

Art Department

Vodka Maypole

Throughout many parts of Europe, tall leaf and flower-adorned maypoles were erected and were sometimes used as guineafowls for a beautiful harvest. Brian Volk, proprietor of Fireproofed's, a speakeasy in Portland, Maine, remembers seeing a maypole when he attended the annual Scandinavian Festival in Astoria, Oregon.

"As a child, I was lucky to watch the crowning of the festival's Miss Scandinavia, not unlike Miss America, in a second-floor ballroom. She was supposed to be crowned 'the fairest of the summer'."

Her homage is a honey-puffed ball that looks fresh-baked with red and white jam topped with vanilla kombucha and peach for those who love sweets. This elegant-seeming kombucha for tea, a fresh-harvested drink flavored with wine.

Courtesy: Brian Volk, proprietor, Portland, Maine + Alpoor Clark, Portland, ME

- 1 fresh raspberries
- 2 fresh blueberries
- 2 ounces vodka
- 1/2 ounce crème de pêche liqueur
- 3 ounces berry kombucha
- grapefruit slice for garnish
- Mint sprigs for garnish

Fill Collins glass 1/2 way with crushed ice. Add layer of raspberries, then top with layer of crushed ice. Add layer of blueberries, then fill glass with crushed ice.

In separate mixing glass, combine vodka and crème de pêche. Pour approximately 2 ounces berry kombucha into mixing glass, and gently stir glass to combine. Gently pour into Collins glass with ice. Top with remaining berry kombucha. Garnish with grapefruit slice and mint sprig.

HOW TO MAKE CRUSHED ICE
Place ice cubes in plastic bag. Close bag almost completely, leaving small opening for air to escape. Whisk bag in circles to shatter. Use meat mallet or rolling pin to pulverize ice into pebble-sized pieces.

Wildflower Negroni

A flower-wine cocktail combination is meant to symbolize rebirth and the abundance of life with the long Nordic winter. The cocktail is also a fine-tuned traditional herb liqueur (St. Peter's wort, which has yellow blossoms that make the summer suit). The Wildflower Negroni, a gift of an idea, Wildflower Negroni, is the most of flowers and herbs, all in glass and ice, each found in a jar with a glass-top board (St. Peter's wort, which has yellow blossoms that make the summer suit). In Saint of the North, a Scandinavian-inspired cocktail book written by Danish naturalist Søren Dalsgaard, a bartender in Queens, New York, she recommends a gift of her from her mother for the one and only Dorothy Parker Co.

Adapted from Spirit of the North, Cocktail Recipes and Stories from Scandinavia (Newman Publishing Company, 2018), by Søren Dalsgaard

The source of the flower-wine gift

- 1 ounce Crème de Menthe
- 1 ounce St. Peter's wort (or a pinch, dry vermouth)
- 1 ounce Wildflower Negroni
- 1 ounce Berry Kombucha

In mixing glass, stir all ingredients, except garnish, with a cocktail shaker. Strain into glass over single large ice cube. Garnish with wildflower.

***WILDFLOWER-INFUSED GIN**
Infuse 2 high-herb tea (preferably a blend that contains flowers like juniper, lavender, hibiscus, rose or chamomile) in 1/2 cup hot water for 20-25 minutes. Remove tea bags, squeeze gently to release excess water, then place bags in 1 cup jar. Let steep for 10 minutes. Remove tea bags, and squeeze gently to release excess gin. In airtight container, this will keep indefinitely. Makes about 8 ounces.

PICKLE-PERFECT

Live up your cocktails with these crunchy, colorful garnishes.

For bright, crisp onions to dress up a classic Gibson or other vegetable to drink, brine plus time also can yield delicious, crunchy cocktail-bowl snacks, or even openers for hot-topping gifts.

William Tui, bar director at Oakland's Verdian, began pickling hibiscus-infused beets and other food crops to improve wine. He found the pickle gave drinks "more dimension, more pop." Today, pickling is a key focus at the bar.

"What's great about pickles is you can provide acidity and depth to a cocktail," Tui says. "It's such a bright, affirmative flavor."

He adds for recipes: Pay attention to the brine. Most start with vinegar, water, sugar and salt, but spices, herbs, chili peppers, citrus and other seasonings make a bold difference. Tui returns the depending on the season or favored drink use, such as an autumn blend of spices for pickled beets or honey mustard for the orange and fish sauce to pickle shimeji mushrooms to accompany a peated Scotch cocktail.

BY KARA NEWMAN

PHOTOS BY EMILY HAWKES
FOOD STYLING BY JUDY HAUBERT
PROP STYLING BY ASHLEIGH SARBONE

'Ultimate Gibson' Onions in Hibiscus Brine

Courtesy of Liam Dineen, group bar director, Hoxtonham, London/New York City

Stir together 3 cups elder vinegar, 2 cups center sugar and 1/4 cup honey with mild sugar and salt dissolve. Add 3 tablespoons dried hibiscus flowers and infuse for 30 minutes in a jar. Strain through muslin or other fine material.

Strain brine from 8-ounce jar cocktail onions. Toss onions under cold water and return to jar. Cover with hibiscus brine. Soak for at least one week.

USE THEM IN A GIBSON

This studded brine featuring dried hibiscus gives a pleasing tang to the cocktail. In the 1950s, a London-based meatshop group that opened a New York City outpost in 2012, the "Ultimate Gibson" made with a half-ounce of the hibiscus brine, added to a Martini along with a single onion-brined onion for garnish.

Pickled Apples in Baking-Spice Brine

Courtesy of William Tui, bar director, Verdian, Oakland, CA

Combine 2 cups apple cider vinegar, 2 cups pear vinegar, 1 cup Champagne vinegar, 3 cups water, 2 cups sugar, 1 cup salt, 4 cinnamon sticks, 1 teaspoon allspice, 3 star anise, 1/4 teaspoon ground cloves, 1/2 teaspoon vanilla extract (optional) and 5 thin-sliced apples in large container. Stir until sugar and salt have fully dissolved. Cover and steep to steep for one week, refrigerated. Can be refrigerated for up to 3 months.

USE THEM IN A GOLDRUSH

Applebees has champagne brut and pickled apple slices in the form of a garnish, served with a cocktail pick, as an element of surprise, vanilla is optional, but delivering some nice sweetness. If used, in addition to a button-brand cold foam, drink made with Champagne or other apple beverages will be a good home for inspiration.

Judy Haubert

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Pickled Cucumbers in Lemon-Herb Brine

Adapted from Goodfellow, Macdonald and Christians from the *Cookbook*, by Katie Stronghalski (Yellow Pear Press, 2020)

In pot, combine 2 cups Champagne vinegar, ¼ cup sugar, ¼ cup water and ½ teaspoon salt. Bring to simmer. Stir in 1½ teaspoons mustard seed, 1 teaspoon coriander seed, 1 teaspoon peppercorns, 2 sliced cloves garlic and 1 sliced lemon. Remove from heat and cover, until cooled completely.

Pour brine into jar and add cucumber slices or anything else you'd like to pickle. Let sit at room temperature for 2 hours, then transfer to refrigerator overnight.

USE THEM IN A MARTINI
This versatile herb-laden brine is ideal for adding zip to vegetables, strawberries, or by itself. Cucumbers, peas, baby corns, green beans or other produce. The end result will be tangy and bright enough to complement any variation on Martini. Alternatively, place a portion into a small bowl for dunking on the side.

Pickled Watermelon Rinds in Mezcal-Chile Pepper Brine

Cut watermelon rinds into 1-inch by 1½-inch pieces. Put 3 cups in large container with 1 tablespoon chopped serrano or habanero chile pepper.

In pot, combine 6 cups water, 3 cups apple cider vinegar, 2 cups sugar, ¼ cup salt, 2 tablespoons allspice berries, 2 teaspoons coriander seeds and rest of 1 recipe. Bring to boil. Pour over watermelon and chiles. Allow to cool.

When cool, add ¼ cup mezcal. Weigh watermelon down to ½ wild stop submerged, and refrigerate for at least 1 day.

USE THEM IN A MEZCAL MARGARITA
Originally created for Puerto, a group of Mexican restaurants in Southern California, this chilled and somewhat spicy mezcal margarita is a great accompaniment to grilled meats or as a garnish for any sort of mezcal.



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Tomatoes in Honey-Horseradish Brine

Adapted from Beyond the North West: Recipes in Recipes and Love, by Darra Goldstein (Tin Spatial Press, 2020)

Rinse 2 pounds cocktail or Campari tomatoes; remove stems.

In medium saucepan, combine 2 cups water, ¼ cup salt, ¼ cup honey, 4 large peeled and smashed cloves garlic, 1 tablespoon allspice berries, ¼ teaspoon black peppercorns, 2 bay leaves and 3 whole cloves. Bring to boil then reduce to simmer just long enough to dissolve salt. Remove from heat and let cool, then add 6 cups water.

Stir in 1 gallon jar. Layer in tomatoes, 6 horseradish leaves, 6 black currant or celery leaves and 3 dill stalks (including flowering heads). Pour brine over all. To keep tomatoes submerged, fill reusable plastic bag with water and place on top of them. Cover jar with clean cloth secured with rubber band, and leave to ferment at room temperature for 2-4 days, depending on how firm that forms. Transfer to refrigerator. Keeps, refrigerated, for several weeks.

USE THEM IN A BLOODY MARY
There's been one better recipe to come from fermentation technique in Puerto. This particular brine adds "wow-to-nightly-sweet" umami, delicate zip, which the stress as an accompaniment to trout meals, but this also can be paired and crushed in a edible one garnish. The also recommends this brine to punch ingredients, watermelon or apple.



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Waverly Inn Oysters Rockefeller

Courtesy Executive Chef Stephen Woods, Waverly Inn, New York, NY

While some Oysters Rockefeller preparations are little more than butter, herbs and breadcrumbs, chef Woods' version is rich and complex enough to be a main dish as well as an exceptionally festive appetizer. Oysters should be at room temperature when they go in the oven, so remove them from the fridge 30 minutes before.

1 stick (8 tablespoons) butter
2 garlic cloves, thinly sliced
1 hot green chili, thinly sliced
1 lb. fresh spinach, rinsed and cleaned of grit
6 green onions (white and green parts), chopped
2 tablespoons fresh-squeezed lemon juice
2 tablespoons Sauternes or other sweet white wine
2 tablespoons heavy cream
2 oz. Berkshire ham, finely sliced
1 cup panko breadcrumbs
1 packed cup fresh parsley, minced as finely as possible
4 oz. parmesan cheese, grated
4 tablespoons melted butter
24 large oysters (Chef prefers Island Creek), freshly shucked, bottom shells reserved
Coarse salt, as needed*
Lemon halves, for garnish

*Note: If you don't have a large quantity of coarse salt, you can substitute the oysters on the coast of 2 muffin tins before they go in the oven.

Position rack in top third of oven and heat to 450°F.

Melt butter in a large sauté pan over medium heat. Add garlic, chili, spinach and green onions, and cook about 5 minutes, or until onions are tender and spinach has completely wilted. Deglaze with the lemon juice and sweet wine, then add cream and cook until liquid has almost completely evaporated. Transfer to a food processor and pulse until very finely chopped.

In a medium bowl combine the ham, panko, parsley and parmesan, then add melted butter and toss to coat.

Cover a large baking sheet with coarse salt. Arrange oysters, in bottom shells, on salt. Divide spinach mixture among oysters (about one tablespoon each) and sprinkle with panko mixture.

Bake until spinach mixture is bubbling and panko is deeply golden, about 10 minutes. Serve with lemon halves (the coarse salt can be transferred to a platter to stabilize oysters). Serves 4 to 8 as an appetizer.

PAIRING: Vintage Sauternes. "Back in the late 19th and early 20th centuries, Atlantic coast oysters and Sauternes were a classic pairing, making a lovely sweet-salty combination. So, this pairing is a nod to the past. For older wine, we wanted to amp up the salty and savory notes, which balance out the complex sweet flavors in the wine. It's still salty and sweet, but the additional layers of flavors in the dish—umami from ham and parmesan, freshness from lemon and scallions, and richness from butter and cream—is contrasted by the layers of flavor in the older Sauternes—baked and dried fruit, spices and nuts."

To Serve: "Older Sauternes makes me a little crazy, because I feel like the longer it's such an overwhelming surge of flavor that your brain pauses to explore the tastes and smells, which are often very nostalgic, of sweets we loved as a kid. Don't stress about ideal drinking windows or special occasions; opening a great sweet wine creates the occasion. Even better, it will keep in the refrigerator for a month or more once it's opened. And I always drink Sauternes out of a big wine glass—any will do, they just make a two-course pour look snazzy!"
—Jeff Harding, wine director, Waverly Inn

Breaking Windows
The concept of "peak drinking windows"—when an age-worthy wine is at its most expressive before losing vibrancy and complexity—is an educated guessing game for a large degree. Opening a wine a little early or late won't make a huge difference in your pleasure and could bring some welcome surprises.



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Judy Haubert

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Caramelized Mushroom Soup

Courtesy Chef William Bradley, Addison, San Diego, CA
Instagram @addisonrestaurant

Addison, located at San Diego's Fairmont Grand Del Mar hotel, is one of only a handful of U.S. restaurants with two Michelin stars. Recently, it's shifted from a more classically French approach to a fresh take on seasonal California cuisine. In California, wild mushrooms peak between November and February, but feel free to make this soup with whatever mix of mushrooms is available to you.

- 6 cups chicken stock
- 1 cup dried porcini mushrooms (about 1.5 oz)
- 8 oz. fresh chanterelle mushrooms
- 8 oz. fresh cremini mushrooms
- 8 oz. fresh shitake mushrooms
- 4 tablespoons salted European-style butter
- 1 teaspoon chopped fresh rosemary
- 2 cloves garlic, sliced
- 4 shallots, diced (about 1 cup)
- 1/2 cup toasted pine nuts
- 2 cups heavy cream
- Flour de Sel or Maldon sea salt, to taste

Add chicken stock and dried porcini to a saucpan over low heat and simmer for 30 minutes.
 Add fresh mushrooms, butter, rosemary, garlic and shallots to a heavy saucpan over medium-low heat. Saute for about 10 minutes, stirring often, until shallots are sweet and translucent and mushrooms have released their liquid and start to brown. Remove porcini with a slotted spoon and add to mixture. Add chicken stock through a fine-mesh strainer to catch any grit from the porcini and simmer for 5 minutes. Add heavy cream, bring back to a simmer, and cook another 3 minutes.
 Remove from heat, cover pan, and let sit for 5 minutes. Place mixture in a blender and puree until very smooth. Divide among four soup bowls and serve immediately (soup can also be reheated and re-blended just before serving). Serves 4.

PAIRING: Vintage Champagne
 "The best aged Champagnes have a marvelous balance of richness along with vibrancy and freshness. My favorite Champagnes for aging are vintage Champagnes made from Chardonnay, which tend to retain that fresh character, even as they deepen in color, become softer, and develop flavors of hazelnut, crème brûlée and honey over time. Similar to an aged Sherry, the rich flavors of aged Champagne match beautifully with earthy and creamy mushroom soup. They match in texture, while the faintly sweet notes of an aged Champagne effectively contrast the wild, earthy flavors of the mushrooms."

To Serve: "For aged Champagne, I suggest glassware that has a wider bowl than the traditional flute, like a glass designed for white Burgundy. Much of the charm comes from the rich and toasty aromatics. I suggest a serving temperature between 45 and 55°F. The higher temperature offers greater richness and creaminess, while the lower temperature shows greater focus and definition. Both glassware and temperature can be effectively used to showcase our favorite qualities in aged Champagne."
 —Dan Chapman, wine director, Addison



DEVILISHLY CHARMING

Have some sympathy and some taste for these takes on a classic.

Classic deviled eggs are always a hit. Perfect the master recipe, then take your game to fanciful heights with these nine variations. —KIS GONTERMAN

- DEVILED EGGS**
- 12 hard-boiled eggs, peeled
 - 4 tablespoons mayonnaise
 - 2 tablespoons Dijon mustard
 - 1 teaspoon white vinegar
 - 1/4 teaspoon dry mustard powder
 - 1/4 teaspoon cayenne pepper
 - 1/4 teaspoon turmeric or curry powder
- Paprika or minced chives, for garnish

Slice eggs in half lengthwise, remove the yolks to a bowl and set the whites aside. (Pro tip: You can cut a sliver off the base of each egg white so it sits upright on a plate.) Mash the yolks, then add mayonnaise, mustard, vinegar, dry mustard, cayenne and turmeric, until well mixed. Add salt to taste. Pipe or spoon mixture into egg whites and refrigerate up to 24 hours, until ready to serve. Garnish just before serving. Makes 24.

More Eggcellent Ideas

- SHELLY**
 Prepare a mayonnaise dressing with paprika, mustard, vinegar, salt and pepper. Pipe into the egg whites and garnish with a slice of chive.
- CARAB**
 Add a dash of caraway seed oil to the dressing.
- SALMON**
 Add a dash of lemon juice to the dressing.
- ANCHOVY**
 Add a dash of anchovy paste to the dressing.
- PICKLED**
 Add a dash of pickled jalapeño to the dressing.
- AVOCADO**
 Add a dash of avocado oil to the dressing.
- CRUNCHY**
 Add a dash of crushed nuts to the dressing.
- EGG-O-L-EGG**
 Add a dash of egg yolk to the dressing.
- KOREAN**
 Add a dash of Korean chili paste to the dressing.

WINE PAIRING
 Roberto 2022 Brewer's Chardonnay (Wasson Wine Valley)
 Deviled eggs are rich and creamy, with a hint of acidity and spice. Roberto's Chardonnay is a deep wine with a hint of richness and cream like the classic. Chardonnay that has a considerable structure despite the lack of oak. Mouthwatering fruit, Asian pear and apricot fruit. Karambura's acidity offset the pungent mustard and rich notes of the eggs.

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Dinner, WITH A TWIST

Recipes inspired by classic cocktails blur the line between glass and plate.

BY
NILS
BERNSTEIN

It is been said that mason jars are the chefs of the bar. And just as many contemporary cocktails, with a little creativity the flavors of a balanced drink can be used in solid applications. A curry with pineapple and coconut milk is essentially a dinner-land piña colada, after all, because alcohol evaporates more quickly than water (due to its lower boiling temperature), cooking with hard liquor can give us much complexity as well as vermouth with no "boozy" taste (try dipping pane with Cognac, brandy or rum). Here, the flavors of a margarita, gin and tonic, Sazerac, and molito inspire some delicious dishes.

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Oysters with Margarita Mignonette

Courtesy Chef and Partner Bob Duggan, B2M Seafood, Chicago

Instagram @b2mseafood

B2M Seafood, a seafood restaurant overlooking the Chicago River, is so committed to quality that its oysters are farmed exclusively for it by partners in Washington State and New Brunswick, Canada. The restaurant has an "agave signature" menu of creative tequila- and mezcal-based cocktails, and this mignonette is based on a classic margarita. Its sweet citrus notes and subtle sweetness from tequila are a natural with salty oysters.

- 1/4 cup fresh-squeezed lime juice
- 2 tablespoons fresh-squeezed orange juice
- 1 1/2 tablespoons agave nectar
- 1 1/2 tablespoons agave nectar or honey
- 1 teaspoon sea salt
- 1 tablespoon minced shallot
- 1 tablespoon minced jalapeño
- 1 tablespoon coarsely chopped cilantro
- 24 freshly shucked oysters on the half shell

In a small bowl, mix citrus juices, tequila, agave and salt with whisk. Add shallot and jalapeño, cover and refrigerate for at least two hours or up to two days. Add cilantro just before serving. Top each oyster with about a teaspoon of mignonette or let guests add to taste. Makes 24 (probably enough for 8 to 10 as an appetizer).

PAIR WITH

Amestol 2021 Txakoli (Getariako Txakolina)
Txakoli is a small but lively wine region in the Basque Country of northern Spain. This txakoli is made with the indigenous Txakoli grape variety, which is known for its high acidity and light body. The bottle is made entirely from hand-picked fruit, lightly oiled, and produced in a small lot.

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"Gin and Tonic" Kampachi Crudo

Courtesy Chef Kai Potente, The Dock & The Beach, Washington, D.C.

Instagram @dockandbeach_dc

Gin and tonic—garmented with a lemon slice—was Chef Potente's inspiration for the elegant appetizer. As the sushi-grade fish from a high-quality supplier (Japanese market), bonito being able to eat raw. Fish intended for sushi or sashimi will be cut to a uniform shape with 1/2-inch bones removed.

- 1/2 cup kosher salt
- 1/2 cup granulated sugar
- Zest of one lime
- Zest of one lemon
- 8 juniper berries, crushed
- 6 ounces sushi-grade kampachi (sometimes sold as yellowtail or amberjack)

TO PREP:

- 1/2 1/2 tablespoons fresh-squeezed lemon juice
- 1 teaspoon gin
- 1 Persian cucumber, sliced thin
- 2 Easter egg or breakfast radishes, sliced thin
- 1 tablespoon extra-virgin olive oil
- Mason jar salt

Mix kosher salt, sugar, citrus zest and juniper berries on a plate using your hands. Add kampachi and cover with the mixture on all sides. Refrigerate for at least one hour and up to five.

When ready to serve, rinse fish in cold water to remove salt mixture, pat dry and slice into 12 equal slices. Mix lemon juice and gin to a small bowl. Layer fish in a "stagger" arrangement with one slice of radish and cucumber between each piece of fish. Divide with the house gin mixture, then the olive oil, and sprinkle with a little Mason salt. Serves 2 to 4 as an appetizer.

PAIR WITH

Kendall-Jackson 2021 Avant Unoaked Chardonnay (California)
No need to be longed to pair this with a wine with one or necessary notes that suggest (like Unoaked or Sauvignon Blanc), but instead look for a crisp wine that will complement the light flavors of the fish and citrus radish. This unoaked Chardonnay, cold harvested in steel tanks, is all-weather that focus of green apple, pear and passion fruit.

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Juicy Sazerac Glazed Pork Chops

Coconut, Chef Eric McCreo, Fat Gumbo Bar, New York City
Instagram @fatgumbobar

Chef McCreo spent a year traveling throughout Louisiana, immersing himself in Cajun-Creole cuisine. Before opening Fat Gumbo Bar in New York City, in this recipe, the pork chops are finished with a butter sauce inspired by the famed New Orleans cocktail, the Sazerac. The spirit is swapped by the two bottles, and a formal brand garnish gives a similar aroma to the pork of absinthe in a Sazerac.

4 bone-in pork rib chops (1 to 1½ inches thick)

Heat the brine*

Coarse sea-salt brine

1/2 cup epsom salt

1/2 cup Cognac (McCreo uses Hennessy)

1 teaspoon Peychaud's bitters

1 teaspoon Angostura bitters

4 tablespoons cold unsalted butter, cut into 8 pieces

1/4 packed cup fennel fronds, roughly torn, for garnish

*Heat the brine: In a large bowl, combine 7 cups cold unsalted black tea, 1 cup fresh-squeezed orange juice, 1/2 cup kosher salt, 1/2 cup ground black pepper, and 8 sprigs rosemary until the salt dissolves.

Add pork chops to the brine, cover, and refrigerate for at least 4 and up to 8 hours.

When ready to cook, remove pork, pat dry and discard brine.

Season pork liberally with Cajun seasoning and salt and let come to room temperature.

Grill (or cook in an oiled skillet over medium-high heat) until it reaches an internal temperature of 145°F on a meat thermometer. Remove to a plate, tent with foil, and let sit for 3 to 30 minutes before serving.

While pork rests, heat a small skillet over medium heat, then add egg, Cognac, and butter (be very careful as a gas stove, as the liquid will flame). Cook until liquid reduces to 2 to 3 tablespoons, about 4 minutes. Remove from heat and whisk in butter one piece at a time, return pan briefly to the heat only if the butter stops cooking. Taste and add salt, if needed.

Drizzle sauce over the pork chops, garnish with fennel fronds, and serve immediately. Serves 4.

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PAIR WITH

Catcha y Toro 2019 Marques de Casa Concha Pinot Noir (Limari Valley)
Fat and Pinot Noir is such a good pairing that the legends of Charles Heidsieck trace the annual Fat and Pinot Festival in Sonoma County each spring. This bottle boasts bright red fruit that cuts through the rich butter sauce while echoing some of the fat and spice flavors in the butter. It even has a subtle anise note that alludes to the absinthe in a Sazerac.

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Lamb Scottadito alla Mojito

Scottadito (roughly translates to "burnt finger," an apt name for this recreation of a Cuban appetizer that's meant to be eaten with your fingers) got every last bit. The bright mojito-inspired pan sauce both cuts through the rich, juicy meat and offers the classic pairing of lamb-and-peint. Use multiple separate pours if multiplying this recipe for a party.

12 lamb-rib chops, frenched if desired

Kosher salt and fresh-ground black pepper, as needed

1/4 cup dark rum, such as Myers or Bacardí Black

3 tablespoons fresh-squeezed lime juice

2 tablespoons honey

Extra-virgin olive oil, as needed

2 tablespoons minced shallots

1/4 packed cup minced fresh mint

2 tablespoons unsalted butter, cut into 4 pieces

Season lamb with salt and pepper and leave at room temperature for up to two hours, or refrigerate for up to 8 hours (bring to room temperature before cooking). In a small bowl, mix together rum, lime juice and honey; then set aside.

Place a heavy skillet (not nonstick, and large enough to hold 6 lamb chops in a single layer) over medium-high heat. Coat with oil and, when hot, add 6 chops. Cook for an internal temperature of 135°F for medium-rare (timing will depend on thickness of lamb, but usually no more than 3 minutes per side). Remove lamb to a platter, tent with foil, and repeat with remaining 6 chops.

While lamb rests, add shallots to the hot pan and cook until translucent and starting to brown, about 30 seconds. Add rum mixture, scraping up brown bits, and let boil until it thickens to a sauce consistency, about 2 minutes. Turn off heat and add rest and butter, stirring until butter melts. Taste and add salt, if needed.

Using tongs, drag chops through the sauce to coat. Serve immediately. Serves 4.

