bon appétit

ALL ABOUT Fall

The ENTERTAINING ISSUE

Ember Roasted Chicken & Sausage

Pear Upside Down Cake »

Wild Mushroom Lasagna

Ricotta Pancakes with Maple Butter

+

DRINK UP!
6 SUPER SIMPLE CLASSIC COCKTAILS

DISCOVER THE SECRET INGREDIENT ON P. 72

HOT + CRISPY HOW TO MAKE **FALAFEL** AT HOME



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Enough about us. Let's talk about you for a minute.

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and go go go). And then there is the intelligent, dependable, everyday you. This is the one who knows that all of you need their vehicle to be versatile, responsive and smart enough to adapt to whichever one of you is behind the wheel. Three driving modes that, all together, deliver the feeling of control, comfort and — wait for it — connection. It's just one (well, three actually) of the impressive innovations you'll find on the entirely new Lincoln MKX.
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october



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PHOTOGRAPH BY ALEX LAU


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PHOTOGRAPH BY PEDEN + MUNK

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"Tried to fancy up my go-to lasagna with expensive beef shanks, homemade stock, fresh noodles, and three kinds of cheese, but it turned to a melty mush in the oven. Had to order pizza."
—J.B.

"I was so proud of my caramel-pumpkin pie, I declared a pie-off. But when the host cut into mine, it was like liquid. I lost."
—D.G.

"Mid-July dinner party. Heat wave. Blackout minutes before guests arrive. Beef bourguignon on the menu. It was a sweaty night."
—R.J.

"YOUR BIGGEST DINNER PARTY DISASTER: GO."

"That time my hair caught fire on a candle I had just lit for the table. I'm more careful leaning over open flames now."
—K.Y.

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editor's letter



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SMASH IT UP

With all due respect to my colleagues, ignore what they tell you on the following 108 pages. I mean, sure, go ahead and marvel at the photos and chuckle at the headlines. But if you're wondering what to prepare for your dinner guests this month, read my lips: Make burgers.

I know what you're thinking: *But don't I have to make something that will impress my friends? Something...ambitious?* Sure, you *can*. But why not make something that's guaranteed to be delicious? Something that'll make guests lose their minds?

Just hear me out.

A few months ago, my wife and I threw a going-away party for friends. Thirty guests in our backyard. We got all fancy and classic with the cocktails (as we recommend on page 84). We stocked ice buckets with rosé and Prosecco. We set out pretty platters and glassware.

And then I became short-order-cook guy. I borrowed a 17-inch cast-iron skillet from work and got all *chee-burger, chee-burger*, like Belushi and Aykroyd.

I didn't source ground Wagyu or rely on a secret ingredient; instead I made the kind of patties you get at In-N-Out or Shake Shack—smashed onto a flat-top griddle, simmered in their fat till crisp on the outside, sheathed in a blanket of gooey American cheese. Squishy potato roll, pickles, shredded iceberg, special sauce. And the crowd went wild.

It really is that easy, and they really are that good. Here's how to do 'em up right.

› The ground beef: It's got to be at least 20 percent fat. Fat is flavor. Chuck is good. And, no, in this instance, it can't be grass-fed. Sorry.

› Grab a handful of meat and press it directly onto a hot skillet. Smash with a spatula. Sprinkle with salt.

› After a couple of minutes, when the bottom is crispy and the edges craggy, flip, sprinkle with salt, add a slice of cheese, and cook until the cheese is melted. (Putting a lid on for a minute helps.)

› Slide onto a soft hamburger bun (we like Martin's potato rolls), top with some sort of mayo-ketchup special-sauce concoction, dill pickles, and shredded lettuce.

› In general, the burgers, like pancakes, get better as you go. All that fat in the pan is pure goodness. ■



ADAM RAPOPORT
EDITOR IN CHIEF

The *BA* Smash Burger

Ground chuck is a great all-purpose, buy-it-anywhere choice for burgers. But if you want to get ambitious and blend, say, chuck with ground short rib or brisket, we say: Go for it.

Heat a cast-iron griddle or large heavy skillet over medium-high until very hot, about 2 minutes, then lightly brush with **vegetable oil**. Divide **1 lb. ground beef chuck (20% fat)** into 4 equal portions (do not form patties). Working in batches if needed, place portions on griddle and smash flat with a spatula to form 4"-diameter patties (craggy edges are your friend). Season liberally with **salt** and cook, undisturbed, until outer edges are brown, about 2 minutes. Flip patties, season with salt, and place a **slice of American cheese (4 total)** on top of each. Cook until cheese droops and burgers are medium-rare, about 1 minute. Serve on **toasted potato rolls** with **ketchup**, **mayonnaise**, **shredded iceberg lettuce**, and **dill pickle slices**. *Makes 4*

FOOD STYLING BY RICK MARTINEZ

PHOTOGRAPH BY ALEX LAU



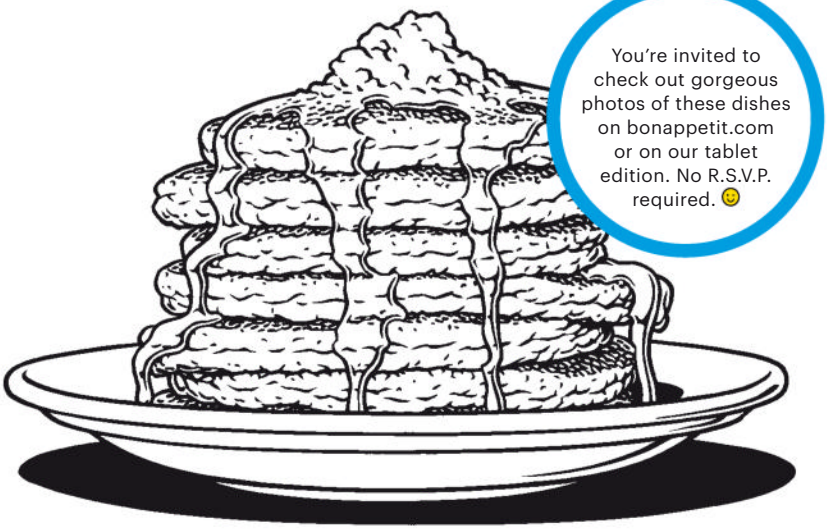
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r.s.v.p.

Want us to get a restaurant recipe for you?
E-mail us at **rsvp@bonappetit.com***

DEAR *BON APPÉTIT,*
WE WENT CRAZY FOR THE RICOTTA PANCAKES AT **L.A. CHAPTER** AT THE ACE HOTEL IN L.A. MY HUSBAND NOW REFUSES TO ORDER PANCAKES ANYWHERE ELSE!

—CASSANDRA VOGEL,
Laurel Hollow, NY



You're invited to check out gorgeous photos of these dishes on bonappetit.com or on our tablet edition. No R.S.V.P. required.

RICOTTA PANCAKES WITH HONEYCOMB-CANDY BUTTER

4 SERVINGS *To learn why the airy brittle known as honeycomb is our new favorite confection, turn to Prep School, page 111.*

HONEYCOMB-CANDY BUTTER
- ¼ cup sugar
- 2 Tbsp. pure maple syrup
- 2 tsp. baking soda
- ¼ tsp. kosher salt
- 1 cup (2 sticks) unsalted butter, room temperature

PANCAKES AND ASSEMBLY
- 4 large eggs, separated
- 1 cup all-purpose flour
- 1½ tsp. baking powder
- 1 tsp. sugar
- ¾ tsp. kosher salt
- 1⅓ cups whole-milk ricotta
- ¾ cup whole milk
- 1 tsp. finely grated lemon zest
- Vegetable oil (for griddle)
- Pure maple syrup and fresh berries (for serving)

SPECIAL EQUIPMENT: A candy thermometer

HONEYCOMB-CANDY BUTTER Line a baking sheet with a silicone baking mat or parchment paper. Bring sugar, maple syrup, and 2 Tbsp. water to a boil in a small saucepan fit with thermometer over medium-high heat, stirring until sugar dissolves. Continue to cook, swirling pan occasionally (do not stir), until thermometer registers 300°, 10–12 minutes. Remove pan from heat and stir baking soda into caramel (mixture will foam up immediately). Quickly and carefully pour mixture onto prepared baking sheet and spread with a heatproof rubber spatula. Let cool 30 minutes.

Break honeycomb into 1" pieces; place in a resealable plastic bag and pound with a rolling pin until finely crushed. Mix honeycomb candy and salt into butter in a small bowl.

DO AHEAD: Honeycomb-candy butter can be made 2 weeks ahead. Cover; chill.

PANCAKES AND ASSEMBLY Using an electric mixer on high speed, beat egg whites in a medium bowl to stiff peaks, about 5 minutes. Whisk flour, baking powder, sugar, and salt in a large bowl. Whisk egg yolks, ricotta, milk, and lemon zest in another medium bowl; mix into dry ingredients. Fold in one-third of egg whites to lighten batter; fold in remaining egg whites until no streaks remain.

Heat a griddle or large skillet over medium; brush with oil. Working in batches, scoop ⅓-cupfuls of batter onto griddle. Cook until bottoms are golden brown and bubbles form on top, about 3 minutes. Flip and cook until other sides are golden brown and pancakes are cooked through, about 2 minutes. Serve with honeycomb-candy butter, maple syrup, and fresh berries.



A Pizza Your Mind

In our July issue, Andrew Knowlton declared Philadelphia's **Pizzeria Beddia** the best pizza in America. Some of you had other ideas.

"It's a toss-up between **Burt's Place** and **Pequod's** in the Chicago area."

"False: It is **Joe's Pizzeria** in the West Village."

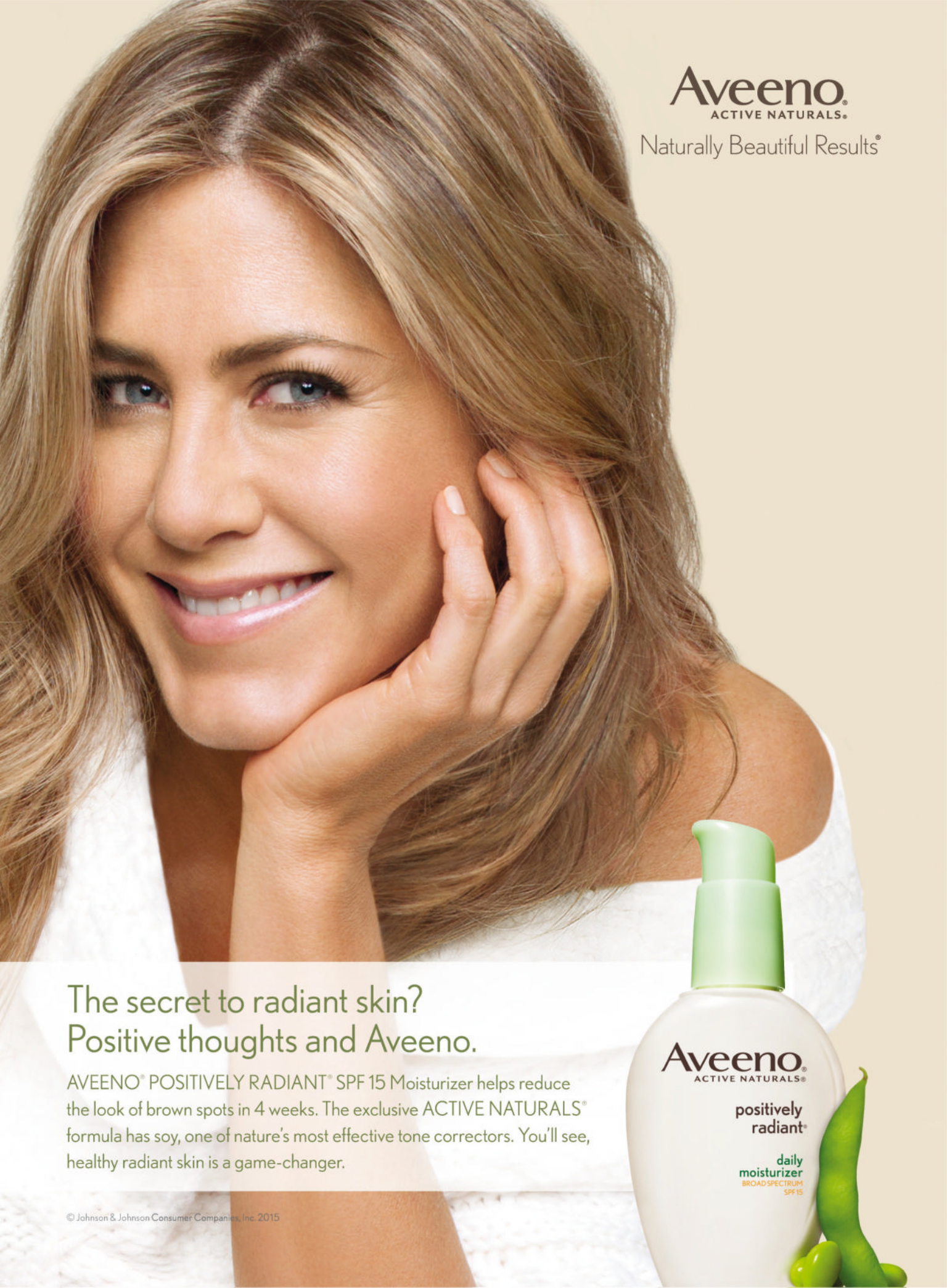
"Incorrect. **Sally's Pizza** in New Haven."

"Andrew, you haven't visited **Vince the Pizza Prince** in Scranton, PA, yet. It's epic."

"**O'Scugnizzo's** in Utica, NY. Get the #8."

"**Posto** in Calgary is the best I've ever had anywhere, anytime."

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r.s.v.p.

DEAR *BON APPÉTIT,* I CANNOT STOP THINKING ABOUT THE CHICORY SALAD FROM **MARCHÉ** IN EUGENE, OREGON. IT'S THE KIND OF RECIPE THAT REGULAR PEOPLE COULD MAKE ALL THE TIME. (AT LEAST, I'M HOPING!)

—DAWN MARLAN, *Eugene, OR*

CHICORY-APPLE SALAD WITH BROWN BUTTER DRESSING

4 SERVINGS *Even if you're not a huge fan of bitter greens, don't substitute regular lettuce here; the slightly sweet dressing will taste cloying without some sharp contrast.*

- ½ cup plus 2 Tbsp. vegetable oil
- 2 oz. sliced prosciutto
- 4 Tbsp. (½ stick) unsalted butter
- 2 Tbsp. apple cider vinegar
- 1 Tbsp. honey
- Kosher salt, freshly ground pepper
- 8 cups torn mixed chicories (such as radicchio, curly endive, and/or Belgian endive)
- 1 medium Honeycrisp apple, cut into thin wedges

Heat ½ cup oil in a medium skillet over medium-high. Working in batches, fry prosciutto until lightly browned and crisp, about 2 minutes per side. Transfer to paper towels to drain.

Cook butter in a small skillet over medium heat until butter foams, then browns (be careful not to let it burn), about 5 minutes. Allow browned milk solids to settle, then slowly pour off melted butter, leaving browned bits in the pan. (Reserve butter for another use.) Whisk vinegar, honey, and remaining 2 Tbsp. oil into browned milk solids; season dressing with salt and pepper.

Toss chicories, apple, and dressing in a large bowl; season with salt and pepper. Serve salad topped with fried prosciutto.





BEN SCHOTT'S

ETIQUETTE GUIDE

Home Entertaining

GUESTIMATE

What's the perfect number for a dinner party?

The Roman scholar Marcus Terentius Varro said: No fewer than the Graces (three), and no more than the Muses (nine). The epicure Brillat-Savarin declared the maximum to be 12. A good rule is:

Four** = **Intimate
Six** = **Gossipy
Eight** = **A party
Ten** = **An occasion

BOTTLED UP

If a guest brings a bottle of wine, must I open it right away?

A gift is a gift, so serving or cellaring is your prerogative. Feel free to set bottles aside—especially if you've planned wines to go with the meal. Tag unopened bottles to avoid regifting mortification, or to enjoy them with their donors another time.

LENIENCY

Is it rude to put an elbow on the table?

You should keep your elbows off the table while eating, but feel free to lean in a little between courses, during conversation, or over coffee.

TO CAP IT OFF

Hats at the table?

No.

Have a dilemma? E-mail askba@bonappetit.com

ILLUSTRATIONS: LARRY JOST (PANCAKES, SALAD); CLAIRE MCCRACKEN (PIZZA, BUTTER); BRUCE HUTCHISON (ETIQUETTE). FOR RESTAURANT DETAILS, SEE SOURCEBOOK.



VOLVO

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OCTOBER 2015

starters

WHERE **GREAT TASTE** BEGINS



Just Add Flowers

There's no better way to tell your guests that tonight is special than with a few blooms. Today's hippest florists advise us on what to buy, how to arrange it all, and why the best centerpiece might already be in your kitchen

by **LILLI SHERMAN**

PHOTOGRAPH BY DANNY KIM



Choose Your Style

Three simple looks that anyone (really!) can pull off at home



1
I Woke Up Like This
"Cut flowers at various lengths to give a picked-from-the-field look," says Brittany Asch of NYC's Brrch. Try it with one type of medium-size blooms—think poppies, ranunculus, or anemones. Buy more than you think you'll need.

2
Get Low
A great way to show off large blooms like sunflowers, dahlias, or garden roses. Cut the stems so the blooms lie just above the lip of the vase (but at slightly different heights).

3
The Gisele
Show off wispy elements in a tall, skinny vase. Wildflowers, fountain grass, even tall herbs (rosemary—who knew?) create an airy feel.

QUICK TIP

Let Them Breathe

Did you pick up a bouquet and jam it in that vase? We could tell. Arrangements should be full enough that the blooms aren't falling all over the place but not so tight that it looks like they're suffocating.

Embrace the Vase

But what kind should you choose?



Apothecary
When you're short on time, space, or funds, use apothecary bottles as bud vases.



Metal
Hit the thrift store for banged-up metal vases, says Yasmine Khatib of Yasmine Floral Design in L.A. "The funkier the better."



Ceramic
For an organic look. *Centerpiece Vase, $225; bridgetannclark.com*



The Unexpected
Dig that graphic San Marzano tomato can? Do like floral designer (and our editor in chief's wife) Simone Shubuck and stick sunflowers in it.

SHOP FOR FLOWERS LIKE YOU DO PRODUCE (Think seasonally, that is)

FALL						WINTER					
	Asters	Dahlias	Hydrangeas	Queen Anne's lace	Scabiosa		Ranunculus	Anemones	Seeded eucalyptus	Paperwhites	Amaryllis

PHOTOGRAPHS BY ALEX LAU. PROP STYLING BY MIEKE TEN HAVE.

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Figs Are the New Gourds

Head to the farmers' market for amazing flower-free centerpieces

1 Pears
"Create small clusters of fruit and spread them unevenly throughout the table," says Sarah Helmstetter of Solabee Flowers in Portland, OR. Try it with tiny Seckel pears.

2 Figs
Place the fruit on a platter, still-life style.

3 Pomegranates
Mound them in a bowl, cracking a few for added color (unless you've got a white tablecloth...), or rest some next to votives.

4 Tangerines
A bowlful will lend a beautiful burst of color. Added bonus if dessert encourages eating the centerpiece.

5 Quinces
Scatter a few on the table and be prepared to hear "What *is* that?"

Get Inspired

Move over, avocado toast: We've expanded our Instagram fixations. Introducing the florists you're about to fall hard for.

