Let DCS and America’s Test Kitchen be your recipe guide to the diverse kinds of food North America has to offer. DCS and America’s Test Kitchen are all about bringing professional cooking performance and expertise to your kitchen.

On your itinerary you will travel North America to sample and savor varied and delicious cuisine from its diverse regions without ever leaving your kitchen.

‘Delicious Living’ will be your final destination.

Start your culinary trip on the beaches of Southern California and enjoy the crisp zest of Shrimp, Pink Grapefruit and Avocado Salad and then head to the Northwest with a recipe for succulent Salt-Baked Potatoes with Roast Garlic and Rosemary Butter. Then swing through the Midwest with Chicago-Style Deep Pizza and a sandwich to remember...Iowa Skinnies.

Experience a spicy Texan style breakfast with Huevos Rancheros or sit down to an easy-to-eat dish of Chicken and Dumplings. Next stop on your culinary journey is a taste of southern hospitality with a dish of Braised Country-Style Ribs with Black-Eyed Peas, Collard Greens, and Pickled Onions, and then Creole-Style Oyster Po’ Boys.

Set your sites across the border to Canada for recipes rooted in regional traditions; Grilled Salmon Fillets indicative of the Western region are part of the Canadian way and represents some of the best fishing in the world and enjoy a phenomenal Tourtière from the East which is a traditional French-Canadian dish served not just during the holidays but everyday.

A venture to the Northeast for Gas-Grilled Lobsters is next up on your kitchen’s venture. And no meal is complete without dessert. Savor the recipes for Boston Cream Cupcakes and New York-Style Cheesecake.

Take your taste buds on a road trip adventure your whole family can enjoy from the comforts of home. It will be culinary journey and education you’ll never forget.

This food...is your food from “Sea to Shining Sea.”
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Shrimp, Pink Grapefruit, and Avocado Salad
SERVES 4

To maximize the fresh citrus notes of the salad, we use the zest, juice, and pulp of the fruit. Canned hearts of palm can be found in the international section of most supermarkets.

- 1 pink grapefruit
- 1 teaspoon grated zest and 1 tablespoon juice from 1 orange
- 2 shallots, minced
- 1/2 teaspoon ground cumin
- 1/4 cup extra-virgin olive oil
- Salt and pepper
- 1 pound large pre-cooked shrimp, peeled
- 1 (14-ounce) can hearts of palm, drained, rinsed, and sliced on bias into 1/2 inch pieces
- 1 ripe avocado, pitted, skinned, and sliced thin
- 2 heads Bibb lettuce, leaves separated

1. Cut ends from grapefruit. Slice off rind and white pith by cutting from top to bottom of fruit. Holding grapefruit over bowl to catch juices, cut between membrane and pulp of each segment. Set aside segments and transfer 3 tablespoons juice to large bowl.

2. Add orange zest, orange juice, shallots, and cumin to large bowl with grapefruit juice. Slowly whisk in oil until combined. Season with salt and pepper.

3. Add shrimp, hearts of palm, avocado, grapefruit sections, and lettuce to bowl with dressing and toss to combine. Season with salt and pepper. Arrange lettuce leaves on individual plates and top with remaining ingredients. Serve.
Salt-Baked Potatoes with Roast Garlic and Rosemary Butter

MAKES 4 POTATOES

Kosher or table salt can be used in this recipe. The salt may be sifted through a strainer to remove any solid bits and reused to make this recipe another time. These potatoes can be prepared without the roast garlic butter and topped with your favorite potato toppings, such as sour cream, chives, crumbled bacon, or shredded cheese.

2 1/2 cups plus 1/8 teaspoon salt
4 russet potatoes (8 ounces each), well scrubbed and dried
2 sprigs fresh rosemary, plus 1/4 teaspoon minced leaves
1 whole head garlic, outer papery skin removed and top quarter of head cut off and discarded
4 teaspoons olive oil
4 tablespoons unsalted butter, softened

1. Adjust oven rack to middle position and heat oven to 450 degrees. Spread 2 1/2 cups salt into even layer in 13 by 9-inch baking dish. Gently nestle potatoes in salt, broad side down, leaving space between each potato. Add rosemary sprigs and garlic, cut side up, to baking dish. Cover baking dish with aluminum foil and crimp edges to tightly seal. Bake for 1 hour and 15 minutes; remove pan from oven.

2. Carefully remove foil. Remove garlic head from baking dish and set aside to cool. Brush exposed portion of each potato with 1 teaspoon oil. Increase oven temperature to 500 degrees and return uncovered baking dish to oven. Continue to bake until potatoes are tender and skins are glossy, 15 to 20 minutes.

