



CHRISTOPHER KIMBALL'S

# MILK STREET

== 2016-2022 ==  
COMPLETE INDEX

Copyright 2021 © by CPK Media, LLC.  
All rights reserved, including the right of  
reproduction in the whole or in part in  
any form.

Published by CPK Media, LLC  
177 Milk Street  
Boston, MA 02109

To get *Christopher Kimball's Milk Street  
Magazine*, call 866-400-0537, or subscribe  
online at [177milkstreet.com/subscribe](https://177milkstreet.com/subscribe).

*A*

- Abalsa, Guillermo, **2019**: Jul–Aug: p. 25
- Abbott, Sandi, **2022**: Jan–Feb: p. 24
- Abdelaziz, Ahmed, **2019**: Mar–Apr: p. 17
- Abu Aouda, Islam, **2020**: May–Jun: p. 32
- Abuead, Rawan Mohamad, **2022**: Jul–Aug: p. 17
- Aceto, Giovanna, **2021**: Jan–Feb: pp. 18–21
- Aceto, Luigi, **2021**: Jan–Feb: p. 18
- Aceto, Marco, **2021**: Jan–Feb: p. 18
- Aceto, Salvatore, **2021**: Jan–Feb: pp. 17–20
- Achiote paste (seasoning), **2022**: Nov–Dec: p. 30
- cochinita pibil tacos with, **2021**: Sep–Oct: pp. 12–13
- fish tacos with, **2021**: Sep–Oct: p. 16
- slow-cooked snapper with, **2022**: Nov–Dec: p. 19
- Acurio, Gaston, **2017**: Mar–Apr: p. 19, Jul–Aug: p. 16
- Adams, Ricardo, **2017**: Jul–Aug: p. 13
- Adcock, James, **2021**: Mar–Apr: p. 3
- Adimando, Stacy, **2018**: Sep–Oct: p. 32
- Adjika (Georgian Mint-Chili Sauce), **2018**: Jul–Aug: p. 8
- Admony, Einat, **2018**: Jan–Feb: p. 7, **2021**: Mar–Apr: p. 12
- Adrià, Ferran, **2019**: Mar–Apr: p. 32
- Afghan-Style Braised Butternut Squash with Garlic-Mint Yogurt, **2021**: Sep–Oct: p. 30
- Afghan-Style Chickpea and Tomato Curry, **2022**: Nov–Dec: p. 5
- Aftel, Mandy, **2017**: Nov–Dec: p. 32
- Agrawal, Chitra, **2022**: Sep–Oct: p. 10
- Aguachile Negro (Mexican-Style Shrimp in Chili-Lime Sauce), **2022**: Sep–Oct: p. 13
- Aharon, Irit, **2017**: Jul–Aug: p. 20
- Aïnouz, Alex, **2022**: Nov–Dec: p. 3
- Ajiáco (Colombian Potato Soup with Chicken, Corn and Capers), **2022**: Sep–Oct: p. 25
- Ají de Aguacate (Colombian Avocado Salsa), **2018**: Jan–Feb: p. 24
- Aki, Evi, **2022**: Sep–Oct: p. 7
- Alexander, Kevin, **2019**: Sep–Oct: p. 32
- Alford, Jeffrey, **2022**: Mar–Apr: p. 25
- Al-Hamad, Sarah, **2020**: Sep–Oct: p. 9
- Alioli (dressing), patatas bravas with, **2020**: May–Jun: p. 20
- Allam, Paul, **2020**: Jan–Feb: p. 29
- Almojábanas (Colombian Cheese Buns), **2022**: Nov–Dec: p. 27
- Almond, Caper and Herb-Crusted Chicken Cutlets, **2020**: Mar–Apr: p. 7
- Almond-Coconut Cake with Cherries and Pistachios, **2021**: May–Jun: p. 26
- Almond flour, Italian torta with, **2021**: Jul–Aug: p. 27
- Almonds**
- Basque-style fish and clams with, **2021**: Jan–Feb: p. 23
- braised leeks with, **2022**: Mar–Apr: p. 26
- cakes with, **2019**: Mar–Apr: pp. 27, 29, Nov–Dec: pp. 28–29, **2020**: Jan–Feb: p. 28, **2021**: May–Jun: p. 26, Sep–Oct: pp. 28–29
- Catalan biscotti with, **2019**: Jul–Aug: p. 30
- chicken cutlets with, **2021**: Mar–Apr: p. 5
- chocolate biscotti with, **2021**: Nov–Dec: p. 29
- gemelli with pesto of tomato and, **2019**: Jan–Feb: p. 11
- Palestinian chicken and rice with, **2020**: Jan–Feb: p. 21
- pasta pesto with, **2020**: Jul–Aug: p. 24
- pepper sauce with, **2022**: Nov–Dec: p. 25
- red rice with, **2021**: Sep–Oct: p. 24
- salads with, **2019**: Sep–Oct: p. 4, **2020**: May–Jun: p. 7, **2021**: Jan–Feb: p. 6
- shrimp and couscous with, **2020**: Jul–Aug: p. 5
- spaghetti with pesto of, **2021**: Jan–Feb: p. 20
- Spanish green beans with, **2020**: Jul–Aug: p. 23
- spicy couscous with, **2021**: May–Jun: p. 30
- spicy roasted cauliflower with, **2021**: Mar–Apr: p. 22
- winter squash with, **2021**: Nov–Dec: p. 9
- Aloo Faliyan (Ginger-Turmeric Potatoes and Green Beans), **2017**: Sep–Oct: p. 24
- Aloo Gobi (Potato and Cauliflower Curry), **2019**: Sep–Oct: p. 25
- Aloo Matar (Potato and Green Pea Curry), **2019**: Sep–Oct: pp. 24–25
- Aloo Tamatar Sabzi (Potato and Tomato Curry), **2019**: Sep–Oct: p. 23
- Alpert, Brandon, **2022**: Jul–Aug: p. 2
- Alt, Daniel, **2021**: Mar–Apr: p. 7
- Alton, Gence, **2017**: Sep–Oct: pp. 22, 23
- Amanida d'api (Celery and Frisée Salad with Parsley and Walnuts), **2019**: Nov–Dec: p. 23
- Amok (Cambodian White Pepper Coconut-Curry Chicken), **2019**: Jul–Aug: p. 17
- An, Angus, **2017**: Nov–Dec: p. 17
- Ancho Chili Salsa Roja, **2019**: Jan–Feb: p. 21
- Ancho Chili Soup, **2018**: Nov–Dec: p. 4
- Anchovies**
- pasta with, **2020**: Mar–Apr: pp. 8, 32, Sep–Oct: p. 4, **2021**: Nov–Dec: p. 4
- rigatoni with tomatoes and, **2022**: Mar–Apr: p. 24
- spaghetti with, **2019**: Jan–Feb: p. 13
- spicy tomato sauce and garlic with, **2018**: Sep–Oct: p. 17
- strip steaks with, **2022**: May–Jun: p. 5
- Umbrian flatbreads with, **2021**: Sep–Oct: p. 23
- Andalusian Tomato and Bread Soup (Salmorejo), **2019**: Jul–Aug: p. 15
- Andoh, Elizabeth, **2018**: Jul–Aug: pp. 26, 27
- Andrés, José, **2019**: Sep–Oct: pp. 29, 32

Annatto Oil, **2021**: Jul–Aug: pp. 16, 17  
 Ansel, Dominique, **2020**: Nov–Dec: pp. 27–28  
 Anzac Biscuits (Australian Oat-Coconut Cookies), **2017**:  
 Jul–Aug: p. 30  
 Apfelkuchen (German Apple Cake), **2019**: Nov–Dec: pp. 28–29  
 Apple, Celery Root and Fennel Salad with Horseradish, **2017**:  
 Sep–Oct: p. 17  
 Apple-Fennel Salad with Candied Pecans, **2019**: Jan–Feb: p. 16  
**Apples**  
 Brussels sprouts with, **2020**: May–Jun: p. 6, **2022**: Jan–Feb:  
 p. 6  
 cabbage braised with, **2018**: Nov–Dec: pp. 10–11  
 cakes with, **2017**: Sep–Oct: p. 28, **2019**: Nov–Dec: pp.  
 28–29, **2022**: Sep–Oct: p. 27  
 pork slow-roasted with, **2021**: Nov–Dec: p. 13  
 pork tenderloin with, **2022**: Mar–Apr: p. 5  
 salads with, **2017**: Sep–Oct: p. 17, **2018**: Sep–Oct: p. 25,  
**2019**: Jan–Feb: p. 16, **2020**: Sep–Oct: p. 5, Nov–Dec: p.  
 24, **2021**: Nov–Dec: p. 30  
**Apricots**  
 chutney with, **2020**: Sep–Oct: p. 5  
 pork slow-roasted with, **2021**: Nov–Dec: p. 13  
 Arakas Kokkinistos (Greek Peas with Potatoes and Herbs),  
**2018**: Nov–Dec: p. 17  
 Arega, Eden, **2020**: Jul–Aug: p. 13  
 Arem, Mounir El, **2017**: Nov–Dec: p. 9  
 Arena, Maria Enza, **2018**: Nov–Dec: p. 24, **2019**: Jan–Feb: p. 10  
 Aresu, Vincenzo, **2019**: Sep–Oct: pp. 17–18, 19  
 Armenian Grilled Pork with Pepper Sauce, **2018**: Jul–Aug: p. 16  
 Arokiasamy, Christina, **2019**: Jul–Aug: p. 7  
 Arroz con pollo, Puerto Rican-style, **2021**: Jul–Aug: p. 16  
 Artichoke hearts, Tuscan-style spring vegetable soup with,  
**2022**: May–Jun: p. 15  
**Artichokes**  
 linguine with, **2021**: Mar–Apr: p. 4  
 pasta with olives and, **2021**: Nov–Dec: p. 4  
 rigatoni with, **2020**: May–Jun: p. 4  
 Spanish-style flatbread with, **2021**: Jul–Aug: p. 14  
**Arugula**  
 Babylonian stew with, **2020**: Nov–Dec: p. 9  
 chicken and potatoes with, **2020**: Nov–Dec: p. 16  
 coriander-orange skirt steak with, **2019**: Jul–Aug: p. 16  
 Gemelli pasta with, **2016**: Fall: p. 2  
 lahmajoun (flatbread) with, **2020**: May–Jun: p. 15  
 orecchiette pasta with, **2019**: Sep–Oct: p. 5  
 pizza with, **2022**: May–Jun: p. 13  
 prosciutto and ricotta with, **2017**: Mar–Apr: p. 17  
 salads with, **2017**: Mar–Apr: p. 4, **2018**: May–Jun: p. 5,  
**2020**: Mar–Apr: p. 6, Nov–Dec: p. 24, **2022**: Jan–Feb:

p. 26, Mar–Apr: p. 6, Jul–Aug: p. 13  
 Sardinian herb soup with, **2020**: Mar–Apr: p. 22  
 Arugula Salad with Roasted Grapes, **2020**: Mar–Apr: p. 6  
**Asparagus**  
 couscous “risotto” with, **2020**: Mar–Apr: p. 25  
 creamy pasta with, **2019**: Mar–Apr: p. 5  
 eggs with, **2021**: Jul–Aug: p. 6  
 fettuccine with, **2022**: Mar–Apr: p. 5  
 pan-roasted, **2019**: May–Jun: p. 12  
 salads with, **2018**: Jan–Feb: p. 27  
 seared and steamed, **2020**: May–Jun: p. 9  
 skillet-charred, **2021**: Mar–Apr: p. 26  
 with soba noodles and miso butter, **2017**: Mar–Apr: p. 28  
 Tuscan-style spring vegetable soup with, **2022**: May–Jun:  
 p. 15  
 Asparagus and Romaine Salad with Green Goddess Dressing,  
**2018**: Jan–Feb: p. 27  
 Assenza, Corrado, **2018**: Sep–Oct: p. 3  
 Australian Oat-Coconut Cookies (Anzac Biscuits), **2017**: Jul–  
 Aug: p. 30  
 Austrian Beef Stew with Paprika and Caraway  
 (Rindsgulasch), **2019**: Jan–Feb: p. 25  
 Austrian Plum Cake (Zwetschkuchen), **2018**: Jul–Aug: pp.  
 28–29  
 Austrian Potato Salad, **2017**: Jul–Aug: p. 10  
 Avillez, José, **2018**: Mar–Apr: p. 3  
**Avocado**  
 beef birra tacos with, **2021**: Sep–Oct: pp. 14–15  
 chicken and vegetable soup with, **2022**: Jan–Feb: pp. 14–15  
 chicken cutlets with, **2021**: Mar–Apr: p. 5  
 Chilean beef sauté with, **2021**: May–Jun: p. 4  
 Chilean-style pork sandwiches with, **2021**: Sep–Oct: p. 32  
 Colombian potato soup with, **2022**: Sep–Oct: p. 25  
 guacamole of, **2017**: Mar–Apr: p. 29  
 mashed, with sesame and chili, **2019**: Mar–Apr: p. 31  
 Mexican-style shrimp with, **2022**: Sep–Oct: p. 13  
 salads with, **2016**: Fall: pp. 22–23, **2017**: Mar–Apr: p. 4,  
**2018**: May–Jun: p. 7, **2019**: Sep–Oct: p. 4, **2022**: Jan–  
 Feb: p. 26  
 salsa of, **2018**: Jan–Feb: p. 24  
 shrimp tacos with, **2022**: May–Jun: p. 17  
 Avocado, Pineapple and Arugula Salad with Fresh Chili and  
 Lime, **2022**: Jan–Feb: p. 26  
 Avocado Salad with Pickled Mustard Seeds and Marjoram  
 Vinaigrette, **2016**: Fall: pp. 22–23  
 Ayubi, Durkhanai, **2021**: Mar–Apr: p. 32, May–Jun: p. 10  
 Aziz, Ali, **2018**: Jul–Aug: p. 20

**B**

Babi Kecap (Sweet Soy-Braised Pork), **2020**: Sep–Oct: p. 26  
 Babylonian Lamb or Beef and Turnip Stew, **2020**: Nov–Dec: p. 9

**Bacon**

bread salad with, **2020**: Nov–Dec: p. 4  
 Brussels sprouts with, **2022**: Jan–Feb: p. 6  
 Caribbean-style rice with, **2022**: Jul–Aug: p. 26  
 fennel and white bean soup with, **2018**: Mar–Apr: p. 5  
 quiche with Canadian, **2020**: May–Jun: pp. 26–27  
 tacos with steak and, **2019**: Mar–Apr: p. 5  
*see also* pancetta

Badrane, Chakib, **2022**: Mar–Apr: p. 14

Bagna Cauda with Steamed Broccoli, **2018**: Jan–Feb: p. 6

Bagna d'Inferno (Spicy Tomato Sauce with Garlic and Anchovies), **2018**: Sep–Oct: p. 17

Baharat (seasoning), **2022**: Jul–Aug: p. 17

broiled salmon with, **2021**: Nov–Dec: p. 6

falafel with, **2022**: Jul–Aug: p. 18

red rice with, **2021**: Sep–Oct: p. 24

Bajan Hot Pepper Sauce, **2019**: Jul–Aug: pp. 22, 23

Baked Fennel with Three Cheeses, **2022**: Jan–Feb: p. 16

Baked Feta with Tomatoes, Olives and Oregano, **2022**:  
 Nov–Dec: p. 9

Baked Persian Herb Omelet (Kuku Sabzi), **2017**: Mar–Apr: p. 6

Baked Salted Salmon with Dill, **2020**: Jan–Feb: p. 15

Balla, Nicolaus, **2021**: May–Jun: p. 9

Balsamic Roasted Beets and Carrots with Blue Cheese, **2022**:  
 Nov–Dec: p. 7

Banana Custard Pie with Caramelized Sugar, **2022**: Jan–Feb:  
 p. 27

Banana-Hazelnut Bread, **2020**: Nov–Dec: p. 31

Bananas, Liberian bread with, **2021**: Nov–Dec: p. 21

Banerjee, Deepen, **2019**: Nov–Dec: p. 12

Barakat, Rasheed, **2022**: Jul–Aug: p. 15

Barbados Grilled Fish, **2019**: Jul–Aug: p. 22

Barbarigou, Argiro, **2018**: Jul–Aug: pp. 23, 24, Nov–Dec:  
 pp. 16–17

Barber, Dan, **2018**: Jan–Feb: p. 32, **2020**: Jan–Feb: p. 32

**Barley**

Japanese-style rice with, **2022**: Jan–Feb: p. 23

Persian-style soup with, **2021**: Nov–Dec: p. 5

vegetable soup with, **2018**: May–Jun: p. 4

Barley Casserole, **2021**: Mar–Apr: p. 32

Barolo-Braised Beef Short Ribs, **2022**: Nov–Dec: pp. 20–21

Barry, Ruth, **2020**: Nov–Dec: p. 31

Basbaas (Spicy Cilantro-Yogurt Sauce), **2018**: May–Jun: p. 13

**Basil**

pasta with tomato, garlic, and, **2021**: Jan–Feb: p. 28

risotto with, **2021**: Jan–Feb: p. 19

spaghetti with shrimp, tomatoes, and, **2022**: Jul–Aug: p. 14

strip steaks with, **2022**: May–Jun: p. 5

Thai stir-fried pork with, **2022**: Nov–Dec: p. 23

ziti with pesto of, **2021**: Sep–Oct: p. 5

Basque-Style Fish and Clams in Parsley-Garlic Sauce, **2021**:  
 Jan–Feb: p. 23

Basson, Bertus, **2017**: Jul–Aug: pp. 11, 12

Bastianich, Lidia Matticchio, **2017**: Mar–Apr: p. 4, **2019**:  
 Jul–Aug: p. 32

Batatada (Macanese Sweet Potato Cake), **2018**: Mar–Apr: p. 30

Batch-Muddled Mojitos, **2017**: Jul–Aug: p. 31

Batmanglij, Najmieh, **2019**: Mar–Apr: p. 32, Jul–Aug: p. 9,  
 Sep–Oct: p. 32, **2020**: Nov–Dec: p. 8

Bay leaves, phyllo cake with, **2022**: Mar–Apr: pp. 28–29

Bayless, Rick, **2017**: Mar–Apr: p. 26, Jul–Aug: p. 7, **2019**:  
 May–Jun: p. 14, **2022**: Nov–Dec: p. 3

Beach, Dianna Guarini, **2022**: Mar–Apr: p. 3

**Beans, dry**

Brazilian stew with black, **2022**: Mar–Apr: p. 17

cannellini, **2020**: May–Jun: p. 16

cardamom-lime chicken and white, **2019**: May–Jun: p. 4

Greek salad with cannellini, **2019**: May–Jun: p. 25

Greek-style baked white, **2022**: May–Jun: pp. 24–25

Honduran baleadas, **2019**: Jan–Feb: p. 19

hummus with chipotle black, **2021**: Jan–Feb: p. 11

Mexican stewed, **2020**: Jul–Aug: pp. 18–19

Oaxacan refried black, **2019**: Jan–Feb: pp. 18–19

Oaxacan-style stew of white, **2021**: May–Jun: p. 5

paella with cannellini, **2019**: May–Jun: pp. 22–23

pasta with, **2018**: Nov–Dec: p. 24

puree of black, **2019**: May–Jun: p. 17

rosemary-tomato rice and Roman, **2022**: Sep–Oct: p. 6

with sage, garlic, and fennel, **2018**: Mar–Apr: p. 6

soups with, **2017**: Sep–Oct: p. 4, **2018**: Mar–Apr: p. 5,

Nov–Dec: p. 18, **2019**: Jan–Feb: p. 19, Mar–Apr: p. 7,

Nov–Dec: p. 5, **2020**: Mar–Apr: p. 22, May–Jun: p. 5,

**2021**: Jul–Aug: p. 32, Sep–Oct: p. 7, Nov–Dec: p. 11

tlayudas with black, **2019**: May–Jun: p. 16

tostadas with black, **2021**: Nov–Dec: p. 32

Turkish, with pickled tomatoes, **2017**: May–Jun: p. 22

Turkish braised cranberry, **2022**: Jan–Feb: p. 8

*see also* chickpeas; lentils; peas

**Beans, green**

chicken and vegetable soup with, **2022**: Jan–Feb:  
 pp. 14–15

chicken stir-fried with, **2019**: Jul–Aug: p. 19

with garlic and sesame, **2019**: Sep–Oct: p. 29

ginger, **2017**: May–Jun: p. 25

ginger-curry pork with, **2022**: May–Jun: p. 6  
 Korean salads with, **2018**: Sep–Oct: p. 5, **2020**: Jul–Aug: p. 5  
 Lebanese braised, **2019**: Nov–Dec: p. 14  
 Ligurian gratin with, **2021**: Jan–Feb: p. 27  
 with mint-chili sauce, **2018**: Jul–Aug: p. 8  
 pork stir-fried with, **2019**: Nov–Dec: p. 4  
 potatoes and, **2017**: Sep–Oct: p. 24  
 seared and steamed tomatoes and, **2021**: Nov–Dec: p. 6  
 snapper sautéed with, **2021**: Mar–Apr: p. 5  
 Spanish, **2020**: Jul–Aug: p. 23  
 three-for-one, **2018**: Nov–Dec: p. 6

### Bean sprouts

glass noodles with, **2022**: Mar–Apr: p. 32  
 pad Thai with, **2022**: Sep–Oct: pp. 18–19  
 Thai chicken pizza with, **2022**: May–Jun: p. 11

Beard, James, **2019**: Jul–Aug: p. 32, **2020**: Nov–Dec: p. 24

Beecher, Catharine, **2021**: Nov–Dec: p. 32

### Beef

Barolo-braised short ribs of, **2022**: Nov–Dec: pp. 20–21  
 burgers of, **2017**: Jul–Aug: p. 9, **2019**: May–Jun: p. 7  
 chapli kebab with, **2021**: May–Jun: p. 10  
 Chilean sauté with, **2021**: May–Jun: p. 4  
 Colombian braised, **2018**: Mar–Apr: p. 14  
 Cuban picadillo of, **2018**: Jul–Aug: p. 5  
 Cuban-style meatloaf with, **2022**: Jan–Feb: pp. 24–25  
 curries with, **2020**: May–Jun: p. 4, **2021**: Jan–Feb: p. 5,  
 Mar–Apr: p. 8  
 Ethiopian-style sautéed, **2022**: Jan–Feb: p. 5  
 flatbreads with, **2020**: May–Jun: p. 15, Jul–Aug: p. 7  
 ginger, with rice noodles, **2018**: Jan–Feb: p. 5  
 Goan-style chili-fry with, **2021**: Nov–Dec: p. 14  
 harissa-spiced, **2021**: Mar–Apr: p. 6  
 Indian spiced peas and, **2020**: Sep–Oct: p. 4  
 Jamaican-style ginger-chili pot roasted, **2022**: Nov–Dec: p. 8  
 Korean grilled short ribs of, **2021**: Jul–Aug: pp. 24–25  
 linguine with ground, **2020**: Nov–Dec: p. 5  
 mashed chickpeas with steak, **2017**: Nov–Dec: p. 5  
 meatballs with, **2017**: Sep–Oct: p. 23, **2018**: Mar–Apr: p. 5,  
 May–Jun: p. 25, **2019**: Mar–Apr: p. 11, **2020**: Jan–Feb:  
 p. 13, Mar–Apr: p. 7, Sep–Oct: p. 21, **2022**: May–Jun: p. 23  
 pan-seared steak, **2020**: May–Jun: p. 9, **2021**: May–Jun: p. 6  
 pasta alla Genovese with, **2021**: Mar–Apr: p. 11  
 Persian eggs with spiced, **2021**: Mar–Apr: p. 4  
 pine nut kofte of, **2020**: Mar–Apr: p. 7  
 pistachio-mint kofte of, **2018**: Sep–Oct: p. 4  
 Portuguese-style, **2019**: Mar–Apr: p. 6  
 prune, peppercorn and herb-rubbed roast, **2019**:  
 Nov–Dec: p. 15  
 ragùs with, **2018**: Sep–Oct: p. 18, **2020**: Mar–Apr: pp. 5, 19

rib-eye steaks with rosemary and pomegranate molasses,  
**2021**: Mar–Apr: p. 17  
 ropa vieja with, **2019**: Jan–Feb: p. 8  
 salads with, **2017**: May–Jun: p. 5, Jul–Aug: p. 4, **2020**:  
 Jan–Feb: p. 4, Jul–Aug: p. 7, **2022**: Jul–Aug: p. 5  
 salsa verde with steak, **2017**: Sep–Oct: p. 4  
 sandwiches with, **2018**: Jul–Aug: p. 22, Sep–Oct: p. 18  
 seared steak with onion, **2020**: May–Jun: p. 5  
 skewers of, **2020**: Sep–Oct: p. 25, **2021**: Jan–Feb: p. 6,  
**2022**: Jul–Aug: p. 11  
 skirt steaks, **2018**: May–Jun: p. 4, **2019**: Jul–Aug: p. 5,  
 Sep–Oct: p. 9  
 snow peas and soy-simmered, **2020**: Jan–Feb: p. 5  
 soups with, **2017**: Nov–Dec: p. 18, **2018**: Sep–Oct: p. 6,  
 Nov–Dec: p. 15  
 spiced topping of, **2017**: May–Jun: p. 10  
 spicy dry-fried, **2020**: May–Jun: p. 6  
 steak with soy-citrus sauce, **2022**: Sep–Oct: p. 6  
 steak with tomato butter, shallots, and frisée, **2021**:  
 Sep–Oct: p. 4  
 stews with, **2016**: Fall: p. 9, **2018**: Sep–Oct: p. 18, **2019**:  
 Jan–Feb: p. 25, Sep–Oct: p. 21, Nov–Dec: p. 22, **2020**:  
 Nov–Dec: pp. 9, 15, **2021**: Jan–Feb: pp. 14–15, May–Jun:  
 p. 8, Jul–Aug: p. 8, Nov–Dec: p. 8, **2022**: Jan–Feb: p.  
 19, Mar–Apr: pp. 17, 25, May–Jun: p. 25, Jul–Aug: p. 8,  
 Sep–Oct: p. 23  
 stir-fries with, **2018**: Mar–Apr: p. 15, **2019**: Jan–Feb: p. 5,  
 Mar–Apr: p. 4, May–Jun: p. 4, Sep–Oct: p. 4, **2020**:  
 Jul–Aug: p. 5, **2021**: Sep–Oct: p. 9  
 strip steaks, **2019**: Jul–Aug: pp. 26–27, **2021**: Jul–Aug: p. 4,  
**2022**: May–Jun: p. 5  
 Suya of, **2017**: Jul–Aug: p. 22  
 tacos with, **2019**: Mar–Apr: p. 5, **2021**: Sep–Oct: pp. 14–15  
 Turkish kebabs with minced, **2021**: Jul–Aug: pp. 20–21  
 udon noodles with spicy, **2022**: Mar–Apr: p. 21  
 Uzbek rice with, **2022**: Mar–Apr: p. 19  
 Vietnamese shaking, **2018**: May–Jun: p. 15  
 Beef, Spinach and Feta Stuffed Flatbread, **2020**: Jul–Aug: p. 7  
 Beef and Pine Nut Kofte, **2020**: Mar–Apr: p. 7  
 Beef and Potato Curry with Lemon Grass and Coconut, **2021**:  
 Jan–Feb: p. 5  
 Beef Birra Tacos, **2021**: Sep–Oct: pp. 14–15  
 Beef Chili Colorado Tacos, **2022**: May–Jun: p. 19  
 Beef Suya, **2017**: Jul–Aug: p. 22  
**Beer**  
 arroz con pollo with, **2021**: Jul–Aug: p. 16  
 Peruvian beef and cilantro stew with, **2021**: Nov–Dec: p. 8  
 Beer-Braised Chicken with Parsnips and Carrots, **2018**:  
 Jan–Feb: p. 5

Beer-Braised Short Ribs with Mustard and Dill, **2020**:  
Nov-Dec: p. 6

Beet and Carrot Salad with Horseradish and Dill, **2020**:  
May-Jun: p. 24

Beet and Pumpkin Seed Salad, **2020**: Jan-Feb: p. 6

#### Beets

balsamic roasted carrots and, **2022**: Nov-Dec: p. 7

salads with, **2020**: Jan-Feb: p. 6, May-Jun: p. 24, Nov-Dec:  
p. 4

Behr, Edward, **2016**: Fall: p. 31

Belgian Mashed Potatoes with Winter Vegetables (Stoemp),  
**2018**: Nov-Dec: pp. 11-12

Belgian Meatballs (Boulets à la Liégeoise), **2019**: Mar-Apr: p. 11

Belgian Spice Cookies, **2019**: Nov-Dec: p. 27

Benedetti, Luca, **2017**: Nov-Dec: p. 20

Ben Refael, Aner, **2020**: Mar-Apr: p. 25, May-Jun: p. 28

Ben Rhouma, Haoua, **2018**: Mar-Apr: pp. 25-26

Bentley, Charlie, **2021**: Sep-Oct: p. 1

Bentley, Floyd, **2020**: Jul-Aug: p. 1, **2021**: Sep-Oct: p. 1

Benvenuta, Elisa, **2017**: Nov-Dec: p. 20

Beramendi, Rolando, **2018**: Nov-Dec: p. 5, **2019**: May-Jun:  
p. 24, **2020**: Jan-Feb: p. 9

Beranbaum, Rose Levy, **2018**: Jul-Aug: p. 32, **2019**: Mar-Apr:  
p. 28

Berbere (spice blend), **2020**: Sep-Oct: pp. 14, 15, 17  
red lentils with, **2022**: Jul-Aug: p. 5  
sauce with, **2018**: Mar-Apr: p. 24

Berens, Abra, **2020**: Jul-Aug: p. 15, Nov-Dec: p. 20

Bergman, Christine, **2021**: Nov-Dec: p. 3

Berman-Herzberg, Noa, **2020**: Mar-Apr: p. 24

Bernal, Miguel Angel, **2020**: May-Jun: p. 10, Sep-Oct: p. 2

Bernardi, Francesco, **2021**: Nov-Dec: pp. 16-17

Berries, crostata with, **2022**: Jul-Aug: pp. 28-29

Berti, Fabio, **2020**: May-Jun: pp. 18-19, Sep-Oct: p. 22

Bertolli, Paul, **2017**: Nov-Dec: p. 22

Bête Noire, **2019**: Nov-Dec: pp. 24-25

Bettinelli, Manuela, **2018**: Sep-Oct: p. 20

Bettini, Alberto, **2020**: Mar-Apr: p. 17

Bibim Guksu (Korean Spicy Chilled Noodles), **2022**: Jul-Aug:  
p. 27

Bilota, Jorge, **2019**: Jul-Aug: pp. 24, 25

Bilscy, Jacek, **2017**: Nov-Dec: p. 29

Bilscy, Teresa, **2017**: Nov-Dec: p. 29

Biondini, Maurizio, **2017**: Nov-Dec: p. 20

Birdsall, John, **2020**: Nov-Dec: p. 24

#### Biscotti

Catalan, **2019**: Jul-Aug: p. 30

chocolate, **2021**: Nov-Dec: p. 29

Blaber, Jerald, **2017**: Jul-Aug: p. 2

Black Bean Noodles with Pork and Mushrooms, **2017**:  
Nov-Dec: p. 4

Black Bean Puree, **2019**: May-Jun: p. 17

Black Bean Soup, **2019**: Jan-Feb: p. 19

Black Bean Tostadas, **2021**: Nov-Dec: p. 32

Black-Eyed Pea and Sweet Potato Stew (Ndambe), **2019**:  
Jan-Feb: p. 5

Black-Eyed Pea and Tomato Stew (Red-Red), **2017**: Nov-Dec:  
p. 5

Blackwell, Chris, **2021**: Mar-Apr: p. 1

Blair, Zachary, **2017**: Sep-Oct: p. 31

Blount, Roy, Jr., **2017**: Sep-Oct: p. 32

Blumenthal, Heston, **2022**: Jul-Aug: p. 2

#### Bok choy

chili-soy noodles with, **2022**: May-Jun: p. 6

glazed spicy-sweet stir-fried, **2022**: Sep-Oct: p. 4

miso-walnut soba with, **2020**: Sep-Oct: p. 6

soupy rice with chicken and, **2018**: Sep-Oct: p. 4

Bò Kho (Vietnamese Beef Stew with Star Anise and Lemon  
Grass), **2021**: Jan-Feb: pp. 14-15

Bolivian Cornbread with Pepper Jack Cheese, **2018**: Jul-Aug:  
p. 17

Bolognese-Style Chicken Cutlets, **2020**: Sep-Oct: p. 22

Bò Lúe Lúe (Vietnamese Shaking Beef), **2018**: May-Jun: p. 15

Bonet alla Piemontese (Italian Chocolate Custard with  
Amaretti), **2018**: Sep-Oct: p. 29

Bosché, Jolene, **2022**: May-Jun: p. 3

Bosker, Bianca, **2019**: May-Jun: p. 32

Boterkoek (Dutch Butter Cake), **2017**: Nov-Dec: p. 30

Boufelja, Youssef, **2018**: Mar-Apr: p. 17

Boulets à la Liégeoise (Belgian Meatballs), **2019**: Mar-Apr: p. 11

Bourachdi, Adil, **2022**: Sep-Oct: pp. 21-22

Bourbon, smothered chicken with, **2020**: Nov-Dec: p. 10

Bourdain, Anthony, **2018**: Jan-Feb: p. 20

Braised Chicken with Shiitake Mushrooms and Ginger, **2020**:  
Mar-Apr: p. 26

Braised Chicken with Tomatoes and Mustard, **2021**: Jan-Feb:  
p. 5

Braised Chickpeas and Spinach with Paprika Breadcrumbs  
(Guisat de Cigrons), **2018**: May-Jun: p. 22

Braised Leeks with Balsamic Glaze, **2022**: Mar-Apr: p. 26

Braised Red Cabbage with Apples and Juniper, **2018**: Nov-  
Dec: pp. 10-11

Braised Sweet Potatoes with Coriander, Orange and Olives,  
**2021**: Mar-Apr: p. 9

Bras, Michel, **2018**: Nov-Dec: p. 19

Brazilian Black Bean Stew with Pork and Beef (Feijoada),  
**2022**: Mar-Apr: p. 17

Brazilian Cheese Bread (Pão de Queijo), **2017**: Nov-Dec: p. 6

Brazilian Chocolate Fudge Candies (Brigadeiros), **2018**:

May–Jun: p. 30

Brazilian-Style Pizza Dough & Tomato Sauce, **2022**: May–Jun:  
pp. 10–11

## Bread

banana-hazelnut, **2020**: Nov–Dec: p. 31

Brazilian cheese (Pão de Queijo), **2017**: Nov–Dec: p. 6

for Chilean-style pork sandwiches, **2021**: Sep–Oct: p. 32

Chinese sesame-scallion, **2019**: May–Jun: p. 27

Circassian chicken with, **2022**: Jul–Aug: p. 21

Colombian cheese buns, **2022**: Nov–Dec: p. 27

gemelli with pesto and croutons of, **2019**: Jan–Feb: p. 11

German-style winter squash, **2022**: Jan–Feb: pp. 28–29

Japanese milk, **2021**: May–Jun: pp. 28–29

Liberian banana-rice, **2021**: Nov–Dec: p. 21

orange-cranberry soda, **2021**: Nov–Dec: p. 28

Palestinian-style turmeric, **2022**: Sep–Oct: p. 29

Pita, **2018**: Mar–Apr: pp. 16–17, **2019**: May–Jun: p. 19

poppy seed, **2018**: Nov–Dec: p. 29

quick, **2021**: Sep–Oct: p. 3

ricotta dumplings with, **2022**: May–Jun: p. 27

salads with, **2020**: Jul–Aug: p. 15, Nov–Dec: p. 4, **2022**:

Jul–Aug: p. 13

savory pudding of, **2019**: Nov–Dec: p. 9

sloppy Joe on toasted, **2022**: Jan–Feb: p. 32

soups with, **2019**: Jul–Aug: p. 15

Spanish-style eggs with, **2018**: Jan–Feb: p. 19

Swedish cardamom buns, **2021**: Nov–Dec: pp. 24–25

tomato soup with, **2022**: May–Jun: p. 32

Tuscan-style spring vegetable soup with, **2022**: May–Jun: p. 15

see also flatbreads

## Breadcrumbs

cauliflower with caraway and, **2018**: Nov–Dec: pp. 9–10

chickpeas and spinach with paprika, **2018**: May–Jun: p. 22

German pork schnitzel with, **2020**: Nov–Dec: p. 12

Neapolitan meatballs with, **2020**: Jan–Feb: p. 13

passatelli in brodo with, **2020**: Nov–Dec: p. 23

pasta with, **2020**: Sep–Oct: p. 4

Bread Salad with Kale, Beets and Blue Cheese, **2020**:

Nov–Dec: p. 4

Briam (Greek Baked Vegetables), **2020**: Jul–Aug: p. 21

Briggs, Marie, **2020**: Jul–Aug: p. 1, **2021**: Jul–Aug: p. 1

Brinn Bolaños, Esmeralda, **2020**: Sep–Oct: p. 20, **2021**:

Jan–Feb: p. 24

Briseño-González, Paola, **2022**: Jan–Feb: p. 27, May–Jun:

pp. 1, 17–19, 21, Jul–Aug: pp. 23, 24, Sep–Oct: p. 13

Broa (Portuguese Cornbread), **2017**: Sep–Oct: p. 21

## Broccoli

bagna cauda with steamed, **2018**: Jan–Feb: p. 6

charred, **2019**: May–Jun: p. 6, Nov–Dec: p. 16

with garlic, pepper flakes and basil, **2019**: Sep–Oct: p. 29

grilled, **2021**: Jul–Aug: p. 9

rice oven-fried with, **2020**: Jul–Aug: p. 32

rigatoni with, **2018**: Mar–Apr: p. 7

sandwiches with beef and, **2018**: Sep–Oct: p. 18

stir-fried, **2017**: Sep–Oct: p. 5

## Broccolini

mustard seeds and coconut with, **2022**: Sep–Oct: p. 12

orecchiette with, **2020**: Mar–Apr: p. 8

penne with Chèvre and, **2017**: Nov–Dec: p. 4

## Broccoli rabe

with fennel, **2017**: Mar–Apr: p. 24

pasta with, **2019**: Mar–Apr: pp. 14–15

Umbrian flatbreads with, **2021**: Sep–Oct: p. 23

Broccoli with Garlic, Pepper Flakes and Basil, **2019**: Sep–Oct:  
p. 29

Brody, Lora, **2019**: Nov–Dec: p. 24

Broiled Eggplant with Chilies and Cilantro, **2017**: Mar–Apr:  
p. 24

Broiled Salmon with Yogurt, Citrus and Warm Spices, **2021**:  
Nov–Dec: p. 6

Broken Phyllo Cake with Orange and Bay, **2022**: Mar–Apr:  
pp. 28–29

Bromfield, Louis, **2020**: Sep–Oct: p. 32

## Brown sugar

Bundt cake with, **2021**: Jul–Aug: pp. 28–29

chocolate pudding with, **2022**: Sep–Oct: p. 30

Brown Sugar Tart, **2016**: Fall: p. 16

Bruni, Frank, **2020**: Mar–Apr: p. 32

## Brussels sprouts

with apples, pecans and pecorino, **2020**: May–Jun: p. 6

with apples and bacon, **2022**: Jan–Feb: p. 6

charred, **2016**: Fall: p. 4, **2017**: Nov–Dec: p. 17

with cranberries, pears and goat cheese, **2022**: Nov–Dec:  
p. 6

shaved, with browned butter vinaigrette, **2019**: Jan–Feb:  
p. 21

Brussels Sprouts with Apples and Bacon, **2022**: Jan–Feb: p. 6

Brussels Sprouts with Cranberries, Pears and Goat Cheese,  
**2022**: Nov–Dec: p. 6

Bucatini with Cherry Tomato Sauce and Fresh Sage, **2019**:  
Jul–Aug: p. 12

Buccella, Attilio, **2021**: Jul–Aug: p. 12

Buford, Bill, **2020**: Sep–Oct: p. 32

Bugialli, Giuliano, **2019**: Nov–Dec: p. 14

Buitoni, Silvia, **2021**: Sep–Oct: pp. 21–23

## Bulgur

pilaf of, **2018**: May–Jun: p. 22, Jul–Aug: p. 11



salad with, **2021**: Jul–Aug: p. 5  
 simple steamed, **2020**: Nov–Dec: p. 9  
 Tabbouleh of, **2017**: May–Jun: p. 13  
**Bulgur Salad with Summer Vegetables and Pomegranate Molasses**, **2021**: Jul–Aug: p. 5  
**Bulgur-Tomato Pilaf with Herbs and Pomegranate Molasses (Etch)**, **2018**: Jul–Aug: p. 11  
**Burmese Tomato Salad with Shallots and Peanuts**, **2022**: Sep–Oct: p. 26  
**Burns, Courtney**, **2021**: May–Jun: p. 9  
**Butler, Lauren**, **2022**: Jul–Aug: p. 2  
**Butter**  
 Bundt cake with, **2021**: Jul–Aug: pp. 28–29  
 caraway-mustard, **2017**: Nov–Dec: p. 11  
 chicken with, **2019**: Nov–Dec: pp. 12–13, **2020**: Nov–Dec: p. 6, **2021**: May–Jun: p. 12  
 dark chocolate terrine with, **2022**: Nov–Dec: p. 28  
 fettuccine Alfredo with, **2021**: Jul–Aug: p. 13  
 garlic-chive, **2019**: Sep–Oct: p. 27  
 honey-thyme, **2018**: May–Jun: p. 27  
 Italian flourless torta with, **2021**: Jul–Aug: p. 27  
 Japanese bread with, **2021**: May–Jun: pp. 28–29  
 Japanese-style rice with, **2022**: May–Jun: p. 30  
 miso, **2017**: Mar–Apr: p. 28  
 plum cake with, **2021**: Sep–Oct: p. 29  
 potato gnocchi with, **2019**: Mar–Apr: pp. 24–25  
 puddings with, **2020**: Nov–Dec: p. 32  
 soy vegetable stir-fry with, **2021**: Jan–Feb: p. 32  
 spiced, with popcorn, **2019**: Jan–Feb: p. 28  
 streusel-topped jam tart with, **2022**: Nov–Dec: p. 30  
 Swedish buns with, **2021**: Nov–Dec: pp. 24–25  
*see also* ghee  
**Butter, browned**  
 molasses spice cookie icing with, **2019**: Nov–Dec: p. 30  
 with pasta, **2018**: May–Jun: p. 5, **2019**: Sep–Oct: p. 3  
 with pine nuts, **2019**: Mar–Apr: p. 4  
 vinaigrette with, **2019**: Jan–Feb: p. 21, Nov–Dec: p. 6  
**Butter Chicken**, **2019**: Nov–Dec: pp. 12–13  
**Buttermilk**  
 chocolate-hazelnut cake with, **2020**: Nov–Dec: pp. 28–29  
 kale and cheese scones with, **2020**: May–Jun: p. 29  
 lemon pound cake with, **2017**: May–Jun: pp. 26–28  
 orange-cranberry soda bread with, **2021**: Nov–Dec: p. 28  
**Butter-Soy Vegetable Stir-Fry**, **2021**: Jan–Feb: p. 32

## C

### Cabbage

braised red, **2018**: Nov–Dec: pp. 10–11

ginger-scallion skillet shrimp with, **2022**: Nov–Dec: p. 4  
 Indonesian-style noodles with, **2021**: May–Jun: p. 4  
 Japanese ginger pork with, **2021**: Jan–Feb: p. 16  
 paprika-pork stuffed, **2020**: Jan–Feb: p. 23  
 pork slow-roasted with sauerkraut, **2021**: Nov–Dec: p. 13  
 red and white slaw with, **2019**: Jan–Feb: p. 8  
 roasted, with cilantro and sesame, **2019**: May–Jun: p. 6  
 salads with, **2018**: Jul–Aug: p. 9, **2020**: Jan–Feb: p. 4, Jul–Aug: p. 5, **2021**: Sep–Oct: p. 6  
 salsa roja with, **2022**: May–Jun: p. 17  
 soups with, **2017**: May–Jun: p. 6, **2020**: Sep–Oct: p. 6, **2022**: Mar–Apr: p. 6  
 Thai-style coleslaw with, **2016**: Fall: p. 25  
 Thai-style vegetable stir-fry with, **2022**: Mar–Apr: p. 7  
*see also* kimchi  
**Cabral, Javier**, **2022**: May–Jun: pp. 16, 18, 20, Jul–Aug: p. 23, Sep–Oct: p. 13  
**Cabrera, Pilar**, **2019**: May–Jun: pp. 14–15, 16  
**Cacio e Pepe**, **2018**: Jan–Feb: p. 12  
**Cakes**  
 almond-coconut, **2021**: May–Jun: p. 26  
 apple, **2017**: Sep–Oct: p. 28, **2019**: Nov–Dec: pp. 28–29, **2022**: Sep–Oct: p. 27  
 broken phyllo, **2022**: Mar–Apr: pp. 28–29  
 Bundt, **2017**: Nov–Dec: p. 25, **2018**: May–Jun: p. 29, **2021**: Jul–Aug: pp. 28–29  
 chocolate, **2016**: Fall: p. 7, **2018**: Jan–Feb: p. 28, **2019**: Mar–Apr: p. 27, Nov–Dec: pp. 24–25, **2020**: Sep–Oct: p. 28, Nov–Dec: pp. 28–29, **2021**: Jan–Feb: p. 31, Jul–Aug: p. 27, **2022**: May–Jun: p. 29  
 coconut-cashew, **2018**: Jan–Feb: p. 30  
 Danish dream, **2019**: Sep–Oct: p. 28  
 Dutch butter, **2017**: Nov–Dec: p. 30  
 French almond-rum, **2020**: Jan–Feb: p. 28  
 Macanese sweet potato, **2018**: Mar–Apr: p. 30  
 maple-whiskey pudding, **2019**: Jan–Feb: p. 29  
 Mexican sweet corn, **2020**: Jul–Aug: p. 29  
 mini almond, **2019**: Mar–Apr: p. 27  
 pineapple upside-down cornmeal, **2020**: Mar–Apr: pp. 28–29  
 pistachio-cardamom loaf, **2017**: Mar–Apr: p. 27  
 plum, **2018**: Jul–Aug: pp. 28–29, **2021**: Sep–Oct: pp. 28–29  
 Portuguese sponge, **2021**: Mar–Apr: p. 29  
 pound, **2017**: May–Jun: pp. 26–28, **2019**: Mar–Apr: p. 29  
 semolina-sesame, **2020**: Sep–Oct: p. 29  
 Spanish almond, **2018**: Sep–Oct: p. 28  
 Vietnamese coffee, **2017**: Sep–Oct: p. 29  
 yogurt loaf, **2021**: Jan–Feb: p. 30  
*See also* cheesecakes

