

bon appétit

OCTOBER 2008

11TH
ANNUAL
BON APPÉTIT
AWARDS
P. 85



TEXAS
BEEF BRISKET
CHILI WITH
AUTUMN
SQUASH
P. 110

family style

dinner
for you and
your kids—
plus leftovers

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recipes
on p. 57

THE MENU/ BRAISED SHORT RIBS FOR 4

Braised short ribs
Roasted parsnips with parsley
Deep chocolate pound cake

THE PAYOFF/ Slow-cooked flavor in a flash. Just pop the short ribs and vegetables into your slow cooker, set the timer, and get on with

your day. An easier-than-ever chocolate pound cake makes for a sweet ending.

THE LEFTOVERS/ Beef Ragù with Pappardelle:

The extra short ribs plus jarred tomato sauce taste just like Nonna's slow-cooked meat sauce. Serve the pound cake as a snack and in lunches. /»



braised short ribs

4 SERVINGS/ *In the a.m., put the ribs into a 5-quart slow cooker to eat in the p.m.*

- 4½ pounds 3-inch-long beef short ribs
- Coarse kosher salt
- 2 cups dry red wine
- 1 14.5-ounce can diced tomatoes in juice
- 1 6-ounce package sliced button mushrooms
- ½ cup finely chopped onion
- 6 garlic cloves, peeled
- 6 fresh Italian parsley sprigs
- 2 bay leaves
- Crusty bread

Sprinkle ribs with coarse salt and pepper. Place in even layer in slow cooker. Add next 7 ingredients, cover, and cook on low heat until meat is tender, about 8 hours.

Using slotted spoon, transfer ribs to serving bowl. Discard parsley and bay leaves. Spoon fat off top of sauce and pour sauce over ribs. Serve with bread.

roasted parsnips with parsley

4 SERVINGS/ *Serve alongside short ribs.*

- 2 pounds medium parsnips, peeled, cut on diagonal into ½-inch-thick slices
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon coarse kosher salt
- 2 tablespoons (¼ stick) butter
- 2 teaspoons finely chopped fresh Italian parsley

Preheat oven to 450°F. Toss first 3 ingredients in bowl. Spread parsnips in single layer on rimmed baking sheet. Dot with butter.

Roast parsnips 20 minutes. Using tongs, turn parsnips; roast until browned and soft,

about 15 minutes longer. Transfer parsnips to plate and season to taste with salt and pepper. Sprinkle with parsley.

deep chocolate pound cake

8 SERVINGS/ *Save leftovers for snacks.*

- 2¼ cups all purpose flour
- 1 teaspoon baking powder
- ¾ teaspoon coarse kosher salt
- ¼ teaspoon baking soda
- ½ cup sour cream
- ½ cup whole milk
- ¼ cup unsweetened cocoa powder
- ¼ cup honey
- 2 tablespoons boiling water
- ¾ cup sugar
- ½ cup (1 stick) unsalted butter, room temperature
- 2 large eggs
- 1 teaspoon vanilla extract
- ½ cup mini semisweet chocolate chips

Position rack in center of oven; preheat to 350°F. Butter and flour 9x5x3-inch loaf pan, tapping out any excess flour.

Whisk flour, baking powder, coarse salt, and baking soda in medium bowl. Whisk sour cream and milk in small bowl.

Sift cocoa powder into another small bowl. Whisk in honey and 2 tablespoons boiling water until smooth. Cool completely.

Using electric mixer, beat sugar and butter in another medium bowl until light and fluffy, about 3 minutes. Beat in eggs 1 at a time, occasionally scraping down sides of bowl. Beat in vanilla. Add cocoa mixture; stir until smooth, occasionally scraping down bowl. Beat in flour mixture alternately with sour cream mixture in 2 additions each until just blended. Stir in chocolate chips.

Transfer batter to prepared pan; smooth top. Bake until tester inserted into center comes out clean, about 1 hour 8 minutes. Remove cake from pan and cool. / ■

Maria Helm Sinskey is the author of The Vineyard Kitchen and the mother of two.

second helpings/ BEEF RAGÙ WITH PAPPARDELLE

- The leftover short ribs give rich, slow-cooked flavor to jarred tomato sauce. Bring 1 cup shredded leftover SHORT RIB MEAT, 1 cup leftover PARSNIPS, and 2 cups TOMATO SAUCE to boil in medium saucepan over medium-high heat. Reduce to simmer; cook until sauce is slightly thickened. Season with salt and pepper and ladle over 1 cooked 8.8-OUNCE PACKAGE PAPPARDELLE. Sprinkle with PARMESAN.