Ruby Barber
@ruby_marylennox

Kristen Caissie
@mooncanyon

Taylor Patterson
@foxfodderfarm

Sarah Ryhanen
@saipua

Sarah Winward
@sarah_winward

QUICK TIP

Know When to Outsource

For a true showstopper, it's worth paying a professional—like Brooklyn flower star Sarah Ryhanen of Saipua, who built the wild one below. (For her tips, go to **bonappetit.com/flower**.)



SPRING Flowering branches | Lilacs | Tulips | Magnolias | Bearded irises

SUMMER Black-eyed Susans | Poppies | Garden roses | Wildflowers | Peonies

PHOTOGRAPHS: ALEX LAU (FIGS); DANNY KIM (CENTERPIECE). PROP STYLING: MIEKE TEN HAVE (FIGS); SARAH RYHANEN (CENTERPIECE). ILLUSTRATIONS BY HISASHI OKAWA.



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DAMN THE WEATHER, SEATTLE

Skin in the Game

You know how the crispy skin is the best part of roast chicken? Chefs are catching on—and serving it solo

by AMIEL STANEK

ARE YOU THE KIND OF PERSON who would eat all of the salty burnished skin off of a resting Thanksgiving bird if no one were looking? Then you're living in a golden age, my friend. At restaurants right now, crispy skin isn't just the best part of a given piece of protein but its own stand-alone hedonistic ingredient. And while some chefs are using it to add texture and richness to a dish in the form of a garnish, others are putting it right at the center of the plate. Eli Dahlin, chef at Seattle's Damn the Weather, serves a whole bowl of shatteringly crisp chicken skins tossed with peanuts, chiles, and lime—a riff on Chinese salt-and-pepper squid—and customers can't get enough. "We go through 40 to 80 pounds of skin a week," Dahlin says. "I briefly caused a small shortage of the stuff between here and Portland."

You'll need about 3 lb. skin-on, bone-in chicken thighs to yield ½ lb. skin. Use your newly skinless thighs in a braise.

Crumble onto salads instead of croutons, use in place of bacon on a BLT, or make Chef Dahlin's bar snack par excellence (recipe, far right).

Crispy Salt-and-Pepper Chicken Skin

Preheat oven to 350°. Trim meat and excess fat from **½ lb. chicken skin (from about 2 whole chickens or 3 lb. thighs)**; cut into 3" pieces. Flatten, flesh side down, on a parchment-lined baking sheet. Season with **salt** and **pepper**; top with another sheet of parchment and baking sheet (to keep skin from curling). Bake until browned and crisp, about 1 hour. Remove top baking sheet and paper; let cool 10 minutes.

DO AHEAD: Skin can be baked 3 hours ahead. Store airtight at room temperature.

TRY IT IN...

Chicken Skin with Peanuts, Chiles, and Lime

Heat **¼ cup peanut or vegetable oil** in a small saucepan over low and cook **8 thinly sliced garlic cloves**, stirring occasionally, until translucent and soft, 8–10 minutes; let cool. Transfer garlic to a medium bowl with a slotted spoon; save oil for another use. Add **2 thinly sliced jalapeños**, **2 thinly sliced scallions (green parts only)**, **½ cup chopped fresh cilantro**, **½ cup chopped salted, roasted peanuts**, and **1 Tbsp. fresh lime juice** and toss to combine. Gently toss in **Crispy Salt-and-Pepper Chicken Skin** (recipe, left). Serve with **lime wedges**. *4 servings*



GIVE US SOME SKIN

A few of the dishes we've been snacking on:

DUCK
At NYC's **Aldea**, chef George Mendes crowns his rich *arroz de pato* (duck rice) with shards of homemade duck cracklin's.

FISH
Chef Blaine Wetzel of **Willows Inn** on Lummi Island, WA, puffs halibut skin, rolls it into cones, and fills each with a clam-halibut emulsion.

PORK
Pumpkin seeds and *chicharrón* lend crunch to the suckling pig enchiladas at **Dove's Luncheonette** in Chicago.

MORE CHICKEN
Green salad gets a shower of smoked-then-fried chicken skins at **Supper**, chef Mitch Prensky's South Street Philadelphia stalwart.

ILLUSTRATION BY JOE WILSON. FOR RESTAURANT DETAILS, SEE SOURCEBOOK.

PHOTOGRAPHS BY DANNY KIM

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The BA Q&A

17 QUESTIONS FOR ↓

Lindsey Vonn

The Olympic skier on how she eats when she's training—and the foods she goes crazy for when she's not

What is your diet like when you're training? "I eat foods that I like, but they're more portioned, and the carb-to-protein-to-fat ratio is calculated in each meal. I eat a lot of fat in my diet—avocado, almond butter, olive oil, even bacon."

Are there foods you miss? "Cereal, frozen yogurt, ice cream, French toast. Pretty much everything."

Favorite cereal? "Fruity Pebbles."

Do you drink the milk at the end? "One-hundred percent. That's the best part!"



She even likes her yogurt frozen.

THE VITALS

Age 30

Hometown Burnsville, MN

World Cup wins 67

Which makes her The winningest woman in World Cup history

Halloween candy of choice Reese's Peanut Butter Cups

Dream dinner party guest Roger Federer

How do you eat when you're not training? "I have whatever I want."

You mentioned French toast. Do you have a favorite recipe? "When I was growing up, my dad would make the best French toast every Sunday before church. It was his thing. He did about 80 percent of the cooking in the house. He'd use sourdough bread and a lot of eggs, cinnamon, vanilla, and salt. The key is to dry the bread out first and then soak it in the batter."

Are you a good cook? "I'm good at the meals I know how to make, but I'm not very good at exploring and finding new recipes. I'm really good at making salmon, and I'm good on the grill. Oh, and I make a mean banana bread."

Carbo loading? "I'll have banana bread on a cheat day, but I don't use any butter. My secret is to use applesauce instead."

Are cheat days a thing? "Yes. You'll drive yourself insane if you only eat what you're supposed to eat every single day for the whole summer, so after a heavy workout I'll splurge sometimes. Usually it's on frozen yogurt, but banana bread is always a nice comfort food."

Favorite frozen yogurt? "I like chocolate-vanilla swirl, cake batter, or red velvet—and I always have Reese's Pieces and some M&M's on top."

Best thing you've ever eaten? "*Kaiserschmarrn*. It's a typical Austrian, sometimes German, dish—it's like a thick pancake, but they put a little bit of beer in the batter, and it has raisins. They cut it up and fry it in butter. It's like chopped-up pancakes, only ten times better. If I win a lot of races, that's my reward."

Any pet peeves about dining out? "Small portions. As an athlete, it's frustrating because it's not enough, and I end up spending $100 on a meal, and then I'm starving in 20 minutes."

Today's breakfast? "My usual: scrambled eggs with avocado, cilantro, salsa, mushrooms, and onions."

Last thing you ate? "A banana with almond butter."

This is our entertaining issue. Any tips? "The worst thing is to run out of food. You don't want any 'hangry' guests."

Is that what happens to you when you get hungry? You get angry? "Yes. Grumpy and not sociable at all."

Last question: Your relationship with food is ____? "Healthy."

—INTERVIEW BY ALISON ROSEN

For a video of Vonn sharing her first food memory, go to **bonappetit.com/celebs**

PHOTOGRAPH BY EMILY SHUR

FOOD STYLING BY JEANNE KELLEY. PROP STYLING BY NICHOLAS FAIELLA FOR EAGLE EYE AGENCY. MAKEUP BY JENN STREICHER FOR FORWARD ARTISTS. HAIR BY LAUREN POLKO FOR CROSBY CARTER MANAGEMENT. WARDROBE STYLING BY MADISON GUEST. DRESS BY TORN BY RONNY KOBO.

A YEAR-ROUND FIESTA.



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ALWAYS IN SEASON

Small Talk

Hoping to get more than one-word answers out of your kids? The dinner table can help

by JENNY ROSENSTRACH *and* ANDY WARD

WE DON'T KNOW ABOUT YOU, but we can spend an entire day with our kids and feel like we haven't managed a single meaningful interaction. *How'd you sleep*? Fine. *How was school*? Good. *How much do you love me?* Ugh, stop.

We're certainly not the first generation of parents to deal with this communication breakdown, but we are the first to compete with Snapchat, Instagram, and the entire freaking Internet for our kids' attention.

But here's the good news: Dinner with your kids can be the first step in resurrecting the lost art of genuine conversation. For most parents, this concept is probably intuitive, but it turns out there's science behind it. In her bracing new book, *Reclaiming Conversation,* MIT psychologist Sherry Turkle explains that the rituals of dinner are "sacred." "It's around food where we relax," Turkle told us, "where we look each other in the eye and say, 'We're ready, we're listening.' You don't want to mess with that."

So assuming we have all mastered getting home from work in time, cooking a meal that everyone will eat, and suppressing all sibling drama at the table, what's a good way to get some decent conversation going?

No Devices at the Table

It's not that googling "the guy who played the waiter on *iCarly*" is so bad. It's that once our phones come out, we adults are more likely to read that new text or e-mail. The not-so-subtle message this sends? Something happening elsewhere is more important. Turkle has found that even having a phone in your peripheral vision affects the way that you engage with people.

Make It Regular

It's the ritual that's important, even if it's over frozen pizza. "Dinner happens one night, and then it happens again," Turkle says. "It has that quality most conversations don't: It's ongoing."

Make It Safe

Unlike texting with a friend, dinner conversations aren't performances where kids have to worry about how their peers will react. "At the family table, kids learn that all kinds of feelings are acceptable," Turkle says.

Don't Ask How Their Day Was

Try this instead: "Do you know where your grandparents grew up?" Studies show that dinner is a good place to remind kids that they are part of a larger narrative—if nothing else, it puts middle school drama into perspective. Another good topic: the news, which offers a chance to talk about values, the difference between opinion and fact, and human frailty. Sample opening salvo: "Do you guys know who Donald Trump is?" ■



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

PHOTOGRAPH BY PEDEN + MUNK/TRUNK ARCHIVE

EVEN PARENTS NEED TO STAY OUT OF TROUBLE.

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THE ba CHECKLIST

What to Eat, Drink, and Catch This Month

by JULIA KRAMER



Trick or Treat?

No, really. That's what we're asking after sampling a new trend: barely sweet chocolate bars. Two to try: **Antidote**'s creative raw-chocolate bars and **Dandelion**'s bold 100% cacao bar.



Tray Chic

Can't decide between ceramist **Andrew Molleur**'s geometric platters? No need to pick—the pieces work solo or look great stacked. *From $40; andrewmolleur.com*

TWO EYES, EIGHT APPENDAGES, THREE CRAZY OCTO-OPTIONS



Befriend
Jocelyn Gayle's 11-inch hand-dyed needle-felted octopus toy. *$250 (not a typo); etsy.com/shop/petitfelts*



Snorkel
at the Four Seasons Resort Punta Mita, Mexico, where guests catch their own octopus, then learn how to cook it. *$225; fourseasons.com*



Make
octopus the new owl with designer Thomas Paul's hand-silk-screened tea towels. *$22; shopthomaspaul.com*



John Besh on... Progresso Italian Style Bread Crumbs

▶ "You can say all you want about making your own, but look in the cupboard of any New Orleans cook and you will find that box of seasoned bread crumbs!" Find more of his advice in the new book ***Besh Big Easy*** ($25).





An afternoon snack at Mellizoz

Say You Have One Night at... the New South Congress Hotel in Austin

→ *3 p.m.* Check in, hit the pool, then walk a couple blocks for fried-avocado tacos from the **Mellizoz Tacos** trailer. Stroll to the **Hotel San José** for a michelada and people watching.

→ *7 p.m.* Got a ticket for **Otoko**, Paul Qui's 12-seat sushi spot in the hotel? Great. If not, don't worry. You can dig into prime rib with marrow at **Central Standard**.

→ *11 p.m.* The city's most underrated music venue, **C-Boys Heart & Soul**, awaits.

Affo-gotta

Coffee freaks (**Sightglass Coffee**) + ice cream geniuses (Portland-based **Salt & Straw**) = serious *affogato* expertise. Sightglass's San Francisco *affogato* bar pairs single-origin espressos with scoops in flavors like blood orange–olive oil. *sightglasscoffee.com*

BYO Paper Umbrella

How many rums can you mix in one mug? The ceramics from Chicago tiki den **Three Dots and a Dash** practically dare you to find an answer. *From $20 each; threedotschicago.com*



Throw a Party, Help Others

Here's how it works:



1. Sign Up
To host a FEED Supper, go to feedprojects.com and sign up now through World Food Day on October 16.

2. Invite Your Friends
But instead of asking guests to bring wine, ask them to donate ten meals through the fund-raising page. (The goal: to provide 2 million meals.)

3. Cook!
Make good food, show it off on Instagram with the hashtag #FEEDsupper, and serve it to your friends. (We know a place you can find cool recipes....)

PHOTOGRAPHS BY ALEX LAU

PHOTOGRAPH: MOLLY DECOUDREAUX (AFFOGATO). ILLUSTRATIONS BY CLAIRE MCCRACKEN. FOR MORE DETAILS, SEE SOURCEBOOK.

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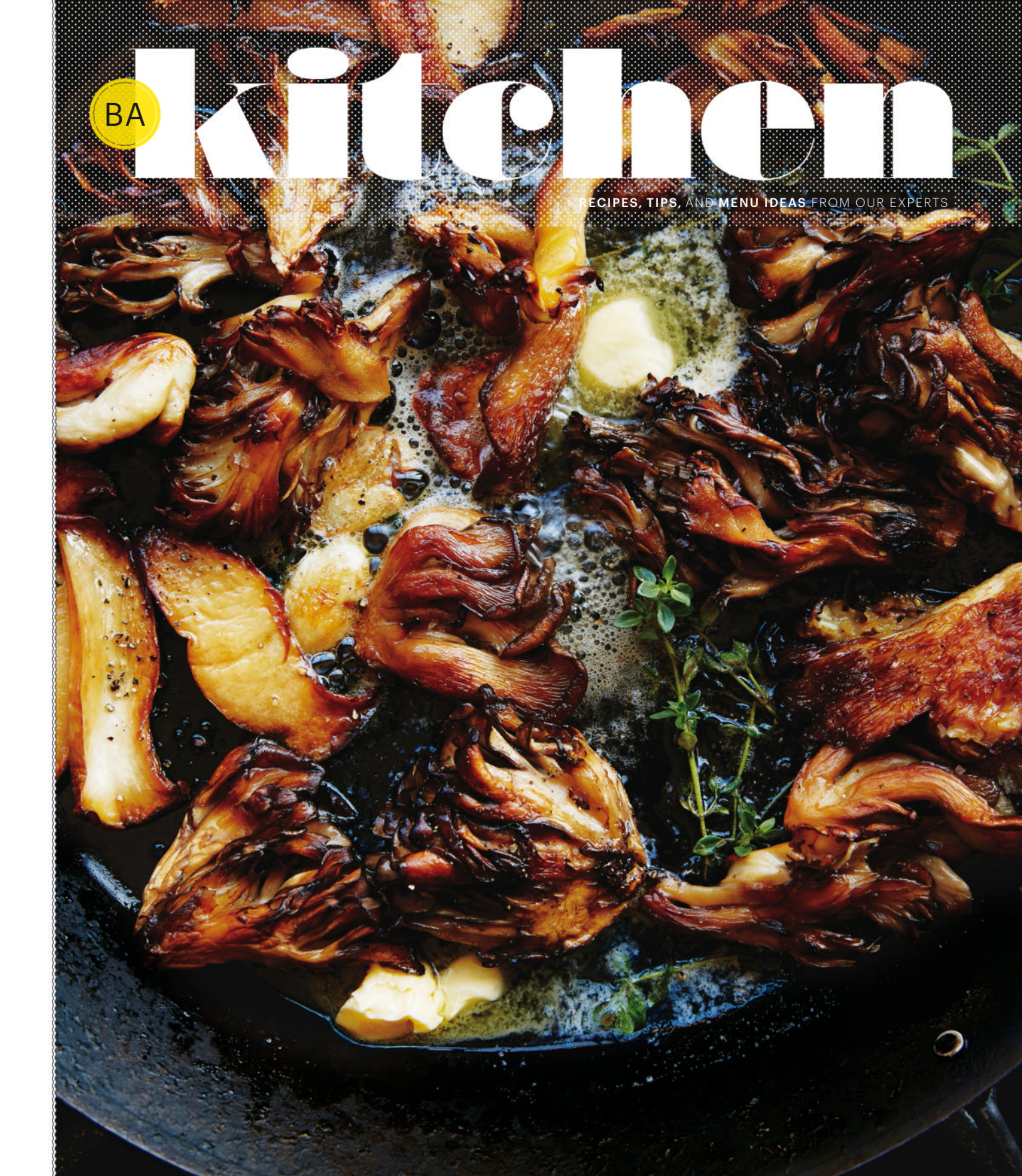
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BA kitchen

RECIPES, TIPS, AND MENU IDEAS FROM OUR EXPERTS



COZY COMFORTS
fast, easy, fresh

Our idea of magic mushrooms is crisp, golden (legal) substances with the power to lend a bass note of flavor to grain salads, turn a piece of ricotta toast into a meal, or stand alone as a savory side. To serve 4, heat **2 Tbsp. olive oil** in a large skillet over medium-high. Arrange **12 oz. mushrooms (such as maitake, oyster, and/or king trumpet), cut into large pieces**, in skillet, and—this is key—just let them cook, undisturbed, until golden brown on bottom, about 3 minutes. Season with **salt** and **pepper**, toss, and continue to cook, tossing often and reducing heat as needed, until golden brown all over, about 5 minutes more. Reduce heat to medium; add **4 Tbsp. unsalted butter**, **2 thyme sprigs**, and **2 crushed garlic cloves**. Tip skillet toward you so melted butter pools. Spoon foaming butter over mushrooms until butter smells nutty, about 4 minutes. Remove mushrooms using a slotted spoon.

RECIPES BY CHRIS MOROCCO **PHOTOGRAPHS** BY NICOLE FRANZEN

RIFF ON IT
MAKE THIS YOUR OWN

1
Think of this recipe as a flexible template. Not into lamb? Use sweet Italian sausage or fresh chorizo in place of the merguez.

2
Change up the flavor profile. Try omitting the caraway and cumin in favor of fennel seeds and lots of black pepper.

3
The one thing that's not negotiable is the crispy, cheesy top layer. Either fresh ricotta or mozzarella will do the trick too.

Passport Pasta

We stole your *nonna*'s ziti and took it on a self-discovery tour of Middle Eastern flavors. Sorry—it doesn't want to come home

Baked Pasta with Merguez and Harissa-Spiked Sauce

ACTIVE 35 MIN - TOTAL 35 MIN
4 SERVINGS

- **1 tsp. caraway seeds**
- **1 tsp. cumin seeds**
- **1 Tbsp. olive oil**
- **12 oz. merguez sausage**
- **1 medium onion, chopped**
- **4 garlic cloves, thinly sliced**
- **1 28-oz. can whole peeled tomatoes**
- **1 Tbsp. harissa paste**
- **Kosher salt, freshly ground pepper**
- **8 oz. lumaconi or other medium shells**
- **3 oz. feta, crumbled (about ½ cup)**

Preheat oven to 400°. Grind caraway and cumin in a spice mill or a mortar and pestle; set aside.

