**Beer Bread (adapted from Florence Fabricant, NYT)**

* 3 cups all-purpose flour\*
* 3 teaspoons baking powder
* 1 teaspoon kosher salt
* 2 TBLSP granulated sugar\*\*
* 1 12-ounce can beer (the blander the better) at room temperature\*\*\*
* 2 TBLSP unsalted butter, melted (optional)
* Additional unsalted butter for greasing the pan
* Cornmeal for dusting the pan

\*Can substitute equal amount of GF flour or self-rising flour. If using self-rising flour omit baking powder and salt.

\*\*Can reduce sugar to 1 TBLSP.

\*\*\*Can substitute hard cider for beer.

**Equipment:**  9 x 5 x 3 loaf pan or Dutch oven with cover, top of stove heat shield (if using Dutch oven).

**Parmesan Cabbage Soup (by Melissa Clark, NYT)**

* 2 TBLSP unsalted butter
* 2 medium leeks, white and light green parts only, washed thoroughly and thinly sliced
* 3 garlic cloves, minced or finely grated
* 1/8 teaspoon red pepper flakes, plus more for serving (optional)
* 1 small head of green cabbage, cored and coarsely chopped (about 9 cups)
* 1 ½ teaspoons fine sea or table salt, plus more to taste\*
* ½ teaspoon freshly ground black pepper, plus more to taste
* 2 quarts vegetable stock
* 1 cup long grain rice
* 5 thyme sprigs
* 2 Parmesan rinds (optional, see below)
* 1 lemon
* ¼ cup grated Parmesan (plus 2 TBLSP if not using Parmesan rinds)
* 1 cup chopped fresh dill or cilantro, or a combination