

GET OUT & GRILL

- JUICY PORK STEAKS!
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bon appétit



Peach and Blueberry Galette P. 48

PLUS
6 TREATS
TO END
ON A
SWEET NOTE





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GODDESS
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AUSTIN'S GARDEN TABLE

Taste buds are in perpetual bloom at Lutie's, a highly-anticipated restaurant tucked inside the Commodore Perry Estate gardens in the Texas capital.



ON THE CUSP OF ITS CENTENARY, there is plenty of cause for celebration at the former Hyde Park estate of business tycoon Edgar Perry—but if you're hungry, Lutie's is the name to remember.

Constructed during the Roaring Twenties, the grand Italianate mansion and its immaculate 10-acre grounds were once among the glitziest places to gather in the Lone Star State. The lofty legacy is set to continue with the 2020 opening of the luxurious Commodore Perry Estate, the first urban hotel for Auberge Resorts Collection. This year, the property welcomes its signature restaurant, Lutie's, which promises Central Texas flavors presented with jovial Jazz Age garden flair.

Named after the estate matriarch, Lutie's Garden Restaurant is helmed by husband-and-wife chef duo Bradley Nicholson and Susana Querejazu, whose deceptively simplistic approach allows seasonal unencumbered ingredients to do most of the talking. Indulge in hearty dishes like Yonderway Pork with pickled cabbage and creamer peas, or lighter coastal-inspired dishes like Royal Red Shrimp with daikon and celery. And for dessert? Querejazu reveals her pastry prowess with decadent Kouign Amann Ice Cream as well as Fresh Strawberry Soft Serve drizzled with Texas olive oil. This is one garden that won't be kept secret for long.

1—Lutie's, the hotel's restaurant hideaway, serves up convivial meals in a breezy garden setting.

2—The Commodore Perry Estate was built in Italian Renaissance Revival style in 1928.

3—Simply-executed dishes rotate with the seasons, always featuring locally-sourced ingredients front and center.

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Editor's Letter



I'm making the most of my grill, starting with these sticky wings, p.44.

New Orleans and Charleston or 12 hours ahead, like Singapore, with its UNESCO-protected hawker culture. (Okay, I'd need more than a weekend bag for that trip.)

I am also energized by Kaleo Kanahale Maclay (page 28), a volleyball player who heads to Flower & Flour, the bakery she owns with her husband in Oklahoma City, at four in the morning to make blueberry scones before she trains at eight. Can you imagine how accomplished she must feel by noon? If I get through the *New York Times* Spelling Bee puzzle by 10 a.m., I feel like a superhero. Speaking of puzzles, we are excited to introduce our first-ever crossword on page 24 (food-centric, of course). I'm curious to know what you think. Too easy? Too hard? Just right?

There's inspiration to be found in our recipes too. I love our story on grilled chicken (page 38) with specific recipes and techniques best suited for every part of the bird, all developed by the *BA* Test Kitchen. The spatchcocked chicken has a preparation so simple—mostly salt and five-spice powder—I was sure I'd missed a step, but it couldn't have been more delicious. And the vegetarians in the office wouldn't stand for another sorry story on a grilled portobello burger, so we developed recipes where the veggies aren't afterthoughts but the stars (page 62). For more on grilling, from how to choose charcoal to nearly 100 archival recipes, check out bonappetit.com/grilling.

But let's be honest: In summer we're most excited about dessert, and this month we featured Samantha Seneviratne, whose recipes highlight all sorts of berries (page 46). The blueberry and peach galette, as tasty as it is pretty, has graham crackers in the crust, which lend it a lightly chewy quality. Plus, it's a perfect use for all those graham crackers hanging around after the kids make s'mores. Until next month...

DAWN DAVIS
editor in chief

@bonappetitdawn on instagram

Grill and Go

▶ **WITH RECIPES FOR** grilled scallops, chicken, and veggies, we've labeled this the grilling issue. But we could have easily called it the inspiration issue. Here at *Bon Appétit*, we're inspired to travel again, so we turned to food people (chefs, shop owners, and cookbook authors) for advice on planning food-focused getaways. Where, we asked them, do they take guests to eat and sightsee when showing off their respective hometowns? I don't know about you, but after an intense 2020, I want to keep my weekend bag packed so I can explore every destination in this package (page 70), whether it's just a short flight away like

DAWN'S PICKS



Paralympian and bakery owner Kaleo Kanahale Maclay (p. 28) puts as much love into the florals at **Flower & Flour** as she does into the baked goods.



I love serving grilled meat directly from the cutting board. This one from **Hidden Gem**, a Southampton shop we profile on p. 22, is stunning!



We have a story on salting cocktails (not just the rim!) on p. 34. It changed the way I make my margaritas—**Los Lobos tequila**, please—and I'm here for it.

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A BON APPÉTIT BRAND

Farmers Market Stunners

Late summer is the time to slow down, exhale, and make the most of the season's abundance. These fresh recipes have the last part covered, so you can focus on the rest.

Peach- Aperol Spritz

Cut 1 lb. ripe peaches or nectarines into wedges. Transfer to a large pitcher and muddle to crush slightly. Slice 1 orange and 1 lemon and add to pitcher. Pour in 2 oz. Aperol and ½ oz. Averna amaro, then add one 750-ml bottle chilled sparkling rosé and stir gently to combine. Divide among glasses. 6 servings

**RECIPE BY
RACHEL GURJAR**



We're cooking through these recipes all month long at [bonappetit.com](https://www.bonappetit.com). Join us!

Tomato Caesar

A thick dressing is essential to hold up against juicy tomatoes. Using a blender creates the tightest emulsion, but if hand-whisking, add another 1 Tbsp. mayonnaise for thickness

RECIPE BY CHRIS MOROCCO

4 SERVINGS

- 3 oil-packed anchovy fillets
- 1 small garlic clove
- 1/3 cup extra-virgin olive oil
- 3 Tbsp. fresh lemon juice
- 1 Tbsp. mayonnaise
- 1 tsp. Dijon mustard
- 2 Tbsp. finely grated Parmesan, plus shaved for serving

- Kosher salt, freshly ground pepper
- 1 1/2 lb. mixed tomatoes, sliced, quartered, or halved
- 1/2 cup basil leaves

► **1.** Purée anchovies, garlic, oil, lemon juice, mayonnaise, mustard, and 2 Tbsp. Parmesan in a blender until smooth. Season dressing with salt and pepper. (Or, finely chop anchovies and garlic and whisk together dressing in a medium bowl.)

2. Arrange tomatoes on a large plate; drizzle dressing over. Top with basil and shaved Parmesan; season generously with pepper.



Tomato slices are better than wedges here; laid flat, they hold the dressing in place.



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Chicken and Corn Stir-Fry

Oyster sauce is packed with umami yet is rarely overpowering. It adds tons of depth to stir-fries, boosts flavor in marinades, and is just all-around incredibly delicious

RECIPE BY CHRIS MOROCCO

4 SERVINGS

- 3 Tbsp. oyster sauce
- 1 Tbsp. unseasoned rice vinegar
- 1 tsp. toasted sesame oil
- 4 skinless, boneless chicken thighs (about 1 lb.), cut into 1" pieces
- Kosher salt
- 2 Tbsp. cornstarch
- 4 Tbsp. vegetable oil, divided
- ½ small red onion, sliced
- 4 garlic cloves, sliced
- 1 1" piece ginger, peeled, finely chopped
- ½ tsp. (or more) Aleppo-style pepper or other mild chile flakes
- 3 ears of corn, kernels cut from cobs
- Steamed rice and cilantro leaves with tender stems (for serving)

► **1.** Stir together oyster sauce, vinegar, sesame oil, and 2 Tbsp. water in a small bowl. Set aside.

2. Place chicken in a medium bowl. Season with salt and sprinkle with cornstarch; toss lightly to coat. Heat 2 Tbsp. vegetable oil in a large well-seasoned wok or nonstick skillet over medium-high. Cook chicken, tossing occasionally, until golden brown and nearly cooked through, 6–8 minutes. Add red onion, garlic, ginger, Aleppo-style pepper, and remaining 2 Tbsp. oil. Cook, tossing, until vegetables are softened, about 2 minutes. Add corn and cook, tossing often, until tender, about 3 minutes.

3. Stir in reserved oyster sauce mixture and cook, tossing often, until reduced nearly to a glaze, about 2 minutes. Taste and season with salt if needed.

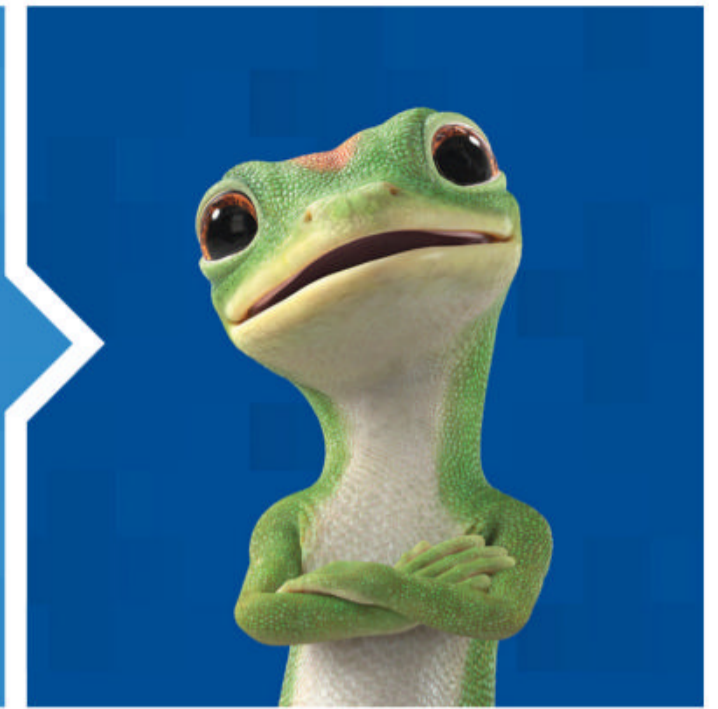
4. Serve stir-fry with rice, topped with cilantro.

No ripe corn at the market? Swap in peppers, peas, mushrooms, or summer squash.



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Seared Squash and Halloumi Burgers

This sandwich makes a strong case for replacing a veggie burger with a slab of melty, salty cheese. It's easier and arguably tastier.

RECIPE BY SARAH JAMPEL

MAKES 4

- 2 medium summer squash
- Kosher salt
- 1 6–8-oz. package Halloumi cheese
- 2–3 Tbsp. extra-virgin olive oil
- 1 garlic clove, finely grated
- ¼ cup sliced pickled jalapeños, plus 1 Tbsp. pickle juice
- 1 tsp. honey

- Freshly ground black pepper
- 4 hamburger buns
- ⅓ cup basil leaves

► **1.** Trim ends from squash. Cut crosswise into 3"-long cylinders; cut cylinders lengthwise into ¼"-thick planks. Spread out on a kitchen towel and sprinkle lightly with salt. Let sit 10 minutes.

2. Meanwhile, slice Halloumi into ½"-thick slabs roughly the width of the buns (about 3" squares).

3. Whisk garlic, pickle juice, honey, and a small pinch of salt in a small bowl; season generously with pepper. Set dressing aside.

4. Heat 2 Tbsp. oil in a large nonstick skillet over medium-high. Pat squash dry. Working in 2 batches, cook squash in a single layer, turning once or twice and adding another 1 Tbsp. oil between batches if needed, until deeply browned and charred on both sides, about 5 minutes. Transfer squash to a shallow bowl. Pour reserved dressing over and gently turn squash to coat.

5. Wipe out pan and return to medium heat. Toast buns, cut side down, in pan until golden, about 3 minutes. Transfer to plates.

6. Increase heat to medium-high. Pat Halloumi dry; cook, turning once and pressing down lightly, until browned and starting to soften and melt, about 2 minutes.

7. Distribute Halloumi among bottom buns. Top with pickled jalapeños and basil, then with squash. Close with bun tops.



Don't skip on salting your zucchini first. It'll save you from the dreaded squash sog.

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Spicy Braised Eggplant Noodles

This fast weeknight noodle dish uses gochujang and miso for deep flavor, creating a seamless union with the tomato paste

RECIPE BY CHRIS MOROCCO

4 SERVINGS

- Kosher salt
- 12 oz. dried wide rice noodles
- 3 Tbsp. gochujang (Korean hot pepper paste)
- 1 Tbsp. white or yellow miso
- 6 Tbsp. extra-virgin olive oil, divided
- 1 ½ lb. medium eggplant, preferably Japanese, sliced ¾" thick
- 6 garlic cloves, thinly sliced
- 1 1" piece ginger, peeled, finely chopped
- 2 Tbsp. double-concentrated tomato paste
- 2 Tbsp. unsalted butter
- 3 scallions, thinly sliced
- ¼ cup chopped salted dry-roasted peanuts

► **1.** Bring a large pot of lightly salted water to a simmer. Remove pot from heat and stir in noodles. Let soak, stirring often, until very al dente. Drain, reserving 1 cup noodle cooking liquid. Rinse noodles under cold running water.

2. Mix gochujang and miso in a small bowl, gradually adding 1 ½ cups warm water, until smooth.

3. Meanwhile, heat 3 Tbsp. oil in a large skillet, preferably nonstick, over medium-high. Add eggplant and drizzle with another 2 Tbsp. oil; season lightly with salt. Cook, undisturbed, until golden brown, about 3 minutes. Toss; continue to cook, tossing occasionally, until most of eggplant are golden and nearly tender, about 5 minutes more. Transfer eggplant to a plate.

4. Reduce heat to medium and add remaining 1 Tbsp. oil to skillet. Cook garlic and ginger, stirring often, until golden, about 2 minutes. Add tomato paste and cook, stirring, until slightly darkened, about 1 minute. Stir in gochujang mixture and return eggplant to skillet. Cook, stirring occasionally, until eggplant are nearly falling apart, 6–8 minutes.

5. Add noodles, butter, and ½ cup reserved noodle cooking liquid to skillet. Cook, tossing often and adding more cooking liquid as needed, until sauce is glossy, about 2 minutes; season with salt.

6. Serve noodles topped with scallions and peanuts.



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Cod With Scallion-Sesame Butter

This nod to scallion-ginger sauce uses a combination of butter and olive oil, giving extra richness to lean whitefish

RECIPE BY CHRIS MOROCCO

4 SERVINGS

- 4 5–6-oz. cod or other flaky whitefish fillets
- Kosher salt
- 2 Tbsp. cornstarch or all-purpose flour
- 6 Tbsp. extra-virgin olive oil, divided
- 1 bunch scallions, thinly sliced
- 4 Tbsp. unsalted butter

- 1 tsp. toasted sesame oil
- 1 1" piece ginger, peeled, finely chopped
- 2 garlic cloves, thinly sliced

► **1.** Pat fish dry with paper towels; season with salt. Sprinkle one side with an even layer of cornstarch; brush off excess. Heat 2 Tbsp. olive oil in a large nonstick skillet over medium-high. Lay fish, cornstarch side down, in skillet and cook, shaking pan occasionally, until golden, crisp, and opaque around the edges, 6–8 minutes. Turn fish over and cook just until fillets are cooked through and flake easily with a fork, 1–2 minutes.

2. Meanwhile, place scallions in a medium heatproof bowl. Combine butter, sesame oil, ginger, garlic, and remaining 4 Tbsp. olive oil in a medium saucepan over medium heat. Cook until butter begins to foam and garlic turns light golden, about 4 minutes. Pour over scallions, stirring to wilt. Let cool 1 minute, then season with salt.

3. Serve fish with scallion-sesame butter spooned over.

A dusting of cornstarch imparts that restaurant-style golden crisp.



CHICKEN WITH CHEESE & VEGETABLES



**NOTHING WILL STICK BUT
THE SMILES ON THEIR FACES.**



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Down by the Sea

Sisters Tanya Willock and Temidra Willock-Morsch draw from their art-school backgrounds and Antiguan heritage to design handmade housewares at **Hidden Gem** in Southampton, NY

by HILARY CADIGAN

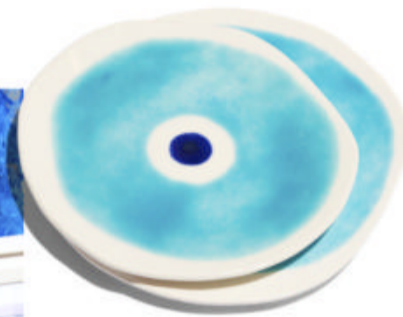


Bent Candles

Tanya hand-dips these paraffin candles in an array of bright hues, then bends them into various shapes so none are exactly alike. \$25 for two



* Find more from Temidra (left) and Tanya at hiddengemny.com



Evil Eye Plate

Honeymooning in Greece, Temidra fell in love with a local ceramist's dishware, which she now sells at the shop. "The eye is protection from evil spirits and bad energy," she says. \$125

This tie-dyeing technique traces back to Antigua, where people create bright costumes for Carnival with powdered dyes over ice. "It's messy but worth it!" says Tanya.

HAND-DYED TEA TOWELS \$24



"Our brother, Jari Willock, cuts these charcuterie boards from mahogany. Then we pour resin and ink on top, using a hair dryer to get a foamy ocean effect."

