

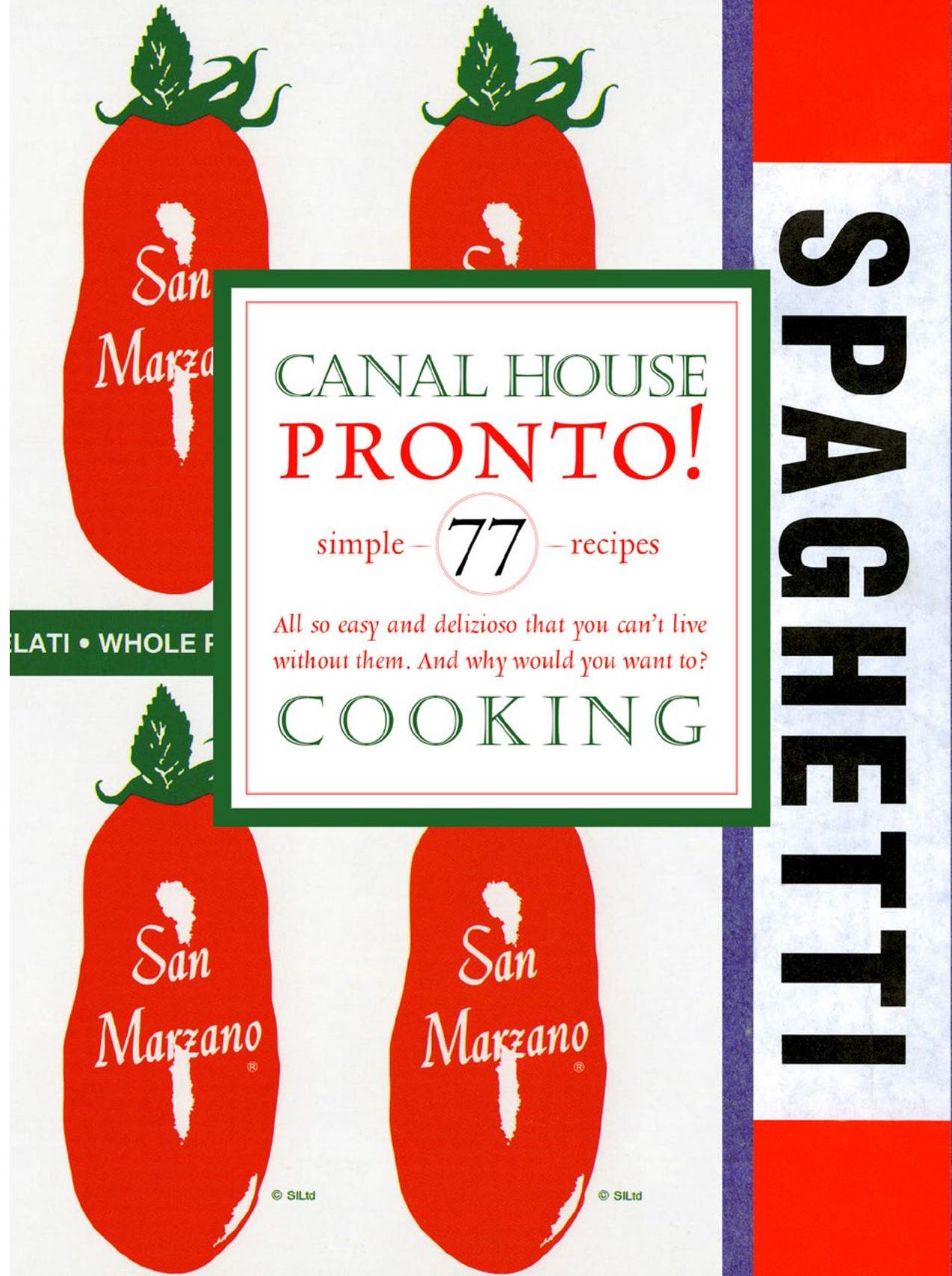
CANAL HOUSE COOKING VOLUME N° 8, *Pronto!*, the newest addition to the Canal House Cooking series, is a delightful cookbook devoted to Italian home cooking. It's filled with 77 delicious, fast, easy, fresh Italian recipes, including ones for antipasti, pizzas, pastas, grilled meats and fish, and simple Italian sweets. It's a collection of some of our favorite recipes, the ones we cook for ourselves, our friends, and our families all year long. *Pronto!* will make you want to roll up your sleeves, pour yourself a glass of prosecco or Sangiovese, and start cooking.

