

food
network
magazine



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INA'S
HOMEMADE
ICE CREAM



CURTIS'S
GRILLED
PORK CHOPS



**ULTIMATE
BURGER
GUIDE**

IT'S
SUMMER!

109
NEW RECIPES

**Weeknight
Dinners**
On the Grill

Potato Salad
FOUR WAYS

No-Bake
S'MORES CAKE

ENTER OUR COLORING CONTEST! PAGE 22



Make
your own
lobster
rolls!



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JUNE 2017

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AND OTHER COOL
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PHOTO: RYAN DAUSCH; FOOD STYLING: CHRISTINE ALBANO; PROP STYLING: PAIGE HICKS.

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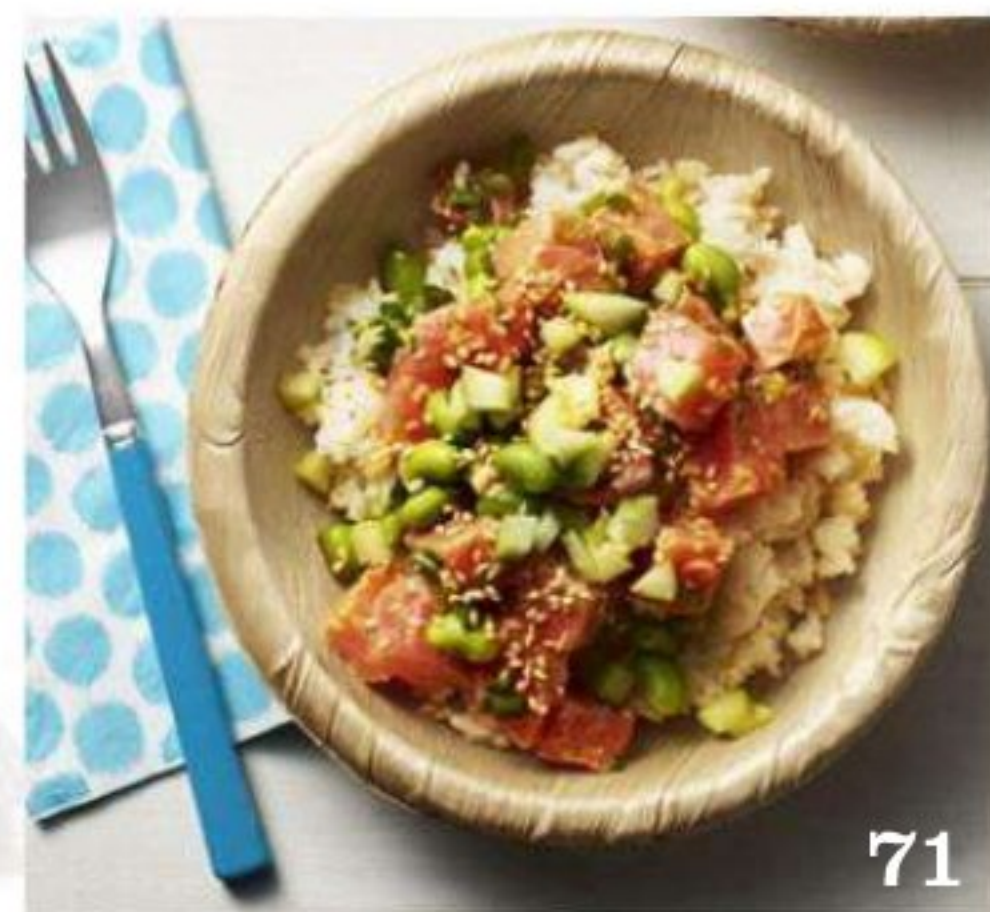
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#WINNING!

Have even more summer fun with foodnetwork.com's video series How to Win Summer! You'll find new recipes for rosé ice pops, grilled paella, campfire cookies and more at foodnetwork.com/winsummer.

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To Your Health

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DINNERS UNDER 500 CALORIES

Try these light meals from our Weeknight Cooking section.



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CALORIES: 420



MOROCCAN MEATBALL SOUP
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CALORIES: 400



SINGAPORE NOODLES WITH TOFU
PAGE 96

CALORIES: 470



GRILLED STRIPED BASS WITH ORANGES AND WATERCRESS
PAGE 96

CALORIES: 460

CHEW ON THIS!

Here's another compelling reason to take your time and really savor that burger: Chewing releases immunity-boosting cells—the same ones released by friendly bacteria in the gut, according to a new study.



LOOKING GOOD

A recent study found that a higher intake of veggies, fish, olive oil and legumes may result in fewer wrinkles. If you want younger-looking skin, check out these recipes:



Vegetables

Have one of the salad skewers on page 61.



Fish

Try the tuna poke on page 71.



Olive oil

Make the vinaigrette on page 105.



MORE PRODUCE, PLEASE

Eating five servings of fruit and vegetables a day is healthy. Eating eight might make you superhuman! A recent survey of studies found that people who consumed eight servings every day reduced their risk of premature death by almost a third, compared with those who ate little to no produce. The report, published in the *International Journal of Epidemiology*, also found that the risk of heart disease, stroke and premature death decreased by almost 11 percent for every two-serving increase in vegetables and fruit. Get two servings in one dish with the kale and strawberry salad on page 98.



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Star Search

Find your favorite Food Network celebs in this issue.

What's your must-have boardwalk treat?

"A ROOT BEER FLOAT!"



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Michael Symon
Iron Chef America;
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"A CORN DOG! WHAT'S MORE AMERICAN THAN THAT? IT'S MEAT ON A STICK ENCASED IN FRIED BATTER."

WIN A GRILL!

It's officially grilling season! Check out our kamado grill story on page 34 and enter for a chance to win a Char-Griller AKORN Kamado Grill, courtesy of Char-Griller and Food Network Magazine. Visit foodnetwork.com/kamadogrill to enter.



NO PURCHASE NECESSARY TO ENTER OR WIN. Kamado Grill Sweepstakes. Sponsored by Hearst Communications, Inc. Beginning May 16, 2017, at 12:01 a.m. ET through June 20, 2017, at 11:59 p.m. ET, go to foodnetwork.com/kamadogrill on a computer or wireless device and complete the entry form pursuant to the on-screen instructions. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Odds of winning will depend upon the total number of eligible entries received. Open to legal residents of the 50 United States and the District of Columbia who have reached the age of majority in their state or territory of residence at time of entry. Void in Canada and Puerto Rico and where prohibited by law. Sweepstakes subject to complete official rules available at foodnetwork.com/kamadogrill.



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– Cooked lightly with olive oil –



– To lock in layers of flavor –

One hundred and fifty years ago, Francesco Bertolli embraced The Tuscan Way by using simple ingredients and elevating the flavors of each one. This inspired us today to create a bright and fresh-tasting sauce. Bring Bertolli home tonight and try dinner The Tuscan Way.



Bring Tuscany

To Your Table

Press on

"Aarón Sánchez gave me a tortilla press and I love it. Fresh corn tortillas are super easy and they're so much better than store-bought. The secret: Line the press with two pieces of plastic cut from a freezer bag and the tortilla will peel right off." *Victoria Cast Iron Tortilla Press, \$25; target.com*



Close shave

"Food Network and I agreed a long time ago that my look should be consistent, so you'll only see me with a beard during five-part tournaments, which shoot over consecutive days. Then, off it goes. I moisturize after shaving with Kiehl's Facial Fuel, which has just a little bit of wake-up menthol in it." *Facial Fuel, \$25; kiehls.com*



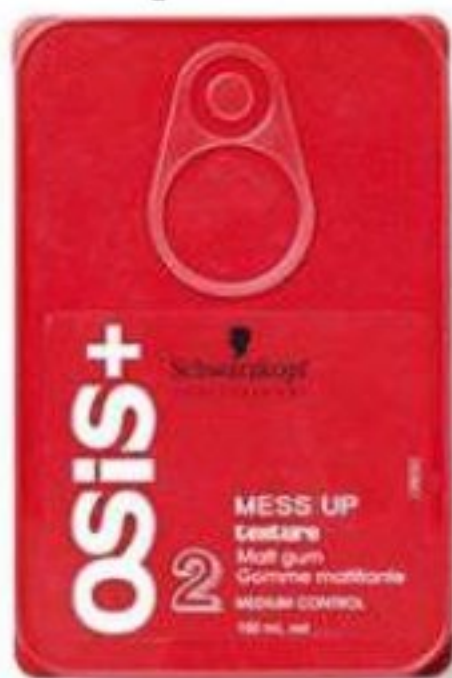
Slip-on sneakers

"When we're shooting, I'm on my feet for the whole day—an episode takes 12 hours—so comfort is key. My go-tos are laceless Converse All Stars by John Varvatos. Some people think sneakers are not OK with suits. I don't care." *Converse by John Varvatos Chuck Taylor All Star Vintage Slip, \$110; zappos.com*

STAR SPOTLIGHT



Split-second hairstyle



"I use a matte gum by Schwarzkopf called Mess Up, which pretty much sums up my hairstyle. I like it short and easy; my hair takes 10 seconds." *Osis+ by Schwarzkopf Mess Up, \$10; amazon.com*



Signature glasses

"I've worn glasses since fifth grade. I like frames that have style but aren't so outrageous that they're all people see. I have five or six pairs, but I especially like these—they look like wood but are actually plastic." *Benson in Black and Blonde, \$225; brooklynspectacles.com*



Lean jeans

"Kitty Boots has been my stylist since *Queer Eye*, and she puts me in Levi's 511 jeans—slim, but not skinny." *511 Slim Stretch Fit Jeans in Dark Hollow, \$70; levis.com*

Ted Allen

The *Chopped* host tells us about his essential jeans—and the secret ingredient in his 10-second hairstyle.

Speed demon

"A couple years ago, my husband, Barry, and I spotted a used 2013 Porsche 911 Carrera S and suddenly I needed a radar detector. Our car has a 400-horsepower, naturally aspirated flat six and a seven-speed manual transmission. The power and cornering are incredible." *Pre-owned vehicles, prices vary; porsche.com*



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Published by **Hearst Communications, Inc.**,
a unit of Hearst Corporation
300 West 57th Street
New York, NY 10019

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foodnetwork.com/magazine

PRINTED IN THE U.S.A.

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Tails, You Win

We've rejected all sorts of delicious food for the **cover** of this magazine based solely on appearance. Sometimes a burger won't sit up straight. Sometimes a cake looks a little too messy. Sometimes we try to make something look decent and eventually give up because it's oddly shaped and crusty and never going to cut it as a cover model. (I'm talking about you, fried chicken.)

But once in a while we discard a cover photo that looks *and* tastes great—and for some reason, this keeps happening to **lobster**. In our first attempt at a lobster cover, for the June 2012 issue, we photographed a lobster salad in lettuce cups. It was **colorful**, fresh and unexpected...but when we polled potential magazine buyers, lobster salad lost out to beef **sliders**. Last year, we tried again with Guy Fieri's Southwestern lobster rolls. They were off the chain, as Guy would say, but then they were edged out in a poll by a Tex-Mex **turkey burger**. This year, we considered a classic lobster roll, along with a second contender, a s'mores icebox cake covered with toasted marshmallows. We spent equal time on each dish, trying different plates and background colors, and when we got back to the office I was sure the **s'mores cake** was going to win. Don't get me wrong, I loved the lobster rolls—they practically screamed **summer**.

But I thought too many colleagues would say what they've said about lobster in the past: "Isn't it too **expensive** for the cover? Isn't lobster too luxurious?"

As you might have guessed from the issue you're holding, the third time for lobster was the charm. I think this is because America is finally thinking of lobster the way **New England** has thought of it all along: as super-casual summer grub. I eat lobster rolls on many summer weekends from a rickety lakeside shack in Chester, Connecticut, and that's not luxurious in the slightest. If you're inspired to make your own lobster rolls this summer, the recipe is on page 68. And for dessert? Well, the s'mores cake looks pretty good—for a cover reject.

Maile

Maile Carpenter
Editor in Chief

🐦 @MaileCarpenter
📷 Maile_FNMag

LOBSTER FINALLY GETS
A STARRING ROLE!



CARPENTER: TRAVIS HUGGETT; FOOD PHOTOS, FROM LEFT: ANNA WILLIAMS; RYAN DAUSCH (2).

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Tea
TASTE



June

SUN	MON	TUE	WED	THU	FRI	SAT
				1 Kick off the month with homemade fro-yo: Combine 4 cups plain Greek yogurt with ¼ cup each corn syrup and confectioners' sugar. Churn in an ice cream maker.		3 The first American space walk took place on this day in 1965. Mix up astronaut fruit salad: Toss freeze-dried strawberries and blueberries with crushed meringues.
	5	6 The first drive-in theater opened today in 1933. Make popcorn for movie night: Toss 12 cups popcorn with ¼ cup melted butter and a packet of ranch dressing mix.	7 	8	9 Happy fry day! Bake frozen sweet potato fries and toss with shichimi togarashi (Japanese seasoning) while hot. Serve with teriyaki sauce.	10 
4 Get to know this year's Food Network Star hopefuls on page 37, then catch the premiere tonight at 9 p.m. ET.						
11 	12 Shake Shack turns 13 today. Find our version of a Shack Burger and other cult-favorite patties on page 151.	13 	14 Make Flag Day waffles for breakfast: Spread waffles with cream cheese; top with blueberries and pipe lines of red jam.	15		17 Help kids make early Father's Day treats: Top cupcakes with blue frosting and pipe a fishing line with white frosting. Add a pretzel fishing rod and a gummy fish candy.
18 Surprise Dad today with breakfast burgers: Sandwich sausage patties between hamburger buns; top with cheddar, a fried egg and hot sauce.	19 	20	21 Celebrate the first day of summer with frozen negronis: Mix ½ cup each Campari, sweet vermouth and gin; freeze in ice cube trays. Blend with ice until slushy.	22 	23 	24 Coffee was reportedly first planted on Hawaii's Kona Coast 200 years ago today. Make tropical iced coffee: Pour coconut milk beverage into iced coffee.
25 	26 Beat the Monday blues with two-ingredient ice pops: Puree 4 ripe bananas with ¼ cup chocolate-hazelnut spread; freeze in pop molds.	27 	28 Cool off with gazpacho: Puree 6 tomatoes, 1 bell pepper, 1 cucumber, ½ onion and ¾ cup olive oil in a food processor. Season with vinegar and salt.		30 Try a new appetizer: a grilled cheese plate. Brush slices of halloumi cheese with olive oil; grill 2 minutes per side. Serve with thin slices of grilled bread.	

FLAG WAFFLE, CUPCAKE AND BREAKFAST BURGER: RALPH SMITH; FOOD STYLING: MICHELLE GATTON. FROZEN YOGURT: KANA OKADA. STRAWBERRIES AND GAZPACHO: LEVI BROWN. POPCORN AND BANANA-HAZELNUT ICE POPS: ALAMY. SWEET POTATO FRIES: ISTOCKPHOTO. GRILLED HALLOUMI: SHUTTERSTOCK. COFFEE BEANS: GETTY IMAGES. FROZEN COCKTAIL: SARAH ANNE WARD.

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Color This Dish!

Break out your markers (or colored pencils!) and you could win big.



**Color the best-looking orange
and you'll receive \$500 courtesy of
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How to enter:

- 1 Color this orange—on this page, a photocopy or a page printed from foodnetwork.com/colorthisdish.
- 2 Go to foodnetwork.com/colorthisdish and submit a scan or photo of your finished work. The winner will receive \$500 and three runners-up will each receive \$50.

NO PURCHASE NECESSARY TO ENTER OR WIN. Color This Dish! Contest. Sponsored by Hearst Communications, Inc. Beginning May 16, 2017, at 12:01 a.m. ET through June 6, 2017, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/colorthisdish on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and a scanned copy or photo of your completed work that appears in the June 2017 issue of Food Network Magazine. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/colorthisdish.



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Bringing people together for your next backyard barbecue is a breeze with Food Network + Kohl's on your side. Just light up the grill, mix up some drinks and lay out a fabulous help-yourself spread. All that's left is to turn on some tunes and watch summer days turn into summer nights.

Shop the collection only at Kohl's and [Kohls.com/FoodNetwork](https://www.kohls.com/FoodNetwork).

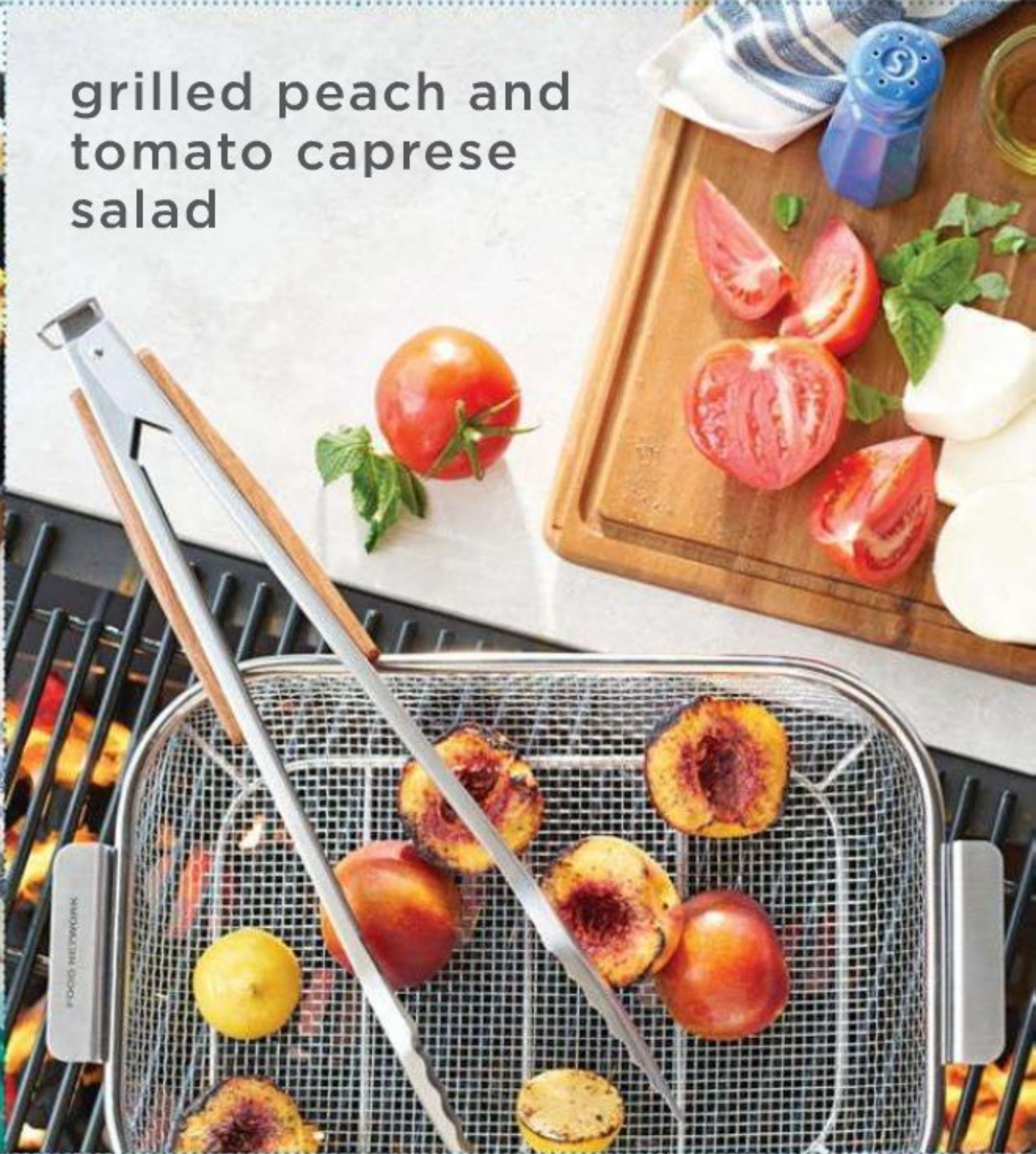
make it sizzle

We're firing up the grill to infuse these dishes with some seasonal flair. Pair them with a cool refreshing drink and presto—it's a party!

low-country shrimp boil



grilled peach and tomato caprese salad



mint, lime & cucumber sparkling pitcher



outdoor entertaining made easy



it's sizzlin'

We're firing up the grill to infuse these dishes with some seasonal flair. Pair them with a cool refreshing drink and presto—it's a party!



grilled peach and tomato caprese salad



Nonstick cooking spray, for the grill basket
3 ripe peaches (about 1 pound total), halved and pitted
1 large lemon, halved crosswise
7 tablespoons extra-virgin olive oil
Kosher salt and freshly ground black pepper
2 teaspoons honey
2 ripe large tomatoes (about 1 pound total), each cut into 8 wedges
One 8-ounce ball fresh mozzarella, cut into 16 wedges
1/3 cup fresh basil leaves, torn
1/3 cup fresh mint leaves, torn

Prepare a grill for medium-high heat. Spray a **Food Network™ Stainless Steel Grill Basket** with nonstick spray. Put on the grill.

Combine peaches, lemon, 1 tablespoon oil and a large pinch salt and pepper in a bowl. Lay the peach and lemon pieces cut-side down in the grill basket (reserve the bowl). Grill until the peaches are charred around the edges and tender but still hold their shape, 3 minutes. Transfer to a cutting board; let cool slightly.

Juice the lemon into the reserved bowl. Whisk in the honey and a large pinch salt and pepper. Slowly whisk in remaining 6 tablespoons oil. Cut the peaches in half, add to the bowl along with the tomatoes and toss gently.

Arrange the tomatoes, peaches and mozzarella on a large platter. Drizzle with remaining dressing. Season with more salt and pepper and sprinkle with basil and mint. Serve immediately.

Special equipment: a large grill basket

Yield: 6 servings
Active Time: 20 minutes
Total Time: 25 minutes

low-country shrimp boil



14 ounces andouille sausage
1 stick unsalted butter, at room temperature
2 tablespoons chopped fresh parsley
1 tablespoon seafood seasoning
1 large lemon, zested (about 1 tablespoon) and cut into wedges
12 ounces peeled and deveined medium shrimp
8 ounces thin green beans, trimmed and cut into 1-inch pieces
2 ears corn, cut into 1-inch pieces
Crusty bread, for serving

Heat gas or charcoal grill to medium-hot.

Grill the sausage, turning several times, until cooked through and hot, about 10 minutes. Let cool slightly on a cutting board, then cut into 1/2-inch pieces.

Put a **Food Network™ Preseasoned Cast-Iron Sizzle Pan** on the grill to heat.

Melt the butter in a small saucepan on the grill, 2 to 4 minutes. Remove from heat and stir in the parsley, seafood seasoning and lemon zest. Pour half the butter mixture into a large bowl (reserve the rest). Add the shrimp, green beans, corn and sausage; toss to combine. Transfer to the sizzle pan. Cover the grill and cook, stirring twice, until the shrimp is just cooked through, 8 to 12 minutes.

Carefully transfer the sizzle pan to its wooden server. Drizzle with remaining butter mixture. Serve with lemon wedges and bread.