Heat oil in a large skillet over medium. Cook sausage until browned all over but still pink in the center, about 3 minutes per side. Transfer to a cutting board and let cool slightly. Slice into 1" pieces.

Add onion to same skillet and cook, stirring often, until soft, 6–8 minutes. Add garlic and reserved spices. Cook, stirring, until fragrant, about 2 minutes. Add tomatoes, crushing, and juices, then harissa. Cook until sauce thickens slightly, 6–8 minutes. Season with salt and pepper.

Meanwhile, cook pasta in a large pot of boiling salted water until very al dente (about 3 minutes less than package directions; it will be firm in the center). Drain, reserving ¼ cup cooking liquid.

Add sausage, pasta, and cooking liquid to skillet; toss to coat. Transfer to a 3-qt. baking dish, top with feta, and bake until top is browned and juices are bubbling, 18–22 minutes.



△ *A pretty baking dish can go right from oven to trivet.*

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BUYER'S GUIDE TOMATILLOS

Look for tomatillos that fill out their papery husks and have taut green skin underneath. After husking, wash and dry them—they often have a sticky coating. Like tomatoes, tomatillos can be eaten raw or cooked down into a sauce: In this recipe, we use them both ways.

In Perfect Hominy

The lighter, herbier counterpart to porky posole *rojo,* this brothy stew was made for crisp autumn nights

Green Posole with Cod and Cilantro

ACTIVE 40 MIN - TOTAL 40 MIN

4 SERVINGS

- **2 Tbsp. olive oil**
- **2 shallots, chopped**
- **3 garlic cloves, finely chopped**
- **2 serrano chiles, thinly sliced, divided**
- **8 medium tomatillos (about 1¼ lb.), husks removed, rinsed**
- **Kosher salt, freshly ground pepper**
- **1 cup cilantro leaves with tender stems, plus more for serving**
- **1 lb. cod fillet**
- **1 15-oz. can white hominy, rinsed**
- **1 8-oz. bottle clam juice**
- **3 small radishes, trimmed, thinly sliced**
- **Lime wedges (for serving)**

Heat oil in a large pot over medium. Cook shallots, garlic, and half of chiles, stirring occasionally, until soft and fragrant, 6–8 minutes.

Meanwhile, purée tomatillos in a blender until smooth.

Add half of tomatillo purée to pot and cook, stirring often, until thickened, about 5 minutes. Season with salt and pepper. Add 1 cup cilantro to remaining purée in blender and blend until smooth; set aside.

Add cod, hominy, clam juice, and 1 cup water to pot. Bring to a simmer and gently cook over medium-low until cod is opaque throughout and beginning to flake, 8–10 minutes. Remove from heat. Stir in reserved raw tomatillo-cilantro purée, breaking cod into large chunks; season with salt and pepper.

Divide stew among bowls and top with radishes, cilantro, and remaining chile. Serve with lime wedges.

◁ *Learn more about hominy (and why we love it) in Prep School, page 111.*

FOOD STYLING BY REBECCA JURKEVICH. PROP STYLING BY BOBBI LIN. ILLUSTRATIONS BY JOE WILSON.



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WHY WE...PICKLE GRAPES

It may not be as obvious as onions or cucumbers, but quick-pickling grapes balances their sweetness, boosting the acid level and transforming them into a more versatile player for savory dishes.



We have some totally radicchio info in Prep School, page 108.

Purple Pickle Eater

Crunchy, bitter, acidic, juicy: If these words don't make you think of salad, this gorgeous dish is about to expand your vocabulary

Radicchio Salad with Pickled Grapes and Goat Cheese

ACTIVE 15 MIN - TOTAL 45 MIN

4 SERVINGS

- ½ cup unseasoned rice vinegar
- 2 Tbsp. sugar
- 2 star anise pods
- ½ tsp. fennel seeds, chopped
- ¼ tsp. crushed red pepper flakes
- 2 tsp. kosher salt, plus more
- 3 Tbsp. fresh orange juice, divided
- 1 cup seedless black grapes, halved if large
- 8 cups torn or sliced Treviso and/or Chioggia radicchio
- 2 Tbsp. olive oil
- Freshly ground black pepper
- ⅓ cup unsalted, roasted almonds, chopped
- 2 oz. aged goat cheese, crumbled (about ⅓ cup)

Combine vinegar, sugar, star anise, fennel seeds, red pepper flakes, 2 tsp. salt, 2 Tbsp. orange juice, and ¼ cup water in a medium bowl or glass jar; stir (or cover and shake) until sugar and salt dissolve. Add grapes and let sit at room temperature at least 30 minutes.

Toss radicchio in a large bowl with oil, 3 Tbsp. strained pickling liquid, and remaining 1 Tbsp. orange juice; season with salt and pepper. Transfer to a platter and scatter drained pickled grapes, almonds, and goat cheese over top.

DO AHEAD: Grapes can be pickled 3 days ahead. Cover and chill.

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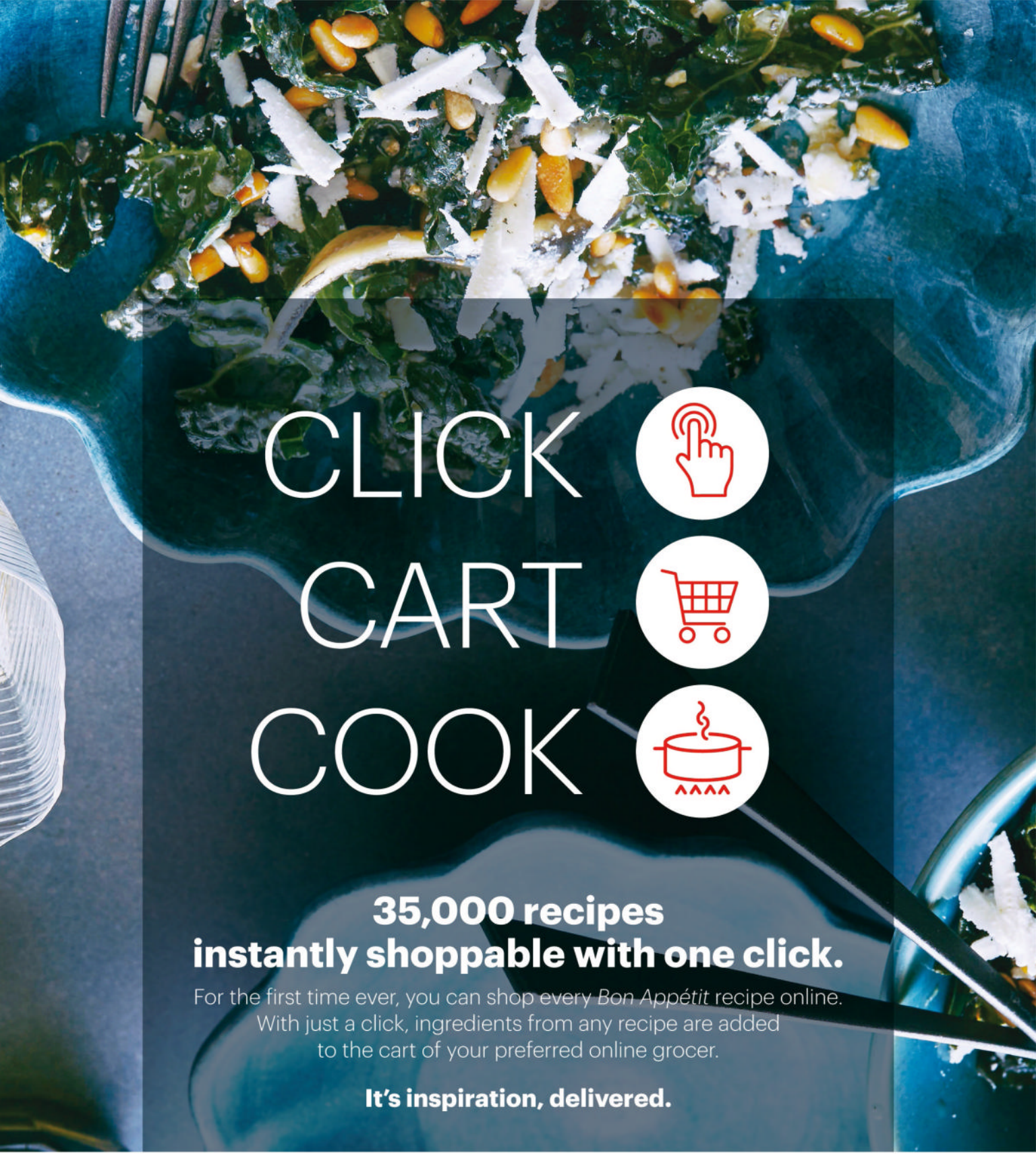


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bon appétit

Presented by HELLMANN'S | KERRYGOLD | STACY'S PITA CHIPS

hip, hip, purée!

Just how much can you accomplish with an **immersion blender**? That all depends on which one you've got. These are the *BA* Test Kitchen's top performers

by Rick Martinez



Sliding controls allow you to change speed (with one finger!) while you blend.

The tri-blade design cuts more efficiently, producing a smoother texture in less time.

Titanium coating safeguards the razor-sharp edge.



The Winner

ELECTROLUX MASTERPIECE COLLECTION IMMERSION BLENDER

With its powerful (yet quiet) **300-watt motor** and **triple-blade design**, this blender justified its price tag, pulverizing roasted veg into a velvety soup three times faster than most other hand blenders. The **"soft start"** feature gradually brings it to full speed so that ingredients don't go flying, while the extra-wide blade deck and footing made it **the most stable and easiest to handle**. Even while the blender shows all that muscle, its controls are comfortable to operate.

$230; available for purchase mid-October, electrolux appliances.com

HOW WE TESTED THE BLENDERS

- ☑ **The Smoothie Test:** How powerful is this thing? Can it pulverize frozen fruit?
- ☑ **The Soup Test:** Am I going to get splattered? How comfortable is it to hold for 5–10 minutes?
- ☑ **The Pesto Test:** Are the blades sharp? Is there enough movement to process the herbs without bruising them?

TOTAL IMMERSION

A hand blender is ideal for puréeing soups, but that's just the beginning. We keep one at the ready to blitz single-serving smoothies, emulsify mayonnaise (why dirty a giant blender for that?), and pulse sauces like Bolognese to just the right consistency. It also happens to be the best possible tool for whipping up our take on a Dairy Queen Blizzard, with homemade halvah. Find the recipe at **bonappetit.com/concrete**.

THE RUNNERS-UP



A

The Work Horse

ALL-CLAD IMMERSION BLENDER

This 600-watt blender aced our performance tests with a (literal) roar. In the minus column: It can jerk into action when starting, and the deeply recessed control button wasn't the most comfortable to hold down. But the turbo feature provided that extra power that many other models lacked. *$100; williams-sonoma.com*

B

The Value Proposition

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PHOTOGRAPHS BY DANNY KIM









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falafel fest

Get in on meze mania with this festive vegetarian feast from the chefs of London favorite **Honey & Co.**

recipes by Sarit Packer and Itamar Srulovich



Once you've fallen for the green-flecked falafel, find recipes for two variations on ***bonappetit.com.***

You're going to want this green tahini on everything.

Falafel's rep as cheap (drunk) student food is on its way out thanks to places like New York's Taïm and L.A.'s Madcapra, which take sourcing and technique seriously. We're especially enamored of the crispy, herby falafel served at London's Honey & Co. (Make that obsessed: Editors invented excuses to be in the test kitchen whenever they knew there was falafel being fried.) Behind it are husband-and-wife owners Itamar Srulovich and Sarit Packer, Ottolenghi alums who transform street fare into a riot of colors and textures. Set out a platter of just-fried falafel, zippy green tahini, and pomegranate-brightened cabbage slaw, and your friends will be drunk with excitement. Cheap thrills indeed. *—Christine Muhlke*

PHOTOGRAPHS BY MARCUS NILSSON

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THE DRINK
ORANGE ICED TEA

> Place **4 Earl Grey tea bags** and **¼ cup sugar** in a large heatproof pitcher or measuring glass and pour 7 cups boiling water over; stir to dissolve sugar. Let steep 15 minutes. Remove tea bags and stir in **1 large orange, sliced into rounds**, **4 organic mint sprigs**, and **2 tsp. orange-flower water**. Chill at least 4 hours and up to 8 hours. Strain tea into ice-filled glasses. Slice **another large orange** into rounds and garnish drinks with orange slices and more mint sprigs. *8 servings*

THE MENU

- ☐ ORANGE ICED TEA
- ☐ FRESH HERB FALAFEL
- ☐ SHREDDED CABBAGE SALAD WITH POMEGRANATE AND TOMATOES
- ☐ SPICED GREEN TAHINI SAUCE
- ☐ MILK PUDDING WITH ROSE WATER CARAMEL AND FIGS

Shredded Cabbage Salad with Pomegranate and Tomatoes

8 SERVINGS *You can stuff this slawlike salad inside your pita, or eat it on its own.*

- **1 small head of green cabbage, thinly sliced**
- **¼ tsp. sugar**
- **1 tsp. kosher salt, plus more**
- **¼ tsp. freshly ground black pepper, plus more**
- **½ small onion, finely chopped**
- **¼ cup fresh lemon juice**
- **¼ cup vegetable oil**
- **1 Tbsp. white wine vinegar**
- **1 pint cherry tomatoes, halved**
- **½ cup chopped fresh cilantro**
- **½ cup chopped fresh mint**
- **½ cup pomegranate seeds**

Toss cabbage, sugar, 1 tsp. salt, and ¼ tsp. pepper in a large bowl, cover, and let sit at room temperature 30 minutes to allow cabbage to soften (or cover and chill up to 2 hours).

Add onion, lemon juice, oil, and vinegar to cabbage and toss to coat. Let sit, uncovered, at room temperature 5 minutes. Add tomatoes, cilantro, mint, and pomegranate seeds and toss to combine. Taste and adjust seasoning with more salt and pepper as needed.

Spiced Green Tahini Sauce

8 SERVINGS *If you don't have both spices, it's okay to omit one or the other.*

- **3 garlic cloves, crushed**
- **¾ cup coarsely chopped fresh cilantro**
- **¾ cup coarsely chopped fresh parsley**
- **1 tsp. ground cumin**
- **1 tsp. ground fenugreek**
- **2 tsp. kosher salt, plus more**
- **1 cup tahini**
- **¼ cup fresh lemon juice**

Pulse garlic, cilantro, parsley, cumin, fenugreek, and 2 tsp. salt in a food processor until similar in texture to pesto. Add tahini and lemon juice; process 30 seconds (mixture will be very thick and gray).

With motor running, gradually drizzle in ¾ cup water and process, adding more water to thin if needed, until sauce is light green and the consistency of sour cream. Season with salt.

DO AHEAD: Sauce can be made 6 hours ahead. Store tightly covered at room temperature.



Turn this iced tea into a cocktail with a little gin.

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Soften store-bought pita by splashing it with a bit of water before toasting or broiling it.

Fresh Herb Falafel

8 SERVINGS *A coarse texture is absolutely key; if the chickpeas are too finely chopped, the falafel will be dense. Learn a special trick for grinding them in Prep School on page 107.*

- 8 oz. dried chickpeas, soaked overnight, drained
- ½ onion, coarsely chopped
- 1 jalapeño, coarsely chopped
- 1 garlic clove, crushed
- ¾ cup chopped fresh cilantro
- ½ cup chopped fresh parsley
- 3 Tbsp. chickpea flour
- 2½ tsp. kosher salt
- 1 tsp. baking powder
- 1 tsp. ground cardamom
- ½ tsp. ground cumin
- Vegetable oil (for frying; about 8 cups)
- Shredded Cabbage Salad and Spiced Green Tahini Sauce (see recipes) and warm thick pita with pockets (for serving)

SPECIAL EQUIPMENT: A deep-fry thermometer

Pulse chickpeas in a food processor, scraping down sides as needed, until they resemble finely chopped nuts (the texture should be uneven, with some slightly larger pieces visible), about 1 minute. Transfer to a large bowl.

Pulse onion, jalapeño, garlic, cilantro, and parsley in food processor, scraping down sides as needed, until coarsely chopped, about 1 minute. Mix into chickpeas, then mix in chickpea flour, salt, baking powder, cardamom, and cumin. Form into ping-pong–size balls.

Pour oil into a large heavy pot to a depth of 3". Fit pot with thermometer and heat oil over medium-high until thermometer registers 330°. Working in batches, cook falafel, turning occasionally, until deep brown and crisp, about 5 minutes. Transfer to paper towels; let sit 5 minutes. Serve falafel with salad, tahini sauce, and pita.

Keep Your Eye on the Ball

To make sure the chickpeas cook through, form the fritters no bigger than this circle.



THE PLAN
DON'T FEAR THE FRYING—JUST PREPARE FOR IT

A DAY (OR TWO) BEFORE
Make the milk pudding, press plastic wrap directly on the surface to keep a skin from forming, and chill. Make the caramel, but don't add the figs; cover and chill.

THE NIGHT BEFORE
Soak the chickpeas in 12 cups cold water, covered, at room temperature (they will double in size).

THE MORNING OF
Make the falafel mixture and green tahini sauce, cover in separate bowls, and let sit at room temperature. Brew the tea and give the flavors time to infuse.

T MINUS 2 HOURS
Shape the falafel into balls, transfer to a sheet tray, loosely cover with plastic wrap, and store at room temperature until ready to fry. Toss cabbage with salt, pepper, and sugar; cover and chill.

PARTY TIME
Let cabbage come to room temp, then assemble salad. Fry falafel and hold in a warm oven. Reheat caramel just to warm and loosen, and gently toss in cut figs.
—Rick Martinez


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HOT MEZE
THREE NEW SPOTS UPPING THE FALAFEL ANTE

1 Madcapra, Los Angeles
NYC transplants Sara Kramer and Sarah Hymanson's fresh take on a falafel stand at Grand Central Market.

2 Shaya, New Orleans
The secret to the airy falafel at Israeli-born Alon Shaya's sit-down spot? Adding beaten egg whites to the batter.

3 Yalla!, Atlanta
At this stand at Krog Street Market, Todd Ginsberg (The General Muir) tops chickpea fritters with labneh and *zhug*—a house-made hot sauce.

Milk Pudding with Rose Water Caramel and Figs

8 SERVINGS *Almost any fresh fruit (pears, apples, berries) can replace the figs.*

PUDDING

- ⅓ cup cornstarch
- 3 cups whole milk, divided
- 1 cup heavy cream
- 3 Tbsp. honey
- 3 Tbsp. sugar
- Pinch of kosher salt

CARAMEL AND ASSEMBLY

- 1 cup sugar
- 2 Tbsp. light corn syrup
- 1 3" cinnamon stick
- ½ tsp. rose water
- 8 fresh black figs, quartered

PUDDING Whisk cornstarch and 1 cup milk in a medium bowl; set slurry aside.

Heat cream, honey, sugar, salt, and remaining 2 cups milk in a medium saucepan over medium, whisking occasionally, until mixture just begins to boil, 8–10 minutes. Whisking constantly, gradually add reserved slurry and cook, still whisking, until pudding thickens and comes to a boil, about 1 minute. Scrape into a large bowl and cover with plastic wrap, pressing directly against surface. Chill until cold, at least 4 hours.