Renowned home cooks Christopher and Melissa, 2013 James Beard Foundation Award winners, have been inspiring cooks of all kinds—from the novice and passionate alike, to even the restaurant chef—since the debut of their award-winning cookbook series began with their simple but elegant and delicious recipes for cooking at home.

Canal House Cooking, Volume N° 8, *Pronto!*, is the eighth book of our award-winning series of seasonal recipes. We publish three volumes a year: Summer, Fall & Holiday, and Winter & Spring, each filled with delicious recipes for you from us.

Cook your way through the fall and holidays with *Pronto!*, and all year long with Canal House Cooking!

Buon Appetito!



LATI • WHOLE F

CANAL HOUSE PRONTO!

simple — 77 — recipes

All so easy and delizioso that you can't live
without them. And why would you want to?

COOKING

SPAGHETTI

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Welcome to Canal House—our studio, workshop, dining room, office, kitchen, and atelier devoted to good ideas and good work relating to the world of food. We write, photograph, design, and paint, but in our hearts we both think of ourselves as cooks first.

Our loft studio is in an old red brick warehouse. A beautiful, lazy canal runs alongside the building. We have a simple galley kitchen. Two small apartment-size stoves sit snugly side by side against a white tiled wall. We have a dishwasher, but prefer to hand wash the dishes so we can look out of the tall window next to the sink and see the ducks swimming in the canal or watch the raindrops splashing into the water.

And every day we cook. Starting in the morning we tell each other what we made for dinner the night before. Midday, we stop our work, set the table simply with paper napkins, and have lunch. We cook seasonally because that's what makes sense. So it came naturally to write down what we cook. The recipes in our books are what we make for ourselves and our families all year long. If you cook your way through a few, you'll see that who we are comes right through in the pages: that we are crazy for tomatoes in summer, make braises and stews all fall, and turn oranges into marmalade in winter.

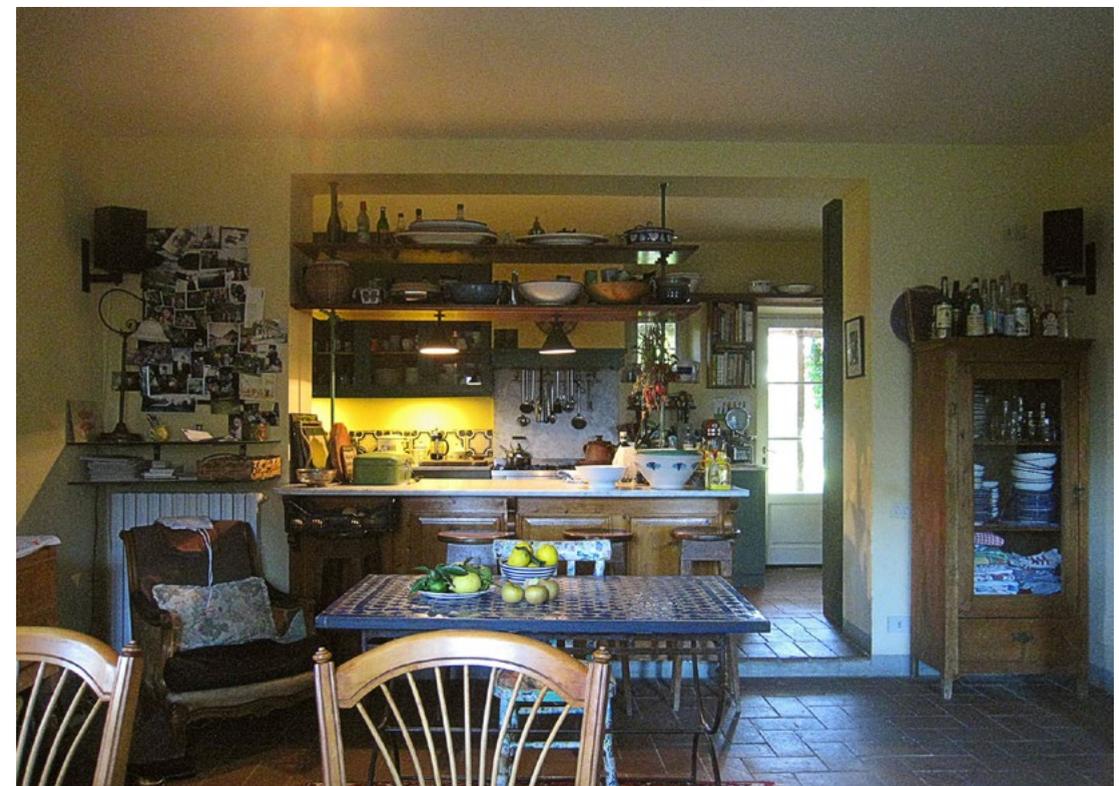
Canal House Cooking is home cooking by home cooks for home cooks. We use ingredients found in most markets. All the recipes are easy to prepare for the novice and experienced cook alike. The everyday practice of simple cooking and the enjoyment of eating are two of the greatest pleasures in life.

