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MARCH 2001

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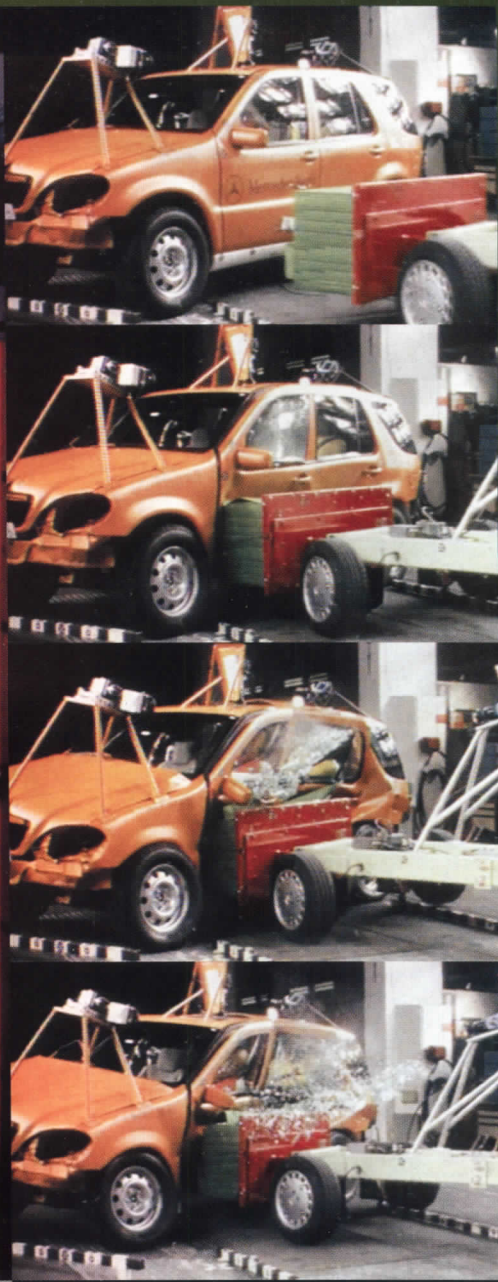
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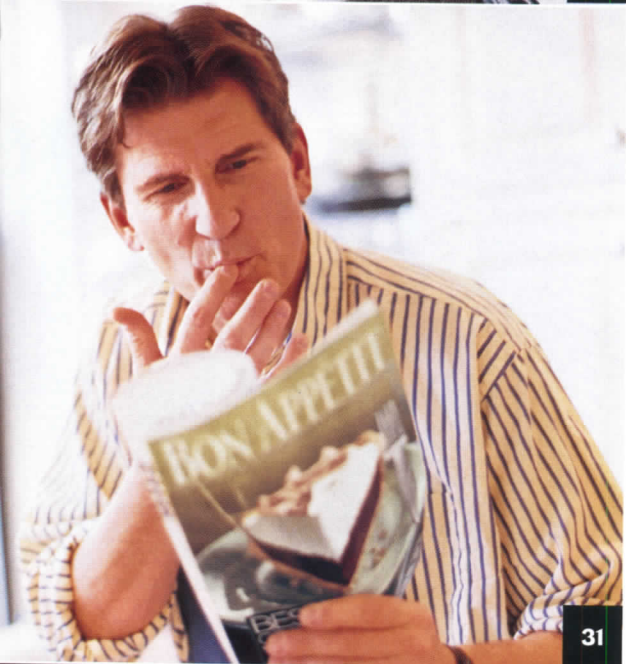




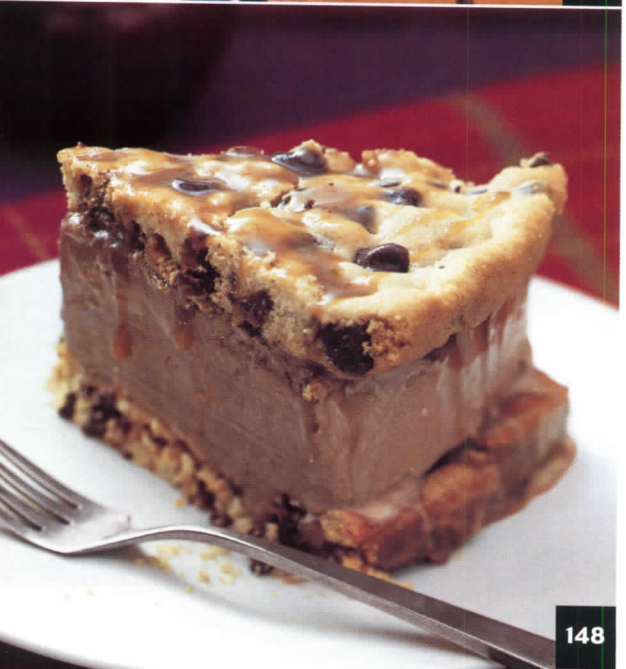
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The number one comfort food, pasta with style: goat cheese and arugula ravioli from "Cooking Class" (page 180). Photography by Brian Leatart; food styled by Lane Crowther (For accessories information, see page 107.)

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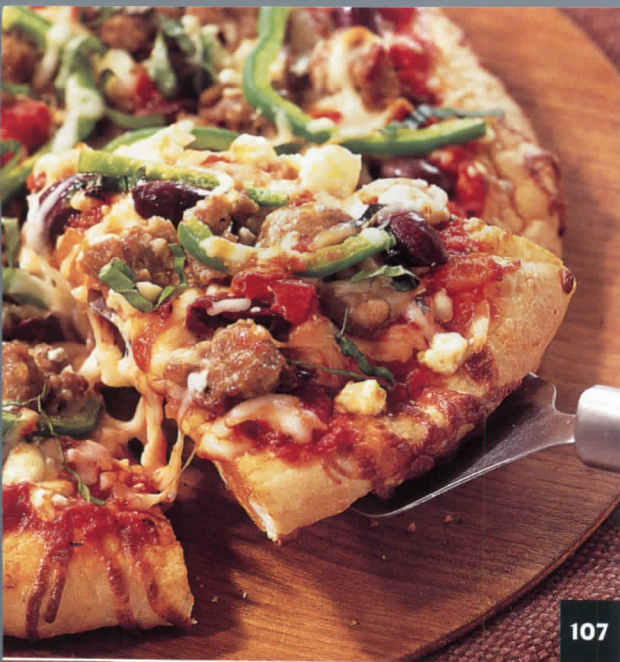
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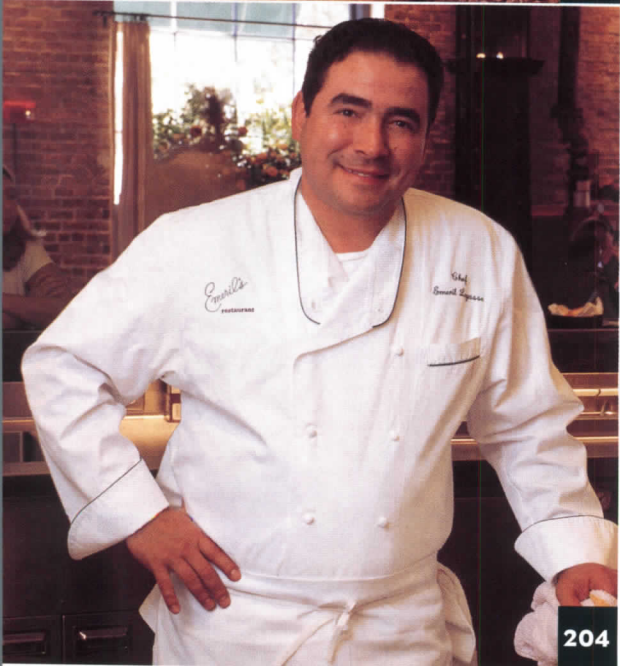
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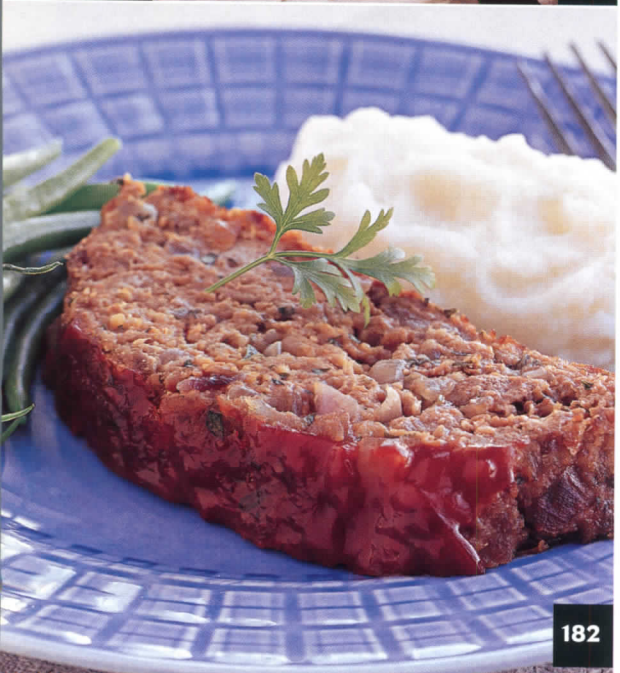
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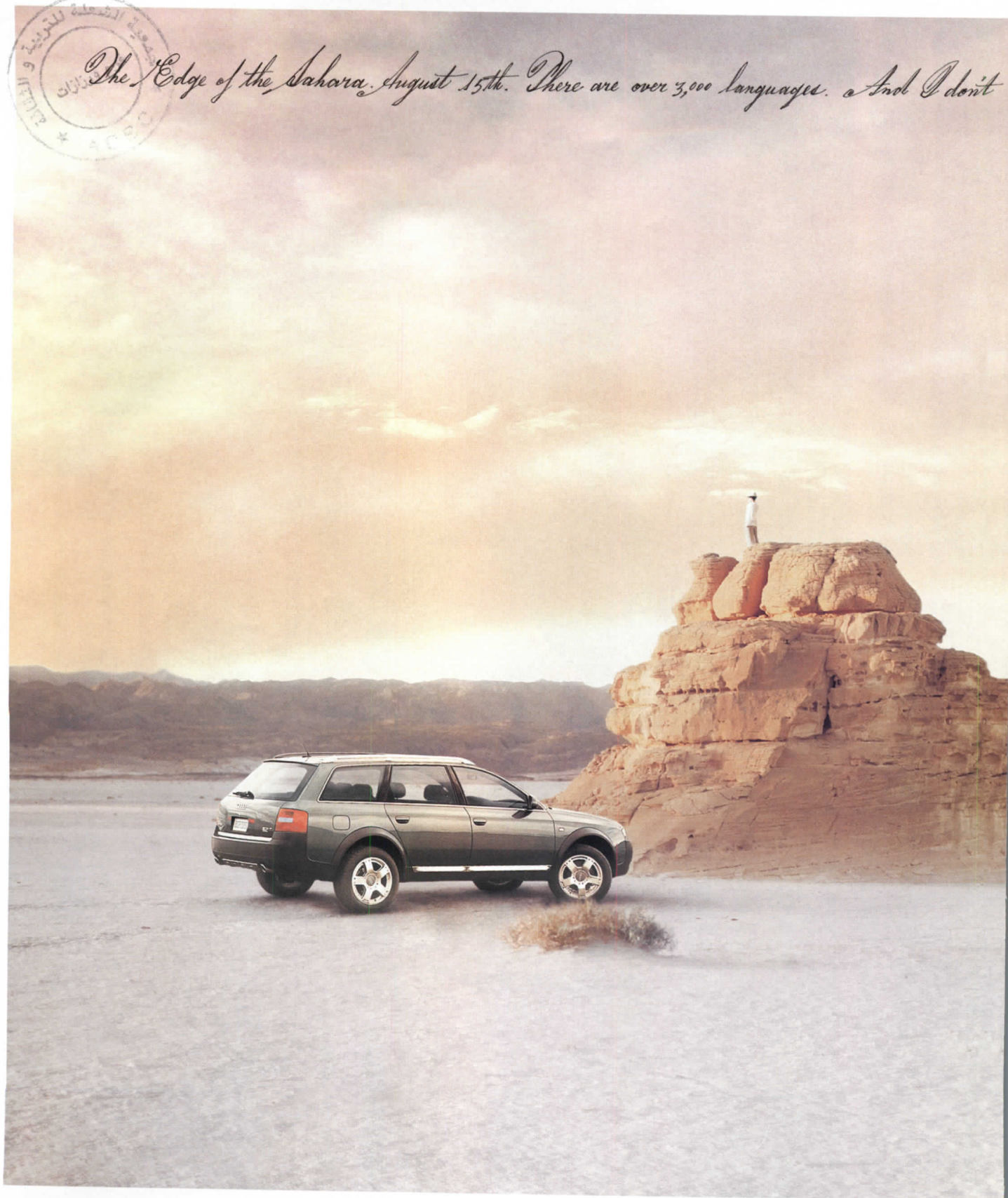
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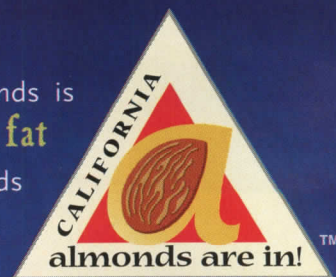
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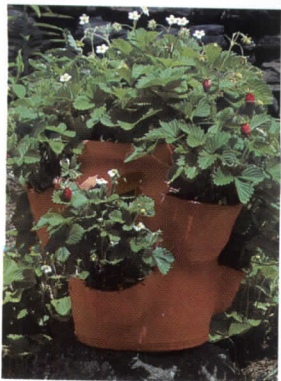
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STAN MACK

A unique (though widely imitated) style that combines real-life dialogue with illustration is the secret of Mack's enduring success as a writer-cartoonist. His pioneering "Real Life Funnies" comic strip ran in *The Village Voice* for 20 years, and his work still appears regularly in *The New York Times* and elsewhere. He has also written and illustrated a number of books, including *The Story of the Jews: A 4,000-Year Adventure*. For this issue, Mack provides several distinct perspectives on how food is forever linked with our lives and livelihoods.

PEOPLE AND PLACES, PAGE 66

TOM FITZMORRIS

We think Fitzmorris is the perfect person to report on the latest dining trends from New Orleans: "I was born on Mardi Gras in New Orleans and have never left town for more than a month at a time," he says. For the past 28 years he has been fortunate enough to hold one of the most coveted jobs in the Big Easy: restaurant critic. He also hosts a daily radio show devoted to food and wine, and his sixth cookbook, *Critical Creole*, will be published later this year.

GOING OUT, PAGE 68

ZOV KARAMARDIAN

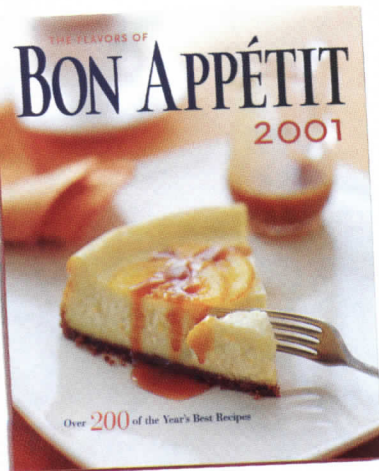
Chef and restaurateur Zov Karamardian owns Zov's Bistro, one of the most popular dining spots in Orange County, California. Her specialty is Mediterranean cuisine flavored with the spices of the Middle East. The robust Italian menu that she has created for us this month is several culinary rungs above the typical pasta-and-bread dinner—but it's just as easy to prepare.

THAT'S ITALIAN, PAGE 136

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JOHN ASH

"I think the next great food trend in America will be a deeper focus on vegetarian eating," says Ash, the culinary director of Northern California's Fetzer Vineyards, an award-winning cookbook author (*From the Earth to the Table: John Ash's Wine Country Cuisine*) and a frequent *Bon Appétit* contributor. He is also a busy traveling cooking instructor, sharing his techniques for making simple and mostly meatless dishes with enthusiastic students around the world. This month, Ash uses his expertise to present a fresh and delicious vegetarian menu for four.

VEGGIE SPECTACULAR, PAGE 144

ELINOR KLIVANS

From her home in Camden, Maine, cookbook author Klivans has been inventing wonderful desserts for our readers for the past ten years. But the recipes she has created for this important issue are even more special than usual—not only because she developed them with our readers' preferences in mind, but also because, as she says, "they're my favorite desserts, too." And if these six aren't enough for you—and how could they be?—look for more treats in her fourth cookbook, *Fearless Baking*, which will be published this fall.

THE WINNER'S CIRCLE, PAGE 148

SANDRA JOHNSON

Though based in Los Angeles, this photographer splits her time among Southern California, San Francisco and New York, shooting some of the biggest names in show business. Her pictures have appeared in *GQ*, *Time* and *Forbes*, among many other publications. For this month's travel feature on the eternally beautiful city of San Francisco, we sent her to capture some other kinds of stars—namely, the hot restaurants and rising chefs found along the buzzing streets of the city's SoMa (South of Market) neighborhood.

SAN FRANCISCO SOARING, PAGE 174

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BY THE NUMBERS

WE LIVE IN A WORLD OF NUMBERS, and the basics—our phone, Zip Code and social security numbers—are only the beginning. Back in high school, when I wondered why the heck I would ever need to know the square root of anything (those were the days when I was more involved with pi than pie), most of us had no inkling that facts and figures would soon pervade the average American weekday.

Fast-forward to Y2K+1. Not only have I overcome my math anxiety (sort of), but also I now actually present to you an issue of *Bon Appétit* based entirely upon...numbers. Because, you see, there are numbers, and then there are *numbers*—say, the numbers on a tax return (*ugh*) versus the number of chocolates in an average one-pound box of candy. In other words, sometimes numbers can be fun.

And in this case, delicious. When we first had the idea to do an issue based on our annual reader survey (this is our fourth), I think we all thought, *Great—we'll just run the survey results, throw in a few recipes, and take the rest of the month off*. But once we got into it, the process turned out to be a whole lot of *fun* (there's that word again). The latest survey results (which follow on the next few pages) offer a terrific look at who you are; what you cook, eat and drink; where you dine out and travel; what you want in a kitchen; and what you like to buy for your home. After all that, it seemed only logical to focus the rest of the issue's recipes, entertaining and tableware stories, and travel and restaurant features on what you told us about your favorites.

Now for some other numbers: Since I'm frequently asked what it takes to stock the test kitchen, I thought this would be an appropriate time to let you compare your shopping list with ours. In an average year, during which we test about 1,200 recipes—the good, the fabulous and the unspeakable (don't worry; you never see the last kind)—we use approximately:



300 pounds of butter	110 pounds of bittersweet chocolate	150 pounds of beef
160 dozen eggs	50 pounds of milk chocolate	200 pounds of chicken
400 pounds of sugar	45 pounds of white chocolate	300 pounds of flour

We clean all of this up with about 600 rolls of paper towels and then taste-test it all with the help of around 9,000 paper napkins. When it comes to other possible necessities such as, uh, Tums or Tylenol, the amounts are minimal since those items are hardly ever needed. Hardly ever. Honest.

As for the rest of the number crunching, happily for me, the only Isosceles I really care about these days is a very good wine made by California's Justin Vineyards; and Einstein's theory of relativity regarding energy, mass and the speed of light only "relates" to me when I sleepily step onto the digital bathroom scale every morning. Maybe someday I'll figure out why we're so concerned about eating a square meal instead of, say, a hexagonal one. But that's another issue altogether.

Barbara Fairchild

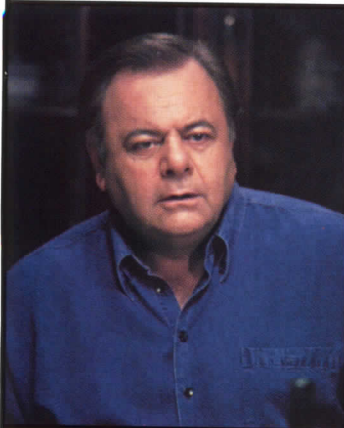
Barbara Fairchild
Editor-in-Chief



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THE AMATI GIRLS



Fox Family is proud to present **THE AMATI GIRLS**—a new film about four second-generation Italian-American sisters balancing Old Country family commitments with the demands of modern life. Meet Christine: Wife and mother; earnest, concerned and desperately seeking to hold on to any love left in her marriage while raising a family. Denise: She wants to be a singer; she wants to be an artist; she does not want to be a wife. Dolores: Child-like and simple, she yearns to be normal—and to have a boyfriend. Grace: Stubbornly devoted to her demanding husband and two kids; she's the emotional anchor of the Amati girls who never wonders what she's missing. Each faces a unique set of challenges, but as their Aunt Splendora tells them, "There's nothing like a sister... No one loves you like a sister!"

A Providence Entertainment and Triple Axel Production in association with Tricor Entertainment, **THE AMATI GIRLS** brings to the screen Anne DeSalvo's compelling tale of the powerful, mysterious and ultimately magical ties that bind families—and especially sisters—together.

Be sure to tune in to Fox Family on March 11 at 8 p.m. EST/PST and share the heartwarming story of **THE AMATI GIRLS** with your family. The recipes on the following page, presented by Nestlé Treasures, are wonderful treats, perfect for sharing with your loved ones while watching **THE AMATI GIRLS**. Nestlé Treasures, creamy chocolates with luscious fillings, are key ingredients in both recipes. Each of the four varieties of Nestlé Treasures (Creamy Caramel, Peanut Butter, Toasted Coconut and Chocolate Creme) is unique—like each of the four Amati girls—but each is so uniquely seductive, you'll want to try them all.

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there's a heart. And a kitchen.



FOX family™

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(sunday,
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NESTLÉ TREASURES

Throughout **THE AMATI GIRLS**, family members gather around huge tables of food, laughing and singing as they eat cheesecakes and cannolis, talking about their personal and professional dreams and arguing about who's better—Tony Bennett or Frank Sinatra. You can capture that spirit by making these delicious treats for someone you love.

COCONUT TREASURE MACADAMIA NUT COOKIES

(Makes about 3½ dozen cookies)

2 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
¾ cup packed light brown sugar
½ cup (1 stick) butter or margarine
½ cup vegetable shortening
½ cup granulated sugar
2 teaspoons vanilla extract
1 large egg
1 package (12 ounces) Toasted Coconut
Nestlé Treasures,
unwrapped and coarsely chopped
1 jar (7.5 ounces)
macadamia nuts, coarsely chopped

Preheat oven to 350°F. Grease baking sheets. Combine flour, baking soda and salt in a small bowl. Beat brown sugar, butter, shortening, granulated sugar and vanilla extract in large mixer bowl until combined. Add egg; beat until creamy. Gradually beat in flour mixture. Gently stir in Treasures and nuts. Drop dough by heaping tablespoon 2 inches apart onto prepared baking sheets. Bake for 9-10 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

CHOCOLATE TREASURE MINI RASPBERRY CAKES

(makes 10 mini cakes)

¾ cup granulated sugar
½ cup (1 stick) butter, softened
2 large eggs
¼ cup Nestlé Carnation Evaporated Milk
1 teaspoon vanilla extract
1 cup all-purpose flour
¼ teaspoon salt
1 cup fresh raspberries
10 Chocolate Creme Nestlé Treasures
2 tablespoons powdered sugar (optional)

Preheat oven to 350°F. Grease 10 muffin cups. Beat granulated sugar and butter in large mixer bowl until combined. Add eggs, evaporated milk and vanilla extract; beat until blended. Stir in flour and salt. Gently fold in raspberries. Spoon heaping tablespoon batter into prepared cups; place one Treasure in each cup, pressing down slightly. Spoon heaping tablespoon batter over each Treasure, covering completely.

Bake for 20 to 22 minutes or until cakes are golden brown around edges and top is set. Cool in pan on wire rack for 10 minutes. Run knife around edges to loosen; gently invert onto serving plate. Sprinkle with powdered sugar and serve warm.

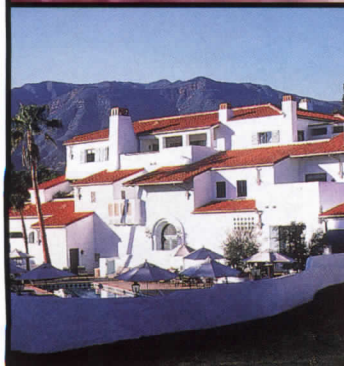


WIN A TRIP TO OJAI VALLEY INN & SPA!



The Amati girls would agree that time with the family at home is time well spent—but spending an expense-paid weekend at the **Ojai Valley Inn & Spa** might be better. Surrounded by the breathtaking Topa Topa mountains, the **Ojai Valley Inn & Spa** is world renowned for its luxurious spa treatments and world-class golf course. Enter to win the "Live the Ojai Life!" Sweepstakes and you and a guest could spend three days in luxury's lap. Fifty runners-up will receive a deluxe wine tote from Fox Family with service for two, for creating private "getaways" close to home. See official rules for entry.

NO PURCHASE NECESSARY. OPEN TO LEGAL RESIDENTS OF THE UNITED STATES, 21 YEARS OR OLDER AS OF DATE OF ENTRY. To enter to win, hand print your name, complete address, daytime phone number and date of birth on a 3" X 5" card and mail to: Fox Family Channel "LIVE THE OJAI LIFE!" Sweepstakes, c/o Kelly Joyce, Bon Appétit, 4 Times Square, 15th Floor, New York, NY 10036. One entry per person only. Entries must be postmarked by April 2, 2001, and received by April 9, 2001. Winners will be selected randomly on or about April 16, 2001, by Bon Appétit, whose decisions are final and binding in all respects. By participating, entrants agree to be bound by the Official Rules and the judges' decisions. Fox Family Channel, Inc. and The Condé Nast Publications Inc. are not responsible for entries that are lost, late, misdirected, damaged, illegible, stolen, incomplete, misaddressed, postage-due or incompletely received for any reason. All entries become the exclusive property Fox Family Channel, Inc. and The Condé Nast Publications Inc., and will not be acknowledged or returned. Odds of winning depend on the number of entries received. Employees of Fox Family Channel, Inc. and The Condé Nast Publications Inc. and the immediate families or persons residing in the same household of each are not eligible to participate. Void in Puerto Rico, outside the U. S. and wherever prohibited by law. Subject to all federal, state and local laws and regulations. One Grand Prize: 3 days/2 Nights (Friday-Sunday) at Ojai Valley Inn (double-occupancy) and round-trip coach airfare, from airport closest to winner's home in the U. S. Approximate retail value of Grand Prize: \$2000 (depending on point of origin and date of trip). Additional transportation, meals and other expenses are not included. Trip must be taken and completed by April 2, 2002. Blackout dates and other restrictions may apply. 50 Runners-up will receive a heavy duty insulated tote bag with adjustable shoulder strap, two wine glasses, two cotton napkins, one waiter style corkscrew and one bottle-stopper. Approximate retail value: \$50. Winners may be required to sign and return an Affidavit of Eligibility and winner and travel companion a Liability and Publicity Release within 14 days of notification or an alternate winner may be chosen. Except where prohibited by law, acceptance of prize offered constitutes consent that Fox Family Channel, Inc. and The Condé Nast Publications Inc. may use winners' names and likenesses for advertising and publicity purposes without further compensation. By entering, participants release Fox Family Channel, Inc. and The Condé Nast Publications Inc., their respective parents, subsidiaries, affiliates and respective directors, officers, employees and agents from any and all liability for any injuries, losses or damages of any kind caused by any prize or resulting from acceptance, possession or use/misuse of any prize. In the event of noncompliance with these requirements, or if prizes or prize notifications are returned or are otherwise undeliverable, prize may be forfeited and awarded to an alternate winner. Income and other taxes on prizes, if any, are the sole responsibility of the winners. No prize or cash substitutes allowed, except at sponsor's sole discretion, in which case a prize of equal or greater value will be substituted. No prize transfer. For a list of the winners, send a self-addressed, stamped "10 envelope to: Fox Family Channel, Inc. "LIVE THE OJAI LIFE!" Sweepstakes Winners, c/o Kelly Joyce, Bon Appétit, 4 Times Square, 15th Floor, New York, NY 10036 after April 16, 2001.





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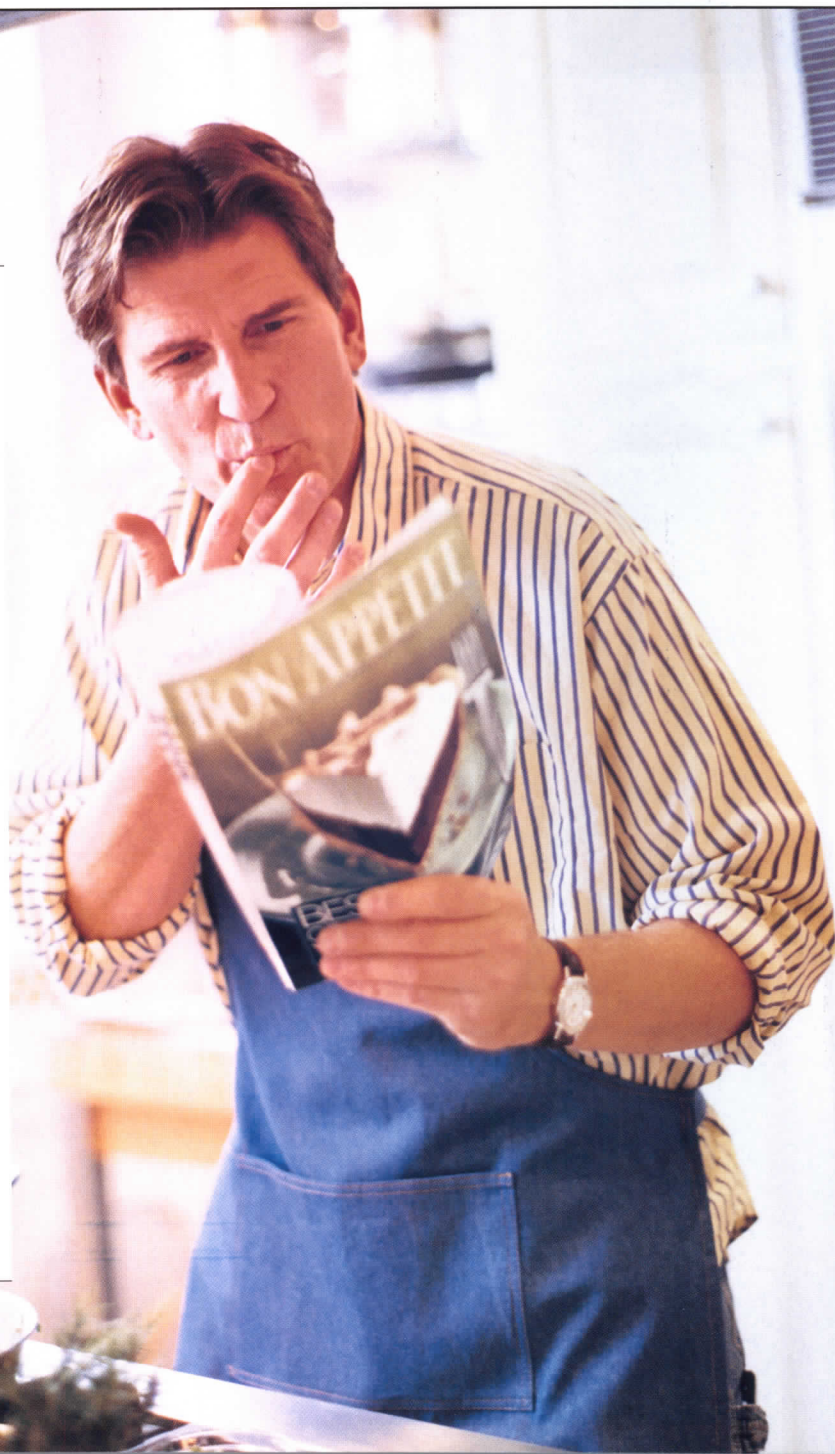
★ HOW AMERICA EATS ★

The year 2000 certainly had its moments. Regis Philbin ruled the airwaves, Richard Hatch survived "Survivor," gas prices soared, stocks fell flat, and Harry Potter cast a spell on readers everywhere. And then there was the election, in which the presidency seemed to be decided by fewer people than it takes to fill the average cruise ship.

But while America may have had trouble making up its mind politically, Americans had absolutely no difficulty deciding what they love to eat and how they like to entertain.

How do we know? Because the results of the fourth annual *Bon Appétit* "How America Eats" survey are in. The numbers reveal much: You are an adventurous crowd, cooking often and trying new dishes, entertaining and dining out frequently, and willing to travel in search of the best.

We analyzed the trends as they relate to men and women, and also noted some distinct geographical differences. As it turns out, we Americans are hardly unanimous in our likes and dislikes. But we think that's what makes this country—and this survey—so interesting. ➤



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a few

Gadgets, gizmos, kettles and cups. Everyone has a favorite kitchen item that can't be beat.

Maybe it's a sharp knife that makes you chop onions like a samurai or a shiny teakettle that whistles a warbled tune. Target has all sorts of kitchen helpers to make your cooking experience more fun. Here are a few favorites from Target, where you can find something new or replace something old.

KITCHEN ESSENTIALS® from CALPHALON®

This 8-piece set is a favorite of cooks who appreciate beautiful design and superb performance. Made of long-lasting 18/10 stainless steel with aluminum core bases for even heating. Tempered glass lids, ergonomic phenolic handles. \$154.99





HOW AMERICA EATS

82% eat dessert at least once a week

Northeast seem particularly happy to cook up a bowl of pasta. New takes on classic American dishes bumped Mexican (last year's third place) to fourth.

Italian	71%
Traditional American	55%
New American	39%
Mexican	28%

HOW OFTEN YOU HAVE A SIT-DOWN FAMILY MEAL

Until a few years ago, the family dinner was going the way of the rotary beater—time-consuming and (supposedly) inefficient. But today, you make an effort to dine together *at least* twice a week—because the family that eats together, well, eats together.

Two or more times a week	61%
Once a week	10%
Two to three times a month	6%

HOW OFTEN YOU COOK THE DINNER'S MAIN DISH

Reports of the death of the home-cooked dinner have been greatly exaggerated. You prepare an entrée more often than not; those in the Midwest cook least frequently.

More than three times a week	64%
Three times a week	18%
One or two times a week	14%

HOW LONG IT TAKES TO MAKE DINNER

Many of you get a meal on the table in the time it takes

to watch the average sitcom. And spontaneity seems to be the spice of life with regard to meals. Only 1 percent of you say that you prepare and then freeze food for serving later three or more times a week, while 38 percent never do.

30 to 44 minutes	44%
45 minutes or more	38%
15 to 30 minutes	17%
Less than 15 minutes	1%

HOW OFTEN YOU EAT A VEGETARIAN DINNER ENTRÉE

Yes, the times, they are a-changin': Over half of you eat a vegetarian entrée at least once a week, while the share of people who must have meat for dinner has shrunk to just under a third.

One or two times a week	53%
Never	31%
Three times a week	7%

HOW OFTEN YOU GRILL, INDOORS OR OUTDOORS

Once the domain of the man of the house and of people living in the West and Southwest, grilling has officially become a nationwide obsession. With the advent of the indoor countertop grill, Americans are grilling all year long, particularly those snowbound folks in the Northeast.

Once or twice a week	33%
Two or three times a month	29%
Once a month	19%

Editor's note: Because we asked for multiple responses to a few questions, some totals exceed 100 percent.

IN THE KITCHEN

WHY YOU COOK

Broadly speaking, men cook to make themselves happy, while women cook to make others happy. But both sexes agree that cooking is just plain fun, with 41 percent of you doing it for pure enjoyment at least twice a week.

Sense of satisfaction	75%
Creative outlet	70%
Shows I care	64%

FAVORITE CUISINES TO PREPARE AT HOME

Everyone loves Italian cuisine, but the people in the

2001

READER SURVEY

69%
buy
organic
produce

62% GROW THEIR OWN HERBS

FRENCH COFFEE PRESS by BODUM

A favorite of Francophiles and coffee aficionados. Classic and handsome, this 8-cup coffee press will turn your home into a bistro. \$29.99



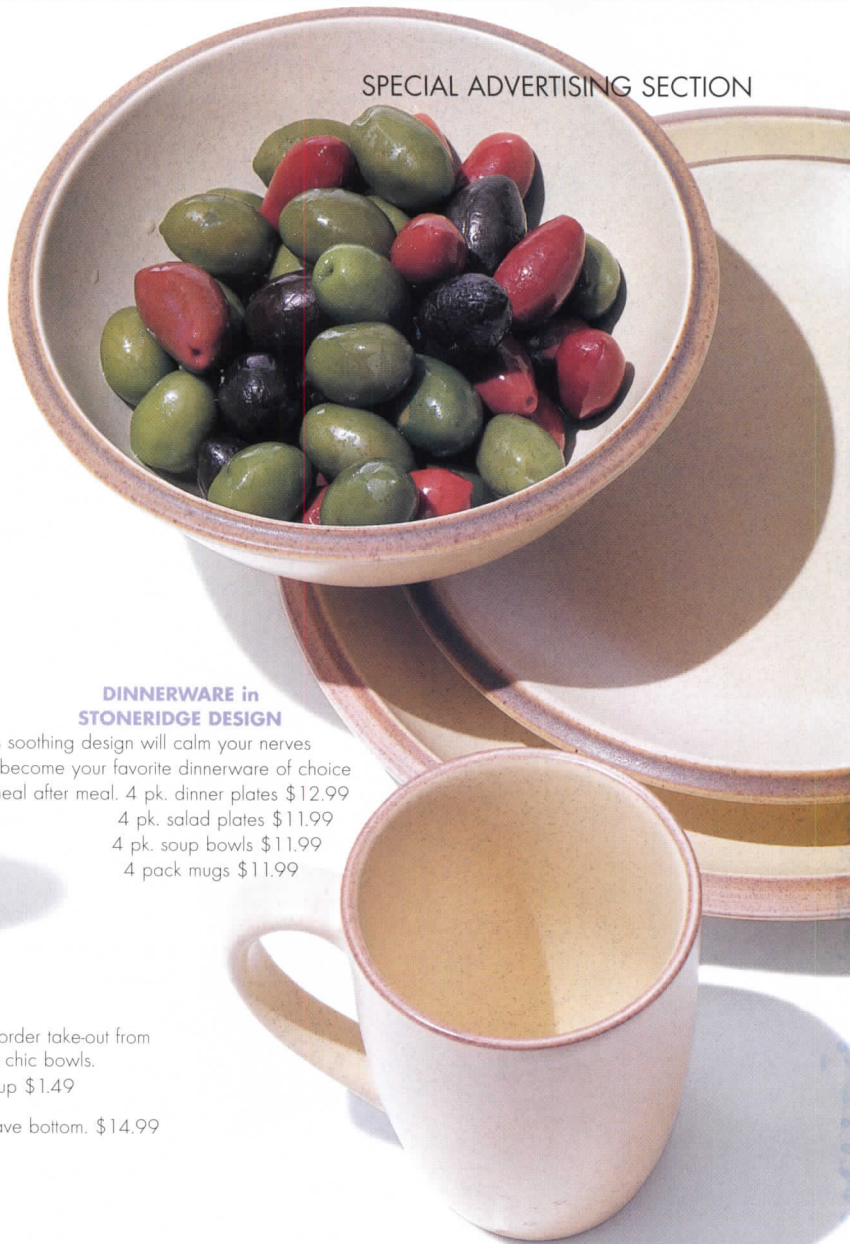
DINNERWARE in STONERIDGE DESIGN

This soothing design will calm your nerves and become your favorite dinnerware of choice meal after meal. 4 pk. dinner plates \$12.99

4 pk. salad plates \$11.99

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TRAY CHIC Wooden tray with wicker-style weave bottom. \$14.99



LATTE CUPS in MONTEREY DESIGNS

Oversized with a contemporary square shape. Perfect for latte, hot chocolate and even soup. 4 pk. \$11.99

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things

of
my



TONGS by MICHAEL GRAVES A basic tool that looks so good you could bring it to the dinner table. Made of polished stainless steel with soft-grip Santoprene "buttons". \$4.99



GARLIC PRESS
by
MICHAEL GRAVES

Mincing garlic will become your favorite task with this self-cleaning garlic press. Durable zinc alloy body with soft-grip Santoprene handles. \$9.99



CHEF'S KNIFE by HENCKELS

This 8-inch chef's knife is a multi-task favorite. Made of German stainless steel, this essential knife is part of the 7-piece Forged Pro block set by Henckels. \$149.99



MEASURING CUPS by MICHAEL GRAVES

A must-have with style. Polished stainless steel with convenient organizer clip. \$11.99



5-SPEED BLENDER by MICHAEL GRAVES

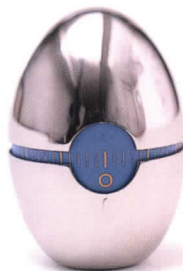
If smoothies are one of your favorite things, you'll need this blender with 400 watts of ice-crushing power. This work of art is topped-off with a 40-oz. glass jar. \$59.99

SPINNING TEAKETTLE by MICHAEL GRAVES

This whimsical teakettle will entertain you each time you boil water. Made of 18/10 stainless steel with aluminum sandwich base for quick and even heat distribution. \$34.99

EGG TIMER by MICHAEL GRAVES

You'll love staying on time with this unique egg-shaped design. Ticks for up to an hour. \$9.99



favorite

2001

READER
SURVEY97
%are asked by
friends and
family for
recipes and
party ideas**REDUCING CALORIES
AND FAT IN RECIPES**

While you keep an eye on the bottom—line, that is—you're not as preoccupied with counting calories as you used to be.

Sometimes	65%
Never	22%
Always	12%

**HOW REGULARLY YOU
BUY LOW-FAT AND
NONFAT PRODUCTS**

You may not be willing to cut calories when entertaining, but women are likely to include low-fat versions of certain foods in their regular shopping lists.

Sour cream	48%
Yogurt	48%
Cream cheese	44%
Mayonnaise	41%

**A FEW OF YOUR
FAVORITE
THINGS****FAVORITE FRUIT**

We're not sure what this signifies, but women seem to prefer berries and men show a preference for year-round staples like bananas, apples, grapes and oranges. Note to all the fig growers out there: Consider hiring a public relations agency immediately, as figs have now been voted least popular four years in a row.

Strawberries	54%
Raspberries	42%
Peaches	37%

FAVORITE VEGETABLE

Although women are bigger fans of veggies than men, everyone loves asparagus. Green beans made a good showing, too, supplanting last year's third-place corn. And the George Bush (*père*) I-Hate-Broccoli Award for least favorite vegetable goes to—drumroll, please—okra.

Again.	
Asparagus	74%
Broccoli	54%
Green beans	47%

FAVORITE SNACK FOOD

Snacking generally means loading up on the salty stuff. This year, nuts beat out popcorn by a shell or two for third place. And 5 percent of you had no favorite snack at all. Now that's downright unpatriotic!

Potato and tortilla chips	47%
Cheese	46%
Nuts	44%

**FAVORITE COMFORT
FOOD**

Your gender and where you live seem to dictate comfort-food biases: Men and northeasterners crave pasta, while women and midwesterners must have mashed potatoes, a predilection that accounts for the spuds' new second-place finish and one that freezes out ice cream.

Pasta	46%
Mashed potatoes	41%
Ice cream	38%
Pizza	36%

**FAVORITE TAKE-OUT
DINNER**

Take-out used to mean just picking up some Chinese spareribs, but now it means everything from calzone to sushi. Today take-out is bigger than ever, with 54 percent of you serving it up, usually paired with a home-prepared dish.

Pizza	63%
Chinese food	56%
Rotisserie-style chicken	31%
Mexican food	16%

FAVORITE CONDIMENT

Oh, pity the lowly ketchup. Once the national condiment of choice, it continues its slow descent on the popularity scale among our readers, now ranking well below Dijon mustard, salsa and mayonnaise.

Dijon mustard	69%
Salsa	53%
Mayonnaise	40%
Ketchup	35%

SWEET DREAMS**FAVORITE DESSERT**

How sweet it is! Eighty-two percent of you indulge in dessert—other than fruit—at least once a week, and an impressive 71 percent prepare a dessert at least once weekly. This year, crème brûlée was slightly scorched by cheesecake. The dessert with the fewest votes? Flourless chocolate cake. (But based on the letters we get requesting it for our "R.S.V.P." column, we think we should probably do a recount.)

Cheesecake	38%
Crème brûlée	36%
Fresh fruit	26%

FAVORITE ICE CREAM FLAVOR

This year, as usual, men and women screamed for different flavors. The guys are partial to the ever-popular vanilla (number one for four years in a row), while women favor perky coffee.

Vanilla	46%
Chocolate	38%
Butter pecan	32%
Coffee	32%

FAVORITE COOKIE

Cookie Monster, take note: The hands-down favorite—chocolate chip—wins again; but pay attention to shortbread, which shot up in popularity this year.

Chocolate chip	70%
Oatmeal or oatmeal-raisin	52%
Shortbread	37%

OUT AND ABOUT

FAVORITE CUISINE WHEN DINING OUT

Fifty-three percent of you dine out at least once a week. What are you ordering? The northeasterners love Italian, while those in the West are devotees of Chinese and Mexican.

Italian	59%
Chinese	36%
Mexican	33%

FAVORITE AMERICAN CITY FOR DINING OUT

Which cities boast the best dining? The same three as last year. Not surprisingly, you are local cheerleaders, tending to support the city that's in your region.

San Francisco	44%
New York	36%
New Orleans	27%

FAVORITE FOREIGN PLACES FOR DINING OUT

Bon Appétit readers are anything but innocents abroad. While you agree that such major European cities as Paris, Rome, Florence and London are full of great restaurants, the Caribbean made its first appearance ever—and it's in some pretty grand company.

Paris	32%
Rome	18%
The Caribbean	15%
Florence	15%
London	15%

THE PARTY SCENE

WHY YOU ENTERTAIN

You certainly are a social crowd. Almost half of you entertain several times a month. And when you host a gathering, you do so with confidence: fully 95 percent sometimes showcase a new recipe at your parties.

Celebrate events	78%
Social pleasure	72%
Catch up with friends	67% ➤

54%
pair take-out
with dishes
made at home

76%

HOW AMERICA EATS

drink a glass of wine with
dinner at least once a week

2001

READER
SURVEYYOUR ENTERTAINING
STYLE

Casual is the buzzword for parties in the new millennium. A formal dinner party, the favorite way to entertain in the flashy eighties, is now ranked number five.

Casual dinner party	89%
Barbecue	66%
Impromptu get-together	50%

FAVORITE ROOM FOR
ENTERTAINING

Many of you still use your dining room for entertaining rather than as a place to stack your mail. The room least used? That old relic called the living room.

Dining room	41%
Great Room	33%
Kitchen	22%

BEST WAY TO CREATE
ATMOSPHERE

Not surprisingly, setting the scene when entertaining is more important to women than to men, especially when it comes to items like candles and flowers.

Music, tablecloths, cloth napkins	64%
Candles	62%
Casual dinnerware	60%
Flowers	57%

BIGGEST WORRY WHEN
ENTERTAINING

When hosting a party, you are most concerned about creating the perfect menu and least concerned about keeping your guests slim with low-fat food.

Menu ideas/food selection	84%
---------------------------	-----

Enough time for food preparation	72%
Having enough food for everyone	57%

DRINK DETAILS

FAVORITE ALCOHOLIC
DRINK SERVED WHEN
ENTERTAINING

When we throw a party, we usually serve wine made in the U.S.A., particularly in the vine-wild West. Perhaps because of the just-across-the-pond mentality, those in the Northeast serve more imported wine than folks in other regions.

