

FOOD & WINE

**TACOS,
GUACAMOLE
& MORE
FROM A
MEXICAN
MASTER**

p. 134

**THE NEW
FOODIE
HOTELS:
RECIPES
FROM THEIR
SUPERSTAR
CHEFS**

p. 118

**2015
TRAVEL
POLL
WINNERS**

Mexico City's best
guacamole inspired
this pea-spiked
version from chef
Enrique Olvera.

RECIPE P. 141

SEPTEMBER 2015

**READERS' PICK:
AMERICA'S #1
UP-AND-COMING
RESTAURANT
CITY**

p. 30

**DREAM
DESTINATION:
HOW TO EAT
& DRINK LIKE
AN ITALIAN**

p. 42



Peanuts and pretzels?

Or, Burrata and Crostini?

Forgo the ordinary airport fare with locally-inspired recipes at The Centurion® Lounge.

It's just one of many unexpected touches you'll find at these airport sanctuaries.

The Centurion Lounge isn't just a place to pass the time, but a place to savor it.

And it's complimentary for
Platinum Card® Members.

the journey never stopsSM ● ● ●

The Centurion Lounge

San Francisco | LaGuardia | Miami | Dallas/Fort Worth | Las Vegas McCarran

Coming soon to Seattle and other great locations | thecenturionlounge.com



The Platinum Card®, Business Platinum Card® and Corporate Platinum Card® Member must present his or her valid Card, a boarding pass showing a confirmed reservation for same-day travel on any carrier and a government-issued I.D. A Card Member must be at least 18 years of age to enter without a parent or guardian. For lounges with a self-service bar, the Card Member must be 21 years of age to enter a lounge without a parent or legal guardian. Must be at least 21 years of age to consume alcoholic beverages. Please drink responsibly. Access is subject to space availability. Locations and hours are subject to change. Use of The Centurion Lounge is subject to all rules and conditions set by American Express. American Express reserves the right to revise the rules at any time without notice. ©2015 American Express Travel Related Services Company, Inc. All rights reserved.



you

CANVAS AWAITS

Elevate your culinary explorations with Chobani®.
From everyday dishes to elaborate creations, Whole Milk Plain
Chobani® Greek Yogurt is incredibly versatile and great
to cook with. Made with only natural ingredients, our yogurt
adds delicious, better-for-you flavor to your recipes.

CHOBANI®
GREEK YOGURT



ONLY NATURAL INGREDIENTS
PLAIN WHOLE MILK YOGURT

CHOBANI
GREEK YOGURT



NET WT 32 OZ
(2 LB) 907g

PLAIN
WHOLE MILK
YOGURT

#madewithchobani



StellaArtois.com

Always Enjoy Responsibly.

© 2015 Anheuser-Busch InBev S.A., Stella Artois® Beer, Imported by Import Brands Alliance, St. Louis, MO

Wine is so cliché.

Host Beautifully



SEPTEMBER



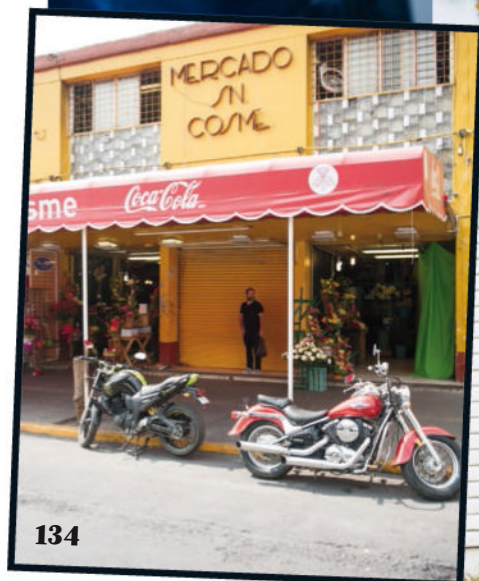
97



46



128



134



36



126

THE TRAVEL ISSUE

Star Chefs Redefine the Hotel Experience 118 Recipes from an Aegean Kitchen 128
Enrique Olvera's Mexico City 134

17 Editor's Letter 20 Hungry Crowd Chrissy Teigen **22 Editors' Top 10**
25 Trendspotting What's Hot **36 Beer Artisans** Where to Drink **42 Where to Go Next** Italy Now
68 Wine Country California Wine Pilgrimage **77 Handbook** What to Cook
95 The Gastronomer Files Proudly Inauthentic Dumplings **106 Wine Journal** Blending In
112 Bottle Service The Most Important Acronym in Wine
114 Wine Talk Have Wine, Will Travel **152 Most Wanted** Asha Gomez's Chicken Rice Pilaf

*On the cover: Enrique Olvera's Spicy Pea Guacamole (p. 141) from "Enrique Olvera's Mexico City."
 Photograph by Con Poulos; food styling by Simon Andrews; style editor: Suzie Myers*

CLOCKWISE FROM TOP LEFT: JOHN KERNICK; CON POULOS; CHRISTINA HOLMES;
 CON POULOS; STUART MULLENBERG; BOBBY FISHER

The Solna® Articulating Kitchen Faucet by Brizo® pairs stunning, Scandinavian style with breakthrough culinary innovation. Inspired by the simplicity and efficiency of a classic task lamp, the articulating arm can be positioned virtually anywhere—making it the ultimate kitchen assistant.

Available exclusively in showrooms. brizo.com

A woman with a long, segmented ponytail, wearing a black lace dress, leans over a kitchen counter. She is looking back over her shoulder at the camera. To her left is a modern, articulated kitchen faucet. The background is a minimalist kitchen with dark shelves holding various items.

ARTICULATED *By* BRIZO®



Options shown. ©2015 Lexus.

EENIE
MEENIE
MINEY **GO**



THE LEXUS GX

Some adventures demand full-time four-wheel drive. Some require the available Lexus Enform Destinations. Some even call for fold-flat third-row seating. In the seven-passenger Lexus GX, you don't have to choose one way or another. You simply have it all. And with an elevated combination of utility, capability and connectivity, your next great adventure will start before you've even arrived. **Dare to be spontaneous.**



lexus.com/GX #LexusGX

Soups & Starters

- Black Bean Tamales with Cheese and Ancho Adobo **P. 150**
- Buffalo Mozzarella with Neat and Messy Roasted Tomatoes **P. 46**
- Cold Tomato Soup with Ham and Hard-Boiled Eggs **P. 82**
- El Original Queso **P. 30**
- Mixed Mushroom-and-Cheese Quesadillas **P. 141**
- Spicy Pea Guacamole **P. 141**
- Stuffed Grape Leaves **P. 132**

Salads & Vegetables

- Braised Eggplant with Garlic **P. 148**
- Filipino Salad Crêpes **P. 121**
- Jicama Salad **P. 144**
- Loaded Sweet Potatoes with Chorizo and Pomegranate **P. 146**
- Rice-and-Meat-Stuffed Zucchini and Green Peppers **P. 148**
- Sweet Corn Salad with Pancetta and Mushrooms **P. 120**
- Watermelon, Feta and Almond Salad **P. 131**

Meat & Poultry

- Chicken in an Herb Garden **P. 54**
- Country-Style Pork Ribs with Tomato Salad and Garlic Toast **P. 144**
- Crispy Pork Belly Tacos with Pico de Gallo **P. 140**
- Poached Chicken, Lentil and Watercress Salad **P. 146**
- Pork Chops with Fennel and Juniper **P. 50**
- Quinoa-Pork Meatballs **P. 86**
- Rosemary Chicken with Corn and Sausage Fricassee **P. 125**
- Salsa Verde Chicharrón Tacos **P. 151**
- Sesame Steak Stir-Fry **P. 86**
- Sirloin Strips with Arugula and Tomatoes **P. 60**

Fish & Shellfish

- Garlic Shrimp **P. 82**
- Grilled Octopus with Ancho Chile Sauce **P. 126**
- Grilled Sea Bream **P. 132**
- Sea Bass with Prosciutto and Sage **P. 56**
- Seared Salmon with Anise-Cucumber Salad **P. 122**

Eggs

- Feta-Quinoa Omelet **P. 86**
- Green and Red Chicken Chilaquiles with Fried Eggs **P. 150**
- Mushroom Tortilla **P. 80**

Pasta & Dumplings

- Baked Semolina Gnocchi **P. 56**
- Casarecce with Sausage, Pickled Cherries and Pistachios **P. 144**
- Chicken-and-Cashew Dumplings **P. 100**
- Manti with Tomato Butter and Yogurt **P. 131**
- Pork-and-Shrimp Dumplings **P. 100**
- Spaghetti with Crab **P. 144**
- Spaghetti with Fresh Zucchini Pesto **P. 60**
- Spicy Mapo Tofu Dumplings **P. 100**

Grains & Breads

- Arborio Rice Salad **P. 60**
- Chicken Rice Pilaf **P. 151**
- Corn Tortillas **P. 150**
- Multilayered Walnut Bread **P. 148**
- Nori Granola **P. 17**
- Quinoa Pilaf **P. 86**

Desserts & Drinks

- Cherry Jam-and-Ricotta Tart **P. 52**
- Chocolate Shell **P. 90**
- Cornhusk Meringues with Corn Mousse **P. 142**
- Dark Sparklers **P. 123**
- Lemon-Buttermilk Pudding **P. 92**
- Semolina Pudding **P. 132**

Sauces & Condiments

- Chile-Lime Salt **P. 32**
- Citrus Vinaigrette **P. 84**
- Hot Sauce **P. 32**
- Pickled Cherries **P. 146**
- Salsa Verde **P. 151**
- Za'atar **P. 32**

Staff-Favorite Pairing



PORK CHOPS WITH FENNEL AND JUNIPER

with

Cherry-rich Tuscan red:
2010 Villa di Capezzana
Carmignano (p. 50).



SNAP TO SUBSCRIBE TO
FOOD & WINE FOR \$1 PER ISSUE!

Scan this code on your smartphone
to subscribe to Food & Wine.

"We designed the Samsung Chef Collection to work perfectly in my kitchen and yours, creating innovative ways to store, prepare, and present your favorite foods."

Christopher Kostow, Michelin Three-Star Chef at The Restaurant at Meadowood, Napa, CA



The Next

Big

Thing

Is Here

SAMSUNG



F&W editors pick
their favorite new
travel essentials.

FOOD&WINE

S.V.P./EDITOR IN CHIEF Dana Cowin

CREATIVE DIRECTOR Fredrika Stjärne
EXECUTIVE MANAGING EDITOR Mary Ellen Ward
EXECUTIVE EDITOR Pamela Kaufman
DEPUTY EDITOR Christine Quinlan
EXECUTIVE FOOD EDITOR Tina Ujlaki
EXECUTIVE WINE EDITOR Ray Isle
DIGITAL DIRECTOR Alex Vallis

FEATURES FOOD

RESTAURANT EDITOR Kate Krader
DEPUTY WINE EDITOR Megan Krigbaum
DEPUTY DIGITAL EDITOR Lawrence Marcus
SENIOR EDITOR Lucy Madison
STYLE EDITOR Suzie Myers
ASSOCIATE EDITORS Chelsea Morse, M. Elizabeth Sheldon
ASSOCIATE DIGITAL EDITORS Noah Kaufman, Justine Sterling
ASSISTANT EDITOR Maren Ellingboe
DIGITAL EDITORIAL ASSISTANT Brianna Wippman
WINE INTERN Shadia Alame

COPY & RESEARCH

COPY CHIEF Elizabeth Herr
SENIOR EDITOR Amanda Woytus
ASSOCIATE RESEARCH EDITOR Erin Lavery Healy
NEW YORK UNIVERSITY FOOD STUDIES INTERN Gabriela Benedit

ART

ART DIRECTOR James Maikowski
ASSOCIATE ART DIRECTOR Kelly McGuire

PHOTO

PHOTO EDITOR Sara Parks
ASSISTANT PHOTO EDITOR Olivia Weiner
PHOTO ASSISTANT Rebecca Delman

PRODUCTION

Joseph Colucci (Director), Patrick Sheehan, Nestor Cervantes, David Richey
SENIOR DIGITAL PRODUCER Caitlin Drexler

BOOKS

EDITOR Susan Choung
INTERN Kate Malczewski

ASSOCIATE MANAGING EDITOR Kerianne Hansen

TRAVEL CORRESPONDENT Brooke Porter Katz

ASSISTANT TO THE EDITOR IN CHIEF Annie P. Quigley

CHEFS-IN-RESIDENCE

Grant Achatz, Hugh Acheson, José Andrés, Mario Batali, April Bloomfield, Anthony Bourdain, David Chang, Roy Choi, Jacques Pépin, Eric Ripert, Andrew Zimmern

CONTRIBUTORS

Kierin Baldwin, Gesine Bullock-Prado, Joanne Chang, Cheryl and Griffith Day, Daniel Duane, Tara Duggan, Paolo Lucchesi, Ivy Manning, Amanda McClements, Jim Meehan, Erin Murray, Amy Rosen, Jane Sigal, Jennifer Sommer, Heidi Swanson, Emily Kaiser Thelin, Gisela Williams

TIME INC.

CHIEF EXECUTIVE OFFICER Joseph Ripp
CHIEF CONTENT OFFICER Norman Pearlstine
EXECUTIVE VICE PRESIDENT Evelyn Webster
EXECUTIVE VICE PRESIDENT Jeff Bairstow
EXECUTIVE VICE PRESIDENTS Rich Battista, Lynne Biggar, Colin Bodell, Mark Ford, Greg Giangrande, Lawrence A. Jacobs, Evelyn Webster

COMMUNICATIONS

SENIOR VICE PRESIDENTS Daniel Kile, Scott Novak
DIRECTOR Elizabeth Curtis Marsh

OPERATIONS

VICE PRESIDENT Jerry Faust
MAKEUP, POSITIONING AND PRODUCTION MANAGER Jamie Elliott
ASSISTANT MANAGER, ADVERTISING PRODUCTION Bharath Medehal

HUMAN RESOURCES

VICE PRESIDENT Kate Weiss
ASSOCIATE MANAGER Jen Bradway



This Blue Bottle kit means no risking suboptimal coffee. \$179; bluebottlecoffee.com.



Water turns these tablets into towels. Great for freshening up after an epic street-food crawl. \$5 for six; prospectorco.com.



This canvas bag is roomy enough to hold a grocery store's worth of food souvenirs. \$74; baggu.com.



A freezable mini cooler makes it easier to BYO healthy snacks. \$15; packit.com.



Always eco-minded, we use this stainless steel carafe for totting water or coffee. From \$25; swellbottle.com.

Occasionally, FOOD & WINE makes portions of our magazine subscriber lists available to carefully screened companies that offer special products and services. Any subscriber who does not want to receive mailings from third-party companies should contact Subscriber Services at 800-333-6569 or write to: TCS, P.O. Box 62160, Tampa, FL 33662-2160.

FOOD & WINE is a trademark of Time Inc. Affluent Media Group, registered in the U.S. and other countries.



For reprint information, contact: PARS International Corp., 212-221-9595 or reprints@parsintl.com; magreprints.com. FOOD & WINE Cookbooks Service, 800-284-4145.

PRINTED IN THE U.S.A.

CLOCKWISE FROM TOP RIGHT: BLUE BOTTLE; S'WELL; PACKIT; BAGGU; PROSPECTOR CO.



Waikiki



THE SUGGESTED ROUTE
IS ONLY A SUGGESTION.

@unrealhawaii



North Shore

#LetHawaiiHappen



FOOD&WINE

S.V.P./PUBLISHER Christina Grdovic Baltz

V.P./ASSOCIATE PUBLISHER Joseph Messer
V.P./DIGITAL Nick Van Sicklen
EXECUTIVE DIRECTOR OF MARKETING Vanessa Feimer Davis

ADVERTISING SALES

NEW YORK SALES OFFICE 212-522-2285
ACCOUNT DIRECTORS Mimi Demirdjian,
Vince Kooch, Leora Kulak, Jodisue Rosen
ADVERTISING DIRECTOR, DIGITAL Jennifer Bayard
ASSOCIATE DIGITAL DIRECTOR, ACCOUNT SERVICES Randy Pease
DIGITAL SALES DIRECTORS Caroline Donohue, Whitney Frahm
DIGITAL SALES MANAGERS Sasha Kravetz, Michelle Liss
SENIOR ACCOUNT EXECUTIVE, LOCAL/REGIONAL Jared Feinman
ASSOCIATE DIRECTOR, DIGITAL CREATIVE SERVICES Jillian Nugent
SENIOR MANAGER, DIGITAL CREATIVE SERVICES Jennifer Bowman
DIGITAL CREATIVE SERVICES ASSOCIATE MANAGER Francesca Scutari
MANAGER, DIGITAL SALES PLANNING Jen Scherr
DIGITAL SALES PLANNERS Shari Brown, Anna Pepe
INTERACTIVE ACCOUNT MANAGERS Lauren Corvasce, Kaitlin O'Brien
SALES COORDINATOR Becky Carroll
SALES ASSISTANTS Lily Bigalke, Amanda Harter

BRANCH OFFICES

248-988-7763
DIRECTOR Diane Paglino
ASSISTANT Nichole Livingston
310-268-7644
ACCOUNT DIRECTOR Jennifer Fan
DIGITAL ACCOUNT DIRECTOR Jessica Neal
SALES ASSISTANT Anjani Joshi
312-321-7909
ACCOUNT DIRECTOR Hannah McHale
DIGITAL ACCOUNT MANAGER Angela Raile
SALES ASSISTANT Sophie Swarthout
ARIZONA, LAS VEGAS, NEW MEXICO 310-861-2225
DIRECTOR Tricia Baak
ACCOUNT MANAGER Allison Massey
SAN FRANCISCO 415-496-2700
DIRECTOR Steve Dveris
ACCOUNT MANAGERS Jennifer Tatko Banks, Sydney Brody
SOUTHEAST 770-667-9500
DIRECTOR Tim DiCarlo
FLORIDA/CARIBBEAN & CENTRAL/
SOUTH AMERICA 305-648-3338
DIRECTOR Jill Stone
MANAGERS Eric Davis, Michael Fenkell
TEXAS 214-368-2001
DIRECTORS Jamie Majecki, Jeanne Milligan
HAWAII 808-377-1900
DIRECTOR Liane Sunn
CANADA 647-346-5353
DIRECTOR Jim Redden
MEXICO 011-52-55-5202-6412
DIRECTOR Pablo Glogovsky
UNITED KINGDOM/ITALY 011-44-203-263-6122
HEAD OF LUXURY Tullia Vitturi di Este-Lochra
ITALY 011-39-031-267-797
MANAGING DIRECTOR Emilio Zerboni

DIGITAL MEDIA

GENERAL MANAGER, DIGITAL LIFESTYLE Mike Rich
SENIOR CHANNEL DEVELOPMENT MANAGER Christopher Stuss

TIME INC. PREMEDIA

EXECUTIVE DIRECTOR Rick Prue
SENIOR MANAGER Lionel Vargas
SENIOR ASSOCIATE Yasmin Herrera

LEGAL AFFAIRS

V.P./DEPUTY GENERAL COUNSEL Steven Weissman
DIRECTOR Jane Halpern
SENIOR MANAGER, CONTRACTS & RIGHTS Jeniqua Moore

DIGITAL ASSETS & RIGHTS

DIGITAL ASSET MANAGER Erika Nusser

MARKETING

BRAND MARKETING DIRECTOR Sonia Zala
SENIOR BRAND MARKETING MANAGER Shanette Vega
BRAND MARKETING MANAGER Swathi Reddy
BRAND MARKETING COORDINATOR Rachel Starnes
EVENTS MARKETING DIRECTOR Diella Koberstein Allen
EVENTS MARKETING MANAGER Francesca Andreani
EVENTS MARKETING COORDINATOR Amanda Meier
INTEGRATED MARKETING DIRECTOR Keira Ford Schuler
SENIOR INTEGRATED MARKETING MANAGERS
Antonia LoPresti Giglio, Shannon Voight
DIGITAL MARKETING MANAGER Ashley Burke
ASSOCIATE INTEGRATED MARKETING MANAGER
Kristen Calogero
INTEGRATED MARKETING COORDINATOR Charlotte Miller
ART DIRECTOR Rory Tischler
SENIOR DESIGNER Jon Varriano
DESIGNER Kate Meadows
GRAPHIC DESIGNER Adam Hitt
MARKETING ASSISTANT Luis Zepeda
SPECIAL PROJECTS DIRECTOR Gail Simmons
SPECIAL PROJECTS PRODUCER Devin Padgett

TIME INC. ADVERTISING

GROUP PUBLISHER Charles R. Kammerer
S.V.P.s, ADVERTISING SALES & MARKETING
Andy Blau (finance), Priya Narang (marketing)
S.V.P., CORPORATE SALES Mark Ellis
S.V.P., EDITORIAL INNOVATION Matt Bean
S.V.P., CHIEF DATA OFFICER JT Kostman
V.P., DIGITAL Dan Realson
V.P., CREATIVE DIRECTOR Cara Deoul Perl
V.P., MARKETING & SALES DEVELOPMENT Cheryl DiMartino
V.P., DATABASE MARKETING Mary Wojciechowski
V.P., MARKETING AD SOLUTIONS Steve Cambron
V.P., BUSINESS RESEARCH & INSIGHTS Caryn Klein
V.P., DIGITAL AD OPERATIONS Nancy Mynio
V.P., YIELD AND PROGRAMMATIC Kavata Mbondo

VIDEO

SENIOR VICE PRESIDENT JR McCabe

AUDIENCE DEVELOPMENT

DIRECTOR Deborah Curtis
MARKETING MANAGERS Matt Bessey, Kathleen Quilligan
SENIOR E-NEWSLETTER PRODUCER Duangkaew Randall

CONSUMER MARKETING

SENIOR VICE PRESIDENT Stephen Selwood
VICE PRESIDENT Stephanie Solomon
SENIOR DIRECTOR Melissa Mahoney
CONSUMER INSIGHT DIRECTOR Richard Zartarian
ASSOCIATE DIRECTOR Rachel Freed
SENIOR MANAGERS Mike Colby, Karla Correa
MANAGERS Kriti Dave, Jennifer Flynn
ASSOCIATE MANAGER Jenny Bernard
ASSISTANT MANAGERS Paul Montella, Sarah Schmidt

FINANCE

SENIOR VICE PRESIDENT Alison Fried
VICE PRESIDENT Keith Strohmeier
EXECUTIVE DIRECTOR C. Daniel Kawasaki
ASSOCIATE FINANCE DIRECTOR Brad Scharff
MANAGERS Lori D'Amico, Seema Varghese
ANALYSTS Katie Leonard, Taylor Strode

TECHNOLOGY & PRODUCT ENGINEERING

CTO/EXECUTIVE VICE PRESIDENT Colin Bodell
SENIOR VICE PRESIDENTS George Linardos,
John Nimons, Erynn Petersen
VICE PRESIDENTS Linda Apsley, Todd Chandler,
Robert Duffy, Jonathan Fein, Amanda Hanes,
Hugues Hervouet, Leon Misiukiewicz,
Keith O'Sullivan, Ben Ramadan, Eric Schoonover,
Vita Sheehy, Jimmie Tomei

YOU'RE ONLY AS YOUNG AS YOUR NECK.

StriVectin TL Advanced™ Tightening Neck Cream is #1 for a reason†. Powered by NIA-114 and Gravitite-CF Lifting Complex™, this breakthrough formula is clinically proven to dramatically improve skin elasticity and visibly sculpt, lift and enhance definition. The result — a beautifully contoured and youthful looking profile.

96% felt tighter skin*
96% saw improved firmness*
88% saw significant lift*



†Source: The NPD Group, Inc. / BeautyTrends®, U.S. Prestige Skincare Retail Dollar Sales, August 2014 - March 2015 *Based on consumer evaluation at 12 weeks of use

STRIVECTIN.COM f t

800 775 6064 ULTA · IMPULSE BEAUTY AT MACY'S · NORDSTROM
BLOOMINGDALE'S · DILLARDS · LORD & TAYLOR · QVC.COM · CARSON'S

StriVectin®



*What taste buds
dream of.*

this is how we vegas™

Fifteen incredible restaurants by award-winning chefs make dining at ARIA reason enough to come to Vegas. Be adventurous and try them all, including our newest addition, BARDOT Brasserie by award-winning chef Michael Mina.

Aria.com

Aria
RESORT & CASINO
LAS VEGAS

Live the M life at this MGM Resorts International® Destination.



I'VE ALWAYS LOVED traveling, but over the past five years or so, I've become an experience junkie, searching out one-of-a-kind adventures. I recently flew to Italy expressly to visit the Expo Milano 2015, the world's fair devoted to feeding the planet, and to stop by an extraordinary project by visionary chef Massimo Bottura. He and his wife, Lara, are collaborating with superstar cooks to make meals from food-bank donations to serve the needy at Refettorio Ambrosiano, an old theater that has been transformed into a dining hall by Italy's most talented designers. Confident that you share this urge to travel, we launched a poll on foodandwine.com to learn what you're excited about. Then we planned stories based on the winners, including the latest Italian hotel intel (I checked out some of the places myself). Looking forward to having you join me on my next one-of-a-kind adventure.



TRAVEL POLL WINNERS!
Look for blue hexagons throughout this issue to see the obsessions of the moment.

Dana Cowie



One of my favorite cooks and authors, Heidi Swanson, traveled the world for her new book, Near & Far. She made herself at home everywhere from Morocco to Japan. Here's her homage to the Japanese snack-food aisle.

Nori Granola

Active **20 min**; Total **1 hr**
Makes **about 6 cups**

¼ cup runny honey

¼ cup natural cane sugar

2 Tbsp. water

3½ cups rolled oats

1½ cups coarsely chopped raw cashews (6 oz.)

¼ cup sesame seeds

2 Tbsp. fennel seeds

1 Tbsp. shichimi togarashi (see Note)

½ tsp. black pepper

Five 8-inch-square sheets of nori, torn and crumbled into 1-inch pieces

1½ tsp. fine sea salt

¼ cup extra-virgin olive oil

1. Preheat the oven to 300°. In a small saucepan, combine the honey, sugar and water. Cook over moderately high heat, stirring constantly, until the sugar dissolves and bubbles appear at the edge, about 5 minutes. Remove from the heat and let cool slightly.

2. In a large bowl, toss the oats with the cashews, sesame seeds, fennel seeds, shichimi togarashi, black pepper and nori. Drizzle with the honey mixture and sprinkle with the salt. Stir to coat the oats. Stir in the olive oil.

3. Line a large rimmed baking sheet with parchment paper. Spread the granola on the sheet in an even layer, getting as close to the edges as possible. Bake for about 35 minutes, stirring occasionally (especially at the edges), until the granola is golden brown. Transfer the pan to a rack and let cool completely before serving; the granola will crisp as it cools.

NOTE Shichimi togarashi is a Japanese spice blend. It's available at specialty grocers and from amazon.com.

MAKE AHEAD The granola can be stored in an airtight container for up to 1 week.



SAVOR *the* JOURNEY

Welcome to the Culinary Arts Center, presented by *FOOD & WINE*

Cruise to where soul-stirring experiences meet exquisite detail and intuitive service, and indulge in an unforgettable epicurean adventure along the way. Discover fresh ideas in food and entertainment in our onboard Culinary Arts Center, presented by *FOOD & WINE*®. Enjoy demonstrations, hands-on cooking classes, regionally inspired workshops, and special guests, including *FOOD & WINE* editors and recently featured Best New Chefs.

For the latest schedule of culinary guests, contact your Travel Advisor or visit hollandamerica.com or call 1-877-SAIL HAL.

Holland America Line
CULINARY ARTS
CENTER PRESENTED BY *FOOD & WINE*

AFRICA • ALASKA • ASIA & PACIFIC • AUSTRALIA & NEW ZEALAND • BERMUDA • CANADA & NEW ENGLAND
CARIBBEAN • EUROPE • HAWAII MEXICO • PANAMA CANAL • SOUTH AMERICA • WORLD VOYAGE

Ships' Registry: The Netherlands



Holland America Line
A Signature of Excellence



MODEL



Hot-sauce freak **Chrissy Teigen** drenches her fried chicken in Cholula honey butter and eats spaghetti in bed in the south of France.

CHOOSING DISHES FOR HER FIRST COOKBOOK

A lot of the recipes in the book [from Clarkson Potter in 2016] come from my mom, who is Thai. Her rice porridge, or *jok*, is the recipe I go to when I'm sick. You form pork, peppercorns and ginger into little meatballs and boil them in the rice mixture, which breaks down and gets so creamy.

THE ART OF THE CHRISSY-FY

I was planning a rum-soaked French toast for the book, but then I thought, What if I add a crunchy layer of buttery, salty Frosted Flakes? It's pretty unbelievable.

TWEAKING JOHN LEGEND'S RECIPES

I love my husband's fried chicken, but I took it to the next level by swiping it with Cholula honey butter—I'm a total hot-sauce freak.

EATING PASTA IN BED IN CANNES

I posted an Instagram photo of me at the Hôtel Martinez eating spaghetti in bed, and everyone commented, "Life goals!" That's an attainable goal, people. You, too, can have spaghetti in bed!

COOKING ON *FAB LIFE*, TYRA BANKS'S NEW ABC SHOW

I have my own kitchen set, and I'm going to beg my chef friends to come join me. I've cooked with Eric Ripert on his show before—I would die if he would come cook.

TOKYO'S ROBOT RESTAURANT

You go to see the waitresses ride on robots, but the meal they serve you is hysterical. It's a little lunchbox of horrifying food. But I grew up on TV dinners, so I like anything in compartments.

HER KITCHEN SECRET WEAPON

Garlic oil is one of my favorite things on the planet. You can roast 20 cloves of garlic in oil and use it in everything—you can even slide those soft whole cloves into a dish of hot mashed potatoes.

DECODING COOKING TERMS

I always thought a pinch of salt was just a tiny pinch. But it's a full three- or four-fingered grasp. It's a really hearty amount!

—INTERVIEW BY M. ELIZABETH SHELDON



© FOREVERMARK 2014 - 2015. FOREVERMARK®, THE DIAMOND. THE PROMISE.™ ARE TRADE MARKS OF THE DE BEERS GROUP OF COMPANIES.

A TRUE PROMISE WILL NEVER BE BROKEN

Less than one percent of the world's diamonds can carry the Forevermark inscription - a promise that each is beautiful, rare and responsibly sourced.

FOREVERMARK



THE DIAMOND. THE PROMISE.

Forevermark is part of The De Beers Group of Companies. FOREVERMARK.COM

10

Objects of Our Obsession

1. CERAMIC CANISTERS

The spout makes it easy to pour out ingredients and means one less spoon for me to wash. From \$45; menudesignshop.com. —Suzie Myers

2. BRONZE CORKSCREW

The circular handle gives me a great grip on uncooperative corks. \$25; kaufmann-mercantile.com. —M. Elizabeth Sheldon

3. WHISKEY CARAMEL

This luscious, silky sauce gets its boozy kick from unaged whiskey by Oregon's House Spirits Distillery. It's fabulous on ice cream or chocolate cake. \$11 for 10 oz.; almachocolate.com. —Tina Ujlaki

4. WEEKNIGHT UPGRADE

Katie Workman's *Dinner Solved!* shows me how to take dishes from simple (for my picky son) to adventurous (for me). \$20. —Dana Cowin

5. VERSATILE CUPS

These handmade porcelain tumblers are perfect for espresso and are even my go-to for mojitos. \$28 each; shopburkelman.com. —SM

6. NONSTICK BAKEWARE

A metal rim keeps my batter from spilling as I maneuver this silicone pan into the oven. \$28; shoptrudeau.com. —Christine Quinlan

7. GREEN SMOOTHIE

Finally, a green juice that I actually crave! Xtreme Greens is also a good source of fiber because it's blended, not pressed. \$8 for 16 oz.; jusbyjulie.com. —Julia Heffelfinger

8. COOKIE MIX

Kimber's crispy-chewy chocolate chip cookies are some of the best I've ever tried. I had to see the box to be convinced I was eating cookies from a mix. \$13; artizone.com. —TU

9. PICKLED ASPARAGUS

Slightly sweet and supercrunchy, white asparagus from Tillen Farms begs to be dunked in a Bloody Mary. \$7.50 for 16 oz.; tillenfarms.com. —JH

10. COASTAL AFRICAN GETAWAY

Mozambique's &Beyond Benguerra Island resort is my new tropical beach fantasy, complete with wonderful Portuguese-inflected seafood.