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

CARAMEL AND ASSEMBLY Bring sugar, corn syrup, and ¼ cup water to a boil in a medium saucepan over medium-high heat, stirring to dissolve sugar. Cook, swirling pan occasionally (do not stir), until caramel turns golden amber. Remove from heat, add cinnamon stick, and stir in ¼ cup water (be careful as caramel will bubble vigorously); stir to combine and loosen. Stir in rose water, then gently toss figs in caramel. Remove cinnamon stick.

Whisk chilled pudding until smooth and creamy. Divide among bowls; serve topped with warm caramel and figs.

Want more? Pick up a copy of Packer and Srulovich's outstanding cookbook, Honey & Co.



FOOD STYLING BY CHRIS LANIER. PROP STYLING BY KIRA CORBIN. FOR RESTAURANT DETAILS, SEE SOURCEBOOK.

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navigator

* FOR THE ADDRESSES OF THE SPOTS IN THIS STORY, SEE **SOURCEBOOK** ON PAGE 116.









steel city renaissance

Pittsburgh's food- and culture-forged revival has everyone from Google to the scene-making Ace Hotel calling the City of Bridges home **by Julia Kramer**

Clockwise from top left: *Prawns with* salsa verde *at Bar Marco; the brunch crowd at Bar Marco; charcuterie at Butcher and the Rye; regulars at La Prima Espresso Bar.*

PHOTOGRAPHS BY WINNIE AU

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Clockwise from above: *Bar Marco sommelier Dominic Fiore; steak tartare at Cure; octopus with shishitos at Bar Marco; squid-ink gnudi at Cure; the bar at Butcher and the Rye.*

▶ The City of Bridges is in the throes of a full-on nose-to-tail, barrel-aged, small-plates culinary renaissance. And if you didn't know it, *yinz* (that's "you all" in Pittsburghese) probably don't know anyone from there. Locals are as psyched about their stylish new cadre of chef-driven restaurants as they are about their Steelers. (Okay, almost.) And it's about time that we all started paying attention, because once the Ace Hotel opens this winter, the secret will be officially out. Now is the time to determine how many types of charcuterie it's possible to consume in a single weekend and to get an earful of that one-of-a-kind Pittsburgh accent. Here are six different and delicious ways to tackle the Steel City.





1 Eat the New

Pittsburgh's recent crop of restaurants is lively and fiercely beloved. Four standouts:

● **CURE** Named one of *Bon Appétit*'s 50 Best New Restaurants in 2012, Justin Severino's vaguely Mediterranean, inarguably Pittsburghian spot is as on-point as ever. Dishes like squid-ink-and-leek-ash *gnudi* are executed with unparalleled finesse.

▲ **BAR MARCO** This subway-tiled wine bar in an 1860 fire station keeps the vibe low-key and pretense-free. It overdelivers with small touches (such as complimentary splashes of sparkling wine for all) and big aspirations (like the downstairs Wine Room, home to chef Jamilka Borges's tasting menus).

□ **BUTCHER AND THE RYE** At his woodsy tavern, Richard DeShantz offers his take on Pittsburgh food tropes of the moment—pork a thousand ways, treatise-length beer and whiskey menus, and dry-aged steak tartare. Don't skip the charcuterie plate.

★ **BREAD AND SALT** Three days a week, bread obsessive Rick Easton bakes unbelievably flavorful loaves from local wheat in a former slaughterhouse. The dough is also the foundation of outstanding Roman-style pizzas.

CALL A (CABLE) CAR

Riding the **Duquesne Incline**, a funicular that ascends Mt. Washington, is the greatest thrill $2.50 can buy.



2

WAKE UP TO A LIQUID BUFFET

The Bloody Mary bar at the Hotel Monaco's restaurant, **The Commoner**, is reason enough to book a room. Choose from add-ins like Aleppo pepper, a hard-boiled egg, even a mini grilled cheese.

3 TALK LIKE A PITTSBURGHER

This city is home to America's most, um, unique accent. We asked a native speaker to decode something you might hear on the street (we are not making this up):

"Wanna go aht[1] dahntahn[2], grab some Arn[3] Cities, 'n' watch dem Stillers[4] n'at[5]? One of yinz[6] get me a pop[7] and quit bein' so nebby[8] about it. By the way, Kennywood's open[9]."

FOOTNOTES:

1 opposite of "in" 2 downtown 3 iron, as in Iron City beer 4 The only NFL team anyone here acknowledges as legit (just say the name and you'll be embraced) 5 and so on 6 you all 7 soda (don't even think about ordering one another way) 8 nosy 9 your fly is down





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STAY AT THE Y-M-C-ACE
The next hipster magnet **Ace Hotel** is opening in this old YMCA, built in 1909.

*The private dining room will pay homage to Pittsburgh Pirate Dock Ellis's 1970 no-hitter: It's called **The No No**.*

4 Ace a Bar Crawl

Brent Young, the owner of the Meat Hook in Brooklyn and self-described "guy who really loves Pittsburgh," is overseeing the **Ace Hotel**'s 110-seat restaurant. Until it opens this winter, he'll be at one of his (many) favorite bars.

__Whitfield's__, the hotel's "neighborhood tavern," will serve grass-fed steaks and riffs on iconic Pittsburgh foods.



☐ **GOOSKI'S** *"The bartender is the friendliest—unless you act like a fool."*

☐ **POLLOCK'S CAFE** *"Order a shot and a beer, then head to Tessaro's for a burger."*

☐ **MAX'S ALLEGHENY TAVERN** *"A fantastic old German restaurant. Great pre-Pirates-game stop."*

☐ **KELLY'S BAR & LOUNGE** *"Cocktail bar that's been around for 50 years."*

☐ **NICO'S RECOVERY ROOM** *"Saturday-night karaoke here is a must. Average age of bar patrons? Seventy!"*





5 Go Old-School Italian

Part of what we love about Pittsburgh is how much it hasn't changed, from the Art Deco architecture to the neighborhoody vibe to the classic restaurants. For a glimpse into the city's Italian-American past, head to the Strip District where you can...

1 / Take part in a local initiation ritual: the **Primanti Bros.** sandwich. Here, the menu's on the wall, the fries go *on* the sandwich (you want pastrami or corned beef, always thinly shaved and piled high on cottony Italian bread), and the brassy ladies keep the grill hot round the clock—the original Strip District location is open 24-7.

2 / Stroll the aisles of **Pennsylvania Macaroni Company**, stocking up on chipped chopped ham, Italian bread, and frozen pierogies.

3 / Grab a *sfogliatelle* flecked with orange zest at **Colangelo's** bakery.

4 / Pop into **La Prima** to join the old men for an espresso at a standing table.

6

BE A STEELERS FAN (AT LEAST FOR THE DAY)

"Only in Pittsburgh would an airport greet visitors with statues of George Washington and...running back Franco Harris. The people who live here bleed black and gold. On game day there's only one place you should be: tailgating at the parking lot of Heinz Field. If you're wearing the hometown colors, anyone would be happy to share their kielbasa with you."

—Jill Baughman, Pittsburgh-proud BA *digital recipe editor*



ILLUSTRATIONS AND MAP BY JOE WILSON

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For info on products in this story, see Sourcebook on page 116.

the coolest room in the house

How three design-savvy food lovers created kitchens built for all their friends

by Christine Muhlke



Forget the Tuscan view: All eyes are on the chef with this Japanese-style counter seating.

Want to see more from these kitchens (and how to get the look)? Go to **bonappetit.com/kitchen**.

PHOTOGRAPH BY JOACHIM WICHMANN

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Lissoni's Ex-Libris shelving for **Porro** holds everything from his mother's white Wedgwood to new Ginori.

1

Turn Your Kitchen into a Restaurant

Italian architect and Boffi designer **Piero Lissoni** transformed his Tuscan kitchen into a Japanese restaurant, seating guests around him while he cooks. "For me, the kitchen is like a twilight zone," he says. "Hanging around with your friends or family, everything becomes a bit more relaxed."

▼ **MIX UP THE SEATING**

Lissoni likes to play with genres around the counter. He has Fritz Hansen stools, French bistro chairs, and ones designed by James Irvine for Cappellini in the '90s—an influence seen in these **Tom Dixon** Slab chairs.



▶ **KEEP IT SUPER CLEAN**

The island surrounding the **Boffi** cooking component is both workspace and dining table, putting Lissoni—who loves acting the pro cook—on the spot. "Confusion near food is a disaster," he says.

The sink, dishwasher, fridge, and pantry are tucked to the side. "It's completely disconnected," Lissoni notes. "I don't like to clean near the food."



Piero on Entertaining

"I designed this kitchen because I like the social qualities of life. Traditionally speaking, food is a social moment in Italy. We glue our family and our society together around food. This is exactly the same: I use the kitchen like a glue."



"Technically speaking, I like the purity," he says of his **Gaggenau** induction cooktop. "It's flat and very easy to clean."

SHOULD GUESTS HELP COOK?

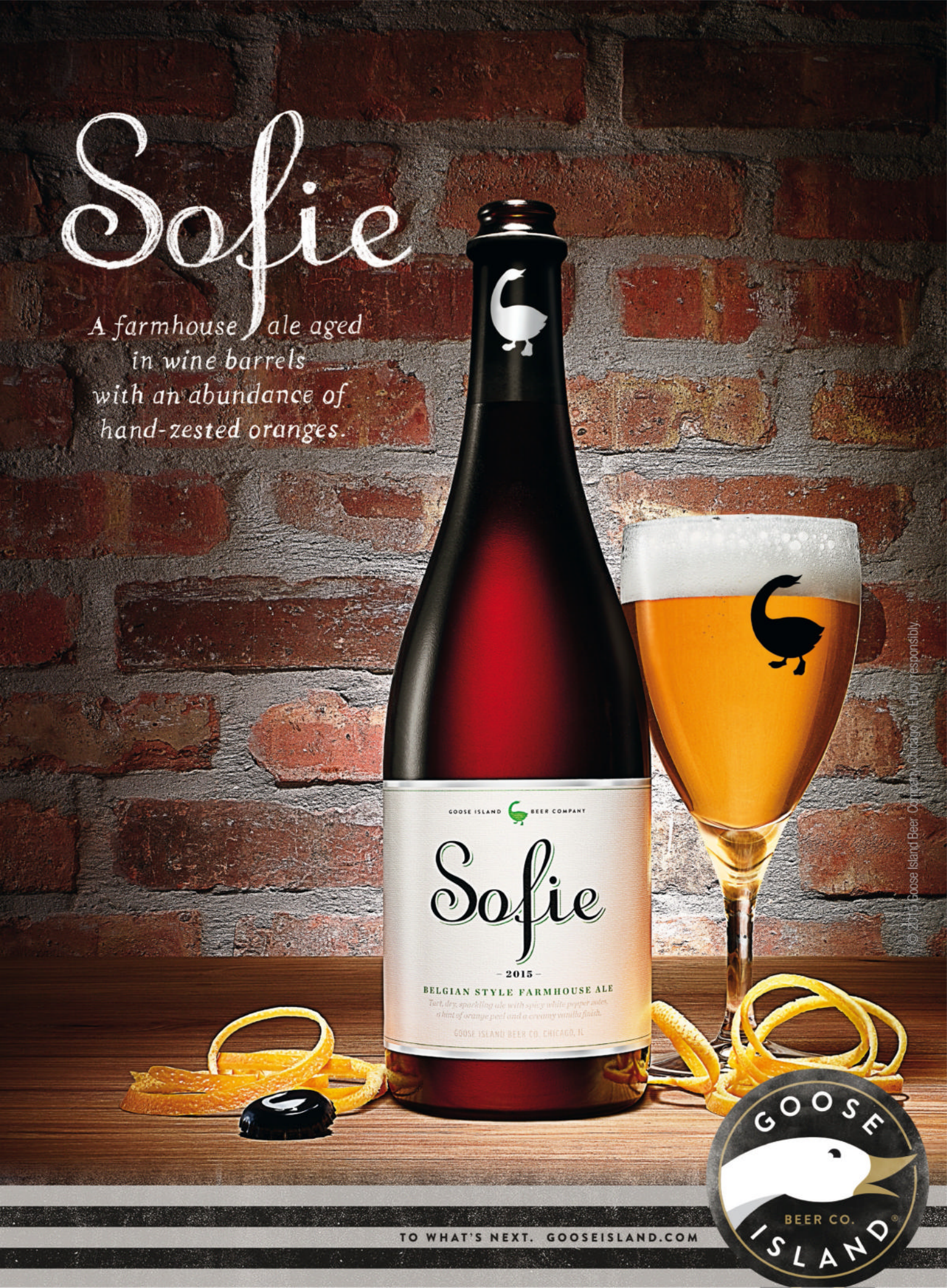
"No. It's sacred! Can you imagine? Otherwise I'm fighting with everyone if they don't cut the right slices. No, no, no."



▲ **SHOW OFF YOUR STUFF**

When making *risotto alla Milanese*, Lissoni prefers to use an aluminum pan. He swears by the La Cintura pots by fellow Italian design stars **Alessi**.

PHOTOGRAPHS: JOACHIM WICHMANN (KITCHEN); COURTESY TOM DIXON (CHAIR); COURTESY GAGGENAU (BURNER); COURTESY ALESSI (POT)


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Emile Henry *3.7-quart tagine in Charcoal*

KEEP THE FOOD SIMPLE

"I don't like to have a ton of pots going on. In winter, I'll do a *tagine*. In summer, D.I.Y. fish tacos or a big bowl of gazpacho."

PUT YOUR SHELF ON DISPLAY

Keeping dishes, glasses, serveware, and pots on full view actually leads to less clutter. As Cayne explains: You'll never put anything you don't absolutely love on those open shelves.



Cayne sourced her brackets from Japan. We like these from ***Rejuvenation*** *in Portland, Oregon.*

These ***Waterworks*** *Grove Brickworks tiles have more depth than standard subway tiles.*



"I thought the paint would match the stove...," Cayne says of ***Benjamin Moore****'s Wrought Iron.*

2 Try Island Living

Alison Cayne opened Haven's Kitchen, a cooking school and café in New York City, knowing that everyone loves to hang out in the kitchen—"even if they don't cook. It's where everyone feels happy." So when she designed her own kitchen, she made sure her loved ones had plenty of opportunities for joy.

PREP FOR SUCCESS

"I feel the pressure: People expect me to run my kitchen like a pro. So I have things prepped: If I'm having a party at 8, I'm done cooking by 7:30, take a shower, squeeze some lemon, add some herbs, and I'm good."



GO FOR FULL TRANSPARENCY

The glass door on her **Sub-Zero** Pro 48 refrigerator ensures that Cayne stays tidy—even with five kids in the house. Before parties, she checks to see that her prepped herbs are looking good.

Alison on Entertaining

"If you've had a hand in something, it'll taste better. Sometimes I'll have people roll their own veggie wraps, or set out flatbreads from Hot Bread Kitchen and let guests top their own. For some parties, I put out pots of herbs with scissors and let people snip away."

PHOTOGRAPHS: LESLEY UNRUH FOR ONE KINGS LANE (KITCHEN); COURTESY EMILE HENRY (TAGINE); COURTESY REJUVENATION (BRACKETS); COURTESY SUB-ZERO (REFRIGERATOR)

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"Once you put cupboards on the wall, it says 'kitchen,'" Edelkoort explains. Instead, she surrounded a Boffi system with raw-edged oak slabs and lacquer drawers.



*This workbench was left in the garden by the former owners. Edelkoort uses it to show off ingredients and her ever-changing collection of bowls from her travels. The table shown below is from **Restoration Hardware**.*



Lidewij on Entertaining

"Opening the kitchen makes everything lighter and gentler. It's really a good recipe. Even if you're not cooking, you're participating in the feeling of space. Friends lounge and drink while I cook. We can go back and forth and talk—it makes it more convivial and fun. And it forces you to clean up!"



THINK SMALL
"We eat with dessert knives and forks," says Edelkoort. "I like smallness because you eat more slowly and more precisely." These new **Ikea** Sittning forks are shown (almost!) actual size.

LIGHT GENTLY
The only light in the space comes from a skylight, sconces, and the stove hood, giving the room a quietly dramatic feel—no candles required. This **Ameico** sconce mixes materials Edelkoort-style.





ON COLLECTING IN THE KITCHEN:

"The space is always transforming. I use it very much like a room: There is culture, a little stone Buddha. It's like it doesn't want to be a kitchen."

3

Open Your House

The Paris-based trend forecaster **Lidewij Edelkoort** creates reports that look 18 months ahead. (Her latest, for the watchmaker Rado, even explored the alchemy of food.) So why hasn't she redesigned her 17-year-old kitchen? Because the open space is a natural draw for friends.

PHOTOGRAPHS: WILLEM SCHENK (KITCHEN); COURTESY IKEA (FORKS); COURTESY AMEICO (SCONCE); COURTESY RESTORATION HARDWARE (TABLE).


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Fall Forward

A NUTTY TART, AN INTENSE STICKY TOFFEE PUDDING, AND A D.I.Y. APPLE PASTRY SITUATION FOR SETTLING INTO BRISK NIGHTS (AND BIG SWEATERS)

recipes by **CLAIRE SAFFITZ**

photographs by **CHRISTOPHER TESTANI**



Spiced Pear Upside-Down Cake

P. 72



D.I.Y. Apple Mille-Feuille

P. 72

Double Ginger Sticky Toffee Pudding

P. 69



Caramelized-Honey Nut and Seed Tart



CARAMELIZED-HONEY NUT AND SEED TART

8 SERVINGS *Yes, a press-in crust is easier to make and handle than a buttery dough that you have to roll out, but there's still some technique to doing it correctly. To see our kinda genius trick for creating even sides and clean edges, turn to Prep School on page 108.*

CRUST

- 1½ cups all-purpose flour
- ¼ cup powdered sugar
- ½ tsp. kosher salt
- ½ cup (1 stick) chilled unsalted butter, cut into pieces
- 2 large egg yolks

FILLING AND ASSEMBLY

- ¼ cup honey
- ¼ cup granulated sugar
- ¼ cup heavy cream
- 4 Tbsp. unsalted butter
- 2 Tbsp. light corn syrup
- ½ tsp. kosher salt
- ½ tsp. vanilla extract
- 2 cups mixed unsalted, roasted nuts (such as pecans, hazelnuts, peanuts, pistachios, and/or sliced almonds)
- ⅓ cup unsalted, roasted seeds (such as pumpkin and/or sunflower)

SPECIAL EQUIPMENT: A 9"-diameter springform pan

CRUST Pulse flour, powdered sugar, and salt in a food processor to combine. Add butter and pulse to work in just until mixture is the texture of coarse meal with a few pea-size pieces of butter remaining.

Beat egg yolks with 1 Tbsp. water in a small bowl just to combine. With the motor running, gradually pour into food processor. Process until dough starts to come together in large pieces.

Using lightly floured fingers, press dough about 1" up sides and then evenly into bottom of springform pan, making sides slightly thicker than bottom. Use a floured flat, straight-sided measuring cup or glass to compact and smooth dough; freeze until solid, 15–20 minutes.

Preheat oven to 350°. Prick bottom of dough in a few places with a fork and bake until golden all over, 20–25 minutes. Transfer pan to a wire rack. (Leave oven on if you're not making the crust ahead and are making the filling next).

