CHEESY CRÊPES WITH PROSCIUTTO, SUN-DRIED TOMATOES & OLIVES

SERVES 6
PREP TIME 15 minutes (plus 30 minutes for resting)
COOK TIME 40 minutes
MAKE AHEAD The crêpe batter can be made up to 1 day ahead, covered and refrigerated.

INGREDIENTS

1 ¼ cups whole milk
1 cup all purpose flour, sifted
½ cup heavy cream
2 large eggs
4 tsp. sugar
Pinch of salt
1 tbs. unsalted butter
14 oz. fontina cheese, grated
2 oz. fresh ricotta cheese
¾ cup oil-packed sun-dried tomatoes, drained of excess oil and thinly sliced
½ cup kalamata olives, pitted and sliced
6 thin prosciutto slices, torn into bite-size pieces

METHOD

1. In a blender, blend milk, flour, cream, eggs, sugar, and salt until smooth. Transfer batter to a bowl, then cover and set aside for 30 minutes. This allows time for flour to absorb all of the liquid.
2. Preheat oven to 200°F.
3. Heat a Curtis Stone 8-inch Frypan over medium-low heat. Dab some butter on a paper towel and wipe pan with butter. Pour 3 tbs. of batter into center of pan and swirl to coat the bottom thinly. Cook until edge of the crêpe is light brown, about 1 ½ minutes. Loosen edges gently with a spatula. Carefully turn crêpe over.
4. Sprinkle some of fontina cheese, then ricotta cheese, sun-dried tomatoes, olives, and prosciutto over half of crêpe. Cook until bottom begins to brown in spots and fontina cheese melts, about 1 minute.
5. Fold uncovered side of crêpe over the filling, then fold crêpe in half again, forming a triangle. Transfer to baking sheet and tent with foil. Place in oven to keep warm while you make more crêpes. Repeat to form 12 crêpes total, wiping pan with butter as needed.

CELERY ROOT SOUP

SERVES 6
PREP TIME 15 minutes
COOK TIME 20 minutes
MAKE AHEAD The soup can be made up to 1 day ahead, cooled, covered, and refrigerated. Rewarm soup, covered, over medium-low heat, adding water or milk to thin soup to desired consistency, as needed.

INGREDIENTS

2 tsp. olive oil
½ onion, diced
1 garlic clove, coarsely chopped
2 celery roots, peeled, cut into medium dice
7 cups chicken stock or low-sodium chicken broth
½ cup heavy whipping cream
2 tbs. chopped fresh chives
Extra-virgin olive oil, for garnish

METHOD

1. Heat a Curtis Stone 4.8-qt. Stock Pot over medium-high heat. Add oil and onion and sauté 3 minutes, or until tender. Add garlic and celery root and cook 3 minutes, or until celery root begins to soften but does not take on any color. Add stock and cream and simmer gently for 15 minutes, or until celery root is tender.
2. In a blender, working in batches, puree celery root and onion mixture with enough liquid to form a smooth soup consistency. Season soup to taste with salt and pepper.
3. Ladle the soup into bowls. Garnish with chives and extra-virgin olive oil and serve.

CREAMY POLENTA WITH GOAT CHEESE & PARMESAN

SERVES 4
PREP TIME 30 minutes
COOK TIME 1 hour and 15 minutes
MAKE AHEAD The polenta is best served as soon as it is made, since it will continue to thicken after it is made and may become too thick. If the polenta becomes thicker than desired, stir in more hot stock or milk to thin it to the desired consistency.

