

## Provençal Tuna Niçoise Sandwiches

From the Provence region of France to Northern California wine country, salade Niçoise is much-loved summer fare, a welcome meal when temperatures start to rise. Transform the flavors and ingredients of this classic salad into sandwiches and you have easy-to-transport poolside or picnic fare.

MAKES 2 LARGE SANDWICHES

### For the salad

2 cans (5 oz each) wild albacore tuna in water, drained

¼ cup mayonnaise, homemade (page 210) or store-bought

2 tablespoons finely chopped jarred piquillo or roasted red pepper

2 tablespoons chopped pitted Niçoise or Kalamata olives

4 slices artisanal bread, such as Della Fattoria semolina bread

¼ cup Caper Aioli (page 211)

¼ cup black olive tapenade, homemade (page 209) or store-bought

2 slices shaved red onion

2 jarred piquillo or roasted red peppers, cut into strips

2 hard-cooked eggs, peeled and thinly sliced lengthwise

1 cup arugula

Extra-virgin olive oil, for drizzling

Balsamic Glaze (page 210) or balsamic vinegar, for drizzling

Kosher salt and freshly ground pepper

To make the salad, flake the tuna into a bowl. Add the mayonnaise, piquillo pepper, and olives and stir to mix well.

Lay the bread slices on a cutting board. Spread one side of each slice with the aioli, dividing it evenly. Divide the tapenade evenly between 2 of the bread slices, spreading it evenly. Top each tapenade-covered bread slice with half of the tuna salad, spreading it into a thick, even layer. Top the tuna salad with the onion, then the piquillo pepper, and finally the eggs, dividing them evenly.

In a small bowl, drizzle the arugula with a little oil and balsamic glaze, toss to coat evenly, and then season with salt and pepper. Divide the arugula evenly between the sandwiches.

Top with the remaining bread slices and press gently. Cut each sandwich in half and serve.





## Caramelized Onions

MAKES ABOUT 1 CUP

2 tablespoons olive oil, or 1 tablespoon olive oil plus  
1 tablespoon unsalted butter

3 large yellow onions, thinly sliced

Kosher salt

In a large frying pan over medium heat, warm the oil. Add the onions and cook, stirring every so often, until they start to soften, about 10 minutes. Reduce the heat to medium-low, sprinkle the onions with a little salt, and continue to cook, stirring occasionally, until the onions are richly browned, 30–45 minutes. If the onions start to get too dark, reduce the heat to low, and if they dry out too much, add a little water.

The onions can be used warm or at room temperature. They will keep in an airtight container in the refrigerator for up to 1 week.

## Balsamic Caramelized Onions

MAKES ABOUT 1 CUP

1 tablespoon olive oil

2 large yellow onions, halved lengthwise and thinly  
sliced crosswise

2 tablespoons balsamic vinegar

1 tablespoon firmly packed light brown sugar

Kosher salt

In a large frying pan over medium-low heat, warm the

oil. Add the onions and cook, stirring every so often, until they soften and start to brown, about 10 minutes. Reduce the heat to low, sprinkle the onions with the vinegar, sugar, and a pinch or two of salt, and continue to cook, stirring occasionally, until the onions are richly browned, about 30 minutes. Add a little water if the onions dry out too much.

The onions can be used warm or at room temperature. They will keep in an airtight container in the refrigerator for up to 1 week.

## Pickled Onions

MAKES ABOUT 1 CUP

1 red onion, thinly sliced

Boiling water, for blanching

¼ cup rice vinegar

1 teaspoon sugar

½ teaspoon peppercorns

½ teaspoon kosher salt

1 teaspoon chopped fresh dill

Put the onion slices into a fine-mesh sieve. Hold the sieve over the sink and pour a few cups of boiling water over the onion, then drain well.

In a saucepan over medium heat, stir together the vinegar, sugar, peppercorns, and salt. Bring to a boil, add the onion, return to a boil, and simmer for 1 minute. Remove from the heat and let cool completely.

Transfer the onion to a bowl and stir in the dill. Cover and refrigerate for at least 2 hours before using. The onions will keep in an airtight container in the refrigerator for up to 5 days; bring to room temperature before using.

## Black Olive Tapenade

MAKES ABOUT 1¼ CUPS

10 oz pitted Niçoise or Kalamata olives,  
drained if jarred (about 1 heaping cup)

¼ cup packed chopped jarred roasted red pepper,  
preferably piquillo

1 small clove garlic, minced

Finely grated zest of 1 lemon

3 tablespoons extra-virgin olive oil

1 tablespoon fresh lemon juice

⅛ teaspoon red pepper flakes (optional)

In a food processor, combine all the ingredients and process until the texture is to your liking, either a coarse or a smooth purée. Use right away, or store in an airtight container in the refrigerator for up to 2 weeks.

## Bacon Jam

MAKES ABOUT 1 CUP

1 lb thick-cut bacon, finely chopped

1 yellow onion, finely chopped

2 cloves garlic, minced

½ cup brewed strong coffee

¼ cup pure maple syrup

¼ cup firmly packed light brown sugar

3 tablespoons cider vinegar

Kosher salt and freshly ground pepper

In a large, heavy frying pan over medium-low heat, cook the bacon, stirring occasionally, until the fat renders and the bacon begins to brown (but not crisp), stirring often, about 10 minutes. Using a slotted spoon, transfer to paper towels to drain. Pour the fat into a small heatproof bowl and return 3 tablespoons of fat to the pan.