SUITES FROM \$585 PER NIGHT; ANDBEYOND.COM. —MES



1: MENU A/S; 2: KAUFMANN MERCANTILE; 3: ALMA CHOCOLATE; 4: TODD COLEMAN; 5: BURKELMAN; 6: TRUDEAU CORPORATION; 10: COURTESY OF &BEYOND



**YOU MAY BE OUTNUMBERED,
BUT NEVER OUTSMARTED.**



The completely redesigned 2015 Edge is here and ready for almost anything, with available features like a front 180-degree camera, enhanced active park assist and Lane-Keeping System. It's comforting to know you have a few surprises of your own. Go to ford.com to find out more.

THE ALL-NEW 2015 EDGE
BE UNSTOPPABLE



Go Further



SEPTEMBER 9-10 CHEF PAOLO CASAGRANDE

Legendary Basque chef Martín Berasategui's right-hand man and secret weapon, Chef Paolo Casagrande of the 2 Michelin-starred **Lasarte** in Barcelona, is joining us for two nights in the #ChefsClubStudio.



NOVEMBER 13-14 CHEFS NICK ANDERER & GABRIELE BONCI

Gabriele Bonci is the baddest baker in Italy, the force behind the incredible **Pizzarium** and **Panificio Bonci** in Rome. Nick Anderer runs the kitchens at **Maialino** and the red-hot **Marta** here in New York. Let's see what happens when they get together at Chefs Club for a Roman pizza party of epic proportions!

CHEFS CLUB NYC 275 MULBERRY STREET NEW YORK CITY

STUDIO RESERVATIONS
CALL 212.941.1100

RESTAURANT RESERVATIONS
VISIT CHEFSCLUB.COM

Visit the Studio at Chefs Club by FOOD & WINE for a taste of dishes from great chefs from around the world. Studio reservations are limited. Book now by calling 212.941.1100.



PHOTO: DENIS ROUVRE



SEPTEMBER 14-16 CHEF JOWETT YU

Since opening last June, Chef Jowett Yu's **Ho Lee Fook** has been the hottest restaurant in Hong Kong. For three nights, Yu brings his modern Chinese cooking to NYC, and two lucky guests will win a free trip to Hong Kong courtesy of the Hong Kong Tourism Board!

NOVEMBER 4-5 CHEF JEAN SULPICE

A disciple of French greats like Marc Veyrat, Jean Sulpice was the youngest chef ever to receive a Michelin star. Now he proudly holds two of them at his gastronomic **Restaurant de Jean Sulpice** in Val Thorens, high up in the French Alps.



DECEMBER 21-22 CHEF ALEXANDRE COUILLON

Chef Alexandre Couillon is the genius behind the 2 Michelin-starred **La Marine**, on the island of Nourmoutier in western France. For two nights, he brings his unique, seaside cuisine to the #ChefsClubStudio.

WHAT'S HOT NOW

TREND SPOTTING

BY CHELSEA MORSE

Kale

Olive oil dresses four types of kale: Italian, purple, curly and Tuscan.

Onions

Walla Walla "petals" get roasted to make them extra sweet.

TRAVEL POLL WINNER

Food most likely to inspire a pilgrimage:
PIZZA

Shaved lardo

House-cured pork fat curls into chicharrón-like strips when cooked.

Mozzarella

Cheese is smoked for five hours over oak, alder, maple and cherry wood.

ANATOMY OF A DISH

KALE & ONION PIZZA

The people at P.R.E.A.M. (Pizza Rules Everything Around Me) are obsessed: They tore down the front wall of their Portland, Oregon, restaurant to bring in a 6,200-pound wood-fired oven. Now chef Nicholas Ford uses that oven to make stellar pies—and nearly every component of his toppings. 2131 SE 11th Ave.; preampizza.com.

EVA KOLENKO



KitchenAid®

PRESENTING A KITCHEN FOR THOSE WHO **COOK** OUTSIDE THE BOOK



Behold, the first-ever black stainless suite of appliances. With revolutionary cooking, cleaning and cooling features and a chef-inspired design, its potential is as endless as your creativity.

kitchenaid.com/bold

TRAVEL POLL
WINNER

Favorite city for a cocktail crawl:

NEW
ORLEANS

To find the best places in town for a well-made drink, *F&W* turned to Jeff “Beachbum” Berry. The rum guru and tiki scholar recently opened Beachbum Berry’s Latitude 29, where he serves lesser-known vintage tropical drinks as well as modern innovations. 321 N. Peters St.; latitude29nola.com.

◀ **THREE MUSES** “This tiny jazz club has a bar headed by Kimberly Patton-Bragg, a veteran of Danny Meyer’s New York City restaurants. It’s probably the only place in town to hear live music and get a great craft cocktail. The Spaghetti Western rye drink is amazing.” 536 Frenchmen St.; 3musesnola.com.

Kimberly Patton-Bragg, cocktail queen of the Marigny district

Local legend
Paul Gustings

CANE & TABLE

“Proprietor Nick Detrich is giving tropical rum drinks a very interesting bitter edge. He’s known for a cocktail called Boss Colada. It’s not slushy at all. He uses Baska Snaps, a bitter, Malört-like Scandinavian liqueur. He also serves a fantastic twist on the Manhattan with banana liqueur.” 1113 Decatur St.; caneandtablenola.com.

BROUSSARD’S

“There’s only one reason I go here: Paul Gustings. He’s a local legend with an international reputation, and the consummate old-school New Orleans bartender. He’s been around forever. Ask him for his punch specialties, which he keeps hidden in decanters under the counter, especially the Swedish Punch, English Milk Punch and Nuremberg Punch—white or red.” 819 Conti St.; broussards.com.

FRENCH 75 ▶

“Chris Hannah knows every drink under the sun. He can make you anything you want, plus things you never knew you wanted. Afterward, visit the Mardi Gras museum upstairs, which no one knows about. It’s full of old Mardi Gras costumes and photos.” 813 Bienville St.; arnaudsrestaurant.com.

Alan Walter’s
official title at
Loa: Spirit
Handler

LOA

“Like some sort of Delta druid squeezing cocktails from a sorcerer’s stone, Alan Walter creates syrups and tinctures from arcane ingredients like the Spanish moss and pandanus leaves he gathers in the Louisiana wilderness.” 221 Camp St.; ihotel.com.

The Cat’s Paw at Loa,
a rum cocktail with
housemade raspberry-
and-tarragon liqueur.

THREE MUSES: SCOTT GOLD (2); CANE & TABLE COCKTAIL: RUSH JAGOE; DETRICH: ROBBIE CAPONETTO; GUSTINGS: TRENT VERGES; FRENCH 75: SARA ESSEX BRADLEY; LOA: CEDRIC ANGELES (3)



Blu restaurant

Introducing the best new restaurant in the Caribbean

While you're island-hopping around the Caribbean, our James Beard featured Chef is making sure every bite on board is just as exciting as our signature off-ship adventures. More Caribbean overnights. More innovative cuisine. More amazing wine. All at your whim.

That's modern luxury.SM



2014 Best Premium
Cruise Line
Travel Weekly's 12th Annual
Readers' Choice Awards

Celebrity **X** Cruises®

Visit celebritycruises.com, call 1-877-297-6143, or contact your travel agent.

©2015 Celebrity Cruises Inc. Ships' registry: Malta and Ecuador.

TRAVEL POLL
WINNER

Most exciting up-and-coming restaurant city:

CHARLESTON

These rising stars are the city's newest and brightest talents.

JASON STANHOPE
FIG*Vegetable devotee famous for his complex nine-ingredient salads.*

232 Meeting St.; eatatfig.com.

EMILY HAHN
Parlor Deluxe*Soda-shop revival, topping hot dogs with dill aioli and shrimp salad.*

207A St. Philip St.; parlordeluxe.com.

TREY DUTTON
Mercantile and Mash*Mastermind behind the menus at the city's first food hall.*

701 E. Bay St.; mercandmash.com.

NATE WHITING
492*Heirloom grain geek, grinding local rye for his impeccable pastas.*

492 King St.; 492king.com.

AMALIA SCATENA
Cannon Green*Seafood-obsessed cioppino master classically trained in Italy.*

103 Spring St.; cannongreencharleston.com.

SNACK CENTRAL

CHILE
CON QUESO

This is the dip of choice at new Tex-Mex restaurants like Superica in Atlanta and HomeState in L.A. Lisa Fain, the Homesick Texan blogger behind Manhattan's El Original, explains the appeal: "At nearly any restaurant, house party or church youth group meeting in Texas, there are always people clustered around a big bowl of queso—almost like they're gathering around a fire."



QUESO

- 2 lbs. Velveeta, cubed
- 1 cup whole milk
- 1 Tbsp. unsalted butter
- 9 jalapeños, seeded and chopped (about ¾ cup)
- ¼ cup chopped sweet onion
- 1 tsp. ground cumin
- ½ tsp. kosher salt
- Tortilla chips and lime wedges, for serving

1. Make the pico de gallo

In a bowl, mix the tomatoes with the onion, jalapeño, cilantro, lime juice and salt.

2. Make the queso In an enameled medium cast-iron casserole, melt the cheese with the milk over low heat, stirring often, until smooth, 7 minutes.

3. Meanwhile, melt the butter in a medium skillet. Add the jalapeños and onion and cook over moderately high heat until softened, about 7 minutes. Stir in the cumin and salt.

4. Stir the jalapeño mixture into the melted cheese. Off the heat, stir in the pico de gallo. Serve hot with tortilla chips and lime wedges. —Morgan Robinson

El Original Queso

Total 35 min; Serves 10 to 12

This recipe from NYC's El Original combines processed cheese with fresh pico de gallo.

PICO DE GALLO

- 1 cup chopped cherry tomatoes
- 2 Tbsp. chopped Vidalia onion
- 1 jalapeño, seeded and chopped
- 1 Tbsp. chopped cilantro
- 1 Tbsp. fresh lime juice
- Pinch of kosher salt

1. KEEP IT WARM

A slow cooker on the lowest setting or a fondue pot works best.

2. EXPERIMENT WITH DIFFERENT DIPPERS

"Tortilla chips are traditional," says Fain, "but I love smoky chipotle-pickled carrot sticks."

3. LIGHTEN UP WITH LIME

A squeeze right at the end of cooking brightens the dip's flavor.

SECRETS
TO SUPERB
QUESO

AN UNDISPUTED TEN

*A gin like no other, crafted in our small-batch
No. Ten still with fresh citrus for a brighter taste.*



ENJOY THE FINEST SPIRIT RESPONSIBLY.

TANQUERAY NO. TEN® Gin. 100% Grain Neutral. 47.3% Alc/Vol. ©2015 Imported by Charles Tanqueray & Co., Norwalk, CT.

Tanqueray NO. TEN®

TRAVEL POLL
WINNER

Most fascinating cuisine of the moment:

MIDDLE
EASTERN

Inspired by all the great new Middle Eastern-influenced restaurants opening across the country, F&W presents a fantasy menu.

First Course

PERSIAN SALAD →

Ba-Bite in Oakland, California, serves a delicious salad Shirazi—cucumber, tomato and mint with sheep-milk feta. 3905 Piedmont Ave.; babiteoakland.com.

Main Course

SHWARMA

Roast chicken and fried eggplant can be wrapped in laffa bread or pita at Atlanta's **Yalla**. 99 Krog St.; yallaatl.com.

Side Dish

FALAFEL

The version at **1000 Figs** in New Orleans is superb on its own, and even better paired with hummus, baba ghanoush and cilantro chile sauce. 3141 Ponce de Leon St.; 1000figs.com.

Dessert

KONAFAH

At **Bowery Bungalow** in L.A., shredded phyllo and crushed pistachios cover rosewater-soaked ricotta and goat cheese. 4156 Santa Monica Blvd.; bowerybungalow.com.



COOKBOOK

Taste Tripping
with Alice Waters

In her new book, *My Pantry*, the legendary chef teaches how to DIY the essentials for a global pantry.

Za'atar Mix equal parts sumac, dried thyme and white sesame seeds. Measure the mixture and add an equal amount of sea salt.

Hot Sauce Blend ½ cup Champagne vinegar, 2 Tbsp. piment d'Espelette

and 1½ tsp. sea salt at high speed for 30 seconds. Refrigerate for up to 3 months.

Chile-Lime Salt Mix 1 Tbsp. each of kosher salt and ground chile. Stir in the finely grated zest of 1 lime.

TRAVEL POLL
WINNER

Best new reason
to cruise:
COOKING CLASSES

Aboard **Seabourn's** culinary cruises, guests can learn regional cooking tips and eat dishes created by chef Thomas Keller. seabourn.com.



UNITED



A STAR ALLIANCE MEMBER 

SM

**private
screening**

• friendly

© 2015 United Airlines, Inc. All rights reserved. **Not available on all flights.**

Free entertainment streamed directly to your device.
fly the friendly skies®

HALEKULANI

an unforgettable stay

Blending serenity and understated elegance with exceptional service, Halekulani provides an oasis of tranquility.



exceptional

Renowned for its legendary location and flawless hospitality, Halekulani is an unforgettable retreat in the heart of Waikiki. With its understated sophistication, idyllic Pacific Ocean views, and unsurpassed standards of service, Halekulani is the premier destination in Hawaii.

everlasting

Nearly a century ago, this island retreat was an intimate collection of bungalows dotting the shoreline of Waikiki's historic Gray's Beach. Today, with unobstructed views of Diamond Head and open-air design, Halekulani is one of the most celebrated and sought-after

destinations in all of Hawaii. From the very beginning, the hotel has provided guests with an incomparable experience of sumptuous serenity.

renowned

Award-winning chefs create signature dishes from Hawaii's freshest ingredients at each of Halekulani's culinary destinations. Each restaurant celebrates its own distinct style of cuisine, and all offer stunning views of the ocean. La Mer, a Forbes Five Star Award recipient and AAA Five Diamond award winner, is the perfect choice for fine dining. Orchids, which



pairs oceanfront views and superb cuisine, provides a unique sense of taste and place. House Without A Key provides live entertainment and a relaxed ambience.

memorable

What makes a stay at Halekulani truly unforgettable is the extraordinary service offered by the dedicated staff and its unwavering commitment to providing exceptional guest experiences. Guests of the hotel can partake in memorable activities with programs such as "For You, Everything," which offers (when available) complimentary tickets to local museums, the symphony, or seasonal film festivals. Whether it's the award-winning cuisine, the healing island traditions at SpaHalekulani, or the rare encounters that leave you transformed, Halekulani promises to live up to its name: "House Benefitting Heaven."

*to learn more,
visit halekulani.com
#halekulanimoment*

Some moments are worth remembering



...others are *unforgettable*



#HalekulaniMoment

WWW.HALEKULANI.COM | 800.367.2343 | HALEKULANI PAST, PRESENT, FOREVER...

Where to Drink Beer

WITH PORTLAND, OREGON, AS THEIR EPICENTER, AMERICA'S GENIUS BREWERS ARE OPENING NEW TASTING ROOMS, TAPROOMS AND MASSIVE BEER GARDENS. HERE, EXCITING UPDATES IN THE CRAFT-BEER MOVEMENT.

BY MEGAN KRIGBAUM

F&W TRAVEL POLL

Best beer pilgrimage:
**PORTLAND,
OREGON**



Christian DeBenedetti founded his brewery on his family's hazelnut farm.

A New Brewery in Oregon Pinot Land

Christian DeBenedetti has immersed himself in all things beer for the past 15 years: traveling to visit breweries around the world, writing books, blogging and home brewing. So when he finally decided to embark on opening his own brewery, he knew exactly what he wanted. In the course of a year, he transformed the beautiful 1912 barn on his parents' hazelnut farm in the Willamette Valley into **Wolves & People Farmhouse Brewery**. He filled it with barrels from local wineries and whiskey makers, which allow him to create the kinds of beers he loves best: wood-aged, sour and fruited ones. Working with Jordan Keeper, former head brewer at the spectacular Jester King in Austin, DeBenedetti's first release is Sebastian, a saison. He made it with yeast he propagated from a plum tree next to the brewery. "I'm hoping I can create a form of terroir for beer by using yeast from our fruit trees, water from our spring and even some hazelnuts from the property," he says. For now, the tasting room is in the middle of the brewery, among the barrels. Visitors can also sit at picnic tables outside near the orchard trees, and there are plans for a new space that will be very similar to a winery tasting room. Tireless in his devotion to beer, DeBenedetti also has a new book, *Beer Bites*, out next month. 30203 NE Benjamin Rd., Newberg; wolvesandpeople.com.

1

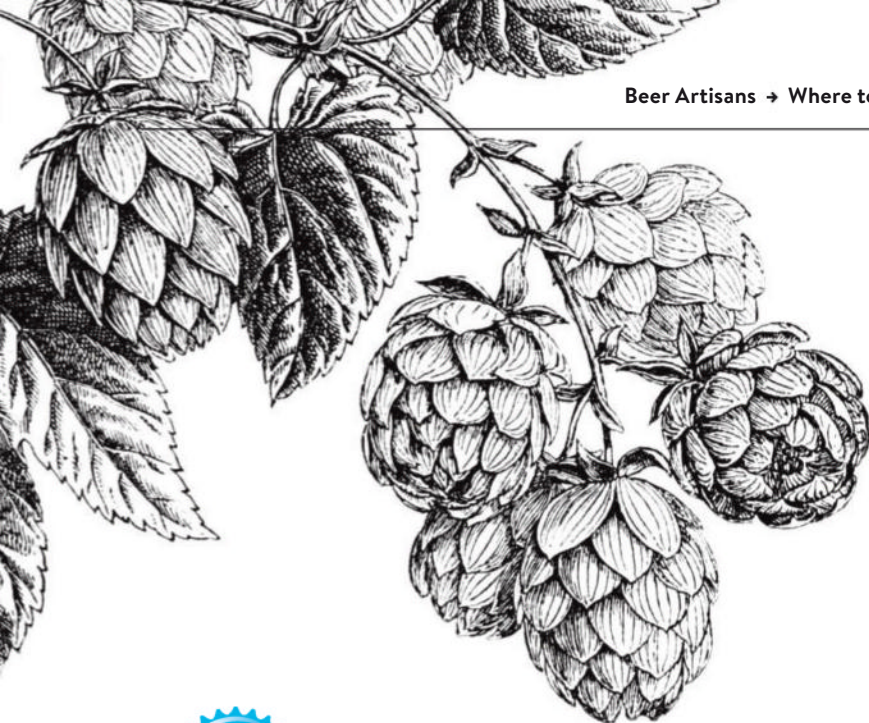
IN PRAISE OF PDX

There are more than 80 breweries within Portland's city limits alone. Read on for intel about the best new tasting rooms and a brand-new bar with 99 Oregon brews from all over the beer-sodden state on tap.

Loyal Legion

Anyone who questions Oregon's standing as the beer capital of America need only go to this beer bar, which has an astonishing 99 taps of exclusively Oregon-made beer (plus local beer-braised sausages on local pretzel rolls). Many of these beers are from Portland and Bend, Oregon's other brewing mecca, but small producers across the state are represented, like Buoy Beer Co. in Astoria and Pfriem in Hood River. 706 SE Alder St.; loyallegionpdx.com.





Rise of the Beer Concierge

Hotel Vermont beer concierge **Matt Canning** has a superpower: He can get his hands on any of the culty, small-batch Vermont beers his guests are hunting for. That's why the new Burlington hotel, with its woodsy-chic rooms and Lake Champlain views, has become *the* place to stay for beer fanatics. Its restaurant, Juniper, has 10 Vermont beers on draft at all times, but the real draw is Canning, who leads craft-beer tours to breweries across the city—by bike. He also hosts biweekly road trips to farther-flung stops, like Hill Farmstead Brewery and Lost Nation Brewing, a few hours away. Plus, he can steer guests to the restaurants in town with the best beer lists, and has insider intel on who's getting deliveries of The Alchemist's Heady Topper on which days. *Doubles from \$229; 41 Cherry St., Burlington, Vermont; hotelvt.com.*

2

The Commons Brewery

Mike Wright's tiny brewery outgrew his home garage in Southeast Portland, so this year he moved it up the street to an old tile store. It's quickly become one of the most popular breweries in town. Wright's style is toward lower-alcohol session beers and excellent farmhouse-style ones, with 12 of them on tap in his sunny, window-lined tasting room. 630 SE Belmont St.; commonsbrewery.com.

3

Ecliptic Brewing

Brewer John Harris has been a key figure in the Oregon brewing world for years. The concept for Ecliptic, his new solo project, is to release beers timed to the phases of the Earth's orbit of the sun; this means the hop-forward beers in his brewhouse change with every solstice and equinox. Brewpub chef Michael Molitor is following suit with superseasonal dishes. 825 N. Cook St.; eclipticbrewing.com.

4

Baerlic Brewing Co.

The trouble with being a prolific home brewer is that it can often be hard to find enough friends to drink all the beer. Ben Parsons and Rik Hall don't have this problem any longer. Their new Hosford-Abernethy neighborhood brewery and taproom has 10 draft lines, all with small-batch, often one-off experimental brews, like Doug E Fresh (an IPA aged on Douglas fir wood). This means you'll rarely find the same beers from visit to visit. 2235 SE 11th Ave.; baerlicbrewing.com.

5

Cascade Brewing Barrel House

For the past five years, Cascade's barrelhouse has been packed with the beer obsessed, all there for brewmaster Ron Gansberg's unique sours—especially his cherry-spiked Kriek, which the brewery taps straight from the barrel. After a huge expansion, due to open in early 2016, the brewery will have space for 2,000 barrels and a new tasting room with a 40-foot bar. 939 SE Belmont St.; cascadebrewingbarrelhouse.com. ➤

Future of Hops



The huge boom in American craft breweries (there are more than 3,600, with 1,700 more in the works) has led to enormous competition for hops—the flowers from the *Humulus lupulus* vine that give beer its bitterness. Brewers have been forced to buy hops futures, placing orders up to five years in advance for the most popular types. Some ambitious brewers, like Ken Grossman of California's Sierra Nevada, have been planting their own hops fields—not to avoid the shortage but to have more creative freedom. Meanwhile American scientists are working to breed new varieties. Some of the most popular come from the Hop Breeding Company, based in Washington state, which has invented Equinox, Citra and Mosaic.

Artisan Maltsters



For the past 50 years or so, most American brewers have imported malts—germinated, dried and sometimes roasted grains—from Europe. But recently there's been a revival of the American maltster, working with regionally specific barleys, wheats, ryes and even millet. For now, the movement is just starting, with the most committed breweries, like Dogfish Head and North Carolina's Wicked Weed Brewing, buying small-production American malts only for special brews. But more brewers are getting in the game: Dave McLean, owner of Magnolia Pub & Brewery in San Francisco, is launching what he believes will be the largest craft-malting company in the US.

TWO

DESTINATION // OREGON

FOR THE ROAD

THE BEST WAY TO EXPERIENCE A DESTINATION IS BY ASKING THE LOCALS. TWO PORTLAND, OREGON INSIDERS FROM **FOOD & WINE** AND **TRAVEL + LEISURE** HIT THE ROAD AND REVEAL THEIR FAVORITE SPOTS. HEREWITH, A CHEF AND A CREATIVE DIRECTOR EXPLORE GREAT PLACES NEAR THEIR CITY IN THE **ALL-NEW FIAT® 500X CROSSOVER**. LET THE FUN BEGIN.

GREGORY GOURDET
A BRAVO *TOP CHEF* CHEFTESTANT
AND THE TRENDSETTING
EXECUTIVE CHEF AT PORTLAND'S
POPULAR PAN-ASIAN
RESTAURANT, **DEPARTURE**.

THOMAS RYAN
A FORMER PROFESSIONAL
SOCCER PLAYER AND
FOUNDER OF **TOMMY BLADES**,
A UNIQUE AND INSPIRATIONAL
CLOTHING LINE.

THE ULTIMATE ROAD TRIP VEHICLE



A THRILLING EXPERIENCE // THE CROWN POINT VISTA
OVERLOOKING THE COLUMBIA RIVER GORGE, CORBETT.

TRAVEL *in style*

OUR INSIDERS STARTED IN PORTLAND AND MADE THEIR WAY OUTSIDE THE CITY, ENJOYING THE BEST SHOPPING, FOOD, AND VIEWS.

PACK UP AND GO

Pick up a trunkful of fresh local fruits and vegetables at Berry Good Produce, Portland.

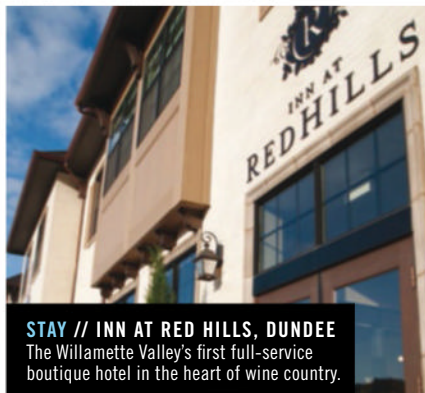


DRIVE // FIAT® 500X CROSSOVER

You'll have fun driving to lots of cool places in THE ALL-NEW FIAT® 500X CROSSOVER. The available all-wheel drive system gives you the freedom to tackle any terrain.

STROLL // UNION WAY, PORTLAND

High design meets great shopping at this modern arcade comprising nine shops and restaurants.



STAY // INN AT RED HILLS, DUNDEE

The Willamette Valley's first full-service boutique hotel in the heart of wine country.

EAT // DJK KOREAN BBQ, BEAVERTON

A classic Korean BBQ feast including a grill-ready table.



GO // WILLAMETTE VALLEY

Home to more than 300 wineries and an incredible selection of farm-to-fork food.



SHOP // MADEHERE PDX, PORTLAND

A beautiful gallery space for highly desirable, locally made items from apparel to home décor.



INTERACT //

FIAT® 500X CROSSOVER

The available Uconnect® System features touch screen technology, including navigation and SiriusXM® Satellite Radio.

VISIT FOODANDWINE.COM/TWOFORTHEROAD FOR MORE HIGHLIGHTS.

MORE NEW BEER ARTISANS ACROSS THE U.S.

↓ MINNEAPOLIS

Surly Brewing Co. Founder Omar Ansari has opened a massive beer wonderland to match his bold brews. Visitors can try them by a bonfire in the beer garden, with sausage in the beer hall, or paired with chef Jorge Guzman's dishes at Brewer's Table restaurant. 520 Malcolm Ave. SE; surlybrewing.com.



← SEATTLE

Stoup Brewing Founded by scientists, Stoup experiments with hop blends and features them in beers like its Mosaic Pale Ale. Tastings are available in the new beer garden. 1108 NW 52nd St.; stoupbrewing.com.

↓ BROOKLYN

Other Half Brewing On weekends, there's usually a crowd outside this teeny tasting room, lined up to try Sam Richardson and Matt Monahan's floral, grassy single-hop IPAs and pale ales. 195 Centre St.; otherhalfbrewing.com.



← PORTLAND, MAINE

Oxbow Tim Adams's second brewery, in a downtown Portland warehouse, has a tasting area in the barrel room with picnic tables and an impressive copper bar. Visitors can try 10 rotating taps of the astoundingly balanced farmhouse ales. 49 Washington Ave.; oxbowbeer.com.



↑ SAN DIEGO

Green Flash Cellar 3 A visit to Green Flash has long been compulsory for lovers of hoppy West Coast-style IPAs. Now it has opened a tasting room for Cellar 3, an offshoot devoted to sour and barrel-aged beers. Guests can order housemade charcuterie and jerky and try beers from 30 taps. Lovers of Le Freak (Green Flash's Belgian-style IPA) can sample new versions aged in red-wine barrels with apricots or blueberries. 12260 Crosthwaite Circle, Poway; greenflashbrew.com/cellar3.



**CRAFTING QUALITY TAKES TIME.
TWICE THE TIME, IN FACT.**

Each Stearns & Foster mattress is meticulously crafted, taking twice as long to construct. Using the finest materials, we make beds the way they should be made. Because we believe the best night's sleep doesn't allow for shortcuts.

stearnsandfoster.com

STEARNS & FOSTER®
PERFECTLY CRAFTED SLEEP

WHERE TO
GO NEXT

TRAVEL POLL
WINNER

Dreamiest destination:
ITALY

Italy Now

THE PAST IS ALWAYS PRESENT IN ITALY: HOTELIERS ARE IMBUING HISTORIC BUILDINGS WITH MODERN STYLE, BLOGGERS AND AUTHORS ARE REVISITING OLD RECIPES AND WINEMAKERS ARE REVIVING ABANDONED TRADITIONS.

BY M. ELIZABETH SHELDON FOOD PHOTOGRAPHS BY CON POULOS

44

ROME

Three fantastic new hotels and nine recipes inspired by the Eternal City (pictured here)

62

NORTHERN ITALY

Where to stay in the big cities and dreamy countrysides

64

TUSCANY

A hotel dispatch, plus the latest wine trend in Chianti Classico



WE BELIEVE
DINING
ABOARD A SHIP

Wow! Best Sea Bass ever!



SHOULD BE A
JOURNEY
UNTO ITSELF.

It's an epicurean dream. Each night, my palate explores uncharted territories from local flavors to continental delicacies. Whether it's the saffron lamb kebabs at Tastes, yellowtail sashimi with jalapeño by Noku, or Khmer-braised oxtail ragout from the new Modern Cuisine Menu - I'm in constant delight. I wonder what creation the World's Best Cruise Line will indulge me with next?



THE ALL INCLUSIVE



BEGIN A NEW STORY™



21 years



20 years

Only Crystal Cruises has been voted World's Best more than any other cruise line, hotel or resort in history.

1-888-755-8335

CALL FOR A FREE BROCHURE

CRYSTALCRUISES.COM/BROCHURE

EUROPE | NEW ENGLAND & CANADA | ALASKA | AUSTRALIA & NEW ZEALAND | PANAMA CANAL | SOUTH PACIFIC & ASIA | SOUTH AMERICA | WORLD CRUISE

©2015 Crystal Cruises, LLC. Ships' registry: The Bahamas.



Rome: Where to Stay

Everything at G-Rough is Italian-made, from the midcentury-modern furniture, LEFT AND ABOVE RIGHT, to the wine in the lobby bar, BELOW.



G-Rough Cocreated by a seventh-generation Roman, this new boutique hotel near Piazza Navona is a combination of 17th century and midcentury modern. The place is filled with collectible Italian furniture from the '30s through '50s. No two rooms are alike: One has a claw-foot soaking tub; another has a loft with a fully stocked bar. *Suites from \$472; g-rough.it.*



CasaCau Ideal for pretending you have your own pied-à-terre, these five luxurious apartments include a pastel-colored suite with a reproduction of an ancient garden fresco, and an industrial one with a cement dining room table. CasaCau staff is on call for whatever you might need: fresh local ingredients to cook in the state-of-the-art kitchenettes, say, or a packed lunch for the road. *Apartments from \$299; casacau.com.*

D.O.M. The stark stone interiors of this former monastery have cozy touches: overflowing bookshelves, candles in every corner and, in the dining room, a wood-burning fireplace. The small rooftop lounge offers some of Rome's best craft cocktails and a rare view of Via Giulia, one of the city's most beautiful and historic streets. *Doubles from \$242; domhotelroma.com.*



HOME OF TURKISH COFFEE

TURKISH COFFEE

A ritual of precision, unique tools, bold flavor and fortunetelling... All rooted in a culture of the warmest hospitality. No wonder why UNESCO has placed Turkish coffee is on its List of Intangible Cultural Heritage of Humanity. **Discover Turkey, home of Turkish coffee. Be our guest!**

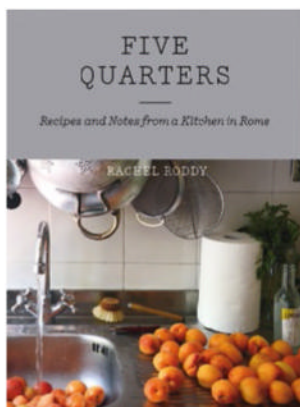
#HomeOf

goturkey.com

TURKISH
AIRLINES 

What to Cook: Rachel Roddy

The Rachel Eats blogger has a new book, *Five Quarters*, out next year. It's a love letter to Testaccio, a working-class Roman neighborhood that was once home to the city's stockyards.



