

food | FASHION | BEAUTY

O, Etc.

CRUMBLY

**Breyers Blasts! Mrs. Fields
Mint Fudge Brownie**
Packed full of chewy baked
bits of chocolate goodness.
(\$5; grocery stores)



CRUNCHY

**Ben & Jerry's Chocolate
Nougat Crunch**
Studded with crisp,
fudge-covered wafers.
(\$4.50; grocery stores)



SAVORY

**Salt & Straw
Arbequina Olive Oil**
A sophisticated
marriage of milky ice
cream and the subtly
peppery oil of the
Arbequina olive. (\$65
for five pints;
saltandstraw.com)



CREAMY

**Adonia Raspberry
Greek Frozen Yogurt
by Ciao Bella**
Tart berries meet the
natural tang—and
irresistible thick
creaminess—of Greek
yogurt. (\$5; ciao
bellagelato.com)



GOOEY

**Häagen-Dazs Salted
Caramel Truffle**
A sweet cream base
with caramel-filled
chocolates and swirls
of sticky sugar.
(\$5; grocery stores)



Second HELPINGS

If you're still hungry from our roundup of everything delicious, here's more to satisfy your appetite—from the scoop on our favorite new ice creams to a bounty of oven-baked fries.



RECIPES

"THE NEW DELICIOUS!" (page 162)

gooey CHOCOLATE-DIPPED MARSHMALLOWS

Fresh homemade marshmallows require just a few ingredients and put the jet-puffed varieties to shame. If you're sweet on them, the new Marshmallow Madness! Dozens of Puffalicious Recipes (Quirk), by Shauna Sever, from which this recipe is adapted, guides you through an array of fluffy treats, from chocolate malt to Key lime pie.

4½ tsp. unflavored powdered gelatin (2 to 3 packets)
¼ cup confectioners' sugar
¼ cup cornstarch
or potato starch
¾ cup sugar
½ cup light corn syrup
1½ tsp. kosher salt
2 tsp. pure vanilla extract
10 ounces bittersweet chocolate chips

1. Lightly coat an 8" x 8" baking pan with cooking spray. Whisk together gelatin and ½ cup cold water in a small bowl and set aside 5 minutes. Meanwhile,

make coating: Sift together confectioners' sugar and cornstarch or potato starch in a bowl and stir to combine. Set aside.

2. In a medium saucepan, stir together sugar, corn syrup, ¼ cup water, and salt. Bring sugar mixture to a boil over medium-high heat. As it's coming to a boil, dip a pastry brush in water and brush down sides of pot to remove any sugar residue. Cook until temperature reaches 240° (check with a candy or meat thermometer). Meanwhile, microwave gelatin on high until melted, 20 to 30 seconds. Pour into bowl of a stand mixer fitted with whisk attachment, set mixer speed to low, and keep it running.

3. Slowly pour sugar syrup into mixer bowl. Increase speed to medium and beat 5 minutes. Increase to medium-high and beat 5 more minutes. Beat on the highest setting 1 to 2 minutes more, then beat in vanilla. The finished marshmallow should now be opaque white, fluffy, and tripled in volume. Pour into prepared pan, using a rubber spatula to smooth into the corners. Sift ¼ cup coating

evenly and generously over top. Let set, uncovered, at least 6 hours or overnight in a cool, dry place.

4. Use a knife to loosen marshmallow from edges of pan. Invert slab onto a coating-dusted work surface and dust it with more coating. Cut into whatever size pieces you wish (a pizza cutter works well). Dip sticky edges of marshmallows in more coating, patting off excess.

5. Melt chocolate and let cool slightly. Dip bottom half of each marshmallow in melted chocolate and place chocolate side up on a baking sheet. Refrigerate until chocolate is firm, about 10 minutes.

MAKES 2 DOZEN 1½" MARSHMALLOWS.