3. Meanwhile, once garlic is cool enough to handle, squeeze root end until cloves slip out of their skins. Using fork, mash garlic, butter, 1/4 teaspoon salt, and minced rosemary to smooth paste. Remove any clumped salt from potatoes (holding potatoes with kitchen mitt or towel if necessary), split lengthwise, top with portion of butter and serve.

Salt-Baked Potatoes with Roast Shallot and Thyme Butter

Substitute 5 crumbled bay leaves for rosemary sprigs and 1 teaspoon minced fresh thyme leaves for minced rosemary. Substitute 2 large shallots for garlic head. Proceed with recipe, removing shallots from pan after removing foil. When cool enough to handle, squeeze shallots out of their skins onto cutting board and chop finely. Using fork, mash shallots, butter, 1/4 teaspoon salt, and thyme to smooth paste. Top potatoes with portion of butter and serve.
MIDWESTERN

Chicago-Style Deep-Dish Pizza

MAKES TWO 9-INCH PIZZAS, SERVING 4 TO 6

Place a damp kitchen towel under the mixer and watch it at all times during kneading to prevent it from wobbling off the counter. Handle the dough with slightly oiled hands, or it might stick. The test kitchen prefers Dragone Whole Milk Mozzarella; part-skim mozzarella can also be used, but avoid preshredded cheese, as it does not melt well. Our preferred brands of crushed tomatoes are Tuttorosso and Muir Glen. Grate the onion on the large holes of a box grater.

3¼ cups (16¼ ounces) unbleached all-purpose flour
½ cup (2¼ ounces) yellow cornmeal
1½ teaspoons table salt
2 teaspoons sugar
2½ teaspoons instant or rapid-rise yeast
1¼ cups water (10 ounces), room temperature
3 tablespoons unsalted butter, melted, plus 4 tablespoons, softened
1 teaspoon plus 4 tablespoons olive oil

SAUCE

2 tablespoons unsalted butter
¼ cup grated onion, from 1 medium onion (see note)
¼ teaspoon dried oregano
Table salt
2 medium garlic cloves, minced or pressed through garlic press (about 2 teaspoons)
1 (28-ounce) can crushed tomatoes (see note)
¼ teaspoon sugar
2 tablespoons coarsely chopped fresh basil leaves
1 tablespoon extra-virgin olive oil
Ground black pepper

TOPPINGS

1 pound mozzarella, shredded (about 4 cups)
½ ounce grated Parmesan cheese (about ¼ cup)

1. FOR THE DOUGH: Mix flour, cornmeal, salt, sugar, and yeast in bowl of stand mixer fitted with dough hook on low speed until incorporated, about 1 minute. Add water and melted butter and mix on low speed until fully combined, 1 to 2 minutes, scraping sides and bottom of bowl occasionally. Increase speed to medium and knead until dough is glossy and smooth and pulls away from sides of bowl, 4 to 5 minutes. (Dough will only pull away from sides while mixer is on. When mixer is off, dough will fall back to sides.)

2. Using fingers, coat large bowl with 1 teaspoon olive oil, rubbing excess oil from fingers onto blade of rubber spatula. Using oiled spatula, transfer dough to bowl, turning once to oil top; cover tightly with plastic wrap. Let rise at room temperature until nearly doubled in volume, 45 to 60 minutes.

3. FOR THE SAUCE: While dough rises, heat butter in medium saucepan over medium heat until melted. Add onion, oregano, and ½ teaspoon salt; cook, stirring occasionally, until liquid has evaporated and onion is golden brown, about 5 minutes. Add garlic and cook until fragrant, about 30 seconds. Stir in tomatoes and sugar, increase heat to high, and bring to simmer. Lower heat to medium-low and simmer until reduced to 2½ cups, 25 to 30 minutes. Off heat, stir in basil and oil, then season with salt and pepper.

4. TO LAMINATE THE DOUGH: Adjust oven rack to lower position and heat oven to 425 degrees. Using rubber spatula, turn dough out onto dry work surface and roll into 15- by 12-inch rectangle. Using offset spatula, spread softened butter over surface of dough, leaving ½-inch border along edges. Starting at short end, roll dough into tight cylinder. With seam side down, flatten cylinder into 18- by 4-inch rectangle. Cut rectangle in half crosswise.
Working with 1 half, fold into thirds like business letter; pinch seams together to form ball. Repeat with remaining half. Return balls to oiled bowl, cover tightly with plastic wrap, and let rise in refrigerator until nearly doubled in volume, 40 to 50 minutes.

5. Coat two 9-inch round cake pans with 2 tablespoons olive oil each. Transfer 1 dough ball to dry work surface and roll out into 13-inch disk about \( \frac{1}{4} \) inch thick. Transfer dough to pan by rolling dough loosely around rolling pin and unrolling into pan. Lightly press dough into pan, working into corners and 1 inch up sides. If dough resists stretching, let it relax 5 minutes before trying again. Repeat with remaining dough ball.

