

french fridays

WITH **Dorie**



Week 1



gougères

MAKES ABOUT
36 GOUGÈRES

SERVING

Good gougères are good straight from the oven and at room temperature. I like them both ways, but I think you can appreciate them best when they're still warm. Serve with kir, white wine, or Champagne.

STORING

The best way to store gougères is to shape the dough, freeze the mounds on a baking sheet, and then, when they're solid, lift them off the sheet and pack them airtight in plastic bags. Bake them straight from the freezer — no need to defrost — just give them a minute or two more in the oven. Leftover puffs can be kept overnight and reheated in a 350-degree-F oven, or they can be frozen and reheated before serving.

WHEN YOU'RE AN AMERICAN IN PARIS, there's nothing more flattering than to have French people ask you to share your recipe for one of their national treasures. Of all the things I make for my French friends, this is the one that gets the most requests.

The easiest way to describe gougères is to call them cheese puffs. Their dough, *pâte à choux*, is the same one you'd use for sweet cream puffs or profiteroles (page 000), but when the *pâte à choux* is destined to become gougères, you fold in a fair amount of grated cheese. In France, I use Gruyère, Comté, Emmenthal, or, just for fun and a spot of color, Mimolette, Gouda's French cousin; in America, I reach for extra-sharp cheddar, and sometimes I add a little smoked cheese to the mix.

Gougères are made everywhere in France (and can be bought frozen in many stores), but their home is Burgundy, where they are the first thing you get when you sit down in almost any restaurant. In Burgundy, gougères are often served with the local aperitif, kir (see box page 8); chez Greenspan, while I serve them no matter what I'm pouring as a welcoming glass, my favorite sip-along is Champagne. I love the way Champagne's toastiness and gougère's egginess play together.

Although you must spoon out the puffs as soon as the dough is made, the little puffs can be frozen and then baked straight from the freezer, putting them in the realm of the doable even on the spur of the moment.

½ cup whole milk	1 cup all-purpose flour
½ cup water	5 large eggs, at room temperature
8 tablespoons (1 stick) unsalted butter, cut into 4 pieces	1½ cups coarsely grated cheese, such as Gruyère or cheddar (about 6 ounces; see above)
½ teaspoon salt	

Position the racks to divide the oven into thirds and preheat the oven to 425 degrees F. Line two baking sheets with silicone baking mats or parchment paper.

Bring the milk, water, butter, and salt to a rapid boil in a heavy-bottomed medium saucepan over high heat. Add the flour all at once, lower the heat to medium-low, and immediately start stirring energetically with a wooden spoon or heavy whisk. The dough will come together and a light crust will form on the bottom of the pan. Keep stirring — with vigor — for another minute or two to dry the dough. The dough should now be very smooth.

Turn the dough into the bowl of a mixer fitted with the paddle attachment or into a bowl that you can use for mixing with a hand mixer or a wooden spoon and elbow grease. Let the dough sit for a minute, then add the eggs one by one and beat, beat, beat until the dough is thick and shiny. Make sure that each egg is completely incorporated before you add the next, and don't be concerned if the dough separates — by the time the last egg goes in, the dough will come

together again. Beat in the grated cheese. Once the dough is made, it should be spooned out immediately.

Using about 1 tablespoon of dough for each gougère, drop the dough from a spoon onto the lined baking sheets, leaving about 2 inches of puff space between the mounds.

Slide the baking sheets into the oven and immediately turn the oven temperature down to 375 degrees F. Bake for 12 minutes, then rotate the pans from front to back and top to bottom. Continue baking until the gougères are golden, firm, and, yes, puffed, another 12 to 15 minutes or so. Serve warm, or transfer the pans to racks to cool.

dijon's famous aperitif

Arguably the best-known apéritif of France, kir is named for Canon Félix Kir, who was a priest, a World War II hero, and the mayor of Dijon. It was he who popularized the drink, a cocktail of crème de cassis (black currant liqueur) and white wine, by serving it at town gatherings. Today's kir is usually made in the ratio of one part crème

de cassis to four or five parts (or more, to taste) white wine. Earlier kirs are said to have been one-third crème de cassis and two-thirds wine, producing a very sweet and quickly intoxicating aperitif, since crème de cassis is quite alcoholic. To get the best and prettiest mix, first pour the cassis into the glass — a white-wine glass or Champagne

flute — and then pour in the chilled white wine. In Burgundy, the traditional wine for kir is Aligoté, a somewhat acidic white wine of no prestige in the region. Of course, you can use whatever wine you wish: use red wine, and you'll have a kir communard or cardinal; use Champagne, and it'll be a kir royale.