Domestic wine	69%
Specialty beers	33%
Imported wine	32%
Vodka	27%

FAVORITE WINE

Merlot continues to overshadow Chardonnay. What do women want? White wine usually. Men prefer red.

Merlot	47%
Chardonnay	41%
Cabernet Sauvignon	37%

FAVORITE LIQUOR

Vodka means "little water" in Russian, and it seems to flow like water here in the States.

It is America's biggest seller because of its versatility, and a must-have among those who entertain frequently.

Vodka	36%
Cordials and liqueurs	23%
Gin	22%

FAVORITE COCKTAIL

Many cocktails as we know them were invented in the

1920s, but your chosen concoction is a sweet and salty little number invented, by some accounts, down Mexico way in the 1940s.

Margarita	46%
Gin and tonic	24%
Mimosa	21%
Vodka Martini	15%

SHOP (AND
GARDEN) TALKDO YOU EVER SHOP AT A
FARMERS' MARKET?

In overwhelming numbers, you like to cook globally and buy locally, supporting your community's farmstands as much as you can.

Yes	85%
No	12%

DO YOU EVER BUY
ORGANIC PRODUCE?

The organic foods industry has been growing at the healthy rate of 20 percent every year for the past decade and is projected to reach \$9 billion this year—not surprising when you see how our readers shop.

Yes	69%
No	28%

WHAT YOU PLANT

How does your garden grow? There is nothing contrary about these answers, especially from women, many of whom sport green thumbs.

Flowers	78%
Herbs	62%
Vegetables	43%

—Text by

Tanya Wenman Steel

HOW AMERICA EATS:
THE INTERNET
EDITION

This year we decided to test the Web waters with an on-line poll at the *Bon Appétit* site, Epicurious (epicurious.com), conducted at the same time as the traditional survey. Interestingly, our on-line respondents had many of the same opinions as those who received the survey via snail mail. The most noteworthy difference was that Internet users are enthusiastic ethnic cooks, whipping up Mexican, southwestern, Thai and Indian specialties with confidence. And as the following numbers show, the Webbed ones have the edge when searching for recipes and shopping for cookbooks and kitchen items on-line.

WHERE YOU GET YOUR RECIPES
While wired foodies still use the old media as a primary source for recipe hunting, they are also very comfortable searching for new dishes on the Internet.

	PRINT SURVEY	ON-LINE SURVEY
Magazines	91%	85%
Cookbooks	89%	88%
Family favorites	62%	63%
The Internet	28%	73%

WHAT YOU BUY ON-LINE

Not surprisingly, our Epicurious fans hit the shopping-cart icon far more often than our magazine readers do.

	PRINT SURVEY	ON-LINE SURVEY
Cookbooks	21%	36%
Cookware	12%	22%
Specialty foods	10%	23%
Tableware	6%	9%

91% GET THEIR RECIPES FROM MAGAZINES

"YOU CAN SEE THE TANGY SWEET CRANBERRIES AND THE SLICED ALMONDS. WHAT YOU CAN'T SEE ARE THE HOURS BETH SPENT IN OUR KITCHENS TO GET THE COMBINATION JUST RIGHT."

—SHELLY POPOVITCH, POST CEREAL



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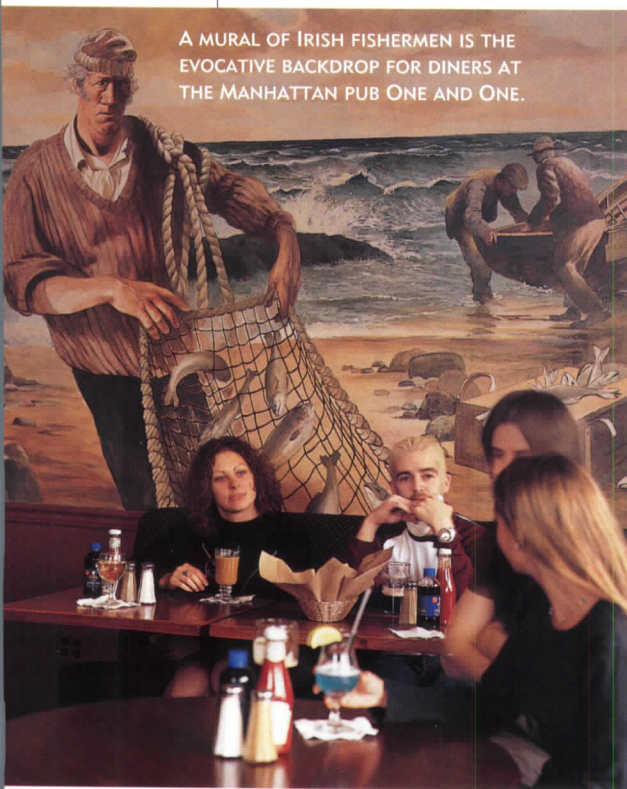
QUICK BITES FROM THE WORLD OF BON APPÉTIT

By Charlotte Butzin and Reena Singh

HAPPY ST. PATRICK'S DAY WHO NEEDS CORNED BEEF AND CABBAGE?

In Dublin, "one and one" is slang for fish and chips; in Manhattan, **One and One** is the highly apt name—and address—of a pub on the corner of First Avenue and First Street, where the house specialty is, you guessed it, Dublin-style fish and chips. What makes them so Irish? "Harp's Irish beer in the batter," says owner Terry Dunne, a Dublin native, who diligently did his research by consuming pounds of the beloved combo back in his homeland.

Dunne keeps himself honest by using the traditional cod and skate, and bringing over the all-important malt vinegar from Ireland. For another authentic touch, there is a mural of Irish fishermen (shown below) painted by none other than James Joyce's great-grandnephew, New York artist Paul Joyce. This year on St. Patrick's Day, fish-and-chip enthusiasts will also find live music and 12 draft beers, plus lots of Irish expats. Call 212-260-9950 for details.



A MURAL OF IRISH FISHERMEN IS THE EVOCATIVE BACKDROP FOR DINERS AT THE MANHATTAN PUB ONE AND ONE.

TRIA GIOVAN



TOP CHICAGO CHEF CHARLIE TROTTER NOW OFFERS TAKE-OUT.

NICK GALIFIANAKIS

HAUTE TO GO

As take-out food becomes a bigger part of our hyper-hectic lives, it's comforting to know that plenty of great restaurants are now preparing their best dishes to go. Here are some of our favorites from around the country.

- Reservations at **CHICAGO'S** Charlie Trotter's restaurant may be tough to get, but picking up lunch or dinner from Trotter's **To Go** (773-868-6510) is a piece of cake. The selection features soups, salads and spit-roasted meats, plus specialty produce.
- Stand back, Aretha. Delilah Winder is the reigning Queen of Soul in **PHILADELPHIA**. Winder serves up southern comfort food at her swanky **Bluezette** restaurant (215-627-3866) and at stands in the city. Fans love her fried catfish, collard greens and corn bread.
- **Joe's Stone Crab** (305-673-4611) offers its signature stone crab claws along with Key lime pie, coleslaw, and more at the adjacent Take Away shop in **MIAMI BEACH**.
- Chefs at **ATLANTA'S** **Bacchanalia** have created "Mise en Place" dinner kits that take less than 30 minutes to prepare at home. Such dishes as beef tenderloin with Madeira sauce can be purchased at the restaurant's **Star Provisions** specialty foods store (404-365-0410).
- At the Hawai'i Regional Cuisine Marketplace in **HONOLULU**, devotees of **Alan Wong's Pineapple Room** can stock up on ready-to-go lunch and dinner offerings, like poi beef stew and wasabi potato salad. Call 808-945-8888. ➤





KERI SMITH

TOP TODDIES

Our ultimate parting shot for Old Man Winter? Hot drinks by a roaring fire, of course. Cuddle up with these ski resorts' signature warmer-uppers.

HOT APPLE PIE TODDY

BULLWHACKER'S PUB, RESORT AT SQUAW VALLEY, CALIFORNIA

Forget the pie crust: For this treat, simply add 6½ ounces hot apple cider

and 1½ ounces Tuaca (an Italian liqueur with vanilla and orange) to an 8-ounce glass mug. Stir to blend. Garnish drink with whipped cream and a cinnamon stick, and dust with ground nutmeg.

COFFEE À LA COTTAGE

MIRROR LAKE INN; LAKE PLACID, NEW YORK
Spike 1 cup of coffee with 1 ounce each of Frangelico (hazelnut liqueur) and

Baileys Original Irish Cream; top it all off with a nice splash of Grand Marnier and a dollop of whipped cream.

JUMPER CABLES

J-BAR, HOTEL JEROME; ASPEN, COLORADO
Jazz up a cup of hot chocolate by adding an ounce each of Baileys, amaretto liqueur and Malibu coconut rum.

MINI BARS TO THE MAX

Admit it: Before you've even unpacked your clothes, you can't resist peeking into the hotel mini bar. We're guilty of that, too, and these days, we're noticing a lot more in there than just little bottles of Jim Beam and bars of Toblerone. Check out these goodies.

W HOTEL

Seattle

PEZ dispensers
Candy necklaces
Bubblegum wax lips

**CARMEL VALLEY RANCH**

Carmel, California

Bag of worms and bugs (gummy candies)

THE RITZ-CARLTON

Washington, D.C.

Men's black socks
Boxer shorts

TRUMP INTERNATIONAL HOTEL & TOWER

New York

Brooklyn Lager (for that New York state of mind)

Candied grapefruit
Chocolate-covered blueberries

**FOUR SEASONS**

Atlanta

Peach-shaped tortilla chips
Peach salsa
Pure Protein chocolate shake



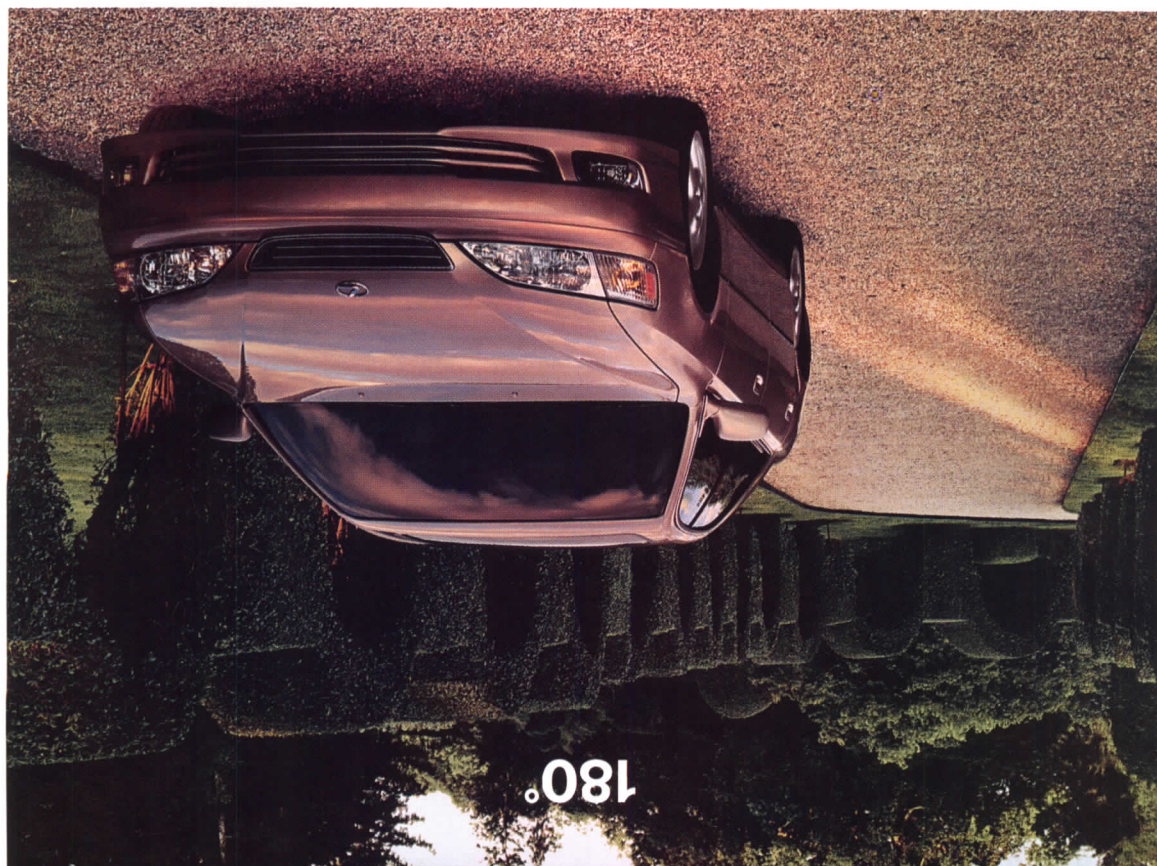
RICK SZCZECZOWSKI

FOOD ON FILM OSCAR WATCH, PART ONE

There is no Best Foodie Movie category at the Academy Awards (yet), but if there were, we'd be rooting for all of these recently released foodcentric flicks. And the nominees are...

- **VATEL** (Miramax; in theaters now). While preparing an elaborate feast for King Louis XIV (Julian Sands), the steward (Gérard Depardieu) arouses more than the appetite of one of the king's women (Uma Thurman)....
- **CHOCOLAT** (Miramax; in theaters now). Juliette Binoche, Johnny Depp, Judi Dench, Lena Olin and Alfred Molina star in the luscious tale of a woman who opens an extraordinary chocolate shop in a small French town.
- **WHAT'S COOKING?** (Lions Gate; in video stores next month). An all-star cast, including Alfre Woodard, Mercedes Ruehl, Julianna Margulies and Joan Chen, explores Thanksgiving in four very different American households.
- **WOMAN ON TOP** (Fox Searchlight; on video). The stunning Penelope Cruz plays a Brazilian chef who slaves away in her husband's restaurant until she breaks out on her own in San Francisco and eventually lands a television cooking show. (A bonus: The music in this movie sounds as good as the food looks.)

If you expect more than chicken or beef visit lexus.com. THE PASSIONATE PURSUIT OF PERFECTION. LEXUS



Regrettably, it's not always possible to surround yourself with the finer things in life. But there is a solution. You could choose to travel only in the comfort of the luxurious 2001 ES 300.

FAVORITE RESTAURANT RECIPES

R.S.V.P.

The *Bon Appétit* 2000 Collectors' Index of Recipes and Articles, the ultimate tool for locating favorite recipes and articles from the past year, is now available. The cost is \$6.95, plus \$1.50 for shipping. To order, call 800-438-9944; mention department 210666-122.

On a trip to Chicago, my daughter and I enjoyed a memorable meal at Pane Caldo downtown. Everything was terrific, especially the black olive and walnut spread served with the bread.

Terrie M. Barr
Troy, Illinois

OLIVE SPREAD WITH WALNUTS

Offer this flavorful spread with French-bread baguette slices that have been brushed with olive oil and toasted in a 350°F oven until golden.

MAKES ABOUT 1½ CUPS

- 1¾ cups pitted Kalamata olives or other brine-cured black olives (about ½ pound pitted)
- 3 tablespoons plus ¼ cup walnuts, toasted, chopped
- ¼ cup olive oil
- 2 teaspoons coarse-grained Dijon mustard
- 1 garlic clove
- 1 teaspoon chopped fresh thyme
- 1 teaspoon chopped fresh oregano
- 1 teaspoon chopped fresh sage
- Pinch of cayenne pepper

Finely chop black olives and 3 tablespoons toasted walnuts in processor. Add olive oil, Dijon mustard, garlic, thyme, oregano, sage and cayenne pepper and process until coarsely pureed. Stir in remaining ¼ cup chopped toasted wal-

nuts. (Spread can be prepared up to 3 days ahead. Cover with plastic and refrigerate.)

I have just returned from London, where I stayed at the beautiful Lanesborough hotel across from Hyde Park. I had the most delicious salmon with Thai-style vegetables and rice at its restaurant, The Conservatory.

Marjorie Wordingham
Mequon, Wisconsin

SEARED SALMON WITH THAI VEGETABLES

4 SERVINGS

SALMON

- 1 teaspoon chili powder
- 1 teaspoon curry powder
- 1 teaspoon ground coriander
- 1 teaspoon ground cumin
- 1 teaspoon mustard powder
- 1 teaspoon salt
- 1 teaspoon sugar
- 4 6- to 7-ounce salmon fillets with skin

DRESSING

- 6 tablespoons rice vinegar
- 3 tablespoons soy sauce
- 2 tablespoons oriental sesame oil
- 2 tablespoons chopped fresh cilantro
- 1 tablespoon finely chopped peeled fresh ginger
- 1 teaspoon sugar

RICE

- 1 tablespoon butter
- 1 cup basmati rice
- 1 cup water
- ⅔ cup canned unsweetened coconut milk

2 tablespoons vegetable oil

Thai Vegetables (see recipe)

FOR SALMON: Mix first 7 ingredients in small bowl to blend. Place salmon fillets, skin side down, on rimmed baking sheet. Sprinkle 1½ teaspoons spice mixture over each fillet. Cover with plastic and refrigerate at least 3 hours or overnight.

FOR DRESSING: Whisk vinegar and next 5 ingredients in small bowl to blend.

FOR RICE: Melt butter in heavy large saucepan over medium heat. Add rice and sauté until rice begins to turn opaque, about 2 minutes. Stir in 1 cup water and coconut milk and bring to boil. Cover and reduce heat to low; cook until rice is cooked through and liquid is absorbed, about 18 minutes. Season to taste with salt and pepper.

Meanwhile, heat vegetable oil in heavy large skillet over medium-high heat. Add salmon fillets, flesh side down, to skillet. Sear until brown and crisp, about 3 minutes. Turn fillets over and sear skin side until salmon is just cooked through, about 3 minutes.

Spoon rice onto plates, dividing equally. Top each serving with seared salmon fillet, then Thai Vegetables. Drizzle dressing around and serve immediately, passing extra dressing separately.

THAI VEGETABLES

4 SERVINGS

- 1 tablespoon oriental sesame oil
- 2 teaspoons minced peeled fresh ginger
- 1 large garlic clove, minced
- 1 red bell pepper, cut lengthwise into thin strips
- 6 ounces shiitake mushrooms, stemmed, thinly sliced
- 3 large green onions, thinly sliced on sharp diagonal

We welcome comments and will make an effort to obtain previously unpublished restaurant recipes on request. All submissions become the property of *Bon Appétit* and will not be returned; submissions may be edited and may be published or otherwise used in any medium. Because of the volume of mail received, we are unable to answer all inquiries. Address mail to R.S.V.P., *Bon Appétit*, 6300 Wilshire Boulevard, Los Angeles, CA 90048; or contact us via e-mail at: rsvp@bonappetit.com. Please include the complete address of the restaurant as well as your home address.

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3 cups thinly sliced bok choy (from 1 bunch; green leaf tops only)

Heat oil in heavy large skillet over high heat. Add ginger and garlic; sauté 20 seconds. Add bell pepper and mushrooms; sauté until pepper is crisp-tender, about 3 minutes. Add green onions and bok choy and sauté until just wilted, about 2 minutes. Season with salt and pepper.

After going to the theater here in Boston, my friends and I always head to Finale for one of chef Nicole Coady's extraordinary desserts. Her pineapple upside-down cake is the best I've ever tried.

Janet Rollins
Boston, Massachusetts

FRESH PINEAPPLE AND CARAMEL UPSIDE-DOWN CAKE

12 TO 14 SERVINGS

TOPPING

- Nonstick vegetable oil spray
- 2 cups sugar
- ½ cup water
- 1 small pineapple, peeled, quartered lengthwise, cored, cut crosswise into ½-inch-thick slices

CAKE

- 1½ cups all purpose flour
- 6 tablespoons cake flour
- 6 tablespoons ground almonds (from about 2½ ounces whole almonds)
- ¾ teaspoon baking powder
- ½ teaspoon salt
- 1¾ cups sugar
- 1 cup (2 sticks) unsalted butter, room temperature
- 4 large eggs
- ¾ teaspoon vanilla extract
- ¾ cup sour cream

Vanilla ice cream (optional)

FOR TOPPING: Generously spray 10-inch-diameter cake pan with 2-inch-high sides with nonstick spray. Combine sugar and ½ cup water in heavy medium saucepan. Stir over medium-low heat until sugar dissolves. Increase heat and boil without stirring until syrup turns deep amber color, occasionally brushing down sides

of pan with wet pastry brush and swirling pan, about 9 minutes. Pour caramel into prepared cake pan. Arrange pineapple in single layer atop caramel.

FOR CAKE: Preheat oven to 325°F. Whisk first 5 ingredients in large bowl to blend. Using electric mixer, beat sugar and butter in another large bowl until light. Add eggs 1 at a time, beating after each addition. Beat in vanilla. Add dry ingredients alternately with sour cream in 2 additions each, beating well after each addition. Pour cake batter over caramel and pineapple in pan.

Bake cake until tester inserted into center comes out clean, about 1 hour 15 minutes. Cool cake in pan on rack 10 minutes. Turn cake out onto platter. Serve warm or at room temperature with vanilla ice cream, if desired.

Every time I visit my sister in Los Angeles, we make a point of having dinner at Mimosa, a popular French bistro. I like to think I'm an adventurous diner, but my order there has become only too predictable: a glass of wine, a salad and the restaurant's delectable version of macaroni and cheese.

Frances Candler Brown
Birmingham, Alabama

MACARONI AND CHEESE WITH PROSCIUTTO

This French take on macaroni and cheese has a nice assertive flavor.

6 SERVINGS

- 8 ounces small elbow macaroni (2 cups)
- 1½ cups (packed) grated Gruyère cheese (about 6 ounces)
- 1 cup whipping cream
- 1 cup whole milk
- 3 ounces thinly sliced prosciutto, coarsely chopped
- 3 tablespoons grated Parmesan cheese
- ⅛ teaspoon ground nutmeg

Position rack in bottom third of oven; preheat to 400°F. Butter 11x7-inch glass baking dish. Cook macaroni in large pot of boiling salted water until tender but still firm to bite. Drain well.

Whisk ½ cup Gruyère, cream, milk, prosciutto, Parmesan and nutmeg in large bowl to blend. Add macaroni and toss to coat. Season with salt and pepper. Transfer to prepared baking dish. Sprinkle remaining 1 cup Gruyère over. Bake until cheese melts and macaroni and cheese sets, about 20 minutes. Serve warm.

I used to live in New York, and once, several years ago, I stopped by Olive's sandwich shop in SoHo with a friend. After lunch I bought one of the "cowboy cookies"; this was an extra-large and especially good chocolate chip cookie. I've never forgotten it.

J-R John
Philadelphia, Pennsylvania

COLORADO COWBOY COOKIES

MAKES ABOUT 20

- 2 cups all purpose flour
- 2 cups old-fashioned oats
- 1 teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt
- 1 cup (2 sticks) unsalted butter, room temperature
- ¾ cup sugar
- ¾ cup plus 2 tablespoons (packed) dark brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1½ cups semisweet chocolate chips
- 1 cup chopped toasted walnuts (about 4 ounces)

Whisk first 5 ingredients in medium bowl to blend. Using electric mixer, beat butter and both sugars in large bowl until light and fluffy. Add eggs and vanilla, beating to combine. Add dry ingredients and beat until just blended. Stir in chocolate chips and walnuts. Cover dough and chill 1 hour. (Can be made 1 day ahead. Keep chilled. Let soften slightly before continuing.)

Arrange 2 racks in center of oven; preheat to 350°F. Butter 2 baking sheets. Form dough into balls, using ¼ cup dough for each. Place on prepared sheets, spacing 2 inches apart. Flatten with hand to 3½-inch rounds. Bake 10 minutes, then rotate sheets. Bake until cookies are golden brown around edges and firm in center, about 4 minutes longer. Cool ►



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R. S. V. P.

on sheet 5 minutes. Transfer to racks to cool completely. (Can be made 1 week ahead. Store airtight at room temperature.)

The highlight of our trip to Scotland was a stay at Knockinaam Lodge in Portpatrick, on the southwest coast. My wife still talks about the caramel ice cream served for dessert one evening.

Walter Deegan
Fairfax, Virginia

CARAMEL ICE CREAM

MAKES 3½ CUPS

- 1 vanilla bean
- 1 cup sugar
- ¼ cup water
- 1½ cups whipping cream
- 1 cup whole milk
- 8 large egg yolks

Split vanilla bean in half lengthwise. Scrape seeds into large saucepan; add bean. Add sugar and ¼ cup water and stir over medium-low heat until sugar dissolves. Increase heat and boil without stirring until syrup turns deep amber color, occasionally brushing down sides of pan with wet pastry brush and swirling pan, about 8 minutes. Remove from heat. Add cream (mixture will bubble vigorously). Stir over low heat until any caramel bits dissolve, about 4 minutes. Add milk; bring to simmer. Whisk yolks in large bowl to blend. Gradually whisk caramel mixture into yolks. Return custard to saucepan and stir over medium-low heat until custard thickens and leaves path on spoon when finger is drawn across, about 5 minutes (do not boil). Strain custard into large bowl; refrigerate until cold.

Process custard in ice cream maker according to manufacturer's instructions. Transfer ice cream to covered container and freeze until firm.

While visiting a friend in Albuquerque, I fell in love with a local bakery and cafe called Double Rainbow II. The food is great—especially the caldo de maíz (corn soup) that I had for lunch.

Beth White
Phoenix, Arizona

CREAMY CORN SOUP WITH RED BELL PEPPER

This spicy version gets its hot, smoky taste from chipotle chilies.

6 FIRST-COURSE OR
4 MAIN-COURSE SERVINGS

- 2 tablespoons (¼ stick) butter
- 1 large red bell pepper, chopped
- 1 medium onion, chopped
- 3 garlic cloves, minced
- 1 14½-ounce can diced tomatoes in juice
- 2 cups (or more) water
- 2 tablespoons chopped canned chipotle chilies*
- 2 14¾-ounce cans cream-style corn
- 1 16-ounce package frozen corn
- 1 cup whipping cream
- 1 teaspoon dried oregano
- Chopped fresh cilantro (optional)

Melt butter in heavy large pot over medium-high heat. Add bell pepper, onion and garlic; sauté until onion is tender, about 5 minutes. Add tomatoes with juices to pot; cook 2 minutes. Combine 2 cups water and chipotle chilies in blender and puree. Mix puree and cream-style corn into vegetables in pot. Bring soup to boil. Reduce heat to medium and simmer 15 minutes, stirring occasionally. Add frozen corn, cream and oregano; simmer 5 minutes. Garnish with cilantro, if desired.

*Chipotle chilies canned in a spicy tomato sauce, sometimes called adobo, are available at Latin American markets, specialty foods stores and some supermarkets.

While my husband and I were vacationing in the Cayman Islands, we had the pleasure of dining at Fidel Murphy's Irish Pub on Grand Cayman. We travel a lot and have enjoyed many good Irish stews, but the pub's rendition is the best ever.

Regina Stewart
Acworth, Georgia

IRISH BEEF STEW

4 TO 6 SERVINGS

- ¼ cup vegetable oil
- 1½ pounds stew beef, cut into 1-inch pieces

You chose the bread for
the irresistible cinnamon swirls.

Deciding what goes
on top is easy.

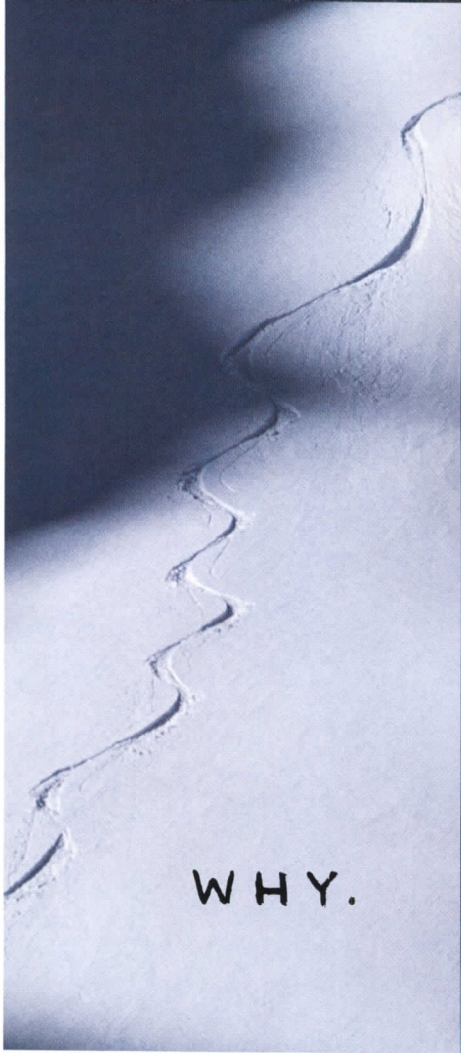
Margarines, spreads,
and all things artificial
need not apply.



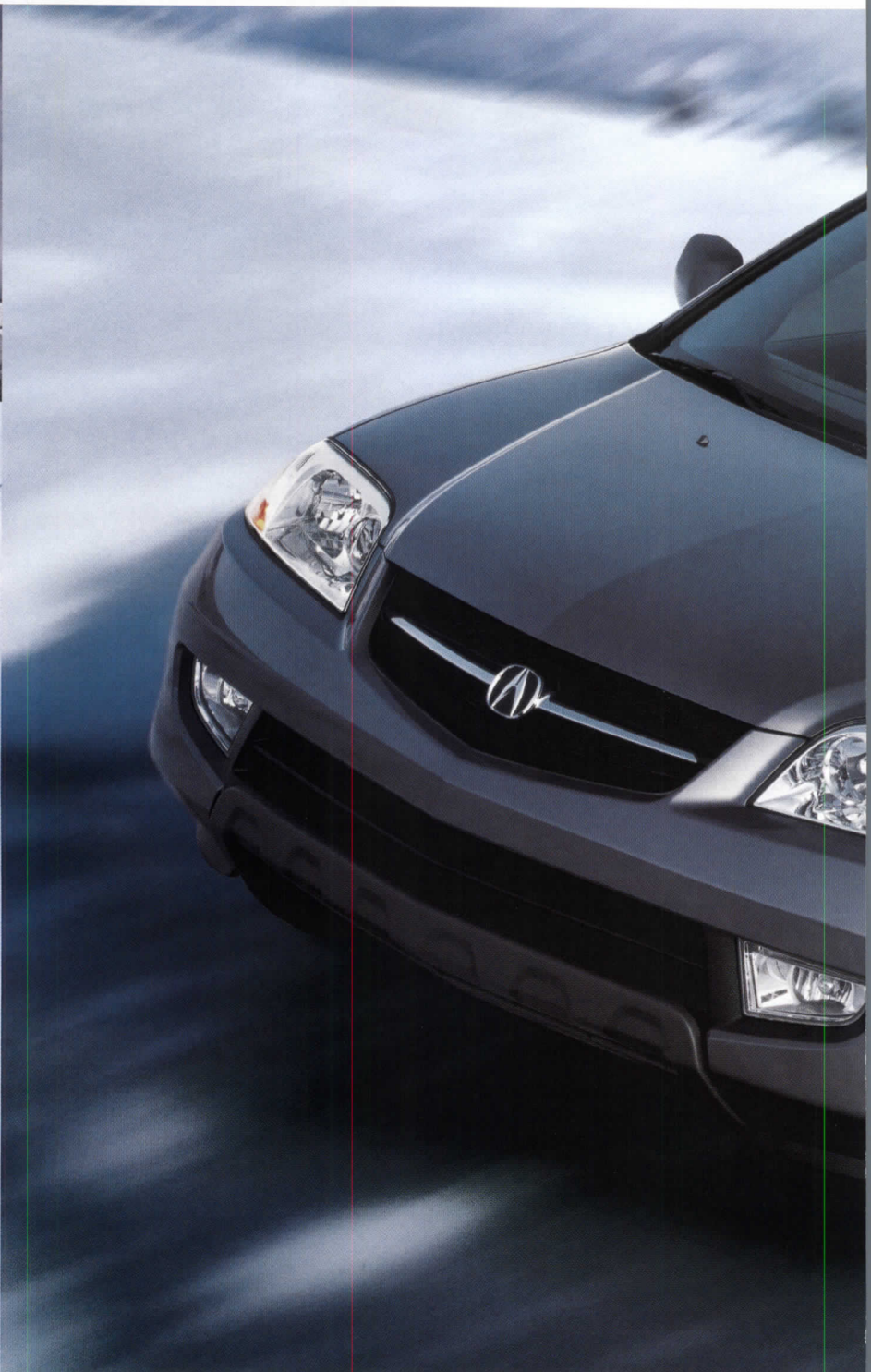
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6 large garlic cloves, minced
8 cups beef stock or canned beef broth
2 tablespoons tomato paste
1 tablespoon sugar
1 tablespoon dried thyme
1 tablespoon Worcestershire sauce
2 bay leaves

2 tablespoons (¼ stick) butter
3 pounds russet potatoes, peeled, cut into ½-inch pieces (about 7 cups)
1 large onion, chopped
2 cups ½-inch pieces peeled carrots
2 tablespoons chopped fresh parsley

Heat oil in heavy large pot over medium-high heat. Add beef and sauté until brown on all sides, about 5 minutes. Add garlic and sauté 1 minute. Add beef stock, tomato paste, sugar, thyme, Worcestershire sauce and bay leaves. Stir to combine. Bring mixture to boil. Reduce heat to medium-low, then cover and simmer 1 hour, stirring occasionally.

Meanwhile, melt butter in another large pot over medium heat. Add potatoes, onion and carrots. Sauté vegetables until golden, about 20 minutes. Add vegetables to beef stew. Simmer uncovered until vegetables and beef are very tender, about 40 minutes. Discard bay leaves. Tilt pan and spoon off fat. (*Can be prepared up to 2 days ahead. Cool slightly. Refrigerate uncovered until cold, then cover and refrigerate. Bring to simmer before serving.*) Transfer stew to serving bowl. Sprinkle with parsley and serve.

At La Petite France, a former bakery that was turned into a lovely one-star restaurant in Maussane-les-Alpilles, in the Bouches-du-Rhône, my husband and I had a side dish of pureed potatoes. They were incredibly creamy and—like so much of the food we tried in Provence—enhanced by the fruity, green-gold olive oil of the region.

Beth Hansen
Seattle, Washington

POTATO PUREE WITH OLIVE OIL

4 TO 6 SERVINGS

2 ounces Parmesan cheese

3 pounds medium Yukon Gold potatoes

¾ cup half and half
½ cup extra-virgin olive oil

Using vegetable peeler, cut Parmesan into thin shavings. Set aside.

Cook potatoes in large pot of boiling salted water until tender in center when pierced with knife, about 1 hour 10 minutes. Drain potatoes and cool slightly.

Peel potatoes and return to pot. Mash with potato masher. Add half and half; stir over low heat to warm through. Gradually stir in oil. Season with salt and pepper. Add half of Parmesan shavings and stir until melted. Transfer to bowl. Top with remaining Parmesan and serve.

My parents and I recently celebrated my mom's birthday at a local restaurant called The Farmhouse. We ended a wonderful meal with an even better dessert—chocolate-peanut butter "beggars' purses."

Karen Eschenbach
Emmaus, Pennsylvania

CHOCOLATE-PEANUT BUTTER PHYLLO PURSES

Each elegant phyllo "purse" contains a flourless brownie topped with peanut butter and chocolate ganache.

6 SERVINGS

FLOURLESS CHOCOLATE BROWNIES

9 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
6 tablespoons (¾ stick) unsalted butter
4 large eggs, separated
¾ cup sugar

CHOCOLATE GANACHE

¾ cup whipping cream
¼ teaspoon vanilla extract
4½ ounces bittersweet (not unsweetened) or semisweet chocolate, chopped

¾ cup creamy peanut butter
4 teaspoons sugar
6 17x13-inch sheets frozen phyllo pastry, thawed

6 tablespoons (¾ stick) unsalted butter, melted
Vanilla ice cream

FOR BROWNIES: Preheat oven to 375°F. Butter 13x9x2-inch baking pan. Line bottom of pan with parchment paper. Melt chocolate and butter in heavy medium saucepan over low heat, stirring occasionally. Remove from heat. Using electric mixer, beat egg yolks and ¼ cup sugar in large bowl until thick and pale. Stir chocolate mixture into yolk mixture. Using clean dry beaters, beat egg whites in another large bowl until soft peaks form. Gradually add remaining ½ cup sugar and beat until stiff but not dry. Carefully fold egg whites into chocolate mixture. Transfer batter to prepared pan. Bake until toothpick inserted into center comes out clean, about 15 minutes. Press down edges until even with middle of brownies. Cool completely. Using 2¼-inch-diameter cookie cutter, cut out 12 rounds. (*Can be prepared 1 day ahead. Store in single layer in airtight container at room temperature.*)

FOR GANACHE: Bring ¼ cup whipping cream and vanilla extract to boil in heavy medium saucepan over medium heat. Remove from heat. Add chopped chocolate and whisk until completely melted. Refrigerate ganache until firm, about 1 hour. (*Ganache can be prepared up to 2 days ahead. Cover and keep refrigerated.*)

Preheat oven to 400°F. Lightly butter rimmed baking sheet. Stir peanut butter and 4 teaspoons sugar in small bowl to blend. Cut each phyllo sheet in half crosswise to form twelve 13x8½-inch strips. Place 1 phyllo strip vertically on work surface. Brush with melted butter. Place second phyllo strip horizontally across first, forming cross; brush with butter. Stack 2 brownies in center of pastry. Top brownies with 1 tablespoon ganache and 1 tablespoon peanut butter mixture. Gather ends of phyllo strips together over brownies to form purse. Twist ends closed. Brush purse with melted butter and place on prepared baking sheet. Repeat with remaining ingredients to form total of 6 purses. (*Can be made 1 day ahead. Cover and chill.*) Bake until golden brown, about 15 minutes. Serve with ice cream.

—Compiled by Laura Samuel Meyn

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TOOLS OF THE TRADE

ESPRESSO YOURSELF

Whip up specialty coffee drinks (a double-grande half-caff nonfat latte, anyone?) using one of these amazing machines

By Dorie Greenspan



GET A HANDLE ON HOMEMADE ESPRESSO WITH LA PAVONI'S RETRO-STYLE MACHINE.

★ HOW AMERICA EATS ★ TOP GADGET

WHEN I WAS A CHILD, my father carried a penknife meant for opening boxes and slitting envelopes, but what I remember most fondly are the pencil points he whittled with the squat blade. I loved the sound of the steel against the wood and graphite, that steady, dull *thuck-thuck*.

That *thuck*—and the sputter of the steam radiator, the whistle of the teakettle and the satisfying *t-ding-g-g* my first typewriter made at the end of a line—were comforting sounds. Today, the sounds I find most comforting are the long hiss, occasional shushes and short plops of the espresso machine pumping out its namesake, as well as lattes and cappuccinos.

For years, I listened to that caffeine-infused cacophony at

Starbucks. But when my latte habit hit twelve bucks a day, I knew I had to do something. And I did—I bought an espresso machine and became my own *barista*.

Buying an espresso machine, one that makes coffee that's comparable to your local java joint's, is a serious investment of money and counter space. Unfortunately, while you can get nifty-looking machines for less than a hundred dollars, the best machines start there and quickly work their way up.

The better machines are expensive because they have sturdy pumps that provide strong and consistent pressure. It's pressure that pushes the hot water through the coffee to extract its flavor and produce the *crema*, the thick velvety top foam that is the defining characteristic of espresso. Technically, you need a minimum of 9 bars of pressure to make espresso (a bar is a unit of water pressure), but machines that generate just 9 ►

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bars usually turn out a good first cup and weaker cups thereafter. In reality, you should have up to 15 bars to get true coffeehouse espresso.

While you're researching the pump's pressure, find out if the pump self-rinses after every few cups. A pump that automatically flushes is not a necessity, but nonrinsing pumps need periodic cleaning to rid them of mineral deposits. As long as you have the salesperson's attention, ask about the temperature of the water—good espresso is made with water that's at least 190°F. Check also that there are gauges, "Ready" buttons or indicator lights to show when the machine is up to espresso speed. Consider recovery time, too. If you want only one or two espressos in the morning, you won't mind waiting a minute between cups. But if you plan on keeping a crowd in caffeine, you'll need a machine that can perform continuously.

Finally, get the skinny on ground coffee versus pods. Many machines are equipped to accept E.S.E. (Easy Serving Espresso), pre-packed pods of coffee that fit into the filter basket. The advantages of E.S.E. are many: The coffee beans are perfectly ground, precisely measured, easily disposed of and available in several varieties. Some machines take pods only, some accept ground coffee only, some have interchangeable filters, and most have filters for single and double shots.

Just one more thing to consider before you plunk down your money: How intimately involved do you want to be with your espresso? If you're a control freak and the type who studies operating manuals, you might want a hands-on machine, such as one by La Pavoni (starting at \$400), which actually requires the barista to manipulate a lever and "pull an espresso."

Peel-me-a-grape types for whom price is no object can get espresso, cappuccino, and more at the push of a button with a Capresso. You pay \$900 to \$2,500 and program the machine to your specifications, and then it does everything, including grinding the beans.

Between these extremes, there are excellent machines at various prices with assorted bells and whistles. Among them are some well-made machines from Briel (take a look at the Millennium, \$500), Gaggia and DeLonghi (starting at \$100) and, from Italian designer Luca Trazzi, the whimsical FrancisFrancis! (\$500 to \$700), which comes in a dozen brilliant colors and finishes, including irresistible Ferrari red.

Now, having earned back the price of the machine in lattes, I'm working on cups labeled "Caffè Greenspan." At the rate of twelve bucks a day, it won't be long before I'll have saved enough and can move on to spoons. ☘



10 minutes



12 minutes



10,080 minutes

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Caribbean Crab Salad

Serves 4

- 2 (6 oz. or 8 oz.) packages Louis Kemp® Crab Delights®, Flake Style
- 2 tablespoons chopped cilantro
- 1 tablespoon freshly squeezed lime juice
- lettuce leaves
- 1/4 cup mayonnaise
- cayenne pepper
- 2 oranges, peeled and sectioned or 1 16 oz. can mandarin oranges, drained

In bowl, combine Crab Delights®, mayonnaise, cilantro, lime juice and cayenne pepper to taste, mixing thoroughly. Arrange 1/4 of orange sections over lettuce leaves on 4 individual salad plates. Top with Crab Delights® mixture.

Prep time: 10 minutes

Crab Linguine 1-2-3

Serves 4

- 1 (9 oz.) package fresh linguine
- 1/4 cup extra virgin olive oil
- 3 to 4 garlic cloves, minced
- 1 (6 oz. or 8 oz.) package Louis Kemp® Crab Delights®, Flake Style
- 2 cups halved cherry tomatoes
- salt and freshly ground pepper
- 1/4 cup shredded fresh basil
- 3/4 cup shredded mozzarella (optional)

1. Cook pasta according to package directions. 2. Meanwhile, heat oil in large skillet over medium-high. Add garlic and sauté 30 seconds. Stir in Crab Delights® and cherry tomatoes. Sauté 1 minute. Season to taste with salt and pepper. 3. Toss linguine and crab mixture together in large bowl. Sprinkle with basil and cheese (if desired) and toss again.

Prep time: 12 minutes

For more easy recipes visit us at www.louiskemp.com

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[special advertising section]

What SAVVY COOKS know

Savvy cooks know that not every meal has to start from scratch. Many basic food preparations—like sauces, marinades and dressings—can be prepared in advance and used in a variety of meals.

Lea & Perrins Worcestershire Sauce owes its sweet-and-tangy flavor to its unique blend of ingredients and its long aging process—the sauce is aged in wooden casks for 2-3 years before it's bottled. As a condiment, Lea & Perrins has been adding flavor to American meals since 1835, but it's also a key ingredient in many delicious and easy marinades. These marinades are a surefire way to give your main courses a kick.

Garlic and Herb London Broil

- 1/2 cup Lea & Perrins Worcestershire Sauce*
- 1/4 cup olive oil*
- 1/4 cup apple cider vinegar*
- 1/4 cup chopped fresh herbs (such as thyme, rosemary or sage)*
- 2 tablespoons chopped garlic*
- 1/4 teaspoon salt*
- 1 2 lb. London broil*

Combine marinade ingredients in a bowl and mix well. Place mixture over meat and marinate at least 30 minutes in the refrigerator. Remove London broil and discard marinade. Grill or broil meat, brushing with reserved marinade until done as desired. (10-15 minutes for medium.)

T-Bone to a "T"

- 1/2 cup Lea & Perrins Worcestershire Sauce*
- 3 tablespoons brown sugar*
- 3 tablespoons olive oil*
- 3 tablespoons balsamic vinegar*
- 1/4 teaspoon salt*
- 1 2 lb. T-bone steak*

Combine marinade ingredients in a bowl and mix well. Place mixture over meat and marinate at least 30 minutes in the refrigerator. Remove steak and discard marinade. Grill or broil meat, brushing with reserved marinade until done as desired (10-15 minutes for medium).



Lea & Perrins is also a great marinade by itself. Marinate meat in Lea & Perrins Worcestershire Sauce for 20 minutes or up to 3 hours. Use *1/2-cup* Worcestershire Sauce for every 2 lbs. of meat.

Place onions in a flat layer on bottom of the pan and top with carrot slices. Place the meat over vegetables, fat side up, and tuck two bay leaves under the meat. Cover the pan and bake at 350°, uncovering the last 30 minutes to brown top.

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GARLIC & HERB MARINADE

Combine 1/2 cup Lea & Perrins Worcestershire Sauce, 1/4 cup each olive oil, apple cider vinegar and chopped fresh herbs, 2 tbsp. chopped garlic and 1/4 tsp. salt. Reserve 1/4 cup marinade; refrigerate. Marinate your steak(s) in refrigerator 3 to 24 hrs. Remove steak(s); discard marinade. Grill or broil steak(s), brushing with reserved marinade until done. Makes 1 cup marinade.

[special advertising section]

What SAVVY COOKS know

Busy home chefs don't always have time to make elaborate dinners—but savvy cooks know plenty of ways to cut corners and save time without sacrificing flavor. Rice is one of the world's most versatile foods, and rice mixes are easy short cuts to perfect side dishes. With a little imagination and a few extra ingredients, a rice dish can become your main course. Try these suggestions for using Success® and Mahatma®/Carolina® Rice, or get more creative ideas straight from the source:

Visit www.successrice.com, www.mahatmarice.com or www.carolinarice.com, or call 1-800-226-9522 and request "Meals in Minutes."

CAROLINA
Extra Long Grain Rice

Stir grated lemon, lime or orange rind into the water (1½ teaspoons of rind for 4 servings rice).

Add a dash of chili powder, curry, crushed basil leaves or other herbs in place of salt.

Stir in grated or shredded cheese while rice is still hot (¼ cup cheese for 4 servings rice).

Add chopped fresh parsley or chives to prepared rice (2 tablespoons for 4 servings rice).

Add slivered almonds and raisins to prepared rice (2 tablespoons each for 4 servings rice).

Substitute your favorite bouillon or broth for all or part of the water when cooking rice.

Mahatma® and Carolina® Rice mixes offer a variety of authentic flavors, including Red Beans and Rice and Black Beans and Rice. These delicious blends of rice, herbs and spices are perfect accompaniments to your favorite grilled meats. Create your own "family favorites" by adding complementary ingredients.

To cooked Mahatma® Red Beans and Rice try adding salsa and fresh cilantro.

On a warm flour tortilla, spread cooked Mahatma® Red Beans and Rice, top with cheese and roll them up. Children love this, so be sure to make a lot!

Try adding chopped fresh tomatoes and chopped onions to cooked Mahatma® Red Beans and Rice.