Christopher and Melissa currently publish *Canal House Cooking*, for which they collaborate on all aspects. They were the recipients of the 2013 James Beard Foundation Award in the General Cooking category for their cookbook, *Canal House Cooks Every Day* (Andrews McMeel, 2012). They write The Seasonal Cooks column for *Bon Appétit* magazine. Their daily blog, "Canal House Cooks Lunch", has thousands of followers. Visit them at thecanalhouse.com.

CHRISTOPHER HIRSHEIMER is a home cook, writer, photographer, and cofounder of Canal House in Lambertville, New Jersey. Hirsheimer was one of the founders of *Saveur*, where she was executive editor. She cowrote the award-winning *Saveur Cooks* series and *The San Francisco Ferry Plaza Farmers' Market Cookbook* (Chronicle, 2006).

MELISSA HAMILTON is a home cook, writer, painter, and cofounder of Canal House, in Lambertville, New Jersey. She previously worked at *Martha Stewart Living* and *Cook's Illustrated*, before she joined *Saveur*, first as the test kitchen director, and then served as its food editor.

Facing page, top row: Melissa (left) and Christopher (right) in Siena; bottom: our rented farmhouse kitchen in Tuscany





VINI & THE ITALIAN BITTERS

sangiovese 12, prosecco & aperol 17
italian dark & stormy 17, cynar cocktail 17
the art of eating in italy in the summertime 18

WORKING UP AN APPETITO

marinated raw eggplant 22, marinated eggplant 22
marinated sliced eggplant with thyme 23
pickled pearl onions 26
green olive, fennel & parsley salad 26, marinated zucchini 27
marinated roasted peppers 30
hard-boiled eggs & tomatoes bathed in a lemony dressing 30
salsa verde spooned on hard-boiled eggs 31, salsa verde with ground almonds 31
poached vegetables with savory zabaione 33

PASTA • PASTA • PASTA

lumache with zucchini & clams 36, pasta with olives, capers & lemon 37
hot spaghetti tossed with raw tomato sauce 38
pasta with sardines & fennel 40, pasta with radicchio & pancetta 40
spaghetti with cherry tomatoes 43
pasta with tuna & parsley 43, chickpeas terra e mar 44
mezzi rigatoni with tomatoes, lots of herbs, hot oil & mozzarella 47
pasta salad with shrimp & peas 48, pasta salad with broccoli rabe & salami 51

PESCI

grilled red snapper wrapped in fig leaves 54, acqua pazza 57
cold poached sea bass & lemon-anchovy maionese 58
tuna crudo with purslane & arugula 58, grilled swordfish with tarragon sauce 61
mixed seafood grill with salmoriglio 62, harissa mussels 63
salmon carpaccio alla harry's bar 64



BIG BIRDS & A LITTLE RABBIT

chicken wrapped in prosciutto with anchovy butter 68, chicken alla diavola 69
grilled chicken involtini 70, porchetta-style chicken 71
fried rabbit & fritto misto of herbs 73

CARNI

a pile of grilled lamb chops scottadito 76, lamb polpette 77
a coil of italian sausage & broccoli rabe 79, grilled veal birds 81
braised pork with romano & string beans 82, pork chops & marinated roasted peppers 85