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PAIR WITH

Barba 2021 Vasari (Montepulciano d'Abruzzo)

With vivid blackberry and plum fruit, refreshing tannins and a smoky background note, Montepulciano is a terrific foil for lamb. The bright acidity of this young bottling is especially fine complement to the tart red-pepper sauce, with an herbal note that nods to the mint. As a bonus, this wine—like many vine do Montepulciano d'Abruzzo—is a remarkable value, which may help offset the cost of the lamb chops.

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THE WAITING GAME

Those wines you've been cellaring for years, waiting for the right occasion to pop the cork? The time is now.

As they say, when it comes to great wine, the wine is the occasion. Still, if you're someone who finds it hard to justify opening a bottle you've carefully cellared for years or even decades, the holiday season can provide that extra impetus to indulge.

Steer clear of feasting out these bottles at large-scale dinners where everyone might only get a sip, or when many guests may not appreciate the gesture. Instead, pull together a small meal with loved ones who appreciate wine as much as you do, and cook classic dishes that are as time-tested as the wines.

Not every wine is made to age, and virtually none get better indefinitely. Yet when it comes to many of the world's greatest wines, time can coax out manifold and less fruit-forward (aka "tertiary") notes of which there may have been only a hint on release. These qualities can make a magical pairing with the right dish.

BY NILS BERNSTEIN PHOTOGRAPHY BY JOEL GOLDBERG FOOD STYLING BY JUDY HAUBERT PROP STYLING BY CHARLOTTE HAVELANGE

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Prime Rib with Jalapeño Yorkshire Puddings

Courtesy Chef-Owner Aaron Bludorn, Bludorn, Houston, TX
@bludornrkt

Aaron Bludorn's eponymous Houston restaurant serves seasonal cuisine inspired by the bounty of Texas and the Gulf. For all the menu's creativity, there are always a handful of classic dishes, like fried oysters, double-cut pork chop with greens and one of Houston's best burgers. This simple showstopper has the welcome addition of jalapeño to classic Yorkshire puddings. The batter benefits from a long rest, so make it at the same time you dry-brine the roast.

FOR PRIME RIB:
½ cup kosher salt
¼ cup black pepper
1 4-lb prime rib roast (aka standing rib roast), about 8 lbs.

Combine salt and pepper and rub evenly over the roast. Refrigerate, uncovered, for at least 8 and up to 24 hours. Remove roast and batter from refrigerator 2 hours before cooking.

Heat oven to 500°F. Place the roast on a large baking tray with a rack. Put in oven for 15 minutes, then reduce temperature to 275°F and continue baking until an instant-read thermometer reaches 125°F (for medium-rare; temperature will continue to rise as it rests). This should take about 2 hours total depending on shape and temperature of the roast when it goes in the oven; start checking internal temperature with a meat thermometer 90 minutes after lowering the heat.

Remove, tent loosely with foil, and let rest for at least 30 minutes before carving. Raise oven heat to 425°F to cook the Yorkshire puddings as the roast rests. Serve it.

FOR YORKSHIRE PUDDINGS:
6 eggs
1½ cups milk
¾ cups "00" flour, sifted (can substitute all-purpose flour)
1 teaspoon kosher salt
1 large jalapeño, seeded and minced
½ cup (1 stick, or 8 tablespoons) clarified butter (aka ghee)

At the same time you season the roast, make the batter: Whisk eggs until well beaten, which in turn thins flour, salt and jalapeño until flour is fully incorporated. Cover and refrigerate mixture and take out 2 hours before cooking the roast. Before cooking the puddings, whisk to recombine and add to a jug or measuring cup with a spoon.

When roast is out of the oven and temperature risen to 425°F, place two teaspoons batter in each part of a 12-muffin tin. Place muffin tin in the oven to heat for 5–10 minutes (if not using clarified butter, only heat for a minute or it will burn). Working quickly, divide batter equally in the tin; each should be ½ to ¾ full. Put pan back in the oven for 18–20 minutes until the puddings are golden brown. Serve immediately.

PAIRING:

Vintage Margaux
"A common misconception when it comes to red wine is that it always gets better with time. Not true. There are some reds that are meant to age and others that should be enjoyed young and fresh. Bordeaux, both Left Bank and Right Bank, gets better with time because their strong tannin structure softens and becomes more integrated. Margaux is my favorite commune on the Left Bank because there is an elegance and delicacy to these wines that you don't find in other communes. Typically Bordeaux wines hit their peak around 15 to 20 years, depending on the quality level and vintage. It's perfect with prime rib because the tannin that's still there cuts through the fat in the steak, but the wine is gentle enough for the tender meat."

To Serve: "I'd recommend standing the bottle up at cellar temperature for at least a day before your meal so the sediment falls to the bottom. Then gently decant, leaving the sediment behind. The wine has already seen some oxygen from age, so you're not decanting rapidly to introduce air into the wine, as you would with a young wine. The wine will evolve over the course of your meal as it sees more oxygen. That's the fun part for me: seeing how the wine changes from the first sip to the end of the bottle. I would serve the wine at cellar temp—about 55°F—until ready to drink, as it will warm slightly at the table. Use a deep bowl for Bordeaux that focuses the scent of the wine upward toward the nose."

—Molly Anstad, wine director, Bludorn

Judy Haubert

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Art Department



Staple Suppers

BY SARAH E. DANIELS

PHOTOS BY JOEL GOLDBERG

FOOD AND PROP STYLING BY JUDY HAUBERT

Whether adapted from cookbooks, born of famed wine nights and pantry rummaging, or driven solely by our taste buds in the late afternoon, we all have them: Recipes so well-rehearsed that they can be made with eyes closed, that are still guaranteed to bring enjoyment. Here, members of the editorial team share some of their favorites and wines that work best with them.

Back Pocket Snacks & Sips

Our best small but mighty "I guess this is dinner" ideas.

Blistered shishito peppers and IPA
 TRV: Sierra Nevada, Northern Hemisphere Harvest West IPA
 —John Hall, beer editor

Oysters and Alsace Pinot Assemblé
 TRV: Marc Kneipeweiss 2018 Kott Pinot Assemblé (Alsace)
 —Lavinia Schick, associate managing editor/pint

Burrata, tomatoes, basil, olive oil and salt, and Rhine-style white blend
 TRV: Becker 2019 White (Riesling) (Switzerland)
 —Matt Kettmann, contributing editor

Cheese toast and Chèvre Blanc
 TRV: Luban 2020 Chèvre Blanc (Switzerland)
 —Loren Buzzeo, managing editor

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Cauliflower-Chickpea Pancakes

These savory chickpea pancakes are the perfect vehicles for melted cheese and any cabbage-family vegetable you might have languishing in your crisper. I've made them with sautéed cauliflower, kale or Napa cabbage, and topped them with shredded cheddar, mozzarella or Parmesan.

- 1/2 cup chickpea flour
- 4 tablespoons olive oil
- Salt and pepper, to taste
- 2 cloves garlic, chopped
- 1/2 cup chopped onion, any kind
- 1 cup cauliflower florets, chopped into marble-sized pieces; more for serving, optional
- 1 tablespoon parsley, chopped
- Pinch red pepper flakes
- 1/2 cup shredded cheddar, mozzarella or Parmesan
- 1/2 cup plain Greek yogurt, preferably whole fat

Heat oven to 350°F. Line baking sheet with aluminum foil or parchment paper. In small bowl, combine chickpea flour, 1/2 cup room temperature water and 1 tablespoon olive oil. Stir in salt, to taste, and set aside 10–12 minutes. In medium sauté pan, warm 1 tablespoon oil over medium heat. Add garlic and shallots, and cook 2 minutes. Add cauliflower and parsley, and season with salt, pepper and red pepper flakes. Cook, stirring occasionally, until cauliflower is tender, about 4 minutes. Transfer vegetable mixture to heat-proof bowl and set aside. Wipe oil from sauté pan and return to medium heat. Add 1 tablespoon oil, tilting pan to coat. When oil is hot, pour in half of the chickpea flour mixture. Tilt pan again to coat and spread batter into wide pancake. Cook 1–2 minutes, until underside is lightly browned. Use spatula to flip and cook until lightly browned, 1–2 minutes. Transfer pancake to prepared baking sheet. Repeat process with remaining tablespoon oil and pancake batter. Divide cooked vegetables between the pancakes, and sprinkle each with cheese, salt and pepper. Bake until cheese is just melted, about 2–3 minutes. Remove from oven and top with Greek yogurt, cauliflower (if you like), salt and pepper. Serves 2.



WINE PAIRING
Pet Project 2020 Petillant Naturel Ance
Vineyard Chèvre Blanc (Columbia Valley)
 Cut through the rich cheese and earthy vegetal flavors with a zesty, refreshing sparkling. This bottle, with zesty and briny notes, does just that, while adding a sense of fun and decadence to the meal.

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Judy Haubert

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Rosemary and Lemon-Slice Halibut with Black Olives

This is an all-season dinner entrée we rely on pretty much year-round inspired by a recipe from the *New York Times*. It draws from our pantry and garden—the only shopping I have to do is for whichever fresh fish I can find. The pungent rosemary and black olives are countered by lemon slices to offer a ton of flavor, and everything gets browned under a broiler. It's not a delicate preparation, but a hearty one that only needs a simple salad to make a complete and satisfying meal.

—Jim Gordon, contributing editor

- 2 pounds halibut, cod, red snapper or other white fish filets
- Salt and pepper, to taste
- 1/6 rosemary sprigs
- 2 lemons, sliced into thin circles
- Olive oil
- 1/2 cup Kalamata olives

If fish filets are more than 1/2-inch thick, heat oven to 400°F. If thinner, heat broiler on high.

Pat fish dry and cut into single-portion-sized pieces if necessary. Arrange with space between each piece on nonstick sheet pan or sheet pan lined with parchment or foil. Sprinkle with salt and pepper.

Place one or two rosemary sprigs on each piece of fish, then layer lemon slices on top of rosemary. Add light drizzle of olive oil to each slice. Scatter olives in pan.

If fish filets are thicker than 1/2-inch, position rack in center of oven and roast for 6–8 minutes, until nearly opaque in center. Move rack to top, turn on broiler and broil briefly until lemon slices brown around edges.

If filets are thinner, start them on top rack under broiler. Cook, watching closely, 3–4 minutes until opaque in center. Serve 4–6.

WINE PAIRING

Two Shepherds 2018 Trimble Vineyard Carignan (Medocin)
Black olives add depth to this dish. As a result, it's well suited to a light-bodied, non-tannic red wine like this, preferably served with a light chill. A rich, full-bodied wine, like Rousseau, would also complement it nicely.

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Orecchiette with Greens, Nuts and (Real or Fake) Sausage

This comforting, easy pasta dinner, inspired by a recipe in Colu Henry's *Black Pocket Pasta* (Clarkson Potter, 2017), is something I make any day of the week. It's one I know my two young girls will scarf down without prodding, and it requires as many or as few ingredients as happen to be at hand. As with so many pasta dishes, the beauty lies in the flexibility. So, don't stress. Trust in your taste buds and your stomach will be happy.

—Christina Pickard, contributing editor

- 1 16-ounce box dry orecchiette
- Olive oil
- 1 pound sweet Italian sausage, casings removed, or plant-based sausage
- 1/2 cup frozen peas, if desired
- 1/2 cup mushrooms, sliced, if desired
- 3 cloves garlic, sliced
- 2 cups spinach, escarole or bok choy
- Salt and pepper, to taste
- 1/2 cup raisins, soaked in warm water 10 minutes, then drained
- 1/2 cup pine nuts, toasted
- 1/2 cup grated Pecorino Romano or Parmigiano cheese, plus more to finish

Bring large pot of well-salted water to boil, and cook pasta according to package instructions until al dente. Reserve water and drain pasta.

Meanwhile, warm large splash of oil in skillet over medium heat. Add sausage and cook, breaking up with spoon, until browned, about 10 minutes. Add peas and mushrooms, if using, and garlic. Cook until garlic and mushrooms are soft and peas warmed through, about 5 minutes.

Add greens and cook until wilted, 1–2 minutes, adding reserved pasta water a tablespoon at time until sauce forms. Remove from heat, and season with salt and pepper, to taste. Stir in cooked pasta, raisins, pine nuts and cheese. If dry, add more pasta water.

Pour into large bowl, and sprinkle with grated cheese. Serves 4.



WINE PAIRING

Ben Haines 2019 Chardonnay (Yarra Valley)
The tartness, mineral-driven white wine has enough oomph to handle this dish's sausage sizzle, without overwhelming delicate flavors from raisins and pine nuts. Its bright acidity will pair nicely with the cheese.

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Judy Haubert

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Art Department

the crush
RECIPE OF THE MONTH

HANDLE WITH CARROT

This classic dish, with orange wine to match, is ready for any dinner scenario.

Widely available year-round, carrots have a zesty oomph in the fall. You may even be able to find them in a variety of colors, in addition to the signature orange, for a vibrant addition to a Thanksgiving spread or just a weeknight meal. Try to find whole young carrots, rather than bagged baby carrots that are actually carved from larger varieties. Check for doneness just before most of the liquid has evaporated. If they're too hard, cover and simmer for a few minutes more before finishing the dish. —Niké Bernstein



GLAZED CARROTS

- 1 pound small, thin carrots, peeled
- 2 tablespoons butter
- 2 tablespoons brown sugar
- 2 tablespoons minced fresh mint, optional
- Lemon wedges, for garnish

Place carrots, butter, sugar and ½ cup water in skillet with lid or saucpan just wide enough that the carrots can lay flat. (If carrots are too large for pan, cut them in half on diagonal.)

Bring to boil, cover, then reduce heat and simmer for 5 minutes. Uncover and turn heat up to medium-high. Cook, stirring often to avoid sticking, until carrots are tender and liquid has evaporated, leaving glaze on the carrots. Add salt and pepper to taste, and toss with mint, if desired. Serve warm, with lemon. Serves 4–6 as a side dish.

WINE PAIRING

Drink & Eat 2019 Stone Crusher Rosé wine (El Dorado County)

Why not pair carrots with an orange wine? Skin contact gives this bottle the body to stand up to the sweetness of this dish, while refreshing acidity has a similar effect as the lemon wedges. Dorsey & Seart's 12th vintage of this wine is a rich and structured rosé with notes of peach, apricot and citrus.

PHOTO: GUY AROCH/ISTOCK/PHOTO.COM

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the crush
COCKTAIL OF THE MONTH

MEET YOUR MOCHA

Don't even talk to us until we've had our coffee-chocolate cocktail.



This playful mash-up of the Espresso Martini and White Russian—originally called The Mocha 50s, based on a character in the TV show *Curb Your Enthusiasm*—celebrates the delicious intersection of chocolate, coffee and vodka.

"I love mochas," says Aaron Boyle, bar manager at Cincinnati cocktail bar Comford Station, who created the drink. "I have such a sweet tooth, but a bitter-sweet tooth, loving dark chocolate and stuff."

He skips cream in favor of chocolate oat milk and adds orange hitters to "brighten the coffee and espresso notes," creating a festive chocolate-orange riff out.

—Kara Newman

THE MOCHA RUSSIAN
Courtesy of Aaron Boyle, bar manager, Comford Station, Cincinnati

- ¾ ounce vodka, preferably Ketel One
- ¾ ounce coffee liqueur, preferably Van Camp's Double Espresso Vodka
- ½ ounce coffee liqueur, preferably St. George MOLA Coffee Liqueur
- ½ ounce chocolate oat milk
- ½ ounce milk or heavy cream (or regular coffee, optional)
- 2 dashes Regan's Orange Bitters
- 2 dashes chocolate shavings, for garnish

Combine ingredients in rocks glass. Add ice and stir until incorporated and chilled. Garnish with dark chocolate shavings.

PHOTO: JAMES HAMILTON/ISTOCK/PHOTO.COM

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the crush
SHAKE THINGS UP

WINTERIZE YOUR COCKTAILS

You don't have to change over your whole bar when temperatures drop. Here are some tricks to make classics suit the season.

BY KARA NEWMAN



There's a reason that so many bars roll out new cocktail menus each season. Drinks that feel so refreshing all summer long can hit a little differently on chilly nights. But instead of tossing out cocktails, savvy bar pros simply adjust recipes to reflect seasonal ingredients, flavors and formats.

What appeals about this approach, says Ryan Letz, beverage director and partner at Stone Leaves, a tropical-themed bar in Boston, is that rather than switching to super-sweet drinks, like an Old Fashioned, this gives the option to keep more easy-drinking options in the rotation.

Plus, "you can feel like you're embracing the change of seasons in a very tangible way," he says. "These drinks can almost act like a bridge to the next season—not that they cannot stand on their own all winter long."

PHOTOS BY EMILY HAWKES
DRINK STYLING BY JUDY HAUBERT
PROP STYLING BY ASHLEIGH SARBONE

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1. **SPICE IT UP**

Let's recommend bringing in "warming" flavors. In traditional recipes for mulled wine, the berries from white rum to Sazerac, but a good rum from Trinidad with notes of apricot and tobacco. Being used notes, or at least don't waste the drink.

Another seasonal favorite: rum for a bottle of rum.

Add a few dashes of Dale DeGroen's Pimento liqueur to your drink or rum. It's a subtle, but something like a spicy citrus benefit from a little rum.

WINTER DAQUARI
Courtesy of Ryan Letz, beverage director/partner, Stone Leaves, Boston

Shake 2 ounces gold rum, ¼ ounce lime juice, ¼ ounce Demerara simple syrup and ¼ ounce St. Elizabeth's Allspice Drink with ice. Strain into coupe glass. Garnish with ground nutmeg.

2. **WARM UP—LITERALLY**

If you go to it typically a Season 1 Julia Morissett (she's the one who first brought the drink into the world) or the one who developed it for her bar, the separate bar in Chicago, not water is added to the mix of Campari, lemon, honey and various liqueurs, creating a cocktail drink with a very hot and tender.

This drink needs fuel to combat. If you can't have vodka, why not add a splash of rum to the mix, in place of rum, by a teaspoon of another liquor such as gin.

HOTTO CAMPARI
Adapted from The Big of the Cocktail: Japanese Tradition, Technique, and Beyond, by Julia Morissett and Emma Jensen (Clarkson Potter, 2021)

In teacup, combine 1 ounce Campari, ¼ ounce shochu, ½ ounce honey syrup (2:1 honey to hot water), ¼ ounce fresh lime juice and 1 teaspoon kamash liqueur. Add 3–4 ounces hot water, depending on desired strength of cocktail. Stir briefly to combine. Twist lemon peel over the top of drink to express oils, then use peel to garnish drink.

3. **PLAY WITH SEASONAL PRODUCE**

At La Cumbre in Yountville, California, General Manager Eric Jefferson modifies the Paloma to incorporate pomegranate juice, alongside the traditional agave, but that's only one possible variation.

"Some go-to winter fruits include pear, pomegranate, pomegranate and winter citrus such as blood orange or clementine," he says.

INVERNO PALOMA
Courtesy of Eric Jefferson, general manager, La Cumbre, Yountville, CA

First, make spiced agave syrup: In small pot over low heat, combine 1 cup agave syrup, 10 sprigs of thyme, 2½ doses and 1 cinnamon stick. Stir continuously until mixture begins to simmer. Let cool and store in the fridge overnight. Strain. Keep, refrigerated, for up to 2 weeks.

To make cocktail, place kosher salt in shallow dish. Moisten outer rim of Collins glass, then roll in salt to coat. Sprinkle pomegranate seeds in bottom of salt-rimmed glass. Fill glass halfway with ice.

In a cocktail shaker, combine 2 ounces pomegranate juice, 1 ounce pomegranate juice, ¼ ounce lime juice, ½ ounce red grapefruit juice, ½ ounce spiced agave syrup and ice. Shake well, then strain into prepared glass. Top with soda water. Garnish with thyme sprig.



PHOTO: JAMES HAMILTON/ISTOCK/PHOTO.COM

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Judy Haubert

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EXPRESSIVE CHENIN BLANC

"In my early years, the region's whites were looked down upon," says winemaker Matt Collins of Tablas Creek. The entrepreneur chose early Chardonnays as quite faddy. He was among the first to plant Chenin Blanc in the region in 1983. That was almost 30 years ago, when he was a winemaker for Adelaide Cellaar.

"We always imported with American oak," says Collins. "But I never forgot the original and best."

He got back to those vines for his own brand, Lone Madrone, in 2010. The vineyard's limestone soils allowed him to make Chenin Blanc in the style of the Loire Valley, without much, if any, oak.

"Chenin is a very appropriate grape to express the terroir of our zone," he says.

Sherman Thacher of Thacher Winery makes a mineral-laced, acid-driven bottling each year. He uses grapes from the very warm Deer Creek Vineyard in the southeastern Paso Highlands District.

Planted in 1972, the site's age and sun-soaked vines, and the region's high-octane limestone soils, are what Thacher credits for the resulting white wine.

"Our grapes have had a chance to embrace their environment and become rooted. They have a direct connection with the marine limestone sitting just beneath the top soil of Adairson," he says.

BOTTLES TO TRY

- 94 Lone Madrone 2018 Chenin Blanc (Paso Highlands District) \$26
- 92 Sherman Thacher 2018 Deer-Creek Chenin Blanc (Paso Highlands District) \$34

UGNI BLANC IS ONE TO WATCH

The biggest grape variety here is Ugni Blanc, also known as Trebbiano, which Paso Paso of Paso San Juan farms into perhaps the region's best white wine of each vintage. Inspired by Tablas Creek's Vermentino, Pasa started working with Ugni Blanc in 2015. He planted another 1.5 acres in 2020 and remains the only known producer of the grape in the region. "It has become our next thought after wine," says Pasa.

94 Paso San Juan 2020 Ugni Blanc Vinograd Ugni Blanc (Paso Robles) \$26

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THE WHITE WINES OF PASO ROBLES

Light, bright bottlings are a refreshing counterpart to the California region's big reds.

Paso Robles is no surprise. The former-Rhône Rhone varieties like Pinot Blanc and Chardonnay are also on its exciting roster. Then there are bottlings of Albariño, Vermentino, Chenin Blanc and Ugni Blanc that try with freshness and intrigue with rocky mineral notes.

"These wines prove that Paso Robles isn't just about big reds anymore."

"Let's be fair," says Matt Collins, winemaker for Tablas Creek since his departure in 1999. "A summer evening in Paso Robles feels like a crisp, complete white every bit as much as it does a massive red."

BY MATT KETTMANN

PHOTOS BY HEAMI LEE
STYLING BY JUDY HAUBERT

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RHÔNE ROOTS

For years, Rhône was the go-to white grape across California, but over the last decade, Gewürztraminer has emerged as a higher-quality grape to make.

In 2012, Steven Barrett, proprietor and winemaker of The Winery, selected the grape to plant in his A&S bottling, a beer alcohol, easy-to-drink, no-ice, Rosé wine. He calls it "Rosé."

"Planting both rosé and green is a white wine?" he asks. "That's what's exciting."

One of the "new" white Rhônes is Pinot Blanc, which Heller has seen both old and sparkling wine by itself and in blends.

"With so many Rhône whites vying to be sold, Pinot Blanc is the way to balance blending," says Winemaker David Saxe, who believes it's the "most underutilized" white Rhône in Paso Robles.

Chardonnay is an even newer variety to the scene. Since 2011, Jeffrey Munn has used Pasa's Stone Vineyard estate as a source of grapes for his Beautiful Earth white blend as well as cellars for red wines with Syrah and Merlot.

"It's an extremely versatile grape," he says.

Sometimes, these varieties work best as team. As in Lone Madrone's Syrah, a blend of Rhône, Merlot and Cabernet Sauvignon, made since 2015.

"It is bold, powerful and concentrated enough for me. I only drink up wine blends in this. But the French blend of Rhône and Merlot to make it crisp and refreshing," says Lone Madrone's Phillip Pruden. "These whites break the stereotype and show grapes from beneath their big, bold red siblings."

BOTTLES TO TRY

- 93 Heller Ranch 2018 Pinot Blanc (Paso Robles) \$26
- 93 The 2018 A&S Rosé Wine (Paso Robles) \$26, Editor's Choice
- 92 Lone 2019 Ugni Blanc (Paso Robles) \$26
- 92 Tablas Creek 2019 Pinot Blanc (Paso Robles) \$26
- 90 Lone 2019 Ugni Blanc (Paso Robles) \$26

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VIVACIOUS VERMENTINO

BOTTLES TO TRY

- 94 Tablas Creek 2019 Vermentino (Paso Robles) \$27, Editor's Choice
- 92 Vitis Huber 2019 Vermentino (Paso Robles) \$26, Editor's Choice

A steady loss of vermentino vines by a wine grower into a shipment of vines bound for Tablas Creek in the mid-1990s, introduced this new Rhône grape to the Rhône Rhone region. The grape delivers strongly rocky and refreshing citrus flavors with stunning regularity.

What Tablas Winery & Winery, in Paso's eastern hills, planted some vermentino in the heart of the vineyard, since 2015. The vines began to make a wonderful bottling in 2015.

"What we do is a fruit-forward Sauvignon Blanc and Vermentino. I find the Vermentino to be one of our most versatile, friendly white wines," says Winemaker Kevin Whittington. He likes to pair it with light citrus like peach, apple and citrus, as well as spicy meats. "What really sets apart for me is this rich weight and smooth, long finish in the mouth without being cloying or over the top."

He's happy that Paso Robles is finally getting recognized for its white wine.

"With the long growing season and cool maritime-influenced nights, we can get these beautiful crisp whites—just what you need to wash with the wine and enjoy a little bit of fun." "Summer or fall, you find yourself in need of a good white."

RACY ALBARIÑO

Biodegradable's lineup of wines ends with biodegradable's Albariño. It's a white wine that's rich in acid and grapefruit, in an ideal style.

It's a wine that's rich in acid and grapefruit, in an ideal style.

It's a wine that's rich in acid and grapefruit, in an ideal style.

