

SPECIAL
FEATURE

50 EASY WAYS TO EAT GREEN P. 68

bon appétit

FEBRUARY 2009



CHIMICHURRI
STEAK WITH
GREEN BEANS &
ROASTED
RED POTATOES

family style

BY MARIA HELM
SINSKEY

dinner
for you and
your kids—
plus leftovers



recipes
on p. 52



THE MENU/ VALENTINE'S DAY DINNER FOR 4

Herb-roasted lamb chops
Garlic-smashed potatoes
Raspberry-lemon heart cakes

THE PAYOFF/ A meal that's special enough for Valentine's Day but easy enough for the kids to help. The lamb chops have great flavor for

little fuss. The potatoes are boiled and broiled to become crisp and golden. And the pretty, heart-shaped cakes are perfect for the kids to do.

THE LEFTOVERS/ Peach and Lemon Trifles: dessert, take two. The extra cake and lemon curd get layered with peaches and whipped cream. /»

KIDS CAN COOK

Set your mini sous-chefs to work combining the ingredients for the lamb

chops' marinade, smashing the potatoes, and cutting out and filling the sponge-cake hearts.



HERB-ROASTED LAMB CHOPS

4 SERVINGS/ The chops don't need to marinate long to take on great herby flavor.

- 4 large garlic cloves, pressed
- 1 tablespoon fresh thyme leaves, lightly crushed
- 1 tablespoon fresh rosemary leaves, lightly crushed
- 2 teaspoons coarse kosher salt
- 2 tablespoons extra-virgin olive oil, divided
- 6 1¼-inch-thick lamb loin chops

Mix first 4 ingredients and 1 tablespoon olive oil in large bowl. Add lamb; turn to coat. Let marinate at room temperature at least 30 minutes and up to 1 hour.

Preheat oven to 400°F. Heat remaining 1 tablespoon olive oil in heavy large ovenproof skillet over high heat. Add lamb; cook until browned, about 3 minutes per side. Transfer skillet to oven and roast lamb chops to desired doneness, about 10 minutes for medium-rare. Transfer lamb to platter, cover, and let rest 5 minutes.

GARLIC-SMASHED POTATOES

6 SERVINGS/ Round out the meal with potatoes and a green salad, if desired.

- 1¼ pounds small unpeeled Yukon Gold potatoes (about 16), scrubbed
- 6 large garlic cloves, peeled
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons (¼ stick) butter
- ½ cup sour cream
- 3 tablespoons chopped fresh chives

Generously butter glass pie dish. Cook potatoes and garlic in medium pot of boiling salted water until potatoes are tender, about 15 minutes. Drain; let stand 5 minutes. Discard garlic. Arrange potatoes

second
helpings/

INDIVIDUAL
PEACH AND
LEMON TRIFLES

- The leftover dessert ingredients become pretty mini trifles. Cut out cubes from the leftover SPONGE CAKE and divide half among four glasses. Top with leftover RASPBERRY JAM. Top with CANNED SLICED PEACHES (preferably organic), with some of their syrup, or sliced bananas. Top with some leftover LEMON CURD and SOFTLY WHIPPED CREAM. Repeat with rest of sponge cake, jam, peaches, lemon curd, and whipped cream.

close together in prepared dish. Using wooden spoon, smash potatoes coarsely until they split open. Drizzle with oil; dot with butter. Sprinkle with salt and pepper. Preheat broiler. Broil potatoes until crisp and golden, watching closely to avoid burning, 8 to 10 minutes. Top with dollops of sour cream; sprinkle with chives.

RASPBERRY-LEMON HEART CAKES

4 SERVINGS PLUS LEFTOVERS/

- 2 cups all purpose flour
- 1 teaspoon baking powder
- ¾ teaspoon coarse kosher salt
- 4 large eggs
- 2 cups sugar
- 1 teaspoon vanilla extract
- ½ cup unsalted butter, melted, warm
- 1 cup whole milk, room temperature
- Raspberry jam or fruit spread
- Purchased lemon curd
- Powdered sugar

Preheat oven to 350°F. Line heavy 18x12x1-inch baking sheet with parchment paper. Whisk first 3 ingredients in medium bowl. Using electric mixer, beat eggs, sugar, and vanilla in large bowl until very pale and thick, about 5 minutes. Beat in butter, then milk. Fold in flour mixture, then beat just until blended, about 30 seconds. Spread batter evenly into prepared baking sheet.

Bake cake until tester inserted into center comes out clean and cake begins to color on top, 26 to 28 minutes. Cool cake completely on baking sheet on rack.

Using 4-inch heart-shaped cookie cutter, cut out 8 hearts from cake (cover and reserve leftover cake). Spread thin layer of jam over top of 1 cake heart. Spread 1 heaping teaspoon of lemon curd over; top with another cake heart. Repeat with remaining hearts, jam, and lemon curd. Sprinkle each with powdered sugar. ■

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