CANAL HOUSE COOKING
INDEX
VOLUMES NOS 1–7
IT’S ALWAYS FIVE O’CLOCK SOMEWHERE

amante, volume 6, 12
the arturo, volume 4, 8
barley water, volume 4, 11
calvinha, volume 1, 7
cin cin! drinking pink italian style, AIS, 6
créme de cassis and club soda, volume 1, 9
dark & stormy, volume 4, 11
dazzling italian sparklers, volume 7, 12
favorite wines, volume 3, 10
gin & limone, volume 7, 11
greyhound, volume 6, 15
grower champagnes, volume 5, 13
half and half, volume 3, 8
hinds head sacred gin & tonic, volume 7, 11
hot spiked cider, volume 2, 73
hot toddy, volume 2, 102
italian greyhound, volume 6, 15
jack manhattan, volume 2, 9
juicy fruit cocktail, volume 4, 8
lemon cordial, volume 4, 8
margarita, volume 3, 8
martini, volume 3, 8
melon water, volume 1, 10
milk punch, volume 2, 102
negroni, volume 2, 9
a straight negroni, volume 2, 9
parrish house special, volume 1, 8
perro, volume 6, 15
perro salado, volume 6, 15
pimm’s cup, volume 1, 8
primavera, volume 6, 13
ramos fizz, volume 2, 129
rhubarb syrup, volume 6, 12
salty dog, volume 6, 15
the sidecar, volume 1, 7

simple syrup, volume 1, 9
“sun” tea, volume 1, 8
whiskey sour, volume 6, 13

WORKING UP AN APPETITE

an avocado with crab salad, volume 4, 25
candied bacon, volume 1, 76
beans with sausage and tuna, volume 2, 17
buckwheat blini with smoked salmon & trout roe, volume 5, 50
roger sherman’s blini, volume 2, 121
blue cheese and watercress mash, volume 3, 19
bottarga on warm buttered toast, volume 7, 27
shrimp ceviche, volume 4, 17
cheese straws, volume 2, 121
chicken cheese puffs, volume 2, 73
crunchy chicken livers, volume 3, 19
crab salad with club crackers, volume 3, 16
dates and buttered wheat crackers, volume 3, 28
how to boil an egg, volume 1, 14
eggs & bacon on little toasts, volume 1, 19
eggs en cocotte, volume 2, 131
eggs with caper & parsley butter sauce, volume 5, 43
“buttered” eggs, volume 1, 15
deviled eggs, volume 1, 15
pimentón fried eggs, volume 5, 43
piquillo pepper eggs, volume 5, 40
scrambled eggs with truffles, volume 5, 40
stuffed spring eggs, volume 6, 100
escargots sans their shells, volume 5, 26
lemon and sea salt focaccia, volume 3, 21
foie gras au torchon, volume 5, 35
seared foie gras with green grapes, volume 5, 36
fonduta, volume 7, 26
frico, volume 4, 14
fritto misto, volume 1, 22
(working up an appetite, continued)

goose liver & pork terrine, volume 5, 30
goose liver pâté with truffles, volume 5, 33
guacamole and chips, volume 4, 29
halibut with tomatoes, mint, and lemon, volume 4, 17
ham that looks like bacon, volume 3, 28
jamón serrano on toasts with red tomato preserves, volume 4, 18
manchego cheese on toast with red tomato preserves, volume 4, 18
limas & preserved lemon, volume 3, 19
melon and prosciutto, volume 1, 26
mozzarella in carrozza, AIS, 10
mushroom ragù on polenta, volume 2, 19
mushrooms on toast, volume 2, 18
spanish mushrooms, volume 1, 28
martini-soaked stuffed olives, volume 3, 16
omelet with fines herbes, volume 4, 44
caramelized onions, volume 1, 18
fried oysters, volume 5, 26
panino bianco, volume 7, 22
speck, fontina & lemon panino, volume 7, 22
niloufer’s sucking peas, volume 3, 16
prosciutto & figs, volume 7, 27
quick-cured salmon, volume 4, 17
canned sardines on toast, volume 1, 18
hot sausages & cold oysters, volume 4, 21
smørrebrød, volume 5, 20
 supplì al telefono, volume 7, 25
little toasts, volume 1, 18
sliced tomato salad with blue cheese, volume 4, 61
tomato and crab aspic, volume 1, 25
tomato “rollmops”, volume 1, 54
tomato tart, volume 4, 58
tomatoes all dressed up for summer, volume 1, 54
tomatoes take a warm oil bath, volume 4, 62
little blue reds (cherry tomatoes), volume 4, 21
tramezzini with white truffle butter, volume 7, 20
tramezzini with prosciutto & arugula, volume 7, 21
spiced-up yogurt sauce, volume 1, 26
fried zucchini, volume 2, 14

