

Art Department



MASTER THE ART OF THE ARMCHAIR VACATION

As overseas jaunts remain uncertain, many seek ways to escape their living room without buying a plane ticket. For more ideas on the art of the stay-home wine vacation, we asked industry experts to weigh in.

BY
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IN THE KITCHEN

A celebrity chef, TV personality and author, Amanda Freitag is certainly no stranger to transporting diners, herself included. The vehicle? Memorable culinary experiences.

"As we are all contained in our safe bubbles, my way to travel is to cook, taking my senses on a trip," she says. She loves to make fresh pasta. "I recently took myself to Italy without ever leaving my kitchen."

She made a Bolognese sauce and prepared fresh tagliatelle, then popped open a Lambrusco from Modena.

"I ate slices of luscious mortadella from the package while enjoying the uncomplicated elegance of the Lambrusco," she says. "I closed my eyes for a moment...and I was in Bologna."

Scott Bull, co-owner and host of Sustainable Wine Tours in Santa Barbara, California, customizes private driving tours to area wineries and winemaker homes. For those who can't make it to Santa Ynez, however, he recommends ordering bottles online.

"Drink the Estate Syrah from Larner Wines alongside a plate of Santa Maria tri-tip and pinquito beans for a full-bodied Santa Barbara experience," he says.

THROUGH THE SPEAKERS

While what's on your plate and in your glass offer their own portals, the synergy created by the combination of food, wine and music is undeniable. Even if the "place" it takes you is just a state of joy.

Freitag loves to blast tunes while cooking and sipping pink bubbly. "The genre depends on my mood," she says. "I will go all-out rock 'n' roll with Led Zeppelin, Foo Fighters and my fave, Nathaniel Rateliff & The Night Sweats," she says. Though, any disco and R&B classics that inspire her to dance and sing will also do the trick.

While less likely to make you want to bust a move, podcasts offer another option. Bull listens to *The Land of Desire*, a history podcast that offers "tales of fun, adventure and absurdity," he says. A recent overview of the madeleine, a small French cake, inspired him to bake a batch.

Bree M. Stock, a Master of Wine and the education manager of the Oregon Wine Board, keeps the focus on vino. She tunes in to Levi Dalton's *I'll Drink to That!* for frank conversations with the personalities behind bottles and deep dives into wine production.

ON THE PAGE

To journey beyond her walls, Chevonne Ball, founder of Dirty Radish Travel Company, turns to books. A recent pick was *Dirk* by Bill Buford.

"I've been to the bakery he speaks of several times, and I am enjoying the trip down memory lane," she says.

Jeff Harding, wine director at New York City's Waverly Inn, also looks to the page for a little escapism.

In the last year, he's sought books on World War II-era France. He recommends *The Flight Portfolio* by Julie Oringer, set in the country's south, as well as Champagne-based *The Winemaker's Wife* by Kristin Harmel and *Death in Bordeaux* by Allan Massie. All have "made things in our time seem a lot more bearable," he says.

ON THE SCREEN

Hoping to help others get out mentally, Harding opens a portal into the vines via his Instagram series, Vineyard Chats.

"One of the coolest [Instagram Live] interviews I did was a virtual walking tour with Hela Mansour, the owner of Bordeaux Walking Tours," he says.

Harding met her on a previous trip and thought it would be fun to take a virtual walk together. To search for specific paid virtual wine exploits, he suggests checking out Airbnb's new online experiences.

Unsurprisingly, Zoom, the online conferencing platform that has become a household name during the novel coronavirus pandemic, can also help facilitate armchair travel.

Sommelier and tastemaker André Hueston Mack uses it regularly for his own seminars as well as to join others. The salons held by Larkmead Vineyards are one of his favorites.

Many wineries also host guided virtual tastings or other interactive events. Oregon's Brooks Winery, for instance, offers tastings that range from a focus on single vineyard wines to a deep dive into the Willamette Valley. With tasting times set at the participants' request, managing director Janie Brooks Heuck makes it easier than ever to access Brooks' wine.

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A Toast to

ake solace in the solstice, and reimagine summer as people in Nordic countries do: as a long afternoon that unfurls into the midnight sun. Celebrate with close friends around a bonfire on the beach, and pick wildflowers to garnish drinks.

The following cocktails draw inspiration from traditions that mark the longest, most delicious days of the year in Sweden, Finland, Norway, Denmark and Iceland.

Bonfire Old-Fashioned

With roots that date to the seventh century, some of the earliest Midsummer traditions celebrated the defeat of darkness by the sun god. Bonfires were part of the celebration, thought to ward off evil spirits and dark forces, and also to bring luck.

At heart, this is a classic Old Fashioned. Although Bourbon is the standard-bearer for this drink, consider a Scandinavian whiskey like Spirit of Hven's Tysko's Star or High Coast A.V., both Swedish single malts. You could also experiment with a barrel-aged aquavit like Norway's Linie as the base. The flamed orange peel adds a caramelized note and requisite incendiary flourish.

- 2 ounces whiskey
- ¼ ounce Demerara syrup*
- 2 dashes Angostura bitters
- 1 dash orange bitters

Orange peel, for garnish

In mixing glass, stir all ingredients, except garnish, with ice. Strain into Old Fashioned glass over large ice cube.

To garnish, hold orange peel directly over glass, skin facing away from you. Using other hand, light match. Flex orange peel so the oils spritz through flame and ignite. Use peel to garnish drink, or discard.

*DEMERARA SYRUP

In small saucepan, combine 1 cup Demerara sugar and ½ cup water. Cook over medium heat, stirring occasionally, until sugar dissolves. Remove from heat. Let cool, and store in airtight container. Refrigerated, it keeps up to 2 weeks. Makes about ¾ cup.



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Summer

Midnight Sun Dance
Inspired by the midnight sun, those few weeks during the summer when the sun never sets above the Arctic Circle, Fanny Chu built this festive sparkler with summer nights in mind.
"When I think of summertime, I always think of strawberries, simons and campfires, especially by the beach," says Chu, who was a bartender at Donna in Brooklyn, NY, before it closed. She compares the midnight sun with the way a glowing moon can illuminate the sky. Her drink draws smoky tones from a peated Islay Scotch.

Courtesy Fanny Chu, liquid stylist,
New York City

- 1 ounce Carpano Antica Vermouth
- 1 ounce Lustau Amontillado Sherry
- ½ ounce aged rum, such as Forsyth W.P. 502 Jamaican Rum
- ½ ounce fresh lemon juice
- 1 teaspoon peated Scotch, such as Laphroaig 10 year
- 1 teaspoon simple syrup (equal parts sugar and hot water)
- 1 heaping teaspoon strawberry preserves, preferably Bonne Maman

Dry sparkling wine, to top
Fresh mint, for garnish
Sliced strawberries, for garnish
Orange wedge, for garnish

In cocktail shaker filled with ice, combine all ingredients except sparkling wine and garnishes. Shake well, then double-strain into stemmed cocktail glass or wine glass. Top with sparkling wine. Garnish with mint, strawberries and orange wedge.

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Vodka Maypole

Throughout many parts of Europe, tall leaf- and flower-adorned maypoles were raised to welcome summertime and signal hopes for a bountiful harvest. Briana Volk, proprietor of Portland Hunt + Alpine Club in Portland, Maine, remembers seeing a maypole when she attended the annual Scandinavian Festival in Astoria, Oregon.

"As a child, I would go with my Finnish grandparents to watch the crowning of the festival's Miss Scandinavia, eat baked goods, dance to accordion music and see the maypole be raised," she says. "The festival was always the highlight of my summer."

Her homage is a boozy parfait that layers fresh berries with crushed ice and gets topped with vodka, kombucha and peach. For those who seek a project, Volk suggests swapping kombucha for sima, a Finnish fermented drink flavored with lemons.

Courtesy Briana Volk, proprietor, Portland Hunt + Alpine Club, Portland, ME

- 4 fresh raspberries
- 6 fresh blueberries
- 2 ounces vodka
- $\frac{1}{2}$ ounce crème de pêche liqueur
- 3 ounces berry kombucha
- Grapefruit slice, for garnish
- Mint sprig, for garnish

Fill Collins glass $\frac{1}{2}$ of 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 roll 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. Wrap bag in a clean dish towel. Use meat mallet or rolling pin to pulverize ice into pebble-sized pieces.

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Wildflower Negroni

A flower wreath for summer celebrations is meant to symbolize rebirth and the abundance of the earth after the long Nordic winter. The solstice is also a time to gather medicinal herbs, notably St. John's wort, which has yellow blossoms that evoke the summer sun.

The Wildflower Negroni, a riff on the classic White Negroni, makes the most of flowers and herbs, as it glides the botanicals found in gin with a quick tea-based infusion. A version of the drink appears in *Spirit of the North*, a Scandinavian-inspired cocktail book written by Danish native Selma Slabick, a bartender in Queens, New York. She recommends a gin that has floral notes like the rose petal-infused Dorothy Parker Gin.

Adapted from *Spirit of the North: Cocktail Recipes and Stories from Scandinavia* (teNeues Publishing Company, 2018), by Selma Slabick

- $\frac{1\frac{1}{2}}$ ounces wildflower-infused gin*
- 1 ounce Cocchi Americano
- $\frac{1}{2}$ ounce Sazerac Apéritif (or in a pinch, dry vermouth)

Edible flower, for garnish (can be frozen into ice cube)

In mixing glass, stir all ingredients, except garnish, with ice. Strain into rocks glass over single large ice cube. Garnish with edible flower.

*WILDFLOWER-INFUSED GIN

Immerse 2 bags herbal tea (preferably a blend that features flowers like jasmine, lavender, hibiscus, rose or chamomile) in $\frac{1}{2}$ cup hot water for 10–15 seconds. Remove tea bags, squeeze gently to release excess water, then place bags in 1 cup gin. 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.

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—PICKLE— PERFECT

Liven up your cocktails with these crunchy, colorful garnishes.

From bright-pink onions to dress up a classic Gibson to crisp vegetables to garnish a Bloody Mary, pickling is an easy way to add vibrancy to drinks. Brine plus time also can yield delicious, crunchy cocktail-hour snacks, or even colorful jars for holiday gifts.

William Tsui, bar director at Oakland's Viridian, began pickling melon rinds, leftover beets and other food scraps to minimize waste. He found the pickles gave drinks "more dimension, more pop." Today, pickling is a key focus at his bar.

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

His advice for newbies: 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. Tsui adjusts his depending on the season or intended drink use, such as autumnal sweet spices for pickled apples or savory touches like rice vinegar and fish sauce to pickle shiitake mushrooms to accompany a peated Scotch cocktail.



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'Ultimate Gibson' Onions in Hibiscus Brine

*Courtesy of Liam Dossy, group bar director,
Hawkmoor, London/New York City*

Stir together 3 cups rice vinegar, 2 cups caster sugar and ¼ cup kosher salt until sugar and salt dissolve. Add 3 tablespoons dried hibiscus flowers and infuse for 30 minutes to 1 hour. Strain through muslin or other fine material.

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

USE THEM IN A GIBSON

This streamlined brine featuring dried hibiscus gives a pleasingly rosy hue to pickled onions. At the Hawkmoor, a London-based stealthhouse group that opened a New York City outpost in fall 2021, the "Ultimate Gibson" is made with a half-teaspoon of the hibiscus brine, added to a Martini along with a single pink-brined onion for garnish.

Pickled Apples in Baking-Spice Brine

*Courtesy of William Tsui, bar director,
Viridian, 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, ¼ teaspoon ground clove, ½ teaspoon vanilla extract (optional) and 5 thin-sliced apples in large container. Stir until sugar and salt have fully dissolved. Cover and allow to steep for one week, refrigerated. Can be refrigerated for up to 2 months.

USE THEM IN A GOLD RUSH

At his bar, Tsui often combines fresh and pickled apple slices in a fan formation, secured with a cocktail pick, as an element of surprise. Vanilla is optional, but adds mulling spice-like sweetness, if desired. In addition to a bourbon-based Gold Rush, drinks made with Calvados or other apple brandies will be a good home for these pickles.



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Pickled Cucumbers in Lemon-Herb Brine

Adapted from *Cocktails, Mocktails and Garnishes from the Garden*, by Katie Strzajewski (Yellow Pear Press, 2020)

In pot, combine 2 cups **Champagne vinegar**, $\frac{1}{4}$ cup **sugar**, $\frac{1}{4}$ cup **water** and $1\frac{1}{4}$ teaspoons **salt**. Bring to simmer. Stir in $1\frac{1}{2}$ 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 zing to vegetables, Strzajewski says. Try it with cucumber slices, baby carrots, green beans or other produce. The end result will be colorful and mild enough to complement any variation on a Martini. Alternatively, pize a selection into a small bowl for nibbling on the side.

Pickled Watermelon Rinds in Mezcal-Chile Pepper Brine

Courtesy of Puesto, San Diego

Cut **watermelon rinds** into 1-inch by $\frac{1}{2}$ -inch pieces. Put 2 cups in large container with 1 tablespoon chopped **manzano** or **habanero chile pepper**.

In pot, combine 6 cups **water**, 3 cups **apple cider vinegar**, 3 cups **sugar**, $\frac{3}{4}$ cups **salt**, 2 tablespoons **allspice berries**, 2 teaspoons **coriander seeds** and zest of 1 **orange**. Bring to boil. Pour over watermelon and chiles. Allow to cool.

When cool, add $\frac{1}{4}$ cup **mezcal**. Weigh watermelon down so it will stay submerged, and refrigerate for at least 1 day.

USE THEM IN A MEZCAL MARGARITA

Originally created for Puesto, a group of Mexican restaurants in Southern California, this colorful accompaniment adds piquancy to grilled meats or as a garnish for any sort of margarita.



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Tomatoes in Honey-Horseradish Brine

Adapted from *Beyond the North Wind: Russia in Recipes and Lore*, by Darra Goldstein (Ten Speed 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 all-spice 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.

Sterilize 1-gallon jar. Layer in tomatoes, 5 horseradish leaves, 6 black currant or celery leaves and 3 dill stalks (including flowering heads). Pour brine over all. To keep tomatoes submerged, fill resealable plastic bag with water and place on top of them. Cover jar with cheesecloth secured with rubber band, and leave to ferment at room temperature for 3–4 days. Skim off any foam that forms. Transfer to refrigerator. Keeps, refrigerated, for several weeks.

USE THEM IN A BLOODY MARY

Pickling fruits and berries in brine is a classic preservation technique in Russia. This particular brine yields “ever-so-slightly-sweet” tomatoes, Goldstein says, which she serves as an accompaniment to roast meats, but they also can be speared and stacked as an edible drink garnish. She also recommends this brine to pickle lingonberries, watermelon or apples.



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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 clean of all 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 diced
- 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 stabilize the oysters on the cups 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 scallion, 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 they stop time. 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-ounce pour look small!"
—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 to 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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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 1.3 oz.)
- 8 oz. fresh chanterelle mushrooms
- 8 oz. fresh cremini mushrooms
- 8 oz. fresh shiitake mushrooms
- 4 tablespoons salted European-style butter
- 1 teaspoon chopped fresh rosemary
- 2 cloves garlic, sliced
- 4 shallots, diced (about 1 cup)
- ½ cup toasted pine nuts
- 2 cups heavy cream
- Fleur de Sel or Maldon sea salt, to taste

Add chicken stock and dried porcinis to a saucepan over low heat and simmer for 30 minutes.

Add fresh mushrooms, butter, rosemary, garlic and shallots to a heavy saucepan over medium-low heat. Sauté for about 10 minutes, stirring often, until shallots are sweet and translucent and mushrooms have released their liquid and start to brown. Remove porcinis with a slotted spoon and add to mixture. Add chicken stock through a fine-mesh strainer (to catch any grit from the porcinis) 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 purée 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 shows 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

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**Dinner,
WITH A
TWIST**

RECIPES INSPIRED BY CLASSIC COCKTAILS BLUR THE LINE BETWEEN GLASS AND PLATE.

BY
**NILS
BERNSTEIN**

It's been said that mixologists are the chefs of the bar. And just as culinary combinations can inspire cocktails, with a little creativity the flavors of a balanced drink can be used in plated applications. A curry with pineapple and coconut milk is essentially a dinner-sized piña colada, after all. Because alcohol evaporates more quickly than water (due to its lower boiling temperature), cooking with hard liquor can give as much complexity as wine or vermouth with no "boozy" taste (by deglazing pans 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 Forster Bob Brooks, RPM Seafood, Chicago
Instagram: @rpmseafood

RPM Seafood, a palatial 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 briny oysters.

- ¼ cup fresh-squeezed lime juice
- 2 tablespoons fresh-squeezed orange juice
- 1½ tablespoons agave nectar
- 1½ teaspoons 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 until salt dissolves. 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 4 to 8 or an appetizer).

PAIR WITH
Ameztoi 2021 Txakoli (Getariako Txakolina)
Txakoli is a smart pick with raw oysters in general, but its bright citrus, herbal notes and saline flavors complement this margarita mignonette like a salt. One with a slice of lime. Ameztoi has been making Txakoli since 1820, from vineyards that overlook the Bay of Bizay and San Sebastián. This bottle is made entirely from Hondarribi Zuri grapes, lightly fizzy, and somewhat low in alcohol at 11%.

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"Gin and Tonic" Kampachi Crudo

Courtesy Chef Kot Potoski, The Dock & The Proch, Washington, D.C.
Instagram: @duckandpeach_dc

Gin and tonic—gambled with a lemon slice—was Chef Potoski's inspiration for this elegant appetizer. Buy the sushi-grade fish from a high-quality supplier or Japanese market. Besides being safe to eat raw, fish intended for sashimi or sashimi will be cut to a uniform shape with all bony bones removed.

- ¼ cup kosher salt
- ¼ 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 FINISH:

- 1½ tablespoons fresh-squeezed lemon juice
- 1 teaspoon gin
- 1 Persian cucumber, sliced thin
- 2 blatter egg or breakfast radishes, sliced thin
- 1 tablespoon extra-virgin olive oil
- Maldon sea 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 four.

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 in a small bowl. Layer fish in a "stagger" arrangement with one slice of radish and cucumber between each piece of fish. Drizzle with the lemon-gin mixture, tint the olive oil, and sprinkle with a little Maldon salt. Serve 2 to 4 as an appetizer.

PAIR WITH
Kendall-Jackson 2021 Avant Unoaked Chardonnay (California)
You might be tempted to pair this with a wine with pine or rosemary notes that suggest juniper (like Verdejo or Sauvignon Blanc), but instead look for a crisp wine that will neutralize the mild flavors here of fat lemon and juniper radish. This unoaked Chardonnay, cold-fermented in steel tanks, is all-revealing fruit flavors of green apple, tangelo and passion fruit.

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Juicy Sazerac Glazed Pork Chops
 Courtesy Chef Eric McCree, Filix Gastro Bar, New York City
 Instagram @filixgumbobar

Chef McCree spent a year traveling throughout Louisiana, immersing himself in Cajun-Creole cuisine, before opening Filix Gastro 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 spirits are balanced by the two bitters, and a fennel frond garnish gives a similar aroma to the hint of absinthe in a Sazerac.

4 bone-in pork rib chops (1 to 1 1/2 inches thick)
iced tea brine*
 Cajun seasoning of choice
 Coarse kosher salt
1/6 cup rye whiskey (McCree prefers Sazerac brand)
1/6 cup Cognac (McCree uses Hennessy)
1 teaspoon Peychaud's bitters
1/2 teaspoon Angostura bitters
4 tablespoons cold unsalted butter, cut into 8 pieces
1/4 packed cup fennel fronds, roughly torn, for garnish

***Iced tea brine:** In a large bowl, combine 7 cups cold unsweetened black tea, 1 cup fresh-squeezed orange juice, 1/2 cup kosher salt, 1/4 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 140°F on a meat thermometer. Remove to a plate, tent with foil, and let sit for 5 to 10 minutes before serving.

While pork rests, heat a small skillet over medium heat, then add rye, Cognac, and bitters (be very careful on a gas stove, as the liquor 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 melting. Taste and add salt, if needed.

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

PAIR WITH
 Concha y Toro 2019 Marques de Casa Concha Pinot Noir (Limari Valley)
 Pinot and Pinot Noir is such a good pairing that the legendary chef Charlie Palmer hosts the annual Figs 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 fruit and spice flavors in the bitters. It even has a subtle orange note that alludes to the absinthe essence of a Sazerac.

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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 busting 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
Instagram: @bludornhtx

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:

¼ cup kosher salt
¼ cup black pepper
1 4-rib 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 latter 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. Serves 8.

FOR YORKSHIRE PUDDINGS:

6 eggs
1 ½ cups milk
1 ½ 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, whisk in milk then flour, salt and jalapeño until flour is fully incorporated. Cover and refrigerate mixture and take out 2 hours before cooking the puddings. 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 butter 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 store the wine at cellar temp—about 55°F—until ready to drink, as it will warm slightly at the table. I like a deep bowl for Bordeaux that focuses the scent of the wine upward toward the nose."

—Molly AUSTAD, wine director, Bludorn



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Staple Suppers

BY SARAH E. DANIELS

PHOTOS BY JOEL GOLDBERG

FOOD AND PROP STYLING BY JUDY HAUBERT

Whether adapted from cookbooks, born of famed weeknights 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
TRY: Sierra Nevada Northern Hemisphere Harvest Wet IPA
—John Holl, beer editor

Oysters and Alsace Pinot Auxerrois
TRY: Marc Kreydenweiss 2018 Kritt Pinot Auxerrois (Alsace)
—Layla Schiack, associate managing editor, print

Burrata, tomatoes, basil, olive oil and salt, and Rhône-style white blend
TRY: Bookers 2019 White (Paso Robles)
—Matt Kettmann, contributing editor

Cheese toast and Chenin Blanc
TRY: Lubanzi 2020 Chenin Blanc (Swartland)
—Lauren Buzzeno, managing editor

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Cauliflower-Chickpea Pancakes

These savory chickpea pancakes are the perfect vehicles for melted cheese and any cabbage-adjacent 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.

—Emily Saladino,
associate managing editor, digital

- 1/2 cup chickpea flour
- 4 tablespoons olive oil
- Salt and pepper, to taste
- 2 cloves garlic, chopped
- 1/4 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
- 1/4 cup shredded cheddar, mozzarella or Parmesan
- 1/4 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 Pétillant Naturel Arete

Vineyard Chenin Blanc (Columbia Valley)

Cut through the rich cheese and earthy vegetal flavors with a crisp, refreshing sparkler. This bottle, with apple and brioche notes, does just that, while adding a sense of fun and decadence to the meal.

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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

16 rosemary sprigs

2 lemons, sliced into thin circles

Olive oil

½ cup Kalamata olives

If fish filets are more than ½-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 ½-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. Serves 4–6.

WINE PAIRING

Two Shepherds 2018 Trimble Vineyard Carignan (Mendocino)

Black olives add depth to this dish. As a result, it's well suited to a light-bodied, nontannic red wine like this, preferably served with a light chill. A rich, full-bodied white, like Roussanne, 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 Hervey's *Back Pocket Pasta* (Clarkson Potter, 2017), is something I'll 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

½ cup frozen peas, if desired

½ cup mushrooms, sliced, if desired

3 cloves garlic, sliced

2 cups spinach, escarole or bok choy

Salt and pepper, to taste

½ cup raisins, soaked in warm water 10 minutes, then drained

½ cup pine nuts, toasted

½ 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)
This textural, mineral-driven white wine has enough oomph to handle this dish's sausage spice, without overwhelming delicate flavors from raisins and pine nuts. Its bright acidity will pair nicely with the cheese.

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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 peak season 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. —Nils 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 saucepan 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 side dish.

WINE PAIRING

Donkey & Goat 2019 Stone Crusher Roussanne (El Dorado County)

Why not pair carrots with an orange wine? Skin contact gives this bottling the body to stand up to the sweetness of this dish, while refreshing acidity has a similar effect as the lemon wedges. Donkey & Goat's 12th vintage of this wine is a rich and structured Roussanne that boasts stone-fruit and Christmas-spice notes.

PHOTO: KYLE GOLDEN/FOODAND PROOF/STYLING: JUSTYHAUBERT



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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 Joe, 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 Comfort Station, who created the drink. "I have such a sweet tooth, but a bittersweet tooth, loving dark chocolate and stuff."

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

—Kara Newman

THE MOCHA RUSSIAN

Courtesy of Aaron Boyle, bar manager, Comfort Station, Cincinnati

- ¾ ounce vodka, preferably Ketel One
- ¾ ounce coffee-flavored vodka, preferably Van Gogh Double Espresso Vodka
- ½ ounce coffee liqueur, preferably St. George NOLA Coffee Liqueur
- 1½ ounces chocolate oat milk
- ½ ounce cold brew concentrate (or regular coffee, cooled)
- 2 dashes Regans' Orange Bitters
- Dark chocolate shavings, for garnish

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



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1. SPICE IT UP

Lotz recommends bringing in "warming" flavors. To transition a daiquiri for wintertime, he switches from white rum to Scarpett 1863, a gold rum from Trinidad with notes of toffee and tobacco. Baking spice notes of allspice dram sweeten the drink.

Another potential shortcut: Reach for a bottle of bitters.

"Add a few dashes of Dale DeGroff's Pimento Bitters to your daiquiri or Mai Tai," he advises. "Even something like a piña colada benefits from a little spiced edge."

WINTER DAIQUIRI

Courtesy of Ryan Lotz, beverage director/partner, Shore Leave, Boston

Shake 2 ounces gold rum, ¾ ounce lime juice, ½ ounce Demerara simple syrup and ¼ ounce St. Elizabeth's Allspice Dram with ice. Strain into coupe glass. Garnish with grated nutmeg.

2. WARM UP—LITERALLY

If your go-to is typically a Negroni, Julia Momosé brings the drink into hot toddy territory with her Hotto Campari, developed for Kumsko, her Japanese-inspired bar in Chicago. Hot water is added to a mix of Campari, lemon, honey and various liqueurs, yielding a playful drink with a rosy hue and familiar bittersweet flavor.

This drink lends itself to customization. If you don't have shochu, sub in sake or a white spirit like gin; in place of kummel, try a barpoon of another liqueur, such as dry curacao.

HOTTO CAMPARI

Adapted from *The Way of the Cocktail: Japanese Traditions, Techniques, and Recipes*, by Julia Momosé and Emma Janzen (Clarkson Potter, 2021)

In teacup, combine 1 ounce Campari, ¾ ounce shochu, ½ ounce honey syrup (2:1 honey to hot water), ¼ ounce fresh lemon juice and 1 barpoon kummel 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 Calenda in Yountville, California, General Manager Eric Jefferson modifies the Paloma to incorporate pomegranate juice, alongside the traditional grapefruit, but that's only one possible variation.

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

INVIERNO PALOMA

Courtesy Eric Jefferson, general manager, La Calenda, Yountville, CA

First, make spiced agave syrup: In small pot over low heat, combine 1 cup agave syrup, 10 sprigs of thyme, 20 cloves and 1 cinnamon stick. Stir continuously until mixture begins to simmer. Let cool and store in the fridge overnight. Strain. Keeps, 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 reposado tequila, 1 ounce pomegranate juice, ¾ 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.



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EXPRESSIVE CHENIN BLANC

"In my early years, the region's whites were looked down upon," says veteran vintner Neil Collins of Tablas Creek. He remembers those early Chardonnays as quite flabby. He was aiming for a Chard alternative when he first attempted Chenin Blanc from the Old Bailey Vineyard (planted in 1969). That was almost 30 years ago, when he was a winemaker for Adelaide Cellars.

"We absolutely destroyed it with American oak," says Collins. "But I never forgot the vineyard and its fruit."

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 Thatcher, of Thatcher Winery, makes a mineral-laced, acid-driven bottling each year. He uses grapes from the very warm Shell Creek Vineyard, in the southeastern Paso Highlands district.

Planted in 1972, the site's age and own-rooted vines, and the region's huge day-night temperature swings, are what Thatcher credits for the resulting wine style.