6. For each pizza, sprinkle 2 cups mozzarella evenly over surface of dough. Spread 1\( \frac{1}{4} \) cups tomato sauce over cheese and sprinkle 2 tablespoons Parmesan over sauce. Bake until crust is golden brown, 20 to 30 minutes. Remove pizza from oven and let rest 10 minutes before slicing and serving.

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**MIDWESTERN**

**Iowa Skinnies**

SERVES 4

This sandwich showcases tender pork pounded thin, battered, and pan-fried to a crunchy golden brown.

1. Adjust oven rack to middle position and heat oven to 200 degrees. Pat pork cutlets dry with paper towels and season with salt and pepper.

2. Place flour in shallow dish. Beat eggs and \( \frac{1}{4} \) cup mayonnaise in second shallow dish. Combine bread and saltines in food processor and pulse to fine crumbs; transfer to third shallow dish.

3. Coat cutlets in flour, shaking off excess. Dip both sides of cutlets in egg mixture, then dredge in crumbs, pressing on crumbs to adhere. Place cutlets on wire rack set over baking sheet and let dry 5 minutes (or refrigerate up to 1 hour).

4. Heat \( \frac{1}{2} \) cup oil in large nonstick skillet over medium heat until shimmering. Lay 2 cutlets in skillet and fry until crisp and deep golden, about 2 minutes per side. Transfer to large paper towel-lined plate and place in warm oven. Discard oil, wipe out skillet, and repeat with remaining oil and cutlets. Place 1 cutlet on each bun and top with lettuce, tomato, and mayonnaise. Serve.

**How to Make Pork Cutlets**

1. Use a paring knife to remove any silver skin or extraneous fat from the tenderloin.

2. Cut the tenderloin into 4 equal pieces.

3. Arrange pieces of tenderloin cut side up on cutting board. Cover with plastic wrap and pound into 1/4-inch-thick cutlets.
Huevos Rancheros
SERVES 2 TO 4

To save time in the morning, you can make the salsa the day before and store it overnight in an airtight container in the refrigerator. If you need to hold the tortillas for a short period of time before serving, cover the baking sheet with aluminum foil. If you like, serve with Refried Beans.

**SALSA**
- 3 jalapeño chiles, stemmed, halved, and seeded
- 1½ pounds plum tomatoes, cored and halved
- ½ onion, cut into 1/2-inch wedges
- 2 garlic cloves, peeled
- 2 tablespoons vegetable oil
- 1 tablespoon tomato paste
- Salt and pepper
- ½ teaspoon ground cumin
- ⅛ teaspoon cayenne pepper
- 3 tablespoons minced fresh cilantro
- 1–2 tablespoons lime juice plus lime wedges

**TORTILLAS AND EGGS**
- 4 (6-inch) corn tortillas
- 1 tablespoon vegetable oil
- Salt and pepper
- 4 large eggs

1. **FOR THE SALSA:** Adjust oven rack to middle position and heat oven to 375 degrees. Mince 1 jalapeño; set aside. In medium bowl, combine tomatoes, remaining 2 jalapeños, onion, garlic, oil, tomato paste, 1 teaspoon salt, cumin, and cayenne; toss to mix thoroughly. Place vegetables cut side down on rimmed baking sheet. Roast until tomatoes are tender and skins begin to shrivel and brown, 35 to 45 minutes; let cool on baking sheet for 10 minutes. Increase oven temperature to 450 degrees. Transfer roasted onion, garlic, and jalapeños to food processor. Process until almost completely broken down, about 10 seconds, scraping down sides of bowl as needed. Add tomatoes and process until salsa is slightly chunky, about 10 seconds. Add 2 tablespoons cilantro, reserved minced jalapeño, and salt, pepper, and lime juice to taste.

2. **FOR THE TORTILLAS AND EGGS:** Brush both sides of each tortilla lightly with oil, sprinkle both sides with salt, and place on clean baking sheet. Bake until tops just begin to color, 5 to 7 minutes. Flip tortillas and continue to bake until golden brown, 2 to 3 minutes longer.

3. Meanwhile, bring salsa to gentle simmer in 12-inch nonstick skillet over medium heat. Remove from heat and make 4 shallow wells in salsa with back of large spoon. Break 1 egg into cup, then carefully pour egg into well in salsa; repeat with remaining eggs. Season each egg with salt and pepper to taste, then cover skillet and place over medium-low heat. Cook for 4 to 5 minutes for runny yolks or 6 to 7 minutes for set yolks.