DO AHEAD: Crust can be baked 1 day ahead. Let cool; store tightly wrapped at room temperature.

FILLING AND ASSEMBLY Bring honey and 1 Tbsp. water to a simmer in a small saucepan over low heat, swirling pan often, until mixture is darkened in color and nutty smelling, about 2 minutes. Add granulated sugar, heavy cream, butter, corn syrup, salt, and vanilla and carefully stir until mixture is smooth. Increase heat to medium; bring to a boil. Cook, swirling pan, until caramel is slightly darkened in color and thick enough to coat a spoon, 5–8 minutes. Remove from heat, add nuts and seeds to caramel, and stir to coat.

Scrape filling into warm or room-temperature crust, pushing to the edges to evenly fill. Bake until filling is deep golden brown and caramel is bubbling, 25–30 minutes. Let cool.

DO AHEAD: Tart can be made 1 day ahead. Store tightly wrapped at room temperature.

DOUBLE GINGER STICKY TOFFEE PUDDING

8 SERVINGS *The gooey toffee sauce is both absorbed by the cake and served on the side. For a glossy, polished presentation, brush the still-warm cake with a clean pastry brush after it comes out of the pan, which will remove some of the excess syrup.*

CAKE

- ½ cup (1 stick) unsalted butter, room temperature, plus more for pan
- 2 cups all-purpose flour, plus more for pan
- 10 oz. Medjool dates, chopped (about 2 cups)
- 1 tsp. baking soda
- 2 tsp. baking powder
- ½ tsp. kosher salt
- 1 cup (packed) dark brown sugar
- 2 tsp. finely grated peeled ginger
- 3 large eggs, room temperature
- ½ cup chopped crystallized ginger

TOFFEE SAUCE AND ASSEMBLY

- 1 cup (packed) dark brown sugar
- 1 cup heavy cream
- ¾ cup (1½ sticks) unsalted butter
- 1 tsp. kosher salt
- Demerara sugar (for serving)

SPECIAL EQUIPMENT: A 9-cup Bundt pan

CAKE Preheat oven to 350°. Thoroughly butter and flour pan, making sure to get into all curved or detailed places. Toss dates and baking soda in a small bowl to coat, then pour in 1 cup boiling water. Let mixture sit until dates are very soft, 10–15 minutes. Mash dates lightly with a fork (mixture will be thick but not smooth and homogenous).

While dates are soaking, whisk baking powder, salt, and remaining 2 cups flour in a medium bowl.

Using an electric mixer on high speed, beat brown sugar, fresh ginger, and remaining ½ cup butter in a large bowl until light and fluffy, about 4 minutes. Add eggs one at a time, beating to blend after each addition before adding the next. Then alternating, add dry ingredients and date mixture in 2 additions each, starting with dry ingredients and ending with date mixture. Fold in crystallized ginger. Scrape batter into prepared pan and smooth surface.

Bake cake until top is firm and springs back when gently pressed with your fingers and a tester inserted into the center comes out clean, 35–45 minutes. Transfer pan to a wire rack set inside a rimmed baking sheet. Let cake cool in pan 10 minutes before turning out onto rack, then let cool another 20 minutes (cake should still be warm).

TOFFEE SAUCE AND ASSEMBLY Bring brown sugar, cream, butter, salt, and 2 Tbsp. water to a boil in a small saucepan over medium-low heat, stirring to melt butter. Cook, stirring, until mixture is thick enough to coat a spoon, 5–8 minutes. Let cool slightly.

Poke holes all over warm cake with a toothpick. Wipe out Bundt pan; pour a third of sauce into pan. Carefully invert cake back into pan. Poke holes in bottom of cake and pour more sauce over. Let sit until cake absorbs sauce, 15–20 minutes.

Turn cake out onto rack (it may not come out at first but will eventually release) and sprinkle with demerara sugar. Serve cake with remaining toffee sauce. If the sauce has cooled by the time you're ready to serve, gently reheat just to warm through.

DO AHEAD: Cake can be made 1 day ahead; store tightly covered at room temperature. Cover and chill leftover sauce. Gently reheat before serving.



Chamomile Panna Cotta with Quince

P. 72



VEGAN CHOCOLATE?
It's a thing. Find our favorites for this tart on p.73

Vegan Chocolate Tart with Salted Oat Crust

P. 73

SPICED PEAR UPSIDE-DOWN CAKE

8 SERVINGS *Make sure the cake pan you're using is at least 2" deep; the batter will rise to the very top while baking and will overflow in a shallow pan.*

- **2 Tbsp. unsalted butter, plus more for pan**
- **1½ cups all-purpose flour, plus more for pan**
- **3 Tbsp. fresh orange juice**
- **¼ cup pomegranate molasses, plus more for serving**
- **1¾ cups sugar, divided**
- **4 small ripe Bosc pears (about 1½ lb.), peeled, halved lengthwise, cored**
- **1 cup unsalted, roasted walnuts**
- **1½ tsp. baking powder**
- **½ tsp. baking soda**
- **½ tsp. kosher salt**
- **¼ tsp. ground cardamom**
- **4 large eggs**
- **1 tsp. finely grated orange zest**
- **1 cup olive oil**

Preheat oven to 350°. Butter a 10"-diameter cake pan and line bottom with a parchment paper round; flour sides of pan. Cook orange juice, ¼ cup pomegranate molasses, ¼ cup sugar, and remaining 2 Tbsp. butter in a medium skillet over medium heat, stirring, until sugar is dissolved and mixture is slightly reduced, about 4 minutes. Add pears, cut side up, and cook (undisturbed) until they begin to release their juices, about 3 minutes. Turn pears over and cook just until slightly softened, about 3 minutes. Let cool slightly, then arrange pears, cut side down, in prepared pan.

Return skillet to medium heat and cook liquid in skillet until thickened and syrupy, about 5 minutes, depending on juiciness of pears. Pour syrup over pears and freeze while you prepare the batter (this is to allow syrup to set up—don't let it freeze solid).

Pulse walnuts and remaining 1½ cups flour in food processor until walnuts are finely ground. Pulse in baking powder, baking soda, salt, and cardamom.

Using an electric mixer on medium speed, beat eggs, orange zest, and remaining 1½ cups sugar in a medium bowl until pale and fluffy, about 5 minutes. Fold in dry ingredients in 2 additions, fully incorporating before adding the next addition, then gradually mix in oil. Pour batter over pears and smooth top.

Set pan on a foil-lined rimmed baking sheet and bake cake until top is golden brown and a tester inserted in the center comes out clean, 50–60 minutes. Transfer to a wire rack and let cool in pan, 15–20 minutes. Run knife around edges of cake to loosen and invert onto rack. Remove parchment and let cake cool completely.

Drizzle cake with more pomegranate molasses just before serving.

DO AHEAD: Cake can be baked 1 day ahead. Store tightly covered at room temperature.

D.I.Y. APPLE MILLE-FEUILLE

8 SERVINGS *Sandwiching the puff pastry between two baking sheets ensures that the pastry rises perfectly even. For more sheet-pan hacks, turn to Prep School, page 113.*

- **1 package frozen puff pastry, thawed in refrigerator**
- **All-purpose flour (for surface)**
- **1 large egg, beaten to blend**
- **2 Tbsp. sugar, plus more for sprinkling**
- **Nonstick vegetable oil spray**
- **3 Pink Lady apples, scrubbed, thinly sliced crosswise into ⅛" rounds, seeds removed**
- **2 Tbsp. apple cider vinegar**
- **2 tsp. vanilla extract**
- **Pinch of kosher salt**
- **⅓ cup pure maple syrup, plus more for serving**
- **3 Tbsp. bourbon or applejack brandy, divided**
- **4 Tbsp. unsalted butter, cut into pieces**
- **1 cup chilled heavy cream**

Preheat oven to 400°. Roll out pastry on a lightly floured surface to flatten and smooth creases. Trim slightly to make clean, straight edges; cut into 16 squares or rectangles. Transfer to a parchment-lined rimmed baking sheet; brush with egg and sprinkle with sugar. Coat another sheet of parchment with nonstick spray and place, oil side down, on top of pastry; top with another rimmed baking sheet. Bake until pastry is deep golden brown and puffed, 20–25 minutes. Let cool.

Reduce oven temperature to 350°. Toss apples, vinegar, vanilla, salt, ⅓ cup maple syrup, and 2 Tbsp. bourbon in a shallow 3-qt. baking dish; dot surface with butter. Cover tightly with foil and bake until apples soften and have released their juices, 30–35 minutes. Remove foil, baste apples with juices, and roast until apples are very tender and curled around the edges and a thin layer of juice covers the bottom of the dish, 20–25 minutes.

Just before serving, whisk cream and remaining 2 Tbsp. sugar in a small bowl to medium peaks. Whisk in remaining 1 Tbsp. bourbon.

Let guests assemble individual mille-feuille, topping pastry with apples, whipped cream, and a drizzle of maple syrup.

DO AHEAD: Apples can be baked 2 hours ahead. Let cool; store tightly wrapped at room temperature. Gently reheat before using.

CHAMOMILE PANNA COTTA WITH QUINCE

8 SERVINGS *If quinces are unavailable or you want a shortcut, purchase quince paste at a specialty shop and heat it slowly to create a syrup, then simply spoon it over the custards.*

POACHED QUINCE

- **6 small quinces (about 3 lb.)**
- **1 bag chamomile tea**
- **4 wide strips lemon zest**
- **1 cup sugar**
- **½ vanilla bean, split lengthwise**
- **1 Tbsp. fresh lemon juice**

PANNA COTTA AND ASSEMBLY

- **1 cup plain whole-milk Greek yogurt**
- **1½ cups heavy cream**
- **1½ cups whole milk**
- **⅔ cup sugar**
- **Pinch of kosher salt**
- **4 bags chamomile tea**
- **½ vanilla bean, split lengthwise**
- **2 tsp. unflavored powdered gelatin**

SPECIAL EQUIPMENT: Eight 6-oz. glasses or ramekins

POACHED QUINCE Rub quinces with a damp paper towel to remove fuzz. Cut 4 quinces into large pieces (no need to peel, core, or remove seeds); set remaining 2 quinces aside. Place quince pieces in a large saucepan and add cold water to cover. Bring to a boil, reduce heat, and simmer, adding more water as needed to keep covered, until quinces are very soft, 60–75 minutes. Strain

cooking liquid into a large bowl; discard solids. Wipe out saucepan and reserve.

Meanwhile, peel reserved quinces and cut flesh off of cores into 4 lobes (be careful; core is very hard). Place in reserved saucepan and add tea bag, lemon zest, sugar, and quince cooking liquid. Scrape in vanilla seeds; add pod. Bring to a boil, then reduce heat and gently simmer, stirring occasionally, until quinces are a deep pinkish-red and tender and liquid is syrupy, 45–60 minutes. Let quinces cool in syrup, then stir in lemon juice. Remove pod.

DO AHEAD: Quinces can be poached 5 days ahead. Cover and chill.

PANNA COTTA AND ASSEMBLY Place yogurt in a medium bowl and gradually add heavy cream, whisking until smooth.

Bring milk, sugar, and salt to a simmer in a small saucepan over medium-low heat, stirring to dissolve sugar. Add tea bags and scrape in vanilla seeds; add pod. Remove from heat and let sit until flavors are infused, 15–20 minutes.

Meanwhile, sprinkle gelatin over ¼ cup cold water in a small bowl; let sit 10 minutes to soften.

Reheat milk mixture over medium-low just until steaming. Remove from heat and add gelatin, stirring to dissolve. Strain into bowl with yogurt mixture; discard solids. Whisk until smooth. Pour into glasses or ramekins, dividing evenly. Chill panna cotta until set, at least 4 hours. Serve topped with poached quinces and syrup.

DO AHEAD: Panna cotta can be made 2 days ahead. Cover and keep chilled.

VEGAN CHOCOLATE TART WITH SALTED OAT CRUST

8 SERVINGS *You don't have to use a vegan chocolate to make this decadent tart—any bittersweet baking bar will be great. But if you want to go dairy-free, reading the label isn't all there is to it. See the sidebar at right for our top picks.*

CRUST

1¼ cups old-fashioned oats
¾ cup whole wheat flour
⅓ cup virgin coconut oil, melted, slightly cooled
¼ cup light agave syrup (nectar)
2 Tbsp. unsweetened cocoa powder
¾ tsp. kosher salt
½ tsp. ground cinnamon

FILLING AND ASSEMBLY

½ tsp. instant espresso powder
1 cup unsweetened cocoa powder
7 oz. vegan dark chocolate, melted, slightly cooled
⅔ cup light agave syrup (nectar)
2 tsp. vanilla extract
⅔ cup plus 1 tsp. virgin coconut oil, melted, slightly cooled
¼ tsp. kosher salt, plus more
2 Tbsp. old-fashioned oats
1 Tbsp. demerara sugar, divided
Flaky sea salt

SPECIAL EQUIPMENT: A 9"-diameter or a 13¾x4½" tart pan with removable bottom

CRUST Preheat oven to 350°. Pulse oats, whole wheat flour, coconut oil, agave, cocoa, salt, and cinnamon in a food processor until oats are coarsely ground and mixture looks like wet sand.

Firmly press into bottom and up the sides of tart pan. Bake until crust is golden brown and smells toasty, 20–25 minutes. Transfer to a wire rack; let cool.

FILLING AND ASSEMBLY Dissolve espresso powder in ¾ cup very hot water in a food processor. Add cocoa and let sit 5 minutes. Add melted chocolate, agave syrup, vanilla, ⅔ cup coconut oil, and ¼ tsp. kosher salt and process until mixture is very smooth and thick, about 30 seconds.

Scrape filling into cooled tart shell and smooth top (if making tart in a rectangular shell, you may have a little filling left over; save for another use, like truffles). Tap tart lightly against counter to pop any air bubbles in filling.

Cook oats and remaining 1 tsp. coconut oil in a small skillet over low heat, stirring constantly, until oats are toasted, about 3 minutes. Gradually add half of demerara sugar, stirring constantly, until sugar is melted, then remove from heat and stir in remaining demerara sugar just to coat. Season with kosher salt; let oat mixture cool.

Scatter oat mixture over tart, sprinkle with sea salt, and chill until filling is set, at least 1 hour.

Cut chilled tart into slices with a dry, hot knife; let sit at room temperature 15–20 minutes before serving.

DO AHEAD: Tart can be made 2 days ahead. Once filling is set, cover and keep chilled.

Raise the (Chocolate) Bar

When we were developing the recipe for our chocolate tart, we tasted lots of vegan chocolate bars to find our favorite. (Tough job, right?) Some were super fruity, others had a crumbly finish that wasn't quite right. Many dark chocolates are vegan without advertising it, but we focused on the ones that billed themselves as dairy-free. Look for these bars before you bake.

THEO PURE 85% DARK
This super-dark bar is intense (in a good way), with a surprisingly smooth and well-balanced finish. It was a slam dunk in the tart.

MADÉCASSE 80% CACAO
The bright, roasted coffee–like flavor of this bar made it just as good for baking as for snacking. We'd use it in frostings, to make truffles or chocolate sauce, or for chocolate-chunk cookies.

SCHARFFEN BERGER 82% EXTRA DARK CHOCOLATE
This well-rounded, low-acidity bar was a little too fruity to make it our go-to baking bar, but its peppery, figlike sweetness kept us coming back for nibbles.

FOOD STYLING BY REBECCA JURKEVICH. PROP STYLING BY KALEN KAMINSKI. FOR PRODUCT DETAILS, SEE SOURCEBOOK.



THE COOLEST SILVERWARE FOR YOUR TABLE ISN'T SILVER AT ALL

photograph by **TED CAVANAUGH** *lettering by* **NIM BEN-REUVEN**



FIND THESE SPOONS *(and their forks and knives, too)* **1 / IHADA BRASS FLATWARE BY MASANORI OJI** *$195; store.mjolk.ca* **2 / GOLD FLATWARE** *$39; westelm.com* **3 / OSLO FLATWARE IN MATTE GOLD** *$100; canvashomestore.com* **4 / DOLCEVITA FLATWARE IN GOLD PEWTER** *$210; marchsf.com* **5 / CUTIPOL GOA GOLD CUTLERY** *$95; abode-newyork.com* **6 / JULISKA BISTRO GOLD FLATWARE** *$145; Bloomingdale's, 800-232-1854. Prices are for five-piece sets.*

MARKET EDITOR: MONICA KHEMSUROV.
PROP STYLING BY MARTIN BOURNE.

YOU AND ME

Why save the best meals for company? Pull out all the stops (we're talking luxurious bone-in rib eye) for just the two of you

Recipes by
Alison Roman
Photographs by
Gentl & Hyers





CRISPY PORK
LETTUCE WRAPS WITH SPICY CUCUMBERS
P. 83


SEAFOOD
STEW
FOR TWO

MUSHROOM AND BURRATA LASAGNETTE

2 SERVINGS *Listen, this dish is indulgent, and makes a bit more than two responsible adults should finish in one sitting. But for crying out loud, live a little. (And anyway, the kale keeps it virtuous.)*

- **3 Tbsp. unsalted butter, divided**
- **3 Tbsp. olive oil, divided, plus more for brushing**
- **1½ lb. mixed mushrooms (such as chanterelle, crimini, and maitake), cut into bite-size pieces**
- **Kosher salt, freshly ground pepper**
- **1 large shallot, finely chopped**
- **⅓ cup dry white wine**
- **1 cup ricotta**
- **¼ cup heavy cream**
- **6 fresh pasta sheets (about 7x5") or 12 dried lasagna noodles**
- **8 oz. burrata or fresh mozzarella, torn into large pieces**
- **1½ oz. Parmesan, finely grated**
- **6 tsp. marjoram leaves**
- **½ bunch Tuscan kale, ribs and stems removed, leaves torn**
- **1 Tbsp. white wine vinegar**

Preheat oven to 425°. Heat 1 Tbsp. butter and 1 Tbsp. oil in a large skillet over medium-high. Add half of mushrooms, season with salt and pepper, and cook, stirring occasionally, until browned and starting to crisp, 8–10 minutes. Transfer to a medium bowl. Repeat with 1 Tbsp. butter, 1 Tbsp. oil, and remaining mushrooms. Return all mushrooms to skillet (reserve bowl) and add shallot, wine, and remaining 1 Tbsp. butter. Cook, stirring occasionally, until skillet is dry, about 5 minutes. Return mushrooms to bowl.

Combine ricotta and cream in a small bowl; season with salt and pepper.

Working in batches, cook pasta in a large pot of boiling salted water, stirring occasionally, until just softened, about 30 seconds. (If using dried noodles, cook until al dente.) Transfer noodles to a large rimmed baking sheet as you go, brushing with oil and overlapping as needed.

Spread a thin layer of ricotta mixture in a small baking dish and top with a pasta sheet (if using dried, use 2 noodles side by side). Spread a large spoonful of ricotta mixture over pasta, scatter some mushrooms over, then a few pieces of burrata. Top evenly with some Parmesan and 1 tsp. marjoram leaves. Repeat layering process (starting with noodles and ending with marjoram) 5 more times; finish with the last of the Parmesan and a grind or two of pepper.

Cover lasagnette with foil and bake until warmed through, 10–15 minutes. Remove foil and continue baking until golden brown, 15–20 minutes. Let cool at least 5 minutes.