Calatrava, Santiago, **2019**: Mar–Apr: p. 10  
 Calderón, JuanMa, **2022**: Nov–Dec: p. 24  
 Caldo Tlalpeño (Chicken and Vegetable Soup with Chipotle Chilies), **2022**: Jan–Feb: pp. 14–15  
 Camarones Borrachos (Drunken Shrimp with Tequila), **2022**: May–Jun: p. 21  
 Camarones Enchipotlados (Shrimp in Chipotle Sauce), **2017**: Mar–Apr: p. 9  
 Cambodian Beef Salad, **2020**: Jan–Feb: p. 4  
 Cambodian-Style Rice Noodle Salad with Shrimp, Cucumber and Herbs, **2020**: Jul–Aug: p. 4  
 Cambodian White Pepper Coconut-Curry Chicken (Amok), **2019**: Jul–Aug: p. 17  
 Camorra, Frank, **2022**: Nov–Dec: p. 25  
 Canh (Vietnamese Meatball and Watercress Soup), **2017**: Sep–Oct: p. 12  
 Cannellini Beans with Basil, Tomatoes and Parmesan, **2020**: May–Jun: p. 16  
 Cantonese Shrimp with Fluffy Eggs, **2018**: Jul–Aug: p. 6  
 Cape Malay Chicken Curry, **2017**: Sep–Oct: p. 7

#### Capers

chicken cutlets with, **2020**: Mar–Apr: p. 7  
 Colombian potato soup with, **2022**: Sep–Oct: p. 25  
 Cuban-style braised chicken with, **2021**: Jan–Feb: p. 12  
 farfalle with, **2022**: Sep–Oct: p. 5  
 Greek chicken and potato traybake with, **2022**: May–Jun: p. 4  
 pasta with, **2017**: Mar–Apr: p. 4, **2019**: Jul–Aug: p. 5, **2021**: Nov–Dec: p. 4  
 pork in Veracruz sauce with, **2021**: Mar–Apr: p. 23  
 salads with, **2018**: Sep–Oct: p. 25, Nov–Dec: p. 7, **2020**: Sep–Oct: p. 5  
 smothered cauliflower with, **2022**: Mar–Apr: p. 9  
 Spanish-style flatbread with, **2021**: Jul–Aug: p. 14  
 strip steaks with, **2021**: Jul–Aug: p. 4  
 swordfish with, **2020**: May–Jun: p. 5  
 Caramel-Braised Chicken with Ginger and Lime, **2018**: Mar–Apr: p. 4  
 Caramelized Pork with Orange and Sage, **2017**: May–Jun: p. 15  
 Caramel Oranges, **2016**: Fall: p. 21  
 Caraway-Sage Tarka, **2018**: Nov–Dec: p. 8  
**Caraway seeds**  
 Austrian beef stew with, **2019**: Jan–Feb: p. 25  
 mustard butter with, **2017**: Nov–Dec: p. 11  
 pork slow-roasted with, **2021**: Nov–Dec: p. 13  
 pork tenderloin with, **2022**: Mar–Apr: p. 5  
 roasted cauliflower with, **2018**: Nov–Dec: pp. 9–10  
 Romanian pork and bean soup with, **2021**: Sep–Oct: p. 7  
 Carcamusa (Pork and Chorizo Stew with Roasted Red Peppers), **2018**: Sep–Oct: p. 27

Cárcova, Ricardo, **2019**: Jul–Aug: pp. 25–26  
**Cardamom**  
 dark chocolate terrine with, **2022**: Nov–Dec: pp. 28–29  
 Swedish buns with, **2021**: Nov–Dec: pp. 24–25  
 Cardamom-Lime Chicken and White Beans, **2019**: May–Jun: p. 4  
 Cardoz, Floyd, **2021**: May–Jun: p. 6  
 Caribbean-Style Rice with Pigeon Peas, **2022**: Jul–Aug: p. 26  
 Carne Adovada, **2017**: Sep–Oct: p. 26  
 Carne Vinha d'Alhos (Madeiran Pork with Wine and Garlic), **2021**: May–Jun: p. 23  
 Carnitas, **2020**: May–Jun: p. 23  
 Carrarini, Rose, **2017**: Mar–Apr: p. 27, Nov–Dec: p. 23, **2019**: Mar–Apr: pp. 28–29  
 Carrot-Lime Soup with Cilantro, **2021**: Jul–Aug: p. 6  
**Carrots**  
 balsamic roasted beets and, **2022**: Nov–Dec: p. 7  
 Barolo-braised beef short ribs with, **2022**: Nov–Dec: p. 21  
 beer-braised chicken with, **2018**: Jan–Feb: p. 5  
 chicken fricase with, **2021**: Jul–Aug: p. 17  
 couscous with, **2020**: Nov–Dec: p. 19  
 farfalle with creamy, **2022**: Sep–Oct: p. 5  
 gingery pickled, **2019**: Jan–Feb: p. 23  
 glazed spicy-sweet stir-fried, **2022**: Sep–Oct: p. 4  
 Greek-style white beans with, **2022**: May–Jun: pp. 24–25  
 Indian stir-fried, **2021**: May–Jun: p. 7  
 Japanese-style chicken curry with, **2022**: Jan–Feb: pp. 22–23  
 maple and cider vinegar with, **2019**: Sep–Oct: p. 29  
 meat-free gravy with, **2020**: Nov–Dec: p. 25  
 pasta alla Genovese with, **2021**: Mar–Apr: p. 11  
 pickled daikon and, **2020**: Jul–Aug: pp. 9–11  
 roasted, **2018**: Nov–Dec: p. 9, **2020**: Mar–Apr: p. 30, **2021**: Nov–Dec: p. 22  
 salads with, **2016**: Fall: p. 11, **2018**: Jul–Aug: p. 9, **2019**: Sep–Oct: p. 6, **2020**: May–Jun: p. 24  
 salmon in sauce with, **2021**: May–Jun: p. 5  
 soups with, **2021**: Sep–Oct: p. 22, **2022**: May–Jun: p. 27, Sep–Oct: p. 4  
 stews with, **2020**: Nov–Dec: p. 15, **2021**: Jan–Feb: p. 4, 14–15, May–Jun: p. 8, Nov–Dec: p. 8, **2022**: Jan–Feb: p. 19, Sep–Oct: p. 23  
 Turkish braised beans with, **2022**: Jan–Feb: p. 8  
 Uzbek rice with, **2022**: Mar–Apr: p. 19  
 Vietnamese chicken curry with, **2020**: Sep–Oct: p. 10  
 Caseres, Danilo, **2018**: May–Jun: p. 16  
 Caseres, Maria, **2018**: May–Jun: pp. 16–17  
 Cashew-Coconut Meatballs with Spiced Tomato Sauce, **2018**: Mar–Apr: p. 5  
**Cashews**  
 butter chicken with, **2019**: Nov–Dec: pp. 12–13

chicken kebabs with, **2020:** Sep–Oct: p. 4  
 coconut cake with (Sanwin Makin), **2018:** Jan–Feb: p. 30  
 coconut meatballs with, **2018:** Mar–Apr: p. 5  
 deviled, **2019:** Jan–Feb: p. 2  
 sauce with chipotles and, **2019:** Nov–Dec: p. 4  
 Southeast Asian chicken salad with, **2019:** Jul–Aug: p. 13  
 spiced rice with, **2020:** Mar–Apr: p. 27  
 Thai stir-fried chicken with, **2019:** May–Jun: p. 5  
 Castellanos, Rodolfo, **2019:** Jan–Feb: pp. 17–18, 19  
 Catalan Biscotti, **2019:** Jul–Aug: p. 30  
 Cà Tím Nu’ó’ng (Vietnamese Grilled Eggplant), **2020:**  
 Jul–Aug: p. 11  
**Cauliflower**  
 curry with potato and, **2019:** Sep–Oct: p. 25  
 gobi Manchurian with, **2022:** May–Jun: p. 7  
 Palestinian chicken and rice with, **2020:** Jan–Feb: p. 21  
 rice of, with tofu, **2021:** Mar–Apr: p. 5  
 roasted, **2017:** Mar–Apr: p. 24, **2018:** May–Jun: p. 13,  
 Nov–Dec: pp. 9–10, **2019:** Mar–Apr: p. 12, Jul–Aug:  
 p. 6, Sep–Oct: p. 14, **2021:** Mar–Apr: p. 22  
 salad with, **2021:** May–Jun: p. 9  
 Sichuan dry-fried, **2020:** Jan–Feb: p. 18  
 with smoked paprika, honey, and sherry vinegar, **2019:**  
 Sep–Oct: p. 29  
 smothered, **2022:** Mar–Apr: p. 9  
 soup with, **2019:** Mar–Apr: p. 4  
 steaks of, **2019:** Nov–Dec: p. 4  
 with tahini, **2017:** May–Jun: p. 16, **2019:** Jul–Aug: p. 6,  
**2021:** Jan–Feb: p. 7  
 two-cheese pasta with, **2019:** May–Jun: p. 9  
 whole-wheat fusilli with, **2020:** Sep–Oct: p. 6  
 Cauliflower-Chickpea Salad with Dill-Lemon Dressing, **2021:**  
 May–Jun: p. 9  
 Cauliflower Rice with Sesame Tofu and Scallions, **2021:**  
 Mar–Apr: p. 5  
 Cauliflower Soup with Brown Butter Pine Nuts, **2019:**  
 Mar–Apr: p. 4  
 Cauliflower Steaks with Chipotle-Cashew Sauce, **2019:**  
 Nov–Dec: p. 4  
 Cauliflower with Smoked Paprika, Honey, and Sherry  
 Vinegar, **2019:** Sep–Oct: p. 29  
 Cauliflower with Spiced Tahini and Garlic-Chili Oil, **2021:**  
 Jan–Feb: p. 7  
 Cauliflower with Tahini, **2017:** May–Jun: p. 16  
**Celery**  
 Barolo-braised beef short ribs with, **2022:** Nov–Dec: p. 21  
 Brazilian black bean stew with, **2022:** Mar–Apr: p. 17  
 Greek-style white beans with, **2022:** May–Jun: pp. 24–25  
 meat-free gravy with, **2020:** Nov–Dec: p. 25

Moroccan beef stew with, **2022:** Sep–Oct: p. 23  
 pasta alla Genovese with, **2021:** Mar–Apr: p. 11  
 pork tenderloin with, **2022:** Mar–Apr: p. 5  
 salads with, **2019:** Nov–Dec: p. 23, **2021:** Jan–Feb: p. 6  
 shrimp, orzo, and zucchini with, **2021:** May–Jun: p. 25  
 soups with, **2021:** Sep–Oct: p. 22, **2022:** May–Jun: p. 27,  
 Sep–Oct: p. 4, 25  
 spicy dry-fried beef and, **2020:** May–Jun: p. 6  
 stir-fried, **2019:** Mar–Apr: p. 4, **2020:** Mar–Apr: p. 15  
 Celery and Frisée Salad with Parsley and Walnuts, **2019:**  
 Nov–Dec: p. 23  
**Celery root**  
 apple and fennel salad with, **2017:** Sep–Oct: p. 17  
 chicken salad with, **2020:** Sep–Oct: p. 5  
 frisée salad with, **2018:** Sep–Oct: p. 25  
 Celery Root and Frisée Salad with Mustard and Capers, **2018:**  
 Sep–Oct: p. 25  
 Central Mexican Guacamole, **2017:** Mar–Apr: p. 29  
 Çerkez Tavuğu (Circassian Chicken), **2022:** Jul–Aug: p. 21  
 Chadd, Patrick Owen, **2021:** Jan–Feb: p. 3  
 Chai, brewed, **2019:** Nov–Dec: p. 2  
 Chana Chaat (Chickpea and Cucumber Salad), **2018:**  
 May–Jun: p. 22  
 Chandra, Pragya, **2021:** Jan–Feb: p. 3  
 Chane, Tigist, **2020:** Sep–Oct: pp. 15, 16–17  
 Chang, David, **2017:** Mar–Apr: p. 28, **2021:** Jan–Feb: p. 32  
 Chapli Kebab, **2021:** May–Jun: p. 10  
 Chapman, Cindy, **2022:** Jan–Feb: p. 3  
 Chard and Sausage with Crispy Spiced Chickpeas, **2018:** Nov–  
 Dec: p. 5  
 Charred Broccoli with Coriander Vinaigrette, **2019:**  
 Nov–Dec: p. 16  
 Charred Broccoli with Japanese-Style Toasted Sesame Sauce,  
**2019:** May–Jun: p. 6  
 Charred Brussels Sprouts, **2016:** Fall: p. 4  
 Charred Brussels Sprouts with Garlic Chips, **2017:** Nov–Dec:  
 p. 17  
 Charred Corn with Coconut, Chilies and Lime, **2020:** Jan–  
 Feb: p. 6  
 Charred Habanero Salsa, **2021:** Sep–Oct: p. 19, **2022:** Jan–Feb:  
 pp. 14, 15  
 Charred Kale with Garlic, Chilies, and Lime, **2018:** Nov–Dec:  
 p. 11  
 Char Siu-Style Baby Back Ribs, **2022:** May–Jun: p. 8  
 Chauhan, Maneet, **2022:** May–Jun: p. 7  
**Cheese**  
 Basque-style fish and clams with Idiazabal, **2021:** Jan–Feb:  
 p. 23  
 Bolivian cornbread with, **2018:** Jul–Aug: p. 17

Brazilian bread with, **2017**: Nov–Dec: p. 6  
 Brazilian-style pizzas with, **2022**: May–Jun: pp. 12–14  
 bread pudding with, **2019**: Nov–Dec: p. 9  
 Brussels sprouts with, **2020**: May–Jun: p. 6, **2022**:  
 Nov–Dec: p. 6  
 burgers with sauce of taleggio, **2019**: May–Jun: p. 7  
 cakes with, **2017**: Jul–Aug: pp. 28–29, **2020**: Mar–Apr:  
 pp. 28–29, Jul–Aug: pp. 26–27, Nov–Dec: pp. 28–29,  
**2021**: Nov–Dec: p. 27  
 chicken, salsa, and tortilla casserole with, **2021**: Jan–Feb:  
 pp. 24–25  
 chicken and vegetable soup with queso fresco, **2022**:  
 Jan–Feb: pp. 14–15  
 Colombian buns with, **2022**: Nov–Dec: p. 27  
 creamy sauce with, **2020**: Nov–Dec: p. 3  
 deep-dish quiche with Gruyère, **2020**: May–Jun: pp. 26–27  
 eggs with Manchego, **2021**: Jul–Aug: p. 6  
 fennel baked with, **2022**: Jan–Feb: p. 16  
 flatbread with, **2017**: Sep–Oct: p. 16, **2020**: Jul–Aug: p. 7  
 fregola with pecorino Romano, **2019**: Sep–Oct: p. 19  
 goat, **2019**: May–Jun: p. 5, **2020**: Jul–Aug: p. 7, **2022**:  
 Nov–Dec: p. 6  
 Greek dip with, **2018**: Jul–Aug: p. 25  
 Greek peas with, **2018**: Nov–Dec: p. 17  
 green beans and tomatoes with, **2021**: Nov–Dec: p. 6  
 green enchiladas with mozzarella, **2021**: Nov–Dec: p. 15  
 Mexican-style corn with cotija, **2022**: Jul–Aug: p. 9  
 molletes with mozzarella, **2019**: May–Jun: p. 17  
 mousse with mascarpone, **2019**: May–Jun: p. 31  
 Neapolitan meatballs with pecorino Romano, **2020**:  
 Jan–Feb: p. 13  
 omelets with, **2018**: Mar–Apr: p. 4, **2019**: May–Jun: p. 8  
 onion frittata with, **2017**: Sep–Oct: p. 10  
 pastas with, **2016**: Fall: p. 2, **2017**: Nov–Dec: p. 4, **2018**:  
 Jan–Feb: pp. 12–13, May–Jun: p. 6, Jul–Aug: p. 4, Nov–  
 Dec: pp. 4, 24, **2019**: May–Jun: pp. 5, 9, **2020**: May–Jun:  
 p. 19, Jul–Aug: p. 24, Sep–Oct: pp. 6, 11, **2021**: Jan–Feb:  
 p. 5, Mar–Apr: p. 11, Jul–Aug: pp. 4, 13, Sep–Oct: p. 5,  
 Nov–Dec: pp. 4, 17, **2022**: Jan–Feb: p. 4  
 pesto rosso with pecorino Romano, **2022**: Jul–Aug: p. 30  
 pesto with, **2018**: Sep–Oct: p. 23, **2020**: Jul–Aug: p. 24  
 pizza with, **2017**: Sep–Oct: p. 15, **2020**: Sep–Oct: p. 19  
 rigatoni with pecorino Romano, **2020**: May–Jun: p. 4  
 saffron risotto with, **2018**: Sep–Oct: p. 11  
 salads with, **2017**: Jul–Aug: pp. 5, 6, **2018**: Sep–Oct: p. 25,  
 Nov–Dec: p. 7, **2019**: Sep–Oct: p. 10, **2020**: Mar–Apr: p.  
 6, Jul–Aug: p. 6, 7, 15, Nov–Dec: p. 4, **2021**: Nov–Dec:  
 p. 30, **2022**: Jul–Aug: p. 13  
 salsa verde with Manchego, **2022**: Nov–Dec: p. 25

scones with kale and, **2020**: May–Jun: p. 29  
 shrimp tacos with cotija, **2021**: Sep–Oct: p. 20  
 shrimp with, **2018**: May–Jun: p. 19  
 soups with, **2019**: Sep–Oct: p. 4, **2020**: Mar–Apr: p. 22,  
**2021**: Nov–Dec: p. 11  
 Turkish mashed potatoes with, **2022**: Nov–Dec: p. 10  
 Uruguayan sandwich with, **2018**: Jul–Aug: p. 22  
 Welsh Rarebit with, **2017**: Mar–Apr: p. 11  
**Cheese, blue**  
 balsamic roasted beets and carrots with, **2022**: Nov–Dec:  
 p. 7  
 salads with, **2018**: Sep–Oct: p. 25, **2020**: Nov–Dec: p. 4,  
**2021**: Nov–Dec: p. 30  
**Cheese, feta**  
 baked, with tomatoes, olives, and oregano, **2022**:  
 Nov–Dec: p. 9  
 butternut squash with, **2020**: Nov–Dec: p. 20  
 cauliflower with, **2019**: Sep–Oct: p. 14  
 Cretan salad with, **2022**: Jul–Aug: p. 13  
 dip of whipped, **2017**: Nov–Dec: p. 6  
 garlicky lentils with, **2019**: Jan–Feb: p. 6  
 Greek baked vegetables with, **2020**: Jul–Aug: p. 21  
 Greek beef and tomato stew with, **2022**: May–Jun: p. 25  
 green shakshuka with, **2021**: Mar–Apr: p. 12  
 tomato rice with, **2019**: Sep–Oct: p. 15  
**Cheese, Parmesan**  
 Bolognese chicken cutlets with, **2020**: Sep–Oct: p. 22  
 cannellini beans with, **2020**: May–Jun: p. 16  
 couscous “risotto” with, **2020**: Mar–Apr: p. 25  
 creamy pasta with, **2022**: Nov–Dec: p. 5  
 farfalle with, **2022**: Sep–Oct: p. 5  
 fettuccine Alfredo with Parmigiano Reggiano, **2021**:  
 Jul–Aug: p. 13  
 fettuccine with, **2022**: Mar–Apr: p. 5  
 greens with, **2017**: Nov–Dec: p. 22  
 lasagna bolognese with, **2020**: Mar–Apr: pp. 18, 19  
 Ligurian vegetable gratin with, **2021**: Jan–Feb: p. 27  
 linguine with, **2021**: Mar–Apr: p. 4  
 passatelli in brodo with, **2020**: Nov–Dec: p. 23  
 spaghetti with pesto of, **2021**: Jan–Feb: p. 20  
 Tunisian-style frittata with, **2021**: May–Jun: p. 4  
 turkey burgers with, **2018**: Sep–Oct: p. 5  
 Tuscan-style spring vegetable soup with, **2022**: May–Jun:  
 p. 15  
 Venetian rice and peas with, **2021**: May–Jun: p. 15  
**Cheese, ricotta**  
 dumplings with, **2022**: May–Jun: p. 27  
 pasta with, **2022**: May–Jun: p. 28, Nov–Dec: p. 17  
 prosciutto, arugula, and, **2017**: Mar–Apr: p. 17

- rigatoni carbonara with, **2017**: May–Jun: p. 4  
 tart with, **2017**: Nov–Dec: p. 23
- Cheesecakes**  
 chèvre, with black pepper-graham crust, **2020**: Jul–Aug: pp. 26–27  
 ricotta-semolina, **2017**: Jul–Aug: pp. 28–29  
 triple-crème, **2021**: Nov–Dec: p. 27
- Chen, Amir, **2021**: Mar–Apr: p. 12  
 Chen, Limor, **2021**: Mar–Apr: p. 12  
 Chen, Nami, **2021**: Jan–Feb: p. 16, Nov–Dec: p. 10  
 Cheng Kun-Yin, **2018**: May–Jun: p. 20  
 Cherif, Amel, **2017**: Nov–Dec: p. 9  
 Chermoula Sauce, **2016**: Fall: p. 18
- Cherries**  
 almond-coconut cake with, **2021**: May–Jun: p. 26  
 chocolate biscotti with, **2021**: Nov–Dec: p. 29  
 chocolate chunk cookies with, **2020**: Jan–Feb: p. 29
- Chèvre Cheesecake with Black Pepper-Graham Crust, **2020**: Jul–Aug: pp. 26–27
- Chewy Molasses Spice Cookies with Browned Butter Icing, **2019**: Nov–Dec: p. 30
- Chiang Mai Chicken (Kai Yang), **2017**: May–Jun: p. 19
- Chicken**  
 arroz con pollo with, **2021**: Jul–Aug: p. 16  
 braised, **2018**: Jan–Feb: p. 5, Mar–Apr: p. 4, May–Jun: p. 18, Sep–Oct: p. 14, **2019**: Mar–Apr: p. 5, **2020**: Mar–Apr: p. 26, May–Jun: p. 17, Jul–Aug: p. 4, Nov–Dec: p. 16, **2021**: Jan–Feb: p. 5, 12  
 butter, **2019**: Nov–Dec: pp. 12–13  
 cardamom-lime, and white beans, **2019**: May–Jun: p. 4  
 Chiang Mai, **2017**: May–Jun: p. 19  
 Chilindrón, **2021**: Mar–Apr: p. 25  
 Chinese white-cooked, **2016**: Fall: pp. 12–13  
 chutney-glazed spatchcocked, **2020**: Jul–Aug: p. 22  
 Circassian, **2022**: Jul–Aug: p. 21  
 couscous with, **2020**: Nov–Dec: p. 19  
 curries with, **2017**: Sep–Oct: p. 7, **2019**: Jul–Aug: p. 17, **2020**: Sep–Oct: pp. 10, 32, **2021**: May–Jun: pp. 12–13, Sep–Oct: p. 8, **2022**: Jan–Feb: pp. 22–23, Jul–Aug: p. 22  
 cutlets of, **2018**: May–Jun: p. 5, **2019**: Jul–Aug: p. 4, **2020**: Mar–Apr: p. 7, Sep–Oct: p. 22, **2021**: Mar–Apr: p. 5  
 en Cocotte, **2018**: Mar–Apr: p. 12  
 Ethiopian stewed, **2020**: Sep–Oct: pp. 14–15  
 fricase of, **2021**: Jul–Aug: p. 17  
 Georgian-style, under a brick, **2019**: Jan–Feb: p. 15  
 ginger-curry kebabs of, **2022**: Jul–Aug: p. 4  
 glass noodles with, **2022**: Mar–Apr: p. 32  
 Greek traybake with potatoes and, **2022**: May–Jun: p. 4  
 green enchiladas with, **2021**: Nov–Dec: p. 15  
 grilled, **2019**: May–Jun: p. 13, Jul–Aug: p. 10, **2020**: Jul–Aug: p. 16, **2021**: Mar–Apr: p. 7  
 hazelnut-crust, **2018**: May–Jun: p. 5  
 homemade broth of, **2020**: Sep–Oct: p. 27, Nov–Dec: p. 23  
 Hungarian paprikash with, **2022**: Nov–Dec: p. 13  
 Indian black pepper, **2019**: Nov–Dec: p. 5  
 Jamaican fricasseed, **2020**: Jan–Feb: p. 5  
 Japanese fried, **2017**: May–Jun: pp. 23–24  
 Japanese-style meatballs with, **2022**: Sep–Oct: p. 11  
 kebabs with, **2020**: Sep–Oct: p. 4  
 Kenyan coconut, **2020**: Jan–Feb: p. 4  
 Korean fire, **2020**: Jan–Feb: p. 6  
 Korean stew with, **2021**: Jan–Feb: p. 4  
 lajawab, **2020**: Nov–Dec: p. 5  
 leftover, **2022**: Jan–Feb: p. 3  
 lemon-saffron, **2018**: Mar–Apr: p. 18  
 Liberian stewed greens with, **2022**: Jan–Feb: p. 13  
 mango-tomato, **2018**: Jul–Aug: p. 4  
 miso-glazed, **2019**: Sep–Oct: p. 5  
 Moroccan skewers of, **2017**: Jul–Aug: p. 4  
 Moroccan-style chickpeas and, **2020**: Jul–Aug: p. 4  
 North African couscous with, **2017**: Nov–Dec: p. 10  
 Oaxacan green mole with, **2019**: Mar–Apr: p. 21  
 orange-guajillo chili pulled, **2018**: Jul–Aug: p. 5  
 paella with, **2019**: May–Jun: pp. 22–23  
 Palestinian rice and, **2020**: Jan–Feb: p. 21  
 paprikash, **2020**: Jan–Feb: p. 10  
 Persian-style saffron rice with, **2022**: Jul–Aug: p. 10  
 Piri Piri, **2017**: Jul–Aug: p. 14  
 pulled, with chipotle chilies, **2020**: Mar–Apr: p. 14  
 roasted, **2017**: Nov–Dec: p. 5, **2018**: Sep–Oct: p. 7, **2019**: Mar–Apr: p. 4, Sep–Oct: pp. 11, 13, **2020**: Jan–Feb: p. 30, **2021**: Mar–Apr: pp. 20–21  
 salads with, **2017**: Jul–Aug: p. 23, **2018**: Jan–Feb: p. 4, Sep–Oct: p. 5, **2019**: Jul–Aug: p. 13, **2020**: Jul–Aug: p. 5, Sep–Oct: p. 5, **2021**: Jan–Feb: p. 6, **2022**: Mar–Apr: p. 4, Jul–Aug: p. 21  
 salsa verde and tortilla casserole with, **2021**: Jan–Feb: pp. 24–25  
 sesame noodles with, **2020**: Jul–Aug: p. 20  
 shawarma, **2021**: Jul–Aug: p. 4  
 Sichuan-chili, **2018**: Jan–Feb: p. 26  
 Singapore satay of, **2018**: Jul–Aug: p. 21  
 slashed, **2019**: Jan–Feb: p. 9  
 smothered, **2020**: Nov–Dec: p. 10  
 soups with, **2017**: Mar–Apr: p. 25, **2018**: Jan–Feb: p. 22, Mar–Apr: p. 24, Sep–Oct: p. 4, Nov–Dec: p. 5, **2020**: Jan–Feb: p. 8, May–Jun: p. 6, Sep–Oct: p. 6, **2021**: Jan–Feb: p. 9, Sep–Oct: p. 10, Nov–Dec: p. 5, **2022**: Jan–Feb:

pp. 6, 14–15, May–Jun: p. 27, Sep–Oct: pp. 4, 25  
 sous vide red chili, **2017**: May–Jun: p. 21  
 soy sauce, **2019**: Nov–Dec: p. 18  
 spicy butter-soy, **2020**: Nov–Dec: p. 6  
 stir-fried, **2017**: Sep–Oct: p. 4, **2019**: May–Jun: p. 5,  
 Jul–Aug: p. 19, **2020**: Mar–Apr: p. 5, **2021**: Sep–Oct:  
 p. 4, **2022**: Nov–Dec: p. 24  
 sumac-spiced, **2017**: Sep–Oct: p. 19  
 Teriyaki Rice Bowls (Teriyaki Donburi), **2018**: Jul–Aug:  
 p. 27  
 Thai pizza with, **2022**: May–Jun: p. 11  
 three-cup, **2018**: May–Jun: p. 21  
 toasted couscous with, **2019**: Jan–Feb: p. 5  
 traybaked potatoes and, **2020**: May–Jun: p. 8  
 traybake with sweet potatoes and, **2022**: Nov–Dec: p. 4  
 Tunisian-style frittata with, **2021**: May–Jun: p. 4  
 Vietnamese, **2020**: May–Jun: p. 13, Sep–Oct: p. 10, **2021**:  
 May–Jun: p. 21  
 vindaloo, **2020**: May–Jun: p. 21  
 with walnut-cilantro sauce, **2018**: Nov–Dec: p. 23  
 white balsamic and tarragon, **2017**: Nov–Dec: p. 4  
 Chicken, Salsa Verde and Tortilla Casserole (Pastel Azteca),  
**2021**: Jan–Feb: pp. 24–25  
 Chicken and Orzo Soup with Garlic and Paprika, **2020**:  
 May–Jun: p. 6  
 Chicken and Rice Soup with Napa Cabbage, **2020**: Sep–Oct:  
 p. 6  
 Chicken and Vegetable Soup with Chipotle Chilies (Caldo  
 Tlalpeño), **2022**: Jan–Feb: pp. 14–15  
 Chicken Chilindrón, **2021**: Mar–Apr: p. 25  
 Chicken Cutlets with Avocado-Poblano Sauce, **2021**: Mar–Apr:  
 p. 5  
 Chicken Cutlets with Garlic, Chilies, and Peanuts, **2019**:  
 Jul–Aug: p. 4  
 Chicken en Cocotte, **2018**: Mar–Apr: p. 12  
 Chicken Escabeche, **2018**: Nov–Dec: p. 5  
 Chicken Fricase with Tomatoes, Potatoes and Carrots, **2021**:  
 Jul–Aug: p. 17  
 Chicken Lajawab, **2020**: Nov–Dec: p. 5  
 Chicken Noodle Soup with Turmeric and Dill, **2022**: Sep–Oct:  
 p. 4  
 Chicken Paprikash, **2020**: Jan–Feb: p. 10  
 Chicken Reshmi Kebabs, **2020**: Sep–Oct: p. 4  
 Chicken Roasted with Garlic-Herb Crème Fraîche, **2021**:  
 Mar–Apr: pp. 20–21  
 Chicken Salad with Apple, Celery Root and Fennel, **2020**:  
 Sep–Oct: p. 5  
 Chicken Shawarma, **2021**: Jul–Aug: p. 4  
 Chicken Soup with Ricotta Dumplings, **2022**: May–Jun: p. 27

Chicken Teriyaki Rice Bowls (Teriyaki Donburi), **2018**:  
 Jul–Aug: p. 27  
 Chicken Vindaloo, **2020**: May–Jun: p. 21  
 Chicken Yassa (Senegalese Braised Chicken with Onions and  
 Lime), **2018**: Sep–Oct: p. 14  
 Chickpea, Chorizo and Spinach Soup, **2022**: Jan–Feb: p. 6  
 Chickpea and Harissa Soup (Lablabi), **2018**: Jan–Feb: p. 22  
 Chickpea and Tomato Curry, **2021**: May–Jun: p. 6  
 Chickpea and Yogurt Soup with Parsley and Dill, **2017**:  
 May–Jun: p. 4  
 Chickpea flour, chapli kebab with, **2021**: May–Jun: p. 10  
**Chickpeas**  
 Afghan-style tomatoes and, **2022**: Nov–Dec: p. 5  
 brittle of, **2019**: Sep–Oct: p. 2  
 chard and sausage with, **2018**: Nov–Dec: p. 5  
 couscous with, **2019**: Jan–Feb: p. 5, **2020**: Nov–Dec: p. 19  
 crispy pasta with, **2019**: Nov–Dec: p. 17  
 eggs with spinach and, **2021**: May–Jun: p. 32  
 Egyptian eggplant with, **2021**: Jul–Aug: p. 5  
 falafel with, **2022**: Jul–Aug: pp. 18–19  
 Greek-style braised, **2020**: Jan–Feb: p. 17  
 hummus with, **2017**: May–Jun: p. 10, **2021**: Jan–Feb: p. 11  
 Moroccan-style chicken and, **2020**: Jul–Aug: p. 4  
 salads with, **2018**: May–Jun: p. 22, **2019**: May–Jun: p. 19,  
**2021**: May–Jun: p. 9, **2022**: Mar–Apr: p. 10, Jul–Aug: p. 6  
 smashed, with scallions, **2021**: Jul–Aug: p. 18  
 soups with, **2017**: May–Jun: p. 4, **2018**: Jan–Feb: p. 22,  
 Sep–Oct: p. 6  
 steak with mashed, **2017**: Nov–Dec: p. 5  
 stews with, **2016**: Fall: p. 9, **2020**: May–Jun: pp. 10, 32,  
 Sep–Oct: p. 17, **2021**: Jan–Feb: p. 4, **2022**: Mar–Apr:  
 p. 25, Jul–Aug: p. 8, Sep–Oct: p. 23  
 tamarind, **2018**: Jan–Feb: p. 6  
 three-for-one, **2018**: May–Jun: p. 22  
 tomato curry with garam masala and, **2021**: May–Jun: p. 6  
 Tunisian, with Swiss chard, **2019**: Sep–Oct: p. 20  
 Chikhirtma (Georgian Chicken Soup), **2017**: Mar–Apr: p. 25  
 Child, Julia, **2017**: Jul–Aug: p. 10, **2018**: Mar–Apr: p. 12, **2019**:  
 Jul–Aug: p. 32, Nov–Dec: p. 24, **2020**: Jan–Feb: p. 32, Mar–  
 Apr: p. 32, Nov–Dec: p. 24  
 Child, Paul, **2017**: Jul–Aug: p. 10  
 Chilean Beef, Tomato and Corn Sauté, **2021**: May–Jun: p. 4  
 Chilean-Style Pork Sandwiches, **2021**: Sep–Oct: p. 32  
 Chili and Citrus-Marinaded Fish Tacos, **2021**: Sep–Oct: p. 16  
 Chili-Basil Glazed Salmon, **2018**: Sep–Oct: p. 5  
 Chili-bean paste, udon noodles with, **2022**: Mar–Apr: p. 21  
**Chilies**  
 beef birra tacos with, **2021**: Sep–Oct: pp. 14–15  
 beef chili colorado tacos with, **2022**: May–Jun: p. 19

berbere with, **2020**: Sep–Oct: p. 14  
 black bean puree with chipotle, **2019**: May–Jun: p. 17  
 black bean tostadas with, **2021**: Nov–Dec: p. 32  
 butternut squash with, **2020**: Mar–Apr: p. 23  
 Caribbean-style rice with, **2022**: Jul–Aug: p. 26  
 cauliflower with, **2021**: Jan–Feb: p. 7, Mar–Apr: p. 22  
 charred corn with, **2020**: Jan–Feb: p. 6  
 chicken with, **2017**: May–Jun: p. 21, **2018**: Jan–Feb: p. 26,  
 Jul–Aug: p. 5, **2019**: Jul–Aug: p. 4, **2020**: Jan–Feb: p. 30,  
 Mar–Apr: p. 14, May–Jun: p. 21, **2021**: Jan–Feb: p. 25,  
 Mar–Apr: p. 5, Sep–Oct: p. 8, **2022**: Jan–Feb: pp. 14–15  
 chili crisp (condiment) with, **2022**: May–Jun: p. 6  
 chipotle, **2017**: Mar–Apr: p. 9, **2019**: May–Jun: p. 17, Sep–Oct:  
 p. 7, **2020**: Mar–Apr: p. 14  
 cochinita pibil tacos with, **2021**: Sep–Oct: pp. 12–13  
 corn chowder with, **2020**: Jul–Aug: p. 14  
 dry curried squash with, **2022**: Sep–Oct: p. 10  
 eggplant with cilantro and, **2017**: Mar–Apr: p. 24  
 Ethiopian-style beef with, **2022**: Jan–Feb: p. 5  
 Goan-style stir-fried, **2021**: Nov–Dec: p. 14  
 gobi Manchurian with, **2022**: May–Jun: p. 7  
 green beans with, **2018**: Jul–Aug: p. 8  
 green enchiladas with, **2021**: Nov–Dec: p. 15  
 harissa with, **2016**: Fall: p. 30  
 hummus with, **2021**: Jan–Feb: p. 11  
 Jamaican-style pot roast with, **2022**: Nov–Dec: p. 8  
 kale charred with, **2018**: Nov–Dec: p. 11  
 Liberian stewed greens with, **2022**: Jan–Feb: p. 13  
 maque choux with poblano, **2019**: Jul–Aug: p. 11  
 Margarita with, **2016**: Fall: p. 29  
 mashed avocado with serrano, **2019**: Mar–Apr: p. 31  
 Mexican meatballs with, **2020**: Sep–Oct: p. 21  
 Mexican-style corn with, **2022**: Jul–Aug: p. 9  
 Mexican-style pork cutlets with chipotle, **2019**: Sep–Oct: p. 7  
 Mexican-style shrimp with, **2022**: Sep–Oct: p. 13  
 Mochitlán-style beef stew with, **2022**: Jul–Aug: p. 8  
 Mojo Picón and Verde with, **2018**: Mar–Apr: p. 11  
 noodles with scallions and, **2017**: May–Jun: p. 14  
 pasta with roasted poblano, **2021**: Mar–Apr: p. 6  
 peach pico de gallo with, **2022**: Sep–Oct: p. 5  
 Peruvian beef and cilantro stew with, **2021**: Nov–Dec: p. 8  
 pickled, **2017**: Mar–Apr: p. 13  
 pico de gallo with jalapeño, **2019**: May–Jun: p. 15  
 piri piri oil with árbol, **2019**: Mar–Apr: p. 6  
 pork in Veracruz sauce with, **2021**: Mar–Apr: p. 23  
 Portuguese wine-braised potatoes with, **2021**: May–Jun:  
 p. 22  
 relish with tomatoes and, **2022**: Sep–Oct: p. 7  
 rice with, **2020**: Mar–Apr: p. 4

roasted potatoes with, **2022**: Jan–Feb: p. 7  
 salads with, **2017**: Jul–Aug: p. 7, **2021**: Jul–Aug: p. 7, **2022**:  
 Jan–Feb: p. 26, Sep–Oct: p. 9  
 salmon with, **2018**: Sep–Oct: p. 5  
 salsas with, **2019**: Jan–Feb: p. 21, **2020**: Jul–Aug: p. 19,  
**2021**: Sep–Oct: p. 19, **2022**: Jan–Feb: p. 15  
 sambal potatoes with, **2022**: Jan–Feb: p. 7  
 sauces with, **2017**: Mar–Apr: pp. 9, 26, May–Jun: p. 19,  
**2018**: Mar–Apr: p. 24, **2019**: May–Jun: pp. 11, 15,  
 Jul–Aug: p. 23, Nov–Dec: p. 4, **2022**: Jul–Aug: pp. 4, 22  
 shrimp with, **2017**: Mar–Apr: p. 9, **2018**: Jul–Aug: p. 6,  
**2021**: Mar–Apr: p. 4, Sep–Oct: p. 6  
 Sichuan chili oil with, **2022**: Mar–Apr: p. 25  
 slow-cooked snapper with, **2022**: Nov–Dec: p. 19  
 sofrito with, **2020**: Jul–Aug: p. 18  
 soups with, **2018**: Nov–Dec: p. 4, **2021**: Nov–Dec: p. 7,  
**2022**: Jan–Feb: pp. 14–15  
 spicy roasted potatoes with, **2021**: Jan–Feb: p. 26  
 Swiss chard with, **2016**: Fall: p. 28  
 tacos with, **2018**: Jul–Aug: p. 18  
 Thai corn fritters with, **2021**: Jul–Aug: p. 30  
 Thai stir-fried pork with, **2022**: Nov–Dec: p. 23  
 tlayudas with jalapeño, **2019**: May–Jun: p. 16  
 turkey tacos with, **2018**: Nov–Dec: p. 4  
 udon noodles with, **2022**: Mar–Apr: p. 21  
 vinaigrette with, **2019**: Nov–Dec: p. 8, **2020**: May–Jun: p. 24  
 in vinegar, **2022**: Sep–Oct: p. 19  
 winter squash with, **2022**: Nov–Dec: p. 6  
 zhoug (spicy cilantro sauce) with, **2022**: Mar–Apr: p. 4  
*see also* gochujang; peppers  
 Chili-garlic sauce, **2020**: May–Jun: p. 3  
 beef stir-fried with, **2020**: Jul–Aug: p. 5  
 hoisin-ginger noodles with, **2022**: Jan–Feb: p. 30  
 Thai chicken pizza with, **2022**: May–Jun: p. 11  
 Chili-Lime Dipping Sauce, **2017**: May–Jun: p. 19  
 Chili-Lime Melon Salad, **2017**: Jul–Aug: p. 7  
 Chili-Lime Sauce (Jaew), **2019**: May–Jun: p. 11  
 Chili-Pineapple Margarita, **2016**: Fall: p. 29  
 Chili powder, Kashmiri  
 chapli kebab with, **2021**: May–Jun: p. 10  
 Kadai chicken curry with, **2021**: May–Jun: p. 12  
 Kerala-style chicken curry with, **2021**: May–Jun: p. 13  
 Chili-Soy Noodles with Bok Choy and Peanuts, **2022**: May–  
 Jun: p. 6  
 Chili Verde Turkey Tacos, **2018**: Nov–Dec: p. 4  
 Chimichurri  
 pork loin with, **2018**: Nov–Dec: p. 21  
 red, **2022**: Sep–Oct: p. 30  
 strip steak with, **2019**: Jul–Aug: pp. 26–27

Chinese Beef Stew with Chickpeas and Star Anise, **2022**:

Mar-Apr: p. 25

Chinese Chili and Scallion Noodles, **2017**: May-Jun: p. 14

Chinese Ginger-Soy Braised Pork, **2022**: Sep-Oct: p. 8

Chinese Sesame-Scallion Bread, **2019**: May-Jun: p. 27

Chinese White-Cooked Chicken with Ginger-Soy Dressing,

**2016**: Fall: pp. 12-13

Chipotle Rice with Shrimp and Cilantro, **2020**: Mar-Apr: p. 4

Chipotles in Adobo Sauce, **2017**: Mar-Apr: p. 9

Chirmol (Guatemalan Salsa), **2017**: Jul-Aug: p. 5

Chiuni, Andrea, **2018**: Sep-Oct: p. 29

Chivito (Uruguayan Grilled Steak Sandwich), **2018**: Jul-Aug:  
p. 22

Cho, Grace M., **2022**: May-Jun: p. 32

## Chocolate

biscotti with, **2021**: Nov-Dec: p. 29

Brazilian candies with, **2018**: May-Jun: p. 30

cakes with, **2016**: Fall: p. 7, **2018**: Jan-Feb: p. 28, **2019**:

Mar-Apr: p. 27, Nov-Dec: pp. 24-25, **2020**: Sep-Oct:

p. 28, Nov-Dec: pp. 28-29, **2021**: Jan-Feb: p. 31, Jul-Aug:

p. 27, **2022**: May-Jun: p. 29

cookies with, **2017**: May-Jun: p. 30, **2018**: Jan-Feb: p. 29,

Nov-Dec: p. 26, **2019**: May-Jun: p. 28, **2020**: Jan-Feb:

p. 29

crostata with, **2018**: Mar-Apr: pp. 28-29

ginger scones with, **2019**: May-Jun: p. 29

Italian custard with, **2018**: Sep-Oct: p. 29

Italian flourless torta with, **2021**: Jul-Aug: p. 27

Oaxacan hot, **2018**: Nov-Dec: p. 27

orange-cranberry soda bread with white, **2021**: Nov-Dec:  
p. 28

pudding with, **2018**: Jul-Aug: p. 30, **2022**: Sep-Oct: p. 30

tahini brownies with, **2017**: Mar-Apr: p. 5

tart with orange and, **2017**: Nov-Dec: p. 23

terrine with dark, **2022**: Nov-Dec: pp. 28-29

*see also* cocoa powder

Chocolate, Prune and Rum Cake, **2016**: Fall: p. 7

Chocolate-Almond Spice Cookies, **2018**: Nov-Dec: p. 26

Chocolate and Orange Tart, **2017**: Nov-Dec: p. 23

Chocolate Biscotti with Pistachios, Almonds and Dried

Cherries, **2021**: Nov-Dec: p. 29

Chocolate-Hazelnut Cream Cake, **2020**: Nov-Dec: pp. 28-29

Chocolate-Hazelnut (Gianduja) Crostata, **2018**: Mar-Apr:  
pp. 28-29

Chocolate Meringue Cookies, **2019**: May-Jun: p. 28

Chocolate Olive Oil Cake, **2022**: May-Jun: p. 29

Chocolate Pudding with Brown Sugar and Miso, **2022**:

Sep-Oct: p. 30

Choi, Eunji, **2022**: Jan-Feb: p. 3

Choi, Roy, **2022**: May-Jun: p. 18

## Chorizo

chickpea soup with, **2022**: Jan-Feb: p. 6

potato hash with, **2019**: Jan-Feb: p. 4

Chorizo and Potato Hash, **2019**: Jan-Feb: p. 4

Chuang Pao-hua, **2018**: Nov-Dec: pp. 13-14

Chung, Amy, **2022**: Sep-Oct: p. 26

Chung, Emily, **2022**: Sep-Oct: p. 26

## Chutney

apricot-shallot, **2020**: Sep-Oct: p. 5

chicken with, **2019**: Sep-Oct: p. 11, **2020**: Jul-Aug: p. 22

turmeric potatoes with, **2020**: Mar-Apr: p. 7

Chutney-Glazed Spatchcocked Chicken, **2020**: Jul-Aug: p. 22

Ciambella (Orange-Anise Bundt Cake), **2018**: May-Jun: p. 29

Cibelli, Maria Grazia, **2020**: Jan-Feb: p. 11

Ciccio (Ricotta Salata-Stuffed Flatbread), **2017**: Sep-Oct: p. 16

## Cilantro

chicken, salsa, and tortilla casserole with, **2021**: Jan-Feb: p. 25

chicken cutlets with, **2021**: Mar-Apr: p. 5

cumin-coriander potatoes with, **2019**: Mar-Apr: p. 17

eggplant with chilies and, **2017**: Mar-Apr: p. 24

falafel with, **2022**: Jul-Aug: pp. 18-19

green enchiladas with, **2021**: Nov-Dec: p. 15

Indian vermicelli with peas and, **2020**: Mar-Apr: p. 5

rice with, **2020**: Mar-Apr: p. 4, May-Jun: p. 30

roasted cabbage with, **2019**: May-Jun: p. 6

roasted sweet potatoes with, **2019**: Nov-Dec: p. 23

salsa roja with, **2022**: May-Jun: p. 17

sauses with, **2017**: Mar-Apr: p. 26, **2018**: May-Jun: p. 13,

Nov-Dec: p. 23, **2022**: Mar-Apr: p. 4, Jul-Aug: p. 4

skirt steak with, **2019**: Sep-Oct: p. 9

soups with, **2021**: Jan-Feb: p. 9, Jul-Aug: p. 6, Nov-Dec:

p. 7, **2022**: Jan-Feb: pp. 14-15

spicy roasted cauliflower with, **2021**: Mar-Apr: p. 22

spicy roasted potatoes with, **2021**: Jan-Feb: p. 26

stews with, **2021**: Jan-Feb: p. 4, Nov-Dec: p. 8, **2022**:

