

Green bean and potato salad

2016, Salad

Makes 6 · **Source** Ad Hoc at Home, Thomas Keller

Ingredients

- 1½ pounds thin green beans
- 1 pound fingerling potatoes, about 1 inch in diameter
- 1 sachet
- 1 cup walnuts
- sea salt
- 3 radishes
- ¼ cup minced shallots
- 1 cup sherry vinaigrette
- freshly ground black pepper
- 2 tablespoons minced chives
- 4 figs, halved
- splash lemon juice
- 16 very thin slices of Ibérico ham or prosciutto (about 3 oz)
- extra-virgin olive oil

Directions

Bring a large pot of salted water to boil for blanching the beans. Prepare an ice bath. Set cooling rack over a baking sheet and line the rack with paper towels.

Meanwhile, hold the beans a handful at a time with the ends facing the same direction and, using scissors, cut off the stem ends. Add the beans to the boiling water and cook for 2 to 3 minutes, until just tender. Drain and cool in the ice bath, then drain on the paper towels.

Cut the potatoes into 1/4-inch slices; discard the end slices. Put the potatoes, sachet, and 2 teaspoons salt in a large saucepan, add cold water to cover, bring to a simmer, and cook until the potatoes are just tender, about 10 minutes. Drain and spread on a tray to cool; discard the sachet. Preheat the oven to 375.

Line a baking sheet with parchment paper, spread the walnuts on the pan, and toast in the oven, for 10 minutes, or until lightly toasted. Turn the pan around midway through the 10 minutes. Remove from the oven, transfer to a plate, sprinkle with flour de see, and let cool.

Fill a small bowl with ice water. Trim the ends from the radishes. Using a Japanese mandolin or other vegetable slicer, slice the radishes, making them just thick enough to keep the outer edges intact. Transfer the slices to the bowl of water to keep them crisp. Drain and dry the slices on paper towels before serving.

To serve, transfer the beans to a large bowl and add the potatoes, shallots, and walnuts. Whisk the dressing and spoon it over the salad. Season with salt and pepper, sprinkle with about half the chives, and toss well.

Arrange about half the salad on a platter. Place half the figs over the salad. Toss the radishes with the remaining salad, and arrange over the first layer of salad. Add the remaining figs, and sprinkle with the remaining chives and a few drops of fresh lemon juice.

Arrange the ham on a small plate and drizzle with olive oil. Serve with the salad.

Notes

I omitted the ham and put the sachet ingredients directly into the potato cooking liquid. I couldn't find fresh figs, so I tried dried figs instead. I added about 1 tablespoon honey to the vinaigrette and mixed the shallots into the dressing (mostly for easier assembly).

Sherry Vinaigrette

Ingredients

- ¼ cup sherry vinegar
- ¼ cup red wine vinegar
- 1-1½ cups extra-virgin olive oil

Directions

Whisk the two vinegars in a bowl, then whisk in about 1 cup of the olive oil in a steady stream. The vinaigrette should look broken (do not emulsify the dressing). Taste to check the balance of acid and oil, and add more olive oil as needed. Refrigerate in a covered container for up to 1 month.

Sachet

Ingredients

- 1 bay leaf
- 3 thyme sprigs
- 10 black peppercorns
- 1 garlic clove, smashed and peeled

Directions

Lay out a 7-inch square of cheesecloth. Put the bay leaf, thyme, peppercorns, and garlic near the bottom of the square and fold the bottom edge up over them. Roll once, tuck in the two ends of the cheesecloth, and continue to roll. Tie the cheesecloth at both ends with kitchen twine.

Quick and Easy Pressure Cooker Chicken, Lentil, and Bacon Stew with Carrots

Prep 10 minutes · **Cook** 30 minutes · **Makes Serves** 4 ·

Source SeriousEats.com

Ingredients

- 2 tablespoons extra-virgin olive oil, plus more for serving
- 8 ounces slab bacon or pancetta, cut into 1/2-inch lardons
- 1 medium onion, diced (about 1 cup)
- 2 medium carrots, peeled and roughly chopped
- 8 ounces dried French lentils, such as Le Puy
- 12 sprigs parsley, leaves roughly chopped, stems tied together with a piece of kitchen twine
- 2 bay leaves
- 2 1/2 pounds bone-in, skin-on chicken pieces (a mix of thighs and drumsticks for best texture, though breasts will work as well)
- 1 quart homemade or store-bought low-sodium chicken stock
- Kosher salt and freshly ground black pepper
- 2 teaspoons sherry vinegar, plus more to taste

Directions

1. Heat oil in a pressure cooker over medium-high heat until shimmering. Add bacon and cook until starting to crisp around edges, about 1 minute. Add onions and cook, stirring, until softened but not browned, about 2 minutes longer. Add carrots, lentils, parsley stems, bay leaves, chicken legs, and chicken stock. Season gently with salt and pepper and stir to combine.

2. Seal pressure cooker and bring to high pressure. Cook for 20 minutes. Cool pressure cooker under a cold running tap (if using an electric cooker, use the quick release valve), and open. Using tongs, transfer chicken pieces to a bowl. Discard parsley stems. Return lentils to high heat and continue cooking, stirring, until reduced to a thick, stew-like consistency, about 5 minutes. Meanwhile, shred chicken, discarding bones and skin.

3. Stir chicken and vinegar into beans. Season to taste with salt and pepper, stir in half of chopped parsley, and serve, passing remaining parsley, sherry vinegar, and olive oil at the table.

Chocolate-Avocado Pudding

2016, Dessert

Ingredients

- 2 large avocados
- 1 vanilla bean
- $\frac{3}{4}$ cup unsweetened cocoa powder
- $\frac{1}{2}$ cup pure maple syrup
- $\frac{1}{4}$ cup agave nectar
- $\frac{1}{4}$ cup orange juice
- $\frac{1}{2}$ tsp kosher salt
- $\frac{3}{4}$ cup hot water
- $1\frac{1}{2}$ cups heavy cream (optional)
- $\frac{1}{4}$ cup cocoa nibs (optional)
- $\frac{1}{4}$ cup chopped hazelnuts (optional)

Directions

Scoop flesh from 2 large avocados into a blender and scrape in seeds from 1 vanilla bean, split lengthwise; discard pod. Add $\frac{3}{4}$ cup unsweetened cocoa powder, $\frac{1}{2}$ cup pure maple syrup, $\frac{1}{4}$ cup agave nectar, $\frac{1}{4}$ cup fresh orange juice, and $\frac{1}{2}$ tsp kosher salt and blend to a coarse purée. With motor running, gradually stream in $\frac{3}{4}$ cup hot (but not boiling) water; blend, adding more orange juice as needed, until smooth and creamy. Divide pudding among eight 4-6 oz. ramekins or small bowls and chill at least 2 hours and up to 3 days (cover once set). To serve, whip $1\frac{1}{2}$ cups heavy cream in a medium bowl to soft peaks and spoon over pudding, if desired; top with $\frac{1}{4}$ cup cocoa nibs and/or chopped hazelnuts.