Buffalo Mozzarella with Neat and Messy Roasted Tomatoes

Active **20 min**; Total **3 hr 30 min**
Serves **6 to 8**

This is one of Roddy's favorite simple dishes to make in the heat of August, when Testaccio's residents "rouse only for meals."

2 lbs. cherry tomatoes, halved

2 lbs. cherry tomatoes on the vine

Salt and pepper

¼ cup extra-virgin olive oil

Two 8-oz. balls of buffalo mozzarella cheese, sliced

Crusty bread, for serving

1. Preheat the oven to 300°. Arrange the halved cherry tomatoes cut side up on a parchment paper-lined baking sheet. Roast for 2 to 2½ hours, until the tomatoes are shriveled and half-dried. Remove from the oven.
2. Increase the oven temperature to 350°. Arrange the cherry tomatoes on the vine on a parchment paper-lined baking

sheet. Season with salt and drizzle with the olive oil. Roast for about 1 hour, until the tomatoes soften and start to split open. Using a spatula, carefully transfer the tomatoes to a large platter. Arrange the dried tomatoes on the platter along with the mozzarella. Season with pepper and serve with crusty bread.

WINE Zingy, juicy Sicilian white: 2014 Rapitalà Grillo. ➤

"An hour in the oven yields rich and roasted tomato chaos, which can be stirred into pasta or squashed onto toast."

—RACHEL RODDY



LEFT: RACHEL RODDY. PLATTER BY JAN BURTZ FROM ABC CARPET & HOME



WITH MORE THAN 50
DIFFERENT AIRLINES,
WHY HAVE A MILES
CARD THAT LIMITS
YOU TO JUST ONE?



Earn Unlimited Double Miles

No matter which airline has the flight you want, you can use your Venture® miles. Just book your flight, then use your miles to cover the cost. It's that easy. Isn't it about time you switched?

Capital One®
what's in your wallet?®

Credit approval required. Redeem miles for travel on any airline based on actual ticket price at time of purchase. Offered by Capital One Bank (USA), N.A. ©2015



BELLAGIO®

L A S V E G A S

A DESTINATION LIKE NO OTHER

Inspired by the villages of Europe, the AAA Five Diamond Bellagio overlooks a Mediterranean-blue lake in which fountains perform a magnificent ballet. The resort's elegantly appointed accommodations pair modern conveniences with the warmth of home, featuring sweeping vistas of the resort's lake, surrounding mountains and Las Vegas skyline.

Bellagio's restaurants run the gamut from gourmet AAA Five Diamond Award-winning to light, casual fare. This epicurean epicenter features the restaurant Picasso, who has been awarded with two Michelin stars, the AAA Five Diamond Award and was the winner of the James Beard Award. Another Bellagio restaurant, Le Cirque, is also the recipient of the AAA Five Diamond Award. Bellagio is the home to four James Beard Award-winning chefs, including Nevada's first James Beard Award recipient, Julian Serrano.

BELLAGIO IS DELIGHTED TO ANNOUNCE ITS NEWEST CULINARY MASTERPIECE—LAGO

Tour the bolder side of Italy with innovative small plates at Lago by Julian Serrano. James Beard Award-winning Chef Serrano sets the evening in motion with his stunning interpretations of Italian, each packed with distinct and unmatched flavors. The fountain-side atmosphere encourages sharing—both plates and stories.

At Lago, you'll find wine pairings from a selection of 750 distinct wines and expertly crafted cocktails made with Bellagio hand-selected spirits certain to delight any palate. See taste and socialize at Lago. Offering lunch and dinner daily.

Enjoy this Lago cocktail from Ricardo Murcia, Master Mixologist and the architect behind the exclusive collection of cocktails at Bellagio.

Cucumber Mist

- 1½ oz. Grey Goose® La Poire
- ¾ oz. Pallini Limoncello Liqueur
- 1 oz. Blood Orange Puree
- ¼ oz. Madagascar Vanilla Syrup
- ½ oz. Fresh Lime Juice
- Cucumber Soda
- Cucumber Slice
- Blueberries

Preparation

Pour the ingredients into a cocktail shaker with ice cubes. Shake well. Strain into a chilled White Wine Glass. Add Cucumber soda. Garnish with cucumber slice and blueberries.

Top of the food chain. And wine chain.

A seat at our table promises refined flavors and unmatched detail.

At Lago by Julian Serrano, you'll find cocktails expertly crafted with Bellagio hand-selected spirits and pairings from our selection of 750 distinct wines. Dining and wine in exquisite symmetry.

All the splendor. All Bellagio.



Book at 855.881.6075 or bellagio.com

BELLAGIO®
L A S V E G A S

An MGM Resorts Luxury Destination

Pork Chops with Fennel and Juniper

Active **30 min**; Total **3 hr 45 min**
Serves **4**

When her Roman butcher can get it, Roddy uses pork from a black Italian pig (cinta senese).

½ cup plus 2 Tbsp. extra-virgin olive oil

6 garlic cloves, chopped

12 juniper berries, crushed

1 Tbsp. fennel seeds, crushed

Four 1-inch-thick bone-in pork rib chops (12 oz. each)

Salt and pepper

1 fennel bulb with fronds, bulb and fronds coarsely chopped

1. In a small bowl, mix ½ cup of the olive oil with the garlic, juniper berries and fennel seeds. Season the pork chops with salt and pepper and rub all over with the garlic-juniper oil. Arrange the pork in a baking dish or place in a resealable plastic bag. Add the chopped fennel and fronds and turn to coat. Cover and refrigerate for 3 to 4 hours. Remove the pork from the marinade; discard the marinade.

2. Preheat the oven to 425°. In a large cast-iron grill pan, heat the remaining 2 tablespoons

of olive oil. Add the chops and cook over moderately high heat, turning once, until golden, about 5 minutes. Transfer the pan to the oven and roast the chops for 12 to 14 minutes, until an instant-read thermometer inserted in the center of a chop registers 140°. Transfer the chops to a cutting board and let rest for 5 minutes before serving.

SERVE WITH Grilled young fennel.

WINE Cherry-rich, lightly herbal Tuscan red: 2010 Villa di Capezzana Carmignano.

BIG, BOLD, COMPLEX
AND THE FLAVORFUL RESULT
OF A GOOD SEAR.



Maker's 46® begins as fully matured Maker's Mark®. Then we pour it into barrels containing seared French oak staves. Searing the staves caramelizes the sugars in the wood, intensifying and emboldening the flavors of oak,



vanilla, caramel and spice. Finally, we finish Maker's 46® only during winter – when bourbon matures more slowly – to get the balance just right. In honor of our unique seared French oak – “bon appétit.”

THE BOLD SIDE OF MAKER'S.™

Cherry Jam-and-Ricotta Tart

Active **45 min**; Total **2 hr 30 min**
plus overnight chilling
Serves **8**

Roddy picks her own cherries warm from a friend's tree to make jam for this tart.

2¼ cups all-purpose flour

10 Tbsp. cold unsalted butter, cubed, plus more for greasing

¾ cup superfine sugar

1 tsp. finely grated lemon zest

Pinch of kosher salt

4 large eggs plus 1 large egg yolk

1 lb. fresh ricotta cheese (2 cups)

One 13-oz. jar cherry or sour cherry jam (1¼ cups)

Whipped cream, for serving

1. In a medium bowl, combine the flour and cubed butter. Using your fingertips, rub the butter into the flour until the mixture resembles fine bread-crumbs. Stir in ½ cup of the sugar, the lemon zest and salt. In a small bowl, beat 2 of the eggs; add to the flour mixture and stir with a wooden spoon until a dough starts to come together. Knead with your hands just until a dough forms. Divide the dough into a one-third piece and a two-thirds piece; pat each piece into a 1-inch-thick disk and wrap in plastic. Refrigerate for at least 1 hour or overnight.

2. Preheat the oven to 350°. Lightly butter a 9-inch fluted tart pan. In a small bowl, whisk the ricotta with 1 egg, the egg yolk and the remaining ¼ cup of sugar until blended.

3. On a lightly floured surface, using a lightly floured rolling pin, roll out the larger piece of dough to a 12-inch round about ⅛ inch thick. Ease the dough into the prepared tart pan and trim off the excess; prick the bottom of the dough all over with a fork. Spread the jam in an even layer over the bottom of the tart and spread the ricotta mixture evenly on top of the jam.

4. Roll out the remaining piece of dough to a 10-inch round. Using a sharp knife, cut the pastry into strips of different widths and arrange on top of the ricotta, leaving space between the strips and pressing them to adhere to the rim of the pan.

5. In a small bowl, beat the remaining egg and brush onto the pastry strips. Bake the tart in the center of the oven for about 50 minutes, until the crust is golden and the filling is set. Transfer to a rack and let cool to room temperature. Cover and refrigerate overnight. Serve chilled, with whipped cream.

MAKE AHEAD The tart can be refrigerated for 2 days.

“Romans are masters at using ‘the fifth quarter,’ things that are usually discarded—like ricotta, a by-product of making pecorino cheese.”

—RACHEL RODDY



Seduced by Paris. Inspired by Rome. Delighted by the Germans.

Air travel
engineered
around you



Make your flight its own destination. With Lufthansa every detail is thought through to make your time with us as effortless and enjoyable as the rest of your itinerary. So you can share every moment from the U.S. to Europe and back again.



Lufthansa

What to Cook: Katie & Giancarlo Caldesi

The Caldesis, owners of an Italophile cooking school in England, offer “cover versions” of classics in their new book, *Rome*.



CHICKEN IN AN
HERB GARDEN

ROME: CENTURIES IN AN ITALIAN KITCHEN BY KATIE AND GIANCARLO CALDESI (HARDIE GRANT); BOWL BY PETER SHELDON CERAMICS

Chicken in an Herb Garden

Active **30 min**
Total **3 hr 30 min**; Serves **4**

For this chicken dish, Katie Caldesi uses copious amounts of herbs—a cooking style that goes back to ancient Rome.

4 skinless, boneless chicken breasts (2 lbs.), pounded ¼ inch thick

Salt and pepper

2½ cups white wine vinegar

1 cup extra-virgin olive oil

1 cup finely chopped mixed herbs, such as parsley, tarragon, basil, thyme, rosemary, sage and mint

Crusty bread, for serving

- Season the chicken breasts with salt and pepper. Tightly roll them up lengthwise and secure with toothpicks at 1-inch intervals.
- In a large saucepan, combine the vinegar, ¾ cup of water and a pinch of salt and bring to a gentle simmer. Add the chicken and cook over low heat until just white throughout, 10 to 12 minutes. Transfer the chicken

to a work surface and let cool slightly. Discard the toothpicks. Slice the chicken crosswise into 1-inch-thick rounds.

- In a large bowl, whisk the olive oil with the mixed herbs and season with salt and pepper. Add the chicken, turning to coat evenly in the herb oil. Let cool to room temperature, about 30 minutes. Cover and refrigerate for at least 2 hours or overnight. Bring to room temperature and serve with crusty bread.

WINE Lively, zesty Vermentino: 2014 Aia Vecchia.



SEA BASS
WITH PROSCIUTTO
AND SAGE, P. 56



Set your course for sublime.

Make your next voyage truly legendary aboard a majestic Cunard Queen. Relax in the rich décor of your suite and enjoy the delicious cuisine and refined atmosphere of the distinctive restaurants on board. It's your turn to live the legend.

- ◆ Experience the elegance of grand British traditions, perfected over the past 175 years
- ◆ Celebrate on board, where every day is your own, and every evening is a night out on the town
- ◆ Enjoy the variety and sophistication of entertainment that only a true ocean liner can offer
- ◆ Discover the difference between dinner and dining, with our signature White Star Service™ and your dedicated server and table
- ◆ Partake in the award-winning Cunard Insights® programme, where celebrities and experts share their knowledge



QUEEN MARY 2® QUEEN VICTORIA® QUEEN ELIZABETH®



Contact your Travel Consultant, call (855) 875-4874 or visit Cunard.com/FW



YOUR PLATE IS WAITING...

Paradise is served at any one of the Cayman Islands' 200+ restaurants ranging from fine dining to beachside grills. For a perfect bite of all there is to taste in the Culinary Capital of the Caribbean, join us for one of these upcoming events, like Cayman Cookout, a medley of tastings and demonstrations.

CAYMAN BRAC BASH & COOK OFF

September 25-27, 2015

If fun and tasty local cuisine is what you crave, head to Cayman Brac for a fest to feed the whole family.

RESTAURANT MONTH

October 1-31, 2015

Diners will savour special prix-fixe menus at participating restaurants.

CAYMAN COOKOUT

January 14-17, 2016

Host Eric Ripert joins celebrated chefs and sommeliers to please the palates of gourmands from the globe over.

The epicurean excitement begins at www.culinarycapital.com



“Roman cooking is in-your-face poor man’s cooking that hasn’t changed for years. It is gutsy, no-frills cooking with an almost aggressive punch of flavor.”

—KATIE AND GIANCARLO CALDESI

Sea Bass with Prosciutto and Sage

PAGE 54

Total 20 min; Serves 4

Four 6-oz. skin-on sea bass fillets

Kosher salt and pepper

4 thin slices of prosciutto (2 oz.)

4 large sage leaves

½ cup all-purpose flour

2 Tbsp. extra-virgin olive oil

¼ cup dry white wine

3 Tbsp. unsalted butter

1. Season the fish with salt and pepper. Arrange 1 slice of prosciutto and 1 sage leaf on the flesh side of each fillet; secure with toothpicks.

2. In a medium bowl, stir the flour with ¼ teaspoon each of salt and pepper.

3. In a large nonstick skillet, heat the olive oil. Dredge the fish in the flour mixture, shaking off the excess. Add the fish to the skillet, prosciutto side down, and cook over moderate heat until golden, about 3 minutes. Flip the fish and cook until golden and just opaque throughout, 3 to 4 minutes longer. Transfer the fish to plates and remove the toothpicks.

4. Add the wine to the skillet and cook until reduced by half, 1 to 2 minutes. Whisk in the butter and season with salt and pepper. Spoon the sauce over the fish and serve warm. —Katie Caldesi

WINE Floral, medium-bodied Piedmontese white: 2014 Bruno Giacosa Arneis.

Baked Semolina Gnocchi

Active 20 min; Total 1 hr 45 min; Serves 6

6 cups whole milk

1 tsp. kosher salt

2 cups fine semolina (12 oz.), sifted (see Note)

1 stick salted butter, cut into tablespoons, plus more for greasing

1½ cups freshly grated Parmigiano-Reggiano cheese (about 5 oz.)

2 large egg yolks

1. Line a baking sheet with parchment paper. In a large saucepan, whisk the milk with the salt and bring just to a boil. While whisking constantly, slowly add the semolina in a steady stream until smooth. Cook over moderate heat, whisking constantly, until slightly thickened, 1 to 2 minutes.

2. Remove the pan from the heat and whisk in 6 tablespoons of the butter until incorporated. Add 1 cup of the cheese and the egg yolks and stir with a wooden spoon until well blended. Scrape the semolina mixture onto the prepared baking sheet and spread in an even layer about ¾ inch thick. Refrigerate until completely cooled, about 1 hour.

3. Preheat the oven to 350°. Butter a 2½- to 3-quart baking dish.

4. Using a 2½-inch round cookie cutter or wineglass, cut the semolina dough into rounds as close together as possible. Reserve the scraps for another use. Arrange the rounds in the prepared dish, overlapping them slightly. Cube the remaining 2 tablespoons of butter and scatter over the top. Sprinkle the remaining ½ cup of cheese over the gnocchi and bake for about 30 minutes, until they are golden brown and hot throughout. Serve warm. —KC

NOTE Fine semolina (semolina flour) is available at specialty stores and from amazon.com.

MAKE AHEAD The unbaked gnocchi can be assembled, covered and refrigerated overnight. ➤

THE RITZ-CARLTON®
GRAND CAYMAN

FOOD & WINE



PRESENT



CAYMAN COOKOUT

HOSTED BY ERIC RIPERT

JAN. 14-17, 2016

TICKETS GO ON SALE OCT 1ST

CAYMANCOOKOUT.COM

EAT. DRINK. RELAX. REPEAT.

THE PERFECT RECIPE FOR AN AMAZING VACATION.

Garnish your getaway with world-famous chefs
in the Culinary Capital of the Caribbean.



José
Andrés



Florian
Bellanger



Anthony
Bourdain



Tom
Colicchio



Dean
Fearing



Cindy
Hutson



Hubert
Keller



Ludovic
Lefebvre



Dean
Max



Michael
Mina



Breville



LE CREUSET



@CaymanCookout



YES, THERE ARE STILL PEOPLE WITH BLUE HAIR WHO **DRIVE A BUICK.**

Introducing Buick Encore. One of five fresh expectation-shattering luxury models from Buick. When you experience the new Buick, you'll see we're perfect for so much more than just driving to the Early Bird Special. Discover more at buick.com.



EXPERIENCE  **THE NEW BUICK**

©2015 General Motors. All rights reserved. The marks appearing in this ad are the trademarks or service marks of GM, its subsidiaries, affiliates or licensors.



What to Cook: Katie Parla

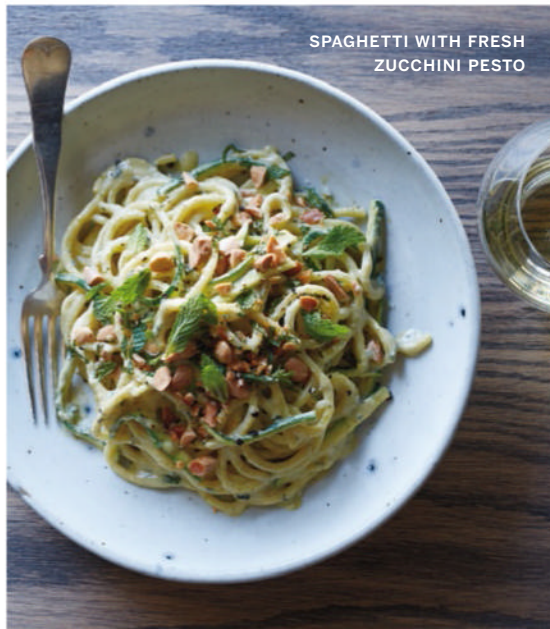
The blogger behind Parla Food highlights Roman dishes ideal for using up excess summer produce. Her first cookbook is due out next year.



Spaghetti with Fresh Zucchini Pesto

Total **50 min**; Serves **6**

- ¾ cup blanched almonds (4½ oz.)**
- ½ cup extra-virgin olive oil**
 - 1 garlic clove, thinly sliced**
 - Pinch of crushed red pepper**
- 3 medium zucchini (1½ lbs.), half of 1 zucchini cut into matchsticks and the remainder chopped into ½-inch pieces**



SPAGHETTI WITH FRESH ZUCCHINI PESTO

Salt and black pepper

- 1 lb. spaghetti**
- 2 tsp. finely grated lemon zest**
- 1½ cups freshly grated Pecorino Romano (4 oz.), plus more for serving**
- ½ cup chopped mint, plus more for garnish**

- 1.** Preheat the oven to 375°. Spread the almonds on a baking sheet and toast for about 8 minutes, until golden. Let cool, then coarsely chop. Reserve ¼ cup for garnish.
- 2.** In a large skillet, heat 2 tablespoons of the oil. Add the garlic and crushed red pepper and cook over moderate heat, stirring, until fragrant, 1 minute. Add the chopped zucchini, season with salt and pepper and cook, stirring occasionally, until lightly golden, about 10 minutes. Scrape the zucchini into a food processor and add the remaining ½ cup of chopped almonds; pulse to combine. With the machine on, slowly add the remaining 6 tablespoons of oil until combined but still slightly chunky. Season the pesto with salt and pepper.
- 3.** In a pot of salted boiling water, cook the spaghetti until al dente. Reserve 1 cup of the pasta water, then drain. Off the heat, return the pasta to the hot pot and add the reserved pasta water, the pesto, zucchini matchsticks, lemon zest, 1½ cups of cheese and ½ cup of mint. Stir until well

combined and saucy. Transfer the pasta to bowls. Garnish with mint and the reserved almonds. Serve, passing cheese at the table.

WINE Fragrant, tart, apple-scented northern Italian white: 2014 Tiefenbrunner Pinot Bianco.

Sirloin Strips with Arugula and Tomatoes

Active **25 min**; Total **1 hr 30 min**
Serves **6**

- 2 lbs. beef eye of round in 1 piece, frozen for 30 minutes**
- Kosher salt**
- ¼ cup extra-virgin olive oil**
- 1 garlic clove, crushed**
- 1 lb. cherry tomatoes, halved**
- 2 Tbsp. balsamic vinegar**
- 4 oz. arugula (4 cups)**
- Shaved Grana Padano cheese, for garnish**

- 1.** Using a very sharp knife, thinly slice the beef ⅛ inch thick, then cut into ¾-inch-thick strips. In a medium bowl, toss the meat with ½ teaspoon of salt to coat. Let stand at room temperature for 30 minutes.
- 2.** In a large skillet, heat 2 tablespoons of the oil. Add the garlic; cook over moderate heat, stirring, for 1 minute. Add the tomatoes and cook, stirring occasionally, until they soften and start to split open, about 3 minutes. Transfer to a medium bowl. Wipe out the skillet.
- 3.** In the same skillet, heat the remaining 2 tablespoons of olive oil. Add the beef strips and cook over high heat, stirring occasionally, until browned in spots, about 1 minute. Stir in the vinegar and cook until no trace of pink remains, about 2 minutes longer. Transfer the meat and any juices to shallow bowls and top with the tomatoes and arugula. Garnish with cheese shavings and serve.

WINE Spicy, dark-fruited southern Italian red: 2012 Terredora Di Paolo Aglianico.

Arborio Rice Salad

Active **45 min**; Total **1 hr**
Serves **6**

- 1½ cups arborio rice, rinsed and drained**
- 1 cup fresh or thawed frozen peas (5 oz.)**
- 3 large eggs**
- 5 oz. scamorza or smoked mozzarella cheese, cut into ½-inch pieces (1 cup)**
- 5 oz. mortadella, cut into ½-inch pieces (1 cup)**
- 4 oz. cherry tomatoes, quartered (¾ cup)**
- 1 Tbsp. chopped capers**
- One 5-oz. can good-quality oil-packed tuna, drained and flaked**
- 4 drained canned or thawed frozen artichoke hearts, thinly sliced lengthwise**
- ½ cup chopped pitted kalamata olives (4 oz.)**
- ⅓ cup chopped celery leaves**
- ⅓ cup chopped basil**
- 6 Tbsp. extra-virgin olive oil**
- ¼ cup fresh lemon juice**
- Kosher salt and pepper**

- 1.** Cook the rice in a large saucepan of salted boiling water until al dente, about 18 minutes. Add the peas and cook for 1 minute, then drain. Rinse the rice and peas under cold water to stop the cooking. Drain very well and transfer to a large bowl.
- 2.** Meanwhile, in a small saucepan, cover the eggs with water and bring to a boil. Remove from the heat, cover and let stand for 10 minutes. Drain, then cool the eggs under running water. Peel and quarter the eggs.
- 3.** Add all of the remaining ingredients, except the eggs, to the rice in the bowl and mix well. Garnish the salad with the eggs, season with salt and pepper and serve.

WINE Peach-scented, medium-bodied Tuscan white: 2013 Bibi Graetz Casamatta Bianco.

THE MOMENT PERFECTED.

Imported by Terlato Wines, Lake Bluff, IL
terlatowines.com ©2015 Terlato Wines

CAMPAGNA SUPPORTO
BY REGULATION EC N° 1181/13



CAMPAGNA FINANZIATA A RISCHI
DEL REGOLAMENTO C.F.N. 1306/13



SantaMargherita.us

Santa Margherita

Exclusively presented by TERLATO  WINES



Northern Italy: Where to Stay



The Dolomites

Adler Mountain Lodge

These 12 chalets and 18 suites in the Alpine town of South Tyrol upgrade the mountain-hut experience without losing the rustic vibe. The minimalist design, inspired by a safari lodge that the owners visited on a trip to Namibia, is a blend of camp style and classic chalet. The unobstructed mountain views are most magical from the sauna's panoramic windows. *Suites from \$224 (with a three-night minimum); adler-lodge.com.*

Lake Como

Filario

This former factory with an infinity pool overlooking Lake Como feels like the hangout of a stylish Bond villain. In fact, it is a newly opened family-owned boutique hotel in the quiet little town of Lezzeno. Guests can relax, or wander into the kitchen and request an impromptu cooking lesson, or take a private wooden water taxi to explore nearby towns. *Doubles from \$290; filario.it.*



The Mandarin Oriental is a short walk from the Milan Cathedral.
LEFT: Adler Mountain Lodge in the Dolomites.

Milan

Excelsior Hotel Gallia

A monument to Milan's importance in the world of contemporary design, the Excelsior (part of the Luxury Collection) is an impressive remodeling of a 1930s Art Deco hotel. In the imposing new glass wing, the public spaces are filled with museum-quality design objects complete with descriptions. Guest perks include a chauffeur-driven Maserati, Italy's first Shiseido spa and private cooking classes in the wine cellar. *Doubles from \$996; excelsiorhotelgallia.com.*

Mandarin Oriental

With only 104 rooms spread throughout four historic buildings, this property has a sedate feel during the day. But at night, the place comes to life: Mixologists and a DJ take over the courtyard and bar. *Doubles from \$776; mandarinoriental.com.*

Venice

JW Marriott This resort is a glamorous reinvention of Isola delle Rose, a small, man-made island in the Venetian Lagoon that was once the site of multiple 19th-century hospitals. Guests can watch the sunset from the modern Italian restaurant on one of the rooftops, sleep overlooking an olive grove or take classes in the professionally outfitted cooking school. *Doubles from \$437; marriott.com.*

St. Regis San Clemente Palace

St. Regis has returned this sleepy hotel in an old monastery to its former status as a celebrity hot spot. Even if you don't spend the night in a room with a view of the incredible gardens, take a boat over from Venice for the day to lounge in one of the pool cabanas or have lunch at the famous seafood restaurant, Acquarello. *Doubles from \$466; stregisvenice.com.*



✦ Viking Longship Explorer Suite

The largest suites on European waters.
An onboard concierge to customize each guest's cruise.
The most modern river cruise fleet.
More travel awards than any other river cruise line.
The World's Leading River Cruise Line... By Far®

Visit vrc.com, see your Travel Agent or call 1-888-307-6793.



CST: #2052644-40





Castiglion del Bosco

Tuscany: Where to Stay

Montalcino

Castiglion del Bosco

The Tuscan complex in medieval Borgo includes a cooking school where guests can learn to make wood-fired pizza, a golf course and a winery. Visitors during harvest season can help pick grapes or create meals sourced from the on-site garden. *Suites from \$565; rosewoodhotels.com.*

Florence

Portrait Firenze

The hotel, steps from the Ponte Vecchio bridge, is owned by the Ferragamo family. Designer Michele Bönan filled each of the 37 rooms with mirrors and cashmere throws. The staff can arrange a private dinner in the sculpture wing of the Galleria dell'Accademia, home of Michelangelo's David. *Suites from \$388; lungarnocollection.com.*



WE FOLLOWED OUR DREAMS

THEY LED US TO
cheese.

WHAT I LOVE ABOUT ROGUE CREAMERY

“The creativity and dedication to quality and consistency is exactly what I look for as a cheesemonger and a consumer.”

JANA WERNER, CHEESEMONGER, MARKET HALL, OAKLAND, CA
Winner 2010 American Cheese Society
Cheesemonger Competition

ROGUECREAMERY.COM ■ CENTRAL POINT, OR

When you're passionate about what you do, it shows. With countless awards and over 80 years of experience, Rogue Creamery has been dedicated to sustainability, service, and creating really amazing handmade cheese.

Rogue River Blue

2015 U.S.
CHAMPIONSHIP CHEESE
CONTEST - FIRST PLACE



**ROGUE
CREAMERY**

Tuscany: What to Drink

BY MEGAN KRIGBAUM

FOR THE PAST 600 YEARS, winemakers in Tuscany's Chianti Classico have been trying to figure out the best way to deal with Sangiovese, their signature grape. In its purest state, Sangiovese produces wines that are light red in color, assertively tannic and intensely acidic. At its best, Chianti Classico is lithe and elegant while also being memorably present and structured. It's some of the greatest wine to pair with food.

But for the past 30 years, that's not what a large portion of the drinking public—Americans especially—wanted. Bigger, richer, denser wines were in style, and in response, many winemakers transformed their Chianti Classico into something it was never meant to be. Producers started planting and blending in up to 20 percent (the legal maximum) international grape varieties, like Cabernet Sauvignon and Merlot, to bulk up the Sangiovese, give it more color, and temper its acidity and tannins. The result: wines that were truly anonymous. As Michele Braganti of Monteraponi told me, “Sangiovese is a very delicate grape, and the wine is very delicate; Merlot and Cabernet can often cover that up.”

For producers who were loyal to Sangiovese as the true grape of Chianti Classico, this perceived dumbing-down of the wine made them question their association with the Chianti Classico region. Several

producers, including Monteverte, chose to leave the regional designation off their labels altogether.

“The demand for bigger, richer wines turned Chianti Classico into something it was never meant to be.”

Finally, however, many winemakers are reclaiming the traditional Chianti Classico they love: wines made from Sangiovese; wines that speak of the region rather than an international style. Not only are the wines getting better and more interesting, but the producers are also expanding on the things they're most philosophically

invested in: farming in a conscientious way to get stunning, world-class fruit; doing clonal research (there are more than 70 different varieties of Sangiovese); seeking out the greatest terroirs in their region; and working to give Chianti Classico the attention it deserves.

The movement is encouraging some winemakers to research Sangiovese's deepest Chianti Classico roots, which could date all the way back to the Etruscan era, some 2,500 years ago. Emanuela Stucchi Prinetti of Badia a Coltibuono told me that in the course of excavating an ancient Etruscan site that lies below her vineyards, geologists uncovered a bucket they believe contains grape seeds. She's now working with scientists to map the seeds' DNA.

Another producer, Sebastiano Cossia Castiglioni of Querciabella, has purchased property in six different areas of Chianti with hopes of making six different single-vineyard wines from the region. That we someday soon could come to know the wines as not only distinctly Sangiovese but also distinctly and importantly Chianti Classico is very exciting indeed.

egg tested



MOTHER NATURE approved.

Good for you. Good for the planet. GreenGourmet® Cookware from Cuisinart combines the performance you expect with the ecofriendly features you want! The exclusive ceramica nonstick cooking surface is free of petroleum; that means there is no PTFE or PFOA present. Our stay-cool handles are crafted of 70% recycled stainless steel and are really cool to the touch. Treat your food and the planet right – Mother Nature will approve!



Our packaging is 100% recycled and printed with soy ink.

