

Hot Pink Lemonade

Makes 4 cups

I GET ON KICKS like everybody else. My juice kick lasted about six months and will be remembered by the dingy red stains on our kitchen counter. My affinity for beet juice outlasted the kick only because I like its distinctive taste and trust that anything that color has got to be astoundingly good for you. Juicing apostles preach that beets detoxify your blood, clean out your liver, and lower your blood pressure. And because I believe everything I read on the Internet, drinking beet juice makes me feel better. This is a beet drink even my kids gulp. Flo likes it because it's pink.

½ cup granulated sugar

3 cups water, divided

¾ cup fresh lemon juice

2 medium beets, peeled and juiced (about ½ cup beet juice)

Dissolve ½ cup sugar into ½ cup very hot water to make a simple syrup. In a pitcher, stir together the lemon juice,

simple syrup, remaining water, and beet juice. Serve chilled over ice.



Elbow-Lick Tomato Sandwich

Makes 6 big sandwiches

"Thank you for the wonderful sandwich I just ate. Bread, tomatoes, onion, corn and dressing were all so good! No dishes to wash, just my face." —Scarlett Howard

YOU MAY NOT BE UP for making the bread or the mayo just for this sandwich, but both recipes are suited for so many other things. The mayo is perfect with sweet potato fries, on a burger, or thinned out a little with buttermilk and mixed with fresh corn to make a dip. The bread is just a strong suggestion and recipe for those of you who are into making bread. What I *really* want you to do is eat tomato sandwiches as often as you can when tomatoes are juicy and at their best.

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| 1 tablespoon granulated sugar | 4 Cherokee Purple tomatoes, cut from north to south in ¼-inch-thick slices | 2 egg yolks |
| ½ cup red wine vinegar | 1 tablespoon salt | ¼ cup lemon juice |
| ¼ cup warm water | 40 turns of a pepper mill, or 2 teaspoons black pepper | 1 clove of garlic, minced |
| 1 large red onion, peeled and sliced into ¼-inch-thick rings | | 1 teaspoon Dijon mustard |
| 1 loaf Sweet Potato Onion Bread (page 321) | | 1 teaspoon honey |
| 1½ cups Smoked Corn Mayo | | 1 teaspoon salt |
| | | ¼ teaspoon cayenne |
| | | 1 cup grapeseed or sunflower oil |

Smoked Corn Mayo

Makes a scant 2 cups

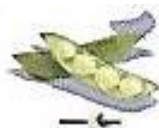
- 3 ears of corn, blanched (page 220)

Make the mayo: Smoke whole ears of blanched corn for about 15 minutes over apple, cherry, or peach wood. You could do this on a low grill or using a stovetop smoker. You're looking for the corn to take on honey color in places; not all over, but in spots.

Cut it off the cob and transfer half of it to a blender. Add the yolks, lemon juice, garlic, Dijon, honey, salt, and cayenne. Blend till smooth. Slowly stream in the oil to emulsify. Transfer the mayo to a bowl and stir in the remaining corn. Refrigerate in a sealed container for up to 5 days till you're ready to use.

Make the sandwich: At least 2 hours before you want to eat your sandwich, dissolve the sugar in the vinegar and water. Stir in the onions and let them pickle.

Preheat the oven to 350°F and drain the onions. Slice the loaf of bread through its equator and slide it, cut-side up, into the oven to toast. Bring it out and slather the cut sides with Smoked Corn Mayo. Then put down your first layer of tomatoes. Season those with salt and pepper and follow up with 2 more layers of the same. Top with a layer of the red onion, and cap that sandwich with its top. Slice it into individual portions and serve with lots of napkins.



Shrimp Succotash Salad

Serves 4

THE FIRST COOKBOOKS I ever flipped through were church compilations of favorite family recipes. Titles like “Bake and Smile Churchwoman-Style” and “Casserole Blessings” have a way of drawing you in. Even today I can’t resist the magnetic pull of an old church cookbook.

A recipe that repeatedly shows up in these books is a three-bean salad or marinated bean salad that takes a bunch of canned beans, sometimes corn, and marinates them overnight in oil, vinegar, and sugar. It was an obvious choice for covered-dish functions, because you made it the day before and it improved overnight—a homemaker’s dream.