Cook sliced sausage with Mahatma® Red Beans and Rice—it's a 20 minute main dish!

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Success® Rice Mixes offer favorites like Success® Broccoli and Cheese and Success® Brown and Wild. These delicious, family pleasing side dishes can be easily transformed into main dishes in a matter of minutes by the simple addition of sautéed vegetables or prepared meats. With a little creativity, these simple rice mixes are transformed into main dishes.

Success Brown & Wild

Add toasted pine nuts and a dash of poultry seasoning.

Add a can of green beans and a can of cream of mushroom soup; top with onion rings or try using as a cold stuffing for tomatoes.

Success Spanish

Add picante sauce and green chilies.

Success Chicken

Add 2 15-oz. cans of chicken broth with lemon zest to make homemade chicken and rice soup.

Add raisins and curry powder for instant curried rice.

Add chopped onions, celery, red bell peppers, mayonnaise and left-over chicken for chicken salad.

Success Beef Oriental

Add sautéed mushrooms and onions, soy sauce, bean sprouts and chopped green onions.

Add water chestnuts and roasted peanuts; top with fresh cilantro.

Success Broccoli & Cheese

Add toasted almonds, diced chicken and top with grated cheese.

Success Pilaf

Add crumbled bacon and asparagus tips. Add prepared chopped spinach and roasted red bell peppers.

Add peas and carrots and fresh grated Parmesan cheese.

**Success
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DINNER
doesn't get any
FASTER.

BASIL ROASTED RED PEPPERS & RICE ALFREDO

- 2 bags Success® White or Brown Rice
- 1 jar (7 oz.) roasted red peppers, drained and cut into strips
- 1 container (12 oz.) light Alfredo sauce
- 1 tablespoon minced garlic
- 1 cup fresh basil leaves
- 1 pkg (12 oz.) cooked shrimp
- 1 tablespoon lemon peel, grated

Prepare rice according to package directions.

In a medium saucepan, combine remaining ingredients. Heat over medium heat, stirring frequently, but do not boil. Serve over hot cooked rice. Serves 4.



log on to www.successrice.com
for additional recipes

SUCCESS IS IN THE BAG

[special advertising section]

What SAVVY COOKS know



Pan-Seared Sea Bass with Spiced Fruit Salsa
Makes 4 servings

- 4 6-ounce sea bass fillets, about 1 inch thick
- 2 teaspoons olive oil
- 2 teaspoons ground coriander
- 1 teaspoon ground cumin
- 1/4 teaspoon cinnamon
- 1/4 teaspoon cayenne pepper
- 3/4 teaspoon salt
- 1 cup **Sun-Maid Tropical Medley**
- 1/3 cup apple juice or cider
- 2 tablespoons cider vinegar
- 2 tablespoons apricot jam
- 2 tablespoons chopped cilantro (optional)

Rub fish with olive oil. Combine coriander, cumin, cinnamon and cayenne pepper; mix well. Set aside 1/2 teaspoon of the mixture for the fruit salsa.

Add salt to remaining mixture. Rub seasonings over both sides of fish. Heat a large nonstick skillet over high heat until hot. Add fish. Reduce heat to medium, cook 3-5 minutes or until fish is browned and seared. Turn fish over; cook about 5 minutes or until fish is slightly firm and flaky.

Combine Tropical Medley, juice, vinegar and 1/2 teaspoon reserved seasoning mixture in a small saucepan or microwave-safe dish. Bring to a boil. Stir in jam. Let stand 5 minutes. Transfer fish to serving plates. Top with fruit salsa and sprinkle with cilantro.

Other uses for the Spiced Fruit Salsa:

- Serve over baked or grilled pork chops with couscous.
- Top grilled shrimp or skewered chicken strips.
- Serve as dip with chili-lime tortilla chips.
- Spoon over cream cheese, sliced Gouda or Edam cheese.
- Serve with crackers.
- Stir into prepared rice pilaf just before serving.

These two recipes using Sun-Maid® Dried Fruit are classic examples of simple foods made special, proving that creative cooking doesn't have to be time consuming or difficult. Both the Spiced Fruit Salsa and the Marinated Raisins can be put to use in a number of different dishes.

Fresh Mozzarella & Tomato Salad with Marinated Raisins

Makes 6-8 servings

- 3/4 cup **Sun-Maid Raisins**
- 4 tablespoons olive oil
- 3 tablespoons balsamic vinegar
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried rosemary
- 1/2 teaspoon salt
- 1 pound fresh mozzarella, cut into 1/4-inch slices
- 3 medium tomatoes, cut into 1/4-inch slices
- 1 cup fresh basil leaves (about 1/2 bunch)
- Fresh cracked black pepper

Combine raisins, olive oil, balsamic vinegar, herbs and salt in microwave-safe bowl. Microwave on high power 30-45 seconds until warm. Stir.

Refrigerate 30 minutes or until cool. (Raisins can be prepared up to 24 hours ahead and refrigerated.)

Arrange alternate overlapping slices of mozzarella, tomato and basil leaves on large platter. Spoon raisin mixture evenly over salad. Season with fresh cracked black pepper.

Other uses for the Marinated Raisins:

Stir marinated raisins into caramelized sweet yellow onions. Use as a pizza topping with mozzarella and goat cheese, or fill appetizer phyllo cups, top with goat cheese and bake until warm.

Spoon marinated raisins into baked acorn or butternut squash halves.

Toss marinated raisins with roasted carrots during last 5 minutes of baking.

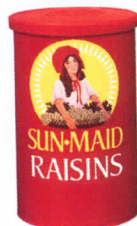
Add to cold pasta salad.



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HOW AMERICA EATS: REAL PEOPLE TALK ABOUT LIFE WITH FOOD

INTERVIEWS AND ILLUSTRATIONS BY STAN MACK

I DO SPIRITUAL HEALING OVER MY COOKING. IF I DO IT RIGHT, AND IF MY GUESTS' INTENTIONS ARE PURE, THEY CAN TASTE THE ENERGY. I HAVE A FRIEND WHO CAN'T TASTE ANYTHING BECAUSE SHE'S NOT PROPERLY GROUNDED.



MY FIRST HUSBAND'S FAVORITE DISH WAS PIGS IN A BLANKET. HE ALSO SAID THAT BECAUSE I LIKED TO COOK, I MUST LIKE TO VACUUM. MY CURRENT HUSBAND WRITES POETRY TO MY SWEET-POTATO RISOTTO.



I'M A CHEF. WHEN MY FRIENDS INVITE ME TO DINNER, THEY SAY, "HERE'S A DISH. IT NEEDS SOMETHING. CAN YOU FIX IT?" THIS IS USUALLY POSTHUMOUS, WHEN THE DISH IS ALREADY DEAD.



I'M A CRIMINAL LAWYER. IF YOU LIKE STEAK, AND LOTS OF IT, HAVE DINNER WITH BOOKIES. THEY LOVE STEAK AND ARE VERY SOCIABLE, AND DINNER IS WHERE THEY SETTLE ACCOUNTS.



IN RESTAURANTS TODAY, EVERYONE'S IN A FRENZY OF RITUALS, PRABING THE CHEF, SCHMOOZING THE WAITERS, CRITIQUING THE BREAD, OBSESSING OVER FAT. EATING OUT IS TOO EXCITING FOR ME!



MY CHILI LOOKS LIKE CHILI BUT TASTES LIKE TOMATO SAUCE. I'M AFRAID TO TAKE RISKS WITH THE CAYENNE PEPPER. I ALSO RESIST PUTTING COTTAGE CHEESE IN MY MEAT LOAF. I HAVE TO HAVE MORE FAITH.



MY HUSBAND WAS A FOOD PHILISTINE. NOW I COOK HIM DISHES LIKE ASPARAGUS CUT ON THE DIAGONAL, SAUTÉED IN FRENCH BUTTER, SPRINKLED WITH CRACKED PEPPER AND SEA SALT. WE HAVEN'T CONQUERED ARTICHOKE YET, BUT HE'S DOWN TO TWO CHEESEBURGERS A WEEK.



I'M A CATERER. MY CLIENTS CRAVE COMFORT FOOD BUT ARE AFRAID OF IT. SO I DISGUISE IT. RARE SLICED TENDERLOIN ON MINI-BRIOCHE WITH WATER-CRESS AND GREEN PEPPERCORN SAUCE IS REALLY A ROAST BEEF SANDWICH. I CALL THE MENU "POST EISENHOWER" AND THEY LOVE IT.



I BELIEVE MY BODY IS A TEMPLE. BUT WHATEVER THE FOOD IS, AND AGAINST ALL MORAL AND DIGESTIVE PRINCIPLES, IF IT'S IN A DUMPLING, I'LL EAT IT.



I'M A MOTHER WHO CHOPS!





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FEATHERS IN THEIR CAPS: CHEFS FROM THE CITY'S HAPPENING RESTAURANTS GEAR UP FOR MARDI GRAS. FROM LEFT, TOM WOLFE (WOLFE'S), SCOTT VARNEDOE (CAFE MARIGNY), GERARD MARAS (GERARD'S DOWNTOWN), JOHN BESH (ARTESIA) AND JAMES LEEMING (DICKIE BRENNAN'S STEAKHOUSE).

GOOD TIMES IN NEW ORLEANS

The best of what's hot in the Big Easy

By Tom Fitzmorris

★ HOW
AMERICA
EATS ★
TOP DINING
DESTINATION

NEW ORLEANS IS DIFFERENT—different in the same way that your eccentric aunt is different. Always entertaining, with a unique style and distinctive personality, she provides fodder for good stories year after year.

That is also certainly true of New Orleans restaurants, where lots of little things may change, but the big thing remains happily the same. The most fully evolved regional cuisine in the United States still dominates here. So don't come to town looking for the same food trends developing in your corner of the world.

After creating a number of eclectic menus and exotic styles in the late 1990s, New Orleans chefs have returned to advancing Creole and Cajun cooking with a touch of the French flavor that has always been part of the culture. Fortunately, one national trend *did* stick. Ingredients, particularly vegetables, are much

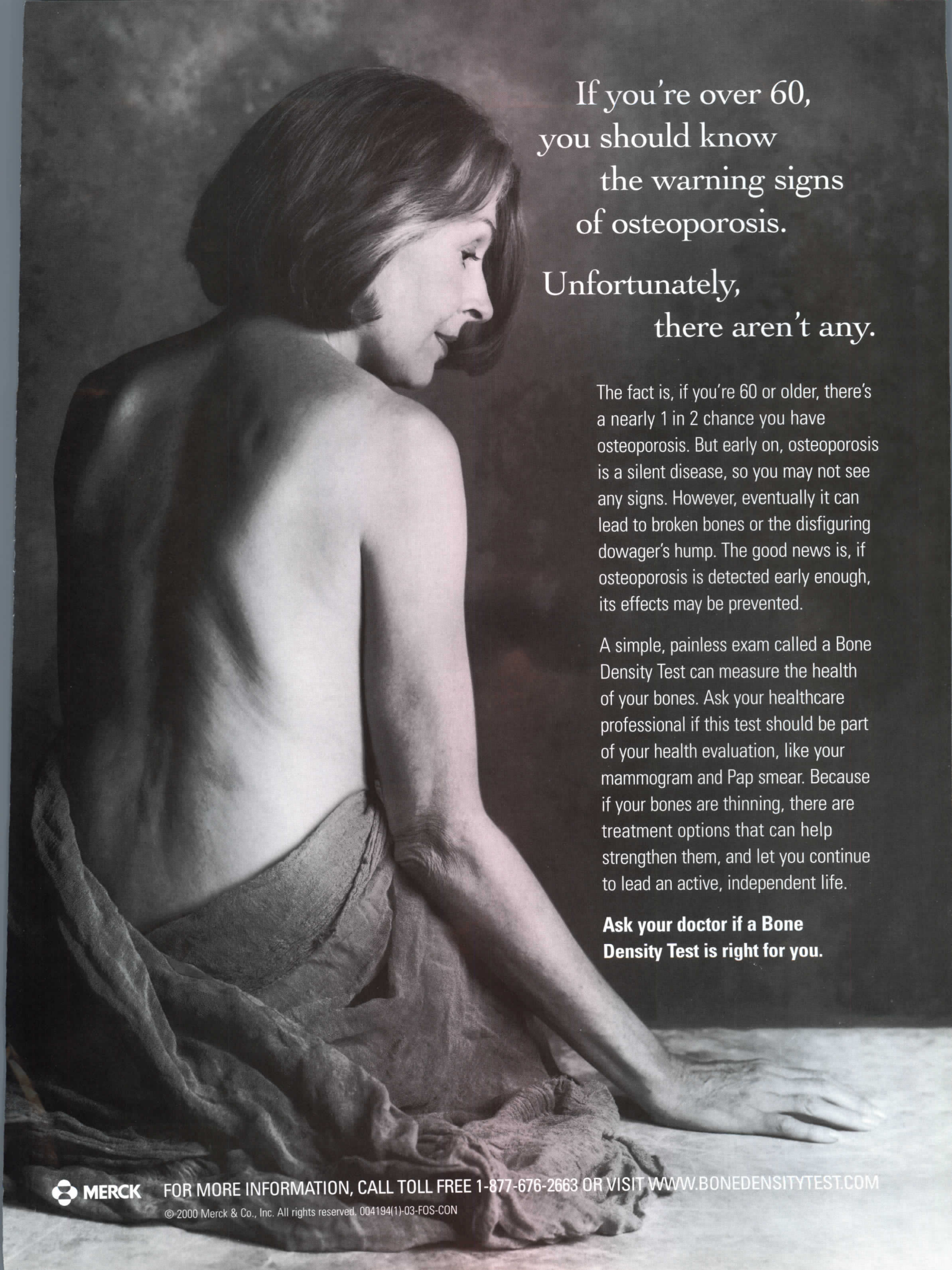
higher in quality than they were just five years ago. Even the rich seafood supply is handled to better advantage, resulting in more variety and fresher fish.

But the biggest trend in the area is the population growth on the north shore of Lake Pontchartrain. It may take a drive over the 24-mile-long bridge spanning the lake's crab-and-trout-filled waters to get here, but it's where the finest new restaurant of the past few years can be found.

ARTESIA is located in the sleepy hamlet of Abita Springs, in a small nineteenth-century resort. The dining room, situated among the oak trees next to the Bougefalaya River, is the brainchild of Vicky Bayley. She fled downtown and her old restaurant (the super-hip Mike's on the Avenue, now called Mike Ditka's after its new owner, the Saints' former coach) to have a few children and ease off a bit. Fortunately for us, Bayley's definition of "easing off" includes starting a restaurant.

Artesia's tastemaker is John Besh, a former Windsor ➤

PHOTOGRAPHY BY PAM FRANCIS

A black and white photograph of a woman with short dark hair, sitting on the floor. She is seen from the back, looking over her right shoulder towards the camera. She is wearing a dark, draped garment. The background is a textured, mottled grey.

If you're over 60,
you should know
the warning signs
of osteoporosis.

Unfortunately,
there aren't any.

The fact is, if you're 60 or older, there's a nearly 1 in 2 chance you have osteoporosis. But early on, osteoporosis is a silent disease, so you may not see any signs. However, eventually it can lead to broken bones or the disfiguring dowager's hump. The good news is, if osteoporosis is detected early enough, its effects may be prevented.

A simple, painless exam called a Bone Density Test can measure the health of your bones. Ask your healthcare professional if this test should be part of your health evaluation, like your mammogram and Pap smear. Because if your bones are thinning, there are treatment options that can help strengthen them, and let you continue to lead an active, independent life.

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Court chef with extensive experience in France. Besh is a local boy, though, and while his food may be French-based, he's conscious of local materials and flavors.

"We're raising as much as we can at the restaurant's farm up the road," Besh says. "And it's not hard to find people nearby who have fresh eggs, goat's milk and wild chanterelles."

His velvety fish soup, full of local blue crabmeat, is the essential starter. The best entrées are poultry—chicken and quail are raised nearby, and even though the duck is from elsewhere, it makes an exciting plate of food. Artesia may be a long drive from downtown, but it is worth the trip.

Gerard Maras spent a few years on his own North Shore farm. That was after 15 years as chef at Mr. B's Bistro, where he set the style that still keeps that place packed. He was lured back from farming by the prospect of opening his own place, **GERARD'S DOWNTOWN**, on Lafayette Square, where every Mardi Gras parade stops for advance toasting.

Like Besh, Maras isn't French, but he's under the spell. He cooks in an understated style, suggesting but not aping French classics. "I like simple dishes that show off the taste of the main ingredient," he says. Proof of that point comes by ordering whatever baked oyster dish he's featuring. Or the crabmeat and asparagus risotto, or the roast chicken with garlic and sage, or the herb-scented rack of baby veal rib chops.

A few years ago the large baby boom generation of the Brennan family (they of Commander's Palace fame) amicably split up its restaurant empire. Full control of individual establishments went to one or two Brennans each.

Almost immediately, they began opening more restaurants. The best of those is **DICKIE BRENNAN'S STEAKHOUSE**, the first restaurant ever built below street level in high-water-table New Orleans. It's a handsome space with lots of banquette seating and fanciful wall sculptures.

The menu is built around a Commander's classic: the skillet-seared prime strip, the ancestor of blackened fish. All the other classic cuts are available, all prime, each *cooked differently*. The house filet—surrounded by fried oysters, béarnaise sauce and creamed spinach—is wild-

ly popular, and for good reason. Even the first courses, sauces, sides and non-steak entrée options are on a much higher plane than those at the typical steak house.

And it wouldn't be a story about New Orleans restaurants if Emeril wasn't mentioned at least once. As celebrated as the popular TV chef is, it wasn't until last year that one of his lieutenants took off and opened his own local restaurant. Many New Orleanians got to know Tom Wolfe as he cooked for them behind the food bar at Emeril's. "I learned a lot working with Emeril," Wolfe says. "But I know that everybody will be comparing me with him. So what I've tried to do is create a menu that nobody can call a carbon copy."

WOLFE'S OF NEW ORLEANS spills out of its cottage's double parlor onto the porch in front. There's more space than you expect to find. Intimacy and quiet rule. From the outset, both the food and service showed much more polish than that seen in most new restaurants.

Wolfe's food exemplifies the current state of the Creole cooking arts. Mildly spicy duck sausage is encrusted with sweet potato and pan-roasted, then crowned with a slab of crispy seared duck foie gras. There's also roast duck flavored with sugarcane syrup and a lip-sticking

THE BEST GETS BETTER

The most important recent restaurant news involves **GALATOIRE'S**. Almost since it opened in 1905, Galatoire's has been the most beloved grand Creole eatery. That it combined changelessness with excitement was something that everybody understood but nobody could explain.

After 94 years of consistency, the balance of power in the Galatoire family shifted to a faction that wanted to give the restaurant its first thorough renovation. The members of this group also wanted to re-open the second-floor dining rooms, which hadn't been used since World War II. By doing that and adding a bar, they hoped to eliminate the crowding that forced patrons to wait in line for tables (the downstairs restaurant does not take reservations).

Regulars feared that Galatoire's quirky but lovable personality would be homogenized by modern restaurant practices. But now that the construction debris is gone, all is well. The classic ground-floor dining room looks the same (although everything except the mirrors and ceiling fans is new). The fish is still simple and vivid, the crabmeat is still slung around generously, and (perhaps most important) the drinks are still doubles.

A few old dishes faded away, and the kitchen's grocery list was greatly upgraded. But nobody is hollering for a return of iceberg lettuce. Mostly, the regulars are happy that they don't have to sweat in their jackets (required) out on the Bourbon Street sidewalk anymore.

GETTING THERE

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CAFE MARIGNY
1913 Royal St.
504-945-4472

DICKIE BRENNAN'S STEAKHOUSE
716 Iberville St.
504-522-2467

GALATOIRE'S
209 Bourbon St.
504-525-2021

GERARD'S DOWNTOWN
500 St. Charles Ave.
504-592-0200

WOLFE'S OF NEW ORLEANS
7224 Pontchartrain Blvd.
504-284-6004

tarragon-scented duck demi-glace that makes for some real eating. Wolfe combines the remoulade of New Orleans (shrimp) with that of France (celery root) into a single dish to great effect.

More enticing food can be had at **CAFE MARIGNY**, but it wasn't always so. When chef Scott Varnedoe came aboard, Cafe Marigny was a glorified coffeehouse. After a year of Varnedoe's specials, the proprietors threw out the coffeehouse concept in favor of a full-fledged bistro. "They let me get a little crazy with my specials," says Varnedoe. "People seemed to like them, so we were able to turn this place into something the owners never intended."

The best dish is a grilled tuna steak in a big bowl of smoky grilled corn, artichokes and fresh tomatoes, sloshy with fish stock. The garlic-roasted duck and the Asian-marinated grilled pork loin with rice noodles are also outstanding. And all of it is savored in an ancient former food store, with big French doors that are open to the sidewalk when the weather is tolerable.

Dozens of other good restaurants have appeared recently, including some ethnic places. But unless you slide into the Big Easy often, the smartest dining strategy is the one you'd use in any other culinary capital: Eat the food of the region. You won't be disappointed. ➤



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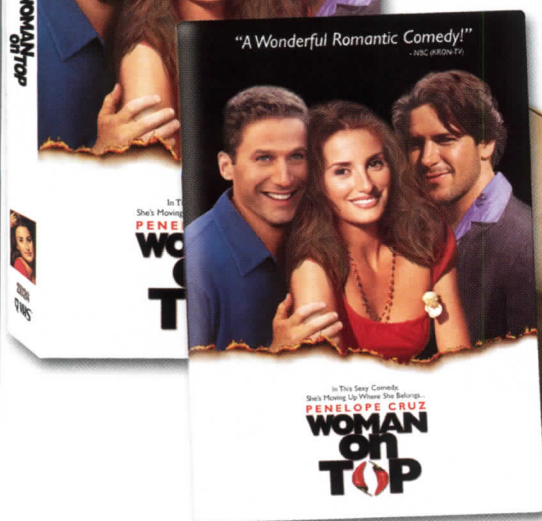


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WOMAN on TOP

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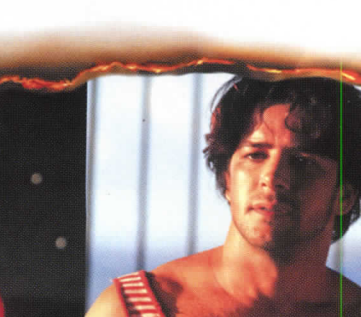
That's the story of *Woman on Top*, the new film starring Penelope Cruz (*All the Pretty Horses*), available on VHS and DVD on February 13. Cruz plays Isabella, a Brazilian woman whose life is ruled by her two passions: cooking and Toninho, her samba-singing husband. When Toninho breaks her heart, Isabella leaves Brazil and searches for a new life in San Francisco. Soon, Isabella's charm leads to a cooking show on a local station, and her special blend

of cooking and Brazilian magic puts all of San Francisco under her spell. But when Toninho comes to America in search of his bride, strange things start happening in the City by the Bay. Set to a sultry samba soundtrack against a backdrop of Brazilian food, *Woman on Top* is a playful fable about the irresistible forces that draw two hearts together—and the magic that keeps them there.

Chef Marco Moreira, the Brazil-born chef/co-owner of the restaurant Tocqueville in New York City, knows how food can bring people together. As a boy, he used to follow his mother and grandmothers through the colorful markets of São Paulo and would often cook dinner for the family with the day's

purchases. When he was 18, the adventurous young chef went to New York City for a visit—and never went home. His first formal culinary training was as a sushi chef at a popular Japanese restaurant, and he later worked in the kitchen of the critically acclaimed Bouley and the Quilted Giraffe. But it wasn't until his love of food led him to his life's other passion, his wife and business partner (and fellow chef) Jo-Ann Makovitsky, that he decided to open his own restaurant, Tocqueville, in 2000.

"I learned how to cook in America," says Chef Moreira, "but I learned how to eat in Brazil." Although Tocqueville, his acclaimed restaurant in New York's Union Square, is renowned for its sophisticated take on



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international cuisine, Chef Moreira often gives his dishes a distinctly Brazilian spin. He serves *farofa*, a popular Brazilian side dish, with a delicious whiskey-glazed ham. The version shown here is adapted from his grandmother's recipe. The *caipirinha*, another Brazilian classic, is a popular order at Tocqueville's bar. Both of these recipes celebrate the flavors that make Brazilian cuisine so intriguing and unforgettable. ■

FAROFA DA BEBE

Farofa is a popular Brazilian sweet-and-savory side dish that goes well with ham or roasted turkey.

1/2 cup butter
5 cups breadcrumbs
1 cup hazelnut flour
1 cup pitted olives, cut in quarters
1 cup golden raisins
4 hard-boiled eggs, peeled and roughly chopped
1/4 cup chopped fresh parsley
1 tablespoon savory, chopped
1 tablespoon rosemary, chopped
Salt and pepper

Melt butter in a large sauté pan over medium heat. When butter starts to lightly brown, add breadcrumbs. Coat breadcrumbs with butter and stir continuously while breadcrumbs toast for 5-6 minutes. Add hazelnut flour, olives, raisins and hard-boiled eggs. Season with fresh herbs, salt and pepper. Keep warm in a covered pan until ready to serve.

CAIPIRINHA TOCQUEVILLE

The caipirinha experienced a surge of popularity last year. The key ingredient in this Brazilian cocktail is *cachaça*, a delicious liquor made with distilled sugar cane juice. Garnish with a stick of sugar cane or a slice of pineapple.

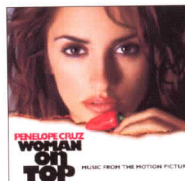
2 limes, quartered
2 teaspoons sugar
3 ounces cachaça
Ice

Place limes in a 6-ounce glass. Add sugar and muddle until blended with a pestle or spoon. Add cachaça and fill glass with ice. Shake or stir thoroughly.

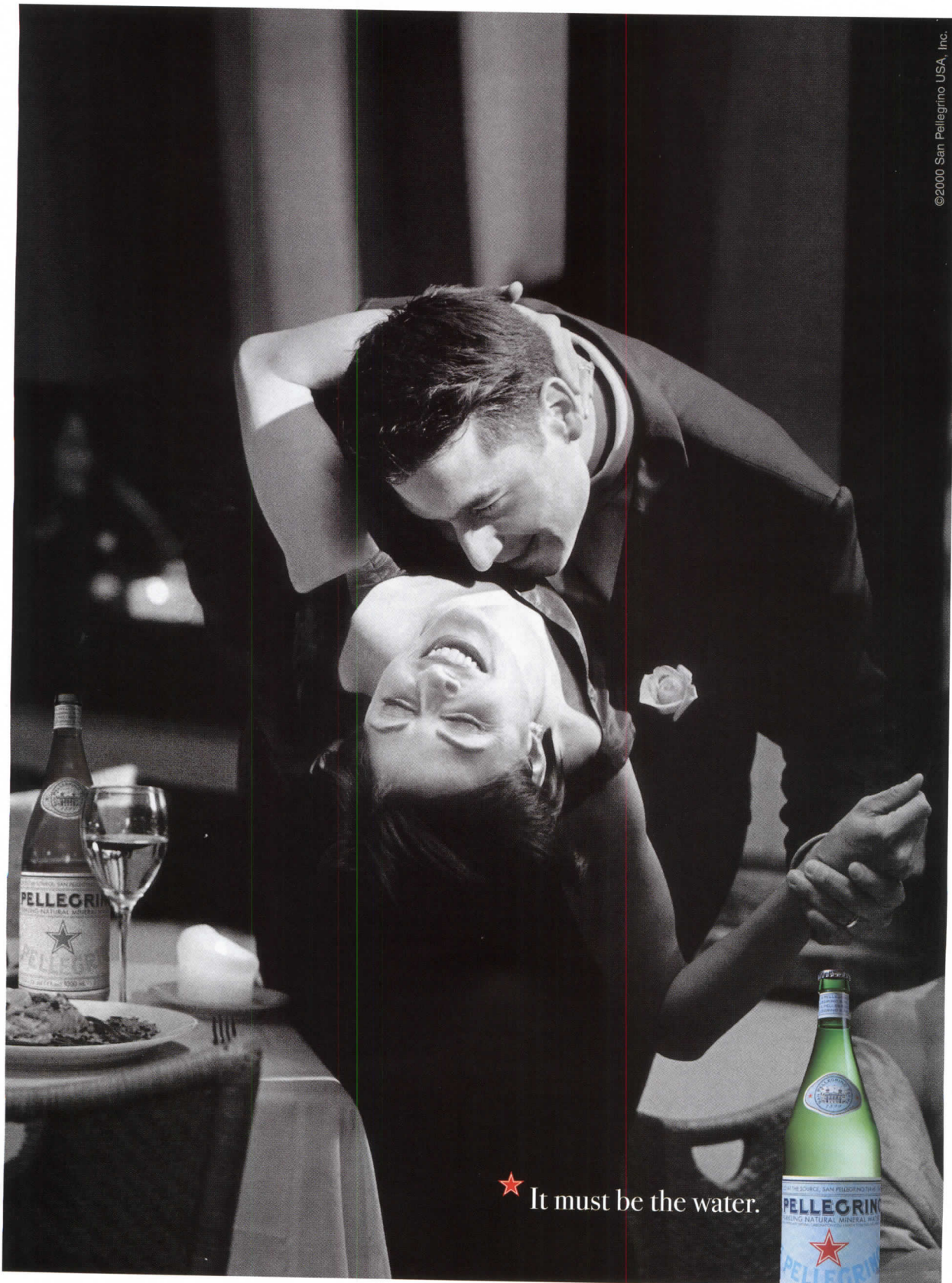


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COCKTAIL NATION

Mixed drinks are back big-time, and the favorites are...

By Anthony Dias Blue

TROPICAL MARGARITA

A blend of guava, passion fruit and orange juice gives this a tropical twist. Here it's offered on the rocks. Dip the rim of each glass into Margarita salt, if desired.

2 SERVINGS

- 9 tablespoons frozen guava-passion-orange concentrate, thawed
- ½ cup tequila
- 4 teaspoons frozen limeade, thawed
- 4 teaspoons fresh lime juice
- 16 ice cubes, coarsely cracked
- Fresh lime slices (optional)
- Orange peel twists (optional)

Mix first 4 ingredients in glass measuring cup. Fill 2 Margarita glasses with ice. Pour Margarita mixture over. Garnish with lime slices and orange peel twists, if desired.

GINGERED GIN AND TONIC

The easy-to-make fresh ginger syrup adds a special nuance to the classic gin and tonic.

4 SERVINGS

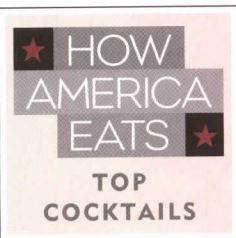
- 1 cup water
- ¾ cup sugar
- 2 tablespoons finely grated peeled fresh ginger
- 2 cups tonic water
- 1 cup gin
- ¼ cup fresh lime juice
- 24 ice cubes
- Fresh ginger slices (optional)
- Lime wedges (optional)

Combine first 3 ingredients in heavy small saucepan over medium heat. Stir until sugar dissolves. Increase heat and boil until reduced to 1½ cups, about 3 minutes. Cool syrup; then strain. (Can be made 1 week ahead. Cover; chill.)

Mix tonic water, gin, lime juice and ½ cup ginger syrup in glass measuring cup. Taste, adding more syrup, if desired (reserve remaining syrup for another use). Divide ice among 4 tall glasses. Pour gin and tonic mixture over. Garnish with fresh ginger slices and lime wedges, if desired.

CLEVER UPDATES:

TROPICAL MARGARITA (LEFT), LEMON-CASSIS MARTINI, AND GINGERED GIN AND TONIC.



IT'S A FUNNY thing, the way fashion dictates what we drink along with what we wear. In the fifties, a suburban house without a cocktail cart was as unthinkable as Ward Cleaver without Brylcreem. And in the sixties, even George Jetson got a well-deserved atomic highball after a hard day at Spacely Space Sprockets.

But mixed drinks fell on hard times in the seventies and eighties. They didn't make a comeback until the nineties, when

a whole new generation of drinkers discovered ultra-premium brands and glitzy, Rat-Pack-retro cocktails.

As we enter a new decade, things are still taking a familiar turn. According to *Bon Appétit's* most recent reader survey (see page 31), today's favorite cocktails are the Margarita, the gin and tonic, and the vodka Martini. The spirits that deliver the firepower behind these drinks—tequila, gin and vodka—continue to be among the most popular with our readers, as well.

So here's a quick look at our favorite drinks, washed down with brand-new takes on three classic cocktails. ➤

MARGARITA

In our survey, the Margarita was nearly twice as popular as its closest rival, the gin and tonic. That's no surprise: Serving a Margarita has always signaled good times and festive fun.

There are several types of tequila, any of which can be used to make a Margarita: silver (*plata*), also called white (*blanco*); gold, also known as *joven abocado* ("young and smoothed"); *reposado* ("rested"); and *añejo* ("aged"). Silver and gold tequilas have a fresh agave taste that marries well with the flavors of lime and orange liqueur in Margaritas. The silky, rich **CASA NOBLE CRYSTAL** (\$40) is magnificent and makes an ultra-smooth cocktail. **CÉSAR MONTERREY GOLD RESERVA** (\$19) is another good choice.

Smoother and darker than silver tequila, *reposados* such as the **CASA REAL REPOSADO** (\$45) or Sammy Hagar's **CABO WABO REPOSADO** (\$45) are great for shots, but moderation is definitely in order.

Then there are the refined *añejo* tequilas, such as the classy **CORRALEJO AÑEJO** (\$75) or **DON EDUARDO AÑEJO** (\$50). These aged, bronze-hued tequilas are as serious as Cognac and can be nearly as pricey. The lush **PORFIDIO SINGLE-BARREL AÑEJO** (\$100) and the spectacular **HERRADURA SELECCIÓN SUPREMA** (about \$300) are stunning spirits that should be savored neat in small sips.

Although a good silver tequila works fine, connoisseurs don't hesitate to demand expensive *añejos* in their Margaritas. Notes Silvio Carbone, general manager of Star Canyon in Dallas, "People have become much more sophisticated about tequila in the past couple of years."

GIN AND TONIC

Delicious, suave and classy, gin is basically vodka flavored with various botanicals. Juniper berries are a classic component of the gin flavor profile (the word *gin* comes from the Dutch *genever*, meaning "juniper berry"), but more recent gins have tended to emphasize other flavors as well. I love the forward, citrusy notes of the superb new **TANQUERAY NO. TEN** (\$25), for example. **PLYMOUTH** (\$25), another English brand, has a dark, rounded, full-bodied tone, mellowed by the soft Dartmoor water used to produce it.

Since recipes vary quite significantly, it's a good idea to keep trying different brands until you find a gin that suits your taste. The very distinctive **HENDRICK'S** (\$28), made in Scotland, contains a unique infusion of cucumber along with coriander, juniper, citrus peel and rose petal. The French gin **CITADELLE** (\$22) gets its complexity from 19 different botanicals, while the aptly named **JUNIPERO** (\$30), from San Francisco brewer-distiller Fritz Maytag (known to beer lovers for his Anchor Steam beer), delivers spicy notes.

Although gin was invented in the Netherlands as an elixir, it soon puddle-hopped to England and later spread throughout the British Empire. Brands such as the snappy **BOMBAY SAPPHIRE** (\$19) still recall the days of the Raj. It was in India's warm, humid climate that tonic water, which contains the malaria-relieving alkaloid quinine, became gin's natural partner. The rest is cocktail history.

The gin and tonic is the cocktail equivalent of the little black dress: correct in just about any setting. Plus, it's easy to make. As Mario Arredondo, head bartender at Biba in Boston, puts it: "There are no secrets. Anybody can make a gin and tonic."

VODKA MARTINI

The vodka Martini is a variation on the original dry Martini, which is made with gin. Like its forefather, the vodka version contains, typically, just a whisper of vermouth. I happen to love good vermouth (an aromatized white wine), so I don't

necessarily subscribe to the "wave the vermouth bottle over the cocktail shaker" school of Martini making. But if your taste runs to the dry, apportion your vermouth accordingly.

Russia and Poland both vociferously claim the invention of vodka, but history remains somewhat murky on the subject. Russia's *Stolichnaya* is justly famous, but don't overlook other Russian brands, such as the excellent **KREMLYOVSKAYA** (\$19). Poland has recently made a significant foray into the import market. **GVORI** (\$20), for example, is a Polish vodka with silky texture and lush flavors that hint at vanilla and cream. **BELVEDERE** (\$30) and **WYBOROWA** (\$18) are two other outstanding Polish brands.

Scandinavia has also cashed in on the cocktail bonanza with refined vodkas such as **ABSOLUT** (\$17) from Sweden, **FINLANDIA** (\$17) from Finland, and **FRIS** (\$16) from Denmark. And now the top shelf also boasts labels from France (**ALPS**, \$25), the Netherlands (**VOX**, \$30), Austria (**MONOPOLOWA**, \$10) and Scotland (**BRILLIANT**, \$23). One of the best of the new crop of vodkas is the elegant **PEARL** (\$20), made in Canada from soft winter wheat. Domestic brands such as **CRATER LAKE** (\$25) and **RAIN** (\$21) are managing to carve niches for themselves, too.

These days, there are countless variations on the vodka Martini. The apple Martini, for instance, has become the It cocktail in bars from Beverly Hills to Boston's Back Bay. It gets its tartness from apple schnapps such as **DEKUYPER SOUR APPLE PUCKER** (\$10). Jon Emm, bartender at the Lobby Lounge in Santa Monica's Casa Del Mar hotel, says, "A year and a half ago I'd never heard of the apple Martini, but now it's our most popular drink." (Want to try it at home? Simply shake two parts good vodka, one part DeKuyper Sour Apple Pucker and a splash of sweet-and-sour mix with ice, and strain into a chilled Martini glass.)

If you're still waiting for the return of wine spritzers, get with the program—cocktails are here to stay. And no matter what brands you use or how creative you get, the Margarita, the gin and tonic, and the vodka Martini are the drinks of the moment. It's your call—at least until the next trend comes along. 

LEMON-CASSIS MARTINI

Just a touch of cassis adds sweetness and berry flavor to this lemony drink.

2 SERVINGS

- $\frac{3}{4}$ cup vodka
- 4 teaspoons fresh lemon juice
- 2 teaspoons sugar
- $\frac{1}{2}$ teaspoon grated lemon peel
- 1 tablespoon crème de cassis
- Ice cubes
- Lemon peel twists

Mix first 4 ingredients in glass measuring cup. Let stand 10 minutes. Strain into Martini shaker or another cup. Mix in cassis. Add ice; shake or stir until very cold. Strain into glasses. Garnish with lemon.

*I*N THIS STRESSFUL, FAST-PACED ERA, ONE OF THE most luxurious respites is escaping to a world that evokes the past—simpler days, when people and imaginations roamed with abandon, and the world itself seem larger than life.

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On arrival, travelers find themselves swept up by the rhythm of these surroundings...a rhythm that seems to whisper different things to different people. Some may choose a series of leisurely walks, while others opt for the exhilaration of cycling. When in doubt, all visitors turn to the Welsh people, who are only too eager to point then in the right direction.

Adding to the Welsh experience is the way history and legend converge; the myths of King Arthur, Excalibur, the wizard Merlin, dragons and demons suddenly seem real to visitors who explore Wales' 400-plus castles. As fortunate visitors have learned for themselves, in a world this magical, real enchantment is always just around the corner. ✦

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SUITE TALK

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- **La Veranda**, a more casual destination with a menu of Mediterranean fare; and

- **Compass Rose**, the ship's largest restaurant, serving contemporary fusion creations.

In addition, high above the ship, an Observation Lounge offers a unique setting for High Tea. Each of these restaurants adheres to a strict dress code—casual at all times.

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In recent years, Las Vegas has discovered its own freedom. What was once strictly an adult oasis has now become many things to many people—a culinary and shopping destination and the same gaming getaway on which it built its reputation.

Las Vegas—A Culinary Oasis

In its January 2000 issue, *Bon Appétit* magazine named Las Vegas the Hottest Destination of the Year. And no wonder: Two of the city's restaurants, the Bellagio's Picasso and the Mirage's Renoir, have earned a coveted Mobil five-star rating, placing them among the top 17 dining temples in the world. Only New York

City, with four Mobil five-star restaurants, has a greater number of celebrated dining options.

Las Vegas's distinct celebration of freedom has inspired a number of celebrity chefs to open outposts here. At the Bellagio, Jean-Georges Vongerichten created a unique take on a steakhouse with Prime, while San Francisco's wunderkind Michael Mina chose this desert outpost to recreate his renowned Aqua. At the MGM Grand, Mark Miller has opened a Coyote Café, while television's Emeril Lagasse has engineered a double-BAMmy with his Delmonico Steakhouse at The Venetian and Emeril's New Orleans Fish House at the MGM Grand. In this same spirit, the king of California cooking, Wolfgang Puck, has brought incarnations of both Chinois and Spago to town at, respectively, the Forum Shops at Caesars Palace and Trattoria Del Lupo at Mandalay Bay. Other favorites include Drai's at Barbary Coast and Hugo's Cellar at the Four Queens.

Matching the wealth of great cuisine in Las

LAS VEGAS

A DESERT PLAYGROUND REINVENTS ITSELF



Vegas is a superior selection of wine and tremendous wine service. About 25 percent of the 40 master sommeliers in the United States today make their home in Las Vegas. The commitment to great wine is emphasized at restaurants like Charlie Palmer's Aureole, which features a four-story wine tower and "angels" who fly up to procure each precious bottle, and Andre's, which features vintages dating back to the early 1800s.

On a dramatically different note, a number of theme cafes have sprung up in recent years, including the Star Trek-themed Quark's Bar and Restaurant, the Hard Rock Cafe, the Harley-Davidson Cafe, and NASCAR Cafe.

Hotels

Las Vegas hotels have come a long way since the days when there were only a few premium properties (Desert Inn, Caesars Palace) and the rest merely qualified as places to flop for the night between shifts at the blackjack table. Today, a world of options awaits, from refined

contemporary properties like Bellagio, Paris Las Vegas, Aladdin, and New York-New York, to the themed worlds of Treasure Island, Luxor (with its distinct pyramidal shape) and Excalibur.

Entertainment

Forget the image of Elvis impersonators strolling down Las Vegas Boulevard ("the Strip") to their next gig, or lounge lizards that would put Bill Murray to shame. Today, such sophisticated entertainment as off-Broadway's Blue Man Group, the Blue Note Jazz Club and a branch of the House of Blues, featuring contemporary and legendary blues and rock artists, promise nights on the town to remember.

Shopping

The shopping options in Las Vegas read like a roster of the world's most esteemed labels. A partial list includes Armani, Bally, Bulgari, Cartier, Coach, Gucci, Movado, Tiffany & Company and Louis Vuitton. Spectacular shopping experiences can be found on the Strip at the Desert Passage at the Aladdin, the Forum Shops at Caesars Palace, the Grand

Canal Shoppes at The Venetian, Le Boulevard at Paris Las Vegas, and Via Bellagio.

Spas

For those who can't imagine a vacation without the pampering provided by a spa, Las Vegas offers more than 30 health spas with the latest therapeutic treatments, luxurious amenities, and state-of-the-art exercise centers.

Of course there are aspects of Las Vegas that will never change. You can still see Buddy Hackett, Wayne Newton, or the King himself here. And all-you-can-eat buffets still reign (though there are now more sophisticated versions available). It's sunny virtually year-round, and a cruise down the Strip still brings to mind the glory days of Frank, Sammy, and Dean. You can eat a better meal here and sleep in a more comfortable bed, but Las Vegas is still Las Vegas—and for the millions who visit this city every year, they wouldn't have it any other way. •

For more information visit vegasfreedom.com

*Luxury
Travel*



SAN DIEGO

CULINARY HOT SPOT ON THE WEST COAST

FRAMED BY THE TOWERING hills and fog-shrouded mesas that surround one of the planet's truly great natural harbors, San Diego has suddenly emerged as a West Coast culinary hot spot.

"Wave after wave of talented chefs and restaurateurs from across the country and globe have been descending upon this lovely city of hills and canyons," notes the influential *Zagat Survey*. Result: a multi-layered dining experience that perfectly mirrors the diversity of San Diego's people.

The city is roundly known for the abundance of its local harvest; according to the San Diego Department of Agriculture, the county surrounding San Diego produces more than 200 edible crops from a harvest of juicy avocados to the fresh seafood off the waters of Baja and Southern California, not to mention the award-winning cheeses and wines from nearby mills and vineyards. But it's what chefs in the city's 6,400-plus restaurants are doing with these ingredients that is causing all the excitement.

One of the standouts is **Pacifica Del Mar**, at the peak of the sparkling Del Mar Plaza. This understated yet trendy restaurant

possesses a breathtaking ocean view and is owned by well-known San Diego restaurateur Kipp Downing. Featured fare is primarily Asian and includes Japanese Clam Chowder, Barbecue Sugar-Spiced Salmon, and Sautéed Sea Bass with Potato Gnocchi.

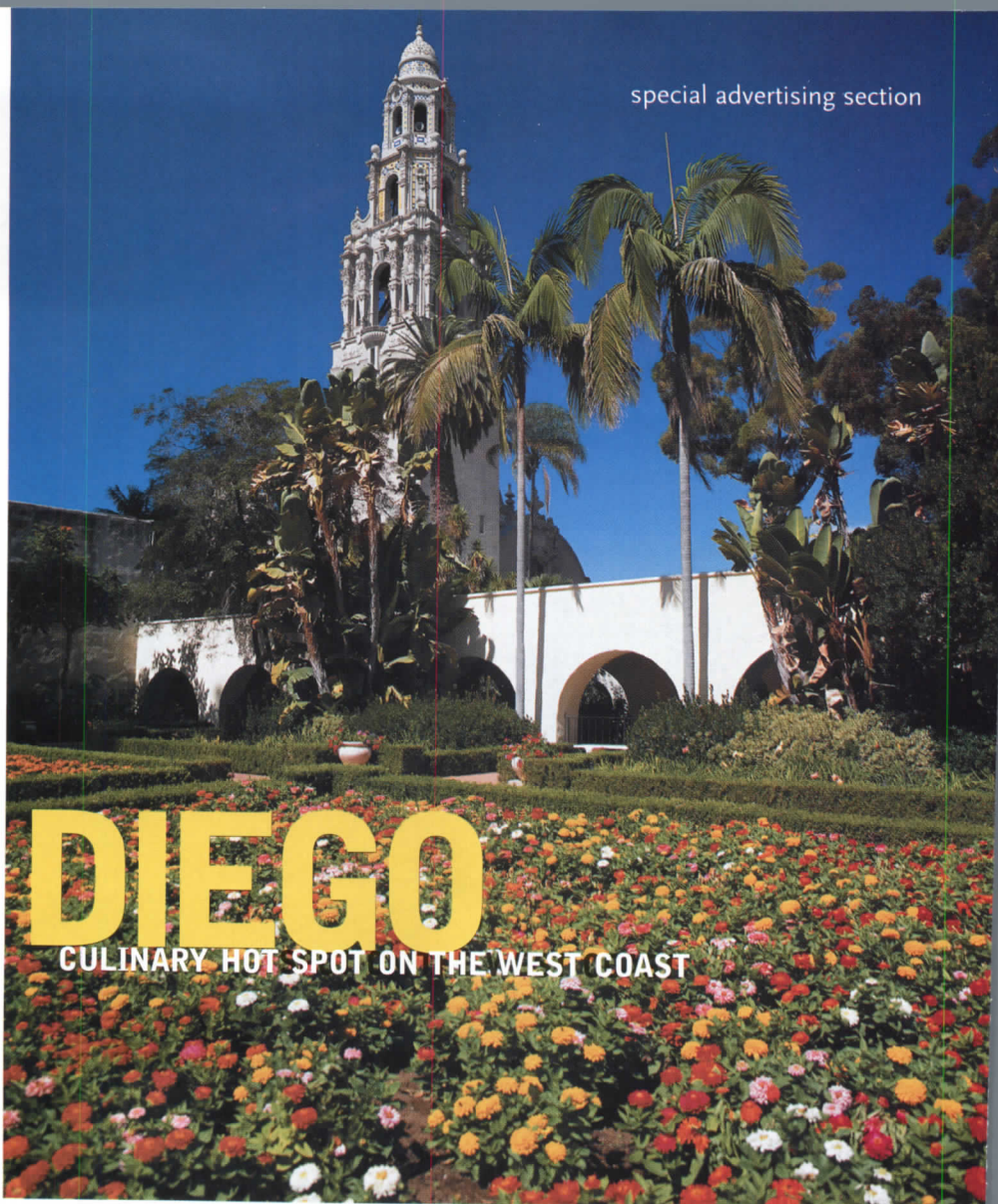
Azzura Point, another popular restaurant, boasts a menu luscious with international flavor. Popular dishes in a room dominated by hand-painted silk draperies and Venetian chandeliers include Braised Turbot with Pearl Onions, Fingerling Potatoes and Roasted Garlic, and Herb-Crusted Rack of Lamb with Tomato Confit—all the creations of Chef Michael Stebner.