Active time: 45 minutes
Total time: 7 hours

HOMEMADE PEANUT BUTTER

Preheat oven to 300° and place 2½ cups raw, skinless peanuts in a single layer on a large baking sheet. Roast 20 to 24 minutes, until light golden brown, stirring about every 8 minutes. Remove from oven, let cool 5 minutes, and then place in an 11-cup food processor. (If you have a smaller processor, slightly reduce the amount of nuts and other ingredients.) Add 2 Tbsp. sugar and ½ tsp. salt. Process for about 8 to 12 minutes, scraping down the sides of the bowl. The texture will change from mealy to a large ball to smaller pieces, and then become creamy. If butter is not creamy after 15 minutes, add canola oil in ¼ Tbsp. increments. When creamy, taste and add more salt and sugar if desired. Process another 1 to 3 minutes, until the texture is drippy. Transfer to a glass jar and let cool about 30 minutes, then seal jar and store in the refrigerator up to one month. Makes about 1½ cups.

Variations: For cashews, roast 12 to 15 minutes. For almonds, roast 14 to 18 minutes.

creamy BAKED RISOTTO FOUR FRESH WAYS

Start with our recipe (page 167; simply leave out the peas and bacon and sauté the onions with 2 Tbsp. olive oil), and then pick a variation below.

Shrimp, tomato, and mozzarella: Follow the basic recipe, cooking 1 pint grape tomatoes along with the onions. After 20 minutes in the oven, covered, stir in 8 ounces halved, peeled, and deveined shrimp. Return to oven 5 minutes. Instead of Parmesan cheese, stir in 1 packed cup grated mozzarella along with butter.

Sweet onion, sausage, and spinach: Follow the basic recipe, using a sweet onion instead of a white one. Cook 9 ounces crumbled Italian sausage with the onions. After 25 minutes in the oven, covered, stir in 3 packed cups baby spinach (5 ounces), along with Parmesan cheese and butter.

Artichoke, ricotta, and mint: Follow the basic recipe. After 25 minutes in the oven, covered, stir in 8 ounces quartered canned artichoke hearts (the water drained), along with ¾ to 1 cup more warm broth or water, ½ cup grated Parmesan, ½ cup ricotta cheese, and butter. Top each portion with chopped mint and lemon zest.

Wild mushroom and Fontina: Follow the basic recipe, cooking 8 ounces sliced mixed mushrooms (like button, crimini, oyster, or shiitake) with the onions. After 25 minutes in the oven, covered, stir in 1 packed cup Fontina cheese (instead of Parmesan cheese) along with butter.

crunchy CARROT FRIES

White rice flour gives these carrots a light, crispy crust, but you can skip it and just toss the carrots

with the oil mixture, then bake for about 20 minutes total. Garam masala is an Indian spice blend that can include cinnamon, pepper, cumin, and cloves.

2 pounds large carrots, trimmed and peeled
6 Tbsp. white rice flour
6 Tbsp. canola oil
2 tsp. garam masala
2 tsp. kosher salt

1. Preheat oven to 450°. Place a rack in the lower third of the oven and a second one in the center. Line 2 rimmed baking sheets with parchment paper. Cut carrots into French-fry-size sticks, about 3" long. In a large bowl, toss carrots with rice flour to coat. Shake off excess flour and spread carrots, without crowding, in a single layer on prepared baking sheets. Bake 7 minutes.
2. Meanwhile, combine oil, garam masala, and salt in a large bowl. Gently toss carrots with oil mixture. Return carrots to sheet pan and bake until crisp-tender and lightly browned along edges, 10 to 15 minutes.

MAKES 4 SERVINGS.
Active time: 5 minutes
Total time: 25 minutes

CHIPOTLE CORNMEAL GREEN BEAN FRIES

8 ounces fresh green beans, trimmed
1 cup buttermilk
1 tsp. ground chipotle chili pepper
2 tsp. kosher salt
½ tsp. sugar
½ cup cornmeal

1. Bring a pot of salted water to a boil. Prepare a large bowl of ice water. Add green beans to pot and cook 2 minutes; transfer to ice water 2 minutes. Transfer beans to a kitchen towel and blot dry.
2. Meanwhile, place a rack in the lower third of the oven and a second one in the center. Preheat oven to 475°. Set wire cooling racks (optional) on 2 rimmed baking

sheets and grease with nonstick cooking spray.
3. In a large bowl, mix together buttermilk, chili, salt, sugar, and cornmeal. Set aside 10 minutes. Toss beans in buttermilk mixture to coat. Arrange, without crowding, in a single layer on baking sheets or wire racks. Bake until coating is golden and crisp, 8 to 9 minutes.