Cuisinart
SAVOR THE GOOD LIFE®

www.cuisinart.com
www.facebook.com/cuisinart

Bed Bath & Beyond • Macy's
Chefs • Amazon



Follow us @Cuisinart



INTRODUCING

Marriott International Lifestyle Collection

Who knew Marriott—the granddaddy of hotels—could be so hip and cutting-edge? Who'd imagine high-end urban design, buzz-worthy events and millennial-style accoutrements (read tech-enhanced services and completely connected environments) in Marriotts across the world? We would. Marriott International's Lifestyle Collection offers something unexpected for every traveler—no matter who you are, where you've been or where you're headed.



► To learn more, visit lifestylecollection.marriott.com

◀ AC Hotels by Marriott

Spanish Roots. European Soul. Global Mindset.

Whether it's the artful pour of a perfectly made cocktail or the edited styling of our European-inspired space, AC Hotels invites you to visit a world that's timelessly modern at an unusually smart value. From our sleek design style to our European breakfast menu, AC Hotels is designed for global travelers seeking a cosmopolitan experience. You'll appreciate getting everything you need, without paying for things that you don't. AC-HOTELS.com



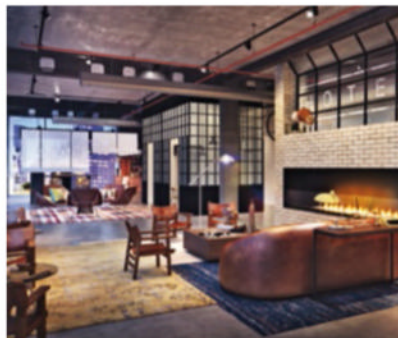
◀ Renaissance Hotels

Discover Unexpected Experiences with Every Stay.

Renaissance Hotels believes that if you spend your life traveling for work, you should discover the world as you go. That's why each of its 160 hotels in 40 countries is unique in design but similar in its mission to help guests discover unexpected experiences with every stay.

Whether it's listening to live music in the lobbies, taking in a neighborhood pop-up art exhibit or simply enjoying handcrafted cocktails and locally inspired foods, Renaissance makes sure you leave with a discovery experience to write home about.

RenHotels.com



◀ Autograph Collection Hotels

Exactly Like Nothing Else.

Each Autograph Collection hotel has been hand-selected for its true originality and rich character. The Collection offers a dazzling array of beautiful and iconic properties ranging from a 15-room hunting lodge in the mountains of Colorado to European palaces and a 3,000-room luxury high-rise on the Las Vegas Strip. With nearly 100 hotels around the world, Autograph Collection Hotels appeals to those who pursue a life that's exactly like nothing else.

AutographHotels.com

▲ Moxy Hotels

Uncompromising Style. Irresistible Price.

Moxy Hotels is infusing a whole lotta fab into the dreary world of drab economy hotels because we believe budget can be beautiful and are dedicated to surprising you with uncompromising style at an irresistible price.

Moxy splurges on modern residential design, furiously fast Wi-Fi, a fun living room where things are always happening. With its playful attitude, Moxy Hotels feels just like home—but with a bartender. Get caught in the act #atthemoxy.

MoxyHotels.com

AUTOGRAPH
COLLECTION®
HOTELS

R
RENAISSANCE®
HOTELS

AC
HOTELS
MARRIOTT®

moxy
HOTELS

Marriott International
Lifestyle Collection
WARMLY WELCOMES



TRAVEL POLL WINNER

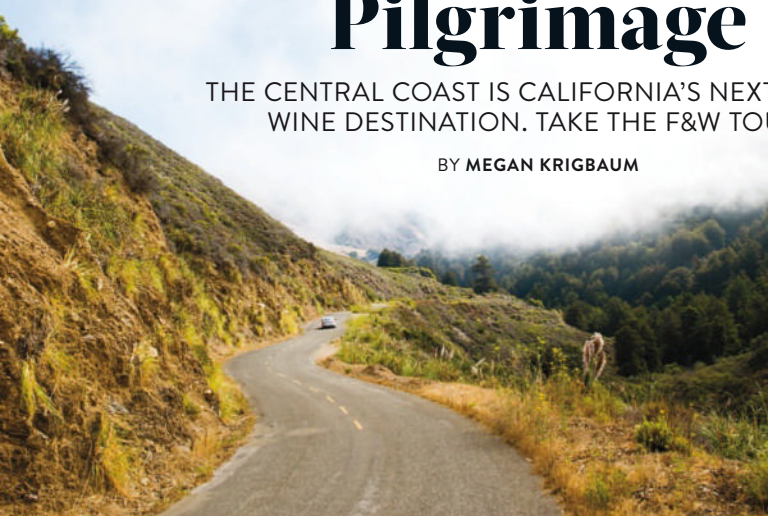
Up-and-coming wine country:

CENTRAL COAST, CA

California Wine Pilgrimage

THE CENTRAL COAST IS CALIFORNIA'S NEXT GREAT WINE DESTINATION. TAKE THE F&W TOUR.

BY MEGAN KRIGBAUM



"The Santa Cruz Mountains have been flying a little under the radar, making it possible for young wineries like ours to find interesting vineyards."

ALEX KRAUSE, BIRICHINO WINES

San Luis Obispo

FROM SANTA CRUZ TO CARMEL VALLEY

EAT

Restaurant 1833

This adobe building, originally constructed in 1833, is now the place to eat applewood-smoked sturgeon with chicken-skin crumble and other comforting, playful dishes from F&W Best New Chef 2011 Jason Franey. Bernabe de Luna's wine list offers dozens of local choices (Pisoni Estate, Pelerin) as well as wines from some of the best producers in Europe. 500 Hartnell St., Monterey; restaurant1833.com.

Aubergine

F&W Best New Chef 2013 Justin Cogley is an obsessive forager, as evidenced by his new eight-course tasting menu. Genius combinations, like abalone with fermented lettuces, are brilliantly presented on handcrafted plates tailor-made for each dish. Sommelier Nathaniel Muñoz matches Cogley's delicate flavors with grower Champagnes (Egly-Ouriet, Marie Courtin) and premier

cru Burgundy. Monte Verde St. and 7th Ave., Carmel-by-the-Sea; auberginecarmel.com.

Il Grillo

Emanuele and Anna Bartolini opened this new casual spot a block from their excellent La Balena. This small place is open for pastries in the morning, cheese and salumi (some made in-house, some in Italy) at lunch, and chef Brad Briske's fantastic crudos and handmade pastas in the evening. Mission St. between 4th Ave. and 5th Ave., Carmel-by-the-Sea; ilgrillocarmel.com.

DRINK

Soif Wine Bar & Merchants

This Santa Cruz bar has quietly become the unofficial tasting room for many of the area's new, exciting little producers—Birichino, Le P'tit Paysan, Trail Marker, Rhys and Roar. 105 Walnut Ave., Santa Cruz; soifwine.com.

Burnt meringue dessert at Aubergine



Jeninni Kitchen & Wine Bar

Veteran sommelier Thamin Saleh has filled his wine list with European favorites, as well as wines he's making himself with local fruit. Chef Jeffrey Weiss, a José Andrés disciple, creates matches inspired by the Mediterranean rim. 542 Lighthouse Ave., Pacific Grove; jeninni.com.

STAY

Carmel Valley Ranch

Newly renovated with 30 additional treetop suites, this property gives guests myriad reasons to leave their rooms. Sommelier Dave Eriksen leads classes on tasting wine like an expert; the resident farmer gives ranch tours that include



Carmel Valley Ranch

a stop at the chicken coop; and the outdoor spa is in the middle of a Pinot Noir vineyard. Doubles from \$455; 1 Old Ranch Rd., Carmel Valley; carmelvalleyranch.com.

Bernardus Lodge

This winery resort surrounded by 28 acres of vineyards and lavender fields has just undergone a massive renovation. Many rooms now have garden patios, the new spa hosts yoga classes in the moonlight, and its new restaurant, Lucia, has an epic heated outdoor terrace where guests can pair dishes like smoked duck stew with Bernardus's own Pinot Noir. Doubles from \$515; 415 W. Carmel Valley Rd., Carmel Valley; bernarduslodge.com.

CLOCKWISE FROM TOP LEFT: ERIN KUNKEL (2); MIRABEL



For the
beauty
obsessed

MIMI

mimichatter.com @mimichatter

Beauty. Now streaming 24/7.

News, tips, reviews and exclusives from top industry editors and bloggers. Join MIMI and join something beautiful!

From the publishers of **Time Inc.**

Copyright ©2015 Time Inc.

FROM PASO ROBLES TO LOS ALAMOS

EAT

Ember Restaurant

Brian Collins attained superhero status for his pizzas at Full of Life Flatbreads in Los Alamos. So when he left to open Ember in his hometown, Arroyo Grande, fans followed. While he's still making pizza, he's also using his open-air grill and wood-fired oven for dishes like lamb chops with blistered cherry tomato salsa and crispy Monterey Bay squid. The local focus extends to the bar, where 18 taps pour beer from nearby breweries. 1200 E. Grand Ave., Arroyo Grande; emberwoodfire.com.

Bob's Well Bread

Bob Oswaks left a career as an executive at Sony Pictures Television to open this bakery in a vintage automobile service station. People drive up from L.A. for his naturally fermented miche, Provençal olive bread and five-seed multigrain. 550 Bell St., Los Alamos; bobswellbread.com.

Bell Street Farm

This restaurant and market in a former bank building is a go-to for picnic necessities like smashed potato and pancetta salad, rotisserie chicken and pork sandwiches. It also offers tastings of local Santa Ynez Valley wines. 406 Bell St., Los Alamos; bellstreetfarm.com.

DRINK

Field Recordings

An old industrial area of Paso Robles has evolved into Tin City, where the corrugated metal buildings are now home to a brewery, a distillery and 14 wineries. One winery, Field Recordings, has a new tasting room for the wines

Andrew Jones makes from some of the Central Coast's oldest vineyards. Jones is now selling his delicious Fiction Red, a Zinfandel blend, in 16-ounce tallboy beer cans—giving a whole new meaning to the name Tin City. 460 Marquita Ave., Paso Robles; fieldrecordingswine.com.

Halter Ranch

The soon-to-open new tasting room here will sit at the top of the gravity-fed winery, overlooking the vineyards. On weekends, the owners offer tours through the 23,000 square feet of cellars, ending with a tasting of the Rhône-style reds. 8910 Adelaida Rd., Paso Robles; halterranch.com.



Prosciutto sandwiches at Bell Street Farm

STAY

Alamo Motel

Kenny Osehan and Chris Sewell (a.k.a. Shelter Social Club) have spent the past 10 years reimagining old motels across Southern California. Their newest property has an appropriate cowboy-style vibe with lots of wood, leather and old brass. Doubles from \$99; 425 Bell St., Los Alamos; rememberthealamomotel.com. ➤



Alamo Motel



Field Recordings

“Don’t miss out on Paso Robles’ tacos al pastor. My favorite spot is the shack in front of La Reyna Market on 24th Street.”

ANDREW JONES,
FIELD RECORDINGS

Taste the New

A style for every palate



Discover new wines, new styles, and new flavors you wouldn't expect from Germany.
Dry Riesling. Crisp Pinot Gris. Luscious Pinot Noir. **Taste the New.**



YOU REALLY CAN HAVE IT ALL

Every wish...
Every whim...
Every want...





Regent

SEVEN SEAS CRUISES®

THE MOST INCLUSIVE
LUXURY EXPERIENCE™

2-FOR-1 ALL-INCLUSIVE FARES

FREE
ROUNTRIP AIR*

FREE
ROUNTRIP BUSINESS CLASS AIR**
ON EUROPEAN VOYAGES

FREE
LAND PROGRAM ON SELECT VOYAGES

FREE
UNLIMITED SHORE EXCURSIONS

FREE
LUXURY HOTEL PACKAGE†

FREE
SPECIALTY RESTAURANTS

FREE
UNLIMITED BEVERAGES INCLUDING FINE
WINES AND PREMIUM SPIRITS

FREE
OPEN BARS AND LOUNGES PLUS IN-SUITE
MINI-BAR REPLENISHED DAILY

FREE
PRE-PAID GRATUITIES

FREE
WIFI THROUGHOUT THE SHIP†

FREE
TRANSFERS BETWEEN AIRPORT AND SHIP

CALL 1.844.4REGENT (1.844.473.4368)

VISIT WWW.RSSC.COM

OR CONTACT YOUR TRAVEL AGENT

*FREE Roundtrip Air includes ground transfers and applies to coach flights only from the following U.S. & Canadian gateway cities: ATL, BOS, CLT, DEN, DFW, DTW, EWR, FLL, IAD, IAH, JFK, LAX, LGA, MCO, MDW, MIA, MSP, ORD, PBI, PHL, PHX, SAN, SEA, SFO, TPA, YUL, YVR, YYZ. Roundtrip Air is also available from YOW and YYC on select voyages when a new booking is made by December 31, 2015. FREE Roundtrip Air includes all airline fees, surcharges and government taxes. Airline-imposed personal charges such as baggage fees may apply. For details, visit exploreflightfees.com. Business Class Air applies to inter-continental flights only and is per person, each way. For additional terms and conditions visit www.RSSC.com.

**Applies to Penthouse Suites & higher.

†Applies to Concierge Suites & higher. For FREE WiFi, minute limitations apply.



FROM LOMPOC TO SANTA BARBARA

EAT

SY Kitchen

Brothers Luca and Francesco Crestanelli are using Southern California's exceptional produce to make outstanding Italian dishes, like wild mushroom pappardelle and minestrone soup. Behind the bar, Alberto Battaglini (the Crestanellis' elementary school classmate) smashes pineapple and basil into margaritas best consumed in the restaurant's new open-air courtyard. 1110 Faraday St., Santa Ynez; sykitchen.com.

Santa Barbara Public Market

This year-old market is making downtown Santa Barbara a food destination with the all-organic Belcampo Meat Co.; Crazy Good Bread from mother-daughter duo Bettie Miller and Rossell Studer; and Rori's Artisanal Creamery, which makes some of the best ice cream on the coast. 38 W. Victoria, Santa Barbara; sbpublicmarket.com.

DRINK

Domaine de la Cote

At their Santa Rita Hills winery, the great Sashi Moorman and star sommelier-turned-winemaker Rajat Parr make three single-vineyard Pinots. Their new Lompoc tasting room shares space with Moorman's Piedrasassi wines and bread bakery. 1501 E. Chestnut Ave., Lompoc; domainedelacote.com.

Longoria

Once, if you wanted to sample Santa Rita crusader Rick Longoria's Pinots, you went to an off-site, cottage-like tasting room in Los Olivos. But now you can also try them at the winery in the Lompoc Wine Ghetto. 415 E. Chestnut Ave., Lompoc; longoriawine.com.

Samsara

Winemakers Chad and Mary Melville produce beautiful Pinots and Syrahs for their small-production Samsara label. Their new Los Olivos tasting room is in a teeny building next to an art gallery. Mary designed the space with a sandstone Buddha in the entryway to exude calm. 2466 Almo Pintado Ave., Los Olivos; samsarawine.com.

Santa Barbara Wine Collective

Located in the Funk Zone art district, this pretty new tasting room pours wines from great producers like Sandhi, Qupé, Fess Parker, Babcock and the Paring. Winemakers often teach classes, too. 131 Anacapa St., Santa Barbara; santabarbarawinecollective.com.

"The magic of the Santa Rita Hills lies in the east-west mountain range flowing to the cool Pacific Ocean. It helps the fruit retain its natural acidity."

CHAD MELVILLE, SAMSARA



STAY

The Landsby Hotel

Danish pioneers found their way to Solvang in the early 1900s and stayed. This new 41-room hotel pays tribute with a Scandinavian aesthetic. A full-time wine concierge tailors tasting itineraries. Doubles from \$225; 1576 Mission Dr., Solvang; thelandsby.com.

The Goodland Hotel

Pool parties, complete with duck floats, often break out at this new surf-themed hotel. There are weavings on the walls, record players on the bureaus and surf catalogs on the nightstands. At its Outpost restaurant, fish tacos and the Pool Shark cocktail on tap keep the party going. Doubles from \$149; 5650 Calle Real, Goleta; thegoodland.com.



The Goodland Hotel



Marble House,
National Historic Landmark

NEWPORT MANSIONS WINE & FOOD FESTIVAL

Supporting Historic Preservation in Newport, RI

Celebrating
10
YEARS

Presenting Sponsor
FOOD & WINE



**New! A Conversation with
Martha Stewart & Jacques Pépin**

September 25-27 • Newport, Rhode Island

Benefiting



THE
PRESERVATION SOCIETY
OF NEWPORT COUNTY

Event Sponsors



ALEX AND ANI
(+) ENERGY

KitchenAid®



National Trust
Insurance Services, LLC
a subsidiary of
National Trust for Historic Preservation

UNITED

*Supporting
Sponsors*



*Event Management Services
Provided By:*



PLATE + DECANTER



AMEDEO

www.NewportMansionsWineAndFood.org



FWx.COM

HANDBOOK

Tapas Lesson

Mushroom Tortilla
(p. 80)

Cold Tomato Soup
with Ham and
Hard-Boiled Eggs (p. 82)

Garlic Shrimp
(p. 82)

José Andrés
teaches F&W's
Dana Cowin
how to make
a mushroom
tortilla.

DON'T!

1

To get his mushroom tortilla out of the pan, José uses a quick, confident twist of the wrist. If you're timid, as I was, you'll end up with smooched eggs that slide slowly to the side.

CALIFORNIA

always in season

PART 3: At Wente Family Estates, business is a family affair: Brother-and-sister team Karl and Christine Wente are deeply involved in the company that oversees the vineyards their great-great-grandfather planted in 1883.

▶ watch the accompanying video at visitcalifornia.com/californiagrown

CALIFORNIA CHARDONNAY VINES

Wente Chardonnay winegrapes are an expression of family tradition and artful refinement carried on from one generation to the next.



Part three of our six-part series lands us in Northern California's Tri-Valley region, at the prestigious Wente Family Estates. Located just east of San Francisco, Wente is the oldest continuously family-owned and-operated winery in America, so it's no surprise that family values are at the core of every decision the company makes. "We have traditions that guide how we work," says Christine. "We understand that we're making long-term decisions for the wine, the company and the land."

Today that land includes 2,000 acres reserved for growing grapes in the Livermore Valley and another 1,000 grape-growing acres in Monterey County—almost 40 cultivars in all. "We focus on Chardonnay, Cabernet, Merlot, Pinot Noir, the usuals," says Karl. "But we also do some really cool, interesting stuff, including small-lot and limited-production wines." There's also a tasting room, a golf course, a music venue and a restaurant, where the menu includes dishes with beef from the family's cattle ranch, produce from a half-acre organic vegetable garden and olive oil that's pressed on-site from the fruit of 100-year-old Wente olive trees.

from the ground up

An impressive heritage, but not one Christine or Karl knew for sure that they'd carry on. "My parents had a casual approach about including us in the business," says Christine. "It was presented as, 'If you'd like to join us, you're welcome to. But you've got to earn it.'"

To start, Christine and Karl had summer jobs that included working on the bottling line and in the vineyards and restaurant. "Dad had us up early," remembers Karl. Christine earned a business degree from Princeton and joined the company in 2000, later receiving an MBA from Stanford University. Karl stayed closer to home, earning a bachelor's degree in chemical engineering from Stanford and then a master's in enology—wine making and grape-growing—from UC Davis, joining the winery two years later.

It didn't take long for both to find their way home. "The wine business was too amazing to pass up," says Christine, "and I really wanted to continue this family legacy."

Wente's master gardener and executive chef collaborate on this dish from start to finish. All ingredients in this roasted beet salad were grown 50 feet from where it was served.



Karl's passion for winemaking is matched only by his love for performing with his band, The Front Porch.

Christine's expertise in business and philanthropy inspired her to launch the Wente Foundation for Arts Education.



Q&A

WITH FIFTH-GENERATION WINEGROWERS CHRISTINE AND KARL WENTE OF WENTE FAMILY ESTATES.

How is making wine like making music?

KW: I've played guitar almost every day for the past 10 years. In music-making and winemaking, you lay a foundation, but there's a million directions you can go. Is the music folk-y or jazz? Is the wine stainless-steel fermented or big barrel-aged? It's cool to see how the pieces of both fit together.

How do you keep your growing practices sustainable?

CW: "Sustainable" is a new word for something we've always done. Growing up my dad always told us, "If you take care of the land, the land will take care of you."

What is it about Wente Family Estates that keeps it feeling like a small family business?

KW: One of the things I'm most proud of is the relationship between our master gardener and the executive chef at our restaurant. There's so much passion there, with them saying, "Let's figure out what we can put in the ground, and what this ground can deliver to the people who are coming to enjoy food and wine on our property."

In between all the wine tasting, how can people enjoy Northern California?

KW: You can surf all 12 months here, if you want to. There's also a golf season and even a ski season. Anything you want to do, you can do it here.

Why else should people visit Northern CA?

CW: I can say without a doubt that Northern California is the best place in the world. We have the best people, the best wine, the best food, the best music and the best beer.

How are you supporting the community that has supported your family for so long?

CW: Giving back to the community has always been part of our philosophy. A few years ago, we formalized our efforts with the Wente Foundation, which supports art education in our local schools.





DO!

2

When making the tortilla, the first move is to sauté the onions, then the mushrooms. My instinct was not to crowd the pan, but José fills every bit of surface area so nothing burns.



DON'T!

3

José beats the eggs into submission, until they are shiny and creamy. Then, when they're in the pan, he corrals them to the middle, stirring hard. I now understand that my passive approach was a fail in progress.



DO!

4

I've never been able to get a tortilla out of the pan intact—I even tried using a fish spatula once. That's why José's trick is genius: He places a plate on top, then flips the skillet.

Mastering My Mistakes

Inspired by her new cookbook, *Mastering My Mistakes in the Kitchen*, F&W editor in chief [Dana Cowin](#) makes three terrific recipes with guidance from a chef. Her tutor this month: [José Andrés](#), the Spanish-born chef-owner of ThinkFoodGroup, with restaurants all over the world.



Mushroom Tortilla

Total 30 min; Serves 4

6 Tbsp. extra-virgin olive oil, preferably Spanish, plus more for brushing

½ small red onion, thinly sliced

Salt and pepper

¾ lb. cremini mushrooms, cut into ½-inch pieces

¼ cup coarsely chopped flat-leaf parsley, plus more for garnish

8 large eggs

1. In a 10-inch nonstick skillet, heat the 6 tablespoons of olive oil. Add the onion and a generous pinch of salt and pepper. Cook over moderate heat, stirring occasionally, until softened, about 5 minutes. Add the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring occasionally, until the

mushrooms are tender and golden, about 7 minutes. Stir in the ¼ cup of parsley.

2. In a large bowl, beat the eggs with a generous pinch of salt and pepper. Pour the eggs into the skillet and cook over moderate heat, gently stirring and lifting the tortilla, until the edge is set and the center is still loose, about 7 minutes. Put a large, flat plate on top of the skillet and carefully invert the tortilla onto the plate. Slide the tortilla back into the skillet and cook until the center is set, 1 to 2 minutes longer. Slide onto a serving plate, brush with olive oil and garnish with parsley. Serve right away.

MAKE AHEAD The tortilla can be kept at room temperature for up to 3 hours.

WINE Citrusy, lightly herbal Albariño: 2014 Licia.

**REAL
LEAF-BREWED
TEA**
WITHOUT THE FINE PRINT



FOR THE LOVE OF LEAVES
PureLeaf.com



COLD TOMATO SOUP
WITH HAM AND
HARD-BOILED EGGS

DO!

1

Blender blades can heat up the soup if they're working really hard, so José throws in a few ice cubes to keep the temperature cool.

2
This tip would make F&W's Mad Genius jealous (see p. 90). In order to chop hard-boiled eggs for topping the tomato soup, José pushes the whites, then the yolks, through a small strainer.



DO!

Cold Tomato Soup with Ham and Hard-Boiled Eggs

Active 20 min

Total 1 hr 20 min; Serves 4

- 2 lbs. ripe plum tomatoes, cored and quartered
- 2 garlic cloves, crushed
- 3 Tbsp. sherry vinegar
- $\frac{3}{4}$ cup extra-virgin olive oil, preferably Spanish, plus more for drizzling
- 1 cup cubed stale rustic white bread (1 oz.)
- $\frac{1}{2}$ cup large ice cubes
- Kosher salt
- 2 large eggs
- 4 thin slices of serrano ham ($1\frac{1}{2}$ oz.)

1. In a blender, combine the tomatoes, garlic and vinegar with $\frac{1}{4}$ cup of cold water and the $\frac{3}{4}$ cup of oil; puree until nearly smooth. With the machine on, gradually add the bread and ice cubes and puree until very smooth, 1 to 2 minutes. Scrape the soup into a medium bowl and season with salt. Refrigerate until cold, about 1 hour.

2. Meanwhile, in a small saucepan, cover the eggs with water and bring to a boil. Remove the pan from the heat, cover and let stand for 10 minutes. Drain the eggs and run them under cold water until cooled, then peel and cut in half. Separate the yolks from the whites. Separately press the whites and yolks through a fine sieve.

3. Ladle the soup into bowls. Garnish with the ham and sieved egg whites and yolks. Drizzle with olive oil and serve.

Garlic Shrimp

Total 15 min; Serves 4

- $\frac{1}{4}$ cup extra-virgin olive oil, preferably Spanish
- 6 garlic cloves, thinly sliced
- 1 lb. large shrimp, shelled and deveined
- Kosher salt
- 1 whole dried chile, such as árbol or guindilla
- 1 tsp. brandy
- 1 Tbsp. chopped parsley

In a large nonstick skillet, heat the olive oil. Add the garlic and cook over moderate heat, stirring, until golden, 2 minutes. Season the shrimp with salt. Add the shrimp and chile to the skillet and cook until the shrimp are golden on one side, about 2 minutes. Flip the shrimp and add the brandy; cook until the shrimp are white throughout, 1 to 2 minutes longer. Stir in the parsley, transfer to a platter and serve.

WINE Crisp, strawberry-scented Spanish rosé: 2014 Ostatu Rosado.

The fast lane
from



How do you get there? Ask for Alaska. If you're passionate about what you cook, satisfy your wildest desire with the enticing taste of succulent, and sustainable seafood harvested from the purest Alaskan waters.



For this Korean Soybean Cured Wild Alaska Salmon recipe and more tempting seafood ideas go to wildalaskaseafood.com

©2014 Alaska Seafood Marketing Institute



Wild, Natural & Sustainable®

ROASTED
BUTTERNUT
SQUASH
+
RICOTTA
SALATA
+
TOASTED
PEPITAS



GRILLED
SHRIMP
+
AVOCADO
+
MANGO
+
MACADAMIA
NUTS



ROTISSERIE
CHICKEN
+
BELL PEPPERS
+
JICAMA
+
CORN



ROASTED
BEETS
+
GOAT CHEESE
+
SPICED
PECANS
+
TOASTED
QUINOA



GREEN OLIVES
+
MINT
+
CILANTRO
+
BASIL
+
ARUGULA



DRIED FIGS
+
PROSCIUTTO
+
PARMESAN CRISPS
+
SHAVED FENNEL



Salad of the Month: Romaine

This month's ideas come courtesy of [Joanne Weir](#), author of *Kitchen Gypsy*. Look for the salads at Chefs Club by Food & Wine, our new Manhattan restaurant ([chefsclub.com](#)).



Toss this zippy vinaigrette with romaine and any of the ingredient combinations here.

Citrus Vinaigrette

Makes 1 cup

In a small bowl, combine $\frac{1}{2}$ tsp. finely grated orange zest, 6 Tbsp. fresh orange juice and 2 Tbsp. white balsamic vinegar. Whisk in $\frac{1}{2}$ cup extra-virgin olive oil and season with kosher salt and pepper.

Where should my kid go to college?

Get the answers with the *Money College Planner*™.



The right school. The right price. The best value.

Value-focused
rankings

Customizable search
of 700+ schools

One-on-one
expert advice

Financial
tools

For \$24.95 a year, the *Money College Planner*™ will help you find the schools that your child will love and your finances can handle. Stress averted.

Visit money.com/collegeplanning to learn more.

Powered by
UNIGO
Go. Find. You.



1



2



3



4

Market Math: Quinoa

F&W's Kay Chun

1 Quinoa-Pork Meatballs

Cook $\frac{1}{3}$ cup **quinoa** until tender; let cool. In a bowl, mix the quinoa with 1 lb. **ground pork**, 2 large **eggs**, 1 tsp. each **salt** and **pepper** and $\frac{1}{2}$ tsp. grated **nutmeg**. Mix and form into 12 meatballs. Heat 2 Tbsp. **canola oil** in a large skillet and brown the meatballs over moderate heat, turning, 8 minutes. Add 2 cups **marinara sauce** and 3 **basil sprigs** and simmer until the meatballs are cooked through, 8 minutes.

2 Sesame Steak Stir-Fry

Cook $1\frac{1}{4}$ cups **quinoa** until tender. In a small bowl, whisk $\frac{1}{4}$ cup **soy sauce**, 2 Tbsp. grated **ginger**, 1 Tbsp. **white vinegar** and 2 Tbsp. **toasted sesame oil**. In a skillet, heat 1 Tbsp. **sesame oil**. Add 1 lb. **skirt steak** sliced into $\frac{1}{4}$ -inch strips and 2 Tbsp. minced **garlic** and stir-fry over high heat until browned; season with **salt** and **pepper**. Arrange **lettuce** on plates and top with the steak, quinoa, dressing and **bean sprouts**.

3 Quinoa Pilaf

Cook $1\frac{1}{2}$ cups **quinoa** until tender; transfer to a bowl. Add $\frac{1}{3}$ cup each chopped **dates** and **green olives**, 1 cup **baby arugula**, 2 Tbsp. each **olive oil** and **lemon juice** and $\frac{1}{4}$ cup sliced **scallions**. Season with **salt** and **pepper** and toss.

4 Feta-Quinoa Omelet

Cook $\frac{1}{4}$ cup **red quinoa** until tender; let cool. Transfer to a bowl and beat in 6 large **eggs**; season with **salt** and **pepper**. Melt 1 Tbsp. **butter** in a 9-inch nonstick skillet. Cook the eggs over low heat, stirring, about 4 minutes. Top with $\frac{1}{4}$ cup **feta** and 2 Tbsp. chopped **dill**. Cook until set. ➤

PHOTOGRAPHS: EVA KOLENKO; FOOD STYLIST: LILLIAN KANG; PROP STYLIST: NATASHA KOLENKO



With our ceramics, fire becomes flavor.

The Pizza Stone

Master of taste, Emile Henry ceramic is crafted in Burgundy to bring out the best flavors in your cooking. Designed by our artisan engineers, our Pizza Stone creates a crispy crust using our ridged surface and the back rim keeps the pizza centered on the stone. 10-year guarantee.

« HAUTE CERAMIC » FROM BURGUNDY
MADE IN FRANCE SINCE 1850 



Emile Henry
FRANCE

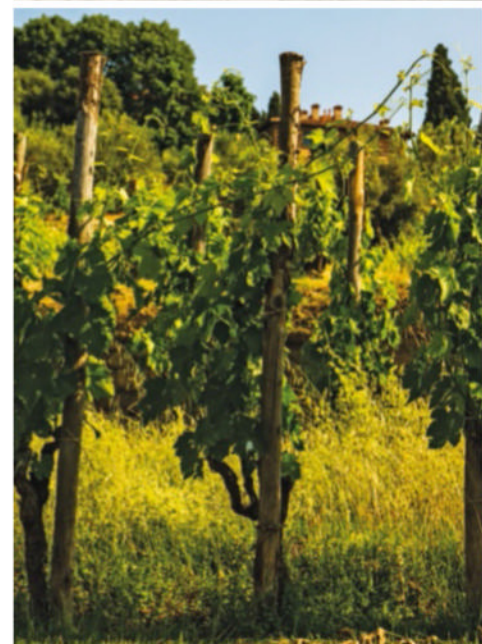
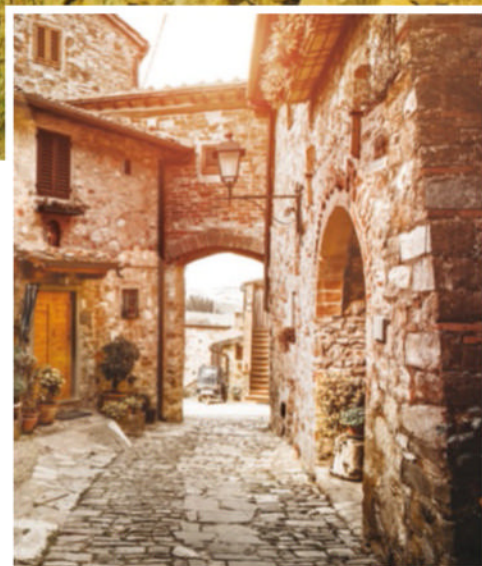
Earth, Fire & Flavor

EXPLORE *Lamole di Lamole*

For a truly distinctive taste of Italy, travel to the heart of one of the country's most famed wine regions—Chianti Classico.

