

PORCHETTA WITH SALSA VERDE

SERVES 6–8 Darren Atkins

INGREDIENTS

SALT RUB

2 tsp fresh rosemary, chopped
2 tsp fennel seed, crushed
1 tbsp kosher salt
2 tsp chili flakes
2 tsp freshly ground black pepper
Zest of 1 lemon

HERB RUB

2 tbsp roughly chopped
Italian parsley
2 tbsp fresh rosemary

PORCHETTA

12-in slab of skin-on pork belly,
*lightly scored**
2-lb pork tenderloin
Olive oil

SPECIAL EQUIPMENT

Kitchen twine
Deep roasting pan

** To score pork belly, cut diagonal lines in the skin about one inch apart, then repeat at a 90° angle to make a crisscross pattern. Cut through the skin but not into the meat.*

Place rosemary and fennel seed in a small skillet over medium-low heat until fragrant and starting to brown, about 5 min. Transfer to cutting board and crush with the side of a large knife. Combine rosemary and fennel with remaining ingredients for the salt rub in a small bowl.

Lay pork belly skin side down and lightly sprinkle with half the salt rub. Sprinkle the herb rub over the salt rub, and place the tenderloin in the center of the belly. Tightly roll up the belly around the tenderloin and tie together with kitchen twine. Rub the skin generously with oil and remaining salt rub. Place porchetta in a covered container and refrigerate for at least 12 hrs. You may do this the day before.

Bring porchetta to room temperature approx 30 min before roasting. Place porchetta on a rack in a deep (about 2.5 inches) roasting pan. Roast on the center rack at 275° for 4 hrs. Use a meat thermometer to check that the internal temperature is 160°. Increase oven temperature to 450° and continue to roast for 35 min, keeping an eye on the skin. You want the crackling golden brown and crispy, not burned.

Remove from the oven, let rest for 15–20 min, slice, and serve with Salsa Verde (see recipe next page) on the side.

DEEDEE'S NOTES:

- Porchetta should be prepped at least one day in advance and must begin roasting 5 hrs before serving.



SALSA VERDE

YIELDS ~1½ CUPS

Darren Atkins

Blend all ingredients in a food processor or blender.

DEEDEE'S NOTES:

- Salsa Verde may be prepared one day in advance.
- Citric acid is an organic acid that occurs in citrus fruits. You can typically find in gourmet markets or health food stores, or with canning supplies in a regular grocery store. Citric acid in small amounts will keep the salsa verde a brighter green for longer. If you can't find the citric acid, it's fine to omit.

INGREDIENTS

1 cup plus 2 tbsp extra-virgin olive oil
2 anchovy fillets
¼ cup chopped fresh parsley
¼ cup chopped basil
3 cloves garlic
1 tbsp capers
1 tbsp chopped fresh chives
1 tbsp San Pelligrino
juice of two lemons
zest of one lemon
¼ tsp ground fennel seed
¼ tsp citric acid
¼ tsp salt
¼ tsp pepper
Pinch cayenne pepper



ROASTED FALL VEGETABLES

SERVES 6-8 Darren Atkins

INGREDIENTS

LEMON-ANCHOVY VINAIGRETTE

2 cloves garlic, finely chopped
2 anchovies, finely chopped
2 tbsp red wine vinegar
Juice of 3 lemons
¾ cup olive oil

ROASTED VEGETABLES

5 heirloom carrots (yellow, gold, orange) peeled and halved lengthwise
1 lb Brussels sprouts, trimmed and halved or quartered
3 beets, peeled and quartered
1 fennel bulb, trimmed and quartered lengthwise
5 parsnips, peeled and halved lengthwise
1 turnip, peeled and quartered
1 red onion, peeled and quartered
¼–½ cup olive oil
Kosher salt and pepper

CHOPPED HERBS

2 tbsp chopped parsley
1 tbsp chopped fresh oregano
1 tbsp chopped mint
1 tbsp chopped sage
1 tbsp chopped rosemary

GARNISH

¼ cup toasted pumpkin seeds
¼–½ cup Pecorino Romano, shaved

To make vinaigrette, whisk ingredients except olive oil. Add olive oil slowly, whisking to combine.

In a large bowl, toss all vegetables except beets with olive oil and kosher salt. In a separate bowl, toss beets with olive oil and kosher salt.

Place beets on a sheet pan and roast at 400° until crispy on outside and easily pierced with a paring knife, about 45 min. Place other vegetables on a sheet pan and roast at 400° for 30 min until golden. Toss vegetables with vinaigrette and chopped herbs. Serve on platter topped with beets, toasted pumpkin seeds, and shaved Pecorino Romano.

DEEDEE'S NOTES:

- Vinaigrette may be prepared up to two days in advance.
- Vegetables may be prepped earlier in the day. Submerge carrots and parsnips in water to prevent browning. Pat dry before tossing with olive oil.



Don't be put off by the anchovy! As Darren explains, anchovy is the "secret sauce" in seasoning. It's added to enhance the flavor, but no one knows it's there. You can't taste it, but it makes all the other ingredients taste better.

BROCCOLINI

SERVES 6–8 Darren Atkins

Bring a large pot of salted water to a rolling boil. Add broccolini and set timer for 2 min. Fill a large bowl with ice water. When timer goes off, drain broccolini and transfer immediately to ice water, then drain and pat dry.

In a large skillet, heat olive oil and sauté garlic and red pepper flakes until garlic is slightly golden, about 2 min. Add the broccolini and toss until warmed through. Serve immediately on a platter. Garnish with grated lemon zest.

DEEDEE'S NOTES:

- Broccolini may be blanched earlier in the day. Dry thoroughly and keep refrigerated. Heat with sautéed garlic and red pepper prior to serving.

INGREDIENTS

3 bunches broccolini, ends trimmed

3 tbsp olive oil

3 cloves garlic, thinly sliced

1 tsp crushed red pepper

Zest of 1 lemon

MIXED LETTUCES WITH SHERRY VINAIGRETTE

SERVES 6–8 Darren Atkins

Stir shallot, vinegar, lemon juice, and mustard in a small bowl and let macerate for at least 15 min. Gradually whisk in oil. You may also stir first 4 ingredients in a jar with a lid, add oil, screw on lid, and shake to combine. Season to taste with salt and pepper.

Toss with mixed lettuces.

DEEDEE'S NOTES:

- Sherry vinaigrette may be prepared up to a week in advance. Cover and refrigerate. To freshen the flavor of the dressing after a few days, add a squeeze of fresh lime or lemon juice.

INGREDIENTS

1 med shallot, minced

2 tbsp sherry vinegar

1 tbsp lemon juice

1 tsp Dijon mustard

9 tbsp olive oil

Kosher salt and freshly ground black pepper

6–8 cups mixed lettuces, your choice