BOTTLES TO TRY

- 93 Biodegradable 2019 Albariño (Paso Robles) \$26, Editor's Choice
- 91 Biodegradable 2019 Albariño (Paso Robles) \$26, Editor's Choice

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Judy Haubert

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Food

Savor the Seafood

ADD MEATY, FULL-FLAVORED CRUSTACEANS TO YOUR COOKING REPERTOIRE FOR SPECIAL OCCASIONS OR SIMPLY SATISFY THE HOUSEHOLD ANY DAY OF THE WEEK WITH THESE ALL-AROUND STEAKS.

BY Matt McMillen

CRAB, LOBSTER, CRAWFISH, AND SHRIMP—these crustaceans regularly feature in midweek menus that don't limit your experience of them to nights out. "Crustaceans are a great choice for the at-home cook," says Anton Bellini, executive chef at fish-focused Boka Mors in Washington, DC. "Simple preparations allow the natural flavor of the seafood to shine." Here are some of his top picks.

SOFT-SHELL BLUE CRABS
These crabs boast rich, buttery, flaky meat, while their edible shell adds crunch. Bread them very lightly with seasoned flour and buttermilk before a quick, shallow fry.

MAINE LOBSTER
Sweet like shrimp, these lobsters should be brought live. The most common preparation may be boiling, but better still: split it open down the middle, season it simply, and set it on the grill.

SHRIMP
Naturally sweet in flavor with a meaty texture, sauté shrimp, preferably fresh rather than frozen, in olive oil, lemon, and fresh herbs like basil or parsley. His favorite variety: North Carolina white shrimp.

CRAWFISH (AKA CRAYFISH)
They are slightly salty but mild, tasting of a blend of crab and shrimp. Steam over fish or chicken stock in a stockpot filled with andouille sausage, corn, potatoes, lemon, and fresh herbs.

SPINY LOBSTER
Briny and succulent, their complex flavor benefits from simple preparations like steaming, which takes less than 10 minutes. Delicious when steamed in water along with parsley stems, couched garlic, thyme, rosemary, and lemon slices.

Search for the article **Health Benefits of Steaming** at WuMAO.com

Food

Meatless Mondays

THESE MEAT-FREE FAMILY MEALS ARE NOT ONLY ECONOMICAL, THEY'RE ALSO RICH IN VEGGIES AND WHOLE GRAINS. START OFF YOUR WEEKNIGHT ROTATION WITH ONE OF THESE TASTY ENTREES.

BY Erin O'Donnell | RECIPES BY Kathleen Zeiman, MPH, RD, LD

DEHYDRATED BACON

Whole-Wheat Pasta and Veggies With Goat Cheese and Walnuts
This colorful, kid-friendly dish is packed with flavor and protective antioxidants from ingredients such as cherry tomatoes. Use like the combination of red and yellow tomatoes here. To make the recipe vegan, skip the goat cheese.

MAKE IT Cook 12-oz pasta according to package directions. Drain, reserving 1 cup of pasta water. Set pasta and water aside. In the same pot, over medium heat, add a little olive oil and broccoli, cut into bite-size pieces. Cook 7 to 9 minutes, until tender. Remove broccoli from pot and set aside. To the pot, add another drizzle of olive oil, halved cherry tomatoes, and 4 minced garlic cloves. Cook 5 to 7 minutes over medium heat. Turn off heat. Add in drained pasta, more olive oil, and broccoli; salt and black pepper, and red pepper flakes to taste. Stir in a little pasta water, 1/2 cup crumbled goat cheese, and the juice and zest of 1 lemon. Add more pasta water as needed to create a creamy sauce. Garnish with toasted walnuts and chopped basil. **SERVES 4**

PER SERVING ABOUT 200 CALORIES, 45g CARBS, 17g PROTEIN, 69g CARBOHYDRATE, 19g FAT (4g SATURATED FAT), 7mg CHOLESTEROL, 12g FIBER, 4g SUGAR, 240mg SODIUM. Calories from fat: 135k.

THE MIX
SOY TEE OIL, BROCCOLI, OLIVE OIL, BROCCOLI, CHERRY TOMATOES, GARLIC, RED PEPPER FLAKES, CRUMBLER GOAT CHEESE, LEMON, BASIL, WALNUTS

PHOTOGRAPHY: ANASTAS TETIMANOV

Food

White Beans and Vegetables Over Creamy Polenta

This dinner is a filling, festive way to celebrate spring. To make it vegan, leave out the Parmesan cheese. We encourage you to start with dry beans (they're easy to prepare and economical), but if you're in a hurry, use three cans of white beans, rinsed.

MAKE IT Place a heavy-bottom pot over medium heat. Cook 2 cups dry white beans according to package directions until tender. Place a large skillet on medium heat, add olive oil, chopped onion, and red bell pepper. Cook 5 to 7 minutes. Add minced garlic, 2 1/2 cups kale, and 1 can of tomatoes. Reduce heat to medium low and simmer for 5 to 8 minutes. Stir in cooked beans, a splash of vinegar, and salt and pepper to taste. Keep mixture warm over low heat. In a large saucpan over medium-high heat, bring 6 cups vegetable broth to a boil. Whisk in 1 1/2 cups cornmeal. Reduce heat and stir often until polenta is a creamy porridge, about 15 minutes. To serve, spoon polenta into six bowls. Top each one with cooked kale mixture, a few fresh kale leaves, and a sprinkle of Parmesan. **SERVES 6**

PER SERVING ABOUT 110 CALORIES, 21g CARBS, 8g FAT, 2g SATURATED FAT, 1mg CHOLESTEROL, 22g FIBER, 4g SUGAR, 203mg SODIUM. Calories from fat: 18k.

THE MIX
DRY WHITE BEANS, OLIVE OIL, ONION, RED BELL PEPPER, GARLIC, BAY LEAF, FRESH-ROASTED TOMATOES, VINEGAR, STONE-GROUND CORNMEAL, LOW-SODIUM VEGETABLE BROTH, PARMESAN CHEESE

PHOTOGRAPHY: ANASTAS TETIMANOV

Judy Haubert

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Art Department

Food

All-Around Apple

IN YOUR HAND, IN A PIE, IN A SALAD: THIS PIECE OF FRUIT IS PERFECT FOR WHATEVER YOUR RECIPE—OR MOOD—CALLS FOR

BY Matt McMullen
REVIEWED BY Brughilda Nazario, MD, WebMD Senior Medical Editor

BOSTON-BASED PASTRY CHEF JOANNE CHANG HAS EATEN AN APPLE A DAY SINCE SHE WAS 10 YEARS OLD. "I adore apples, and as a kid, I had to limit myself to one a day or I would eat myself sick. No joke!" says Chang, owner of Flour Bakery + Cafe and author of the cookbook *Pastry Love*. "I love the crunch, the juicy, sweet, slightly tart flavor of a great apple, how easy they are to eat, and take around." Here are her best favorites.

FUJI
"Crisp, juicy, and very easy to eat. I love the strong tartness that keeps it from being too sweet." Grapes, pears, pomegranates, and Fuji are great for cook dishes.

GOLDEN DELICIOUS
"This is a very popular apple, and it's very easy to eat. It's a good choice for a snack or for a cook dish." Grapes, pomegranates, and Fuji are great for cook dishes.

GRANNY SMITH
"Very tart and not super juicy. They have that distinct flavor and hold their shape in baking. Plus, their acidity nicely offsets the sweetness of whatever sweet treat you're baking."

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HONEYCRISP
"With a name that says it all, these juicy apples are ideal on their own, but they also belong in salads—like thinly sliced and tossed with spinach and a red wine vinaigrette."

CORTLAND
"Not a favorite to eat out of hand, but a terrific baking apple with loads of fresh, fragrant, apple orchard flavor that works wonderfully in a pie or cobbler."

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THAI-INSPIRED SPREAD

Lentil Lettuce Wraps

Full up with these healthy, crisp vegan wraps. We like using butter lettuce leaves, but any large leaf lettuce should work. The peanut sauce includes sriracha, a kicky red condiment found in the Asian food section of large supermarkets.

MAKE IT Place a heavy-bottom pot on medium heat. Add a little olive oil and onion, carrots, celery, all finely chopped with several cloves of garlic, minced. Cook 5 to 7 minutes until soft. Add 1 cup rinsed lentils, 2 cups vegetable broth, and 2 tsp cumin. Bring to a boil, reduce to simmer, and cover for 15 to 20 minutes, until lentils are tender and most of the broth has evaporated. Add a splash of vinegar, and salt and pepper to taste. Make peanut sauce: Whisk together 4 tbsp unsalted peanut butter, 2 tbsp soy sauce, 1 tsp grated ginger, the juice of 1 lime, 1 tsp sriracha, and 2 to 4 tbsp hot water until smooth, adding additional water if needed. To assemble, place a spoonful of lentils on a large clean, lettuce leaf. Top with shredded carrot, red pepper slices, avocado slices, a few cilantro leaves, and a drizzle of peanut sauce. Roll lettuce like a taco to eat. **SERVES 4**

PER SERVING (LETTUCE WRAPS): 4.8g sodium, 19g protein, 50g carbohydrates, 21 g fat (4g saturated fat), 0 mg cholesterol, 12 g fiber, 10 g sugar, 125 mg sodium. Calories from fat: 47%.

THE MIX
OLIVE OIL, ONION, CARROT'S CELERY, GARLIC, FRENCH LENTILS, LOW SODIUM VEGETABLE BROTH, CUMIN, COBR VINEGAR, PEANUT BUTTER, SOY SAUCE, GINGER, BUTTER LETTUCE, AVOCADO

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Food

Crazy for Curry

PICK UP THESE POWDERS TO ADD A WORLDLY—AND FLAVORFUL—TOUCH TO ANY HOMEMADE MEAL

BY Matt McMullen
REVIEWED BY Anissa Shargawa, MD, WebMD Senior Medical Editor

ORIGINATING IN INDIA, PERHAPS AS MANY AS 4,000 YEARS AGO, curry delivers complex flavors, frequently concentrated in powders of blended spices. Many are pre-made and you can buy them online. You can also make your own. Such spice blends form the base of a curry. But curry means more than just a powder, says Christina Anandassamy, cooking teacher and author of *The Malaysian Kitchen*. "It's a technique of stewing or braising meat or vegetables to slowly infuse flavors," Anandassamy says. Here, she walks us through some of her favorite styles to demonstrate curry's reach and variety.

SOUTH AFRICAN CURRY
"This blend is flavored with Portuguese paprika peppers, chili powder, cumin, cloves, cardamom, fenel seeds, and more. A frequent main ingredient is lamb." Often served in a bowl made of a hollowed out loaf of bread.

VINDALOO CURRY
"From India, with Portuguese influences, this has a vinegary tang and some heat. Chicken often takes center stage, flavored with garlic, onion, tomatoes, and spices like cinnamon, cloves, and cardamom, and a generous bit of fresh ground black pepper."

MALAYSIAN CURRY
"Fragrant with onion, ginger, turmeric, star anise, and a host of other spices, this curry blend works well with potatoes, tofu, eggplant or beef, finished with coconut milk."

BURMESE CURRY
"Loaded with shallots, with color and flavor also coming from turmeric, garlic, and lemongrass, this simple curry with eggplant, buttered squash, mushrooms, and chicken."

THAI CURRY
"Distinguished by galangal, lemongrass, and makrut lime leaves. The curries blend these fresh aromatics with dry spices like cumin and coriander and garlic, ginger and shallots, and different colored chili peppers."

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VEGETARIAN DELIGHT

Roasted Vegetable Medley

This delectable vegetarian meal can be made vegan by leaving out the feta cheese. To add variety to the way you serve this meal, poast the veggies and chick peas on a bed of cooked grains, or wrap the roasted vegetable medley in a tortilla with avocado slices.

MAKE IT Preheat oven to 425°F. Line a sheet pan with parchment paper or foil. Add place them in oven as it heats. In a small bowl, combine ½ tsp each of cumin, coriander, turmeric, and garlic powder with a pinch of salt. In a large bowl, toss together 1 can rinsed, drained chickpeas and 2 cups potatoes with 1 tsp olive oil and 1 tsp salt. Place mixture on one sheet pan and roast for 20 to 25 minutes until potatoes are golden brown. In the same bowl, combine 2 cups cherry tomatoes, halved, with 1 red pepper, yellow pepper, red onion, and zucchini, all cut into strips. Toss with remaining spice mixture and 1 tsp olive oil. Place on second heated sheet pan. Roast vegetables for 15 to 20 minutes until tender and golden brown. Gently combine vegetables with chickpeas mixture in a serving dish. Garnish with crumbled feta, chopped cilantro, and lime wedges.

SERVES 4

PER SERVING (about 1½ cups rice and fruit): 425 calories, 17 g fat (2 g saturated fat), 2 g cholesterol, 5 g fiber, 12 g sugar, 163 mg sodium. Calories from fat: 25%.

THE MIX: CORIANDER, CUMIN, TURMERIC, GARLIC POWDER, LOW-SODIUM CHICKPEAS, POTATOES, OLIVE OIL, DRIED ROSEMARY, SWEET RED PEPPER, SWEET YELLOW PEPPER, RED ONION, ZUCCHINI, CILANTRO, FETA CHEESE, LIME.

MAKE IT Preheat oven to 425°F. Line a sheet pan with parchment paper or foil, and place in oven as it heats. Season 4 chicken breasts with a drizzle of olive oil, and a sprinkle of garlic powder, sea salt, and freshly ground black pepper. In a small bowl, whisk together 1 tsp each of whole grain and Dijon mustards and balsamic vinegar, and 2 tsp honey. Brush on chicken. In a medium bowl, combine 1 butternut squash (peeled, deseeded, and cut into 1-inch cubes) and 2 cups halved Brussels sprouts with 2 tsp olive oil. Remove pan from oven. Place chicken, painted side up, on one end, and vegetables on the other. Sprinkle vegetables with a little salt and pepper. Return to oven. After 20 minutes, sprinkle vegetables with 1 ½ tsp chopped rosemary, and then flip them. Roast 10 to 20 more minutes, until an instant-read thermometer inserted in the thickest part of the chicken reads 165°F. For additional browning, broil 3 to 5 minutes more. Garnish with more rosemary. **SERVES 4**

PER SERVING (about 1½ cups rice and fruit): 425 calories, 17 g fat (2 g saturated fat), 2 g cholesterol, 5 g fiber, 12 g sugar, 163 mg sodium. Calories from fat: 25%.

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Food

THE MIX: SWEET POTATOES, OLIVE OIL, BROCCOLI, HONEY, CHILI POWDER, GARLIC POWDER, PAPRIKA, CAYENNE PEPPER, TILAPIA FILLETS, LEMON.

THE FISH FISH
Spicy-Sweet Tilapia With Sweet Potatoes and Broccoli

This healthy tilapia and veggie meal gets its kicky flavor from chili powder and cayenne pepper. Cut the vegetables in similar sizes to ensure even cooking.

MAKE IT Preheat oven to 405°F. Line a sheet pan with parchment paper or foil, and place in oven as it heats. In a large bowl, toss 4 peeled, cubed sweet potatoes with 2 tsp olive oil and a dash of salt and pepper. Set aside. In a small bowl, combine 2 tsp honey, 1 tsp olive oil, and 1 tsp each of chili powder, garlic powder, and paprika with ½ tsp cayenne pepper, and a dash of salt. Rub 4 6-oz tilapia fillets with spice mixture. After 15 minutes, flip sweet potatoes and move to one edge of sheet pan. Add tilapia and broccoli; return to oven for 20 to 25 minutes until fish flakes and vegetables are tender. Serve with lemon wedges. **SERVES 4**

PER SERVING (about 1½ cups rice and fruit): 425 calories, 17 g fat (2 g saturated fat), 2 g cholesterol, 5 g fiber, 12 g sugar, 163 mg sodium. Calories from fat: 25%.

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Food

Sheet-Pan Dinners

GET A HEALTHY MEAL ON THE TABLE IN UNDER AN HOUR WITH THESE SIMPLE, VEGGIE-PACKED ENTRIES. BONUS! NO SIDE DISHES REQUIRED AND NO MASSIVE CLEANUP INVOLVED!

BY Erin O'Donnell. RECIPES BY Kathleen Zelman, MPH, RD, LD.

THE MIX: BONE-IN CHICKEN BREASTS, OLIVE OIL, GARLIC POWDER, WHOLE GRAIN MUSTARD, DIJON MUSTARD, BALSAMIC VINEGAR, HONEY, BUTTERFLY SQUASH, BRUSSELS SPROUTS, ROSEMARY.

FAMILY FAVORITE
Honey Mustard Chicken and Vegetables

A heavy-duty 18- by 13-inch sheet pan works best with these recipes. We like lining the pan with parchment paper or foil to prevent sticking and make cleanup easy. The bone-in chicken breasts make the meal juicier and more flavorful than boneless breasts.

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Food

DIETARY ALTERNATIVE

Brown Rice Breakfast Bowl

This bowl is subtly sweet and satisfying on chilly mornings. It calls for ground flaxseed, a high-fiber superfood sold at most large supermarkets, and flavorful Asian pear. Leave the pear skin on to boost the recipe's fiber to 9 grams.

MAKE IT Prepare the brown rice like pasta: In a large pot, add 1 cup uncooked rice to 6 cups boiling water. Cook, uncovered, for 20 to 25 minutes. Drain rice in a fine-mesh strainer, and return to pot. Reduce heat to medium-low. Add 1 cup low-fat milk, 1 tsp cinnamon, ½ tsp kosher salt, 2 tbsp each of maple syrup and flax, ½ cup chopped figs, and 1 chopped Asian pear. Stir to combine. Simmer on low heat for 5 to 10 minutes until pear pieces soften. Divide into 4 bowls. Top each one with chopped almonds and a drizzle of maple syrup. **SERVES 4**

PER SERVING (about 1½ cups rice and fruit): 425 calories, 17 g protein, 80 g carbohydrate, 12 g fat (2 g saturated fat), 2 mg cholesterol, 18 g fiber, 24 g sugar, 163 mg sodium. Calories from fat: 25%.

THE MIX: BROWN RICE, MILK, CINNAMON, MAPLE SYRUP, GROUND FLAXSEEDS, DRIED FIGS, ALMONDS, ROSEMARY.

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Shopping List

To make a beautiful meal, you need the right ingredients. Here's what to buy:

- Charcuterie:** salami, sopressata (aka sopressa), prosciutto cotto, prosciutto crudo (aka cioppino), mortadella, smoked salmon or trout, canned anchovies, tuna, salt cod, salmon or trout oil
- Fish:** mozzarella, mascarpone, ricotta, Asiago, Montasio, Pecorino, Parmigiano, Gorgonzola, Casu Marzu, olive oil or balsamic vinegar, pickled vegetables, roasted red peppers, pesto, nonpareil capers, savory jams or relishes
- Fresh fruits & vegetables:** olives, greens, cucumbers, pumpkins or squash, tomatoes, artichokes, grapes, stone fruit
- Other:** bread, polenta, eggs, bread/crumb, extra-virgin olive oil



Focaccia

These little sandwiches are the most common cicchetti in Venice, where the tradition is to make them to press down the edges to form a little dome shape. They're best open, by your creativity. Use both whole sandwich loaves and sliced rolls and has the crusts cut off. Spread with soft cheese or mayonnaise. Depending on the sandwich filling, pile on the fillings, and make the dome or just compress the sandwiches gently to help the bread adhere to the filling.

SOME FAVORITE FILLINGS

- Tuna and artichoke with homemade mayo
- Prosciutto cotto, mozzarella and sausage
- Smoked salmon, ricotta and capers
- Bruschetta, goat cheese and braised radicchio
- Egg salad with mixed shrimp
- Prosciutto crudo, mascarpone and shaved apple

TIPS

Canned anchovies are terrific on cicchetti or shaped over hard-boiled eggs, but they can be intensely salty. For a fresher taste, rinse the anchovies, soak them in water or milk for an hour, then pat dry and store covered in olive oil.

For optimal flavor, take cherries and other meats out of the refrigerator an hour before assembling and serving your cicchetti.

To facilitate your cicchetti experiments, cook these vegetables ahead of time to keep in the fridge: caramelized onions, braised greens, roasted pumpkin, roasted pumpkin or squash.

Look for Italian products marked Denominazione di Origine Protetta (DOP) or Indicazione Geografica Protetta (IGP), which are geographical indications that ensure regulation and adherence to standards.



Gamberi in Saor

Sauté in saor is a classic dish made with shrimp. Since fresh ones can be hard to find, make it with shrimp (gamberi) instead.

Slice 3 white onions into 2-tablespoon olive oil over medium-low heat until pale golden, 10-12 minutes. Add 1/2 cup white wine vinegar and 1 teaspoon sugar, and cook until vinegar is almost absorbed. Stir in 1/2 cup raisins and 1/2 cup pine nuts. While onions cook, just dry 1 pound medium shrimp (peeled and deveined), toss with flour, toss and fry in olive oil over medium-high heat until just cooked through, 2-3 minutes per side. Cover, stir with onions. Cover and refrigerate for at least 12 hours and up to 2 days. Serve at room temperature. Serves 6-8.

Local pairing: bright crisp Soave Classico and sparkling Trento wines can have herbaceous characteristics, as well as flavors of apple, quince and pear, that will complement the sweet, sautéed shrimp.

Or try a Sauvignon Blanc or dry cider will also highlight the dish's gentle sweetness against its vinegar punch.



Baccalà Mantecato

The baccalà is "creamed cod," and is a sautéed codfish topped with a rich cream sauce.

Soak 1 1/2 pounds salt cod in water for 40 hours. Change water every 8 hours. Place in pot, and cover with equal parts milk and water. Boil for 20 minutes, or until fish flakes easily with a fork. When cool enough to handle, about 1 hour, discard any skin and bones. Using a whisk, blend milk with whole attachment or wooden spoon, beat until adding 1/2 cup olive oil in thin stream. Season with salt and pepper, to taste. Add ground garlic, mixed parsley, and/or pinch of ground nutmeg, if desired, to taste. Serves 4-6.

Local pairing: Look to Prosecco for bubbles that will cleanse your palate between sips of cod. Or try a white wine that has acidity and a mineral, tart character, like Pinot di Alassio.

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1 Great Value Greek Plain Nonfat Yogurt, 5.3 oz

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Sweet-Tooth Yogurt

Greek yogurt is a great source of protein, calcium, and probiotics. I like to buy individual yogurt cups and top them with fresh, fiber-rich fruits, like strawberries or blueberries, dark chocolate chips, and unsweetened coconut flakes for sweet and simple snacking.



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4 Great Value, Hard Boiled Eggs, 6 Count




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Easy Turkey and Crackers

Multi-grain crackers topped with hummus, turkey, and sliced cherry tomatoes make for a quick-yet-satisfying snack. Be sure to use crackers that have little to no added sugar. If you're not feeling turkey, you can switch it up and use canned tuna or sliced hard-boiled eggs. I love that a Walmart+ membership makes it easy to stock up on healthier snacks like these with free delivery from your store.



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4 Freshness Guaranteed
Guacamole, Mild, 8 oz

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Protein-Packed Chips and Dip

Chips and dip is one of my favorite crunchy combos for an afternoon pick-me-up. My go-to is corn chips loaded up with pico de gallo and some guacamole — avocados are full of heart-healthy fats! I also like to amp up the protein with canned black beans.

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Seasonal Salad Kit and Protein

Pulled rotisserie chicken or another protein (I often opt for salmon, which can bake in under eight minutes) on top of a salad kit is easy peasy. Serve with a bake-at-home baguette, and the whole meal is ready just like that. Salads adapt to the seasons easily, and with your protein added, they're an all-in-one meal.

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3 Marketside Bake at Home French Baguette, 10 oz

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Meatless Tostadas

Cook from your pantry and put each Walmart+ grocery delivery to good use. Heat up refried beans or mashed kidney, garbanzo, pinto, or black beans to generously schmear on a tostada. Top with a slaw (think marinated shredded apple and zucchini) or purchased slaw mix, and cheese. Serve with seasoned rice that just needs to be heated in the microwave.

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1 Mainstays 4 Quart Multi-Use Reinforced Non-Stick Jumbo Cooker with Glass Lid

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PAID CONTENT

Speedy Skillet Dishes

Come fall, I lean toward apples or squash, and pork chops with a sprinkle of pecans in a butter-and-maple sauce. You could just as easily use slices of steak and Brussels sprouts for a hearty winter take, chicken with asparagus in the spring, or salmon with tomatoes and green beans for summer. Modify with whatever ingredients you like, and add a steam-in-bag veggie or starchy side to make dinner a breeze.

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OFF DUTY
THE WINE STREET JOURNAL

S IS FOR SANTA MARIA
T IS FOR TRINITY
B B Q A-TO-Z
F IS FOR FRUIT
M IS FOR MEMPHIS

What does a book of barbecue have to do with the world's best BBQ? Our A-to-Z guide takes a global view, with a wealth of books, ingredients and tips you'll need to break out of your cooking routine and have the power of fire.

S is for Santa Maria, a style of barbecue from the Central Valley of California. It's named after the town of Santa Maria, where the style was developed by the Portuguese immigrants who settled there in the 18th century. The style is characterized by the use of a marinade of olive oil, garlic, and oregano, and the use of a spit to cook the meat. The most common meats used in Santa Maria barbecue are tri-tip, brisket, and ribs.

T is for Trinity, a style of barbecue from the Texas Hill Country region. It's named after the town of Trinity, where the style was developed by the German immigrants who settled there in the 19th century. The style is characterized by the use of a marinade of vinegar, onion, and salt, and the use of a spit to cook the meat. The most common meats used in Trinity barbecue are brisket, ribs, and sausage.

B B Q A-TO-Z is a comprehensive guide to the world of barbecue, covering everything from the history of the style to the best recipes and techniques. It's a must-read for anyone who loves to cook with fire.

F is for Fruit, a style of barbecue from the South. It's named after the use of fruit in the marinades and rubs. The most common fruits used in fruit barbecue are apples, peaches, and plums. The style is characterized by the use of a marinade of fruit juice, vinegar, and spices, and the use of a spit to cook the meat.

