

55 GRILL-TASTIC RECIPES

bon appétit



THE GREAT
**BURGER
MAKEOVER**
P. 60

GRILLED
**VEGETABLE
SALADS**
P. 83

MOROCCAN
**CHICKEN
KEBABS**
P. 60

THE
**FASTEST
SALSA
RECIPE**
P. 10

For
OUTDOOR
Use

GRILLING

SECRETS
FROM
AROUND
THE WORLD

JULY 2014

BONAPPETIT.COM

Mint and Cumin-Spiced Lamb Chops P. 63

+
HOW TO
MAKE
SUMMER'S
COOLEST
COCKTAILS

P. 78

**FEEL LIKE A KID
IN A CANDY BOUTIQUE.**



ALL-NEW 2015 CHEVROLET TAHOE

Feast your eyes. Our quietest cabin ever is also our most refined, with gauges inspired by fine wristwatches. Plus available Chevrolet MyLink¹ to keep you connected. The all-new 2015 Chevrolet Tahoe. **#THENEW PREMIUM**

¹ Full functionality requires compatible Bluetooth and smartphone, and USB connectivity for some devices.



FIND NEW ROADS™





FIND INSPIRATION AND DESIGN IDEAS
RALPHLAURENPAIN.COM @RALPHLAURENHOME

A TRADITION OF
ENDURING QUALITY

LIFETIME WARRANTY



RALPH LAUREN

SUPERIOR PERFORMANCE
EXCEPTIONAL COLOR

AVAILABLE AT 

GLOBAL GRILLING

july

FEATURES

52

OASIS

Cookbook author **Anissa Helou** explores the Levantine pantry for an elegant, inspired Middle Eastern meal.

64

WORLD ON FIRE

Diversify your *asador* with geeky international grill gear.

BY **MONIKA BIEGLER EYERS**

66

TEXAS FOREVER

Hotel Saint Cecilia is the epicenter of Austin's rock-and-roll scene. Where better to host a star-studded grilling party?

BY **ANDY LANGER**

78

FROZEN ASSETS

Fruity, slushy cocktails might be kitschy, but wow, are they good.

RECIPES BY **PAUL MCGEE**

80

WHERE THERE'S SMOKE, THERE'S SALAD

Grill, meet veg. Veg, meet grill. We think you guys are gonna get along.

RECIPES BY **ALISON ROMAN**

84

FEAST FROM THE EAST

Everything you need to bring the huge flavors of Korean barbecue to your backyard.

BY **CARLA LALLI MUSIC**

ON THE COVER

Anissa Helou's Mint and Cumin-Spiced Lamb Chops (for recipe, see page 63). Photograph by Peden + Munk. Food styling by Rebecca Jurkevich. Prop styling by Kim Ficaró.

A charcoal chimney is a must for getting coals blazing hot, ideal for grilled salads. p. 80



SO YOU CAN

SEE FRESH IN A NEW WAY.



2X POINTS ON TRAVEL AND DINING AT RESTAURANTS.

Chase Sapphire Preferred® | chase.com/sapphire



CHASE

INTRO ANNUAL FEE OF \$0 THE FIRST YEAR, THEN \$95

Purchase and balance transfer APR is 15.24% variable. Cash advances and overdraft advances APR is 19.24% variable. Penalty APR of 29.99% variable. Variable APRs change with the market based on the Prime Rate, which was 3.25% on 08/15/13. Annual fee: \$0 introductory fee the first year. After that, \$95. Minimum Interest Charge: None. Balance Transfer Fee: 3% of the amount of each transaction, but not less than \$5. Note: This account may not be eligible for balance transfers. Cash Advance Fee: 5% of the amount of each advance, but not less than \$10. Foreign Transaction Fee: None. Credit cards are issued by Chase Bank USA, N.A. Subject to credit approval. You must have a valid permanent home address within the 50 United States or the District of Columbia. Restrictions and limitations apply. Offer subject to change. See chase.com/sapphire for pricing and rewards details. © 2014 JPMorgan Chase & Co.

GLOBAL GRILLING

July

STARTERS

15 THE BA ARSENAL

Charred cherry tomatoes every which way.

18 THE BA Q&A

Former *Community* star **Joel McHale** is on a texting basis with his butcher.

BY ANDREW PARKS

20 THE CHALLENGE

Beer = Awesome. Beer cocktails = More awesome.

22 THE FOODIST

Andrew Knowlton defends Alabama white sauce.

24 THEY'RE EVERYWHERE

Cutting-edge steak knives.

28 THE BA CHECKLIST

Spicy honey, savory yogurt, and so much more.

THE BA KITCHEN

31 FAST, EASY, FRESH

Simple and sunny dishes.

BY DAWN PERRY

38 THE PROJECT

D.I.Y. sausage-making with the brilliant minds behind Brooklyn's **Meat Hook**.

BY AMIEL STANEK WITH CLAIRE SAFFITZ

99 PREP SCHOOL

Chopstick-ready rice, Worcestershire-sauce liberation, and more.

COLUMNS

12 R.S.V.P.

Reader requests and editor favorites.

44 BIG FAT WEEKEND

Beyond lobster in Maine.

BY GENEVIEVE MORGAN

48 THE OBSESSIVORE

Smoked salmon in a filing cabinet. **Adam Sachs** explains.

106 BACK OF THE NAPKIN

When it comes to a perfect pint of Guinness, **Bono** does not mess around.

BY ANDREW PARKS

IN EVERY ISSUE

10 editor's letter
104 recipe index
104 sourcebook

Bracing, anise-scented arak kicks off a Middle Eastern feast. p. 52



let's go bar hopping.

from salted caramel to pomegranate dark chocolate, Häagen-Dazs®
ice cream bars come in eight perfectly crafted flavors *made like no other.*®

bon appétit

"Cider!
It's God's
gift to day-
drinkers."
—J.K.

Editor in Chief
ADAM RAPOPORT

Creative Director **ALEX GROSSMAN**
Executive Editor **CHRISTINE MUHLKE**
Digital Director **STACEY C. RIVERA**
Managing Editor **GREG FERRO**
Food Editor **ALLIE LEWIS CLAPP**

Deputy Editor **SCOTT DeSIMON** Restaurant & Drinks Editor **ANDREW KNOWLTON**
Food & Features Editor **CARLA LALLI MUSIC**
Special Projects Editor **ASHLEA HALPERN**
Senior Editor **MERYL ROTHSTEIN**
Associate Restaurant Editor **JULIA KRAMER**
Assistant Editor **JOANNA SCIARRINO** Editorial Assistant **BELLE CUSHING**

Art Director **KRISTIN EDDINGTON**
Deputy Art Director **MIKE LEY**
Designer **TIMOTHY McSWEENEY** Junior Designer **ALAINA SULLIVAN**

Photo Director **ALEX POLLACK**
Photo Editor **JULIA DUQUETTE PORTER**
Associate Photo Editor **RACHEL TOMLINSON**
Staff Photographer **ALEX LAU** Photo Assistant **ELIZABETH JAIME OSCOFF**

Senior Food Editor **DAWN PERRY** Recipe Editor **LIESEL DAVID**
Senior Associate Food Editor **ALISON ROMAN**
Assistant Food Editor **CLAIRE SAFFITZ**
Test Kitchen Manager **BRAD LEONE**

Assistant Managing Editor **FAYE CHIU MOSLEY**

Production Director **CRISTINA MARTINEZ**

Research Director **CHRISTINE PENBERTHY**
Research Editor **LAURA K. DePALMA**

Assistant to the Editor in Chief **AMIEL STANEK**

Editor, Bonappetit.com **MATT GROSS**
Senior Web Editor **CAREY POLIS**

Associate Web Editor **DANIELLE WALSH** Web Writer **ROCHELLE BILOW**
Digital Art Director **ALICIA BROOKS** Project Manager **KAITLYN WONG**

Web Developer **LEONARD BOGDONOFF** Associate Developer **MELISSA FINKELSTEIN**

Contributors **MONIKA BIEGLER EYERS**, **MELISSA HAMILTON**, **CHRISTOPHER HIRSHEIMER**, **DITTE ISAGER**,
REBECCA JURKEVICH, **DAVID LYNCH**, **MICKEY RAPKIN**, **JENNY ROSENSTRACH**, **ADAM SACHS**, **ANDY WARD**,
ALFIA MUZIO (TEST KITCHEN), **CHRIS WEGAN (TEST KITCHEN)**, **RANDY HARTWELL (RESEARCH)**,
COREY MARSEY (TABLET), **BEN VINA (TABLET)**, **TED McGRATH (PRODUCTION)**, **SHELLEY WOLSON (TABLET)**,
CLARE O'SHEA (COPY), **LILLI SHERMAN (PUBLIC RELATIONS)**

Executive Director, Public Relations & Events **FREDRIKA BROOKFIELD**
Associate Director, Public Relations **DAN ALDWORTH**

Artistic Director **ANNA WINTOUR** Editorial Director **THOMAS J. WALLACE**

PUBLISHED BY CONDÉ NAST

Chairman **S. I. NEWHOUSE, JR.**
Chief Executive Officer **CHARLES H. TOWNSEND**
President **ROBERT A. SAUERBERG, JR.**

JOHN W. BELLANDO
LOUIS CONA
JILL BRIGHT
JOE SIMON

Chief Operating Officer & Chief Financial Officer
President—Condé Nast Media Group & Chief Revenue Officer
Chief Administrative Officer
Chief Technology Officer

Executive Vice President—Chief Integration Officer **DREW SCHUTTE**
Managing Director—Real Estate **ROBERT BENNIS**
Senior Vice President—Market Research **SCOTT McDONALD**
Senior Vice President—Business Development **JULIE MICHALOWSKI**
Senior Vice President—Human Resources **JOANN MURRAY**
Senior Vice President—Corporate Communications **PATRICIA RÖCKENWAGNER**
Vice President—CN Licensing **JOHN KULHAWIK**
Vice President—Strategic Sourcing **TONY TURNER**
Vice President—Digital Product Development **CHRIS JONES**
Vice President—Special Projects **PATTY NEWBURGER**
Vice President—Corporate Communications **JOSEPH LIBONATI**

Senior Vice President—Operations & Strategic Sourcing **DAVID ORLIN**
Senior Vice President—Corporate Controller **DAVID B. CHEMIDLIN**
Senior Vice President—Finance **JENNIFER GRAHAM**
Senior Vice President—Editorial Operations **RICK LEVINE**
Senior Vice President—Digital Technology **NICK ROCKWELL**
Senior Vice President—Editorial Assets & Rights **EDWARD KLARIS**
Vice President—Manufacturing **GENA KELLY**
Vice President—Planning & Strategy **SHEN-HSIN HUNG**
Vice President—Human Resources **NICOLE ZUSSMAN**
Vice President—Digital Operations & Monetization **CHRISTOPHER GUENTHER**

CONDÉ NAST MEDIA GROUP

Vice President—Corporate Partnerships **JOSH STINCHCOMB** Vice President—Insights & Brand Strategy **DANIELLA WELLS**
Vice President—Marketing Solutions **PADRAIG CONNOLLY** Vice President—Finance **JUDY SAFIR**

CONDÉ NAST CONSUMER MARKETING

Executive Vice President **MONICA RAY**
Vice President—Consumer Marketing **GARY FOODIM**
Vice President—Planning & Operations **MATTHEW HOFFMEYER**
Vice President—Consumer Marketing Promotion **GINA SIMMONS**
Vice President—Marketing Analytics **CHRISTOPHER REYNOLDS**

CONDÉ NAST ENTERTAINMENT

President **DAWN OSTROFF**
Executive Vice President—Chief Operating Officer **SAHAR ELHABASHI** Executive Vice President—Motion Pictures **JEREMY STECKLER**
Executive Vice President—Programming & Content Strategy—Digital Channels **MICHAEL KLEIN** Executive Vice President—Chief Digital Officer **FRED SANTARPIA**
Executive Vice President—Alternative TV **JOE LaBRACIO** Chief Revenue Officer **LISA VALENTINO**
Senior Vice President—Business Development & Strategy **WHITNEY HOWARD** Senior Vice President—Digital Video Operations **LARRY BAACH**
Vice President—Technology **MARVIN LI** Vice President—Revenue Operations **JASON BAIRD**
Vice President—Marketing **MEI LEE** Vice President—Production **JED WEINTROB**
Vice President—Scripted TV **GINA MARCHESCHI** Vice President—Branded Content & Sales Marketing **ANISSA E. FREY**

PUBLISHED AT 4 TIMES SQUARE, NEW YORK, NY 10036

Vice President & Publisher
PAMELA DRUCKER MANN

Associate Publisher, Integrated Marketing **ERIC JOHNSON** Associate Publisher **JENNIFER McCORMICK PANAWEK**
Advertising Director **TAMI EAGLE BOWLING**
Advertising Director **JULIA HAWKINS**
Director of Finance & Business Operations **SYLVIA W. CHAN**

ADVERTISING NEW YORK

Account Director, Finance & New England **MELISSA GOOLNICK**
Account Director, Beauty & Luxury **JEANNIE LIVESAY**
Account Director **STEFANIE BERGER**
Business Manager **DAMON GONZALEZ**
Executive Assistant to the Publisher **BRIANNON MICHELLE GRIFFIN**
Advertising Coordinator **BRIANA LAPADULA**
Business Coordinator **STEPHANIE SONG**
Sales Assistants **JEHOSHUA BROWN**, **MEGAN LOCKBAUM**,
DANI ROSEN, **ERICA STEINBERG**, **SUSIE STOKLOSA**, **ANDREA VOTH**

INTEGRATED MARKETING & CREATIVE SERVICES

Executive Director, Integrated Marketing & Creative Development **CAROLYN MONTROSE**
Executive Director, Integrated Marketing **COURTNEY WARCO VERDIER**
Executive Director, Digital Sales and Marketing **SCOTT LAINE**
Integrated Marketing Director **RACHEL DURST**
Associate Marketing Director **HILLARY SMITH**
Senior Associate Marketing Director, Integrated Marketing **CASEY McCARTHY**
Associate Directors, Integrated Marketing **LILY FLEISHMAN**, **HAYLEY RUSSMAN**
Marketing Coordinator **KELLY QUACKENBUSH**

Design Director **CARLOS QUINTERO**
Art Director **AMI POURANA**

Special Projects Director **COLU HENRY**
Special Events Director **NIKKI REISS**
Senior Special Events Manager **JAMIE RUDOLPH**
Senior Special Events Coordinator **JENNIFER CASSEL**

Marketing Coordinator **HANNAH MICLEY**

THE BON APPÉTIT CULINARY STUDIO
Executive Chef **MARY NOLAN**

BRANCH OFFICES

Canada **BOB DODD**, DODD MEDIA 905-885-0664
Detroit **ANNE GREEN**, DIRECTOR 248-458-7955
Hawaii **LOREN MALENCHEK**, MALENCHEK & ASSOCIATES 808-283-7122
Los Angeles **CRISTINA THOMPSON**, DIRECTOR 323-965-3455
Midwest **JENNA ERNSTER**, DIRECTOR 312-649-3559
Northwest **KATHRYN SOTER**, DIRECTOR 415-955-8228
Southeast **PETER ZUCKERMAN**, Z-MEDIA, INC. 305-532-5566
Southwest **LEWIS STAFFORD COMPANY** 972-960-2889

"The Queen's
Park Swizzle is
the ideal Caribbean
triple-threat tippie:
Angostura,
rum, and mint over
crushed ice."
—S.L.

"Palomas!
There is nothing
more refreshing than
pink grapefruit juice
mixed with tequila
(*reposado*, please!),
served on the rocks
with a salted rim."
—C.H.

“
**WE KNOW YOU'RE
GRILLING, BUT WHAT ARE
YOU DRINKING?**
”

"Featherlight,
savory reds from
Germanic grapes, such
as Schiava from Italy's Alto
Adige and Zweigelt from
Austria's Burgenland. Fully
iced, they complement
grilled food while still
quenching."
—D.L.



Those submitting manuscripts, photographs, artwork, or other materials to *Bon Appétit* for consideration should not send originals unless specifically requested to do so by *Bon Appétit* in writing. Unsolicited manuscripts, photographs, and other submitted materials must be accompanied by a self-addressed return envelope, postage prepaid. However, *Bon Appétit* is not responsible for unsolicited submissions. Please write to *Bon Appétit*, P.O. Box 37614, Boone, IA 50037; call 800-765-9479 (515-243-3273 from outside the U.S.A.); send e-mail to subscriptions@bonappetit.com; or visit our Web site, bonappetit.com.



STYLE PLAYS OUTSIDE.

Entertain with graphic stripes and neon accents.
Chic and affordable ways to make a hot Summer cool.
Take style home from 1.49.



editor's letter

Try this alongside a roasted tomato salsa. For the recipe, go to bonappetit.com/salsa

FOLLOW
ADAM ON
TWITTER AND
INSTAGRAM
AT @RAPO4

GLOBAL NETWORK

A YEAR AND A HALF AGO, my friend Sasha started dating this fellow Luis Alvarez y Alvarez. Bushy salt-and-pepper Castro beard, slicked-back hair, barrel-chested like Hemingway, born and raised in Mexico City, and a film editor by trade. He quickly became the most worldly, fun-loving guy in our circle of friends.

He also knows how to cook.

Luis and I often talked about getting together to grill the kind of food he grew up eating. I wanted him to help me embrace the spirit of this issue's theme and break out of my grilling routine—steak, ribs, steak, ribs, burgers.

I sent what I thought was a simple enough e-mail: "What might we grill?"

Four hundred and six words later, I had my answer. "*Una carne asada*," Luis replied. "That's how we call the event of grilling. And it implies there's going to be a party; it doesn't just refer to grilled meat."

There would be freshly made tortillas, he went on, both corn *and* flour. Pinto beans, simmered in a clay pot, some of which he would fry to "schmear" on one's tortilla. (Luis had picked up some New Yorkese since moving to the U.S. 20 years ago.)

There would be steak pounded thin like scaloppine, and thicker cuts that we would chop.

Guacamole—"But for tacos, I prefer to scoop out thin avocado slices with a spoon,"

he wrote. "I'd also have watercress with thin red onion slices to use as garnish."

Finally, and most importantly, there would be two salsas—a bracing *verde* made from tomatillos and onion, and a robust, smoky *roja* made from pan-charred tomatoes and chiles—both of which you do in a blender.

On the night my wife, Simone, and I arrived at Sasha and Luis's garden-level apartment in Brooklyn, all of those dishes (and then some) were neatly arranged on the kitchen table. Soon, tortillas were pressed and griddled. Beers were poured, and steak was charred over a charcoal grill.

It was all far better than I could have imagined—a literal feast. One that I'll probably never replicate in its entirety, but I do know I'll cherry-pick elements from it, starting with those two simple but startling salsas.

They're the kind of recipes that remind you that changing the way you cook isn't difficult—you just have to want to do it. ■



TOMATILLO SALSA VERDE

Purée 1 lb.
**quartered rinsed
husked tomatillos**,
**½ coarsely
chopped medium
onion**, **1 smashed
garlic clove**,
**1 coarsely chopped
serrano chile** (seeds
removed if desired),
and **¼ cup fresh
cilantro leaves with
tender stems**
in a blender, adding
water as needed,
until smooth; season
with salt. That's it!
Makes about 2 cups

ADAM RAPOPORT
EDITOR IN CHIEF

FOOD STYLING BY REBECCA JURKEVICH

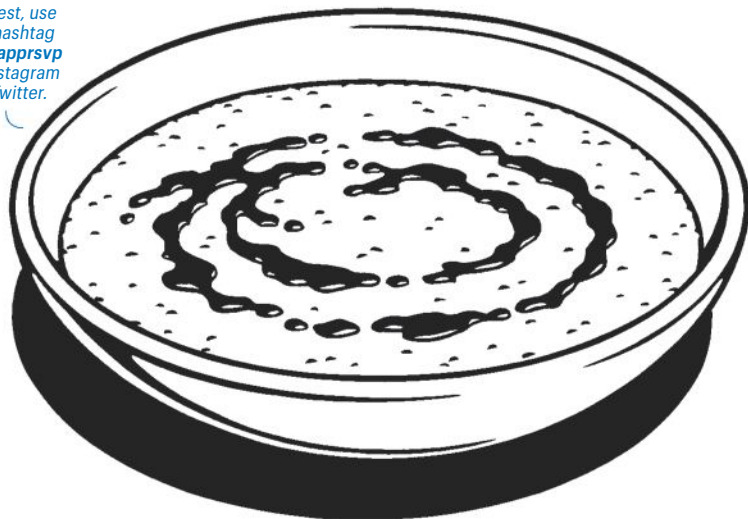
Challenge the luxury you know.™



Introducing the K900, from Kia.

The K900 is meticulously crafted from the finest materials available. It comes equipped with the most advanced onboard technology and is the perfect combination of power, comfort and elegant design. While some will cling to the notion that tradition and heritage are what make a luxury sedan, the open-minded will form an opinion of their own.

It's easy to RSVP! To submit a dish request, use the hashtag #bonapprsvp on Instagram or Twitter.



DEAR BON APPÉTIT, I WILL BE YOUR READER FOREVER IF YOU RUN THE RECIPE FOR THE GREEN GAZPACHO FROM **PUBLIC KITCHEN AND BAR** AT THE HOLLYWOOD ROOSEVELT IN LOS ANGELES.

—LINDA HUBERT, Eureka, MO

GREEN GAZPACHO

6 SERVINGS *Because flavors become muted in cold dishes, season this soup as you go and taste again after chilling.*

- ¼ cup white wine vinegar
- 2 Tbsp. fresh lime juice
- 1½ cups whole-milk plain Greek yogurt, divided
- ½ cup olive oil, plus more for drizzling
- 4 oz. ciabatta or country-style bread, crust removed, bread torn into 1" pieces (about 2½ cups)
- 1 medium English hothouse cucumber, halved lengthwise, seeds removed, cut into large pieces
- 1 green bell pepper, coarsely chopped
- 4 large tomatillos (about 12 oz.), husked, quartered
- 4 scallions, cut into 1" pieces
- 2 jalapeños, seeds removed, chopped

- 2 garlic cloves, finely grated
- ¾ tsp. kosher salt, plus more
- Piment d'Espelette or Hungarian hot paprika (for serving)

Whisk vinegar, lime juice, 1 cup yogurt, and ½ cup oil in a large bowl until smooth. Add bread, cucumber, bell pepper, tomatillos, scallions, jalapeños, garlic, and ¾ tsp. salt and toss to coat (make sure bread is well coated so it can soak up as much flavor as possible). Cover and chill at least 4 hours.

Working in batches, purée bread and vegetable mixture in a blender until very smooth; transfer to a large bowl and season gazpacho with salt.

Whisk remaining ½ cup yogurt in a small bowl, thinning with water a tablespoonful at a time, until the consistency of heavy cream; season with salt.

Serve soup in chilled bowls. Drizzle with thinned yogurt and more oil and sprinkle with piment d'Espelette.

DO AHEAD: Gazpacho can be made 1 day ahead; cover and chill. Mix well before serving.