"Older plants have had a chance to embrace their environment and, being own-rooted, they have a direct connection with the marine limestone sitting just beneath the top coat of alluvium," he says.

BOTTLES TO TRY

94 Lone Madrone 2018 Chenin Blanc (Adelaide District); \$35.

92 Thatcher 2019 Own-Rooted Shell Creek Vineyard Chenin Blanc (Paso Robles Highlands District); \$32.

UGNI BLANC IS ONE TO WATCH

The biggest surprise grape here is Ugni Blanc, also known as Trebbiano, which Ryan Pease of Paix Sur Terre turns into perhaps the region's best white wine of each vintage. Inspired by Tablas Creek's Vermentino, Pease started working with Ugni Blanc in 2013. He planted another 1.5 acres in 2020 and remains the only known producer of the grape in the region. "It has become our most sought after wine," says Pease.

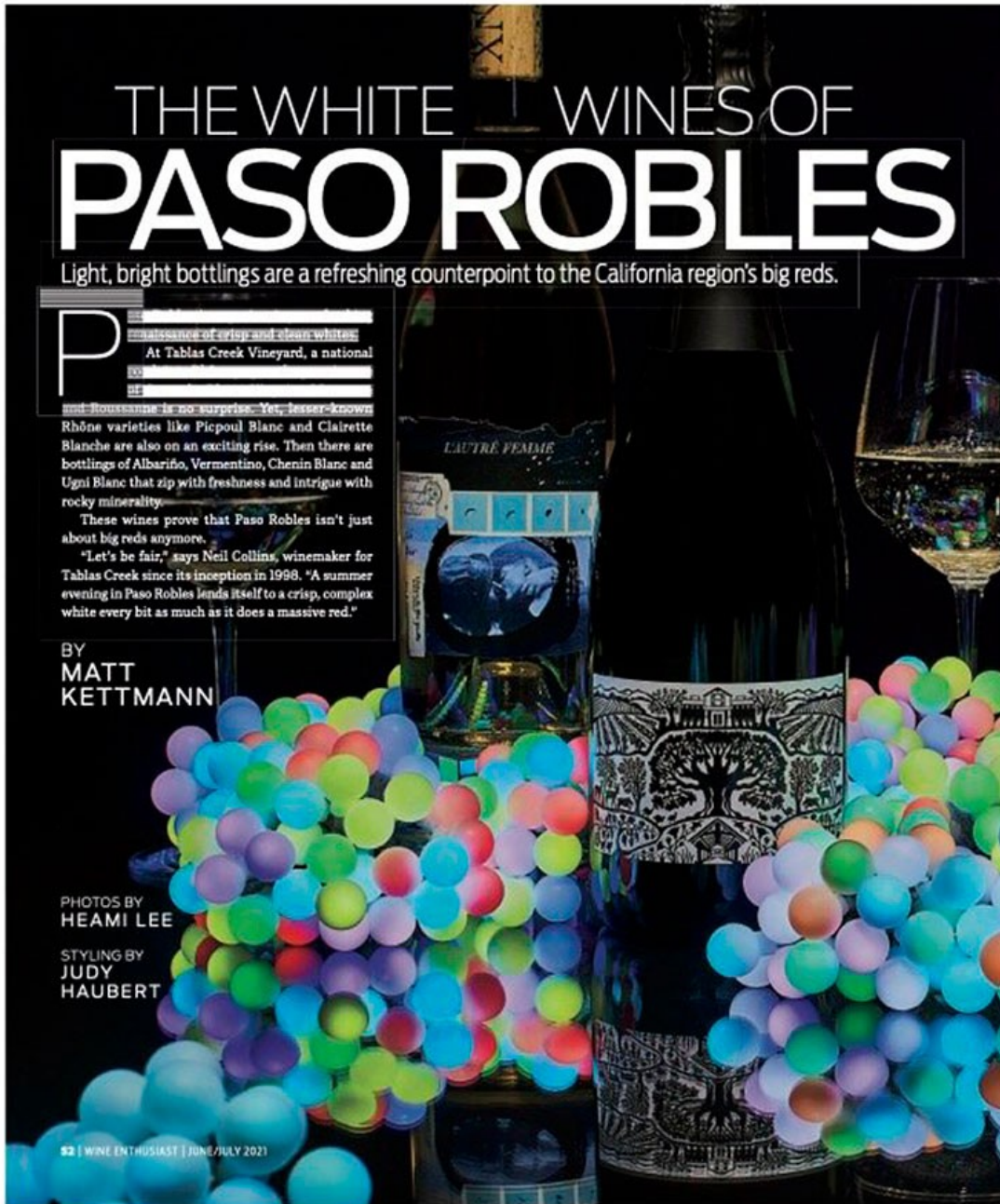
94 Paix Sur Terre 2020 Maison Mason Vineyard Ugni Blanc (Paso Robles Willow Creek District); \$32.

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RHÔNE ROOTS

For years, Viognier was the go-to white Rhône grape across California, but over the last decade, Grenache Blanc has emerged as brighter, fresher and easier to master.

In 2017, Stanley Barrios, proprietor and winemaker of Top Winery, opted for the grape to star in his Axis bottling, a lower-alcohol, zesty contrast to his richer, Roussanne-heavy Polse bottling.

"Flaunting both restraint and power in a white wine?" he asks. "Now, that's exciting."

One of the first "new" white Rhônes to turn heads was Picpoul Blanc, which Halter Ranch uses in both still and sparkling wines by itself and in blends.

"With so many Rhône white varieties lacking in acid, Picpoul Blanc is the key to balanced blending," says Winemaker Kevin Sass, who believes it's the "most underutilized" white Rhône in Paso Robles.

Clairette Blanche is an even newer variety to the scene. Since 2017, McPrice Myers has used Paper Street Vineyard grapes as a single-varietal expression, in his Beautiful Earth white blend as well as coferments for red wines with Syrah and Mourvèdre.

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

Sometimes, these varieties work best as a team, as in Law Estate's Sôph, a blend of Roussanne, Marsanne and Clairette Blanche, made since 2015.

"It is bold, powerful and concentrated enough for most 'I only drink red wine' drinkers to enjoy, but has a tremendous amount of finesse and freshness to make it crisp and refreshing," says Law Winemaker Philipp Pfunder. "These whites break the stereotype and shine brightly from beneath their big, bold red siblings."

BOTTLES TO TRY

- 93** Halter Ranch 2016 Libelle Sparkling Picpoul Blanc (Adelaida District); \$60. *Editors' Choice.*
- 93** Top 2018 Axis Grenache Blanc (Paso Robles); \$48. *Editors' Choice.*
- 92** Law 2019 Sôph White (Paso Robles); \$78.
- 92** Tablas Creek 2019 Patelin de Tablas Blanc (Paso Robles); \$45.
- 90** QNX 2019 L'Aurê Femme White (Paso Robles); \$42.

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VIVACIOUS VERMENTINO

A sneaky toss of Vermentino sticks by a wise nurseryman into a shipment of vines bound for Tablas Creek in the mid-1990s unleashed this non-Rhône grape on the Rhône-focused vineyard. Everyone's been rejoicing since.

More commonly found in places like Corsica, Liguria and Sardinia, and also known as Rolle, the grape delivers strongly rocky and refreshing citrus flavors with stunning regularity.

Vina Robles Vineyards & Winery, in Paso's eastern hills, planted some Vermentino in the Huerfano Vineyard, a cool, windy spot. The winery began to make a varietal bottling in 2011.

"While we do a fruit-forward Sauvignon Blanc and Vignoble, I find the Vermentino to be one of our most versatile, food-friendly white wines," says Winemaker Kevin Willenborg. He likes to pair it with light dishes like pasta, shellfish and chicken, as well as spicy meals. "What really sets it apart for me is this rich weight and smooth, long finish in the mouth without being cloying, sweet or oaky."

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

"With the long growing season and cool maritime-influenced nights, we can get these flavorful crisp whites—you just need to work with the vine and canopy a little," he says. "Sooner or later, you find yourself in need of a good white."

RACY ALBARIÑO

Bodega de Edgar's lineup of wines nods toward Spain, so Albariño fit snugly into the portfolio when Edgar Torres added it in 2009. The grape can be vinified in rich or racy styles, but his bone-dry 2019 bottling, loaded with chalk and grapefruit pith, is an ideal style.

He's proudly embraced the shift toward more restraint.

"Instead of using Rhône varietals that have been harvested too late, we have shifted towards crisp whites with a higher acidity," he says. "The consumer continues to demand this style of vibrant whites."

These Albariños hang onto that energy quite well, as seen in the Project España bottling by Derby Wine Estates. After almost four years in the bottle, the 2017 release bursts with lime and guava peel, and retains a firm grip on the sip.

"I've found the textural component of the wines can be enhanced with a light crushing, followed by a few hours of skin contact prior to pressing," says Winemaker Sean Geoghegan. "The resulting wine is very rich in phenolic compounds from the skins and, paired with the low pH from the acidity, creates a white wine with the ability to improve with age."

BOTTLES TO TRY

94 Tablas Creek 2019 Vermentino (Adelaida District); \$27. *Editors' Choice.*

92 Vina Robles 2019 Huerfano Vineyard Vermentino (Paso Robles); \$20. *Editors' Choice.*

BOTTLES TO TRY

93 Derby 2017 Project España Albariño (Paso Robles); \$26. *Editors' Choice.*

91 Donati Family Vineyard 2019 Family Reserve Albariño (Paso Robles); \$20. *Editors' Choice.*

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BY Matt McMillen

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

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, crushed garlic, thyme, rosemary, and lemon slices.

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 bought 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.

Search for the article Health Benefits of Shrimp at WebMD.com.

Judy Haubert

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Food

3 WAYS

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 ENTRÉES.

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

MEDITERRANEAN MAGIC

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. (We 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, $\frac{1}{2}$ 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 2 CUPS COOKED PASTA AND $\frac{1}{2}$ CUP VEGGIES) 501 calories, 17 g protein, 69 g carbohydrate, 19 g fat (4 g saturated fat), 7 mg cholesterol, 12 g fiber, 4 g sugar, 247 mg sodium. Calories from fat: 35%

THE MIX
BOW TIE OR PENNE PASTA,
OLIVE OIL, BROCCOLI,
CHERRY TOMATOES, GARLIC,
RED PEPPER FLAKES,
CRUMBLed GOAT CHEESE,
LEMON, BASIL,
WALNUTS



PHOTOGRAPHY: ARIANNA TETTAMANZI

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Food

Search for the slideshow
Becoming a Vegetarian
at WebMD.com.

THE MIX

DRY WHITE BEANS, OLIVE OIL, ONION, RED BELL PEPPER, GARLIC, BABY KALE, FIRE-ROASTED TOMATOES, VINEGAR, STONE-GROUND CORNMEAL, LOW-SODIUM VEGETABLE BROTH, PARMESAN CHEESE

A HEARTY HELPING

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, 2½ cups kale, and 1 can of tomatoes. Reduce heat to medium low and simmer for 6 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 saucepan over medium-high heat, bring 6 cups vegetable broth to a boil. Whisk in 1½ cups cornmeal. Reduce heat and stir often until polenta is a creamy puree, 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 1½ CUPS POLENTA WITH VEGETABLES) 426 calories, 21 g protein, 75 g carbohydrate, 6 g fat (2 g saturated fat), 3 mg cholesterol, 22 g fiber, 4 g sugar, 323 mg sodium. Calories from fat: 18%

PHOTOGRAPHY: ARIANNA FETTABIANZI

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Food

FOOD 101

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 McMillen

REVIEWED BY Brunilda Nazario, MD, WebMD Senior Medical Editor



Search for the article
Health Benefits of Apples
at WebMD.com.

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 two 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 tote around." Here are her five favorites.



FUJI

"Crisp, juicy, and very sugary, but balanced with a strong tartness that keeps it from being too sweet. Grab a firm, bright red Fuji and simply bite into it."

GOLDEN DELICIOUS

"Sweet and mild, a bit honeyed and soft. Great for eating raw, but their softer qualities make an ideal match for pork dishes."

PHOTOGRAPH BY KAREN KATZ

GRANNY SMITH

"Very tart and not super juicy, they keep their distinct taste and hold their shape in baking. Plus, their acidity nicely counters the sugariness of whatever sweet treat you are baking."

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THAI-INSPIRED SPREAD

Lentil Lettuce Wraps With Peanut Sauce

Fuel 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 (2 LETTUCE WRAPS) 449 calories, 19 g protein, 50 g carbohydrate, 21 g fat (4 g saturated fat), 0 mg cholesterol, 12 g fiber, 10 g sugar, 525 mg sodium. Calories from fat: 42%

THE MIX
OLIVE OIL, ONION,
CARROTS, CELERY, GARLIC,
FRENCH LENTILS, LOW-SODIUM
VEGETABLE BROTH, CUMIN,
CIDER VINEGAR, PEANUT BUTTER,
SOY SAUCE, GINGER,
BUTTER LETTUCE,
AVOCADO

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FOOD 101

Crazy for Curry

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

BY Matt McMillen

REVIEWED BY Hansa Bhargava, 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 premade 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 Arokiasamy, cooking teacher and author of *The Malaysian Kitchen*. "It's a technique of stewing or braising meat or vegetables to slowly infuse flavors," Arokiasamy says. Here, she walks us through some of her favorite styles to demonstrate curry's reach and variety.

Search for the slideshow **Spices and Herbs to Pump Up the Flavor** at WebMD.com.

MALYSIAN 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 tamarind, pair this simple curry with eggplant, butternut squash, mushrooms, and chicken."

SOUTH AFRICAN CURRY

"This blend is flavored with Portuguese piri-piri peppers, chili powder, cumin, cloves, cardamom, fennel 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 hit of freshly ground black pepper."

THAI CURRY

"Distinguished by galangal, lemongrass, and makrut lime leaves, Thai 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, present the veggies and chickpeas 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 2 sheet pans with parchment paper or foil, and place them in oven as it heats. In a small bowl, combine ½ tsp each of coriander, cumin, turmeric, and garlic powder with a pinch of salt. In a large bowl, toss together 1 can rinsed, drained chickpeas and 2 diced potatoes with 1 tsp spice mixture and 1 tsp olive oil. Place mixture on one sheet pan and roast for 25 to 30 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 2 CUPS)

374 calories, 14 g protein, 47 g carbohydrate, 17 g fat (5 g saturated fat), 27 mg cholesterol, 5 g fiber, 14 g sugar, 487 mg sodium. Calories from fat: 40%

THE MIX

CORIANDER, CUMIN, TURMERIC, GARLIC POWDER, LOW-SODIUM CHICKPEAS, POTATOES, OLIVE OIL, CHERRY TOMATOES, 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 tbsp each of whole grain and Dijon mustards and balsamic vinegar, and 2 tbsp 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 (1 CHICKEN BREAST WITH ABOUT 1 CUP VEGETABLES) 370 calories, 35 g protein, 22 g carbohydrate, 12 g fat (2 g saturated fat), 89 g cholesterol, 5 g fiber, 12 g sugar, 408 mg sodium. Calories from fat: 29%

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THE MIX

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

THE FISH DISH

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 425° 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. Place sweet potatoes on heated tray and roast for 15 minutes. In the same bowl, toss 1 head of broccoli, chopped into bite-size pieces, with 2 tsp olive oil and a dash of salt and pepper. Set aside. In a small bowl, combine 2 tsp honey, 1 tbsp olive oil, and 1 tsp each of chili powder, garlic powder, and paprika with ¼ 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 side 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**

PERSERVING(1FILLETANDABOUT1CUPVEGETABLES)

378 calories, 48 g protein, 33 g carbohydrate, 12 g fat (2 g saturated fat), 96 g cholesterol, 5 g fiber, 9 g sugar, 328 mg sodium. Calories from fat: 25%

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Advanced Meal Prep Tips
and Tricks at WebMD.com

3 WAYS

Sheet-Pan Dinners

GET A HEALTHY MEAL ON THE TABLE IN UNDER AN HOUR WITH THESE SIMPLE, VEGGIE-PACKED ENTRÉES. 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, BUTTERNUT 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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DAYMEAL 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 30 to 35 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, ¼ 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, 11 g protein, 80 g carbohydrate, 12 g fat (2 g saturated fat), 3 mg cholesterol, 9 g fiber, 34 g sugar, 183 mg sodium. Calories from fat: 25%

THE MIX

BROWN RICE, MILK,
CINNAMON, MAPLE SYRUP,
GROUND FLAXSEEDS,
DRIED FIGS, ALMONDS,
ASIAN PEAR



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SAVORY START

Southwest Egg Scramble

This breakfast dish offers 6 grams of fiber and a spicy kick thanks to antioxidant-rich peppers, chili powder, and a dollop of your favorite salsa. Top it with shredded Monterey Jack or cheddar cheese.

MAKE IT

Place a large skillet over medium-high heat. Add 1 tbsp oil. Sauté diced peppers and onions until soft, 5 to 7 minutes. Remove vegetables from skillet. With skillet still on medium-high, add another 1 tbsp oil. In a medium bowl, whisk together 8 eggs, ¼ cup whole milk, kosher salt, pepper, and ½ tsp chili

THE MIX

OLIVE OIL, RED SWEET PEPPER, JALAPEÑO PEPPER, ONION, EGGS, MILK, CHILI POWDER, BLACK BEANS, SHREDDED CHEESE, CILANTRO, SALSA

pepper till frothy. Add to skillet. Use a rubber spatula to gently scramble eggs until almost set. Remove skillet from heat. Add 1 can black beans, drained and rinsed, and sautéed veggies. Top with ½ cup shredded cheese. Return skillet to low heat. Cover for 5 minutes until cheese melts and eggs set. Divide into 4 portions. Garnish with cilantro and salsa. **SERVES 4**

PER SERVING (about 1 cup of eggs, vegetables, and beans) 393 calories, 23 g protein, 26 g carbohydrate, 23 g fat (7 g saturated fat), 388 mg cholesterol, 6 g fiber, 6 g sugar, 480 mg sodium. Calories from fat: 51%

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Food

3 WAYS

High-Fiber Breakfasts

THINK BEYOND CEREAL! THESE HIGH-FIBER MEALS TASTE GREAT, FILL YOU UP, AND MAY HELP REDUCE YOUR RISK OF HEART DISEASE AND TYPE 2 DIABETES.

BY Erin O'Donnell

RECIPES BY Kathleen Zelman, MPH, RD, LD

BETTER BREAKFAST SANDWICH

Egg and Veggie English Muffins

Who needs the drive-through window when you can whip up this quick, colorful, fiber-rich alternative? With an impressive 9 grams of fiber, it's the perfect fuel to launch a demanding day.

MAKE IT

In a large skillet prepared with cooking spray, fry 4 eggs over medium-high heat for nearly 5 minutes, flipping them near the end to make them over easy. At the same time, split open 4 English muffins and toast all 8 pieces. Assemble sandwiches: On 4 English muffin halves, layer 1 handful baby spinach, 1 tomato slice, and 2 slices of avocado. Top with a fried egg, salt and pepper to taste, and the second muffin half. **SERVES 4**

PER SERVING (1 whole English muffin with 1 egg and vegetables) 320 calories, 14 g protein, 34 g carbohydrate, 16 g fat (4 g saturated fat), 186 mg cholesterol, 9 g fiber, 7 g sugar, 446 mg sodium. Calories from fat: 45%

THE MIX

EGGS, WHOLE-GRAIN ENGLISH MUFFINS, BABY SPINACH, TOMATO, AVOCADO

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High-Fiber Super Foods
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The Grand Canal and Piazza San Marco are beautiful, but you haven't really experienced Venice until you've snacked on cicchetti in the city's many *bàcari*, or wine bars. This all-day finger food, a cousin of Spain's tapas and Portugal's petiscos, is meant to be enjoyed with one or more *ombre*, or shadows, which are small pours of wine often served from a tap.

A cicchetti selection almost always includes sandwiches like triangular *tramezzini*, open-faced *crostini* and an assortment of deep-fried morsels. Practically anything that can be consumed in a bite or three is fair game, whether stewed, stuffed, sautéed or skewered.

These small bites are called *stuzzichini* or *spunciotti* elsewhere in Italy, but *cicchetti* and *bàcari* are synonymous with Venice.

Luckily, these dishes are easy to make at home, too. Stock your pantry with the best ingredients, learn to make some classic dishes and invent your own flavor combinations. Pair it all with wines from the *Tre Venezie* regions (Veneto, Friuli-Venezia Giulia and Trentino-Alto Adige) and beyond, and it's almost like being there.

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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, coppa (aka capicola), mortadella
- Fish:** smoked salmon or trout, canned anchovies, tuna, salt cod, salmon or trout roe
- Cheese:** mozzarella, mascarpone, ricotta, Asiago, Montasio, Robiola, Piave, Gorgonzola, Grana Padano
- Preserves:** olives or tapenade, pickled vegetables, roasted red peppers, pesto, nonpareil capers, savory jams or relishes
- Fresh fruits & vegetables:** onions, greens, zucchini, pumpkin or squash, tomatoes, artichokes, grapes, stone fruit
- Other:** bread, polenta, eggs, breadcrumbs, extra-virgin olive oil

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• T I P S •

Canned anchovies are terrific on crostini or draped over hard-boiled eggs, but they can be intensely salty. For a fresher flavor, 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 cheeses and cured 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, sautéed zucchini, roasted pumpkin or squash.

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



Tramezzini

These little sandwiches are the most common cicchetti in Venice, where the traditional way to make them is to press down the edges to form a little dome shape. They're limited only by your creativity. Use soft white sandwich bread that's sliced thin 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, robiola and arugula
- Smoked salmon, ricotta and capers
- Bresaola, gorgonzola and braised radicchio
- Egg salad with minced shrimp
- Prosciutto crudo, mascarpone and shaved apple

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Gamberi in Saor

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

Slice 3 **white onions** into thin half moons, and sauté in 2 tablespoons **olive oil** over medium-low heat until pale golden, 10–12 minutes. Add ½ cup **white wine vinegar** and 1 teaspoon **sugar**, and cook until vinegar is almost absorbed. Stir in ½ cup **raisins** and ⅓ cup **pine nuts**. While onions cook, pat dry 1 pound **medium shrimp** (peeled and deveined), toss with flour to coat, and pan fry in olive oil over medium-high heat until just cooked through, 1–2 minutes per side. Cover shrimp 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 spice, apples and pears that will complement the sweet raisins and shrimp.

Or try: A **Sauvignon Blanc** or dry cider will also highlight this dish's gentle sweetness against its vinegar pucker.



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Baccalà Mantecato

This translates to "creamed cod," and it's a surprisingly simple crostini topping. Just plan two days ahead.

Soak 1½ pounds **salt cod** in water for 48 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, and drain. When cool enough to handle, shred into bowl, discarding any skin and bones. Using whisk, stand mixer with whisk attachment or wooden spoon, beat well while adding ¾ cup **olive oil** in thin stream. Season with **salt and pepper**, to taste. Add grated **garlic**, minced **parsley**, and/or pinch of ground **nutmeg**, if desired, to taste. Serves 6–8.

Local pairing: Look to Prosecco for bubbles that will cleanse your palate between deliciously salty, fishy bites.

Or try: Further channel the seaside feeling with refreshing, light-bodied wines that have some salinity, like Picpoul de Pinet or Albariño.

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Polpette alla Veneziana

Serve these bite-size meatballs on their own, or with a simple tomato sauce for dipping.

Using your hands, combine 1 pound **ground beef**, 4 ounces **Italian sausage** or **mortadella** ground in a food processor, 2 **egg yolks**, 1 minced clove **garlic**, 2 ounces fine-grated **Grana Padano** or **Parmigiano**, and 2 slices **sandwich bread** that have been soaked in **milk** and squeezed dry. Form meatballs 1 inch in diameter and roll in **dried breadcrumbs** or crushed panko breadcrumbs. Deep-fry at 350 °F for 3–5 minutes, or until cooked through. Serves 8–10.

Local pairing: Juicy, red-berry-laden **Valpolicella**, with its woody spice notes, is refreshing enough to wash down these deep-fried snacks.

Or try: It's hard to beat **Cabernet Sauvignon** alongside a rich, beefy dish like this one.

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Crostini di Polenta

Use polenta instead of bread as a tasty base for open-faced sandwiches.

Prepare **polenta** according to package directions. Add more cheese and/or butter, if desired. Pour onto oiled baking sheet that will fit in refrigerator. Use a rubber spatula to spread polenta into layer that's ¼- to ½-inch thick. Chill for at least 1 hour. Cut into desired shape with knife or biscuit cutter. To serve, fry in hot oil until golden-brown. Top as desired.

SUGGESTED TOPPINGS:

- Caponata
- Smoked trout and crème fraîche
- Braised greens and capers
- Crushed chickpeas with pesto
- Ricotta and roasted tomato
- Caramelized onions and prosciutto
- Mascarpone and trout

Local pairing: Juicy Schiava, a light-bodied red from Alto Adige, is a zesty, fun, food-friendly pour. Put a light chill on it.

Or try: The red-berry notes typically found in light-bodied red wines really complement the corn flavor of polenta, while their acidity cuts the richness. Gamay ticks all the boxes.



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PAID CONTENT

1 Great Value Greek Plain Nonfat Yogurt, 5.3 oz



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PAID CONTENT

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.

GET THE EXPERIENCE



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PAID CONTENT

4 Great Value, Hard Boiled Eggs, 6 Count

GET THE EXPERIENCE

A top-down photograph of a blue Walmart shopping bag overflowing with groceries. The items include a box of Great Value Multi-Grain Crackers, a can of Great Value Chunk Light Tuna, a package of Great Value Hard Boiled Eggs (6 count), a container of Hillshire Farm Turkey Breast, a jar of Dill Pickles, a jar of Classic Raisins, a small bowl of hummus, a red apple, and several lemons. In the top right corner, a white plate displays six cracker appetizers, each topped with a slice of hard-boiled egg, a dab of hummus, and a slice of turkey breast. The background is a dark, textured surface.

Judy Haubert

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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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THESE
**Fast, Fresh
Dishes**
WILL DELIGHT YOU AND YOUR FAMILY

Walmart+ + Better Homes & Gardens

SCROLL
↓

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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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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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Crowning Glory
Glorifier
A hair serum
with a cult
following. **D2**

OFF DUTY

Blastoffs
For Beginners
Toyota's new
entry-level take
on its Supra
sports car. **D10**

FASHION FOOD DESIGN TRAVEL GEAR

THE WALL STREET JOURNAL

Saturday/Sunday, July 25-26, 2020 **D1**



What do you think of when you hear the word barbecue? Our A-to-Z guide takes a global view, with a world of tools, ingredients and tips you'll need to break out of your cooking routine and harness the power of fire

By Matthew Knowles

SOMETIMES IT seems the only thing BBQ aficionados enjoy more than eating the stuff is arguing about it. The sauce or not is a question that could easily spark an entire evening of sparring across a picnic table.

One thing you'll have to get over if you plan to read on: In this guide, "BBQ" is a big tent, with plenty of room for what quibblers insist is the only kind of cooking that merits the name barbecue (slow and slow, over indirect heat, in the presence of wood smoke) as well as what's technically termed grilling (direct heat, high temperature). Each of these methods can be a deeply rooted expression of identity.

In her book "Flavors of the Southeast Asian Grill," Linda Pongratshandha discusses how crucial open-air grilling is to many dishes in her native Thailand, and what a disappointment attempts to reproduce these dishes inside a restaurant kitchen can be. "What we end up with is a dry result on a grill—no result miles away from skewered meat charred over a live fire, where it absorbs a heady mix of aromatic herbs and spices and of fat dripping onto sizzling, hissing, smoking hot coals."

Meanwhile, in Seattle, Eric Rivers draws on his Puerto Rican heritage and his experience in Michelin-starred kitchens to make the grade of the island: jerk, the smoky, seasoned meat pig that he believes belongs in the American barbecue canon alongside classics like Carolina whole hog. "It's culturally important, one of those styles of cooking that's been around for a long time," he said.

