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The  
**COMFORT  
FOOD**  
Issue

Calling All Carbs!  
America's Best Bread P.15

# bon appétit



## The New Rules of Pasta

How **clever**  
techniques  
& **surprising**  
ingredients  
are changing  
the way  
we make  
our favorite  
dinner

P. 52

+  
24 HOURS  
AT THE  
**WAFFLE  
HOUSE**

P. 60

That richness  
and spice? It's  
called nduja.

When it  
comes to  
spaghetti,  
try taking  
it black.

Chopped  
shrimp instead  
of sausage?  
Yes, please.

**PLUS** The kitchen appliance we're kinda embarrassed to admit  
that we're totally obsessed with P. 29



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COMFORT FOOD

# march

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“trust me, this stylish bunch will please any  
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COMFORT FOOD

## march

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“Two slices of buttered toast (homemade bread is a must) topped with a generously seasoned soft-fried egg in a bowl of hot milk. Sounds wrong, but it’s delicious.”

—L.D.

“All the braised meats.”

—R.B.

“Julia Child’s French onion soup. I would bathe in that stuff if it were socially acceptable.”

—C.M.

“WHAT’S YOUR ULTIMATE COMFORT FOOD?”

“Coq au vin—with the necessary glass of Burgundy while cooking.”

—J.C.



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# editor's letter

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ADAM ON  
TWITTER AND  
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AT @RAPO4

Photo director  
Alex Pollack's  
cold-weather  
office headgear



## STYLE AND SUSTENANCE

► Dress for the job you want, not the job you have. That's what they always tell you. Though at *Bon Appétit*, I'm not sure if that old saw applies.

Last month I was sitting in my office with senior editor Meryl Rothstein and restaurant and drinks editor Andrew Knowlton. We were hatching ideas for our Starters section, which Meryl edits. I noticed that both were wearing chambray shirts, like Don Henley back in his *Hotel California* days. Just then, creative director Alex Grossman bounded in wearing chambray. (Although pointing out that resident surfer dude Grossman is sporting chambray is like noting that Fonzie's wearing a leather jacket.)

Next thing I knew, we had six chambray enthusiasts in front of my sofa for a photo. Which got me thinking: Are we really all the same here at *Bon App*? Or did we succumb to a uniform?

Sometimes during the winter months, it feels like I'm hanging out in a Portland coffeehouse or on an episode of *Girls*—so many staffers have wool caps pulled over their heads as they sit at their desks. (Condé Nast keeps it brisk.)

And then there's our footwear. One day I kept spotting L.L. Bean duck boots in the hallways. Another photo was in order. Eight of us put our best feet forward—which caused Mainer Scott DeSimon, our deputy editor, to swell with pride. ("Until I was 16," he said, "I literally didn't know other boots existed.")

At this point, you might ask, Why is the editor in chief of a food magazine writing about clothes? Fair question. Sure, it's a little ridiculous, but so is spending all day, every day, obsessing over food. I like to think that what makes this magazine fun and interesting and funny and opinionated is that we retain our grasp of the world—not just the *food* world. We can celebrate one of America's most cherished restaurants (page 60)—even if the Michelin Guide never will. And we know that when you're sitting down to dinner, the location of your meal is as important as what's on the menu (page 80).

It's all these little *non*-food elements that make us appreciate the bread and butter of *BA*: some 40-plus recipes each month. This is even the case in our test kitchen, where we develop and test all those dishes. Stop by and our food editors will show their stripes with their stripy aprons—or their smock-style linen aprons, or their denim aprons, or...well, you get the gist. ■

ADAM RAPOPORT  
EDITOR IN CHIEF

Introducing

# THE STARBUCKS FLAT WHITE

Two ristretto shots for a bolder espresso.  
Joined by the velvety sweetness of steamed  
whole milk. United in a sip like no other.

**SIMPLICITY IS  
ITS OWN ARTISTRY.**



**DEAR BON APPÉTIT,**  
AS A FAN OF AUSTIN'S  
**ODD DUCK** SINCE ITS FOOD  
TRAILER DAYS, I WAS  
THRILLED TO SEE IT OPEN AS  
A BRICK-AND-MORTAR.  
HAVING DEVoured THE  
LOVELY BEET PANNA COTTA  
WITH MEYER LEMON  
MOUSSE IN ITS ENTIRETY, I'D  
LOVE TO HAVE THE RECIPE.

—TRACIE CHAN, *Austin*



## BEET PANNA COTTA AND MEYER LEMON MOUSSE

**6 SERVINGS** Beets for dessert—we were skeptical too, but their sugar content and gorgeous color make for a stunning dish. See more riffs at right.

### BEET PANNA COTTA

- ½ lb. red beets, peeled, cut into ½" pieces
- 2 cups heavy cream
- ½ tsp. kosher salt
- 1 tsp. unflavored powdered gelatin
- 3 Tbsp. honey
- ½ tsp. vanilla extract

### MEYER LEMON MOUSSE

- 1 Tbsp. finely grated Meyer lemon zest
- ½ cup fresh Meyer lemon juice
- ½ cup (1 stick) chilled unsalted butter, cut into pieces, divided
- ½ cup sugar, divided
- 4 large egg yolks
- 1 large egg
- ½ cup chilled heavy cream

**SPECIAL EQUIPMENT:** Six 8-oz. glasses or ramekins

**BEET PANNA COTTA** Bring beets, cream, and salt to a simmer over medium heat in a medium saucepan. Cover, reduce heat, and simmer very gently until beets are tender, 25–30 minutes. Let cool slightly.

Meanwhile, combine gelatin and 2 Tbsp. cold water in a blender; let sit 5 minutes for gelatin to soften.

Transfer beets and their cooking liquid to blender; add honey and vanilla and purée until smooth. Strain through a fine-mesh sieve into a large bowl; discard solids.

Divide purée among glasses and chill until set, 3½–4 hours.

**DO AHEAD:** Panna cotta can be made 3 days ahead. Cover and keep chilled.

**MEYER LEMON MOUSSE** Bring lemon zest and juice, ¼ cup butter, and ¼ cup sugar to a simmer over medium heat in a medium saucepan, stirring to dissolve sugar. Remove from heat.

Whisk egg yolks, egg, and remaining ¼ cup sugar in a small bowl until pale and thick, about 2 minutes. Whisking constantly, slowly pour hot lemon mixture into egg mixture. Transfer back to saucepan and cook over medium-low heat, whisking constantly, until curd is thickened and whisk leaves a trail, about 5 minutes. Remove from heat and add remaining ¼ cup butter, whisking until melted and curd is smooth.

Transfer curd to a bowl and cover with plastic wrap, pressing directly onto surface. Chill until cold, at least 2 hours.

When ready to serve, whisk cream in a small bowl to soft peaks and gently fold into curd. Spoon mousse over panna cotta.

**DO AHEAD:** Lemon curd can be made 3 days ahead. Cover and chill.

## So Weird It Works

Beet panna cotta might sound strange, but it makes sense: Sweet vegetables lend themselves to desserts, and panna cotta can serve as a blank canvas for pretty much any flavor—savory included. Meet a few more custard-friendly veg:



### SWEET CORN

To intensify the corn flavor of his corn panna cotta at The Hive in Bentonville, AR, chef Matt McClure removes the kernels, steeps the cobs in cream, and then purées the kernels and cream.



### SWEET POTATOES

The sweet potato panna cotta with toasted pumpkin-spice marshmallows at Press in St. Helena, CA, is a lighter take on another classic veggie dessert: sweet potato pie.



### PEAS

At Cypress Restaurant in Charleston, SC, pastry chef Andrea Upchurch plays on the Indian flavors of curried pea panna cotta with tamarind-chile purée, yogurt-cilantro cream, and roasted garlic.



### PARSNIPS

“Overwintered parsnips are a perfect sweet-starchy ingredient,” says Justin Walker of Earth at Hidden Pond in Kennebunkport, ME, who serves a parsnip panna cotta with pickled cranberries.

Want us to get a restaurant recipe for you? E-mail us at [rsvp@bonappetit.com](mailto:rsvp@bonappetit.com), or use the hashtag [#bonapprsvp](#) on Twitter or Instagram. Submissions become the property of *Bon Appétit*.

**DEAR BON APPÉTIT**, MY HUSBAND LOVED, LOVED, LOVED THE PORK RIBS AT **BAR LA GRASSA** IN MINNEAPOLIS. THEY WERE SO TENDER, THE WAITER SAID FORKS AND KNIVES WERE NOT ALLOWED. IT WOULD BE SO GREAT TO SURPRISE MY HUSBAND AND MAKE THEM AT HOME.

—**SUSAN ZAVADIL**, *Minneapolis*

## CALABRIAN GRILLED PORK RIBS

**4 SERVINGS** *This recipe can easily be doubled for a group. Make sure to check the ribs in a few spots for doneness.*

- 1 rack St. Louis-style pork ribs (2–3 lb.)
- Kosher salt, freshly ground pepper
- 5 Fresno chiles, seeded if desired
- 10 garlic cloves
- ½ cup olive oil
- 1 Tbsp. unseasoned rice vinegar
- 1 Tbsp. fresh rosemary leaves
- ½ tsp. crushed red pepper flakes
- 2 Tbsp. chopped fresh parsley
- Lemon wedges (for serving)

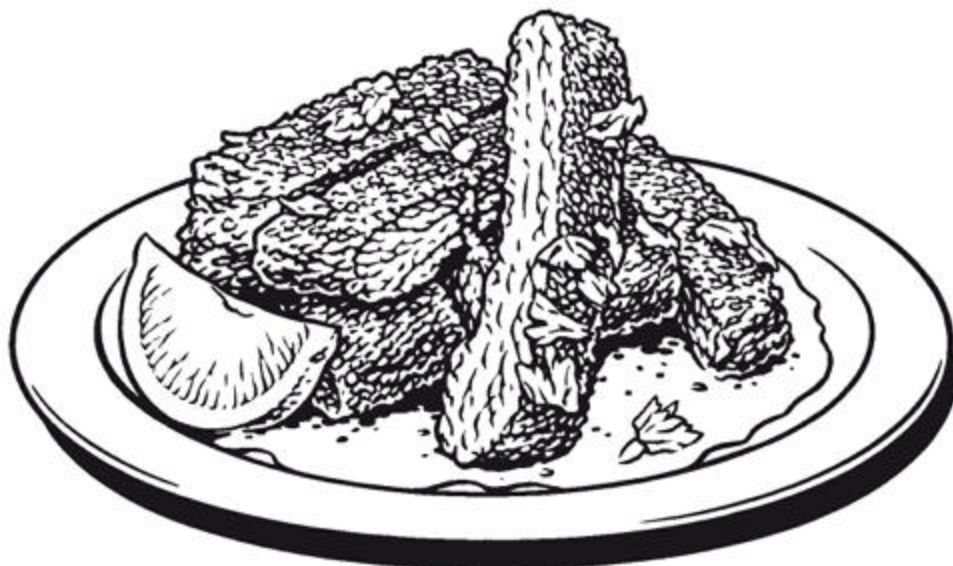
Preheat oven to 250°. Place a double layer of foil large enough to wrap ribs on a rimmed baking sheet (to catch any drips). Set ribs on top and generously season with salt and pepper.

Pulse chiles, garlic, oil, vinegar, rosemary, and red pepper flakes in a food processor until mixture is almost smooth (a few larger pieces should still be visible). Rub ribs all over with marinade and pour any excess over top. Wrap up tightly in foil.

Roast ribs until meat is tender but not quite falling off the bone, 2½–3 hours. To check doneness, run a paring knife through 2 or 3 ribs; it should slide easily into flesh.

Heat broiler. Once ribs are cool enough to handle, remove foil and reserve juices. Place ribs on a clean rimmed baking sheet and broil until charred in spots and marinade has formed a golden-brown crust, 8–10 minutes. Transfer to a cutting board and let rest at least 10 minutes.

Slice meat into individual ribs. Drizzle with reserved juices and top with parsley. Serve with lemon wedges.



## Commenters-a-commenting

The holidays bring out the best (and, yes, the worst), and your responses to our December 2014 issue were no exception. By the numbers:

10

ham lovers who swear by Christmas ham, including one total convert: “We don’t even eat pork,” Sandra S. from Hawaii writes, “but there is just something about a good holiday ham!”

155+

#babkallah (our babka-challah hybrid) tags on social media

2

readers outraged by a photo of a child throwing back wine. For the record, we endorse sparkling apple cider only. One responder wonders: “Since when is chugging any beverage socially acceptable, at any age?” Well...

19,700+

(record-setting) likes for Lavender Shortbread on BA’s Instagram account

3

fruitcake loyalists. Isabeau V. from Oregon calls the ones from Collin Street Bakery in Texas “divine.”



One photo of an adorable corgi named Latke, sent by his potato pancake-loving owner

Savor the dark



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MARCH 2015

# starters

WHERE GREAT TASTE BEGINS

The goods  
at The Mill  
in San  
Francisco.

JOSEY BAKER BREAD  
JOSEY BAKER BREAD  
JOSEY BAKER BREAD  
JOSEY BAKER BREAD  
JOSEY BAKER BREAD  
JOSEY BAKER BREAD

## On the Rise

A **BA**  
Bread  
Primer

We might be living in the age of gluten-free everything, but the quality of artisanal bread baking in America has never been higher

stone grain  
whole grain  
—rye—

THE MILL

stone grain  
whole grain  
—red wheat—

THE MILL

stone grain  
whole grain  
—red wheat—

THE MILL

stone grain  
whole grain  
—white wheat—

THE MILL

stone grain  
whole grain  
—white wheat—

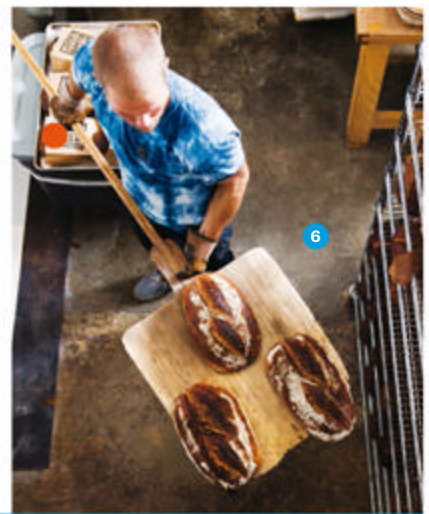
THE MILL



A BA Bread Primer



**Mahogany-crusted loaves**, dark, dense ryes, buckwheat baguettes. America's bread scene is changing before our eyes. But, like anything worth geeking out over, there's a learning curve. Just as the coffee craze had its own vocab (cortado, anyone?) and mixology had ice fetishes, the bread cult has a code. Here's what you need to know, from the lingo to the legends to the loaves we love.



The Bakery of the Moment Looks Like This



Don't you want to hop on your bike and buy a few loaves?

The Mill in San Francisco is a prototypical **new-wave bakery**. Take a peek inside (and out)

- 1. STOP AND SHOP**  
Rolling pins, tote bags, and other design-y merch remind you that it's not just a bakery—it's a lifestyle.
- 2. CONNECT ME NOT**  
Leave your laptop at home; this is a no-Wi-Fi zone. Think of it as coffee-shop backlash.
- 3. KILLER COFFEE**  
Single-origin beans from Four Barrel and ace baristas keep the bakery buzzing all day.
- 4. FLOUR SHOW**  
If you've got it, flaunt it. House-milled organic whole grain flour is on display.
- 5. PASTRY PLUS**  
Expect more than classic croissants. There might be kimchi in those morning buns.
- 6. COOK OUT**  
The baking's done on-site, often in view of (drooling) customers.
- 7. PROPOSE A TOAST**  
There's a pricey toast menu, of course.
- 8. BRAND OF BAKERS**  
Bakers today aren't anonymous laborers—they're earning the name recognition of big-time chefs. That's bread visionary Josey Baker (his real name, folks) on wheels.  
—AMIEL STANEK

TRY THIS AT HOME  
No-Knead  
No-Brainer

→ **Want in on the bread game?** There's still no better place to start than with Jim Lahey's genius No-Knead Bread recipe. Lahey, of New York's hugely influential Sullivan Street Bakery, ignited a frenzy when his recipe was published in the *New York Times* in 2006. It spawned his best-selling book *My Bread*, a Chinese translation of which is due this year (world domination almost complete!). —A.S.

KNOW HOW TO...SPEAK BREAD

An-cient Grains

A buzzy term that refers to grains other than modern cultivated wheat. Examples include spelt and Kamut (heirloom wheats) and teff.

Crumb

The soft interior of a loaf (the stuff inside the crust). It might be open and irregular (think ciabatta) or tight and dense (more like health bread).

Hy-dra-tion

The ratio of liquid to flour in a dough. The cool kids are into high-hydration (really wet) doughs, which take finesse to handle but yield a chewy crumb.

Miche

This year's "it" loaf (say "meesh"), often sold in halves or quarters. A supersize French-style, typically round bread that boasts a thick, extra-dark crust.

Nat-u-ral-ly Leav-ened

Code for bread that utilizes a sourdough starter instead of commercial yeast. Used by bakeries committed to Old World baking techniques.

Sour-dough Start-er

A flour-water mix that hosts the wild yeasts that make sourdough bread rise. A.k.a. the "mother." Many bakers give it more TLC than their real moms. —A.S.

Who needs grilled cheese?



**CUMIN GRUYÈRE**  
*Loaf, Durham, NC*  
Stuffing bread with cheese is almost cheating, but we can't complain about this guy.



**SPICED SOURDOUGH**  
*Manresa Bread, Los Gatos, CA*  
Studded with hazelnuts, apricots, pear, cardamom, black pepper, and cloves.



**SESAME RYE**  
*Sub Rosa, Richmond, VA*  
Made with stone-milled heirloom grain, this loaf gives us a whole new appreciation for rye bread.



**SUNFLOWER SEED**  
*Baker Miller, Chicago*  
A dense, seed-flecked loaf will have you making toast all week (a little cultured butter is a must).



...and  
the Best  
Loaves  
Look Like  
These

We went to the top bakeries to find loaves so good you might finish them in one sitting (whoops!)

—BELLE CUSHING



Have some breakfast in bread.

**BARLEY-FLAKE PORRIDGE**  
*Babettes Bakery, Denver*  
Think breakfast porridge that's been fermented, hand-mixed, and baked into a fluffy round.



Go sesame or go home.

**SESAME-TAHINI**  
*High Street on Market, Philadelphia*  
A Middle Eastern-inspired loaf from a BA Hot Ten restaurant that has a stand-out bakery within.



**AFTERNOON BREAD**  
*Maine Street Meats, Rockport, ME*  
This aptly named crusty sourdough comes steaming out of the oven at 1:30 p.m. every day.



**MICHE**  
*Arcade Bakery, NYC*  
A monumental loaf (it clocks in at 4.5 lb.) with celestial air pockets and a crust to be reckoned with.



## A BA Bread Primer



## The Flour Has Power

Regular ol' white flour? Not at today's craft bakeries. Three ways **bread's main ingredient** is changing for the better

### Locally Sourced

Bakers source their carrots and basil locally, so why not flour? Avery Ruzicka of Manresa Bread in Los Gatos, CA, is on a quest to buy all her flour from California and Pacific Northwest farms. It supports the region and ups the freshness factor (see below for more).

### Daily Grind

A handful of bakeries—Tabor Bread, Farm & Sparrow, The Mill—have begun milling their wheat, rye, and corn in-house using traditional stone mills. This preserves both the bran and the germ (where all the nutrition and flavor reside) and means ultrafresh flour. Wheat starts to oxidize (a.k.a. go stale) when you crack it. "We mill it one day and mix it into dough the next," says The Mill's Josey Baker.

### Heirloom Grains

The most delicious breads right now are being made from long-forgotten varieties of wheat, rye, and corn. Think Red Fife, a nutty wheat with caramel notes, or Wrens Abruzzi Rye, which packs a strong umami punch.

—HANNAH WALLACE



1. **WHITE SONORA WHOLE WHEAT FLOUR**  
\$10; hayden flourmills.com

2. **ORGANIC EINKA FLOUR**  
\$8; bluebird grainfarms.com

3. **85 BREAD FLOUR**  
\$6; carolina ground.com

4. **FARRO FLOUR**  
\$10; hayden flourmills.com



## TRY THIS AT HOME Extend the Life of Your Loaf

→ Good bread does have one liability: a short shelf life. Brad Holderfield of Tabor Bread in Portland, OR, tells us how to eke out a few extra days

### Shop small

Many bakeries sell half or quarter loaves—be realistic about how much you'll use.

### Buy whole grain

Breads with some whole grains contain more pentosans, compounds that retard staling.

### Bag it

Store it in a sealed plastic bag to keep it soft. You'll lose the crispness of the crust, but you can regain some of that by warming it in a low oven.

### Freeze it

If you know you won't eat it all, freeze half, tightly double-wrapped in plastic. Defrost at room temperature and warm in a 350-degree oven. —H.W.