Week 2



gérard's mustard tart

MAKES 6 STARTER
SERVINGS, 4
MAIN-COURSE
SERVINGS

SERVING

The tart is delicious just out of the oven, warm, at room temperature, or even slightly chilled — although that wouldn't be Gérard's preference, I'm sure. If you're serving it as a starter, cut it into 6 portions; if it's the main event, serve it with a lightly dressed small salad.

STORING

Like all tarts, this is best soon after it is made, but leftovers can be covered, chilled, and nibbled on the next day.

MY FRIENDS SYLVIE ROUGETET AND GÉRARD JEANNIN are the most gracious hosts, and you don't have to take my word for it — the people who've signed the guest book at Les Charmilles, their bed-and-breakfast just outside Dijon, echo my sentiments all the time. But they're not as lucky as I am. While they get treated to a hearty breakfast, as a friend, I get to stay for dinner and play sous-chef to Gérard in the kitchen.

Gérard hasn't had a day of culinary training, but he's an inspired cook and so organized that I think he could feed a battalion from the cozy confines of his galley kitchen. It's a pleasure to watch him work — he cooks with his nose, smelling every ingredient before he tosses it into a bowl, rubbing fresh herbs between his fingers to bring out their fullest perfume, and leaning over a pot on the stove to catch the fragrance of a broth as it simmers.

This is the tart Gérard made for Sylvie and me one evening. It's a play on a traditional tart starring Dijon's most famous export — mustard — and it's both creamy and piquant, comforting and surprising. It's also not as well known as it should be. When I returned to Paris, the recipe tucked into my notebook, I made the tart several times for friends, and each time it was greeted with delight and puzzlement — I was serving them something they'd never tasted before. In fact, as Gérard explained to me, the more traditional tart is made with tomatoes, but he, in his usual fashion, improvised, with carrots and leeks, since it was fall and tomato season was past.

The original tomato tart is delicious too, so I've included it under Bonne Idée. No matter which version you make, be sure to use strong mustard from Dijon. Gérard uses Dijon's two most popular mustards in his tart: smooth, known around the world as Dijon, and grainy or old-fashioned, known in France as "*à la ancienne*." You can use either one or the other, or you can adjust the proportions to match your taste, but whatever you do, make sure your mustard is fresh, bright colored, and powerfully fragrant. Do what Gérard would do: smell it first. If it just about brings tears to your eyes, it's fresh enough for this tart.

- 3 carrots (not too fat), trimmed and peeled
- 3 thin leeks, white and light green parts only, cut lengthwise in half and washed
- 2 rosemary sprigs
- 3 large eggs
- 6 tablespoons crème fraîche or heavy cream
- 2 tablespoons Dijon mustard, or to taste
- 2 tablespoons grainy mustard, preferably French, or to taste
- Salt, preferably fleur de sel, and freshly ground white pepper
- 1 9- to 9½-inch tart shell made from Basic Tart Dough (page 000), partially baked and cooled

B O N N E I D É E

Tomato-Mustard Tart.

This is the original recipe and the one I think you'll make often when ripe, juicy tomatoes are in season.

You'll need 1 super-large tomato, 1 to 2 regular-size tomatoes, 2 to 3 plum tomatoes, or 15 to 20 cherry or grape tomatoes (this has to be approximate because I don't know how big your tomatoes will be). If you've got cherry or grape tomatoes, cut them in half; if you've got round or plum tomatoes, cut them into slices about $\frac{1}{3}$ to $\frac{1}{2}$ inch thick. Arrange the halves (cut side down) or slices in the filled tart shell, and don't worry when they sink into the filling; just take care not to put in so many halves or slices that the filling rises above the sides of the crust.

Center a rack in the oven and preheat the oven to 425 degrees F. Line a baking sheet with a silicone baking mat or parchment paper.

Cut the carrots and leeks into slender batons or sticks: First cut the carrots lengthwise in half, then place the halves cut side down on the cutting board and cut crosswise in half or cut into chunks about 3 inches long. Cut the pieces into $\frac{1}{8}$ - to $\frac{1}{4}$ -inch-thick matchsticks. If your carrots were fat and you think your matchsticks don't look svelte enough, cut them lengthwise in half. Cut the leeks in the same way.

