

5 THINGS WE HATE ABOUT RESTAURANTS P. 30

NEW COLUMN!
SUNDAY SUPPERS P. 56

bon appétit

EAT WELL / SAVOR LIFE

FRESH & EASY DINNERS

- QUICK CHICKEN PAELLA
- MINI MUSHROOM LASAGNAS
- SLOW-ROASTED HALIBUT
- CHIPOTLE CHICKEN TACOS
- VEGGIE PIZZA

GREAT AMERICAN CAKES

- TRIPLE-LAYER CHOCOLATE VANILLA BEAN BUNDT
- LIME ANGEL FOOD

CONTRIBUTORS /

In the spirit of April showers, we asked this month's contributors: What's your favorite rainy day comfort food?

GAYLE PIRIE / Chef, co-owner of Foreign Cinema and Show Dogs in San Francisco
Rainy day food brings to mind warm buttered organic popcorn with finely ground sea salt. We grow our own popcorn that has sweet corn flavor and an excellent crunch.
Knockout Brunch, page 92

JOHN CLARK / Chef, co-owner of Foreign Cinema and Show Dogs in San Francisco
We tend to gravitate toward the food of Scandinavia: Pickled herring with crème fraîche, boiled potatoes, and fresh dill is an all-time favorite. An aquavit shot and chilled beer are must-haves.
Knockout Brunch, page 92

SALMON WITH SWEET CHILI GLAZE, SUGAR SNAP PEAS, AND GREENS
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50 EASY KITCHEN UPDATES

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- PLUS**
- BLOODY MARY BRUNCH
 - COUNTRY-STYLE EASTER DINNER
 - AN ELEGANT PASSOVER

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KNOCKOUT BRUNCH





RISE AND SHINE WITH THIS FUN, FESTIVE PARTY. SIP AN INDIAN-SPICED BLOODY MARY, ENJOY A WHIMSICAL DESSERT INSPIRED BY A FAVORITE CHILDHOOD TREAT—AND TRY BACON AND EGGS LIKE YOU'VE NEVER HAD THEM BEFORE. **BY GAYLE PIRIE AND JOHN CLARK**

PHOTOGRAPHS BY MITCHELL FEINBERG

WAKE-UP CALL
Curry-Spiced Bloody Marys (opposite); Scrambled Eggs with Leeks, Fava Beans, Crispy Breadcrumbs, and Parmesan



SURF AND TURF
*Brown-Sugar-Glazed
Bacon; Grilled Crab
and Shrimp Mini
Sandwiches (opposite)*

Menu for 8

CURRY-SPICED
BLOODY MARYS

GRILLED CRAB
AND SHRIMP MINI
SANDWICHES

SCRAMBLED EGGS
WITH LEEKS, FAVA
BEANS, CRISPY
BREADCRUMBS,
AND PARMESAN

BROWN-SUGAR-
GLAZED BACON

STRAWBERRY
"POP-TARTS"



DESSERT, OUTSIDE
THE BOX *Strawberry*
"Pop-Tarts"



CURRY-SPICED BLOODY MARYS

MAKES 8

- 10 cups tomato juice (preferably organic)
- 1½ cups vodka
- ½ cup fresh lemon juice
- ½ cup fresh lime juice
- ¼ cup balsamic vinegar
- 2 tablespoons plus 2 teaspoons Madras curry powder
- 2 teaspoons (or more) fine sea salt
- 1 teaspoon freshly ground black pepper
- Crushed ice
- Celery sticks (for garnish)

Combine first 6 ingredients in large pitcher. Whisk in 2 teaspoons sea salt and pepper. Season with more salt, if desired. Cover; chill. **DO AHEAD** Can be made 8 hours ahead. Keep chilled. Whisk before serving.

Fill tall glasses with ice. Pour in Bloody Mary mixture. Garnish with celery sticks.

GRILLED CRAB AND SHRIMP MINI SANDWICHES

MAKES 16

- ½ cup mayonnaise
- 1 tablespoon fresh lemon juice
- ½ teaspoon finely grated lemon peel
- ½ teaspoon chili powder
- 1 cup chopped fresh crabmeat
- 1 cup chopped cooked shrimp
- ½ cup finely chopped celery
- ½ cup finely chopped onion
- 8 slices firm white sandwich bread
- ¼ cup (½ stick) unsalted butter, melted
- Chopped fresh Italian parsley

Whisk mayonnaise and next 3 ingredients in medium bowl. Gently mix in crabmeat, shrimp, celery, and onion. Season filling with salt and pepper.

Arrange 4 bread slices on work surface. Spread ¼ of filling on each slice (about ½ cup). Top filling with bread slice; press to adhere. Brush top bread slice of each sandwich with melted butter.

Place large griddle over 2 burners. Heat griddle over medium heat. Place sandwiches, buttered side down, on griddle. Cook until bottom is golden brown, 6 to 7 minutes. Brush top of each sandwich with melted butter. Using metal spatula, turn sandwiches over. Cook until bottom is golden, about 5 minutes.