Mar-Apr: pp. 17, 25, Sep-Oct: p. 23

Thai-style coleslaw with, **2016**: Fall: p. 25

Thai-style vegetable stir-fry with, **2022**: Mar-Apr: p. 7

vinaigrette with, **2016**: Fall: p. 31

winter squash with, **2022**: Nov-Dec: p. 6

Cilantro-Jalapeno Adobo Sauce, **2017**: Mar-Apr: p. 26

Cilantro Rice, **2020**: May-Jun: p. 30

Çilbir (Turkish Poached Eggs with Garlicky Yogurt), **2021**:

May-Jun: p. 18

Cinnamon-Smoked Whiskey Sour, **2017**: Sep-Oct: p. 31

Cioffi, Antonio, **2022**: Sep-Oct: p. 20

Ciorbă de Porc (Romanian Pork and White Bean Soup with

Vinegar and Caraway), **2021**: Sep-Oct: p. 7



Circassian Chicken (Çerkez Tavuğu), **2022**: Jul–Aug: p. 21

Circella, Simone, **2018**: Sep–Oct: pp. 21, 22

Claiborne, Craig, **2017**: Mar–Apr: p. 8

## Clams

Basque-style fish and, **2021**: Jan–Feb: p. 23

spaghetti with, **2022**: Jan–Feb: p. 20

Clark, Melissa, **2017**: Jul–Aug: p. 32, Nov–Dec: p. 5, **2020**:

Mar–Apr: p. 32

Clark, Sam and Sam, **2017**: Mar–Apr: p. 18

Clemente, Mari Carmen Oliete, **2020**: Nov–Dec: p. 21

Clinton, Bill, **2018**: Nov–Dec: p. 32

Cochinita Pibil Tacos, **2021**: Sep–Oct: pp. 12–13

## Cocktails

Dark and Stormy, **2020**: Mar–Apr: p. 2

Fourteen Autumns, **2019**: Sep–Oct: p. 2

French 75, **2018**: Mar–Apr: p. 31

holiday, **2018**: Nov–Dec: p. 33

New York Sour, **2018**: May–Jun: p. 31

Old and New Sling, **2018**: Jan–Feb: p. 31

Sardinian Bandit, **2019**: Jul–Aug: p. 3

White Sangria, **2018**: Jul–Aug: p. 31

Yayo, **2018**: Sep–Oct: p. 31

Cocoa. *see* chocolate

## Cocoa powder

chocolate biscotti with, **2021**: Nov–Dec: p. 29

Italian flourless torta with, **2021**: Jul–Aug: p. 27

*see also* chocolate

## Coconut

broccolini with, **2022**: Sep–Oct: p. 12

cakes with, **2018**: Jan–Feb: p. 30, Mar–Apr: p. 30, **2019**:  
Sep–Oct: p. 28, **2020**: Sep–Oct: p. 29, **2021**: May–Jun:  
p. 26

charred corn with, **2020**: Jan–Feb: p. 6

chicken and rice with, **2018**: May–Jun: p. 18

chicken salad with, **2019**: Jul–Aug: p. 13

cookies with, **2017**: Jul–Aug: p. 30

curries with, **2019**: Jul–Aug: p. 17, **2022**: May–Jun: p. 5

Indian carrot stir-fry with, **2021**: May–Jun: p. 7

meatballs with, **2018**: Mar–Apr: p. 5

rice pudding with, **2019**: Sep–Oct: p. 30

rice with ginger and, **2018**: Mar–Apr: p. 9

saucers with, **2021**: May–Jun: p. 5

shrimp with, **2018**: Mar–Apr: p. 9, **2022**: Jan–Feb: p. 5

soups with, **2021**: Sep–Oct: p. 10

Coconut-Cashew Cake (Sanwin Makin), **2018**: Jan–Feb:  
p. 30

Coconut-Curried Black-Eyed Peas, **2022**: May–Jun: p. 5

Coconut-Ginger Rice, **2018**: Mar–Apr: p. 9

Coconut-Lemon Grass Shrimp with Rice, **2018**: Mar–Apr: p. 9

## Coconut milk

black bean soup with, **2020**: May–Jun: p. 5

black-eyed peas with, **2022**: May–Jun: p. 5

charred corn with, **2020**: Jan–Feb: p. 6

curries with, **2019**: Jul–Aug: p. 17, **2021**: Jan–Feb: p. 5,

May–Jun: p. 13, **2022**: Jul–Aug: p. 22

homemade, **2018**: May–Jun: p. 18

Kenyan chicken with, **2020**: Jan–Feb: p. 4

red lentil soup with, **2018**: Jan–Feb: p. 8

rice pudding with, **2019**: Sep–Oct: p. 30

salmon in sauce of, **2021**: May–Jun: p. 5

tortillas with, **2019**: Jan–Feb: p. 27

Coconut Milk-Flour Tortillas, **2019**: Jan–Feb: p. 27

Coconut Rice Pudding, **2019**: Sep–Oct: p. 30

## Coconut water

Caribbean-style rice with, **2022**: Jul–Aug: p. 26

Vietnamese beef stew with, **2021**: Jan–Feb: pp. 14–15

Cod and Harissa Tagine with Olives and Almonds, **2018**:  
Sep–Oct: p. 6

## Coffee

dark chocolate terrine with, **2022**: Nov–Dec: pp. 28–29

Vietnamese cake with, **2017**: Sep–Oct: p. 29

Colatura di alici (anchovy condiment), parsley pesto with,  
**2022**: Sep–Oct: p. 20

Coletta, John, **2018**: Jul–Aug: p. 32

Colicchio, Tom, **2019**: Sep–Oct: p. 32

Colombian Avocado Salsa (Ají de Aguacate), **2018**: Jan–Feb:  
p. 24

Colombian Braised Beef (Posta Negra), **2018**: Mar–Apr: p. 14

Colombian Cheese Buns (Almojábanas), **2022**: Nov–Dec: p. 27

Colombian Coconut-Braised Chicken and Coconut Rice,  
**2018**: May–Jun: p. 18

Colombian Potato Soup with Chicken, Corn and Capers  
(Ajiaco), **2022**: Sep–Oct: p. 25

Conant, Scott, **2022**: Nov–Dec: p. 20

Confit, garlic, **2021**: Mar–Apr: p. 30

Constantino, Rosetta, **2022**: Jan–Feb: p. 32, May–Jun: p. 26

Cooper, Eric, **2019**: Nov–Dec: p. 3

Cooper, Yassah, **2021**: Nov–Dec: p. 20

## Coriander

beef stew with, **2021**: May–Jun: p. 8

Kerala-style chicken curry with, **2021**: May–Jun: p. 13

orecchiette with, **2019**: Nov–Dec: p. 4

potatoes with, **2017**: Mar–Apr: p. 18, **2019**: Mar–Apr: p. 17

steak with, **2019**: Jul–Aug: p. 5, **2021**: May–Jun: p. 6

sweet potatoes braised with, **2021**: Mar–Apr: p. 9

vinaigrette with, **2019**: Nov–Dec: p. 16

yogurt loaf cake with, **2021**: Jan–Feb: p. 30

Coriander-Cumin Beef Stew, **2021**: May–Jun: p. 8

Coriander-Orange Skirt Steak with Arugula, **2019:** Jul–Aug: p. 5  
**Corn**

charred, **2020:** Jan–Feb: p. 6  
 chicken, salsa, and tortilla casserole with, **2021:** Jan–Feb: p. 25  
 Chilean beef sauté with, **2021:** May–Jun: p. 4  
 chowder with, **2020:** Jul–Aug: p. 14  
 Colombian potato soup with, **2022:** Sep–Oct: p. 25  
 Japanese-style rice with, **2022:** May–Jun: p. 30  
 maque choux with, **2019:** Jul–Aug: p. 11  
 Mexican cake with, **2020:** Jul–Aug: p. 29  
 Mexican-style, **2022:** Jul–Aug: p. 9  
 pasta with, **2018:** Sep–Oct: p. 8  
 Peruvian chowder with, **2018:** Jul–Aug: p. 5  
 pudding with, **2019:** Jul–Aug: pp. 28–29  
 spiced butter popcorn, **2019:** Jan–Feb: p. 28  
 stew with pork, squash, and, **2020:** Sep–Oct: p. 12  
 Taiwanese grilled, **2018:** Jul–Aug: p. 10  
 Thai fritters of, **2021:** Jul–Aug: p. 30  
 Yelapa-style pie with, **2022:** Jul–Aug: pp. 24–25  
*see also* hominy

#### **Cornbread**

Bolivian, **2018:** Jul–Aug: p. 17  
 Portuguese, **2017:** Sep–Oct: p. 21

Cornish, Richard, **2022:** Nov–Dec: p. 25

#### **Cornmeal**

Bolivian cornbread with, **2018:** Jul–Aug: p. 17  
 cakes with, **2020:** Mar–Apr: pp. 28–29, Jul–Aug: p. 29, Sep–Oct: p. 29  
 Colombian cheese buns with masarepa, **2022:** Nov–Dec: p. 27  
 polenta of, **2018:** Sep–Oct: p. 16, p. 17, **2021:** May–Jun: p. 17  
 polenta soup with, **2019:** Jan–Feb: p. 4  
 streusel-topped jam tart with, **2022:** Nov–Dec: p. 30  
 Venetian cookies with, **2020:** Sep–Oct: p. 30

Cornstarch, oven-frying vegetables with, **2022:** Nov–Dec: p. 32

Cosentino, Chris, **2017:** Sep–Oct: p. 32

Costantino, Rosetta, **2020:** Jul–Aug: p. 24

Coughlan, Mary, **2021:** Nov–Dec: p. 3

#### **Couscous**

with chicken and chickpeas, **2019:** Jan–Feb: p. 5, **2020:** Nov–Dec: p. 19  
 fried eggs with, **2018:** Sep–Oct: p. 4  
 harissa-spiced beef with, **2021:** Mar–Apr: p. 6  
 North African chicken, **2017:** Nov–Dec: p. 10  
 salads of, **2016:** Fall: p. 19, **2019:** Jul–Aug: p. 5  
 shrimp and, **2020:** Jul–Aug: p. 5  
 spicy fennel-tomato, **2021:** May–Jun: p. 30  
 Couscous “Risotto,” **2020:** Mar–Apr: p. 25

Cracked Potatoes with Vermouth, Coriander and Fennel, **2017:** Mar–Apr: p. 18

Crackers, Cuban-style meatloaf with saltine, **2022:** Jan–Feb: pp. 24–25

#### **Cranberries**

Brussels sprouts with, **2022:** Nov–Dec: p. 6  
 candied ginger buckle with, **2019:** Nov–Dec: p. 26  
 soda bread with, **2021:** Nov–Dec: p. 28

Cranberry and Candied Ginger Buckle, **2019:** Nov–Dec: p. 26

Crapanzano, Aleksandra, **2022:** Nov–Dec: p. 28

#### **Cream**

cakes with, **2020:** Jul–Aug: pp. 26–27, Nov–Dec: pp. 28–29, **2021:** Nov–Dec: p. 27  
 corn chowder with, **2020:** Jul–Aug: p. 14  
 dark chocolate terrine with, **2022:** Nov–Dec: p. 28  
 deep-dish quiche with, **2020:** May–Jun: pp. 26–27  
 farfalle with, **2022:** Sep–Oct: p. 5  
 fettuccine with, **2022:** Mar–Apr: p. 5  
 Fontina-Parmesan, **2017:** Sep–Oct: p. 15  
 pasta with Parmesan, **2020:** Sep–Oct: p. 11  
 Peruvian-style pasta with, **2022:** Jan–Feb: p. 4  
 puddings with, **2018:** Jul–Aug: p. 30, **2020:** Nov–Dec: p. 32  
 spaghetti squash with, **2022:** Jan–Feb: p. 9  
 Turkish mashed potatoes with, **2022:** Nov–Dec: p. 10  
 whipped, **2017:** May–Jun: p. 29, **2018:** May–Jun: p. 28, **2020:** Sep–Oct: p. 28  
 yogurt panna cotta with, **2020:** May–Jun: p. 28  
*see also* sour cream

Creamy Asparagus Pasta, **2019:** Mar–Apr: p. 5

Creamy Chocolate Pudding with Sesame Whipped Cream, **2018:** Jul–Aug: p. 30

Creamy Fennel and White Bean Soup with Bacon, **2018:** Mar–Apr: p. 5

Creamy Pasta with Sausage and Hardy Greens, **2022:** Nov–Dec: p. 5

Creamy Zucchini and Pumpkin Seed Soup, **2020:** Sep–Oct: p. 8

#### **Crema, Mexican**

chicken, salsa, and tortilla casserole with, **2021:** Jan–Feb: pp. 24–25  
 pasta with, **2021:** Mar–Apr: p. 6

Crema al Mascarpone (Mascarpone Mousse), **2019:** May–Jun: p. 31

#### **Crème fraîche**

chicken roasted with garlic-herb, **2021:** Mar–Apr: pp. 20–21

honey ice cream with, **2017:** Jul–Aug: p. 26

Crème Fraîche and Honey Ice Cream, **2017:** Jul–Aug: p. 26

Cretan Salad (Dakos), **2022:** Jul–Aug: p. 13

Crevettes Pil Pil (Moroccan Harissa-Garlic Shrimp), **2022**:  
Mar-Apr: p. 14

Crisponi, Luigi, **2020**: Mar-Apr: p. 22

Crispy Pasta with Chickpeas, Lemon and Parsley, **2019**:  
Nov-Dec: p. 17

Crispy Sichuan-Chili Chicken, **2018**: Jan-Feb: p. 26

Croatian Mashed Potatoes, **2020**: Nov-Dec: p. 14

Crosby, Guy, **2020**: Jan-Feb: p. 32

#### **Crostatata**

chocolate with, **2018**: Mar-Apr: pp. 28-29

peach and raspberry, **2022**: Jul-Aug: pp. 28-29

three-berry, **2022**: Jul-Aug: p. 29

Cuban Beef Picadillo, **2018**: Jul-Aug: p. 5

Cuban-Spiced Burgers, **2017**: Jul-Aug: p. 9

Cuban-Style Braised Chicken, **2021**: Jan-Feb: p. 12

Cuban-Style Egg-Stuffed Meatloaf (Pulpeta), **2022**: Jan-Feb:  
pp. 24-25

Cuban-Style Pork Shoulder with Mojo Sauce (Pernil Asado),  
**2017**: Mar-Apr: p. 15

#### **Cucumbers**

eggplant with, **2020**: Sep-Oct: p. 7

Greek dip with, **2018**: Jul-Aug: p. 25

Korean spicy chilled noodles with, **2022**: Jul-Aug: p. 27  
lime-pickled, **2017**: Sep-Oct: p. 27

Mexican-style shrimp with, **2022**: Sep-Oct: p. 13

pickled radishes and, **2017**: Nov-Dec: p. 7

quick-pickled, **2020**: Jan-Feb: pp. 15, 16

salads with, **2017**: Mar-Apr: p. 10, Jul-Aug: p. 4, **2018**:  
May-Jun: p. 22, **2019**: Jul-Aug: p. 9, **2020**: Jan-Feb: p.  
4, Jul-Aug: pp. 4, 5, **2021**: Jul-Aug: p. 5, **2022**: Jul-Aug:  
p. 13, Sep-Oct: p. 9, Nov-Dec: pp. 13, 15

tzatziki with, **2021**: Sep-Oct: p. 26

udon noodles with, **2022**: Mar-Apr: p. 21

Cucumber Salad with Sour Cream, **2022**: Nov-Dec: pp. 13, 15

Culliton, Betsey Walker, **2022**: Mar-Apr: p. 3

#### **Cumin**

beef curry with, **2021**: Mar-Apr: p. 8

beef stew with, **2021**: May-Jun: p. 8

ketchup with, **2017**: Jul-Aug: p. 9

potatoes with, **2019**: Mar-Apr: p. 17, **2021**: Jan-Feb: p. 26  
stir-fried tofu with, **2022**: Mar-Apr: p. 30

Cumin-Ancho Tarka, **2018**: Nov-Dec: p. 8

Cumin-Coriander Potatoes with Cilantro (Patates Mekhalel),  
**2019**: Mar-Apr: p. 17

Cumin seeds, butternut squash with, **2020**: Nov-Dec: p. 20

Cuomo, Alfonso, **2019**: Mar-Apr: pp. 13-14

Cuomo, Chiara, **2021**: Jul-Aug: pp. 11-12

#### **Currants**

kale and cheese scones with, **2020**: May-Jun: p. 29

Venetian cornmeal cookies with, **2020**: Sep-Oct: p. 30  
Curried Carrot Salad with Golden Raisins, **2020**: May-Jun:  
p. 24

#### **Curries**

beef, **2020**: May-Jun: p. 4, **2021**: Jan-Feb: p. 5, Mar-Apr:  
p. 8

chicken, **2017**: Sep-Oct: p. 7, **2019**: Jul-Aug: p. 17, **2020**:  
Sep-Oct: pp. 10, 32, **2021**: May-Jun: pp. 12-13,  
Sep-Oct: p. 8

chickpea and tomato, **2021**: May-Jun: p. 6

coconut black-eyed pea, **2022**: May-Jun: p. 5

pea, **2017**: Sep-Oct: p. 27, **2019**: Sep-Oct: pp. 24-25

potato, **2019**: Sep-Oct: pp. 23, 24-25

roasted cauliflower with, **2017**: Mar-Apr: p. 24

salmon, **2021**: May-Jun: p. 5

spicy-sweet dry squash, **2022**: Sep-Oct: p. 10

#### **Curry leaves**

broccolini with, **2022**: Sep-Oct: p. 12

Indian carrot stir-fry with, **2021**: May-Jun: p. 7

turmeric shrimp with, **2021**: Sep-Oct: p. 6

Curry paste, Thai red, corn fritters with, **2021**: Jul-Aug: p. 30

#### **Curry powder**

Afghan-style chickpeas and tomatoes with, **2022**: Nov-  
Dec: p. 5

chicken kebabs with, **2022**: Jul-Aug: p. 4

ginger pork with, **2022**: May-Jun: p. 6

grilled chicken with, **2022**: Jul-Aug: p. 22

Japanese-style, **2022**: Jan-Feb: pp. 22, 23

## **D**

Dağdeviren, Musa, **2022**: Mar-Apr: p. 10

Daglar, Emine Nese, **2022**: Jul-Aug: pp. 20, 21

Dakos (Cretan Salad), **2022**: Jul-Aug: p. 13

Dal Tarka (stewed lentils), **2020**: Mar-Apr: p. 13

Damuck, Jess, **2022**: Jul-Aug: p. 32

Danish Dream Cake, **2019**: Sep-Oct: p. 28

Danler, Stephanie, **2016**: Fall: p. 31

Dao, Vo Thi, **2020**: Jul-Aug: p. 8

Daoud, Habib, **2020**: Sep-Oct: p. 29, Nov-Dec: pp. 18-19

Daoud, Minerva, **2020**: Sep-Oct: p. 29, Nov-Dec: pp. 18-19

Daragon, Agnès, **2019**: Mar-Apr: p. 7

Dark Chocolate Terrine with Coffee and Cardamom, **2022**:  
Nov-Dec: pp. 28-29

Da Scalo, Nunzia, **2020**: Mar-Apr: p. 8

#### **Dates**

balsamic roasted beets and carrots with, **2022**: Nov-Dec:  
p. 7

harissa-spiced beef with, **2021**: Mar-Apr: p. 6

kale salad with, **2020**: Nov-Dec: p. 7  
 quinoa pilaf with, **2017**: Sep-Oct: p. 5  
 toffee pudding with, **2018**: Nov-Dec: p. 30

Datta, Sid, **2018**: Nov-Dec: p. 33

David, Elizabeth, **2016**: Fall: p. 20, **2017**: Sep-Oct: p. 32

Davison, Jan, **2019**: Jan-Feb: p. 32

Day, Cheryl, **2021**: Jul-Aug: pp. 28, 29, **2022**: Nov-Dec: p. 3

Day, Ivan, **2017**: Nov-Dec: p. 1

Deep-Dish Quiche with Mushrooms, Bacon and Gruyère, **2020**: May-Jun: pp. 26-27

De la Vega, Iliana, **2019**: Sep-Oct: pp. 1, 10, **2021**: Jan-Feb: p. 1, Sep-Oct: p. 32, Nov-Dec: p. 7

Delgado, Judith, **2018**: Mar-Apr: p. 11

Dergent, Ludo, **2019**: Mar-Apr: pp. 9-10

De Smedt, Karl, **2020**: Sep-Oct: p. 1

De Souza, Alvin, **2021**: Nov-Dec: p. 14

Dhalwala, Meeru, **2017**: Sep-Oct: p. 27, **2018**: Jan-Feb: p. 6

Diacono, Mark, **2020**: May-Jun: p. 32

Diêp family, **2020**: May-Jun: pp. 11-12

Di Lauro, Maria Grazia, **2020**: Jul-Aug: p. 6

Di Lelio, Alfredo, **2021**: Jul-Aug: p. 11

Di Lelio, Ines, **2021**: Jul-Aug: pp. 11-12

**Dill**  
 chicken roasted with, **2021**: Mar-Apr: pp. 20-21  
 Egyptian eggplant with, **2021**: Jul-Aug: p. 5  
 Indian-spiced spinach with, **2018**: Sep-Oct: p. 19  
 salads with, **2020**: May-Jun: p. 24, **2021**: May-Jun: p. 9  
 salmon with, **2018**: Nov-Dec: p. 19, **2020**: Jan-Feb: p. 15  
 short ribs with, **2020**: Nov-Dec: p. 6  
 soups with, **2017**: May-Jun: p. 4, **2018**: May-Jun: p. 4, **2022**: Sep-Oct: p. 4  
 steamed potatoes with, **2020**: Jan-Feb: p. 16

Dimayuga, Angela, **2022**: Nov-Dec: p. 32

DiMinno, Chris, **2019**: May-Jun: p. 32

Di Noto, Giuseppe, **2019**: Jan-Feb: p. 12

Di Noto, Piera, **2019**: Jan-Feb: pp. 12, 13

**Dips**  
 eggplant and tahini, **2022**: Sep-Oct: p. 9  
 Greek, **2018**: Jul-Aug: p. 25  
 sweet chili, **2022**: Jul-Aug: p. 22  
 Turkish tomato and red pepper, **2021**: Jul-Aug: p. 22  
 yogurt, **2019**: Nov-Dec: p. 7

Doenjang, ssamjang (condiment) with, **2021**: Jul-Aug: p. 25

Dominguez, Anatolio Luis, **2018**: Mar-Apr: pp. 10, 11

Doriti, Carolina, **2018**: Mar-Apr: p. 20

Doro Wat (Ethiopian Chicken Stew), **2020**: Sep-Oct: pp. 14-15

Double Chocolate Cake with Honey-Rosemary Syrup, **2021**: Jan-Feb: p. 31

Dreilinger, Danielle, **2021**: Nov-Dec: p. 32

Dried Cherry-Chocolate Chunk Cookies, **2020**: Jan-Feb: p. 29

Drunken Shrimp with Tequila (Camarones Borrachos), **2022**: May-Jun: p. 21

Ducassee, Alain, **2020**: May-Jun: p. 18

Dugal, Jorge, **2017**: Jul-Aug: p. 5

Duguid, Naomi, **2016**: Fall: p. 1, **2017**: Mar-Apr: p. 5, **2019**: May-Jun: p. 26, **2022**: Mar-Apr: p. 25

Dukkah (Egyptian Nut-and-Seed Seasoning), **2017**: May-Jun: p. 16

Dumplings, **2020**: Nov-Dec: p. 15  
 chicken soup with ricotta, **2022**: May-Jun: p. 27  
 Hungarian, **2022**: Nov-Dec: pp. 13, 15

Dunlop, Fuchsia, **2016**: Fall: p. 28, 31, **2017**: Mar-Apr: pp. 21-23, May-Jun: p. 14, **2020**: Jan-Feb: pp. 7, 18, Mar-Apr: p. 32

Dupart, Gilles, **2018**: Jan-Feb: p. 24

Dutch Butter Cake (Boterkoek), **2017**: Nov-Dec: p. 30

## É

Easy Oven-Baked Mushroom-Herb Stuffing, **2017**: Nov-Dec: p. 13

Easy Vegetable Broth, **2018**: Sep-Oct: p. 10

Eden, Caroline, **2019**: Sep-Oct: p. 32, **2020**: Jan-Feb: p. 3, **2022**: Mar-Apr: p. 18

Edge, John T., **2017**: Nov-Dec: p. 32

Eetch (Bulgur-Tomato Pilaf with Herbs and Pomegranate Molasses), **2018**: Jul-Aug: p. 11

**Eggplant**  
 broiled chilies and cilantro, **2017**: Mar-Apr: p. 24  
 Cambodian chicken curry with, **2019**: Jul-Aug: p. 17  
 flank steak with ragù of, **2020**: Mar-Apr: p. 5  
 grilled, **2017**: Jul-Aug: p. 20, **2018**: Jul-Aug: p. 12, **2020**: Jul-Aug: p. 11  
 Lebanese-style stew with, **2021**: Jan-Feb: p. 4  
 Palestinian chicken and rice with, **2020**: Jan-Feb: p. 21  
 pasta with sausage, tomatoes, and, **2020**: Jul-Aug: p. 4  
 roasted with caramelized tahini, **2020**: Sep-Oct: p. 7  
 Sicilian caponata with, **2019**: Jul-Aug: p. 14  
 Spanish ratatouille with, **2018**: May-Jun: p. 8  
 Spanish tortilla with, **2019**: Jan-Feb: p. 7  
 spicy Egyptian, **2019**: Mar-Apr: p. 19, **2021**: Jul-Aug: p. 5  
 tahini dip (Mutabal) with, **2022**: Sep-Oct: p. 9

Eggplant and Tahini Dip (Mutabal), **2022**: Sep-Oct: p. 9

**Eggs**  
 asparagus, roasted peppers and manchego with, **2021**: Jul-Aug: p. 6  
 asparagus and romaine salad with, **2018**: Jan-Feb: p. 27

avocado salsa with, **2018:** Jan–Feb: p. 24  
 banana custard pie with, **2022:** Jan–Feb: p. 27  
 Brazilian-style pizzas with, **2022:** May–Jun: p. 12  
 cakes with, **2018:** Sep–Oct: p. 28, **2020:** Jul–Aug: p. 27,  
     Sep–Oct: p. 28, **2021:** Jan–Feb: pp. 30, 31, Mar–Apr: p. 29,  
     Jul–Aug: p. 29, **2022:** Mar–Apr: p. 29, May–Jun: p. 29,  
     Sep–Oct: p. 27  
 Cantonese shrimp with, **2018:** Jul–Aug: p. 6  
 chickpeas and spinach with, **2021:** May–Jun: p. 32  
 Chinese stir-fried, **2017:** May–Jun: p. 12  
 couscous with fried, **2018:** Sep–Oct: p. 4  
 Cuban-style meatloaf with, **2022:** Jan–Feb: pp. 24–25  
 dark chocolate terrine with, **2022:** Nov–Dec: p. 28  
 deep-dish quiche with, **2020:** May–Jun: pp. 26–27  
 garlicky Spanish-style, **2018:** Jan–Feb: p. 19  
 German-style squash bread with, **2022:** Jan–Feb: pp. 28–29  
 green shakshuka with, **2021:** Mar–Apr: p. 12  
 harissa shakshuka with, **2018:** Sep–Oct: p. 6  
 Hungarian dumplings with, **2022:** Nov–Dec: p. 15  
 Italian flourless torta with, **2021:** Jul–Aug: p. 27  
 Japanese bread with, **2021:** May–Jun: pp. 28–29  
 Ligurian vegetable gratin with, **2021:** Jan–Feb: p. 27  
 mascarpone mousse with, **2019:** May–Jun: p. 31  
 meatballs with, **2020:** Sep–Oct: p. 21  
 meringue cookies with, **2019:** May–Jun: p. 28  
 omelets of, **2017:** Mar–Apr: p. 6, Nov–Dec: p. 7, **2018:**  
     Mar–Apr: p. 4, **2019:** May–Jun: p. 8  
 onion frittata with, **2017:** Sep–Oct: p. 10  
 pad Thai with, **2022:** Sep–Oct: pp. 18–19  
 Persian, **2021:** Mar–Apr: p. 4  
 puddings with, **2019:** Jul–Aug: p. 29, **2022:** Sep–Oct: p. 30  
 Scotch custard sauce with, **2017:** Nov–Dec: p. 25  
 scrambled, **2016:** Fall: p. 3, **2018:** Mar–Apr: p. 14  
 spaghetti carbonara with, **2018:** Jan–Feb: p. 13  
 Spanish tortilla with, **2019:** Jan–Feb: p. 7  
 sunny-side up fried, **2017:** Mar–Apr: p. 28  
 Thai stir-fried pork with, **2022:** Nov–Dec: p. 23  
 triple-crème cheesecake with, **2021:** Nov–Dec: p. 27  
 Tunisian-style frittata with, **2021:** May–Jun: p. 4  
 Turkish poached, **2021:** May–Jun: p. 18  
 Yelapa-style sweet corn pie with, **2022:** Jul–Aug: p. 24  
 Egg-Stuffed Mexican Meatballs with Salsa Roja, **2020:** Sep–  
     Oct: p. 21  
 Eggs with Asparagus, Roasted Peppers and Manchego, **2021:**  
     Jul–Aug: p. 6  
 Eggs with Chickpeas and Spinach, **2021:** May–Jun: p. 32  
 Egyptian Nut-and-Seed Seasoning (Dukkah), **2017:** May–Jun:  
     p. 16  
 Ellis, Jackie Kai, **2017:** Nov–Dec: p. 23

El Refaey, Moustafa, **2019:** Mar–Apr: p. 2, May–Jun: p. 2  
 Enchiladas Verdes (Green Enchiladas with Chicken and  
     Cheese), **2021:** Nov–Dec: p. 15  
 English, Camper, **2022:** Sep–Oct: p. 32  
 Entomatado de Res (Mexican Beef and Tomatillo Stew), **2019:**  
     Sep–Oct: p. 21  
 Escalivada (Spanish Grilled Vegetables), **2018:** Jul–Aug: p. 12  
 Escarole Salad with Charred Grapes, Apples and Blue Cheese,  
     **2021:** Nov–Dec: p. 30  
 Espetada-Style Grilled Garlic and Bay Beef Skewers, **2020:**  
     Sep–Oct: p. 25  
 Espresso Glaze, **2017:** Nov–Dec: p. 30  
 Esquites (Mexican-Style Corn with Chili and Lime), **2022:**  
     Jul–Aug: p. 9  
 Estúa, Beto, **2021:** Sep–Oct: pp. 12, 16, 17, 19, **2022:** Jul–Aug:  
     p. 9  
 Ethiopian Chicken Stew (Doro Wat), **2020:** Sep–Oct: pp. 14–15  
 Ethiopian Chickpea Stew, **2020:** Sep–Oct: p. 17  
 Ethiopian Stewed Collard Greens (Gomen Wat), **2020:**  
     Jul–Aug: p. 13  
 Ethiopian-Style Sautéed Beef, Onion and Chilies, **2022:**  
     Jan–Feb: p. 5  
 Eventide Green Salad with Nori Vinaigrette, **2019:** May–Jun:  
     p. 20

## F

Fadiman, Anne, **2018:** Mar–Apr: p. 32  
 Fadiman, Clifton, **2018:** Mar–Apr: p. 32  
 Fahr, Yasmin, **2021:** Jul–Aug: p. 32  
 Fairchild, David, **2018:** Jul–Aug: p. 32  
 Falafel, **2022:** Jul–Aug: pp. 18–19  
 Falco, Anthony, **2021:** Jul–Aug: p. 32  
 Fang, Kathy, **2020:** Mar–Apr: p. 15  
 Farfalle with Creamy Carrots and Pancetta, **2022:** Sep–Oct: p. 5  
 Farmer, Fannie, **2017:** Mar–Apr: p. 5, Nov–Dec: p. 1  
 Fasolada (Greek White Bean Soup), **2018:** Nov–Dec: p. 18  
 Fasolia Piaz (Greek Bean Salad), **2019:** May–Jun: p. 25  
 Fatteh (Pita and Chickpea Salad with Yogurt and Mint), **2019:**  
     May–Jun: p. 19  
 Fattoush, **2017:** Jul–Aug: p. 19  
 Fava (Split Pea Dip with Onion-Roasted Red Pepper Relish),  
     **2018:** Jul–Aug: p. 25  
 Fava, Juliana, **2022:** May–Jun: p. 14  
 Feijoada (Brazilian Black Bean Stew with Pork and Beef),  
     **2022:** Mar–Apr: p. 17  
 Felipe, Joaquín, **2018:** May–Jun: p. 8  
 Fennel  
     broccoli rabe with, **2017:** Mar–Apr: p. 24

- chicken and potatoes with, **2020**: Nov–Dec: p. 16  
 cracked potatoes with, **2017**: Mar–Apr: p. 18  
 green beans with, **2018**: Nov–Dec: p. 6  
 porchetta with, **2017**: Nov–Dec: pp. 20–21  
 pork ribs with, **2020**: Jan–Feb: p. 9  
 roasted, **2017**: Nov–Dec: p. 21  
 salads with, **2017**: May–Jun: p. 4, Sep–Oct: p. 17, **2018**:  
     May–Jun: p. 5, Sep–Oct: p. 25, Nov–Dec: p. 7, **2019**:  
     Jan–Feb: p. 16, **2020**: May–Jun: p. 7, Sep–Oct: p. 5  
 shrimp with feta and, **2018**: May–Jun: p. 19  
 sweet potatoes with, **2018**: Nov–Dec: p. 12  
 white beans with, **2018**: Mar–Apr: pp. 5, 6, **2019**: Nov–Dec:  
     p. 5
- Fennel bulbs**  
 spicy couscous with, **2021**: May–Jun: p. 30  
 with three cheeses, **2022**: Jan–Feb: p. 16
- Fennel-Orange Salad with Harissa and Yogurt, **2020**:  
 May–Jun: p. 7
- Fennel-Rosemary Porchetta, **2017**: Nov–Dec: pp. 20–21
- Fennel seeds**  
 Moroccan flatbreads with, **2022**: Mar–Apr: p. 13  
 pork slow-roasted with, **2021**: Nov–Dec: p. 13  
 spicy couscous with, **2021**: May–Jun: p. 30  
 yogurt-roasted carrots with, **2021**: Nov–Dec: p. 22
- Fenugreek, pork souvlaki with, **2021**: Sep–Oct: p. 26
- Fernández, Diego, **2019**: Sep–Oct: p. 6
- Ferrer Morató, José, **2022**: Jan–Feb: pp. 17, 18
- Ferruzza, Piera, **2018**: Nov–Dec: p. 24
- Fettuccine**  
 asparagus and prosciutto with, **2022**: Mar–Apr: p. 5  
 with lemon and garlic, **2021**: Jan–Feb: p. 21
- Fettuccine Alfredo, **2021**: Jul–Aug: p. 13
- Fettuccine with Asparagus and Prosciutto, **2022**: Mar–Apr:  
 p. 5
- Fieri, Guy, **2019**: Sep–Oct: p. 32
- Filipino-Style Chicken Soup with Coconut and Lemon Grass,  
**2021**: Sep–Oct: p. 10
- Fiore, Antonio, **2020**: Jan–Feb: pp. 25–26
- Fish**  
 Barbados grilled, **2019**: Jul–Aug: p. 22  
 Basque-style, **2021**: Jan–Feb: p. 23  
 cod, **2018**: Mar–Apr: p. 21, Sep–Oct: p. 6, **2022**: Mar–Apr:  
     p. 4  
 Peruvian ceviche of, **2017**: Jul–Aug: p. 17  
 poached in tomato-garlic sauce, **2018**: Jul–Aug: p. 4  
 Portuguese salad with tuna, **2020**: Nov–Dec: p. 24  
 slow-cooked snapper, **2022**: Nov–Dec: p. 19  
 snapper with green beans and tomatoes, **2021**: Mar–Apr:  
     p. 5  
 swordfish with potatoes, tomatoes, and capers, **2020**:  
     May–Jun: p. 5  
 tacos with marinated, **2021**: Sep–Oct: p. 16  
 turmeric-spiced, **2018**: May–Jun: p. 5  
*see also* anchovies; salmon
- Fish Poached in Spicy Tomato-Garlic Sauce, **2018**: Jul–Aug:  
 p. 4
- Fish sauce**  
 red chili sambal potatoes with, **2022**: Jan–Feb: p. 7  
 Thai chicken pizza with, **2022**: May–Jun: p. 11  
 Thai steak and herb salad with, **2022**: Jul–Aug: p. 5
- Five-spice powder, **2022**: May–Jun: p. 30  
 Chinese beef stew with, **2022**: Mar–Apr: p. 25
- Five-Spice Roasted Chicken, **2019**: Mar–Apr: p. 4
- Flank Steak with Tomato-Eggplant Ragù, **2020**: Mar–Apr: p. 5
- Flatbreads**  
 with beef, **2020**: May–Jun: p. 15, Jul–Aug: p. 7  
 with cheese, **2017**: Sep–Oct: p. 16  
 Italian, **2017**: Mar–Apr: p. 17  
 Moroccan, **2018**: May–Jun: p. 27, **2022**: Mar–Apr: p. 13  
 Spanish-style, **2021**: Jul–Aug: p. 14  
 Umbrian, **2021**: Sep–Oct: p. 23  
 yeasted, with za'atar oil, **2021**: Mar–Apr: pp. 14–15  
 yogurt and olive oil, **2021**: Sep–Oct: pp. 26, 27
- Flax seeds, Moroccan flatbreads with, **2022**: Mar–Apr: p. 13
- Fleischmann, Enrique, **2021**: Jan–Feb: p. 22
- Fleming, Claudia, **2016**: Fall: p. 23, **2019**: May–Jun: p. 28,  
**2020**: Jul–Aug: p. 32
- Fletcher, Janet, **2022**: Jan–Feb: p. 32
- Florence, Tyler, **2017**: May–Jun: p. 20
- Fluffy Olive Oil Scrambled Eggs, **2016**: Fall: p. 3
- Fontina-Parmesan Cream, **2017**: Sep–Oct: p. 15
- Foolproof Single-Crust Pie Dough, **2016**: Fall: p. 16
- Forkish, Ken, **2017**: Sep–Oct: p. 13
- Fox, Jeremy, **2021**: Nov–Dec: p. 22
- Franciulli, Sandra, **2022**: May–Jun: p. 9
- Franklin, Peter, **2020**: Mar–Apr: p. 3, May–Jun: pp. 9, 11, 12,  
 Sep–Oct: p. 10
- Fregola with Herbs and Pecorino, **2019**: Sep–Oct: p. 19
- Fregola with Shrimp and Tomatoes, **2019**: Sep–Oct: p. 17
- French Almond-Rum Cake (Gâteau Nantais), **2020**: Jan–Feb:  
 p. 28
- French Apple Cake, **2017**: Sep–Oct: p. 28
- French Carrot Salad, **2016**: Fall: p. 11
- French Walnut Tart, **2018**: Nov–Dec: p. 25
- Frenkiel, David, **2019**: Sep–Oct: p. 4
- Fresh Chilies in Vinegar (Prik Nam Som), **2022**: Sep–Oct: p. 19
- Fresh Peach and Raspberry Crostata, **2022**: Jul–Aug:  
 pp. 28–29

Fresh Tomatillo and Serrano Chili Salsa, **2021**: Sep–Oct: p. 19  
 Fried Polenta, **2018**: Sep–Oct: p. 16  
 Fried Shallots, **2018**: May–Jun: p. 11  
 Fried Shrimp Tacos with Salsa Roja, **2022**: May–Jun: p. 17  
 Fried Sweet Plantains, **2021**: Jul–Aug: p. 16

### Frisée

salad with celery and, **2018**: Sep–Oct: p. 25, **2019**: Nov–Dec: p. 23  
 steak with wilted, **2021**: Sep–Oct: p. 4  
 Frittata, Tunisian-style, **2021**: May–Jun: p. 4  
 Fritters, Thai corn, **2021**: Jul–Aug: p. 30  
 Fritz, Jorge, **2021**: Sep–Oct: pp. 12, 16, 17, 19, **2022**: Jul–Aug: p. 9  
 Fruit, quick-pickled, **2020**: Mar–Apr: p. 24  
 Fuensanta, Doña, **2019**: Jan–Feb: pp. 17–18  
 Furlanis, Claudio, **2022**: Mar–Apr: p. 24

## G

Gabet, Joseph, **2019**: May–Jun: p. 1  
 Gaiser, Robin Russell, **2019**: Sep–Oct: p. 1  
 Galletti, Roberta, **2020**: Mar–Apr: pp. 17, 18  
 Gameleira, Francisco, **2022**: Mar–Apr: pp. 16, 17  
 Gamja Jorim (Gochujang-Glazed Potatoes), **2018**: May–Jun: p. 12  
 Ganeshram, Ramin, **2022**: Jul–Aug: p. 26  
 Garam masala (spice blend), **2020**: Jan–Feb: p. 3, **2022**: May–Jun: p. 30  
 chickpeas and tomato curry with, **2021**: May–Jun: p. 6  
 tomato-ginger pork curry with, **2022**: Mar–Apr: p. 8  
 yogurt-roasted carrots with, **2021**: Nov–Dec: p. 22  
 García, Abraham, **2018**: Mar–Apr: p. 1, Sep–Oct: pp. 26–27  
 García, Eduardo, **2020**: May–Jun: p. 1, Jul–Aug: pp. 17–19, 32, **2021**: Jan–Feb: p. 1, Mar–Apr: p. 22, May–Jun: p. 1, Nov–Dec: pp. 26–27, **2022**: Nov–Dec: p. 1  
 Garcia Barra, Paco, **2020**: Mar–Apr: pp. 9, 10  
 Garcia Lorenzo, Augustina, **2022**: May–Jun: p. 1, Jul–Aug: pp. 23, 25  
 Garides Saganaki (Shrimp with Feta Cheese), **2018**: May–Jun: p. 19

### Garlic

Afghan-style squash with, **2021**: Sep–Oct: p. 30  
 balsamic roasted beets and carrots with, **2022**: Nov–Dec: p. 7  
 Basque-style fish and clams with, **2021**: Jan–Feb: p. 23  
 beans with, **2018**: Mar–Apr: p. 6  
 beef skewers with, **2020**: Sep–Oct: p. 25, **2021**: Jan–Feb: p. 6  
 beef stir-fried with, **2019**: Jan–Feb: p. 5, Sep–Oct: p. 4, **2020**: Jul–Aug: p. 5

broccoli with, **2019**: Sep–Oct: p. 29  
 burgers with, **2019**: May–Jun: p. 7  
 butternut squash with, **2020**: Mar–Apr: p. 23  
 butter with, **2019**: Sep–Oct: p. 27  
 carnitas with, **2020**: May–Jun: p. 23  
 cauliflower with, **2021**: Jan–Feb: p. 7  
 chicken with, **2019**: Jul–Aug: p. 4, **2020**: May–Jun: pp. 6, 8, 21, **2021**: Mar–Apr: pp. 20–21  
 chips of, **2017**: Nov–Dec: p. 17  
 Cuban-style meatloaf with, **2022**: Jan–Feb: pp. 24–25  
 eggs with, **2018**: Jan–Feb: p. 19, Sep–Oct: p. 4, **2021**: May–Jun: p. 18  
 fettuccine with lemon and, **2021**: Jan–Feb: p. 21  
 kale with, **2018**: Mar–Apr: p. 5, Nov–Dec: p. 11  
 Korean short ribs with, **2021**: Jul–Aug: pp. 24–25  
 lentils with, **2019**: Jan–Feb: p. 6  
 oil with, **2017**: Mar–Apr: p. 17  
 pasta with, **2020**: Mar–Apr: p. 32, Nov–Dec: p. 5, **2021**: Jan–Feb: p. 28, **2022**: Jul–Aug: p. 7  
 pork with, **2020**: Nov–Dec: p. 4, **2021**: Mar–Apr: p. 23, May–Jun: p. 23, **2022**: Nov–Dec: p. 23  
 Portuguese wine-braised potatoes with, **2021**: May–Jun: p. 22  
 sauces with, **2018**: Jul–Aug: p. 4, Sep–Oct: p. 17, **2020**: May–Jun: p. 3, Jul–Aug: p. 5  
 shrimp with, **2018**: Jul–Aug: p. 6, **2019**: Jul–Aug: p. 4, **2022**: Mar–Apr: p. 14, May–Jun: p. 21  
 sofrito with, **2020**: Jul–Aug: p. 18  
 spiced cashew rice with, **2020**: Mar–Apr: p. 27  
 spicy roasted potatoes with, **2021**: Jan–Feb: p. 26  
 stews with, **2020**: Sep–Oct: pp. 15, 17, **2022**: Mar–Apr: p. 17  
 tarka with, **2018**: Nov–Dec: p. 8  
 Thai-style vegetable stir-fry with, **2022**: Mar–Apr: p. 7  
 Turkish mashed potatoes with, **2022**: Nov–Dec: p. 10  
 Uzbek rice with, **2022**: Mar–Apr: p. 19  
 whipped, **2019**: May–Jun: p. 3  
 Garlic-Chili Mashed Butternut Squash with Pine Nuts, **2020**: Mar–Apr: p. 23  
 Garlic-Chive Butter, **2019**: Sep–Oct: p. 27  
 Garlic Confit, **2021**: Mar–Apr: p. 30  
 Garlic-Ginger Beef Skewers, **2021**: Jan–Feb: p. 6  
 Garlicky Spanish-Style Eggs with Bread and Chorizo (Migas), **2018**: Jan–Feb: p. 19  
 Garlicky Spiced Chicken and Potato Traybake with Pomegranate Molasses, **2020**: May–Jun: p. 8  
 Garlic-Rosemary Burgers with Taleggio Sauce, **2019**: May–Jun: p. 7  
 Garzón, Raquel, **2019**: May–Jun: p. 15, Sep–Oct: p. 1, **2021**: Jan–Feb: p. 1

Gâteau Nantais (French Almond-Rum Cake), **2020**: Jan–Feb: p. 28

Geary, Andrea, **2017**: Nov–Dec: p. 24

Gemelli Pasta with Chèvre, Arugula and Walnuts, **2016**: Fall: p. 2

Gemelli with Fresh Tomato-Almond Pesto and Croutons, **2019**: Jan–Feb: p. 11

Gemignani, Tony, **2017**: Sep–Oct: p. 13

Georgescu, Irina, **2021**: Sep–Oct: p. 7, **2022**: Nov–Dec: p. 32

Georgian Chicken Soup (Chikhirtma), **2017**: Mar–Apr: p. 25

Georgian Chicken with Walnut-Cilantro Sauce, **2018**: Nov–Dec: p. 23

Georgian Mint-Chili Sauce (Adjika), **2018**: Jul–Aug: p. 8

Georgian-Style Chicken under a Brick (Tsitsila Tabaka), **2019**: Jan–Feb: p. 15

German Apple Cake (Apfelkuchen), **2019**: Nov–Dec: pp. 28–29

German Pork Schnitzel, **2020**: Nov–Dec: p. 12

German-Style Winter Squash Bread, **2022**: Jan–Feb: pp. 28–29

Gesualdi, Doriana, **2018**: Nov–Dec: p. 7, **2019**: Jan–Feb: pp. 11, 12, 13, Jul–Aug: p. 14

