

CHICKEN INASAL

RECIPE BY: ALVIN CAILAN // UNIT 120 AND EGGSLUT, LOS ANGELES

SERVINGS // SERVES 8

TIME // 3 HOURS, PLUS 1 DAY TO BRINE

Meet your new go-to grill recipe. Chef Alvin Cailan of Unit 120 in Los Angeles, who learned to grill Filipino food alongside his dad growing up in East L.A., adds an unconventional brine to deeply infuse chicken with garlic, lemon grass, and citrus. Then he slathers the meat with an earthy annatto baste for extra juiciness, and finishes with salty toyomansi—typically a table sauce in Filipino households. Feel free to serve a big bowl of jasmine rice on the side.

INGREDIENTS

FOR BRINE AND CHICKEN

- 1 cup each kosher salt and packed light brown sugar
- $\frac{2}{3}$ cup chopped garlic (2 heads)
- 6 large stalks lemon grass, thinly sliced crosswise (use a heavy knife or cleaver)
- $\frac{1}{4}$ cup chopped fresh ginger
- 2 tsp. coarsely ground pepper
- $\frac{1}{4}$ cup fresh calamansi juice, bottled pure calamansi*, or citrus substitute (below)
- 2 chickens, each $3\frac{1}{2}$ to 4 lbs., backbone removed, opened up flat*; or 4 each breast halves with bones, wings, and whole legs

FOR BASTING SAUCE

- 1 cup canola oil
- $\frac{1}{2}$ cup annatto seeds* or $1\frac{1}{2}$ tbsp. ground annatto
- Zest of 5 lemons
- $\frac{1}{2}$ tsp. kosher salt
- $\frac{1}{4}$ tsp. pepper

FOR TOYOMANSI SAUCE

- 3 tbsp. each soy sauce and fresh calamansi juice, bottled pure calamansi, or citrus substitute
- 1 tsp. Thai or Vietnamese fish sauce, such as Megachef or Red Boat
- 3 garlic cloves, crushed

1. Make brine: In a large stockpot, bring 4 qts. water to a boil with salt, brown sugar, garlic, lemon grass, ginger, and pepper, stirring occasionally. Set pot in a sink of ice water and cool to room temperature. Stir in calamansi juice, then add chicken (or transfer to a large bowl if pot is too small). Set a plate on chicken to keep it submerged. Chill, covered, 1 to 2 days.
2. Meanwhile, make basting sauce: Heat oil with annatto in a small saucepan over low heat, stirring often, until oil is deep orange and flavorful, 3 to 5 minutes. Remove from heat and stir in lemon zest, salt, and pepper. Let cool, then chill, covered.
3. Make toyomansi sauce: Combine all ingredients in a squeeze bottle or small bowl; chill, covered, until used.
4. Prepare a grill for indirect medium heat (350° to 450°). For charcoal: Ignite a full chimney of briquets (about 90) on firegrate. When coals are dotted with ash, in 20 minutes, bank evenly on opposite sides of firegrate and if needed, let burn to medium. Set a 9- by 13-in. drip pan in center and set cooking grate in place. For gas: Remove cooking grates. Turn all burners to high, close lid, and heat 10 minutes. Turn off center burner(s) and reduce heat for others to medium. Set a 9- by 13-in. foil drip pan on turned-off burner. Set cooking grates in place (if drip pan sticks up, push on grates to flatten pan a bit).
5. Pour basting sauce through a fine strainer. Lift chicken from brine (discard seasonings) and set over indirect heat. Brush all over with about one-third of basting sauce. Grill, covered, 20 minutes. Baste chicken, then turn over and baste other side. Grill, covered, basting 1 more time, until no longer pink in thickest part, about 20 minutes more (10 minutes for any separate wing pieces); during last 10 minutes, move chicken to direct heat to brown more.
6. Squeeze or brush toyomansi sauce all over chicken. Transfer chicken to a cutting board. Cut off legs and wings and quarter breasts through bones.

NOTES: Unless you have a friend with a calamansi (aka calamondin) tree, you're unlikely to find this small, tart citrus that tastes like a cross between lime and kumquat with a faint floral bitterness. (Though Seafood City supermarket chain in California sometimes carries fresh calamansi.) So go online for bottled Sun Tropics pure calamansi (amazon.com). Or use the Sunset Test Kitchen fresh citrus substitute: Combine 3 tbsp. lime juice, 1 tbsp. Meyer lemon juice, and 1 tbsp. orange juice.

Ask a butcher to prep whole chickens, or do it yourself. Annatto—red seeds of the achiote tree—add color and a deep earthy flavor; find at Latino markets and at worldspice.com.

DIRECTIONS

MIXED GRILL

RECIPE BY: CHRIS COSENTINO

SERVINGS // SERVES 6

INGREDIENTS

10 oz. hanger steak
10 oz. sweetbreads
Black pepper, coriander, and herb marinade (see recipe below)
4 canoe-cut marrow bones
1 lemon
Gremolata, White Sauce, and Red Sauce (see recipes below)

DIRECTIONS // MEAT

1. Rub the hanger steak and the sweetbreads with marinade. Put in a non-reactive container, cover, and chill overnight. Bring the meats to room temperature before grilling.
2. Preheat a grill to medium-high (about 400°; on a charcoal or wood-fired grill, let the fire burn down to a nice even bed of rich red coals). Grill sweetbreads, turning often to cook evenly and render out the fat, until crispy and golden brown on all sides, 20-25 minutes.
3. After 5 minutes, add hanger steak to grill and cook, turning occasionally so it gets a nice crust, until done the way you like (for medium rare, that's 125° on an instant-read thermometer, 10-15 minutes on the grill). Let steak rest at least 5 minutes before carving.
4. While hanger steak is cooking add marrow bones to the grill, cut sides up, and grill until marrow looks soft. Turn over and grill on cut sides 2 minutes to get a nice grill mark.
5. To serve, cut sweetbreads and hanger steak into nice slices against the grain, arrange on a platter with grilled marrow bones, and serve with any or all of the sauces: gremolata, white sauce, and red sauce.

