



fine
Cooking
2012 RECIPE INDEX



2012 RECIPE INDEX

This recipe index covers *Fine Cooking* issues 115 to 120. Issues are numbered as follows: 115 (Feb/Mar), 116 (Apr/May), 117 (June/July), 118 (Aug/Sept), 119 (Oct/Nov), 120 (Dec/Jan). If you are unable to print this index and would like a free copy, please call customer service at 800-477-8727, Monday through Friday, 9 am–5 pm EST.

Appetizers & Snacks

	Issue	Page
Arancini	119	89
Bavarian-Style Soft Pretzels	119	72
Beer-Battered Coconut Shrimp with Rémo­lade Sauce	119	63
Classic Deviled Eggs	117	56
Cucumber and Peppadew Grilled Shrimp Bites	117	64
Deviled Eggs with Bacon and Smoked Paprika	117	56
Deviled Eggs with Capers, Red Onion, and Dill	117	57
Deviled Eggs with Crab	117	57
Deviled Eggs with Curry	117	56
Deviled Eggs with Pesto	117	56
Honey-Lime-Sake Shrimp	117	24
Jumbo Shrimp Cocktail	116	60
Maple and Black Pepper Pecans	119	21
Parmigiano-Pistachio Frico	120	22
Parmigiano-Stuffed Mushrooms	120	23
Pork and Shrimp Summer Rolls	118	58
Risotto	119	26
Sugar-Roasted Peaches with Burrata and Honey	118	83
Summer Vegetable Tempura	117	70

Beans, Grains & Rice

Arancini	119	89
Baked Butter Beans with Onions, Tomatoes, and Feta	115	72
Barley Salad with Peas and Asparagus	117	51
Basmati Rice Salad with Mango and Cucumber	117	50
Brown Rice Salad with Apples and Cheddar	117	51
Bulgur Salad with Carrots and Peppers	117	50

	Issue	Page
Cheesy Rice with Garlic and Thyme	116	13
Chicken and Mushroom Risotto	115	49
Cranberry Bean and Salmon Salad with Spinach and Radicchio	115	73
Farro Salad with Artichokes and Fennel	117	51
Hoppin' John	120	28
Lamb Stew with Flageolets and Herbs	115	71
Millet Salad with Avocado and Citrus	117	50
New Orleans-Style Anasazi Beans and Rice	115	70
Quinoa Salad with Pears and Dried Cherries	117	51
Spelt Salad with Cherry Tomatoes and Zucchini	117	50
Thai-Style Pineapple Fried Rice with Shrimp and Cashews	115	52
Triple-Sesame Jasmine Rice	115	12
Risotto	119	26
Wheat Berry Salad with Green Beans and Corn	117	55

Beef

Beef Burgers with Blue Cheese and Caramelized Onions	117	16
Beef Rendang	116	70
Beef Tenderloin with Roquefort-Pecan Butter	119	20
Black-Pepper-Crusted Beef Tenderloin with Chimichurri Sauce	119	60
Classic Beef Stroganoff	115	64
Corned Beef and Cabbage	115	21
Grilled Korean Skirt Steak	118	10
Grilled Steak and Peppered Spaetzle with Black Trumpet Mushrooms and Shallot Marmalade	115	66

	Issue	Page
Hanger Steak with Spicy Miso Glaze	116	12
Skirt Steak with Mushrooms and Shallots	119	12
Slow-Roasted Beef Standing Rib Roast with Brown Ale Butter Sauce	120	44
Steak Salad with Shaved Fennel and Dried Cherries	115	10
Steak Sandwiches with Spicy Horseradish Mayonnaise	120	15
Stir-Fried Chili Beef with Bell Peppers and Snow Peas	117	71

Beverages

Irish Coffee	120	82
Pineapple-Orange Sangria	117	41
Shrimp Cocktail Martini	116	61
Spicy Mexican Hot Chocolate	115	82
Strawberry-Melon Sangria	117	41