## KNOW HOW TO...SPOT A GOOD LOAF

You can tell a lot about bread just by looking at it. Tartine alum Nathan Yanko of M.H. Bread and Butter in San Anselmo, CA, breaks down his country loaf

### Large, irregular holes

An open crumb structure (see glossary, page 16) with large holes is a sign that the bread has had a long natural fermentation and that the dough was treated gently. That all translates to flavor.

### Color variation

Yanko strives for distinct colors on top. "On the inside of the score [where the dough is cut], I want a lighter tan, which should spread to a dark brown."

Pizza at a Chinese restaurant!



**DANNY BOWIEN**  
Robertson helped the chef develop the pizza for Mission Chinese's NYC reopening.



**ROSIO SÁNCHEZ**  
The former Noma pastry chef flew to SF to clock some time on the Tartine bread shift.



**CHRISTIAN PUGLISI**  
The Relæ chef joined Robertson in Rome to do pizza R&D for Copenhagen's Bæst.



**SARAH LEMKE**  
Robertson jetted out to Ghent, Belgium, to meet with the baker behind De Superette.

Tartine does Belgium.

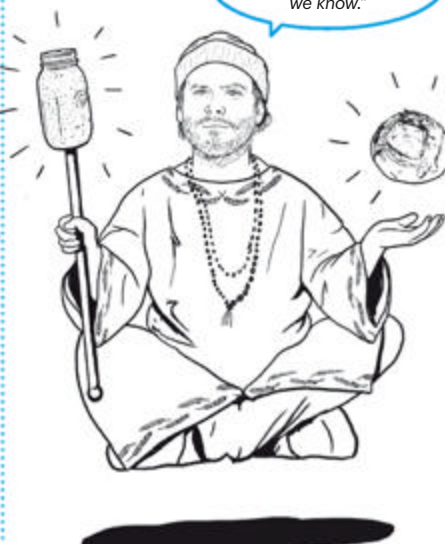


**CARLO MIRARCHI**  
His Roberta's staff got an impromptu seminar in advance of opening their new NYC bakery.



**JOSH SKENES**  
The Saison chef discussed grains to prep for his Chinese noodle concept in SF.

"The more we teach about bread, the more we know."



**JON DARSKY**  
Together they worked out kinks in the dough at SF's crazy mobile pizzeria, Del Popolo.



**IVAN ORKIN**  
The global ramen guru, known for rye noodles, called to talk other alt-grain noodles. —A.S.

Baked-to-order bread at New York City's Contra.



## Great Bread Takes Work. Here's Proof

### The Dough

The (\$3!) bread offering at Contra changes frequently, but the one above uses a baguette-sourdough hybrid dough designed to yield a soft interior and a hard crust. Co-chef Fabian von Hauske starts the no-knead dough at 9 or 10 a.m., then folds it every three hours until baking.

### The Bake

The dough is portioned into small loaves that go into the oven at the start of dinner service and come out while still slightly underbaked. Each loaf is later fired to order.

### The Glaze

Loaves are basted with fat, often rendered chicken or beef fat.

### The Presentation

Each loaf is torn in half before arriving at the table for a rustic look.

### The Butter

A rotating cast of flavored butters accompanies the bread. They recently served celeriac, adding the burnt butter left from cooking the veg.

## Every Movement Has Its Guru

**Chad Robertson**, of the famous Tartine Bakery in San Francisco (and soon Tokyo), has shared his glutinous gospel with a growing number of chefs, bakers, and ramen masters the world over. Above, a small sample of some of his recent collaborators

### A dark and crunchy crust

"It can be a workout for your jaw, but personally I like getting a variety of textures," Yanko says.

### Nutty smell

Ever notice how bread people sniff loaves? With one like this, you want a nutty aroma, indicative of the great caramelization of the crust. —H.W.





## The Providers' Pantry

What's for dinner when the fridge is bare? Plenty, thanks to some well-selected staples

by JENNY ROSENSTRACH and ANDY WARD

Don't worry: You can do a lot better than plain toast for dinner.

Most nights our family dinners rely on a philosophy followed by chefs the world over: Use fresh ingredients and mess with them as little as possible. This is easy to live by early in the week, when our fridge runneth over from our big Sunday shop. By Wednesday or Thursday, however, the hyenas (read: children) have thrashed through the fresh stuff, and we have to look elsewhere for inspiration. So we keep the shelves (and fridge and freezer) full of flavor boosters like homemade pickles, good-quality bacon, and those mini-containers of tamarind sauce left over from Indian takeout. Here's how we put our secret weapons to work.

### → Split Pea Soup *Homemade Stock, Split Peas, Bacon*

If you've got great homemade stock, you've got great soup. Sauté a little chopped carrot and onion in butter and olive oil, and season with salt and pepper. Add dried split peas, stock, and a chunk of smoky bacon (the hunk you've dutifully stored in the freezer). Simmer about 45 minutes until peas are tender, whirl with an immersion blender, and serve with croutons.

### → Simple and Speedy Pasta *Pasta, Capers, Breadcrumbs*

Sauté minced shallots, garlic, red pepper flakes, and capers in olive oil. Add a half cup of breadcrumbs and cook until breadcrumbs are toasty. Toss with pasta and grated Parm. And when the kids inevitably ask, explain that capers are "tiny explosions of salty goodness."

### → Fried Chickpeas *Chickpeas, Tamarind Sauce, Cayenne*

Drain and dry canned chickpeas, then fry in neutral oil until crisp, about 15 minutes. Season with salt, pepper, and cayenne, and serve with yogurt, tamarind sauce, cilantro, and some flatbread. We're starving just typing that.

### → Carbonara *Spaghetti, Bacon, Eggs, Parmesan*

This is why we keep all that Benton's bacon in the freezer. If there is a better way to end a long week than a big bowl of carbonara, we do not know what it is.

### → Smoked Trout with Pickled Cabbage *Finn Crisp Crackers, Smoked Trout, Mayo, Homemade Pickled Cabbage*

We like to call this one of the world's best open-face dinners. ■

For more Jenny and Andy, check out their blog, *Dinner: A Love Story*.

Find our favorite carbonara at [bonappetit.com/carbonara](http://bonappetit.com/carbonara)



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## Killer Fish

I'm calling it now: **Blowfish tails** are the chicken wings of the sea. They taste like a cross between lobster tail and chicken tenders, so it's no wonder they show up on so many menus. Here in New York, I've tried them seared at Toro, fried at Brooklyn Fare, and grilled at Uncle Boons. And don't worry: Unlike their famously fatal Japanese cousins, North Atlantic blowfish are completely edible.

What the blowfish lacks in looks, it makes up for in tastiness.



### MAINTAIN YOUR FIZZ

The Sizzler was a gift from a friend just back from Hong Kong. It seemed like something you'd buy only for the killer packaging, but it's so handy, I now have four (I can re-up at [thebrooklynkitchen.com](http://thebrooklynkitchen.com)). It's a bottle opener that also seals big bottles of beer and sparkling water, for bubbly drinking days later.

### Show Some State Pride

I'm not someone who collects presidential spoons, but I can get behind Corbé's **Fifty United Plates** series (starting at \$78; [corbecompany.com](http://corbecompany.com)). I fill my home state of Georgia with everything from regionally appropriate boiled peanuts to, well, Swedish Fish. The porcelain shape doubles as a geography pop quiz, too: Order North Dakota and stump friends during cocktail hour.



**LIGHTS, CAMERA, DINNER!** Think about what it's like to eat when someone's watching you. Multiply that someone by a million. Add six cameras and Tom Colicchio asking your opinion of that pork chop. That's what it's like to be a judge on Bravo's **Best New Restaurant**. I'm less self-conscious than I was as a judge on Iron Chef America years ago, when a producer told me my job was to "say something mean or funny...fast." But that doesn't mean I'm used to it.

Best New Restaurant airs Wednesdays at 10/9c on Bravo.

### THE NEW HOTNESS

For years I was a Sriracha guy, but these days I've been getting my spicy fix elsewhere:



#### TAJÍN

Most fruit (try mango!) is better with this Mexican seasoning, a mix of salt, chile, and lime. And I haven't had a slice of cucumber without a dash in a year.

\$5; [amazon.com](http://amazon.com)



#### MAMA LIL'S SWEET HOT PEPPAS

Quickly becoming a secret ingredient at restaurants; the sweet heat does wonders for pizza, sandwiches, even Bolognese.

\$48 for six 12-oz. jars; [mamalils.com](http://mamalils.com)



#### CHARISSA

A cumin-forward spice paste from 91-year-old Earl Fultz on New York's Long Island. I've been spooning it onto fish, pasta, and fried eggs.

\$12; [charissa.biz](http://charissa.biz)

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The **BA** Q&A



## Ellie Kemper

The star of *Unbreakable Kimmy Schmidt* loves deep-fried ravioli. But don't get her started on green juice...

For real?! You can watch Kemper's new comedy on Netflix March 6.

### THE VITALS

**Age** 35

**Hometown**  
St. Louis

**Favorite hometown pizza**  
Imo's

**Lasting lesson learned**  
Never get meat at a bus station

**Crowning culinary achievement**  
Third place in a gooey butter-cake contest on the set of *The Office*



**Everyone has a go-to dish. What's yours?** "Mexican turkey stew. It's turkey, salsa, and hominy. You put it in the slow cooker for six hours, and it makes the person cooking it look like she knows what she's doing—even when that isn't necessarily the case."

**You recently left L.A. What will you miss—or not—about the food scene?** "I became very aware of juicing when I was there. For a few months, I'd have a green juice every day, but one day I realized I'd rather eat those ingredients than drink them."

**What about Missouri, where you grew up?** "There's this delicacy called toasted ravioli. It's basically just deep-fried. It's so good. You dip it in marinara sauce."

**Tell me about what you ate on the set of your new show.** "There was a lot of Mallomars and Yoo-hoo. I don't know why, because I haven't seen either of those since 1986 or something."

**Is there food you associate with your time on *The Office*?** "Every day at 10 a.m., we would have something called 'hot snack,' which can only be described as bar food: chicken wings, mac and cheese, egg rolls, cheeseburger sliders. At first I thought it was a little gross, but when you realized you got there at 5 a.m., it wasn't that terrible."

**How do you take your coffee?** "Black. Sometimes with a little cinnamon on top."

**Cinnamon?** "I think I tried it in the summer, and it reminded me of Christmas, which made me excited so I kept adding it."

**Weirdest thing in your fridge right now?** "My husband is only 37, but he has the sensibilities of a much older man. He loves marmalade, so I think we have three varieties of it in our fridge right now. And he loves prunes, which is so gross to me."

**Anything else that ages him?** "Lots of hard candies, you know what I mean?"

**Favorite thing to binge on?** "I haven't had to go to a clinic or anything, but I have a problem not finishing a pint of ice cream."

**Ever snuck a meal into the movies?** "In high school I was one of those girls who saw *Titanic* nine times. My friend and I snuck in soup one night."

**Food you wish you never had to eat again?** "Garlic. It's like you can only get rid of it by sweating it out. I can smell garlic coming out of my pores."

**You can have three people over for dinner, living or dead. Who are they?** "Carol Burnett, Mike Nichols, and Abraham Lincoln."

**What would you cook for them?** "Maybe my famous Mexican turkey stew."  
—INTERVIEW BY ANDREW PARKS

For a video of Kemper talking cheap wine, go to [bonappetit.com/celebs](http://bonappetit.com/celebs)

PHOTOGRAPH BY BEN RAYNER

MAKEUP BY MATIN USING WILLA SKINCARE AT TRACEYMATTINGLY.COM; HAIR BY CHRISTOPHER NASELLI FOR EXCLUSIVE ARTIST MANAGEMENT USING ALTERNA HAIRCARE; WARDROBE STYLING BY DORIA SANTOPLOER; BLOUSE BY VINCE; BRACELET BY GILES & BROTHER; RING BY PAMELA LOVE; FOR DETAILS, SEE SOURCEBOOK.

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The 360°

# Bittersweet Symphony

Long the sideman, vermouth breaks out as a solo act

by DAVID LYNCH



### Vermouth is more potion than drink.

The ultimate cocktail builder (see Martinis and Manhattans) was originally used as a medicinal tonic, with spices and botanicals like wormwood—the German “*wermut*” inspired the name. Technically, it’s a wine that is aromatized (infused with botanicals) and fortified (spiked with unaged brandy).

The brandy helps it last longer than wine, but not much. It’ll start to oxidize after about a month, so keep it in the fridge.

### STRAIGHT UP



At its best, vermouth isn’t just a snazzy cocktail ingredient, it’s a cocktail unto itself. Case in point: a glass of the legendary **Punt e Mes** over ice (plus an orange peel, if you’d like). The sweet vermouth has more bitterness than its peers—it’s that extra bittering that helps it stand alone.

### MARTINI MATH

It’s not the gin that makes a Martini. It’s how much vermouth the drinker likes.



**JULIA CHILD**  
1:5 gin to vermouth: the Upside-Down or Reverse Martini



**FDR**  
2:1 gin to vermouth



**WINSTON CHURCHILL**  
Gin, no vermouth (just a rumored nod toward France)

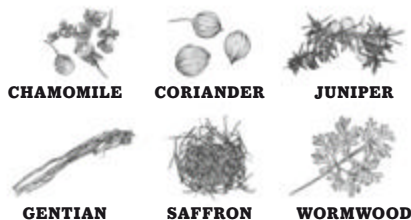


### YES, VERMOUTH BARS ARE A THING

A whole bar devoted to the stuff? There are several *vermutherías* in Barcelona, including the standing-room-only **Bodega 1900** run by the Adrià dynasty. Similar bars (like Chicago’s upcoming Arsenia) are coming stateside soon.

### HERBAL ESSENCES

A few ingredients you might taste:



### STYLE SPECTRUM

Vermouths have either a white or red wine base, and are either dry or sweet (though most red vermouths are sweet).

#### DRY WHITE

It’s the workhorse behind the cocktail bar and a crucial ingredient in any Martini (sorry, Churchill). French Dolin Dry is the benchmark white vermouth, but there’s certainly no shame in choosing classics Martini & Rossi or Noilly Prat.

#### SWEET RED

Reddish brown and often vanilla scented (as in Carpano Antica Formula). The anchor of a Manhattan or Negroni.

#### SWEET WHITE

Floral, ethereal, and clear. Look for blanc or bianco (e.g., Martini & Rossi) on the label.



### MIXING IT UP

Okay, fine, you’re not Euro enough for vermouth on the rocks. Here’s a more approachable vermouth-fueled creation to try:

#### AMERICAN LIGHT

Combine **1½ oz. Punt e Mes** and **1½ oz. Aperol** in a cocktail shaker filled with ice; stir until outside of shaker is frosty, about 30 seconds. Strain into a highball glass filled with ice and top off with **club soda**. Garnish with an **orange twist**. Makes 1



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BA

# Kitchen

&gt; RECIPES, TIPS, AND MENU IDEAS FROM OUR EXPERTS

Picture-perfect gigante beans, no soak required?! See *Prep School*, page 97, for the recipe.



THE TEST  
DRIVE

## Pressure's On

**I'm not afraid of being called a nerd**, which is why I'm telling you that I am really into my pressure cooker. Go ahead, laugh. Joke about it exploding in my face. I'll just be over here cooking unbearably delicious things in a quarter of the time it takes you. It all started with the most incredible pot of chickpeas I've ever tasted. Even unsoaked, they came out creamy inside—in 22 minutes flat. Since then I've cooked chicken stock in 45 minutes, brown rice in 12, and perfect polenta without taking my hands out of my pockets. You kind of want one now, don't you? Luckily, the *Bon Appétit* Test Kitchen tried out a fleet of models, and our favorites are on the next page. Revenge of the nerds. —Carla Lalli Music



**HOW WE  
TESTED THE  
PRESSURE  
COOKERS**

- We cooked three basic recipes—one for farro, one for chicken stock, and one for chickpeas—in each of the 11 test models, then sampled the results.
- The outcomes were more or less uniform (though timing varied from one to the next), so we judged the pressure cookers on ease of use.

**The  
Winner**

**KUHN RIKON  
DUROMATIC  
PRESSURE  
COOKER**

✦ A pressure cooker is actually a pretty simple piece of equipment—it's just a pot with a very tight-fitting lid outfitted with a mechanism for releasing steam. As such, any bells

and whistles really only complicate things. That's why this ultrasturdy, straightforward Swiss-made stovetop model gets our vote. A spring-loaded pressure-relief valve pops up as pressure builds, rising to indicate one red line for low pressure and two for high. That same valve also twists to let out steam gradually,

so there's no risking a hot blast to your hand or face. As if this thing could be more idiotproof, the secure lid locks automatically. **\$219 for 5-qt.;** [kuhnricon.com](http://kuhnricon.com) for stores

*Easy-to-see red lines indicate the pressure, taking the guesswork out of what's going on inside.*

*A release knob lets out steam in a constant stream rather than one dangerous burst.*

*The lid locks automatically, preventing it from opening when it's not supposed to.*

*Aluminum sandwiched between stainless steel ensures even heat distribution.*



**THE  
RUNNERS  
UP**

**The Dishwasher's Friend**

**FISSLER VITAQUICK PRESSURE COOKER**

✦ In a word: intuitive. We like that both an instant depressurizing tab and a color display (indicating that the pot is locked) are conveniently located in the handle. The only thing easier than using this pressure cooker is cleaning it: Unlike our winner, it's completely dishwasher safe—which for some people might justify the uptick in price. **\$280 for 6.4-qt.;** [fisslerusa.com](http://fisslerusa.com) for stores



**The Self-Motivator**

**IMUSA ELECTRIC PRESSURE COOKER**

✦ Plug-in pressure cookers are to stovetop models what cruise control is to driving a stick shift: What you gain in ease, you give up in manual control. But if you like the hands-off approach and you've got the counter space, set-it-and-forget-it cookers are for you. This one is sturdy, multifunctional (it also slow-cooks), and the bargain of the bunch. **\$80 for 5-qt.;** [target.com](http://target.com) —Joanna Sciarrino





BY STEFANO TONCHI

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## fast, easy, fresh

Pork chop perfection, weeknight cake (!), a meaty take on lentils, and more wonderful ways to **liven up your dinner table**

by Alison Roman

FOR  
COMPLETE  
NUTRITIONAL  
INFO FOR  
THE RECIPES  
IN THIS  
STORY, GO TO  
**BONAPPETIT**  
.COM/RECIPES



*No need to stop at chives. Add bacon, cheddar, chili—why hold back now?*

### Starch de Triomphe

Double-baking means double the fun—and the indulgence. This hybrid of baked and mashed potatoes is comfort food par excellence

### Twice-Baked Potatoes

**4 SERVINGS**

ACTIVE 35 MIN -  
TOTAL 2 HR

Place a rack in middle of oven; preheat to 425°. Poke **4 large russet potatoes** all over with a fork; rub with **2 Tbsp. vegetable oil**. Bake directly on oven rack until very soft when squeezed and skins are crisp, 50–60 minutes. Let cool just until you can hold them.

Using a serrated knife, slice potatoes in half lengthwise and scoop flesh into a medium bowl. Add **½ cup sour cream**, **¼ cup unsalted butter**, **¼ cup finely chopped fresh chives**, and **1 Tbsp. finely chopped fresh tarragon** (if desired); season generously with **salt** and **pepper**.

Divide among 4 potato skin halves, piling gloriously high—don't pack too tightly. (And what about the leftover skins? We say add butter and salt and snack on them.)

Increase oven temperature to 450°. Bake potatoes on a rimmed baking sheet until filling is puffed and browned in spots, 20–25 minutes. *Calories 500 - Fat 24 g - Fiber 7 g*

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*First things  
first: Get the  
grits going;  
they take the  
longest.*

*Grind the  
almonds. Dredge  
the trout in egg,  
then press in  
almonds to coat.*

*Begin  
cooking  
trout, two  
fillets at  
a time.*

*Wipe out  
skillet and  
cook Swiss  
chard.*

*Give the grits  
a final seasoning  
and spoon onto  
serving plates.  
Top with Swiss  
chard, then trout.*



## Just Crust Us

The search for crispy trout skin stops here. Dredging the fish in ground almonds works wonders, adding a delightfully toasty exterior

### Almond-Crusted Trout with White Grits and Swiss Chard

ACTIVE 30 MIN - TOTAL 30 MIN

4 SERVINGS

- 1 cup white grits (not instant)
- Kosher salt, freshly ground pepper
- 1 cup whole skin-on almonds
- 1 large egg, beaten to blend
- 4 6-oz. trout fillets

2 Tbsp. vegetable oil

1 bunch Swiss chard, thick ribs and stems removed, torn into pieces

1 small shallot, finely chopped  
Lemon wedges (for serving)

Bring grits and 4 cups water to a boil in a medium pot. Reduce heat to medium-low and gently simmer, whisking occasionally, until liquid is absorbed and grits are tender and creamy, 20–25 minutes. Season with salt and pepper.