BA STAFF PICK
ASHLEA HALPERN
SPECIAL PROJECTS EDITOR

"If I didn't eat anything else for the rest of my life besides the long bean salad at **Bún-Ker Vietnamese** in NYC, I'd be okay."

LONG BEAN SALAD

4 SERVINGS *Find long beans at Asian or specialty grocers.*

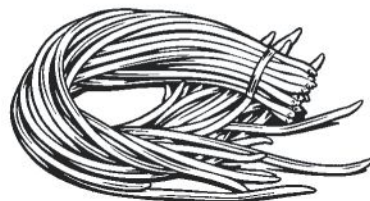
- ½ cup unsweetened coconut flakes
- 1 bunch watercress, tough stems removed, cut into 2" lengths (about 5 cups)
- Kosher salt
- ¾ lb. Chinese long beans or green beans, trimmed, cut into 1" pieces
- 2 Tbsp. fish sauce
- 2 Tbsp. fresh lime juice
- 1 Tbsp. coconut sugar or brown sugar
- ½ small red onion, thinly sliced
- 1 Tbsp. thinly sliced kaffir lime leaves or 1 tsp. finely grated lime zest
- ¼ cup coarsely chopped roasted peanuts, preferably unsalted

Preheat oven to 350°. Toast coconut flakes on a rimmed baking sheet, tossing once, until golden brown, about 5 minutes. Let cool.

Meanwhile, cook watercress in a large saucepan of boiling salted water until just wilted, about 10 seconds; using a slotted spoon, transfer to a colander set in a large bowl of ice water. Drain, then gently squeeze out excess water.

Return water in saucepan to a boil. Cook beans until crisp-tender, about 4 minutes; transfer to ice water. Drain, then pat dry.

Whisk fish sauce, lime juice, and coconut sugar in a large bowl until sugar dissolves. Add watercress, beans, onion, and kaffir lime leaves and toss to coat. Serve topped with coconut and peanuts.



ILLUSTRATIONS BY LARRY JOST. FOR RESTAURANT DETAILS, SEE SOURCEBOOK.

Want us to get a restaurant recipe for you? E-mail us at rsvp@bonappetit.com. Submissions become the property of *Bon Appétit*.



2x ThankYou® Points on restaurant delivery and streaming movies. Family night rules.

From streaming your favorite movies to ordering in from your favorite restaurant, the Citi ThankYou® Preferred Card lets you earn 2 points for each dollar spent on dining out and entertainment - at no annual fee.

To apply, go to citi.com/thankyoucards or visit your local branch.



The standard variable APR for purchases is 12.99%, 17.99% or 22.99%, based on creditworthiness, standard variable APR for cash advances is 25.24%. The variable Penalty APR is up to 29.99% and may be applied if you make a late payment or make a payment that is returned. The annual fee is \$0. Minimum interest charge - \$0.50. Fee for Foreign Purchases - 3% of the U.S. dollar amount of each purchase made outside the U.S. Cash advance fee - either \$10 or 5% of the amount of each cash advance, whichever is greater. Balance transfer fee - either \$5 or 3% of the amount of each transfer, whichever is greater. New cardmembers only. Subject to credit approval. Additional limitations, terms and conditions apply. You will be given further information when you apply.
© 2014 Citibank, N.A. Citi, Citi with Arc Design, ThankYou and Citi ThankYou are registered service marks of Citigroup Inc.

THERE'S NOTHING INSIDE BUT
100% WEBER BLUE AGAVE.

AT PATRÓN, WE USE ONLY THE FINEST WEBER BLUE AGAVE FROM
THE HIGHLANDS OF JALISCO, MEXICO. AND THAT'S WHY PATRÓN
IS CONSIDERED PERFECT FROM THE INSIDE OUT.



SIMPLY PERFECT.

simplyperfect.com

48 kU
Ø .028 mA
Ø :26 ΔT
16 NS

12/03
17:59:28



Ø .028 mA 48 kU Ø :26 ΔT 16 NS

JULY 2014

standards

WHERE GREAT TASTE BEGINS

A vine is handy but not mandatory. You can grill loose tomatoes, too. (Flip the page to see how.)

THE BA
ARSENAL

1 of 2

RED
HOTS

➔ There are fragrant, fresh tomatoes; there are rich, concentrated tomato sauces; and then—somewhere deliciously in between—there are these blistered beauties. My mom deserves credit for the idea: To make her “burst” tomatoes, she’d roll cherry tomatoes around in a screaming-hot skillet until the skins split, exposing sweet, softened flesh. Turns out, her quick-cooking method translates seamlessly to the grill, where the tomatoes pick up smoky flavor and live-fire char. Toss them into pasta, or use them as a juicy base for salads and sides that beg to be paired with other grilled foods. For recipes, turn the page. —CARLA LALLI MUSIC

That’s not all, folks!
Find plenty of
grilling inspiration
at [bonappetit.com](http://bonappetit.com/grilling)
/grilling

PHOTOGRAPH BY RYAN LIEBE



KhbiA Arsenal

IT ALL STARTS WITH A LITTLE FIRE

To get your char on, drizzle **2 pints ripe cherry tomatoes** with some **olive oil**, then season with **salt** and **pepper**. Grill over high heat, turning now and then, until skins blacken in spots and start to split, about 3 minutes. Move to a plate to cool. Enjoy as is, or use in one of these summery dishes.

GRILLED PANZANELLA

Prepare **Grilled Tomatoes** (see above). Toss **1 bunch scallions** with **2 Tbsp. olive oil**; season with **salt** and **pepper**. Grill over high heat, turning occasionally, until lightly charred, about 4 minutes. Let cool; coarsely chop. Generously brush both sides of **4 thick slices country-style bread** (crusts removed) with olive oil; grill over high heat until golden brown, about 2 minutes per side. Rub with a **halved garlic clove** and tear into pieces. Toss with scallions, tomatoes, **2 cups arugula**, **2 Tbsp. olive oil**, and **2 Tbsp. red wine vinegar**.
4 servings

ISRAELI COUSCOUS AND TOMATO SALAD

Cook **1 cup Israeli couscous** (or other small pasta or grain) according to package directions; toss with **2 Tbsp. olive oil**. Meanwhile, prepare **Grilled Tomatoes** (see above). Brush **½ head radicchio** with oil; grill over high heat, turning occasionally, until lightly charred, 5–8 minutes. Let cool; coarsely chop. Toss with tomatoes, **¼ thinly sliced small red onion**, and couscous; season with **salt** and **pepper**. Serve topped with **shaved ricotta salata**, **chopped toasted almonds**, and **fresh parsley** and **oregano leaves**.
4 servings

GRILLED TOMATO SALSA

Prepare **Grilled Tomatoes** (see above), then coarsely chop. Toss with **1 grated garlic clove**, **4 torn fresh basil leaves**, **1 Tbsp. olive oil**, **1 tsp. finely chopped boquerones** (marinated white anchovies) or **oil-packed anchovies**, **1 tsp. finely chopped rinsed capers**, and **1 tsp. finely grated lemon zest**, breaking up tomatoes to release juices; season with **salt** and **pepper**.
Makes about 2 cups
RECIPES BY ALFIA MUZIO

Find grilled produce galore in "Where There's Smoke, There's Salad," page 80.

TEST KITCHEN TIP

“The term ‘tomatoes on the vine’ sure sounds romantic, but you’re just as likely to be seduced by the colorful cherry tomatoes packed in pint containers at the farmers’ market. That’s where a grill basket comes in: Preheat it on the grate, add tomatoes, then lift them off the moment they’re ready. No stragglers, and no plucking wildly at the grill with tongs.” —C.L.M.



Show those itty-bitty tomatoes who's boss with this steel grill giddle (\$40; williams-sonoma.com).



Panzanella is a great way to use up a loaf of day-old bread.



Pack it for a picnic: This couscous salad is best served at room temp.



Spoon this smoky salsa over a firm white fish like cod or halibut.

OUR FAVORITE CHERRY TOMATOES



TEARDROP

Also called pear tomatoes, thanks to their curvy shape. Look for them in yellow, red, and vibrant orange varieties.

SUN GOLD

Sweet and fruity, these tangerine dreams hold up well under fire.

BLACK CHERRY

Available in brown and purplish hues, they're like the goths of the nightshade world.

ADVERTISEMENT

THE LIST

BY BON APPÉTIT

PATRÓN AND TONIC.

TURN A BORING TONIC DRINK INTO SOMETHING NEW
AND EXCITING. MAKE IT A PATRÓN AND TONIC.

simplyperfect.com



SIMPLY PERFECT
COCKTAILS



The perfect way to enjoy Patrón is responsibly. ©2014 The Patron Spirits Company, Las Vegas, NV. 40% Alc./Vol.

Joel McHale

The former star of *Community* and host of *The Soup* is tall and good-looking and seriously knows how to grill. Jealous much?

We hear you're a grilling man. Gas or charcoal? "Gas. I grew up with charcoal grills, but I don't know how to use one."

Who's your butcher? "McCall's Meat and Fish Co. in Los Feliz [in L.A.]. I have a text relationship where the guy wants to know how things come out. He wants pictures."

Favorite cut of meat. "A bone-in rib eye or filet. Once in a while I'll get Japanese Wagyu, which is like nothing in this world."

And vegetables? "We grill everything from green beans to eggplant. I like a good char, though I know it's going to kill me."

Got an opinion on marinades and rubs? "My secret weapon is yuzu pepper paste. I put it on all kinds of meats. It's intense—it does the jobs of lemon *and* salt."

Grilling beer? "Russian River Brewery's Pliny the Elder. It's a double IPA but light and floral. It's the best beer in the world."

And a grilling wine? "A crisp rosé—oh my Lord. I also like a Lambrusco."

You lived in Seattle. Are you a coffee snob? "Totally. My pursuit is obsessive. Blue Bottle, Stumptown, Intelligentsia..."

Where do you stand on cold-brew? "It's too strong—like six shots of espresso. What was wrong with just putting coffee on ice?"

One food or drink that's always on your rider. "I ask for a six-pack from the local brewery. I went to Colorado once and they put Coors in my dressing room. I was like, 'Guys, come on! Are you kidding me?' They were like, 'But it's local!' Oh, shut up."

Regarding *Community*, what was your diet like in college? "Round-the-clock Cap'n Crunch. I was playing football and eating like a pig—lots of teriyaki chicken."

Say you die and go to heaven. What's for dinner? "A huge glass of red wine and a steak. And if I do it enough, I'll be there sooner." —INTERVIEW BY ANDREW PARKS

For a video of McHale talking beef, wine, and more, go to bonappetit.com/celebs

“

THE GOLDEN RULE OF GRILLING

Don't be afraid to make things rare. You can always throw it back on the fire if it's not done enough, but you can never *un-cook* it.



ADVERTISEMENT

eat + drink + crawl

the on-the-move feast

RETURNS!



...and it's coming to a city near you. Buy your tickets now!

Bon Appétit Grub Crawl, a moveable feast, brings food lovers together for an exclusive peek behind the line of some of the most celebrated kitchens in the industry. Guests will get access to acclaimed chefs, local music, culture, and more. Join us as we eat our way through the most delicious cities in the country and experience the latest food trends!

- JUNE 21
NEW YORK
- AUG 16
PARK CITY
- OCT 25
NASHVILLE

STAY TUNED FOR MORE CITIES IN THE FALL!

Coordinated in association with Grub Crawl Inc. and grubcrawl.com

Purchase tickets today at bagrubcrawl.com



The Challenge



VITAMIN C BREW

"Tastes like a boozy Orangina; I could drink 'em all day long."

—*Claire Saffitz*, assistant food editor

Combine **2 oz. fresh orange juice** and **1 oz. gin** in a pint glass filled with ice. Top off with **American-style lager** (such as Miller High Life). Garnish with an **orange wheel**.
Makes 1

+
Orange juice



APEROL MIST

"A more flavorful, slightly stronger version of an Aperol Spritz. Who could be mad at that?"
—*Alison Roman*, senior associate food editor

Combine **1 oz. Aperol** and **1 oz. fresh lemon juice** in a pint glass filled with ice. Top off with **Hefeweizen-style Belgian beer** (such as Hoegaarden). Garnish with a **lemon twist**.
Makes 1

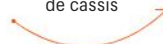
+
Italian aperitif



Just Add Beer

The only thing more awesome than an ice-cold beer? An ice-cold **beer cocktail**. Here, four summery ideas for your next backyard barbecue

+
Crème de cassis



RASPBERRY SNAKEBITE

"This twist on a Snakebite and Black cocktail uses raspberry lambic instead of hard cider."
—*Dawn Perry*, senior food editor

Add **1 oz. crème de cassis** to a pint glass filled with ice. Top off with **raspberry lambic beer** (such as Lindemans Framboise). Garnish with a **mint sprig**.
Makes 1

+
Our go-to chile sauce



SRIRACHA-LADA

"A hot-sauce Michelada with some serious kick."
—*Alfia Muzio*, recipe developer

Combine **1 oz. fresh lime juice**, **2 tsp. Sriracha**, and **½ tsp. Worcestershire sauce** in a salt-rimmed pint glass filled with ice. Top off with **Mexican lager** (such as Pacifico). Garnish with a **lime wheel**.
Makes 1



OFF WITH THAT HEAD

To cut down on foam when filling a glass, gently pour beer over the back of a spoon. Less froth means more beer, and that's never a bad thing.

PHOTOGRAPHS BY
DANNY KIM

Flank Steak *to* Filet.

Change for the better.
Switch and you could save with GEICO.

geico.com | 1-800-947-AUTO | local office

GEICO[®]



Some discounts, coverages, payment plans and features are not available in all states or all GEICO companies. GEICO is a registered service mark of Government Employees Insurance Company, Washington, D.C. 20076; a Berkshire Hathaway Inc. subsidiary. GEICO Gecko ©1999-2014. © 2014 GEICO



Follow Andrew Knowlton on Instagram @andrewknowlton

The

FOODIST

GRILLING EDITION

English peas pair well with crushed chiles de árbol.



THE SMOKING SECTION

In another life, I am a barbecue god. I have a smoker the size of a tractor trailer and thousands of 'cue groupies. But in this one, I'll just have to smoke brisket, pork butt, and chicken on my patio-scaled **Stump's Baby** (\$1,950; stumpssmokers.com). This gravity-fed guy refuels itself. As the charcoal burns, more falls from the chute that you loaded up earlier (awesome, since you don't want to spend all night tending the fire).

TOPPING MY (WINE) BUCKET LIST

With grilled seafood, all I want to drink is **Galician wine** from Spain. Here, a trio of regional grapes and bottles to try.



ALBARIÑO

Wines made from this grape are tangy, juicy, and aromatic.

Santiago Ruiz O Rosal 2013, Rias Baixas; \$23



GODELLO

Drier and more mineral than Albariño, though this bottle is zippy, with tropical-fruit undertones.

Finca Os Cobatos 2013, Monterrei; \$13



MENCIA

Even the local red grape produces wines that, when chilled, go great with grilled meat.

D. Ventura Viña do Burato 2012, Ribeira Sacra; \$20



Forget Chips

Charred beans and peas are my favorite snacks to serve at a backyard cookout.

I'm talking hot-off-the-grill and cooked right in their pods with a little neutral oil and salt. (A grill basket stops runaways.) Sprinkle with a topping, and watch guests lose their minds.

Edamame	Green Beans	Favas
+	+	+
Togarashi	Horseradish	Sumac



SECRET SAUCE

Every region has its prized barbecue sauce. Mine is **Alabama white sauce**—typically mayo, apple cider vinegar, and cayenne pepper. Sweet and tangy, it makes everything from french fries to smoked chicken taste better. To get the recipe, go to bonappetit.com/whitesauce.



69-WORD RANT

I'm officially calling for the end of the monster burger. You know the type: a hunk of beef, five toppings too many, and some fancy-pants bun. A bigger burger does not equal a better burger. My ideal is a thin patty, squishy-soft bun, and minimal toppings (onion, tomato, pickles, lettuce, and cheese are okay; bacon is pushing it). If you really need more meat, make it a double.



YOUR GELATO MOMENT HAS ARRIVED



A delicious trio of textures.
Creamy gelato, luscious sauces and gourmet toppings.

IT'S WAY BEYOND ICE CREAM.



VANILLA CARAMEL TRIPLE CHOCOLATE RASPBERRY CHEESECAKE TIRAMISU

Breyers New!
GELATO
Indulgences



Knife Everywhere

Blades of Glory

You know those heavy, hypermasculine wood-handled knives your dad would use to saw through a T-bone? These aren't those

Yes, you could buy a used car for the same price. But would it have sterling silver trim?



1
SCHMIDT BROS. CARBON6 STEAK KNIFE
\$90 for four; crateandbarrel.com



2
SHASTRA PAKKA WOOD STEAK KNIFE
\$9,150 for eight; bladesofthegods.com



3
LA COTE PAKKA WOOD STEAK KNIFE
\$100 for six; costco.com



4
F. A. PORSCHE CHROMA TYPE 301 STEAK KNIFE
\$199 for four; amazon.com



5
BERTI VALDICHIANA STEAK KNIFE
\$635 for four; didriks.com



6
FLUORESCENT TABLE KNIFE
\$830 for six; forge-de-laguiole-usa.com for stores



7
MORIAH COWLES STEAK KNIFE
\$1,000 for four; orchardsteel.com



This one feels like a million bucks (or at least a grand), thanks to a combination of spalted maple and carbon steel.

I FINALLY EARNED ENOUGH

MILES TO FLY TO NYC.

THEN THEY RAISED THE MILES

REQUIRED TO FLY TO NYC.

YOU DESERVE A TRAVEL REWARDS CARD THAT LETS YOU TRAVEL.



Switch to the Venture® card and earn unlimited double miles on every purchase, every day. And use them to fly on any airline, anytime to New York – or anywhere else for that matter. No blackout dates or restrictions. After all, they're your miles. Shouldn't you be able to use them how you want?



The Art of the Bean Over **150 Years** of Swedish Expertise

Do you know which beans make a great cup of coffee?

Arabica beans.

Did you know some of the best Arabica beans come from trees that grow at high altitudes? The ample sunshine and cooler temperatures of high elevations allow the beans to take their time to mature, and in this way they develop more sophisticated flavors.

Victor Theodor Engwall knew it. When in 1853 he opened Gevalia Kaffe in the seaside town of Gävle, he did so with a determination to import nothing less than the world's finest Arabica beans. Gevalia became known for its rich, never bitter taste, and coffee aficionados — including Swedish royalty — learned that if you wanted good coffee, you bought it from Victor.

THE BEAN IS STILL KING

Today, Gevalia experts honor Engwall's legacy in searching the globe for the best beans available, and they do it with 150 years of Swedish expertise at their backs.

For instance, from small farms in the Colombian countryside, Gevalia selects 100% Colombian beans that flourish in moist air, rich soils, and tropical sunshine. And Gevalia's new Passport Collection coffees source shade grown beans that are handpicked at high altitudes beneath a canopy of trees in the rich volcanic soil of Costa Rica and the misty mountains of Guatemala.* The shade acts to prolong the bean maturation, which contributes to its complex flavor.

Once beans are harvested, Gevalia's experts handle them with the utmost care throughout the roasting process to maintain their integrity and minimize breakage to deliver full aroma and taste. This experience and dedication to the art of the bean have resulted in a coffee unlike others — one that delivers a rich, never bitter taste in every cup.

*Gevalia will launch two new shade grown varieties, **Shade Grown Costa Rica** and **Shade Grown Guatemala**, in September 2014.

To discover more about the rich heritage of Gevalia, watch video.epicurious.com/epicuriousity.

epicurious

Gevalia is available in retail stores and on gevalia.com



the 
GEVALIA
experience

In our experience,
great taste takes
time to develop.
Like *150 years* or so.

150 YEARS OF RICH,
NEVER BITTER COFFEE





**T
H
E
b
a
c
h
e
c
k
l
i
s
t**

Everything you need to eat, drink, buy, and do this month

“
STUFFED WITH BUTTER. BATTERED. FRIED. WHAT A COUNTRY!”
Menu excerpt from *Kachka, the Mission Chinese of Russian food*, in Portland, OR.

Salty yogurt? Yes, please.



THREE'S A TREND
Coffee gets weird
1. Blue Bottle's New Orleans Iced Coffee now comes in a grown-up milk carton. \$4; at *Whole Foods*. **2.** In L.A., coffee is used to dye hemp-blend T-shirts. \$58; *westerlind.com*. **3.** Craftsman and Wolves's coffee jam is the best thing to happen to bread since slicing. \$12; *craftsman-wolves.com*

Only the most delicious stadium food, maybe ever.



Nothing against Hebrew Nationals, but this is what you should be ordering at this season's ball games:
→ Rib tips from **Butcher & the Boar** (Twins' Target Field, Minneapolis). → Brisket from **Killen's Texas Smokehouse** (Astros' Minute Maid Park, Houston). → Meatball sliders from **Pat LaFrieda's Chop House** (Mets' Citi Field, NYC).



NBD, just gonna eat some pie off this porcelain dessert plate from Pop Art precursor Alex Katz. \$125; momastore.org

A Condensed History of Savory Yogurt

2010
Restaurants take a cue from the Middle East; start dolloping herb-y yogurt on everything.

2012
Greek yogurt giant Chobani opens a Soho flagship store. On the menu: tzatziki.

September 2013
Blue Hill mainstreams the phrase "savory yogurt"; rolls out flavors like butternut squash.

November 2013
Sohha Savory Yogurt opens in NYC. On the menu: "Everything Bagel." Universe explodes.



So this is a fresh chickpea.

If you see it at the market, buy a ton. Toast pods in a dry pan, and dress with olive oil, salt, and chile flakes.



Yes, you "need" another serving board.

This reclaimed one comes from 28-year-old L.A. woodworker Rochelle Cheri. \$125-\$175; *primitivereserve.com*

LIKE BEER? CRASH HERE

Dogfish Head brewery's new inn—a 16-room converted motel in Lewes, DE—is now open. For rates, go to *dogfishinn.com*.

Hawaii's Adoboloco hot sauces rock bright, vinegary flavors (smoked ghost pepper, pineapple habanero). Bring a bottle to your next barbecue. \$26 for a three-pack; *adoboloco.com*



Say you have one night in Providence, RI, summer's best little restaurant city. Here's how to spend it:
→ 4 p.m. Drop your bags at the new Ace-like **Dean Hotel** (*thedeanhotel.com*).
→ 5 p.m. Swill Bottle Rocket cocktails at the **Eddy** (*eddybar.com*). → 7 p.m. Slurp a bowl of noodles at **Ken's Ramen** (*kenramenpvd.com*). → 10 p.m. Head back to the Dean: It's karaoke time!

SKINNY CHOCOLATE!

The bars from **Marou Faiseurs de Chocolat** are so slim, it's almost as though you didn't just eat three. \$9; *marouchocolate.com* for stores



Aperitivo crush

Carpino Bianco vermouth: the lighter, drier analogue to Carpano Antica. \$23; *wine-searcher.com*



PHOTOGRAPHS: ZACH DESART (COFFEE), VERMOUTH, CHICKPEA); ROCHELLE CHERI (CUTTING BOARD); COURTESY OF ADOBOLOCO (PHOTO BY TIM PARSONS) (HOT SAUCE); ALEX LAU (SLIDER, CHOCOLATE); CHRISTINA HOLMES (YOGURT); COURTESY MOMA DESIGN STORE (PLATE); FOOD STYLING BY CYD MCDOWELL (COFFEE).

