

# SUPER BOWLS

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From chef Todd Richards' Southern-style ramen to a delicate dumpling soup from Onsen in San Francisco, these soups will warm you up all season long.

By **KELSEY YOUNGMAN**

Photography by **GREG DUPREE**



**MUSHROOM  
DUMPLINGS IN  
KATSUOBUSHI  
BROTH**

At Onsen in San Francisco, chef George Meza bathes plump, silky mushroom dumplings and slightly bitter bok choy in a clear, mineral-rich dashi broth for this elegant, warming soup. A final drizzle of tamari and hot chile oil adds savory depth and heat, and a sprinkling of dill makes for a light, refreshing finish. (See p. 98 for the recipe.)



## ROCKET SOUP

A blend of spinach, cilantro, and arugula anchors this delicate, vegetal soup from Yasmin Khan, author of *Zaitoun*. Warming spices like nutmeg, allspice, and turmeric amplify the verdant flavors of the greens; a single potato adds light, silky texture; and a drizzle of olive oil and dollop of yogurt enrich the soup without weighing it down. Great soups are all about balance, and this one nails it. (See p. 95 for the recipe.)

COOK  
THE  
COVER



## Basque Garlic Soup

ACTIVE 30 MIN; TOTAL 50 MIN  
SERVES 4

*Stirring beaten egg into the hot broth creates delicate wisps of scrambled egg throughout the soup. The quality of the paprika and bread make all the difference in this dish, so open a fresh canister of true Pimentón de la Vera, and use the best baguette you can find.*

- 4 oz. high-quality baguette
- ½ cup olive oil, divided
- 1 garlic head (about 12 cloves), peeled and finely chopped
- 1 heaping Tbsp. Pimentón de la Vera (smoked Spanish paprika)
- 8 cups homemade or low-sodium chicken broth
- 2 tsp. kosher salt, plus more to taste
- 2 Tbsp. sherry vinegar
- 3 large eggs, beaten

1. Preheat oven to 450°F. Place baguette on a baking sheet, and toast in preheated oven until very browned and almost burnt, 20 to 25 minutes. Remove from oven, and let cool. Break or slice bread into 2-inch pieces.
2. Heat 7 tablespoons oil in a large pot over medium-high. Add bread pieces, and reduce heat to medium. Cook, turning often to allow bread to toast and soak up oil, until golden brown, about 2 minutes. Remove bread, and set aside. Wipe pot clean.
3. Add garlic and remaining 1 tablespoon oil to pot. Cook over medium-high, stirring constantly, until garlic is golden brown, 30 seconds to 1 minute. Stir in paprika. Add broth and salt; bring to a boil.
4. Add bread to pot. Reduce heat to medium-low, and maintain a simmer. Add vinegar. Cook, stirring occasionally to break up bread, until flavors meld, about 25 minutes. Taste and add more salt, if needed.

5. When ready to serve, bring soup to a simmer over medium-high. Stirring constantly, slowly pour beaten eggs into hot soup. If any large pieces of bread remain, cut with kitchen scissors, or break apart with a spoon. Serve hot.

**WINE** Lightly sparkling, appley Txakoli: 2016 Itsasmendi

**NOTE** Soup can be prepared through step 4 up to 2 days in advance. Bring to a simmer, and add beaten eggs just before serving.

## Rocket Soup (Shorbat Jarjir)

PHOTO P. 93

TOTAL 40 MIN; SERVES 4

*This Palestinian soup is all about the greens and stock. Seek out spicier, mature arugula at the store or farm stand, and break out a homemade batch of broth from the freezer (or use your favorite store-bought brand). A final dollop of yogurt adds just the right amount of richness.*

- 2 Tbsp. light olive oil
- 1 medium yellow onion, roughly chopped (about 2 cups)
- 4 garlic cloves, crushed
- 1 tsp. ground turmeric
- 1 tsp. sea salt
- ½ tsp. black pepper
- ½ tsp. grated fresh nutmeg
- ¼ tsp. ground allspice
- 1 medium russet potato, chopped
- 4 cups homemade or low-sodium chicken or vegetable stock
- 7 oz. arugula
- 5¼ oz. fresh spinach
- 1 oz. cilantro sprigs (about ½ packed cup)
- Plain whole-milk Greek yogurt, for serving
- 2 Tbsp. extra-virgin olive oil

1. Heat light olive oil in a large saucepan over medium. Add onion and garlic, and cook, stirring often, just until tender, about 5 minutes. Stir in

turmeric, salt, pepper, nutmeg, and allspice; cook, stirring often, 2 minutes. Add potato and stock, and bring to a simmer. Cook until potato is tender, about 10 minutes.