Meanwhile, pulse almonds in a food processor until texture of coarse breadcrumbs. Transfer to a shallow baking dish; season with salt and pepper.

Place egg in another shallow baking dish. Season trout with salt and pepper.

Working one at a time, dip skin side of fillets into egg, then in almonds, pressing to adhere. Transfer to a plate as you go.

Heat oil in a large skillet over medium-high until very hot but not smoking. Cook 2 fillets, almond side down, pressing with a spatula occasionally to ensure contact with skillet, until almonds are well toasted and fish is nearly cooked through, about 3 minutes. Turn and cook until opaque throughout, about 1 minute more. Transfer to a plate. Repeat with remaining fillets.

Wipe out skillet. Add chard and shallot and season with salt and pepper. Cook, tossing, until chard is wilted, about 2 minutes. Serve chard and trout over grits with lemon wedges.

Calories 615 - Fat 31 g - Fiber 6 g





**WHY WE...  
FLIP THE CHOPS**  
Frequent flipping produces a deep-brown crust and an evenly cooked rosy interior—plus, the meat cooks in

less time since both sides are in near-constant contact with the pan. For the best results, try this technique with the thickest, fattiest chops you can find.



## Turn, Turn, Turn

Though it may seem like a counterintuitive practice, extra flipping is the secret to the golden-brown crust on these chops

### Your New Favorite Pork Chops

ACTIVE 20 MIN - TOTAL 25 MIN

**4 SERVINGS**

- 1 Tbsp. vegetable oil
- 2 1½"-thick bone-in pork rib chops (8–10 oz. each)
- Kosher salt, freshly ground pepper

- 8 sprigs sage
- 2 garlic cloves, peeled, smashed
- 1 Tbsp. unsalted butter

Heat oil in a large skillet over medium-high. Season pork chops all over (including the fat cap) with salt and pepper. Cook pork chops until bottom side is golden brown, about 1 minute. Turn and cook on other side about 1 minute before turning again. Repeat this process, turning about every minute, until chops are deep golden brown and an instant-read thermometer inserted into the thickest part registers

135°, 8–10 minutes (cooking time will depend on thickness of chops).

Remove pan from heat and add sage, garlic, and butter, smashing garlic into butter. Tilt skillet and spoon foaming butter and drippings over pork chops, making sure to baste the fat cap as well as the rib. Transfer pork chops to a cutting board and let rest at least 5 minutes (pork will come to 145° as it sits).

Cut away bone and slice pork about ¼" thick. Serve with any juices from the cutting board spooned over top. *Calories 220 - Fat 16 g - Fiber 0 g*



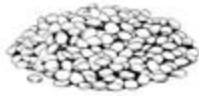
FARM TO *flavor*

We enhance Mother Nature with more Mother Nature, like all-natural sweet potatoes and sea salt.





FAST, EASY,  
FRESH



**WHY WE...**  
**CHOOSE BROWN LENTILS**  
Slightly larger than the red or fancy black kind, brown lentils are ideal for sautéing because they're less likely to fall apart when crisped up in the skillet.

## The Spice Route

Fragrant bits of aggressively seasoned lamb and heaps of fresh herbs transform ordinary lentils into the pantry party kid

### Spicy Lamb and Lentils with Herbs

ACTIVE 35 MIN - TOTAL 35 MIN

4 SERVINGS

- 1 Tbsp. vegetable oil
- ½ lb. ground lamb
- Kosher salt, freshly ground pepper
- 2 garlic cloves, thinly sliced
- 1 tsp. crushed red pepper flakes
- ½ tsp. cumin seeds
- 1½ cups cooked brown or French green lentils (from 1 cup dried)
- ½ English hothouse cucumber, chopped
- ½ cup chopped fresh cilantro, plus leaves for serving
- ¼ cup chopped fresh parsley, plus leaves for serving
- ¾ cup plain whole-milk Greek yogurt
- Flatbread and lemon wedges (for serving)

Heat oil in a medium skillet over medium-high. Season lamb with salt and pepper and arrange in pan in an even patty about ¼" thick. Cook, pressing occasionally to help meat make contact with pan, until underside is browned and very crisp, about 5 minutes. Carefully turn, pouring off excess fat (reserve), and cook until other side is crisp, about 5 minutes.

Break up lamb into small pieces. Mix in garlic, red pepper flakes, and cumin. Cook, stirring occasionally, until spices are fragrant and lamb is cooked through but still juicy, about 2 minutes. Transfer lamb mixture to a bowl with a slotted spoon.

Place lentils and 2 Tbsp. of reserved fat in same skillet, season with salt and pepper, and cook, tossing occasionally, until lentils start to brown and crisp, 5–8 minutes. Return lamb to skillet and toss to combine and warm through. Remove from heat and stir in cucumber, cilantro, and parsley.

Spoon yogurt onto plates and top with lamb mixture, then some more cilantro and parsley. Serve with flatbread and lemon wedges.  
Calories 290 - Fat 16 g - Fiber 6 g



-All Natural-  
**ALEXIA**

All-natural  
sweet potatoes  
with a hint of  
sea salt.



"If the idea of making a cake during the week causes anxiety, we hear you. Trust: This super-simple recipe is panic-free."

*Alison Roman*

There's  
no shame  
in freezer  
berries.  
Learn why in  
Prep School,  
page 97.



## Have Your Cake...

And stay sane, too! There's nothing like a moist, fluffy, berry-streaked cake to make any weeknight (or, um, weekday morning) feel special

### Raspberry-Ricotta Cake

ACTIVE 15 MIN - TOTAL 1 HR 35 MIN

**8 SERVINGS**

- Nonstick vegetable oil spray
- 1½ cups all-purpose flour
- 1 cup sugar
- 2 tsp. baking powder
- ¾ tsp. kosher salt
- 3 large eggs
- 1½ cups ricotta
- ½ tsp. vanilla extract
- ½ cup (1 stick) unsalted butter, melted
- 1 cup frozen raspberries or blackberries, divided

Preheat oven to 350°. Line a 9"-diameter cake pan with parchment paper and lightly coat with nonstick spray. Whisk flour, sugar, baking powder, and salt in a large bowl.

Whisk eggs, ricotta, and vanilla in a medium bowl until smooth; fold into dry ingredients just until blended. Then fold in butter, followed by ¾ cup raspberries, taking care not to crush berries. Scrape batter into prepared pan and scatter remaining ¼ cup raspberries over top.

Bake cake until golden brown and a tester inserted into the center comes out clean, 50–60 minutes. Let cool at least 20 minutes before unmolding.

**DO AHEAD:** Cake can be made 2 days ahead. Store tightly wrapped at room temperature.

Calories 405 - Fat 19 g - Fiber 1 g

# OFF THE MENU

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**VEGAS  
UNCORK'D**  
by bon appétit  
APRIL 23-26

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**k**A BA  
KITCHEN  
PRIMER

## souped up

To make a **robust and boldly flavored soup**, you need to invest time and effort. Follow these recipes and tips, and the payoff will be huge

by **Claire Saffitz**

FOR  
NUTRITIONAL  
INFO FOR  
THE RECIPES  
IN THIS  
STORY, GO TO  
**BONAPPETIT  
.COM/RECIPES**

*A heavy-bottomed pot is essential for keeping long-cooking soups from scorching.*



**The last time I ordered soup in a restaurant** was—well, let me see—possibly never. That's because in my mind, soup is something to be made and eaten at home, ideally with a cuddly animal at your feet in front of a blazing fireplace while the wind whips outside. The soup I'm talking about is never bland or thin; it's hearty, warming, and nourishing. I'm talking about transforming chicken wings

into a full-bodied, deep-amber stock. I'm talking about quietly coaxing cauliflower into a lush purée—no cream required. These techniques take some time, so set aside a lazy afternoon to let soup do its thing, melding disparate flavors into a cohesive whole. You'll be rewarded with a bowl of soup that's far more than a first course: It's satisfying enough to be called *dinner*.



### HEAT YOUR BOWLS

> Ladling hot soup into cold bowls will chill it slightly. Simple preventive measure? Preheat your oven to its

lowest temperature (usually around 200°). Turn off the oven, place soup bowls inside, and allow them to warm up for 10 minutes.

## Assemble Your Gear



### HEAVY-BOTTOMED POT

If you want a great soup (or *ragù*, braise, stew, etc.), you need a pot that distributes heat evenly so that bits won't burn on the sides while everything in the center just sweats. We rely heavily on enameled cast-iron Dutch ovens.



### LADLE

Don't underestimate the importance of a large ladle (at least 8 oz.) that's comfortable to hold and won't slide into the pot.



### BLENDER

For puréed soups, an immersion blender is convenient and gives you a perfectly nice texture. But for ultrasilky soup, invest in a powerful blender, such as a Vitamix or the Boss by Breville.

### KEY TECHNIQUE: STOCK

## Sear Before You Simmer

Our best-ever chicken stock begins with wings, which have a high skin-to-meat ratio. Browning the wings results in lots of caramelized nooks and crannies that imbue the stock with a deep, savory flavor

## Double-Dark Chicken Noodle Soup

### DARK CHICKEN STOCK

- 1 leek
- Stems from ½ bunch parsley
- 6 sprigs thyme
- 2 bay leaves
- 1 Tbsp. vegetable oil
- 3 lb. chicken wings
- 1 onion, unpeeled, quartered
- 3 carrots, peeled
- 2 celery stalks
- 2 garlic cloves
- 1 Tbsp. tomato paste
- ½ tsp. black peppercorns

### ASSEMBLY

- Kosher salt, freshly ground pepper
- 2½ lb. bone-in chicken thighs, skin removed
- 8 oz. carrots, peeled, sliced ½" thick

- 8 oz. pearl onions, peeled, halved through root
- 8 oz. egg noodles
- Fresh chervil (for serving)

**DARK CHICKEN STOCK** Trim dark green leaves from leek; discard all but 2. Slice leek in half lengthwise; set aside. Tuck parsley, thyme, and bay leaves inside leek leaves; tie closed with kitchen twine.

Heat oil in a large heavy pot over medium. Working in batches, cook wings, turning often, until browned all over, 15–20 minutes. Transfer to a plate.

Add onion, carrots, celery, garlic, and reserved leek to pot. Cook, turning occasionally, until browned, 10–12 minutes. Add tomato paste; cook, stirring, until slightly darkened, about 3 minutes. Add ½ cup water, scraping up browned bits. Add wings, leek bundle, peppercorns, and 12 cups water; bring

to a boil. Reduce heat; simmer, skimming occasionally, until stock is deep amber and chicken is falling off the bone, 1½–2 hours. Remove chicken and vegetables. Strain stock into a clean large heavy pot.

**ASSEMBLY** Bring stock to a simmer over medium-high heat; season with salt and pepper. Add thighs, cover, and simmer until cooked through, 8–10 minutes. Transfer thighs to a plate; let cool slightly. Shred meat; discard bones.

Add carrots and onions to pot; simmer until tender, about 5 minutes. Add meat.

Meanwhile, cook noodles in a pot of boiling salted water until just al dente, 7–8 minutes. Drain; rinse under cold water. Add to soup. Serve topped with chervil.

**DO AHEAD:** Soup (without noodles) can be made 2 days ahead (or 2 months if frozen). Let cool; transfer to airtight containers and chill. 8 servings



THE FORTIFIED BROTH



#### SAVE SOME FOR LATER

> These aren't your make-on-a-Monday-night soups, but they can still be weeknight staples. Many soups improve

the next day, and these are all freezable (just leave out the noodles in the chicken soup). To reheat, thaw overnight in the refrigerator, then

slowly bring the soup up to temp in a covered pot over medium heat, stirring often and scraping the bottom of the pot with a wooden spoon.

#### KEY TECHNIQUE: LAYERING FLAVOR

### Build a Better Base

For rave-worthy soups, skip the store-bought stock. You can extract a cleaner, stronger broth from a combination of water and several pantry ingredients. It's all about layering powerful flavor-enhancers that you probably already have on hand—bacon, tomato paste, herbs, peppercorns, a Parm rind, and, of course, kosher salt

#### Kale Minestrone with Pistou

##### MINISTRONE

- 3 sprigs oregano
- 3 sprigs rosemary
- 2 bay leaves
- 2 Tbsp. olive oil
- 4 oz. pancetta (Italian bacon), chopped (optional)
- 1 onion, chopped
- 1 leek, white and pale-green parts only, thinly sliced
- 2 carrots, peeled, chopped
- 2 celery stalks, chopped
- 4 garlic cloves, thinly sliced
- ½ tsp. crushed red pepper flakes

##### Kosher salt

- 2 Tbsp. tomato paste
- 1 28-oz. can whole peeled tomatoes, drained
- 1 Parmesan rind (about 2 oz.; optional)
- 3 cups cooked cannellini beans, cooking liquid reserved if desired, or two 15-oz. cans, rinsed
- Freshly ground black pepper
- 12 oz. baby Yukon Gold potatoes, scrubbed, cut into ½" pieces
- ½ bunch Tuscan kale, ribs and stems removed, leaves torn into 1" pieces

##### PISTOU AND ASSEMBLY

- 2 garlic cloves
- 1 cup fresh basil leaves
- ½ cup olive oil
- ½ oz. finely grated Parmesan
- 1 tsp. finely grated lemon zest
- Kosher salt

**MINISTRONE** Tie oregano, rosemary, and bay leaves together with kitchen twine.

Heat oil in a large heavy pot over medium. Add pancetta, if using, and cook, stirring often, until browned around the edges, about 5 minutes. Add onion, leek, carrots, celery, garlic, and red pepper flakes; season with salt. Cook, stirring often, until onion is translucent and carrots are tender, 10–12 minutes. Add tomato paste and cook, stirring to coat, until slightly darkened, about 3 minutes.

Add tomatoes, crushing with your hands as you go, then herb bundle, Parmesan rind, if using, and 6 cups water or reserved bean cooking liquid, or a combination. Season with salt and pepper and bring to a boil. Add potatoes, reduce heat, and simmer until potatoes are tender and flavors have melded, 20–25 minutes. Add kale and beans; cook until kale is tender, about 5 minutes. Discard Parmesan rind and herb bundle.

**DO AHEAD:** Soup can be made 2 days ahead (or 2 months if frozen). Let cool; transfer to airtight containers and chill.

**PISTOU AND ASSEMBLY** Pulse garlic and basil in a food processor until finely chopped. Transfer to a small bowl and stir in oil, Parmesan, and lemon zest; season with salt. Serve soup topped with pistou. 8 servings



THE PANTRY POWERHOUSE



#### PISTOU IS JUST THE BEGINNING

We're not saying we make soup only so we can eat the delicious toppings, but it's not *not* the reason we make it, either. A few faves:

- Well-browned toast, rubbed with garlic
- Roasted pumpkin seeds
- An extra drizzle of olive oil and a cascade of grated Parm



**ALWAYS SEASON AS YOU GO**

> Adding unseasoned ingredients to seasoned ones makes your mixture bland. This is why it's imperative to add salt

not just when the dish is complete but at every stage of the process. Sweating aromatics? Season them. Adding more stock? Salt it. Tossing a bunch of

veg into the pot? You get the point. Taste constantly and adjust as you go—you'll be amazed at the intensity that comes through when you nail it.



THE  
CREAMLESS  
WONDER

**KEY TECHNIQUE: PURÉING**

**Sweat Your Vegetables**

Simmering vegetables in a covered pot over low heat so that they steam in their own liquid—a French technique called *à l'étouffée*—is the ticket to achieving a soup with pronounced depth. We love this method with cauliflower, but also try it with celeriac or rutabagas

**Cauliflower-Cashew Soup with Crispy Buckwheat**

- ½ cup olive oil, divided
- 4 large shallots, thinly sliced
- 2 garlic cloves, thinly sliced
- 2 bay leaves
- 2 tsp. fresh thyme leaves

- Kosher salt
- ½ cup dry white wine
- 1 large head of cauliflower, cored, cut into small florets, stem chopped, divided
- ¼ tsp. cayenne pepper
- ¾ cup plus 2 Tbsp. cashews
- 6 cups (or more) vegetable stock, preferably homemade
- Freshly ground black pepper
- 2 Tbsp. buckwheat groats
- 2 tsp. fresh lemon juice
- ½ tsp. paprika

Heat ¼ cup oil in a large heavy pot over medium. Add shallots, garlic, bay leaves, and thyme; season with salt. Cook, stirring occasionally, until shallots are translucent, 6–8 minutes.

Add wine, bring to a boil, and cook until reduced by half, about 4 minutes.

**TEXTURAL TROUBLE-SHOOTING**  
When making any puréed soup, don't blend all the liquids and solids together at once. Hold back some liquid at first and use it to thin the soup as needed. You can always add more liquid, but there's not much you can do to fix a too-thin soup.

Set ¾ cup cauliflower aside; add the rest to pot along with cayenne and ¾ cup cashews; season with salt.

Cover pot, reduce heat to low, and cook, shaking pot occasionally, until cauliflower is fork-tender and vegetables have released all their water, 20–25 minutes (check occasionally to make sure vegetables are not browning; reduce heat if they are).

Add stock and season with salt and black pepper. Bring to a boil, reduce heat, and simmer, partially covered, until cauliflower is falling apart, 20–25 minutes. Discard bay leaves. Remove from heat and let cool slightly.

Meanwhile, finely chop reserved ¾ cup cauliflower and remaining 2 Tbsp. cashews. Heat remaining ¼ cup oil in a small skillet over medium. Add cauliflower, cashews, and buckwheat; season with salt. Cook, stirring often, until cauliflower and cashews are golden brown and buckwheat is browned and crisp, 5–8 minutes. Remove from heat and stir in lemon juice and paprika. Let cool slightly.

Working in batches if needed, purée soup in a blender until very smooth. Return to pot and reheat over medium-low, stirring and adding more stock to thin if needed (soup should be the consistency of heavy cream). Taste and season soup again if needed.

Serve soup topped with toasted cauliflower-buckwheat mixture.

**DO AHEAD:** Soup can be made 2 days ahead (or 1 month if frozen). Let cool; transfer to airtight containers and chill. 8 servings

# navigator



FOR THE ADDRESSES OF THE RESTAURANTS AND OTHER SPOTS IN THIS STORY, SEE SOURCEBOOK ON PAGE 98.

## carolina cool

For years, Asheville has been craft beer nirvana. Now, thanks to homegrown and new-to-town chefs, it's the food that's leading the way

**If good beer were all Asheville, North Carolina, had to offer**—and with nearly two dozen breweries and the nickname Beer City, USA, it has a *lot* of good beer—we'd still hop a flight. But beer is just the start of what's happening here. The combination of creativity and drive that fueled the craft brew movement has also inspired a scene where food, booze, music, and art are booming. Pedigreed chefs and mixologists—not

to mention artists and musicians—keep moving in. They're lured by the scene, sure, but also the mountain locale and hippie vibe. New spots offering everything from Indian street snacks to barrel-aged cocktails to riffs on traditional Southern food continue to raise the bar. Which means that Asheville may be America's best small city to eat and drink right now. We'd bet our biscuits on it. —**Scott DeSimon**



◀ No need to ask what the specialty is at a place called Biscuit Head. We like the pork gravy version.



Wicked Weed Funkatorium

**X**  
**Brews Clues**

Go on one of Asheville's many brewery shuttle tours to get a feel for the sudsy scene. Or better yet, customize your own drinking schedule—just remember to designate a driver. Here are four essential stops on any beer crawl.

**WICKED WEED FUNKATORIUM**  
**For the True Beer Nerd**

The city's most innovative brewery has a huge bar at its original location up the hill, but try this intimate new space for its more out-there beers, featuring lists titled "Sour" (try the Serenity ale) and "Funky." Impressive salty snacks, too!

**WEDGE BREWING COMPANY**  
**For the Hipster**

Edgy location? Check. Food trucks? Got 'em. A raucous scene? That, too. This River Arts District brewery has a buzzing patio and food from trucks like El Kimchi (yes, Mexican-Korean).



**RIDE TO LIVE**

Odds are you'll visit the area's iconic **Biltmore Estate** (two miles from downtown), so why not work up an appetite while you're there? Rent from the Bike Barn, located on the property, then hit the 22 miles of trails.

**GREEN MAN BREWERY**  
**For the Anglophile**

Dartboards on the wall and (non-American) football on the TVs give this low-key space a pubby atmosphere. Beers run from a classic ESB (perfect for watching footy) to more adventurous pours, like the refreshing Thai Farmhouse Ale, brewed with kaffir lime and ginger.

**ASHEVILLE BREWING COMPANY**  
**For Family Fun**

Traveling with kids? ABC's Merrimon Avenue outpost is your Disneyland. Sip an Escape Artist Pale Ale or its jalapeño-kissed cousin, Fire Escape, at the bar while your little darlings scarf (very good) pizza in the arcade or take in a movie. No, you're not a bad parent, you're a wise parent.



**MAKE THIS BURGER YOUR LAST BITE**

Asheville has a surprising wealth of tasty late-night, er, comfort food. The best is at the **Rankin Vault Cocktail Lounge** (open until 2 a.m.), where the **gooey bacon cheeseburger** will practically take you home and tuck you in.