Meanwhile, toss kale in a large bowl with vinegar and remaining 1 Tbsp. oil to coat and massage leaves just to soften slightly; season with salt and pepper.

Serve lasagnette with kale alongside.

DO AHEAD: Lasagnette can be assembled 1 day ahead. Cover and chill.

SEAFOOD STEW FOR TWO

2 SERVINGS *How to pull off an elegant, effortless date night? Make the rich seafood broth the day before, then sear a couple pieces of fish and reheat the stew during the cocktail hour.*

- **1 medium fennel bulb, halved**
- **6 Tbsp. olive oil, divided**
- **2 celery stalks, chopped**
- **1 small leek, white and pale-green parts only, sliced**
- **3 garlic cloves, crushed**
- **1 bay leaf**
- **Kosher salt, freshly ground pepper**
- **1 lb. head-on, shell-on prawns or large shrimp**
- **Pinch of saffron (optional)**
- **¼ cup dry white wine**
- **1 28-oz. can whole peeled tomatoes**
- **1 tsp. fennel seeds**
- **1 small snapper fillet, halved crosswise**
- **6 medium sea scallops, side muscle removed**
- **¼ lb. squid, mix of tentacles and bodies**
- **½ lb. cockles or littleneck clams, scrubbed**
- **½ lb. mussels, scrubbed, debearded**
- **Small sprigs tarragon (for serving)**
- **½ crusty baguette, sliced, toasted**
- **Unsalted butter, room temperature (for serving)**

Thinly slice half of fennel bulb; set aside. Coarsely chop other half. Heat 2 Tbsp. oil in a medium heavy pot over medium-low. Add chopped fennel, celery, leek, garlic, and bay leaf. Season with salt and pepper and cook, stirring occasionally, until vegetables are soft but have not taken on any color, 10–12 minutes.

Meanwhile, remove shells and heads from all but 2 prawns (keep shells and heads for making broth).

Once vegetables are soft, increase heat to medium and add prawn heads and shells and saffron (if using). Cook, stirring occasionally, until shells are bright pink, about 4 minutes. Add wine and bring to a boil. Reduce heat and simmer, stirring occasionally, until reduced by half, about 3 minutes. Add half of tomatoes and 4 cups water. Bring to a strong simmer, then reduce heat and simmer, uncovered, until reduced by about one-third and flavors have melded, 60–70 minutes.

Remove from heat and purée mixture with an immersion blender until smooth (or let cool slightly and purée in batches in a blender). Strain broth through a fine-mesh sieve into a large measuring glass or bowl (you should have about 3½ cups).

Wipe out pot and heat 2 Tbsp. oil over medium. Add fennel seeds, reserved sliced fennel, and remaining tomatoes, crushing them with your hands. Season with salt and pepper and cook, stirring occasionally, until fennel is softened and seeds are toasted, about 5 minutes. Add broth and bring to a simmer.

Meanwhile, heat remaining 2 Tbsp. oil in a small skillet over medium-high. Season snapper and scallops with salt and pepper. Cook snapper, skin side down, pressing gently with the back of a spatula to ensure contact with pan, until skin is brown and crisp, about 4 minutes. Turn fish and cook until cooked through, about 1 minute more. Transfer to a plate.

Cook scallops in same skillet (no need to wipe out) until golden brown and just cooked through, about 3 minutes per side; transfer to plate with snapper.

Slice squid bodies into ¼"-thick rings. Add cockles and mussels to pot with broth. Cook until they just start to open, then reduce heat to medium-low and add squid and all prawns, making sure they're submerged in the liquid. Simmer until cockles and mussels are opened and prawns and squid are just cooked through, about 3 minutes (discard any cockles and mussels that do not open).

Divide seafood stew between bowls, placing a head-on prawn on top of each; nestle snapper and scallops into broth and scatter tarragon sprigs over. Serve with bread and butter alongside for dipping into broth.

DO AHEAD: Broth can be made 1 day ahead; cover and chill.



CHICKEN-LEG CONFIT

WITH POTATOES AND ESCAROLE

P. 83

OPEN A NICE BOTTLE OF WINE. TURN OFF NETFLIX. THIS ISN'T ANY OLD TUESDAY DINNER.



MUSHROOM AND BURRATA
LASAGNETTE
P. 79



RIB EYE
WITH BONE MARROW AND RADISH SALAD

RIB EYE WITH BONE MARROW AND RADISH SALAD

2 SERVINGS *Make sure the butcher cuts the marrow bone in half for you; for step-by-step instructions on carving the steak, see Prep School, page 107.*

- **1 2-lb. bone-in rib eye, about 2" thick**
- **Kosher salt, freshly ground pepper**
- **2 Tbsp. vegetable oil**
- **2 Tbsp. unsalted butter**
- **4 oil-packed anchovy fillets, finely chopped**
- **2 Tbsp. coarsely chopped drained capers**
- **1 Tbsp. olive oil**
- **1 6–8" piece marrow bone, split lengthwise**
- **6 radishes, preferably with tops**
- **½ cup celery leaves or 2 celery stalks, thinly sliced**
- **¼ cup parsley leaves**
- **1 Tbsp. (or more) fresh lemon juice**
- **Flaky sea salt (for serving)**
- **Slices of country-style bread, toasted (for serving)**

Season steak with kosher salt and pepper. Let sit at room temperature 2 hours, or chill up to 12 hours.

Preheat oven to 300°. Heat vegetable oil in a large ovenproof skillet, preferably cast-iron, over medium-high. Cook steak until deep golden brown, 5–8 minutes per side. Add butter and spoon over steak a few times. Transfer skillet to oven and roast steak until an instant-read thermometer inserted into the thickest part registers 120° for rare, 5–8 minutes. Transfer steak to a cutting board and let rest. Increase oven temperature to 425°.

Combine anchovies, capers, and olive oil in a small bowl; season with kosher salt and pepper. Spread half of anchovy mixture onto cut sides of marrow bone. Roast bone on a rimmed baking sheet until top is browned and marrow is tender, 10–12 minutes.

Meanwhile, cut half of the radishes into quarters (leave the tops on, if using); trim and thinly slice remaining radishes crosswise. Toss radishes, celery leaves, parsley, lemon juice, and remaining anchovy mixture in a medium bowl. Season radish salad with kosher salt, pepper, and more lemon juice, if desired.

Cut steak off bone and slice ½" thick. Transfer meat to a platter, pour pan juices over, and sprinkle with sea salt. Serve alongside marrow bone, radish salad, and toast.

CHICKEN-LEG CONFIT WITH POTATOES AND ESCAROLE

2 SERVINGS *Save the extra chicken-infused olive oil for all your roasted vegetable needs or to make this dish a second time.*

- **2 chicken legs (thigh and drumstick)**
- **Kosher salt, freshly ground pepper**
- **2 large shallots, unpeeled, quartered**
- **1 head of garlic, unpeeled, halved crosswise**
- **8 sprigs thyme, divided**
- **1½ cups olive oil**
- **10 oz. fingerling potatoes**
- **1 small head of escarole, leaves torn into bite-size pieces**
- **1 Tbsp. finely grated lemon zest**
- **2 Tbsp. fresh lemon juice**

Preheat oven to 275°. Season chicken legs with salt and pepper on both sides and nestle into a 1½-qt. baking dish. Arrange shallots, garlic, and 6 thyme sprigs around chicken and pour oil over. Bake until chicken is cooked through and tender and shallots and garlic have started to caramelize, 2–2½ hours.

Meanwhile, cook potatoes in a medium pot of boiling salted water until tender, 15–20 minutes. Drain and set aside.

Remove chicken from oven. Pour off infused oil, reserving 5 Tbsp. (save remaining oil for another use). Heat 2 Tbsp. infused oil in a large skillet over medium-high. Carefully transfer chicken to skillet, arranging skin side down. Cook, undisturbed, until skin is golden brown and crisp, about 5 minutes. Return chicken to dish, placing skin side up.

Heat 2 Tbsp. infused oil in same skillet (no need to wipe it out) and add potatoes and remaining 2 thyme sprigs. Using the back of a wooden spoon or spatula, lightly crush potatoes to flatten slightly. Season with salt and pepper and cook, tossing occasionally, until potatoes are well browned and crisp on all sides (some pieces will fall off and get extra-brown; you want this!), 8–10 minutes. Transfer to a medium bowl.

Toss escarole in another medium bowl with lemon zest, lemon juice, and 1 Tbsp. infused oil; season with salt and pepper. Serve chicken in baking dish (with all those shallots and garlic) with escarole and potatoes alongside.

DO AHEAD: Chicken can be cooked (but not crisped) 2 days ahead; reheat in low oven before crisping. Potatoes can be boiled 2 days ahead; cover and chill.

CRISPY PORK LETTUCE WRAPS WITH SPICY CUCUMBERS

2 SERVINGS *Pork belly's back! Ask your butcher for a square piece: It'll make for even slices and a good fat-to-meat ratio.*

- **1 12-oz. piece skin-on pork belly (about 4x3½x1¼")**
- **Kosher salt, freshly ground pepper**
- **2 Tbsp. light brown sugar, divided**
- **4 chiles de árbol**
- **2 star anise pods**
- **2 Tbsp. soy sauce**
- **2 Persian or kirby cucumbers, thinly sliced**
- **2 scallions, thinly sliced**
- **½ red chile (such as Fresno or jalapeño), thinly sliced**
- **2 Tbsp. unseasoned rice wine vinegar**
- **3 Tbsp. gochujang (Korean red pepper paste)**
- **3 Tbsp. white miso**
- **1 small head of lettuce (such as Little Gem or romaine hearts), torn**
- **½ bunch mint**
- **½ cup kimchi (optional)**

INGREDIENT INFO: Gochujang, a mixture of miso and hot chiles, is available at Korean markets and online.

Diagonally score fat side of pork belly, cutting through fat but stopping at flesh and spacing about ¼" apart. Season pork with salt and pepper and sprinkle with 1 Tbsp. brown sugar. Wrap tightly in plastic wrap and let sit at least 2 hours, or chill up to 2 days.

Preheat oven to 400°. Unwrap pork and place in the smallest baking dish you can. Add chiles de árbol, star anise, soy sauce, remaining 1 Tbsp. brown sugar, and 1¼ cups water. Roast until most of fat has rendered, meat is tender, and top is browned and crisp, 2–2½ hours.

Meanwhile, toss cucumbers, scallions, red chile, and vinegar in a small bowl to combine. Mix gochujang and miso in another small bowl.

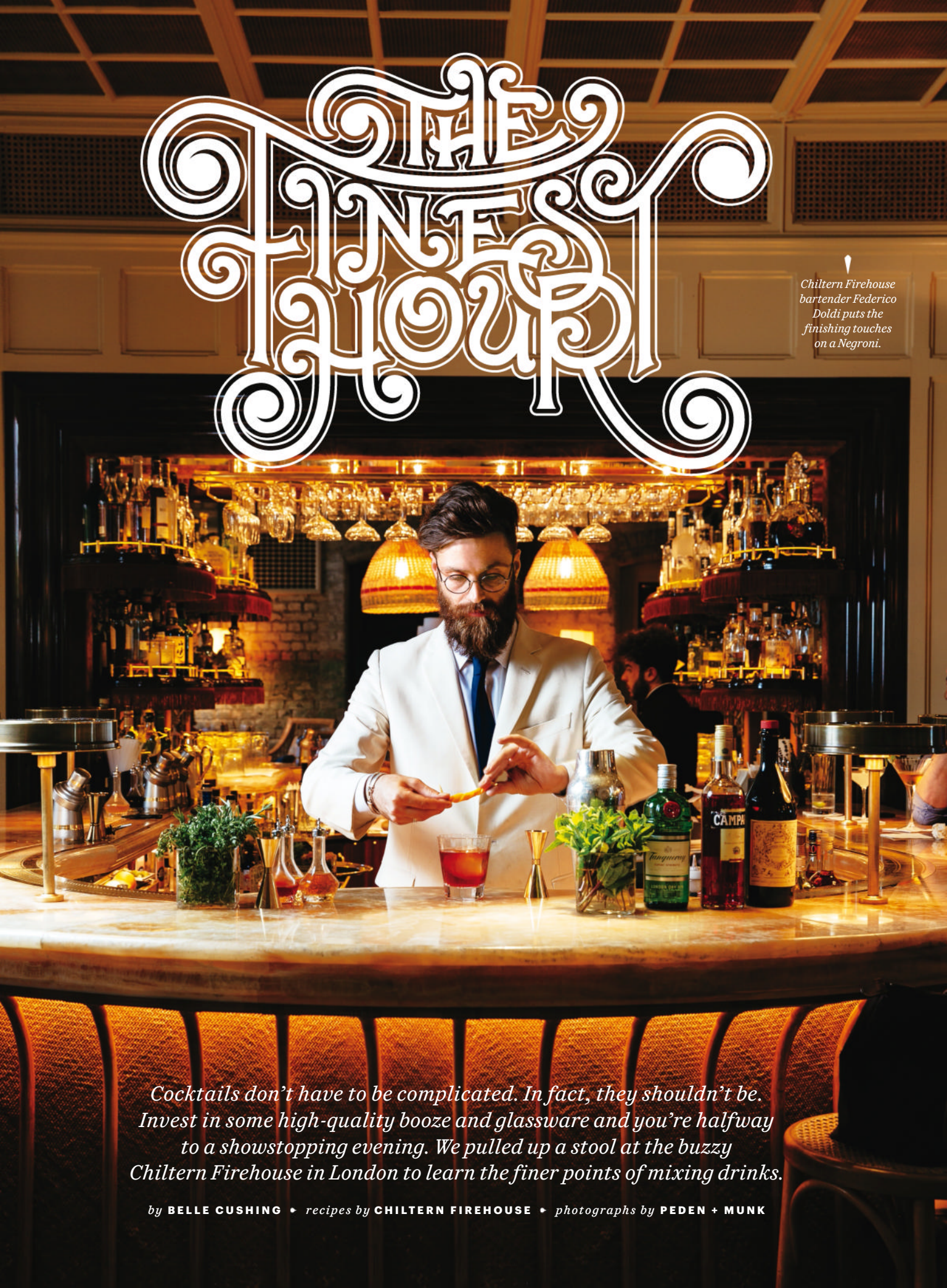
Transfer pork to a cutting board; let rest 10 minutes. Pour off pan juices into a measuring glass. Skim fat from surface.

Slice pork into ½" slices, transfer to a platter, and pour pan juices over. Serve with lettuce for wrapping and cucumber salad, mint, kimchi (if using), and gochugang-miso mixture for topping.

DO AHEAD: Pork can be cooked 2 days ahead. Let cool; cover and chill. Reheat before serving.

FOOD STYLING BY REBECCA JURKEVICH. PROP STYLING BY ANGHARAD BAILEY. FOR PRODUCT DETAILS, SEE SOURCEBOOK.

THE FINE HOUR



Chiltern Firehouse bartender Federico Doldi puts the finishing touches on a Negroni.

Cocktails don't have to be complicated. In fact, they shouldn't be. Invest in some high-quality booze and glassware and you're halfway to a showstopping evening. We pulled up a stool at the buzzy Chiltern Firehouse in London to learn the finer points of mixing drinks.

by **BELLE CUSHING** • *recipes by* **CHILTERN FIREHOUSE** • *photographs by* **PEDEN + MUNK**



Swirling a few drops of absinthe around the inside of the glass adds a subtle anise flavor to a Sazerac, page 87.



Sazerac

This potent New Orleans nightcap is as much about the aromatic absinthe rinse as it is the Cognac and rye.

Home Away from Home

IN A PERFECT WORLD, we'd all move to London and live in the Chiltern Firehouse hotel. After a long day, we'd breeze home, where a white-jacketed bartender would slide us a deftly mixed Vesper (or Manhattan or Negroni) in a cut-crystal glass. And then we'd just savor the moment, admiring the glow of the gently calibrated lighting and the elegant lines of the marble-topped horseshoe bar. **A great hotel watering hole like the one at Chiltern does this to you: It transports, it calms, it soothes.** American hotelier André Balazs, who converted the 126-year-old building into a hotel last year, has a knack for this sort of thing: His Chateau Marmont is the California complement to Chiltern, and the Top of the Standard bar in New York City is the most beautiful room in town. Short of moving into Chiltern, you either need to stay at the hotel or have a dinner reservation to gain access to the Ladder Shed bar. Book now: It's worth it.

—ADAM RAPOPORT

COCKTAIL ESSENTIALS 1

The Stir

It's simple: Any cocktail that contains booze and only booze should be stirred. All-liquor drinks like the Sazerac are about clarity, and shaking introduces air, which leads to foam. To stir properly, hold a bar spoon between your thumb and first two fingers, allowing it to rotate around itself as you make circles in a mixing glass filled with ice. Remember: You're not just mixing the drink, you're also making it ice-cold.



SAZERAC

Place **1 sugar cube** in a mixing glass. Add **2 dashes Angostura bitters** and **2 dashes Peychaud's bitters**, then **1 oz. rye whiskey** and **1 oz. VSOP Cognac**. Muddle until sugar dissolves. Fill glass with ice and stir until very cold, about 30 seconds. Rinse a brandy snifter with **1 tsp. absinthe**; discard. Strain cocktail through a Hawthorne strainer or a slotted spoon into snifter. Garnish with **3 star anise pods**.
Makes 1

VESPER

Stir **½ oz. Lillet Blanc**, **1 oz. vodka**, and **1½ oz. Tanqueray gin** in an ice-filled mixing glass until very cold, about 30 seconds. Strain cocktail through a Hawthorne strainer or a slotted spoon into a martini glass. Using a small serrated knife, remove a **1" strip of peel from a lemon** (some white pith is okay); it should be stiff enough to provide some resistance when bent. Twist over drink to express oils; discard. Garnish with a **lemon twist**.
Makes 1

VESPER

Of this take on a martini, James Bond quipped, "I never have more than one drink before dinner. But I do like that one to be large and very strong and very cold and very well-made." What he said.

COCKTAIL ESSENTIALS 2

The Glassware

If you splurge on one element of your cocktail arsenal, make it the glassware. At Chiltern Firehouse, the range of bespoke crystal adds a level of refinement to even the simplest drinks. The home bartender needs just three types of glasses: old-fashioned, highball, and martini. Don't want to shell out? We love West Elm's Essential Bar Glasses (six for $24–$36; westelm.com).



DAIQUIRI

The elegant Cuban combo of lime and rum has nothing to do with the syrupy slush you'll find at swim-up bars.

DAIQUIRI

Combine **1 bar spoon (or 1 tsp.) superfine sugar**, **½ oz. simple syrup**, **¾ oz. fresh lime juice**, and **1¾ oz. white rum** in a cocktail shaker; stir until sugar dissolves, about 20 seconds. Fill shaker with ice, cover, and shake vigorously until outside of shaker is very cold, about 20 seconds. Place a large ice cube in a coupe glass; strain cocktail through a Hawthorne strainer or a slotted spoon into glass. Using a small serrated knife, remove a **1" strip of peel from a lime** (some white pith is okay); it should be stiff enough to provide some resistance when bent. Twist over drink to express oils; discard. Garnish with a **lime twist**.
Makes 1

COCKTAIL ESSENTIALS 3

The Shake

Any drink with non-spirit components—think citrus juice, egg whites—needs to be shaken. Cocktails like the daiquiri take a little more coaxing to combine ingredients—and they demand that aerated froth. Hold a cocktail shaker in your dominant hand with your arm at a 90-degree angle. Shake vigorously, making small circles, for 15 to 20 seconds. Don't stop until the outside of the shaker is frosty and very cold.