PERCHED HIGH ATOP A LUSH PLATEAU overlooking the medieval castles and fertile river valleys of the Chianti countryside lay acres of grapes kissed by the brilliant Tuscan sun. These are the vineyards of Lamole di Lamole, where world-class grapes are grown at one of the highest points in Italy's Chianti region. For curious travelers—especially those who consider outstanding food and wine to be a key element of any trip—it's hard to beat the combination of beauty, history, dining, and viticulture the Chianti Classico region offers.

A trip to Lamole di Lamole isn't complete without a full tour of the historic vineyards, picturesque view and culinary delights that make this stunning estate an epicurean's dream vacation.



uno GREVE

Visitors to the Lamole di Lamole estate begin their tour of the property in Greve, located in the heart of Chianti Classico. The triangular main piazza creates a central hub for visitors to experience the bustling terrace and rich historical landmarks.

duo LAMOLE DI LAMOLE VINEYARD AND WINERY

Overlooking Chianti Classico sits the Lamole di Lamole winery, where the unique combination of high elevation and optimal soil conditions, creates the lush growing environment for the brand's wines. Visitors to the winery can walk the fields where the grapes are harvested, demonstrating the rich growing process that the winemakers have been following for years.



tre LAMOLE DI LAMOLE WINE CELLAR

The historical wine cellar at Lamole di Lamole was built in the 13th century and houses some of the winery's earliest vintages. Today, guests visit this majestic wine cellar to taste the portfolio of Lamole di Lamole wines and to learn about the modern winemaking processes that now take place there.

quattro RISTORO DI LAMOLE

Top off a perfect day in Chianti Classico, by visiting Ristoro di Lamole overlooking the vineyard's rolling hills. Feast on antipasti and fresh Tuscan fare and be sure to try the restaurant's signature dish: Bistecca Fiorentina, a delicious steak seasoned and garnished with black sea salt.



FOR MORE INFORMATION

Visit lamole.com/en to learn more about Italy's Chianti region and Lamole di Lamole's history.



© 2015 TIME INC. AFFLUENT MEDIA GROUP. ALL RIGHTS RESERVED.
LEFT, PIAZZA AND BOTTOM VINEYARD PHOTOS: GETTY IMAGES.
ALL OTHER PHOTOS: LAMOLE DI LAMOLE.

**IF YOU CAN'T TRAVEL
TO LAMOLE DI LAMOLE,**
follow this wine flight for
a perfect Italian wine
tasting with friends and
family at home.

BLUE LABEL

Chianti Classico, 2012

Noted for its fruit-forward flavor and spicy sweetness, the Chianti Classico Blue Label pairs well with charcoal-grilled meats, game and mature cheeses, such as Pecorino Toscano.



RISERVA

Chianti Classico, 2011

Deep ruby red and blending the flavors of wild berries and oak, Chianti Classico Riserva pairs well with barbecued meats, game and antipasti such as Prosciutto Toscano and Salami Toscano.

GRAN SELEZIONE

Chianti Classico, 2010

Providing warm, savory hints of iris and spice, Chianti Classico Gran Selezione pairs well with grilled meats, salted pork, vegetables and mature cheeses, such as Parmigiano Reggiano.



94 POINT RATING

JamesSuckling.com

Mad Genius Tips: Ice Cream

Justin Chapple, star of F&W's Mad Genius Tips videos, shows a brilliant way to make ice cream slabs for sandwiches and terrines.



SANDWICHES Set the ice cream slabs between cookies; dip into chocolate or nuts.



SLICING TRICK

With a large serrated knife, cut one-pint containers of firm ice cream into $\frac{3}{4}$ -inch-thick rounds. Lay each on a work surface; peel off the container strips.

Chocolate Shell

Total: 15 min
Makes 2 cups

In a large microwave-safe bowl, melt 1 lb. finely chopped **bitter-sweet chocolate** with $\frac{1}{2}$ cup **coconut oil** at high power in 20-second intervals. Stir in a generous pinch of **salt** and let stand at room temperature until cooled before pouring over ice cream.



POPSICLES Insert sticks into ice cream slabs, dip in chocolate shell and dust with sprinkles.



TERRINE Arrange slabs of different ice creams in a loaf pan for an easy and striking terrine.

PHOTOGRAPHS: NICOLE FRANZEN; FOOD STYLIST: BARRETT WASHBURN; STYLE EDITOR: SUZIE MYERS; GROOMER: JESSIE RILEY

RICH IS ALWAYS A GOOD THING®

LAYER CAKE WINES...*just that and more.*



HANDMADE IN:

AUSTRALIA ITALY CALIFORNIA ARGENTINA SPAIN

For sales and distribution information visit vintagepoint.com ©2015 One True Vine, LLC.

Facebook: LayerCakeWine LayerCakeWines.com Twitter: LayerCakeWine

Cravings

Cheryl Day is the pastry chef at Savannah, Georgia's Back in the Day Bakery. Try her pudding at Chefs Club by Food & Wine, our new Manhattan restaurant (chefsclub.com).



Lemon-Buttermilk Pudding

Active 20 min; Total 4 hr
Serves 6

- 4 large egg yolks**
- 6 Tbsp. sugar**
- 1½ Tbsp. cornstarch**
- ½ tsp. kosher salt**
- 1½ cups heavy cream**
- ½ cup buttermilk**
- 1 tsp. pure vanilla extract**
- ½ tsp. finely grated lemon zest plus 1 Tbsp. fresh lemon juice**
- 1 cup unsweetened whipped cream**
- Fresh berries, for serving**

1. In a heatproof medium bowl, whisk the egg yolks with the sugar, cornstarch and salt until well blended.

2. In a medium saucepan, combine the heavy cream, buttermilk and vanilla and bring to a simmer. While whisking constantly, slowly drizzle ¼ cup of the hot cream mixture into the egg yolk mixture. Slowly whisk in the remaining cream mixture. Return the pudding to the saucepan and cook over moderately low heat, whisking occasionally, until thickened, about 7 minutes. Scrape the pudding into a medium bowl and whisk in the lemon zest and lemon

juice. Press a sheet of plastic wrap directly on the surface of the pudding and let cool to room temperature, about 45 minutes. Refrigerate until cold, about 3 hours.

3. Swirl the whipped cream into the pudding. Serve in bowls topped with berries.

MAKE AHEAD The pudding can be refrigerated for 3 days.



Tyler Florence



Curtis Stone





TORONTO FOOD & WINE

SEPT 18-20, 2015

THE ULTIMATE
CULINARY
WEEKEND



Daniel Boulud at **CAFE BOULUD**



ALL RIGHTS RESERVED COCHON55.COM



Chuck Hughes



Gail Simmons

TORONTOFOODANDWINE.COM

[f](#) [t](#) [i](#) [p](#) @TOFOODANDWINE #TFW15

FESTIVAL PARTNERS



SPONSORS



OFFICIAL HOTEL



PRODUCED BY



ALL THE MAGAZINES YOU LOVE.
One place. One price. Unlimited access.
Try it for free at nextissue.com



BIG IDEAS

Mapo tofu tucked into a delicately chewy homemade wrapper becomes a spicy dumpling.

**TRAVEL POLL
WINNER**

**Dish to master:
DUMPLINGS**

THE GASTRONAUT FILES

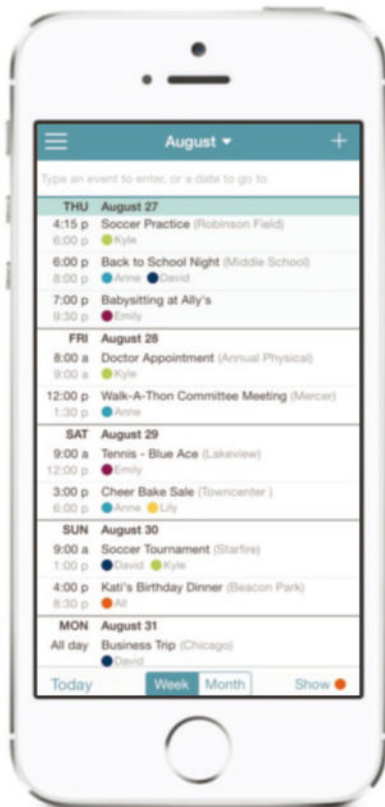
Proudly Inauthentic Dumplings

Mapo tofu, chicken with cashew and more delicious fillings.

CARA STADLER IS OBSESSED with transforming each of her favorite dishes into a single bite. So after the success of her first restaurant, Tao Yuan, in Brunswick, Maine, she opened Bao Bao Dumpling House in Portland. There she invents dumplings with fillings like mapo tofu and chicken with cashew. She sees no contradiction in offering more traditional dumplings alongside those originals, like the pork-and-shrimp ones she learned from her mother. "Truly, nothing is authentic," she says. "Everyone has a different opinion on what a dumpling should be." In her opinion, the dumplings on the next page are ideal: salty, savory, spicy and juicy all at once, with delicately chewy homemade wrappers. —SARAH DIGREGORIO

ADVERTISEMENT

Get Cozi by 9/30
and get an exclusive
preview of The
MODERN FAMILY™
COOKBOOK!



IT'S BACK-TO-SCHOOL SEASON. NEED A HELPING HAND?

**Get Cozi! The FREE must-have app to manage
the chaos of family life.**

- Everyone's schedules and activities, all in one place
- School supplies, grocery lists and chores that go where you go
- Real-time access from any computer or mobile device



★★★★★ in iTunes® and Google Play™

GET COZI—IT'S FREE



Family life. Simplified.



A small rolling pin (available at amazon.com) makes it easier to prep the dumpling wrappers.

Make the Dumpling Wrappers

Active: 30 min; **Total:** 1 hr 30 min; **Makes about** 3 dozen wrappers

Stadler's recipe results in exceptionally delicate and chewy dumpling skins. However, if pressed for time, you could also use store-bought wrappers.

1. Put $1\frac{1}{4}$ cups all-purpose flour into a medium bowl. Slowly drizzle in $\frac{3}{4}$ cup boiling water and mix with a wooden spoon until the mixture just comes together. Turn it out onto a lightly floured surface and knead until a smooth dough forms, 5 minutes. Return the dough to the bowl and cover with plastic wrap. Let rest at room temperature for at least 1 hour or up to 4 hours.
2. Turn the dough out onto a lightly floured work surface and, using a sharp knife, cut it into 36 equal pieces (9 to 10 grams each). Roll each piece into a ball. Using a small, lightly floured rolling pin, roll out 1 ball of dough to a

$\frac{1}{8}$ -inch-thick round, then roll out just the outer edge until it is $\frac{1}{16}$ inch thick and the wrapper is $3\frac{1}{2}$ inches in diameter. (To hold the filling properly, the wrapper should be slightly thicker in the center than at the edge.)

3. Transfer the wrapper to a parchment paper-lined baking sheet and cover with a damp kitchen towel. Repeat with the remaining balls of dough.

MAKE AHEAD The dough can be refrigerated for 2 days. Bring to room temperature before rolling out. ➤

ADVERTISEMENT

STAY CONNECTED

SIGN UP FOR OUR FREE
EMAIL NEWSLETTERS AT
FOODANDWINE.COM

FWx

Get secrets worth sharing
with this insider's guide to eating
drinking and carrying on.



A guide to travel destinations,
inspired getaways and incredible
restaurants around the globe.

The F&W DAILY

One sensational dish
served fresh every day.

the DISH

Receive the latest on food,
restaurants and trends.

THE WINE LIST

Weekly pairings, best
bottles to buy and the latest
news in the wine world.



@foodandwine





Estancia

THE PEOPLE BEHIND
THE POUR

MEET Scot

*Scot is our Winemaker.
He oversees vineyard activities and also
tends the trees. The trees are special
because they protect the vines when
harsh winds sweep through Monterey
County, to ensure a more even bud
break, bloom, and ripening.*

Scot loves the Estancia Chardonnay.

*And playing golf.
< far away from the trees >*

estanciawines.com



Choose a Filling

Total: 40 min; Makes about 3 cups (for 3 dozen dumplings)

Spicy Mapo Tofu

- 7 oz. firm tofu, drained
- 4 dried chiles de árbol, stemmed
- 1 tsp. Sichuan peppercorns
- ½ lb. fatty ground pork, preferably pork butt
- 2 garlic cloves, minced
- 1 scallion, thinly sliced
- ¼ cup minced peeled fresh ginger
- ½ cup finely chopped flowering chives
- ¼ cup black bean paste with chile
- 1 Tbsp. ground bean sauce
- 1 Tbsp. tobanjan (fermented broad-bean paste)
- 3 Tbsp. Shaoxing wine
- 1 large egg white
- ½ tsp. kosher salt
- 2 Tbsp. cornstarch

1. Cut the tofu into ¼-inch-thick slices; put them on a paper towel-lined plate and press dry with paper towels. Finely chop the tofu and transfer to a large bowl.
2. In a spice grinder, combine the chiles and Sichuan peppercorns and finely grind. Add to the tofu in the bowl along with all of the remaining ingredients except the cornstarch. Fold gently until well blended. Fold in the cornstarch just until incorporated.

Pork and Shrimp

- ¾ oz. dried shiitake mushroom caps
- ½ lb. fatty ground pork, preferably pork butt
- ½ lb. shelled and deveined large shrimp, finely chopped
- 2 scallions, thinly sliced
- ⅓ cup finely chopped canned water chestnuts (about 5)
- 2 Tbsp. minced peeled fresh ginger
- 1½ Tbsp. soy sauce
- 1½ Tbsp. Shaoxing wine
- ½ Tbsp. toasted sesame oil
- ½ Tbsp. sugar
- 1½ tsp. kosher salt
- 1 large egg white
- 1 Tbsp. cornstarch

1. In a medium bowl, cover the mushrooms with boiling water and let stand, stirring occasionally, until softened, about 15 minutes. Drain well, then squeeze out any excess water. Finely chop the mushrooms.
2. In a large bowl, combine the mushrooms with all of the remaining ingredients except the cornstarch and fold gently until well blended. Fold in the cornstarch just until incorporated.

Chicken and Cashew

- ¾ lb. skin-on, boneless chicken thighs
- ¾ oz. dried shiitake mushroom caps
- ⅓ cup diced canned water chestnuts
- ½ cup chopped cilantro
- ½ cup thinly sliced scallions
- ⅓ cup chopped salted cashews
- 1½ Tbsp. minced peeled fresh ginger
- 1½ Tbsp. soy sauce
- 1½ Tbsp. hoisin sauce
- 2 tsp. Shaoxing wine
- 1 tsp. Sriracha
- 1 tsp. toasted sesame oil
- 1 large egg white
- ¾ tsp. kosher salt
- 2 tsp. cornstarch

1. Cut the chicken into ¼-inch pieces and spread on a baking sheet. Freeze until firm but not frozen, 40 minutes.
2. In a food processor, in 2 batches, pulse the chicken until coarsely ground.
3. In a bowl, cover the mushrooms with boiling water and let stand, 15 minutes. Drain; squeeze out water; finely chop.
4. In a large bowl, combine the ground chicken with the mushrooms and all the remaining ingredients except the cornstarch; fold gently to combine. Fold in the cornstarch just until incorporated.

A Pleating Tutorial

Stadler only pleats her dumplings twice on one side, an easy shape to master and one that lends itself to pan-frying.



1

LAY A WRAPPER in the palm of one hand. Using your finger, brush the outer edge of the wrapper with water. Spoon 1 heaping tablespoon of filling in the center. Fold the wrapper over the filling to form a half-moon; pinch at the top to adhere.



2

FOLD A PLEAT in the dough on the top left, angling back toward the center. Press with your fingers to adhere.



3

MAKE A SECOND PLEAT. Repeat on the top right to meet the first pleat in the center. Transfer the dumpling to a parchment-lined baking sheet and cover with plastic wrap; repeat with the rest of the wrappers and filling.



PURELY NATURAL. PURELY DELICIOUS.



New Purely Fancy Feast® is thoughtfully crafted down to the smallest detail. Each entrée is made with real chicken, seafood or beef—natural ingredients, plus vitamins and minerals—and never any by-products or fillers. It's Purely delicious.

PURINA®
Purely *Fancy Feast*

LOVE IS IN THE DETAILS

Fancy Feast Appetizers are now Purely Fancy Feast. Everything she loved about Appetizers, now in a natural, complete and balanced meal for adult cats.



DISCOVER MORE @
PURELYFANCYFEAST.COM





The simple shape of these dumplings provides a lot of surface area for them to crisp in the pan.

Pausing the pan-frying to briefly steam the dumplings allows them to cook evenly.



Cook the Dumplings

Total: 20 min; Makes about 3 dozen

Stadler's favorite method for perfectly cooked, crisp-bottomed dumplings is fry-steam-fry. It's the classic way to prepare potstickers.

1. Pour enough canola oil into a large non-stick skillet to cover the bottom. Arrange some of the dumplings in the skillet with a non-pleated side down (you will need to work in batches). Cook over low heat until golden on the bottom, about 3 minutes.
2. Carefully pour in enough water to reach halfway up the dumplings. Cover and cook until almost all of the water is absorbed and the filling is cooked through, about 4 minutes. Uncover and cook until all of the liquid has evaporated and the dumplings

are crispy on the bottom, about 2 minutes longer. Carefully invert onto a plate. Repeat the process with the remaining dumplings. Serve warm.

MAKE AHEAD The fillings can be refrigerated overnight. The assembled, uncooked dumplings can be frozen for up to 1 month and cooked from frozen. Just add 2 minutes to the covered cooking time in Step 2. Alternatively, you can boil or steam the frozen dumplings for about 8 minutes.

CookingLight[®]DIET

Turn Meal Time into Family Time!

Use COOKING LIGHT Diet to plan out easy, **family-friendly dishes** that are nutritious, delicious, and perfect for the whole crew. With meals so simple and tasty, you'll look forward to cooking — and your kids to eating!



- ✓ **No-stress** interactive tool for phone, tablet, or computer
- ✓ **Log on** to set goals and foods your family likes to eat
- ✓ **Personalized** menu plans delivered to your inbox

**SAVE 20%
ONLINE**

SAVE 20% with Promo Code MEALTIME
diet.cookinglight.com/mealtime



*For new COOKING LIGHT Diet subscribers. © 2015 Time Inc. COOKING LIGHT is a trademark of Time Inc. Lifestyle Group, registered in the U.S. and other countries.

nycwff.org

GET TICKETS!

OCT 15-18

Check out over 100 amazing food and wine events
with over 500 of the best chefs, professionals and
winemakers in the industry!



COOKING
CHANNEL

NYCWFF

PRESENTED BY **FOOD & WINE**

NEW YORK CITY WINE & FOOD FESTIVAL

EAT. DRINK. END HUNGER.

866.969.2933 | @NYCWFF

HOSTED BY AND BENEFITING



EXCLUSIVE PROVIDER
OF WINE AND SPIRITS



SOUTHERN WINE & SPIRITS
of NEW YORK

PREFERRED CARD



HEADQUARTER
HOTEL

HUDSON
NEW YORK
MORGANS HOTEL GROUP

OFFICIAL
AIRLINE



PREMIER



More Than 100 Events!



The Festival promotes responsible drinking. 100% of the net proceeds go to Food Bank For New York City and the No Kid Hungry® campaign. Photos: Courtesy of Getty Images | The Empire State Building image® is a registered trademark of ESB and is used with permission. | Sponsors confirmed as of 6.26.15

PLATINUM

DIAMOND





Thierry Rodriguez's Mas Gabinèle wines, RIGHT, require hours of work to achieve the perfect blend.



Blending In

AN AMERICAN COUPLE LIVING IN A REMOTE FOLD OF SOUTHERN FRANCE LONGED TO BECOME PART OF THE LOCAL COMMUNITY. THEN THEY GOT A THRILLING INVITATION TO A WINEMAKER'S BLENDING SESSION.

BY STEVE HOFFMAN

OUR BACKS HURT, our brains sagged, our mouths were sore. We had just spent a hardworking shift on our feet in the slightly headachy fluorescent glare of a laboratory. Outside, all morning, the Mediterranean sun had bathed the beaches and vineyards of this corner of the Languedoc in late-autumn warmth.

Mary Jo got in the car, shut the door and looked over at me. "Was that possibly the best morning we've ever spent in France?" I asked her.

"Holy crap," she said, with a grin that displayed some very pretty blue teeth.

For most of our years together, wine had been liquid in a glass, a minor life enhancer. This morning, in an obscure and insular fold of deep rural France, wine was the ring that held the keys to the kingdom.

PHOTOGRAPHS: MARY JO HOFFMAN



GRAPE  VARIETAL SPECIFIC®

RIEDEL VERITAS

PERFECTION PERFECTED!
SETTING THE STANDARD, YET AGAIN.



OLD WORLD SYRAH

CABERNET/MERLOT

NEW WORLD PINOT NOIR/
NEBBIOLO/ROSÉ CHAMPAGNE

EXPLORE THE WORLD OF RIEDEL AT **RIEDELUSA.NET**



“Enologist Jean Natoli described the wine we were helping blend as *un monstre*: huge alcohol, huge tannin, huge fruit, all held in perfect, exacting balance.”

ALMOST THREE MONTHS before, my wife, Mary Jo, and I had arrived at a rented stone house in Autignac—population 900 or so—in the Faugères wine region, where the last slopes of the Massif Central meet the coastal plain running out to the Mediterranean. Our hopes, as a Francophone American family, had been, in roughly this order: Send the kids to the local schools—which we had done—and integrate into the life of the village, which we had not.

The villages of southern France know just what foreign visitors want. What they want is to get sunburned on beaches, view pretty landscapes from elevated vistas, shop at markets and boutiques, and drink too much wine on terraces with other visitors who speak their language. That we did not want any of those things appeared to have come as a vast surprise to our fellow villagers. It wasn't really until we volunteered to pick grapes, and then persisted throughout the harvest, that our neighbors began to see us, with a wary *humph* of respect, for the very strange species of tourist we were.

One hot fall afternoon, late in the harvest, we were unloading crates of perfect grapes from the back of a cargo van when a man working alongside us asked, in a soft Midi accent, if we would like to join him for the *assemblage*, or blending, of a local wine called Mas Gabinèle. Our co-worker, as it turned out, was Thierry Rodriguez; Mas Gabinèle is his wine, and we were unloading his grapes.

It would be hard to overstate the thrill of this invitation. We'd flirted with the region. We'd enticed it into conversation. We had even sweatily held hands a few times. But getting invited to something as intimate as an *assemblage* felt like the first fluttery intimation that things might be getting serious.

SO IT WAS THAT WE FOUND ourselves, in late November, in a laboratory, surrounded by perhaps 70 years of winemaking experience divided among three of the attendees—Rodriguez, his enologist Jean Natoli, and Claire, Natoli's assistant. The two remaining participants, Mary Jo and I, representing the great state of Minnesota, boasted wine careers spanning roughly 70 days apiece.

Across the room waited our day's labor, arrayed along a countertop: 27 bottles with sloped, Burgundy-shaped shoulders and handwritten labels.

THIERRY WAS SPEAKING softly to Jean, in an improbably high tenor for such a big man. He looked concerned. Thierry often looked concerned. He was a finicky aesthete, we'd learned, who had placed an enormous career wager, in middle age, on a substance subject to the vagaries of weather, disease and hired help. There was much to be concerned about.

But today was an especially excruciating day to be Thierry Rodriguez, because today he would find out whether the 2011 vintage of his Mas Gabinèle wines would live up to his extremely high hopes for it.

THE WORLD'S FAVORITE MALBEC

Located at the foothills of the Andes Mountains in Mendoza, Argentina, Trapiche sources its Malbec from prized vineyards at over 3,000 feet of elevation, resulting in rich yet balanced Malbecs.

Founded in 1883, Trapiche prides itself on a legacy of quality, which today can be enjoyed through its portfolio of high-scoring, award-winning wines.

Wine Enthusiast

90
POINTS

A LEGACY OF
90+ POINTS

Wine Spectator

88
POINTS

A LEGACY OF
BEST BUYS




TRAPICHE
ARGENTINA



ARGENTINE WINE PRODUCER OF THE YEAR

2004 - 2006 - 2011 - 2012

The SUN Runs My Oven



Save the planet
without leaving
the house.

Going solar at home helps reduce pollution and carbon emissions in your city and around the world. And it's easier and more affordable to do than ever before—that's why every four minutes another American household or business goes solar. Find out how you can be next.

RENEWABLE
IT'S DOABLE



worldwildlife.org/solar

Thierry produces three Mas Gabinèle reds—a traditional Faugères, using the appellation's blend of Syrah, Grenache, Mourvèdre, Carignan and Cinsaut; Rarissime, heavy on Syrah and a worthy rival to most Châteauneuf-du-Papes; and, finally, what you could call his folly, Inaccessible, mostly made from Mourvèdre and which sells for \$100 a bottle in a region known for wines a tenth that price.

Jean described Inaccessible as *un monstre*: huge alcohol, huge tannin, huge fruit, all held in perfect balance. It was the kind of wine—demanding absolutely top-quality grapes—that couldn't be produced every year. It was the kind of wine that could make a reputation, or sit unsold on wine store shelves and destroy a career. And it was precisely the kind of wine that Thierry needed to sell, he explained, if he was going to pay for the brand-new winery, under construction when we were there, that he had designed to his own exacting and expensive specifications.

Jean made a pouting face meant to be reassuring. The 2011 vintage promised an adequate amount of monstrosity, he felt. Thierry looked over at him with hopeful, and somewhat anxious, professional deference.

And then it was time to blend some wine.

Each of the 27 bottles was a sample of the contents of a vat, or a row of oak casks, back at the winery. Each was made from a single grape variety, often from a single vineyard, and was the culmination of several dozen decisions—how to prune, how much growth to allow, when to harvest, which fermentation method to use, how long to macerate, whether to age in oak and for how long. Our job over the next three hours would be to sip from each bottle, assess and track our favorites by sliding the best bottles forward. Based on those ratings, we would attempt to assemble three costly and complex wines, in descending order of quality and price, in hopes that Jean could deliver, at day's end, the recipes for Thierry's 2011 wines.

WE BEGAN MARCHING down the row of bottles. Claire would pour two fingers from each and announce what it was: "Syrah, Carbonic Maceration, Casks 1-6." The five of us would swirl, sip, suck, consider and spit into a sink—in a tight, elegant stream if the spitter was, say, a winemaker or enologist, and sometimes in a flaccid, splashing cascade. Then we would discuss.

Occasionally, if a wine merited it, we would move a bottle forward a few inches. More rarely, we would come across one of the monsters, or a slightly less powerful *bébé monstre*. That bottle would take two or sometimes three steps forward.

"...Mourvèdre, Barrels 45-57..."

It sounds like a joke to claim that a morning spent tasting wine was hard work. But around wine number 20, Mary Jo and I were rubber-legged. Our backs hurt. Our brains sagged. Our mouths felt chalky and sore. "I'm going to pass out," I said, "and I haven't swallowed a drop."

We sat out a few rounds, marveling at the stamina of our crewmates. And then, a little heroically, Mary Jo and I grabbed our picks and shovels and headed back down into the mine that is wine tasting and *assemblage*. We worked until the whistle blew at bottle 27: Cinsaut, no oak.

At this point, Jean began acting very much like a scientist in a lab, which, of course, he was. He poured winning bottles into glass beakers, and beakers into other beakers, until he had concocted one complete imaginary bottle of wine, a bottle he then offered to us to taste.

I DON'T PRETEND TO have access to all the reasons the blend accomplished what it did. Earlier, sipping from the row of samples, I had thought to myself several times, OK, stop right here. Here's your wine. No need to blend anything. But a mouthful of Jean's prototype made most of the individual bottles seem a little simplistic or exaggerated. The peppery spikiness of the Syrah got smoothed out. The hard tannic darkness of the young Mourvèdre softened. The blend had more flavor. It filled your mouth differently.

We're used to varietal wines in the US: Cabernet Sauvignon, Pinot Noir, Zinfandel. But winemakers in southern France talk about blending as lying very close to the heart of what they do. There is a refreshingly blue-collar dimension to much of a French winemaker's year, a lot of pruning and spraying and pumping and shoveling. The French winemakers we met didn't often use the word *art*, but when they did, they were usually talking about blending. Our morning in the lab made clear what they meant in a way I could never have understood until I'd sipped down a row of single varietals and then tasted, minutes later, their individual contributions to the blended whole.

JEAN FOUND this first effort "pleasing enough," but he wanted to deepen the color with more Syrah and use one particularly luscious Grenache to add a bit of silkiness. This was what he could do that the rest of us could not. He was not reacting to what was there, but building something that wasn't. Even Thierry spent a good deal of time nodding to the beat of Jean's improvisations, rather than contributing his own riffs.

Four permutations later, we all agreed that the 2011 Inaccessible had found itself. It spilled over with excess as it was supposed to, but—and here Jean got to use one of his favorite words—the final blend was nevertheless remarkably

"consensual." We had just witnessed the birth of a vintage, and 2011 was going to be a very good year at Mas Gabinèle. And we had the privilege of watching a man of almost courtly reserve spend 10 minutes quietly corking his baby monsters, with a smile of the purest fatherly delight.

Later, in the parking lot, as a kind of exclamation point, or possibly just intoxicated by the general felicity, Thierry kissed Mary Jo and me on both cheeks and thanked us for being there with him, as one might thank a supportive friend post-crisis. Then he grabbed a mostly full bottle of the last vintage of Inaccessible, the 2010, and recommended that we enjoy its remaining \$80 or \$90 worth of wine with dinner.

Back in the car, Mary Jo and I wound homeward along the familiar curves of the D13, richer by a bottle of wine, among other things. Ahead of us waited a tiny village, a stone house and two kids to pick up at school.

Steve Hoffman is a Minneapolis food writer and tax preparer, and an occasional French villager. He Instagrams @sjrhoffman.



Wines made passionately for your table

When you get together with the friends
who matter most, make the most of the moment
with J. Lohr Estates wines—bringing the
celebrated tastes of Monterey and Paso Robles

J. LOHR
VINEYARDS & WINES



The Most Important Acronym in Wine

THE GEOGRAPHY OF AMERICAN WINE CAN BE SUMMED UP IN THREE LETTERS: AVA. HERE'S WHY THEY MATTER.

BY MEGAN KRIGBAUM ILLUSTRATION BY BEN WISEMAN

Understanding AVAs

Winemakers have always cared intensely about terroir: the idea that wine has unique qualities depending on where the grapes are grown—the soil, climate, altitude and so on. In America, we're now becoming more and more knowledgeable about our own terroir, as evidenced by the push to establish more AVAs. An acronym for American Viticultural Area, AVA is a federally recognized geographic designation. The smaller the AVA, the more idiosyncratic the terroir. The movement to establish more AVAs is especially strong in California, which has 135–14 of them approved in 2014 alone.

