

Magnolia Table

with Joanna Gaines

FROM MAGNOLIA TABLE COOKBOOK

Perfect Roast Chicken

PREP: 15 minutes,
plus overnight chilling

COOK: 50 to 60 minutes

COOL: 10 minutes

INGREDIENTS

3 tablespoons salted butter, at room temperature

Finely grated zest of 1 lemon (reserve the lemon)

½ teaspoon finely chopped thyme leaves

½ teaspoon finely chopped rosemary leaves

½ teaspoon freshly ground black pepper

One 3-pound whole chicken

3 thyme sprigs

2 rosemary sprigs

2 teaspoons kosher salt

2 garlic heads, halved crosswise

Extra virgin olive oil

DIRECTIONS

1. The night before roasting, in a small bowl, mix together the butter, lemon zest, thyme leaves, rosemary leaves, and pepper.
2. Blot the chicken dry with paper towels and place it breast side up on a rimmed baking sheet. Use your fingers to gently loosen the skin and separate it from the meat, making sure not to puncture or tear the skin. Tuck the butter mixture under the skin, press the skin back in place, and rub to spread the butter evenly over the meat.
3. Cut the reserved zested lemon in half and tuck it inside the cavity, along with the thyme and rosemary sprigs. Sprinkle the salt evenly over the top and sides of the chicken. Refrigerate uncovered overnight.
4. Preheat the oven to 450°F.
5. Gently brush away any undissolved salt on the chicken. You can either roast on the baking sheet or in a large cast-iron skillet. If using the baking sheet, blot away any liquid accumulated on it. Position the chicken on the baking sheet or in the skillet so that when the pan goes in the oven, the breast will face the back of the oven and the legs will face forward.
6. Rub the garlic halves all over with olive oil and arrange them cut side down around the chicken.
7. Roast for 45 minutes, then brush or spoon pan juices over the chicken. Continue roasting until an instant-read thermometer inserted into the thickest part of the thigh (without touching bone) registers 165°F, 5 to 10 minutes longer.
8. If the skin on top is not as browned as you like, remove the chicken from the oven, set the broiler to high, and place the chicken under the broiler until the top skin is browned and sizzling, 1 to 4 minutes. Watch carefully so that it doesn't burn.
9. Let the chicken rest for at least 10 minutes before carving. Serve the halved garlic heads alongside the chicken and let diners squeeze out the roasted garlic.
10. Store leftovers in a covered container in the refrigerator for up to 3 days.

Makes 4 servings

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FROM MAGNOLIA TABLE, VOLUME 2 COOKBOOK

Sweet Kale Salad

with Poppy Seed Dressing

PREP: 15 minutes, plus
15 minutes chilling

COOK: none

COOL: none

INGREDIENTS

POPPY SEED DRESSING

¼ cup plus 1 tablespoon sugar
 ½ cup white wine vinegar
 1 teaspoon mustard powder
 1½ teaspoons kosher salt
 ½ teaspoon ground white pepper
 ½ cup grated yellow onion
 ¾ cup canola oil
 ¼ cup olive oil
 1 tablespoon poppy seeds

SALAD

2 bunches kale or 10 ounces
curly kale leaves
 ½ cup dried cranberries
 1 cup shredded carrots
 ¼ cup sunflower seeds

DIRECTIONS

1. To make the poppy seed dressing: In a blender or food processor, add the sugar, vinegar, mustard powder, salt, pepper, and onion and pulse to combine, about 30 seconds.
2. With the machine running, slowly add the canola and olive oils until smooth, 2 to 3 minutes.
3. Add the poppy seeds and blend just until combined.
4. Cover and refrigerate until ready to use. (Store in an airtight container in the refrigerator for up to 1 month.)
5. To make the salad: Rinse and dry the kale, unless using prepackaged. Remove the midribs and slice the kale into thin strips.
6. Toss the kale in a large bowl with the cranberries, carrots, and sunflower seeds. Pour ⅓ cup of the dressing over the kale mixture and use your hands to toss and coat well, massaging the kale with your hands. (Reserve the remaining dressing for another use.)
7. Refrigerate for 15 minutes before serving.
8. Store in an airtight container in the refrigerator for up to 2 days.

