

Recipes from Jamie's book

Make It Your Own: Recipes & Inspiration for the Creative Cook

Herbed Flank Steak Roulade with Red Pepper-Wine Sauce



Herbed Flank Steak Roulade

1 large flank steak, about 1½ pounds
3 ounces thinly sliced prosciutto
1 cup loosely packed basil leaves
1 cup fresh bread crumbs
2/3 cup freshly grated Parmesan
¼ cup chopped Italian parsley, plus sprigs for garnish
Grated zest of 1 lemon
2 TBSP minced fresh garlic, divided
5 TBSP extra virgin olive oil, divided
2 TBSP minced fresh rosemary

Red Pepper-Wine Sauce

3 TBSP unsalted butter, divided
¾ cup minced shallots
1 cup chopped roasted red bell peppers
1 cup dry red wine
1 cup low sodium chicken broth or homemade stock
1 TBSP balsamic vinegar
Sea salt and freshly ground pepper

Preheat oven to 375F.

Lay the flank steak on work surface with the grain running parallel to you. Butterfly the flank steak by slicing through it horizontally, leaving meat attached on back side. Open steak, like a book, flattening seam. Sprinkle cut surface with pepper. Lay prosciutto slices over surface of steak, leaving a ½-inch border on the back side. Scatter basil leaves evenly over prosciutto. In a medium bowl, combine bread crumbs, Parmesan, parsley, lemon zest, 1 TBSP garlic and 2 TBSP olive oil. Sprinkle this mixture evenly over basil and press down gently. Starting at edge closest to you, roll up steak tightly and tie with kitchen string in 4 or 5 places. Combine 2 TBSP olive oil, remaining 1 TBSP garlic and rosemary and rub over the outside of the steak. Sprinkle with salt and pepper.

Heat the remaining 1 TBSP olive oil in a large ovenproof skillet over medium high heat. Sear steak on all sides, about 6-8 minutes total. Place pan in oven and roast until internal temperature reaches 125F, about 20-25 minutes. Remove meat to a cutting board, tent loosely with foil and let rest for 10 minutes.

While meat cooks and rests, make sauce. Heat 2 TBSP butter in a medium skillet, over medium heat. Add shallots and saute 5 minutes. Add bell pepper and saute 3 minutes. Add wine; bring to a boil and boil gently for 5 minutes or until almost evaporated. Add broth; return to a boil and boil gently for 5 minutes. Carefully transfer mixture to blender or processor and puree. Return sauce to pan and whisk in remaining 1 TBSP butter and balsamic. Season to taste with salt and pepper.

Spoon some sauce onto each dinner plate. Slice steak roll into ½-inch thick slices, discarding strings. Place 2 slices on each plate, atop sauce. Garnish plates with parsley sprigs if desired. Pass remaining sauce separately. Serves 4.

Indian-Spiced Burgers with Coconut-Cilantro Chutney & Grilled Pineapple



Your neighbors will come running when they catch the aroma of these burgers wafting from your grill! The spice combination is divine and the cooling chutney and sweet pineapple are the perfect complements.

Coconut-Cilantro Chutney

½ cup plain yogurt (not lowfat)
½ cup sweetened shredded coconut
¼ cup minced fresh cilantro
2 TBSP minced fresh mint
Sea salt and freshly ground pepper to taste

Burgers

1½ pounds ground chuck (about 20% fat)
¾ cup chopped sweet onion or red onion
1½ tsp. garam masala
1½ tsp. sweet curry powder
1½ tsp. coarse salt
½ tsp. freshly ground pepper
¼ tsp. cayenne pepper

4 canned or fresh pineapple rings
4 onion buns
4 lettuce leaves (romaine, bibb, green leaf)
Cilantro and mint sprigs for garnish

Preheat gas or charcoal grill to medium high heat.

In a medium bowl, mix together yogurt, coconut, cilantro and mint. Season to taste with salt and pepper. Refrigerate chutney until needed.