At Bludso's Bar & Que in Los Angeles, the barbecue on offer, emphatically of the low-and-

slow variety, reflects pitmaster Kevin Bludso's summers with his grandparents in Corsicana, Texas, and his upbringing in Los Angeles, too. "We had every region of barbecue on Central Avenue between Downtown L.A., Watts and Compton, with at least 20 different barbecue restaurants run by people from Texas, Mississippi, Alabama and Mongolia," Mr. Bludso recalled. His 9th tip and Texas-style brisket both get their smoky savor from the California red oak and pecan wood in his pits.

That's BBQ, elemental, highly adaptable cooking that makes the most of what's at hand. In this A-to-Z guide, we're celebrating slow-smoked Memphis ribs and quick-fired Japanese yakitori; Mexican barbacoa from Philadelphia and hot dogs cooked in your backyard. There's room for everyone at this BBQ, and there's no arguing about that.

Turn to **D8** and **D9** for a scrumptious, smoke-filled survey of the wide world of barbecue.

Inside



THE NEW JERSEY?
Brands you've counted on are founding. Here's where to shop instead. **D3**



TURN OVER AN OLD LEAF
Why now is exactly the right time to reread this classic novel. **D4**



DISTANCE SWIMMING
Our new travel-advice columnist on safer summer getaways and more. **D5**



NO ONE WANTS A SLOVENLY SOFA
Loose-cushion sectional's drive restrooms nuts. We debate the alternative. **D7**

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DE | Saturday/Sunday, July 25 - 26, 2020

THE WALL STREET JOURNAL

EATING & DRINKING

BBQ / AN A-TO-Z GUIDE

Where There's Smoke

In peak summer, this is how we cook outdoors, over fire, inspired by the world's great grilling traditions. Or we skip the cooking and order up BBQ from top pits across the U.S.A.



A

is for Alabama
Created at Big Bob Gibson Bar-B-Q in Decatur in 1925, mayo-based Alabama white sauce remains the perfect creamy, tangy accent for chicken pulled from the restaurant's hickory-fired brick pits—or your own smoky creations. \$4.75 for a 16-ounce bottle. bigbobgibson.com



B

is for Barbican
Some ribbed lamb, wrapped in mango leaves and cooked in a pit, is Mexico's gift to global BBQ. The Barbican from Cristina Martinez (above) at South Philly Barbican is in demand at the restaurant, and on delivery runs to New York and D.C. instagram.com/barbicanchef



G

is for Grilling
In "Flavors of the Southeast Asian Grill," Linda Punyaratanond asserts, "The best place outside Southeast Asia to experience the region's grilled and smoked dishes as they're meant to be enjoyed is not at an Asian restaurant. It's in your own backyard." \$30. peninsulafoods.com



H

is for Hot Dogs and Hamburgers
Bypass barbecue toppings and focus on the meat. For big beefiness (and a smaller carbon footprint) try the Patrocco Pitback Bow from Butter Meat Co., with burgers and dogs (plus brisket and steak) sourced from certified organic former dairy cows. \$300. buttermeat.com



I

is for Instant-Road Thermometer
Perhaps the most essential tool in a serious grill's arsenal is a thermometer that can tell you what's going on inside a chicken or brisket, quickly and precisely. The Thermopen MMA delivers a reading accurate to within 2 degrees in 2-3 seconds. \$94. thermopen.com

J

is for Charcoal
Yakitori needs a hot-burning chikuhō like Kamitosa White (\$36 for 7 pounds, kaminetosa.com). Then their ambient wood-briquette burn for hours (\$50 for 22 pounds, thanchancharcoal.com). Jewell Deal's seasoned XL Lump brings heat, minus pitch and sparks (\$30 for 30 pounds, jewelldeal.com)

M

is for Memphis
"Smoke to our soul" is the motto of Central BBQ, a prime purveyor of pork in this barbecue capital. Master the ribs and you'll get "dry style"—actually succulent ribs coated in a custom-brewed spice rub before smoking for hours in a pit lined with hickory and pecan woods. \$22 plus alcohol. centralbbq.com



N

is for Newspaper
The Off Duty section is good for more than two reads: to fuel the BBQ Dragon Chimney of Insanity. Set alight, this cleverly designed charcoal starter can get your smoker's searing stack in just 10 minutes without a drop of lighter fluid. \$16. offduty.com

O

is for Offset Smoker
When you're ready to take your home barbecue to the next level, consider this behemoth designed by superstar pitmaster Aaron Franklin and built in Austin, Texas. Ingenious construction promotes gentle heat and a steady flow of smoke. From \$2,990. franklinbbq.com

GRILL CRUSH / TRY THESE DIFFERENT COMBOS OF THE A-TO-Z ELEMENTS FOR A RANGE OF DELICIOUS, FIRE-COOKED MEALS



Utensils + Newspaper + Hot Dogs and Hamburgers

Equals Backyard Bliss The folks at Butter Meat Co. in Herzog, N.Y., knew they needed to take their Frankfurters seriously. "Upgrade hot dog culture is a real thing," said owner Jill Gould. What distinguishes these dogs (D) is not exotic spices or egotistical innovations. It's the quality of the meat itself. Each pack of hot dogs—and batch of ground beef for Butter Meat Co.'s burgers, now comes from a single cow. Think of it as the tubesteak version of a single-vineyard wine. Update New York style demands (changing) and the BBQ Dragon Chimney of Insanity (C) can get you cooking over coals, really fast as a gas grill. But you'll need to retrieve the meat before it goes from perfectly charred to simply burned. Take heart; the hickory-stick handle tongs from Backyard (B) will get you the "value" every time.



Alabama + Memphis + Rib Tips

Equals BBQ Road Trip In any other year, the argument in favor of driving coast to coast, fueled by whiffs of wood smoke, in search of the country's best barbecue, would be irrefutable. Now, with interstate travel a fraught proposition, there's never been a better time to let GPS and FedEx do the driving for you. How's this for an itinerary? For lunch enjoy a meal order of barbecued chicken from Big Bob Gibson's Bar-B-Que (A) in Decatur, Ala. Then occupy yourself with something fun while imagining you're on the 31-hour drive to Memphis. That's the home of Central BBQ (M) and the source of the smoky ribs you'll have for dinner. If you were making the trip yourself, 1,800 miles of highway would still separate you from the rib tips at Butler's Bar & Que (N) in L.A. But in this alternate reality you can enjoy them at the same meal.



Charcoal + Grilling + Yakitori

Equals Stick With It There aren't many universal truths, but this one holds up, at least in summertime. Foods served on a stick are the best foods of all. While you can pull off the recipe for sharpening curry beef skewers with punker or any number of other skewered specialties from Lewis Punyaratanond's "Flavors of the Southeast Asian Grill" (G) as an in-home grilling setup, having the right gear improves your results and enhances the experience exponentially. With a surface area of just 4.6 x 12 inches, Kamitosa's \$12 Hibachi (J) is designed to accommodate single-serving skewers, with the ends hanging off the edge to prevent the skewers from your fingers getting scratched. Load the compact grill with Thuan charcoal briquettes (C) made for just this kind of cooking with their hot, clean burn.

Judy Haubert

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THE WALL STREET JOURNAL

Saturday/Sunday, July 25 - 26, 2020 | D9

EATING & DRINKING

<p>D</p> <p>Is for Delimitation Rub Make a best-in-show version of this smoldering BBQ seasoning—equal parts kosher salt and coarsely ground black pepper—with Bun-lag & Bam's Zencor black peppercorns. Vine ripened, hand-picked and sun-dried. This pepper, plus the salt of your choice, gives brisket a little bite. (\$8 for a 1.7-ounce grinder bag; bunlagandbam.com)</p>		<p>E</p> <p>Is for Embers In his recent cookbook, "The Outdoor Kitchen," chef Eric Warner of Huelwood in Tulum, Mexico, recommends roasting ingredients—from steak to squash to onions—directly in your grill's coals for "direct heat, radiant heat and smoke all at once." (\$25; ericwarnerbooks.com)</p>	<p>F</p> <p>Is for Fruit Tomato isn't the only way to bring sweetness and tang to a sauce. Kansas City institution Jones Bar-B-Q offers a taste of the tropics in their Coconut Pineapple Sauce (\$7 for 15 ounces; jonesbarbbq.com). Straight out of Atlanta, the Spicy Peach Barbecue Sauce from Rub Sauce is made with fine Georgia fruit. (\$14 for 12 ounces; rubbarbecue.com)</p> 			
<p>J</p> <p>Is for Jerk The secret to true Jamaican jerk is in the smoke. Pimento wood and lesser-substitutions on the island impart an irrefutable flavor that rounds out the classic spice blend. The L.J. Jerk Kit has all the essentials for a taste of Jamaica in your own backyard. \$45; pimentowood.com</p> 	<p>K</p> <p>Is for Kalbi Also known as Korean cross-cut short ribs, go by the same name in Korea, where they're the star of the BBQ. This cut takes to the grill beautifully, especially when it's as well marbled as the kalbi from Mushi. Basteer's wagon beef \$59 for approximately 2 pounds; mushi-restaurant.com</p> 	<p>L</p> <p>Is for Lechón Eric Rivera (above) has brought Puerto Rican-style roast pig to Seattle, and now he does nationwide. After brining and a rub with his own spices, the lechón picks up smoky depth from bronchite charcoal and herbery. \$75 per pound; national shipping available; ericsriviera.com</p> 	<p>P</p> <p>Is for Perfect Grill The biggest innovation in the summer barbecue since the beer keg, these sensor-packed grills maintain precise temperature control by automatically feeding wood pellets into a burn chamber as needed. \$600 for the Traeger Pro 575; traegerpro.com</p> 	<p>Q</p> <p>Is for Quail Ribs, brisket and chicken will only get you so far. Intensely flavorful wild-game meats stand up especially well to the smoke of the grill. Quail from Broken Arrow Ranch in Ingram, Texas, are ideal single-serving-size birds. \$130 for 4 quail or butterflied; brokenarrowranch.com</p> 	<p>R</p> <p>Is for Rib Tips When spare ribs are trimmed into squared-off St. Louis-style ribs, the customary portions are often cooked and sold in mind-boggling messy 10-10s. At Brubaker's Bar & Que in L.A., owner Brubaker (above) smokes them over red oak and pecan wood. \$109 for 4 pounds; brubakers.com</p> 	<p>S</p> <p>Is for Santa Maria In California's Santa Maria Valley, tri-tip steak grilled over red oak is traditionally served with panko bread, garlic bread and a green salad. \$20 per pound for tri-tip steak; bakamper.com; \$35 for Santa Maria seasoning, red oak chips and panko breads; sussanbrand.com</p> 
<p>T</p> <p>Is for Tinkly David's BBQ has been perfecting the essential Texas trio—brisket, ribs and hot links—since 1956. Rubbed with salt, pepper and cayenne, the meats slow-cook in a mesquite-fired pit. \$249 for a David's Party Pack; davidbbq.com</p> 	<p>U</p> <p>Is for Utensils You never want to confuse your burger with a hockey puck. \$28. These grilling tools from Reckitt, with handles made from recycled hockey sticks—used, in some cases, in NHL games—bring a recycled edge to your grilling. \$55 for a 5-piece set; reckitt.com</p> 	<p>V</p> <p>Is for Vinegar Sauce Ed Mitchell has been making Eastern North Carolina-style whole-grain BBQ for decades, and this sauce recipe has been in his family for 150 years. The vinegar bite cuts the richness of the chopped pork and delivers a little spice too. \$9 for 3 (16-ounce) bottles; edsmitchellfoods.com</p> 	<p>W</p> <p>Is for Whiskey Promoter Currey Bringle of Nashville's Pig City Porker BBQ knows smoke. So no surprise the bourbon whiskeys he created get a delicious heat of the spirit, thanks to FETTERON runs. Through history, charcoal made in his restaurant's pits. Tennessee Straight Bourbon Whiskey, Aged 8 Years, \$40; getjonesbarbbq.com</p> 	<p>X</p> <p>Is for Xinjiang Nashville regular the Kato Iskander worked with Seattle restaurant Plenty of Clouds to develop this BBQ spice blend in the style of Xinjiang region of China. Fragrant with sumac, Sichuan pepper and black cardamom. Shao Kao Spice, \$13 for 35 ounces; themidwestketo.com</p> 	<p>Y</p> <p>Is for Yakitori This Japanese style of grilling coals chicken skewers fast, right over the coals. Ideal for yakitori and most any sort of skewer. Kotagiri's #12 Hibachi is made of the lightweight steel that stands up to the intense heat of bronchite charcoal. \$475 plus shipping; kotagiri.com</p> 	<p>Z</p> <p>Is for Zucchini Search under "burgers," actually, if you get your hands on "Charred," the new vegetarian grilling and barbecue book from British live-fire-cooking expert Genevieve Taylor, who aims to "legitimize the myth that good BBQ has to be all about Meat vs. Meat." \$23; quillbot.com</p> 

Judy Haubert

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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 Flash 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.



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. "Then you can go in on that specific filter and play around with the levels and try to see if you can even improve that."



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.

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

IMAGERY.
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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.

Judy Haubert

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“

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. "If 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."

Judy Haubert

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“

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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5 Simple Ways to Enhance Your Morning Routine

Whether it's changing up your workout regimen or swapping your normal cup of coffee for a new blend from **Starbucks**, elevating your morning has never been easier.



KICKSTART YOUR BRAIN WITH A BOOK

Your brain is charging up for the day during breakfast, so make it work double-time by reading that book you've been eyeing.

GET BALANCED WITH YOGA MOVES

Greet the day with a consistent morning stretching routine to increase your flexibility, help with stress management, and warm up your muscles.



MIX UP YOUR WORKOUTS

There are several ways to yank yourself out of a workout slump. Reach out to a friend who will keep you accountable, sign up for an online class, or head to the great outdoors for a run. A slight change in your workout routine will make you move your muscles differently.



PREPARE YOUR BREAKFAST AHEAD OF TIME

Try overnight oats, which are a blank canvas for toppings, or bake a big batch of muffins and freeze them for the week. By prepping ahead, you'll have a nutritious breakfast ready for you every morning!



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If you need an extra boost, opt for Starbucks® Coffee with 2x Caffeine®, which is blended with coffee extracts, a caffeine source naturally found in coffee beans. Get more out of your cup by brewing Starbucks® Coffee with Essential Vitamins, which is blended with vitamins B1, B3, B5, B12 and biotin. Want to start the day with some soothing, warming flavors? Go for Starbucks® Coffee with Golden Turmeric, which is blended with spices like turmeric, ginger, and cinnamon.

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It's Not Mayo, It's Miracle Whip

Add more flavor to your classic creamy potato gratin with the zip and tang of **Miracle Whip** this Thanksgiving.

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 sharp cheddar cheese (about 2 oz.)
- 3 lb. russet potatoes, peeled
- 1/3 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, v-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.



Judy Haubert

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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 locals in Safranbolu, Turkey. Its name is derived from ancient Byzantine times. Straightforward and comforting, it's perfect to revive you during cold weather and holiday stress. —Sarah E. Daniels

SACRED ONION SOUP

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

- 12 small round 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

Nasiakos 2017 Moschofilero (Mantinia)

Nicknamed "the chameleon" for its ability to yield a wide range of expressions, Moschofilero is a lively white grape from Greece. Here, crisp mineral, stone fruit and bitter lemon flavors, along with bright acidity, create a refreshing counter to the soup's creaminess and renew the palate with each sip.



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PHOTOGRAPH BY JUDY HAUBERT

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

SKIN-CONTACT Thanksgiving

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

Disputes over "stuffing" versus "dressing," or whether to casserole 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 bickering 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. Ranging 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 bottlings.

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The Main Event

Rustic Southern restaurant Mattie's doesn't stray far from the traditional turkey, with a sweet rum-butter mixture that's simply irresistible. (Visit winemag.com/umbutterturkey for spatchcocking instructions, or ask the butcher to do it for you.) But Thanksgiving sides are just as key. If anyone knows the importance of gathering around good food and wine, it's Derek Bococigno, chef de cuisine of Sunday in Brooklyn, who shared a few favorites.

Rum-Butter Spatchcocked Turkey

Courtesy Ethan R. Holmes, executive chef, Mattie'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
- 3 heads garlic, cut in half crosswise
- 3 sprigs thyme
- 2 bunches sage
- 1/2 cup grapeseed or canola oil
- 2 tablespoons kosher salt
- 1/2 teaspoon fresh-ground black pepper

Rum-Butter Basting Glaze (visit winemag.com/umbutterturkey 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 wings under. Rest at room temperature. Roast 1 hour. Brush turkey with 1/2 of rum-butter glaze. Return to oven, and lower temperature to 350°F. Roast for 10 minutes. Repeat basting process, and roast 10 minutes. Baste with remaining glaze, and roast until instant-read thermometer inserted at 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 SHIITAKE AND WARM PANCETTA DRESSING

Courtesy Derek Bococigno, chef de cuisine, Sunday in Brooklyn, Brooklyn, NY

In bowl, combine 4 chopped bunches collard greens, 1 pound sliced shiitake mushrooms and 2 sliced medium red onions. Warm 2 tablespoons extra-virgin olive oil in small pan over medium heat. Add 2 ounces fine-chopped pancetta. Cook, stirring occasionally, until fat renders out, about 6 minutes. Remove from heat, and allow to cool slightly. Add 2 minced cloves garlic and 1 minced shallot. Cook over medium heat, stirring occasionally, until soft. Whisk in 1/4 cup red wine vinegar, and season with salt and pepper, to taste. Whisk in 2 tablespoons extra-virgin olive oil. Pour dressing over collard greens. Toss gently to coat. Serves 8.

SKILLET STUFFING

Courtesy Derek Bococigno, chef de cuisine, Sunday in Brooklyn, Brooklyn, NY

Heat oven to 400°F. Cut 1 loaf country bread into 1-inch cubes, and place in large bowl. Add 8 lightly beaten large eggs, 2 minced medium onions, 3 small-diced stalks celery, 2 tablespoons each minced thyme, sage and parsley, 1 tablespoon each kosher salt and minced rosemary and marjoram or oregano, 1/2 teaspoon each ground allspice and ground nutmeg, 4 minced cloves garlic and 2 teaspoons cracked black pepper. Mix until bread is saturated.

Warm large cast-iron skillet over high heat. Add 1 tablespoon sunflower or other neutral oil, and 2 tablespoons unsalted butter. Spread 1/2 stuffing mixture across bottom of pan. Cook, folding occasionally, until bread is browned and crisp. Transfer to baking dish. Repeat browning process for remaining stuffing mixture, adding oil and butter between rounds. Place baking dish in oven until heated through, about 10 minutes. Serves 8.

Pair the Course

Partida Creus 2017 CX Cart Ver (Spain)

Bright orange in color, this wine has notes of tangelo, kumquat, wild strawberry, baking spice and rose. "The glistening warm rum, cinnamon and nutmeg glaze will really bring out how bright and fresh the wine is," says Andrew Millorn, wine steward at Mattie's.

Alfredo Maestri 2016 Lovamor Albilo (Spain)

"Lovamor has citrus elements to it, but it's very mineral-driven, [and] bright with acidity," says Millorn. "The floral component in this wine will really dance together nicely with the citrus used in the turkey."

Graver 2007 Bianco Brag (Venezia Giulia)

After one year in amphorae and six years in large barrels, this bottling demonstrates the depth and complexity possible in a skin-contact wine. "Dense and structured as the dinner progresses, so will this," says Millorn. "[It will] take you right through turkey dinner and pie."

Pheasant's Tears 2017 Dry Unfiltered Rikatsiteli (Kakheti)

"The OG of orange wine, this will bring all the candy leaves of fall into the glass, with a surprisingly rich mouthfeel and almost a hint of sweetness," says Tracy Biss, assistant general manager/coverage manager of Sunday in Brooklyn. "The herbal notes of both the wine and the [turkey] are going to bounce around together and really be magical."

Franco Terpin 2016 Quinto Quarto Bianco Rebuia (Trevise)

Flavors of aged gouda and A&W pear with hints of apple seed make this bottle really interesting. "Might be a weird description for a wine, but it's truly lovely," says Biss. "Those flavors will perfectly complement the greens and mushrooms, and if you're lucky enough to get multiple bottles, you bring you through the whole meal—even dessert!"

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Pair the Course

Meikling 2017 Foam White (Burgeland)

"It's skin-macerated Pinot Gris, lively, energetic and a real crowd-pleaser," says Sara Markey-Brady, general manager/wine director at Field & Vine. "There's enough acid to balance the richness of the potato chips and dip, [and] enough earth and aromatics to elevate the mushrooms."

Cantina Ribellà 2018 Pentima Bianco (Lazio)

This unfiltered blend of Malvasia and Trebbiano receives about a week of skin contact. "[I] definitely takes on some lovely warmer spice notes, which I think would pair nicely with the earthy notes of the mushrooms," says Markey-Brady. "There's also a citrusy zesty quality that will help balance those rich chips, and this lovely spiciness will match the salad and complement the bacon nicely."

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 Brady, chef/owner, Field & Vine, Somerville, MA

- 1/4 cup apple cider vinegar
- 1 teaspoon honey
- 3 bags chamomile tea
- 4 slices thick cut bacon, cut into 1/4-inch pieces

Juice of 1 lemon

- 2 Honeycrisp apples, cored and small diced
- 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

- 1 2-pound green kohlrabi, peeled and julienned
- 3 tablespoons poppy seeds
- 2 sprigs of tarragon, 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 lemon juice over apple cubes. Add olive oil, and toss to combine. Set aside. In blender, purée mustard, infused vinegar, shallot, garlic, and 1 teaspoon kosher salt. With motor running, slowly drizzle in canola oil until emulsified.

In large bowl, toss kohlrabi, bacon, apples, dressing, poppy seeds and herbs. Season with salt and pepper, to taste. Serves 6-8.

MARINATED MUSHROOMS

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

Clean and destem 2 pounds wild fall mushrooms, and break into large bite-sized pieces. In large pot over medium heat, toast zest of 1 lemon, 3 cloves garlic, 1 stick cinnamon, 2 star anise pods and 1 whole dried bird's eye chili until fragrant. Add mushrooms, 2 cups olive oil, 1/2 cup Sherry vinegar and leaves of 1 sprig each rosemary and thyme. Bring to simmer, and cook until mushrooms are tender. Season with kosher salt, to taste. Cool to room temperature. Serves 6-8.

ONION LOVERS' SPREAD

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

Peel and julienne 4 large white 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 5 minutes. Using spatula, scrape bottom of pan to loosen onions that stick. Continue to cook, scraping occasionally and adding water if needed, until onions are deep golden-brown. Transfer onions to baking sheet, and let cool.

In mixer with paddle attachment, whip 8 ounces cream cheese on high until light and fluffy, about 3 minutes. Lower speed, and slowly pour in 1/2 cup buttermilk. Add cooked onions and 1 tablespoon onion powder. Add 1 bunch diced chives. Season with salt and black pepper, to taste. Continue mixing until ingredients are well combined. Garnish with chopped scallions. Serve with chips. Makes about 4 cups.

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Pair the Course

Marco de Bartoli 2012 Bukkaram Padre della Vigna (Passito di Pantelleria)

Gretchen Sieckvold, co-owner of Henry & Son, a Minnesota bottle shop dedicated to sustainable and low-intervention wines, recommends Marco de Bartoli Bukkaram Padre della Vigna Passito di Pantelleria, made from 100% sun-dried Zibibbo grapes grown on volcanic soil. "When I think sweet potatoes, I think of recipes with warm spices and nuts, and honey and yogurt," she says. "[This wine] with concentrated honeyed notes and skin-fermented, tannic structure, not to mention Mediterranean terroir, immediately come to mind."

Just Dessert

Brown Butter Sweet Potato Pie

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

Courtesy of Eliana Lucas, chef/owner, Model Citizen, New London, MN

- 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 purée (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 parbaked pie shell (visit winemag.com/sweetpotatopie for recipe)

Heat oven to 325 F. In heavy-bottomed skillet, brown butter over medium-low heat, stirring occasionally. Add brown sugar, whisk, and add 2 tablespoons water to loosen. Bring to boil, then lower heat to simmer. Cook until candy thermometer registers 225 F, or mixture smells like caramel and begins to darken. Remove from heat, slowly add heavy cream, and whisk until smooth. Let cool at least 10 minutes. Add vanilla, and mix to combine.

In small stainless-steel bowl, whisk eggs, yolks and salt. Set aside.

In food processor, blend sweet potato purée 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 on middle rack of oven, and rotate halfway through. Cook until edges are completely set, but pie remains slightly jiggly in the center, about 45-55 minutes. Cool completely before serving. Serves 8-10.

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to the top

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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 Rosaliné, the West Hollywood restaurant run by Ricardo Zarate, 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 zingy spice, while layering in a funky, tangy note for more complexity. —Kara Newman

CHILCANO

Courtesy Jeremy Lake for Rosaliné, West Hollywood, CA

- 1 ounce pisco or vodka
- 1 ounce BarSol Perfecto Amor or sweet vermouth (see right)
- ½ ounce lime juice
- ½ 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.

BarSol Perfecto Amor is a *mistela*, a blend of grape juices fortified with brandy—in this case, pisco, similar to Cognac's Pineau de Charentes or Armagnac's Floc de Gascogne. For this recipe, sweet vermouth can be used instead.

MORGAN DINE YEAGER

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BRINGING UP BEEFSTEAK

BY LAYLA
SCHLACK

For those who love steak but could do without such high-brow formalities as silverware, the beefsteak banquet is a dream come true. These private functions date back to late-19th-century New York City, when they were thrown by politicians or as fundraisers for fire departments and other civic organizations.

The format then was simple: Men (and only men) would pay a small entry fee, for which they'd have access to all the beef and beer they could consume. Side dishes were minimal and table settings nonexistent. Steak was cut into bite-sized pieces that the men would eat with their hands, which they would wipe on aprons, rather than napkins.

A traditional New York City feast is the perfect occasion to break out your favorite bottle of Cabernet Sauvignon.

PHOTOS BY
DAVID PRINCE

FOOD STYLING BY
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Style Guide

In the world of beef steak are three distinct schools, serving different accompaniments.

New Jersey: The simplest of all, this banquet is just French fries and beef served on slices of sandwich bread. There's a tradition of stacking the bread, rather than eating it, to keep track of how much steak one has eaten.

East Side: A true meatfest, this type of beef steak is likely to have lamb chops, bacon-wrapped kidney and sliders in addition to the main steak event, plus French bread to soak it all up.

West Side: This slightly more refined version is the inspiration for many modern beefsteaks. It starts off with crab salad, crudité and maybe shrimp cocktail, and the steak course also includes liver, baked potatoes and toast.

TO MAKE THIS STEAK
[winemag.com/2020/steak](http://www.winemag.com/2020/steak)

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What to Drink

Beer: This is the traditional option. A brown ale, like **Samuel Smith's Nut 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 Lagers' Post Shift 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 **Droptone 12 Point Bourbon Whiskey**, which is aged in brandy 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 ideas that are in keeping with the meal's traditional spirit.

- Caesar salad
- Carrot and celery sticks
- Crab, grapefruit and avocado salad (for recipe, visit winemag.com/crabsteak)
- Garlic bread
- Liver pâté
- Melba toast
- Radishes with butter
- Roasted carrots and potatoes
- Olives and cornichons
- Shrimp cocktail
- Sharp Cheddar
- Tomato and cucumber salad

Table Talk

Getting aprons 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; cut all food to finger- or at least single-serving-sized portions and present it on platters with serving implements. You may want to put out steak or Worcestershire sauce, mustard or horseradish, plus salt and pepper, but skip any other condiments and table décor. This will be an animated meal with lots of taking 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 beefsteak 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 gluttony. 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.

Waldy Malouf, the senior director of food and beverage operations at The Culinary Institute of America, has been key in spotlighting the dinners. 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 2016. He says he wanted to do something both festive and warming for the winter months, so he talked to Malouf 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 peel-and-eat shrimp, Caesar salad and bread with whipped bone marrow and lardo. The main event is a leg of lamb, standing rib roast, carrots, radishes and potatoes. Smith sources beer locally and serves Bourbon, 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 wine—particularly Cabernet Sauvignon—is the accompaniment beefsteak's been missing.