DIRECTIONS // MARINADE OPTIONS

BLACK PEPPER, CORIANDER, AND HERB MARINADE

1 tsp. black pepper, toasted and ground
1 tsp. coriander seeds, toasted and ground
½ cup flat-leaf parsley leaves and tender stems
2 fresh bay leaves
½ cup extra-virgin olive oil

Stir together all ingredients in a medium bowl.

GREMOLATA

¼ cup each of:
· flat-leaf parsley leaves
· mint leaves
· chervil leaves
· tarragon leaves
· chive batons
Zest of 2 lemons
Freshly grated horseradish
Salt
Freshly ground black pepper
1 tbsp. extra-virgin olive oil

Mix the herbs, lemon zest, and horseradish together in a medium bowl. Season to taste with salt and pepper, then stir in the oil.

WHITE SAUCE

1 cup each crème fraîche and grated horseradish
1 tbsp. minced chives
2 tbsp. extra-virgin olive oil
Salt
Freshly ground black pepper

Mix all ingredients in a bowl and season with salt and pepper.

RED SAUCE

1 red onion
6 red fresno chiles
2 tbsp. each lemon juice and zest
2 cups flat-leaf parsley leaves
2 serrano chiles
8 dried pasilla peppers, stems removed
3 dried cayenne peppers, stems removed
4 dried cascabel chiles
½ cup extra-virgin olive oil
Kosher salt
Freshly ground black pepper

Put all ingredients into a blender and blend until smooth. Season with salt and pepper to taste.

FRENCH TOAST WITH PINEAPPLE BERRY SYRUP

RECIPE BY: DIRTY GOURMET // DIRTY GOURMET.COM

Sunset
CELEBRATION
WEEKEND
Cornerstone

SERVINGS // SERVES 4

TIME // 5 MINUTES AT HOME, 30 MINUTES IN CAMP

The women at Dirty Gourmet cook their French toast in coconut oil, one of their secret weapons for backpacking because it's solid at room temperature and is less likely to make a mess in your pack. The tropical flavor underscores the fruit topping. For best texture, add freeze-dried fruit to syrup at the last minute

GEAR: Bowl, sporks, backpacking frying pan, backpacking stove and fuel, spatula, sheet of foil, plates

INGREDIENTS

FOR FRENCH TOAST

9 tbsp. dried egg powder, such as OvaEasy*
3 tbsp. powdered whole milk, such as Peak*
1 ½ tsp. cinnamon
2 tbsp. virgin coconut oil*
6 English muffins, cut in half

FOR SYRUP

6 tbsp. maple sugar*
½ cup each freeze-dried pineapple* and strawberries

DIRECTIONS

AT HOME

1. For French toast, combine egg powder, milk powder, and cinnamon in a large resealable plastic bag.

IN CAMP

2. For syrup, combine maple sugar and 6 tbsp. water in a bowl and set aside. Add 1 cup water to egg mixture in bag; seal and massage with your hands until egg is fully hydrated.
3. Heat about ½ tbsp. coconut oil in a backpacking frying pan over medium-high heat. Dip 3 English muffin halves in egg mixture, soaking briefly, then cook in coconut oil until browned, turning once, 4 to 6 minutes total. Transfer to a plate, cover with foil, and repeat to cook remaining French toast.
4. Just before serving, stir pineapple and strawberries into maple syrup. Serve French toast with maple syrup and fruit.

*Find OvaEasy egg crystals at nutri-om.com and Peak milk powder at amazon.com. Bring coconut oil packets (sold at natural-foods stores and amazon.com), or seal oil in a small screw-on Nalgene bottle. Find maple sugar and freeze-dried fruit at natural-foods stores.

GRILLED GREEN ONION-GINGER CHICKEN MEATBALLS

RECIPE BY: DOUGLAS KEANE // TWO BIRDS ONE STONE, ST. HELENA

Sunset
CELEBRATION
WEEKEND
Cornerstone

SERVINGS // SERVES 4-6

INGREDIENTS

FOR PICKLED ONION

1 cup unseasoned rice vinegar
¼ cup mirin
1 tsp. sugar
½ tsp. kosher salt
½ red onion, thinly sliced

FOR SAUCE

Juice of 1 lime
Juice of 1 lemon
½ cup Thai fish sauce, such as Red Boat
½ cup honey
1 tbsp. minced shallot
1 garlic clove
¼ cup vegetable oil
½ bunch basil, picked (save stems)
½ bunch cilantro, picked (save stems)
½ bunch mint, picked

FOR MEATBALLS

Vegetable oil (enough to cover the meatballs for cooking)
1 lb. ground pork
1 small egg
1 tsp. finely chopped fresh ginger
3 garlic cloves, minced
½ bunch green onions, chopped fine
Basil and cilantro stems from sauce recipe, chopped very fine
3 tbsp. broad bean paste* (shishen toban jan)
3 tbsp. kecap manis* (Indonesian sweet thick soy sauce)
2 tbsp. Thai fish sauce
1 tbsp. kosher salt
2 tbsp. Sriracha chili sauce
½ tsp. lactic acid powder*

