



INFRARED BURNER BUFFET

RECIPES

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HOT COCOA WITH ANCHO CHILES AND SPICES

4 SERVINGS

- 3 cups low-fat milk
- ¾ cup semisweet or bittersweet chocolate chips
- 2 Tbsp. sugar
- 1 Tbsp. natural unsweetened cocoa powder
- ¾ tsp. ground ancho chile powder
- ¼ tsp. freshly grated nutmeg
- ¼ tsp. plus ⅛ tsp. ground allspice
- Pinch of kosher salt
- 3 3"–4" cinnamon sticks, broken in half

INGREDIENT INFO: Ancho chile powder is sold in the spice section of better supermarkets and at Latin markets.

Bring the first 8 ingredients to a simmer in a medium saucepan, whisking often. Add cinnamon sticks. Cover; remove from heat and let steep for 5 minutes. Bring to a simmer, whisking. Discard cinnamon.

BARLEY STEW WITH LEEKS, MUSHROOMS, AND GREENS

6 SERVINGS

- 1 Tbsp. olive oil
- 1½ cups chopped leeks, white and pale-green parts only (about 2 small)
- Kosher salt and freshly ground black pepper
- 1 8-oz. container sliced crimini (baby bella) mushrooms
- 2 garlic cloves, minced
- 2¼ tsp. minced fresh rosemary
- 1 14.5-oz. can diced tomatoes with juices
- 1 cup pearl barley
- 4 cups (or more) vegetable broth
- 1 bunch kale (about 8 oz.), trimmed, center stalks removed, leaves coarsely chopped (about 8 cups packed)

bring to a boil. Reduce heat to low, cover, and simmer until barley is almost tender, about 20 minutes.

Add kale to stew; stir until wilted, about 1 minute. Cover and simmer until kale and barley are tender, adding more broth by ¼-cupfuls as needed for desired stew consistency, about 10 minutes.

Heat oil in a large heavy pot over medium heat. Add leeks; sprinkle with salt and pepper and sauté, stirring often, until leeks begin to soften, about 5 minutes. Add mushrooms, garlic, and rosemary; increase heat to medium-high and sauté, stirring often, until mushrooms soften and begin to brown, about 7 minutes. Add tomatoes with juices; stir for 1 minute. Add barley and 4 cups broth;

BLACK BEAN CHILI WITH BUTTERNUT SQUASH AND SWISS CHARD

4 MAIN-COURSE SERVINGS

- 2 Tbsp. olive oil
- 2½ cups chopped onions
- 3 garlic cloves, chopped
- 2½ cups ½" pieces peeled, seeded butternut squash
- 2 Tbsp. chili powder
- 2 tsp. ground cumin
- 3 15-oz. cans black beans, rinsed, drained
- 2½ cups vegetable broth
- 1 14½-oz. can diced tomatoes in juices
- 3 cups (packed) coarsely chopped Swiss chard leaves (from 1 small bunch)
- Kosher salt and freshly ground black pepper

Heat oil in a large heavy pot over medium-high heat. Add onions and garlic; sauté until tender and golden, about 9 minutes. Add squash; cook, stirring, for 2 minutes. Stir in chili powder and cumin. Stir in beans, broth, and tomatoes with juices; bring to a boil. Reduce heat and simmer, uncovered, until squash is tender, about 15 minutes. Stir in chard; simmer until chard is tender but still bright green, about 4 minutes longer. Season to taste with salt and pepper. Ladle chili into bowls.

MAHOGANY BEEF STEW WITH RED WINE AND HOISIN SAUCE

6 SERVINGS

- 4 Tbsp. olive oil, divided
- 3½ lb. boneless beef chuck roast, trimmed, cut into 2½" pieces
- Kosher salt and freshly ground black pepper
- 3½ cups chopped onions
- 2 cups Cabernet Sauvignon, divided
- 1 14.5-oz. can diced tomatoes with Italian herbs, with juices
- ½ cup hoisin sauce
- 2 bay leaves
- 1 lb. carrots, peeled, cut diagonally into 1" lengths
- 1 Tbsp. cornstarch mixed with 1 Tbsp. water
- 2 Tbsp. chopped fresh flat-leaf parsley

INGREDIENT INFO: Hoisin sauce is available in the Asian foods section of better supermarkets and at Asian markets.