StriVectin-AR™

(NIA-114 + Retinol)™

Advanced Retinol
Concentrated Serum

ALL THE
POTENCY.
NONE OF THE
IRRITATION.

It's Retinol Perfected, in a High-Performance Serum.

New StriVectin-AR Advanced Retinol Concentrated Serum combines retinol and patented NIA-114™ technology in an anti-aging multitasker to deliver all the potency of retinol without the irritating side effects. Clinically proven to leave skin dramatically more refined and radiant, while smoothing the appearance of fine lines and pores.

Discover the entire Advanced Retinol collection for day, night and eyes.



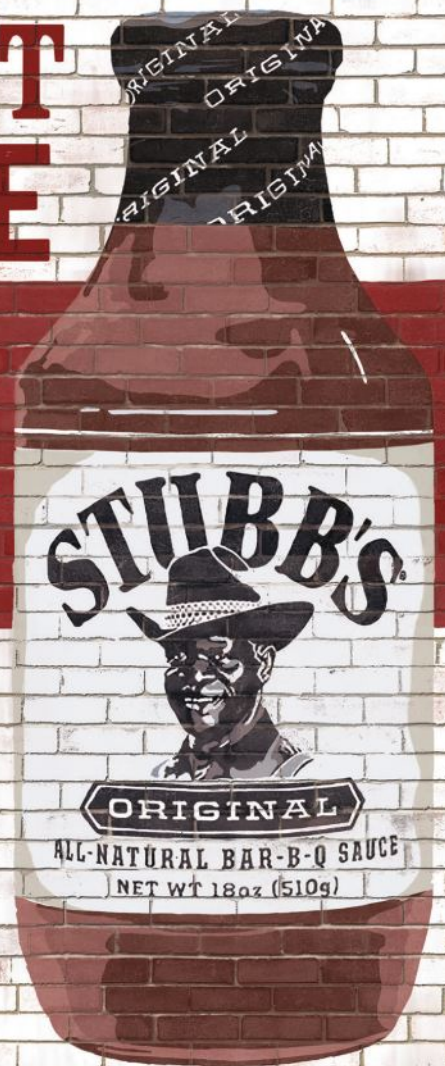
WE COULD

**TELL YOU ABOUT
OUR HERITAGE**

**OR YOU COULD
JUST TASTE IT.**



STUBBSBBQ.COM



SUN'S OUT

THE BAKITCHEN

WHAT TO COOK RIGHT NOW: RECIPES, TIPS, AND MENU IDEAS FROM OUR EXPERTS



Super-tender flatiron steak gets dressed for summer. Turn page for the recipe.

FAST, EASY, FRESH

This month, give shrimp and grits a makeover (we're using fresh corn!), **transform steak with a spiced vinaigrette**, and throw together the simplest dessert of summer

BY DAWN PERRY



A VERY VERSATILE VINAIGRETTE

This assertive dressing is great for the less-is-more summer months. It's all you need on grain salads, steaks, and peak produce

Toasted Spice Vinaigrette

ACTIVE 5 MINUTES TOTAL 5 MINUTES

- 1 tsp. coriander seeds
- 1 tsp. cumin seeds
- 1 tsp. fennel seeds
- ¼ cup olive oil
- 2 Tbsp. white wine vinegar
- 1 tsp. Dijon mustard
- Kosher salt, freshly ground pepper

Toast coriander, cumin, and fennel seeds in a dry small skillet over medium heat, tossing, until fragrant, about 3 minutes. Let cool, then chop. Whisk with oil, vinegar, and mustard in a small bowl; season with salt and pepper.

DO AHEAD: Vinaigrette can be made 4 days ahead. Cover and chill.
CALORIES 130 FAT 14 G FIBER 1 G

Chickpea, Barley, and Feta Salad

ACTIVE 40 MINUTES TOTAL 40 MINUTES

4 SERVINGS *Barley has nice heft and chew, but don't feel limited—use cooked farro, quinoa, or brown rice if you prefer.*

- 8 oz. green beans, halved crosswise
- Kosher salt
- 1 cup pearly, hulled, or hull-less barley
- 1 tsp. olive oil
- ¼ cup raw sunflower seeds
- 1 15.5-oz. can chickpeas, rinsed
- 4 oz. feta, crumbled
- 2 Tbsp. chopped fresh dill
- 2 Tbsp. fresh lemon juice
- Toasted Spice Vinaigrette (see recipe)

Cook green beans in a large pot of boiling salted water until crisp-tender, about 3 minutes. Using a sieve or a slotted spoon, transfer to a bowl of ice water.

Return water to a boil, add barley, and simmer until tender (refer to packaging for timing); drain. Let cool on a baking sheet.

Heat oil in a small skillet over medium heat. Cook sunflower seeds, tossing occasionally, until golden brown, about 5 minutes; let cool.

Toss green beans, barley, sunflower seeds, chickpeas, feta, dill, lemon juice, and vinaigrette in a large bowl.

CALORIES 560 FAT 29 G FIBER 16 G

Grilled Flatiron Steak with Toasted Spice Vinaigrette

ACTIVE 15 MINUTES TOTAL 20 MINUTES

4 SERVINGS *Let the steaks rest on top of the tomatoes. Their juices will commingle and make the dressing that much better.*

- 1½ lb. flatiron or skirt steak, cut into 4 pieces
- 1 Tbsp. olive oil
- Kosher salt, freshly ground pepper
- 4 beefsteak or heirloom tomatoes, sliced ½" thick
- Toasted Spice Vinaigrette (see recipe)

Prepare grill for medium-high heat. Rub steak with oil; season with salt and pepper. Grill about 4 minutes per side for medium-rare. Let cool 5 minutes before slicing against the grain.

Serve steak on top of tomatoes with vinaigrette spooned over.

CALORIES 540 FAT 35 G FIBER 3 G

Make this your official contribution to all upcoming picnics and potlucks.



Now a little *quinoa* goes a long way.



NEW Kashi Organic Promise Raisin Vineyard has quinoa, which along with other delicious ingredients, helps make it a tasty bowl of goodness. So you can chart a course of positive eating, no matter where the day takes you.



©, TM, © 2014 Kashi Company





Love cheesy grits? Mix in a handful of grated white cheddar when you add the butter.

GO AHEAD, BE CORNY

In-season kernels are the secret ingredient in this take on a Southern classic

Shrimp with Fresh Corn Grits

ACTIVE 40 MINUTES TOTAL 40 MINUTES

4 SERVINGS Liquid from the grated corn enriches and helps thicken the grits; fresh corn added at the end makes for nice bites.

- 3 ears of corn, husked
- 2 cups low-sodium chicken broth
- 1 cup whole milk
- $\frac{3}{4}$ cup grits (not instant)

- 2 Tbsp. unsalted butter
- Kosher salt, freshly ground pepper
- $\frac{1}{4}$ cup olive oil
- 2 garlic cloves, thinly sliced
- $\frac{1}{2}$ tsp. dried oregano
- $\frac{1}{2}$ tsp. hot smoked Spanish paprika or $\frac{1}{2}$ tsp. smoked paprika and a pinch of cayenne pepper
- $1\frac{1}{2}$ lb. large shrimp, peeled, deveined, tails left intact
- Chopped fresh chives (for serving)

Grate 2 ears of corn on the large holes of a box grater over a medium bowl, catching as much juice as possible; set aside. Cut kernels from remaining ear of corn into another medium bowl; set aside.

Bring broth, milk, and $1\frac{1}{2}$ cups water to a boil in a medium saucepan. Reduce heat so liquid is at a simmer and gradually whisk in grits. Simmer, whisking often, until grits are very tender, 20–25 minutes. Mix in butter and reserved grated corn; season with salt and pepper.

Fifteen minutes after you have added grits to saucepan, heat oil in a large skillet over medium-high heat. Cook garlic, oregano, and paprika, stirring, until fragrant, about 30 seconds. Add reserved kernels and cook, stirring occasionally, until golden brown and beginning to pop, about 3 minutes. Add shrimp and cook, tossing occasionally, until cooked through, about 4 minutes.

Serve shrimp and corn over grits topped with chives. CALORIES 570 FAT 26 G FIBER 3 G



Outshine



OUTSHINE® frozen snacks are a blast of juicy refreshment.
Made with real fruit or fruit juice, they'll leave you ready to outshine.

DON'T JUST SNACK. SNACK BRIGHTER.™



THE BLANK-CANVAS DESSERT

Puff pastry + ripe fruit + sugar = a knockout dessert that's open to improvisation. Try this tasty version, or create your own

Plum Tarts with Honey and Black Pepper

ACTIVE 10 MINUTES TOTAL 40 MINUTES

6 SERVINGS Consider this a two-ingredient tart. Besides the plums and pastry, we bet you have everything else on hand.

- 1 sheet frozen puff pastry (one 14-oz. package or half of 17.3-oz. package), thawed according to package directions
- 1 lb. red plums, apricots, or peaches, pitted, cut into ½" wedges
- ¼ cup sugar
- Freshly ground black pepper
- 1 Tbsp. honey
- Flaky sea salt (such as Maldon)

Preheat oven to 425°. Cut pastry into six 4" squares, place on a parchment-lined baking sheet, and prick all over with a fork. Top with plums, leaving a ½" border. Sprinkle with sugar; season with a few grinds of pepper.

Bake tarts, rotating pan halfway through, until edges of pastry are puffed and golden brown, 25–30 minutes. Drizzle with honey and sprinkle with salt just before serving.

DO AHEAD: Tarts can be baked 4 hours ahead. Keep at room temperature.
CALORIES 90 FAT 2 G FIBER 1 G

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



SWAP IT!

The combinations are endless (but always delicious). Here are a few ways to switch up this tart:

FRUIT Try berries in place of stone fruit. Come fall, sliced apples or pears make a fine stand-in (just don't forget the cinnamon!).

SWEETENER Instead of white sugar, try demerara to add depth and a little texture. Or substitute maple syrup for the honey—it's especially nice with those apples.

HERBS AND SPICES Have fun with the accents. Swap toasted fennel seeds for the black pepper (great with apricots), add a pinch of cardamom or grated fresh ginger (both good with berries), or top with a little chopped rosemary (perfect on peaches).



There's no frozen pastry we like better than Dufour, a BA Seal of Approval winner.

ADVERTISEMENT

BE SOCIAL WITH BA

WHERE FOOD AND CULTURE MEET **THE CONVERSATION STARTS**



WANT MORE *BON APPÉTIT*? GET MORE INVOLVED IN THE CONVERSATION.

bon appétit



THE PROJECT



Sausage is great on the grill—especially when you've made it from scratch.

THE PROJECT

A new generation of butchers is making the tastiest, most creative **sausages** we've ever had. To help bring this meaty magic home, we asked the geniuses at the Meat Hook in Brooklyn to teach us the secrets of their craft, starting with these spicy Italian links

BY AMIEL STANEK WITH CLAIRE SAFFITZ



ACTIVE TIME:

2 hours

TOTAL TIME:

15 hours

DIFFICULTY:

Medium. You'll need special equipment, but even a novice can achieve pro results.

ADVERTISEMENT

FEAST PORTLAND



A CELEBRATION OF OREGON BOUNTY

WITH THE CURED & THE PICKLED

A FOUR-DAY PARTY FOR YOUR MOUTH

BITTES OF WOW

★ NORTHWEST WINES ★ FEARLESS CHEFS

35 EVENTS, NO FILLER

SEPTEMBER 18-21



TICKETS AT FEASTPORTLAND.COM

bon appétit presents



FEAST PORTLAND

A celebration of Oregon Bounty

NATIONAL MEDIA PARTNER:

bon appétit

TITLE SPONSOR:



BENEFITING:





THE PROJECT
SAUSAGE



It's crucial that your equipment and ingredients be cold (it keeps the fat from melting).

I DON'T BELIEVE IN MAGIC, but I believe in sausage. Grind cheap, less popular meat, season the heck out of it, pack it into a tube, and voilà—links way more delicious and versatile than the sum of their parts. I've made sausage a few times, but my experiments never compared to the wizardry at the Meat Hook. So I spent time at the shop, nerding out about protein reactions, talking ratios, and trying not to make dirty jokes (not easy). I learned that once you master the fundamentals, you can make almost any sausage, from this spicy Italian to an unexpectedly awesome lamb masala to whatever meat-and-seasoning combo you dream up.

SPICY ITALIAN SAUSAGE

WHAT YOU'LL NEED

MAKES 12–14 LINKS; ABOUT 4 LB.

- 1 4-lb. skinless, boneless pork shoulder (Boston butt), cut into 1–2" pieces
- 30 grams* kosher salt
- 1 Tbsp. fennel seeds, toasted
- 1 Tbsp. freshly ground black pepper

- 2 tsp. cayenne pepper
- 2 tsp. paprika
- 1 tsp. smoked paprika
- 1 tsp. crushed red pepper flakes
- 2 tsp. finely grated garlic
- 3 Tbsp. dry red wine
- 2 29–32-mm-diameter natural hog casings, preferably pretubed or preloaded

SPECIAL EQUIPMENT: KitchenAid with food grinder attachment and sausage stuffer kit (see page 42 for other options); sausage pricker or T-pin

* To bind, sausage needs an exact salt-to-meat ratio by weight. No scale? Use 3 Tbsp. Diamond Crystal kosher salt or 2 Tbsp. plus 2 tsp. Morton coarse kosher salt.

1 CHILL EQUIPMENT & INGREDIENTS

Chill all grinder parts, including die with ¼" holes, in freezer until very cold, about 1 hour. Chill a large stainless-steel bowl in refrigerator until cold. Place pork in a single layer on 2 plastic wrap-lined baking sheets; cover and freeze until meat is very firm but not frozen, about 1 hour.

2 PREPARE SPICE MIXTURE

Combine salt, fennel seeds, black pepper, cayenne, paprika, smoked paprika, and red pepper flakes in a small bowl; set aside.

3 GRIND MEAT

Grind pork on high speed, 3–4 pieces at a time, into chilled bowl (keep second baking sheet in freezer until ready to use). If grinder clogs (meat will look pink, not red and white), clean die and cutter before continuing.



4 MIX IN SEASONINGS & LIQUID

Add garlic and mix gently with your hands just to begin to distribute, about 20 seconds. Sprinkle spice mixture evenly over pork and knead, rotating bowl, until spice mixture is evenly distributed and a light film has formed on the side of the bowl, about 1 minute.

Add wine; knead until mixture holds together and is very stiff (it will spring back when pressed), about 1 minute. (Don't overmix or sausage will be crumbly.)

5
DO A PALM TEST

Form ¼ cup sausage mixture into a 3"-diameter patty; press into palm. Extend hand with meat, palm facing down. If meat sticks for at least 5 seconds, it is sufficiently mixed. If not, continue to knead in 15-second intervals until it passes the palm test.

6
DO A COOK TEST

Wrap patty in a small sheet of foil to form a flat packet. Cover and chill remaining mixture.

Cook foil-wrapped patty in a small skillet (not nonstick) over medium-low heat until

meat is cooked through, about 4 minutes per side. Let rest 2 minutes.

Unwrap patty and cut in half; it should hold together. If not, save for another use—like pasta sauce!—and try again.

DO AHEAD: Mixture can be made 4 hours ahead (longer and meat will begin to cure); chill.

7
PREP CASINGS


Place casings in a large bowl under cold running water and let sit, allowing water to overflow and flushing water through casings (take care not to tangle!) until softened, about 2 minutes. Slide 1 casing onto stuffer nozzle, leaving a 6" overhang (do not tie). If casing is too long or tangles, cut in half and work with 1 piece at a time.

8
STUFF CASINGS

Pack a handful of sausage mixture very lightly into stuffer. Working with a partner and with stuffer on high speed, use plunger to push meat through, gradually filling casing; gently slide filled casing off nozzle onto a baking sheet as you go.

Fill casing firmly but don't overstuff (mixture will tighten when links are twisted, and overfilled casings will burst when cooked). As casing fills, lightly prick air bubbles with sausage pricker. Leave at least 6" of empty casing at the end. Repeat with remaining casing and sausage mixture.

Enlist a friend!
This task
is much easier
with two
pairs of hands.


FOR A
VIDEO DEMO,
GO TO
BONAPPETIT
.COM
/THEPROJECT


FOR MORE
RECIPES, PICK UP
TOM MYLAN'S
THE MEAT HOOK
MEAT BOOK,
AVAILABLE NOW.



THE PROJECT SAUSAGE



9 FORM LINKS

Tie off 1 end of casing, making knot flush with meat. Starting 6" from knot, pinch off a 6" length, squeezing on both sides. Twist link toward you 2 rotations. Starting 6" from link, pinch off another 6" length, squeezing on both sides, and twist link away from you 2 rotations. Repeat, alternating direction of twists, until you can't make another 6" sausage. Squeeze out extra meat; tie off casing.

NOTE: If casing bursts, pinch off on both sides of tear, squeeze out meat in the middle, and tie off casing. Begin again as from the start.

10 DRY SAUSAGE OVERNIGHT

Prick each sausage link in 3 places with sausage pricker (this helps prevent bursting). Arrange links on a parchment-lined baking sheet and chill, uncovered, to dry out casings, at least 12 hours.

11 CUT LINKS

Using kitchen shears, cut casing between links to separate.

DO AHEAD: Sausages can be made 3 days ahead. Cover and chill. Alternatively, freeze on baking sheet until frozen, then store in resealable plastic freezer bags up to 3 months. Defrost 12 hours in refrigerator before cooking.



Grill sausages over medium-low heat so they don't burst.

Pick condiments that cut the meat's richness, like mustard and pickled onions.

NOW THAT YOU KNOW THE METHOD, IT'S TIME TO GET CREATIVE. FOR MORE BRILLIANT IDEAS FROM THE MEAT HOOK PLUS GRILLING TIPS, GO TO BONAPPETIT.COM/THEPROJECT



THE TOOLS TO USE

Have a KitchenAid stand mixer? Add the food grinder attachment (\$65) and sausage stuffer kit (\$14)—a super-reliable setup for batches this size.

If you don't have a stand mixer, a manual grinder with a 3/8" grinding plate and stuffing attachment (like the LEM #10 Clamp On Hand Grinder; \$40) is a decent budget option. Cut the meat

into 1/2" pieces and freeze completely, then grind one piece at a time. It's time-consuming and laborious, but, hey, this is a project.

To embrace your inner charcutier, buy one unit for grinding and another for stuffing. An electric grinder like the LEM Countertop 575 Watt #8 Grinder (\$120) breezes through meat, and a piston stuffer like the Omcan Stainless Steel Stuffer (\$129) ensures the best texture.

Don't want to buy anything? Have a butcher grind the meat. Season and shape the sausage into patties or meatballs, or just use it loose (think about how often you take it out of the casing for pasta sauces and more). It tastes just as good!

A word on casings: Buy 29- to 32-mm all-natural hog casings at a butcher shop or sausagemaker.com. Preloaded or pretubed ones are easiest to work with.

FETA & WATERMELON YIAYIA'S WAY

- 1 Organize arranged marriage for daughter
- 2 Crumble Athenos Feta over watermelon in bowl
- 3 If daughter resists, call priest
- 4 Sprinkle cucumber and mint over salad
- 5 Exorcise demon from daughter
- 6 Enjoy feta and watermelon salad

ATHENOS
**MORE WAYS
TO FETA**

APPROVED BY
yiayia



SEE MORE WAYS TO FETA
AT ATHENOS.COM



BIN A MY TO BEKO RD

VACATIONLAND, U.S.A.

Almost 200 years after its founding, **Maine**—the state with the lobster rolls, craggy coast, and a bazillion blueberries—has finally managed to become, well, cool. Here's what the locals have been hiding all along

BY GENEVIEVE A. MORGAN

Serving up
lobster rolls at
Chauncey Creek
Lobster Pier
in Kittery Point.



Sleep like a rock.

The non-habit forming
sleep-aid from the
makers of NyQuil.[™]
Sleep easily.
Sleep soundly.
And wake refreshed.

• Use as directed for occasional sleeplessness. Read each label.
Keep out of reach of children. © Procter & Gamble, Inc., 2014



BIG FAT WEEKEND
MAINE



FOR ADDRESSES OF THE RESTAURANTS AND OTHER SPOTS IN THIS STORY, SEE SOURCEBOOK ON PAGE 104.



Eventide Oyster Co.

The Slipway



FOR DECADES, VISITING MAINE meant a predictable diet of lobsters and lighthouses. What's happening today up and down the coast goes way beyond that. Artisans and farmers have taken the local-everything model and run with it, resulting in a place like nowhere else. It's a mix of old and new, native and "from away." It's about seafood that makes chefs giddy. It's a Portland restaurant scene that crushes tasting menus and Japanese bar food. It's roadside markets piled with candy-sweet strawberries and foraged black trumpet mushrooms. It's islands with inns that nail the perfect mix of rustic and sophisticated. Add in some of the best brewers on the planet, and the state's ubiquitous slogan, "The way life should be," starts to sound pretty legit.

① Slurp a (Few) Dozen

Oysters are the new lobster. They are what you *must* binge on during any trip here. Start at Portland's **Eventide Oyster Co.**, ground zero for Maine's half-shell revolution. The two-year-old restaurant features a dozen of the state's many varieties—from Glidden Points to Pemaquids—displayed in a massive granite trough. If raw is not your thing, try 'em roasted, Korean BBQ-style, even fried on a Chinese *bao*.

② Eat Big in a Small Town

A decade or so ago, Belfast was a pit stop on the way to Acadia National Park. Today, it's a destination—a mini melting pot of back-to-the-land cafés (**Chase's Daily**), chef-driven spots (**The Gothic**), and oyster taverns with waterfront views (**Three Tides**, also home to the Marshall Wharf brewery). Belfast is just one of many detour-worthy villages for the food-obsessed: Kittery's **Tulsi** serves the best Indian food in

New England, Camden's **Long Grain** does serious Thai, and chef Cara Stadler remakes Asian fusion at Brunswick's **Tao Yuan**.

③ Reset to Island Time

Summer on one of Maine's 15 year-round islands, where days are measured by meals, tides, and a ferry schedule. At **Nebo Lodge** on North Haven, chef Amanda Hallowell captures the sense of place through island-caught fish and produce from nearby gorgeous Turner Farm.

④ Play the Markets

Beginning in late June, Maine's farmers' markets explode with tender lettuces, juicy melons, and beet greens (steam; add butter, vinegar, salt, and pepper; devour), and won't let up until late-season tomatoes give way to native apples in September. Find the bounty at one-stop shops like **Beth's Farm Market** in Warren, weekend farmers' markets, and card tables set up in front yards where the honor system rules.