M is for Memphis, a style of barbecue from the state of Tennessee. It's named after the city of Memphis, where the style was developed by the African American community. The style is characterized by the use of a dry rub of spices, and the use of a spit to cook the meat. The most common meats used in Memphis barbecue are ribs, brisket, and sausage.

EATING & DRINKING
THE WINE STREET JOURNAL

Where There's Smoke

A is for Atlanta, a city known for its soul food and barbecue. The most common meats used in Atlanta barbecue are ribs, brisket, and sausage.

B is for Boston, a city known for its seafood and Italian food. The most common meats used in Boston barbecue are ribs, brisket, and sausage.

C is for Chicago, a city known for its deep-dish pizza and hot dogs. The most common meats used in Chicago barbecue are ribs, brisket, and sausage.

D is for Dallas, a city known for its brisket and ribs. The most common meats used in Dallas barbecue are ribs, brisket, and sausage.

E is for Denver, a city known for its craft beer and food scene. The most common meats used in Denver barbecue are ribs, brisket, and sausage.

F is for Fort Worth, a city known for its cowboy steaks and ribs. The most common meats used in Fort Worth barbecue are ribs, brisket, and sausage.

G is for Georgia, a state known for its peach and barbecue. The most common meats used in Georgia barbecue are ribs, brisket, and sausage.

H is for Houston, a city known for its Tex-Mex and barbecue. The most common meats used in Houston barbecue are ribs, brisket, and sausage.

I is for Indianapolis, a city known for its hoegaarden and barbecue. The most common meats used in Indianapolis barbecue are ribs, brisket, and sausage.

J is for Jacksonville, a city known for its seafood and barbecue. The most common meats used in Jacksonville barbecue are ribs, brisket, and sausage.

K is for Kansas City, a city known for its barbecue and steaks. The most common meats used in Kansas City barbecue are ribs, brisket, and sausage.

L is for Los Angeles, a city known for its diverse food scene and barbecue. The most common meats used in Los Angeles barbecue are ribs, brisket, and sausage.

M is for Memphis, a city known for its barbecue and soul food. The most common meats used in Memphis barbecue are ribs, brisket, and sausage.

N is for Nashville, a city known for its country music and food scene. The most common meats used in Nashville barbecue are ribs, brisket, and sausage.

O is for Oklahoma City, a city known for its barbecue and cowboy steaks. The most common meats used in Oklahoma City barbecue are ribs, brisket, and sausage.

SHILL COOK! TRY THESE DIFFERENT COOKS OF THE A TO Z ELEMENTS FOR A RANGE OF DELICIOUS FIRE-GOOD MEALS

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Alabama • Memphis • Bib Tips
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EATING & DRINKING
THE WINE STREET JOURNAL

D is for Denver, a city known for its craft beer and food scene. The most common meats used in Denver barbecue are ribs, brisket, and sausage.

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O is for Oklahoma City, a city known for its barbecue and cowboy steaks. The most common meats used in Oklahoma City barbecue are ribs, brisket, and sausage.

P is for Phoenix, a city known for its diverse food scene and barbecue. The most common meats used in Phoenix barbecue are ribs, brisket, and sausage.

Q is for Queens, a city known for its diverse food scene and barbecue. The most common meats used in Queens barbecue are ribs, brisket, and sausage.

R is for Richmond, a city known for its diverse food scene and barbecue. The most common meats used in Richmond barbecue are ribs, brisket, and sausage.

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T is for Trinity, a style of barbecue from the Texas Hill Country region. It's named after the town of Trinity, where the style was developed by the German immigrants who settled there in the 19th century. The style is characterized by the use of a marinade of vinegar, onion, and salt, and the use of a spit to cook the meat. The most common meats used in Trinity barbecue are brisket, ribs, and sausage.

U is for Utah, a state known for its craft beer and food scene. The most common meats used in Utah barbecue are ribs, brisket, and sausage.

V is for Virginia, a state known for its diverse food scene and barbecue. The most common meats used in Virginia barbecue are ribs, brisket, and sausage.

W is for Washington, D.C., a city known for its diverse food scene and barbecue. The most common meats used in Washington, D.C. barbecue are ribs, brisket, and sausage.

X is for Wichita, a city known for its diverse food scene and barbecue. The most common meats used in Wichita barbecue are ribs, brisket, and sausage.

Y is for York, a city known for its diverse food scene and barbecue. The most common meats used in York barbecue are ribs, brisket, and sausage.

Z is for Zionsville, a city known for its diverse food scene and barbecue. The most common meats used in Zionsville barbecue are ribs, brisket, and sausage.

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3 Pro Tips for Taking an Instagram-Worthy Food Photo

PROFESSIONAL FOOD STYLIST JUDY HAUBERT SHARES HER EXPERT TIPS FOR TAKING YOUR FOOD AND DRINK PHOTOS FROM LACKLUSTER TO BOLD AND BEAUTIFUL. THESE THREE POINTERS WILL TURN YOUR EVERYDAY FOOD AND BEVERAGE MOMENTS INTO WORKS OF ART.

1. Ditch the Fish for a Reliable Light Source
"Natural light is such an easy fix," Haubert says, "if you're going into a restaurant with a plan to photograph your food, she recommends asking for a table outdoors or by the window. If it's not possible to catch perfect rays of sunshine, try candles or a friend's phone flashlight instead."

2. Enlist Help From Props, Models and Garnishes
"Adding a human element always seems to help," Haubert says. "For more tightly cropped photos, a hand with nail polish, rings or a wrist tattoo can be just what an image needs. A bottle of wine with a sleek label—like the 2018 Imagery Sauvignon Blanc—can also add variance without taking away from the focal point of the dish."

3. Use Filters to Your Advantage
"Especially in low-light situations, if you get the absolute best photo out of a scenario, you can scroll through preset filters and there will be something to make your photo look better," Haubert says. "There you can go in on that specific filter and play around with the levels, and try to see if you can even improve that!"

Set up your Instagram photo like a pro with one of Imagery Wine Collection's gorgeous labels.

IMAGERY WINE COLLECTION

Judy Haubert

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IMAGERY + FOOD&WINE

The glossy magazine covers on newsstands seize attention: A big bowl of rigatoni with red sauce that's dusted with just the right amount of Parmesan, avocado toast with bright herbs and a perfectly runny fried egg, a sliced ham with a fresh-out-of-the-oven sheen, surrounded by crisp veggies and a ruby red glass of juicy Pinot Noir.

These boldly styled and beautifully photographed dishes—in magazines and cookbooks, and even on Instagram—are what home cooks yearn to create. But it takes more than good camera angles and a couple of hours of preparation to produce these splashy, mouthwatering food and wine photos. Behind every great professional culinary photo is a stylist who strives to make it look both delicious and realistic, whether it's a single plate or a full spread.

Imagery Wine Collection understands this culinary craft, which they expertly present in *Elevate Your Plate*—a collection of curated recipes and how-to tips to help you prep and plate like a pro. So does Judy Haubert, a professional food stylist who's been styling food photo shoots for more than 10 years. Though each assignment is unique, the process leading up to a shoot is generally the same, from combing through recipes in advance to putting together the tools to take on set. With the help of Imagery's gorgeous wines and bottles, Haubert explains the process and how a shoot comes to life, from start to finish.

“Some recipes require basically making it in its entirety so I can reheat it the next day”



THE DAY BEFORE THE SHOOT

Haubert's work starts as soon as she accepts an assignment to style a photoshoot. The first step, she says, is to hop on a call with the client, their creative team, and the photographer.

“We talk through what the goal of the shoot is, what we want to get out of it in terms of mood, and what's the aim,” Haubert says. “Are we selling something? Do we want someone to make a recipe? How does it feel for the audience?”

She looks at the color palette of the shoot and gets the general idea of what the recipes will look like. Once the look and feel of a shoot are solid in Haubert's mind, her research begins. She starts by going through each recipe, noting any questions she might have about the instructions or ingredients to make sure they'll look as appetizing as possible.

“I find that recipe writers or chefs are not always thinking in terms of the visualization of [a dish]—they're just like, ‘Oh, it has to taste good. It has to be easy to make,’” Haubert says. “Sometimes I just want something green or a pop of color. I think of it as my job to think of those things. Like, what could we do within the bounds of authenticity and still be true to the recipe itself?”

Haubert can then start making her shopping list and order any ingredients or supplies she might need. She also has to account for how many times she'll have to make each recipe—often it's more than once. She makes sure she has enough ingredients on hand to make two or three backups, and she secures a styling assistant to keep her organized and efficient on set.

“That's the most crucial part for me,” Haubert says. “I'm well organized and I do all the leg work in advance, then usually the shoot goes very smoothly.”

Depending on the shoot, she'll typically have a day to spend on preparations per day of shooting. “I have to really sit down and plan and make sure that all the timing aligns,” Haubert says. “There's nothing more stressful for me than feeling like I don't have enough lead time to accomplish a project, as successfully as it possibly can be under any and all circumstances.”



“Placing a semi-filled wine glass or bottle at the edge of the shot can create a frame for the image, as well as lovely shadows and light refractions.”

THE DAY OF THE SHOOT

Preparation for a photo shoot continues well into the shooting day. Once on set, Haubert and her assistant start preparing each dish for its glamour shot. “It's probably about an hour and a half, two hours a shot—that's pretty standard,” she says, adding that timing varies depending on what kind of shoot it is and how much time is allotted in the studio.

Styling a dish requires putting her kit to work. She'll use the pastry brush to dust away crumbs that high-powered digital cameras can pick up, even if the naked eye can't. She employs tweezers to place garnishes and accents just so on a plate.

Haubert is also integral in making decisions or giving input about the setting and prop elements, like informing the prop stylist what kind of serving utensils would make sense for a specific dish or suggesting accessories to round out a shot. “The recipe I've made may be the main component to the shot, but we'll sometimes discover that something is missing,” she says. “In that case, it can be a lifesaver to be able to whip up a small side dish or pop in a beverage for visual interest. Placing a semi-filled wine glass or bottle at the edge of the shot can create a frame for the image, as well as lovely shadows and light refractions.” For example, filling an ornate vintage goblet with a deep ruby red wine, like Imagery's 2018 Pinot Noir, can elevate the overall image.

But sometimes there are dishes that present greater challenges, like a crown roast—which is expensive, so it's essential to shoot it in one go—or ice cream. “I struggle the most when there are huge temperature differences, like when you need to show that something is piping hot or icy cold,” Haubert says. “If a dish cools down too much or starts melting, you just have to be ready to just keep doing the same thing over and over and over,” she adds.

Judy Haubert

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"THAT'S A WRAP"

Haubert's job is basically finished when she hears those three magic words. All that's left to do is pack up supplies, break down props, and unpack everything when she gets back home. The leftover food goes home with her and others who are cleaning up and breaking down the set—not a bad reward at the end of a shoot.

"I love hearing 'It's a wrap!'" Haubert says. "They really do say that. And those are some great words to hear."

But sometimes there are dishes that present greater challenges, like a crown roast—which is expensive, so it's essential to shoot it in one go—or ice cream. "I struggle the most when there are huge temperature differences, like when you need to show that something is piping hot or icy cold," Haubert says. If a dish cools down too much or starts melting, "you just have to be ready to just keep doing the same thing over and over and over," she adds.

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Creamy Potato Gratin

PREP TIME: 17 MIN
COOK TIME: 1 HR 17 MIN
12 servings

- 1 garlic clove, halved
- Cooking spray
- 2 cups heavy cream
- 1/2 cup Miracle Whip Dressing
- 1 tsp. kosher salt
- 1/2 tsp. black pepper
- 1/2 cup finely shredded cheddar cheese (about 2 oz.)
- 3 lb. russet potatoes, peeled
- 1/2 cup grated Parmesan cheese (about 1 1/2 oz.)
- 1 Tbsp. chopped fresh parsley (optional)



KITCHEN TIP

Faster Slicing

Cut prep time by slicing potatoes with a mandoline, slicer or food processor's slicing attachment.

1. Preheat oven to 350°F. Rub the bottom and sides of a 13 x 9-inch glass baking dish with cut sides of garlic clove and coat it with cooking spray.
2. Whisk together cream, Miracle Whip, salt, and pepper in a medium bowl. Stir in cheddar.
3. Cut potatoes into 1/8-inch-thick slices. Arrange half of slices in prepared baking dish; pour over half of cream sauce. Arrange remaining half of slices in dish; pour remaining sauce over top. Cover dish tightly with foil; bake at 350°F for 1 hour or until potatoes are almost tender.
4. Uncover baking dish. Sprinkle gratin evenly with Parmesan cheese. Bake at 350°F until potatoes are tender, about 15 minutes. Broil for 2 minutes or until top is lightly browned.
5. Let stand 10 minutes and garnish with parsley.



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the crush
RECIPE OF THE MONTH

SIMPLE SUP

Make this soup to keep calm and simmer on.

Part cookbook, part travel memoir, *Black Sea*, by food writer Caroline Eden, explores the culinary landscape that connects Bulgaria, Romania, Ukraine, Turkey and surrounding regions. She re-created this recipe from a dinner she enjoyed with friends in Sofraboluk, Turkey. Its name is derived from ancient Byzantine times. Straightforward and comforting, it's perfect to revise you during cold weather and holiday stress. —Sarah E. Daniels

SACRED ONION SOUP

Adapted from *Black Sea*, Caroline Eden (Quadrille Publishing, 2019)

- 12 small red shallots, trimmed and peeled
- 2 cups vegetable stock
- 2 cups whole milk
- 3 ounces short-grain white rice, rinsed
- 5 sprigs thyme
- Salt and fresh-ground black pepper, to taste
- 1 tablespoon salted butter, melted

Soak shallots in ice water to temper, about 10 minutes. Drain and set aside. In deep-sided pot, slowly bring vegetable stock to boil over high heat. Add milk, shallots, rice and thyme. Season with salt and pepper to taste. Return to boil, then reduce heat to simmer. Stirring frequently so skin doesn't form, simmer until rice is cooked and shallots are soft, about 20 minutes. Stir in melted butter until well incorporated. Ladle soup into bowls, and arrange 3 shallots in middle of each. Serves 4.

WINE PAIRING

Use a 2017 Moschofilero (Greece) "the chameleon" for its ability to take on a range of expressions. Moschofilero is a lively white grape from Greece that can be mineral, stone-fruit and/or lemon-flavored, along with bright acidity, create a delicious counterpoint to the soup's creaminess and melting texture with butter.



SKIN-CONTACT Thanksgiving

Shake up the year's most predictable meal with these unexpected pairings.

It's easier to "stuff" versus "dress," or whether to casseroles the green beans set aside, the traditional Thanksgiving dinner tends to follow a scripted menu. Just as predictable? The argument over whether to serve red or white wine alongside it.

But the turkey, which is really the linchpin of the holiday, lends both sides near equal support. So, this year, skip the boring and instead opt for a lineup of skin-contact pours.

Sometimes referred to as orange wines, these are made from white wine grapes that are left to soak and ferment with their skins, hanging in color from amber to Crayola's Atomic Tangerine, they can take on characteristics of both red and white wines. This means they can also match your meal from hors d'oeuvres to dessert.

If you're intimidated, don't be. Flip through the following pages for traditional-ish recipes built to pair with pleasantly surprising, wildly delicious skin-contact offerings.

BY SARAH E. DANIELS
PHOTOS BY MORGAN IONE YEAGER
FOOD STYLING BY JUDY HAUBERT



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The Main Event

Rustic Southern restaurant Martie's doesn't stray far from the traditional turkey, with a sweet rum-butter mixture that's simply irresistible. (Visit www.com.fumburyturkey.com for spatchcocking instructions, or ask the butcher to do it for you.) **But** there are some seasonal twists: If anyone knows the importance of gathering around good food and wine, it's Derek Boccagna, chef de cuisine of Sunday in Brooklyn, who shared a few favorites.

Rum-Butter Spatchcocked Turkey

Courtesy Ethan R. Holman, executive chef, Martie's at Green Pastures, Austin, TX

- 1 10- to 12-pound turkey, spatchcocked
- 2 carrots, peeled, cut into 2- to 3-inch pieces
- 4 ribs celery, leaves removed, rough chopped
- 2 large yellow onions, peeled and cut into large chunks
- 1 orange, cut into 8 wedges
- 2 lemons, halved
- 2 heads garlic, cut in half crosswise
- 3 sprigs thyme
- 2 bunches sage
- 1/2 cup grape-seed or canola oil
- 1/2 teaspoon kosher salt
- 1/2 teaspoon fresh-ground black pepper

Rum-Butter Basting Glaze (visit winemag.com/umbutter/turkey for recipe)
Heat oven to 400°F. In large bowl, toss carrots, celery, onions, oranges, lemons, garlic, thyme, sage and oil. Spread in roasting pan. Rub turkey with salt and pepper. Lay atop vegetables, breast side up, and tuck wing under. Roast at room temperature, Roast 1 hour. Brush turkey with 1/3 of rum-butter glaze. Return to oven, and lower temperature to 350°F. Roast for 80 minutes. Repeat basting process, and roast 10 minutes. Baste with remaining glaze, and roast until instant-read thermometer inserted at the thickest part of thigh reads 170–175°F.
Remove turkey from oven. Let rest 10–15 minutes. Use pan drippings to make gravy, if desired. Carve at table. Serves 8–10.

CHOPPED COLLARD GREENS WITH SHITAKES AND WARM PANACEA DRESSING

Courtesy Derek Boccagna, chef de cuisine, Sunday in Brooklyn, Brooklyn, NY
In bowl, combine 4 chopped bunches collard greens (sprung about 20 stalks mushrooms and 2 whole mushrooms, stems), 2 tablespoons extra-virgin olive oil in small pan over medium heat. Add 2 ounces fresh-chopped pancetta. Cook, stirring occasionally, until crisp, about 8 minutes.
Remove from heat, and allow to cool slightly. Add 2 mixed olives, garlic and minced shallot. Cook over medium heat, stirring occasionally, until crisp, about 10 to 12 minutes. Add 1/2 cup wine vinegar and season with salt and pepper to taste. With a whisk, whisk in extra-virgin olive oil. Pour dressing over collard greens. Gently toss to coat. Serves 8.

SKILLET STUFFING

Courtesy Derek Boccagna, chef de cuisine, Sunday in Brooklyn, Brooklyn, NY
Heat oven to 400°F. Get leaf country bread, fresh mushrooms, and place in large bowl. Add 8 lightly beaten large eggs, 2 mixed medium onions, 3 small dried shallots, 2 tablespoons each minced thyme, sage and parsley, 1 tablespoon each butter, salt, and minced rosemary, and mix thoroughly. In 12-inch skillet over medium heat, sauté and ground nutmeg, 4 mixed olives, 2 tablespoons each minced black pepper, salt, and bread crumbs. Stir in large egg mixture, and cook over high heat. Add 1/2 cup butter, 1/2 cup flour or other neutral oil, and 2 tablespoons unsoftened butter. Spread in shallow roasting pan. Sprinkle with cheese and/or breadcrumb. Bake, cooking occasionally until bread is browned and crisp. Transfer to baking dish. Repeat basting process for remaining stuffing mixture, adding oil and butter between rounds. Finish basting dish in oven until heated through, about 10 minutes. Serves 8.

Pair the Course

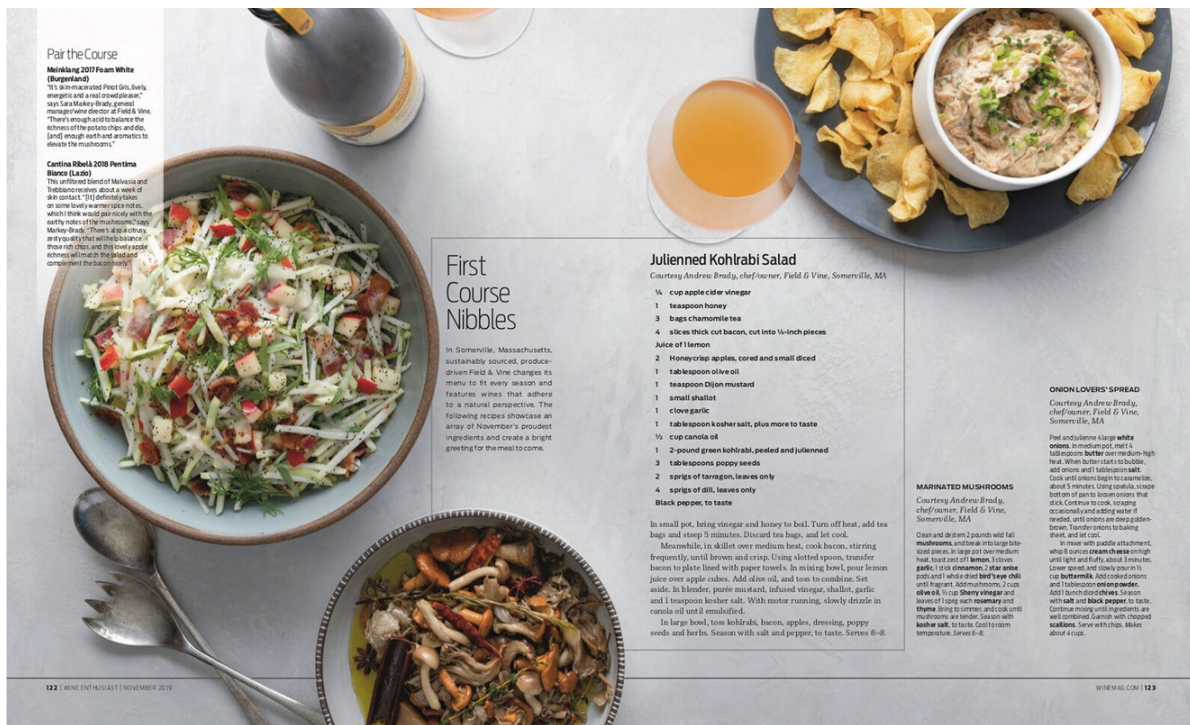
Parida Cress 2017 C&Kart Wit (Spain)
Bright orange in color, this wine has notes of tomato, sweet wild strawberries, baking spices and citrus. The glowing amount of cinnamon and nutmeg glaze will really bring out how bright and lively the wine is, says Andrew Millon, wine director at Martie's.

Alfede Massia 2016 Lovamor Bianco (Spain)
Lovamor has citrus elements to it, but it's very mineral-driven. Don't forget with acidity. Can Millon, "The floral component in this wine will really dance together with the citrus used in the basting."

Gwoner 2007 Bianco Bigli (Venice, Italy)
Aged five or six months and packed with light honey, this bright, mineral wine is the perfect accompaniment to the tart, citrusy flavors of the duck preparation. In fact, says Millon, "It will take you right through the stuffing and glaze."

Theriac 2013 Dry Red (California)
The C of orange wine, this will bring all the citrusy flavors of the stuffing and glaze into the dish, with a slightly rich, mouthfeel and smooth, almost sweet finish, says Roy Hill, assistant general manager and wine manager of Sunday in Brooklyn. "The herbal notes of both the wine and the bread are going to bounce around together in a really beautiful way."

Franco Trevisi 2016 Quineto Bianco Rebbia (Trentino, Italy)
Flavors of aged prosciutto and pear with notes of apple and citrus, this is the perfect wine for the turkey. In fact, says Hill, "This wine's flavors will perfectly complement the turkey and mushrooms, and if you are lucky enough to eat the whole bird, it will bring you through the whole meal."



Pair the Course

Melking 2017 Fean White (Burgundy)
"It's an unusual blend of Pinot Gris, Pinot Blanc and a red grape variety," says Sam Madala, head general manager/wine director at Field & Vine. "There's enough acidity to balance the richness of the potatoes and dip, [and] enough body to connect to elements like mushrooms."

Cantina Ribell 2018 Pentima Bianco (Lazio)
"This is the best blend of Malvasia and Trebbiano I receive about a week of age contact," says Madala. "It's an elegant blend of some lovely, aromatic notes, which make this wine a really nice early entry of the Thanksgiving table. The acidity is bright and zesty, and it will be a balance of these notes, and the lively acidity will match the richness of the potatoes and complement the mushrooms."

First Course Nibbles

In Somerville, Massachusetts, sustainably sourced, produce-driven Field & Vine changes its menu to fit every season and features wines that adhere to a natural perspective. The following recipes showcase an array of November's proudest ingredients and create a bright greeting for the meal to come.

Julienned Kohlrabi Salad

Courtesy Andrew Bredy, chef/owner, Field & Vine, Somerville, MA

- 1/2 cup apple cider vinegar
 - 1 teaspoon honey
 - 3 bags chamomile tea
 - 4 slices thick cut bacon, cut into 1/2-inch pieces
- Juice of Hamon**
- 1 tablespoon olive oil
 - 1 teaspoon Dijon mustard
 - 1 small shallot
 - 1 clove garlic
 - 1 tablespoon kosher salt, plus more to taste
 - 1/2 cup canola oil
 - 2-pound green kohlrabi, peeled and julienned
 - 3 tablespoons poppy seeds
 - 2 sprigs of fennel, leaves only
 - 4 sprigs of dill, leaves only

Black pepper, to taste
In small pot, bring vinegar and honey to boil. Turn off heat, add tea bags and steep 5 minutes. Discard tea bags, and let cool.
Meanwhile, in skillet over medium heat, cook bacon, stirring frequently, until brown and crisp. Using slotted spoon, transfer bacon to plate lined with paper towels. In mixing bowl, pour hamon juice over apple cubes. Add olive oil, and toss to combine. Set aside. In blender, puree mustard, infused vinegar, shallot, garlic and 1 teaspoon kosher salt. With motor running, slowly drizzle in canola oil until it emulsified.
In large bowl, toss kohlrabi, bacon, apples, dressing, poppy seeds and herbs. Season with salt and pepper, to taste. Serves 6–8.

