



NOW *Serving*



GET THE LOOK!
Turn to page
108 for product
details.



FALL *Comfort*

Cooler temps call for cozy feasts, hearty salads and recipes that use up the rest of last season's produce. Dig into dishes that can do it all!

PHOTOGRAPHS BY MIKE GARTEN FOOD STYLING BY SIMON ANDREWS PROP STYLING BY LIS ENGELHART TEXT BY BECCA MILLER

THE WORKBOOK



MUSHROOM MERINGUES **GMVH**

Active 50 min. | Total 2 hr. 50 min.
plus cooling and setting

- 2 large egg whites, at room temp
- ¼ tsp cream of tartar
- Pinch of kosher salt
- ⅓ cup superfine sugar
- ¼ tsp pure vanilla extract
- 2 oz bittersweet chocolate, finely chopped
- Unsweetened cocoa powder or culinary-grade matcha powder, for dusting

1. Heat oven to 200°F. Line 2 baking sheets with parchment paper.
2. In large bowl, using stand mixer with whisk attachment, beat egg whites on medium-high until foamy, about 45 sec. Add cream of tartar and salt and continue to beat until soft peaks form, 1½ to 2 min.
3. With machine running on high, add sugar 1 Tbsp at a time and beat until incorporated, about 1 min. Continue to beat until stiff, glossy peaks form, 2 to 4 min. more. Beat in vanilla.
4. Transfer meringue to piping bag fitted with ½-in. round tip. Holding bag vertically, pipe about twenty 1-in. and twenty 1½-in. rounds on prepared sheets, spacing 1 in. apart (these will be the mushroom caps). Holding bag vertically and releasing pressure as you draw bag upward, pipe forty 1-in.- to 1½-in.-tall mushroom stems, tapering tops. (Tip: Vary stem heights.) Using wet finger, smooth tips on mushroom caps if necessary.
5. Bake, rotating positions of pans halfway through, until meringues are dry to the touch and beginning to turn matte, 1 hr. 30 min. to 1 hr. 35 min. Let cool completely on sheets, about 30 min.

6. In small bowl, microwave chocolate in 30-sec. increments, stirring in between, until smooth and melted. Using sharp paring knife, carefully shave tops of stems to create flat tops to adhere to caps.

7. Working with 1 stem at a time, dip top of stem in melted chocolate and press onto cap, flat side up, holding in place for a few seconds to adhere (match smaller caps with shorter stems and larger caps with longer stems). Transfer, cap sides down, to baking sheet. Let sit 1 hr. (chocolate will be mostly set but still a little wet). Carefully turn mushrooms right side up and dust caps with cocoa powder or matcha powder.

8. Store leftover mushrooms in dry, airtight container for up to 2 weeks (chocolate may bloom after a few days).

MAKES ABOUT 40



BLISTERED SHISHITO "FINGERS" **QGV OH**

Active 10 min. | Total 10 min.

- ½ Tbsp canola oil
- 8 oz shishito peppers
- ½ tsp Aleppo pepper
- 1 tsp lemon zest plus ½ Tbsp lemon juice
- Flaky sea salt, for sprinkling

1. Heat oil in large cast-iron skillet on medium-high. Add shishitos in single layer and cook, tossing twice during cooking, until blistered and lightly charred, 4 to 6 min.

2. Remove from heat and toss with Aleppo, lemon zest and juice. Transfer to platter and sprinkle with flaky sea salt.

SERVES 4 About 32 cal, 2 g fat (0 g sat), 0 mg chol, 73 mg sodium, 3 g carb, 2 g fiber, 2.5 g sugar (0 g added sugar), 1 g pro



MARINATED OLIVES **GMV OH**

Active 10 min. | Total 10 min.
plus sitting and chilling

- ½ cup olive oil
- 2 cloves garlic, thinly sliced
- 2 chiles de arbol
- 1 strip orange zest (4 in. by 1 in.)
- 1 tsp cumin seeds
- 1 sprig thyme
- 2 cups Castelvetrano olives
- 1 Tbsp fresh orange juice

1. In small saucepan on medium, combine oil, garlic and chiles and bring to a simmer. Simmer until beginning to sizzle, 1 to 2 min. Remove from heat and carefully add orange zest, cumin and thyme (oil may splatter). Let sit 10 min.

2. Transfer contents of skillet to wide heatproof container and add olives and orange juice. Cover and refrigerate, flipping container occasionally, at least 2 hr., up to 1 week.

MAKES 2 CUPS



See our
top-tested
olive oils!



CASSIS MANHATTAN **QV OH**

Active 5 min. | Total 5 min.

- 2 oz rye
- ¾ oz creme de cassis
- ½ oz sweet vermouth
- 3 dashes Angostura bitters
- Cocktail cherry, for garnish

In mixing glass filled with ice, combine rye, creme de cassis, sweet vermouth and bitters. Stir until glass is cold and frosted. Strain into chilled coupe and garnish with cherry.

SERVES 1

CORPSE REVIVER NO. 2 **QGV OH**

Active 5 min. | Total 5 min.

- 1 oz gin
- 1 oz Cointreau
- 1 oz Lillet Blanc
- 1 oz fresh lemon juice
- 1 lemon twist, for garnish

In shaker filled with ice, combine gin, Cointreau, Lillet and lemon juice. Shake well, strain into chilled martini glass and garnish with lemon twist.

SERVES 1



GET THE LOOK p. 76

Block print napkins,
\$28 for two,
marigoldliving.com

Salad plates and
dinner plates, from
\$40 for four, hawkinsnewyork.com
Oval wicker tray, \$89,
potterybarn.com

Outdoor glasses,
\$48 for four,
potterybarn.com

Copper flatware, \$89
for set of 20 pieces,
birchlane.com

Linen tablecloth,
\$160, williams-sonoma.com