



BAECKEOFFE



SERVES

6



METHOD

OVEN



HOURS

3+



DIFFICULTY

5/10

INGREDIENTS

1 pound boneless stewing pork
1½ pounds shoulder of lamb
1½ pounds stewing beef

For Marinade:

1 tablespoon salt
1 spring fresh thyme
2 bay leaves
3 cloves garlic, minced
2 springs fresh celery leaves, chopped
12 sprigs fresh parsley, chopped
1/2 bottle dry white wine

For Casserole:

Butter to grease baking pan
3 pounds waxy potatoes, peeled and sliced
2 onions, chopped
2 leeks, trimmed and sliced
4 carrots, peeled and cut into bite-sized pieces

For Luting Paste:

1/2 tablespoon black peppercorns
1 cup flour
5 tablespoons water
1 tablespoon extra virgin olive oil

1. Cut the meat into bite-sized pieces and put them in large nonreactive container. Toss with the salt, pepper, herbs, garlic, celery leaves, and parsley. Moisten with the wine. Cover and refrigerate overnight.
2. Preheat oven to 400°F. Select a large ovenproof casserole with a lid. Grease the bottom and sides with the butter. s Remove the meat from the marinade and layer on the bottom and cover with half the potatoes, onions, leeks, and carrots. Repeat using the remainder of the meat and vegetables. Strain the marinade through a sieve and pour the liquid over the contents of the pot. If necessary, add some extra wine or water to bring the liquid barely to the top of the vegetables.
3. Work the sealing paste ingredients into a dough and roll this out into a rope long enough to wrap around the casserole. Press it firmly against the join between the lid and the casserole. Put the sealed pot into the oven and cook for 1 hour. At this point, reduce the heat to 350°F and continue cooking for 1 1/2 hours more.
4. For the most dramatic presentation, bring the casserole to the table, set it on a trivet, and break away the seal with the edge of a table knife. Otherwise, of course, this can be done in the kitchen and servings of the baeckeffe brought to the table in shallow bowls. Serve with green salad and a loaf of crusty bread.



PORK CHOPS

WITH HERBED GOAT CHEESE BUTTER



SERVES

4



METHOD

OVEN



MINUTES

20



DIFFICULTY

2/10

INGREDIENTS

1/2 tablespoons butter, softened
 1 teaspoon chopped fresh thyme
 1 teaspoon grated lemon rind
Kosher salt,
Cracked black pepper
 1 ounce goat cheese, softened
 2 teaspoons olive oil
 4 boneless pork chops, 3/4" thick
 10 ounce green beans, trimmed
 1 medium shallot, thinly sliced
 1/4 cup unsalted chicken stock
 1 teaspoon fresh lemon juice

Combine butter, thyme, 1/2 teaspoon rind, 1/4 teaspoon salt, 1/8 teaspoon pepper, and goat cheese in a small bowl; set aside. Heat oil in a large nonstick skillet over medium-high. Sprinkle pork chops evenly with 1/4 teaspoon salt and 1/4 teaspoon pepper.

Add pork to pan; cook 3 minutes. Turn pork over, reduce heat to medium, and cook until done, about 4 minutes. Place pork on a plate (do not wipe out pan). Top each pork chop with about 2 teaspoons goat cheese mixture. Loosely cover pork chops, and keep warm.

Add beans and shallot to pan; cook 1 minute. Increase heat to medium-high. Add stock; cover and cook 3 minutes. Uncover; cook until liquid evaporates, about 1 minute. Stir in remaining 1/2 teaspoon rind, remaining 1/2 teaspoon salt, remaining 3/8 teaspoon pepper, and juice.



EGGPLANT & PORCINI

"MEATBALLS" IN TOMATO SAUCE



SERVES

4



METHOD

STOVETOP



HOURS

2



DIFFICULTY

4/10

INGREDIENTS

1 large eggplant
 1 ounce dried porcini mushrooms
Boiling water
 1/4 cup extra-virgin olive oil
 1 small onion, minced
 4 small garlic cloves, finely grated
 2 28-ounce cans imported whole tomatoes, pureed with their juices
 2 tablespoons chopped basil
Salt
Freshly ground pepper
 3 cups fresh bread crumbs
 2 large eggs, beaten
 2 ounces Pecorino Romano cheese, freshly grated, plus more for serving
 1 tablespoon parsley, chopped
All-purpose flour, for coating
Vegetable oil, for frying

Preheat the oven to 350° F. Prick the eggplant all over with a fork and set it on a baking sheet. Roast in the center of the oven until very soft and collapsed, about 1 hour. Let cool slightly, then scrape the eggplant flesh into a large bowl and let cool completely. If any excess liquid has collected, drain it away. Discard the skin.

Meanwhile, in a heatproof bowl, cover the porcini with 1½ cups of boiling water and let stand until softened; drain, reserving the soaking liquid. Rinse the porcini to remove any grit. Finely chop the porcini.

In a heavy, nonreactive pot, heat the olive oil until shimmering. Add the onion and half of the garlic and cook over medium heat, stirring, until softened. Add the tomato puree and pour in the porcini soaking liquid, stopping before reaching the grit; bring to a boil. Simmer over moderately low heat, stirring, until thickened, about 1 hour. Add half of the chopped basil and season with salt and pepper.

Fold the chopped porcini, bread crumbs, eggs, 2 ounces of cheese, parsley and the remaining garlic and chopped basil into the eggplant. Season with 1 teaspoon of salt and 1/2 teaspoon of pepper. Line a baking sheet with wax paper. Form the eggplant mixture into twenty 1 3/4-inch balls, pressing and rolling tightly. Dust the balls with flour and refrigerate for 20 minutes.

In a large nonstick skillet, heat 1/2 inch of vegetable oil. Add half of the meatballs at a time and cook over moderately high heat, turning occasionally, until browned all over. Drain on paper towels. Add the meatballs to the tomato sauce and simmer for 5 minutes (don't let simmer rapidly or for much longer, or they may start to fall apart). Garnish the meatballs with basil leaves and serve with crusty bread and grated cheese.



GRILLED LOBSTER

WITH GARLIC-PARSLEY BUTTER



SERVES

1-2



METHOD

GRILLING



MINUTES

20



DIFFICULTY

2/10

INGREDIENTS

8 tablespoons butter, softened
2 tablespoons parsley, chopped
1½ teaspoons crushed red chile flakes
4 garlic cloves, finely chopped
Zest of 1 lemon
Kosher salt
Freshly ground black pepper
1 live lobster
¼ cup olive oil

Combine butter, parsley, chile flakes, garlic, lemon zest, salt, and pepper in a bowl; set aside. Using a cleaver, split lobster in half lengthwise through its head and tail. Scoop out and discard the yellow-green tomalley and break off claws. Transfer lobster halves, shell side down, to a baking sheet; crack claws and place them on the baking sheet. Drizzle halves and claws with oil, and season with salt and pepper.

Heat a charcoal grill or set a gas grill to high; bank coals or turn off burner on one side. Place lobster halves, flesh side down, and claws on hottest part of grill; cook until slightly charred, 2-3 minutes. Flip lobster over and using a spoon, spread lobster with the garlic-parsley butter; continue grilling until lobster meat is tender, 3-5 minutes more.