

20-MINUTE HALLOWEEN TREATS

P. 57

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P. 96

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CIDER TART
MAPLE PIE
FRITTERS

25 EASY FALL DINNERS

HORSERADISH-
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BRISKET

CITRUS-ROASTED
CHICKEN
with
OLIVES

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SQUASH
GNOCCHI

ROOT
VEGETABLE
STEW

WILD
MUSHROOM
RISOTTO

LIDIA'S
APPLE TORTE
WITH
HAZELNUT
CRUST
P. 101

AMERICA'S
FOODIEST
TOWN 2010
HOW BOULDER
GETS IT RIGHT
P. 110

SOUP &
SALAD
ULTIMATE CASUAL PARTY
P. 118

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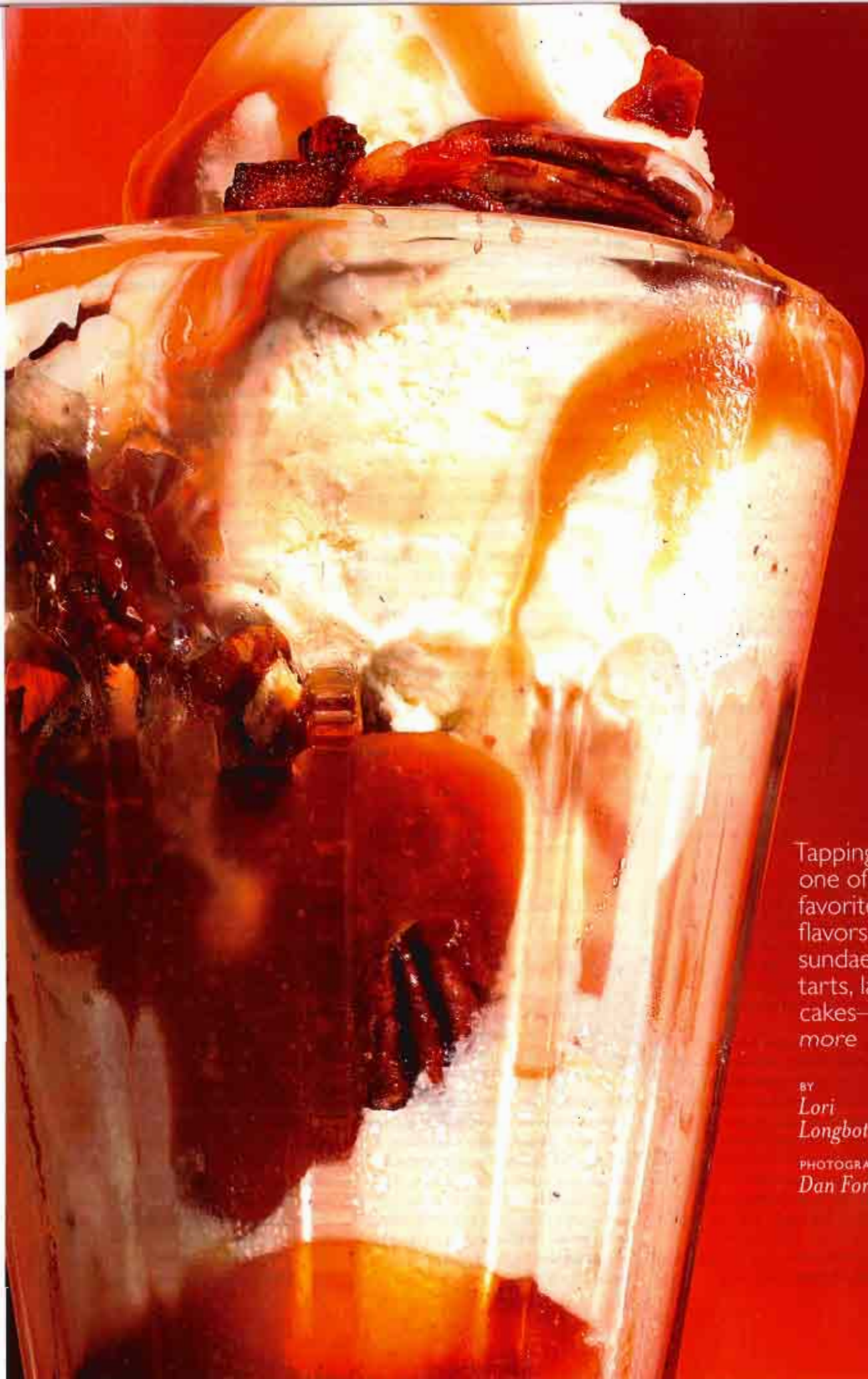
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Mad for Maple