RESIN CHARCUTERIE BOARDS \$145

12" Sisal Bowl

A group of Kenyan artisans in Nairobi make these bowls by hand. "They're like woven sculptures," says Temidra. "I like to hang them on a gallery wall to add texture and dimension. Plus, if they fall off, they won't break!" \$60



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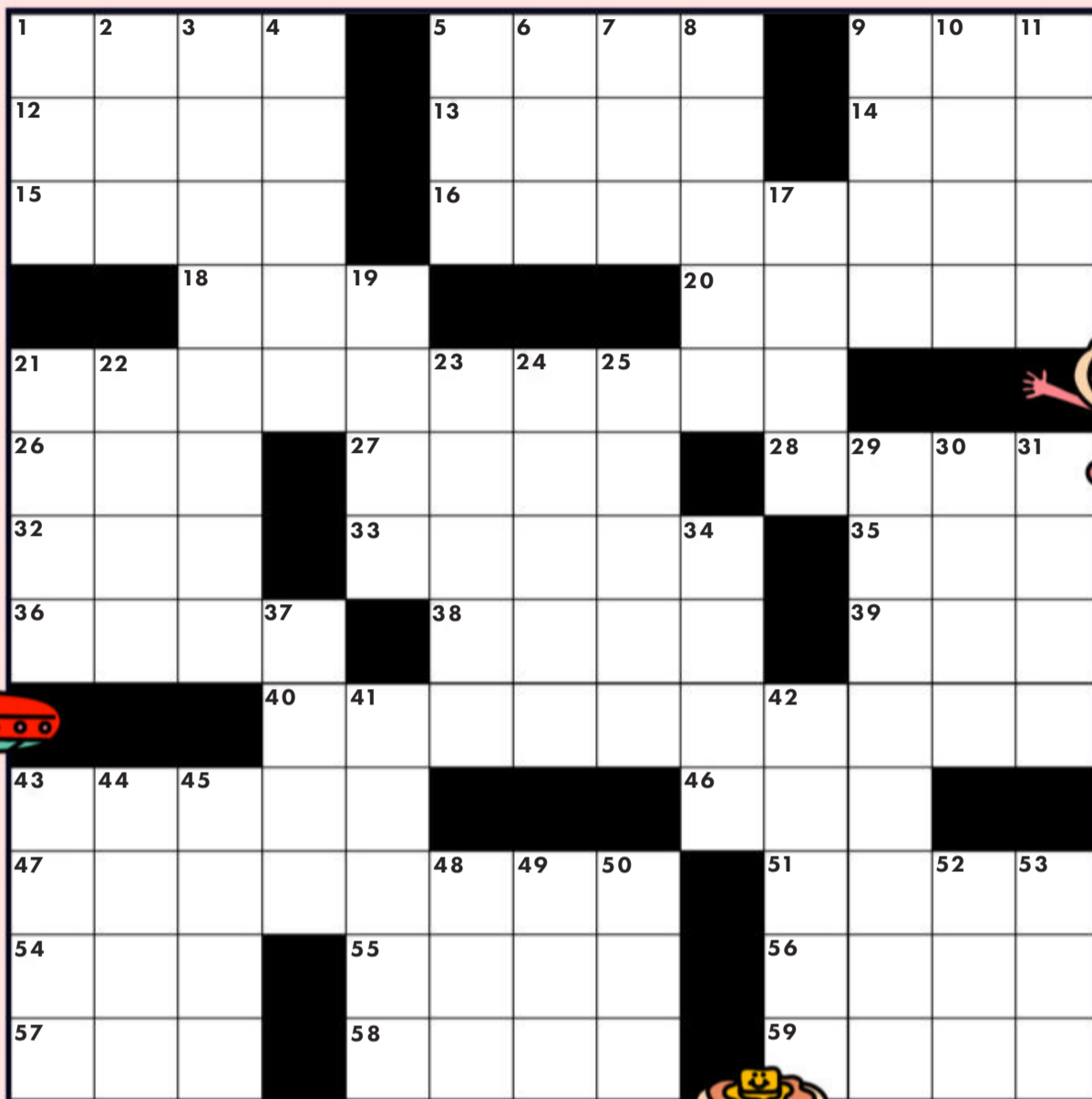
Put Your Money Where Your Mouth Is

A food-themed crossword for beach days and long drives

by PAOLO PASCO



Stumped?
Find the answers
on page 87.



ACROSS

- 1 Breakfast restaurant that briefly changed its last letter to a B
- 5 Desmond who received a Global Champion Against Hunger award from the U.N.
- 9 Bad malady for a food reviewer
- 12 Smoked salmon style
- 13 Kitchen shears sound
- 14 Yule ____
- 15 As ____ on TV (like Ginsu knives and Gotham Steel pans)
- 16 Baker's standby whose last word is jargon for money
- 18 Lose integrity, as a tortilla
- 20 Cookies that come in Carrot Cake and Chocolate Peanut Butter Pie varieties
- 21 Slaw vegetable whose last word is slang for money
- 26 Brand that makes BA's favorite cherry pitter
- 27 Nonedible nest eggs
- 28 Crispy part of pan-fried salmon
- 32 Grape ____ (Hanna-Barbera cartoon animal)
- 33 Like sampling wild mushrooms

- 35 "I was 32 when I started cooking. Up until then I just ____" —Julia Child
- 36 Thin Indian pancake
- 38 Discarded part of a cherry
- 39 ____ *There Be Meat* (cookbook subtitled *The Ultimate Barbecue Bible*)
- 40 Shelled seafood dish whose last word can mean money
- 43 Milk source
- 46 "We ____ to please" (restaurant service mantra, maybe)
- 47 Philanthropic grocery provider... or an apt-sounding place
- 51 Item whose cartridge flavors include mango and cherry
- 54 Carnivorous nighttime bird
- 55 "Tuning fork" in an orchestra pit
- 56 Suffix for gastr-, in ailments that affect appetite
- 57 Show with fake ads for "Almost Pizza" and "Totino's Activity Pack"
- 58 *Ratatouille* rat-chef
- 59 Dried fruit often in ma'amoul

DOWN

- 1 Walk-____ (restaurant customers without reservations)
- 2 Farmer's tool
- 3 Cooks for too long
- 4 Feeling after realizing you mistook salt for sugar, maybe
- 5 Cookbook abbr.
- 6 Sea urchin glands used in sushi
- 7 Truss, as turkey legs
- 8 "That smells like ____" (opening line of classic conversational prank)
- 9 Smoky passage for a wood-fired oven
- 10 The chile from Chili's, for one
- 11 Reactions to disgusting meals
- 17 What can follow "alfaj-" or "s'm-" to make a dessert name
- 19 Match, as wine and cheese
- 21 *Guy's Family ____ Trip* (onetime show following the Fieri family)
- 22 Restaurant trade show, for one
- 23 Iced tea brand with an adjectival name
- 24 Moisten while cooking

- 25 Went "Can I have seconds?", maybe
- 29 Olive named after a city in Greece
- 30 One counted at a grocery store express lane
- 31 Hair accessories for lunch line workers
- 34 Disco hit with the lyric "You can have a good meal"
- 37 *Community* character whose father runs a falafel restaurant
- 41 Woodsy spot for a picnic
- 42 Steaming
- 43 Vehicles in the decor for a notable McDonald's in Roswell, New Mexico
- 44 Consume
- 45 Barbie Careers Pasta Chef, e.g.
- 48 Gordon Ramsay's co-chef Matt
- 49 Cutesy chewing onomatopoeia
- 50 ____ lime pie
- 52 Cyanide-producing (!) part of a cherry
- 53 Compass point hidden in "cheeseburger"





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Two Fine California Cabs and 2 Stemless Glasses
\$68.97 value

A condensed guide to the sweet (and sour) world of:

Cherries

The
101

What Are They?

Cherries are stone fruit, in season during early summer in Washington and California and late summer in Michigan.

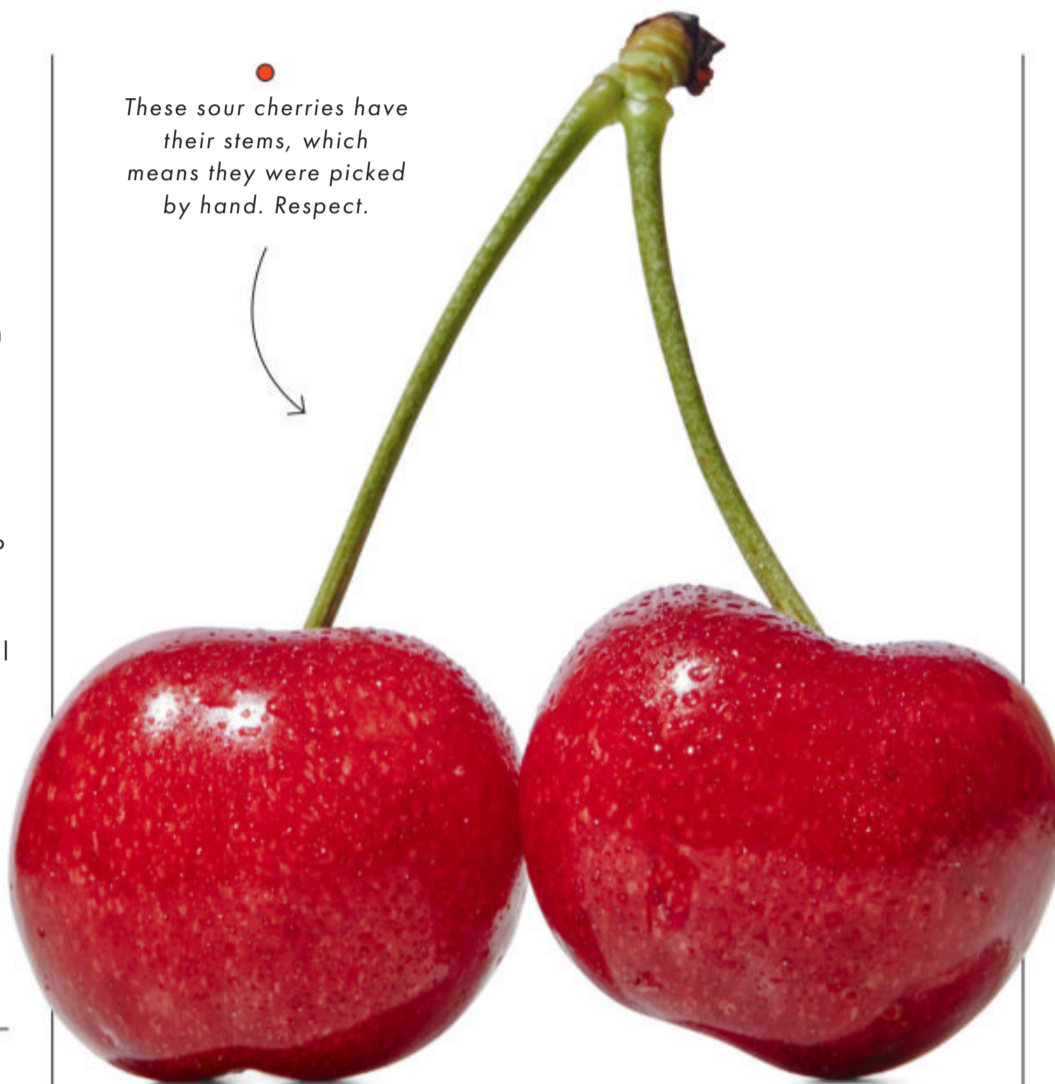
BUYING

Look for shiny, plump cherries on the bigger side, without blemishes or bruises. Don't worry about whether the stem is intact—that doesn't affect how good the cherry will be.

STORING

Eat them ASAP and keep them on the counter; they'll get mealy in the fridge. Sour cherries have 36 hours (they're sensitive, okay?); sweet cherries have 3 to 4 days.

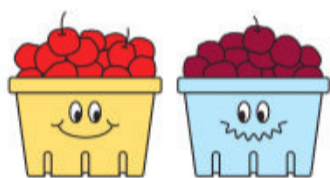
These sour cherries have their stems, which means they were picked by hand. Respect.



GOES WITH EVERYTHING:

Cherry Compote

Pit 1 lb. sweet cherries and place in a medium saucepan. Add 1 wide strip lemon zest and 3 Tbsp. sugar and simmer over medium heat until fruit is tender and juices are thick enough to coat a spoon, 8–12 minutes. Fish out and discard lemon zest.



SWEET AND SOUR

There are hundreds of varieties of sweet cherries, from Bing to Rainier, though it's hard to tell the difference in a taste test. But there's a big difference between sweet and sour (also known as tart) cherries:

SWEET CHERRIES

are for snacking, contain more sugar, and are often bigger and sturdier than tart cherries. Mostly grown on the West Coast.

SOUR OR TART CHERRIES

are slightly sweet and acidic. They're the best for baking because their sugars and acid concentrate and bring more sassy cherry flavor than sweet cherries, which can taste bland when cooked.

What's up with maraschinos?

A nice metaphor for mankind's destruction of the natural world, maraschino cherries are an irresistible shell of what was once a cherry that got bleached with sulfur dioxide, marinated in sugar syrup, flavored with almond extract, and dyed back to red.

What if I want a real cherry in my cocktail?

As you wish. Luxardo cherries are dark and intense, a classic choice, while American Spoon's jarred sour cherries are more like pie filling, bright and summery.



LAST YEAR SUCKED FOR CHERRIES TOO

A cherry crop failure used to be a once-in-a-lifetime event in Michigan, which grows 75 percent of the country's tart cherries. But because of climate change, there have been two since 2001, and last year a spring freeze took out almost 70 percent of the harvest. On the West Coast, warmer autumns prevent cherry trees from blossoming and fruiting. This affects not only the cherries at your market but also the livelihoods of farmers and migrant workers.



Pit-y party

For a pie enthusiast, a cherry pitter is a must. Oxo's new Quick-Release Multi-Cherry Pitter can stab six cherries at once with minimal splatter. Some pits cling on like hanging chads, so make sure to pull them off. \$20; crateandbarrel.com



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Now Serving

Meet **Kaleo Kanahele Maclay**, the Paralympic volleyballer with a coffee-and-cookie side hustle

► **MY MOM RAISED ME** as though I didn't have a disability. I was born with a clubfoot and had surgery at eight months, but she didn't want the focus to be on my limitations. I grew up doing ballet, gymnastics, basketball, volleyball. I was recruited from standing volleyball to sitting volleyball when I was 12, left for the 2012 Paralympic Games at 16, and have been playing with the U.S. team ever since.

—
I STARTED BAKING right after the 2016 Paralympic Games. I asked myself, What do I want to do when this is over? Growing up, I thought my sister was the artist and I was the athlete—that's the box I put myself in. I started experimenting with cookie decorating to find my creative side.

—
MY HUSBAND AND I fell in love with Hawaii's coffee culture when we lived there in 2019. We opened Flower & Flour in Oklahoma City in October to house the things we loved: pastries, coffee, and flowers. Volleyball involves nonstop communication, but baking is alone time; I can lose myself in the task.

—
MY DAY STARTS AT 4:30 a.m. when I head to the shop to bake: blueberry scones, jam bars, etc. I'm home around 6:30 a.m. to get my son ready for school. By 8 a.m. I'm on the court training, and after lunch with the team, I'm back at the shop.

—
THE SNACK I'LL PACK for Tokyo is Trader Joe's Speculoos Cookies—they're so, so good! Our team dietitian is all about balance; there's no real sense of restriction.

—
TEAMWORK IS CENTRAL to my life. Even if I don't always agree with my business partners, we all want the shop to succeed. In volleyball, we're all on the path to win gold, and in my family, we just want one another to be happy. It's about finding common ground.

—AS TOLD TO ALI FRANCIS



Watch Kaleo in action! The Paralympics begin August 24.

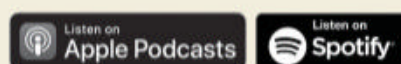
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FAVORITE
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COMPLIMENTS TO THE CHEF

The verdict is in and we have a new 'Favorite Chef' – She's sweet, she's savory... meet chef Sémoné Hopkins.

By Anne-Marie Pritchett
Photography by Dave Laus

Julia Child once said, "To be a good cook, you have to have a love of the good, a love of hard work, and a love of creating." This sentiment could not be more fitting to describe the winner of the Favorite Chef 2021 competition, Sémoné Hopkins, who brings soul to every dish she cooks. It hasn't always been

ADVERTISEMENT

easy, but with a strong work ethic, intrinsic talent, a legion of fans, and a lot of faith, Hopkins has achieved the top honor. With a background of both sweet and savory along with this victory, she has proven that she is unstoppable as she moves toward further growth. Hopkins' plan is to continue to educate herself through experience. "I have a lifelong goal of owning my own storefront or catering



all the nostalgic feels for people. That's what keeps me going. It's the little things."

Hopkins was born and raised a Jersey girl who played basketball growing up. When she realized that wasn't an option for the future due to a medical condition, she tried her hand at psychology. But something else was brewing inside, so she acted on it. Hopkins started in the Pastry and Baking program at the world-renowned Institute of Culinary Education (ICE) in Manhattan. She learned early on that this all came naturally to her. While working a full-time job in Jersey, she commuted into the city on weekends for her training (#workethic). After graduation, she helped open a small bakery, perfecting her skills. After a while, she got an itch to go back to school. This time, though, she wanted

to go savory and graduated cum laude with a 4.0 in Culinary Arts at the Culinary Institute of Virginia (CIV).

Why two culinary degrees? "When you have this hard work instilled in you, you have a strong work ethic. I pride myself on this because I know in this field, you have to. You put in the hard work or you end up at a job not liking what you do. I've never been in it for the exposure. Sure, I'd love to do Food Network Star; I'd love

to do all of that, but so would a million other cooks in the world. So, obviously, you have to work harder than other people and that's what I'm doing — trying to build up to being something."

When getting the news that she prevailed as Favorite Chef 2021, Hopkins called her greatest support system — her mom, brother, and sister — and said, "We did it!" Having family in her corner was extremely important to her, and having such an active online support system blew her away at every stage of the competition.

"Once it all started, people I didn't know were posting on all social media platforms and food groups on Facebook. Once I got past the first round as number one in my group, I was like 'Alright, alright, maybe I can

do this.'" Hopkins has always wanted to make her family proud, especially her big brother, who was always the man of the house.

Throughout this experience, Hopkins never gave up. She encourages any young hopefuls to "believe in yourself and always have faith in your supporters, but you have to do the work on your end, as well. You have to keep going and remember just being in the competition and getting the exposure automatically boosts you up. It's worth it in the end."

You heard it here. Chef Sémoné Hopkins has arrived. "It's on the up and up from here. You gonna hear, you gonna see, you gonna feel Sémoné Hopkins. You gonna eat all that."

SIGNATURE DISH

CARROT CAKE with cream cheese icing (no raisins)

FOUR-CHEESE MAC 'N' CHEESE (savory)



company that is going to have my name on it. But I know there are many steps to take to get there. I first want to work for other people to see how they run their kitchens, so I can take what works and doesn't work, and create my business plan from that."

Chef Hopkins is spirited, yet down to earth. Her food style mirrors these traits as it is comforting, rustic, versatile,

bold, and nostalgic. When in the kitchen, her end-goal is to delight people through her cuisine. "Not only do I like to bring people happiness, I want to bring back a great memory —

**"IT'S THE
LITTLE
THINGS."**

Favorite Chef Competition proudly donated \$1,152,688.81 to Feeding America®, a national organization dedicated to helping individuals and families facing hunger across the country. With this donation, Feeding America® estimates they will be able to provide 11.5 million meals. This donation will also help Feeding America® continue their efforts to eliminate structural and systematic inequalities that Americans face and help to solve the preventable issue of food insecurity altogether through their network of member food banks, food pantries, and meal programs. A hunger-free America is the ultimate goal, and with the help of Favorite Chef's voters, Feeding America® is well positioned to keep up the fight against hunger in our communities for years to come.

