

How Easy Is That?



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March 2023

SERVES 6-8 | LEVEL: BEGINNER

Fresh Whiskey Sours

FROM THE COOKBOOK: Barefoot Contessa At Home

3/4 cup Jack Daniel's Tennessee Whiskey

1/2 cup freshly squeezed lemon juice (3 lemons) 1/2 cup freshly
squeezed lime juice (4 limes) 2/3 cup sugar syrup

Maraschino cherries

Combine the whiskey, lemon juice, lime juice, and syrup. Fill a cocktail shaker halfway with ice, and fill two-thirds full with the cocktail mixture. Shake for 30 seconds and pour into martini glasses. Add a maraschino cherry and serve ice cold.

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Smoked Salmon Deviled Eggs

FROM THE COOKBOOK: Barefoot Contessa How Easy Is That?

- 8 extra-large eggs
- 1/2 cup sour cream
- 2 ounces cream cheese, at room temperature
- 2 tablespoons good mayonnaise
- 1 tablespoon freshly squeezed lemon juice
- 2 tablespoons minced fresh chives, plus extra for garnish
- 4 ounces good smoked salmon, minced
- 1 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 ounces salmon roe



Place the eggs in a pot large enough to hold them in a single layer. Cover the eggs with cold water and bring to a full boil over high heat. As soon as the water boils, turn off the heat, cover the pot, and let the eggs stand for 15 minutes. Drain the eggs and fill the pot with cold water. Set aside until the eggs are cool.

Peel the eggs and then slice them in half lengthwise. Remove the yolks carefully. Place the yolks in the bowl of an electric mixer fitted with the paddle attachment and arrange the whites on a platter in a single layer with the cut sides up and sprinkle with salt.

To the egg yolks, add the sour cream, cream cheese, mayonnaise, lemon juice, chives, salmon, salt, and pepper. Beat on medium speed until fluffy. With a small spoon, fill the egg whites with the egg yolk mixture. Cover loosely with plastic wrap (you don't want to flatten the filling) and refrigerate for 30 minutes for the flavors to blend.

When ready to serve, garnish with a dollop of salmon roe and some extra chopped chives. Sprinkle with salt and pepper and serve.

Roasted Figs and Prosciutto

Level: Easy

Total: 15 min

Prep: 5 min

Cook: 10 min Yield: 10 servings

Ingredients:

- Good olive oil
- 20 large fresh ripe figs
- 20 thin slices Italian prosciutto (about 8 ounces)

Directions:

1 Preheat the oven to 425 degrees F.

2 Snip the hard stems off the figs and cut the figs in half lengthwise

through the stem. With a small sharp knife, cut the prosciutto lengthwise into inch-wide strips. Wrap a strip of prosciutto around the center of each fig half, with the ends overlapping. Brush with olive oil and arrange cut-side up on a sheet pan.

3 Roast the figs for 10 minutes, until the prosciutto is a little crisp and the figs are warmed through. Serve warm.



Tricolor Salad with Oranges

Serves 8

Ina Garten

1 cup shallots, peeled, thinly sliced in rings, and separated (2-4 shallots)
2 Tablespoons apple cider vinegar
1 large radicchio, halved, cored, and shredded like slaw (12 oz)
1 large endive, halved lengthwise, cored and sliced crosswise ½ inch thick (8 oz)
3 oz baby arugula
4 navel oranges, peeled and sliced in ¼ inch thick half rounds
2/3 cup pitted Kalamata olives
½ cup freshly squeezed lemon juice (2-3 lemons)
½ teaspoon good Dijon mustard
Kosher salt and freshly ground black pepper
½ cup good olive oil

Place the shallots in a small shallow bowl and pour the vinegar over them. Set aside for 10 minutes to macerate.

In a large shallow serving bowl, combine the radicchio, endive, arugula, oranges and olives. Lift the shallots from the vinegar with a slotted spoon, sprinkle them on the salad, and toss lightly. Discard vinegar.