Raise the heat to medium, add the onion to the pan, and cook, stirring often, until softened but not browned, about 5 minutes. Add the garlic and cook, stirring, just until fragrant, about 30 seconds. Add the coffee, maple syrup, sugar, and vinegar, stir well, and bring to a simmer. Reduce the heat to low and simmer gently, stirring occasionally, until thickened, about 20 minutes. Add the bacon and continue to cook until syrupy, about 5 minutes longer.

Let the mixture cool, then transfer to a food processor and pulse to a slightly chunky spread. Season to taste with salt and pepper. Use right away, or store in an airtight container in the refrigerator for up to 1 week.

## Basil Pesto

MAKES ABOUT 1 CUP

1 clove garlic

¼ cup pine nuts, lightly toasted

2 cups packed fresh basil leaves

½ cup extra-virgin olive oil

½ cup grated Parmesan cheese

Kosher salt and freshly ground pepper

With a food processor running, drop the garlic through the feed tube and process until minced. Turn off the processor, add the pine nuts, and pulse a few times to chop. Add the basil and pulse a few times to chop coarsely. Then, with the processor running, add the oil through the feed tube in a slow, steady stream and process until a smooth, moderately thick paste forms, stopping to scrape down the sides of the bowl as needed.

Transfer the paste to a bowl and stir in the Parmesan. Season with salt and pepper. Use right away, or transfer to a jar, top with a thin film of oil, cap tightly, and store in the refrigerator for up to 1 week.



## Romesco Sauce

MAKES ABOUT 1 CUP

½ cup chopped jarred roasted red bell peppers

⅓ cup slivered blanched almonds, lightly toasted

1 small slice sourdough bread, crust removed

1–2 cloves garlic, chopped

2 tablespoons red wine vinegar

¼ teaspoon smoked paprika

¼ cup olive oil

Kosher salt and freshly ground pepper

In a blender, combine the peppers, almonds, bread, garlic, vinegar, and paprika and blend until fairly smooth. With the blender running, add the oil in a slow, steady stream and blend until the sauce is smooth and emulsified. Season with salt and pepper.

Use right away, or store in an airtight container in the refrigerator for up to 2 weeks or in the freezer for up to 2 months; thaw at room temperature before using.

## Balsamic Glaze

MAKES ABOUT ½ CUP

2 cups balsamic vinegar

In a small saucepan over medium-high heat, bring the vinegar to a boil. Reduce the heat to medium and simmer, stirring occasionally, until the vinegar becomes syrupy and reduces to about ½ cup, about 20 minutes. It should coat the back of a spoon.

Transfer to a heatproof jar and let cool completely. The glaze will thicken slightly as it cools. Use right away, or store in a tightly capped jar in the refrigerator for up to 2 weeks.

## Mayonnaise

MAKES ABOUT 1½ CUPS

1 large egg

1 tablespoon fresh lemon juice

1 teaspoon Dijon mustard

½ cup canola oil

½ cup extra-virgin olive oil

Kosher salt

Add the egg, lemon juice, and Dijon mustard to the bottom of an immersion blender cup or similar-size tall, narrow container. Add the canola oil on top and let settle for 1 minute. Using an immersion blender, and starting at the bottom of the cup, turn on the blender and blend, tilting the blender to slowly emulsify the oil with the egg mixture. Transfer to a bowl. Slowly add the olive oil while whisking constantly. Season with salt.

Use right away, or store in an airtight container in the refrigerator for up to 1 week.

## Chili Crisp Mayonnaise

MAKES ABOUT 1¼ CUPS

1 cup mayonnaise, homemade (above) or store-bought

¼ cup chili crisp

In a bowl, combine the mayonnaise and chili crisp and mix well. Taste and add more chili crisp if desired. Use right away, or store in an airtight container in the refrigerator for up to 1 week.

## Garlic Aioli

MAKES ABOUT 1 CUP

1 cup mayonnaise, homemade (page 210) or store-bought

1 small clove garlic, grated

1 teaspoon fresh lemon juice

In a bowl, combine all the ingredients and mix well. Use right away, or transfer to an airtight container and store in the refrigerator for up to 1 week.

## Fresno Chile Aioli

MAKES ABOUT 1 CUP

2 teaspoons olive oil

4 Fresno chiles, seeded, if desired, and chopped

2 cloves garlic, grated

2 tablespoons cider vinegar

Pinch of kosher salt

1 cup mayonnaise, homemade (page 210) or store-bought

In a small frying pan over low heat, warm the oil. Add the chiles, garlic, vinegar, and salt and cook, stirring often, until the chiles are very tender, about 10 minutes. Let cool completely.

Transfer the cooled mixture to an immersion blender cup or similar-size tall, narrow container along with the mayonnaise and blend until puréed. (Alternatively, transfer to a mini blender or food processor and process until puréed.)

Use right away, or transfer to an airtight container and store in the refrigerator for up to 1 week.

## Basil Aioli

MAKES ABOUT 1 CUP

1 cup mayonnaise, homemade (page 210) or store-bought

2 tablespoons finely chopped fresh basil leaves

1 small clove garlic, grated

1 teaspoon fresh lemon juice

In a bowl, combine all the ingredients and mix well. Use right away, or transfer to an airtight container and store in the refrigerator for up to 1 week.

## Caper Aioli

MAKES ABOUT 1¼ CUPS

1 cup mayonnaise, homemade (page 210) or store-bought

1 tablespoon chopped capers

1 tablespoon finely chopped fresh basil leaves

1 tablespoon finely chopped fresh flat-leaf parsley leaves

1 small clove garlic, grated

1 tablespoon fresh lemon juice

In a bowl, combine all the ingredients and mix well. Use right away, or transfer to an airtight container and store in the refrigerator for up to 1 week.