Three Tides



Boiled lobster at Chauncey Creek



GRAZE MAINE'S "BIG" CITY

Fifteen years ago, restaurants like **Fore Street** and **Hugo's** put Portland on the culinary map. A second wave of spots has only raised the bar. Here's an ideal day in one of America's most overlooked food cities.

→ Stay at the new six-room **Mercury Inn** for the modern design, plus the baked eggs and blueberry scones at breakfast.

→ Lunch at **Central Provisions**, the city's best new restaurant; order yellowfin tuna *crudo* followed by a rabbit-confit panini.

→ Tour East Bay-side, the city's booming beverage neighborhood. Fuel up at **Tandem Coffee Roasters**; drink Pilsner at nano-brewer **Bunker** and (boozy) kombucha at **Urban Farm Fermentory**.

→ Squeeze into chef Masa Miyake's tiny *izakaya*, **Miyake Diner**, for local riffs on Japanese bar food (think: lobster *chawan mushi*) and a killer sake list.

→ At **Portland Hunt & Alpine Club**, go for a board filled with bread, butter, and all things pickled, served with a shot of aquavit. No wonder they call it **The Outdoorsman**.

Fortunately, chefs here tend to be just that, and their insanity is your reward. Melissa Kelly of **Primo** in Rockland was one of the first chefs in Maine to do true farm-to-table, starting with a small patch of dirt in 2000 and eventually adding greenhouses and pigs (her charcuterie program rivals any in the country). Arrive an hour before dinner, walk the farm, and get a glimpse of what you will be eating.

9 Breakfast Like a Fisherman

Just because you won't be pulling lobster traps for hours doesn't mean you shouldn't start your day as if you were. **Palace Diner** in Biddeford, run by two young chefs, elevates the first meal of the day to an art form. Sit at one of 15 stools in the 1927 dining car, and order the hash while *Exile on Main St.* plays. It's made from house-cured corned beef, the coffee is from Tandem in Portland, and the non-sense vibe brings in all kinds of Mainers.

10 Drink Local Beer

Building on the success of pioneers like Geary's and Allagash, the next generation of brewers is gaining national attention. **Oxbow**, in the middle of the woods in Newcastle, specializes in *saison* and bottle-conditioned brews. In Portland, you can try **Rising Tide Brewing's** ales at its tasting room daily.



Harraseeket Lunch & Lobster

5 Go to the Beach

Sandy (public!) beaches with great food? Not a problem. Fire up one of **Reid State Park's** grills for a D.I.Y. beach supper. Need a higher-end fix? Head south to Goose Rocks Beach in Kennebunkport, and lounge at the luxe **Tides Beach Club**.

6 Rock Lobster

Whether you prefer the state bug steamed or on a bun, there are rules for eating at Maine's iconic lobster pounds and shacks. The best, like **Chauncey Creek Lobster Pier** in Kittery Point, **Harraseeket Lunch & Lobster** in South Freeport, and **Five Islands Lobster Co.** in Georgetown, are family-run, let you pick your lobster from the tank, and are next to—if not *on*—the dock. Just remember to keep it simple: You're

here for the lobster, not the chef's special. And don't forget to tip the college kids working the register.

7 Roll Differently

While the lobster roll may hog the national press, in-the-know locals order the hidden gem of seafood-shack menus, the crab roll. Why? Imagine the exact same sandwich overflowing with sweet, locally caught peekytoe crab. Now imagine it costing five bucks less than its fancier cousin. At

The Slipway in Thomaston, the alt-roll is a masterpiece of the genre: a top-split, butter-griddled bun stuffed with crabmeat from nearby Port Clyde (with just enough mayo, sea salt, and a touch of white pepper), served with chips and a pickle. Here's to the underdog!

8 Tour the Farm

In a state where the growing season can be brutish and short, the idea that a restaurant would rely on its own farm is bonkers.



Oxbow's finest brew



THANK YOU FOR SMOKING

When **Adam Sachs** wants smoked salmon and smoked mozzarella, he doesn't go to the store or his nearest neo-Scandinavian restaurant; he goes outside and opens his filing cabinet

DAY BREAKS OVER the backyards of Brooklyn. The birds in the trees are tweeting the morning gossip. The sky is unblemished except for the faint but steady upward trickle of smoke puffing from the top drawer of an industrial filing cabinet standing, incongruously, among the flowerpots and planted herbs of my little urban garden.

The displaced piece of office furniture is an improvised smoking chamber: a junky old cabinet I'd bought and hacked according to loosely described plans I'd found in various BBQ-curious corners of the Internet. The bottoms of the metal drawers have been ripped out and grill grates set in their place. On the racks are laid sides of salt-cured salmon; below, a tray of wood pellets slowly burns to ash, filling the drawers with fragrant cumulus clouds of transformative smoke.

Uncaffeinated, still dressed for bed, I'm out in the yard, tending to the salmon that I'd left to smoke overnight. It's a curious sight, though there's nobody around to take it in save for the birds and a pair of blasé squirrels watching from a fence post.

Satisfied that the salmon has nearly completed its metamorphosis to silken-fleshed lox-dom, I walk back inside to fetch more things from the kitchen that might benefit from experimental exposure to a smoke bath. Fresh mozzarella, tiny bay scallops, silvery fillets of mackerel I'd cured in salt and sugar, an unwrapped stick of butter—I pile them all on a cookie tray, along with a propane torch to refresh the smoldering fire.

Here I encounter my three-year-old son, William, arriving for his breakfast.

"Why you put that there?" he asks, immediately noting the intruding item parked outside the window next to his water pail and the garden hose.

"I was cooking fish outside while we slept," I tell him, a mostly factual, if not quite reassuringly sane-sounding, answer.

I feel compelled to continue. "I'm cooking with fire—but the fire isn't hot."

Regarding me as one might a harmless fool, William inquires, "Why you making fish with fire in the yard in *that*?"


Fair question.

Why do any of this? Smoking was originally a matter of preservation, not flavor: an ingenious solution for extending the edible life of what swam in the sea and trotted through the forests. Then the forests were cleared, replaced by little rowhouses like mine and gourmet food stores where we house dwellers



ADVENTUROUS

meet EXQUISITE



Ships' Registry: The Netherlands

Delightful adventures are accompanied by inspired culinary experiences on board our fleet of five-star ships. Embark on a journey of the palate with innovative cuisine and fine wines. Enjoy signature recipes overseen by the renowned Holland America Line Culinary Council[®], a team of top-name chefs from around the world assembled to guide and enhance onboard dining. Every delicious encounter recharges the soul for the voyage ahead. See reverse side for more information. Contact your Travel Professional or call 1-877-SAIL HAL or visit hollandamerica.com.

AFRICA • ALASKA • ASIA & PACIFIC • AUSTRALIA • NEW ZEALAND • CANADA • NEW ENGLAND
CARIBBEAN • EUROPE • HAWAII • MEXICO • PANAMA CANAL • SOUTH AMERICA • WORLD VOYAGE



Holland America Line

A Signature of Excellence

A perfect pairing of DISCOVERY and ELEGANCE

EASTERN CANADA and NEW ENGLAND:

7 days from \$799*

■ 7- to 14-Day Cruises

The entire family will enjoy the scenic beauty and historic sites of Eastern Canada and New England. Feast on luscious Maine lobster, embrace the French charms of Québec City or Montréal, and marvel at New England fall foliage in all its glory. Come aboard for this memorable journey and see why the readers of Porthole Cruise Magazine voted our itineraries "Best in Canada & New England."

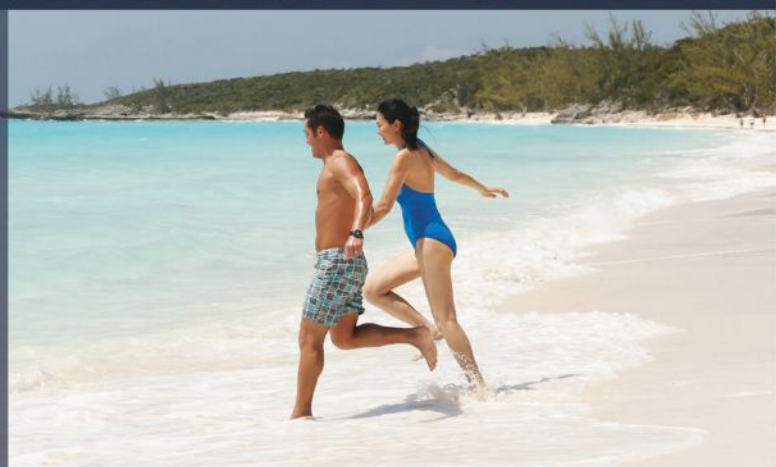


CARIBBEAN:

7 days from \$499*

■ 7- to 25-Day Cruises

Island-hop your way through the best of the Caribbean with unparalleled refinement. From Mexico and Costa Rica to the island nations of St. Lucia and Barbados, discover picturesque destinations aboard our elegant, mid-sized ships. And with a visit to the serene seclusion of our award-winning private island, Half Moon Cay, you'll have a blissful island experience unlike any other.



SOUTH AMERICA:

14 days from \$1,299*

■ 14- to 36-Day Cruises

Join us on a voyage that includes the breathtaking ice realm of Antarctica and vibrant cultural tapestry of South America. A variety of itineraries combine natural splendor and urban landmarks, such as the wild and majestic Chilean Fjords and the art, music, and cuisine of dazzling cities such as Montevideo and Buenos Aires. With excursions to inland pampas and rain forests, each new day brings unforgettable adventures.



Contact your Travel Advisor, or call 1-877-SAIL HAL or visit hollandamerica.com.

GRACIOUS, AWARD-WINNING SERVICE • SOPHISTICATED FIVE-STAR DINING • SPACIOUS, ELEGANT SHIPS
EXTENSIVE ACTIVITIES AND ENRICHMENT PROGRAMS • WORLDWIDE ITINERARIES



Holland America Line

A Signature of Excellence

*Canada & New England and Caribbean lead fares based on select 7-day cruise itineraries, South America lead fares based on select 14-day cruise itineraries, U.S. dollars, per person based on double occupancy, cruise only. For longer cruise itineraries contact your travel advisor or visit hollandamerica.com. Taxes, Fees & Port Expenses are additional and range from \$97.96 to \$961.11. Subject to availability. For more information about our stateroom categories, to view deck plans and for full terms and conditions applicable to your cruise, please refer to hollandamerica.com or the appropriate Holland America brochure. Offers are capacity controlled, and may be modified or withdrawn without prior notice. Other restrictions may apply.

Ships' Registry: The Netherlands.



could buy presliced smoked salmon to go with our artisanal, wood-fired bagels.

I like city living. I harbor very few back-to-the-land fantasies. But slowing things down, playing around with ancient techniques, indulging in the not-at-all-necessary: These things connect you to older ways and make you appreciate things like how the flesh of a fish changes during long exposure to smoke. Plus, I just get a kick out of it, and it can't hurt to enjoy the process of making food for your family.

My foray into the netherworld of D.I.Y. literature stems from romantic notions about the placid art of cold-smoking, the application of smoke (but not heat) to foods to imbue them with smoky taste and to subtly alter their texture. It's a method that puts me in mind of meandering drives along the Swedish coast, searching for little red shacks with telltale chimneys where men in thick sweaters smoke exquisite eel, shrimp, and salmon. More generally, it's about the quiet magic that happens when creatures of the sea are left to repose in wood-paneled rooms for extended periods, like Finns in a sauna. It's a method that's also in vogue—from the gods of Scandinavian cuisine to the cold-smoked *uni* pasta at All'onda in NYC to the renewed interest in classic New York Jewish deli foods at places like the new Russ & Daughters Cafe on the Lower East Side—and I wanted in on the action.

I'M FROM THE SOUTH but claim no special barbecuing acumen. I don't own a smoking rig or enter BBQ cook-offs. And while I love what higher-temperature smoke does to the muscles and collagen in a brisket, there's something subtle and special about the gentle changes that occur when smoking at low temperatures.

Cold-smoking is not an obscure practice (bacon is, for the most part, a cold-smoked product). But the process is shrouded in some mystery, and should you go looking for such information, there are endless creative, often creatively complex, ideas about how to achieve ample smoke while keeping things below 85°F. Suspended in smoke at low temperatures, food takes on distinctive qualities—the surface of the fish slickens, the mozzarella gets a nice brown skin—but doesn't actually cook.

There are designs for smokers made from old refrigerators and trash cans connected to charcoal grills by long tubes. There's the U.S.D. (ugly steel drum) style, and repurposed flowerpots heated by soldering irons.

The secret to cold-smoking is there really isn't any secret. You just need a box, a heating element, some hickory chips, and a dream. You can smoke in a cardboard crate or a lidded lobster pot or a discarded oak armoire.



Cold-smoking is about the quiet magic that happens when creatures of the sea are left to repose in wood-paneled rooms, like Finns in a sauna.

Sure, you could buy a real cold smoker, but I liked the ubiquity and utilitarian qualities of an old filing cabinet. Mine cost \$5, with dented drawers that were hard to close and even harder to open. "If it's what you need, it's what you need," the man at the junk shop graciously allowed, looking at me with a suggestion of affectionate pity not unlike my son's.

To make my smoker smoke, I ordered an A-MAZE-N Pellet Smoker, a \$45 product from a company in Minnesota that had received consistently good

marks in the threads of BBQ Brethren (bbq-brethren.com). It is essentially a shallow box made of meshed stainless steel with a little mazelike pathway that allows the pellets to burn evenly without the whole mess catching fire. The kit included a bag of pellets rather grandly titled Pitmaster's Choice, a blend of hickory, maple, and cherry.

Tearing out the cabinet bottom with huge metal-slicing shears I bought from a big-box home store felt like a manly project. Setting bits of fish onto a wire rack and then placing a box of smoldering pellets that look uncannily like gerbil food inside the bottom of the cabinet felt less so. Cold smoke is inherently drama-less. Hot smoke is the thumping bass; cold smoke the hiss of treble.

What you're looking for is, in the lingo of cold-smoking aficionados, lovely curls of "T.B.S.," or thin blue smoke. The goal is to achieve an even, delicate smoke and hold for as long as you need to impart flavor. The A-MAZE-N box can go for about 11 hours on a pound of pellets—enough time, in other words, to leave your smoker unmanned overnight and let it work its powers on salmon or some eels bought in Chinatown.

"It's really amazing what cold-smoking can do to an ingredient," says the chef Fredrik Berselius of the soon-to-reopen Aska in Brooklyn. Smoke-tinged flavors are a part of his Swedish heritage. "We cold-smoke cured fishes and meats—mackerel, herring, lamb, and deer."

For a moment, the burning box of wood pellets transformed my chugging little cabinet into a Scandinavian smokehouse. Not everything I put into it was a success: The mozzarella looked nice but had a slightly bitter taste. The salmon, however, was impressively glossy, the texture and smoke level just right. And the simply salted mackerel fillets were an instant breakfast classic.

If a Big Green Egg on the porch is the BBQ equivalent of a sleek sports car in the driveway, then a smoker built from a discarded filing cabinet is the jalopy up on blocks in your yard. It ain't pretty. But it does solve the riddle of creating and containing smoke where there's not much fire. And it means I can sleep soundly, dreaming of smoked fish in the morning, while my little cabinet of wonders works away until the sun comes up. ■

**GLOBAL
GRILLING
2014**



POMEGRANATE-PEPPER HUMMUS, VIBRANT TABBOULEH, AND THIS SUMMER'S MOST CRAZY-DELICIOUS BURGER. COOKBOOK AUTHOR **ANISSA HELOU** CELEBRATES THE **MIDDLE EASTERN FLAVORS** TODAY'S CHEFS CAN'T GET ENOUGH OF

▶ **photographs by PEDEN + MUNK** **hand lettering by TRAVIS W. SIMON**



**MOROCCAN
CHICKEN
BROCHETTES**

P. 60



**But wait,
there's more!**
See how to
dress these up
on page 56.



SUNDAY IS GRILLING DAY IN LEBANON,

where I grew up. It didn't matter if people lived in the country or the city: If they had a sliver of outside space, they set up their *manqal* (a low rectangular grill) and grilled chunks of lamb threaded onto skewers with pieces of tail fat in between, or spatchcocked chicken or quail.

In my travels throughout the Middle East, I've recognized plenty of common ingredients and dishes—nutty tahini, tart sumac, gently spicy Aleppo pepper—as well as dishes, from cooling yogurt dips to takes on tabbouleh. What I love most about Middle Eastern food is how it combines fresh and heady flavors with, say, tangy lemon juice, sweet-sour pomegranate molasses, or fragrant spice mixtures.

Grilling is the most widely shared culinary technique throughout the region. Cooked close to the flames, the meat takes on a crisp char and a succulent texture.

A Middle Eastern feast is always colorful and communal, with everyone passing around little dishes of seasonings, platters of grilled meats, and bowls and bowls of dips and salads—with some of everything making its way onto a pita. Sharing and grazing are great ways to enjoy a meal, no matter where in the world you may be.



MINT AND
CUMIN-SPICED
LAMB CHOPS

P. 63



**SWEET
AND TANGY
HUMMUS**
P. 60

Grilled meats are served with an array of sauces and herbs, plus pickled turnips, Aleppo pepper flakes, and, of course, pitas.

PINK PICKLED TURNIPS
P. 60




**MOROCCAN
CHICKEN
BROCHETTES**
P. 60




**LEBANESE
TOMATO
"SALSA"**
P. 63



GRILL TIPS

- MIDDLE EAST HEAT -

TRY A DRY RUB

► Flavor your meat with dry spices for crisp, juicy, flavorful results, like the chicken brochettes on page 60. It's believed that liquid can dilute the flavors of spices and herbs, but with a dry rub, the moisture from the meat is what draws them in.

STOKE THE COALS

► Some Middle Eastern grillers use charcoal; others prefer olive or pine wood. They all fan the embers until they're really glowing before they put on the meat or fish just five inches above. This guarantees that it quickly cooks through, charring nicely in spots before the meat has time to dry out. See where to buy a fan on page 65.

BE A FLAT-OUT GENIUS

► Middle Eastern cooks insist on flat skewers: They ensure that the pieces of meat stay put rather than spin around every time you try to flip them.

MAKE A DAY FOR GRILLING

► On grilling day in Lebanon, the menu always includes a salad and a dip or two. If it's grilled fish, one of the salads has to be *fattoush*, with cucumber and tomato. And if it's chicken, a garlic dip is essential.

—A.H.



TOMATO AND CABBAGE TABBOULEH

P. 60





SWEET AND TANGY HUMMUS

8 SERVINGS Red pepper paste gives this garlic-free hummus its color and smoky-sweet flavor; find it in Middle Eastern markets or online.

- 1 15.5-oz. can chickpeas, rinsed
- $\frac{1}{2}$ cup tahini
- 3 Tbsp. fresh lemon juice
- $1\frac{1}{2}$ Tbsp. Turkish or Syrian red pepper paste or 2 tsp. harissa paste
- 1 Tbsp. pomegranate molasses (optional)
- Kosher salt
- Olive oil, Aleppo pepper or crushed red pepper flakes, and warm pita bread (for serving)

Set aside 2 Tbsp. chickpeas for serving. Process tahini, lemon juice, red pepper paste, pomegranate molasses (if using), and remaining chickpeas in a food processor, adding water as needed, until hummus is very smooth; season with salt.

Serve hummus drizzled with oil and topped with Aleppo pepper and reserved chickpeas, with pita bread alongside.

DO AHEAD: Hummus can be made 3 days ahead. Cover and chill.

TOMATO AND CABBAGE TABBOULEH

8 SERVINGS A proper tabbouleh will be mainly vegetables and herbs, with just a smattering of bulgur threaded through.

- 1 cup bulgur (not quick-cooking)
- $\frac{1}{2}$ medium head green cabbage, cut into 1"-thick wedges, then very thinly sliced crosswise (about 4 cups)
- 1 small sweet onion (such as Vidalia), finely chopped
- 4 cups assorted small tomatoes, halved, quartered if large
- 3 cups coarsely chopped fresh mint
- $\frac{3}{4}$ cup olive oil
- $\frac{1}{4}$ cup fresh lemon juice
- 1 tsp. Aleppo pepper or $\frac{1}{2}$ tsp. crushed red pepper flakes
- Kosher salt

Place bulgur in a large bowl and add $1\frac{1}{2}$ cups boiling water. Let soak until softened and water is absorbed, 40–45 minutes.

Toss bulgur, cabbage, onion, tomatoes, mint, oil, lemon juice, and Aleppo pepper in a large bowl to combine; season with salt.

DO AHEAD: Tabbouleh (without oil and lemon juice) can be made 4 hours ahead. Toss with oil and lemon juice just before serving.

MOROCCAN CHICKEN BROCHETTES

8 SERVINGS Dark-meat chicken is the best for grilling: Unlike lean breasts, thighs have plenty of fat, so they won't dry out.

GARLIC SAUCE

- 4 garlic cloves, finely chopped
- Kosher salt
- $\frac{1}{2}$ cup olive oil
- 3 Tbsp. plain yogurt

CHICKEN

- 2 lb. skinless, boneless chicken thighs, cut into 2" pieces
- 2 garlic cloves, chopped
- $\frac{1}{2}$ cup finely chopped fresh flat-leaf parsley
- 2 tsp. ground cumin
- 2 tsp. paprika
- $\frac{1}{4}$ tsp. crushed red pepper flakes
- Kosher salt
- Vegetable oil (for grilling)
- Warm pita bread, labneh (Lebanese strained yogurt), chopped tomatoes, and fresh mint leaves (for serving)

SPECIAL EQUIPMENT: Sixteen 8" bamboo or metal skewers

GARLIC SAUCE Place garlic in a mortar; season with salt and pound to a very fine paste. (Alternatively, place garlic on a cutting board, season with salt, and mash with the side of a chef's knife.) Transfer garlic paste to a small bowl and gradually whisk in oil.

Very gradually whisk yogurt into garlic mixture until emulsified. (Add too fast and sauce will break. If it does break, gradually whisk in 1 tsp. water just before serving.)

DO AHEAD: Garlic sauce can be made 6 hours ahead. Cover and chill.

CHICKEN Toss chicken, garlic, parsley, cumin, paprika, and red pepper flakes in a medium bowl; season with salt. Cover and chill at least 2 hours.

Prepare grill for medium-high heat and oil grate. Thread chicken onto skewers. Grill, turning occasionally, until cooked through, 8–12 minutes. Serve with garlic sauce, pita bread, labneh, tomatoes, and mint.

DO AHEAD: Chicken can be marinated 12 hours ahead. Keep chilled.

PINK PICKLED TURNIPS

MAKES 1 QUART The turnips will taste great after just one week in the pickling liquid, but for that full-on saturated pink hue, let them sit for two full weeks.

- 1 small red beet, trimmed, peeled, quartered
- 1 red chile (such as Fresno), halved lengthwise (optional)
- 1 lb. small turnips, trimmed, peeled, quartered
- $\frac{1}{2}$ cup red wine vinegar
- 2 Tbsp. kosher salt
- 1 tsp. sugar

Combine beet, chile (if using), and turnips in a 1-qt. heatproof jar or container.