In a 1-cup glass measuring cup, whisk together the lemon juice, mustard, 1 teaspoon salt, and ½ teaspoon pepper. While whisking, slowly add the olive oil. Pour enough of the vinaigrette over the salad to moisten well. Sprinkle with one more teaspoon salt, toss well, and taste for seasoning. Serve at room temperature.

Provençal Fish Stew with Sriracha Rouille

Serves 6

I love bouillabaisse but it takes a long time to prepare. This is a simplified version with all the Provençal flavor and none of the stress.

6 Tbsp good olive oil
1 1/2 cups chopped yellow onion (1 large)
1 1/2 cups (3/4-inch-diced) Holland yellow bell pepper (1 large)
2 1/2 cups (1/2-inch-diced) fennel bulb (1 large)
1 teaspoon saffron threads
Pinch of crushed red pepper flakes
4 oil-packed anchovies, drained and minced
1/4 cup minced garlic (8 large cloves)
1 cup dry white wine
2 Tbsp Pernod
3 cups good seafood stock
1 (28-ounce) can diced tomatoes, such as San Marzano
1 (1 x 3-inch) strip of orange zest
3/4 cups freshly squeezed orange juice (3 oranges)
Kosher salt and freshly ground black pepper
1 1/2 pounds fresh cod fillets, skinned and cut in 2-inch dice
1 1/2 pounds fresh halibut fillets, skinned and cut in 2-inch dice
36 fresh mussels, scrubbed and debarred
1/4 cup minced fresh flat-leaf parsley
12 large diagonal slices of French bread, toasted
Sriracha Rouille (recipe follows)

In a large pot or Dutch oven, such as Le Creuset, heat olive oil over medium heat. Add the onion, bell pepper, fennel, saffron, and red pepper flakes and cook for 15 minutes, stirring occasionally, until the vegetables are tender. Add the anchovies and garlic and cook for one minute, stirring occasionally. Add the wine and Pernod, bring to a boil, and cook for 2 minutes.

Add the seafood stock, tomatoes, orange zest, orange juice, 1 tablespoon salt, and 1 1/2 teaspoons black pepper. Bring to a boil, lower the heat, and simmer uncovered for 25 minutes, stirring occasionally. Discard the orange zest and stir in the cod and halibut. Raise the heat and simmer uncovered for 5 minutes, until the fish just begins

to flake. (Don't stir from now on, or you will break up the fish!) Place the mussels on top, cover, and simmer for 5 minutes, until the mussels just open. (Discard any that don't open.) Gently fold in the parsley and serve hot in large shallow bowls with 2 slices of toast French bread spread generously with the Sriracha Rouille.

Make it ahead: Prepare the soup stock, cool to room temperature, and refrigerate for up to 24 hours. When ready to serve, reheat the stock, stir in the fish and mussels, and finish the recipe.

Cooks notes: During my recipe testing, I used a 1 lb piece of halibut because of the expense, but threw in the 2 lbs of shrimp from making the stock, which made a nice addition. If you wanted to double the amount of cod, I don't think you'd sacrifice on flavor.

1/4 cup of garlic is a LOT, but this is a Provençal recipe. Feel free to adjust to your taste.

The recipe calls for an additional tablespoon of salt (!) to be added to the stock (which already has a tablespoon of salt in the making of it). I thought this was excessive, so I tasted the broth shortly after adding all the seafood and maybe added another teaspoon. Use your discretion.

Sriracha Rouille

Makes 3/4 cup

Rouille is a garlicky mayonnaise that's traditionally served on toast or spooned into bouillabaisse. I updated it with Sriracha, a Thai hot pepper sauce, and it's wonderful with the Provençal Fish Stew.

1 Tbsp minced garlic (3 cloves)
1 teaspoon kosher salt
1/2 teaspoon saffron threads
1 extra-large egg yolk, at room temperature
1 1/2 Tbsp freshly squeezed lemon juice, at room temperature
1 teaspoon Sriracha
1 cup good olive oil, at room temperature

Place the garlic, salt, and saffron in a food processor fitted with the steel blade and purée. Add the egg yolk, lemon juice, and Sriracha, and process for 5 to 7 seconds.

With the machine running, gradually pour the olive oil through the feed tube in a thin, steady stream to make a thick emulsion like mayonnaise.