Special equipment: a 12-by-9-inch preseasoned cast-iron sizzle pan with heatproof wooden server

Yield: 6 servings
Active Time: 30 minutes
Total Time: 40 minutes

mint, lime & cucumber sparkling pitcher



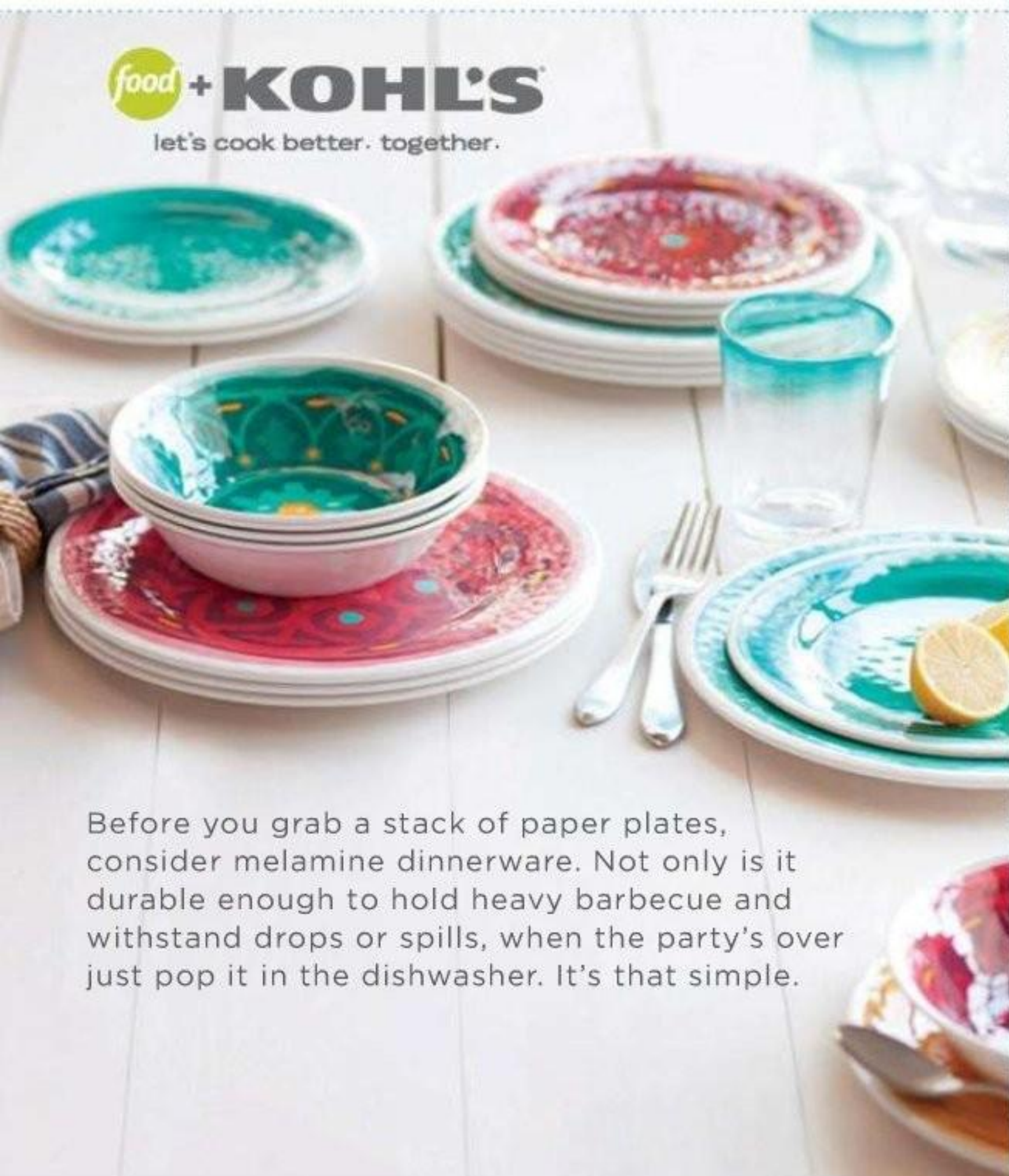
1 large bunch fresh mint
1/2 cup sugar
1 medium cucumber (about 8 ounces), sliced into thin rounds
1/2 cup lime juice (from about 8 limes), plus 1 lime, sliced into thin rounds
3 cups seltzer

Roughly chop half of the mint (stems and all) and set aside. Pick the leaves off the remaining mint and reserve separately.

Combine the sugar and 1/2 cup water in a small saucepan. Bring to a boil over medium heat, stirring occasionally to dissolve the sugar. Remove from the heat, add the chopped mint and half the cucumber slices and let cool.

Pour the cucumber-mint syrup through a strainer into a **Food Network™ 57-oz. Pitcher**, using the back of a ladle or rubber spatula to press down on the solids to extract as much flavor as possible. Add the lime juice, lime slices, remaining cucumber and picked mint leaves. Add enough ice to fill the pitcher (about 6 cups), then pour in the seltzer. Stir and serve immediately in **Food Network™ Double Old-Fashioned Glasses**.

Yield: 6 servings
Active Time: 15 minutes
Total Time: 30 minutes (includes cooling time)



Before you grab a stack of paper plates, consider melamine dinnerware. Not only is it durable enough to hold heavy barbecue and withstand drops or spills, when the party's over just pop it in the dishwasher. It's that simple.

You Asked...

Food Network stars answer your burning questions.



Damaris, I would really like recipes for revamped pimiento cheese, or a spicy version of fried green tomatoes. Do you have any ideas?

Amy Stevens
via Instagram

I love substituting half of the cheddar in my pimiento cheese recipe (foodnetwork.com/pimientocheese) with smoked gouda or blue cheese, but you could also change the roasted red peppers to green chiles for a spicy version. For a twist on fried green tomatoes, try using pickled green tomatoes. I use Doux South when I haven't canned my own. You can find them at douxsouth.com.

—Damaris Phillips

Katie, what is the best way to prepare kale for "kale newbies"? My family recently tried it pan-fried with salt and pepper. We were not impressed, but I want to give it another go.

Kira Rigterink
Vicksburg, MI

I would make a salad with raw kale. Just be sure to remove the ribs and finely chop the leaves. Kale isn't like typical greens that you can toss in dressing and eat right away. Let the kale marinate in the dressing for at least 10 minutes and it will become more tender.

—Katie Lee

Duff, when I bake cupcakes, they shrink away from the liners. What's happening—and how do I fix it?

Heather Kralik
Bay Village, OH

It sounds like you're either using the wrong kind of flour or overmixing your batter. Instead of all-purpose flour, try cake or pastry flour, which yields a more delicate and tender product. And when you mix the batter, be gentle. Do it slowly—and just enough that the batter barely comes together. This will help the cupcake shrink less.

—Duff Goldman

Anne, I have tried everything I can to get a beautiful brown sear on scallops, but nothing ever works. Can you give some tips?

Theresa Dilks
Powder Springs, GA

Before searing scallops, I let them sit at room temperature for 10 to 15 minutes, then I pat them really dry. I can't stress that enough! If the scallops are at all moist, you'll never get a good sear on them. Also, add a light coating of oil to your pan and make sure it's screaming hot, to the point where it's almost smoking. Season the scallops right before you put them in the pan and don't overcrowd them. While they cook, resist the urge to check them. You'll know they're ready when you shake the pan and they come loose on their own.

—Anne Burrell

Sunny, I love your "shortcut" recipes on *The Kitchen* with no more than five ingredients. Which is your favorite?

Nancy Knight
Kansas City, MO

Right now, it's my 1-2-3 Pizza Dough: 1 tablespoon garlic-and-herb seasoning, 2 cups Greek yogurt and 3 cups self-rising flour. Blend everything in a stand mixer until it comes together. Then make a ball and spread it onto an oiled baking sheet or pizza stone. Top as you would any pizza dough and bake at 450° for 12 to 16 minutes.

—Sunny Anderson

NEW TO KALE?
KATIE SAYS TRY
IT IN A SALAD.



Have a question for a Food Network star? Ask it at foodnetwork.com/youasked.

KALE: GETTY IMAGES.

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In the Know

Eating Like a Man

Something to keep in mind when you're grocery shopping for your Father's Day cookout: New research suggests that when a man is in a social situation—like at a barbecue or tailgate, or even just on a date—he eats 30 percent more food than he would if he were alone. Women in the study, on the other hand, ate less when people were watching.

SOURCE: CORNELL FOOD AND BRAND LAB



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FOOD NEWS

CATCH AND RELEASE

It's rare enough to catch a 20-pound lobster—let alone two in the same trap—so when a giant male and female were caught and shipped to the Old Homestead Steakhouse in New York City earlier this year, the owners declared the crustaceans a couple. In a true act of love, they returned the lobsters to the Atlantic.



RESTAURANT STAFFERS SHOW OFF LOUIE (LEFT) AND LOUISE.

Cutting Corners

If you want to reduce your sweets intake, offer to slice the cake at the next party: People who serve themselves are more likely to eat a smaller portion than those who let someone else do the cutting.

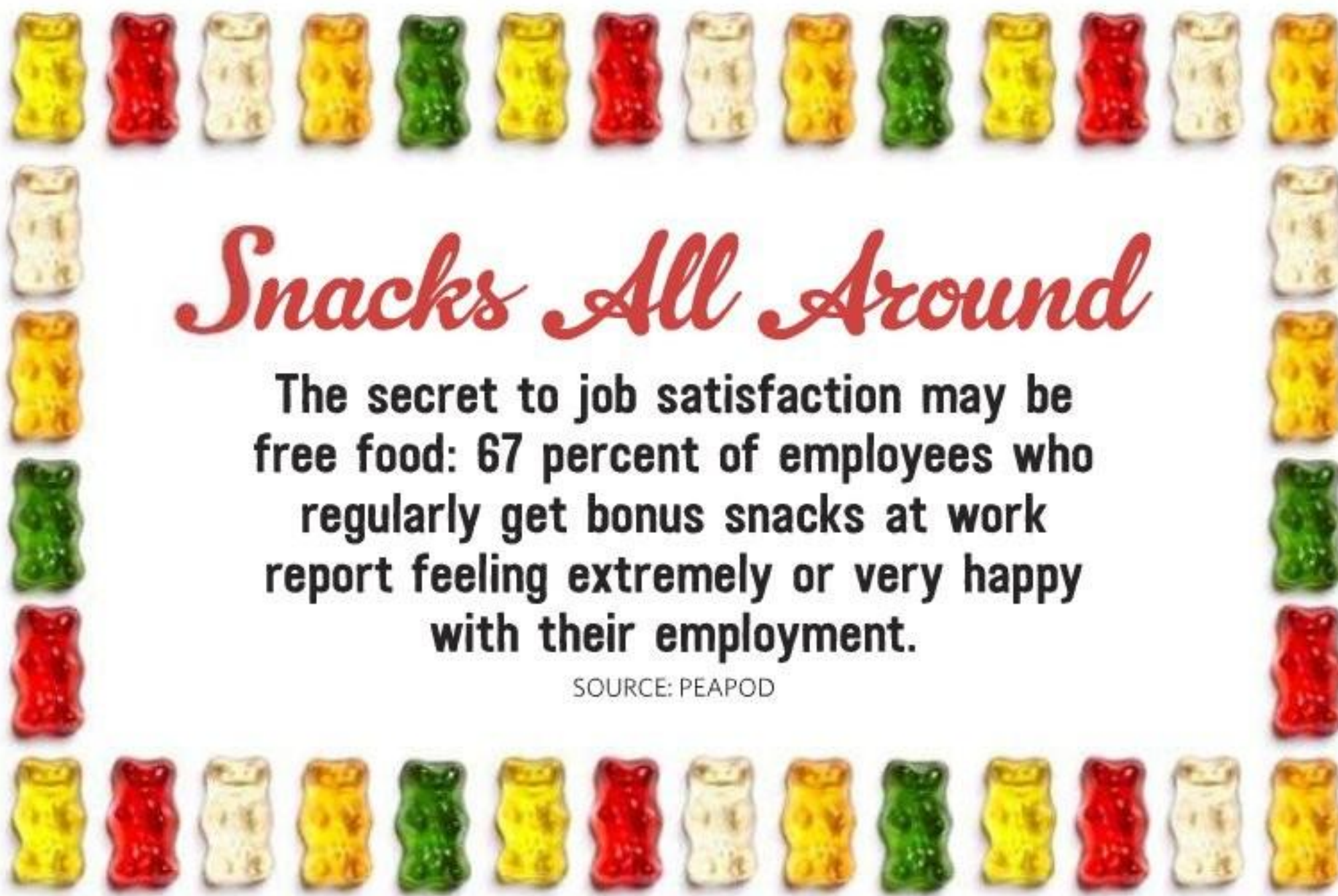
SOURCE: UNIVERSITY OF SOUTHERN CALIFORNIA



JUST PEACHY

This might not come as a surprise to emoji fans: Only 7 percent of tweets that include the peach emoji actually refer to the fruit. Most people think it looks more like a tush.

SOURCE: EMOJIPEDIA



Snacks All Around

The secret to job satisfaction may be free food: 67 percent of employees who regularly get bonus snacks at work report feeling extremely or very happy with their employment.

SOURCE: PEAPOD




SPACE CABBAGE

Call it one giant leaf for mankind: Astronauts aboard the International Space Station recently ate the first cabbage grown in space. On board the spacecraft, members of the crew cultivated the plant (pictured above; it looks like lettuce) in a microgravity environment, pioneering a process that could lead to farming during long voyages to Mars.



TO CHILL OR NOT TO CHILL?

If you want to get the conversation going at your next cookout, ask people where they keep their ketchup: in the fridge or in the pantry? According to one recent poll, consumers are split down the middle on this topic, and many have strong opinions about which location is better. At the risk of upsetting half the ketchup lovers out there, here's our two cents on the matter (and on storing other opened condiments).

	PANTRY	FRIDGE	
 Ketchup	☑		Ketchup is naturally acidic, so it's shelf-stable for up to a month. If it takes you longer to go through a bottle, keep it in the fridge.
 Mustard	☑		Mustard also contains acid and can survive in the pantry for two months.
 Worcestershire sauce	☑		Worcestershire sauce's main ingredient—vinegar—is a preservative, so it isn't perishable. A bottle can last in the pantry for three to four years.
 Mayonnaise		☑	You have two to three months to use up that jar of mayo.
 Hot sauce	☑		Most commercial bottles of hot sauce contain enough acid to survive in the pantry for three years, though the color might change.
 Barbecue sauce	☑		Barbecue sauce can last in the pantry for a month, but if you don't plan to use it that quickly, keep it in the fridge for up to six months.
 Honey	☑		Honey keeps in a cool, dark, dry place for up to a few years. If kept in the fridge, it might crystallize.
 Maple syrup		☑	Syrup will keep best if stored in the fridge for up to a year.



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Know It All: KAMADO GRILLS

Here's what you need to know about those egg-shaped cookers.



BIG GREEN EGG

The company behind these grills initiated the trend in the US in 1974. They're powered with lump charcoal instead of briquettes.

\$859 for large;
biggreenegg.com
for stores

The hottest thing

in backyard cooking actually originated a few thousand years ago in East Asia: kamado grills.

Popular versions like the Big Green Egg have been steadily moving beyond chef circles and onto patios all over the country. The big reason for the boom: versatility. These grills function as a smoker and oven, too, so you can use them for searing burgers, slow-roasting a pork shoulder or cooking pizza. Most versions are ceramic inside and can get super hot, maxing out at 750°. But they can also hold a low temperature. One load of charcoal will fuel a 250° fire for 18 hours, meaning you can smoke a big cut of meat overnight. Here are some options if you're in the market.



CHAR-GRILLER AKORN KAMADO

The cooking surface of the Akorn is 20 inches across and can fit about 17 hamburgers. It's made with porcelain-coated steel, so it's more budget-friendly.

\$300; homedepot.com

THESE FOOD NETWORK STARS ARE FANS:



Michael Symon

"If you're going to make a big investment in a grill, it needs to be versatile. The ceramic egg can do so many things. Pizzas take 90 seconds and turn out better than ones from my wood-burning oven."



Ted Allen

"I live for my kamado grill. There's nothing I like better than the sweet smell of 10 pounds of dry-rubbed pork wafting through my little backyard, slowly getting tender for eight hours."



Bobby Flay

"My favorite things to cook on a Big Green Egg? Brisket and whole turkeys. No other piece of cooking equipment yields greater results, not even my restaurant ovens."



WEBER SUMMIT CHARCOAL

Weber released its entry into the kamado grill field last year. Unlike the company's iconic kettle, this one has a double wall, which helps regulate temperatures over longer cooking times. **\$1,699;** weber.com for stores



VISION GRILLS HYBRID PLAZA

If you want the easy-on, easy-off convenience of a gas grill, this propane newcomer fits the bill. Use smoking chips to get the smoky flavor of a typical kamado.

\$1,400; williams-sonoma.com

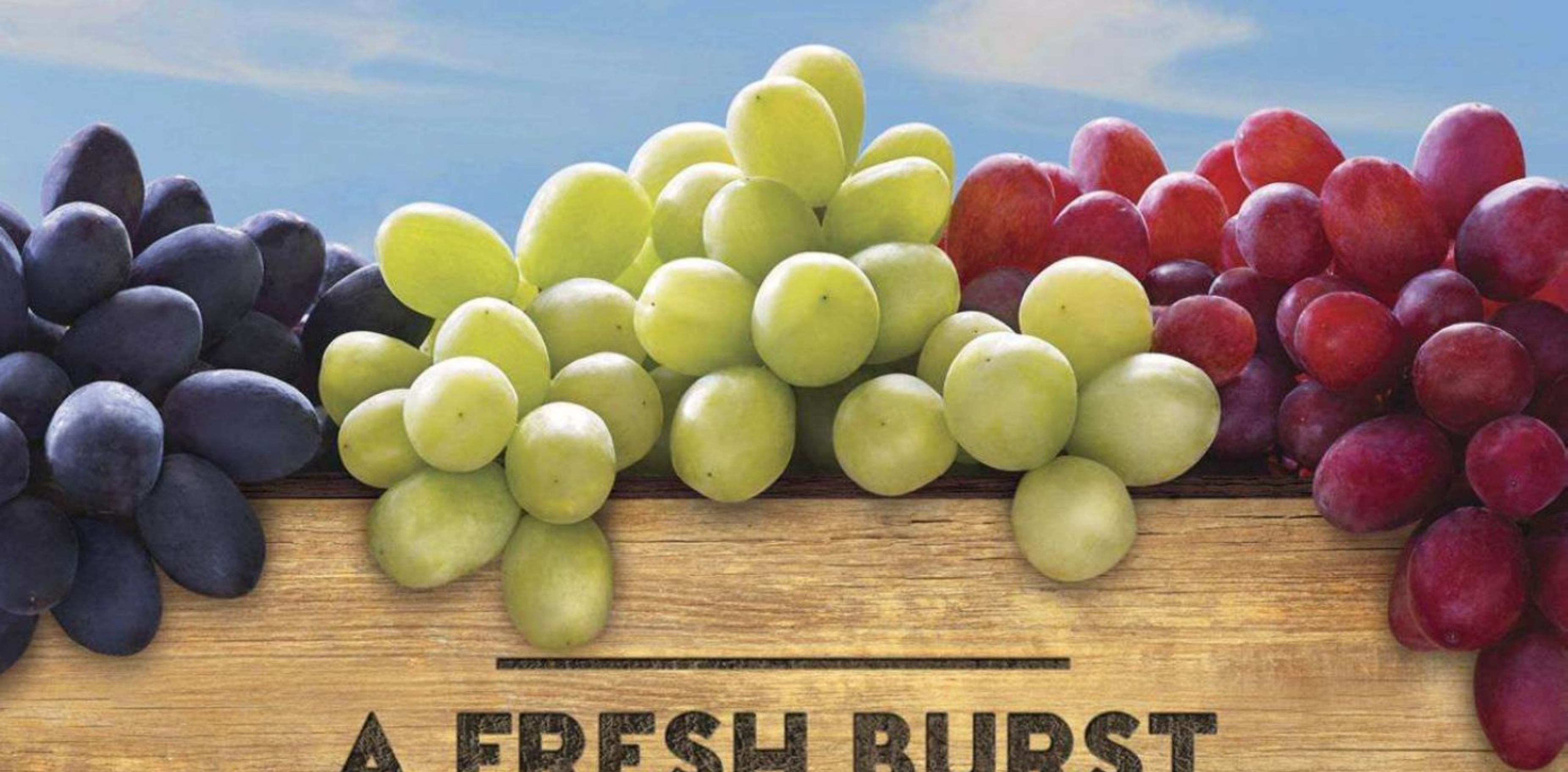
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In It to Win It

Meet the next batch of *Food Network Star* finalists—
and try to spot the champion!

CORY BAHR MONROE, LA



PRIVATE CHEF AND CATERER

DREAM SHOW *Secret South*. I want to travel forgotten highways of the South in search of the soul of the region's cooking.

FAVORITE DISH TO MAKE Cornbread in my grandmother's cast-iron skillet.

WHEN I'M NOT IN THE KITCHEN I'm fishing.

FOOD NETWORK IDOL Morimoto is the man!

AMY POTTINGER HONOLULU



FOOD BLOGGER

DREAM SHOW *Amy's Crazy Kitchen*. Food bloggers and home cooks would join me in the kitchen while I make delectable dishes.

BIGGEST CHALLENGE Time management.

FAVORITE DISH TO MAKE Pizza. I wish my metabolism could handle more!

CLAIM TO FAME Among my friends, I'm known as the good cook with the big mouth.

ADDIE GUNDRY LAKE FOREST, IL



CREATIVE DIRECTOR AT A PUBLISHING COMPANY

DREAM SHOW *Entertaining with Addie*. I would make creative cocktails, easy appetizers and my signature edible party favors.

GO-TO INGREDIENT Hot sauce.

CLAIM TO FAME I cooked for the pope while working in France.

FOOD NETWORK IDOL Bobby Flay. We both dropped out of school to pursue our passions.

BLAKE BALDWIN FLEMINGTON, NJ



SENIOR MANAGER AT A DIGITAL MARKETING AGENCY

DREAM SHOW *Beyond the Plate*. I would travel the world to learn about traditional recipes.

GO-TO INGREDIENT Citrus.

BIGGEST CHALLENGE I haven't spent as much time in the kitchen as my competitors who cook for a living.

CLAIM TO FAME I trained with the first American chef to win the Bocuse d'Or [the "culinary Olympics"].

DAVID ROSE ATLANTA



SPECIAL EVENTS CHEF AND FOOD COLUMNIST

DREAM SHOW *Bikes & Bites*. I would travel the country on my motorcycle tasting undiscovered foods.

COMPETITIVE ADVANTAGE Being an overachiever. Losing isn't an option.

GO-TO INGREDIENT Red curry paste. It is great for stews, sauces, seafood, meat...everything and anything!

WHEN I'M NOT IN THE KITCHEN The gym is my sanctuary.

CAODAN TRAN DALLAS



PERSONAL CHEF

DREAM SHOW *Tranmade*. I would highlight fresh Vietnamese-inspired recipes from immigrant families.

BIGGEST CHALLENGE I am highly critical of myself.

FAVORITE DISH TO MAKE Pho—it takes time, care and love and produces a meal that feeds you physically, mentally and emotionally.

CLAIM TO FAME I competed on *Cooks vs. Cons*.

