

bon appétit

Food in America

has never been
more exciting
or
delicious

...and there's
a reason.
P. 58

SHAHEEN
QURESHI (L)
AND AMANDA
CARPENTER
OF BAD SAINT
IN D.C.



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on the buildings alone.
I decided to try
something shorter.*

Justin

(Who do you want to tell?)

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WHAT MOVES YOU?





BANANA REPUBLIC

march

THE GEN NEXT ISSUE

STARTERS

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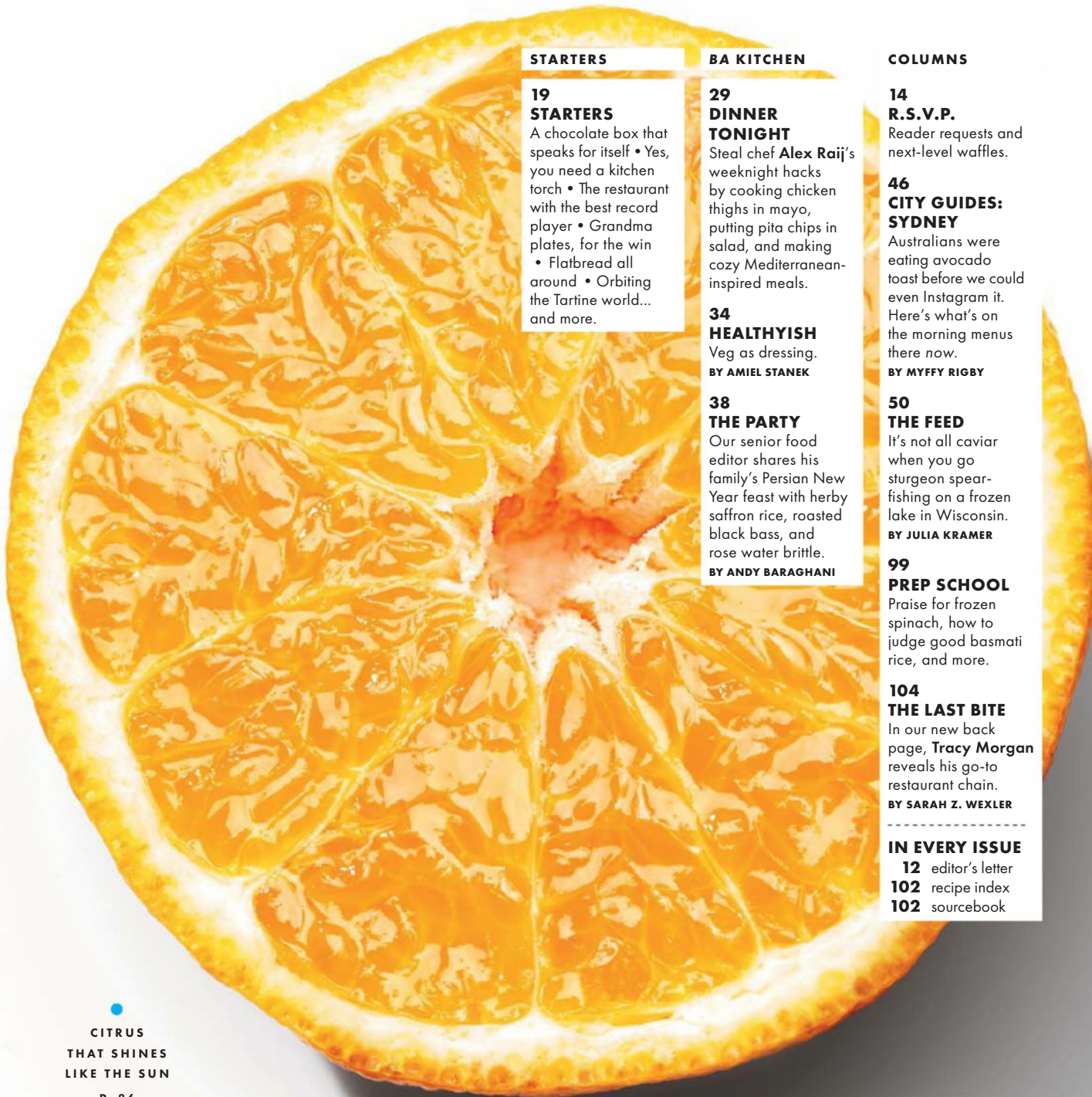
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●
CITRUS
THAT SHINES
LIKE THE SUN
P. 86

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THE GEN NEXT ISSUE

●
LAOTIAN
COOKING
(VIA OAKLAND)
FROM CHEF
JAMES SYHABOUT
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FEATURES

58 GENERATION NEXT

► Welcome to the tastiest, most exciting country for eating, where young chefs are taking inspiration from their roots and creating a true melting pot. Whether it's Arab flatbread in Oakland, Puerto Rican-style pork chops in Atlanta, or updated Chinese dim sum in NYC, America's diversity is what makes it delicious.

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Three women take their elegant sensibility across the pond, open up a sweet NYC spot, and prove that simple reigns supreme.

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BY CHRIS MOROCCO

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Lunch with the Bad Saint ladies (for story, see p. 58).
Photograph by Danielle Levitt



PHOTOGRAPH BY ALEX LAU

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YOUR OVEN?

bon appétit

"MY SWEATERS.
WHO DOESN'T NEED
EXTRA STORAGE
IN NEW YORK CITY?"

"CITRUS-AND-CHILE-
BRAISED SHORT RIBS.
THEY STAY IN THERE
FOR HOURS AND KEEP
THE HOUSE WARM."*

"CINNAMON ROLLS.
BECAUSE WHAT'S
BETTER THAN WATCHING
GREY'S ANATOMY
RERUNS WITH FLUFFY
CINNAMON-Y
GOODNESS?"

"BA'S BEST
MAC AND CHEESE.
COMFORT ME
WITH PANKO."*

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editor's letter



My father, Dan, as a kid in Queens, circa 1939



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Baby Dan and my grandfather, David, circa 1934

COMING TO AMERICA

► If you've ever spent any time in a restaurant kitchen, you know that workplace diversity isn't some HR initiative, it's just the way things are. You often hear far more Spanish—or Mandarin or Thai or Korean—than you do English.

And if you've ever spent any time dining out in this country—I'm just gonna go ahead and call that a rhetorical question—you know how lucky we are for this breadth of talent and influences, and the global flavors that ensue.

Last night, for instance, as I was debating what to write for this letter, my wife and I opened up the Seamless app, scanned a zillion choices, and ordered from a Korean ramen joint (yes, that's a thing) called Mōkbar. We got some pan-seared *kalbi* dumplings and two bowls of rich roasted-ginger chicken broth packed with shredded chicken, fresh noodles, and a garlic-chive kimchi that I could've eaten seconds and thirds of.

A day earlier for lunch, I grabbed some impossibly smooth hummus with warm, puffy pita bread from Mike Solomonov's hummusiya, Dizengoff. And that night for dinner? We made Marcella Hazan's classic pasta Bolognese.

Korea to Israel to Italy? What else is new? The notion of eating the same cuisine two days in a row is anathema to most of us.

But if we're going to indulge in all this diversity, shouldn't we take a moment to appreciate it? I'm not saying that in a history class sort of way—I'm talking about *celebrating*. That, at least, is the thinking that drives our 20-page cover feature, "Generation Next" (page 58).

We editors couldn't help but notice that so many of the restaurants we're most excited about right now—like D.C.'s Bad

Saint, the Filipino eatery we named our No. 2 Best New Restaurant in America in 2016, or Wes Avila's Guerrilla Tacos, which slings genre-bending tacos in L.A.—are being run by the children of immigrants. They're taking the traditional cuisines they grew up eating and turbo-charging them for a food-obsessed public looking to try something new every night.

But isn't this what has always made America great? That we are a country of immigrants, constantly inventing and reinventing? Take that photo up there of my dad, Dan Rapoport, and his father, David Rapoport. My grandfather emigrated from what is now Belarus in 1923, and he and my grandmother raised my dad and uncle in Flushing, Queens.

Today, the once-Jewish neighborhood of single-family homes is solidly Asian and a one-stop destination for a world of cuisines. A plaque with Korean characters is affixed to the doorway of my father's old house. And on a recent visit, thanks to some snooping around on my part (hey, no one was home!), what did I notice around back on the patio? Six beautiful ceramic kimchi pots, carefully set upon wooden pallets. That made me smile. And I would like to think that my food-savvy father, who passed away in 2012, is also smiling. Because if you're going to love kimchi, and all the other amazing food this country has to offer, you've got to love the people who make it, too. ■

ADAM RAPOPORT
Editor in Chief

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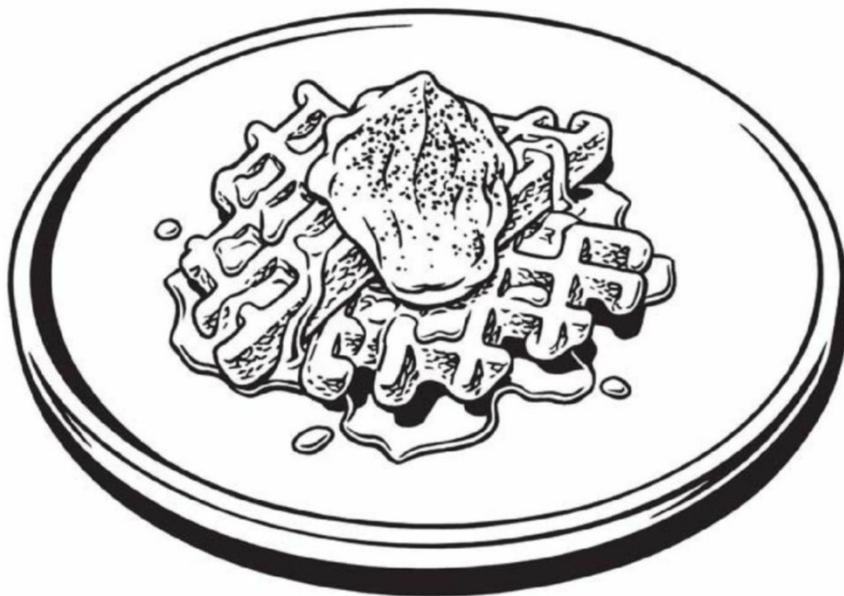
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DEAR BON APPÉTIT,
THE GREEK COFFEE
WAFFLES AT **KARNOS** IN
WASHINGTON, D.C., ARE
HANDS DOWN THE MOST
DELICIOUS BRUNCH
ITEM I HAVE EVER TASTED.

—LAURA JOHNSON, EDGEWATER, NJ



COFFEE-FLAVORED BELGIAN WAFFLES

4 SERVINGS *If you don't have a Belgian waffle iron, use a regular one, but you probably won't need as much batter.*

- 1 ½ cups all-purpose flour
- ¼ cup granulated sugar
- ¼ cup (packed) light brown sugar
- 2 tsp. baking powder
- ½ tsp. kosher salt
- ¼ tsp. baking soda
- 2 large eggs, room temperature, beaten to blend
- 2 Tbsp. whole-milk ricotta, room temperature
- 1 ¼ cups buttermilk

- 2 Tbsp. instant espresso powder, plus more for serving
- 5 Tbsp. unsalted butter, melted, plus more for brushing
- Pure maple syrup and whipped cream (for serving)

SPECIAL EQUIPMENT: A Belgian waffle iron

Whisk flour, granulated sugar, brown sugar, baking powder, salt, and baking soda in a medium bowl to combine. Whisk eggs and ricotta in a large bowl just to incorporate, then add buttermilk and 2 Tbsp. espresso powder; whisk until smooth. Whisk in 5 Tbsp. melted butter, then fold in dry ingredients with

a rubber spatula, being careful not to overmix (some lumps are okay). Let batter sit uncovered at room temperature 30 minutes to allow the flour to hydrate.

Preheat oven to 200°. Set a wire rack inside a rimmed baking sheet and place in oven. Heat waffle iron and brush with butter. Pour 1 cup batter onto iron and cook until waffle is golden brown and cooked through, 5–7 minutes. Transfer to wire rack in oven. Repeat with remaining batter, brushing iron with more butter as needed. (Waffles will be limp at first but will crisp up as they sit.)

Serve waffles topped with whipped cream, drizzled with maple syrup, and sprinkled with more espresso powder.



Waffles in the Wild

While you can never go wrong with classic butter and maple syrup, chefs across the country are using these ironed beauties as platforms for some new-school creations.

Waffled cornbread batter topped with bacon and sweet potato butter.

SUPPER
San Antonio

Crème fraîche waffle with sliced bananas and a touch of bourbon maple syrup.

KITCHENETTE
Templeton, CA

Crispy chicken strips drizzled with spicy honey piled on a cheddar waffle.

HERITAGE
Richmond, VA

Pearl sugar waffles with pomegranate syrup and pecan granola.

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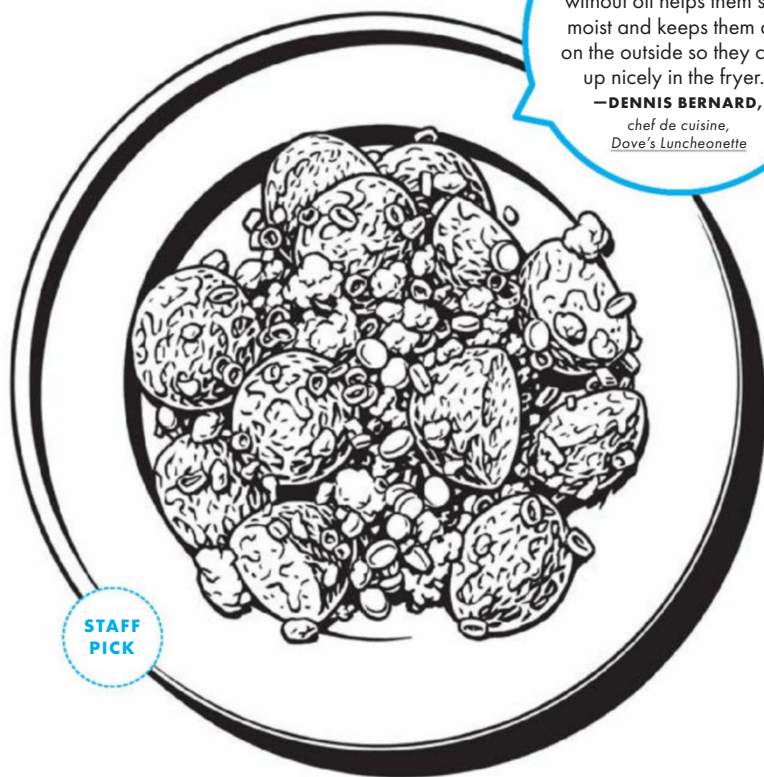
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THE CHEF SAYS

"Roasting potatoes first without oil helps them stay moist and keeps them dry on the outside so they crisp up nicely in the fryer."

—DENNIS BERNARD,
chef de cuisine,
Dove's Luncheonette

STAFF
PICK

PEOPLE ACCUSE ME OF HAVING A BIAS TOWARD EVERY FOOD MADE IN MY HOMETOWN OF CHICAGO, BUT I DEFY YOU TO FIND A CRISPIER, MORE SATISFYING BREAKFAST HASH THAN THE ONE AT **DOVE'S LUNCHEONETTE**.

—JULIA KRAMER, senior projects editor

RED POTATO AND SHISHITO PEPPER HASH

4 SERVINGS Go hard on those potatoes and let them get good and browned before tossing them in the pan. That way they'll keep their crunch after being doused with the spicy mayonnaise.

- 1 ½ lb. small red potatoes, scrubbed
- 1 garlic clove, finely grated
- ½ cup mayonnaise
- 1 ½ tsp. Sriracha
- 1 tsp. fresh lemon juice
- Kosher salt
- ⅓ cup vegetable oil
- 15 shishito peppers
- ¼ cup crumbled queso fresco
- 2 scallions, thinly sliced

Preheat oven to 400°. Place potatoes on a foil-lined rimmed baking sheet

and roast, turning halfway through, until tender, 30–45 minutes. Let cool before cutting in half.

Meanwhile, mix garlic, mayonnaise, Sriracha, and lemon juice in a medium bowl to combine; season Sriracha mayonnaise with salt.

Heat oil in a large skillet, preferably cast iron, over medium-high. Working in batches if needed to avoid overcrowding the pan, cook potatoes, undisturbed, until deep golden brown and crisp, 6–8 minutes. Add shishito peppers, toss to combine, and cook until peppers are lightly blistered in spots, about 2 minutes.

Using a slotted spoon, transfer potatoes and peppers to bowl with Sriracha mayonnaise and toss to coat; season generously with salt. Transfer potatoes to a platter and top with queso fresco and scallions.

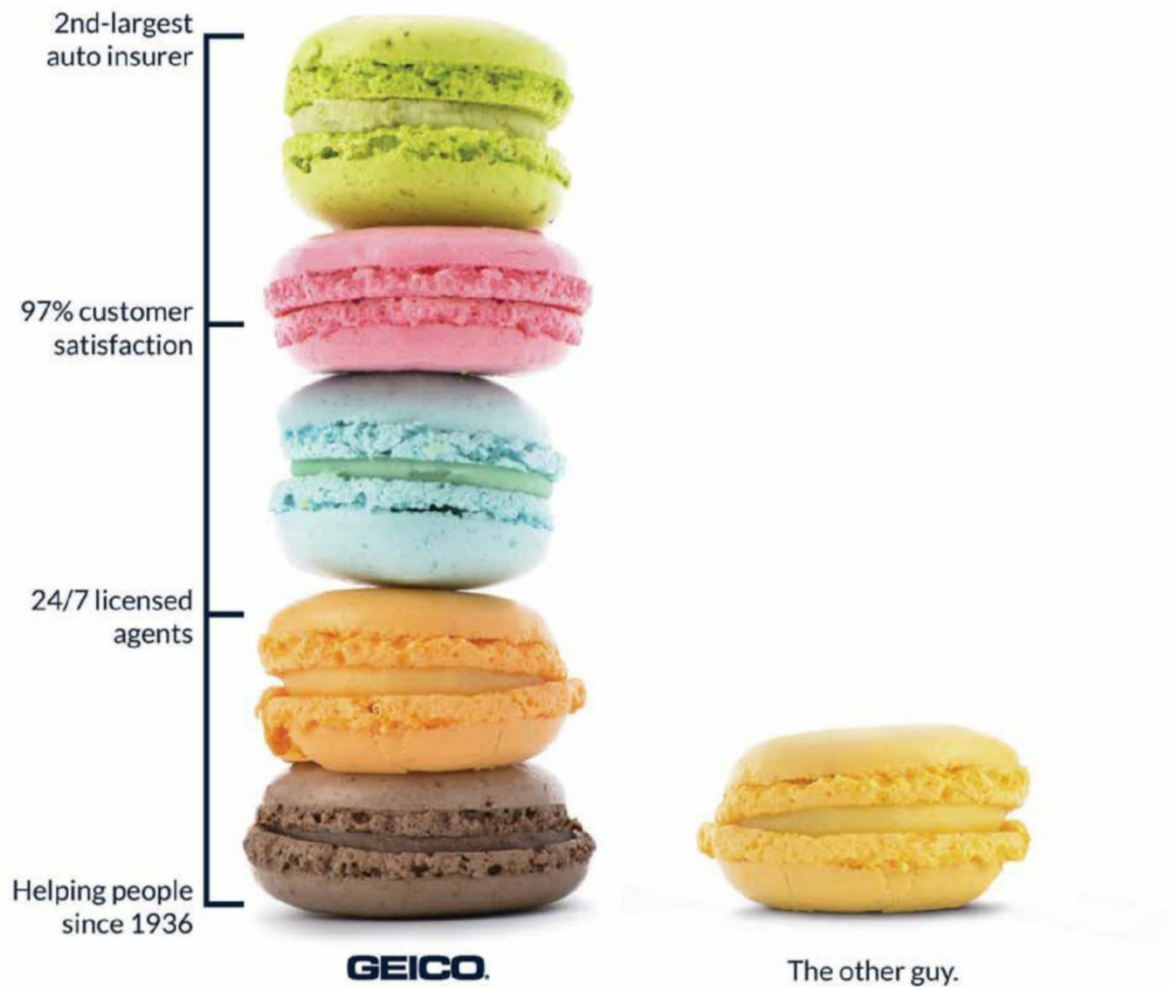
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starters

PITA, NAAN, AND PARATHA, OH MY!

