



SIMPLE * SPRING * SOUTHERN

dinner with friends

Brooke Parkhurst and James Briscione might call New York City home, but these Pensacola, Florida, natives love to entertain Southern style.

RECIPES COURTESY OF BROOKE PARKHURST AND JAMES BRISCIONE
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sautéed flounder with crushed sweet peas and mushroom broth

Yield: 4 servings

Canola oil
 1 cup all-purpose flour
 1 teaspoon kosher salt, divided
 4 (4- to 6-ounce) boneless, skinless flounder fillets
 1 recipe Crushed Sweet Peas (recipe follows)
 1 recipe Mushroom Broth (recipe follows)

1. In a nonstick skillet, place just enough oil to cover the bottom of pan. Heat oil over medium heat.
2. Meanwhile, place flour and $\frac{1}{2}$ teaspoon salt in a shallow dish. Season fish with remaining $\frac{1}{2}$ teaspoon salt.
3. Dredge 1 fillet in flour mixture, turning to coat each side; shake off excess flour. Carefully place fillet in hot oil. Cook until lightly browned, about 2 minutes. Turn, and cook remaining side until browned and cooked through, approximately 2 minutes. Remove from pan; drain on paper towels. Repeat with remaining fillets and flour. Serve immediately with Crushed Sweet Peas and Mushroom Broth.

crushed sweet peas

Yield: 4 servings

$2\frac{1}{2}$ cups water, divided
 1 teaspoon kosher salt, divided
 1 pound fresh sweet green peas or 1 (16-ounce) bag frozen sweet green peas, thawed
 4 tablespoons unsalted butter, divided
 $\frac{1}{2}$ cup finely chopped onion
 2 cloves garlic, minced

1. In a medium saucepan, combine 1 cup water and $\frac{1}{2}$ teaspoon salt. Bring to a boil over high heat. Add peas, and cook until tender, about 3 minutes. Strain, and plunge into ice water to stop cooking. Once peas have cooled, strain.
2. In the work bowl of a food processor, pulse peas until coarsely ground. Set aside.
3. Meanwhile, in a small saucepan, combine 2 tablespoons butter, onion, garlic, remaining $\frac{1}{2}$ cups water, and remaining $\frac{1}{2}$ teaspoon salt. Bring mixture to a boil over high heat. Reduce heat, and simmer until 1 to 2 tablespoons of liquid remain, approximately 10 minutes. Add peas and remaining 2 tablespoons butter. Stir vigorously until thickened and heated through. Keep warm until serving time.

mushroom broth

Yield: about $1\frac{1}{4}$ cups

1 tablespoon unsalted butter
 1 cup finely chopped onion
 2 cloves garlic, minced
 1 (1-ounce) package dried wild mushrooms
 4 cups cool water, divided
 2 sprigs fresh thyme
 1 bay leaf
 2 teaspoons kosher salt

1. In a small saucepan, melt butter over medium heat. Add onion and garlic; cook until tender, about 5 minutes.
2. Meanwhile, in a small bowl, place mushrooms; cover with 2 cups cool water. Soak for 5 minutes; strain, discarding liquid, and set aside.
3. To onion mixture, add remaining 2 cups cool water, thyme, bay leaf, salt, and mushrooms. Bring mixture to a boil over high heat. Reduce heat, and simmer for 30 minutes.
4. Strain mixture through a fine-mesh sieve, pressing solids to extract as much liquid as possible; discard solids. Reserve liquid, and keep warm until serving time.

Note: Can be stored in an airtight container in refrigerator for up to 2 weeks; warm before serving.



grilled pork tenderloin

Yield: 4 servings

- 6 sprigs fresh thyme
- 2 sprigs fresh rosemary
- 1 head garlic, cut in half
- 1 teaspoon lemon zest
- 1 tablespoon fresh lemon juice
- 2 tablespoons olive oil
- 1 (1-pound) pork tenderloin, trimmed
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- Garnish: grilled bread, roasted red peppers, sliced tomatoes, sliced cucumbers, fresh basil

1. In a medium bowl, combine thyme, rosemary, garlic, lemon zest, lemon juice, and olive oil. Season pork with salt and pepper. Add pork to marinade, turning to coat well. Refrigerate for at least 2 hours or overnight.
2. Spray grill rack with nonstick, nonflammable grill spray. Preheat grill to medium-high heat (350° to 400°).
3. Grill pork, turning every 4 to 6 minutes until cooked through, about 25 minutes*. Let rest for 8 to 10 minutes before slicing. Serve with grilled bread, roasted red peppers, sliced tomatoes, sliced cucumbers, and fresh basil, if desired.

