

Alaska had not yet joined the Union) and is a lovingly constructed artifact of culinary folklore that reminds us why people bother to write down recipes in the first place. ★

#### METHOD

### Denver Sandwich

According to *America Cooks*, "early cowboys called the great-granddaddy of the Denver Sandwich 'Ham Toast'". It is also called a "Western Sandwich...in such eastern spots as New York, where it's badly imitated...with boiled ham, and garnished with lettuce and one olive; usually the pimiento is left out, and sometimes the onion". This version is the real thing, though. Heat 2 tbsp. butter in a large nonstick skillet (preferably a cast-iron one) over medium-high heat. Add 1/4 lb. diced smoked ham and cook, stirring frequently, until just golden brown, about 4 minutes. Add 1 small coarsely chopped yellow onion and 1/2 small cored, seeded, and coarsely chopped green bell pepper and cook, stirring frequently, until wilted, 3-4 minutes. Pour in 4 lightly beaten eggs, season with salt and freshly ground black pepper to taste, and stir gently. Cook until eggs are light golden brown, then use a spatula to gently cut eggs in half down the middle. Carefully flip over each half and cook until light golden brown on the second side. Sandwich each omelette between thick slices of generously buttered toast (slice your own from a pullman loaf, if you can). Makes 2 hearty sandwiches.



# A MIDCENTURY MASTERPIECE

## 93 BEST COOKIE FOR THE LONG HAUL

When avid kayaker Terri Horn needed something substantial (and tasty) to maintain her energy on the water, she created **KAYAK COOKIES SALTY OATS**. These fat, addictive cookies are loaded with raisins and topped with a tantalizing sprinkle of coarse salt (there's a wonderful bitter-sweet chocolate version, too). Their shelf life is listed on the package as ten days; good luck making them last that long.

—Victoria Abbott Riccardi ★