VINYL IN THE DINING ROOM

COCKTAILS HEAT UP

SUPER COOL GRANNY PLATES

THE BIGGEST LITTLE BREAD EMPIRE

8 Things to Eat, Drink, and Set on Fire This Month

Candy Crush

▽ It was love at first sight with Detroit's Bon Bon chocolates, from the colorful fillings in flavors like Sticky Bun to the cheeky manifesto on the box: "If you prefer fancy ribbons, shiny packaging, ruffled paper cups, or sugary wax in the shape of animals, please give this box to someone who appreciates good chocolate." bonbonbon.com

STARTERS

We have the cocktail, you find the fire to huddle around.



2

Cold Weather, Warm Cocktail

► “I could really go for a chilled rosé right now,” said no one in March. Enter this hot toddy from Chicago’s **Moneygun**: Muddle 1 Tbsp. chopped unpeeled ginger and ½ tsp. whole cloves in a measuring glass. Add 1 bag Darjeeling tea and 1 cup boiling water; stir 10 seconds. Let steep 4 minutes.

Fill a mug with hot water; let sit while tea is steeping. Pour out hot water; combine ¾ oz. Jamaican black rum, ¾ oz. cognac, and 1 Tbsp. honey in warm mug. Strain tea into mug; stir well. Add 2 tsp. lemon juice and lemon wedge. Let sit 1 minute. Makes 1

3

The World Is Flat

Or at least the restaurant world is, because flatbreads are trending. At **Tusk** in Portland, OR, the made-to-order pita arrives warm. At L.A.’s **Cassia**, naanlike bread from the restaurant’s clay oven is served with curry. At **Pub Royale** in Chicago, whole wheat paratha scoops up paneer. They’re all a blank canvas, if a blank canvas were made for dipping.

—NIKITA RICHARDSON



Pillowly flatbread with hummus at Tusk in Portland, OR

LOVE LETTER

On the Record

Chef Jason Vincent has a serious sound system at Giant in Chicago

“ I bought two of these record players before we even signed the restaurant lease. We like to look at our food as balanced and flavor-forward, and I think of our music the same way. We’re not going to be playing fluff like the Go-Go’s. And I’m a big Phish fan, but I’m mature enough to know that’s not what people want to hear at dinner. It’s about matching the energy in the room, not dictating it.

A good five o’clock album is some old country like George Jones. At 7:30 on a Saturday night, we might put on *Paul’s Boutique* by the Beastie Boys. It’s got a lot of bass, so you can hear the rhythm, and it’s familiar, but it’s funky and upbeat. When we’re closing, we like some wind-down music, something smooth like Steely Dan.”

—AS TOLD TO JULIA BAINBRIDGE

4



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5

COOK LIKE A PRO

It's Lit

Get your hands on the hottest tool in restaurant kitchens

BY ALISON ROMAN

▷ Remember baked Alaska? So do chefs everywhere, who are now lighting all sorts of things on fire—on purpose. From a charred citrus tart at **Willa Jean** in New Orleans to singed raw fish at **Winsome** in L.A., everything is fair game for torching and toasting these days. And why not? The tiny-but-mighty flame of a kitchen torch caramelizes

sugars, which lends foods not only a deeper flavor but also a stunning presentation. For meat and fish, it achieves a toasty outside while keeping the protein delightfully rare. At **Lamberts** in Austin, chef and owner Larry McGuire cooks a rib eye over a wood-burning grill to impart smokiness, then sprinkles on some brown sugar, which gets kissed by a kitchen torch. “What we really wanted was that crème brûlée effect but on a steak,” he says about the sugar crust typical of the dessert. Like the sound of that? Somebody pass the torch.

To prevent scorching, hold the flame several inches away and keep the torch moving, working in small concentric circles and never letting it linger in one spot too long.

Most torches let you adjust the flame—you'll want to keep the setting at medium. Too low, and it'll take forever; too intense, and you'll burn before you caramelize.

★
The LiBa torch is good for newbies (\$20; amazon.com). The Bernzomatic TS8000KC has more power (\$55; home depot.com)

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STARTER

Tail Up Goat, Washington, D.C.

Wolf in the Fog, Tofino, British Columbia

Find more Jenny and Andy at their blog, Dinner: A Love Story

6

Fashion Plate

👉 You know what looks good on vintage china? Everything. I know this because I cook the same boring breakfast every weekend, yet when I eat those soft-cooked eggs on handed-down plates with garish butterflies, people tap my photos like I'm Ryan McGinley. No wonder vintage plates are edging out austere ceramics at restaurants, too. I've eaten collard greens off a chipped rose-patterned one at **Turkey and the Wolf** in New Orleans, sliced into a very expensive steak atop stately china at **Bateau** in Seattle, and admired a little cookie at NYC's **Té Company**, made sweeter by some elegant gold-rimmed grandma-ware. —JULIA KRAMER

Bad Saint, Washington, D.C.

Sally's Deluxe, Rockland, ME

Bateau, Seattle

Simbal, L.A.



THE PROVIDERS

Good Night, and Good Luck

In their farewell address, our parenting columnists tell us what they've learned

BY JENNY ROSENSTRACH AND ANDY WARD

▮ Our daughters were seven and eight when we started this column. Six years, a thousand ketchup bottles, and roughly 6,500 meals later, we've learned a thing or two about feeding them:

● Family dinner offers a space where the kids (we hope) learn about the value of empathy and meaningful conversation, but it has done nothing to teach them the value of a napkin.

● Things that should be banned from the dinner table: phones, hats, wiping your mouth on your sleeve, the water bottle challenge, the question "How was school today?" the answer "Fine," the phrase "She started it."

● Things that should be welcomed: curiosity, openness, difference of opinion, legendary family stories (the more sophomoric the better), tears, compliments, a little bragging.

● A proven way to expand palates without kids noticing: horseradish in the mashed potatoes, Sriracha in the mayo, anything with ketchup.

● The TV should be off during dinner. Unless it's game seven of a pro sporting event, in which case dinner should be nachos on the couch.

● There is no moment in a kid's life that is too insignificant—a solid grade, an act of kindness, a trip to the orthodontist—to celebrate with a favorite meal.

● Tell a story around the food you're serving. These pork chops, for example. They're the pork chops my mom would make on my birthday every year. She'd make them every time I came home from college, too, right after she'd taken my 40 pounds of dirty laundry.

● Enlist the whole family whenever possible, in any way that works: meal planning, shopping, chopping, cleaning.

● The best dinner-conversation prompt: "What would you do if you won the Powerball?"

● Don't ever let someone convince you that cooking a meal for your kids—or anyone else—is just a task to complete. You're offering love, security, comfort, therapy, and memories. It's no small thing.

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8

The Tartine Effect

The most influential bakery in the world gets more influential

BY CHRISTINE MUHLKE

► It's nearly impossible to find San Francisco's Tartine Bakery without an hour-plus line. Already you can say the same for the new Tartine Manufactory, a cathedral-like, 5,000-square-foot restaurant/coffee bar/bakery/ice cream shop in the Heath Ceramics factory nearby. And it's rare to find a mention of co-founder Chad Robertson without the words *bread guru* attached, or to visit a

bakery that doesn't have one of the three Tartine books on a shelf somewhere—soon to be joined by his wife and partner Elisabeth Prueitt's new one, *Tartine All Day*. If you've seen bread porn on your Instagram feed (gaping crumb, mahogany crust, those deep slashes across the top) or eaten an all-grain pastry, you've experienced the bakery's impact. Like LCD Soundsystem (but with more carbs), this cult obsession is poised to go even bigger—without losing its indie ethos. We take a look at the phenomenon.

Bakery

There are separate counters for bread, which is sold starting at 10:30 a.m., and pastries like cakes, cookies, and puddings. Come early for the brioche jam bun, stay for the chocolate-banana bread pudding.



BAKERY & ICE CREAM

The afternoon scene at Tartine Manufactory

THE FUTURE

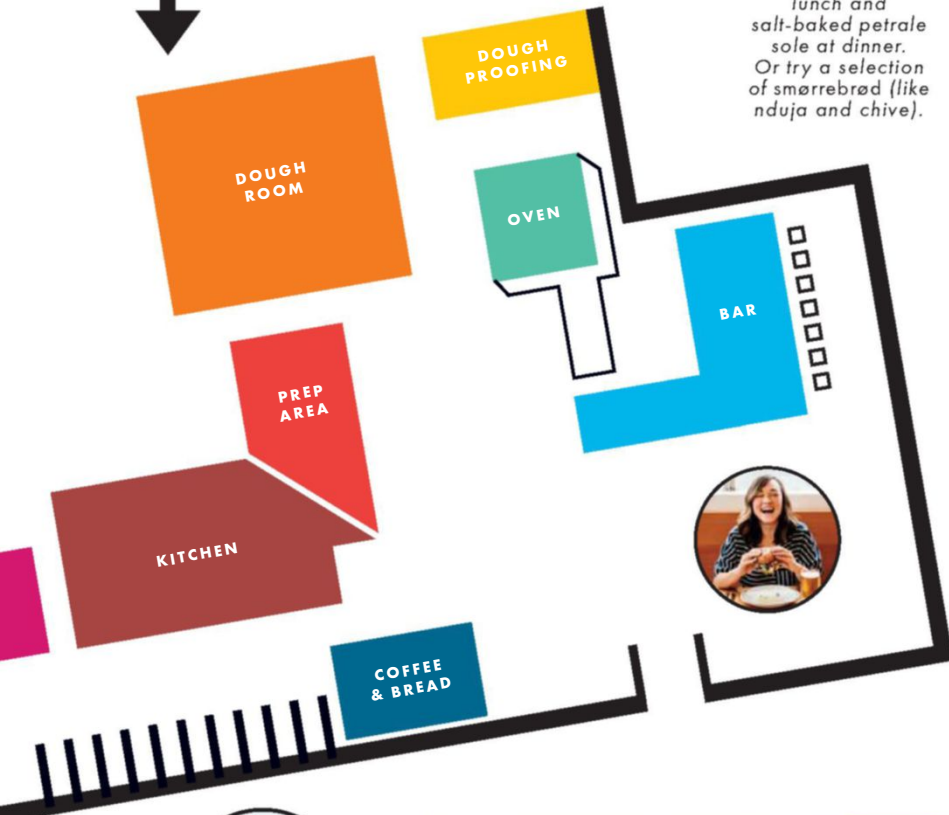
● **L.A.** Two huge locations (think Manufactory-plus-plus) opening late 2017

● **Tokyo** A stalled project is back on with new



The New Place

San Francisco's newest must-visit destination, **Tartine Manufactory**, has many pleasure points



Bar

Offers a natural-wine list focusing on female producers plus low-octane cocktails with house-made shrubs, and turmeric-ginger kefir on tap.



Kitchen

Watch the magic happen as the open kitchen turns out warm porchetta sandwiches and grainy salads at lunch and salt-baked petrale sole at dinner. Or try a selection of smørrebrød (like nduja and chive).



THE PLAYERS

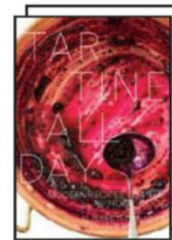
Chad Robertson

The first man of bread. The laconic Texan, who met Prueitt when they were seated alphabetically at culinary school, has spent decades perfecting his naturally leavened loaves, spreading the love (and sharing the starter) with chefs around the globe.

Liz Prueitt

The sweet(ish) side. After taking a nine-year hiatus to care for the couple's daughter who has cerebral palsy, Prueitt oversaw the pastry, restaurant, bar, and ice cream programs for Manufactory and wrote a new cookbook (see below). Oh, and this master baker can't eat gluten.

THE BOOK



Prueitt reflected the morning-to-night premise of *Manufactory* when writing the recipes for *Tartine All Day*, out April 4. Find a few highlights—like sticky date pudding and pull-apart cheesy garlic bread—at bonappetit.com/tartine

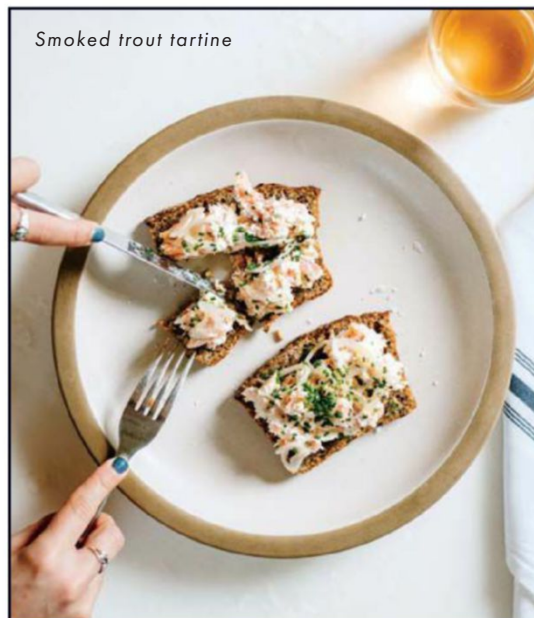


Coffee

Tartine roasts its own beans in nearby Berkeley. Teas are selected by London's Rare Tea Company.

Ice Cream

Shop-within-a-shop Cookies & Cream offers water buffalo soft-serve, seasonal scoops, swirly pies in peanut-butter-cookie crusts, pints to go, and fresh cones.



Smoked trout tartine

THE ACOLYTES

Robertson has made a point of dispensing wisdom far and wide. For example:

Huckleberry,

L.A. Baker Zoe Nathan learned to bake "dark" in her time at Tartine.

Relæ, Copenhagen

Robertson flew to Copenhagen—starter in his suitcase—to help Michelin-starred chef Christian Puglisi develop his pizza and bread program.

Black Axe Mangal, London

Chef Lee Tiernan studied at Tartine before opening his flatbread shop.

Valhalla Bakery, Stockholm

Robertson visited the storied bakery to show them how to use heirloom grains such as einkorn.

—LEAH MENNIES



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kitchen

RECIPES

TIPS

MENU IDEAS



◀
**FATTOUSH
WITH QUESO
FRESCO**
P. 30

Dinner Tonight

➔ **HOW DOES A CHEF** with four restaurants and two kids find time to cook at home? “I just improvise,” says **Alex Raij**, the chef and co-owner, with her husband, of New York’s El Quinto Pino, Txikito, La Vara, and Tekoá. “I grab this, I grab that,” and before you know it, dinner’s ready. It might be a bright salad thrown together from whatever’s in the crisper drawer, or charred short ribs that Raij picked up on the way home, or juicy lime pickle-marinated chicken thighs that even the chef’s picky five-year-old, Lucien, will eat. In the end, cooking for her family isn’t all that different from working in the restaurant: “I have a sous-chef at home,” Raij says. “My seven-year-old daughter, Maayan, likes to chop. She’s actually pretty good.”

kDINNER
TONIGHT

"My 'dead bread' game is strong. If I have pita going stale in the fridge, it becomes these za'atar pita chips for fattoush."

—CHEF ALEX RAIJ

Crunch Factor

Toasty pita chips, crisp romaine, and cool cucumbers make for a Middle Eastern-style salad that comes together on the fly

Fattoush with Queso Fresco

4 SERVINGS

- 5 tsp. za'atar, divided
- ⅓ cup plus 3 Tbsp. olive oil
- 2 6" pitas, sliced in half crosswise, torn into 1" pieces
- 3 Tbsp. fresh lemon juice
- 2 tsp. honey
- 1 romaine heart, halved lengthwise, then cut crosswise ½" thick
- 1 small red onion, thinly sliced
- 2 Persian cucumbers, cut lengthwise into quarters, then crosswise ½" thick
- 1 cup halved cherry tomatoes
- 1 cup cilantro leaves with tender stems
- 1 cup parsley leaves with tender stems
- ½ cup torn dill
- ½ cup mint leaves
- Kosher salt
- 4 oz. queso fresco, crumbled
- Sumac (for serving; optional)

Preheat oven to 350°. Mix 4 tsp. za'atar into ⅓ cup oil in a small bowl. Spread out pita on a parchment-lined baking sheet, drizzle with za'atar oil, and toss until evenly coated. Bake, tossing once, until golden and crisp, 12–15 minutes. Let cool.

Whisk lemon juice, honey, and remaining 1 tsp. za'atar in a large bowl. Add romaine, onion, cucumbers, tomatoes, cilantro, parsley, dill, mint, and pita chips to vinaigrette and toss to coat; season with salt.

Transfer to a platter. Top with queso fresco and sprinkle with sumac if using.

DO AHEAD: Pita chips can be made 3 days ahead; store airtight at room temperature. Vinaigrette can be made 6 hours ahead; cover and chill.





STOCK YOUR PANTRY WITH...LIME PICKLE

Raij incorporates store-bought puckery Indian lime pickle in this marinade, lending a tart finish to savory roast chicken. Just be warned: A little bit goes a long way. "If you taste lime pickle on its own," Raij cautions, "it's very salty and super intense. And if you use too much, it can taste soapy."



Marinate in Mayo

Raij's secret ingredient for succulent chicken thighs? Humble mayonnaise, which encourages browning

Lime Pickle–Roasted Chicken with Potatoes and Watercress

4 SERVINGS

- 3 garlic cloves, crushed
- 1 1" piece ginger, peeled, thinly sliced
- 3 Tbsp. prepared lime pickle
- 1 tsp. smoked paprika
- ¼ tsp. cayenne pepper
- 2 large sweet onions, thinly sliced, divided
- ½ cup mayonnaise
- Freshly ground black pepper
- 4 skin-on, bone-in chicken thighs (about 1½ lb. total)
- Kosher salt
- 1½ lb. fingerling potatoes, scrubbed, halved lengthwise
- 2 Tbsp. olive oil
- 1 bunch watercress, tough stems trimmed (about 4 cups)
- 2 tsp. fresh lemon juice

Pulse garlic, ginger, lime pickle, paprika, cayenne, and one-quarter of onions in a food processor until smooth. Add mayonnaise, season with black pepper, and pulse to combine. Scrape marinade into a large resealable plastic bag.

Pat chicken dry; season lightly with salt (the lime pickle is already pretty salty, so use a light hand). Add to bag with marinade, seal bag, and toss chicken to coat. Let sit at room temperature 1 hour or chill up to 12 hours. (The longer the chicken marinates, the more the lime flavor will come through.) Wrap up remaining onion; chill until ready to use.

If chilling chicken, let sit at room temperature 1 hour before roasting.

Preheat oven to 450°. Toss potatoes and remaining sliced onions with oil in a large roasting pan. Add ¼ cup water; season with salt and toss again. Place chicken, skin side up, on top (make sure the pieces have some space between them). Roast until chicken thighs are lightly charred in spots and cooked through, 45–55 minutes. Remove from heat and let sit 10 minutes.

Toss watercress with lemon juice in a small bowl; season with salt.

Serve roasted chicken and potatoes and onions with watercress.

kDINNER
TONIGHT**HOW TO...SEAR SHORT RIBS**

"You want short ribs to be tender but cooked long enough that the fat is melted," Raij says. Her strategy for achieving this perfect just-past-medium-rare? Turn the ribs frequently in the pan, achieving a brown sear without a tough, grayish interior edge.

