

RACHAEL RAY'S

**MORE THAN
300 RECIPES
TO COOK
EVERY DAY**

BOOK OF 10

**MY TOP TEN
RECIPES FOR
FAMILY FAVES
COMFORT FOODS
\$10 MEALS
GREAT ROLLOVERS
MOST REQUESTED
JOHN'S FAVES
AND MUCH MORE**

10

Rachael Ray's
Book of 10

More Than 300 Recipes
to Cook Every Day

RACHAEL RAY



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FOREWORD

When people meet me they are naturally quite curious about what it's like to be married to Rachael Ray. The most commonly asked question is "But is she really a good cook?" to which I invariably respond "Of course! They don't give away those TV cooking show jobs to just anyone!"

Beyond being an exemplary cooker of food (she avoids the label "chef" as she feels she's not worthy since she's not had the formal training required and subsequent diploma or "papers" as she calls them), she truly finds joy in cooking. Even after a long day at work, during which she would have cooked at least three to six full meals on camera, she can't wait to get home to unwind by—you guessed it—cooking. And drinking (typically an Italian red). And living, savoring, and slurping up every little nuance and big event in the lives of her friends and family.

Rachael's food reflects her taste for life—it is filled with flavors bold and familiar, subtle and haunting, and whether it's a cuisine comfortable or foreign to her, it is somehow always spot-on. Her food is filled with love and a family tradition of hard work and focus with the goal being a life surrounded by richness and beauty, the kind not reliant on financial wealth.

Most important, her food tastes of love and care. More than anything, Rachael hates to disappoint and approaches the preparation of every meal as seriously as if it were the James Beard Awards—even if it's just some pasta at home with Isaboo and me.

While it is difficult for me to narrow all of her meals down to one single favorite, I can proudly brag that in a city of 20,000 restaurants I get the best food in town. Some (but not all) of my favorites are in this collection.

Mangia!

JOHN CUSIMANO

INTRODUCTION

I am a list type of girl. I make lists on the back of lists. You will find dozens of lists in my notebook. Lists of ingredients, lists of recipes, lists of ideas for recipes.

I am very excited to share this collection with you. For the first time, I've created LISTS OF TEN—so the faves and most requested recipes are bundled into your favorite categories. There are ten chapters, with three LISTS OF TEN in each (plus you get a bonus dessert list in the last chapter!). You'll find some all-time faves—yours, my family's, John's. These are recipes I've been making for years both at home and on my television shows. Now get cooking!

1

Let Me Entertain You

What's better than cooking a great meal and having family and friends over to enjoy it with you? Whether you're hosting a family get-together, dinner party, or movie night with friends, this chapter has just the right flavor for your evening.

OUR FAMILY'S FAVES

Mediterranean Chicken and Saffron Couscous
Italian-Style Garlic Shrimp with Cherry Tomatoes and Thin Spaghetti
BBQ Sloppy Chicken Pan Pizza
Lamb "Stew"
Grilled Chicken Caesar with Bacon-Herb-Parmesan "Croutons"
Smoky Black Bean and Rice Stoup
Mostly Green Curry Veggies and Tofu Over Coconut Jasmine Rice
French Onion Soup with an Italian Attitude
Spinach and Spicy Ham Pasta Bake
London Broil with Mushroom Vinaigrette

BEST DISHES TO SHOW OFF

Spinach-Stuffed Steaks with Sautéed Cremini Mushrooms
Seared Tuna Steaks on White Beans with Grape Tomatoes and Garlic Chips
Walnut-Parsley-Rosemary Pesto
Ham and Cheese Mini Frittatas
Korean Barbecued Flank Steak on Hot and Sour Slaw Salad
Seared Scallops with Lemon-Scented Bread Crumbs and Fettuccine with Asparagus and Saffron Cream Sauce
Black Cherry-Black Pepper Lamb Chops with Sweet Pea Risotto
Spinach and Goat Cheese Chicken Rolls in a Pan Sauce
Sliced Steak Sensation
Roast Crispy Mushrooms and Grilled Tenderloin Steaks with Scallions

SUPER EASY

Grilled Kielbasa Reubens with Warm Mustard-Caraway Sauerkraut
Sweet Soy-Soaked Salmon Fillets Over Noodle-y Veggies
Prosciutto-Wrapped Endive and Radicchio with Balsamic-Fig Reduction
Brutus Salad
Mac 'n' Jack Salad
Roasted Mushroom Pasta with Prosciutto
Sicilian-Style Swordfish Rolls with Fennel and Radicchio Salad
Crispy Turkey Cutlets with Bacon-Cranberry Brussels Sprouts

Spring Chicken with Leeks and Peas Served with Lemon Rice
Indian Summer Turkey Chili



MEDITERRANEAN CHICKEN AND SAFFRON COUSCOUS

Mediterranean Chicken and Saffron Couscous

I'm sure your family will love this hearty dish as much as ours does.

