Quinoa and Roasted Grape Salad

RECIPE BY ADEENA SUSSMAN

INGREDIENTS

1½ cups quinoa
2½ cups (1 pound) seedless red grapes
½ cup extra-virgin olive oil
1½ teaspoons kosher salt, plus more to taste
½ teaspoon freshly ground black pepper, plus more to taste
⅝ cup plus 2 tablespoons freshly squeezed lemon juice, plus more for seasoning
¼ teaspoon dried hot pepper flakes, such as Aleppo
Finely grated zest of 1 lemon
½ cup finely minced fresh chives or chopped parsley
½ cup chopped toasted walnuts

DIRECTIONS

1. Preheat the oven to 400°F. Place the quinoa in a medium bowl, cover with water, rub with your fingers, then rinse and drain. Place the grapes on a large rimmed baking sheet, drizzle with 2 tablespoons olive oil, season with ½ teaspoon of the salt and ¼ teaspoon of the black pepper, and roast in the oven, shaking every 5 minutes or so, until the grapes shrivel and some are very caramelized and even a little burned on the edges, 20 to 25 minutes.

2. Place the drained quinoa in a medium saucepan with 3 cups water and ½ teaspoon of the salt, bring it to a boil over medium-high heat, reduce the heat to medium-low and simmer, skimming off any foam and stirring occasionally once the water is partially absorbed, until the quinoa is cooked, 20 minutes. Transfer to a large rimmed baking sheet and spread out to cool.

3. In a medium bowl, whisk ⅓ cup lemon juice with the remaining ⅓ cup olive oil, ½ teaspoon salt, ¼ teaspoon pepper, and the dried pepper flakes. Add the cooled quinoa and grapes along with the lemon zest and chives; gently toss and let sit for 5 minutes. Toss in the remaining 2 tablespoons lemon juice with walnuts. Season with salt, pepper, and lemon juice to taste.
Root Vegetable and Medjool Date Stew

RECIPE BY ADEENA SUSSMAN

INGREDIENTS

2½ pounds beef stew meat, cut into 2-inch chunks  
2 teaspoons kosher salt, plus more for seasoning  
Freshly ground black pepper  
2 tablespoons potato starch  
2 tablespoons olive oil  
1 large onion, cut into chunks  
5 whole garlic cloves  
3 tablespoons tomato paste  
1 teaspoon paprika  
1 cup dry white wine  
3½ cups beef or chicken broth  
2 thyme sprigs  
½ teaspoon dried red pepper flakes  
2 pounds root vegetables (celery root, carrots, parsnips, potatoes, Jerusalem artichokes, beets), peeled and cut into 2-inch chunks  
8 small or 6 medium Medjool dates, pitted but left whole  
1 tablespoon chopped preserved lemon or finely chopped fresh lemon

DIRECTIONS

1. Season the meat generously with salt and pepper. Place the potato starch in a resealable plastic bag, add the meat, and shake to coat. Heat the oil in a large pot over medium-high heat. Working in batches, brown the meat until seared on all sides, 8 minutes total.

2. Remove the meat to a plate. Add the onions and garlic to the pot and cook, stirring, until slightly softened, 6 to 7 minutes.

3. Add the tomato paste and paprika and cook, stirring, until slightly caramelized, 2 minutes.

4. Add the wine and 2 teaspoons salt, bring to a boil, reduce the heat to medium, and cook until the wine is mostly evaporated, 2 to 3 minutes.

5. Return the meat to the pot along with 2½ cups of the broth, the thyme, and red pepper flakes. Bring to a boil, reduce the heat, and cook until the meat begins to become tender, 1 hour.

6. Add the root vegetables and dates with the remaining broth, return to a boil, reduce the heat to medium-low, and cook, stirring occasionally, until the vegetables are tender, 1 hour more.

7. Stir in the preserved lemon 5 minutes before serving.

Serves 6 to 8  
Active Time: 30 minutes  
Total Time: 3 hours
Hazelnut & Dark Chocolate Matza Toffee

INGREDIENTS

- 1 ½ cups hazelnuts
- 5 or 6 square matza boards, preferably thin matzas and preferably salted
- 2 sticks (1 cup) unsalted butter, coconut oil, or margarine
- 1 cup packed light brown sugar
- three 3.5-ounce extra-dark (at least 80 percent) chocolate bars, finely chopped (about 2 cups chopped)
- 1 ½ teaspoons Maldon sea salt

DIRECTIONS

1. Preheat the oven to 350°F. Put the hazelnuts on a large rimmed baking sheet and toast until the hazelnuts get pretty dark under their skins and the skin appears to flake off the hazelnuts a bit, about 15 minutes.

2. Transfer the hazelnuts to a large kitchen towel or, better yet, any sort of a laundered soft cloth bag with a drawstring. Rub the fabric against the hazelnuts until as many of the skins come off as possible. (Of course if you can find pre-blanched hazelnuts, which I've found virtually impossible, you're ahead of the game here). Line the bottom and sides of a large (12 x 17-inch) baking sheet with aluminum foil. Arrange the matzas on the sheet, using a serrated knife to gently saw off parts of each board so they fit into as uniform and flush a single layer as you can. (If you don't feel like being a geek like me, just snap the matzas and be kind to yourself about the inevitably shattered matzas.)

3. In a 3-quart saucepan bring the butter and brown sugar to a boil over medium-low heat, stirring, then cook, lowering the flame if the boiling gets out of control, until a smooth caramel forms, 3 minutes.

4. Quickly pour the bubbling caramel over the matza, smooth it out a little with an offset spatula, and bake it until browned and the edges burn slightly, 17-18 minutes. Some of the caramel may have slipped under the matzas; this is cool, too.

5. Remove from the oven, sprinkle the chocolate on top and return to the oven for 30 seconds to help it melt. Remove it from the oven and let the chocolate melt a little more on the counter, 1-2 minutes.

6. Using that offset spatula again, spread the chocolate evenly all over, cool for a minute, sprinkle the surface of the chocolate with the salt, then sprinkle with the hazelnuts. Chill, uncovered, until solid, 40-45 minutes, then break with your hands or cut into even and symmetrical slices with the serrated knife.

7. The finished product will keep in the fridge in an airtight container for a couple of weeks (as if).