The Newest AVAs

When it was created in 1983, California's Paso Robles AVA became a 32,000-acre vineyard sprawl with no real geographic delineation; elevations vary dramatically, and climates range wildly from coastal to desertlike. The result was a hodgepodge of wines all with the same Paso Robles AVA label. In November 2014, however, Paso Robles anointed a whopping 11 new AVAs, including the Adelaida and Templeton Gap Districts, giving distinct regional identity to the wines.

AVA Turf War

Winemakers who source grapes from the newly established Rocks District of Milton-Freewater AVA know why it's special: Its 250 acres of vineyards are covered with baseball-size volcanic rocks that keep the earth very warm, creating wines with remarkable complexity and depth. The Rocks is on the Oregon side of Walla Walla, an AVA that straddles the Washington border. Controversy: Only Oregon producers are allowed to specify the Rocks on their labels. Many Washington winemakers who use Rocks grapes are up in arms about this restriction and have banded together to appeal.

No. of AVAs

California	135
Oregon	14
Washington	10
New York	8
Texas	7
Virginia	6
Michigan	4

90,300

No. of vineyard acres in the largest California AVA, Central Coast (San Francisco Bay to Santa Barbara County)

65

No. of vineyard acres in the smallest California AVA, Cole Ranch (in Mendocino County)

SUB-AVA	California: Howell Mountain	New York: Seneca Lake	Oregon: Ribbon Ridge	Washington: Red Mountain
AVA IT'S PART OF	Napa Valley	Finger Lakes	Willamette Valley	Yakima Valley
VINEYARD ACREAGE	600	3,700	500	2,000
WHY IT'S SPECIAL	Volcanic soil, major elevation changes and big swings in day and night temperatures	Gravel soil and relatively moderate temperatures thanks to the effect of Seneca Lake	Ancient marine soil; limited water sources means vineyards are mostly dry-farmed	Sandy soil, desert climate and big swings in day and night temperatures
WINE TO TRY	2011 Robert Craig Howell Mountain Cabernet (\$80)	2014 Hermann J. Wiemer Dry Riesling (\$19)	2013 Brick House Select Pinot Noir (\$36)	2011 Cadence Ciel du Cheval (\$45)



Kavalenkova Velho



EDIBLE DESTINATIONS

by Epitouréan

The most delicious name in travel.

COOKING ADVENTURES | WINE & EPICUREAN VACATIONS
GUIDED CULTURAL EXCURSIONS | DIVERSE ITINERARIES

800-390-3292 | edibledestinations.com

Guided Tours

The #1 In Value Since 1952 +tax, fees

Costa Rica Natural Paradise	9 days	\$1095
Panama Tour with Canal	8 days	\$1195
Guatemala, Tikal, Antigua	10 days	\$1295
Nova Scotia, P.E.I.	10 days	\$1395
Canadian Rockies, Glacier	9 days	\$1595
Grand Canyon, Bryce, Zion	8 days	\$1395
Mt. Rushmore, Yellowstone	8 days	\$1295
California Coast, Yosemite	8 days	\$1295
New England, Fall Foliage	8 days	\$1295

FREE 28-Page Brochure

Caravan.com 1-800-Caravan

caravan

SHELVES THAT SLIDE

- Custom Made for Your Cabinets
- Kitchens • Pantry • Bathrooms
- Limited Lifetime Warranty
- Baltic Birch Construction
- 100 Pound Capacity
- 10 shelves \$499 delivered*

Free Catalog

1-800-598-7390

www.shelvesthat-slide.com

Order OnLine

INTRODUCING

GelPro Elite

WORLD'S MOST
COMFORTABLE
FLOOR MAT

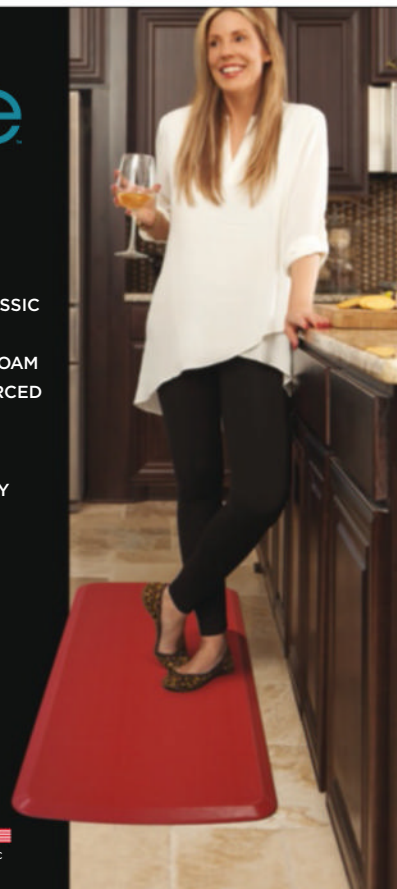
- 50% THICKER THAN GELPRO CLASSIC
- SOOTHING GEL
- ENERGY-RETURN FOAM
- BEVELED, REINFORCED NO-CURL EDGES
- NON-SLIP BOTTOM SURFACE
- 5-YEAR WARRANTY



1.866.435.6287

GelPro.com

Made in the USA
with imported fabric



Have Wine, Will Travel

WHETHER SAILING ACROSS THE PACIFIC OR HIKING THE ARCTIC, WINE IMPORTER BRIAN LARKY ALWAYS BRINGS ALONG TERRIFIC BOTTLES. THIS IS HOW HE DOES IT.

INTERVIEW BY RAY ISLE

Importer Brian Larky (left) sails Italy's Ligurian Sea with winemaker Achille Boroli.



Q. You import wine from Italy, you travel continuously for work, and you always seem to be headed off to white-water-rafting trips or sailing meets. How many miles do you travel each year?

A. I'm happy to have just gotten, from United, my million-mile certificate. And that's just from one airline. In terms of how many trips I've done across the Atlantic Ocean, I think it's at least 200.

Q. Where's the most remote place you've ever opened a bottle of wine?

A. In the middle of the Pacific Ocean. I did a sailing race from San Francisco to Hawaii with my buddy Tony Soter, who makes his own wines in Oregon. Just a little two-man racing sailboat. We did a nice toast halfway there with some of his sparkling wine—we call it "Soter-pop." I've sailed across the Pacific five times, and those halfway parties are always great.

Q. Do you ever travel anywhere without wine?

A. Nope. River trips in Alaska, down in the Grand Canyon, anything; because, really, with a glass of wine, would you rather be sitting in the greatest restaurant in the world or the greatest amphitheater in the world? It's all about the backdrop and the people you're with. I've been up in Alaska on a 10-day trip with friends, and we're making our G&Ts out of glacial ice that's 10,000 years old.

Q. What's your strategy for packing up wine so the bottles don't get smashed?

A. For just one or two bottles, I use inflatable bags called VinniBags. They're reusable, they weigh nothing and they work—and you can use them for floaties on your kids' arms after you get to where you're going. Also, I love Champagne, which is just never going to break in the first place; those bottles are so heavy. So always bring lots of bubbly in your bags; right now I'm a big fan of Pierre Péters Champagne. On river trips I use these WWII-era aluminum rocket boxes that are airtight and watertight, but it's probably easier for most people to go with reusable cardboard wine shippers [available at gorillashipper.com].

Q. Do you have tips for drinking wine on planes?

A. Wine tastes different at altitude. Cabin pressurization is equivalent to 7,000 feet or so. This means aromas are more muted and the effervescence of sparkling wines is more aggressive because of their big bubbles. On top of that, your nasal passages get really dried out. I find that lower-alcohol wines with higher acidity do best: Rieslings, Vouvray, Sauvignon Blanc, things like that. The big, heavy reds are always a bit tricky.



Q. What's the most surprising thing that's ever happened when you've traveled with wine?

A. Years ago, I almost put one poor lady in the hospital when a magnum came flying out of the overhead bin and bonked her on the head. But I apologized, and we actually became friends after that. Since 9/11, several times I've been running for the gate before reaching security and realized I still had bottles in my carry-on. But I look at it this way: Who do I give the wine to? That makes it fun. One time I stumbled into a birthday party for this gal who worked for Southwest Airlines. When I gave them the wine I was an instant hero. It was like, "If you want an upgrade, sir, you can have it!" Which would have been great, except that Southwest only has one class.

Q. Your company, Dalla Terra, imports Italian wine. What's the most interesting thing going on in Italian wine right now?

A. I'd say grape varieties. Napa grows about 10 different grape varieties; Italy grows more than 600. Everyone's all about terroir and all that, but in describing the nature of a place's wines, wouldn't you rather have 600 words in your vocabulary than six? Yesterday, for example, I was tasting some wines from Puglia, a Verdeca and a Susumaniello—those are amazing varieties. You can't say they're new: Italy's been making wine for thousands of years. But there's been a rebirth of unfamiliar varieties that's really exciting.

Q. What are your favorite non-Italian wines?

A. French bubbly. Always. But I live in California, and I also love California wines. Some old-school stuff particularly—Philip Togni, for example. His wines are great, and his history is wonderful. He's been up on top of Spring Mountain [in Napa] since I don't know when—at least 30 years. He really understands his vineyards row by row.

Larky on a backcountry trip in the Sierra Nevada.

7 favorite wines

**2012 GAROFOLI
PODIUM (\$30)**

Most people would never expect the Verdicchio grape to produce something so elegant, that will age so well. I suggest this wine when I want people to reach out beyond Pinot Grigio.

**2005 R. LÓPEZ DE
HEREDIA VIÑA
GRAVONIA CRIANZA
RIOJA BLANCO (\$33)**

Who else would produce a white Rioja with a current vintage that's 10 years old? I pour this in red-wine glasses because the aroma is so intense: slightly oxidative, herbal, nutty.

**2012 PHILIP TOGNI
TANBARK HILL
CABERNET
SAUVIGNON (\$45)**

Togni's wines have such honesty; they're a great expression of what Napa can offer, from an old-school Napa visionary. This is his second wine—it's from the same estate vineyards as the top wine, 2,000 feet up on Spring Mountain, but it's much easier to find—and afford.

**NV RARE WINE CO.
HISTORIC SERIES
CHARLESTON
SERIAL MADEIRA
(\$47)**

You can take this wine anywhere. Madeira is heat-resistant and can't oxidize—pretty much indestructible. Serial is on the dry side for Madeira, so you can enjoy it both during and after a meal.

**2014 DÖNNHOFF
HERMANNSHÖHLE
GROSSES GEWÄCHS
RIESLING (\$80)**

This stony white, from a vineyard on a 45-degree slope, shows what the Nahe region in Germany does so well. If I could have refrigeration on my desert island, it would definitely be one of my desert-island wines.

**2010 MARCHESI DI
GRÉSY CAMP GROS
MARTINENGA
BARBARESCO (\$85)**

I think this red is one of the best examples of Barbaresco. (Disclaimer: I also import it.) The marchese is one of the most elegant people I know, and his wines are equally elegant, so refined—this one may be the ultimate example.

**2009 PIERRE PÉTERS
LES CHÉTILLONS
CUVÉE SPÉCIALE
CHAMPAGNE (\$125)**

Not long ago I had a chance to meet Rodolphe Péters personally during Vinitaly. His wines are amazingly precise, but I also have a fondness for them for the simple reason that Rodolphe himself is such a fabulous person. This gorgeous, floral Champagne comes from one tiny plot of old Chardonnay vines in Le Mesnil.

Price of a Laguiole
corkscrew with
fossilized-mammoth-
tusk handle:

\$550

Winning bid for
a 35-pound box
of TSA-confiscated
corkscrews at a
government surplus
site in Tumwater,
Washington:

\$24

FIFTH ANNUAL
**LOS ANGELES
FOOD & WINE
FESTIVAL**

AUGUST 27-30, 2015



CURTIS STONE

MICHELLE BERNSTEIN

TYLER FLORENCE

DUFF GOLDMAN

DAVID LAFEVRE



FOOD & WINE



CHASE PRIVATE CLIENT

A
CLM
COASTAL LUXURY MANAGEMENT
PRODUCTION

L.A.'s **ULTIMATE** **FOOD & WINE FESTIVAL**

100 Celebrity Chefs ★ 250 World-Class Wines ★ Live Entertainment

F E A T U R I N G

THE ROOTS



ELIZABETH FALKNER

JOHN TESAR

RAY GARCIA

ANTONIA LOFASO

THOMAS KELLER

TICKETS ON SALE NOW!

INTERACTIVE COOKING DEMOS, STROLLING EVENTS, POWER LUNCHES, DINNERS & MORE.

AUGUST 27 - 30
LAFW.COM

Star Chefs Redefine the Hotel Experience





Visitors
to the
Baccarat
Hotel in

New York City are
greeted with a
backlit installation
of 2,000 cut-crystal
glasses, OPPOSITE.
French king
Louis-Philippe
commissioned the
design in 1841.

Star chefs are feeding the **creative energy** of a new breed of American hotel, whether with a **luxé brasserie menu** or an artisanal ice cream truck.

BY M. ELIZABETH SHELDON FOOD PHOTOGRAPHS BY CON POULOS



Fork from
Fitzsu.

Baccarat Hotel chef Shea
Gallante reimagines a frisée
salad with corn, pancetta
and mushrooms (p. 120).

THE HOTEL Baccarat, the French crystal company, launched this opulent hotel on 12 stories of a new midtown Manhattan skyscraper directly across the street from MoMA. **THE CHEF** Shea Gallante, an F&W Best New Chef 2005, runs the “brasserie de luxe,” Chevalier. His clever, brilliant interpretations of French classics include a grand seafood platter with uni and an update on coquilles St. Jacques (gratinéed scallops). As evidence of this smart and loosened-up approach, Gallante offers many tasting-menu options: Guests can choose anything from two to 11 courses. **THE DETAILS** Doubles from \$790; 28 W. 53rd St.; baccarathotels.com.

New York City

baccarat hotel



Gallante makes his own duck pastrami and other charcuterie for the snacks at the upstairs bar. The drinks menu includes a gin-and-Chartreuse cocktail that's designed to be served in a Baccarat coupe.

Sweet Corn Salad with Pancetta and Mushrooms

PAGE 119

Total 50 min; Serves 6

6 large ears of corn, shucked

8 scallions

4 oz. pancetta, cut into ¼-inch dice

½ cup extra-virgin olive oil

12 oz. cremini mushrooms, halved or quartered if large

Kosher salt and pepper

1 tsp. finely grated lemon zest plus ¼ cup fresh lemon juice

½ tsp. honey

1 tsp. apple cider vinegar

4 oz. frisée, white and light green parts only (4 cups), torn into bite-size pieces

2 Tbsp. snipped chives

Shaved Gruyère cheese, for serving

1. In a pot of salted boiling water, cook the corn until crisp-tender, 5 minutes. Let cool, then cut the kernels off the cobs.

2. Meanwhile, in a large cast-iron skillet, cook the scallions over high heat until charred on the bottom, about 3 minutes. Cut into 2-inch lengths.

3. In the same skillet, cook the pancetta over moderate heat, stirring occasionally, until browned, about 5 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Pour off all but 1 tablespoon of fat from the skillet.

4. Heat 2 tablespoons of the oil in the skillet. Add the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring occasionally, until browned, 5 to 7 minutes.

5. In a large bowl, whisk the lemon zest and juice with the honey, vinegar and remaining ¼ cup plus 2 tablespoons of olive oil. Season the dressing with salt and pepper. Add the corn, scallions, pancetta, mushrooms, frisée and chives and toss to coat; season with salt and pepper. Top the salad with shaved Gruyère and serve. —Shea Gallante



Austin

South Congress hotel

THE HOTEL The owners of Austin's superpopular Sway and La Condesa restaurants opened this complex of neatly arrayed bungalow-style buildings. Their aim is to lure pedestrians in from busy South Congress Avenue, hence the hotel's open layout: There are fantastic restaurants and snack stops at every turn.

THE CHEFS Two chefs oversee South Congress's restaurants. Michael Paley, who made his name at 21c Museum hotels, runs Café No Sé, a locavore spot inspired by L.A.'s Sqirl. He is also the talent behind Central Standard, a loose interpretation of a steakhouse, where baked sweet potatoes stuffed with chorizo and avocado replace the usual sour-cream-topped kind (p. 146). Paul Qui, an F&W Best New Chef 2014, runs the omakase counter, Otoko, focusing on raw and cooked fish.

THE DETAILS Doubles from \$289; 1603 South Congress Ave.; southcongresshotel.com.



South Congress Hotel's artisanal ice cream truck, TOP, is playfully named Stephen F. Frostin in homage to Texas hero Stephen Fuller Austin. It's a showcase for the hotel's nationally renowned pastry chef, Amanda Rockman, who experiments with flavors like smooth smoked chocolate.

Filipino Salad Crêpes

Total 1 hr; Makes 8

This recipe reflects chef Paul Qui's passion for the Filipino flavors he grew up with.

1 large egg

Fine salt

1 cup all-purpose flour

1 Tbsp. grapeseed oil, plus more for brushing

½ cup smooth peanut butter

½ cup unsweetened coconut milk

1 Tbsp. tamari or soy sauce

1 garlic clove, finely grated

1 green (unripe) mango, peeled and julienned

1 cup julienned carrot

1 cup julienned daikon

1 cup julienned English cucumber

½ cup torn mint leaves

½ cup lightly packed chopped cilantro

Small butter lettuce leaves, chopped roasted peanuts and coconut vinegar (see Note), for serving

1. In a medium bowl, beat the egg with ½ teaspoon of salt and 1½ cups of water. Gradually whisk in the flour just until a

batter forms (it's OK if there are lumps), then whisk in the 1 tablespoon of grapeseed oil.

2. Heat an 8-inch nonstick skillet and brush with grapeseed oil. Add ¼ cup of the batter and tilt the skillet to distribute the batter evenly. Cook over moderate heat until bubbles start to form around the edge of the crêpe, about 1 minute. Flip, then cook until lightly browned on the bottom, about 45 seconds longer. Transfer the crêpe to a baking sheet and top with a piece of wax or parchment paper. Repeat with the remaining batter, brushing the skillet with oil as needed; layer paper between each crêpe.

3. In a small bowl, whisk the peanut butter with the coconut milk, tamari, garlic and 3 tablespoons of water; season with salt. In a medium bowl, toss the mango with the carrot, daikon, cucumber, mint and cilantro.

4. Arrange the crêpes on plates. Top each with a lettuce leaf and some of the salad; drizzle with the peanut dressing. Sprinkle with peanuts and coconut vinegar and serve, passing additional vinegar and dressing at the table.

NOTE If you can't find coconut vinegar, use white vinegar.





Seared Salmon with Anise-Cucumber Salad

Active **30 min**; Total **50 min**
Serves **4**

Four 6-oz. skin-on sockeye salmon fillets

Kosher salt and pepper

4 Persian cucumbers, thinly sliced

1 red onion, thinly sliced

1 Tbsp. anise seeds

⅓ cup crème fraîche

3 Tbsp. fresh lemon juice

20 basil leaves, torn

2 Tbsp. extra-virgin olive oil

1. Season the salmon with salt and pepper and let stand for 30 minutes.

2. Meanwhile, in a colander, toss the cucumbers, onion, anise seeds and 2 teaspoons of salt. Let stand for 30 minutes.

3. Gently squeeze the cucumbers dry. In a medium bowl, whisk the crème fraîche with the lemon juice. Add the cucumbers and onion and mix well, then gently stir in the basil.

4. In a large cast-iron skillet, heat the oil until shimmering. Add the salmon, skin side down, and flatten gently with a spatula. Cook over moderate heat until the skin is crisp, 4 minutes. Flip and cook until opaque throughout, 3 minutes. Serve with the salad. —*Andrea Reusing*

WINE Dry German Riesling: 2013 Dr. Bürklin-Wolf Estate.



Reusing sources sockeye salmon

from Alaska's Bristol Bay. Her hope is that raising the popularity of this flavorful fish will help protect its habitat, which has been threatened by commercial mining operations.

THE HOTEL Chef Andrea Reusing always admired the midcentury architecture of Durham's abandoned Home Savings Bank. Now she's helped transform it into The Durham Hotel, where everything from the coffee to the rooftop concerts highlights local talent.

THE CHEF At her Chapel Hill restaurant, Lantern, Reusing cooks Asian-inflected dishes. At The Durham, she will pay tribute to America. "Mark Twain wrote amazing letters home from France about craving simple food, and I was inspired by that," she says. Her loose translations include grilled pork ribs with celery seeds (p. 144).

THE DETAILS Doubles from \$249; 315 E. Chapel Hill St.; thedurham.com.

Durham, North Carolina

the durham hotel



Dark Sparklers

Active **10 min**

Total **30 min plus cooling**

Makes **16 cocktails**

This supersimple drink for the rooftop bar at The Durham Hotel was inspired by a book of poetry written by Reusing's friend actress Amber Tamblyn.

4 small black plums, quartered and pitted

½ cup sugar

2 tsp. black peppercorns

2 tsp. fresh lemon juice

½ tsp. kosher salt

Sparkling wine, for serving

1. In a medium saucepan, combine all of the ingredients except the sparkling wine with 2 cups of water and bring to a boil. Simmer over moderately low heat until the plums are very soft and the syrup is deep purple, about 20 minutes.

2. Strain the syrup through a fine sieve set over a bowl, pressing on the solids. You should have 2 cups. Let the syrup cool completely, then refrigerate until chilled.

3. For each cocktail, pour 1 ounce of syrup into a flute and top with sparkling wine.

MAKE AHEAD The black plum syrup can be refrigerated for 2 weeks.

*Champagne flutes
by Fferrone Design.*



"I wanted to focus on very simple, three- or four-ingredient cocktails," Reusing says about the drinks she serves in her restaurant at The Durham Hotel and its rooftop bar. "I love drinking the more complicated cocktails, like a Corpse Reviver, but you can't have a couple of those without falling over."

At her restaurant Compère Lapin, chef Nina Compton uses Italian sausage and basil in a Southern-style fricassee—a reflection of her multicultural influences.

Platter by Jan Burtz from ABC Carpet & Home.



New Orleans

the old no. 77

THE HOTEL The Old No. 77 gets its energy from New Orleans's young artists and the food artisans championed by chef Nina Compton. That's evident even in the idiosyncratic minibar, stocked with Swamp Pop's Filé Root Beer (filé, made with sassafras powder, is a key gumbo ingredient).

THE CHEF Compton (left) fell in love with New Orleans while filming *Top Chef*. Her hotel restaurant, Compère Lapin, is a mash-up of influences: Caribbean (she's from Saint Lucia), English (she has a British grandmother) and Italian (she trained at Scarpetta in Miami Beach).

THE DETAILS Doubles from \$117; 535 Tchoupitoulas St.; old77hotel.com. —MAREN ELLINGBOE

Rosemary Chicken with Corn and Sausage Fricassee

Active 1 hr; Total 2 hr; Serves 6

For juicy, flavorful chicken, Compton soaks her drumsticks in a simple brine for 45 minutes before grilling.

CHICKEN

- ½ cup kosher salt
- 12 chicken drumsticks
- ½ cup extra-virgin olive oil
- 4 large garlic cloves, chopped
- 2 Tbsp. finely chopped rosemary
- 1 Tbsp. finely grated lemon zest
- 1 tsp. crushed red pepper

FRICASSEE

- 6 scallions
- 3 Tbsp. extra-virgin olive oil
- 1 medium sweet onion, halved and thinly sliced lengthwise
- Salt

- 4 oz. hot Italian sausage, casings removed
- 3 cups fresh corn kernels (from 4 ears)
- 2 cups cherry tomatoes (10 oz.), halved
- ¼ lb. sugar snap peas, halved lengthwise
- ½ cup torn basil leaves

1. Make the chicken In a large bowl, whisk the salt with 6 cups of cold water until dissolved.

Add the chicken and refrigerate for 45 minutes. Remove the chicken and pat dry with paper towels. Wipe out the bowl.

2. In the same bowl, whisk the olive oil with the garlic, rosemary, lemon zest and crushed red pepper. Add the chicken and turn to coat, rubbing some of the marinade under the skin. Marinate the chicken at room temperature for 45 minutes.

3. Light a grill or preheat a grill pan. Grill the chicken over moderate heat, turning occasionally, until lightly charred and an instant-read thermometer inserted in the thickest part of each leg registers 165°, about 25 minutes.

4. Meanwhile, make the fricassee In a large cast-iron skillet, cook the scallions over high heat until charred on the bottom, about 3 minutes. Transfer to a work surface and cut into 1-inch lengths. In the same skillet, heat the olive oil. Add the onion and a generous

pinch of salt and cook over moderately high heat, stirring occasionally, until softened and lightly browned, about 6 minutes. Add the sausage and cook, breaking up the meat with a wooden spoon, until nearly cooked through, 6 to 8 minutes. Add the corn and tomatoes and cook, stirring occasionally, until the corn is crisp-tender and the tomatoes are softened, about 5 minutes. Stir in the snap peas and cook until crisp-tender, about 2 minutes longer. Stir in the basil and scallions and season with salt. Transfer the fricassee to a platter, top with the chicken and serve.

WINE Thanks to all the sunshine, California Chardonnay tends to have bright, ripe fruit flavors. These wines are fantastic with peak-of-summer dishes like this chicken. Try the 2014 Bishop's Peak or the 2013 Cambria Katherine's Vineyard.



The Old No. 77 takes pet-friendly

to the next level with a doggy room-service menu. The hotel will also arrange sessions with a pet psychic and dog masseuse (who can share tips with very motivated owners).



Miami Beach

1 hotel south beach

THE HOTEL This is the first property by 1 Hotels, a new line with a strong focus on sustainability. The eco ethic is clear in big and small ways: “Do Not Disturb” signs are printed on repurposed cardboard from shipping containers, Teslas are on call for guests and—most significantly—chef Tom Colicchio runs all the restaurants, including the one by the pool.

THE CHEF “We spent months sourcing everything from Florida—we even found a fantastic burrata,” says Colicchio. At Beachcraft, he chars local octopus on a custom wood-burning grill to serve with a smoky-sweet ancho chile sauce; for his cabana menu at the poolside Sand Box (above), he fills tacos with kale slaw and yuca-encrusted lionfish, an invasive species. (One way to reduce the number of lionfish threatening local marine ecosystems is to eat them.)

THE DETAILS Doubles from \$499; 2341 Collins Ave.; 1hotels.com/southbeach.



“Plate scraps usually end up in a landfill, but we have a system called the Orca that converts leftovers into flushable water,” says Colicchio. He is also a fan of 1 Hotel’s other low-impact policies: Glassware throughout the property is made from recycled wine bottles, for instance.

Grilled Octopus with Ancho Chile Sauce

Active 1 hr; Total 2 hr 30 min
Serves 6

Colicchio was inspired by the flavors of Mexico while filming season 12 of *Top Chef*. He incorporated many of those elements into menus at 1 Hotel in Miami Beach, including this darkly spicy ancho paste.

OCTOPUS

2 Tbsp. extra-virgin olive oil

One 3½- to 4-lb. cleaned octopus, head and tentacles separated

3 shallots, thinly sliced

3 garlic cloves, thinly sliced

1 Tbsp. sweet pimentón de la Vera (smoked paprika)

2 cups dry sherry

SAUCE

3 ancho chiles, stemmed and seeded

1 small dried chipotle chile, stemmed and seeded

¾ cup apple cider vinegar

3 Tbsp. honey

1 garlic clove

¼ cup plus 2 Tbsp. grapeseed or canola oil

Salt

Canola oil, for brushing

Jicama Salad (p. 144), for serving

1. Prepare the octopus Preheat the oven to 300°. In a large enameled cast-iron casserole, heat the olive oil. Add half of the octopus and cook over moderately high heat, turning, until lightly browned all over, 3 to 5 minutes. Transfer to a plate. Repeat with the remaining octopus.

2. Add the shallots and garlic to the casserole and cook over moderate heat, stirring, until lightly browned, about 2 minutes. Add the pimentón and cook, stirring, until fragrant, about 20 seconds. Carefully add the sherry and bring to a boil. Return the octopus to the casserole, cover and braise in the oven until very tender, about 1 hour and 30 minutes. Let the octopus cool completely in the liquid.

3. Meanwhile, make the sauce In a medium saucepan, toast the chiles over moderate heat, turning, until fragrant and pliable, 2 to 3 minutes. Add the vinegar, honey and garlic and bring just to a simmer. Remove from the heat and let stand until the chiles are softened, about 20 minutes. Transfer to a blender and puree until smooth. With the machine on, gradually add the grapeseed oil until incorporated. Season the ancho chile sauce with salt.

4. Remove the octopus from the liquid. Using a paper towel, wipe the purple skin off the tentacles, leaving the suckers intact. Cut the head in half. Discard the braising liquid.

5. Light a grill or preheat a grill pan and brush with canola oil. Grill the octopus over high heat, turning, until lightly charred all over, about 4 minutes. Transfer to a baking sheet and immediately brush with some of the ancho chile sauce. Serve with the jicama salad, passing the remaining sauce at the table.

MAKE AHEAD The recipe can be prepared through Step 4; refrigerate the octopus and ancho chile sauce separately for up to 3 days.

WINE Dry, fruit-forward rosés can help cut the heat in spicy dishes like this octopus. Try the Italian 2014 Bisson Portofino or the French 2014 Château de Campuget. *continued on p. 144*





This smoky ancho chile-glazed octopus is braised before it's grilled to make it extra-tender. It's delicious with a crunchy jicama slaw (p. 144).

*Plate by Janaki Larsen;
bowl by Natalie
Weinberger Ceramics.*



Guests at 1 Hotel can shop at a small farmers' market set up in the lobby a few times a week. It features the local growers who provide Colicchio with ingredients.



Before he opens his new Manhattan restaurant, Conant, Scott Conant tours the Aegean with his family on a chartered sailboat, OPPOSITE.

A large sailboat with a white hull and blue stripe, named 'SERENITY', is on the water. A Turkish flag is flying from the mast. A fishing net is hanging from the side. Two people are on the deck. The background shows a clear sky and distant mountains.

RECIPES FROM AN *Aegean* KITCHEN

AT HOME IN THE U.S., CHEF SCOTT CONANT IS REGARDED AS A COOKING MASTER. BUT WHEN HE AND HIS WIFE VISIT HER FAMILY IN TURKEY, HE'S LUCKY IF THEY LET HIM GRILL THE FISH. HERE, HIS EDUCATION IN TURKISH TRADITION.

PHOTOGRAPHS BY
CHRISTINA HOLMES



WHEN IT COMES TO ITALIAN FOOD, Scott Conant is a champion. The energetic chef and judge of TV's *Chopped* is known for a rich, buttery spaghetti al pomodoro that is one of America's more obsessed-over pastas. He is quick to credit his southern Italian heritage, and the languid, generous meals he had visiting his mother's family in Campania.

But when Conant visits his wife's family in Bodrum, on Turkey's southwestern coast, he barely gets into the kitchen. Meltem Conant, a Turkish-American entrepreneur, comes from a passionately hospitable clan that loves to cook. Every summer, the couple and their two small daughters, Ayla and Karya, travel to the Aegean resort region of white villas and craggy coves, where 20 or so of Meltem's relatives gather from all around Turkey to vacation. "We don't let Scott cook much, other than maybe throw a fish on the grill and toss an occasional salad. We want to show off our food," says Meltem. Says Scott with a laugh, "What? Me? Compete with amazing cooks like Mel's mom and aunts?"

On the most recent trip, Meltem's mother, Nigar Babac, agreed to give Scott a lesson on a few Turkish classics. She taught him how to roll out the dough for manti, wee meat-filled dumplings that look a lot like tortellini. These date back to the 13th century, when tribes traveling from Asia would heat them over a fire. Nigar serves her ground-beef-stuffed version with an intriguing double sauce of yogurt and spice-sizzled tomato butter (p. 131). "Manti are

easy," says Meltem. "But you need an entire family for all the shaping and folding. Even our five-year-old, Ayla, helps out." She continues: "I found out how much work it is to make them by yourself when I was 12. I couldn't find a rolling pin, so I used a pencil to roll out each one." Close by, Nigar prepped the sarmas, the beloved stuffed grape leaves that get their name from the Turkish word *sarmak*, "to wrap." She made them from grape leaves she'd picked herself and rice she'd sweetened with sautéed onions, tomato paste and a little mint (p. 132). "They're best eaten warm, with your hands," says Meltem.