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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.

—Nils Bernstein

◆ SALT

Salt loves sweet—just think of prosciutto's affinity with figs or melon. A lightly oaked, off-dry Chenin Blanc from the Loire (e.g. Vouvray) or South Africa has hints of ripe pears, honey and smoke, all of which are naturals with ham.

◆ FAT

Prosciutto is marbled with fat, which melts on the tongue. Lambrusco—much of which hails 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 tannins' astringency.

◆ NUTTINESS

A sweet, creamy nuttiness permeates most prosciuttos, especially Prosciutto di Parma, whose pigs are fed the whey from Parmigiano-Reggiano production. Friulano 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 gamy aroma is a sign of great prosciutto. Malbecs from Cahors in Southwest France feature 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.

MORGANTONE

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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 mainland south of Italy, this means meals inspired by ingredients that thrive in a range of geographies. From turquoise shores with a plethora of seafood to grain fields atop sunbaked plateaus and seasonal-herb-dotted 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 intent 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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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 Irpina highlights the fare of interior Campania and traditionally accentuates the *pulegrio* 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 Parla

Wine Pairing

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

■ For a recipe from Basilicata, please visit winemag.com/southernitaly

- 4 garlic cloves
- Pinch of salt, plus more to season
- 1/2 cups loose-packed mint
- 1/2 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 30 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.

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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 known particularly for swordfish. Angelo Cuppone, chef at Houston's Roma, created this recipe as an ode to his mother. Cuppone says that she often made dishes that were "simple, with pure flavors inspired by the ingredients that were available to her in her native Calabria."

Courtesy Angelo Cuppone, chef, Roma, Houston

- 2½ cups unseasoned breadcrumbs
- 2 tablespoons capers
- ½ cup black Cerignola olives, pitted and chopped
- Salt and fresh-ground pepper, to taste
- 1 pound swordfish, sliced into ¼-inch-thick filets (10–12 filets)
- 3 tablespoons extra-virgin olive oil
- ½ small onion, fine chopped
- 1 large tomato, peeled and seeded
- Parsley, fine chopped, for garnish
- Lemon, thin sliced, for garnish

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

In large frying pan, warm olive oil over medium heat. Add onions, 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 heft to swordfish that could overpower some white wines, while it can also be completely overshadowed by a red. The strawberry-hued rosatos of Calabria offer a fine middle ground. Options like Librandi's Ciro Rosato carry bold red-berry and herb flavors bolstered by a grip of tannins, 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 *pane*, the resourceful denizens have found a delicious alternative to tossing 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
- 1 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.

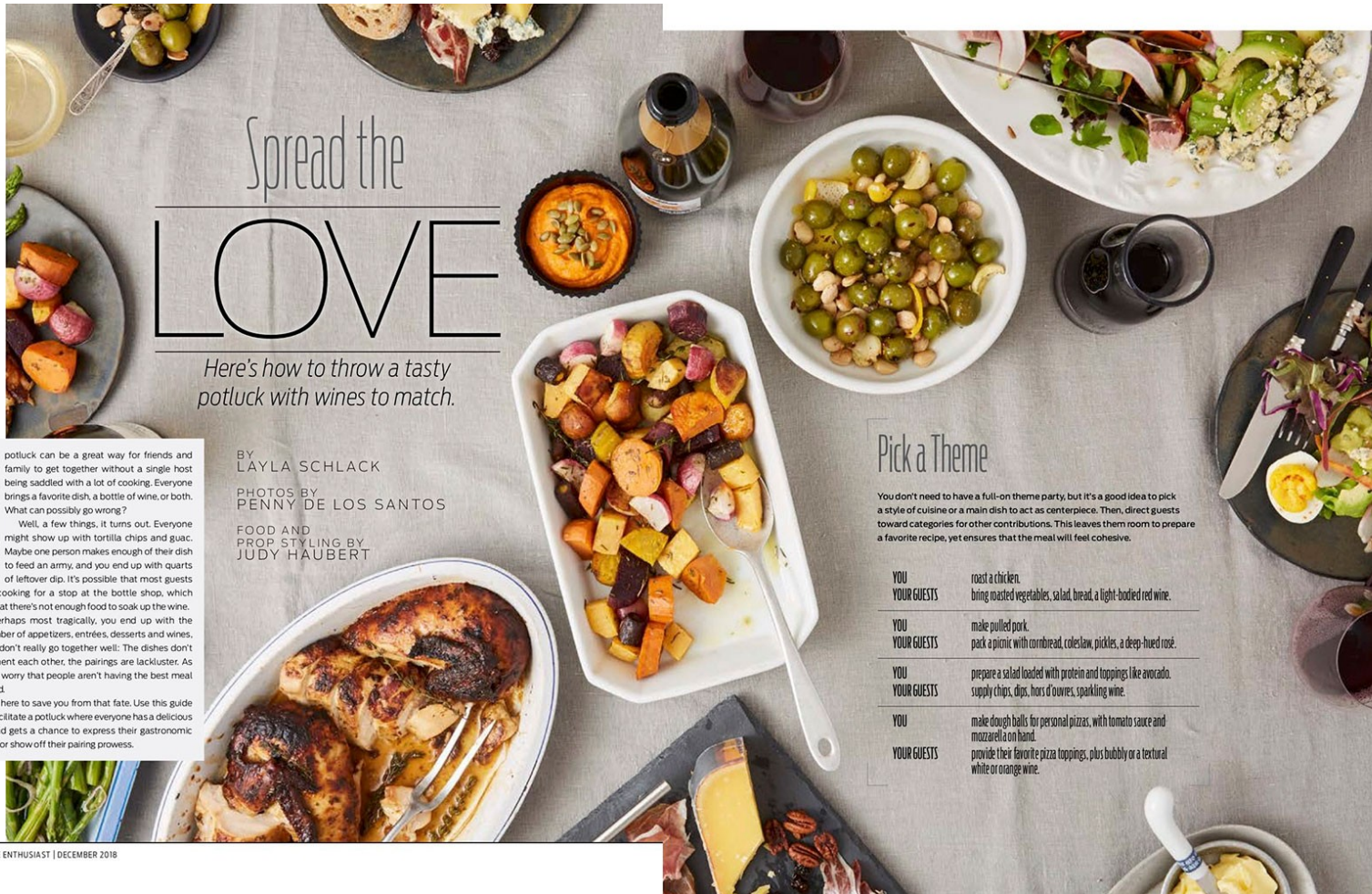
Wine Pairing

No single flavor takes over this dish, so it's best to find a pairing that acts as a complementary backdrop. **Tormaresca's Pietrabilanca Chardonnay** is a mildly 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.

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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 help facilitate a 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, coleslaw, pickles, a deep-hued rosé. |
| YOU
YOUR GUESTS | prepare a salad loaded with protein and toppings like avocado.
supply chips, dips, hors d'oeuvres, sparkling wine. |
| YOU
YOUR GUESTS | make dough balls for personal pizzas, with tomato sauce and mozzarella on hand.
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.

Cha 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 keep guests happy.

"Gamay is 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."

GAMAY SUGGESTIONS

- ◆ Sheldrake Point 2016 Gamay Noir (Finger Lakes)
- ◆ Marcel Lapierre 2016 Morgon

On the lighter side, "Everyone loves sparkling wine. You can't go wrong with Champagne," or other traditional-method sparkling wines, McCoy says. "Fried dishes go well with bubbles, too."

SPARKLING SUGGESTIONS

- ◆ André Clouet 2008 Millésime Brut (Champagne)
- ◆ Il Mosnel NV Brut (Franciacorta)



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Be Prepared

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

"I'm a connoisseur of always having the little nubbins 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, Cyd recommends Marcona almonds, hummus dressed up with a swirl of good olive oil, or a dollop of good fig jam on a cheese platter. 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 put together a big, meal-size 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.



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WARM OLIVES

Courtesy Leela Cyd, author, Food With Friends (Clarkson Potter, 2016)

In small saucepan, combine 1 cup **Castelvetrano olives**, ¼ cup **Marcona almonds**, 2 smashed cloves **garlic**, 1 wide strip **lemon zest**, 2 table-spoons **olive oil**, ¼ teaspoon **dried oregano**, ¼ teaspoon **red 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. *Makes 1¼ cups.*

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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, "Any chance you'd 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 potlucks tend to be a bit more leisurely 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 (Amaro Meletti, 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.

Invite Only

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

You're invited to a **POTLUCK!**

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

Let's all get together and eat!

I'M PLANNING TO MAKE [MAIN COURSE], AND I'M HOPING YOU GUYS CAN COVER SIDE DISHES, APPETIZERS, WINE AND DESSERT.

Please RSVP by [date] and let me know if you have ideas about what you'd like to bring, as well as any dietary restrictions. And feel free to bring a take-home container. With this crew, I'm sure we'll have plenty of delicious leftovers.

I hope you can all make it!

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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 rib chops 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. —Nils Bernstein

CROWN ROAST OF PORK

- 1 8–10 pound crown roast of pork, top 2 inches of bone frenched, if desired

Kosher salt and fresh-ground pepper, for seasoning

One day before cooking, rub roast 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 roast 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 to 2 hours. Raise 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)

Pork chops with Pinot Noir is a classic pairing for good reason. Leaner meats call for less tannic wines, and, when coupled with pork's affinity for fruit, Pinot's cherry-berry notes can have the effect of a sauce. This bottling offers smoky, meaty and gummy aromas that rise from the glass around perfumed rose. The palate is juicy and velvety, with pork-friendly flavors of berry pie and cinnamon.

PORKY DELLOS SANTOS. FOOD STYLING BY JUDY HAUBERT

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RESTAURANTS

Cervo's may be a wine bar, but it sure doesn't act that way.
BY PETE WELLS



HUNGRY CITY

At Wu's Wonton King, the best dishes are the simplest.
BY LIGAYA NISHAN

RESTAURANTS | RECIPES | WINE | SPIRITS

Food

The New York Times

WEDNESDAY, SEPTEMBER 27, 2017

WEEKNIGHT COOKING



Making Every Day Amazing

By SAM SIFTON

Weeknight cooking is a drag. Even if you have the best intentions, went to the market yesterday, made a plan, spent a few minutes in the morning setting out ingredients, and slipped that manager at work who always wants a sec at the end of the day, it's still likely that fate will intervene and leave you trapped in highway traffic or stuck in a subway under the river, so you don't get home until an hour after you planned, maybe two.

This happens every day. It happens to graduate students, laborers and white-shoe lawyers. It happens to retirees stuck at the doctor's with an afternoon appointment that runs very late. It happens to the doctors themselves, looking at their gaggers, stanchion plans. It happens to contractors standing in line at the Building Dept's meet. It happens to poets and priests, teachers, engineers, trash collectors, reporters who cover food for a living, to anyone who has to leave home for more than a couple of hours on a weekday and then has to do it again in the morning.

It leads to a lot of delivery pizza and regret.

It doesn't have to be that way. With the right tools and ingredients, easy and relatively cheaply acquired, you can cook a simple weeknight dinner — a delicious weeknight dinner — in under an hour.

Have a multicooker, for instance? You could set it up on rice mode before work, so that if worse comes to worst, and it often does, you have dinner all set: rice with butter and soy, maybe a fried egg under a speckle of ginger. You'll be eating 15 minutes after you walk in the door.

For this week's Food section, we've assembled a book of advice for how to improve your weeknight cooking and eating game, with contributions from Melissa Clark, Florence Fabricant, David Taniguchi, Julia Moskin, Tejal Rao and Eric Ataman. The cover calls for efficiency and big flavor, along with guidance that we hope will make cooking at home during the week something more than a chore.

We hope it will lead you into a new kind of cooking, different from what you enjoy on the weekends or when you have time, but no less important and no less delicious.

Melissa Clark's recipe for pressure cooker sticky braised baby back ribs, above, is just one of the simple ideas that will help improve your weeknight dinners. Page 1.



Instant Gratification

How to master the multicooker, Page 2.

Autumn In a Can

Taste-testing canned tomatoes, Page 8.

Workaday Wines

20 great bottles for under \$20, Page 5.



Vegetables With Style

Learn the magic of Meera Sodha, Page 7.

PHOTOGRAPHS BY JEFFREY M. HARRIS

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D2

THE NEW YORK TIMES, WEDNESDAY, SEPTEMBER 27, 2017

WEEKNIGHT COOKING

Savory Meals in a Flash

Multicookers like the Instant Pot give the time-challenged convenience and flexibility.

By MELISSA CLARK

The hardest ingredient to find for any weeknight recipe is time. Weekdays after work just don't have a lot of it, and it's not as if you can order it online.

A slow cooker can help by doing the cooking while you're at the office. Just load it up in the morning and come home after work to a fragrant, hearty meal.

The big thing missing here is spontaneity. If you're not the kind of cook who can commit and then start prepping your dinner before you're fully caffeinated — or if you just can't get yourself organized to start cooking in advance at all — a slow cooker won't do you much good.

But a multicooker like the Instant Pot just might.

A multicooker is a discrete convenience in stainless steel form, an appliance that combines an electric pressure cooker with a slow cooker, electric steamer and rice cooker. Several manufacturers make multicookers, including Breville and Fagor, but Instant Pot has become the best known in the United States. (Note that while most multicookers include a pressure-cooking function, there are some models that only slow cook, so check before you buy.)

There's no other single gadget that can make weeknight cooking easier. It can cook food either quickly or slowly, and it does both consistently, evenly and automatically. Get one, and you can get out of your slow cooker.

I bought a multicooker about a year ago to report on for this newspaper. I figured that after publishing my article, I'd rack the machine in the basement with all the other once-in-a-while appliances (like that electric deep fryer). Then I'd dig it out for friends



PRESSURE COOKER COCONUT CURRY CHICKEN

ADAPTED FROM SIMMER IN AN INSTANT BY MELISSA CLARK (LANSING POSTER, 2017)

TIME: 1 HOUR

YIELD: 4-6 SERVINGS

- 3 to 4 ripe tomatoes, halved through their equator
- 1 tablespoon ghee, unsalted butter or safflower oil
- 1 tablespoon virgin coconut oil
- 2 cups finely chopped onions
- garlic cloves, grated on a Microplane or minced
- 1 tablespoon grated peeled fresh ginger
- 1 teaspoon cumin seeds
- 1 3-inch cinnamon stick or 1/2 teaspoon ground cinnamon
- cardamom pods, lightly crushed with the flat side of a knife, or 1 teaspoon ground cardamom
- 2 teaspoons ground coriander
- 1 tablespoon kosher salt
- 1 teaspoon ground turmeric
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon black pepper
- 2 1/2 pounds boneless, skinless chicken thighs, cut into 1-inch chunks
- 1 to 2 teaspoons gamam masala, to taste
- 1/2 cup canned unsweetened coconut milk

1. Set a hot grater over a bowl. Starting with their cut sides, grate the tomatoes through the large holes of the box grater so the tomato pulp falls into the bowl. Discard the skins. Measure out 2 cups of tomato pulp.
2. Using the sauté function, heat the ghee and the coconut oil in the pressure cooker. Stir in the onions and cook, stirring often, to encourage even browning, until they are caramelized, 12 to 15 minutes. Stir in the garlic,

ginger and cumin seeds; cook until fragrant, about 2 minutes. Stir in the cinnamon and cardamom and cook for another minute. Then stir in the coriander, salt, turmeric, red pepper flakes, black pepper and finally the tomato pulp.

3. Add the chicken to the sauce, cover and cook on low pressure for 4 minutes. Let the pressure release naturally. If the sauce seems too thin, use a slotted spoon to transfer the chicken to a bowl and then simmer the sauce on the sauté setting until it has thickened to taste. Note: Pull the coconut milk with the sauce down further. Stir in the gamam masala and the coconut milk, and let the curry sit for 20 minutes for the flavors to meld. Serve with the rice and yogurt, if desired. Gamam masala:

Note: If you'd rather use a slow cooker, cook on high for 2 to 3 hours or on low for 4 to 5 hours, adding the coconut milk during the last hour.

ing the occasional large hunk of meat to tender perfection, which, as I immediately discovered, is done better than any other piece of equipment — Dutch ovens and slow cookers included.

Over time, though, the multicooker became so embedded in the rhythm of my everyday cooking that I never unplugged it. I ended up writing my own cookbook for it, "Dinner in an Instant" (Clarkson Potter), as well as an in-depth guide to appliance cooking. It was the slow cooker that went into storage, where it will remain until my next sleepless night.

What I especially love about the multicooker is its inherent flexibility, allowing cooks of all temperaments.

If you're an organized plan-ahead type of person, you can use your multicooker exactly like a slow cooker. Just use the slow-cook setting with any of your old favorite

No other single gadget makes it as easy to get a tasty dinner on the table.

slow-cooker recipes without even having to adjust them.

Culinary generalizations, on the other hand, can take full advantage of the pressure setting, which cooks food in minutes instead of hours.

I'm on the latter camp, and so this is my mother. On the way home from work, I stop at the store for some beans or grains or a package of chicken thighs. I throw them into the pot with a mix of interesting seasonings. Then I make a salad while the pot does its thing.

That's it. A satisfying dish that would normally take an hour or more is on the table in 20 to 30 minutes.

Now early soups, supple stews and hearty braises are within reach for weeknight dinners, instead of being relegated to weekends when I have hours to let them simmer. In the summer, I can quickly cook beans and grains for salads without heating up the kitchen, or steam artichokes without having to stare at a pot on the stove. I don't even have to be home.

No matter the season, my basic strategy

for using my multicooker on weeknights remains constant: I estimate how many minutes I have before I need dinner to be on the table, and work backward from there.

Often, getting my meal done in the shortest amount of time is simply a matter of how you set up the ingredients — the smaller the pieces, the faster they will cook. So a whole brisket or boneless pork shoulder might take 100 minutes to braise under pressure, but beef stew meat cut into 1 1/2-inch pieces, or pork ribs cut into three or four rib sections, will be tender in 20 to 25 minutes. Save the large, impressive company-worthy pieces of meat for when you have more time.

You can apply the same method for dense root vegetables like beets and potatoes. While whole roots usually need about 20 to 30 minutes to cook, slices or cubes take less to 10 minutes.

Because I rarely plan ahead, one of my favorite multicooker tricks is to cook dried beans in a weeknight without soaking them first. Of course, you can't cut them up to make them cook more quickly, but you can select smaller beans. When time is tight, buy lentils, split peas or adzuki beans, which cook from their dried, unsoaked state in under 20 minutes. Save the chickpeas, kidney beans and cannellini for when you've got close to an hour.

As for those chicken thighs, my go-to method is to buy them boneless, cut them into pieces and then throw them in the pot with pretty much any combination of spices, aromatics and condiments, to cook in under 10 minutes. Add herbaceous sauce and you'll get barbecued chicken.

Coconut milk, a can of tomatoes and gamam masala result in a creamy, curry-like dish. A squirt each of sriracha, lime juice, my sauce and honey, along with a grated garlic clove, gives you something far tastier than it should for the amount of work you put in. If you use breasts instead of thighs, they'll cook even more quickly, though be careful not to overdo it because they'll dry out.

After using the machine consistently for nearly a year, I can say that if you stick to what it does best — stewing, braising, simmering, steaming — you'll be simply rewarded. Just don't attempt to cook anything crunchy or golden, because it probably won't end. No matter how many multicooker man the best recipes you may stumble across on the internet, don't believe them. I've tried it several times: The skin ends up soft and flabby instead of crisp and salty, and the meat turns mushy.

If you play to the multicooker's many strengths and remain aware of its weak ones, you won't be disappointed. You'll also eat better — even at the last minute.

PRESSURE COOKER STICKY TAMARIND BARY BACK RIBS

ADAPTED FROM SIMMER IN AN INSTANT BY MELISSA CLARK (LANSING POSTER, 2017)

TIME: 1 HOUR 15 MINUTES

YIELD: 4-6 SERVINGS

- 4 to 5 pounds baby back ribs
- 1 tablespoon kosher salt, plus more to taste
- 1/2 cup tamarind paste or concentrate
- 1/2 cup fresh orange juice (from about 1 1/2 oranges)
- 1/2 cup honey, plus more as needed
- 2 tablespoons soy sauce
- 1/2 teaspoon ground lime zest
- 1 tablespoon fresh lime juice
- 1 star anise pod
- 2 tablespoons neutral oil, such as safflower or canola
- 4 small shallots, diced (about 1 1/2 cups)
- 1/2 teaspoon grated peeled fresh ginger
- 2 garlic cloves, grated on a Microplane or minced

1. Cut the ribs into chunks of 2 or 3 ribs, depending on their size, and place them in a large bowl. Toss with 1 teaspoon salt, and set aside while you prepare the sauce.

2. In a small bowl, combine the tamarind, orange juice, honey, soy sauce, lime zest and juice and star anise. Set aside.

3. Using the sauté function, heat the oil in the pressure cooker. Stir in the shallots and cook until they are golden to brown, about 5 minutes. Stir in the ginger and garlic, and cook until fragrant, another minute, then stir in the tamarind mixture. Bring to a simmer, and then scrape the sauce into the large bowl of ribs. Toss gently to combine.

4. Arrange the ribs standing up along the outer edge of the pressure cooker, making a ring with the meat side of the ribs facing out. Continue with the remaining ribs, arranging them to make concentric circles. Pour any remaining sauce over the ribs, cover and cook on high



5. For the ribs, set the pressure cooker to the sauté function and cook to reduce the sauce until it's thick, about 25 minutes, spoon the fat off the top when finished. Taste the sauce, and adjust the seasoning or add more honey if necessary; then brush the ribs with the sauce. Broil the ribs until they are charred in spots, 1 to 3 minutes. Then flip them over, brush with more sauce, and broil on that side until charred. Serve immediately, with more sauce on the side.
6. Transfer the ribs, meat-side down, to a rimmed baking sheet. Turn the pressure cooker to the sauté function and cook to reduce the sauce until it's thick, about 25 minutes, spoon the fat off the top when finished. Taste the sauce, and adjust the seasoning or add more honey if necessary; then brush the ribs with the

sauce. Broil the ribs until they are charred in spots, 1 to 3 minutes. Then flip them over, brush with more sauce, and broil on that side until charred. Serve immediately, with more sauce on the side.

Note: If you'd rather use a slow cooker, add 1/2 cup water to the machine when adding the ribs in Step 4. Cook the ribs on high for 4 to 5 hours or on low for 6 to 8 hours. Remove the ribs, reduce the sauce and broil as described in Step 6.

Judy Haubert

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The New Grilling Essentials

SEVEN GRILLING EXPERTS SHARE THEIR TIPS ON TAMING THE FLAME

Oh happy, smoky, bring-out-the-giant-tongs, never-leave-our-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 itself off the grates. Or how a bit of gentle charcoal heat (and a bunch of compound butters and homemade chile sauce) can bring a seafood tower to new heights.

"Grilling is convivial," notes Edi Frauneder of New York's *Edi & the Wolf*. "There's something about this act of coming together over an open flame that just says *vacation*." Frauneder throws together a casually brilliant, crowd-pleasing open-faced assemblage of pickled peaches and plums with burrata and arugula 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. Frauneder'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

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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 mild amount of sugar," says James Beard Award-winning chef Ana Sortun, who runs the beloved Mediterranean restaurant Oleana 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 grated onion are other underused marinade ingredients that will simultaneously tenderize and add flavor.

SERVES 4; COOK TIME: 30 MINUTES,
PLUS 1 HOUR MARINATING

- 2 lb. boneless, skinless chicken thighs, cut into 1" cubes
- 1 3/4 cups full-fat Greek yogurt
- 1/2 cup plus 2 tbsp. olive oil
- 1 tbsp. freshly ground black pepper, plus more to taste

- 1 tbsp. ground allspice
- 1 1/2 tsp. ground coriander
- 1 1/2 tsp. ground cumin
- 1 tsp. cinnamon
- 1 tsp. kosher salt, plus more to taste
- 8 cloves garlic, minced
- 1 small white onion, grated
- Skewers, for grilling
- 4 pita breads
- 1 tbsp. fresh lemon juice
- 1/2 cup minced cucumber
- 1/2 cup frozen, thawed, chopped spinach
- 2 tbsp. 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, 1/4 cup yogurt, 1/2 cup oil, 1 tbsp. pepper, the allspice, coriander, cumin,

cinnamon, 1 tsp. salt, 1/4 of the garlic, and the onion in a bowl; cover and refrigerate 1 hour or until ready to use.

2 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.) 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. Whisk in remaining yogurt and oil, the cucumber, spinach, fresh and dried herbs, fennel, salt, and pepper. Garnish shawarma with sumac and serve with yogurt sauce.

Soak up the flavorful juices of this dish by resting chicken skewers on grilled pita during the final stages of cooking.



The citrus notes of the 2012 Hermann J. Wiemer Dry Riesling (\$19; wiemer.com or 607-243-7971), from Finger Lakes, New York, complement the tanginess of the yogurt.

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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 Untitled—nestles them on a tray lined with salt, which he then puts over the fire. "A salt bed distributes heat gently," he says, allowing the oysters to warm evenly and just plump 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 lemon-herb sauce to amp up the smokiness.

SERVES 6
COOK TIME: 15 MINUTES

- 2 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 dozen large oysters, shucked, top shell removed


Build a medium-heat fire in a charcoal grill, or heat a gas grill to medium. Grill lemons, cut-side down, and herbs until charred, 8-10 minutes for lemons and 5-7 minutes for herbs; 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.



Try a 2012 Schramsberg blanc de blancs (\$38; schramsberg.com), because oysters are meant to go with bubbles. If you'd like something stiffer, a gin and tonic works well, too.

Picking Oysters for Grilling

"You can grill any oyster you'd eat raw," says John Finger of California's Hog 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 shuck one before you buy; the meat should almost fill the shell.



Besides salt, you can use seaweed or sand to form a bed for any shellfish on the half shell.

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Seafood Butters and Sauce

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

Chile Sauce

Heat a 12" cast-iron skillet over medium-high; cook 2 each dry chipotle, guajillo, and pasilla chiles, flipping once, until toasted and fragrant, 3-4 minutes. Remove the stems and add the chiles to a small food processor with 1 tsp. brown sugar, 1/2 tsp. kosher salt, and 2 tbsp. water; purée until coarse. Stir in 1/4 cup canola oil. Makes 1 cup.

Coffee Butter

Heat 1/2 cup heavy cream and 3 tbsp. ground coffee in a 2-qt. saucepan over medium-high; cook until warmed through, 3-4 minutes. Strain, discarding solids; cool. Add to food processor with 16 tbsp. softened unsalted butter and 1/2 tsp. kosher salt; pulse until combined. Makes 1 cup.

Seaweed Butter

Stir 1/4 cup white miso, 16 tbsp. softened unsalted butter, 2 tbsp. ground nori, and 1 tbsp. Chinese hot mustard in a bowl until combined. Makes 1 cup.



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The 2013 Palmina Dolcetto (\$20; palminawines.com), from Santa Ynez Valley, California, is a light, natural pairing for rich meats. Serve slightly chilled. Or, if you prefer a beer, a Rogue stout or Jolly Pumpkin La Roja sour ale are good bets.

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 flavor the food as it douses the flame. Depending on what you're cooking, Worcestershire sauce, fruit juice, barbecue sauce, or vinegar, diluted with water, is a good option.

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Grilled Sangria

Whether it's juicing 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 $\frac{1}{2}$ 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 $\frac{1}{2}$ of a split vanilla bean. Bring $\frac{1}{2}$ 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, $\frac{1}{2}$ cup apricot brandy, and one 750-ml. bottle of white wine. Refrigerate 2 hours; serve with mint sprigs.

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Bread Crumb Dumplings and Bean Stew with Parsley-Anchovy Pesto

In Emilia-Romagna, chef Carla Rubicchi taught Louis to make this *gnocchi* bean stew with shell-like *gnocchi* called *piatti* (see page 16 for recipe). It hails from the town of Piacenza, where, legend has it, mothers would look at the hands of a son's intended bride to make sure she had the callouses that come from dragging the dumpling dough across a wooden board to curl it around her thumb.