**BISCUITVILLE, U.S.A.**

Lest you forget this is the South, you'll be reminded at breakfast, when biscuits dominate menus—just the thing to establish a foundation for a day of sampling beer. Three to try:

**BISCUIT HEAD**

Both always-packed locations serve massive "cathead" biscuits, best eaten smothered in one of seven gravies. (Bonus: You can order a flight of three!)

**HOMEGROWN**

A fried-chicken biscuit is the move at this locals' hang. Another local pro move? Top with honey and hot sauce.

**EARLY GIRL EATERY**

A downtown favorite, most likely within stumbling distance of your hotel. Go with the classic country ham, eggs, and cheese. A side of grits is the ideal dip.



**A MUG ONLY A MOTHER COULD LOVE**

The Southern Highland Craft Guilds provide one-stop shopping for craft souvenirs, including wooden spoons from **Allegheny Treenware** and trippy "face mugs" (above) and pitchers from **Turtle Island Pottery**.



On weekends, the line is long—but worth it—at Early Girl Eatery.

**HANGOVERS: WE FOUND THE CURE!**

You came to Asheville to drink, which means that at some point you'll need an antidote. End the night at **Sovereign Remedies** with the Pre-Hangover Tonic (it's all about the milk thistle). Wake up with **Nourish & Flourish's** Scarlet Runner juice, made with fennel and cucumber.



LATE NIGHT



EARLY MORNING



### STAY HERE

With new hotels planned for 2015, Asheville's lodging will soon catch up to its food scene. For now, downtown's **Aloft** offers modern rooms and mountain views, and it's the pick-up/drop-off spot for many beer tours.

## HAYWOOD ROAD

In the past few years, **West Asheville** has become the hipper, grittier alternative to gentrifying downtown. Here's how to spend an entire day on its main drag.



### 1 / HARVEST RECORDS

From vintage psych to alt-country and everything in between, this place is vinyl heaven.

### 2 / BATTLECAT COFFEE BAR

Refuel with a Café Miel—espresso, honey, and steamed milk—and take in the D.I.Y. energy.

### 3 / VILLAGERS

Need a kraut tamper for your fermentation crock? You'll find it at this shop for the urban homesteader.

### 4 / SHORT STREET CAKES

Visit the "cake ladies" at this tiny spot. Sleeper hit? Gluten-free peach-bourbon hand pies.

### 5 / URBAN ORCHARD CIDER COMPANY

An oasis for hard cider in Beer City. The bar/shop offers 22 varieties.

### 6 / HOLE

What's better than the rustic design here? The toasted almond doughnuts with cinnamon and sesame.



## Your Restaurant Hit List

You may have come for the beer, but you need to eat. Fortunately, the food here—from Indian street fare to classic Carolina barbecue—is worth its own visit.



◀ **From far left:** Pickled shrimp and fried green tomato at **Rhubarb**; open for business at **12 Bones Smokehouse**; clams in cider at **Cúrate**; sweet potato chaat and dahi sev pardi at **Chai Pani**.



### > KING JAMES PUBLIC HOUSE

This Southern gastropub has a deft touch with charcuterie—from duck liver pâté to *lardo* and turkey rillettes—and all things fermented and pickled. The order: Any of the "Jars."

### > CÚRATE

Chef Katie Button's line-generating tapas place lives up to the hype—and there's a lot of it. Sit at the bar, sip a Rebutito cocktail, and watch them slice Ibérico ham. The order: Clams in cider.

### > RHUBARB

After inventing Foothills Cuisine at Tennessee's acclaimed Blackberry Farm, John Fleer moved back to his home state to open this spot, which riffs on Southern food traditions. The order: Pickled shrimp and fried green tomato.

### > ALL SOULS PIZZA

The pizza outpost of Farm & Sparrow bakery, where chef David Bauer mills all the grains used in-house. Grab a loaf of its heirloom grit bread on the way out. The order: Cremini, kale, and mozzarella polenta pizza.

### > 12 BONES SMOKEHOUSE

Obama ate here. Unlike politics, however, the mahogany-glazed ribs are something everyone can agree on. (Note: closed weekends.) The order: The 12 Bones.

### > CHAI PANI

We're not sure how authentic Bombay Chili Cheese Fries and the ground-lamb Sloppy Jai are, but the Indian street food here is so good, so vibrant, we don't care. The order: *Dahi sev pardi* (think nachos with mashed potatoes).

### ROCK ON!

From the annual Moogfest to a range of venues, Asheville loves its live music. Local musician **Don Howland** (Gibson Brothers) shares his favorite places.

### THE MOTHLIGHT

"A small club with a great bar in a former furniture store. The bands that play here are super eclectic, from avant-jazz to experimental rock."

### THE GREY EAGLE

"An old warehouse where you could imagine seeing Hank Williams. They've got a taqueria, too. Local and national acts play six nights a week—Mondays are about contra dancing."

### THE ORANGE PEEL

"This was a big soul club in the '70s. Now it hosts A-list names like Nick Cave and Aimee Mann—though they'll still book a cover band now and then."

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# UN FORGETTABLE

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## CHEF'S COUNTER: ALL-STAR FEAST

Kick off the weekend in true Vegas-style—with **ARIA**'s stellar lineup of A-list celebrity chefs. Mingle with culinary superstars Jean-Georges Vongerichten, Julian Serrano, Michael Mina, Shawn McClain, Masa Takayama, and more as they take over The Buffet at **ARIA** and put their gourmet spin on self-service-style dining. Enjoy specialty dishes and unlimited libations, including wine, beer, and cocktails, to celebrate the start of Vegas Uncork'd.



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## MASTER SERIES DINNER:

THE NEW ORLEANS FISH HOUSE  
EXPERIENCE WITH EMERIL LAGASSE

Celebrity Chef Emeril Lagasse brings his love of fresh seafood and trademark "New New Orleans" style of cooking to his New Orleans Fish House at **MGM Grand**. Guests will be treated to Champagne and tasty hors d'oeuvres, followed by a five-course seated dinner featuring Emeril's signature creations.

The one and only Emeril will introduce each dish, along with complementary wines from the restaurant's award-winning wine list.

@MGMGRAND



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## CALIFORNIA CHARDONNAY AND PINOT NOIR: A TASTING OF BALANCE

Swirl, sip, and savor eight exquisite wines during this exciting, educational event at **Bellagio**. Moderated by Bellagio Director of Wine and Master Sommelier Jason Smith and *Bon Appétit* Wine Editor David Lynch, this premier tasting will feature membership wineries of In Pursuit of Balance—an organization focused on producing balanced, expressive Pinot Noir and Chardonnay in California—along with an expert panel discussion and wine sampling.



@BELLAGIO

## MASTER SERIES: PREMIER PAIRINGS WITH KRUG CHAMPAGNE & GUY SAVOY

Uncork a one-of-a-kind experience with Master Chef Guy Savoy and Krug Champagne—the world's first luxury Champagne House. During this premier event at Restaurant Guy Savoy in **Caesars Palace**, guests will be taken on an unforgettable epicurean adventure celebrating the very best in food and Champagne. The intimate affair will feature four signature courses paired perfectly with Krug's prestigious varieties.

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# THE NEW RULES OF PASTA

Sorry, pesto and *pomodoro*, we love you, but the rules have changed. Grated horseradish instead of Parmigiano? Why not? Chopped shrimp instead of sausage? Bring it on. Here's how to make pasta in 2015

• • •  
Recipes by Dawn Perry  
Photographs by Marcus Nilsson  
Illustrations by  
Caz Hildebrand Here Design



STROZZAPRETI  
WITH OXTAIL  
RAGÙ AND  
HORSERADISH  
CRUMBS  
P. 58

*Homemade  
breadcrumbs  
provide  
crunch and  
flavor on  
almost any  
pasta.*

*Hearty  
meat gets  
a fresh kick  
from fresh  
horseradish.*

*Pork, beef,  
veal? Not  
again. For  
this ragù,  
we're using  
oxtail.*

**RULE NO.1**

to rethink  
ragù, just add  
horseradish

RULE NO. 2

# shine bright with lemon

RIGATONI WITH  
LEMON-CHILE  
PESTO AND  
GRATED EGG  
P. 59

A finish of  
grated egg  
(nope, not  
Parm) adds  
richness  
and fluff.

Lemon juice  
and zest make  
this seriously  
lemony.

**YOU NO LONGER NEED A RED-CHECKED TABLECLOTH**—or anything Italian—to serve pasta. At today's most innovative restaurants, pasta is a blank slate for any number of ingredients (lime, *nduja*, jalapeño) and cuisines (Japanese, Korean, Danish). The techniques are rooted in Italian methods, but that's the only way pasta seems to be bound by tradition. Need proof? Here are the last three pastas I've eaten: squid ink chitarra with blue crab and Old Bay breadcrumbs at Rolf and Daughters in Nashville; pappardelle with honshimeji mushrooms, bitter greens, and miso at Trove in Seattle; and chilled farro spaghetti with sea urchin and sesame at Upland in New York. It's not the spaghetti and meatballs we grew up with—and that's a good thing. Now it's time to start cooking this way at home. —ANDREW KNOWLTON

RULE NO. 3

let the  
supporting  
ingredients  
star


With loads of cabbage and plenty of pancetta, it's about way more than the noodle.

Poppy seeds make the dish, well, pop.


Sturdy greens won't get lost in the mix.



REGINETTI  
WITH SAVOY  
CABBAGE AND  
PANCETTA  
P. 59



FARRO  
SPAGHETTI WITH  
MUSHROOMS  
AND HAZELNUTS  
P. 59



Easy-to-make  
hazelnut  
stock lends  
creaminess.

Farro  
pasta  
adds an  
earthy  
note.

A garnish  
of shaved  
hazelnuts  
means,  
yup, more  
nuttness.

RULE NO. 4

go nuts! we're crazy for  
nutty notes in pasta

RULE NO. 5

sure, we'll  
say it: go  
gluten-free



Vinegar-kissed beets keep things vibrant.



GLUTEN-FREE SHELLS WITH BEETS, RICOTTA, AND PISTACHIOS  
P. 58



A swoosh of ricotta screams restaurant entrée, not weeknight main.

LIKE CAZ HILDEBRAND'S ILLUSTRATIONS? CHECK OUT *THE GEOMETRY OF PASTA*, A CRAZY-COOL BOOK (AND A NEW LINE OF PASTAS AND SAUCES). FIND OUT MORE AT [GEOMETRYOFPASTA.CO.UK](http://GEOMETRYOFPASTA.CO.UK).



## Squid Ink Pasta with Shrimp, Nduja, and Tomato

**4 SERVINGS** Turn to *Prep School* on page 96 to learn about the spreadable pork salami called nduja (and where to buy it). No nduja? Just add an extra glug of olive oil along with some red pepper flakes.

- 1 lb. large head-on or shell-on shrimp
- 3 Tbsp. olive oil, divided
- 6 garlic cloves, divided, 2 smashed, 4 thinly sliced
- 1 bay leaf
- 1 cup tomato passata or puréed whole peeled tomatoes
- 4 oz. nduja
- Kosher salt
- 12 oz. squid ink linguini
- ¼ cup fresh lemon juice
- ¼ cup chopped fresh parsley, plus more for serving
- Freshly ground black pepper

Peel and devein shrimp, saving heads and/or shells. Finely chop shrimp; set aside. Heat 1 Tbsp. oil in a medium saucepan over medium-high and cook smashed garlic, stirring, until golden, about 1 minute. Add reserved shrimp heads and/or shells and cook, stirring, until bright pink, about 2 minutes. Add bay leaf and 2 cups water and bring to a boil. Reduce heat and simmer until stock is slightly reduced and flavorful, 8–10 minutes. Strain through a fine-mesh sieve into a large bowl; discard solids.

Heat remaining 2 Tbsp. oil in a large skillet over medium-high. Add sliced garlic and cook, stirring, until fragrant, about 1 minute. Remove skillet from heat and carefully add tomatoes and 1 cup stock (mixture may sputter). Return to heat and cook, stirring occasionally, until sauce is beginning to thicken, about 3 minutes. Add nduja, using a wooden spoon to work it into the sauce. Reduce heat and simmer, stirring occasionally, until flavors have melded, about 3 minutes. Stir in reserved shrimp and cook, stirring occasionally, until opaque, about 2 minutes.

Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until very al dente (pasta will still be opaque and very firm in the center). Drain pasta, reserving 1½ cups pasta cooking liquid.

Add pasta and 1 cup pasta cooking liquid to sauce and cook, tossing often and adding more cooking liquid to help finish cooking pasta, until pasta is al dente and sauce is thickened (but still

saucy) and coats pasta, about 5 minutes. Add lemon juice and ¼ cup parsley; toss. Taste and season with salt and pepper. Serve pasta topped with more parsley.

**DO AHEAD:** Stock can be made 1 day ahead. Let cool; cover and chill. Wrap tightly and chill shrimp separately.

## Strozzapreti with Oxtail Ragù and Horseradish Crumbs

**4 SERVINGS** Richly flavored oxtail cooks down to a fabulously silky texture, but other braising cuts, like bone-in short ribs, would work here too.

- 3 lb. oxtails
- Kosher salt, freshly ground pepper
- 4 Tbsp. olive oil, divided
- 1 medium yellow onion
- 2 medium carrots, peeled
- 2 celery stalks
- 2 garlic cloves, finely chopped
- 2 cups dry white wine
- 2 cups low-sodium chicken broth
- 3 tsp. finely chopped rosemary, divided
- 1 cup coarsely torn breadcrumbs
- 2 tsp. freshly grated horseradish
- 12 oz. strozzapreti or other short pasta

Preheat oven to 350°. Season oxtails with salt and pepper. Heat 2 Tbsp. oil in a large heavy pot over medium-high and cook oxtails until deeply browned all over, 15–18 minutes; transfer to a bowl.

Meanwhile, finely chop onion, carrots, and celery in a food processor.

Cook vegetables in same pot, stirring often, until soft, 5–7 minutes. Add garlic and cook, stirring, until fragrant, about 2 minutes. Return oxtails to pot and add wine, broth, and 2 tsp. rosemary. Oxtails should be just covered; top off with water if needed. Bring to a simmer, cover, and transfer to oven. Braise, checking halfway through to make sure oxtails are covered at least two-thirds of the way up, until meat is falling off the bone, 2–2½ hours. Remove oxtails from liquid. When cool enough to handle, shred meat and return to sauce; discard bones.

Meanwhile, toss breadcrumbs with remaining 2 Tbsp. oil on a rimmed baking sheet, squeezing bread to help it absorb oil. Bake until golden brown, 5–7 minutes; let cool. Stir breadcrumbs, horseradish, and remaining 1 tsp. rosemary in a medium bowl.

Cook pasta in a large pot of boiling salted water, stirring occasionally, until very al dente (pasta will still be opaque

and very firm in the center). Drain pasta, reserving 1½ cups pasta cooking liquid.

Bring ragù to a simmer over medium-high heat. Add pasta and 1 cup pasta cooking liquid and cook, tossing often and adding more cooking liquid to help finish cooking pasta, until pasta is al dente and sauce is thickened and coats pasta, about 5 minutes. Taste and season with salt and pepper. Serve pasta topped with horseradish breadcrumbs.

**DO AHEAD:** Ragù can be made 4 days ahead. Let cool; cover and chill.

## Gluten-Free Shells with Beets, Ricotta, and Pistachios

**4 SERVINGS** Don't laugh—good gluten-free pastas exist. *Andean Dream* makes our favorite shells; go to [bonappetit.com/alt/pasta](http://bonappetit.com/alt/pasta) for other top picks.

- ½ cup raw pistachios
- 1 tsp. plus 5 Tbsp. olive oil; plus more for drizzling
- Kosher salt, freshly ground pepper
- 1 cup ricotta
- 2 lb. small golden beets, scrubbed
- 1 large shallot, finely chopped
- 3 Tbsp. Champagne vinegar
- 12 oz. gluten-free shells or other short pasta
- 1 Tbsp. finely chopped fresh chives
- Flaky sea salt

Preheat oven to 350°. Toast pistachios on a baking sheet, stirring occasionally, until golden brown, 8–10 minutes. Let cool, then chop. Toss in a small bowl with 1 tsp. oil; season with kosher salt and pepper.

Process ricotta and 1 Tbsp. oil in a food processor until smooth (or whisk in a bowl); season with kosher salt and pepper.

Cook beets in a large pot of boiling salted water until just tender, 12–15 minutes. Transfer to a kitchen towel and let cool slightly. Rub off skins with paper towels and slice ¼" thick. Toss in a large bowl with shallot, vinegar, and 4 Tbsp. oil; season with kosher salt and pepper.

Return beet cooking liquid to a boil and use it to cook pasta, stirring occasionally, until al dente. Drain pasta, reserving ½ cup pasta cooking liquid.

Meanwhile, heat a large skillet over medium-high. Cook beets and dressing, tossing occasionally, until beets are golden brown in spots, 8–10 minutes. Add pasta and cook, tossing and adding cooking liquid as needed, until pasta is coated.

Serve pasta over ricotta topped with pistachios and chives and drizzled with oil. Season with sea salt and pepper.

## Reginetti with Savoy Cabbage and Pancetta

**4 SERVINGS** We're into the ruffles-on-ruffles look you get from using savoy, but green cabbage is great in its place.

- 12 oz. reginetti or other short pasta
- Kosher salt
- 2 Tbsp. olive oil
- 6 oz. thinly sliced pancetta (Italian bacon)
- 1 small head of savoy cabbage, tough ribs removed, leaves torn
- ¼ cup (½ stick) unsalted butter, cut into pieces
- 2 tsp. fresh thyme leaves
- ½ oz. Parmesan, finely grated (about ½ cup)
- Freshly ground black pepper
- Poppy seeds (for serving)

Cook pasta in a large pot of boiling salted water, stirring occasionally, until very al dente (pasta will still be opaque and very firm in the center). Drain pasta, reserving 1½ cups pasta cooking liquid.

Meanwhile, heat oil in a large skillet over medium and cook pancetta, turning halfway through, until brown and crisp, about 4 minutes. Drain on paper towels.

Add cabbage to skillet and cook undisturbed until deeply browned in some spots, about 3 minutes. Toss, then cook undisturbed until deeply browned in other spots, about 2 minutes. Continue to cook and toss until cabbage is charred in some spots and bright green in others and beginning to wilt. Add butter and thyme and cook, tossing, until butter begins to brown, about 2 minutes. Add Parmesan, pasta, and 1 cup pasta cooking liquid and cook, tossing often and adding more cooking liquid to help finish cooking pasta, until pasta is al dente and sauce is thickened and emulsified and coats pasta, about 5 minutes. Add pancetta and toss to combine; taste and season with salt and pepper. Serve topped with poppy seeds.

## Farro Spaghetti with Mushrooms and Hazelnuts

**4 SERVINGS** Chef Krajeck serves a similar dish at Rolf and Daughters; his hazelnut broth adds a clever layer of flavor.

- ½ cup blanched hazelnuts
- ¾ cup low-sodium chicken broth
- 1 tsp. Sherry vinegar or red wine vinegar
- Kosher salt, freshly ground pepper
- ¼ cup olive oil
- 1 lb. maitake mushrooms, torn into bite-size pieces
- 2 garlic cloves, finely chopped
- ½ cup dry white wine
- 12 oz. farro spaghetti
- 1 tsp. finely grated lemon zest

Preheat oven to 350°. Toast hazelnuts on a baking sheet, stirring occasionally, until golden brown, 8–10 minutes. Let cool; set a small handful aside. Blend broth and remaining nuts in a blender until very smooth, about 5 minutes. Transfer hazelnut stock to a small bowl and stir in vinegar; season with salt and pepper.

Heat oil in a large skillet over medium-high. Add mushrooms, season with salt and pepper, and cook, tossing occasionally, until golden brown, 8–10 minutes. Add garlic and cook, stirring, until fragrant, about 1 minute. Add wine. Bring to a vigorous simmer and cook until wine is slightly reduced, about 2 minutes.

Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until very al dente (pasta will still be opaque and very firm in the center). Drain pasta, reserving 1½ cups pasta cooking liquid.

Add pasta, 1 cup pasta cooking liquid, and ½ cup hazelnut stock to mushrooms and cook, tossing often and adding more cooking liquid to help finish cooking pasta and more hazelnut stock to help thicken sauce, until pasta is al dente and sauce is thickened and coats pasta, about 5 minutes. Taste and season with salt and pepper.

Just before serving, finely grate reserved hazelnuts over pasta and top with lemon zest.

