



— AMERICA'S —
TEST KITCHEN

HOW TO **roast** everything

**A Game-Changing Guide
to Building Flavor in Meat,
Vegetables, and More**

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ABOUT THIS BOOK

How to Roast Everything is the first comprehensive cook-book on roasting from the experts at America's Test Kitchen. This essential volume collects more than 20 years of test kitchen wisdom, tips, and keys to success to deliver foolproof recipes. Home cooks will learn how roasting can transform and elevate the flavor and texture of everything from the leanest cuts of meat to flaky fish fillets to fresh vegetables and fruit.

- Roasting is the easiest and often best way to cook many foods we love. But roasting has rarely been explored in a single volume; this is the first definitive guide in years.
- More than 170 recipes cover the classics like Herbed Roast Turkey and Boneless Rib Roast with Yorkshire Pudding and Jus and fresh new favorites like Chinese Barbecued Roast Pork Shoulder and Harissa-Rubbed Roast Boneless Leg of Lamb with Warm Cauliflower Salad.
- Roast every day of the year with a wide range of recipes, from weeknight-friendly One-Pan Roasted Chicken with Root Vegetables and Lemon-Herb Roasted Cod Fillets with Crispy Garlic Potatoes as well as occasion-worthy centerpieces like Crown Roast of Pork and Crisp Roast Duck with Port Wine Glaze.
- The test kitchen explains the science behind this basic cooking technique so home cooks understand the hows and whys of roasting.
- An extensive introduction covers every step of the roasting process, from shopping and prepping to carving and serving.
- There is a stunning photo of every recipe.
- Detailed step photos illustrate essential skills.

TWIN ROAST CHICKENS WITH ROOT VEGETABLES AND TARRAGON VINAIGRETTE

serves 8

6 shallots, peeled and halved

1½ pounds red potatoes, unpeeled, cut into 1-inch pieces

1 pound carrots, peeled and cut into 1-inch pieces

1 pound parsnips, peeled and cut into 1-inch pieces

5 tablespoons extra-virgin olive oil

Salt and pepper

2 (3½- to 4-pound) whole chickens, giblets discarded, brined if desired

6 tablespoons minced fresh tarragon

⅓ cup minced fresh parsley

2 tablespoons sherry vinegar

1 teaspoon Dijon mustard

Why This Recipe Works Roasting two whole chickens together is as simple as cooking one, provided you employ the right techniques (and the right vessel). To ensure our two birds roasted evenly, we placed them side by side on a V-rack with breasts facing down to jump-start browning while allowing maximum air circulation for even cooking. We then flipped them to finish cooking, giving the birds an all over golden hue. To turn our double chicken dinner into a real feast, we spread fresh tarragon beneath the skin and scattered a mix of root vegetables—carrots, parsnips, shallots, and potatoes—into the bottom of the pan where they readily soaked up the chicken drippings as they, too, roasted, turning them brown and tender. The vegetables were not quite finished roasting when the chickens were done, so while the birds rested, we lifted our roasting pan to the stovetop, straddled it over two burners, and continued cooking the vegetables, stirring them with the pan drippings. A quick tarragon vinaigrette we whisked together before serving echoed the chickens' herbal flavor for a bright finish. If using kosher chickens, do not brine. If brining the chickens, do not season with salt in step 3. For brining instructions, see page 000.

1 Adjust oven rack to middle position and heat oven to 475 degrees. Toss shallots, potatoes, carrots, parsnips, 1 tablespoon oil, ½ teaspoon salt, and ½ teaspoon pepper together in bowl. Spread vegetables evenly into roasting pan. Spray V-rack with vegetable oil spray and nestle into pan with vegetables.

2 Pat chickens dry with paper towels. Using your fingers or handle of spoon, gently loosen skin covering breasts and thighs. Spread 3 tablespoons tarragon under skin of chickens, directly onto meat. Tie legs together with kitchen twine and tuck wingtips behind back.

3 Season exterior of chickens with salt and pepper. Place chickens, breast side down, in prepared V-rack. Roast for 20 minutes.

4 Using 2 large wads of paper towels, flip chickens breast side up and continue to roast until breasts register 160 degrees and thighs register 175 degrees, 50 to 60 minutes.

5 Remove pan from oven (pan handles will be hot). Transfer chicken to carving board and let rest for 20 minutes. Being careful of hot pan handles, place pan over medium-high heat on stovetop (over 2 burners, if possible) and cook vegetables, stirring gently, until lightly browned and glistening, 8 to 10 minutes.