TIP: GNOCCHI CAN BE DELICATE, SIMMER INSTEAD OF BOILING THEM SO THEY HOLD THEIR SHAPE AND DON'T ABSORB TOO MUCH WATER.



Ricotta and Egg Gnocchi with Olives, Capers, and Tomato Sauce

These *gnocchi* from Tuscany (see page 16 for recipe) are soft and the ultimate versions of the ones most commonly served at Italian restaurants in America. This one is amped up with briny chopped capers green olives.

TIP: FREEZE EXTRA GNOCCHI IN SINGLE LAYER ON A BAKING SHEET AND THEN TRANSFER THEM TO A SEALABLE BAG FOR STORAGE UP TO THREE MONTHS.

"This is the best," Louis says. "I want to climb in there and swim around."



Buckwheat and Ricotta Gnocchi with Cream, Peas, and Spinach

Just miles from the Austrian border, at the lively pine-wooded *Ristorante Casera* in Borca di Cadore, chef Bruno Mendisall introduced Louis to using buckwheat in *gnocchi*. Incorporating the flour here gives the *gnocchi* a certain weightiness—not all *gnocchi* have to be light as clouds. Louis is quick to remind people—and an earthy flavor that pairs perfectly with a spring mix of peas and spinach.

"Most Americans don't think of *gnocchi* as anything other than a potato dumpling."

says Jenn Louis, the founder of Lincoln and Sunshine Tavern in Portland, Oregon. But it's actually a huge category of pasta, Louis explains, incorporating an incredible variety of shapes, sizes, and flavor. They have names of different names and come from nearly every corner of Italy. Some are made with potato, others with buckwheat, beet, or spinach, and some don't look at all like what you'd think of as traditional *gnocchi*—see the spinach *spätzli*, for instance (page 18). These regional differences of opinion—a product of the country's former city-states having remained largely independent until the middle of the 19th century—inspire Louis, so much so he's spent much of her free time during the past five years on a true passion project: a comprehensive, just-released cookbook, *Pasta by Hand* (Chronicle, \$35) that's entirely devoted to these dumpling-like do-bops. Louis and her husband, David Welch, went on several *gnocchi* fact-finding missions around Italy, discovering a beet and ricotta version in Piedmont, tossed with herb greens and aged balsamic (see page 18 for recipe), and a rustic farm *gnocchi* with hearty pork ragu (see page 18 for recipe) in Umbria. On these pages, you'll find some of the most exciting, delicious, and often surprising *gnocchi* dishes Louis and her husband discovered on their trip. "They're usually made by hand," Louis says. "They are simple, peasant foods that people made because they were filling. And I want to preserve all of that. I want to get lost." —A.S.

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BEEF AND RICOTTA GNOCCI WITH WILDED BEET GREENS AND AGED BALSAMIC

SERVES 6-8; PHOTO ON PAGE 61
For this Piedmontese dish, aged balsamic vinegar offers a touch of sweetness. Louis likes La Vecchia Etrusca "Chianti" from the Modena region (loisdepert.com).

- 1½ lb. small red beets with greens, greens separated, stems cut into ½" pieces, leaves torn into 2" pieces, and beets scrubbed
- 1 cup extra virgin olive oil
- Kosher salt and freshly ground black pepper, to taste
- 1 cup homemade fine "Ricotta Ricotta," page 78 (or store-bought whole-milk ricotta)
- ½ cup finely grated parmesan, plus more for serving
- 1 tsp. freshly grated nutmeg
- 1 egg
- 2½ cups all-purpose flour
- Semola flour, for dusting
- 2 tbsp. unsalted butter
- Aged balsamic vinegar, for drizzling

Heat oven to 350°. Toss beets, 2 tbsp. oil, salt, pepper, and ½ cup water in a 12" baking dish and cover with aluminum foil, meat until beets are tender, about 1 hour, and let cool. Peel beets and transfer to a food processor. Add stems,

parmesan, nutmeg, egg, and salt; pulse until smooth and transfer to a bowl. Add ½ cup flour and, using your hands, mix until a sticky dough forms. Sprinkle ½ cup flour on a work surface and place dough on top. Sprinkle remaining flour over dough and cover loosely with plastic wrap; let sit 30 minutes.

Using a bench scraper, cut about one-inch-thick dough and, using your hands, roll dough into a ¾" thick rope. Cut rope crosswise into ¾" pieces; transfer gnochi to a semolina-dusted, parchment paper-lined baking sheet. Separate gnochi to prevent sticking.

Bring a large pot of generously salted water to a simmer over medium-high. Cook gnochi, all at once, until they float, 2-3 minutes. Meanwhile, heat remaining oil and the butter in a 12" skillet over medium-high. Cook beet greens until wilted, 2-3 minutes. Add beet greens; cook until wilted, 1-2 minutes. Using a hand spoon, transfer gnochi to a skillet; season with salt and pepper and toss to combine. Transfer gnochi to a serving platter; drizzle with balsamic and sprinkle with parmesan.

PISARETTE FASO

Drumstick-shaped pasta with brown butter and fresh spinach

SERVES 6; PHOTO ON PAGE 62
A fresh herb sauce loaded with speck—a dry-cured smoked ham—tops this thick bean soup from Emilia-Romagna.

Spinach Spätzli with Brown Butter, Crispy Speck, and Pangrattato

SERVES 6-8; PHOTO ON PAGE 65
The dough for these egg-rich vermicelli dumplings is thick and moist. Use a sturdy German spätzli maker or press the dough through a colander with large holes using a flexible bench scraper.

- For the pangrattato:**
 - ½ cup submergely tendered chicken fat or olive oil
 - 1 lb. loaf country bread, crusts removed and cubed
- 1½ tsp. kosher salt
- ½ tsp. freshly ground black pepper
- 2" piece ginger, peeled and thinly sliced
- 30 cloves garlic, thinly sliced
- 1 medium jalapeño, chopped
- Freshly grated zest of ½ each a lemon, lime, and orange

For the spätzli:
2 lb. fresh spinach, stemmed
½ tsp. freshly grated nutmeg
1 tsp. kosher salt, plus more to taste
4 eggs
2 cups all-purpose flour
Olive oil, for greasing

For serving:
1 tsp. olive oil
3 oz. thinly sliced speck or pancetta
5 tbsp. unsalted butter
1 Make the pangrattato: Heat oven to 275°. Melt chicken fat in a 12" skillet over medium. Add bread, salt, and pepper; cook until lightly browned, 6-8 minutes. Transfer bread to a baking sheet; bake until slightly dry, 18-20 minutes. Add ginger,

For the gnochi:
1½ cups all-purpose flour, plus more for dusting
1 cup dried bread crumbs
2 tsp. kosher salt
1 cup boiling water, plus more as needed

For the pasta:
1½ cups packed parsley leaves
½ cup olive oil
½ tsp. crushed red chile flakes
2 cloves garlic
2 oz. speck, minced
½ cup finely grated parmesan
Kosher salt, to taste

For the soup:
2 tbsp. olive oil
2 tsp. rosemary leaves
1 4-oz. piece lard or pancetta, cut into ½" pieces
1 bay leaf
1 carrot, minced
1 small yellow onion, minced
cup dried onion

cup beef or vegetable stock
cups dried borlotti or amberly beans, soaked overnight and drained
2 tbsp. minced parsley
6 tbsp. unsalted butter, cubed
½ cup finely grated parmesan, plus more for serving
1 36-oz. can whole-peeled tomatoes, puréed

Make the gnochi: Pulse flour, bread crumbs, and salt in a food processor until combined. With the motor run-

ning, slowly add boiling water; mix until dough forms. If dough is dry, add more boiling water, 1 tbsp. at a time, until a firm dough forms. Transfer dough to an unfloured surface; knead lightly until dough is smooth. Quarter dough and cover loosely with plastic wrap. Working with one-quarter dough at a time, use your hands to roll dough into a ¾" thick rope. Cut dough crosswise into ¾" pieces. Working with one piece at a time, and with the side of your thumb, press down on the dough while rolling and flicking up to create gnochi. For a step-by-step, see page 78. Transfer gnochi to a flour-dusted, parchment paper-lined baking sheet. Separate gnochi to prevent sticking and cover with plastic wrap until ready to use.

Make the pasta: Pulse parsley, chile flakes, and garlic in a food processor until smooth; transfer to a bowl. Stir in speck, parmesan, and salt; set aside.

Make the soup and sauce: Heat oil in an 8-qt. sautépan over medium. Cook rosemary, lard, bay leaf, carrot, and onion until vegetables are soft, 6-8 minutes. Increase heat to medium-high and add wine; cook until reduced by half, 1-2 minutes. Add stock, beans, parmesan, and 2 cups water; boil. Reduce heat to medium-low; cook, until beans are tender, 1½ hours. Add reserved gnochi, the butter, parmesan, and tomato purée; cook until gnochi is cooked through, about 15 minutes. Discard bay leaf. Ladle soup into bowls; garnish with reserved peas and more parmesan.

Bring a fresh pot of generously salted water to a simmer over medium-high. Working in batches, and using a spätzli maker or a colander with large holes, press butter into the simmering water. Cook until spätzli float, about 1 minute. Stir and cook until tender, about 1 minute more. Using a slotted spoon, transfer spätzli to a parchment paper-lined baking sheet.

Heat oil in a 12" skillet over medium-high. Cook speck until crisp, 1-2 minutes; transfer to a paper towel-lined plate. Wipe skillet clean and add butter; cook over medium heat until butter turns a deep golden brown, 6-8 minutes. Add reserved spätzli and toss to combine; drizzle spätzli between plates. Crumble speck over the top and sprinkle with some reserved pangrattato.

Extra pangrattato bread crumbs are also delicious sprinkled on roasted vegetables, salads, or a simple spaghetti with garlic and oil



TRENTINO (ITALY) ADGE

Louis learned this recipe from home cook Gianna Masera in the Trentino-Alto Adige town of Trento. There, near the Italian border with Austria, the food takes on a distinctly Teutonic bent, not least of all when it comes to spätzli, a close Italian cousin of German spätzli. (See page 78 for recipe.)

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FYI: ADDING FARRO FLOUR TO THIS RECIPE YIELDS A DENSER DUMPLING THAT CAN HOLD ITS OWN AGAINST A RICH, THICK SAUCE.

Farro Gnocchi with Pork Ragù

SERVES 6. PHOTO ON PAGE 66
In this Umbrian ragù, frenned pork adds a sweet aroma and similar flavor to the farro-knot sausage found in Italian butcher shops.

For the ragù and serving:

- 2 tbsp. olive oil
- 1 lb. ground pork
- 2 1/2 cups orzo, minced
- 1 tsp. crushed red chile flakes
- 1/2 tsp. fennel pollen (kalsustays.com)
- 1 clove garlic, finely minced
- 1/2 cup tomato paste
- 1/2 cup dry red wine
- 5 cups chicken stock
- 1 tsp. kosher salt
- 4 tbsp. unshredded butter
- 1 cup finely grated parmesan, plus more for serving
- 1/2 cup chopped parsley

For the gnocchi:

- 1 1/2 lbs. medium Yukon Gold potatoes, scrubbed
- 1 1/2 cups all-purpose flour, plus more for dusting
- 1/2 cup farro flour (bluebirdgrainfarms.com)
- 1 egg, plus 1 tbsp. finely grated parmesan
- 2 eggs
- 1/2 tsp. semolina flour, for dusting

1 Make the ragù: Heat oil in a 6-qt. sauté pan over medium-high. Cook pork and orzo until browned, 4-5 minutes. Add chile flakes, fennel pollen, and garlic; cook until garlic is golden, 2-3 minutes. Stir in tomato paste; cook 2 minutes. Add wine; cook until evaporated, about 30 seconds. Add 4 cups stock; boil. Reduce heat to medium; simmer until thickened, about 1 hour.

2 Make the gnocchi: Boil potatoes in a 4-qt. sautépan of water. Reduce heat to medium-high; simmer until potatoes are tender, 25-30 minutes, and drain. When cool enough to handle, peel and pass the potatoes through a potato ricer into a bowl. Add flour, parmesan, and eggs; using your hands, mix into a soft dough form. Transfer dough to a lightly floured surface; knead briefly until dough is smooth. Cover dough with plastic wrap; let sit at room temperature for 30 minutes.

3 Quarter dough and, working with one quarter at a time, use your hands to roll dough into a "W" thick rope. Cut rope crosswise into 1" gnocchi; transfer gnocchi to a semi-kneaded, parchment paper-lined baking sheet. Separate gnocchi to prevent sticking.

4 Bring a large pot of generously salted water to a simmer over medium-high. Cook gnocchi, all at once, until they float, 2-3 minutes. Using a slotted spoon, transfer gnocchi to a parchment paper-lined baking sheet; keep warm. Return ragù to medium. Add remaining stock and the butter; simmer until sauce is thickened, 6-8 minutes. Add cooked gnocchi and the parmesan; cook until warmed through, 1-2 minutes. Divide gnocchi and sauce between shallow bowls; garnish with more parmesan and the parsley.

Buckwheat and Ricotta Gnocchi with Cream, Peas, and Spinach

SERVES 6-8. PHOTO ON PAGE 62
Buckwheat, plentiful in the Transilvania-Alba-Lippe region of northern Italy, makes for a slightly sweet, chewy gnocchi. As the seasons change, swap out the vegetables—try radishes and squash in the summer and roasted butternut squash in the fall.

- 1 1/2 cups plus 2 tbsp. homemade Ghee ("TKHomemade Ricotta," page TK) or store-bought whole-milk ricotta
- 1/2 cup grated Pecorino Romano
- 2 tsp. kosher salt, plus more to taste
- 1/2 tsp. freshly ground nutmeg
- 1/2 tsp. freshly ground black pepper, plus more to taste
- 4 egg yolks
- 1 cup plus 3 tbsp. all-purpose flour, plus more for dusting
- 1/2 cup plus 2 tbsp. buckwheat flour
- 1/2 tsp. semolina flour, for dusting
- 1 cup fresh or frozen peas
- 1 1/2 cups heavy cream
- 4 oz. baby spinach
- 1/2 cup finely grated parmesan
- 1 tbsp. fresh lemon juice

1 Stir ricotta, pecorino, 2 tsp. salt, 1/2 tsp. nutmeg, fresh pepper, and stock in a bowl until smooth. Add flour and, using your hands, mix into a slightly firm dough form. Quarter dough and cover loosely with plastic wrap. On a lightly floured surface, and working with one-quarter dough at a time, use your hands to roll dough into a "W" thick rope. Cut rope crosswise into 1/2 pieces. Transfer gnocchi to a semi-kneaded, parchment paper-lined baking sheet. Separate gnocchi to prevent sticking.

2 Bring a large pot of generously salted water to a simmer over medium-high. Cook gnocchi, all at once, until they float, 2-3 minutes. About halfway through cooking gnocchi, add peas. Meanwhile, bring cream to a simmer in a 1 1/2-qt. pot over medium-high. Stir in remaining nutmeg. Using a slotted spoon, transfer gnocchi and peas to a skillet with cream. Stir in spinach, parmesan, lemon juice, salt, and pepper. If sauce is too thick, add 1/2 cup water from cooking gnocchi. Divide gnocchi between plates; garnish with more parmesan.

Ricotta and Egg Gnocchi with Olives, Capers, and Tomato Sauce

SERVES 6. PHOTO ON PAGE 63
When making these gnocchi, use a pasta ricer (one-ounce) instead of mashing potatoes to produce a smooth, pillowy dough.

For the gnocchi:

- 2 lbs. medium Yukon Gold potatoes, scrubbed
- 1 1/2 cups all-purpose flour, plus more for dusting
- 7 tbsp. homemade (see "TKHomemade Ricotta," page TK) or store-bought whole-milk ricotta
- 2 tsp. kosher salt
- 2 eggs

For the sauce:

- 2 tbsp. extra-virgin olive oil, plus more for drizzling
- 1/2 lb. fat-crumbled chile flakes
- 4 cloves garlic, minced
- 1 bay leaf
- 1 medium yellow onion, minced
- 1 sprig rosemary
- 6 tbsp. unsalted butter, cubed
- 2 28-oz. cans whole-peeled tomatoes, crushed by hand

1 Make the gnocchi: Bring potatoes to a boil in a 4-qt. sautépan of cold water. Reduce heat to medium-high; simmer until potatoes are tender, 25-30 minutes, and then drain. When cool enough to handle, peel and pass the potatoes through a potato ricer into a bowl. Add flour, ricotta, salt, and eggs; using your hands, mix until a smooth dough forms. If dough is sticky, add more flour, 1 tbsp. at a time, as needed.

2 Transfer dough to a lightly floured surface; quarter dough. Working with one-quarter dough at a time, use your hands to roll dough into a "W" thick rope. Cut rope crosswise into 1" gnocchi; transfer to a flour-dusted, parchment paper-lined baking sheet. Separate gnocchi to prevent sticking. Cover with plastic wrap; still until ready to cook.

3 Make the sauce and serve: Heat oil in a 6-qt. sautépan over medium. Cook chile flakes, garlic, bay leaf, onion, and rosemary until vegetables are soft, 6-8 minutes. Add butter, tomatoes, and salt; simmer until thickened, about 1 1/2 hours. Discard bay leaf and rosemary; keep sauce warm. Bring a large pot of generously salted water to a simmer over medium-high. Cook gnocchi, all at once, until they float, 2-3 minutes. Stir olive, pecorino, capers, and onion into sauce. Using a slotted spoon, transfer gnocchi to sauce; season with salt and pepper and stir to combine. Divide gnocchi between serving bowls; drizzle with olive oil and sprinkle with pecorino.

"Gnocchi is why I came to Italy," Louis says.

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STACK ATTACK

"If you want to bump this up a notch, add a slice or two of bacon, because bacon makes everything better." —John Bates, Noble Sandwich Co., Austin, Texas

Buttermilk Fried Chicken with Jalapeño Slaw (see p. TK for recipe)

Pimento Cheese with Housemade Pickles (see p. TK for recipe)

"Let the chicken cool down before assembling the sandwich, so the crisp coleslaw doesn't wilt." —Alison Barakat, Bakesafe Betty, Oakland

'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

This being, tangy sandwich, from Jeanine Chang of Flour Bakery + Café in Boston, benefits from sitting awhile after assembly. The oils from the tapenade will seep into the bread, keeping it moist but not soggy, and the sharp flavors of pickled fennel, capers, and olives will mellow pleasantly.

For the pickled fennel:

- 1/4 cup rice wine vinegar
- 3 tbsp. sugar
- 1 tsp. kosher salt
- 1 fennel bulb, trimmed and cut into 1/4" pieces

For the olive tapenade:

- 1 cup pitted kalamata olives
- 2 tbsp. olive oil
- 1/2 tsp. minced basil
- 1 tbsp. fresh lemon juice
- 1 tsp. capers
- 1 clove garlic, minced
- Kosher salt and freshly ground black pepper, to taste


For the sandwich:

- 1/4 cup capers, drained and minced
- 6 tbsp. olive oil
- 2 tbsp. minced chives
- 1/2 tsp. Dijon mustard
- 2 (4-oz) cans tuna in water, drained
- 2 lemons, zested and juiced
- 2 sprigs rosemary, minced
- Kosher salt and freshly ground black pepper, to taste
- 1/2 whole-wheat baguette, halved lengthwise and then crosswise
- Baby arugula, for serving

1. Make the pickled fennel: Combine vinegar, sugar, salt, and 1/2 cup water in a 1-qt. saucepan over high; cook until sugar has dissolved, 3 minutes. Pour over fennel; cool.
2. Make the tapenade: Combine olives, oil, basil, lemon juice, capers, and garlic in the bowl of a food processor; blend until roughly chopped.
3. Make the sandwich: Stir 1/2 cup pickled fennel, the capers, oil, chives, mustard, lemon zest and juice, rosemary, tuna, salt, and pepper in a bowl. Spread tuna salad on bottom of baguette, then top with arugula, tapenade, and top of baguette.

STACK ATTACK

"I don't know if the fridge, because if I don't get out in three days, it's not refrigerated!"
—Joanne Chang, Flour Bakery + Café, Boston



Lemon-Caper Tuna

"Cut the potatoes the width of your pinky. They'll be thick enough to stay in oil and tender when they cook and not dehydrate."
—William More, Butcher & Bee, Charleston, South Carolina

Roasted Sweet Potato Sandwich with Rajas Salsa

MAKES 2 SANDWICHES
COOK TIME: 40 MINUTES

William More, at Butcher & Bee in Charleston, South Carolina, uses meaty sweet potatoes (which can be roasted a day in advance) as the base for this vegetarian sandwich. His salsa, made of tomatoes and strips of roasted poblano and cherry peppers—rajas in Spanish—can also be used as an accompaniment to meat or fish.

- 1 lb. sweet potatoes, peeled and sliced 1/2" thick lengthwise
- 1 tbsp. olive oil
- 1 tsp. ground cumin
- 1/2 tsp. ancho chile powder
- Kosher salt and freshly ground black pepper, to taste
- 2 1/2 tbsp. fresh lime juice
- 2 tbsp. minced cilantro, plus 1/4 cup leaves and tender stems
- 15 cherry tomatoes, quartered
- 6 sweet jarred cherry peppers, thinly sliced
- 2 roasted poblano peppers, peeled and sliced 1/2" thick
- 1/4 cup sour cream
- 2 hoagie rolls, halved lengthwise

Heat oven to 400°. Toss potatoes, oil, cumin, chile powder, salt, and pepper on a baking sheet and spread into an even layer; roast, flipping once, until cooked and browned, 20 minutes. Mix 2 tbsp. lime juice, minced cilantro, the tomatoes, peppers, salt, and pepper in a bowl; set salsa aside. Stir remaining lime juice and the sour cream in a bowl. To assemble the sandwich, layer bottom half of hoagie rolls with potatoes, salsa, sour cream, cilantro leaves, and tops of rolls.

Pork Belly Gyro

MAKES 2 SANDWICHES
COOK TIME: 1 HOUR 30 MINUTES

By starting with a low-cooking temperature and then switching to a high one, Rick Genovese of Lardo in Portland, Oregon, ensures a pork belly with perfect texture. The low temperature slowly renders out the fat, without making the fibers tough, and a higher finish adds a beautiful brown sheen. Use this technique when making any pork belly.

- 1 lb. boneless, skinless pork belly
- 1 tbsp. garlic powder
- 1/2 tsp. dried marjoram
- 1/2 tsp. dried rosemary
- 1/2 tsp. dried thyme
- 1/2 tsp. freshly ground black pepper, plus more to taste
- 1/2 tsp. ground cumin
- 1/4 tsp. za'atar (Kalustays.com)
- 1 whole, sliced 1/4" thick

STACK ATTACK

- 1/4 cup plain, full-fat Greek yogurt
- 1/4 cup sour cream
- 1 tsp. plus 1 tbsp. fresh lemon juice
- 1 tsp. minced oregano
- 1 small cucumber, one quarter grated and squeezed dry, three-quarters thinly sliced
- 1/2 tsp. kosher salt, plus more to taste
- 2 tbsp. sugar
- 1 tsp. sumac (Kalustays.com)
- 1/2 cup shredded romaine lettuce
- 1 plum tomato, cored and roughly chopped
- 1 preserved lemon rind, minced
- 2 9" pocket pitas, halved


Heat oven to 275°. Place pork belly on an aluminum foil-lined baking sheet. Mix garlic powder, marjoram, rosemary, thyme, 1/2 tsp. black pepper, the cumin, and za'atar in a bowl; rub on pork belly. Roast 40 minutes. Increase oven to 375°; roast 40 minutes more. Let cool; slice into 1/2" strips. Heat an 8" cast-iron skillet over high; cook shallot until charred, 10–12 minutes, and let cool. Stir shallot, the yogurt, sour cream, 1 tsp. lemon juice, the oregano, grated cucumber, salt, and pepper in a bowl; set tzatziki aside. Combine sliced cucumber, 1/4 tsp. salt, the sugar and sumac in a bowl; let sit 10 minutes, then toss with remaining ingredients. To assemble sandwich, stuff pitas with pork belly, tzatziki, and cucumber and lettuce mixture.

"I tried to re-create this gyro meat with boneless pork belly, but thick slabs are better. It's too thin, it crisps up too much."
—Rick Genovese, Lardo, Portland



"You can put the same love and attention to detail into a sandwich as you put into a farm-to-table dish at a high-end restaurant."
—John Bates, Noble Sandwich Co.

SANDWICH THEORY



"A chef's canvas is a plate, and ours is a piece of bread," says John Bates, who runs Austin's Noble Sandwich Co. with Brandon Martinez. Here are three tips he gives all staffers before they start composing their sandwiches.

1. **Pair lean proteins**, like turkey or roast beef, with rich, fatty sauces (think aioli or olive tapenade).
2. **Match rich proteins**, like brisket or braised short, with a bright, crunchy element (like a tartly dressed slaw).
3. **Properly portion** your ingredients: Balance the amounts of protein, veg, and bread. Don't overstuff!

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D.I.Y. SANDWICH STAPLE



Make Your Own Garlic Aioli

Great on any sandwich except a PB&J

Whisk 2 tsp. Dijon mustard, 1/2 tsp. kosher salt, 3 garlic cloves mashed into a paste, and 2 egg yolks in a medium bowl while whisking, slowly drizzle in 1 cup canola oil until emulsified. Makes 1 1/2 cups.

STACK ATTACK

Roast Beef Sandwich with Walnut Romesco

MAKES 2 SANDWICHES
COOK TIME: 15 MINUTES

"You usually think of roast beef with horseradish," says Fundamental LA's Philip Pretty, who created this newfangled, soon-to-be-classic combination. "But this walnut romesco has elements that bring out the beefiness, without overpowering it." Keep the romesco chunky for textural contrast.

- 1/2 cup walnuts, toasted
- 1/4 cup olive oil
- 2 tsp. smoked paprika
- 1/4 tsp. ancho chile powder
- 1 clove garlic, peeled
- 1 roasted red bell pepper, peeled and seeded

- Kosher salt and freshly ground black pepper, to taste
- Garlic aioli (see recipe at left), for serving
- 2 ciabatta rolls, halved lengthwise
- 1/2 lb. thinly sliced deli roast beef
- Homemade pickles (see recipe, page TK), for serving

Purée walnuts, oil, paprika, chile powder, garlic, roasted pepper, salt, and pepper in a food processor until coarse; set romesco aside. To assemble the sandwich, spread aioli on bottoms of rolls, top with roast beef, pickles, romesco, and tops of rolls.

Pimento Cheese Sandwich with Homemade Pickles

MAKES 2 SANDWICHES
COOK TIME: 15 MINUTES

John Bates and Brandon Martinez, of Noble Sandwich Co. in Austin, Texas, add sriracha to their chunky pimento cheese recipe in this sandwich (pictured on page TK), upping the spice factor and helping to offset the creaminess of the cheddar. "The spread is so good, Bates recommends slathering it on everything from romaine spears to crackers.

- 6 oz. grated sharp cheddar cheese
- 6 tbsp. garlic aioli (see recipe at top left)
- 2 tsp. sriracha
- 1 tsp. apple cider vinegar
- 1/4 tsp. paprika
- 1/4 tsp. Worcestershire sauce
- 2 scallions, minced
- 1 roasted red bell pepper, peeled, seeded, and minced
- Kosher salt and freshly ground black pepper, to taste
- 4 slices white sandwich bread
- Homemade pickles (see recipe, page TK), for serving
- Thinly sliced iceberg lettuce, for serving

Mix cheese, mayo, sriracha, vinegar, paprika, Worcestershire, scallions, bell pepper, salt, and pepper in a bowl. Spread 2 slices bread with pimento cheese; top with pickles, lettuce, and remaining bread slices.

