



Bacon Potato Salad

Potato salad with bacon is a delicious twist on this traditional summer side.

Southern Living JULY 2005

Yield: Makes 6 servings

Cook time: 18 Minutes

Prep time: 15 Minutes

Chill: 1 Hour

my
recipes

Ingredients

6 to 8 medium potatoes (about 3 pounds), peeled and cut into 1-inch cubes

1/2 pound bacon, cooked and crumbled

6 green onions, chopped

2 celery ribs, finely chopped

2 tablespoons diced pimiento, drained

3/4 teaspoon salt

1/4 teaspoon pepper

1/2 cup mayonnaise

1/2 cup sour cream

Garnishes: paprika, celery sticks

Preparation

Cook potatoes in boiling water to cover in a Dutch oven over medium heat 15 to 18 minutes or until tender. Drain and let cool slightly.

Place potatoes in a large bowl. Add bacon, chopped green onions, and next 4 ingredients. Stir together mayonnaise and sour cream until blended. Pour over potato mixture, tossing gently to coat. Cover and chill at least 1 hour. Garnish, if desired.

Note:

Round white potatoes work well in this recipe. To lighten, use light mayonnaise and sour cream. To make ahead, peel and cut potatoes the night before, cover with water, and chill.

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[Bacon Potato Salad recipe](#)

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Beef and Horseradish Sauce Sandwich

Recipe courtesy of Ina Garten

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Total Time:

1 hr 2 min

Prep: 20 min

Inactive: 20 min

Yield:

4 servings

Level:

Intermediate

Ingredients

For the beef:

- 2 to 3 pounds fillet of beef, trimmed and tied
- 1 tablespoon unsalted butter, at room temperature
- 1 teaspoon Dijon mustard
- 2 teaspoons kosher salt
- 2 teaspoons coarsely ground black pepper

For the sandwich:

- 1 loaf health or 7-grain bread
- Mustard Horseradish Sauce, recipe follows
- 1 bunch arugula
- Kosher salt
- Freshly ground black pepper
- Unsalted butter at room temperature

Mustard Horseradish Sauce:

- 3/4 cup good mayonnaise
- 1 1/2 tablespoons Dijon mustard
- 1 tablespoon whole-grain mustard
- 1/2 tablespoon prepared horseradish
- 2 tablespoons sour cream
- Kosher salt

Directions

For the sandwich:

Preheat the oven to 500 degrees F.

Place the beef on a baking sheet and pat the outside dry with a paper towel. Mix the unsalted butter and mustard together in a small bowl and spread the mixture over the beef with your hands. Sprinkle evenly with the salt and pepper. Roast in the oven for exactly 22 minutes for rare and 25 minutes for medium-rare.

Remove the beef from the oven, cover it tightly with aluminum foil, and allow it to rest at room temperature for 20 minutes. Remove the strings and slice

the fillet thickly.

To make the sandwiches, cut the bread into 1/4-inch thick slices. Spread 4 of the slices thickly with the Mustard Horseradish Sauce. Top with slices of beef and arugula and sprinkle with salt and pepper. Spread 4 more slices of bread very lightly with butter and place, butter side down, on top of the beef.

Mustard Horseradish Sauce:

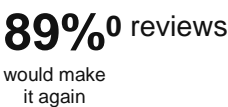
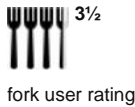
Whisk together the mayonnaise, mustards, horseradish, sour cream, and a pinch of salt in a small bowl. Serve at room temperature.

Yield: 1 cup

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Shrimp, Cucumber, and Mango Salad

Bon Appétit | March 2005



yield:

Makes 6 servings

ingredients

- 3 tablespoons distilled white vinegar
- 3 tablespoons sugar
- 6 tablespoons Dijon mustard
- 6 tablespoons mayonnaise

- 4 large pickling cucumbers, peeled, cut into 1/2-inch cubes (about 2 cups)
- 1 large mango, peeled, pitted, cut into 1/2-inch cubes (about 1 1/2 cups)
- 1 pound cooked medium shrimp
- 3 tablespoons chopped fresh dill
- Hot pepper sauce
- 12 Bibb lettuce leaves

preparation

Mix vinegar and sugar in small bowl until sugar dissolves. Whisk in mustard and mayonnaise. Cover and chill. (Can be made 1 day ahead. Keep chilled.)