MAPLE-PECAN
SUNDAES
WITH CANDIED
BACON



Tapping into one of our favorite fall flavors with sundaes, tarts, layer cakes—and more

BY
Lori Longbotham

PHOTOGRAPHS BY
Dan Forbes

MAPLE-GINGERBREAD LAYER CAKE WITH SALTED MAPLE-CARAMEL SAUCE

PREP 1 hour **TOTAL** 3 hours (includes cooling time)
8 TO 10 SERVINGS In this delicious dessert, tender spice cake is layered with maple-sugar frosting, candied pecans, and a salty-sweet caramel sauce.

maple-coated pecans

- ¾ cup pecan halves, toasted
- ¼ cup pure maple syrup (preferably Grade B)
- Coarse kosher salt

cake

- 2½ cups all purpose flour
- 1½ teaspoons Chinese five-spice powder
- 1 teaspoon baking soda
- ½ teaspoon coarse kosher salt
- ⅓ cup chopped crystallized ginger (1½ to 2 ounces)
- 1 cup maple sugar
- ¾ cup (1½ sticks) unsalted butter, room temperature
- 2 large eggs
- ¾ cup hot water
- ¾ cup mild-flavored (light) molasses

frosting

- 1½ cups chilled crème fraîche
- 1½ cups chilled heavy whipping cream
- ½ cup maple sugar
- 6 tablespoons powdered sugar
- Salted Maple-Caramel Sauce (see recipe)

INGREDIENT INFO Chinese five-spice powder—a spice blend that usually contains ground fennel seeds, Sichuan peppercorns, cinnamon, star anise, and cloves—is available in the spice section of most supermarkets. Crème fraîche is sold at most supermarkets and at specialty foods stores.

MAPLE-COATED PECANS Place large piece of foil on work surface. Combine nuts and maple syrup in heavy medium skillet (do not use nonstick) over medium-high heat and bring to boil, tossing to coat. Cook until syrup is dark amber and almost cooked away and thickly coats nuts, tossing often, 3 to 3½ minutes. Scrape nuts onto foil. Working quickly with 2 forks, separate nuts. Sprinkle with coarse salt. Cool until coating is crisp and hard, about 1 hour.

DO AHEAD Pecans can be made 1 day ahead. Store airtight at room temperature.

CAKE Preheat oven to 350°F. Butter and flour two 9-inch-diameter cake pans with 1½-inch-high sides. Combine first 4 ingredients in processor; add ginger. Blend until ginger is finely ground, about 1 minute. Using mixer, beat maple sugar and butter in large bowl until fluffy. Beat in eggs 1 at a time (batter may look curdled). Stir ¾ cup hot water and molasses in small bowl. Beat dry ingredients into butter mixture in 4 additions alternately with molasses mixture in 3 additions.

Divide batter between prepared pans (about 2½ cups each). Bake until tester inserted into center comes out clean, 30 to 32 minutes. Cool cakes in pans on racks.

FROSTING Combine crème fraîche, cream, and both sugars in large bowl. Using electric mixer, beat until very thick and stiff.

Cut around pan sides to loosen cake layers; turn out onto racks. Place 1 cake layer on platter. Spread with 1½ cups frosting. Drizzle with 3 tablespoons caramel sauce. Top with second cake layer. Spread remaining frosting smoothly over top and sides of cake. Drizzle top of cake with 3 tablespoons sauce. Cover with cake dome; chill at least 1 hour. **DO AHEAD** Can be made 1 day ahead; keep chilled. Let stand at room temperature 30 minutes before continuing.

Cut pecans into pieces or leave whole. Press pecans into frosting on sides of cake. Cut cake into wedges. Spoon sauce over.

SALTED MAPLE-CARAMEL SAUCE

PREP 15 minutes **TOTAL** 15 minutes

MAKES ABOUT 1 CUP The sauce would also be wonderful with baked apples or drizzled over ice cream.

- ¼ cup (½ stick) unsalted butter
- ½ cup maple sugar
- ¾ cup heavy whipping cream
- ½ teaspoon coarse kosher salt
- 5 to 6 drops imitation maple extract

Melt butter in heavy medium saucepan over medium heat. Add sugar. Whisk until sugar melts and mixture is thick and boiling, 2 to 3 minutes. Gradually whisk in cream. Bring sauce to boil, whisking often. Boil until sauce thickens enough to coat spoon and is reduced to 1 cup, whisking often, 2 to 3 minutes. Remove from heat. Whisk in coarse salt and extract. **DO AHEAD** Can be made 1 week ahead. Cool, cover, and chill.