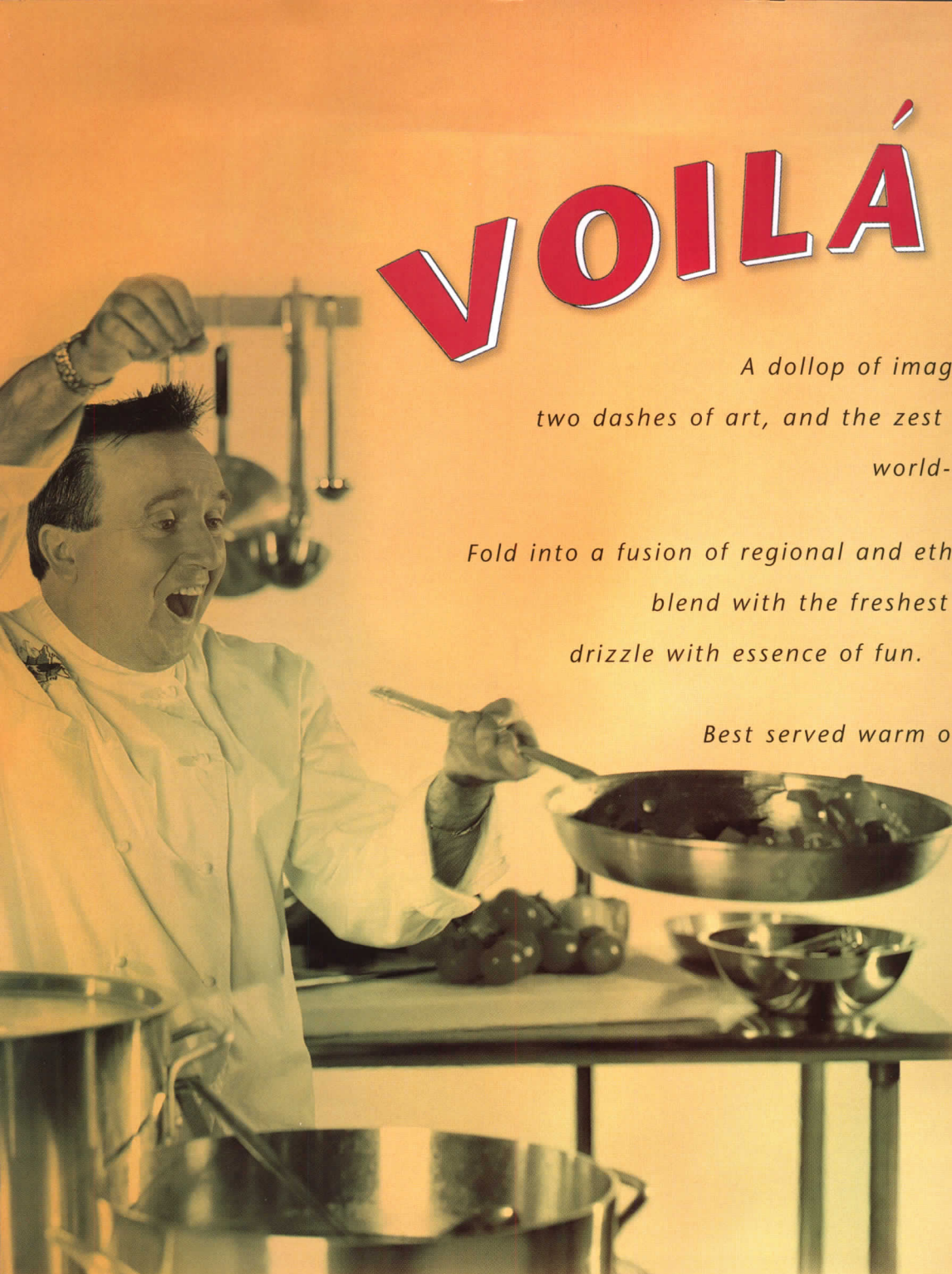
Trattoria Acqua, a much talked- and written-about Italian restaurant, operates near the heart of La Jolla, the seaside district that is also the home of **George's at the Cove**, **Sante Ristorante**, and the famous **Marine Room**, the 1940s eatery that has long been a favorite Hollywood stop. In the midst of such sterling competition, Trattoria Acqua has thrived since its opening in 1994, winning a host of culinary awards as well as recognition from national media.

Laurel is hailed by the local press as the "most exciting restaurant to open in years."

This intimate and comfortable restaurant—known for its unique sunken dining room—was conceived by culinary expert Doug Organ and wine merchant Gary Parker and features tantalizing cuisine reminiscent of southern France and the Mediterranean.

San Diego's new prominence as a culinary oasis was confirmed recently when three of the city's top chefs—Riko Bartolome of the **150 Grand Cafe**, Tom Dowling of the **Rancho Bernardo Inn**, and Bernard Guillas of **The Marine Room**—were invited to prepare a six-course dinner at the world-famous James Beard House in New York City's Greenwich Village. It was the first time that a group of chefs was invited to represent a single region. What did the chefs cook? A "Flavors of San Diego" dinner that celebrated mussels from a local mussel farm, prawns and onaga from a nearby seafood company and wine from regional vineyards. The Beard House invitation prompted Chef Guillas to wager that San Diego is well on its way to becoming a national and even global "food destination," known not only for its food but for the growing number of superior chefs who call the seaside city home. •





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San Diego is the new canvas for culinary artistry. Home to ten James Beard House chefs. Haven to every discriminating palate. Log on for these chefs' favorite recipes or call **800.4.SANDIEGO** for hundreds of reasons to raise your glass.

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Bernard Guillas, The Marine Room •

Tom Atkins, Auberge • Riko Bartolome, 150 Grand Avenue • Jean-Michel Diot, Tapenade •

Tom Dowling, El Bizcocho • Trey Foshee, George's at the Cove • Amiko Gubbins, Parallel 33 •

Matthew Van Marter, Prince of Wales • Michael Stebner, Putnam's Grill • Martin Woesle, Mille Fleurs

San Diego
CONVENTION &
VISITORS BUREAU

THE ELLIOTT OPENS

A HOTEL IN SEATTLE REFLECTS THE TIMES

HERE'S A NEW LUXURY TAKING HOLD IN THE WORLD today, one that is contemporary, urbane and sophisticated, but eschews stuffiness, pomposity and opulence. Nowhere is this aesthetic more visible than in Seattle, where the biggest names in contemporary business (Nordstrom, Boeing, Starbucks, Microsoft) are changing the wider world from a spectacular setting nestled in the mountains of the Pacific Northwest.

Seattle's newest hotel, The Elliott, captures the very essence of the city in a welcoming, modern setting that echoes the area's appealing dichotomy, with its thriving downtown situated amidst extraordinary beauty. The Elliott has been rendered in warm woods, natural stone and rich shades of blue and brown. It is a friendly, spacious, cosmopolitan oasis that exists effortlessly at the center of the technological revolution.

Befitting its singular setting, The Elliott's 425 accommodations include 312 guest rooms and 113 suites and provide spectacular views of Downtown Seattle, the Cascade and Olympic Mountains, Lake Union and, of course, Elliott Bay.

Inside, the amenities are equally impressive. Rooms feature oversized, four-fixture bathrooms with Carrara marble floors; Vesuvio granite counters; deep, iron-cast soaking tubs; and separate, glass-enclosed showers. And the hotel itself boasts a 3,800-square-foot health club, nightly turndown, same-day dry cleaning and round-the-clock in-room dining.

The Elliott will also guarantee guests reservations at 727 Pine, its restaurant opening in spring 2001. Chef Danielle Custer will present

a menu of eclectic Northwest cuisine in a multi-tiered, street-level setting. Highlights of 727 Pine will include a lounge, a raised banquette dining area, a formal main dining space, a 10,000-bottle wine list and The Cellar, a private room created in the shape of a wine barrel, designed to accommodate up to 80 people. The 10,000-bottle wine list was chosen by award-winning Master Sommelier Rob Bigelow.

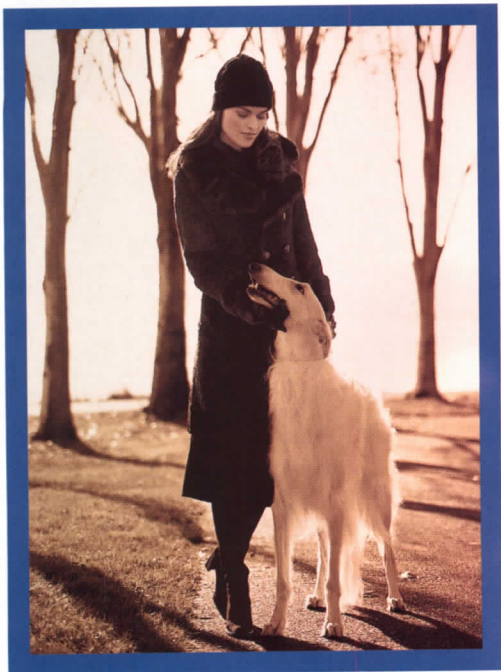
Defining hospitality standards in the Pacific Northwest, The Elliott's service will be graceful, efficient, unobtrusive and supremely competent, ready to do the impossible. This Seattle property will be one of the "smartest" luxury hotels in the world. Providing every need today's traveler requires, The Elliott has been designed with the most powerful Web-based, multi-media system in the country today. The business traveler will enjoy complimentary high-speed Ethernet usage, Web access and a digital concierge. Event planners will be naturally drawn to The Elliott's 25,000 square feet of technologically advanced meeting space and ballrooms, featuring a theater with data ports at each of its 151 seats and a designated video conferencing room.

Perfect for business or pleasure, The Elliott is located a mere stone's throw from the city's most desirable shops and cultural events and walking distance from the Pike Place Market, the Financial District, Benaroya Hall and the Washington State Convention and Trade Center. Just as the city is at the heart of the modern world, The Elliott is at the heart of Seattle. •





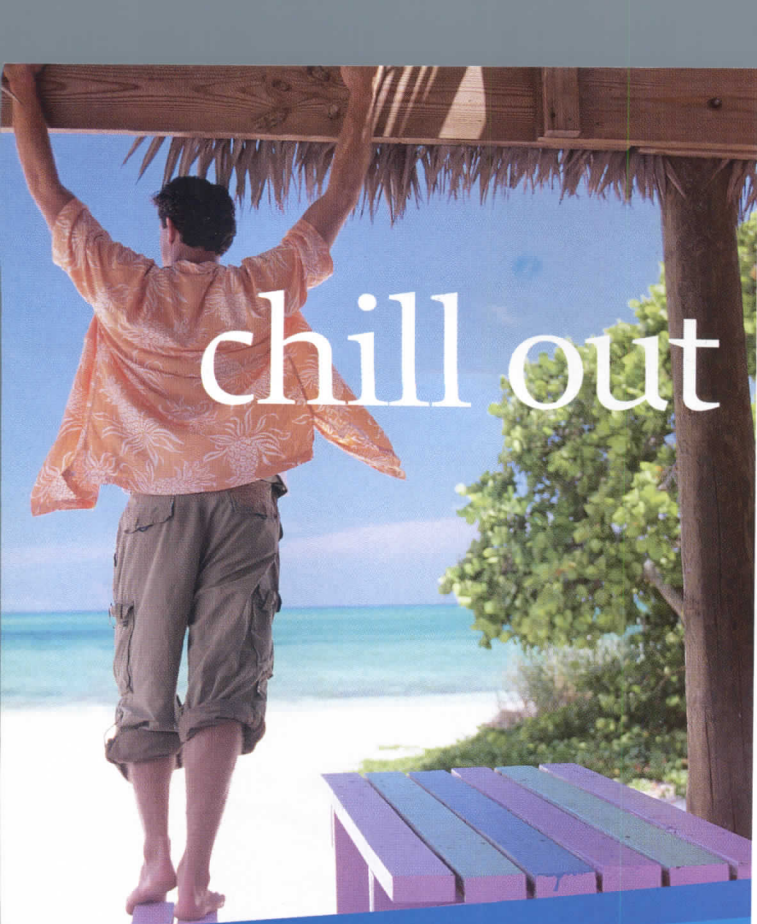
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WHAT'S YOUR IDEAL LUXURY VACATION? A romantic getaway for two? A family vacation in a tropical setting? A non-stop marathon of golf, tennis and water sports?

If you answered "yes" to any of these questions, then Our Lucaya has just the vacation you want. This 372-acre Grand Bahama Island resort, boasting 1,350 guest rooms and beachfront suites, not only offers these experiences but also provides "experience managers" to satisfy each guest's every wish.

Though situated just 55 miles (35 minutes by air) from Miami, Our Lucaya exists in its own blissful "island time zone," where days and nights along its seven-and-a-half acres of white sand beach are both longer and more sensual than everyday life. There's time enough for every activity that beckons, from swinging in a secluded hammock and golfing on two championship courses to riding horseback along the shore and relaxing with a signature spa treatment after swimming nose-to-nose with dolphins. In between, guests can sample any of Our Lucaya's 14 cuisine collections and watering holes, and shop in a variety of stores and boutiques at the Village Market Promenade.

For those seeking romance, options include a private sunset dinner for two inside the historic lighthouse, an afternoon on Lucaya Beach and the fulfillment of special requests, like a suite illuminated with 100 coconut candles.

Name your fantasy. Our Lucaya will make it come true. •

*Luxury
Travel*

TASTING PANEL REPORT

TOP WINES FOR MARCH

Here are your best bets for the month, selected by the Bon Appétit Tasting Panel. Each "try it with" is a suggestion only. Experiment to suit your own taste.

ROTHBURY ESTATE

1998 Chardonnay, South Eastern Australia (\$8).

Citrus and lively acidity keep this Aussie offering tangy and bright.

TRY IT WITH: vegetable quiche.

FETZER VINEYARDS

1998 Eagle Peak Merlot, California (\$9).

A ripe, herbal Merlot with great balance and a nice price.

TRY IT WITH: barbecued pork chops.



ERRAZURIZ

1999 Chardonnay, La Escultura Estate, Casablanca Valley, Chile (\$10).

Chilean bottles, like this smooth Chard, are often very good values.

TRY IT WITH: shellfish salad.

ANTONIN RODET CHÂTEAU DE RULLY

1998 Rully, France (\$19).

Subtle oak and a long finish mark this lush white Burgundy (made from the Chardonnay grape).

TRY IT WITH: poached fish.

CANOE RIDGE VINEYARD

1998 Merlot, Columbia Valley (\$25).

From a renowned Washington State vineyard, this red is spicy, with lovely depth of flavor.

TRY IT WITH: pork loin.

J. LOHR WINERY

1997 Chardonnay, Arroyo Vista Vineyard, Arroyo Seco (\$25).

A fat, rich Chard with complex fruit from California's Monterey coast.

TRY IT WITH: grilled salmon.



STERLING VINEYARDS

1997 Merlot, Winery Lake Vineyard, Carneros, Napa (\$30).

Napa Valley's first producer of a single-vintage varietal Merlot continues a long tradition with this smoky winner.

TRY IT WITH: rare prime rib.



DELICATO

1998 Vine Select Merlot, San Bernabe Vineyard, Monterey (\$40).

Delicato has just upped the ante for California wines with a new lineup, including this Merlot.

TRY IT WITH: roast duck.

Listed prices are approximate. The Tasting Panel meets under the direction of wine and spirits editor Anthony Dias Blue and his associates, David Gadd and Jack R. Weiner.

THROUGH THE GRAPEVINE:

MARK YOUR CALENDARS

In 2001, wine and spirits lovers can fill their glasses at plenty of enticing events, including these Tasting Panel favorites.

TASTE WASHINGTON (206-667-9463) showcases Washington State wines in San Francisco on February 27, Los Angeles on March 1, Miami on March 27, Atlanta on March 29 and Seattle on April 22. Virginia wineries strut their stuff at the **VINTAGE VIRGINIA WINE FESTIVAL** (800-277-2675) in The Plains, Virginia, on June 2 and 3. The star-studded **NAPA VALLEY WINE AUCTION** (707-963-3388) is a very popular, high-profile charity event taking place June 7 through 10. Watkins Glen, New York, hosts the **FINGER LAKES WINE FESTIVAL** (607-535-2481) on July 21 and 22. The **SONOMA VALLEY HARVEST WINE AUCTION** (707-935-0803) is a colorful Labor Day weekend tradition. And the **KENTUCKY BOURBON FESTIVAL** (800-638-4877) noses into Bardstown, Kentucky, September 12 through 16.

WINE FOCUS: MAGNIFICO MIMOSAS



Many of our readers (21 percent) picked the mimosa—the French combo of orange juice and Champagne—as their cocktail of choice. Add Italian flair to this brunch drink with Prosecco, a usually soft, dry bubbly from the Veneto region. Some varieties are lightly effervescent (*frizzante*), but we like full sparklers (*spumante*) like **ZARDETTO BRUT** (left, \$10) and **CANELLA** (\$12). **FOSS MARAI PROSECCO DI VALDOBBIADENE** (\$12) exhibits the tangy fruit and slightly bitter finish characteristic of the Prosecco grape. **RUGGERI PROSECCO SPUMANTE DI VALDOBBIADENE SUPERIORE DI CARTIZZE** (\$23) is from one of the region's best vineyards.

SPIRITS: IRISH WHISKEYS

The Irish claim that they—not the Scots—invented whiskey. If that is the case, the current revival of interest in Irish whiskey is long overdue. Irish whiskeys are not peated, so they have a smoother, more accessible taste than Scotch. Try **BUSHMILLS** (\$60), from the world's oldest whiskey distillery, or **POWER'S GOLD LABEL** (\$18) to make suave St. Patrick's Day cocktails. **BRENNAN'S** (\$20) perks up Irish coffee, while elegant **JAMESON GOLD** (right, \$60) and **MIDLETON VERY RARE** (\$130) should be served neat. Most Irish whiskeys are blended, but **THE TYRCONNELL** (\$24) and the rare, vintage-dated **KNAPPOGUE CASTLE 1951** (\$650) are true Irish single malts that any leprechaun would trade his pot of gold for. ➔



THE entertaining home

RENOVATING YOUR HOME WITH ENTERTAINING IN MIND

Time to get your house in order. Renew and redo. Start fresh. In other words, a makeover: transforming your dwelling into a warm and welcoming haven for family and friends. Since every room serves many functions these days, we've stocked these pages with innovative ideas that will make living—and entertaining—a real joy for active families and busy hosts alike.

HOME on the range

Here's where it all happens. Cuisine central: the kitchen. Whether the cooking is done by enthusiastic novices or accomplished chefs, for their families or their guests, the key ingredient of any great kitchen today is a first-rate cooktop.

The popularity of cooktops has skyrocketed in recent years because they offer more flexibility in kitchen design than a range, and they offer cooks separate fuel choices for each cooking unit. Among the cooktops in today's market, Dacor's low-profile Preference™ models are without equal, thanks to their unrivaled performance and easy-to-clean elegance.

The new Preference™ SGM Cooktops create a beautiful and functional workspace, yet are designed for high-performance cooking. Certain to complement modern or traditional decors, they also feature sealed gas burners, which extend the cooktop surface around the burner elements, keeping spills

on the surface and making cleanup simple. All SGM cooktops have a Simmersafe™ simmer plate, ideal for keeping foods warm at a low, safe temperature. A griddle accessory is also available, with a durable and scratch-resistant nonstick finish offering plenty of room for crispy bacon, fluffy pancakes and whatever else the breakfast chef cares to whip up!

Dacor's sleek four-burner SGM464EM model offers an array of electric module accessories, making it an all-around favorite. The rotisserie enables any cook to turn out beautifully prepared roasts, poultry and legs of lamb, while the barbecue module makes for easy grilling year-round.

Whether it's dual-fuel gas and electric ranges, wall ovens, warming ovens, gas and electric cooktops, downdraft ventilation systems, hoods or microwaves, Dacor's line of superior kitchen appliances pass the test.

The first U.S.-based appliance company

to earn ISO 9001 Quality Standard Certification in all facilities from the International Organization for Standardization, Dacor creates products that are a cut above the average appliance.



HINTS

COOKTOPS: The cooking center should incorporate storage space for items like pots and pans, pot holders and hot pads, spices and seasonings. Handily enough, many appliance manufacturers offer modules that convert cooktops into additional workspace.

REMODELING TIP: Do your homework and understand the renovation process. That way, if you're hiring a contractor, you can compare bids fairly and accurately. Don't be shy about inquiring about a contractor's reputation; ask for the names of previous clients.



*Twelve dinner guests. Twelve miniature soufflés.
Let's talk about the laws of probability.*



After weeks of planning, it all comes down to the soufflés. Fortunately, Dacor puts the odds in your favor. Our exclusive Pure Convection™ system channels heat throughout the oven for delicate, light and perfectly uniform baking in less time. And when dinner is served, your guests will say the chef has risen to the occasion just as perfectly as have the soufflés.

So turn the laws of probability into the laws of possibilities with Dacor.



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The life of the kitchen™

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A recipe for success



The opportunity to share special times with friends and family is one of life's true pleasures. Whether it's an elegant dinner party or a casual get-together, successful entertaining can be effortless and enjoyable, from the first course to the final clean up.

With the new Convection Steam Oven from Miele, preparing a delicious spiced shrimp appetizer in under four minutes is a breeze. Serve your guests steamed vegetables, cooked to perfection, sealing in their natural flavors and retaining the vitamins and nutrients most other methods cook out.

The Miele Wall Oven offers Novotronic controls that constantly monitor temperature to ensure delicious results. Whether you prefer your prime rib rare or well done, simply select the AutoRoast mode and the oven does the rest, first searing in the juices, then roasting it to exactly the desired level. With the Miele roast probe, you can program the oven to cook the roast to a precise core temperature for superb results.

With dessert, serve your guests coffee the way it was meant to be. The Miele

Coffee System's fully automatic brewing process delivers rich, full-bodied coffee for as many as 35...one perfect cup at a time. Just push a button to serve up perfect espresso, cappuccino or latte. You can even heat milk for hot chocolate and dispense hot water for tea with this unique, built-in system.

After dinner, load the Miele dishwasher with up to 14 international place settings plus accessories, set the Novotronic controls and let Miele engineering show you just how clean your dishes and glassware can be. With more capacity than any other machine, the Miele also runs so quietly that you can move the party to the kitchen and no one will even know it's on.

Miele invites you to entertain with ease ... and a clear conscience. Every Miele appliance is expertly engineered with a commitment to energy efficiency and water conservation, and backed by the century-old promise of "Forever Better."

For more information, or to find a dealer near you, log on to www.miele.com or call toll free 1-888-766-4353.



HINTS

COFFEE SYSTEM: Most people associate the deep rich flavors of espresso with caffeine. In reality, the espresso brewing process extracts less than one-third of the caffeine of the drip process due to the short exposure time of the water to the grounds.

COFFEE BREWING TIP: Good coffee starts with good beans (preferably 100% Arabica beans) which will yield abundantly flavorful, aromatic coffee and espresso. To preserve freshness, always store coffee in airtight containers in a cool, dark environment. And to achieve the creamiest cappuccino and latte, always

THE
entertaining home



**Health food
redefined.**



Presenting the Miele Convection Steam Oven.

The first built-in oven ever to use steam as its sole source of heat, this unique Miele system seals in all the flavor, vitamins and minerals that are lost with other cooking methods. Without adding fat or salt, you can bring out all the succulent texture, color and taste you've been missing in seafood, poultry, meats, vegetables, fruits, even desserts. Three levels of simultaneous cooking let you savor complete, healthy meals in under 20 minutes. To experience just how delicious health food redefined can be, contact your nearest Miele dealer today at 1-888-766-4353, or log on at www.miele.com.

Miele
anything else is a compromise

LET THE sunshine in



It may have taken a while, but now you're ready for the ultimate home accessory: new windows. Inside and out, they'll provide a dramatic focal point. Better yet, they'll help you maintain a constant, comfortable environment—despite frigid temperatures, fierce heat or driving wind and rain.

Windows open up a dizzying world of choice. You can transform the entire look of your home with larger, more decorative options and architectural shapes. Or you may prefer the elegance of more traditional choices. Either way, new windows will give your home an unmistakable design focus and, thanks to the latest technology, eliminate the problems of old windows.

For absolute perfection, nothing matches the Marvin Wood Ultimate Double Hung Window. The wood exterior surface has a warmth and beauty that only natural wood can provide. The frame is constructed for maximum stability and, since it's designed with tradition and authenticity in mind, it meets most historic restoration criteria.

Best of all, Marvin windows are easy to

clean, inside and out! Marvin's exclusive tilt lever is integrated into the lower sash lock, and hidden tilt latches on the upper sash allow you to simply and quickly tip the window while the screen remains in place. When it's sparkling clean, just click it right back into its track.

The Wood Ultimate Double Hung from Marvin Windows and Doors is the ultimate in energy efficiency too. A combination of Low E II and argon gas between the panes provides excellent insulation against heat or cold, and reduces harmful UV rays that can fade furniture and carpeting. It is also tested to meet or exceed WDMA DP 40 performance ratings of air infiltration, water penetration and structural integrity, ensuring weather-tight windows even in winds up to 50 miles per hour.

Marvin begins building each window to your specifications only when an order is received. That's why you'll enjoy each one as a masterpiece of beauty, energy efficiency and performance! For more information on Marvin Windows and Doors please call 888-537-8268.



HINTS

WINDOWS: Although the process is more complicated, replacing an old and deteriorated window is an opportunity to improve the comfort, energy efficiency and appearance of your home. Consider installing a larger window in place of the old; more light in a room makes it appear more spacious and inviting.

REMODELING TIP: The "typical" home used to include distinct and separate living spaces: the living room, family room and kitchen. But the homes, they are a-changing, according to Peter Cadoux of Peter Cadoux Architects, and homeowners now are embracing a "great room": a combination living area that encompasses all these rooms and creates a comfortable, spacious area to

Think of the possibilities.



Remodeling with Marvin windows and doors can change your whole outlook. Take the Marvin clad or all-wood Ultimate Double Hung, for example. Not only is it

easier to open, close and clean than other double hungs, but it's available in enough size and lite pattern options to make a truly impressive statement. On the other hand, if

you're satisfied with the view but not with the windows framing it, Marvin Tilt-Pac replacement sash are an ideal solution. Either way, you'll find things much more to your liking.

For a free brochure, call 1-800-268-7644.

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SINK outside the box

No matter how much time and effort is spent on creating appealing and homey rooms in the rest of the house, everyone seems to converge in the kitchen. Neighbors hover, party guests linger and children pore over homework. The kitchen is the natural heart of the home. But beyond that, it's also the functional hub, centered around an efficient "work triangle": the refrigerator, the cooking range, and the sink.

More than any other element, sinks reflect the growing trend toward simplicity and ease in kitchen environments. And because under-mounted sinks personify that trend, homeowners are choosing them more often for their upscale kitchens. Besides integrating seamlessly into the countertop, creating a sleek line, they're easier to clean and are virtually leak-proof because they don't have the rim of a regular sink.

The creator of the famous arched sink bowl that revolutionized sink design,

Franke's Kitchen Systems Division now unveils its sink design for the 21st century with a line of double undermounted sinks named Vision™. Elegant and practical, Franke's new Vision™ line offers models that feature a large compartment with Franke's exclusive integrated shelf to suspend an optional rinse/drain grid. Each one is designed for ultimate style and practicality by Franke artisans.

Three models in Franke's Vision™ line are designed to accommodate not only kitchen size but homeowner work style as well. And the recognizable shimmer of Franke stainless steel ideally complements matte or polished stone, wood or man-made solid surfaces.

Franke has also redefined the large and deep basin of the past with their Manor House™ line of sinks. Accommodating and sturdy, this style of sink was a stalwart of large kitchens of the past. With the return of the great kitchen and homeowner need for



THE entertaining home



Everything old is new again.

Those wonderful kitchens where warm, nurturing food was prepared are back. Charmingly practical, the Manor House™ faucet and the largest, deepest sink in the Professional Series™ might have come directly from a country house kitchen.

If you love to cook, what else would you choose?

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Kitchen Sinks
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Technology

Quality

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practicality, the signature Manor House™ elegance in contemporary stainless steel perfectly complements the stone countertops of traditional decor.

No Franke Kitchen System is complete, of course, without a Triflow®, the original water filtration faucet. Triflow® provides superior filtration and outstanding faucet design with a third handle dedicated to a compact filter mounted under the counter. Available even with a remote handspray, Triflow® exemplifies the practicality that characterizes a Franke Kitchen System.

HINTS

SINKS: Before you buy, ask yourself: Are the bowls deep enough? One or two compartments? How are they configured? If you want a disposal, is there wiring in place? A little advance planning will save a lot of time, energy and money in the long run.

REMODELING TIP: Expect the unexpected. Materials and fixtures may not arrive on time, workers may get sick—anything can happen! If a project is estimated to take three weeks, it will probably take six; 90 days may stretch to six months.

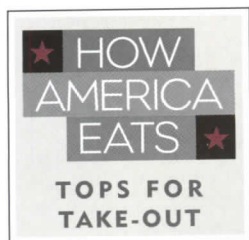


SLICE OF LIFE: WITH THIS SIMPLY DELICIOUS SPICY SAUSAGE AND GORGONZOLA PIZZA, YOU CAN SERVE EVERYONE'S FAVORITE TAKE-OUT IN YOUR OWN KITCHEN.

EASY AS PIZZA PIE

Great recipes that let you put the deliveryman on hold

Text by David Brindley Recipes from the *Bon Appétit* Test Kitchen



PHOTOGRAPHY BY LEO GONG

THERE'S AN UNWRITTEN RULE in many kitchens: "When in doubt, order out." Can't think of what to cook tonight? Friends are coming over for a casual dinner party, and you don't know what to serve? Or you simply want a fast and easy supper? No problem—just pick up the phone.

And if you're like the majority of our readers, you'll probably order pizza, the number one take-out dinner in our survey.

But you don't always have to press a speed-dial button to order up a quick and delicious meal for family and friends. With these three sensational recipes, developed by the experts in the *Bon Appétit* test kitchen, it's a snap to make your own pizza in practically the same amount of time it takes for delivery—and with fresher, more satisfying results. Thanks to convenient ingredients like ready-made crusts and purchased marinara sauce, these pizzas really, uh, deliver.

Now the only reason you need to pick up the phone is to invite people over for dinner. ➤

SPICY SAUSAGE AND GORGONZOLA PIZZA

Uncork a bottle of hearty Chianti to go with the great Italian flavors in this new twist on a traditional tomato-sauced pizza.

6 SERVINGS

- 3 Italian hot sausages (about 12 ounces), casings removed
- 1 10-ounce purchased fully baked thin pizza crust
- 1¼ cups purchased refrigerated marinara sauce
- 1¼ cups grated mozzarella cheese (about 5 ounces)
- ½ cup thinly sliced fresh basil leaves
- 1 cup crumbled Gorgonzola cheese (about 4 ounces)
- ¼ cup pitted Kalamata olives or other brine-cured black olives, halved
- 4 thin rounds green bell pepper, halved

Position rack in center of oven and preheat to 425°F. Sauté sausage in large skillet over medium-high heat until just cooked through, breaking into ½-inch pieces with back of spoon, about 10 minutes. Drain off fat; set sausage aside.

Place pizza crust on rimless baking sheet. Leaving ¾-inch plain border, spread 1 cup sauce over crust. Top with ¾ cup mozzarella, ¾ of basil, sausage, ½ cup Gorgonzola, olives, ½ cup mozzarella, bell pepper and ½ cup Gorgonzola. Drizzle remaining ¼ cup sauce over. Bake pizza until crust is crisp and topping is heated through, about 13 minutes. Sprinkle with remaining basil.

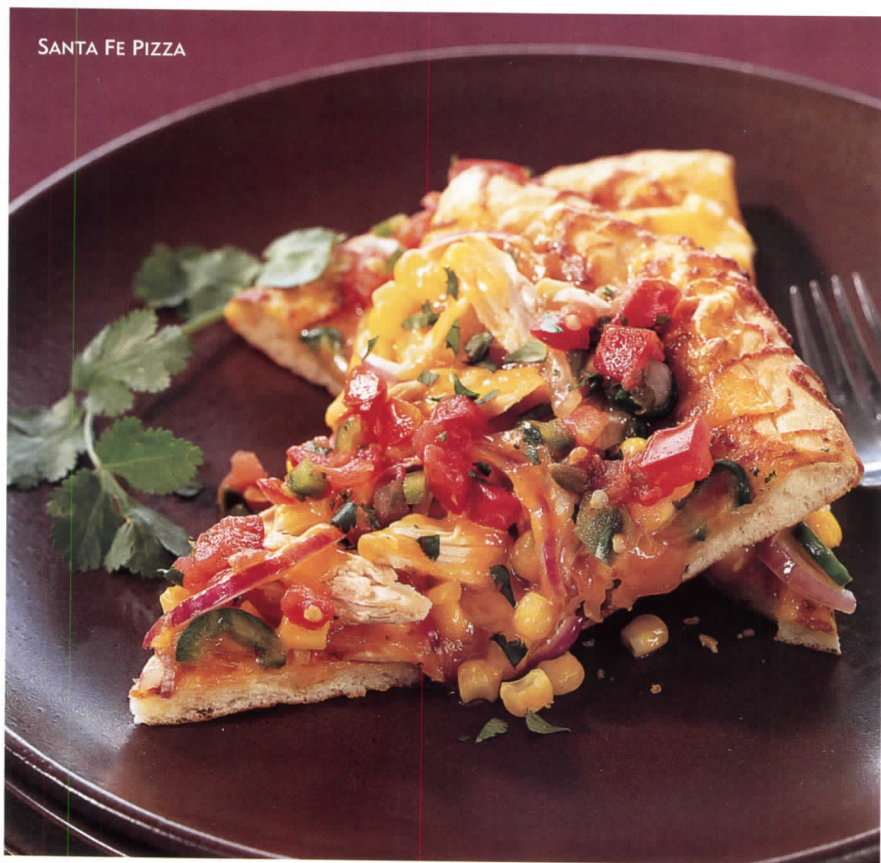
SANTA FE PIZZA

Use leftover roast chicken for this, or buy a cooked chicken at the market. For an extra-special treat, top each baked slice with a dollop of sour cream and sliced avocado.

6 SERVINGS

- 1 10-ounce purchased fully baked thin pizza crust
- 1¾ cups grated sharp cheddar cheese
- 2 cups roast chicken strips
- ½ teaspoon ground cumin
- ½ cup thinly sliced red onion
- 6 tablespoons frozen corn kernels, thawed, drained

SANTA FE PIZZA



- 6 tablespoons chopped fresh cilantro
- 2 large jalapeño chilies, cut into thin rounds, seeded
- ⅓ cup drained purchased refrigerated fresh salsa

Position rack in center of oven and preheat to 425°F. Place crust on rimless baking sheet. Leaving ¾-inch plain border, sprinkle 1 cup cheese, chicken strips and cumin over crust. Top with onion, 4 tablespoons corn, 4 tablespoons cilantro, ¾ cup cheese, jalapeños and 2 tablespoons corn. Bake pizza until crust is crisp and topping is heated through, about 13 minutes. Top with salsa and remaining 2 tablespoons cilantro.

RADICCHIO, FONTINA AND GOAT CHEESE PIZZA

Fresh fennel adds crunch and goat cheese lends tang to this meatless pizza.

6 SERVINGS

- 1½ tablespoons olive oil
- 2 large garlic cloves, finely chopped
- 3 cups ½-inch-wide strips radicchio (about 4 ounces)

- 1¼ cups grated Fontina cheese (about 5 ounces)
- 1 cup thinly sliced fresh fennel (from 1 medium bulb)
- ½ cup sliced drained roasted red peppers from jar
- 1 10-ounce purchased fully baked thin pizza crust
- ⅓ cup crumbled soft fresh goat cheese (such as Montrachet; about 3 ounces)
- Parmesan cheese shavings (optional)

Position rack in center of oven and preheat to 425°F. Whisk olive oil and finely chopped garlic in large bowl to blend. Add radicchio strips, grated Fontina, sliced fennel and roasted red peppers and toss to coat; sprinkle with salt and pepper. Place crust on rimless baking sheet. Mound radicchio mixture on crust, leaving ¾-inch plain border. Top with crumbled goat cheese. Bake pizza until crust is crisp and topping is heated through, about 13 minutes. Top pizza with Parmesan shavings, if desired. Cut pizza into slices and serve. 🍴



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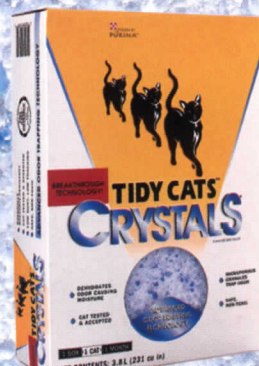
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ASK BON APPÉTIT

Cooking and baking tips, ingredients explained, fine wines—and more

ELECTRONIC ETIQUETTE

I recently received an e-mail inviting me to a cocktail party. When is it appropriate to send e-mail invitations instead of formal ones?

Vicki Cowen

Southport, North Carolina

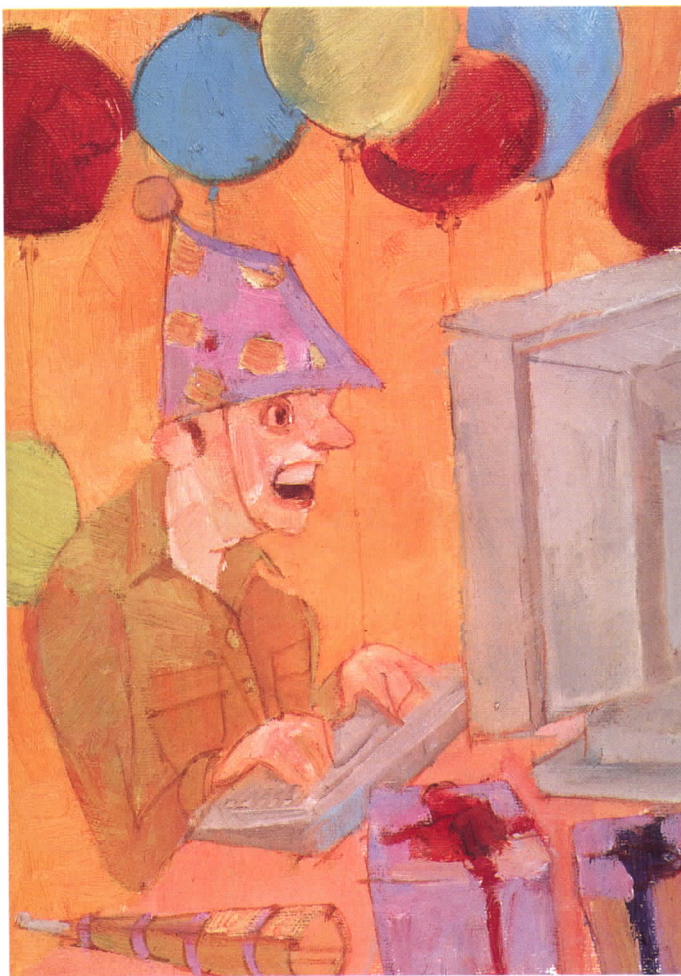
For tradition-minded hosts, electronic invitations (also known as “e-vites”) stand firmly in the land of faux pas. “E-vites work well for people trying to cut corners, cut costs, and do things quickly,” according to etiquette expert Letitia Baldrige. “Entertaining should take some effort on the part of the host. If you go the extra mile and do it the old-fashioned way, you’ll make a much bigger impression.”

That said, e-vites (not just e-mail notes, but official invitations sent on-line) are gaining in popularity among hosts for casual events, such as theme parties, children’s birthday parties or barbecues.

The appeal is convenience: With a click of the mouse, guests can R.S.V.P. instantly as well as access maps and driving directions. But as with any type of party planning, your guests’ needs take priority. Make sure your potential party-goers are set up to check their e-mail regularly.

Those who would like to try their hand at this new wave in party planning

Something puzzling you about a recipe, an ingredient, an obscure kitchen tool or a culinary technique? Please send your questions to Ask *Bon Appétit*, 6300 Wilshire Boulevard, Los Angeles, CA 90048. All submissions become the property of *Bon Appétit* and will not be returned; submissions may be edited and may be published or otherwise used in any medium. Because of the volume of mail received, we regret that we are unable to answer all inquiries personally.



can visit Web sites like evite.com and invites.yahoo.com for instructions, planning advice and a large selection of on-line invitations.

DISHING UP SOUFFLÉ

What’s the best way to serve a large soufflé when I’m entertaining? Should I put a portion on each plate in the kitchen, or bring the whole thing to the table?

Terri Hamlin

Salem, Massachusetts

The glory of a soufflé, according to *Bon Appétit* contributing editor Jeanne Thiel

Kelley, is the “wow factor” as it arrives at the table all puffed up and golden brown on top. Never mind that it will start to deflate as you begin serving; the chief appeal of this dish (before you even taste it) is in its dramatic presentation.

Soufflés must be served immediately (they do not hold in the oven). Kelley recommends using a sharp-edged metal serving spoon to make neat cuts that won’t flatten the soufflé.

THE BIG ENCHILADA

I know that the Tex-Mex style of cooking is based on traditional Mexican cooking, but I’m curious: How similar are the two cuisines, really?

Michael James

Fort Collins, Colorado

Tex-Mex has its roots in traditional Mexican cooking, but it also incorporates ingredients and techniques from the Spaniards and Native Americans and from different U.S. regions (such as southern barbecue), so that it has become a style all its own.

Some items, such as the Arizona-concocted deep-fried chimichanga and Texas chili, have no direct Mexican counterparts. But more often, minor alterations have been made to existing Mexican dishes. For example, Tex-Mex added chicken to quesadillas, replaced shredded beef with ground beef in tacos, and gave the jalapeño a whole new spin by adding it to such items as corn bread. Tex-Mex also transformed the all-beef Mexican *arracheras* into the wildly popular ➤

southwestern dish known as fajitas by offering different kinds of marinated meats as well as vegetarian options.

Ingredients also vary between Tex-Mex and traditional Mexican cooking. Tex-Mex caters to American tastes by including American, Monterey Jack and cheddar cheeses, and adding spices like cumin and chili powder that are not used in traditional dishes south of the border. And lard, a staple of Mexican cooking, is often eliminated from Tex-Mex dishes because of health considerations.

In Mexico, individual enchiladas, tamales and tacos are usually small and are eaten as appetizers, called *antojitos* ("little whims"), whereas in the States, these items are commonly served as main courses or in combinations paired with rice and beans.

TOP BORDEAUX

A friend recommended I buy a first-growth Bordeaux to save for a special occasion. Where does first growth come from, and what does it mean?

George Kildahl
Danbury, Connecticut

The term *first growth* originated when Napoléon III asked for a list of the best Bordeaux wines for the Paris Exhibition of 1855. Wine sellers from Bordeaux ranked 58 red-wine producers and separated them into five "growth" categories according to the quality and price of each producer's wines. Four châteaux won the designation of *premier cru* ("first growth"): Lafite-Rothschild, Latour, Margaux and Haut-Brion.

These four estates, along with Château Mouton-Rothschild (which was upgraded from second-growth status in 1973), have maintained their superior rank in testings for nearly 150 years. Note that first-growth wines can cost around \$125 to \$175 a bottle upon initial release, and the price of a bottle can go much higher as it ages, especially if it's considered a good year. But there are still relative bargains to be had. *Bon Appétit* wine and spirits editor Anthony Dias Blue suggests picking up a bottle from a less-celebrated year, such as 1994, 1996 or 1997. For example, 1997 bottlings sold for about

\$135 when they were released last year. But even in off years, first growths are some of the finest wines available.

YO QUIERO CHORIZO

Chorizo sausage tastes great, but I'm not sure how to cook it. Could you help?

Cole Jeffries
Yankton, South Dakota

A spicy sausage flavored with garlic, chili powder and other seasonings, chorizo is widely used in Mexican and Spanish cooking. "I use chorizo as a quick way to add flavor to a variety of dishes," says executive chef Aleccio Leon of El Cholo restaurant in Los Angeles. It is most commonly served with scrambled eggs, refried beans or fried potatoes, but it's also good in enchiladas, soups, stews and casseroles. At El Cholo, Leon even tops a New York steak with sautéed chorizo and mushrooms.

To cook chorizo, remove the casing, then crumble or coarsely chop the meat. Sauté the meat until the fat has melted, at which point it can be combined with other recipe ingredients. Mexican chorizo, which is generally made with fresh pork, and Spanish chorizo, made with smoked or air-dried pork, may need to be drained of excess fat after cooking. Sausage made with beef or a combination of pork and beef usually contains less fat. Since chorizo varies in spiciness, it may be necessary to try several different brands before finding your favorite.

RAPID RISOTTO

One of my favorite dishes is risotto, but standing over a hot stove and stirring constantly can get pretty tedious. Are there any shortcuts?

Jeri Nykvist
Manchester, Vermont

Even using some shortcuts here and there, you must give risotto fairly constant attention for the 20 to 30 minutes it takes to cook. And the payoff—incredible creaminess and slowly infused flavors—is usually worth the effort.

But if you simply can't be tied to the stove for the constant stirring required by

traditional risotto recipes, here are a few adjustments that produce nearly the same texture and flavor as the more labor-intensive method. Suggested by risotto expert Evan Kleiman, a cookbook author and chef-owner of Angeli Caffè in Los Angeles, the following tips can be applied to most risotto recipes.

- Kleiman pours all but about one cup of the recipe's cooking liquid (adding the reserve at the end of cooking) into the base of sautéed vegetables, flavorings and rice instead of stirring it in a cupful at a time. "I usually hold back about a cup of liquid; then at the end of cooking I always adjust, because it's a lot easier to make up for too little rather than too much," Kleiman says.

- Bring the mixture to a boil, then reduce heat to maintain a low simmer. Cook the risotto for approximately 15 to 20 minutes, stirring every 5 minutes or so to keep the rice from sticking. Kleiman notes that a heavy pot must be used with this method; even with frequent stirring, the rice will stick to the bottom of a thin pot.