FOR SERVING

Butter lettuce cups

DIRECTIONS

1. Make pickled onion: In a saucepan, heat vinegar, mirin, sugar, and salt to boiling. Combine liquid and onion in a heatproof bowl. Let cool, then chill, covered, until ready to use. Can be made 5 days ahead.
2. Make sauce: Purée citrus juices, fish sauce, honey, shallot, and garlic in a strong blender. Add oil last to emulsify.
3. Freeze picked herb leaves in liquid nitrogen. Lightly smash herbs to “shatter.”
4. Add half of frozen, shattered herbs to blender with liquids. Blend carefully, first on low speed and then on high. Add remaining herbs and repeat. Mixture should be completely emulsified. Chill, covered, until ready to use. Sauce can be made 1 day ahead.
5. Make meatballs: Preheat oven to 160°. Fill a small hotel pan or baking dish with oil and set in oven to heat. Or, if you don't have an oven that goes this low, use a pan on top of the stove and heat oil to 160° using a deep-frying thermometer.
6. Mix remaining meatballs ingredients together well, then let rest 30 minutes. Scoop meatballs into ¾ oz. each and form into balls.
7. Place meatballs in warm oil and cook 1 hour. When meatballs are cooked they can be cooled and reheated or immediately put on the grill to char and heat for serving.
8. Heat a grill to medium-high. Skewer meatballs on short skewers. Grill meatballs, turning as needed, just to char and warm.
9. Put butter lettuce cups on plates and set grilled meatballs on top. Drape pickled onions over meatballs and dress with sauce. Serve with extra sauce on the side.

*Find broad bean paste at amazon.com, kecap manis at indofoodstore.com, and lactic acid powder at modernistpantry.com.

CAMPFIRE CAST-IRON RIB-EYE STEAK WITH JOHNNY CAKES, GRILLED ASPARAGUS RELISH, & CAMEMBERT

RECIPE BY: GABRIEL RUCKER // LE PIGEON AND LITTLE BIRD

Sunset
CELEBRATION
WEEKEND
Cornerstone

SERVINGS // SERVES 4

STEAK

INGREDIENTS

3 tbsp. canola or grapeseed oil
One 3-lb. bone-in, grain-fed rib-eye steak, tempered from refrigeration for 1 hour, ½ hour in the hotter months
⅓ cup Montreal steak seasoning*
½ cup (1 stick) butter
6 garlic cloves, crushed
3 sprigs rosemary
1 lemon

DIRECTIONS

1. Get a 12-inch cast-iron pan (preferably Finex) hot over your coals, and add oil to get nice and hot. Crust steak with Montreal steak seasoning and gently lay in pan; we are trying to get a nice hard sear here. Let brown 2 to 3 minutes, check for a nice crust, and turn and brown the other side. Once both sides are browned, move pan to a gentler heat and continue to cook steak, turning, every couple of minutes.
2. Use a thermometer to check temperature of steak. When it reaches 120°, add ½ stick butter, the garlic, and rosemary. Return pan to hotter spot and baste; cook steak to 135° to 140°. Remove steak from pan and let rest with remaining butter placed on top. Halve lemon and grill. Reserve lemon and steak for later.

*Find Montreal steak seasoning, a blend of salt, pepper, paprika, garlic, and other seasonings, at well-stocked grocery stores

JOHNNY CAKES

INGREDIENTS

1 ½ cups cornmeal
1 ½ cups all-purpose flour
2 tbsp. baking powder
1 tsp. baking soda
1 tbsp. kosher salt
1 cup sour cream
1 ¼ cups buttermilk
2 large eggs
¼ cup melted butter
1 tbsp. sherry vinegar
1 bunch scallions (green onions), sliced thin
½ cup roasted corn kernels
¼ cup Camembert cheese, at room temperature (so it's soft)

1. In a bowl, mix cornmeal, flour, baking powder, baking soda, and salt. In a separate bowl, combine sour cream, buttermilk, and eggs with melted butter and sherry vinegar. Mix wet ingredients into dry and stir in scallions, corn, and cheese; set aside (can be made up to 4 hours ahead of time and covered in refrigerator).
2. To cook Johnny cakes, spoon ¼-cup spoonfuls of batter into the steak pan and fry in all the delicious steak and butterfat. Cook as you would pancakes.

GRILLED ASPARAGUS RELISH

INGREDIENTS

1 bunch asparagus, tough ends trimmed
1 red onion, cut into ½ -in. rounds
¼ cup extra-virgin olive oil, plus more for brushing
Kosher salt, to taste
2 tbsp. capers
2 tbsp. minced chives
2 tbsp. chopped parsley
2 tbsp. sherry vinegar
⅓ cup roasted corn kernels
Zest of 1 lemon
1 tbsp. minced jalapeño chile

DIRECTIONS

1. Heat a fire to hot. Brush asparagus and onion with olive oil and season with salt. Grill asparagus and onion, turning, until tender.
2. Chop vegetables, then toss in a bowl with ¼ cup oil and the remaining ingredients, seasoning with salt to taste.

TO SERVE

½ lb. Camembert cheese, at room temperature (so it's quite soft)
Grilled lemon from above

Place a few Johnny cakes on each plate. Slice beef and arrange next to cakes. Top with cheese and asparagus relish. Finish with juice from grilled lemon.