## Rigatoni with Lemon-Chile Pesto and Grated Egg

**4 SERVINGS** The butter (yep, a whole stick) mellows the tart lemon sauce and is key to the finished texture.

- 12 oz. rigatoni or other short pasta
- Kosher salt
- 4 hard-boiled large egg yolks
- 8 Tbsp. unsalted butter, divided
- 1 tsp. finely grated lemon zest
- 2 Tbsp. fresh lemon juice
- 1 tsp. finely grated Meyer lemon zest
- 2 Tbsp. fresh Meyer lemon juice
- ½ tsp. crushed red pepper flakes
- Freshly ground black pepper
- ½ oz. Pecorino, finely grated (about ½ cup)

Cook pasta in a large pot of boiling salted water, stirring occasionally, until very al dente (pasta will still be opaque and very firm in the center). Drain pasta, reserving 1½ cups pasta cooking liquid.

Meanwhile, finely grate egg yolks on the small holes of a box grater and set aside.

Heat 6 Tbsp. butter in a large skillet over medium-high. Add both kinds of lemon zest and juice and red pepper flakes, swirling pan to incorporate. Add pasta and 1 cup pasta cooking liquid and cook, tossing often and adding more cooking liquid to help finish cooking pasta, until pasta is al dente and sauce is thickened and coats pasta, about 5 minutes. Taste and season with salt and pepper.

Add Pecorino and remaining 2 Tbsp. butter to pasta and toss until melted. Serve pasta topped with reserved grated egg yolks.

## A-PLUS PASTA

Philip Krajeck of Nashville's Rolf and Daughters is a modern pasta savant. Here are his secrets to making every bowl mind-altering

### 1 Build texture

The most important textural element in the dish is the pasta itself. A delicate noodle needs a delicate sauce—think spaghetti with crab. A sturdier shape like rigatoni begs for a robust accompaniment, something meaty or spicy (or both). Layer on even more by adding things like breadcrumbs and nuts.

### 2 About that sauce...

Krajeck finishes all of his pastas in a pan with the sauce ingredients and some of the pasta cooking water, tossing everything together until the liquid emulsifies into a glossy “condiment,” as he likes to say. This technique requires slightly undercooking the pasta so that it won't go gummy.

### 3 Make it go “pop”

Acidity is the difference between restaurant cooking and home cooking, says Krajeck, who adds, “It's so not about fat these days.” A splash of something sour (lemon juice, vinegar) brightens any dish. Taste your pan sauce, add a few drops of something acidic, then taste again. —Carla Lalli Music

SINCE **ANDREW KNOWLTON** WAS A TEEN, THE **WAFFLE HOUSE**—  
THAT PARTICULARLY SOUTHERN INSTITUTION KNOWN FOR  
KILLER HASH BROWNS AND LATE-NIGHT PATTY MELTS—HAS BEEN  
THERE FOR HIM. TO RETURN THE FAVOR, HE DECIDED TO WORK  
A FEW HOURS AT THE GRILL. ROUND-THE-CLOCK, TO BE EXACT

# 24 Hours AT THE



PHOTOGRAPHS BY **BRIAN FINKE**

HAND LETTERING BY **TRAVIS W. SIMON**

WITH JUST TWO HOURS UNTIL THE END OF HIS LAST SHIFT, OUR ASPIRING GRILL MASTER LOOKS FORWARD TO A SHOWER.

**WAFFLE HOUSE** **MANAGER'S SPECIALS**

<b>Keri Ribeye and Eggs</b> yum yum yum \$11.00		<b>Nikki Special</b> T-Bone Dinner \$11.00		<b>SPORTY 8.00</b> Cheesesteak On Mashed Potatoes
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Price includes choice of Coca-Cola soft drink, coffee or food bev.



FOR A MINI-DOC OF ANDREW'S DAY AT THE WAFFLE HOUSE, GO TO [BONAPPETIT.COM/WAFFLEHOUSE](http://BONAPPETIT.COM/WAFFLEHOUSE)

# I remember my first time. I was 17 and a little tipsy.

It was late. I didn't plan it, it just happened. It always *just happens*, right? I don't recall many of the details, but I know I left happy and satisfied with a gentle "Thanks, hon!" ringing in my ears. From that moment on I was in love...with the Waffle House.

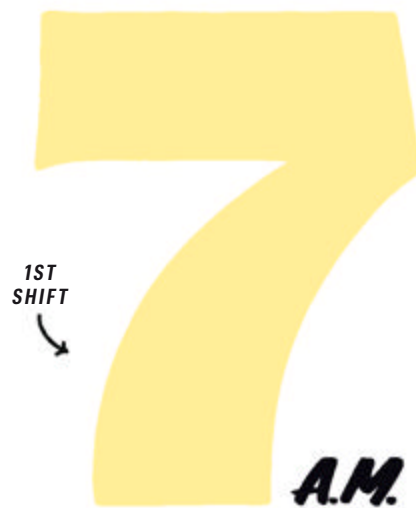
For the uninitiated (assuming there are still some of you out there), Waffle House is a chain of 1,764 restaurants spread across 25 states. Most are located along the highways and interstates of the South. Think of the Waffle House as the 1950s Main Street diner you never had growing up. The layout is always the same—open kitchen, booths, counter seats, jukebox—and the double-sided laminated menu always includes breakfast, burgers, pork chops, T-bones, waffles, and, most famously, hash browns.

But for a Georgia boy like me, the Waffle House is a lot more than a place to eat a patty melt and drink a Coke. It's a regional touchstone right up there with SEC football and pork rinds. There's nothing that says "home" to me more than driving from the Atlanta airport—or anywhere in the South, really—and spotting the canary-yellow Scrabble-tile sign. It doesn't matter what time it is; the Waffle House is open 24 hours a day, 365 days a year. Some claim the doors have no locks. I always forget to check.

Because of this round-the-clock service, crazy stuff famously goes down at the Waffle House. There's the time Kid Rock got in a fistfight in suburban Atlanta. Another incident in which a drunk Georgia couple got horizontal in the parking lot, and when the cop told them to get dressed, the woman tried to slip a cheeseburger onto her foot, thinking it was her sandal. There are robberies, cars crashed into façades, and, more commonly, obnoxious boozed-up customers simply behaving badly late, late at night. (Let's be honest: If the French Laundry were open 24 hours a day, sketchy things would happen there too.) But in the end, the Waffle House is a gathering place to sit and talk about the weather, politics, or the Georgia Bulldogs over a plate of some very tasty, no-nonsense food. Eat there often enough, and the waiters and cooks will know both your name and your order.

The Waffle House is one Southern tradition I'm happy to ingrain into my two daughters. The thicker the waiter's Dixie drawl, the better the waffles taste, insists Julep, my six-year-old. And then last year, on a trip to Charleston, South Carolina, she asked me if I'd ever worked at a Waffle House. It got me thinking: Could I cut it as a cook there? I mean, I'd never be able to play QB for my other hometown love, the Falcons, but man the grill at the Waffle House? It seemed doable. So I went to the editor of this magazine with an idea: I would fly to Atlanta, where the Waffle House was born, and work a shift as a grill operator. He agreed, with one condition: Instead of a single shift, I had to work three—24 hours straight. Deal! Somehow the good folks at the Waffle House HQ agreed, and before I knew it, I was on my way south from my home in Brooklyn.

I was going to work at the Waffle House.



→ "You forgot to shave," says Donna, the store manager of Unit 1058—my place of employment for the next 24 hours—at 3016 Piedmont Road NE. She'd told me during my brief training session the previous day that I'd either need to shave or wear something called a beard net. Apparently I didn't believe her. Now here I am in the bathroom of the Waffle House, shaving like Harrison Ford in *The Fugitive*. Beats a beard net, though. Whatever that is.

**7:10 A.M.** Great. My first (and only) day on the job, and I'm late. It's busy and the breakfast crowd is full of regulars. Donna introduces me to one named Randy. Now, I love the Waffle House and have eaten there hundreds of times. Randy *loves* the Waffle House and has eaten there once—and often twice—a day since 1970. Do the math. His breakfast is a cheese omelet, wheat toast, tomatoes, no grits.

Lunch is usually a burger or chicken sandwich. And in case you're wondering, Randy is six feet tall and a trim 155 pounds.



**ORDER THIS!**  
**ARNOLD PALMER**

*It's not on the menu, but any location will happily serve a 50-50 mix of lemonade and unsweetened iced tea.*

**7:15 A.M.** I meet Brandon, the head grill operator, for my first shift and, it turns out, my second (he's working a double today). Everyone calls him Shorty. He's maybe four foot six and stands on a milk crate to reach the grill and the plates above

it, and he's a master. I also meet Jerome, who's in the management training program. He's been with the company for only three weeks, and his grill game shows it. There's Sherrie, a server (or "salesperson" in Waffle House-speak), who I can immediately tell is sweet and patient—the kind of person you'd want waiting on you when you stumble in at 1 a.m. She's worked here for 15 years. I've got good teachers.



AN  
INSTAGRAM-  
READY ORDER,  
INCLUDING A PECAN  
WAFFLE AND HASH  
BROWNS DONE  
ALL-THE-WAY.



WAFFLE HOUSE CO-FOUNDER TOM FORKNER; THE AUTHOR'S WAFFLE STATION.



**7:20 A.M.** Brandon asks if I'm ready to handle a couple of orders. Um, no. He convinces me to make hash browns. The iconic menu item is offered many ways: scattered (as opposed to the standard order, cooked in a steel ring), smothered (onions), covered (cheese), chunked (ham), diced (tomatoes), peppered (jalapeño), capped (mushrooms), topped (chili), or country (sausage gravy). Brave souls can get them "all the way," which is exactly that. Think of the dish as Southern poutine. The hash browns are shipped to the restaurants in supersize milk cartons. Soak the potatoes in water for two hours and you have rehydrated ready-to-cook sticks. Making an order sounds simple enough: Pour one ladle of liquid vegetable shortening (literally the grease that keeps the gears at the Waffle House spinning) on the grill and top with a scoop of potatoes. After a minute or so (I always ask for my hash browns well-done, and you should too), you add the toppings and flip. Now I can flip pancakes at home on a Sunday morning, but when I'm doing it for an audience, it's easy to flub. Half of the hash browns spill across the grill, leaving me with a bird's nest of both underdone and overcooked shreds. Shorty takes over.



**ORDER THIS!**  
**PATTY MELT**  
*My first love at the Waffle House and still my go-to lunch and late-night order. Skip the Texas toast and get it on regular white bread instead.*

**8:30 A.M.** My first waffle looks pretty decent. It's not perfect around the edges—I struggled to get it out of the iron—but it's better than my first omelet (another classic). As with the hash browns, I botch the omelet flip on the grill, so it's folded over on itself. It's also too brown. Into the garbage it goes. Shorty nudges me aside and makes a textbook version.

**10-11 A.M.** The restaurant slows down enough for Shorty to give me a crash course on the grill. He yells out a few fake orders, and I do my best to turn them out. After 30 minutes I've got the hang of it. Or at least the hang of making one order at a time.

**11:15 A.M.** Lunch break. I have my usual Waffle House order: patty melt on white toast with hash browns scattered, smothered, covered, and peppered. It's pretty good, but the potatoes are underdone and the melt is sloppy. I've got no one to blame but myself—I made it.

**12:34 P.M.** Randy's back, and this time he orders a chicken sandwich, a Springer Mountain Farm breast seared on the grill and topped with lettuce, tomato, and cheese. I make it and triple-check that I haven't undercooked the meat by cutting into it with my spatula (not exactly protocol). He takes a bite, then nods with approval. I think he just feels sorry for me.



→ Only 17 hours to go! My legs are sore and my forehead is greasy, but wait: Waffle House royalty just walked in the door. It's Tom Forkner, who, along with Joe Rogers, Sr., started the chain in 1955. (Yes, 2015 marks the restaurant's 60th anniversary.) Unit 1, now a museum, was on the east side of Atlanta. In the early days the menu included \$1.50 filet mignon, hash browns (no toppings), and a chicken sandwich created by the guy who went on to start Chick-fil-A. I want to be Tom Forkner one day. He is a young 96, quit playing golf only a few years ago, and drinks two Martinis



CUSTOMERS SAY GRACE BEFORE EATING LUNCH; LATE-NIGHT GUESTS SATISFY A POST-CLUB SYRUP CRAVING.

every evening. I ask him the key to the Waffle House's success. "Good food that is fast and affordable," he says. Bless you, Tom Forkner.

**4:00 P.M.** "Want to brick the grill?" Shorty asks. Sure, how bad can it be? Turns out, bricking means cleaning the grill with a huge pumice stone. It's hot, oily, backbreaking work. Shower please?

**5:00 P.M.** Some important customers have arrived: my wife and two daughters and my mother. The adults laugh and the kids are in shock. Do I look that bad? I return to the table with two perfectly golden waffles—easily my best of the day.

**5:15 P.M.** The dinner crowd, mostly old folks and families, starts to arrive. (At this point it's worth confessing that as a kid I went to the Waffle House a total of zero times. I've only recently forgiven my parents.) Everyone seems so nice. Apparently this is what the Waffle House is like most of the time.

**5:45 P.M.** The next order is mine and I'm shaking. The Waffle House goal is to have every table in and out in 20 minutes. Ha! The order comes in, employing the "Pull, Drop, and Mark" system that every Waffle House uses. Here's how it works: When an order is taken, the server writes it down on a pad, and then comes back to the grill and yells it out.

*My dad shows up and I cook him a perfect patty melt and hash browns. I think he's impressed. Finally!*

"Pull" means to pull whatever meat they indicate from the fridge (e.g., "Pull two sirloins, one bacon"). They then yell "Drop," which indicates how many hash browns to drop on the grill (e.g., "Drop three hash browns, two in the ring!"). And finally there is the "Mark," which tells the grill operator what the actual combination is. The server might holler, "Mark steak and eggs medium over medium on two, country ham and eggs scrambled!" (a steak cooked medium with eggs over medium and scrambled eggs with country ham).

So how do grill operators remember these orders without a ticket? Well, using a chain-wide system, they "mark" each plate with a mayonnaise, ketchup, or any number of condiment packets. For a sausage omelet, say, you would grab a plate and place a horizontal grape jelly packet right side up at the three o'clock position. For a Texas Patty Melt, you place a right-side-up mayo pack in the center of the plate with two slices of buttered Texas toast and two slices of cheese. And hash browns? That involves putting a few shreds of potato on the

plate with a bit of each topping requested. And that's an easy order. The whole point of this system is that if a grill operator walks into any Waffle House, he or she should be able to jump right in. I was confused and still am.

Did I mention how good I'm getting at making waffles?

**6:50 P.M.** My dad shows up and I fix him a perfect patty melt as well as hash browns scattered, smothered, and peppered. I think he is impressed. Finally!

**7:45 P.M.** It's almost time for Shorty to leave, and I'm nervous. The drunks are coming.

**8:00 P.M.** During a brief lull, the crew is talking about the 2014 ice storms that made Atlanta the poster child for winter-weather freak-outs. Everything was closed...except for the Waffle House, which, of course, never closes. Well, that's not entirely true. A few units closed during hurricanes Andrew and Katrina. Believe it or not, FEMA uses what it calls the Waffle House Index to determine the impact of a storm. Code Green means the chain is serving a full menu, Yellow indicates a limited menu because of power issues, and Red signifies the restaurant is closed, indicating severe damage. As a FEMA official once said, "If you get there and the Waffle House is closed? That's really bad."



**ORDER THIS!**  
**CHEESY EGGS**

*There's a mini cast-iron skillet whose only use is to make these scrambled eggs of the gods, kissed by a generous portion of American cheese.*



→ As I wait for the late rush, I'm feeling guilty about how I treated Waffle House employees when I was a snotty teenager. Payback is coming. I can feel it. Hopefully, the crew on the third shift—B., Keni, Magnificent Nikki (it's on her name tag), Luke, Chris, and Tim—have my back.

**10:15 P.M.** Look who just arrived: chef Adam Evans from the nearby restaurant The Optimist, a spot I named one of America's Best New Restaurants in 2013. My, how the tables have turned. I cook him a burger and hash browns. Let's just say I probably enjoyed his food more than he enjoyed mine. But he does leave with an entire container of hash browns for The Optimist's family meal tomorrow.

**11:00 P.M.** The calm before the storm. I throw Guns N' Roses, Prince, and Beyoncé on the jukebox. A dance party breaks out among the staff. "You got to stay awake somehow," Keni says.

**11:30 P.M.** I won't sit down for fear of dozing off. I need the craziness. I need the drunks. Chaos is my only hope for staying awake.

**12:25 A.M.** And like that, they start to arrive. They laugh and high-five. The talk is louder and the orders bolder than the daytime crowd's. The witching hour is upon us.

**12:45 A.M.** There is a table of middle-aged guys in baby-blue UNC gear and khakis who are celebrating some sort of victory. Perhaps it's their victory over sobriety—they are *wasted*. One of them orders hash browns all the way plus a waffle on the side. The F-bombs fly. Luke, a manager, asks them to tone it down. It's the first rude behavior I've seen all day.

*I won't sit down for fear of dozing off. I need the craziness. I need the drunks. Chaos is my only hope for staying awake.*

**1:15 A.M.** The restaurant is packed. You can't see the griddle through the hash browns. The waffle station—my station—is cranking. This is a JV post, and one a grill operator would normally oversee while doing other things, but right now it's my domain, and I've found my groove. The waffles are flawless: Their color is an Instagram-worthy hue. Bring it on!

**2:00 A.M.** Three college guys order. Five minutes later one of them is hunched over. I'll come to call this the Waffle House Lean. He's pale and in bad shape. Magnificent Nikki wets a clean towel, wraps it around his neck, and rubs his shoulders. Amazingly, he perks up, looks woozily at his uneaten food, then disappears into the night with his friends. All hail Nikki, the savior of Unit 1058.

**2:45 A.M.** A baller Denali rolls up outside. Is it Shaquille O'Neal? I'm told he stops by every so often after gigs on TNT. Nope, just eight very mellow guys getting a ton of sandwiches to go.

**2:56 A.M.** A group of just-out-of-college types wearing golf shirts and flip-flops stumble in. At this point it's easy to spot trouble when it walks in the door. Hey, I've only worked at the Waffle House for 20 hours and I've learned an invaluable skill! They are looking for an argument. Another similar group of flip-flop-wearing dudes arrives close behind, this one decked out in Florida State gear. They too are loud and wasted. I try to focus on getting the toast just so, while Luke, B., and Tim put out plate after plate of flawless Waffle House food. Does anyone notice?

**3:15 A.M.** And then the yelling starts. I turn around. The two groups are getting into it. Now, there are two ways to get kicked out of the Waffle House: language and fighting. It escalates, and through the slurred speech I figure out what they're arguing about: Which school had the more dominant football team in the '90s, the University of

Miami or Florida State. Eventually they take it to the parking lot. I want to follow them, but these waffles aren't going to plate themselves.

**4:00 A.M.** The late rush peters out. The staff and I take stock. Overall it was a

pretty tame night. No fistfights or thrown food. No jealous boyfriends showing up. And no one yelling at any of us. Everyone who works at the Waffle House has stories. Tales of being held up, of screaming matches and booze-soaked customers. One of my favorites involves an inebriated guy who threw up on his plate and passed out, only to wake a few minutes later and continue eating his, um, food.

**4:15–6:45 A.M.** I'm hazy on this period. I recall a lot of Coca-Cola. There's an out-of-body experience where I talk like a stoned college freshman about the universe. I only know about this moment of delirium because I watch it later on video. At one point I laugh uncontrollably like an overtired 12-year-old at a slumber party.

**6:45 A.M.** And then Randy is back! This time I know his order (cheese omelet, wheat toast, tomatoes instead of grits). The first shift—including Shorty—starts to arrive. It's a little like *Groundhog Day*. I'm almost there.

**7:00 A.M.** I made it: 24 hours at the Waffle House! I hug all the amazing people working with me, wash my greasy face in the bathroom sink where I had shaved just the morn-

ing before, get into the car, and drive in a daze to my parents' house. I take a record-breaking shower and sleep in my childhood bed for what feels like days.

So what did I learn? A few things, actually: Being a short-order cook is the hardest job on the planet. Shaving in a public restroom is no fun. And Wham!'s "Wake Me Up Before You Go-Go" should never be played at 4 a.m. I also learned that people who work at the Waffle House are a kind, tolerant, and professional bunch.

After 24 hours on the inside, I can still say that the Waffle House—all 1,764 of them—is my favorite place to eat. Why? Because more than just a place to eat a meal, the Waffle House is an experience. And that's what I value the most in restaurants, from four-star spots to taco trucks. In many ways, the place is like America itself: It's filled with people from all walks of life, all races and classes, looking for a little bit of happiness and a personal connection. Just ask Randy. And while it may not always be perfect, it's mostly a beautiful thing.

Oh, and it's delicious. If you haven't been, what are you waiting for? Trust me. You never forget your first time. ■



**ORDER THIS!**  
**OLD-SCHOOL OMELET**

*This one is cooked on the griddle as opposed to in a pan. Ask for it stuffed with scattered hash browns.*

CENTER: CHRIS, A WAFFLE HOUSE SALESPERSON, WAITS FOR THE LATE RUSH TO BEGIN.