- When the grains are tender but still firm, adjust the consistency by stirring in some or all of the reserved still-simmering cooking liquid. Then vigorously mix in freshly grated Parmesan, butter (if you want to follow Northern Italian tradition) and any condiments. Serve immediately.

This technique can shave minutes off the total cooking time, too, because the rice stays saturated with simmering liquid that has a constant temperature.

ALL CUSTARD, ALL THE TIME

When I served crème brûlée at a recent dinner party, one guest asked a question I couldn't answer: Is crème brûlée the same as flan or crème caramel?

Kathy Greg
Bainbridge Island, Washington

Crème brûlée, flan and crème caramel are all baked custard desserts; the main differences among them are the caramel coating and the texture of the custard.

Literally translated as "burned cream," crème brûlée is a French dessert that features a brittle sugar topping. After the custard has set, sugar is sprinkled over, and the dessert is placed under a ►

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Prep: 15 minutes

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Bake: 12 minutes

2 pkg. (16 squares) BAKER'S Semi-Sweet Baking Chocolate, divided
3/4 cup firmly packed brown sugar

1/4 cup butter or margarine
2 eggs
1 tsp. vanilla

1/2 cup flour
1/4 tsp. CALUMET® Baking Powder
2 cups chopped nuts (optional)

•**HEAT** oven to 350° F. Coarsely chop 8 squares (1 pkg.) of the chocolate; set aside. •**MICROWAVE** remaining 8 squares chocolate in large microwavable bowl on HIGH 1-2 minutes. Stir until chocolate is melted and smooth. Stir in sugar, butter, eggs and vanilla. Stir in flour and baking powder. Stir in reserved chopped chocolate and nuts. Drop by 1/4 cupfuls onto ungreased cookie sheet. •**BAKE** 12 to 13 minutes or until cookies are puffed and feel set to the touch. Cool on cookie sheet 1 minute.



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ASK BON APPÉTIT

broiler or is lightly torched. The sugar caramelizes, creating a delicious crunchy topping for the creamy custard.

The caramel in flan (which comes from Spain) and crème caramel (the French equivalent) is first poured into molds, then topped with the custard. After the custard has baked and set, the mold is inverted onto a serving dish, and the caramel syrup, which is anything but crunchy, forms a sauce. Both are fairly solid custards, and the recipes and techniques for making the two are essentially the same. Recipes for flan and crème caramel often call for larger quantities of eggs and sometimes milk, giving the custard a denser, more egg-like flavor than that of crème brûlée, which is generally made with egg yolks and cream.

EXTRACTING THE BEAN

Vanilla beans are so expensive—can I substitute vanilla extract in recipes that call for a vanilla bean?

*Donald R. Walton
San Diego, California*

It's true; good-quality vanilla beans at their peak of freshness are usually expensive—they sell for up to \$16 per ounce. The experts in our test kitchen have been disappointed by some supermarket offerings: The beans tend to be dry; they are usable but not optimal, especially considering the high price.

Even so, it is best to use fresh vanilla beans to make any dessert in which the aroma, the flavor and even the appearance of vanilla (the tiny black flecks of vanilla seeds) are meant to be showcased. For example, crème anglaise, panna cotta and vanilla ice cream were practically created to show off vanilla, and the final results will suffer if you don't use the real thing.

However, there are many desserts in which vanilla is just one of the flavor notes, such as cakes, brownies, frostings and cookies. These recipes generally call for vanilla extract, which is much less expensive and easier to find. *Bon Appétit* food editor Kristine Kidd recommends using the Spice Islands brand of pure vanilla extract.

Penzeys Spices carries several types

of vanilla beans (about \$2 per bean), available by mail at 800-741-7787 or on-line at penzeys.com. If you buy extra beans and want to extend their shelf life, store them in an airtight container in the refrigerator. You can add a bean to a bottle of vanilla extract to infuse the extract with more vanilla flavor, or make fragrant vanilla sugar by burying two beans in a pound of sugar in an airtight container for about a week.

EMERALD ALE

Here in Syracuse, we always celebrate St. Patrick's Day with plenty of green beer. How can I make my own at home?

*Arthur Ryan
Syracuse, New York*

The key ingredient in this festive beverage is simply green food coloring, which many bar owners add to their kegs for St. Patrick's Day. To make the drink at home, start with a pale lager, and add drops of green food coloring until the drink reaches the desired color.

Some say green beer comes from the Irish custom of "drowning the shamrock"—that is, dropping a shamrock into a shot of whiskey and downing it. But don't expect to find green beer in Dublin; it's strictly an American tradition.

RESTAURANT LEGEND REVISITED

I believe you were mistaken when you wrote in last September's issue that Delmonico's in New York is "the oldest American restaurant that is still in operation today." As I understand it, that title goes to the Union Oyster House in Boston.

*Hank Petroski
Sarasota, Florida*

You're right; we goofed. America's oldest restaurant is, indeed, the Union Oyster House in Boston. In fact, that restaurant has been in operation since 1826—one year longer than Delmonico's. We apologize for the error, and we wish both Delmonico's and the Union Oyster House continued success.

*—By Trisha Cole, Joslyn Matthews and
Monica Parcelle*



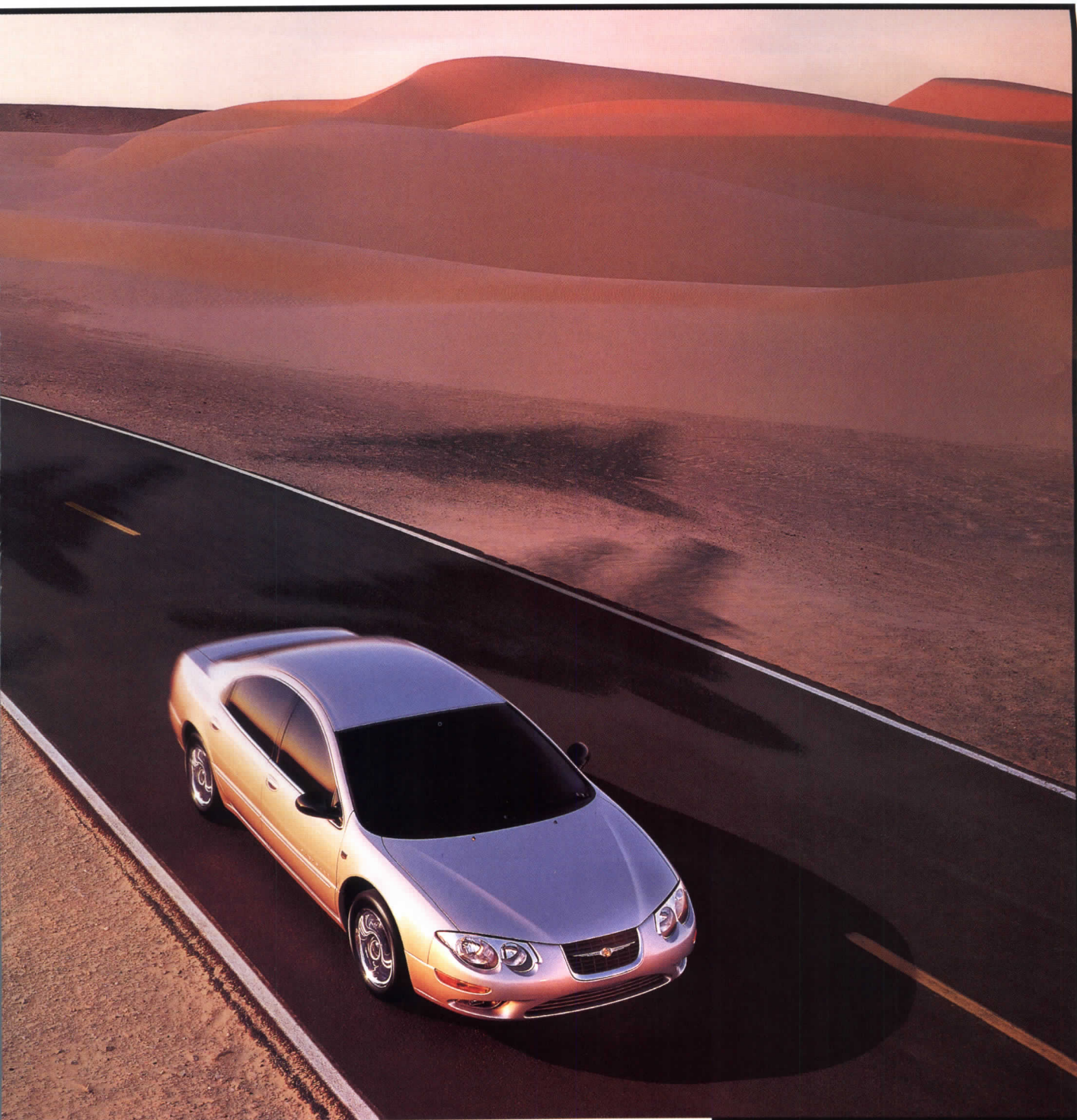
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THE RESTAURANT REPORTER

Around the country and around the world—where to go now

By Tanya Wenman Steel

A Classic Revisited

PHOENICIAN
RISING

It's hard to believe that James Boyce, the chef de cuisine at **MARY ELAINE'S** in the legendary Phoenician resort in Scottsdale, began his culinary career making bagels in Poughkeepsie. It's true, though, and it wasn't long until he was making magic all over the country at such places as Le Cirque in New York (under Daniel Boulud), Mary Elaine's (under chef Alessandro Stratta) and Loews Coronado Bay Resort just outside San Diego. Two years ago he returned to Mary Elaine's as top toque, and the restaurant has never been better. "Phoenix has grown up in a big hurry," says Howard Seftel, restaurant critic for the *Arizona Republic*, "and Chef Boyce is one of the reasons."

The Valley of the Sun forms a dramatic backdrop to the restaurant's plush decor. As for the food, "I have a very modern but refined, light interpretation of French-Mediterranean cuisine," says Boyce. Some of his dishes are updated classics, such as rack of lamb with morels, fava beans and polenta, and he also offers an all-vegetable menu. (6000 East Camelback Road, Scottsdale; 480-423-2444.)



MARY ELAINE'S AT
THE PHOENICIAN
IN SCOTTSDALE.

DAVID B. MOORE

The Buzz

[NEW YORK]

Mark Strausman's Campagna has long been one of New York's most popular Italian restaurants, so when he announced plans for a new spot, fans hungrily waited. **CHINGHALLE** has finally debuted on Gansevoort Street, the meat-packing district's hip new restaurant row. The bi-level restaurant's post-industrial look—with brick walls, 1930s train-seat banquettes, an open kitchen—suits the neighborhood, as does Chinghalle's casual menu, which boasts chopped salads, braised cod with a saffron-tomato sauce and couscous, and grilled flatbread pizza topped with three cheeses and caramelized onions. Few leave

without devouring a hazelnut-*semifreddo* baked Alaska or the chocolate soufflé cake. (50 Gansevoort Street; 212-242-3200.)

New York has many things going for it, but one of them is not a plethora of affordable yet sophisticated restaurants. Chef Sam DeMarco, who first found fame with First, has teamed with restaurateurs Gino Diaferia and Stephen Billings to open just such a place—**MERGE** in the West Village. The menu features hearty American food, such as roasted pork chops, grilled lemon chicken and braised lamb shanks. But Merge really gets respect for Gino's Soprano Sunday, a prix fixe feast starring a huge plate of spaghetti and meatballs. (142 West Tenth Street; 212-691-7757.)

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The A List

DELICIOUS BITES BETWEEN FLIGHTS

On your spring-break layover, when a gooey Cinnabon won't cut it, head to one of these first-rate airport restaurants.

• DENVER INTERNATIONAL

AIRPORT. At **POUR LA FRANCE**, those leaving on a jet plane fuel up on coq au vin. (Concourse B in the Main Terminal)

• LAGUARDIA AIRPORT, NEW YORK.

Todd English (of Olives fame) is now branching out with **FIGS**. The must-try here is the fig, Gorgonzola and prosciutto pie. (Central Terminal Building)

• LOS ANGELES INTERNATIONAL

AIRPORT. Forget star sightings: View the real thing through the windows of the spaceship-like **ENCOUNTER**, all the while enjoying squash ravioli with sage and pine nuts. (Theme Building; 201 World Way)

• MIAMI INTERNATIONAL AIRPORT.

Right in the middle of the airport, at **TOP OF THE PORT** in the Miami International Airport Hotel, travelers can take in the skyline view and the Key West conch chowder. (Concourse E, seventh floor)

• RONALD REAGAN WASHINGTON NATIONAL AIRPORT, WASHINGTON, D.C.

The nation's top pols devour the city's freshest fish at **LEGAL SEAFOODS**. We hear the Maryland cream of crab soup has gained bipartisan support. (North Terminal)

• SAN FRANCISCO INTERNATIONAL AIRPORT. RESTAURANT QI AND

WATERBAR offers a French-Japanese menu from chef Bruno Chemel. His innovative fare lures even epicures without plane tickets. (International Terminal)

THE RESTAURANT REPORTER

CHEF MARC MURPHY AT CHINOISERIE IN NEW YORK.



The Buzz...continued

With so many hotels opening in New York, one of the best ways for the newcomers to distinguish themselves is to include a fabulous restaurant. A recent standout is **CHINOISERIE** in the Hotel Giraffe. Executive chef Marc Murphy, formerly of La Fourchette, is forging Chinese specialties with French flavors, in such combos as pan-seared bass with scallops, shiitakes and yellow pepper sauce, and lamb stew with tamarind and Chinese rice noodles. Everything is presented in high style, in a room with red leather banquettes and eye-catching light fixtures that cast a reddish glow. (Hotel Giraffe, 365 Park Avenue South; 212-213-3125.)



| PALM SPRINGS |

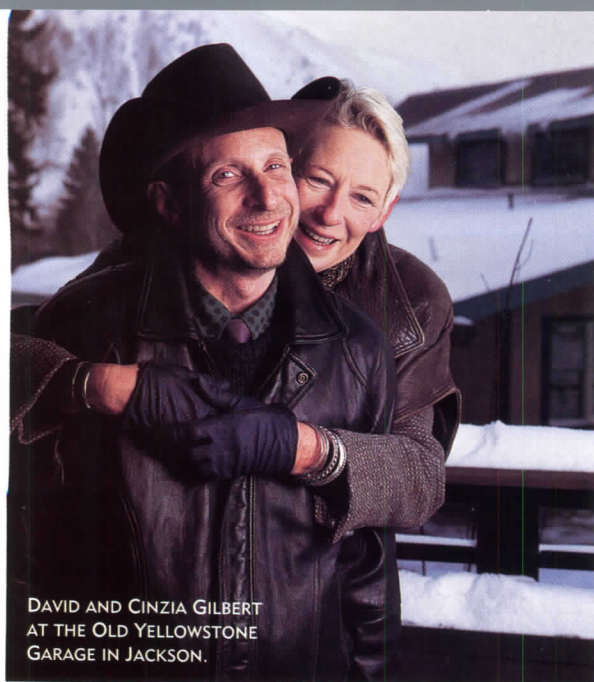
For a long time, the sophisticated diners of Palm Springs felt stranded in the desert. But Henry Fenwick, editor of the city's *Next* magazine, says that the area has become an oasis of good

restaurants. With the winter "season" in full swing, now is a great time to check them out.

After four years of running the very successful but very small **OCEANS** in a Cathedral City shopping mall, chef and co-owner Adam Slezak, formerly of Los Angeles's Chianti, has opened a new location. This Oceans is in upscale Palm Desert, in an airy space with dark red walls, a fully stocked oyster bar, an open kitchen and a garden terrace. The predominantly seafood menu teems with innovative items like blackened swordfish with aioli, Manila clams with black bean sauce, and escolar grilled with capers. (Waring Plaza, 72-286 Highway 111, Palm Desert; 760-837-1516.)



Joel Ortiz prides himself on the cozy, unassuming atmosphere and delicious Mexican flavors of his family-run **EL TAZCAL**. The restaurant makes almost everything by hand, including *mole*, tortilla chips and tortillas, and the specialties are *chiles rellenos* and the ►



DAVID AND CINZIA GILBERT
AT THE OLD YELLOWSTONE
GARAGE IN JACKSON.

WAYNE CABLE

The Buzz...continued



tamale plate. Practically hidden in the Smoketree shopping center, the cantina has already attracted an enthusiastic following. (1775 East Palm Canyon Drive, Building C, Suite W; 760-327-3240.)

THE FALLS PRIME STEAKHOUSE AND MARTINI BAR is on the second story of a building that overlooks the busiest stretch of South Palm Canyon Drive. "The rule is, 'Never go upstairs, never go in the basement,'" restaurateur Billy Mieldazis admits. But he decided to break the rule, and he called on friends for help: Restaurant designer Jeffrey Beers consulted on the decor, friends from Disney helped with the sound system, and a museum curator began a rotating art gallery. The top-notch steak-house food includes Caesar salad and bananas Foster, both made tableside. And of course, there's a Martini bar. Now The Falls is almost as busy as the street below. (155 South Palm Canyon Drive; 760-416-8664.)



[DETROIT]

The home of Motown and General Motors is revving up its downtown, with extravagant casinos and state-of-the-art stadiums in the works. Jane Rayburn, the *Detroit News* restaurant critic, says the restaurant scene is shifting into high gear, too.

The tony suburb of Grosse Pointe Farms has a blue-chip winner in **THE HILL**

SEAFOOD AND CHOP HOUSE, with its comfortable decor (brass lamps, a big bookshelf, wood-paneled walls) and its menu of updated American classics. Diners head for The Hill to enjoy Lake Superior whitefish topped with shredded potato, or the 21-ounce rib chop served with five-onion potato flan. (123 Kercheval, Grosse Pointe Farms; 313-886-8101.)

Just north of town, **ASSAGGI MEDITERRANEAN BISTRO** is a new casual spot boasting unusual art

and a lot of charm. From chef Randy Firestone's open kitchen comes imaginative cuisine featuring Spanish, Greek, Provençal, Middle Eastern and Southern Italian flavors. Examples include lamb encrusted with pistachios and pine nuts and served over lentils, and wood-fired lobster pizza with Fontina, ricotta, sun-dried tomatoes and truffles. (330 West Nine Mile Road, Ferndale; 248-584-3499.)



Singing for their supper is what German immigrant men used to do in the cellar at the century-old Harmonie Club. Patrons can re-create the experience at the newly converted **CENTRE STREET PUB**, which celebrates its German origins with dozens of beers and dishes like mustard-crusted pork tenderloin with sauerkraut; potato pancakes with warm applesauce; and barbecued ribs basted with beer and brown sugar. Restored tile floors and walls and carved pool tables make for a retro setting. (311 East Grand River at Centre Street, Harmonie Park; 313-965-3651.)

[JACKSON, WYOMING]

"Nowhere in ski country is the restaurant scene booming like it is in Jackson," says Linda Hayes, food editor at *Ski* magazine. "The residents and visitors are educated about food, and restaurateurs are moving to Jackson to answer the call."

One of the many attractions of **KOSHU WINE BAR**, which was opened by Ken Fredrickson of the city's Terroir restaurant and Jackson Hole Wine Com-

pany, is that patrons enter through the adjacent wine shop, where they can buy a bottle to enjoy with dinner. Inside the restaurant, diners leave the West behind, finding Asian decor and the inventive pan-Asian cuisine of chef Joel Holland, most recently from Nobu and Chinois in Las Vegas. Green-tea *soba* noodles with ginger-chili squid and Peking duck with poached foie gras are two items that draw discriminating diners and local chefs. (200 West Broadway; 307-732-5283.)

David and Cinzia Gilbert consider Italy's Piedmont region their home, but for five ski seasons they operated the **OLD YELLOWSTONE GARAGE** in the tiny town of Dubois, about 80 miles from Jackson. Last year, because of the requests—and worn-out tires—of their Jackson Hole diners, they relocated to Jackson. Here David serves his versions of authentic Italian dishes like osso buco made with saffron and local elk, and guinea hen slow-cooked with wine and tomatoes. The award-winning Piedmontese-only wine list has more than a hundred selections, all from producers the Gilberts call friends and neighbors. Now, that's Italian. (175 Center Street; 307-734-6161.)

When Amanresorts decided to import their distinctive ultra-luxury-hotel strategy to America from Asia and Europe, they chose a site in Jackson Hole overlooking the Grand Tetons. Much attention was paid to making Amangani, with its redwood walls and huge stacked-stone columns, fit snugly into the landscape. It took a while for the hotel's restaurant, **THE GRILL**, to fit in, but Hayes reports that now it serves up "dishes that reflect the locale and live up to the lofty standards of an Amanresort." Executive chef Tom Stevens, no stranger to great ski hotels (he was with Aspen's Ritz-Carlton), tempts people with Sonoma foie gras with warm cranberry compote and pumpkin French toast; medallions of Wyoming beef with butter-nut squash and potatoes; and pecan-smoked Muscovy duck with sweet-potato and sage tagliatelle. (1535 North East Butte Road; 307-734-7333.)



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THE GOLD STANDARD

Dijon mustard takes the prize as the most popular condiment

Text by James Keller

Recipes by Michael McLaughlin



SETTLE INTO A seat at any bistro in France, and you're likely to find that a tiny ceramic or glass pot has beaten you to the table

and sits biding its time next to the Stella Artois ashtray. Gold lies within: mustard, the condiment of choice for many of the menu items. It might have been produced locally, but there's more than a fair chance that it was brought in from Dijon. Both the French and the rest of us agree that "going for the gold" in mustard means turning to Dijon.

Much of the world's mustard emanates from Dijon, the capital of Burgundy, which has ruled the industry since the eighteenth century. Since the time of Louis XIV (who never traveled without a supply of Dijon mustard), the process of mustard making has been closely regulated in Dijon. That's where mustard masters Maurice Grey and Auguste Poupon founded the renowned firm that bears their names to this day.

Today, however, Dijon-style mustards can be made anywhere on the globe, just as the ingredients of mustard made in Dijon may come from far away. In fact, Canada is a leading supplier of mustard seeds to Dijon manufacturers.

Mustard plants are not fussy about growing conditions, and they reproduce like crazy, which is why they flourish in many climates around the world. The Chinese were growing mustard three thousand years ago, and the ancient Egyptians popped whole mustard seeds into their mouths and used their teeth as grinders. Curative and aphrodisiac properties were ascribed to mustard; regrettably, there is no record of how the women of first-century Rome responded to Pliny the Elder's contention that with



several spoonfuls of mustard, a frigid, lazy woman can become an ideal housewife.

A member of the crucifer family (and therefore related to cabbage, turnips, radishes and horseradish), mustard plants come in varieties that bear white, brown or black seeds. It is the strong black seeds that provide the distinctive taste of classic Dijon mustard, with brown seeds generally being viewed as runners-up useful mostly for flavor highlights. The seeds are soaked in vinegar or white wine, then ground, which causes a chemical reaction that releases the oils and heat that give mustard its characteristic spark. After the solids are strained out, salt and spices are mixed in, along with optional herbs, berries, mushrooms or other flavorings.

Scott Campbell, chef-owner of Avenue, on New York's Upper West Side, is partial to Dijon-based Maille-brand mustards, in both creamy and grainy styles, because of their paradoxical coupling of two qualities: assertive strength and the ability to balance other flavors. "There's no question about whether Dijon mustard is in a preparation or not," he says. "It's a neon sign for flavor, and the American palate has grown very receptive to it. If you're using some ingredient and customers don't complain, that's good—and I'm not hearing any complaints about my recipes that use Dijon mustard."

At Avenue, Dijon serves as the base for a calamari dipping sauce, a brave but popular move in a city accustomed to ➤

Italianate tomato-based dipping sauces for seafood. For Campbell's crab cakes, Dijon mustard serves not only as a flavoring agent but also as an emulsifier, binding together the ingredients. "As long as you refrigerate it after opening the jar," he says, "Dijon mustard holds its character well. Remember, condiments came into being in part thanks to their stability." But today Dijon mustard is more than just a condiment, Campbell continues. "There are really endless applications—and with few calories and no cholesterol, it's perfectly suited to current dietary concerns."

It's also perfectly suited to the following recipes, which we're confident you'll love. After all, *Bon Appétit* readers voted Dijon mustard their favorite condiment, eclipsing salsa, mayonnaise and ketchup.

WINE-BAKED HALIBUT STEAKS WITH MUSTARD-FENNEL BUTTER

These steaks are delicious served with creamed spinach and roasted new potatoes.

4 SERVINGS

- 2 teaspoons fennel seeds
- 6 tablespoons (¾ stick) unsalted butter, room temperature
- ¼ cup chopped fresh parsley
- 3 tablespoons Dijon mustard
- 4 6- to 8-ounce halibut steaks
- 1 cup dry white wine

Position rack in middle of oven and preheat to 400°F. Toast fennel seeds in heavy small skillet over medium heat until fragrant, stirring occasionally, about 5 minutes. Remove from skillet; cool. Finely chop fennel seeds.

Combine butter, parsley, mustard and fennel seeds in small bowl. Mash with rubber spatula until smooth and well blended. Season fennel butter to taste with salt and pepper. (*Fennel butter can be made 4 days ahead and refrigerated. Bring to room temperature before using.*)

Sprinkle fish with salt and pepper. Place fish in 8x8-inch glass baking dish. Pour wine over fish. Bake until opaque in center, basting occasionally with wine and juices in dish, about 15 minutes.

Divide fish among 4 plates. Spread all of fennel butter over fish.

GRAINY-MUSTARD MASHED POTATOES WITH SAUSAGE

Offer these potatoes alongside pork roast or pan-fried chops.

8 TO 10 SERVINGS

- 4 pounds russet potatoes, peeled, cut into large chunks
- 8 ounces sweet Italian sausage, casings removed, crumbled
- 1½ cups whole milk
- 3½ tablespoons whole grain Dijon mustard
- 6 tablespoons (¾ stick) unsalted butter, room temperature

Cook potato chunks in large pot of boiling salted water until tender, about 30 minutes. Return to pot.

Meanwhile, cook sausage in heavy large skillet over medium heat until brown and cooked through, about 8 minutes. Add milk and mustard; bring to simmer.

Mash potatoes; gradually mix in milk mixture. Add butter and stir to melt. Season with salt and pepper.

TUNA, WHITE BEAN AND ROASTED PEPPER SALAD WITH CREAMY DIJON DRESSING

The Dijon mustard in the dressing gives this easy salad extra kick.

4 MAIN-COURSE SERVINGS

- ¼ cup mayonnaise
- ¼ cup olive oil
- 3 tablespoons Dijon mustard
- 2 tablespoons Champagne vinegar or white wine vinegar
- 5 cups mixed baby greens
- 1 15-ounce can small white beans, rinsed, drained
- ⅔ cup chopped drained roasted red peppers from jar
- ⅓ cup chopped red onion
- 1 12-ounce can chunk light tuna
- ⅔ cup Kalamata olives or other brine-cured black olives, pitted, halved

Whisk first 4 ingredients in small bowl. Season dressing with salt and pepper. (*Can be made 1 day ahead. Cover; chill.*)

Toss greens in large bowl with enough dressing to coat. Place greens in center of 4 plates. Toss beans, red peppers and onion in medium bowl with enough dressing to coat. Top greens with bean mixture, then tuna, dividing equally. Garnish with olives and serve.

SAUTÉED PORK TENDERLOIN AND PEARS IN MUSTARD-PORT SAUCE

Combining smooth and grainy Dijon mustards results in a sauce that has both depth of flavor and satisfying texture.

4 SERVINGS

- 3 tablespoons unsalted butter
- 4 firm medium Bartlett pears (about 25 ounces total), cored, peeled, quartered
- 1 1-pound pork tenderloin, sliced into twelve ½-inch-thick medallions
- ⅓ cup all purpose flour
- ¾ cup canned low-salt chicken broth
- ⅔ cup tawny Port
- 2½ tablespoons whole grain Dijon mustard
- 2 teaspoons Dijon mustard

Melt butter in heavy large skillet over medium-high heat. Add pears and sauté until lightly browned, about 4 minutes. Using slotted spoon, transfer pears to plate (do not clean skillet).

Sprinkle pork medallions with salt and pepper. Coat pork medallions with flour; shake off excess. Add to same skillet and cook over medium-high heat until lightly browned, about 2 minutes per side. Using slotted spoon, transfer pork to plate with pears. Add broth, Port and both mustards to skillet. Boil until reduced by half, about 4 minutes. Reduce heat to medium. Return pork, pears and any juices to skillet and simmer until pork is just cooked through and sauce is reduced to glaze, stirring occasionally, about 4 minutes. Season with salt and pepper and serve. 

James Keller is a Santa Fe-based freelance writer with plenty of Dijon mustard in his refrigerator. Prolific cookbook author Michael McLaughlin is a frequent contributor to Bon Appétit.

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BON VIVANT

WHAT'S NEW. WHAT'S HOT. WHAT'S GOOD.

By Gina Provenzano

1. APPLES AS ART. With its shimmering tones, Réjane Mercier's "Golden Apples" bowl makes a captivating centerpiece. Available from Craft Concepts in two sizes: medium (shown, \$144) and large (\$228); 410-823-2533.

2. ROSE-COLORED GLASS. We love the ever-so-modern addition of a stainless steel stopper to this old-fashioned, cut-glass decanter. Perfect for serving Port, it's just \$39 from Hudson Dry Goods; 212-228-7143.

3. CAFE SOCIETY. Add serious style to your table with cups by noted fashion designer Paul Costelloe. The ribbed teacup and saucer in cream (\$30) and the espresso cup and saucer in gray (\$20) are from Wedgwood; call 800-523-0009 for stores. In other news from the design front, Sandy Chilewich's woven vinyl place mats (\$10 each) are a wonder to behold. Available in assorted neutrals and metallics, including (from top) yellow-and-silver, bark, stone and aluminum; call Mxyplyzyk at 212-989-4300 to order. ➤



1



2



3

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1



1. GARDEN CANDY. Just the thing for the chocoholic in your life: The Chocolate Garden (\$22) from Potting Shed Creations has seeds and cups to grow a variety of (alas, inedible) candy-scented and chocolate-colored flowers, like chocolate soldiers columbine and chocolate nasturtiums; 509-334-7956 for stores.

2. TUSCAN BEAUTY. Of course these square "Toscana" canisters from Traditions are useful—the three pieces in the set (\$140; we show two) are six to eight inches high and can hold coffee, tea, rice and other necessities. But what will *really* catch your eye is the gorgeous traditional Italian design; 214-637-7949.

3. LOVELY LINENS. The jacquard dish towels—"Orchard Fruits & Roses" (top two) and "Flower Basket"—from Mierco are too pretty to keep in a drawer. The linen towels leave glassware lint-free, measure a generous 20 by 28 inches and cost \$10 each; 888-277-8838 for stores. ➤



2

3



PICK UP A
BASKET OF
PRIME FRUITS AND
VEGETABLES. THEN
HEAD FOR THE
KITCHEN. THIS
TERRIFIC MENU
SHOWCASES
THE SEASON'S
TOP INGREDIENTS.



FRESH FROM THE FARMERS' MARKET

BY SALLY SAMPSON
FOOD PHOTOGRAPHY BY PORNCHAI MITTONGTARE
PORTRAIT PHOTOGRAPHY BY PETER ZANDER

★ HOW
AMERICA
EATS ★

85% SHOP AT
A FARMERS'
MARKET



ACROSS THE COUNTRY, FARMERS' MARKETS ARE BRIMMING WITH GREAT PRODUCE. TAKE ADVANTAGE OF IT ALL WITH DISHES LIKE THIS LOVELY ARUGULA, BLOOD ORANGE AND BLUE CHEESE SALAD (RECIPE ON PAGE 134).

MENU FOR SIX
ARUGULA, BLOOD ORANGE
AND BLUE CHEESE SALAD
LEMON-GINGER CHICKEN
WITH ROASTED
ROOT VEGETABLES
BROCCOLI WITH
HAZELNUT BUTTER
DRY RIESLING
OLD-FASHIONED
CARROT CAKE WITH
MAPLE-CREAM CHEESE ICING

ARUGULA, BLOOD ORANGE AND BLUE CHEESE SALAD

Pink grapefruit can be used if you can't find the blood oranges.

6 SERVINGS

- 10 cups (packed) arugula (about 6 ounces)
- ½ cup crumbled blue cheese
- 2 blood oranges
- ¼ cup olive oil
- ¼ cup fresh lemon juice

Combine arugula and cheese in large bowl. Remove peel and white pith from oranges. Cut between orange membranes to release segments into bowl with arugula and cheese. Pour oil and lemon juice over; toss to blend. Season with salt and pepper.

LEMON-GINGER CHICKEN WITH ROASTED ROOT VEGETABLES

Serve a dry Riesling to complement the subtle ginger flavor of the roasted chicken.

6 SERVINGS

- 2 tablespoons olive oil
- 1 tablespoon minced peeled fresh ginger
- 2 teaspoons grated lemon peel
- 2 teaspoons paprika
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 2 4½-pound whole roasting chickens

Roasted Root Vegetables (see recipe)

- 2 tablespoons chopped fresh parsley

Preheat oven to 425°F. Whisk first 6 ingredients in small bowl. Rinse chickens inside and out; pat dry. Rub oil mixture in cavities and over outside of chickens. Tie legs together with string to hold shape. Tuck wing tips under. Place chickens on rack set in large roasting pan. Roast chickens until juices run clear when thigh is pierced or until thermometer inserted into thickest part of thigh registers 180°F, about 1 hour 15 minutes.

Transfer chickens to platter. Pour pan juices into medium bowl; spoon off fat and discard. Drizzle juices over chickens. Surround chickens with Roasted Root Vegetables. Sprinkle vegetables with parsley.

ROASTED ROOT VEGETABLES

6 SERVINGS

- 1 2½-pound butternut squash, peeled, seeded, cut into ½-inch pieces (about 5 cups)
- 1½ pounds Yukon Gold potatoes, unpeeled, cut into ½-inch pieces
- 1 bunch beets (about 1½ pounds), trimmed but not peeled, scrubbed, cut into ½-inch pieces
- 1 medium-size red onion, cut into ½-inch pieces (about 2 cups)
- 1 large turnip, peeled, cut into ½-inch pieces (about 1 cup)
- 1 head of garlic, cloves separated, peeled
- 2 tablespoons olive oil

Preheat oven to 425°F. Oil 2 large rimmed baking sheets. Combine all ingredients in very large bowl; toss to coat. Divide vegetables between prepared baking sheets; spread evenly. Sprinkle generously with salt and pepper. Roast vegetables until tender and golden brown, stirring occasionally, about 1 hour 15 minutes. (Can be prepared 2 hours ahead. Let stand at room temperature. Rewarm in 350°F oven 15 minutes.)

BROCCOLI WITH HAZELNUT BUTTER

6 SERVINGS

- 1 cup hazelnuts, toasted
- 6 tablespoons butter, cut into ½-inch pieces, room temperature
- 2 pounds broccoli, stems peeled and cut into ¼-inch-thick slices, florets cut into 1-inch pieces

Finely grind ½ cup hazelnuts in processor. Transfer to large bowl. Add butter and mix with fork until well blended. Season butter mixture to taste with salt and pepper. Coarsely chop remaining ½ cup hazelnuts; set aside.

Steam broccoli stems in large pot set over medium heat 3 minutes. Add florets and steam until stems and florets are crisp-tender, about 5 minutes longer. Transfer broccoli to bowl with hazelnut butter. Add reserved ½ cup chopped hazelnuts and toss to combine. Season with salt and pepper and serve.

OLD-FASHIONED CARROT CAKE WITH MAPLE-CREAM CHEESE ICING

8 TO 10 SERVINGS

- 2 cups sugar
- 1 cup canola oil
- 4 large eggs
- 2 cups all purpose flour
- 2 teaspoons baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- ½ teaspoon salt
- 4 cups finely grated peeled carrots
- 1 cup walnuts, toasted, chopped

Maple-Cream Cheese Icing (see recipe)

Position rack in center of oven and preheat to 350°F. Butter and flour two 9-inch-diameter cake pans with 1½-inch-high sides. Using electric mixer, beat sugar, oil and eggs in large bowl until well blended. Add flour, baking soda, cinnamon, ginger and salt; beat until blended. Stir in carrots and walnuts. Divide batter between pans.

Bake cakes until tester inserted into center comes out clean, about 32 minutes. Cool cakes in pans on rack 15 minutes. Run small knife between pan sides and cakes to loosen. Turn cakes out onto racks; cool completely.

Place 1 cake layer, flat side up, on platter. Spread 1 cup icing over. Top with second cake layer, flat side down. Spread remaining icing over top and sides of cake. Refrigerate cake 1 hour or up to 1 day. Serve at room temperature.

MAPLE-CREAM CHEESE ICING

MAKES ABOUT 3¾ CUPS

- 2 8-ounce packages cream cheese, room temperature
- ½ cup (1 stick) unsalted butter, room temperature
- 1½ cups powdered sugar
- ½ cup pure maple syrup
- 1½ teaspoons vanilla extract

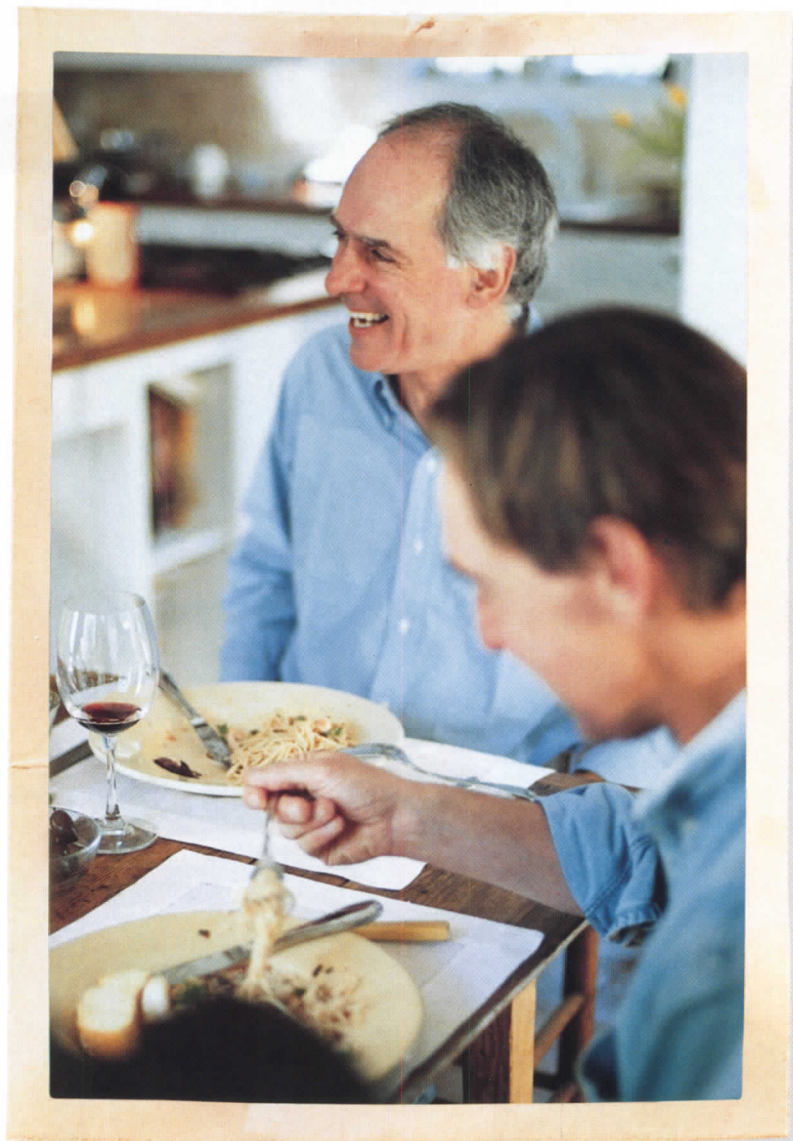
Beat cream cheese and butter in large bowl until smooth. Add powdered sugar, syrup and vanilla; beat until smooth. 

Chef-turned-food writer Sally Sampson is the author of *The \$50 Dinner Party*.

LEMON-GINGER CHICKEN AND A
COLORFUL MEDLEY OF ROASTED
ROOT VEGETABLES—INCLUDING
BEETS, POTATOES AND
TURNIPS—MAKE A HEARTY
FARMERS' MARKET FEAST.



AMERICA'S
FAVORITE
CUISINE TAKES
CENTER STAGE
IN THIS HEARTY
DINNER



THAT'S ITALIAN

BY ZOY KARAMARDIAN
FOOD PHOTOGRAPHY BY JACQUELINE HOPKINS
PORTRAIT PHOTOGRAPHY BY PETER ZANDER

★ HOW
AMERICA
EATS ★

71% LOVE TO
COOK
ITALIAN

SHRIMP, PLUM TOMATOES AND
WILD MUSHROOMS TURN PASTA—
VOTED TOP COMFORT FOOD IN
OUR SURVEY—INTO A PARTY DISH
(RECIPE ON PAGE 138).

MENU FOR EIGHT

ROASTED RED PEPPER AND
EGGPLANT SOUP

LINGUINE WITH SHRIMP
AND PLUM TOMATOES

FENNEL, WATERCRESS
AND ENDIVE SALAD
WITH TOASTED PINE NUTS

VALPOLICELLA

BERRY MISU

ROASTED RED PEPPER AND EGGPLANT SOUP

Eggplant adds a nutty flavor. Open a light-bodied Valpolicella from Italy for the meal.

8 SERVINGS

- 2 eggplants (about 2½ pounds total), halved
- 4 red bell peppers (about 22 ounces)
- ¼ cup olive oil
- 2 medium onions, chopped
- 1 medium leek, halved lengthwise, thinly sliced crosswise (white and pale green parts only; about 2 cups)
- 6 large garlic cloves, minced
- 8½ cups chicken stock or canned low-salt chicken broth
- 3 tablespoons tomato paste
- ¼ cup chopped fresh basil
- 2 tablespoons chopped fresh thyme
- 3 tablespoons unsalted butter
- 1½ tablespoons fresh lemon juice
- Parmesan cheese shavings

Preheat oven to 450°F. Line rimmed baking sheet with parchment paper. Pierce eggplants all over with fork. Transfer, cut side down, to baking sheet. Roast until tender, about 45 minutes. Cool slightly. Remove peel and discard. Cut eggplants into large pieces. Rinse eggplant pieces under running water. Drain well. Set aside.

Char bell peppers over gas flame or in broiler until blackened on all sides. Enclose in paper bag 10 minutes. Peel, seed and coarsely chop peppers.

Heat oil in large pot over medium-high heat. Add onions and leek and sauté until tender, about 5 minutes. Add garlic; sauté 1 minute. Stir in eggplant, peppers, chicken stock and tomato paste. Bring to boil. Reduce heat to medium and simmer uncovered until vegetables are tender, about 45 minutes. Stir in basil and thyme. Cool slightly.

Working in batches, puree soup in blender until smooth. Return soup to pot. Season with salt and pepper. Add butter and lemon juice; stir over low heat until soup is heated through, about 5 minutes. (*Can be made 1 day ahead. Cover and chill. Bring to simmer before continuing.*) Transfer to large bowl; garnish with Parmesan.

LINGUINE WITH SHRIMP AND PLUM TOMATOES

Pasta with shellfish is an old Italian tradition. Have crusty bread on hand to serve.

8 SERVINGS

- 2 pounds uncooked large shrimp, peeled, deveined, tails left intact
- 10 tablespoons extra-virgin olive oil
- 1 pound assorted wild mushrooms (such as crimini, baby portobello and stemmed shiitake), sliced
- 4 pounds plum tomatoes, seeded, chopped (about 7½ cups)
- 1½ cups chopped fresh basil
- 1½ cups plus 2 tablespoons chopped fresh parsley
- 6 garlic cloves, minced
- ½ teaspoon dried crushed red pepper (optional)
- 1 pound feta cheese, crumbled (about 2½ cups)
- 2 cups grated Parmesan cheese

1½ pounds linguine

Place shrimp in medium bowl; sprinkle with salt and pepper. Heat 3 tablespoons oil in heavy large skillet over medium-high heat. Add shrimp; sauté until cooked through, about 3 minutes. Using slotted spoon, transfer to plate; cover. Add 4 tablespoons oil to same skillet. Add mushrooms; sauté until tender, about 8 minutes. Add tomatoes, basil, 1½ cups parsley, garlic and red pepper, if desired; stir until heated through. Mix in both cheeses.

Meanwhile, cook linguine in large pot of boiling salted water until tender but still firm to bite. Drain. Return to pot. Add 3 tablespoons oil; toss to coat. Add mushroom-tomato mixture to pasta; toss to coat. Season with salt and pepper. Transfer linguine to large bowl. Top with shrimp and 2 tablespoons parsley.

FENNEL, WATERCRESS AND ENDIVE SALAD WITH TOASTED PINE NUTS

Italians like to have salad after the entrée, so do the same, if you like.

8 SERVINGS

- 1 cup balsamic vinegar
- 7 medium heads Belgian endive, halved, cut lengthwise into strips

- 2 large fennel bulbs (about 20 ounces total), trimmed, bulbs halved lengthwise, cored, cut lengthwise into thin strips
- 2 bunches watercress, thick ends trimmed (about 5½ cups packed)
- 1 Granny Smith apple, cored, quartered, sliced ¼ inch thick
- 3 tablespoons extra-virgin olive oil
- ½ cup pine nuts, toasted
- Parmesan cheese shavings

Boil balsamic vinegar in small skillet over medium-high heat until reduced to ½ cup, about 5 minutes.

Combine endive, fennel, watercress and apple in large bowl. Add olive oil and toss to coat. Season to taste with salt and pepper. Divide salad among 8 plates. Drizzle with reduced balsamic vinegar, dividing equally. Sprinkle with pine nuts. Garnish with Parmesan shavings.

BERRYMISÙ

Raspberries replace the coffee flavor in a refreshing and fruity take on tiramisù. This simple recipe can be prepared a day ahead.

8 SERVINGS

- 1 12-ounce package frozen unsweetened raspberries, thawed
- 12 ounces cream cheese, room temperature
- 1½ cups sugar
- 2 cups chilled whipping cream
- 1 cup water
- ½ cup fresh lemon juice
- 40 (about) Champagne biscuits (crisp ladyfinger-style cookies; from two 3.5-ounce packages)

Fresh raspberries
Fresh mint sprigs (optional)

Puree thawed raspberries in processor until smooth. Strain into medium bowl, pressing on solids to extract as much liquid as possible. Discard seeds in strainer. Using electric mixer, beat cream cheese and ½ cup sugar in large bowl until smooth. Beat chilled whipping cream in another large bowl until peaks form. Gently fold whipped cream into cream cheese mixture. Add pureed raspberries and fold just until combined.



BERRY, BERRY GOOD: TAKE CLASSIC TIRAMISÙ (NUMBER FOUR IN READERS' VOTES FOR FAVORITE DESSERT), ADD RASPBERRIES (RUNNER-UP FOR FAVORITE FRUIT), AND YOU GET A SCRUMPTIOUS BERRYMISÙ.

Bring remaining 1 cup sugar, 1 cup water and lemon juice to boil in small saucepan, stirring frequently. Cool slightly. Dip 1 biscuit briefly into lemon syrup, turning to coat. Place flat side up in bottom of 12-cup trifle dish. Repeat with enough biscuits to cover bottom of trifle

dish, trimming biscuits to fit if necessary. Spread $\frac{1}{3}$ of raspberry-cream cheese mixture over biscuits in trifle dish. Dip more biscuits into lemon syrup and arrange atop raspberry-cream cheese mixture in dish, covering completely and trimming to fit if necessary. Repeat layering with

more raspberry-cream cheese mixture, then biscuits; top with remaining raspberry-cream cheese mixture.