2. Reserve a handful of arugula for garnish. Add spinach, cilantro, and remaining arugula to pan. Bring to a simmer over medium, and cook 10 minutes. Working in batches, transfer soup to a blender. Secure lid on blender, and remove center piece of lid to allow steam to escape. Place a clean kitchen towel over opening. Process until smooth. Taste and adjust seasonings if needed, and divide among 4 bowls.

3. Top each serving with a generous spoonful of Greek yogurt, some of the reserved arugula, and a drizzle of extra-virgin olive oil.

**WINE** Lime-scented dry Riesling: 2017 Penfolds Bin 51

## Collard Greens Ramen

PHOTO P. 96

ACTIVE 40 MIN; TOTAL 2 HR  
SERVES 4

*Bourbon and apple cider vinegar cut through the smoky bacon and ham hocks in this rich ramen. Shichimi togarashi, a Japanese spice blend of dried orange peel, ginger, sesame seeds, nori, and a mix of dried chiles, finishes off each bowl. You can find it at Asian groceries, Whole Foods, and amazon.com.*

- 1 (1½-lb.) bunch collard greens
- 1 Tbsp. olive oil
- 4 bacon slices
- 2 large yellow onions, thinly sliced (about 5 cups)
- 4 large garlic cloves, thinly sliced
- 1 lb. smoked ham hocks, at room temperature
- ¼ cup (2 oz.) bourbon or other whiskey
- 2 Tbsp. apple cider vinegar
- 8 cups cold water
- 4 tsp. kosher salt
- ½ tsp. black pepper

- ¼ cup lower-sodium soy sauce
- 12 oz. uncooked instant ramen noodles, cooked
- 4 large hard-cooked eggs, peeled and halved
- 8 scallions, thinly sliced
- 1 lime, cut into wedges
- 2 tsp. shichimi togarashi

1. Using a sharp knife, remove stems from collard greens. Cut leaves into 2-inch squares (about 14 cups), and rinse in cold water.

2. Heat olive oil in a 4-quart stockpot over medium. Add bacon; cook until crisp, about 10 minutes. Transfer bacon to paper towels to drain, reserving drippings in pot. Crumble bacon, and set aside.

3. Add onions and garlic to hot drippings in pot, and cook over medium, stirring often, until golden brown, about 25 minutes. Add ham hocks, and cook until browned on all sides, about 5 minutes, turning ham hocks every 45 seconds. Add bourbon and vinegar, and cook, stirring and scraping up browned bits on bottom of pot, until liquid is reduced by half, about 30 seconds. Add 8 cups cold water; bring to a simmer.

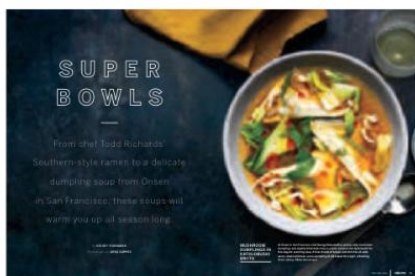
4. Add salt and pepper to soup. Add collards in large handfuls, stirring each addition until wilted, 2 to 3 minutes, before adding next handful. Return to a simmer; cover and cook until collards are tender, about 1 hour.

5. Remove ham hocks; cool slightly. Pull meat from bones, and chop meat. Discard bones and skin.

6. Divide soy sauce evenly among 4 serving bowls. Ladle 1¼ cups liquid from cooked collards into each bowl. Divide noodles evenly among 4 bowls, and stir noodles twice in broth to combine.