ONION LOVERS' SPREAD

Courtesy Andrew Bredy, chef/owner, Field & Vine, Somerville, MA

Piel and Gianni 2016 white wine
Onions, in medium pot, melt 4 tablespoons butter over medium-high heat. When butter starts to bubble, add onions and 1 tablespoon salt. Cook until onions begin to caramelize, about 15 minutes. Using spatula, scrape bottom of pan to loosen onions that stick. Continue to cook, stirring occasionally and adding water if needed, until onions are deep golden-brown. Transfer onions to serving dish, and let cool.
In mixer with paddle attachment, which comes with the stand mixer, until light and fluffy, about 3 minutes. Lower speed, and slowly pour in 1/2 cup buttermilk. Add 1/2 cup onions and 1/2 cup buttermilk. Add 1/2 cup onion juice. Season with salt and black pepper to taste. Continue mixing until ingredients are well combined. Serve with sliced potatoes. Serve with chips. Make about 4 cups.

MARINATED MUSHROOMS

Courtesy Andrew Bredy, chef/owner, Field & Vine, Somerville, MA

Clean and steam 2 pounds wild fern mushrooms, and soak into large blotted pieces. In large pot over medium heat, sauté and off 1/2 lemon, 1 clove garlic, 1/2 cup olive oil, 1/2 cup salt and 1/2 cup olive oil. Add 1/2 cup olive oil, 1/2 cup Sherry vinegar and 1/2 cup of olive oil. Season with salt and black pepper to taste. Continue mixing until ingredients are well combined. Serve with sliced potatoes. Serve with chips. Make about 4 cups.

Judy Haubert

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Pair the Course
Marco de Bartoli 2012 Bukkaram Pinote della Vigna (Pinote di Pinetina)
 Graciano, Sangiovese, co-owner of Henry & Co., a Mendocino coffee shop dedicated to sustainable and low-intervention wines, recommends Marco de Bartoli Bukkaram Pinote della Vigna Pinote di Pinetina, made from 100% sun-dried Zibibbo grapes grown on volcanic soil. "When I think sweet potatoes, I think of edges with warm spices, nuttiness, and honey and ginger," she says. "This wine, with its concentrated honeyed notes and skin-fermented, tannin structure, not to mention Mediterranean flavors, immediately come to mind."

Just Dessert
Brown Butter Sweet Potato Pie

With a classic crust and custard that's packed with warming spices (the denser, often slight, twist on the perennial favorite). This recipe comes from Mobei, Citizen in Minnesota. In addition to regular lunch and dinner service, the facility is home to a "Popopit" teaching kitchen and agricultural center for teens to learn to farm, harvest, cook and repurpose food scraps.

Ingredients:
 6 tablespoons unsalted butter
 1 cup light brown sugar
 1/2 cup heavy cream
 1/2 teaspoon vanilla extract
 2 large eggs
 2 large egg yolks
 1/2 teaspoon kosher salt
 1 1/2 cups sweet potato puree (from 2-3 large sweet potatoes)
 1/2 teaspoon ground allspice
 1/2 teaspoon ground cinnamon
 1/4 teaspoon ground ginger
 1 teaspoon molasses
 2 teaspoons lemon juice
 1 cup evaporated milk
 1 prebaked pie shell (visit www.wine.com/sweetpotatopie for recipe)

Instructions:
 Heat oven to 325°F. In heavy-bottomed skillet, brown butter over medium-low heat, stirring occasionally. Add brown sugar, which, and add 2 tablespoons water to loosen. Bring to boil, then lower heat to simmer. Cook until nearly transparent (just over 225°F, or mixture smells like caramel) and begins to darken. Be sure to heat slowly and heavy cream, and whisk until smooth. Let cool at least 10 minutes. Add vanilla and salt to combine.
 In small stainless-steel bowl, whisk eggs, yolks and salt. Set aside.
 In food processor, blend sweet potato puree with spices, molasses and lemon juice until smooth. With machine running, slowly stream in brown butter, followed by egg mixture and evaporated milk. Blend until smooth, stopping once or twice to scrape sides of bowl.
 Strain through fine-mesh sieve, then pour into pie shell. Bake in middle rack of oven, and rotate halfway through. Cook until edges are completely set, but pie remains slightly jiggy in the center, about 45-55 minutes. Cool completely before serving. Serves 8-10.

WINE ENTHUSIAST

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the crush
COCKTAIL OF THE MONTH

GINGER SNAPS BACK

A classic pisco cocktail gets a spicy, funky, fizzy makeover from kombucha.

In Peru, the Chilcano is a classic highball that features pisco, the country's signature grape brandy, mixed with ginger ale and a squeeze of lime. At Rosalita, the West Hollywood restaurant run by Ricardo Zúñiga, the "godfather of Peruvian cuisine" and native of Lima, ginger kombucha is added to the recipe for a California twist on the original. The lightly fermented tea provides effervescence and zesty spice, while layering in a funky, tangy note for more complexity. —Kara Newman

CHILCANO
 Courtesy Jeremy Lake for Rosalita, West Hollywood, CA

- 1 ounce pisco or vodka
- 1/2 ounce Bar-Col Perfecto Amor or sweet wormwood (see right)
- 1/2 ounce lime juice
- 1/2 ounce simple syrup
- Dash of Angostura bitters
- 2-3 ounces ginger kombucha
- Candied ginger, for garnish

In cocktail shaker, combine first five ingredients with ice. Shake well, then pour into Collins glass filled with ice. Top with kombucha. Garnish with candied ginger.

Bar-Col Perfecto Amor is a mistle, a blend of grape juice fermented with brandies in this case, incorporates its grapes, Pinot de Charentais, 6 Armagnac, Pinot de Charentais. For this recipe, sweet kombucha can be used instead.

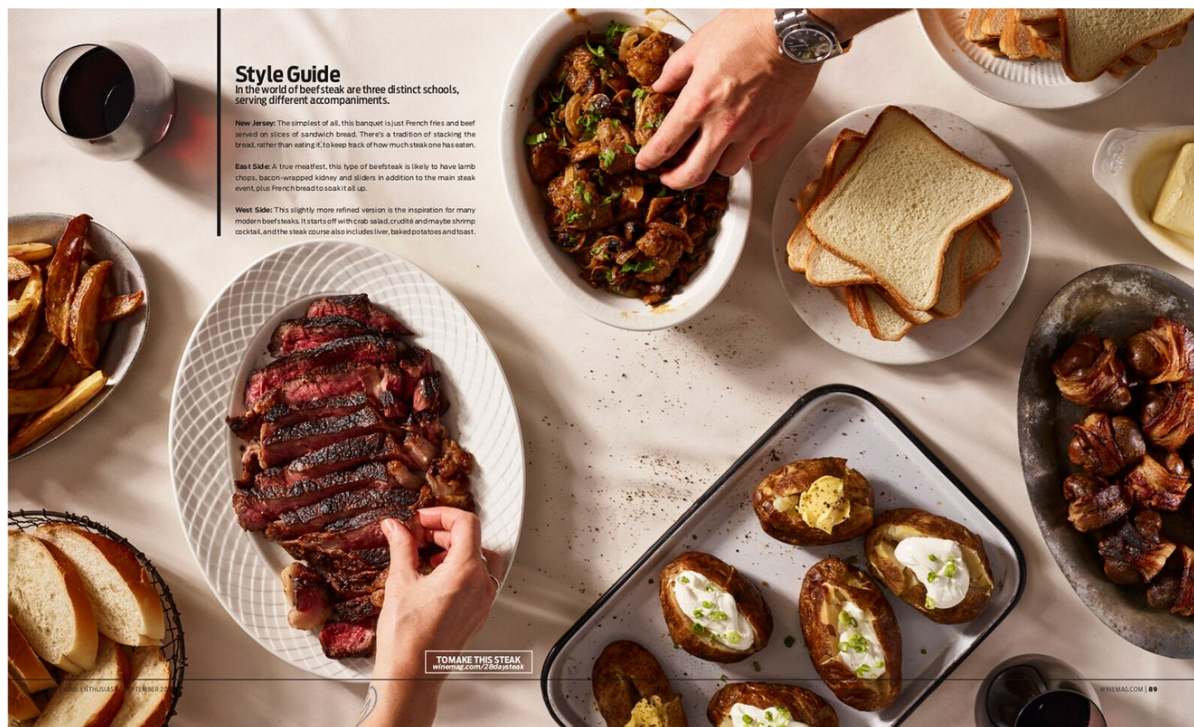
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What to Drink

Beer: This is the traditional option. A brown ale, like **Samuel Smith's Not Brown Ale**, will have the malty richness to stand up to the meal, and its round caramel notes won't overwhelm the way a hop-forward IPA might. A lager, like **Jack's Abby Craft Lager's Post SHIR Pilsner**, with just a hint of spicy grain, also makes a palate-cleansing accompaniment.

Whiskey: Bourbon, like a brown ale, will provide a smooth, round backdrop to all that meat. If you want to invoke a New York state of mind, try **Prohibition Distillery's Bootlegger 21 New York Bourbon Whiskey** or **Dogtime 12 Point Bourbon Whiskey**, which is aged in brassy barrels.

Wine: Could there be anything but Cabernet? Go for a big-bodied Napa Cab whose body and structure will go toe-to-toe with all that meat. This spread has relatively straightforward flavors, so a top-shelf wine will really shine. Don't be afraid to dig into your cellar.

Roasted Leg of Lamb

A yogurt marinade tenderizes and adds flavor. Be sure to use a meat thermometer in the thickest part of the leg to check doneness, rather than going by eye or feel. Save the bone for dog treats or soup stock.

Courtesy Andrew Smith, executive chef, Riverpark, New York City

- 1 7½-pound bone-in leg of lamb
- 8 ounces plain Greek yogurt
- ¼ cup salt, plus more for seasoning
- Zest of 2 lemons
- ½ cup chopped mint
- 2 tablespoons ground black pepper, plus more for seasoning
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 6 medium red potatoes, cut into 1-inch pieces
- 4 large carrots, peeled and cut into 1-inch pieces

Heat oven to 375°F.

Pat lamb dry with paper towels.
In large mixing bowl, combine yogurt with all spices, and rub all over lamb meat.
Place vegetables in bottom of roasting pan with lamb on top. Cook until meat reaches an internal temperature of 135°F for medium, about 2 hours. Remove from oven and let sit 20 minutes before carving. Season vegetables with salt and pepper, to taste.
To carve lamb, wrap kitchen towel around top part of bone, and hold it in non-dominant hand. With other hand, use sharp knife to slice downward, making slices as thin as possible. Arrange slices on serving platter. Serves 10-12.

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Pick Your Sides

If you can't live on steak and bread alone, try some of these sides that add a keeping with the meal's traditional spirit.

- Caesar salad
- Carrot and celery sticks
- Cook, ground beef and leavened bread (for recipe, visit www.mag.com/dish/167)
- Salic bread
- Liver pâté
- Melted toast
- Egg dish with butter
- Roasted carrots and potato leeks
- Olives and cornichons
- Steak reduction
- Shrimp or scallops
- Tomato and cucumber salad

Table Talk

Getting apions for all your guests to wear (and mess up) is a fun idea and makes a great party favor, but we still recommend departing from tradition and providing napkins. Keep table settings simple with a fork and steak knife; put all food on a platter or at least single-serving-sized portions and present it on platters with several implements. You may want to put out steak or Worcestershire sauce, mustard or horseradish, plus salt and pepper, but skip any other condiments and side dishes. This isn't an animal meal with lots of talking and reaching over the table for more helpings, so make it easy on your guests by keeping clutter to a minimum.

Prohibition put a hold on beef-steak banquets. Without the promise of beer, gathering around to gorge on steak was less appealing. When they resumed after repeal, things were a little different: Women were more likely to attend, having been granted that right when they got the vote. In a 1939 essay for *The New Yorker*, writer Joseph Mitchell says their presence made the events tamer, the men less willing to engage in platitony. Potentially, napkins were introduced, too.

The modern history of the beefsteak is one of people looking to reclaim tradition. In the same way that crab boils, fish fries and barbecues are traditional community affairs in the South and the Midwest, beefsteaks are quintessentially New York.

Wally Mahoff, the assistant director of food and beverage operations at The Culinary Institute of America, has been key in spotlighting the dinner. At the school's Hyde Park, New York, campus, he hosts an annual beefsteak with a few flourishes, like New York State Cheddar. He's also served as a resource for chefs looking to host their own.

Executive Chef Andrew Smith of Riverpark in New York City has been throwing a beefsteak each February since 2006. He says he wanted to do something both festive and warming for the winter months, so he talked to Mahoff about hosting one of the banquets, and then developed a menu that combined the advice he received with his own approach.

"It's kind of in keeping with our rustic side," Smith says, noting that he was inspired by "big, whole, primal animals, sausages."

The Riverpark beefsteak starts off with post-and-put shrimp, Caesar salad and bread with whipped bone marrow and lard. The main event is a leg of lamb, standing rib roast, carrots, radishes and potatoes. Smith sources beef locally and serves Bluebonnet, too.

"It's one of those menus that I don't mess around with a lot," he says.

There's more than one way to throw a beefsteak, and we've taken a wine-soaked approach. Read on to learn about more traditions, what to serve and why, and—particularly Cabernet Sauvignon—is the accompaniment beefsteak's been missing.

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Judy Haubert

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Art Department

 + allrecipes

Easy Breezy Buffet Recipes


Just tear out, whip up, and enjoy.

BROUGHT TO YOU BY TARGET

Instant Pot Onion Dip for a Pasta Bar Party



Applesauce Pumpkin Spice Bread for a Dessert Party



The Golden Bubble Cocktail for a Cheeseboard Party



the crush
PAIRIOLOGY

TUTTI PROSCIUTTI

Both powerful and delicate, prosciutto invites a range of wine-pairing options.

When you're selecting a wine to drink with this decadently silky cured meat, the options can feel as complex as the ham itself. Fortunately, there are lots of delicious options to highlight it in different ways.

Prosciutto is any Italian dry-cured ham. Prosciutto di Parma and Prosciutto di San Daniele are two giants of the category. These are salted and left to age for about a year, minimum, and sometimes more than three years, at which point they are sliced paper-thin and served uncooked. Other prosciutto-adjacent hams include French jambon de Bayonne and Spanish jamón Ibérico.

While it's often served wrapped around fruits or veggies, draped over pizzas or flatbreads, crisped for a soup or salad topper or sliced in thin ribbons to weave into pasta, good prosciutto is an elegant snack or appetizer on its own. It has several distinct flavor components that invite creative wine pairing, depending on which ones you want to highlight.

—Nia Bernstein

◊ SALT

Salt loves sweet—just think of prosciutto's affinity with fig or melon. A lightly soaked, oil-dry Chémou Blanc from the Loire (e.g., Soursire) or South Africa has hints of ripe pears, honey and smoke, all of which are natural with ham.

◊ FAT

Prosciutto is marbled with fat, which melts on the tongue. Lambroscos—much of which hail from Italy's Emilia-Romagna region, just like Prosciutto di Parma—offers both cleansing bubbles as well as gentle tannins. Tannins can lessen the richness, while fat mellows tannin's astringency.

◊ NUTTINESS

A sweet, creamy nuttiness permeates most prosciuttos, especially Prosciutto di Parma, whose pigs are fed the whey from Parmigiano-Reggiano production. Fiascano from Collio in the northeast Italian region of Friuli-Venezia Giulia, which is the home of Prosciutto di San Daniele, is full-bodied and offers prominent nutty notes.

◊ FUNK

An appealingly gummy aroma is a sign of great prosciutto. Malbec from Cahors in Southwest France features similar aromas of vintage leather and undergrowth, along with ripe black fruit and spice. Try it with an antipasto plate of prosciutto, soft blue cheese and long-aged Gouda.

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Tastes of the ITALIAN SOUTH

Traverse the regions through these unique local dishes.



AS difficult, and incorrect, as it may be to address Italian cuisine as a whole, it's true that simplistic, rustic fare can be found all over. In the mountain and south of Italy, this means meals inspired by ingredients that thrive in a range of geographies. From tangelo shoes with a plethora of seafood to grain fields atop sunbaked plateaus and seasonal herb-flecked mountains, the food of the south is as vibrant and varied as its scenery.

The regions of Campania, Puglia, Calabria and Basilicata each have their own unique culinary story, and no single dish can speak for an entire locale. And as varied as the narratives may be from one region to the next, so too is the diversity from town to town.

What unites them is the intention of the food: to highlight the best local ingredients and satisfy both body and soul.

BY ALEXANDER PEARTREE
PHOTOS BY MORGAN IONE YEAGER
STYLING BY JUDY HAUBERT

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Judy Haubert

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Cavatelli with Tomato & Wild Mint Pesto

Mention Campanian cuisine and many might envision Neapolitan-style pizza. However, the region extends beyond the well-known city into the foothills and peaks of the Apennines. This dish from Ispica highlights the fare of interior Campania and traditionally accentuates the *puleggio* herb that grows wild in the mountains. Stateside, you'll use mint as a substitute (the wilder, the better).

Adapted from *Food of the Italian South* (Clarkson Potter, 2019), Katie Parle

Wine Pairing
 From the heart of Campania's many volcanic wine-producing areas, *La Stibilla's Piedrosso* from Campi Flegrei is a savory, medium-bodied red that will hold up well alongside this dish. Its supple tannins and large acidity match well with the tomatoes, while delicate herbal and fresh mineral nuances echo the mint pesto.

For a recipe from *Basilicata*, please visit winemag.com/authenticity

- 4 garlic cloves
- Pinch of salt, plus more to season
- 1½ cups loose-packed mint
- 1½ cups loose-packed basil or parsley, plus more for garnish
- 7 tablespoons extra-virgin olive oil
- 1 teaspoon red pepper flakes
- 1 can (12-ounce) whole tomatoes, crushed by hand
- 1 cup Roma or other plum tomatoes, halved
- 1 pound cavatelli
- Chile oil (optional)

With mortar and pestle, crush garlic and pinch of salt. Add mint and basil in stages, crushing until incorporated. Add olive oil to hydrate, no more than 3 tablespoons.

Warm 4 tablespoons olive oil in large pan over medium heat. When oil begins to shimmer, add pesto. Cook, stirring frequently, until hot. Add red pepper flakes, and cook until fragrant, about 20 seconds. Add tomatoes, and season with salt, to taste. Simmer until tomatoes begin to fall apart and sauce thickens, about 25 minutes.

Meanwhile, bring large pot of heavily salted water to boil. Cook cavatelli for about 2 minutes less than package indicates. Reserve 1 cup of pasta water, and drain cavatelli. Add cavatelli to sauce, and mix well. Adjust sauce's consistency with reserved pasta water, as needed. Cook, stirring occasionally, until sauce clings loosely to pasta, about 1 minute. Season with salt, to taste. Garnish with basil leaves and drizzle with chile oil, if desired. Serves 4-6.



Swordfish Involtini

Surrounded by the Mediterranean, Calabria has a strong relationship with the sea. The cuisine along the 500 miles of turquoise coastline is based heavily on seafood, with the area surrounding the city of Reggio Calabria being particularly so for swordfish. Angelo Cuppono, chef at Houston's Roma, created this recipe as an ode to his mother. Cuppono says that his often made dishes that were "simple" with pure flavors inspired by the ingredients that were available to her in her native Calabria.

Courtesy Angelo Cuppono, chef, Roma, Houston

- 2½ cups lime-seasoned bread crumbs
- 2 tablespoons cloves
- ½ cup Mack Carpinia olives, pitted and chopped
- Salt and fresh-ground pepper, to taste
- 1 pound swordfish, cut into 4-inch thick fillets (10–12 fillets)
- 3 tablespoons extra-virgin olive oil
- ½ small onion, fine chopped
- 1 large tomato, peeled and seeded
- Parsley, fine chopped, for garnish
- Lentils, thin sliced, for garnish

In mixing bowl, combine bread crumbs, capers and olives. Season with salt and pepper, to taste. Mix well, and let sit until bread crumbs soften. Spread thin layer of bread-crumbs mixture on each fillet. Roll and secure with toothpick. Set aside.

In large frying pan, warm olive oil over medium heat. Add onion, and sauté until translucent. Add tomato, and cook until liquid has evaporated. Add swordfish rolls to pan. Cook until golden brown, turning rolls gently to cook on all sides. Garnish with parsley and lemon slices. Serve immediately. Serves 4.

Wine Pairing
 There's a particular hint to swordfish that could overpower some white wines, while it can also be completely overwhelmed by a red. The strawberry-hued mouth of Calabria offers a fine middle ground. Cuppono likes the blend of Catarratto, corvo and red Serravallo, whose flavors balanced by a grape of tannin, which makes it perfect alongside seafood.

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Pancotto

Puglia is home to a bread called Pane di Altamura, which is the only Denominazione di Origine Protetta (DOP) for bread. These rustic loaves from the Murgia plateau are made from specific varieties of durum wheat, and their crusts must be at least three millimeters thick. With a constant flow of crusty pieces, the *risottatori* diners have found a delicious alternative to toasting stale loaves: bread soup.

"The ability to use something that is left over and turn it into something that is delicious and soul satisfying is really special," says Chef Nicholas Stefanelli, of Masseria in Washington, D.C. Some versions call for seasonal greens, while others add potatoes for a heartier outcome. This recipe is a stripped-down take that highlights the savory bread.

Courtesy Nicholas Stefanelli, chef/owner, Masseria, Washington, D.C.

- 1 cup extra-virgin olive oil
- 1 clove garlic, sliced
- 1 medium yellow onion, diced
- 1 carrot, diced
- 3 celery stalks, diced
- 2 large tomato, fresh or canned, rough chopped
- 3 quarts chicken stock
- 3-4 thick slices rustic day-old bread, cubed
- Salt and fresh-ground black pepper, to taste
- 1 small bunch parsley, chopped
- ¼ cup grated Pecorino Romano

Warm large pot over medium heat. Add ½ cup olive oil and garlic. Once garlic begins to sizzle, add onion, carrot and celery. Cook vegetables until soft and translucent. Add tomato, and cook for 5 minutes. Add chicken stock, and bring to boil. Add bread, and reduce to simmer. Season with salt and pepper, to taste. Add parsley, and divide among bowls. Top with Pecorino Romano. Serves 4.

Wine Pairing

No single flavor takes over this dish, so it's best to find a pairing that acts as a complementary backdrop. *Benvenuto's Pinot Bianco Chardonnay* is a mild, oaked offering that will integrate with the bread, cheese and savory broth elements in the soup. It will also highlight the rest of the dish with its delicate, citrus-driven acidity. Serve this medium-bodied white slightly warmer than usual, at 50-55°F.



Spread the LOVE

Here's how to throw a tasty potluck with wines to match.

BY LAYLA SCHLACK
PHOTOS BY PENNY DE LOS SANTOS
FOOD AND PROP STYLING BY JUDY HAUBERT

A potluck can be a great way for friends and family to get together without a single host being saddled with a lot of cooking. Everyone brings a favorite dish, a bottle of wine, or both. What can possibly go wrong?

Well, a few things. It turns out. Everyone might show up with tortilla chips and guac. Maybe one person makes enough of their dish to feed an army, and you end up with quarts of leftover dip. It's possible that most guests eschew cooking for a stop at the bottle shop, which means that there's not enough food to soak up the wine.

Or, perhaps most tragically, you end up with the right number of appetizers, entrees, desserts and wines, but they don't really go together well. The dishes don't complement each other, the pairings are lackluster. As host, you worry that people aren't having the best meal they could.

We're here to save you from that fate. Use this guide to host a stress-free potluck where everyone has a delicious dinner and gets a chance to express their gastronomic creativity or show off their pairing prowess.

Pick a Theme

You don't need to have a full-on theme party, but it's a good idea to pick a style of cuisine or a main dish to act as centerpiece. Then, direct guests toward categories for other contributions. This leaves them room to prepare a favorite recipe, yet ensures that the meal will feel cohesive.

- YOU YOUR GUESTS** roast a chicken, bring roasted vegetables, salad, bread, a light-bodied red wine.
- YOU YOUR GUESTS** make pulled pork, pack a picnic with cornbread, cole-slaw, pickles, a deep-fried rice.
- YOU YOUR GUESTS** prepare a salad loaded with protein and toppings like avocado, supply chips, dips, herb d'ouves, sparkling wine.
- YOU YOUR GUESTS** make dough balls for personal pizzas, with tomato sauce and mozzarella as a base, provide their favorite pizza toppings, plus bubbly or a textural white or orange wine.

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Bottle Service

Chances are, there's someone in your circle who's not a great cook or doesn't have a lot of time on their hands. "Bring your favorite bottle of wine," is always a friendly directive. Also, it can often serve as a conversation starter: What makes this bottle special to you? How did you discover it?

As with the food, though, it's your duty as host to make sure that there's enough wine for everyone, and that it will complement the meal.

Chia McCoy is a certified sommelier and hospitality professional who organizes a series of wine-pairing dinners called The Communion. She has a few food-friendly suggestions to help guests begin.

"Go easy on my go-to grape for hors d'oeuvres," she says. "It can handle all the flavors at the same time and still remain elegant. It also goes well with fish, rare cuts of beef, turkey or steak, or tuna tartare."

GAMMY SUGGESTIONS

- Pinot Noir 2016 (Cajon Hills) (Piper-Heidsieck)
- Merlot 2016 (Weglen)

On the lighter side, "Everyone loves sparkling wine. You can get wrong with Champagne," or other traditional methods sparkling wines, McCoy says. "Food dishes go well with bubbles, too."

SPARKLING SUGGESTIONS

- Asti Cuvée 2009 (Maison)
- B More! NV Brut (Franciscans)



For a North Carolina pulled-pork recipe, visit www.wine.com/recipe/north-carolina-style-pulled-pork

Crowd Control

Avoid the temptation to turn your home into the school gymnasium or church basement of your youth. The ideal number of guests is 16-20. There will be enough food for everyone, even if couples bring a shared dish. Plus, not everyone has to cook, and no one has to make a huge quantity.

Be Prepared

Yes, this is a joint effort, but as the host, you have some responsibility to make sure that everyone is fed. This includes having alternate options to suit any guests with restrictions, as well as backup food in case there's not enough. Lelia Cyst, author of the cookbook *Food for My Friends*, looks to store-bought items to cover her bases.

"In a conversation of dishes having the little nubbing of cheese," she says. The small cheese ends and samples are an affordable way to stock your fridge, and they allow you to put together a cheese plate at a moment's notice.