Bring vinegar, salt, sugar, and $1\frac{1}{2}$ cups water to a boil in a medium saucepan, stirring occasionally to dissolve sugar.

Pour pickling liquid over turnip mixture and let cool. Cover and chill at least 1 week before using.

DO AHEAD: Turnip mixture can be pickled 4 weeks ahead. Keep chilled.

SPICED LAMB BURGER

8 SERVINGS As the lamb cooks inside the pita, the fat will render into the bread, creating a crunchy, compact, vibrantly flavored meat pie that's unlike any burger you've ever had.

- 2½ lb. ground lamb, preferably shoulder
- 1 medium onion, very finely chopped
- $\frac{3}{4}$ cup chopped fresh flat-leaf parsley
- 1 Tbsp. ground coriander
- $\frac{3}{4}$ tsp. ground cumin
- $\frac{1}{2}$ tsp. ground cinnamon
- 2 tsp. kosher salt
- 1½ tsp. freshly ground black pepper
- $\frac{1}{4}$ cup olive oil, plus more for grilling
- 8 thick medium pita breads with pockets

Using a fork, mix lamb, onion, parsley, coriander, cumin, cinnamon, salt, pepper, and $\frac{1}{4}$ cup oil in a large bowl. Cover and chill at least 1 hour.

Prepare grill for medium heat and oil grate. Working one at a time, open each pita pocket by cutting along seam, halfway around perimeter. Spoon filling into pitas, spreading to edges. Close, pressing on filling to seal.

Grill pitas until filling is cooked through and bread is crisp, about 5 minutes per side.

DO AHEAD: Filling can be made 8 hours ahead. Keep chilled. Pita breads can be stuffed 1 hour ahead; cover and chill.

Meet our
new favorite
burger: spiced
lamb grilled inside
a pita, which gets
addictively
crisp as it
cooks.



SPICED
LAMB
BURGER



YOGURT WITH
FRESH FIGS,
HONEY, AND
PINE NUTS

COOK THE COVER

MINT AND CUMIN-SPICED LAMB CHOPS

8 SERVINGS *Why do we insist on lamb rib chops with the fat left on the bone? Read all about it in Prep School on page 102.*

- 2 medium onions, peeled, quartered
- 1 cup fresh cilantro leaves with tender stems
- 1 cup fresh flat-leaf parsley leaves with tender stems
- 1 cup fresh mint leaves
- 1 Tbsp. ground cumin
- 1 Tbsp. paprika
- 2 tsp. allspice
- 1 tsp. crushed red pepper flakes
- 1 tsp. ras-el-hanout or garam masala
- Kosher salt
- 24 untrimmed lamb rib chops (about 5 lb.)
- Vegetable oil (for grilling)

Pulse onions, cilantro, parsley, mint, cumin, paprika, allspice, red pepper flakes, and ras-el-hanout in a food processor until very finely chopped; season with salt. Place lamb in a large dish and rub with spice mixture. Cover and chill at least 2 hours.

Prepare grill for medium-high heat and oil grate. Grill lamb to desired doneness, about 3 minutes per side for medium-rare. Let rest at least 5 minutes before serving.

DO AHEAD: Lamb can be marinated 12 hours ahead. Keep chilled.

CILANTRO-PARSLEY CHUTNEY

MAKES ABOUT 1½ CUPS *This sauce goes with pretty much any grilled meat; stir leftovers into yogurt to make a dip.*

- 6 serrano chiles, seeded, chopped
- 4 garlic cloves, chopped
- 1½ cups fresh cilantro leaves with tender stems
- 1½ cups fresh flat-leaf parsley leaves with tender stems
- 1 tsp. ground cumin
- Pinch of ground cardamom
- ¾ cup olive oil, divided
- Kosher salt, freshly ground pepper

Pulse chiles, garlic, cilantro, parsley, cumin, cardamom, and ¼ cup oil in a food processor until very finely chopped. Transfer chutney to a medium bowl and

mix in remaining ½ cup oil; season with salt and pepper.

DO AHEAD: Chutney can be made 3 days ahead; cover and chill.

LEBANESE TOMATO "SALSA"

MAKES ABOUT 2 CUPS *Briefly cooking the tomatoes is key—the finished sauce should still be very fresh-tasting.*

- 3 Tbsp. olive oil
- 8 medium tomatoes (about 2 lb.), seeded, cut into ½" pieces
- 2 garlic cloves, finely chopped
- Kosher salt
- ¼–½ tsp. cayenne pepper
- 1 Tbsp. dried mint or 2 Tbsp. chopped fresh mint (optional)

Heat oil in a medium saucepan over medium heat. Add tomatoes and garlic; season with salt, and cook, stirring often, until tomatoes release their juices, about 4 minutes.

Add cayenne and mint, if using, and cook, stirring often, until sauce is slightly thickened, about 5 minutes; season with salt. Let cool.

DO AHEAD: Tomato salsa can be made 1 day ahead. Cover and chill. Bring to room temperature before serving.

YOGURT WITH FRESH FIGS, HONEY, AND PINE NUTS

8 SERVINGS *Warming the honey with rose water infuses it with flavor.*

- 3 Tbsp. pine nuts
- ¼ cup honey
- ½ tsp. rose water or orange-flower water
- 3 cups plain Greek yogurt
- 16 fresh figs, halved

Toast pine nuts in a dry small skillet over medium-low heat, tossing often, until golden brown, about 4 minutes. Immediately transfer to a plate.

Heat honey and rose water in a small saucepan over medium heat, stirring occasionally, until very runny, about 1 minute (do not let boil); let cool.

Serve yogurt and figs drizzled with warm honey mixture and topped with pine nuts.

► **ANISSA HELOU** is the author of *Levant: Recipes and Memories from the Middle East, Modern Mezze, Lebanese Cuisine, and other books. Follow her travels at anissas.com.*



THE MIDDLE EASTERN PANTRY



TAHINI

► Used in dressings, sauces, dips, even baked into flatbreads and cakes, nutty, rich sesame-seed paste is essential to Middle Eastern cuisine. Look for tahini that is smooth and light in color. The natural oil will rise to the top; stir to incorporate before using.



POMEGRANATE MOLASSES

► The juice of sour pomegranates is reduced to make this sweet-tart syrup that adds a layer of complexity to everything from lamb kebabs to *baba ghanoush*.



ALEPPO PEPPER

► Prized for bringing mild and fruity heat to almost any savory dish, this Syrian spice is now popular around the world. Look for coarse flakes, without seeds.



ROSE & ORANGE-FLOWER WATER

► These fragrant waters are distilled from the Damascus rose and the Seville orange tree, respectively. Try those made by Mymouné.

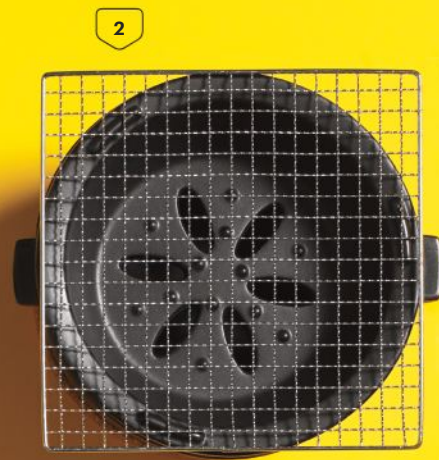


RAS-EL-HANOUT

► A precious, potent Moroccan blend of up to 30 spices; each merchant has his own unique blend. Buy it ground in small quantities, and use with a light hand. —A.H.

Barbecue

GRILLING MAY BE OUR REAL NATIONAL PASTIME, BUT WE'RE NOT THE ONLY COUNTRY WORSHIPPING HOT COALS THIS SUMMER. HERE'S HOW THE REST OF THE PLANET PLAYS WITH FIRE



NO. 1.

HOT, HOT HEAT

► White *binchotan* charcoal burns hot and clean. \$13/1 lb.; korin.com. Coconut-shell discs provide an eco-friendly burn. *Koko* charcoal, \$13/4.5 lb.; afireinc.com

2.

CITY GRILL

► An earthenware Japanese *shichirin* is made for those who want to grill but lack space. *Lolo* charcoal stove, \$125; global.rakuten.com/en/store/lala-nature

3.

PRO TOOLS

► Laguiole's elegant grilling set (knife, fork, spatula, tongs), made of Swedish steel, comes in a slick leather case. *Laguiole* BBQ Tool Set, \$600; williams-sonoma.com

4.

CLAY FEAT

► Place this *comal* on your grill and you're all set to toast spices, blister chiles, and grill the best tortillas you've ever had. *Chamba comal*, \$45; mytoque.com

5.

STICK TO IT

► Flat blades keep Turkish-style *koubideh* in place. *Koubideh* skewers, \$15 for 4; kalamala.com. Thinner sticks handle all that's fit to shish. *Kebab* skewers, \$3 each; kabobequem.com

6.

RICE DREAMS

► Gold-plated handles add a luxe touch to this plus-size paella pan. The dimpled surface is key to a crispy bottom layer of rice. *Paella pan* (22"), \$210; latienda.com



► by MONIKA BIEGLER EYERS
 photograph by STEPHANIE DINKEL

7.

HOT 'N' HEAVY

► This handmade hibachi is built like a tank. Line the grilling surface with anything in need of a serious char. *Hibachi grill Model 618, \$625; kotaigrill.com*

8.

PICK UP STICKS

► These heatproof chopsticks slip into a bag way more easily than tongs for the ideal grilling-on-the-go tool. *Silicone chopsticks, \$10; snowpeak.com*

9.

FAN FAVORITE

► Fire needs oxygen. Feed yours with a bamboo *uchiwa*—ubiquitous in Asia, a source of street cred in the yard, and so, so cheap. *Petal fan, \$2; pearlriver.com*

10.

YAKITORI GLORY

► For bite-size Japanese treats, keep your skewers short and stainless steel: no frills and no soaking required. *Skewers, \$21 for 60; daisojapan.com*

11.

IMPRESSED

► Grilling Down Under means a melty jaffle. Just press meat, jam, Nutella—anything—between slices of bread and go. *Rome Industries jaffle iron, \$19; pieiron.com*

12.

BRUSH OFF

► Upgrade your basting with absorbent goat hair. The horsehair option is ideal for thicker sauces. *White brush, \$10; brown brush, \$13; korin.com*



Texas Forever

AT AUSTIN'S **HOTEL SAINT CECILIA**,
HOTELIER **LIZ LAMBERT** PUTS ON AS GOOD A SHOW
AS THE MUSICIANS WHO CONGREGATE THERE.
TONIGHT'S HEADLINERS: GRILLED MEATS FROM
TWO OF THE CITY'S GREAT CHEFS

► by **ANDY LANGER**

recipes by **LOU LAMBERT** and **LARRY MCGUIRE**

photographs by **JULIAN BROAD**



Daylight parties on the hotel patio stretch deep into the night.



FROM LEFT Liz Lambert and Bobby Johns, operations director of Lambert's Bunkhouse hotel group; a taxidermied peacock stands watch over a gilded bowl of lemony, Suze-spiked Sangria Blanco in the lounge at Hotel Saint Cecilia (see page 76 for the recipe).

*Saint
Cecilia
is surely
smiling
from
above.*

More than a dozen musicians have gathered around a table in the courtyard of Austin's Hotel Saint Cecilia, named for the patron saint of music and poetry. No one's looked at a cell phone for hours. The food—platter after platter of grilled meats, jalapeño-flecked fingerling potatoes, and bacon-laced asparagus—hasn't stopped coming around. Neither has the wine.

By midnight, eight hours after the party started with sangria, the guitar that has been making its way around the table is passed to Caleb Followill, lead singer of Kings of Leon. "Not going to happen," he says. He's in town to headline the Austin City Limits music festival, where he and his bandmates will play for a crowd of 40,000, but by all accounts, Followill has never performed solo for an audience of any kind. Ever.

With a little coaxing from the hotel's owner, Liz Lambert—and a wine refill—he relents. The performance is gorgeous, and

when it's over he flashes a wide grin. He'd surprised himself but not his host. "Music is in Austin's DNA," says Lambert, whose quirky-cool empire includes some of the best hotels in Texas. "While it doesn't happen in New York or Los Angeles, here the natural progression of a dinner party is to sit around after and pass the guitar. This is just how we do it."

Perhaps nobody is more in touch with how it's done in Austin right now than Lambert. Once a prosecutor in the Manhattan District Attorney's office, she returned to Texas and changed careers, transforming a rundown motor-court motel into the colorful and hip Hotel San José in 2000. As a follow-up, she crafted what has become her signature, what Austinites just call The Saint.

Built around a Victorian house and a 300-year-old oak tree on a secluded estate, the hotel pays homage in every detail to '60s and *(continues on page 74)*



CITRUS-
BRINED
PORK LOIN
WITH PEACH
MUSTARD

P. 76

*Nobody is more
in touch with
how it's done in
Austin right
now than
Lambert.*



SMASHED
FINGERLINGS
WITH
JALAPEÑOS

P. 77



**FROM LEFT TO RIGHT,
TOP TO BOTTOM**
Austin musician
Dan Dyer; Grilled Rib Eye
(recipe, p. 76); Roasted
Rhubarb Coupe with
Macadamia Crumble
(recipe, p. 77); Celeste
Quesada with husband
Adrian, guitarist for Spanish
Gold; setting the mood;
Ben Kweller wears his
denim well; a 1970 Citroën
DS, a permanent fixture in
the Saint Cecilia driveway;
Citrus-Brined Pork Loin
(recipe, p. 76); chefs Larry
McGuire and Lou Lambert.



GRILL TIPS

- TEXAS STYLE -

UPGRADE YOUR GRATES

► It's worth replacing wire grates with cast-iron ones (available at big-box hardware stores). "Cast iron really holds the heat and creates a nonstick surface," says chef Larry McGuire.

SERVE SAUCE ON THE SIDE

► Texas barbecue masters don't "mop" meat with sauce while it cooks; the same is true of Lone Star grillers. "It's the crust and browning of the meat that gives you the unique grill flavor," says chef Lou Lambert. Slathering on something moist could interfere, so his pork and steak don't get sauce until they're done.

KEEP YOUR KITCHEN COOL

► Let your grill do the work of an oven. McGuire and Lambert build a two-zone fire and sear large proteins like pork loin over direct heat (like browning on a stove), then slow-roast it over indirect heat with the lid on. "We do pizza that way, chicken, you name it," says Lambert.

—CLAIRE SAFFITZ



LISTEN UP!

Go to [bonappetit.com/austin](https://www.bonappetit.com/austin) for a playlist featuring the artists on these pages.

Singer-songwriter Ben Kweller at the table.



**FAVA BEAN
AND PEA
SALAD WITH
POPPY SEED
DRESSING**

P. 77



FROM LEFT Caleb Followill and Ben Kweller drinking and thinking; Asparagus with Bacon and Hard-Boiled Eggs (recipe, p. 77).

(continued from page 68) '70s rock 'n' roll, from mohair headboards to an in-room piano and a well-stocked vinyl collection. El Cosmico followed, made up of tepees, vintage trailers, and tents in the desert in Marfa.

Cooking for the musicians this evening are Lambert's go-to chefs: her brother, Lou Lambert, and his business partner Larry McGuire. Lou, the author of *Big Ranch, Big City Cookbook*, is the guy who put "fancy barbecue" on the map with his eponymous Austin spot. McGuire started cooking for Lou when he was just 16 years old and now runs six restaurants, including Jeffrey's and Josephine House, both on *BA's* 2013 Hot 10 list.

The men know Liz Lambert so well, they didn't need to discuss tonight's menu in advance. On a huge custom grill crafted from an oil drum and loaded with chunks of aged oak, the chefs

grilled slow-cooked spice-rubbed pork and a massive Niman Ranch rib eye. The meats were simply prepared, and the sides, like the spicy fingerlings and the do-ahead asparagus, were unfussy. It's clear Lambert and the chefs share a similar approach. "Liz showed everyone that in Austin, having good taste doesn't mean being a snob," McGuire says. "That's how we try to cook, too: with restraint."

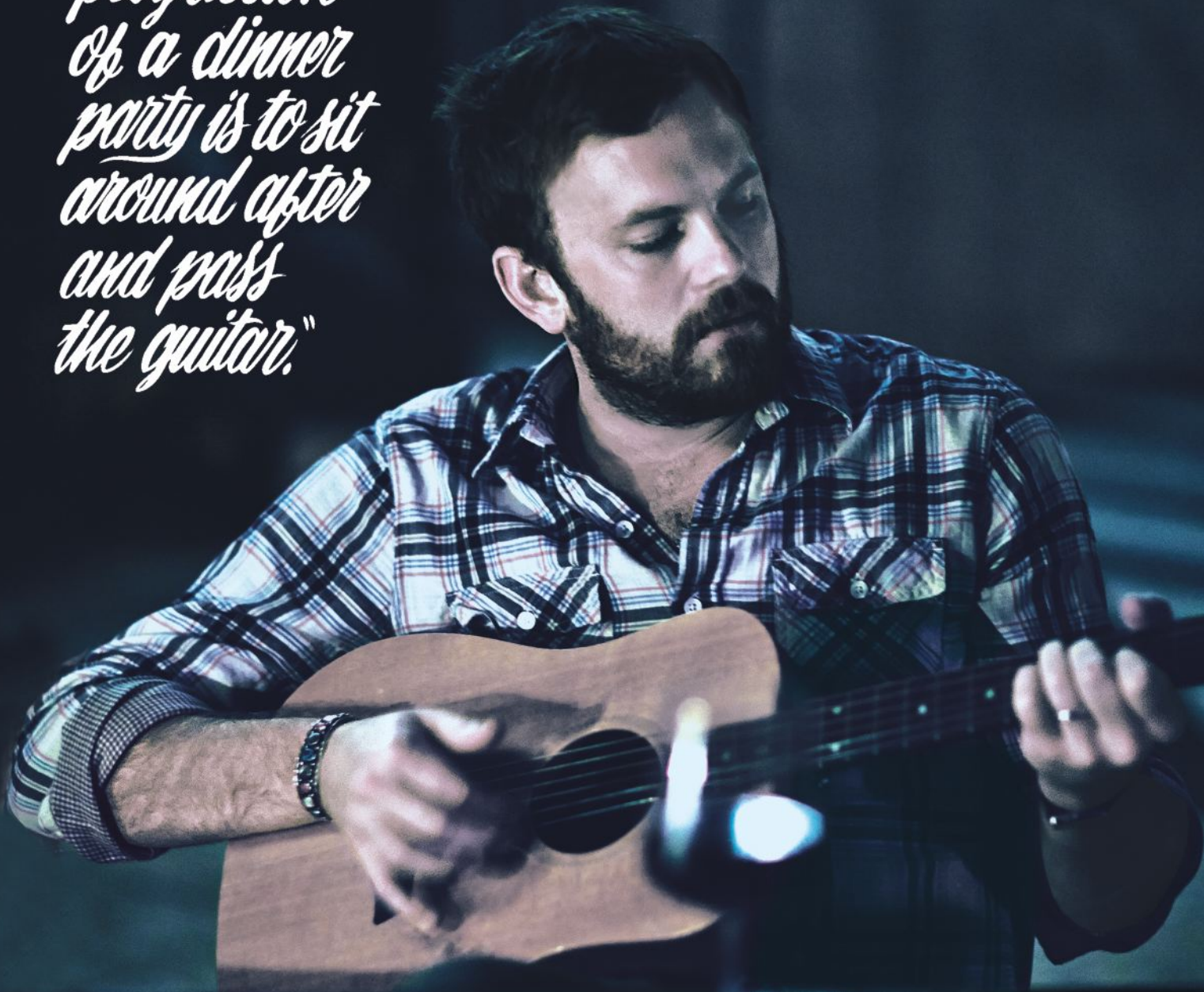
That low-key quality is what draws musicians to The Saint—and to its owner. It's no surprise that Radiohead's Thom Yorke and members of Green Day hide away here when they're in town. Guests of all stripes often wind up drinking wine on the patio with Lambert into the wee hours. "She's so cool and authentic, but it's all so effortless," says singer-songwriter Ben Kweller, who was next to Lambert at the head of the table when Followill performed his once-in-a-lifetime solo for her. "She's kind of a rock star herself." ■

YOU'RE WITH THE BAND (KIND OF)

► If we learned one thing from this dinner party—not including all that grilling wisdom on page 72—it's that Austin knows good food and good music. Nowhere is that more evident than at the **Austin City Limits** festival, which features top bands and local restaurants like, well, the ones in this story. Want to experience it for yourself?

We're giving away two VIP tickets to this year's ACL festival in October. For a chance to win, go to bonappetit.com/austin.

"The natural progression of a dinner party is to sit around after and pass the guitar."



Caleb Followill of Kings of Leon caps off the night with a solo performance.

SANGRIA BLANCO

16 SERVINGS A refreshing citrus sangria that gets bittersweet notes from Suze, a French aperitif. For what to do with the rest of the bottle, see Prep School on page 100.

- 2 lemons, thinly sliced
- 1 pink grapefruit, thinly sliced
- 2 cups fresh pink grapefruit juice
- 1 375-ml bottle Dolin blanc or dry vermouth
- 1½ cups Suze Saveur d'Autrefois
- ¾ cup pisco
- ¼ cup torn fresh mint leaves
- 2 750-ml bottles chilled Vinho Verde

Mix lemon slices, grapefruit slices and juice, vermouth, Suze, pisco, and mint in a large pitcher or bowl and chill at least 4 hours.

Add Vinho Verde to citrus mixture just before serving. Serve over ice.

DO AHEAD: Citrus mixture can be made 12 hours ahead. Keep chilled.

CITRUS-BRINED PORK LOIN WITH PEACH MUSTARD

8 SERVINGS The spice rub builds a nice flavorful crust around the pork as it cooks, but the sugar can cause the meat to brown quickly. Keep a close watch.

CITRUS-THYME BRINE

- ½ medium onion, chopped
- 2 garlic cloves, peeled, crushed
- 1 bay leaf
- ½ cup kosher salt
- ¼ cup (packed) light brown sugar
- 1 tsp. coriander seeds
- 1 tsp. fennel seeds
- 1 tsp. black peppercorns
- 1 orange, halved
- 1 lemon, halved
- 4 sprigs thyme
- 1 5-lb. center-cut bone-in pork loin, chine bone removed

DRY RUB AND ASSEMBLY

- 1 Tbsp. coriander seeds
- 1 Tbsp. fennel seeds
- ¼ cup (packed) light brown sugar
- 2 Tbsp. kosher salt
- 1 Tbsp. coarsely ground black pepper
- 1 Tbsp. paprika
- Vegetable oil (for grilling)
- Peach Mustard (see recipe; for serving)

SPECIAL EQUIPMENT: Mortar and pestle or spice mill

CITRUS-THYME BRINE Bring onion, garlic, bay leaf, salt, brown sugar, coriander seeds,

fennel seeds, peppercorns, and 2 cups water to a boil in a medium saucepan. Reduce heat and simmer, stirring, until salt and sugar are dissolved. Remove from heat and add 2 cups cold water. Transfer brine to a large heatproof bowl or jar. Squeeze orange and lemon juice into brine and add citrus halves and thyme. Chill until cool.