MAPLE POTS DE CRÈME WITH ALMOND PRALINE

PREP 40 minutes **TOTAL** 4 hours

MAKES 4 The crunchy praline is a nice contrast to the smooth, rich custard.

praline

- 2 tablespoons sliced almonds
- 3 tablespoons sugar
- 1 tablespoon water
- 1 teaspoon light corn syrup
- Pinch of coarse kosher salt

custard

- 6 large egg yolks
- ⅓ cup maple sugar
- 2 tablespoons (packed) dark brown sugar
- ⅓ teaspoon imitation maple extract
- Pinch of coarse kosher salt
- 1½ cups heavy whipping cream

special equipment

- 4 ¾-cup ramekins or custard cups

PRALINE Preheat oven to 375°F. Scatter almonds on small rimmed baking sheet. Bake almonds until golden brown, about 3 minutes. Remove from oven. Push almonds together in 4-inch square on sheet and cool.

Stir sugar, 1 tablespoon water, corn syrup, and coarse salt in small heavy saucepan over low heat until sugar dissolves. Increase heat; boil without stirring until syrup is dark amber, occasionally swirling pan and brushing down sides with wet pastry brush, about 5 minutes. Immediately pour caramel evenly over almonds, coating completely. Let stand until cold and hard, about 30 minutes. Break praline into pieces or process to coarse crumbs. **DO AHEAD** Can be made 4 days ahead. Store airtight at room temperature.

CUSTARD Preheat oven to 325°F. Arrange four ¾-cup ramekins or custard cups in 13x9x2-inch metal baking pan. Whisk yolks, both sugars, extract, and salt in medium bowl to blend. Gradually whisk in cream. Divide custard among ramekins. Pour enough hot water into baking pan to come halfway up sides of ramekins.

Bake custards until center is just set, about 35 minutes. Transfer to work surface; let stand 15 minutes. Chill uncovered until cold, at least 2 hours. Cover; chill overnight.

Sprinkle praline over custards.



MAPLE POIST DE
CISTE WITH
ALMOND PRALINE



APPLE CIDER AND
MAPLE CREAM
TART WITH MAPLE-
CRANBERRY
COMPOSITE

MAPLE-
GINGERBREAD
LAYER CAKE
WITH SALTED
MAPLE-CARAMEL
SAUCE



MAPLE-APPLE PIE WITH WALNUT STREUSEL

PREP 1 hour TOTAL 3 hours 20 minutes

8 TO 10 SERVINGS Golden Delicious apples, which aren't too sweet and hold their shape when cooked, are a great choice for this pie.

crust

- 1¼ cups all purpose flour
- ½ teaspoon sugar
- ¼ teaspoon salt
- ½ cup (1 stick) chilled unsalted butter, cut into ½-inch cubes
- 3 tablespoons (or more) ice water

streusel

- 1 cup all purpose flour
- 1 cup maple sugar
- 7 tablespoons chilled unsalted butter, cut into ½-inch cubes
- Pinch of coarse kosher salt
- ½ cup walnuts, toasted, coarsely chopped

filling

- ¼ cup maple sugar
- 2 tablespoons fresh lemon juice
- 1 teaspoon vanilla extract
- 1 teaspoon ground coriander
- ¼ teaspoon ground allspice
- 2 pinches of coarse kosher salt
- 2¾ to 3 pounds Golden Delicious apples (about 6), peeled, quartered, cored, cut crosswise into ¼-inch slices
- 1 tablespoon unsalted butter
- Vanilla ice cream

TEST-KITCHEN TIP Checking to see if the apples are tender can be difficult because of the streusel topping. A slender metal pin (like a turkey lacer) or a very thin wooden skewer is the right tool for the job.

CRUST Whisk flour, sugar, and salt in large bowl to blend. Add butter. Using back of fork, cut in butter until very coarse meal forms. Add 3 tablespoons ice water. Toss until dough comes together in moist clumps, adding more water by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic and chill at least 1 hour and up to 1 day.

STREUSEL Combine flour, maple sugar, butter, and salt in medium bowl. Using back of fork or fingertips, rub in butter until moist clumps form. Transfer ¼ cup streusel to small bowl and reserve for filling. Mix

walnuts into remaining streusel. Chill streusel while preparing pie.

FILLING Stir maple sugar, lemon juice, vanilla, spices, and salt in large bowl to blend. Add apples and ¼ cup reserved streusel mixture; toss to combine. Let stand 15 minutes, tossing occasionally.

