

BEEF TENDERLOIN MEDALLIONS WITH POTATO "RISOTTO"

6 SERVINGS Potatoes are finely cut into small cubes, then cooked risotto-style.

1 tablespoon butter
1 cup finely chopped onion
1 pound Yukon Gold potatoes, peeled, cut into $\frac{1}{8}$ -inch-thick slices, then $\frac{1}{8}$ -inch cubes
 $\frac{1}{8}$ teaspoon cayenne pepper
Coarse kosher salt
1½ cups (or more) low-salt chicken broth
 $\frac{1}{2}$ cup heavy whipping cream
 $\frac{1}{4}$ cup finely grated Parmesan cheese
 $\frac{1}{4}$ cup finely chopped fresh chives
6 6-ounce beef tenderloin steaks (each $\frac{3}{4}$ to 1 inch thick)
1½ tablespoons chopped fresh thyme
1 tablespoon (or more) olive oil

Melt butter in heavy large saucepan over medium heat. Add onion; cover and cook until soft and translucent, stirring occasionally, about 7 minutes. Add potato cubes and cayenne pepper; sprinkle with coarse salt and pepper. Add 1½ cups chicken broth; bring to boil. Reduce heat to medium and simmer until potatoes are almost tender, adding more chicken broth by tablespoonfuls if dry (mixture should be creamy with some sauce, not dry), about 8 minutes. Add cream and simmer until potatoes are tender but still hold their shape, stirring often, about 10 minutes. Stir in cheese and chives. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature. Rewarm over medium heat, stirring often.

Sprinkle steaks with coarse salt and pepper, then chopped thyme. Heat 1 tablespoon olive oil in heavy large skillet over medium-high heat. Add steaks and cook to desired doneness, adding more oil as needed, 3 to 4 minutes per side for medium-rare.

Divide potato risotto among plates. Place steaks on plates and serve.

WHAT TO DRINK A Shiraz would be delicious with the beef. The 2008 Alice White Shiraz (\$8, Australia) has a soft, smooth texture, ripe fruit flavors, and a bargain price.

HAM, ARTICHOKE, AND POTATO GRATIN

10 TO 12 SERVINGS Use leftover ham or good-quality ham from the deli counter in this dish. For a photo of this recipe, go to bonappetit.com.

$\frac{1}{4}$ cup ($\frac{1}{2}$ stick) butter
4 cups thinly sliced leeks (white and pale green parts only; about 4 large)
Coarse kosher salt
3 pounds russet potatoes, peeled, thinly sliced ($\frac{1}{8}$ to $\frac{1}{4}$ inch thick)
1½ pounds $\frac{1}{8}$ -inch-thick ham slices
2 8-ounce boxes frozen artichoke hearts, thawed, halved lengthwise
2½ cups (packed) coarsely grated Comté cheese (about 10 ounces)
1½ cups low-salt chicken broth
 $\frac{1}{2}$ cup dry white wine
1½ tablespoons all purpose flour
1 teaspoon coarse kosher salt
1 teaspoon freshly ground black pepper

Preheat oven to 400°F. Butter 13x9x2-inch glass baking dish. Melt $\frac{1}{4}$ cup butter in heavy large skillet over medium heat. Add leeks; sprinkle with coarse salt and pepper and cook until tender, stirring occasionally, about 12 minutes. Set aside.

Cover bottom of baking dish with $\frac{1}{2}$ of potato slices, overlapping as needed. Layer $\frac{1}{2}$ of ham over. Scatter $\frac{1}{2}$ of leeks over, then $\frac{1}{2}$ of artichoke hearts. Measure $\frac{1}{4}$ cup cheese; set aside. Sprinkle half of remaining cheese over. Repeat layering 1 time with potato slices, ham, leeks, artichokes, and cheese. Cover with remaining potato slices, ham, leeks, and artichoke hearts.

Whisk broth and next 4 ingredients in small saucepan over medium heat until flour dissolves. Bring mixture to boil; cook until smooth and thickened, stirring often, about 3 minutes. Pour over gratin. Sprinkle $\frac{1}{4}$ cup cheese over. Cover gratin with foil, tenting in center to prevent cheese from sticking. Bake gratin 45 minutes. Uncover and bake until potatoes are soft, topping is browned, and juices are bubbling, about 50 minutes. Let rest 15 minutes before serving.

WHAT TO DRINK Choose a light red wine with delicious fruit flavors, like the 2006 Joseph Drouhin Brouilly (\$16, France). ■

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