4 SERVINGS

4 tablespoons extra-virgin olive oil (EVOO)

½ cup all-purpose flour

4 6-ounce boneless, skinless chicken breast halves

Salt and freshly ground black pepper

½ teaspoon cayenne pepper

3 cups chicken stock

1 pinch of saffron, or 1 single-use packet saffron powder (available at many fish markets)

4 garlic cloves, 1 crushed, 3 chopped

1 cup couscous

1 large red onion, chopped

1 tablespoon fresh thyme leaves, chopped (from 4 sprigs)

1 15-ounce can quartered artichoke hearts, drained

1 cup dry white wine

10 kalamata olives, pitted, cut in half

½ pint grape or cherry tomatoes

½ cup fresh flat-leaf parsley leaves, coarsely chopped

20 fresh basil leaves, coarsely chopped

Preheat a large skillet over medium-high heat with 2 tablespoons of the EVOO. Place the flour in a shallow dish, season the chicken breasts with salt, pepper, and the cayenne, then transfer the seasoned chicken to the

dish with the flour, toss around in the flour, then shake off the excess. Add the chicken to the skillet and cook for 5 to 6 minutes on each side. While the chicken is cooking, make the saffron couscous.

In a sauce pot, bring 2 cups of the chicken stock up to a boil with the saffron, the crushed clove of garlic, salt, and pepper. When the stock is at a boil, add the couscous, cover with a lid, and turn the heat off. Let the couscous stand for 10 minutes.

Once the chicken is done, remove it from the pan and cover with a piece of aluminum foil to keep warm. Return the skillet to the heat and add the remaining 2 tablespoons of EVOO. Add the onion, the 3 cloves of chopped garlic, the thyme, salt, and pepper. Cook, stirring frequently, for 4 minutes. Add the artichokes and wine to the pan, bring up to a simmer, then add the remaining 1 cup of chicken stock, olives, and grape tomatoes. Return the liquids to a simmer and cook for 2 to 3 minutes, or until the grape tomatoes start to burst and the sauce has reduced by half. Give the sauce a taste to see if it needs more salt and pepper. Add the chicken back to the skillet and warm through. Add the parsley and basil to the completed dish and stir to distribute the herbs.

To serve, fluff the couscous with a fork, remove and discard the crushed garlic clove, and transfer the couscous to serving plates. Serve the chicken whole or sliced on top of the saffron couscous. Top the chicken with some of the sauce and vegetables.

Italian-Style Garlic Shrimp with Cherry Tomatoes and Thin Spaghetti

My mama loves this one. Well ... shrimp, tomatoes, and pasta ... is there anything NOT to like?

4 SERVINGS

Coarse salt

1 pound thin spaghetti

1 pound small shrimp, deveined and peeled, tails removed

2 teaspoons lemon zest plus the juice of $\frac{1}{4}$ lemon

$\frac{1}{4}$ cup extra-virgin olive oil (EVOO)

6 garlic cloves, minced

1 pint cherry tomatoes, halved

4 scallions, thinly sliced on an angle

$\frac{1}{4}$ cup white vermouth or $\frac{1}{3}$ cup dry white wine

2 handfuls fresh flat-leaf parsley, chopped

20 fresh basil leaves, torn or shredded

Coarse black pepper

Heat a large pot of water for the pasta. When the water boils, salt it and cook the pasta al dente.

Heat a large nonstick skillet over medium to medium-high heat. Season the shrimp with the lemon zest, lemon juice, and a little salt. Add the EVOO to the hot pan and then add the shrimp. Cook for a minute, then add the garlic, tomatoes, and scallions and toss, cooking for another minute or two until the shrimp are firm and pink. Add the white vermouth and the herbs. Turn off the heat. Drain the pasta well and add to the sauce. Toss and combine the sauce with pasta and season with salt and black pepper.

BBQ Sloppy Chicken Pan Pizza

This cornmeal crust is delicious!

4 SERVINGS, 2 SLICES EACH

2 boxes **corn muffin mix**, such as Jiffy brand, 8½ ounces each

2 **eggs**

4 tablespoons **unsalted butter**, melted

1½ cups **milk**

1 cup frozen **corn kernels**

Extra-virgin olive oil (EVOO)

TOPPING

2 tablespoons **EVOO**

1 pound **ground chicken breast**

3 **garlic cloves**, crushed from their skins and chopped

1 medium **yellow onion**, chopped

1 small **red bell pepper**, cored, seeded, and chopped

Coarse salt and **coarse black pepper**

1 tablespoon **chili powder**

1½ teaspoons **ground cumin**

2 teaspoons **hot sauce**

1 tablespoon **Worcestershire sauce**

1 cup **tomato sauce**

3 tablespoons **dark brown sugar**

1 sack (10 ounces) shredded **Cheddar cheese**

3 **scallions**, chopped

2 to 3 tablespoons chopped fresh **flat-leaf parsley** or cilantro, your preference

Preheat the oven to 400°F.