ARGENTINIAN-STYLE MIXED GRILL WITH CHIMICHURRI CREMA

RECIPE BY: MATTHEW DOMINGO

Sunset
CELEBRATION
WEEKEND
Cornerstone

SERVINGS // SERVES 6-8

INGREDIENTS

FOR CHIMICHURRI

$\frac{3}{4}$ cup red wine vinegar
1 $\frac{1}{2}$ cups extra-virgin olive oil
4 garlic cloves, finely chopped
2 shallots, finely chopped
Large pinch red chile flakes
1 cup finely chopped cilantro
1 cup finely chopped flat-leaf parsley, plus 1 extra tbsp. for garnish
 $\frac{1}{4}$ cup fresh oregano, finely chopped
2 tbsp. fresh mint, finely chopped
 $\frac{1}{4}$ cup green onion, sliced very thin
Sea salt to taste

FOR STEAK

1 flank steak
6 boned chicken thighs
1-2 cups sour cream or crème fraîche
8 sausages (morcilla, chorizo, linguica, or a combination)

DIRECTIONS

1. The day before, make chimichurri: Combine vinegar, olive oil, garlic, shallot, chile flakes, cilantro, parsley, oregano, mint, green onion, and salt in a small bowl.
2. Rub $\frac{1}{2}$ cup chimichurri over flank steak and $\frac{1}{2}$ cup over chicken thighs. Put in separate containers, cover, and marinate overnight. Mix remaining chimichurri with 1 to 2 cups crème fraîche and allow the flavors to meld overnight.
3. When you're ready to cook, pull all the proteins out of the refrigerator and allow to come up to room temperature. Season the steak and chicken with salt.
4. Heat the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). Set the temperature to high (or 500°F if you're using the Timberline grill) and preheat, lid closed, for 30 minutes.
5. Open the grill and place the steak and the chicken on the bottom rack. Add the sausages to the upper rack(s). Close the grill and cook the steak to desired doneness, about 4 minutes per side for medium rare. Cook the chicken until done, about 5-6 minutes per side. Cook the sausages until done, about 10-12 minutes total, turning twice. Transfer all the proteins to a cutting board and allow them to rest at least 5 minutes before slicing.
6. Spoon a generous amount of the chimichurri crema on the bottom of a large serving platter. Stack the sliced meats and sausages on top of the crema, garnish with parsley, and serve with a bowl of the remaining sauce on the side.

SMOKED ALMOND SALSA CRIOLLA

RECIPE BY: MORGAN ROBINSON // SMOKE, NAPA, CA



YIELDS // 3 CUPS

INGREDIENTS

FOR CHIMICHURRI

1 red jalapeno pepper
6 green scallions
1 cup SMOKED almonds
2 ripe roma tomatoes
1 tablespoon minced fresh garlic
1/8 cup boiling water
2 tsp. salt
1 cup extra virgin olive oil
1/2 cup chopped parsley
1/2 cup minced fresh oregano
1/4 cup red wine vinegar
2 limes juiced

DIRECTIONS

1. Grill the jalapeno and green scallions over an open fire. Remove seeds from the jalapeno and mince flesh. Chop scallions, tomatoes, and SMOKED almonds and put in a bowl together. Boil the water and salt together and pour over garlic at steep for a few minutes. Add remaining ingredients and stir together. Best served fresh but will keep in the refrigerator for up to a week.

FINN TOWN BURGER

RECIPE BY: RYAN SCOTT

SERVINGS // SERVES 1

At Finn Town in San Francisco, we make our burger buns in-house. Feel free to use your choice of buns—potato, egg, brioche, whatever makes you happy.

INGREDIENTS

2 tablespoons corn oil
Triple Egg Thousand Island Sauce (see below)
8 oz. ground beef chuck (preferably 80/20 lean/fat)
1 hamburger bun, split
2 Tbsp sliced dill pickles
1 Tbsp sliced white onion
1 thin slice of tomato
½ cup shredded iceberg lettuce
Freshly ground pepper
Salt
2 slices American cheese

DIRECTIONS

1. Heat a grill to medium heat. Cover and let get to temperature.
2. Form 2 (4 oz. each) patties from the ground beef, as thin as possible, and season both sides of the patties with salt and pepper generously (at Finn Town we season with our umami blend, but salt & pepper is a great substitute).
3. Put the seasoned patties on the grill and cook 3 minutes, then flip and top each with 1 slice of cheese. Continue cooking about 1 more minute for medium-rare to medium doneness.
4. Toast bun on the grill, split side down. Lather toasted bun bottom with about 1 ½ tablespoons of Triple Egg Thousand Island Sauce. Top with a few pickles (make sure to season with salt and pepper), a slice of white onion, and another dollop of sauce. Then cover with the 2 patties, cheese-side up. Finish with tomato and lettuce, then sandwich the double patties on the bun.
5. Serve and enjoy!

FOR TRIPLE EGG THOUSAND ISLAND SAUCE (MAKES 2 CUPS)

1 cup mayonnaise
¼ cup chopped dill pickles
¼ cup chopped cornichons
1 hard-boiled egg, chopped
3 Tbsp onion, minced
1 Tbsp yellow mustard
½ cup ketchup
1 Tbsp dijon mustard
1 tsp sriracha
1 hard-fried egg, coarsely chopped

Combine all ingredients in a large bowl. Fold together until mixed evenly.