7. Top bowls evenly with ham hock meat, collards, eggs, bacon, scallions, lime wedges, and shichimi togarashi.

**WINE** Peppery, Syrah-based red: 2016 Delas Saint-Esprit Côtes-du-Rhône



## Burmese Samusa Soup

PHOTO P. 97

TOTAL 45 MIN; SERVES 4

*Provisioning for this soup is worth the effort: Tamarind paste adds tang (though you can use lime juice in a pinch); toasted chickpea flour (aka besan) adds creamy texture; and a high-quality vegetable stock like Zoup! provides rich flavor. Look for tamarind and besan at South Asian groceries; Zoup! is available at Whole Foods. All three can be found on amazon.com.*

- 1 tsp. cumin seeds
- 1 tsp. black mustard seeds
- 1/3 cup vegetable oil
- 3 to 4 small chiles de árbol or other dried chiles
- 2 bay leaves
- 1 medium onion, finely chopped
- 1/4 cup finely chopped garlic (about 12 garlic cloves)
- 1 Tbsp. kosher salt
- 1 1/2 tsp. paprika
- 1 tsp. ground turmeric
- 1/2 cup water
- 1/4 cup toasted chickpea flour (besan)
- 2 qt. vegetable broth (such as Zoup!)
- 1/2 cup tamarind water (see Note)
- 1/2 cup dried yellow lentils
- 1 medium russet potato, peeled and chopped
- 2 red Thai chiles or 1/2 jalapeño, chopped
- 1/2 tsp. garam masala
- Chopped fresh mint, thinly sliced cabbage, fresh cilantro leaves, thinly sliced red Thai chiles, and lime wedges, for serving

1. Toast cumin and mustard seeds in a large, dry saucepan over medium, stirring often, until fragrant, about 30 seconds. Remove from heat, and grind into a coarse powder. Add oil to pan, and heat over medium-high. Add cumin mixture, chiles de árbol, and bay leaves, and cook, stirring constantly, until fragrant, about 25 seconds. Reduce heat to medium, and stir

in onion. Cook, stirring occasionally, until onion softens, about 15 minutes. Stir in garlic, and cook, stirring often, until fragrant, about 2 minutes. Stir in salt, paprika, and turmeric.

2. Whisk together 1/2 cup water and chickpea flour in a small bowl until well combined. Add chickpea flour mixture, broth, tamarind water, lentils, and potato to pan. Stir to combine, and bring a boil over medium-high. Reduce heat to medium-low, and simmer until lentils and potato are tender, about 20 minutes. Stir in Thai chiles and garam masala.

3. Garnish servings with chopped mint, sliced cabbage, cilantro leaves, sliced Thai chiles, and lime wedges.

**NOTE** To make tamarind water, combine 3/4 cup boiling water and 1 heaping tablespoon tamarind pulp. Let steep 1 minute. Mash with a fork, and let steep 3 minutes. Pour through a fine wire-mesh strainer into a bowl; discard solids.

## Smoked Brisket Noodle Soup

PHOTO P. 92

ACTIVE 1 HR; TOTAL 1 HR 25 MIN  
SERVES 6 TO 8

*For this soup from Griffin Bufkin of Southern Soul Barbeque, splurge on your favorite smoked brisket—it will flavor the broth and lace every bite with meaty smoke. Reserve the egg noodles until serving to maintain the best texture.*

- 1 Tbsp. unsalted butter
- 2 lb. smoked beef brisket, cut into 2-inch pieces
- 1/2 medium Vidalia onion, chopped
- 1 medium celery stalk, chopped
- 1 medium carrot, chopped
- 1 large garlic clove, finely chopped
- 1/4 cup tomato paste
- 1/4 cup (2 oz.) ruby port
- 4 qt. lower-sodium chicken broth
- 1 cup shelled fresh or frozen field peas or butter peas
- 1 bay leaf
- 1 thyme sprig
- 1 1/2 cups fresh or frozen okra slices (about 6 oz.)
- 1 cup fresh or frozen lima beans or butter beans (6 oz.)
- 1 cup fresh or frozen corn kernels (from 1 ear fresh corn)
- Kosher salt, to taste
- Black pepper, to taste
- 8 oz. uncooked medium egg noodles, cooked

1. Melt butter in a large Dutch oven over medium-high. Add brisket, and cook, stirring occasionally, until browned, about 6 minutes. Stir in onion, celery, carrot, and garlic, and cook, stirring occasionally, just until softened, about 6 minutes. Add tomato paste, and cook, stirring often, until mixture turns rusty brown, about 2 minutes.