Ghayour, Sabrina, **2020**: Mar–Apr: p. 23, Nov–Dec: p. 20

## Ghee

Ethiopian collard greens with, **2020**: Jul–Aug: p. 13

Ethiopian stews with, **2020**: Sep–Oct: pp. 15, 17

Kadai chicken curry with, **2021**: May–Jun: p. 12

lentils stewed with, **2020**: Mar–Apr: p. 13

Giacalone, Benedetto, **2019**: Jan–Feb: pp. 11, 13

Gianduja (Chocolate-Hazelnut) Crostata, **2018**: Mar–Apr: pp. 28–29

Gill, A. A., **2020**: Jul–Aug: p. 32

Gin Alexander, **2017**: Mar–Apr: p. 31

## Ginger

beef with, **2017**: Jul–Aug: p. 4, **2018**: Jan–Feb: p. 5, **2019**: Jan–Feb: p. 5, **2021**: Jan–Feb: p. 6, Mar–Apr: p. 8, **2022**: Nov–Dec: p. 8

buckle with cranberry and candied, **2019**: Nov–Dec: p. 26

chicken with, **2016**: Fall: pp. 12–13, **2017**: Jul–Aug: p. 4, **2018**: Jan–Feb: p. 4, Mar–Apr: p. 4, **2020**: Mar–Apr: pp. 5, 26, May–Jun: p. 13, **2021**: Sep–Oct: pp. 8, 10, **2022**: Mar–Apr: p. 4, Jul–Aug: p. 4, Sep–Oct: p. 11

Chinese braised pork with, **2022**: Sep–Oct: p. 8

gingerbread with, **2020**: Nov–Dec: p. 26

green beans with, **2017**: May–Jun: p. 25

hoisin noodles with, **2022**: Jan–Feb: p. 30

Jamaican-style pot roast with, **2022**: Nov–Dec: p. 8

Japanese pork with, **2021**: Jan–Feb: p. 16

lentil stew with, **2020**: Nov–Dec: p. 4

Liberian banana-rice bread with, **2021**: Nov–Dec: p. 21

marmalade Bundt cake with, **2017**: Nov–Dec: p. 25

miso with, **2018**: Jan–Feb: p. 4, Mar–Apr: p. 4

pickled, **2017**: Sep–Oct: p. 8

pickled carrots with, **2019**: Jan–Feb: p. 23

Polish cookies with, **2017**: Nov–Dec: pp. 29–30

pork curry with, **2022**: Mar–Apr: p. 8

potatoes with turmeric and, **2017**: Sep–Oct: p. 24

rice with, **2018**: Mar–Apr: p. 9, **2020**: Mar–Apr: p. 27

roasted squash with, **2018**: Nov–Dec: p. 10

scones with, **2019**: May–Jun: p. 29

steamed cod with, **2018**: Mar–Apr: p. 21

stir-fries with, **2019**: Jan–Feb: p. 5, **2020**: Mar–Apr: p. 15

Swiss Chard with, **2016**: Fall: p. 28

Ginger Beef with Rice Noodles and Herbs, **2018**: Jan–Feb: p. 5

Ginger-Cumin Beef Curry, **2021**: Mar–Apr: p. 8

Ginger-Curry Grilled Chicken Kebabs, **2022**: Jul–Aug: p. 4

Ginger-Curry Pork with Green Beans, **2022**: May–Jun: p. 6

Ginger-Garlic Spiced Cashew Rice, **2020**: Mar–Apr: p. 27

Ginger-Honey Stir-Fried Chicken with Snow Peas, **2020**: Mar–Apr: p. 5

Ginger-Lemon Grass Chicken and Potato Curry, **2021**: Sep–Oct: p. 8

Ginger-Lime Chicken and Herb Salad, **2022**: Mar–Apr: p. 4

Ginger-Scallion Skillet Shrimp with Napa Cabbage, **2022**: Nov–Dec: p. 4

Ginger-Scallion Steamed Cod, **2018**: Mar–Apr: p. 21

Ginger-Shiitake Celery Stir-Fry, **2020**: Mar–Apr: p. 15

Ginger-Soy Steak with Pear-Cucumber Salad, **2017**: Jul–Aug: p. 4

Ginger-Turmeric Potatoes and Green Beans (Aloo Faliyan), **2017**: Sep–Oct: p. 24

Gingery Pickled Carrots, **2019**: Jan–Feb: p. 23

Giouvetsi (Greek Beef and Tomato Stew with Orzo), **2022**: May–Jun: p. 25

Girardet, Frédy, **2021**: Jul–Aug: p. 1

Giugliano, Salvatore, **2022**: Nov–Dec: pp. 16–17

Glasse, Hannah, **2017**: May–Jun: p. 26, 28

Glass Noodles with Chicken, Herbs and Peanuts, **2022**: Mar–Apr: p. 32

Glazed Guinness Gingerbread, **2020**: Nov–Dec: p. 26

Glazed Sour Cream and Brown Sugar Bundt Cake, **2021**: Jul–Aug: pp. 28–29

Glazed Spicy-Sweet Stir-Fried Vegetables, **2022**: Sep–Oct: p. 4

Glueck, Rachel, **2022**: Jul–Aug: p. 8

Goan-Style Chili-Fry with Beef, Tomatoes and Potatoes, **2021**: Nov–Dec: p. 14

## Gochujang (chili paste)

baby back ribs with, **2021**: Jan–Feb: p. 8

Korean fire chicken with, **2020**: Jan–Feb: p. 6



Korean spicy chilled noodles with, **2022**: Jul–Aug: p. 27  
 Korean-style noodle soup with, **2022**: Mar–Apr: p. 6  
 pasta sauce with, **2022**: Nov–Dec: p. 17  
 potatoes with, **2018**: May–Jun: p. 12  
 pulled pork with, **2019**: Jan–Feb: p. 23  
 ssamjang (condiment) with, **2021**: Jul–Aug: p. 25  
 stir-fried noodles with, **2022**: May–Jun: p. 4  
 Gochujang-Glazed Baby Back Ribs, **2021**: Jan–Feb: p. 8  
 Gochujang-Glazed Potatoes (Gamja Jorim), **2018**: May–Jun: p. 12  
 Gochujang Sour Cream, **2019**: Jan–Feb: p. 23  
 Goh, Helen, **2018**: Jan–Feb: p. 32  
 Góis, Roberto, **2020**: Sep–Oct: p. 24  
 Gold, Jonathan, **2022**: May–Jun: p. 20  
 Goldstein, Darra, **2017**: Mar–Apr: p. 25, **2021**: Mar–Apr: p. 32  
 Goldwyn, Meathead, **2017**: Mar–Apr: p. 14, **2019**: Jul–Aug: p. 8  
 Gollini, Eugenio, **2021**: Jul–Aug: pp. 26, 27  
 Gomen Wat (Ethiopian Stewed Collard Greens), **2020**:  
 Jul–Aug: p. 13  
 Gomez, Asha, **2018**: Jan–Feb: p. 29  
 Gómez Beser, Joaquín, **2022**: Jan–Feb: p. 18  
 Gonzalez, Aidee, **2021**: Sep–Oct: pp. 14, 18, 20  
 González, César, **2018**: Mar–Apr: p. 10  
 González, Edu, **2020**: May–Jun: p. 20  
 Gonzalez, Fernando, **2021**: Sep–Oct: p. 18  
 Gopnik, Adam, **2019**: Sep–Oct: p. 1  
 Goulding, Laura, **2019**: Mar–Apr: p. 32  
 Goulding, Matt, **2018**: Sep–Oct: pp. 1, 32, **2019**: Mar–Apr:  
 p. 32, **2020**: Mar–Apr: p. 16  
 Govil, Krittika, **2021**: Jan–Feb: p. 3  
 Gozzi, Alessandro, **2020**: May–Jun: pp. 18–19, Sep–Oct: p. 22  
 Graeber, David, **2022**: Mar–Apr: p. 1  
 Graham, George, **2019**: Jul–Aug: p. 11  
 Graham crackers, cheesecake crust with, **2020**: Jul–Aug: p. 27  
 Granit, Assaf, **2020**: May–Jun: p. 7, **2022**: Jul–Aug: p. 6  
**Grapes**  
 arugula salad with roasted, **2020**: Mar–Apr: p. 6  
 escarole salad with charred, **2021**: Nov–Dec: p. 30  
 roasted chicken with, **2017**: Nov–Dec: p. 5  
 Gray, Rose, **2022**: Jul–Aug: p. 7  
 Greek Apple Cake with Honey and Cinnamon (Milopita),  
**2022**: Sep–Oct: p. 27  
 Greek Baked Vegetables (Briam), **2020**: Jul–Aug: p. 21  
 Greek Bean Salad (Fasolia Piaz), **2019**: May–Jun: p. 25  
 Greek Beef and Tomato Stew with Orzo (Giouvetsi), **2022**:  
 May–Jun: p. 25  
 Greek Braised Chicken with Tomatoes and Cinnamon, **2020**:  
 May–Jun: p. 17  
 Greek Cabbage Salad (Politiki Salata), **2018**: Jul–Aug: p. 9  
 Greek Chicken and Potato Traybake, **2022**: May–Jun: p. 4

Greek Meatballs in Tomato Sauce, **2021**: Jul–Aug: p. 5  
 Greek Meatballs with Tomato Sauce (Soutzoukakia), **2022**:  
 May–Jun: p. 23  
 Greek Peas with Potatoes and Herbs (Arakas Kokkinistos),  
**2018**: Nov–Dec: p. 17  
 Greek-Style Baked White Beans in Tomato Sauce, **2022**:  
 May–Jun: pp. 24–25  
 Greek-Style Braised Chickpeas with Tomatoes and Orange,  
**2020**: Jan–Feb: p. 17  
 Greek White Bean Soup (Fasolada), **2018**: Nov–Dec: p. 18  
 Greek Yogurt-Harissa Dip, **2016**: Fall: p. 31  
 Green Beans with Garlic and Sesame, **2019**: Sep–Oct: p. 29  
 Green Beans with Georgian Mint-Chili Sauce, **2018**: Jul–Aug:  
 p. 8  
 Green Chili and Herb Roasted Chicken, **2020**: Jan–Feb: p. 30  
 Green Chili and Tomatillo Hot Sauce, **2019**: May–Jun: p. 15  
 Green Chili Sauce (Shidni), **2018**: Mar–Apr: p. 24  
 Green Enchiladas with Chicken and Cheese (Enchiladas  
 Verdes), **2021**: Nov–Dec: p. 15  
**Greens**  
 beet and pumpkin seed salad with, **2020**: Jan–Feb: p. 6  
 celery root salad with frisée, **2018**: Sep–Oct: p. 25  
 creamy pasta with, **2022**: Nov–Dec: p. 5  
 Ethiopian stewed collard, **2020**: Jul–Aug: p. 13  
 Liberian stewed, **2022**: Jan–Feb: p. 13  
 Parmesan with, **2017**: Nov–Dec: p. 22  
 pozole with collard, **2020**: May–Jun: p. 4  
 salad with fennel and arugula, **2018**: May–Jun: p. 5  
 tamarind chickpeas with collard, **2018**: Jan–Feb: p. 6  
 walnuts, parmesan and pancetta vinaigrette with, **2017**:  
 Nov–Dec: p. 22  
*see also* arugula; kale; lettuce; spinach; Swiss chard  
 Green Shakshuka, **2021**: Mar–Apr: p. 12  
 Greenspan, Dorie, **2017**: Sep–Oct: p. 28  
 Greens with Walnuts, Parmesan and Pancetta Vinaigrette,  
**2017**: Nov–Dec: p. 22  
 Grilled Broccoli with Pistachio and Citrus Vinaigrette, **2021**:  
 Jul–Aug: p. 9  
 Grilled Chicken Salmoriglio, **2019**: May–Jun: p. 13  
 Grilled Chicken with Soy Sauce Tare, **2020**: Jul–Aug: p. 16  
 Grilled Cilantro-Lime Skirt Steak, **2019**: Sep–Oct: p. 9  
 Grilled Eggplant with Sesame and Herbs, **2017**: Jul–Aug: p. 20  
 Grilled Garlic-Herb Shrimp, **2019**: Jul–Aug: p. 4  
 Grilled Red Curry Chicken, **2022**: Jul–Aug: p. 22  
 Grill-Smoked Pork Chops with Cider Vinegar Gastrique,  
**2019**: Jul–Aug: p. 8  
 Grubbs, Hannah Queen, **2021**: Jul–Aug: p. 28  
 Gruyère and Chive Omelet with Mustard Croutons, **2018**:  
 Mar–Apr: p. 4

Guatemalan Salsa (Chirmol), **2017**: Jul–Aug: p. 5  
 Guava nectar, triple-crème cheesecake with, **2021**: Nov–Dec: p. 27  
 Guccione, Francesca, **2021**: Jul–Aug: pp. 12, 13  
 Guerra, Armando, **2022**: Jan–Feb: p. 17  
 Guisat de Cigrons (Braised Chickpeas and Spinach with Paprika Breadcrumbs), **2018**: May–Jun: p. 22  
 Gur, Janna, **2021**: Mar–Apr: p. 12  
 Gurses, Cagla, **2022**: Jul–Aug: pp. 20, 21  
 Gutenbrunner, Kurt, **2019**: Jan–Feb: p. 25  
 Guzmán, Gonzalo, **2018**: Sep–Oct: p. 32, Nov–Dec: p. 1

## H

Hachisu, Nancy, **2017**: Mar–Apr: p. 28  
 Hadid, Hussein, **2019**: Mar–Apr: p. 22, 23, 26, Nov–Dec: p. 14, **2021**: May–Jun: p. 1  
 Haitian Pumpkin and Beef Soup (Soup Joumou), **2017**: Nov–Dec: p. 18  
 Ham  
   Cuban-style meatloaf with, **2022**: Jan–Feb: pp. 24–25  
   Portuguese pizza with, **2022**: May–Jun: p. 12  
   Spanish green beans with, **2020**: Jul–Aug: p. 23  
   *see also* pork; prosciutto  
 Hanna, Yosef “Zuzu,” **2021**: Mar–Apr: p. 14  
 Hansen, Kristian, **2022**: Sep–Oct: p. 3  
 Harcha (Moroccan Semolina Flatbreads), **2018**: May–Jun: p. 27  
 Hardy, Clare, **2021**: Mar–Apr: p. 3  
 Haressah (Semolina-Sesame Cake), **2020**: Sep–Oct: p. 29  
 Harira (Moroccan Beef, Tomato and Chickpea Stew), **2022**: Sep–Oct: p. 23  
 Harissa  
   beef with couscous and, **2021**: Mar–Apr: p. 6  
   chilies with, **2016**: Fall: p. 30  
   dip of yogurt and, **2016**: Fall: p. 31  
   Egyptian eggplant with, **2019**: Mar–Apr: p. 19  
   fennel-orange salad with, **2020**: May–Jun: p. 7  
   Moroccan beef stew with, **2022**: Sep–Oct: p. 23  
   Moroccan shrimp with, **2022**: Mar–Apr: p. 14  
   roasted potatoes with, **2018**: Jan–Feb: p. 9  
   shakshuka with grape tomatoes and, **2018**: Sep–Oct: p. 6  
   soup of chickpeas and, **2018**: Jan–Feb: p. 22  
   spicy couscous with paste of, **2021**: May–Jun: p. 30  
   three-for-one, **2018**: Sep–Oct: p. 6  
 Harissa-Cilantro Vinaigrette, **2016**: Fall: p. 31  
 Harissa Roasted Potatoes, **2018**: Jan–Feb: p. 9  
 Harissa Shakshuka with Grape Tomatoes, **2018**: Sep–Oct: p. 6  
 Harissa-Spiced Beef with Couscous, **2021**: Mar–Apr: p. 6

Hassan, Hawa, **2021**: May–Jun: p. 8  
 Hastings, Chris, **2021**: Nov–Dec: p. 30  
 Haupt, Melanie, **2016**: Fall: p. 25  
 Hazan, Marcella, **2016**: Fall: p. 2, **2021**: Mar–Apr: p. 3  
 Hazelnut-Crusted Chicken Cutlets with Arugula and Fennel Salad, **2018**: May–Jun: p. 5  
 Hazelnuts  
   banana bread with, **2020**: Nov–Dec: p. 31  
   chicken crusted with, **2018**: May–Jun: p. 5  
   chocolate cake with, **2020**: Nov–Dec: pp. 28–29  
   Gianduja Crostata with, **2018**: Mar–Apr: pp. 28–29  
 Headley, Brooks, **2019**: Nov–Dec: p. 16  
 Hearts of palm, Portuguese pizza with, **2022**: May–Jun: p. 12  
 Heftler, Jennifer, **2021**: Jul–Aug: p. 3  
 Heil, Meredith, **2020**: Nov–Dec: p. 24  
 Heiss, Robert, **2017**: Nov–Dec: p. 14  
 Helou, Anissa, **2017**: Jul–Aug: p. 18, **2018**: Nov–Dec: pp. 1, 32, **2019**: Mar–Apr: p. 22, 23, May–Jun: p. 18, **2021**: May–Jun: p. 32  
 Helson, Antoine, **2019**: Nov–Dec: p. 27  
 Henderson, Fergus, **2016**: Fall: p. 5  
 Hennessey, Barry, **2017**: Jul–Aug: p. 8  
 Herb and Onion Open-Faced Omelet, **2019**: May–Jun: p. 8  
 Herb-and-Pistachio Couscous Salad, **2016**: Fall: p. 19  
 Herbed Bulgur Pilaf with Shallots and Crispy Spiced Chickpeas, **2018**: May–Jun: p. 22  
 Herbs  
   glass noodles with, **2022**: Mar–Apr: p. 32  
   grilling sauces with, **2022**: Jul–Aug: p. 30  
   Mexican-style corn with, **2022**: Jul–Aug: p. 9  
   pasta with ricotta, tomatoes, and, **2022**: May–Jun: p. 28  
   salad with ginger-lime chicken and, **2022**: Mar–Apr: p. 4  
   spaghetti squash with, **2022**: Jan–Feb: p. 9  
   zucchini and chickpea salad with, **2022**: Jul–Aug: p. 6  
   *see also specific herb*  
 Hercules, Olia, **2018**: Jan–Feb: p. 32, Mar–Apr: p. 12, **2021**: Mar–Apr: pp. 20–21, Nov–Dec: pp. 12, 13  
 Hereford, Mason, **2022**: Mar–Apr: p. 1  
 Hermanos, Arcos, **2018**: May–Jun: p. 2  
 Hernández, José Ramón, **2019**: May–Jun: pp. 21–22  
 Herrera, Carmen, **2018**: Jan–Feb: p. 23, Mar–Apr: p. 13  
 Herrera, Jonathan, **2022**: Jul–Aug: p. 9  
 Heyman, Stephen, **2020**: Sep–Oct: p. 32  
 Higgins, Dorothy, **2022**: Mar–Apr: p. 3  
 Hilton, James, **2019**: May–Jun: p. 1  
 Hirayama, Moko, **2019**: Nov–Dec: p. 8  
 Hirsch, J.M., **2021**: Jan–Feb: p. 10  
 Hnari, Magda, **2022**: Mar–Apr: pp. 27–28  
 Hobotnè, Erika, **2022**: Nov–Dec: p. 14

Hoisin-Ginger Noodles, **2022**: Jan–Feb: p. 30  
 Hoisin-Glazed Baby Back Ribs, **2018**: Jan–Feb: p. 14  
**Hoisin sauce**  
   baby back ribs with, **2018**: Jan–Feb: p. 14  
   butternut squash with, **2020**: Nov–Dec: p. 6  
   noodles with, **2022**: Jan–Feb: p. 30  
 Hoke, Justin, **2018**: Jan–Feb: p. 25  
 Holt, Briana, **2019**: May–Jun: p. 29, Nov–Dec: p. 32, **2020**:  
   Mar–Apr: pp. 28–29, May–Jun: p. 29, **2021**: Jan–Feb: p. 31  
 Homemade Udon Noodles, **2022**: Mar–Apr: pp. 22–23  
**Hominy**  
   chowder with, **2020**: Jul–Aug: p. 14  
   collard greens and, **2020**: May–Jun: p. 4  
 Homsí, Marhaf, **2018**: Nov–Dec: p. 1  
 Honduran Baleadas, **2019**: Jan–Feb: p. 19  
**Honey**  
   butter with thyme and, **2018**: May–Jun: p. 27  
   cakes with, **2020**: Jul–Aug: p. 27, Sep–Oct: p. 29, **2021**:  
     Jan–Feb: p. 31, **2022**: Sep–Oct: p. 27  
   carrots roasted with, **2020**: Mar–Apr: p. 30  
   cauliflower with, **2019**: Sep–Oct: p. 29  
   chicken and sweet potato traybake with, **2022**: Nov–Dec:  
     p. 4  
   chicken stir-fried with, **2020**: Mar–Apr: p. 5  
   crème fraîche and ice cream with, **2017**: Jul–Aug: p. 26  
   Greek-style chickpeas with, **2020**: Jan–Feb: p. 17  
   Ikarian braised pork with, **2019**: Nov–Dec: p. 21  
   peppers and pork with, **2020**: Mar–Apr: p. 4  
 Honey-Thyme Butter, **2018**: May–Jun: p. 27  
**Horseradish**  
   apple, celery root and fennel salad with, **2017**: Sep–Oct: p. 17  
   beet and carrot salad with, **2020**: May–Jun: p. 24  
   sauce with, **2019**: Nov–Dec: p. 15  
 Hot Oil-Flashed Chard with Ginger, Scallions and Chili, **2016**:  
   Fall: p. 28  
 Hot-Smoked Salmon Salad with Avocado, **2017**: Mar–Apr: p. 4  
 Howard, Vivian, **2019**: Jan–Feb: p. 32, Jul–Aug: p. 28, **2022**:  
   Jan–Feb: p. 32  
 Hoyo, Orencio, **2018**: Jan–Feb: p. 7  
 Huc, Evariste Régis, **2019**: May–Jun: p. 1  
 Huddleston, Stephanie, **2021**: Sep–Oct: p. 3  
 Hummus Masabacha (Israeli Hummus), **2017**: May–Jun: p. 10  
 Hummus with Chipotle Black Beans and Tomato Salsa, **2021**:  
   Jan–Feb: p. 11  
 Hungarian Chicken Paprikash (Paprikás Csirke), **2022**: Nov–  
   Dec: p. 13  
 Hungarian Dumplings (Nokedli), **2022**: Nov–Dec: pp. 13, 15  
 Hussain, Nadiya, **2021**: Sep–Oct: p. 32  
 Hutton, Barbara, **2017**: Jul–Aug: p. 1

## I

Ikarian Braised Pork with Honey, Orange and Rosemary,  
**2019**: Nov–Dec: p. 21  
 İnatçı, Musa, **2021**: Jul–Aug: pp. 19, 21  
 Indian Black Pepper Chicken with Yogurt, **2019**: Nov–Dec: p. 5  
 Indian Carrot Stir-Fry, **2021**: May–Jun: p. 7  
 Indian Spiced Beef and Peas (Keema Matar), **2020**: Sep–Oct: p. 4  
 Indian-Spiced Butternut Squash Soup with Yogurt, **2018**:  
   Sep–Oct: p. 12  
 Indian-Spiced Pork Burgers, **2019**: Jul–Aug: p. 4  
 Indian-Spiced Spinach with Tomatoes and Dill, **2018**:  
   Sep–Oct: p. 19  
 Indian Vermicelli with Peas and Cilantro, **2020**: Mar–Apr: p. 5  
 Indonesian-Style Chicken and Rice Noodle Soup, **2020**:  
   Jan–Feb: p. 8  
 Indonesian-Style Fried Noodles, **2021**: May–Jun: p. 4  
 Ines, Franco, **2022**: May–Jun: p. 28  
 Ingram, Joey, **2019**: Mar–Apr: p. 12  
 İnihaw Na Manok (Lemon-Lime Lacquered Grilled Chicken),  
**2019**: Jul–Aug: p. 10  
 Ippolito, Vincenzo, **2019**: Jan–Feb: p. 10  
 Isik, Ali, **2021**: Mar–Apr: p. 19  
 Isik, Naci, **2021**: Mar–Apr: pp. 17, 19  
 Israeli Hummus (Hummus Masabacha), **2017**: May–Jun: p. 10  
 Ítaka, María, **2019**: Mar–Apr: p. 1, May–Jun: p. 14, **2021**:  
   Mar–Apr: p. 23, Sep–Oct: pp. 13, 15  
 Italian Bean Soup with Fresh Pasta, **2021**: Nov–Dec: p. 11  
 Italian Chocolate Custard with Amaretti (Bonet alla  
   Piemontese), **2018**: Sep–Oct: p. 29  
 Italian Flatbread (Piadina), **2017**: Mar–Apr: p. 17  
 Italian Flourless Chocolate Torta, **2021**: Jul–Aug: p. 27  
 Italian Sausage and Mushroom Ragù with Pappardelle, **2020**:  
   Nov–Dec: p. 17  
 Italian Sweet-and-Sour Pork Chops, **2019**: May–Jun: p. 5  
 Ive, Mario, **2018**: Jan–Feb: p. 11, May–Jun: p. 6

## J

Jacir, Jumana, **2022**: Jul–Aug: p. 3  
 Jaew (Chili-Lime Sauce), **2019**: May–Jun: p. 11  
 Jaffrey, Madhur, **2018**: Sep–Oct: p. 19  
 Jam, streusel-topped tart with, **2022**: Nov–Dec: p. 30  
 Jamaican Chicken Fricassee, **2020**: Jan–Feb: p. 5  
 Jamaican-Style Ginger-Chili Pot Roast with Sweet Potatoes,  
**2022**: Nov–Dec: p. 8  
 Japanese Fried Chicken (Karaage), **2017**: May–Jun: pp. 23–24  
 Japanese Ginger Pork (Shogayaki), **2021**: Jan–Feb: p. 16  
 Japanese Milk Bread, **2021**: May–Jun: pp. 28–29

Japanese Potato Salad, **2017**: May–Jun: p. 11  
 Japanese-Style Beef Curry, **2020**: May–Jun: p. 4  
 Japanese-Style Chicken Meatballs, **2022**: Sep–Oct: p. 11  
 Japanese-Style Chicken & Vegetable Curry, **2022**: Jan–Feb: pp. 22–23  
 Japanese-Style Curry Powder, **2022**: Jan–Feb: pp. 22, 23  
 Japanese-Style Glazed Sweet Potatoes with Sesame, **2021**: Nov–Dec: p. 10  
 Japanese-Style Mixed-Grain Rice, **2022**: Jan–Feb: p. 23  
 Japanese-Style Rice with Corn, Butter and Soy Sauce, **2022**: May–Jun: p. 30  
 Jardim Silva, Evaristo, **2022**: Mar–Apr: p. 16  
 Jasim, Dhuha, **2021**: Sep–Oct: p. 24  
 Jasmine Rice and Herb Salad with Shrimp (Nasi Ulam), **2019**: Jul–Aug: p. 7  
 Javaher Polow (Persian Jeweled Rice), **2019**: Jan–Feb: p. 14  
 Jenkins, Nancy Harmon, **2020**: Jul–Aug: p. 24  
 Jeronim, Štorga, **2020**: Sep–Oct: p. 8  
 Jerusalem-Style “Mixed-Grill” Chicken, **2021**: Mar–Apr: p. 7  
 Jicama and Mango Salad with Chili-Lime Vinaigrette, **2020**: May–Jun: p. 24  
 Johnson, Kaila H., **2021**: Nov–Dec: p. 28  
 Jorjadze, Barbare, **2018**: Jul–Aug: p. 8  
 Joseph, Maya, **2017**: Nov–Dec: p. 32

## K

Ka’ak Asfar (Palestinian-Style Turmeric Bread), **2022**: Sep–Oct: p. 29  
 Kadai Chicken Curry, **2021**: May–Jun: p. 12  
 Kahi, Manal, **2021**: Sep–Oct: p. 24  
 Kai Yang (Chiang Mai Chicken), **2017**: May–Jun: p. 19  
**Kale**  
   bread pudding with, **2019**: Nov–Dec: p. 9  
   charred, **2018**: Nov–Dec: p. 11  
   pasta with garlic, lemon, and, **2022**: Jul–Aug: p. 7  
   pizza Calabrese with, **2022**: May–Jun: p. 14  
   salads with, **2018**: Mar–Apr: p. 19, **2020**: Nov–Dec: p. 4, 7, 11  
   scones with cheese and, **2020**: May–Jun: p. 29  
   soups with, **2017**: Sep–Oct: p. 4, **2019**: Jan–Feb: p. 4, Nov–Dec: p. 5, **2020**: Jan–Feb: p. 4  
   Spanish-style eggs with, **2018**: Jan–Feb: p. 19  
   spicy garlic soba with, **2018**: Mar–Apr: p. 5  
 Kale and White Bean Soup with Rosemary, **2017**: Sep–Oct: p. 4  
 Kale Salad with Dates, Pistachios and Green Tahini, **2020**: Nov–Dec: p. 7  
 Kale Salad with Smoked Almonds and Picada Crumbs, **2018**: Mar–Apr: p. 19  
 Kamol, Gigg, **2022**: Sep–Oct: pp. 16–18

Karaage (Japanese Fried Chicken), **2017**: May–Jun: pp. 23–24  
 Karagozoglu, Turkan, **2022**: Jul–Aug: p. 20  
 Kardemummabullar (Swedish Cardamom Buns), **2021**: Nov–Dec: pp. 24–25  
 Karmel, Elizabeth, **2018**: Jan–Feb: p. 32  
 Karnavas, Popi, **2019**: Nov–Dec: p. 20  
 Kasitoglu, Ayse, **2022**: Nov–Dec: p. 10  
 Kasitoglu, Yuksel, **2022**: Nov–Dec: p. 10  
 Kasper, Lynne Rossetto, **2021**: Nov–Dec: p. 32  
 Kassis, Reem, **2018**: Jan–Feb: p. 32, Nov–Dec: p. 1, **2019**: Mar–Apr: p. 32, Nov–Dec: p. 32, **2020**: Jan–Feb: pp. 19–20, May–Jun: p. 8, Nov–Dec: p. 18, **2021**: Mar–Apr: p. 13, May–Jun: pp. 1, 32, Nov–Dec: p. 18, **2022**: Sep–Oct: pp. 28, 29, Nov–Dec: p. 1  
 Katz, Josh, **2021**: Jan–Feb: p. 7  
 Kauffman, Jonathan, **2018**: May–Jun: p. 32  
 Kawarma (Spiced Beef Topping), **2017**: May–Jun: p. 10  
 Kebabs. *see* skewers  
 Kebbe, Raji, **2019**: Jan–Feb: p. 1, May–Jun: p. 18  
 Kebede, Tamerat, **2020**: Jul–Aug: pp. 12–13  
 Keema Matar (Indian Spiced Beef and Peas), **2020**: Sep–Oct: p. 4  
 Keller, Thomas, **2021**: May–Jun: p. 1  
 Kennedy, Diana, **2017**: Mar–Apr: pp. 7–9, 29  
 Kenyan Coconut Chicken, **2020**: Jan–Feb: p. 4  
 Kerala-Style Chicken Curry, **2021**: May–Jun: p. 13  
 Kese, Christopher, **2020**: Mar–Apr: p. 20  
 Khalaf family, **2020**: Jan–Feb: p. 20  
 Khan, Yasmin, **2017**: Mar–Apr: p. 24, May–Jun: p. 4, **2019**: Mar–Apr: p. 31  
 Khao Tom (Thai Rice Soup), **2018**: May–Jun: p. 11  
 Khobz (Moroccan Flatbreads), **2022**: Mar–Apr: p. 13  
 Killeen, Johanne, **2018**: Sep–Oct: p. 8  
 Kilpatrick, Maura, **2020**: Nov–Dec: p. 26  
 Kim, Eric, **2021**: Jan–Feb: p. 32  
 Kim, Gary, **2020**: Nov–Dec: p. 11  
 Kim, Hooni, **2021**: May–Jun: p. 32, Jul–Aug: pp. 23–25, **2022**: Jul–Aug: p. 27  
 Kim, Injeong, **2019**: Jan–Feb: p. 22  
 Kim, Sohui, **2021**: Jan–Feb: p. 8, **2022**: Jan–Feb: p. 10  
 Kimball, Christopher, **2022**: Nov–Dec: p. 3  
**Kimchi**  
   Korean spicy chilled noodles with, **2022**: Jul–Aug: p. 27  
   pork with, **2018**: May–Jun: p. 9, **2019**: Jan–Feb: p. 20  
   rice oven-fried with, **2020**: Jul–Aug: p. 32  
   stir-fried noodles with pork and, **2022**: May–Jun: p. 4  
 Kimchi Jjigae (Pork and Kimchi Stew), **2019**: Jan–Feb: p. 20  
 King, Andrew, **2019**: Jul–Aug: pp. 21–22  
 King, Kathryn, **2017**: May–Jun: p. 26, 28  
 King, Sheri, **2019**: Jul–Aug: p. 22

Kiros, Tessa, **2017**: Sep–Oct: p. 32  
 Kladstrup, Don, **2022**: Jul–Aug: p. 32  
 Kladstrup, Petie, **2022**: Jul–Aug: p. 32  
 Kluger, Dan, **2021**: Jul–Aug: p. 9  
 Kochilas, Diane, **2018**: Mar–Apr: p. 20, **2019**: May–Jun: p. 32, Jul–Aug: p. 20, Sep–Oct: pp. 12–15, Nov–Dec: p. 20, 21, **2020**: Jan–Feb: p. 17  
 Kofte (Turkish Meatballs), **2017**: Sep–Oct: p. 23  
 Komolafe, Yewande, **2019**: Nov–Dec: p. 1  
 Korean Chicken and Vegetable Stew, **2021**: Jan–Feb: p. 4  
 Korean Chicken Salad, **2018**: Sep–Oct: p. 5, **2020**: Jul–Aug: p. 5  
 Korean Chicken-Vegetable Soup with Noodles, **2018**: Nov–Dec: p. 5  
 Korean Fire Chicken, **2020**: Jan–Feb: p. 6  
 Korean Grilled Marinated Short Ribs (Yangneom Galbi), **2021**: Jul–Aug: pp. 24–25  
 Korean Spicy Chilled Noodles (Bibim Guksu), **2022**: Jul–Aug: p. 27  
 Korean Stir-Fried Mushrooms, **2022**: Jan–Feb: p. 10  
 Korean-Style Noodle Soup with Shrimp, **2022**: Mar–Apr: p. 6  
 Koreitem, Omar, **2019**: Nov–Dec: p. 8  
 Kőrössi, Zoltán, **2022**: Nov–Dec: p. 14  
 Koufonikola-Touros, Ketty, **2019**: May–Jun: p. 25  
 Kremezi, Aglaia, **2020**: May–Jun: p. 17  
 Kuku Sabzi (Baked Persian Herb Omelet), **2017**: Mar–Apr: p. 6  
 Kurlansky, Mark, **2018**: Nov–Dec: p. 32  
 Kurnaz, Ayşe, **2021**: Mar–Apr: pp. 16, 18–19  
 Kurnaz, Recep, **2021**: Mar–Apr: p. 18  
 Kurumlu, Elizabet, **2021**: Jul–Aug: p. 21  
 Kuwaiti Spiced Shrimp and Basmati Rice (Murabyan), **2020**: Sep–Oct: p. 9

## L

Labesque, Remy, **2021**: Jan–Feb: p. 2  
 Lablabi (Chickpea and Harissa Soup), **2018**: Jan–Feb: p. 22  
 Lahey, Jim, **2017**: Sep–Oct: p. 13, Nov–Dec: p. 32, **2018**: Mar–Apr: p. 27  
 Lahmajoun (flatbread), **2020**: May–Jun: p. 15  
 Lahmajoun with Lamb, **2017**: Mar–Apr: p. 17  
 Lajaj, Saadia, **2018**: May–Jun: p. 24  
**Lamb**  
   Babylonian stew with, **2020**: Nov–Dec: p. 9  
   lahmajoun with, **2017**: Mar–Apr: p. 17, **2020**: May–Jun: p. 15  
   Lebanese baked kafta with, **2021**: Nov–Dec: p. 18  
   stew with chickpeas and, **2016**: Fall: p. 9  
   Turkish kebabs with minced, **2021**: Jul–Aug: pp. 20–21  
 Lamb, Greek meatballs with, **2022**: May–Jun: p. 23  
 Lang, George, **2021**: Jul–Aug: p. 1

Lasagna Bolognese, **2020**: Mar–Apr: pp. 18–19  
 Lassis, Reem, **2018**: Jul–Aug: p. 7  
 Lathrop, Barbour, **2018**: Jul–Aug: p. 32  
 Lawson, Nigella, **2016**: Fall: p. 20, 21, **2017**: Mar–Apr: p. 4, May–Jun: p. 3, **2018**: Jul–Aug: p. 32, **2021**: Jul–Aug: p. 32, Nov–Dec: p. 18  
 Lebanese Baked Kafta with Potatoes and Tomatoes, **2021**: Nov–Dec: p. 18  
 Lebanese Braised Green Beans, **2019**: Nov–Dec: p. 14  
 Lebanese Lentils and Rice with Crisped Onions (Mujaddara), **2019**: Mar–Apr: p. 23  
 Lebanese-Style Eggplant and Chickpea Stew, **2021**: Jan–Feb: p. 4  
 Lebovitz, David, **2017**: Jul–Aug: p. 6, Sep–Oct: p. 32, **2020**: Sep–Oct: p. 32  
 Ledezma, Salvador, **2021**: Sep–Oct: pp. 11, 13, 15  
 Lee, Edward, **2017**: May–Jun: p. 32, **2020**: Nov–Dec: p. 10  
 Lee, Lara, **2022**: Jan–Feb: p. 7  
**Leeks**  
   Babylonian stew with, **2020**: Nov–Dec: p. 9  
   braised, **2022**: Mar–Apr: p. 26  
   green shakshuka with, **2021**: Mar–Apr: p. 12  
   spicy pork with, **2018**: Mar–Apr: p. 20  
 Lehrer, Sariann, **2022**: Mar–Apr: p. 32  
 Leite, David, **2020**: Nov–Dec: p. 24  
 Leivaditaki, Marianna, **2021**: Jan–Feb: p. 32, May–Jun: pp. 24–25, Sep–Oct: pp. 25–26, 27, **2022**: Mar–Apr: pp. 27, 28, Jul–Aug: pp. 12, 13, Nov–Dec: p. 9  
**Lemon**  
   beef and spinach stew with, **2021**: Jul–Aug: p. 8  
   Bolognese chicken cutlets with, **2020**: Sep–Oct: p. 22  
   cakes with, **2017**: May–Jun: pp. 26–28, **2019**: Mar–Apr: p. 29, **2020**: Jan–Feb: p. 28  
   cauliflower-chickpea salad with, **2021**: May–Jun: p. 9  
   chicken curry with, **2020**: Sep–Oct: p. 32  
   crostata with, **2022**: Jul–Aug: p. 29  
   fruit pickled with, **2020**: Mar–Apr: p. 24  
   garlic fettuccine with, **2021**: Jan–Feb: p. 21  
   Greek chicken and potato traybake with, **2022**: May–Jun: p. 4  
   grilled broccoli with, **2021**: Jul–Aug: p. 9  
   grilled chicken with, **2019**: Jul–Aug: p. 10  
   Jerusalem-style chicken with, **2021**: Mar–Apr: p. 7  
   Moroccan chicken skewers with, **2017**: Jul–Aug: p. 4  
   Moroccan meatballs with, **2018**: May–Jun: p. 25  
   pasta with, **2017**: Mar–Apr: p. 4, **2018**: Jul–Aug: p. 13, **2019**: Nov–Dec: p. 17, **2020**: Sep–Oct: p. 11, **2021**: Jan–Feb: pp. 19, 20, 21, Mar–Apr: p. 4, **2022**: Jul–Aug: p. 7, Sep–Oct: p. 20

roasted cauliflower with, **2019**: Jul–Aug: p. 6  
 saffron chicken with, **2018**: Mar–Apr: p. 18  
 skillet-charred asparagus with, **2021**: Mar–Apr: p. 26  
 soups with, **2018**: May–Jun: p. 4, **2020**: Jan–Feb: p. 4,  
     Sep–Oct: p. 8  
 spaghetti squash with, **2022**: Jan–Feb: p. 9  
 spicy roasted potatoes with, **2021**: Jan–Feb: p. 26  
 steak with, **2020**: May–Jun: p. 5, **2022**: Sep–Oct: p. 6  
 streusel-topped jam tart with, **2022**: Nov–Dec: p. 30  
 Vietnamese chicken curry with, **2020**: Sep–Oct: p. 10  
 vinaigrette with, **2019**: Jul–Aug: p. 20, Nov–Dec: p. 8  
 winter squash with, **2021**: Nov–Dec: p. 9  
 zucchini salad with, **2020**: Jul–Aug: p. 6  
**Lemonade**, minty, **2019**: May–Jun: p. 2  
**Lemon-Almond Pound Cake**, **2019**: Mar–Apr: p. 29  
**Lemon and Shrimp Risotto with Fresh Basil**, **2021**: Jan–Feb: p. 19  
**Lemon-Buttermilk Pound Cake**, **2017**: May–Jun: pp. 26–28  
**Lemon-Garlic Fettuccine**, **2021**: Jan–Feb: p. 21  
**Lemon grass**  
     beef and potato curry with, **2021**: Jan–Feb: p. 5  
     chicken and potato curry with, **2021**: Sep–Oct: p. 8  
     chicken and rice noodle soup with, **2020**: Jan–Feb: p. 8  
     chicken stir-fried with, **2021**: Sep–Oct: p. 4  
     Filipino-style chicken soup with, **2021**: Sep–Oct: p. 10  
     martini with, **2017**: Nov–Dec: p. 31  
     shrimp with rice and, **2018**: Mar–Apr: p. 9  
     Vietnamese beef stew with, **2021**: Jan–Feb: pp. 14–15  
     Vietnamese braised chicken with, **2021**: May–Jun: p. 21  
     Vietnamese caramel chicken with, **2020**: May–Jun: p. 13  
     Vietnamese grilled pork with, **2020**: Jul–Aug: p. 9  
**Lemon Grass Martini**, **2017**: Nov–Dec: p. 31  
**Lemon-Herb Salmoriglio**, **2022**: Jul–Aug: p. 30  
**Lemon-Lime Lacquered Grilled Chicken (Inihaw Na Manok)**,  
     **2019**: Jul–Aug: p. 10  
**Lemon-Olive Oil Vinaigrette**, **2019**: Jul–Aug: p. 20  
**Lemon-Saffron Chicken (Tangia)**, **2018**: Mar–Apr: p. 18  
**Lemony Lentil-Kale Soup with Sweet Potatoes**, **2020**: Jan–Feb:  
     p. 4  
**Lentil and Spinach Soup with Roasted Peppers**, **2020**: Mar–Apr:  
     p. 4  
**Lentils**  
     berbere-spiced red, **2022**: Jul–Aug: p. 5  
     Lebanese rice and, **2019**: Mar–Apr: p. 23  
     Persian stew with red, **2021**: Sep–Oct: p. 5  
     salads with, **2017**: Jul–Aug: p. 6, **2022**: Mar–Apr: p. 6  
     soups with, **2018**: Jan–Feb: pp. 4, 8, **2020**: Jan–Feb: p. 4,  
         Mar–Apr: p. 4  
     stews with, **2020**: Mar–Apr: p. 13, Sep–Oct: p. 17,  
         Nov–Dec: p. 4

three-for-one, **2019**: Jan–Feb: p. 6  
 Umbrian soup of, **2021**: Sep–Oct: p. 22  
**Lentil Salad with Arugula & Pickled Sweet Peppers**, **2022**:  
     Mar–Apr: p. 6  
**Lentil Salad with Gorgonzola**, **2017**: Jul–Aug: p. 6  
**Lentil Stew with Ginger and Turmeric**, **2020**: Nov–Dec: p. 4  
**Lett, Travis**, **2016**: Fall: p. 4, **2017**: Jul–Aug: p. 26, **2019**:  
     Nov–Dec: p. 6  
**Lettuce**  
     salads with, **2018**: Jan–Feb: p. 27, Sep–Oct: p. 25  
     Vietnamese meatballs in, **2018**: May–Jun: p. 4  
**Leung, Bill**, **2020**: Mar–Apr: p. 21  
**Levine, Ed**, **2019**: Jul–Aug: p. 32, **2022**: Jan–Feb: p. 1  
**Lewis, Jason**, **2021**: May–Jun: p. 3  
**Liaw, Adam**, **2020**: Mar–Apr: p. 26  
**Liberaki, Anna**, **2022**: Jul–Aug: pp. 12, 13  
**Liberian Banana-Rice Bread**, **2021**: Nov–Dec: p. 21  
**Liberian Stewed Greens with Chicken and Fresh Chilies**,  
     **2022**: Jan–Feb: p. 13  
**Lieberman, Mia**, **2021**: Jul–Aug: p. 3  
**Libyan Beef and Chickpea Soup**, **2018**: Sep–Oct: p. 6  
**Ligurian Potato, Green Bean and Mushroom Gratin**, **2021**:  
     Jan–Feb: p. 27  
**Limaye, Niles**, **2019**: Nov–Dec: p. 12  
**Lime**  
     beef with, **2019**: Sep–Oct: p. 9, **2022**: Sep–Oct: p. 6  
     broiled salmon with, **2021**: Nov–Dec: p. 6  
     charred corn with, **2020**: Jan–Feb: p. 6  
     charred kale with, **2018**: Nov–Dec: p. 11  
     chicken with, **2018**: Mar–Apr: p. 4, Sep–Oct: p. 14, **2019**:  
         May–Jun: p. 4, Jul–Aug: p. 10, **2021**: Jan–Feb: p. 9,  
         May–Jun: p. 13, **2022**: May–Jun: p. 11  
     chili sauce with, **2019**: May–Jun: p. 11  
     dipping sauce with, **2017**: May–Jun: p. 19  
     fish tacos with, **2021**: Sep–Oct: p. 16  
     fruit pickled with, **2020**: Mar–Apr: p. 24  
     hummus with, **2021**: Jan–Feb: p. 11  
     Kuwaiti spiced shrimp and rice with, **2020**: Sep–Oct: p. 9  
     limeade with, **2020**: May–Jun: p. 2  
     Mexican-style corn with, **2022**: Jul–Aug: p. 9  
     Mexican-style shrimp with, **2022**: Sep–Oct: p. 13  
     Persian lentil and potato stew with, **2021**: Sep–Oct: p. 5  
     pickled cucumbers with, **2017**: Sep–Oct: p. 27  
     salads with, **2017**: Jul–Aug: p. 7, **2020**: Jul–Aug: p. 4, **2022**:  
         Jan–Feb: p. 26, Mar–Apr: p. 4, Jul–Aug: p. 5  
     slow-cooked snapper with, **2022**: Nov–Dec: p. 19  
     soups with, **2021**: Jan–Feb: p. 9, Jul–Aug: p. 6  
     steak with, **2019**: Sep–Oct: p. 9, **2022**: Sep–Oct: p. 6  
     strawberries with, **2017**: May–Jun: p. 29

vinaigrette with chilies and, **2020**: May–Jun: p. 24  
 winter squash with, **2022**: Nov–Dec: p. 6  
 yogurt sauce with, **2017**: Sep–Oct: p. 23  
 Lime-Pickled Cucumbers, **2017**: Sep–Oct: p. 27  
 Lime-Yogurt Sauce, **2017**: Sep–Oct: p. 23  
 Linguine with Artichokes, Lemon and Pancetta, **2021**:  
 Mar–Apr: p. 4  
 Linguine with Spiced Beef-Onion Sauce and Feta, **2020**:  
 Nov–Dec: p. 5  
 Linguine with Tomatoes, Orange and Olives, **2021**: Jan–Feb:  
 p. 5  
 Lomo Saltado (Peruvian Steak Stir-Fry with Onions and  
 Tomatoes), **2018**: Mar–Apr: p. 15  
 Lopez, Ana, **2020**: Mar–Apr: p. 10  
 Lopez, Bricia, **2021**: Mar–Apr: p. 6  
 López-Alt, J. Kenji, **2017**: Mar–Apr: p. 14, May–Jun: p. 21,  
**2018**: Mar–Apr: p. 32, **2019**: Jul–Aug: p. 32, **2021**: Jan–Feb:  
 p. 9  
 Loraque Gimeno, Rosa Maria, **2021**: Mar–Apr: pp. 24–25  
 Lorenzo Carcia, Gustavo, **2022**: May–Jun: p. 1, Jul–Aug:  
 pp. 23, 25  
 Lorenzo Cruz, Lupita, **2022**: Jul–Aug: p. 25  
 Loscalzo, Roberto, **2022**: May–Jun: p. 14  
 Louis, Jenn, **2020**: May–Jun: p. 32  
 Lozano, Roberto, **2022**: Mar–Apr: p. 26  
 Lucarelli, Leonardo, **2017**: Mar–Apr: p. 32  
 Luna, Adriana, **2020**: Jul–Aug: p. 28, **2021**: Mar–Apr: p. 23  
 Lundy, Ronni, **2018**: Nov–Dec: p. 32  
 Lu Rou Fan (Taiwanese Five-Spice Pork with Rice), **2020**:  
 Nov–Dec: p. 4  
 Lynch, Barbara, **2017**: Jul–Aug: p. 32