FAR LEFT: THE AUTHOR MAKES HIS FATHER'S DINNER: A PATTY MELT AND HASH BROWNS.



BELOW: MAGNIFICENT NIKKI (IT'S ON HER NAME TAG) CHATS UP A TABLE OF REGULARS.



# cold comforts



Let's call March like it is — the cruelest of months. (You're welcome, April.) But hey, when it's cold, wet, and stormy outside, there's no better time to hunker down in your kitchen and cook up these comfort food favorites

RECIPES BY ALISON ROMAN

PHOTOGRAPHS BY MICHAEL GRAYDON + NIKOLE HERRIOTT



OPPOSITE:  
hot toddy  
pick-  
me-up

pork ragù  
over  
creamy  
polenta

P. 76

**CHANNEL YOUR  
INNER ITALIAN—  
MAKE SUNDAY  
SUPPER**

You know the dinners we're talking about. The ones you see in Scorsese films? There's red sauce, meatballs, braciolo, pork ribs, and lasagna on the table, and four generations of family around it. Even if you're not Italian, that doesn't mean you can't invite friends over to share this update on Sunday supper: pork ragù served over rich polenta. Add a few bottles of hearty Barbaresco and a lively discussion for the full cinematic effect.

**MAKE  
BEANS  
THE MAIN  
COURSE**

With all due respect to lovers of a can of good ol' B&M Boston baked beans, these creamy baked cannellini beans—cooked in a casserole with slab bacon and topped with garlicky breadcrumbs—are from a different flavor planet. There are bean suppers, and then there are these beans for supper.



*baked beans  
with slab  
bacon and  
breadcrumbs*

## best-ever grilled cheese

### MAKES 1 AWESOME SANDWICH

*After rigorous scientific testing, we've determined that sandwiches sliced in half on a diagonal actually taste better.*

Place **2 slices Pullman or other white bread** on a cutting board and spread **mayonnaise** on top side of each; this is key to a golden, delectable crunch. Heat a small skillet (nonstick, ideally) over medium. Slide in a **dab of butter**. When it melts, place 1 slice of bread, mayonnaise

side down, in skillet; top with **a few slices American cheese or cheddar**; season with **pepper**. Top with second slice of bread, mayonnaise side up. When underside is golden brown, about 4 minutes, turn sandwich and add another **dab of butter** to skillet. Press down on sandwich to encourage even browning and to help melt cheese—be gentle, don't smash it. Cook until second side is golden brown and cheese is melted. Eat immediately, preferably with **Campbell's Tomato Soup**.

### EAT LIKE A SIX- YEAR-OLD

You could argue the merits of cheddar versus American. Or whether the BA-endorsed technique of slathering mayo on the *outside* of the bread before griddling is worth it (trust us, it is). But you can never argue against the crunchy-plus-goosey goodness of a grilled cheese. And when you pair it with eminently dippable tomato soup, well, good night and good luck.



WEATHER  
THE COLD  
LIKE A  
MAINER

---

March in Maine is about as low as it gets. The snow's muddy, the ground's frozen, and winter isn't even close to over, no matter what the "vernal equinox" means. But you know who's not complaining? Mainers. Because they've figured out how to survive.

From the same tough-as-nails folks behind duck boots and earmuffs comes the heartiest, velvetiest, butteriest fish stew to get you through. So quit the bellyaching, there's chowder to make.



*clam  
and cod  
chowder*

**GRAB  
THE BEST  
VEGETABLE  
THAT'S IN  
SEASON  
RIGHT NOW**

Remember when peel-and-eat artichokes represented 1980s dinner parties at their fanciest and finest? Let's bring back the artichoke love. But this time around, we don't need a special occasion to joyfully dip each and every leaf and, ultimately, the heart, into melted butter. All we need are our hands, some friends, and permission to get a little messy.



*steamed  
artichokes  
with  
garlic  
butter*

**4 SERVINGS** See step-by-step photos of how to trim artichokes in Prep School on page 95.

Trim stems from **4 large artichokes (about 2½ lb.)**, leaving about ½" long. Snap off any browned leaves, then remove top fourth of

artichokes; discard. If you like, use kitchen scissors to snip off any thorns.

Bring 2" of water to a simmer in a large pot. Fit with a steamer basket and place artichokes inside; season with **salt** and **pepper**. Cover and steam until leaves pull out easily and hearts

are tender (a paring knife will meet with no resistance), 70–80 minutes. Remove from heat; squeeze **1 halved lemon** over.

Mix **½ cup (1 stick) melted unsalted butter** and **1 finely grated garlic clove** in a small bowl; season with salt and pepper. Serve with artichokes.



*anadama  
bread*

P. 77

**MEET  
YOUR  
(INNER)  
BAKER**

We know you've been meaning to bake your own bread but just haven't gotten around to it. Well, now is the time. Seedy, molasses-y anadama bread (the origin of the name is worth some googling) is not only easy enough for beginners, it's also exactly what you want to toast till crisp, slather with salted butter, and call a meal. Yes, it rises three times, but look outside: You're not going anywhere today.



For more comfort food favorites, watch the videos at [bonappetit.com/comfort](http://bonappetit.com/comfort)



GO FOR  
THE  
HEARTH  
EFFECT

House feeling cold, lonely, and lacking in mouthwatering aromas? Get your braise on! Turn up your oven, park something delicious in it (these Cuban-inspired short ribs are a good start), and watch your kitchen once again become the most popular room in the house.

*Citrus-  
and-chile-  
braised  
short ribs*

## HOT TODDY PICK-ME-UP

**MAKES 1** *The hot toddy is not simply a mixture of hot water and booze. It's a miracle worker, a doctor, and a life coach in a cup. And although it does seem to do the trick for everything from a sore throat to a cough, it's just as good when you're healthy. This version—from Damon Boelte, bar manager at Prime Meats restaurant in Brooklyn—omits the usual honey or sugar and plays up the herbal and spicy notes instead.*

- 6 oz. hot rooibos or strong black tea (such as Ceylon)
- 1 oz. bourbon (preferably Wild Turkey; nothing overproof)
- 1 oz. Cognac (preferably Pierre Ferrand or Hine)
- ½ oz. Bénédictine
- 2 dashes Angostura bitters
- 1 whole nutmeg
- 1 lemon wheel studded with a few cloves
- 1 cinnamon stick

Stir tea, bourbon, Cognac, Bénédictine, and bitters in a mug; grate a little nutmeg over. Garnish with lemon and cinnamon.

## CITRUS-AND-CHILE-BRAISED SHORT RIBS

**8 SERVINGS** *If you have any trouble getting short ribs with long bones, go ahead and use smaller pieces.*

- 8 5–6" English-style bone-in beef short ribs (about 6 lb.)
- Kosher salt, freshly ground pepper
- 2 Tbsp. vegetable oil
- 2 medium onions, chopped
- 2 heads of garlic, halved crosswise
- 4 celery stalks, chopped
- 2 medium carrots, peeled, chopped
- 2 Tbsp. tomato paste
- 1 tsp. coriander seeds
- 1 tsp. cumin seeds
- 7 chiles de árbol, divided, or 1 tsp. crushed red pepper flakes
- 4 sprigs oregano
- 4 wide strips orange zest, plus some thin strips for serving
- 1 cup plus 2 Tbsp. fresh orange juice
- 2 limes, halved
- ½ cup fresh cilantro leaves with tender stems

Season short ribs with salt and pepper. Place on a rimmed baking sheet and chill, uncovered, at least 2 hours (ribs are even better if you can do this a day ahead).

Preheat oven to 325°. Heat oil in a large heavy pot over medium. Working in batches, cook short ribs until evenly browned, about 5 minutes on each side. Transfer to a platter; pour off pan drippings between batches.

Wipe out any burned bits from pot, but leave the golden-brown pieces (doing this will keep the finished sauce from tasting bitter). Place onions, garlic, celery, carrots, tomato paste, coriander seeds, cumin seeds, and 6 chiles in pot; season with salt and pepper and stir to coat. Increase heat to medium-high and cook, stirring often, until vegetables are softened, tomato paste is slightly darkened in color, and spices are fragrant, 10–12 minutes.

Add oregano, wide strips of orange zest, 1 cup orange juice, and 6 cups water to pot, scraping up any browned bits; season with salt and pepper. Add ribs with any juices accumulated on the platter, making sure they're completely submerged. Cover pot and braise ribs in the oven until meat is tender and falling off the bone, 4–5 hours.

Carefully transfer ribs to a platter. Strain braising liquid into a large bowl, then return to pot. Bring to a boil, then reduce heat and simmer until reduced by half (it will be thickened but still saucy). Return short ribs to pot and turn to coat.

To serve, drizzle short ribs with remaining 2 Tbsp. orange juice and squeeze limes and crush remaining chile over. Top with cilantro and thin strips of orange zest.

**DO AHEAD:** Short ribs can be braised 5 days ahead. Let cool; cover and chill in strained braising liquid.

## PORK RAGÙ OVER CREAMY POLENTA

**8 SERVINGS** *Leftover sauce? Bring a pot of water to boil: It's pasta night.*

### PORK

- 3 lb. skinless, boneless pork shoulder (Boston butt), cut into 3 pieces
- Kosher salt, freshly ground pepper
- 1 Tbsp. vegetable oil
- 1 large onion, finely chopped
- 6 garlic cloves, finely chopped
- 2 Tbsp. tomato paste
- ½ cup full-bodied red wine
- 1 28-oz. can whole peeled tomatoes
- 4 sprigs thyme
- 2 sprigs rosemary
- 2 bay leaves

### POLENTA AND ASSEMBLY

Kosher salt

- 1½ cups coarse polenta (not quick-cooking)
- ¼ cup unsalted butter
- ½ cup grated Parmesan (from about 2 oz.), plus more for serving
- Freshly ground black pepper
- ½ cup chopped fresh parsley
- Olive oil (for drizzling)

**PORK** Season pork with salt and pepper. Heat oil in a large heavy pot over medium. Cook pork, turning often, until evenly browned, 10–12 minutes. Transfer to a platter and pour off pan drippings.

Wipe out any burned bits from pot, but leave the golden-brown pieces (doing this will keep the finished sauce from tasting bitter). Add onion and garlic to pot and cook, stirring occasionally, until onion is starting to brown and caramelize, 12–15 minutes. Add tomato paste and cook, stirring occasionally, until slightly darkened in color, 5–8 minutes.

Add wine and cook, scraping up any browned bits, until reduced by about half, 5–8 minutes.

Add tomatoes, crushing with your hands as you go, then add thyme, rosemary, and bay leaves; stir in 2 cups water. Add pork with any juices accumulated on the platter; season with salt and pepper.

Bring liquid to a boil, then reduce heat and simmer, partially covered, until pork is falling-apart tender, sauce is thickened (it will be thicker than a typical pasta sauce), and flavors have melded, 2½–3 hours.

Using 2 forks, break up pork into pieces or shred it (your choice!); taste and season with salt and pepper.

**DO AHEAD:** Pork can be cooked 5 days ahead. Let cool; cover and chill in sauce.

**POLENTA AND ASSEMBLY** Bring 6 cups salted water to a boil in a large pot. Whisking constantly, gradually add polenta; reduce heat to medium-low. Cook, whisking often, until polenta is tender and creamy, 20–25 minutes (if polenta becomes too thick too soon, loosen mixture by adding more water and continue cooking). Add butter and ½ cup Parmesan to polenta and whisk until melted; season with salt and pepper.

Spoon polenta into bowls or onto a platter and top with pork. Scatter parsley and more Parmesan over top and drizzle with oil.

## ANADAMA BREAD

**MAKES 1 LOAF** *We like this textured, molasses-tinged loaf with a mix of seeds, but you can simplify by using a larger amount of just a couple of them.*

- 2 Tbsp. unsalted butter, room temperature, plus more
- 1 ¼-oz. envelope active dry yeast (about 2¼ tsp.)
- 1 cup stone-ground medium cornmeal
- ¼ cup mild-flavored (light) molasses
- 2 Tbsp. hemp seeds or white sesame seeds
- 1 Tbsp. nigella seeds or black sesame seeds
- 2 tsp. golden flaxseed
- 2 tsp. brown flaxseed
- 2 tsp. poppy seeds
- 1¼ tsp. kosher salt
- 2 cups all-purpose flour, plus more for surface
- 1 large egg, beaten to blend Salted butter (for serving)

Preheat oven to 375°. Lightly butter an 8x4" loaf pan and line with parchment paper, leaving generous overhang. Place yeast in a medium bowl (or the bowl of a stand mixer) and add 1 cup warm water; stir to dissolve yeast. Add cornmeal, molasses, hemp seeds, nigella seeds, golden and brown flaxseed, poppy seeds, salt, 2 cups flour, and 2 Tbsp. unsalted butter. Using a wooden spoon (or dough hook if using stand mixer), mix until no dry spots remain.

Turn out dough onto a lightly floured surface and knead until dough is smooth and elastic, 10–15 minutes (alternatively, mix in stand mixer on medium speed 8–10 minutes). Lightly butter a medium bowl. Transfer dough to bowl and turn to coat. Cover with plastic wrap and let rise in a warm, draft-free spot until almost doubled in size, about 1 hour.

Punch down dough to deflate; cover. Let rise again until about doubled in size, about 1 hour.

Turn out dough onto a lightly floured surface and pat into an 8x4" rectangle. Starting at the short side farthest from you, roll up dough, pinching the seam as you go, to create a tight roll. Pinch seam to close; tuck ends under and pinch to seal. Place seam side down in prepared pan and cover with plastic. Let dough rise until it crests the top of the pan and springs back slightly when pressed, about 1 hour.

Brush top of dough with egg. Bake, rotating halfway through, until bread is

baked through and top is a deep golden brown, 45–50 minutes. Let cool slightly in pan on a wire rack before turning out. Let cool before slicing (if you can wait that long). Serve with salted butter.

**DO AHEAD:** Bread can be made 5 days ahead. Store tightly wrapped at room temperature.

## BAKED BEANS WITH SLAB BACON AND BREADCRUMBS

**8 SERVINGS** *These aren't sticky-sweet brown sugar baked beans. Think of them like the top crust of a good cassoulet.*

- 2 cups dried navy or cannellini beans, soaked overnight
- 2 medium onions, 1 halved, 1 thinly sliced
- 1 Parmesan rind (optional), plus ½ cup finely grated Parmesan
- 1 head garlic, halved crosswise, plus 4 cloves, finely chopped, divided
- 2 bay leaves
- 2 tsp. kosher salt, plus more
- 8 oz. slab bacon, cut into 2x¼" pieces
- 1 large shallot, thinly sliced
- 4 sprigs thyme plus 1 Tbsp. leaves Freshly ground black pepper
- ¼ cup dry white wine
- 1½ cups coarsely torn fresh breadcrumbs
- 2 Tbsp. olive oil

Drain beans and place in a large heavy pot along with halved onion, Parmesan rind (if using), halved head of garlic, bay leaves, and 2 tsp. salt. Add water to cover by 2". Bring to a boil, reduce heat, and simmer until beans are tender, 1–1½ hours.

Meanwhile, cook bacon in a large skillet over medium heat, turning occasionally, until brown and most of fat has rendered, 8–10 minutes. Transfer to a plate with tongs or a slotted spoon.

Add thinly sliced onion, shallot, thyme sprigs, and three-fourths of chopped garlic to pan drippings in skillet; season with salt and pepper. Cook, stirring occasionally, until onion is starting to caramelize and is very soft, 10–15 minutes. Add wine, bring to a simmer, and cook, stirring occasionally, until liquid is almost completely evaporated, about 4 minutes. Remove from heat and pluck out thyme sprigs.

Preheat oven to 400°. Drain beans, reserving cooking liquid. Transfer beans to a large bowl and mix in bacon, onion mixture, thyme leaves, and 1½–2 cups

cooking liquid (this will be most of it; mixture should be consistency of stew); season with salt and pepper. Transfer beans to a shallow 1½-qt. baking dish.

Mix breadcrumbs, oil, and remaining chopped garlic in a medium bowl; season with salt and pepper. Scatter over beans; bake until liquid is thickened and bubbling and crumbs are golden brown, 45–55 minutes. Let cool slightly before serving.

**DO AHEAD:** Beans can be baked 5 days ahead. Let cool; cover and chill.

## CLAM AND COD CHOWDER

**8 SERVINGS** *Weeknight chowder? Use clam juice. Weekend? It's worth making fish stock from scratch. For a 30-minute recipe, go to [bonappetit.com/fishstock](http://bonappetit.com/fishstock).*

- 2 Tbsp. olive oil
- 2 Tbsp. unsalted butter
- 1½ lb. small Yukon Gold potatoes, peeled, halved, quartered if large
- 2 large leeks, white and pale-green parts only, finely chopped
- 4 celery stalks, finely chopped
- 4 sprigs thyme, plus leaves for serving
- Kosher salt, freshly ground pepper
- ¼ cup dry white wine
- 4 cups fish stock or bottled clam juice
- 2 cups heavy cream
- 4 lb. littleneck clams, scrubbed
- 2 lb. skinless cod or haddock, cut into large pieces
- Hot sauce and lemon wedges (for serving)

Heat oil and butter in a large heavy pot over medium. Add potatoes, leeks, celery, and thyme sprigs; season with salt and pepper. Cook, stirring occasionally, until leeks are tender, about 5 minutes. Add wine, bring to a boil, and cook until reduced by half, about 2 minutes. Add stock and cream, season with salt and pepper, and bring to a gentle simmer (if using clam juice, taste before adding salt, it's very briny). Cook until potatoes are starting to fall apart (their starch will help give body to the soup), 50–60 minutes.

Add clams to pot and stir to coat. Cover and simmer until clams are just beginning to open, 10–12 minutes. Season cod with salt and pepper and add to pot. Reduce heat to low and cover. Let fish gently poach until cooked through, about 5 minutes (simmering too hard can make fish tough). Season with salt and pepper, if needed, and serve topped with thyme leaves, with hot sauce and lemon wedges.

THINK THE CARAMELIZED FRENCH CLASSIC COULDN'T GET ANY BETTER?  
WE JUST FLIPPED THE SCRIPT ON **TARTE TATIN** WITH THIS EASY-TO-MAKE UPDATE

BY ALISON ROMAN PHOTOGRAPH BY MICHAEL GRAYDON + NIKOLE HERRIOTT





## X A B A ESSENTIAL

The first time I made a tarte Tatin, I had shown up late to a birthday party with a bag of apples and a box of puff pastry. I was praying that my host would have some sugar, butter, and a skillet. (She did, because, really, who doesn't?) About an hour later, we were all digging into the iconic dessert, a buttery, saucy delight of caramelized apples and flaky puff pastry. It was a true revelation, the return so much higher than the investment (4 ingredients + 60 minutes = 100 compliments). The version I make today is even better thanks to two special guest-star additions: apple cider vinegar, for a smack of acidity, and vanilla beans, for some floral elegance. This tarte Tatin is in constant rotation, whether I'm running late or not.

### VANILLA BEAN TARTE TATIN

**8 SERVINGS** Don't wait too long before inverting this tart; the caramel will stick if it gets cold. For a step-by-step of how to caramelize the apples, see Prep School, page 96.

- 5 Pink Lady or other crisp apples (about 2 lb.), peeled**
- $\frac{1}{2}$  cup sugar**
- $\frac{1}{2}$  vanilla bean, split lengthwise**
- 2 Tbsp. unsalted butter**
- 1 Tbsp. apple cider vinegar**
- $\frac{1}{8}$  tsp. kosher salt**
- 1 sheet frozen puff pastry (one 14-oz. package or half of a 17.3-oz. package), thawed**
- All-purpose flour (for surface)**

Preheat oven to 425°. Cut apples as close to core as possible into three lobes, set aside. Scatter half of sugar in a heavy 9" skillet and scrape in vanilla seeds; discard pod. Cook over medium heat, stirring occasionally, until sugar is melted and starting to caramelize, 6–8 minutes (if using a cast-iron skillet, test the color of the caramel by spooning some onto a white plate. It should be pale amber). Add remaining sugar and cook until all sugar is dissolved and has taken on a deep amber color.

Stir in butter, vinegar, and salt. Place apples cut side down in skillet and cook until they start giving up some of their juices and shrink slightly, 5–8 minutes. Carefully turn

apples over and scoot them together so they overlap slightly. (The apples will shrink more as they bake, so they need to be tightly packed from the beginning.) Remove from heat.

Gently roll out puff pastry on a lightly floured work surface just to smooth out creases; cut into a round that will fit snugly and flush inside skillet. Drape puff pastry over apples and transfer skillet to oven.

Bake until pastry is puffed and starting to brown in spots, 20–25 minutes. Reduce heat to 350° and bake until apples are tender and pastry is golden brown and cooked all the way through, 20–25 minutes longer. Let rest 5 minutes before inverting onto a platter.

