



Culinary Institute
of America

TASTE®



The Culinary Institute of America invites you to Taste®
the season with these recipes for the end of summer



CHIMICHURRI SAUCE

This Argentinian-style sauce is used in the region to top grilled meats, but you can use it alongside grilled or roasted vegetables, a roasted chicken, or even stirred into a simple soup. Experiment with herbs, like mint, as a less traditional topping for roasted lamb.

SERVES 8

- 1 cup roughly chopped flat-leaf parsley leaves (about 1 bunch)
- 1 cup roughly chopped cilantro leaves (about 1 bunch)
- 1/2 cup extra-virgin olive oil
- 1/4 cup red wine vinegar
- 1 tsp kosher salt
- 1/4 tsp freshly cracked black pepper
- 1/8 tsp crushed red pepper flakes
- 2 large garlic cloves, coarsely chopped

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1. Combine the parsley and cilantro in the bowl of a food processor and pulse a few times to finely chop the herbs. Add the olive oil, vinegar, salt, black pepper, and red pepper flakes and pulse until the mixture is combined. Add the garlic and pulse quickly to combine.
 2. Transfer the sauce to a bowl and set aside for 30 minutes to allow the flavors to blend. Refrigerate in an airtight container until needed, up to 2 weeks.

Chef's Note: If you do not have a food processor, all the dry ingredients can be chopped by hand with a knife and then combined with the wet ingredients. If desired, you can use a mortar and pestle, as that is the traditional way of making this sauce.



SHRIMP AND GARLIC

This recipe can be found in any coastal area where shrimp is abundant. It also is made with prawns or langoustine in some areas. For the home cook, shrimp is widely available and easy to prepare. Be sure that your shrimp is nice and fresh with no discernible “fishy”

SERVES 8

- 1 lb 8 oz shrimp (16/20 count), head and peel on, deveined
- 1 teaspoon kosher salt
- 1 cup extra-virgin olive oil
- 12 garlic cloves, very thinly sliced
- 1 tsp crushed black pepper
- 1 tsp red pepper flakes
- 1/2 cup dry white wine
- 1 cup chopped flat-leaf parsley
- Baguette or similar bread, as needed

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1. Season the shrimp with salt.
 2. Heat the oil in a sauté pan over low heat. Add the garlic, black pepper, and red pepper flakes for about 30 seconds.
 3. Add the wine and bring to a boil briefly. Add the shrimp and simmer until the shrimp are cooked through, about 5 minutes.
 4. Once cooked, remove the shrimp from the olive oil and simmer the oil-wine mix over medium heat until the wine has evaporated and the oil looks clear; take great care not to brown the garlic.
 5. Return the shrimp to the oil and add the chopped parsley. Serve shrimp in a bowl with the oil, accompanied by the bread to dip in the oil.

Chef's Note: Toss the shrimp and garlic with pasta for a new dish.



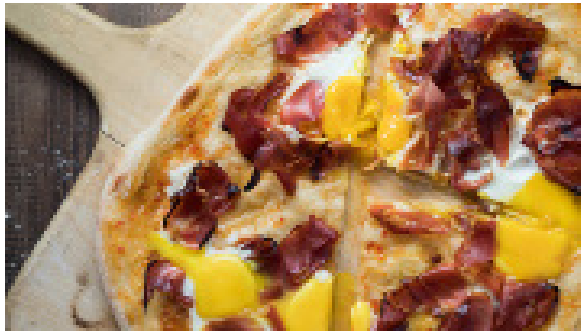
BANH MI-INSPIRED CHICKEN SALAD

Banh mi is a ubiquitous Vietnamese sandwich that reflects the cuisine's French influence, with roasted pork, pork pâté, pickled vegetables, and lots and lots of herbs filling a baguette-style roll. This salad takes inspiration from the sandwich, with herby tender greens, pickled veggies, and crisp French bread croutons.

