

Steamed Clams

- 2 tbsp olive oil
 - 8 oz smoked sausage, sliced
 - 1 shallot, thinly sliced
 - 2 garlic cloves, chopped
 - 1/8 tsp crushed red pepper
 - 1 cup dry white wine
 - 1/2 cup coconut milk
 - 1 tbsp salted butter
 - 1/8 tsp ground turmeric
 - 1/8 tsp ground ginger
 - 2 tsp kosher salt
 - 1/4 tsp black pepper
 - 1 lb clams in shells, scrubbed
 - 1 tbsp fresh lime juice
 - 3 lemon thyme or thyme sprigs
- Spicy Garlic Bread**
(recipe follows)



Bertinelli says her "love affair with steamers" has been going on since she was a little girl.

1 Heat the oil in a large skillet over medium heat. Add the sausage; cook, stirring often, until golden brown, about 5 minutes.

Transfer the sausage to drain on paper towels, reserving the drippings in the skillet. Place the sausage in a large serving bowl.

2 Add the shallot to the skillet; cook, stirring often, until translucent

and tender, 3 to 4 minutes. Stir in the garlic and crushed red pepper; cook for 1 minute. Add the wine, stirring and scraping to loosen the browned bits from the bottom of the skillet. Stir in the coconut milk, butter, turmeric, ginger, salt and black pepper. Add the clams; cover the skillet, and let the mixture steam until the clams open, about 6 to

7 minutes.

3 Transfer the clams to the bowl with the sausage. Stir the lime juice into the broth. Pour the broth over the clams and sausage. Remove the leaves from the thyme sprigs; discard the stems. Sprinkle the clam mixture with the lemon thyme leaves. Serve immediately with spicy garlic bread.

Spicy Garlic Bread

- 1 French bread loaf
- 1/4 cup unsalted butter, softened
- 3 garlic cloves, minced
- 1/4 tsp crushed red pepper
- Pinch of kosher salt

1 Preheat the oven to 350 degrees. Cut the bread in half lengthwise through the top of the loaf, cutting to, but not through, the opposite side. Cut the bread crosswise at 1-inch intervals, cutting to, but

not through, the opposite side.

2 Combine the butter, garlic, crushed red pepper and salt. Spread the mixture over the bread and between slices.

3 Bake until golden brown, 5 to 7 minutes.

Steamed Clams with Spicy Garlic Bread

SERVES 4

BY VALERIE BERTINELLI

Excerpted from Valerie's Home Cooking by Valerie Bertinelli. Copyright © 2017 Oxmoor House. Reprinted with permission from Time Inc. Books, a division of Time Inc. (Out Oct. 10, \$30)

“The clams need to be cleaned, the sandy grit and residue from ocean dwelling removed, either by soaking in salty water or rinsing in a bowl.”



Savoring Fall

As the weather cools down, warm up with seasonal family favorites from Valerie Bertinelli, Zac Posen and more

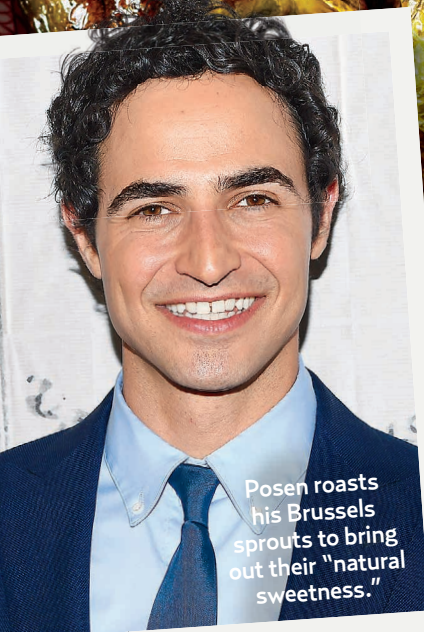
Ponzu Brussels Sprouts

SERVES 4

BY ZAC POSEN

Excerpted from *Cooking With Zac*, Copyright © 2017 Rodale Books (Out now, \$35)

“If you can’t find Japanese ponzu sauce, you can substitute balsamic vinegar and a squeeze of lime juice or orange juice to good effect.”



Posen roasts his Brussels sprouts to bring out their “natural sweetness.”