2. Add port, and stir, scraping up any browned bits from bottom of pan. Stir in broth, field peas, bay leaf, and thyme, and bring to a simmer. Cook 30 minutes.

3. Add okra, lima beans, and corn, and cook, stirring occasionally, until vegetables are tender and flavors have melded, about 40 minutes. Season with salt and pepper to taste. Discard bay leaf and thyme sprig. Serve hot soup over cooked egg noodles.

## Mushroom Dumplings in Katsuobushi Broth

PHOTO P. 91

TOTAL 1 HR 40 MIN; SERVES 8

*A light, mineral-flavored dashi works with earthy mushrooms and lightly cooked bok choy for a nourishing soup. These dumplings freeze well. Shape a batch ahead of time, and freeze in a single layer on a parchment paper-lined baking sheet, then transfer to a ziplock plastic freezer bag and freeze up to 1 month. Cook dumplings from frozen for quick assembly.*

### KOMBU BROTH

- 4 qt. filtered water
- 3 oz. kombu
- 3 oz. dried bonito flakes
- 2 Tbsp. tamari or soy sauce, plus more for serving

### DUMPLINGS

- 7 Tbsp. grapeseed oil, divided
- 1 1/4 lb. fresh hen-of-the-woods or oyster mushrooms, cut into 1-inch pieces (about 10 cups)
- 1 medium-size yellow onion (about 10 oz.), thinly sliced
- 1 large garlic clove, finely chopped
- 1 bunch scallions (about 4 1/4 oz.), thinly sliced
- 1 3/4 tsp. kosher salt
- 1 tsp. toasted sesame oil
- 1/4 tsp. black pepper
- 1 (12-oz.) pkg. square wonton wrappers

### ADDITIONAL INGREDIENTS

- 1 (1 1/2-lb.) head bok choy, sliced

**Chopped fresh dill, for serving  
Chile oil, for serving (optional)**

**1. Make the kombu broth:** Combine 4 quarts water and kombu in a large pot. Heat over medium-high until water begins to steam and small bubbles form around kombu (do not boil), about 15 minutes. Remove from heat, and stir in bonito flakes. Let steep 30 minutes. Pour mixture through a fine wire-mesh strainer into a bowl; discard solids. Stir in tamari, and keep broth warm.

**2. Make the dumplings:** Heat 3 tablespoons grapeseed oil in a large skillet over high. Add half of mushrooms, and cook, without stirring, until mushrooms begin to brown, about 2 minutes. Stir mushrooms. Cook, without stirring, until well browned, about 3 minutes. Remove mushrooms from skillet, and repeat with 3 tablespoons grapeseed oil and remaining half of mushrooms. Remove mushrooms from skillet, and set aside. Heat remaining 1 tablespoon grapeseed oil in skillet over medium. Add onion and garlic, and cook, stirring often, until onion is very tender, about 20 minutes. Remove from heat.

**3.** Finely chop half of browned mushrooms; transfer to a medium bowl. Place remaining half of mushrooms in a food processor. Add onion mixture, and process until a paste forms, about 2 minutes. Transfer mixture to bowl with chopped mushrooms. Stir in scallions, salt, sesame oil, and pepper until combined.

**4.** Place 1 heaping teaspoon mushroom mixture in center of each of 48 wonton wrappers. Lightly brush edges of wrappers with water; fold 1 corner of each over to opposite corner, and pinch edges together to seal. Set dumplings aside.

**5.** Bring a large saucepan filled with salted water to a boil over high. Add bok choy, and cook just until tender, about 2 minutes. Using a slotted spoon, remove bok choy from water. Add one-third of dumplings to bok choy cooking water, and cook until dumplings are tender and float to surface, about 2 minutes. Remove from water, and repeat 2 times with remaining dumplings.