Special Sauce

This hot-sweet-smoky salsa transforms quick-seared short ribs into a dinner with complexity

Seared Boneless Short Ribs with Salsa Criolla**4 SERVINGS**

- 1 ½ lb. boneless short ribs, halved crosswise
- 1 poblano chile
- ½ large red bell pepper, finely chopped
- ½ small sweet onion, finely chopped
- 1 scallion, thinly sliced
- 2 garlic cloves, 1 finely grated, 1 whole
- ¼ cup Champagne vinegar or white wine vinegar
- 1 Tbsp. sugar
- ½ tsp. dried oregano
- Kosher salt
- ¼ cup plus 2 Tbsp. olive oil; plus more for bread
- 2 oil-packed anchovies (optional)
- 1 plum tomato, grated on the large holes of a box grater
- ½ tsp. hot smoked Spanish paprika
- ⅛ tsp. ground cumin
- Freshly ground black pepper
- ½ baguette, halved lengthwise

Let meat sit at room temperature 1 hour before cooking.

Meanwhile, heat broiler. Broil chile on a rimmed baking sheet, turning occasionally, until blistered all over and blackened in spots, 5–7 minutes. Transfer to a small bowl, cover with plastic wrap, and let sit 10 minutes.

Peel skin from chile and scrape out seeds; discard both. Coarsely chop chile flesh and place in a small bowl. Add bell pepper, onion, scallion, grated garlic, vinegar, sugar, and oregano and toss to combine; season chile mixture with salt. Let sit, tossing occasionally, until vegetables have softened slightly and flavors are melded, 10–15 minutes.

Heat ¼ cup oil in a small skillet over medium. If using, cook anchovies, smashing with a wooden spoon, until dissolved, about 1 minute. Remove from heat and stir in tomato, paprika, and cumin. Stir into chile mixture. Taste salsa

and season with more salt if needed. Let salsa sit at room temperature while you cook the short ribs.

Coat short ribs with 2 Tbsp. oil; season liberally with salt and black pepper. Heat a large skillet, preferably cast iron, over high. Cook ribs, turning every 3 minutes, until deep brown on all sides and an instant-read thermometer inserted into the thickest part of meat registers 125° for medium-rare. Transfer ribs to a cutting board and let rest 10 minutes before slicing against the grain.

While the short ribs are resting, turn on broiler again and drizzle cut sides of baguette with oil; broil until golden brown, about 2 minutes. Remove from heat and rub each half a few times with remaining garlic clove; season with salt. Cut each piece of bread in half.

Top sliced ribs with salsa and serve with toasted bread.

DO AHEAD: Salsa can be made 5 days ahead. Cover and chill.





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HEALTHYISH

Already Dressed

A vinaigrette doesn't have to be just oil and vinegar. (Booooring.) Add veg or beans to the dressing, then combine with greens, grains, or toast

by AMIEL STANEK

Herby, saucy beans transform crispy bread into a virtuous meal.



MARINATED MIXED BEANS

Combine 1 finely chopped shallot and 3 Tbsp. white wine vinegar in a small bowl and let sit 5 minutes. Mix ½ cup finely chopped tender herbs (such as mint, parsley, cilantro, chives, and/or dill) and ⅓ cup olive oil in a large bowl to coat herbs. Add two 15-oz. cans cannellini beans, navy beans, black-eyed peas, or chickpeas, or a mix, rinsed, and 1 tsp. Aleppo-style pepper or gochugaru (coarse Korean hot pepper flakes) and toss to combine. Season generously with salt. Add shallot mixture to bean mixture and toss gently to combine.

DO AHEAD: Beans can be made 3 days ahead. Cover and chill. Makes about 4 cups.

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Salad Daze

The way I see it, if you already eat a lot of salad (which science tells us is the key to immortality) there's only one way to eat even more of it: by using salad as a sauce, and putting that sauce on everything. These "dressing salads" are stupid-simple and keep for days, ready to add tangy, tasty veggie goodness to just about any meal at a moment's notice. Below, a few of my favorite ways to use these fridge-door secret weapons.

Green Thumb

Spooning any of these guys (along with their jus) over lettuces makes for a killer lunch-al-desko.

Main Grain

Toss hardy cooked farro or barley with the dressed vegetables to create an instant grain salad.

Who, Meat?

A crunchy, well-seasoned vegetable topping is the perfect foil for steak, seared fish, and even fried pork or chicken cutlets.



SPICED MARINATED BEETS

MAKES ABOUT 5 CUPS Use any whole spices you like, just make sure you sizzle them in oil first to bring out their flavor.

- 2 lb. red beets (about 6 medium), scrubbed
- $\frac{1}{3}$ cup olive oil
- 2 tsp. coriander, mustard, fennel, caraway, and/or cumin seeds
- 2 dried bay leaves
- $\frac{1}{4}$ cup red wine vinegar
- Kosher salt

Preheat oven to 425°. Place beets in a shallow baking dish and add water until it reaches about $\frac{1}{2}$ " up the sides of the beets. Cover with foil, crimping edges to make a tight seal. Bake beets until a skewer poked through foil easily pierces flesh, 65–75 minutes. Remove from oven, uncover, and let sit until cool enough to handle.

Using paper towels (if you have gloves, wear them to keep your hands stain-free), rub skins to remove; discard. Lightly crush beets with the flat side of a chef's knife, then tear into bite-size pieces and place in a large bowl.

Heat oil, spices, and bay leaves in a small skillet over medium and cook, swirling often, until oil is sizzling around spices and spices are fragrant, about 3 minutes. Pour over beets, add vinegar, and toss to combine. Season with salt. Let cool.

DO AHEAD: Beets can be marinated 5 days ahead. Cover and chill.

◀ Spicy radishes, cooling cukes, tangy yogurt—what more could a plate of grains ask for?

SMASHED CUCUMBERS AND RADISHES IN YOGURT SAUCE

MAKES ABOUT 2 CUPS Wheels of cucumbers and radishes are nice and all, but smashing them into ragged pieces is way more fun.

- 1 small garlic clove, finely grated
- 2 tsp. fresh lemon juice
- $\frac{1}{2}$ cup plain whole-milk Greek yogurt
- 2 Tbsp. olive oil
- Pinch of sugar
- Kosher salt, freshly ground pepper
- 4 oz. Persian cucumbers
- 4 oz. red radishes, trimmed

Combine garlic and lemon juice in a small bowl and let sit 5 minutes.

Whisk yogurt, oil, and sugar in a large bowl; season with salt and pepper. Whisk in garlic mixture.

Using a rolling pin, meat mallet, or the flat side of a chef's knife, lightly whack cucumbers and radishes so they begin to split apart (but not so forcefully that you smash them to smithereens). Tear cucumbers and radishes into bite-size pieces with your hands and fold into yogurt mixture. Season salad with more salt and lots and lots of pepper.

Transfer salad to an airtight container; cover and chill at least 2 hours. Shake to combine before serving.

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

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THE PARTY

Spring Awakening

For BA's Andy Baraghani, Persian New Year calls for an herb-filled feast

Bake this barbari bread yourself (find the recipe at bonappetit.com/barbari) or pick up your flatbread of choice from the store.

For a quick appetizer, set out feta marinated with good olive oil, toasted coriander, and cumin. Serve with warmed bread.

**PERSIAN
HERB AND LEEK
FRITTATA
P. 40**

→ WHEN I WAS GROWING UP

in the Bay Area, the first day of spring served as a reminder of my Iranian heritage. On this day we celebrated *Nowruz*, the Persian New Year, a holiday that dates back more than 3,000 years. To mark the occasion, a tabletop called a *Haft-Seen* was set with seven symbolic items that begin with the letter *s* in the Persian alphabet, such as apples and sumac berries. And, most memorably,

on the eve of the New Year, my mother prepared a feast (occasionally followed by rounds of backgammon or the card game *pasur*). My menu is in keeping with family tradition: It begins with barbari bread; marinated feta; and *kuku sabzi*, a deep-green frittata packed with herbs. For the main course, there are mountain-high piles of herb rice, whole fish stuffed with green garlic, and garlicky yogurt. A crunchy brittle flavored with saffron and rose water ends the meal on a light note, a sweet harbinger of the year to come.



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THE PARTY
 > persian
 new year



THE PLAN
 HOW TO
 PULL OFF
 THIS PARTY

1 WEEK AHEAD

Make the brittle. Store airtight layered between pieces of parchment at room temperature.

2 DAYS AHEAD

Start cleaning those herbs! It'll take some time to wash and trim them all; refrigerate in zip-top bags.

1 DAY AHEAD

Rinse and soak the basmati rice. Mix together the yogurt dip (but wait till tomorrow to season it).

THE DAY OF

Make the frittata; stuff the fish (roast just before serving). At T-minus 2 hours, begin cooking the rice.

Persian Herb and Leek Frittata

8 SERVINGS *It's all about the herbs—almost five cups of them! Proceed with a sharp knife.*

- 5 Tbsp. vegetable oil, divided
- 1 medium onion, finely chopped
- 1 medium leek, white and pale green parts only, finely chopped
- 5 large eggs
- 1 tsp. baking powder
- 1 tsp. freshly ground black pepper
- ½ tsp. ground turmeric
- 1½ tsp. kosher salt
- 1½ cups finely chopped cilantro
- 1½ cups finely chopped dill
- 1½ cups finely chopped parsley
- 1 Tbsp. dried fenugreek leaves

Heat 2 Tbsp. oil in a 10" skillet over medium. Cook onion and leek, stirring occasionally, until very soft but not brown, 10–12 minutes. Transfer to a plate and let cool. Wipe out skillet; set aside.

Whisk eggs, baking powder, pepper, turmeric, and 1½ tsp. salt in a large bowl. Using a rubber spatula, mix in onion mixture, cilantro, dill, parsley, and fenugreek. (Egg mixture should look thick and very green.)

Heat broiler. Heat remaining 3 Tbsp. oil in reserved skillet over medium. Pour in egg mixture; spread evenly across pan with spatula. Cover and cook frittata until bottom is just set, 8–10 minutes. Uncover and broil, watching carefully, until top is set, about 1 minute. Let cool slightly, then slide out onto a platter.

Roasted Black Bass with Orange-Flower Water

8 SERVINGS *A touch of orange-flower water makes the fish fragrant but not perfume-y and plays well with the herbs.*

- 3 Tbsp. olive oil, plus more
- ¾ tsp. finely ground saffron threads
- 1 Tbsp. orange-flower water
- 1 large shallot, very finely chopped
- 2 green garlic, white and pale green parts only, finely chopped, or 3 garlic cloves, finely grated
- 1½ cups finely chopped parsley
- ¾ cup finely chopped tarragon
- ½ cup finely chopped cilantro
- ½ cup finely chopped mint
- ½ tsp. ground turmeric
- 2 serrano chiles, finely grated
- 2 tsp. finely grated lemon zest
- Kosher salt, freshly ground pepper
- 4 1½–2-lb. whole black bass or branzino, cleaned, butterflied, patted dry
- 4 limes, halved

SPECIAL EQUIPMENT: A mortar and pestle

Preheat oven to 425°. Line 2 rimmed baking sheets with parchment paper and lightly brush parchment with oil. Dissolve saffron in orange-flower water and 3 Tbsp. hot water in a small bowl.

Heat 3 Tbsp. oil in a large skillet over medium. Cook shallot and green garlic, stirring often, until shallot is soft, about 3 minutes. Add parsley, tarragon, cilantro, mint, and turmeric and cook, stirring often, until herbs darken slightly, about 2 minutes. Remove from heat and stir in chiles and lemon zest; season with salt and pepper.

Divide fish between prepared baking sheets. Open up and brush half of saffron mixture over flesh; season with salt. Stuff with shallot mixture; tie closed with kitchen twine, spacing 2" apart. Brush outsides of fish with remaining saffron mixture; season with salt. Roast until flesh is flaky and opaque, 16–20 minutes. Carefully move a rack to upper third of oven; turn on broiler. Working in 2 batches, broil fish until skin begins to crisp, about 2 minutes. Let cool slightly; squeeze limes over.

DO AHEAD: Fish can be seasoned and stuffed 2 hours ahead.



**SERVE
IT WITH
CUCUMBER-
WALNUT
YOGURT**

Toast $\frac{1}{2}$ cup walnuts on a rimmed baking sheet in a 350° oven, tossing once, until golden brown, 8–10 minutes. Let cool; finely chop. Mix walnuts, 3 cups plain Greek yogurt, 1 finely chopped Persian cucumber, 3 Tbsp. chopped golden raisins, 1 Tbsp. grated green garlic (or 1 finely grated garlic clove), 1 Tbsp. crushed dried mint leaves, 1 Tbsp. olive oil, 2 tsp. crushed dried rose petals, 1 tsp. fresh lemon zest, and 1 tsp. fresh lemon juice in a medium bowl; season with salt and pepper. If yogurt is too thick, stir in 2–3 Tbsp. milk. To serve, top with Aleppo-style pepper and more mint and rose petals and drizzle with oil. Makes about $3\frac{1}{2}$ cups



Herb Rice with Green Garlic, Saffron, and Crispy Shallots

8 SERVINGS *This behemoth of a recipe for rice will take at least a couple of hours to make, but it's well worth the effort.*

- 3 cups basmati rice
- Kosher salt
- Vegetable oil (for frying; about 3 cups)
- 4 large shallots, thinly sliced into rings
- $\frac{3}{4}$ cup finely chopped cilantro
- $\frac{3}{4}$ cup finely chopped dill
- $\frac{3}{4}$ cup finely chopped parsley
- $\frac{1}{2}$ cup finely chopped mint
- $\frac{1}{3}$ cup finely chopped tarragon
- 1 tsp. finely ground saffron threads
- 4 4" squares lavash or 7 romaine lettuce leaves, dark green parts only
- 4 green garlic or 4 scallions, white and pale green parts only, finely chopped
- 6 Tbsp. unsalted butter, melted
- 1 Tbsp. finely ground dried rose petals (optional)

Place rice in a large bowl and pour in lukewarm water to cover. Using your hands, agitate rice until water becomes cloudy; drain. Repeat process until water stays clear (4–5 times). Cover rice with 6 cups cold water and add a generous handful of salt (water should taste salty). Let soak uncovered at room temperature at least 1 hour and up to 4 hours.

Meanwhile, pour oil into a medium saucepan to come about 2" up sides. Add shallots and set over medium heat. Cook, stirring occasionally, until shallots are golden and crisp, 10–12 minutes. Using a slotted spoon, transfer shallots to paper towels and season with salt. Strain oil into a small bowl; let cool.

Toss cilantro, dill, parsley, mint, and tarragon in a medium bowl; set aside 1 cup for serving. Dissolve saffron in 2 Tbsp. hot water in a small bowl.

Bring a large pot of salted water to a boil (use a nonstick pot if you have one; it will help the rice release at the end). Drain rice and add to pot, stirring gently to prevent any grains from sticking to the bottom. Bring to a boil and cook until grains begin to float on the surface and dance (rice should be almost tender but with a firm, opaque center), about 4 minutes. Drain rice and rinse under

cold water. Spread out on a rimmed baking sheet. Wash out pot.

Pour 3 Tbsp. shallot oil into clean pot. Swirl in 2 tsp. saffron water; reserve remaining saffron water for serving. Oil mixture should barely coat bottom of pot; add more oil if needed. Season lightly with salt. Lay lavash across pot (it can go up the sides a little, but don't overlap). Spoon a third of rice over lavash; top with a third of herbs and a third of green garlic. Repeat, alternating layers of rice, herbs, and green garlic to form a mound. Use the handle of a wooden spoon to poke several holes in rice (without hitting bottom of pot) to let steam escape. Wrap lid with a kitchen towel and cover pot. Cook over medium heat until herbs are slightly darkened, 10–15 minutes.

Reduce heat to medium-low, uncover and pour melted butter evenly over rice. Cover and cook until rice is fragrant and fluffy, 20–30 minutes. Remove from heat; let sit 10 minutes. Taste rice and season with more salt if needed.

Scoop $1\frac{1}{2}$ cups rice into reserved saffron water and toss to color rice. Layer saffron rice with rice in pot, reserved herbs, and crispy shallots. Top with rose petals if using. Break up lavash crust into pieces and serve alongside rice.

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> **Saffron** brings an unparalleled flavor to Persian cuisine and imparts a beautiful golden color to anything it meets.

> **Dried rose petals** are essential to Persian desserts but can also be used to garnish yogurt dips, pilafs, and drinks.

> The result of steeping rose petals in water, **rose water** begs to be paired with cardamom or pistachios for sweets.

> Iran is known the world over for its **pistachios**, which are used in ice creams, brittles, halva, and more.



Saffron-Rose Water Brittle with Pistachios and Almonds

12 SERVINGS Saffron gives this brittle a sunny, copper-tinted hue.

- Nonstick vegetable oil spray
- $\frac{1}{8}$ tsp. finely ground saffron threads
- 1 Tbsp. rose water
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup light corn syrup
- $\frac{3}{2}$ Tbsp. honey
- $\frac{1}{4}$ cup slivered almonds
- 2 Tbsp. unsalted butter
- 1 tsp. kosher salt
- 1 tsp. baking soda
- 3 Tbsp. chopped pistachios
- 1 Tbsp. coarsely ground dried rose petals
- $\frac{1}{2}$ tsp. flaky sea salt

SPECIAL EQUIPMENT: A candy thermometer

Line a rimmed baking sheet with parchment paper; lightly coat with nonstick spray. Dissolve saffron in rose water in a small bowl.

Bring sugar, corn syrup, honey, and 2 Tbsp. water to a boil in a medium saucepan fitted with candy thermometer over medium heat, stirring to dissolve sugar. Cook, swirling occasionally (do not stir once sugar is dissolved), until thermometer registers 290°, about 5 minutes. Mix in almonds, butter, and kosher salt and cook, stirring often, until almonds are golden, butter is absorbed, and thermometer registers 300°, about 2 minutes. Vigorously mix in baking soda, then rose water mixture (caramel will bubble at first but then look smooth and creamy). Immediately pour onto prepared baking sheet and spread out as thin as possible. Sprinkle pistachios, rose petals, and sea salt over brittle. Let cool, then break into bite-size pieces.

DO AHEAD: Brittle can be made 1 week ahead. Store airtight at room temperature.



The Frutería



Pharm Table

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A CULINARY EVOLUTION

In the fast-changing world of restaurants, progressive chefs are always on the lookout for what's next. Moving beyond the space-age trends brought by molecular gastronomy, chefs are now innovating menus using the most primal elements: fire and ice. *Bon Appétit* and **Chase Sapphire Reserve™**—a card that rewards cardmembers for enjoying what's new with access to the latest culinary trends—came together to discover and share the forward-thinking techniques, restaurants, and bars across the country that are leading the charge.

🔥 At **LILIA** in **NEW YORK**, Chef Missy Robbins was inspired by the wood-fired cooking she experienced during her time working in Italy, motivating her to leverage the technique at her newest restaurant and perfect the art of open-fire grilling a variety of seafood, meats, and vegetables for adoring guests.

🔥 The foundation of Chef Jason French's **NED LUDD** in **PORTLAND** is a brick-faced, wood-fired oven. Here, he celebrates seasonal Northwest ingredients—focusing on enhancing the flavors inherited from the land in which they grow.

❄️ At **CHICAGO**'s **THE SIXTH**, Benjamin Schiller's childhood cereal-inspired cocktail called a Silly Rabbit uses a refractometer to measure the ratio of sugar to water in its four colorful, flavor-infused ice cubes. The result is a photo-ready cocktail whose character changes as the ice melts.

❄️ Members-only bar **TOKYO 365** in **LAS VEGAS** offers a hand-cut and -carved "Ice Service" alongside molecular mixology such as smoke, liquid nitrogen, siphons, and dry ice.



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city guides **SYDNEY**



Breakfast Town

If you're wondering why you're eating pearl barley porridge, raw brassicas salads, and, yes, avocado toast for breakfast, just look to the thriving a.m. scene in **Sydney** **By MYFFY RIGBY**

▲
Clockwise from top left: Kepos Street Kitchen's smoked salmon and eggs; Meet Gerard's strong brew; salad and comet eggs at Ruby's Diner; good morning, Paramount Coffee Project.

Little black dress.