FOR CALL OF THE WILD COCKTAIL

1 ½ oz. gin
¾ oz. dry vermouth
¾ oz. lemon
½ oz. simple syrup
2 cucumber slices, plus a lengthwise “ribbon” for garnish
1 dash absinthe

Put all ingredients in a cocktail shaker (except garnish) with plenty of ice. Shake well, then pour into a coupe glass through a fine strainer. Garnish with cucumber ribbon.

MUSSELS WITH PERSILLADE

RECIPE BY: BOBBY MASULLO // MASULLA'S PIZZA, SACRAMENTO, CA

Serve with Rosemary Bread

INGREDIENTS

1 bunch parsley
1 clove garlic
5 anchovy fillets
About 1 cup extra-virgin olive oil, divided
1 shallot
1 Tbsp. each butter and lemon juice
¼ cup white wine
12 to 15 mussels

DIRECTIONS

1. Pizza oven heated to 700° to 800° or 500° conventional oven.
2. Remove parsley stems. Place parsley, garlic, anchovies and ½ of the olive oil into a food processor. Pulse until smooth. Adjust to a runny consistency with more olive oil
3. Peel and slice shallot. Melt butter in a small frying pan over medium heat and gently cook shallots till translucent, deglaze wine. When the wine is almost evaporated add lemon juice, set aside.
4. In a steel roasting place mussels in oven, not too close to fire or the shells will get brittle. Cook until all mussels open, about 5 minutes. Add shallots, cook for a minute longer. Add a couple spoons of persillade, reserving extra in refrigerator (it will keep for a couple of weeks). Cook for a minute longer. Serve with sliced bread.

CRACKLIN' CHICKEN

RECIPE BY: MICHELLE TAM

SERVINGS // SERVES 4

TIME // 30 MINUTES

My famous Cracklin' Chicken is the ultimate go-to dish for lazy but discriminating eaters like me. As anyone who's tried Cracklin' Chicken will tell you, these crispy-on-the-outside, tender-and-juicy-on-the-inside chicken thighs are tastier (and better for you) than any other fried chicken you've ever stuck inside your face-hole.

Just remember: bone-in, skin-on thighs are a must for this recipe. If you use breasts, the chicken will turn out dry. And don't go skinless—after all, this dish is all about the crispy, cracklin' skin!

INGREDIENTS

8 bone-in, skin-on chicken thighs (approximately 4 lbs.)
1 tbsp. Diamond Crystal kosher salt
2 tsp. ghee or clarified butter
2 tsp. seasoning blend of choice (optional)

DIRECTIONS

1. Blot the chicken dry with a paper towel. Then, starting at one end of each thigh, use a sharp pair of kitchen shears to carefully cut out the bone, making sure you don't cut through the meat. Stay as close to the bone as possible. When you get to the other end, trim around the joint and cartilage and remove the bone. If extra skin or fat is flapping around and hanging off the thighs, you can trim it off as well. But don't cut too much away, because the skin will shrink when you fry it.
2. Flatten the chicken with a meat pounder (or cut a gash in the thickest part of each thigh piece with your scissors) to ensure uniform cooking. Turn the chicken skin-side-up, and sprinkle salt on the skin.
3. Heat a large cast-iron skillet over medium-high heat. Melt the ghee in the pan and place 4 chicken thighs skin-side down in the hot pan. Season the meat side with your favorite seasoning blend. If your seasoning blend of choice doesn't

include salt, you may want to add a bit more kosher salt to the chicken.

4. Let the skin fry undisturbed until crispy and golden brown (7-10 minutes), rotating the pan 90 degrees at the halfway point to make sure the heat from the burner is uniformly distributed.
5. Flip the chicken thighs and cook for 3 more minutes or until cooked through. Transfer the chicken to a wire rack and rest 'em for 5 minutes.
6. Repeat the steps above with the 4 remaining thighs. When you're ready to eat, slice them up and dig in!

NOTES: *When frying the chicken, cover the pan with a splatter guard to keep your stove (relatively) clean. Otherwise, line your floor in front of the stove with towels, or the deliciousness of Cracklin' Chicken will come with a slick, oil-splattered price!*

MINI LEMON YOGURT CHEESECAKES

RECIPE BY: PAMELA SALZMAN

Sunset
CELEBRATION
WEEKEND
Cornerstone

SERVINGS // SERVES 4

TIME // 30 MINUTES

Desserts get a bad rap, but that doesn't mean a healthy lifestyle can't include a sweet treat every now and then. These little beauties are the perfect portion and are a lighter, dare I say better, version of traditional cheesecake. I usually serve these with fresh berries or the blueberry sauce from my website. You can even omit the lemon zest and juice and add mini chocolate chips for a different flavor variation.

