

Time-Saving Solutions

Modern life doesn't leave much time to get nutritious meals on the table. These tools do a lot of the work for you, so a delicious dinner will be ready with little effort.



Calphalon Unison Slide Nonstick Short Order Griddle

Cook your favorite foods side by side with the Short Order Griddle. Make eggs and hash browns for breakfast, or shredded steak with a side of peppers for a delicious cheesesteak sandwich lunch. The low front wall lets you slide utensils in effortlessly, while the high back wall makes it easy to flip and turn foods for even browning. And it's great for cooking for a crowd—the cooking surface can accommodate six sandwiches at a time.



Immersion Circulator

Intense flavors are the hallmark of sous vide cooking—and this technique is a great way to prepare large batches of food to have on hand for quick weeknight meals. Refrigerate the cooked food until you're ready to brown and serve it.



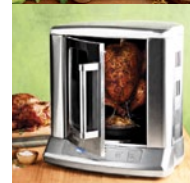
Soup Maker

Prepare homemade soup in about the time it would take to open and heat canned soup. Simply combine the ingredients in the soup maker; its razor-sharp blades chop or mince the food so prep is a breeze. The appliance then cooks, purees and keeps the soup warm until you're ready to eat.



Slow Cooker

Just prep the ingredients and place in the slow cooker before you leave the house. The appliance will cook the food and keep it warm so dinner will be ready when you return. Our favorite one has an insert that goes from the stovetop to the cooker and directly into the dishwasher for true one-pot cooking.



Electric Rotisserie

We all love roast chicken—but not the time it takes and the mess it makes. A rotisserie oven solves the problem. It cooks the bird in about an hour, locking in flavor while fat and grease drain off into an easy-to-clean tray.



Convection Oven

Restaurants have long relied on convection ovens to speed up cooking. Now bring this same technology into your own kitchen. An internal fan circulates hot air inside the oven, cooking foods up to 30% faster and more evenly. For families that eat at different times, a top heating element keeps foods warm so everyone will enjoy a hot meal.



Food Processor

The workhorse of the kitchen, food processors shred cheese, slice vegetables, puree sauces and mix bread dough. Ours come with separate work bowls so you don't have to stop and clean the bowl when you're processing different foods.



Multi-Chopper

Instead of enlisting an army of specialized knives for slicing, dicing, wedging and coring fruits and vegetables, use this one easy-to-operate tool. Simply press whole produce through the different-size blades and cut the food into uniform pieces in a fraction of the time.

WILLIAMS-SONOMA TECHNIQUE CLASS

August 19, 2012

The Sussman Brothers Shake Up Short-Order Cooking

Cooking delicious dinners every night of the week takes planning and organization. This means keeping a well-stocked pantry, putting together a weekly meal plan, and giving careful thought to how dinner preparation fits into your schedule each day.

You might feel that you're too rushed to sit down and work out an entire week's worth of meals each weekend. However, the time you spend doing just this will actually save you time over the course of the week. With these simple strategies, you'll save hours in the kitchen and at the market, you'll waste less food and money, and you'll also avoid unhealthy take-out and fast-food choices.

Look at the whole week of meals: During the weekend, take time to think about how many meals you need to prepare in the coming week. You'll want to keep your menus varied, such as a vibrant Asian stir-fry one night, a hearty pasta the next and a savory roast pork loin the third night.

Match your menus to your schedule: As you plan your week's meals, keep your own calendar in mind. Extra-busy evenings might call for a simple soup, sandwich or salad that can be put together quickly, or a dish that can be assembled in the morning to braise all day in a slow cooker. Celebrations or even casual get-togethers with friends can be a good excuse for putting more festive dishes on the menu.

Cook on the weekend: When cooking dinner is not a harried chore, you can relax and take pleasure in it. If possible, prepare some or all of Monday night's meal over the weekend. Or, if you decide to roast a chicken or braise a brisket for dinner on the weekend, double the recipe, and you can save time preparing another delicious home-cooked meal later in the week. You can also cook a double batch of a dish that freezes well, such as a stew, curry or soup, and store the leftovers in the freezer for future use.

Get everyone involved: Enlist kids and other family members to help plan menus for the coming week. When everyone gets involved, they'll be sure to enjoy each meal more.

Visit williams-sonoma.com to search our extensive recipe collection, find menus and tips for entertaining, and browse an expanded selection of products in every category.



Tips from Max and Eli

- Take a piece of meat, season it well and put it on the grill. Turn it over a few times. Don't overcook it. Then let it rest before slicing it against the grain. If you can master this basic technique, you're going to be able to cook steak way better than any of your friends.
- Sautéed greens are like a dude's rug. They really tie a meal together. Greens are one of those rare things that are both healthy and actually delicious. They cook quickly so they are an ideal vegetable for weeknight meals.
- We took a cue from the mom move "I'll try anything to get my kids to eat vegetables." Bacon makes even the most insufferable veggie-phobic people consider taking a bite. And that one bite is all you'll need to convince them.