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kCITY GUIDES
➤ sydney a.m.**➔ SOMETHING HAPPENED**

TO SYDNEY a few years ago. And that something was breakfast. Technically speaking, we've been nailing the concept for years—that smashed avocado on toast you're ordering, America? Yeah, we started that. (One day you may even get into Vegemite, too.) But then a line was drawn in the Bondi sand. We went Paleo. And gluten-free. Superfood smoothies were no longer just for Pilates people. As a city we started caring more about our food. And our cafés responded with morning menus reflective of a lifestyle that, to the casual observer, hinged on the opportunity to wear athleisure all day. The results are lighter, savory breakfast dishes that are packed with fruit, grains, and protein. Sometimes smoked, sometimes fermented, always inventive—and likely coming soon to a city near you. Until then, here are the spots making Sydney the best place to start any day.



Clockwise from top left: Meet Gerard's apple, lemon, mint and passion fruit juice; a.m. al fresco at Kepos Street Kitchen; Ruby's brioche French toast with strawberries and homemade ricotta.

**1. RUBY'S DINER**

This sun-soaked patch of the bronzed eastern beaches was an empty shop until barista Ed Devlin and chef-food stylist Emma Knowles got their hands on it. **They're all about bulletproof coffee (made with grass-fed butter) and chia seed muffins, but the real trick is to roll a few friends deep.** Groups share breakfast salad—there's something hilarious about its "massaged kale"—or the poached eggs with buckwheat risotto, then end with a giant gingerbread shake.

2. FRATELLI PARADISO

Welcome to the **all-day Sydney institution that has cured more than a decade of weekend hangovers.** Maybe it's the baked-overnight bread slathered with fresh ricotta and fig, or any of the eggy choices. Breakfast here is as much about the egg

white omelet as it is the people watching: Olympic swimmers gone to seed sit near artists and local, sorta-famous actors.

3. KEPOS STREET KITCHEN

Sydney: the city that's always hungry for new food to line up for. Chef Michael Rantissi answered in kind with this Middle Eastern-inspired café. Inside an old terrace house, **you'll find a roster of shakshuka, lamb roll-ups, and perfect falafel,** but the true star is the date-friendly dish of wood-fired smoked salmon with olives, soft-boiled eggs and

za'atar. The queue outside—composed of hip young families that live nearby in Redfern—starts early and ends late. Enter past 9 a.m. at your own risk.

4. PARAMOUNT COFFEE PROJECT

Once the Paramount Studio complex, it now offers everything your upwardly mobile fixed-gear-bicycle enthusiast could possibly want. Cold-brew coffee? Check. **Instagram-friendly light and airy interiors? Check.** House-made almond milk? Checkmate. As is the current city trend, it's all about

**Want a Shake with That Salad?**

Australia's many extremes—droughts and monsoons, giant crocs and baby wombats, barren deserts and world-class beaches—mean that for every quinoa bowl that hits the table, there's an accompanying "freakshake" (picture a mason jar covered in Nutella, ice cream, whipped cream, all sealed beneath gooey toasted marshmallow). These days, any given brunch might see tables buckling under a festival of kale and buckwheat, brown rice porridge and breakfast salad... alongside fried chicken and waffles, and, perhaps, a small mountain of french fries. Never let it be said we are a temperate nation.

**The Toast with the Most**

Avocado toast may seem like something out of a California fever dream, but it's Aussies—more specifically, chef Bill Granger of Bills—who invented the brekky mainstay back in the early '90s. The innovation hasn't let up since! Here, three more inspired riffs on the classic. —NIKITA RICHARDSON



BREKKY	T/A	SAMBOS	10
SONOMA TOAST	6	BEST CHICKEN EVER	
GRANOLA	8-5	HAM	
BANANA BREAD	7	ULTIMATE SALAD	
GINGER BREAD	8	12 HR PORK	
BIRCHER	15	BEEF BURGER	12
BACON & EGG ROLL	9	CHIPS	6
HALOUMI & EGG ROLL	9		
SMASHED AVO	14		



▲ See Sourcebook (p. 102) for addresses and contact information. Recipes from select restaurants in this story can be found at bonappetit.com.

▲ Clockwise from top left: Bills Bondi barista; Meet Gerard's daily board; Fratelli Paradiso's scrambled eggs, broccoli rabe, and milk bread; crisp fried rice with raw veg (and more) at Bills.

the high-low mix. So yes, folks order the carb-y things, but they get turmeric lattes, too.

5. BILLS

The ultimate in breakfasting culture meets the ultimate in Sydney beach culture at this Bondi outpost—the third Bills to open. The staples are here, and they're still delicious, whether fluffy ricotta hotcakes smothered in honeycomb butter or corn

fritters that've been copied by all and sundry. But there's a distinctly new style to this location: **food that's raw, pickled, spicy, and veg-heavy.** The crisp fried rice with kimchi is ideal after a morning spent wrestling waves.

6. MEET GERARD

Smack in the middle of Alexandria—land of the converted warehouse and semiprofessional architect—

you'll find this pocket-size gem. They're slinging exceptional coffee at the front counter, but the clear blond dining room really lets chef Sarah McWilliam's menu do the talking. **She excels at anything smashable, like the 2.0 avocado toast**—jazzed up with pickled chili, lime, coriander, and yuzu sesame seeds—or the crisp bacon and egg that's set on a miche roll with aioli and blackened tomato relish.

7. MECCA

This multilocation café is famous for serving pristine coffee—today's beans are likely single-origin and from top producers in Kenya—but the latest iteration, in Alexandria, stands out as its best. That's due to the breezy interiors and a menu that goes beyond banana bread and bircher (okay, fine, there's bircher, combining the usual oats and fruit soaked in apple juice with toasted nuts and coconut yogurt). The espresso, it goes without saying, is going to be excellent; they roast on premises. But **they also serve up an orange and date kefir spritz that's basically a macrobiotic Fanta.**

8. EDITION COFFEE ROASTERS

However diners decide to play this Scandinavian/Japanese café, they can be guaranteed a good morning. The creative-leaning clientele begins with a cold coffee served like a batched whiskey cocktail in a cut-glass tumbler. **Then they move on to wild breakfast specials, like the Japanese spin on Scandinavian smørrebrød,** with sake-cured beef, pickles, and activated seaweed. Think of it as a Danish open-face sandwich en route to Nagasaki. What a trip.

9. BRICKFIELDS

This bakery was one of the first shops to breathe new life into Chippendale, now the city's most bustling neighborhood. There was once something fun about taking a boozy weave down Cleveland Street at 3 a.m. and seeing **bakers hard at work proofing loaves.** But now it's Saturday morning when this place comes alive. The standout is Persian love cake—a gluten-free almond-and-yogurt treat set on a crunchy base with a sour tang. Take one with coffee and call us in the morning.

On a Bagel

Mexico meets the Middle East here at **Brewtown Newtown**, where the go-to order is a wood-fired Montreal bagel slathered in guacamole and charred corn, finished off with a sprinkling of Persian feta and nutty za'atar oil.

With Some Meaty Oxtail

The team at **Erskine Villa** spreads chargrilled avocado over sourdough bread and tops it with a bright-red piquillo pepper relish that's both sweet and smoky. Add a 63-degree egg and oxtail jam and you're good to go.

Next to Quinoa and More

They don't call it the Reformed Avocado for nothing. At **Dachshund Coffee**, avo gets spread on sourdough with feta, thinly sliced tomatoes, quinoa tabbouleh, a poached egg, and a giant heap of fried sage.

The Feed



An ice-fishing shanty on Wisconsin's Lake Winnebago

fish out of water

What draws people to isolate themselves in shanties on a frozen lake in hopes of spearing a massive sturgeon? **Julia Kramer** goes fishing

I. HOW TO DRIVE ON A FROZEN LAKE

Just to be safe, do not wear a seatbelt. Watch for heaves: ridges of snow indicating that the ice below it has cracked, like the fault line of an earthquake. When you get to a heave, drive alongside it until you find a bridge. In the context of Lake Winnebago in February, a “bridge” is two parallel metal tracks strong enough to support the weight of a pickup, laid down across particularly gaping holes in the ice. And keep the win-

dows rolled down. So you can get out. Just in case the rental car you’re un-seatbelted into hits a crack in the ice and plummets into freezing water.

That is the advice given to me—a Chicago-born 30-year-old who has never regular-fished, let alone ice-fished—by the people of Fond du Lac, Wisconsin. And it is the advice that I followed over the course of the three days I spent pondering my mortality on a 215-square-mile lake. ▶



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► I was here for the opening weekend of the annual sturgeon-spearling season. For generations men and women have hauled homemade plywood-and-sheet-metal structures called shanties onto this frozen-over lake, sawed holes into the ice, and held out hope that *this will be the year*—the year they spear a sturgeon that could weigh upward of 100 pounds. The tradition has little to do with actually eating the fish; it's a sporting event and a community gathering. In that spirit, the Fond du Lac Area Convention and Visitors Bureau began organizing an accompanying festival in 2016 called the Sturgeon Spectacular. The activities advertised to locals included an ice hockey game, a fat-tire-bike race, a chili crawl, live polka music, a 5K run, Siberian dog-sled rides, and a bonfire.

I expected these festivities to take place on the type of picturesque small-town lake we used to go pontooning on at summer camp in Wisconsin. What I encountered, driving in on Highway 41, was a stomach-dropping subarctic landscape: a desolate abyss, with metallic huts scattered on the deserted ice like "Oregon Trail" wagons abandoned after a cholera epidemic.

What, again, was I doing here? It all went back to a night in a dive bar in Milwaukee a few years earlier, when I first heard about the spearling season. I became fascinated by the idea that sturgeon—often prized for their caviar—were not only a delicacy in Russia but also important to a community just over two hours north of where I grew up. So one day I called the visitors' bureau, spoke with some very nice people, and received the names of a few folks in the area who might be willing to host a visitor to the land of the lake sturgeon.

This is how I ended up at the home of landscape designer Paul Mucbe. He drove me out onto the lake in his GMC pickup, icy air streaming in through the rolled-down windows with the gusto of a million freshly bought A/C units. On my drive up from Milwaukee, I'd pulled off the highway at an REI, swaddling myself in Smartwool socks and intensely warm boots. I thought I was prepared.

Mucbe parked the truck next to a shanty he was setting up for his 12-year-old son and grabbed his chain saw from the back seat. Within five minutes of stepping onto the ice, my fingers went numb, the ink in my pen froze, and I can

Lake Winnebago
sturgeon
roe might taste
similar to
the osetra caviar
cherished
by Russian
oligarchs,
but here, in
the land of
understatement,
you don't
fetishize it.

only imagine what thoughts must have run through Mucbe's head when he saw me take out my iPhone and hold it up in the air, recording a video of him for a solid ten seconds before my device promptly shut itself down. I brought out my recorder, hoping it might pick up more than just the howling of the wind. (It didn't.) There was nothing I could do but watch as Mucbe wielded a chain saw through 16 inches of ice, carving out a rectangular fishing hole. Sturgeon-spearling season started at dawn the next morning.

II. HOW TO SPEAR A STURGEON

Sturgeon in Lake Winnebago cannot be "caught." The only legal way to obtain one is with a spear: Think six-foot-long, 15-pound, five-pronged pitchfork. The spearhead is attached to a rope, which is essential for pulling up a massive fish fighting for its life.

Or so I've heard. I never actually saw this act occur. Nor did most people on the lake that weekend. Spearling is allowed for about six hours a day for up to 16 days. But usually one of the harvest caps—the limits on the number of fish that can be taken—is reached earlier; some years the season lasts as few as two days. More than 13,000 people held spearling licenses for 2016, but when the season ended two weeks later, only 703 of them had harvested a fish.

All that hardly mattered in the first hours of opening day. In the predawn darkness, caravans of pickups traversed the ice on "roads" demarcated by discarded Christmas trees. By the time the sky

changed from navy to an ombré of pastel blues, the lake was eerily silent, car tracks in the snow-padded ice the only signs of life. There were thousands of parked trucks but not a soul in sight. Any shanty windows were covered, creating an environment dark enough to see a few feet deep into the water. Here was an entire community, isolated into miniature cabins, each individual left only with his or her own thoughts, a radio, maybe a bottle of Clamato for Bloody Marys, a case of Busch Light, a bag of Slim Jims. My phone, now functioning, read -4°F.

I had arranged to ride onto the lake on opening day with a woman named Gina Popp, who drove me out to her family's shanty. The only light source inside was the iPad screen of the Popp's six-year-old son, Conner, who was sitting quietly on a folding chair.

"What does it mean to be curious?" Conner asked his parents. *Curious* is the word that almost everyone I met used to describe sturgeon. It's an odd descriptor, but it does explain a couple things. Sturgeon are bottom-feeders, enjoying larvae and various crud that rest on the lake's floor. Sturgeon swim up, everyone says, because they're *curious*. And to pique their curiosity, spearers dangle a decoy into the water. This could be a milk carton, a ball of crumpled tin foil, an aluminum Coors can.

The sturgeon's perceived curiosity accounts for some of the local fascination with the fish, which have been on this planet for 150 million years. (Modern humans, by comparison, evolved 200,000 years ago.) The tradition of spearling on Lake Winnebago dates back to when local Native American tribes marked their years by the spring spawning of the sturgeon, smoking the fish and drying the eggs. French traders learned the technique from them, and during the 1870s, the practice caught on among fellow Europeans as a way to survive the brutal winters.

By the early 1900s, a perfect storm of lumber-mill pollution, the construction of dams that blocked fish from swimming to their spawning sites, and a European rage for caviar decimated the population. But miraculously, the Winnebago lake sturgeon hung on. Unlike most of their brethren in the Great Lakes, no dam blocked the way to their spawning sites. In 1931, local fishing clubs lobbied the Wisconsin legislature

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Sur la table

to secure a regulated ice-spearing season that, with some minor changes, has been in place ever since. The lake's sturgeon population is now one of the most dense in the world, home to 19,000 adult females and 25,000 adult males.

III. HOW TO DRINK BEER ON A FROZEN LAKE

Sturgeon skin is brownish-gray, like the turbid water of Lake Winnebago. To the touch, it's as stiff as new car leather. In lieu of scales, bony plates called scutes cover the sturgeon's cartilaginous bodies. Their closed mouths look like menacing dogs' snouts, from which four creepy-old-man whiskers called barbels protrude. Their open mouths are toothless suction holes of horror, ready to vacuum up whatever detritus has accumulated on the lake's floor.

A brutal stabbing with a pitchfork doesn't exactly improve the sturgeon's looks. One such sorry specimen was wrapped around the neck of a college kid making the rounds near the hockey rink set up at the south end of the lake. Before I could really tell what was going on, he was pouring a can of Busch Light into the sturgeon's mouth, and a girl was sucking down the beer through a slit in the side of the fish as her friends egged her on.

I started chatting with the girl, and she seemed surprisingly sober. When I told her that I was out here from New York, a refrain formed among the group: "You gotta go to Wendt's."

"Like, right now."

"You'll see thousands of fish."

"Meet us behind that red pickup."

That conversation (and the loss of sensation from multiple parts of my body) is the only explanation I've got for how this story's photographer, his assistant, and I ended up racing a Suburban full of college kids across a frozen lake. Without seatbelts.

The Carhartt-overalls-clad driver slowed down, presumably to warn us about an upcoming heave. "The faster you go, the smoother the ride!" Carhartt Overalls yelled. "You don't believe me, but it's true! Try it!"

We drove extremely fast, and we didn't die, and when we pulled into the parking lot (which I'm pretty sure was still the lake) of Wendt's, a popular supper club, the group greeted us with beers. One guy had three cans tucked

between his sweatshirt and his overalls. "I'm not paying \$2.50 for a beer inside," he explained.

"How many of those do you think you'll drink today?" I asked.

"Fifteen to...thirty?"

IV. HOW TO EAT A STURGEON

Over the course of the weekend in Fond du Lac, I saw my fair share of bloody dead fish. But what I never saw was a single piece of cooked sturgeon. How is this possible? Well, consider the logistics. By the time the spearers have trucked their sturgeon to a weigh station and had a "couple" beers, the fish is frozen. It has to be cleaned. And ideally smoked, which is a project for another day. Same goes with the caviar, should someone have been so lucky as to spear a gravid (i.e., egg-bearing) female: One cannot simply scoop the roe out of the belly and put it on a blini. The globs have to be sifted and salted, and no one is going to choose a night elbow-deep in fish eggs over sharing spearing tales with friends at Wendt's.

Then there's the question of taste. Most people around these parts do not enjoy it. "Sturgeon eat dead fish," Michael Popp—Gina's husband—said, "so that's what they taste like." Some of the kids said that they liked the taste—"if the person knows how to clean it"—but others dismissed the thought. "It's about the thrill of spearing," one guy explained. "After that..." he trailed off.

The caviar elicits similar indifference. At the weigh station in front of Jim & Linda's Lakeview Supper Club, I met Al Blizel, a Department of Natural Resources staffer. After casually mentioning he had some sturgeon roe from 2015 stashed inside, he grabbed a sleeve of saltines and held out the jar, incredulous that I wanted to eat it. But the glossy gray-black (not to mention free!) orbs tasted clean, briny, and delicious.

Muche, who acted as my very gracious guide for the weekend, was one of the few people I met who shared my enthusiasm. About a week after I left Wisconsin, he sent me an e-mail. "What are you doing for supper?" he wrote. "We are having battered, fried sturgeon with drawn butter!" Attached was a photo of him grinning, gripping a freshly speared sturgeon by the neck.

I had hoped I would stumble upon something like battered sturgeon dur-

ing my weekend in Wisconsin. You know, a fried sturgeon sandwich at Wendt's or a caviar special at a local restaurant. But there was nothing of the sort: State law prohibits the sale of lake sturgeon or its roe. "The fish are meant to be enjoyed by the public, not by those dining in elite restaurants," wrote the authors of *People of the Sturgeon*, the 2009 book on Winnebago ice-fishing. Turning sturgeon caviar into a rarefied gastronomic prize is what got the fish into trouble to begin with; to ensure the survival of the species, locals seem to take the opposite approach. Lake Winnebago sturgeon roe might taste similar to the osetra caviar cherished by Russian oligarchs, but here, in the land of understatement, you don't fetishize it. It's a communal secret. Off the shores of Fond du Lac, beneath 16 inches of ice, swim tens of thousands of the world's most ancient, storied, and prized creatures. Let's not make a big deal out of it.

At the close of opening day, a few dozen people gathered on the south end of the lake around a bonfire of plywood and Christmas trees and car hoods crowned by a larger-than-life papier-mâché sturgeon. Someone lit a match, and before long, the whole thing was in flames. Here I was, on this frozen lake that smelled like burning fir trees, the scene illuminated only by live fire and distant stars and the headlights of the last pickups to clear off the ice. How strange and incredible that one beastly sea creature could, for this devoted group of people, over a couple weeks in deepest, darkest winter, continue to shape the rhythms of life.