SERVES 6

- 2 carrots, cut into thin, wide strips with a vegetable peeler
- 3 radishes, very thinly sliced
- 1/2 jalapeño, thinly sliced
- 1/2 cup seasoned rice wine vinegar
- 1 cup water
- 1/2 tsp kosher salt, plus more as needed
- 5 boneless, skinless chicken thighs
- Freshly ground black pepper, to taste
- 1 tsp fish sauce
- 1 clove garlic, minced
- 1/4 cup vegetable oil
- 2 heads Bibb lettuce, torn into bite-size pieces
- 1/4 cup basil, chopped
- 1/4 cup cilantro, chopped
- 1/4 cup mint, chopped
- 1 seedless cucumber, thinly sliced
- 1 cup fresh French bread croutons (optional)

1. In a jar, combine the carrots, radishes, jalapeño, vinegar, water, and salt. Cover and shake to combine. Refrigerate for at least an hour.
2. Meanwhile, prepare a grill for medium-high heat cooking and lightly brush with oil. Season the chicken with salt and pepper and grill until cooked through and lightly charred, about 6 minutes per side. Set aside to rest.
3. In a small bowl, combine 1/4 cup of the vegetable pickling liquid with the fish sauce, garlic, and vegetable oil to make a vinaigrette. Thinly slice the chicken thighs.
4. In a large serving bowl, combine the lettuce, basil, cilantro, mint, cucumber, pickled vegetables, sliced chicken, and croutons, if using. Drizzle with vinaigrette (you may not use it all), and toss to combine. Serve right away.



PROSCIUTTO AND EGG PIZZA

Pizza is the perfect food for changing weather, since it comes out just right whether made in the oven or on the grill. And while everyone loves a classic red-sauce-and-cheese pizza, we are partial to this four ingredient version that comes together in a flash for a sweet and savory dinner you'll crave over and over.

SERVES 6

- 1 lb prepared pizza dough
- 1/4 cup red pepper jelly
- 6 oz thinly sliced prosciutto
- 6 eggs

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1. Preheat an oven to 525°F. Preheat a pizza stone, if you like.
 2. Stretch or roll the pizza dough into a 16-inch circle and place on an oiled pizza pan (if using a pizza stone, place on a well-floured pizza peel).
 3. Spread the dough all over with the red pepper jelly. Top with prosciutto and transfer to the oven. Bake until browned around the edges, about 10 minutes.
 4. Remove from the oven and crack the eggs directly onto the pizza, spacing them evenly apart. Return to the oven and bake until the eggs are cooked to your desired doneness (about 7 minutes for runny yolks). Slice and serve right away.



LINGUINE WITH CLAMS

The beginning of clam season is the spark for this classic pasta dish. With the flavors of sweet leeks, dry white wine, and briny shellfish, this pasta is perfect whether you're hosting a dinner party or craving a cozy, special dinner. If you can't find good clams, substitute mussels, shrimp, or whichever shellfish is nicest at your market.

SERVES 4 TO 6

- 2 medium leeks, sliced (white part only)
- 4 to 5 tbsp extra-virgin olive oil
- 2 garlic cloves, thinly sliced
- 3 dozen Manila clams or little-necks, scrubbed
- 1/2 cup dry white wine
- 1 fresh bay leaf, broken
- Kosher salt, as needed
- Freshly ground black pepper, as needed
- 1 lb linguine
- 4 tsp coarsely chopped flat-leaf parsley
- 2 tbsp unsalted butter

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1. Heat 2 tablespoons oil in a large skillet over medium-high heat. Add the leeks and cook, stirring frequently, until tender and softened without any browning, 5 to 6 minutes. Lift the leeks out of the pan with a slotted spoon, transfer them to a plate, and set aside.
 2. Return the skillet to medium-high heat. Add enough of the remaining oil to coat the pan. Add the garlic and cook, stirring constantly, until aromatic and translucent, about 1 minute. Add the clams, wine, and bay leaf. Cover and cook until the clams are completely opened, about 8 minutes. Add the reserved leeks, taste the sauce, and adjust with salt and pepper if needed.
 3. Bring a large pot of salted water to a rolling boil over high heat. Add the linguine and cook uncovered at a boil until the pasta al dente, 8 to 10 minutes. Transfer a few ladlefuls of pasta water from the pot to a bowl or cup to have ready for finishing the sauce. (You may need up to 1/2 cup.). Drain the pasta and transfer to a large serving bowl.
 4. Add the clam sauce, the parsley, and 1/4 cup of the pasta cooking water to the linguine and toss them together until the pasta is evenly coated. The sauce should cling slightly; if it does not, you may wish to stir in the butter.
 5. Serve at once.



SMASHED CHICKPEA TOAST WITH PICKLED FENNEL

The chickpea portion of this dish is simple, but it's made perfect by the quick-pickled fennel. If you aren't a huge fennel fan, these pickles may surprise you, but you can certainly replace it with radishes, onions, or even sauerkraut.