Place pork in a large resealable plastic bag and add brine. Seal bag, pressing out air, and chill at least 12 hours.

DO AHEAD: Brine can be made 2 days ahead; cover and keep chilled. Pork can be brined 24 hours ahead; keep chilled.

DRY RUB AND ASSEMBLY Remove pork from brine, brushing off any spices. Let stand at room temperature 1 hour before grilling.

Toast coriander and fennel seeds in a small skillet over medium heat, tossing occasionally, until fragrant, about 2 minutes. Let cool, then finely grind in mortar and pestle or spice mill; combine in a small bowl with brown sugar, salt, pepper, and paprika.

Prepare grill for 2-zone heat (for a charcoal grill, bank coals on 1 side of grill; for a gas grill, leave 1 or 2 burners off) and oil grate. Pat pork dry and rub all over with dry rub. Grill over direct heat, bone side up, until lightly charred, about 5 minutes. Turn pork and grill, bone side down, until lightly charred, about 5 minutes more.

Transfer pork to cooler side of grill, bone side up; cover grill. Grill pork, turning occasionally, until an instant-read thermometer inserted into the center of loin registers 145°, 45–60 minutes. (The internal temperature of grill should be 400°; add more charcoal or adjust heat as needed.)

Transfer pork to a cutting board, tent loosely with foil, and let rest 20 minutes. Cut loin from ribs, and slice loin; cut between ribs. Serve with Peach Mustard.

DO AHEAD: Dry rub can be made 1 day ahead. Store airtight at room temperature.

PEACH MUSTARD

MAKES 1½ CUPS Where a chutney and mustard sauce overlap. Choose a very ripe—even bruised—peach for easy peeling.

- 1 large ripe peach
- 2 Tbsp. sugar
- 1 tsp. apple cider vinegar
- ½ tsp. kosher salt, plus more
- ⅓ cup Dijon mustard
- ⅓ cup whole grain mustard
- 1 Tbsp. finely chopped fresh chives
- Freshly ground black pepper

Using the tip of a paring knife, score an X in the bottom of peach. Cook in a small

saucepan of boiling water just until skin begins to peel back where cut, about 30 seconds. Transfer to a bowl of ice water; let cool. Peel and coarsely chop.

Bring peach, sugar, vinegar, ½ tsp. salt, and 2 Tbsp. water to a boil in a small saucepan. Reduce heat and simmer, stirring occasionally, until peach is very soft and mixture thickens slightly, 5–8 minutes. Pulse in a blender until chunky (do not purée). Transfer to a medium bowl; let cool.

Mix in Dijon and whole grain mustards and chives; season with salt and pepper.

DO AHEAD: Peach mustard (without chives) can be made 2 days ahead; cover and chill. Mix in chives just before serving.

GRILLED RIB EYE WITH PAPRIKA VINAIGRETTE

8 SERVINGS Smoky, sweet, crusty, and beefy, with charred bones to gnaw on: If this isn't a perfect steak, we don't know what is.

PAPRIKA VINAIGRETTE

- ½ cup vegetable oil
- 2 Tbsp. paprika
- 1 large shallot, finely chopped
- ⅓ cup coarsely chopped capers
- ¼ cup chopped fresh flat-leaf parsley
- 2 Tbsp. red wine vinegar
- 1 Tbsp. crushed red pepper flakes
- Kosher salt

STEAK AND ASSEMBLY

- 2 32-oz. bone-in beef rib eyes (about 2" thick)
- 2 Tbsp. vegetable oil
- Kosher salt, freshly ground pepper
- 2 Tbsp. light brown sugar
- 2 Tbsp. piment d'Espelette or hot paprika

SPECIAL EQUIPMENT: Cheesecloth

PAPRIKA VINAIGRETTE Heat oil and paprika in a small saucepan over medium heat, swirling pan occasionally, until warm, about 5 minutes. Remove from heat and let stand until oil is cool and turns dark red, 1–1½ hours.

Strain paprika oil through a fine-mesh sieve lined with cheesecloth into a small bowl. Mix in shallot, capers, parsley, vinegar, and red pepper flakes; season with salt.

DO AHEAD: Vinaigrette (without parsley) can be made 2 days ahead. Cover and chill. Add parsley just before serving.

STEAK AND ASSEMBLY Let steaks stand at room temperature 1 hour before grilling.

Prepare grill for 2-zone heat (for a charcoal grill, bank coals on 1 side of grill; for a gas grill, leave 1 or 2 burners off).

Rub steaks with oil and season with salt and pepper. Cook steaks over direct heat, moving to a cooler area if flare-up occurs, until charred, about 4 minutes per side. Using tongs, hold steaks vertically to sear edges (bone side and fat-cap side) and render some fat, about 2 minutes per side. Grill steaks over indirect heat, turning occasionally, until an instant-read thermometer inserted into the center registers 125° for medium-rare. Transfer steaks to a cutting board and let rest 10–15 minutes. (Keep charcoal grill hot.)

Mix brown sugar and piment d'Espelette in a small bowl. Sprinkle over steaks and grill over direct heat until sugar is caramelized, about 1 minute per side. Transfer to a cutting board and slice. Serve with vinaigrette.

FAVA BEAN AND PEA SALAD WITH POPPY SEED DRESSING

8 SERVINGS *Can't find favas? Double up on peas. No pea shoots? Use mâche or baby spinach instead.*

- 2 cups shelled fava beans (from about 2 lb. pods) or frozen fava beans, thawed**
- Kosher salt**
- 2 cups shelled fresh peas (from about 2 lb. pods) or frozen peas, thawed**
- ½ cup sour cream**
- 1½ oz. fresh goat cheese, crumbled**
- 2 Tbsp. (or more) buttermilk or whole milk**
- 1 Tbsp. fresh lemon juice**
- Freshly ground black pepper**
- 2 heads of Bibb lettuce, leaves separated (about 8 cups)**
- 4 cups pea shoots (tendrils)**
- 1 tsp. poppy seeds**

If using fresh fava beans, cook in a medium saucepan of boiling salted water until tender, about 4 minutes. Using a sieve, transfer to a colander set in a bowl of ice water. Drain well and peel; place in a medium bowl. (If using frozen fava beans, cook 2 minutes; do not peel.)

Return water in saucepan to a boil; add peas and cook until tender, about 2 minutes. Drain; transfer to colander in ice water. Drain and add to bowl with fava beans. (If using frozen peas, cook 30 seconds.)

Whisk sour cream, goat cheese, buttermilk, and lemon juice in a medium bowl, thinning with more buttermilk as needed, until pourable; season with salt and pepper. Arrange lettuce and pea shoots on a platter, top with fava beans and peas, drizzle with dressing, and sprinkle with poppy seeds.

DO AHEAD: Fava beans and peas can be cooked 1 day ahead. Cover and chill.

ASPARAGUS WITH BACON AND HARD-BOILED EGGS

8 SERVINGS *We think fat spears of asparagus have the best texture. White ones take a little longer to cook, so boil them separately.*

- 4 oz. bacon (about 4 slices)**
- 2 bunches green and/or white asparagus (about 2 lb.), trimmed, ends peeled if thick**
- Kosher salt**
- ½ small shallot, finely chopped**
- 3 Tbsp. Sherry vinegar**
- 1 Tbsp. pure maple syrup**
- 1 tsp. whole grain mustard**
- 2 Tbsp. olive oil**
- 1 Tbsp. vegetable oil**
- Freshly ground black pepper**
- 4 hard-boiled large eggs, whites and yolks separated, chopped**
- 2 Tbsp. chopped fresh tender herbs (such as chives and/or tarragon)**

Cook bacon in a large skillet over medium heat, turning once, until browned and crisp, 5–8 minutes. Transfer to paper towels to drain; let cool, then crumble.

Meanwhile, cook asparagus in a large pot of boiling salted water until crisp-tender, 3–5 minutes, depending on thickness. (If using both green and white asparagus, cook white asparagus first to keep them from turning green.) Drain and transfer to a large bowl of ice water to cool. Drain and pat dry.

Whisk shallot, vinegar, maple syrup, and mustard in a medium bowl. Gradually whisk in olive oil until emulsified, then whisk in vegetable oil; season with salt and pepper.

Serve asparagus drizzled with vinaigrette and topped with eggs, herbs, and bacon.

DO AHEAD: Vinaigrette can be made 2 days ahead; cover and chill. Asparagus can be cooked 1 day ahead. Cover and chill.

SMASHED FINGERLINGS WITH JALAPEÑOS

8 SERVINGS *Hit the reset button on your potato salad: These spuds are roasted, not boiled, and tossed with a mustardy vinaigrette and jalapeños while warm.*

- 3 lb. fingerling potatoes, halved crosswise if large**
- ½ cup olive oil, divided**
- Kosher salt, freshly ground pepper**
- ¼ cup Sherry vinegar or red wine vinegar**
- 1 Tbsp. whole grain mustard**
- 1 jalapeño, thinly sliced into rounds, seeds removed if desired**
- ¼ cup (lightly packed) torn flat-leaf parsley leaves**

Preheat oven to 450°. Toss potatoes with ¼ cup oil on a rimmed baking sheet; season with salt and pepper. Roast, tossing once, until golden brown and tender, 30–35 minutes. Let cool slightly, then lightly flatten.

Meanwhile, whisk vinegar and mustard in a large bowl. Gradually whisk in remaining ¼ cup oil until emulsified; season with salt and pepper. Add potatoes, jalapeño, and parsley and toss; season with salt and pepper.

ROASTED RHUBARB COUPE WITH MACADAMIA CRUMBLE

8 SERVINGS *Baking the crumble topping on its own means it gets supertoasty and crisp.*

ROASTED RHUBARB

- 1½ lb. rhubarb, cut into ½" pieces**
- ¼ cup dry red wine**
- ¼ cup granulated sugar**
- ½ tsp. kosher salt**
- ½ vanilla bean, halved lengthwise**

CRUMBLE AND ASSEMBLY

- 1¼ cups all-purpose flour**
- ¼ cup chopped macadamia nuts**
- ¼ cup granulated sugar**
- 1 tsp. kosher salt**
- ½ tsp. vanilla extract**
- ½ cup (1 stick) chilled unsalted butter, cut into pieces**
- ¾ cup chilled heavy cream**
- 1 Tbsp. powdered sugar**
- 1 pint vanilla ice cream**
- 1 pint lemon ice cream or sorbet**

ROASTED RHUBARB Preheat oven to 350°. Combine rhubarb, wine, granulated sugar, and salt in an 8x8" baking dish, scrape in seeds from vanilla bean, and toss to combine; discard pod. Roast, tossing halfway through, until rhubarb is very tender but not falling apart, 25–30 minutes; let cool.

DO AHEAD: Rhubarb can be roasted 3 days ahead. Cover and chill.

CRUMBLE AND ASSEMBLY Combine flour, macadamia nuts, granulated sugar, salt, and vanilla in a medium bowl.

Using your fingers, work butter into flour mixture until mixture holds together when squeezed. Break up into small clumps and scatter onto a rimmed baking sheet. Bake, tossing halfway through, until crumble is golden brown, 15–20 minutes. Let cool.

Beat cream in a small bowl to soft peaks and whisk in powdered sugar.

Scoop vanilla and lemon ice cream into glasses and top with roasted rhubarb, whipped cream, and crumble.

DO AHEAD: Crumble can be made 2 days ahead. Store airtight at room temperature.

GLOBAL GRILLING 2014

YOU DON'T NEED A CABANA BOY TO FETCH A FRESHLY MADE FROZEN COCKTAIL. ALL IT TAKES IS A BLENDER, SOME FRUIT AND THE PUSH OF A BUTTON

▶ recipes by PAUL MCGEE
photograph by CHRISTINA HOLMES

FROZEN

FOR ALL DRINKS

Head to the farmers' market for peak-season fruit. Freeze the fruit in a single layer on a parchment-lined baking sheet until solid. Purée ingredients in a blender until smooth and very thick. Divide among glasses and serve. 4 servings

BERRIES AND RUM

2 cups blackberries, frozen + 1½ cups raspberries, frozen + 6 oz. light rum + 4 oz. simple syrup + 1½ oz. fresh lime juice + 2 cups ice

OPTIONAL GARNISH: Blackberries

STRAWBERRIES AND VODKA

3 cups halved hulled strawberries, frozen + 6 oz. vodka + 4 oz. simple syrup + 1½ oz. fresh lime juice + 2 cups ice

OPTIONAL GARNISH: Tarragon sprigs

WATERMELON, LIME, AND TEQUILA

3½ cups watermelon pieces, frozen + ½"-thick jalapeño slice, with seeds + 6 oz. tequila blanco + 4 oz. simple syrup + 2 oz. fresh lime juice + 3 cups ice

OPTIONAL GARNISH: Watermelon wedges and sliced jalapeños



**A COLORFUL
DRINK
DESERVES
A COLORFUL
STRAW.**

See **Prep
School**
on page 99
for our
pick.

PEACH, GINGER, AND BOURBON

3 cups sliced peeled peaches, frozen + 2 Tbsp. finely grated peeled ginger + 6 oz. bourbon + 3 oz. simple syrup + 2 oz. fresh lemon juice + 2 cups ice

OPTIONAL GARNISH: Sage sprigs

COLD FACTS

➤ **THE DRIER THE ICE, THE BETTER**
Melting ice makes for a watery cocktail.

➤ **NO NEED TO UPGRADE YOUR BLENDER**
The old one will do the trick just fine.

➤ **TEXTURE MATTERS**
Frozen drinks should look too thick when poured into the glass. They will loosen immediately.

ASSETS

PINEAPPLE AND GIN

3 cups pineapple pieces, frozen + 6 oz. gin + 2 oz. simple syrup + 1 oz. fresh lime juice + 1 oz. pineapple juice + 2 cups ice

OPTIONAL GARNISH: Pineapple wedges and mint sprigs

GLOBAL
GRILLING
2014

Wood Smoke, Honey Salad



GRILLED
EGGPLANT
AND GREENS
WITH SPICED
YOGURT

P. 83

WHY SHOULD MEAT AND FISH GET ALL THE LIVE-FIRE LOVE? SEE WHAT A TOUCH OF SMOKE CAN DO TO ELECTRIC SUMMER PRODUCE LIKE SWEET PEPPERS, SQUEAKY-FRESH LEEKS, AND JUST-PICKED CORN. WELCOME TO GRILLED-SALAD SEASON

► recipes by
ALISON ROMAN

photographs by
RYAN LIEBE



GRILLED BREAD
SALAD WITH
SWEET PEPPERS
AND ONIONS
P. 83



GRILLED
ZUCCHINI AND
LEEKs WITH
WALNUTS AND
HERBS



CHARRED
AND RAW
CORN WITH
CHILE AND
CHEESE



GRILLED ZUCCHINI AND LEEKS WITH WALNUTS AND HERBS

4 SERVINGS *We like the texture of the leeks and zucchini when left al dente—if grilled too long, they'll both go floppy.*

- 1/3 cup walnuts
- 1 garlic clove, finely grated
- 2 Tbsp. fresh lemon juice
- 5 Tbsp. olive oil, divided
- Kosher salt, freshly ground pepper
- 2 large leeks, white and pale-green parts only, halved lengthwise with some root attached
- 2 large zucchini (about 1 lb.), halved lengthwise
- 1/2 cup (lightly packed) fresh flat-leaf parsley leaves with tender stems

Prepare grill for medium-high heat. Toast walnuts in a dry small skillet over medium heat, tossing often, until fragrant, about 5 minutes. Chop very coarsely. Toss warm walnuts with garlic, lemon juice, and 3 Tbsp. oil in a large bowl; season with salt and pepper.

Brush leeks and zucchini with remaining 2 Tbsp. oil; season with salt and pepper. Grill vegetables, turning often, until tender and charred in spots, 5–8 minutes for leeks, 8–10 minutes for zucchini.

Transfer vegetables to a cutting board. Trim roots from leeks and cut leeks and zucchini into bite-size pieces. Add vegetables and parsley to bowl with walnuts and toss to combine; season vegetables with salt, pepper, and more lemon juice, if desired.

CHARRED AND RAW CORN WITH CHILE AND CHEESE

4 SERVINGS *All the flavors of a Mexican grilled corn on the cob, now in a convenient, tossed-together form.*

- 4 ears of corn, husked
- 1 large shallot, thinly sliced into rings
- 1/2 red chile (such as Holland or Fresno), with seeds, thinly sliced into rings
- 1/4 cup fresh lime juice
- Kosher salt, freshly ground pepper
- 4 Tbsp. vegetable oil, divided

- 2 oz. fresh Cotija cheese or queso fresco, crumbled
- 1/4 cup cilantro leaves with tender stems

Prepare grill for medium heat. Cut kernels from 1 corn cob and toss with shallot, chile, and lime juice in a large bowl; season with salt and pepper and set aside.

Brush remaining 3 ears of corn with 2 Tbsp. oil and grill, turning occasionally, until very tender and charred in spots, 10–12 minutes. Let cool.

Cut kernels from cobs and add to reserved corn mixture along with cheese, cilantro, and remaining 2 Tbsp. oil. Toss to combine; season with salt and pepper.

GRILLED EGGPLANT AND GREENS WITH SPICED YOGURT

4 SERVINGS *First time grilling your greens? Lay them across the grill grates so they don't fall through, and be ready to turn them—they char quickly.*

- 2 medium Japanese eggplants or 1 globe eggplant (about 1 lb.), sliced crosswise on a diagonal 1/2"-thick
- 3/4 tsp. ground turmeric
- 6 Tbsp. olive oil, divided, plus more for serving
- Kosher salt, freshly ground pepper
- 2 large bunches hardy greens (such as kale or Swiss chard)
- 1/2 cup fresh mint leaves
- 3/4 cup plain Greek yogurt
- 1/4 tsp. garam masala or curry powder
- Lemon wedges (for serving)

Prepare grill for medium-high heat. Toss eggplant with turmeric and 2 Tbsp. oil in a medium bowl; season with salt and pepper. Toss greens with 2 Tbsp. oil in a large bowl; season with salt and pepper.

Grill eggplant, turning often, until tender and charred in spots, 5–8 minutes; transfer to a large bowl.

Grill greens, turning often, until lightly charred in spots, about 2 minutes; transfer to a cutting board and let cool slightly. Remove thick ribs and stems from greens and discard.

Tear large leaves into large pieces; transfer to bowl with eggplant, add mint and 2 Tbsp. oil, and toss to combine.

Mix yogurt and garam masala in a small bowl; season with salt and pepper.

Spoon yogurt onto a platter and top with eggplant, greens, and mint mixture. Drizzle with more oil and serve with lemon wedges.

GRILLED BREAD SALAD WITH SWEET PEPPERS AND ONIONS

4 SERVINGS *Our grilled version of panzanella boasts sweet-and-sour flavors and gets even better as it sits.*

- 1/4 small loaf country-style bread (about 6 oz.), crust removed, bread torn into large pieces
- 6 Tbsp. olive oil, divided
- Kosher salt, freshly ground pepper
- 2 large red bell peppers, halved, ribs and seeds removed
- 2 small red onions, peeled, quartered, with some root attached
- 3 Tbsp. Sherry vinegar or red wine vinegar
- 1/2 tsp. paprika, preferably smoked
- 2 Tbsp. coarsely chopped fresh chives, plus more for serving

Prepare grill for medium-high heat. Toss bread with 2 Tbsp. oil in a medium bowl; season with salt and pepper. Toss bell peppers and onions with 2 Tbsp. oil; season with salt and pepper.

Grill bread, turning occasionally, until golden brown, 8–10 minutes. Transfer to a plate.

Grill vegetables, turning often, until very tender and charred in spots, 8–10 minutes for peppers and 10–12 minutes for onions; transfer to a cutting board.

Trim root end from onions and separate layers. Transfer to a large bowl, add vinegar and paprika, and toss to coat. Remove as much skin as possible from peppers; discard. Cut into 1 1/2" strips.

Add peppers, grilled bread, 2 Tbsp. chives, and remaining 2 Tbsp. oil to bowl with onions and toss to combine; season with salt, pepper, and more vinegar, if desired. Serve topped with more chives.

GRILL TIPS

- GLOBAL VEGETABLES -

BEFRIEND FAT

► Oil will allow the produce to take on even color and also help round out the dish's flavor. Just don't use butter—it'll burn.

LIVE LARGE

► Grill vegetables whole, or cut them into big, chunky pieces. You won't lose them through the grates, plus you'll get a nice char without overcooking.

MOVE IT, MOVE IT

► Keep the vegetables moving while you grill so they brown all over (this means you need to stand by, tongs in hand, while they cook).

GRILL, THEN CHILL

► No need to serve these salads piping hot. Cook the veg ahead and assemble the dishes later—they're all great at room temperature. —AMIEL STANEK



고기잡이 맛집

Don't read
Korean?
This
means
Feast
from the
East.