GOOD THINGS COME TO THOSE WHO COOK

These talented Favorite Chef 2021 runners-up are blazing a trail for other up-and-coming chefs.



2 QUIN BUTLER

The second spot is filled by the charismatic, ever-positive chef Quin Butler, who is passionate about opening people's minds to the vegan lifestyle because it's changed her health and life for the better. An entrepreneur at

heart, chef Butler runs a vegan, gluten-free, soy-free, organic meal prep service, The Vegan Lion, in and around San Diego, where she recently moved to from Dallas.

All the women in her family are amazing chefs who started her down the culinary path, and once she developed her own style, she started expanding the dishes by taking inspiration from other cultures and people along the way who made an impact. "I'm always finding new ways to recreate the dishes everyone grew up eating but making them with fresh vegan ingredients."

What she loves most about being a cook is "the way people smile and how their eyes light up. A good meal brings fellowship, vibes, and great times."

Butler went in with the confidence you need to go far. "I definitely expected to become a finalist until the last minute of the competition. You have to believe in yourself before anyone else will. It felt amazing to see how much support I was able to gain over the six-week competition." She encourages future contestants to "Promote voting every day and be creative!" When asked to describe her food in five words or less, she said, "Better than your momma's cooking."

Signature Dish: *Lion wings (air-fried double battered oyster mushrooms)*



credit to his mother and grandmother for their cooking influences but also draws on his own experiences and inspirations that are all around. Known by his family and friends as a gracious host, O'Byrne loves entertaining with dinner parties, including a seven-course meal for 14 people.

O'Byrne is not a new face on social media, however. One of the reasons he was confident from the beginning was because he has built a fan base over ten years by videoing and posting his dishes from design to completion. For this chef, every detail, from menu prep to plating, is as important as the next. Five words that describe his food: Italian, passion, love, perfection, artistry.

Signature Dish: *Crab-stuffed shrimp*

3 PETE O'BYRNE

Italian-raised Pete O'Byrne made it to the top three not only because he has a knack for cooking, but he also quickly became a beloved figure in the competition. Born just 25 minutes west of Philly, O'Byrne gives



4 AMY CORAM REYNOLDS

Rounding out the top four is a graduate of the Culinary Institute of America and current Nevada resident who opened Robert Irvine's

Public House, his first restaurant on the Las Vegas Strip. Chef Amy Coram Reynolds has a long history in the hospitality industry which has forged the path to starting her own business as a personal chef. Her comfort food has a global flair that continues to be elevated throughout her travels. Reynold's favorite thing about being a chef is "being a part of so many wonderful memories. People celebrate accomplishments in their life with food. Being a part of that is priceless." When not cooking or taking steps to launch her hot sauce/condiment line, Saucy, she loves to hit the outdoors, and play with her pups.

Signature Dish: *Ceviche*

Is It Ever Okay...to Take Soup to the Beach?

Alex Beggs dodged a few seagulls to give you this important advice



Do I really have to wait 30+ minutes after eating to swim?

—TIMELY TRE

NO! The risk of getting a cramp from too much salami is low. And even if you do get one while waiting for the ideal bodysurfing wave (we both know you're out there to pee), the worst that could happen is you're a bit uncomfortable and probably whiny.



What's a festive all-day-drinking big-batch cocktail?

—ALL-DAY ANITA

Adapted from a BA recipe I love: In an insulated thermos that's at least 30 oz., pour in a chilled bottle of still rosé; add ¼ cup vermouth bianco, a sliced cucumber, and basil. Pack a can of San Pellegrino Limonata. At the beach, fill everyone's cup with ice, ¾ with rosé sangria, and top it off with lemon soda.

How do I keep all those seagulls at bay?

—ANNOYED APOLLO

Intense, unwavering eye contact. Or bring a toddler.

What's the best cooler?

—INSULATED IGNACIO

Forget your overachieving bear-proof cooler. You want a cooler bag, a soft one that doesn't require pallbearers to carry it a mile to your perfect spot (which is within eyesight of an ice cream truck, out of earshot of neighbors). I have the 24-can-size Sportsman model by AO Coolers (\$70; amazon.com). It's easy to hose out too. Pack your drinks on the bottom, and snacks on top so they don't freeze.

My family would always buy Life Savers so you could pop one in your mouth when you got out of the ocean. What do you consider the best palate cleanser after a salty swim?

—REFRESHED RHEA

- A single potato chip
- Trident Watermelon Twist
- Bit o' turkey
- Lemon ice
- Mouth-to-mouth from a vaccinated lifeguard



What tastes good with a sprinkling of sand?

—SPECKLED SILVA

Nearly everything! But especially fried oyster po'boys. Because eating food sprinkled with sand is a crunchy reminder that you're AT THE BEACH, not indoors, wasting away in front of a computer that's ruining your posture and whittling away your life's meaning. If you're trying to avoid a fleck of sand making its way to your mouth, I have a recommendation, but you might not like it. (Soup. It's soup.)



Is it possible to pack a charcuterie spread without the cheese getting as sweaty as you?

—MEATY MEL

Here's what you do: Marinate the salami and Manchego with olive oil, black pepper, Marcona almonds, and lemon zest. The olive oil keeps everything from sweating! Don't forget the baguette.



Can you suggest some solid to-go snacks I can buy on my way to the beach?

—LAST-MINUTE LAILA

- Chips and Tostitos salsa
- Pretzels, baby carrots, and hummus
- Bucket of Popeyes, classic
- Trader Joe's cold peanut udon noodle salad
- Bag o' grapes
- The biggest sandwiches available in your zip code
- Hear me out: shrimp cocktail

Beach soups???

—LIQUID LORI

A thousand times yes! A quart of cold soup is the beach food we've needed all along. It's crumb-less, so it won't attract the gulls. It's refreshing. It doesn't bloat you out of your bikini. If you drink it out of a lidded thermos—no sand! Think green gazpacho, chłodnik (Polish beet soup), cucumber yogurt (the beach is your spa), chilled corn chowder, or vichyssoise.

The Secret's in the Salt

It's what your cocktail has been missing

by MACKENZIE CHUNG FEGAN



**NO
DISRESPECT
TO SALTED
RIMS!**

Check out some of
our favorite combos

salt + sugar + cocoa powder

Try it with a mezcal Negroni.

salt + sugar + sumac

Try it with a sidecar.

salt + sugar + ground ginger

Try it with a paloma.

➔ **SALT MAKES EVERYTHING BETTER**, from toast with jam to chocolate chip cookies to watermelon (trust us!). So why aren't we looking beyond the margarita rim and salting our cocktails? "Salt in drinks is underrated," says Nahiel Nazzal, bar director and partner of San Francisco's Pearl 6101. "It adds balance, opens your palate, and makes you want to take another sip." Nazzal loves stirring a pinch into classics like Negronis as well as drinks with sweeter notes, like this strawberry daiquiri, which relies on an easy fruit-infused simple syrup and just a sprinkle of salt. Just like with that chocolate chip cookie, you won't even know the salt's there—but you'll be glad to have it.

Salted Strawberry Daiquiri


SYRUP Bring **8 oz. strawberries**, hulled, halved, quartered if large, and 2 cups water to a simmer in a large saucepan. Reduce heat, cover partially, and simmer gently, swirling occasionally, until berries are softened and have lost most of their color, 15–20 minutes. Strain into a small saucepan, pressing on berries to extract as much liquid as possible; reserve berries for another use. (You should have about 1 cup liquid.) Add **1 cup sugar** to liquid and return to a simmer. Remove from heat

and stir until sugar is dissolved. Let cool, then cover and chill until cold, at least 1 hour and up to 2 weeks.

ASSEMBLY To make a cocktail, combine **1 ½ oz. white rum**, **¾ oz. fresh lime juice**, **½ oz. Aperitivo Cappelletti**, **½ oz. strawberry syrup**, and a small pinch of **kosher salt** in a cocktail shaker. Add 4–6 ice cubes, cover, and shake vigorously until shaker is cold and frosty, about 20 seconds. Double-strain into a coupe glass. Garnish with a **strawberry**. *Makes 1*

So...basically, you have 

 and  and

want to make .

You're a food nerd but you

don't have any  skills.

We got you.

basically

A BON APPÉTIT BRAND

can't cook. no problem.

Stacks on Stacks

At **Pogiboy** in Washington, D.C., chefs Tom Cunanan and Paolo Dungca apply Filipino flavors and burger-joint-honed techniques to their savory and sweet To “Chino” burger

by **JOSEPH HERNANDEZ**

This burger is a tribute to chef Charles Olalia’s longanisa sandwich at the now shuttered Ma’am Sir in Los Angeles.



The Patties

These are a 50-50 blend of tocino, pork belly cured in annatto and garlic, and longanisa, a type of sausage found across the Philippines. Smashing the patties enhances the slightly sweet flavor both meats are prized for—something Cunanan learned as a burger joint line cook in his 20s.

The Bun

Cunanan and Dungca couldn’t do brioche (too sweet for the patties) or typically soft potato buns (too gummy after soaking up the patty juices). Their business partner, Arturo Mei, recommended the sturdy, savory potato buns from Ottenberg’s Bakers in Baltimore. Just right.

The Pineapple

“In my experience, if you’re a Pacific Islander, say from Guam, the Philippines, or Hawaii, you always want pork with pineapple,” Cunanan says. Sliced thinner than the canned stuff and quickly charred on the grill, fresh pineapple rings “add acid and texture, plus a caramelly note.”

The Pickle

Every burger needs a pickle. Enter the house atchara, a Filipino green papaya pickled with Datu Puti sugarcane vinegar, that’s bolstered with carrots and onions. “Vinegar is almost sacred to Filipinos,” Dungca says. “It’s served in some form with every meal.”

The Secret Sauce

Jufran banana ketchup, another Filipino kitchen staple, is blended with Duke’s mayo, gochugaru, cornichons, house-made chile vinegar, and Maggi Magic Sarap seasoning. “It’s Filipino Thousand Island,” Cunanan says. “When they eat this I want Filipino customers to be smacked in the face with nostalgia.”

“ Catch your breath in busy Mumbai by stopping for bun maska at one of the 100-year-old Irani cafés. Though far from chic, they’re dripping with *stories* and *nostalgia*.”

— **Divia Thani**

Global Editorial Director,
Condé Nast Traveler.
Lifelong Mumbai local.



Condé Nast
Traveler

The World Made Local

DRUMSTICKS, WINGS & THIGHS,

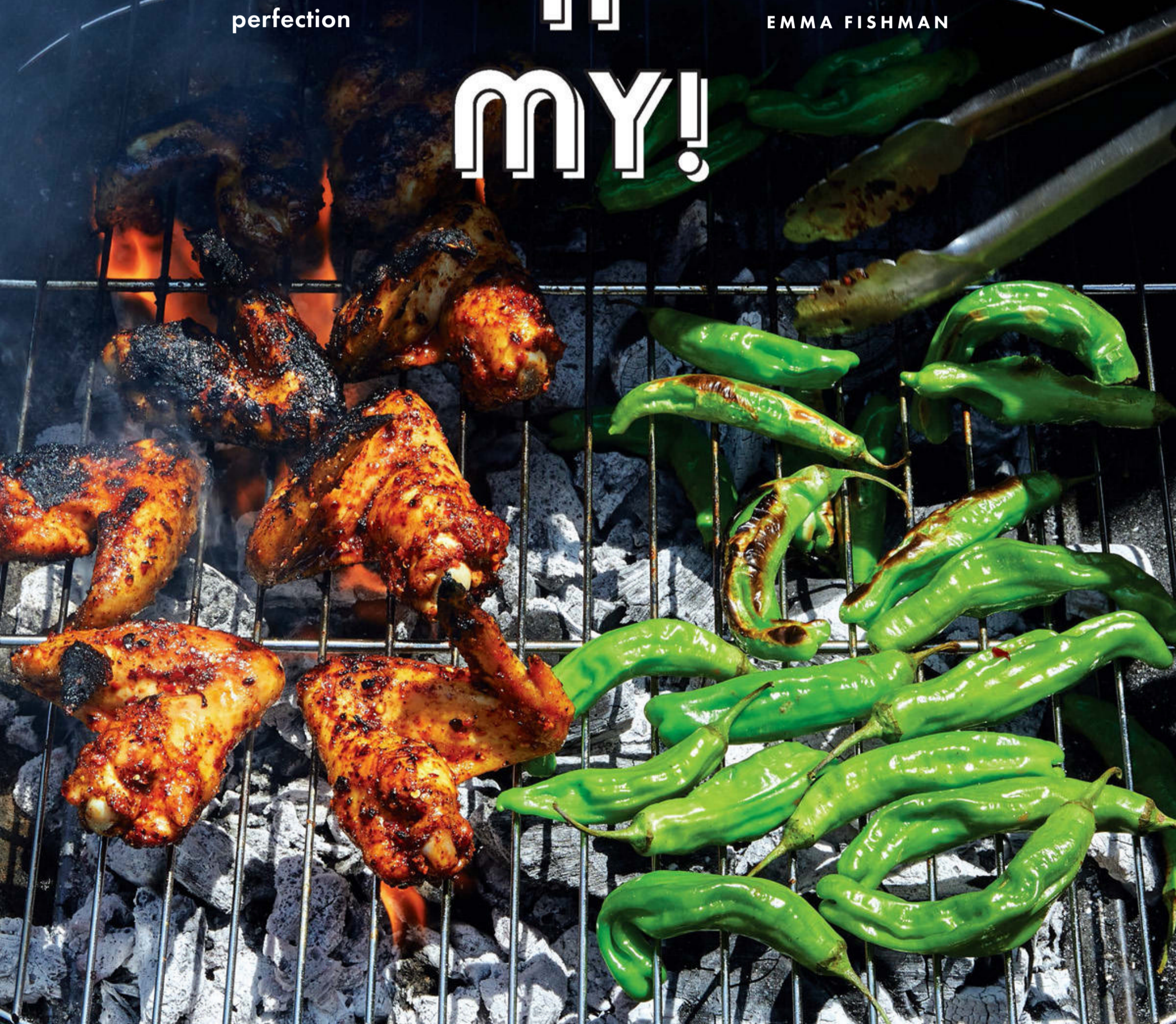
The BA TEST
KITCHEN shows
you how to cook
each part of the bird
to juicy, charred
perfection



recipes by
ANDY BARAGHANI,
RACHEL GURJAR,
and JESSIE YUCHEN

—
photographs by
EMMA FISHMAN

my!





HOT HONEY WINGS
P. 44



The Wings

Cooking wings low and slow in the oven before grilling is a controversial ask, but hear us out: This allows all the fat in the wings to render so it's not dripping into the grill and causing flare-ups. (Bonus: This means you can prep these wings ahead of time. You're welcome!) Once roasted in the oven, toss the wings in a hot honey glaze and finish directly on the grill over medium heat.





GRILLED PINEAPPLE
DRUMSTICKS
P. 44



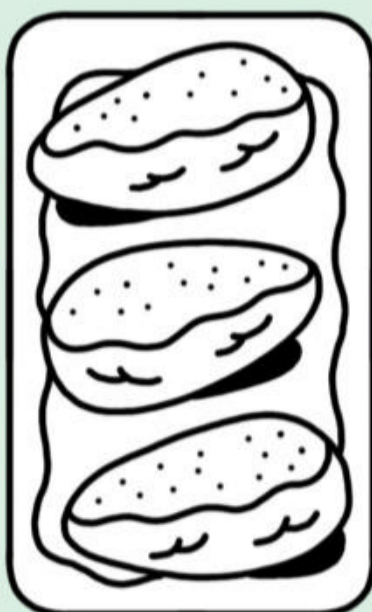
THE Drumsticks



← When you're grilling this part of the leg, you end up walking a fine line: A low temp is necessary for keeping the dark meat tender, but there's a lot of skin, which you want to crisp up. For the best of both worlds, tenderize the drumsticks in this pineapple-forward marinade, grill them over indirect heat to ensure juiciness, and then hit them (and some pineapple slices) over direct heat for a few minutes to get the skin crackly.



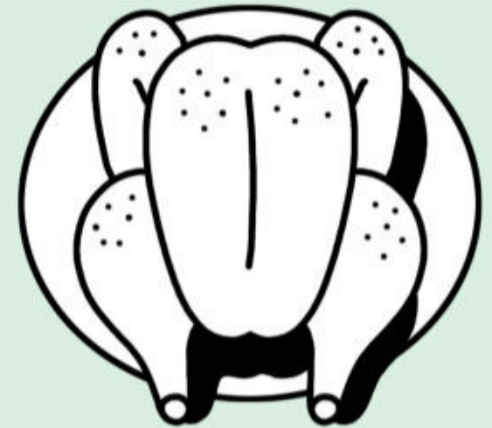
✱
GRILLED CHICKEN
BREASTS WITH
TADKA-ISH SAUCE
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The Breasts

↑ Skin-on, boneless breasts are ideal for grilling since they cook faster and are easier to carve than bone-in. (You can find them at any supermarket with a butcher counter—just ask! Or in a pinch, you can use skin-on, bone-in breasts and add 10 minutes to the indirect grilling time.) The skin protects this delicate cut from the heat. To cook, treat the grill like an oven, keeping the heat low and closing the lid. Even if you cook the chicken a touch too long, that skin is moisture insurance! After it has cooled, slice and dress the chicken in a nigella-spiked sauce.

THE Whole Bird



← Grill a whole chicken like you would a Thanksgiving turkey: spatchcocked and dry-rubbed. The spatchcock does a few things: It flattens the bird so the breasts and legs cook evenly and cuts down on cooking time. And unlike a wet brine, a dry rub—this one's got five-spice, MSG, and light brown sugar—gets into every nook and cranny of the whole bird without making a big mess.


FIVE-SPICE
SPATCHCOCKED
GRILLED CHICKEN
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HOW TO GRILL A SPATCHCOCKED CHICKEN

Three steps to an evenly cooked and perfectly charred bird



• Place the chicken, skin side up, over indirect heat to slowly render the fat in the skin.



• Once the bird is browned, move it to direct heat and turn constantly so it doesn't burn.