SOUPS

cold avocado & cucumber soup, volume 4, 26
beef broth, volume 6, 29
beet, carrot, potato, and butternut squash soups, volume 3, 42
black bean soup, volume 6, 69
clam chowder, volume 6, 36
cold borscht, volume 1, 32
broth, capon with anolini, volume 7, 33
broth, meatless meatballs in, volume 6, 33
chilled cauliflower soup, volume 4, 36
chicken broth, volume 6, 30
triple X chicken broth with ricotta ravioli, volume 2, 78
chowder, volume 5, 79
christmas soup, volume 7, 31
quick cioppino, volume 6, 37
consommé bellevue, volume 4, 37
consommé “madriléne”, volume 1, 35
corn soup with lobster and avocado, volume 4, 39
maria’s gazpacho in 5 minutes, volume 1, 34
green & white soup with gnocchi, volume 5, 61
minestrone, volume 7, 35
mussel soup, volume 7, 32
french onion soup, volume 3, 40
“fresh” pea soup, volume 6, 58
potato leek soup, volume 3, 42
two ways to make potato leek soup, volume 1, 37
pumpkin soup with pimentón and preserved lemon, volume 2, 77
smoked fish stew, volume 6, 36
stocks & broths, a rationale for making, volume 6, 28
swiss chard and lemon soup, volume 6, 33
tomato-cucumber water, volume 4, 38
turkey broth, volume 6, 30
vegetable broth, volume 6, 31
watercress soup, volume 3, 45
SALADS

chopped raw asparagus and pea salad, volume 3, 32
shaved raw asparagus with lemon-anchovy vinaigrette, volume 1, 47
white asparagus with anchovy vinaigrette, volume 2, 96
avocado, arugula, and grapefruit salad, volume 4, 33
mock caesar, volume 3, 35
canal house salad, volume 1, 40
canal house curried chicken salad, volume 4, 53
corn, string bean & potato succotash salad, volume 1, 43
creamy blue cheese dressing, volume 1, 42
green goddess dressing, volume 1, 42
poached duck eggs on bitter greens, volume 2, 54
anytime egg salad, volume 4, 54
bitter greens with sweet grapefruit, volume 2, 129
halibut salad, volume 4, 52
chopped ham salad with hard-boiled eggs, volume 4, 54
hearts of palm and blood orange salad, volume 3, 32
a nice niçoise for next to nil, volume 1, 46
potato salad “buttered” and leoned, volume 1, 49
old-fashioned potato salad, volume 1, 49
radicchio with hard-boiled egg & crisp pancetta, volume 3, 36
salmon salad, volume 4, 52
warm savoy cabbage salad, volume 5, 65
shrimp salad, volume 4, 53
vinaigrette in the bottom of a salad bowl, volume 1, 41
lazy man’s delicious salad vinaigrette, volume 1, 40
preserved lemon vinaigrette, volume 1, 41
watercress salad, volume 2, 124
crunchy winter salad, volume 3, 35