Fit a steamer basket into a saucepan. Pour in enough water to come almost up to the steamer, cover, and bring to a boil. Drop the carrots, leeks, and 1 rosemary sprig into the basket, cover, and steam until the vegetables are tender enough to be pierced easily with the tip of a knife, 10 to 15 minutes. Drain the vegetables and pat them dry; discard the rosemary sprig.

In a medium bowl, whisk the eggs together with the crème fraîche or heavy cream. Add the mustard, season with salt and white pepper — mustard has a tendency to be salty, so proceed accordingly, and whisk to blend. Taste and see if you want to add a little more of one or the other mustards.

Put the tart pan on the lined baking sheet and pour the filling into the crust. Arrange the vegetables over the filling — they can go in any which way, but they're attractive arranged in spokes coming out from the center of the tart. Top with the remaining rosemary sprig and give the vegetables a sprinkling of salt and a couple of turns of the peppermill.

Bake the tart for about 30 minutes, or until it is uniformly puffed and lightly browned here and there and a knife inserted into the center of the custard comes out clean. Transfer the tart to a cooling rack and let it rest for 5 minutes before removing the sides of the pan.

Serve hot, warm, or at room temperature (or lightly chilled).

Week 3



spicy vietnamese chicken noodle soup

MAKES 4 SERVINGS

SERVING

Ladle the soup, chicken, and noodles into four big bowls. If you like, set out bowls of basil and mint leaves, lime wedges, and bean sprouts. Put the hoisin sauce and chile oil on the table, and make the final seasoning of the soup a do-it-yourself affair.

STORING

Although you can refrigerate the soup base and the poached chicken overnight, it's best to serve the soup soon after the noodles and seasonings are added.

BONNE IDÉE

Curried Spicy Vietnamese Chicken Noodle Soup.

To make a soup with the curry flavor that's more reminiscent of *la sa ga*, warm 2 tablespoons vegetable oil in the soup pot over low heat, then add 3 to 4 tablespoons (more or less to taste) curry powder. Cook, stirring for about 30 seconds, then add some of the broth to stop the cooking and proceed with the recipe. If you'd like, you can add about 2 tablespoons minced lemongrass to the soup — it's nice with the curry.

BECAUSE OF FRANCE'S LONG AND DEEP ties to Vietnam (a former colony), it's common to find Vietnamese restaurants in even the smallest French towns, a sprinkling of Vietnamese dishes in most French cooks' repertoires, and a few Vietnamese ingredients in many refrigerators. While it's usually only Vietnamese people who'll make authentic dishes from their native land at home, the bones of Vietnamese cooking, as well as its spices, condiments, and seasonings, turn up often. This soup is my mix of two traditional Vietnamese soups that I have as often as I can at Kim Lien, a restaurant near the rue des Carmes market in Paris's 5th arrondissement: *pho ga*, a clear chicken broth with noodles, and *la sa ga*, a curried coconut-milk soup. I've skipped the curry in this hybrid, but if you'd like to add it, see Bonne Idée.

- 2 stems from 1 bunch cilantro
- 2 points star anise
- 1 teaspoon coriander seeds
- 1 teaspoon white peppercorns
- 1 small onion, chopped
- 3 garlic cloves, split, germ removed, and thinly sliced
- 1 1-inch piece fresh ginger, peeled and minced
- 2 dried red chiles
- 6 cups chicken broth
- 1 can (about 14 ounces) unsweetened coconut milk
- About ¼ cup Asian fish sauce (such as nuoc mam), or to taste
- Salt
- 1 teaspoon brown sugar (optional)
- 1 pound chicken breasts with skin and bones or about ¾ pound skinless, boneless chicken breasts
- 5 ounces Chinese egg noodles or rice vermicelli (found in the Asian section of the supermarket)
- 4–6 tablespoons fresh lime juice, or to taste
- About ¼ cup chopped fresh cilantro

OPTIONAL GARNISHES

- Fresh basil leaves (if you can find Thai basil, use it)
- Fresh mint leaves
- Lime wedges
- Bean sprouts
- Hoisin sauce
- Asian chile oil

Put the cilantro stems, star anise, coriander seeds, and white peppercorns in a square of cheesecloth and tie the bundle together with a piece of kitchen twine; toss the packet into a Dutch oven or soup pot. Add the onion, garlic, ginger, and chiles, then pour in the chicken broth and coconut milk. Season the mixture with 2 tablespoons of the fish sauce, the brown sugar (if using), and a pinch

of salt and bring to a boil. (Don't be concerned if the coconut milk separates a little — it's only natural, and the soup will come together when you stir it.)

