

Baccala Salad

SERVES 8

This refreshing salt cod salad (pictured on page 59) is a staple Italian-American Christmas Eve dish.

- 2 lb. salt cod
- 2 cups roughly chopped jarred sweet pimiento peppers
- 1 cup roughly chopped pitted kalamata olives
- 1 cup roughly chopped parsley
- ¾ cup extra-virgin olive oil
- 6 tbsp. capers, rinsed
- 1 tsp. freshly ground black pepper
- ½ tsp. crushed red chile flakes
- 4 cloves garlic, finely chopped
- 2 ribs celery, finely chopped
- Juice of 2 lemons
- Kosher salt, to taste
- 1 medium head escarole, cored and leaves separated

Place cod in a 2-qt. saucepan, and cover by 2" with cold water; boil for 20 minutes. Drain, return cod to saucepan, and repeat process twice. Drain, and cut into 1" chunks; transfer to a bowl and toss with peppers, olives, parsley, oil, capers, black pepper, chile flakes, garlic, celery, juice, and salt; chill for 2 hours. Arrange escarole on a serving platter; top with salt cod salad.

Braised Artichokes

SERVES 6-12

Earthy and tender, these artichokes (pictured on page 67) are a favorite antipasto at Frankies Spuntino restaurants in New York City.

- ½ cup olive oil
- 2 cloves garlic
- ½ cup white wine
- 4 large artichokes, outer leaves trimmed, and halved lengthwise
- 3 lemons, halved and juiced
- Kosher salt, to taste
- 4 tbsp. unsalted butter, cubed
- Freshly ground black pepper, to taste

Heat oil in an 8-qt. saucepan over medium-high heat. Add garlic; cook until golden brown, about 3 minutes. Add wine, artichokes, lemon juice and spent halves of the lemons, salt, and 10 cups water; boil. Reduce heat to medium-low; cook until artichokes are very tender, about 30 minutes. Transfer artichokes to a serving platter and keep warm. Discard all but 2 cups cooking liquid; return pan with liquid to medium-high heat. Add butter; cook until sauce is thickened, about 15 minutes. Season with salt and pepper; spoon

sauce over artichokes to serve.

Calamari with Potatoes and Peas

SERVES 6-8

SAVEUR kitchen assistant Alex Saggiomo shared his family's recipe for this delicious dish, served for the Feast of the Seven Fishes.

- ½ cup extra-virgin olive oil
- 1 tsp. dried oregano
- 8 cloves garlic, minced
- 1 small yellow onion, minced
- 1 medium carrot, minced
- 1 rib celery, minced
- 3 tbsp. red wine
- 2 28-oz. cans whole peeled tomatoes in juice, crushed
- 1 bay leaf
- 2 lb. russet potatoes, peeled and cut into 1" chunks
- 1 lb. cleaned calamari, bodies cut into ¼"-wide rings
- 1½ cups frozen peas
- Kosher salt and freshly ground black pepper, to taste

Heat oil in an 8-qt. saucepan over medium-high heat. Add oregano, garlic, onion, carrot, and celery; cook until soft, about 10 minutes. Add wine; cook until evaporated, about 3 minutes. Add tomatoes, bay leaf, and 2 cups water; boil. Reduce heat to low; cook until slightly reduced, about 30 minutes. Stir in potatoes; cook until potatoes begin to break down in sauce, about 30 minutes. Stir in calamari and peas; cook until calamari is tender, about 5 minutes. Season with salt and pepper.

Chicken Vesuvio

SERVES 8

This garlicky chicken dish (pictured on page 56) is a specialty of Chicago's Italian-American restaurants.

- 1 cup olive oil
- 10 cloves garlic
- 4 large russet potatoes, peeled and quartered lengthwise
- 2 3-4-lb. whole chickens, each cut into 8 pieces
- 1½ cups white wine
- ½ cup finely chopped parsley
- 1 tbsp. dried oregano
- Kosher salt and freshly ground black pepper, to taste
- 1½ cups chicken stock
- 1 cup frozen peas, thawed

Heat oven to 375°. Heat oil in a roasting pan set over two burners over medium-high heat. Add garlic and potatoes; cook, turning, until potatoes are golden brown, about 45 minutes. Transfer potatoes and garlic to a plate; set aside. Add

chicken to pan; cook, turning once, until golden brown, about 20 minutes. Add wine; cook until reduced by half, about 5 minutes. Return potatoes and garlic to pan; season with parsley, oregano, salt, and pepper. Add stock; transfer pan to oven. Bake, sprinkling peas over chicken in the last 5 minutes of cooking, until cooked through, about 45 minutes.