**6.** To serve, place 6 dumplings and  $\frac{1}{4}$  cup bok choy in each of 8 serving bowls. Top each with  $\frac{1}{2}$  cups kombu broth. Garnish with fresh dill, and serve with tamari and, if desired, chile oil.

**WINE** Crisp, earthy white: 2016 Les Frères Couillaud Château de la Ragotière Muscadet de Sèvre et Maine sur lie

**ON POINT** from p. 79



**Fettuccine with White  
Chicken Ragù**

PHOTO P. 77

ACTIVE 50 MIN; TOTAL 1 HR 45 MIN

SERVES 6

*This creamy chicken ragù is easy to make and boasts remarkable depth thanks to the flavors of an Italian-style soffrito made with onions, carrots, celery, and parsley.*

- 2 Tbsp. olive oil
- 4 oz. pancetta or guanciale, finely chopped
- 2 medium garlic cloves
- 2 lb. bone-in, skin-on chicken thighs
- 1 tsp. sea salt, plus more to taste
- $\frac{1}{2}$  tsp. black pepper, plus more to taste
- $1\frac{1}{2}$  cups Soffrito (recipe p. 77)
- 6 Tbsp. dry white wine
- 2 cups organic chicken stock
- 2 leek leaves (from 1 leek) or 2 scallions
- 2 rosemary sprigs
- 2 thyme sprigs
- 1 fresh bay leaf
- $\frac{1}{2}$  cup heavy cream or half-and-half
- 1 cup frozen sweet peas, thawed
- 12 oz. uncooked dried fettuccine or 16 oz. fresh fettuccine
- $1\frac{1}{2}$  oz. Parmesan cheese, grated (about  $\frac{1}{3}$  cup)
- $1\frac{1}{2}$  Tbsp. unsalted butter
- 1 tsp. lemon zest
- 2 Tbsp. chopped fresh flat-leaf parsley

**1.** Heat oil in a large Dutch oven over medium. Add pancetta; cook, stirring often, until fat has rendered, about 5 minutes. Using a slotted spoon, transfer pancetta to a plate, reserving drippings in Dutch oven. Add garlic to Dutch oven; increase heat to medium-high. Sprinkle chicken all over with salt and pepper. Working in batches if needed, add chicken, skin side down, to Dutch oven. Cook until golden brown on both sides,

about 6 minutes. Transfer chicken thighs to a plate.

**2.** Reserve garlic and 2 tablespoons drippings in Dutch oven; discard remaining drippings. Add soffrito and wine; bring to a simmer over medium. Cook, stirring and scraping up browned bits, until mixture is reduced by half, about 3 minutes. Return chicken to Dutch oven in a snug single layer; add stock, ensuring chicken is barely covered. Return mixture to a simmer over medium. While mixture comes to a simmer, bundle together leek leaves, rosemary sprigs, thyme sprigs, and bay leaf; secure with kitchen twine, and add to Dutch oven. Reduce heat to medium-low; cover and cook until chicken is tender, 45 minutes to 1 hour.

**3.** Remove Dutch oven from heat. Transfer chicken to a cutting board; partially cover Dutch oven. Let chicken and sauce stand 10 minutes. Skim and discard fat from sauce; remove and discard garlic cloves and leek-herb bundle. Stir reserved pancetta into sauce. Remove and discard skin and bones from chicken; finely shred chicken meat.

**4.** Stir cream into sauce. Cook over medium-high, stirring occasionally, until sauce is reduced by nearly half and has slightly thickened, 8 to 12 minutes. Stir peas and shredded chicken into sauce; cook until peas are just tender, about 2 minutes. Season with salt and pepper to taste. Remove from heat, and cover to keep warm.

**5.** Cook pasta according to package directions; drain pasta, reserving  $\frac{1}{2}$  cup cooking liquid.

**6.** Add pasta, Parmesan, butter, and lemon zest to sauce. Stir to combine, adding splashes of reserved cooking liquid as needed to form a creamy sauce. Sprinkle with parsley. Serve in large bowls.

**WINE** Tart, medium-bodied Barbera d'Asti: 2016 Marchesi di Gresy