Bread, Sandwiches & Pizza

All-Purpose Brown-Butter Crêpes	116	64
Bavarian-Style Soft Pretzels	119	72
Cinnamon-Swirl Raisin Bread	115	76
Lobster Rolls	120	63
Maple-Roasted Butternut Squash, Chard, and Sausage Flatbread	120	54
Niçoise Tuna Melts	116	16
Pizza from Scratch (multiple options)	116	46
Prosciutto, Apple, and Brie Monte Cristos	115	11
Smoked Salmon Club Sandwich	118	14
Smoky Corn Quesadillas	118	48
Southern Buttermilk Biscuits	117	37
Steak Sandwiches with Spicy Horseradish Mayonnaise	120	15



Chicken & Turkey

	Issue	Page
Asian Turkey Noodle Soup with Bok Choy	119	10
Bacon-Wrapped Smoked Turkey	119	40
Baked Crêpes Cacciatore with Parmesan Cream Sauce	116	67
Beer-Batter Chicken and Waffles	115	14
Chicken and Mushroom Risotto	115	49
Chicken Braised with Red Wine Vinegar and Tomatoes	116	13
Chicken Cutlets with Cacciatore Farro Salad and Red Pepper Aioli	119	56
Chicken Meatball and Escarole Soup	115	13
Chicken Tostadas with Black Beans and Cilantro-Lime Cream	115	48
Cider-Glazed Chicken Thighs	119	11
Citrus-Marinated Roasted Chicken	115	47
Classic Chicken Cacciatore	119	56
Crispy Fried Chicken with Old Bay Aioli	120	13
Goat-Cheese-and-Olive-Stuffed Chicken Breasts with Balsamic-Butter Pan Sauce	118	11
Lemon-Garlic Roast Chicken with Yuzu Kosho	120	53
Red Pozole with Chicken	120	60
Roast Chicken with Fingerling Potatoes, Leeks, and Bacon	116	43
Smoked Chicken Halves with Lemon-Ginger Barbecue Sauce	117	48
Southeast Asian Chicken Wings	117	45
Spinach Salad with Chicken, Strawberries, Blue Cheese, and Almonds	117	12
Spit-Roasted Chicken with Tarragon Butter	117	44
Tandoori Chicken Legs	117	46
Teriyaki Chicken with Starfruit	115	18
Thai Curry Turkey Burgers	117	18
Tuscan Grilled Chicken Under a Brick	117	47

Condiments & Sauces

	Issue	Page
Asian Citrus-Ginger-Sesame Marinade	118	67
Classic Hollandaise Sauce	120	70
Cooked Fresh Tomato Sauce	118	75
Garam Masala	115	88
Homemade Butter	115	77
“Italian Dressing” Marinade	118	67
Orange-Maple Cranberry Sauce	119	31
Peanut Dipping Sauce	118	60
Raw Asparagus Pesto	116	73
Raw Fresh Tomato Sauce	118	74
Red Wine and Coffee Marinade	118	64
Spicy Mexican Marinade	118	67
Spicy Tamarind Dipping Sauce	118	61
Sweet-and-Sour Dipping Sauce	118	60
Three-Mustard Bistro Marinade	118	64

Eggs

Asparagus and Fried Eggs on Garlic Toast	116	75
Corn, Green Pepper, Ham, and Cheese Omelet	118	46
Creamy Scrambled Eggs	116	31
Huevos Rancheros	120	13
Leek and Goat Cheese Frittata	119	12
Mascarpone Scrambled Eggs with Garlic Toasts	117	15
Spicy Chorizo and Egg Tostadas	118	12

Lamb

Charmoula Lamb Chops with Curried Couscous	120	55
Lamb-and-Feta-Stuffed Cabbage	115	20
Lamb Stew with Flageolets and Herbs	115	71
Lemon-Garlic Lamb Chops with Minted Couscous	116	16
Pesto-Crusted Racks of Lamb	120	40
Rosemary-Garlic Roast Leg of Lamb with Red Potatoes	116	41