INGREDIENTS

5 cups chicken broth or stock
2 cups heavy whipping cream
2 cups whole milk
2 garlic cloves, finely chopped
1 shallot, cut in half
1 rosemary sprig
1 thyme sprig
1 ½ cups polenta (coarse cornmeal)
½ cup coarsely crumbled soft goat cheese
½ cup freshly grated Parmesan cheese
2 tbs. (¼ stick) unsalted butter
2 tbs. thinly sliced fresh flat-leaf parsley

METHOD

1. In a Curtis Stone 2.8-qt. Saucepan, heat the chicken stock over medium heat just until hot. Remove from heat and cover with lid to keep warm.
2. Meanwhile, in Curtis Stone 2-qt. Saucepan, combine cream, milk, garlic, shallot, rosemary, and thyme, and bring to a gentle simmer over medium-high heat. Strain cream mixture into Curtis Stone 4.8-qt. Stock Pot.
3. Slowly whisk polenta into the hot cream mixture, and then whisk in warm chicken stock. Whisk polenta over medium heat until it boils. Reduce heat to medium-low, cover with lid, and simmer gently, stirring often 1 hour, or until polenta resembles the consistency of mashed potatoes and no longer has a starchy taste.
4. Stir in goat cheese, Parmesan, butter, and parsley. Season to taste with salt and pepper. Serve immediately.

TURKEY MEATBALLS WITH MARINARA SAUCE

SERVES 8
PREP TIME 15 minutes
COOK TIME 40 minutes

INGREDIENTS

MARINARA SAUCE

3 tbs. olive oil
½ cup finely chopped shallots
6 large garlic cloves, finely chopped
4 large sprigs of fresh thyme
1 bay leaf
½ cup dry white wine
Two 28-oz. cans whole tomatoes, undrained
½ cup loosely-packed, torn fresh basil leaves

MEATBALLS

1 ½ cups cubed (¾-in.) crustless Italian or French bread (about 2 oz.)
⅔ cup reduced-fat (2%) milk
½ cup finely chopped shallots
5 large garlic cloves, finely chopped
⅓ cup finely chopped fresh flat-leaf parsley
1 tbs. chopped fresh thyme
2 tbs. Dijon mustard
2 tsp. kosher salt
1 ½ tsp. sweet paprika
1 large egg
2 lbs. ground turkey
¼ cup olive oil
Freshly grated Parmesan cheese, for serving

TO MAKE THE MARINARA SAUCE

1. Heat a Curtis Stone 4.8-qt. Stock Pot over medium heat. Add olive oil, then add shallots and garlic and cook, stirring often 2 minutes, or until tender but not browned. Add thyme, bay leaf, and wine, then add tomatoes. Crush them with a potato masher to break them up.
2. Bring to a simmer, then reduce heat to medium low and simmer, uncovered, stirring occasionally, for minutes, or until liquid has reduced slightly and flavors are well blended. Discard thyme stems and bay leaf. Stir in basil. Season to taste with salt and pepper.

TO MAKE THE MEATBALLS

3 In a large bowl, combine bread cubes and milk. Set aside for 5 minutes, or until bread is soggy. Using your hands, mash bread mixture. Add shallots, garlic, parsley, thyme, mustard, salt, paprika, and egg and mix until blended. Add turkey and, using your hands, gently mix until blended. The mixture will be soft, which will ensure tender meatballs. Form mixture into 8 large meatballs.

4 Heat a Curtis Stone 11-inch Frypan over medium heat. Add olive oil. Working in batches, add meatballs and cook, turning occasionally, for minutes per batch, or until browned all over. Using a slotted spoon, transfer to plate.

5 When the sauce is ready, add meatballs and simmer for 5 minutes more, or until meatballs are cooked through, with no sign of pink.

6 Spoon meatballs and tomato sauce into serving bowls. Sprinkle with Parmesan cheese and serve hot.

RIGATONI WITH ITALIAN SAUSAGE, ARUGULA & LEMON RICOTTA

SERVES 4
PREP TIME 15 minutes
COOK TIME 20 minutes

INGREDIENTS

2 tbs. olive oil
3 Italian sausages (about 1 lb. total), casings removed
1 cup finely diced yellow onion
5 garlic cloves, finely chopped
1 tsp. dried hot red chile flakes
¾ cup dry white wine
12 oz. rigatoni pasta
2 oz. arugula
2 tbs. finely chopped flat-leaf parsley
1 tbs. fresh lemon juice
4 tbs. (½ stick) unsalted butter
¾ cup ricotta cheese, preferably fresh ricotta
½ tsp. finely grated lemon zest

