

RECIPES FROM AMERICA'S

BEST NEW RESTAURANTS

bon appétit

SEPTEMBER 2009

TOP 10* CHICKEN RECIPES

CHEFS'
SECRETS
TO CRISPY,
JUICY
PERFECTION



HERB-ROASTED
CHICKEN
ITALIAN STYLE
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L.A.'S BEST
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family style

BY MARIA HELM SINSKEY

dinner for
**YOU AND
YOUR
KIDS**—
plus leftovers



THE MENU

back-to-school lunch

HUMMUS AND CRUDITÉS
"PIZZA" SANDWICHES
TRAIL MIX FREEZER COOKIES

THE PAYOFF Start off the school year right: This lunch-box-ready meal features a healthy snack (hummus and crunchy fresh veggies), a kid-approved

sandwich (it's just like pizza with tomato spread and cheese), and a satisfying sweet (cookies made with trail mix, coconut flakes, and oats).

THE LEFTOVERS

Quick Pizza Bread: No pizza dough required—just bread, Parmesan, mozzarella, and some leftover tomato spread. »

KIDS CAN COOK

The freezer cookies are fun to make, especially when you have the kids use an ice cream scoop to portion out the dough.

HUMMUS AND CRUDITÉS

4 TO 6 SERVINGS Pack carrot and celery sticks along with this lemony hummus.

- 1 15- to 16-ounce can garbanzo beans (chickpeas), drained
- 1 small garlic clove, pressed
- 6 tablespoons extra-virgin olive oil, divided
- 3 tablespoons fresh lemon juice
- ½ teaspoon sugar
- ¼ teaspoon ground cumin

Puree beans, garlic, 3 tablespoons olive oil, and lemon juice in processor. Add 3 tablespoons oil, sugar, and cumin. Puree until very smooth, about 1½ minutes. Season with salt and pepper. Transfer to bowl. Cover; chill at least 1 hour. **DO AHEAD** Can be made 1 week ahead. Keep chilled.



"PIZZA" SANDWICHES

4 SERVINGS You'll have enough tomato spread for leftovers (see "Second Helpings").

- 4 tablespoons extra-virgin olive oil plus additional for drizzling
- 4 large garlic cloves, pressed
- 2 6-ounce cans tomato paste
- 2 teaspoons sugar
- 1 teaspoon dried oregano
- 1 teaspoon coarse kosher salt
- 4 ciabatta rolls or other Italian bread rolls, split horizontally
- 2 8-ounce balls mozzarella cheese, thinly sliced, drained on several layers of paper towels
- 2 cups arugula or mixed greens (optional)

Place 4 tablespoons oil and garlic in small saucepan. Stir over medium heat until garlic is golden, about 1 minute.

Remove pan from heat; stir in tomato paste. Stir in sugar, oregano, and 1 teaspoon coarse salt. Return pan to heat; cook until tomato spread is bubbling, 2 to 3 minutes.

second helpings

QUICK PIZZA BREAD

Preheat oven to 400°F. Spread 1-inch-thick slice ITALIAN BREAD with leftover TOMATO SPREAD and sprinkle with grated PARMESAN CHEESE. Top with sliced FRESH MOZZARELLA. Bake until cheese is light golden and bubbling, 10 to 12 minutes.

Remove from heat. Cool. **DO AHEAD** Can be made 1 day ahead. Cover and chill.

Spread 1 teaspoon tomato spread on top and bottom halves of rolls. Divide cheese slices among bottom halves of rolls. Drizzle with oil; sprinkle with salt and pepper. Top with arugula, if using. Cover with roll tops. Cut sandwiches in half; wrap.

DO AHEAD Can be made 1 day ahead. Chill.

TRAIL MIX FREEZER COOKIES

MAKES ABOUT 27 THREE-INCH COOKIES

You can bake the cookies to order, straight from the freezer.

- ¾ cup all purpose flour
- ½ cup white whole wheat flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon ground cinnamon
- 1 cup (2 sticks) unsalted butter, room temperature

- 1 cup (packed) golden brown sugar
- ¾ cup sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups old-fashioned oats
- ½ cup unsweetened flaked coconut
- 2 cups trail mix, coarsely chopped

Line 3 baking sheets with parchment paper. Mix first 6 ingredients in bowl. Using electric mixer, beat butter and both sugars in large bowl until fluffy. Add eggs and vanilla; beat until mixture is fluffy, 1 to 2 minutes. Reduce speed to low; beat in flour mixture until just combined. Fold in oats and coconut. Stir in trail mix.

Using 2-inch-diameter ice cream scoop, drop dough onto sheets, spacing about 2 inches apart. **DO AHEAD** For ready-to-bake dough, freeze dough on sheets until firm. Transfer frozen dough to resealable plastic bags; keep frozen until ready to bake.

Preheat oven to 350°F. For freshly made cookie dough, bake until cookies are golden brown, about 13 minutes. (For frozen dough, arrange frozen cookies 2 inches apart on parchment lined baking sheets; bake until golden brown, about 16 minutes.) Transfer to racks to cool. ■

Maria Helm Sinskey is the author of Williams-Sonoma Family Meals.