Cover and refrigerate until set, at least 3 hours and up to 1 day. Garnish with fresh raspberries and with fresh mint sprigs, if desired. 

HERE'S A TERRIFIC
MENU THAT
SHOWS WHY
MORE OF US ARE
DISCOVERING THE
JOY OF MEATLESS
COOKING



VEGGIE SPECTACULAR

BY JOHN ASH
FOOD PHOTOGRAPHY BY BRIAN LEATART
PORTRAIT PHOTOGRAPHY BY PETER ZANDER

★ HOW
AMERICA
EATS ★

EAT
65% VEGETARIAN
AT LEAST
ONCE A WEEK

THIS DELICIOUS
COMBINATION OF
SAUTÉED BABY ARTICHOKES,
OVEN-DRIED TOMATOES AND
GREEN-OLIVE DRESSING PROVES JUST
HOW SATISFYING A VEGETARIAN DISH
CAN BE (RECIPE ON PAGE 146).

MENU FOR FOUR

SAUTÉED BABY ARTICHOKES WITH
OVEN-DRIED TOMATOES AND
GREEN-OLIVE DRESSING

TOASTED BARLEY AND
ASPARAGUS "RISOTTO"

CUMIN-PARMESAN CRISPS

PINOT GRIGIO

GINGER, FIG AND
CRANBERRY SEMIFREDDO WITH
BLACKBERRY SAUCE

SAUTÉED BABY ARTICHOKE WITH OVEN-DRIED TOMATOES AND GREEN-OLIVE DRESSING

Unlike their big brothers, baby artichokes are almost completely edible and require minimal preparation. For this first course, sautéing the artichokes instead of steaming adds good flavor. Some people don't like to have artichokes with wine because they can make the wine taste either metallic or strangely sweet. In Italy, though, artichokes and wine are usually served together. A crisp, steely Pinot Grigio does the trick.

4 SERVINGS

- 1 lemon
- 2 pounds baby artichokes
(about 18)
- 6 tablespoons olive oil
- 4 garlic cloves, thinly sliced
- 1 teaspoon dried herbes de
Provence*
- ½ cup canned vegetable broth
- ⅓ cup dry white wine
- 8 ounces fresh crimini mushrooms,
quartered
- Oven-dried Tomatoes (see recipe)
- Green-Olive Dressing (see recipe)
- Lemon slices

Fill large bowl with cold water. Cut lemon in half; squeeze juice into water in bowl, then add lemon halves. Cut off stem and top quarter from 1 artichoke. Bend back dark green outer leaves and snap off at artichoke base until only pale green and yellow leaves remain. Cut artichoke lengthwise in half. Using point of knife, remove any purple-tipped leaves from center of artichoke. Place artichoke halves in lemon water. Repeat with remaining artichokes.

Drain artichokes well. Heat 3 tablespoons oil in heavy large pot over medium heat. Add artichokes, sprinkle with salt and pepper and sauté 3 minutes. Add garlic and herbes de Provence and sauté until artichokes begin to brown slightly, about 6 minutes. Add broth and wine and bring to boil. Reduce heat; cover and simmer until artichokes are tender and most liquid is absorbed, about 10 minutes. Uncover and simmer until all liquid is absorbed, about 3 min-

utes. Transfer artichokes to platter; cover and keep warm.

Heat remaining 3 tablespoons oil in same pot over medium-high heat. Add mushrooms and sauté until tender and golden brown, about 8 minutes; season to taste with salt and pepper. Transfer mushrooms and Oven-dried Tomatoes to platter with artichokes. Spoon Green-Olive Dressing over. Garnish with lemon slices and serve.

*A dried herb mixture sold at specialty foods stores and in the spice section of some supermarkets. A mix of dried thyme, basil, savory and fennel seeds can be substituted.

OVEN-DRIED TOMATOES

4 SERVINGS

- 1 pound plum tomatoes, cut
lengthwise in half, seeded
- 2 tablespoons olive oil



A CUMIN-PARMESAN CRISP
DRESSES UP TOASTED BARLEY
AND ASPARAGUS "RISOTTO."

Preheat oven to 300°F. Lightly oil rimmed baking sheet. Arrange tomatoes, cut side up, on prepared sheet. Drizzle 2 tablespoons oil over tomatoes. Sprinkle with salt and pepper. Bake until tomatoes look slightly shriveled and are slightly brown around edges, about 1 hour 30 minutes. (Can be prepared 3 days ahead. Cover and refrigerate. Bring to room temperature before using.)

GREEN-OLIVE DRESSING

Try this simple but flavorful dressing over tossed greens, too.

MAKES ABOUT 1 CUP

- ⅔ cup extra-virgin olive oil
- ¼ cup seeded chopped tomato
- ¼ cup finely chopped pitted
brine-cured green olives (such as
Sicilian)
- 2 teaspoons grated lemon peel

Mix all ingredients in small bowl. Season to taste with salt and pepper. Let stand 2 hours at room temperature to blend flavors. (*Can be made 3 days ahead. Cover and chill. Bring to room temperature before using.*)

TOASTED BARLEY AND ASPARAGUS "RISOTTO"

Risotto, by definition, is made with rice. But other grains—like the barley in this main-course recipe—can be prepared in the same style with equally terrific results. Toasting the barley enhances its nutty flavor and keeps it from getting soft and mushy.

4 SERVINGS

- 12 ounces asparagus, trimmed, cut into $\frac{3}{4}$ -inch pieces
- 2 cups pearl barley
- 3 tablespoons butter
- 1 cup finely chopped onion
- 3 large garlic cloves, finely chopped
- $8\frac{1}{2}$ cups (about) canned vegetable broth
- 2 cups drained canned diced tomatoes in juice
- $\frac{1}{2}$ cup freshly grated Parmesan cheese
- $\frac{1}{2}$ cup chopped arugula or 3 tablespoons chopped fresh parsley
- 2 teaspoons grated lemon peel

Cook asparagus in pot of boiling salted water until crisp-tender, about 3 minutes. Drain. Transfer to bowl of ice water and cool. Drain. (*Can be made 1 day ahead. Cover and refrigerate.*)

Stir barley in heavy large saucepan over medium heat until lightly toasted, about 5 minutes. Transfer barley to bowl. Melt butter in same saucepan over medium heat. Add onion and garlic; sauté until tender, about 5 minutes. Add barley and stir to coat. Add 2 cups broth; reduce heat to medium-low and simmer until liquid is absorbed, stirring frequently, about 7 minutes. Mix in $2\frac{1}{2}$ cups broth and simmer until absorbed, stirring frequently. Add 3 cups broth and simmer until barley is tender and creamy but still slightly firm to bite, stirring frequently and adding more broth if mixture is dry, about 45 minutes. Add tomatoes and asparagus; stir until heat-

ed through, about 3 minutes. Mix in cheese, arugula and lemon peel. Season with salt and pepper.

CUMIN-PARMESAN CRISPS

Italians call these irresistible treats frico, or "little trifles." Served on their own, they make nice cocktail snacks.

MAKES ABOUT 8

- 2 cups coarsely grated Parmesan cheese (about 6 ounces)
- 1 teaspoon cumin seeds or fennel seeds, finely crushed or ground in spice grinder
- Nonstick vegetable oil spray

Mix cheese and cumin in medium bowl. Spray medium nonstick skillet with nonstick spray; heat over medium heat. Sprinkle 3 tablespoons cheese mixture in 4-inch round lace-like pattern over bottom of skillet. Cook until cheese is melted, bubbling and golden brown, about 4 minutes. Remove skillet from heat. Using thin metal spatula, carefully and gradually loosen edges of cheese crisp; gently transfer to paper towels to cool. Repeat with remaining cheese mixture, cooking 1 cheese crisp at a time and spraying skillet with nonstick spray before each crisp is cooked. Cool. (*Can be made 6 hours ahead. Store in airtight container at room temperature.*) Serve at room temperature.

GINGER, FIG AND CRANBERRY SEMIFREDDO WITH BLACKBERRY SAUCE

This is like a frozen mousse, which helps explain its name: semifreddo, or "half-frozen." Start preparation a day ahead.

8 TO 10 SERVINGS

- 8 large egg yolks
- $\frac{2}{3}$ cup sugar
- $\frac{1}{2}$ cup dry white wine
- 2 tablespoons grated orange peel
- $2\frac{3}{4}$ cups chilled whipping cream
- $\frac{1}{3}$ cup dried Calimyrna figs, finely chopped
- $\frac{1}{3}$ cup dried cranberries, finely chopped
- $\frac{1}{4}$ cup minced crystallized ginger

Blackberry Sauce (see recipe)

Line 9x5x3-inch metal loaf pan with plastic wrap, extending over sides by 3 inches. Whisk egg yolks, sugar and white wine in medium metal bowl to blend. Set bowl over saucepan of simmering water; whisk egg mixture constantly until candy thermometer registers 160°F, about 5 minutes. Remove from over water. Using electric mixer, beat until cool and thick, about 5 minutes. Beat in orange peel.

Beat chilled whipping cream in large bowl until peaks form. Add egg mixture and gently fold together. Fold in chopped figs, chopped cranberries and minced ginger. Transfer mixture to prepared pan. Cover with plastic wrap overhang; freeze overnight. (*Can be made 3 days ahead. Keep frozen.*)

Turn semifreddo out onto platter. Peel off plastic wrap. Let stand 5 minutes to soften slightly. Slice semifreddo. Place 1 slice of semifreddo on each plate. Drizzle Blackberry Sauce over each slice and serve.

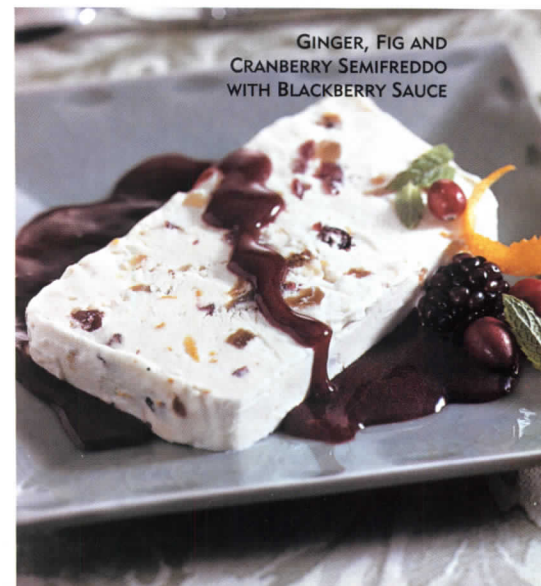
BLACKBERRY SAUCE

Also great drizzled over vanilla ice cream.

MAKES ABOUT 2 CUPS

- 1 16-ounce bag frozen unsweetened blackberries, thawed
- $\frac{3}{4}$ cup sugar
- 2 tablespoons fresh lemon juice
- 1 to 2 tablespoons brandy (optional)

Puree all ingredients in processor. Strain into medium bowl, pressing on solids to extract as much liquid as possible. Cover and refrigerate until cold. (*Can be made 2 days ahead. Keep refrigerated.*)



APPLE CRUNCH PIE

This free-form apple pie is shaped and cooked on a baking sheet—eliminating the need for a pie dish. Using milk instead of water in the crust makes it tender.

8 SERVINGS

CRUST

- 1 cup plus 2 tablespoons all purpose flour
- ½ cup cake flour
- 2 tablespoons sugar
- ½ teaspoon salt
- ½ cup (1 stick) chilled unsalted butter, cut into ½-inch cubes
- 3 tablespoons frozen solid vegetable shortening, cut into ½-inch cubes
- 5 tablespoons (or more) chilled whole milk

TOPPING

- 1 cup all purpose flour
- ¾ cup (packed) golden brown sugar
- ½ cup old-fashioned oats
- 1 teaspoon ground cinnamon
- 6 tablespoons (¾ stick) unsalted butter, melted

FILLING

- 4 8- to 9-ounce Golden Delicious apples, peeled, quartered, cored, sliced ¼ inch thick, each slice cut crosswise into 3 pieces
- 1 tablespoon sugar
- 1 tablespoon fresh lemon juice
- 3 tablespoons apricot preserves
- 1 egg yolk beaten with 1 tablespoon whipping cream (for glaze)

FOR CRUST: Blend first 4 ingredients in processor. Add butter and shortening; using on/off turns, process until butter is reduced to pea-size pieces. Add 5 tablespoons milk and blend until moist clumps form, adding more milk by teaspoonfuls if dough is dry. Gather dough into ball; flatten into disk. Wrap in plastic; chill at least 1 hour and up to 1 day.

FOR TOPPING: Combine first 4 ingredients in medium bowl. Gradually add butter, stirring until moist clumps form. (Can be made 1 day ahead. Cover; chill.)

FOR FILLING: Preheat oven to 400°F. Stir apples, sugar and lemon juice in large bowl to blend.

Roll out dough on lightly floured sheet of parchment paper to 14-inch round, occasionally lifting and turning dough to prevent sticking. Transfer dough on parchment to rimless baking sheet. Leaving 2-inch plain border, spread preserves over center of dough. Sprinkle preserves with ¾ cup topping mixture. Spoon apple mixture over topping, mounding slightly in center; sprinkle apples with remaining topping. Using parchment as aid, fold dough border in over apple filling (border will not cover filling completely). Press border firmly to hold shape and keep in place. Carefully peel back parchment. Brush border generously with glaze.

Bake pie until crust is set, about 25 minutes. Reduce temperature to 325°F. Bake until apples are tender, covering topping loosely with foil if browning too quickly, about 40 minutes longer. Cool pie on baking sheet at least 30 minutes. Serve warm or at room temperature.

PEACHES WITH SHORTCAKE TOPPING

Like cobbler, but even better. This is crowned with cinnamon shortcakes—slightly crisp on the outside and delicate within—that require no kneading or rolling. We call for frozen peach slices, so this is a year-round treat.

8 SERVINGS

FILLING

- 4 cups frozen sliced peaches (about 1¾ pounds), thawed
- ¼ cup sugar
- 1 tablespoon fresh lemon juice
- ½ teaspoon ground cinnamon

TOPPING

- 1½ cups all purpose flour
- 4 tablespoons sugar
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 1 cup chilled whipping cream
- 1 large egg
- 1 teaspoon vanilla extract
- 1 tablespoon unsalted butter, melted
- ½ teaspoon ground cinnamon

Vanilla ice cream

FOR FILLING: Preheat oven to 375°F. Combine peaches, sugar, lemon juice

and cinnamon in large bowl; toss to blend well. Transfer filling to 8x8x2-inch glass baking dish.

FOR TOPPING: Sift flour, 3 tablespoons sugar, baking powder and salt into large bowl. Whisk cream, egg and vanilla in small bowl to blend. Add cream mixture to flour mixture, stirring until very soft dough forms. Using ¼-cup measure, drop dough atop filling in 9 mounds, spacing apart. Brush mounds with melted butter. Blend remaining 1 tablespoon sugar with cinnamon in small cup; sprinkle over mounds.

Bake dessert until filling bubbles and topping is golden brown, about 50 minutes. Cool 15 minutes. Serve warm with vanilla ice cream.

COFFEE-BRANDY CRÈME BRÛLÉE

The fabulous texture and perfect balance of coffee and brandy flavors in the custard are enhanced with a crunchy brown-sugar topping. Bake the custards a day ahead so that they chill fully before the topping is broiled.

6 SERVINGS

- 2 cups whipping cream
- ¼ cup sugar
- 1½ teaspoons instant coffee crystals
- 4 large egg yolks
- 1 tablespoon brandy
- 1 teaspoon vanilla extract

- 3 tablespoons (packed) golden brown sugar

Preheat oven to 350°F. Arrange six ¾-cup ramekins or custard cups in 13x9x2-inch metal baking pan. Combine cream and ¼ cup sugar in heavy medium saucepan; bring almost to simmer, stirring until sugar dissolves. Remove from heat; add coffee and whisk to dissolve. Whisk egg yolks in medium bowl to blend. Gradually whisk in warm cream mixture, then brandy and vanilla. Strain custard into 4-cup measuring cup; pour into ramekins, dividing equally. Pour enough hot water into pan to come halfway up sides of ramekins.

Bake custards until center moves only slightly when pan is gently shaken, about 35 minutes. Remove custards from pan. Chill until cold, at least 3 hours, then cover and keep chilled overnight. ➤



CRÈME BRÛLÉE CAME IN AS THE SECOND MOST
POPULAR DESSERT. WE'VE UPDATED THIS ONE
WITH COFFEE AND BRANDY.



CHEESECAKE BEAT OUT EVERY OTHER DESSERT FOR HIGHEST HONORS IN OUR SURVEY, SO THIS DOUBLE-DECKER VERSION, WITH RASPBERRY AND WHITE CHOCOLATE, IS BOUND TO BE AN INSTANT HIT.

Preheat broiler. Arrange custards on baking sheet. Press $\frac{1}{2}$ tablespoon brown sugar through strainer onto each custard, forming even layer. Broil 6 inches from heat source until sugar melts, bubbles and caramelizes, watching carefully and rotating sheet for even browning, about 4 minutes. Refrigerate custards until sugar topping hardens, at least 1 hour and up to 4 hours before serving.

DOUBLE-DECKER RASPBERRY AND WHITE CHOCOLATE CHEESECAKE

12 SERVINGS

CRUST

- 1 9-ounce package chocolate wafer cookies, coarsely broken
- 6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, melted

FILLING

- 1 12-ounce package frozen unsweetened raspberries, thawed, juices reserved
- 6 ounces good-quality white chocolate, finely chopped
- 4 8-ounce packages cream cheese, room temperature
- 1 $\frac{1}{3}$ cups sugar
- 2 tablespoons all purpose flour
- 4 large eggs
- 2 tablespoons whipping cream
- 2 teaspoons vanilla extract
- $\frac{1}{2}$ teaspoon almond extract

White chocolate curls (optional)

FOR CRUST: Preheat oven to 325°F. Butter 9-inch-diameter springform pan with

$2\frac{3}{4}$ -inch-high sides. Double-wrap outside of pan with heavy-duty aluminum foil. Place cookies in processor and blend until coarse crumbs form. Add butter and process until evenly moistened. Press crumb mixture firmly onto bottom and halfway up sides of prepared pan. Bake crust 8 minutes; cool on rack.

FOR FILLING: Press raspberries and juices through fine strainer into small bowl. Measure $\frac{1}{2}$ cup puree for filling (reserve remaining puree for another use). Stir white chocolate in small metal bowl set over saucepan of barely simmering water until just melted and smooth; set aside.

Using electric mixer, beat cream cheese and sugar in large bowl until smooth and fluffy. Beat in flour, then eggs, 1 at a time. Beat in whipping ➤



STRAWBERRIES—READERS' FAVORITE FRUIT—
STAR IN THIS BEAUTIFUL TART, WHICH HAS A
CRISP SHORTBREAD COOKIE AS ITS BASE
(RECIPE ON PAGE 154).

cream and vanilla. Transfer $2\frac{1}{4}$ cups batter to medium bowl; stir in melted white chocolate. Stir reserved $\frac{1}{2}$ cup raspberry puree and almond extract into remaining batter in large bowl.

Pour raspberry batter into prepared crust; place springform pan in large roasting pan. Pour enough hot water into roasting pan to come 1 inch up sides of pan. Bake until raspberry filling is softly set in center and beginning to puff at edges, about 50 minutes. Remove roasting pan from oven; let raspberry layer cool 5 minutes to firm slightly.

Starting at edge of pan, spoon white chocolate batter in concentric circles onto raspberry layer. Smooth top. Bake until white chocolate filling is set in center, about 30 minutes. Refrigerate cake uncovered until cold, at least 4 hours. (Can be prepared 2 days ahead; cover and keep refrigerated.)

Cut around pan sides with small knife to loosen cheesecake; release sides. Garnish cheesecake with white chocolate curls, if desired.

STRAWBERRY SHORTBREAD TARTS

If you bake the shortbread cookies ahead, these lovely individual tarts, topped with fresh berries and glazed with jelly, can be ready in minutes. An empty eight-ounce can of crushed pineapple makes a convenient cutter for the cookies. Serve some lightly whipped cream on the side, if you like.

8 SERVINGS

- $\frac{2}{3}$ cup all purpose flour
- $\frac{1}{4}$ cup cornstarch
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt
- 10 tablespoons ($1\frac{1}{4}$ sticks) unsalted butter, room temperature
- $\frac{1}{2}$ cup powdered sugar
- 1 teaspoon vanilla extract
- 1 teaspoon grated orange peel
- $\frac{1}{2}$ cup (or more) currant jelly
- 60 (about) small strawberries (from about 4 baskets), stemmed

Sift flour, cornstarch, baking powder and salt into medium bowl. Using electric mixer, beat butter, sugar, vanilla extract and orange peel in large bowl until fluffy. Add flour mixture and beat

just until moist clumps form. Gather dough into ball; flatten into disk. Wrap and refrigerate until firm, at least 1 hour and up to 1 day.

Preheat oven to 325°F . Line large baking sheet with parchment paper. Roll out dough on lightly floured surface to $\frac{1}{4}$ -inch-thick round. Using 3- to $3\frac{1}{4}$ -inch cutter, cut out cookies. Transfer cookies to prepared baking sheet. Gather dough and reroll to $\frac{1}{4}$ -inch thickness; cut out more cookies. Bake until cookies are light brown at edges, about 15 minutes. Cool on sheet. (Can be made 1 day ahead. Store airtight at room temperature.)

Whisk $\frac{1}{2}$ cup currant jelly in small saucepan over low heat until melted and smooth. Place 8 shortbread cookies on plates; brush generously with currant jelly (reserve remaining cookies for another use). Brush bottom of 1 strawberry with currant jelly; set strawberry, currant jelly side down, in center of 1 cookie. Brush bottom of more strawberries with currant jelly and arrange around center strawberry. Brush top of all strawberries with currant jelly to glaze. Repeat with remaining cookies and strawberries. (Can be prepared 2 hours ahead. Let stand at room temperature.)

CHOCOLATE-CHIP ICE-CREAM-SANDWICH CAKE WITH BUTTERSCOTCH SAUCE

Here's a party-size ice cream sandwich that everyone will love. We use two 9-inch-diameter cake pans so that the cookies keep their round shape when baking. And there's no need for last-minute fuss; this can be made up to three days ahead.

10 TO 12 SERVINGS

BUTTERSCOTCH SAUCE

- $\frac{3}{4}$ cup (packed) dark brown sugar
- $\frac{1}{2}$ cup dark corn syrup
- 6 tablespoons ($\frac{3}{4}$ stick) unsalted butter, diced
- $\frac{1}{4}$ cup sugar
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cup whipping cream
- 1 teaspoon vanilla extract

COOKIES

- $1\frac{1}{2}$ cups all purpose flour
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon salt

- 9 tablespoons (1 stick plus 1 tablespoon) unsalted butter, room temperature
- $\frac{1}{2}$ cup (packed) golden brown sugar
- $\frac{1}{4}$ cup sugar
- 1 large egg
- 1 teaspoon vanilla extract
- $1\frac{1}{2}$ cups semisweet chocolate chips (about 9 ounces)
- 3 pints chocolate or vanilla ice cream, slightly softened

FOR BUTTERSCOTCH SAUCE: Combine first 5 ingredients in heavy medium saucepan. Stir over low heat until both sugars dissolve. Increase heat and boil until large bubbles break on surface and sauce drops thickly from spoon, stirring constantly, about 2 minutes. Remove from heat; whisk in cream and vanilla (mixture may bubble vigorously). (Can be made 3 days ahead. Cover; chill. Rewarm slightly over low heat before using.)

FOR COOKIES: Preheat oven to 350°F . Line two 9-inch-diameter cake pans with $1\frac{1}{2}$ -inch-high sides with parchment paper; butter paper. Sift flour, baking soda and salt into small bowl. Using electric mixer, beat butter and both sugars in large bowl until well blended. Add egg and vanilla and beat until smooth. Beat in flour mixture. Stir in chocolate chips. Drop half of dough by large spoonfuls into each prepared pan; spread evenly.

Bake cookies until light golden, about 18 minutes. Cool cookies in pans on racks. Carefully turn out cookies; peel off parchment.

Place 1 cookie, top side up, in 9-inch springform pan with $2\frac{3}{4}$ -inch-high sides. Drizzle $\frac{1}{4}$ cup sauce over. Spread evenly with ice cream; drizzle with $\frac{1}{2}$ cup sauce. Top with remaining cookie, top side up; press gently to adhere. Drizzle with 2 tablespoons sauce. Cover pan and freeze ice cream cake at least 5 hours. Cover and chill remaining sauce. (Cake and sauce can be prepared 3 days ahead.)

Cut around cake with small knife to loosen. Release pan sides. Let cake stand until ice cream is slightly softened, about 20 minutes. Rewarm butterscotch sauce over low heat. Cut cake into wedges; serve with sauce. 



SEVEN OUT OF TEN READERS CHOSE CHOCOLATE CHIP AS THEIR NUMBER ONE COOKIE. WE BAKED TWO BIG COOKIES AND ADDED A FILLING OF CHOCOLATE ICE CREAM AND BUTTERSCOTCH SAUCE TO CREATE THE ULTIMATE ICE CREAM SANDWICH.



THE ART OF THE PARTY

WHO SAYS ENTERTAINING IS DIFFICULT? HERE'S HOW ONE SAVVY COUPLE PULLS TOGETHER A DELICIOUS, EASYGOING EVENING WITH FRIENDS.

PRODUCED BY RANDI DANFORTH TEXT BY SARAH BELK KING PHOTOGRAPHY BY ERICKA McCONNELL

THE WRIGHTS (ABOVE LEFT) AND THE HORTONS (ABOVE RIGHT) RAISE A GLASS TO HOSTS MICHAEL AND PATTI RYAN. HIS COSMOPOLITANS AND HER SUN-DRIED TOMATO SPREAD (RECIPE ON PAGE 160) ARE BIG HITS.



DINNER FOR SIX

SUN-DRIED TOMATO
AND BASIL SPREAD

MARTINIS AND COSMOPOLITANS

BRAISED VEAL SHANKS WITH
MUSHROOMS AND SHALLOTS

LEMON-SAGE GREEN BEANS

POTATO, CELERY ROOT
AND FONTINA GRATIN

1997 CAKEBREAD CELLARS
CABERNET SAUVIGNON

CHOCOLATE-PECAN BROWNIES

1977 GRAHAM'S VINTAGE PORT

COFFEE

★ HOW
AMERICA
EATS ★

89% LOVE TO GIVE
CASUAL DINNER
PARTIES

PATTI NEVER DECORATES HER TABLE THE SAME WAY

kitchen and stocked with beer, wine, and assort-

ENTERTAINING WITH STYLE

BRAISED VEAL SHANKS WITH MUSHROOMS AND SHALLOTS

This is perfect for entertaining; make it the day before the party and simply reheat.

6 SERVINGS

- 6 tablespoons olive oil
- 18 shallots, peeled
- 1 pound button mushrooms, thickly sliced
- 6 garlic cloves, chopped
- 2 teaspoons minced fresh rosemary
- 6 1½-inch-thick veal shank pieces (each about 10 ounces)
- All purpose flour
- 3 1½-ounce cans low-salt chicken broth
- ¾ ounce dried porcini mushrooms, rinsed
- 1 15-ounce can diced tomatoes in juice, drained

Preheat oven to 350°F. Heat 4 tablespoons olive oil in heavy large pot over medium-high heat. Add shallots and sauté until shallots begin to brown, about 7 minutes. Using slotted spoon, transfer shallots to plate. Add sliced mushrooms, garlic and minced rosemary to pot and sauté until mushrooms begin to brown, about 5 minutes. Transfer sliced-mushroom mixture to bowl. Add remaining 2 tablespoons oil to pot. Sprinkle veal pieces with salt and pepper. Coat veal pieces with flour. Sauté veal in pot until brown, about 5 minutes per side. Transfer veal to another plate. Add 2 tablespoons flour to pot and stir until mixture is golden, about 1 minute. Add chicken broth and bring mixture to boil, scraping up browned bits. Return veal and any juices from plate to pot. Add porcini mushrooms, tomatoes and cooked mushroom mixture to pot; bring to boil.

Cover pot; place in oven. Cook veal mixture 30 minutes. Add shallots. Cover pot and return to oven; cook 30 minutes longer. Uncover pot; cook until veal is tender and sauce thickens, about 20 minutes longer. (*Can be made 1 day ahead. Chill uncovered until cold, at least 2 hours. Cover; chill. Rewarm over medium heat before serving.*) Transfer to platter.

EASY-TO-MAKE VEAL SHANKS, AN ALMOST EFFORTLESS POTATO GRATIN AND SIMPLE GREEN BEANS ARE THE SECRETS TO PULLING OFF THIS STREAMLINED PARTY.

**SUN-DRIED TOMATO AND BASIL SPREAD**

Serve this during cocktail hour with slices of purchased black-olive bread.

MAKES ABOUT 1½ CUPS

- 1 cup drained oil-packed sun-dried tomatoes (about 6 ounces)
- 1 cup (packed) fresh basil leaves
- ¼ cup pine nuts, toasted
- 1½ tablespoons olive oil
- 1 tablespoon balsamic vinegar
- 2 large garlic cloves
- 1½ teaspoons (packed) grated lemon peel

Chop all ingredients in processor to coarse paste. Season with salt and pepper. (*Can be prepared 1 day ahead.*) Transfer spread to bowl and serve.

LEMON-SAGE GREEN BEANS

A simple side dish with a delicate citrus and herb flavor.

6 SERVINGS

- 1½ pounds green beans, trimmed
- 1 lemon
- 3 tablespoons butter
- 1 tablespoon finely sliced fresh sage leaves (about 6 large leaves)

Cook green beans in large pot of boiling salted water until crisp-tender, about 5 minutes. Drain. Using vegetable peeler, cut off lemon peel in strips. Slice strips very thinly. Melt butter in large skillet over medium-high heat. Add 1½ tablespoons peel and sage; sauté until fragrant, about 2 minutes. Add beans; toss until heated through. Season with salt and pepper.

MARY HORTON MADE SURE TO SAVE ROOM FOR DESSERT. AFTER ALL, WHO CAN RESIST BROWNIES WITH ICE CREAM? PATTI AND MICHAEL OFFER A VINTAGE PORT ALONGSIDE.



POTATO, CELERY ROOT AND FONTINA GRATIN

6 TO 8 SERVINGS

- 2 tablespoons (¼ stick) butter
- 2 cups thinly sliced leeks (white and pale green parts only; about 2 large)
- 2 pounds russet potatoes, peeled, thinly sliced
- 1¼ cups whipping cream
- 1¼ cups canned low-salt chicken broth
- 1 14- to 16-ounce celery root, peeled, halved lengthwise, thinly sliced
- 1 teaspoon salt
- ½ teaspoon pepper
- ⅛ teaspoon celery seeds
- ⅛ teaspoon grated nutmeg
- 1½ cups grated Fontina cheese (about 6 ounces)

Preheat oven to 400°F. Lightly butter 11x7x2-inch glass baking dish. Melt 2 tablespoons butter in heavy large pot over medium-high heat. Add sliced leeks and sauté until wilted, about 4 minutes. Add potatoes, whipping cream, chicken broth, celery root, 1 teaspoon salt, ½ teaspoon pepper, celery seeds and nutmeg; bring to boil, stirring occasionally to separate vegetables. Boil 5 minutes. Transfer half of potato mixture to prepared baking dish. Sprinkle with half of grated cheese. Top with remaining potato mixture. Cover with foil and place on large baking sheet. Bake 45 minutes. Uncover and bake until juices thicken, about 15 minutes longer. Sprinkle with remaining grated cheese and bake until golden brown, about 15 minutes longer. Let gratin stand 10 minutes and serve.

CHOCOLATE-PECAN BROWNIES

The Ryans pair these with dulce de leche ice cream, but you can use any flavor.

9 SERVINGS

SAUCE

- ¾ cup whipping cream
- 8 ounces bittersweet (not unsweetened) or semisweet chocolate, finely chopped

BROWNIES

- ¾ cup (1½ sticks) unsalted butter
- 4 ounces unsweetened chocolate, chopped
- 2 teaspoons instant espresso powder
- 1 cup (packed) golden brown sugar
- 3 large eggs
- 1 cup all purpose flour
- 1 teaspoon vanilla extract
- ½ teaspoon salt
- 1 cup pecans, toasted, broken into large pieces
- ¾ cup semisweet chocolate chips
- 1 quart dulce de leche ice cream

FOR SAUCE: Bring cream to simmer in heavy medium saucepan over medium heat. Remove from heat. Add chocolate and whisk until melted and smooth. (Can be made 2 days ahead. Cover; chill. Rewarm before serving.)

FOR BROWNIES: Preheat oven to 350°F. Butter 9x9x2-inch glass baking dish. Line dish with foil, letting foil hang over sides. Stir butter, chocolate and espresso powder in heavy medium saucepan over low heat until mixture is melted and smooth; cool 15 minutes. Beat brown sugar and eggs in large bowl until very thick, about 5 minutes. Beat in chocolate mixture, flour, vanilla and salt. Mix in pecans and chocolate chips. Transfer batter to prepared dish.

Bake brownies until tester inserted into center comes out with very moist crumbs attached, about 42 minutes. Cool completely in dish on rack. (Can be made 1 day ahead. Cover and let stand at room temperature.)

Cut brownies into nine 3-inch squares. Place 1 brownie on each plate. Top with ice cream and sauce. ➦

TABLE & HOME

BEAUTIFUL BASICS

CASUAL LINENS, GLASSES, FLATWARE
AND DISHES THAT GO FROM MIDWEEK
TO WEEKEND WITH STYLE



PRETTY NAPKINS FOR ANY DAY OF THE WEEK

Left to right: Trillium's "Autumn Arabesque" in OCHER; a CHARTREUSE "Colorblock" napkin from Banana Republic (secured with "BUON APPETITO" napkin rings from Anthropologie); ROYAL BLUE AND GOLD "Mekong Saule" from Le Jacquard Français; the striking VIOLET "Tivoli," also from Le Jacquard Français; Duvet's lush cotton-flecked "FOREST" fabric

GLASSWARE WORTHY OF A TOAST

Clockwise from top left: A Mexican etched-glass pilsner with **LIME-GREEN** trim; "**FROSTED BUBBLES**" highball from Conrad & Co.; Denby's "Storm" glass with a **PURPLE** base (and **SWIZZLE STICKS** from Pier 1 Imports); "**Monticello**" **RIBBED** tumbler from The Metropolitan Museum of Art Store; a glass with the **LOGO** from the Grand Hotel in Paris (one in a set of four European hotel glasses); and a Simon Pearce "**Round**" **GOBLET**. A **SLATE PLACE MAT** from Sur La Table is underneath. ➤



PRODUCED BY KIM WONG
PHOTOGRAPHY BY PASCAL ANDRE



FLATWARE THAT'S A CUT ABOVE

Left to right: Nancy Calhoun's DOTTED "Satin Nine" pattern; Paola Navone's "Paloma" POLISHED stainless steel; "Montpellier" PEWTER flatware from Pierre Deux; Tracy Porter's "Voyager's Treasure" with faux WOVEN-LEATHER handle; the FLUTED "Normandy Pewter" from Zrike; and (on top) Alain Saint Joanis's "Oregon" with ROSEWOOD handle. Below, a "Bistro" NAPKIN in boysenberry from Sfera Bros.

DISHES THAT REALLY STACK UP

From top: "Seamist" glazed stoneware BOWL from Banana Republic; Fioriware's "GINGHAM" lunch plate in ivory; a "Seamist" BLUE salad plate from Banana Republic; Villeroy & Boch's "Casa Azul" dinner plate with blue SCROLL accent; handmade plate with green glaze and UNGLAZED RIM by Joan Platt; R. Wood's red clay dinner plate with a deep GREEN GLAZE; ceramic LEAF appetizer plate from Pierre Deux; "Tourron" DARK GREEN stoneware by Jars; "Tuscan Sun" dinner plate with STRIPED RIM by Amalfi; "Grain de Riz" with DOTTED RIM by Jars; Heath's RETRO "Rim" dinner plate and "Coupe" mug; and the "Antiqued" BAMBOO LEAF pattern from Pier 1 Imports (with four more stacked beneath). A kiwi-colored "Bistro" NAPKIN from Sferra Bros. is under it all. 🍃





THE HEART OF NEW YORK

WITH ITS SIZZLING RESTAURANT
SCENE AND THRIVING GREENMARKET,
THE FLATIRON DISTRICT IS
GROUND ZERO FOR GOOD FOOD

BY MARY ALICE KELLOGG
PHOTOGRAPHY BY RAYMOND PATRICK

A man and a woman are seated at a long, dark bar in a restaurant. The man, wearing a grey suit and a patterned tie, is holding a fork and looking at a dish on the bar. The woman, wearing a dark top, is looking at the same dish. The bar is set with various dishes, including a large bowl of food, a plate with a small portion, and several glasses. The background features a rustic, textured wall with a wooden door and a small framed picture. The lighting is warm and intimate.

THE CECICHE BAR AT CHICAMA
PROVIDES AN EXTRAVAGANZA OF
LATIN AMERICAN FLAVORS.
OPPOSITE: THE FLATIRON
BUILDING, LONG A NEW YORK
ICON, IS NOW A LANDMARK FOR
ONE OF THE CITY'S HOTTEST
NEIGHBORHOODS.

TIME WAS WHEN YOU COULD HAVE ROLLED a bowling ball down the streets of New York's Flatiron district and not hit a soul...or at least a soul you weren't afraid of. Twenty years ago the neighborhood, anchored on the north by Madison Square Park on 23rd Street and on the south by Union Square Park at 14th Street, was an afterthought, its grime-covered buildings but faint echoes of an illustrious past.

A century ago, the area around Union Square Park was known as Ladies' Mile and Fashion Row, where Macy's, Lord & Taylor and Tiffany originally set up shop to cater to Manhattan's swells. Madison Square Park had its own history as a playground for the nouveau riche for whom dining was a rite of passage: There was the Manhattan Club (which invented the cocktail of that name), Delmonico's, the Knickerbocker Club, and the Fifth Avenue Hotel, all setting the culinary standard of the time. But in subsequent decades, the area's elegance had faded, and like Sleeping Beauty pining for a wake-up call, the Flatiron waited to be transformed.

Even in New York, fairy tales can come true. Today you can't do that Flatiron bowling-ball trick without hitting a star chef. Indeed, there are arguably more innovative restaurants per block here than in any other neighborhood in Manhattan.

It all started with Union Square's Greenmarket, which fulfilled the role of co-Prince Charming when it opened in 1976. When regional farmers brought their fresh produce to the then dilapidated park, it sparked a neighborhood renaissance and became a catalyst for new business. Enter Danny Meyer, the Flatiron's other Prince Charming. He opened Union Square Cafe in 1985 because of its proximity to the Greenmarket, buying produce every day and developing relationships with growers. "If you are a pioneer in an emerging neighborhood, you can catch real estate lower and pass on the dining value to guests," he says. If you dish it out, they will come, and come they did.

Today Meyer owns four restaurants in the Flatiron—Union Square Cafe, Gramercy Tavern, Tabla and Eleven Madison Park—and while they all have different culinary approaches (from imaginative American cuisine to seasonal New York with a French soul to American crossed with the flavors of India), they have one thing in common: They're all within walking distance of the Greenmarket.

"I don't know of a neighborhood in the city with a better ratio of residents to business tenants," Meyer says. "There's an extraordinary concentration of creative people here, *the kind of people* who both work and live in the neighborhood. Geographically and demographically, it's the

center of New York. The Flatiron mirrors my personality perfectly: weird but not too weird, normal but not too normal."

Dining at Meyer's Tabla, in the ornate, historic Met Life building overlooking a recently renovated Madison Square Park, proves the point. Chef Floyd Cardoz, a native of Bombay, has fused the Greenmarket's best with Indian overtones, all in a sensual, bi-level dining room. The Goan-spiced Maine crab cake served with *pappadams*, avocado salad and tamarind chutney is a favorite, but even a salad of heirloom tomatoes gets the exotic treatment, with mint, ginger and Chabbey cheese. And Tabla's braised sweet onion stuffed with shiitakes and eggplant is a triumph of Greenmarket tastes.

There were some other neighborhood pioneers, of course. Bobby Flay opened Mesa Grill in 1991 and two years later followed suit with Bolo. Douglas Rodriguez opened Patria in 1994 and put a new Latin American cuisine on the culinary map. Rocco DiSpirito began making waves with Union Pacific five years ago. And when Rodriguez left Patria a year ago, he opened Chicama and Pipa. Whether one's tastes run to steak houses, French bistros, grand seafood restaurants or creative fusion, the Flatiron chefs have ▶

CHOCOLATE-CHUNK SOUFFLÉ CAKES

Tocqueville presents this elegant soufflé-like dessert with mint ice cream and mint syrup.

8 SERVINGS

8 ounces bittersweet (not unsweetened) or semisweet chocolate, chopped
6 tablespoons (¾ stick) unsalted butter
6 large eggs, separated

½ cup sugar

⅓ cup water

4 ounces bittersweet (not unsweetened) or semisweet chocolate, cut into 8 pieces total

Preheat oven to 375°F. Butter and flour eight ¾-cup soufflé dishes. Stir 8 ounces chopped chocolate and butter in heavy medium saucepan over low heat until melted and smooth. Pour into large bowl. Whisk in yolks. Set chocolate mixture aside.

Stir sugar and water in heavy small saucepan over low heat until sugar dissolves. Increase heat and boil without stirring until candy thermometer registers 236°F, swirling pan occasionally, about 5 minutes.

Meanwhile, beat egg whites in another large bowl to soft peaks.

Gradually beat boiling syrup into whites in slow steady stream. Continue beating until stiff, about 3 minutes. Fold whites into chocolate mixture in 3 additions. Divide soufflé mixture among prepared dishes. Place 1 chocolate chunk in center of each, pressing to submerge. (Can be prepared 1 day ahead. Cover with plastic wrap and refrigerate.)

Bake soufflés until slightly puffed and softly set, about 15 minutes. Serve immediately.





THE BREAD BAR AT TABLA IS A LUXE PLACE TO SAMPLE SOME OF CHEF FLOYD CARDOZ'S SENSATIONAL INDIAN NAAN. OPPOSITE: A SHOPPING SPREE IN THE FLATIRON DISTRICT CONTINUES PAST THE BLUE WATER GRILL.

established this area as the most culinarily diverse and award-worthy in New York.

But trendsetting chefs weren't the only folk to take notice of the Flatiron's charms. Cheaper rents brought advertising agencies, architects, book publishers and Internet start-up companies into the mix. "With buildings at once so historically exciting and currently dynamic," says Meyer, "there's an enormous depth of soul to the neighborhood. The sidewalks aren't too dense with people, and everybody treats one another with far more civility."

CRAB CAKES WITH AVOCADO SALAD

This is from Tabla, where it is served with tamarind chutney and pappadams, the savory wafers that accompany most Indian meals.

4 SERVINGS

- 3 tablespoons corn oil
- 1 cup finely chopped red onion
- 1 tablespoon minced peeled fresh ginger
- 1 garlic clove, minced
- ½ teaspoon ground cumin
- ¼ teaspoon ground turmeric
- ½ cup chopped tomato
- 8 ounces crabmeat, well drained
- 1½ cups panko (Japanese breadcrumbs)*
- 6 tablespoons chopped fresh cilantro
- 5 teaspoons fresh lime juice
- 1 tablespoon minced fresh chives
- 1 teaspoon grated lime peel
- ¼ teaspoon cayenne pepper
- 1 egg, beaten to blend
- 2 small avocados, peeled, pitted, diced

Heat 1 tablespoon oil in heavy small skillet over medium heat. Add ¾ cup onion, ginger and garlic; sauté 5 minutes. Add cumin and turmeric, then ¼ cup tomato; sauté 1 minute. Transfer to medium bowl and cool.

Add crab, ½ cup panko, 4 tablespoons cilantro, 3 teaspoons lime juice, chives, ½ teaspoon lime peel and cayenne to onion mixture. Season with salt and pepper. Mix in egg. Form into four 3- to 3½-inch-diameter patties. Place 1 cup panko on plate. Coat crab cakes with crumbs, pressing to adhere. Transfer to another plate. (Can be made 6 hours ahead. Cover; chill.)

Mix ¼ cup onion, ¼ cup tomato, 2 tablespoons cilantro, 2 teaspoons lime juice and ½ teaspoon lime peel in medium bowl. Add avocados and toss to coat. Cover; chill up to 2 hours.

Heat 2 tablespoons oil in heavy large non-stick skillet over medium-high heat. Add crab cakes; cook until brown, about 3 minutes per side. Serve with avocado salad.

*Available at Asian markets and in the Asian foods section of some supermarkets.

That civility extends to the influx of designer-clothing boutiques and fashion-forward houseware emporiums. ABC Carpet & Home (where Chicama is on the ground floor) set a chic pioneering Flatiron standard when it opened at its current location two decades ago, and Fishs Eddy—with its cornucopia of original tableware designs, surplus and vintage china, glassware and other gewgaws—chose lower Broadway for its flagship store. Even the Ladies' Mile fashion parade of yore has returned. The "It" crowd can be seen brunching at Coffee Shop, off Union Square, and spending dot.com dollars on Martinis and steaks at Angelo & Maxie's on Park Avenue South.

But serious *fashionistas* know that if they want their trendiness photographed for the *New York Times* "Style" section, they should be seen buying produce at the Greenmarket, where today 70 farmers tempt with more than six hundred varieties of fruits, vegetables, flowers and other farm-made products.

At the rustic and riotously decorated Chicama (named for a Peruvian coastal city specializing in ceviche), Douglas Rodriguez has hit his stride. The menu is a culinary tour of South America, incorporating original takes on classic dishes from Peruvian spicy chicken to Argentine *churrasco* (and don't forget the house specialty—roast suckling pig with sour orange-garlic *mojo*). The eucalyptus-burning oven-roisserie does justice to everything from salmon to chicken to shellfish.

But woe to the diner who skips Rodriguez's tour de force. Served at table or at the sleek ceviche bar, his take on the *fruits de mer* platter is nothing short of a Busby Berkeley extravaganza, complete with dry-ice fog for added dash. Variations of ceviche from Ecuador, Peru, Thailand and Chile by turns dazzle, zing and soothe.

The Rodriguez Flatiron juggernaut continues with Pipa, a lively tapas and wine bar next door, and with the transformation of ABC Carpet's food hall into the Mercado, a source for Latin American groceries, made-to-order quesadillas and *dulce de leche* crepes.

Another Flatiron chef with a national reputation is Rocco DiSpirito, whose inspired New American Cuisine is packing 'em in at Union Pacific. "Five years ago

when we opened, real estate was still relatively inexpensive here," says DiSpirito, who notes that the area's appeal goes far beyond the bottom line. "You have access to uptown and downtown clientele. And the interesting architecture makes it very attractive to restaurateurs and others."

DiSpirito brightens the flavors of fresh Greenmarket produce with offerings like black truffle polenta with wild mushroom ragout and scallops, bee-pollen-glazed duck with hearts of palm and fennel *soubise*, and a blend of heirloom tomatoes with sweet corn and opal basil syrup. All is complemented by a wine list that has been described as "fearlessly eclectic," much like DiSpirito's creations.

