

PERFORMANCE ARTIST

To watch **SAMUEL LLOYD KINSEY** cook is to marvel at the fact that he has never worked in a professional kitchen. "I learned from my friends and family," said the New York City-based opera singer. And yet, Kinsey's home cooking is anything but amateur; his style is energetic, creative, and informed by tricks of the trade. His *batterie de cuisine* includes pieces of blue slate borrowed from a friend's backyard ("It's better than a baking stone for pizzas") and a restaurant-quality vacuum-packaging system, which he uses to seal meats in plastic for sous-vide cooking, the much ballyhooed restaurant technique. Kinsey is fanatical about ingredients, too. "A friend brought back this mullet bottarga from Sicily," he said of a hunk of preserved fish roe, which he shaved atop plates of spaghetti tossed with a sauce of caramelized fennel, tomatoes, and hot chiles (pictured, left)—just one of the six courses (among the others was a lasagne with a ragù of chicken hearts, gizzards, and livers) he prepared recently for a pasta-themed dinner. It all made for a soaring kitchen aria. ★

Spaghetti with Oven-Roasted Tomatoes and Caramelized Fennel (SERVES 2)

<ul style="list-style-type: none"> 1 lb. plum tomatoes 4 tbsp. olive oil 1 tsp. sugar Kosher salt and freshly ground black pepper 1 bulb fennel, cut into matchsticks 1 red onion, sliced 3 fresno chiles, finely chopped 1/2 lb. spaghetti 2 tbsp. finely chopped flat-leaf parsley Bottarga (optional) 1 cup toasted bread crumbs 	<p>baking sheet; roast until very soft, about 3 hours.</p> <p>② Heat 2 tbsp. olive oil in a 12" skillet over medium-high heat. Add fennel; brown for 10 minutes. Add onion; cook until soft, about 8 minutes. Add chiles; cook for 2 minutes. Chop and add tomatoes; set skillet aside.</p> <p>③ Bring a pot of salted water to a boil. Cook pasta until al dente, about 8 minutes. Strain, reserving $\frac{1}{2}$ cup pasta water. Add pasta and its water to tomato mixture; toss. Put skillet over high heat; add parsley and remaining oil; cook for 2–3 minutes. Season with salt and pepper. Sprinkle with grated bottarga and bread crumbs.</p>
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① Heat oven to 250°. Core and halve tomatoes lengthwise; scoop out seeds. In a bowl, combine tomatoes, 1 tbsp. oil, sugar, salt, and pepper; toss. Arrange tomatoes, cut side down, on a parchment paper-lined





Mussels with White Wine, Parsley, and Garlic (SERVES 4)

This recipe for mussels steamed with wine is based on one from Resto, a Belgian restaurant in New York City.

- 4 cloves garlic
- Kosher salt
- 4 tbsp. chopped flat-leaf parsley, plus $\frac{1}{4}$ cup leaves
- 6 anchovies, chopped
- 2 tbsp. olive oil
- 2 cups white wine (such as muscadet)
- 3 lbs. mussels, debearded (see page 86)
- Zest of 1 lemon

① Make a paste with the garlic and a little salt as described on page 86. Top garlic with chopped parsley and anchovies; chop together to form a smooth paste.

② Heat oil in a 6-qt. pot over medium-high heat. Add paste; cook, stirring, until aromatic, about 2 minutes. Add wine; boil

for 2 minutes. Add mussels; cover and steam until they open, 3–4 minutes. Sprinkle mussels with parsley leaves and zest. Toss with a spoon. Serve mussels and broth in bowls with crusty bread to sop up the savory liquid.



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ONE-DISH FEASTS 

WINTER WARMER

The hearty, meat-studded dish from southwestern France known as **CASSOULET** may be the ultimate one-pot meal. A slow-simmered mix of beans, pork sausages, pork shoulder, pancetta, and duck, the specialty takes its name from the earthenware *cassole* in which it was traditionally made. The crisped bread crumb crust atop this version contrasts appealingly with the hearty stew beneath. 

Cassoulet *White Bean, Pork, and Duck Casserole (SERVES 6-8)*

1 lb. dried great northern beans
 10 tbsp. duck fat or olive oil
 16 cloves garlic, smashed
 2 onions, chopped
 2 carrots, chopped
 2 large ham hocks
 1 lb. pork shoulder, cut into 1" cubes
 1/2 lb. pancetta, cubed
 4 sprigs oregano
 4 sprigs thyme
 3 bay leaves
 1 cup whole peeled canned tomatoes
 1 cup white wine

2 cups chicken broth
 4 confit duck legs (optional)
 1 lb. pork sausages
 2 cups bread crumbs

① Soak beans in a 4-qt. bowl in 7 1/2 cups water overnight. Heat 2 tbsp. duck fat in a 6-qt. pot over medium-high heat. Add half the garlic, onions, and carrots and cook until lightly browned, about 10 minutes. Add ham hocks along with beans and their water and boil. Reduce heat and simmer beans

until tender, about 1 1/2 hours.

② Transfer ham hocks to a plate; let cool. Pull off meat; discard skin, bone, and gristle. Chop meat; add to beans. Set aside.

③ Heat 2 tbsp. duck fat in a 5-qt. dutch oven over medium-high heat. Add pork and brown for 8 minutes. Add pancetta; cook for 5 minutes. Add remaining garlic, onions, and carrots; cook until lightly browned, about

10 minutes. Tie together oregano, thyme, and bay leaves with twine; add to pan with tomatoes; cook until liquid thickens, 8-10 minutes. Add wine; reduce by half. Add broth; boil. Reduce heat to medium-low; cook, uncovered, until liquid has thickened, about 1 hour. Discard herbs; set dutch oven aside.

④ Meanwhile, sear duck legs in 2 tbsp. duck fat in a 12" skillet over medium-high heat for 8 minutes;

transfer to a plate. Brown sausages in the fat, about 8 minutes. Cut sausages into 1/2" slices. Pull duck meat off bones. Discard fat and bones. Stir duck and sausages into pork stew.

⑤ Heat oven to 300°. Mix beans and pork stew in a 4-qt. earthenware casserole. Cover with bread crumbs; drizzle with remaining duck fat. Bake, uncovered, for 3 hours. Raise oven temperature to 500°; cook until crust is golden, about 5 minutes.