KOREAN BARBECUE—IN ALL ITS SPICY, PALATE-PUNCHING GLORY—CAN BE MASTERED AT HOME. HERE, FOUR OF THE COUNTRY'S MOST INVENTIVE KOREAN-AMERICAN CHEFS SHOW YOU HOW TO BRING THESE KNOCKOUT FLAVORS TO YOUR OWN BACKYARD

► by **CARLA LALLI MUSIC** photographs by **GENTL & HYERS**



Cold noodles
put out
the fire. Get
the recipe at
bonappetit.com/korean

BOTTOM RIGHT: TURQUOISE CERAMIC BOWL AND OYSTER SALAD PLATE, ABC-HOME.COM

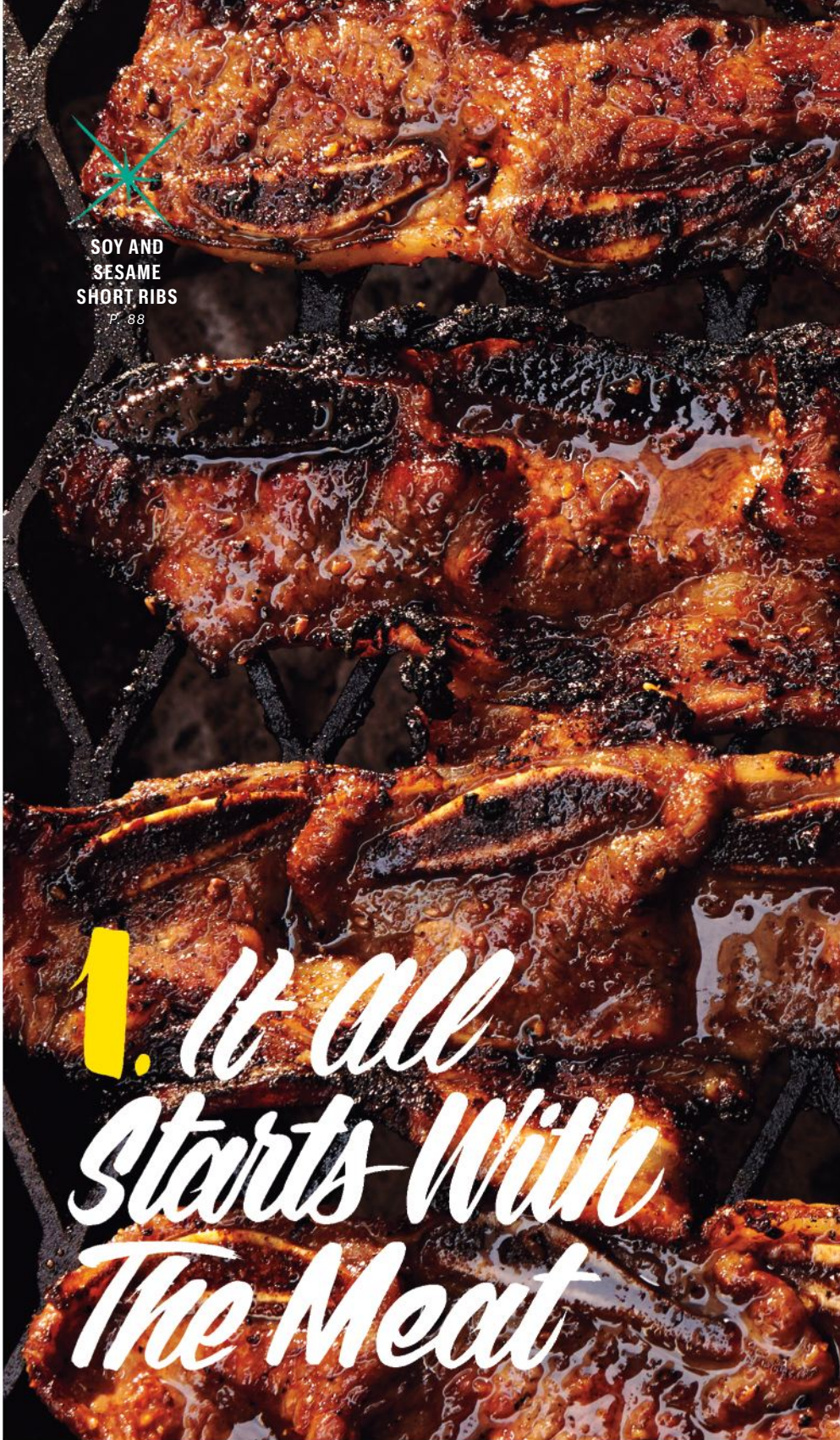
W



When it comes to live-fire cooking, Korean barbecue is just as essential as any of the offerings in Memphis, Austin, or Kansas City. We at *BA* have happily risked burning our knees on undermounted tabletop grills to consume large platters of charred, juicy meat and tender seafood wrapped in lettuce, not to mention eating our weight in kimchi and vegetable sides. Yet despite our love for Korean barbecue, we've always treated it like restaurant food—you know, something better left to the experts. This summer, things are going to be different. In an effort to bring home this dynamic cuisine, we embarked on a multicounty tour, spending time in the kitchens of some of the most creative Korean-American chefs. They fired up their grills, guided us through their pantries, and cooked shoulder-to-shoulder with us. What follows is everything we learned.

SOY AND
SESAME
SHORT RIBS

P. 88



1. It all Starts With The Meat

MEET OUR EXPERT PANEL

These pioneering chefs showed us the way



EDWARD KIM

➤ He may cook Korean, Chinese, and Mediterranean food at **Mott St** in Chicago, but Kim still makes rice the way his mom taught him.



The sugar and soy in this marinade will caramelize; medium-high heat gives you a level of control.

단백질

- The -

PROTEIN

► The centerpiece of any Korean barbecue is the meat. Whether you marinate or not, the first rule to getting it right remains the same: **Embrace the fast and furious.** The Korean grill favors thin pieces of meat cooked quickly over high heat, so the proteins don't dry out. This method works just as well for rib eye as it does for short ribs. Sure, we were a little skeptical when Edward Kim waxed poetic about brisket and Rachel Yang made a case for pork butt, which we feared would come out tough. Then we tried both—**succulent, deeply flavorful, with a juicy bite that reminded us of a medium-rare strip steak**—and we were believers. What Kim describes as “*jeolgi-jeolgi*” (literally, “chewy-chewy”) is a prized texture in Korean barbecue. As it turns out, using your teeth to tear into a piece of meat *feels* really good.



JIYEON LEE

► This native of South Korea layers Korean and Southern flavors at her restaurants **Sobban** and **Heirloom Market BBQ** in Atlanta.



TAKASHI INOUE

► A fourth-generation Korean born in Japan, Inoue opened **Takashi**, his Korean-inspired tabletop grilling restaurant, in NYC in 2010.



RACHEL YANG

► With husband Seif Chirchi, she co-owns Seattle restaurants **Revel** and **Joule**. Up next: a Korean grilling spot, opening later this year.



Gochujang gives the pork a burnished red color and hints at its spiciness.

CHEF WISDOM

It's a fine line between pleasantly chewy and tough, says Yang. Don't overcook.

TAKASHI INOUE
SOY AND SESAME
SHORT RIBS

4 SERVINGS Inoue loves to use this marinade on any cut of beef (hanger is another favorite), chicken wings, or pork ribs.

- ½ apple (skin on), cored, chopped
- 6 garlic cloves, peeled, crushed
- ½ cup orange marmalade
- 2 Tbsp. light brown sugar
- 2 Tbsp. toasted sesame oil
- 2 Tbsp. toasted sesame seeds
- 1 Tbsp. dry sake or dry white wine
- 2 tsp. gochugaru (Korean red pepper powder)
- 1½ tsp. freshly ground black pepper
- ½ cup soy sauce
- 2 lb. ¼"-thick cross-cut bone-in beef short ribs (flanken style)
- Vegetable oil (for grilling)

Pulse apple, garlic, marmalade, brown sugar, sesame oil, sesame seeds, sake, gochugaru, and pepper in a food processor or blender until garlic and apple are finely chopped.

Transfer to a large dish and mix in soy sauce. Add ribs and turn to coat. Let sit, massaging meat and turning occasionally, at least 10 minutes.

Prepare grill for medium-high heat; oil grate with vegetable oil. Remove ribs from marinade and grill, turning once, until lightly charred and cooked through, about 2 minutes per side for medium-rare.

DO AHEAD: Meat can be marinated 1 hour ahead. Chill.

Purée garlic, ginger, sake, gochujang, mirin, and ¼ cup oil in a blender. Set ¼ cup marinade aside; chill. Transfer remaining marinade to a large dish. Add pork; turn to coat. Chill, turning occasionally, at least 2 hours.

Prepare grill for medium-high heat; oil grate. Remove pork from marinade and grill, basting with reserved marinade, turning occasionally, and moving pork to a cooler area if flare-up occurs, until cooked to desired doneness, 8–10 minutes for medium-rare.

Transfer pork to a cutting board and let rest 5 minutes before thinly slicing against the grain.

DO AHEAD: Pork can be marinated 1 day ahead. Keep chilled.

RACHEL YANG
GOCHUJANG PORK
SHOULDER STEAKS

4 SERVINGS Keep an eye on the edge of the meat where it touches the grill: When it's browned, turn the pork over.

- 8 garlic cloves, peeled, crushed
- 1 2" piece ginger, peeled, sliced
- ½ cup dry sake
- ½ cup gochujang (Korean hot pepper paste)
- ½ cup mirin (sweet Japanese rice wine)
- ¼ cup vegetable oil, plus more for grilling
- 1½ lb. skinless, boneless pork shoulder (Boston butt), sliced ¾" thick

You Can Marinate...

► Marinades add flavor and help tenderize proteins—an option for any meat but ideal for short ribs and pork. Remember, the bigger the cut, the longer the marinating time: Allow 10 minutes for thinly sliced beef, a few hours for thicker pork steaks, and overnight for larger (unsliced) steaks.



...Or Let Your Protein Go Naked

► Kim grills brisket with no seasoning at all; Lee likes a little salt and sesame oil with her seafood. Just don't mistake simple for bland: *Banchan* (see page 91) exist so you can add impact to each bite.

EDWARD KIM

GRILLED SLICED BRISKET

4 SERVINGS If using presliced meat, be sure to cook it all the way through.

1½ lb. brisket (from point or flat end)
Vegetable oil (for grilling)

Freeze brisket until frozen solid in the center, at least 8 hours.

Let brisket stand at room temperature 2 hours. Slice brisket ¼" thick.

Meanwhile, prepare grill for high heat; oil grate. Grill brisket until lightly charred, about 1 minute per side for medium-rare.

High heat is better for seafood. Squid stays springy and moist when quickly charred.



JIYEON LEE

GRILLED SESAME SQUID

4 SERVINGS Make sure to buy whole squid; precut rings will slip through your grill grate.

Vegetable oil (for grilling)

1½ lb. cleaned squid
2 Tbsp. toasted sesame oil
Kosher salt, freshly ground pepper

Prepare grill for high heat; oil grate with vegetable oil. Toss squid with sesame oil in a large bowl; season with salt and pepper.

Grill squid, turning occasionally, until lightly charred and cooked through, about 3 minutes. Cut bodies crosswise into thin rings for serving, if desired.

CHEF WISDOM

Freezing the brisket overnight makes it easier to slice thinly by hand at home, says Kim. Asian markets also sell it precut—or ask your butcher.



2. Bring On The Sides!

PICKLED CARROTS

WAKAME-CUCUMBER SALAD

Shishitos and jalapeños are a must for any spread.

PEPPERY EDAMAME

SPICY SCALLION AND ONION SALAD

Don't forget the sliced garlic and scallions.

There'd better be kimchi on your table! But you needn't make it yourself. See Prep School, page 102, for our favorite store-bought brands.

BARTENDER WISDOM

To wash it all down, Mott St bar director Nate Chung suggests Stiegl Radler, an Austrian lager combined with grapefruit soda.

반찬

The BANCHAN

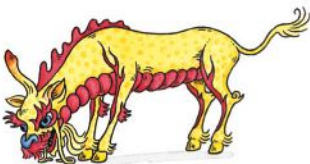
▶ The Korean table is almost as much about the accompaniments as it is the meat—that's the purpose of the *banchan*, all those crunchy and acidic side dishes that balance your fatty, smoky proteins. When grilling for friends at home, Lee sets the table with *banchan* but tells everyone to wait for the meat to come off the grill before digging in. To eat, alternate bites of protein with nibbles of *banchan*, put *banchan* inside your lettuce wrapper (see page 92), or do both.

TAKASHI INOUE PEPPERY EDAMAME

4 SERVINGS Swap the black pepper for other spices, such as cumin, or fresh chopped herbs.

- 1 14–16-oz. bag frozen unshelled edamame (soybeans)
- 3 Tbsp. toasted sesame oil
- 1 tsp. freshly ground black pepper
- ½ tsp. kosher salt
- ½ tsp. sugar

Cook edamame in a large pot of boiling water 2 minutes; drain and transfer to a large bowl. Add oil, pepper, salt, and sugar and toss to coat. Serve immediately.



EDWARD KIM PICKLED CARROTS WITH TARRAGON

MAKES ABOUT 2 CUPS Mild rice vinegar and a fair amount of sugar yield a less acidic brine and a bright-tasting pickle.

- 1 lb. young carrots, any color, trimmed, peeled
- 1 shallot, peeled, quartered
- 4 garlic cloves, peeled
- 2 red or green Thai chiles
- 2 sprigs tarragon
- 1 Tbsp. black peppercorns
- 1 Tbsp. coriander seeds
- 1 cup unseasoned rice vinegar
- 1 cup sugar
- 1 Tbsp. kosher salt

Pack carrots, shallot, garlic, chiles, tarragon, peppercorns, and coriander seeds in a large heatproof jar.

Bring vinegar, sugar, salt, and 2 cups water to a boil in a medium saucepan, whisking to dissolve sugar and salt.

Pour pickling liquid over carrots to cover. Let cool; cover and chill at least 24 hours.

DO AHEAD: Carrots can be pickled 5 days ahead. Keep chilled.

JIYEON LEE WAKAME-CUCUMBER SALAD

4 SERVINGS This lightly pickled mix of vegetables and seaweed is especially good with seafood.

- 1 oz. dried wakame
- ½ cup distilled white vinegar
- ⅓ cup sugar
- 3 Tbsp. kosher salt
- 1 tsp. black peppercorns
- ½ English hothouse cucumber or 2 kirby cucumbers, sliced ¼" thick
- ¼ medium daikon (Japanese white radish; about 6 oz.), peeled, thinly sliced

Soak wakame in a small bowl of cold water 20 minutes. Drain and squeeze wakame gently to remove excess water. Cut into 1–2" pieces.

Meanwhile, bring vinegar, sugar, salt, peppercorns, and 2 cups water to a boil in a medium saucepan, whisking to dissolve sugar and salt. Let cool.

Combine wakame, cucumber, daikon, and pickling liquid in a medium bowl. Cover and chill at least 24 hours. Drain excess liquid just before serving.

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

JIYEON LEE SPICY SCALLION AND ONION SALAD

4 SERVINGS Toss together just before serving to prevent wilting. For tips on cutting the scallions, see *Prep School* on page 100.

- ¼ medium white onion, thinly sliced
- 1 bunch scallions, julienned
- 1 Tbsp. gochugaru (Korean red pepper powder)
- 1 Tbsp. sugar
- 1 tsp. kosher salt, plus more
- ½ tsp. freshly ground black pepper, plus more
- 1 tsp. distilled white vinegar

Place onion and scallions in a medium bowl of cold water. Chill until scallions curl, at least 20 minutes.

Meanwhile, whisk gochugaru, sugar, 1 tsp. salt, ½ tsp. pepper, and 1 Tbsp. water in a medium bowl. Let sit, whisking occasionally, until sugar is dissolved and sauce looks shiny, about 10 minutes.

Drain onion and scallions and spin in a salad spinner or pat dry. Transfer to bowl with gochugaru sauce. Add vinegar and toss to coat; season with salt and pepper.

DO AHEAD: Onion and scallions can be soaked 1 day ahead. Keep chilled.



쌀

The RICE

▶ You wouldn't fill up on bread at a meal, right? Same holds true for rice. But that doesn't mean you shouldn't do it well. We unlocked the secrets to making spot-on, just-sticky-enough rice without a rice cooker. The reveal is in *Prep School*, page 100.



▶ Like ketchup on a burger, these condiments deliver a final hit of seasoning.

EDWARD KIM
MOTT ST SSAM SAUCE

MAKES ABOUT 1 CUP Miso and hot pepper paste are at the root of every ssam sauce, but no two household's are the same. Tweak it to your liking.

- ½ small shallot, finely chopped
- 1 jalapeño, with seeds, finely chopped
- ⅔ cup doenjang or red miso (fermented soybean paste)
- ⅓ cup gochujang (Korean hot pepper paste)

Mix shallot, jalapeño, doenjang, and gochujang in a small bowl, adding water as needed to thin sauce (aim for the consistency of blue cheese dressing).

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

EDWARD KIM
SESAME-SALT DIPPING SAUCE

MAKES ABOUT ½ CUP Solar salt is coarse and crunchy and keeps its shape; Asian markets stock it, but kosher salt is fine, too.

- ¼ cup toasted sesame oil
- 2 Tbsp. Korean solar salt or kosher salt
- Freshly ground pepper

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

JIYEON LEE
PERILLA CHIMICHURRI

MAKES ABOUT 1 CUP There's no substitute for minty sweet perilla (a.k.a. sesame leaf); seek it out at Asian markets.

- ORANGE-GARLIC SAUCE**
- ¼ orange, thinly sliced
 - 2 garlic cloves, peeled
 - 2 whole cloves
 - 6 Tbsp. sugar
 - 2 Tbsp. soy sauce
 - ½ tsp. black peppercorns
 - ¼ cup distilled white vinegar

- CHIMICHURRI**
- 2 red or green Thai chiles, with seeds, thinly sliced
 - ¾ cup finely chopped perilla (sesame leaf)
 - 2 Tbsp. toasted sesame oil
 - 1 Tbsp. soy sauce
 - ¼ tsp. freshly ground black pepper

ORANGE-GARLIC SAUCE Bring orange slices, garlic, cloves, sugar, soy sauce, peppercorns, and 1 cup of water to a boil in a medium saucepan; reduce heat and simmer until mixture is reduced by half (it should look thick and syrupy), 20–25 minutes.

Strain through a fine-mesh sieve into a small bowl; let cool. Whisk in vinegar.

DO AHEAD: Sauce can be made 2 weeks ahead. Cover and chill.

CHIMICHURRI Mix chiles, perilla, orange-garlic sauce, oil, soy sauce, and pepper in a small bowl. Let sit at least 3 hours.

DO AHEAD: Chimichurri sauce can be made 1 week ahead. Cover and chill.

3. Build Your Dream Wrap

X
WONDERING WHAT TO ORDER IN K-TOWNS AROUND THE COUNTRY?

Koreatown expert Matt Rodbard has the rundown at bonappetit.com/koreatown



KINGS OF THE KOREAN PANTRY

Shop hmart.com for these staple ingredients





HOW OUR CHEFS WRAP

YANG

"I use perilla, or sesame leaf, with the marinated pork, some raw garlic and chile, and *ssam* sauce."

KIM

"I keep it simple: the meat and a little kimchi with *ssam* sauce or Sesame-Salt Dipping Sauce."

LEE

"I top my *ssam* sauce with chopped toasted pecans and use that for fish, with a little rice and some green-onion salad."

INOUE

"For *kalbi*, I put rice, a little raw sliced garlic and chile, some *doenjang* paste, and kimchi."

쌈

- The -
SSAM

▶ This is where it all comes together. *Ssam* means "wrapped"—you'll be using lettuce. Set out sturdy, palm-size leaves, like romaine or Bibb hearts, or perilla, shown here (our chefs' first choice). Add some grilled protein, a dab of sauce, and the *banchan* you like; **mix textures, flavors, and temperatures.** Then fold and chomp. Just please, don't overstuff: You're crafting one perfect bite, not a burrito.



TOASTED SESAME OIL

▶ Rich, nutty, and a non-negotiable addition to dips and marinades.



GOCHUJANG

▶ This fermented chile paste is key to Yang's pork marinade (page 88) and Kim's *ssam* sauce (page 92).



GOCHUGARU POWDER

▶ The source of kimchi's fruity, earthy heat; also good for spicing up sauces.



DOENJANG

▶ A fermented soybean paste that is saltier, stinkier, and coarser than miso—not unlike a ripe blue cheese.

FALL FOR NASHVILLE



NASHVILLE IS TURNING UP THE FLAVOR THIS FALL

From its vibrant music culture to a thriving food scene as diverse as its musical offerings, there's something for everyone in Nashville.

Music City will be serving up unforgettable experiences all autumn long—you can visit local wineries, breweries, and distilleries, check out the country's best music festivals, take in a Tennessee Titans game, and savor innovative, world-class cuisine that has put this bustling city on the culinary heat map.

With sweet southern soul and a flavor all its own, Nashville offers a unique fall lineup to satisfy every taste.



bon appétit
GRUB CRAWL

COMES TO MUSIC CITY
OCTOBER 25, 2014

TICKETS ON-SALE 7/29
BAGRUBCRAWL.COM

Nashville
MUSIC CITY



Discover more of what Nashville has to offer at visitmusiccity.com



TASTES AS
GOOD AS
IT SOUNDS!

Nashville
MUSIC CITY

VISITMUSICCITY.COM

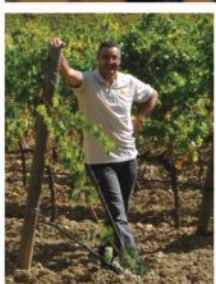
Rooted in History

SUSTAINABLE FOR THE FUTURE

SICILY, WHICH IS AT THE HEART OF ALL STEMMARI WINES, has a reputation for its rich, fertile soil. Full of rolling hills and an abundance of gleaming sun, this Italian island is paradise to the people and things that inhabit it. But Stemmari doesn't stop there. The wines are widely distributed in the US, bringing Sicilian flavor to America's tables. Each vintage is approachable, enjoyable, and intense—just like Sicilian people.



Tasting Notes



Lucio Matricardi
Winemaker of Stemmari

The Stemmari Estates, situated along the south coast of Sicily, practice one of the most sustainable wine production methods in the world in an effort to support the island, its flora and fauna, the future of its people, and the quality of the wine. Sicilians are proud of their heritage. They feel no differently about their wine.



NERO D'AVOLA

Initially found in Siracusa, Nero d'Avola is now in all of the winemaking areas of the island. The wine's deep ruby color reflects shades of violet and the bouquet radiates notes of currant, wild strawberries, and pomegranate. This velvety wine tastes distinctly fruity.



STEMMARI PINOT NOIR

Grown at the higher elevations of our Estate Vineyard in South Central Sicily, this fully ripe and velvety wine displays subtle hints of toasty vanilla oak and wild berries, with a hint of smoky clove and spice—an ideal companion to savory dishes and conversation by the fire or on the patio.



Discover all the wines at STEMMARI.IT.

  @StemmariWine

Stemmari

*Celebrate the
Art of Living-
Sicilian Style*



*Our legacy is to celebrate life, family,
friends, wine and food in harmony
with our island paradise.*

*Experience a taste of the Sicilian
'Art of Living' with every delicious sip
of Stemmari Nero d'Avola.*

STEMMARI

www.stemmari.it



THE LIST

BY BON APPÉTIT

YOUR ESSENTIAL GUIDE TO GOOD TASTES: EVENTS, PROMOTIONS, AND MORE. VISIT BONAPPETIT.COM/THELIST



THE SECRET BEHIND THE BBQ

Stubb's Legendary Bar-B-Q started in 1968 when C.B. "Stubb" Stubblefield opened his first restaurant. Today, Stubb's continues to take inspiration from his original recipes to create the highest quality all-natural, gluten-free sauces, rubs, and marinades—and every bottle is still made with Stubb's secret ingredient, "Love and Happiness."

Dig into details at stubbssbbq.com.



YOUR CHANCE TO DECORATE CAKES WITH THE BOSS!

Find a 'Sweet Ticket' for the chance to win a trip to decorate cakes with Buddy Valastro in New Jersey. Get all the sweet details at cakebosscakes.com.



ONLY THE BEST FOR YOUR PET

Wellness® Natural Pet Food for cats and dogs—made with high-quality proteins, super nutrients, antioxidants, Omega 6 and 3 fatty acids, prebiotics, and probiotics—is available for all life stages and many dietary needs. Wellness contains no added artificial ingredients, colors, flavors, or meat by-products.

Find out more at wellnesspetfood.com.



STAY & PLAY IN PARK CITY

Bon Appétit Grub Crawl is coming to **Park City on August 16th!** Want to join in all the food-filled fun? Check out the exclusive hotel packages available at area resorts including Canyons Resort, Chateaux Deer Valley, Deer Valley Resort, Hotel Park City, Park City Marriott, and Stein Eriksen Lodge. Book your trip today! Find details and more info at bagrubcrawl.com.



IT'S WAY BEYOND ICE CREAM

New Breyers® Gelato Indulgences™ are the ultimate indulgence for the perfect date night at home. The combination of creamy gelato, luscious sauce, and gourmet toppings inspires and elevates the best moments of your day.