6 Whisk remaining ¼ cup oil, remaining 3 tablespoons tarragon, parsley, vinegar, and mustard together in small bowl. Carve chickens and serve with vegetables and vinaigrette.



SLOW-ROASTED PORK SHOULDER WITH PEACH SAUCE

serves 8 to 12

Pork Roast

1 (6- to 8-pound) bone-in pork butt roast, trimmed

⅓ cup kosher salt

⅓ cup packed light brown sugar

Pepper

Peach Sauce

10 ounces frozen peaches, cut into 1-inch pieces, or 2 fresh peaches, peeled, pitted, and cut into ½-inch wedges

2 cups dry white wine

½ cup granulated sugar

¼ cup plus 1 tablespoon unseasoned rice vinegar

2 sprigs fresh thyme

1 tablespoon whole grain mustard

1 For the pork roast Using sharp knife, cut slits 1 inch apart in crosshatch pattern in fat cap of roast, being careful not to cut into pork. Combine salt and brown sugar in bowl. Rub salt mixture over entire roast and into slits. Wrap roast tightly in double layer of plastic wrap and refrigerate for at least 12 hours or up to 24 hours.

2 Adjust oven rack to lowest position and heat oven to 325 degrees. Unwrap roast and brush any excess salt mixture from surface. Season roast with pepper. Set V-rack in large roasting pan, spray with vegetable oil spray, and place roast on rack. Add 1 quart water to roasting pan.

3 Cook roast, basting twice during cooking, until roast is extremely tender and pork near (but not touching) bone registers 190 degrees, 5 to 6 hours. Transfer roast to carving board and let rest 1 hour. Transfer liquid in roasting pan to fat separator and let liquid settle for 5 minutes. Pour off ¼ cup jus and set aside; discard fat and reserve remaining jus for another use.

Why This Recipe Works This spectacular pork roast, served with a bright fruit sauce, makes for a showstopping but easy Sunday dinner. Seasoned with kosher salt and brown sugar and refrigerated overnight, it is then roasted for the better part of a day. It also showcases the glories of old-fashioned, more flavorful (read: less lean) pork. The shoulder roast may take longer to cook than other cuts of pork, but it’s also inexpensive and loaded with flavorful intramuscular fat; plus, it boasts a thick fat cap that renders to a bronze, bacon-like crust thanks to the sugar rub, which dries out the exterior and encourages browning. Elevating the pork shoulder on a V-rack and pouring water into the roasting pan kept the pork’s drippings from burning as the meat roasted, and it also created a significant jus. Finally, a fruity sauce with sweet and tart elements cut the pork’s richness. Pork butt roast is often labeled Boston butt in the supermarket. Note that this recipe requires refrigerating the salted pork butt for at least 12 hours or up to 24 hours before cooking (a longer salting time is preferable). Add more water to the roasting pan as necessary to prevent the fond from burning.

4 For the peach sauce Bring peaches, wine, sugar, ¼ cup vinegar, ¼ cup defatted jus, and thyme sprigs to simmer in small saucepan; cook, stirring occasionally, until reduced to 2 cups, about 30 minutes. Stir in remaining 1 tablespoon vinegar and mustard. Remove thyme sprigs, cover, and keep warm.

5 Using sharp paring knife, cut around inverted T-shaped bone until it can be pulled free from pork (use clean kitchen towel to grasp bone). Slice pieces of pork into ¼-inch-thick slices. Serve, passing sauce separately.

Slow-Roasted Pork Shoulder with Cherry Sauce

Substitute 10 ounces fresh or frozen pitted cherries for peaches, red wine for white wine, and red wine vinegar for rice vinegar, and add ¼ cup ruby port along with defatted jus. Increase granulated sugar to ¾ cup, omit thyme sprigs and mustard, and reduce mixture to 1½ cups.



WHOLE ROASTED SNAPPER WITH CITRUS VINAIGRETTE

serves 4

6 tablespoons extra-virgin olive oil

¼ cup minced fresh cilantro

2 teaspoons grated lime zest
plus 2 tablespoons juice

2 teaspoons grated orange zest
plus 2 tablespoons juice

1 small shallot, minced

⅓ teaspoon red pepper flakes

Salt and pepper

2 (1½- to 2-pound) whole red snapper,
scaled, gutted, fins snipped off with
scissors

1 Adjust oven rack to middle position and heat oven to 500 degrees. Line rimmed baking sheet with parchment paper and grease parchment. Whisk ¼ cup oil, cilantro, lime juice, orange juice, shallot, and pepper flakes together in bowl. Season with salt and pepper to taste; set aside for serving.

