

BEST RECIPES

ITALY / SPAIN / FRANCE

SPECIAL TRAVEL ISSUE

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PAPPARDELLE WITH LAMB RAGÙ

ORECCHIETTE WITH CAULIFLOWER AND ZUCCHINI

SPAGHETTI & MEATBALLS MARINARA

FETTUCCINE WITH PEAS, ASPARAGUS, AND PANCETTA
P. 57

GROW YOUR OWN HEIRLOOM TOMATOES
P. 44

BEER-BRAISED SHORT RIBS
P. 129

THE 5-MINUTE APPETIZER
P. 53

MAY 2010

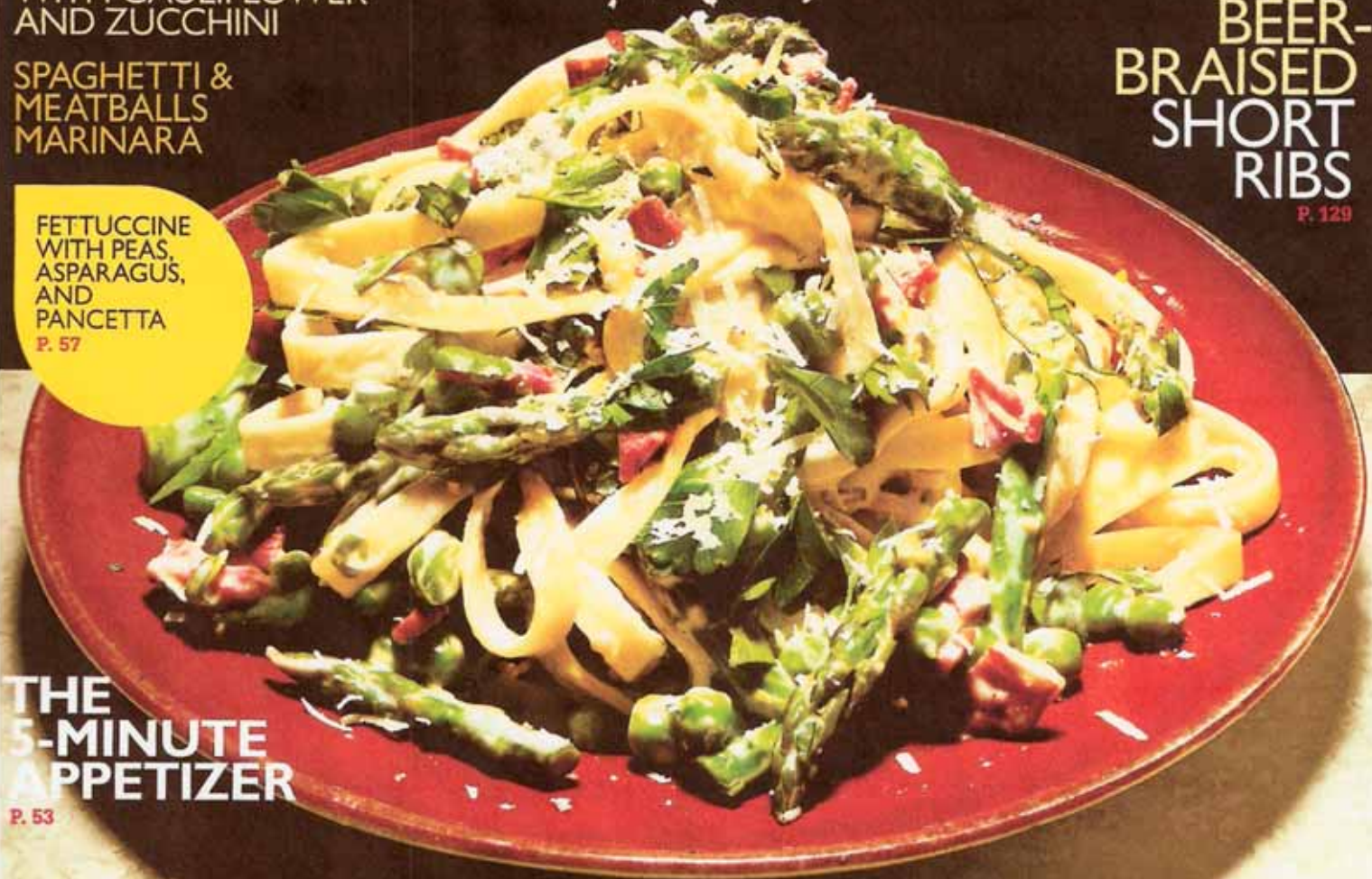
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SPRING DESSERTS

STRAWBERRY CRUMBLE
RASPBERRY TART
FRESH LEMON PUDDING



- 3 tablespoons butter
- 4 large garlic cloves, minced
- 2 tablespoons chopped fresh thyme
- 5 pounds mussels, scrubbed, debearded
- 3 cups diced seeded tomatoes (about 4 large)
- 1 cup chopped green onions (about 4)
- 1 12-ounce bottle Belgian white beer (such as Hoegaarden)

Preheat oven to 375°F. Combine bread cubes, Parmesan, and oil in medium bowl; sprinkle with salt and toss to coat. Spread bread cubes evenly on rimmed baking sheet. Bake until bread cubes are crisp and golden around edges, about 15 minutes. Remove from oven and cool.

Mix parsley, chives, tarragon, and chervil, if desired, in small bowl. Whisk crème fraîche and both mustards in another small bowl to blend; set aside.