4. Place tortillas on serving plates; gently scoop 1 egg onto each tortilla. Spoon salsa around each egg, covering tortillas, but leaving portion of eggs exposed. Sprinkle with remaining 1 tablespoon cilantro and serve with lime wedges.
SOUTHERN

Chicken and Dumplings
SERVES 6 TO 8

Don't use low-fat or fat-free milk in this recipe. Start the dumpling dough only when you're ready to top the stew with the dumplings.

**STEW**

- 5 pounds bone-in, skin-on chicken thighs
- 4 teaspoons vegetable oil
- 4 tablespoons unsalted butter (½ stick)
- 4 carrots, peeled and sliced ¼ inch thick
- 2 ribs celery, sliced ¼ inch thick
- 1 large onion, minced
- 6 tablespoons unbleached all-purpose flour
- ¼ cup dry sherry
- 4½ cups low-sodium chicken broth
- ¼ cup whole milk
- 1 teaspoon minced fresh thyme leaves
- 2 bay leaves
- 1 cup frozen green peas
- 3 tablespoons minced fresh parsley leaves

**DUMPLINGS**

- 2 cups unbleached all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon table salt
- 1 cup whole milk
- 3 tablespoons minced fresh parsley leaves

1. **FOR THE STEW:** Pat the chicken dry with paper towels, then season with salt and pepper. Heat 2 teaspoons of the oil in a large Dutch oven over medium-high heat until just smoking. Add half of the chicken and cook until golden on both sides, about 10 minutes. Transfer the chicken to a plate and remove the browned skin. Pour off the chicken fat and reserve. Return the pot to medium-high heat and repeat with the remaining 2 teaspoons oil and the remaining chicken. Pour off and reserve any chicken fat.

2. Add the butter to the Dutch oven and melt over medium-high heat. Add the carrots, celery, onion, and ¼ teaspoon salt and cook until softened, about 7 minutes. Stir in the flour. Whisk in the sherry, scraping up any browned bits. Stir in the broth, milk, thyme, and bay leaves. Nestle the chicken, with any accumulated juices, into the pot. Cover and simmer until the chicken is fully cooked and tender, about 1 hour.

3. Transfer the chicken to a cutting board. Discard the bay leaves. Allow the sauce to settle for a few minutes, then skim the fat from the surface using a wide spoon. Shred the chicken, discarding the bones, then return it to the stew.

4. **FOR THE DUMPLINGS:** Stir the flour, baking powder, and salt together. Microwave the milk and fat in a microwave-safe bowl on high until just warm (do not over-heat), about 1 minute. Stir the warmed milk mixture into the flour mixture with a wooden spoon until incorporated and smooth.

5. Return the stew to a simmer, stir in the peas and parsley, and season with salt and pepper. Following the photos below, drop golf-ball-sized dumplings over the top of the stew, about ¼ inch apart (you should have about 18 dumplings). Reduce the heat to low, cover, and cook until the dumplings have doubled in size, 15 to 18 minutes. Serve.

**DCS TIP**

DCS Ranges are a study in well thought-out design and restaurant grade features. Patented Sealed Dual Flow Burners™ allow you to fire up a fierce heat in an instant and just as quickly turn it down to the gentlest of flames. With every burner’s 140° setting, you can gently simmer on any burner. For recipes that challenge even the most experienced chefs; consistent heat whether on high or low is paramount to a successful recipe.
Braised Country-Style Ribs
with Black-Eyed Peas, Collard Greens, and Pickled Onions

SERVES 8

We prefer to use boneless country-style pork ribs for this recipe, but bone-in country-style ribs can be substituted. We prefer the creamier texture of beans soaked overnight for this recipe. If you’re short on time, quick-soak them: Place the rinsed beans in a large heatproof bowl. Bring 2 quarts of water and 3 tablespoons of salt to a boil. Pour the water over the beans and let them sit for 1 hour. Because of the long time in the oven, canned or frozen black-eyed peas are not suitable in this dish. Leftover pickled onions can be used in sandwiches and salads.

Table salt
1 pound (about 2⅓ cups) dried black-eyed peas, rinsed and picked over (see note)
2 pounds boneless country-style pork ribs, trimmed (see note)
Ground black pepper
1 tablespoon vegetable oil
4 slices bacon (about 4 ounces), cut into ¼-inch pieces
1 medium red onion, minced
1 large celery rib, chopped fine
6 medium garlic cloves, minced or pressed through garlic press (about 2 tablespoons)
3½ cups low-sodium chicken broth
1 cup water
1 small bunch collard greens (about 1 pound), stemmed and sliced thin crosswise
2 bay leaves
1 recipe Sweet and Spicy Pickled Onions (recipe follows)

1. Dissolve 3 tablespoons salt in 4 quarts cold water in large bowl or container. Add beans and soak, at room temperature, for at least 8 and up to 24 hours.

