluger, "add a pinch of salt and sliced fresh chiles and serve it with duck."



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Let the summer do the work for you: Always pick the ripest, most fragrant fruit you can find. If one kind of stone fruit is looking (and smelling) better than another, go with it. You can use apricots, peaches, or nectarines interchangeably.



APRICOT COMPOTE

[Makes 2 cups]

- 1 lb. firm ripe apricots, halved, pitted
- 2 Tbsp. fresh lime juice
- 2-3 Tbsp. sugar
- Greek-style yogurt or vanilla ice cream
- Fresh tarragon leaves (optional)

Combine apricots, lime juice, and sugar in a large skillet. Cook over medium heat, turning occasionally, until apricots are glazed and syrupy, 7-8 minutes. Transfer to a small bowl and chill. **DO AHEAD:** Can be made 1 day ahead. Cover and keep chilled. Serve with yogurt or ice cream and garnish with tarragon leaves, if desired.

EXTREME MAKEOVER: GREENMARKET EDITION

When Jean-Georges Vongerichten moved to New York in the summer of 1986, he took some photographs of the now legendary Greenmarket at Union Square. And not because it was impressive. "There were maybe three or four vendors," Vongerichten says. "You couldn't find beets. You couldn't find baby carrots." The young cook looked around, then went to Chinatown to shop. How things have changed!

SEE VONGERICHTEN'S PHOTOS OF THE MARKET THEN AND NOW AT BONAPPETIT.COM/GO/MARKET