• When the thickest parts of the thigh reach 165° and the breasts 160°, you're done!



**GREEN GODDESS
CHICKEN THIGHS**
P. 45



The Thighs

Go with skinless, boneless thighs, which are forgiving on the grill since they don't have skin that can get stuck on the grate. But no skin means you're missing a little fat, so add that back in with this green goddess-inspired yogurt marinade. Score the thighs with a sharp knife to make sure the marinade penetrates all the way through; this also increases surface area for more even charring. Then throw on the grill: medium-high direct heat.

Hot Honey Wings

4-6 SERVINGS Hot honey is a beautiful marriage between sweet and spicy and easy to make yourself. After baking the chicken wings in the oven, they need less than 10 (flare-up-free) minutes on the grill to turn crispy and glazy.

- 1 Tbsp. bird chile powder or cayenne pepper
- 1 Tbsp. Diamond Crystal or 1¾ tsp. Morton kosher salt
- 1 Tbsp. freshly ground black pepper
- 2 lb. chicken wings, patted dry
- 2 limes, divided
- ½ cup honey
- 1 Tbsp. fish sauce
- 3 Tbsp. chili crisp, plus more for serving
- 1 cup shishito peppers (about 8 oz.)
- 3-5 red Thai chiles or jalapeños, thinly sliced
- ¼ cup cilantro leaves with tender stems
- ¼ cup coarsely chopped salted dry-roasted peanuts

Mix chile powder, salt, and 1 Tbsp. black pepper in a small bowl until well combined.

Arrange chicken wings in a single layer on a foil-lined rimmed baking sheet. Rub all over with spice mixture and let sit at room temperature at least 15 minutes, or cover and chill up to 1 day. If chilling, let sit at room temperature 1 hour before grilling.

Place a rack in middle of oven; preheat to 375°. Bake wings until slightly golden, 30-40 minutes. Remove from oven; let cool slightly.

Slice 1 lime in half and squeeze juice into a large bowl; mix in honey, fish sauce, and 3 Tbsp. chili crisp. Transfer chicken wings to bowl and toss to coat in hot honey glaze.

Prepare a grill for medium heat. Grill chicken wings and shishito peppers, turning occasionally, until chicken is deep golden brown and charred in spots and shishito peppers are blistered and charred in spots, 5-8 minutes.

Transfer chicken wings and shishito peppers to a platter; top with chiles, cilantro, and peanuts and drizzle more chili crisp over. Slice remaining lime into wedges and serve wings and shishito peppers with lime wedges for squeezing over.

Grilled Pineapple Drumsticks

6 SERVINGS This marinade packs in a lot of flavor with fresh pineapple, shallots, garlic, and shrimp paste, and it stays put thanks to the rich coconut cream that helps it cling to every cranny. Make sure you buy coconut cream and not cream of coconut, which is sweetened and used in cocktails.

- 3 lb. skin-on chicken drumsticks
- 2 shallots, peeled, halved
- 6 garlic cloves
- 1 5-oz. can coconut cream
- ¼ cup fresh lime juice
- 2 Tbsp. Diamond Crystal or 1 Tbsp. plus ½ tsp. Morton kosher salt
- 2 tsp. crushed red pepper flakes
- 2 tsp. shrimp paste
- 1 3-lb. pineapple, peeled, cored, sliced ½" thick, divided
- 2 Tbsp. vegetable oil, plus more for grill
- Coarsely chopped cilantro and lime wedges (for serving)

Make a ½"-deep cut along each side of each drumstick (this will help the marinade penetrate quickly into the flesh) and place in a large bowl; set aside while you make the marinade.

Purée shallots, garlic, coconut cream, lime juice, salt, red pepper flakes, shrimp paste, half of the pineapple slices, and 2 Tbsp. oil in a blender to a smooth paste. Set 1 cup marinade aside; pour remaining marinade over reserved drumsticks. Toss until drumsticks are completely coated in marinade. Let sit 15 minutes.

Prepare a grill for medium indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Lightly oil grate; arrange drumsticks over indirect heat. Baste chicken with reserved marinade, then cover and grill 20 minutes.

Uncover grill and turn drumsticks over. Baste one more time with marinade, then cover and grill until drumsticks are golden brown and an instant-read thermometer inserted into the thickest part of a drumstick registers 165°, 25-30 minutes.

Move drumsticks over direct heat and grill, turning halfway through, until golden brown and charred in spots, about 4 minutes. Transfer drumsticks to a large platter.

Arrange remaining pineapple slices on grate over direct heat and grill, turning halfway through, until golden brown and lightly charred in spots, about 5 minutes. Remove from heat and arrange over and around drumsticks.

Top pineapple and drumsticks with cilantro and serve with lime wedges for squeezing over.

Grilled Chicken Breasts With Tadka-ish Sauce

4-6 SERVINGS If you can find them, skin-on, boneless chicken breasts combine the ultimate in crispy skin potential and fast cook time. Bone-in breasts work great too! Just note they'll take about 10 minutes longer to grill over indirect heat.

DRESSING

- Zest and juice of ½ lemon
- 1 garlic clove, finely grated
- ½ cup buttermilk
- 1 Tbsp. mayonnaise
- 1 ½ tsp. pure maple syrup
- ½ tsp. freshly ground black pepper
- Kosher salt

CHICKEN

- 2 ½ lb. skin-on, boneless chicken breasts (about 5)
- 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, plus more
- 2 Tbsp. extra-virgin olive oil
- ⅓ cup vegetable oil
- 1 Tbsp. nigella seeds or cumin seeds
- 5 scallions, thinly sliced
- Juice of 1 lemon
- 1 Tbsp. pure maple syrup
- ½ tsp. cayenne pepper
- 1 head of Little Gem or romaine lettuce, leaves separated, torn into large pieces
- 5 oz. peppery greens (such as radicchio, arugula, or watercress)

DRESSING Whisk lemon zest, lemon juice, garlic, buttermilk, mayonnaise, maple syrup, and pepper in a small bowl until mostly smooth and combined. Season buttermilk dressing with salt.

DO AHEAD: Dressing can be made 1 day ahead. Cover and chill.

CHICKEN Prepare a grill for medium indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Place

chicken breasts on a plate. Season all over with salt, then drizzle olive oil over both sides.

Arrange chicken breasts, skin side up, over indirect heat, cover, and grill until cooked through and an instant-read thermometer inserted into the thickest part of a breast registers 160°, 10–12 minutes (bone-in breasts will take closer to 20 minutes).

Turn chicken breasts skin side down and move over direct heat. Grill until skin is golden brown and crisp, about 2 minutes. Transfer chicken breasts to a plate and arrange skin side up. Let rest at least 5 minutes.

Heat vegetable oil in a small saucepan over medium-high. Once oil is shimmering, add nigella seeds and cook until fragrant and oil around seeds starts to sputter, about 1 minute. Add scallions, reduce heat to medium-low, and cook, stirring constantly, until fragrant, about 1 minute. Immediately pour mixture into a medium bowl and let cool 5 minutes.

Whisk lemon juice, maple syrup, cayenne, and remaining 1 tsp. salt into nigella seed tadka.

Toss lettuce and greens in a large bowl to combine. Drizzle reserved buttermilk dressing over; toss to coat.

Slice chicken breasts on a diagonal ½" thick. Arrange over salad and spoon nigella seed tadka over.

Five-Spice Spatchcocked Grilled Chicken

4 SERVINGS *Five-spice powder is a staple in Taiwanese and Chinese cuisines, adding distinctive warm, pungent spice notes. This dry rub combines five-spice along with MSG, sugar, and white pepper to give this chicken a wide range of flavors that permeate down to the bones. You can skip the MSG if you prefer, but it will add just the right amount of umami backbone to the rub, so we recommend it.*

- 2 Tbsp. five-spice powder
- 2 Tbsp. Diamond Crystal or 1 Tbsp. plus ½ tsp. Morton kosher salt
- 1 tsp. MSG (optional)
- 1 Tbsp. plus ½ tsp. freshly ground white or black pepper
- 1 Tbsp. plus ½ tsp. light brown sugar
- 1 3½–4-lb. whole chicken

- 1 Tbsp. vegetable oil, plus more for grill
- 2 scallions, roots trimmed
- 2 garlic cloves, finely chopped
- 2 red Thai chiles or jalapeños, thinly sliced
- ¼ cup unseasoned rice vinegar
- 3 Tbsp. soy sauce
- 1 Tbsp. toasted sesame oil

Mix five-spice powder, salt, MSG, 1 Tbsp. white pepper, and 1 Tbsp. brown sugar in a small bowl.

Place chicken, breast side down, on a cutting board and, using kitchen shears or a large knife, cut along both sides of backbone to remove (you can ask a butcher to do this for you if you prefer); discard (or save for making stock). Open up chicken and turn breast side up. Press down on center of breast to flatten chicken—you should hear the breastbone crack. Tuck wings behind breast, then tuck in legs so bottoms of drumsticks are pointed away from body and chicken is as flat as possible. Sprinkle spice mixture all over chicken. Let sit at room temperature 20 minutes, or cover and chill up to 1 day. If chilling, let sit at room temperature 1 hour before grilling.

Prepare a grill for medium-high indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Lightly oil grate. Grill chicken, breast side up, over indirect heat, undisturbed, until browned and lightly charred underneath, about 20 minutes.

Turn chicken breast side down and move over direct heat. Grill, turning often and returning to indirect heat as needed, until well-browned, cooked through, and an instant-read thermometer inserted into the thickest part of a thigh registers 165° and into thickest part of breast registers 160°, 15–20 minutes. Transfer chicken to a cutting board and let rest 5 minutes.

Brush scallions with remaining 1 Tbsp. vegetable oil and grill, turning occasionally, until charred in spots, 6–8 minutes. Transfer to a cutting board and thinly slice.

Mix scallions, garlic, chiles, vinegar, soy sauce, sesame oil, remaining ½ tsp. white pepper, and remaining ½ tsp. brown sugar in a small bowl.

Carve chicken and arrange on a platter. Serve with charred scallion sauce for spooning over.

Green Goddess Chicken Thighs

4 SERVINGS *On the list of truly versatile sauces, green goddess takes the very top spot. Here it acts as a marinade for the grilled chicken as well as a sauce to serve with the finished dish. Feel free to go wild with whatever tender herb or dairy product you have on hand, just don't skip the anchovies. They will make the chicken more savory, delicious, and, well, more chicken-y.*

- 4 oil-packed anchovy fillets
- 2 garlic cloves, smashed
- 3 (heaping) cups mixed tender herbs (such as dill, parsley, cilantro, basil, mint, tarragon, and/or chives), plus more for serving
- ¾ cup plain whole-milk yogurt, sour cream, or buttermilk
- 3 Tbsp. extra-virgin olive oil, plus more
- 2 lemons, divided
- Kosher salt, freshly ground pepper
- 1 ½ lb. skinless, boneless chicken thighs, patted dry
- 3 medium radishes, trimmed, thinly sliced into rounds

Combine anchovies, garlic, herbs, yogurt, and 3 Tbsp. oil in a blender. Finely grate zest from 1 lemon into blender. Cut lemon in half and squeeze juice into blender; purée until smooth. Season dressing with salt and pepper.

Pour half of dressing into a large bowl. Using a knife, make 3 short shallow slits across smoother side of chicken thighs (this will help the marinade penetrate quickly); season with salt. Transfer chicken to bowl with dressing and toss to coat with tongs. Let sit at room temperature at least 30 minutes, or cover and chill up to 12 hours. If chilling, let chicken sit at room temperature 1 hour before grilling.

Prepare a grill for medium heat; lightly oil grate. Remove chicken from marinade, letting excess drip back into bowl, and grill, turning every minute or so, until cooked through and beginning to char in spots, 8–10 minutes. Transfer chicken to a platter and let rest 5–10 minutes before serving.

Cut remaining lemon into wedges. Arrange radishes and more herbs over chicken; drizzle with a little oil and season with salt and pepper. Serve with lemon wedges and remaining dressing.

NATURE'S



STRAWBERRY-
HALVA
SHORTCAKES
P. 48

CANDY



BLUEBERRY
AND PEACH
GRAHAM GALETTE
P. 48

Savor the flavors of summer's
sweet treats with expert baker
SAMANTHA SENEVIRATNE's
bevy of berry desserts

photographs by EMMA FISHMAN

Strawberry-Halva Shortcakes

8 SERVINGS Studded with chunks of sesame halva and bittersweet chocolate, these biscuits are delicious enough to eat all on their own, but when layered with cream and strawberries, they really shine. If fruit with chocolate isn't your cup of tea, feel free to omit the latter.

BISCUITS

- 1 large egg
- ¼ cup buttermilk
- 1 tsp. vanilla extract
- ¼ cup heavy cream, plus more for brushing
- 1¾ cups (219 g) all-purpose flour
- ¼ cup (50 g) granulated sugar
- 2½ tsp. baking powder
- ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt
- ¼ tsp. baking soda
- 6 Tbsp. chilled unsalted butter, cut into pieces
- 4 oz. sesame halva, broken into ½"–1" pieces
- 3 oz. bittersweet chocolate, chopped
- Sanding sugar (for sprinkling)

ASSEMBLY

- 1½ lb. fresh strawberries, hulled, quartered
- 2 Tbsp. fresh lemon juice
- 6 Tbsp. granulated sugar, divided
- 1¾ cups heavy cream

BISCUITS Preheat oven to 400°. Whisk egg, buttermilk, vanilla, and ¼ cup cream in a small bowl to combine. Whisk flour, granulated sugar, baking powder, salt, and baking soda in a large bowl. Using a pastry blender or your fingers, work butter into dry ingredients until mixture resembles coarse meal. Add halva and chocolate; toss to combine. Drizzle in egg mixture and stir with a fork until crumbly but incorporated.

Turn out dough onto a parchment-lined baking sheet. Knead once or twice to bring together, then pat into a 6" square. Using a bench scraper or a knife, cut into 8 equally sized rectangles; space apart. Brush tops with cream, then sprinkle with sanding sugar.

Bake biscuits until golden brown and a tester inserted into the center comes out clean, 20–25 minutes.

DO AHEAD: Biscuits can be formed (but not baked) 1 month ahead. Freeze on baking sheet until solid, then transfer to freezer bags. Bake from frozen.

ASSEMBLY While the biscuits are baking, combine strawberries, lemon juice, and 3 Tbsp. granulated sugar in a medium bowl. Let sit, tossing occasionally, until juicy and glossy, about 10 minutes.

Whisk cream and remaining 3 Tbsp. granulated sugar in a chilled large bowl to medium-stiff peaks.

To serve, split biscuits and spoon some whipped cream and berries over bottoms. Top with remaining biscuit halves and spoon remaining whipped cream and berries over.

COOK THE COVER

Blueberry and Peach Graham Galette

8 SERVINGS A few graham crackers crumbled into the pastry dough give this homey galette a sweet and nutty flavor that complements the fruit.

DOUGH

- 4 graham crackers (about 2 oz.)
- 1 cup (125 g) all-purpose flour
- 1 Tbsp. sugar
- ¾ tsp. Diamond Crystal or ½ tsp. Morton kosher salt
- 10 Tbsp. chilled unsalted butter, cut into pieces

FILLING AND ASSEMBLY

- 2 large peaches (about 12 oz.), thinly sliced
- 2 cups fresh blueberries
- 1 Tbsp. cornstarch
- ¾ tsp. finely grated lemon zest
- ¼ tsp. ground cinnamon
- ⅓ cup (67 g) sugar, plus more
- All-purpose flour (for surface)
- 1 large egg, beaten to blend
- 2 Tbsp. chilled unsalted butter, cut into pieces
- Vanilla ice cream (for serving)

DOUGH Process graham crackers, flour, sugar, and salt in a food processor until crackers become crumbs and mixture is combined. Add butter; pulse until mixture resembles coarse sand with some larger pieces remaining. Add ice water by the tablespoonful, pulsing after each addition, until evenly moistened and dough holds together when squeezed (2–4 Tbsp.). Pat into a 1"-thick disk and wrap tightly in parchment paper or plastic. Chill at least 1 hour.

DO AHEAD: Dough can be made 3 days ahead. Keep chilled.

FILLING AND ASSEMBLY Preheat oven to 400°. Toss peaches, blueberries, cornstarch, lemon zest, cinnamon, and ⅓ cup (67 g) sugar in a large bowl.

Unwrap dough and roll out on a lightly floured sheet of parchment to a 12" round. Arrange fruit on top, leaving a 1¼" border. Lift dough edges up and over fruit, pleating as needed. Using parchment paper, slide galette onto a baking sheet; chill 10 minutes.

Brush top of pastry with egg and sprinkle with sugar. Dot filling with butter. Bake galette until fruit is softened and crust is deep golden brown, 40–50 minutes (some juice may leak out).

Serve galette warm or at room temperature with scoops of ice cream.

Ruffled Milk Pie With Raspberries

8 SERVINGS Ruffled milk pie is a Greek dessert in which phyllo is baked into a simple custard. It's prepared in stages so the top stays buttery and crisp while the bottom turns into a sort of phyllo bread pudding. This version is studded with raspberries for bursts of tartness throughout.

- ½ cup (1 stick) unsalted butter, melted, plus more for pan
- 1¼ cups fresh raspberries
- 10–12 sheets frozen phyllo pastry, thawed
- 1 Tbsp. plus ½ cup (113 g) granulated sugar
- 2 large eggs
- 2 large egg yolks
- 1 cup whole milk
- ½ cup heavy cream
- 1 tsp. vanilla extract
- 1 tsp. ground cinnamon
- Powdered sugar (for serving)

Heat oven to 400°. Butter an 8"-diameter or 8x8" baking dish. Scatter one third of raspberries over bottom of dish.

Place phyllo on a surface; cover with a barely damp kitchen towel. Working with 1 sheet, brush butter over 1 side. Carefully scrunch up to bring long sides together to make a rope, then wrap into a coil. Try not to smash pastry down; you want to keep it tall and somewhat loose. Place in center of prepared pan. Repeat with remaining phyllo and butter, placing coils around the one in the center. Scatter remaining berries over and sprinkle with 1 Tbsp. (13 g) granulated sugar.

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“This dessert has so many textural contrasts,”
Seneviratne says, “with crunchy phyllo
tops, juicy berries, and creamy custard. Fresh
raspberries add a welcome tartness to all
the sweetness in the mix.”