This chilled succotash combines that spirit with fresh field peas or butterbeans and pickled shrimp. Make it for lunch or as the opening to a summertime supper.

Succotash

Makes 5 cups

- ½ pound large shrimp, 21/25 count, peeled and deveined
- 1½ cups Stewed Fresh Butterbeans (page 153), drained and rinsed of their cooking liquid
- 1 cup fresh corn
- ½ cup celery, small-diced
- ½ cup pickled parsley leaves

- ½ teaspoon salt

- 1 medium tomato, diced

Dressing

Makes ½ cup

- 3 tablespoons extra-virgin olive oil
- 3 tablespoons minced red onion
- 1 garlic clove, grated on a Microplane
- 1 teaspoon coriander seeds
- 1 teaspoon mustard seeds

- ¼ teaspoon chili flakes

- 3 tablespoons red wine vinegar

Zest of 1 lemon

- 2 tablespoons lemon juice
- 1 tablespoon honey
- ½ teaspoon salt
- ¼ teaspoon hot sauce

Make the dressing: In a 6- to 8-inch sauté pan, heat the olive oil over medium heat. Add the onion and cook gently for 3 minutes. You do not want the onion to brown, only to soften. Stir in the garlic, coriander seeds, mustard seeds, and chili flakes. Toast for 45 seconds. Transfer the oil mixture to a small bowl.

Whisk in the remaining ingredients and let it hang out while you assemble the salad.

Make the succotash: Bring a large pot of heavily salted water up to a boil in a saucepan. Slice the shrimp in half lengthwise and drop them into the boiling water. Turn the heat off, stir the shrimp, and cook for 30 seconds. They should be opaque and barely cooked through.

gracing the cover of the magazine. This lemonade is still a favorite summer drink of Oliver's. **MAKES ABOUT 1 QUART**

2 heaping cups seeded and diced watermelon (about 1 inch dice), plus watermelon wedges (optional), for garnish

1½ heaping cups hulled and quartered fresh strawberries, plus strawberries (optional), for garnish

½ cup superfine sugar

¼ cup freshly squeezed lemon juice

1 cup good tap water or your favorite unflavored bottled still water

Ice cubes, for serving

1 Place half of the diced watermelon and quartered strawberries and ¼ cup of the superfine sugar, ¼ cup of the lemon juice, and ½ cup of the water in a blender and puree until smooth. Strain the juice mixture through a fine mesh strainer to remove the strawberry seeds. Pour the juice mixture into a large pitcher. Repeat with the remaining diced watermelon and quartered strawberries and ¼ cup of superfine sugar, ¼ cup lemon juice, and ½ cup of water. Refrigerate the lemonade until ready to serve—it will keep for up to 3 days; stir before serving.

2 Pour the lemonade into ice-filled glasses and garnish the rim of each glass with a watermelon wedge or fresh strawberry, or both, if desired.

Cranberry Orange Lemonade

This is the lemonade recipe I created for photographer Cary Hazlegrove's daughter, Virginia. Sparkling water can be added to the lemon base in place of still water, if desired, to

impart a slight effervescence, much like Virginia's personality. **MAKES 3 QUARTS OF JUICE MIXTURE**

2 cups freshly squeezed orange juice

¾ cup freshly squeezed lemon juice

¾ cup superfine sugar

½ cup cranberry juice

Ice cubes, for serving

1½ to 2 cups good tap water or your favorite unflavored bottled still or sparkling water, for serving

Orange slices (optional), for garnish

1 Combine the orange juice, lemon juice, superfine sugar, and cranberry juice in a blender and puree until smooth. Pour the juice mixture into a large pitcher and refrigerate it until ready to serve—it will keep for up to 3 days; stir before serving.

2 Pour the juice mixture into ice-filled glasses, filling them three quarters full. Top off the glasses with still or sparkling water and stir. Garnish the rim of each glass with an orange slice, if desired.