**Well-done pork has an internal temperature of 160°.*

grilled bread panzanella

Recipe adapted from *Just Married and Cooking* by Brooke Parkhurst and James Briscione (Scribner, 2011)

Yield: 4 servings

- 2 beefsteak tomatoes, diced
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 1/2 cup thinly sliced red onion
- 3 tablespoons red-wine vinegar
- 1 (12-ounce) jar roasted red peppers, sliced
- 1/4 cup pitted Kalamata olives
- 1/3 cup fresh parsley leaves
- 2 tablespoons chopped fresh basil
- 2 cloves garlic, minced
- 1 sourdough bread boule, sliced 1 inch thick
- 1/4 cup olive oil plus more for brushing bread

1. In a medium bowl, combine tomatoes, salt, and pepper, tossing to coat. Set aside.
2. In another medium bowl, combine red onion and vinegar; let stand for 15 minutes.
3. Add red peppers, olives, parsley, basil, and garlic to tomato mixture. Add onion mixture, stirring to combine. Set aside.
4. Preheat grill to medium (300° to 350°). Brush both sides of bread slices with olive oil. Place bread on grill, and cook on both sides until lightly charred, about 3 minutes per side. Let cool.
5. Cut bread into cubes. Add bread to vegetable mixture, tossing to combine. Serve immediately.



bourbon milk shakes

Recipe adapted from *Just Married and Cooking* by Brooke Parkhurst and James Briscione (Scribner, 2011)

Yield: 4 servings

- 4 cups vanilla- or coffee-flavored ice cream
- 1 cup bourbon
- 4 cups whole milk
- Garnish: Spiced Pecans (recipe follows)

1. In the container of a blender, combine ice cream, bourbon, and milk; process until smooth. Divide mixture among 4 glasses. Garnish with Spiced Pecans. Serve immediately.

Note: You may use more or less milk for desired consistency. Adding ice will also help thicken the shake.

spiced pecans

Yield: 4 cups

- 2 large egg whites
- 1 cup sugar
- 2 teaspoons salt
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 4 cups pecan halves

1. Preheat oven to 325°. Line a rimmed baking sheet with parchment paper. Set aside.
2. In a medium bowl, whisk egg whites until frothy. Add sugar, salt, cinnamon, and ginger, whisking until foamy. Stir in pecans, mixing well to coat completely. Spread pecans on prepared baking sheet.
3. Bake until golden brown and crisp, approximately 30 minutes. Remove from oven, and let cool completely. Store in an airtight container at room temperature for up to 3 weeks.

the spaniard grilled-cheese sandwich

Recipe adapted from *Just Married and Cooking* by Brooke Parkhurst and James Briscione (Scribner, 2011)

Yield: 4 sandwiches

- 1 (24-ounce) jar roasted red peppers, drained
- 1 tablespoon sherry vinegar
- 1/2 teaspoon smoked paprika
- 4 tablespoons cream cheese, softened
- 2 tablespoons quince or fig paste
- 8 slices white bread, divided
- 4 slices Serrano ham
- 4 slices Manchego cheese
- Olive oil

1. In a medium bowl, combine peppers, vinegar, and paprika. Set aside.
2. In the work bowl of a food processor, combine cream cheese and quince or fig paste. Pulse until smooth.
3. Spread cream-cheese mixture evenly on 4 slices bread. Top with Serrano ham, cheese, peppers, and remaining bread slices.
4. Using a pastry brush, lightly brush both sides of sandwich

with olive oil. Place sandwich in a panini press, and cook according to manufacturer's instructions, or grill in a grill pan. Cut into quarters, and serve warm.