Find flavors and details at breyers.com.



BE SOCIAL WITH BA

WHERE FOOD AND CULTURE MEET

THE CONVERSATION STARTS



WANT MORE BON APPÉTIT?

GET MORE INVOLVED IN THE CONVERSATION.

bon appétit

prep school

TECHNIQUES, TIPS, AND MORE FROM THE BON APPÉTIT TEST KITCHEN

→
Paper
straws, \$8
for 50;
greenparty
goods.com

THIRSTY YET?

FROM P. 78 The only thing more exciting than a slushy, fruity cocktail is an adorable straw to slurp it through. This paper version satisfies our compostable, recyclable, earth-conscious inclinations, plus—get a load of those colors! Stock up and keep a big jar of them on your kitchen counter; they'll make every smoothie, float, shake, icy blended drink, coffee shakerato, and tall glass of lemonade this summer taste that much better. We promise.

—CARLA LALLI MUSIC

THE RICE IS RIGHT

FROM P. 91 Chef Rachel Yang likes her rice “chopstick-ready”: sticky enough to hold together lightly, but with defined grains. To get that texture, rinse short-grain white rice (a.k.a. sushi rice) to remove some starch. And hold the salt! Rice should taste like rice. Our method requires no special equipment. —ALISON ROMAN

CHOPSTICK-READY RICE

Rinse **2 cups short-grain white rice** in a sieve set in a bowl, changing water as needed, until water is just slightly milky. Bring rice and 2 cups water to a boil in a medium saucepan. Reduce heat, cover, and simmer until water is absorbed and rice is tender, 8–10 minutes. Remove from heat; let stand 10 minutes. *8 servings*



The perfect predinner drink: icy, herb-y, relatively low in alcohol.



Tried it and liked it? Buy Suze Saveur d'Autrefois at well-stocked liquor stores, or order at drinkupny.com (\$32 for 1 L).

SO SUZE ME

FROM P. 76 This is the Summer of Suze. I used to smuggle the slightly bitter aperitif back from France, but it's now available stateside. Order a **Suze and soda on the rocks with orange**—you'll impress your bartender, earn envious glances from curious drinkers, and whet your appetite. Drink up! —ANDREW KNOWLTON

CUT AND CURL

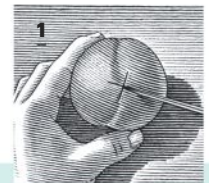
FROM P. 91 Transforming scallions from the straight and narrow into wild, curly ribbons requires little more than a sharp knife and a quick soak in some ice water. Here's how we do it. —A.R.



1 Cut scallions crosswise into 2" pieces, then slice lengthwise—the thinner the better.



2 Let sit in cold water for 20 minutes (or chill overnight). They'll curl up as they soak.



FREEZE YOUR OWN

The truth about frozen fruit: The peach you freeze yourself tastes infinitely better than the freezer-aisle stuff. When peaches are peaking, buy a bushel and freeze whatever you don't eat out of hand. —DAWN PERRY

1. Cut an X into the bottom of each peach. Boil for 30 seconds (just to loosen the skin); cool in a bowl of ice water.
2. Using your fingers, peel off the skin.
3. Cut each peach in half; remove pit. Cut into wedges.
4. Freeze peaches on a parchment-lined baking sheet until solid. Transfer to a resealable bag; freeze for up to three months.

STAFF MEAL

You can find me out at the grill, frozen watermelon and tequila drink in hand (page 79), cooking chicken brochettes with garlic sauce (page 60), charred cherry tomatoes (page 16), and corn with chile and Cotija (page 83). —TIMOTHY MCSWEENEY, DESIGNER



G R E A T

G O O D

M A G N I F I Q U E

GRILLED CHEESE

GRILLED CHEESE WITH COMTÉ AND EMMENTAL



CAMPAIGN FINANCED
WITH THE AID OF THE
EUROPEAN UNION

Watch recipe videos from top chefs:
TheCheesesofEurope.com





KIMCHI KINGS

FROM P. 90 With kimchi now enjoying its rightful place in the condiment canon, there are more brands than ever to choose from. Here are eight of our favorites, from the small-batch vegan option to our everyday Korean market staple. —BELLE CUSHING

1 A not-too-hot cucumber kimchi makes for a crunchy respite from a spicy meal. *New York Kimchi OySoBaki*, \$6 (14 oz.); Kum Gang San, NYC

2 This tangy pickle is made with *mu* radish. *Sinto Gourmet Spicy “Mu” Red Radish Kimchi*, \$10 (16 oz.); West Coast Whole Foods and sintogourmet.com

3 This multi-veggie kimchi isn’t too hot or sour—great for newbies. *Sunja’s Medium Spicy Kimchi*, \$7 (16 oz.); Whole Foods and sunjaskimchi.com

4 This sleeper pick from Atlanta is vegan and delivers flavor on all fronts. *Simply Seoul Napa Cabbage Kimchi*, \$10 (16 oz.); simplyseoul.com

5 Edward Kim serves this local brand at **Mott St**, his Chicago restaurant. *Grandma’s Authentic Handmade Kimchi*, \$6 (32 oz.); Joong Boo Market, Chicago

6 BA Test Kitchen’s pick; with apples, anchovies, and all the right funk. *Tobagi Sliced Cabbage Kimchi*, \$6 (16 oz.); Korean markets and hmart.com

7 Where sweet meets sour meets crunch: Our new hot dog topper. *Cosmos Nappa Cabbage Kimchi*, \$6 (14 oz.); Korean markets and grocery stores

8 A salty and assertive blend, with nice spice and some serious bite. *Bing Gre Kimchi Pride*, \$4 (16 oz.); Korean markets along the East Coast



TEST KITCHEN TALK



Alfia Muzio, recipe developer

Time to liberate that Worcestershire sauce hiding in your fridge—the classic condiment is a summer workhorse. Add a few dashes to a vodka-soda, whisk with molasses and brush onto chicken as it grills, stir into mayo for a fried-fish dip, or add to vinaigrettes for a “what’s that?!” flavor boost.



CHOP TALK: YOU WANT THAT FAT!

FROM P. 63 What I know about lamb rib chops: A) they’re pricey, and B) the best part is all the fatty bits along the bone. Tell your butcher not to “French” the chops—why remove all that lush goodness (which you’re paying for) just so the bones are clean and tidy? That’s what your teeth are for. —ADAM RAPOPORT

←
We like our chops on the small side so we can pick them up and eat with our hands. Who wouldn’t?



Naturally, she'll love you for it

Why feed your dog Wellness? Well, unlike some brands, our food is made with real meats, fruits and veggies – with no fillers, meat by-product meals or artificial preservatives. Because they deserve it.

We do more than make pet food. We create **Wellness**.™



COOK THE COVER

Mint and Cumin-Spiced Lamb Chops p. 63

APPETIZER

Sweet and Tangy Hummus p. 60

BEVERAGES

Aperol Mist p. 20
Berries and Rum Frozen Cocktail p. 78
Peach, Ginger, and Bourbon Frozen Cocktail p. 79
Pineapple and Gin Frozen Cocktail p. 79
Raspberry Snakebite p. 20
Sangria Blanco p. 76
Sriracha-Lada p. 20
Strawberries and Vodka Frozen Cocktail p. 78
Vitamin C Brew p. 20
Watermelon, Lime, and Tequila Frozen Cocktail p. 79

SOUP

Green Gazpacho p. 12

SALADS

Charred and Raw Corn with Chile and Cheese p. 83
Chickpea, Barley, and Feta Salad p. 32

Fava Bean and Pea Salad with Poppy Seed Dressing p. 77
Grilled Bread Salad with Sweet Peppers and Onions p. 83
Grilled Eggplant and Greens with Spiced Yogurt p. 83
Grilled Panzanella p. 16
Grilled Zucchini and Leeks with Walnuts and Herbs p. 83
Israeli Couscous and Tomato Salad p. 16
Long Bean Salad p. 12

MAIN COURSES

SEAFOOD

Grilled Sesame Squid p. 89
Shrimp with Fresh Corn Grits p. 34

MEAT

Citrus-Brined Pork Loin with Peach Mustard p. 76
Gochujang Pork Shoulder Steaks p. 88
Grilled Flatiron Steak with Toasted Spice Vinaigrette p. 32
Grilled Rib Eye with Paprika Vinaigrette p. 76

Grilled Sliced Brisket p. 89
Mint and Cumin-Spiced Lamb Chops p. 63
Soy and Sesame Short Ribs p. 88

Spiced Lamb Burger p. 60
Spicy Italian Sausage p. 40

POULTRY

Moroccan Chicken Brochettes p. 60

VEGETARIAN

Chickpea, Barley, and Feta Salad p. 32
Grilled Panzanella p. 16
Israeli Couscous and Tomato Salad p. 16

VEGETABLES, SIDE DISHES

Asparagus with Bacon and Hard-Boiled Eggs p. 77
Chopstick-Ready Rice p. 100
Grilled Tomatoes p. 16
Peppery Edamame p. 91
Pickled Carrots with Tarragon p. 91
Pink Pickled Turnips p. 60
Spicy Scallion and Onion Salad p. 91

Smashed Fingerlings with Jalapeños p. 77
Tomato and Cabbage Tabbouleh p. 60
Wakame-Cucumber Salad p. 91

CONDIMENTS

Cilantro-Parsley Chutney p. 63
Grilled Tomato Salsa p. 16
Lebanese Tomato "Salsa" p. 63
Mott St Ssam Sauce p. 92
Peach Mustard p. 76
Perilla Chimichurri p. 92
Sesame-Salt Dipping Sauce p. 92
Toasted Spice Vinaigrette p. 32
Tomatillo Salsa Verde p. 10

DESSERTS

Plum Tarts with Honey and Black Pepper p. 36
Roasted Rhubarb Coupe with Macadamia Crumble p. 77
Yogurt with Fresh Figs, Honey, and Pine Nuts p. 63

TRAVEL PLANNER

R.S.V.P. p. 12
BUN-KER VIETNAMESE 46-63 Metropolitan Ave., Ridgewood, NY; 718-386-4282; bunkervietnamese.com **PUBLIC KITCHEN AND BAR** 7000 Hollywood Blvd., Los Angeles; 323-769-8888; thompsonhotels.com/hotels/hollywood-rosevelt
BIG FAT WEEKEND: MAINE pp. 44-47
IN BELFAST: CHASE'S DAILY 96 Main St.; 207-338-0555
THE GOTHIC 108 Main St.; 207-338-4684; matthewkenneycuisine.com/restaurants/belfast/the-gothic-new-england
THREE TIDES 2 Pinchy Ln.; 207-338-1707; 3tides.com
IN PORTLAND: BUNKER BREWING CO. 122 Anderson St.; 207-450-5014; bunkerbrewingco.com **CENTRAL PROVISIONS** 414 Fore St.; 207-805-1085; central-provisions.com **EVENTIDE OYSTER CO.** 86 Middle St.; 207-774-8538; eventideoysterco.com **FORE STREET** 208 Fore St.; 207-775-2717; forestreet.biz **HUGO'S** 88 Middle St.; 207-774-8538; hugos.net **MERCURY INN** 273 State St.; 207-956-6670; mercuryrinn.com **MIYAKE DINER** 129 Spring St.; 207-541-9175; miyakerestaurants.com/miyake-diner/ **PORTLAND HUNT & ALPINE CLUB** 75 Market St.; 207-747-4754; huntedalpineclub.com **RIISING TIDE BREWING COMPANY** 103 Fox St.; 207-370-2337; risingtidebrewing.com **TANDEM COFFEE ROASTERS** 122 Anderson St.; 207-899-0235; tandemcoffee.com **URBAN FARM FERMENTORY** 200 Anderson St.; 207-773-8331; urbanfarmfermentory.com **BETH'S FARM MARKET** 1986 Western Rd., Warren; 207-273-3695; bethsfarmmarket.com **CHAUNCEY CREEK LOBSTER PIER** 16 Chauncey Creek Rd., Kittery Point; 207-439-1030; [chaunceycreek.com **FIVE ISLANDS LOBSTER CO.** 1447 Five Islands Rd., Georgetown; 207-371-2990; \[fiveislandslobster.com\]\(http://fiveislandslobster.com\) **HARRASEEKET LUNCH & LOBSTER COMPANY** 36 Main St., South Freeport; 207-865-4888; \[harraseeketlunchandlobster.com\]\(http://harraseeketlunchandlobster.com\) **LONG GRAIN** 31 Elm St., Camden; 207-236-9001 **NEBO LODGE** 11 Mullins Ln., North Haven; 207-867-2007; \[nebolodge.com\]\(http://nebolodge.com\) **OXBOW BREWING COMPANY** 274 Jones Woods Rd., Newcastle; 207-315-5962; \[oxbowbeer.com\]\(http://oxbowbeer.com\) **PALACE DINER** 18 Franklin St., Biddeford; 207-284-0015; \[palacediner.com\]\(http://palacediner.com\) **PRIMO** 2 S. Main St., Rockland; 207-596-0770; \[primorestaurant.com\]\(http://primorestaurant.com\) **REID STATE PARK** 375 Seguinland Rd., Georgetown; 207-371-2303 **TAO YUAN** 22 Pleasant St., Brunswick; 207-725-9002; \[tao-yuan.me\]\(http://tao-yuan.me\) **THE SLIPWAY** 24 Public Landing, Thomaston; 207-354-4155; \[maine-slipway.com\]\(http://maine-slipway.com\) **THE TIDES BEACH CLUB** 254 Kings Hwy., Kennebunkport; 855-632-3224; \[tidesbeachclubmaine.com\]\(http://tidesbeachclubmaine.com\) **TULSI** 20 Walker St., Kittery; 207-451-9511; \[tulsiindianrestaurant.com\]\(http://tulsiindianrestaurant.com\)
TEXAS FOREVER pp. 66-77
IN AUSTIN: HOTEL SAINT CECILIA 112 Academy Dr.; 512-852-2400; \[hotelsaintcecilia.com\]\(http://hotelsaintcecilia.com\) **HOTEL SAN JOSÉ** 1316 S. Congress Ave.; 512-444-7322; \[sanjosehotel.com\]\(http://sanjosehotel.com\) **JEFFREY'S** 1204 W. Lynn St.; 512-477-5584; \[jeffreysaustin.com\]\(http://jeffreysaustin.com\) **JOSEPHINE HOUSE** 1601 Waterston Ave.; 512-477-5584; \[josephineofaustin.com\]\(http://josephineofaustin.com\) **LAMBERTS DOWNTOWN BARBECUE** 401 W. Second St.; 512-494-1500; \[lambertsaustin.com\]\(http://lambertsaustin.com\)
FEAST FROM THE EAST pp. 84-93
HEIRLOOM MARKET BBQ 2243 Akers Mill Rd., Atlanta; 770-612-2502; \[heirloommarketbbq.com\]\(http://heirloommarketbbq.com\) **JOULE RESTAURANT** 3506 Stone Way N., Seattle; 206-632-5685; \[joulerestaurant.com\]\(http://joulerestaurant.com\) **MOTT ST** 1401 N. Ashland Ave., Chicago; 773-687-9977; \[mottstreetchicago.com\]\(http://mottstreetchicago.com\) **REVEL** 403 N. 36th St., Seattle; 206-547-2040; \[revelseattle.com\]\(http://revelseattle.com\) **SOBBAN KOREAN SOUTHERN DINER** 1788 Clairmont Rd., Decatur, GA; 678-705-4233; \[sobban.com\]\(http://sobban.com\) **TAKASHI** 456 Hudson St., NYC; 212-414-2929; \[takashinyc.com\]\(http://takashinyc.com\)](http://chaunceycreek.com)

BON APPÉTIT IS A REGISTERED TRADEMARK OF ADVANCE MAGAZINE PUBLISHERS INC. COPYRIGHT © 2014 CONDÉ NAST. ALL RIGHTS RESERVED. PRINTED IN THE U.S.A. VOLUME 59, No. 7. *Bon Appétit* (ISSN 0006-6990) is published monthly by Condé Nast, which is a division of Advance Magazine Publishers Inc. PRINCIPAL OFFICE: The Condé Nast Building, 4 Times Square, New York, NY 10036. S. I. Newhouse, Jr., Chairman; Charles H. Townsend, Chief Executive Officer; Robert A. Sauerberg, Jr., President; John W. Bellando, Chief Operating Officer & Chief Financial Officer; Jill Bright, Chief Administrative Officer. Periodicals postage paid at New York, NY, and at additional mailing offices. Canada Post Publications Mail Agreement No. 40644503. Canadian Goods and Services Tax Registration No. 123242885-RT0001. Canada Post: Return undeliverable Canadian addresses to P.O. Box 874, Station Main, Markham, ON L3P 8L4. POSTMASTER: SEND ALL UAA TO CFS. (SEE DMM 707.4.12.5); NON-POSTAL AND MILITARY FACILITIES: SEND ADDRESS CORRECTIONS TO *Bon Appétit*, P.O. Box 37614, Boone, IA 50037-0614. FOR SUBSCRIPTIONS, ADDRESS CHANGES, ADJUSTMENTS, OR BACK ISSUE INQUIRIES: Please write to *Bon Appétit*, P.O. Box 37614, Boone, IA 50037-0614, call 800-765-9419, or e-mail subscriptions@bonappetit.com. Please give both new and old addresses as printed on most recent label. SUBSCRIBERS: If the Post Office alerts us that your magazine is undeliverable, we have no further obligation unless we receive a corrected address within one year. If during your subscription term or up to one year after the magazine becomes undeliverable, you are ever dissatisfied with your subscription, let us know. You will receive a full refund on all unmailed issues. First copy of new subscription will be mailed within eight weeks after receipt of order. Address all editorial, business, and production correspondence to *Bon Appétit* Magazine, 4 Times Square, New York, NY 10036. For reprints, please e-mail reprints@condenast.com or call 717-505-9701, ext. 101. For reuse permissions, please e-mail permissions@condenast.com or call 800-897-8666. Visit us online at BonAppetit.com. To subscribe to other Condé Nast magazines on the World Wide Web, visit CondeNastDigital.com. Occasionally, we make our subscriber list available to carefully screened companies that offer products and services that we believe would interest our readers. If you do not want to receive these offers and/or information, please advise us at P.O. Box 37614, Boone, IA 50037-0614 or call 800-765-9419. *BON APPÉTIT* IS NOT RESPONSIBLE FOR THE RETURN OR LOSS OF, OR FOR DAMAGE OR ANY OTHER INJURY TO, UNSOLICITED MANUSCRIPTS, UNSOLICITED ARTWORK (INCLUDING, BUT NOT LIMITED TO, DRAWINGS, PHOTOGRAPHS, AND TRANSPARENCIES), OR ANY OTHER UNSOLICITED MATERIALS. THOSE SUBMITTING MANUSCRIPTS, PHOTOGRAPHS, ARTWORK, OR OTHER MATERIALS FOR CONSIDERATION SHOULD NOT SEND ORIGINALS, UNLESS SPECIFICALLY REQUESTED TO DO SO BY *BON APPÉTIT* IN WRITING. MANUSCRIPTS, PHOTOGRAPHS, AND OTHER MATERIALS SUBMITTED MUST BE ACCOMPANIED BY A SELF-ADDRESSED STAMPED ENVELOPE.

GelPro
The Original Gel-Filled Comfort Mat

Cook in Complete Comfort!

REDUCES FOOT & BACK DISCOMFORT caused by standing on hard flooring, plantar fasciitis, osteoporosis, or even arthritis

100% GEL CORE makes standing a pleasure on even the hardest tile, wood or concrete floors



DESIGNER TOP SURFACE is durable, stain-resistant, easy-to-clean & will not absorb liquids

NON-SLIP BOTTOM is certified by the National Floor Safety Institute for high traction

600+ combinations of patterns, colors & sizes

ANTI-MICROBIAL for extra protection

Order yours today:
GelPro.com
1.866.435.6287

Made in the USA Select mats at **BED BATH & BEYOND**

Stand in **Comfort**

ADVERTISEMENT



bon appétit presents
CHICAGO GOURMET
a celebration of food and wine

SIP. SAVOR. SOCIALIZE. **CHICAGO-STYLE.**



CHEF RICK BAYLESS



**BUY
YOUR TICKETS
TODAY**
AT CHICAGOGOURMET.ORG

MILLENNIUM PARK SEPTEMBER 26–28, 2014

Three days of extraordinary food, wine, and events featuring the finest chefs from Chicago and beyond.

TITLE SPONSOR:
Bon Appétit

PRESENTING SPONSORS:
Southern Wine & Spirits of Illinois
Illinois Restaurant Association

SUPPORTING SPONSORS:
JCDecaux
CS Magazine
Choose Chicago
GE Monogram
TARGET
Beam, Inc.
Wintrust Community Banks

ABSOLUT ELYX
Moët Hennessy USA
US Foods
Stella Artois
Chipotle Mexican Grill
RUFFINO
SIMI
Ste. Michelle Wine Estates

The Patrón Spirits Company
Mionetto Prosecco
Hyatt Regency Chicago
Mariano's
Goose Island Beer Co.
Gibsons Restaurant Group
Supreme Lobster & Seafood Co.

BON APPÉTIT SPONSORS:
Vitamix
Kerrygold Butter and Cheese

back of the napkin



Bono

BEER ADVOCATE

Spotted Pig co-owner Ken Friedman credits Bono with teaching the Pig's bartenders how to pull a proper Irish pint.

When the **Spotted Pig** opened its doors in New York City's West Village in 2004, co-owner Ken Friedman made one big mistake: He put Beamish on tap instead of Guinness. "It was Bono who said to me, 'Are you f%^&ing nuts?!'" recalls the restaurateur. "I said to him, 'Well, I thought we'd be a little alternative.' And he was like, 'Not when it comes to Guinness. You've gotta have Guinness.'" Bono and Friedman have been friends since 1981, when the latter, a concert promoter at the time, booked a then-unknown band called U2 to play in San Francisco. When Friedman later decided to enter the restaurant business, Bono was one of his first customers. In the decade since, Bono has remained one of the gastropub's most loyal fans (and his bandmate the Edge can't get enough of the Pig's ricotta *gnudi*, at left). "Ken and April [Bloomfield] have created a democratic atmosphere," he says. "You feel like you know everyone even though you don't; you think live music is playing even when it's not; and even when it's messy, it's mellow. It's just a shame Ken isn't tall enough to pull a good pint." —ANDREW PARKS

POST-GIG HAUNT

"I remember so many great nights in the Pig, and the ones I don't remember I'm sure were even better."

Written in
New York
City on
February 17,
2014

BEN & JERRY'S
Core

**GOOD TO
THE CORE**



Each new Core flavor has a thick, gooey center surrounded by chunk-filled ice cream. Dig in for spooning pleasure!

PROMOTION

Summer's Hottest Accessory



Get both the print and digital issues of **Bon Appétit**
for one great introductory price.
Go to bonappetit.com/go/amazon to subscribe.

Already a magazine subscriber? For tablet access, download the *Bon Appétit* app and enter your subscription number from the mailing label.

Available on the iPad®, Kindle Fire, and NOOK Tablet™