Meltem braised eggplant with tons of olive oil and tomatoes for an Ottoman-era palace dish called imam bayildi, or "imam fainted" (p. 148). Turks love to debate why the cleric swooned: Was it the indecent amount of expensive olive oil or the eggplant's sheer deliciousness? The eggplant belongs to a genre of dishes called zeytinyagli (zey-tihn-yah-lih), a term for olive oil-braised vegetables that come out shiny and luscious, like a savory jam.

Later, on a family outing on a chartered sailboat, Scott got his chance to grill, heating up coals to cook freshly caught çipura (sea bream). First he soaked the fish in salted water for an hour to keep it moist, "a boat owner's trick," he explains.

"Scott still doesn't speak Turkish," says Meltem. But when it comes to the food, "he totally understands all the love." —ANYA VON BREMZEN



BELOW RIGHT: Scott and his wife, Meltem, get a demo on making manti from Meltem's aunt (far right) and mother. The little dumplings are served with tomato butter and yogurt. Later, the family makes stuffed grape leaves, RIGHT; stuffed zucchini and watermelon salad for their boat excursion.



Watermelon, Feta and Almond Salad

Total 20 min; Serves 6

½ cup raw almonds (3 oz.)

½ small seedless watermelon (4½ lbs.), flesh cut into 1-inch pieces (8 cups)

Salt

½ lb. Greek feta cheese, broken into ½-inch pieces (1 cup)

1. Preheat the oven to 375°. Spread the almonds in a pie plate and toast for about 10 minutes, until golden. Let cool.

2. Mound the watermelon in a large bowl and season with salt. Top with the cheese and toasted almonds and serve.

Manti with Tomato Butter and Yogurt

Active 1 hr 30 min; Total 3 hr
Serves 6

These classic Turkish dumplings are filled with meat and served swimming in two simple and delicious sauces.

DOUGH

1 cup plus 2 Tbsp. all-purpose flour, plus more for dusting

1 large egg

⅛ tsp. kosher salt

MEAT FILLING

½ lb. ground beef

1 small onion, grated

3 Tbsp. minced parsley

1 tsp. kosher salt

¼ tsp. pepper

YOGURT SAUCE

1 cup Greek yogurt

½ tsp. finely grated garlic

Kosher salt

TOMATO-BUTTER SAUCE

4 Tbsp. unsalted butter

2 Tbsp. tomato sauce

1 tsp. paprika

Dried mint and Aleppo pepper, for garnish

1. Make the dough In a medium bowl, combine all of the ingredients with 5 tablespoons of water and mix with a wooden spoon until a dough forms. On a lightly floured work surface, knead the dough until smooth, about 5 minutes. Clean the bowl and return the dough to it. Cover with plastic wrap and let rest for 1½ hours.

2. Make the meat filling

In a medium bowl, combine all of the ingredients and mix well.

3. Make the yogurt sauce In a small bowl, combine the yogurt and garlic and season with salt. Mix well and refrigerate.

4. Make the tomato-butter sauce

In a small saucepan, melt the butter over low heat. Stir in the tomato sauce and paprika and keep warm.

5. Lightly dust a baking sheet with flour. Bring a large pot of salted water to a boil.

6. On a lightly floured work surface, using a lightly floured rolling pin, roll out the dough ⅛ inch thick. Cut the dough into 2-inch squares. Spoon ½ teaspoon of the filling in the center of each square. To form the manti, fold the dough over the filling to form a triangle; press the edges together to seal. Transfer the manti to the prepared baking sheet.

7. In a large pot of boiling water, boil the manti until tender and cooked through, about 5 minutes. Using a slotted spoon, transfer to bowls. Top with the yogurt sauce and warm butter sauce, sprinkle with dried mint and Aleppo pepper and serve.

Scott's

FAVORITE SPOTS AROUND

Bodrum

URFA LAHMACUN We go to this spot—located on the second floor of the Bodrum bus terminal—for the lahmacun, which is like a flatbread baked to order and topped with meat and peppers. The owner used to live in the US and is quick to explain the food in English. *No phone number or website.*

SAIT We love sitting outdoors at night and having our kids help us choose from the raw-seafood display—there's superfresh fish, lobster, even octopus. *In the marina in Yalikavak; 011-90-252-385-5386.*

LIMAN KÖFTECİSİ A small place off the marina that's great for families. The famous kofte adana are like well-seasoned Turkish meatballs. *limankoftecisi.com.*

NO:81 HOTEL My wife and I got married at this hotel in Türkbükü. The staff is kind, the rooms are spacious and simple, and there's a day club if you want to swim in the ocean. Going to the mom-and-pop shops nearby is fun; Meltem loves the jewelry store in the Divan hotel. *011-90-252-377-6105.*

SALTY BOAT CHARTER A friendly father-and-son team charts their 13-passenger boat for day trips. Make sure to ask them to grill some fish for you! *bootsmaster@hotmail.com.*



Stuffed Grape Leaves

■ PAGE 131

Active **30 min**; Total **1 hr 30 min**
Serves **6**

½ cup extra-virgin olive oil

1 large onion, minced

1 Tbsp. tomato paste

1 cup long-grain white rice

½ cup chopped parsley leaves plus 12 stems

2 tsp. dried mint

½ tsp. sugar

Salt and pepper

18 large brined grape leaves, rinsed and patted dry

1. In a medium saucepan, heat 2 tablespoons of the oil. Add the onion and cook over moderate heat, stirring occasionally, until translucent, 5 minutes. Stir in the tomato paste and cook, stirring, until lightly caramelized, about 3 minutes. Add the rice and 1 cup of water; bring to a

simmer. Cover and cook over low heat until the water is absorbed, about 5 minutes. Remove the saucepan from the heat. Stir in the chopped parsley, mint and sugar and season with salt and pepper. (The rice will not be fully cooked yet.)

2. Spread the grape leaves on a work surface. Spoon 2 tablespoons of the filling down the center of each leaf, leaving a 1-inch border on each side. For each stuffed grape leaf, fold the sides over the rice, then roll up the leaf into a log.

3. Scatter the parsley stems in a large skillet. Set the stuffed grape leaves on top in a single layer. Season with salt and add enough water to just cover the rolls. Bring to a simmer and cook over moderately low heat, uncovered, until the rice is tender, about 25 minutes. Drizzle the remaining oil over the grape leaves and let stand until cooled to room temperature. Serve.

Grilled Sea Bream

Active **30 min**; Total **1 hr 30 min**
Serves **6**

Two 1½-lb. cleaned whole sea bream (orata)

Kosher salt

Canola oil, for brushing

4 Tbsp. extra-virgin olive oil

1. In a large bowl, cover the fish with cool water. Generously salt the water and let stand for 1 hour at room temperature. Drain the fish and pat dry.

2. Light a grill to medium and oil the grate. Rub the fish with 2 tablespoons of the olive oil and season lightly with salt. Grill, turning once, until cooked through, about 20 minutes. Transfer to a platter, drizzle with the remaining olive oil and serve.

WINE Try this flaky white fish with a crisp, lemony white, like Greece's Moschofilero. Look for the 2013 Semeli Mountain Sun or the 2013 Skouras Salto.

Semolina Pudding

Active **20 min**; Total **50 min**
Serves **6**

1 cup fine semolina

1 stick unsalted butter

¼ cup pine nuts

1¼ cups plus 1 Tbsp. sugar

1¼ cups whole milk

¼ cup chopped walnuts

Ground cinnamon, for sprinkling

In a medium saucepan, cook the semolina, butter and pine nuts over moderate heat, stirring, until the pine nuts are golden, about 5 minutes. Add 1¼ cups of the sugar, the milk and 1¼ cups of water and bring to a simmer. Cover and cook over low heat, stirring occasionally, until very thick, 10 minutes. Sprinkle the remaining sugar on top, cover and let stand until warm, 10 minutes. Serve in bowls topped with the walnuts and cinnamon.

continued on p. 148



Before sailing, the Conants start the day with a breakfast of semolina pudding with walnuts, OPPOSITE. Onboard, Scott grills mushrooms and fresh sea bream on the tiny shipboard grill. BOTTOM LEFT, Scott gets a lesson in stuffing grape leaves from Meltem's aunt.





Enrique Olvera, more than any other chef, convinced the world that Mexico City is an essential pin on every global map of food. Now he shares the classic places that inspire his brilliant Mexican cooking.

BY JOHN BIRDSALL

PHOTOGRAPHS BY BOBBY FISHER

FOOD PHOTOGRAPHS BY CON POULOS



GHOSTS ARE EVERYWHERE in Mexico City, looming massively over the living. At the highest point in Bosque de Chapultepec, the city's gracefully scrubby central park, the dead are stacked up like churros in David Alfaro Siqueiros's 1957 mural of martyrs to the Revolution. Closer to earth, in the posh apartment zone of Polanco, chef Enrique Olvera's dead grandfather—photographed like a silver-screen star—gazes like a specter on everyone entering or leaving the city's most famous restaurant, **Pujol**.

I'm in Mexico City for a ghost tour of my own: I want to find the dishes that haunt Olvera's memory. This is the food that inspires the 39-year-old hero of modern Mexican gastronomy, both at Pujol and at his year-old New York City restaurant, Cosme.

Olvera, more than any other chef, convinced the world that Mexico City is an essential pin on every global map of food. He grew up in and around here, heading to the US to study at the Culinary Institute of America in Hyde Park, New York. In 2000, he opened Pujol—a slurring of *pozole*, his nickname in school, a burn for being pudgy. His food was heavily influenced by *The French Laundry Cookbook: New American* tweaked with Mexican ingredients, as in foie gras with guava. It wasn't until 2005 that Olvera found his own identity, and an audience.

Dinner at Pujol can invade your senses like a distillation of Mexico. You feel its sweep in a series of small, expressive gestures: the first spring escamoles (ant larvae), bursting from a single pea pod, a statement of birth. Or the contrasting moles: a two-year-old mole madre, brown as earth, perpetually fed with new mole; and a brick-red mole nuevo. Both are spread on the plate as a disk within a circle, like some reductive Aztec calendar. Olvera is a chef who thinks a lot about time.

When Cosme opened, critics pored over the dishes to divine some authentic expression of Mexico. Some found it. Others focused on Olvera's genius as a restaurateur, his charisma, the way he studies his clientele and gives them what they want in a place thousands of miles from his source of inspiration.

Right now, kitty-corner from me at the massive table in the private dining room at Pujol, just off the burnished galley of a prep kitchen that's animated by a dozen cooks, Olvera is trying to find his voice in the literal sense. After two months away, he got back to Mexico City with a raw throat ravaged by a cold. He's

Enrique Olvera at his Mexico City restaurant Pujol, on a quiet street in the posh Polanco neighborhood, OPPOSITE.

GHOSTS ARE

laid-back café, **Eno**, just down the street, where the menu is stocked with breakfast and lunch standards like eggs with chorizo and quinoa salad.

But this morning, Olvera is most interested in taking me around Mexico City to try the classic dishes he loves best. He says, “A lot of people in Mexico are like, ‘Oh, now that you’re in New York you don’t give a shit about us anymore.’ That’s wrong: Pujol is the first, the most important restaurant.”

At Pujol, Olvera’s inspiration drips through a filter of thought and technique, but in New York City he traces a more direct line to the foods he loves, some since he was a kid. Cosme is where Olvera is freer to be himself, truer to his food memories. New York, in a weird way, brings Olvera closest to Mexico City.

On a Monday morning, just after 10, not a lot is happening at **Mercado San Cosme**. Olvera’s grandfather lived six blocks away, in Colonia San Rafael, and little-kid Enrique hung out here. It’s a market off the tourist circuit—stalls sell clothes and shiny pink backpacks for kids, plastic colanders and socks, piñatas like spiky Bethlehem stars at every stage of construction. In the illusory green light of fluorescent tubes, Olvera ambles down one of the lanes toward the skylit center, and the still-quiet, not-yet-open *comida corrida* booths, home to Mexico City’s cheap midday meals. He points out sapotes negros—rich, chocolate-colored cousins of the persimmon—and a cardboard box of black-spotted bananas, each no bigger than a baby’s foot.

“Fruit in Mexico is always overripe,” he says, holding up a hand of decaying bananas, signaling to the girl that he wants to buy. “It’s the taste of moles, the smell of chiles that have been drying out. People will drop the peel from an orange on the ground, and it stays there to rot. It’s in the air.” The past keeps its hold on Mexico, even what you breathe.

Olvera has delivered this discourse on rotten bananas in other interviews. As a boy, he was forced to eat them by his grandmother on his mom’s side, who lived in Tabasco, in Mexico’s far south. “I always thought we were poor, so we had to eat them,” he says. “But we weren’t that poor. As I grew up I understood she liked the flavor.”

We get to the stall Olvera wants to show me, a taco stand overseen by a gentleman called Memo, in a white dress shirt, face molded by deep, soft wrinkles. He orders us each a taco—chicharrón in salsa roja. Pale, semitranslucent sheets of pork skin tinted deep orange overlap one another on a tortilla laid out on a wax paper square. The chicharrón’s edges are gnarled, phantom crispness turning soft to frame a lush texture. It glows with the transformative power chefs live for.

In front of San Cosme, waiting for our Uber, I notice Olvera’s tattoos. “This,” he says, lifting his left sleeve, “is the arm of my family.” There are symbols for his children, represented by their nicknames: Rábano (radish), Mosca (fly). A duck (Pato) for his wife, Allegra, and Mayan numbers—dots above thick horizontal bars—for the dates of his kids’ birthdays, like a small, pre-Columbian codex needled on skin.

But his right arm, Olvera says, is his alone. He lifts the sleeve: There are lashing ink flames and some crazy gyroscopic symbol above parallel lines. “This arm is my idea,” he mumbles as if reticent, like I just asked him to strip off his shirt. One by one, he points to his tattoos: “No beginning...no end...an equal sign...everything’s the same...whatever.”

I felt like I could see the opposing lobes of Olvera’s mind—history on one side, cosmic invention on the other. It’s the

sipping an infusion of ginger and lime, poured from a murky French press one of his cooks has just delivered.

Olvera has come from his cardiologist. “Just a few...” he flutters a splayed hand in front of his black V-neck tee—“...chest pains.” His grizzled black beard frames his smile, spread wide in an expression of feral charm. “Don’t worry,” he says, lowering his face to sip, “I’m not dying. There’s an old saying in Spanish.” He brings his head back up to blast me with that smile again. “*Hierba mala nunca muera*.” A bad weed never dies.

Olvera looks slightly withered, though. This week while he’s in Mexico, his life is a tight grid of two-hour calendar blocks. He just wrapped his epic English-language book for Phaidon, *Mexico from the Inside Out*, which traces the life of Pujol. Now he has to approve the type of padded envelopes that review copies will be mailed in, go over blueprints for Manta—a restaurant at The Cape hotel in Mexico’s Los Cabos—and taste the tiny chia-seed tostada one of his sous-chefs has tracked him down to try. He also wants to take me to his

Dinner at Pujol can invade the senses like a distillation of Mexico: the tang of vinegar, BELOW, the fragrance of hoja santa leaves, OPPOSITE, BOTTOM LEFT.





same dichotomy as Cosme: a nostalgic crawl through a disappearing Mexico, and a space walk into creation's void.

Early next morning, I head for more chicharrón, this time in salsa verde, at Olvera's beloved **Fonda Margarita** in Tlacoquemecatl del Valle. The place is a dream of urban Mexico, a 60-year-old *fonda*—the modest neighborhood restaurant equivalent of an Italian trattoria—that looks like a blown-up shed with rippled sheets of fiberglass roofing covering partially open walls. It's on a street where a car wash faces a white church, El Señor del Buen Despacho, Saint of the Good News. A local expression of no-nonsense faith, in bureaucrat-speak, if ever there was one.



FOLLOW US @FOODANDWINE

A tweed-jacketed guy singing a bolero inside Fonda Margarita glimpses me through the glass of the metal door and slides it open. Folding myself into the skinny beer-hall table with a spangled turquoise top, I can just barely see the charcoal braziers in the back kitchen.

At 7 a.m., Fonda Margarita is half-full of middle-aged *chilangos* (Mexico City residents) dressed for the office hunched over albóndigas (meatballs) and huevos rancheros. The chicharrón verde is a bowl of rough, browned hunks of pork skin submerged in thick tomatillo sauce. The rind turns beautifully gelatinous as it braises in the tart green sauce. Like the tacos at San Cosme market, it's a study in transformation, turning poverty into something lush and transcendent.

That's also true at **Restaurante Nicos**, a rambling family restaurant in Colonia Clavería, a couple of miles north of Polanco, full of older *chilangos* capping their lunches with elaborate, boozy coffees with whipped cream and aniline-red cherries. Nicos is the source of Olvera's favorite guacamole, the one listed at the bottom of Cosme's menu, footnote-style. Only at Nicos, the guacamole is a production—a server with a plastic name tag rolls a cart to your table and, in front of you, pounds ingredients in a black molcajete: coarse salt, olive oil from Baja, onion, chiles, tomato, cilantro, avocado—there isn't even a faint spritz of lime to distract from the avocado's subtle acidity. Olvera's version at Cosme adds peas, veering further from the tangy guacamole pastes of US burrito joints, highlighting the grassy freshness of perfectly ripe avocado (p. 141).

There's that same surprising alliance of sweetness and vegetable intricacy in Cosme's most famous dish, the husk meringue. It's a broken meringue, slightly creamy inside like a pavlova, and it contains cornhusk ash, so it's a tenuous shade of taupe. The filling: pureed sweet corn with a little mascarpone folded in (p. 142). Carlos Salgado of Taco María in Costa Mesa, California (an F&W Best New Chef 2015), says Olvera's dessert made him very emotional the first time he tasted it—the charred-husk scent brought him back to the tamales his mom made in Orange County when he was a kid.

"You have those deep-roasted husks at the sides of the pot," Salgado says. They fuse with the masa so "you end up eating ash—my mom passed on to me a love of all things burnt and charred." Even for a Mexican-American like Salgado, memory and inspiration collide, leaving a plaster-dust wrack of smoky meringue.

Olvera takes me to the source of this dessert, the Polanco outpost of **Pastelería La Gran Vía**, a 75-year-old pastry chain. It's afternoon, and the shop is empty, a lone purple-and-green molded gelatina sitting under fluorescent light in the refrigerated case. Somebody from Pujol must have called to say Olvera was coming. Giggling, red-faced, the teenage counter girl with braces and a purple streak in her hair carries out a tray with a dozen meringues as big as baked potatoes, white and chalky-looking, split and filled with whipped cream.

"Usually on the weekends," Olvera says, sitting at a tiny table, grabbing a meringue, "on a Sunday night, you would get one of these." We bite together—it's so big it hits my nose, the dry squeak of hardened meringue on my teeth and then a gush of sweet, vanilla-flavored cream. It's super-sugary and irresistible. Olvera smiles as he demolishes one, meringue crumbs clinging to his beard, momentarily lost to the ghosts.

John Birdsall is a writer and ex-cook living in Oakland, California. Follow him on Twitter @John_Birdsall.



SEPTEMBER 2015

THE PLACE IS A DREAM OF URBAN MEXICO



Fonda Margarita, BELOW RIGHT, a shack with a rippled fiberglass roof, has been run by the Castillo family since the 1950s; its current co-owner is María De Jesús, BELOW. Chicharrones in salsa verde, like other dishes, are cooked in giant pots. Olvera reinvents those chicharrones as a filling for tacos (p. 151), OPPOSITE.



AM





At Los Panchos, cooks make carnitas the traditional way: by braising pork shoulder for hours. For his version, BELOW, Olvera confits pork belly to serve in tortillas with beer-spiked pico de gallo. OPPOSITE: His mushroom-and-cheese quesadilla is based on one from a stall at Mercado San Cosme, the market of his childhood.

Crispy Pork Belly Tacos with Pico de Gallo

Active **1 hr**; Total **4 hr**
Serves **4**

BRAISED PORK BELLY

One 2-lb. piece of meaty pork belly

1 cup extra-virgin olive oil

1 cup melted lard or shortening

3 garlic cloves, crushed

1 white onion, coarsely chopped

2 morita chiles (see Note) or dried chipotle chiles

2 tsp. kosher salt

PICO DE GALLO

½ lb. cherry tomatoes, finely chopped

4 oz. tomatillos—husked, rinsed and finely chopped (about ¾ cup)

½ small red onion, finely chopped

1 chile de árbol, crumbled

¼ cup Mexican beer, such as Corona

¼ cup fresh lime juice

Kosher salt

TACOS

1 Tbsp. canola oil

Twelve 5-inch Corn Tortillas (p. 150) or fresh corn tortillas, warm

Lime wedges, for serving

1. Braise the pork belly

Preheat the oven to 250°. In a large ovenproof saucepan, combine all of the ingredients and bring to a simmer over moderate heat. Cover, transfer to the oven and braise the pork until very tender, about 3 hours. Transfer the pork to a plate to cool slightly; discard the braising liquid.

2. Make the pico de gallo

In a bowl, combine all of the ingredients except the salt. Season with salt and mix well.

3. Make the tacos In a large cast-iron skillet, heat the canola oil. Add the pork belly, skin side down, and weigh it down with another heavy skillet. Cook over moderately low heat until golden and crisp, about 10 minutes. Transfer the pork, skin



side up, to a cutting board and let cool slightly. Slice across the grain $\frac{1}{4}$ inch thick, then halve the slices crosswise. Top each tortilla with a few pieces of pork belly and a little pico de gallo and serve warm.

NOTE Morita chiles are small, dried smoked chiles; they're a little spicier than chipotles.

MAKE AHEAD The braised pork belly can be refrigerated overnight; return to room temperature before frying. The pico de gallo can be refrigerated for 6 hours.

BEER Nothing will ever go as well with tacos as an ice-cold Mexican lager. Serve these perfect pork belly ones with bottles of Bohemia or Negra Modelo.

Mixed Mushroom-and-Cheese Quesadillas

 Total **45 min**; Makes **6**

These simple, superb quesadillas can be filled with almost any sautéed mushrooms—a mix of different types gives the stuffing layers of texture. If store-bought tortillas are too small to fold, buy double the amount and use two to make a sandwich.

- $\frac{1}{4}$ cup corn oil
- $\frac{1}{2}$ cup finely chopped white onion
- 3 large garlic cloves, minced**
- 1 red jalapeño or Fresno chile, minced**
- 12 oz. mixed oyster and white mushrooms, trimmed and very coarsely chopped**
- Salt**
- 2 Tbsp. finely chopped epazote or 1 tsp. chopped oregano**
- Six 8-inch Corn Tortillas (p. 150) or 12 fresh corn tortillas**
- 9 oz. Oaxaca or Monterey Jack cheese, shredded (3 cups)**

1. In a large skillet, heat the oil until shimmering. Add the onion, garlic and chile and cook over moderately high heat, stirring, until just softened, about 2 minutes. Add the mushrooms

and a generous pinch of salt and cook, stirring occasionally, until tender and browned, about 10 minutes. Remove from the heat and stir in the epazote. Season with salt.

2. Heat a large cast-iron griddle over moderately high heat. Add 3 tortillas to the griddle and top each one with $\frac{1}{2}$ cup of the cheese and $\frac{1}{3}$ cup of the mushrooms. Cook until the cheese just starts to melt, about 2 minutes. Using a spatula, fold the tortillas in half, pressing lightly to form quesadillas. Cook, flipping once, until the tortillas are browned in spots and the cheese is melted, 2 to 3 minutes longer. Transfer to a work surface. Repeat with the remaining tortillas, cheese and mushrooms. Cut the quesadillas into wedges and serve.

SERVE WITH Red salsa (home-made or store-bought) or Salsa Verde (p. 151).

BEER Toasty, malty beers are a great match for earthy mushrooms. Try an amber ale like the Dos Equis Amber from Mexico or the Anderson Valley Boont Amber from California.

COVER RECIPE

Spicy Pea Guacamole

 Total **20 min**; Serves **4**

Green peas add lovely sweetness to Olvera's guacamole. He doesn't use lime juice—he likes to show off the subtle acidity of the avocado—but you can add a squeeze if you prefer.

- 1 serrano chile, chopped**
- $\frac{1}{2}$ cup chopped cilantro**
- $\frac{1}{2}$ cup thawed frozen peas**
- 2 medium Haas avocados—peeled, pitted and chopped**
- Kosher salt**
- Tortilla chips, for serving**

In a mortar, mash the chile with the cilantro. Add the peas and avocados and mash until well blended but still chunky. Season with salt and serve with chips.





At Olvera's New York City restaurant, Cosme, the most famous dish is the Husk Meringue: a broken meringue flavored with cornhusk ash and filled with a sweet corn cream, OPPOSITE. Its inspiration: the giant, whipped-cream-filled meringues from a 75-year-old pastry shop Olvera has been visiting since childhood, Pastelería La Gran Vía.

Cornhusk Meringues with Corn Mousse

Active **1 hr**; Total **2 hr plus cooling**; Serves **4**

The recipe for this much-Instagrammed dessert—meringues flavored with charred cornhusk powder and filled with sweet corn cream—is in Olvera's new cookbook, *Mexico from the Inside Out*.

MERINGUES

4 dried cornhusks (½ oz.)

2 large egg whites

½ cup sugar

MOUSSE

1½ cups fresh corn kernels
(from 3 ears)

1 Tbsp. sugar

⅛ tsp. kosher salt

1 cup heavy cream

¼ cup mascarpone

1. Make the meringues Preheat the oven to 450°. Spread the husks on a large baking sheet; bake for 8 to 10 minutes, until lightly browned. Reduce the oven temperature to 200°.

2. Break the husks into small pieces. Transfer to a spice grinder in batches and grind to a powder. Sift the husk powder through a fine sieve.

3. In a stand mixer fitted with the whisk, beat the egg whites until soft peaks form. With the mixer on, gradually beat in the sugar until medium peaks

form. Add 2½ tablespoons of the husk powder; beat at medium-high speed until stiff.

4. Transfer the meringue to a pastry bag fitted with a ¾-inch round tip. Pipe four 3-inch rounds of meringue onto a parchment paper-lined baking sheet. Bake for about 1 hour and 10 minutes, until the meringues are set and sound hollow when lightly tapped on the bottom. Let cool completely, at least 2 hours.

5. Meanwhile, make the mousse In a skillet, combine the corn, sugar, salt and ¾ cup of the cream and bring just to a boil. Simmer over moderate heat, stirring, until the corn is tender, 5 minutes. Transfer to a

blender and puree until smooth. Strain the puree through a fine sieve, pressing on the solids. Let cool completely, then whisk in the mascarpone.

6. In a bowl, beat the remaining ¼ cup of cream until stiff. Fold into the corn mixture until no streaks remain.

7. Transfer the meringues to plates and gently crack open with a table knife. Spoon the corn mousse into the meringues and sprinkle with the remaining husk powder. Serve right away.

MAKE AHEAD The meringues can be stored in an airtight container overnight. The mousse can be prepared through Step 5 and refrigerated overnight.



Plate by Miro
Made This.

OLVERA'S LOCAL FAVORITES

MODERN NEW RESTAURANTS & BARS

Pujol Olvera's Mexican flagship serves dishes like his signature aged mole madre paired with fresh mole. *Calle Francisco Petrarca 254; pujol.com.mx.*

Maximo Bistrot Local Chef Eduardo (Lalo) García, an alum of Pujol and New York City's Le Bernardin, cooks exclusively with ingredients that arrive in his kitchen within a day. Says Olvera, "Lalo is just a great chef." *Tonalá 133; maximobistrot.com.mx.*

Quintonil Chef Jorge Vallejo celebrates native Mexican foods like an amaranth tamal in salsa verde with Mexican herbs. *Newton 55; quintonil.com.*

Restaurante Carlota This new restaurant inside the Carlota hotel, from rising-star chefs Joaquin Cardoso and Sofia Cortina, serves deceptively simple-sounding dishes like chilled pea soup with coconut and lemon verbena. *Río Amazonas 73; hotelcarlota.com.*

Maison Artemisia The specialty at this cocktail bar is absinthe, including a blend that's custom-made in France for the lounge's owners. *Tonalá 23; maisonartemisia.com.*

Eno At Olvera's white-walled café, breads and pastries are made in-house; the breakfast menu includes eggs with avocado leaves or cactus. *Multiple locations including Francisco Petrarca 258; eno.com.mx.*

TRADITIONAL COOKING

Mercado San Cosme A Mexican market frequented by locals, with a notable *comida corrida*—street-food hub. *San Rafael (no phone or website).*

Los Panchos This 70-year-old place serves all the classics: quesadillas, enchiladas, caldos (soups). Olvera goes for the carnitas tacos. *Calle Tolstoi 9; lospanchos.mx.*

Restaurante Nicos A neighborhood restaurant where waiters wheel carts around the dining room loaded with ingredients for mixing guacamole tableside. *Av. Cuicláhuac 3102; nicosmexico.mx.*

Fonda Margarita Anthony Bourdain called out this shack for its stellar breakfasts. It's also a favorite of Olvera's for chicharrón tacos in salsa verde. *Adolfo Prieto 1364; fondamargarita.com.*

Pastelería La Gran Vía This pastry shop makes meringues that inspired Olvera's much-talked-about charred-cornhusk version. *Horacio 135; pastelerialagranvia.com.*



Jicama Salad

PAGE 127

Total **30 min**; Serves **6**

To keep the jicama crisp in this simple, refreshing salad, start with a very firm root and cut the julienne a bit thicker.

One 1½-lb. jicama, peeled and julienned

2 celery ribs, thinly sliced

1 Fresno chile, thinly sliced

⅓ cup fresh lime juice

¼ cup extra-virgin olive oil

½ cup torn basil leaves

Salt

Combine all of the ingredients in a large bowl and let stand for 15 minutes; serve.
—Tom Colicchio

Spaghetti with Crab

Total **45 min**; Serves **4**

When she can, Nina Compton of The Old No. 77 swaps in local Louisiana shrimp for the crabmeat in this otherwise Italian pasta.

12 oz. spaghetti

¾ cup extra-virgin olive oil

¼ cup pine nuts

½ cup panko

Salt

6 scallions, thinly sliced, plus more for garnish

5 garlic cloves, thinly sliced

½ tsp. crushed red pepper

1½ cups clam juice or fish stock

½ cup finely chopped parsley

2 tsp. finely grated lemon zest

½ lb. jumbo lump crabmeat, picked over

1. In a large saucepan of salted boiling water, cook the spaghetti until al dente. Drain the pasta well, then toss with 1 tablespoon of the olive oil. Wipe out the saucepan.

2. Meanwhile, in a small skillet, toast the pine nuts over moderate heat, stirring occasionally, until golden, about 5 minutes. Transfer to a work surface and chop.

3. In the same skillet, heat 1 tablespoon of the olive oil. Add the panko and cook over moderately high heat, stirring frequently, until golden, 3 to 5 minutes. Transfer to a small bowl and season with salt.

4. In the large saucepan, heat ¼ cup of the olive oil. Add the 6 sliced scallions, the garlic and crushed red pepper and cook over moderate heat, stirring, until the garlic is softened, about 3 minutes. Add the clam juice and bring to a boil. Add the spaghetti and cook over moderately high heat, tossing, until most of the clam juice has been absorbed, 3 to 5 minutes. Add the parsley, lemon zest, pine nuts and remaining ¼ cup plus 2 tablespoons of olive oil and season with salt. Toss well. Gently fold in the crabmeat. Transfer the pasta to shallow bowls and garnish with the panko and scallions.