EAT YOUR VERDURE

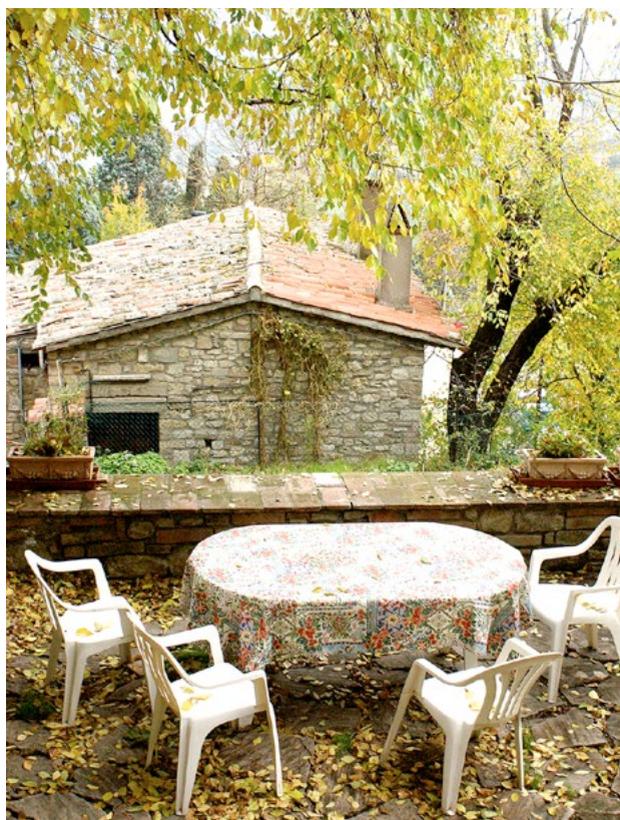
avocados with lemon-supreme vinaigrette 88
cauliflower salad with green olives, radishes & parsley 88
romano beans in tomato sauce 89, string bean salad with hazelnuts & cream 89
peppers roasted with anchovies & butter 92, zucchini with spicy anchovy butter 92
tomatoes with tonnato sauce 93, tomatoes stuffed with tuna salad 95
potatoes with anchovies & red pepper flakes 95
eggplant cooked in the coals 96, eggplant with smoky tomato & harissa sauce 96
green pea & prosciutto frittata 98, zucchini pancakes 99
white beans with spicy black olive vinaigrette 100, cooking dried beans 100

PIZZA • PIZZA • PIZZA

pizza dough 104, grilled pizza margherita 105, prosciutto, lemon & olive pizza 107
white clam pizza 107, potato & onion pizza 107, escarole, fontina & black olive pizza 109
pizza with harissa mussels 109, raw tomato sauce 109

DOLCI

wine-poached apricots with ricotta 113, raspberry tart with mascarpone cream 114
fig gelato 117, almond milk ice cream 118, quick almond milk ice cream 118
almond cookies 119, biscotti di anice 122, zaletti 123



HOT SPAGHETTI TOSSED WITH RAW TOMATO SAUCE

serves 4–6

If you have a garden full of juicy, sweet, ripe tomatoes—it's everyone's summer dream—by all means, use them for this light, fresh sauce. If not, use meaty plum tomatoes instead.