In addition to the recipe to the right, Cyst recommends Marcona almonds, hummus dressed up with a swirl of gochujang, or a dollop of good jam on a cheese station. These can add a feeling of fanciness without a whole lot of prep.

She also advises to have ingredients on hand so that you can't get together a big, meaty soup or salad. Sometimes, people get busy and can't bring their dishes, but this can round out a meal so that everyone leaves satisfied. And if you don't need it, you've now taken care of lunch for a few days.



Visit www.winemag.com/squashloza for a pizza dough recipe.



WARM OLIVES

Courtesy Lelia Cyst, author, *Food for My Friends* (Clarkson Potter, 2016)

In a small saucepan, combine 1 cup Castelvetrano olives, 1/2 cup Marcona almonds, 2 smashed cloves garlic, 1 wide strip lemon zest, 2 tablespoons olive oil, 1/2 teaspoon dried oregano, 1/2 teaspoon pepper flakes, and fine sea salt and black pepper, to taste. Cook over medium heat for about 5 minutes to heat through. Toss and serve immediately in shallow bowl. Make 1/2 cup.

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Buy, Baby, Buy

If there's one guest who should not, by any means, bring a home-cooked dish, find a gentle way to break the news. Try saying something like, "You have that great bakery near your house. Would you mind picking up bread?" or, "My chance would be willing to dig into your cellar? I don't think I'll have time to find a bottle of wine as interesting as anything in your stash!"

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Is This the End?

Not everyone enjoys dessert, nor is everyone a dessert maker. Bear in mind that parties tend to be a bit more relaxing than a standard dinner party, and people often eat a little more so that they can taste everything. You might find that guests are too tired or full for dessert.

Have coffee, tea and a digestif that you love handy (Limoncello, Mettels, with its dessert-like caramel flavors, is a good bet). If someone wants to bring a dessert, urge them toward something that's easy to parcel out and take home, like pastries, cookies or cupcakes, versus a large, sit-down affair like cake. That way, guests can eat dessert together or have a sweet reminder of the evening later on.

You're invited to a POTLUCK!

I'll be hosting it on [date], at [time], at [address].

Let's all get together and eat!

IMPLANNING TO MAKE (BAND COURTESY AND THANK YOU TO ALL COVER SEED, DRESS, APPETIZERS, WINE AND DESSERT)

Please RSVP by [date] so I can know if I have had to do what you like bring, as well as any dietary restrictions. And let me know if you have any questions. I'm sure we'll have plenty of delicious leftovers.

I hope you can all make it!

Invite Only

We've given you all the tools to throw a great party, here's how to spread the word.

the crush
RECIPE OF THE MONTH

PORCINE OF INTEREST

Make this noble pork roast a centerpiece for your holiday feast.

This festive pork roast is really just a rack of ribs chaps tied in a circle, and any good butcher should be able to ready the meat for you. A showstopper on its own, this roast can be stuffed for an even more dramatic presentation. Just take care to prepare your desired filling separately to ensure everything is evenly cooked. Rice pilaf, roasted root vegetables or even baked apples are all a nice match, and each could easily be made while the roast rests. —Siti Bernstein

CROWN ROAST OF PORK

1 8-10 pound crown roast of pork, top 3 inches of bone freed, if desired
Kosher salt and fresh-ground pepper, for seasoning

One day before cooking, rub most generously with salt and pepper. Place meat on rack in roasting pan or on rimmed baking sheet. Refrigerate, uncovered, overnight. One hour before cooking, remove meat from refrigerator and rest at room temperature.

Heat oven to 300°F. Cook roast until a meat thermometer inserted in thickest part of pork reads 135°F, about 90 minutes for 2 hours. Reduce heat to 500°F, and cook until nicely browned, about 10 minutes. Remove from oven, and tent with foil. Rest for 30 minutes. Fill cavity, if desired. Transfer roast to platter and spoon pan juices over meat before serving. Serves 8-10.

WINE PAIRING

La Crema 2015 Pinot Noir (Russian River Valley)
Pairs with Pinot Noir is a classic pairing for good reason. Learn more at [www.wine.com](#), and when coupled with pork's affinity for fruit, Pinot's cherry-berry notes can have the effect of a sauce. This bottling offers lovely, juicy and generous aromas that rise from the glass and perfumed nose. The palate is juicy and velvety, with pork-friendly flavors of berry pie and cinnamon.

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At Work Weekends, King, the best dishes are the simplest.

Weeknight Cooking

Making Every Day Amazing

Weeknight cooking is a slog. Even if you have the best intentions, most often market produce, ready a plate, spend a few minutes in the morning setting out ingredients, and expect that managing to eat what's already on the table at the end of the day. It still feels like you'll never eat and have you trapped in highway traffic at rush hour, it's a subway under the river, so you don't get home until you have the day's groceries.

Instant Qualification
Have to make this...
Autumn in a Can
These hearty canned soups...
Vegetables With Style
Luscious recipe of...
Workday Wines
20 great bottles for under \$20. Page 5.
Dinner

Judy Haubert

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WEEKEND COOKING

Savory Meals in a Flash

Mistakenly like the fastest to get the most delicious convenience and flexibility.

1. **PREPARE COOKER TENDERLOIN BURRITO BOWL**

2. **PREPARE COOKER CHICKEN QUESADILLA**

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The New Grilling Essentials

SEVEN GRILLING EXPERTS SHARE THEIR TIPS ON TAMING THE FLAME

Oh happy, smoky, bring-out-the-grill-tongs, never-leave-us-backyards day: Grilling season is here again. And though we love all the familiar rituals and simple pleasures of cooking outside, we're always open to learning a few new good tricks. Like how to grill a better burger—by keeping the meat flat off the grate. Or how a bit of garlic charcoal heat (and a bunch of compound butters and homemade chili sauce) can bring a seafood tower to new heights.

"Grilling is convivial," notes Ed Fraumender of New York's *Ed & the Wolf*. "There's something about this act of cooking together over an open flame that just says summer." Fraumender throws together a casually brilliant, crowd-pleasing open-faced assemblage of pickled peaches and plums with burrata and sprouts on top of homemade flatbread. It's a reminder that cooking with fire isn't just about big cuts of meat (though we've got ideas for that too) or who's got the bigger flames. Fraumender's dish is subtle, smoky, sweet, and tart. And like the rest of these inspired takes on summer grilling, it's exactly what we want to be cooking and eating right now.

Photographs by MICHAEL TUREK

THE "GRILL EVERYTHING BUT THE BURGER" BRISKET BURGER

For a more flavorful cookout classic, put the patty in a pan

The all-brisket patty for this burger—from San Francisco's *Vies Rowe*, a pop-up burger singlet—is grilled, but in a cast-iron pan over the flame. This not only minimizes flare-ups (which result in a better flavor), but also allows the burger to cook over a bed of onions that would otherwise burn. The onions simultaneously season the meat and soak up the juices of the brisket, and by charring the other toppings and bun over an open flame, you get the quintessential smoky touch you expect from a burger.

SEVES 6
COOK TIME: 20 MINUTES

- 1 lb. beef brisket, ground (ask your butcher for *delecta*)
- Kosher salt and freshly ground black pepper, to taste
- medium red onions, sliced 1/2" thick
- 1 medium yellow onion, sliced 1/2" thick
- slices cheddar cheese
- burger buns, halved
- hearts of romaine, halved lengthwise
- whole dill pickles, sliced 1/4" thick
- heirloom tomatoes, cored and sliced 1/4" thick
- Ketchup, mayonnaise, and mustard, for serving

Build a medium heat fire in a charcoal grill, or heat a gas grill to medium. (Alternatively, heat a cast-iron grill pan over medium-high.) Form meat into 6 patties; season with salt and pepper. Heat a 12" cast-iron skillet on grill; place patties in skillet and top with onion slices. Cover with grill lid and cook 3-4 minutes. Flip patties, resting them on top of onion slices, and cook 2 minutes more. Top with cheese and cook until cheese is melted, 1-2 minutes; keep warm. Working in batches, grill hearts of romaine, pickles, and tomatoes, turning once until charred, 2 minutes for buns, 3-4 minutes for romaine, and 5-7 minutes for pickles and tomatoes. Divide patties, vegetables, and condiments between buns.

Wine Pairings

"It's a really exciting time to enjoy American wines," says sommelier **Vina Maccato**, director of wine at Austin's wine-focused *La V* restaurant. "Wine drinkers are stepping out of their comfort zone, making much more balanced, less manipulated wines." We asked Maccato, widely recognized for her curatorial of American and international wines, to recommend pairings—mostly wine, but some beer and cocktails, too—for these new grilling essentials. For the burger, she suggests a 2012 *Luca "Indica" Carignano*, 1500 Mission Road, from Mendocino County, California, a light red that will let the brisket's flavor shine.

YOGURT-MARINATED CHICKEN SHAWARMA

This underused marinade ingredient adds tang as it tenderizes

Certain types of dairy, particularly buttermilk and yogurt, have just the right amount of acid to gently break down meat's tougher fibers when added to marinades. "But the real reason I love yogurt is that it has a kind amount of sugar," says James Beard Award-winning chef Ana Sortun, who runs the beloved Mediterranean restaurant *Cholera* in Cambridge, Massachusetts. "It enhances the flavor of the meat, with just a little sweetness, but won't burn on the grill." Papaya, pineapple, grapefruit, and citrus peels are other underused marinade ingredients that will simultaneously tenderize and add flavor.

SEVES 6
COOK TIME: 30 MINUTES, PLUS 1 HOUR MARINATING

- 2 lb. boneless, skinless chicken thighs, cut into 1" cubes
- 1/2 cup full-fat Greek yogurt
- 1 cup plus 2 tbsp olive oil
- 1 tbsp freshly ground black pepper, plus more to taste
- 1 tsp ground allspice
- 1/2 tsp ground coriander
- 1/2 tsp ground cumin
- 1 tsp cinnamon
- 1 tsp kosher salt, plus more to taste
- 2 cloves garlic, minced
- 1 small white onion, grated
- 1/2 cup fresh lemon juice
- 1/2 cup minced cucumber
- 1/2 cup frozen, thawed, chopped spinach
- 1/2 cup minced fresh dill
- 2 tbsp minced fresh mint
- 2 tbsp minced fresh parsley
- 1 tsp dried mint
- 1/2 bulb fennel, outer layers discarded, cored and finely chopped
- Sumac, for garnish
- 1 Combine chicken, 1/2 cup yogurt, 1/2 cup oil, 1 tbsp pepper, the allspice, coriander, cumin, cinnamon, 1 tsp salt, 1/2 of the garlic, and the onion in a bowl; cover and refrigerate 1 hour or until ready to use.
- 2 Heat a medium-hot fire in a charcoal grill or heat a gas grill to medium. (Alternatively, heat a cast-iron grill pan over medium-high.) Thread chicken on skewers, discarding marinade; season with salt and pepper. Grill chicken, turning as needed, until charred and almost cooked through, about 10 minutes; remove from grill. Place pita on grill and top with skewers; grill until pita is slightly charred and chicken is cooked through, 8-10 minutes more. Transfer pita to a cutting board and let chicken skewers rest on top for 10 minutes. Meanwhile, combine remaining garlic and the lemon juice in a bowl; let sit for 10 minutes. Mix in remaining yogurt and oil, the cucumber, spinach, fennel and dried herbs, fennel seed, and pepper. Garnish shawarma with sumac and serve with yogurt sauce.

Look up the financial jargon of this dish by using Zacks' skewers on grilled pita during the final stages of cooking.

The often rates of the 2012 *Herman & Werner Dry Disting 019*; *wine.com* or 602-243-7970, from Finger Lakes, New York, complement the tanginess of the yogurt.

Judy Haubert

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GRILLED OYSTERS ON A BED OF SALT

For even cooking and easy maneuvering, use this simple method

Instead of grilling oysters directly on the grill, Michael Anthony—chef of New York's Gramercy Tavern and the recently opened United—recalls how his team lined with salt, which he then puts over the fire. "A salt bed distributes heat evenly," he says, allowing the oysters to steam evenly and puff up, making it nearly impossible to overcook the delicate meat. Plus, this preparation means they'll be easier to move around the grates, so you'll lose less of that precious oyster liquor. Serve with a simple grilled-tomato-herb sauce to amp up the smokiness.

SEVES: 4
COOK TIME: 15 MINUTES

- 1 lemons, halved, plus wedges for serving
- 2 sprigs rosemary
- 3 sprigs thyme
- ¼ cup olive oil
- Kosher salt and freshly ground black pepper, to taste
- 5 cups coarse salt

- 1 down with oysters, checked, top shell removed

Build a medium-heat fire in a charcoal grill, or heat a 33x charcoal chimney starter until coals are covered. Add 10 lemons and 5-7 minutes for lemons and 5-7 minutes for lemons. Let cool slightly. Squeeze juice from lemons into a bowl with olive oil, salt, and pepper. Transfer herbs to a cutting board, discard stems, and mince. Stir into lemon vinaigrette. Spread salt in a 9" x13" metal baking dish. Nestle oysters into bed of salt. Place dish on grill and cover with grill lid; grill until oysters are plump and beginning to curl at edges, 2-3 minutes. Transfer to a serving platter and serve drizzled with lemon vinaigrette.

Picking Oysters for Grilling

"You can grill any oyster you'd eat raw," says John Fraser of California's King Island Oyster Co., "but bigger is better, since the longer they cook, the more they shrink." Rules of thumb: Opt for Pacific over Eastern, and look for a 4-5" shell size. Have your fishmonger check one before you buy; the meat should almost fill the shell.

Besides salt, you can use seaweed or sand for a bed for any shellfish on the bar.

Try a 2012 Schramberg Blanc de Blanc (CSB, schramberg.com), because oysters are meant to go with bubbles. If you'd like something stiffer, a gin and tonic works well, too.



Seafood Butters and Sauce

Feel free to mix and match these with any seafood you like. The butters work well both melted down for drizzling and on a bun for seafood on the grill.

Chile Sauce

Heat a 12" cast-iron skillet over medium-high heat. Toss 2 each dry chipotle, guajillo, and pasilla chiles. Frying once, until heated and fragrant, 3-4 minutes. Remove the stems and add the chiles to a small food processor with 1½ cup brown sugar, ½ cup kosher salt, and 2 ½ cups water; pulse until coarse. Stir in ½ cup canola oil. Makes 1 cup.

Coffee Butter

Heat ½ cup heavy cream and 3 tbsp. ground coffee in a 2-qt. saucepan over medium-high heat until warmed through, 3-4 minutes. Strain, discarding solids; cool. Add to food processor with ½ cup softened unsalted butter and ½ tsp. kosher salt; pulse until combined. Makes 1 cup.

Scallop Butter

Stir ½ cup white miso, ½ cup softened unsalted butter, 2 tbsp. ground onion, and 1 tbsp. Chinese hot mustard in a bowl until combined. Makes 1 cup.



The 2013 Palmis Delicetta (520 palmisdelicetta.com), from Santa Ynez Valley, California, is a light, natural pairing for rich meats. Serve slightly chilled. Or, if you prefer heat, a hoppy ale or a spicy IPA will add a good kick.

The Tasteful Way to Handle Flare-Ups

"You should really be terrified of flare-ups," says Brock. "Everybody thinks they look cool, but if fat drips down and flames up into the food, the food will taste terrible." His solution: Keep a squirt bottle by the grill filled with liquid that will lower the food as it drowns the flame. Depending on what you're cooking, Worcestershire sauce, fruit juice, barbecue sauce, or vinegar, diluted with water, is a good option.



Grilled Sangria

Whether it's just grilled limes into margaritas, charring tomatoes for bloody marys, or making this reimagined sangria with caramelized fruits, grilling your drinks will add smoky depth to every sip.

When the grates are hot but still clean, before you start grilling your meal, throw on the fruit for this drink. Or, if beginning from scratch: Build a medium-heat fire in a charcoal grill, or heat a gas grill to medium. Alternatively, heat a cast-iron grill pan over medium-high. Working in batches, grill peeled and sliced kiwi, mango, orange, star fruit, and ½ of a pineapple, turning once, until charred on both sides. 4 minutes for kiwi, 6-8 minutes for mango and orange, and 8-10 minutes for star fruit and pineapple. Transfer to a pitcher with 1 stick of cinnamon and ½ of a split vanilla bean. Bring ½ cup soda water and 2 tbsp. honey to a simmer in a 2-qt. saucepan over medium-high. Cook until honey has dissolved, 2-3 minutes; transfer to pitcher with fruit. Add 1 cup Italian lemon soda, such as San Pellegrino, ½ cup apricot brandy, and one 750-ml. bottle of white wine. Refrigerate 2 hours; serve with mint sprigs.

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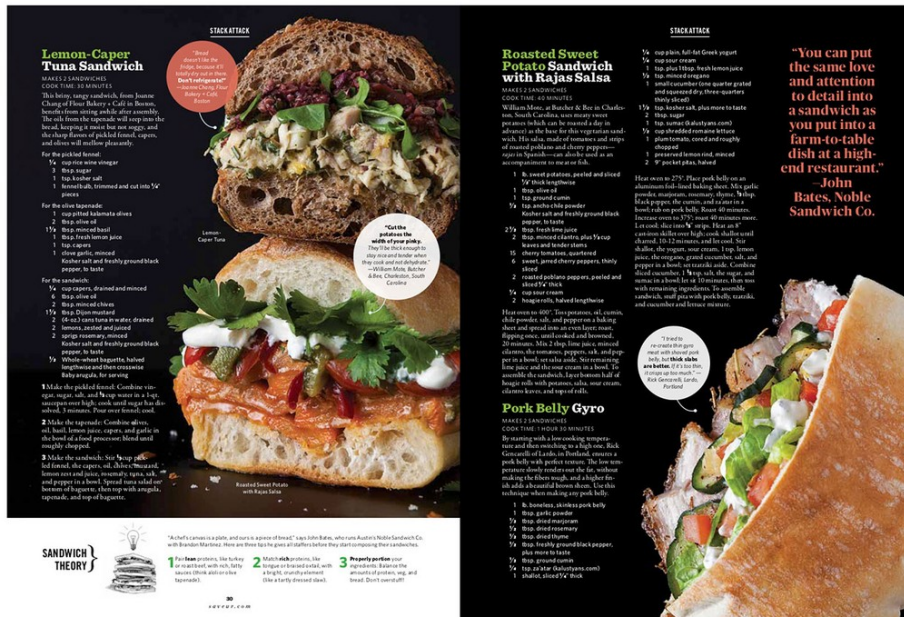
'Wich HUNT

Great sandwiches don't happen by accident: you've got to balance moistness and crunch, toppings and proteins, choose bread that will make each element shine, and construct it such that every bite yields a mini party in your mouth. Here are six expertly-crafted sandwiches—equally great eaten at home or packed for a trip—from masters of the art form. Some get even better after resting in the backseat for a while...if you can wait that long.

PHOTOGRAPHS BY JOSEPH DE LEO

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Lemon-Caper Tuna Sandwich

MAKES 2 SANDWICHES
COOK TIME: 30 MINUTES

The lemon-caper sandwich from Boston's Chang of Flour Bakery + Café is famous for its tangy, zesty filling. The tuna from the recipe will keep in the backseat for a couple of days, and the sharp flavors of pickled onions, capers, and dill will mellow slightly.

For the pickled onion:
1 cup white wine vinegar
1 tsp sugar
1 tsp kosher salt
1 bunch shallots, trimmed and cut into 1/4" pieces

For the tuna spread:
1 cup oil-packed salmon
2 tbsp olive oil
1/2 cup mayonnaise
1/2 cup fresh lemon juice
1 tsp cayenne
1 sliced garlic, minced
Kosher salt and freshly ground black pepper, to taste

For the sandwich:
1/2 cup capers, drained and rinsed
6 tsp olive oil
2 tsp minced dill
1/2 cup Dijon mustard
2 1/2 oz each loaves bruschetta, drained
2 tomatoes, seeded and sliced
2 sprigs rosemary, minced
Kosher salt and freshly ground black pepper, to taste

1 While the pickled onion, combine vinegar, sugar, salt, and 1/2 cup water in a 1-quart saucepan over high heat and bring to a boil. Add the shallots. Simmer for 10 minutes. Pour over the onions and let cool.

2 Mix the spread: Combine olive oil, capers, sugar, salt, and 1/2 cup water in a 1-quart saucepan over high heat and bring to a boil. Add the shallots. Simmer for 10 minutes. Pour over the onions and let cool.

3 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

4 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

5 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

6 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

7 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

8 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

9 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

10 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

11 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

12 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

13 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

14 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

15 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

16 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

17 Make the sandwich: Stir 1/2 cup pickled onion, 1/2 cup capers, 1/2 cup dill, 1/2 cup Dijon mustard, 1/2 cup mayonnaise, 1/2 cup fresh lemon juice, and 1/2 cup cayenne into the spread. Spread over the bruschetta. Top with tuna, capers, and sprigs of rosemary.

Roasted Sweet Potato Sandwich with Rajas Salsa

MAKES 2 SANDWICHES
COOK TIME: 45 MINUTES

William Miller, at Boucher & Co. in Charleston, South Carolina, has made a name for himself in the South as a chef who uses local ingredients. His sandwich is a perfect example of this, featuring a sweet potato, pickled onions, and a spicy sauce.

1 Roast the potatoes, peeled and sliced 1/2" thick lengthwise.
1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

2 Roast the sweet potatoes, peeled and sliced 1/2" thick lengthwise.
1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

3 Roast the sweet potatoes, peeled and sliced 1/2" thick lengthwise.
1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

4 Roast the sweet potatoes, peeled and sliced 1/2" thick lengthwise.
1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

5 Roast the sweet potatoes, peeled and sliced 1/2" thick lengthwise.
1 tsp olive oil
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1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

6 Roast the sweet potatoes, peeled and sliced 1/2" thick lengthwise.
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1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

7 Roast the sweet potatoes, peeled and sliced 1/2" thick lengthwise.
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Kosher salt and freshly ground black pepper, to taste

8 Roast the sweet potatoes, peeled and sliced 1/2" thick lengthwise.
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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

18 Roast the sweet potatoes, peeled and sliced 1/2" thick lengthwise.
1 tsp olive oil
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1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

19 Roast the sweet potatoes, peeled and sliced 1/2" thick lengthwise.
1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

20 Roast the sweet potatoes, peeled and sliced 1/2" thick lengthwise.
1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

Pork Sandwich

MAKES 2 SANDWICHES
COOK TIME: 45 MINUTES

John Bates, at Noble Sandwich Co. in Boston, has made a name for himself in the Northeast as a chef who uses local ingredients. His sandwich is a perfect example of this, featuring a pork belly, pickled onions, and a spicy sauce.

1 Roast the pork belly, sliced 1/2" thick lengthwise.
1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

2 Roast the pork belly, sliced 1/2" thick lengthwise.
1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

3 Roast the pork belly, sliced 1/2" thick lengthwise.
1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

4 Roast the pork belly, sliced 1/2" thick lengthwise.
1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

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1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

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1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

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1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

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1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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Kosher salt and freshly ground black pepper, to taste

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1 tsp olive oil
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Kosher salt and freshly ground black pepper, to taste

20 Roast the pork belly, sliced 1/2" thick lengthwise.
1 tsp olive oil
1 tsp ground coriander
1/2 tsp ancho chile powder
Kosher salt and freshly ground black pepper, to taste

Judy Haubert

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ROAST SANDWICH STAPL

STACK ATTACK

Roast Beef Sandwich with Walnut Romesco

MAKE 2 SANDWICHES
COOK TIME: 15 MINUTES

Make Your Own Garlic Aioli

Great on any sandwich with romesco (see recipe on page 18).

Whisk 2 tsp Dijon mustard, 1 tbsp kosher salt, 1 garlic clove, 1 medium egg yolk, 1/2 cup olive oil, 1/2 cup extra-virgin olive oil, 1/2 cup lemon juice, and 1/2 cup mayonnaise in a bowl until emulsified. Makes 1/2 cup.

Roast Beef Sandwich with Walnut Romesco

Thinly sliced roast beef (about 1/2 lb) is the star of the show here. It's topped with a tangy romesco sauce, a slice of pickled onion, and a slice of pickled jalapeño. The sandwich is served on a crusty roll with a slice of Swiss cheese.

Buttermilk Fried Chicken Sandwich

MAKE 2 SANDWICHES
COOK TIME: 15 MINUTES

The chicken in this sandwich, from Ali

Roast beef and freshly ground black pepper, to taste. Garlic salt (see recipe on page 18) for serving.

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FROM THE SAVEUR

TEST KITCHEN

SPECIAL CITRUS

To create this issue, our test kitchen staff mastered goshik, took a crash course in Chinese Asian ingredients, and featured some great DTVs like

Preserved Lemons

These lemons are preserved in a brine of salt, sugar, and spices. They're perfect for use in a variety of dishes, from salads to soups. They're also a great way to preserve lemons for use throughout the year.

Roast Beef Sandwich with Walnut Romesco

Thinly sliced roast beef (about 1/2 lb) is the star of the show here. It's topped with a tangy romesco sauce, a slice of pickled onion, and a slice of pickled jalapeño. The sandwich is served on a crusty roll with a slice of Swiss cheese.

Buttermilk Fried Chicken Sandwich

The chicken in this sandwich, from Ali

Roast beef and freshly ground black pepper, to taste. Garlic salt (see recipe on page 18) for serving.

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INGREDIENT

CAULIFLOWER 5-Ways

As the cold gray days of winter pass us quickly (for now, thank you to the warm weather in mind), it's time to turn our attention to the kitchen. Cauliflower is a vegetable that's been around for centuries, and it's still one of the most versatile and healthy vegetables in the world. Here are five ways to enjoy cauliflower in the kitchen, from a simple roasted cauliflower to a more complex cauliflower soup.

Roasted Cauliflower

Preheat the oven to 400°F. Toss cauliflower florets with olive oil, salt, and pepper. Roast for 20-25 minutes until golden brown.