Heat 2 Tbsp. oil in a large heavy pot over high heat. Season meat with salt and pepper. Add meat to pot; sauté until brown on all sides, about 10 minutes. Push meat to sides of pot. Reduce heat to medium; add remaining 2 Tbsp. oil to pot. Add onions; sauté until golden brown,

about 15 minutes. Mix meat into onions. Add 1 cup wine, tomatoes with juices, hoisin sauce, and bay leaves. Bring to a boil.

Reduce heat to low, cover pot, and simmer for 45 minutes, stirring occasionally. Add carrots and remaining 1 cup wine. Cover; simmer for 30 minutes, stirring occasionally. Uncover and increase heat to high; boil until sauce is slightly thickened, stirring occasionally, about 15 minutes longer. Reduce heat to medium, add cornstarch mixture, and simmer, stirring occasionally, until sauce thickens, about 8 minutes. Discard bay leaves. Season stew with salt and pepper. **DO AHEAD:** Can be made 1 day ahead. Let cool slightly. Chill uncovered until cold, then cover and keep refrigerated. Bring to a simmer before serving, stirring occasionally.

Transfer stew to a large bowl. Sprinkle with parsley; serve.

CHICKEN SOUP WITH ROOT VEGETABLES

6 SERVINGS

- 1 3¼–3½-lb. rotisserie chicken
- 1 large onion, halved, plus 1 cup chopped
- 4 garlic cloves; 2 whole, 2 sliced
- 3 carrots, cut into chunks, plus 1½ cups ½" cubes peeled carrot
- 3 celery stalks, cut into chunks
- 4 Turkish bay leaves, divided
- 4 large sprigs flat-leaf parsley plus chopped parsley (for garnish)
- 4 large sprigs thyme plus 2 tsp. chopped thyme
- 12 whole allspice
- 2 Tbsp. olive oil
- 2 cups ½" cubes peeled celery root (celeriac)
- 1½ cups ½" cubes peeled red-skinned sweet potatoes
- 1 cup ½" cubes peeled parsnips
- 1 tsp. fine sea salt
- Freshly ground black pepper

Cut meat off chicken and dice; set aside. Place carcass, halved onion, whole garlic cloves, carrot chunks, celery chunks, 2 bay leaves, parsley sprigs, thyme sprigs, allspice, and 5 quarts water in an 8–10-qt. pot. Bring to a boil. Reduce heat. Simmer for 1¼ hours.

Strain broth; return to pot and boil until reduced to 7 cups. **DO AHEAD:** Can be made 2 days ahead. Cool, cover, and chill broth and shredded chicken separately.

Heat oil in another large pot over medium-high heat. Add chopped onion, sliced garlic, and remaining 2 bay leaves; sauté for 2 minutes. Add carrot cubes, chopped thyme, celery root, sweet potatoes, parsnips, sea salt, and reserved 7 cups broth; bring to a boil. Reduce heat and simmer until vegetables are tender, about 15 minutes. Discard bay leaves. Add diced chicken; season with more salt and pepper. Garnish with chopped parsley.

CURRIED LENTIL SOUP

6 SERVINGS

- 3 Tbsp. olive oil, divided
- 1 medium onion, chopped
- 1 medium carrot, finely chopped
- Kosher salt and freshly ground black pepper
- 2 large garlic cloves, chopped, divided
- 2 Tbsp. (or more) curry powder
- 1 cup French green lentils
- 1 15–16-oz. can chickpeas, rinsed, drained
- 1 Tbsp. fresh lemon juice
- 2 Tbsp. (¼ stick) butter
- 2 scallions, thinly sliced
- 1 lemon, cut into 6 wedges

INGREDIENT INFO: French green lentils are small, dark green, and speckled with black; they are available at better supermarkets and at specialty foods stores.

Heat 1 Tbsp. oil in a large heavy pot over medium heat. Add onion and carrot; sprinkle with salt and pepper. Cook, stirring occasionally, until onion is translucent, about 4 minutes. Add half of chopped garlic; stir until vegetables

are soft but not brown, about 4 minutes longer. Add 2 Tbsp. curry powder; stir until fragrant, about 1 minute. Add lentils and 4 cups water. Season with salt and pepper. Increase heat and bring to a boil. Reduce heat to medium; simmer until lentils are tender, about 30 minutes.