Drama is the coin of the realm in the Flatiron. An unprecedented art program is lighting up Madison Square Park, with exhibitions of recently commissioned pieces by artists working in all media from sculpture to video. And the dining theatrics continue at Patria, from which Rodriguez departed a year ago. New chef Andrew DiCataldo is doing his own star turn, spicing up the menu with his takes on Nuevo Latino, like Yucatán shrimp ceviche in a tart tomato broth.



"THERE'S AN ENORMOUS DEPTH OF SOUL TO THE NEIGHBORHOOD," SAYS RESTAURATEUR DANNY MEYER, SEEN AT ELEVEN MADISON PARK.

The restaurant boom continues on the borders of Union Square. When Blue Water Grill opened in 1996, it quickly shot to the top of the school for seafood. Housed in the historic marble-lined Bank of Metropolis building, Blue Water features a lively dining room, an outdoor cafe, a raw bar and a cozy jazz club downstairs. Chef Luis Nieto has an inventive way with seafood, from classics like lobster bisque to newer variations like ginger-soy lacquered Chilean sea bass with Chinese broccoli, sticky rice and wasabi vinaigrette. And if you can't find your favorite oyster here, it must be extinct.

Across the square is Tocqueville, just opened last year but already with a sophisticated following. A diminutive jewel box of a dining room, it is reminiscent of a grown-up Paris boîte, its lush mohair banquettes peopled by a savvy crowd. Chef Marco Moreira combines the best of American and French Mediterranean traditions, changing the menu according to what's available at the Greenmarket.

A dish of seared diver scallops and Hudson Valley foie gras with braised artichokes, forest mushrooms and fava beans was an instant star here, and the pan-roasted pork chop served with clams, cockles and chorizo on a bed of braised greens is another fave. You'll want to save room for the chocolate soufflé cake with mint ice cream and mint syrup.

When Bobby Flay opened Bolo, he sought to do for Spanish cuisine what his Mesa Grill did for southwestern fare: "Whimsical food with a lot of humor and guts," Flay says. And Bolo's food is as boisterous as the playful decor. His ingenuity shines with dishes like roasted garlic littleneck clams with serrano ham, fried squid with parsley pesto, *tapenade*-encrusted salmon, and paella with lobster and roasted duck. Flay has brought fun and spice not only to traditional Spanish cooking, but also to the Flatiron mix.

And it is that mix—of commerce, bistros, boutiques and architecture—that makes this such a special, ever-changing place. Indeed, the Flatiron could be called a microcosm of New York. Yes, it's possible to dine at a brand-new restaurant here practically every week. But it's also a neighborhood of established hot spots: places like Campagna, the darling of book



OPENED IN 1985, UNION SQUARE CAFE WAS ONE OF THE PIONEERING BUSINESSES IN THE DISTRICT AND HELPED LEAD TO ITS RENEWAL.

and magazine editors, where chef-owner Mark Strausman keeps the crowd satisfied with Italian peasant fare and pastas galore; or the cavernous Park Avalon, where an eclectic crowd of bright young things and locals chow down on Mediterranean and American specialties in a tri-level dining room. You want cutting-edge innovation or the embrace of comfort food? The Flatiron obliges on all fronts.

Can there be too much of a good thing? "I always believe there is room for more great restaurants as a rule, but we're pretty close to saturation," says Union Pacific's DiSpirito, who nonetheless relishes the friendly culinary competition that marks the Flatiron today.

He had better: Boston chef Todd English—who began his career at La Côte Basque in New York—has returned to open his first Gotham outpost of Olives, dishing out rustic American renditions of Italian and Mediterranean cuisine. And he has opened it in the W Union Square hotel, which is in a restored landmark building a *picholine's* throw from the Greenmarket.

The Flatiron, it seems, is one place where more is more—and better. 🍷

A longtime Bon Appétit contributor and a Manhattanite for 25 years, Mary Alice Kellogg has covered the culinary life of New York from Brooklyn to the Bronx and back.



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SAN FRANCISCO SOARING

THE SOUTH OF MARKET
NEIGHBORHOOD IS
FLYING HIGH AS THE
PLACE FOR HIP CROWDS,
COOL RESTAURANTS AND
DIVERSE CULTURES

BY RAPHAEL KADUSHIN PHOTOGRAPHY BY SANDRA JOHNSON

A ROOM WITH A VIEW: THE VISTA
FROM THE BAR AT SOMA'S MARRIOTT
STRETCHES ALL THE WAY TO THE BAY.



THE DRAMATIC, LIGHT-FILLED
SPACE AND EXCITING ASIAN-
INFLUENCED CUISINE DRAW
ENTHUSIASTIC LUNCHTIME
CROWDS TO AZIE.

★ HOW
AMERICA
EATS ★
TOP DINING
DESTINATION

BEFORE MY MOST RECENT VISIT to San Francisco, what I remembered about the years I lived there were the city's flavors. Back then, there wasn't a homegrown specialty I couldn't track to its best source. I knew which Chinatown butchers strung the fattest barbecued ducks in their windows. I knew the Italian bakeries in North Beach that stacked the most cream puffs on their Saint-Honoré cakes, and the Mission Street *taquerias* that folded marinated lamb into their burritos. And most important, I knew the only spot to eat my picnic: at the top of Russian Hill, by the Macondray Lane steps. Perched up there on silvery San Francisco afternoons, I would watch the fog settle down over the Bay, until the wet mist met the sea and the whole city seemed to slip underwater.

Could I count on my old standbys when I returned to San Francisco for a nostalgic visit? It was doubtful, since stylish new kitchens sprout up hourly in this town, and whole neighborhoods can suddenly become the next big thing. From the start of my first evening back, I knew my culinary education needed updating.

"Things have changed," David Gingrass said as we crossed Market Street and headed south for a preview of the area that framed his Hawthorne Lane restaurant. He was right. Barely into our tour of the South of Market area (a.k.a. SoMa), he had already told me where to find the best banana split and which restaurant featured a *deejay* spinning everything from bossa nova to acid jazz. And although I wasn't even close to being an insider again, I thought I could guess what Brain Wash was.

"A cafe?" I asked, as we passed some alfresco diners ringing a storefront on Folsom Street.

"Well, cafe and Laundromat." Gingrass laughed, pointing to a sign above the door. "Eat Drink Wash Fold" it read, as if pesto pasta and permanent press were a natural combination.

This, I was to learn during my week back in town, shouldn't have been any kind of surprise; yet it was. Few people saw it coming. In fact, I had never before explored the grid of streets that stretched south of Market Street, from the Bay to the Mission District, for a simple reason. There had been nothing much to explore. "When we opened Hawthorne Lane in 1995," Gingrass said, "this was still the forgotten tip of downtown, filled with abandoned warehouses and some artists' lofts. Customers would call and ask if it was really safe to come down."

How did the central city's last frontier turn into its glossiest vanguard in just a few short years? A succession of SoMa openings in the mid-nineties—including the expansion of Moscone Center and the inauguration of the Museum of Modern Art—fueled the renaissance. But in a city that has always followed the best food, urban renewal starts with the stom-

ach, and pioneering restaurants like Hawthorne Lane helped coax the cautious across Market Street.

With a vengeance. Already crowded at six o'clock, Hawthorne Lane's dining room, which Gingrass and founding partner Anne Gingrass fashioned out of the historic Crown Point Press building, looked like inducement enough to head south. Yet the cherrywood bar and elliptical booths weren't the only draw. "When Anne and I first came to the Bay Area," the Wisconsin-born Gingrass told me, "we were so excited by the food here that we would eat dinner in two shifts, at five-thirty and ten o'clock, and we went through phases: our dim sum phase, our sushi phase, our Italian phase."

After playing with global accents at Wolfgang Puck's *Postrio*, their first San Francisco kitchen, the partners were ready for a more mature kind of culinary layering when they made a fresh start in a fresh neighborhood. The resulting menu at Hawthorne Lane (executed by executive chef Bridget Batson since Anne's departure) stirs the city's classic Mediterranean, California and Asian flavors into a one-stop taste of San Francisco.

My dinner was proof. Silky yellowfin tuna came stuffed with a layer of rice ➤

WARM BANANA TARTLETS WITH PEANUT CRUNCH ICE CREAM

Executive chef Bridget Batson of Hawthorne Lane serves this dessert with homemade caramel sauce (you can use purchased if you like). If you're running short of time, omit the homemade ice cream and mix chopped peanut brittle into your favorite vanilla ice cream.

8 SERVINGS

ICE CREAM

- 1½ cups whipping cream
- 1½ cups half and half
- 1¼ cups chopped lightly salted roasted peanuts (about 6 ounces)
- ½ cup sugar
- 7 large egg yolks
- ⅔ cup chopped peanut brittle

TARTLETS

- ⅔ cup plus 2 tablespoons sugar
- 6 tablespoons (¾ stick) unsalted butter, room temperature
- 2 large egg yolks
- 2 tablespoons all purpose flour
- ⅔ cup finely chopped lightly salted roasted peanuts (about 3 ounces)
- 1 17.3-ounce package frozen puff pastry (2 sheets), thawed
- 1 egg, beaten to blend (for glaze)
- 4 bananas, peeled, thinly sliced into rounds

FOR ICE CREAM: Bring cream and half and half to simmer in heavy medium saucepan. Add peanuts. Cover; remove from heat. Let stand 30 minutes.

Strain cream mixture through sieve set over large bowl, pressing on solids to extract as much liquid as possible. Whisk in sugar and yolks. Return to saucepan. Stir over medium-low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 4 minutes (do not boil). Strain into medium bowl. Chill uncovered until cold. Transfer custard to ice cream maker and process according to manufacturer's instructions. Transfer ice cream to container. Mix in brittle. Cover and freeze until firm. (Can be made 3 days ahead. Keep frozen.)

FOR TARTLETS: Preheat oven to 350° F. Using electric mixer, beat ⅔ cup sugar and butter in medium bowl until well blended. Beat in yolks. Mix in flour, then nuts. Set peanut cream aside.

Unfold pastry on work surface. Cut each pastry sheet into 4 squares; pierce all over with fork. Place 4 pastry squares on each of 2 baking sheets, spacing apart. Brush egg glaze over pastry. Spread 2 tablespoons peanut cream over each pastry, leaving ½-inch plain border. Arrange bananas in overlapping slices atop peanut cream. Sprinkle with 2 tablespoons sugar. Bake until crusts are golden brown, about 30 minutes. Transfer to plates. Serve warm with ice cream.



THE ROOFTOP OF THE MOSCONE CENTER OFFERS A LOOK OUT OVER THE GROWING NEIGHBORHOOD. HELPING TO FEED THE GROWTH ARE SOME OF THE AREA'S MOST NOTABLE CHEFS, INCLUDING (FROM LEFT) DAVID GINGRASS AND BRIDGET BATSON OF HAWTHORNE LANE, LORETTA KELLER OF BIZOU, AND GERALD HIRIGOYEN OF FRINGALE.



noodles and sprayed with spiced peanuts. Slices of roast duck—fanned around a soft green-onion bun—wore a crackling brown skin. Pistachio-ginger crème brûlée was so creamy you could write your name in it.

By the end of my first evening in town I was already adding to my list of best Bay Area tastes. Yet it wasn't until I had lunch the next day at Boulevard, another SoMa pioneer located by the lip of the Bay, that I realized how quickly the list was going to grow. Because borders are fuzzy in a free-wheeling city, Boulevard's turf can be called either the Waterfront District or the eastern edge of SoMa. But the reconstructed Embarcadero Boulevard and the stylish Embarcadero farmers' market have helped revitalize the area below Market.

"This building was about to be torched to stop the fires on Nob Hill during the 1906 earthquake, but it miraculously got saved," Boulevard's executive chef and co-owner Nancy Oakes said as we took a table by the back window. Behind her, the Bay Bridge arched across the water, only momentarily distracting from the room's *belle époque*-style mosaic floors and orange glass tulip lights. The decor,

though, wasn't the only nod to tradition.

"What makes San Francisco, and increasingly SoMa, such a culinary hot spot isn't just the depth of the diversity—which is crucial—but also the food resources that are a legacy of the city," Oakes said. She should know. Shopping the farmers' market and working with her own suppliers, Oakes culls the best of a brimming Bay Area harvest, which permeated my lunch. Local king salmon came atop a woody bed of chanterelle mushrooms, and pancetta-wrapped tuna came with heirloom tomatoes, fennel and fingerling potatoes. This was the kind of purist's food that locates the pulse of each ingredient.

Walking off the bumper crop is easy enough in a neighborhood that has become San Francisco's new cultural center. The area, which seems to sprout galleries faster than restaurants, will soon be home to the Jewish Museum San Francisco and the city's Mexican Museum. It was the landmark Museum of Modern Art, though, that woke up SoMa, and the shock of the new continues unabated. When I stopped in for an art break after a drink at the rooftop bar at the Marriott, I saw a testos-

terone-happy exhibit of athletic shoes, each spotlighted like a Fabergé egg. Around the corner, at the California Historical Society, more-predictable photos of Victorian San Francisco revealed a nineteenth-century port already pitted with construction sites and committed to re-imagining itself almost from the start.

It doesn't look like the momentum will be slowing anytime soon. When I continued onward to Dine, executive chef Julia McClaskey was planted by the window of her restaurant, enjoying the energy visible on the surrounding streets. McClaskey, a Bay Area native, pointed at a tattooed girl shooting by on a moped and told me, "That is why I decided to come back here and settle down after traveling around the world. I love this city's open spirit of change, and I love seeing the way it is infusing SoMa; every day something new springs up, like some endless chain reaction."

Part of the reaction herself, McClaskey has a menu that suggests how the city's evolutionary thrust propels its chefs, too. Her dressy comfort food is roused by fresh Mediterranean flavors. A juicy napoleon of tomatoes, layered with mozzarella, looked like a Tuscan still life, and the pan-roasted Alaskan halibut wore a golden toupee of roasted *cipolline* onions.

The sound of happy diners, though, isn't enough for McClaskey. Standing in the loft-like dining room accented with witty touches (a giant fork hanging on one wall; a chandelier fashioned out of an old globe), she surveyed her art-house crowd. "The other thing I love about San Francisco is the way all our diverse foods reflect this bigger cultural mix," she said. "And I want to be surrounded by that mix here."

As proof of their success, SoMa and its restaurants are drawing an urban patchwork: dot.commers and decorators, club kids and families, artists and stockbrokers. While the area's new galleries, design showrooms and software start-ups have repopulated its streets from nine to five, something else keeps the area crowded after office hours.

And it's not just high culture. SoMa is gaining fame as the city's best-stocked, most exuberant playground. That carries a lot of currency in a city that loves to have fun. On top of the Moscone Center alone, in an area known as The Rooftop at Yerba Buena Gardens, I could choose among a bowling alley, an indoor ice-skating rink, an antique carousel and the wandering garden walkways. I ended up opting for a tour of the Metreon entertainment complex, where one of the video games lets players bounce a meteor-size bowling ball down a steep San Francisco street.

By the time the game was over, troops of hipsters were already gathering for their evening activities. While the neighborhood's proliferating clubs are the ultimate destination, it is SoMa's newest restaurants that lure the early night crawlers and best capture the area's party fever.

"I want my food to be elegant and honest," Fifth Floor executive chef George Morrone told me over dinner. "But I don't want to be some temple of cuisine, either. I want people to have fun." That desire was evident everywhere. Reinvented as one part art deco Parisian supper club, one part all-American diner, the Fifth Floor was dressed up as a glamorama: zebra-print carpeting, crimson curtains, and chairs backed by carved nudes.

Morrone's swanky, who-wants-to-eat-like-a-millionaire menu mostly followed suit. He stacked foie gras on top of seared ahi tuna on top of a golden potato cake for a luxe version of surf-and-turf. Roast quail was ladled with white-truffle emulsion. Dessert, though, seemed to suggest party hats rather than tiaras. The signature: a big, sloppy banana split that let diners bury their ice cream under a smorgasbord of toppings, from hot caramel to brandied cherries. "It's hard to be stuffy after you've had the split and there are stains on your tie," Morrone said. "I'm determined to see people laughing by the end of their meal."

It won't be their last laugh, if they stay in the neighborhood. Choosing one more next-wave SoMa kitchen for my final dinner in town the following night, I found another restaurant that just wanted to have fun. The joyride started immediately at Azie, with the *Blade Runner* interior and the man at work just inside the front door. "I try to read our guests and

mix different accents so they really savor their meal," he told me. This wasn't the chef, however, but one of Azie's seven deejays, who spin two turntables and build from acid jazz to trip-hop.

Thankfully, the food—conceived by executive chef Jody Denton and chef de cuisine Donnie Masterton—is as intriguing as the music. That's especially true if you order the Nine Bites appetizer—a cubist mosaic of nine jade and blue plates, each holding one perfect mouthful, including a lobster and sweet corn *pot de crème*. Just as vibrant was my red-curry braised duck, which sat on top of coconut-milk risotto. The riff of Asian-inflected cuisine merged with the music as I finished, and all of us seemed to be nodding our heads to what sounded like a familiar beat. Maybe I'm wrong, but what I remember hearing, as I stepped outside, was a driving techno version of "I Left My Heart in San Francisco."

While the edgy rendition suggested that someone might have misplaced a vital organ, the anthem still seemed fitting when I made my last tour of SoMa the next day. Walking the streets, I passed some of the neighborhood's other kitchens: the trendsetting LuLu, where Jody Denton got his start spit-roasting chickens in an oak-fired oven; Yank Sing, whose daily dim sum offers dumplings in 101 pillowy shapes; Fringale and Bizou, which can match any Parisian brasserie; and XYZ (in the W hotel), where Jeffrey Amber's lobster and polenta pairing is a lesson in chic. Then, because I didn't know when I'd be back again, I made a familiar climb.

From the top of Russian Hill I could see the fog sweeping in. It hovered over Chinatown and North Beach; for a moment it seemed to settle, but then changed course. Forming layers as it drifted, the mist ultimately billowed around the Bay, heading south toward the tip of town, a section that now, finally, belonged to the rest of the city. ➤

Raphael Kadushin is a contributing editor for Bon Appétit.

HERBED GAME HENS WITH RADICCHIO AND TRUFFLE OIL

At the Fifth Floor, this is prepared with quail. Game hens make an easy-to-find substitute.

4 SERVINGS

- ¼ cup chopped fresh basil
- ¼ cup chopped fresh chives
- ¼ cup chopped fresh tarragon
- ¾ cup olive oil
- ¾ cup chopped shallots
- 2 Cornish game hens, each quartered
- 2 heads radicchio, each cut into 6 wedges
- ½ cup balsamic vinegar
- 1 cup beef stock or canned beef broth
- 2 teaspoons grated lemon peel
- 1 teaspoon white truffle oil*

Mix herbs, ½ cup oil and ½ cup shallots in bowl. Place hens in large resealable bag. Add herb oil and seal; shake well. Chill overnight.

Place radicchio on large rimmed baking sheet. Whisk balsamic vinegar and ¼ cup olive oil in small bowl. Season with salt and pepper. Pour all but ¼ cup marinade over radicchio, turning to coat. Let stand 3 hours.

Boil stock, ¼ cup shallots and reserved ¼ cup marinade in heavy small saucepan over medium heat until reduced to ½ cup, about 6 minutes. Add lemon peel. Cool. Add truffle oil. Season lemon vinaigrette with pepper.

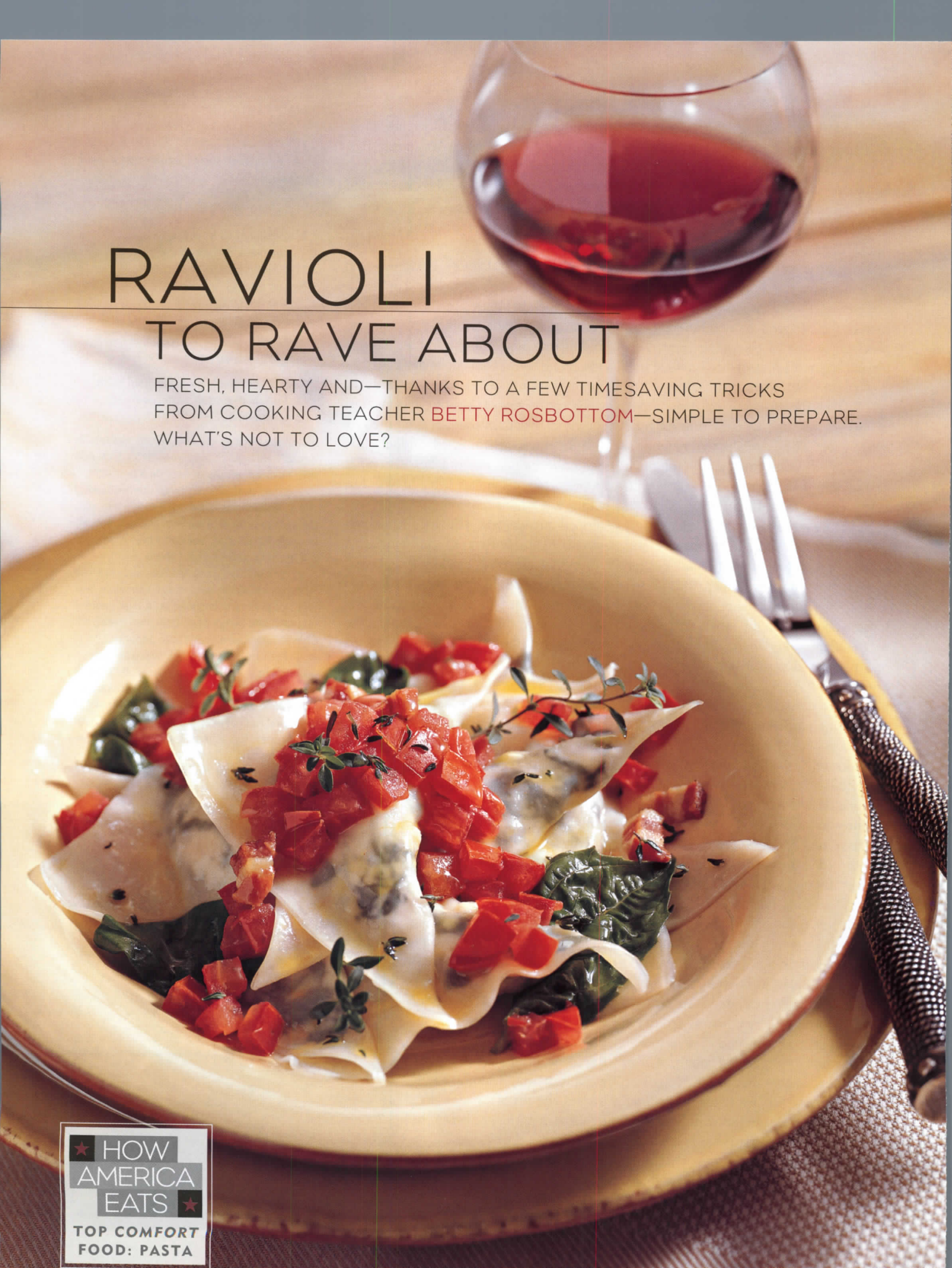
Preheat oven to 450° F. Place hen pieces on another rimmed baking sheet. Bake until brown and cooked through, about 45 minutes.

Heat large skillet over medium-high heat. Add radicchio with marinade; sauté until lightly browned, about 3 minutes per side. Serve hens and radicchio with vinaigrette.

*Available at Italian markets, specialty foods stores and some supermarkets.

LULU IS A CERTIFIED SOMA HANGOUT WHERE THE SCENE IS JUST AS ENTICING AS THE FOOD.





RAVIOLI TO RAVE ABOUT

FRESH, HEARTY AND—THANKS TO A FEW TIMESAVING TRICKS FROM COOKING TEACHER **BETTY ROSBOTTOM**—SIMPLE TO PREPARE. WHAT'S NOT TO LOVE?



1 Lightly brushing egg white over the wrapper does two things: It provides a moisture barrier so that the filling doesn't soften the pasta. And it ensures that the ravioli stay sealed while they are cooking.



2 Form a triangle by folding one corner of the wrapper over the filling to the opposite corner; then press the edges firmly to seal.



3 Only the firm tomato shell is used for the pancetta butter; use a small, sharp knife to cut away the flesh and seeds.



4 Using a large strainer to pull several ravioli out of the water at once ensures that they come out more quickly and don't overcook.

Other than when they're served at a fine Italian restaurant, fresh-tasting ravioli can be very difficult to come by. Unless, that is, you become your own chef. This recipe, from longtime *Bon Appétit* contributor Betty Rosbottom, lets you do just that.

Rosbottom is director of La Belle Pomme Cooking School in Amherst, Massachusetts, and as a veteran instructor and cookbook author, she knows how to make cooking easy.

The key to this recipe is using wonton wrappers so that you don't have to fuss with a pasta machine. Once you've mastered folding the wrappers (which are super-easy to work with), the sky's the limit for your choice of fillings, but we think you'll love the sophisticated taste of goat cheese and arugula. Besides, they complement the rich, savory tomato-pancetta butter.

This is a great entrée for entertaining or for a special weeknight dinner for your family. Either way, no one except you will know how easy it is to make. And your secret is safe with us.

GOAT CHEESE-ARUGULA RAVIOLI WITH TOMATO-PANCETTA BUTTER (COVER RECIPE)

4 TO 6 SERVINGS

RAVIOLI

- 2 tablespoons olive oil
- 3 large shallots, minced
- 8 ounces arugula, chopped (about 8 cups)
- 6 ounces soft fresh goat cheese (such as Montrachet), crumbled
- ½ cup (about 1½ ounces) freshly grated Parmesan cheese

Nonstick vegetable oil spray

- 42 (about) wonton wrappers (from one 12-ounce package)
- 2 large egg whites, whisked just until foamy

Heat oil in heavy large skillet over medium heat. Add shallots; sauté 10 minutes. Add arugula; toss until wilted but still bright green, about 3 minutes. Transfer arugula mixture to large bowl and cool. Mix in goat cheese and Parmesan cheese. Season filling with salt and pepper.

Line 2 baking sheets with heavy-duty foil; spray foil with nonstick spray. Place 4 wonton wrappers on work surface; cover remaining wrappers with plastic to prevent drying. Lightly brush entire surface of each wrapper with egg white.^[1] Spoon 1 generous teaspoon filling into center of each wrapper. Fold wrappers diagonally in half, forming triangles.^[2] Press edges firmly to seal. Arrange ravioli on prepared sheets. Repeat with remaining wrappers and filling. (Can be made ahead. Cover with plastic and chill up to 1 day; or cover with plastic, then heavy-duty foil, and freeze up to 1 week. If frozen, do not thaw before cooking.)

TOMATO-PANCETTA BUTTER

- 6 ounces thinly sliced pancetta* or bacon, coarsely chopped
- ¼ cup (½ stick) butter
- 6 large plum tomatoes, quartered, seeds and membranes discarded, tomatoes diced^[3]
- 1 teaspoon chopped fresh thyme

Cook chopped pancetta in large skillet over medium-high heat until crisp and brown. Using slotted spoon, transfer pancetta to paper towel; drain. Set aside. Pour off all but 1 tablespoon drippings from skillet. Add butter to drippings in skillet; melt over medium-high heat. Add tomatoes and thyme; sauté until tomatoes are tender, about 5 minutes. Season with salt and pepper. (Can be made 2 hours ahead. Let stand at room temperature.)

*Pancetta, Italian bacon cured in salt, is available at Italian markets and in the deli case at many supermarkets.

SERVING

- 5 tablespoons butter, melted
- 12 fresh basil leaves
- Fresh thyme sprigs

Place melted butter in large bowl. Cook half of ravioli in large pot of boiling salted water until just tender, about 4 minutes for fresh or 5 minutes for frozen. Using large strainer, transfer ravioli to colander and drain;^[4] place in bowl with butter and toss to coat. Cover to keep warm. Cook remaining ravioli in same pot of boiling water. Drain and add to bowl of buttered ravioli. Toss gently to coat. Divide ravioli among bowls. Rewarm tomato butter over medium heat. Add reserved pancetta and basil; sauté 1 minute. Spoon sauce over ravioli; garnish with thyme. ➦

TOO BUSY TO COOK?

INEZ HOLDERNESS

Brooklyn, New York

After graduating from the University of North Carolina at Chapel Hill, I really thought that I wanted to become a chef. So I headed for New York to attend Peter Kump's Cooking School. I loved being in the city, going to classes and interning at restaurants. But then I took a fourteen-week wine course and found my niche. That's when I gave up professional cooking for a career in wine.

Now I'm the beverage manager for Windows On The World restaurant. And during my spare time I am studying to become a Master Sommelier. At work, my food training at culinary school really comes in handy because pairing different dishes with appropriate wines is a big part of my job. I still like to cook—but only in my own kitchen, where I have the freedom just to wing it.

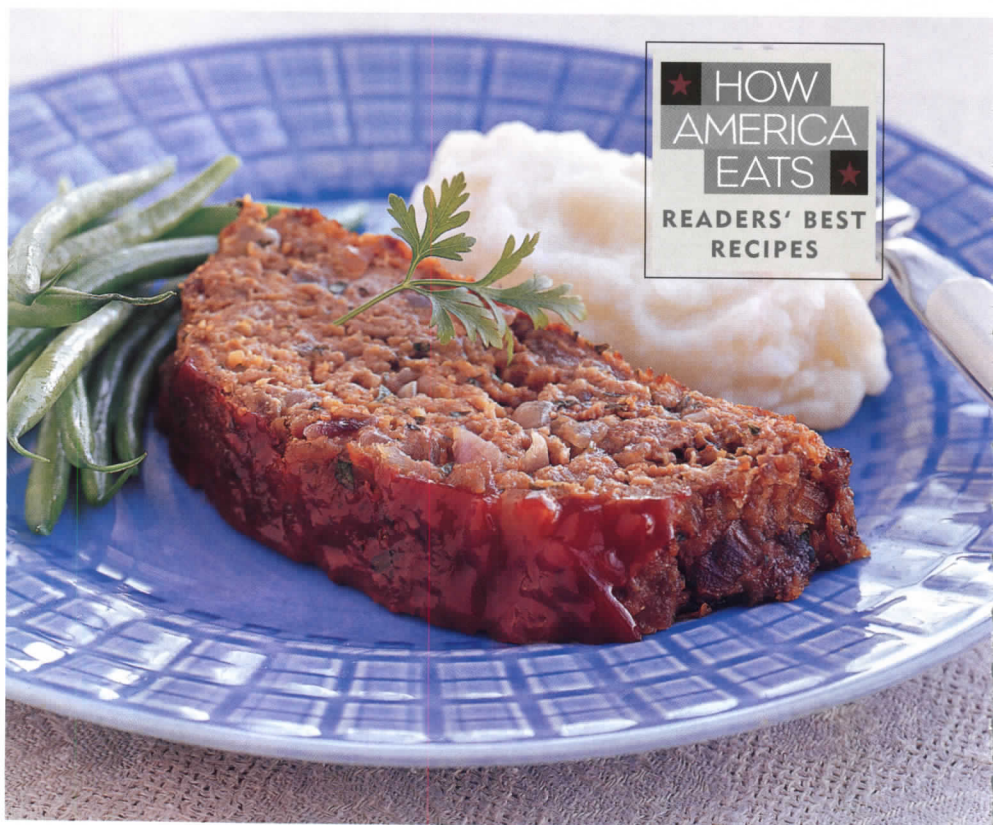
RED-ONION MEAT LOAF

A recipe created by Inez's boyfriend was the inspiration for this hearty entrée.

8 SERVINGS

- 2 tablespoons olive oil
- 1¼ pounds red onions, chopped
- 4 garlic cloves, chopped
- 1 cup ketchup
- ½ pound ground pork
- ½ pound ground veal
- ½ pound lean ground beef
- 1½ cups fresh breadcrumbs made from white bread (about 3 slices)
- 1 5.5-ounce can vegetable juice

Would you like to share your timesaving, previously unpublished recipes with *Bon Appétit*? Send at least three recipes with your address and telephone number to Too Busy to Cook?, *Bon Appétit*, 6300 Wilshire Boulevard, Los Angeles, CA 90048; or contact us via e-mail at: tbtc@bonappetit.com. All submissions become the property of *Bon Appétit* and will not be returned; submissions may be edited and may be published or otherwise used in any medium.



MEAT LOAF MAKEOVER: RED ONIONS, PORK AND VEAL UPDATE AN OLD FAVORITE.

- ½ cup finely chopped fresh parsley
- 1½ teaspoons salt
- ¾ teaspoon ground black pepper

Preheat oven to 350°F. Heat oil in heavy large skillet over medium-high heat. Add onions and sauté until just tender, about 6 minutes. Add garlic; sauté 1 minute. Transfer onion mixture to large bowl. Add ½ cup ketchup and all remaining ingredients; mix just until blended. Shape mixture into 9x4-inch loaf on large baking sheet; spread remaining ½ cup ketchup over top and sides.

Bake meat loaf until thermometer inserted into center registers 160°F, about 1 hour. Let stand 10 minutes. Transfer to platter and serve.

PASTRY-WRAPPED BRIE WITH RASPBERRIES

8 APPETIZER SERVINGS

- ½ cup raspberry preserves
- ¼ cup fresh or frozen unsweetened raspberries, thawed
- ½ teaspoon finely chopped fresh rosemary leaves
- 1 sheet frozen puff pastry (half of 17.3-ounce package), thawed
- 1 13.2-ounce Baby Brie cheese (about 6 to 7 inches in diameter)
- 1 large egg, beaten to blend (for glaze)

Crackers and baguette slices
Grapes

Preheat oven to 400°F. Stir preserves, berries and rosemary in small bowl to blend. Season berry mixture with pepper. Roll out pastry on lightly floured surface to 12-inch square. Cut top rind off cheese; discard rind. Place cheese, rindless side up, in center of pastry. Spoon raspberry mixture onto cheese. Fold pastry on 2 opposite sides over cheese. Brush remaining 2 sides of pastry with glaze. Fold over cheese; press seams to seal. Brush pastry with glaze; place on baking sheet.

Bake cheese until pastry is deep golden brown (top of pastry may split open), about 30 minutes. Let cool 20 minutes. Place baked cheese on serving platter. Surround with crackers, baguette slices and grapes.

PASTA WITH CHERRY TOMATOES, BASIL, LEMON AND CLAMS

Serve with garlic bread and white wine, such as Pinot Grigio.

4 SERVINGS

12 ounces spaghetti

- ¼ cup olive oil
- 3 large garlic cloves, chopped
- 1 pound cherry tomatoes, halved
- 3 6-ounce cans chopped clams, drained, juices reserved
- ½ cup thinly sliced fresh basil

- 1 cup grated Parmesan cheese
- ¼ cup fresh lemon juice
- Additional grated Parmesan cheese (optional)

Cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain pasta; return to same pot.

Meanwhile, heat oil in heavy large skillet over medium-high heat. Add garlic and sauté until fragrant, about 2 minutes. Add tomatoes; sauté until beginning to soften, about 5 minutes. Add drained clams and basil; stir 1 minute.

Add clam sauce, 1 cup Parmesan cheese and lemon juice to pasta. Toss over medium-high heat until heated through, adding reserved clam juices by ¼ cupfuls if pasta is dry. Season with salt and pepper. Serve with additional Parmesan cheese, if desired.

BERRY AND PINEAPPLE CRUMBLE

The clever topping is made with a cake mix.

10 TO 12 SERVINGS

- 1 1-pound 2.25-ounce box yellow cake mix
- 14 tablespoons (1¾ sticks) chilled unsalted butter, cut into pieces
- ¾ cup (packed) dark brown sugar
- ½ cup old-fashioned oats
- 1 teaspoon ground cinnamon
- 1½ cups chopped pecans
- 2 1-pound bags frozen unsweetened blueberries
- 1 20-ounce can crushed pineapple in heavy syrup

Vanilla ice cream

Preheat oven to 350°F. Butter 13x9x2-inch glass baking dish. Combine cake mix, butter, ¼ cup sugar, oats and cinnamon in large bowl. Rub together with fingertips until mixture resembles coarse meal and holds together in large moist clumps. Mix in pecans. Mix frozen blueberries, pineapple with syrup and remaining ½ cup sugar in prepared dish. Cover fruit with cake-mix topping.

Bake crumble until fruit is bubbling thickly and topping is brown and crisp, about 1 hour. Let stand 15 minutes. Serve with ice cream.

PEACH AND MANGO DAIQUIRIS

The frozen peaches give the cocktails a slushy texture without the use of ice cubes.

4 SERVINGS

- ¾ cup frozen mango-peach juice concentrate, thawed
- ¾ cup white rum
- ½ cup orange juice
- ¼ cup sugar
- 1 1-pound bag frozen unsweetened sliced peaches
- Fresh mint sprigs

Combine mango-peach juice concentrate, rum, orange juice and sugar in blender. Add half of frozen peaches and puree. Add remaining peaches a few at a time, blending until mixture is smooth and thick and stopping to stir as needed. Pour into chilled daiquiri glasses or wineglasses; garnish with mint and serve.

ILA WALRATH

Cadiz, Ohio

I started playing the piano at the age of six. I kept up with my lessons and eventually went on to study music in college. Today piano remains my first love, but over the years I have added other interests, such as golfing, playing bridge and, of course, cooking.

When I was growing up, everyone I knew had to learn how to prepare meals—after all, we had to feed a family someday. What my grandmother and mother taught me in the kitchen was very helpful, but I've never cooked just because I had to. I cook because I truly enjoy it.

Today I still make dinner several times a week for my husband, Robert, and myself. I keep the meals simple, which helps me get back to the piano quickly. Then I can play the good old stuff like "As Time Goes By," "Misty" and my all-time favorite, "Embraceable You."

LASAGNA WITH BASIL AND FENNEL

No-boil noodles cut down on the prep time.

8 SERVINGS

- 1 pound mozzarella cheese, grated (about 4 cups packed)
- 1 15-ounce container ricotta cheese
- 1 large egg
- 1½ cups grated Parmesan cheese
- 3 tablespoons olive oil
- 2 cups chopped onions
- 1½ teaspoons fennel seeds
- 1½ pounds lean ground beef
- 2 1.5-ounce packets spaghetti sauce seasoning with mushroom flavors
- 1 28-ounce can crushed tomatoes with added puree
- 1 cup canned low-salt chicken broth
- ½ cup dry white wine
- 9 no-boil lasagna noodles (from one 8-ounce package)
- 2 cups (packed) fresh basil leaves

Preheat oven to 350°F. Mix 1 cup mozzarella cheese, ricotta cheese, egg and ½ cup Parmesan cheese in medium bowl. Heat oil in large pot over medium-high heat. Add onions and fennel seeds; sauté 5 minutes. Add beef; sauté 10 minutes, breaking up meat with fork. Mix in ►

seasoning, then tomatoes, broth and wine. Cover and simmer 8 minutes. Season sauce to taste with pepper.

Spoon 1½ cups sauce over bottom of 13x9x2-inch glass baking dish. Place 3 noodles over sauce. Drop half of ricotta cheese mixture by tablespoonfuls evenly over. Top with half of basil leaves, 1 cup mozzarella cheese and ½ cup Parmesan cheese. Continue layering with 3 noodles, 2 cups sauce, remaining ricotta cheese mixture, remaining basil, 1 cup mozzarella cheese and remaining ½ cup Parmesan cheese. Finish with 3 noodles, 2 cups sauce and remaining mozzarella cheese (reserve remaining sauce for another use). Cover with foil; place on baking sheet.

Bake lasagna until heated through, about 1 hour. Uncover; let stand 15 minutes. Cut lasagna into squares.

OVEN-ROASTED SPARERIBS WITH PEACH GLAZE

4 SERVINGS

- 1 cup peach preserves
- ¼ cup fresh lemon juice
- ¼ cup Dijon mustard
- 2 teaspoons chili powder
- ½ teaspoon hot pepper sauce
- ¼ teaspoon salt
- ¼ teaspoon ground black pepper
- 1 3-pound rack of pork spareribs

Preheat oven to 350°F. For sauce, whisk first 7 ingredients in heavy small saucepan to blend. Place spareribs, bottom side up, on large baking sheet. Sprinkle with salt and pepper; spread with ½ cup sauce. Turn ribs over. Sprinkle with salt and pepper; spread with ½ cup sauce. Bake ribs 45 minutes.

Bring remaining sauce in pan to boil. Brush 2 tablespoons sauce over ribs. Bake ribs until sauce forms sticky glaze, about 8 minutes. Cut rack into individual ribs; serve with sauce.

BAKED CARROTS WITH CHEESE SAUCE

6 SERVINGS

- 4 pounds large carrots, peeled, cut into ½-inch-thick rounds
- ¼ cup (½ stick) butter
- ½ medium onion, chopped

- 1 cup chopped celery
- 1 cup (packed) coarsely grated sharp cheddar cheese (about 4 ounces)
- 1 tablespoon all purpose flour
- 1 cup whipping cream
- ½ cup crushed corn bread stuffing mix

Preheat oven to 400°F. Butter 13x9x2-inch glass baking dish. Steam carrots until almost tender, about 20 minutes. Transfer carrots to prepared dish. Melt butter in heavy medium skillet over medium-high heat. Add onion and celery and sauté until beginning to soften, about 5 minutes. Mix vegetables into carrots. Combine cheese and flour in medium bowl. Toss to coat cheese evenly with flour; mix in cream. Stir cheese mixture into carrot mixture. Sprinkle stuffing mix over. Bake carrots uncovered until sauce is bubbling thickly and topping is crusty, about 20 minutes.

COCONUT MACARON BARS

These sweet treats can be made two days in advance. Just store them in an airtight container in the refrigerator.

MAKES 24

- Nonstick vegetable oil spray
- 1¼ cups plus 2 tablespoons all purpose flour
- 1½ cups sugar
- ¾ teaspoon salt
- 10 tablespoons (1¼ sticks) chilled unsalted butter, diced
- 1 large egg yolk plus 3 large eggs
- 1 tablespoon whipping cream
- ¼ cup (½ stick) unsalted butter, melted, cooled
- 2 teaspoons vanilla extract
- 1 7-ounce package sweetened flaked coconut

Preheat oven to 350°F. Spray 13x9x2-inch metal baking pan with nonstick spray. Blend 1¼ cups flour, ½ cup sugar and ½ teaspoon salt in processor. Add diced butter and process, using on/off turns, until mixture resembles coarse meal. Add 1 egg yolk and cream; blend until dough comes together in clumps. Press dough evenly over bottom of prepared pan. Bake crust until pale golden,

about 15 minutes. Transfer to rack. Maintain oven temperature.

Beat 2 tablespoons flour, 1 cup sugar, ¼ teaspoon salt, 3 eggs, melted butter and vanilla in medium bowl to blend. Beat in coconut. Pour filling over crust.

Bake dessert until golden brown on top and set in center, about 25 minutes. Cool in pan. Cut around pan sides to loosen edges. Cut into 24 bars.

RHUBARB-CRANBERRY COBBLER

For an elegant touch, serve the cobbler in oversize goblets and top with ice cream.

8 TO 10 SERVINGS

- 2 cups sugar
- 3½ tablespoons cornstarch
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- 8 cups frozen rhubarb (about 2 pounds), unthawed
- 1 cup fresh or frozen cranberries
- ¼ cup frozen concentrated cranberry juice cocktail, thawed
- ½ cup (1 stick) unsalted butter, room temperature
- 1 large egg
- 1 teaspoon vanilla extract
- ½ cup whole milk
- 1 cup all purpose flour
- 1 teaspoon baking powder
- ¼ teaspoon salt

Vanilla ice cream

Preheat oven to 350°F. Butter 13x9x2-inch glass baking dish. Whisk 1 cup sugar and next 3 ingredients in large bowl to blend. Mix in rhubarb and cranberries, then concentrate. Transfer to prepared dish. Bake until heated through and bubbling, about 30 minutes.

Meanwhile, beat butter and remaining 1 cup sugar in medium bowl until blended. Beat in egg and vanilla, then milk. Sift flour, baking powder and salt over; beat batter to blend.

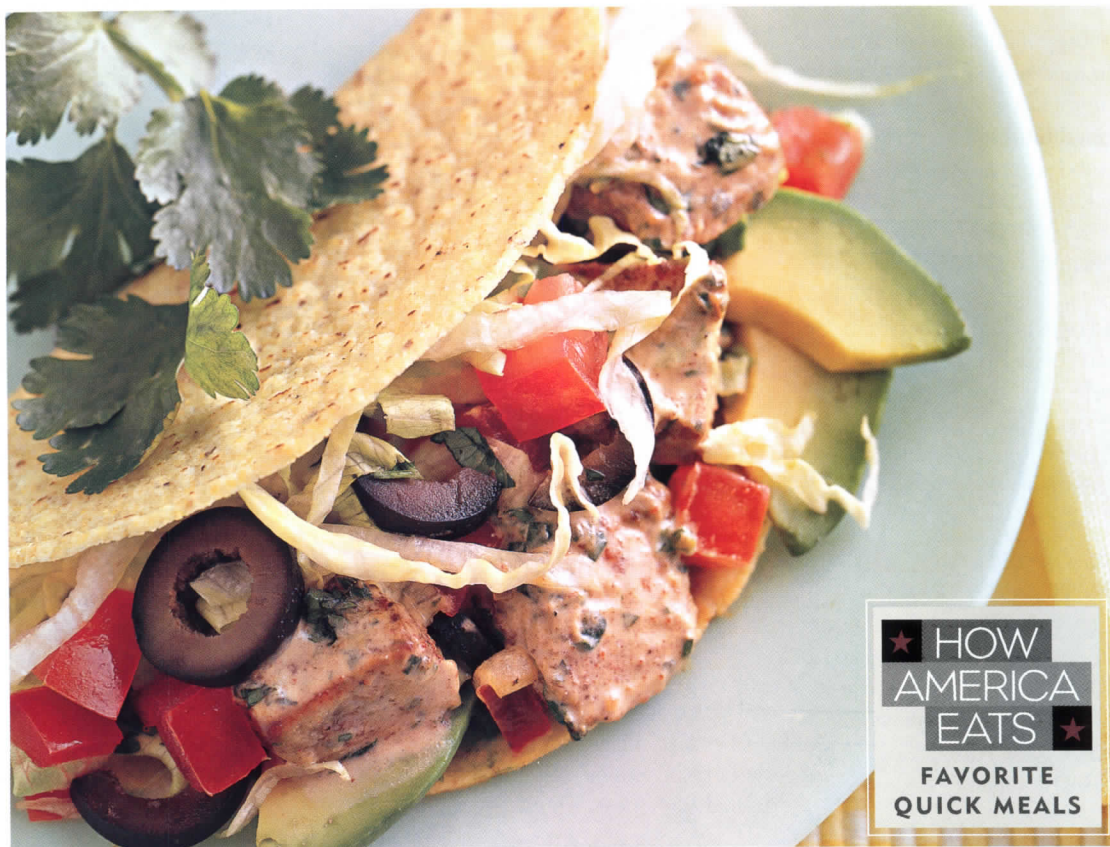
Drop batter by scant tablespoonfuls over hot fruit mixture. Bake cobbler until topping is golden and filling is bubbling thickly, about 45 minutes. Transfer cobbler to bowls or goblets and top with ice cream.

—By Selma Brown Morrow
and Reena Singh

30-MINUTE MAIN COURSES

Great dinners in no time flat

By Brooke Dojny and Melanie Barnard



WE KNOW YOU'RE ALWAYS LOOKING FOR SIMPLE, DELICIOUS AND FAST DISHES—HOW ABOUT FRESH TUNA TACOS WITH CHIPOTLE SOUR CREAM AND ALL THE FIXINGS?