Southwestern Lamb Shanks	119	62
Spiced Lamb Burgers	117	17

Meatless Mains

Asparagus and Fried Eggs on Garlic Toast	116	75
Black Bean and Pepper Jack Burgers	117	17
Cavatappi with Cilantro-Pistachio Pesto	115	14
Classic Macaroni and Cheese (plus variations)	115	42
Creamy Rotini with Zucchini, Tomato, and Red Pepper	118	12
Crispy Tofu with Sesame Asparagus and Hoisin Dipping Sauce	117	13
Fresh Tortellini with Asparagus, Peas, and Mint	116	74
Huevos Rancheros	120	13
Leek and Goat Cheese Frittata	119	12
Mascarpone Scrambled Eggs with Garlic Toasts	117	15
Mushroom Ragoût over Creamy Polenta	120	17
Pizza from Scratch (multiple options)	116	46
Puff Pastry Spanakopita	116	23
Spaghetti with Fresh Breadcrumbs, Garlic, and Extra-Virgin Olive Oil	120	52
Zucchini Tart with Lemon Thyme and Goat Cheese	117	63

Pasta

Cavatappi with Cilantro-Pistachio Pesto	115	14
Classic Macaroni and Cheese (plus variations)	115	42
Creamy Orecchiette with Spinach and Prosciutto	120	14
Creamy Rotini with Zucchini, Tomato, and Red Pepper	118	12
Fresh Tagliatelle with Sausage, Red Peppers, and Arugula	116	17



	Issue	Page
Fresh Tortellini with Asparagus, Peas, and Mint	116	74
Green Bean and Israeli Couscous Salad with Pickled Red Onions	117	61
Pasta with Clams, Broccoli Raab and Chile	120	63
Penne with Sausage, Fennel, and Pecorino	119	14
Spaghetti with Fresh Breadcrumbs, Garlic, and Extra-Virgin Olive Oil	120	52
Pork		
Applewood-Smoked Bacon	117	74
Braised Country-Style Pork Ribs with Mustard-Beer Sauce	118	42
Fresh Tagliatelle with Sausage, Red Peppers, and Arugula	116	17
Glazed Pork Loin with Pineapple-Scallion Chutney	115	56
Herb-Rubbed Pork Spareribs with Honey-Lemon Glaze	118	43
Hickory-Smoked Baby Back Ribs with Apricot-Bourbon Barbecue Sauce	118	40
Homemade Mexican Chorizo	118	88
Penne with Sausage, Fennel, and Pecorino	119	14
Pork and Shrimp Summer Rolls	118	58
Pork Burgers with Sauerkraut and Gruyère	117	18
Pork Chops with Cider-Dijon Pan Sauce	115	15
Pork Chops with Cranberry-Maple Pan Sauce	119	11
Pork Chops with Sugar-Roasted Peaches, Fennel, and Cheddar Grits	118	80
Pork Crown Roast with Dried-Fruit-Sourdough Stuffing and Brandy Cream Sauce	120	42
Pork Souvlaki Salad with Black Pepper Tzatziki	118	13
Spicy Chorizo and Egg Tostadas	118	12
Tuscan Roast Pork with Yellow Potatoes, Fennel, and Parsnips	116	42