FOR THE RAW TOMATO SAUCE

1½–2 pounds ripe tomatoes, halved

1–2 cloves garlic, finely chopped

½ cup passata di pomodoro,
strained tomatoes, or tomato
purée

4–6 tablespoons really good
extra-virgin olive oil

Salt and pepper

FOR THE PASTA

1 pound spaghetti

Really good extra-virgin olive oil

Salt and pepper

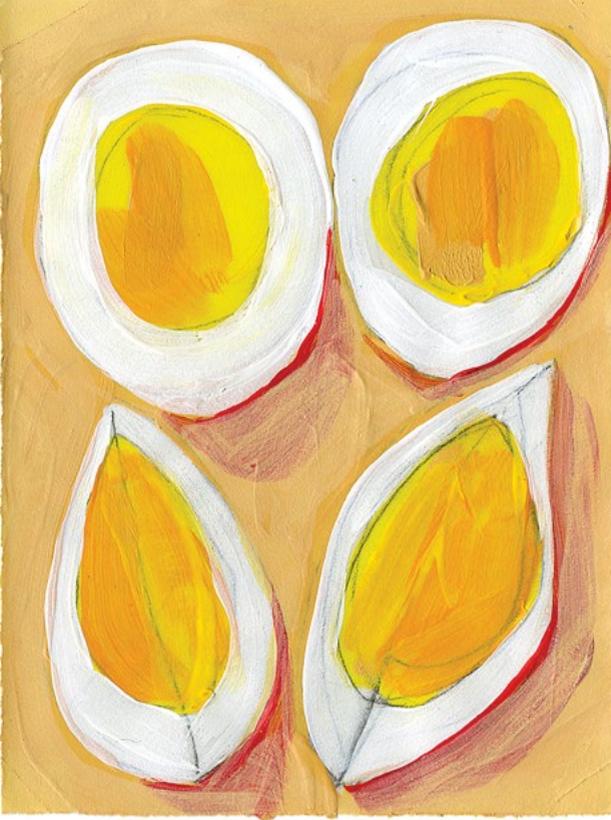
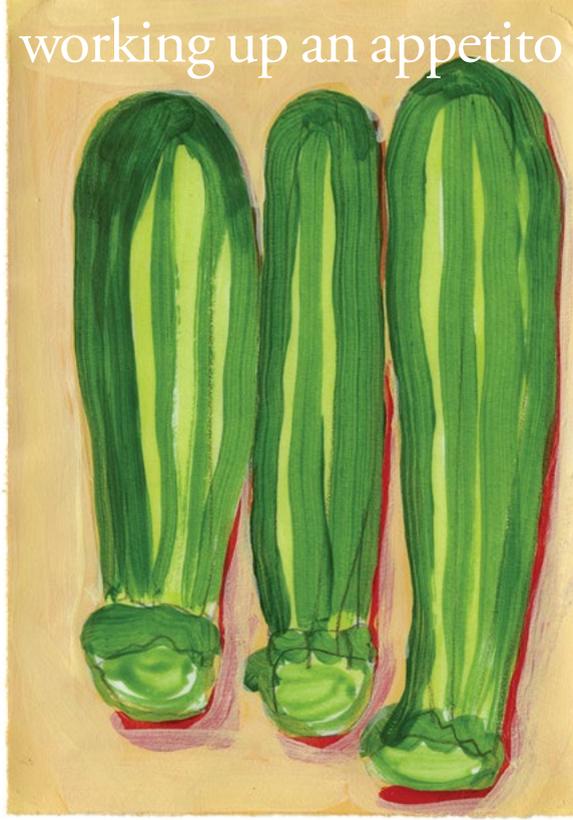
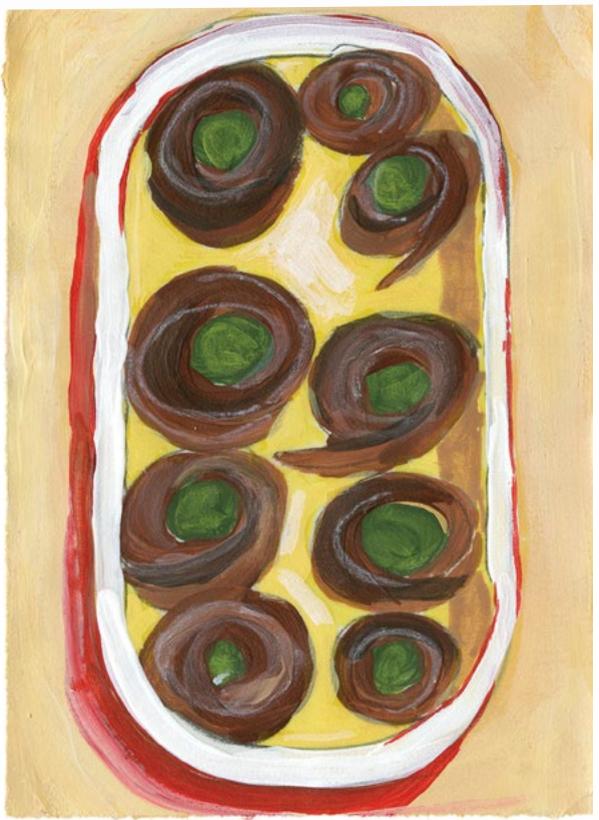
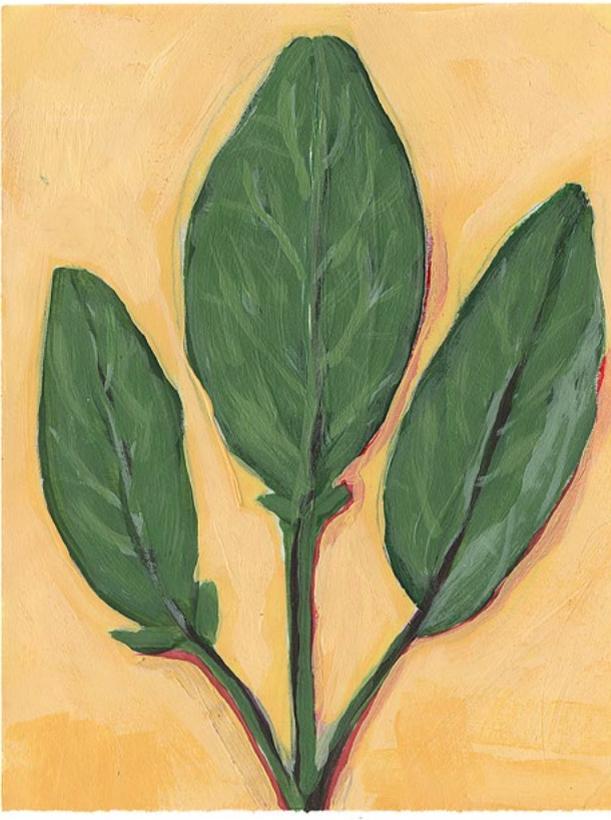
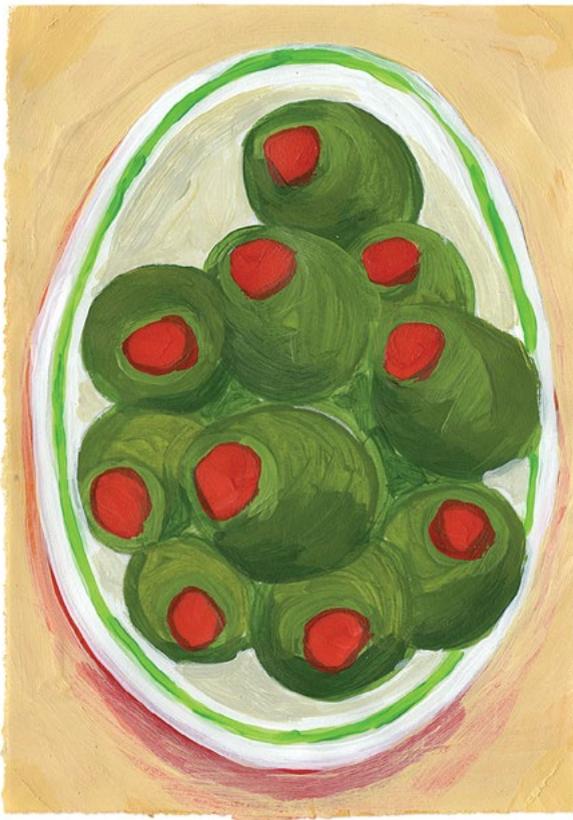
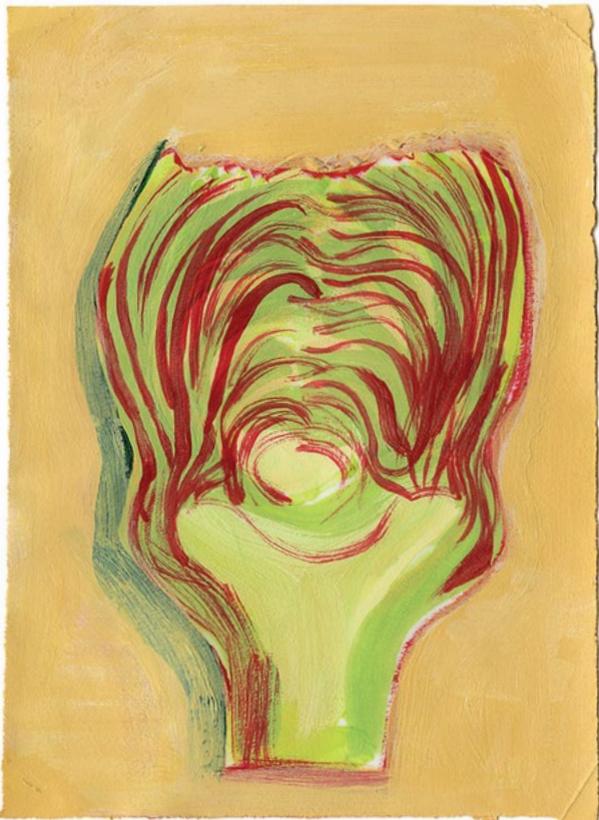
Freshly grated parmigiano-
reggiano