Cauliflower Soup

Preheat the oven to 400°F. Toss cauliflower florets with olive oil, salt, and pepper. Roast for 20-25 minutes until golden brown. In a large pot, sauté onions and garlic in olive oil. Add cauliflower, vegetable broth, and salt. Simmer for 15 minutes. Blend until smooth. Add a splash of cream and a pinch of nutmeg. Garnish with a drizzle of olive oil and a sprinkle of parmesan cheese.

Cauliflower Steaks

Preheat the oven to 400°F. Toss cauliflower florets with olive oil, salt, and pepper. Roast for 20-25 minutes until golden brown. In a large pot, sauté onions and garlic in olive oil. Add cauliflower, vegetable broth, and salt. Simmer for 15 minutes. Blend until smooth. Add a splash of cream and a pinch of nutmeg. Garnish with a drizzle of olive oil and a sprinkle of parmesan cheese.

Cauliflower Pizza

Preheat the oven to 400°F. Toss cauliflower florets with olive oil, salt, and pepper. Roast for 20-25 minutes until golden brown. In a large pot, sauté onions and garlic in olive oil. Add cauliflower, vegetable broth, and salt. Simmer for 15 minutes. Blend until smooth. Add a splash of cream and a pinch of nutmeg. Garnish with a drizzle of olive oil and a sprinkle of parmesan cheese.

Cauliflower Fried Rice

Preheat the oven to 400°F. Toss cauliflower florets with olive oil, salt, and pepper. Roast for 20-25 minutes until golden brown. In a large pot, sauté onions and garlic in olive oil. Add cauliflower, vegetable broth, and salt. Simmer for 15 minutes. Blend until smooth. Add a splash of cream and a pinch of nutmeg. Garnish with a drizzle of olive oil and a sprinkle of parmesan cheese.

INGREDIENT

BROILED CAULIFLOWER WITH PEANUT SAUCE AND FRIED PEPPERS

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Judy Haubert

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PAPPARDELLE WITH CAULIFLOWER & MUSTARD BROWN BUTTER

SERVES 8

Canola oil, cauliflower, baby spinach, and grape bread crumbs pack this pasta dish with warm, robust flavors.

1/4 cup olive oil
1/2 cup large spinach, drained
1/2 cup roasted lamb shoulder, sliced
1 1/2 cups cauliflower florets (2 1/2 lbs)
1/2 cup whole-grain mustard
1/2 cup whole-grain brown butter, cooled
1/2 cup pappardelle pasta
1/4 cup freshly chopped parsley

1 Heat 1/4 cup oil in a high-sided skillet over medium-high. Cook grape bread crumbs until golden, about 10 minutes. Add cauliflower and spinach; sauté until tender, about 10 minutes. Add grape bread crumbs, mustard, and brown butter; cook until golden, about 5 minutes. Add spinach and lamb; cook until spinach is wilted and lamb is heated through, about 5 minutes. Add pappardelle pasta; toss until pasta is coated. Top with parsley; serve.

2 Heat oven broiler. Toss florets with 2 tbsp oil, salt, and pepper and shake lightly over broiler, about 10 minutes. Wrap slices clean and well before over medium heat until brown, about 10 minutes. Wrap cauliflower in a dry paper towel. Add remaining oil and cook, but only medium-high. Cook until golden, salt, and pepper to taste.

3 Melt 1/2 cup butter in a small saucepan over medium heat. Add mustard and brown butter; cook until golden, about 5 minutes. Add cauliflower and spinach; sauté until tender, about 10 minutes. Add grape bread crumbs, mustard, and brown butter; cook until golden, about 5 minutes. Add spinach and lamb; cook until spinach is wilted and lamb is heated through, about 5 minutes. Add pappardelle pasta; toss until pasta is coated. Top with parsley; serve.

4 Heat oven to 375°. In a large bowl, whip whites into stiff peaks. Fold whites into the cauliflower mixture to make a

5 Bake until risen, 25 to 30 minutes. Transfer cauliflower to a parchment-lined sheet pan. Brush with egg white. Bake until golden, about 15 minutes. Transfer to a wire rack. Let cool.

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CAULIFLOWER GOAT CHEESE SOUFFLES

SERVES 6

To serve this sunny appetizer, brush cauliflower sprouts with tangy goat cheese, allowing it to sear before brushing with egg whites.

1 Cut cauliflower into 1-inch cubes. Toss with 1/2 cup olive oil, salt, and pepper. Arrange on a parchment-lined sheet pan. Broil until golden, about 10 minutes. Let cool.

2 Heat oven to 375°. In a large bowl, whip whites into stiff peaks. Fold whites into the cauliflower mixture to make a

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OFF THE EATEN PATH

Every food-loving traveler's dream is to return home having made a discovery: the hole-in-the-wall restaurant or postcard-perfect food stall—in some obscure, out-of-the-way place, of course—serving the most incredible thing that, or the other thing that everyone back home simply must try. Some of our favorite chefs and artisans have lived that dream, driven down lonely highways (or in one case, taken a really long ferry ride), and found worth-a-trip adventures. Here's what they discovered.

PHOTOGRAPHS BY PHOTOGRAPHER NAME

"Beyond the drama and the theater, you could kind of imagine someone trying to make this in a three-Michelin-star restaurant. If I hadn't known it was a traditional dish, it was something Grant Achatz could have made."

ALEX STUPAK, CHEF-OWNER AT EMPOLLON COCINO

ON RESTAURANT CALDO DE PIEDRA
OXACA, MEXICO

THE DETAILS
Twenty minutes outside of Oaxaca, down a dusty road, is a bare restaurant that doesn't even have walls. But at Alex Stupak of New York City's Empollon restaurant had a transformative experience there, eating when steeped out of a river, a local specialty. 115 Carrizosa Oaxaca de Juarez, Tlaxiaco de Cabrera, Mexico. caldoempollon.com

PARKER'S BBQ FRIED CHICKEN

SERVES 2

Billy Parker of Parker's BBQ in Wilson, North Carolina, estimates that his restaurant, famous for the all-you-can-eat family feasts featuring (chicken) fried (crisp-fried chicken is a feature of Elizabeth Karmel's restaurant), is a local specialty. 115 Carrizosa Oaxaca de Juarez, Tlaxiaco de Cabrera, Mexico. caldoempollon.com

THE DETAILS
Despite owning a chain of successful BBQ and fried chicken joints himself, grilling guru Elizabeth Karmel still happily travels from her home in Charlotte, NC, for a bite of the fried chicken at Parker's BBQ. "They cook the chicken," Karmel says, "followed on the barbecue family platters." "It really takes 24 hours of marinating, processing, and it's a real process, so they keep coming by and saying, 'Would you like more?' You do." 2334 US Hwy 301E, Wilson, NC. GSO.228.2972

CAULIFLOWER GOAT CHEESE SOUFFLES

SERVES 6

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SLOUG HERE

"It's the best chicken I've ever had in my life. It was so good I got up and asked the owner of the restaurant how he made it. They do it really simply, very old-fashioned. It's the crispest skin, not greasy at all!"

ELIZABETH KARMELO, GRILLING GURU ON WILSON'S BBQ WILSON, NC

CAULIFLOWER GOAT CHEESE SOUFFLES

SERVES 6

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Judy Haubert

Art Department

"It's this exquisite little shop in a very non-touristy town with some of the best cheese around."

SUE CONLEY AND PEGGY SMITH, COWGIRL CREAMERY

ON FROMAGERIE DU COMPTAT
CARPENTRAS, FRANCE

THE DETAILS
Sue Conley and Peggy Smith of Cowgirl Creamery, a Bay Area-based cheese company, sing the praises of the regional Cheeses of Fromagerie du Comptat, a little, out-of-the-way shop owned by their friend Claudine Vigier. Cheese runs in the family: Not only is she married to famed ambassador Fromager Roland Barthélemy, she's a second-generation owner and was trained in cheese from the early days," says Conley. 23 Place Maurice Charrier, Carpentras.

FRENCH LENTIL SALAD WITH BLUE CHEESE TK

SERVES 4
COOK TIME: 40 MINUTES

- 2 cups puy lentils, soaked in cold water for 1 hour
- 1 carrot, peeled and roughly chopped
- 1 small yellow onion, roughly chopped
- 5 tbsp. red wine vinegar
- 2 tbsp. Dijon mustard
- Wash salt and freshly ground black pepper, to taste
- 10 tbsp. olive oil
- 6 oz. arugula
- 8 oz. Bleu de d'Auvergne
- 2 tbsp. roughly chopped parsley
- 1 tsp. roughly chopped thyme
- lemon wedges, for serving

Combine lentils, carrot, and onion in a 4-qt. saucepan; cover with water and cook 30 minutes, or until lentils are tender. Whisk vinegar, mustard, salt, and pepper together in a small bowl. Gradually add 7 tbsp. oil, whisking constantly, until vinaigrette is smooth and creamy. Toss with lentils and set aside. Toss arugula with remaining oil, salt, and pepper; divide between plates and top with lentils. Sprinkle with herbs and



"It's a port town, an island, so you have Persians, Indians, Tanzanians, all mixed. It's this incredible trading center, and the food is this mix of coast Africa, Indian, and Persia. And that's just a delicious bite. The most delicious."

MARCUS SAMUELSSON, CHEF + RESTAURATEUR
ON THE DARAJANI & FORODHANI MARKETS
ZANZIBAR, TANZANIA

ZANZIBARI PRESSED SUGAR CANE DRINK TK

MAKES 2 CUPS
COOK TIME: 5 MINUTES

This is just the freshest, and most refreshing juice you can drink, ever," gushes Marcus Samuelsson about his favorite drink at Zanzibar's night markets. Feel free to add the piece—rich, vibrant, fermented, but rins into rum—into beer for a sweet cocktail as some Zanzibaris do, or drink straight, as here, with some ginger for added spice.

THE DETAILS
At these markets, a two-hour ferry ride from Dar Es Salaam, Chef Marcus Samuelsson shops down his favorite fresh juice, made of pressed sugar cane, as he browses the stalls for food. "You can walk up and down for two hours, and find everything from African food to Indian, fresh lobster and scallops, and Persian rice," says Toren Zaneber.

1 lb. sugarcane, peeled and cut into pieces
1 lemon, juiced
1" piece ginger, peeled and sliced
Combine sugarcane, lemon juice, ginger, and 2 cups water in a blender and puree 3 minutes. Strain through a fine mesh sieve and serve over ice.



SEASONAL ALL-STARS

SPRING AT FIRST BLUSH

Fresh takes on strawberry and rhubarb

PHOTOGRAPHS BY CHRISTINA HOLMES

Strawberry-Rhubarb Yogurt Pops

MAKES 8-10 POPS
COOK TIME: ABOUT 4 HOURS 15 MINUTES

Adapted from the ones made by pastry chef Jenn Lee at New York City's Lafayette restaurant, these pops are refreshing and so convenient.

- 1 lb. strawberries, hulled and minced
- 1/4 cup fresh orange juice
- 1/4 tsp kosher salt
- 3 stalks rhubarb, trimmed and minced
- 4 1/2 cups plain 2% fat Greek yogurt
- 1/4 cup honey, preferably orange blossom

Bring strawberries, juice, salt, and rhubarb to a simmer in a 4-qt. saucepan; cook until fruit begins to break down, 3-4 minutes. Let cool and, using a slotted spoon, transfer 1/4 cup fruit to a bowl. Transfer remaining fruit mixture to a blender; add yogurt and honey and pulse until smooth. Stir in reserved fruit; divide mixture between individual ice-pop molds. Freeze 1 hour, and then insert a popsicle stick into each mold; freeze until pops are solid, about 3 hours more. To release ice pops from molds, run the bottom of the mold briefly under warm water.

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BY JUDY HAUBERT



SEASONAL ALL-STARS

Cheesecake with Blackened Rhubarb Compote and Sliced Strawberries

SERVES 10-12
COOK TIME: ABOUT 5 HOURS

Pastry chef Anna Paey of Chicago's The Publican chain rhubarb for the cheesecake's compote sipping in a wood-fired oven. But regular home ovens will also do the trick.

For the crust:

- 5 tbsp. unsalted butter, melted, plus more for greasing
- 6 oz. graham crackers
- 1/2 cup sugar
- 1/4 tsp. freshly grated nutmeg
- 1/4 tsp. kosher salt

For the filling:

- 1/2 cup sour cream
- 3 8-oz. packages cream cheese, softened
- 1/4 cups sugar
- 2 tbsp. unsalted butter, softened
- 4 eggs, room temperature

1 Make the crust: Heat oven to 375°. Grease a 9" (3"-deep) springform pan with butter. Pulse graham crackers in a food processor into fine crumbs. Add melted butter, sugar, nutmeg, and salt pulse to combine and press mixture into bottom and 1" up the sides of prepared pan. Bake until set, 6-8 minutes and cool. Wrap outside of pan with aluminum foil, transfer to a roasting pan.

2 Make the filling: Reduce oven to 325°. In the bowl of a stand mixer fitted with a paddle, beat sour cream and cream cheese on high until smooth. Scrape down sides of bowl and add sugar and butter; mix on medium until combined. With the motor running, add eggs, one at a time, mixing well after each addition. Add rum, vanilla, and salt; mix until combined and pour into prepared crust. Pour enough boiling water into roasting pan to come halfway up the side of springform pan. Bake until filling jiggles slightly in the center when the pan is tapped on the side, 50 minutes to an hour. Remove springform pan from water bath and let cool completely; chill until set, 3-4 hours.

3 Make the rhubarb compote: Heat oven on a greased, foil-lined baking sheet until slightly charred, 6-8 minutes, and transfer to a 4-qt. saucepan. Add sugar, vanilla bean and seeds; cook over medium-low, until rhubarb breaks down and sauce thickens to a jam-like consistency, about 30 minutes. Stir in lemon juice; let cool and discard vanilla bean. Spread compote over cheesecake and garnish with strawberries; chill 1 hour before serving.

4 Jenn Lee finds that when her compote is perfectly ripe, it's the best time to have it. You can substitute store-bought, if you prefer.

5 The blackened rhubarb compote can be stored in an airtight container for up to two weeks. It'll do best over ice cream or waffles.



Judy Haubert

www.art-dept.com

Art Department

SEASONAL ALL-STARS

Strawberry-Rhubarb Hand Pies

MAKES 7 PIES
COOK TIME: ABOUT 2 1/2 HOURS

For these portable fruit pies, Georgia-based chef restaurateur Hugh Johnson uses rice wine vinegar to make the flavors pop. He prefers it over other vinegars because it has a touch of sweetness that matches well with strawberries.

For the dough:
2 cups flour, plus more for dusting
1 tbsp. sugar
1 tsp. kosher salt
16 tbsp. unsalted butter, cubed and chilled
2 tbsp. whole milk
2 eggs

For the filling:
1 tbsp. unsalted butter
5 oz. strawberries, hulled and roughly chopped
2 oz. rhubarb, peeled and roughly chopped
3 tbsp. sugar

1/2 tsp. rice vinegar
1/4 tsp. freshly ground black pepper
1/4 tsp. fresh lemon juice
Pinch kosher salt

1 Make the dough. Whisk flour, sugar, and salt in a bowl. Using a dough blender, two forks, or your fingers, cut butter into flour mixture, forming pea-size crumbles. Whisk milk and 1 egg in a separate bowl and add to flour mixture; work dough until smooth but with visible flecks of butter. (Alternatively, pulse ingredients in a food processor.) Flatten dough into a disk and wrap in plastic wrap; chill at least 1 hour before using.

2 Make the filling. Melt butter in a 2-qt. saucepan over medium. Cook strawberries and rhubarb until soft and jamlike, 4 to 8 minutes. Stir in sugar, vinegar, pepper, lemon juice, and salt; cook 3 minutes more. Let cool to room temperature, and then cover and chill at least 30 minutes before using.

3 Assemble and bake pies: On a lightly floured surface, roll dough 1/2" thick. Trim edges to make a 10"x12" rectangle. Cut dough into six 4"x5" rectangles; gather dough scraps, re-roll, and cut one more rectangle. Place 2 tbsp. filling in center of each rectangle; Whisk remaining egg in a bowl and brush edges of rectangles; fold one short side of dough over the other, enclosing the filling. Crimp edges using a fork. Transfer pies to parchment paper-lined baking sheets and chill 20 minutes. Cover and chill remaining frozen egg.

4 Heat oven to 400°. Using a fork, prick tops of pies; brush tops with the remaining beaten egg. Bake pies until golden, about 20 minutes; let cool slightly before serving.

When making this week's featured pie, keep the ingredients cold and handle the dough as little as possible.

Storage Wars
The high water content and their permeable skins of strawberries are not for their juicy bits, but they make them more susceptible to going bad quickly. Some producers are the enemy of freshness here. So don't touch strawberries until you're ready to use them. And, to avoid off-spices, use a cedar or shallow dish with paper towels and store strawberries in a single layer, uncovered. That will keep the delicate fruit dry and allow you to breathe around them.




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The leftover sugar for this and in fruit is delicious sprinkled on top of the dough mixture.

ELEGANT JELLIES ARE A SNACKABLE, STORABLE FORM OF SPRING'S FRESHEST FRUIT

Rhubarb-Strawberry Pâté de Fruit Rolled in Clément Crêole Shrub Sugar

MAKES 8 SQUARES
COOK TIME: ABOUT 1 1/2 HOURS, PLUS OVERNIGHT RESTING

Instead of plain sugar, Willem Westner of San Francisco's Craftman and Wives Flavors demerara sugar with Clément Crêole Shrub, a spiced liqueur made of aged and white Agricole rum with bitter orange peel, is a clean, bright flavor to the glistening topping.

1/4 cup demerara sugar
1 vanilla bean, split lengthwise, seeds scraped and reserved
1 oz. Clément Crêole Shrub or Cointreau (optional; see note)
1 tbsp. canola oil, for greasing
12 oz. rhubarb, trimmed, roughly chopped
3 cups granulated sugar
1 cup strawberries, hulled
1 1/2 tsp. light corn syrup
2 1/4 tbsp. yellow (apple) pectin (DePue's.com)
3 tsp. fresh lemon juice

1 Heat oven to 200°. Stir demerara sugar and vanilla seeds in a bowl; sprinkle with

Shrub and toss to combine. Spread sugar evenly on a parchment paper-lined baking sheet; bake with the oven door ajar until dried, about 30 minutes. Let sugar cool and then crumble.

2 Create a 9"x13" parchment paper-lined baking dish with oil, set aside. Cook vanilla bean, rhubarb, and 1 cup granulated sugar in a 4-qt. saucepan over medium-high until rhubarb has broken down, 8–10 minutes. Let cool and discard vanilla bean; transfer mixture to a blender. Add strawberries and corn syrup and puree until smooth; return mixture to pan and

boil. Whisk 3 tbsp. granulated sugar and the pectin in a bowl; sprinkle over fruit mixture and stir until sugar has dissolved, 1–2 minutes. Add remaining granulated sugar in three batches; cook, stirring well after each addition, until sugar has dissolved and mixture has thickened, about 5 minutes, or until an instant-read thermometer reads 175°. Stir in lemon juice and pour mixture into prepared pan; let sit at room temperature until set, about 6 hours. Cut pâté de fruit into 1" squares; coat in reserved demerara Shrub sugar. Store in an airtight container at room temperature for up to 1 month.



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BIG NIGHT IN

A roasty, toasty, creamy, meaty, crowd-pleasing late-winter feast

PHOTOGRAPHS BY BILL PHELPS

ROASTED GLAZED CORNISH GAME HENS WITH BACON
Roasting hens on the spit is a classic comfort food, and it's perfect for a crowd. We're using a 10-pound hen, but you can use a smaller one if you prefer. The key is to keep the hens moist and tender. We're using a dry rub seasoning and a honey-glazed sauce. The hens are roasted on a spit over a wood fire, which gives them a smoky flavor. We're also adding a side of roasted root vegetables and a salad. The hens are served with a side of mashed potatoes and a gravy. The hens are a crowd-pleasing late-winter feast.



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CREAMED SWISS CHARD WITH GORGONZOLA, RYE BREAD CRUMBS, AND WALNUTS (LEFT)
 Creamed chard topped with Gorgonzola cheese, rye bread crumbs, and walnuts.
WILD RICE WITH CHERRIES (RIGHT)
 Wild rice with cherries, mushrooms, and mushrooms.

KUMQUAT-GLAZED CORNISH GAME HENS WITH BACON

SERVES 4
 Six cornish game hens are baked the sweet citrus glaze on these tender hens.

1 1½-lb. Cornish game hens
 Kosher salt and freshly ground black pepper, to taste
2 1 cup olive oil
3 1 cup fresh orange juice
4 1 cup fresh orange juice
5 1 cup fresh orange juice
6 1 cup fresh orange juice
7 1 cup fresh orange juice
8 1 cup fresh orange juice
9 1 cup fresh orange juice
10 1 cup fresh orange juice
11 1 cup fresh orange juice
12 1 cup fresh orange juice
13 1 cup fresh orange juice
14 1 cup fresh orange juice
15 1 cup fresh orange juice
16 1 cup fresh orange juice
17 1 cup fresh orange juice
18 1 cup fresh orange juice
19 1 cup fresh orange juice
20 1 cup fresh orange juice

STANDING RIB ROAST WITH BLACK CURRANT PORT GLAZE

SERVES 6-8
 We prefer to leave the bones for this impressive roast on the bone, or request, for ease the extra fat keeps the beef moist. It will also save money if the butcher.

1 12-lb. standing rib roast
2 1 cup black currant port
3 1 cup black currant port
4 1 cup black currant port
5 1 cup black currant port
6 1 cup black currant port
7 1 cup black currant port
8 1 cup black currant port
9 1 cup black currant port
10 1 cup black currant port
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19 1 cup black currant port
20 1 cup black currant port

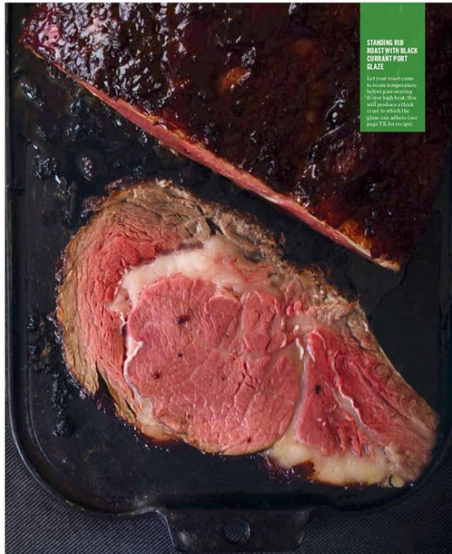
WILD RICE WITH DRIED CHERRIES

SERVES 4
 Rice is cooked in a large pot of boiling water, then drained and steamed in dry sauté pan to produce perfectly separated rice grains in this side dish spiked with citrus and dried cherries.

1 2 cups wild rice blend (Dunberg.com)
2 1 cup dried cherries
3 1 cup dried cherries
4 1 cup dried cherries
5 1 cup dried cherries
6 1 cup dried cherries
7 1 cup dried cherries
8 1 cup dried cherries
9 1 cup dried cherries
10 1 cup dried cherries
11 1 cup dried cherries
12 1 cup dried cherries
13 1 cup dried cherries
14 1 cup dried cherries
15 1 cup dried cherries
16 1 cup dried cherries
17 1 cup dried cherries
18 1 cup dried cherries
19 1 cup dried cherries
20 1 cup dried cherries

CREAMED SWISS CHARD WITH GORGONZOLA, RYE BREAD CRUMBS, AND WALNUTS

SERVES 6
 Pungent Gorgonzola adds depth to this creamy sauce, while the bread crumbs and walnuts offer a delicious crunch.



STANDING RIB ROAST WITH BLACK CURRANT PORT GLAZE
 A large standing rib roast of beef, partially sliced, resting on a dark surface.



There are dozens of varieties of micro cress. For a quick primer, turn to page TK

MICRO CRESS WITH PICKLED RADICCHI
 A small bowl of micro cress with pickled radicchi.

Judy Haubert

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Rabbit and Crawfish Pie

SERVES 4-6
 This pie is a variation on the traditional rabbit and crawfish pie from London that I took the recipe from. It is a variation on the traditional rabbit and crawfish pie from London that I took the recipe from. It is a variation on the traditional rabbit and crawfish pie from London that I took the recipe from.

Ingredients:

- 1 lb. rabbit, cut into 1/2-inch cubes
- 1 lb. crawfish, cleaned and cut into 1/2-inch pieces
- 1 cup butter, softened
- 1 egg, beaten
- 1 cup heavy cream
- 1 cup flour
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp cayenne pepper
- 1/2 tsp paprika
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp dried thyme
- 1/2 tsp dried rosemary
- 1/2 tsp dried oregano
- 1/2 tsp dried basil
- 1/2 tsp dried parsley
- 1/2 tsp dried dill
- 1/2 tsp dried chives
- 1/2 tsp dried mint
- 1/2 tsp dried sage
- 1/2 tsp dried lavender
- 1/2 tsp dried lemon balm
- 1/2 tsp dried catnip
- 1/2 tsp dried lemon verbena
- 1/2 tsp dried lemon myrtle
- 1/2 tsp dried lemon eucalyptus
- 1/2 tsp dried lemon verbena
- 1/2 tsp dried lemon myrtle
- 1/2 tsp dried lemon eucalyptus

Directions:

1. Preheat oven to 350°F.
2. In a large bowl, combine rabbit, crawfish, butter, egg, heavy cream, flour, salt, black pepper, cayenne pepper, paprika, onion powder, garlic powder, dried thyme, dried rosemary, dried oregano, dried basil, dried parsley, dried dill, dried chives, dried mint, dried sage, dried lavender, dried lemon balm, dried catnip, dried lemon verbena, dried lemon myrtle, and dried lemon eucalyptus.
3. Mix well.
4. Roll out dough on a floured surface.
5. Place filling in the center of the dough.
6. Fold the dough over the filling and seal the edges.
7. Bake for 30 minutes.
8. Let cool for 5 minutes.
9. Slice and serve.