White Balsamic Pork Chops with Roasted Potatoes and Peas	120	56
Salads		
Apple and Escarole Salad with Blue Cheese and Hazelnuts	119	50
Asparagus Salad with Orange, Prosciutto, and Pistachios	116	76
Barley Salad with Peas and Asparagus	117	51
Basmati Rice Salad with Mango and Cucumber	117	50
Broccoli Stalk, Celery, and Radish Salad	117	39
Brown Rice Salad with Apples and Cheddar	117	51
Bulgur Salad with Carrots and Peppers	117	50
Carrot Salad with Lime-Cilantro Dressing	119	46
Corn and Cherry Tomato Salad with Lemon-Tarragon Vinaigrette	118	48
Cranberry Bean and Salmon Salad with Spinach and Radicchio	115	73
Cucumber and Herb Salad with Crumbled Feta	117	64
Cucumber, Basil, and Peanut Salad	117	65
Farro Salad with Artichokes and Fennel	117	51
Green Bean and Israeli Couscous Salad with Pickled Red Onions	117	61
Japanese Spinach with Sesame and Soy	116	23
Millet Salad with Avocado and Citrus	117	50
Mixed Green Salad with Sugar-Roasted Peaches, Lots of Seeds, and Creamy Goddess Dressing	118	80
Mixed Greens with Cucumber, Sesame Seeds, and Ginger-Yogurt Dressing	118	21
Mixed Greens with Grilled Scallions, Mango, and Cilantro-Lime Vinaigrette	118	21

	Issue	Page
Mixed Greens with Nectarines, Gorgonzola, and Champagne Vinaigrette	118	20
Mixed Greens with Olives, Serrano Ham, Sourdough Croutons, and Sherry Vinaigrette	118	21
Mixed Greens with Ricotta Salata, Toasted Walnuts, and Raspberry Vinaigrette	118	20
Pecan, Radicchio, and Asian Pear Salad	119	21
Pineapple, Papaya, Starfruit, and Blood Orange Salad	115	53
Potato Salad with Garlic Scapes, Snap Peas, and Scallions	117	22
Pork Souvlaki Salad with Black Pepper Tzatziki	118	13
Quinoa Salad with Pears and Dried Cherries	117	51
Roasted Butternut Squash Salad with Pears and Stilton	120	12
Roasted Green Bean and Sweet Potato Salad	119	45
Shrimp and Spinach Salad with Orange, Avocado, and Pistachios	120	67
Spelt Salad with Cherry Tomatoes and Zucchini	117	50
Spinach Salad with Chicken, Strawberries, Blue Cheese, and Almonds	117	12
Steak Salad with Shaved Fennel and Dried Cherries	115	10
Tea-Smoked Shrimp Salad with Mango	117	69
Tomato and Watermelon Salad with Feta	118	29
Warm Potato Salad with Lemon and Fresh Herbs	118	14
Wheat Berry Salad with Green Beans and Corn	117	55
Wilted Arugula Salad with Asparagus, Bacon, Almonds, and Sherry Vinaigrette	116	75



Seafood

	Issue	Page
Almond-Crusted Halibut	116	14
Beer-Battered Coconut Shrimp with Rémoulade Sauce	119	63
Cranberry Bean and Salmon Salad with Spinach and Radicchio	115	73
Creamy Oyster and Shiitake Stew	120	66
Creamy Spinach and Leeks with Seared Scallops	116	22
Crispy Flounder with Pears, Endive, and Meyer Lemon	115	11
Fish and Chips with Tartar Sauce	118	70
Grilled Salmon with Walnut-Arugula Pesto	117	14
Honey-Lime-Sake Shrimp	117	24
Indian-Spiced Steamed Mussels	120	65
Jumbo Shrimp Cocktail	116	60
Lobster Rolls	120	63
Mahi Mahi with Tomato, Olive, and Caper Sauce	115	27
Manhattan Clam Chowder	119	68
Manila Clams with North African Spices	120	64
New England Clam Chowder	119	67
Niçoise Tuna Melts	116	16
Pan-Seared Catfish with Creamy Greens	119	13
Pasta with Clams, Broccoli Raab, and Chile	120	63
Pork and Shrimp Summer Rolls	118	58
Rhode Island Clam Chowder	119	69
Sautéed Shrimp and Pancetta with Cheese Grits	119	14
Sea Scallops with Brussels Sprouts and Mustard Sauce	120	64
Shrimp and Spinach Salad with Orange, Avocado, and Pistachios	120	67
Shrimp Tacos	117	13
Shrimp Tacos with Spicy Cabbage Slaw	120	65
Smoked Salmon Sandwich	118	14