## M

Maangchi (pseudonym), **2020**: Jan–Feb: p. 32  
 Macadamia nuts, chicken and potato curry with, **2021**:  
 Sep–Oct: p. 8  
 Macanese Sweet Potato Cake (Batatada), **2018**: Mar–Apr: p. 30  
 Macedo, Luis Lopes de, **2022**: May–Jun: p. 9  
 Maceira, Domingos, **2019**: Mar–Apr: p. 6  
 Macerated Strawberries with Lime, **2017**: May–Jun: p. 29  
 MacKenzie, Andrew, **2017**: Jul–Aug: p. 27  
 Madeiran Pork with Wine and Garlic (Carne Vinha d'Alhos),  
**2021**: May–Jun: p. 23  
 Madison, Deborah, **2017**: Jul–Aug: p. 32, Sep–Oct: pp. 5, 9–10,  
 Nov–Dec: p. 12, **2020**: Nov–Dec: p. 11  
 Maggi seasoning, Mexican-style shrimp with, **2022**: Sep–Oct:  
 p. 13  
 Mahamud-Hassan, Nimco, **2018**: Mar–Apr: pp. 22–23, 24

Mallmann, Francis, **2017**: May–Jun: p. 15, Jul–Aug: p. 5, **2019**:  
 Jan–Feb: p. 32  
 Malouf, Greg, **2021**: Sep–Oct: p. 28  
 Malouf, Lucy, **2021**: Sep–Oct: p. 28  
**Mango**  
 chicken with, **2018**: Jul–Aug: p. 4  
 salad with jicama and, **2020**: May–Jun: p. 24  
 Senegalese salad with, **2018**: May–Jun: p. 7  
 shrimp with, **2022**: Jan–Feb: p. 5  
 spiced, **2019**: Jul–Aug: p. 2  
 Mango-Tomato Chicken, **2018**: Jul–Aug: p. 4  
 Mann, Charles C., **2019**: May–Jun: p. 1  
 Manousakis, Alexandra, **2022**: May–Jun: pp. 22–25  
 Mantelet, Jean, **2016**: Fall: p. 11  
 Manukyan, Alin, **2021**: Sep–Oct: p. 3  
**Maple syrup**  
 carrots with, **2019**: Sep–Oct: p. 29  
 puddings with, **2020**: Nov–Dec: p. 32  
 tea-rubbed turkey with, **2017**: Nov–Dec: p. 16  
 Maple-Whiskey Pudding Cakes, **2019**: Jan–Feb: p. 29  
 Maqlubeh (Palestinian Upside-Down Chicken and Rice),  
**2020**: Jan–Feb: p. 21  
 Maque Choux with Andouille Sausage, **2019**: Jul–Aug: p. 11  
 Mar, Angie, **2020**: Jan–Feb: p. 32, Jul–Aug: pp. 26–27  
 Maraabani, Fatiya, **2019**: Jul–Aug: p. 6  
 Marino, Maria Teresa, **2018**: Sep–Oct: pp. 15, 16, 17  
 Marley, Ziggy, **2021**: Mar–Apr: p. 1  
 Marmalade Bundt Cake with Crystallized Ginger, **2017**:  
 Nov–Dec: p. 25  
 Martin, Javier, **2018**: Jan–Feb: pp. 18–19  
 Martin, Luis, **2018**: Jan–Feb: p. 18  
 Martín, Maria, **2019**: Jan–Feb: p. 7  
 Martín, Paco, **2019**: Jan–Feb: p. 7  
 Martinez, Mely, **2021**: Nov–Dec: p. 32  
 Martinez, Sara, **2019**: Jan–Feb: pp. 26, 27  
 Martinez, Shannon, **2017**: May–Jun: p. 32  
 Martinez, Zarela, **2020**: Mar–Apr: p. 32  
 Masa harina, red chili soup with, **2021**: Nov–Dec: p. 7  
 Masala-Rubbed Blackened Salmon, **2019**: Nov–Dec: p. 5  
 Masarepa (cornmeal), Colombian cheese buns with, **2022**:  
 Nov–Dec: p. 27  
 Mascarpone Mousse (Crema al Mascarpone), **2019**: May–Jun:  
 p. 31  
 Mashed Avocados with Sesame and Chili, **2019**: Mar–Apr: p. 31  
 Mashed Potatoes with Caraway-Mustard Butter, **2017**: Nov–  
 Dec: p. 11  
 Massaad, Barbara Abdeni, **2017**: Nov–Dec: p. 32  
 Masuelli, Andrea, **2018**: Sep–Oct: pp. 9–10  
 Masuelli, Max, **2018**: Sep–Oct: pp. 9–10, **2019**: May–Jun: p. 31

Mathews, Jennifer P., **2022**: Jan–Feb: p. 32  
 Matlack, Michelle Downs, **2021**: Sep–Oct: p. 3  
 Mattos, Ignacio, **2019**: Jan–Feb: p. 32, May–Jun: p. 7  
 Mautner, Zsófia, **2022**: Nov–Dec: pp. 12, 14  
 McClendon, Carol, **2021**: Jul–Aug: p. 3  
 McFadden, Joshua, **2018**: Jan–Feb: p. 32, **2019**: Nov–Dec: p. 32  
 McGee, Harold, **2021**: May–Jun: p. 1  
 McGuinness, David, **2020**: Jan–Feb: p. 29  
 McKinnon, Hetty, **2020**: Jul–Aug: p. 32, **2021**: Jul–Aug: p. 32  
 McLaughlin, Rhett, **2022**: Sep–Oct: p. 1  
 McNabb, Omri, **2021**: Mar–Apr: p. 7  
 Mehdi, Houda, **2022**: Mar–Apr: pp. 11, 13–15, Sep–Oct: pp. 22, 23  
 Mendel, Janet, **2018**: Jul–Aug: p. 31  
 Mendes, Nuno, **2021**: Mar–Apr: pp. 28, 29  
 Méndez, Josefina López, **2021**: Sep–Oct: pp. 18, 19, 20, **2022**: Jan–Feb: pp. 14, 15  
 Mendoza, Reyna, **2019**: Sep–Oct: p. 1, **2021**: Jan–Feb: p. 1, May–Jun: p. 1  
 Menemen (Turkish Scrambled Eggs), **2018**: Mar–Apr: p. 14  
 Mészáros, András, **2022**: Nov–Dec: p. 11  
 Mexican Beef and Tomatillo Stew (Entomatado de Res), **2019**: Sep–Oct: p. 21  
 Mexican Stewed Beans, **2020**: Jul–Aug: pp. 18–19  
 Mexican-Style Corn with Chili and Lime (Esquites), **2022**: Jul–Aug: p. 9  
 Mexican-Style Grilled Pork Cutlets, **2019**: Sep–Oct: p. 7  
 Mexican-Style Shrimp in Chili-Lime Sauce (Aguachile Negro), **2022**: Sep–Oct: p. 13  
 Mexican Sweet Corn Cake (Panqué de Elote), **2020**: Jul–Aug: p. 29  
 Michaeli, Tamir, **2020**: May–Jun: p. 28  
 Migas (Garlicky Spanish-Style Eggs with Bread and Chorizo), **2018**: Jan–Feb: p. 19  
 Migoya, Francisco, **2021**: Nov–Dec: p. 32  
 Miladin, Ivica, **2020**: Nov–Dec: p. 13  
**Milk**  
   banana custard pie with, **2022**: Jan–Feb: p. 27  
   cheese sauce with, **2020**: Nov–Dec: p. 3  
   chocolate pudding with, **2022**: Sep–Oct: p. 30  
   Japanese bread with, **2021**: May–Jun: pp. 28–29  
   Mexican corn cake with sweetened condensed, **2020**: Jul–Aug: p. 29  
   Yelapa-style sweet corn pie with, **2022**: Jul–Aug: p. 24  
   *see also* buttermilk; coconut milk  
 Mills, Jason, **2019**: Jan–Feb: p. 22  
 Milopita (Greek Apple Cake with Honey and Cinnamon), **2022**: Sep–Oct: p. 27

Mini Almond Cakes with Spiced Chocolate, **2019**: Mar–Apr: p. 27

## Mint

Afghan-style squash with, **2021**: Sep–Oct: p. 30  
 beef kofte with, **2018**: Sep–Oct: p. 4  
 chicken shawarma with, **2021**: Jul–Aug: p. 4  
 dressing of, **2017**: Mar–Apr: p. 24  
 Egyptian eggplant with, **2021**: Jul–Aug: p. 5  
 in lemonade, **2019**: May–Jun: p. 2  
 pasta with, **2019**: Jan–Feb: p. 12, May–Jun: p. 5  
 roasted cauliflower with, **2017**: Mar–Apr: p. 24  
 salads with, **2019**: May–Jun: p. 19, Sep–Oct: p. 4  
 sauces with, **2018**: Jul–Aug: p. 8  
 shrimp with, **2019**: May–Jun: p. 4, **2021**: May–Jun: p. 25  
 Thai-style coleslaw with, **2016**: Fall: p. 25

Mintz, Corey, **2022**: Sep–Oct: p. 32

## Miso

broth with, **2019**: Jan–Feb: p. 31  
 butter with, **2017**: Mar–Apr: p. 28  
 chicken with, **2018**: Jan–Feb: p. 4, **2019**: Sep–Oct: p. 5, **2020**: Nov–Dec: p. 10  
 chocolate pudding with, **2022**: Sep–Oct: p. 30  
 ginger with, **2018**: Jan–Feb: p. 4, Mar–Apr: p. 4  
 peanut butter cookies with, **2020**: Jul–Aug: p. 30  
 pulled pork with, **2019**: Jan–Feb: p. 23  
 roasted cauliflower with, **2019**: Mar–Apr: p. 12  
 salad with kale and, **2020**: Nov–Dec: p. 11  
 salmon with, **2019**: Jan–Feb: p. 4  
 soba with bok choy and, **2020**: Sep–Oct: p. 6  
 soups with, **2017**: May–Jun: p. 6, **2020**: Sep–Oct: p. 5  
 vinegar sauce with, **2018**: May–Jun: p. 4

Miso-Ginger Chicken Salad with Almonds, **2018**: Jan–Feb: p. 4

Miso-Glazed Chicken with Mushrooms, **2019**: Sep–Oct: p. 5

Miso-Glazed Salmon, **2019**: Jan–Feb: p. 4

Miso-Gochujang Pulled Pork, **2019**: Jan–Feb: p. 23

Miso-Marinaded Pork and Noodle Soup, **2020**: Sep–Oct: p. 5

Miso-Shiitake Soup with Napa Cabbage, **2017**: May–Jun: p. 6

Miso-Walnut Soba with Bok Choy, **2020**: Sep–Oct: p. 6

Misquitta, Rumya, **2019**: Nov–Dec: p. 12, **2020**: May–Jun: p. 21

Mizlahi, Oren, **2017**: May–Jun: p. 9

Mochitlán-Style Beef Stew with Red Chilies and Chickpeas, **2022**: Jul–Aug: p. 8

Mogoya, Francisco, **2017**: Sep–Oct: p. 30

Mojo Picón, **2018**: Mar–Apr: p. 11

Mojo Verde, **2018**: Mar–Apr: p. 11

## Molasses

gingerbread with, **2020**: Nov–Dec: p. 26

spice cookies with, **2019**: Nov–Dec: p. 30

*See also* pomegranate molasses



Molavi, Afshin, **2022**: May–Jun: pp. 22–25  
 Mole, Oaxacan green, **2019**: Mar–Apr: p. 21  
 Molletes, **2019**: May–Jun: p. 17  
 Momo, Erik, **2022**: May–Jun: pp. 12–13  
 Monaselidze, Maria, **2018**: Nov–Dec: pp. 22–23, **2019**:  
 Jan–Feb: p. 15  
 Monroe-Cassel, Chelsea, **2022**: Mar–Apr: p. 32  
 Montaigne Michel de, **2019**: Sep–Oct: p. 1  
 Montanari, Massimo, **2022**: Mar–Apr: pp. 1, 32  
 Monzani, Enrica, **2021**: Jan–Feb: p. 27  
 Moo Ping (Thai Grilled Pork Skewers), **2019**: May–Jun:  
 pp. 10–11  
 Moore, Harold, **2019**: Nov–Dec: p. 15  
 Morales, Bonnie Frumkin, **2018**: May–Jun: p. 32  
 Morales, Noel, **2022**: Jul–Aug: p. 8  
 Morgenthaler, Jeffrey, **2017**: Mar–Apr: pp. 30–31  
 Moroccan Beef, Tomato and Chickpea Stew (Harira), **2022**:  
 Sep–Oct: p. 23  
 Moroccan Flatbreads (Khobz), **2022**: Mar–Apr: p. 13  
 Moroccan Ginger-Lemon Chicken Skewers, **2017**: Jul–Aug: p. 4  
 Moroccan Harissa-Garlic Shrimp (Crevettes Pil Pil), **2022**:  
 Mar–Apr: p. 14  
 Moroccan Meatball Tagine with Green Olives and Lemon,  
**2018**: May–Jun: p. 25  
 Moroccan Pepper and Tomato Salad (Taktouka), **2022**:  
 Mar–Apr: p. 15  
 Moroccan Semolina Flatbreads (Harcha), **2018**: May–Jun: p. 27  
 Moroccan-Style Braised Chicken and Chickpeas, **2020**:  
 Jul–Aug: p. 4  
 Moulton, Sara, **2017**: Mar–Apr: p. 32  
 Mouzawak, Kamal, **2019**: Jan–Feb: p. 1, Jul–Aug: p. 6, **2021**:  
 May–Jun: p. 1  
 Mozzetti, Mario, **2021**: Jul–Aug: p. 11  
 Mozzetti, Peppino, **2021**: Jul–Aug: p. 11  
 Muhammara (dip), **2020**: Mar–Apr: p. 2  
 Muhtaseb, Ihab, **2022**: Sep–Oct: p. 9  
 Mujaddara (Lebanese Lentils and Rice with Crisped Onions),  
**2019**: Mar–Apr: p. 23  
 Mulbah, Sharon, **2021**: Nov–Dec: p. 20  
 Mur, Alberto, **2021**: Mar–Apr: p. 25  
 Murabyan (Kuwaiti Spiced Shrimp and Basmati Rice), **2020**:  
 Sep–Oct: p. 9  
 Musakhan (Sumac-Spiced Chicken), **2017**: Sep–Oct: p. 19  
 Mushroom Pork Omelet, **2017**: Nov–Dec: p. 7  
**Mushrooms**  
 Barolo-braised beef short ribs with, **2022**: Nov–Dec: p. 21  
 bread pudding with, **2019**: Nov–Dec: p. 9  
 cauliflower-chickpea salad with, **2021**: May–Jun: p. 9  
 chicken with shiitake, **2020**: Mar–Apr: p. 26, Jul–Aug: p. 16

deep-dish quiche with cremini, **2020**: May–Jun: pp. 26–27  
 glazed spicy-sweet stir-fried, **2022**: Sep–Oct: p. 4  
 green beans with, **2018**: Nov–Dec: p. 6  
 Korean stir-fried, **2022**: Jan–Feb: p. 10  
 Ligurian gratin with, **2021**: Jan–Feb: p. 27  
 meat-free gravy with cremini, **2020**: Nov–Dec: p. 25  
 miso-glazed chicken with, **2019**: Sep–Oct: p. 5  
 noodles with, **2017**: Nov–Dec: p. 4, **2019**: Sep–Oct: p. 5,  
**2022**: Mar–Apr: p. 21  
 omelet of pork and, **2017**: Nov–Dec: p. 7  
 pizza with roasted, **2017**: Sep–Oct: p. 15  
 pork stir-fried with, **2018**: May–Jun: p. 9  
 ragù of sausage and portobello, **2020**: Nov–Dec: p. 17  
 risotto with, **2018**: Sep–Oct: p. 11  
 smothered chicken with shiitake, **2020**: Nov–Dec: p. 10  
 soups with, **2017**: May–Jun: p. 6, **2021**: Nov–Dec: pp. 5, 7  
 soupy rice with, **2018**: Sep–Oct: p. 4  
 Spanish beef stew with, **2022**: Jan–Feb: p. 19  
 stir-fried celery and shiitake, **2020**: Mar–Apr: p. 15  
 stuffing with herbs and, **2017**: Nov–Dec: p. 13  
 Thai-style vegetable stir-fry with, **2022**: Mar–Apr: p. 7  
**Mustard**  
 beer-braised short ribs with, **2020**: Nov–Dec: p. 6  
 celery root salad with, **2018**: Sep–Oct: p. 25  
 chicken braised with, **2019**: Mar–Apr: p. 5, **2021**: Jan–Feb:  
 p. 5  
 mashed potatoes with butter of, **2017**: Nov–Dec: p. 11  
 omelet with, **2018**: Mar–Apr: p. 4  
 pan-seared steak with, **2021**: May–Jun: p. 6  
 Mustard-Braised Chicken, **2019**: Mar–Apr: p. 5  
**Mustard seeds**  
 avocado salad with, **2016**: Fall: pp. 22–23  
 broccolini with, **2022**: Sep–Oct: p. 12  
 pan-seared steak with, **2021**: May–Jun: p. 6  
 shrimp with, **2021**: Mar–Apr: p. 4, **2022**: Jan–Feb: p. 5  
 Mustipher, Shannon, **2020**: Nov–Dec: p. 24  
 Mutabal (Eggplant and Tahini Dip), **2022**: Sep–Oct: p. 9  
 Myhrvold, Nathan, **2017**: Nov–Dec: p. 32, **2021**: Nov–Dec: p. 32  
 Mynatt, Corinne, **2022**: May–Jun: p. 32

## N

Najah, Soufiane, **2018**: May–Jun: p. 24  
 Nakashima, Toichiro, **2017**: May–Jun: p. 11  
 Nasi Ulam (Jasmine Rice and Herb Salad with Shrimp), **2019**:  
 Jul–Aug: p. 7  
 Nassar, Daoud, **2020**: May–Jun: p. 32  
 Nathan, Joan, **2018**: May–Jun: p. 32, **2021**: Nov–Dec: p. 9  
 Nawathe, Anagha, **2021**: May–Jun: pp. 11, 13

Ndambe (Black-Eyed Pea and Sweet Potato Stew), **2019**: Jan-Feb: p. 5

Neal, Link, **2022**: Sep-Oct: p. 1

Nealon, Tom, **2017**: May-Jun: p. 32

Neapolitan Meatballs with Ragù, **2020**: Jan-Feb: p. 13

Neto, Manuel, **2017**: Sep-Oct: pp. 20, 21

Nguyen, Andrea, **2017**: Mar-Apr: p. 3, Jul-Aug: p. 32, Sep-Oct: p. 12, **2019**: Jan-Feb: p. 9, May-Jun: p. 32, Nov-Dec: pp. 18, 32

Nguyễn, Andrea, **2021**: Jan-Feb: p. 15

Nguyen, Tung, **2022**: Mar-Apr: p. 32

Nguyễn Thị Thúy, **2021**: Jan-Feb: pp. 14, 15

Nigella seeds, Palestinian-style turmeric bread with, **2022**: Sep-Oct: p. 29

Nine-Spice Blend, Reem Kassis', **2020**: Jan-Feb: p. 20

Nitsou, Katerina, **2022**: Jan-Feb: p. 32

Niu Rou Chuan (Spicy Chinese Beef Skewers), **2022**: Jul-Aug: p. 11

Niu Rou Mian (Taiwanese Beef Noodle Soup), **2018**: Nov-Dec: p. 15

Nokedli (Hungarian Dumplings), **2022**: Nov-Dec: pp. 13, 15

**Noodles**

Cambodian-style salad with, **2020**: Jul-Aug: p. 4

chili-soy wheat, **2022**: May-Jun: p. 6

Chinese chili and scallion, **2017**: May-Jun: p. 14

ginger beef with, **2018**: Jan-Feb: p. 5

glass, with chicken, herbs, and peanuts, **2022**: Mar-Apr: p. 32

ground pork with scallion, **2020**: Jan-Feb: p. 7

Indonesian-style fried, **2021**: May-Jun: p. 4

kale with, **2018**: Mar-Apr: p. 5

Korean spicy chilled somen, **2022**: Jul-Aug: p. 27

miso-walnut soba, **2020**: Sep-Oct: p. 6

mushrooms and spinach with, **2019**: Sep-Oct: p. 5

pad Thai with rice stick, **2022**: Sep-Oct: pp. 18-19

pork and mushrooms with black bean, **2017**: Nov-Dec: p. 4

sesame, **2020**: Jul-Aug: p. 20

shrimp with toasted, **2020**: Nov-Dec: p. 21

soba, with miso butter and asparagus, **2017**: Mar-Apr: p. 28

soups with, **2018**: Nov-Dec: pp. 5, 15, **2020**: Jan-Feb: p. 8, Sep-Oct: p. 5, **2022**: Mar-Apr: p. 6, Sep-Oct: p. 4

*see also* pasta; spaghetti

**Noodles, udon**

hoisin-ginger, **2022**: Jan-Feb: p. 30

homemade, **2022**: Mar-Apr: pp. 22-23

Korean-style soup with, **2022**: Mar-Apr: p. 6

peanut-sesame, **2017**: Jul-Aug: p. 4

shiitake mushrooms and spinach with, **2019**: Sep-Oct: p. 5

with spicy meat and mushroom sauce, **2022**: Mar-Apr: p. 21

stir-fried, **2017**: Sep-Oct: p. 8, **2022**: May-Jun: p. 4

Nori, vinaigrette with, **2019**: May-Jun: p. 20

North African Chicken Couscous, **2017**: Nov-Dec: p. 10

No-Sear Lamb or Beef and Chickpea Stew, **2016**: Fall: p. 9

Nosrat, Samin, **2017**: Mar-Apr: p. 32

Notaro, Maria, **2022**: Nov-Dec: pp. 16, 17

Novak, Zlatko, **2020**: Jan-Feb: p. 2

Nung, Margie, **2019**: Mar-Apr: p. 10

Nu'óc Chá'm (sauce), **2020**: Jul-Aug: pp. 9, 10, 11

## O

Oaxacan Green Mole with Chicken, **2019**: Mar-Apr: p. 21

Oaxacan Hot Chocolate, **2018**: Nov-Dec: p. 27

Oaxacan Refried Black Beans, **2019**: Jan-Feb: pp. 18-19

Oaxacan-Style White Bean Stew, **2021**: May-Jun: p. 5

O'Brady, Tara, **2019**: Jan-Feb: p. 29

Ochoa, Jesús, **2020**: May-Jun: p. 22

**Oil**

chocolate cake with olive, **2022**: May-Jun: p. 29

Sichuan chili, **2022**: Mar-Apr: p. 25

Olivella, Daniel, **2019**: Nov-Dec: p. 23

**Olive oil**

cauliflower with garlic-chili, **2021**: Jan-Feb: p. 7

flatbread with, **2021**: Sep-Oct: pp. 26, 27

scrambled eggs with, **2016**: Fall: p. 3

Turkish tomato and onion salad with, **2021**: Mar-Apr: p. 18

vinaigrette with, **2019**: Jul-Aug: p. 20

za'atar-infused, **2021**: Mar-Apr: pp. 14, 15

**Olives**

arroz con pollo with, **2021**: Jul-Aug: p. 16

baked feta with, **2022**: Nov-Dec: p. 9

chicken fricase with, **2021**: Jul-Aug: p. 17

cod and harissa tagine with, **2018**: Sep-Oct: p. 6

Cretan salad with, **2022**: Jul-Aug: p. 13

Cuban-style braised chicken with, **2021**: Jan-Feb: p. 12

fennel-orange salad with, **2020**: May-Jun: p. 7

focaccia with tomato and, **2020**: Jan-Feb: pp. 26-27

Greek chicken and potato traybake with, **2022**: May-Jun: p. 4

linguine with, **2021**: Jan-Feb: p. 5

meatball tagine with, **2018**: May-Jun: p. 25

pasta with artichokes and, **2021**: Nov-Dec: p. 4

Peruvian-style pasta with, **2022**: Jan-Feb: p. 4

pork in Veracruz sauce with, **2021**: Mar-Apr: p. 23

Portuguese pizza with, **2022**: May-Jun: p. 12

Portuguese-style beef with, **2019**: Mar-Apr: p. 6

South African beef stew with, **2019**: Nov-Dec: p. 22

sweet potatoes braised with, **2021**: Mar-Apr: p. 9

Olvera, Enrique, **2019**: Sep-Oct: p. 21

Omar, Abu, **2022**: Jul–Aug: p. 16

One-Hour Homemade Chicken Broth, **2020**: Sep–Oct: p. 27

Onion Frittata with Sherry Vinegar Sauce, **2017**: Sep–Oct: p. 10

## Onions

baked feta with, **2022**: Nov–Dec: p. 9

Barolo-braised beef short ribs with, **2022**: Nov–Dec: p. 21

chicken and dumpling soup with, **2022**: May–Jun: p. 27

chicken chilindrón with, **2021**: Mar–Apr: p. 25

cod steamed with, **2018**: Mar–Apr: p. 21

Croatian mashed potatoes with, **2020**: Nov–Dec: p. 14

Ethiopian-style beef with, **2022**: Jan–Feb: p. 5

frittata with, **2017**: Sep–Oct: p. 10

Greek baked, **2020**: Jul–Aug: p. 21

Hungarian chicken paprikash with, **2022**: Nov–Dec: p. 13

Japanese-style chicken curry with, **2022**: Jan–Feb:  
pp. 22–23

Jerusalem-style chicken with, **2021**: Mar–Apr: p. 7

Kuwaiti spiced shrimp and rice with, **2020**: Sep–Oct: p. 9

lentils and rice with crisped, **2019**: Mar–Apr: p. 23

Liberian stewed greens with, **2022**: Jan–Feb: p. 13

linguine with, **2020**: Nov–Dec: p. 5

meat-free gravy with, **2020**: Nov–Dec: p. 25

omelet with, **2019**: May–Jun: p. 8

pasta alla Genovese with, **2021**: Mar–Apr: p. 11

pasta with golden, **2020**: Sep–Oct: p. 4

Peruvian steak with, **2018**: Mar–Apr: p. 15

pickled red, **2020**: May–Jun: p. 23, **2021**: Sep–Oct: pp. 7, 12

Portuguese-style beef with pickled, **2019**: Mar–Apr: p. 6

red rice with fried, **2021**: Sep–Oct: p. 24

salads with, **2019**: Mar–Apr: p. 8, Sep–Oct: p. 10, **2021**:

Mar–Apr: p. 18, Sep–Oct: p. 26, **2022**: Sep–Oct: p. 26

salsa fresca with, **2020**: Jul–Aug: p. 19

seared steak and, **2020**: May–Jun: p. 5

Senegalese chicken with, **2018**: Sep–Oct: p. 14

Sicilian caponata with, **2019**: Jul–Aug: p. 14

sofrito with, **2020**: Jul–Aug: p. 18

split pea dip with, **2018**: Jul–Aug: p. 25

stews with, **2020**: Sep–Oct: p. 15, Nov–Dec: pp. 9, 15,

**2022**: Jan–Feb: p. 19, Mar–Apr: p. 17, Sep–Oct: p. 23

tlayudas with pickled red, **2019**: May–Jun: p. 16

tomato-ginger pork curry with, **2022**: Mar–Apr: p. 8

Turkish dip with, **2021**: Jul–Aug: p. 22

turmeric potatoes with, **2020**: Mar–Apr: p. 7

winter squash with caramelized, **2021**: Nov–Dec: p. 9

see also leeks; scallions; shallots

Ono, Tadashi, **2017**: May–Jun: p. 6

Onwuachi, Kwame, **2017**: Jul–Aug: pp. 21, 22

Orange, Fennel and Caper Salad with Ricotta Salata, **2018**:  
Nov–Dec: p. 7

Orange-Anise Bundt Cake (Ciambella), **2018**: May–Jun: p. 29

Orange-Cranberry Soda Bread with White Chocolate

Chunks, **2021**: Nov–Dec: p. 28

Orange-Guajillo Chili Pulled Chicken, **2018**: Jul–Aug: p. 5

## Oranges

Brazilian black bean stew with, **2022**: Mar–Apr: p. 17

cakes with, **2018**: May–Jun: p. 29, **2021**: Jan–Feb: p. 30,

**2022**: Mar–Apr: pp. 28–29, Sep–Oct: p. 27

caramel, **2016**: Fall: p. 21

chicken and sweet potato traybake with, **2022**: Nov–Dec: p. 4

cochinita pibil tacos with, **2021**: Sep–Oct: pp. 12–13

fish tacos with, **2021**: Sep–Oct: p. 16

Greek-style chickpeas with, **2020**: Jan–Feb: p. 17

grilled broccoli with, **2021**: Jul–Aug: p. 9

Ikarian braised pork with, **2019**: Nov–Dec: p. 21

linguine with, **2021**: Jan–Feb: p. 5

pork caramelized with, **2017**: May–Jun: p. 15

pulled chicken with, **2018**: Jul–Aug: p. 5

roasted acorn squash with, **2019**: Nov–Dec: p. 6

salads with, **2018**: Nov–Dec: p. 7, **2020**: May–Jun: p. 7

seared steak and onion with, **2020**: May–Jun: p. 5

skirt steak with, **2019**: Jul–Aug: p. 5

soda bread with cranberry and, **2021**: Nov–Dec: p. 28

steak with, **2022**: Sep–Oct: p. 6

sweet potatoes braised with, **2021**: Mar–Apr: p. 9

tart of chocolate and, **2017**: Nov–Dec: p. 23

Venetian cornmeal cookies with, **2020**: Sep–Oct: p. 30

Orecchiette Pasta with Sausage and Arugula, **2019**: Sep–Oct: p. 5

Orecchiette with Broccolini, **2020**: Mar–Apr: p. 8

Orecchiette with Coriander and Cherry Tomatoes, **2019**:

Nov–Dec: p. 4

Orecchiette with Italian Sausage and Swiss Chard, **2018**:

Jan–Feb: p. 4

Orecchiette with Sardinian Sausage Ragù, **2020**: Jan–Feb: p. 5

Oregano, baked feta with, **2022**: Nov–Dec: p. 9

Orgeat Old Fashioned, **2017**: May–Jun: p. 31

Orkin, Ivan, **2020**: Jul–Aug: p. 20

Orlandi, Giacomo, **2020**: Mar–Apr: p. 17

Orlando, Matt, **2017**: May–Jun: p. 20

Oropeza, Olga Cabrera, **2019**: Mar–Apr: p. 20

Orozco, Ruben, **2021**: Sep–Oct: pp. 15, 17

Orr, Peter, **2019**: Mar–Apr: p. 24

Ortega, Raul, **2022**: May–Jun: pp. 16–18

Ottolenghi, Yotam, **2016**: Fall: p. 19, **2017**: Mar–Apr: p. 5,

May–Jun: p. 13, Jul–Aug: p. 6, **2018**: Jan–Feb: p. 32, **2019**:

Jan–Feb: pp. 3, 32, Mar–Apr: p. 32, Jul–Aug: p. 12,

Nov–Dec: p. 32, **2020**: May–Jun: p. 32, **2021**: Jan–Feb:

p. 26, May–Jun: p. 32

Ouzo, shrimp, orzo, and zucchini with, **2021**: May–Jun: p. 25

Oven-Fried Gobi Manchurian, **2022**: May–Jun: p. 7  
 Oven-Perfect Strip Steak with Chimichurri, **2019**: Jul–Aug:  
 pp. 26–27  
 Oven-Poached Salmon with Thyme, Dill and Vermouth, **2018**:  
 Nov–Dec: p. 19  
 Oxaal, Stephen, **2016**: Fall: p. 22  
 Öztürk, Ali Osman, **2021**: Sep–Oct: p. 9

## P

Packer, Sarit, **2020**: Sep–Oct: p. 7, Nov–Dec: p. 7, **2021**:  
 May–Jun: p. 26  
 Pad Kraprao (Thai Stir-Fried Pork with Basil, Chilies and  
 Garlic), **2022**: Nov–Dec: p. 23  
 Pad Thai with Shrimp, **2022**: Sep–Oct: pp. 18–19  
 Pahtikos, Mihalís, **2022**: May–Jun: p. 22  
 Palestinian-Style Turmeric Bread (Ka'ak Asfar), **2022**: Sep–Oct:  
 p. 29  
 Palestinian Upside-Down Chicken and Rice (Maqlubeh),  
**2020**: Jan–Feb: p. 21  
 Paley, Vitaly, **2020**: Nov–Dec: p. 17  
 Palm hearts, Portuguese pizza with, **2022**: May–Jun: p. 12  
**Pancetta**  
 Barolo-braised beef short ribs with, **2022**: Nov–Dec: p. 21  
 Parmesan vinaigrette with, **2017**: Nov–Dec: p. 22  
 pasta sauce with tomatoes and, **2022**: Nov–Dec: p. 17  
 pasta with, **2018**: Jan–Feb: p. 13, May–Jun: p. 6, **2020**:  
 May–Jun: p. 19, Sep–Oct: p. 6, **2021**: Mar–Apr: pp. 4,  
 11, Jul–Aug: p. 4, **2022**: Sep–Oct: p. 5  
 pizza Carbonara with, **2022**: May–Jun: p. 12  
 polenta soup with, **2019**: Jan–Feb: p. 4  
 ragù Bolognese with, **2020**: Mar–Apr: p. 19  
 Sardinian herb soup with, **2020**: Mar–Apr: p. 22  
 stuffed cabbage with, **2020**: Jan–Feb: p. 23  
 Tuscan-style spring vegetable soup with, **2022**: May–Jun: p. 15  
 Venetian rice and peas with, **2021**: May–Jun: p. 15  
*see also* bacon  
 Panizza, Roberto, **2018**: Sep–Oct: pp. 20–21, 22  
 Panqué de Elote (Mexican Sweet Corn Cake), **2020**: Jul–Aug:  
 p. 29  
 Pan-Roasted Asparagus, **2019**: May–Jun: p. 12  
 Pan-Roasted Pork Tenderloin with Caraway, Celery and  
 Apple, **2022**: Mar–Apr: p. 5  
 Pan-Seared Skirt Steak with Miso-Vinegar Sauce, **2018**:  
 May–Jun: p. 4  
 Pan-Seared Steak with Mustard Seeds, Coriander and  
 Rosemary, **2021**: May–Jun: p. 6  
 Pão de Ló (Portuguese Sponge Cake), **2021**: Mar–Apr: p. 29  
 Pão de Queijo (Brazilian Cheese Bread), **2017**: Nov–Dec: p. 6

Papas Arrugadas (Salt-Crusted Potatoes), **2018**: Mar–Apr: p. 11  
 Paprika-Pork Stuffed Cabbage, **2020**: Jan–Feb: p. 23  
 Paprika Potato and Bell Pepper Soup, **2020**: Mar–Apr: p. 20  
 Paprika-Rubbed Pork, **2018**: Mar–Apr: p. 4  
 Paprikás Csirke (Hungarian Chicken Paprikash), **2022**:  
 Nov–Dec: p. 13  
 Parks, Stella, **2018**: Sep–Oct: p. 32, Nov–Dec: p. 32, **2019**:  
 Nov–Dec: p. 32  
 Parmeggiani, Paolo, **2020**: Nov–Dec: p. 22, **2022**: Nov–Dec: p. 1  
 Parmeggiani, Serena, **2021**: Nov–Dec: p. 11  
 Parmeggiani, Stefano, **2021**: Nov–Dec: p. 11  
 Parmesan Besciamella, **2020**: Mar–Apr: pp. 18, 19  
 Parmesan-Herb Turkey Burgers with Mayonnaise, **2018**:  
 Sep–Oct: p. 5  
**Parsley**  
 Basque-style fish and clams with, **2021**: Jan–Feb: p. 23  
 chicken roasted with, **2021**: Mar–Apr: pp. 20–21  
 Circassian chicken with, **2022**: Jul–Aug: p. 21  
 falafel with, **2022**: Jul–Aug: pp. 18–19  
 garlicky lentils with, **2019**: Jan–Feb: p. 6  
 pasta with, **2019**: Nov–Dec: p. 17  
 pesto with, **2022**: Sep–Oct: p. 20  
 pork in Veracruz sauce with, **2021**: Mar–Apr: p. 23  
 salads with, **2019**: Mar–Apr: p. 8, Sep–Oct: p. 6, Nov–Dec:  
 p. 23, **2021**: Jul–Aug: p. 5, Sep–Oct: p. 6  
 salsa verde with, **2022**: Nov–Dec: p. 25  
 soup with, **2017**: May–Jun: p. 4  
 strip steaks with, **2021**: Jul–Aug: p. 4  
 Tunisian-style frittata with, **2021**: May–Jun: p. 4  
 Venetian rice and peas with, **2021**: May–Jun: p. 15  
 winter squash with, **2021**: Nov–Dec: p. 9  
**Parsnips**  
 beer-braised chicken with, **2018**: Jan–Feb: p. 5  
 chicken noodle soup with, **2022**: Sep–Oct: p. 4  
 shepherd's stew with, **2020**: Nov–Dec: p. 15  
 Passatelli in Brodo, **2020**: Nov–Dec: p. 23  
**Pasta**  
 anchovies with, **2019**: Jan–Feb: p. 13, **2020**: Mar–Apr:  
 pp. 8, 32, Sep–Oct: p. 4  
 beef ragù with, **2018**: Sep–Oct: p. 18  
 broccoli sauce with, **2018**: Mar–Apr: p. 7  
 browned butter with, **2018**: May–Jun: p. 5, **2019**: Sep–Oct:  
 p. 3  
 bucatini, with tomato sauce and sage, **2019**: Jul–Aug: p. 12  
 cacio e pepe, **2018**: Jan–Feb: p. 12  
 carbonara, **2018**: Jan–Feb: p. 13  
 cheeses with, **2016**: Fall: p. 2, **2017**: Nov–Dec: p. 4, **2018**:  
 Jan–Feb: pp. 12–13, May–Jun: p. 6, Jul–Aug: p. 4,  
 Nov–Dec: p. 4, 24, **2019**: May–Jun: pp. 5, 9, **2020**:

May-Jun: p. 19, Sep-Oct: pp. 6, 11, **2021**: Mar-Apr: p. 11, Nov-Dec: pp. 4, 17  
 chicken noodle soup with, **2022**: Sep-Oct: p. 4  
 corn with, **2018**: Sep-Oct: p. 8  
 couscous "risotto," **2020**: Mar-Apr: p. 25  
 creamy, with sausage and greens, **2022**: Nov-Dec: p. 5  
 creamy asparagus, **2019**: Mar-Apr: p. 5  
 crispy, with chickpeas, lemon, and parsley, **2019**: Nov-Dec: p. 17  
 dry beans with, **2018**: Nov-Dec: p. 24  
 easy sauces for, **2021**: Mar-Apr: p. 3  
 eggplant and sausage with, **2020**: Jul-Aug: p. 4  
 farfalle with creamy carrots and pancetta, **2022**: Sep-Oct: p. 5  
 fettuccine Alfredo, **2021**: Jul-Aug: p. 13  
 fettuccine with asparagus and prosciutto, **2022**: Mar-Apr: p. 5  
 fregola, **2019**: Sep-Oct: pp. 17, 19  
 fried capers with, **2019**: Jul-Aug: p. 5  
 garlic with, **2020**: Mar-Apr: p. 32, Nov-Dec: p. 5  
 Indian vermicelli, **2020**: Mar-Apr: p. 5  
 Italian bean soup with fresh, **2021**: Nov-Dec: p. 11  
 lasagna Bolognese, **2020**: Mar-Apr: pp. 18-19  
 lemon-garlic fettuccine, **2021**: Jan-Feb: p. 21  
 lemon with, **2018**: Jul-Aug: p. 13  
 linguine with artichokes, lemon, and pancetta, **2021**: Mar-Apr: p. 4  
 linguine with beef-onion sauce and feta, **2020**: Nov-Dec: p. 5  
 linguine with tomatoes, orange and olives, **2021**: Jan-Feb: p. 5  
 orecchiette, **2018**: Jan-Feb: p. 4, **2019**: Sep-Oct: p. 5, Nov-Dec: p. 4, **2020**: Jan-Feb: p. 5, Mar-Apr: p. 8  
 orzo, chicken soup with, **2020**: May-Jun: p. 6  
 orzo, Greek beef and tomato stew with, **2022**: May-Jun: p. 25  
 orzo, shrimp and zucchini with, **2021**: May-Jun: p. 25  
 pancetta with, **2018**: Jan-Feb: p. 13, May-Jun: p. 6, **2020**: May-Jun: p. 19  
 pappardelle with sausage and mushroom ragù, **2020**: Nov-Dec: p. 17  
 Parmesan cream with, **2020**: Sep-Oct: p. 11  
 penne with chèvre and broccolini, **2017**: Nov-Dec: p. 4  
 penne with pancetta, provolone and salami, **2021**: Jul-Aug: p. 4  
 Peruvian-style, **2022**: Jan-Feb: p. 4  
 pesto with, **2017**: Mar-Apr: p. 20, Jul-Aug: p. 15, **2018**: Jul-Aug: p. 4, Sep-Oct: p. 23, **2019**: Jan-Feb: p. 11, **2020**: Jul-Aug: p. 24, **2021**: Sep-Oct: p. 5, **2022**: Jul-Aug: p. 30

pistachios, tomatoes and mint with, **2019**: Jan-Feb: p. 12  
 rigatoni carbonara with ricotta, **2017**: May-Jun: p. 4  
 rigatoni with artichokes, basil, and pecorino, **2020**: May-Jun: p. 4  
 rigatoni with tomatoes and anchovies, **2022**: Mar-Apr: p. 24  
 roasted poblano sauce with, **2021**: Mar-Apr: p. 6  
 sausage with, **2018**: Jan-Feb: p. 4, **2019**: Mar-Apr: pp. 14-15, Sep-Oct: p. 5  
 shrimp with, **2019**: Sep-Oct: p. 3  
 soups with, **2019**: Mar-Apr: p. 7, Sep-Oct: p. 4, **2020**: Mar-Apr: p. 22, May-Jun: p. 6  
 tomato, garlic and basil with, **2021**: Jan-Feb: p. 28  
 tomatoes with, **2018**: May-Jun: p. 6, Sep-Oct: p. 8, Nov-Dec: p. 24  
 whole-wheat fusilli, **2020**: Sep-Oct: p. 6  
*see also* couscous; noodles; risotto; spaghetti  
 Pasta alla Genovese, **2021**: Mar-Apr: p. 11  
 Pasta all'Amatriciana, **2018**: May-Jun: p. 6  
 Pasta con Fagioli, **2018**: Nov-Dec: p. 24  
 Pasta Gricia, **2018**: Jan-Feb: p. 13  
 Pasta with Artichokes and Olives, **2021**: Nov-Dec: p. 4  
 Pasta with Browned Butter, Yogurt and Fresh Herbs, **2018**: May-Jun: p. 5  
 Pasta with Fried Capers, **2019**: Jul-Aug: p. 5  
 Pasta with Golden Onions and Breadcrumbs, **2020**: Sep-Oct: p. 4  
 Pasta with Italian Sausage, Tomatoes and Eggplant, **2020**: Jul-Aug: p. 4  
 Pasta with Kale, Garlic and Lemon, **2022**: Jul-Aug: p. 7  
 Pasta with Parmesan Cream, **2020**: Sep-Oct: p. 11  
 Pasta with Pesto Calabrese, **2020**: Jul-Aug: p. 24  
 Pasta with Pesto Rosso, **2022**: Jul-Aug: p. 30  
 Pasta with Pistachios, Tomatoes and Mint, **2019**: Jan-Feb: p. 12  
 Pasta with Potatoes, Gorgonzola, and Sage, **2018**: Nov-Dec: p. 4  
 Pasta with Radicchio, Walnuts and Black Pepper, **2021**: Nov-Dec: p. 17  
 Pasta with Ricotta, Tomatoes and Herbs, **2022**: May-Jun: p. 28  
 Pasta with Roasted Poblano Sauce, **2021**: Mar-Apr: p. 6  
 Pasta with Sausage and Broccoli Rabe, **2019**: Mar-Apr: pp. 14-15  
 Pasta with Shrimp and Browned Butter, **2019**: Sep-Oct: p. 3  
 Pasta with Spicy Tomato and Pancetta Sauce, **2022**: Nov-Dec: p. 17  
 Pasta with Sweet Corn, Tomatoes and Basil, **2018**: Sep-Oct: p. 8  
 Pasta with Tomato, Garlic and Basil, **2021**: Jan-Feb: p. 28  
 Pasta with Zucchini, Pancetta and Saffron, **2020**: May-Jun: p. 19

Pastel Azteca (Chicken, Salsa Verde and Tortilla Casserole),  
**2021:** Jan–Feb: pp. 24–25