2. Adjust oven rack to lower-middle position and heat oven to 300 degrees. Drain beans, discarding soaking liquid, and rinse well.

3. Pat ribs dry with paper towels and season with salt and pepper. Heat oil in large Dutch oven over medium-high heat until just smoking. Brown ribs on both sides, 7 to 10 minutes, reducing heat if pot begins to scorch. Transfer ribs to large plate.

4. Pour off all fat left in pot, add bacon, and cook over medium heat, stirring often, until browned and crisp, about 8 minutes. Stir in onion, celery, and ¼ teaspoon salt and cook, stirring often, until softened, 5 to 7 minutes. Stir in garlic and cook until fragrant, about 30 seconds. Stir in broth, water, beans, collard greens, and bay leaves, scraping up any browned bits, and bring to a simmer.

5. Place ribs, along with any accumulated juices, into pot and bring to simmer. Cover, place pot in oven, and cook until beans and ribs are tender and meet little resistance when poked with fork, 1 to 1½ hours.

6. Remove pot from oven and discard bay leaves. Season with salt and pepper to taste and serve, passing pickled onions separately.

TO MAKE AHEAD: The recipe can be made through step 3 and refrigerated for up to 2 days. Bring the braise to a simmer in a covered saucepan or Dutch oven over medium-low heat before proceeding with step 4.
**Sweet and Spicy Pickled Onions**  
**MAKES ABOUT 2 CUPS**

1 medium red onion, halved and sliced thin  
(about 1½ cups)  
1 cup red wine vinegar  
½ cup sugar  
2 jalapeño chiles, stemmed, seeded, and cut into thin rings  
¼ teaspoon table salt

Place onions in medium heatproof bowl. Bring vinegar, sugar, jalapeños, and salt to simmer in small saucepan over medium-high heat, stirring occasionally to dissolve sugar. Pour hot vinegar mixture over onions, cover loosely with plastic wrap, and let cool to room temperature, about 30 minutes. When cool, drain and discard liquid and serve onions.

**Oyster Po’ Boys**  
**SERVES 4**

We found a Chinese-style wire skimmer (aka a spider) made quick and easy work of gathering the hot, fried oysters from the oil, while letting most of the hot oil fall back into the pot.

6 tablespoons fine-ground cornmeal  
6 tablespoons unbleached all-purpose flour  
Table salt and ground black pepper  
½ teaspoon cayenne pepper  
½ pound shucked oysters in their liquor  
(about 45 oysters)  
3 cups peanut or vegetable oil  
1 baguette, cut into four 6-inch lengths, each length halved to separate top and bottom crusts  
½ cup mayonnaise  
2 teaspoons juice from 1 lemon  
½ cup dill pickles, cut into ¼-inch dice  
1 medium tomato, cut into ¼-inch-thick slices  
4 leaves green leaf lettuce, root ends trimmed

1. Set wire rack over rimmed baking sheet and place on middle rack in oven; warm oven to 200 degrees. In large, shallow dish, mix together cornmeal, flour, ¼ teaspoon salt, ½ teaspoon pepper, and cayenne. In separate, medium bowl, combine all oysters with their liquor (juices) and check for bits of shell. Using slotted spoon, scoop up about 8 oysters, briefly allowing excess liquor to drip off, and scatter across cornmeal mixture. Shake dish to coat oysters evenly with cornmeal mixture. Transfer oysters to second wire rack set over rimmed baking sheet. Repeat with remaining oysters.

2. Heat 1 inch of oil in large, heavy-bottomed Dutch oven over high heat until oil reaches temperature of 400 degrees. Drop one-third of breaded oysters (about 15 oysters) into hot oil. Using wire skimmer, stir and poke at oysters as they fry to prevent them from fusing together. Adjust heat as necessary to keep oil at 400 degrees. Remove oysters from hot oil with wire skimmer when golden brown and frying has slowed, about 2 minutes. Transfer oysters to plate lined with several layers of paper towel, then to clean wire rack set over rimmed baking sheet in oven to keep warm. Return oil to 400 degrees and repeat with remaining oysters.

3. Using fingers, evenly pull out 1-inch-wide channel of interior crumb from top and bottom of each length of baguette. Spread 1 tablespoon of mayonnaise over each channel and sprinkle each with ½ teaspoon lemon juice and salt and pepper to taste. Working with bottom pieces of bread, evenly sprinkle with 2 tablespoons minced pickle and place 4 or 5 fried oysters on top. Add 2 or 3 slices of tomato and 1 leaf of lettuce. Top with upper crust of baguette and slice in half. Serve immediately.
Gas-Grilled Lobsters
SERVES 4 AS AN APPETIZER, 2 AS A MAIN COURSE

Be sure not to overcook the lobster; like other shellfish, lobster meat gets tough when cooked for too long. The lobsters are done when the tomalley mixture is bubbling and the tail meat has turned a creamy opaque white. Have all garlic and parsley minced and the breadcrumbs ready before you start the grill. For the breadcrumbs, use bread that is a few days old, cut it into 1/2-inch cubes, and pulse the cubes in a food processor until they turn into fine crumbs. Don’t halve the lobsters until the grill has been started.