FISH & SEAFOOD

brandade, volume 2, 99
branzino with shrimp and fennel, volume 7, 65
grilled branzino, volume 4, 97
stewed eel, volume 7, 61

crab cakes, volume 6, 76
fish cakes, volume 3, 60
fish sticks, volume 6, 75
fried fish, volume 6, 73
steamed fish with a buttery sorrel sauce, volume 3, 60
whole fish baked on potatoes, volume 2, 94
the fisherman’s wife’s gravlax, volume 2, 104
halibut and lentils with fennel, volume 4, 78
kippers and variations, volume 4, 82
langoustine lace, volume 2, 99
cold lobster with homemade mayonnaise, volume 1, 62
lobster stew, volume 2, 97
lobster with browned cream, volume 5, 76
truffled lobster with gnocchi, volume 5, 58
broiled mussels, volume 2, 96
mussel scallion stew, volume 1, 64
smoky mussels with toasted bread crumbs, volume 4, 105
steamed mussels with potatoes, volume 5, 77
poached oysters with lemon, volume 2, 96
grilled salmon with green olive sauce, volume 1, 65
salmon with lemon-butter sauce, volume 4, 81
terrine of salmon and peas, volume 4, 84
salmon carpaccio alla harry’s bar, AIS, 33
salt cod with tomatoes & green olives, volume 7, 64
cold poached sea bass & lemon-anchovy mayonnaise, AIS, 31
mixed seafood grill with salmoriglio, AIS, 30
shrimp and Pickled celery, volume 2, 74
grilled shrimp with anchovy butter, volume 1, 67
sole & shrimp, volume 5, 74
squid & potatoes, volume 7, 66
oil-poached swordfish, volume 7, 63
tROUT with pancetta, volume 3, 58
BIRDS

poached capon in rich brodo, volume 7, 74
roast capon with fettuccine stuffing, volume 2, 81
roast capon with dressing, volume 7, 70
chicken & mushrooms, volume 5, 96
chicken & rice, volume 6, 81
chicken cordon bleu, volume 6, 82
chicken kiev à la canal house, volume 6, 84
chicken poached in cream, volume 3, 69
chicken poached with ham and oxtails, volume 3, 76
chicken tacos for lunch, volume 4, 32
chicken thighs with bacon & olives, volume 3, 67
chicken thighs with lemon, volume 3, 67
chicken thighs with sherry & mushrooms, volume 3, 67
chicken with scallion dumplings, volume 3, 66
canal house “rotisserie” chicken, volume 6, 80
creamed chicken, volume 6, 123
the fry queen’s fried chicken, volume 6, 80
gingered chicken in cream, volume 6, 81
grilled spatchcocked chicken, volume 4, 97
panko fried chicken with lemon, volume 4, 92
poached chicken en gelée, volume 1, 70
roasted chicken smothered in chanterelles, volume 4, 89
roasted chicken wings, volume 6, 85
roasted chicken with tomato butter, volume 4, 88
roasted chicken with tomato butter sauce, volume 4, 88
teriyaki roast chicken, volume 1, 72
truffled chicken, volume 5, 99
whole pot-roasted chicken with gnocchi, volume 5, 60
côq au vin, volume 2, 123
duck sausage with quatre épices, volume 5, 85
duck with apples and onions, volume 2, 52
duck with turnips and rice, volume 2, 49
confit of duck legs, volume 3, 64
grilled duck breast with prunes in red wine, volume 4, 100
roast duck and potatoes, volume 2, 48
roast guinea hen with cipoline & chestnuts, volume 7, 75
confit of goose legs, volume 5, 91
roast goose with ten legs, volume 5, 94
grilled quail & fresh figs, volume 4, 96
turkey galantine, volume 4, 91
turkey neck sugo, volume 5, 56
roast turkey, volume 2, 83