2 In separate bowl, combine lime zest, orange zest, 1½ teaspoons salt, and ½ teaspoon pepper. Rinse each snapper under cold running water and pat dry with paper towels inside and out. Using sharp knife, make 3 or 4 shallow slashes, about 2 inches apart, on both sides of snapper. Open cavity of each snapper and sprinkle 1 teaspoon salt mixture on flesh. Brush 1 tablespoon oil on outside of each snapper and season with remaining salt mixture; transfer to prepared sheet and let sit 10 minutes.

3 Roast until snapper flakes apart when gently prodded with paring knife and registers 140 degrees, 15 to 20 minutes.

4 Carefully transfer snapper to carving board and let rest 5 minutes. Fillet snapper by making vertical cut just behind head from top of fish to belly. Make another cut along top of snapper from head to tail. Use spatula to lift meat from

Why This Recipe Works Roasting a fish whole easily delivers deep flavor. We found mild red snapper to be perfectly suited to this technique. Roasting the fish on a rimmed baking sheet allowed for plenty of air circulation, which gave the snapper a firm, flaky texture; a brief stint in a hot oven helped the fish stay moist. Shallow slashes in the skin ensured even cooking and seasoning and also allowed us to gauge the doneness of the fish easily. We rubbed the fish with an intensely citrusy salt to infuse it with flavor. A quick citrus vinaigrette offered a fresh finish. If snapper isn't available, you can substitute sea bass. Fish weighing more than 2 pounds will be hard to maneuver on the sheet and should be avoided.

bones, starting at head end and running spatula over bones to lift out fillet. Repeat on other side of snapper. Discard head and skeleton. Whisk dressing to recombine and serve with snapper.

serving whole fish



1 To create attractive whole fillet, make vertical cut just behind head from top to belly, then cut along back of fish from head to tail.

2 Starting at head and working toward tail, use metal spatula to lift meat away from bones. Repeat on second side.





HARISSA-RUBBED ROAST BONELESS LEG OF LAMB WITH WARM CAULIFLOWER SALAD

serves 6 to 8

- ½ cup extra-virgin olive oil
- 6 garlic cloves, minced
- 2 tablespoons paprika
- 1 tablespoon ground coriander
- 1 tablespoon ground dried Aleppo pepper
- 1 teaspoon ground cumin
- ¾ teaspoon caraway seeds
- Salt and pepper
- 1 (3½-to 4-pound) boneless half leg of lamb, trimmed, and pounded to ¾-inch thickness
- 1 head cauliflower (2 pounds), cored and cut into 1-inch florets
- ½ red onion, sliced ¼ inch thick
- 1 cup shredded carrot
- ½ cup raisins
- ¼ cup cilantro leaves
- 2 tablespoons sliced almonds, toasted
- 1 tablespoon lemon juice, plus extra for seasoning

- Combine 6 tablespoons oil, garlic, paprika, coriander, Aleppo, cumin, caraway, and 1 teaspoon salt in bowl and microwave until bubbling and very fragrant, about 1 minute, stirring halfway through microwaving; let cool to room temperature.
- Adjust oven rack to lower-middle position and heat oven to 375 degrees. Set V-rack in large roasting pan and spray with vegetable oil spray. Lay leg of lamb on cutting board with rough interior side (which was against bone) facing up and rub with 2 tablespoons of spice paste. Roll and tie with kitchen twine at 1½-inch intervals, then rub exterior with 1 tablespoon oil.
- Heat remaining 1 tablespoon oil in 12-inch skillet over medium-high heat until just smoking. Brown leg of lamb on all sides, about 8 minutes. Brush leg of lamb all over with remaining spice paste and place fat side down in prepared V-rack. Roast until thickest part registers 125 degrees (for