	Issue	Page
Steamed Salmon with Leeks, Shiitake, and Soy	117	68
Stir-Fried Bay Scallops with Ginger, Red Onion, and Toasted Walnuts	120	67
Stir-Fried Carrots with Shrimp and Toasted Almonds	116	56
Stovetop Clambake	118	11
Tea-Smoked Shrimp Salad with Mango	117	69
Thai Shrimp, Scallop, and Mussel Curry	120	66
Thai-Style Pineapple Fried Rice with Shrimp and Cashews	115	52

Side Dishes

Asparagus and Mascarpone Gratin with Parmesan Breadcrumbs	116	76
Baked Butter Beans with Onions, Tomatoes, and Feta	115	72
Braised Green Beans with Garlic and Lemon	119	45
Broccoli Twice-Baked Potatoes	119	44
Broiled Asparagus and Artichokes with Vermouth Brown Butter	116	77
Brussels Sprout Chips	119	47
Brussels Sprout Leaves with Apple, Pecans, and Cheddar	119	47
Brussels Sprouts with Pancetta and Pearl Onions	119	47
Carrot and Sharp Cheddar Gratin	120	49
Carrot, Fingerling Potato, and Pea Ragoût	116	57
Charred Corn and Zucchini with Basil	118	49
Cheesy Rice with Garlic and Thyme	116	13
Corn, Bacon, and Red Pepper Sauté	118	47
Corn on the Cob with Mustard-Maple-Thyme Butter	118	49
Couscous with Corn and Blue Cheese	118	47
Creamed Corn with Shallots	118	48

	Issue	Page
Crispy Rosemary-Parmesan Potato Wedges	119	44
Fennel, Red Onion, and Parmigiano Gratin	120	50
Fluffy Mashed Potatoes	119	44
Ginger-Maple Roasted Brussels Sprouts	119	47
Green Beans with Almonds and Garlic	119	45
Green Beans with Cherry Tomatoes and Niçoise Olives	117	60
Green Beans with Parsley and Sesame Tahini Sauce	117	61
Green Beans with Tomatoes and Olives	119	45
Grilled Asparagus with Parsley-Tarragon Chimichurri	116	74
Grilled Summer Squash with Pesto and Balsamic Syrup	117	63
Indian Spiced Cabbage	115	21
Japanese Spinach with Sesame and Soy	116	23
Maple-Roasted Carrots	119	46
Mexican Grilled Corn on the Cob	118	45
Mushroom, Leek, and Fontina Gratin	120	48
Olive-Oil-Braised Carrots with Warm Spices	115	58
Olive-Oil-Braised Fennel with Lemon	115	61
Olive-Oil-Braised Leeks with Thyme	115	60
Olive-Oil-Braised Red Onions with Bay Leaves	115	59
Pan-Roasted Carrots with Leeks, Pancetta, and Thyme	116	55
Pan-Steamed Asparagus with Lemon-Caper Mayonnaise	116	73
Potato and Red Pepper Hash	119	44
Potato-Cheese Galette	119	44
Roasted Carrots with Orange-Mint Gremolata	119	46