6 tablespoons unsalted butter (¾ stick), melted
2 medium cloves garlic, minced or pressed through a garlic press (about 2 teaspoons)
2 live lobsters (each 1½ to 2 pounds)
¼ cup fresh bread crumbs
2 tablespoons minced fresh parsley leaves
Vegetable oil for cooking grate
Lemon wedges

TARRAGON-CHIVE BUTTER
2 tablespoons minced fresh chives plus an additional 2 teaspoons
3 teaspoons minced fresh tarragon

CHILI BUTTER
1½ teaspoons chili powder
¼ teaspoon cayenne pepper
Lime wedges for serving

1. Turn all burners on grill to high, close lid, and heat until grill is very hot, about 15 minutes. Use grill brush to scrape cooking grate clean. Leave burners on high.
2. Meanwhile, mix butter and garlic together in small bowl. Split lobsters in half lengthwise, removing stomach sac and intestinal tract. Scoop out green tomalley and place in medium bowl. Using back of chef’s knife, whack one side of each claw, just to make opening (this will help accelerate cooking). Add breadcrumbs, parsley, and 2 tablespoons of melted garlic butter to bowl with tomalley.

Use fork to mix together, breaking up tomalley at same time. Season lightly with salt and pepper to taste.
3. Season tail meat with salt and pepper to taste. Brush cut side of lobster halves with some of remaining garlic butter. Take lobsters to grill on large tray. Lightly dip small wad of paper towels in vegetable oil; holding wad with long-handled tongs, wipe cooking grate.
4. Place lobsters on grill flesh side down. Grill, with lid down, for 2 minutes. Transfer lobsters to tray, turning them shell side down. Spoon tomalley mixture evenly into open cavities of all four lobster halves. Place lobsters back onto grill, shell-side down. Baste lobsters with remaining garlic butter. Grill, covered, until tail meat turns opaque creamy white color and tomalley mixture is bubbly and has begun to brown on top, 5 to 7 minutes.
5. Serve lobsters immediately with lemon wedges. Use lobster picks to get meat from inside claws and knuckles.

With Tarragon-Chive Butter
In step 2, add 2 teaspoons minced fresh chives and 1 teaspoon minced fresh tarragon to garlic butter. Replace parsley in breadcrumb mixture with 2 tablespoons minced fresh chives and 2 teaspoons minced fresh tarragon leaves.

With Chili Butter
In step 2, add chili powder and cayenne to garlic butter. Serve lobsters with lime wedges rather than lemon wedges.
Boston Cream Cupcakes

MAKES 12

Bake the cupcakes in a greased and floured muffin tin rather than paper cupcake liners so the chocolate glaze can run down the sides of the cooled cakes.

**PAstry CReam**
- 1½ cups heavy cream
- 3 large egg yolks
- ⅓ cup sugar
- Pinch salt
- 1 tablespoon plus 1 teaspoon cornstarch
- 2 tablespoons cold unsalted butter, cut into 2 pieces
- 1½ teaspoons vanilla extract

**CuPcAKes**
- 1¾ cups all-purpose flour, plus additional for dusting muffin tin
- 1½ teaspoons baking powder
- ¾ teaspoon salt
- 1 cup sugar
- 12 tablespoons (1½ sticks) unsalted butter, softened but still cool, cut into 12 pieces
- 3 large eggs
- ¾ cup milk
- 1½ teaspoons vanilla extract

**ChOCOlATE GlAZE**
- ¾ cup heavy cream
- ¾ cup light corn syrup
- 8 ounces bittersweet chocolate, chopped
- ½ teaspoon vanilla extract

1. **FOR THE PARsTy CREAM:** Heat cream in medium saucepan over medium heat until simmering, stirring occasionally. Meanwhile, whisk egg yolks, sugar, and salt together in medium bowl. Add cornstarch and whisk until mixture is pale yellow and thick, about 15 seconds.

2. When cream reaches full simmer, slowly whisk it into yolk mixture. Return mixture to saucepan and cook over medium heat, whisking constantly, until thick and glossy, about 1½ minutes. Off heat, whisk in butter and vanilla. Transfer pastry cream to small bowl, press plastic wrap directly on surface, and refrigerate until cold and set, at least 2 hours or up to 2 days.