Negroni

It's the original 1:1:1 cocktail (equal parts gin, vermouth, and Campari), but Chiltern Firehouse tweaked the ratio on this bittersweet Italian classic.



NEGRONI

Stir **1½ oz. gin**, **1 oz. Carpano Antica Formula vermouth**, and **¾ oz. Campari** in an ice-filled mixing glass until very cold, about 30 seconds. Strain cocktail through a Hawthorne strainer or a slotted spoon into an ice-filled rocks glass. Using a small serrated knife, remove a **1" strip of peel from an orange** (some white pith is okay); it should be stiff enough to provide some resistance when bent. Twist over drink to express oils; discard. Garnish with **3 very thin orange slices**.
Makes 1

COCKTAIL ESSENTIALS 4

The Ice

Chiltern Firehouse's ice arrives in 25-kilogram blocks, ready to be hand-carved. For next-level ice at home, a silicone cube mold is essential. Try the Perfect Cube from Tovolo ($10 at amazon.com) for stirred drinks. For minimal dilution (think whiskey on the rocks), use the larger King cubes ($9 at amazon.com). Pro tip: Boiling water before pouring it (still hot!) into molds will give you crystal clear, bubble-free ice.



ONE MORE ROUND

For two original cocktail recipes from the pros at Chiltern Firehouse, head to **bonappetit.com/chiltern**

HIGHBALL

When in doubt, add soda. The resulting highball (about 2 oz. of any booze filled to the top with soda) is refreshing—and impossible to mess up.

TEQUILA HIGHBALL

Stir **1 tsp. elderflower cordial or syrup**, **1½ oz. añejo tequila**, and **two 3x1" strips lemon zest, thinly sliced lengthwise**, in an ice-filled highball glass until very cold, about 30 seconds. Top off with **club soda**. Using a small serrated knife, remove a **1" strip of peel from a lemon** (some white pith is okay); it should be stiff enough to provide some resistance when bent. Twist over drink to express oils; discard.

Makes 1

COCKTAIL ESSENTIALS 5

The Tools

SHAKER
We love the sleek functionality of a Parisian shaker.

MIXING GLASS
Seek out a diamond-cut Yarai to mix like a pro.

BAR SPOON
The long, thin handle is ideal for proper stirring.

STRAINER
Keeps used ice in the mixing glass, not your drink.

JIGGER
Would you bake without measuring spoons? No.

MANHATTAN

It just may be the perfect cocktail. There, we said it.



MANHATTAN

Combine **4 dashes Angostura bitters**, **⅔ cup Noilly Prat Rouge vermouth**, and **1 cup bourbon** in a mixing glass. Divide cocktail among 4 ice-filled rocks glasses. Garnish each drink with an **orange twist** wrapped around a **fresh cherry**. *Makes 4*

COCKTAIL ESSENTIALS 6

The Batch

Showing off your mixology skills sounds like a great party trick, but what if you actually want to talk to your guests? Enter batching. Any straight-spirit cocktail (a Manhattan, for example) can be made in bulk ahead of time, then chilled in the fridge in an empty wine bottle. Re-stir individual drinks with ice in a mixing glass before serving to make sure the drink is chilled—and to give you a chance to show off.

PROP STYLING BY LUCY ATTWATER. HAND LETTERING BY TRAVIS W. SIMON.

ALABAMA GETAWAY



WHEN DESIGNER **NATALIE CHANIN** AND ARTIST **BUTCH ANTHONY** THROW A DINNER FOR FRIENDS ON THEIR FARM IN RURAL ALABAMA, IT'S A RIP-ROARING AFFAIR THAT BURNS LONG INTO THE NIGHT

by **ANDREW KNOWLTON** *photographs by* **ANNABEL MEHRAN** *illustrations by* **BUTCH ANTHONY**


"BURNT" CARROTS AND PARSNIPS
P. 100
ROAST CHICKENS AND SAUSAGES FOR A CROWD
P. 100



ROASTED-JALAPEÑO PIMIENTO CHEESE TOASTS
P. 100











ONE MINUTE MAGGIE ANTHONY-CHANIN is demonstrating how to make a balloon giraffe. The next she's describing the king snake she caught. Later, she's showing everyone the fossils she found in a nearby creek. She is the life of the party and just happens to be one of the most interesting nine-year-olds you'll ever meet.

None of this is surprising when you consider her parents, Natalie Chanin and Butch Anthony. Chanin runs Alabama Chanin, which she founded in 2006 in her hometown of Florence, Alabama. What started as a hand-sewn T-shirt and clothing brand has grown into a lifestyle company in which community and sustainability are paramount. Her businesses include an in-studio store and restaurant and a D.I.Y. educational center called the School of Making. In her spare time she collaborates with Heath Ceramics and Patagonia. She makes Martha Stewart seem lazy.

Anthony is an artist who describes his work as "speech without having to talk." Other things you should know about him: He pretty much only wears overalls, basically got a full ride to Auburn University after finding a dinosaur-era mosasaur bone, and built his house out of timbers from an old cotton mill. Think Thoreau meets MacGyver.

On an unseasonably chilly October afternoon, the couple gathered family and friends at Anthony's compound in Seale, Alabama (about two hours southwest of Atlanta), for another thing they're really good at: partying. In 1996, Anthony started the Doo-Nanny, a three-day art show on his property. It quickly became a kind of mini Burning Man. The last one, in 2013, attracted a crowd of 4,000, many of whom slept on the property. So hosting 20 doesn't faze them.

It's cold, but nothing a little whiskey, a campfire, and a Southern menu can't combat. The guest list is a who's who of the region's food and cultural scene, including Brooks Reitz of Leon's Oyster Shop and Jack Rudy Cocktail Co. in Charleston, South Carolina; Will Harris, a fourth-generation cattleman at White Oak Pastures; the gang from Back Forty Beer in Gadsden, Alabama; Nick Pihakis, co-owner of the Birmingham barbecue chain Jim 'N Nick's; and artist and photographer Rinne Allen and husband Lee Smith. Chanin even convinced Heath co-owner Catherine Bailey to fly in from San Francisco with new tableware designs that she and Chanin designed.

CLOCKWISE FROM ABOVE: Hosts Natalie Chanin and Butch Anthony; Backwoods Bourbon Punch (recipe p. 100); dinner is served.

After dinner, folk artist John Henry Toney sings traditional spirituals. Soon Maggie is asking her dad to light the bonfire. He obliges, doing the honors with a fiery arrow. Roman candles are passed around, and the sky is bursting with fireworks of every color.

Maggie is happy, as are her parents and their guests. Who needs a Doo-Nanny when you can have an intimate party like this? ■





BUTTERY CAYENNE PECANS
P. 100













TOP ROW: Roast Chickens and Sausages for a Crowd; Hardy Greens with Lemon-Garlic Vinaigrette (recipes, p.100). **SECOND ROW:** The communal table; artist Rinne Allen and kids; Butch Anthony lights the bonfire with a fiery arrow. **THIRD ROW:** Brooks Reitz garnishes Backwoods Bourbon Punch (recipe, p.100); Sour Cream Biscuits (recipe, p.101). **FOURTH ROW:** John Henry Toney's pop-up art studio; Whole Wheat–Apple Crisp (recipe, p.101); Maggie Anthony-Chanin sparks the party.








Maggie Anthony-Chanin: the most interesting nine-year-old you'll ever meet.



SOUR CREAM BISCUITS WITH SAUSAGE GRAVY
P. 101

For a buying guide to the Heath Ceramics tableware shown in this story, go to **bonappetit.com/alabama**

BACKWOODS BOURBON PUNCH

MAKES 4 *We're partial to the grenadine from Jack Rudy Cocktail Co. See Prep School on page 113 for more Southern foodstuffs that made this menu special.*

- **6 oz. bourbon**
- **3 oz. fresh grapefruit juice**
- **2 oz. sweet vermouth**
- **1⅓ oz. grenadine**
- **Lemon twists (for serving)**
- **Maraschino cherries (for serving)**

Combine bourbon, grapefruit juice, vermouth, and grenadine in a cocktail shaker filled with ice and shake vigorously until outside of shaker is frosty, about 20 seconds. Strain into ice-filled rocks glasses. Garnish each with a lemon twist and a cherry.

ROASTED-JALAPEÑO PIMIENTO CHEESE TOASTS

8 SERVINGS *Pretty much everyone in the South fights about who's got the best pimiento cheese recipe. Make these if you want to put the debate to rest.*

- **1 red bell pepper**
- **1 jalapeño**
- **¾ cup mayonnaise**
- **1½ tsp. Worcestershire sauce**
- **¼ tsp. cayenne pepper**
- **⅛ tsp. paprika**
- **1 lb. sharp cheddar, grated**
- **Kosher salt, freshly ground pepper**
- **1 ciabatta loaf, halved lengthwise, lightly toasted**
- **Pickle slices (for serving)**

Roast bell pepper and jalapeño over a gas flame, turning often, until skin is blistered and charred all over, 5–10 minutes. (Alternatively, broil on a rimmed baking sheet.) Transfer to a medium bowl and cover with plastic wrap; let steam 10 minutes.

Peel and seed peppers, then finely chop. Mix mayonnaise, Worcestershire sauce, cayenne, and paprika in a medium bowl. Fold in cheddar and chopped peppers; season with salt and black pepper. Spread on ciabatta and slice crosswise into pieces. Serve with pickles.

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

BUTTERY CAYENNE PECANS

MAKES 4 CUPS *The low oven temp and long bake time allow these nuts to take on rich flavor without burning.*

- **6 Tbsp. unsalted butter, melted**
- **2 tsp. Worcestershire sauce**
- **1¼ tsp. kosher salt**
- **½ tsp. garlic powder**
- **½ tsp. mustard powder**
- **½ tsp. hot sauce**
- **¼ tsp. cayenne pepper**
- **4 cups pecans (about 1 lb.)**

Preheat oven to 300°. Whisk butter, Worcestershire sauce, salt, garlic powder, mustard powder, hot sauce, and cayenne in a medium bowl. Add pecans and toss to coat. Spread out in a single layer in a large cast-iron skillet or on a rimmed baking sheet and roast, tossing occasionally, until pecans are well toasted and spices are fragrant, 25–30 minutes. These are pretty great served warm, or let cool.

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

ROAST CHICKENS AND SAUSAGES FOR A CROWD

8 SERVINGS *One of the centerpieces of Butch Anthony's outdoor dining room is a massive firepit-grill outfitted with vintage Dutch ovens, which were buried in embers to cook these chickens. We've adapted the method for a regular oven.*

- **½ cup kosher salt**
- **2 Tbsp. freshly cracked black pepper**
- **2 bay leaves**
- **10 sprigs rosemary, divided**
- **1 orange, halved**
- **2 3½–4-lb. chickens**
- **1 large apple, quartered**
- **1 large onion, unpeeled, quartered**
- **4 Tbsp. unsalted butter, melted**
- **2 lb. sausages (such as andouille) or tasso**
- **6 large shallots, unpeeled, halved**

Bring salt, pepper, bay leaves, 4 rosemary sprigs, and 10 cups water to a boil in a large pot. Squeeze juice from orange halves into pot, add orange halves, and stir to combine. Let brine cool.

Place each chicken in a large resealable plastic bag and divide brine between bags; seal. Chill chickens 12–24 hours.

Preheat oven to 425°. Remove chickens from brine and pat dry; discard brine. Scatter remaining 6 rosemary sprigs in a large roasting pan. Place chickens on top of rosemary sprigs and divide apple and onion between cavities of each bird. Brush chickens with melted butter and arrange sausages and shallots around each chicken.

Pour ½ cup water into pan and roast chickens, turning occasionally so they brown evenly, until an instant-read thermometer inserted into the thickest part of thigh registers 165°, 50–60 minutes. Let rest 10 minutes.

Carve chickens and slice sausages; transfer to a platter. Arrange shallots alongside, then pour any pan juices over.

HARDY GREENS WITH LEMON-GARLIC VINAIGRETTE

8 SERVINGS *Be on the lookout for collards with smaller, tender leaves. If using more mature bunches, cut into thin ribbons instead of tearing.*

- **2 garlic cloves, finely grated**
- **½ cup olive oil**
- **1 Tbsp. finely grated lemon zest**
- **⅓ cup fresh lemon juice**
- **1 Tbsp. honey**
- **Kosher salt, freshly ground pepper**
- **4 cups torn collard greens**
- **4 cups torn turnip greens, beet greens, and/or kale**
- **¾ cup dried cranberries, divided**

Whisk garlic, oil, lemon zest, lemon juice, and honey in a large bowl; season vinaigrette with salt and pepper.

Add collard greens and turnip greens to vinaigrette and toss to coat. Add half of cranberries, season with salt and pepper, and toss again to combine.

Top salad with remaining cranberries just before serving.

"BURNT" CARROTS AND PARSNIPS

8 SERVINGS *Got some burned bits? Great job! The natural sugars in the root vegetables, along with the brown sugar, will caramelize, giving you a little bitterness to counter all that sweetness.*

- **1½ lb. carrots, peeled, halved lengthwise, cut into 4" pieces**
- **1½ lb. parsnips, peeled, cut into 4" pieces**
- **2 Tbsp. olive oil**
- **Kosher salt, freshly ground pepper**
- **¼ medium onion, finely chopped**
- **4 Tbsp. unsalted butter, cut into pieces**
- **¼ cup bourbon**
- **3 Tbsp. dark brown sugar**

Preheat oven to 450°. Toss carrots, parsnips, and oil on a rimmed baking

FOOD STYLING BY VICTORIA GRANOF. PROP STYLING BY AMY WILSON.

sheet; season with salt and pepper. Roast, tossing occasionally, until tender and charred in spots, 20–25 minutes.

Remove vegetables from oven, add onion, butter, bourbon, and brown sugar, and toss to coat. Roast, tossing occasionally, until sugars have caramelized and vegetables are completely softened, 8–10 minutes.

Transfer vegetables to a platter and pour any juices over.

SOUR CREAM BISCUITS WITH SAUSAGE GRAVY

8 SERVINGS *Repeatedly folding and rolling the biscuit dough yields lots of flaky, individuated layers that pull apart neatly when you eat them.*

BISCUITS

- **2 tsp. baking powder**
- **1 tsp. kosher salt**
- **2 cups all-purpose flour, plus more**
- **½ cup (1 stick) chilled unsalted butter, cut into pieces; plus 2 Tbsp., melted**
- **½ cup sour cream**
- **½ cup whole milk**

GRAVY AND ASSEMBLY

- **8 oz. breakfast sausage links, chopped**
- **2 Tbsp. unsalted butter**
- **¼ cup all-purpose flour**
- **2½ cups whole milk**
- **Kosher salt, freshly ground pepper**

SPECIAL EQUIPMENT: A 2¼"-diameter biscuit cutter

BISCUITS Preheat oven to 425°. Whisk baking powder, salt, and 2 cups flour in a large bowl to combine. Using a pastry cutter or your fingers, work chilled butter into dry ingredients until mixture resembles coarse meal. Using a wooden spoon or fork, mix in sour cream and milk until a shaggy dough forms.

Turn out dough onto a lightly floured surface and knead a few times just to bring together. Roll out until ¼" thick, then fold in half. Roll dough out again until ¼" thick, then fold in half again. Repeat once more, rolling out to a ¾"-thick round.

Punch out biscuits as close together as possible with cutter. Pat scraps together and punch out more biscuits; repeat until you can't cut out any more (you should have 12 total). Transfer biscuits to a parchment-lined baking sheet, spacing 1" apart, and bake, rotating sheet once, until golden brown and baked through, 10–12 minutes. Brush biscuits with melted butter.

DO AHEAD: Dough can be made 1 day ahead. Cover and chill, or freeze up to 1 week.

GRAVY AND ASSEMBLY While biscuits are baking, cook sausage in a medium saucepan over medium heat, stirring occasionally, until cooked through and starting to brown, 5–8 minutes. Transfer to a small bowl with a slotted spoon.

Add butter to drippings in pan and melt over medium. Whisk flour into butter mixture and cook, whisking constantly, until roux is very smooth and starting to bubble, about 2 minutes (don't let it color; this is a white gravy).

Gradually add milk, whisking until incorporated. Reduce heat to medium-low and cook gravy, still whisking, until thickened, 8–10 minutes. Stir in sausage; season with salt and pepper.

Serve hot biscuits with gravy alongside for spooning over top.

WHOLE WHEAT–APPLE CRISP

8 SERVINGS *Natalie Chanin is famous for her dead-simple but delicious apple crisp, which is often on the menu at the café in her Alabama Chanin store.*

- **6 medium tart apples (such as Pink Lady or Gala), peeled, sliced**
- **½ cup (packed) dark brown sugar, divided**
- **6 Tbsp. unsalted butter, melted, divided**
- **¾ cup old-fashioned oats**
- **⅓ cup whole wheat flour**
- **½ tsp. ground cinnamon**
- **½ tsp. kosher salt**
- **Vanilla ice cream (for serving)**

Preheat oven to 350°. Toss apples, ¼ cup brown sugar, and 2 Tbsp. butter in a 2-qt. baking dish.

Toss oats, whole wheat flour, cinnamon, salt, remaining ¼ cup brown sugar, and remaining 4 Tbsp. butter in a small bowl until evenly mixed and no dry spots remain (it should be very wet and form into clumps when pressed together). Sprinkle oat mixture over apples and bake until topping is golden brown (it will crisp as it cools) and filling is juicy and bubbling, 50–60 minutes. Let cool 10 minutes to let juices set. Serve topped with scoops of ice cream.

DO AHEAD: Crisp can be baked 1 day ahead. Cover and chill. Reheat before serving.



THE WORLD OF

ALABAMA CHANIN

It's not just about the softest, most sustainable cotton T-shirts. Here are four more ways to get some Natalie Chanin into your life.

YOUR SCARF

Patagonia will take back its coats for repairs any time after purchase; for those too worn-in to fix, the company calls on Chanin to give them a second life as super-chic down scarves. Available in November.

YOUR PLATE

What Chanin is to textiles, Heath Ceramics is to pottery. A collab was inevitable. The duo's latest line of dishware (launched in July) is made to order, etched by hand to evoke embroidery. *$10–$385*

YOUR LUNCH

At the airy Florence factory, you can take a sewing class, tour the studio, or settle in for a farm-to-table BLT at the café. After hours, the space sometimes hosts dinners to benefit the Southern Foodways Alliance.

YOUR BLANKET

When designer Stella Ishii (mentor to Alexander Wang and Philip Lim) makes jeans and sweaters for her 6397 line, she sends the overstock to Chanin, who pieces them together with jersey to make one-of-a-kind throws. *$638*

—BELLE CUSHING

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1 Good local food is a must on any journey. Chef Gabe and the team indulged in downtown Tucson's **Cafe Poca Cosa**.



2 The expedition's next stop was at **Tanque Verde Ranch** for Wild West fun, live music, horseback rides, and a hearty breakfast.