RUSTY HAMLIN ATLANTA



PARTNER AND EXECUTIVE CHEF AT ATKINS PARK

DREAM SHOW A chef-driven talk show incorporating comedy, cooking demos, interviews and live music.

WHEN I'M NOT IN THE KITCHEN I'm playing golf.

WEIRDEST THING IN MY FRIDGE Pickled Brussels sprouts.

BIGGEST FAN It's a close tie between my mother and my fiancée.

SUZANNE LOSSIA DETROIT



PERSONAL CHEF

DREAM SHOW I would entertain my family and friends—I've been cooking for them since I was 10.

FAVORITE DISH TO MAKE Baked whole chicken with saffron basmati rice.

BIGGEST CHALLENGE I tend to make too much food. In my family, you always take home leftovers!

WEIRDEST THING IN MY FRIDGE Which fridge? I have five at my house.

NANCY MANLOVE TEXAS CITY, TX



EXECUTIVE CHEF

DREAM SHOW *In Nana's Kitchen*. I would share food and memories of my life with my kids and grandkids.

FAVORITE DISH TO MAKE Boeuf bourguignon.

CLAIM TO FAME My strawberry-white chocolate cream cake led to my becoming a professional chef after retiring from NASA's Space Shuttle program.

FOOD NETWORK IDOL Alton Brown.

JASON SMITH GRAYSON, KY



SCHOOL CAFETERIA COOKING MANAGER AND CATERER

DREAM SHOW *Country Bling*. I would showcase classic country cooking, then teach people how to make the recipes in a contemporary way.

COMPETITIVE ADVANTAGE I'm good at teaching cooking with humor.

GO-TO INGREDIENT Honey. Also bourbon, bacon and butter.

CLAIM TO FAME I won the 2016 *Holiday Baking Championship*.

TRACE BARNETT WINFIELD, AL



EVENT PLANNER AND BLOGGER

DREAM SHOW I want to showcase how to live a beautiful and well-balanced life in a swanky Southern way—I'll call it *The Bitter Socialite*.

BIGGEST CHALLENGE Trying to stick to a recipe. I put my own spin on things.

WEIRDEST THING IN MY FRIDGE Pokeweed, a plant that can be toxic if not properly prepared.

BIGGEST FAN My dog, Murphy Brown. He's my official taste tester.

TOYA BOUDY NEW ORLEANS



PERSONAL CHEF

DREAM SHOW *Big Easy Cooking*. I would take viewers to spots in New Orleans and show them how to make dishes like po'boys at home.

COMPETITIVE ADVANTAGE I can cook complex meals very quickly.

FAVORITE DISH TO MAKE Gumbo, because of its history.

WHEN I'M NOT IN THE KITCHEN I'm spending quality time with my husband and kids, ages 18, 11 and 4.

Catch the premiere of *Food Network Star* on Sunday, June 4 at 9 p.m. ET and find out which of these *Comeback Kitchen* competitors will return.



ROB BURMEISTER
SEASON 12



EMILIA CIRKER
SEASON 11



MATTHEW GRUNWALD
SEASON 11



JOSH LYONS
SEASON 8



DANUSHKA LYSEK
SEASON 9



JAMIKA PESSOA
SEASON 5



JOY THOMPSON
SEASON 12

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WHAT'S YOUR Ina IQ?

Take this quiz to find out how well you know the Barefoot Contessa!



Catch the new season of Ina Garten's show *Barefoot Contessa—Cook Like a Pro*, starting May 28 at 11 a.m. ET.

1 What color is Ina's stand mixer?



A. White



B. Black



C. Navy



D. Red

2 Which of these is not one of Ina's recipes?

A. Chicken with 40 Cloves of Garlic

B. Accidental Turkey

C. Confetti Corn

D. The Simplest Foie Gras

3 Which is Ina's favorite cocktail?



A. Jack and Coke



B. Negroni



C. Whiskey sour



D. Gin and tonic

4 Which kitchen tool does Ina consider unnecessary?



A. Lemon squeezer



B. 1/3 cup measure



C. Garlic press



D. A quarter sheet pan



5 Ina's signature brownies are known as:

A. Ridiculous Brownies

B. Insane Brownies

C. Ultimate Brownies

D. Outrageous Brownies

6 Ina and Jeffrey call this place home:

A. Martha's Vineyard, MA

B. Portsmouth, NH

C. East Hampton, NY

D. Newport, RI

7 Ina has two great friends by the name of _____.

A. Barbara

C. Bernice

B. Betty

D. Beatrice

JACK AND COKE: SHUTTERSTOCK; NEGRONI: JON PATERSON/STUDIO D; WHISKEY SOUR, GIN AND TONIC AND LEMON SQUEEZER: GETTY IMAGES; MEASURING CUP: MARKO METZINGER; GARLIC PRESS: JEFF HARRIS/STUDIO D; SHEET PAN: BEN GOLDSTEIN/STUDIO D; BROWNIE: QUENTIN BACON.

8 What kind of car does Ina drive?



A. Mini convertible



B. Jeep Renegade



C. Volvo SUV



D. Mercedes station wagon

9 Ina learned how to cook by following recipes from this famous chef:



A. Lidia Bastianich



B. Alice Waters



C. Julia Child



D. Pierre Franey

10 Why does Ina call herself the Barefoot Contessa?

- A. She likes to cook without shoes on.
- B. It is the name of her favorite cookbook.
- C. She once bought a specialty-food store by that name.
- D. It was her nickname in college.

11 What kind of salt does Ina use in most of her recipes?



A. Table salt



B. Kosher salt



C. Hawaiian sea salt



D. Fleur de sel

12 Ina typically makes this recipe on Friday nights:



A. Roast chicken



B. Beef stew



C. Rack of lamb



D. Lasagna

13 Which of the following is one of Ina's favorite sayings?

- A. "How easy is that?"
- B. "Now you're cooking!"
- C. "It's good enough for government work."
- D. "Let's get this party started!"

14 Which herb has Ina admitted she doesn't like?



A. Parsley



B. Cilantro



C. Mint



D. Dill

15 Which of these is not the title of one of Ina's best-selling cookbooks?

- A. *Barefoot Contessa Parties!*
- B. *Barefoot Contessa How Easy Is That?*
- C. *Barefoot Contessa Good Ingredients*
- D. *Cooking for Jeffrey*



16 Where does Jeffrey spend many of his weekdays?

- A. Working at an investment bank in Manhattan
- B. Teaching at Yale University
- C. Working as an urban planner in Boston
- D. Advising on labor policy in Washington, DC

TRUE OR FALSE?

- 17.** Ina has a degree from the French Culinary Institute. **T F**
- 18.** Ina initially said no to hosting her own Food Network cooking show. **T F**
- 19.** The *Barefoot Contessa* theme song is a Latin jazz classic. **T F**
- 20.** Elmo from *Sesame Street* has appeared as a guest on a *Barefoot Contessa* episode. **T F**
- 21.** Ina occasionally identifies Jeffrey as #drunkhubby on Instagram. **T F**
- 22.** Ina's 10 cookbook spines are all a different shade of red or pink. **T F**



SCORE SHEET

Give yourself one point for each correct answer.

1. A
2. D
3. C Ina loves a whiskey sour. She even made them when she cooked alongside Taylor Swift, who'd never had one!
4. C Ina uses a knife to chop garlic (fewer gadgets make for a more organized kitchen).
5. D Ina's brownies are outrageously good. Her secret ingredient? Instant coffee!
6. C Ina and Jeffrey spend most of their time at home in East Hampton, NY. They also have apartments in Manhattan and Paris.
7. A Ina's friend Barbara Liberman has been mentioned in Ina's cookbooks, as has friend and recipe tester Barbara Libath.
8. A Jeffrey bought Ina a Mini, and she says it's her most treasured possession. She loves driving it with the top down.
9. C Ina taught herself to cook by making her way through Julia Child's *Mastering the Art of French Cooking*, Volumes I and II.
10. C Ina inherited the name of her Hamptons store from its previous owner. It later became the name of her first cookbook and television series.
11. B Ina uses Diamond Crystal kosher salt.
12. A Roast chicken is a Friday-night tradition.
13. A
14. B
15. C Though Ina often recommends her favorite high-quality ingredients, she hasn't written a cookbook about them (yet!).
16. B During the week, Jeffrey teaches classes at the Yale School of Management in New Haven, CT, where he is dean emeritus.
17. F Ina is self-taught.
18. T Ina says she is camera shy—she doesn't watch herself on TV!
19. F The series has had two theme songs, and both were written specifically for the show.
20. T Elmo helped Ina make food for a picnic.
21. T
22. F Side by side, Ina's cookbook spines make a rainbow.

HOW DID YOU DO?

0 TO 7 POINTS JEFFREY'S NOT GONNA LOVE THIS

Get to know Ina on Instagram (@inagarten), then try a recipe for her favorite ice cream (page 117).

8 TO 15 POINTS GET BACK TO BASICS

Up your Ina IQ by tuning in to her new season, starting May 28.

16 TO 22 POINTS HOW EASY WAS THAT?

Your score is fabulous! Treat yourself to an outrageous brownie!

Star Kitchen

Food Network star **Melissa d'Arabian** gives us a tour of her Southern California kitchen.

PHOTOGRAPH BY **DAVE LAURIDSEN**

Only a fanatical home cook would buy a house and convert the entire living room into a kitchen—and that's exactly what Melissa d'Arabian did. When the *Guy's Grocery Games* judge and her husband, Philippe, first saw the 11-by-14-foot kitchen in this Coronado house, they knew the room wouldn't cut it for their family of six (their four daughters are Valentine, 12, Charlotte, 11, and twins Margaux and Océane, 9). So the couple did some reconfiguring, turning the old kitchen into a guest bedroom and knocking down walls between the dining room, living room and family room to create one big space. The open plan now includes a small dining area, a den and an enormous kitchen where they have plenty of room for meal prep—and for hanging out with the kids and all their friends. The oversize quartz-topped island seats eight, but for parties (and they host some big ones here!) the island turns into a giant buffet table. "Food and community are really important to us," Melissa says. "That drove our design completely."

Tile backsplash

Melissa and Philippe wanted the backsplash to be durable but look warm, so they chose wood-toned ceramic tiles that bring texture and a little color to the space.

THIS HOOD IS 10 FEET WIDE!



Dinner bell

When Melissa was growing up, her grandmother rang a bell to call the grandkids in for dinner. Melissa now has her own bell to keep the tradition going with her girls.



Big griddle

The girls love teppanyaki (Japanese grilling), so Melissa and Philippe customized their 60-inch Wolf range with a built-in iron griddle. They also use it for cranking out large batches of pancakes and burgers.

Double-wide fridge

Melissa and Philippe love to host potluck dinners with their neighbors, and their six-foot-wide fridge has plenty of room to store everyone's dishes.

Dishwasher

Melissa's favorite part of the kitchen is her commercial dishwasher—it finishes a cycle in 141 seconds! It requires its own water tank, so finding a way to install it became a passion project for Philippe.

Turn the page to get
Melissa's look.



Get the Look

Pick up some of Melissa's finds for your own kitchen.



Melissa's schoolhouse-style wall clock, similar to this **La Crosse Technology Antiqued Bronze Clock**, keeps the family on schedule in the morning. \$30; bedbathandbeyond.com



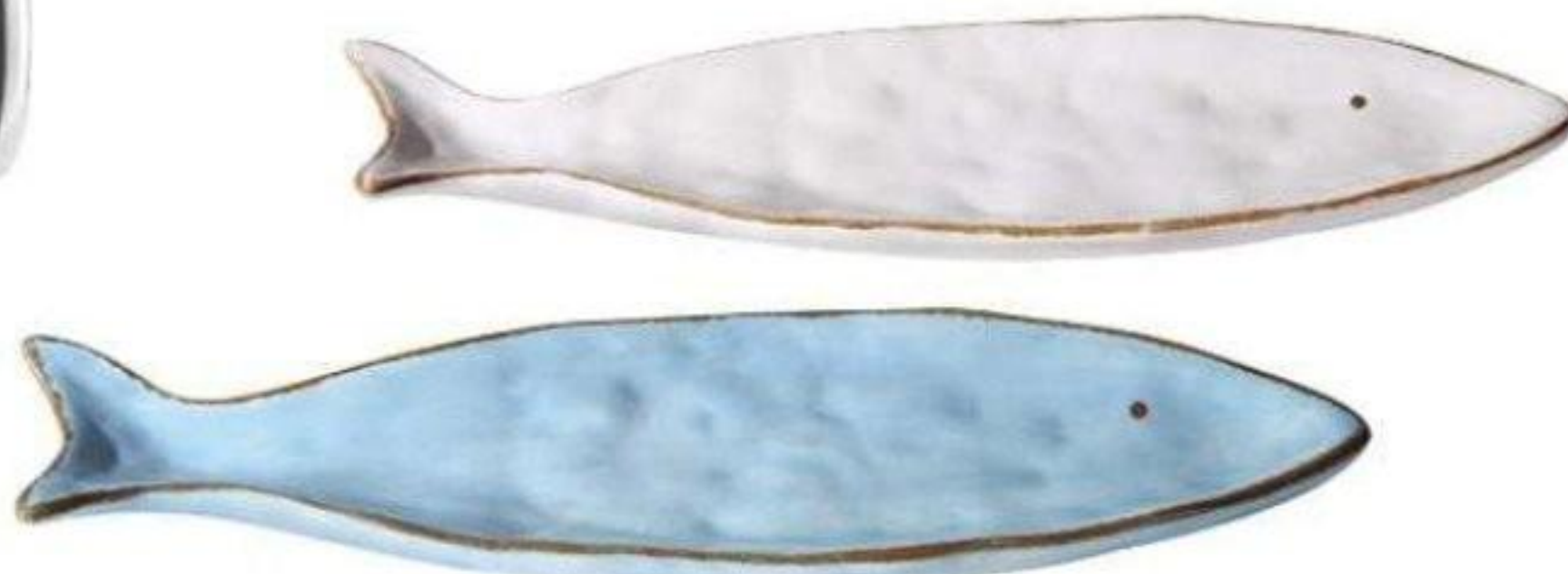
The bright cranberry **KitchenAid Artisan Stand Mixer** is Charlotte's—a gift from her parents and sisters when she came home from competing on the most recent season of *Kids Baking Championship*. \$350; williams-sonoma.com



The kitchen gets lots of light from floor-to-ceiling glass doors that lead to the backyard. Melissa also installed these **Vintage Barn Zinc Pendants** over the island. \$219; restorationhardware.com



The couple scored four of their **Tabouret Counter Stools** at a garage sale before moving in. When they realized they had room for more, they found matching ones to complete the set. \$107 for two; overstock.com



The girls got Philippe a **fish-shaped plate** for Father's Day a few years ago, and now they often give him a new one for other holidays. "We're not sure he even likes fish bowls," Melissa jokes. \$45 for two; wayfair.com

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thepioneerwomanmagazine.com/info

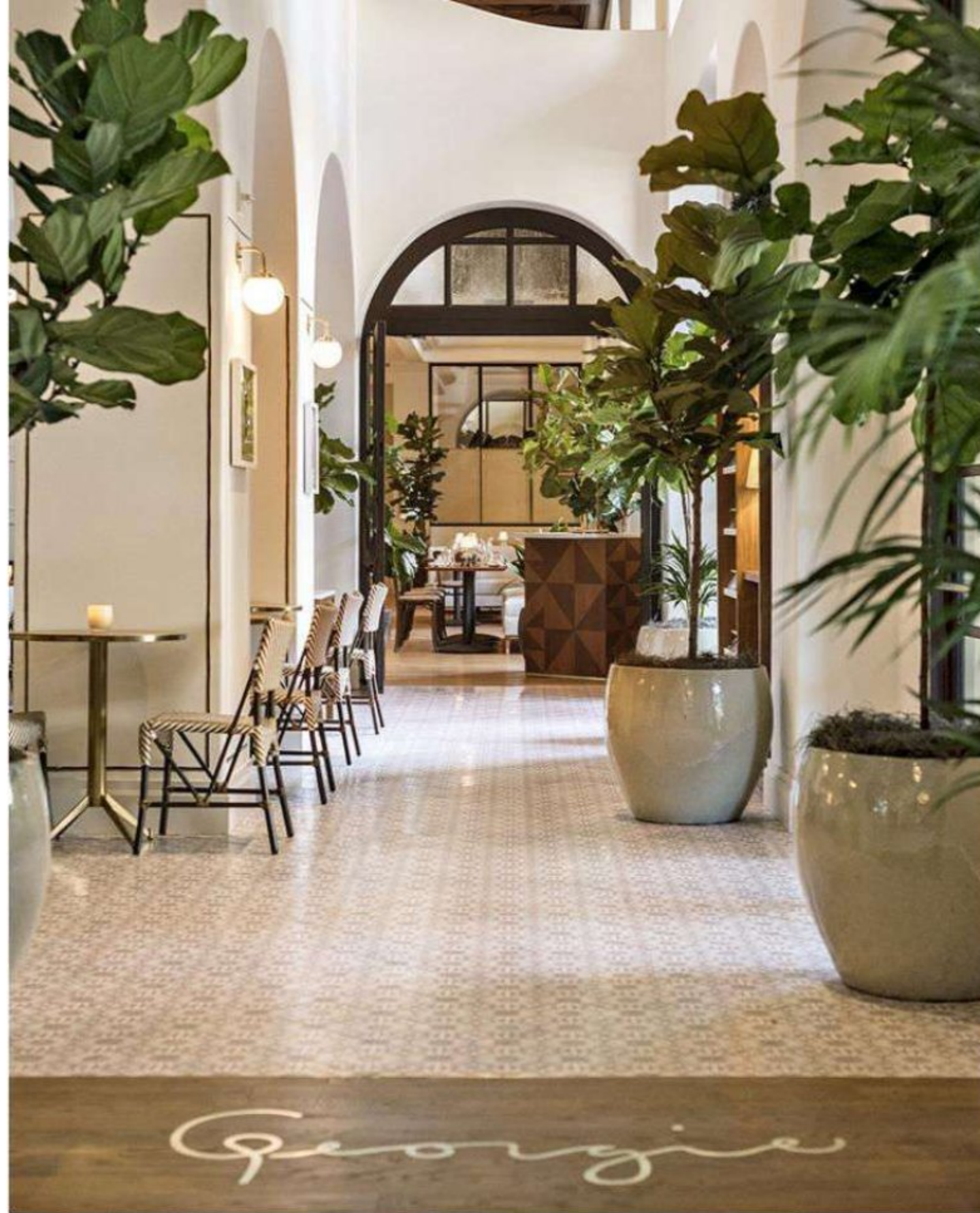
In the Know

MEET *Georgie*

Geoffrey and Margaret Zakarian show us around their Beverly Hills restaurant.

When Margaret and Geoffrey Zakarian

were approached by the Montage Beverly Hills hotel about opening a restaurant, they jumped at the chance to take Geoffrey's cuisine cross-country. The *Cooks vs. Cons* host has five other eateries on the East Coast, including The Lambs Club in New York City and Point Royal in Hollywood, FL, and he and Margaret (president of Zakarian Hospitality) knew exactly how they wanted their place in Beverly Hills to feel: dapper, sophisticated and comfortable. "It's a home away from home," Margaret says, "but a little unexpected and a little more whimsical." They even named the spot after their son, George, and hung his artwork on the walls along with pieces by his big sisters, Madeline and Anna. Working with husband-and-wife interior designers John and Christine Gachot of Gachot Studios, Geoffrey and Margaret made the 150-seat place feel stylish yet totally approachable. Take a look.



PORTRAIT: JESSICA SAMPLE; HAIR AND MAKEUP: STACEY TAN; INTERIOR PHOTOS: WONHO FRANK LEE

Green space

Margaret and Geoffrey wanted the dining room to echo the look of Beverly Cañon Gardens next door. They placed tall fiddle-leaf fig trees throughout the dining room and hung planters along the wine wall.





Brass lighting

Margaret doesn't believe in scrimping on lighting: "You should always go overboard spending on it," she says. "It really sets the tone for the whole room." Throughout the restaurant, she and Geoffrey went with a variety of brass fixtures—including battery-operated table lamps—along with industrial pendants in the café and glass globe chandeliers in the main dining room.



Family art

The Zakarians' three kids—Madeline, Anna and George—made the art for this gallery wall in a nook of the dining room. Margaret set up a crafts day for them, then the Gachots grouped the works by color.



Handmade details

Interior designer John Gachot is also an illustrator, and he designed the hand-painted flowers on mirrors and lampshades in the restaurant. He also drew the clementine pattern that's printed on the wallpaper in the private dining room.



Casual seating

The café area is Margaret's favorite spot—it's where she hides away for a quiet breakfast whenever she's in town. The custom floral-patterned cement floor tiles and woven bistro chairs set this section of the restaurant apart from the main dining room. The hotel's vaulted ceilings make the space feel bright and airy.



Parisian
Bistro Woven
Side Chair for
similar, \$295;
williams-
sonoma.com

Cozy banquettes

Geoffrey wanted the dining room to feel formal but not stuffy. He and Margaret accomplished this by adding homey accents like pillows so guests can sit back between courses. "When you see a lot of throw pillows, you immediately think, 'Oh, this is relaxing,'" Margaret says.



Mohair Pink Pillow
for similar, \$119;
cb2.com



Outdoor dining

In the evening, the space is lush and glowing, especially the dining terrace adjacent to the park. Thanks to L.A.'s weather—and heat lamps—the area is open year-round.



Patterned plates

Margaret says she's constantly hunting for tabletop pieces. She ordered some graphic plates and bowls from the Portuguese porcelain company Vista Alegre along with custom-made serving pieces.

Vista Alegre
Transatlântica
Small Oval Platter, \$55;
michaelcfina.com



HOLLYWOOD PARK

ACTIVE: 10 min | TOTAL: 10 min
MAKES: 1

- 1½ ounces bourbon (preferably Knob Creek)
 - 1¼ ounces simple syrup (see below)
 - 1 ounce fresh lime juice
 - ¼ ounce cognac (preferably Martell Cordon Bleu)
 - 5 fresh mint leaves, plus a sprig for garnish
- Lime wedge, for garnish

1. Combine the bourbon, simple syrup, lime juice, cognac and mint leaves in a cocktail shaker and muddle the mint.
2. Add ice cubes and shake vigorously. Taste for balance, then double strain over fresh crushed ice. Garnish with a mint sprig and lime wedge.

To make simple syrup, heat equal parts sugar and water until the sugar dissolves; cool.



THE BAR SERVES SOME OF GEOFFREY'S FAVORITE COCKTAILS, INCLUDING THE HOLLYWOOD PARK (LEFT).

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Fun Cooking

SPECIAL
Beach
Eats
SECTION



Shore Thing

To celebrate the start of summer, we're dedicating this entire section to our favorite beach and boardwalk foods—starting with sea glass you can eat! To make it, crush 1 cup blue hard candies (such as Jolly Rancher) and microwave in 30-second intervals until melted. (Be careful—the molten candy will be super hot!) Immediately pour onto a parchment-lined baking sheet and let harden, 15 minutes. Repeat with green candies and a mix of blue and green. Remove from the parchment and rub the candy with confectioners' sugar, then break into pieces.



AMERICA'S FAVORITE

Beach Bites

Food Network fans tell us what they eat on the boardwalk.