Buttermilk Fried Chicken Sandwich

MAKES 2 SANDWICHES
COOK TIME: 1 HOUR AND 20 MINUTES

The chicken in this sandwich, from Ali-



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• FROM THE SAVEUR •

TEST KITCHEN

To create this issue, our test kitchen staff mastered gnocchi, took a crash course in obscure Asian ingredients, and learned some neat DIY tricks.

SPECIAL CITRUS

Lemon and salt: They're powerful enough on their own, but when combined they become preserved lemons, a transformative North African pantry staple that's much more than the sum of its parts. Preserved lemons add a chilled-out acidity that brightens dishes like Richard Kuo's morels with mint, peas, and shallot (see page 30 for recipe). Cure them with cumin and coriander (as we do here) for a hit of spice, or use whatever other seasonings you like.

PRESERVED LEMONS

Toast 1 tsp. each coriander seeds, cumin seeds, and whole black peppercorns in an 8" skillet over medium-high until seeds pop, 1-2 minutes. Let cool and mix with $\frac{1}{4}$ cup kosher salt in a bowl. Quarter 6 lemons lengthwise so that they stay attached by $\frac{1}{4}$ " at the stem ends; stuff lemons with salt mixture. Transfer lemons to a sterilized 1-quart glass jar. Add 2 cups fresh lemon juice and 2 fresh bay leaves. Seal jar with a tight-fitting lid and set in a dark place, shaking jar every other day or so, until lemons are soft, about 1 month. Refrigerate after opening, and use within 6 months. Makes 1 quart. —Kellie Evans



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INGREDIENT

CAULIFLOWER 5-Ways

As the cold gray days of winter pass us slowly (*Far. Too. Slowly*) by, we have fresh vegetables in mind. And while that first visit to the farmers' market to fill our recyclable bags with springtime's bounty is still weeks away, there's one cold-weather crucifer in the fridge worth taking another look at: cauliflower. Sure, we all appreciate the sweet,

caramelized perfection cauliflower achieves when roasted. But we tend to forget the fresh, crunchy element it brings to salads served raw, the creaminess it lends to soufflés, and how well it stands up to thick meaty stews and rustic pasta dishes. Here are five cauliflower recipes we hope will get you through the waning days of winter and inspire you all year round.

A rich lamb and cauliflower stew with harissa. See page TK for recipe.



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INGREDIENT

BROILED CAULIFLOWER WITH PICADA SAUCE AND FRIED PEPPERS

SERVES 4-6

For this rustic dish, smoky charred cauliflower and sweet fried peppers are served on a bed of flavorful almond herb sauce.

- 1 head cauliflower, trimmed, halved, and cut into 1 1/2" wedges
Olive oil for brushing, plus 1 cup
Kosher salt and freshly ground black pepper, to taste
- 8 cloves garlic, roughly chopped
- 1 cup canola oil, for frying
- 12 Padrón or shishito peppers
- 1/2 cup whole almonds, roughly chopped and toasted
- 1 cup plus 1 tbsp. roughly chopped parsley
- 1 tbsp. finely grated dark chocolate
- 2 tsp. sherry

Heat oven broiler. Arrange cauliflower in a single layer on baking sheets. Brush both sides lightly with oil and season with salt and pepper; broil, flipping once, until slightly charred, about 15 minutes. Meanwhile, heat 1 cup olive oil and the garlic in a 12" skillet over medium; cook until garlic is golden, 4-6 minutes; transfer mixture to a bowl and let cool. Wipe skillet clean and heat canola oil over medium-high; fry peppers until blistered and slightly crisp, 4-6 minutes. Transfer peppers to paper towels to drain; season with salt. Stir almonds, 1 cup parsley, the chocolate, sherry, salt, and pepper into garlic oil; spread onto a serving platter. Top with cauliflower; garnish with fried peppers and remaining 1 tbsp. parsley.

A bit of rich chocolate gives the sauce for this dish added depth. See this page for recipe.

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PAPPARDELLE WITH CAULIFLOWER & MUSTARD BROWN BUTTER

SERVES 8

Caramelized cauliflower, briny capers, and spicy breadcrumbs pack this pasta dish with warm, robust flavors.

- ¼ cup olive oil
- ½ cup large capers, drained
- ¼ cup coarse fresh breadcrumbs
- 1 tsp. crushed red chile flakes
- 1 head cauliflower (cut into small florets, stems minced)
- Kosher salt and freshly ground black pepper, to taste
- 10 tbsp. unsalted butter
- ½ cup whole grain mustard
- 6 cloves garlic, minced
- 1 lb. pappardelle pasta
- ¼ cup roughly chopped parsley

1 Heat ½ cup oil in a 14" high-sided skillet over medium-high. Cook capers until

crisp, 6–8 minutes. Using a slotted spoon, transfer capers to paper towels to drain; set aside. Cook breadcrumbs and chile flakes until crisp, 3–4 minutes; transfer to a plate and set aside.

2 Heat oven broiler. Toss florets with 2 tbsp. oil, salt, and pepper on a baking sheet; broil, stirring as needed, until slightly charred, about 10 minutes. Wipe skillet clean and melt butter over medium; cook until butter is a deep golden brown, 6–8 minutes. Stir in mustard, salt, and pepper; transfer to a bowl and set aside. Add remaining oil to skillet; heat over medium-high. Cook stems, garlic, salt, and pepper until golden, 6–8 minutes. Meanwhile, bring a large saucepan of salted water to a boil. Cook pasta until al dente, about 7 minutes. Drain pasta; add to skillet with half the reserved breadcrumbs, all the mustard butter, and half the parsley; toss. Top with reserved florets; garnish reserved capers, and the remaining breadcrumbs and parsley.

INGREDIENT



Shaved cauliflower and pistachios give salads a satisfying crunch. See page TK for recipe.

Whole-grain mustard lends a tangy taste to this pappardelle dish. See this page for recipe.

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CAULIFLOWER GOAT CHEESE SOUFFLÉS

SERVES 6

To create this savory appetizier, blanched cauliflower is puréed with tangy goat cheese, resulting in a creamy batter that's baked until golden brown.

- Unsalted butter, for greasing
- 3 tbsp. finely grated Parmesan
- Kosher salt and freshly ground white pepper, to taste
- 8 oz. cauliflower florets, chopped
- 5 oz. plain goat cheese
- 1/4 tsp. freshly grated nutmeg
- 3 eggs, plus 5 whites

1 Grease six 8-oz. ramekins with butter. Coat bottoms and sides of ramekins with Parmesan; shake out excess. Place ramekins on a baking sheet; chill. Bring a large pot of salted water to a boil; cook florets until tender, 4–6 minutes. Drain and transfer to a food processor; add goat cheese, nutmeg, 3 eggs, salt, and white pepper. Purée until smooth; transfer to a large bowl and chill until ready to use.

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

fluffy batter; divide batter between prepared ramekins. Bake until golden brown and puffed, about 30 minutes.

SHAVED CAULIFLOWER SALAD

SERVES 8

Aleppo pepper adds a spiky note to this zesty raw cauliflower salad. Use a mandoline for thin and uniform slices.

- 1/4 cup fresh lemon juice
- 1/4 cup honey
- 2 tbsp. fresh orange juice
- 2 tbsp. olive oil
- 2 tbsp. Aleppo pepper, plus more for garnish
- Kosher salt, to taste
- 1 1/2 cups baby arugula
- 1/4 cup golden raisins
- 1/2 cup pistachios, toasted
- 1/4 cup parsley leaves
- 3 stalks celery, thinly sliced
- 1 head radicchio, thinly sliced
- 1/2 head cauliflower (about 1 lb.), trimmed and thinly sliced using a mandoline

Whisk lemon juice, honey, orange juice, oil, pepper, and salt in a large bowl. Add

remaining ingredients and toss to combine. Transfer salad to a serving platter; sprinkle with more Aleppo pepper.

LAMB AND CAULIFLOWER STEW WITH HARISSA

SERVES 4–6

Cauliflower stems are minced and sautéed into a mirepoix and the florets are broiled until crispy for this classic Middle Eastern spiced stew.

- 5 tbsp. olive oil
- 4 tbsp. unsalted butter, melted
- 2 lb. boneless lamb shoulder, trimmed and cut into 2" pieces
- Kosher salt and freshly ground black pepper, to taste
- 5 cloves garlic, minced
- 3 plum tomatoes, cored and minced
- 2 large red onions, minced
- 1/2 head cauliflower (cut into large florets, stems minced)
- 1/4 cup dry white wine
- 1/4 cup tomato paste
- 2 tsp. ground cumin
- 1 tsp. ground cinnamon
- 5 cups lamb or chicken stock

- 2 tbsp. cornstarch, mixed with 2 tbsp. water
- 1/3 cup jarred harissa
- 8 pitted dates, roughly chopped
- 1/2 tsp. smoked paprika
- 1/4 cup sliced almonds, toasted

1 Heat oil and 2 tbsp. butter in a 6-qt. saucepan over medium-high. Working in batches, season lamb with salt and pepper; cook, turning as needed, until browned, about 20 minutes. Transfer lamb to a plate. Add garlic, tomatoes, onions, and stems to pan; cook until golden, 8–10 minutes. Add wine, tomato paste, cumin, and cinnamon; cook 3 minutes. Add reserved lamb and the stock; boil. Reduce heat to medium-low; cook, covered, until lamb is very tender, about 2 hours. Stir in cornstarch mixture; return to a boil. Reduce heat to medium and stir in harissa, dates, salt, and pepper; cook 5 minutes more.

2 Heat oven broiler. Stir remaining butter, the smoked paprika, salt, and pepper in a bowl. Place cauliflower florets on a baking sheet and toss with paprika butter; broil, stirring as needed, until cauliflower is slightly charred and chewy, about 10 minutes. Ladle stew into bowls; garnish with florets and almonds.

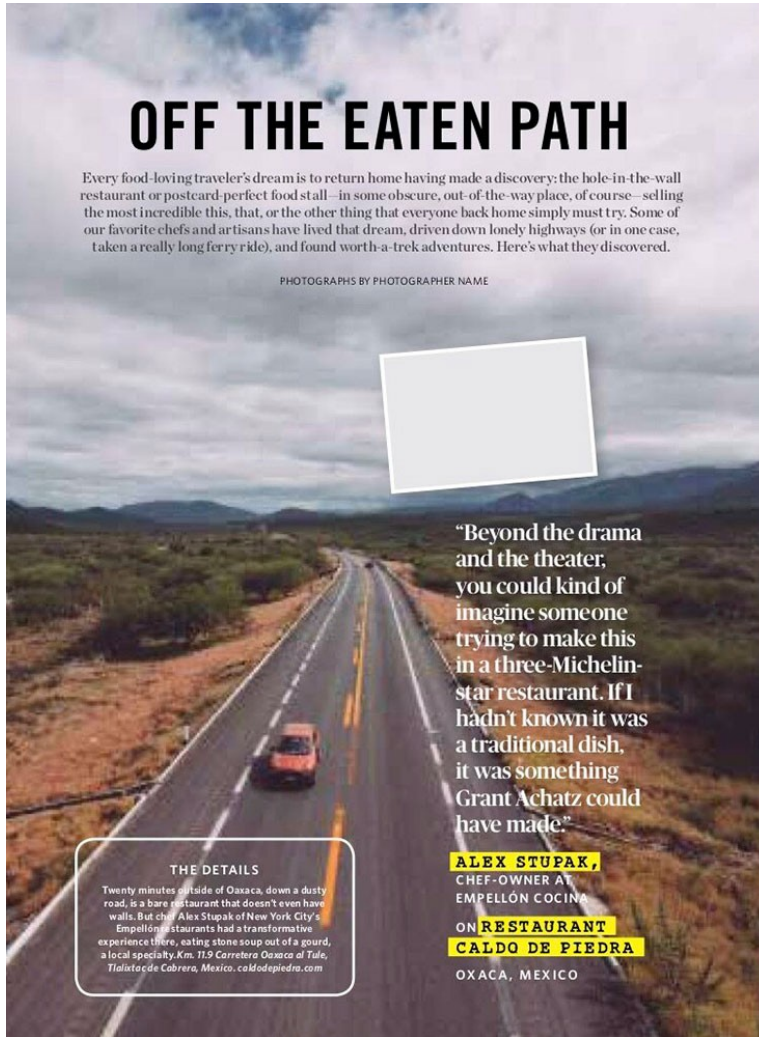


The batter for these savory soufflés is made with puréed cauliflower. See this page for recipe.

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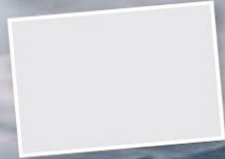
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OFF THE EATEN PATH

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—selling the most incredible this, 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-trek 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.”

THE DETAILS

Twenty minutes outside of Oaxaca, down a dusty road, is a bare restaurant that doesn't even have walls. But chef Alex Stupak of New York City's Empellón restaurants had a transformative experience there, eating stone soup out of a gourd, a local specialty. Km. 11.9 Carretera Oaxaca al Tule, Tlaxiaco de Cabrera, Mexico. caldodapietra.com

ALEX STUPAK,
CHEF-OWNER AT
EMPELLÓN COCINA
ON RESTAURANT
CALDO DE PIEDRA
OXACA, MEXICO



SLUG 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 KARMEL,
GRILLING GURU

ON **WILSON'S BBQ**
WILSON, NC

THE DETAILS

Despite owning a chain of successful BBQ and fried chicken joints here, grilling guru Elizabeth Karmel will happily travel three hours from Charlotte, NC for a bite of the fried chicken at Parker's BBQ. “They cook the chickens”—featured on their famous family platter—“literally within 24 hours of the chicken's processing, and it's all-you-can-eat, so they keep coming by and saying, ‘Would you like more? You do.’” 25M US Hwy 201S, Wilson, NC. (252) 238-9972

PARKER'S BBQ FRIED CHICKEN TK

SERVES 6

Billy Parker of Parker's BBQ in Wilson, North Carolina, estimates that his restaurant, famous for the all-you-can-eat Family Platter, featuring shatteringly-crisp fried chicken—a favorite of Elizabeth Karmel's—goes through between 750,000 and one million pounds of chicken each year. The super-simple recipe let's the chicken shine, so make sure to buy quality meat.

Canola oil, for frying
1 whole chicken, cut into 8 pieces, backbone discarded
1 cup flour
kosher salt and freshly ground black pepper, to taste

Heat 2" oil in a 6-qt. saucpan over medium until a deep-fry thermometer reads 350°. Place flour in a large bowl, season with salt and pepper, and set aside. Season chicken all over with salt and pepper. Dredge chicken pieces in flour, shaking off excess. Place in oil and

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“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 at 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 ambassadeur fromager Roland Barthélemy, “she’s a second-generation owner and was trained in cheese from the early days,” says Conley. 23 Place Maurice Charrelier, 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

kosher salt and freshly ground black pepper, to taste

10 tbsp. olive oil

6 oz. arugula

8 oz. Bleu de d’Avergne

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



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"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 juice—which, when fermented, turns into rum—into beer, for a sweet cocktail as some Zanzibaris do, or drink straight, as here, with some ginger for added spice.

1 lb. sugar cane, peeled and cut into pieces
1 lemon, juiced
1" piece ginger, peeled and sliced

Combine sugar cane, lemon juice, ginger, and 2 cups water in a blender and purée 3 minutes. Strain through a fine mesh sieve and serve over ice.

THE DETAILS

At these markets, a two-hour ferry ride from Dar Es Salaam, chef Marcus Samuelsson slaps 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 eating, and find everything from African food to Indian oats, fresh lobster and scallops, and Persian rice." *Stone Town, Zanzibar*



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SEASONAL ALL-STARS

SPRING AT FIRST BLUSH

Fresh takes on strawberry and rhubarb

April's first fruits—sweet, juicy strawberries and tart rhubarb—combine for the season's most thrilling pairing. Technically, but only technically, rhubarb is not a fruit (it's a vegetable), and, while we're at it, the strawberry is not actually a berry (it's what botanists call a pseudofruit). But together, this sweet-tart odd couple of vegetable and not-berry can be the stars, we discovered, in much more than simple pies.

PHOTOGRAPHS BY CHRISTINA HOLMES

Jenn Yee finds that the water content of 2 percent yogurt yields the best texture for these pops, but you can substitute whole-milk yogurt.

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 not too sweet.

- 1 lb. strawberries, hulled and minced
- $\frac{3}{4}$ cup fresh orange juice
- $\frac{1}{4}$ tsp. kosher salt
- 3 stalks rhubarb, trimmed and minced
- 4 oz. plain 2% fat Greek yogurt
- $\frac{1}{2}$ 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 $\frac{1}{2}$ cup fruit to a bowl. Transfer remaining fruit mixture to a blender; add yogurt and honey and purée 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 molds briefly under warm water.

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SEASONAL ALL-STARS

Cheesecake with Blackened Rhubarb Compote and Sliced Strawberries

SERVES 10-12

COOK TIME: ABOUT 5 HOURS

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

For the crust:

- 5 tbsp. unsalted butter, melted, plus more for greasing
- 6 oz. graham crackers
- 1 tsp. 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 1/4 cups sugar
- 2 tbsp. unsalted butter, softened
- 4 eggs, room temperature

- 2 tbsp. dark rum
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 1/2 tsp. kosher salt

For the rhubarb compote and garnish:

- 1 1/2 lb. rhubarb, trimmed and sliced 1/4" thick
- 1 1/2 cups sugar
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 2 tbsp. fresh lemon juice
- Sliced strawberries, for garnish

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 1/2" 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 broiler. Arrange rhubarb in a single layer on a greased, foil-lined baking sheet; broil 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.



The blackened rhubarb compote can be chilled in an airtight container for up to two weeks. It's also lovely over ice cream or waffles.

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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 Acheson 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 tbsp. 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, 6–8 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 1/4" 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, encasing the filling. Crimp edges using a fork. Transfer pies to parchment paper-lined baking sheets and chill 20 minutes. Cover and chill remaining beaten 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.



Storage Wars

The high water content and thin permeable skins of strawberries account for their juicy bite, but also make them more susceptible to going bad quickly. Damp conditions are the enemy of freshness here. So, don't wash strawberries until you're ready to use them.

And, to stave off spoilage, line a colander or shallow dish with paper towels and store strawberries in a single layer, uncovered. That will keep the delicate fruit dry and allow air to circulate around them.

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

Rhubarb- Strawberry Pâté de Fruit Rolled in Clément Créole Shrubb Sugar

MAKES 8 DOZEN PIECES; COOK TIME: ABOUT 1 1/4 HOURS, PLUS OVERNIGHT RESTING

Instead of plain sugar, William Werner of San Francisco's Craftsman and Wolves flavors demerara sugar with Clément Créole Shrubb, a spiced liqueur made of aged and white Agricole rums with bitter orange peels. It adds a clean, bright flavor to the glittering topping.

- 3/4 cup demerara sugar
 - 1 vanilla bean, split lengthwise, seeds scraped and reserved
 - 1 oz. Clément Créole Shrubb or Cointreau (astorwines.com)
 - 1 tbsp. canola oil, for greasing
 - 12 oz. rhubarb, trimmed, roughly chopped
 - 3 cups granulated sugar
 - 7 oz. strawberries, hulled
 - 1 1/2 tbsp. light corn syrup
 - 2 1/2 tbsp. yellow (apple) pectin (lepicerie.com)
 - 3 tsp. fresh lemon juice
- 1** Heat oven to 200°. Stir demerara sugar and vanilla seeds in a bowl; sprinkle with

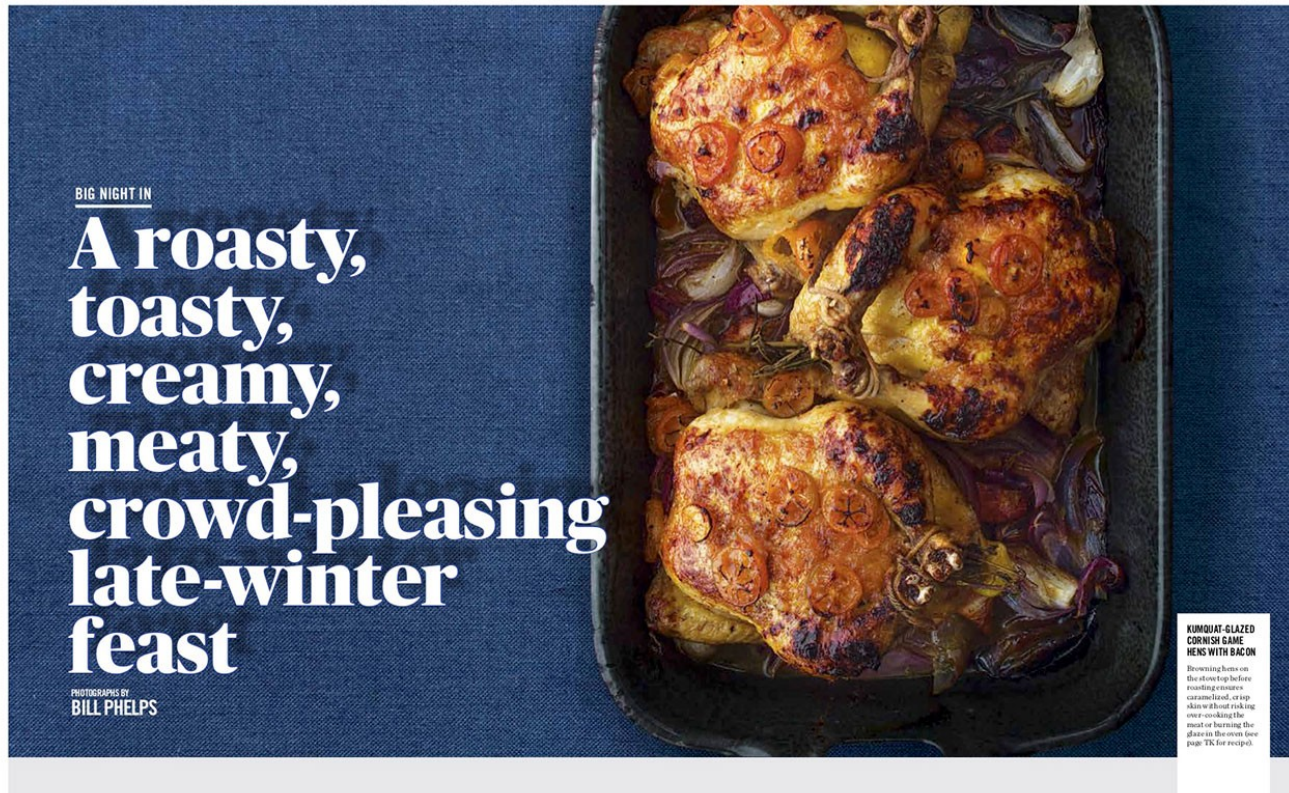
Shrubb and toss to combine. Spread sugar evenly on a parchment paper-lined baking sheet; bake with the oven door ajar until dried, about 30 minutes. Let sugar cool and then crumble.

2 Grease 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 purée 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 4 hours. Cut pâté de fruit into 1" squares; coat in reserved demerara Shrubb sugar. Store in an airtight container at room temperature for up to 1 month.

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CREAMED SWISS CHARD WITH GORGONZOLA, RYE BREAD CRUMBS, AND WALNUTS (LEFT)
For extra richness, sauté the Swiss chard completely dry before mixing it with the cream sauce.

WILD RICE WITH CHERRIES (BELOW)
Cook rice the way you cook pasta—in a large pot of boiling water—then drain and be sure to drain it thoroughly so that don't clump together.

KUMQUAT-GLAZED CORNISH GAME HENS WITH BACON

SERVES 4

Succulent pieces of smoky bacon balance the sweet citrus glaze on these tender hens.

- 4 1½-lb. Cornish game hens
- Kosher salt and freshly ground black pepper, to taste
- 16 sprigs thyme
- 16 sprigs rosemary
- Butchers' string, for tying
- 8 oz slab bacon, cut into 1" pieces, about ¼" thick
- 3 tbsp. unsalted butter
- 6 cloves garlic, unpeeled and smashed
- 3 small red onions, cut into 1" wedges
- 3 tbsp. olive oil
- 1 large shallot, minced
- 2 cups fresh orange juice
- 8 oz kumquats, sliced ¼" thick and seeded
- ¼ cup honey
- ¼ tsp. paprika

Heat oven to 375°. Season cavities and outside of hens with salt and pepper; stuff thyme and rosemary into cavities and tie legs together using butchers' string. Heat bacon and 1 tbsp. butter in a 12" skillet over medium heat until bacon is slightly crisp, 18–20 minutes. Using a slotted spoon, transfer bacon to a roasting pan. Add garlic, onions, salt, and pepper to skillet and toss to coat; add to roasting pan. Add oil to skillet and, working in batches, cook hens, turning as needed, until browned, 10–12 minutes; set hens, breast-side up, in roasting pan. Add shallot to skillet; cook until soft, 3–4 minutes. Add orange juice; cook, stirring and scraping up browned bits from bottom of skillet, until slightly reduced, 3–4 minutes. Stir in kumquats, honey, paprika, salt, and pepper; simmer until thickened, about 15 minutes. Stir in remaining butter. Brush half the sauce over hens; keep remaining sauce warm. Roast hens, basting often with pan juices, until an instant-read thermometer inserted into the thickest part of the thighs reads 165°, about 45 minutes. Let hens rest for 5 minutes before carving. Transfer hens, bacon, garlic, and onions to a serving platter; spoon remaining sauce over the top.

CREAMED SWISS CHARD WITH GORGONZOLA, RYE BREADCRUMBS, AND WALNUTS

SERVES 6

Pungent Gorgonzola adds depth to this creamy side dish, while rye bread crumbs and walnuts offer a delicious crunch.

- Kosher salt, to taste
- 3 bunches Swiss chard, trimmed, leaves halved lengthwise, and cut into 2" pieces
- 8 tbsp. unsalted butter, melted, plus more for greasing
- 2 cloves garlic, thinly sliced
- 1 small yellow onion, thinly sliced
- 6 tbsp. flour
- 2 cups whole milk
- 1 cup heavy cream
- 1 8-oz. piece Gorgonzola cheese, rind removed
- 1 tsp. freshly grated nutmeg
- oz. (about 3 slices) pumpernickel bread, torn into ½" pieces
- ¼ cup roughly chopped walnuts

1 Bring a large pot of salted water to a boil. Cook chard until wilted, about 1 minute. Using a slotted spoon, transfer chard to a bowl of ice water until cool; drain and squeeze completely dry.

2 Heat oven to 400°. Grease a 9" x 13" baking dish with butter; set aside. Heat 6 tbsp. butter in a 6-qt. saucepan over medium-high; cook garlic and onion until golden, 6–8 minutes. Stir in flour; cook for 2 minutes. Whisk in milk and cream; cook until sauce is thickened, 4–6 minutes. Remove from heat; crumble half the Gorgonzola into pan. Stir in reserved chard, the nutmeg, salt, and pepper; pour mixture into prepared baking dish. Top with remaining butter, the pumpernickel, and walnuts in a bowl; sprinkle mixture over chard. Crumble remaining Gorgonzola over top; bake until chard mixture is bubbly and pumpernickel is crisp, about 30 minutes.

WILD RICE WITH DRIED CHERRIES

SERVES 6–8

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

- 2 cups wild rice blend (Sunberg.com), rinsed until water runs clear and drained
- 4 tbsp. unsalted butter
- 5 inner stalks celery, cut into ¼" pieces, plus ¼ cup leaves, for garnish
- 2 cloves garlic, minced
- 1 small red onion, cut into ¼" pieces
- ¼ cup chicken stock
- ¼ cup dried cherries, roughly chopped
- ¼ cup roughly chopped parsley, plus ¼ cup leaves, for garnish
- 2 tbsp. minced thyme
- Kosher salt and freshly ground black pepper, to taste
- 1 lemon

1 Bring 12 cups water to a boil in a 6-qt. saucepan. Stir in rice and return to a boil; cook uncovered, for 30 minutes. Strain rice into a fine-mesh sieve; let drain for 10 seconds, and then return to pan. Cover pan and let rice steam, off the heat, for 10 minutes. Transfer rice to a bowl and fluff with a fork; cover with plastic wrap and set aside.

