



## PARTY-READY PORK ROAST



**SERVES**

**8 - 10**



**METHOD**

**OVEN**



**MINUTES**

**3+ HOURS**



**DIFFICULTY**

**3/10**

### INGREDIENTS

**2** 3-lb. bone-in pork loin roasts with chine bone attached  
**1** tablespoon. black peppercorns  
**1** tablespoon fennel seeds  
**2** teaspoons red pepper flakes  
**1** teaspoon. ground cinnamon  
**3** tablespoons kosher salt, plus more  
**1/2** cup unsalted butter  
**3** heads of garlic, cut in half crosswise  
**6** large sprigs thyme, divided  
**5** medium leeks, cut crosswise into 1"-thick rounds  
**3** pound small Yukon Gold potatoes  
**3/4** cup extra-virgin olive oil  
**2** bunches Tuscan kale, leaves torn into large pieces  
**2** tablespoons apple cider vinegar  
**Flaky sea salt**

Lightly score fat cap of each roast in a 1" crosshatch pattern, being careful not to slice into meat.

Toast peppercorns and fennel seeds in a small dry skillet over medium heat, shaking pan occasionally, until fragrant and just beginning to smoke. Transfer mortar and pestle. Add red pepper flakes and cinnamon and finely grind.

Using a skewer or paring knife, poke several holes into meat on all sides. Season roasts with kosher salt, then rub ground spice mixture all over. Wrap tightly in plastic wrap and chill at least 8 hours. Unwrap roast and let sit at room temperature 1 hour before cooking.

Place a rack in lower third of oven; preheat to 275°. Cook butter, one half head of garlic, and 1 thyme sprig in a small saucepan over medium-low heat, stirring often, until bubbling and fragrant but not browned. Remove from heat and cover to keep butter warm.

Toss leeks, potatoes, oil, and remaining garlic heads and 5 thyme sprigs in a large roasting pan; season with kosher salt. Place pork on top of vegetables and brush all over with some garlic butter. Roast, basting with garlic butter every 30 minutes or so and stirring vegetables, until an instant-read thermometer inserted into center of pork registers 120°, 75–105 minutes. Transfer pork to a cutting board. Tent pork with foil. Let rest at least 45 minutes.

After meat has rested, preheat oven to 500°, add kale and vinegar to roasting pan, and toss to coat. Arrange pork on top of vegetables and roast until pork is deeply golden brown. Let everything rest in pan 15–20 minutes. Transfer pork to a cutting board. Using tongs, transfer vegetables to a large platter, reserving pan juices. Carve meat off bones, then slice crosswise 1/2" thick. Arrange over vegetables. Spoon reserved juices from pan over meat, season with sea salt.



# MARMITAKO

## (BASQUE TUNA AND POTATO SOUP)



SERVES

2



METHOD

STOVETOP



MINUTES

45



DIFFICULTY

2/10

### INGREDIENTS

1 pound raw tuna, cut into ½-inch cubes

#### Kosher salt

1 tablespoon extra-virgin olive oil

1 green bell pepper, chopped

1 yellow onion, chopped

1 pound . yellow potatoes, peeled and chopped

3 garlic cloves, finely chopped

1 teaspoon smoked paprika

Italian parsley leaves, chopped, for garnish

In a medium bowl, season the tuna lightly with salt and toss to coat. Set aside.

To a large pot set over medium heat, add the oil; when the oil is hot, add the bell pepper and onion and cook, stirring occasionally, until the onion is softened and translucent, 8–10 minutes. Add the potatoes and garlic, season with salt, and continue cooking until vegetables are softened but not colored, 3–5 minutes. Add the pimentón and 3 cups water and bring to a simmer. Cook until the vegetables are tender, 13–15 minutes. Turn off the heat, add the tuna, and immediately cover the pan. Set aside until the fish is just barely cooked through, 3–5 minutes.





# ENTRECÔTE

## BORDELAISE



**SERVES**

4



**METHOD**  
STOVETOP



**MINUTES**

60



**DIFFICULTY**

2/10

### INGREDIENTS

- 1 cup red wine
- 2 shallots, minced
- 2 sprigs fresh thyme
- 2 tablespoons unsalted butter
- 1 tablespoon all-purpose flour

### Salt and pepper

- 4 8-ounce, ¾-inch-thick entrecôte steaks

In small saucepan, combine wine, shallots and thyme. Bring to simmer over medium-low heat and continue simmering until wine is reduced by half.

Meanwhile, in small bowl or ramekin, mash together 1 tablespoon of butter and flour with fork or back of spoon until thoroughly integrated.

Once wine is reduced, add beef stock and simmer until reduced by about one third. Pinch off small ball of flour mixture and whisk it into sauce. Repeat, leaving about 30 seconds between additions, until sauce is thick enough to coat back of spoon. Season to taste with salt and pepper.

In large, heavy skillet, preferably cast iron, heat remaining 1 tablespoon of butter over medium-high heat. Season steaks with salt and pepper and add to pan (you may need to work in two batches). Increase heat to high. Cook until steak's browned on one side, 3–4 minutes. Turn over. Cook until browned on other side, another 3–4 minutes. Internal temperature should be 125°F, for medium rare, but if not, flip again and cook until desired doneness. Remove from pan and let sit for 5–10 minutes. Slice across grain and top with sauce. Serves 4.



## SKILLET-GRILLED CATFISH



**SERVES**

4



**METHOD**

GRILL



**MINUTES**

25



**DIFFICULTY**

2/10

### INGREDIENTS

- 1/4 cup all-purpose flour
- 1/4 cup cornmeal
- 1 teaspoon onion powder
- 1 teaspoon dried basil
- 1/2 teaspoon garlic salt
- 1/2 teaspoon dried thyme
- 1/2 teaspoon white pepper
- 1/2 teaspoon cayenne pepper
- 4 8-ounce catfish fillets

In a large shallow dish, combine the first 9 ingredients. Add catfish, 1 fillet at a time, and turn to coat.

Place a large cast-iron skillet on a grill rack over medium-high heat. Melt butter in the skillet; add catfish in batches, if necessary. Grill, covered, until fish just begins to flake easily with a fork, 5-10 minutes on each side.