

Smitten Kitchen

- [black bean confetti salad 2.0](#) (2026/03/13 12:38)

I was in Paris* last week — no, I cannot believe I get to utter sentences like that so casually, either, pinch me — and it was really, truly, and surprisingly spring. The magnolia trees at the Jardin du Palais Royal supplied us with a lace curtain of fluttering pink shadows, the daffodils and hyacinth were popping up from the ground like they'd missed us, and everyone was outside and stayed out until after midnight and this energy climbed inside me, evicted all of the seasonal malaise (turned out I was just cold!), and I did my best to bring all of this warmth and joy back to NYC with me. And despite the fact that my grouchy (sorry, "weathered") friends tried to warn me that we were experiencing a "false spring" and "don't fall for it," la la la, I said, it is spring in my heart now — and in my kitchen, and busted out a warm weather salad. Which is to say: I'm sorry, this sudden cold spell might be my fault. [Read more »](#)

- [banana chocolate chip cake](#) (2026/02/23 18:33)

Somehow, despite how impossible it seems (to me, a person who has neither aged nor matured a day), it's been almost twenty years since I first told you about my family's favorite coffee cake. It's tall, plush, crisp with a flaky layer of cinnamon sugar on top, studded with a quilt of chocolate chips and is downright, well, adorable when cut into cubes because they're a little wobbly. When one tumbles, it shakes off a little pfft of cinnamon sugar, like a pup coming in from today's blizzard. It's perfect. It needs no changes or updates. [Read more »](#)

- [miso chicken and rice](#) (2026/02/10 20:18)

How do you cook when your kitchen isn't available for kitchen-ing? On a Sunday last April, I awoke at the crack of dawn jet-lagged from an (excellent) trip to Amsterdam* to an email from my apartment building that ConEd had found a gas leak in the main line to the building and had shut down service for safety. With this, I was indoctrinated into a society of New Yorkers I previously hadn't known existed, as NYC is apparently riddled with tales of people who lived without gas for (what seemed like the minimum of) 6 months and up to 18 months while their building trudged at a snail's pace through rounds of repairs and inspections. [Read more »](#)

- [simple crispy pan pizza](#) (2026/01/20 17:12)

If you want a homemade pizza that requires no kneading, no special flour, or long wait time (because who among us has ever said "what I really crave is pizza that will be ready 1 to 3 days from now"), you should really, really be making more pan pizzas at home. You might even consider it a worthwhile addition to your 2026 cooking bucket list. [Read more »](#)

- [winter cabbage salad with mandarins and cashews](#) (2025/12/19 17:21)

I've craved this specific salad all month and finally caved. [Read more »](#)

- [pumpkin basque cheesecake](#) (2025/11/24 22:28)

It's been 17 months since I first questioned whether anyone even needed another recipe for a basque cheesecake — the burnished, custardy and uncluttered kind that hails from San Sebastián, Spain — and concluded that in fact, I did. [Read more »](#)

- [crunchy brown butter baked carrots](#) (2025/11/18 22:34)

My strongest opinion on Thanksgiving sides is that whenever possible, they should come in a casserole dish (or its chic French cousin, a gratin). I

don't mean that your sides should be limited to things that swim in cream, cheese, butter, or a happy combination of all three — although one dish in this category is highly welcome on my table — I simply mean that sides like this, that is baked in dishes with walls, tend to excel at holding up to resting times, reheat well, and stay warm longer. Read more »

- [baked potatoes with crispy broccoli and bacon](#) (2025/10/30 18:44)

Unless you're living your life better than me (probably!), I bet it's been way too long since you last had a baked potato for dinner — or, as they're more charmingly called across the pond, "jacket potato." And it's a crime because they're so cozy and uncomplicated to make, we could fix this right now. Read more »

- [brown butter snickerdoodles](#) (2025/10/21 19:21)

Friends, it's snickerdoodle season. If you didn't know that snickerdoodles had a season, let me paint a picture for you: you're coming inside on a blustery and colder-than-you'd-expected October day so you hadn't dressed for it and you can't wait to announce what my kids always laugh at me for saying when I walk through the door: "Well, that's enough doing things for me today!" and forswear things like "being outside" and "hard pants" for the rest of the evening but what is this! What is this god-like aroma of buttery baked cinnamon sugar warmth that has permeated your senses? Is it a scented candle, i.e. the idea, but not the substance of a thing you love? No, it's snickerdoodles. And you're about to eat a warm one, which feels like climbing inside It's The Great Pumpkin, Charlie Brown while also, simultaneously, getting to be this dog. I'm not saying you cannot experience this sensory transcendence on a day in January or June, but it hits on a different, worldview-shifting, level when cold air is still a novel thing. Read more »

- [spinach and ricotta gnudi](#) (2025/10/15 19:33)

Although spinach gnudi — soft, pillowy cheese dumplings fried in browned butter and sage — are traditionally more of a spring or summer food, I'm here to make the argument we should eat them right now, in prime soup-and-sweater weather. Because did you hear the part about warm cheese? the puddle of brown butter? the earthy sage? It's a symphony of delicious fall things and if you tell me you don't want to curl up on the plate and take a nap in it, fine, I'll believe you but I do think you're in denial. Read more »

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