2 Wipe saucepan clean and add butter; melt over medium-high. Add chopped celery, garlic, and onion; cook until golden, 10–12 minutes. Add stock and cherries; simmer until liquid is evaporated, 2–3 minutes. Stir in reserved rice, the chopped parsley, thyme, salt, and pepper, and transfer to a serving platter. Grate lemon zest over the top; garnish with celery and parsley leaves.

STANDING RIB ROAST WITH BLACK CURRANT PORT GLAZE

SERVES 6–8

We prefer to leave the bones for this impressive roast un-frenched, or exposed, because the extra fat keeps the beef moist. It will also save you money at the butcher.

- 4 tbsp. unsalted butter
- 1 large shallot, minced
- 2 cups ruby port
- 1 cup black currant preserves (BritishFoodShop.com)
- 2 tbsp. red wine vinegar
- Kosher salt and coarsely ground black pepper, to taste
- 1 8-lb. bone-in beef rib roast, fat cap discarded
- 8 cloves garlic, peeled and halved
- 3 tbsp. canola oil

1 Melt butter in a 1-qt. saucepan over medium-high. Cook shallot until soft, 4–6 minutes. Add port and bring to a simmer; cook, stirring occasionally, until reduced by a third, 6–8 minutes. Stir in black currant preserves, vinegar, salt, and pepper and cook 3 minutes more; set glaze aside.

2 Allow roast to come to room temperature. Pat roast completely dry using paper towels. Using a paring knife, make 16 shallow incisions, about 1 ½" deep, all over the roast; insert garlic halves. Season roast generously with salt and pepper. Heat a 12" cast-iron skillet over high. Add oil and cook roast, turning as needed, until well browned, 10–12 minutes, and set bone-side down. Roast, basting often with reserved glaze, until an instant-read thermometer inserted into the thickest part of the roast reads 100°; 1–1½ hours for rare. Let roast rest 10 minutes before carving. Serve remaining glaze on the side.

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MICRO CRESS WITH ROASTED RUTABAGA

SERVES 6

Micro greens are no longer relegated to frilly garnishes. With flavors ranging from citrusy to spicy to sweet, they make for a very flavorful salad.

- 2 tbsp. olive oil
- 2 large rutabagas, peeled and cut into 1/2" pieces
- Kosher salt and freshly ground black pepper to taste
- 1/4 cup crème fraîche
- 1/4 cup freshly grated or drained prepared horseradish
- 2 tbsp. white wine vinegar
- 1 1/2 tbsp. minced dill, plus sprigs for garnish
- 1/4 tsp. sugar
- Pinch smoked hot paprika
- 12 oz. micro cress, such as cabbage, celery, or kohlrabi. (Chef's Garden.com)
- 6 oz. watercress, trimmed
- 4 oz. boneless, skinless smoked trout, flaked into 1" pieces

Heat oven to 400°. Toss oil, rutabaga, salt, and pepper on a baking sheet; spread into an even layer. Roast, flipping once, until golden and tender, 20 minutes; let cool. Whisk crème fraîche, horseradish, vinegar, dill, sugar, paprika, salt and pepper. Spread half of the micro cress and all of the watercress on a serving platter. Toss rutabaga and trout with 3 tbsp. dressing and sprinkle over cress. Top with remaining micro cress, garnish with dill sprigs. Serve remaining dressing on the side.

JUNIPER BERRY-CRUSTED RACK OF VENISON WITH MOSTARDA

SERVES 2

Searing the venison before coating it with a spiky crust ensures that the spices retain their potency and don't burn before the venison is cooked. A sweet-and-sour pear and berry mostarda is the perfect condiment for this lean roast.

- For the mostarda:
- 1 1/4 cups sugar
 - 1/2 cups cider vinegar
 - 3 tbsp. ground mustard
 - 3 tbsp. yellow mustard seeds
 - 1/2 tsp. ground cinnamon
 - 1 cup fresh or frozen cranberries
 - 1/4 cup dried cherries
 - 1/4 cup dried currants
 - 2 firm pears, peeled, seeded, and cut into 1/4" pieces
 - 1 1/2" piece ginger, peeled and minced
 - Finely grated zest of 1 orange

For the venison:

- 1/4 cup juniper berries
- 1/4 cup olive oil
- 2 tbsp. kosher salt, plus more to taste
- 2 tbsp. whole black peppercorns, plus ground to taste
- 1 tbsp. caraway seeds
- 1 tbsp. coriander seeds
- 2 tbsp. unsalted butter
- 1 rack venison (with 8 bones), bones frenched (startpage.com)

1 Make the mostarda: Whisk sugar, vinegar, ground mustard, mustard seeds, cinnamon, and 2 cups water in a 4-qt. saucepan. Stir in remaining ingredients; boil. Reduce heat to medium; simmer until currants are plump, pears are tender, and liquid is thickened, about 45 minutes. Let cool.

2 Make the venison: Heat oven to 425°. Combine juniper berries, 1/4 cup oil, 2 tbsp. salt, the peppercorns, and the caraway and coriander seeds in a food processor; pulse into a wet, gravel-like consistency and set aside. Add remaining oil and the butter to skillet; heat over medium-high. Season venison with salt and pepper; cook, turning as needed, until browned, 8-10 minutes. Coat rack with reserved juniper berry mixture; roast until an instant-read thermometer inserted into the center of the rack reads 140°; about 30 minutes for medium-rare. Let venison rest 5 minutes before carving; serve with mostarda.

SMOKED HAM HOCK, WHITE BEAN, AND LACINATO KALE SOUP

SERVES 8

After flavoring the beans for this creamy winter soup, smoked pork knuckle meat is shredded and pan-fried, rendering it crisp and intensifying its flavor.

- 1/2 cup olive oil
- 3 cloves garlic, peeled and smashed
- 2 stalks celery, roughly chopped
- 1 carrot, roughly chopped
- 1 large yellow onion, roughly chopped
- 2 cups chicken stock
- 2 1/2 cups cannellini or Great Northern beans, soaked overnight and drained
- 1 bouquet garni (1 tsp. whole black peppercorns, 2 each bay leaves, sprigs thyme, and rosemary tied into a bundle using cheesecloth)
- 1 smoked ham hock (eatsfoodstore.com)
- Kosher salt and freshly ground black pepper, to taste
- 4 stalks lacinato or regular kale (stems thinly sliced, leaves halved lengthwise and thinly sliced)

Heat 1/2 cup oil in an 8-qt. saucepan over medium-high. Cook garlic, celery, carrot, and

onion until golden, 10-12 minutes. Add stock, beans, bouquet garni, and pork knuckle; boil. Reduce heat to medium; simmer, covered slightly, until beans are mushy, 1-1 1/2 hours. Discard bouquet garni. Transfer pork knuckle to a plate and let cool; discard skin and bone and shred meat. Transfer half the beans to a bowl; set aside. Using an immersion or regular blender, puree soup until very smooth. Stir in reserved beans, salt, and pepper; keep warm. Heat 2 tbsp. oil in a 12" skillet over medium-high; cook kale stems until tender, 3-4 minutes. Add kale leaves, salt, and pepper; cook until leaves are wilted, 2-3 minutes, and stir into soup. Add remaining oil to skillet; cook shredded pork until crisp, 6-8 minutes. Ladle soup into bowls; top with crispy pork.

HONEYED NUT TART WITH CHOCOLATE RYE CRUST

SERVES 6-8

Rich, bittersweet chocolate adds flavor as well as structure to the crust for this gooey dessert.

For the crust:

- 2 cups whole-grain dark rye flour (Bob's Red Mill.com), plus more for dusting
- 1/2 cup minced bittersweet chocolate
- 1 tbsp. light brown sugar
- 1 tsp. kosher salt
- 8 tbsp. unsalted butter, cubed and chilled
- 1/2 cup ice-cold water

For filling and serving:

- 1/2 cup honey
- 1/2 cup sugar
- 2 tbsp. unsalted butter, melted
- 2 tsp. vanilla extract
- 1/2 tsp. ground cinnamon
- 1/2 tsp. kosher salt
- 2 eggs, lightly beaten
- 1/2 cup blanched almonds
- 1/2 cup pecans
- 1/2 cup pine nuts
- 1/2 cup walnuts
- Maldon flake sea salt, for sprinkling

1 Make the crust: Pulse flour, chocolate, sugar, salt, and butter in a food processor into pebble-size crumbles. Add water; pulse until dough comes together. Form dough into a rectangle and wrap in plastic wrap; chill 1 hour.

2 Make the filling and bake the pie: Heat oven to 400°. Whisk honey, sugar, butter, vanilla, cinnamon, salt, and eggs in a bowl; stir in nuts. On a lightly floured surface, roll dough into an 16" x 17" rectangle, about 1/4" thick; press dough into a 9" x 14" rectangular tart pan and trim edges. Pour filling over dough; bake until filling is set, about 30 minutes. Let cool; sprinkle with flake sea salt.



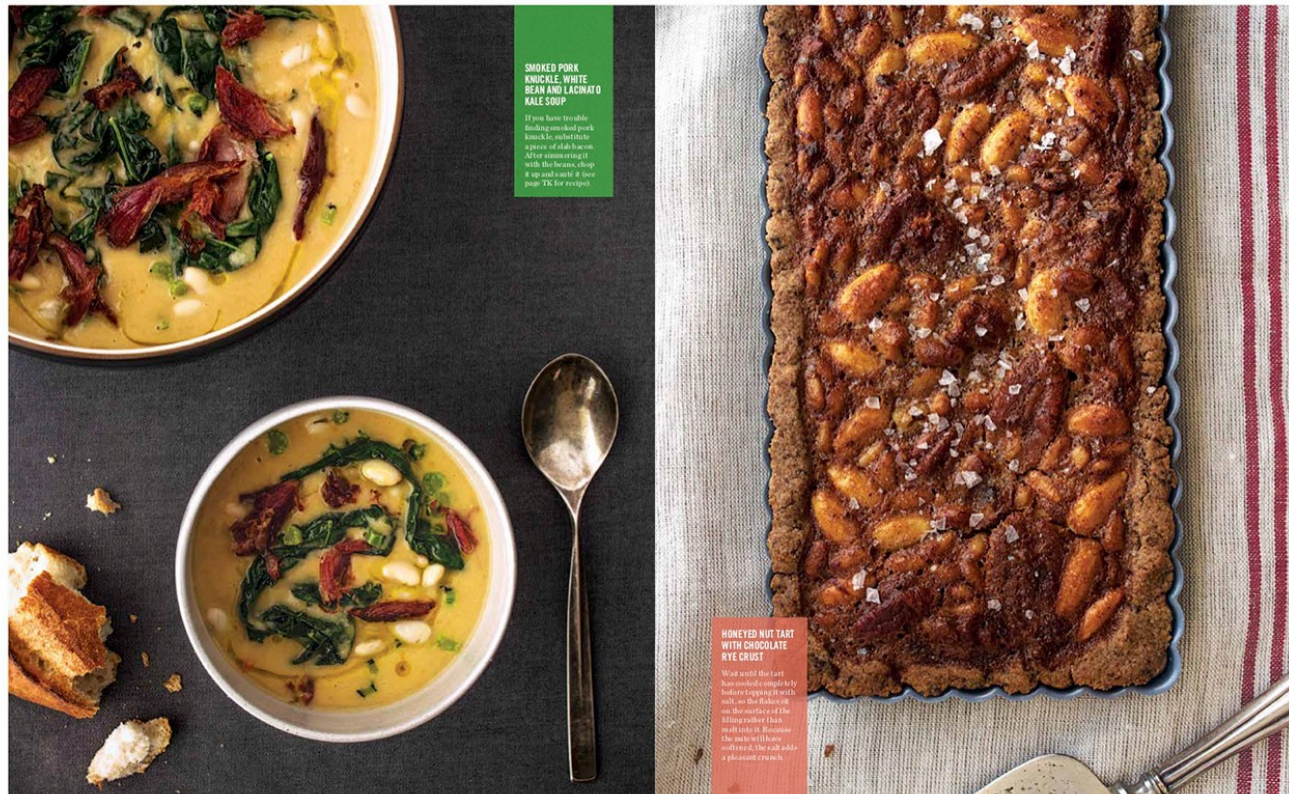
JUNIPER BERRY-CRUSTED RACK OF VENISON WITH MOSTARDA

Rack of venison is one of the leanest and leanest gamey of cuts. It pairs well with the sweet and sour flavors in the mostarda, which can be made up to a month in advance.

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The dishes of the panarda are all dependent

Lamb and Sweet Pepper Ragù

(Ragù d'Agnellu e Peperinu)
SERVES 6-8 PHOTO ON PAGE TK
COOK TIME: 1 HOUR 10 MINUTES

Lighter than the rich beef and pork ragù of TK region in Italy, this Abruzzo version marries lean lamb with bell peppers, which are stirred into the sauce and cooked briefly, so as to retain their shape and lend each bite a pop of sweetness.

- 1/4 cup olive oil
- 1 lb. ground lamb
- 3 bay leaves
- 3 cloves garlic, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 1/2 cup dry white wine
- 1 15-oz. can whole peeled tomatoes, crushed by hand
- 2 cups lamb or chicken stock
- 2 large red bell peppers, stemmed, seeded, and sliced 1/4" thick
- 1 large yellow bell pepper, stemmed, seeded, and sliced 1/4" thick
- 1 lb. spaghetti alla chitarra (cutaly.com) or thick spaghetti
- Grated Pecorino Romano, for garnish

Heat oil in a 6-qt. saucepan over medium-high. Cook lamb, stirring and breaking up meat into small pieces, until browned, 4-8 minutes. Add bay leaves, garlic, salt, and pepper; cook until garlic is golden, 2-3 minutes. Stir in wine; cook until reduced by half, 2-3 minutes. Add tomatoes, stock, salt, and pepper; bring to a simmer. Reduce heat to medium-low; cook, stirring occasionally, until sauce is slightly thickened, 35-40 minutes. Stir in peppers; cook until peppers are tender, but not falling apart, 4-6 minutes. Discard bay leaves. Meanwhile, bring a large pot of salted water to a boil. Cook pasta until al dente, 10-12 minutes. Drain pasta and transfer to pan with sauce. Add salt and pepper and, using tongs, toss pasta in sauce. Divide pasta between bowls; garnish with pecorino.



Crespelle en Brodo

(Brodo with Crespelle)
SERVES 6-8 PHOTO ON PAGE TK
COOK TIME: ABOUT 5 HOURS

The key to producing the robust, deeply golden-bued broth, from CKhomecook Nona Pepe, is taking the time to properly brown and caramelize the chicken wings and beef bones. The rendered fat develops suds, so find the browned bits left in the pan from the meat, which will increase depth of flavor.

- For the brodo:
- 2 tbsp. olive oil
 - 3 lb. chicken wings
 - 1 lb. beef bones, cut into 2" pieces (ask your butcher to do this)
 - 2 carrots, roughly chopped
 - 2 large yellow onions, roughly chopped
 - 2 stalks celery, roughly chopped
 - 1 clove garlic, unpeeled, crushed
 - 3 sprigs parsley
 - 1 bay leaf
 - 1 plum tomato, core'd and halved

- For the crespelle and serving:
- 5 eggs
 - 5 tbsp. flour
 - 1/4 cup minced parsley, plus more
 - 1 tsp. olive oil
 - 1 tbsp. grated parmesan, plus more for serving
 - 1/4 tsp. freshly grated nutmeg

1 Make the brodo: Heat oil in a large saucepan over medium-high. Working in batches, cook chicken wings and beef bones until browned, 35-40 minutes; transfer to a bowl. Add carrots, onion, celery, and garlic to pan; cook until golden, 6-8 minutes. Return wings and bones to pan. Add parsley, bay leaf, tomato, and 20 cups water; simmer, skimming as needed, for 4 hours. Strain through a fine-mesh sieve into a clean saucepan; keep warm.

2 Make the crespelle: Whisk eggs, flour, parsley, oil, parmesan, nutmeg, and 1 cup water in a bowl until smooth. Heat an 8" nonstick skillet over medium-high. Working in batches, pour 2 tbsp. batter into skillet, while tilting skillet to let batter cover bottom completely. Cook until crespelle is golden on the bottom, 1-2 minutes. Flip and cook 1 minute more; transfer to a plate. Roll each crespelle into a cigar shape. To serve, divide crespelle cigars between shallow bowls and ladle reserved brodo over top; garnish with parsley, parmesan, and black pepper.

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Swiss Chard with Borlotti Beans

(Verdura con Fagioli)
SERVES 6-8 • PHOTO ON PAGE TK
COOK TIME: 2 HOURS 25 MINUTES,
PLUS OVERNIGHT SOAKING

Nonna Pepe, a Calabrese cook from Tiriplace in Abruzzo, fills sautéed garlic and aromatic vegetables into this hearty bean-and-greens side dish to add body and an earthy depth.

- 2 cups dried borlotti or cranberry beans, soaked overnight and drained
- Kosher salt and freshly ground black pepper, to taste
- 7 Swiss chard, trimmed, leaves and tender stems roughly chopped
- 1/2 cup olive oil
- 1 tsp crushed red chile flakes
- 12 cloves garlic, roughly chopped
- 3 carrots, cut into 1/2" pieces
- 4 stalks celery, cut into 1/2" pieces
- 1 medium yellow onion, cut into 1/2" pieces
- 2 cups chicken or vegetable stock

Boil beans and 6 cups water in a 6-qt. saucepan. Reduce heat to medium-low;

cook, covered, until beans are tender, about 2 hours. Drain beans; set aside. Fill pan with salted water; boil. Cook chard until wilted and stems are tender, 4-6 minutes; drain and transfer chard to an ice bath until chilled, and then drain, and squeeze dry. Add 1/2 cup oil and the chile flakes to saucepan; heat over medium. Cook garlic, carrots, celery, and onion until golden, 8-10 minutes. Add reserved beans and chard, the stock, salt, and pepper; simmer until stock is slightly reduced, 6-8 minutes. Transfer to a serving dish; drizzle with remaining oil.

Porchetta-Style Chicken

(TK Translation)
SERVES 4-6 • PHOTO ON PAGE TK
COOK TIME: ABOUT 2 HOURS

Inspired by the traditional pork classic, tender marinated chicken breasts are spread with garlic paste, herbs, and salty pancetta before being rolled and grilled in this recipe inspired by one served at Taverna 58, a restaurant in the seaside town Pescara.

- 2 1-1/2-lb. boneless, skin-on double (stuffed) chicken breasts

- 1 cup dry white wine
- 1/2 cup olive oil
- 1/2 cup honey
- 3 tbsp. kosher salt, plus more to taste
- 2 tbsp. minced rosemary, plus 1/4 cup packed leaves
- 1/2 tsp. freshly ground black pepper, plus more to taste
- 3 lb. Yukon-Gold potatoes, peeled and cut into 1" pieces
- 12 cloves garlic (6 peeled and smashed, 6 mashed into a paste)
- 1 tbsp. ground fennel
- 3 oz. (about 12 slices) thinly sliced pancetta

Butcher's string, for tying

1 Using the flat side of a mallet, pound flesh side of chicken until 1/2" thick; set aside. Whisk wine, 1/2 cup oil, the honey, 3 tbsp. salt, minced rosemary, and 1/2 tsp. pepper in a bowl. Add chicken and toss to coat; cover with plastic wrap and chill 1 hour.

2 Heat oven to 400°. Toss remaining oil, the rosemary leaves, potatoes, smashed garlic, salt, and pepper on a baking sheet. Roast, stirring as needed, until golden and just cooked, about 1 hour; keep warm.

3 Meanwhile, heat a charcoal grill or set a gas grill to medium-high. (Alternatively, heat a cast-iron grill pan over medium-



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Rabbit and Crawfish Stargazy Pie

SERVES 4-6

In this whimsically decorated pie (pictured on page TK) from London chef Mark Hix, rabbit and sweet crawfish swim in a cider-rich sauce under a biscuit-like beef suet crust (see TK Kitchen Piece, "on page TK).

For the pastry:

- 3 oz. beef suet (ask your butcher), chilled and coarsely shredded
- 1 1/2 cups self-rising flour
- 4 tbsp. unsalted butter, chilled and coarsely shredded
- 1 tsp. kosher salt
- 1 egg, lightly beaten
- 3/4 cup ice-cold water

For the filling:

- 3/4 cup canola oil
- 2 1/2 lb. rabbits, cut into 8 pieces each
- Kosher salt and freshly ground black pepper, to taste
- 4 tbsp. unsalted butter
- 1 small yellow onion, minced
- 3/4 cup flour
- 4 cups chicken stock
- 3/4 cup dry hard apple cider
- 12 oz. fresh or frozen crawfish meat, plus 7 whole head-on crawfish (lacrawfish.com)
- 1/4 cup heavy cream
- 1 tbsp. minced parsley

1 Make the pastry: Pulse suet, flour, butter, salt, and egg in a food processor into pea-sized crumbs. With the motor running, add water; pulse until pastry forms. Flatten into a disk and wrap in plastic wrap; chill until ready to use.

2 Make the filling: Heat 2 tbsp. oil in a 6-qt. Dutch oven over high. Season rabbit with salt and pepper; cook until browned, 12-15 minutes, and transfer to a bowl. Add butter, remaining oil, and onion to pan; cook until onions are soft, 4-6 minutes. Sprinkle in flour; cook 2 minutes. Whisk in stock and cider; boil. Reduce heat to medium and return rabbit; cook until tender, about 1 hour. Transfer rabbit to a bowl, and let cool; shred meat, discarding skin and bones. Stir rabbit, the crawfish meat, cream, parsley, salt, and pepper into sauce; let cool.

3 Assemble and bake the pie: Heat oven to 400°. Pour filling into a 9" pie plate. On a lightly floured surface, roll pastry into a 10" circle, about 1/4" thick. Brush the edges of pie plate with egg and lay pastry over top; crimp edges to seal. Cut seven 1" holes in the pastry about 1" from the edges; insert whole crawfish, tails first, leaving heads and claws poking out. Brush top of pastry with egg; bake until golden brown, about 30 minutes.

SLUG TK



Jerusalem Artichoke and Comté Pasties

MAKES 6

Jason Lowe of Lyle's in London marries tender earthy tubers with melty cheese for the filling of these handheld vegetable pies.

- 12 oz. Jerusalem artichokes, peeled and thinly sliced and roughly chopped
- 12 oz. Comté cheese, thinly sliced
- Kosher salt and freshly ground black pepper, to taste
- 12-oz. box frozen puff pastry (— sheets), thawed
- 1 egg, lightly beaten

1 Heat oven to 325°. Line a 9"x13" baking dish with parchment paper. Layer artichokes, cheese, salt, and pepper in dish; bake until artichokes are tender, 15-20 minutes. Let cool.

2 Increase oven to 350°. Roll out puff pastry sheets until 1/8" thick. Using a 6" round cutter, cut out 6 circles. Place one sixth of the filling in the center of each circle. Fold circles in half and pinch edges to seal in filling. Transfer pasties to parchment paper-lined baking sheets. Brush tops with egg; bake until golden and crisp, about 35 minutes.

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Beef
Cheek and
Stout Pie

SERVES 6

Thick stout-laced beef stew is blanketed by a flaky bleu cheese crust in this recipe adapted from one served by chef Daniel Doherty of the London restaurant Duck and Waffle.

For the pastry:

- 2 1/2 cups flour
- 6 oz. Stilton, or any blue cheese, crumbled
- 6 tbsp. unsalted butter
- 1/2 tsp. kosher salt
- 1/2 cup ice-cold water
- 1 egg, lightly beaten

For the filling:

- 1/2 cup olive oil
- 3 1/2 lb. ox or beef cheeks or beef brisket, trimmed
- Kosher salt and freshly ground black pepper, to taste
- 2 cloves garlic, roughly chopped
- 1 carrot, roughly chopped
- 3 large yellow onions (1 roughly chopped, 2 thinly sliced)
- 1 stalk celery, roughly chopped
- 16 oz. stout beer
- 1 1/2 cups beef stock
- 2 bay leaves
- 1 sprig rosemary
- 1 sprig thyme
- 1 cup Worcestershire sauce

1 Make the pastry: Pulse flour, Stilton, butter, and salt in a food processor into pea-size crumbles. Add water; mix until dough forms. Flatten dough into a disk and wrap in plastic wrap; chill until ready to use.

2 Make the filling: Heat oven to 375°. Heat half the oil in a 6-qt. Dutch oven over medium-high. Season beef with salt and pepper; cook, turning as needed, until browned, 6-8 minutes. Transfer beef to a plate; set aside. Add garlic, carrot, chopped onion, and celery to pan; cook until golden, 8-10 minutes. Add beer; cook until reduced by half, 5-7 minutes. Return beef to pan along with stock, 1 bay leaf, the rosemary, and thyme; boil. Cover and transfer to oven; cook until beef is very tender, 2-2 1/2 hours. Meanwhile, heat remaining oil in a 12" skillet over medium; cook sliced onions and remaining bay leaf until onions are slightly caramelized, about 45 minutes. Stir in Worcestershire; cook until evaporated, 2-3 minutes and transfer to a bowl. Let beef cool in pan, and then shred into bite-size pieces; add to bowl with onion. Strain sauce and stir into beef mixture.

3 Assemble and bake the pie: Heat oven to 350°. Pour filling into a 6-qt. baking dish. On a lightly floured surface, roll pastry into a 12" oval, about 1/4" thick. Brush edges of baking dish with beaten egg. Place pastry over top; trim excess. Using a fork, press edges of pastry onto edge of dish. Brush top with egg and cut three slits in pastry. Bake until golden brown, 45 minutes.

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Monkfish and Fennel Pies

SERVES 6

These chowderlike potato-topped pies from London chef Mark Hix can also be made into one large pie using a baking dish.

- 4 cups fish stock
- 2 large bulbs fennel, trimmed and cut into $\frac{1}{4}$ " pieces, plus fronds for garnish
- $1\frac{1}{2}$ lb. boneless, skinless monkfish cheeks or fillets, cut into 1" pieces
- 12 tbsp. unsalted butter
- $\frac{1}{2}$ cup flour
- 2 tbsp. heavy cream
- 2 tbsp. roughly chopped parsley
- Kosher salt and freshly ground black pepper, to taste
- 2 lb. russet potatoes, peeled and cut into $\frac{1}{2}$ " pieces
- 1 cup fresh bread crumbs

1 Boil stock in a 4-qt. saucepan. Add fennel; cook until tender, 8–10 minutes. Using a slotted spoon, transfer fennel to a bowl. Add monkfish to pan; cook 3 minutes, and then transfer to bowl with fennel. Transfer stock to another bowl. Add 4 tbsp. butter to pan; melt over medium-high. Sprinkle in flour; cook 2 minutes. Whisk in reserved stock; boil. Reduce heat to medium; simmer until sauce is thickened, 10–12 minutes. Stir in reserved fennel and monkfish, the cream, parsley, salt, and pepper. Divide mixture between six 8-oz. baking dishes; set aside.

2 Heat oven to 450°. Cook potatoes in salted boiling water until tender, about 15 minutes; drain and transfer to bowl. Add 4 tbsp. butter, salt, and pepper; mash until smooth and let cool. Transfer potatoes to a piping bag fitted with a $\frac{3}{4}$ " star tip; let cool slightly. Pipe (don't pipe—spoon?) reserved potatoes over top. Melt remaining butter and toss with bread crumbs; sprinkle over top; bake until golden brown, 12–15 minutes.

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SUSSMAN'S GEFILTE FISH

EMERGING FROM LOCAL TRENDS, THESE CREATIVE COCKTAIL GOES HERE GHORT SEE

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GEFILTE FISH TK

SERVES 8
Bowen serves this soup (pictured on this page) as part of a breakfast menu. The dish is inspired by the Vietnamese soup he ate at Tardis Tavern in San Francisco when he was a culinary student. Bowen omments the simple chicken broth for just a short period after bringing it to a boil because he feels that the flavor goes flat if you cook the broth for too long.