Why This Recipe Works Boneless leg of lamb is ideal for roasting because it is intensely flavored, relatively inexpensive, and less exacting to prepare. To transform this hefty cut into a manageable roast, we evened out its thickness by pounding it flat. Before rolling it up, we took advantage of the meat’s broad surface area by infusing it with homemade Tunisian-inspired harissa—a potent blend of garlic and spices that perfectly complemented the lamb’s distinct flavor. We bloomed the spices in oil in the microwave and applied our quick harissa to the inside of the leg before rolling it up and tying it into a compact roast. We seared the exterior on all sides to build up some browning before moving the skillet to the oven where the lamb finished cooked to a juicy medium-rare, applying more of the harissa partway through roasting. Rather than let the flavorful fat and fond go to waste, we prepared a quick vegetable side while the roast rested. We tossed cauliflower florets with some of the pan drippings and roasted them until they were tender and browned. Combining the warm cauliflower with shredded carrot, sweet raisins, cilantro, and toasted almonds produced a side that paired perfectly with the fragrant, richly spiced lamb. If you can’t find Aleppo pepper, you can substitute ¾ teaspoon paprika and ¾ teaspoon finely chopped red pepper flakes. Leg of lamb is often sold in elastic netting that must be discarded. We prefer this roast cooked to medium-rare, but if you prefer it more or less done, see our guidelines on page 000.

- medium-rare), flipping leg of lamb halfway through roasting. Transfer leg of lamb to carving board, tent with aluminum foil, and let rest while making salad.
- Increase oven temperature to 475 degrees. Pour all but 3 tablespoons fat from pan; discard any charred drippings. Add cauliflower, ½ teaspoon salt, and ½ teaspoon pepper to pan and toss to coat. Cover with aluminum foil and roast until cauliflower is softened, about 5 minutes.
- Remove foil and spread onion evenly over cauliflower. Roast until vegetables are tender and cauliflower is golden brown, 10 to 15 minutes, stirring halfway through roasting. Transfer vegetable mixture to serving bowl, add carrot, raisins, cilantro almonds, and lemon juice and toss to combine. Season with salt, pepper, and lemon juice to taste. Slice leg of lamb into ½-inch-thick slices and serve with salad.

ROASTED THICK-CUT RIB-EYE STEAKS

serves 4 to 6

2 (1¾- to 2-pound) bone-in rib-eye steaks, 2 inches thick, trimmed

Kosher salt and pepper

3 tablespoons vegetable oil

4 tablespoons unsalted butter

1 large shallot, peeled and quartered through root end

2 garlic cloves, lightly crushed and peeled

5 sprigs fresh thyme

Why This Recipe Works When roasting mammoth cuts of meat like rib-eye, it can be especially hard to achieve an even mahogany crust while maintaining a rosy interior. To serve up thick-cut steaks with a burnished crust and a juicy, tender center, we began by roasting them gently in a low oven until they were almost cooked through. To impart a distinct crust, we then moved to the stovetop. Searing the steaks in abundant oil over high heat and flipping them constantly imparted the deeply browned exterior we wanted. To give these premium steaks some extra finesse, we added butter and aromatics to the pan toward the end of cooking and used the hot fat to baste the steaks, further boosting flavor and adding incomparable richness. Not wanting to waste a drop of the flavored butter, we strained out the aromatics and served it with the steaks as a sauce. This recipe moves quickly once you start searing, so have everything prepared and within arm’s reach before you start. We prefer these steaks cooked to medium-rare, but if you prefer them more or less done, see our guidelines on page 000.

1 Adjust oven rack to middle position and heat oven to 250 degrees. Set wire rack in rimmed baking sheet. Pat steaks dry with paper towels and season liberally with salt and pepper. Place steaks on prepared rack and roast until thermometer inserted into side of steak registers 90 to 95 degrees, 30 to 50 minutes, flipping steaks halfway through roasting.

2 Heat oil in 12-inch skillet over high heat until just smoking. Pat steaks dry with paper towels. Cook steaks, without moving, for 30 seconds. Flip steaks and continue to cook, flipping every 30 seconds, until lightly browned, about 3 minutes.

3 Slide steaks to back of skillet, opposite handle, and add butter to front of skillet. Once butter has melted and begun to foam, add shallot, garlic, and thyme sprigs. Holding skillet handle, tilt skillet so butter pools near base of handle. Using metal spoon, baste steaks with butter and aromatics, concentrating on areas where crust is less browned. Continuously baste steaks, flipping every 30 seconds, until steaks registers 120 to 125 degrees (for medium-rare), 1 to 3 minutes.

4 Transfer steaks to carving board and let rest for 10 minutes. Strain seasoned butter into small bowl; discard solids. Carve steaks off bones, then slice into ¼-inch-thick slices. Serve with seasoned butter.

Coffee-Chile Roasted Thick-Cut Rib-Eye Steaks

Substitute 2 tablespoons whole coffee beans, cracked, for garlic cloves and ½ teaspoon red pepper flakes for thyme.

