

# Art Department



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## ANATOMY OF A MILKTOOTH BRUNCH



**1. POTATO LATKE**  
The side dish is both savory and sweet, served with vanilla bean applesauce and crème fraîche.

**2. RHUBARB COFFEE CAKE**  
One of the stellar breakfast pastries made by Milktooth's pastry chef, Zoë Taylor, is laced with Indiana rhubarb and black plum preserves.

**3. DUTCH BABY PANCAKE**  
Made with cornmeal, the puffy and crispy pancake is topped with strips of ham from local butcher Smolung Goose, melted Gruyère, dried-cranberry mustard, and tatsu leaves.

**4. BREAKFAST TACOS**  
Brooks fills flour tortillas with corned beef hash, pickled red onions and charred shishito peppers. "The staff usually eats most of these before the customers can," he says.

**5. HOUSE SCRAPPLE**  
As a special, Brooks offers a platter of crispy oxtail-and-beef-tongue scrapple with fermented beer ketchup, steak fries and a couple of fried eggs.

**CHEF TIP**  
Coffee is a terrific base for brunch cocktails. One of the signature drinks at Milktooth is the Notorious E.I.G. (cold brew with fig-amaro syrup).

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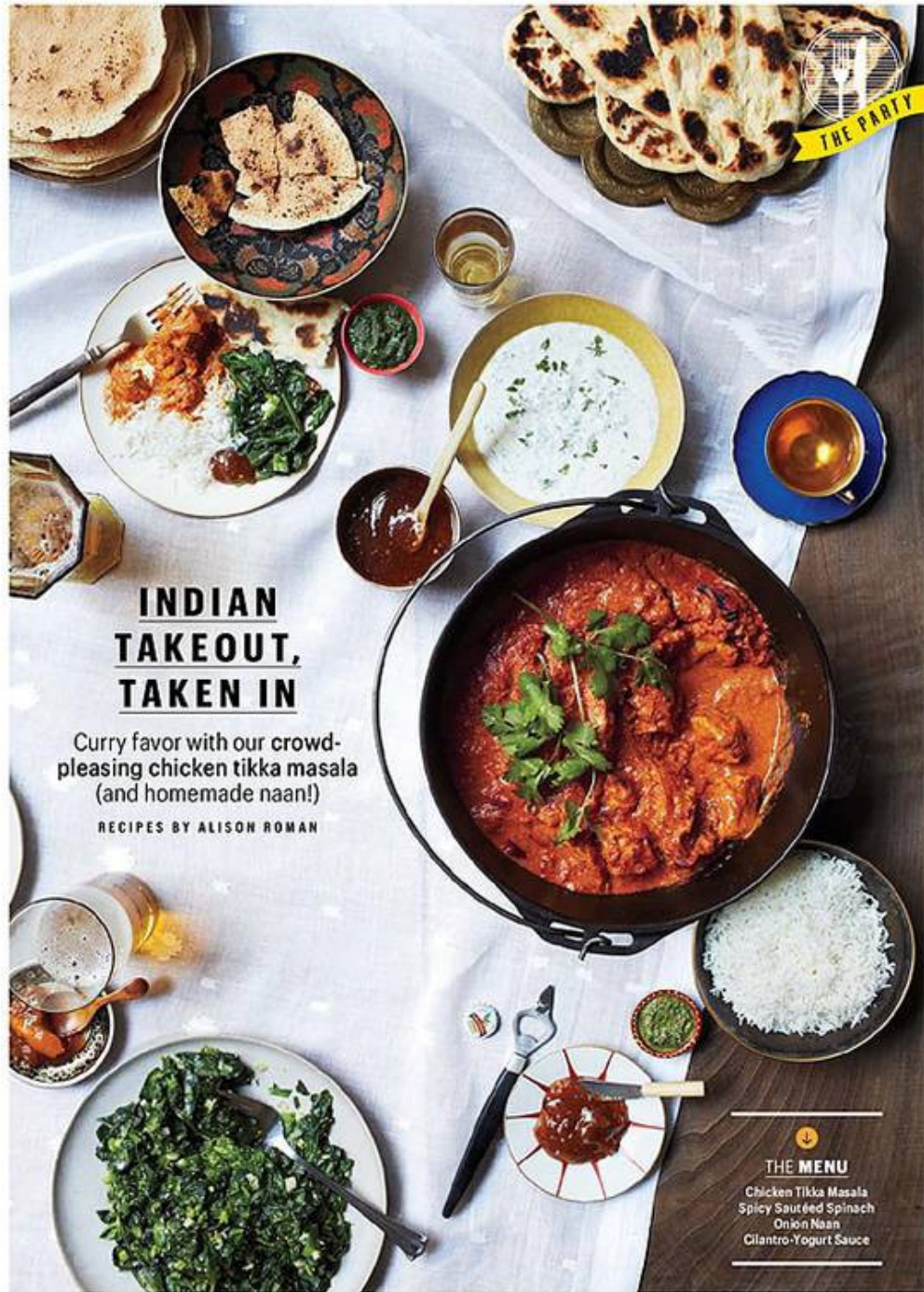
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JULY 2015

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THE PARTY

## **INDIAN TAKEOUT, TAKEN IN**

Curry favor with our crowd-pleasing chicken tikka masala (and homemade naan!)