PREFERRED
Boardwalk
SNACK



30%
CORN DOG

24% ICE CREAM

15% FRENCH FRIES

15% SOFT PRETZEL

7% TAFFY

6% FUDGE

3% POPCORN

ICE CREAM OR ITALIAN ICE?



79%
PREFER
ICE CREAM

21%
LIKE
ITALIAN ICE

Popcorn Pick



55%
Sweet



45%
Salty



66% CHOOSE **FUDGE** OVER SALTWATER TAFFY

YOUR TOP DEEP-FRIED TREATS



36%
Oreos



28%
Candy bar



20%
Twinkies

16%
Other

BEST
FRY SHAPE



40%
STRAIGHT



26% CURLY

21% CRINKLE-CUT



13% WAFFLE

ESSENTIAL
FRENCH FRY
CONDIMENT



60%
KETCHUP

20% Cheese

10% Malt vinegar

7% Mayo

3% Old Bay

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YOUR FRIES IN
A MILKSHAKE?
78% Never!
22% Definitely!



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New ways with

OLD BAY



When incoming freshmen arrive at the University of Maryland later this summer, every one of them will receive an unusual school supply as part of their orientation: a can of Old Bay Seasoning. Throughout Maryland, a tin of Old Bay is as common as salt and pepper shakers on dinner tables, in homes

and in restaurants, including all of Bobby Flay's burger joints. Ever since a Jewish spice merchant created the mystery blend in 1939, Old Bay has made its way into seafood shacks and onto boardwalks across the country, becoming the essential spice of summer. Here's a closer look at the enduring favorite.

Can You Old Bay It?

Our test kitchen chefs set out to see if Old Bay really does go with everything, as fans insist. Try sprinkling some onto these:



Beer



Bacon



S'mores



Hummus



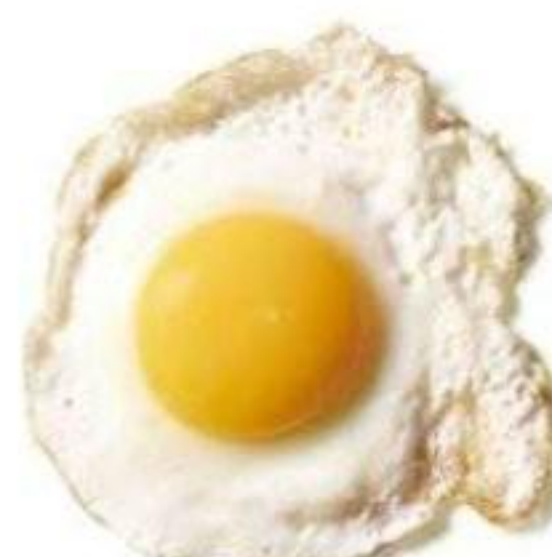
Ice cream



French toast



Fruit cubes



Fried egg



Grilled cheese

The packaging has undergone few tweaks over the decades. In 1996, new lids with openings for shaking and scooping were added.

Baltimore bartenders used to serve local crabs with the salty seasoning for free so people would buy more drinks.

The tins include four recipes: steamed crabs, steamed shrimp, crab cakes and a chicken marinade, which replaced salmon loaf.



When first sold in the 1940s, the spice blend was called Delicious Brand Shrimp and Crab Seasoning.

The exact combination of ingredients remains a secret, but old cans listed celery salt, pepper, mustard, pimento, cloves, laurel leaves, mace, cardamom, ginger, cassia and paprika.

After fleeing Nazi Germany, spice merchant Gustav Brunn settled in Baltimore, where he invented the blend. It's still made in the Chesapeake Bay area.

BEER: BEN GOLDSTEIN/STUDIO D.; BACON, S'MORE AND GRILLED CHEESE: LEVI BROWN; HUMMUS: RAYMOND HOM; ICE CREAM: LARA ROBBY/STUDIO D.; FRENCH TOAST: PHILIP FRIEDMAN; FRUIT: SHUTTERSTOCK; FRIED EGG: KANG KIM; OLD BAY: RALPH SMITH.



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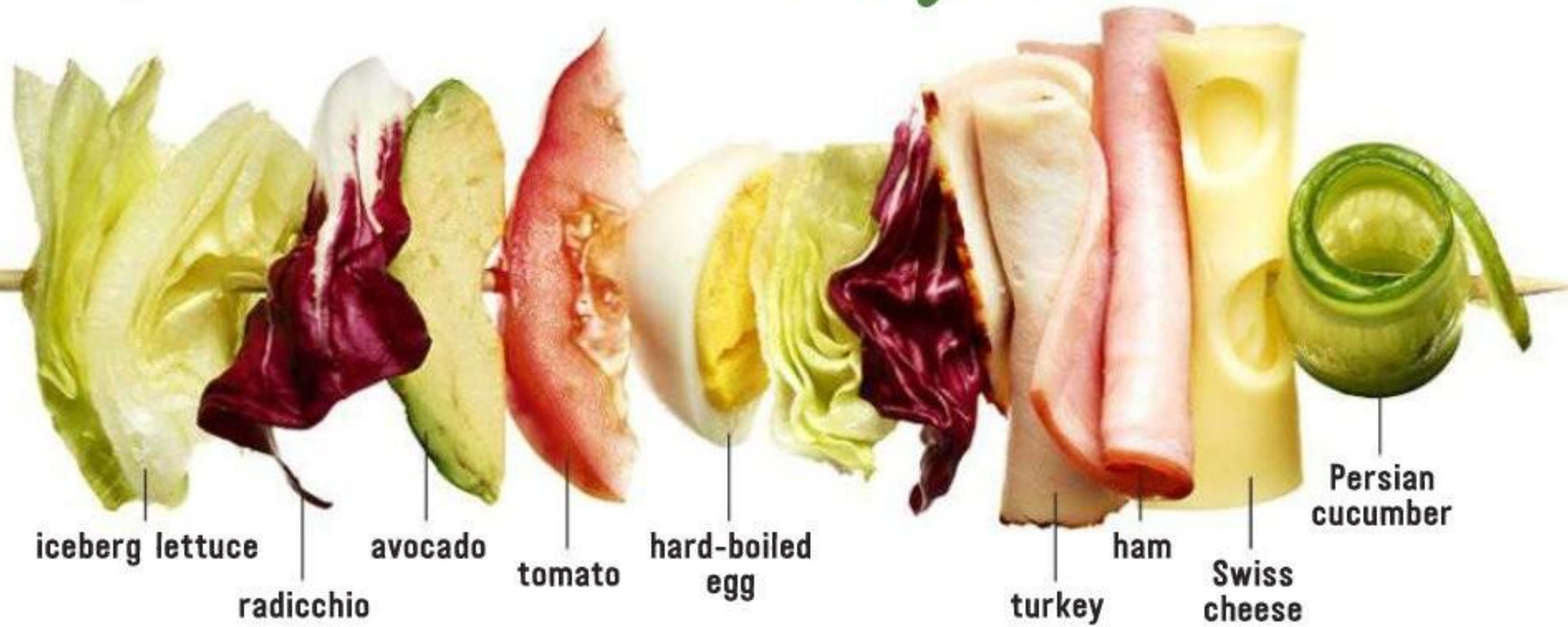
SALAD *on a* STICK

Turn your favorite summer salads into boardwalk-style skewers.



PHOTOGRAPHS BY LEVI BROWN

Chef's Salad



Combine 3 tablespoons each sour cream, mayonnaise and crumbled blue cheese with 1 tablespoon finely chopped parsley. Season with salt and pepper.

Caesar Salad



Puree ¼ cup grated parmesan, 2 anchovies and 1 chopped garlic clove with ½ cup mayonnaise, 1 to 2 tablespoons water, 2 teaspoons fresh lemon juice, ¼ teaspoon pepper and a pinch of salt.

PARMESAN CROUTONS
Heat 2 smashed garlic cloves in a skillet with 2 tablespoons olive oil until golden, 5 minutes; discard the garlic. Cut ¼ baguette into cubes; toss with the garlic oil, ½ cup grated parmesan and a pinch of salt. Bake at 400°, stirring, until golden, 10 minutes. Let cool.

Garden Salad with Shrimp

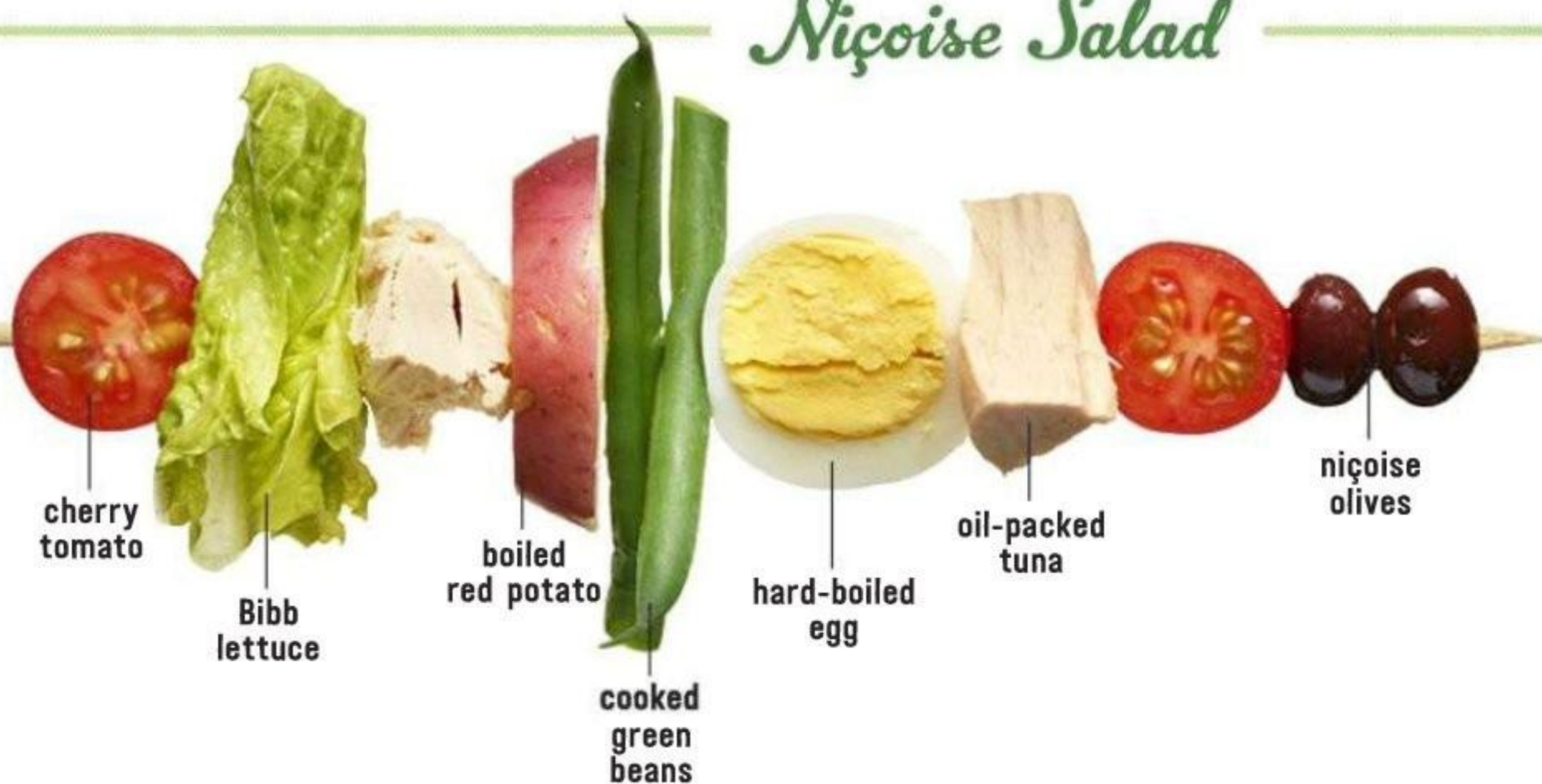


GREEN GODDESS DRESSING



Puree $\frac{1}{3}$ cup each chopped parsley and chives, $\frac{1}{4}$ cup chopped tarragon, 1 tablespoon capers, 2 anchovies and 1 minced garlic clove with $\frac{1}{2}$ cup each mayonnaise and sour cream, the juice of 1 lemon, $\frac{1}{2}$ teaspoon kosher salt and a few grinds of pepper.

Niçoise Salad

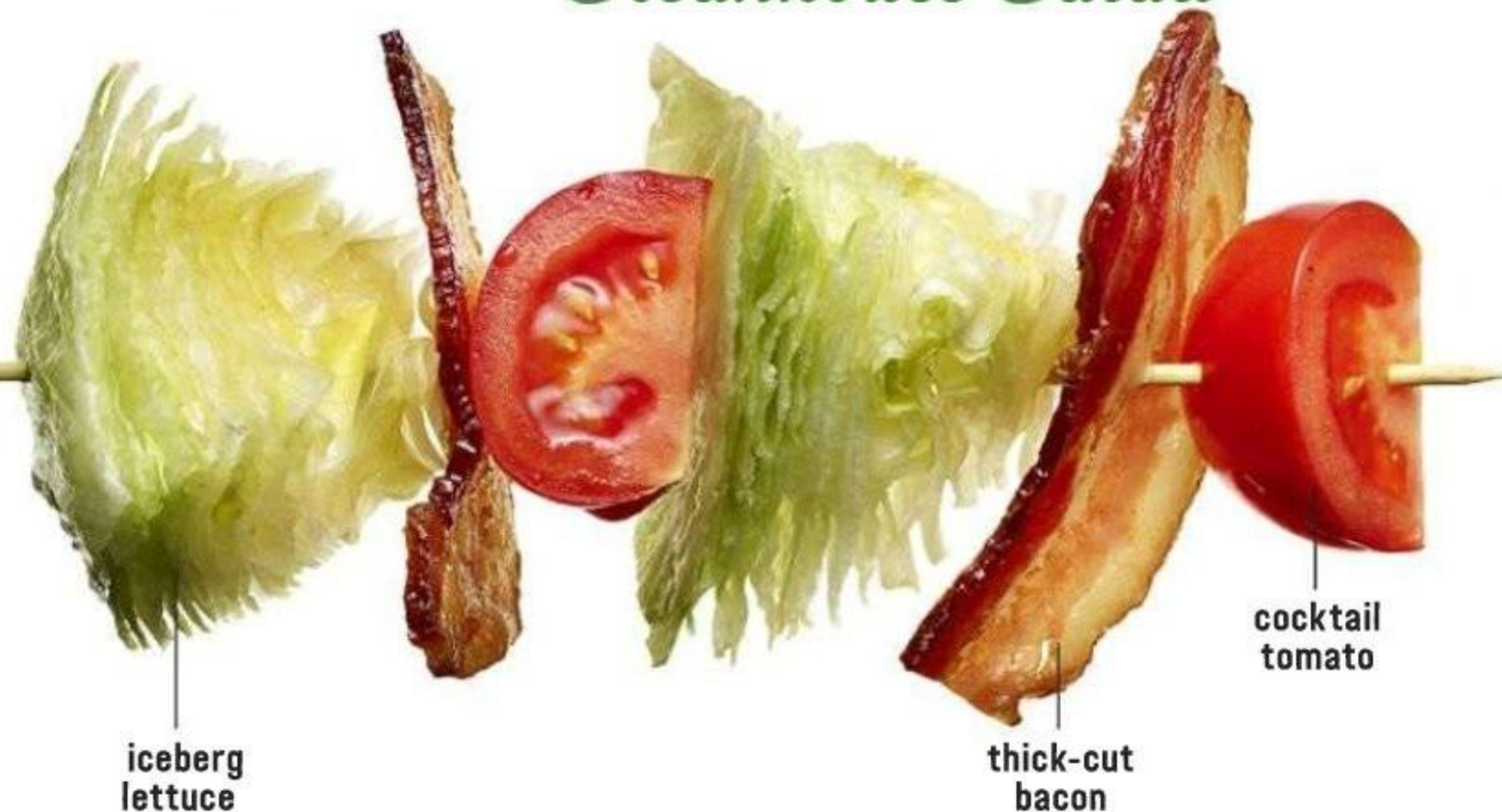


RED WINE VINAIGRETTE



Whisk $\frac{1}{4}$ cup red wine vinegar with 2 tablespoons each dijon mustard and minced shallot and 1 tablespoon fresh thyme. Slowly whisk in $\frac{3}{4}$ cup olive oil. Season with salt and pepper.

Steakhouse Salad



THOUSAND ISLAND DRESSING



Whisk $\frac{1}{2}$ cup mayonnaise with 2 tablespoons chili sauce, 3 minced cornichons plus $\frac{1}{2}$ teaspoon brine, 1 teaspoon each horseradish and lemon juice and $\frac{1}{2}$ teaspoon Worcestershire sauce.

Oscar Mayer



BACONQUER ANY MEAL

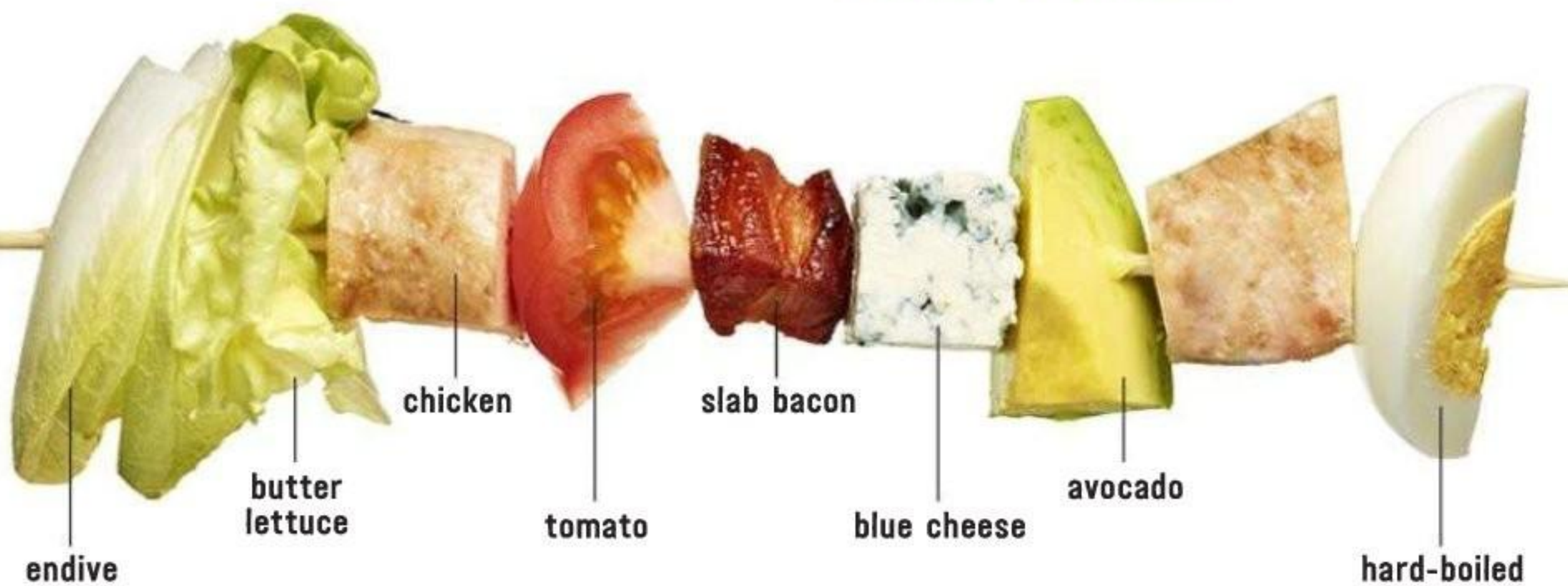
Bow before the Baconquero, the one who bought the bacon that crushed it on burger night.



NATURALLY HARDWOOD SMOKED BACON

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Cobb Salad



BUTTERMILK-CHIVE DRESSING



Whisk $\frac{1}{2}$ cup buttermilk with $\frac{1}{4}$ cup mayonnaise, 1 tablespoon each dijon mustard and chopped chives, 1 minced small garlic clove, 1 teaspoon grated lemon zest, $\frac{1}{2}$ teaspoon kosher salt and a few grinds of pepper.

Waldorf Salad

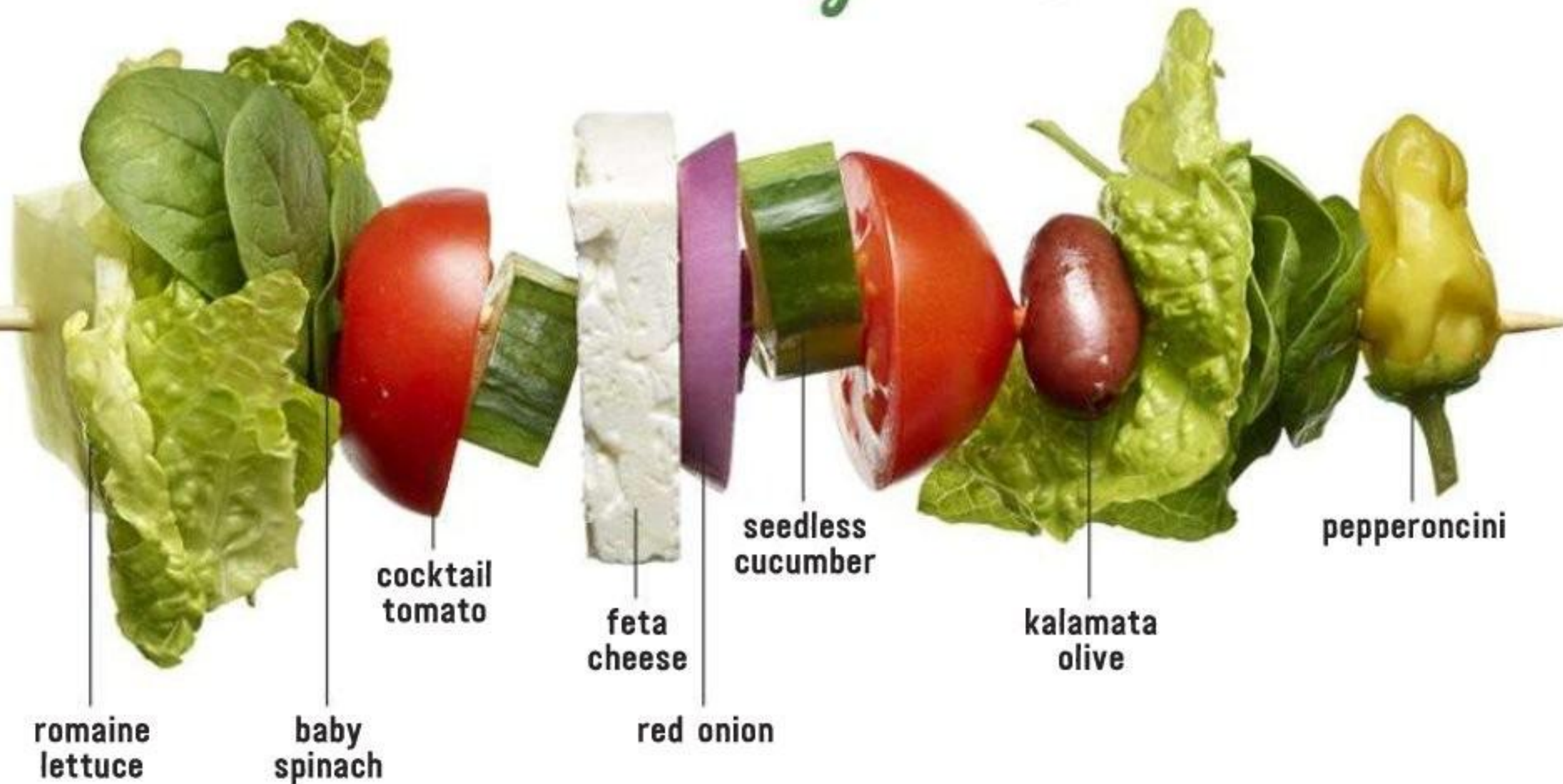


CREAMY LEMON DRESSING



Whisk $\frac{1}{2}$ cup plain low-fat yogurt with 2 tablespoons each mayonnaise and finely chopped parsley, 1 teaspoon honey, the zest of $\frac{1}{2}$ lemon and a few grinds of pepper. Season with salt.