Rosemary-Orange Roasted Thick-Cut Rib-Eye Steaks

Substitute 8 (2-inch) strips orange zest for garlic and 1 sprig fresh rosemary for thyme.

Green Peppercorn–Star Anise Roasted Thick-Cut Rib-Eye Steaks

Substitute 2 teaspoons whole green peppercorns, cracked, for garlic and 5 star anise pods, cracked, for thyme.





BULGUR-STUFFED ROASTED EGGPLANT

serves 4

4 (10-ounce) Italian eggplants, halved lengthwise

2 tablespoons extra-virgin olive oil

Salt and pepper

½ cup medium-grind bulgur, rinsed

¼ cup water

1 onion, chopped fine

3 garlic cloves, minced

2 teaspoons minced fresh oregano or ½ teaspoon dried

¼ teaspoon ground cinnamon

Pinch cayenne pepper

1 pound plum tomatoes, cored, seeded, and chopped

2 ounces Pecorino Romano cheese, grated (1 cup)

2 tablespoons pine nuts, toasted

2 teaspoons red wine vinegar

2 tablespoons minced fresh parsley

Why This Recipe Works There are countless variations on stuffed eggplant from nearly every country, but we found ourselves enamored of a classic Turkish preparation. Most recipes for it are similar: Eggplant is roasted in olive oil and then stuffed with onions, garlic, and tomatoes. For our version, we wanted to make sure that the eggplants were rich and creamy and that the filling was hearty and satisfying. Italian eggplants are the perfect size for stuffing, so we started there. Roasting the eggplants prior to stuffing was key to preventing them from turning watery and tasteless. The slight caramelizing effect of roasting them on a preheated baking sheet added depth of flavor, too. We then let the eggplants drain briefly on paper towels (which got rid of excess liquid) before adding the stuffing. Nutty bulgur made a perfect filling base, plum tomatoes lent bright flavor and a bit of moisture, and Pecorino Romano and pine nuts provided richness. When shopping, do not confuse bulgur with cracked wheat, which has a much longer cooking time and will not work in this recipe.

1 Adjust oven racks to upper-middle and lowest positions, place parchment paper-lined rimmed baking sheet on lowest rack, and heat oven to 400 degrees.

2 Score flesh of each eggplant half in 1-inch diamond pattern, about 1 inch deep. Brush scored sides of eggplant with 1 tablespoon oil and season with salt and pepper. Lay eggplant cut side down on hot sheet and roast until flesh is tender, 40 to 50 minutes. Transfer eggplant cut side down to paper towel-lined baking sheet and let drain.

3 Toss bulgur with water in bowl and let sit until grains are softened and liquid is fully absorbed, 20 to 40 minutes.

4 Heat remaining 1 tablespoon oil in 12-inch skillet over medium heat until shimmering. Add onion and cook until softened, 5 minutes. Stir in garlic, oregano, ½ teaspoon salt, cinnamon, and cayenne and cook until fragrant, about 30 seconds. Off heat, stir in bulgur, tomatoes, ¾ cup Pecorino, pine nuts, and vinegar and let sit until heated through, about 1 minute. Season with salt and pepper to taste.

5 Return eggplant cut side up to rimmed baking sheet. Using 2 forks, gently push eggplant flesh to sides to make room for filling. Mound bulgur mixture into eggplant halves and pack lightly with back of spoon. Sprinkle with remaining ¼ cup Pecorino. Bake on upper rack until cheese is melted, 5 to 10 minutes. Sprinkle with parsley and serve.

ROAST BEEF TENDERLOIN WITH MUSHROOM AND CARAMELIZED ONION STUFFING

serves 4 to 6

Stuffing

8 ounces cremini mushrooms, trimmed and broken into rough pieces

1 tablespoon unsalted butter

2 teaspoons extra-virgin olive oil

1 onion, halved and sliced ¼ inch thick

½ teaspoon kosher salt

⅛ teaspoon pepper

1 garlic clove, minced

½ cup Madeira or sweet Marsala wine

Roast

1 (2- to 3-pound) center-cut beef tenderloin roast, trimmed

Kosher salt and pepper

½ cup baby spinach

3 tablespoons extra-virgin olive oil

Herb Butter

4 tablespoons unsalted butter, softened

1 tablespoon whole-grain mustard

1 tablespoon chopped fresh parsley

1 garlic clove, minced

¾ teaspoon chopped fresh thyme

¼ teaspoon kosher salt

⅛ teaspoon pepper

1 For the stuffing Process mushrooms in food processor until coarsely chopped, about 6 pulses. Heat butter and oil in 12-inch nonstick skillet over medium-high heat until butter is melted. Add onion, salt, and pepper; cook, stirring occasionally, until onion is softened, about 5 minutes. Add mushrooms and cook, stirring occasionally, until all moisture has evaporated, 5 to 7 minutes. Reduce heat to medium and continue to cook, stirring frequently, until vegetables are deeply browned and sticky, about 10 minutes. Stir in garlic and cook until fragrant, 30 seconds. Stir in Madeira,