METHOD

1. Bring a Curtis Stone 4.8 Stock Pot of lightly salted water to boil over high heat.
2. Meanwhile, preheat a Curtis Stone 11-inch Frypan over high heat. Add oil, then sausages and cook, breaking them up with side of a wooden spoon into about ½-in. pieces for about 1 ½ minutes, or until they are browned on the bottom. Stir sausage pieces and continue cooking for about 1 ½ minutes longer, or until they are browned all over. Using a slotted spoon, transfer sausage pieces to a bowl, leaving fat in frypan.
3. Add onions to frypan and cook for 2 minutes, or until they begin to soften. Reduce heat to medium. Add garlic and chile flakes and sauté for 2 minutes, or until fragrant and garlic is tender. Return sausage pieces to frypan and add wine, scraping browned bits in pan with a wooden spoon. Reduce heat to low and simmer gently for 2 minutes to marry flavors. Keep warm over very low heat.

4 Add the pasta to boiling water and cook, stirring often to prevent pasta from sticking, for 8 minutes, or until pasta is tender but still firm to the bite. Scoop out and reserve about ¾ cup of pasta cooking liquid, and drain pasta.

5 Add pasta to sausage mixture and toss to coat. Remove pan from heat. Add arugula, parsley, and lemon juice to pasta mixture and toss until arugula begins to wilt. Season to taste with salt. Add about ⅓ cup of reserved pasta cooking liquid to moisten the pasta. Add butter and toss until butter melts and blends into sauce.

6 In a small bowl, whisk ricotta, lemon zest, and 1 tbs. of reserved pasta cooking liquid to blend. Season to taste with salt and freshly ground black pepper.

7 Divide pasta among four pasta bowls. Spoon ricotta on top and serve.

SPANISH-STYLE STEAMED MUSSELS WITH CHORIZO

SERVES 2
PREP TIME 5 minutes
COOK TIME 15 minutes

INGREDIENTS

8 oz. Spanish chorizo, thinly sliced
3 shallots, finely chopped
2 garlic cloves, finely chopped
4 lb. black mussels, debearded, scrubbed
1 cup dry white wine
3 tbs. finely chopped fresh flat-leaf parsley, plus more for garnish
6 tbs. butter, cubed
1 baguette, warm, torn into large pieces

METHOD

1. Heat a Curtis Stone 11-inch Frypan over medium heat. Add chorizo and sauté for 8 minutes, or until golden brown. Add shallots and garlic and sauté for 2 minutes, or until fragrant. Add mussels and toss quickly to coat. Add wine, cover with lid, and cook over medium-high heat for 3 minutes, or until mussels begin to open. Discard any mussels that do not open. Stir in 3 tbs. of parsley. Using a slotted spoon, transfer mussels and chorizo to 4 warm serving bowls. Cover to keep warm.
2. Boil cooking juices in frypan for 1 minute. Whisk in butter. Pour sauce over mussels.
3. Sprinkle with additional parsley and serve immediately with baguette pieces.

SAUTÉED SPRING VEGETABLES

SERVES 4
PREP TIME 10 minutes
COOK TIME 6 minutes

INGREDIENTS

2 green onions, trimmed, sliced
2 garlic cloves, finely chopped
3 tbs. olive oil
3 tbs. low-sodium chicken broth or water
6 oz. asparagus, woody ends trimmed, stalks cut into 1 ½-in. pieces
¾ cup shelled fresh English peas (from about ¾ lb. peas in pod)
½ cup shelled fresh fava beans (from about ½ lb. pods), peeled, or sugar snap peas, trimmed, halved crosswise
2 cups loosely packed baby spinach leaves
¼ cup loosely packed fresh basil leaves
1 lemon, zested, juiced
2 tsp. finely chopped fresh chives
Small chunk of Parmesan cheese, for grating

METHOD

1. In a Curtis Stone 10-inch Frypan, combine green onions, garlic, oil, and broth and bring to a simmer over medium heat. Cover with lid and cook for 2 minutes, or until green onions soften.
2. Add asparagus, peas, and fava beans and sauté for 2 minutes, or until vegetables are heated through. Add spinach and basil and sauté for 2 minutes, or until spinach wilts and asparagus is crisp-tender.
3. Stir in 2 tsp. lemon zest and 2 tsp. lemon juice. Season with salt. Transfer to a serving platter. Sprinkle with chives, grate Parmesan over, and serve immediately.