TIP: *These can be made several days ahead and kept refrigerated in the muffin cups, covered with plastic wrap.*

INGREDIENTS

Unsalted butter (omit for DF) or unrefined virgin coconut oil, for pan

FOR CRUST

12 DF graham crackers, or 2 cups DF/GF graham cracker crumbs
5 tablespoons unsalted butter (not DF) or unrefined virgin coconut oil, melted
2 1/2 tablespoons pure Grade A or B maple syrup
Pinch of sea salt

FOR FILLING

1 1/3 cups unsweetened whole-milk Greek yogurt (not DF) or firm tofu
6 ounces cream cheese (not DF) or vegan cream cheese, such as Kite Hill, at room temperature
2/3 cup pure Grade A maple syrup
2 large eggs
2 1/2 tablespoons arrowroot powder
1 teaspoon lemon zest
2 1/2 tablespoons freshly squeezed lemon juice
3/4 teaspoon pure vanilla extract
Pinch of sea salt
Optional accompaniments: fresh berries or berry compote

DIRECTIONS

1. Preheat the oven to 350°F. Grease 14 standard muffin cups with unsalted butter or coconut oil. Cut seven 2-inch-wide, 13-inch-long strips unbleached parchment paper, and then cut each in half crosswise (14 strips). Line each greased muffin cup with a parchment strip, leaving a tab on either end for easy removal.
2. Prepare the crust: In a food processor, pulse the graham crackers until they are finely ground. Add the melted butter, maple syrup, and salt to the graham crackers and pulse until moist crumbs form and the mixture is well combined.
3. Scoop about 2 tablespoons of the crumbs into each prepared muffin cup and press to form an even layer at the base, using the back of the tablespoon, if desired. Wipe out the food processor.
4. Bake the crust for 4 to 5 minutes, or until the edges are lightly golden. The crusts can be made a day ahead. Lower the oven temperature to 325°F.
5. Prepare the filling: Combine the yogurt, cream cheese, and maple syrup in the food processor and process until smooth, 1 to 2 minutes. Add the eggs, arrowroot, lemon zest and juice, vanilla, and salt and continue to process until the batter is smooth and well mixed, about a minute more.
6. Scoop 1/3 cup of the cheesecake filling onto each cooled crust. Bake until the custard is lightly golden and set at the edges but still slightly jiggly in the center, 20 to 25 minutes.
7. Remove from the oven and allow to cool to room temperature, then refrigerate until chilled. Run a thin knife around the edge and pull up on both ends of the parchment to remove. Serve plain or with fresh berries or a berry sauce.

CALIFORNIA YELLOWTAIL WITH PETITE GREENS, BORAGE, GINGER, PLUM FURIKAKE

RECIPE BY: PERRY HOFFMAN

Sunset
CELEBRATION
WEEKEND
Cornerstone

SERVINGS // SERVES 6 (4 SLICES OF FISH EACH)

INGREDIENTS

FOR YELLOWTAIL

12 oz. sashimi-quality California yellowtail fillet (or sashimi of choice)
3 tbsp. plum furikake (available at Healdsburg SHED)

FOR VINAIGRETTE

2 limes, zested with Microplane and juiced
3 tbsp. extra-virgin olive oil
1 tbsp. gochujang (Korean chili paste)
1 tbsp. minced fresh ginger
1 tbsp. white soy sauce
1 tbsp. golden sesame oil
2 tbsp. minced chives

FOR GARNISH

2 cups petite greens of choice (suggested: cilantro, pea shoots, mustards, radishes)
1 cup borage flowers
20 small mint sprigs
1-in. piece fresh ginger, peeled and cut into thin matchsticks
4 padron peppers, raw and sliced into thin coins

DIRECTIONS

1. Prepare yellowtail: Using a sharp knife, clean off skin and bloodline from the fillet. Slice the fish against the grain about ¼ inch thick. You should have approximately 24 slices. Chill until used.
2. Make vinaigrette: In a small bowl, mix all ingredients together. Let sit at least 30 minutes.
3. Place the plum furikake on a plate. Press the yellowtail slices one at a time into seeds. Crust only about half of each slice.
4. Curl the sashimi slices onto the desired plates or platter. Garnish with petite greens, borage, mint, ginger matchsticks, and padron peppers. Drizzle the vinaigrette over the dish.

HALIBUT CEVICHE WITH PETITE GREENS, GREEN APRICOTS, AND CILANTRO WATER

RECIPE BY: PERRY HOFFMAN

Sunset
CELEBRATION
WEEKEND
Cornerstone

SERVINGS // SERVES 6

INGREDIENTS

FOR CEVICHE

1 lb. good-quality skinned halibut, diced small
Zest and juice of 2 limes
2 tsp. kosher salt

FOR CILANTRO WATER

1 bunch cilantro
1 cup ice
1 cup water
1 tsp. kosher salt
1 pinch red chile flakes

FOR GARNISH

6 radishes, sliced as thin as possible on a mandolin
3 green apricot, sliced as thin as possible on mandolin
3 tbsp. minced cilantro stems (reserved from Cilantro Water)
2 cups petite greens of choice (suggested: cilantro, pea shoots, mustards, radishes)
1 cup edible garden flowers (suggested: cilantro, borage, cucumber)
2 tbsp. extra-virgin olive oil
1 tbsp. finishing salt, such as Jacobsen

DIRECTIONS

1. Make ceviche: Mix all ingredients in a bowl and let stand in the refrigerator or over ice at least 1 hour. Ceviche is best within 6 hours of adding lime juice.
2. Prepare cilantro water: Rinse and cut stems from cilantro. Mince stems and set aside.
3. Bring a small pot of water to a boil. Add cilantro tops and blanch 30 seconds. Place in an ice bath made with the ice and water above.
4. Once cool, place blanched cilantro, ice bath, salt, and chili flakes in a blender. Blend on high 1 minute, stirring if needed. Strain through a fine mesh strainer and reserve liquid.
5. Divide ceviche between 6 bowls. Garnish with radish and green apricot slices. Sprinkle with cilantro stems. Artfully arrange petite greens and edible flowers on top. Drizzle with olive oil and salt. Place the cilantro water in a small carafe or pitcher and pour tableside into the bowls.