MAKES 4 SERVINGS.
Active time: 20 minutes
Total time: 45 minutes

OVEN-BAKED STEAK FRIES

2 large russet potatoes (about 1 pound each), scrubbed
¼ cup canola oil
1½ tsp. kosher salt
1 tsp. ground black pepper

1. Preheat oven to 475°. Place a rack in the lower third of the oven and a second one in the center. Line 2 rimmed baking sheets with parchment paper. Cut potatoes in half lengthwise and then cut each half into 6 long wedges. Submerge potatoes in a large bowl filled with hot water and soak 10 minutes. Drain, rinse, and pat dry with paper towels.
2. Toss potatoes with oil, salt, and pepper. Arrange, without crowding, in a single layer on prepared baking sheets. Cover each pan tightly with aluminum foil. Bake 5 minutes; remove foil; bake 15 minutes more. Flip potatoes and rotate pans, then bake until browned and crisp at the edges, 10 to 15 minutes more.

MAKES 4 SERVINGS.
Active time: 15 minutes
Total time: 50 minutes

SPICED SWEET POTATO FRIES

1½ pounds Jewel or Garnet sweet potatoes, scrubbed and peeled
¼ cup canola oil
1¼ tsp. Cajun or Creole seasoning
1½ tsp. kosher salt
½ tsp. sugar

Preheat oven to 450°. Place a rack in the lower third of the oven and a second one in the center. Line 2 rimmed baking sheets with parchment paper. Cut sweet potatoes into French-fry-size sticks, about 3" long. In a large bowl, mix oil, Cajun seasoning, salt, and sugar. Toss potatoes to coat. Spread, without crowding, in a single layer on prepared sheets. Bake 15 minutes, flip potatoes over, and continue to bake until crisp-tender and nicely browned at the edges, 10 to 15 minutes longer.
MAKES 12 SERVINGS.
Active time: 20 minutes
Total time: 50 minutes

crumbly



STRAWBERRY-BUTTERMILK BAKED DOUGHNUTS

This recipe, adapted from Waylynn Lucas, pastry chef and co-owner of Fonuts in Los Angeles, uses a doughnut pan, which is available at home goods stores. You can also bake the batter in a muffin tin.

2 cups flour
1 cup cane sugar
1 tsp. baking soda
1 tsp. kosher salt
1 cup canola oil
¾ cup buttermilk
1 tsp. vanilla extract
2 eggs
1 tsp. vinegar
¾ cup finely chopped strawberries, divided
1 cup powdered sugar

1. Preheat oven to 375°. In a large bowl, combine flour, sugar, baking soda, and salt. In a medium bowl, stir together oil, buttermilk,

vanilla, and eggs, then add to dry ingredients. Stir just until combined, add vinegar, and mix thoroughly. Fold in ½ cup strawberries. Lightly grease a doughnut pan (if your pan has 6 holes, work in 2 batches). Fill molds three-quarters full and bake until golden brown, about 12 minutes.
2. Meanwhile, make glaze: Whisk together remaining ¼ cup strawberries, powdered sugar, and 1 Tbsp. water, adding more water if necessary. Place doughnuts on a cooling rack set on a sheet tray and spoon glaze on tops. Let dry 5 minutes before serving.
MAKES 12 DOUGHNUTS.
Active time: 10 minutes
Total time: 30 minutes

savory PAN-FRIED PIZZA

1 pound store-bought pizza dough
¾ to ½ cup olive oil
½ cup tomato sauce
4 to 6 ounces fresh mozzarella, thinly sliced
8 to 12 basil leaves

1. Divide dough in half. Working with one piece at a time, roll or stretch out each piece into 10" to 12" rounds (as big as your largest ovenproof skillet).
2. Preheat broiler. Pour enough olive oil into a large skillet to thickly coat bottom of pan, about 1/8" deep. Heat pan on medium-high until oil starts to shimmer. Place 1 round of dough in pan and cook until bottom is crisp and browned, being careful not to let it burn, about 3 minutes.
3. Flip over dough and top browned side with half of the tomato sauce, mozzarella, and basil. When bottom is browned, transfer pan to oven until cheese begins to melt, 2 minutes. Remove from oven and transfer pizza to a serving platter. Repeat with remaining dough and ingredients.
MAKES 2 TO 3 SERVINGS.
Total time: 20 minutes