

SWEET CORN CHOWDER

SERVES 6-8

The author's friend Lisa grows a sweet corn variety called Sweetie 82 to use in her corn chowder, though any corn will do. When fresh corn isn't in season use thawed frozen corn, and add a pinch of sugar to the pot.

- 5 cloves garlic
- Kosher salt, to taste
- 3 tbsp. extra-virgin olive oil
- 2 cups pumpernickel bread, cut into $\frac{3}{4}$ " cubes
- Freshly ground black pepper and paprika, to taste
- $\frac{1}{4}$ cup freshly grated Parmesan
- 8 tbsp. unsalted butter
- 4 ribs celery, minced
- 1 medium yellow onion, minced
- 8 cups fresh corn kernels
- 1 tsp. curry powder
- $\frac{1}{4}$ cup flour
- 2 cups chicken stock
- 1 cup half-and-half
- 1 cup milk

① Heat oven to 325°. Put 1 clove garlic on a cutting board and sprinkle with salt. Using a knife, mince and scrape garlic against cutting board to form a paste. Transfer garlic paste to a large bowl and whisk in oil. Add pumpernickel cubes, season with salt, pepper, and paprika, and toss to coat; transfer to a baking sheet. Bake, tossing occasionally, until toasted, about 12 minutes. Transfer to a bowl and sprinkle with Parmesan; toss to coat evenly and set aside to cool.

② Heat butter in a 6-qt. pot over medium heat. Mince remaining garlic and add to pot along with celery and onions, season with salt and pepper, and cook, partially covered and stirring often, until vegetables are soft but not browned, 16-18 minutes. Add corn and curry powder and cook, stirring occasionally, until corn is soft and fragrant, 18-20 minutes. Vigorously stir in flour, then add chicken stock, half-and-half, and milk; bring to a simmer, reduce heat to medium-

low, and simmer, stirring occasionally, until flavors meld, about 10 minutes. To serve, divide soup between serving bowls and top with croutons.

BRAISED LEG OF LAMB

SERVES 6-8

Jim, another friend of the author's, based this dish on the traditional French preparation of braising lamb for several hours in an aromatic bath of garlic, rosemary, wine, and chicken stock until it becomes meltingly tender. Serve it with the potatoes and carrots that are cooked in the braise.

- 1 6-8-lb. semiboneless leg of lamb
- Kosher salt and freshly ground black pepper, to taste
- 3 lbs. small red potatoes, scrubbed clean
- 15 cloves garlic, crushed
- 6 large carrots, peeled and cut into 3" pieces
- 6 sprigs fresh rosemary
- 2 bay leaves
- 1 large yellow onion, cut lengthwise into eight wedges
- 2 cups chicken stock
- 1 cup white wine
- Minced flat-leaf parsley, to garnish

① Arrange a rack 8" from broiler element and heat broiler to high. Put lamb in a large roasting pan, season generously with salt and pepper, and broil, flipping once, until browned, about 25 minutes. Remove lamb from oven and heat oven to 325°.

② Arrange potatoes, garlic, carrots, rosemary, bay leaves, and onions around lamb; pour in chicken stock and wine. Season wine mixture with salt and pepper and cover pan tightly with aluminum foil. Place roasting pan in oven and cook, turning lamb once, until fork tender, 4-5 hours. Transfer to a wire rack and let cool 20 minutes. Transfer lamb and vegetables to a large serving platter and sprinkle with minced parsley; serve pan juices on the side.