SPICED HOT CHOCOLATE FLOATS

SERVES 4
PREP TIME 15 minutes
COOK TIME 15 minutes
MAKE AHEAD Hot chocolate mixture can be made 1 day ahead, cooled, covered, and refrigerated. Cover and rewarm over medium-low heat before serving. Whipped cream can be made 2 hours ahead, covered and refrigerated.

INGREDIENTS

1 ⅓ cups whole milk
⅓ cup Amaretto or other almond-flavored liqueur
2 tbs. sugar
1 cinnamon stick
1 whole clove
4 oz. dark chocolate (bittersweet or semisweet), chopped
¾ cup heavy cream
1 pint vanilla ice cream
Shaved dark chocolate, for garnish

METHOD

1. In a Curtis Stone 1.3-qt. Saucepan, combine milk, amaretto, sugar, cinnamon, and clove and bring to a near simmer over medium heat, stirring until sugar dissolves.
2. Add chocolate and stir until chocolate is melted and well blended. Keep warm.
3. In large bowl, whisk cream until soft peaks form.
4. Place one scoop of ice cream in each of four bowls. Strain spices from mixture and pour hot chocolate mixture, over ice cream. Top with whipped cream. Garnish with shaved chocolate and serve immediately.

CREOLE-STYLE SHRIMP WITH CORN & RICE

SERVES 4
PREP TIME 10 minutes
COOK TIME 15 minutes
MAKE AHEAD Kernels and corn milk can be removed from cobs up to 1 day ahead, covered separately and refrigerated.

INGREDIENTS

2 ears corn, husked
2 bacon slices, coarsely chopped
3 tbs. butter, divided
1 poblano pepper, diced
1 red bell pepper, diced
3 green onions, thinly sliced, white and green parts separated
2 garlic cloves, finely chopped
8 oz. medium shrimp, peeled, halved lengthwise
¼ cup heavy cream
2 tbs. coarsely chopped fresh parsley
Fluffy Steamed Rice (see recipe on page 20)

METHOD

1. Using large knife, remove kernels from corn cobs. Reserve kernels. Using back of knife, scrape cobs over a bowl to catch corn milk. Reserve corn milk, about ⅓ cup.
2. Heat a Curtis Stone 11-inch Frypan over medium-high heat. Add bacon and cook, stirring occasionally, 5 minutes, or until crisp. Using slotted spoon, transfer bacon to a paper towel-lined plate.
3. Melt 1 tbs. butter in same pan. Add peppers and white parts of green onions and cook, stirring occasionally, 5 minutes, or until vegetables have softened. Add garlic and cook for 1 minute. Add corn kernels and cook 5 minutes, or until corn is tender. Stir in shrimp and reserved corn milk and cook 2 minutes, or until shrimp are pink and just cooked through. Stir in remaining 2 tbs. butter, remaining green onions, cream, parsley, and ¼ cup water and remove from heat. Season with salt and pepper.
4. Spoon shrimp and corn mixture over rice. Garnish with reserved bacon.

FLUFFY STEAMED RICE

SERVES 6
PREP TIME 5 minutes
COOK TIME 20 minutes

INGREDIENTS

2 cups long-grain rice
3 cups water
1 ½ tsp. kosher salt

METHOD

1. Put rice in sieve and rinse under cold running water, stirring rice with your hand, until water runs fairly clear. Drain well.
2. In a Curtis Stone 2.8-qt. Saucepan, bring rice, water, and salt to boil over high heat. Reduce heat to low, cover with lid, and simmer gently 15 minutes, or until water has been absorbed and rice is tender. (Don't stir rice during cooking, as this can release starches that cause sticking.)
3. Fluff rice with fork and let stand, covered, 5 minutes before serving.