MEAT

beef with carrots, volume 2, 40
braised beef with currants & caraway, volume 5, 108
whole beef tenderloin, peppered and grilled, volume 4, 102
corned beef and cabbage, volume 3, 90
corned beef hash with poached eggs, volume 3, 91
poached filet of beef, volume 3, 87
roast prime rib of beef, volume 2, 105
cassoulet, volume 3, 72
cassoulet our way, volume 5, 91
new year’s coq chino with lentils, volume 7, 87
cutlets smothered in peas, volume 6, 57
daube, volume 6, 90
flank steak with pesto, AIS, 39
stuffed flank steak, volume 3, 85
fresh ham with madeira sauce, volume 5, 102
easter ham, volume 6, 104
ham in a pot, volume 3, 94
lamb sausage with currants, volume 5, 85
lamb shoulder cooked in red wine, volume 2, 41
braised lamb and green beans, volume 7, 82
braised lamb shanks, volume 3, 75
grilled lamb chops scottadito, a pile of, AIS, 40
leg of lamb roasted in front of the fire, volume 3, 111
moroccan lamb roast, volume 5, 107
roast leg of lamb in the oven, volume 3, 110
meatballs with mint & parsley, volume 7, 83
boiled meats, deluxe dinner of, volume 6, 89
glazed carrots, volume 2, 84
cauliflower, many ways, volume 4, 68
cauliflower soufflé, volume 5, 71
cauliflower with toasted spiced bread crumbs, volume 6, 45
the apple farm’s roasted cauliflower, volume 5, 65
niloufer’s cauliflower & chickpeas, volume 5, 64
céléri rémoulade, volume 5, 106
celery, many ways with, volume 4, 68
celery baked with tomatoes, volume 7, 99
celery baked with tomatoes, volume 7, 99
cranberries with stewed tomatoes, volume 7, 94
chanterelles, volume 1, 98
collards & bacon, volume 5, 69
corn, many ways with, volume 4, 68
cucumbers, many ways with, volume 4, 68
dried beans, basic cooked, volume 6, 67
dried beans, notes on, volume 6, 66
eggplant, many ways with, volume 4, 69
glazed eggplant with mint, volume 4, 74
roasted eggplant and zucchini with breadcrumbs, volume 1, 94
braised endive, volume 2, 24
escarole salad with lemon & parmesan, volume 6, 49
braised escarole with white beans, volume 6, 49
in praise of escarole, volume 6, 48
fava mash, volume 6, 61
fava & peas salad, volume 6, 61
fennel, many ways with, volume 4, 69
fennel gratin, volume 2, 24
jansson’s temptation, volume 6, 44
glazed leeks with romesco sauce, volume 4, 71
poached leeks vinaigrette, volume 4, 71
lentils with roasted beets, volume 6, 67
baby limas with feta, volume 6, 59
okra, a few ways with, volume 4, 69
creamed onions, volume 2, 84
roasted onions agrodolce, AIS, 22
roasted spring onions, volume 3, 52

EAT YOUR VEGETABLES

artichokes roman style, volume 3, 113
baby artichokes & favas, stew of, volume 6, 101
asparagus & company, volume 6, 40
asparagus frittata, volume 6, 40
asparagus risotto, volume 6, 41
savory asparagus bread pudding, volume 6, 103
beets with butter and tarragon, volume 2, 25
roasted beets and more suggestions, volume 4, 68
broccoli, many ways with, volume 4, 68
broccoli rabe & chorizo, volume 6, 44
cabbage in agrodolce, volume 7, 90
carrots, a couple of ways with, volume 4, 68
carrots & butter, volume 3, 51

osso buco, volume 7, 86
broiled pig’s feet crêpes, volume 5, 46
smoked pork chops, drunken sauerkraut with, volume 6, 94
pork loin cooked in milk, volume 1, 78
crown roast of pork with corn bread stuffing, volume 2, 109
roasted pork belly, volume 5, 106
slow-roasted boneless pork shoulder, volume 3, 86
braised rabbit with capers & pancetta, volume 7, 77
fried rabbit & fritto misto of herbs, AIS, 43
italian sausage, volume 5, 82
cabbage & fennel stew with sausages & borlotti, volume 7, 80
grilled sausages & quail, volume 5, 89
sausages with apples & onions, volume 5, 88
schnitzel and salad, volume 3, 95
hoi-sinful spareribs, volume 1, 77
chopped steak marchand de vin, volume 6, 97
grilled steak with bottarga butter, AIS, 36
two steaks feed four, volume 1, 82
red stew, volume 3, 80
stuffed cabbage, volume 6, 93
breast of veal braised with chiles, volume 2, 43
stuffed onions piedmontese, volume 7, 91
sweet and sour onions, volume 1, 100
parsnip purée, volume 2, 112
peas & potatoes, volume 6, 56
peas, a few ways with, volume 4, 69
peppers in agrodolce, volume 7, 92
porcini in umido, volume 7, 90
warm salad of radicchio and white beans, volume 7, 99
radishes, a couple of ways with, volume 4, 69
red cabbage with apples & chestnuts, volume 5, 66
red peppers stuffed with tomatoes, volume 4, 63
roasted red peppers with currants and capers, volume 2, 27
romano beans stewed in tomato sauce, AIS, 26
stewy roasted root vegetables, volume 3, 51
mashed rutabagas with loads of scallions, volume 2, 25
scallions, a few ways with, volume 4, 69
spinach flan, volume 6, 52
creamed spinach, volume 6, 52
steamed spinach, volume 6, 53
string beans, many ways with, volume 4, 69
succotash, volume 6, 59
swiss chard, many ways with, volume 4, 68
swiss chard flan, volume 1, 101
swiss chard with capers & currants, AIS, 26
tomatoes, many ways with, volume 4, 69
tomatoes with tonnato sauce, AIS, 25
fried green tomatoes, volume 1, 95
grilled tomatoes with olive oil & oregano, AIS, 22
zucca, volume 7, 95
zucchini, a few ways with, volume 4, 69
small zucchini poached in olive oil, AIS, 23
soft zucchini with harissa, olives, and feta, volume 1, 99
zucchini blossoms, a few ways with, volume 4, 69