Meanwhile, purée chickpeas, lemon juice, remaining 2 Tbsp. oil, remaining garlic, and ¼ cup water in a food processor.

Add chickpea purée and butter to lentil soup. Season to taste with salt, pepper, and additional curry powder, if desired. Add water by ¼-cupfuls to thin soup to desired consistency. **DO AHEAD:** Can be made up to 1 day ahead. Let cool; cover and refrigerate. Rewarm before continuing.

Divide soup among bowls. Sprinkle with scallions and serve with lemon wedges.

CHICKEN AND WHITE BEAN CHILI

6 SERVINGS

- ¼ cup olive oil
- 1½ cups chopped onion
- 1 large green bell pepper, chopped
- 6 garlic cloves, chopped
- 2¼ lb. skinless, boneless chicken thighs, cut into ½" cubes
- Kosher salt and freshly ground black pepper
- 3½ Tbsp. chili powder
- 2 Tbsp. tomato paste
- 1 Tbsp. ground cumin
- 1 Tbsp. dried oregano
- 2 15–16-oz. cans white beans, drained, juices reserved
- 2 15-oz. cans diced tomatoes with juices
- ½ cup chopped fresh cilantro

Heat oil in a large heavy pot over medium-high heat. Add onions, bell pepper, and garlic; sauté until vegetables begin to soften, about 5 minutes. Add chicken; season with salt and pepper. Sauté until chicken is no longer pink outside, about 5 minutes. Mix in chili powder, tomato paste, cumin, and

oregano. Add beans, 1 cup reserved bean juices, and canned tomatoes with juices. Simmer until chicken is cooked through and chili is thickened, about 25 minutes. If chili is too thick, add more bean juices by tablespoonfuls to thin. Season chili to taste with salt and pepper. Mix in cilantro and serve.

APPLE AND MAPLE BREAD PUDDING

10–12 SERVINGS

CUSTARD

- 6 large eggs
- ½ cup pure maple syrup, preferably Grade B
- ½ cup (packed) dark brown sugar
- 1 Tbsp. vanilla extract
- 2 tsp. ground cinnamon
- ½ tsp. fine sea salt
- 1 cup whole milk
- 1 cup heavy cream
- 2 Tbsp. apple brandy (such as applejack or Calvados)
- 1 1-lb. loaf pain rustique, all crust trimmed, bread cut into ¾"–1" cubes (6½–7 cups)

APPLES

- 3 Tbsp. unsalted butter plus more for pan
- 2½ lb. Granny Smith apples (about 5), peeled, quartered, cored, cut into ½"-thick slices (about 7 cups)
- ¼ cup pure maple syrup plus more for brushing, preferably Grade B
- ¼ cup (packed) dark brown sugar

SPECIAL EQUIPMENT: A 9x5" glass or ceramic loaf pan with at least 3" sides

CUSTARD Whisk eggs, maple syrup, brown sugar, vanilla, cinnamon, and sea salt in a large bowl. Add milk, cream, and brandy and whisk until well blended. Add bread cubes and press to submerge into custard. Let soak for at least 30 minutes and up to 1 hour, occasionally pressing on bread cubes to submerge.

APPLES Meanwhile, arrange a rack in lower third of oven and preheat to 350°. Generously butter loaf pan. Melt remaining 3 Tbsp. butter in a large nonstick skillet over medium-high heat. Add apple slices and sauté, stirring and turning apple slices frequently, until deep golden and beginning to soften, 10–12 minutes. Stir in ¼ cup maple syrup, then brown sugar. Simmer until sugar dissolves and mixture thickens to a syrup, about 1 minute. Remove from heat.

Mix half of apple slices into bread-custard mixture. Transfer bread pudding mixture to prepared pan. Arrange remaining apple slices on top of bread pudding in 2 lengthwise rows. Spoon any remaining syrup from skillet over apple slices. Place loaf pan on a rimmed baking sheet (to catch any spills during baking).

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Bake until bread pudding is puffed and cracked on top, apples are deep brown, and an instant-read thermometer inserted into the center of pudding registers 170°–180°, about 1½ hours (pudding will rise high above top of pan). Remove from oven and let rest at room temperature for 45 minutes–1 hour (pudding will fall). Brush apples on top of pudding with additional maple syrup. Spoon pudding into bowls; serve warm or at room temperature.

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