Position rack in bottom third of oven and preheat to 400°F. Roll out dough on floured surface to 13-inch round. Transfer to 9-inch-diameter pie dish. Fold overhang under. Crimp edge decoratively.

Spoon filling into prepared crust, mounding in center. Dot with 1 tablespoon butter. Sprinkle streusel over filling; press lightly to adhere.

Bake pie until apples are tender and streusel is crisp and golden brown, covering edge of crust with foil if browning too quickly, about 1 hour 5 minutes. Let pie stand 15 minutes. Serve warm or at room temperature with ice cream.

APPLE CIDER AND MAPLE CREAM TART WITH MAPLE-CRANBERRY COMPOTE

PREP 1 hour TOTAL 3 hours 30 minutes (includes cooling time)

10 SERVINGS

crust

- 1¼ cups all purpose flour
- ⅓ cup powdered sugar
- ¼ teaspoon coarse kosher salt
- ½ cup (1 stick) chilled unsalted butter, diced

filling

- ½ gallon fresh apple cider or cold-pressed apple juice
- ½ cup maple sugar
- 1 cup heavy whipping cream
- 3 large eggs
- ¼ teaspoon coarse kosher salt
- ⅛ teaspoon freshly grated nutmeg
- 2 drops imitation maple extract
- Maple-Cranberry Compote (see recipe)
- Whipped cream (optional)

INGREDIENT INFO Cold-pressed apple juice can be found in the refrigerated section of the produce department at most supermarkets.

TEST-KITCHEN TIP To avoid spills, the crust is placed on a baking sheet in the oven and then the filling is poured into the crust.

CRUST Blend flour, powdered sugar, and coarse salt in processor 5 seconds. Add butter and blend until dough comes together in moist clumps. Gather dough into ball. Press dough evenly onto bottom and up sides of 9-inch-diameter tart pan with removable bottom. Cover and chill crust at least 1 hour and up to 2 days.

Preheat oven to 375°F. Bake chilled crust uncovered 10 minutes. Using back of fork, press bottom of crust to flatten (do not pierce). Continue to bake until crust is deep golden brown, pressing again if bottom of crust puffs, 16 to 18 minutes longer. Cool crust completely.

FILLING Bring apple cider or apple juice to rolling boil in large pot over high heat. Boil until bubbling thickly and reduced to generous ¾ cup, stirring occasionally, 40 to 45 minutes. Transfer to small bowl and cool. **DO AHEAD** Can be made 2 days ahead. Cover and chill.

Grind maple sugar to powder in spice mill, blender, or mini processor. Transfer powdered maple sugar to 4-cup glass measuring cup; add cream, eggs, ¼ teaspoon coarse salt, nutmeg, extract, and ¾ cup cooled cider reduction and whisk to blend well.

Place tart pan with crust on baking sheet; set on rack in oven. Pour in filling. Bake tart until filling is puffed and cracked around edges and gently set in center, about 33 minutes. Transfer tart to rack and cool to room temperature, 1 to 2 hours.

Push up pan bottom, releasing tart. Cut tart into wedges and serve with compote and whipped cream, if desired.

MAPLE-CRANBERRY COMPOTE

PREP 20 minutes TOTAL 2 hours 20 minutes
MAKES ABOUT 2 CUPS A mixture of maple syrup and brown sugar tames the tang of the cranberries.

- 2 cups fresh or frozen cranberries, rinsed
- ½ cup pure maple syrup (preferably Grade B)
- ¼ cup (packed) dark brown sugar
- ¼ cup cranberry juice cocktail
- ½ teaspoon finely grated lemon peel

Combine cranberries, maple syrup, brown sugar, cranberry juice, and lemon peel in heavy medium saucepan. Bring to boil over medium-high heat, stirring until sugar dissolves. Reduce heat to low and simmer until most berries pop and juices thicken slightly, 4 to 5 minutes. Transfer to small bowl. Chill until cold, about 2 hours.

DO AHEAD Can be made 3 days ahead. Cover and keep chilled.

MAPLE-PECAN SUNDAES WITH CANDIED BACON

PREP 30 minutes **TOTAL** 50 minutes

6 SERVINGS Bacon and maple are a classic combination. Here, the dynamic flavor duo teams up in a sweet-and-salty maple sauce studded with caramelized bacon. The sauce is spooned over ice cream and sprinkled with toasted pecans to create the ultimate sundae. Serve any leftover sauce with pancakes or waffles.