Mulled Cider With or Without Hurricane Rum

My husband and I spent a period of time over the course of several fall weekends driving our son all over New England to youth soccer tournaments. While I surprised my nonsport-spectating self with the ferocity of my cheering, soccer mom was never a title that made me feel comfortable. In fact, I should be honest and admit that sometimes the saving grace of these time-consuming,



Stuffed quahogs or stuffies are especially popular in Rhode Island and it is common to see boatloads of quahogs being harvested along Rhode Island's ample and craggy coastline.

of the bread crumb mixture over each clam, packing it slightly with a spoon or a butter knife. Arrange the clams in a single layer on top of the liquid in the baking dish. When all of the clams have been packed into the baking dish, drizzle the remaining 1 tablespoon of olive oil over the top. Bake the clams until the pan juices are bubbling and the bread crumb topping is golden, 13 to 15 minutes.

7 Using tongs, place 6 hot clams on each of 4 serving plates. Spoon some of the pan juices around the clams but not over them (you do not want to make the crispy crumbs soggy). Garnish each plate with 1 or 2 lemon wedges and serve at once with cocktail forks.

Sal's Stuffies

Stuffed quahogs are a really big deal in Rhode Island and several communities stage yearly competitions to determine who makes the best stuffed quahogs, otherwise known as "stuffies."

Sal Amato is an incredibly sweet man of Sicilian descent and a vital member of my Cape Cod book group, as he has decades of juicy and riveting Cape Cod restaurant tales to share. Sal lives in a very special retro enclave on the scenic Bass River in Yarmouth, where he makes the best stuffies I have ever tasted. He was initially shy about sharing the recipe with me because one of his secret ingredients is Pepperidge Farm herb-seasoned stuffing crumbs. When I assured Sal that I myself was quite fond of this stuffing, he set about making a batch of stuffies, and could not resist commenting: "Come out really good if I say so myself!"

Stuffies, as the name screams, are all about stuffing and I am determined to let the big stuffed quahog shells take the place of traditional turkey stuffing next time I plan a Thanksgiving dinner at a coastal locale. **MAKES 1 DOZEN**

- 6 fresh quahogs in the shell
- 2 cups water
- 1 medium-size onion, peeled and coarsely chopped
- ½ cup coarsely chopped yellow or green bell pepper
- ½ cup coarsely chopped red bell pepper
- ¾ pound chouriço or linguica, casing removed and meat coarsely chopped
- 2 tablespoons extra virgin olive oil, plus more olive oil for drizzling
- 2 cups Pepperidge Farm herb-seasoned stuffing
- 2 cups panko bread crumbs
- Sea salt and freshly ground black pepper
- Lemon wedges, for serving

1 Rinse the clams under cold running water to dislodge any grit clinging to the shells. Should they be especially gritty, give them a gentle scrubbing with a clean dish brush.

2 Pour the 2 cups water into a large pot and add the quahogs. Cover the pot, let the water come to a boil over medium-high heat, and cook the quahogs until

**MAKES 20–25 SMALL
PANCAKES**

- 2½ cups unbleached all-purpose flour
- 1 cup finely chopped chives, scallions, or leeks
- Leaves from 20 parsley sprigs (or another mild herb)
- 1 small onion, coarsely chopped
- 2 garlic cloves, coarsely chopped
- 1 teaspoon salt, plus more for seasoning
- 2 cups whole milk
- 3 large eggs
- Freshly cracked black pepper
- 8 cups coarsely chopped greens (goosefoot, chard, sorrel, chickweed, curly dock, or a combination)
- About ½ cup grapeseed, peanut, or vegetable oil

Goosefoot Pancakes

This is an adaptation of *farçours*, a French pancake, based on Dorie Greenspan's recipe in *From Around My French Table*. I've added some goosefoot and tripled the quantity of greens, and it's sublime! This is a recipe where you can easily improvise; use another herb instead of parsley, or switch up the greens. Dorie says extra pancakes can be frozen—this probably won't be necessary. She recommends serving these pancakes on a lightly dressed salad with a dollop of crème fraîche on top. We ate them out of hand, like crackers, all day long.