In a large bowl, combine the 2 packages of corn muffin mix with the eggs, melted butter, and milk. Stir in the corn. Drizzle some EVOO into a large nonstick skillet with an oven-safe handle and wipe it around the pan with a folded paper towel. (Wrap the handle in a double layer of foil if

it has a plastic or rubber handle.) Pour in the batter, place the pan in the center of the preheated oven, and bake until the cornbread becomes light golden in color, 12 to 15 minutes.

Place a second skillet over medium-high heat and add the 2 tablespoons of EVOO. Add the chicken and break it up with a wooden spoon. Once the chicken has crumbled and begins to brown, add the garlic, onions, and bell peppers and season with salt and pepper, chili powder, cumin, and hot sauce. Cook for 5 minutes, then add the Worcestershire, tomato sauce, and brown sugar. Stir to combine and reduce the heat to low. Simmer until the cornbread sets up and begins to brown. Adjust the seasonings to taste.

Remove the cornbread from the oven and cover it with the sloppy chicken mixture, then sprinkle with the cheese. Put the pan back in the hot oven and cook for 5 minutes longer to set the toppings and melt the cheese. Top with the scallions and chopped parsley or cilantro and serve from the skillet, cutting the pizza into 8 wedges.

Lamb “Stew”

Calling all lamb lovers, these chops are served atop a vegetable stew.

4 SERVINGS

2 tablespoons extra-virgin olive oil (EVOO)
1 large yellow onion, chopped
6 medium red bliss potatoes, cut in half and then sliced
1 tablespoon chopped fresh thyme (from 3 to 4 sprigs)
3 garlic cloves, chopped
1 bay leaf, fresh or dried
Salt and freshly ground black pepper
2 large carrots, peeled and thinly sliced
2 celery ribs, chopped into 1-inch pieces
2 rounded tablespoons tomato paste
2 tablespoons all-purpose flour
½ cup dry red wine
2½ cups chicken stock (eyeball it: just over half a quart-size carton)
12 rib lamb chops (3 chops per person)
¼ cup fresh flat-leaf parsley leaves (a generous handful), chopped

Preheat the broiler.

To make the “stew,” preheat a large skillet over medium-high heat with the EVOO; add the onions, potatoes, thyme, garlic, bay leaf, salt, and pepper. Cook until the onions start to brown, about 6 to 7 minutes. Add the carrots, celery, and tomato paste and continue to cook for 2 to 3 minutes. Sprinkle with the flour, cook for 1 more minute, and then whisk in the red wine. Cook for 1 minute, then add the chicken stock and bring the mixture up to a bubble. Turn the heat down to medium low and simmer for 10 minutes.

While the “stew” is simmering, start the lamb chops. Arrange the chops on a broiler pan and season both sides with salt and pepper. Broil the chops for 3 to 4 minutes on each side for medium rare, up to 5 minutes on each side for medium well.

To serve, add the parsley to the “stew,” remove and discard the bay leaf, taste, and adjust the seasoning with salt and pepper. Divide the stew among 4 shallow serving bowls and arrange 3 chops atop each portion.

Grilled Chicken Caesar with Bacon-Herb-Parmesan “Croutons”

My family just loves this salad.

4 SERVINGS

½ cup extra-virgin olive oil (EVOO)

2 slices bacon, finely chopped

1½ cups grated Parmigiano-Reggiano

2 tablespoons fresh flat-leaf parsley (a handful), chopped

4 garlic cloves, chopped

Juice of 2 lemons

Salt and freshly ground black pepper

8 thin chicken breast cutlets (about 1¼ pounds)

2 tablespoons Dijon mustard

1 tablespoon Worcestershire sauce

3 romaine lettuce hearts, roughly chopped

3 hard-boiled eggs, chopped(see Tidbit)

Preheat the oven to 400°F. Preheat a charcoal grill or grill pan to high.

Heat a small skillet over medium-high heat with 1 tablespoon of the EVOO (once around the pan). Add the chopped bacon and cook until really crispy, 2 to 3 minutes. Remove the bacon to a plate lined with a paper towel to drain and cool.

In a small bowl combine 1 cup of the grated cheese with the chopped parsley and cooled bacon. Mix to distribute the bacon and parsley evenly. Line a baking sheet with a piece of parchment paper. Pour the cheese mixture out onto the center of the baking sheet and with your fingers, spread out the cheese in an even and very thin layer. Give the pan a little shake to help you even it out. This way you will have a lacy web when the cheese melts. Place the baking sheet in the oven for 3 to 4 minutes, turning the pan midway through the cooking. If your oven has hot spots, you will have to turn it more often than just once to ensure even browning. Once the cheese has melted and is nice and golden brown, remove it from the oven to cool completely.

While the cheese is baking, prepare the chicken and the Caesar