Patatas Bravas, **2020:** May–Jun: p. 20

Patate in Umido (Tuscan Braised Potatoes), **2019:** May–Jun:  
 p. 24

Patates Mekhalel (Cumin-Coriander Potatoes with Cilantro),  
**2019:** Mar–Apr: p. 17

Patates Paçasi (Turkish Mashed Potatoes with Garlic, Yogurt  
 and Cheese), **2022:** Nov–Dec: p. 10

Pathak, Bhakti, **2021:** Nov–Dec: p. 3

Pathak, Jyoti, **2022:** Mar–Apr: p. 8

Patiño, Mónica, **2020:** Sep–Oct: p. 20

Patterson, Daniel, **2017:** Nov–Dec: p. 32

Patuleia Ortins, Ana, **2021:** May–Jun: p. 22

Paulsson, Nikolas, **2020:** Jan–Feb: p. 14

Payard, François, **2019:** May–Jun: p. 28

Paye, Bishop Clarence, **2021:** Nov–Dec: p. 19

## Peaches

crostata with, **2022:** Jul–Aug: pp. 28–29

pico de gallo with, **2022:** Sep–Oct: p. 5

Peanut butter, Thai chicken pizza with, **2022:** May–Jun: p. 11

Peanut Butter-Miso Cookies, **2020:** Jul–Aug: p. 30

## Peanuts

chicken cutlets with, **2019:** Jul–Aug: p. 4

chili-soy noodles with, **2022:** May–Jun: p. 6

glass noodles with, **2022:** Mar–Apr: p. 32

Indian vermicelli with, **2020:** Mar–Apr: p. 5

pad Thai with, **2022:** Sep–Oct: pp. 18–19

salads with, **2020:** Jan–Feb: p. 4, Jul–Aug: p. 4, **2022:**  
 Sep–Oct: p. 26

salsa macha with, **2021:** Sep–Oct: p. 19

sesame udon noodles with, **2017:** Jul–Aug: p. 4

stir-fried pork and peppers with, **2022:** Jan–Feb: p. 4

suya-spiced potatoes with, **2022:** Sep–Oct: p. 7

turmeric-spiced fish with, **2018:** May–Jun: p. 5

Vietnamese grilled eggplant with, **2020:** Jul–Aug: p. 11

Peanut-Sesame Udon Noodles with Scallions, **2017:** Jul–Aug: p. 4

Pearl Couscous and Zucchini Salad with Tomato Vinaigrette,  
**2019:** Jul–Aug: p. 5

## Pears

Brussels sprouts with, **2022:** Nov–Dec: p. 6

Korean short ribs with Asian, **2021:** Jul–Aug: pp. 24–25

salads with, **2017:** Jul–Aug: p. 4, **2018:** Sep–Oct: p. 25

## Pears

Caribbean-style rice with pigeon, **2022:** Jul–Aug: p. 26

chicken stir-fried with, **2017:** Sep–Oct: p. 4, **2020:**  
 Mar–Apr: p. 5

curries with, **2017:** Sep–Oct: p. 27, **2019:** Sep–Oct:  
 pp. 24–25, **2022:** May–Jun: p. 5

frozen, **2022:** Mar–Apr: p. 3

Greek dip with split, **2018:** Jul–Aug: p. 25

green shakshuka with, **2021:** Mar–Apr: p. 12

Indian spiced beef and, **2020:** Sep–Oct: p. 4

Indian vermicelli with, **2020:** Mar–Apr: p. 5

Portuguese salad with black-eyed, **2020:** Nov–Dec: p. 24  
 with potatoes and herbs, **2018:** Nov–Dec: p. 17

rice and, **2018:** Jan–Feb: p. 5

soy-simmered beef and snow, **2020:** Jan–Feb: p. 5

spaghetti with, **2019:** May–Jun: p. 5

stews with black-eyed, **2017:** Nov–Dec: p. 5, **2019:** Jan–Feb:  
 p. 5

Thai-style vegetable stir-fry with snow, **2022:** Mar–Apr: p. 7

Tuscan-style spring vegetable soup with, **2022:** May–Jun:  
 p. 15

Venetian rice and, **2021:** May–Jun: p. 15

*see also* beans; chickpeas; lentils

## Pecans

apple-fennel salad with candied, **2019:** Jan–Feb: p. 16

Brussels sprouts with, **2020:** May–Jun: p. 6

cherry-chocolate chunk cookies with, **2020:** Jan–Feb: p. 29

pear and endive salad with, **2018:** Sep–Oct: p. 25

Peins, Suzanne Lewis, **2021:** May–Jun: p. 3

Peking-Style Shredded Pork Stir-Fry, **2020:** Mar–Apr: p. 21

Penne with Pancetta, Provolone and Salami, **2021:** Jul–Aug:  
 p. 4

Peñuelas, Sergio, **2022:** May–Jun: pp. 20, 21

Pépin, Jacques, **2022:** Sep–Oct: pp. 1, 32

Peposo alla Fornacina (Tuscan Beef and Black Pepper Stew),  
**2018:** Sep–Oct: p. 18

## Pepper (seasoning)

cauliflower dry-fried with Sichuan, **2020:** Jan–Feb: p. 18

cheesecake crust with black, **2020:** Jul–Aug: pp. 26–27

chicken with, **2019:** Jul–Aug: p. 17, Nov–Dec: p. 5

pasta with radicchio, walnuts, and black, **2021:** Nov–Dec:  
 p. 17

sauce with, **2018:** Jul–Aug: p. 16

stew with, **2018:** Sep–Oct: p. 18

yogurt streusel with, **2017:** Jul–Aug: p. 27

## Pepper, Aleppo

baked feta with, **2022:** Nov–Dec: p. 9

beef and spinach stew with, **2021:** Jul–Aug: p. 8

green beans and tomatoes with, **2021:** Nov–Dec: p. 6

Turkish chickpea salad with, **2022:** Mar–Apr: p. 10

Turkish mashed potatoes with, **2022:** Nov–Dec: p. 10

Turkish poached eggs with, **2021:** May–Jun: p. 18

Turkish red lentil soup with, **2018:** Jan–Feb: p. 4

## Peppercorns

apple-fennel salad with pink, **2019:** Jan–Feb: p. 16

beef prune, peppercorn and herb-rubbed roast, **2019**:  
Nov-Dec: p. 15

Cambodian chicken curry with white, **2019**: Jul-Aug: p. 17

chicken stir-fried with black, **2019**: Jul-Aug: p. 19

dipping sauce with, **2019**: Sep-Oct: p. 9

roast beef rubbed with black, **2019**: Nov-Dec: p. 15

**Peppercorns, Sichuan**

julienned potato salad with, **2021**: Jul-Aug: p. 7

pork chops with, **2021**: Nov-Dec: p. 4

stir-fried broccoli with, **2017**: Sep-Oct: p. 5

Pepper-Lemon Beef and Spinach Stew, **2021**: Jul-Aug: p. 8

Pepper-Lime Dipping Sauce (Tuk Meric), **2019**: Sep-Oct: p. 9

**Peppers**

bulgur salad with, **2021**: Jul-Aug: p. 5

coriander-cumin beef stew with, **2021**: May-Jun: p. 8

Greek dips with, **2018**: Jul-Aug: p. 25

harissa shakshuka with, **2018**: Sep-Oct: p. 6

Hungarian chicken paprikash with, **2022**: Nov-Dec: p. 13

Indonesian-style noodles with, **2021**: May-Jun: p. 4

Japanese-style chicken curry with, **2022**: Jan-Feb:  
pp. 22-23

Kadai chicken curry with, **2021**: May-Jun: pp. 12-13

lentil salad with pickled Peppadew, **2022**: Mar-Apr: p. 6

Moroccan salad with, **2022**: Mar-Apr: p. 15

pasta pesto with, **2020**: Jul-Aug: p. 24

Peruvian-style pasta with, **2022**: Jan-Feb: p. 4

pork with, **2018**: Mar-Apr: p. 20, Jul-Aug: p. 16, Sep-Oct:  
p. 27, **2020**: Mar-Apr: p. 4, **2021**: May-Jun: p. 5, **2022**:  
Jan-Feb: p. 4, Nov-Dec: p. 25

salmon with, **2021**: Jan-Feb: p. 4

Sicilian caponata with, **2019**: Jul-Aug: p. 14

soups with, **2020**: Mar-Apr: pp. 4, 20

Turkish beef with, **2021**: Sep-Oct: p. 9

ziti with pesto of Peppadew, **2021**: Sep-Oct: p. 5

*see also* chilies

**Peppers, red**

arroz con pollo with, **2021**: Jul-Aug: p. 16

chicken chilindrón with, **2021**: Mar-Apr: p. 25

eggs with, **2021**: Jul-Aug: p. 6

pesto rosso with, **2022**: Jul-Aug: p. 30

pork and chorizo stew with, **2018**: Sep-Oct: p. 27

Spanish-style flatbread with, **2021**: Jul-Aug: p. 14

spicy pork with Leeks and, **2018**: Mar-Apr: p. 20

Turkish dip with, **2021**: Jul-Aug: p. 22

Pérez, Jorge Pardo, **2019**: May-Jun: p. 21

Pérez, Toño, **2020**: Mar-Apr: p. 10

Pernil Asado (Cuban-Style Pork Shoulder with Mojo Sauce),  
**2017**: Mar-Apr: p. 15

Perrone, Anna Carmela, **2019**: Nov-Dec: p. 17

Persian Barley-Vegetable Soup with Lemon and Dill, **2018**:  
May-Jun: p. 4

Persian Eggs with Spiced Beef and Tomatoes, **2021**: Mar-Apr:  
p. 4

Persian Jeweled Rice (Javaher Polow), **2019**: Jan-Feb: p. 14

Persian Red Lentil and Potato Stew with Tomatoes and Lime,  
**2021**: Sep-Oct: p. 5

Persian-Style Baked Saffron Rice with Chicken, **2022**:  
Jul-Aug: p. 10

Persian-Style Chicken, Mushroom and Barley Soup, **2021**:  
Nov-Dec: p. 5

Persian Tomato and Cucumber Salad (Shirazi Salad), **2019**:  
Jul-Aug: p. 9

Peruvian Beef and Cilantro Stew, **2021**: Nov-Dec: p. 8

Peruvian Ceviche, **2017**: Jul-Aug: p. 17

Peruvian Pesto (Tallarines Verde), **2017**: Mar-Apr: p. 20

Peruvian Quinoa and Corn Chowder, **2018**: Jul-Aug: p. 5

Peruvian Steak Stir-Fry with Onions and Tomatoes (Lomo  
Saltado), **2018**: Mar-Apr: p. 15

Peruvian Stir-Fried Chicken and Noodles, **2022**: Nov-Dec: p. 24

Peruvian-Style Pasta with Creamy Pepper and Cheese Sauce,  
**2022**: Jan-Feb: p. 4

**Pesto**

alternative types of, **2021**: Jul-Aug: p. 3

bean and pasta soup with, **2019**: Mar-Apr: p. 7

pasta with, **2017**: Mar-Apr: p. 20, Jul-Aug: p. 15, **2018**:  
Jul-Aug: p. 4, Sep-Oct: p. 23, **2019**: Jan-Feb: p. 11,  
**2020**: Jul-Aug: p. 24, **2021**: Jan-Feb: p. 20, Sep-Oct: p. 5,  
**2022**: Jul-Aug: p. 30, Sep-Oct: p. 20

Pesto alla Genovese, **2018**: Sep-Oct: p. 23

Petel, Shira, **2019**: Nov-Dec: p. 1, **2020**: Mar-Apr: p. 6,  
May-Jun: p. 14

Peters, Meike, **2020**: May-Jun: p. 32, Nov-Dec: p. 20, **2021**:  
Mar-Apr: p. 9

Phạm Thị Thanh Tâm, **2021**: May-Jun: pp. 19-21

Phan, Charles, **2017**: May-Jun: p. 25, Sep-Oct: p. 29

Phibunsongkhram, Plaek, **2022**: Sep-Oct: p. 15

Phillips, Carolyn, **2019**: May-Jun: p. 26

Phyllo dough, cake with broken, **2022**: Mar-Apr: pp. 28-29

Piadina (Italian Flatbread), **2017**: Mar-Apr: p. 17

Pickled Carrots and Daikon, **2020**: Jul-Aug: pp. 9-11

Pickled Chilies, **2017**: Mar-Apr: p. 13

Pickled Ginger, **2017**: Sep-Oct: p. 8

Pickled Red Onions, **2020**: May-Jun: p. 23, **2021**: Sep-Oct:  
pp. 7, 12

Pickled Tomatoes, **2017**: May-Jun: p. 22

Pico de Gallo, **2019**: May-Jun: pp. 15, 17

Pidathala, Archana, **2018**: Mar-Apr: p. 32, Nov-Dec: p. 1,  
**2021**: May-Jun: p. 7

Pierniki (Polish Gingerbread Cookies), **2017**: Nov-Dec: pp. 29-30

#### **Pies**

banana custard, **2022**: Jan-Feb: p. 27

streusel-topped jam tart, **2022**: Nov-Dec: p. 30

Yelapa-style sweet corn, **2022**: Jul-Aug: pp. 24-25

Pimatatong, Suwan, **2022**: Sep-Oct: pp. 15-16, 18

Pin, Aiden, **2017**: Nov-Dec: p. 7

Pin, Roger, **2017**: Nov-Dec: p. 7

Pin, Soben, **2017**: Sep-Oct: pp. 11-12, Nov-Dec: p. 7

Pinchos Morunos (Spanish Spice-Crusted Pork Tenderloin Bites), **2016**: Fall: p. 2

#### **Pineapple**

cake with, **2020**: Mar-Apr: pp. 28-29

margarita with, **2016**: Fall: p. 29

salad with, **2022**: Jan-Feb: p. 26

tacos with, **2018**: Jul-Aug: p. 18, **2021**: Sep-Oct: p. 16

Pineapple Upside-Down Cornmeal Cake, **2020**: Mar-Apr: pp. 28-29

#### **Pine nuts**

butternut squash with, **2020**: Mar-Apr: p. 23

cauliflower soup with brown butter, **2019**: Mar-Apr: p. 4

cookies with, **2016**: Fall: p. 23

kofte (meatballs) with, **2020**: Mar-Apr: p. 7

Korean salad with, **2020**: Jul-Aug: p. 5

pesto rosso with, **2022**: Jul-Aug: p. 30

roasted carrots with, **2018**: Nov-Dec: p. 9

smothered cauliflower with, **2022**: Mar-Apr: p. 9

spaghetti with, **2019**: Jan-Feb: p. 13

Pinilla, Beatrice Franco, **2022**: Nov-Dec: p. 36

Pinna, Francesco, **2019**: Sep-Oct: pp. 18, 19

Pinzón, Sebastian, **2018**: Jan-Feb: p. 24, Mar-Apr: p. 13

Pipero, Allesandro, **2018**: Mar-Apr: p. 7

Piri Piri Chicken, **2017**: Jul-Aug: p. 14

Piri piri oil, **2019**: Mar-Apr: p. 6

Pisco Sour, **2017**: Mar-Apr: p. 31

Pistachio-Cardamom Loaf Cake, **2017**: Mar-Apr: p. 27

Pistachio-Mint Beef Kofte, **2018**: Sep-Oct: p. 4

#### **Pistachios**

beef kofte with, **2018**: Sep-Oct: p. 4

butternut squash with, **2020**: Nov-Dec: p. 20

cakes with, **2017**: Mar-Apr: p. 27, **2021**: May-Jun: p. 26

chocolate biscotti with, **2021**: Nov-Dec: p. 29

grilled broccoli with, **2021**: Jul-Aug: p. 9

pasta with, **2019**: Jan-Feb: p. 12

raspberry meringue with, **2018**: May-Jun: p. 28

roasted eggplant with, **2020**: Sep-Oct: p. 7

salads with, **2016**: Fall: p. 19, **2020**: Jul-Aug: p. 6, Nov-Dec: p. 7

Samsa with, **2018**: Mar-Apr: p. 26

Pisto Manchego (Spanish Ratatouille), **2018**: May-Jun: p. 8

Pita and Chickpea Salad with Yogurt and Mint (Fatteh), **2019**: May-Jun: p. 19

Pita Bread, **2018**: Mar-Apr: pp. 16-17, **2019**: May-Jun: p. 19

#### **Pizza**

Brazilian-style dough and tomato sauce for, **2022**:

May-Jun: pp. 10-11

Calabrese, **2022**: May-Jun: p. 14

dough for, **2017**: Sep-Oct: pp. 14-15

Portuguese, **2022**: May-Jun: p. 12

pour-in-the-pan, **2020**: Sep-Oct: p. 19

with ricotta, za'atar & arugula, **2022**: May-Jun: p. 13

Thai chicken, **2022**: May-Jun: p. 11

Pizza Calabrese, **2022**: May-Jun: p. 14

Pizza Carbonara, **2022**: May-Jun: p. 12

Pizza with Ricotta, Za'atar & Arugula, **2022**: May-Jun: p. 13

Plantains, fried sweet, **2021**: Jul-Aug: p. 16

Platt, Adam, **2020**: Jul-Aug: p. 32

Plov (Uzbek Rice with Beef and Carrots), **2022**: Mar-Apr: p. 19

Plum Cake with Spiced Almond Crumble, **2021**: Sep-Oct: pp. 28-29

#### **Plums**

cakes with, **2018**: Jul-Aug: pp. 28-29, **2021**: Sep-Oct: pp. 28-29

rosé-soaked, **2017**: Jul-Aug: p. 27

Plurksawet, Aon Apilak, **2022**: Sep-Oct: pp. 14-15, 18

#### **Polenta**

fried, **2018**: Sep-Oct: p. 16

shrimp and tomatoes with, **2021**: May-Jun: p. 17

soft, **2018**: Sep-Oct: p. 17

soup with, **2019**: Jan-Feb: p. 4

Polenta Soup with Crispy Pancetta and Kale, **2019**: Jan-Feb: p. 4

Polenta with Shrimp and Tomatoes (Polenta e Schie), **2021**: May-Jun: p. 17

Polish Gingerbread Cookies (Pierniki), **2017**: Nov-Dec: pp. 29-30

Politiki Salata (Greek Cabbage Salad), **2018**: Jul-Aug: p. 9

Polse, Jennifer, **2021**: Sep-Oct: p. 3

#### **Pomegranate molasses**

bulgur salad with, **2021**: Jul-Aug: p. 5

bulgur-tomato pilaf with, **2018**: Jul-Aug: p. 11

rib-eye steaks with, **2021**: Mar-Apr: p. 17

spiced chicken with, **2020**: May-Jun: p. 8

Turkish dip with, **2021**: Jul-Aug: p. 22

Turkish tomato and onion salad with, **2021**: Mar-Apr: p. 18

Pomeroy, Naomi, **2017**: Mar-Apr: p. 32

Popcorn, pizza-flavored topping for, **2021**: Jan-Feb: p. 3

Poppy Seed Bread, **2018**: Nov-Dec: p. 29



**Pork**

Armenian grilled, **2018**: Jul–Aug: p. 16  
 beer-braised short ribs, **2020**: Nov–Dec: p. 6  
 Belgian meatballs with, **2019**: Mar–Apr: p. 11  
 caramelized with orange and sage, **2017**: May–Jun: p. 15  
 Carne Adovada, **2017**: Sep–Oct: p. 26  
 carnitas with, **2020**: May–Jun: p. 23  
 char siu-style baby back ribs of, **2022**: May–Jun: p. 8  
 Chilean-style sandwiches with, **2021**: Sep–Oct: p. 32  
 Chinese ginger-soy braised, **2022**: Sep–Oct: p. 8  
 Cuban-style meatloaf with, **2022**: Jan–Feb: pp. 24–25  
 Cuban-style with mojo sauce, **2017**: Mar–Apr: p. 15  
 German schnitzel of, **2020**: Nov–Dec: p. 12  
 ginger-curry, **2022**: May–Jun: p. 6  
 gochujang-glazed ribs of, **2021**: Jan–Feb: p. 8  
 Greek meatballs of, **2021**: Jul–Aug: p. 5  
 green beans stir-fried with, **2019**: Nov–Dec: p. 4  
 grill-smoked chops of, **2019**: Jul–Aug: p. 8  
 hoisin-glazed ribs of, **2018**: Jan–Feb: p. 14  
 Ikarian braised, **2019**: Nov–Dec: p. 21  
 Indian-spiced burgers of, **2019**: Jul–Aug: p. 4  
 Japanese ginger, **2021**: Jan–Feb: p. 16  
 lettuce wraps with, **2018**: May–Jun: p. 4  
 Madeiran, **2021**: May–Jun: p. 23  
 Mexican meatballs with, **2020**: Sep–Oct: p. 21  
 Mexican-style grilled cutlets of, **2019**: Sep–Oct: p. 7  
 miso-gochujang pulled, **2019**: Jan–Feb: p. 23  
 noodles with mushrooms and, **2017**: Nov–Dec: p. 4  
 omelet of mushrooms and, **2017**: Nov–Dec: p. 7  
 pad Thai with, **2022**: Sep–Oct: p. 19  
 paprika-rubbed, **2018**: Mar–Apr: p. 4  
 Peking-style stir-fried, **2020**: Mar–Apr: p. 21  
 penne with salami, **2021**: Jul–Aug: p. 4  
 peppers with, **2018**: Mar–Apr: p. 20, Jul–Aug: p. 16,  
     Sep–Oct: p. 27, **2020**: Mar–Apr: p. 4, **2021**: May–Jun:  
     p. 5, **2022**: Jan–Feb: p. 4, Nov–Dec: p. 25  
 porchetta of, **2017**: Nov–Dec: pp. 20–21  
 ragù Bolognese with, **2020**: Mar–Apr: p. 19  
 rosemary and fennel ribs of, **2020**: Jan–Feb: p. 9  
 salt and pepper chops of, **2021**: Nov–Dec: p. 4  
 with sauerkraut, apples and dried fruits, **2021**: Nov–Dec:  
     p. 13  
 scallion noodles with ground, **2020**: Jan–Feb: p. 7  
 seared tenderloin of, **2020**: Mar–Apr: p. 11  
 sesame stir-fried, **2018**: May–Jun: p. 9  
 sloppy Joe toasts with, **2022**: Jan–Feb: p. 32  
 soups with, **2017**: Sep–Oct: p. 12, **2018**: May–Jun: p. 11,  
     **2020**: Sep–Oct: p. 5, **2021**: Sep–Oct: p. 7  
 souvlaki of, **2021**: Sep–Oct: p. 26

Spanish spice-crusted, **2016**: Fall: p. 2  
 spice-rubbed, with peach pico de gallo, **2022**: Sep–Oct: p. 5  
 stewed beans with shredded, **2020**: Jul–Aug: pp. 18, 19  
 stews with, **2018**: Sep–Oct: p. 27, **2019**: Jan–Feb: p. 20,  
     **2020**: Sep–Oct: p. 12, **2022**: Mar–Apr: p. 17  
 stir-fried noodles with kimchi and, **2022**: May–Jun: p. 4  
 stuffed cabbage with, **2020**: Jan–Feb: p. 23  
 stuffed loin of, **2018**: Nov–Dec: p. 21  
 sweet-and-sour chops of, **2019**: May–Jun: p. 5  
 sweet soy-braised, **2020**: Sep–Oct: p. 26  
 tacos with, **2018**: Jul–Aug: p. 18, **2021**: Sep–Oct: pp. 12–13  
 Taiwanese five-spice, **2020**: Nov–Dec: p. 4  
 tenderloin with caraway, celery, and apple, **2022**: Mar–Apr:  
     p. 5  
 Thai grilled skewers of, **2019**: May–Jun: pp. 10–11  
 Thai stir-fried, **2022**: Nov–Dec: p. 23  
 tomato-ginger curried, **2022**: Mar–Apr: p. 8  
 udon noodles with spicy, **2022**: Mar–Apr: p. 21  
 in Veracruz sauce, **2021**: Mar–Apr: p. 23  
 Vietnamese caramel, **2020**: May–Jun: p. 13  
 Vietnamese grilled lemon grass, **2020**: Jul–Aug: p. 9  
     *see also* bacon; ham; pancetta; prosciutto; sausage  
 Pork, Corn and Butternut Squash Stew, **2020**: Sep–Oct: p. 12  
 Pork and Kimchi Stew (Kimchi Jjigae), **2019**: Jan–Feb: p. 20  
 Pork Chops with Roasted Pepper Mojo, **2021**: May–Jun: p. 5  
 Pork in Veracruz Sauce (Puntas a la Veracruzana), **2021**:  
     Mar–Apr: p. 23  
 Pork Souvlaki with Tzatziki and Tomato-Onion Salad, **2021**:  
     Sep–Oct: p. 26  
 Pork Tenderloin with Salsa Verde and Roasted Pepper Sauce,  
     **2022**: Nov–Dec: p. 25  
 Portuguese Cornbread (Broa), **2017**: Sep–Oct: p. 21  
 Portuguese Pizza, **2022**: May–Jun: p. 12  
 Portuguese Sponge Cake (Pão de Ló), **2021**: Mar–Apr: p. 29  
 Portuguese-Style Beef with Pickled Onion and Olives, **2019**:  
     Mar–Apr: p. 6  
 Portuguese-Style Sweet Potato Rolls, **2019**: Sep–Oct: pp. 26–27  
 Portuguese Tuna and Black-Eyed Pea Salad, **2020**: Nov–Dec:  
     p. 24  
 Portuguese Wine-Braised Potatoes with Garlic, Bay and  
     Chilies, **2021**: May–Jun: p. 22  
 Posta Negra (Colombian Braised Beef), **2018**: Mar–Apr: p. 14  
 Postman, Neil, **2022**: Sep–Oct: p. 1  
 Potato and Cauliflower Curry (Aloo Gobi), **2019**: Sep–Oct: p. 25  
 Potato and Eggplant Tortilla Española, **2019**: Jan–Feb: p. 7  
 Potato and Green Pea Curry (Aloo Matar), **2019**: Sep–Oct:  
     pp. 24–25  
 Potato and Tomato Curry (Aloo Tamatar Sabzi), **2019**:  
     Sep–Oct: p. 23

**Potatoes**

bravas, **2020**: May–Jun: p. 20  
 chicken fricase with, **2021**: Jul–Aug: p. 17  
 corn chowder with, **2020**: Jul–Aug: p. 14  
 cracked with vermouth, coriander and fennel, **2017**:  
   Mar–Apr: p. 18  
 Cuban-style braised chicken with, **2021**: Jan–Feb: p. 12  
 cumin-coriander, **2019**: Mar–Apr: p. 17  
 curries with, **2019**: Sep–Oct: pp. 23, 24–25, **2021**: Jan–Feb:  
   p. 5, May–Jun: p. 13, Sep–Oct: p. 8, **2022**: Jan–Feb:  
   pp. 22–23  
 eggplant tortilla Española with, **2019**: Jan–Feb: p. 7  
 gnocchi of, **2019**: Mar–Apr: pp. 24–25  
 Goan-style chili-fry with, **2021**: Nov–Dec: p. 14  
 gochujang-glazed, **2018**: May–Jun: p. 12  
 Greek baked, **2020**: Jul–Aug: p. 21  
 Greek peas with, **2018**: Nov–Dec: p. 17  
 Greek traybake with chicken and, **2022**: May–Jun: p. 4  
 green beans with ginger-turmeric, **2017**: Sep–Oct: p. 24  
 harissa roasted, **2018**: Jan–Feb: p. 9  
 hash with chorizo and, **2019**: Jan–Feb: p. 4  
 Lebanese baked kafta with, **2021**: Nov–Dec: p. 18  
 Ligurian gratin with, **2021**: Jan–Feb: p. 27  
 mashed, **2017**: Nov–Dec: p. 11, **2018**: Nov–Dec: pp. 11–12,  
   **2020**: Nov–Dec: p. 14, **2021**: Nov–Dec: p. 3, **2022**:  
   Nov–Dec: p. 10  
 pasta with, **2018**: Nov–Dec: p. 4  
 Portuguese wine-braised, **2021**: May–Jun: p. 22  
 red chili sambal roasted, **2022**: Jan–Feb: p. 7  
 salads of, **2017**: May–Jun: p. 11, Jul–Aug: p. 10, **2021**:  
   Jul–Aug: p. 7  
 salt-crusted, **2018**: Mar–Apr: p. 11  
 smashed, **2019**: Nov–Dec: p. 8  
 soups with, **2020**: Mar–Apr: p. 20, **2022**: Jan–Feb: p. 6,  
   Sep–Oct: p. 25  
 spicy roasted, **2021**: Jan–Feb: p. 26  
 steamed with dill, **2020**: Jan–Feb: p. 16  
 stews with, **2019**: Sep–Oct: p. 21, **2021**: Jan–Feb: p. 4,  
   May–Jun: p. 8, Sep–Oct: p. 5, **2022**: Sep–Oct: p. 23  
 suya-spiced roasted, **2022**: Sep–Oct: p. 7  
 swordfish with, **2020**: May–Jun: p. 5  
 traybaked chicken and, **2020**: May–Jun: p. 8  
 Tunisian-style frittata with, **2021**: May–Jun: p. 4  
 Turkish braised beans with, **2022**: Jan–Feb: p. 8  
 turmeric, **2020**: Mar–Apr: p. 7  
 Tuscan braised, **2019**: May–Jun: p. 24  
 vermouth-braised chicken and, **2020**: Nov–Dec: p. 16  
*see also* sweet potatoes

Potato Gnocchi with Butter, Sage and Chives, **2019**: Mar–Apr:  
   pp. 24–25

Pour-in-the-Pan Pizza with Tomatoes and Mozzarella, **2020**:  
   Sep–Oct: p. 19

Pozole with Collard Greens, **2020**: May–Jun: p. 4

Pratt, Fannie, **2022**: Jan–Feb: pp. 12, 13

Presilla, Maricel, **2021**: Jan–Feb: p. 9, **2022**: Jan–Feb: p. 26

Prik Nam Som (Fresh Chilies in Vinegar), **2022**: Sep–Oct:  
   p. 19

**Prosciutto**

arugula and ricotta with, **2017**: Mar–Apr: p. 17

Bolognese chicken cutlets with, **2020**: Sep–Oct: p. 22

fettuccine with, **2022**: Mar–Apr: p. 5

Spanish-style flatbread with, **2021**: Jul–Aug: p. 14

Prosciutto, Arugula and Ricotta, **2017**: Mar–Apr: p. 17

Prudhomme, Paul, **2020**: Mar–Apr: p. 32

Prueitt, Elisabeth, **2019**: Nov–Dec: p. 9

Prune, Peppercorn and Fresh Herb-Rubbed Roast Beef, **2019**:  
   Nov–Dec: p. 15

**Prunes**

cake with, **2016**: Fall: p. 7

pork slow-roasted with, **2021**: Nov–Dec: p. 13

roast beef with, **2019**: Nov–Dec: p. 15

Ptak, Claire, **2016**: Fall: pp. 5–7, **2017**: May–Jun: pp. 26, 30

**Puddings**

chocolate, **2018**: Jul–Aug: p. 30, **2022**: Sep–Oct: p. 30

coconut rice, **2019**: Sep–Oct: p. 30

savory bread, **2019**: Nov–Dec: p. 9

sticky toffee, **2018**: Nov–Dec: p. 30

sweet fresh corn, **2019**: Jul–Aug: pp. 28–29

Puddings Chômeur, **2020**: Nov–Dec: p. 32

Puerto Rican-Style Arroz con Pollo, **2021**: Jul–Aug: p. 16

Puleio, David, **2018**: Jan–Feb: p. 12, Mar–Apr: p. 7

Pulled Chicken with Chipotle Chilies, **2020**: Mar–Apr: p. 14

Pulpeta (Cuban-Style Egg-Stuffed Meatloaf), **2022**: Jan–Feb:  
   pp. 24–25

Pumpkin, Haitian beef soup with, **2017**: Nov–Dec: p. 18

Pumpkin Seed Rolls, **2017**: Nov–Dec: p. 27

**Pumpkin seeds**

cauliflower with, **2021**: Mar–Apr: p. 22

German-style squash bread with, **2022**: Jan–Feb:  
   pp. 28–29

rolls with, **2017**: Nov–Dec: p. 27

salad with beets and, **2020**: Jan–Feb: p. 6

soup with zucchini and, **2020**: Sep–Oct: p. 8

spaghetti squash with, **2022**: Jan–Feb: p. 9

spread with, **2020**: Jan–Feb: p. 2

Puntas a la Veracruzana (Pork in Veracruz Sauce), **2021**:  
   Mar–Apr: p. 23

Punyaratabandhu, Leela, **2021**: Jul–Aug: p. 30  
 Purkayastha, Ian, **2019**: Jul–Aug: p. 32

## Q

Qadri, Bassam, **2020**: Jan–Feb: p. 20  
 Quick-Pickled Cucumbers, **2020**: Jan–Feb: pp. 15, 16  
 Quick-Pickled Fruits, **2020**: Mar–Apr: p. 24  
**Quinoa**  
   Peruvian chowder with, **2018**: Jul–Aug: p. 5  
   pilaf with, **2017**: Sep–Oct: p. 5  
   salad with, **2019**: Sep–Oct: p. 4  
 Quinoa and Avocado Salad with Almonds and Mint, **2019**:  
   Sep–Oct: p. 4  
 Quinoa Pilaf with Dates, Almonds and Carrot Juice, **2017**:  
   Sep–Oct: p. 5  
 Qurasbediani, Andria, **2018**: Jul–Aug: p. 8

## R

Radicchio, pasta with walnuts, pepper, and, **2021**: Nov–Dec:  
   p. 17  
 Radish-Cucumber Pickles, **2017**: Nov–Dec: p. 7  
**Radishes**  
   cauliflower-chickpea salad with, **2021**: May–Jun: p. 9  
   cucumber pickles with, **2017**: Nov–Dec: p. 7  
   grilled broccoli with, **2021**: Jul–Aug: p. 9  
   pickled carrots and daikon, **2020**: Jul–Aug: pp. 9–11  
   shrimp and fennel salad with, **2017**: May–Jun: p. 4  
 Ragù Bolognese, **2020**: Mar–Apr: pp. 18–19  
 Raji, Alexandra, **2016**: Fall: p. 3  
**Raisins**  
   balsamic, roasted carrots and, **2018**: Nov–Dec: p. 9  
   Cretan salad with, **2022**: Jul–Aug: p. 13  
   Cuban-style braised chicken with, **2021**: Jan–Feb: p. 12  
   curried carrot salad with, **2020**: May–Jun: p. 24  
   red rice with, **2021**: Sep–Oct: p. 24  
   smothered cauliflower with, **2022**: Mar–Apr: p. 9  
   spaghetti with, **2019**: Jan–Feb: p. 13  
   Uzbek rice with, **2022**: Mar–Apr: p. 19  
   winter squash with, **2021**: Nov–Dec: p. 9  
 Ramirez, Erik, **2017**: Sep–Oct: p. 5  
 Ramos, Israel, **2022**: Jan–Feb: pp. 18, 19  
 Rao, Sri, **2018**: May–Jun: p. 32, Sep–Oct: p. 12, **2020**:  
   Mar–Apr: p. 27  
 Rashed, Mahmood, **2022**: Jul–Aug: p. 15  
**Raspberries**  
   crostata with, **2022**: Jul–Aug: pp. 28–29  
   meringue with, **2018**: May–Jun: p. 28

Raspberry-Pistachio Meringue with Spiced Whipped Cream,  
   **2018**: May–Jun: p. 28  
 Rebah, Nourredine, **2018**: Mar–Apr: p. 25  
 Red and White Slaw, **2019**: Jan–Feb: p. 8  
 Red Cabbage and Parsley Salad with Toasted Walnuts, **2021**:  
   Sep–Oct: p. 6  
 Red Chili Soup with Mixed Mushrooms, **2021**: Nov–Dec: p. 7  
 Red Chimichurri, **2022**: Jul–Aug: p. 30  
 Reddy, Nirmala, **2018**: Mar–Apr: p. 32, **2021**: May–Jun: p. 7  
 Red Lentil Soup with Coconut Milk and Spinach, **2018**:  
   Jan–Feb: p. 8  
 Red Miso Broth, **2019**: Jan–Feb: p. 31  
 Red-Red (Black-Eyed Pea and Tomato Stew), **2017**: Nov–Dec: p. 5  
 Red Rice with Almonds, Raisins and Fried Onions, **2021**:  
   Sep–Oct: p. 24  
 Redzeqi, Nadine, **2019**: Sep–Oct: p. 28  
 Redzeqi, René, **2019**: Sep–Oct: p. 28  
 Reichl, Ruth, **2020**: Sep–Oct: p. 32  
 Renner, Sebastián, **2022**: Nov–Dec: p. 18  
 Rezzak, Abd, **2022**: Mar–Apr: pp. 12, 15  
 Rib-Eye Steaks with Rosemary and Pomegranate Molasses,  
   **2021**: Mar–Apr: p. 17  
**Rice**  
   with almonds, raisins, and onions, **2021**: Sep–Oct: p. 24  
   arroz con pollo with, **2021**: Jul–Aug: p. 16  
   Caribbean-style, **2022**: Jul–Aug: p. 26  
   cauliflower, **2021**: Mar–Apr: p. 5  
   chicken with, **2016**: Fall: pp. 12–13, **2018**: May–Jun: p.  
     18, Jul–Aug: p. 27, Sep–Oct: p. 4, **2020**: Jan–Feb: p. 21,  
     Sep–Oct: p. 6, **2022**: Jan–Feb: pp. 14–15  
   chipotle, **2020**: Mar–Apr: p. 4  
   cilantro, **2020**: May–Jun: p. 30  
   coconut-ginger, **2018**: Mar–Apr: p. 9  
   cooking long-grain, **2020**: Jul–Aug: p. 25  
   ginger-garlic spiced cashew, **2020**: Mar–Apr: p. 27  
   Japanese ginger pork with, **2021**: Jan–Feb: p. 16  
   Japanese-style, **2022**: Jan–Feb: p. 23, May–Jun: p. 30  
   kimchi and broccoli oven-fried, **2020**: Jul–Aug: p. 32  
   Kuwaiti spiced shrimp and, **2020**: Sep–Oct: p. 9  
   Lebanese lentils and, **2019**: Mar–Apr: p. 23  
   lemon and shrimp risotto with, **2021**: Jan–Feb: p. 19  
   Liberian banana bread with, **2021**: Nov–Dec: p. 21  
   paella with, **2019**: May–Jun: pp. 22–23  
   peas and, **2018**: Jan–Feb: p. 5, **2021**: May–Jun: p. 15  
   Persian jeweled, **2019**: Jan–Feb: p. 14  
   Persian-style baked saffron, **2022**: Jul–Aug: p. 10  
   pudding of, **2019**: Sep–Oct: p. 30  
   risotto with, **2018**: Sep–Oct: p. 11, **2020**: Nov–Dec: p. 5  
   rosemary-tomato beans and, **2022**: Sep–Oct: p. 6

- salad of herbs, shrimp, and jasmine, **2019**: Jul–Aug: p. 7  
 shrimp with, **2018**: Mar–Apr: p. 9, **2021**: Nov–Dec: p. 5  
 soups with, **2018**: May–Jun: p. 11, **2020**: Jan–Feb: p. 8,  
     Sep–Oct: p. 6, **2022**: Jan–Feb: pp. 14–15  
 stuffed cabbage with, **2020**: Jan–Feb: p. 23  
 Taiwanese pork with, **2020**: Nov–Dec: p. 4  
 Thai fried, **2017**: Mar–Apr: p. 13  
 Thai stir-fried pork with, **2022**: Nov–Dec: p. 23  
 tomato, **2019**: Sep–Oct: p. 15  
 uses for leftover, **2021**: Jan–Feb: p. 3  
 Uzbek, with beef and carrots, **2022**: Mar–Apr: p. 19
- Rice and Peas (Risi e Bisi), **2018**: Jan–Feb: p. 5, **2021**: May–Jun:  
     p. 15
- Rice Pilaf with Shrimp and Roasted Tomatoes, **2021**: Nov–Dec:  
     p. 5
- Rich and Savory Meat-Free Gravy, **2020**: Nov–Dec: p. 25
- Richard, Michel, **2020**: Sep–Oct: p. 32
- Richardson, Julie, **2019**: Nov–Dec: p. 26
- Ricker, Andy, **2016**: Fall: p. 32, **2017**: Mar–Apr: pp. 12–13,  
     May–Jun: p. 18, **2018**: Jan–Feb: p. 20, May–Jun: pp. 10, 11
- Ricotta Salata-Stuffed Flatbread (Ciccio), **2017**: Sep–Oct: p. 16
- Ricotta-Semolina Cheesecake, **2017**: Jul–Aug: pp. 28–29
- Rigatoni Carbonara with Ricotta, **2017**: May–Jun: p. 4
- Rigatoni with Artichokes, Basil and Pecorino, **2020**: May–Jun:  
     p. 4
- Rigatoni with Cherry Tomatoes and Anchovies, **2022**: Mar–Apr:  
     p. 24
- Rigatoni with Ricotta-Sage Pesto and Walnuts, **2018**: Jul–Aug:  
     p. 4
- Rigatoni with Roman Broccoli Sauce, **2018**: Mar–Apr: p. 7
- Rindsgulasch (Austrian Beef Stew with Paprika and  
     Caraway), **2019**: Jan–Feb: p. 25
- Ripert, Eric, **2019**: Jul–Aug: p. 1, **2021**: Nov–Dec: p. 26, **2022**:  
     Nov–Dec: p. 3
- Risi e Bisi (Rice and Peas), **2018**: Jan–Feb: p. 5, **2021**: May–Jun:  
     p. 15
- Riso e Fagioli (Rosemary-Tomato Rice and Beans), **2022**:  
     Sep–Oct: p. 6
- Risotto**  
     lemon and shrimp with, **2021**: Jan–Feb: p. 19  
     with saffron, **2018**: Sep–Oct: p. 11  
     with shrimp, **2020**: Nov–Dec: p. 5, **2021**: Jan–Feb: p. 19
- Risotto alla Milanese (Saffron Risotto), **2018**: Sep–Oct: p. 11
- Riveira, Gastón, **2019**: Jul–Aug: pp. 25, 26
- Rivero, Pablo, **2019**: Jul–Aug: p. 25
- Roasted Acorn Squash with Browned Butter-Orange  
     Vinaigrette, **2019**: Nov–Dec: p. 6
- Roasted Broccoli Rabe with Fennel and Chili Flakes, **2017**:  
     Mar–Apr: p. 24
- Roasted Butternut Squash with Cumin Seeds, Feta and  
     Pistachios, **2020**: Nov–Dec: p. 20
- Roasted Butternut Squash with Hoisin and Chives, **2020**:  
     Nov–Dec: p. 6
- Roasted Cabbage with Cilantro and Sesame, **2019**: May–Jun:  
     p. 6
- Roasted Carrots with Balsamic Raisins and Pine Nuts, **2018**:  
     Nov–Dec: p. 9
- Roasted Carrots with Turmeric Honey, **2020**: Mar–Apr: p. 30
- Roasted Cauliflower with Caraway and Buttered  
     Breadcrumbs, **2018**: Nov–Dec: pp. 9–10
- Roasted Cauliflower with Curry and Mint, **2017**: Mar–Apr:  
     p. 24
- Roasted Cauliflower with Miso Glaze, **2019**: Mar–Apr: p. 12
- Roasted Cauliflower with Tahini and Lemon, **2019**: Jul–Aug:  
     p. 6
- Roasted Chicken, Three Ways, **2018**: Sep–Oct: p. 7
- Roasted Chicken with Grapes and Sherry Vinegar, **2017**:  
     Nov–Dec: p. 5
- Roasted Chicken with Herbs and Tomatoes, **2019**: Sep–Oct:  
     p. 13
- Roasted Eggplant with Caramelized Tahini, **2020**: Sep–Oct:  
     p. 7
- Roasted Fennel, **2017**: Nov–Dec: p. 21
- Roasted Mushroom Pizza with Fontina and Scallions, **2017**:  
     Sep–Oct: p. 15
- Roasted Potatoes with Tomato and Red Chili Sambal, **2022**:  
     Jan–Feb: p. 7
- Roasted Squash with Ginger and Five-Spice, **2018**: Nov–Dec:  
     p. 10
- Roasted Sweet Potatoes with Kale-Miso Salad, **2020**: Nov–  
     Dec: p. 11
- Roasted Sweet Potatoes with Toasted Spices and Cilantro  
     (Sabzi), **2019**: Nov–Dec: p. 23
- Roasted Whole Cauliflower with Feta, **2019**: Sep–Oct: p. 14
- Roasted Winter Squash with Lime, Chili and Cilantro, **2022**:  
     Nov–Dec: p. 6
- Robertson, Chad, **2019**: Nov–Dec: p. 9
- Robuchon, Joël, **2020**: May–Jun: p. 18
- Roden, Claudia, **2017**: Jul–Aug: p. 18, **2018**: Sep–Oct: p. 28
- Rodgers, Judy, **2017**: May–Jun: p. 4, **2021**: Nov–Dec: p. 32
- Rodriguez, Francisca, **2022**: Jul–Aug: p. 25
- Rodríguez, Jaime, **2018**: Jan–Feb: p. 24, Mar–Apr: p. 13
- Rogers, Judy, **2019**: Jan–Feb: p. 32
- Rogers, Ruth, **2017**: Jul–Aug: p. 5, **2022**: Jul–Aug: p. 7
- Rognås, Helge, **2020**: Jan–Feb: p. 14
- Romanian Pork and White Bean Soup with Vinegar and  
     Caraway (Ciorbă de Porc), **2021**: Sep–Oct: p. 7
- Roman Spaghetti Carbonara, **2018**: Jan–Feb: p. 13

Rombauer, Irma, **2021**: May–Jun: p. 1  
 Rondeau, Maria, **2022**: Nov–Dec: p. 24  
 Roots, Levi, **2022**: Nov–Dec: p. 8  
 Ropa Vieja, **2019**: Jan–Feb: p. 8  
**Rosemary**  
   burgers with, **2019**: May–Jun: p. 7  
   cookies with, **2016**: Fall: p. 23  
   double chocolate cake with, **2021**: Jan–Feb: p. 31  
   fennel pork ribs with, **2020**: Jan–Feb: p. 9  
   Ikarian braised pork with, **2019**: Nov–Dec: p. 21  
   kale and white bean soup with, **2017**: Sep–Oct: p. 4  
   pan-seared steak with, **2021**: May–Jun: p. 6  
   porchetta with, **2017**: Nov–Dec: pp. 20–21  
   rib-eye steaks with, **2021**: Mar–Apr: p. 17  
   strip steak with, **2017**: Sep–Oct: p. 4  
   tomato rice and beans with, **2022**: Sep–Oct: p. 6  
 Rosemary and Fennel Pork Ribs (Rosticciana), **2020**: Jan–Feb: p. 9  
 Rosemary-Pine Nut Cookies, **2016**: Fall: p. 23  
 Rosemary-Tomato Rice and Beans (Riso e Fagioli), **2022**: Sep–Oct: p. 6  
 Rosé-Soaked Plums with Yogurt and Black Pepper Streusel, **2017**: Jul–Aug: p. 27  
 Rossant, Colette, **2017**: May–Jun: p. 32  
 Rossejat de Fideus (Toasted Noodles with Shrimp), **2020**: Nov–Dec: p. 21  
 Rossetti, Emiliana, **2022**: May–Jun: p. 28  
 Rossi, Diego, **2018**: Sep–Oct: p. 10  
 Rosticciana (Rosemary and Fennel Pork Ribs), **2020**: Jan–Feb: p. 9  
 Rucker, Gabe, **2019**: Jan–Feb: p. 21  
 Rugelach, **2017**: Nov–Dec: p. 30  
 Ruiz, Juanjo, **2019**: Jul–Aug: p. 15  
 Russo, Michele, **2019**: Sep–Oct: p. 2  
 Rye Chocolate Chip Cookies, **2017**: May–Jun: p. 30