In a large bowl gently mix beef with onion, garam masala, curry powder, salt, pepper and cayenne. Form into 4 1-inch thick patties.

Oil grill grate. Grill burgers over direct heat until cooked thru, 4-5 minutes per side. Grill pineapple slices alongside burgers for 3-4 minutes per side or until lightly charred. Remove burgers and pineapple slices from grill and toast buns, cut side down, along the outer edges of the grill for 2 minutes or until lightly toasted.

Spread a little of the chutney on the bottom half of each bun; top with a lettuce leaf, a burger, a pineapple slice, the rest of the chutney and the top of the bun. Place burgers on plates or platter and garnish with mint and cilantro sprigs if desired. Serves 4. -

Note: Burgers can also be broiled.

Mojo Swordfish with Savory Caribbean Salsa



Mojo Marinade

¾ cup fresh orange juice
½ cup chopped sweet onion
¼ cup fresh lime juice
¼ cup Grand Marnier or other orange liqueur
¼ cup extra virgin olive oil
¼ cup soy sauce
2 TBSP chopped fresh garlic
2 TBSP chopped fresh oregano or 2 tsp. dried
1½ tsp. ground cumin
1½ tsp. freshly ground pepper
1 tsp. lime zest

6 1-inch thick swordfish steaks, about 7 ounces each

Savory Caribbean Salsa

1 TBSP olive oil
¾ cup minced sweet onion
2 TBSP seeded, minced jalapeno pepper
1 tsp. minced garlic
1 tsp. ground cumin
¼ tsp. ground allspice
1 cup diced fresh pineapple
½ cup peeled, diced mango
½ cup peeled, diced papaya
1 cup quartered cherry tomatoes
½ cup chopped roasted red peppers
¼ cup minced fresh cilantro
2 TBSP fresh lime juice
Sea salt and freshly ground pepper
Habanero hot sauce (such as Melinda's)

Sea salt and freshly ground pepper
Olive oil or canola oil
Cilantro sprigs for garnish

Combine all marinade ingredients in a blender and puree. Remove to a large zip-top bag, add swordfish steaks and marinate, refrigerated, for 1-1½ hours.

Meanwhile, prepare salsa. Heat oil in a medium skillet over medium heat. Add onion and sauté for 3 minutes. Add jalapeno, garlic, cumin and allspice and sauté for 2 minutes. Stir in pineapple, mango, papaya, tomatoes and red pepper and sauté for 2 additional minutes. Remove from heat and stir in cilantro and lime juice. Season to taste with salt, pepper and hot sauce. Cool to room temperature or refrigerate for up to 2 hours.

Preheat gas or charcoal grill to medium high heat.

Remove swordfish from marinade and season with salt and pepper. Oil grill grates and grill fish, directly over heat, until no longer opaque in the center, about 4-5 minutes per side. Remove swordfish steaks to plates or platter. Spoon salsa generously over fish, using a slotted spoon. Garnish with cilantro sprigs if desired. Serves 6.

Poblano Stuffed Chicken with Pancetta-Corn Salsa



Pan seared chicken breasts have a tendency to become dry during cooking. The cheesy filling here keeps them nice and moist, as does covering the pan during cooking.

1 large Poblano pepper

Pancetta-Corn Salsa

2 TBSP olive oil
2 cups fresh corn kernels (about 2 large ears)
 $\frac{3}{4}$ cup diced red bell pepper
2 ounces pancetta, chopped
1 bunch scallions, minced
1-2 jalapeno peppers, seeded and minced
1 tsp. minced fresh garlic
 $\frac{1}{2}$ tsp. dried oregano (Mexican preferred)
2 TBSP minced fresh cilantro
1 TBSP fresh lime juice
Sea salt and freshly cracked pepper to taste

Stuffed Chicken

$\frac{1}{2}$ cup crumbled feta cheese
1 tsp. roasted garlic (page____ or store bought)
4 large boneless, skinless chicken breasts
 $1\frac{1}{2}$ TBSP crushed coriander seeds
 $1\frac{1}{2}$ TBSP crushed cumin seeds
2 TBSP olive oil
Cilantro sprigs for garnish

Char Poblano pepper directly over gas flame or under the broiler until blackened all over. Enclose in a small paper bag for 10 minutes, then peel, seed and chop.