(Continued)

RICE & PASTA & POTATOES

cannelloni, volume 3, 104
chickpeas terra e mare, AIS, 18
gnocchi verdi, volume 7, 43
our imaginary grandmother’s gnocchi, volume 5, 54
ricotta gnocchi, volume 7, 49
green lasagne with tomato sauce & fresh ricotta, volume 7, 41
lasagne bolognese, volume 7, 41
canal house paella, volume 1, 88
pappardelle & mushrooms, volume 7, 43
pasta primavera, volume 3, 109
pasta with parsley and toasted walnut sauce, volume 4, 47
fresh pasta, volume 3, 100
fresh pasta with brown butter & fried sage, volume 3, 101
fresh pasta with butternut squash & candied bacon, volume 3, 101
pommes anna, volume 2, 31
brian’s mashed potato trick, volume 2, 84
parsley-potato salad, volume 4, 48
potatoes anna, volume 2, 31
sister francis’ potatoes, volume 2, 34
ragù bolognese, volume 7, 107
serious ragù, volume 2, 37
fresh ricotta, butter & lemon ravioli, volume 7, 42
rice salad, AIS, 15
fried rice, volume 6, 63
steamed rice, volume 6, 62
risi e bisi, volume 3, 55
rösti, volume 2, 34
risotto alla certosina, volume 7, 54
risotto bianco, volume 7, 52
risotto milanese, volume 7, 53
tummalà di risotto e spinaci, volume 7, 57
hot spaghetti tossed with raw tomato sauce, AIS, 15
stephen’s summer spaghetti, volume 1, 58
spinach pasta, volume 7, 38
spinach tagliatelle with simple tomato sauce & ricotta, volume 7, 45
plum tomato sauce, volume 1, 59
raw tomato sauce, AIS, 14
baked tomatoes stuffed with rice, volume 1, 52
roasted tomatoes studded with garlic, volume 1, 57

