

COLLECTOR'S EDITION: THE FUTURE OF CALIFORNIA WINE

FOOD & WINE

WHAT TO COOK NOW

HANDBOOK

For this delicious take on shakshuka (p. 54), swap out tomatoes for tangy tomatillos and spinach.



On the Menu This Month

54 COOK THE BOOK

Fresh recipes from Jenn Louis's *Book of Greens*.

56 CHEF-INSPIRED

The best restaurant tricks, turned into great recipes.

60 MAD GENIUS TIPS

Cooking-with-wine ideas from Justin Chapple.

64 NOW TRENDING

Time for lamb and rhubarb!

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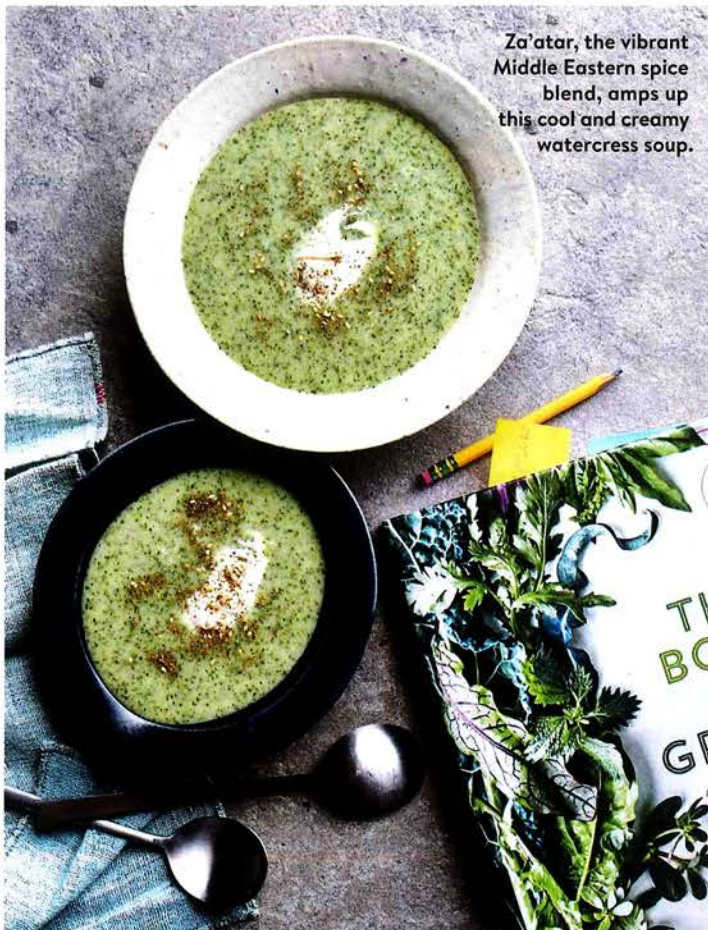
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Eat Your Greens In her new cookbook, Jenn Louis demystifies the world of leafy vegetables. Fellow chef Sang Yoon weighs in on his favorite recipes.

I first met Jenn Louis while we were both competing on *Top Chef Masters* in 2013. It was her wry sense of humor that made us fast friends, but I loved her global approach and die-hard respect for ingredients. So when I heard she was working on *The Book of Greens*, I couldn't wait to cook from it. I only read cookbooks that tackle single subjects, ones that drill down deep, and Jenn goes deeper than anyone. At her Portland, Oregon, restaurant, Lincoln, she redefines classics in exciting ways and makes the everyday exceptional. She does the same with these 150 recipes that are simple in execution but complex in flavor. The first one I tried was her chilled watercress soup: I loved the warmth imparted by the za'atar against the tart watercress. Another smart revamp is Jenn's Malabar spinach shakshuka, zesty with tomatillos and feta, and a great canvas for this underappreciated, thicker variety of spinach. There's no arguing that we all need to eat more greens. Luckily, this is the book that will make you want to do just that.



Za'atar, the vibrant Middle Eastern spice blend, amps up this cool and creamy watercress soup.

Chilled Watercress Soup with Crème Fraîche and Za'atar

Active 15 min; Total 2 hr 45 min
Serves 8

1½ lbs. Yukon Gold potatoes (about 3 large), peeled and cut into 1-inch pieces

1 large garlic clove, halved

½ lb. watercress with stems

½ cup extra-virgin olive oil

1 cup cold buttermilk

1 cup cold whole milk

Kosher salt

½ cup crème fraîche

8 tsp. za'atar (see Note)

1. In a medium saucepan, combine the potatoes and garlic with 4 cups of water and bring to a boil. Cover and simmer over moderately low heat until the potatoes are tender, about 20 minutes. Add the watercress and cook until the greens are just tender, 2 to 3 minutes. Let cool slightly, then refrigerate until cold.

2. Transfer the cold potato-watercress mixture to a blender and puree until smooth. With the machine on, drizzle in the olive oil until incorporated. Pour the soup into a large bowl and stir in the buttermilk, whole milk and ½ cup of cold water; stir in more water if the soup is too thick. Cover and refrigerate, about 1 hour. Season with salt.

3. Pour the chilled soup into 8 bowls. Top each with a tablespoon of crème fraîche and 1 teaspoon of za'atar and serve.

NOTE Za'atar is a Middle Eastern blend of sesame seeds, herbs and sumac. It's available at Middle Eastern markets and penzeys.com.

Spinach Shakshuka

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🕒 Total 45 min; Serves 2

1 lb. tomatillos, husks removed, halved

4 oz. Malabar spinach (see Note), large-leaf spinach or Swiss chard, ribs and leaves coarsely chopped (about 8 cups)

1 cup cilantro, plus sprigs for garnish

1 jalapeño, stemmed and cut into thirds

3 Tbsp. extra-virgin olive oil

1 small onion, minced

2 garlic cloves, minced

½ tsp. each ground cumin, coriander, caraway and turmeric

Fine sea salt

4 large eggs

½ cup crumbled feta (2 oz.)

1. In a food processor, finely chop the tomatillos, spinach, 1 cup of cilantro and the jalapeño (do not puree). In a medium skillet, heat the olive oil over moderate heat. Add the onion, garlic and spices and cook, stirring, until softened, about 6 minutes. Add the tomatillo mixture and cook until thickened, 15 to 20 minutes. Season with salt.

2. Using a large spoon, make 4 indentations in the sauce and crack an egg into each. Cover the skillet and cook over moderate heat until the egg whites are just set and the yolks are still runny, about 6 minutes. Sprinkle the feta on top, garnish with cilantro sprigs and serve.

NOTE Malabar spinach has thick, juicy leaves and a citrusy flavor. Find it at local markets.

WINE Italian Sauvignon Blanc: 2015 Russiz Superiore.