The next morning I watched the sun come up from the passenger-side seat of a pickup driven by a grandfatherly man named Glen Wiesmueller, a friend of Muche's. Wiesmueller and I sat in the truck as the sky turned pink, his eyes watering in the frigid dawn. He played me a video on his iPad of a friend spearing a sturgeon last year. Then he took out his wallet, which was actually just a binder clip holding together a bunch of membership cards, receipts, and cash. Wiesmueller shuffled through the cards, then found what he was looking for. It was a faded credit card-size photograph of himself holding a 72-inch, 110-pound sturgeon he speared in 2013. "I don't have any pictures of my family," he said. "Just my fish." ■

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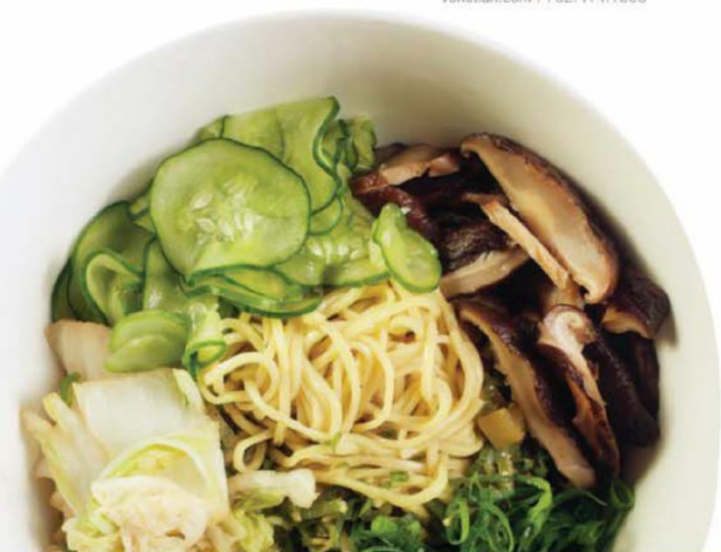
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N E

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► If you want to know who's running the buzziest, most boundary-pushing restaurants in the nation, look no further than the children of immigrants. From a Texan take on ramen to a vegan Polish joint in Pittsburgh, these young chefs and restaurateurs are transforming the cuisines they grew up eating into something undeniably modern and uniquely American. Here, in their own words, is how they're creating the most dynamic food scene in the world



The staff of The Food Sermon in Brooklyn, from left to right: General manager Vaughn Edwards, host Adrienne Solomon, chef-owner Rawlston Williams, accounting manager Annette Williams, dishwasher Carl Porter



"I'm That Guy Who Kept Old Chinatown Old."

by **WILSON TANG**

owner of **Nom Wah Tea Parlor**
in New York City

Tang—and his flat-brim Nom Wah hat—outside the 1950s-era facade

➔ My dad has this crazy story of swimming down from Guangzhou, China, to escape the communists and making his way to Hong Kong, where he met my mom. They came to the U.S.A. in 1974. At the time, Nom Wah Tea Parlor belonged to my Uncle Wally. He was 16 when he got here in 1950, and he started working as a dishwasher at Nom Wah. Wally ended up buying the building two decades later.

Mom and Dad were never involved in Nom Wah. They didn't want me to be, either. So I basically did what my dad told me to do: I graduated with a business degree, and I was beginning my first job at Morgan Stanley. But I really didn't like what I was doing. I was into restaurants, I was into hospitality, I was into customer service. So I started doing what my parents didn't want: I flew to San Francisco and worked at a bakery for a year, then came back and opened a small rice-box bakery called Mr. Tall in New York City's Chinatown.

“
It's easier
for me
than for
my Uncle
Wally's
generation.
Restaurants
are hot
right now.
”

That didn't work out, and in 2011 my uncle approached me to take over his restaurant. He goes, "What if we were to change this into a really sleek place?" I was like, *uh, why would I do that?* He'd done such a great job maintaining the look and feel of the place—with the sign out front and the vintage ceiling fan and the original tiling—so I had an opportunity to preserve a piece of old New York. Chinatown is changing so rapidly these days, so it's a breath of fresh air for the old-timers to see that I didn't change anything. I'm that guy who kept old Chinatown old.

What I wanted to update was how we serve the food, becoming almost like a Chinese diner, with a menu where you check off things on a piece of paper. It's not like your traditional Cantonese dim sum house, where there's a trolley and you pick out what you want, but more fine-tuned, ensuring food comes out fresh and piping hot. Like our Original Egg Roll, which starts every morning with a crepe of eggs. There is something so aromatic about it when we batter it lightly and fry until golden brown. We also built a beer and wine list into the menu, which was unheard of among other Chinatown restaurants at the time.

The style of dining that we're doing—all-day dim sum, the ordering sheet, beer and wine, the retro dining room—got people coming back. Now I want to take this place I inherited to the next level, spinning Nom Wah into a fast-casual concept (like the one we opened in New York's Nolita neighborhood) or into more high-end fine dining. I'm 38, and it's easier for me than for my Uncle Wally's generation. Restaurants are hot right now. And for my two kids' generation, I imagine it will be even easier to run this business. It would be so cool if they were to take this over. I made it better. They can make it even better.

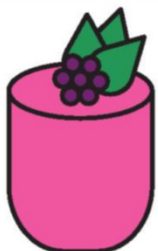
Man'oushe with Za'atar Oil, Tomatoes, and Cucumber, recipe p. 76

FEW THINGS BRING PEOPLE TOGETHER LIKE MAN'OUSHE

by REEM ASSIL

owner of *Reem's*
in Oakland, CA

► I worked as community organizer for a decade in the Bay Area, but I wasn't making any real headway. I eventually left and went on a trip with my dad to his home of Syria, then to Beirut, where I saw bakeries that were full of life. Outside on the streets there was turmoil, but inside there was something safe and happy. I wanted to re-create that, bringing together people from different backgrounds to eat Middle Eastern-inspired food highlighting the bounty of California produce. A lot of my customers are Arab and craving something familiar, and then other folks just want to eat good food and learn about our culture. Most of the menu is based around the *man'oushe*, a flatbread with a za'atar spice blend and olive oil that I ate as a kid. We top ours with things like pickled vegetables and braised chicken. It's not traditional, but it's authentic to me.



IT'S TIME TO SHAKE UP THE MARGARITA

by ALBA HUERTA

owner of *Julep*
in Houston

► Most cocktails stem from a classic. The Common Lily (see recipe, p. 76) isn't a combination my tequila-loving father would have put together in Mexico, but it stands the test of time. It's based on a margarita, but the ingredients aren't conventional: Blackberry seeds add crunch, and the bitter Suze is balanced out by pineapple. In Houston, you can get a frozen margarita everywhere, but that destroys the ice. For mine, the crushed ice maintains structure so the drink doesn't get diluted.

Kare-Kare with Beans, Baby Bok Choy, and Eggplant, recipe p. 76



Just Like Mom Made — But Better

➔ It's one thing to love a dish that someone else always cooked for you. It's another thing to discover what it takes to make it yourself. At Bad Saint, we use our personal food memories

as the starting point when we approach the iconic dishes of Filipino cuisine.

Kare-kare, a braised oxtail and vegetable stew in peanut sauce, is a celebration dish for special occasions, in part because of the time and effort it takes. The best kare-kare tastes like umami-town luxury, with melty oxtail meat, snappy long beans, and velvety peanut sauce. A single bite of it conjures a slideshow of events from my childhood—birthdays, Christmases, and golden wedding anniversaries. Its taste is synonymous with Filipino-American community: family and friends bound together by the experience of immigration and the longing for togetherness.

by **GENEVIEVE VILLAMORA**

—
co-owner of *Bad Saint*
in Washington, D.C.

Bridging the gap between our memories and a restaurant dish is where all the research, hard work, and culinary technique comes in. Our chef, Tom Cunanan, has gleaned wisdom from

YouTube videos of wrinkled *lolas* (grandmas) cooking in outdoor kitchens in small villages in the Philippines, demonstrating proper technique. He also has his mother's book of recipes, with her notes written in the margins. The taro root in our kare-kare is one of her improvisations.

That aside, our version kicks it old-school. We roast and grind peanuts instead of using peanut butter. We make our own *bagoong* (shrimp paste) instead of store-bought. The super-traditional route gets us the vivid flavors we're after. When I try our kare-kare at the restaurant, it tastes both familiar and new, which is exactly the experience we wish for our diners.



From left to right:
Server Amanda
Carpenter, co-owner
Nick Pimentel, Villamora,
chef Tom Cunanan,
and server Kyrae Cowan
sharing some pancit



NO ONE HOSTS LIKE AN IRANIAN

by
KATRINA
JAZAYERI

—
co-owner of *Juliet*
in Somerville, MA

► Hospitality is so ingrained in being Iranian that if you asked my dad what it means, he'd have a hard time answering.

We have this Farsi word, *tarof*, which translates to "politeness to almost an obsessive degree."

And when you entertain guests, it's your duty to make sure they all leave feeling happy. At *Juliet*, our all-day café outside Boston, the kitchen bakes croissants and apple tarts around the clock, so diners are greeted by the sweet aroma when they walk in. As a throwback to my parents' dinner parties, we serve coffee and dessert on vintage china.

We play lots of Glenn Miller and Josephine Baker—jazz sets the right upbeat vibe. And whether it's writing down the name of a wine for a diner or making someone a birthday card, we try to make the night special for every guest.



WE'RE GONNA PARTY LIKE WE'RE IN POST-SOVIET RUSSIA

by **BONNIE MORALES**

co-owner of *Kachka*
in Portland, OR

▶ As emigration restrictions softened in the late '80s, a huge influx of my Soviet relatives made their way to Chicago, where we lived. My parents became the welcoming committee—which meant hosting a huge event with tons of eating and drinking until the wee hours of the night just about every weekend. (I mean, my family was coming from across the world!) When you're sitting in our restaurant, I want you to feel like you're at one of those dinner parties. This is how Kachka re-creates that environment.

“ We don't want people to get wasted, but we do want them to pour for each other. In a Russian home, the host often does that.”

“ There's no room for centerpieces or anything decorative—everything has a function. You've really gotta Tetris the table.”

Tiny Smoked Fish on Pumpernickel Toast



“ Since most dishes are cold, you’re not experiencing one at a time, or even two. You should be able to go back and forth between them all.”



Herring "Under a Fur Coat"

Cured Fatback with Honey and Garlic

Roasted Beets and Smoked Farmer Cheese

“ Everyone on staff knows every dish’s origins— guests need a guide if they’re gonna order, say, Herring ‘Under a Fur Coat.’ ”

“ In order to drink, you have to toast. And you have to eat when you drink. It has a beautiful cadence: toast, drink, eat, repeat.”



Aikawa and Matsumoto at Kemuri

● by **TATSU AIKAWA** and **TAKUYA MATSUMOTO** — owners of *Ramen Tatsu-ya* and *Kemuri* in Austin

Our Ramen Changed Texas...

➔ When we opened Ramen Tatsu-ya in Austin in 2012, we were the first ramen shop in the city, and we didn't want to Americanize it. Austin's preconception of ramen was "Oh, the packet stuff?" So customers didn't know what they were getting

with our Tonkotsu Original: Hakata-style pork bone-based soup from Japan's south. It looks creamy, even though there's no dairy, from the collagen and marrow. It has a flavor you never really taste here in the States, kind of like pork in your face.

Nearby it on the menu, we printed rules. One was "Slurp loudly and proudly." We've since taken rules off the menu (we needed more room!), but now you hear folks explaining it to their friends: "Hey, man, you better slurp, or it'll get cold."



A bowl of Texas Ramen, with smoked beef broth, brisket, soft-boiled egg, bamboo, scallions, nori, pickled mustard greens, and mung sprouts

...and Texas Changed Our Ramen

At our new izakaya, Kemuri, we wanted to tell the other side of our story as Japanese Texas boys. This ramen is that idea in a bowl. We use a beef base because Texas is known for beef, and we smoke the bones because barbecue is a big part of

our lives. We make a Texas chile oil using smoked brisket drippings, paprika, cumin, and Mexican oregano. In Japan, ramen is regional; there are 80,000 shops and it's different everywhere you go. We wanted to create a regional U.S. ramen—this is

Texas ramen. Maybe someone will do a New England clam chowder ramen or a Southwest ramen with Hatch chile and corn. We're proud that we're creating something that's unique. You can't do this anywhere else.

HERE'S HOW YOU MAKE AN "AUTHENTIC" AMERICAN TACO

by **WES AVILA**

owner of **Guerrilla Tacos**
in Los Angeles

➔ You know what I'm talking about when I say Taco Tuesday, right? The crunchy shell with ground beef and spice mix from a box? That's pretty much what you would consider the most American version of a taco. I do a version called the Pocho. That used to be a derogatory word used by Mexicans for other Mexicans who'd immigrated to the U.S.A. It meant: You don't know your roots. Some people see this taco and are like, "That's not authentic!" I'm like, *f*#% you, I like those sh*#ty tacos*, so I made a better version. I use good meat, make crème fraîche instead of sour cream, and add a burnt-tomato salsa with serranos and garlic (see recipe, p. 77).

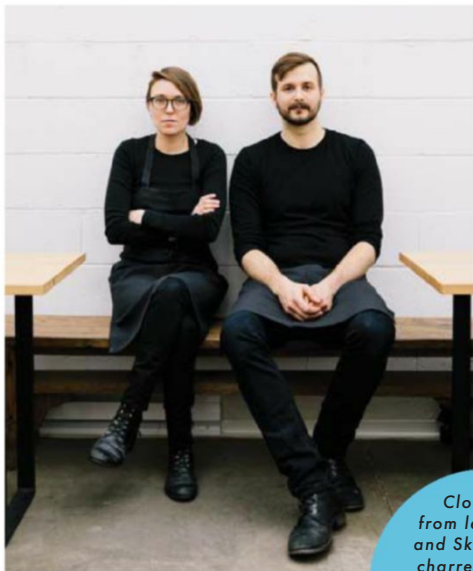
Other days I make tacos with sweet potatoes, cauliflower, octopus, or sea urchin. Tortillas are shaped like a plate, so I get the best ingredients and put them on a "plate." We get a lot of artsy, creative customers, but we also have guys like my dad: Mexican blue-collar dudes. If they dig it, then I'm doing something right.



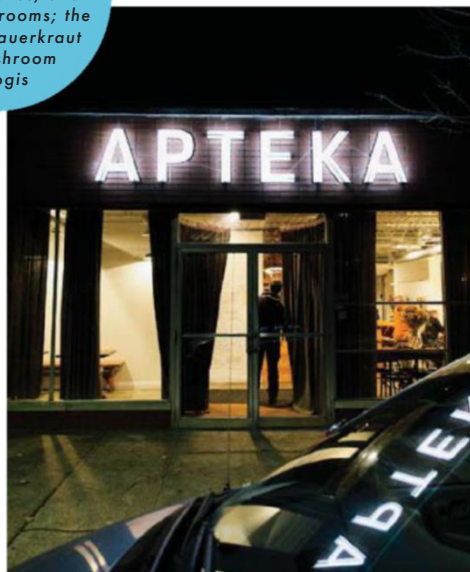
Avila and
Jessie Melara,
who works on
the taco trucks

Our Vegan Polish Spot Is So Polish, Polish-Americans Don't Think It's Polish

by TOMASZ SKOWRONSKI — co-owner of *Apteka* in Pittsburgh



Clockwise from left: Lasky and Skowronski; charred endive, pickled prunes, and beech mushrooms; the exterior; sauerkraut and mushroom pierogis



► “Wait, this is Polish food?” We get asked that a lot. There are so many people in Pittsburgh with Polish heritage, but when it came to food, it was the lowest common denominator: cheese pierogis, meat and potatoes, stuff like that. Growing up, I spent summers in Poland with my grandmother; we would forage for chanterelles or Alpine strawberries, and that would go into dinner. My partner, Kate Lasky, and I wanted to show how rich this cuisine really is. So when people ask whether we’re making Polish food, we say, “Well, yeah, it is!” Here’s how.



ABOUT THAT POLISH-PITTSBURGH PARTNERSHIP

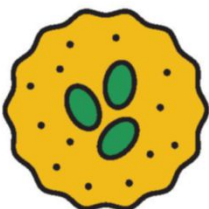
“Kate and I split all the responsibilities. She is half Croatian and has Slovak-Polish roots, and she’s a sixth-generation Pittsburgher.”

A NEW MENU DAILY, BUT, NOPE, NEVER ANY MEAT

“There are some folks who tell us that you can’t make Polish food without meat and dairy. But we wanted to emphasize the country’s vegetable, fruit, and mushroom history. We serve things—say, pickled prunes, which is a super-traditional condiment—and people are like, ‘Where is this coming from?!’”

LET THE LIQUOR FLOW

“It’s so cold in Warsaw, and you go into a warm bar and people are drinking vodka and laughing, and it all starts to sing a lot louder.”



GREAT PASTRIES? THE TURKS HAVE DONE THAT FOR, LIKE, MILLENNIA

by EVIN and EVRIM DOGU — owners of *Sub Rosa Bakery* in Richmond, VA

► In Turkey, rose-water sweets can be pretty intense; our Rose Water Shortbread (see recipe, p. 77) is more toned down. The pistachios in these cookies are from California, but we coat them in rose-water sugar syrup so they have the crunch of the nuts our relatives brought over as kids—we ate them until our fingernails hurt from shelling. When Turkish people eat these shortbreads, they’re reminded of something. But for the average U.S. customer—from Virginia—they enjoy it as something new.

THE COUNTER JOINT AS COMMUNITY BOOSTER

by **RAWLSTON
WILLIAMS**

owner of *The Food Sermon*
in Brooklyn

➔ Some of my best employees walked into the restaurant and said, "Hey, I'm looking for a job." My wife and my brother also help out even though they have jobs of their own, and my dishwasher, Carl, was a member of the community long before I got here. I had a lot of doubts when I opened, but every time a customer visited, they'd tell me how much they believed in my team. And because they believed in us, we've kept our doors open.

Here in Crown Heights, you can find curry chicken—the food of St. Vincent and the Grenadines, where my parents grew up—on nearly every corner, but people get a lighter version of Caribbean food when they come here.

Many of our diners travel a good way for it, and they have a lot of pride when they discover that this is a black-owned restaurant. Our braised lamb is part of that, but there's a quality to the place that appeals to people on a human level.

*Williams
in his
kitchen*

You've Never Seen a Pork Chop Like This

by ANDRE GOMEZ — owner of *Porch Light Latin Kitchen* in Smyrna, GA



Chicharron!

Belly!

Ribs!

Loin!

18"

▶ I knew that the legendary La Chuleta Can-Can had to be on the menu when I opened Porch Light in 2015. When I was growing up in Puerto Rico, this pork chop royale (which includes the loin, ribs, belly, and some skin) was sold in most *criollo*-style restaurants. It's traditional to eat La Can-Can—named for the shape it takes, as the rind flairs like a dancing lady's dress—on special occasions. But sourcing the cut in Atlanta was tough; I get Cheshire hogs from the guys at Heritage Farm, and I taught them how to butcher it. First, we brine the two-pound chops for at least a day, then grill and deep-fry them to crisp up the skin. For \$28 you get this amazing über-cut served with grilled lime and garlicky mojo sauce. But beware: While I've seen guests take it down themselves—that's how it's done in Puerto Rico—we recommend it for the table.

YOU WON'T FIND THIS IN LAOS. AND THAT'S THE POINT

by JAMES SYHABOUT

owner of *Hawker Fare*
in San Francisco

▶ *Laap* (a.k.a. *larb*) is always a meaty dish: flesh, offal, skin, all minced together and seasoned, sometimes with fresh blood. This version has cauliflower instead (and no blood) but mostly stays true to the dish's essence. It gives me a sense of comfort knowing the food of Laos, where my dad grew up, can be remixed—just like my whole life. Other Asian cuisines have gotten the mash-up treatment; I always think of David Chang's Momofuku restaurants and the Korean dishes he created, like ramp kimchi. But most people don't know what Lao food is, so the challenge is teaching them while also making it relevant for right now. Just like me—the product of both fine-dining training and of learning to cook by watching my mom and aunts—these worlds can coexist.



Roasted Cauliflower Laap, recipe p. 77



Everything I Know About Bartending I Learned from My Korean Mother

by ED MARSZEWSKI

owner of *Maria's* and *Kimski* in Chicago

Like mother, like son inside Maria's front liquor store

➔ From as far back as I can remember, I was in the bar business. My father was a third-generation Polish-American police officer who ran a bar. He passed away when I was young, and my mother, Maria—who moved to Chicago after marrying my father in South Korea in the '60s—took over the business. In the late '80s, she bought a bar (now called *Maria's*) in the city's Bridgeport neighborhood. She was a single Korean lady in the middle of this historically white, racist, sketchy area.

But Maria made the bar a safe place. She's a very charismatic woman: very stern, takes no s*#%. She's not a hardass, but she learned how to deal with different types of people—especially barflies. She didn't tolerate people being aggressive, and over time *Maria's* became known as a bar where you could be of any color or class and hang out.

My brother and I are bar babies, so I've been bartending my whole life; I served Miller High Life on draft for a dollar and shots of Christian Brothers brandy for \$1.50 to retirees and delivery guys for decades. Like my mom, I would try to make sure that anyone who came in felt welcome—I'd look people in the eye and greet them personally. It's genetic.