DESSERTS

brownies, volume 6, 115
bûche de noël, volume 2, 113
apple cake, volume 7, 111
pear upside-down cake, volume 5, 121
pound cake, volume 6, 110
cheesecake from rome’s jewish quarter, volume 7, 114
berry cobbler, volume 4, 108
italian prune plum cobbler, volume 4, 108
apricot compote, volume 6, 109
coconut cookies, volume 5, 113
lemon cookies, volume 5, 113
nut cookies, volume 5, 113
orange-rosemary cookies, volume 5, 113
sugar cookies, volume 5, 112
chocolate & toasted hazelnut crêpes, volume 5, 49
lemon sugar crêpes, volume 5, 49
orange sugar crêpes, volume 5, 49
pear & gorgonzola crêpes, volume 5, 49
apple fritters, volume 5, 122
golden fruitcake, volume 2, 68
plum galette, volume 1, 109
gelato di gianduia, volume 7, 122
fig gelato, AIS, 46
chocolate gingerbread, volume 2, 62
currant gingersnaps, volume 2, 65
pink lemon granita, volume 4, 113
strong coffee granita, volume 4, 113
cassis ice cream, volume 1, 105
classic vanilla ice cream, volume 1, 104
coffee ice cream, volume 1, 105
peppermint-peppermint crunch ice cream, volume 1, 105
strawberry ice cream, volume 1, 105
meringues with strawberries & roasted rhubarb, volume 6, 105
a big meringue with “exotic” fruits, volume 3, 114
monte bianco, volume 7, 121
œufs à la neige, volume 5, 117
roasted orange marmalade toast, volume 6, 108
pain d’épice, volume 2, 67
vin santo–poached pears with gorgonzola cheese, volume 7, 117
peaches “poached” in white wine with fresh herbs, volume 1, 112
pets de nonnes, volume 5, 118
agee’s pecan pie, volume 2, 90
apple pie, volume 2, 61
boston cream pie, volume 6, 114
sweet potato pie, volume 2, 89
raspberry sandwich, volume 1, 110
roasted rhubarb, volume 3, 118
sweet ricotta & shaved chocolate, AIS, 47
shortbread, volume 2, 66
pear sorbet, volume 2, 57
grand marnier soufflé, volume 2, 128
chilled strawberries & moscato d’asti, AIS, 47
little summer puddings, volume 1, 111
winter summer pudding, volume 6, 108
dried apricot tart, volume 3, 121
jam tart, volume 7, 112
lime curd tart, volume 3, 118
plum tart, volume 1, 108
apples tatin, volume 6, 111
chocolate chestnut torte, volume 7, 119
tuiles, volume 4, 110
little chocolate turnovers, volume 6, 117
zabaione, volume 4, 115
WHY BUY IT IF YOU CAN MAKE IT

patty curtan’s famous apricot jam, volume 4, 118
bread crumbs, volume 1, 121
toasted bread crumbs, volume 4, 42
brioche toasts, volume 5, 35
parsleyed butter, volume 1, 84
preserved lemons, volume 1, 120
marmalade, volume 3, 25
summer mayonnaise, volume 4, 43
candied orange peel, volume 3, 26
watermelon pickle, volume 1, 116
li’s Sichuan pepper and ginger pickles, volume 1, 117
red currant jelly, volume 4, 120
toast points, volume 5, 33
oven-dried tomatoes, volume 1, 53
red tomato preserves, volume 4, 64
simplest tomato sauce, volume 5, 57

MISCELLANEOUS

apples cooked with cumin, volume 5, 95
baked apples with savory stuffing, volume 2, 110
balsamella, volume 7, 106
bagna cauda, volume 4, 123
anchovy & lemon butter, volume 6, 18
favorite asparagus butter, volume 6, 40
fresh herb butter, volume 4, 122
fresh horseradish butter, volume 4, 123
lemon butter, volume 4, 123
pimentón butter, volume 4, 123
smoked salmon butter, volume 6, 19
cranberry port gelée, volume 2, 85
cranberry sauce, volume 2, 85
crêpes, volume 5, 47
buckwheat crêpes, volume 5, 49
pickled beets, volume 5, 23
pickled carrots, volume 5, 23
pickled cucumbers, volume 5, 22
pickled red onions, volume 5, 22
polenta, volume 5, 89
fresh whole milk ricotta, volume 7, 102
salsa verde, volume 7, 102
green sauce, volume 1, 85
green sauce, volume 4, 42
lemon-butter sauce, volume 6, 40
mint sauce, volume 5, 107
mustard-dill sauce, volume 5, 23
romesco sauce, volume 4, 121
simple tomato sauce, volume 7, 103
simple tomato-pancetta sauce, volume 5, 57
tartar sauce, volume 6, 73
chestnut stuffing, volume 2, 80
neenie’s sourdough-sage stuffing, volume 2, 79
tomato–cucumber water aspic, volume 4, 38
little Yorkshire puddings, volume 2, 105
eat your food, don’t waste a bite!

Our thanks to Victoria Davenport and the Funk family for permission to use the beautiful illustration by Tom Funk (1911–2003), their father, on our cover.