RUFFLED MILK
PIE WITH
RASPBERRIES



“This cake is perfect for summer because you don’t have to turn on your oven. Store-bought ginger cookies make it super easy to pull together this decadent dessert.”



GINGER-
RASPBERRY
ICEBOX
CAKE WITH
CARAMEL
CREAM

Cook this recipe
and more from Samantha
on Bon Appetit's
YouTube channel



Bake until pastry is golden brown and crisp, about 20 minutes. Remove from oven; reduce oven temperature to 350°.

Whisk eggs, egg yolks, milk, cream, vanilla, cinnamon, and remaining ½ cup (100 g) granulated sugar in a large bowl to combine. Pour custard over pastry and bake until custard is set, 20–30 minutes. Serve pie warm or at room temperature, dusted with powdered sugar.

Ginger-Raspberry Icebox Cake With Caramel Cream

8 SERVINGS Store-bought ginger cookies soften into layers of tender cake surrounded by loads of raspberries and lofty caramel cream. We prefer thin ginger cookies, but almond cookies or thicker shortbread would be just as tasty.

RASPBERRY SAUCE

- 4 cups fresh raspberries
- 5 Tbsp. (63 g) sugar
- 1 Tbsp. finely chopped crystallized ginger
- 2 Tbsp. cornstarch

CARAMEL CREAM AND ASSEMBLY

- 1 cup (200 g) sugar
- 3 cups heavy cream, divided
- 35–40 thin ginger cookies (such as Annas Ginger Swedish Thins)
- 2¼ cups fresh raspberries, plus more for serving
- Assorted fresh currants (for serving; optional)

RASPBERRY SAUCE Cook raspberries, sugar, and ginger in a medium saucepan over medium heat, crushing with a potato masher, until softened and some of the liquid evaporates, 6–8 minutes.

Transfer 3 Tbsp. cooking liquid to a small bowl and whisk in cornstarch. Stir slurry into sauce in pan and cook, stirring, until thickened to about the consistency of jam, about 2 minutes; let cool.

CARAMEL CREAM AND ASSEMBLY Cook sugar and 3 Tbsp. water in a small saucepan over medium heat, without stirring, until mixture starts to darken in spots. Carefully swirl pan to evenly cook sugar but do not stir it. Cook, swirling occasionally, until caramel is a deep amber, about 8 minutes. Immediately stir in 1 cup cream. Cook until no streaks remain, about 30 seconds. Let cool.

Using an electric mixer on medium-high speed, beat remaining 2 cups cream in a large bowl to medium peaks. Add cooled caramel and beat to stiff peaks (a few swirls of caramel are okay).

Line an 8x8" baking dish with 2 sheets of parchment paper, leaving a 2" overhang on all 4 sides. Cover bottom with a single layer of cookies, breaking to fit as needed. Top with about ½ cup raspberry sauce and spread evenly to corners and edges. Top with ¾ cup raspberries, then spread 2 cups caramel cream over berries. Repeat layers with remaining ingredients. Cover and chill at least 6 hours.

To serve, top with more raspberries and currants (if desired) and slice, wiping knife between cuts.

DO AHEAD: Icebox cake can be made 2 days ahead. Keep chilled.

Blueberry-Saffron Tea Cake

8–10 SERVINGS This dead-simple beauty features a pop of saffron for an aromatic cake with a lovely yellow crumb. If you've never tried sour cream sweetened with a little sugar, this is a great time to start.

- 6 Tbsp. unsalted butter, room temperature, plus more for pan
- ½ cup buttermilk, warmed
- ⅛ tsp. crushed saffron threads
- 1½ cups (188 g) all-purpose flour
- 1 tsp. baking powder
- ¾ tsp. Diamond Crystal or ½ tsp. Morton kosher salt
- ½ tsp. ground cardamom
- ¼ tsp. baking soda
- 1 cup (200 g) granulated sugar
- 2 large eggs, room temperature
- 2 cups fresh blueberries, divided; plus more for serving (optional)
- Sanding sugar (for sprinkling)
- Sweetened sour cream (for serving; optional)

Preheat oven to 350°. Butter a 9"-diameter cake pan. Line bottom with a parchment paper round; butter parchment. Combine buttermilk and saffron in a small bowl; let sit 5 minutes.

Meanwhile, whisk flour, baking powder, salt, cardamom, and baking soda in a medium bowl to combine.

Using an electric mixer on medium speed, beat granulated sugar and remaining 6 Tbsp. butter until light and

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BLUEBERRY-SAFFRON TEA CAKE

fluffy, about 3 minutes. Add eggs one at a time, beating after each addition until combined and scraping down sides of bowl as needed. Reduce mixer speed to low and beat in half of dry ingredients. Add buttermilk mixture and beat just to combine, then mix in remaining dry ingredients (be careful not to overmix batter). Gently fold in 1 cup blueberries.

Scrape batter into prepared pan and smooth surface. Sprinkle remaining 1 cup blueberries over top of cake, then sprinkle with sanding sugar. Bake cake until a tester inserted into the center comes out with a few moist crumbs attached, 50–65 minutes. Transfer pan to a wire rack and let cake cool 20 minutes. Turn out cake onto rack, then turn right side up.

Serve slices of cake warm or at room temperature, topped with sweetened sour cream and more blueberries if desired.

Blackberry and Dried Apricot Slab Pie

12–16 SERVINGS *This slab pie travels well and feeds a crowd, making it picnic-perfect. The filling features tart and juicy blackberries, as well as wine-soaked dried apricots (using dried helps control excess juiciness, preventing the crust from becoming soggy), rendered soft and chewy by a quick precook.*

DOUGH

- 2½ cups (313 g) all-purpose flour
- 3 Tbsp. granulated sugar
- 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt
- 1 cup (2 sticks) chilled unsalted butter, cut into pieces

SLAB PIE

- 2 cups chopped dried apricots
- ½ cup (100 g) granulated sugar
- ½ cup dry white wine
- ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt
- ½ vanilla bean, split lengthwise
- 3 cups fresh blackberries
- All-purpose flour (for parchment)
- 2 Tbsp. unsalted butter, cut into small pieces
- 1 large egg, beaten to blend

GLAZE (OPTIONAL)

- 4 oz. cream cheese, room temperature
- ¼ cup (packed; 50 g) light brown sugar

- 1 Tbsp. unsalted butter, room temperature
- Pinch of kosher salt
- 2–3 Tbsp. warm milk

DOUGH Pulse flour, granulated sugar, and salt in a food processor. Add butter and pulse until mixture is the texture of coarse meal with some larger pea-size pieces. Drizzle in 6 Tbsp. ice water and pulse until dough is evenly moistened. It should hold together when squeezed but not be too wet. Add up to 2 Tbsp. more water if needed. Divide dough in half. Form each into a rectangle and wrap tightly in parchment paper or plastic. Chill at least 1 hour.

DO AHEAD: Dough can be made 2 days ahead. Keep chilled.

SLAB PIE Combine apricots, granulated sugar, wine, salt, and ½ cup water in a medium saucepan; scrape in seeds from vanilla bean and add pod. Bring to a simmer over medium heat, then reduce heat to medium-low and cook, stirring often, until apricots are plump and sticky and sauce is thick, about 10 minutes. Remove pan from heat and stir in blackberries. Chill filling until cool, 45–50 minutes.

Preheat oven to 400°. Roll out 1 piece of dough on a lightly floured sheet of parchment to a 12x10" rectangle. Using parchment, transfer to a rimmed baking sheet. Top dough with filling, spreading out in an even layer and leaving a 1" border all the way around the edges. Dot butter evenly over filling. Roll out remaining piece of dough to a 12x10" rectangle. Brush egg on exposed dough around filling, then lay remaining rectangle of dough over. Seal dough by pressing edges together with a fork. Trim ⅛"–¼" off each side with a paring knife. Cut four 3" slits in top of dough. Cover pie and freeze 15 minutes.

Uncover pie and brush top with egg. Bake until deep golden brown and crisp, about 40 minutes. Transfer baking sheet to a wire rack and let pie cool before slicing and serving.

GLAZE (OPTIONAL) While the pie is cooling, whisk cream cheese, brown sugar, butter, and salt in a small bowl until smooth. Whisking constantly, add milk a little at time until glaze is thick but still easy to drizzle. Drizzle over pie while still warm.

STAY FRESH

No one wants to spend their Saturday stalking the farmers market for beautiful berries only to have them turn moldy by Monday morning. Mitigate the risk and preserve easily perishable produce with these freshness tips.



No Bad Seeds

These fragile fruits are super thin-skinned, so one bad berry can ruin the whole bunch. Remove any that are already bruised, slimy, or spoiled. But don't waste the squished sweeties! Save them for smoothies.



Spa Treatment

Wash berries as soon as you get them home, instead of just before you plan to use them. A quick bath in diluted white vinegar (3 cups water to 2 Tbsp. vinegar) will kill any existing mold spores or bacteria on your fruit. Rinse thoroughly to remove any lingering vinegar taste and dry gently to avoid bruising.



We Need Space

Crowded berries get smushed easily. Let them breathe by storing them in a wide, flat container lined with paper towels. Cover with a loose-fitting lid to let excess moisture (which breeds bacteria) escape. —Chala Tyson Tshitundu



BLACKBERRY AND
DRIED APRICOT
SLAB PIE

F I R E D U P
F O R

THAI



Pass the sticky rice! Cookbook author **LEELA PUNYARATABANDHU** evokes the flavors of Thailand in a stunning late-summer feast around the grill

photographs by DYLAN + JENI



✱
GRILLED PORK
SHOULDER STEAKS WITH
GREEN PEPPER RELISH
P. 60

✱
KHAO NIAO
P. 60



'm not sure what's happened to the introvert I thought I was before the pandemic, but never in my life have I wanted to entertain as many people—friends, acquaintances, even strangers—as I can, as often as I can these days.

In Chicago, where I live, the summer produce is still abundant and egging me on, but the evening air is cooler and crisper, which draws me outdoors to grill. For these feasts around the fire, I often turn to comfort foods from my childhood in Thailand. Simple grilled pork shoulder steaks, a Central Thai mainstay, are packed with the herbaceous flavor of a classic marinade with cilantro roots, garlic,

and white peppercorns at its core. A Northern Thai–inspired relish of charred green peppers as well as a sweet-sour salad of cucumbers, tomatoes, and green beans—a nod to the world-renowned salad som tam—round things out.

But this meal isn't complete without the warm sticky rice known as khao niao. The Thais traditionally eat it with their hands, pinching bite-size pieces out of a communal container. It's simple things like the act of (finally) being able to share rice from the same bowl with friends and family that cement a sense of togetherness for me. That togetherness is what I crave just as much as the food itself.

—LEELA PUNYARATABANDHU

Lime-Lemongrass Slushies

4-6 SERVINGS *This tart-sweet frosty slushy is one of Leela's favorite things to drink with just about any Thai dish. Try to seek out whole lemongrass stalks, which have the meatier bulbous parts near the root ends intact; you can find them in some grocery stores and most well-stocked Asian markets.*

- 4 lemongrass stalks, tough outer layers removed, bottom 4" thinly sliced, tops reserved
- $\frac{1}{2}$ – $\frac{3}{4}$ cup honey
- 1 $\frac{1}{2}$ cups fresh lime juice (about 12 limes)
- $\frac{1}{4}$ tsp. kosher salt
- Lime wheels (for serving)

Bring sliced lemongrass and 1 $\frac{1}{2}$ cups water to a boil in a small saucepan. Reduce heat to medium; simmer 1 minute. Remove from heat and whisk in $\frac{1}{2}$ cup honey for a tart-sweet slushy and up to $\frac{1}{4}$ cup more for a sweeter slushy. Let cool.

Strain syrup through a fine-mesh sieve into a blender; discard lemongrass. Add lime juice, salt, and 4 cups crushed ice and blend on high just until slushy. (Be careful not to blend too long or mixture will turn watery.)

Divide among tall glasses. Garnish with lime wheels and reserved lemongrass tops.

Cantaloupe With Spicy Bacon-Cashew Crumble

4-6 SERVINGS *You don't want fridge-cold melon here—let it come to room temperature before serving so the bacon fat in the crumble doesn't congeal.*

- 6 slices bacon, sliced crosswise $\frac{1}{4}$ " thick
- 3 large garlic cloves, finely chopped
- 1 red Thai chile or Fresno chile, finely chopped
- $\frac{1}{2}$ cup finely chopped unsalted roasted cashews

- 1 Tbsp. light brown sugar
- $\frac{1}{2}$ tsp. Diamond Crystal or $\frac{1}{4}$ tsp. Morton kosher salt, plus more
- 1 2-lb. cantaloupe, room temperature, cut into 1" cubes

Cook bacon in a dry medium nonstick skillet over medium heat, stirring often, until crisp, about 5 minutes. Using a slotted spoon, transfer bacon to paper towels to drain. Pour off all but 1 Tbsp. fat from skillet.

Cook garlic and chile in same skillet over medium heat, stirring, until garlic is softened but has not taken on any color, about 1 minute. Add cashews; cook, stirring constantly, until heated through, about 2 minutes. Remove skillet from heat and stir in bacon, brown sugar, and $\frac{1}{2}$ tsp. Diamond Crystal or $\frac{1}{4}$ tsp. Morton kosher salt. Taste crumble and season with more salt if needed. Crumble should be equal parts salty and sweet.

Arrange cantaloupe on a platter and top with warm crumble.



CANTALOUPE
WITH SPICY
BACON-CASHEW
CRUMBLE



LIME-LEMONGRASS
SLUSHIES



✱
CUCUMBER,
TOMATO, AND
GREEN BEAN SALAD



Cucumber, Tomato, and Green Bean Salad

4-6 SERVINGS This refreshing side is a mash-up of two variations of the Thai salad *som tam*: the most famous version made with shredded green papaya and another favorite made with cucumbers. Don't squeeze the vegetables too hard when tossing; since they are already thinly sliced, they will wilt easily.

- 1 lb. Persian or English cucumbers, halved lengthwise, sliced on a steep diagonal ¼" thick
- 6 oz. cherry or grape tomatoes, halved or quartered
- 4 oz. green beans, trimmed, sliced on a steep diagonal into ⅛"-thick strips
- 3 large garlic cloves, finely chopped
- 1 Fresno chile, seeds removed, finely chopped
- ¾ cup unsalted roasted peanuts, divided
- 3 Tbsp. (or more) fresh lime juice
- 1 Tbsp. (or more) light brown sugar
- 1 Tbsp. (or more) fish sauce (such as Megachef, Squid, or Three Crabs)

Combine cucumbers, tomatoes, green beans, garlic, and chile in a large bowl. Finely chop ½ cup peanuts to the size of lentils and add to bowl.

Whisk lime juice, brown sugar, and fish sauce in a small bowl until sugar is dissolved.

Pour dressing over vegetables and toss with your hands, gently squeezing as you go, until well coated and vegetables have wilted slightly, about 30 seconds. Taste salad and season with more lime juice, brown sugar, or fish sauce if needed. Salad should be equal parts sour and salty, with sweet close behind.

Transfer salad to a platter. Coarsely chop remaining ¼ cup peanuts and scatter over salad.

Grilled Scallops With Peach Sweet Chili Sauce

4 SERVINGS This dish is a nod to the grilled fish-ball skewers available at Bangkok street carts day and night. Instead of using store-bought fish balls or going through the steppy process of making them from scratch, Leela prefers voluptuous sea scallops, whose texture is similar to that of fish balls—firm with a little bit of bounce.

- 1 red Thai chile or Fresno chile, seeds removed, coarsely chopped
- 1 garlic clove, coarsely chopped
- ½ cup chopped peeled ripe peach
- 1 tsp. (or more) sugar
- ¼ tsp. kosher salt, plus more
- 1 tsp. cornstarch
- 1 Tbsp. (or more) apple cider vinegar
- 16 large sea scallops, side muscle removed, patted dry
- Vegetable oil (for brushing)
- Freshly ground black pepper
- Cilantro sprigs and lime wedges (for serving; optional)

Purée chile, garlic, peach, sugar, and ¼ tsp. salt in a blender until smooth. Transfer purée to a small saucepan and cook over medium heat, whisking often, until starting to bubble around edges, about 4 minutes.

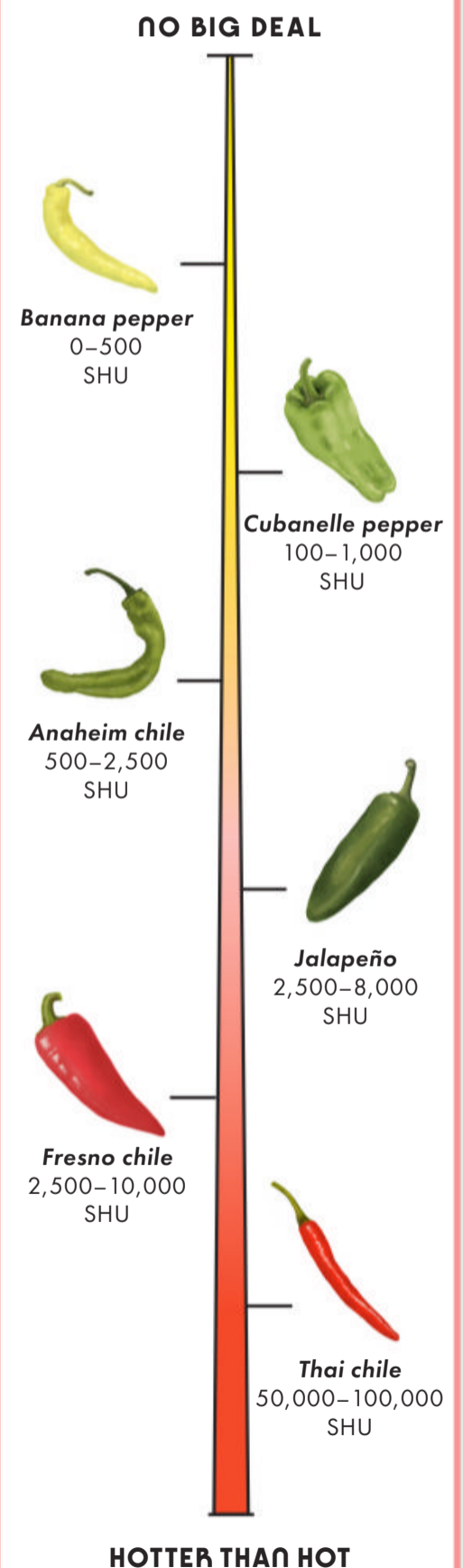
Dissolve cornstarch in 1 tsp. water in a small bowl. Whisk cornstarch slurry into purée and simmer, whisking constantly, 1 minute. Stir in vinegar and let sauce cool.

