

Black-eyed Peas with Ham Hock & Collards



 Servings: 10-12

 Prep: 30 min.

 Cook Time: 2 hr.

INGREDIENTS

2 LBS BLACK-EYED PEAS,
SOAKED OVERNIGHT
2 TSP ALLSPICE
4 GARLIC CLOVES, MINCED
2 LBS COLLARD GREENS, CUT IN
1-INCH RIBBONS
2 LBS SMOKED HAM HOCK

1 LARGE PEELED ONION STUCK
WITH 2 CLOVES
½ TSP BLACK PEPPER
2 TBSP VEGETABLE OIL
½ TSP CRUSHED PEPPER
1 BUNCH CHOPPED SCALLIONS

DIRECTIONS

1 Drain peas and put them in a large Dutch oven or heavy-bottomed soup pot. Add ham hock or bone (if using slab bacon, cut it into 2-inch chunks), cover with 10 cups water and turn heat to high. Add salt, onion stuck with cloves, bay leaf, black pepper and allspice.

2 Bring to a boil, then reduce heat to a gentle simmer. Skim

Black-eyed Peas with Ham Hock & Collards

off and discard any foam that rises to the surface. Simmer for 1 1/2 to 2 hours, until peas are tender. Throughout cooking, add water as necessary, always keeping liquid level 1 inch above surface, stirring occasionally.

3 Turn off heat. Check broth for salt and adjust seasoning. Mixture should be fairly brothy. With a pair of tongs, remove ham hock. Chop meat and skin in rough pieces and set aside.

4 Put a large wide skillet over medium-high heat. Add vegetable oil and heat until wavy. Add garlic and red pepper and let sizzle without browning. Add collard greens and stir to coat. Season with salt and add 1 cup water, stirring to help wilt greens. Add chopped ham and reduce heat to medium, then cover with lid slightly ajar and cook until greens are soft, about 20 minutes. Check seasoning.

5 To serve, put greens and meat in low soup bowls, then ladle over hot black-eyed peas. Sprinkle with scallions.

Vanilla Creme Brûlée



Servings: 8



Prep: 10 min.



Cook Time: 1 hr, 15 min.

INGREDIENTS

2 CUPS HEAVY CREAM
1 VANILLA BEAN
2 CUPS HALF-AND-HALF
½ CUP SUPER FINE SUGAR

8 TSP SUPERFINE SUGAR
8 LARGE EGG YOLKS
½ TSP KOSHER SALT

PREPARATION

1 Prepare the vanilla: Halve the vanilla bean lengthwise and scrape out the seeds with a paring knife. Position a rack in the middle of the oven and preheat to 325°F.

2 Infuse the cream: Bring the cream, half-and-half and vanilla seeds and pod to a simmer in a saucepan over medium heat. Reduce the heat to low and simmer to infuse the cream with the vanilla, 10 to 15 minutes. Discard the vanilla pod. Remove the cream mixture from the heat and cool slightly. Meanwhile, bring a kettle of water to a boil.

Vanilla Creme Brulee

3 Make the custard.

4 Whisk the egg yolks, 1/2 cup sugar and the salt in a large bowl until the sugar dissolves and the mixture is pale yellow and thick; it should leave a trail when you lift the whisk. Pour in the cream mixture in a slow, steady stream, whisking constantly. Skim off any foam or bubbles from the surface. Pour into ramekins: Arrange eight 6-ounce ramekins in a roasting pan and divide the custard evenly among them.

5 Bake in a water bath: Pull out the oven rack slightly, place the roasting pan on it and pour enough boiling water into the pan to come halfway up the sides of the ramekins.

6 Bake until the custards are just set in the center, 40 to 45 minutes. Carefully remove the ramekins from the water bath and transfer to the refrigerator. Chill, uncovered, at least 2 hours and up to 1 day.

7 Prepare the topping: About 30 minutes before serving, sprinkle 1 teaspoon sugar over each custard. Tilt the ramekins to evenly distribute the sugar and tap out any excess.

8 Caramelize the sugar: Holding a kitchen torch about three inches away, burn the sugar until it turns a deep amber. Refrigerate the creme brulees just until the crust hardens, 30 minutes to 1 hour, but not longer (the topping may start to soften). Serve cold.

Midnight Fizz



INGREDIENTS

2 OUNCES DRY GIN
¾ OUNCE FRESH LIME JUICE
½ OUNCE SIMPLE SYRUP
½ OUNCE ORANGE LIQUEUR

1 EGG WHITE
ICE
SODA WATER, CHILLED

PREPARATION

1 In a shaker, combine the gin, lime juice, simple syrup, orange liqueur and egg white. Cover and shake vigorously for 10 seconds. Add ice to the shaker, cover again and shake vigorously until chilled and well frothed, about 10 to 15 seconds more. Double-strain into a small Collins or fizz glass without ice and top with soda water. Serve immediately.