Cut each sandwich into quarters. Transfer to platter. Sprinkle with parsley.

SCRAMBLED EGGS WITH LEEKS, FAVA BEANS, CRISPY BREADCRUMBS, AND PARMESAN

8 SERVINGS Crème fraîche or sour cream gives the scrambled eggs a rich, creamy texture. Toasted breadcrumbs and a grating of cheese are delicious finishing touches. For tips on making perfect scrambled eggs, see "Prep School," page 129.

crispy breadcrumbs

- 1½ cups coarsely torn French bread
- 3 tablespoons olive oil
- Fine sea salt

eggs

- 1 cup peeled fresh fava beans or frozen (double-peeled)
- 12 large eggs (preferably organic)
- ½ cup crème fraîche or sour cream
- ½ teaspoon fine sea salt
- 2 tablespoons (¼ stick) butter
- 2 cups chopped leeks (white and pale green parts only; from 2 large)
- Wedge of Parmesan cheese

CRISPY BREADCRUMBS Preheat oven to 400°F. Place bread in medium bowl. Drizzle oil over, tossing to coat. Scatter bread pieces on small rimmed baking sheet. Sprinkle lightly with sea salt. Bake until bread is golden brown, stirring often, 10 to 12 minutes. Cool on sheet. **DO AHEAD** Can be made 2 hours ahead. Let stand at room temperature. Rewarm 3 minutes in 350°F oven before using.

EGGS Cook fava beans in medium saucepan of boiling salted water until tender, about 14 minutes. Drain. Whisk eggs, crème fraîche, and ½ teaspoon sea salt in large bowl to blend.

Melt butter in heavy large skillet over low heat. Add leeks. Sauté until tender but not brown, about 10 minutes. Sprinkle lightly with sea salt. Mix in fava beans. Increase heat to medium-high. Add egg mixture. Stir with heatproof spatula until eggs are almost set but still creamy, 3 to 4 minutes. Season with pepper.

Transfer egg mixture to platter. Sprinkle with crispy breadcrumbs. Grate Parmesan cheese over and serve.

BROWN-SUGAR-GLAZED BACON

8 SERVINGS Just two humble ingredients—bacon and brown sugar—are transformed into a salty-sweet masterpiece in the oven.

- 1 pound applewood-smoked bacon slices or thick-cut bacon slices
- ⅓ cup (packed) golden brown sugar

Position 1 rack in top third of oven and preheat to 400°F. Line large rimmed baking sheet with foil. Place large rack on lined baking sheet. Arrange bacon slices in single layer on rack. Sprinkle brown sugar evenly over. Bake until bacon is crisp and glazed, 15 to 18 minutes. Cool 5 minutes and serve.

STRAWBERRY "POP-TARTS"

MAKES 8 This homemade version of the childhood favorite is absolutely incredible. Flaky pastry, strawberry preserves, and powdered sugar—what's not to like? For step-by-step photos, see "Prep School," page 128.

- 2 cups plus 2 tablespoons all purpose flour plus additional for shaping and rolling
- 1 teaspoon coarse kosher salt
- 1 teaspoon sugar
- 1 cup (2 sticks) chilled unsalted butter, cut into ½-inch cubes
- 4 tablespoons ice water
- 12 tablespoons strawberry preserves (preferably organic homemade)
- Powdered sugar
- Fresh strawberries

Whisk 2 cups plus 2 tablespoons flour, coarse salt, and sugar in large bowl. Add butter. Using fingertips or back of fork, blend in butter until mixture resembles coarse meal. Add ice water by tablespoonfuls, tossing until moist clumps form. Gather dough into ball. Divide in half; shape each half into disk. Wrap in plastic. Chill at least 1 hour.

Line 2 large rimmed baking sheets with parchment. Working with 1 disk at a time, roll out dough on floured surface to about 13x11 inches. Trim to 12x10-inch rectangle, then cut into eight 5x3-inch rectangles.

Arrange 4 rectangles, spaced apart, on each sheet. Spoon 1½ tablespoons preserves in row down center of each rectangle. Top preserves with second dough rectangle. Using fingertips, gently press all edges of each tart to seal; press all edges with tines of fork to double-seal. Using toothpick, poke a few holes in center of top dough rectangle. Cover; freeze tarts on sheets at least 2 hours and up to 1 week.

Position 1 rack in top third and 1 rack in bottom third of oven and preheat to 375°F. Bake frozen tarts uncovered until golden, reversing sheets after 15 minutes, 25 to 30 minutes total (some preserves may leak out). Immediately transfer tarts to rack. Sift powdered sugar lightly over. Serve warm or at room temperature with fresh berries. ■

Gayle Pirie and John Clark are the chef-owners of two San Francisco restaurants, *Foreign Cinema* and *Show Dogs*.

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