Lower the heat to a simmer, drop in the chicken, cover the pot, and poach the chicken gently for 15 to 20 minutes, or until cooked through. Transfer the chicken to a bowl to cool enough to handle; turn off the heat under the soup, but keep it covered. *(The soup can be made up to this point and refrigerated overnight; cover and refrigerate the chicken too.)*

While the chicken is cooling, cook the noodles following the package directions. (Usually, boiling them for 4 minutes in a large pot of salted water is all you've got to do.) Pour them into a colander, run them under cold water, and drain well.

Using your fingers, shred the chicken — minus the skin and bones, if there were any — into small pieces. Bring the soup back to a boil, lower the temperature so it just simmers, and stir in the chicken and noodles. When everything is hot, add more fish sauce to taste and as much lime juice as you'd like. Stir in the cilantro, taste, and add more salt if you think the soup needs it.

Ladle the soup into large bowls and serve with any or all of the optional garnishes.

Week 4



hachis parmentier

**MAKES 4
GENEROUS
SERVINGS**

SERVING

Bring the hachis Parmentier to the table and spoon out portions there. The dish needs nothing more than a green salad to make it a full and very satisfying meal.

STORING

It's easy to make this dish in stages: the beef and bouillon can be made up to a day ahead and kept covered in the refrigerator, and the filling can be prepared a few hours ahead and kept covered in the fridge. You can even assemble the entire pie ahead and keep it chilled for a few hours before baking it (directly from the refrigerator if your casserole can stand the temperature change) — of course, you'll have to bake it a little longer. If you've got leftovers, you can reheat them in a 350-degree-F oven.

MANY, MANY YEARS AGO, I was lucky enough to have Daniel Boulud, a chef from Lyons who's made his life in New York City, cook a meal especially for me and my husband. It was luxurious, and at the end of it, after thanking Daniel endlessly, I asked him what *he* was going to have to dinner. "Hachis Parmentier," he said with the kind of anticipatory delight usually seen only in children who've been told they can have ice cream. We had just had lobster and truffles, but Daniel was about to have the French version of shepherd's pie, and you could tell that he was going to love it.

Hachis Parmentier is a well-seasoned meat-and-mashed potato pie that is customarily made with leftovers from a boiled beef dinner, like pot-au-feu. If you have leftover beef and broth from anything you've made, go ahead and use it. Or, if you'd like to shortcut the process, make Quick Hachis Parmentier; see *Bonne Idée*. But if you start from scratch and make your own bouillon, and if you add tasty sausage, not completely traditional, you'll have the kind of hachis Parmentier that would delight even Daniel Boulud.

You can use chuck, as you would for a stew, but one day my stateside butcher suggested I use cube steak, a cut I'd never cooked with. It's an inexpensive thin, tenderized cut (its surface is scored, almost as though it's been run through a grinder) that cooks quickly and works perfectly here. If you use it, just cut it into 2-inch pieces before boiling it; if you use another type of beef, you should cut it into smaller pieces and you might want to cook it for another 30 minutes.

FOR THE BEEF AND BOUILLON

- 1 pound cube steak or chuck (see above), cut into small pieces
- 1 small onion, sliced
- 1 small carrot, trimmed, peeled, and cut into 1-inch-long pieces
- 1 small celery stalk, trimmed and cut into 1-inch-long pieces
- 2 garlic cloves, smashed and peeled
- 2 parsley sprigs
- 1 bay leaf
- 1 teaspoon salt
- ¼ teaspoon black peppercorns
- 6 cups water
- ½ beef bouillon cube (optional)

FOR THE FILLING

- 1½ tablespoons olive oil
- ½ pound sausage, sweet or spicy, removed from casings if necessary
- 1 teaspoon tomato paste
- Salt and freshly ground pepper

FOR THE TOPPING

- 2 pounds Idaho (russet) potatoes, peeled and quartered
- ½ cup whole milk
- ¼ cup heavy cream
- 3 tablespoons unsalted butter, at room temperature, plus 1 tablespoon butter, cut into bits
- Salt and freshly ground pepper
- ½ cup grated Gruyère, Comté, or Emmental cheese
- 2 tablespoons freshly grated Parmesan (optional)

TO MAKE THE BEEF: Put all the ingredients except the bouillon cube in a Dutch oven or soup pot and bring to a boil, skimming off the foam and solids that bubble to the surface. Lower the heat and simmer gently for 1½ hours. The broth will have a mild flavor and that's fine for this dish, but if you want to pump it up, you can stir in the half bouillon cube — taste the broth at the midway point and decide.