Prepare a grill for medium-high heat. Brush scallops lightly with oil; season with salt and pepper. Grill until charred and cooked through, about 3 minutes per side.

Taste sauce and add more sugar, salt, or vinegar if needed. Spoon sauce onto a platter and arrange scallops on top. Scatter cilantro over and serve with lime wedges if using.

THE CHILE HEAT-O-METER

If sweat-inducing chiles aren't your thing, you have options for dialing down the burn: Remove the ribs and seeds (where most of the heat lives) when you prep chiles; halve the quantity called for in a recipe; omit them entirely; or pick a milder chile using the chart below (the higher the Scoville Heat Units, or SHU, the hotter the chile).



EVEN MORE LEEA

If you like the recipes in this story (and we think you will!), check out Leela's most recent cookbook, inspired by her travels across Southeast Asia, *Flavors of the Southeast Asian Grill: Classic Recipes for Seafood and Meats Cooked Over Charcoal* (\$28; bookshop.org).



Grilled Pork Shoulder Steaks With Green Pepper Relish

4-6 SERVINGS *The charred pepper relish that accompanies these savory steaks is a streamlined take on nam phrik num, a Northern Thai relish meant to showcase green peppers and chiles. The traditional version can be spicy, but the banana peppers and jalapeños that Leela uses here take the heat down a notch. See sidebar, page 59, for more information.*

PORK

- 3 lb. boneless pork shoulder (Boston butt), fat cap trimmed to ¼" if needed, sliced crosswise ½" thick
- 6 large garlic cloves
- ¼ cup oyster sauce
- 3 Tbsp. finely chopped cilantro roots or stems
- 2 Tbsp. fish sauce (such as Megachef, Squid, or Three Crabs)
- 2 Tbsp. light soy sauce or soy sauce
- 2 tsp. white or black peppercorns

RELISH AND ASSEMBLY

- 5 large fresh banana peppers, Anaheim chiles, or Cubanelle peppers (about 1 ¼ lb.)
- 2 jalapeños
- 1 small shallot, thinly sliced
- ¼ cup fresh lime juice
- 2 Tbsp. coarsely chopped cilantro
- 2 Tbsp. Thai fish sauce (such as Megachef, Squid, or Three Crabs)
- 2 tsp. light brown sugar
- Khao Niao (for serving; see recipe)

PORK Prick pork steaks all over with a fork. Place in a large bowl or resealable plastic bag.

Purée garlic, oyster sauce, cilantro roots, fish sauce, light soy sauce, and white peppercorns in a blender or food processor until smooth. Pour marinade over pork and turn to coat. Cover and chill at least 4 hours and up to 6 hours.

RELISH AND ASSEMBLY Prepare a grill for 2-zone heat (for a charcoal grill, bank two thirds of coals on 1 side of grill and scatter remaining coals on other side; for a gas grill, set 1 burner to high heat and the remaining burners to medium-low). Place peppers and jalapeños on hotter side of grill and grill, turning occasionally, until charred and blistered all over and starting to collapse, 12–16 minutes. Transfer to a medium bowl, cover, and let sit at least 10 minutes.

Meanwhile, grill pork on hotter side of grill, moving to cooler side as needed to control flare-ups, until deeply browned on both sides and an instant-read thermometer inserted into the thickest part of pork registers 145°, about 3 minutes per side. Transfer to a platter and let rest 5–10 minutes.

Scrape skins from peppers and jalapeños, then remove stems, ribs, and seeds. Slice into long ¼"-thick strips and return to bowl. Add shallot, lime juice, cilantro, fish sauce, and brown sugar; mix well.

Slice steaks against the grain ½" thick. Arrange on a platter and serve with relish and khao niao.

Khao Niao

4-6 SERVINGS *Sticky rice (see sidebar at right for more info) requires soaking at least 6 hours ahead. The rice doesn't need to be eaten steaming hot; it is still good slightly warm. Cover it with plastic wrap followed by two kitchen towels to keep it warm throughout the meal.*

2 cups Thai glutinous rice

SPECIAL EQUIPMENT: A heatproof fine-mesh sieve with pan hooks

Place rice in a large bowl. Fill with cool water and swish rice around a few times with your hand to release starch. When water becomes cloudy, drain rice in sieve; repeat process several times until water runs clear. Pour in water to cover rice by 3" and let soak at room temperature at least 6 hours and up to 12 hours.

Fill a large saucepan with water to come 2" up sides and bring to a boil. Drain rice in sieve, then gently make a well in rice (be careful because grains will be brittle and you want to keep them intact). Set sieve over boiling water, cover (lid will not fit tightly, and that's okay), and steam 15 minutes. (Add more water to pot if needed and return to a boil.)

Uncover and turn rice over in large pieces with a heatproof rubber spatula. Cover and continue to cook until rice is translucent and soft but not mushy, about 15 minutes more. Transfer rice to a bowl to serve. (If rice starts to harden at the table, sprinkle with water, cover with plastic wrap, and microwave on high 1 minute.)

THAI STICKY RICE 101

Leela's tips for great khao niao, a staple of Thailand and Laos

The Rice



It's important to seek out rice imported from Thailand for proper results. If you spot "Sanpatong" on the package, that's even better, as it refers to a high-quality variety from San Pa Tong District in Chiang Mai. Brands to look for: Three Horses, Three Rings, or Three Ladies.

The Equipment



A heatproof sieve set over a saucepan of boiling water mimics the traditional setup, in which the rice is steamed in a cone-shaped bamboo basket that sits atop a metal pot.

The Serving Method



No utensils here! Pinch off a bit of rice and knead it lightly with your fingertips. Then use your bite-size morsel of rice as a "spoon" to soak up any dish at the table that's saucy or brothy.



GRILLED SCALLOPS
WITH PEACH SWEET
CHILI SAUCE
P. 59



CHEESY CHARRED
GREEN BEANS
P. 67



AT THIS
COOKOUT

VEGGIES ARE



YOGURT-MARINATED
MUSHROOMS
WITH FLATBREAD
P. 68



recipes by
RACHEL GURJAR



photographs by
YUDI ELA

THE MAIN EVENT

Being a vegetarian at a carnivore-centered cookout can be tough (especially if your memory is tainted by the soggy skewered tomatoes and dried-out portobellos those meat eaters are always throwing in beside the burgers). But here, at *this* cookout, vegetables aren't an afterthought—they're the main event. So we make the most of them, prioritizing what's in season and souping it up with grillable cheese, homemade flatbread, and a battery of über-flavorful sauces.

Grilled Cauliflower and Broccoli With Lentils

4 SERVINGS Large seasoned cauliflower and broccoli steaks are charred on the grill until crisp on the outside and tender on the inside, then topped with a bright and minty chutney dressing. You can also swap in other cruciferous veg like cabbage or broccoli rabe, both of which are excellent when grilled.

GREEN CHUTNEY

- 1 bunch cilantro, tough stems trimmed, coarsely chopped
- 1 bunch mint leaves
- Juice of 2 limes
- ½ serrano chile
- 2 garlic cloves
- 1 tsp. cumin seeds
- 1 tsp. sugar
- 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt
- ¼ cup extra-virgin olive oil

LENTILS

- 1 cup French green lentils, rinsed
- 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt

VEGETABLES AND ASSEMBLY

- 1 medium head of cauliflower (about 1 lb.)
- 1 medium head of broccoli (about 1 lb.)
- Extra-virgin olive oil (for drizzling)
- Kosher salt
- ¼ cup unsalted roasted pumpkin seeds (pepitas)
- Cilantro leaves with tender stems and mint leaves (for serving)

GREEN CHUTNEY Blend cilantro, mint, lime juice, chile, garlic, cumin seeds, sugar, salt, and ¼ cup water in a blender until smooth, about 1 minute. Transfer purée to a small bowl. Gradually add oil, whisking constantly until emulsified. Set chutney aside.

LENTILS Bring lentils, salt, and 2½ cups water to a boil in a medium pot. Reduce heat to medium, cover, and cook until lentils are tender and liquid is absorbed, about 30 minutes. Remove from heat.

DO AHEAD: Lentils can be cooked 5 days ahead. Let cool, then transfer to an airtight container. Cover and chill.

VEGETABLES AND ASSEMBLY Remove toughest outer leaves from cauliflower (leave the tender inner leaves) and trim 1" off bottom of stem. Resting cauliflower on crown and starting at stem end, cut lengthwise into thirds. Trim off outer edges of crown from both outside pieces to create three 1"-thick steaks; reserve trimmed-off florets for another use. Repeat with broccoli. Arrange broccoli and cauliflower steaks on a large baking sheet; drizzle with oil and season both sides with salt.

Prepare a grill for medium indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Place broccoli and cauliflower on grate over indirect heat. Cover and grill until tender, 15–20 minutes. Uncover and move steaks over to direct heat; continue to grill until they are golden brown and edges are charred, about 2 minutes per side.

Arrange lentils on a platter and drizzle half of the chutney over. Place cauliflower and broccoli steaks on top. Drizzle with remaining chutney and top with pumpkin seeds and herbs.

TIPS & TRICKS



Don't Lose Your Beans

Grilling produce can be tricky when it's small and slippery (looking at you, green beans). But the key to saving your little guys from a fiery death is the same as for keeping fresh-out-of-the-oven cookies from burning: a wire rack (\$10; bedbathandbeyond.com). Opt for a dedicated stainless-steel version that can handle high heat to place directly on the grill—smaller grates mean nobody gets left behind.



Veggies + Yogurt 4-Ever

For a quick and easy way to pack incredible flavor and depth into your vegetables, marinate them in yogurt, an ingredient that brings its own creaminess and tang while helping spices permeate. The lactic acid will tenderize the vegetables' top layer, and the yogurt's clinginess means it will form a crispy exterior when cooked over flames. Opt for whole-fat Greek or labneh for best results.



**GRILLED BROCCOLI
AND CAULIFLOWER
WITH LENTILS**



WHAT IS AVAXHOME?

AVAXHOME-

the biggest Internet portal,
providing you various content:
brand new books, trending movies,
fresh magazines, hot games,
recent software, latest music releases.

Unlimited satisfaction one low price

Cheap constant access to piping hot media

Protect your downloadings from Big brother

Safer, than torrent-trackers

18 years of seamless operation and our users' satisfaction

All languages

Brand new content

One site



AVXLIVE **ICU**

AvaxHome - Your End Place

We have everything for all of your needs. Just open <https://avxlive.icu>



CORN, PLUM,
AND FARRO SALAD
WITH NUOC
CHAM DRESSING



Cheesy Charred Green Beans

4 SERVINGS Paneer holds up well to the high heat of the grill, forming a charred layer on the outside and staying perfectly soft on the inside without oozing through the grate—another reason why it is so popular in tandoor cooking.

SPICE RUB

- 1 Tbsp. Diamond Crystal or 1 ¾ tsp. Morton kosher salt
- 1 Tbsp. garlic powder
- 1 Tbsp. onion powder
- 1 Tbsp. paprika
- 2 tsp. ground cumin
- ½ tsp. cayenne pepper
- ½ tsp. sugar

BEANS AND ASSEMBLY

- Juice of 1 lemon
- 4 Tbsp. extra-virgin olive oil, divided
- 1 lb. mixed summer beans (Chinese long, green, wax, or purple), trimmed
- 2 6-oz. slabs paneer
Coarsely chopped unsalted roasted pistachios (for serving)

SPICE RUB Mix salt, garlic powder, onion powder, paprika, cumin, cayenne, and sugar in a small bowl to combine.

DO AHEAD: Spice rub can be made 1 month ahead. Store airtight at room temperature.

BEANS AND ASSEMBLY Whisk lemon juice, 1 Tbsp. oil, and 1 Tbsp. spice rub in a large bowl to combine. Set dressing aside.

Place beans in a large bowl, drizzle 2 Tbsp. oil over, and toss to coat. Sprinkle with 1 Tbsp. plus 1 ½ tsp. spice rub and toss again to coat.

Place paneer on a plate, drizzle with remaining 1 Tbsp. oil, and rub all over with your hands to coat. Sprinkle 1 Tbsp. spice rub over paneer and gently toss to coat evenly.

Prepare a grill for medium heat. Grill paneer, turning halfway through, until grill marks are golden brown, 6–8 minutes total. Using a metal spatula, transfer to a cutting board and slice ¼" thick with a serrated knife. Transfer paneer to a platter.

Place a small grilling rack on grate and heat 5 minutes. Arrange beans in a single layer on rack and grill, turning occasionally, until tender and blistered in spots, about 3 minutes per side for runner beans and about 5 minutes for Chinese long beans. Transfer beans to platter with paneer.

Drizzle beans and paneer with reserved dressing; top with pistachios.

Corn, Plum, and Farro Salad with Nuoc Cham Dressing

4 SERVINGS This super-summery grain salad is easy to switch up: Stone fruits like peaches or nectarines would be just as good as plums, and other grains like quinoa are an easy swap for the farro. Typically a dipping sauce, nuoc cham is used in a variety of ways in Vietnamese cooking, which inspired the tangy, sweet, and salty condiment's use as a dressing in this recipe.

NUOC CHAM

- Juice of 2 limes
- 3 Tbsp. fish sauce
- 2 Tbsp. seasoned rice vinegar
- 1 Tbsp. light or dark brown sugar
- 2 garlic cloves, finely chopped

SALAD AND ASSEMBLY

- ½ cup semi-pearled farro
- 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, plus more
- 3 ears of corn, husked
- 4 red plums (such as satsuma or Santa Rosa), cut into wedges
- 2 red or green Thai chiles, thinly sliced
- ⅓ cup chopped mint
- ½ cup chopped Thai basil or cilantro, plus leaves for serving

NUOC CHAM Whisk lime juice, fish sauce, vinegar, brown sugar, and garlic in a small bowl until sugar is dissolved; set dressing aside.

DO AHEAD: Dressing can be made 1 day ahead. Cover and chill.

SALAD AND ASSEMBLY Bring farro, 1 tsp. Diamond Crystal or ½ tsp. Morton kosher salt, and 1 quart water to a boil in a medium pot. Reduce heat, cover, and simmer until farro is tender but still chewy, 20–25 minutes. Drain off any excess liquid and let cool.

Prepare a grill for medium-high heat. Grill corn, turning occasionally, until kernels are charred, 10–15 minutes. Transfer to a cutting board and let sit until cool enough to handle. Cut kernels from cobs.

Combine farro, corn, plums, chiles, mint, and ½ cup Thai basil in a large bowl and drizzle reserved dressing over; toss to coat. Taste and season salad with more salt if needed. Transfer to a platter and top with more Thai basil leaves.

DO AHEAD: Farro can be cooked 1 day ahead. Transfer to an airtight container; cover and chill.

GRILL THESE CHEESES



If the idea of cheese over an open fire sounds bizarre, it simply means you're not choosing the right kind. A good grilling cheese will char but not ooze through the grates. Here are three to try.

Paneer

This creamy non-aged Indian cheese is made from curdled buffalo or cow's milk and doesn't melt, so it holds up on the grill. Use it as a medium for all kinds of marinades, wet or dry. Our favorite brand is Sach—ethically sourced and extra rich (\$8 for 6 oz.; sachfoods.com).

Halloumi

Salty, semihard, and unripened, Cyprus's most famous dairy export is made with a blend of goat and sheep milks, and its high melting point means no mess. Serve it on a bun with your favorite toppings à la our Seared Squash and Halloumi Burger on page 16.

Manouri

Feta's less salty little sister (a by-product of the more spotlight-hogging Greek cheese, it's made from whey) has a smooth and silky texture but keeps its form when cooked, making it the perfect partner for crisp summer vegetables, stone fruit, or a crusty slab of bread.

Charred Eggplant With Spicy Tomato Sauce and Peanuts

4 SERVINGS *This spicy sauce, based on the chile-based Thai condiment nam prik, uses charred tomatoes to add smoke, which complements the eggplant's silky texture. Pick an eggplant that feels light and airy (it has fewer seeds and more flesh, which means maximum creaminess); you can score the cut sides before placing on the grill to decrease the cooking time.*

SAUCE

- 1 shallot, unpeeled, halved
- 4 garlic cloves, skin on
- 4 small tomatoes (about 1 lb.)
- ½ bunch cilantro, tough stems trimmed
- Juice of 1 lime
- 3 green Thai chiles
- 3 Tbsp. fish sauce
- 1 tsp. dark brown sugar

EGGPLANT AND ASSEMBLY

- 6 Italian eggplants, halved
- Extra-virgin olive oil (for drizzling)
- Kosher salt
- ½ cup unsalted dry-roasted peanuts
- Thinly sliced serrano chiles and coarsely chopped cilantro (for serving)

SPECIAL EQUIPMENT: A metal skewer

SAUCE Prepare a grill for medium indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Thread shallot and garlic onto a metal skewer. Arrange skewer and tomatoes on grate over direct heat and grill, turning halfway through, until skins are blistered and charred and flesh is slightly tender, 10–12 minutes per side. Transfer skewers and tomatoes to a large plate; remove skins from shallot and garlic.

Combine tomatoes, shallot, garlic, cilantro, lime juice, chiles, fish sauce, and brown sugar in a blender and blend to a coarse sauce. Transfer to a bowl.

EGGPLANT AND ASSEMBLY Place eggplant, skin side down, on a rimmed baking sheet. Drizzle with oil and season with salt. Turn over and drizzle with oil and season with salt again.

Place eggplant, cut side down, on grate over indirect heat. Cover and grill until slightly golden brown and flesh is

tender, 18–20 minutes. Move eggplant over direct heat (still cut side down) and grill until cut sides are charred, 8–10 minutes. Transfer to baking sheet and arrange skin side down. Slightly mash flesh with a fork or butter knife.

Arrange eggplant on a platter. Drizzle tomato sauce over, and top with peanuts, chiles, and cilantro leaves.