Why This Recipe Works Incorporating a rich stuffing is an ideal way to add flavor to mild, buttery beef tenderloin and help dress it up for special occasions. For a stuffed beef tenderloin with a deeply charred crust, a tender, rosy-pink interior, and an intensely flavored stuffing that stayed neatly rolled in the meat, we started by butterflying a center-cut tenderloin. This cut’s cylindrical shape made it easier to stuff and encouraged even cooking. After we stuffed, rolled, and tied it, we rubbed the roast with salt, pepper, and oil, which helped develop a good crust when we seared the meat. We could fit just a cupful of stuffing in the meat, so we knew the flavors had to be intense; no room for filler like bread crumbs. We landed on woodsy cremini mushrooms and caramelized onions, seasoned with Madeira and garlic; this combination made a savory-sweet jam-like filling that spread easily on the meat and held together well. Baby spinach added color and freshness. Center-cut beef tenderloin roasts are sometimes sold as Châteaubriand. The roast can be stuffed, rolled, and tied up to 24 hours in advance; make sure to bring it back to room temperature before putting it into the oven. Don’t season the exterior until you are ready to cook it. This recipe can be doubled to make two roasts. Sear the roasts one after the other, cleaning the pan and adding new oil after searing the first roast. Both pieces of meat can be roasted on the same rack. We prefer this roast cooked to medium-rare, but if you prefer it more or less done, see our guidelines on page 000.

scraping bottom of skillet to loosen any browned bits, and cook until liquid has evaporated, 2 to 3 minutes. Transfer mushroom mixture to plate and let cool completely.

2 For the roast Insert chef’s knife about 1 inch from bottom of roast and cut horizontally, stopping just before edge. Open roast like a book. Make another cut diagonally into thicker portion of roast. Open up this flap, smoothing out butterflied rectangle of roast. Season cut side of roast with salt and pepper. Spread cooled mushroom mixture over

interior of roast, leaving ½-inch border on all sides; lay spinach on top of stuffing. Roll roast lengthwise and tie at 1½-inch intervals with kitchen twine.

3 Stir 1 tablespoon oil, 1½ teaspoons salt, and 1½ teaspoons pepper together in small bowl. Rub roast with oil mixture and let stand at room temperature for at least 1 hour or up to 2 hours.

4 Adjust oven rack to middle position and heat oven to 450 degrees. Heat remaining 2 tablespoons oil in 12-inch skillet over medium-high heat until just smoking. Brown roast well on all sides, 8 to 10 minutes. Transfer to wire rack set in rimmed baking sheet and place in oven. Roast until beef registers 120 to 125 degrees (for medium-rare), 20 to 22 minutes.

5 For the herb butter Meanwhile, combine all ingredients in bowl. Transfer roast to carving board; spread half of herb butter evenly over top of roast and let rest for 20 minutes. Remove twine and slice into ½-inch-thick slices. Serve with remaining herb butter.

butterflying a beef tenderloin



1 Insert chef’s knife about 1 inch from bottom of roast and cut horizontally, stopping just before edge. Open meat like a book.



2 Make another cut diagonally into thicker portion of roast. Open up this flap, smoothing out rectangle of meat.



TANDOORI CHICKEN WITH RAITA

serves 4

Raita

- 1 cup plain whole-milk yogurt
- 2 tablespoons minced fresh cilantro
- 1 garlic clove, minced
- Salt
- Cayenne pepper

Chicken

- 2 tablespoons vegetable oil
- 6 garlic cloves, minced
- 2 tablespoons grated fresh ginger
- 1 tablespoon garam masala
- 2 teaspoons ground cumin
- 2 teaspoons chili powder
- 1 cup plain whole-milk yogurt
- ¼ cup lime juice (2 limes), plus lime wedges for serving
- 2 teaspoons salt
- 3 pounds bone-in chicken pieces (split breasts cut in half, drumsticks, and/or thighs), skin removed, trimmed and brined if desired

1 For the raita Combine all ingredients together in bowl and season with salt and cayenne pepper to taste. Refrigerate until ready to serve. (Raita can be refrigerated for up to 24 hours.)