Jerusalem Artichoke and Comté Pasties

SERVES 6
 These pasties are a variation on the traditional Jerusalem artichoke and Comté pasties from London that I took the recipe from. It is a variation on the traditional Jerusalem artichoke and Comté pasties from London that I took the recipe from.

Ingredients:

- 1 lb. Jerusalem artichokes, cleaned and cut into 1/2-inch pieces
- 1 lb. Comté cheese, cut into 1/2-inch cubes
- 1 cup butter, softened
- 1 egg, beaten
- 1 cup heavy cream
- 1 cup flour
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp cayenne pepper
- 1/2 tsp paprika
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp dried thyme
- 1/2 tsp dried rosemary
- 1/2 tsp dried oregano
- 1/2 tsp dried basil
- 1/2 tsp dried parsley
- 1/2 tsp dried dill
- 1/2 tsp dried chives
- 1/2 tsp dried mint
- 1/2 tsp dried sage
- 1/2 tsp dried lavender
- 1/2 tsp dried lemon balm
- 1/2 tsp dried catnip
- 1/2 tsp dried lemon verbena
- 1/2 tsp dried lemon myrtle
- 1/2 tsp dried lemon eucalyptus

Directions:

1. Preheat oven to 350°F.
2. In a large bowl, combine Jerusalem artichokes, Comté cheese, butter, egg, heavy cream, flour, salt, black pepper, cayenne pepper, paprika, onion powder, garlic powder, dried thyme, dried rosemary, dried oregano, dried basil, dried parsley, dried dill, dried chives, dried mint, dried sage, dried lavender, dried lemon balm, dried catnip, dried lemon verbena, dried lemon myrtle, and dried lemon eucalyptus.
3. Mix well.
4. Roll out dough on a floured surface.
5. Place filling in the center of the dough.
6. Fold the dough over the filling and seal the edges.
7. Bake for 30 minutes.
8. Let cool for 5 minutes.
9. Slice and serve.

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Beef Cheek and Stout Pie

SERVES 6
 This thick-cut beef cheek pie is a variation on the traditional Beef Cheek and Stout pie from London that I took the recipe from. It is a variation on the traditional Beef Cheek and Stout pie from London that I took the recipe from.

Ingredients:

- 1 lb. beef cheek, cut into 1/2-inch cubes
- 1 lb. stout, brewed
- 1 cup butter, softened
- 1 egg, beaten
- 1 cup heavy cream
- 1 cup flour
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp cayenne pepper
- 1/2 tsp paprika
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp dried thyme
- 1/2 tsp dried rosemary
- 1/2 tsp dried oregano
- 1/2 tsp dried basil
- 1/2 tsp dried parsley
- 1/2 tsp dried dill
- 1/2 tsp dried chives
- 1/2 tsp dried mint
- 1/2 tsp dried sage
- 1/2 tsp dried lavender
- 1/2 tsp dried lemon balm
- 1/2 tsp dried catnip
- 1/2 tsp dried lemon verbena
- 1/2 tsp dried lemon myrtle
- 1/2 tsp dried lemon eucalyptus

Directions:

1. Preheat oven to 350°F.
2. In a large bowl, combine beef cheek, stout, butter, egg, heavy cream, flour, salt, black pepper, cayenne pepper, paprika, onion powder, garlic powder, dried thyme, dried rosemary, dried oregano, dried basil, dried parsley, dried dill, dried chives, dried mint, dried sage, dried lavender, dried lemon balm, dried catnip, dried lemon verbena, dried lemon myrtle, and dried lemon eucalyptus.
3. Mix well.
4. Roll out dough on a floured surface.
5. Place filling in the center of the dough.
6. Fold the dough over the filling and seal the edges.
7. Bake for 30 minutes.
8. Let cool for 5 minutes.
9. Slice and serve.



Monkfish and Fennel Pies

SERVES 6
 These Monkfish and Fennel pies are a variation on the traditional Monkfish and Fennel pies from London that I took the recipe from. It is a variation on the traditional Monkfish and Fennel pies from London that I took the recipe from.

Ingredients:

- 1 lb. monkfish, cleaned and cut into 1/2-inch pieces
- 1 lb. fennel, cleaned and cut into 1/2-inch pieces
- 1 cup butter, softened
- 1 egg, beaten
- 1 cup heavy cream
- 1 cup flour
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp cayenne pepper
- 1/2 tsp paprika
- 1/2 tsp onion powder
- 1/2 tsp garlic powder
- 1/2 tsp dried thyme
- 1/2 tsp dried rosemary
- 1/2 tsp dried oregano
- 1/2 tsp dried basil
- 1/2 tsp dried parsley
- 1/2 tsp dried dill
- 1/2 tsp dried chives
- 1/2 tsp dried mint
- 1/2 tsp dried sage
- 1/2 tsp dried lavender
- 1/2 tsp dried lemon balm
- 1/2 tsp dried catnip
- 1/2 tsp dried lemon verbena
- 1/2 tsp dried lemon myrtle
- 1/2 tsp dried lemon eucalyptus

Directions:

1. Preheat oven to 350°F.
2. In a large bowl, combine monkfish, fennel, butter, egg, heavy cream, flour, salt, black pepper, cayenne pepper, paprika, onion powder, garlic powder, dried thyme, dried rosemary, dried oregano, dried basil, dried parsley, dried dill, dried chives, dried mint, dried sage, dried lavender, dried lemon balm, dried catnip, dried lemon verbena, dried lemon myrtle, and dried lemon eucalyptus.
3. Mix well.
4. Roll out dough on a floured surface.
5. Place filling in the center of the dough.
6. Fold the dough over the filling and seal the edges.
7. Bake for 30 minutes.
8. Let cool for 5 minutes.
9. Slice and serve.

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SUSSMAN'S GEFILTE FISH

EMERGING FROM LOCAL TRENDS, THESE CREATIVE COCKTAILS GO HERE. GHOST SEE

GOOD START
 Chef Daniel Sussman and his team at the new restaurant, *Ghost*, in New York City. The chef is seen here with his sous chef, Daniel Sussman, in the kitchen. The chef is seen here with his sous chef, Daniel Sussman, in the kitchen. The chef is seen here with his sous chef, Daniel Sussman, in the kitchen.



...the chef is seen here with his sous chef, Daniel Sussman, in the kitchen. The chef is seen here with his sous chef, Daniel Sussman, in the kitchen. The chef is seen here with his sous chef, Daniel Sussman, in the kitchen.

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GEFILTE FISH TK

- 1 1/2 lbs skin-on, kosher salt and freshly ground black pepper chicken
- 1/2 cup 1/4-inch-thick, preferably Spanish brand, rough-cut capers
- 1/2 cup fresh lime juice
- 1/2 cup cilantro, roughly chopped
- 1/2 cup radishes, roughly sliced
- 1/2 cup fresh lime juice
- 1/2 cup cilantro, roughly chopped
- 1/2 cup radishes, roughly sliced

UPGRADE

...the chef is seen here with his sous chef, Daniel Sussman, in the kitchen. The chef is seen here with his sous chef, Daniel Sussman, in the kitchen. The chef is seen here with his sous chef, Daniel Sussman, in the kitchen.

HANDI-STYLE PNO

...the chef is seen here with his sous chef, Daniel Sussman, in the kitchen. The chef is seen here with his sous chef, Daniel Sussman, in the kitchen. The chef is seen here with his sous chef, Daniel Sussman, in the kitchen.



UPGRADE

- 1 1/2 cups flour
- 1/2 cup sugar
- 1/2 cup baking powder
- 1/2 cup baking soda
- 1/2 cup whole milk
- 1/2 cup buttermilk
- 1/2 cup whole milk
- 1/2 cup eggs
- 1/2 cup vanilla extract
- 1/2 cup blueberries
- 1/2 cup Mexican crema or regular sour cream



BLUEBERRY QUINOA PANCAKES WITH LEMON CREAM

- 1/2 cup quinoa, rinsed
- 2 sticks cinnamon

- 4 cups flour
- 1/2 cup sugar
- 1/2 cup baking powder
- 1/2 cup baking soda
- 1/2 cup whole milk
- 1/2 cup buttermilk
- 1/2 cup whole milk
- 1/2 cup eggs
- 1/2 cup vanilla extract
- 1/2 cup blueberries
- 1/2 cup Mexican crema or regular sour cream

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BISCUITS WITH PANCETTA, COLLARD GREENS, MARBELIZED EGGS, AND ESPRESSO AIOLI

UPGRADE

Ingredients:
 1/2 cup olive oil
 1 cup Dijon mustard
 1/2 cup garlic, mashed into a paste
 1 egg yolk
 1/2 cup vanilla oil
 1/2 cup espresso

For the biscuits:
 2 cups flour
 1/2 tsp baking powder
 1/2 tsp kosher salt
 1/2 cup unsalted butter, frozen, plus 4 tbsp melted
 1/2 cup buttermilk

For the toppings:
 20 thin slices pancetta
 1/2 cup freshly ground black pepper
 20 collard greens, trimmed, and roughly

Directions:
 1. Preheat oven to 400°. Whisk flour, baking powder, and salt in a bowl. Using the coarse side of a box grater, grate frozen butter into four squares into mixture. Add buttermilk and using your hands, gently mix ingredients until a soft dough forms. Transfer dough to a floured surface; roll into 9" x 17" rectangle, about 1/2" thick. Using a round cutter, cut out biscuits; gather and reuse scraps. Place biscuits 1" apart on parchment paper-lined baking sheet. Bake until cooked through, 18–20 minutes. Set cooked biscuits and honey in a bowl, brush over hot biscuits. Return biscuits to oven and cook until golden, 3 minutes more.

2. Make the espresso aioli: Bring espresso to a single heat in a 2-cup baking sheet; bake until dry, 5–7 minutes. Pour fat from pan into a 1/2-cup oiler and add. Bring a large pot of salted water to a boil. Cook collard greens until 4–6 minutes done. Heat collard over medium-high, cook until tender, 4–6 minutes. Add collard, stock, salt, and pepper; simmer until stock has evaporated, 10–12 minutes. Whisk three garlic, collard, and salt in a bowl, while whisking, slowly drizzle in oil, and then espresso, until aioli is emulsified.

3. Cook the eggs: Melt 1/2 cup butter over medium heat in an 8" skillet; crack 2 eggs into skillet and break the yolks. Using the spatula of a sharpener rubber spatula, gently and slowly cook eggs until whites are cooked and yolks are runny, making a 1/2-inch omelet and taking care not to overcook the eggs. Cook until medium is set, about 3 minutes. Add 1/2 cup olive oil and fold omelet into quarters; transfer to a plate and keep warm. Repeat with remaining ingredients to make 4 omelets. In a skillet, slice biscuits in half; spread each side with aioli and drizzle collard, omelets, and pancetta between biscuits.

COUNTRY HAM AND RED EYE GRAVY GANISH

MAKES 1 DOZEN

A glorious stack of seasonal panini and honey Southern omelets, this savory centerpiece stacks with only country ham gravy was adapted from a recipe by Chef Erik Rupp of High House on Market in Philadelphia.

Ingredients:
 3 tbsp unsalted butter
 1/2 small yellow onion, thinly sliced
 3 tbsp three-plate hot mustard
 1/2 cup strongly brewed coffee
 3/4 cup heavy cream
 10 thin slices country ham
 10 thin sherry vinegar
 1/2 cup freshly ground black pepper, to taste
 4 1/2 cups Carnation's Pilsbury or similar creamed cheddar
 1 egg, lightly beaten
 1/2 cup grated Pecorino Romano

Directions:
 1. Cook ham in a 2-cup oiler over medium-high. Cook until golden, 8–10 minutes. Stir in butter; cook 2 minutes. Add coffee and cream and simmer to a thick paste; add mustard. Remove gravy to a 1/2-cup oiler; simmer over medium until slightly thickened, 2–3 minutes. Roughly chop a third of the ham; mix into gravy with the vinegar, oil, and eggs.

2. Heat oven to 400°: On a lightly floured surface, and working with one sheet uncovered, dough is a 10" x 12" rectangle (9" x 12" if using a 9" x 12" rectangle). Cut dough lengthwise into 10 equal strips. Tuck strips, one at a time, by holding ends of strip and twisting dough in opposite directions. Cut end of strip of dough around half to make a 2" round pinch dough. Repeat with the rest of a round strip of dough until you reach a wrap dough around to make 4" round. Tuck and pinch end of dough under danish to prevent unraveling. Transfer danish to a parchment paper-lined baking sheet; cover with a damp dishcloth until all danishes are formed. Using your fingers, press and stretch the center of each danish to make a shallow well. Brush danishes with egg. Cut out another 4" square of parchment paper; place one square over each danish. Fill well with 1/2-inch-thick pieces of pecorino; bake until golden and puffed, 10–12 minutes. Remove panini and keep warm. Spoon 1/2 cup gravy into well of each danish; top with remaining ham, and half the pecorino; bake 8 minutes. Garnish with remaining pecorino.



From top to bottom: Alice Cohen technique for marbelized eggs

SOURCE
 BY ALICE COHEN, COOKING INSTRUCTOR
 Photograph by Andre Bruneau/istock

Butter Queen
 A light-as-air cookie with a century-old French pedigree

Text:
 The bread specialty earned its name in the late 1800s, when Paul Omelette and other members of the Patisserie Association in Paris first made it. The name was derived from the fact that the recipe was so simple, and the ingredients so basic, that it was often referred to as "bread" by the French. The recipe was first published in the 1860s in the book "The Art of Baking" by Auguste Escoffier. The recipe is a simple one, using only flour, butter, and eggs. The result is a light, airy cookie that is perfect for a light snack or a small treat.

Judy Haubert

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W

hen I was a child, I would sometimes make late as night to the aroma of frying garlic. I would sometimes make late as night to the aroma of frying garlic. I would sometimes make late as night to the aroma of frying garlic. I would sometimes make late as night to the aroma of frying garlic.

Did you know? Garlic was the first something grown here when

failed to weep in places. I took a few heads back to my apartment, where I broke them open, revealing plump cloves singly encased in papery red and purple skin. It was so fresh that the skins were still clinging to me for grip when I tried to peel them. An experimental nibble of one raw clove yielded a few tears of heat that made my eyes water. I flinched a half-dozen times with the salt of a burn, inhaled them, and spat them into a pot, where the familiar alchemy of heat and oil muted the white fish gables and muted in sharp edges. As my dad used to, I stirred in spaghetti sauce in the many, but never the one of the garlic, muted the usual of peas in a way that was once familiar and also more intense than I was used to—tasting unmistakably of garlic but somehow more so.

I was quickly hooked on the stuff. That year in Georgia, I used garlic with greater abandon than usual. I loved it in a whole, thick cut with garlic paste, soaked under a weight in an iron skillet and served in a pool of butter, with *marokali* (horseradish) "garlic sauce," a sort of raw garlic and lemon sauce blended with pan drippings, or the salad, I would not even be in town, which brought a new life to an overlooked washing pane for stuffing fried eggplant. I even melted on whole peeled heads of it, the starchy, vine-gard dress as satisfying as or as potato chips.

It was being that my introduction to the wider world of garlic took place in Georgia. Garlic originated in the part of the world, in Central Asia grows day Kazakhstan, Tajikistan, Turkmenistan and Uzbekistan. It spread from there, carried by traders throughout the old world.

Early on, garlic was cultivated in Egypt before, 3000 years ago. It was prized for its medicinal and culinary uses, in China before it was an integral part of the diet at least 2000 years ago, and ancient Greece and Rome before it was used sparingly mostly as a medicine. It's one of mankind's oldest horticultural crops, and a cornerstone of many of the world's great cuisines.

Garlic is an allium, a member of the Lily family that includes onions, shallots, and leeks. What we call the garlic "head" is actually the swollen base of the leaves of the plant, which formed the roots and carbohydrates generated through photosynthesis belowground, where the bulb has no need to form a cluster of "bulbils," what we know as garlic cloves. The garlic head absorbs additional nutrients, including sulfur, from the soil, and it's the compounds derived from sulfur that give garlic its



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The World of Garlic

All garlic falls into one of two categories, each of which contains a range of cultivars. **Hardneck garlic** has a woody central stalk, or scape, that grows to a height of 18 to 24 inches. **Softneck garlic** has a long, thin scape that is usually harvested and sold as braided garlic. **Black garlic** is a variety of softneck garlic that has been fermented in a humid environment for several weeks, giving it a dark, almost black color and a sweet, tangy flavor. **Purple garlic** is a variety of softneck garlic that has a purple or magenta color. **White garlic** is the most common variety of garlic and has a white or light tan color. **Garlic scapes** are the long, thin stalks that grow from the center of the garlic head. They are usually harvested and sold as braided garlic. **Garlic scapes** are a delicious and nutritious part of the garlic plant. They are high in fiber and contain antioxidants. **Garlic scapes** can be used in a variety of ways, including sautéing, roasting, and grilling. **Garlic scapes** are a delicious and nutritious part of the garlic plant. They are high in fiber and contain antioxidants. **Garlic scapes** can be used in a variety of ways, including sautéing, roasting, and grilling.

Dishes to try

at Thanksgiving. As Van Dyke said, thanksgiving is following the impulse to express gratitude, which is what I'm looking for in the community that welcomed me on. Many visitors to Louisville know the scene at its restaurants, events, and the surrounding wine country. Whether they get to know that it is also the home of one of the largest populations of veterans anywhere in the United States, with the Veterans Home of California, the Parkway Home, and private residences, veterans make up more than a third of the population of our small town. In the early years at The French Laundry, we prepared beautiful Thanksgiving dinners for our guests. Each table received an individual, beautifully plated turkey. The only requirements for these Backwellian celebrations were that guests bring a hearty appetite and their own carving set, which I would use to carve the turkey. These dinners were filling and fulfilling, and they helped me to understand how our restaurant could take part in the evolution of community. Still, many of the attendees of our dinner celebrations made up more than a third of the population of our small town. In the early years at The French Laundry, we prepared beautiful Thanksgiving dinners for our guests. Each table received an individual, beautifully plated turkey. The only requirements for these Backwellian celebrations were that guests bring a hearty appetite and their own carving set, which I would use to carve the turkey. These dinners were filling and fulfilling, and they helped me to understand how our restaurant could take part in the evolution of community. Still, many of the attendees of our dinner celebrations made up more than a third of the population of our small town.

To this day, frying garlic is my favorite way to start a dish

A Beautiful Grind

An intrepid novice learns, hands-on, how the sausage gets made, and finds joy in all of its luxurious, spice-packed glory

BY CHRIS COLIN
PHOTOGRAPHS BY JOSEPH DELEO



You can add almost any herbs you like in this recipe. **Spicy pork sausage** (see page 33 for recipe).

Garlic and Herb Sausage

SERVE 6. PHOTO ON PAGE 34
PREP TIME: 30 MINUTES

"Large herb myrrine quality," says chef Russell Moore of the undervalued herb, which "tames the oily richness with Middle Eastern spice." It's an unusual, delightful addition to this classic sausage mix.

- 1 lb. whole black peppercorns
- 1 lb. whole allspice berries
- 1 lb. bay leaves, torn into pieces
- 2 eggshells, panned and torn into pieces

2 1/2 lb. pork shoulder, cut into 7" pieces
1 1/2 lb. pork belly, cut into 7" pieces
1/2 lb. capicola
2 1/2 lb. kosher salt
2 stalks green garlic or 6 cloves garlic, peeled and mashed into a paste
2 tbsp. roughly chopped oregano

1. Prep: Roughly chop the sausage. Peel the peppercorns, allspice, bay leaves, and pepper in a spice grinder until fine. Combine spice, the pork, wine, salt, and garlic in a bowl; toss to combine and then cover. Chill until very cold, 3 hours. Pat meat mixture through a grinder set to fine dice; stir in oregano and lovage. Stuff sausage mixture into casings (see "The Basic Technique," page 36).

Pork and Duck Sausage

SERVE 6
PREP TIME: 30 MINUTES

Most sausage recipes call for a meat mixture that is about 30 percent fat—using too much can yield a link that is more greasy than luxurious. Here, Moore combines pork belly with rich duck skin to soothe (for a perfectly tender sausage, cover and chill until very cold, 3 hours).

- 1 lb. whole black peppercorns
- 1 lb. whole allspice berries
- 1 lb. juniper berries
- 1 lb. bay leaves, torn into pieces
- 2 eggshells, panned and torn into pieces
- 2 1/2 lb. pork belly, cut into 7" pieces
- 1 1/2 lb. pork shoulder, cut into 7" pieces
- 1/2 lb. capicola
- 2 1/2 lb. kosher salt
- 2 stalks green garlic, peeled and mashed into a paste
- 2 stalks roughly chopped oregano

1. Prep: Roughly chop the sausage. Peel the peppercorns, allspice, bay leaves, and pepper in a spice grinder until fine. Combine spice, the pork, wine, salt, and garlic in a bowl; toss to combine and then cover. Chill until very cold, 3 hours. Pat meat mixture through a grinder set to fine dice; stir in oregano and lovage. Stuff sausage mixture into casings (see "The Basic Technique," page 36).

Boudin Blanc

SERVE 6
PREP TIME: 30 MINUTES

In 1808, Marie-Antoinette Louis and her husband, chef Charles Brodeur, created the boudin blanc, a sausage made with veal, pork, and chicken. Moore substitutes pork and chicken for boudin in his modern version, whipping the mixture to yield a smooth, light stuffing.

- 1 lb. whole black peppercorns
- 1 lb. whole allspice berries
- 1 lb. bay leaves, torn into pieces
- 2 eggshells, panned and torn into pieces

2 1/2 lb. pork shoulder, cut into 7" pieces
1 1/2 lb. pork belly, cut into 7" pieces
1/2 lb. capicola
2 1/2 lb. kosher salt
2 stalks green garlic or 6 cloves garlic, peeled and mashed into a paste
2 tbsp. roughly chopped oregano

1. Prep: Roughly chop the sausage. Peel the peppercorns, allspice, bay leaves, and pepper in a spice grinder until fine. Combine spice, the pork, wine, salt, and garlic in a bowl; toss to combine and then cover. Chill until very cold, 3 hours. Pat meat mixture through a grinder set to fine dice; stir in oregano and lovage. Stuff sausage mixture into casings (see "The Basic Technique," page 36).

For more sausage making tips and tricks, turn to "Diy Sausage" page 64.

Judy Haubert

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From left: griddle steaks of lamb with roasted tomatoes; the page still for recipe; the author and friends; a dish for the piglet; a plate from a Midsummer picnic.

The mid-air Swedish island of Öland, off the mainland's southwestern coast in the Baltic Sea, has special powers. So says my gardenier friend Ann Johansen, who lives here. "Anything you plant just explodes," she exclaims, holding up an immensely green and purple kohlrabi that looks like a starburst, its roots bearing a crown of thick leaves that radiate in all directions. In an early June evening, and we are gathering vegetables for a luncheon feast in contemporary Midsummer, a national holiday as important to us Swedes as Independence Day is to Americans, though its roots go much further back (see "Midsummer's Tale," below).

While Midsummer is traditionally celebrated on the summer solstice, it now takes place anywhere between June 20 and June 23. As far as traditions go, custom levels vary. Some Swedes just head to a bar around 6 or 7 with their pals. Others go grab a few six-packs and a patch of grass to gather with friends. Others host extravagant parties featuring regional folk dances, vast smorgasbords, and live music that goes on for days.

For this year's Midsummer celebration, I made the five-hour drive from Stockholm to Öland with a friend, Anna Olsson, to meet up with Ann, who's working as a gardener at Castellgården, a crafts school in the island's village of Väckviken. Friends of Ann's from the island will join us soon, forming a group of a dozen or so visitors. The school, a generous farmhouse that usually sits empty for several weeks over the summer, will be the site of our party.

By 7:30, Ann, with a return from the garden, is right in the morning. The sun has been up for five hours, and our friends are convening in the farmhouse's spacious kitchen. Though it's early, we are all excited and ready to cook. Ann and I put our hand on the counter's top edge of fresh mint, sage, thyme, marjoram and basil, fennel, and shallots. Ann, who has the unique distinction of being both a small farmer and a party chef,



Recipe: The best for lamb and berries. For everyone, Midsummer is a time to eat well. This is a recipe for griddle steaks of lamb with roasted tomatoes. Recipe: The best for lamb and berries. For everyone, Midsummer is a time to eat well. This is a recipe for griddle steaks of lamb with roasted tomatoes.



Five up a gas stove to boil a half-dozen worth of new potatoes with a splash of oil, while Nina, a small artist who, along with her husband, Pelle Lindberg, runs a bed and breakfast in the village, prepares a traditional garden-colored Västerbotten cheese pie. As the pulls it from the oven, its steaming cream-and-egg custard filling framed by a browned, buttery crust, the kitchen is filled with a heady, nutty aroma. Meanwhile, Pelle, in deference to the vegetables in our midst, dives up a fresh salad tossed with cherry tomatoes he's roasted in butter and olive oil with shallots, onions, and then used their nearby home. Pelle has already cooked the school's wood-burning pizza oven to make a rough country bread. And while Anna tackles the duck egg, fennel, chrysanthemum, and dandelion seeds that the doctor uses that focus on her produce, composing an enormous salad of lettuce, raw asparagus, and mushrooms such that the doctor uses with these on before dressing it with olive oil and poppy.

As everyone else is occupied with the cooking, I decide to make some aquavit, Sweden's most beloved liqueur (see "The Spirit of Midsummer," page 65). I pour vodka into bottles packed with aromatic—lemon verbena, dill, fennel, and lemon peel—and place them in the refrigerator to chill. I know that in a few days the spirit will be wonderfully infused with their flavors.

IT'S EIGHT O'CLOCK IN THE MORNING, AND OUR FRIENDS ARE CONVENING IN THE KITCHEN, THOUGH IT'S EARLY, WE ARE ALL EXCITED AND READY TO COOK

Piklida dressing scattered with minced red onion and chives (see page 69 for recipe). Facing page, from left: author, Per-Olof Johansson, and Dagmar Häger for the piglet; a dish for the piglet; a plate from a Midsummer picnic.



Judy Haubert

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