- 3 tbsp extra-virgin olive oil
- 1 lb brussels sprouts, ends trimmed and sprouts halved
- 3 tbsp Japanese ponzu sauce
- 2 large garlic cloves, smashed
- ½ tsp sea salt

- 1 Preheat the oven to 375 degrees. Use a little of the olive oil to grease a rimmed sheet pan.
- 2 Toss the sprouts with the remaining oil, 2 tbsp of the ponzu sauce, the garlic, and the salt in a large bowl. Turn the sprouts out onto the sheet pan

- (don’t wash the bowl), flipping them over so the cut side faces down. Roast the sprouts until they are browned, 12 to 15 minutes.
- 3 Remove the pan from the oven and use tongs or a spatula to flip the sprouts over. Continue cooking until

- they are tender, 10 to 15 minutes longer.
- 4 Return the brussels sprouts to the bowl, add the remaining 1 tbsp of ponzu sauce and toss to combine. Taste and season with more salt if needed. Transfer to a serving bowl if desired.

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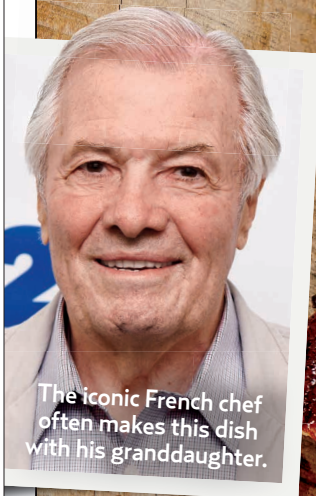
9 dishes made with
organic ingredients



25 dishes made with at least
15g of protein



AUTUMN EATS



The iconic French chef
often makes this dish
with his granddaughter.



“I add
[the spice mix]
just before
cooking because
otherwise the
sugar and salt
will dissolve
when exposed
to the moisture
in the meat.”

Roast Pork Loin Back Ribs

SERVES 4

BY JACQUES PEPIN

Excerpted from *A Grandfather's Lessons: In the Kitchen with Shorey*. Copyright © 2017 Houghton Mifflin Harcourt (Out now, \$30)

- ¼ cup (packed)
light brown
sugar
- 1 tsp smoked
paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp English
mustard powder
- ½ tsp cayenne
pepper
- ½ tsp chili powder
- ½ tsp salt
- 1 rack pork loin
back ribs
(about 2 ½ lbs)

- 1 Heat oven to 275 degrees.
- 2 In a small bowl, mix the first eight ingredients together to create a spice mix and set aside.
- 3 When ready to cook the ribs, pat them dry with paper towels. Rub them on both sides with the spice mixture and place them on a

- baking sheet lined with non-stick aluminum foil. Loosely cover the ribs with another piece of foil. Place in oven and cook for two hours.
- 4 Uncover the ribs and cook another hour. Let rest and cool until lukewarm, then cut between the ribs to serve.

Farro Salad With Butternut Squash and Herbs

SERVES 6

BY GABRIELE CORCOS & DEBI MAZAR

Excerpted from *Super Tuscan*, by Gabriele Corcos and Debi Mazar. Copyright © 2017 Touchstone (Out Oct. 3, \$35)

“We serve this at our restaurant on the side with soups. It is also fantastic with all kinds of roasts, especially chicken and pork.”



Debi Mazar and her husband, Gabriele Corcos, host *Cooking Channel's Extra Virgin*.

- 1 tbsp extra-virgin olive oil, plus more for oiling and serving
- 2 cups (½-inch) diced butternut squash
- 1 3-inch sprig fresh rosemary
- 2 3-inch sprigs fresh thyme
- sea salt and freshly ground black pepper
- ½ cups semi-pearled farro
- 2 tbsp finely chopped fresh flat-leaf parsley
- 2 oz well-crumbled ricotta salata (about ½ cup)

- 1 Position a rack in the center of the oven and preheat the oven to 400 degrees. Lightly oil a half-sheet pan.
- 2 Toss the butternut squash with the oil, rosemary and thyme on the prepared baking sheet. Season to taste with the salt and pepper. Bake, stirring occasionally, until the squash is roasted and tender, 20 to 30 min-

- utes. Let cool.
- 3 Bring a large pot of salted water to a boil over high heat. Stir in the farro and return to a boil. Adjust the heat to medium and boil until the farro is tender, about 20 minutes (or longer for whole-grain farro, up to 45 minutes). Drain and rinse under cold running water. Drain well.
- 4 Crumble the rose-

mary and thyme leaves off their stems onto the butternut squash and discard the stems. Mix the squash, farro and parsley in a medium bowl. Mix in all but 2 tbsp of the ricotta salata. Season to taste with the salt and pepper. Drizzle with olive oil, sprinkle with the reserved ricotta salata, and serve at room temperature.