M E X I C O C I T Y

# MODERN



By  
**NILS BERNSTEIN**  
Photographs by  
**PEDEN + MUNK**



When the smartest food blog in town throws a party in a Modernist masterpiece, what's on the plate is as bold as the architecture surrounding it

OPPOSITE:  
Guest Marisol  
Gutierrez on  
one of Casa  
Luis Barragán's  
dramatic  
staircases.



HEARTS OF  
PALM AND  
ARTICHOKE  
AGUACHILE  
NEGRO

P. 90



## ERNARDO BUKANTZ

is shaving spines from cactus paddles (nopales) in the kitchen of Casa Luis Barragán, the Modernist masterpiece that was the late architect's home. As assistants crowd the kitchen, he talks about the classic dishes of Mexico and just how "classic" they should be. "You need to know what's in a *mole negro*," he says, "but why cook it exactly like they do in Oaxaca? Make it your own." Heresy? Maybe. But Bukantz is part of a wave of Mexico City chefs, like Enrique Olvera and Jorge Vallejo, who are applying a modern mind-set to traditional ingredients and dishes to shape a new cuisine. Those nopales? He will grill some for a salad dressed with a vinaigrette made with coffee (a "power ingredient," Bukantz says), and salt-cure

others to serve with *barbacoa* tacos. Barragán, who elevated humble materials like wood and concrete in his work, would totally get it.

The chef is here because of Vivian Alderete and her blog, *Dónde Comeré* ("Where Will I Eat?," a fitting question in a city where the conversation at most meals centers around where the next one will be). She began hosting dinners in 2011. Since then, she has thrown more than 80 events in venues ranging from a chocolate factory to a furniture atelier. Bukantz and his partners, Luis Serdio and Rodrigo Chávez, met while working at the El Bulli-inspired Biko. Tired of serving cotton candy-wrapped foie gras to the 1 percent, they left in 2013 to start *Primario*, a food truck serving *antojitos*, or masa-based snacks like achiote-rubbed crab gorditas. Last year they opened *Bravo Lonchería*, where the octopus *pambazo*, a kind of salsa-dunked torta, quickly became required eating for the city's food-obsessed. "You can see their roots," notes Alderete, whose knowledge of the city's chefs, producers, and restaurants has made *dondecomere.net* a go-to for locals and Spanish-speaking visitors, "but their food transcends the fussiness."

Throwing a dinner at a UNESCO World Heritage Site isn't without its challenges. There's the cramped kitchen, plus a steady procession of tour groups throughout the day. But the opportunity to party in the iconic house was too good to resist. As the sun sets, the guests—a mix of artists, writers, architects, and food industry types like chef Elena Reygadas—sip hibiscus-infused mezcal in the walled garden. A massive picture window framing a cross makes the group seem like congregants at a particularly stylish—and boozy—church service.

Then it's up to the roof, where saturated pink and purple walls loom over a table filled with colorful twists on classic dishes. *Aguachile*, traditionally a ceviche-like seafood dish, gets an all-veg treatment, with a sauce deepened by charred tortillas and habaneros. The *barbacoa* swaps out the usual lamb for turkey (a bird indigenous to Mexico) and is passed with a cup of the chile-laced broth. A full moon rises and talk turns to how quickly the city's dining scene is evolving. "Mexico has always been about change," says writer Julio Martínez Ríos as he daubs fennel-spiked guacamole on a smoked swordfish tostadita. "The idea of Mexican food as a static canon of dishes has never been true."

As the evening winds down, guests wander through the house—barely touched since Barragán's death in 1988—perusing his collections of Mexican crafts, art books, and '60s jazz LPs. (His Fisher hi-fi in the study looks ready to launch the after-party.) Poet Tatiana Lipkes descends a floating staircase in the glow of a gold Mathias Goeritz monochrome painting, holding a dish of *arroz con leche* scented with coconut. She interrupts the postprandial hugs to score a recommendation from Alderete for breakfast in the distant neighborhood where she has a meeting tomorrow: "Where will I eat?"

Vivian Alderete is the one to ask.

## Especiado Cocktail

**MAKES 16 COCKTAILS** Find dried hibiscus flowers at Mexican grocery stores, or buy tea bags at the supermarket.

- 2 cups dried hibiscus flowers
- 1 cup (packed) light brown sugar
- 4 sprigs rosemary
- 8 whole cloves
- 6 allspice berries
- 2 cinnamon sticks, plus more for serving
- 3 star anise pods, plus more for serving
- 12 oz. tequila or mezcal
- 8 lemon slices, halved

Bring hibiscus, brown sugar, rosemary, cloves, allspice berries, 2 cinnamon sticks, 3 star anise pods, and 12 cups water to a boil in a large pot. Cook until reduced by half, 50–60 minutes. Strain through a fine-mesh sieve into a large bowl; discard solids. Chill hibiscus mixture until cold, at least 4 hours.

Stir tequila into chilled hibiscus mixture and serve in rocks glasses filled with crushed ice. Garnish each cocktail with a cinnamon stick, a star anise pod, and a lemon slice.

**DO AHEAD:** Hibiscus mixture can be made 4 days ahead. Cover and keep chilled.

## Avocado Cream

**MAKES ABOUT 3 CUPS** A lighter, smoother, more grown-up guacamole.

- 2 ripe avocados, pitted, peeled
- ½ cup sour cream
- 2 Tbsp. apple cider vinegar
- 2 Tbsp. olive oil
- 2 Tbsp. finely chopped fresh cilantro, plus leaves for serving
- 2 Tbsp. finely chopped fennel fronds, plus more coarsely chopped for serving
- Kosher salt
- Tortilla chips (for serving)

Process avocados, sour cream, vinegar, oil, 2 Tbsp. cilantro, and 2 Tbsp. fennel fronds in a food processor until mixture is very smooth, light, and thick. Season with salt.

Transfer avocado cream to a small bowl and top with cilantro leaves and more fennel fronds. Serve with chips.




**FROM TOP LEFT:** Hostess Vivian Alderete (left) and a guest head to the rooftop dinner; the entrance to the courtyard of Casa Luis Barragán; a photo of Barragán in the living room; Especiado Cocktail (see recipe, left); colorful stucco on the roof terrace; servers set the table; ceiling detail in Barragán's studio; Alderete and Dónde Comeré writer Jimena Torres sip cocktails; a Josef Albers print echoes the house's colors and themes.





## FILL 'ER UP

There's a reason tortillas are served with virtually every Mexican meal, and it's not just to pad the stomach. **Almost anything can and should be tucked into a warm (ideally homemade) tortilla**, and it's so habitual that doing so even has its own verb, *taquear*—to have tacos. A favorite Mexico City cantina lunch is shared platters of meats and fish, all laid out *para taquear* with countless garnishes like salsas, cilantro, and minced onions. When serving the dishes on these pages, let guests know that anything goes: Fill tortillas with a heap of turkey and garnish with a squeeze of lime and a touch of habanero salsa, or pile on beans, avocado, grilled veggies—maybe sneak in some swordfish or try a splash of *aguachile* marinade. If it's on the table, it's fair game. Oh, and never skimp on tortillas: The stale leftovers are just the thing for breakfast *chilaquiles* the next morning.



Chefs Luis Serdio (left) and Bernardo Bukantz grill in the courtyard.



AVOCADO  
CREAM  
P. 82



GRILLED  
GREEN SALAD  
WITH COFFEE  
VINAIGRETTE

P. 90

👉 THE SALAD IS DRESSED WITH  
A VINAIGRETTE MADE WITH  
COFFEE, A POWER INGREDIENT  
THAT BOOSTS OTHER FLAVORS. 👈



**FROM TOP LEFT:** Guests head to the roof, cocktails in hand; Smoked Swordfish Tostaditas (see recipe, p. 90); a server in the courtyard; homemade tortilla filled with turkey *barbacoa* and the chef's salt-cured nopales; Alderete's husband, Adib Zacarias, snacks on tortilla chips; lingering on the stairs; an impromptu bar set up on the roof; Rice Pudding with Ginger, Amaranth, and Mango (see recipe, p. 91); Alderete surveys the scene.





THE IDEA OF MEXICAN  
FOOD AS A STATIC  
CANON OF DISHES HAS  
NEVER BEEN TRUE.

—JULIO MARTÍNEZ RÍOS

The roof terrace,  
remade as  
party central.



TURKEY  
BARBACOA  
TACOS WITH  
BLACK BEANS

P. 91



## Smoked Swordfish Tostaditas

**8 SERVINGS** *You've probably never seen smoked swordfish before, but you probably weren't looking. Find it at Mexican, Spanish, or other specialty grocers, or at a well-stocked fish market.*

- 1 morita chile, seeds removed
- 2 plum tomatoes, divided
- 2 Tbsp. finely chopped hoja santa or 1 Tbsp. finely chopped fresh basil with 1 Tbsp. finely chopped fennel fronds
- 1 leek, white and pale-green parts only, halved lengthwise, divided
- ½ cup olive oil
- 1 small onion, finely chopped
- 1 large carrot, finely chopped
- Kosher salt
- 1 garlic clove, finely chopped
- 8 oz. smoked swordfish, shredded
- 2 tsp. Sherry vinegar or red wine vinegar
- 8 corn tortillas, preferably blue
- 1 cup vegetable oil
- Avocado Cream (see recipe, p. 82)

**SPECIAL EQUIPMENT:** A 2½" cookie cutter

Place chile and 1 tomato in a small saucepan and add water to cover. Bring to a simmer over medium heat and cook until tomato is burst and chile is soft, about 5 minutes. Remove from heat and add hoja santa. Let cool slightly, then blend tomato, chile, and hoja santa with 1 cup cooking liquid until smooth.

Halve remaining tomato, squeeze or scoop out seeds, and chop flesh. Finely chop half of leek and add to tomato; slice other half lengthwise into thin strips about 1½" long.

Heat olive oil in a large skillet over medium-low and cook onion, carrot, and chopped leek and tomato. Cook, stirring often and reducing heat if vegetables start to take on any color, until tomato is falling apart and vegetables cook down, 25–30 minutes.

Season vegetable mixture with salt and increase heat to medium-high; add garlic. Cook, stirring, until garlic is golden brown, about 2 minutes.

Add swordfish and tomato purée. Bring to a gentle simmer and cook, stirring often, until liquid is almost completely absorbed, 8–12 minutes. Stir in vinegar; taste and adjust with salt and more vinegar if needed. Let cool.

Meanwhile, use cutter to punch out circles from tortillas (you should have about 24). Heat vegetable oil in

a medium skillet over medium-high. Working in batches, fry tortilla rounds until puffed and crisp, about 30 seconds per side. Transfer to paper towels to drain; season with salt.

Working in batches, cook leek strips in same oil until golden brown and crisp, about 2 minutes. Transfer to paper towels; season with salt.

To serve, top each tostadita with a dollop of avocado cream and a small spoonful of swordfish mixture. Garnish with fried leeks.

**DO AHEAD:** Swordfish mixture can be made 2 days ahead. Cover and chill. Bring to room temperature before serving.

## Grilled Green Salad with Coffee Vinaigrette

**8 SERVINGS** *Using these exact vegetables is not the point; choose whatever's in season and can stand up to being charred. The genius coffee dressing brings it all together. For more uses for instant espresso, see Prep School, p. 96.*

- 4 spring onions or 8 scallions, white parts only, spring onions halved lengthwise, quartered if large
- 4 tomatillos, husks removed, rinsed, quartered
- 1 large or 2 small nopales (cactus paddles), spikes removed
- 4 garlic cloves, finely chopped
- 4 oz. queso fresco
- ¾ cup olive oil, divided
- Kosher salt, freshly ground pepper
- 3 Tbsp. Sherry vinegar or red wine vinegar
- 1 tsp. honey
- 1 tsp. instant espresso
- Vegetable oil (for grill)
- 3 cups torn frisée
- 1 cup trimmed watercress
- ½ English hothouse cucumber, halved lengthwise, seeds removed, thinly sliced
- 1 cup fresh cilantro and parsley leaves with tender stems

Combine onions, tomatillos, nopales, garlic, cheese, and ¼ cup olive oil in a large resealable plastic bag; season with salt and pepper. Seal bag, pressing out air, and toss to coat. Let sit at least 1 hour.

Whisk vinegar, honey, and espresso in a medium bowl until honey and espresso are dissolved. Gradually add remaining ¼ cup olive oil, whisking constantly. Season with salt and pepper; set aside.

Prepare grill for medium-high heat; lightly oil grates. (Or, heat a grill pan over

medium-high.) Remove onions, tomatillos, and nopales from marinade; grill, turning occasionally, until tender and charred in spots, about 5 minutes. Let cool.

Remove cheese from marinade and grill, turning often, until browned on all sides, 8–10 minutes; let cool.

Cut vegetables into bite-size pieces; coarsely chop cheese.

Arrange greens on a platter. Season with salt and pepper and drizzle with half of vinaigrette. Top with cucumber, herbs, and grilled vegetables and cheese; drizzle with remaining vinaigrette.

**DO AHEAD:** Vinaigrette can be made 2 days ahead. Cover and chill.

## Hearts of Palm and Artichoke Aguachile Negro

**8 SERVINGS** *Aguachile is a chile and citrus dressing that's often paired with raw fish. You'll want to drink Bukantz's veggie version right from the platter.*

- ½ small red onion, thinly sliced
- ¼ cup plus 2 Tbsp. Sherry vinegar or red wine vinegar
- 1 white corn tortilla
- 1 habanero chile, seeds and ribs removed
- 2 large celery stalks, cut into large pieces
- ¼ cup avocado oil or vegetable oil
- ¼ cup fresh lemon juice
- 1 14-oz. can hearts of palm, drained, liquid reserved, halved lengthwise, cut into 1" pieces
- Kosher salt
- 1 14-oz. can quartered artichoke hearts, drained
- 1 pint cherry tomatoes, halved
- 4 oz. radishes, thinly sliced
- ½ cup fresh cilantro leaves with tender stems

**SPECIAL EQUIPMENT:** Cheesecloth

Combine onion and ¼ cup vinegar in a small bowl. Cover with plastic wrap, pressing directly onto surface. Chill until onion is uniformly pink, at least 4 hours.

Heat a medium skillet, preferably cast iron, over medium-high. Cook tortilla and chile, turning often, until completely charred, 8–10 minutes. Let cool.

Blend tortilla, chile, celery, oil, lemon juice, and remaining 2 Tbsp. vinegar until very smooth. Strain through a fine-mesh sieve lined with a layer of cheesecloth into a small bowl; discard solids. Add reserved palm liquid to make 1 cup; season aguachile with salt.

Combine palm and artichoke hearts, tomatoes, and radishes in a large bowl and toss with ½ cup aguachile; season with salt. Let sit at least 30 minutes.

Just before serving, drain pickled onion and add to marinated vegetables along with cilantro. Toss to combine and transfer to a platter. Pour remaining marinade over top or serve alongside.

**DO AHEAD:** Onion can be prepared 1 day ahead; keep chilled. Aguachile can be made 1 day ahead.

## Turkey Barbacoa Tacos with Black Beans

**8 SERVINGS** Authentic barbacoa is a daylong event involving a whole animal and an underground fire pit. This take is easier and totally delicious.

- 2 Tbsp. sesame seeds
- 1½ lb. plum tomatoes
- 10 garlic cloves, unpeeled
- 3 medium onions, unpeeled, halved through root, divided
- 6 ancho chiles, seeds removed
- 2 Tbsp. kosher salt, divided, plus more
- 4 turkey drumsticks
- 1 16-oz. package banana leaves, thawed if frozen
- 2¼ cups dried black beans, soaked overnight
- 2 medium carrots, halved crosswise
- 2 celery stalks, halved crosswise
- 2 tsp. ground cumin
- Freshly ground black pepper
- 24 corn tortillas, warmed
- Salsa de Chile Morita (see recipe) and queso fresco or dry farmer cheese (for serving)

Toast sesame seeds in a dry large skillet, preferably cast iron, over medium heat, stirring, until golden, about 3 minutes. Transfer to a blender.

Place skillet over medium-high heat and add tomatoes, garlic, and 4 onion halves and cook, turning often, until softened and charred in spots, 5–8 minutes. Transfer tomatoes to blender; set onions and garlic aside.

Cook chiles in same skillet, turning often, until darkened and fragrant, about 1 minute. Add to blender. Once cool enough to handle, peel garlic and onion and add to blender along with 1 Tbsp. salt. Blend until smooth.

Divide drumsticks between 2 resealable plastic bags. Add tomato purée, dividing evenly. Seal bags, pressing out air, and toss to coat. Chill at least 12 hours.

Preheat oven to 325°. Line a large roasting pan with banana leaves, then individually wrap drumsticks with the marinade (use all of it) in banana leaves; place in pan. Cover with any remaining leaves, then cover pan tightly with foil. Bake until meat is very tender and falling off the bone (tear into packets with a fork to check), 2–2½ hours. Let cool slightly.

Meanwhile, drain beans and combine with carrots, celery, cumin, and remaining onion halves in a large pot. Add water to cover by 2"; season generously with pepper. Bring to a gentle simmer and cook, partially covered, seasoning with salt halfway through, until beans are tender, 80–90 minutes. Pluck out carrots, celery, and onion.

Transfer drumsticks and any marinade to a large bowl; discard banana leaves.

Pour turkey cooking liquid from roasting pan into a large glass measuring cup; season sauce with salt.

Scrape off cooked marinade from turkey legs, then shred meat into bite-size pieces; discard skin, bones, and sinews. Combine shredded meat with marinade; season with salt if needed.

Serve turkey with tortillas, salsa, queso fresco, and small cups of sauce. Serve beans with some of their liquid.

## Salsa de Chile Morita

**MAKES ABOUT 3 CUPS** Charring the vegetables adds bittersweet depth; serve leftovers on scrambled eggs.

- 6 morita chiles, seeds removed
- 1 lb. plum tomatoes
- 1 small onion, unpeeled, halved through root
- 3 garlic cloves, unpeeled
- 3 Tbsp. olive oil
- 2 tsp. apple cider vinegar
- 1 tsp. sugar
- Kosher salt

Soak chiles in a bowl of very hot water until softened, 20–25 minutes. Drain and transfer to a blender.

Meanwhile, cook tomatoes, onion, and garlic in a dry large skillet, preferably cast iron, over medium-high, turning often, until softened and charred in spots, 5–8 minutes. Set onion and garlic aside; transfer tomatoes to blender.

Once cool enough to handle, peel onion and garlic and place in blender along with oil, vinegar, and sugar. Blend until smooth. Season with salt.

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

## Rice Pudding with Ginger, Amaranth, and Mango

**8 SERVINGS** Ginger adds unexpected heat and zing to this coconut rice pudding; the crunchy topping lends a welcome texture contrast.

### RICE PUDDING

- 1 2" piece ginger, peeled, sliced ¼" thick
- 2 13.5-oz. cans unsweetened coconut milk
- 3 cups whole milk
- 1 cup arborio rice
- ⅔ cup sugar
- ¾ tsp. kosher salt
- 2 vanilla beans, split lengthwise

### TOPPING AND ASSEMBLY

- 1 Tbsp. amaranth
- 1 Tbsp. chia seeds
- 1 Tbsp. sesame seeds
- 1 oz. butter cookies or shortbread (about 4), crushed
- 2 Tbsp. raw sugar
- ¼ tsp. ground cinnamon
- 1 mango, peeled, thinly sliced
- Fresh mint leaves (for serving)

**RICE PUDDING** Combine ginger, coconut milk, milk, rice, sugar, and salt in a large saucepan. Scrape in seeds from vanilla beans; add pods. Bring to a boil, stirring occasionally. Reduce heat, cover, and simmer until rice is al dente, 15–18 minutes. Uncover and cook, stirring often, until rice is tender and mixture coats spoon, 5–8 minutes longer. Transfer to a large bowl and cover with plastic wrap, pressing directly onto surface. Let cool. Remove ginger and vanilla pods.

**DO AHEAD:** Rice pudding can be made 2 days ahead; chill. Bring to room temperature before serving.

**TOPPING AND ASSEMBLY** Toast amaranth with chia and sesame seeds in a dry medium skillet over medium heat until they begin to pop and sesame is golden, about 3 minutes. Transfer to a small bowl; stir in cookies, raw sugar, and cinnamon.

Serve rice pudding topped with toasted seed mixture, mango, and a few mint leaves.