Make it ahead: Prepare and refrigerate in a sealed container for up to a week.

Cooks notes: I made the rouille with an immersion blender. Here is the link to my go-to mayo recipe and technique. <https://www.serious-eats.com/two-minute-mayonnaise>

Seafood Stock

Yield: 1 quart

2 tablespoons good olive oil
Shells from 1 pound large shrimp
2 cups chopped yellow onions (2 onions)
2 carrots, unpeeled and chopped
3 stalks celery, chopped
2 cloves garlic, minced
1 1/2 quarts water
1/2 cup good white wine
1/3 cup tomato paste
1 tablespoon kosher salt
1 1/2 teaspoons freshly ground black pepper
10 sprigs fresh thyme, including stems

Warm the oil in the pan over medium heat. Add the shrimp shells, onions, carrots, and celery over medium heat for 15 minutes, until lightly browned. Add the garlic and cook 2 more minutes. Add 1 1/2 quarts of water, the white wine, tomato paste, salt, pepper, and thyme. Bring to a boil, then reduce the heat and simmer for 1 hour. Strain through a sieve, pressing the solids. You should have approximately 1 quart of stock. If not, you can make up the difference with water or white wine.

SERVES 6-8 | LEVEL: BEGINNER

Applesauce Cake with Bourbon Raisins

FROM THE COOKBOOK: Modern Comfort Food

3/4 cup golden raisins
2 tablespoons good bourbon, such as Maker's Mark
10 tablespoons (1 1/4 sticks) unsalted butter, at room temperature, plus extra to grease the pan
3/4 cup granulated sugar
3/4 cup light brown sugar, lightly packed
2 teaspoons pure vanilla extract
2 extra-large eggs, at room temperature
1 3/4 cups all-purpose flour, plus extra for the pan
1 1/2 teaspoons baking soda
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
1 teaspoon kosher salt
1 1/2 cups unsweetened applesauce, such as Mott's
1/2 cup coarsely chopped pecans
Bourbon Cream Cheese Frosting (recipe follows)
Whole pecans halves, for decorating

Preheat the oven to 350 degrees. Butter a 9 × 2-inch round cake pan, line with parchment paper, then butter and flour the pan. Tap out the excess flour.

Combine the raisins and bourbon in a small bowl, cover, and microwave for 30 seconds. Set aside for 15 minutes.

Place the butter, granulated sugar, and brown sugar in the bowl of an electric mixer fitted with the paddle attachment and beat on medium speed for 3 minutes, until light and fluffy. Scrape down the bowl with a rubber spatula. With the mixer on medium, add the vanilla and the eggs, one at a time, and mix until smooth.

Meanwhile, in a medium bowl, whisk together the flour, baking soda, cinnamon, nutmeg, cloves, and salt. With the mixer on low, slowly add the flour mixture to the batter, mixing just until combined. Stir in the applesauce. Fold in the raisins (including the liquid) and chopped pecans with a rubber spatula and mix well. Pour into the prepared pan and smooth the top.

Bake for 40 to 45 minutes, until the top springs back when lightly touched and a cake tester inserted in the middle comes out clean. Cool for 30 minutes, turn out onto a cooling rack, rounded side up, and cool completely. Spread the Bourbon Cream Cheese Frosting on just the top of the cake (not the sides!) and artfully place the pecan halves on top. Serve at room temperature.

Bourbon Cream Cheese Frosting

(Frosts one 9-inch round cake)

6 ounces cream cheese, at room temperature
6 tablespoons (3/4 stick) unsalted butter, at room temperature
1 tablespoon good bourbon, such as Maker's Mark
1/2 teaspoon pure vanilla extract
1/2 pound confectioners' sugar, sifted (see note)

Place the cream cheese, butter, bourbon, and vanilla in the bowl of an electric mixer fitted with the paddle attachment and beat on medium speed until smooth. With the mixer on low, slowly add the sugar and mix well. Scrape down the sides and stir well with a rubber spatula.

NOTE:

One-half pound of sifted confectioners' sugar is about 2 cups plus 2 tablespoons.

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