3. **FOR THE CUPCAKES:** Adjust oven rack to middle position and heat oven to 350 degrees. Spray muffin tin with cooking spray, flour generously, and tap pan to remove excess flour.

4. With electric mixer on low speed, combine flour, baking powder, salt, and sugar in large bowl. Add butter, one piece at a time, and combine until mixture resembles coarse sand. Add eggs, one at a time, and mix until combined. Add milk and vanilla, increase speed to medium, and mix until light and fluffy and no lumps remain, about 3 minutes.

5. Fill muffin cups three-quarters full (do not overfill). Bake until toothpick inserted in center of cupcake comes out clean, 18 to 20 minutes. Cool cupcakes in pan 5 minutes, then transfer them to rack to cool completely.

6. **FOR THE GLAZE:** Cook cream, corn syrup, chocolate, and vanilla in small saucepan over medium heat, stirring constantly, until smooth. Set glaze aside to cool and thicken for 30 minutes.

7. Prepare and fill cupcakes as explained below. Refrigerate until just set, about 10 minutes. (Cupcakes can be refrigerated for up to 2 days; bring to room temperature before serving.)

How to Make Boston Cream Cupcakes

1. Insert the tip of a small knife at a 45-degree angle about ⅛ inch from the edge of the cupcake and cut all the way around, removing a cone of cake.

2. Cut away all but the top.

3. Fill the cupcake with 2 tablespoons pastry cream and top with the disk of cake.

4. Set the filled cupcakes on a wire rack set over parchment paper. Spoon 2 tablespoons of glaze over each cupcake, allowing it to drip down the sides.
New York-Style Cheesecake

MAKES ONE 9-INCH CHEESECAKE, SERVING 12 TO 16

It’s important to guard against overbaking the cheesecake by gauging the cake’s temperature with an instant-read thermometer. For the crust, chocolate wafers (Nabisco Famous) can be substituted for graham crackers; you will need about 14 wafers. The flavor and texture of the cheesecake is best if the cake is allowed to stand at room temperature for 30 minutes before serving. When cutting the cake, have a pitcher of hot tap water nearby; dipping the blade of the knife into the water and wiping it clean with a kitchen towel after each cut helps make neat slices. Serve with Fresh Strawberry Topping if desired.

GRAHAM CRACKER CRUST

1 cup (4 ounces) graham cracker crumbs
(8 whole crackers, broken into rough pieces and processed in food processor until uniformly fine)
1 tablespoon sugar
5 tablespoons unsalted butter, melted, plus additional 1 tablespoon melted butter for greasing pan

CHEESECAKE FILLING

2 1/2 pounds cream cheese, cut into rough 1-inch chunks and left to stand at room temperature for 30 to 45 minutes
1/2 teaspoon table salt
1 1/2 cups (10 1/2 ounces) sugar
1/2 cup (2 1/2 ounces) sour cream
2 teaspoons juice from 1 lemon
2 teaspoons vanilla extract
2 large egg yolks plus 6 large whole eggs

1. FOR THE CRUST: Adjust oven rack to lower-middle position and heat oven to 325 degrees. Combine graham cracker crumbs and sugar in medium bowl; add 5 tablespoons of melted butter and toss with fork until evenly moistened. Brush bottom and sides of 9-inch springform pan with most of remaining melted butter, making sure to leave enough to brush pan in step 3. Empty crumbs into springform pan and, following illustrations below, press evenly into pan bottom. Bake until fragrant and beginning to brown around edges, about 13 minutes. Cool on wire rack while making filling.

2. FOR THE CHEESECAKE FILLING: Increase oven temperature to 500 degrees. In stand mixer fitted with paddle attachment, beat cream cheese at medium-low speed to break up and soften slightly, about 1 minute. Scrape beater and bottom and sides of bowl well with rubber spatula; add salt and about half of sugar and beat at medium-low speed until combined, about 1 minute. Scrape bowl; beat in remaining sugar until combined, about 1 minute. Scrape bowl; add sour cream, lemon juice, and vanilla, and beat at low speed until combined, about 1 minute. Scrape bowl; add yolks and beat at medium-low speed until thoroughly combined, about 1 minute. Scrape bowl; add whole eggs two at a time, beating until thoroughly combined, about 1 minute, and scraping bowl between additions.

3. Brush sides of springform pan with remaining melted butter. Set springform pan on rimmed baking sheet (to catch any spills if springform pan leaks). Pour filling into cooled crust and bake 10 minutes; without opening oven door, reduce oven temperature to 200 degrees and continue to bake until instant-read thermometer inserted into center of cheesecake registers 150 degrees, about 1 1/2 hours. Transfer cake to wire rack and cool 5 minutes; run paring knife between cake and side of springform pan. Cool until barely warm, 2 1/2 to 3 hours. Wrap tightly in plastic wrap and refrigerate until cold, at least 3 hours. (Cake can be refrigerated up to 4 days.)