## S

Sabzi (Roasted Sweet Potatoes with Toasted Spices and Cilantro), **2019**: Nov–Dec: p. 23  
**Saffron**  
   chicken with, **2018**: Mar–Apr: p. 18  
   pasta with, **2020**: Jan–Feb: p. 5, May–Jun: p. 19  
   Persian-style rice with, **2022**: Jul–Aug: p. 10  
   risotto with, **2018**: Sep–Oct: p. 11  
 Saffron Risotto (Risotto alla Milanese), **2018**: Sep–Oct: p. 11  
 Sakai, Sonoko, **2020**: Jan–Feb: p. 32, Jul–Aug: p. 16, **2021**: May–Jun: pp. 27–28, **2022**: Jan–Feb: pp. 21–23, Mar–Apr: pp. 20–22  
 Sake, tare sauce with, **2022**: Jul–Aug: p. 30

## Salads

apple-fennel, **2017**: Sep–Oct: p. 17, **2019**: Jan–Feb: p. 16  
 arugula, **2018**: May–Jun: p. 5, **2020**: Mar–Apr: p. 6, **2022**: Jan–Feb: p. 26  
 asparagus and romaine, **2018**: Jan–Feb: p. 27  
 with avocado, **2016**: Fall: pp. 22–23, **2017**: Mar–Apr: p. 4, **2018**: May–Jun: p. 7, **2019**: Sep–Oct: p. 4, **2022**: Jan–Feb: p. 26  
 balsamic roasted beet and carrot, **2022**: Nov–Dec: p. 7  
 with beets, **2020**: Jan–Feb: p. 6, May–Jun: p. 24, Nov–Dec: p. 4  
 bread, **2020**: Jul–Aug: p. 15, Nov–Dec: p. 4  
 bulgur and summer vegetable, **2021**: Jul–Aug: p. 5  
 Cambodian beef, **2020**: Jan–Feb: p. 4  
 Cambodian-style rice noodle, **2020**: Jul–Aug: p. 4  
 cauliflower-chickpea, **2021**: May–Jun: p. 9  
 celery and frisée, **2018**: Sep–Oct: p. 25, **2019**: Nov–Dec: p. 23  
 chicken, **2017**: Jul–Aug: p. 23, **2018**: Jan–Feb: p. 4, Sep–Oct: p. 5, **2019**: Jul–Aug: p. 13, **2020**: Jul–Aug: p. 5, Sep–Oct: p. 5, **2021**: Jan–Feb: p. 6, **2022**: Mar–Apr: p. 4, Jul–Aug: p. 21  
 chickpea and cucumber, **2018**: May–Jun: p. 22  
 chili-lime melon, **2017**: Jul–Aug: p. 7  
 Cretan, **2022**: Jul–Aug: p. 13  
 cucumber and sour cream, **2022**: Nov–Dec: pp. 13, 15  
 curried carrot, **2020**: May–Jun: p. 24  
 escarole with grapes, apples, and blue cheese, **2021**: Nov–Dec: p. 30  
 Eventide green, **2019**: May–Jun: p. 20  
 fennel-orange, **2020**: May–Jun: p. 7  
 French carrot, **2016**: Fall: p. 11  
 Greek bean, **2019**: May–Jun: p. 25  
 Greek cabbage, **2018**: Jul–Aug: p. 9  
 herb-and-pistachio couscous, **2016**: Fall: p. 19  
 hot-smoked salmon, **2017**: Mar–Apr: p. 4  
 Jasmine rice and herb, **2019**: Jul–Aug: p. 7  
 jicama and mango, **2020**: May–Jun: p. 24  
 kale, **2018**: Mar–Apr: p. 19, **2020**: Nov–Dec: p. 7, Nov–Dec: p. 11  
 Korean spicy chilled noodle, **2022**: Jul–Aug: p. 27  
 lentil, **2017**: Jul–Aug: p. 6  
 lentil, with arugula and pickled peppers, **2022**: Mar–Apr: p. 6  
 orange, fennel and caper, **2018**: Nov–Dec: p. 7  
 pear-cucumber, **2017**: Jul–Aug: p. 4  
 pita and chickpea, **2019**: May–Jun: p. 19  
 Portuguese tuna and black-eyed pea, **2020**: Nov–Dec: p. 24  
 potato, **2017**: May–Jun: p. 11, Jul–Aug: p. 10, **2021**: Jul–Aug: p. 7

red cabbage and parsley, **2021**: Sep–Oct: p. 6  
 shaved carrot, **2019**: Sep–Oct: p. 6  
 shaved pear and endive, **2018**: Sep–Oct: p. 25  
 shrimp with, **2017**: May–Jun: p. 4, **2019**: Jul–Aug: p. 7,  
     **2020**: Jul–Aug: p. 4  
 skirt steak, **2017**: Mar–Apr: p. 4  
 sloppy Joe toasts with spinach, **2022**: Jan–Feb: p. 32  
 smashed chickpea, **2021**: Jul–Aug: p. 18  
 smashed cucumber, **2017**: Mar–Apr: p. 10  
 steak, **2020**: Jul–Aug: p. 7  
 summer squash, **2019**: Sep–Oct: p. 10  
 Thai beef, **2017**: May–Jun: p. 5  
 Thai steak and herb, **2022**: Jul–Aug: p. 5  
 tomato, **2018**: May–Jun: p. 7, Jul–Aug: p. 7, Sep–Oct: p. 5,  
     **2019**: Jul–Aug: p. 9, **2020**: Jul–Aug: pp. 5, 7, 15, **2021**:  
     Mar–Apr: p. 18, Jul–Aug: p. 5, Sep–Oct: p. 26, **2022**:  
     Mar–Apr: p. 15, Jul–Aug: p. 13, Sep–Oct: pp. 9, 26  
 Turkish chickpea, **2022**: Mar–Apr: p. 10  
 Turkish red onion and parsley, **2019**: Mar–Apr: p. 8  
 zucchini, **2017**: Jul–Aug: p. 5, **2019**: Jul–Aug: p. 5, Sep–Oct:  
     p. 10, **2020**: Jul–Aug: p. 6, **2021**: Jan–Feb: p. 6, **2022**:  
     Jul–Aug: p. 6  
 Salami, penne with, **2021**: Jul–Aug: p. 4  
 Salles, Mara, **2022**: May–Jun: p. 12  
**Salmon**  
     baked salted, **2020**: Jan–Feb: p. 15  
     broiled, **2021**: Nov–Dec: p. 6  
     chili-basil glazed, **2018**: Sep–Oct: p. 5  
     chraimeh, **2018**: Jan–Feb: p. 7  
     coconut-curry sauce with, **2021**: May–Jun: p. 5  
     masala-rubbed blackened, **2019**: Nov–Dec: p. 5  
     miso-glazed, **2019**: Jan–Feb: p. 4  
     oven-poached, **2018**: Nov–Dec: p. 19  
     salad of avocado and, **2017**: Mar–Apr: p. 4  
     skillet packet of, **2016**: Fall: p. 18  
     sweet peppers and chorizo with, **2021**: Jan–Feb: p. 4  
     Vietnamese caramel, **2020**: May–Jun: p. 13  
 Salmon Chraimeh, **2018**: Jan–Feb: p. 7  
 Salmon in Coconut-Curry Sauce, **2021**: May–Jun: p. 5  
 Salmon with Sweet Peppers and Chorizo, **2021**: Jan–Feb: p. 4  
 Salmorejo (Andalusian Tomato and Bread Soup), **2019**: Jul–Aug:  
     p. 15  
 Salmoriglio sauce, lemon-herb, **2022**: Sep–Oct: p. 30  
 Salopek, Adrijana, **2020**: Jan–Feb: p. 22  
 Salsa Fresca, **2020**: Jul–Aug: pp. 18, 19  
 Salsa Macha, **2021**: Sep–Oct: p. 19  
**Salsas**  
     ancho chili, **2019**: Jan–Feb: p. 21  
     charred habanero, **2022**: Jan–Feb: pp. 14, 15

chicken and tortilla casserole with, **2021**: Jan–Feb:  
     pp. 24–25  
 Colombian avocado, **2018**: Jan–Feb: p. 24  
 fresca, **2020**: Jul–Aug: pp. 18, 19  
 fresh tomatillo and serrano chili, **2021**: Sep–Oct: p. 19  
 Guatemalan, **2017**: Jul–Aug: p. 5  
 hummus with tomato, **2021**: Jan–Feb: p. 11  
 Mexican meatballs with, **2020**: Sep–Oct: p. 21  
 pork tenderloin with green, **2022**: Nov–Dec: p. 25  
 pork with peach pico de gallo, **2022**: Sep–Oct: p. 5  
 shrimp tacos with red, **2022**: May–Jun: p. 17  
 strip steak with, **2017**: Sep–Oct: p. 4  
 trio of simple, **2021**: Sep–Oct: p. 19  
 Salt and Pepper Pork Chops with Spicy Scallions, **2021**:  
     Nov–Dec: p. 4  
 Salt-Crusted Potatoes (Papas Arrugadas), **2018**: Mar–Apr: p. 11  
 Salts, flavored, **2020**: Jan–Feb: p. 24  
 Salvatori, Ubaldo, **2021**: Jul–Aug: p. 11  
 Sama'an, Laya, **2022**: Sep–Oct: p. 28  
 Sambal (chili paste), roasted potatoes with, **2022**: Jan–Feb:  
     p. 7  
 Samman, Leah, **2020**: Jan–Feb: p. 20  
 Samsa (Tunisian Pistachio-Citrus Pastries), **2018**: Mar–Apr:  
     p. 26  
 Samuelsson, Marcus, **2021**: Jan–Feb: p. 32, Mar–Apr: p. 32  
 Sánchez, Aarón, **2020**: Mar–Apr: p. 32  
 Sandelin, Johan, **2021**: Nov–Dec: p. 23  
**Sandwiches**  
     beef in, **2018**: Jul–Aug: p. 22, Sep–Oct: p. 18  
     Chilean-style pork, **2021**: Sep–Oct: p. 32  
     Uruguayan grilled steak, **2018**: Jul–Aug: p. 22  
 Sanon, Sophia, **2017**: Nov–Dec: p. 18  
 Santaella, Jose, **2021**: Jul–Aug: pp. 15–17  
 Santos, Manuel, **2017**: Sep–Oct: pp. 20–21  
 Sanwin Makin (Coconut-Cashew Cake), **2018**: Jan–Feb: p. 30  
 Sardinian Herb Soup with Fregola and White Beans  
     (S'erbuzzu), **2020**: Mar–Apr: p. 22  
 Satterfield, Steven, **2022**: Jan–Feb: p. 9  
 Sauerkraut, pork slow-roasted with, **2021**: Nov–Dec: p. 13  
**Sausage**  
     chard and chickpeas with Italian, **2018**: Nov–Dec: p. 5  
     creamy pasta with Italian, **2022**: Nov–Dec: p. 5  
     maque choux with andouille, **2019**: Jul–Aug: p. 11  
     orecchiette with Italian, **2018**: Jan–Feb: p. 4  
     pastas with, **2019**: Mar–Apr: pp. 14–15, Sep–Oct: p. 5,  
         **2020**: Jul–Aug: p. 4  
     penne with salami, **2021**: Jul–Aug: p. 4  
     pizza Calabrese with Italian, **2022**: May–Jun: p. 14  
     ragùs with, **2020**: Jan–Feb: p. 5, Nov–Dec 17

- soups with, **2019**: Jan–Feb: p. 6, Nov–Dec: p. 5, **2022**: Jan–Feb: p. 6  
 Umbrian flatbreads with, **2021**: Sep–Oct: p. 23  
**Sausage, chorizo**  
 eggs with, **2018**: Jan–Feb: p. 19  
 hash with, **2019**: Jan–Feb: p. 4  
 salmon with Spanish, **2021**: Jan–Feb: p. 4  
 stew with, **2018**: Sep–Oct: p. 27  
 tlayudas with, **2019**: May–Jun: p. 16  
 Sautéed Cod Fillets with Spicy Cilantro Sauce (Zhoug), **2022**: Mar–Apr: p. 4  
 Sautéed Snapper with Green Beans and Tomatoes, **2021**: Mar–Apr: p. 5  
 Savory Bread Pudding with Mushrooms and Gruyère, **2019**: Nov–Dec: p. 9  
 Savory Kale and Two-Cheese Scones, **2020**: May–Jun: p. 29  
 Savory Sweet Potato Gratin, **2017**: Nov–Dec: p. 12  
 Scala, Antonella, **2019**: Mar–Apr: p. 14, May–Jun: p. 9  
**Scallions**  
 barley casserole with, **2021**: Mar–Apr: p. 32  
 beef stir-fries with, **2019**: Jan–Feb: p. 5, Sep–Oct: p. 4  
 cauliflower rice with, **2021**: Mar–Apr: p. 5  
 celery and shiitakes with, **2020**: Mar–Apr: p. 15  
 Chinese beef stew with, **2022**: Mar–Apr: p. 25  
 Chinese bread with, **2019**: May–Jun: p. 27  
 Chinese ginger-soy braised pork with, **2022**: Sep–Oct: p. 8  
 harissa-spiced beef with, **2021**: Mar–Apr: p. 6  
 hot oil-flashed chard with, **2016**: Fall: p. 28  
 Jamaican-style ginger-chili pot roast with, **2022**: Nov–Dec: p. 8  
 Japanese ginger pork with, **2021**: Jan–Feb: p. 16  
 julienned potato salad with, **2021**: Jul–Aug: p. 7  
 noodles with, **2017**: May–Jun: p. 14, Jul–Aug: p. 4, **2020**: Jan–Feb: p. 7, Jul–Aug: p. 20, **2022**: May–Jun: p. 4, Jul–Aug: p. 27  
 pickled, **2020**: Jul–Aug: p. 2  
 pizza with, **2017**: Sep–Oct: p. 15  
 pork chops with spicy, **2021**: Nov–Dec: p. 4  
 pork stir-fried with, **2020**: Mar–Apr: p. 21  
 sesame-soy spinach with, **2021**: Jul–Aug: p. 25  
 skillet shrimp with, **2022**: Nov–Dec: p. 4  
 smashed chickpeas with, **2021**: Jul–Aug: p. 18  
 soups with, **2020**: Jul–Aug: p. 14, Sep–Oct: p. 5, **2022**: Mar–Apr: p. 6  
 ssamjang (condiment) with, **2021**: Jul–Aug: p. 25  
 steamed cod with, **2018**: Mar–Apr: p. 21  
 stir-fried pork and peppers with, **2022**: Jan–Feb: p. 4  
 Taiwanese pork and rice with, **2020**: Nov–Dec: p. 4  
 Vietnamese sauce with, **2020**: May–Jun: p. 9  
 Scarpaleggia, Giulia, **2022**: May–Jun: p. 15  
 Schmidt, Stephen, **2017**: May–Jun: p. 28  
 Schreiber, Cory, **2019**: Nov–Dec: p. 26  
 Scotch Custard Sauce, **2017**: Nov–Dec: p. 25  
 Scquizzato, Ottorino, **2021**: May–Jun: pp. 14, 16  
 Seared and Steamed Green Beans and Tomatoes with Feta, **2021**: Nov–Dec: p. 6  
 Seared Pork Tenderloin with Smoked Paprika and Oregano, **2020**: Mar–Apr: p. 11  
 Seared Shrimp Tacos with Tomatoes and Cotija, **2021**: Sep–Oct: p. 20  
 Seared Steak and Onion with Citrus, Soy and Bay, **2020**: May–Jun: p. 5  
 Seguso, Marika Contaldo, **2022**: May–Jun: p. 32, Jul–Aug: p. 14  
 Sekanjabin (Sweet-and-Sour Mint Dressing), **2017**: Mar–Apr: p. 24  
 Semolina Polvorones, **2017**: Sep–Oct: p. 30  
 Semolina-Sesame Cake (Hareesah), **2020**: Sep–Oct: p. 29  
 Senegalese Avocado and Mango Salad with Rof, **2018**: May–Jun: p. 7  
 Senegalese Braised Chicken with Onions and Lime (Chicken Yassa), **2018**: Sep–Oct: p. 14  
 Senghor, Léopold Sédar, **2018**: May–Jun: p. 1  
 S'erbuzzu (Sardinian Herb Soup with Fregola and White Beans), **2020**: Mar–Apr: p. 22  
 Sercarz, Lior Lev, **2017**: Jul–Aug: p. 27  
 Sesame Noodles with Chicken and Scallions, **2020**: Jul–Aug: p. 20  
**Sesame seeds**  
 broccoli with sauce of, **2019**: May–Jun: p. 6  
 cabbage with, **2019**: May–Jun: p. 6  
 cauliflower rice with, **2021**: Mar–Apr: p. 5  
 Chinese bread with, **2019**: May–Jun: p. 27  
 green beans with, **2019**: Sep–Oct: p. 29  
 grilled eggplant with, **2017**: Jul–Aug: p. 20  
 Japanese-style sweet potatoes with, **2021**: Nov–Dec: p. 10  
 mashed avocados with, **2019**: Mar–Apr: p. 31  
 Moroccan flatbreads with, **2022**: Mar–Apr: p. 13  
 noodles with, **2017**: Jul–Aug: p. 4  
 Palestinian-style turmeric bread with, **2022**: Sep–Oct: p. 29  
 salads with, **2020**: Jul–Aug: p. 6, Nov–Dec: p. 7  
 salsa macha with, **2021**: Sep–Oct: p. 19  
 semolina cake with, **2020**: Sep–Oct: p. 29  
 tahini-yogurt sauce with, **2022**: Jul–Aug: p. 19  
 Sesame-Soy Spinach, **2021**: Jul–Aug: p. 25  
 Sesame Stir-Fried Pork with Shiitakes, **2018**: May–Jun: p. 9  
 Sesame Tarka, spicy garlic with, **2018**: Nov–Dec: p. 8  
 Sesame Whipped Cream, Creamy Chocolate Pudding with, **2018**: Jul–Aug: p. 30

**Shallots**

bulgur pilaf with, **2018**: May–Jun: p. 22  
 Burmese tomato salad with, **2022**: Sep–Oct: p. 26  
 chutney with, **2020**: Sep–Oct: p. 5  
 fried, **2018**: May–Jun: p. 11  
 steak with, **2021**: Sep–Oct: p. 4  
 sweet potatoes with, **2018**: Nov–Dec: p. 12  
 turmeric shrimp with, **2021**: Sep–Oct: p. 6  
 Shanghai-Style Scallion Noodles with Ground Pork, **2020**:  
 Jan–Feb: p. 7  
 Shani, Eyal, **2017**: May–Jun: p. 2, **2018**: May–Jun: p. 13  
 Sharma, Nik, **2019**: Jan–Feb: p. 32, Mar–Apr: p. 32, Sep–Oct:  
 p. 11, Nov–Dec: p. 32, **2020**: Jan–Feb: p. 30, Nov–Dec: p. 24  
 Shaved Brussels Sprouts with Browned Butter Vinaigrette,  
**2019**: Jan–Feb: p. 21  
 Shaved Carrot Salad with Poppy Seeds and Parsley, **2019**:  
 Sep–Oct: p. 6  
 Shaved Pear and Endive Salad with Blue Cheese and Pecans,  
**2018**: Sep–Oct: p. 25  
 Shaved Zucchini and Chicken Salad with Almonds, **2021**:  
 Jan–Feb: p. 6  
 Shaved Zucchini and Herb Salad with Parmesan, **2017**: Jul–Aug:  
 p. 5  
 Shaya, Alon, **2017**: Mar–Apr: p. 5, **2018**: Sep–Oct: p. 32, **2019**:  
 Jan–Feb: p. 16  
 Sherry, Spanish beef stew with, **2022**: Jan–Feb: p. 19  
*see also* wine  
 Sheta, Abo Ahmed, **2019**: Mar–Apr: p. 18  
 Shidni (Green Chili Sauce), **2018**: Mar–Apr: p. 24  
 Shirazi Salad (Persian Tomato and Cucumber Salad), **2019**:  
 Jul–Aug: p. 9  
 Shire, Lydia, **2017**: Sep–Oct: p. 16  
 Shogayaki (Japanese Ginger Pork), **2021**: Jan–Feb: p. 16  
 Shore, Doron, **2021**: Jan–Feb: p. 10  
 Shore, Elad, **2017**: May–Jun: p. 9, **2019**: Nov–Dec: p. 1, **2021**:  
 Jan–Feb: p. 10  
 Shore, Sa'adia, **2021**: Jan–Feb: p. 10  
 Shredded Pork and Pork Broth for Stewed Beans, **2020**:  
 Jul–Aug: pp. 18, 19

**Shrimp**

chilies and mustard seeds with, **2021**: Mar–Apr: p. 4  
 chipotle with, **2017**: Mar–Apr: p. 9, **2020**: Mar–Apr: p. 4  
 coconut-lemon grass, **2018**: Mar–Apr: p. 9  
 couscous with, **2020**: Jul–Aug: p. 5  
 drunken, **2022**: May–Jun: p. 21  
 feta cheese with, **2018**: May–Jun: p. 19  
 fregola with, **2019**: Sep–Oct: p. 17  
 ginger-scallion skillet, **2022**: Nov–Dec: p. 4  
 grilled, **2019**: Jul–Aug: p. 4, Sep–Oct: p. 9

Korean-style noodle soup with, **2022**: Mar–Apr: p. 6  
 Kuwaiti spiced rice and, **2020**: Sep–Oct: p. 9  
 with mango, coconut, and mustard seeds, **2022**: Jan–Feb: p. 5  
 Mexican-style, **2022**: Sep–Oct: p. 13  
 Moroccan harissa-garlic, **2022**: Mar–Apr: p. 14  
 orzo and zucchini with, **2021**: May–Jun: p. 25  
 pad Thai with, **2022**: Sep–Oct: pp. 18–19  
 pan-seared, **2020**: May–Jun: p. 9  
 pasta with, **2019**: Sep–Oct: p. 3, **2020**: Nov–Dec: p. 21,  
**2022**: Jul–Aug: p. 14  
 in poblano chili and cilantro sauce, **2022**: Jul–Aug: p. 4  
 polenta with, **2021**: May–Jun: p. 17  
 rice pilaf with roasted tomatoes and, **2021**: Nov–Dec: p. 5  
 risotto with, **2020**: Nov–Dec: p. 5, **2021**: Jan–Feb: p. 19  
 salads with, **2017**: May–Jun: p. 4, **2019**: Jul–Aug: p. 7, **2020**:  
 Jul–Aug: p. 4  
 Spanish stew with chickpeas and, **2020**: May–Jun: p. 10  
 stir-fried turmeric, **2021**: Sep–Oct: p. 6  
 tacos with, **2021**: Sep–Oct: p. 20, **2022**: May–Jun: p. 17  
 three-for-one, **2018**: Jul–Aug: p. 6  
 tomatoes and spiced, **2019**: May–Jun: p. 4  
 Vietnamese-style caramel, **2022**: Jul–Aug: p. 7  
 Shrimp, Fennel and Radish Salad, **2017**: May–Jun: p. 4  
 Shrimp, Orzo and Zucchini with Ouzo and Mint, **2021**:  
 May–Jun: p. 25  
 Shrimp and Couscous with Tomatoes and Toasted Almonds,  
**2020**: Jul–Aug: p. 5  
 Shrimp in Chipotle Sauce (Camarones Enchipotlados), **2017**:  
 Mar–Apr: p. 9  
 Shrimp in Poblano Chili and Cilantro Sauce, **2022**: Jul–Aug:  
 p. 4  
 Shrimp Risotto with Tomatoes and Basil, **2020**: Nov–Dec: p. 5  
 Shrimp with Chilies and Mustard Seeds, **2021**: Mar–Apr: p. 4  
 Shrimp with Feta Cheese (Garides Saganaki), **2018**: May–Jun:  
 p. 19  
 Shrimp with Mango, Coconut and Mustard Seeds, **2022**:  
 Jan–Feb: p. 5  
 Siam, Samah, **2017**: May–Jun: p. 8  
 Sichuan Chicken Salad, **2017**: Jul–Aug: p. 23  
 Sichuan Chili Oil, **2018**: Jan–Feb: p. 26, **2022**: Mar–Apr: p. 25  
 Sichuan Dry-Fried Cauliflower, **2020**: Jan–Feb: p. 18  
 Sichuan peppercorns, **2017**: Sep–Oct: p. 5, **2021**: Jul–Aug: p. 7,  
 Nov–Dec: p. 4  
 Sichuan Seasoning, **2018**: Jan–Feb: p. 26  
 Sicilian Caponata, **2019**: Jul–Aug: p. 14  
 Sifton, Sam, **2020**: Jul–Aug: p. 32  
 Silva, Julia, **2022**: May–Jun: p. 20  
 Silverton, Nancy, **2017**: Sep–Oct: pp. 13, 14, 15, **2019**: Nov–Dec:  
 p. 8



Simmons, Amelia, **2017**: May–Jun: p. 28  
 Simonds, Nina, **2020**: Mar–Apr: p. 15  
 Simonson, Robert, **2020**: Mar–Apr: p. 32  
 Simple Spiced Yogurt, **2017**: Jul–Aug: p. 27  
 Simple Steamed Bulgur, **2020**: Nov–Dec: p. 9  
 Singapore Chicken Satay, **2018**: Jul–Aug: p. 21  
 Sinha, Charita, **2022**: Jan–Feb: p. 3  
 Skeete, Evelyn, **2019**: Jul–Aug: pp. 21–22  
**Skewers**  
   espetada-style grilled garlic and bay beef, **2020**: Sep–Oct: p. 25  
   garlic-ginger beef, **2021**: Jan–Feb: p. 6  
   ginger-curry grilled chicken, **2022**: Jul–Aug: p. 4  
   Moroccan ginger-lemon chicken, **2017**: Jul–Aug: p. 4  
   spicy Chinese beef, **2022**: Jul–Aug: p. 11  
   Thai grilled pork, **2019**: May–Jun: pp. 10–11  
   Turkish minced-meat, **2021**: Jul–Aug: pp. 20–21  
 Skillet-Charred Asparagus with Lemon and Tarragon, **2021**: Mar–Apr: p. 26  
 Skillet-Charred Brussels Sprouts with Apple, Pecans and Pecorino, **2020**: May–Jun: p. 6  
 Skillet Packet Salmon, **2016**: Fall: p. 18  
 Skirt Steak Salad with Arugula and Peppadews, **2017**: Mar–Apr: p. 4  
 Slashed Chicken, **2019**: Jan–Feb: p. 9  
 Slater, Nigel, **2016**: Fall: p. 2  
 Slavonian-Style Shepherd's Stew, **2020**: Nov–Dec: p. 15  
 Sloppy Joe Toasts with Spinach Salad, **2022**: Jan–Feb: p. 32  
 Slow-Cooked Snapper with Chili and Lime, **2022**: Nov–Dec: p. 19  
 Slow-Roasted Pork with Sauerkraut, Apples and Dried Fruits, **2021**: Nov–Dec: p. 13  
 Smashed Chickpeas with Scallions, **2021**: Jul–Aug: p. 18  
 Smashed Cucumber Salad, **2017**: Mar–Apr: p. 10  
 Smashed Potatoes with Chili-Lemon Vinaigrette, **2019**: Nov–Dec: p. 8  
 Smith, Harry, **2020**: Nov–Dec: p. 8  
 Smoked Paprika and Cumin Ketchup, **2017**: Jul–Aug: p. 9  
 Smoky Chicken and Sweet Potato Traybake, **2022**: Nov–Dec: p. 4  
 Smothered Cauliflower with Tomatoes, Capers and Raisins, **2022**: Mar–Apr: p. 9  
 Smothered Chicken with Bourbon and Miso, **2020**: Nov–Dec: p. 10  
 Snow peas, **2020**: Jan–Feb: p. 5, Mar–Apr: p. 5  
 Soba with Miso Butter and Asparagus, **2017**: Mar–Apr: p. 28  
 Sodha, Meera, **2022**: Sep–Oct: p. 12  
 Sofrito (sautéed aromatic vegetables), **2020**: Jul–Aug: pp. 18–19, **2021**: Jul–Aug: pp. 16, 17

Soft Polenta, **2018**: Sep–Oct: p. 17  
 Sogan Piyazi (Turkish Red Onion and Parsley Salad with Sumac), **2019**: Mar–Apr: p. 8  
 Solomon, Charmaine, **2020**: Sep–Oct: p. 26  
 Somali Chicken Soup, **2018**: Mar–Apr: p. 24  
 Sopa de Lima (Yucatecan Chicken and Lime Soup), **2021**: Jan–Feb: p. 9  
 Sortun, Ana, **2017**: Mar–Apr: p. 32, Jul–Aug: pp. 18–19, **2020**: Nov–Dec: p. 26, **2021**: Nov–Dec: p. 32, **2022**: Jul–Aug: p. 20  
 Soto, Walter, **2022**: May–Jun: pp. 19, 20  
 Soupe au Pistou, **2019**: Mar–Apr: p. 7  
 Soup Joumou (Haitian Pumpkin and Beef Soup), **2017**: Nov–Dec: p. 18  
**Soups**  
   ancho chili, **2018**: Nov–Dec: p. 4  
   black bean, **2019**: Jan–Feb: p. 19  
   carrot-lime, **2021**: Jul–Aug: p. 6  
   cauliflower, **2019**: Mar–Apr: p. 4  
   chicken and orzo, **2020**: May–Jun: p. 6  
   chicken and rice, **2020**: Sep–Oct: p. 6  
   chicken and vegetable, **2022**: Jan–Feb: pp. 14–15  
   chicken with ricotta dumplings, **2022**: May–Jun: p. 27  
   chickpea, chorizo, and spinach, **2022**: Jan–Feb: p. 6  
   chickpea and harissa, **2018**: Jan–Feb: p. 22  
   chickpea and yogurt, **2017**: May–Jun: p. 4  
   Colombian potato, **2022**: Sep–Oct: p. 25  
   creamy fennel and white bean, **2018**: Mar–Apr: p. 5  
   creamy zucchini, **2020**: Sep–Oct: p. 8  
   Filipino-style chicken, **2021**: Sep–Oct: p. 10  
   Georgian chicken, **2017**: Mar–Apr: p. 25  
   Greek white bean, **2018**: Nov–Dec: p. 18  
   Haitian pumpkin and beef, **2017**: Nov–Dec: p. 18  
   Indian-spiced butternut squash, **2018**: Sep–Oct: p. 12  
   Italian bean with pasta, **2021**: Nov–Dec: p. 11  
   kale and white bean, **2017**: Sep–Oct: p. 4  
   Korean chicken-vegetable, **2018**: Nov–Dec: p. 5  
   lemony lentil-kale, **2020**: Jan–Feb: p. 4  
   lentil and spinach, **2020**: Mar–Apr: p. 4  
   Libyan beef and chickpea, **2018**: Sep–Oct: p. 6  
   miso-shiitake, **2017**: May–Jun: p. 6  
   noodle, **2018**: Nov–Dec: pp. 5, 15, **2020**: Jan–Feb: p. 8, Sep–Oct: p. 5, **2022**: Mar–Apr: p. 6, Sep–Oct: p. 4  
   paprika potato and bell pepper, **2020**: Mar–Apr: p. 20  
   Persian barley-vegetable, **2018**: May–Jun: p. 4  
   Persian-style chicken, mushroom, and barley, **2021**: Nov–Dec: p. 5  
   polenta, **2019**: Jan–Feb: p. 4  
   pork with, **2017**: Sep–Oct: p. 12, **2018**: May–Jun: p. 11, **2020**: Sep–Oct: p. 5, **2021**: Sep–Oct: p. 7

red chili, **2021**: Nov–Dec: p. 7  
 red lentil, **2018**: Jan–Feb: p. 8  
 Romanian pork and bean, **2021**: Sep–Oct: p. 7  
 Sardinian herb, **2020**: Mar–Apr: p. 22  
 Somali chicken, **2018**: Mar–Apr: p. 24  
 Soupe au Pistou, **2019**: Mar–Apr: p. 7  
 spicy black bean and coconut, **2020**: May–Jun: p. 5  
 Thai rice, **2018**: May–Jun: p. 11  
 tomato, **2019**: Jul–Aug: p. 15, Sep–Oct: p. 4, **2021**: Jan–Feb: p. 9, Jul–Aug: p. 32, Sep–Oct: p. 7, Nov–Dec: p. 7, **2022**: Jan–Feb: pp. 14–15, May–Jun: p. 32  
 Turkish red lentil, **2018**: Jan–Feb: p. 4  
 Tuscan-style spring vegetable, **2022**: May–Jun: p. 15  
 Umbrian lentil, **2021**: Sep–Oct: p. 22  
 Vietnamese meatball and watercress, **2017**: Sep–Oct: p. 12  
 white bean, **2019**: Nov–Dec: p. 5  
 Yucatecan chicken and lime, **2021**: Jan–Feb: p. 9  
*see also stews*  
 Soupy Rice with Chicken, Bok Choy and Mushrooms, **2018**: Sep–Oct: p. 4  
**Sour cream**  
 Bundt cake with, **2021**: Jul–Aug: pp. 28–29  
 chicken paprikash with, **2020**: Jan–Feb: p. 10  
 cucumber salad with, **2022**: Nov–Dec: pp. 13, 15  
 gochujang, **2019**: Jan–Feb: p. 23  
 Hungarian chicken paprikash with, **2022**: Nov–Dec: p. 13  
 Mexican-style corn with, **2022**: Jul–Aug: p. 9  
 plum cake with, **2021**: Sep–Oct: p. 29  
 shrimp in sauce with, **2022**: Jul–Aug: p. 4  
 Sous Vide Red Chili Chicken, **2017**: May–Jun: p. 21  
 Southeast Asian Chicken Salad with Cashews and Coconut, **2019**: Jul–Aug: p. 13  
 Soutzoukakia (Greek Meatballs with Tomato Sauce), **2022**: May–Jun: p. 23  
 Souvlaki, pork, **2021**: Sep–Oct: p. 26  
 Soy and Sake Tare, **2022**: Jul–Aug: p. 30  
**Soy sauce**  
 beef and snow peas with, **2020**: Jan–Feb: p. 5  
 chicken with, **2019**: Nov–Dec: p. 18, **2020**: Jul–Aug: p. 16, Nov–Dec: p. 6  
 chili noodles with, **2022**: May–Jun: p. 6  
 Chinese braised pork with, **2022**: Sep–Oct: p. 8  
 ginger dressing with, **2016**: Fall: pp. 12–13, **2017**: Jul–Aug: p. 4  
 Japanese-style rice with, **2022**: May–Jun: p. 30  
 pork braised with sweet, **2020**: Sep–Oct: p. 26  
 spinach with, **2021**: Jul–Aug: p. 25  
 steak with, **2020**: May–Jun: p. 5, **2022**: Sep–Oct: p. 6  
 vegetable stir-fry with, **2021**: Jan–Feb: p. 32

Soy Sauce Chicken, **2019**: Nov–Dec: p. 18  
 Soy-Simmered Beef and Snow Peas, **2020**: Jan–Feb: p. 5  
**Spaghetti**  
 al limone, **2018**: Jul–Aug: p. 13  
 with anchovies, pine nuts and raisins, **2019**: Jan–Feb: p. 13  
 with clams, **2022**: Jan–Feb: p. 20  
 goat cheese, mint and peas with, **2019**: May–Jun: p. 5  
 with lemon, anchovies, and capers, **2017**: Mar–Apr: p. 4  
 Peruvian stir-fried chicken and, **2022**: Nov–Dec: p. 24  
 pesto with, **2021**: Jan–Feb: p. 20, **2022**: Sep–Oct: p. 20  
 puttanesca, **2019**: Mar–Apr: p. 15  
 shrimp, tomatoes, and white wine with, **2022**: Jul–Aug: p. 14  
 Spaghetti al Limone, **2018**: Jul–Aug: p. 13  
 Spaghetti al Pesto di Prezzemolo (Spaghetti with Parsley Pesto), **2022**: Sep–Oct: p. 20  
 Spaghetti Puttanesca, **2019**: Mar–Apr: p. 15  
 Spaghetti Squash with Lemon, Cream and Herbs, **2022**: Jan–Feb: p. 9  
 Spaghetti with Anchovies, Pine Nuts and Raisins, **2019**: Jan–Feb: p. 13  
 Spaghetti with Clams (Spaghetti con Vongole), **2022**: Jan–Feb: p. 20  
 Spaghetti with Goat Cheese, Mint and Peas, **2019**: May–Jun: p. 5  
 Spaghetti with Lemon, Anchovies and Capers, **2017**: Mar–Apr: p. 4  
 Spaghetti with Lemon Pesto, **2021**: Jan–Feb: p. 20  
 Spaghetti with Parsley Pesto (Spaghetti al Pesto di Prezzemolo), **2022**: Sep–Oct: p. 20  
 Spaghetti with Shrimp, Tomatoes, and White Wine, **2022**: Jul–Aug: p. 14  
 Spanish Almond Cake (Tarta de Santiago), **2018**: Sep–Oct: p. 28  
 Spanish Beef Stew with Mushrooms and Sherry, **2022**: Jan–Feb: p. 19  
 Spanish Green Beans with Ham, Almonds and Smoked Paprika, **2020**: Jul–Aug: p. 23  
 Spanish Grilled Vegetables (Escalivada), **2018**: Jul–Aug: p. 12  
 Spanish Ratatouille (Pisto Manchego), **2018**: May–Jun: p. 8  
 Spanish Shrimp and Chickpea Stew, **2020**: May–Jun: p. 10  
 Spanish Spice-Crusted Pork Tenderloin Bites (Pinchos Morunos), **2016**: Fall: p. 2  
 Spanish-Style Flatbread with Roasted Peppers, Artichokes and Prosciutto, **2021**: Jul–Aug: p. 14  
 Spero, Judie, **2022**: May–Jun: p. 3  
 Spice-Crusted Steak with Mashed Chickpeas, **2017**: Nov–Dec: p. 5  
 Spiced Beef Topping (Kawarma), **2017**: May–Jun: p. 10  
 Spiced Butter Popcorn, **2019**: Jan–Feb: p. 28

Spiced Shrimp and Tomatoes with Fresh Mint, **2019**: May–Jun: p. 4

Spiced Turkey Cutlets with Apricot-Shallot Chutney, **2020**: Sep–Oct: p. 5

Spice-Rubbed Pork Chops with Peach Pico de Gallo, **2022**: Sep–Oct: p. 5

Spice-Rubbed Roasted Chicken with Green-Herb Chutney, **2019**: Sep–Oct: p. 11

Spicy and Sour Julienned Potato Salad with Sichuan Pepper, **2021**: Jul–Aug: p. 7

Spicy Black Bean and Coconut Soup, **2020**: May–Jun: p. 5

Spicy Butter-Soy Chicken, **2020**: Nov–Dec: p. 6

Spicy Chinese Beef Skewers (Niu Rou Chuan), **2022**: Jul–Aug: p. 11

Spicy Cilantro-Yogurt Sauce (Basbaas), **2018**: May–Jun: p. 13

Spicy Dry-Fried Beef and Celery, **2020**: May–Jun: p. 6

Spicy Egyptian Eggplant with Chickpeas and Herbs, **2021**: Jul–Aug: p. 5

Spicy Egyptian Eggplant with Fresh Herbs, **2019**: Mar–Apr: p. 19

Spicy Fennel-Tomato Couscous, **2021**: May–Jun: p. 30

Spicy Feta Dip (Tirokafteri), **2018**: Jul–Aug: p. 25

Spicy Garlic-and-Herb Oil, **2017**: Mar–Apr: p. 17

Spicy Garlic-Sesame Tarka, **2018**: Nov–Dec: p. 8

Spicy Garlic Soba with Kale, **2018**: Mar–Apr: p. 5

Spicy Harissa Dipping Sauce, **2016**: Fall: p. 31

Spicy Pork with Leeks and Roasted Red Peppers (Tigania), **2018**: Mar–Apr: p. 20

Spicy Portuguese Shrimp with Garlic, **2018**: Jul–Aug: p. 6

Spicy Roasted Cauliflower with Sun-Dried Tomatoes and Almonds, **2021**: Mar–Apr: p. 22

Spicy Roasted Potatoes with Cumin, Lemon and Cilantro, **2021**: Jan–Feb: p. 26

Spicy South African Beef Stew with Olives (Trinchado), **2019**: Nov–Dec: p. 22

Spicy-Sweet Dry Curried Squash, **2022**: Sep–Oct: p. 10

Spicy Tomato Sauce with Garlic and Anchovies (Bagna d'Inferno), **2018**: Sep–Oct: p. 17

Spicy Tomato Soup with Toasted Pasta and Feta, **2019**: Sep–Oct: p. 4

## Spinach

beef stew with, **2021**: Jul–Aug: p. 8

chickpeas braised with, **2018**: May–Jun: p. 22

eggs with chickpeas and, **2021**: May–Jun: p. 32

flatbread with, **2020**: Jul–Aug: p. 7

green shakshuka with, **2021**: Mar–Apr: p. 12

Indian-spiced, **2018**: Sep–Oct: p. 19

sesame-soy, **2021**: Jul–Aug: p. 25

sloppy Joe toasts with salad of, **2022**: Jan–Feb: p. 32

soups with, **2018**: Jan–Feb: p. 8, **2020**: Mar–Apr: p. 4, Sep–Oct: p. 5, **2021**: Jul–Aug: p. 32, Sep–Oct: p. 10, **2022**: Jan–Feb: p. 6

Thai stir-fried, **2018**: Jan–Feb: p. 20

udon noodles with, **2019**: Sep–Oct: p. 5

Split Pea Dip with Onion-Roasted Red Pepper Relish (Fava), **2018**: Jul–Aug: p. 25

## Squash

Filipino-style chicken soup with chayote, **2021**: Sep–Oct: p. 10

with raisins, almonds, and onions, **2021**: Nov–Dec: p. 9

roasted acorn, **2019**: Nov–Dec: p. 6

salad with summer, **2019**: Sep–Oct: p. 10

*see also* zucchini

## Squash, butternut

Afghan-style braised, **2021**: Sep–Oct: p. 30

garlic-chili mashed, **2020**: Mar–Apr: p. 23

roasted, **2018**: Nov–Dec: p. 10, **2020**: Nov–Dec: pp. 6, 20

soup with, **2018**: Sep–Oct: p. 12

stew with, **2020**: Sep–Oct: p. 12

## Squash, winter

German-style bread with, **2022**: Jan–Feb: pp. 28–29

with lemon, cream, and herbs, **2022**: Jan–Feb: p. 9

with lime, chili, and cilantro, **2022**: Nov–Dec: p. 6

spicy-sweet dry curried, **2022**: Sep–Oct: p. 10

*see also* zucchini

Srulovich, Itamar, **2020**: Sep–Oct: p. 7, Nov–Dec: p. 7, **2021**: May–Jun: p. 26

Ssamjang (condiment), **2021**: Jul–Aug: pp. 24, 25

Star, Ezra, **2018**: May–Jun: p. 31

## Star anise

Chinese beef stew with, **2022**: Mar–Apr: p. 25

Vietnamese beef stew with, **2021**: Jan–Feb: pp. 14–15

Stassart, Pierre, **2019**: Mar–Apr: p. 10

Steak and Bacon Tacos, **2019**: Mar–Apr: p. 5

Steak Salad with Walnuts and Goat Cheese, **2020**: Jul–Aug: p. 7

Steak with Smoky Tomato Butter, Shallots and Wilted Frisée, **2021**: Sep–Oct: p. 4

Steak with Soy-Citrus Sauce, **2022**: Sep–Oct: p. 6

Steamed Potatoes with Fresh Dill, **2020**: Jan–Feb: p. 16

## Stews

Austrian beef, **2019**: Jan–Feb: p. 25

Babylonian lamb or beef, **2020**: Nov–Dec: p. 9

black-eyed pea, **2017**: Nov–Dec: p. 5, **2019**: Jan–Feb: p. 5

Brazilian black bean, **2022**: Mar–Apr: p. 17

Chinese beef, **2022**: Mar–Apr: p. 25

coriander-cumin beef, **2021**: May–Jun: p. 8

Ethiopian chicken, **2020**: Sep–Oct: pp. 14–15

Ethiopian chickpea, **2020**: Sep–Oct: p. 17

Ethiopian collard green, **2020**: Jul–Aug: p. 13  
 Greek beef and tomato, **2022**: May–Jun: p. 25  
 Korean chicken and vegetable, **2021**: Jan–Feb: p. 4  
 Lebanese-style eggplant and chickpea, **2021**: Jan–Feb: p. 4  
 lentil, **2020**: Mar–Apr: p. 13, Nov–Dec: p. 4, **2021**: Sep–Oct: p. 5  
 Liberian greens with chicken and chilies, **2022**: Jan–Feb: p. 13  
 Mexican bean, **2020**: Jul–Aug: pp. 18–19  
 Mexican beef and tomatillo, **2019**: Sep–Oct: p. 21  
 Mochitlán-style beef, **2022**: Jul–Aug: p. 8  
 Moroccan beef, tomato, and chickpea, **2022**: Sep–Oct: p. 23  
 Moroccan pepper and tomato, **2022**: Mar–Apr: p. 15  
 no-sear lamb or beef, **2016**: Fall: p. 9  
 Oaxacan-style white bean, **2021**: May–Jun: p. 5  
 pepper-lemon beef and spinach, **2021**: Jul–Aug: p. 8  
 Persian red lentil and potato, **2021**: Sep–Oct: p. 5  
 Peruvian beef and cilantro, **2021**: Nov–Dec: p. 8  
 pork, **2018**: Sep–Oct: p. 27, **2019**: Jan–Feb: p. 20, **2020**: Sep–Oct: p. 12  
 shredded pork for, **2020**: Jul–Aug: pp. 18, 19  
 Slavonian-style shepherd's, **2020**: Nov–Dec: p. 15  
 Spanish beef, **2022**: Jan–Feb: p. 19  
 Spanish shrimp and chickpea, **2020**: May–Jun: p. 10  
 spicy South African beef, **2019**: Nov–Dec: p. 22  
 Tuscan beef and black pepper, **2018**: Sep–Oct: p. 18  
 Vietnamese beef, **2021**: Jan–Feb: pp. 14–15  
*see also soups*  
 Sticky Toffee Pudding, **2018**: Nov–Dec: p. 30  
 Stir-Fried Beef and Ginger with Garlic and Scallions, **2019**: Jan–Feb: p. 5  
 Stir-Fried Beef with Celery, **2019**: Mar–Apr: p. 4  
 Stir-Fried Beef with Fresh Herbs, **2019**: May–Jun: p. 4  
 Stir-Fried Black Pepper Chicken with Green Beans, **2019**: Jul–Aug: p. 19  
 Stir-Fried Broccoli with Sichuan Peppercorns, **2017**: Sep–Oct: p. 5  
 Stir-Fried Chicken with Snap Peas and Basil, **2017**: Sep–Oct: p. 4  
 Stir-Fried Chili-Garlic Beef, **2020**: Jul–Aug: p. 5  
 Stir-Fried Cumin Tofu, **2022**: Mar–Apr: p. 30  
 Stir-Fried Garlic Beef with Scallions, **2019**: Sep–Oct: p. 4  
 Stir-Fried Lemon Grass Chicken, **2021**: Sep–Oct: p. 4  
 Stir-Fried Noodles with Kimchi and Pork, **2022**: May–Jun: p. 4  
 Stir-Fried Pork and Green Beans, **2019**: Nov–Dec: p. 4  
 Stir-Fried Pork and Sweet Peppers with Peanuts, **2022**: Jan–Feb: p. 4  
 Stir-Fried Turmeric Shrimp with Shallots and Chilies, **2021**: Sep–Oct: p. 6