2 For the chicken Heat oil in 10-inch skillet over medium heat until shimmering. Add garlic and ginger and cook until fragrant, about 30 seconds. Stir in garam masala, cumin, and chili powder and continue to cook until fragrant, 30 seconds. Transfer half of garlic mixture to medium bowl, stir in yogurt and 2 tablespoons lime juice, and set aside. In large bowl, combine remaining garlic mixture, remaining 2 tablespoons lime juice, and salt.

3 Using sharp knife, make 2 or 3 short slashes into each piece of chicken. Transfer chicken to large bowl and gently rub with garlic–lime juice mixture until all pieces are evenly coated. Let sit at room temperature for 30 minutes.

Why This Recipe Works Traditional tandoori chicken is marinated in yogurt and spices then roasted in a superhot tandoor oven to produce tender meat beneath beautifully charred skin. To make an authentic version at home, we started by peeling the skin off of chicken parts and slashed the surface of the meat so the flavors could penetrate deeply. We built a fragrant paste, blooming ginger and garlic in oil before adding garam masala, cumin, and chili powder and bound everything together with lime juice. We used this paste twice over, applying some directly to the exposed meat and stirring the rest into whole-milk yogurt. The spices imparted plenty of flavor and the yogurt marinade gave our chicken tang. Arranged on a wire rack placed in a rimmed baking sheet, our chicken roasted gently and evenly in a moderate oven, and a final few minutes under the broiler delivered the charred finish we wanted. A cool, creamy raita sauce offered the perfect complement to our tandoori-style chicken. If using large chicken breasts (about 1 pound each), cut each breast into three pieces. If using kosher chicken, do not brine. If brining the chicken, do not season with salt in step 2. For brining instructions, see page 000. To serve eight, double all the ingredients, adjusting the oven racks to the upper-middle and lower-middle positions, arranging the chicken on two baking sheets in step 4, and broiling each sheet of chicken individually in step 5. We prefer whole-milk yogurt for this recipe.

4 Adjust oven rack to upper-middle position and heat oven to 325 degrees. Set wire rack in aluminum foil-lined rimmed baking sheet. Pour yogurt mixture over chicken and toss until chicken is evenly coated with thick layer. Arrange chicken pieces, scored side down, on prepared rack. Discard excess yogurt mixture. Roast chicken until breast pieces register 125 degrees and thighs and/or drumsticks register 130 degrees, 15 to 25 minutes. (Smaller pieces may cook faster than larger pieces. Remove pieces from oven as they reach correct temperature.)

5 Adjust oven rack 6 inches from broiler element and heat broiler. Return chicken to wire rack, scored side up, and broil until chicken is lightly charred in spots and breast pieces register 160 degrees and thighs and/or drumsticks register 175 degrees, 8 to 15 minutes. Transfer chicken to serving dish and let rest for 10 minutes. Serve with raita and lime wedges.





ROASTED PRIME RIB AND POTATOES

serves 8 to 10

- 1 (7-pound) first-cut beef standing rib roast (3 bones), with ½-inch fat cap
- Kosher salt and pepper
- 4 pounds Yukon gold potatoes, peeled and cut into 1½-inch pieces
- 1 tablespoon minced fresh rosemary
- 1 tablespoon vegetable oil, plus extra as needed

Why This Recipe Works Juicy rib roast cooked in a bed of crispy potatoes infused with deep flavor from the drippings. . . there's a reason meat and potatoes are such a classic pairing. However, we like to cook bone-in rib roasts slowly at a low temperature but potatoes are best when roasted at a high temperature, so in order to cook everything to just the right doneness, we had to think outside the roasting pan. We placed the trimmed fat from the meat under the roast as it cooked, creating intensely flavored drippings. Once the meat had finished roasting, we precooked the potatoes in the microwave, tossed them with the rendered fat, cranked the oven up to 450 degrees, and roasted them while the meat rested until they were crisp and full of beefy flavor. Searing the cooked roast in a hot skillet added some last-minute browning to the roast's exterior without overcooking it. Look for a roast with an untrimmed fat cap, ideally ½ inch thick. Wait until the roast is done cooking before peeling and cutting the potatoes so they don't discolor. It is crucial to use a sturdy rimmed baking sheet for this recipe. Note that this recipe requires refrigerating the salted beef for at least 24 hours or up to 4 days before cooking (a longer salting time is preferable). Serve with Red Wine–Orange Sauce (page 000), if desired.