As we got older, my brother and I would say, like, "Hey, Mom, can we clean this place up a little bit?" and she would just pooh-poo every idea. We wanted to make it a spot where we could hang out with our friends and drink, with cocktails and good beer.

But when I started bringing in craft beer, my mom kept calling it crap beer. She doesn't drink or smoke; she has no idea how this stuff tastes, but she's sold millions' worth of beer and cigarettes.

In 2010, she started mumbling that she was done with the business. To convince her that changing *Maria's* was okay, my brother said, "Mom, if this f*#%s up, we can bring it back to where it was." We cleaned it up substantially and put in new draft lines. Friends helped design the furniture from reclaimed materials. We started doing barbecues on the back patio every Monday, where we would cook the food my family ate growing up: Polish sausages with kimchi on them. We started thinking about adding a kitchen, and we were like, "Why don't we just do Korean-Polish food? It'll be hilarious." Last year we brought on chef Won Kim and built an extension: a Korean-Polish counter called *Kimski*.

And then we thought, well, maybe Mom wants to chill out now, right? But my 78-year-old mother continues to work five nights a week. She's a vampire: She goes to bed at four in the morning. She's always here, sitting in the liquor store in front. She greets you. She sells you your six-pack of craft beer. She's still running the show, making sure her kids don't f*#% up.

//
When I started bringing in craft beer, my mom kept calling it crap beer.
//



Crab Wontons

Chinese Eggplant

Crispy Rice Salad

Party Wings

Grilled Pig's Neck

THAT ONE TIME I NEARLY DESTROYED THE FAMILY BUSINESS

by KRIS YENBAMROONG

owner of *Night + Market* and *Night + Market Song* in Los Angeles

► I grew up in my parents' restaurant, Talésai, where my grandmother was the chef. It was the first mainstream Thai restaurant in L.A. I took it over when I was 25 and nearly put it out of business before my father came out of retirement and helped me correct the course. Then, when I was 28, I turned a former dry cleaner next to the restaurant into my own place, Night + Market. Three years later I opened a second location in Silver Lake. I sat down with my dad, Prakas, 67, to reflect on our family's three generations of California Thai cooking...



Kris: What motivated you to open Talésai?

Prakas: In the early '80s, Thai food was taking off, but there was no place upscale enough to take my banker friends. I went home to visit your grandma in Thailand, and I saw her hawking food; I thought, why waste her talent for five dollars a day? Wait until they try Grandma's cooking in the States! So she came over. We opened the restaurant on the Sunset Strip in 1982, the year you were born. And we served things like rack of lamb with Thai sauce.

Kris: What was the neighborhood like back then?

Prakas: Remember that TV show *77 Sunset Strip*? It was like that. Mick Jagger came with his girlfriend. Another time, Warren Beatty's car was stolen outside the restaurant. We were in the news! He didn't want to use our valet service.

Kris: Tell the story of how you came up with the name.

Prakas: The family had settled on Heart of Siam. But one day I went into a local shop where I met [a man named] Nini. He felt we should have a more original name. He asked me, "What is the Thai word

for desert?" I said, *Talésai*. He said, "That's it!" The family already thought I was hanging out with too many *farangs* [the Thai word for non-Asians], and I was becoming brainwashed. But when I asked Grandma who she thought our customer

would be, she agreed that we were aiming for "the blue eyes"—not the local Thai market.

Kris: When did you decide to hand it over to me?

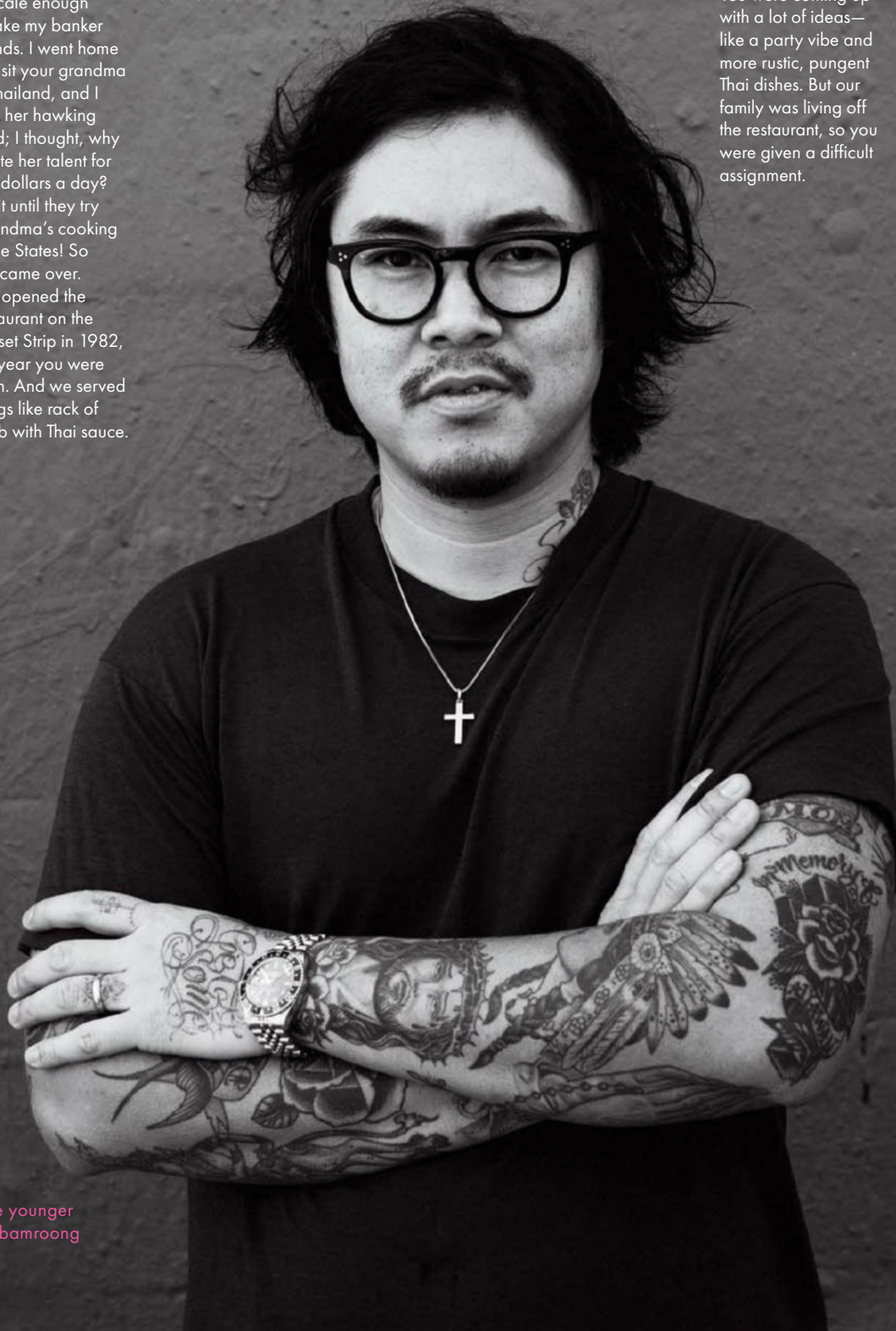
Prakas: In the 2000s, we knew we needed the younger generation to take us in a new direction. You were coming up with a lot of ideas—like a party vibe and more rustic, pungent Thai dishes. But our family was living off the restaurant, so you were given a difficult assignment.

Kris: What do you remember about the day I opened Night + Market?

Prakas: You threw a party to celebrate—there were free drinks, and it was packed! I thought to myself, wow, *he might be on to something*. It wasn't until the next day when we had dinner service and no one showed up that I realized it was going to be a slow climb.

Kris: How do you compare Talésai and Night + Market?

Prakas: They are more similar than people think. They both filled a void in the marketplace. They both are about bringing pleasure. The difference is that you are more punk.



The younger Yenbamroong

As-told-tos reported and edited by John Birdsall, Andrew Knowlton, Julia Kramer, Ashley Mason, Christine Muhlke, Nikita Richardson, Meryl Rothstein, Kurt Soller, Amiel Stanek, and Emma Wartzman

Man'oushe with Za'atar Oil, Tomatoes, and Cucumber

MAKES 4 You can serve these flatbreads as is or wrapped around a filling. Get Reem's recipe for Braised Spiced Chicken Wraps at bonappetit.com/reems.

DOUGH

- 1 Tbsp. sugar
- 1 ½ tsp. active dry yeast
- 2 tsp. Diamond Crystal or 1 tsp. Morton kosher salt
- 3 ¼ cups bread flour, plus more for surface
- 2 Tbsp. vegetable oil, plus more

ZA'ATAR OIL AND ASSEMBLY

- ¼ cup za'atar
- ⅓ cup olive oil, plus more for drizzling
- Bread flour (for dusting)
- ¼ English hothouse cucumber, halved, thinly sliced
- ½ cup halved grape tomatoes
- ¼ cup mint leaves
- 1 Tbsp. fresh lemon juice
- Kosher salt, freshly ground pepper

INGREDIENT INFO: Za'atar, a Middle Eastern spice blend, is available at Middle Eastern markets and specialty foods stores.

DOUGH Whisk sugar, yeast, and ½ cup warm water (105°–110°) in a medium bowl until yeast is dissolved. Let sit until foamy, 5–10 minutes.

Meanwhile, whisk salt and 3 ¼ cups flour in a large bowl. Make a well in the center and pour in yeast mixture, 2 Tbsp. oil, and ¾ cup warm water. Stir with a wooden spoon from the center out to gradually incorporate dry ingredients until you have a rough, shaggy dough.

Turn out onto a work surface and knead lightly to bring together into a single mass. Continue kneading, adding flour as needed if sticky, until dough is smooth, supple, firm, and elastic, about 5 minutes. Place in an oiled bowl; turn to coat. Cover with plastic wrap and let sit in a warm spot until doubled in size, 1 ¼–1 ¾ hours.

ZA'ATAR OIL AND ASSEMBLY Place a rack in lower third of oven and set a pizza stone or upside-down rimmed baking sheet on rack (use two sheets side by side if you can fit them); preheat to 500° or highest setting. Stir za'atar and ⅓ cup oil in a small bowl; set aside.

Turn out dough onto a lightly floured surface and divide into 4 pieces. Form into smooth balls, dust lightly with flour, and cover. Let sit until relaxed, 10–15 minutes.

Working with 1 piece at a time, roll balls into ¼"-thick rounds and flour both sides. Stack rounds, separating with plastic wrap, as you go. Transfer a round to a generously floured pizza peel or an upside-down baking sheet (not the one that's in the oven) and brush one-quarter of za'atar oil all over the surface. Carefully slide dough onto pizza stone and bake until flatbread is puffed in spots and edges are golden brown, 4–5 minutes, depending on oven temperature. Transfer man'oushe to a wire rack; let cool slightly. Repeat with remaining rounds of dough.

Toss cucumber, tomatoes, mint, and lemon juice in a medium bowl. Season with salt and pepper and drizzle lightly with oil. Spoon over warm man'oushe.

Common Lily

MAKES 1 In the fall, make this drink with a fresh fig instead of blackberries—use half for muddling and half for the garnish.

- 4 fresh blackberries, divided
- 2 oz. fresh pineapple juice
- 1 ½ oz. tequila blanco
- ½ oz. Suze
- ½ oz. fresh lime juice
- Mint sprig (for serving)

Muddle 2 blackberries in a cocktail shaker. Add pineapple juice, tequila, Suze, and lime juice and shake until mixture starts to get frothy, about 10 seconds. Strain into a rocks glass filled with crushed ice. Garnish with mint sprig and remaining 2 blackberries.

Kare-Kare with Beans, Baby Bok Choy, and Eggplant

8 SERVINGS If the ingredient list didn't tip you off, the seven-hour cooking time makes it official: This dish is a project that you make for people you love. They'll be thankful.

- ¼ cup achioté (annatto) seeds
- ¼ cup black peppercorns
- ⅓ cup dried bay leaves
- 4 Tbsp. (or more) vegetable oil, divided
- 5 lb. oxtails
- Kosher salt, freshly ground pepper
- 2 medium onions, 1 coarsely chopped, 1 thinly sliced
- 2 large carrots, peeled, coarsely chopped
- 3 celery stalks, coarsely chopped
- 1 lb. shiitake mushrooms, stems removed, coarsely chopped

- 1 cup dry white wine
- 5 garlic cloves, coarsely chopped
- 1 cup chopped garlic chives or 1 medium leek, white and pale green parts only, thinly sliced
- 4 medium baby bok choy, quartered
- 1 medium Japanese eggplant, halved lengthwise, cut into 2" pieces
- 1 medium taro root, peeled, cut into 2" pieces (optional)
- 1 lb. Chinese long beans or green beans, trimmed, cut into 4" pieces
- ¾ cup creamy natural peanut butter
- Crushed unsalted, roasted peanuts, sliced red chile, and shrimp paste (for serving)

SPECIAL EQUIPMENT: A 12" square of cheesecloth

INGREDIENT INFO: Achioté seeds can be found at Latin markets and in the spice section of some supermarkets.

Bundle achioté seeds, peppercorns, and bay leaves in cheesecloth and tie closed with kitchen twine; set sachet aside.

Preheat oven to 225°. Heat 1 Tbsp. oil in a large Dutch oven or wide heavy pot over medium-high. Season oxtails generously with salt and pepper. Cook half of oxtails until browned all over, 8–12 minutes; transfer to a platter. Add 1 Tbsp. oil to pot; cook remaining oxtails. Pour off all but 3 Tbsp. fat from pot. (If pot is scorched, clean and start with 3 Tbsp. fresh oil.)

Return pot to medium-high heat. Cook chopped onion, carrots, celery, and mushrooms, stirring often, until lightly browned and very soft, 12–15 minutes. Add wine; cook, scraping up any browned bits, until almost completely evaporated, about 5 minutes. Add 2 quarts water and reserved sachet. Bring to a vigorous boil; cook 1 minute. Return oxtails to pot (add water if needed to just cover). Reduce heat so liquid is simmering gently, cover, and transfer to oven. Braise, checking every 2 hours and adding more water if needed to keep oxtails barely submerged, until meat is just about falling off the bone, 6–8 hours. Let cool. Skim off fat; discard. (Or, ideally, chill overnight and scrape off fat before proceeding.)

Remove oxtails from pot; pull meat from bones. Discard bones (or save some meaty bones for serving). Strain braising liquid into a large bowl. You should have 6–8 cups; simmer to reduce further or add water if needed. Discard solids.

Clean pot and heat remaining 2 Tbsp. oil over medium. Cook sliced onion,

garlic, and garlic chives, stirring often, until onion is translucent, about 5 minutes. Add bok choy, eggplant, taro (if using), and long beans; cook, stirring often, until just beginning to soften, about 5 minutes. Add braising liquid and bring to a simmer; season with salt. Cook until vegetables are halfway tender, 6–8 minutes. Stir in peanut butter to dissolve, then add meat. Cook just until meat is heated through, vegetables are tender, and flavors have melded, about 5 minutes. Season with more salt if needed.

Divide kare-kare among bowls; top with peanuts and red chile. Serve with shrimp paste.

Pocho Taco

8 SERVINGS *The nostalgic ground meat filling has obvious upgrades; the charred tomato salsa should be in heavy rotation.*

PICADILLO

- 1 Tbsp. vegetable oil
- 1 lb. ground beef chuck (20% fat)
- 1 large russet potato, peeled, cut into ½" pieces
- ½ medium yellow onion, chopped
- 1 shallot, finely chopped
- ¼ cup pine nuts
- Kosher salt, freshly ground pepper
- 1 dried pequin chile, chopped, or ½ tsp. crushed red pepper flakes
- 1 tsp. ground cumin
- 1 tsp. onion powder
- ½ tsp. garlic powder
- 1 ½ cups low-sodium chicken broth

SALSA AND ASSEMBLY

- 4 plum tomatoes, plus more chopped for serving
- ¼ medium red onion
- 3 garlic cloves
- 1 serrano chile
- 1 jalapeño
- 2 Tbsp. white wine vinegar
- Kosher salt
- ½ small shallot, finely chopped
- 1 cup crème fraîche or sour cream
- 2 Tbsp. chopped chives
- 2 tsp. finely grated lemon zest
- 1 Tbsp. fresh lemon juice
- Hard taco shells and grated cheddar (for serving)

PICADILLO Heat oil in a large skillet over high. Cook beef, breaking up with a spoon, until browned all over but not totally cooked through, 6–8 minutes. Transfer to a medium bowl with a slotted spoon.

Reduce heat to medium and cook potato, onion, shallot, and nuts in same

skillet, stirring often, until tender and nuts take on a bit of color, 6–8 minutes; season with salt and pepper. Sprinkle in pequin chile, cumin, onion powder, and garlic powder and cook, stirring, until fragrant, about 1 minute. Add broth and beef along with any accumulated juices. Bring to a simmer and cook, stirring and scraping up brown bits, until liquid is evaporated and potato is tender, 12–15 minutes; season with salt and pepper. Transfer to a medium bowl, cover, and let sit until ready to serve.

SALSA AND ASSEMBLY Heat broiler. Broil whole tomatoes on a broilerproof baking sheet, turning occasionally, until charred all over, 15–20 minutes. Pulse with onion, garlic, serrano chile, jalapeño, and vinegar in a food processor until mostly smooth but still a little chunky. Transfer salsa to a bowl; season with salt.

Whisk shallot, crème fraîche, chives, and lemon zest and juice in a small bowl; season lemon crème fraîche with salt.

Spoon warm picadillo into shells. Top with cheddar, salsa, chopped tomatoes, and a dollop of lemon crème fraîche.

Rose Water Shortbread

MAKES 24 *Spelt flour has less gluten than all-purpose, which gives these cookies a light texture.*

- ½ tsp. kosher salt
- 2 cups spelt or einkorn flour, plus more for dusting
- 5 Tbsp. unsalted butter, room temperature
- 1 cup sugar, divided
- 1 large egg
- 1 tsp. rose water
- ½ cup raw pistachios

SPECIAL EQUIPMENT: A 2½"-diameter fluted cookie cutter

Whisk salt and 2 cups flour in a medium bowl. Using an electric mixer on high speed, beat butter and ¾ cup sugar until well combined (butter does not need to be fluffy), about 3 minutes. Beat in egg. Reduce speed to low and gradually mix in dry ingredients. Divide dough in half and pat into two ¾"-thick disks; wrap in plastic. Chill at least 2 hours and up to 1 day.

Whisk remaining ¼ cup sugar with ¼ cup hot water in a bowl until sugar is dissolved. Stir in rose water; set aside.

Place racks in upper and lower thirds of oven; preheat to 350°. Working one at a time, let dough disks sit at room temperature about 5 minutes to soften

slightly. Roll out on a lightly floured sheet of parchment paper, dusting with more flour and chilling to firm if it becomes too hard to work with, until about ⅛" thick. Punch out cookies with cutter; transfer to parchment-lined baking sheets, spacing 1" apart. Gently press 3 pistachios into each cookie. (Bonus: Snack on any leftover pistachios.)

Bake cookies until golden brown, 10–12 minutes. Let cool 5 minutes; lightly brush with reserved rose water mixture (you won't use all of it). Let cool completely.

DO AHEAD: Dough can be made 1 month ahead. Freeze instead of chilling.

Roasted Cauliflower Laap

6 SERVINGS *Cauliflower might not be a traditional ingredient in laap, but the toasted rice powder is. Look for sticky rice in the bulk bin and the international section.*

- 1 large head of cauliflower, cut into large florets with some stalk attached
- 3 Tbsp. olive oil
- 3 green Thai chiles, finely chopped
- 1 3" piece lemongrass, tough outer layers removed, finely chopped
- 4 kaffir lime leaves, finely chopped
- ¼ cup fish sauce
- ¼ cup fresh lime juice
- ¼ cup glutinous (sticky) rice
- 5 scallions, thinly sliced
- 2 cups chopped pea shoots (tendrils)
- 1 cup chopped cilantro
- 1 cup chopped mint
- Kosher salt
- Sliced Persian cucumber and Bibb lettuce leaves (for serving)

SPECIAL EQUIPMENT: A spice mill

Preheat oven to 450°. Toss cauliflower with oil on a rimmed baking sheet. Roast, tossing occasionally, until tender and well browned, 35–45 minutes. Let cool slightly; chop into pea-size pieces. Transfer to a large bowl. Add chiles, lemongrass, lime leaves, fish sauce, and lime juice; toss well.

