

**Rishta bi Laban wa Bassal** (Tagliatelle with Yogurt and Fried Onions) from *The New Book of Middle Eastern Food* by Claudia Roden

3 large onions, cut in half, then into thick slices  
14 ounces tagliatelle  
1 quart plain whole-milk yogurt at room temperature

4 tablespoons extra-virgin olive oil  
3 cloves garlic, crushed  
Salt  
1 teaspoon sumac

In a large saucepan, fry the onions in the oil, covered, over very low heat, until golden, stirring often. Add the garlic and cook moments more, until it begins to color. Turn off the heat. Heat through when you are ready to serve.

Boil the tagliatelle in salted water until done al dente.

Beat the yogurt with a little salt. Serve the tagliatelle directly on the plates. Pour the yogurt on top and sprinkle with fried onions and a dusting of sumac.

**Cacik** (Yogurt and Cucumber Salad) from *The New Book of Middle Eastern Food* by Claudia Roden

1 medium cucumber, diced or cut into half-moon slices  
1 clove garlic (optional)  
1 sprig of mint, finely chopped, or  $\frac{3}{4}$  tablespoons crushed dried mint, 1 sprig of dill, finely chopped

1 cup plain whole-milk or thick strained Greek Yogurt  
White pepper

Peel and dice the cucumber, or cut them in half lengthwise, then into half-moon slices. Unless the salad is to be served immediately, sprinkle with plenty of salt and leave for 1 hour in a colander for the juices to drain.

Beat the yogurt in the serving bowl with the garlic, mint, and pepper. Rinse the cucumber of excess salt, drain, then mix into the yogurt. Add a little salt, if necessary.

**Fresh Mozzarella Salad with Cherry Tomatoes** from *Chez Pannise Café Cookbook* by Alice Waters

8 ounces fresh mozzarella  
Pepper  
Basil, marjoram, parsley, mint or thyme  
Sliced prosciutto (optional)

Sea Salt  
Extra-virgin olive oil  
Vine-ripened cherry tomatoes  
Olives (optional)

Have the mozzarella at room temperature. Cut it into 1/4 inch slices and arrange on a platter. Season very lightly with sea salt and generously with freshly ground pepper. Drizzle with extra-virgin olive oil. Roughly chop the herbs (one herb or a combination) and scatter them over the cheese. Add the cherry tomatoes, sliced in half and salted; surround with prosciutto slices, and decorate with black olives.

**Sautéed Summer Squash with Garlic and Lemon** from *Vegetarian Cooking for Everyone*, by Deborah Madison

1 tablespoon oil  
1 garlic clove, sliced  
 $\frac{3}{4}$  pound summer squash, thinly sliced or diced into small cubes

Salt and freshly milled pepper  
1 teaspoon finely grated lemon zest  
1 tablespoon chopped herbs, such as dill, marjoram, and basil

Heat the oil in a wide skillet, add the garlic, and cook over medium heat until it begins to color. Raise the heat, add the squash, and sauté until heated through. Lower the heat and continue to cook, turning occasionally, until tender and golden around the edges, 8 to 10 minutes. Season with salt and pepper, toss with the lemon and herbs, and serve.