ASPARAGUS AND FETA WITH MINT

RECIPE BY: SAMIN NOSRAT

SERVINGS // SERVES 4 GENEROUSLY

INGREDIENTS

1/2 medium red onion, sliced thinly
1 tablespoon red wine vinegar
1 1/2 pounds asparagus (about 2 bunches), woody ends removed
4 cups Torn Croutons (see below)
24 large mint leaves
3 ounces feta cheese
Double batch of Red Wine Vinaigrette (see below)

DIRECTIONS

1. Set a large pot of water on to boil over high heat. Season it with salt until it tastes like the summer sea. Line two baking sheets with parchment paper. Set aside.
2. Toss the sliced onion in a small bowl with the vinegar and let it sit for 20 minutes to macerate. Set aside.
3. If the asparagus is thicker than a pencil, stripey peel it, pressing lightly with a vegetable peeler to remove only the outermost skin from about 1 inch below the blossom to the base. Slice the asparagus into 1 1/2-inch-long pieces on a bias.
4. Blanch the asparagus in boiling water until it's just tender, about 3 1/2 minutes (less for thinner stalks). Taste a piece to determine doneness—it should still have the faintest crunch in the center. Drain and allow to cool in a single layer on the prepared baking sheets.
5. Place half of the croutons in a large salad bowl and toss with 1/3 cup of vinaigrette. Let sit for 10 minutes.
6. Add the remaining croutons, asparagus, and macerated onions (but not their vinegar, yet). Tear in the mint leaves in small pieces. Crumble in the feta in large pieces. Dress with another 1/3 cup vinaigrette and season with salt, then taste. Adjust seasoning with salt, vinaigrette, and the macerating vinegar as needed. Toss, taste again, and serve at room temperature.

Refrigerate leftovers, covered, for up to 1 night.

TORN CROUTONS

RECIPE BY: SAMIN NOSRAT

SERVINGS // MAKES 8 CUPS

Store-bought croutons simply can't compete with homemade ones. To begin with, your raw ingredients are almost certainly of a higher quality, and hence more delicious, than the stuff anyone else will use. What's more, the rustic, uneven shape of torn croutons lends a variety of textures to your salads. Dressing clings to them better, and they're also just more lovely to look at.

INGREDIENTS

1-pound loaf day-old country or sourdough bread

1/3 cup extra-virgin olive oil

DIRECTIONS

1. Preheat the oven to 400°F. For more tooth-friendly croutons, remove the crusts from the bread, then cut the loaf into inch-thick slices. Cut each slice into inch-wide strips. Working over a large bowl, tear each strip into inch-sized pieces. Alternatively, you can just tear croutons directly off the loaf, as long as you get somewhat evenly sized pieces—I find that preslicing speeds up the whole process and yields even, yet rustic looking croutons, so it's my preferred method.
2. Toss the croutons with the olive oil to coat them evenly, then spread them out in a single layer on a baking sheet. Use a second sheet as needed to prevent crowding, which will entrap steam and keep the croutons from browning.
3. Toast the croutons for 18 to 22 minutes, checking them after 8 minutes. Rotate the pans, switch their oven positions, and use a metal spatula to turn and rotate the croutons so that they brown evenly. Once they begin to brown, check them every few minutes, continuing to turn and rotate. Bake the croutons until they're golden brown and crunchy on the outside, with just a tiny bit of chew on the inside. Taste a crouton and adjust the seasoning with a light sprinkling of salt if needed.
4. Let the croutons cool in a single layer on the baking sheet. Use immediately or keep in an airtight container for up to 2 days. To refresh stale croutons, bake for 3 to 4 minutes at 400°F. Freeze leftover croutons for up to 2 months .

RED WINE VINAIGRETTE

RECIPE BY: SAMIN NOSRAT

SERVINGS // MAKES ABOUT ½ CUP

INGREDIENTS

1 tablespoon finely diced shallot
2 tablespoons red wine vinegar
6 tablespoons extra-virgin olive oil
Salt
Freshly ground black pepper

DIRECTIONS

1. In a small bowl or jar, let the shallot sit in the vinegar for 15 minutes to macerate, then add the olive oil, a generous pinch of salt, and a small pinch of pepper.
2. Stir or shake to combine, then taste with a leaf of lettuce and adjust salt and acid as needed. Cover and refrigerate leftovers for up to 3 days.

RICOTTA TRIANGOLI WITH PRESERVED LEMON, SUMMER SQUASH AND MINT

RECIPE BY: THOMAS MCNAUGHTON

Sunset
CELEBRATION
WEEKEND
Cornerstone

INGREDIENTS

RICOTTA FILLING

1 cup ricotta
2 tablespoons freshly grated Parmigiano-Reggiano cheese
1 tablespoon minced fresh mint
2 teaspoons kosher salt
Grated zest of 1 lemon
Freshly ground black pepper

FOR TRIANGOLI

2 well-packed cups unsifted 00 flour (360 grams)
1 teaspoon kosher salt
2 large eggs
1/3 cup egg yolks (5 to 6 yolks)
1 1/2 teaspoons extra-virgin olive oil

TO FINISH

8 or 9 squash blossoms
1 tablespoon preserved Meyer lemon peel, finely minced
3/4 cup unsalted butter (142 grams)
1/2 cup diced mixed yellow and green summer squash (62 grams)
1/4 cup (85 grams) thinly sliced fresh mint
1 tablespoon minced fresh Italian parsley
Juice of 1 lemon
1/3 cup shelled pistachios, toasted, cooled, and finely chopped (40 grams)
Freshly grated Parmigiano-Reggiano cheese, for finishing

DIRECTIONS

TO MAKE THE FILLING

1. Remove ricotta from its liquid (if it's the basket-style). In a large mixing bowl, combine the ricotta with the rest of the filling ingredients and mix well. Set aside.