## Stir-fries

beef, **2019**: Jan–Feb: p. 5, Mar–Apr: p. 4, May–Jun: p. 4, Sep–Oct: p. 4, **2020**: Jul–Aug: p. 5, **2021**: Sep–Oct: p. 9  
 black pepper chicken, **2019**: Jul–Aug: p. 19  
 broccoli with Sichuan peppercorns, **2017**: Sep–Oct: p. 5  
 butter-soy vegetable, **2021**: Jan–Feb: p. 32  
 chicken with snap peas and basil, **2017**: Sep–Oct: p. 4  
 Chinese eggs with tomatoes, **2017**: May–Jun: p. 12  
 ginger-honey chicken, **2020**: Mar–Apr: p. 5  
 glazed spicy-sweet vegetable, **2022**: Sep–Oct: p. 4  
 Goan-style chili, **2021**: Nov–Dec: p. 14  
 Indian carrot, **2021**: May–Jun: p. 7  
 Korean mushroom, **2022**: Jan–Feb: p. 10  
 lemon grass chicken, **2021**: Sep–Oct: p. 4  
 Peruvian chicken and noodle, **2022**: Nov–Dec: p. 24  
 pork and green beans, **2019**: Nov–Dec: p. 4  
 sesame pork with shiitakes, **2018**: May–Jun: p. 9  
 Thai chicken with cashews, **2019**: May–Jun: p. 5  
 Thai pork, **2022**: Nov–Dec: p. 23  
 Thai spinach, **2018**: Jan–Feb: p. 20  
 Thai-style vegetable, **2022**: Mar–Apr: p. 7  
 turmeric shrimp, **2021**: Sep–Oct: p. 6  
 Stoemp (Belgian Mashed Potatoes with Winter Vegetables), **2018**: Nov–Dec: pp. 11–12  
 Stone, Daniel, **2018**: Jul–Aug: p. 32  
 Stonehouse, Rachel., **2021**: Nov–Dec: p. 28  
 Stovetop Chocolate Cake, **2018**: Jan–Feb: p. 28  
 Strawberries, macerated with lime, **2017**: May–Jun: p. 29  
 Streusel-Topped Jam Tart, **2022**: Nov–Dec: p. 30  
 Strip Steaks with Spicy Tomato-Basil Sauce, **2022**: May–Jun: p. 5  
 Strip Steaks with Walnut, Parsley and Caper Sauce, **2021**: Jul–Aug: p. 4  
 Strip Steak with Almond-Rosemary Salsa Verde, **2017**: Sep–Oct: p. 4  
 Stuffed Pork Loin with Chimichurri, **2018**: Nov–Dec: p. 21  
 Sueri, Semih, **2021**: Sep–Oct: p. 9  
 Sugar. *see* brown sugar  
 Sugimura, John, **2022**: Sep–Oct: p. 11  
 Sultan, Abu, **2022**: Sep–Oct: p. 9  
**Sumac**  
 butternut squash with, **2020**: Mar–Apr: p. 23  
 chicken spiced with, **2017**: Sep–Oct: p. 19  
 red onion salad with, **2019**: Mar–Apr: p. 8  
 tomato-herb salad with, **2018**: Jul–Aug: p. 7  
 Turkish chickpea salad with, **2022**: Mar–Apr: p. 10  
 yogurt panna cotta with, **2020**: May–Jun: p. 28  
 zucchini and chickpea salad with, **2022**: Jul–Aug: p. 6  
 Sumac-Spiced Chicken (Musakhan), **2017**: Sep–Oct: p. 19

Summer Squash Salad with Red Onion and Queso Fresco, **2019**: Sep–Oct: p. 10

Sumner, Isha, **2019**: Jan–Feb: pp. 26–27

Sunderam, Vikram, **2017**: Sep–Oct: p. 24

Sunflower seeds, kale and cheese scones with, **2020**: May–Jun: p. 29

Sunny-Side Up Fried Eggs, **2017**: Mar–Apr: p. 28

Susela, Yugnes, **2018**: Jan–Feb: pp. 2, 31

Suya-Spiced Roasted Potatoes with Tomato-Chili Relish, **2022**: Sep–Oct: p. 7

Swanson, Heidi, **2020**: Nov–Dec: p. 7

Swedish Cardamom Buns (Kardemummabullar), **2021**: Nov–Dec: pp. 24–25

Swedish “Sticky” Chocolate Cake, **2020**: Sep–Oct: p. 28

Sweet-and-Sour Mint Dressing (Sekanjabin), **2017**: Mar–Apr: p. 24

Sweet and Spicy Ginger Green Beans, **2017**: May–Jun: p. 25

Sweet Chili Dipping Sauce, **2022**: Jul–Aug: p. 22

Sweet Fresh Corn Pudding, **2019**: Jul–Aug: pp. 28–29

Sweet Peppers and Pork with Sage and Honey, **2020**: Mar–Apr: p. 4

Sweet Potato and Shallot Casserole with Fennel Seed, **2018**: Nov–Dec: p. 12

**Sweet potatoes**

braised, **2021**: Mar–Apr: p. 9

Cambodian chicken curry with, **2019**: Jul–Aug: p. 17

casserole with sweet, **2018**: Nov–Dec: p. 12

gratin with, **2017**: Nov–Dec: p. 12

Jamaican-style ginger-chili pot roast with, **2022**: Nov–Dec: p. 8

Japanese-style glazed, **2021**: Nov–Dec: p. 10

lentil-kale soup with, **2020**: Jan–Feb: p. 4

Macanese cake with, **2018**: Mar–Apr: p. 30

Portuguese-style rolls with, **2019**: Sep–Oct: pp. 26–27

roasted, **2019**: Nov–Dec: p. 23, **2020**: Nov–Dec: p. 11

shallots with, **2018**: Nov–Dec: p. 12

stew with black-eyed peas and, **2019**: Jan–Feb: p. 5

traybake with chicken and, **2022**: Nov–Dec: p. 4

*see also* potatoes

Sweet Soy-Braised Pork (Babi Kecap), **2020**: Sep–Oct: p. 26

**Swiss chard**

hot oil-flashed, **2016**: Fall: p. 28

orecchiette with, **2018**: Jan–Feb: p. 4

sausage and chickpeas with, **2018**: Nov–Dec: p. 5

Tunisian chickpeas with, **2019**: Sep–Oct: p. 20

Swordfish with Potatoes, Tomatoes and Capers, **2020**: May–Jun: p. 5

## T

Tabbouleh, **2017**: May–Jun: p. 13

Tachantont, Noi Chamoi, **2022**: Nov–Dec: p. 22

**Tacos**

beef birra, **2021**: Sep–Oct: pp. 14–15

beef chili colorado, **2022**: May–Jun: p. 19

chili and citrus-marinated fish, **2021**: Sep–Oct: p. 16

chili verde turkey, **2018**: Nov–Dec: p. 4

cochinita pibil, **2021**: Sep–Oct: pp. 12–13

fried shrimp, **2022**: May–Jun: p. 17

seared shrimp, **2021**: Sep–Oct: p. 20

steak and bacon, **2019**: Mar–Apr: p. 5

Tacos al Pastor, **2018**: Jul–Aug: p. 18

**Tahini**

brownies with, **2017**: Mar–Apr: p. 5

cauliflower with, **2017**: May–Jun: p. 16, **2019**: Jul–Aug: p. 6, **2021**: Jan–Feb: p. 7

creamiest, richest, **2021**: Mar–Apr: p. 2

eggplant dip with, **2022**: Sep–Oct: p. 9

eggplant with caramelized, **2020**: Sep–Oct: p. 7

jazzed up, **2019**: Nov–Dec: p. 2

Jerusalem-style chicken with, **2021**: Mar–Apr: p. 7

kale salad with green, **2020**: Nov–Dec: p. 7

ways to use, **2021**: May–Jun: p. 3

zucchini and chickpea salad with, **2022**: Jul–Aug: p. 6

Tahini Swirl Brownies, **2017**: Mar–Apr: p. 5

Tahini-Yogurt Sauce, **2022**: Jul–Aug: p. 19

falafel with, **2022**: Jul–Aug: p. 18

Taiwanese Beef Noodle Soup (Niu Rou Mian), **2018**: Nov–Dec: p. 15

Taiwanese Five-Spice Pork with Rice (Lu Rou Fan), **2020**: Nov–Dec: p. 4

Taiwanese Grilled Corn, **2018**: Jul–Aug: p. 10

Taktouka (Moroccan Pepper and Tomato Salad), **2022**: Mar–Apr: p. 15

Tallarines Verde (Peruvian Pesto), **2017**: Mar–Apr: p. 20

Tamari Dipping Sauce, **2017**: May–Jun: p. 24

**Tamarind**

chickpeas with, **2018**: Jan–Feb: p. 6

dipping sauce with, **2017**: May–Jun: p. 19

pad Thai with, **2022**: Sep–Oct: pp. 18–19

Tamarind Chickpeas, **2018**: Jan–Feb: p. 6

Tamimi, Sami, **2020**: May–Jun: p. 32, **2021**: Jan–Feb: p. 26

Tangia (Lemon-Saffron Chicken), **2018**: Mar–Apr: p. 18

Tangy Whipped Cream, **2017**: May–Jun: p. 29

Tanis, David, **2022**: Jan–Feb: p. 16

Tanriverdi, Tevfik, **2021**: Jul–Aug: pp. 19, 21–22

Tapioca starch, Colombian cheese buns with, **2022**: Nov–Dec: p. 27

Tarallo, Francesco, **2022**: May–Jun: pp. 13–14

Tare sauce, soy and sake, **2022**: Sep–Oct: p. 30

Tarka, **2018**: Nov–Dec: p. 8

### Tarragon

skillet-charred asparagus with, **2021**: Mar–Apr: p. 26

white balsamic chicken with, **2017**: Nov–Dec: p. 4

Tarta de Santiago (Spanish Almond Cake), **2018**: Sep–Oct: p. 28

Tasca, Michela, **2021**: May–Jun: pp. 14–17

Taubes, Gary, **2017**: Sep–Oct: p. 32

Tayeb, Soul el-, **2021**: May–Jun: p. 1

Taylor, Genevieve, **2022**: Jul–Aug: p. 32

Tea-Rubbed Maple Turkey, **2017**: Nov–Dec: p. 16

Temple, Nicola, **2021**: Sep–Oct: p. 32

Tequila, drunken shrimp with, **2022**: May–Jun: p. 21

Tequila at High Noon, **2017**: Mar–Apr: p. 31

Teriyaki Donburi (Chicken Teriyaki Rice Bowls), **2018**: Jul–Aug: p. 27

Thai Beef Salad (Yam Neua), **2017**: May–Jun: p. 5

Thai Chicken Pizza with Bean Sprouts & Peanut Sauce, **2022**: May–Jun: p. 11

Thai Corn Fritters with Sweet Chili Sauce, **2021**: Jul–Aug: p. 30

Thai Fried Rice, **2017**: Mar–Apr: p. 13

Thai Grilled Pork Skewers (Moo Ping), **2019**: May–Jun: pp. 10–11

Thai Rice Soup (Khao Tom), **2018**: May–Jun: p. 11

Thai Steak and Herb Salad with Spicy Lime Sauce, **2022**: Jul–Aug: p. 5

Thai Stir-Fried Chicken with Cashews, **2019**: May–Jun: p. 5

Thai Stir-Fried Pork with Basil, Chilies and Garlic (Pad Krapao), **2022**: Nov–Dec: p. 23

Thai Stir-Fried Spinach, **2018**: Jan–Feb: p. 20

Thai-Style Coleslaw with Mint and Cilantro, **2016**: Fall: p. 25

Thai-Style Vegetable Stir-Fry with Garlic and Black Pepper, **2022**: Mar–Apr: p. 7

Thiam, Pierre, **2017**: Mar–Apr: p. 32, May–Jun: p. 1, Jul–Aug: p. 22, **2018**: May–Jun: p. 7, Sep–Oct: pp. 13, 14, **2019**: Jan–Feb: p. 5, **2021**: May–Jun: p. 1

Thịt Nu'ống (Vietnamese Grilled Lemon Grass Pork), **2020**: Jul–Aug: p. 9

Thoem, Tim Mann, **2019**: Jul–Aug: pp. 18, 19

Three-Berry Crostata, **2022**: Jul–Aug: p. 29

Three-Cup Chicken, **2018**: May–Jun: p. 21

Thúy, Nguyễn Thị, **2020**: Jul–Aug: pp. 8, 10–11

Tigania (Spicy Pork with Leeks and Roasted Red Peppers), **2018**: Mar–Apr: p. 20

Tila, Jet, **2022**: May–Jun: p. 32, Jul–Aug: p. 22

Tirokafteri (Spicy Feta Dip), **2018**: Jul–Aug: p. 25

Tlayudas, **2019**: May–Jun: p. 16

Tmvichit, Piapha, **2022**: Sep–Oct: p. 16

Toasted Couscous with Chicken and Chickpeas, **2019**: Jan–Feb: p. 5

Toasted Noodles with Shrimp (Rossejat de Fideus), **2020**: Nov–Dec: p. 21

Toasted Pearl Couscous with Chicken and Chickpeas, **2020**: Nov–Dec: p. 19

Toasted Pearl Couscous with Garlic-Fried Eggs, **2018**: Sep–Oct: p. 4

### Tofu

cauliflower rice with, **2021**: Mar–Apr: p. 5

pad Thai with, **2022**: Sep–Oct: p. 19

stir-fried cumin, **2022**: Mar–Apr: p. 30

Tolker, Faldela, **2017**: Sep–Oct: pp. 6–7

### Tomatillos

chicken, salsa, and tortilla casserole with, **2021**: Jan–Feb: p. 25

green enchiladas with, **2021**: Nov–Dec: p. 15

hot sauce with, **2019**: May–Jun: p. 15

Mexican stew with, **2019**: Sep–Oct: p. 21

salsa with, **2021**: Sep–Oct: p. 19

Tomato, Cucumber and Green Chili Salad, **2022**: Sep–Oct: p. 9

Tomato and Bread Salad with Herbs and Mozzarella, **2020**: Jul–Aug: p. 15

Tomato and Bread Soup, **2022**: May–Jun: p. 32

Tomato and Watermelon Salad with Basil and Goat Cheese, **2020**: Jul–Aug: p. 7

Tomato and White Bean Soup, **2021**: Jul–Aug: p. 32

Tomato Conserva, **2019**: Mar–Apr: p. 26

### Tomatoes

Afghan-style chickpeas and, **2022**: Nov–Dec: p. 5

baked feta with, **2022**: Nov–Dec: p. 9

berbere-spiced red lentils with, **2022**: Jul–Aug: p. 5

Brazilian black bean stew with, **2022**: Mar–Apr: p. 17

Brazilian-style pizza sauce with, **2022**: May–Jun: pp. 10–11

bulgur pilaf with, **2018**: Jul–Aug: p. 11

cannellini beans with, **2020**: May–Jun: p. 16

chicken with, **2018**: Jul–Aug: p. 4, **2019**: Sep–Oct: p. 13,

**2020**: Jan–Feb: p. 4, Mar–Apr: p. 14, May–Jun: p. 17,

**2021**: Jan–Feb: pp. 5, 12, Mar–Apr: p. 25, Jul–Aug: p. 17

Chilean beef sauté with, **2021**: May–Jun: p. 4

Chilean-style sandwiches with, **2021**: Sep–Oct: p. 32

Chinese stir-fried eggs with, **2017**: May–Jun: p. 12

coconut-curry black-eyed peas with, **2022**: May–Jun: p. 5

Cuban-style meatloaf with, **2022**: Jan–Feb: pp. 24–25

curries with, **2019**: Sep–Oct: p. 23, **2021**: Mar–Apr: p. 8,

May–Jun: pp. 6, 12–13, **2022**: Mar–Apr: p. 8, Nov–Dec: p. 5

Ethiopian chickpea stew with, **2020**: Sep–Oct: p. 17  
 fish poached with, **2018**: Jul–Aug: p. 4  
 focaccia with, **2020**: Jan–Feb: pp. 26–27  
 Goan-style chili-fry with, **2021**: Nov–Dec: p. 14  
 Greek baked, **2020**: Jul–Aug: p. 21  
 Greek meatballs with, **2021**: Jul–Aug: p. 5, **2022**: May–Jun: p. 23  
 Greek stew with beef and, **2022**: May–Jun: p. 25  
 Greek-style chickpeas with, **2020**: Jan–Feb: p. 17  
 Greek-style white beans with, **2022**: May–Jun: pp. 24–25  
 green beans with, **2018**: Nov–Dec: p. 6, **2021**: Nov–Dec: p. 6  
 harissa shakshuka with, **2018**: Sep–Oct: p. 6  
 hummus with salsa of, **2021**: Jan–Feb: p. 11  
 Indian spiced beef and peas with, **2020**: Sep–Oct: p. 4  
 Lebanese baked kafta with, **2021**: Nov–Dec: p. 18  
 Lebanese braised beans with, **2019**: Nov–Dec: p. 14  
 Mexican meatballs with, **2020**: Sep–Oct: p. 21  
 Mexican-style shrimp with, **2022**: Sep–Oct: p. 13  
 Moroccan beef stew with, **2022**: Sep–Oct: p. 23  
 Moroccan harissa-garlic shrimp with, **2022**: Mar–Apr: p. 14  
 Oaxacan-style white bean stew with, **2021**: May–Jun: p. 5  
 omelet with, **2019**: May–Jun: p. 8  
 paella with, **2019**: May–Jun: pp. 22–23  
 pasta sauce with pancetta and, **2022**: Nov–Dec: p. 17  
 pastas with, **2018**: May–Jun: p. 6, Sep–Oct: p. 8, Nov–Dec: p. 24, **2019**: Jan–Feb: pp. 11–12, Jul–Aug: p. 12, Sep–Oct: p. 17, Nov–Dec: p. 4, **2020**: Jul–Aug: pp. 4, 24, Nov–Dec: p. 5, **2021**: Jan–Feb: p. 5, Jul–Aug: p. 4, **2022**: May–Jun: p. 28, Jul–Aug: p. 14  
 Persian eggs with, **2021**: Mar–Apr: p. 4  
 Persian lentil and potato stew with, **2021**: Sep–Oct: p. 5  
 Peruvian steak with, **2018**: Mar–Apr: p. 15  
 pickled, **2017**: May–Jun: p. 22  
 in pizza sauce, **2017**: Sep–Oct: p. 15  
 pizza with, **2020**: Sep–Oct: p. 19  
 polenta with, **2021**: May–Jun: p. 17  
 pork, corn, and squash stew with, **2020**: Sep–Oct: p. 12  
 pork in Veracruz sauce with, **2021**: Mar–Apr: p. 23  
 pozole with, **2020**: May–Jun: p. 4  
 ragù with, **2020**: Jan–Feb: pp. 5, 13, Mar–Apr: pp. 5, 19, Nov–Dec: p. 17  
 red chili sambal potatoes with, **2022**: Jan–Feb: p. 7  
 relish with chili and, **2022**: Sep–Oct: p. 7  
 rice and beans with, **2022**: Sep–Oct: p. 6  
 rice pilaf with shrimp and roasted, **2021**: Nov–Dec: p. 5  
 rigatoni with cherry, **2022**: Mar–Apr: p. 24  
 risotto with, **2018**: Sep–Oct: p. 11  
 salads with, **2018**: May–Jun: p. 7, Jul–Aug: p. 7, Sep–Oct: p. 5, **2019**: Jul–Aug: p. 9, **2020**: Jul–Aug: pp. 5, 7, 15, **2021**:

Mar–Apr: p. 18, Jul–Aug: p. 5, Sep–Oct: p. 26, **2022**: Mar–Apr: p. 15, Jul–Aug: p. 13, Sep–Oct: pp. 9, 26  
 salmon with, **2021**: Jan–Feb: p. 4, May–Jun: p. 5  
 salsas with, **2019**: Jan–Feb: p. 21, May–Jun: p. 15, **2020**: Jul–Aug: p. 19  
 shrimp with, **2018**: May–Jun: p. 19, **2019**: May–Jun: p. 4, **2020**: Jul–Aug: p. 5, Nov–Dec: p. 5, **2021**: May–Jun: p. 25, Sep–Oct: p. 20, **2022**: May–Jun: p. 17  
 sloppy Joe toasts with sauce of, **2022**: Jan–Feb: p. 32  
 smothered cauliflower with, **2022**: Mar–Apr: p. 9  
 snapper sautéed with, **2021**: Mar–Apr: p. 5  
 sofrito with, **2020**: Jul–Aug: p. 18  
 soups with, **2019**: Jul–Aug: p. 15, Sep–Oct: p. 4, **2021**: Jan–Feb: p. 9, Jul–Aug: p. 32, Sep–Oct: p. 7, Nov–Dec: p. 7, **2022**: Jan–Feb: pp. 14–15, May–Jun: p. 32  
 Spanish grilled, **2018**: Jul–Aug: p. 12  
 spicy roasted cauliflower with, **2021**: Mar–Apr: p. 22  
 spinach with, **2018**: Sep–Oct: p. 19  
 stew with black-eyed peas and, **2017**: Nov–Dec: p. 5  
 strip steaks with, **2022**: May–Jun: p. 5  
 swordfish with, **2020**: May–Jun: p. 5  
 Tunisian chickpeas with, **2019**: Sep–Oct: p. 20  
 Turkish beans with pickled, **2017**: May–Jun: p. 22  
 Turkish beef with, **2021**: Sep–Oct: p. 9  
 Turkish dip with, **2021**: Jul–Aug: p. 22  
 vinaigrette with, **2019**: Jul–Aug: p. 5  
**Tomatoes, sun-dried**  
 cauliflower with, **2021**: Jan–Feb: p. 7, Mar–Apr: p. 22  
 pesto rosso with, **2022**: Jul–Aug: p. 30  
 steak with, **2021**: Sep–Oct: p. 4  
 Turkish chickpea salad with, **2022**: Mar–Apr: p. 10  
 Tomato-Ginger Pork Curry, **2022**: Mar–Apr: p. 8  
 Tomato-Herb Salad with Sumac, **2018**: Jul–Aug: p. 7  
 Tomato-Olive Focaccia, **2020**: Jan–Feb: pp. 26–27  
**Tomato paste**  
 Lebanese-style stew with, **2021**: Jan–Feb: p. 4  
 pasta with garlic, basil, and, **2021**: Jan–Feb: p. 28  
 spicy couscous with, **2021**: May–Jun: p. 30  
 Tomato Rice with Oregano and Feta, **2019**: Sep–Oct: p. 15  
**Tomato sauce**  
 bucatini with, **2019**: Jul–Aug: p. 12  
 cashew-coconut meatballs in, **2018**: Mar–Apr: p. 5  
 with garlic and anchovies, **2018**: Sep–Oct: p. 17  
 Greek meatballs in, **2021**: Jul–Aug: p. 5  
 for pizza, **2017**: Sep–Oct: p. 15  
 Tomato Sauce for Pizza, **2017**: Sep–Oct: p. 15  
**Tortilla chips**  
 hummus with, **2021**: Jan–Feb: p. 11  
 Yucatecan chicken and lime soup with, **2021**: Jan–Feb: p. 9

**Tortillas**

- beef birra tacos with, **2021:** Sep–Oct: pp. 14–15  
 beef chili colorado tacos with, **2022:** May–Jun: p. 19  
 chicken and salsa casserole with, **2021:** Jan–Feb: pp. 24–25  
 cochinita pibil tacos with, **2021:** Sep–Oct: pp. 12–13  
 coconut milk-flour, **2019:** Jan–Feb: p. 27  
 fish tacos with, **2021:** Sep–Oct: p. 16  
 green enchiladas with, **2021:** Nov–Dec: p. 15  
 green mole with, **2019:** Mar–Apr: p. 21  
 potato and eggplant, **2019:** Jan–Feb: p. 7  
 pulled chicken with, **2020:** Mar–Apr: p. 14  
 seared shrimp tacos with, **2021:** Sep–Oct: p. 20  
 shrimp tacos with, **2022:** May–Jun: p. 17  
 stuffed flatbread using, **2020:** Jul–Aug: p. 7  
 tlayudas with, **2019:** May–Jun: p. 16  
 Tostadas, black bean, **2021:** Nov–Dec: p. 32  
 Toun (whipped garlic), **2019:** May–Jun: p. 3  
 Troups, Isaac, **2019:** Jul–Aug: p. 8  
 Tower, Jeremiah, **2017:** Jul–Aug: p. 32  
 Tramuta, Lindsey, **2019:** Mar–Apr: p. 24  
 Trapanese Pesto, **2017:** Jul–Aug: p. 15  
 Trilyrakis, Stelios, **2022:** Jul–Aug: p. 12  
 Trinchado (Spicy South African Beef Stew with Olives), **2019:**  
 Nov–Dec: p. 22  
 Trinidad Pepper Shrimp, **2018:** Jul–Aug: p. 6  
 Triple-Chocolate Almond Cookies, **2018:** Jan–Feb: p. 29  
 Triple Crème Cheesecake with Guava Sauce, **2021:** Nov–Dec:  
 p. 27  
 Triple Ginger Scones with Chocolate Chunks, **2019:** May–Jun:  
 p. 29  
 Trivelloni, Felice, **2022:** May–Jun: p. 28  
 Tsai, Ming, **2022:** Nov–Dec: p. 3  
 Tsitsila Tabaka (Georgian-Style Chicken under a Brick), **2019:**  
 Jan–Feb: p. 15  
 Tufano, Luigi, **2022:** Nov–Dec: pp. 16, 17  
 Tuk Meric (Pepper-Lime Dipping Sauce), **2019:** Sep–Oct: p. 9  
 Tunisian Chickpeas with Swiss Chard, **2019:** Sep–Oct: p. 20  
 Tunisian Pistachio-Citrus Pastries (Samsa), **2018:** Mar–Apr:  
 p. 26  
 Tunisian-Style Frittata with Potato and Chicken, **2021:**  
 May–Jun: p. 4  
 Turac, Ludovic, **2018:** Nov–Dec: p. 3  
 Turdo, Gianpiero, **2022:** Jan–Feb: p. 20  
**Turkey**  
 chili verde tacos with, **2018:** Nov–Dec: p. 4  
 Parmesan-herb burgers of, **2018:** Sep–Oct: p. 5  
 spiced cutlets of, **2020:** Sep–Oct: p. 5  
 tea-rubbed maple, **2017:** Nov–Dec: p. 16  
*see also* chicken

- Turkish Beans with Pickled Tomatoes, **2017:** May–Jun: p. 22  
 Turkish Beef with Peppers and Tomatoes, **2021:** Sep–Oct: p. 9  
 Turkish Braised Beans with Potatoes and Carrots, **2022:**  
 Jan–Feb: p. 8  
 Turkish Chickpea Salad, **2022:** Mar–Apr: p. 10  
 Turkish Mashed Potatoes with Garlic, Yogurt and Cheese  
 (Patates Paçasi), **2022:** Nov–Dec: p. 10  
 Turkish Meatballs (Kofte), **2017:** Sep–Oct: p. 23  
 Turkish Minced-Meat Kebabs, **2021:** Jul–Aug: pp. 20–21  
 Turkish Poached Eggs with Garlicky Yogurt (Çilbir), **2021:**  
 May–Jun: p. 18  
 Turkish Red Lentil Soup with Aleppo Pepper Oil, **2018:**  
 Jan–Feb: p. 4  
 Turkish Red Onion and Parsley Salad with Sumac (Sogan  
 Piyazi), **2019:** Mar–Apr: p. 8  
 Turkish Scrambled Eggs (Menemen), **2018:** Mar–Apr: p. 14  
 Turkish Tomato and Onion Salad with Olive Oil and  
 Pomegranate Molasses, **2021:** Mar–Apr: p. 18  
 Turkish Tomato and Red Pepper Dip, **2021:** Jul–Aug: p. 22  
**Turmeric**  
 carrots roasted with, **2020:** Mar–Apr: p. 30  
 chicken noodle soup with, **2022:** Sep–Oct: p. 4  
 fish spiced with, **2018:** May–Jun: p. 5  
 lentils stewed with, **2020:** Mar–Apr: p. 13, Nov–Dec: p. 4  
 Palestinian-style bread with, **2022:** Sep–Oct: p. 29  
 potatoes and ginger with, **2017:** Sep–Oct: p. 24  
 potatoes with red onion and, **2020:** Mar–Apr: p. 7  
 shrimp stir-fried with, **2021:** Sep–Oct: p. 6  
 yogurt-roasted carrots with, **2021:** Nov–Dec: p. 22  
 Turmeric Potatoes with Red Onion and Chutney, **2020:**  
 Mar–Apr: p. 7  
 Turmeric-Spiced Fish with Wilted Herbs and Peanuts, **2018:**  
 May–Jun: p. 5  
**Turnips**  
 Babylonian stew with, **2020:** Nov–Dec: p. 9  
 Spanish beef stew with, **2022:** Jan–Feb: p. 19  
 Turrez, Feli, **2018:** Jan–Feb: p. 19  
 Tuscan Beef and Black Pepper Stew (Peposo alla Fornacina),  
**2018:** Sep–Oct: p. 18  
 Tuscan Braised Potatoes (Patate in Umido), **2019:** May–Jun: p. 24  
 Tuscan-Style Spring Vegetable Soup, **2022:** May–Jun: p. 15  
 Twitty, Michael W., **2018:** Sep–Oct: p. 32, **2022:** Nov–Dec: p. 32  
 Two-Cheese Pasta with Cauliflower, **2019:** May–Jun: p. 9  
 Two-Corn Chowder with Green Chili and Scallions, **2020:**  
 Jul–Aug: p. 14  
 Tye, Larry, **2021:** Sep–Oct: p. 32  
 Tzatziki, **2018:** Jul–Aug: p. 25  
 pork souvlaki with, **2021:** Sep–Oct: p. 26



## U

- Udon Noodles with Shiitake Mushrooms and Spinach, **2019**:  
Sep-Oct: p. 5
- Udon Noodles with Spicy Meat and Mushroom Sauce, **2022**:  
Mar-Apr: p. 21
- Umaña, Ricardo, **2022**: Sep-Oct: p. 24
- Umbrian Flatbreads with Sausage and Broccoli Rabe, **2021**:  
Sep-Oct: p. 23
- Umbrian Lentil Soup (Zuppa de Lenticchie), **2021**: Sep-Oct:  
p. 22
- Unakar, Shivani, **2019**: Sep-Oct: pp. 22, 24, **2020**: Mar-Apr:  
pp. 12-13, **2021**: May-Jun: p. 12
- Uruguayan Grilled Steak Sandwich (Chivito), **2018**: Jul-Aug:  
p. 22
- Uzbek Rice with Beef and Carrots (Plov), **2022**: Mar-Apr: p. 19

## V

- Varelia, Lourdes, **2021**: Mar-Apr: pp. 27-28, 29
- Varelia, Zeca, **2021**: Mar-Apr: p. 28
- Vegetables
- butter-soy stir-fried, **2021**: Jan-Feb: p. 32
  - Greek baked, **2020**: Jul-Aug: p. 21
  - oven-fried, **2022**: Nov-Dec: p. 32
  - sautéed aromatic, **2020**: Jul-Aug: pp. 18-19
  - Spanish grilled, **2018**: Jul-Aug: p. 12
  - summer, **2021**: Jul-Aug: p. 5
  - winter, **2018**: Nov-Dec: pp. 11-12
  - See also* specific vegetables
- Velásquez, Mariana, **2022**: Sep-Oct: pp. 24, 25
- Venetian Cornmeal and Currant Cookies (Zaletti), **2020**:  
Sep-Oct: p. 30
- Venetian Rice & Peas (Risi e Bisi), **2021**: May-Jun: p. 15
- Ventura, Jack, **2021**: May-Jun: p. 23
- Venturella, Lea, **2019**: Jan-Feb: pp. 11, 12
- Vermouth-Braised Chicken and Potatoes with Fennel, **2020**:  
Nov-Dec: p. 16
- Vespucci, Giuliana, **2020**: Mar-Apr: p. 17
- Vieira, Gonçalo, **2020**: Sep-Oct: p. 24
- Vietnamese Beef Stew with Star Anise and Lemon Grass (Bò  
Kho), **2021**: Jan-Feb: pp. 14-15
- Vietnamese Braised Lemon Grass Chicken, **2021**: May-Jun:  
p. 21
- Vietnamese Caramel Chicken, **2020**: May-Jun: p. 13
- Vietnamese Chicken Curry, **2020**: Sep-Oct: p. 10
- Vietnamese Coffee Cake, **2017**: Sep-Oct: p. 29
- Vietnamese Grilled Eggplant (Cà Tím Nu'ống), **2020**: Jul-Aug:  
p. 11

- Vietnamese Grilled Lemon Grass Pork (Thịt Nu'ống), **2020**:  
Jul-Aug: p. 9
- Vietnamese Meatball and Watercress Soup (Canh), **2017**:  
Sep-Oct: p. 12
- Vietnamese Meatball Lettuce Wraps, **2018**: May-Jun: p. 4
- Vietnamese Scallion Sauce, **2020**: May-Jun: p. 9
- Vietnamese Shaking Beef (Bò Lúc Lắc), **2018**: May-Jun: p. 15
- Vietnamese-Style Caramel Shrimp, **2022**: Jul-Aug: p. 7
- Vij, Vikram, **2017**: Sep-Oct: p. 27
- Vincent, Jason, **2019**: Jul-Aug: p. 32
- Vindahl, Luise, **2019**: Sep-Oct: p. 4

## Vinegar

- beets and carrots roasted with, **2022**: Nov-Dec: p. 7
  - braised leeks glazed with, **2022**: Mar-Apr: p. 26
  - cauliflower with sherry, **2019**: Sep-Oct: p. 29
  - chilies in, **2022**: Sep-Oct: p. 19
  - grill-smoked pork chops with cider, **2019**: Jul-Aug: p. 8
  - Madeiran pork with, **2021**: May-Jun: p. 23
  - onion frittata with sherry, **2017**: Sep-Oct: p. 10
  - pan-seared skirt steak with miso, **2018**: May-Jun: p. 4
  - roasted chicken with sherry, **2017**: Nov-Dec: p. 5
  - Romanian pork and bean soup with, **2021**: Sep-Oct: p. 7
  - Spanish beef stew with, **2022**: Jan-Feb: p. 19
- Vittozzi, Enza, **2020**: Jan-Feb: p. 12
- Vittozzi, Rosa, **2020**: Jan-Feb: p. 12
- Vo, Vu, **2018**: May-Jun: p. 15
- Von Bremzen, Anya, **2018**: Jul-Aug: p. 32
- Von Euler, Klara, **2021**: Nov-Dec: p. 23
- Vongerichten, Jean-Georges, **2016**: Fall: p. 17

## W

- Wahnfried, Daniel, **2020**: Nov-Dec: p. 12
- Wallace, Benjamin, **2017**: May-Jun: p. 32
- Walman, Karen, **2021**: Mar-Apr: p. 3

## Walnuts

- Brussels sprouts with, **2022**: Nov-Dec: p. 6
- cilantro sauce with, **2018**: Nov-Dec: p. 23
- Circassian chicken with, **2022**: Jul-Aug: p. 21
- French tart with, **2018**: Nov-Dec: p. 25
- gemelli with Chèvre and, **2016**: Fall: p. 2
- greens with, **2017**: Nov-Dec: p. 22
- pasta with radicchio, pepper, and, **2021**: Nov-Dec: p. 17
- rigatoni with ricotta-sage pesto and, **2018**: Jul-Aug: p. 4
- salads with, **2019**: Nov-Dec: p. 23, **2020**: Jul-Aug: p. 7,  
Sep-Oct: p. 5, Nov-Dec: p. 11, **2021**: Sep-Oct: p. 6
- soba noodles with, **2020**: Sep-Oct: p. 6
- strip steaks with, **2021**: Jul-Aug: p. 4
- ziti with pesto of, **2021**: Sep-Oct: p. 5

Wang, Jason, **2021**: May–Jun: p. 32, Jul–Aug: p. 7, **2022**: Jul–Aug: p. 11

Wang, Nelson, **2022**: May–Jun: p. 7

Warren, Özlem, **2021**: May–Jun: p. 32, **2022**: Mar–Apr: p. 10

Watercress, soup with meatballs and, **2017**: Sep–Oct: p. 12

Watermelon, salad with tomato and, **2020**: Jul–Aug: p. 7

Waters, Alice, **2016**: Fall: p. 5, **6**, **2017**: Sep–Oct: p. 10, **2018**: Nov–Dec: p. 32, **2021**: Jul–Aug: p. 6, **2022**: Jan–Feb: p. 16

Watson, Quealy, **2016**: Fall: p. 25

Waxman, Jonathan, **2021**: Mar–Apr: p. 32

Weeknight Paella, **2019**: May–Jun: pp. 22–23

Weiss, Luisa, **2019**: Nov–Dec: pp. 28–29, **2022**: Jan–Feb: pp. 28, 29

Weller, Melissa, **2022**: Mar–Apr: p. 32

Wells, Pete, **2020**: Jan–Feb: p. 32, Jul–Aug: p. 26

Welsh Rarebit, **2017**: Mar–Apr: p. 11

Wengrow, David, **2022**: Mar–Apr: p. 1

Werner, Eric, **2016**: Fall: p. 29

West, Samuel, **2019**: Jul–Aug: p. 1

Wharton, Edith, **2020**: Sep–Oct: p. 32

Whipped Cream Biscuits, **2017**: May–Jun: p. 29

Whipped Feta Dip, **2017**: Nov–Dec: p. 6

White, Jasper, **2016**: Fall: p. 3

White Balsamic and Tarragon Chicken, **2017**: Nov–Dec: p. 4

White Bean Soup with Sausage and Kale, **2019**: Nov–Dec: p. 5

White Rice for Thai Fried Rice, **2017**: Mar–Apr: p. 13

Whole-Roasted Cauliflower, **2018**: May–Jun: p. 13

Whole-Wheat Fusilli with Pancetta and Cauliflower, **2020**: Sep–Oct: p. 6

Whole-Wheat Penne with Broccolini and Chèvre, **2017**: Nov–Dec: p. 4

Wigley, Tara, **2020**: May–Jun: p. 32, **2021**: Jan–Feb: p. 26

Wiley, Mike, **2019**: May–Jun: p. 20

**Wine**

beef short ribs braised with Barolo, **2022**: Nov–Dec: pp. 20–21

chicken fricase with, **2021**: Jul–Aug: p. 17

Cuban-style meatloaf with, **2022**: Jan–Feb: pp. 24–25

Greek beef and tomato stew with, **2022**: May–Jun: p. 25

Korean short ribs with sake, **2021**: Jul–Aug: pp. 24–25

Madeiran pork with, **2021**: May–Jun: p. 23

Portuguese potatoes braised in, **2021**: May–Jun: p. 22

rice pilaf with, **2021**: Nov–Dec: p. 5

spaghetti with, **2022**: Jan–Feb: p. 20, Jul–Aug: p. 14

Winter Squash with Raisins, Almonds and Caramelized Onions, **2021**: Nov–Dec: p. 9

Wolfe, Philip, **2017**: Mar–Apr: pp. 21–23

Wolfert, Paula, **2016**: Fall: p. 30, **2018**: May–Jun: p. 26, **2019**: Sep–Oct: p. 20, **2021**: Jul–Aug: p. 8

Woodstock, Nigel, **2017**: Jul–Aug: p. 13

Wozniak, Jennifer, **2021**: May–Jun: p. 3

Wyse, Mo, **2017**: May–Jun: p. 32

## Y

Yagihashi, Takashi, **2017**: Sep–Oct: p. 8

Yakiudon, **2017**: Sep–Oct: p. 8

Yam Neua (Thai Beef Salad), **2017**: May–Jun: p. 5

Yangneom Galbi (Korean Grilled Marinated Short Ribs), **2021**: Jul–Aug: pp. 24–25

Yaslica, Turgut, **2022**: Nov–Dec: p. 10

Yaslica, Zeynep Savci, **2022**: Nov–Dec: p. 10

Yeast Flatbreads with Za'atar Oil, **2021**: Mar–Apr: pp. 14–15

Yelapa-Style Sweet Corn Pie, **2022**: Jul–Aug: pp. 24–25

Yellow Split Pea Curry, **2017**: Sep–Oct: p. 27

Yesayan, Andranik, **2018**: Jul–Aug: pp. 14–15

Yesayan, Arpine, **2018**: Jul–Aug: pp. 14–15

**Yogurt**

Afghan-style squash with garlic-mint, **2021**: Sep–Oct: p. 30

broiled salmon with, **2021**: Nov–Dec: p. 6

cakes with, **2020**: Jul–Aug: p. 29, Sep–Oct: p. 29, **2021**: Jan–Feb: p. 30, **2022**: Mar–Apr: pp. 28–29, Sep–Oct: p. 27

carrots roasted with, **2021**: Nov–Dec: p. 22

cauliflower-chickpea salad with, **2021**: May–Jun: p. 9

chicken kebabs with, **2020**: Sep–Oct: p. 4

chicken lajawab with, **2020**: Nov–Dec: p. 5

chicken shawarma with, **2021**: Jul–Aug: p. 4

dips with, **2016**: Fall: p. 31, **2018**: Jul–Aug: p. 25, **2019**: Nov–Dec: p. 7

fennel-orange salad with, **2020**: May–Jun: p. 7

Indian black pepper chicken with, **2019**: Nov–Dec: p. 5

Indian spiced beef and peas with, **2020**: Sep–Oct: p. 4

lahmajoun (flatbread) with, **2020**: May–Jun: p. 15

lentil stew with, **2020**: Nov–Dec: p. 4

panna cotta with, **2020**: May–Jun: p. 28

Persian-style saffron rice with, **2022**: Jul–Aug: p. 10

pita and chickpea salad with, **2019**: May–Jun: p. 19

plums with streusel and, **2017**: Jul–Aug: p. 27

roasted eggplant with, **2020**: Sep–Oct: p. 7

sauses with, **2017**: Sep–Oct: p. 23, **2018**: May–Jun: pp. 5, 13, **2022**: Jul–Aug: pp. 18, 19

simple spiced, **2017**: Jul–Aug: p. 27

soup of chickpeas and, **2017**: May–Jun: p. 4

squash soup with, **2018**: Sep–Oct: p. 12

Turkish mashed potatoes with, **2022**: Nov–Dec: p. 10

Turkish minced-meat kebabs with, **2021**: Jul–Aug: pp. 20–21

Turkish poached eggs with garlicky, **2021**: May–Jun: p. 18  
 tzatziki with, **2021**: Sep–Oct: p. 26  
 zucchini and chickpea salad with, **2022**: Jul–Aug: p. 6  
 Yogurt and Olive Oil Flatbreads, **2021**: Sep–Oct: pp. 26, 27  
 Yogurt Loaf Cake with Coriander and Orange, **2021**: Jan–Feb:  
 p. 30  
 Yogurt Panna Cotta with Sumac Syrup, **2020**: May–Jun: p. 28  
 Yogurt-Roasted Carrots with Warm Spices, **2021**: Nov–Dec:  
 p. 22  
 Yonan, Joe, **2020**: Jul–Aug: pp. 17, 32  
 Young, Grace, **2018**: Mar–Apr: p. 32, May–Jun: p. 20, **2022**:  
 Sep–Oct: p. 17  
 Ysewijn, Regula, **2017**: May–Jun: p. 32, **2021**: Mar–Apr: p. 32  
 Yucatecan Chicken and Lime Soup (Sopa de Lima), **2021**: Jan–  
 Feb: p. 9  
 Yunginger, Jane, **2019**: Nov–Dec: p. 30

## Z

Za'atar (spice blend), **2022**: May–Jun: p. 30  
 pizza with, **2022**: May–Jun: p. 13  
 ways to use, **2022**: May–Jun: p. 3  
 zucchini and chickpea salad with, **2022**: Jul–Aug: p. 6  
 Za'atar Oil, **2021**: Mar–Apr: pp. 14, 15  
 Zaletti (Venetian Cornmeal and Currant Cookies), **2020**:  
 Sep–Oct: p. 30  
 Zeidani, Daher, **2020**: May–Jun: p. 32  
 Zein, Mohamad El, **2019**: Jan–Feb: p. 1  
 Zhoug (spicy cilantro sauce), cod fillets with, **2022**: Mar–Apr:  
 p. 4  
 Ziroli, Lucia, **2018**: Jan–Feb: pp. 10–11  
 Ziti with Zucchini, Basil and Walnut Pesto, **2021**: Sep–Oct:  
 p. 5  
**Zucchini**  
 chicken and vegetable soup with, **2022**: Jan–Feb: pp. 14–15  
 glazed spicy-sweet stir-fried, **2022**: Sep–Oct: p. 4  
 Greek baked, **2020**: Jul–Aug: p. 21  
 Greek-style white beans with, **2022**: May–Jun: pp. 24–25  
 Mochitlán-style beef stew with, **2022**: Jul–Aug: p. 8  
 pasta with, **2020**: May–Jun: p. 19  
 salads with, **2017**: Jul–Aug: p. 5, **2019**: Jul–Aug: p. 5,  
 Sep–Oct: p. 10, **2020**: Jul–Aug: p. 6, **2021**: Jan–Feb: p. 6,  
**2022**: Jul–Aug: p. 6  
 shrimp and orzo with, **2021**: May–Jun: p. 25  
 Sicilian caponata with, **2019**: Jul–Aug: p. 14  
 soup with pumpkin seeds and, **2020**: Sep–Oct: p. 8  
 ziti with pesto of, **2021**: Sep–Oct: p. 5  
 Zucchini and Chickpea Salad with Tahini Yogurt, **2022**:  
 Jul–Aug: p. 6

Zucchini Salad with Lemon, Herbs and Ricotta, **2020**: Jul–Aug:  
 p. 6  
 Zuniga, Miguel, **2018**: Jan–Feb: pp. 23–24  
 Zuppa de Lenticchie (Umbrian Lentil Soup), **2021**: Sep–Oct:  
 p. 22  
 Zwetschgenukuchen (Austrian Plum Cake), **2018**: Jul–Aug:  
 pp. 28–29