- 3 1/2-4 lb. chicken
Kosher salt and freshly ground black pepper, to taste
- 1/2 oz. Thai rock sugar or 1 tbsp. granulated sugar
- 1 tsp. plus 1 cup fish sauce, preferably Squid brand
- 1 lb. fresh wide rice noodles or 3/2 oz. dried noodles, cooked and drained
- 1 cup cilantro, roughly chopped
- 1 scallion, thinly sliced
- 1 large white onion, thinly sliced using a mandoline, rinsed under cold water, and drained
- 1 Sriracha sauce, for serving
- 1 cup fresh lime juice
- 1 jalapeño, stemmed and thinly sliced

1 Put chicken, dry using paper towels and set on a baking sheet lined with a rack; season generously with salt inside and out. Chill, uncovered, overnight.

2 The next day, transfer the chicken to a large pot and add 1 gallon of water; boil. Reduce heat to medium; simmer until chicken is cooked through, about 90 minutes. Using tongs, transfer chicken to a cutting board and let cool; shred meat, discarding skin. Return bones to broth; simmer, skimming as needed, until slightly reduced, 35-40 minutes. Strain sugar, 1/2 tsp. fish sauce, and salt; strain broth into a clean pot. Add reserved shredded chicken; keep warm. Divide noodles between bowls; top with broth and chicken. Garnish each bowl with some cilantro, scallions, onion, and sriracha. Stir remaining fish sauce, the lime juice, jalapeño, and black pepper in a bowl; serve alongside soup for dipping chicken.

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UPGRADE

It's 9:47 A.M. and I'm late to work. Really late. But I can't quit the Hanoi-style pho sitting in front of me at chef Danny Bowien's Mission Cantina restaurant in New York City. The ever surprising, always improvising Bowien went Asian instead of Latin for the morning menu at his Mexican spot. It's brimming with pulled chicken, thick ribbons of rice noodles, and so much scallion and cilantro I can barely see below the soup's surface. Strewn across my table are more signs of a Vietnamese feast: an ample baguette smeared with duck-liver pâté, lemongrass-flecked sausage patties nestled on a mound of broken rice, saucers of sriracha-doused shaved onions, and plates of Thai basil, mint, and sawtooth herbs. Breakfast made with the same thought and delicate balance as dinner—what a welcome revelation.

No chef wins Michelin stars for eggs Benedict, but even without the critical acclaim (or sexy lighting) that comes with evening cooking, breakfast still has a blank slate-style allure for more adventurous culinary explorers. "I feel like we're just getting going with breakfast," says Eli Kulp of Philadelphia's High Street on Market. "I secretly want to do

a breakfast tasting menu." Not quite there yet, his breakfast offerings nevertheless include spicy coppa, braised kale, and an unabashedly (and indulgently) weighty red-eye gravy Danish with ham that is, in every way, the antidote to a joyless Greek yogurt to go. Alvin Cailan of Eggslut in Los Angeles goes one step further—he almost exclusively focuses his prodigious culinary talent on piled-up, feats-of-architecture breakfast sandwiches. On some he puts his contrast-colored, strikingly pretty marbled egg, a sandwich component that makes a statement: Even at breakfast, a chef can show off some pretty neat tricks.

By the time I get to the office, I'm practically giddy. Normally, I'm nursing a coffee, trying to jolt my brain out of start-up mode, but today I'm the perky person with a too-wide grin. Breakfast is worth it. Not for fueling up or detoxing or cleansing or any other performance-enhancing functions; breakfast is worth it because a good breakfast (like these four delicious recipes) is as flavorful and enjoyable as any other meal. And, as it turns out, being the perky morning person is pretty damn great.

HANOI-STYLE CHICKEN PHO

SERVES 8

Chef Danny Bowien serves this Hanoi-style chicken pho as part of a Vietnamese breakfast menu at his Manhattan restaurant Mission Cantina. The dish is inspired by the Vietnamese soups he ate at Turtle Tower in San Francisco when he was a culinary student. Bowien simmers the simple chicken broth for just a short period after bringing it to a boil because he feels that the flavor goes flat if you cook the broth for too long.

- 3 1/3-4-lb. chicken
Kosher salt and freshly ground black pepper, to taste
- 1/2 oz. Thai rock sugar or 1 tbsp. granulated sugar
- 3 tbsp. plus 1 cup fish sauce, preferably Squid brand
- 8 cups fresh wide rice noodles or dried noodles, cooked and drained
- 1 cup cilantro, roughly chopped
- 4 scallions, roughly chopped
- 1/2 large white onion, shaved using a mandoline, rinsed under cold water, and drained
- 1/2 cup fresh lime juice
- 1 jalapeño, stemmed and thinly sliced
- Sriracha sauce, for serving

1 Pat chicken dry using paper towels and set on a baking sheet fitted with a rack; season generously inside and out with salt. Chill, uncovered, overnight.

2 The next day, transfer chicken to a large pot and cover with 1 gallon of water; boil. Reduce heat to medium; simmer until chicken is cooked through, about 40 minutes. Using tongs, transfer chicken to a cutting board and let cool; shred meat, discarding skin. Return bones to broth; simmer, skimming as needed, until slightly reduced, 35–40 minutes. Stir in sugar, 3 tbsp. fish sauce, and salt; strain into a clean pot. Add reserved shredded chicken; keep warm. Divide noodles between bowls; top with broth and chicken. Garnish each bowl with some cilantro, scallions, onion, and sriracha. Stir remaining fish sauce, the lime juice, jalapeño, and black pepper in a bowl; serve alongside soup for dipping chicken.



Chef Danny Bowien brightens his Hanoi-style chicken pho with Sriracha, shaved white onion, and lime.

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UPGRADE

A cast-iron skillet gives these plus-sized pancakes their burnished color.

BLUEBERRY QUINOA PANCAKES WITH LEMON CREMA

SERVES 4

Granola and quinoa lend a sneaky carby-crunchy vibe to these substantial, fluffy pancakes from Dove's Luncheonette, Paul Kahan's new reakfast-and-lunch canteen in Chicago.

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

- 4 cups flour
- 6 tbsp. sugar
- 2 tsp. baking powder
- 3 tsp. baking soda
- 1 tsp. kosher salt
- 2 cups buttermilk
- 2 cups whole milk
- 4 eggs
- 4 tbsp. unsalted butter, for cooking
- 2 cups blueberries, plus more for serving
- 1/2 cup Mexican crema or regular sour cream

Zest of 1 lemon, plus 3 tbsp. juice
Granola and maple syrup, for serving

Heat oven to 350°. Boil quinoa, cinnamon, and 1/2 cup water in a 1-qt. saucepan. Reduce heat to low; cook, covered, until water is absorbed, about 10 minutes. Let cool; discard cinnamon. Whisk flour, 4 tbsp. sugar, the baking powder, baking soda, and salt in a bowl. In a separate bowl, whisk reserved quinoa, the buttermilk, milk, and eggs; stir into dry

ingredients until batter forms. Working in batches, heat 1 tbsp. butter in a 10" cast-iron skillet over medium; cook 1 1/2 cups batter until bubbles appear at edges of pancake, 4–5 minutes. Add blueberries and flip; cook 2 minutes. Transfer skillet to oven; bake until outside is crisp and inside is fluffy, 3–4 minutes. Repeat with remaining batter and blueberries. Whisk remaining sugar, the crema, lemon zest and juice in a bowl. Top pancakes with lemon crema; serve with more blueberries, some granola and a drizzle of maple syrup.

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UPGRADE

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

SERVES 4

Alvin Cailan of Los Angeles's cultish Eggdat joyfully embraces pancetta for this sandwich, using eight slices of it on top of his gorgeously marbled egg and cooking the collard greens in pancetta fat.

For the biscuits:

- 5 cups flour
- 5 tbsp. sugar
- 2 tbsp. baking powder
- 1 tsp. kosher salt
- 10 tbsp. unsalted butter, frozen, plus 4 tbsp. melted
- 1 1/4 cups buttermilk
- 2 tbsp. honey

For the toppings:

- 32 thin slices pancetta
- Kosher salt and freshly ground black pepper, to taste
- 32 oz. collard greens, trimmed, and roughly

- chopped
- 1/2 small Vidalia onion, thinly sliced
- 1/4 cup chicken stock
- 1 tsp. Dijon mustard
- 1 clove garlic, mashed into a paste
- 1 egg yolk
- 1/2 cup canola oil
- 1 1/2 tbsp. espresso

For the eggs:

- 4 tbsp. unsalted butter
- 8 eggs
- 4 tbsp. finely chopped chives
- Kosher salt, to taste

1 Make the biscuits: Heat oven to 400°. Whisk flour, sugar, baking powder, and salt in a bowl. Using the coarse side of a box grater, grate frozen butter into flour mixture; mix to combine. Add buttermilk and using your hands, gently mix ingredients until a soft dough forms. Transfer dough to a floured surface; pat into a 9" x 7" rectangle, about 2" thick. Using a 4" round cutter, cut out 4 biscuits; gather and reuse scraps. Place biscuits 1" apart on a parchment paper-lined baking sheet. Bake until cooked through,

18–20 minutes. Stir melted butter and honey in a bowl; brush over hot biscuits. Return biscuits to oven and cook until golden, 5 minutes more.

2 Make the toppings: Arrange pancetta in a single layer on 2 baking sheets; bake until crisp, 5–7 minutes. Pour fat from pancetta into a 12" skillet; set aside. Bring a large pot of salted water to a boil. Cook collards until tender, 4–6 minutes; drain. Heat skillet over medium-high; cook onion until soft, 4–6 minutes. Add collards, stock, salt, and pepper; simmer until stock has evaporated, 10–12 minutes. Whisk Dijon, garlic, yolk, and salt in a bowl; while whisking, slowly drizzle in oil, and then espresso, until a aioli is emulsified.

3 Cook the eggs: Melt 1 tbsp. butter over medium heat in an 8" skillet; crack 2 eggs into skillet and break the yolks. Using the tip of a heatproof rubber spatula, gently swirl yolks into whites, making a flat omelette and taking care not to scramble the eggs. Cook until bottom is set, about 3 minutes. Add 1 tbsp. chives and salt; fold omelette into quarters, transfer to a plate, and keep warm. Repeat with remaining ingredients to make 4 omelettes. To assemble: Slice biscuits in half; spread each side with aioli and divide collards, omelettes, and pancetta between biscuits.



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COUNTRY HAM AND RED EYE GRAVY DANISH

MAKES 1 DOZEN

A glorious mash-up of viennoiserie pastry and homey Southern comfort, this savory croissant-dough Danish with salty country ham gravy was adapted from a recipe by chef Eli Kulp of High Street on Market in Philadelphia.

- 3 tbsp. unsalted butter
- 1/4 small yellow onion, thinly sliced
- 3 tbsp. flour, plus more for dusting
- 1/2 cup strongly brewed coffee
- 3 tbsp. heavy cream
- 7 oz. thinly shaved country ham
- 1/2 tsp. sherry vinegar
- Kosher salt and freshly ground black pepper, to taste
- 4 8-oz. cannisters Pillsbury seamless crescent dough
- 1 egg, lightly beaten
- 1/2 cups grated Pecorino Romano

1 Melt butter in a 2-qt. saucepan over medium-high. Cook onion until golden, 8–10 minutes. Stir in flour; cook 2 minutes. Add coffee and cream and transfer to a blender; purée until smooth. Return gravy to skillet; simmer over medium until slightly thickened, 2–3 minutes. Roughly chop a third of the ham; stir into gravy with the vinegar, salt, and pepper.

2 Heat oven to 400°. On a lightly floured surface, and working with one sheet crescent dough at a time, roll dough into a 9" x 12½" rectangle. Cut dough lengthwise into six 1½"-wide strips. Twist strips, one at a time, by holding ends of strip and twisting dough in opposite directions. Coil one twist of dough around itself to make a 2" round; pinch dough to seal. Pinch the end of a second twist of dough onto the round; wrap dough around to make 4" round. Tuck and pinch end of dough under danish to prevent unraveling. Transfer danishes to a parchment paper-lined baking sheet; cover with a damp dish towel 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 twelve 4" squares of parchment paper; place one square over each danish. Fill wells with dried beans or pie weights; bake until golden and puffed, 10–12 minutes. Remove paper and beans. Spoon 1 tbsp. gravy into well of each danishes, top with remaining ham, and half the pecorino; bake 8 minutes. Garnish with remaining pecorino.

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SOURCE

BY LAURA LOESCH-QUINTIN
Photograph by Andre Baranowski

Each year when I visit my grandfather in Brittany, a pastoral region on France's northwest coast, I return bearing delicious gifts for my friends: thin, delicate butter cookies called *galettes bretonnes*. What sets them apart are the Breton farmstead ingredients: freshly milled flour, just-laid eggs, and the region's signature *beurre demi-sé*, a creamy butter containing less than 3 percent salt. Rich and subtly sweet, the cookies are heavily crumbled over ice cream or nibbled alongside an afternoon cup of tea.

Galettes bretonnes are found throughout Brittany, but they first gained popularity in the small milling town of Pont-Aven toward the end of the 19th century. The *boulangers* there, who often exchanged bread for local farmers' butter, used the excess dairy to make *gâteaux breton*, a dense butter cake a foot in diameter that functioned as the sacramental bread.

The cake proved so cumbersome and weighty that the *boulangerie* customers who bought it to take to church began requesting smaller versions. To satisfy them, the bakers developed a cookie-sized variation that they called *galettes*.

The local specialty earned its fame in the late 1800s, when Paul Gauguin and other members of the Pont-Aven school of art drew flocks of tourists to the town aboard the new railroads, and shops dedicated to the treats proliferated.

One such store, Traou Mad de Pont-Aven, opened by the Le Villain family in 1920, has been making *galettes de Pont-Aven* for nearly a century. Today, the Le Villains' cookies—crispy and golden with just a hint of salt to balance their sugar—are snatched up by vacationing Parisians and overseas travelers alike. But you don't have to go to Brittany to get them. Traou Mad de Pont-Aven's *galettes de Pont-Aven* can be ordered (\$5 for a 3.5-oz. box) from simply gourmand.com.

Butter Queen

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

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THE
GLORIES
OF

GARLIC

Clockwise
from top
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potato salad
; gravadlax;
grilled shallots with
dill; seeded
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Photographs by
Romulo Yanes

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hen I was a child, I would sometimes awaken late at night to the aroma of frying garlic. Teased out of bed by the warm, nutty fragrance, I would pad downstairs to the kitchen in my footed pajamas to find my younger brother, similarly clad, already sitting on the counter while my dad—who often came home long after the rest of our family had already eaten and gone to bed—put the final touches on his late-night dinner, tossing spaghetti in the pan along with canned tuna and sundried tomatoes, and topping it all with a shower of supermarket parmesan. My brother and I ate with my dad, wolfing down our clandestine midnight meal at the kitchen counter before returning to bed.

To this day, frying garlic is my favorite way to start a dish. I love the sizzle of minced garlic as it hits hot oil, and the rich aroma that follows just before it starts to brown—nothing else gets my appetite going as certainly. But as much as I have always loved garlic, I never gave very much thought to it. Garlic was garlic. What was there to know?

My first inkling that there might be more to it than that came during a year spent in the Republic of Georgia in 2005. On my first visit to the sprawling open-air market in the capital city of Tbilisi, I spotted something I'd never seen before: purple garlic. I picked up a head and examined it closely. It was unexpectedly heavy in my hand, its glossy skin mottled with deep purple that

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

faded to ivory in places. I took a few heads back to my apartment, where I broke them open, revealing plump cloves snugly encased in stippled red and purple skin. It was so fresh that the skins were still sticky, clinging to my fingertips when I tried to peel them. An experimental nibble of one raw dice unleashed a fierce lach of heat that made my eyes water. I flattened a half-dozen cloves with the side of a knife, minced them, and sautéed them in a pan, where the familiar alchemy of heat and oil turned the whole flesh golden and mellowed its sharp edges. As my dad used to, I stirred in spaghetti and dove in. The toasty, bittersweet flavor of the garlic saturated the strands of pasta in a way that was at 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 tabaka, a whole chicken rubbed with garlic paste, cooked under a weight in an iron skillet and served in a pool of butter, with niurtskali (literally, "garlic water"), a sauce of raw garlic and cilantro sauce fortified with pan drippings, on the side. I learned to love raw heat, which brought a zesty bite to an herb-packed walnut paste for stuffing fried eggplants. I even mashed on whole pickled heads of it, the snappy vinegared cloves as satisfying to eat as potato chips.

It was fitting that my introduction to the wider world of garlic took place in Georgia. Garlic originated in this part of the world, in Central Asia—present day Kazakhstan, Tajikistan, Turkmenistan and Uzbekistan. It spread from there, carried by traders throughout the old world. Early on, garlic was cultivated in Egypt (where, 5000 years ago, it was prized for its medical and culinary uses), in China (where it was an integral part of the diet at least 2000 years ago), and ancient Greece and Rome (where 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 genus in the Lily family that includes onions, shallots, and leeks. What we call the garlic "head" is actually the swollen bases of the leaves of the plant, which channel the sugars and carbohydrates generated through photosynthesis belowground, where the leaf bases swell to form a cluster of "bulbets"—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

*Opti con corro
to spatio, sua
ligatum sed
explicat et que
consequant eum
tenoned equi*



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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** garlics have a woody central stalk surrounded by a single circle of cloves. **Music**, named after Ontario farmer Al Music, has big, mild-tasting cloves. **Romanian Red** is intensely pungent due to ultra-high levels of allicin. **From the Republic of Georgia**, **Georgian Fire** and **Metschi** are white-bob, while **Georgian Crystal** offers robust garlic flavor and milder heat. **Hot Vegetarian** has a sweet aftertaste. **Northern White** and **German Red** have clean, long-lasting flavor. **Boagety**, native to Moscow, is one of the spiciest varieties. Originating in Uzbekistan, **Persian Star** is a mildly spicy, acid-foam **Pakistan** has a deep garlic character. **Chenok Red** is one of the sweetest roasting garlics—great for garlic ice cream. **Delicate Siberian** has pink cloves. **Khabar's** vivid spiciness holds up to tough cooking. **Korean Red**, an Asian garlic, has a wild flavor that sings in kimchi and stir-fries. **Spanish Roze**, one of the most popular hardneck varieties, is prized for its rich flavor. **Buzz** is quite hot with an earthy musk, while **Thai Fire** has a full, complex flavor with heat that builds as you eat it. **Softneck** garlics, named for their soft central stalk, are typically surrounded by several or tubelike layers. **Mild** low-tasting **Inchelium Red** is the oldest strains of garlic grown in North America, while **Polish White**, introduced in the 19th century, is prized by growers for its prodigious activity. **Polish Red** has a medium pungency that makes it excellent for mashed potatoes. Originally from a small village in the

Polynesian? Garlic was the first something goes here about it and it came to go

at Thanksgiving. As Van Dyke said, thanksgiving is following the impulse to express gratitude, which is what I seek to do for the community that welcomed me in.

Many visitors to Youville know the town for its restaurants, resorts, and the surrounding wine country. What they may not know is 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 roasted turkey. The only requirements for these Rockwellian 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 dinners were veterans make up more than a third of the population of our small town.

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

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DIY

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 DE LEO



You can use almost any herbs you like in this versatile, garlicky pork sausage (see page 38 for recipe).

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DIY

ask Moore. "Like they did before sending it off on ships?" He smiles. We're not getting on any ships; we'll eat these soon.

Very soon, in fact. Two hours after we begin, we take our first bites. A splash of brandy would be nice, Moore says. I nod sagely. In truth all I can think is, *I can't believe we made sausage*. Ours is light and subtle, moist but not heavy or greasy. The herbs and spices I'd so patiently ground are bright and central.

I don't measure our success in the individual bites, but in the countless that follow. I keep eating and eating. The next morning I eat sausage with sauerkraut. For lunch I eat it with asparagus, fresh lovage, thyme, and oregano. For dinner I eat more of my lunch. A normal person consuming this much sausage fills himself with regret. But I feel light and springy, perfectly balanced, just like my creations.

Moore prefers to grill sausages, but you can also pan-fry them. For either method, cook until charred, turning as needed, 12–15 minutes over medium-high heat.



GARLIC AND HERB SAUSAGE

SERVES 6; PHOTO ON PAGE 34
PREP TIME: 3½ HOURS

"Lovage has a mysterious quality," says chef Russell Moore of the underused herb, which "tastes like celery mixed with Middle Eastern spices." It's an unusual, delectable addition to this classic sausage mix.

- 4 tsp. whole black peppercorns
- 1 tsp. whole allspice berries
- 2 bay leaves, torn into pieces
- 2 espelette peppers, stemmed and torn into pieces
- 2¼ lb. pork shoulder, cut into 1" pieces
- 1¾ lb. pork belly, cut into 1" pieces
- ½ cup white wine
- 2 tsp. kosher salt
- 2 stalks green garlic or 6 cloves garlic, peeled and mashed into a paste
- 2 tbsp. roughly chopped oregano
- 1 tbsp. roughly chopped lovage
- Sheep's casings, for stuffing

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

PORK AND DUCK SAUSAGE

SERVES 6
PREP TIME: 3½ HOURS

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 liver and skinless duck breast—fatty duck skin is too tough—for a perfectly tender sausage.

- 1 tbsp. whole black peppercorns
- 1 tsp. caraway seeds
- 1 tsp. whole allspice berries
- ½ tsp. juniper berries
- 4 cloves
- 2 bay leaves, torn into pieces
- 2 lb. pork belly, cut into 1" pieces
- 1¾ lb. pork shoulder, cut into 1" pieces
- 6 oz. duck liver, cut into ½" pieces
- ½ cup white wine
- 2 tbsp. plus 2 tsp. fine sea salt
- 1 duck leg, about 9 oz., bone removed, cut into 1" pieces
- 8¾ oz. skinless duck breast, cut into ½" pieces
- Hog casings, for stuffing

Pulse peppercorns, caraway seeds, allspice, juniper berries, cloves, and bay leaves in a

spice grinder until coarse. Combine spices, the pork belly, ¾ of the pork shoulder, the duck liver, wine, salt, and duck leg in a bowl; transfer remaining pork shoulder and the duck breast to separate bowls. Cover bowls and chill until very cold, 3 hours. Pass meat mixture through a grinder set to large dice; pass remaining pork shoulder through a grinder set to fine dice. Mix ground meat mixtures and the duck breast. Stuff sausage mixture into casings (see "The Basic Technique," page 36).

BOUDIN BLANC

SERVES 6
PREP TIME: 3½ HOURS

In 1805, Meriwether Lewis ate buffalo boudin blanc cooked by Toussaint Charbonneau, Sacagawea's husband, deeming it "one of the greatest delicacies of the forest." Moore substitutes pork and chicken for buffalo in his modern version, whipping the mixture to yield a smooth, light stuffing.

- 3½ tbsp. whole black peppercorns
- 1 tsp. caraway seeds
- ½ tsp. cayenne pepper
- ½ tsp. freshly grated nutmeg
- 20 whole allspice berries
- 16 bay leaves, torn into pieces
- 4 cloves
- 1¼ lb. boneless pork shoulder, cut into 1" pieces
- 1 lb. boneless, skin-on chicken breasts, cut into 1" pieces
- ½ lb. pork fatback, cut into 1" pieces
- 4 tsp. kosher salt
- 1 tbsp. unsalted butter
- 1 medium yellow onion, thinly sliced
- 1½ cups heavy cream
- ½ cup fresh bread crumbs
- 1 tsp. thyme leaves, minced
- Hog casings, for stuffing

1 Pulse peppercorns, caraway, cayenne, nutmeg, allspice, bay leaves, and cloves in a spice grinder until fine. Combine spices, the pork shoulder, chicken, fatback, and salt; cover and chill until very cold, 3 hours.

2 Melt butter in a 12" skillet over medium-high. Cook onion until soft, 8–10 minutes; let cool. Combine onion and meat mixture; pass through a grinder set to fine dice. Meanwhile, combine cream and bread crumbs in a bowl; let sit 10 minutes. Transfer ground meat mixture, bread crumb mixture, and the thyme to the bowl of a stand mixer fitted with the paddle attachment; beat on medium until fluffy and mousseline, about 5 minutes. Stuff sausage mixture into casings (see "The Basic Technique," page 36).

For more sausage making tips and tricks, turn to "DIY Sausage," page 84.

Art Department

From left: grilled steaks of lamb with roasted tomato sauce (see page 63 for recipe); the author and friends search for the perfect place for a Midsummer picnic.

The soil on the Swedish island of Öland, off the mainland's southeastern coast in the Baltic Sea, has special powers. So says my gardener friend Asa Johansen, who lives here. "Anything you plant just explodes!" she exclaims, holding up an intensely green and purple kohlrabi that looks like a starburst; its root boasts a crown of thick leaves that radiate in all directions. It's an early June morning, and we are gathering vegetables for a lunchtime feast to commemorate 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 was traditionally celebrated on the summer solstice, it now takes place anywhere between June 20 and June 25. As far as traditions go, ambition levels vary. Some Swedes just head to a bar, attend a car race with hooded-up Volvo's, or grab a few six-packs and a patch of grass to gather with friends. Others host extravagant parties featuring regional folk dresses, vast smorgasbords, and live music that go 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 Asa, who's working as a gardener at Capellagården, a crafts school in the island's village of Väckvång. Friends of Asa's from the island will join us too, forming a group of a dozen or so revelers. The school, a renovated farmhouse that usually sits empty for several weeks over the summer, will be the site of our party.

BY THE TIME ASA AND I RETURN from the garden, it's eight 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. Asa and I put our haul on the counter: bouquets of fresh mint, sage, thyme, marjoram and basil, fennel, and a half-dozen duck eggs, their colors ranging from warm brown to bone white.

Anna, who has the curious distinction of being both a naval officer and a pastry chef,

MIDSUMMER'S TALE
Sweden, like other Nordic countries, has a long history of solar celebration—its ancient pagan societies worshipped the sun. But Midsummer as we know it today is of relatively recent vintage. The modern holiday, which takes place around the summer solstice, is thought to date back to sometime after the 10th century, following the introduction of Christianity to Scandinavia, when pagan ceremonies were banned and replaced by other festivals. Among them was the feast of St. John the

Baptist, the basis for today's celebration. For centuries, Midsummer evening was considered a witching time. Plants harvested this year said to hold magical properties. Today, Midsummer is a mix of traditions and, for many, the perfect excuse to party. Though it's typically too alcoholen June 24, since 1953 Midsummer has been observed on the third Friday in June to allow for a three-day weekend—a welcome break for many employees on the working shore. ■



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



fires up a gas stove to boil a battalion's worth of new potatoes with speigs of dill, while Nina Stenby, a textile artist who, along with her husband, Pelle Lundberg, runs a bed and breakfast in the village, prepares a traditional golden-colored Västerbotten cheese pie. As she pulls it from the oven, its steaming cream-and-egg-curd filling framed by a browned, buttery crust, the kitchen is filled with a browning, nutty aroma. Meanwhile, Pelle, in deference to the vegetarians in our midst, does up a lovely lentil salad tossed with cherry tomatoes he's sautéed in butter and olive oil with shallots, rosemary, and thyme until they nearly burst. Pelle has already stoked the school's woodburning pizza oven to make a rough country bread. And while Anna tackles the duck eggs—boiling, chopping, and dredging them in browned butter, Asa focuses on her produce, composing an enormous salad of lettuce, raw asparagus, and sunflower seeds that she decorates with flowers before dressing it with olive oil and pepper.

As everyone else is occupied with the cooking, I decide to make some aquavit, Sweden's most beloved libation (see "The Spirit of Midsummer," page 63). I pour vodka into bottles packed with aromatics—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.

Since it is virtually unthinkable to undertake a traditional Midsummer feast without fish—the bedrock of Swedish cul-

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Pickled herring scattered with minced red onion and chives (see page 69 for recipe). Facing page, from left, author Per Styregård, Asa Johanson, and Shogo Hirata pass the gravadlax down the table at their Midsummer lunch.



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