Drain the meat and strain and reserve the broth. Transfer the beef to a cutting board, and discard the vegetables or, if you think they've still got some flavor to spare, hold on to them for the filling. Traditionally hachis Parmentier is vegetableless, but that shouldn't stop you from salvaging and using the carrots. *(The beef and bouillon can be made up to 1 day ahead, covered, and refrigerated.)*

Using a chef's knife, chop the beef into tiny pieces. You could do this in a food processor, but the texture of your hachis Parmentier will be more interesting if you chop by hand, an easy and quick job.

TO MAKE THE FILLING: Butter a 2-quart oven-going casserole — a Pyrex deep-pie plate is just the right size for this.

Put a large skillet over medium heat and pour in the olive oil. When it's hot, add the sausage and cook, breaking up the clumps of meat, until the sausage is just pink. Add the chopped beef and tomato paste and stir to mix everything well. Stir in 1 cup of the bouillon and bring to a boil. You want to have just enough bouillon in the pan to moisten the filling and to bubble up gently wherever there's a little room; if you think you need more (a smidgen more is better than too little), add it now. Season with salt and pepper, especially pepper. (If you've kept any of the vegetables from the bouillon, cut them into small cubes and stir them into the filling before you put the filling in the casserole.) Scrape the filling into the casserole and cover it lightly; set aside while you prepare the potatoes. *(You can make the dish to this point up to a few hours ahead; cover the casserole with foil and refrigerate.)*

TO MAKE THE TOPPING: Have ready a potato ricer or food mill (first choices), a masher, or a fork.

Put the potatoes in a large pot of generously salted cold water and bring to a boil. Cook until the potatoes are tender enough to be pierced easily with the tip of a knife, about 20 minutes; drain them well.

Meanwhile, center a rack in the oven and preheat the oven to 400 degrees F. Line a baking sheet with foil or a silicone baking mat (you'll use it as drip catcher).

Warm the milk and cream.

Run the potatoes through the ricer or food mill into a bowl, or mash them well. Using a wooden spoon or a sturdy spatula, stir in the milk and cream, then blend in the 3-tablespoon butter. Season to taste with salt and pepper.

Spoon the potatoes over the filling, spreading them evenly and making sure they reach to the edges of the casserole. Sprinkle the grated Gruyère over the top of the pie, dust with the Parmesan (if using), and scatter over the bits of butter. Place the dish on the lined baking sheet.

Bake for 30 minutes, or until the filling is bubbling steadily and the potatoes have developed a golden brown crust (the best part). Serve.

B O N N E I D É E

Quick Hachis Parmentier.

You can make a very good hachis Parmentier using ground beef and store-bought beef broth. Use 1 pound ground beef instead of the steak, and when you add it to the sausage in the skillet, think about adding some finely chopped fresh parsley and maybe a little minced fresh thyme. You could also sauté 1 or 2 minced garlic cloves in the olive oil before the sausage goes into the skillet. (The herbs and garlic help mimic the aromatics in the bouillon.) Moisten the filling with the broth, and you're good to go.

Week 5



marie-hélène's apple cake

MAKES 8 SERVINGS

SERVING

The cake can be served warm or at room temperature, with or without a little softly whipped, barely sweetened heavy cream or a spoonful of ice cream. Marie-Hélène served her cake with cinnamon ice cream and it was a terrific combination.

STORING

The cake will keep for about 2 days at room temperature and, according to my husband, gets more comforting with each passing day. However long you keep the cake, it's best not to cover it — it's too moist. Leave the cake on its plate and just press a piece of plastic wrap or wax paper against the cut surfaces.

MY FRIEND MARIE-HÉLÈNE BRUNET-LHOSTE is a woman who knows her way around food. She's a top editor of the Louis Vuitton City Guides (and one of the restaurant critics for the Paris edition), so she eats at scores of restaurants every year, and she's a terrific hostess, so she cooks at home often and with great generosity. There's no question that she's a great home cook, but for me, she's the most frustrating kind of cook: she never follows a recipe (in fact, I don't think there's a cookbook to be found on her packed bookshelves), never takes a note about what she does, and while she's always happy to share her cooking tips, she can never give you a real recipe — she just doesn't know it.