RECIPES

Fresh Tuna Tacos

Chicken, Red Pepper and
Green Bean Stir-fryPan-seared Steaks with
Mushroom-Merlot SauceGoat Cheese and
Asparagus Pizza

Deviled Drumsticks

THE READERS HAVE SPOKEN. But wait a sec: How come no one thought to ask us about *our* preferences? No one solicited our opinion about our favorite vegetable (asparagus—always roasted); or our favorite take-out food (pizza—preferably wood-oven-baked); or favorite cookie (chocolate chip—with no gussied-up additions). After all, we're enthusiastic readers of this magazine, too.

But after looking over the results, at least we take comfort in learning that the recipes you like best are the ones that are quick and easy. Knowing that gives us great pleasure when developing our column (the—ahem—quick-and-easy column, that is).

So here we present a few of our favorite things, which, happily, pretty much correspond to your favorite things.

FRESH TUNA TACOS

Serve these tacos with salsa, shredded lettuce, sliced avocado and black olives. Corn and black bean salad finishes the meal—except for dessert. We recommend spice cake.

MAKES 4

⅓ cup sour cream
¼ cup chopped red onion
3 tablespoons chopped cilantro ➤

- 1 teaspoon minced canned chipotle chilies*
- 1 8-ounce ahi tuna steak, cut into ¾-inch pieces
- 1 tablespoon taco seasoning mix
- 1 tablespoon vegetable oil

4 taco shells

Mix first 4 ingredients in small bowl. Place tuna in medium bowl; sprinkle with taco seasoning. Heat oil in heavy medium skillet over medium-high heat. Add tuna; sauté to desired doneness, about 3 minutes for medium. Reduce heat to medium-low. Stir in sour cream mixture. Cook just until heated through, stirring frequently, about 2 minutes (do not boil).

Heat taco shells in microwave 20 seconds. Fill taco shells with tuna mixture.

*Chipotle chilies canned in a spicy tomato sauce, sometimes called adobo, are available at Latin American markets, specialty foods stores and some supermarkets.

CHICKEN, RED PEPPER AND GREEN BEAN STIR-FRY

Begin with cups of chicken broth simmered briefly with slivers of lemongrass and accented with a dash of chili oil. Complement the stir-fry with rice pilaf. End with sliced mango and pineapple topped with green tea ice cream and toasted coconut.

2 SERVINGS; CAN BE DOUBLED

- 4 ounces green beans, trimmed
- 3 tablespoons oriental sesame oil
- 1 8-ounce skinless boneless chicken breast, cut crosswise into strips
- 1 red bell pepper, cut into matchstick-size strips
- 1 tablespoon minced peeled fresh ginger
- 2 large garlic cloves, minced
- 3 tablespoons soy sauce
- 2 tablespoons rice vinegar

Cook beans in pot of boiling salted water until crisp-tender, about 2 minutes. Drain. Refresh under cold running water.

Heat 2 tablespoons oil in heavy medium skillet over medium-high heat. Sprinkle chicken with salt and pepper. Add to skillet; stir-fry until just cooked through, about 2 minutes. Transfer chick-

en to plate. Add 1 tablespoon oil to skillet. Add bell pepper, ginger and garlic; stir-fry 2 minutes. Add chicken and beans to skillet. Stir in soy sauce and vinegar. Simmer until sauce thickens slightly, about 2 minutes. Serve hot.

PAN-SEARED STEAKS WITH MUSHROOM-MERLOT SAUCE

This elegant entrée deserves special accompaniments, like buttered baby carrots sprinkled with chopped tarragon, twice-baked potatoes (available frozen) and a spinach salad tossed with toasted walnuts. New-York-style cheesecake with strawberries provides the properly indulgent finale.

2 SERVINGS; CAN BE DOUBLED

- 2 10-ounce rib-eye steaks
- 2 teaspoons coarsely ground pepper
- 2 tablespoons vegetable oil
- 3 tablespoons chilled unsalted butter
- 6 ounces fresh shiitake mushrooms, stemmed, cut into ½-inch pieces
- 1 shallot, thinly sliced
- ¾ cup Merlot
- 1 tablespoon chopped fresh thyme

Sprinkle steaks on both sides with salt and 2 teaspoons pepper; press to adhere. Heat oil in heavy medium skillet over medium-high heat. Add steaks; cook to desired doneness, about 3 minutes per side for medium. Transfer steaks to 2 plates (do not clean skillet). Add 1 tablespoon butter to pan. Add mushrooms and shallot; sauté 2 minutes. Add wine and thyme and boil until wine is reduced by half, about 2 minutes. Remove from heat. Whisk in 2 tablespoons butter, 1 tablespoon at a time. Season sauce with salt and pepper. Pour over steaks.

GOAT CHEESE AND ASPARAGUS PIZZA

A lovely start to this spring supper would be mugs of green pea soup sprinkled with chives. Accompany the pizza with an arugula, radicchio and endive salad dressed with balsamic vinaigrette. Offer gelato for dessert.

2 SERVINGS; CAN BE DOUBLED

- 6 asparagus spears, trimmed, halved lengthwise, cut into 1½-inch pieces

- 3 tablespoons extra-virgin olive oil
- 1 10-ounce tube refrigerated pizza crust dough
- 1 1½-ounce can diced tomatoes with Italian seasonings, drained
- 1 5.5-ounce log soft fresh goat cheese (such as Montrachet)
- 3 tablespoons chopped fresh marjoram
- ¼ teaspoon dried crushed red pepper

Preheat oven to 400°F. Toss asparagus with oil in medium bowl to coat. Unroll pizza dough on baking sheet, forming 9x12-inch rectangle. Spoon tomatoes over dough, leaving ¾-inch plain border. Scatter asparagus with oil over tomatoes.

Bake pizza 7 minutes. Remove from oven. Crumble goat cheese over pizza. Sprinkle with marjoram and crushed pepper. Bake until crust is golden around edges, about 9 minutes longer.

DEVILED DRUMSTICKS

Scalloped potatoes, steamed broccoli, and sliced tomatoes with blue cheese dressing go well with these drumsticks. We like lemon meringue pie for dessert.

2 SERVINGS; CAN BE DOUBLED

Nonstick vegetable oil spray

- ¼ cup mayonnaise
- ¼ cup coarse-grained mustard
- 2 teaspoons Worcestershire sauce
- ¾ cup dry Italian-style breadcrumbs
- 2 tablespoons finely chopped green onion tops
- 4 large chicken drumsticks (about 1 pound)

Preheat oven to 425°F. Spray small baking sheet with vegetable oil spray.

Whisk mayonnaise, mustard and Worcestershire sauce in medium bowl to blend. Whisk breadcrumbs and green onions in another medium bowl to blend. Dip 1 chicken drumstick in mayonnaise mixture; turn to coat. Place drumstick in crumb mixture; turn to coat. Transfer to prepared baking sheet. Repeat with remaining drumsticks.

Bake chicken until cooked through, about 25 minutes. 

Why Your Dentist Has Gums on the Brain.

Studies show that healthy gums are key to keeping your teeth.

If you're over 35, your dentist is probably talking less about cavities and more about gums.

Pay attention.

The fact is, 3 out of 4 people over 35 have some form of gum disease. It starts with plaque, a sticky film of bacteria that constantly forms on teeth and attacks your gums. Without proper oral care, plaque can lead to an early reversible form of gum disease, called gingivitis. Gingivitis can progress to periodontitis, a more serious form of gum disease.

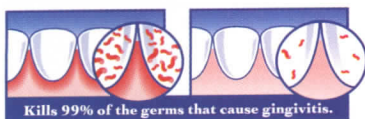
8 signs of gum disease

1. Gums that bleed during brushing.
2. Red, swollen or tender gums.
3. Gums that have pulled away from teeth.
4. Bad breath that lingers.
5. Pus between your teeth and gums.
6. Loose teeth.
7. A change in the way your teeth fit together when you bite.
8. A change in the way partial dentures fit.

Fortunately, gingivitis is an entirely preventable condition. Daily brushing and flossing are critical—along with regular trips to your dentist.

And even if you've already developed the early stages of gingivitis, you can reduce it—even help *reverse* it—with the right kind of toothpaste.

New toothpaste clinically proven to help prevent and reverse the gum disease gingivitis.



New Listerine Essential Care™ toothpaste, with the powerful ingredients and taste of Listerine®, can help protect teeth by keeping gums healthier.



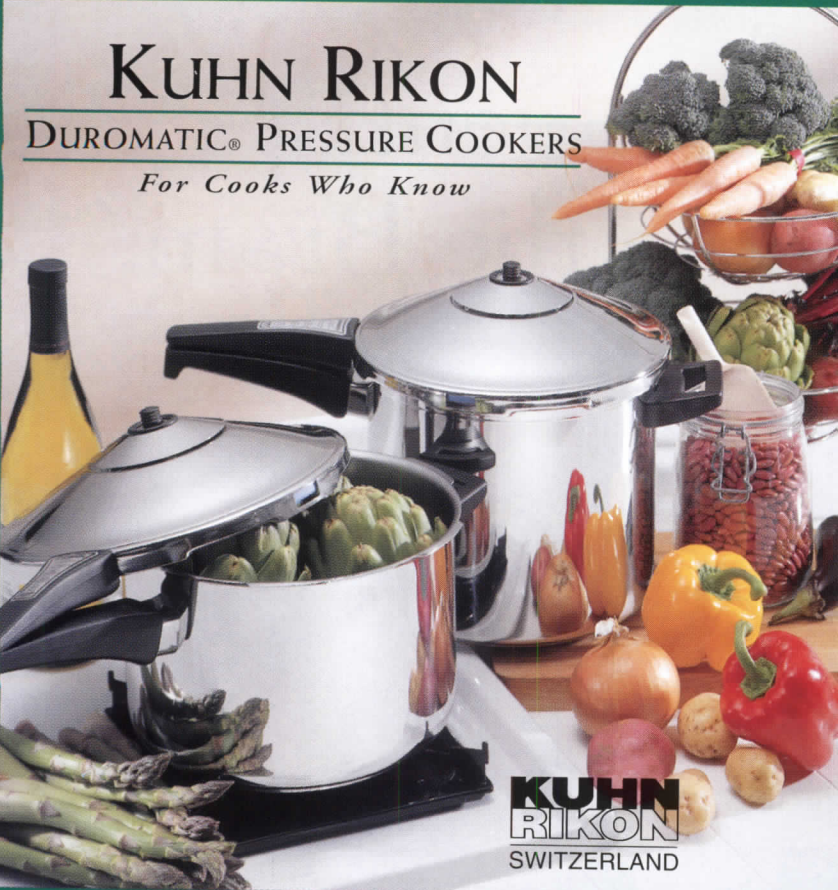
While most toothpastes can help prevent cavities, very few contain ingredients that are also effective against gingivitis.

Look for a germ-killing formula like the new Listerine Essential Care™ brand. Use it morning and night and after meals, whenever possible.

Killing germs breaks the cycle that can lead to gum disease. So your gums stay pink, firm and healthy. And your teeth stay where they belong—in your mouth!

Talk to your dentist or hygienist about making Listerine Essential Care™ toothpaste part of your oral care routine.

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For Cooks Who Know



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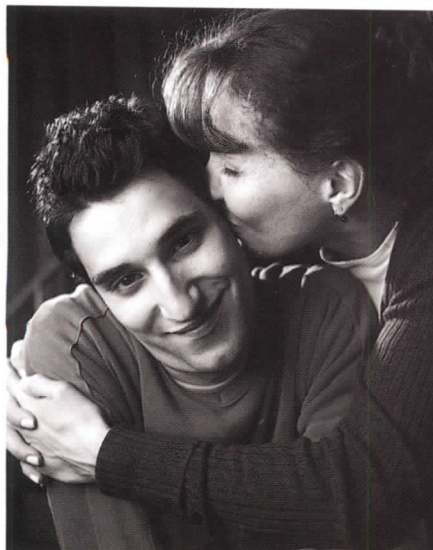
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 to reach out and give
 you a big smacker of
 a kiss when you eat it.*



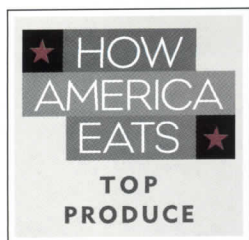
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DIET WATCH

The greening of America's appetite

By Charlotte Butzin



WE ALWAYS SUSPECTED that *Bon Appétit* readers were smarter, fitter and happier than the average epicurean, and now we have an idea why: Our reader-survey results are in, and your favorite fruits and vegetables are some of the most wholesome around. Of course, they taste great, too, but their impressive health stats are the real (sugar-free) icing on the cake. Here are the nutritional profiles of America's most popular produce.

STRAWBERRIES

Surprisingly, just eight of these red gems have more vitamin C than an orange, and that's more than enough for the whole day. One serving also contains 20 percent of the Recommended Dietary Allowance (RDA) of folate, a B vitamin that's especially important for women of childbearing age and is a powerful heart-disease fighter for everyone. As if that weren't enough, the berries also pack a fair amount of the mineral potassium, four grams of fiber (as much as in two slices of whole wheat bread) and cancer-fighting ellagic acid.

RASPBERRIES

Native to Asia, raspberries are actually related to roses. The fuzzy berries are super-nutritious, but you don't want to skimp on the serving size; sprinkling a few over morning cereal won't provide the one cup needed to get a whopping six grams of fiber—courtesy of the seeds—and a half day's requirement of vitamin C. Red raspberries, in season from June through October, are also a fine source of the antioxidants called anthocyanins, which reputedly protect against heart disease and memory loss. And one more thing: Don't wash the fruit until right before eating, or you'll be indulging in a bowlful of red mush.

PEACHES

It's no wonder the words "you're a peach" conjure an image of sweet-natured goodness—after all, look at the succulent source. Nothing says summer like those sticky juices running down chins and fingers, and nothing says good-for-you like this iconic southern fruit's health profile. Its strengths: cholesterol-lowering fiber and immunity-building vitamin C. To ripen hard peaches, store them in a loosely closed paper bag at room temperature for a day or two.

ASPARAGUS

Asparagus is a cousin to onions, leeks and garlic, but this vitamin-rich veggie provides more bang for the buck than its aromatic relatives. Five spears carry a hefty 30 percent RDA of folate, nearly 20 percent of vitamin C and a respectable dose of memory-boosting B vitamins. Apparently, seventeenth-century French royalty believed the vegetable boosted something else, because asparagus was consumed for its aphrodisiac properties—attributable, perhaps, to two grams of stamina-friendly protein? Peak season is from April through June. The green spears will vary in thickness; look for firm tips to ensure freshness.

BROCCOLI

Former president George Bush may have publicly declared his hatred of it, but broccoli is as close to nature's perfect food as produce can be—and let's hope his son realizes that. The statistics just don't get much better than this: One serving (about one-half cup) contains 20 percent of the day's folate, 97 percent of the vitamin C, two grams of the fiber and beneficial levels of beta-carotene, which converts to vitamin A in the body. The king of crucifers is also one of the best vegetable sources of calcium—75 milligrams to be exact, about a fourth of the amount in an eight-ounce glass of skim milk.

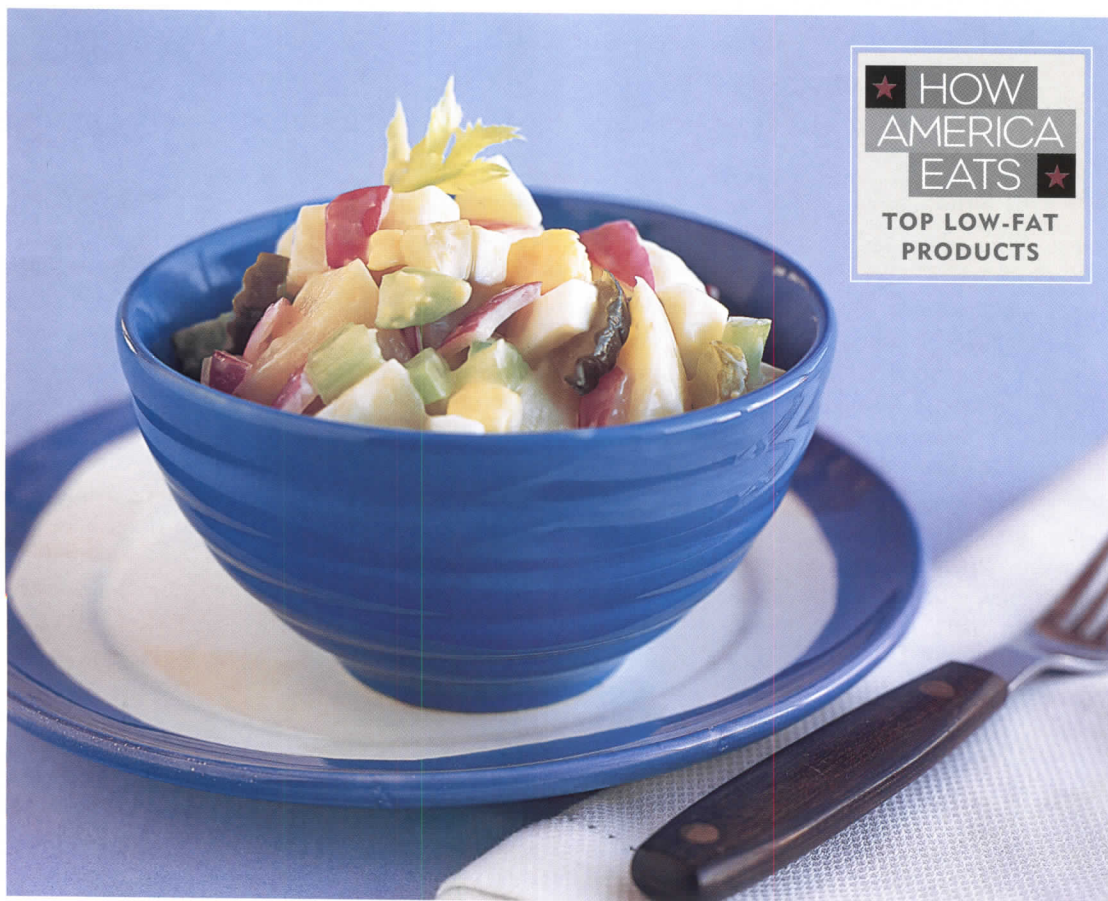
GREEN BEANS

These beloved legumes are also known by at least three other names: string beans, snap beans and pole beans. Despite the identity crisis, green beans are very popular, but they age rather quickly; it's best to enjoy them soon after purchasing so as not to miss out on their benefits. A half-cup delivers two grams of fiber, lots of folate and a healthy shot of vitamin C. Be advised that when canned, the naturally crunchy and slightly sweet beans lose some of their vitamin C and usually gain lots of salt. But who needs canned green beans when fresh ones are available all year? 

LOW IN FAT, HIGH IN FLAVOR

The skinny on healthful versions of your favorite convenience foods

By Marie Simmons



DRESSING DOWN: POTATO SALAD MADE WITH NONFAT MAYONNAISE AND SWEET PICKLES IS A GUILT-FREE INDULGENCE.

RECIPES

Old-fashioned Potato Salad
with Sweet Pickles

Curried Spinach Dip

Dried-Cranberry Spread

Almond Cheesecake

WHEN I LEARNED that low-fat and nonfat versions of sour cream, yogurt, cream cheese and mayonnaise were still popular with readers, I wondered if I was missing something. It had been a while since I had purchased any of these products (except yogurt), opting instead to save fat and calories in other ways. Knowing they were still around, though, made me curious.

So I bought several brands of each—and I was impressed. These newer slimmed-down versions had much-improved taste and texture compared to yesterday's bland low-fat models, and the nutritional stats—9 calories per tablespoon of fat-free sour cream, for instance, and 11 calories per tablespoon of nonfat mayonnaise—are mighty impressive, too. (Sometimes when the fat is taken out, the manufacturer tries to increase the flavor with more sugar; in turn, the item ends up with more calories than the original.)

The true test was passed when I successfully used all of these items in traditional recipes. Since there was less fat, I also had to provide a jolt of flavor. But instead of sugar, I put more nutritious and more assertive ingredients into these great dishes. Sour cream and yogurt made a terrific dip with the addition of toasted curry, garlic and spinach; sweet pickle juice and chopped pickles enhanced a virtually fat-free potato salad; the tang of dried cranberries and the sweetness of honey rounded out the cream cheese spread; and a blend of reduced-fat and no-fat cream cheeses made all the difference in the texture of the almond cheesecake.

So in return for showing me the reduced-fat light, I present you with these delicious dishes, all easy to make and perfect for entertaining, and all with much less fat than usual—though you would never know it by tasting them.

OLD-FASHIONED POTATO SALAD WITH SWEET PICKLES

6 SERVINGS

- 1½ pounds white-skinned potatoes, peeled, cut into ¾-inch pieces
- 2 hard-boiled eggs, peeled, cut into ½-inch pieces
- 1 cup diced celery
- ¾ cup coarsely chopped red onion
- ¾ cup nonfat mayonnaise
- ½ cup sweet pickle slices, each quartered
- 3 tablespoons sweet pickle juice from pickle jar

Steam potatoes until tender, about 12 minutes. Cool. Place potatoes in large

bowl. Add eggs, celery, onion, mayonnaise, pickles and pickle juice. Toss gently to blend. Season salad to taste with salt and pepper. *(Can be made 4 hours ahead. Cover and refrigerate.)*

PER SERVING: calories, 160; total fat, 2 g; saturated fat, 0.5 g; cholesterol, 62 mg

CURRIED SPINACH DIP

Serve this zesty dip with crackers or cut-up raw vegetables.

MAKES ABOUT 2 CUPS

- 1 teaspoon curry powder
- ½ teaspoon ground cumin
- 1 10-ounce package frozen chopped spinach, thawed, squeezed dry
- ¾ cup nonfat sour cream
- ¾ cup plain nonfat yogurt
- 2 garlic cloves, minced
- ¼ teaspoon hot pepper sauce

Stir curry and cumin in small dry skillet over medium-low heat just until fragrant, about 45 seconds. Remove from heat.

Combine chopped spinach, nonfat sour cream, nonfat yogurt and minced garlic in processor. Blend until spinach is pureed. Add curry mixture and hot sauce and process until blended. Season to taste with salt and pepper. Transfer to bowl. *(Can be prepared 4 hours ahead. Cover and refrigerate.)*

PER 1 TABLESPOON SERVING: calories, 9; total fat, 0; saturated fat, 0; cholesterol, 0

DRIED-CRANBERRY SPREAD

Nice for breakfast on bagels or toast.

MAKES ABOUT 1 CUP

- Nonstick vegetable oil spray
- ¼ cup dried cranberries
- 1 8-ounce container nonfat cream cheese, room temperature
- ¼ cup soft fresh goat cheese (such as Montrachet; about 1¾ ounces)
- 2 tablespoons plain nonfat yogurt
- 2 to 3 teaspoons honey

Spray metal blade of processor with nonstick spray. Add dried cranberries to processor and coarsely chop. Add nonfat cream cheese, goat cheese, nonfat yogurt and 2 teaspoons honey; process until well blended. Taste and add 1 tea-

spoon honey, if desired. Transfer spread to bowl. *(Can be prepared 3 days ahead. Cover and refrigerate.)*

PER 1 TABLESPOON SERVING: calories, 33; total fat, 1 g; saturated fat, 0.5 g; cholesterol, 2 mg

ALMOND CHEESECAKE

Prepare this a day in advance to give the flavors time to blend and the cake a chance to become firm and properly chilled.

8 SERVINGS

- 3 large eggs
- 1 cup graham cracker crumbs
- ½ cup sliced almonds, toasted
- 1 teaspoon plus ¾ cup sugar
- 2 8-ounce containers nonfat cream cheese, room temperature
- 1 8-ounce "brick" Neufchâtel cheese (reduced-fat cream cheese), room temperature
- 1 tablespoon vanilla extract
- 2 teaspoons grated lemon peel
- ¼ teaspoon almond extract
- ¼ cup nonfat sour cream

Preheat oven to 350°F. Beat eggs to blend in small bowl. Combine cracker crumbs, ¼ cup almonds, 1½ tablespoons beaten egg and 1 teaspoon sugar in processor. Using on/off turns, blend until almonds are finely ground and crumb mixture holds together, adding more beaten egg by teaspoonfuls if mixture is crumbly. Press crumb mixture onto bottom and up sides of 9-inch-diameter glass pie dish (crust will be thin). Bake crust until set, about 8 minutes. Cool while preparing filling.

Beat nonfat and reduced-fat cream cheeses and remaining ¾ cup sugar in large bowl until smooth. Beat in remaining beaten eggs, then vanilla extract, lemon peel and almond extract. Gently spread filling in prepared crust. Bake cheesecake until puffed and firm to touch in center, about 40 minutes.

Remove cheesecake from oven. Spread sour cream evenly over top; sprinkle with remaining ¼ cup almonds. Cool cheesecake on rack 1 hour. Refrigerate uncovered until cold, then cover and refrigerate overnight. Cut into wedges.

PER SERVING: calories, 346; total fat, 12 g; saturated fat, 4 g; cholesterol, 93 mg



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FRIDAY, MAY 18, 2001 7:30 TO 10:30 PM GRAND TASTING BELLAGIO

Join us for this walk-around Grand Tasting featuring the signature dishes of 40 renowned Las Vegas restaurants, and meet the celebrated chefs in person.

12TH ANNUAL BON APPÉTIT WINE & SPIRITS FOCUS

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Charlie Palmer AUREOLE	Joseph Elevado NOBU
Grant MacPherson BELLAGIO	John Cahill OLIO
Jean Philippe Maury BELLAGIO	Todd English & Clay Conley OLIVES
Susan Feniger & Mary Sue Milliken BORDER GRILL	Dennis Di Dio ONDA
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Jean Joho & Joung Sohn EIFFEL TOWER RESTAURANT	Joe McSherry ROCK LOBSTER
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Michael Ginor HUDSON VALLEY FOIE GRAS	David Robins SPAGO
Marc B. Poidevin LE CIRQUE	Stephan Pyles & David Woodward STAR CANYON
Saipin Chutima LOTUS OF SIAM	Bill Jacobs THE STEAK HOUSE
Robert Kirchoff LUTECE	Adam Odegard TREASURE ISLAND
Kim Canteenwalla MGM GRAND	Luciano Pellegrini VALENTINO
Bernard Ibarra THE MIRAGE	Wolfgang von Wieser VERANDAH

SATURDAY, MAY 19, 2001 7:00 PM GALA BLACK TIE DINNER BELLAGIO

Saturday evening, MGM MIRAGE™ will present a culinary tour de force, bringing together acclaimed chefs from around the world and teaming them with their celebrated Las Vegas colleagues for a once-in-a-lifetime black tie dinner. Featured chefs include: Kim Canteenwalla, MGM Grand; Todd English, Olives; Grant MacPherson, Bellagio; Michael Mina, Aqua; Julian Serrano, Picasso; Alessandro Stratta, Renoir and Jean Georges Vongerichten, Prime Steakhouse. Each chef will contribute a dish to the luxurious, multi-course menu paired with world-class wines selected by master sommeliers.

A dazzling dessert extravaganza followed by live music and dancing will complete the evening.

To make room reservations or for more information about the following properties, please call the hotel directly:



Overlooking a lake featuring dancing fountains, Bellagio offers an unrivaled level of upscale accommodations, including Mobil Five-Star dining, a gallery of fine art, designer shopping and Cirque du Soleil's imaginative performance of "O". For more information, contact Bellagio at 888-987-6667.



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12TH ANNUAL BON APPÉTIT WINE & SPIRITS FOCUS

Saturday, May 19, 2001 WORKSHOPS & PRIVATE TASTINGS

SUSHI & SAKE WORKSHOP

11:00 am to 2:00 p.m.

Shintaro, Bellagio

The art of sushi-making presented in a hands-on workshop hosted by Shintaro executive chef Sean O'Connell and Mike Shigemoto, followed by a four-course lunch and sake tasting. \$95

THE TASTE OF THINGS TO COME: WINE & FOOD PAIRING FOR THE 21ST CENTURY

11:00 am to 2:00 p.m.

The Ballroom, Bellagio

John Ash, celebrated chef, award-winning cookbook author of *From the Earth to the Table*, and director of food and wine education for Fetzer Vineyards and Bonterra Vineyards will present a philosophical exploration of the direction of food and wine in the new century, followed by a multi-course lunch that will symbolize John's views on the future. Limited-release Fetzer Reserve wines and organically-grown Bonterra wines will be featured. \$95

WINE & FOOD PAIRING LUNCH

11:00 to 2:00 p.m.

Renoir, The Mirage

A workshop on the dos and don'ts of wine and food pairing, featuring a four-course tasting menu prepared by Alessandro Stratta of Renoir paired with the wines of Far Niente. \$100

IMPORTED CHEESE AND PORT SELECTIONS

2:30 - 3:30 p.m.

Prime Steakhouse, Bellagio

A comprehensive tasting of dishes featuring cheeses from France, Scotland and Australia paired with Port samplings including Vintage, Late Bottled Vintage, Vintage Character and Tawny Ports. A rustic country basket with samplings of the day's fare and information is yours to take home. Hosted by Grant MacPherson, executive chef, Martin Heierling, garde manger and Jay James, master sommelier, all of Bellagio. \$75

RESTAURANT-STYLE ENTERTAINING AT HOME

2:30 to 4:00 p.m.

Caribbean Room, Treasure Island

Learn how the professionals prepare parties at home with restaurant pizzazz. Samples of appetizers and pastries will be presented and taught by Adam Odegard, executive chef, and Debra Mitchell, executive pastry chef, and paired with the wines of Kendall-Jackson. \$45

VODKA & CAVIAR TASTING

2:30 - 3:30 p.m.

Aqua, Bellagio

A dramatically staged premium vodka and caviar tasting hosted by Mark Lo Russo, executive chef of Aqua and Tony Abou-Gamin, beverage specialist at The Bellagio. \$125

BRAZILIAN HOME BARBECUING TECHNIQUES AND SOUTH AMERICAN COCKTAIL MIXOLOGY

3:00 - 4:30 p.m.

Samba Grill, The Mirage

Join Patrick Glennon, chef of Samba Grill, for a demonstration and discussion of flavorful South American barbecuing and its history and folklore, paired with festive South American libations. Guests will leave with a gift basket with housemade condiments and exotic South American ingredients, as well as a book containing recipes, descriptions and the history of Brazilian barbecuing. \$75

FOIE GRAS TASTING

3:00 to 4:00 p.m.

MGM Grand

Foie gras has been described as the "ultimate guilty pleasure." In this exclusive seminar, chef Michael Mina of Aqua and Michael Ginor of Hudson Valley Foie Gras will discuss the lore and history of this culinary delight and demonstrate several methods of preparation. \$65

2001: A CHOCOLATE ODYSSEY

3:00 - 4:00 p.m.

The Ballroom, Bellagio

Join Jean-Philippe Maury, executive pastry chef of Bellagio, named best pastry chef in France, as he shows you how to recreate some of his most succulent chocolate secrets such as Raspberry Sacher Cake and a few of his Bellagio line of Chocolate Bon Bons. You will leave with step-by-step recipes and some chocolates to share with a friend. \$50

ANTIPASTO WORKSHOP

3:30 to 4:30 p.m.

Olio Restaurant, MGM Grand

John Cahill, executive chef of Olio Restaurant, has updated many traditional antipasto dishes with a modern twist and now features them on the largest antipasto bar in the world. He will share the recipes for some of his signature dishes which feature the finest authentic ingredients imported from Italy, and lead a tasting paired with a selection of Italian wines. \$45

Sunday, May 20, 2001 CHAMPAGNE & JAZZ BRUNCH

10:00 a.m. to 2:00 p.m.

MGM Grand

Finish the weekend on a sparkling note! Join us for Sunday Champagne Jazz Brunch at the legendary MGM Grand. Savor the sumptuous buffet, sip Champagne and delight in the sounds of live jazz music. It's truly a feast for all the senses. \$65



12TH ANNUAL BON APPÉTIT WINE & SPIRITS FOCUS

GRAND TASTING EVENT

Friday, May 18, 2001

	# of Tickets	Price	Total
101 (For orders received on or before May 4, 2001)	_____	\$125	_____
102 (For orders received after May 4, 2001, or purchased at the door)	_____	\$135	_____

À LA CARTE EVENTS

Saturday, May 19, 2001

201	Sushi & Sake Workshop	_____	\$ 95	_____
202	Taste of Things to Come	_____	\$ 95	_____
203	Wine & Food Pairing Lunch	_____	\$100	_____
204	Imported Cheese & Port Selections	_____	\$ 75	_____
205	Restaurant-Style Entertaining	_____	\$ 45	_____
206	Vodka and Caviar Tasting	_____	\$125	_____
207	Brazilian Home Barbecuing	_____	\$ 75	_____
208	Foie Gras Tasting	_____	\$ 65	_____
209	2001: A Chocolate Odyssey	_____	\$ 50	_____
210	Antipasto Workshop	_____	\$ 45	_____

Saturday, May 19, 2001

211	Gala Black Tie Dinner	_____	\$350	_____
	Bellagio			

Sunday, May 20, 2001

301	Champagne & Jazz Brunch	_____	\$ 65	_____
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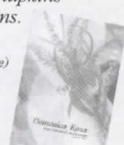
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COVER “Cucina Fresca” pasta bowl and dinner plate by Vietri from Upper Crust, 760-568-1998. “Antique Rope” flatware from Pottery Barn; 800-922-5507; potterybarn.com.

PAGE 37 Place mat and linen napkin in khaki, both from Ad Hoc Hardware, 888-748-4852. Glazed crackleware dinner plate in white (model PFW1210) from Simon Pearce; call 800-774-5277 for nearest store location; simonpearce.com.

PAGES 56 THROUGH 58 “Professional PC-16” 16-cup espresso machine from La Pavoni, 800-927-0277. “Pavone,” “Grottesco” and “Rafaellesco” cups and saucers, all from Cottura, 800-348-6608. “Red” espresso machine from FrancisFrancis!, 877-854-4141. “Minimalia” cups and saucers by Mimmo Paladino from Illy Caffè; 877-455-9347; illy.com. “C1000” espresso machine from Capresso; 800-767-3554; capresso.com. Clear glass cups and saucers from Bodum; 800-232-6386; bodum.com.

PAGE 75 “Axis” glass, “Exquisite” Martini glass and “Wave” highball glass, all from Crate & Barrel; 800-996-9690; crateandbarrel.com. “Jewel” swizzle stick from Pier 1 Imports; 800-447-4371; pier1.com.

PAGES 132 THROUGH 135 Salad bowl and plate by Joan Platt from Shi, 212-334-4330. Pewter-handle fork (with salad) and carving set (with roast chicken), both from Maison Sud, 310-207-5669. “Fleur de Lys” rectangular serving platter (with roast chicken) from Abigail’s; call 800-678-8485 for nearest store location.

PAGES 144 THROUGH 147 Oval serving platter in white (with artichokes) from Simon Pearce (see above). Bowl in white (with asparagus and barley “risotto”) by Simon Pearce from Feast, 626-584-0021. Wood-handle fork by Scof and linen napkin in celadon and gold, both from Salutations Home, 626-577-7460. Tablecloth in sage (with *semifreddo*) from Vietri; 800-277-5933; vietri.com.

PAGES 156 THROUGH 161 Martini glasses from Lane Swenson Home Eclectique, 804-358-0053. “Perugia” dinner plate (with braised veal shanks), “Florentine” flatware by Bugatti and “Boxwood” dessert plate (with chocolate-pecan brownies), all from Vietri (see above). “Dulce de Leche” ice cream from Starbucks Coffee.

All other items are privately owned.

TABLE & HOME: SOURCES AND PRICES

PAGES 162 THROUGH 165 LINENS: “Autumn Arabesque” napkin (\$7) by Trillium from Jordano’s Marketplace, 805-569-6262. “Colorblock” napkin in chartreuse (\$6) from Banana Republic; 888-277-8953; bananarepublic.com. “Buon Appetito” napkin rings (\$28 for set of four) from Anthropologie; 800-309-2500; anthropologie.com. “Mekong Saule” (\$16) and “Tivoli” (\$22) napkins, both by Le Jacquard Français from Salutations Home, 626-577-7460. Vintage-fabric napkin (\$20) by Drennen-Drennen from Petticoats, 323-467-1730. “Leaf Branch” napkin ring (\$3) by Trillium from Village Kitchen, 626-335-3511. “Bistro” napkin in kiwi (\$11) by Sferra Bros. from Dupuis, 714-241-7222. **GLASSWARE:** “Round” goblet (\$62) by Simon Pearce from Geary’s of Beverly Hills, 800-793-6670. Pilsner with green trim (\$22) from Salutations Home (see above). “Frosted Bubbles” highball (\$7) from Conrad & Co.; call 800-975-9753 for nearest store location. “Storm” tumbler (\$17) from Denby; call 800-336-2948 for nearest store location. “Jewel” (\$5) and “Olive Luster” (\$6) swizzle sticks from Pier 1 Imports; 800-447-4371; pier1.com. “Monticello” ribbed tumbler (\$7 each or \$23 for set of four) from The Metropolitan Museum of Art Store; 800-662-3397; metmuseum.org/store. European hotel glass (\$7) from Jan de Luz, 212-343-9911. Slate place mat (\$63 for set of four) from Sur La Table; 800-243-0852; surlatable.com. **FLATWARE:** “Satin Nine” flatware (\$50 for five-piece place setting) by Nancy Calhoun for Jumbo from Pottery Shack, 949-494-1141. “Paloma” polished stainless steel flatware

(\$90 for six forks) by Paola Navone for Driade from Linea, 310-273-5425. “Montpellier” pewter-handle flatware (\$168 for five-piece place setting) from Pierre Deux, 310-274-4115. “Voyager’s Treasure” flatware (\$75 for five-piece place setting) by Tracy Porter and “Normandy Pewter” flatware (\$55 for five-piece place setting), both from Zrike; call 212-686-3991 for nearest store location. “Oregon” rosewood-handle flatware (\$100 for five-piece place setting) by Alain Saint Joanis from Geary’s of Beverly Hills (see above). “Bistro” place mat (\$9) in boysenberry by Sferra Bros. from Dupuis (see above). **DINNERWARE:** “Seamist” bowl (\$14) and salad plate (\$18) from Banana Republic (see above). “Gingham” lunch plate in ivory (\$18) from Fioriware; call 740-454-7400 for nearest store location. “Casa Azul” dinner plate (\$32) from Villeroy & Boch; 800-845-5376; villeroy-boch.com. Glazed plate in green (\$60) by Joan Platt from Shi, 212-334-4330. Red clay dinner plate (\$30) by R. Wood from New Stone Age, 323-658-5969. Leaf-shape appetizer plate (\$59 for set of six) from Pierre Deux (see above). “Touron” dinner plate (\$20) by Jars from Geary’s of Beverly Hills (see above). “Tuscan Sun” dinner plate (\$22) by Amalfi from Garden Home, 707-967-4800. “Grain de Riz” dinner plate (\$20) by Jars from Geary’s of Beverly Hills (see above). “Rim” dinner plate (\$27) and “Coupe” mug (\$20) by Heath Ceramics from OK, 323-653-3501. “Antiqued” dinner plate (\$10) from Pier 1 Imports (see above).

Listed prices are approximate.

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PAGES 166 THROUGH 171 All of the following are area code 212. **ABC Carpet & Home**, 888 Broadway; 473-3000. **Blue Water Grill**, 31 Union Square West; 675-9500. **Bolo**, 23 East 22nd Street; 228-2200. **Campagna**, 24 East 21st Street; 460-0900. **Chicama**, 35 East 18th Street; 505-2233. **Fishs Eddy**, 889 Broadway; 420-9020. **Mesa Grill**, 102 Fifth Avenue; 807-7400. **Olives**, W Union Square, 201 Park Avenue South; 353-8345. **Park Avalon**, 225 Park Avenue South; 533-2500. **Patria**, 250 Park Avenue South; 777-6211. **Pipa**, 38 East 19th Street; 677-2233. **Tabla**, 11 Madison Avenue; 889-0667. **Tocqueville**, 51 East 15th Street; 647-1515. **Union Pacific**, 111 East 22nd Street; 995-8500. **Union Square Cafe**, 21 East 16th Street; 243-4020. **Union Square Greenmarket**, East 17th Street and Broadway; 477-3220.

PAGES 174 THROUGH 179 All of the following are area code 415. **Azie**,

826 Folsom Street; 538-0918. **Bizou**, 598 Fourth Street; 543-2222. **Boulevard**, 1 Mission Street; 543-6084. **Brain Wash**, 1122 Folsom Street; 861-3663. **California Historical Society**, 678 Mission Street; 357-1848. **Dine**, 662 Mission Street; 538-3463. **Fifth Floor**, The Palomar Hotel, 12 Fourth Street; 348-1555. **Fringale**, 570 Fourth Street; 543-0573. **Hawthorne Lane**, 22 Hawthorne Street; 777-9779. **The Jewish Museum San Francisco**, 121 Steuart Street; 591-8800. **LuLu**, 816 Folsom Street; 495-5775. **Metreon**, 101 Fourth Street; 369-6000. **The Moscone Center**, 747 Howard Street; 974-4000. **The Rooftop at Yerba Buena Gardens**, 750 Folsom Street; 777-3727. **San Francisco Museum of Modern Art**, 151 Third Street; 357-4000. **XYZ**, W San Francisco, 181 Third Street; 817-7836. **Yank Sing**, 1 Rincon Center, 101 Spear Street; 957-9300. **Yerba Buena Center for the Arts**, 701 Mission Street; 978-2787.

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MARCH 2001

MENU GUIDE

Here are some suggestions for special parties and weekday menus
based on the recipes in this issue

WEEKEND PIZZA AND A MOVIE

- Crudités
- Double-Salmon Dip **142**
- Spicy Sausage and Gorgonzola Pizza **108**
- Mixed green salad with Italian dressing
- Chianti
- Chocolate-Pecan Brownies **161**

BISTRO-STYLE SUPPER

- Purchased pâté with toast points
- Pan-seared Steaks with
- Mushroom-Merlot Sauce **186**
- Potato, Celery Root and
- Fontina Gratin **161**
- Sautéed spinach
- Pomerol
- Tarte Tatin from the bakery

CASUAL FISH-TACO DINNER

- Smoky Black Bean Dip **143**
- Blue-corn tortilla chips
- Tropical Margaritas **75**
- Fresh Tuna Tacos **185**
- Corn and tomato salad
- Spanish rice
- Assorted Mexican beers
- Flan

ELEGANT BIRTHDAY DINNER

- Lemon-Cassis Martinis **76**
- Crab Cakes with Avocado Salad **170**
- Roast Cornish game hens with
- rosemary and garlic
- Toasted Barley and Asparagus "Risotto" **147**
- Pinot Noir
- Warm Banana Tartlets with
- Peanut Crunch Ice Cream **176**

ALL-AMERICAN LUNCH

- Cheese and crackers
- Marinated olives
- Deviled Drumsticks **186**
- Old-fashioned Potato Salad with
- Sweet Pickles **191**
- Cabbage slaw with
- red wine vinegar dressing
- Lemonade and iced tea
- Apple Crunch Pie **150**

OSCAR NIGHT BUFFET

- Gingered Gin and Tonics **75**
- Blue Cheese and
- Caramelized Shallot Dip **143**
- Carrot and celery sticks
- Beef and bell pepper skewers
- Orzo salad

- Spinach salad with grapefruit
and avocado
- Warm sourdough rolls
- Zinfandel
- Double-decker Raspberry
and White Chocolate Cheesecake **152**

FIRST-DAY-OF-SPRING TEA

- Champagne and sparkling water
- Spiced pecans
- Old-fashioned Carrot Cake with
- Maple-Cream Cheese Icing **134**
- Strawberry Shortbread Tarts **154**
- Biscotti dipped into dark chocolate
- Assorted teas

RAINY-DAY SUPPER

- Fennel, Watercress and Endive Salad with
- Toasted Pine Nuts **138**
- Braised Veal Shanks with
- Mushrooms and Shallots **160**
- Creamy polenta with Parmesan cheese
- Broccoli with Hazelnut Butter **134**
- Margaux
- Rhubarb cobbler with
- vanilla ice cream

VEGETARIAN SOUP-AND-SALAD LUNCH

- Pita crisps
- Curried Spinach Dip **191**
- Roasted Red Pepper and
- Eggplant Soup **138**
- (use vegetable broth)
- Romaine salad with candied walnuts,
- feta cheese and balsamic vinaigrette
- Purchased olive focaccia
- Pinot Gris
- Berry and Pineapple Crumble **183**

SUNDAY SUPPER

- Artichokes with drawn butter
- Lemon-Ginger Chicken with
- Roasted Root Vegetables **134**
- Arugula, Blood Orange and
- Blue Cheese Salad **134**
- Gamay
- Peaches with Shortcake Topping **150**

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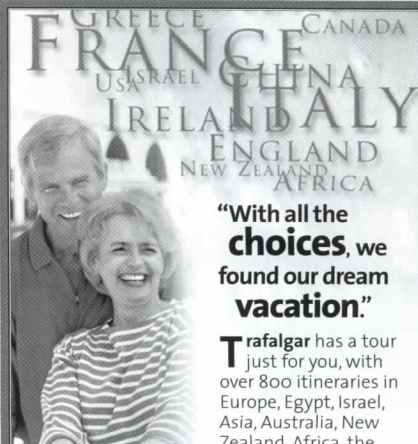
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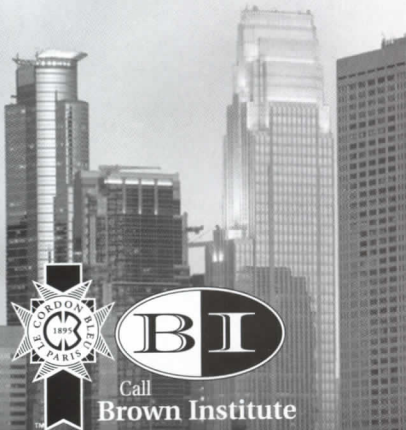
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FEEDBACK

EMERIL LAGASSE

For this issue, we surveyed our readers about cooking and food. What are your fans saying to you?

That they're cooking now more than ever and that cooking is really cool. And it's cool with the kids, too. You know, it's not sex, drugs, and rock and roll anymore. It's food, wine, and rock and roll.

With all the cooking you do for a living, do you ever get to cook for your family?

I do ninety-eight percent of the cooking at home, and that's a conservative estimate. And we also like to entertain. At least seventy-five percent of our family time revolves around food.

So what dishes do you make at home?

Simple stuff like roast chicken with vegetables. We grill a lot, and I also like making Bolognese sauce, which we call "daube" here in New Orleans, and preparing fish and shellfish. Sometimes we do a crawfish boil on the stove top and then take it outside to eat. That's a great Sunday lunch.

Tell us about some of your favorite restaurants in New Orleans.

Boy, there are so many. I love Uglesich's, which is a Creole comfort place run by a husband and wife. There's R & O's by the lake, where I go for gumbo and crawfish pie, and a French bistro called La Crêpe Nanou. And there's always Bayona, K-Paul's, Commander's Palace and Gerard's.

If you could have anyone from past or present at your table, who would it be?

I'm a huge music fan, so there would be people like Don Henley, Sammy Hagar, Billy Joel and Jimmy Buffett. And, of course, I'd like Julia Child there. I would also like to have met Escoffier or Carême, so I'd invite them, too.

One last thing: How did you come up with "Bam"?

I began saying "Bam" to wake up the TV crew when I'd start losing their attention. Then a couple of seasons go by, and I've got people coming up and "bamming" me. There was even this one time when a New York taxi driver rolled down his window and yelled "Yo, Emeril. Bam!"

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