FOR ALDERETE AND DÓNDE  
COMERÉ'S GUIDE TO THE NEW  
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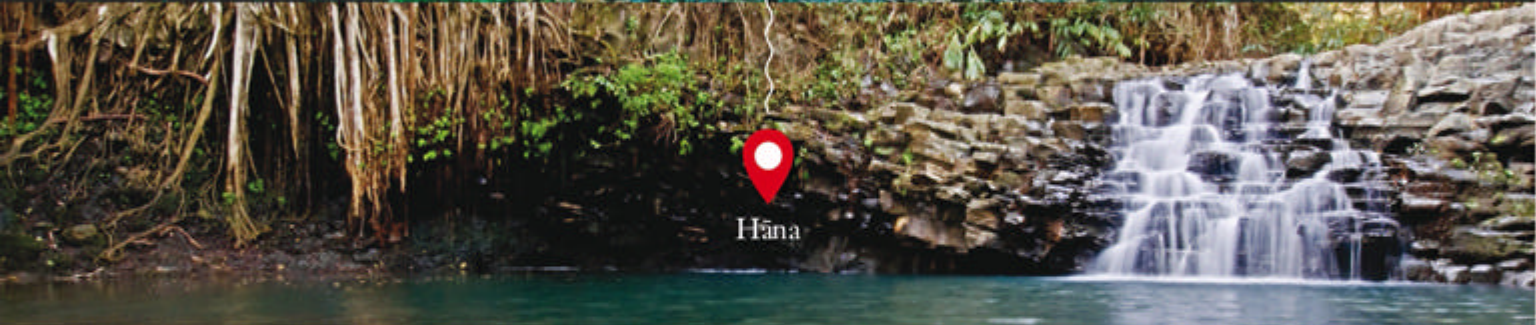


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## FARM FRESH IN HAWAI'I

Six islands. Six unique experiences. While each Hawaiian Island has its own iconic culinary destinations, sometimes getting an authentic taste of Hawai'i means you need to get off the beaten path and "Let Hawai'i Happen." To celebrate how deliciously diverse Hawai'i is, *Bon Appétit* invited top epicurean tastemakers and chefs to share their favorite local farmers' market finds from around the islands.

### WAIPĀ FARMERS' MARKET

Kaua'i

"Waipā Farmers' Market has similar produce as the island's other markets, but the surrounding landscape and the history of those lands make it a really special experience."

Cathy Nyberg, Web Designer and Owner of Bed & Coffee on Kaua'i | [@jellybean85](#)

### KCC FARMERS' MARKET

O'ahu

This diverse market takes over Kapi'olani Community College every Saturday morning. "You'll find everything from fresh papayas to Kona coffee to kimchee fried rice with Portuguese sausage. Arrive early and hungry."

Jordan Higa, Graphic Designer, born on O'ahu | [@hontashiga](#)

### PUKALANI SUPERETTE

Maui

This local spot has been known as Maui's 'easy does it place' for more than 50 years. "Besides a perfect mix of groceries and produce, its expansive prepared food section is amazing. The Chili Chicken is addictive."

Bonnie Friedman, Publicist/Freelance Writer, former Maui resident | [@mauibonnie](#)

### VOLCANO VILLAGE

Hawai'i Island

Locals love shopping high-quality goods while enjoying time with friends at this welcoming, weekly Sunday market. "Volcano Village is amazing, with a constantly changing array of local treasures."

Mark Noguchi, Husband/Father/Cook, Honolulu | [@PiliGroup](#)

Visit [bonappetit.com/events/promotions](https://www.bonappetit.com/events/promotions) to view more must-try Hawai'i finds.



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FROM THE BON APPÉTIT TEST KITCHEN



PHOTOGRAPH BY DIMITRIS/GETTY IMAGES

## THISTLE WHILE YOU WORK

**FROM P. 73** Full-grown globe artichokes may look daunting, but once you face down those thorns, prepping them is a cinch. And there's no need to hold the prepared 'chokes in acidulated water: They'll turn army-green once steamed anyway. —ALISON ROMAN



1 Snap off any small darker leaves near the base. Be careful: This is where the thorns lurk.



2 Trim the stem to  $\frac{1}{2}$ " to give the artichoke a sturdy base while it steams.



3 Slice off the top fourth, exposing the tip of the purple heart (this is artichoke pay dirt).



4 If you like, use shears to snip off any little thorns on the remaining outer leaves.



TEST KITCHEN TALK

Alison Roman,  
senior food editor

What to do with extra loaves after a bakery binge? **Make croutons!**

Tear day-old bread into coarse 1-inch shards.

Scatter on a rimmed baking sheet and drizzle with olive oil. Mix with your hands (squeeze the bread so it soaks up that oil). Pop in a 350-degree oven and toast about 12 minutes.

Top your favorite soup—say, one from our primer on page 41—and hope for an early spring.



## TARTE RESPONSE

**FROM P. 78** A tarte Tatin is all about that layer of shoulder-to-shoulder caramelized apples. So what do you do when your fruit doesn't fit? Relax. The apple pieces will shrink as they cook, giving you room for any overflow. Here's how to put them in their place. —A.R.

1. *Once your caramel is ready, place apples cut side up in the skillet. They will be snug or may not all fit.*
2. *Cook until apples start to soften, then turn to coat in the caramel; add any pieces that wouldn't fit.*
3. *Arrange apples so they're cut side up again, nudging them with a spatula to help them overlap slightly.*



## A LITTLE DAB OF NDUJA

FROM P. 58

For salumi lovers, nduja (pronounced en-DOO-yah), the spicy, spreadable Southern Italian salami, is a perfect food. Imagine if rillettes and pepperoni met (gloriously) in the middle. Rich with pork fat, loaded with fiery Calabrian chiles, and packing plenty of air-cured funk, this porcine gold is as magical in pastas as it is schmear on grilled bread, melted down to make a vinaigrette (no, really—try it!), or stirred into a pot of slow-cooked beans. Lucky for us, we're seeing it more and more on charcuterie plates in restaurants and in the meat case at specialty stores. We love the versions from Boccalone in SF ([boccalone.com](http://boccalone.com); \$28 for 12 oz.) and La Quercia in Iowa ([zingermans.com](http://zingermans.com); \$29 for 12 oz.).

—AMIEL STANEK



## SOLID GROUNDS

**FROM P. 90** You may associate instant espresso with youth hostel breakfasts, but those granules have real utility in the kitchen. Like salt and sugar, coffee acts as a flavor enhancer in both savory and sweet dishes. We like the Italian-made Medaglia d'Oro Instant Espresso for its easy-dissolving quality and round flavor. And you don't even have to brew it: Just whisk granules (about 1 tsp. will do) into aioli, vinaigrettes, meat marinades, stews, and, our favorite, brownie batter. Stir until crystals are dissolved for a subtle boost. —CLAIRE SAFFITZ

## BEAN THERE, COOKED THESE

Protein-packed beans are our kitchen's unsung heroes, so it's no surprise that they show up throughout this issue. They're versatile and sneaky-nutritious. Even better, they come in a long-lasting range of sizes, shapes, and flavors to suit most any dish. —BELLE CUSHING

- A.** **Black:** Sweet, earthy black beans are our pick to pair with Latin and rice dishes.
- B.** **Navy:** These little guys hold up well to long cooking (hello, Boston baked beans).
- C.** **Pinto:** Pretty pink, homey pintos are slightly sweet—and the ideal choice for refried beans.
- D.** **Cannellini:** This Italian standby is our default multitasker, but especially shines in simple room-temperature salads.
- E.** **Kidney:** The most substantial in both texture and flavor; made for spicy chilis.
- F.** **Flageolet:** This ultra-creamy French variety needs nothing more than garlic and herbs.
- G.** **Fava:** We love spreads—fava hummus, anyone?—made with this bright, grassy bean.
- H.** **Gigante:** So lush! So meaty! Gigantes deserve a dish that makes them the star—like our pressure-cooker recipe at right.

All beans actual size!



## PRESSURE POINTS

**FROM P. 29** This recipe takes advantage of stovetop pressure cookers, which allow you to cook and then uncover and reduce the liquid, so all the magic happens in one pot. —C.S.

### Pressure-Cooker Gigante Beans in Tomato Sauce

**6 SERVINGS** Gigante beans are our favorites, but almost any bean will be delicious this way. Smaller white beans, like cannellini, will cook more quickly.

- ¼ cup olive oil, plus more
- 1 medium onion, chopped
- 4 garlic cloves, thinly sliced
- ½ tsp. crushed red pepper flakes, plus more for serving
- ½ cup dry white wine
- 2½ cups dried gigante beans
- 2 bay leaves
- 1 Tbsp. kosher salt, plus more
- 1 28-oz. can whole peeled tomatoes, drained
- Crumbled feta, oregano leaves, and lemon wedges (for serving)

Heat ¼ cup oil in pressure cooker over medium. Add onion and cook, stirring often, until translucent, 5–8 minutes. Add garlic and ½ tsp. red pepper flakes and cook, stirring, until fragrant, about 2 minutes. Add wine, bring to a boil, and cook until pan is almost dry, about 5 minutes. Add beans, bay leaves, 1 Tbsp. salt, and 5 cups water. Seal pressure cooker according to manufacturer's instructions and cook on high pressure 50 minutes. Manually release pressure. Beans should be tender and creamy; if not, reseal and cook 10 minutes longer. Season with more salt if needed.

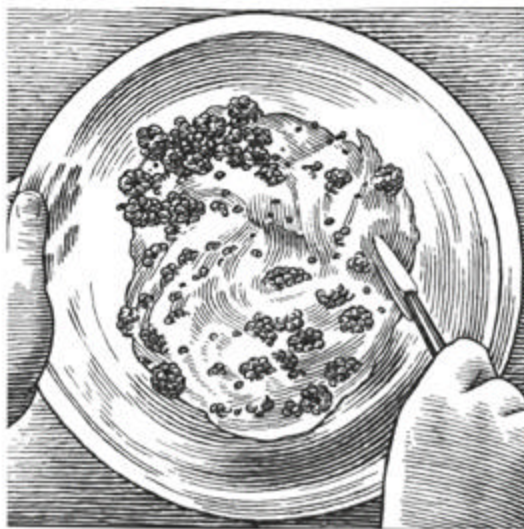
Add tomatoes, breaking up with your hands, and cook over medium heat, stirring occasionally, until liquid is thickened, tomatoes begin to break down, and beans are very tender, 25–30 minutes. Season with salt, if needed.

Serve beans topped with feta, oregano, and more red pepper flakes and drizzled with oil, with lemon for squeezing over.

J'APPROVE!

## FROZEN BERRIES

**FROM P. 38** When you can't find great fresh berries (um, right now?), there is no shame in the frozen game. Since they're picked at the height of ripeness, blueberries, raspberries, and the like are great for cooking down into jam or dessert sauces, and we couldn't indulge in a cold-weather smoothie without a bag (or two) in the freezer. —A.R.



### Cake Walk

Another way to use frozen berries? Try stirring them into cake batter. Not only will they add a summery jolt, as they thaw, they'll also create awesome swirly patterns in the finished cake.

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**SHOPPING LIST**

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**GILES & BROTHER CUFF** \$115; [gilesandbrother.com](http://gilesandbrother.com)  
**JONATHAN SIMKHAI BLOUSE** \$385; Elyse Walker Boutique, 15306 Antioch St., Pacific Palisades, CA; 310-230-8882  
**PAMELA LOVE RING** \$345; [shopbop.com](http://shopbop.com)  
**VINCE "RILEY" PANTS** \$210; [shopbop.com](http://shopbop.com)

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**KINTO CAST GLASS MUG** \$15; [ABC Carpet & Home](http://ABC Carpet & Home), 212-473-3000  
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**SARA BENGUR PLACEMAT** \$75; [ABC Carpet & Home](http://ABC Carpet & Home), 212-473-3000

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**METALEPSIS PROJECTS NECKLACE** \$110; [fawnboutique.ca](http://fawnboutique.ca)

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**JET CAST IRON 7.25-QT. CASSEROLE** \$166; [denbyusa.com](http://denbyusa.com)

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**APOLLO GLASS** \$15; [nouvelstudio.com](http://nouvelstudio.com)  
**WOVEN CHAIR** \$210; **COFFEE TABLE** \$35; [dтарima.com](http://dтарima.com)

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**UNIÓN BENCH** \$170; [lametropolitana.com/shop](http://lametropolitana.com/shop)

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**DIP BOWLS** \$6; [shop.oy-dy.com](http://shop.oy-dy.com)

**TRAVEL PLANNER**

**R.S.V.P.** pp. 12–13  
**BAR LA GRASSA** 800 N. Washington Ave., Minneapolis; 612-333-3837; [barlagrassa.com](http://barlagrassa.com)  
**ODD DUCK** 1201 S. Lamar Blvd., Austin; 512-433-6521; [oddduckaustin.com](http://oddduckaustin.com)

**ON THE RISE** pp. 15–19

**ARCADE BAKERY** 220 Church St., NYC; [arcadebakery.com](http://arcadebakery.com)  
**BABETTES BAKERY** 3350 N. Brighton Blvd., Denver; 303-993-8602; [babettesbakery.com](http://babettesbakery.com)  
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**HIGH STREET ON MARKET** 308 Market St., Philadelphia; 215-625-0988; [highstreetonmarket.com](http://highstreetonmarket.com)  
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**IMO'S PIZZA** [imospizza.com](http://imospizza.com) for locations  
**THE 360°** p. 26  
**BODEGA 1900** Carrer de Tamarit 91, Barcelona; +34-933-25-26-59; [en.bcn50.org](http://en.bcn50.org)

**NAVIGATOR: ASHEVILLE** pp. 47–49

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**ROLF AND DAUGHTERS** 700 Taylor St., Nashville; 615-866-9897; [rolfanddaughters.com](http://rolfanddaughters.com)  
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products, you could get a payment from a Settlement.

Para una notificación en español, vaya a [www.chipsettlement.com](http://www.chipsettlement.com).

If you purchased Kettle Brand® products, you could get a payment from a Settlement. There is a class action Settlement involving Diamond Foods, Inc. Kettle Brand® products ("Kettle Brand® products"). The lawsuit alleges that Diamond Foods mislabeled and misbranded its Kettle Brand® products by making false and misleading statements on package labels. Diamond Foods denies it did anything wrong, defended itself throughout this litigation, and asserts that its marketing and labels were truthful and consistent with law. The Court has not decided who is right. Both sides have agreed to settle the dispute and get benefits to consumers.

**WHO IS INCLUDED IN THE SETTLEMENT?**

All consumers who, for personal or household use, bought an eligible Kettle Brand® product in the U.S. from January 3, 2010 to February 24, 2015 are included in the Settlement. More information about the Kettle Brand® products involved in the Settlement is available at [www.chipsettlement.com](http://www.chipsettlement.com) or by calling 1-877-450-8811.

**WHAT DOES THE SETTLEMENT PROVIDE?**

The Settlement provides a cash settlement fund of up to \$3 million to pay (1) up to \$2.75 million for Claims of eligible Class Members; (2) the costs of notice and administration; (3) attorneys' fees and expenses; and (4) incentive awards payments to the Class Representatives. Class Members who timely submit valid Claim Forms are entitled to receive a cash payment from the Settlement Fund in the amount of \$1.00 for each Kettle Brand® product purchased, up to 20 products per household. Class Members who claim more than 10 products must submit Proof(s) of Purchase establishing the purchase(s) during the Class Period. If the total amount of Claims exceeds \$2.75 million, benefits will be reduced proportionally so that all eligible Class Members benefit.

**WHAT ARE MY RIGHTS?**

1. You can accept the Settlement. If you wish to receive benefits under the Settlement, you MUST fill out and submit a Claim Form by August 1, 2015. You can obtain a Claim Form by (1) calling 1-877-450-8811; (2) mailing a written request for a Claim Form to: Kettle Chips All Natural Settlement Claims Administrator P.O. Box 43324, Providence, RI 02940-3324; or (3) online at [www.chipsettlement.com](http://www.chipsettlement.com). If you do not timely submit a valid Claim Form and do not exclude yourself from the Settlement, you will be bound by the Settlement but will not receive any benefits of the Settlement.
2. You can object to the Settlement. If you believe the Settlement is unsatisfactory, you may submit a written objection to the Court. The deadline for submitting an objection is June 11, 2015.
3. You can "Opt Out" of the Settlement. If you don't want to be legally bound by the Settlement, you must exclude yourself by June 11, 2015, or you won't be able to sue, or continue to sue, Diamond Foods about the legal claims in this case. If you exclude yourself, you can't get money from this Settlement. If you stay in the Settlement, you may object to it by June 11, 2015. The detailed notice, available at [www.chipsettlement.com](http://www.chipsettlement.com), explains how to exclude yourself or object. If you do nothing you will be bound by the Court's decisions.

The Court will hold a hearing on July 17, 2015 to consider whether to approve the Settlement, a request for attorneys' fees and expenses up to \$775,000, and incentive awards to the Class Representatives totaling \$7,500, from the Settlement Fund. You or your own lawyer may appear and speak at the hearing at your own expense.

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## Elisabeth Moss

After months away from her sometime home of New York City—first shooting the series finale of AMC's beloved *Mad Men*, and then a trip to Australia—Elisabeth Moss couldn't wait to get back. And it wasn't just because that's where she currently stars in the Broadway revival of *The Heidi Chronicles*. It was because of the bodegas. "You can get anything you need," says Moss of the city's ubiquitous corner stores. "I walked into my local bodega and stood in the aisle, and I swear I almost cried. I was surrounded by everything I wanted. I was so happy." For the inventory that nearly brought her to tears, see the napkin. —PETER MARTIN

Written in New York City on December 15, 2014

- Bodega list:
1. Annie's Goddess dressing (cuz it goes on everything)
  2. marinara sauce
  3. wheat-thins (as many flavors as possible)
  4. Greek yogurt
  5. 6 pack of Peroni
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\* E. 4th St and 2nd Ave / best bodega in the city!  
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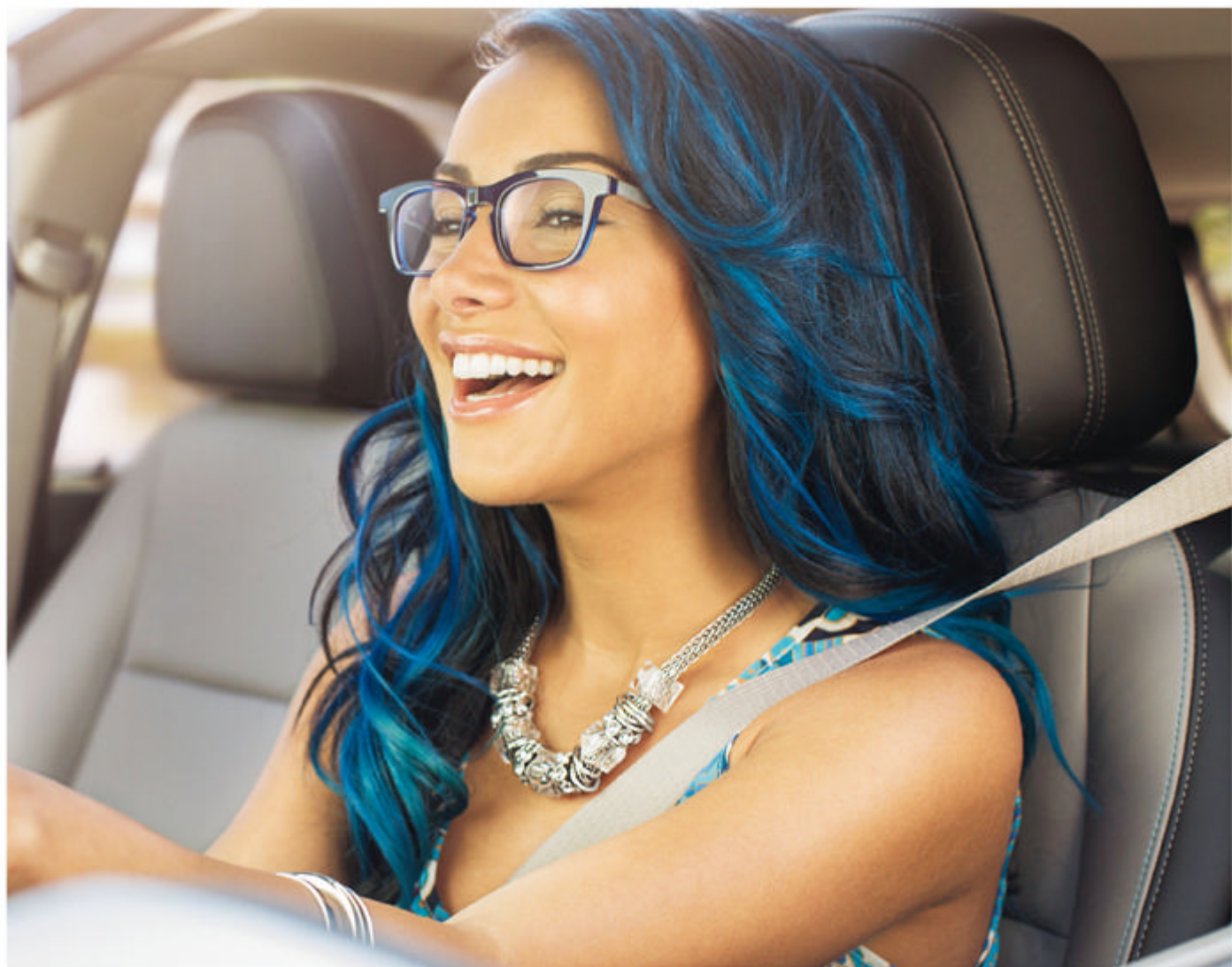


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