Cioppino

SERVES 4-6

This hearty version of San Francisco's signature seafood soup (pictured on page 63) comes from Sotto Mare in North Beach.

- ¼ cup olive oil
- 1 tsp. crushed red chile flakes
- 8 cloves garlic, finely chopped
- 3 cups fish stock
- 1½ cups whole peeled tomatoes in juice, crushed
- 10 leaves basil
- 1 lb. cod, cut into 2" chunks
- 1 lb. cleaned calamari, bodies cut into ½"-wide rings
- 12 oz. medium shrimp, deveined
- 12 oz. bay scallops
- 16 clams, cleaned
- 16 mussels, cleaned
- 2 2-lb. Dungeness crabs or snow crab legs, halved
- Kosher salt and freshly ground black pepper, to taste

Heat oil in an 8-qt. Dutch oven over medium-high heat. Add chile flakes and garlic; cook until soft, about 3 minutes. Add stock, tomatoes, and basil; boil. Reduce heat to medium-low; cook until slightly thickened, about 10 minutes. Add cod, calamari, shrimp, scallops, clams, mussels, and crabs, cover with lid, and cook until seafood is cooked through, about 8 minutes; season with salt and pepper.

Escarole Soup

SERVES 8-10

Escarole lends sweet depth to this comforting soup (pictured on page 66) from SAVEUR executive editor Dana Bowen.

- 1 lb. ground beef
- ½ cup seasoned bread crumbs
- ½ cup grated parmesan, plus more
- ½ cup grated pecorino
- ½ cup olive oil
- 1 tbsp. dried Italian seasoning
- 3 cloves garlic, thinly sliced, plus 1, minced
- 2 medium yellow onions, thinly sliced, plus 1, minced
- 1 small bunch parsley, minced
- 1 egg, lightly beaten

- Kosher salt and freshly ground black pepper, to taste
- 2 large heads escarole, cored and cut into 2" pieces
- 8 cups chicken stock
- Cooked white rice, for serving

1 Mix beef, bread crumbs, parmesan, pecorino, ¼ cup oil, seasoning, minced garlic and onion, parsley, egg, salt, and pepper in a bowl. Form into 30, 1½" meatballs; chill.

2 Heat remaining oil in an 8-qt. saucepan over medium-high heat. Add sliced garlic and onions; cook until lightly browned, about 10 minutes. Add escarole; cook until wilted, about 6 minutes. Add stock; boil. Reduce heat to medium-low. Add meatballs; cook until meatballs are cooked through, about 20 minutes. Season with salt and pepper. Serve over rice; top with more parmesan and black pepper.

Johnny Marzetti

SERVES 6

The bygone restaurant Marzetti's in Columbus, Ohio, invented this cheesy noodle casserole (pictured on page 56).

- 10 tbsp. olive oil
- 3 cloves garlic, chopped
- 2 medium yellow onions, roughly chopped
- 8 oz. white button mushrooms, thinly sliced
- 1 tsp. dried oregano
- 1 28-oz. can whole peeled tomatoes in juice, crushed
- Kosher salt and freshly ground black pepper, to taste
- 1½ lb. ground beef
- 2 tbsp. finely chopped parsley
- 10 oz. wide egg noodles
- 2 tbsp. unsalted butter
- 8 oz. cheddar cheese, shredded
- 3 oz. mozzarella, shredded
- 3 tbsp. bread crumbs

1 Heat 3 tbsp. oil in a 12" skillet over medium-high heat. Add garlic and onions; cook until soft, about 8 minutes. Transfer to a bowl and set aside. Return skillet to heat with 3 tbsp. oil; add mushrooms; cook until browned, about 5 minutes. Add to bowl with onions; return skillet to heat with 2 tbsp. oil. Add beef; cook until browned, about 8 minutes. Return onions and mushrooms to skillet along with oregano and tomatoes; boil. Reduce heat to medium-low; cook until thickened, about 15 minutes. Remove from heat, season with salt and pepper, and stir in parsley; let sauce cool.