Yogurt-Marinated Mushrooms With Flatbread

4-6 SERVINGS *Spiced yogurt imparts tenderness and creamy tang to maitake or crimini mushrooms and creates delicious charred outer layers. Serve with a simple naan-like grilled flatbread, which can be made gluten-free with millet flour if you prefer—but cook them in a skillet instead as they will be more delicate to handle.*

YOGURT SAUCE

- 1 cup plain whole-milk Greek yogurt
- 2 Tbsp. fresh lime juice
- 3 tsp. honey
- 1 tsp. cumin seeds
- ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt
- 2 garlic cloves

PICKLED ONIONS

- 1 small red onion, very thinly sliced, preferably on a mandoline
- 2 Tbsp. fresh lime juice
- 2 tsp. Diamond Crystal or 1 tsp. Morton kosher salt

FLATBREAD AND ASSEMBLY

- 4 garlic cloves, finely grated
- 1 2" piece ginger, peeled, finely grated
- 2 Tbsp. fresh lime juice
- 1 Tbsp. ground coriander
- 1 Tbsp. ground cumin
- 1 tsp. ground turmeric
- 1 tsp. sugar
- ½ tsp. cayenne pepper
- 1 ½ cups plain whole-milk Greek yogurt, divided
- 1 Tbsp. vegetable oil, plus more for brushing
- 1 Tbsp. plus ½ tsp. Diamond Crystal or 1 ¾ tsp. Morton kosher salt, divided
- 1 lb. maitake mushrooms, ends trimmed, separated into large pieces; or whole crimini mushrooms

- ½ cup (63 g) whole wheat flour
- 1 ¾ cups (220 g) all-purpose flour, plus more for dusting
- Cilantro leaves with tender stems and lime wedges (for serving)

YOGURT SAUCE Blend yogurt, lime juice, honey, cumin seeds, salt, and garlic in a blender until smooth. Transfer sauce to a small bowl and set aside.

PICKLED ONION Toss onion, lime juice, and salt in another small bowl to combine. Let sit at least 15 minutes.

DO AHEAD: Onion can be pickled 6 hours ahead. Cover and chill.

FLATBREAD AND ASSEMBLY Whisk garlic, ginger, lime juice, coriander, cumin, turmeric, sugar, cayenne, 1 cup yogurt, 1 Tbsp. oil, 1 Tbsp. Diamond Crystal or 1 ½ tsp. Morton kosher salt, and 2 Tbsp. water in a medium bowl to make a paste.

Place mushrooms in a large bowl and carefully spoon paste over. Using your hands, make sure paste coats all the crevices of each mushroom. Cover and chill 30 minutes.

Meanwhile, beat whole wheat flour, 1 ½ cups (188 g) all-purpose flour, remaining ½ cup yogurt, remaining ½ tsp. Diamond Crystal or ¼ tsp. Morton kosher salt, and ½ cup water in the bowl of a stand mixer fitted with a dough hook, starting on low speed then moving to high speed and adding another 1 Tbsp. water if dough is dry, until dough comes together into a ball around the hook, about 3 minutes.

Turn out dough onto a lightly floured surface and knead until smooth, about 3 minutes. Divide dough into 6 balls (about 3 oz. each). Roll out each ball to a 7"-diameter disk, about ¼" thick. Lightly dust a baking sheet with flour and place flatbread on pan.

Prepare a grill for medium heat. Working in batches if needed, grill flatbread until puffed up and charred in spots, about 3 minutes per side. Transfer to a plate.

Oil grate. Grill mushrooms until golden brown, charred around edges, and cooked through, about 4 minutes per side.

To serve, spoon some mushrooms over each flatbread and top with yogurt sauce, drained pickled onion, and cilantro. Serve with lime wedges for squeezing over.



**CHARRED EGGPLANT
WITH SPICY
TOMATO SAUCE
AND PEANUTS**



A tropical sunset scene with palm trees and a large 'GO' sign. The sky is a mix of orange, yellow, and blue. The water is calm, and there are some lights on the shore. The overall mood is warm and inviting.

it's

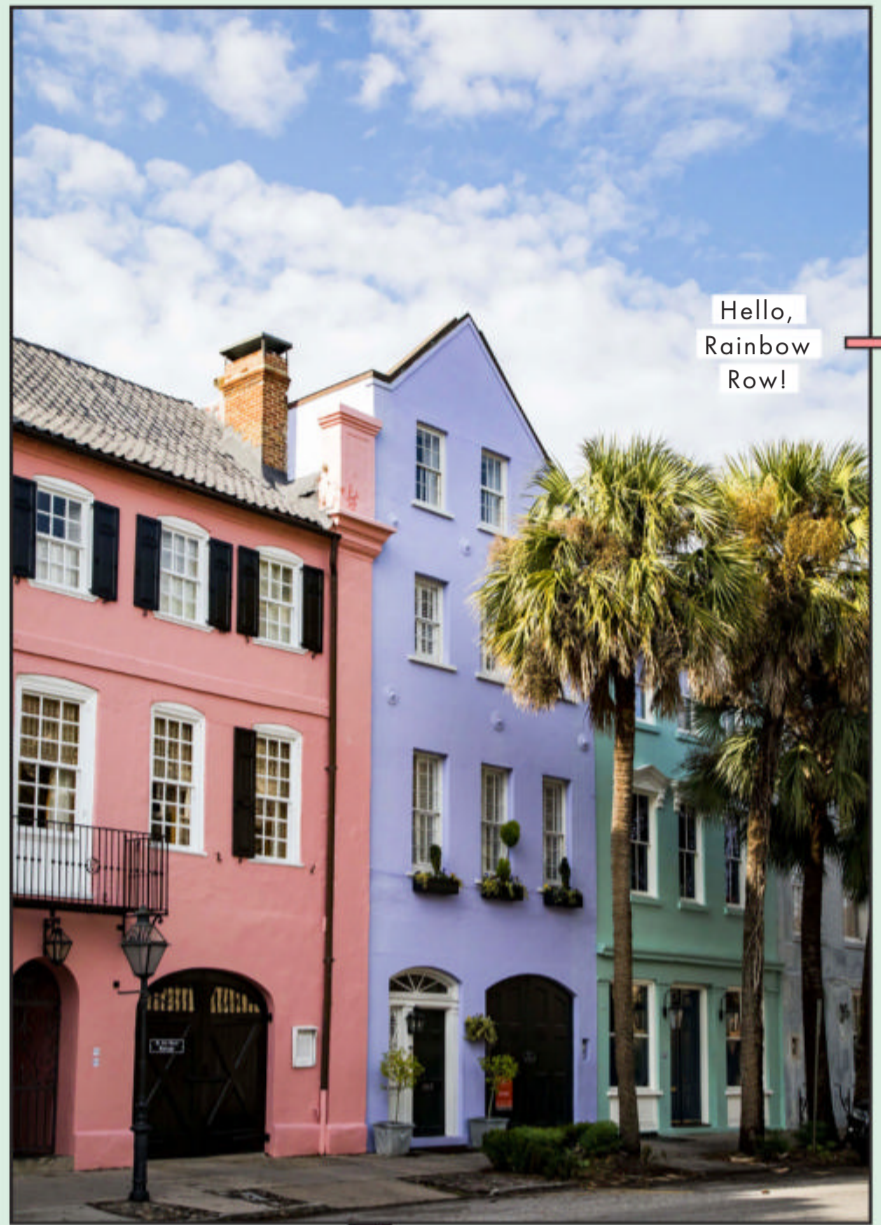
GO

Just picture
yourself here,
along the
northwest shore
of Maui.

Time

Ideal food days in six cities. Foodways worth preserving.
Travel on our mind.





Charleston

A highly opinionated guide to the city's hyped lunch spots and views

FEMI OYEDIRAN AND MILES WHITE *Sommeliers and owners, Graft Wine Shop*

▶▶ We begin at **Babas**. Grab coffee, pastries, and enjoy a little pick-me-up on the outdoor patio. Then head out for a bike ride. We'll usually take King Street all the way down to the Battery and get lost in the streets. Next we hit up **167 Raw** for lunch, a pretty clutch move. (To avoid long waits, do a late lunch around 3 p.m. or go on slower days, Tuesdays or Wednesdays.) Start out with drinks, order ceviche and a dozen oysters, and it'll feel like something's building. It's like how your California friends leave the airport and head straight to In-N-Out. 167's the same for us, just infinitely more bougie. Make sure to go to **House of Nomad**, an eclectic home goods store nearby. Miles



WHERE TO STAY

Stay **Duvet** for rentals with a historic feel

WHAT TO BRING BACK

High Wire Distilling's Sorghum Whiskey if you can find it

got his mom some funky cookbooks and a huge antique kudu horn from there—best Christmas she's had in a while. If you're down to venture off the peninsula, any true Charlestonian knows the best views in the city are from the Holiday Inn's **Harborview Restaurant & Lounge**, next to the Waffle House in West Ashley. Stop there for a happy hour drink on the way to **The Pourhouse** on James Island for an early show on the deck (free on Wednesday nights). Then cross the street and get more oysters, plus hot dogs and Peruvian spit-roasted chickens, at **Bar George**. Or head downtown to **Chubby Fish**. It recently reopened and it's better than ever. —AS TOLD TO JENNIFER HOPE CHOI



Chicago

A breezy hop through the best shops, coffee, and tamales

VALERIA TAYLOR

Pastry chef-owner, Loba Pastry
+ Coffee

▶▶ Start in Logan Square at **Pan Artesanal**. It's a mix of old-school Mexican and new-school American pastries and full of creative flow. Then savor your morning cup at **Four Letter Word Coffee**, a beautifully designed but cozy café. For lunch, grab a sandwich or salad at West Town's **All Together Now**, then head to McKinley Park for **Marz Community Brewing Co.** It serves some of the best beer, but stay for the doughnuts (Sundays only!) and katsu sando at **Mom's**, a Japanese-inspired pop-up inside the brewery. A few miles north in Pilsen, you'll come across murals on 16th and 18th streets and **Semillas Plant Studio**, which has the cutest plants, pots, and locally made curiosities. And just beyond the city in River Grove sits the classic hot dog stand, **Gene & Jude's**. There, you'll find a snappy Vienna Beef hot dog, stacked with sport peppers, relish, onions, mustard, and tons of fresh-cut fries. Gene & Jude's also offers another Chicago staple: tamales. It's not like the tamales I grew up eating in Mexico; it's a thing of its own and it's delicious.

— AS TOLD TO ANGELA BURKE

WHERE TO STAY



The Robey for spectacular skyline views

WHAT TO BRING BACK



Giardiniera from **Bari Subs and Italian Foods**

All the doughnuts at Mom's



New Orleans

A cross-city crawl with stops for drinks and dancing

NINA COMPTON

Chef-owner, Compère Lapin and Bywater American Bistro

▶▶ I don't eat big breakfasts, but I love to kick-start my morning with coffee and whatever pastry catches my eye at the **Orange Couch**. From there I'd head to **The National WWII Museum** for an education in global history. For lunch we're zipping over to **Parkway Bakery & Tavern** for po'boys (the restaurant calls them poor boys). I love a good po'boy, and nobody does it like NOLA. I crave roast beef, catfish, or oyster, but no matter what, I ask for it dressed (with mayo, lettuce, and tomatoes). Then it's over to **Crescent Park** for unparalleled views of the Mississippi River before stopping for wine at **Bacchanal**. Dinner's gotta be **Paladar 511**. Anyone who knows me knows I love Italian food, and everything here is so flavorful. After dinner grab drinks at **Cane & Table**. Trust the bartenders' recs, or try mine: the cardamom-y Jamaica Queens that reminds me of home on St. Lucia. Then we'll follow our ears into the night, dancing at any **Frenchman Street** bar with its doors open.

— AS TOLD TO CHELSEA BRASTED

WHERE TO STAY

The **Old No. 77**, a funky hotel in the center of things

WHAT TO BRING BACK

Le Grand Coq Rouge beans from **French Truck Coffee**



Paladar 511 is clearly where it's at.



Breakfast
of champions at
All Day Baby



Garden inspo
at The
Huntington

Los Angeles

A perfect day eating all the carbs just north of the city

NIK SHARMA *Cookbook author*

▶▶ Los Angeles is so huge that it is impossible to tackle in one day. I live north of downtown, which is central to all my favorites. With just a few freeways, you (or your rideshare driver) can navigate from Miracle Mile to San Marino to get to all of them. I'd start at **République**, which has exceptional pastries, or I'll head to **All Day Baby**, a great diner-inspired restaurant, for the fantastic wedge salad (the dressing is made with labneh!) and hot crab sandwich, which has a smoked-jalapeño mayo that plays so well with the sliced green tomatoes. A beautiful place to walk all that off is on a scenic route through **The Huntington** in San Marino. After that, it's time for lunch,



WHERE TO STAY

The gorgeous **Cara Hotel** in Los Feliz, which has a pool!

WHAT TO BRING BACK

Three-cheese semolina loaf, if you see it, from **République**

which means a thousand-layer pancake at **Joy**, a casual Taiwanese restaurant. I get it fully loaded—with egg, cheese, chili sauce, and basil—and it also does a great Chiayi chicken on rice. For dinner I'm off to **Pardis** in Glendale for Persian food. Everything from the rice to the bread and the kebabs is delicious. It even offers a lemon verbena leaf to snack on as a palate cleanser. For dessert I like **Mashti Malone's**, a Persian ice cream shop. The Mashti Special, two wafers sandwiching an ice cream flavor of your choice, is superb, and I fluctuate between the orange blossom, pistachio, and sour cherry rosewater with rice-starch-noodle sorbet. —AS TOLD TO ESTHER TSENG



This is the good ice—shave ice.



Oki's Seafood Corner is poke paradise.

Maui

A poke-and-shave-ice-filled stretch along the island's northwest side

SHELDON SIMEON *Chef-owner, Tin Roof, Kahului*

▶▶ I love starting my day with the whole family at **Upcountry Farmers Market**, smack in the middle of the island. All the cool stuff is out in the morning, like rambutan. We'd drive north to **Makawao Town**, known for paniolo—Hawaiian cowboys who live and work there—and walk around the main streets. Then let's head west. Grab some poke from **Oki's Seafood Corner**, which has fish you don't normally see like aku (skipjack tuna) and ono (wahoo), and hit up **Launiupoko Beach**. You'll notice we haven't eaten much, and that's because we're saving up for **Papa'aina**, chef Lee Anne Wong's freaking awesome brunch spot up north. She's got noodles and cocktails



WHERE TO STAY

The **Plantation Inn**, an 18-room B&B that's a hidden gem

WHAT TO BRING BACK

Jewelry made of Hawaiian wood from **Native Intelligence**

like the bourbon-forward Miso Mashed, but my favorite thing is the French toast: Hawaiian sweet bread soaked in coconut milk, coated in cornflakes, and fried. You might need to take a nap—or you could go to **Ululani's Hawaiian Shave Ice** since there is always room for shave ice in my book. Locally run, locally owned, it's known for its supersoft snow. I'm a purist when it comes to syrups: the higher the fructose, the better. We'll wander over to **Kaanapali Beach** to watch the sunset, then sneak over to **Monkeypod Kitchen** for its killer mai tais. To finish the night, we'll sink into **Sale Pepe** for freshly made pasta and stone-baked pizzas. That's my perfect day. —AS TOLD TO ELYSE INAMINE



Highly
recommend
Kitty's for
lunch as well



Hudson

A whirlwind tour of farms and tropically inspired meals

MONA TALBOTT & KATE ARDING
Owners, Talbott & Arding
Cheese and Provisions

▶▶ If we're hanging with friends from out of town, we'd meet them at the train with breakfast sandwiches from **Kitty's**. Then we'd take them to the **Hudson Farmers Market** (open only on Saturdays) to say hello to our shop vendors, like **Sparrowbush Farm**, a bakery that makes fresh breads with organic grains it grows and mills. Then we'd check out cool stores on Warren Street: **Batterby House**, a charming kitchen shop, and **Red Chair**, which is stocked with beautiful French antiques. At this point it's time for coffee so we'd get cappuccinos at **Supernatural Coffee**. For a late lunch it's **Cafe Mutton**—chef Shaina Loew-Banayan serves unpretentious food, like country pâté sandwiches. Then we'd get in the car and take our friends to historic site **Olana** for the most incredible view of the Hudson Valley and **MX Morningstar Farm** for local breads, cookies, flour, honey, meats, and produce. It's the greatest. For dinner, **Lil' Deb's Oasis**! We love chefs Carla Perez-Gallardo and Hannah Black's tropical comfort food. —AS TOLD TO SAMANTHA GARBARINI

WHERE TO STAY



Rivertown Lodge, an IG influencer's dream with the friendliest staff

WHAT TO BRING BACK



A four-pack from **Suarez Family Brewery**



Outside Lau Pa Sat,
one of Singapore's
vibrant hawker centers

The Endurance of Singapore's Hawkers

These food icons were on the verge of disappearing—and then the government, the public, and a little organization called UNESCO stepped in

by SONIA CHOPRA

AT THE COUNTER of the roti prata stall, I watch as a hawker smashes, folds, and turns stretchy dough into flatbread. Working quickly, he flips the roti prata, golden brown and flaky soft, onto a plate and hands it to me with hot curry for dipping. Another hawker “pulls” me a cup of teh tarik, pouring a stream of milky black tea between two vessels until frothy, which I sip as I walk by lines for stalls selling prawn noodles, mutton biryani, and curry puffs.

This is Tekka Market & Food Centre in Singapore, one of the country's most well-known hawker centers, or food markets that are “vibrant communal spaces where Singaporeans from all walks of life gather to dine and bond,” says Yeo Kirk Siang of the country's National Heritage Board (NHB). There are over 110 centers across the island—and they're vital to its identity.

In the 1800s, Singapore, a port city and trading center, drew immigrants from around Asia. Some, mostly laborers, turned to street hawking. They roved the island to sell dishes from their homelands, finding a way to provide for their families and to feed an increasingly international community. In the 1960s the government began to regulate hawking, moving these entrepreneurs to food stalls in designated areas, often near housing developments, and hawker culture flourished. “When you walk into a hawker center, you can find stalls selling Chinese, Malay, Indian, and many other diverse types of dishes from different immigrant groups who settled in Singapore,” Siang says. “Over time they

evolved to become distinctive local dishes that we love and formed an important part of our food heritage.”

BUT RUNNING A STALL is taxing, requiring long hours and physically demanding work, and the profit margins are low. With globalization offering more options for Singapore's young workforce and a generation of stall owners nearing retirement, there have been concerns that hawker centers are at risk of disappearing.