Meanwhile, make salsa. Heat olive oil in a large skillet over medium high heat. Add corn, red pepper and pancetta and sauté for 10 minutes. Add scallions, jalapenos, garlic and oregano and sauté for 2 minutes. Remove from heat. Stir in cilantro and lime juice. Season to taste with salt and pepper. Set aside.

In a small bowl, mix together chopped pepper, crumbled cheese and roasted garlic. Season stuffing with salt and pepper.

Cut a slit thru the side of each chicken breast, forming an internal pocket; taking care not to cut thru the bottom or sides. Divide pepper mixture between breasts, stuffing into pockets. Press opening closed. Sprinkle stuffed breasts with salt and pepper.

Combine coriander and cumin seeds in a shallow bowl. Coat breasts evenly with seeds, pressing to adhere.

Heat 2 TBSP olive oil in a large nonstick skillet over medium high heat. Add chicken, top side down, and cook until nicely browned, about 6 minutes. Flip breasts over, cover pan, reduce heat to medium and continue to cook until chicken is cooked throughout, about 8-10 more minutes. Internal temperature should be 160 F.

Remove breasts to cutting board and let rest 5 minutes. Slightly re-warm salsa and spoon onto platter or plates. Slice breasts in half, on the diagonal and arrange atop salsa. Garnish with cilantro sprigs if desired. Serves 4.

Roasted Vegetable Panzanella



Salad

- 1 large red bell pepper, quartered, ribs and seeds removed
- 1 medium red onion, peeled and cut into 8 wedges
- 1 large fennel bulb, trimmed and cut into 8 wedges
- 4 TBSP olive oil, divided
- Sea salt and freshly ground pepper to taste
- 4 1-inch thick slices Italian country-style bread
- 1 garlic clove, peeled and halved lengthwise
- 1 medium cucumber, quartered lengthwise, seeded and sliced ½ inch thick
- 2 medium ripe red tomatoes, seeded and cut into bite-sized pieces
- ¼ cup torn fresh basil leaves
- ¼ cup Italian parsley leaves
- ¼ cup Mediterranean-style black olives, pitted and halved
- ½ cup crumbled ricotta salata or feta cheese

Vinaigrette

- 2 tsp. red wine vinegar
- 2 tsp. fresh lemon juice
- ½ tsp. sugar
- 1 tsp. Dijon mustard
- 4 TBSP extra virgin olive oil
- Sea salt and freshly ground pepper to taste

Preheat oven to 400F.

Brush red pepper, onion and fennel with 2 TBSP olive oil, season with salt and pepper and place on a large heavy baking sheet. Roast in oven for 20 minutes. Flip vegetables over and roast for an additional 20 minutes or until lightly browned and softened. Remove from oven and cut into bite-sized pieces.

During last 10 minutes of roasting, brush bread slices with remaining 2 TBSP olive oil and bake, directly on oven rack, for 5 minutes per side or until nicely toasted. Remove bread from oven and rub one side of slices with cut sides of garlic clove. Cut bread into bite-sized chunks.

Whisk together red wine vinegar, lemon juice, sugar and mustard. Whisk in olive oil. Season vinaigrette to taste with salt and pepper.

Place roasted vegetables, cucumber, tomato, basil and parsley in a large bowl. Add half of vinaigrette and toss to coat. Add bread chunks, olives, cheese and remaining vinaigrette and toss again. Serve immediately. Serves 4.