



Canned apricots and blanched almonds lend a touch of summer to a snowy night; chicken with olives and Sherry conjures the flavors of Spain.

FILL AND BAKE TART: While shell cools, roast apricots in 1 layer, cut sides up, in a 13- by 9-inch baking dish 30 minutes, then set aside.

- ▶ Reduce oven temperature to 350°F.
 - ▶ Pulse almonds with 2 tablespoons sugar and a pinch of salt in a food processor until finely ground.
 - ▶ Beat together butter and $\frac{1}{4}$ cup sugar with an electric mixer at medium-high speed until pale and fluffy. Add eggs, 1 at a time, beating well after each addition, then beat in almond mixture, vanilla, and almond extract until just combined.
 - ▶ Spread frangipane evenly in tart shell. Arrange apricots, cut sides up, on top of frangipane. (Frangipane will puff up around apricots when baked.) Bake until frangipane is golden brown and just firm to the touch, about 45 minutes.
 - ▶ Preheat broiler.
 - ▶ Sprinkle top of tart with remaining 2 teaspoons sugar and broil about 6 inches from heat until sugar is melted and top of tart is browned, 1 to 2 minutes (watch carefully). Cool to warm or room temperature in pan on a rack, at least 30 minutes.
- COOKS' NOTES:** Apricots can be roasted 1 day ahead and chilled, covered.
- Tart can be baked 6 hours ahead and kept at room temperature.

1983

CHICKEN WITH RAISINS, ALMONDS, AND OLIVES

Adapted from La Zaragozana, San Juan,

Puerto Rico

SERVES 4

ACTIVE TIME: 40 MIN START TO FINISH: 1¼ HR

With a healthy dose of Sherry and an orange juice marinade, this dish invites the sophistication of Barcelona to join the tropical brightness of the Caribbean. A typically Spanish interplay of sweet and savory flavors, along with a little crunch, means that each enticing bite is a bit different. The braising was originally done in butter, but here we take a lighter approach and use chicken broth.

- 3 tablespoons raisins
- $\frac{1}{4}$ cup dry Sherry
- 3 lb chicken pieces with skin and bones
- 1 garlic clove, chopped
- $\frac{1}{4}$ cup chopped fresh flat-leaf parsley
- 3 tablespoons fresh orange juice
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup olive oil
- $\frac{3}{4}$ cup reduced-sodium chicken broth (6 fl oz)
- 3 tablespoons sliced almonds, toasted (see Tips, page 139)
- $\frac{1}{2}$ cup brine-cured green olives, pitted
- 2 tablespoons cold unsalted butter, cut into several pieces

MACERATE RAISINS AND MARINATE

CHICKEN: Stir together raisins and Sherry in a small bowl and let stand 1 hour.

▶ Place chicken in a sealable plastic bag and put bag in a shallow baking dish (in case of leakage). Purée garlic, parsley, and juice in a blender, then pour over chicken in bag and seal bag, pressing out excess air. Marinate, chilled, 1 hour.

SAUTÉ CHICKEN: Drain raisins in a sieve set over a small bowl, reserving raisins and

Sherry. Pat chicken dry and sprinkle all over with salt and pepper. (Discard marinade.) Dredge chicken lightly in flour, shaking off excess. Heat oil in a 12-inch heavy skillet over moderately high heat until hot but not smoking, then brown chicken in 2 batches, starting with skin sides down and turning over once, 8 to 10 minutes per batch. Transfer chicken as browned to a plate and discard oil from skillet.

▶ Add Sherry to skillet (use caution; it may ignite) and cook over moderately high heat, stirring and scraping up brown bits, 1 minute. Return chicken, skin sides up, to skillet along with any juices accumulated on plate, then add broth, almonds, olives, and raisins. Reduce heat and gently simmer, covered, until chicken is cooked through, 15 to 20 minutes. Transfer chicken with tongs to a serving dish and, if sauce is too thin, boil, uncovered, stirring occasionally, until thickened, 1 to 2 minutes. Remove from heat and stir in butter until incorporated, then stir in salt and pepper to taste. Pour sauce over chicken.