MAKES 8 SERVINGS

Pickled Fennel

- 1/2 cup cider vinegar
- 1/2 cup water
- 1 tablespoon sugar
- 1 teaspoon kosher salt
- 1 bulb fennel, cored and thinly sliced
- 1/2 red chile, thinly sliced
- 2 cloves garlic
- 1 bay leaf
- 1 tbsp olive oil
- 1 shallot, thinly sliced
- 1 (15 oz) can chickpeas, drained
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 1 clove garlic
- 2 tablespoons tahini
- 4 slices crusty bread, like sourdough or rye bread, lightly toasted
- Chopped parsley, for garnish

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1. In a small pot, combine the vinegar, water, sugar, and salt over medium heat. Stir until the sugar and salt has fully dissolved, about 2 minutes. Remove from the heat and set aside.
 2. In a jar or glass bowl, combine the fennel, chile, garlic, and bay leaf. Pour the vinegar mixture over the vegetables until they are fully submerged (you may not use it all). Cover and refrigerate for at least 8 hours.
 3. For the toasts, heat the oil in a skillet over medium heat. Add the shallot and cook, stirring constantly, until just beginning to brown around the edges, about 2 minutes. Add the chickpeas and cook, using the back of the spoon to lightly mash the beans, until heated through. Season with salt and pepper and remove from the heat.
 4. Rub the garlic clove across the surface of each slice of bread. Top with tahini (about 1 1/2 teaspoons per slice) and spread to the edges. Divide the chickpea mixture among each slice of bread, and then top with pickled fennel. Sprinkle with parsley just before serving.



CONCORD GRAPE JELLY

Concord grapes are a different variety than your everyday table grape, with flavors that might just remind you of the grape juice of your childhood. This jelly can be preserved by traditional hot water canning, but it also freezes well so you can enjoy a season's-best peanut butter and jelly sandwich later in the year.

MAKES 4 PINTS

- 4 lb pounds Concord grapes
- 1/2 cup water
- 7 cups sugar
- 1/4 cup (1 packet) liquid pectin

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1. In a large pot, crush the grapes with the back of a wooden spoon. Add the water and bring the mixture to a boil over medium high heat.
 2. Reduce heat to medium low and simmer, stirring occasionally, until the fruit breaks down, about 10 to 15 minutes.
 3. Skim away any foam that rises to the surface as the fruit cooks.
 4. Strain the mixture through a fine mesh sieve, pressing to release as much juice as possible, reserving the juice (this should yield about 8 cups), and discarding the grape seeds and skins.
 5. Return the juice to the pot and stir in the sugar. Bring the mixture to a boil over medium high heat.
 6. Stir in the pectin and continue to simmer, stirring frequently, until the mixture thickens, about 2 to 3 minutes more. Test the jelly for the proper texture (place a small plate in the freezer; spoon about 1 teaspoon of jelly on the plate, and if it runs slowly down the plate when tilted, it is ready).
 7. Pour jelly into prepared jars for canning (see chef's note) or a covered container.

Chef's Note: This jelly can be processed in a hot water bath, if desired. Because proper technique is so important to successful and safe canning, make sure to consult the USDA's Complete Guide to Home Canning. Processed, this jelly will keep for up to 1 year. Once jars have been opened, keep them in the refrigerator, where they will last for up to 2 months.



CHURROS

These classic deep-fried sweets are fun enough for a party, but easy enough for a weekend treat. Serve them alongside chocolate or caramel sauce for dipping. You'll enjoy the finished churros most freshly made, but you can prepare the batter a day or two ahead.

MAKES 24 CHURROS

- 1 cup water
- 1/2 cup (1 stick) unsalted butter
- 1/4 tsp kosher salt
- 1/2 cup plus 3 tbsp all-purpose flour
- 3 eggs, beaten
- Vegetable oil, as needed, for frying

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1. Combine the water, butter, and salt in a medium saucepan and bring to a rolling boil. Add the flour to the boiling water, stirring vigorously with a wooden spoon over low heat until the mixture forms a ball and a white layer is appearing on the bottom of the pan, 1 to 3 minutes.
 2. Transfer the hot dough ball to a dough mixer with a paddle attachment and mix on low speed for about 30 seconds. Gradually add the beaten eggs to the running mixer, making sure the eggs get fully absorbed by the dough. Transfer the batter into a piping bag with large star tip.
 3. Heat the vegetable oil to about 360°F. Squeeze 4-inch strips of the batter directly into vegetable oil (use scissor to snip the dough) and fry until golden brown, turning once, about 2 minutes on each side.
 4. Once done, remove from the oil and allow to drain on a wire rack and blot gently with a paper towel. Serve.