Melt butter in extra-large pot with lid over high heat. Add garlic and thyme; stir 1 minute. Add mussels, tomatoes, and green onions. Pour beer over, then add crème fraîche mixture; sprinkle with freshly ground black pepper. Cover tightly with lid and cook until steam appears, about 3 minutes. Add half of fresh herb mixture and stir until mussels and herbs are gently mixed. Cover tightly with lid again and cook until mussels open, 4 to 5 minutes (discard any mussels that do not open).

Using slotted spoon, divide mussels among 6 bowls. Season mussel juices lightly with salt and pepper, then pour juices over each serving. Sprinkle each serving with Parmesan croutons and remaining herb mixture and serve.

*Available at most supermarkets and at specialty foods stores.

"CARBONNADE À LA FLAMANDE" SHORT RIBS

Carbonnade is the quintessential Belgian comfort food; this recipe's caramelized onions, brown sugar, and brown beer make the sweet stew addictive. Chef Palombino also recommends making this carbonnade with any muscular cut of beef that's good for stewing, such as skirt and hanger steaks.

- 1 cinnamon stick
- 2 bay leaves
- 1 whole star anise*
- 5 whole black peppercorns

FOR COMPLETE NUTRITIONAL INFO FOR ALL OF THE RECIPES IN THIS ISSUE, GO TO BONAPPETIT.COM/RECIPES.

- 1 tablespoon butter
- 2 tablespoons canola oil
- 4 to 4½ pounds beef short ribs (about 8)
- 1 large onion, sliced (about 3 cups)
- 1 tablespoon Worcestershire sauce
- 2 tablespoons all purpose flour
- 2 12-ounce bottles Dogfish Head Indian Brown Ale or other brown ale
- 2 cups beef broth
- 1 12-ounce bottle Guinness stout
- 16 pitted prunes
- ½ cup (packed) golden brown sugar
- 2 tablespoons Dijon mustard
- 1 5x3x½-inch slice crusty country-style bread
- Chopped fresh Italian parsley

SPECIAL EQUIPMENT
Cheesecloth

Wrap cinnamon stick, bay leaves, star anise, and peppercorns in piece of cheesecloth and tie to secure; set aside.

Melt butter with oil in heavy large pot over medium-high heat until butter starts to brown. Sprinkle short ribs with salt and freshly ground black pepper. Working in 2 batches, add short ribs to pot and cook until deep brown on all sides, turning occasionally, 7 to 8 minutes per batch. Transfer ribs to large bowl.

Add onion to same pot and sauté over medium-high heat until golden brown, about 5 minutes. Add spice packet and Worcestershire sauce; stir 1 minute. Return short ribs to same pot; sprinkle with flour and stir 1 minute. Add ale, broth, and stout, then prunes and brown sugar; bring to boil. Sprinkle lightly with salt and freshly ground black pepper. Spread mustard over bread slice, then place bread slice atop short ribs in pot, pressing to submerge bread into liquid. Reduce heat to medium-low, cover, and simmer until short ribs are very tender and begin to fall off bones, stirring occasionally, about 2½ hours. Discard spice packet. Transfer short ribs to plate. Strain pan juices through large sieve set over large bowl; reserve solids in strainer. Spoon fat from top of pan juices and discard. Return juices to same pot and boil until liquid is reduced to 4 cups, 15 to 20 minutes. Season juices to taste with salt and pepper. Return short ribs and solids from strainer to juices in pot and simmer until heated through, about 10 minutes longer. Transfer short ribs and sauce to large bowl; sprinkle with parsley and serve.

*A brown star-shaped seedpod; available in the spice section of some supermarkets and at specialty foods stores and Asian markets.

GRILLED HAM AND CHIMAY CHEESE SANDWICHES WITH CARAMELIZED BELGIAN ENDIVE

4 servings Chimay "À La Bière" cheese is a Belgian smooth semisoft cheese that is washed with Chimay beer. It has a pungent aroma and mild flavor. Look for it in specialty cheese shops or on amazon.com or igourmet.com, or try another cheese with a beer-washed rind, such as German Temptin cheese.

ENDIVE

- 2 tablespoons canola oil
- 4 heads of Belgian endive, root ends trimmed and discarded, leaves separated
- 1 tablespoon sugar
- ½ cup Belgian white beer (such as Hoegaarden)
- ¼ cup orange juice

SANDWICHES

- 8 5x3x½-inch slices country-style bread
- Butter
- 8 thin slices country ham or prosciutto (about 8 ounces total)
- 8 ounces Belgian Chimay "À La Bière" cheese or German Temptin cheese, thinly sliced
- 8 sour pickle spears
- Whole grain brown mustard or whole grain Dijon mustard

ENDIVE Heat oil in large nonstick skillet over medium-high heat until very hot. Add endive leaves and sauté until almost translucent and beginning to wilt, 1 to 2 minutes. Sprinkle sugar over and sauté until endive leaves begin to brown and edges are deep golden brown, stirring often, 2 to 3 minutes. Add beer and orange juice and boil until liquid is reduced to thick glaze and coats endive leaves, 3 to 4 minutes. Season to taste with salt and freshly ground black pepper. Let cool to room temperature.

SANDWICHES Preheat oven to 350°F. Arrange bread on baking sheet. Spread 1 side of each bread slice lightly with butter. Turn 4 bread slices over, buttered side down. Divide ham and cheese among plain sides of 4 bread slices. Top with remaining bread slices, buttered side up.

Heat large nonstick skillet over medium heat. Add 2 sandwiches to skillet and cook until brown on bottom, 3 to 4 minutes. Transfer sandwiches to same baking sheet, browned side up. Repeat with remaining 2 sandwiches. Bake in oven until sandwiches are brown on bottom and cheese melts, about 5 minutes.

Place 1 sandwich on each of 4 plates. Spoon endive, 2 pickles, and mustard alongside each and serve. ■