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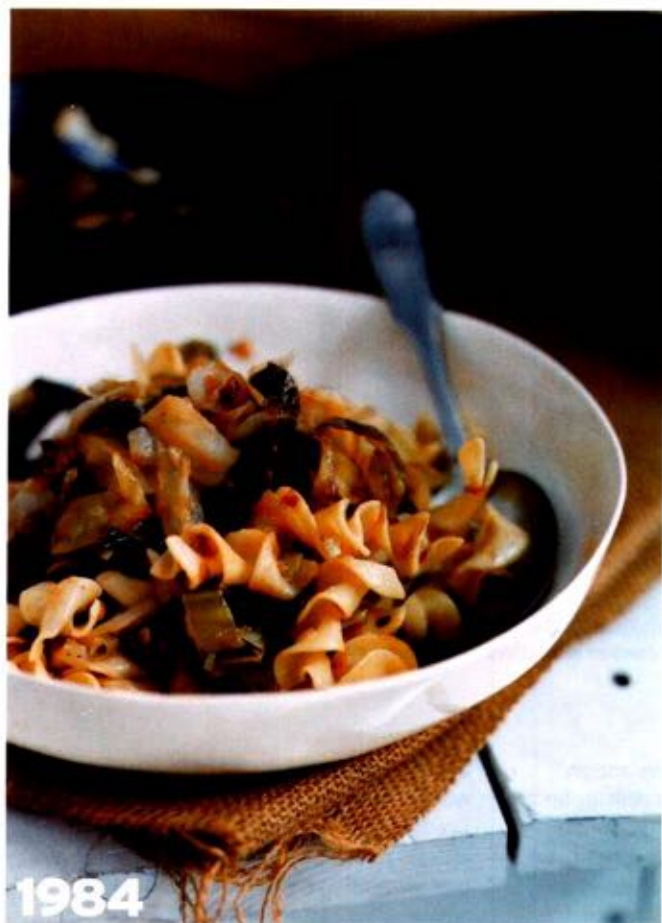
EGG NOODLES WITH CABBAGE AND ONIONS

Adapted from Faye Levy

SERVES 4 (SIDE DISH)

ACTIVE TIME: 30 MIN START TO FINISH: 1¼ HR

For a truly heartwarming helping of starch, add this simple dish to the menu. Crunchy with poppy seeds (our addition for 2006), and rich with browned onions, it makes a great side for pot roast or roast chicken—or a homey vegetarian meal in itself. ▶



Tender, rich-flavored cabbage tangles with poppy seeds and noodle twists; tradition tells you to be hands-on with this earthy spiced finger food.

- 1½ lb green cabbage, quartered, cored, and cut crosswise into ½-inch-wide strips
- 2 teaspoons salt
- 1 large onion, finely chopped (about 2 cups)
- 5 tablespoons unsalted butter
- 1 teaspoon sugar
- ¼ teaspoon black pepper
- 4 oz wide egg noodles (about 2½ cups)
- 1 teaspoon poppy seeds (optional)

►Toss cabbage with salt in a large bowl and let stand, tossing occasionally, 45 minutes. Squeeze cabbage by handfuls to remove as much liquid as possible.

►Cook onion in 4 tablespoons butter in a 12-inch heavy skillet over moderate heat, stirring occasionally, until softened, about 5 minutes. Stir in cabbage, sugar, and pepper, then cover, reduce heat to low, and cook, stirring occasionally, until cabbage is very tender, about 30 minutes.

►Remove lid and increase heat to moderately high, then cook, stirring frequently, until onion and cabbage are golden, 6 to 8 minutes.

►While cabbage is browning, cook noodles in a 4- to 5-quart pot of boiling salted water (see Tips, page 139) until al dente.

Drain noodles well and add to browned cabbage along with remaining tablespoon butter, then cook over low heat, stirring occasionally, until butter is completely melted. Add salt and pepper to taste, then sprinkle with poppy seeds, if using.

1985 MASALA DOSAS

RICE AND LENTIL CRÊPES WITH POTATO FILLING

SERVES 4

ACTIVE TIME: 1½ HR START TO FINISH: 1½ DAYS
(INCLUDES SOAKING AND FERMENTING)

With its fermented dough whirled into a crêpe-like exterior and its rich filling of curried potato, this classic Indian dish achieves a unique balance. For sources for the urad dal, black mustard seeds, and curry leaves, see Shopping List, page 144.

FOR DOSAS

- 1½ cups long-grain white rice (not converted; 10 oz)
- ¾ cup urad dal (white split lentils; 5 oz)
- 1½ cups plus ⅓ cup water
- 1 teaspoon salt
- About ½ cup vegetable oil for cooking

FOR POTATO FILLING

- 1½ lb Yukon Gold potatoes, all about the same size (4 medium)
- ¼ cup vegetable oil
- 1 teaspoon black mustard seeds
- 8 fresh or thawed frozen curry leaves
- ½ teaspoon cumin seeds
- 1 medium onion, chopped
- 1 fresh green chile (such as Thai or serrano; 2½ inches), minced, including seeds
- ½ teaspoon turmeric
- 1 cup water
- ¾ teaspoon salt

SPECIAL EQUIPMENT: a well-seasoned 10-inch round cast-iron griddle or a 10-inch nonstick heavy skillet
ACCOMPANIMENT: bottled mango chutney

MAKE DOSA BATTER: Place rice and lentils in separate bowls. Fill each with water to cover by 2 inches and soak 4 hours.

►Drain lentils in a sieve and purée in a food processor with ¾ cup water until light and fluffy, 3 to 5 minutes. Transfer to a large bowl. Drain rice in a sieve and purée in food processor with ⅓ cup water until a gritty paste forms, about 1 minute. (Rice paste will not be as smooth as lentil paste.) Stir rice paste and ¾ teaspoon salt