I've watched her in her kitchen, in the hopes of nabbing a recipe by observation, but it's impossible. Like so many really good cooks, Marie-Hélène starts off with a set of ingredients that could be annotated and recipe-ized, but, once she starts mixing, stirring, boiling, baking, or sautéing, she makes so many mid-cooking adjustments that you just have to throw up your hands and content yourself with being the lucky recipient of what she's cooked.

And so it was with this apple cake, which is more apple than cake, rather plain but very appealing in its simplicity (the chunks of apple make a bumpy, golden top) and so satisfying that we all went back for seconds. Despite knowing that it was futile, I asked for the recipe, and, of course, Marie-Hélène didn't really know.

"It's got two eggs, sugar, flour, and melted butter — oh, and rum," she said. "I mix the eggs and sugar together and then I add some flour, some butter, some flour, and some butter." When I asked how much flour and butter, I got a genuinely apologetic shrug, and when I asked what kind of apples she used, the answer was, *divers*, or different kinds.

Since there were only a few major ingredients, I thought I could figure out the recipe — and I did! (Although not on the first — or second — shot.) I've added baking powder to the mix (and I have a feeling Marie-Hélène might have too) and a drizzle of vanilla, which you can skip if you want. What you don't want to skip is the pleasure of having *divers* apples. It's really nice to mix up the fruit, so that you have some apples that are crisp, some soft, some sweet, and some tart.

- ¾ cup all-purpose flour
- ¾ teaspoon baking powder
- Pinch of salt
- 4 large apples (if you can, choose 4 different kinds)
- 2 large eggs
- ¾ cup sugar
- 3 tablespoons dark rum
- ½ teaspoon pure vanilla extract
- 8 tablespoons (1 stick) unsalted butter, melted and cooled

Center a rack in the oven and preheat the oven to 350 degrees F. Generously butter an 8-inch springform pan and put it on a baking sheet lined with a silicone baking mat or parchment paper.

Whisk the flour, baking powder, and salt together in small bowl.

Peel the apples, cut them in half and remove the cores. Cut the apples into 1- to 2-inch chunks.

In a medium bowl, beat the eggs with a whisk until they're foamy. Pour in the sugar and whisk for a minute or so to blend. Whisk in the rum and vanilla. Whisk in half the flour and when it is incorporated, add half the melted butter, followed by the rest of the flour and the remaining butter, mixing gently after each addition so that you have a smooth, rather thick batter. Switch to a rubber spatula and fold in the apples, turning the fruit so that it's coated with batter. Scrape the mix into the pan and poke it around a little with the spatula so that it's evenish.

Slide the pan into the oven and bake for 50 to 60 minutes, or until the top of the cake is golden brown and a knife inserted deep into the center comes out clean; the cake may pull away from the sides of the pan. Transfer to a cooling rack and let rest for 5 minutes.

Carefully run a blunt knife around the edges of the cake and remove the sides of the springform pan. (Open the springform slowly, and before it's fully opened, make sure there aren't any apples stuck to it.) Allow the cake to cool until it is just slightly warm or at room temperature. If you want to remove the cake from the bottom of the springform pan, wait until the cake is almost cooled, then run a long spatula between the cake and the pan, cover the top of the cake with a piece of parchment or wax paper, and invert it onto a rack. Carefully remove the bottom of the pan and turn the cake over onto a serving dish.

Special Thanks

Rome was not built in a day... and neither was FFwD.
We would like to take a moment (and this space) to thank some of the wonderful people who have contributed to this cause.

Dorie Greenspan

The author of this amazing book who has trusted us, welcomed our ideas, and furthermore been a wonderful friend to us all.

Rachel Alvarez

Joel's "little sister" and Illustrator Extraordinaire . You have brought our vision to reality and we are so excited to have you on board.

Rux Martin, Katrina Kruse, and the Gang over at Houghton Mifflin Harcourt

Thank you for embracing our little "project" and helping with all the images, files, recipes, and all the other crazy things we have asked for!

Travis Wilson

Thank you for your expert technical expertise and willingness to help with the site.
We owe you one... or twelve!

and last but not least

The FFwD Members

We are so thrilled to cook along with you all. This book is going to change the way you think about Friday nights... we promise! Fasten your apron strings.
You are in for an exciting adventure!

Culinarily yours,

LAURIE, JOEL and ALISON
FFwD Administrators