Greek Salad



LEMON-OREGANO DRESSING



Whisk 3 tablespoons lemon juice with 1 minced garlic clove, 2 teaspoons dijon mustard and $\frac{1}{2}$ teaspoon dried oregano. Slowly whisk in $\frac{1}{3}$ cup olive oil. Season with salt and pepper.

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GRILLED SHRIMP AND FENNEL FETTUCCINE ALFREDO

Serves 6 • Active Time: 10 minutes • Total Time: 20 minutes

WHAT YOU NEED

- 1 pound fettuccine
- 1 15-ounce jar Classico® Creamy Alfredo sauce
- 1 large fennel bulb, fronds reserved, bulb quartered
- 2 tablespoons Classico™ extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 1 pound large shrimp, peeled and deveined

MAKE IT

Heat a grill to high. Cook the pasta according to package directions. Heat the alfredo sauce in a large, deep skillet over low heat.

Meanwhile, coat the fennel bulb quarters with 1 tablespoon oil and season with salt. Grill, turning once, until grill marks appear on both cut sides, about 5 minutes. Transfer to a cutting board. When cool enough to handle, cut out the core and discard, then thinly slice the bulb.

Coat the shrimp with remaining tablespoon oil and season with salt and pepper. Grill, turning once, until just opaque throughout, about 2 minutes per side. Transfer to a plate.

Drain the pasta and immediately add to the heated sauce. Add the fennel and toss until everything is evenly coated. Divide among serving dishes and top with the grilled shrimp. Pluck and chop the fennel fronds and sprinkle on top, along with freshly ground black pepper. Serve immediately.



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Pizza Sauce.

GRILLED PIZZA WITH ZUCCHINI, PROSCIUTTO AND PECORINO

Serves 6 • Active Time: 20 minutes • Total Time: 30 minutes

WHAT YOU NEED

- 1 1-pound homemade or store-bought pizza dough
- 2 tablespoons Classico™ extra virgin olive oil
- 1 cup Classico® Traditional Pizza Sauce
- 4 ounces mozzarella cheese, grated
- 1 small zucchini, very thinly sliced
- 2 ounces prosciutto
- 1 ounce pecorino cheese, shaved with a vegetable peeler
- ½ cup fresh basil leaves

MAKE IT

Heat a grill to medium-high. Roll and stretch the dough into a 15-inch round on a sheet of parchment paper. Brush the dough with the oil. Flip the dough onto the hot grill grate, peel off the parchment and cover the grill. Grill until the bottom of the dough has browned and developed grill marks, about 2 minutes.

Flip the dough over and reduce the heat to medium. Spread the sauce all over the dough, then top with the mozzarella and zucchini. Cover and grill until the cheese melts and the bottom of the crust has browned, about 4 minutes.

Transfer the pizza to a large cutting board. Top with the prosciutto, pecorino and basil. Cut into slices and serve immediately.



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EASY BREEZY SEAFOOD

Transport yourself to the boardwalk with these seaside classics.

PHOTOGRAPHS BY LEVI BROWN

BUTTERY LOBSTER ROLLS

ACTIVE: 25 min | TOTAL: 40 min | MAKES: 4

Kosher salt

- 3 live lobsters (about 2 pounds each)
- 1 stick unsalted butter
- 4 split-top hot dog buns
- 3 tablespoons minced fresh chives
- 2 teaspoons minced fresh tarragon
- Paprika, for topping

1. Bring 2 inches of salted water to a boil in a large stockpot. Add the lobsters, cover and steam until bright red, 9 to 10 minutes. Remove the lobsters to a baking sheet with tongs and let cool. Shell the lobsters (see below). Cut the lobster meat into ¾-inch chunks, discarding any cartilage from the claws.
2. Melt 2 tablespoons butter in a large nonstick skillet over medium heat. Add the buns and toast, turning, until golden on both sides, about 3 minutes. Remove to a plate.
3. Wipe out the skillet. Add the remaining 6 tablespoons butter and the lobster meat. Reduce the heat to medium low and cook, stirring gently, until the lobster is just warmed through, 2 minutes. Remove from the heat and stir in the chives and tarragon; season with salt. Divide among the buns; sprinkle with paprika.



Twist off the claws and set aside, then gently twist and pull the tail from the body; discard the body.

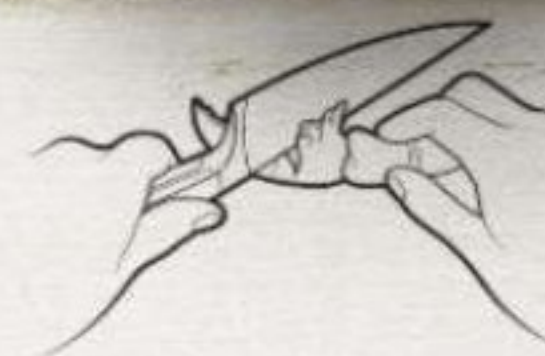


Use kitchen shears to cut through the underside of the tail shell; pull out the meat. Remove the black vein and any roe or tomalley (green matter).

HOW TO SHELL A LOBSTER



Bend the small pincer on each claw from side to side, then pull it off the claw.



Use the blunt side of a knife or a nutcracker to crack the claws; break open and pull out the meat from the claws and knuckles.

FOOD STYLING: BRETT KURZWEIL; PROP STYLING: KARIN OLSEN. ILLUSTRATIONS: BROWN BIRD DESIGN.





CRAB CAKE SANDWICHES WITH OYSTER-CRACKER BREADING

ACTIVE: 45 min | TOTAL: 1 hr 45 min | MAKES: 8

FOR THE CRAB CAKES

- 2 slices white sandwich bread
- 3 tablespoons unsalted butter
- Kosher salt and freshly ground black pepper
- 1 large egg
- 2 tablespoons mayonnaise
- 1 tablespoon chopped fresh chives
- 1 tablespoon chopped fresh parsley
- $\frac{1}{4}$ teaspoon finely grated lemon zest
- $\frac{1}{4}$ teaspoon paprika
- Pinch of cayenne pepper
- 1 pound lump crabmeat, picked over
- $1\frac{1}{4}$ cups oyster crackers
- Vegetable oil, for frying
- 8 hamburger buns, split
- Bibb lettuce, for serving

FOR THE SAUCE

- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ teaspoon finely grated lemon zest, plus 2 tablespoons lemon juice
- Pinch of cayenne pepper
- Kosher salt and freshly ground black pepper
- 1 tablespoon finely chopped fresh chives

- 1.** Make the crab cakes: Tear the bread into very small pieces or rub between your hands into small crumbs. Heat 1 tablespoon butter in a small nonstick skillet over medium heat. Add the breadcrumbs and a pinch each of salt and black pepper. Cook, stirring occasionally, until the breadcrumbs are toasted and crisp, about 3 minutes; transfer to a large bowl and let cool. Melt the remaining 2 tablespoons butter in the skillet; let cool slightly.
- 2.** Add the egg, mayonnaise, chives, parsley, lemon zest, paprika, cayenne and melted butter to the breadcrumb mixture; stir to combine. Add the crab and gently stir until just combined. Line a baking sheet with parchment paper. Form the crab mixture into eight $2\frac{1}{2}$ - to 3-inch patties; transfer to the prepared baking sheet and refrigerate 1 hour.
- 3.** Meanwhile, grind the oyster crackers in a food processor to make fine crumbs; set aside.
- 4.** Make the sauce: Whisk the mayonnaise with the lemon zest and juice, cayenne, $\frac{1}{4}$ teaspoon salt and a few grinds of black pepper in a small bowl until smooth. Stir in the chives. Refrigerate until ready to serve.
- 5.** Cook the crab cakes: Heat $\frac{1}{2}$ inch vegetable oil in a large nonstick skillet over medium-high heat until shimmering. Press the crab cakes into the ground oyster crackers, turning to coat. Working in batches, add the crab cakes to the skillet and fry, turning, until golden, 4 to 5 minutes. (Adjust the heat if the crab cakes are browning too quickly.) Drain on a paper towel-lined plate. Serve the crab cakes on the buns with lettuce and sauce.

TUNA POKE BOWLS

ACTIVE: 45 min | TOTAL: 1 hr | SERVES: 4

- 1½ cups sushi rice
- Kosher salt
- 2 tablespoons rice vinegar
- 1 tablespoon sugar
- ½ cup frozen shelled edamame
- 3 scallions, thinly sliced
- 2 tablespoons fresh lime juice
- 2 tablespoons fresh orange juice
- 1 tablespoon low-sodium soy sauce
- 1 tablespoon toasted sesame oil
- 1 teaspoon grated peeled fresh ginger
- 1 pound sushi-grade tuna, cut into ½-inch cubes
- ½ English cucumber, peeled and finely chopped
- Toasted sesame seeds, for topping

- 1.** Rinse the rice in a strainer until the water runs clear. Bring 2 cups water, the rice and ½ teaspoon salt to a boil in a medium saucepan. Reduce the heat to low, cover and cook until the rice is tender and the water is absorbed, about 20 minutes. Let sit, covered, 10 minutes.
- 2.** Meanwhile, combine the vinegar, sugar and 1 teaspoon salt in a small microwave-safe bowl and microwave until the sugar is dissolved, 30 seconds to 1 minute; stir. Transfer the rice to a large bowl. Add the vinegar mixture and stir with a rubber spatula until the rice is fluffy but still sticky, 2 to 3 minutes; let cool completely.
- 3.** Bring a small saucepan of salted water to a boil. Add the edamame and cook until tender and bright green, 3 to 5 minutes. Drain and rinse under cold water until cool.
- 4.** Combine the scallions, lime juice, orange juice, soy sauce, sesame oil, ginger and ½ teaspoon salt in a large bowl. Add the tuna and edamame and stir to coat; season with salt. Divide the rice among bowls and top with the tuna mixture and cucumber. Sprinkle with sesame seeds.



BEER-BATTERED FISH AND CHIPS

ACTIVE: 1 hr | TOTAL: 1½ hr | SERVES: 4

3 large russet potatoes (about 1½ pounds)
Vegetable oil, for deep-frying
1¼ cups all-purpose flour
1 cup rice flour
2 teaspoons baking powder
Kosher salt
¼ teaspoon cayenne pepper
1 12-ounce bottle lager, chilled
1½ pounds skinless Pacific cod fillet
(in one piece), cut into 12 pieces
Malt vinegar and lemon wedges, for serving

1. Set a colander in a large bowl of ice water. Slice the potatoes lengthwise ¼ inch thick, then stack the slices and cut into ¼-inch-thick sticks, adding them to the ice water as you work. Refrigerate 30 minutes or up to 1 hour. Lift the colander out of the ice water, rinse the potatoes well and pat very dry.
2. Preheat the oven to 350°. Heat 4 inches vegetable oil in a large Dutch oven until a deep-fry thermometer registers 280°. Add half of the potatoes; fry until tender but still colorless, about 5 minutes. Remove with a slotted spoon to a paper towel-lined plate. Repeat with the remaining potatoes. Increase the oil temperature to 365°.
3. Whisk ¾ cup all-purpose flour, the rice flour, baking powder, 1 teaspoon salt and the cayenne in a large bowl. Whisk in the beer until mostly smooth. Let sit 5 minutes to thicken.
4. Set a wire rack on a rimmed baking sheet. Season the fish with salt. Working in two batches, dredge the fish in the remaining ½ cup all-purpose flour, then dip in the beer batter, letting the excess drip off. Fry until crisp and golden brown, about 4 minutes. Transfer to the rack; sprinkle with salt. Keep warm in the oven.
5. Increase the oil temperature to 380°. Working in two batches, fry the potatoes again until crisp and golden brown, about 2 minutes. Drain on a paper towel-lined plate and season with salt. Serve the fish and chips with malt vinegar and lemon wedges.

A combination of rice flour and all-purpose flour in the batter makes the coating on the fish light and crisp.





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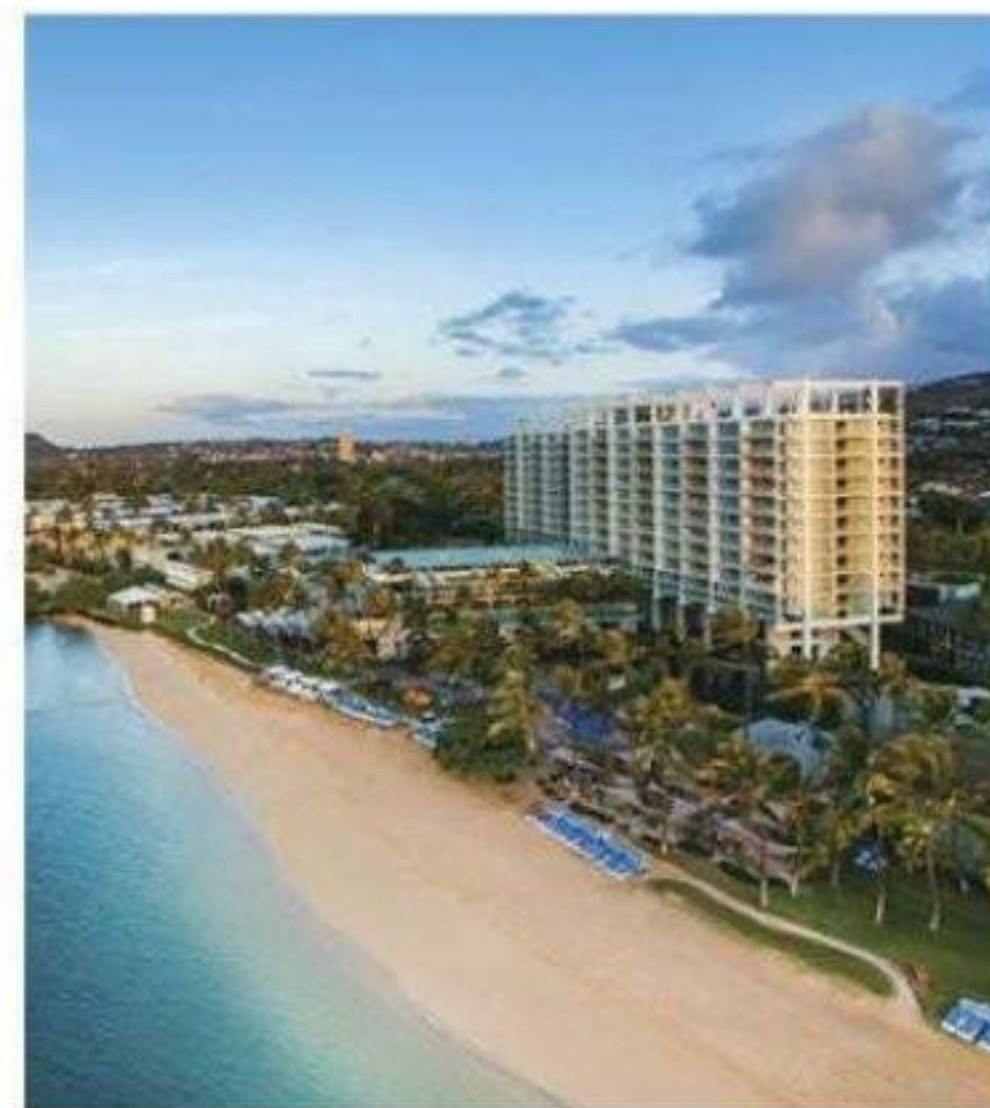
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This snow cone won't melt in the sun—it's a cake! To create the oversize treat, we made a layer cake and wrapped it in folded parchment paper. The shaved ice on top is just a cake baked in a bowl, frosted and covered with coarse sugar. It's crunchy and sweet like the real thing, minus the brain freeze. Turn the page for the how-to.

SNOW CONE CAKE

ACTIVE: 45 min | TOTAL: 2 hr | SERVES: 10 to 12

Cooking spray

- 2 15- to 18-ounce boxes white cake mix (plus required ingredients)
- 2 16-ounce tubs white frosting
- Yellow, blue and red coarse sugar, for topping
- Parchment paper, for wrapping



HOW TO

Make the Snow Cone Cake



1

Preheat the oven to 325°. Coat three 8-inch round cake pans and one 8-inch (1½-quart) ovenproof bowl with cooking spray. Make the cake mixes as directed; pour 3½ cups batter into the bowl and divide the rest among the cake pans.



2

Bake until a toothpick inserted into the cakes comes out clean, 20 to 25 minutes for the 8-inch cakes and about 45 minutes for the bowl cake. Let the cakes cool about 20 minutes, then turn out onto racks to cool completely.



3

Stack the three 8-inch cakes on a cardboard circle or cutting board, spreading frosting between each layer; put the top layer on upside down. Spread more frosting on the top layer.



4

Trim the larger side of the bowl cake with a long serrated knife to make it level, then place cut-side down on top of the layer cake.



5

Trim around the side of the layer cake so it is the same diameter as the bowl cake. Transfer the cake to a parchment-lined baking sheet; cover with a thin layer of frosting. Freeze 15 minutes.



6

Cover the cake with more frosting, then mark the top with a skewer to separate into three sections. Make stripes of yellow, blue and red coarse sugar on the top of the bowl cake.



7

Cut a 6-by-40-inch strip of parchment paper. Make small pleats in the parchment 1 to 1½ inches apart.



8

Fold down one long edge of the paper by about ¼ inch to make a rim; fold again to secure.



9

Wrap the paper around the cake with the folded edge on top, leaving the sugared part exposed. Gently press the paper against the frosting, then tuck the bottom edge of the paper under the cake using an offset spatula.



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HOW TO Make the Snow Cone Cake



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make you*

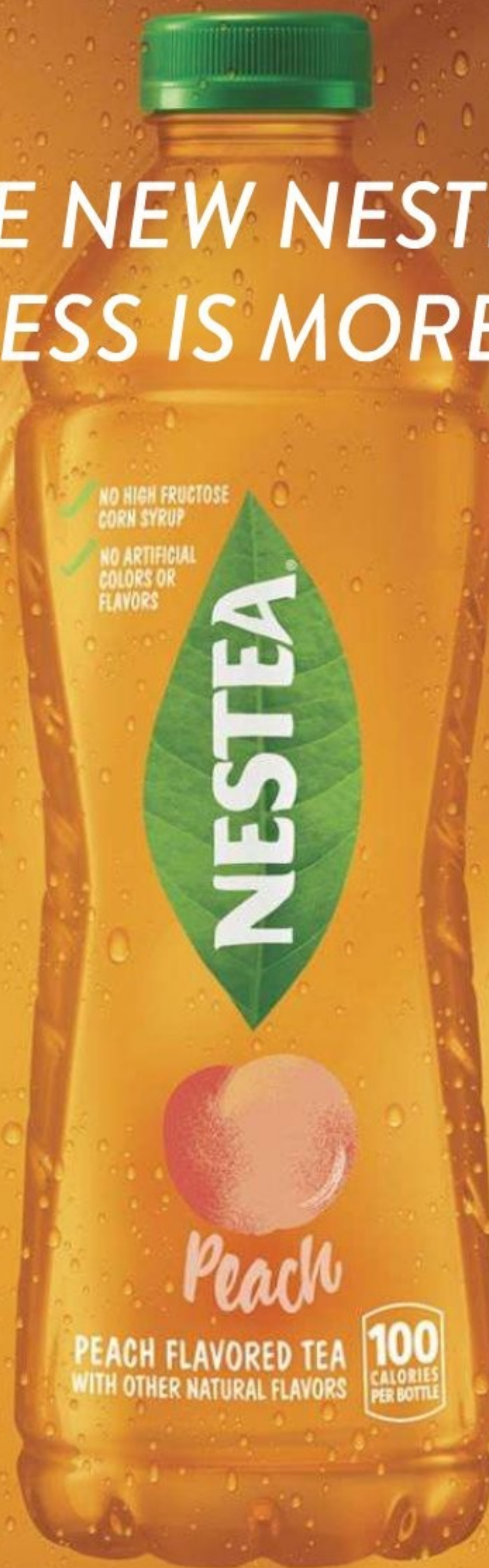
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Weeknight Cooking

PHOTOGRAPHS BY RYAN DAUSCH



FOOD STYLING: JAMIE KIMM, PROP STYLING: PAIGE HICKS

Make a steak-and-potatoes salad! See page 84.



SIMPLE SOLUTIONS

It's time to seize the (week)day with a few simple strategies to get fast, tasty dinners to the table every night. Check out these tips, then head to the other side of this page to add fresh flavor to your favorite weeknight meals.

MAKE AHEAD

Make your favorite dish for family and friends on the weekend and double the recipe. Then freeze half. Defrost and reheat, and add a green salad for a quick and tasty weeknight dinner.



ONE & DONE

Pick a protein, add veggies—like mushrooms, potatoes, spinach and garlic—top with olive oil and simple seasonings, and wrap in a foil pouch. Pop your all-in-one mix on the grill for a healthy, easy dinner.



Serve NESTÉA® Lemon, Peach or Raspberry flavors to perfectly complement your weeknight dinner.

Weeknight
Cooking



GRILLED FLATBREAD WITH PORK AND PINEAPPLE

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- Extra-virgin olive oil, for brushing
- 1 pound refrigerated pizza dough
- 1 pork tenderloin (1 to 1½ pounds), trimmed
- Kosher salt and freshly ground pepper
- ½ cup teriyaki glaze
- ½ pineapple, peeled, cored and thinly sliced
- 1 red onion, sliced into thick rings
- 1½ cups shredded whole-milk mozzarella cheese (about 6 ounces)
- ½ cup fresh cilantro

- 1.** Preheat a grill to medium high. Brush a baking sheet with olive oil. Place the pizza dough on the pan and turn to coat with the oil; set aside to bring to room temperature.
- 2.** Slice the pork lengthwise down the center almost all the way through, then open like a book and flatten with your hands. Season the pork with salt and pepper and brush all over with 2 tablespoons teriyaki glaze. Brush the pineapple and onion slices with olive oil and season lightly with salt and pepper.
- 3.** Brush the grill grates with olive oil. Arrange the pineapple and onion on one side of the grill and the pork on the other side. Grill the pineapple and onion until tender and lightly charred, 2 to 3 minutes per side; transfer to a plate. Grill the pork until cooked through, about 6 minutes per side; transfer to a cutting board.
- 4.** Stretch the pizza dough into a 9-by-12-inch rectangle on the baking sheet. Reduce the grill heat to low; place the dough directly on the grill and cook until puffed on top and charred on the bottom, 1 to 2 minutes. Flip and top with the cheese. Cover and cook until the crust is cooked through and the cheese is melted, 2 to 3 minutes. Transfer to a cutting board. Cut the pineapple and pork into bite-size pieces; scatter over the crust along with the onion. Drizzle with the remaining teriyaki glaze and sprinkle with the cilantro. Cut into pieces.