4. To unmold cheesecake, remove sides of pan. Slide thin metal spatula between crust and pan bottom to loosen, then slide cake onto serving plate. Let cheesecake stand at room temperature about 30 minutes, then serve.
Fresh Strawberry Topping
MAKES ABOUT 1½ QUARTS

2 pounds strawberries, cleaned, hulled, and cut lengthwise into ¼- to ⅛-inch slices
½ cup sugar
Pinch table salt
1 cup (about 11 ounces) strawberry jam
2 tablespoons juice from 1 lemon

1. Toss berries, sugar, and salt in medium bowl; let stand until berries have released juice and sugar has dissolved, about 30 minutes, tossing occasionally to combine.

2. Process jam in food processor until smooth, about 8 seconds; transfer to small saucepan. Bring jam to simmer over medium-high heat; simmer, stirring frequently, until dark and no longer frothy, about 3 minutes. Stir in lemon juice; pour warm liquid over strawberries and stir to combine. Let cool, then cover with plastic wrap and refrigerate until cold, at least 2 hours or up to 12 hours. To serve, spoon portion of topping over each slice of cheesecake.

CANADIAN

Tourtière
SERVES 8

Use leftover mashed potatoes or simmer 1½ pounds russet potatoes, peeled and cut into 1-inch chunks, until tender, about 15 minutes. Drain and mash.

2 pounds ground pork
1 onion, chopped fine
3 garlic cloves, minced
1 teaspoon dried thyme
1 teaspoon dried sage
¼ teaspoon ground nutmeg
1 cup low-sodium beef broth
2 cups mashed potatoes (see note)
Salt and pepper
2 (9-inch) pie dough rounds

1. Adjust oven rack to middle position and heat oven to 425 degrees. Cook pork, onion, garlic, thyme, sage, and nutmeg in Dutch oven over medium-high heat until pork is lightly browned, about 10 minutes. Add broth and bring to boil. Reduce heat to medium-low and simmer, covered, about 10 minutes. Uncover, increase heat to medium-high, and cook until most of liquid evaporates, about 10 minutes. Off heat, stir in prepared mashed potatoes. Season with salt and pepper and let cool completely, at least 30 minutes.

2. Line pie plate with 1 dough round. Fill with pork and potato mixture and top with second round, crimping edges to seal. Cut 4 vent holes in top and bake until crust is golden brown, 35 to 40 minutes. Cool on wire rack 15 minutes. Serve.
Gas-Grilled Salmon Fillets
SERVES 4

This recipe works best with salmon fillets but can also be used with any thick, firm-fleshed white fish, including red snapper, grouper, halibut, and sea bass (cook white fish to 140 degrees, up to 2 minutes longer per side). If you are using skinless fillets, treat the skinned side of each as if it were the skin side. If your fillets are thicker than 1 inch, increase the cooking time on the second side in step 3 until the center of the fillet registers 125 degrees (or 140 degrees for white fish).

4 skin-on salmon fillets, ¾ to 1 inch thick
(6 to 8 ounces each) (see note)
Vegetable oil
Kosher salt and ground black pepper
Lemon wedges

1. Place fillets skin-side up on rimmed baking sheet or large plate lined with clean kitchen towel. Place second clean kitchen towel on top of fillets and press down to blot liquid. Refrigerate fish, wrapped in towels, while preparing grill, at least 20 minutes.

2. Turn all burners to high, cover, and heat grill until very hot, about 15 minutes. Use grill brush to scrape cooking grate clean. Lightly dip wad of paper towels in oil; holding wad with tongs, wipe grate. Continue to wipe grate with oiled paper towels, re-dipping towels in oil between applications, until grate is black and glossy, 5 to 10 times.

3. Brush both sides of fish with thin coat of oil and season with salt and pepper. Place fish skin-side down on grill diagonal to grate, reduce heat to medium, cover grill, and cook without moving until skin side is brown, well marked, and crisp, 3 to 5 minutes. (Try lifting fish gently with spatula after 3 minutes; if it doesn’t cleanly lift off grill, continue to cook, checking at 30-second intervals until it releases.) Using 2 spatulas, flip fish to second side and cook, covered, until centers of fillets are opaque and register 125 degrees on instant-read thermometer, 2 to 6 minutes longer. Serve immediately with lemon wedges or your choice of sauce.

DCS TIP
The DCS Grills entire grill surface can sear food? DCS allows you to control the power of your grill as precisely as you have always dreamed from the very far back corner to front and center. DCS Ceramic Radiant Technology - ensures the entire grill surface is the same temperature everywhere - creating Full Surface Searing.