RECIPES BY ALISON ROMAN

### THE MENU

- Chicken Tikka Masala
- Spicy Sautéed Spinach
- Onion Naan
- Cilantro-Yogurt Sauce

PHOTOGRAPHS BY CHRISTINA HOLMES

APRIL 2013 • BONAPPETIT.COM 1

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In his diner-style kitchen, Jonathan Brooks, *BELOW*, passes food directly to customers sitting at the counter. Café Bustelo cans filled with mismatched silverware line the tables, where everyone's eating dishes like shrimp with quinoa grits (p. 16), *TOP LEFT*, and Japanese pancakes called okonomiyaki (p. 16), *BOTTOM RIGHT*.



INTERIOR: NICOLE FRANZEN

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## Tomato Salad with Tomato Water Granita

Active 45 min; Total 4 hr 45 min plus overnight draining  
Serves 6

Michael Fojtasek and Grae Nonas explore every dimension of the tomato in this ingenious mix of flavors, temperatures and textures.

### GRANITA

5 large tomatoes, chopped (2¼ lbs.)

1½ Tbsp. honey

1½ Tbsp. red wine vinegar

Sea salt

### SALAD

2½ lbs. multicolored heirloom tomatoes, cut into different sizes

2 cups multicolored cherry tomatoes, halved (10 oz.)

3 Tbsp. extra-virgin olive oil, plus more for drizzling  
Sea salt and black pepper  
Chervil sprigs, for garnish

**1. Make the granita** In a blender or food processor, puree the chopped tomatoes until nearly smooth. Line a strainer with a double layer of cheesecloth and set over a medium bowl. Pour the tomato puree into the strainer and let drain in the refrigerator overnight. You should have about 1 cup of tomato water; reserve the solids for making soup or sauce. Whisk the honey and vinegar into the tomato water and season lightly with salt.

**2. Pour the tomato water** into an 8-inch-square glass or stainless steel baking pan. Freeze for 1 hour. Scrape the frozen edges into the center with a fork. Freeze for about 3 hours longer, scraping hourly, until the granita is uniformly icy and flaky.

**3. Make the salad** In a large bowl, toss all of the tomatoes with the 3 tablespoons of olive oil and season with salt and pepper. Transfer to shallow bowls and spoon the granita on top. Garnish with chervil sprigs, drizzle with olive oil and serve.

**MAKE AHEAD** The granita can be frozen for up to 3 days. Fluff before serving.

**WINE** Zesty, aromatic California Sauvignon Blanc: 2013 Elizabeth Spencer.

### CHEF TIP

Make the granita with blemished tomatoes, a.k.a. "seconds"—often overripe, they have the most flavor. This will make you part of the #lowwastefood campaign.

JULY 2015

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HAND LETTERING: SASHA PRODD; FASHION STYLIST: SARAH PARLON; GROOMERS: JESSIE BILEY AND ROSEMARIE BERNARD

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**COVER RECIPE**

**Burrata Salad with Peaches, Pickled Pepper and Pea Tendrils**  
Active 30 min; Total 1 hr 45 min  
Serves 4

**PICKLED PEPPER**

1 banana pepper or cubanelle pepper, seeded and thinly sliced into rings  
2 tsp. kosher salt  
2/3 cup Champagne vinegar

**DRESSING**

2 Tbsp. red wine vinegar  
2 Tbsp. minced shallot  
2 Tbsp. extra-virgin olive oil  
2 Tbsp. grapeseed oil  
Kosher salt and pepper

**SALAD**

Two 6-oz. balls of burrata cheese, patted dry and halved

1/2 cup small mint leaves  
8 cups pea tendrils (4 1/2 oz.)  
1 cup small purslane sprigs  
Kosher salt and pepper

1 large, ripe yellow peach, pitted and cut into 12 wedges

**1. Make the pickled pepper**  
Place the pepper rings in a small heatproof bowl. In a small saucepan, boil the vinegar and salt, stirring, until the salt dissolves; pour over the pepper rings. Let stand at room temperature for 90 minutes. Drain.

**2. Meanwhile, make the dressing**  
In a small bowl, combine the vinegar and shallot and let stand for 30 minutes.

Slowly whisk in both oils until incorporated. Season with salt and pepper.

**3. Make the salad**  
In a food processor, puree 1 ball of burrata until smooth and spreadable. Spread the burrata puree in shallow bowls. In a medium bowl, toss the mint, pea tendrils, purslane and pickled pepper rings with the dressing. Season with salt and pepper and toss to coat. Mound the salad in the bowls. Tear the remaining burrata into small pieces and arrange in the salads along with the peach wedges.

**MAKE AHEAD**  
The drained pickled pepper rings can be refrigerated for 1 week.

**WINE**  
Minerally, strawberry-scented rosé; 2014 Tenuta delle Terre Nere Etna Rosato.

**ORI**

**MENASHE**

**BESTIA, LOS ANGELES**  
SOUTHERN CALIFORNIA  
INGREDIENTS COMBINED  
WITH THE SPIRIT OF  
AUTHENTIC ITALIAN COOKING.

Small bowl from Clam Lab; fork from Canvas Home. Opposite: apron by Hedley & Bennett.