Per serving: Calories 690; Fat 26 g (Saturated 8 g); Cholesterol 102 mg; Sodium 1,231 mg; Carbohydrate 66 g; Fiber 3 g; Sugars 13 g; Protein 41 g



LOW-CALORIE DINNER

GREEK GRILLED CHICKEN WITH GREEN BEANS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 4 skinless, boneless chicken breasts (6 to 8 ounces each)
- 1 tablespoon garlic powder
- 1 tablespoon dried oregano
- Kosher salt and freshly ground pepper
- 1½ pounds green beans, trimmed
- 1 pint cherry tomatoes
- 3 cloves garlic, smashed
- 2 tablespoons extra-virgin olive oil, plus more for brushing and drizzling
- 2 tablespoons red wine vinegar
- ¼ cup chopped fresh dill
- ½ cup crumbled feta cheese (2 to 3 ounces)

- 1.** Cover one side of a grill with a large sheet of foil; fold up the edges to make a rimmed tray. Preheat the grill to medium high. Rub the chicken all over with the garlic powder and oregano; season generously with salt and pepper. Toss the green beans, tomatoes, garlic and olive oil in a large bowl; season with ½ teaspoon salt and a few grinds of pepper.
- 2.** Brush the grill grates with olive oil on the side without the foil tray. Place the chicken on the grates and grill, turning halfway through, until marked and cooked through, about 15 minutes. Remove to a plate. Meanwhile, spread the vegetable mixture on the foil tray and grill, stirring occasionally, until tender and charred in spots, 10 to 12 minutes. Transfer the vegetables to a bowl; add the vinegar and dill. Season with salt and pepper and toss.
- 3.** Divide the chicken and vegetables among plates. Top the vegetables with the cheese. Drizzle with more olive oil.

Per serving: Calories 420; Fat 20 g (Saturated 6 g); Cholesterol 126 mg; Sodium 618 mg; Carbohydrate 15 g; Fiber 5 g; Sugars 7 g; Protein 46 g

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GRILLED SHRIMP AND ESCAROLE

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 1 14-ounce can white beans, drained and rinsed
- ½ cup thinly sliced jarred roasted red peppers
- 1 scallion, thinly sliced
- 2 tablespoons sherry vinegar or red wine vinegar
- Kosher salt and freshly ground pepper
- 1 pound peeled and deveined large shrimp
- ¼ cup plus 2 tablespoons extra-virgin olive oil
- 1 large head escarole, quartered lengthwise through the root
- 2 large links fresh chorizo (about 8 ounces)
- Paprika (hot, sweet or smoked), for topping

1. Preheat a grill to medium high. Toss the beans, roasted red peppers, scallion, vinegar, ¼ teaspoon salt and a few grinds of pepper in a large bowl; set aside. Toss the shrimp with 1 tablespoon olive oil, ½ teaspoon salt and a few grinds of pepper in another large bowl. Drizzle the cut sides of the escarole with 1 tablespoon olive oil; season with salt and pepper.

2. Arrange the escarole, chorizo and shrimp on the grill. Grill the escarole, turning once, until charred in spots, 2 to 4 minutes; divide among plates. Grill the shrimp and chorizo, turning once, until cooked through, about 5 minutes for the shrimp and 10 minutes for the chorizo. Add the shrimp to the bean mixture. Transfer the chorizo to a cutting board and slice into 1-inch pieces; add to the bean mixture and toss.

3. Spoon over the escarole; drizzle each serving with 1 tablespoon olive oil. Sprinkle with paprika.

Per serving: Calories 580; Fat 36 g (Saturated 8 g); Cholesterol 269 mg; Sodium 1,432 mg; Carbohydrate 24 g; Fiber 11 g; Sugars 2 g; Protein 46 g

STEAK-AND-POTATO SALAD

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 1¼ pounds small red-skinned potatoes, quartered
- ¼ cup extra-virgin olive oil, plus more for brushing
- Kosher salt and freshly ground pepper
- 3 tablespoons steak sauce
- 1 tablespoon red wine vinegar
- 2 teaspoons dijon mustard
- 1½ pounds boneless sirloin steak (about 1 inch thick)
- 2 romaine lettuce hearts, torn
- 1 large beefsteak tomato, quartered and sliced
- ¼ cup chopped fresh chives, plus more for topping
- ½ cup crumbled blue cheese

1. Position racks in the top and bottom of the oven; place a rimmed baking sheet on the bottom rack. Preheat the oven to 450°. Toss the potatoes with 2 tablespoons olive oil, ½ teaspoon salt and a few grinds of pepper in a bowl. Spread on the hot pan and bake, turning once, until golden and tender, 18 to 20 minutes.

2. Meanwhile, whisk the steak sauce, vinegar, mustard and remaining 2 tablespoons olive oil in a large bowl; set aside. Heat a large ovenproof skillet over high heat. Brush the steak on both sides with olive oil and season with salt and pepper. Add to the skillet and cook until browned, about 2 minutes per side. Brush the top of the steak with about 1 tablespoon of the vinaigrette. Transfer the skillet to the top oven rack and cook until a thermometer inserted sideways into the steak registers 120° for medium rare, about 4 minutes. Transfer to a cutting board and let rest 5 minutes, then thinly slice against the grain.

3. Whisk 2 tablespoons of the juices from the skillet into the bowl with the vinaigrette. Add the romaine, tomato and chives; season with salt and pepper and toss. Divide the salad among plates and top with the potatoes, steak, blue cheese and more chives.

Per serving: Calories 710; Fat 46 g (Saturated 15 g); Cholesterol 125 mg; Sodium 669 mg; Carbohydrate 30 g; Fiber 4 g; Sugars 7 g; Protein 41 g



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PORK CHOPS WITH CHARRED CORN AND ARUGULA

ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- ¼ cup extra-virgin olive oil
- 4 bone-in pork chops (½ to ¾ inch thick; about 1¾ pounds)
- Kosher salt and freshly ground pepper
- 5 ears of corn, kernels removed (or 3 cups thawed frozen corn)
- 1 red onion, thinly sliced
- 3 cloves garlic, thinly sliced
- ¼ to ½ teaspoon red pepper flakes
- 3 tablespoons white balsamic or white wine vinegar
- 2 tablespoons honey
- 1 5-ounce container baby arugula (about 8 cups)
- 1 cup torn fresh basil

- 1.** Heat 1 tablespoon olive oil in a large nonstick skillet over medium-high heat. Season the pork with salt and pepper and add to the skillet. Cook until browned and just cooked through, about 3 minutes per side. Remove to a plate and loosely cover with foil to keep warm.
- 2.** Wipe out the skillet and heat 1 more tablespoon olive oil over medium-high heat. Add the corn, red onion and ½ teaspoon salt. Cook, without stirring, until the corn starts browning, about 3 minutes. Stir and continue cooking until charred and tender, about 2 more minutes. Add the garlic and red pepper flakes and cook until softened, about 30 seconds. Stir in 2 tablespoons vinegar and the honey; remove from the heat.
- 3.** Combine the arugula and the remaining 2 tablespoons olive oil and 1 tablespoon vinegar in a large bowl. Season with salt and pepper and toss. Divide the pork and arugula among plates. Stir the basil into the corn mixture and spoon over the pork.

Per serving: Calories 550; Fat 30 g (Saturated 8 g); Cholesterol 95 mg; Sodium 506 mg; Carbohydrate 35 g; Fiber 3 g; Sugars 18 g; Protein 39 g



PULLED CHICKEN TOSTADAS

ACTIVE: 25 min | TOTAL: 25 min | SERVES: 4

- 5 slices bacon, chopped
- 2 onions, thinly sliced
- 1 14-ounce can diced or crushed fire-roasted tomatoes
- 2 cups shredded rotisserie chicken, skin removed (about 10 ounces)
- 1 chipotle chile pepper in adobo, chopped, plus 1 to 2 tablespoons sauce from the can
- ¼ teaspoon ground cumin
- Kosher salt and freshly ground pepper
- 2 cups shredded coleslaw mix
- Juice of ½ lime
- 8 corn tostadas
- ½ cup sour cream
- 1 avocado, chopped

- 1.** Cook the bacon in a large saucepan over medium-high heat, stirring, until lightly browned and crisp, 5 to 6 minutes. Add the onions and cook, stirring often and scraping the browned bits from the bottom of the pan, until soft and golden, about 10 minutes.
- 2.** Meanwhile, puree the tomatoes in a blender. Add to the saucepan along with the chicken, chipotle, adobo sauce and cumin. Cook until warmed through, 1 to 2 minutes, adding up to ¼ cup water if the sauce is too thick; season with salt and pepper.
- 3.** Toss the coleslaw mix with the lime juice, ¼ teaspoon salt and a few grinds of pepper in a medium bowl. Warm the tostadas as the label directs.
- 4.** Top the tostadas with the chicken and coleslaw. Thin the sour cream with 1 to 2 tablespoons water; drizzle over the tostadas. Top with the avocado.

Per serving: Calories 600; Fat 44 g (Saturated 15 g); Cholesterol 88 mg; Sodium 1,068 mg; Carbohydrate 38 g; Fiber 8 g; Sugars 11 g; Protein 22 g





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PROVENÇAL TUNA SANDWICHES

ACTIVE: 20 min | TOTAL: 35 min | SERVES: 4

- ½ cup extra-virgin olive oil
- ¼ cup red wine vinegar
- Kosher salt and freshly ground pepper
- ½ small red onion, thinly sliced
- 4 8-inch-long pieces French or Italian bread, split open
- 1 clove garlic, halved
- 3 large plum tomatoes, cored (1 halved, 2 thinly sliced)
- 2 6-ounce jars tuna in olive oil (preferably Italian), lightly drained
- 1 red bell pepper, cut into thin strips
- ½ English cucumber, thinly sliced
- ¼ cup packed fresh parsley
- 2 tablespoons capers, drained

- 1.** Whisk the olive oil, vinegar, ¼ teaspoon salt and a few grinds of pepper in a large bowl. Add the red onion; set aside.
- 2.** Rub the inside of the bread pieces with the garlic, then with the halved tomato and season with salt and pepper; discard the garlic and tomato skins. Arrange the tomato slices on the bread bottoms.
- 3.** Add the tuna to the vinaigrette, breaking it into pieces. Stir in the bell pepper, cucumber, parsley and capers; season with salt and pepper. Divide the mixture among the bread bottoms. Close the sandwiches and press down on the bread tops gently. Wrap the sandwiches tightly in plastic wrap and place a heavy skillet on top. Let sit 15 minutes to soften the bread, then unwrap and cut in half.

Per serving: Calories 790; Fat 23 g (Saturated 4 g); Cholesterol 29 mg; Sodium 1,606 mg; Carbohydrate 110 g; Fiber 8 g; Sugars 4 g; Protein 38 g



PIEROGI WITH SAUSAGE AND PEPPERS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- Kosher salt
- 1 pound potato-and-onion pierogi (about 12 pieces)
- 1 tablespoon extra-virgin olive oil
- 3 sweet or hot Italian sausages (about 12 ounces), casings removed and crumbled
- 1 8-ounce package baby bell peppers, halved or quartered lengthwise
- ½ onion, thinly sliced
- 3 cloves garlic, smashed
- ¼ teaspoon red pepper flakes (optional)
- 1 tablespoon unsalted butter
- ½ cup torn fresh basil

- 1.** Bring a large pot of salted water to a boil. Cook the pierogi as the label directs. Reserve ¾ cup cooking water, then drain.
- 2.** Meanwhile, heat the olive oil in a large nonstick skillet over medium-high heat. Add the sausage and cook, breaking it up with a wooden spoon, until browned, 6 to 8 minutes. Reduce the heat to medium. Add the bell peppers, onion, garlic and red pepper flakes and cook, stirring, until the vegetables are tender, 7 to 9 minutes. Season with salt.
- 3.** Add the pierogi to the skillet and toss. Add the butter and ¼ cup of the reserved cooking water; cook over medium heat, stirring gently, until the butter melts, adding more cooking water as needed to loosen. Stir in the basil.

Per serving: Calories 540; Fat 35 g (Saturated 12 g); Cholesterol 77 mg; Sodium 1,073 mg; Carbohydrate 38 g; Fiber 2 g; Sugars 3 g; Protein 18 g



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Five Ways



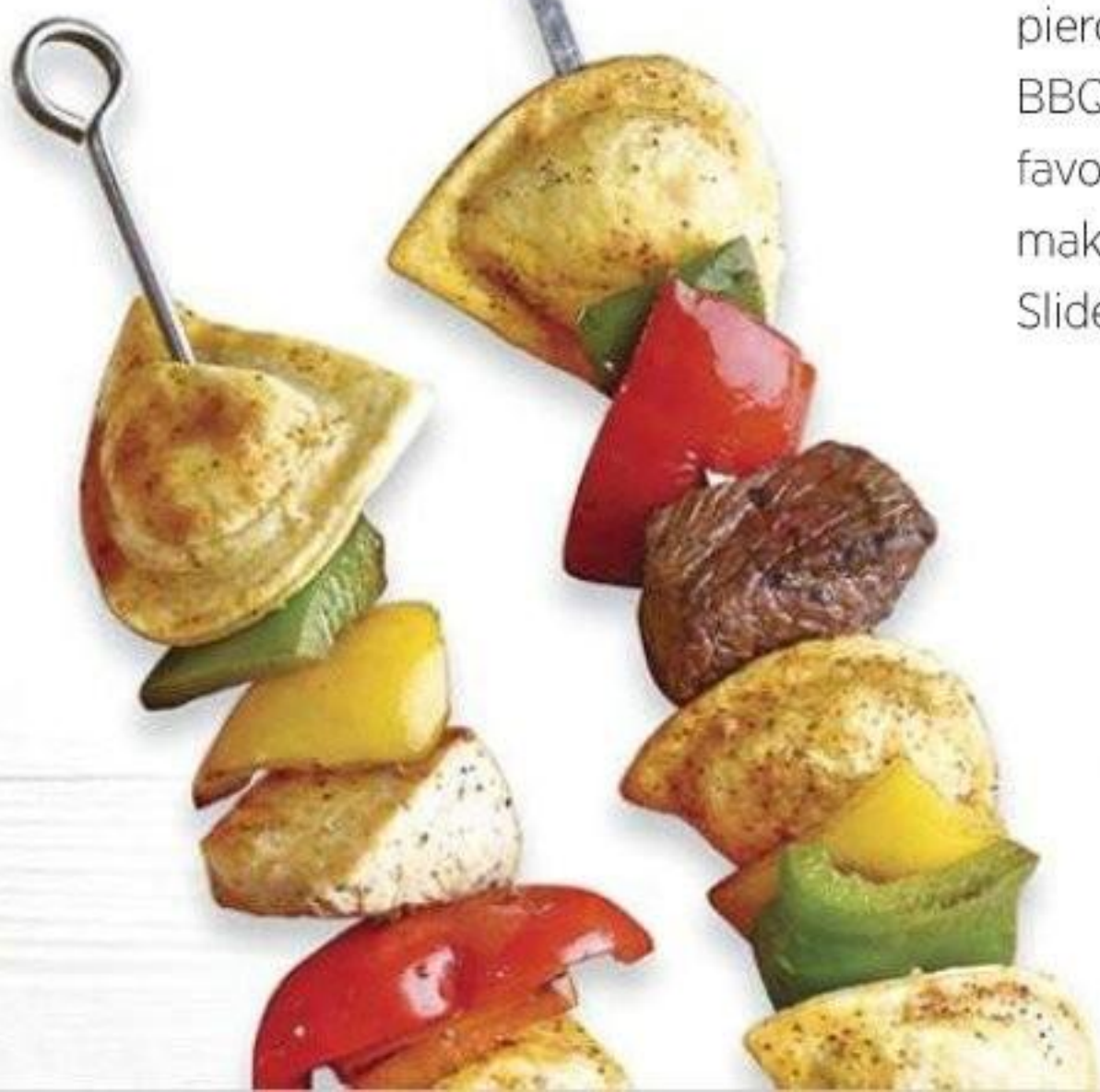
Fire up the grill this summer and enjoy pierogies all year long. Make Mrs. T's® Mini Classic Cheddar Pierogies the star ingredient with one of these flavorful recipe tips. Just thaw your favorite Mrs. T's® Pierogies, brush with some oil and get grilling!

1 Spice It Up with Salsa

Top grilled pierogies with freshly chopped pineapple salsa for a flavor boost to feed all your favorite people while the grill keeps going.

4 Grilled Pierogy Kabobs

Thread thawed pierogies and 1-inch pieces of chicken, beef and colored bell peppers onto long metal skewers. Brush kebabs with olive oil, then grill 12-16 minutes per side, or until all ingredients are cooked through.



2 Toss Into Mandarin Chicken Salad

Grill Mrs. T's® Mini Classic Cheddar Pierogies and let cool. Toss with shredded lettuce, snow peas, mandarin oranges, water chestnuts and your favorite Asian dressing. Peanut and sesame ginger sauces pair perfectly!

5 BBQ Pulled Pork Pierogy Sliders

Set up a buffet with grilled pierogies, pulled pork, BBQ sauce and your favorite fixings for a make-your-own Pierogy Sliders station.

3 Farmers Market Pierogy Salad

- 1 12.84-ounce box Mrs. T's® Mini Classic Cheddar Pierogies
- 1 large tomato, coarsely chopped
- 1 medium cucumber, seeded if necessary and coarsely chopped
- ¼ cup red onion, thinly sliced
- 4 ounces feta cheese, crumbled
- 1 cup of your favorite vinaigrette
- Green leaf lettuce leaves, for garnish

Grill or sauté pierogies until fully cooked. Place in a large bowl. Add tomato, cucumber, red onion, feta and vinaigrette to bowl with pierogies; toss to mix well. Spoon mixture onto lettuce-lined platter and serve.



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MOROCCAN MEATBALL SOUP

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 1½ cups fresh cilantro
- 1 bunch scallions, roughly chopped
- 1 pound lean ground beef
- 1 large egg, lightly beaten
- 2 tablespoons harissa
- 1½ teaspoons ground cumin, plus more for topping
- Kosher salt
- 1 tablespoon extra-virgin olive oil
- 4 carrots, cut into 1-inch pieces
- 4 cups low-sodium chicken broth
- 4 cups baby spinach
- ½ cup whole-wheat couscous

- 1.** Pulse 1 cup cilantro with the scallions in a mini food processor to make a coarse puree. Transfer half of the mixture to a large bowl and add the ground beef, egg, 1 tablespoon harissa, ½ teaspoon cumin and ½ teaspoon salt. Mix with your hands until just combined. Form into twenty 1-inch meatballs.
- 2.** Heat the olive oil in a large pot over medium heat. Add the carrots and cook, stirring, until they start browning, 4 to 5 minutes. Stir in the remaining cilantro puree, 1 tablespoon harissa and 1 teaspoon cumin; cook until sizzling, about 1 minute. Stir in the chicken broth and 2 cups water; bring to a simmer and cook 2 minutes. Gently drop in the meatballs and simmer until almost cooked through, 7 to 8 minutes.
- 3.** Add the spinach and couscous to the soup and cook until the couscous is tender, about 5 minutes. Stir in the remaining ½ cup cilantro and season with salt. Sprinkle with more cumin before serving.

Per serving: Calories 400; Fat 18 g (Saturated 6 g); Cholesterol 120 mg; Sodium 522 mg; Carbohydrate 30 g; Fiber 7 g; Sugars 4 g; Protein 34 g



PASTA WITH ZUCCHINI AND MINT

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- Kosher salt
- 12 ounces medium pasta shells
- 1 thick slice day-old country bread, torn into pieces
- 3 tablespoons extra-virgin olive oil
- 2 tablespoons chopped fresh mint
- 2 teaspoons grated lemon zest
- Freshly ground pepper
- 4 ounces pancetta, diced
- 1 red onion, finely chopped
- 1 large zucchini, cut into ½-inch pieces
- ½ cup grated parmesan cheese (about 2 ounces)

- 1.** Bring a large pot of salted water to a boil. Add the pasta and cook as the label directs. Reserve about 1¼ cups cooking water, then drain.
- 2.** Meanwhile, pulse the bread in a food processor to make coarse crumbs. Heat 1 tablespoon olive oil in a large skillet over medium-low heat. Add the breadcrumbs and toss until toasted, 4 minutes. Transfer to a small bowl and stir in 1 tablespoon mint, 1 teaspoon lemon zest, ¼ teaspoon salt and a few grinds of pepper.
- 3.** Wipe out the skillet and return to medium heat. Add 1 tablespoon olive oil and the pancetta. Cook until the pancetta is crisp around the edges, about 2 minutes. Add the red onion and cook until it starts softening, about 2 minutes. Increase the heat to medium high, add the zucchini and season with ½ teaspoon salt and a few grinds of pepper. Cook, stirring, until lightly browned around the edges, about 2 minutes. Add ¾ cup of the reserved cooking water and cook until the zucchini is tender, 2 to 3 minutes.
- 4.** Add the pasta to the skillet. Drizzle the remaining 1 tablespoon olive oil on top and toss, adding the remaining cooking water as needed to loosen. Remove the skillet from the heat; add the cheese and the remaining 1 tablespoon mint and 1 teaspoon lemon zest. Top with the seasoned breadcrumbs.

Per serving: Calories 600; Fat 22 g (Saturated 6 g); Cholesterol 29 mg; Sodium 885 mg; Carbohydrate 77 g; Fiber 5 g; Sugars 8 g; Protein 22 g

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VEGETARIAN
DINNER

SPINACH-CHICKPEA QUICHE WITH BELL PEPPERS

ACTIVE: 25 min | TOTAL: 40 min | SERVES: 4

- 2 tablespoons extra-virgin olive oil
- 1 15-ounce can chickpeas, drained, rinsed and patted dry
- 3 cups baby spinach
- 4 scallions, chopped (white and green parts separated)
- 1 teaspoon ground coriander
- Kosher salt and freshly ground pepper
- 3 large eggs
- 1 cup half-and-half
- 1 teaspoon grated lemon zest, plus 1 tablespoon fresh lemon juice
- 1 9-inch pie crust, thawed if frozen
- ½ cup crumbled feta cheese (about 3 ounces)
- 2 large bell peppers (any color), thinly sliced

1. Place a baking sheet on the lowest oven rack; preheat to 425°. Heat 1 tablespoon olive oil in a large skillet over high heat. Add the chickpeas, spinach, scallion whites, coriander, ¼ teaspoon salt and a few grinds of pepper. Cook, tossing, until the spinach wilts, about 2 minutes. Transfer the mixture to a colander to drain; let cool slightly. Wipe out the skillet and reserve.