Chef's Notes: The churros can be served rolled in cinnamon and sugar. Combine 1/4 cup sugar and 1 teaspoon cinnamon in a mixing bowl and roll the fried churros in the mixture as soon as they are out of the fryer.



ROSEMARY POLENTA CAKE WITH SAVORY STRAWBERRIES AND GOAT CHEESE

This recipe is adapted from the menu of the Gatehouse restaurant on the CIA's Napa campus in St. Helena, California. It is sweet and savory (mostly sweet!) and is the perfect way to showcase in season strawberries, though we think peaches would also be delicious. The whipped cream is unsweetened, but you could add a few

SERVES 12

Polenta Cake

- 2/3 cup cornmeal, plus more for the pan
- Leaves from 2 sprigs rosemary
- 1 cup all-purpose flour
- 2 tsp baking powder
- 3/4 tsp salt
- 5 eggs
- 2 egg yolks
- 1/2 cup olive oil
- 1/2 tsp vanilla extract
- 1 cup (1 stick) unsalted butter, room temperature
- 1 2/3 cups sugar

Compote

- 1/2 cup white balsamic vinegar
- 1 lb strawberries, hulled and roughly chopped
- 2 tbsp sugar
- Zest of half a lemon
- Juice of half a lemon

Whipped Cream

- 4 oz goat cheese, room temperature
- 2 cups heavy cream, cold
- 2 tbsp minced rosemary, for garnish

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1. For the cake, preheat the oven to 350°F. Grease a 9-in by 13-in baking pan and dust with cornmeal. Set aside.
 2. In a small food processor, combine the cornmeal and rosemary leaves. Process until the rosemary is finely chopped. Transfer to a mixing bowl and add the flour, baking powder, and salt. Stir to combine.
 3. In a separate bowl, combine the eggs, egg yolks, oil, and vanilla extract, and beat lightly just to combine.

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ROSEMARY POLENTA CAKE WITH SAVORY STRAWBERRIES AND GOAT CHEESE, *CONTINUED*

4. In a mixer fitted with the paddle attachment, combine the butter and sugar. Beat on medium speed, scraping the bowl occasionally, until light and fluffy, about 4 minutes. Add the egg mixture and beat until combined, scraping the bowl as needed.
5. Remove the bowl from the mixer and add the flour mixture all at once and fold in just until combined. Pour the batter into the prepared pan and spread evenly.
6. Bake until the cake is golden brown around the edges and a toothpick inserted into the center comes out clean, about 50 minutes. Let cool in the pan for 10 minutes, then invert onto a rack to cool completely.
7. Meanwhile, for the compote, bring the vinegar to a light boil over medium heat. Boil until the vinegar has reduced by about half, about 5 minutes. Add about $\frac{2}{3}$ of the strawberries, the sugar, zest, and lemon juice, and cook, stirring occasionally, until the mixture has thickened and the berries are soft, about 5 minutes. Remove from the heat and add the remaining strawberries, then set aside to cool.
8. In a mixing bowl fitted with the paddle attachment, combine the goat cheese and about 2 tablespoons of the heavy cream. Beat, scraping the bowl down often and adding heavy cream as needed, until the mixture is very smooth. Switch to the whip attachment, add the remaining cream, and whip until soft peaks form, about 1 minute.
9. To serve, spoon about $\frac{1}{4}$ cup of the compote on a plate. Top with the cake and a dollop of whipped cream. Garnish with rosemary.



HORCHATA ICED COFFEE

This horchata and coffee mixture is refreshing and lightly spiced, making it the perfect pick-me-up on cooler late-summer days. Adjust the amount of horchata or coffee to your preference, or you can even substitute the brewed coffee for one or two shots of espresso or cold brew concentrate.

MAKES 8 SERVINGS

- 1 cup long-grain white rice
- 1 Mexican cinnamon stick (canela)
- 1 1/2 quarts hot water
- 1 1/2 cups simple syrup, or as needed
- 8 cups prepared cold-brewed or iced coffee
- Ground cinnamon, as needed

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1. Place the rice and cinnamon stick in a large, heat proof container or bowl. Add the hot water, cover, and set aside to soak overnight.
 2. Transfer the rice, cinnamon stick, and soaking liquid to a blender and purée until smooth, working in batches, if needed. Pass through a fine mesh strainer.
 3. Sweeten the strained horchata with simple syrup to taste.
 4. To serve, pour 1 cup of cold brew over ice and top with 1 cup of the horchata mixture. Sprinkle with cinnamon before serving.