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FAST, EASY, FRESH  
BUDGET DINNERS

## Brown Rice and Beans with Ginger-Chile Salsa

ACTIVE 20 MINUTES TOTAL 50 MINUTES

4 SERVINGS *It's not traditional, but we love the heat that fresh ginger adds to salsa.*

- 2 Tbsp. olive oil, divided
- 1 medium onion, chopped, divided
- 1 cup brown rice
- Kosher salt
- ½ cup coarsely chopped fresh cilantro, divided
- Freshly ground black pepper
- 1 tsp. ground coriander
- 1 tsp. ground cumin
- 2 15-oz. cans black beans, rinsed
- 1 cup low-sodium vegetable broth or water
- 2 red jalapeños or Fresno or Holland chiles, halved, seeded
- 1 garlic clove
- 1 Tbsp. chopped peeled ginger
- 1 Tbsp. finely grated lime zest
- ¼ cup fresh lime juice
- 1 avocado, halved, pitted, chopped
- ¼ cup crumbled Cotija cheese or feta
- Lime wedges (for serving)

Heat 1 Tbsp. oil in a medium saucepan over medium heat. Add ¼ of onion and cook, stirring occasionally, until softened, about 5 minutes. Add rice and stir to coat. Add 2 cups water and season with salt. Bring to a boil, reduce heat to low, cover, and cook until rice is just tender, 40–50 minutes.

Remove from heat. Let stand, covered, for 10 minutes. Fluff rice with a fork. Fold in ¼ cup cilantro; season with salt and pepper.

While rice is cooking, heat remaining 1 Tbsp. oil in a medium saucepan over medium heat. Add ¾ of remaining onion. Cook, stirring occasionally, until onion has softened, about 5 minutes.

Add coriander and cumin; stir for 1 minute. Add beans and broth; season with salt and pepper. Bring to a boil, reduce heat, and simmer, occasionally mashing beans, until thickened, 8–10 minutes.

Pulse chiles, garlic, ginger, lime zest, lime juice, and remaining onion in a blender until a chunky sauce forms. Season salsa with salt.

Serve rice with beans; top with salsa, avocado, cheese, remaining cilantro, and lime wedges. CALORIES 360 FAT 16 G FIBER 16 G



### STILL A BARGAIN

My meals have changed a lot since college (ice cream for breakfast, anyone?). But I still go back to my favorite budget dish: a fried egg and cheese on toast. It used to be American cheese, doused with hot sauce; now it's aged cheddar and Korean gochujang.

—MARY-FRANCES HECK



FOR COMPLETE  
NUTRITIONAL  
INFORMATION FOR  
THE RECIPES  
IN THIS STORY,  
GO TO [BONAPPETIT.COM/RECIPES](http://BONAPPETIT.COM/RECIPES)

### RETHINK RICE AND BEANS

A zesty salsa livens up the classic duo.

FOOD STYLING BY SIMON ANDREWS. PROP STYLING BY CARIN SCHEVE.

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Bowl by Materia  
Lumina from  
Dara Artisans.

“Michael grew up in Dallas, and I grew up in New England,” says Grae Nonas, “but he and I share cucumber salad as a childhood touchstone.”

## Cucumber Salad with Buttermilk Dressing and Pickled Onion

🕒 Total 45 min; Serves 4 to 6

### PICKLED ONION

- 1 cup red wine vinegar
- ¼ cup sugar
- ¼ cup water
- ¼ tsp. sea salt
- 1 red onion, thinly sliced

### DRESSING

- ½ cup crème fraîche
- ¼ cup buttermilk
- ¼ cup mayonnaise
- 2 Tbsp. fresh lemon juice
- 1 Tbsp. minced tarragon
- 1 Tbsp. minced chives
- 1 Tbsp. minced parsley
- 1 garlic clove, finely grated
- Sea salt and black pepper

### SALAD

- 3 Persian cucumbers, thinly sliced lengthwise
- 3 Kirby cucumbers, cut into thin wedges
- 2 Tbsp. red wine vinegar
- 2 Tbsp. extra-virgin olive oil, plus more for drizzling
- Sea salt and black pepper
- Sunflower sprouts, roasted sunflower seeds and tarragon leaves, for garnish

1. **Make the pickled onion** In a small saucepan, bring the vinegar, sugar, water and salt just to a boil, stirring to dissolve the sugar. Remove from the heat; add the onion. Let cool, then refrigerate until chilled.

2. **Make the dressing** In a small bowl, whisk all of the ingredients together and season with salt and pepper.

3. **Make the salad** In a medium bowl, toss all of the cucumbers with the vinegar and the 2 tablespoons of olive oil. Season with salt and pepper and let stand for 5 minutes.

4. Spoon the dressing into shallow bowls and top with the cucumber salad. Drain the onion and scatter over the salad. Garnish with sunflower sprouts and seeds, tarragon and a drizzle of olive oil. Serve.

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OPPOSITE: WYNN MYERS (9)

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