2. Whisk the eggs, half-and-half, lemon zest, ½ teaspoon salt and a few grinds of pepper in a large bowl. Spread the spinach mixture in the pie crust and top with the cheese; pour in the egg mixture. Bake on the hot baking sheet until the eggs are set and lightly browned on top, about 30 minutes.

3. Meanwhile, heat the remaining 1 tablespoon olive oil in the reserved skillet over medium-high heat. Add the bell peppers and season with ¼ teaspoon salt and a few grinds of pepper. Cook, stirring, until golden, about 3 minutes. Add 2 tablespoons water; cover and cook until the bell peppers soften, about 2 minutes. Stir in the scallion greens, then remove from the heat. Add the lemon juice and toss. Cut the quiche into wedges; serve with the bell peppers.

Per serving: Calories 570; Fat 34 g (Saturated 13 g); Cholesterol 177 mg; Sodium 1,097 mg; Carbohydrate 49 g; Fiber 9 g; Sugars 12 g; Protein 19 g



CHINESE CHICKEN WITH MUSHROOMS AND SAUSAGE

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 8 skin-on, bone-in chicken thighs (2½ to 3 pounds)
- Kosher salt and freshly ground pepper
- 2 tablespoons vegetable oil
- 8 ounces shiitake mushrooms, stemmed and sliced
- 2 tablespoons oyster sauce
- 1 tablespoon low-sodium soy sauce
- 2 teaspoons toasted sesame oil
- 1 tablespoon grated peeled fresh ginger
- 2 dried Chinese sausages (about 3 ounces), thinly sliced (or 2 slices chopped cooked maple bacon)
- 1 small bunch scallions, cut into ½-inch pieces
- Cooked white rice, for serving

Chinese sausage is a hard sausage with a sweet-smoky flavor. If you can't find it, use maple bacon.

1. Season the chicken with salt and pepper. Heat 1 tablespoon vegetable oil in a large skillet over medium-high heat. Add the chicken skin-side down and cook until browned and crisp, 7 to 10 minutes. Flip and cook until browned on the other side, about 5 more minutes. Remove the chicken to a plate.

2. Wipe out the skillet. Add the remaining 1 tablespoon vegetable oil and heat over medium-high heat. Add the mushrooms, season with salt and cook, stirring occasionally, until lightly browned around the edges, about 5 minutes.

3. Meanwhile, whisk ¾ cup water, the oyster sauce, soy sauce, sesame oil and ginger in a small bowl. Return the chicken skin-side up to the skillet; add the oyster sauce mixture and bring to a boil. Reduce the heat to a gentle simmer, cover and cook until the chicken is cooked through and the sauce is slightly reduced, about 7 minutes. Add the sausage and cook until warmed through, about 1 minute. Stir in the scallions.

4. Divide the chicken and sauce among plates. Serve with rice.

Per serving: Calories 600; Fat 42 g (Saturated 10 g); Cholesterol 264 mg; Sodium 900 mg; Carbohydrate 10 g; Fiber 2 g; Sugars 4 g; Protein 48 g

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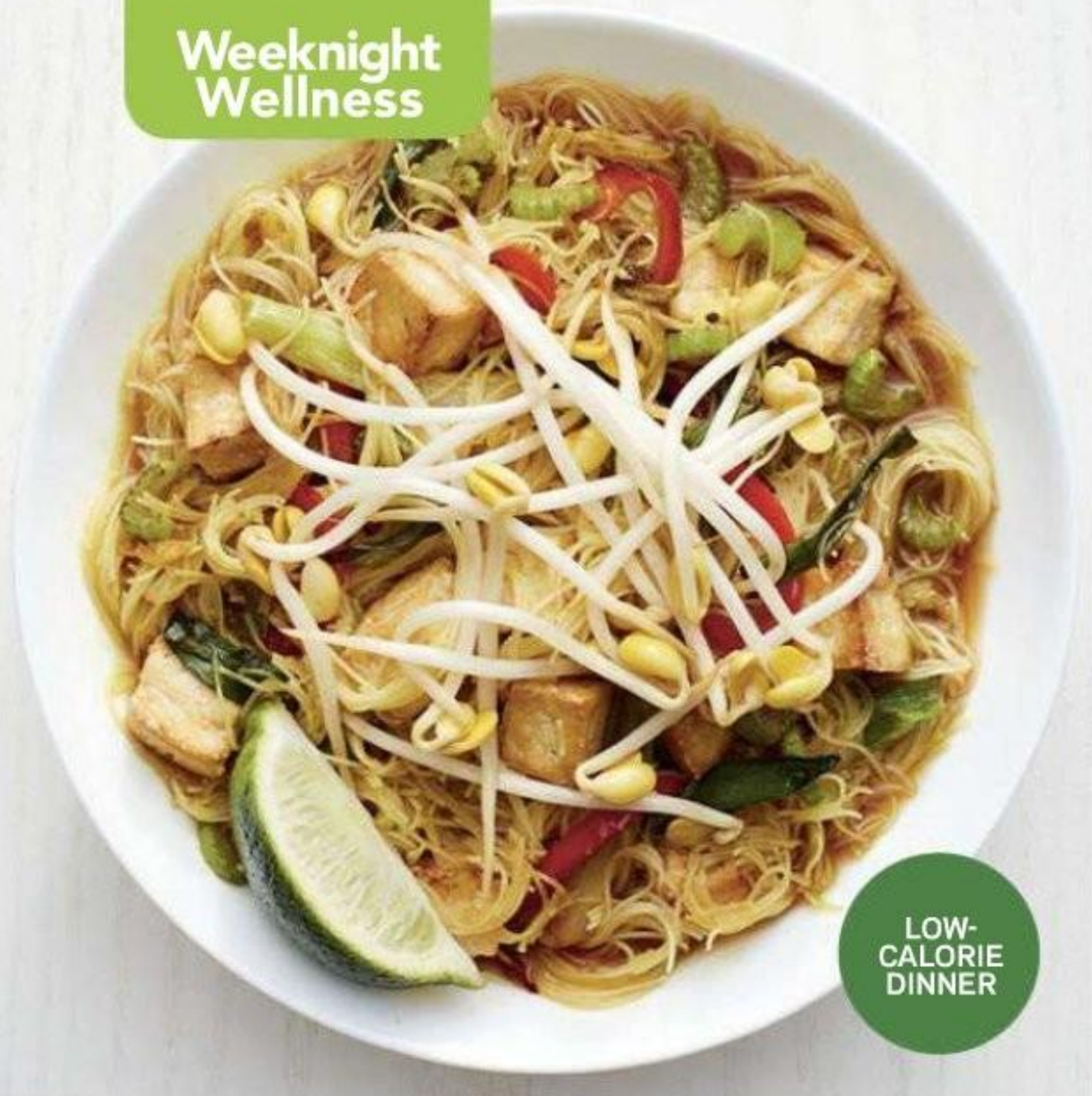
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Weeknight
Wellness



LOW-CALORIE
DINNER

SINGAPORE NOODLES WITH TOFU

ACTIVE: 40 min | TOTAL: 40 min | SERVES: 4

- 8 ounces thin rice noodles
- $\frac{3}{4}$ cup vegetable oil
- 1 14-ounce package firm tofu, cut into $\frac{1}{2}$ -inch cubes
- Kosher salt
- 4 scallions, cut into 2-inch pieces
- 2 stalks celery, thinly sliced
- 1 red bell pepper, thinly sliced
- 2 tablespoons Madras curry powder
- 3 tablespoons soy sauce
- $\frac{1}{2}$ cup low-sodium chicken or vegetable broth
- Juice of $\frac{1}{2}$ lime, plus wedges for serving
- 1 cup mung bean sprouts

1. Put the noodles in a large bowl, cover with hot water and soak until just softened, about 4 minutes. Drain and rinse under cold water; set aside.
2. Meanwhile, heat 2 tablespoons vegetable oil in a large nonstick skillet over high heat. Add the tofu in a single layer and cook, undisturbed, until golden on the bottom, about 4 minutes. Toss gently with a spatula and cook, tossing occasionally, until golden all over, about 4 more minutes; season with salt. Add 1 more tablespoon vegetable oil, the scallions, celery and bell pepper and cook, stirring, until the vegetables are crisp-tender, about 2 minutes. Add 1 tablespoon curry powder and season with salt; stir until the vegetables are coated and the curry powder is lightly toasted, about 1 minute. Transfer the tofu and vegetables to a bowl.
3. Add the remaining 1 tablespoon vegetable oil and 1 tablespoon curry powder to the skillet. Add the drained noodles and cook, tossing, until they turn yellow, 1 to 2 minutes. Add the tofu mixture, soy sauce and chicken broth and cook, tossing, until most of the liquid evaporates, 1 to 2 minutes. Stir in the lime juice and season with salt. Top each serving with the bean sprouts and serve with lime wedges.

Per serving: Calories 470; Fat 19 g (Saturated 2 g); Cholesterol 0 mg; Sodium 890 mg; Carbohydrate 62 g; Fiber 6 g; Sugars 4 g; Protein 15 g



LOW-CALORIE
DINNER

GRILLED STRIPED BASS WITH ORANGES AND WATERCRESS

ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

- 3 oranges
- $\frac{1}{4}$ cup extra-virgin olive oil, plus more for brushing and drizzling
- $\frac{1}{2}$ red jalapeño pepper, finely chopped (remove seeds for less heat)
- $\frac{1}{4}$ cup pitted kalamata olives
- Kosher salt and freshly ground pepper
- 4 skin-on center-cut striped bass fillets, preferably wild (about 6 ounces each)
- 2 large thick slices whole-grain bread, halved
- 3 cups watercress
- 1 clove garlic, halved

1. Preheat a grill to high. Slice off the top and bottom of 2 oranges; stand each up on a cut end. Slice off the peel and white pith with a knife, following the curve of the fruit. Turn each on its side and slice into $\frac{1}{2}$ -inch-thick rounds, then quarter the rounds. Halve the remaining orange and squeeze the juice into a bowl. Stir in the olive oil, sliced oranges, jalapeño, olives, $\frac{1}{4}$ teaspoon salt and a few grinds of pepper; set aside.
2. Brush the grill grates with olive oil. Season the fish with salt and pepper and transfer skin-side down to the grill. Cook, turning once, until cooked through, 8 to 10 minutes; transfer to a plate. Grill the bread, turning once, until marked, 2 to 4 minutes.
3. Divide the watercress among 4 plates. Top with the fish and any collected juices from the plate. Spoon the orange mixture over the fish. Rub both sides of the bread with the garlic; serve with the fish.

Per serving: Calories 460; Fat 28 g (Saturated 4 g); Cholesterol 140 mg; Sodium 615 mg; Carbohydrate 31 g; Fiber 4 g; Sugars 10 g; Protein 37 g

WELLNESS TIP
Make garlic bread without oil or butter: Toast or grill whole-grain bread, then rub with halved garlic while still warm.



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Easy Sides



KALE-STRAWBERRY SALAD

Toss one 5-ounce package **baby kale**, 2 cups quartered **strawberries**, 1 sliced **endive** and $\frac{1}{4}$ cup **salted roasted sunflower seeds** in a large bowl. Blend $\frac{1}{4}$ cup **buttermilk**, 3 tablespoons each **sour cream**, **mayonnaise** and chopped **chives**, 1 tablespoon **white wine vinegar** and a pinch each of **salt** and **pepper** in a blender. Toss with the salad.



PARMESAN ASPARAGUS AND BUTTER BEANS

Whisk $\frac{1}{4}$ cup **mayonnaise**, 3 tablespoons grated **parmesan**, $\frac{1}{2}$ teaspoon **pepper** and 1 tablespoon water. Trim 1 pound **asparagus** and cut into pieces; place in a steamer basket set over simmering water. Add 1 cup drained canned **butter beans**; cover and steam until tender, 3 to 5 minutes. Transfer to a platter. Season with **salt**; drizzle with the sauce and top with shaved parmesan.



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GRILLED SESAME BOK CHOY

Halve and rinse 1 pound **baby bok choy**. Microwave, covered, until crisp-tender, about 4 minutes. Whisk 2 tablespoons **peanut oil**, 1 tablespoon each **honey** and **rice vinegar** and 2 teaspoons each **Sriracha** and **toasted sesame oil**. Drain the bok choy; toss with the dressing. Grill, turning, until charred, about 4 minutes. Drizzle with any remaining dressing and sprinkle with toasted **sesame seeds**.



QUICK GINGER BEETS

Cut 1 pound packaged cooked **beets** into wedges, reserving 1 tablespoon liquid from the package. Whisk the liquid with 1 tablespoon **cider vinegar**, 2 teaspoons grated **ginger**, ½ teaspoon **honey** and 2 tablespoons **vegetable oil**. Toss with the beets and season with **salt** and **pepper**.

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Katherine Alford,
Senior Vice President,
Culinary, Food Network Kitchen



INSIDE THE Test Kitchen

Go behind the scenes of this issue.



FOILED!

We try to avoid creating recipes that call for a grill *and* a stove. To cook both chicken and green beans outdoors for the dinner on page 83, we made a makeshift tray to hold the beans: We lined half the grill with foil, then just folded up the edges. You could use a grill basket, but the foil tray is better for small foods—and it doesn't require cleanup!



OH, BABY!

We've become obsessed with baby bell peppers. They used to be a specialty item, but now they're easy to find in grocery stores. Try cooking them whole for a quick side dish: Toss with olive oil, salt and pepper and bake at 450° for about 15 minutes, or grill over high heat for 10 minutes. You can also use them to add color to a dish. The pierogi on page 90 would look a little sad without them!

JUICY TIDBIT

When I worked in restaurant kitchens, I learned not to waste anything—I even kept a bowl at my station for pan juices after I cooked a piece of meat. These juices are concentrated with flavor and they're great for making a quick sauce: Just stir in a little dijon mustard, butter or heavy cream. Or add your pan juices to a dressing, like we did for the steak salad on page 84.



CONE HEADS

We've seen cone-shaped food all over Instagram lately: taco cones, pancake cones and actual ice cream cones filled with savory ingredients. We tried rolling slices of our flatbread on page 82 into cones and discovered it's a smart way to eat any super-topped pizza: The cone keeps the toppings from falling onto your plate.

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MEDITERRANEAN WHITE BEAN SALAD WITH CRACKED OLIVES & FETA Serves 4

Active Time: 20 minutes • Total Time: 20 minutes

INGREDIENTS

- 2 15.5-ounce cans BUSH'S® Cannellini White Kidney Beans (or any BUSH'S® White Beans)
- 1/3 cup extra-virgin olive oil
- 2 tablespoons red wine vinegar
- 1 teaspoon dried oregano
- 1/4 teaspoon each salt and pepper
- 1 small shallot, peeled and halved
- 6 ounces feta cheese, cut into 1/2-inch cubes
- 1 cup large green olives (about 5 ounces), smashed open and pits removed
- 1/2 cup each baby spinach and basil leaves
- 1/2 cup fresh pomegranate seeds

DIRECTIONS

STEP 1: Empty beans into colander and rinse. Let sit to drain. **STEP 2:** Combine olive oil, vinegar, oregano, salt and pepper. Add shallot and crush slightly with fork. Stir vigorously. Let sit 10 minutes. **STEP 3:** Place beans in large bowl with feta and olives. Remove shallot from vinaigrette, pour over beans and toss well. If desired, salad can be chilled up to 1 day before serving.

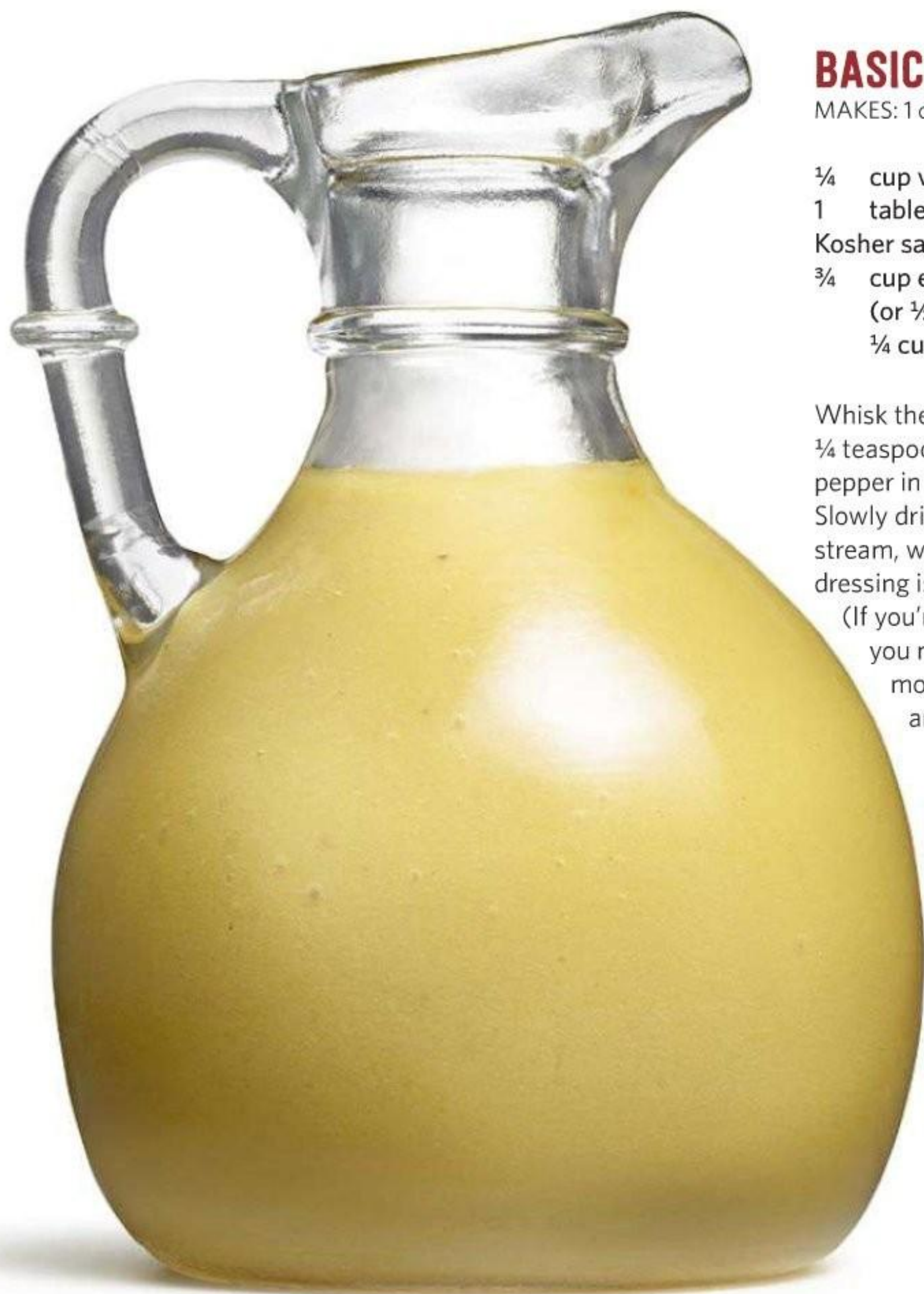
TO SERVE: Stir in spinach and basil. Place in serving bowls and garnish with pomegranate seeds. For a hearty meal, top with grilled beef, chicken or shrimp.





Vinaigrette 101

Learn the basics so you can dress all your summer sides.



BASIC VINAIGRETTE

MAKES: 1 cup

- $\frac{1}{4}$ cup vinegar
- 1 tablespoon dijon mustard
- Kosher salt and freshly ground pepper
- $\frac{3}{4}$ cup extra-virgin olive oil (or $\frac{1}{2}$ cup olive oil and $\frac{1}{4}$ cup vegetable oil)

Whisk the vinegar, mustard, $\frac{1}{4}$ teaspoon salt and a few grinds of pepper in a large bowl until combined. Slowly drizzle in the oil in a steady stream, whisking constantly, until the dressing is emulsified and smooth.

(If you're using a vinegar high in acid, you might need to add a little more oil to taste.) Refrigerate any leftovers.

VINEGAR or other acids give vinaigrette its punch. You can use any vinegar other than distilled white (it can be harsh), or citrus juice. Use 1 part acid to 3 parts oil.

MUSTARD acts as an emulsifier. It's not essential, but it helps the vinaigrette stay creamy. Mayonnaise and egg yolk are also good emulsifiers.

SALT AND PEPPER are essential for a basic vinaigrette. You can also add shallots, garlic, honey, herbs or spices.

MILD OILS like olive and vegetable oil are best for vinaigrettes. Use stronger oils like walnut or sesame in combination with a mild one.



GET IT TOGETHER

Oil and vinegar don't naturally mix. Forcing them to combine is called emulsifying. As the vinaigrette sits, it will begin to separate or "break." To re-emulsify it, just whisk, blend or shake until smooth.

THREE WAYS TO EMULSIFY



WHISK
Whisk your acid, any emulsifier and seasonings in a bowl. While whisking, slowly drizzle in the oil in a steady stream until emulsified.



BLEND
Combine your acid, any emulsifier and seasonings in a blender. With the machine running, slowly drizzle in the oil and blend until smooth.



SHAKE
Combine all your ingredients in a jar; seal and shake vigorously until emulsified.

BLACK-EYED PEA SALAD

Make **Basic Vinaigrette** (page 105) using **apple cider vinegar** and **Creole mustard**; season with a pinch of **cayenne pepper**. Combine $\frac{3}{4}$ cup of the vinaigrette with two 15-ounce cans **black-eyed peas** (drained, rinsed and patted dry), 2 chopped **celery stalks**, 1 chopped **green bell pepper** and 3 sliced **scallions**. Toss well and season with **salt** and **black pepper**.



GREEK CHICKPEA SALAD

Make **Basic Vinaigrette** (page 105) using **red wine vinegar** and adding 1 tablespoon minced **shallot** and $\frac{1}{2}$ teaspoon **dried oregano**. Combine $\frac{2}{3}$ cup of the vinaigrette with two 15-ounce cans **chickpeas** (drained, rinsed and patted dry), 2 cups each chopped **Persian cucumbers** and halved **cherry tomatoes** and $\frac{1}{2}$ cup each halved pitted **kalamata olives**, crumbled **feta** and chopped **basil** and **parsley**. Toss well and season with **salt** and **pepper**.

SOUTHWESTERN THREE-BEAN SALAD

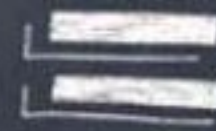
Make **Basic Vinaigrette** (page 105) using **white wine vinegar** and adding 1 minced **garlic clove** and $\frac{1}{2}$ teaspoon each **ground cumin** and grated **lime zest**. Cook 8 ounces chopped **yellow wax beans** in boiling salted water until tender, 4 to 5 minutes. Drain and rinse under cold water; pat dry. Combine $\frac{1}{2}$ cup of the vinaigrette with the wax beans, one 15-ounce can each **black beans** and **kidney beans** (drained, rinsed and patted dry), $\frac{1}{2}$ minced **red onion** and 1 thinly sliced **red jalapeño**. Season with **salt** and **pepper**.



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Weekend Cooking




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How to grill
a perfect steak?
See page 114.


Weekend
Cooking





SERIOUS CHOPPS

Curtis Stone shows us how to grill his favorite cuts of meat.