- 4 bacon slices
- 2 tablespoons maple sugar, divided
- $\frac{3}{4}$ cup pure maple syrup (preferably Grade B)
- 2 cinnamon sticks, broken in half
- 1 tablespoon fresh lemon juice
- 1 tablespoon finely chopped crystallized ginger
- $\frac{1}{2}$ cup pecan halves, toasted
- Vanilla ice cream

Preheat oven to 400°F. Line rimmed baking sheet with foil. Place rack in center of foil. Lay bacon slices on rack. Sprinkle 1 tablespoon maple sugar evenly over bacon. Bake until sugar is melted, about 8 minutes. Sprinkle remaining 1 tablespoon sugar over same side of bacon. Bake until bacon is deep brown and glazed, 12 to 14 minutes longer. Remove from oven.

Preheat broiler. Broil bacon until sugar on top bubbles thickly, watching closely to prevent burning, 1 to 2 minutes. Cool bacon completely on rack. Cut into $\frac{1}{4}$ -inch dice.

Combine maple syrup and cinnamon sticks in deep medium saucepan and bring to boil over medium-high heat. Reduce heat to medium and simmer until sauce is thickened and reduced to $\frac{1}{2}$ to $\frac{2}{3}$ cup, about 5 minutes. Remove cinnamon sticks.

Mix lemon juice and ginger into sauce.

DO AHEAD Can be made 2 hours ahead. Let stand at room temperature.

Stir pecans and bacon into maple sauce. Scoop ice cream into dessert dishes. Spoon sauce over and serve.

MAPLE AND CHOCOLATE CHIP SHORTBREAD

PREP 25 minutes **TOTAL** 2 hours

(includes cooling time)

MAKES 16 These buttery cookies would be fantastic with a cup of tea.

- $\frac{3}{4}$ cup ($1\frac{1}{2}$ sticks) unsalted butter, room temperature, plus additional for pan
- 7 tablespoons finely ground maple sugar, divided
- $\frac{1}{4}$ teaspoon coarse kosher salt
- $1\frac{1}{2}$ cups all purpose flour
- $\frac{1}{4}$ cup (about) bittersweet chocolate chips
- 2 teaspoons pure maple syrup (preferably Grade B)

TEST-KITCHEN TIP If maple sugar is coarse, grind it in a food processor until it resembles granulated sugar.

Preheat oven to 300°F. Butter 9-inch-diameter tart pan with removable bottom. Using electric mixer, beat room-temperature butter, 6 tablespoons maple sugar, and coarse salt in large bowl until light and fluffy and sugar is dissolved. Add flour and beat just until blended. Pat dough evenly onto bottom of prepared pan. Press chocolate chips into dough in random pattern, spacing chips $\frac{1}{2}$ inch apart (chips should show). Brush dough with maple syrup and sprinkle evenly with remaining 1 tablespoon maple sugar.

Bake shortbread until golden brown and firm to touch, about 55 minutes. Transfer pan to rack and cool shortbread 10 minutes. Gently push tart pan bottom up, releasing shortbread. Cut warm shortbread into 16 wedges. Cool shortbread wedges completely and serve.

Lori Longbotham is a New York-based recipe developer and the author of eight cookbooks. Her most recent is LUSCIOUS COCONUT DESSERTS.

Maple Essentials

Maple desserts can be tricky. The subtle taste of maple can be overwhelmed if the balance of ingredients isn't just right. To max out the flavor, our recipes call for maple sugar, Grade B maple syrup, and/or imitation maple extract. Here's all you need to know about these must-have ingredients.

MAPLE SUGAR

Twice as sweet as regular sugar, maple sugar is made by reducing maple syrup, cooling it, then stirring the syrup until tan, coarse crystals form. It's available at some supermarkets and at specialty foods stores and natural foods stores, or you can order it online from kingarthurfLOUR.com.

GRADE B MAPLE SYRUP

This favorite pancake topper starts as the clear sap of the maple tree. The sap is boiled down to a syrup that's sold in four grades: Fancy (or AA), A, B, and C. The grades range from light in color and flavor (Fancy) to very dark and molasses-like (C). For baking, we prefer Grade B maple syrup, which is dark with a deep maple flavor. Look for it at specialty foods stores and natural foods stores, or buy it online from dragonflysugarworks.com.

IMITATION MAPLE EXTRACT

To intensify the maple flavor, we used imitation maple extract in a few of the recipes. Our first instinct was to reach for pure maple extract, but we found that it didn't provide the flavor boost we needed. Keep in mind that the extract should be used sparingly. Just a few drops will do the trick. Maple extract can be found in the baking aisle of many supermarkets.