8 thin cheddar cheese slices
 2 thick slices sourdough bread
 1 Tbs. olive oil
 1 large egg
 Salt and freshly ground pepper, to taste
 Hot sauce for serving

Fried Egg Sandwich

What's more perfect than the simplicity of this sandwich? It's comforting, not too difficult to make, and you need only a few key ingredients. These are the essentials to preparing the kind of midnight food we love. The kind of food that will make you close your eyes and exhale a hot cheese jumble that sounds something like "oh my gah so freakin good."

Preheat the Short Order Griddle on medium-high heat.

Place 4 cheese slices on top of each slice of bread. Place the bread, cheese side up, on one side of the griddle. While the cheese is melting, warm the olive oil on the opposite side of the griddle for 20 seconds. Crack the egg into the oil. Reduce the heat to medium and let the egg sit until the white sets completely. Sprinkle with salt and pepper.

Using a spatula, remove the melted cheese toasts and slide onto a plate. Place the egg, sunny-side up, on one of the toasts. Top with the other cheese toast, cheese side down. Eat immediately with hot sauce. Serves 1.

Adapted from *This is a Cookbook: Recipes for Real Life*, by Max Sussman and Eli Sussman (Olive Press, 2012).

8 corn tortillas
 2 lb. fresh (not frozen) tilapia fillets
 1 Tbs. chipotle chili powder
 1 Tbs. salt
 3 Tbs. vegetable oil
 Tomatillo salsa for serving
 Lime wedges for serving

Fish Tacos with Tomatillo Salsa

Make sure to have a lot of icy, cold Pacificos or Tecates within arm's reach from the instant you preheat the griddle until the second you pass out in a lawn chair after eating a dozen fish tacos.

Preheat the Short Order Griddle on medium-high heat.

Place the tortillas on one side of the griddle to warm. Sprinkle the fish on both sides with the chili powder and salt. Warm the oil on the opposite side of the griddle. When the oil is hot, arrange the fillets on the griddle without crowding. Cook, without disturbing them, for 2 minutes. With a wide spatula, flip the fish over, using the back stop of the griddle to assist you. Cook until the fillets are opaque throughout, about 2 minutes more. Using the tip of a sharp knife, flake open one of the fillets in the thickest part to check that it's cooked through.

Remove the fish from the griddle and break it into large chunks. Place 2 warm tortillas on each of 4 plates. Place the fish on top of the tortillas, dividing it evenly. Spoon the salsa on top and serve with lime wedges. Serves 4.

Adapted from *This is a Cookbook: Recipes for Real Life*, by Max Sussman and Eli Sussman (Olive Press, 2012).

6 hot or sweet Italian sausages, about 1½ lb. total
 2 Tbs. olive oil
 2 large red onions, thinly sliced
 4 long green Italian sweet peppers, seeded and cut into thin rounds
 2 red bell peppers, seeded and cut lengthwise into strips ¼ inch wide
 1 orange bell pepper, seeded and cut lengthwise into strips ¼ inch wide
 2 Tbs. balsamic vinegar
 4 sourdough or other sandwich rolls, split and toasted
 2 Tbs. Dijon mustard

Italian Sausage Sandwich with Sautéed Onions and Peppers

Make this hearty sandwich during summer and autumn when farmers' markets are ablaze with different colors and varieties of sweet peppers. Serve with a tossed green salad for a satisfying lunch or dinner.

Preheat the Short Order Griddle on medium-high heat.

Cut each sausage in half lengthwise. Place the sausages on one side of the griddle and fry, turning once, until crisp and cooked through, 4 to 5 minutes per side. Remove from the heat and keep warm.

Meanwhile, warm the olive oil on the opposite side of the griddle. When the oil is hot, add the onions and cook them, scraping and turning them often with a spatula, until limp and slightly browned, 7 to 8 minutes. Transfer to a bowl and keep warm.

Cook the green, red and orange peppers the same way until they are limp and browned on the edges, about 10 minutes. Add the vinegar and deglaze the griddle, stirring to dislodge any browned bits, 1 to 2 minutes more.

To make the sandwiches, lightly spread the cut sides of the toasted rolls with the mustard. Divide the onions, the pepper mixture and the sausage halves evenly among them, allowing 3 pieces of sausage for each sandwich. Close the sandwiches.

Cut the sandwiches in half and serve hot. Serves 4.

Adapted from Williams-Sonoma Lifestyles Series, *Cooking from the Farmers' Market*, by Georgeanne Brennan (Time-Life Books, 1999).