WINE Muscadet, from the Loire's west coast, has a salty, lemony edge that makes it a wonderful match for seafood dishes like this crab pasta. Try the 2013 Pierre-Henri Gadais Saint-Fiacre or the 2014 Domaine de la Pépière Muscadet Sèvre et Maine.

Country-Style Pork Ribs with Tomato Salad and Garlic Toast

Active **40 min**; Total **1 hr 10 min**
Serves **4 to 6**

Inspired by humble early-1900s cooking, Andrea Reusing of The Durham Hotel uses flavorful pork ribs for this weeknight dish. She's "almost wary" of telling people to cook the inexpensive cut, for fear it will become too popular and pricey.

2 lbs. country-style boneless pork ribs (about 4 ribs)

1½ tsp. celery seeds

Kosher salt and pepper

¼ cup extra-virgin olive oil, plus more for brushing

Three 1-inch-thick slices of country bread, halved crosswise

2 garlic cloves, 1 halved and 1 minced

1 small Fresno or red jalapeño chile, stemmed and minced

1 lb. tomatoes, cut into 1-inch pieces

8 light-green celery ribs with leaves, thinly sliced on the diagonal (2 cups)

1. Season the pork with the celery seeds, salt and pepper. Let stand for 30 minutes.

2. Light a grill or preheat a grill pan and brush with oil. Grill the pork over moderately high heat, turning occasionally, until lightly charred all over and an instant-read thermometer inserted in the thickest part registers 140°, about 12 minutes. Transfer to a work surface and let rest for 5 minutes, then slice the meat against the grain.

3. Meanwhile, brush the bread with oil and season with salt and pepper. Grill over moderately high heat, turning, until lightly charred on both sides, about 2 minutes. Rub with the halved garlic clove.

4. In a large bowl, whisk the ¼ cup of oil with the chile and minced garlic. Add the tomatoes and sliced celery and toss to coat. Season with salt and pepper.

5. Transfer the toasts to plates, top with the tomato salad and sliced pork and serve.

WINE Vibrant and medium-bodied Chianti Classico is an easy match for flavorful, rustic dishes like these pork ribs. Try the 2012 Isole e Olena or the 2012 Volpaia.

Casarecce with Sausage, Pickled Cherries and Pistachios

Total **35 min**; Serves **6**

2 Tbsp. plus 2 tsp. extra-virgin olive oil

½ cup unsalted pistachios

Kosher salt and black pepper

1 lb. casarecce pasta

½ lb. sweet Italian sausage, casings removed

1 Tbsp. thyme leaves, chopped

1 garlic clove, thinly sliced

1 tsp. Aleppo pepper

¾ cup pitted and chopped Pickled Cherries (p. 146)

Shredded Pecorino Romano cheese, for serving

1. In a small skillet, heat 1 teaspoon of the olive oil. Add the pistachios and toast over moderate heat, tossing occasionally, until lightly browned, about 3 minutes. Season with salt and let cool, then coarsely chop.

2. In a large saucepan of salted boiling water, cook the pasta until al dente. Drain, reserving 1 cup of the cooking water. Toss the pasta with 1 teaspoon of the olive oil.

3. In the same saucepan, heat the remaining 2 tablespoons of oil. Add the sausage and cook over moderate heat, breaking up the meat with a wooden spoon, until just cooked through, 5 to 7 minutes. Stir in the thyme, garlic and Aleppo pepper and cook until fragrant, about 1 minute. Add the pasta and reserved cooking water and cook, stirring, until the pasta is hot and coated in a light sauce, about 3 minutes. Stir in the pickled cherries and toasted pistachios and season with salt and black pepper. Transfer to shallow bowls, top with cheese and serve. —TC

WINE Tart, cherry-scented Austrian red, like Zweigelt: Try the 2013 Berger or the 2013 Sattler.

continued on p. 146

Your Deck. Your Masterpiece.

azek.com

AZEK Deck is upping the ante with its newest innovation: the Vintage Collection. With rich colors and classic style, the Vintage Collection represents a complete game-changer within capped PVC decking. Its unprecedented natural, classic looks are designed to completely reinvent low maintenance PVC decking. Choose from three luxurious colors.



Virginia Wine Country Getaways

visitloudoun.org

Loudoun, Virginia, features more than 40 wineries and tasting rooms, but there's more than just wine. With 12 breweries on the LoCo Ale Trail, an organic distillery, as well as a locally sourced farm-to-table restaurant scene, it's a culinary dream weekend. Book your fall getaway to Loudoun, Virginia, now at visitloudoun.org.



Wine & Food Festival Arrives to Mexico City

wineandfoodfest.com

From September 24-27, Mexico City will welcome the best chefs and sommeliers in the world for the fifth edition of the Wine & Food Festival to celebrate the flavors of Mexico, Spain and New York. Join the celebration by purchasing your tickets at wineandfoodfest.com.



Get Your NYCWFF Tickets Today!

nycwff.org

Eat. Drink. End Hunger. The eighth annual Food Network & Cooking Channel New York City Wine & Food Festival Presented by Food & Wine is happening October 15-18, 2015! Don't miss more than 100 amazing food and wine events with over 500 of the best chefs, professionals and winemakers in the industry. Buy your tickets today at nycwff.org.



Newport Mansions Wine & Food Festival

newportmansionswineandfood.org

Martha Stewart and Jacques Pépin appear together on stage at the Newport Mansions Wine & Food Festival, September 25-27. This spectacular seaside event held at The Elms, Marble House and Rosecliff features weekend Grand Tastings, seminars, cooking demonstrations, a collectible wine dinner and more. Visit newportmansionswineandfood.org or call 401.847.1000.



SEPT. 25-27 • NEWPORT, RI



Become a fan at [facebook.com/foodandwine](https://www.facebook.com/foodandwine)



Follow us on twitter.com/foodandwine



Follow us on [Instagram.com/foodandwine](https://www.instagram.com/foodandwine)

Pickled Cherries

Total **10 min plus overnight pickling**
Makes **about 2 cups**

Make a double batch of these pickled cherries from Tom Colicchio—you'll want to put them on everything. Serve alongside pâté, tossed into a salad or on crostini smeared with fresh ricotta.

- 2 cups sherry vinegar**
- 1 cup sugar**
- 1 lb. sweet cherries**

In a medium saucepan, combine the vinegar, sugar and ½ cup of water and bring to a boil over high heat. Add the cherries and return to a boil, then simmer over moderately high heat for 2 minutes. Remove from the heat and let cool completely. Transfer the cherries and brine to a 1-quart container and refrigerate overnight. Drain and pit before serving.

MAKE AHEAD The pickled cherries can be refrigerated for up to 2 weeks.

Loaded Sweet Potatoes with Chorizo and Pomegranate

Active **40 min**; Total **1 hr 15 min**
Serves **4**

At Central Standard in the South Congress Hotel, Michael Paley twists steakhouse conventions by topping a baked sweet potato with spicy chorizo and fresh pomegranate seeds.

- Four 12-oz. sweet potatoes, scrubbed**
 - 3 Tbsp. extra-virgin olive oil, plus more for drizzling**
 - Maldon salt**
 - ½ lb. fresh chorizo, casings removed**
 - 3 cipollini onions, thinly sliced (½ cup)**
 - 1 Fresno chile, thinly sliced**
 - 1 Tbsp. minced garlic**
 - ¼ cup pure pomegranate juice**
 - ¼ cup chopped cilantro, plus leaves for garnish**
 - Kosher salt and pepper**
 - Crème fraîche, sliced avocado, pomegranate seeds and finely grated lime zest, for topping**
 - Lime wedges, for serving**
- 1.** Preheat the oven to 350°. Set each sweet potato on a sheet of foil. Drizzle with olive oil and season with Maldon salt. Wrap the potatoes in the foil and transfer to a baking sheet. Bake until tender, about 1 hour.

- 2.** Meanwhile, in a large skillet, heat the 3 tablespoons of olive oil until shimmering. Add the chorizo and cook over moderately high heat, breaking up the meat with a wooden spoon, until nearly cooked through, about 5 minutes. Add the onions, chile and garlic and cook, stirring occasionally, until the chorizo is cooked through and the onions are softened, 3 to 5 minutes longer. Add the pomegranate juice and cook until nearly absorbed, 1 to 2 minutes. Stir in the chopped cilantro and season with kosher salt and pepper.

- 3.** Unwrap the sweet potatoes and arrange on a platter. Cut a lengthwise slit in the top of each one and fluff the insides with a fork. Season with kosher salt and pepper and fill with the chorizo mixture. Top each sweet potato with crème fraîche, sliced avocado, pomegranate seeds, grated lime zest and cilantro leaves. Serve right away with lime wedges.

Poached Chicken, Lentil and Watercress Salad

Active **45 min**; Total **1 hr 15 min**
Serves **4**

Baccarat Hotel chef Shea Gallante loves how the anise notes of dill work with the French flavors of this chicken dish.

CHICKEN

- ¼ cup dry white wine**
- 1 quart chicken stock or low-sodium broth**
- 1 Tbsp. white peppercorns**
- 1 bay leaf**
- 1 garlic clove**
- Salt**
- Two 8-oz. skinless, boneless chicken breast halves**

LENTILS

- 2 Tbsp. extra-virgin olive oil**
- 1 yellow onion, quartered**
- 1 carrot, cut into large pieces**
- 1 celery rib, cut into large pieces**
- 2 slices of bacon, finely chopped**
- ½ cup green lentils, picked over**
- Salt and pepper**

SALAD

- 1 small shallot, minced**
- 2 Tbsp. fresh lemon juice**
- 2 Tbsp. Champagne vinegar**
- 1 Tbsp. Dijon mustard**
- ½ cup extra-virgin olive oil**
- Salt and pepper**

- 4 oz. watercress, thick stems discarded (8 cups)**

- ⅓ cup sliced almonds, toasted**
- 2 Tbsp. chopped dill**

- 1. Poach the chicken** In a medium saucepan, bring the wine to a simmer and cook over moderate heat until reduced by half, about 3 minutes. Add the stock, peppercorns, bay leaf, garlic and a generous pinch of salt and return to a simmer. Add the chicken and cook over moderately low heat, turning the meat occasionally, until an instant-read thermometer inserted in the thickest part registers 160°, about 25 minutes. Transfer the chicken to a work surface and let cool completely before returning to the cooled poaching liquid.

- 2. Meanwhile, cook the lentils** In a medium saucepan, heat the olive oil. Add the onion, carrot and celery and cook over moderate heat, stirring occasionally, until the vegetables start to soften, about 5 minutes. Add the bacon and cook, stirring, until the fat is rendered but the bacon is not crisp, 3 to 5 minutes. Add 2½ cups of water and bring to a boil. Stir in the lentils and season generously with salt and pepper. Simmer over moderate heat, stirring occasionally, until the lentils are just tender, about 20 minutes. Let the lentils cool in the liquid; drain. Using tongs, remove the onion, carrot and celery and discard.

- 3. Make the salad** In a small bowl, whisk the shallot with the lemon juice and vinegar and let stand for 5 minutes. Whisk in the mustard. Slowly drizzle in the olive oil and whisk until incorporated. Season the vinaigrette with salt and pepper. In a large bowl, toss the watercress with the almonds, dill and ¼ cup of the vinaigrette.

- 4.** In a bowl, toss the lentils with ¼ cup of the vinaigrette and season with salt and pepper. Remove the chicken from the poaching liquid and transfer to a work surface. Slice the chicken, arrange on plates and drizzle with the remaining vinaigrette. Serve the lentils and watercress alongside.

MAKE AHEAD The poached chicken and lentils can be refrigerated in their cooking liquids overnight. Return to room temperature before serving.

WINE This hearty salad calls for a full-bodied white with good acidity, like Chablis. Try the 2013 Domaine Laroche Saint Martin or the 2013 Domaine Vocoret.



California, Always in Season

visitcalifornia.com/californiagrown

Did you know that California is the fourth leading wine producer in the world, behind only Italy, France and Spain? California Winegrapes can be found in 49 out of California's 58 counties, with vineyards that cover approximately 526,000 acres across the state, making this crop a global economic force. The optimal growing conditions in California attract farmers, winemakers and chefs. To learn their stories, visit visitcalifornia.com/californiagrown.

Get Cooking with our FOOD & WINE Collection

amazon.com/food&wineforgorham

Food & Wine has teamed up with the tableware pros at Gorham to create our first-ever dinnerware and cookware collection! Our new stainless steel cookware showcases all of our must-have features—even heat distribution, comfortable handles, oven-safe materials and dishwasher-friendly designs. Available exclusively at amazon.com/food&wineforgorham.



Toronto FOOD & WINE

torontofoodandwine.com

Join us in Toronto from September 18–20, 2015 to celebrate our diverse city, and multicultural epicurean scene. The city comes to life in the Grand Tasting Pavilion with local restaurants, wineries, breweries, celebrity chefs and tutored tastings. Come taste the world of food, wine and spirits at Toronto's ultimate culinary weekend.



CHEFS CLUB BY FOOD & WINE: Reserve Your Table Now!

chefsclub.com • 212.941.1100

CHEFS CLUB BY FOOD & WINE, located in the famed Puck Building, is an innovative restaurant concept featuring seasonal menus created by FOOD & WINE Best New Chefs. For dinner reservations, please call 212.941.1100 or visit chefsclub.com.



Taste the Heat of Summer

stacyssnacks.com/recipes

Try STACY'S Fire Roasted Jalapeño Pita Chips, with real jalapeños baked in and seasoned with a perfect blend of spices. Perfect with guacamole, a margarita or our delicious Chili Verde Hummus. Find this recipe and more at stacyssnacks.com/recipes.



Become a fan at facebook.com/foodandwine



Follow us on twitter.com/foodandwine



Follow us on Instagram.com/foodandwine



Multilayered Walnut Bread

Active **30 min**; Total **3 hr**
Makes **one 10-inch loaf**

- 3 cups plus 2 Tbsp. all-purpose flour**
- 1 cup yogurt**
- ½ cup canola oil**
- 1 Tbsp. baking powder**
- 1½ tsp. kosher salt**
- 1 cup extra-virgin olive oil**
- 2½ cups coarsely chopped walnuts (10 oz.)**
- 1 large egg, beaten**
- Caraway seeds, for garnish**

1. In a large bowl, combine the flour with the yogurt, canola oil, baking powder, salt and ½ cup of water. Mix with a wooden spoon until a soft dough forms. On a lightly floured work surface, knead the dough until smooth, about 5 minutes. Transfer the dough to a clean bowl, cover with a kitchen towel and let stand at room temperature for 1 hour.

2. Lightly grease a 10-inch round cake pan. Cut the dough into 4 equal pieces. Working with 1 piece at a time, on a lightly floured work surface and using a lightly floured rolling pin, roll out the dough to a 14-inch round. Transfer to a large rimmed baking sheet and brush the dough with ¼ cup of the olive oil. Scatter one-fourth of the walnuts on top in an even layer. Arrange another dough round on top and brush with ¼ cup of the oil; scatter one-fourth of the nuts on top. Repeat the layering with the remaining pieces of dough, olive oil and walnuts. Roll up tightly into a long log.

3. Transfer the log to the prepared cake pan, forming a big spiral. Press gently to flatten, then brush with the beaten egg and sprinkle with caraway seeds. Let stand for 20 minutes.

4. Preheat the oven to 350°. Bake the bread for 50 to 60 minutes, until golden and cooked through. Transfer to a rack to cool. Serve warm or at room temperature.

MAKE AHEAD The bread can be stored in an airtight container at room temperature for 3 days.

Braised Eggplant with Garlic

Active **30 min**; Total **1 hr 30 min**; Serves **6**

- 2 medium onions, finely chopped (2 cups)**
- 1 medium tomato, finely chopped (1 cup)**
- 6 garlic cloves, finely chopped**
- 2 long green peppers, finely chopped**
- ½ cup finely chopped parsley**
- 1 tsp. sugar**
- Kosher salt and pepper**
- 6 Italian baby eggplants (2½ lbs.)**
- 1 cup extra-virgin olive oil**

1. In a medium bowl, combine the onions with the tomato, garlic, peppers, parsley, sugar and 2 teaspoons of salt. Using your hands, knead the mixture until it is softened and well blended.

2. Peel the eggplants lengthwise at ½-inch intervals to create stripes. On one half of each eggplant, make 4 lengthwise slits half-way through the flesh. Rub the eggplants all over and in the slits with ¼ cup of the olive oil and season with salt and pepper.

3. Arrange the eggplants slit side up in an ovenproof baking dish just large enough to hold them in a single layer. Spoon the filling liberally into the slits; some will spill out. Drizzle the remaining ¾ cup of olive oil over the eggplants and add ½ cup of water to the baking dish. Cover and bake for about 1 hour, until the eggplants are completely tender. Serve warm or at room temperature.

SERVE WITH Country bread.

MAKE AHEAD The finished dish can be refrigerated for up to 3 days.

Rice-and-Meat-Stuffed Zucchini and Green Peppers

PAGE 130

Active **45 min**; Total **1 hr 30 min**; Serves **6**

- 6 small cubanelle peppers (1 lb.)—stemmed, cored and seeded**
- 3 medium zucchini (1½ lbs.), halved crosswise and seedy flesh scooped out with a melon baller**
- Kosher salt and pepper**
- 12 oz. ground beef chuck**
- 1 medium onion, finely chopped (1 cup)**
- 1 medium tomato, finely chopped (1 cup)**
- ½ cup long grain white rice**
- ¼ cup finely chopped parsley**
- 2 Tbsp. extra-virgin olive oil**
- 2 tsp. fresh thyme leaves**
- 2 Tbsp. tomato paste**
- ¾ cup Greek yogurt**
- ½ tsp. finely grated garlic**
- Aleppo pepper, for sprinkling**

1. Season the peppers and zucchini inside and out with salt and pepper and arrange them snugly, hollow side up, in a medium saucepan.

2. In a medium bowl, combine the beef, onion, tomato, rice, parsley, olive oil, thyme, 2 teaspoons of salt and 1 teaspoon of pepper and mix well. Spoon the filling into the peppers and zucchini.

3. In a small bowl, whisk the tomato paste with 1 cup of water; pour the mixture around the vegetables in the saucepan and bring to a simmer. Cover and cook over moderately low heat until the vegetables are tender and the filling is cooked through, about 25 minutes.

4. In another small bowl, stir the yogurt with the garlic. Transfer the stuffed vegetables to a platter and drizzle with some of the sauce from the pan. Spoon the yogurt on top, sprinkle with Aleppo pepper and serve.

MAKE AHEAD The cooked vegetables can be refrigerated overnight.

WINE Robustly fruity rosés are terrific with dishes that have varied flavors, like these stuffed vegetables. Try one from southern Italy: the 2014 Rosa del Golfo Rosato or the 2014 Baroni Capoaño Cirò.

Southern Living®

TASTE
OF

CHARLESTON



SEPTEMBER 25-27, 2015

FRIDAY, SEPT 25

Iron Chef

SATURDAY, SEPT 26

*Cooking Well Invitational, Ultimate Tailgate,
and Sweet & Southern*

SUNDAY, SEPT 27

Main Event



For event descriptions, dates, prices, and ticket purchases visit
CHARLESTONRESTAURANTASSOCIATION.COM

A portion of the proceeds will benefit the following charities:
The Ronald McDonald House, Hollings Cancer Center, Shriners Hospitals for Children,
and Charleston County Schools Science Materials Resource Center.





Corn Tortillas

Active **40 min**; Total **1 hr 40 min**
Makes **twelve 5-inch or six 8-inch tortillas**

Homemade tortillas have exceptional corn flavor and a tender texture.

1¾ cups masa harina, preferably Bob's Red Mill

1¼ cups water

1. In a medium bowl, mix the masa with the water until a dough forms. Cover and let stand for 1 hour.
2. Divide the dough into 12 equal pieces (or 6 pieces for 8-inch tortillas) and roll each piece into a ball. Line a tortilla press with parchment paper or plastic wrap and press the 12 balls of dough into 5-inch tortillas. If making 8-inch tortillas, roll them out with a rolling pin.
3. Heat a griddle or cast-iron skillet. Working in batches, cook the tortillas over moderate heat, turning, until cooked through, about 6 minutes.

MAKE AHEAD The tortillas can be refrigerated for 2 days or frozen for 2 weeks.

Green and Red Chicken Chilaquiles with Fried Eggs

Active **30 min**; Total **1 hr**; Serves **4**

In Mexico, this tortilla chip dish is known as “divorced” chilaquiles because of the contrasting red and green salsa toppings. They’re popular at Olvera’s Mexico City café, Eno.

SALSA ROJA

- 12 oz. small tomatoes, chopped**
- ½ white onion, finely chopped**
 - 1 garlic clove, crushed**
 - 2 serrano chiles, finely chopped**
- ¼ cup chopped epazote or 1 Tbsp. chopped oregano**
- 1 cup water**
- Kosher salt**

CHICKEN CHILAQUILES

Two 8-oz. skinless, boneless chicken breast halves

- 1 garlic clove, crushed**

- 1 bay leaf**
- Kosher salt**
- 2 Tbsp. olive oil**
- 4 large eggs**
- 6 oz. corn tortilla chips**
- 1½ cups Salsa Verde (p. 151)**

Grated queso panela or queso fresco, sour cream and chopped white and red onion, for garnish

1. **Make the salsa roja** In a medium saucepan, combine all of the ingredients, season with salt and bring to a simmer. Cook over moderately low heat, stirring occasionally, until saucy, about 25 minutes; keep warm.
2. **Meanwhile, make the chicken chilaquiles** In another medium saucepan, cover the chicken, garlic and bay leaf with 1 inch of water. Bring to a simmer and cook over low heat until the chicken is white throughout, about 20 minutes. Transfer the chicken to a plate to cool slightly; reserve the cooking liquid for another use. Coarsely shred the chicken and season with salt; keep warm.
3. In a large nonstick skillet, heat the olive oil. Crack the eggs into the skillet and season with salt. Cover and cook over low heat until the whites are firm but the yolks are still a little runny, about 3 minutes.
4. Mound the tortilla chips on plates. Spoon some of the salsa roja over half of the chips and some salsa verde over the rest. Top with the shredded chicken and fried eggs. Garnish with cheese, sour cream and onion and serve with the remaining salsa roja and salsa verde.

MAKE AHEAD The salsa roja and shredded chicken can be refrigerated separately for 3 days. Rewarm both before serving.

Black Bean Tamales with Cheese and Ancho Adobo

Active **1 hr**; Total **2 hr 45 min**; Serves **4**

The dough for these tamales is flavored with black beans. The filling is a delicious, spicy and intense chile sauce.

ANCHO ADOBO

- 1½ oz. ancho chiles—stemmed, seeded and broken into small pieces**
 - 1 Tbsp. minced white onion**
 - 1 minced garlic clove**
 - 1 Tbsp. distilled white vinegar**
- ½ tsp. kosher salt**

TAMALES

- 12 dried cornhusks**
- 1¾ cups masa harina, preferably Bob's Red Mill**
- 3½ oz. lard, softened**
- ¾ cup canned black beans, rinsed and drained**
- ¼ cup chopped cilantro**
- ¼ cup chopped epazote or 1 Tbsp. chopped oregano**
- 1 Tbsp. thinly sliced scallion**
- 2 tsp. kosher salt**
- ¾ cup grated queso canasta or Monterey Jack cheese, plus more for serving**

1. **Make the ancho adobo** In a small bowl, cover the anchos with boiling water; let stand until softened, about 15 minutes. Drain, discarding the soaking liquid. In a food processor, combine the anchos, onion, garlic, vinegar and salt and puree until smooth. Transfer to a small bowl.
2. **Make the tamales** In a large bowl, cover the cornhusks with hot water. Weigh down the husks with a plate and let stand until softened, about 30 minutes. Drain and pat dry with paper towels.
3. Meanwhile, in the bowl of a stand mixer fitted with the paddle, combine the masa with 1 cup plus 2 tablespoons of water. Beat at low speed until a dough forms, about 2 minutes. Add the lard, beans, cilantro, epazote, scallion and salt and beat, scraping down the side of the bowl, until the mixture is well blended and light in texture, about 5 minutes.

4. For each tamale, spoon ¼ cup of the masa in the center of a cornhusk and top with 1 tablespoon of grated cheese and 1 teaspoon of ancho adobo. Roll the husks up and over the filling to make compact cylinders, folding in the sides as you go. Tie the tamales with kitchen string.

5. Arrange the tamales in a steamer basket and set it over a pot of boiling water. Cover and steam until firm, about 1 hour. Remove the steamer basket and let the tamales stand for 15 minutes. Serve with grated cheese and the remaining adobo.

MAKE AHEAD The ancho adobo can be refrigerated for 1 week. The uncooked tamales can be frozen for 1 month.

WINE Chile spice can make tannic red wines seem even more tannic, but juicy, medium-bodied reds work well. Try these tamales with a Spanish Garnacha like the 2013 Altovinum Evodia or the 2013 Herencia Altés.

Salsa Verde Chicharrón Tacos

 PAGE 139

 Total **30 min**; Makes **6**

For this unusual recipe, Olvera quickly simmers fried pork rinds in salsa verde until tender, then turns them into a taco filling. Crumbled pork rinds on top add crunch.

¼ lb. thick, crisp chicharrones, plus crushed chicharrones for garnish (see Note)

⅓ cup water

1½ cups Salsa Verde (recipe follows)

Salt

Six 8-inch Corn Tortillas (p. 150) or fresh corn tortillas, warm

Sour cream and purslane or watercress, for serving

In a large skillet, combine the chicharrones and water and cook over moderately high heat, stirring, until the chicharrones start to soften and the water is absorbed, 3 to 5 minutes. Add the salsa verde and cook over moderate heat, stirring, until the chicharrones are coated and the salsa is thick, about 5 minutes. Season with salt. Serve in the corn tortillas, topped with sour cream, purslane and crushed chicharrones.

NOTE Look for good-quality chicharrones, preferably with a little meat attached, at Mexican markets.

WINE Tangy tomatillo salsa is fantastic with equally bright, citrusy white wines. Try these tacos with the NV Casal Garcia Vinho Verde or the 2014 Grooner Grüner Veltliner.

Salsa Verde

Active **10 min**; Total **30 min plus cooling**
Makes **3 cups**

Olvera's garlicky tomatillo salsa is great on everything from tacos and enchiladas to seafood, roast chicken and pork.

1½ lbs. tomatillos, husked and rinsed

2 cups water

½ medium white onion, chopped

3 large garlic cloves, minced

2 large scallions, chopped

½ cup chopped cilantro

¼ cup chopped epazote or 1 Tbsp. chopped oregano

1 tsp. cumin seeds

Fine sea salt

Combine all the ingredients except the salt in a large saucepan and bring to a boil. Add a generous pinch of salt and simmer over moderate heat until the onion is tender, about 20 minutes. Remove from the heat and coarsely mash the salsa with a potato masher. Let cool completely, season with salt and serve.

MAKE AHEAD The salsa can be refrigerated for up to 5 days.

MOST WANTED from p. 152

Chicken Rice Pilaf

 PAGE 152

Active **25 min**; Total **1 hr**; Serves **6**

Chef Asha Gomez calls her chicken pilaf a "one-dish wonder." You can swap out the spices, for instance, adding a little cinnamon or ginger in place of the star anise.

¼ cup ghee (see Note)

1 large onion, halved and thinly sliced

6 cardamom pods, cracked

3 star anise

Salt

6 garlic cloves, minced

1½ tsp. turmeric powder

1 lb. skinless, boneless chicken breasts, cut into ¾-inch dice

2¼ cups chicken stock or low-sodium broth

1½ cups basmati rice

Golden or green raisins, chopped cilantro and chopped toasted almonds, for garnish

1. In a large saucepan, heat the ghee. Add the onion, cardamom, star anise and a big pinch of salt and cook over moderately high heat, stirring, until the onion is softened and browned, 8 to 10 minutes. Add the garlic and turmeric and cook, stirring, until fragrant, 2 minutes. Add the chicken and cook over moderate heat for 4 minutes, stirring to coat it with the aromatics.

2. Add the stock to the pan and bring to a boil over moderately high heat. Stir in the rice and return to a boil, then cover and simmer over low heat until the water is absorbed and the rice is tender, about 15 minutes. Remove from the heat and let steam, covered, for 15 minutes.

3. Fluff the pilaf with a fork and season with salt. Transfer to a bowl, discarding the cardamom and star anise. Garnish with raisins, chopped cilantro and chopped toasted almonds and serve.

NOTE The Indian cooking fat ghee is available at specialty food stores. Alternatively, you can make it by slowly heating butter and skimming off the milk solids on top.

WINE Fragrant, full-bodied Rhône white: 2013 Domaine le Garrigon Visan Côtes du Rhône Blanc.

Spice to Table, 659 Auburn Ave. NE, Atlanta; spicetotable.com; 404-220-8945.

Customer Service and Subscriptions: For 24-hour service, please use our website: foodandwine.com/customerservice. You can also call 800-333-6569 (813-979-6625 for international subscribers) or write to Food & Wine at P.O. Box 62160, Tampa, FL 33662.



Food & Wine (ISSN-0741-9015). September 2015, Vol. 38, No. 9. Published monthly by Time Inc. Affluent Media Group, 1271 Avenue of the Americas, New York, NY 10020. FOOD & WINE is a trademark of Time Inc. Affluent Media Group, registered in the U.S. and other countries. Periodicals postage paid at New York, NY, and additional mailing offices. Publications Mail Commercial Sales Agreement No. 40036840 (GST# 129480364RT). **U.S. and Canada Subscribers:** Subscriptions: 12 issues, \$37; Canada, \$49. If the postal authorities alert us that your magazine is undeliverable, we have no further obligation unless we receive a corrected address within two years. Your bank may provide updates to the card information we have on file. You may opt out of this service at any time. Return undeliverable Canadian addresses to: Food & Wine, PO Box 4226, Toronto, ON M5W 5N7. **Postmaster:** Send change of address to Food & Wine, P.O. Box 62665, Tampa, FL 33662-6658. Food & Wine does not accept unsolicited manuscripts, drawings, photographs or other works. All rights in letters sent to Food & Wine will be treated as unconditionally assigned for publication and copyright purposes and as subject to unrestricted right to edit and to comment editorially. Contents Copyright ©2015 Time Inc. Affluent Media Group. All rights reserved. Nothing may be reprinted in whole or in part without written permission from the publisher. Member of the Alliance for Audited Media.

RECIPE REQUEST

MOST WANTED



DID YOU KNOW?

Asha Gomez once ran an Ayurvedic spa where every treatment ended with a meal that she cooked for her clients.

Asha Gomez's Chicken Rice Pilaf

GROWING UP IN THE SOUTH INDIAN STATE OF KERALA, Asha Gomez didn't formally learn to cook—she absorbed lessons by spending time in the kitchen with the women in her family. She loved how her mother always found subtle ways to make rice special. “Three hundred and sixty-five days a year,” says Gomez, “it was something different: tamarind rice, tomato rice, lemon rice.” Chicken rice pilaf (p. 151) was a favorite in the rotation, and now Gomez serves it at her Atlanta restaurant Spice to Table. She describes it as a simpler take on an iconic dish: “In the north, south, east and west of India, everyone makes biryani,” she says. “But it’s tedious and time-consuming. Cooking all the ingredients together and paring down the spices are quick ways around this.” —CHELSEA MORSE

PHOTOGRAPH: TARA FISHER; FOOD STYLIST: RACHEL WOOD

The sweetest moment of your day.



*Artfully simple,
incredibly delicious.*

© 2015 STACY'S PITA CHIP COMPANY, INC.



Stunning new coupe or powerful SUV? Yes.

Introducing the Mercedes-Benz GLE Coupe. The 2016 GLE Coupe combines the pure style and driving thrills of a legendary Mercedes-Benz coupe with the impressive power and athleticism you've come to expect from a Mercedes-Benz SUV. It's a dual threat that is a very singular achievement. The all-new 2016 GLE Coupe. MBUSA.com/GLECoupe

Mercedes-Benz
The best or nothing.