Meanwhile, place rice in a medium skillet and set over medium heat. Toast, shaking pan constantly to keep rice moving, until evenly browned, 10–15 minutes. Transfer to a plate; let cool. Grind in spice mill to a superfine powder.

Toss scallions, pea shoots, cilantro, mint, and 2 tsp. toasted rice powder into cauliflower mixture; season with salt. Serve with cucumber, lettuce, and remaining rice powder to make lettuce cups.



*panisses
with sage leaves
and lemon*



HOT, CRUNCHY PANISSES (A.K.A. CHICKPEA FLOUR FRITTERS) ARE HOW TO GET A KING PARTY STARTED.
P. 80





The 
Queens
of KLING 

WANT TO KNOW HOW A TRIO FROM LONDON
LANDED IN NYC, OPENED A NEIGHBORHOOD
RESTAURANT, AND WON OVER A CITY WITH ITS
CHARM AND ELEGANT YET RUSTIC COOKING?
LET THIS SIMPLE MENU SHOW YOU THE WAY



by Claire Saffitz
photographs by Peden + Munk
hand lettering and illustrations by Robert Alvarez





there are more than five ingredients in a recipe, I won't make it," says Jess Shadbolt, laughing. She's half of the London-bred duo in the kitchen at King restaurant in NYC's Soho neighborhood. She isn't exaggerating. Shadbolt and fellow chef Clare de Boer, along with their partner, general manager Annie Shi, don't overthink things. "The less you do, the bolder it is," de Boer says. She and Shadbolt met while both were cooks at London's legendary River Café—"on the cold line, munching on prosciutto," as she puts it—and opened King in September to bring their meticulously unfussy French- and Italian-style home cooking stateside.

The menu at King, which changes daily, is refreshingly abbreviated. It starts with fresh local produce, and then "it's about simple, sensitive preparation," de Boer says. As chefs, their philosophy is similar to a home cook's: "We don't want our food to be evocative of 'restaurant food.' It's something more nostalgic," de Boer says.

When the three women entertain at home, their approach is the same. As guests arrive, "get a drink in their hands," Shi says, so dinner starts with an *aperitivo* of Calvados and rosé served with crunchy, salty, fried chickpea-flour fritters called panisses. The rest of the dishes are refined but rustic, and very generous with the olive oil.

One might think that de Boer and Shadbolt's food is slapdash, but don't be fooled. The chefs are rigorous precisely because they work with only a handful of ingredients. It's what Shadbolt means when she refers to striving for "bravery on the plate."

It's all in service of delivering a singularly delicious experience. As de Boer puts it, "It's about getting people to use their fingers. We want them to have olive oil dripping down their faces."

Panisses with Sage Leaves and Lemon

4 SERVINGS These fry-like chickpea fritters are best enjoyed hot, when their centers still have a custardy texture.

- 3 Tbsp. plus 1 ½ cups (or more) olive oil
- Kosher salt
- 2 cups chickpea flour
- Flaky sea salt
- 4 sprigs sage
- Lemon wedges (for serving)

Pour 2 Tbsp. oil into an 8x8" baking pan; set aside. Bring a pinch of kosher salt and 4 ¼ cups water to a boil in a medium saucepan. Whisking constantly, gradually add chickpea flour. Once all the flour has been incorporated, reduce heat to low and cook mixture, whisking often to prevent scorching and to keep a skin from forming on top, until a thick lumpy porridge forms that is just starting to pull away from the sides of the saucepan, 20–25 minutes.

Transfer mixture to a food processor (keep saucepan close at hand) and process until smooth and very glossy, about 45 seconds. Working quickly so mixture does not start to set, transfer back to saucepan, season with more kosher salt, and cook over low heat, whisking often to prevent any new lumps from forming, until you can see the bottom of pan while whisking and mixture no longer tastes raw, 10–15 minutes.

Scrape mixture into prepared pan and quickly smooth top. Drizzle 1 Tbsp. oil over and cover with a sheet of parchment paper. Let cool, 1–1 ½ hours (you can speed this up by chilling mixture until cold).

Using the tip of a knife, slice mixture on an angle into 12 irregular strips of varying lengths and thicknesses. Heat remaining 1 ½ cups oil in a medium skillet, preferably cast iron, over medium-high until the first wisp of smoke appears. Working in 2 or 3 batches, fry strips (if panisses are not submerged in oil, add more just to cover), turning several times, until puffed, crisp, and golden all over, about 5 minutes per batch. Transfer panisses to paper towels to drain and sprinkle with sea salt.

Add sage to skillet and cook just until crisp, about 10 seconds, then transfer to paper towels to drain.

Top warm panisses with sage and serve with lemon wedges.

DO AHEAD: Panisse mixture (before cutting) can be made 1 day ahead. Cover and chill.

Fennel and Celery Root Salad

4 SERVINGS Simplicity relies on quality. Be choosy when picking your produce, and look for a new-harvest olive oil for this, which will lend a bright, robust flavor.

- 1 small fennel bulb, very thinly sliced on a mandoline, plus ¼ cup coarsely chopped fennel fronds
- ½ small celery root (celeriac; about 6 oz.), peeled, very thinly sliced on a mandoline
- 1 small head of Treviso or Chioggia radicchio, outer leaves separated, heart quartered
- Leaves from 1 bunch celery (about 1 cup)
- ½ cup parsley leaves with tender stems
- 1 Tbsp. marjoram leaves
- Kosher salt, freshly ground pepper
- 3 Tbsp. olive oil, preferably new-harvest
- 2 Tbsp. fresh lemon juice

Toss sliced fennel, fennel fronds, celery root, radicchio, celery leaves, parsley, and marjoram in a large bowl to combine; season with salt and pepper. Drizzle with oil and lemon juice and toss to coat; taste and season with more salt and pepper if needed. Pile salad lightly onto plates.

Watercress Salad with Mustard Vinaigrette

4 SERVINGS Watercress is back! It's fantastic paired with piquant mustard and sharp vinegar that can stand up to the nose-tingling burn.

- 2 Tbsp. Dijon mustard
- 1 Tbsp. best-quality red wine vinegar
- ½ small garlic clove, finely grated
- Kosher salt, freshly ground pepper
- ¼ cup olive oil
- 2 small bunches watercress, tough stems trimmed (about 10 cups)

Whisk mustard, vinegar, and garlic in a medium bowl; season with salt and pepper, then gradually stream in oil, whisking constantly. Whisk until dressing is emulsified and thick.

Add watercress to dressing, season with more salt and pepper, and gently toss until watercress is evenly coated (you want to be careful not to bruise or wilt greens when tossing, so use a light hand). Pile salad lightly onto plates.





●
fennel and
celery root salad



Slow-cooked
pork shoulder
with braised
white beans
p. 85



Watercress salad
with mustard
vinaigrette
p. 80







●
baked apples
with prunes,
almonds, and
amaretto

Slow-Cooked Pork Shoulder with Braised White Beans

4 SERVINGS (PLUS LEFTOVERS) *Pork and beans—a match made in heaven. The King chefs love coco nano variety beans for their creamy texture; seek them out.*

PORK

- 6 lb. bone-in pork shoulder (Boston butt), fat cap trimmed to ¼"
- 3 Tbsp. Diamond Crystal or 5 tsp. Morton kosher salt, plus more
- 8 fresh bay leaves, divided
- ¼ cup sage leaves, plus 4 large sprigs
- 4 Tbsp. olive oil, divided
- 1 head of garlic, halved crosswise
- 9 juniper berries
- 4 black peppercorns
- 3 cups dry white wine
- ¼ cup best-quality red wine vinegar

BEANS

- 1 large beefsteak tomato, halved crosswise
- 1 head garlic, halved crosswise
- 4 large sprigs sage
- 2 cups coco nano or cannellini (white kidney) beans, soaked overnight, drained
- 2 Tbsp. plus ¼ cup olive oil
- Kosher salt

GREENS AND ASSEMBLY

- 2 bunches mature spinach, tough stems removed
- Kosher salt
- 2 Tbsp. olive oil, plus more for drizzling
- 4 garlic cloves, thinly sliced
- Flaky sea salt

PORK Sprinkle pork all over with 3 Tbsp. or 5 tsp. salt. Tear 4 bay leaves and ¼ cup sage leaves into small pieces and scatter over pork. Place pork on a wire rack set inside a rimmed baking sheet and cover loosely with plastic wrap; chill 12 hours.

Let pork sit at room temperature 1 hour. This will help it cook evenly.

Preheat oven to 450°. Heat 2 Tbsp. oil in a large heavy pot over medium-high. Cook pork, turning occasionally, until browned on all sides, 15–20 minutes. Transfer pork to a large plate.

Remove pot from heat and pour off any fat. Discard fat and any leaves in pot; wipe out pot. Add remaining 2 Tbsp. oil to pot along with garlic, juniper berries, peppercorns, sage sprigs, and remaining 4 bay leaves. Cook over low heat until garlic just starts to brown around the

edges, about 1 minute. Pour in wine and vinegar. Return pork to pot, placing fat side up, and cover with parchment paper, tucking edges down around sides of pork (this prevents it from drying out). Cover pot with a lid, transfer to oven, and cook pork 30 minutes. Reduce oven temperature to 300° and cook, turning pork every 30 minutes or so and adding a splash of water if braising liquid is reducing too quickly, until meat is very tender and pulling away from the bone, 2½–3 hours.

Let pork sit until cool enough to handle. Remove bones; discard. Shred meat into 2"–3" pieces, removing any excess fat (it should pull apart very easily but still hold together in pieces). Transfer meat to a large saucepan and strain braising liquid over; discard solids. Cover and keep warm over lowest heat until ready to serve.

BEANS Combine tomato, garlic, sage, beans, and 2 Tbsp. oil in a large pot. Pour in cold water to cover by 1½" and bring to a simmer over medium heat, skimming foam from surface as needed. Reduce heat so that liquid is at a very gentle simmer; cook until beans are almost tender but still slightly starchy in the centers (you want them to be about 75 percent cooked), 35–45 minutes. Preheat oven to 300° while the beans are still cooking.

Remove beans from heat; season with several generous pinches of salt and add remaining ¼ cup oil. Transfer to oven and bake without disturbing beans (you want a film to form on the surface) until tender, 15–25 minutes. Finishing the beans in the oven ensures that they are evenly cooked and creamy. Turn off oven and leave beans inside to keep warm until ready to serve.

DO AHEAD: Beans can be made 1 day ahead. Let cool in liquid; cover and chill. Reheat gently before serving.

GREENS AND ASSEMBLY Working in 2 batches, cook spinach in a large pot of boiling salted water until tender and no bite remains, about 2 minutes. Drain in a colander and let cool slightly, then squeeze out excess water.

Heat 2 Tbsp. oil in a medium skillet over medium and cook garlic, stirring, until softened and barely golden, about 1 minute. Add spinach and stir just to coat leaves in oil and warm through.

To serve, spoon beans plus a bit of their cooking liquid onto plates. Arrange several pieces of pork and spinach over beans. Drizzle with oil and sprinkle with sea salt.

Baked Apples with Prunes, Almonds, and Amaretto

4 SERVINGS *For an easy make-ahead dessert that's also a showstopper, look no further. Pouring the cream over at the table adds a dramatic touch.*

- 1 tsp. granulated sugar
- 1 cup blanched almonds, divided
- 8 Tbsp. (1 stick) unsalted butter, melted, slightly cooled, divided
- ⅓ cup prunes (about 8)
- 3 Tbsp. amaretto, plus more for drizzling
- 4 Tbsp. light brown sugar, divided
- Kosher salt
- 4 Macintosh or other baking apples, cored
- ¼ cup chilled heavy cream

Preheat oven to 300°. Toss granulated sugar, ½ cup almonds, and 1 Tbsp. butter in a bowl. Spread out on a rimmed baking sheet; bake, tossing once or twice, until nuts are golden brown and sugar is caramelized, 10–12 minutes. Let cool.

Process prunes, 3 Tbsp. amaretto, 2 Tbsp. brown sugar, 4 Tbsp. butter, a pinch of salt, and remaining ½ cup almonds in a food processor until nuts are ground and mixture forms a coarse paste. Transfer to a disposable piping bag or resealable plastic bag.

Using a paring knife, cut a line around equators of apples, just scoring the skin but not cutting down into the flesh (this will prevent them from bursting during baking). Place each apple on individual squares of parchment paper large enough to form a pouch around apple.

Snip a 1" hole in pastry bag or one corner of plastic bag and pipe prune mixture into apple cavities to fill. Drizzle with remaining 3 Tbsp. butter, then sprinkle with remaining 2 Tbsp. brown sugar and lightly drizzle with amaretto.

Gather up parchment paper around each apple and tie tightly closed with kitchen twine. Place parcels on a rimmed baking sheet and bake until apples give no resistance when a skewer is poked into flesh through parchment paper, 35–45 minutes for Macintosh or 50–65 minutes for firmer apples. Let cool slightly, then remove kitchen twine.

To serve, top apples with caramelized almonds and drizzle with cream.

DO AHEAD: Apples can be assembled in their parcels 1 day ahead; chill. Apples can be baked 2 hours ahead. Let sit at room temperature. Reheat in a 200° oven just before serving.





BRIGHT SPOTS

COOKING SEASONALLY THIS TIME OF YEAR CAN BE A CHALLENGE. BUT NOT IF YOU KNOW HOW TO MAKE THE MOST OF FRESH, ZINGY CITRUS. WE'VE GOT THE TIPS, TRICKS, AND, OF COURSE, RECIPES YOU NEED

by Nikita Richardson recipes by Chris Morocco
photographs by Ted Cavanaugh

●
RADICCHIO
AND CITRUS
SALAD WITH
PRESERVED
LEMON
P. 94

Know Your Citrus

MEYER LEMON

Sweeter and more fragrant than standard lemons (you'll notice hints of mandarin), with a thin, edible skin. Chop them up and toss with warm roasted vegetables.



Taste the Rainbow

One type of citrus in a dish is pretty. Two is prettier. Three is...you get the idea. When using slices or segments, pair multiple varieties for an automatic showstopper. Choose different colors and sizes, and shoot for a balance of tart (such as grapefruit) and sweet (such as navel oranges and tangelos).

Cocktails Love Citrus (and Vice Versa)

Ask bartenders why cocktails have gotten so good lately, and they won't say it's because drinks actually taste better when made by a guy wearing suspenders. No, it's because fresh citrus juice has become a nonnegotiable behind the bar (with all due respect to bottled lime juice).

The just-squeezed stuff brightens up liquor—perfect for channeling that “it’s summer somewhere” lifestyle.

MIXED CITRUS DAIQUIRI

Cut $\frac{1}{2}$ lime into wedges and muddle with 2 tsp. light brown sugar in a cocktail shaker. Cut a thin wedge of white grapefruit and add to shaker along with 1 halved kumquat. Muddle until lightly crushed and juices are released. Fill cocktail shaker with ice, add 2 oz. aged white rum, and shake vigorously until very cold, about 20 seconds. Pour into an old-fashioned glass or tumbler and serve with a straw (or two!). Makes 1

KUMQUAT

These olive-size guys are known for their edible sweet skin and tart interior, which makes them great for candying or adding a sour note to salad.



POMELO

Like a sweeter, bigger grapefruit with a much thicker pith. The segments are sturdy enough to break into pieces; just peel off the membrane first. Keep an eye out for them in most supermarkets.

●
SOY-SAUCE-
AND-CITRUS-
MARINATED
CHICKEN
P. 94

Break It Down

There's a reason so many marinades include citrus juice: Its acid helps break down proteins, which both tenderizes meats and delivers flavor that you'll notice in the finished dish. A single variety gets the job done, but we like a mix (say, lime with grapefruit) for a more complex result.

●
BUCATINI
WITH
LEMONY
CARBONARA
P. 94



Consider the Lemon

Like olive oil or flaky sea salt, lemons deserve official Kitchen Essential status. Squeeze them over lightly fried fish or sautéed greens for that what-was-this-missing kick, grate the zest onto braised meats for a light finish, and whip up this incredible weeknight pasta dish when your pantry is *just* this side of empty.

Preserve, Preserve, Preserve

Dreary-day activity: Turn a surplus of inexpensive citrus into a perky condiment that will last for months. Get started with preserved lemons, one of our favorite pantry items, which requires only three ingredients and about 10 minutes of work to make yourself.



PRESERVED LEMONS

Combine **2 cups Diamond Crystal** or **1 cup Morton kosher salt** and **½ cup sugar** in a medium bowl. Cut **5 scrubbed lemons (preferably organic)** into quarters lengthwise. Pack alternating layers of salt mixture and lemons into a 1-qt. glass jar. Cover; chill at least 1 month and up to 1 year, shaking every day for the first 2 weeks to redistribute. *Makes 1 quart*



GRAPEFRUIT MARMALADE

Remove peel and white pith from **2 ruby red grapefruits**. Thinly slice half of peel; discard the rest. Slice flesh of both grapefruits into rounds; remove seeds. Place in a large saucepan with **2 star anise pods**. Scrape in seeds from **1 vanilla bean**; add pod. Pour in 4 cups water; bring to a boil. Reduce heat and gently simmer until reduced by three-quarters, about 1½ hours. Add **2 cups sugar**, return to a simmer, and cook, stirring occasionally, until thickened and juices are syrupy, 1–1½ hours longer. Let marmalade cool slightly, then stir in **¼ cup fresh lemon juice**. Spoon into jars and let cool. Cover and chill up to 2 months. *Makes about 3 cups*



To test if your marmalade has set properly, head to Prep School, p. 100



YUZU

Too tart for eating out of hand, the Japanese fruit is loved for its aromatic zest and juice and is a key ingredient in ponzu sauce (we'd also suggest it in cocktails). Find it in Asian markets or specialty stores.



KOMBU-CURED
SALMON
WITH FRESH
YUZU KOSHO
P. 95

Citrus Is Seasonal, You Know

Lemons, limes, and run-of-the-mill oranges are so widely available that we forget that some citrus can be as seasonal as heirloom tomatoes. From late fall through early spring, you'll see the Brandywine tomatoes of the citrus world: yuzu, Oro Blancos, and more. So start experimenting—it'll take just one what-the-hell purchase to go from not knowing what an ugly fruit is to having an ugly fruit habit.

●
DOUGHNUTS
WITH
GRAPEFRUIT
CURD
AND CITRUS
SUGAR
P. 95



Don't Be Afraid to Cook It

Look, we love the zingy kick that raw citrus adds to even the heaviest dish. But it stands up well to a little heat, too. Simmering grapefruit into curd concentrates its floral flavor without killing its vibrancy. It's wonderful as a tart filling in airy, sugar-dusted doughnuts, smeared on biscuits or scones, stirred into Greek yogurt, or dolloped onto a slice of pound cake.

Radicchio and Citrus Salad with Preserved Lemon

4 SERVINGS Chef Ignacio Mattos of Café Altro Paradiso and Estela inspired this puréed lemon dressing with olive oil, miso, and honey—the ideal base note for pleasantly bitter radicchio.

PRESERVED-LEMON PURÉE

- ¼ preserved lemon (see recipe, page 91), seeds removed, chopped
- 6 Tbsp. mild miso (such as white or yellow)
- ¼ cup olive oil
- 3 Tbsp. honey
- 2 Tbsp. fresh lemon juice
- Kosher salt

SALAD AND ASSEMBLY

- ⅓ cup blanched hazelnuts
- 4 oil-packed anchovies
- 1 garlic clove
- Kosher salt
- ¼ cup olive oil
- 2 Tbsp. fresh lemon juice
- Freshly ground black pepper
- 2 heads of radicchio (such as Castelfranco, Treviso, and/or Chioggia), leaves separated, halved if large
- 1 red endive, leaves separated
- 1 small Meyer lemon, thinly sliced, seeds removed (optional)
- 2 cups peeled orange rounds (such as Cara Cara, blood, and/or mandarins)

PRESERVED-LEMON PURÉE Purée preserved lemon, miso, oil, honey, and lemon juice in a blender until smooth; season with salt.

