

This tangy and spicy sauce is also good on steak, pork, and grilled fish. Or try it in a worldly take on Buffalo wings.



P

is for

PEPPERS

A pinch of minced fresh chile invigorates a dish, the heat unlocking the flavors of everything from a salad dressing to grilled vegetables, chilled soup to crudo. Start experimenting with hot varieties like serrano, habanero, or Thai chiles.



ROAST CHICKEN WITH HOT-SAUCE BUTTER

[Serves 4]

- 3 oz. orange Scotch bonnet or habanero chiles (about 10)
- 1 orange bell pepper, halved, seeded, coarsely chopped
- 4 1x3" strips orange zest
- 4 Tbsp. St-Germain liqueur, divided
- 2 Tbsp. kosher salt, divided, plus more for seasoning
- 1 garlic clove, smashed
- 1 cup Champagne vinegar
- 2 tsp. cornstarch
- 4 Tbsp. unsalted butter, softened, divided
- 1 3-lb. chicken, cut into 4 pieces, backbone removed
- Freshly ground black pepper

Wearing gloves, halve and seed chiles. Purée chiles, pepper, zest, 2 Tbsp. liqueur, 1 Tbsp. salt, and garlic in a blender. Transfer to a bowl, cover with plastic wrap, and let ferment at room temperature for 12 hours.

Purée chile mixture in a blender with vinegar, remaining 2 Tbsp. liqueur, and remaining 1 Tbsp. salt until smooth. Set a fine-mesh strainer over a small saucepan. Strain mixture, pressing on solids. Heat hot sauce over medium heat. Stir cornstarch and 2 tsp. water in a small bowl until smooth. Whisk cornstarch mixture into hot sauce. Simmer, whisking constantly, until thickened, about 2 minutes. Whisk in 3 Tbsp. butter. Season to taste with salt. Keep warm.

Preheat oven to 450°. Season chicken with salt and pepper. Heat remaining 1 Tbsp. butter in a large ovenproof skillet over medium-high heat. Cook chicken, skin side down, until golden, about 5 minutes. Turn chicken and cook 6 minutes. Remove breasts from pan and transfer to a plate. Place skillet in oven and roast legs for 12 minutes. Return breasts to skillet; roast until legs and breasts are cooked through, about 10 minutes longer. Serve with hot-sauce butter.



*Make your own red pepper flakes:
Let Anaheim or New Mexico
chiles dry on a rack for a week, then
pulse in a food processor.*

M

is for

M I C R O P L A N E

The Microplane zester is an essential tool at ABC Kitchen, where it turns citrus, fresh ginger, and even cheese into feathery, flavorful wisps. To get the full impact of the essential oils of a lemon or the bite of fresh ginger, you want the zest to hit the dish just before serving.



ROASTED CORN WITH MANCHEGO & LIME

[Serves 8]

- 6 ears of sweet yellow corn, unhusked
- 2 Tbsp. extra-virgin olive oil
- 2 Tbsp. (½ stick) unsalted butter
- Kosher salt and freshly ground black pepper
- 1 jalapeño, seeded, finely diced
- ½ tsp. crushed red pepper flakes
- 1 lime, cut into 4 wedges
- 1 cup finely grated Manchego cheese
- ¼ cup thinly sliced chives
- 2 tsp. finely grated lime zest

INGREDIENT INFO: Manchego cheese is sold at better supermarkets and at specialty foods stores.

Preheat oven to 450°. Roast unhusked corn on a baking sheet, turning occasionally, until heated through and crisp-tender,

about 15 minutes. Let cool. Shuck corn and cut kernels from cobs. (For our favorite technique, see Prep School, page 103.) Discard cobs.

Heat oil in a large skillet over high heat. Add corn kernels and sauté until heated through and light-golden in spots, 3–5 minutes. Add butter; stir until melted. Season to taste with salt and pepper.

Transfer corn to a large wide bowl or deep platter; sprinkle jalapeño and crushed red pepper flakes over. Squeeze lime wedges over; sprinkle with cheese, chives, and lime zest.