TO MAKE THE DOUGH

2. Place the flour on a dry, clean work surface, forming a mound about 8 to 10 inches in diameter at its base. Sprinkle the salt in the middle of the mound. Using the bottom of a measuring cup, create a well 4 to 5 inches wide, with at least a half inch of flour on the bottom of the well.

STEP ONE: MIXING

3. Slowly and carefully pour the wet ingredients (eggs, egg yolks, and olive oil) into the center of the well. Using a fork, gently beat the eggs without touching the flour walls or scraping through the bottom. Then, still stirring, begin to slowly incorporate the flour "walls" into the egg mixture, gradually working your way towards the outer edges of the flour, but disturbing the base as little as possible. If the eggs breach the sides, quickly scoop them back in and reform the wall of flour. Once the dough starts to take on a thickened, paste-like quality (slurry), slowly incorporate the flour on the bottom into the mixture.

4. When the slurry starts to move as a solid mass, remove as much as possible from the fork. Slide a bench scraper or spatula under the mass of dough and flip it and turn it into itself to clear any wet dough from the work surface. With your hands, start folding and forming the dough into a single mass. The goal is to incorporate all the flour, and using a spray bottle to liberally spritz the dough with water is essential. It is very dry dough and it cannot be overstated how important it is to generously and constantly spritz to help "glue" any loose flour to the dry dough ball.

5. When the dough forms a stiff, solid mass, scrape away any dried clumps of flour from the work surface, which, if incorporated in the dough, will create dry spots in the final product.

RICOTTA TRIANGOLI WITH PRESERVED LEMON, SUMMER SQUASH AND MINT

RECIPE BY: THOMAS MCNAUGHTON

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STEP 2: KNEADING

- 6.** Kneading is an essential step in the dough-making process. It realigns the protein structure of the dough so that it develops properly during the resting stage that follows. Kneading is simple: Drive the heel of your dominant hand into the dough. Push down and release, and then use your other hand to pick up and rotate the dough on itself 45 degrees. Drive the heel of your hand back into the dough, rotate and repeat for 10-15 min. This is how Italian grandmas get their fat wrists.
- 7.** Pasta is easy to underknead but virtually impossible to overknead (unlike bread, where each type has its sweet spot or ideal kneading time). That said, even though the dough cannot be overkneaded, it can spend too much time on the worktable—and, as a direct result, start to dehydrate and be more difficult to form into its final shape. For best results, 10-15 minutes is a solid guideline. When the dough is ready, it will stop changing appearance and texture. The dough will be firm but bouncy to the touch and have a smooth, silky surface, almost like Play-Doh. Tightly wrap the dough in plastic wrap.
- 8.** Dust 2 baking sheets with semolina flour and set aside.
- 9.** To make the pasta, use a pasta machine to roll out the dough into a sheet; roll just until it's translucent. Cut a 2-foot section of the dough sheet and cover the rest of the dough with plastic wrap.
- 10.** Cut the sheet of dough into 3-inch squares with a straight wheel cutter, or use a knife and ruler. Using a piping bag or spoon, place a heaping teaspoon of the filling in the middle of each square, leaving $\frac{1}{4}$ inch of dough bare around the edge.
- 11.** Fold the filled square so the opposite corners meet, pressing to create a triangle. Use a quick spritz of water from a spray bottle to help seal it, if necessary. Gently but firmly seal the top corner and remove the air pocket by moving your fingers down the sides from the point down simultaneously, caressing the filling to make a tight, airless pillow. With a fluted cutter, trim the pasta along the two edges, leaving about $\frac{1}{4}$ inch of pasta around the filling.
- 12.** Working quickly, place the triangoli on the prepared baking sheets, spaced apart. Don't let the triangoli touch each other or they may stick together. Repeat until you run out of dough or filling. You should get 30 to 40 pieces.
- 13.** To finish, bring a large pot of seasoned water to a boil.
- 14.** Clean the squash blossoms by pinching just above the base and twisting to separate the delicate petals from the core. Tear each squash blossom petal lengthwise by hand into 4 or 5 smaller pieces: set aside.
- 15.** Rinse the diced preserved lemon peel under cold running water. Drain and set aside on a paper towel.
- 16.** Drop the pasta in the boiling water.
- 17.** Add the butter to a cold 12-inch sauté pan and place over high heat. When melted, add $\frac{1}{2}$ cup of the seasoned pasta water, the preserved lemons, and the yellow and green squash. Bring to a simmer over high heat, stirring occasionally. Once the pasta is cooked 80 percent through, until almost al dente, 2 to 3 minutes, transfer to the saucepan with a handheld strainer and stir to incorporate. Reserve the pasta water.
- 18.** Continue to simmer to reduce the sauce and create an emulsion (the sauce should coat the back of a spoon). When the pasta is tender, 2 to 3 minutes, add the squash blossoms, mint, parsley, and lemon juice. Toss to combine.
- 19.** To serve, divide the pasta and sauce between four plates. Garnish with the chopped pistachios and freshly grated Parmigiano-Reggiano.