So the government took action by creating programs to encourage newer generations to continue the craft via mentorship and grants and to help veteran hawkers with succession planning and purchasing automated equipment like steamers and



Prawn noodles
from Alexandra
Village Food Centre

meat mincers. And on a global level, Singapore underwent the multiyear process to nominate its hawker culture for inscription (or inclusion) on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity.

YES, THE U.N. IS KNOWN for naming places such as the Machu Picchu ruins in Peru or the Acropolis in Greece to its World Heritage List. But it also recognizes “intangible” heritage, the ways of life that make up a culture. The goal of the list, established in 2008, is to protect and raise awareness for these parts of cultural heritage, communities, and identities. The process for getting an “element” on the list is involved, including a detailed application that must demonstrate cultural value, consent of the communities that create and maintain the element, and proof that communities will promote and safeguard it. When I visited Singapore in late 2019, the NHB was more than halfway through the two-year process of getting hawker culture onto UNESCO's list.

More than 20 food-related elements have been added since 2010, when foodways made it onto the list for the first time with the addition of the “gastronomic meal of the French,” “traditional Mexican cuisine,” and the beautifully intricate gingerbread craft of northern Croatia (yes, gingerbread!). They've since been joined by shrimp fishing on horseback (Belgium, 2013), kimchi making (South Korea, 2013; North Korea, 2015), and dolma making (Azerbaijan, 2017). Last year, the culinary arts of couscous (a collaboration between Algeria, Tunisia, Morocco, and Mauritania) and ftira, a flattened sourdough bread (Malta), were both added to the list along with Singapore's hawker culture.

IT WAS NO SURPRISE to Singaporeans that hawker culture got UNESCO recognition. Siang tells me that when the NHB conducted polls and focus groups in early 2018, “food heritage” was the top-voted marker of intangible cultural heritage, specifically noting hawker culture.

Now amid travel bans and domestic lockdowns due to COVID-19, local diners have used social media campaigns and community efforts like “group buys,” where neighbors place orders from one hawker center together, to support stalls.

“It has always been a source of pride for Singaporeans,” Siang says. “And the subsequent inscription has helped spark more conversations on the role that they play to safeguard hawker culture.”

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STEPS

basically



TIPS &
TRICKS

Almost everything you need to know (and nothing you don't)

The Costoluto
Genovese
is an Italian
heirloom that's
been around
since the early
19th century.



Tomato Mania

If you're the type who waits all year for tomatoes, August is the time to worship them. Which means it's also time to pick, cook, and store them right

by SARAH JAMPEL



1

Is Heirloom Hype Real?

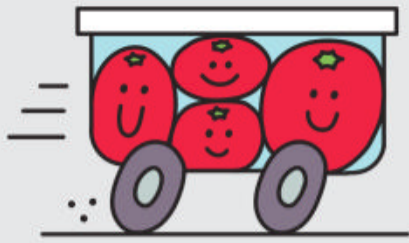
Heirloom tomatoes come from seeds that have been passed down through generations (usually at least 50 years). Unlike commercial varieties, the seeds have not been hybridized to select for particular traits (e.g., to be shelf-stable and shippable) and the plants are open-pollinated (i.e., by natural forces rather than human hand) and typically low-yield. **Heirloom tomatoes tend to be more flavorful for many reasons.** For one, they often have

thin walls, leaving more room for the seed-surrounding jelly that contains most of the savory glutamates. But it's also important to remember that heirlooms aren't always better (or organic or local). Breeders continue to develop varieties for taste rather than commercial viability, which means new hybrids (like the Green Zebra, invented in the 1980s) are worth seeking out too. Your best bet? Get yourself to a farmers market and ask what's good.

2

SLICE, THEN SALT

When you'll be eating a tomato raw, whether in a sandwich, salad, or pasta, sprinkle the cut pieces with salt and let them hang out for 5–10 minutes: The salt draws out moisture, which concentrates the tomato's natural flavor (so that it tastes even more tomatoey) and firms up its texture. (Set your cut tomatoes in a colander before you salt them so you can also harvest that tomato water to add to a vinaigrette, pasta sauce, or panzanella.) Or go the extra mile and copy associate food editor Rachel Gurjar. She seasons her sliced tomatoes with salt, yes, but also with sugar, lime juice, cayenne pepper, and coarsely crushed cumin seeds.



3

Make a Tomato Transportation Device

A beautiful tomato smashed at the bottom of your bag is one of summer's biggest little bummers. Head to the market with a large shallow Tupperware or baking pan lined with a kitchen towel so that your tomatoes (and stone fruit) can be separated from the rest of your haul with padded protection. Carry separately or stow it at the top of your tote.

4

Store Properly

Where you should keep your tomatoes depends on their state of ripeness:

UNDERRIPE TOMATOES

Place stem side down to reduce moisture loss so they stay juicy and wrinkle-free and in a single layer (to prevent bruising). Keep at room temp until they've reached your desired softness.

RIPE TOMATOES

The fridge is your friend, not your foe. Supermarket tomatoes have already been refrigerated in their journey to you, so more chill-out time won't hurt them. And unless you're eating them immediately, ripe, locally grown tomatoes will also last longer in the fridge; eat within a few days.

CUT TOMATOES

Eat them later that same day or stash in an airtight container in the fridge.

ALL CHILLED TOMATOES

Bring back to room temp before serving to make sure you're getting maximum flavor (slice first to help them warm up faster).

5

TURN BAD TOMATOES GOOD

Yes, there will be bad tomatoes—you can't bat a thousand. For the bruised, the overripe, the mealy, and the generally meh, avoid preparations where you'll be eating large raw pieces and blend, cook, or disguise them instead.

The only salsa recipe you need: bonappetit.com/summer-salsa



WHERE BAD TOMATOES GO TO HEAVEN:

Simmer them into something warm, like tomato and egg noodle soup.

Blitz them into a cold soup, like salmorejo or gazpacho.

Cover with dairy in Southern-style pie, cobbler, or scalloped tomatoes.

Grate or blend, then spoon over grilled garlic-rubbed bread (pan con tomate!).

Embellish them with spices in chutney or shakshuka.

Apply high heat by grilling or broiling, then turn into salsa roja or bruschetta.

6

CHOOSE CHERRIES

When you need an off-season tomato, the smaller ones are your best bet: Because they're less likely to bruise in transport, they can ripen on the vine for longer, which means they're usually more flavorful than their larger counterparts. When given the choice between cherry and grape, go with cherry.

They're juicier and tastier, with a thinner skin that makes them superior for bursting into pasta sauce or eating raw.

Grape tomatoes are oblong; our beloved cherries are round.



8

Get a Tomato Knife

Unless your blade is razor-sharp, it's going to smush rather than slice. A serrated knife is more delicate: Its teeth can puncture the skin without squishing the flesh, and the side-to-side (as compared to up-to-down) pressure makes it possible to create thin, even slices without pressing out the seeds. A short serrated knife (like the **Victorinox 4" Swiss Classic Paring Knife with Serrated Edge**, \$10; amazon.com) is easy to maneuver for coring, wedging, and slicing, even with smaller tomatoes.

9

The Best Tomatoes Are Heavy and Smelly

If you're buying locally grown tomatoes in the height of summer, you're on the right track—the best ones travel the shortest distance. But until someone invents a Good Tomato/Bad Tomato app (please, no), you'll have to rely on your old-fashioned senses to select the juiciest, most flavorful specimens:

- **Hold but do not squeeze:** Smaller tomatoes should be firm but not hard; larger tomatoes should be heavy for their size and neither too solid nor too soft or swollen—they'll continue to ripen on your counter.
- **Seek out tomatoes that are uniformly ripe:** Avoid hard or pale spots near the stem as well as large bruises or cracks that are too long or deep to trim away.
- **Take a whiff:** A great tomato should smell basil-y and floral.
- **Embrace the rainbow:** Orange and yellow tomatoes are often less acidic (read: milder and sweeter) than their red counterparts.



7 IT'S NOT CHEATING TO USE CANNED

Even at peak season, tomatoes in a can may be more convenient if your goal is to cook 'em until they break down completely—say, for a sauce or braise. No need to skin or seed! They also have consistency on their side. Once you find a brand you like (the BA Test Kitchen swears by **Bianco DiNapoli Whole Peeled Organic Tomatoes**, four for \$38; shopbianco.com), they won't vary in acidity or sweetness like fresh tomatoes will.

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sourcebook

SHOPPING LIST

SHOP TOUR p. 22
12" SISAL BOWL, \$60; hiddengemny.com

BENT CANDLES, \$25 for two; hiddengemny.com

EVIL EYE PLATE, \$125; hiddengemny.com

HAND-DYED TEA TOWELS, \$24 each; hiddengemny.com

LINEN APRON, \$85; hiddengemny.com

RESIN CHARCUTERIE BOARD, \$145; hiddengemny.com

THE ONE-SHEET p. 26
OXO QUICK-RELEASE MULTI-CHERRY PITTEER, \$20; crateandbarrel.com

QUESTIONABLE ETIQUETTE p. 33
24-CAN-SIZE SPORTSMAN, AO COOLERS, \$70; amazon.com

FIRE UP FOR THAI pp. 54–61
FLAVORS OF THE SOUTHEAST ASIAN GRILL: CLASSIC RECIPES FOR SEAFOOD AND MEATS COOKED OVER CHARCOAL, \$28; bookshop.org

BASICALLY pp. 81–84
BIANCO DINAPOLI WHOLE PEELED ORGANIC TOMATOES, \$38 for four; shopbianco.com

VICTORINOX 4-INCH SWISS CLASSIC PARING KNIFE WITH SERRATED EDGE, \$10; amazon.com

TRAVEL PLANNER

SHOP TOUR p. 22
HIDDEN GEM 47 Jobs Lane, Ste. B, Southampton, NY; 631-259-3494; hiddengemny.com

PERSON OF INTEREST p. 28
FLOWER & FLOUR 322 NE Second St., Oklahoma City, OK; 405-768-5124; flowerandflour.co

DISH DECODED p. 36
POGIBOY 1100 Vermont Ave. NW, Washington, D.C.; 202-681-7516; pogiboydc.com

IT'S GO TIME pp. 70–79
167 RAW 193 King St., Charleston; 843-579-4997; 167raw.com

ALL DAY BABY 3200 Sunset Blvd., Los Angeles; 323-741-0082; alldaybabyla.com

ALL TOGETHER NOW 2119 W. Chicago Ave., Chicago; 773-661-1599; alltogethernow.fun

BABAS 11 Cannon St., Charleston; 843-284-6260; babasoncannon.com

BACCHANAL 600 Poland Ave., New Orleans; 504-948-9111; bacchanalwine.com

BAR GEORGE 1956 Maybank Hwy., Unit E, Charleston; 843-793-2231; bar-georgechs.com

BATTERBY HOUSE 251 Allen St., Hudson, NY; 518-822-9229; batterbyhousehudson.com

CAFE MUTTON 757 Columbia St., Hudson, NY; 518-671-6230

CARA HOTEL 1730 N. Western Ave., Los Angeles; 323-672-8990; carahotel.com

CHUBBY FISH 252 Coming St., Charleston; 854-222-3949; chubbyfishcharleston.com

COMPÈRE LAPIN 535 Tchoupitoulas St., New Orleans; 504-599-2119; comperelapin.com

FOUR LETTER WORD COFFEE 3022 W. Diversey Pkwy., Chicago; 773-360-8932; 4lwcoffee.com

GENE & JUDE'S 2720 N. River Rd., River Grove, IL; 708-452-7634; geneandjudes.com

GRAFT WINE SHOP 700B King St., Charleston; 843-718-3359; graftchs.com

HOLIDAY INN'S HARBORVIEW LOUNGE 301 Savannah Hwy., Charleston, 843-556-71 00; harborviewdining.com

HOUSE OF NOMAD 214 King St., Charleston; 843-637-4130; shophouseofnomad.com

HUDSON FARMERS MARKET 518-300-3496; hudsonfarmersmarketny.com

THE HUNTINGTON 1151 Oxford Rd., San Marino, CA; 626-405-2100; huntington.org

JOY 5100 York Blvd., Los Angeles; 323-999-7642; joyonyork.com

KITTY'S MARKET 60 S. Front St., Hudson, NY; 518-267-6369; kittysHUDSON.com

LIL' DEB'S OASIS 747 Columbia St., Hudson, NY; 518-828-4307; lildebsoasis.com

LOBA PASTRY + COFFEE 3422 N. Lincoln Ave. No. 1195, Chicago; 773-456-9266; lobapastry.com

MARZ COMMUNITY BREWING CO. 3630 S. Iron St., Chicago; 773-579-1935; marz.beer

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MX MORNINGSTAR FARM 5956 NY-9H, Hudson, NY; 518-918-7774; mxmorningstarfarm.com

NATIONAL WW II MUSEUM 945 Magazine St., New Orleans; 504-528-1944; nationalww2museum.org

OKI'S SEAFOOD CORNER 90 Kane St., Kahului, HI; 808-871-5922

OLANA STATE HISTORIC SITE Cosy Cottage 5720, NY-9G, Hudson, NY; 518-828-1872; olana.org

THE OLD NO. 77 535 Tchoupitoulas St., New Orleans; 504-527-5271; provenancehotels.com

THE ORANGE COUCH 2339 Royal St., New Orleans; 504-267-7327; theorangecouchcoffee.com

PALADAR 511 511 Marigny St., New Orleans; 504-509-6782; paladar511.com

PAN ARTESANAL 3724 W. Fullerton Ave., Chicago; 312-286-5265

PAPA'AINA AT THE PIONEER INN 658 Wharf St., Lahaina, HI; 808-661-3636; papaainamaui.com

PARDIS 738 N. Glendale Ave., Glendale, CA; 818-484-8470; pardisglendale.com

PARKWAY TAVERN 538 Hagan Ave., New Orleans; 504-482-3047; parkwaypoorboys.com

THE PLANTATION INN 174 Lahainaluna Rd., Lahaina, HI; 808-667-9225; theplantationinn.com

POURHOUSE ON JAMES ISLAND 1977 Maybank Hwy., Charleston; 843-571-4343; charlestonpourhouse.com

RED CHAIR 606 Warren St., Hudson, NY; 518-828-1158; redchair-antiques.com

RÉPUBLIQUE 624 S. La Brea Ave., Los Angeles; republiquela.com

RIVERTOWN LODGE 731 Warren St., Hudson, NY; 518-512-0954; rivertownlodge.com

THE ROBEY 2018 W. North Ave., Chicago; 872-315-3050; therobey.com

SALE PEPE 878 Front St., No. 7, 8, Lahaina, HI; 808-667-7667; salepepemau.com

SEMILLAS PLANT STUDIO 1425 W. 18th St., Chicago; 773-693-5010; semillasplantstudio.com

SPARROWBUSH FARM 2409 U.S. 9, Hudson, NY; 518-537-4401; sparrowbushfarm.com

STAY DUVET 125 Spring St., Charleston; 843-628-5327; stayduvet.com

SUAREZ FAMILY BREWERY 2278 U.S. 9, Hudson, NY; 518-537-6464; drinksuarez.com

SUPERNATURAL COFFEE 527 Warren St., Hudson, NY; 413-475-4983; supernaturalcoffeeHUDSONNY.square.site

TALBOTT & ARDING CHEESE AND PROVISIONS 323 Warren St., Hudson, NY; 518-828-3558; talbottandarding.com

ULULANI'S HAWAIIAN SHAVE ICE For locations, go to ululanishawaiianshaveice.com

UPCOUNTRY FARMERS MARKET 55 Kiopaa St., Makawao, HI; upcountryfarmersmarket.com

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Mindy Kaling's Dream Dinner Party

The writer-producer-actor (triple threat!) on her ideal guest, the library she'd eat in, and her mom's chicken curry



Set your table just like Kaling with the Dodie Thayer for Tory Burch line (from \$78; toryburch.com).

➔ **MINDY KALING'S** body of work may be one of the few that excites multiple generations in the same household. Teens and their parents alike have made *The Office* a perennial favorite. And whole families are discovering Kaling's Netflix show *Never Have I Ever*, a dramedy about friendships, family, and teenage angst at its most awkwardly funny (season two is streaming July 15). Which means most of us would want Kaling at our dinner parties—but who would she invite to hers? We asked her to share.

—DAWN DAVIS

It's your dream dinner party and you get to invite any three people, living or deceased, fictional or historical. Who do you invite?

It would be Mike Nichols and nobody else because I don't want to have to share him with anybody. As a director, Nichols is really inspiring. I was

reading the biography that Mark Harris wrote about him. His career spans so many genres. He did *The Graduate*, which is obviously a drama-comedy. But he also did theater and came up doing improv in Chicago. He had a really interesting, incredible life.

If you had to invite one character from *Never Have I Ever* and one from *The Office*, who gets the invite?

I would bring Devi, the star of *Never Have I Ever*, although she's such a handful that I might regret that decision. But I think she'd be the most fun because I would love to learn how teenagers are speaking and maybe she could show me how to do TikTok. From *The Office* it would probably be Oscar. When I was writing for *The Office*, I wrote an episode that included The Finer Things Club. Oscar was a founding member and so cute.

Is the dinner at your house? A restaurant?

I would be stressed to have it at my home. So I would take this opportunity to travel since I've gone nowhere in a year and a half. And I would host it at the Cinnamon Club in London, which is an incredible-looking Indian restaurant designed to look like a giant library.

What do you ask the chef to make?

A classic Ethiopian feast, with injera, beef tibs, and doro wat, and something Korean such as kimchi sundubu jjigae, a tofu stew. Those dishes are iconic. People might not love mixing Korean and Ethiopian food, but they're my two favorite cuisines. I could eat them every day.

I understand you love to cook. Say a friend announces she's in town; what do you make?

Probably my mom's chicken curry, which is like a Bengali

coconut chicken curry, or Bengali coconut shrimp curry.

Do you set a pretty table?

I'm obsessed with tableware. It's one of my expensive, completely unnecessary habits. Right now I'm obsessed with the Tory Burch collaboration with Dodie Thayer—the lettuce stoneware is so beautiful.

As a female comedic icon, who would you rather have dinner with, Lucille Ball or Carol Burnett?

I'd prefer to talk to Queen Latifah. She's so funny; she is a giant movie star; she has been the star of her own sitcom, *Living Single*; and now she's the star of an action-drama. She's an Oscar nominee. She sings and she can rap. For me, and for a lot of women who look like me, we look at Queen Latifah and think, Wow, she really broke ground. That woman can do it all.


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