SALAD AND ASSEMBLY Preheat oven to 350°. Toast hazelnuts on a rimmed baking sheet, tossing once, until golden brown, 8–10 minutes. Let cool, then cut in two.

Chop anchovies and garlic on a cutting board. Sprinkle lightly with salt and mash to a paste with the side of a chef's knife. Mix in a large bowl with oil and lemon juice; season dressing with salt and pepper. Add radicchio, endive, and Meyer lemon and toss to coat; taste and season with more salt and pepper as needed. Add orange rounds and half of hazelnuts; toss once to combine.

Spread half of preserved-lemon purée onto a large platter (save remaining purée and use as a sandwich spread or a dressing for roasted vegetables). Top with salad; scatter remaining hazelnuts.

Soy-Sauce-and-Citrus-Marinated Chicken

4 SERVINGS Not just for roast chicken: This vinegar, soy sauce, and citrus juice marinade also works with pork.

CHICKEN

- 4 garlic cloves, crushed
- 1 2" piece fresh ginger, crushed
- 1 cup mixed fresh citrus juice (such as sour orange, grapefruit, and/or lime)
- ½ cup soy sauce
- ⅓ cup distilled white vinegar
- ¼ cup sugar
- 1 3½–4-lb. chicken, halved, backbone removed
- Kosher salt

DIPPING SAUCE AND ASSEMBLY

- 1 lemongrass stalk, top third removed
- 2 shallots, halved
- 2 scallions, dark green tops removed
- 1 red chile (such as Fresno)
- 4 garlic cloves, unpeeled
- 1 1" piece ginger, peeled, very finely chopped
- 2 Tbsp. fish sauce
- 2 Tbsp. fresh lime juice
- 1 tsp. sugar
- 1 pomelo
- Cilantro sprigs (for serving)

CHICKEN Combine garlic, ginger, citrus juice, soy sauce, vinegar, and sugar in a medium bowl. Place chicken halves in a large resealable plastic bag and pour in marinade. Seal bag, pressing out any air. Chill at least 12 hours and up to 2 days.

Place rack in top third of oven; preheat to 425°. Remove chicken from bag; discard marinade. Pat chicken dry with paper towels; season lightly with salt.

Roast chicken on a foil-lined rimmed baking sheet until deep brown and cooked through, 30–40 minutes.

DIPPING SAUCE AND ASSEMBLY Bruise lemongrass stalk by lightly crushing with a rolling pin. Bring lemongrass and ½ cup water to a boil in a small saucepan. Remove from heat and let sit until very fragrant, 8–10 minutes; strain lemongrass infusion into a large measuring glass.

Meanwhile, heat a large skillet, preferably cast iron, over medium-high. Toast shallots, scallions, chile, and garlic, tossing occasionally, until dark brown in spots, 8–10 minutes. Let cool. Remove skins from garlic and coarsely chop garlic with shallots, scallions, and chile.

Add garlic, shallots, scallions, chile, and ginger to lemongrass infusion. Stir in fish sauce, lime juice, and sugar.

Using a sharp knife, remove peel and white pith from pomelo; discard. Working over a medium bowl, cut along sides of membranes to release segments. Squeeze juice from membranes into bowl; discard. Tear segments into large pieces. Mix into dipping sauce.

Transfer chicken to a platter, spoon some dipping sauce over, and top with cilantro. Serve with remaining dipping sauce alongside.

Bucatini with Lemony Carbonara

4 SERVINGS Lemon makes the perfect foil for carbonara's salty richness. You may never go back.

- 1 Tbsp. olive oil
- 6 oz. guanciale (salt-cured pork jowl), pancetta (Italian bacon), or slab bacon, thinly sliced, cut crosswise into ½" pieces
- 2 shallots, finely chopped
- 4 garlic cloves, thinly sliced
- 1 tsp. freshly cracked black pepper
- 12 oz. bucatini or other long-strand pasta
- Kosher salt
- 2 oz. Parmesan, grated, plus more
- 2 large egg yolks
- 1 tsp. finely grated lemon zest, plus thinly sliced zest for serving
- 2 Tbsp. fresh lemon juice

Heat oil in a large skillet over medium. Cook guanciale, tossing often, until browned and crisp, 6–8 minutes. Add shallots and garlic and cook, stirring occasionally, until softened, about 5 minutes. Add pepper and cook, stirring often, just until fragrant, about 1 minute.

Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving 1½ cups pasta cooking liquid.

Add pasta to skillet along with ½ cup pasta cooking liquid and 1 oz. Parmesan and toss to coat. Remove skillet from heat and add egg yolks. Toss again, adding more pasta cooking liquid as needed, until a smooth glossy sauce coats pasta. Add grated lemon zest, lemon juice, and another 1 oz. Parmesan. Toss to coat, adding more pasta cooking liquid if needed to loosen sauce.

Divide pasta among bowls; top with sliced lemon zest and more Parmesan.

Kombu-Cured Salmon with Fresh Yuzu Kosho

4 SERVINGS Layering salmon between sheets of kombu is an easy way to gently cure it, drawing in salt and umami-depth.

- 1 1½-lb. piece boneless salmon fillet
- 4 6x5" pieces dried dashi kombu (should be flat and not wrinkled)
- ½ lemon, thinly sliced, seeds removed
- 2 Tbsp. mirin (sweet Japanese rice wine)
- 1 Tbsp. mild miso (such as white or yellow)
- 1 tsp. soy sauce
- 1 jalapeño, seeds removed, chopped
- 1 serrano chile, seeds removed, chopped
- Kosher salt
- Zest and juice of 1 yuzu or zest of ⅛ white grapefruit, ½ lemon, ½ lime, and 1 Tbsp. mixed juice from all three
- Nonstick vegetable oil spray
- Yuzu or lime wedges (for serving)

Slice salmon on a diagonal into four 1"–1¼"-thick fillets. Place 2 kombu sheets in a 13x9" glass baking dish or other nonreactive vessel. Lay salmon on top of kombu and top with remaining kombu so that salmon is completely covered. Lay lemon slices on top. Cover and chill at least 12 hours and up to 2 days.

Whisk mirin, miso, and soy sauce in a small bowl until smooth. Set glaze aside.

Toss jalapeño and serrano chile with a large pinch of salt on a cutting board and mash with the side of a chef's knife until a coarse purée forms. Transfer to a small bowl. Mix in yuzu zest and juice; season yuzu kosho with salt. Set aside.

Heat broiler. Lightly coat a broiler-proof baking sheet with nonstick spray. Uncover salmon and transfer to baking sheet; discard kombu and lemon. Spread reserved glaze evenly over top of salmon and broil until flesh is very dark around the edges and opaque throughout, about 4 minutes.

Top salmon with reserved yuzu kosho and serve with yuzu wedges for squeezing over.

Doughnuts with Grapefruit Curd and Citrus Sugar

MAKES ABOUT 12 You will never eat a better doughnut than the one you make yourself, still hot out of the oil.

GRAPEFRUIT CURD

- 1 Tbsp. finely grated grapefruit zest
- 1 cup fresh white grapefruit juice, strained
- 4 large egg yolks
- 2 large eggs
- ½ cup sugar
- ½ tsp. kosher salt
- 1 tsp. finely grated lemon zest
- 2 Tbsp. fresh lemon juice
- 4 Tbsp. unsalted butter, cut into pieces

CITRUS SUGAR

- ⅓ cup sugar
- 1 Tbsp. finely grated grapefruit zest

DOUGHNUTS

- ¾ cup whole milk
- ½ vanilla bean, split lengthwise
- 3 Tbsp. sugar, divided
- 1 ¼-oz. envelope active dry yeast (about 2¼ tsp.)
- 1 large egg
- 1 large egg yolk
- 2 Tbsp. honey
- 1 tsp. finely grated lemon zest
- 1 tsp. kosher salt
- 2¾ cups all-purpose flour, plus more for dusting
- 4 Tbsp. unsalted butter, room temperature, cut into pieces
- Vegetable oil (for frying; about 6 cups), plus more for bowl

SPECIAL EQUIPMENT: A 2¼"–2½" round cutter; a deep-fry thermometer

GRAPEFRUIT CURD Bring grapefruit juice to a simmer in a small saucepan over medium-high heat and cook until reduced to ⅓ cup, 12–14 minutes. Let cool slightly.

Whisk egg yolks, eggs, sugar, and salt in a medium heatproof bowl to combine. Whisk in grapefruit zest, lemon zest, lemon juice, and reduced grapefruit juice. Set bowl over a large saucepan of simmering water. Cook, whisking almost constantly, until curd is thickened, 6–8 minutes. Remove from heat and whisk in butter, adding a few pieces at a time.

Transfer to a nonreactive bowl and press a piece of plastic wrap directly onto surface of curd. Chill until set up and very cold, at least 4 hours and up to 12 hours.

CITRUS SUGAR Combine sugar and zest in a small bowl. Let sit uncovered 12 hours to dry out. (You can also microwave on high in 15-second

intervals, stirring and letting cool slightly between intervals, until dehydrated.) Transfer to a blender and blend until powdery. (Or, work zest into sugar with your fingers; just make sure to break up any clumps).

DO AHEAD: Citrus sugar can be made 3 days ahead. Store airtight at room temperature.

DOUGHNUTS Heat milk in a small saucepan or microwave until just warm (you want it to be between 105° and 110°). Transfer to the bowl of a stand mixer and scrape in vanilla seeds; reserve pod for another use. Add 1 Tbsp. sugar and sprinkle yeast over. Let sit until yeast starts to foam, about 5 minutes.

Add egg, egg yolk, honey, lemon zest, salt, and remaining 2 Tbsp. sugar. Mix gently with a wooden spoon until barely combined. Add 2¾ cups flour and knead with a dough hook on medium-high speed until dough comes together into a mass that no longer sticks to the sides of bowl and is beginning to climb up the hook, about 5 minutes. (Dough should spring back immediately when pressed.) Reduce speed to medium-low; add butter a couple of pieces at a time, working in completely after each addition.

Turn out dough onto a work surface and knead with your hands until smooth and springy, about 2 minutes. Transfer to a very lightly oiled bowl, cover with plastic wrap, and let rise in a warm spot until doubled in volume, about 2 hours.

Turn out dough onto a lightly floured surface and roll out ½" thick. Cut out doughnuts with cutter, twisting cutter to release them. Reroll any scraps. Transfer to a very lightly floured parchment paper-lined baking sheet. Cover with a kitchen towel; let sit in a warm spot until slightly puffed and dough springs back lightly when pressed, 40–45 minutes.

Fit a wide heavy pot with thermometer; pour in oil to come at least 2" up sides. Heat over medium-high until thermometer registers 325°. Fry 3 or 4 doughnuts at a time, turning halfway through, until deep golden brown, about 6 minutes per batch. Transfer to a wire rack set inside a rimmed baking sheet; let cool.

Using a paring knife, poke a hole in the top of each doughnut, being careful not to push through to the opposite side. Transfer grapefruit curd to a piping bag or resealable plastic bag (snip off one corner) fitted with a ¼" round tip. Fill doughnuts with grapefruit curd, then coat generously with citrus sugar.



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STAFF PICK

FROM P. 14

All-Clad 4-Square Belgian Waffle Maker

Real talk: The BA Test Kitchen went a long time without a waffle iron. That is, until we met All-Clad's stainless-steel stunner. Unlike other (ahem, lesser) irons, it produces luxuriously tall Belgian-style waffles with deep pockets just right for holding pools of maple syrup, saucy berry compotes, and, if you're really going for it, plenty of soft homemade whipped cream.

The unit boasts a clever steam-release system on top of the iron that forces out extra moisture, so your waffles come out perfectly golden and incredibly crispy every single time.

But that's not even the best part: This iron cooks four big ones at once, which means there's plenty to go around. (No need for food fights, folks.)

Needless to say, our breakfasts have been forever changed. \$300; williams-sonoma.com

—A.M.



FROM P. 40

SO FRESH AND SO CLEAN

Do yourself a favor: Rinse off your herbs as soon as you get home from the market. Not only will they be ready to deploy whenever you want to add brightness and a green factor to food, but giving the whole bundle a proper wash rehydrates the tender leaves so they stay fresher longer.

Here's how herb-obsessed senior food editor Andy Baraghani cleans up. —ASHLEY MASON

1

1. Trim the ends with a knife or shears. Freshly cut stems help herbs absorb water better so they'll perk up.

2

2. Place in a salad spinner and fill with cold water. Agitate to loosen dirt and drain. Repeat until water is clear; spin-dry.

3

3. Transfer to sheets of paper towel, then roll in the damp towels and store in a plastic bag. Refrigerate for up to a week.



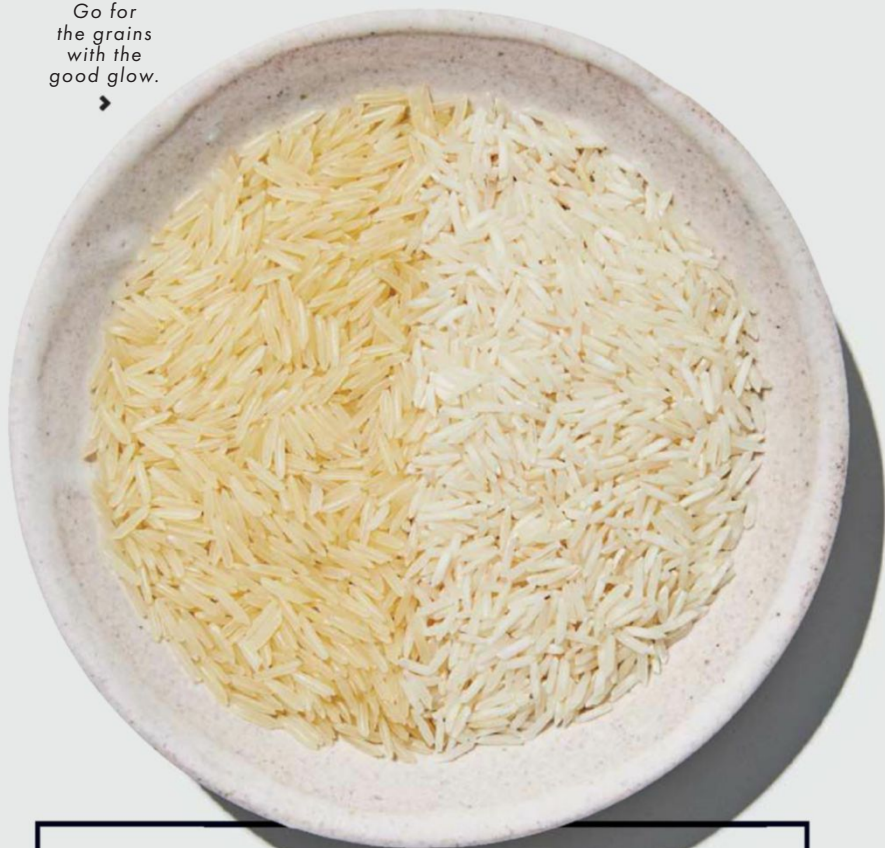
TEST KITCHEN TALK

Chris Morocco,
senior food editor

"I've got no patience for unnecessary prep, which is why I'm a fan of frozen spinach. Every 10-oz. block represents 20 minutes that I won't be washing, blanching, shocking, and squeezing out a sinkful of fresh spinach that cooks down to nothing in the end. Plus, it turns out frozen vegetables are often more nutritious than fresh because they're picked at peak ripeness when nutrient levels are highest, usually partly cooked, and frozen before they can degrade."

prep school

Go for the grains with the good glow.



FROM P. 41

GOLDEN CHILD

When shopping for quality basmati—Hindi for *fragrant*, in case you were wondering—it pays to examine the stuff closely. You want grains that are longer and wider than your run-of-the-mill white rice, which helps them endure the (at least) hour-long soaking process necessary for a proper fluffy pot. And look for rice with a slightly golden hue—that indicates that the product you're looking at has been properly aged, which gives the rice its characteristic sweet, nutty scent and further ensures the ideal end texture. —NIKITA RICHARDSON



The Phyllo Down

Working with frozen phyllo dough takes patience and no small amount of finesse, but those crunchy, lighter-than-air layers are more than worth the effort. Below, three tips that we've found to be the keys to making the most of this freezer-aisle miracle. —C.M.

DEFROST PROPERLY

You can't rush this part. Refrigerate frozen phyllo for about 8 hours or overnight to allow it to thaw, then leave at room temp another hour or two until all the sheets are pliable. Jumping the gun will lead to cracks.

USE PLENTY OF FAT

In order to get golden, individual layers, you need to brush each layer of phyllo with butter or oil. Use a pastry brush, and remember that each sheet will soak up around 1 Tbsp. of fat, so plan accordingly.

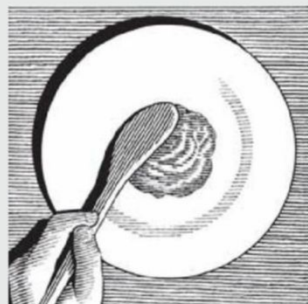
KEEP IT COVERED

Working layer by layer takes time; keep the rest of the dough tightly wrapped so that it doesn't dry out in the process. Plastic wrap is fine, but a clean, barely damp kitchen towel works best.

FROM P. 91

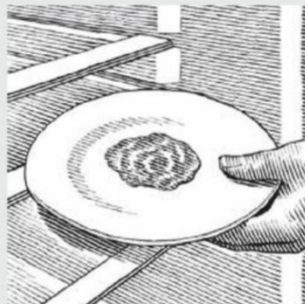
WE BE JAMMING

Temperature is key when making jams and jellies—it determines the consistency of the finished product. But instead of fussing with a candy thermometer, we opt for a low-tech method known as the wrinkle test, which lets us see if the mixture has reached the proper setting point. Before you start cooking, pop a small plate into the freezer so it's ready when you are. Then you're on your way to nailing it. —CLAIRE SAFFITZ



1.

When you think your jam is close to being finished, remove it from the heat and take the chilled plate out of the freezer. Dollop a spoonful of hot jam in the center of the plate.



2.

Put the plate back into the freezer and allow it to chill for about a minute. (Make sure to set a timer; otherwise you run the risk of freezing the jam.)



3.

Remove plate and drag a finger through the jam. If set, it will wrinkle up when pushed, leaving a line on the plate. Continue cooking and repeat test if necessary.



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sourcebook

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GENERATION NEXT pp. 58–77

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THE QUEENS OF KING pp. 78–85

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Tracy Morgan

What's your favorite restaurant in the world?



THE VITALS

Age 48

Hometown
New York City

Current role
A gym teacher
in *Fist Fight*

In the high school cafeteria, you'd find him at The cool kids' table

Probably eating
Tater tots and chocolate milk



One hint: The shrimp may go flying.



► There are two ways to get your Tracy Morgan fix this month: First, catch his new comedy, *Fist Fight*, out now. Second, head to...Benihana? The comedian is a regular at the crowd-pleasing teppanyaki restaurant chain.

"I love Benihana. I love the fun, I love the people, and on top of that, the food is good. I try to visit once a month," says Morgan, who's partial to Manhattan's midtown location but also hits up Benihanas in other cities when he travels (his standard order: hibachi shrimp and teriyaki chicken). For family birthday parties, he

has even hired a Benihana chef to cook dinner on his home teppanyaki flattop (that's right, he actually has one at home) and flip shrimp at guests. When Morgan goes out, he often treats the meal as a chance to perform a free quasi stand-up routine at the communal table. "I sit at the table with everybody. To go to Benihana and not talk, you gotta be an a**hole," he says. "It's a built-in audience, so I'm always working out my new material there." And you thought that onion volcano was entertaining.

—SARAH Z. WEXLER

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