Combine cucumbers, mango, shrimp, and dill in large bowl. Pour dressing over; toss to coat. Season with salt and hot pepper sauce. Arrange 2 lettuce leaves on each of 6 plates. Top with shrimp salad.



Robert's Absolute Best Brownies

I have a blanket mistrust of any recipe with a superlative in the title. “The Ultimate” or “The World’s Finest” always makes me raise an eyebrow. But how else can I describe these brownies? I’ve made a lot of brownies in my life, and these really are the best. I learned to make them from the late Robert Steinberg, who changed the world of American chocolate when he cofounded Scharffen Berger chocolate. Part of Robert’s unique charm was that he was quick to argue and that he, like most people who hold strong opinions on things food-wise, was invariably right when you would taste the results.

He adapted his brownie recipe from one by cookbook author Maida Heatter. The first time I made the brownies, they were a dry, crumbly disaster. Unconvinced that they were worthy of their accolades, I listened carefully as he walked me through the steps. When he asked if I had stirred the batter vigorously for 1 full minute, I stammered and then finally admitted that I cut that step short. “Aha!” he said. So I made them again, and discovered that was one life-changing minute.

This recipe takes well to mix-ins. I’ll sometimes add 1/3 cup chopped dried cherries or 1/3 cup cocoa nibs to the batter. To make minty brownies, crush the contents of one 50-gram tin of peppermint Altoids in a sturdy resealable plastic bag. Add the crushed mints to the batter along with the nuts (or, if you prefer, omit the nuts). If you like very minty brownies, add 1/2 teaspoon mint extract along with the crushed mints.—**David Lebovitz**

LC Absolutely The Best Note

Like David Lebovitz, we, too, take superlatives quite seriously—our editors wield their red pens warily over such boastful words. Still, after tasting these chewy but not gooey brownies, we chose to leave the words “absolute best” in the title intact, for reasons that we think are obvious. Cakey on the outside, fudgy on the inside, and absolutely the best through and through.

Quick Glance	15 M	30 M	Makes 9 to 12 brownies
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INGREDIENTS

- 6 tablespoons (3 ounces) unsalted or salted butter, cut into pieces, plus more for the pan
- 8 ounces bittersweet or semisweet chocolate, chopped
- 3/4 cup sugar
- 1 teaspoon vanilla extract
- 2 large eggs, at room temperature
- 1/4 cup all-purpose flour
- 1 cup walnuts, almonds, hazelnuts, or pecans, toasted and coarsely chopped

DIRECTIONS

1. Preheat the oven to 350°F (175°C).
2. Line an 8-inch square pan with 2 long lengths of aluminum foil or parchment paper, positioning the sheets perpendicular to one other and allowing the excess to extend beyond the edges of the pan. Lightly butter the foil or parchment. [Editor’s Note: The original recipe calls for a 9-inch square pan, although we’ve had better success with an 8-inch pan.]
3. In a medium saucepan over low heat, melt the butter. Add the chocolate and stir by hand until it is melted and smooth.
4. Remove the pan from the heat and stir in the sugar and vanilla until combined. Beat in the eggs by hand, 1 at a time. Add the flour and stir energetically for 1 full minute—time yourself—until the batter loses its graininess, becomes smooth and glossy, and pulls away a bit from the sides of the saucepan. [Editor’s Note: There are two crucial elements in the making of these brownies. One is throwing yourself into the making of them by stirring them “energetically,” as the recipe stipulates. The second, also spelled out in the recipe, is making certain you stir the batter thusly for a full minute. It may appear to separate a few seconds into stirring, and it may appear grainy midway through, but when you stir with vigor for a full 60 seconds--and we do mean a full 60 seconds, along the lines of “One Mississippi, two Mississippi...”--you’ll end up with a batter that’s rich, thick, satiny smooth, and glossy as can be. Therein lies the difference between dry, crumbly brownies and the world’s best brownies.] Stir in the chopped nuts.

5. Scrape the batter into the prepared pan and bake until the center feels almost set, about 30 minutes. Do not overbake.

6. Let the brownie cool completely in the pan—this is the difficult part—before lifting the foil or parchment and the block of brownie out of the pan. Cut the brownie into squares. (The brownies will keep well for up to 4 days and can be frozen for up to 1 month.)

Robert's Absolute Best Brownie Recipe © 2010 David Lebovitz. Photo © 2010 Maren Caruso. All rights reserved.