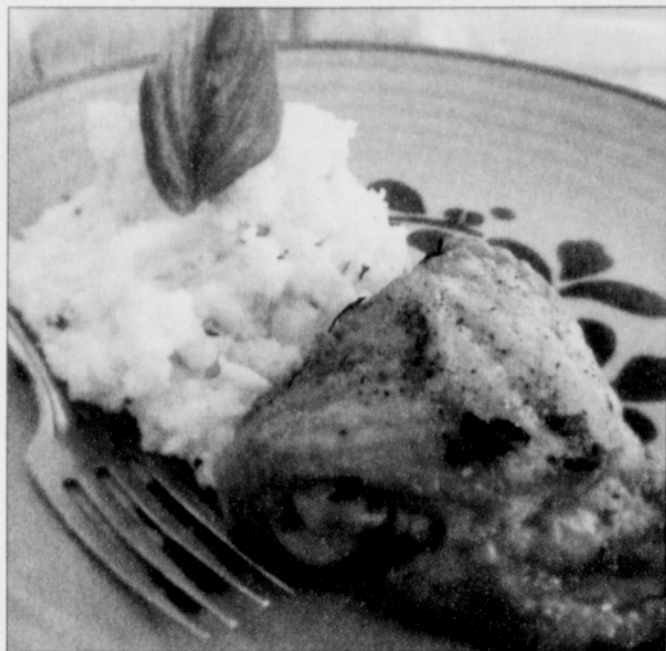


FOOD

Chicken with Garlic and Rosemary

Ingredients

- 1/4 cup extra-virgin olive oil
- 10 garlic cloves, lightly smashed and peeled but left whole
- 3 1/2 pounds chicken, cut up
- Salt and pepper
- 2/3 cup dry white wine
- 4 4-inch sprigs fresh rosemary or a generous tablespoon dried



Directions

1. Heat the oil with the garlic over moderate heat until the garlic is soft and golden in color; do not let it brown or color too deeply. Remove, and reserve it.
2. Meanwhile, rinse the chicken under running cold water, and pat it dry. When the garlic is out of the pan, increase the heat, and when the oil is hot enough for the chicken to sizzle, add the pieces and brown them well on all sides. Turn the pieces often, to make sure they are well browned on all sides, for 12 to 15 minutes. Remove the breasts from the pan, because they will not need to cook as long as the rest of the bird.
3. Pour all but 2 tablespoons of the accumulated fat out of the pan, season the chicken with salt and pepper, and deglaze the pan with the wine. Reduce to a tablespoon or two, and return the garlic to the pan. Tuck the rosemary sprigs in between the pieces of chicken, or stir the dried herb around the pieces, and cover the pan. Cook the chicken over moderate heat for 15 minutes, then turn the pieces and return the breasts to the pan, seasoning them first with salt and pepper. Cover, and cook for 12 to 15 minutes more, until the chicken is no longer pink at the bone and the juices are yellow, not pink.
4. Serve the chicken with the pan juices poured over it and garnished with fresh sprigs of rosemary.

Yellow or Red Pepper Risotto

Ingredients

- Risotto con Peperoni Gialli
- 3 yellow bell peppers, chopped add red if you like also
- 1 tablespoon water
- 5 tablespoons unsalted butter
- 1 cup finely diced zucchini
- 4 cups chicken broth
- 6 shallots, minced (about 1 cup)
- 1 garlic clove, minced
- 1 cup Arborio rice
- 1/3 cup dry white wine
- 1 cup freshly grated Parmesan cheese
- 2 tablespoons minced flat-leafed parsley leaves



Directions

1. In a skillet cook peppers in water and 2 tablespoons of butter, covered partially, over moderate heat, stirring occasionally, until very soft, about 20 minutes. Puree peppers in a food processor or blender and strain through a coarse sieve into a small bowl.
2. Season puree with salt and pepper. In the cleaned skillet cook zucchini in 1 tablespoon remaining butter over moderate heat, stirring until crisp-tender, about 2 minutes, and season with salt and pepper. In a saucepan heat broth and keep at a bare simmer.
3. In a heavy 2 to 3-quart saucepan cook shallot and garlic in remaining 2 tablespoons butter over moderately low heat until very soft but not browned, about 5 minutes. Stir in rice and cook over moderate heat, stirring constantly, until edges become translucent, about 5 minutes.
4. Add wine and cook, stirring constantly, until wine is absorbed. Add about 1/2 cup simmering broth and cook, stirring constantly, until broth is absorbed.
5. Continue adding broth, about 1/2 cup at a time, and cooking, stirring constantly and letting each addition be absorbed before adding the next, until rice is 'al dente', about 20 minutes.
6. Remove pan from heat and stir in pepper puree, zucchini, Parmesan cheese, 1 tablespoon of parsley, and salt and pepper to taste. Sprinkle risotto with remaining 1 tablespoon parsley.

Nectarine and Peach Cobbler Recipe

Ingredients

- 1 1/4 lb. nectarines and peaches - about 2 each
- 1 Tbsp fresh lemon juice
- 1 1/4 cup sugar
- 1 stick (1/2 cup) unsalted butter, melted
- 1 cup flour
- 1 Tbsp baking powder
- 1/4 tsp salt
- 1 cup whole milk



Directions

Preheat to 375 with rack in middle position. Score fruit by cutting an X on the bottom of each. Blanch in boiling water 10 seconds, then transfer with slotted spoon to bowl filled with cold water. Once cool enough to handle, peel off skin, starting from X and discard. If the fruit is ripe, the skin will just slide off. If not, remove the rest of the skin with a peeler. Halve and pit the fruit; cut into real thin slices. Transfer fruit to heavy saucepan and add lemon juice and 1/2 cup sugar. Bring to a boil over high heat, stirring constantly, then boil, stirring occasionally, 4 minutes. Remove from heat. Pour melted butter into 13x9 or 12x7 glass baking dish (if you use the smaller dish, put a cookie sheet in the rack underneath it to catch what might boil over). Whisk flour, baking powder, salt and remaining 3/4 cup sugar in a bowl, then whisk in milk until combined until the consistency of pancake batter. Pour batter over butter. Do not stir. Then pour fruit over batter. Again, do not stir. Bake till cobbler is bubbling and top is golden brown, about 40-45 minutes. Cool in pan until warm. Serve topped with whipped cream.

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