Note: Quince or fig paste is available at specialty-foods stores. If Serrano ham is not available, prosciutto may be substituted.



marinated shrimp with cucumber noodles

Yield: 8 servings

- 2 English cucumbers or 2 kirby cucumbers, cut in half and seeded
- 4 quarts water
- 3 tablespoons kosher salt
- 1 lemon, cut in half
- 1 pound medium fresh shrimp
- 3 tablespoons fish sauce or soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon lime zest
- 1 tablespoon fresh lime juice
- 2 teaspoons fresh grated ginger or ¼ teaspoon ground ginger
- 1 garlic clove, grated
- ¼ teaspoon red pepper flakes
- 1 tablespoon chopped fresh cilantro
- 1½ dozen chilled forks

1. On a mandoline fitted with a julienne blade*, slice cucumbers into long noodles. Set aside.
2. Line a baking sheet with parchment paper. Set aside.
3. In a medium saucepan, combine 4 quarts water and salt. Squeeze lemon juice into water, and add lemon halves. Bring mixture to a boil over high heat. Add shrimp; cook until pink and firm, approximately 3 minutes. Remove from water, and let cool on prepared pan. When cool enough to handle, peel and devein shrimp.
4. In a large bowl, combine fish sauce or soy sauce, sesame oil, lime zest, lime juice, ginger, garlic,

and red pepper. Add shrimp and cucumbers, tossing to coat well. Refrigerate for at least 30 minutes or up to overnight.

5. To serve, add cilantro to shrimp-cucumber mixture. Twirl cucumber noodles onto a chilled fork spaghetti style. Skewer a shrimp onto tines of fork. Repeat with remaining noodles and shrimp; serve immediately.

**If you do not have a mandolin, use a kitchen knife to thinly slice cucumbers.*



spring mellini

Yield: 6 to 8 servings

- 1 recipe Mint Sugar (recipe follows)
- 1 lemon, cut into wedges
- 1 cup Cantaloupe Purée (recipe follows)
- 1 (750-ml) bottle sparkling wine, such as Prosecco

1. In a small shallow dish, place Mint Sugar. Set aside.
2. Run a lemon wedge around the rim of a champagne flute; immediately dip in Mint Sugar.

3. Pour approximately 2 tablespoons Cantaloupe Purée into champagne flute. Fill to rim with sparkling wine; serve immediately.

mint sugar

Yield: approximately 1¼ cups

- 1 cup sugar
- ½ cup fresh mint leaves

1. In the work bowl of a food processor, combine sugar and mint. Pulse for 1 minute. Transfer to a small dish; use immediately.

cantaloupe purée

Yield: approximately 4 cups

- 1 small cantaloupe, peeled, seeded, and diced
- ½ cup sugar
- 1 tablespoon fresh lemon juice

1. In the work bowl of a food processor, combine cantaloupe, sugar, and lemon juice. Purée until smooth; use immediately. Reserve remainder of Cantaloupe Purée for another use, if desired.



bourbon peach press

Recipe adapted from *Just Married and Cooking* by Brooke Parkhurst and James Briscione (Scribner, 2011)

Yield: 6 to 8 servings

- 2 ripe peaches, pitted and cut into quarters
- 3 slices lemon
- 2 sprigs fresh mint
- Ice
- 2 cups bourbon
- 1 cup club soda
- 1 cup ginger ale
- Garnish: fresh mint, sliced peaches

1. In a large glass pitcher, combine peaches, lemon, and mint. Press together with a wooden spoon or muddler until peaches are mashed and mint is bruised. Fill pitcher halfway with ice; add bourbon. Stir until chilled.
2. Just before serving, add soda and ginger ale. Garnish with fresh mint and sliced peaches, if desired. Serve immediately.



Culinary power couple Brooke Parkhurst, food writer and author of *Belle in the Big Apple*, and James Briscione, chef and first-ever two-time champion of *Chopped*, escape to the South every chance they get to visit friends and family. The couple's first cookbook, *Just Married and Cooking* (Scribner, 2011), will hit the shelves in May. It features more than 200 recipes for everyday living and entertaining, many from the couple's first year of marriage.