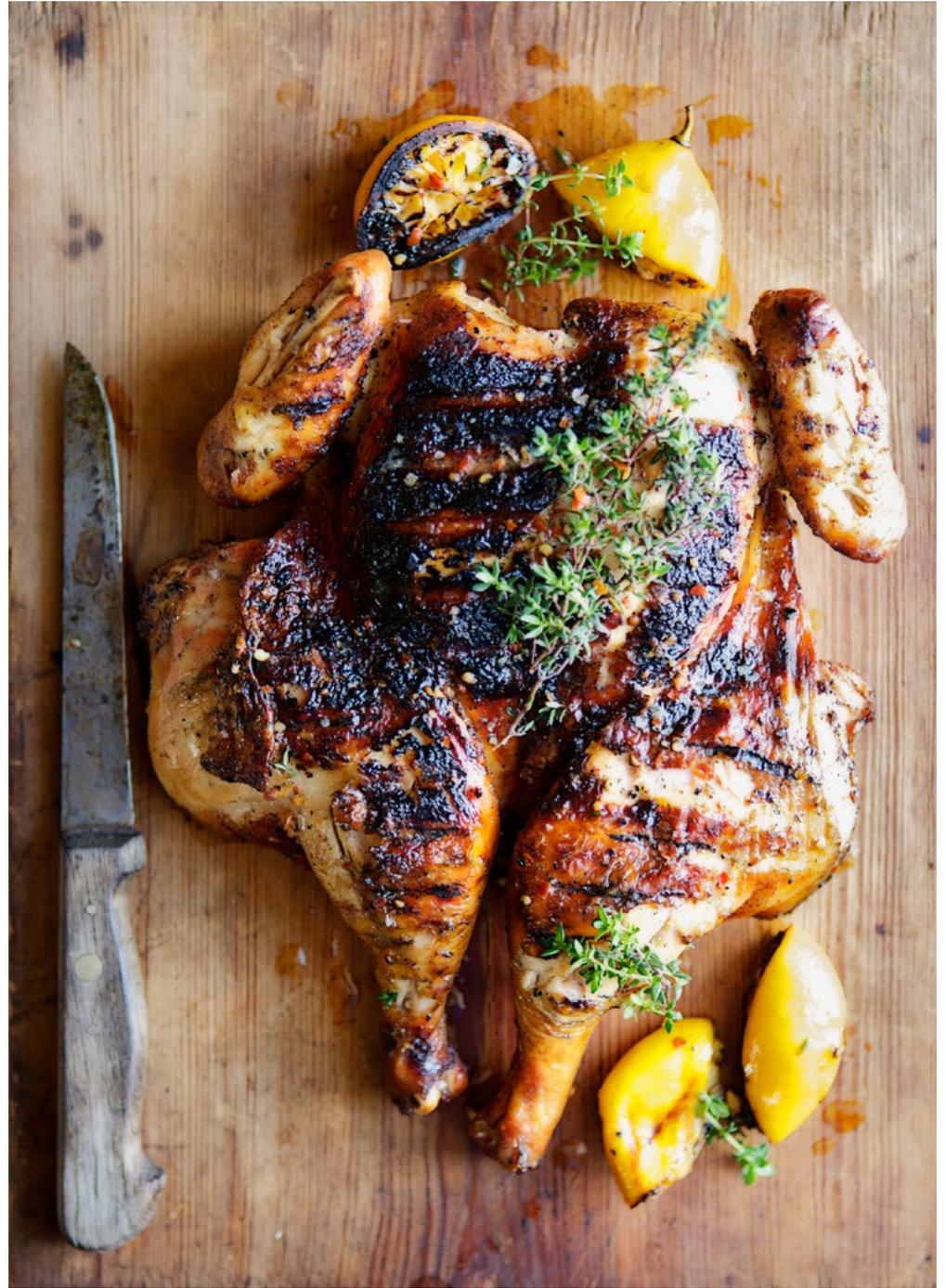
Small handful tiny fresh basil
leaves

For the raw tomato sauce, grate the cut sides of the tomatoes on the large holes of a box grater into a large bowl, discarding the skin. Repeat until there are 2 cups of loose tomato pulp. Add the garlic, passata, and oil, and season with salt and pepper. This makes about 4 cups of sauce.