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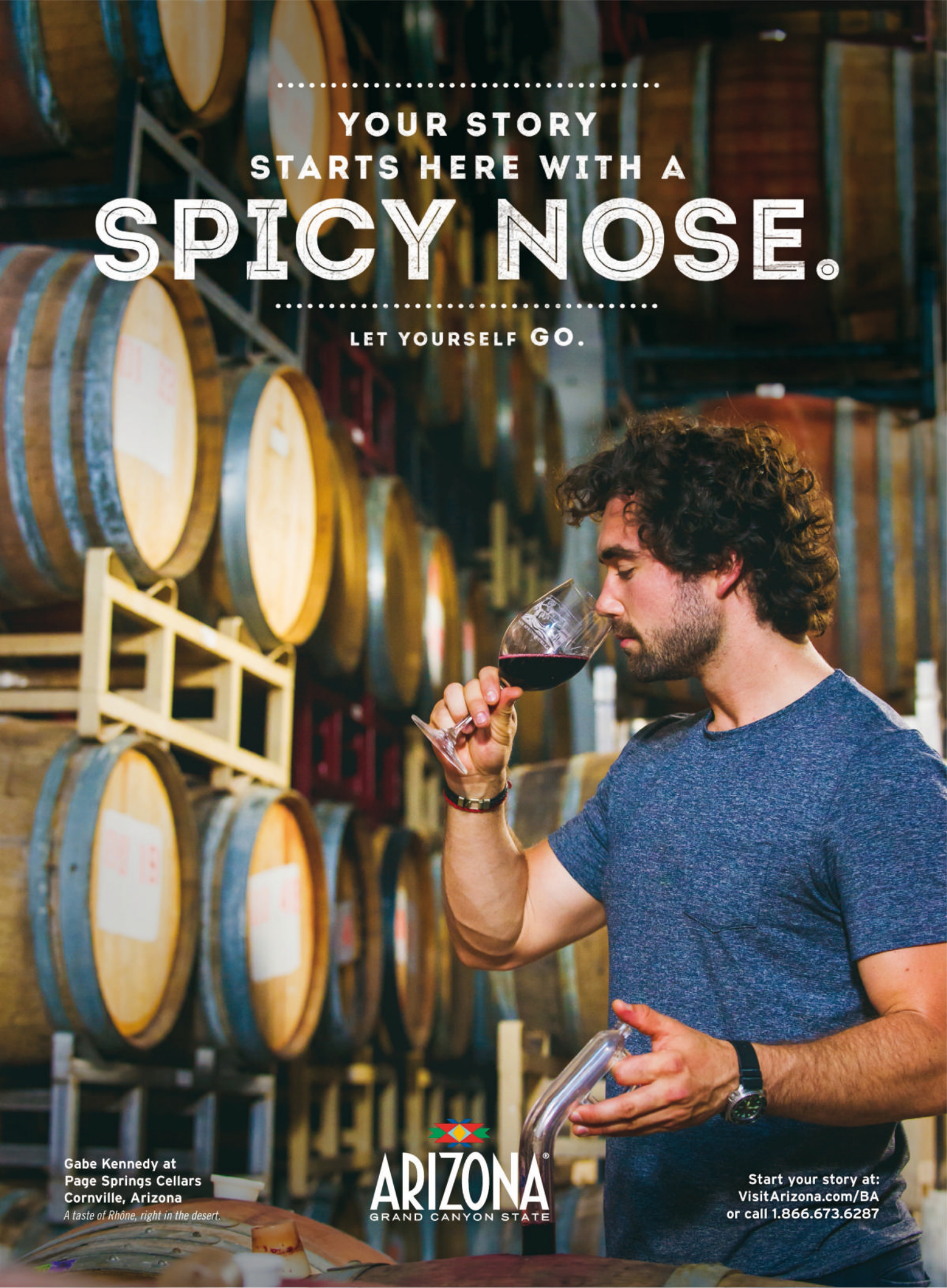
3 The group explored lush vineyards along the **Verde Valley Wine Trail** at **Page Springs Cellars**.

PHOTOGRAPHS BY AN PHAM

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CHECK OUT VIDEOS OF THE EXPEDITION AT AZEXPEDITION.COM AND FIND OUT WHAT HAPPENS NEXT IN THE NOVEMBER ISSUE OF *BON APPÉTIT*.

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THE BEST IS YET TO COME

Each season brings new things to do, try, and explore. Make the most of autumn by embracing these on-trend ideas from *Bon Appétit* and philosophy.

1

Throw a festive fall fête.
Showcase seasonal flavors in your menu, and use colorful leaves and pinecones as table décor.

2

Venture off the beaten path.
Go someplace you've never been to and discover where the locals eat—adventure is everywhere!

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TECHNIQUES, TI ORE FROM THE BON APPÉTIT TEST KITCHEN

FROM P. 83

CARVING A RIB EYE

How well you slice the steak is just as important as how perfectly it's cooked. —ALISON ROMAN



1.
Using a sharp knife, cut away the bone. If serving alongside, leave a bit of meat on there (for nibbling); otherwise, get close to the bone.



2.
If there's a large cap (a "deckle") on your cut, carve that away first. Then, take a look to identify which way the grain goes.



3.
Imagine you're making a crosshatch pattern and slice against the grain at a 45° angle between ¼" and ½" thick.

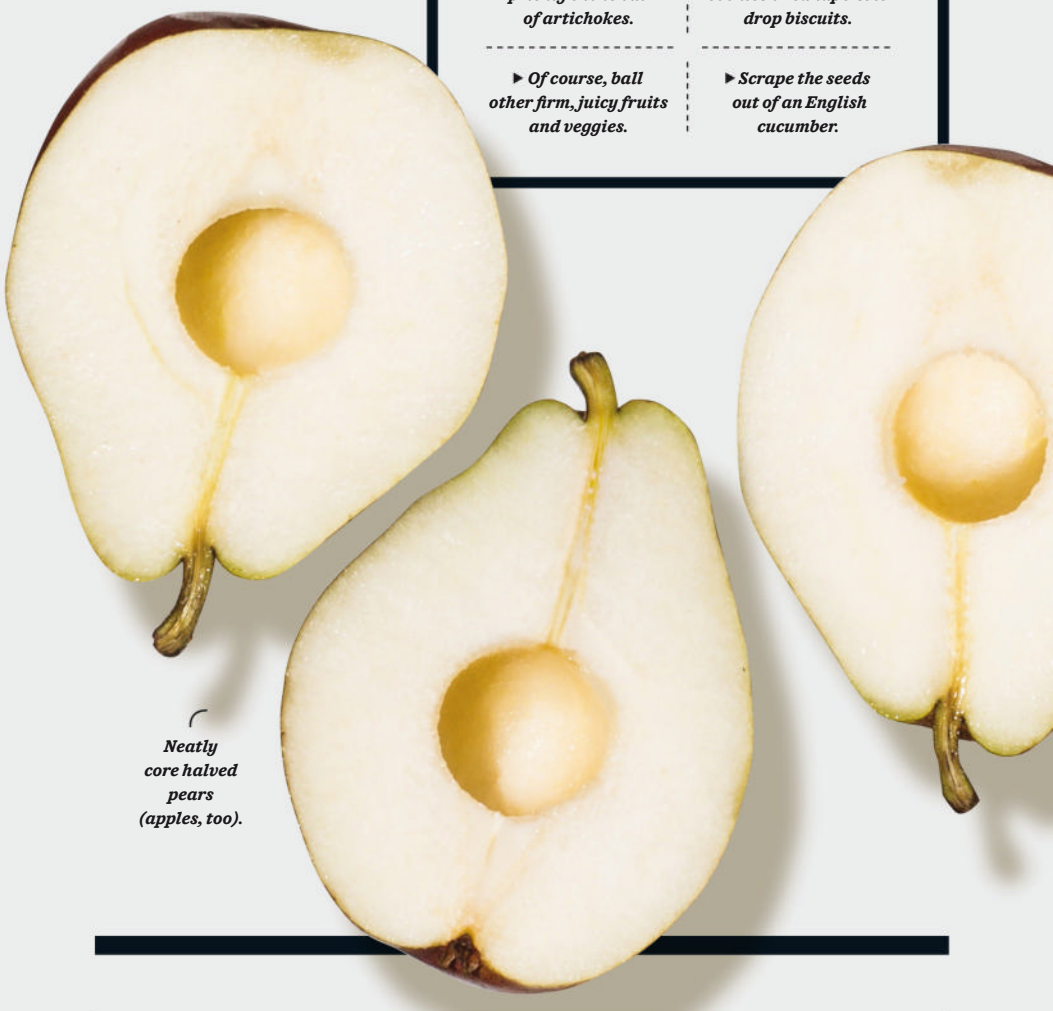


FROM P. 72

BALLER STATUS

Think that melon baller languishing in your junk drawer is a one-trick pony? Think again. These are just some of its uses. —AMIEL STANEK

- *Scoop the prickly choke out of artichokes.*
- *Portion out mini cookies or canapé-size drop biscuits.*
- *Of course, ball other firm, juicy fruits and veggies.*
- *Scrape the seeds out of an English cucumber.*



Neatly core halved pears (apples, too).



FROM P. 42

Faster Falafel

Meat grinders are designed to break up food into a uniform consistency—exactly what you need for the ideal falafel. Plus, it's faster than doing it in a food processor: Herbs and vegetables don't need to be prechopped, they just need to fit into the chute. If you have a grinder or an attachment for your KitchenAid, use it! —RICK MARTINEZ

PHOTOGRAPHS BY ALEX LAU

FROM P. 36

KNOW YOUR RADICCHIO



CHIOGGIA

The supermarket standard features a tight, cabbage-like head of leaves and a slightly astringent flavor that breathes life into salads.



TREVISO

Tall and pointed, it looks like a large red endive, with a similarly mild flavor. The sturdy, narrow leaves are made for scooping up dips.



TREVISO TARDIVO

This is Treviso radicchio that has undergone a second growth period to intensify its flavor and firm its texture even more. Ideal for cooking since it holds its shape.



CASTELFRANCO

The gateway bitter green. Creamy white leaves have deep red speckles and a delightfully gentle bite.

—CHRIS MOROCCO



TEST KITCHEN TALK

Claire Saffitz,
associate food editor

—

"I've adopted a delegation-works-best approach to entertaining. *Everyone asks, 'What can I bring?' So go ahead and tell them exactly what kind of wine, bread, etc. you need. Bottom line: Never pass up an offer to help out (why yes, you* can *do the dishes!), and everybody wins."*

FROM P. 69

PRESS TO IMPRESS

A press-in crust is supposedly an easy alternative to the rolled-and-crimped kind, but achieving an even, compacted layer isn't such a no-brainer. These three steps will ensure your crust has the structure it needs and a clean look to impress. —C.S.



1.
Starting with about two-thirds of the dough, press it evenly around the sides of the pan. (The sides should be a little thicker for support.)



2.
Use your fingers to firmly press the remaining mixture into the bottom of the pan (you can also reserve some to patch up any thin spots).



3.
For a professional finish, use a floured straight-sided measuring cup or rocks glass to compact everything and smooth it out.

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FROM P. 12

HELLO, HONEYCOMB!

Imagine toffee that's been pumped full of air pockets—that's the texture of honeycomb candy. The crispy confection is made when baking soda is added to dark caramel, trapping the bubbles to look like, well, honeycomb. **Crush it up and mix it with butter, and you have your new favorite spread.** Here are some delicious uses for it. —*R.M.*

- ▶ *Swirl into buttercream frosting for chocolate cake.*
- ▶ *Toss with roasted sweet potatoes or fall squash.*
- ▶ *Slather on warm biscuits (no need for jam).*
- ▶ *Swap in for the butter in an apple crumble topping.*



FROM P. 34

Peace, Love, and Hominy

The plump, chewy kernels and deep, earthy-nutty flavor of hominy make it irresistible. But what is it, exactly? Well, it's maize that's been dried, then soaked in an alkaline solution to remove the hull and germ. It can then be ground into masa for tortillas, or sold whole—dried or cooked—as hominy corn, the signature ingredient in posole. There's always canned hominy in the *BA* Test Kitchen, thanks to its addictive consistency and wide availability. —*C.M.*

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FARM TO *flavor*

Introducing new Alexia crispy rosemary fries.
They're straight from the farm and
bursting with flavor, naturally.

-All Natural-
ALEXIA

FROM P. 92

The New Southern Pantry

Never go to a party empty-handed. The guests at our Southern soirée didn't, supplying everything from the pickles to the protein. Which brings us to the next rule: Never leave a party empty-handed. Here's what we stuffed in our suitcases at the end of the night.
—BELLE CUSHING

BACK FORTY BEER COMPANY

Crack open a can of Naked Pig Pale Ale, made by the dudes who brought craft brew to 'Bama, and light your bonfire. **$10 for a six-pack; available in the Southeast. More info at backfortybeer.com**

WICKLES PICKLES

Add a sweet and spicy Alabama kick to a sandwich—or munch straight from the jar. **$5 for 16-oz. jar; wicklespickles.com**

JIM 'N NICK'S BAR-B-Q SAUSAGE

These BBQ gurus also champion heritage pork through their sustainable side hustle, the Fatback Project. **More info at jimnnicks.com**

JACK RUDY COCKTAIL CO. GRENADINE

Pomegranate juice, orange-flower water—no wonder the Shirley Temples being made in Charleston, SC, taste better. **$16 for 17 oz.; jackrudycocktailco.com**



FROM P. 100

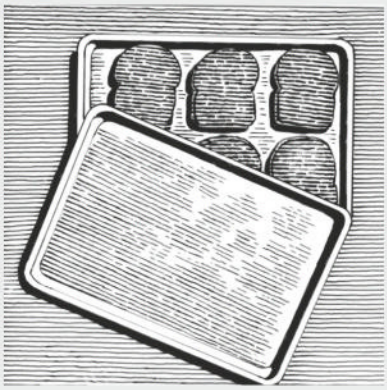
CANDIED NUTS!

I learned this cheat for candying nuts as a pastry cook. It takes five minutes, there's no beaten egg white or oven required, and you can use the results for everything from a sundae topper to a chocolate-truffle coating (and beyond). —C.S.

▶ ***Toast any seeds or blanched nuts in a small skillet over medium-low, tossing, until they get a little shiny as the natural oils heat up.***

▶ ***Reduce heat to low and slowly sprinkle several pinches of sugar over, stirring with a wooden spoon until sugar melts and coats nuts.***

▶ ***Remove skillet from heat and sprinkle more sugar over, stirring until nuts are crystallized. Transfer to parchment paper and let cool before breaking up.***



FROM P. 72

THE WORLD IS FLAT

Sandwiching food between two baking sheets in the oven gives you twice as much heated surface area for quicker and more even browning, not to mention a tidier shape. We use this technique to make:

▶ ***<u>Grilled cheese or pressed sandwiches:</u> Butter both sides of the sandwich and press between two preheated sheets.***

▶ ***<u>Vegetable chips:</u> Shave vegetable strips on a mandoline; season with salt and pepper and a drizzle of olive oil.***

▶ ***<u>Puff pastry:</u> Baking squares between sheets gives puff a firmer structure that will hold without shattering.***

▶ ***<u>Toast for a crowd:</u> This technique magically prevents toast from drying out in the oven.***

▶ ***<u>Prosciutto crisps:</u> For those who like it thin, flat, and super crispy.*** —R.M.



FOOD STYLING BY CLAIRE SAFFITZ. ILLUSTRATIONS: BRUCE HUTCHISON (RIB EYE, PRESS-IN CRUST, PORTRAIT, BAKING SHEET); CLAIRE MCCRACKEN (GRINDER, HOMINY, BEER, PICKLES, SAUSAGE, GRENADINE).

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- 1½ cups good quality fresh ricotta
- 12 thin slices prosciutto di Parma
- 2 cups baby arugula
- 8 fresh figs, quartered
- ⅓ cup chopped toasted hazelnuts
- Hazelnut oil, for drizzling
- Salt and pepper

Heat oven to 425°. Arrange flatbreads on two baking sheets and brush each with Bertolli® Classico Extra Virgin Olive Oil; bake 5 minutes. Remove trays from oven. Working with one flatbread at a time, transfer to a cool surface, top with **Bertolli® Riserva Balsamic Vinegar and Caramelized Onion Sauce**, and ¼ cup ricotta. Return flatbreads to oven; bake 5–7 minutes more, until cheese is melted and browned in spots.

Let flatbreads cool 5 minutes, then top with prosciutto, arugula, figs, and hazelnuts. Drizzle with hazelnut oil; season with salt and pepper. Cut each flatbread into quarters; serve immediately.

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Serving suggestion © 2015 R&B Foods

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sourcebook

SHOPPING LIST

THE COOLEST ROOM IN THE HOUSE pp. 56–62

AMEICO SCONCE $329; *ameico.com*

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SUB-ZERO FRIDGE $16,615; *subzero-wolf.com*

TOM DIXON CHAIR $1,220 for set of two; *allmodern.com*

FALL FORWARD pp. 64–73

SPANISH WINE GLASSES $8 each; *comingsoonnewyork.com*

YOU AND ME pp. 76–83

ALAIN SAINT-JOANIS MITO FIVE-PIECE PLACE SETTING $250; *michaelcfina.com*

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TRAVEL PLANNER

R.S.V.P. pp. 12–14

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MARCHÉ 296 E. Fifth Ave., Eugene, OR; 541-342-3612; *marcherestaurant.com*

JUST ADD FLOWERS pp. 17–20

SAIPUA 147 Van Dyke St., Brooklyn, NY; 718-624-2929; *saipua.com*

COOK LIKE A PRO p. 22

ALDEA 31 W. 17th St., NYC; 212-675-7223; *aldearestaurant.com*

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DOVE'S LUNCHEONETTE 1545 N. Damen Ave., Chicago; 773-645-4060; *doveschicago.com*

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THE *BA* CHECKLIST p. 28

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THE PARTY pp. 42–48

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SHAYA 4213 Magazine St., New Orleans; 504-891-4213; *shayarestaurant.com*

TAÏM For locations, go to *taimfalafel.com*

YALLA! 99 Krog St., Atlanta; 404-506-9999; *yallaatl.com*

NAVIGATOR: PITTSBURGH pp. 50–54

ACE HOTEL 120 S. Whitfield St.; *acehotel.com*

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THE FINEST HOUR pp. 84–91

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BACK OF THE NAPKIN p. 118

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BACK OF THE NAPKIN



CLAIRE DANES

For Claire Danes, starring on Showtime's celebrated *Homeland* (back this month!) requires making certain sacrifices. It's not just the exhaustive preparation that goes into playing an intense character like the bipolar CIA operative Carrie Mathison. Or packing up her family to live overseas for months at a time. Sometimes it requires giving up her favorite foods. "We were filming in Morocco for about a month, and we couldn't eat fresh vegetables," Danes says with a laugh. "We all started talking about our favorite salads in pornographic terms." Her centerfold? The avocado and arugula bowl at Omen in New York. And then there's her at-home regular: fennel—sliced thin!—with feta and toasted nuts, diagrammed below. A produce-packed reminder that there's no place like *Homeland*. —**MICKEY RAPKIN**

YOU CAN'T TAKE IT WITH YOU

"When I go abroad, I also crave turkey burgers. The one at Lucky Strike in New York is great."



Sketched in Berlin on June 29, 2015

ILLUSTRATION BY JOE WILSON. FOR MORE DETAILS, SEE SOURCEBOOK.
SHOT ON LOCATION AT LUCKY STRIKE, NYC.

PHOTOGRAPH BY ALEX LAU

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