1. Preheat the oven to 250 degrees F. Line a baking sheet with foil, and line a plate with paper towels.
2. Combine the flour, chives, parsley, garlic, salt, milk, and eggs in a blender or food processor, and season with freshly cracked black pepper. Process until the mixture forms a smooth batter. If your machine won't handle this quantity, work in batches.
3. Little by little add the greens to the mix, pulsing to incorporate them. There's no need to pulverize the greens—having some strands is nice.
4. Pour ¼ to ½ inch of oil into a large skillet over medium-high heat. When the oil is hot (a drop of batter should seize immediately), spoon in a scant ¼ cup batter for each pancake. Be careful not to crowd the skillet, so the pancakes cook properly.
5. Cook the pancakes for about 3 minutes, until the undersides are nicely browned and the edges are browned and curled. Flip the pancakes over and cook for another 2 minutes or so, until the other side is browned.
6. Transfer the pancakes to the paper-towel-lined plate, cover with more towels, and blot the excess oil. Place the pancakes on the foil-lined baking sheet and keep warm in the oven while you continue to make pancakes, adding more oil to the pan as needed.

Digging for Dinner

When I was a child spending summer weeks in Blue Hill, Maine, with my family, grandparents, and numerous cousins, we frequently went digging for steamer clams. As much I enjoyed the digging and gathering, it took me a long time to actually go through the ordeal of eating my first clam. I guess I must have been eleven or twelve, and we were steaming the clams we had dug that afternoon over an outdoor campfire. Yes, I'll confess, I was totally grossed out by the process of having to remove the slippery black skin from the clam's neck but, then again, I have been eating steamers ever since.

the shells have opened, 7 to 9 minutes. Remove the quahogs from the pot to cool and set aside the cooking liquid. Discard any quahogs that have not opened.

3 Once the quahogs are cool enough to handle, remove the meat from the shells (set aside all of the shells). Using a pair of sharp scissors, cut the meat into small pieces (about 1/5 inch). Place the diced quahog meat in a large mixing bowl. Strain the cooking liquid through a sieve lined with a coffee filter in case there is any sand or debris, setting the liquid aside in another bowl.

4 Place the onion, bell peppers, and *chouriço* or *linguiça* in a food processor. Pulse the machine on and off several times until everything is finely chopped but not pureed. Heat the 2 tablespoons olive oil in a medium-size skillet over medium-high heat. Add the chopped sausage mixture and cook, stirring, until the onions and bell peppers have softened, 5 to 7 minutes. Add the sausage mixture to the bowl with the quahogs and stir to combine.

5 Place the herb stuffing and panko in the food processor and pulse it on and off to make fine crumbs.

Add the crumbs to the quahog mixture and mix well. Pour in enough of the strained cooking liquid, 1 1/2 to 1 3/4 cups, to moisten the stuffing sufficiently to make it gather easily into a mound. Taste for seasoning, adding salt and/or black pepper, if needed.

6 Divide the stuffing among the 12 quahog shell halves, filling each shell generously and mounding the mixture slightly in the center. The stuffies may be prepared up to this point and refrigerated, covered with plastic wrap, for up to a day before baking or even frozen for up to 2 months.

7 When ready to cook, preheat the oven to 350°F.

8 If the stuffies have been refrigerated, let them come to room temperature before baking; if frozen, thaw them in the refrigerator overnight. Place the stuffies on a large baking sheet or 2 baking sheets, if necessary. Drizzle olive oil rather generously over the stuffed shells. Bake the stuffies until piping hot and lightly golden on top, 25 to 30 minutes. Serve hot with lemon wedges.

Simple Steamers

Whenever my husband and I go to one of our favorite Maine lobster pounds, the Trenton Bridge on the Bar Harbor Road, we begin our feast with bowls of steamers. I had always thought of steamers as a prelude to lobster until one day when I ferried over to Martha's Vineyard to watch my son play in a Little League game, I sat down to a terrific lunch of just steamers at a rustic shanty called Coop de Ville overlooking the harbor in Oak Bluffs. Steamers, I gleaned, do indeed deserve to stand alone, especially if you can score ones labeled "sandless steamers." Otherwise, you'll have to soak most steamers in lots of cold water with either vinegar or cornmeal added to encourage the bivalves to disgorge their sand. However, I personally have