Makes 4 servings, about 2 cups dressing

TIP: *Top with chicken or roasted salmon for a hearty dish. Dressing tastes better if you prepare it the night before. Plus, it saves you time the next day!*

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FROM MAGNOLIA TABLE COOKBOOK

Bowtie Pasta

with Baby Kale + Sun-Dried Tomatoes

PREP: 10 minutes**COOK:** 30 minutes**COOL:** none

INGREDIENTS

Kosher salt

1 pound bow tie (farfalle) pasta

2 tablespoons extra virgin olive oil

2 garlic cloves, grated on a rasp grater

2 cups heavy cream

One 8-ounce block cream cheese, cut into pieces

1½ cups bagged shredded Parmesan cheese (about 6 ounces; see Note)

One 12-ounce jar marinated quartered artichoke hearts, drained and halved lengthwise

One 8.5-ounce jar oil-packed sun-dried tomatoes, drained and chopped

5 ounces baby kale or baby spinach (about 5 cups)

Freshly ground black pepper

½ cup chopped walnuts, toasted, for garnish

¼ cup minced chives, for garnish

DIRECTIONS

1. Bring a large pot of generously salted water to a boil. Cook the pasta until al dente according to the package directions. Drain the pasta well and return to the pasta pot.
2. Meanwhile, in a large skillet, heat the olive oil over medium heat. Stir in the garlic and sauté for 1 minute. Add the cream and cream cheese and cook, stirring often, until melted. Add the Parmesan and whisk constantly until well blended. Gently stir in the artichokes and sun-dried tomatoes. Add the baby kale and salt and pepper to taste.
3. Pour the cream sauce over the drained pasta and gently toss to coat, taking care not to overstir or break up the pasta.
4. Spoon into bowls and top each with toasted walnuts and chives. Serve hot.
5. Store leftovers in a covered container in the refrigerator for up to 4 days.

*Makes 6 servings***NOTE:** For best results and texture here, use shredded rather than grated Parmesan.

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FROM MAGNOLIA TABLE, VOLUME 2 COOKBOOK

Classic Cheesecake

PREP: 20 minutes

COOK: 1 hour 20 minutes

COOL: 7 hours

INGREDIENTS

Graham Cracker Crust (see following recipe)

Three 8-ounce blocks cream cheese, at room temperature

½ cup sugar

¼ cup sour cream

2 tablespoons plus 1 teaspoon cornstarch

3 large eggs

1 tablespoon fresh lemon juice

1 teaspoon pure vanilla extract

1¼ cups heavy cream

DIRECTIONS

1. Preheat the oven to 350°F.
2. Double-wrap the bottom of a 9-inch springform pan with foil to keep water from seeping into the pan. Press the crust into the bottom of the pan and halfway up the sides.
3. Bake the crust until golden brown, 8 to 10 minutes. Remove from the oven but leave the oven on.
4. Meanwhile, in a stand mixer fitted with the paddle attachment, combine the cream cheese, sugar, sour cream, and cornstarch. Mix on medium-high speed until light and fluffy. Slowly beat in the eggs, lemon juice, and vanilla. Mix until thoroughly incorporated. Turn the mixer off and scrape down the sides of the bowl well. Pour in the cream and mix on low speed until the mixture is smooth.
5. Pour the filling into the baked crust.
6. Place the cheesecake in a baking pan that is larger than the springform pan and carefully fill the pan about three-quarters full with hot water.
7. Bake the cheesecake until the center only slightly jiggles, 1 hour to 1 hour 10 minutes.
8. When the cheesecake comes out of the oven, remove it from the water bath and place on a wire rack. Carefully run a thin knife around the edge of the cheesecake to release it from the sides of the pan. Let the cheesecake cool to room temperature for at least 1 hour, then remove the sides of the springform pan.
9. Refrigerate for at least 6 hours before serving. Cut into 8 to 10 slices.
10. Store loosely covered with plastic wrap in the refrigerator for up to 2 days.

Makes one 9-inch cheesecake

TIP: *If you like, garnish the cheesecake with strawberries.*

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FROM MAGNOLIA TABLE, VOLUME 2 COOKBOOK

Graham Cracker Crust

PREP: 10 minutes

COOK: under 10 minutes

COOL: 30 minutes

INGREDIENTS

1½ cups graham cracker crumbs

½ cup sugar

6 tablespoons (¾ stick) unsalted
butter, melted

DIRECTIONS

1. Preheat the oven to 350°F.
2. In a large bowl, combine the graham cracker crumbs and sugar. Stir to blend. Stir in the melted butter until well blended.
3. Press the mixture into the bottom and up the sides of a 9-inch deep-dish pie plate.
4. Bake until firm, about 8 minutes. Let cool completely before filling.

Makes one 9-inch deep-dish crust