	Issue	Page		Issue	Page		Issue	Page
Roasted Green Beans with Cranberries, Walnuts, and Blue Cheese	119	45	Shaved Summer Squash with Almond Salsa Verde	117	62	Clam Broth	119	66
Roasted Root Vegetables with Meyer Lemons	120	20	Slow-Sautéed Carrots and Parsnips	119	46	Creamy Oyster and Shiitake Stew	120	66
Roasted Squash with Pimentón and Manchego Cheese	117	62	Stir-Fried Asparagus and Shiitake with Ginger and Sesame	116	77	Curried Parsnip and Apple Soup	119	51
Sautéed Carrots with Ginger, Orange, and Scallions	116	54	Sugar-Roasted Peaches	118	78	Gazpacho	118	25
Sautéed Carrots with Pecans and Bacon	119	46	Warm Brussels Sprout Slaw with Lemon and Hazelnuts	119	47	Lamb Stew with Flageolets and Herbs	115	71
Sautéed Chayote with Sweet Onion and Bacon	116	20	Yorkshire Pudding	120	89	Lobster Bisque	115	30
Sautéed Corn with Garlicky Brown Butter	118	46				Manhattan Clam Chowder	119	68
Sautéed Green Beans with Water Chestnuts, Red Pepper Flakes, and Ginger	117	60				Mushroom Ragoût over Creamy Polenta	120	17
			Soups & Stews			New England Clam Chowder	119	67
			Asian Turkey Noodle Soup with Bok Choy	119	10	Pea and Parmigiano Soup	120	23
			Chicken Meatball and Escarole Soup	115	13	Red Pozole with Chicken	120	60
			Chickpea Soup with Crispy Kale	116	15	Rhode Island Clam Chowder	119	69
			Chilled Cucumber-Buttermilk Soup	117	65	Spicy Corn Chowder	117	15

(Continued on page 7)



SWEETS

Cakes & Cupcakes

	Issue	Page
Apple Upside-Down Cake	119	52
Chocolate-Honey Ganache Layer Cake	119	83
Chocolate Irish Whiskey Cake	120	82
Classic Vanilla Tres Leches Cake	117	79
Crêpe Cake with Coffee Cream and Hazelnut Praline	116	66
Molten Chocolate Cakes with Raspberries	115	82
Pumpkin-Pecan Cake with Brown Sugar and Bourbon Glaze	119	78
Vanilla Cupcakes with Pink Cream Cheese Frosting	116	35

Candy, Cookies & Icing

Basic Glaze	120	78
Chocolate-Pomegranate-Ginger Bark	119	18
Cut-Out Cookies	120	75
Drop Cookies	120	74
Royal Icing	120	76
Slice-and-Bake Cookies	120	74
Vanilla-Bean Sablé Cookies	116	29
Vanilla Cookie Dough	120	73

Fruit Desserts

	Issue	Page
Blueberry Pie Parfaits with Almond Streusel and White Chocolate Lemon Cream	117	84
Classic Lattice-Top Blueberry Pie	117	82
Cranberry-Almond Shortbread Tart	119	80
German Pear Pancake	119	61
Honeyed Fig and Goat Cheese Tart	118	18
Pineapple and Macadamia Nut Tart	115	54
Pineapple-Ginger Brown Sugar Crisp	115	55
Plum Clafoutis	118	53
Strawberry-Rhubarb Cobbler with Honey	117	25
Sugar-Roasted Peach and Cornbread Sundaes with Bacon Syrup	118	82
Sugar-Roasted Peaches	118	78

Ice Cream & Sorbet

Apricot-Vanilla Sparkling Wine Floats	118	13
Ice Cream with Cherry Caramel Sauce	117	14
Mango-Honey-Mint Sorbet	117	25
Warm Chocolate-Stout Brownie Sundaes	115	81

Parfaits, Sundaes & Waffles

	Issue	Page
Blueberry Pie Parfaits with Almond Streusel and White Chocolate Lemon Cream	117	84
Chocolate-Hazelnut Waffles with Frangelico-Brown Butter Syrup	115	81
Warm Chocolate-Stout Brownie Sundaes	115	81

Pies & Tarts

Chocolate Chiffon Pie	118	54
Classic Lattice-Top Blueberry Pie	117	82
Cranberry-Almond Shortbread Tart	119	80
Honeyed Fig and Goat Cheese Tart	118	18
Lemon Meringue Pie	116	80
Maple-Walnut Tart	119	81
Pineapple and Macadamia Nut Tart	115	54

Puddings, Custards & Crêpes

All-Purpose Brown-Butter Crêpes	116	64
Caramel Croissant Pudding	116	14
Clementine Crêpes Suzette	116	65
Crème Caramel	118	52
Crêpe Cake with Coffee Cream and Hazelnut Praline	116	66
Milk Chocolate Pudding	115	82