For the pasta, bring a large pot of salted water to a boil over high heat. Add the spaghetti and cook, stirring occasionally, until the pasta is just tender, 10–12 minutes. Drain. Toss the pasta with the raw tomato sauce in a large bowl. Drizzle with some olive oil and season with salt and pepper. Serve with lots of parmigiano-reggiano and garnish with the basil.







Big Birds & a little rabbit

CHICKEN WRAPPED IN PROSCIUTTO WITH ANCHOVY BUTTER

serves 4–6

If you've followed our cooking, you'll know how crazy we are for anchovy butter. It has everything going for it: Buttery richness, a complex saltiness, and a hit of lemon juice to cut through it all. This chicken dish is bathed in the butter and has plenty extra for sopping up with hunks of lightly toasted bread. Sometimes, instead of using a whole cut-up chicken, we use breasts or thighs. We even serve it as an hors d'oeuvre, wrapping bite-size pieces of chicken breast in prosciutto, then serving them on skewers with a cube of crusty bread on the end.

12 tablespoons (1½ sticks) salted butter	1 chicken, 3–4 pounds, cut into 10 pieces
8 anchovy filets, chopped	Pepper
2 sprigs fresh sage or 1 sprig fresh rosemary, lightly crushed	10–12 thin slices prosciutto
	2 lemons, halved

Preheat the oven to 400°. Put the butter, anchovies, and sage in a small saucepan over medium-low heat. As the butter melts, mash the anchovies with the back of a wooden spoon so they dissolve into the butter. When the butter is melted and bubbling, remove it from the heat.

Season the chicken lightly with pepper, then wrap each piece with a slice of prosciutto. Working over a roasting pan to catch any drips, brush the anchovy butter on the chicken, coating it completely, then arrange the pieces in the pan. Roast the chicken, basting it a few times as it cooks, until the juices run clear when pierced, 20–30 minutes. (Check the breast pieces first, they will be done before the thighs and drumsticks.)

Transfer the chicken to a serving platter. Stir the remaining anchovy butter into the pan juices that have collected in the bottom of the roasting pan, scraping up any browned bits. Squeeze in the juice of half a lemon. Spoon the pan juices over the chicken. Garnish with the remaining lemons. Serve with thick slices of lightly toasted country bread, if you like.

CHICKEN ALLA DIAVOLA

serves 4–6

Neither one of us particularly likes very spicy hot food. The intensity of the heat can get in the way of the flavor, and we're usually more interested in flavor rather than sensation. But there are exceptions. This Italian classic—devilishly spicy grilled chicken—is one: It makes our lips burn and tingle, but the heat and flavor are balanced just right. It's the kind of food we crave when the weather gets hot. We wash it down with cold *rosato*. Bliss.

1 chicken, 3–4 pounds	Salt
2 teaspoons freshly ground black pepper	¼ cup fresh lemon juice (1–2 lemons)
1–2 teaspoons crushed red pepper flakes	½ cup extra-virgin olive oil

Using a pair of kitchen shears, cut out the backbone of the chicken (save it for making stock, if you like). Rinse the bird and pat it dry with paper towels. Spread the chicken out skin side up so it lays flat. Tuck the wing tips neatly behind the wings or snip them off. Season the chicken all over with the black pepper, red pepper flakes, and salt, rubbing the seasonings into the skin until it is well coated. Put the chicken skin side up in a large dish. Combine the lemon juice and olive oil in a small bowl and pour it over the bird. Let the chicken marinate at room temperature for 1 hour, turning it over halfway through.

Prepare a medium-hot fire to one side of a charcoal grill. If using a gas grill, fire up the “back burner” to medium-hot heat. Grill the chicken skin side down in the center of the grill until well marked and slightly charred in places, about 20 minutes. Baste the chicken often with the leftover marinade, taking care not to drip too much oil onto the coals to avoid flare-ups. Move the chicken to a cooler spot on the grill if there are flare-ups and the chicken begins to burn. Turn the chicken and grill the other side until the thigh juices run clear when pierced, about 20 minutes.

Transfer the chicken to a cutting board and let it rest for about 10 minutes before cutting it up and serving.



For more information, email us at