- 1 Using sharp knife, trim roast's fat cap to ¼-inch thickness; refrigerate trimmings. Cut 1-inch crosshatch pattern in fat cap, being careful not to cut into beef. Rub 2 tablespoons salt thoroughly over roast and into slits. Refrigerate, uncovered, for at least 24 hours or up to 4 days.
- 2 Adjust oven rack to lower-middle position and heat oven to 250 degrees. Cut reserved trimmings into ½-inch pieces. Place 4 ounces (about 1 cup) of trimmings in rimmed baking sheet, then set wire rack in sheet. Season roast with pepper and place, fat side up, on prepared rack.
- 3 Roast until beef registers 120 to 125 degrees (for medium-rare), 3 to 3½ hours. Transfer roast to carving board and let rest for 1 hour. Carefully remove wire rack. Using fork, remove solids in pan, leaving liquid fat behind (there should be about ½ cup; if not, supplement with extra vegetable oil).

- 4 Increase oven temperature to 450 degrees. Microwave potatoes, covered, in large bowl until they begin to release moisture and surfaces look wet, about 7 minutes. Pat potatoes dry with paper towels. Toss potatoes with rosemary, 2 teaspoons salt, and ½ teaspoon pepper. Transfer potatoes to sheet and carefully toss with reserved fat (fat may be hot). Roast until tender and browned, 35 to 40 minutes, redistributing halfway through cooking. Season potatoes with salt and pepper to taste.
- 5 Pat roast dry with paper towels. Heat oil in 12-inch skillet over medium-high heat until just smoking. Brown roast well on all sides, 8 to 12 minutes. Transfer roast to carving board. Carve beef from bones and cut into ¾-inch-thick slices. Serve with potatoes.



HONEY-GLAZED ROASTED PEACHES

serves 6

2 tablespoons lemon juice

1 tablespoon sugar

¼ teaspoon salt

6 firm, ripe peaches, peeled, halved, and pitted

⅓ cup water

¼ cup honey

1 tablespoon unsalted butter

¼ cup hazelnuts, toasted, skinned, and chopped coarse

Why This Recipe Works We wanted a warm, summery dessert that would put fragrant peaches in the spotlight, with just enough added sweetness to amplify the fruit’s complex flavors. To achieve nicely tender peaches and a flavorful glaze, we tried tossing the halved and pitted peaches with sugar and baking them until the sugar caramelized. However, the peaches turned to mush by the time we achieved any browning. We found our solution in the direct, intense heat of the broiler. We tossed the peaches with a little sugar, salt, and lemon juice for balance; this seasoned the fruit and extracted some juice that began the glazing process. After broiling them briefly, we brushed them with a mixture of honey and butter and then returned them to the broiler until they were beautifully glazed. Reducing the accumulated juice until it was syrupy intensified the peach flavor and made for an attractive, shiny glaze. Toasted hazelnuts added a contrasting crunch to the dessert. Select peaches that yield slightly when pressed. Use a serrated peeler to peel the peaches. You will need a 12-inch broiler-safe skillet for this recipe. These peaches are best served warm with vanilla ice cream or Greek yogurt.

1 Adjust oven rack 6 inches from broiler element and heat broiler. Combine lemon juice, sugar, and salt in large bowl. Add peaches and toss to combine, making sure to coat all sides with sugar mixture.

2 Transfer peaches, cut side up, to 12-inch broiler-safe skillet. Pour any remaining sugar mixture into peach cavities. Pour water around peaches in skillet. Broil until peaches are just beginning to brown, 11 to 15 minutes.

3 Combine honey and butter in bowl and microwave until melted, about 30 seconds, then stir to combine. Remove peaches from oven and brush half of honey mixture over peaches. Return peaches to oven and continue to broil until spotty brown, 5 to 7 minutes longer.

4 Remove skillet from oven, brush peaches with remaining honey mixture, and transfer peaches to serving platter, leaving juices behind. Bring accumulated juices in skillet to simmer over medium heat and cook until syrupy, about 1 minute. Pour syrup over peaches. Sprinkle with hazelnuts and serve.

Currant-Glazed Peaches

Substitute red currant jelly for honey and toasted chopped pistachios for hazelnuts.

Raspberry-Glazed Peaches

Substitute seedless raspberry jelly for honey and toasted, coarsely chopped walnuts for hazelnuts.



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