Curtis Stone started his culinary career in a butcher shop, but he never expected to own one. Then last year he opened Gwen, a Los Angeles restaurant with an adjacent specialty butcher shop. “Sometimes I ask myself, why did I do this?” he says with a laugh. “The butcher shop is such a different beast from the restaurant. There are more things to get right—and more things you can get wrong.” It’s pretty safe to say that Curtis got things right: He has created a meat lover’s dream shop, filled with racks of lamb, dry-aged steaks, standing rib roasts, pork chops...just stepping inside makes you want to start grilling. We asked the chef for a few summer recipes inspired by the shop and his menu at Gwen.

SPICE-RUBBED LAMB RACK WITH YOGURT AND FRESH HERBS

ACTIVE: 40 min | TOTAL: 1 hr | SERVES: 4

FOR THE SPICE RUB

- 1 tablespoon black peppercorns
- 1 tablespoon coriander seeds
- 1¼ teaspoons fennel seeds
- ½ teaspoon cumin seeds
- 1 tablespoon smoked paprika
- ½ teaspoon cayenne pepper
- Kosher salt

FOR THE LAMB

- 2 racks of lamb (about 1¼ pounds each), bones Frenched
- 1 tablespoon extra-virgin olive oil

FOR THE YOGURT SAUCE

- ¾ cup labne (Middle Eastern strained yogurt)
- 3 tablespoons extra-virgin olive oil
- 2 teaspoons chopped fresh parsley
- 2 teaspoons chopped fresh tarragon
- 1 teaspoon finely chopped fresh thyme
- ½ teaspoon Aleppo pepper
- Grated zest and juice of 1 lemon
- Kosher salt and freshly ground black pepper

- 1.** Make the spice rub: Combine the peppercorns, coriander seeds, fennel seeds and cumin seeds in a small dry skillet over medium-high heat; cook, stirring, until toasted, about 2 minutes. Transfer to a spice grinder and grind to a fine powder. In a small bowl, mix the freshly ground spices with the paprika, cayenne and 1 teaspoon salt.
- 2.** Preheat a grill to medium high and prepare for indirect grilling: For a charcoal grill, bank the hot coals to one side and leave the other half empty. For a gas grill, preheat all the burners, then turn off half the burners and keep the others on medium-high heat.
- 3.** Grill the lamb: Coat the lamb with the olive oil and sprinkle with the spice mixture. Grill over direct heat, turning as needed, until browned all over, 6 to 8 minutes. Transfer to indirect heat (the unlit side of the grill); cover and cook until an instant-read thermometer inserted into the center of the lamb registers 125° for medium-rare doneness, 20 to 24 minutes. Transfer the lamb to a cutting board and let rest 8 minutes.
- 4.** Meanwhile, make the yogurt sauce: In a small bowl, mix the labne, olive oil, herbs, Aleppo pepper, lemon zest and 2 teaspoons lemon juice. Season with salt, black pepper and more lemon juice, if desired. Carve the lamb racks and serve with the yogurt sauce.



GRILLED PORK CHOPS WITH ROASTED GARLIC GREMOLATA

ACTIVE: 30 min | TOTAL: 1 hr 50 min (plus 24-hour brining) | SERVES: 4

FOR THE PORK

- ¼ cup packed brown sugar
- ¼ cup kosher salt
- 2 tablespoons smoked paprika
- 1 tablespoon pink peppercorns
- 4 fresh sage leaves
- 2 sprigs fresh thyme
- 1 sprig fresh rosemary
- 2 14-ounce bone-in center-cut pork chops (about 1¼ inches thick)

Freshly ground pepper

FOR THE GREMOLATA

- 1 cup extra-virgin olive oil
- 1 head garlic, broken into individual cloves, peeled
- ½ cup finely chopped fresh parsley
- Grated zest of 3 lemons
- Kosher salt and freshly ground pepper

1. Brine the pork: In a large bowl, whisk 1 quart warm water, the brown sugar, salt and paprika until the sugar and salt dissolve. Add the peppercorns, sage, thyme and rosemary and let cool to room temperature. Add the pork chops to the brine. Cover and refrigerate 24 hours.

2. Meanwhile, make the gremolata: Preheat the oven to 275°. Combine the olive oil and garlic in a small baking dish. Cover with foil and bake until the garlic is completely tender, about 1 hour. Remove from the oven and let the garlic cool in the oil. Strain, reserving the roasted garlic and oil separately. Chop enough roasted garlic to measure 1 tablespoon. Reserve the remaining roasted garlic for another use.

3. Mix the parsley, lemon zest, chopped roasted garlic and ½ cup of the garlic oil in a small bowl; season with salt and pepper. Reserve the remaining garlic oil to coat the pork.

4. Grill the pork: Preheat a grill to medium high. Remove the pork from the brine and pat dry. Lightly brush the pork with some of the garlic oil and sprinkle with pepper. Grill, turning as needed to prevent flare-ups, until a nicely charred crust forms and an instant-read thermometer inserted into the center registers 135° for medium doneness, 8 to 10 minutes per side. Transfer to a cutting board and let rest 8 minutes.

5. Carve the meat from the bones and slice against the grain. Serve with the gremolata.



When Curtis butchers pork chops at Gwen, he often keeps the belly attached. Ask your butcher to do the same, or just use regular thick chops like we did here.





RIB-EYE STEAK WITH CAPONATA

ACTIVE: 30 min | TOTAL: 1 hr 50 min (plus overnight chilling) | SERVES: 6

FOR THE CAPONATA

- 1 large eggplant (about 1 pound)
- 1 red bell pepper
- $\frac{1}{4}$ cup extra-virgin olive oil
- $\frac{1}{2}$ onion, diced
- 2 stalks celery, diced
- Kosher salt and freshly ground pepper
- 2 cloves garlic, sliced
- 1 red heirloom tomato, peeled, seeded and diced
- 2 teaspoons sugar
- $\frac{2}{3}$ cup green olives, pitted and diced
- $\frac{1}{2}$ cup drained capers
- $\frac{1}{2}$ cup golden raisins
- $\frac{1}{2}$ cup sherry vinegar
- $\frac{1}{2}$ ounce bittersweet chocolate (85% cacao), finely grated
- 2 tablespoons chopped fresh parsley
- 8 fresh basil leaves, chiffonade

FOR THE STEAK

- 3 $1\frac{1}{2}$ -pound bone-in rib-eye steaks (about 2 inches thick)
- Extra-virgin olive oil, for brushing
- Kosher salt and freshly ground pepper

1. One day before serving, make the caponata: Preheat a grill to medium high. Pierce the eggplant all over with a fork. Grill, turning often, until charred all over and softened, 25 to 30 minutes. Meanwhile, coat the bell pepper with 1 teaspoon olive oil. Grill, turning as needed, until charred all over, about 15 minutes. Transfer the vegetables to separate bowls; cover the pepper and let cool.

2. Peel the charred skin from the pepper (do not rinse). Cut in half, discard the seeds and finely dice. Remove the skin from the eggplant. Cut in half lengthwise and scoop out the seeds. Return the pulp to the bowl and set aside until juicy, about 15 minutes. Transfer the eggplant to a cutting board and finely chop; reserve the juices that have collected in the bowl.

3. In a medium heavy saucepan, heat the remaining 3 tablespoons plus 2 teaspoons olive oil over medium-high heat. Add the onion and celery, season with salt and pepper and sauté until the onion begins to soften, about 5 minutes. Add the garlic and sauté until fragrant, about 1 minute. Add the diced bell pepper, tomato and sugar and sauté until the tomato softens, about 3 minutes. Add the olives, capers, raisins and the eggplant and eggplant juices and cook 3 minutes. Stir in the vinegar and chocolate.

4. Reduce the heat to low and cook gently, stirring occasionally, for 15 minutes to allow the flavors to blend. Transfer to a bowl and let cool. Cover and refrigerate overnight.

5. Preheat a grill to medium high and prepare for indirect grilling: For a charcoal grill, bank the hot coals to one side and leave the other half empty. For a gas grill, preheat all the burners, then turn off half the burners and keep the others on medium-high heat.

6. Grill the steak: Pat the meat dry with paper towels. Lightly brush with olive oil and season with salt and pepper. Place the steaks on indirect heat (the unlit side of the grill); cover and cook, turning halfway through, until an instant-read thermometer inserted into the center registers 110° , about 30 minutes. Transfer to direct heat and cook, turning, until the steaks are charred and the thermometer registers 125° to 130° for medium-rare doneness, 4 to 6 more minutes. Transfer to a cutting board and let rest 10 minutes.

7. Stir the parsley and basil into the caponata; season with salt and pepper. Carve the meat from the bones and slice against the grain. Serve with any collected juices and the caponata.

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Celebrate the start of summer with a batch of Ina Garten's homemade ice cream.

PHOTOGRAPH BY STEVE GIRALT



We all have our favorite comfort food and for me, it's rum raisin ice cream. There is something about the rich vanilla custard with sweet raisins and a hint of rum that calls my name every time. I have always loved Häagen-Dazs, but when I discovered David Lebovitz's homemade rum raisin ice cream, from his book *The Perfect Scoop*, I was a goner. The base is thick and creamy, and the raisins are infused with dark rum and orange zest before they're added, which makes them so juicy and full of flavor. And because the rum lowers the freezing temperature of the ice cream, it's soft enough to scoop right out of the freezer. On the other hand, this makes it difficult not to eat the whole thing before dinner!

xxx / Ina



FOOD STYLING: CYD RAFTUS MCDOWELL; PROP STYLING: BARB FRITZ.
RECIPE FROM COOKING FOR JEFFREY: A BAREFOOT CONTESSA COOKBOOK. COPYRIGHT © 2016 BY INA GARTEN.
BY ARRANGEMENT WITH CLARKSON POTTER/PUBLISHERS, A DIVISION OF RANDOM HOUSE, LLC.

PECAN RUM RAISIN ICE CREAM

ACTIVE: 25 min | TOTAL: 3 hr 40 min
MAKES: 1 quart

- $\frac{1}{3}$ cup dark raisins
- $\frac{1}{3}$ cup golden raisins
- $\frac{1}{2}$ cup dark rum, such as Mount Gay
- 1 3-inch strip of orange zest
- $1\frac{1}{2}$ cups heavy cream
- $\frac{3}{4}$ cup whole milk
- 1 vanilla bean, split lengthwise
- $\frac{2}{3}$ cup sugar, divided
- 4 extra-large egg yolks
- Pinch of kosher salt
- $\frac{1}{2}$ cup pecans, toasted, cooled and roughly chopped (see note)

- 1.** Place the dark and golden raisins, rum and orange zest in a small saucepan. Bring the mixture to a boil over medium heat, remove from the heat, cover and set aside.
- 2.** Meanwhile, pour the cream, milk, vanilla bean and $\frac{1}{3}$ cup of the sugar into a large saucepan and heat it to a simmer over medium heat. Place the egg yolks, the remaining $\frac{1}{3}$ cup of sugar and the salt into the bowl of an electric mixer fitted with the paddle attachment and beat on high speed for 3 to 4 minutes, until very thick. When the beater is lifted, the mixture will fall back on itself in a slow ribbon. With the mixer on low, pour $\frac{1}{2}$ cup of the hot cream mixture into the egg mixture. While stirring with a wooden spoon, pour the egg mixture back into the saucepan and cook over medium-low heat, stirring almost constantly, for 8 to 10 minutes, until thickened (175° to 180° on a candy thermometer). The mixture will be thick enough to coat the back of the spoon (your finger should leave a trail on the back of the spoon). Immediately pour the mixture through a fine-mesh sieve, discarding the vanilla bean. Refrigerate for at least 3 hours, until cold.
- 3.** When ready to freeze, drain the raisin mixture, reserving the rum and discarding the orange zest. Mix 3 tablespoons of the drained rum into the cream mixture (discard the rest). Pour the mixture into an ice cream maker and freeze according to the manufacturer's directions. At the end, stir in the raisins and pecans, transfer to a quart container and freeze.

To toast pecans, roast them in a 350° oven for 5 to 10 minutes, until lightly browned.

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PHOTOGRAPHS BY RYAN LIEBE



Lemon White
Chocolate Chip
Cookies



Sweet Lemon
Snack Mix

FOOD STYLING: CHRISTINE ALBANO, PROP STYLING: PAIGE HICKS



Homemade
Lemonade

Lemon Pudding
with
Strawberry Cream



HOMEMADE LEMONADE

ACTIVE: 20 min | TOTAL: 20 min (plus 3-hr chilling) | MAKES: 6 cups (plus lemonade ice cubes)

14 to 16 lemons, plus lemon slices for garnish
1½ cups sugar

1. Remove the zest from 2 lemons in wide strips with a vegetable peeler, then juice enough lemons to make 2 cups. Refrigerate the juice.
2. Combine the sugar, lemon zest and 1½ cups water in a medium saucepan. Bring to a simmer and cook, whisking occasionally, until the sugar dissolves, about 2 minutes. Transfer to a pitcher and refrigerate until cold, about 1 hour.
3. Remove the lemon zest from the syrup. Pour 3 cups cold water and the lemon juice into the pitcher and stir. Remove 1 cup of the lemonade to a bowl and add 3 cups water. Divide the watered-down lemonade mixture between 2 ice cube trays and freeze until solid, about 2 hours. Refrigerate the pitcher of lemonade until ready to serve.
4. Add some lemonade ice cubes to the pitcher along with a few lemon slices. Serve in cups with the remaining lemonade ice cubes.



LEMON WHITE CHOCOLATE CHIP COOKIES

ACTIVE: 30 min | TOTAL: 55 min | MAKES: about 36

2¼ cups all-purpose flour
1 teaspoon baking soda
¾ teaspoon cream of tartar
¼ teaspoon salt
1½ sticks (12 tablespoons) unsalted butter, at room temperature
1 cup sugar
1 tablespoon finely grated lemon zest (from 2 lemons), plus 1 tablespoon fresh lemon juice
2 large eggs
½ teaspoon pure vanilla extract
1½ cups white chocolate chips

1. Position racks in the upper and lower thirds of the oven; preheat to 350°. Line 2 baking sheets with parchment paper.

Whisk the flour, baking soda, cream of tartar and salt in a medium bowl; set aside.

2. Beat the butter, sugar and lemon zest in a large bowl with a mixer on medium-high speed until light and fluffy, 3 minutes. Beat in the eggs, one at a time, then beat in the lemon juice and vanilla. Reduce the mixer speed to low; beat in the flour mixture in two batches until combined. Stir in the white chocolate chips with a wooden spoon.
3. Drop heaping tablespoonfuls of dough about 2 inches apart on the prepared pans. Bake, switching the pans halfway through, until the cookies are just golden around the edges, 10 to 12 minutes. Let cool 3 to 5 minutes on the baking sheets, then transfer to a rack to cool completely.



SWEET LEMON SNACK MIX

ACTIVE: 15 min | TOTAL: 45 min | MAKES: 10 cups

6 cups corn and/or rice cereal (such as Chex or Crispix)
2 cups mini pretzel twists
2 cups graham cookies or animal crackers
1½ cups white chocolate chips
4 tablespoons unsalted butter
¼ cup lemon curd
Grated zest and juice of 1 lemon
1½ cups confectioners' sugar
2 tablespoons powdered lemon gelatin

1. Line 2 baking sheets with parchment paper. Toss the cereal, pretzels and cookies in a large bowl. Combine the white chocolate chips, butter, lemon curd and lemon zest and juice in a medium bowl. Microwave at 50 percent power in 15-second intervals, stirring, until melted, 1 to 1½ minutes; whisk until smooth.
2. Pour the white chocolate mixture over the snack mix; toss to coat. Sprinkle with 1 cup confectioners' sugar and the powdered gelatin and toss again. Spread on the prepared baking sheets and let dry, 30 minutes. Toss with the remaining ½ cup confectioners' sugar. Divide among cellophane bags.



LEMON PUDDING WITH STRAWBERRY CREAM

ACTIVE: 40 min | TOTAL: 50 min (plus 4-hr chilling) | SERVES: 8

- 2 lemons
- 1¾ cups halved strawberries, plus sliced strawberries for topping
- ½ cup plus 1 tablespoon granulated sugar
- 2 tablespoons cornstarch
- ⅛ teaspoon salt
- 3 large egg yolks
- 1¾ cups half-and-half
- 2 tablespoons unsalted butter
- ¾ cup heavy cream
- 2 tablespoons confectioners' sugar
- 4 lemon shortbread cookies, crumbled

1. Remove the zest of 1 lemon in wide strips with a vegetable peeler. Juice both lemons to make about 5 tablespoons. Chop 1 cup of the strawberries and combine with 1 tablespoon granulated sugar and 1 tablespoon lemon juice in a bowl; set aside to macerate while you make the pudding.

2. Meanwhile, whisk the remaining ½ cup granulated sugar, the cornstarch and salt in a medium bowl. Whisk in the egg yolks and ¼ cup half-and-half until smooth. Bring the remaining 1½ cups half-and-half and the lemon zest to a boil in a medium saucepan over medium-high heat. Remove from the heat and let sit 10 minutes to infuse. Gradually whisk in the sugar-yolk mixture, then the remaining ¼ cup lemon juice.

3. Return the saucepan to medium-high heat and cook, whisking constantly, until the pudding comes to a boil and thickens, about 3 minutes. Continue cooking, whisking constantly, about 1 more minute. Remove from the heat and whisk in the butter until smooth. Strain the mixture through a fine-mesh sieve, pressing it through with a rubber spatula; discard the lemon zest.

4. Divide the macerated strawberries among 8 clear plastic cups or glasses; top with the lemon pudding. Press plastic wrap directly onto the surface of each and refrigerate until set, at least 4 hours or overnight.

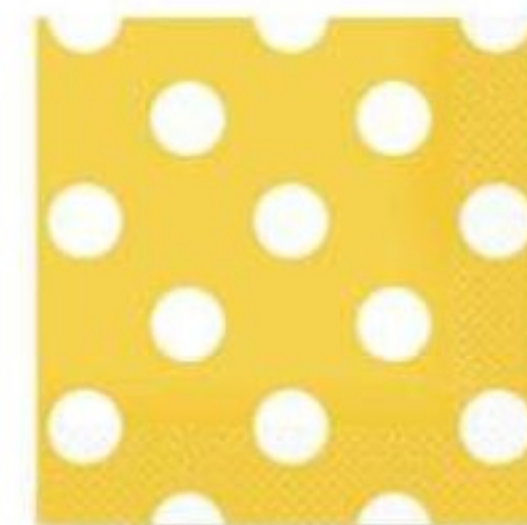
5. When the pudding is set, pulse the remaining ¾ cup strawberries in a mini food processor until smooth. Beat the heavy cream and confectioners' sugar in a large bowl with a mixer on medium speed until soft peaks form, about 1 minute. Add the strawberry puree and continue beating until stiff peaks form. Top the pudding with the strawberry whipped cream and sprinkle with the crumbled cookies. Top with sliced strawberries.

Get the Look



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Party Time



On the Wedge

Serve a new kind of wedge salad at your next cookout: Use watermelon in place of iceberg lettuce. Cut a small seedless watermelon into quarters, then cut each quarter in half. Drizzle the wedges with chunky blue cheese dressing and sprinkle with crumbled cooked bacon and chopped chives.

YOU SAY POTATO...

Pick a style: We made four totally different takes on our favorite cookout side.

PHOTOGRAPHS BY CON POULOS



Classic American
Potato Salad



Warm German
Potato Salad



French Garden
Potato Salad



Antipasti
Potato Salad



FOOD STYLING: REBECCA JURKEVICH;
PROP STYLING: PAIGE HICKS.



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WARM GERMAN POTATO SALAD

ACTIVE: 30 min | TOTAL: 30 min
SERVES: 6 to 8

- 2 pounds Yukon Gold potatoes, peeled and sliced $\frac{3}{4}$ inch thick
- Kosher salt
- 4 slices thick-cut bacon, roughly chopped
- 3 tablespoons extra-virgin olive oil
- 2 large shallots, chopped
- 3 tablespoons white wine vinegar
- 1 tablespoon grainy mustard
- 1 teaspoon sugar
- Freshly ground pepper
- $\frac{1}{2}$ cup chopped fresh chives
- $\frac{1}{4}$ cup chopped fresh dill

1. Put the potatoes in a large saucepan; cover with cold water and season with 1 teaspoon salt. Bring to a simmer and cook until tender, 8 to 10 minutes. Drain and transfer to a large bowl.
2. Meanwhile, cook the bacon in a medium nonstick skillet over medium heat, stirring occasionally, until crisp, about 10 minutes. Remove the bacon to a paper towel-lined plate using a slotted spoon. Pour the drippings into a small bowl and wipe out the skillet.
3. Return the skillet to medium heat and add the olive oil and 2 tablespoons of the reserved drippings. Add the shallots and cook, stirring, until softened, about 4 minutes. Whisk in 2 tablespoons each vinegar and water, the mustard and sugar. Bring to a simmer.
4. Pour the warm dressing over the potatoes; season with $\frac{1}{2}$ teaspoon salt and a few grinds of pepper and toss. Add the remaining 1 tablespoon vinegar, the chives, dill and bacon; toss again. Serve warm.



CLASSIC AMERICAN POTATO SALAD

ACTIVE: 30 min | TOTAL: 2½ hr
SERVES: 6 to 8

- 2 pounds russet potatoes, peeled and cut into 1-inch chunks
- Kosher salt
- 2 tablespoons apple cider vinegar
- 3 large eggs
- 1 cup mayonnaise
- $\frac{1}{4}$ cup sour cream
- $\frac{1}{3}$ cup chopped dill pickles, plus 2 tablespoons brine
- 2 tablespoons yellow mustard
- $\frac{1}{2}$ teaspoon sugar
- 3 stalks celery, chopped
- 4 scallions, thinly sliced
- $\frac{1}{4}$ cup chopped fresh parsley
- Freshly ground pepper
- Paprika, for topping

1. Put the potatoes in a large saucepan; cover with cold water and season with 1 teaspoon salt. Bring to a simmer and cook until tender, 10 to 12 minutes. Drain and transfer to a large bowl. Add the vinegar and $\frac{1}{2}$ teaspoon salt; toss. Let cool slightly, about 10 minutes.
2. Meanwhile, put the eggs in a medium saucepan and cover with cold water. Bring to a boil, then remove from the heat and let sit, covered, 10 minutes. Drain the eggs and run under cold water until cool; peel, chop and set aside.
3. Whisk the mayonnaise, sour cream, pickle brine, mustard and sugar in a small bowl. Stir in the pickles, celery, scallions and parsley. Spoon the mayonnaise mixture over the potatoes and mix well. Season with salt and pepper. Add the hard-boiled eggs and gently stir to combine. Cover and refrigerate at least 2 hours or overnight. Sprinkle with paprika just before serving.



FRENCH GARDEN POTATO SALAD

ACTIVE: 30 min | TOTAL: 1 hr
SERVES: 6 to 8

- 1½ pounds fingerling potatoes, halved lengthwise
- 3 large shallots, cut into chunks
- ¼ cup plus 2 tablespoons extra-virgin olive oil
- Kosher salt and freshly ground pepper
- 1 cup sugar snap peas, trimmed
- 2 tablespoons tarragon vinegar or white wine vinegar
- 1 tablespoon dijon mustard
- 1 teaspoon honey
- 1 cup heirloom cherry tomatoes, halved if large
- 2 Persian cucumbers, diced
- 3 radishes, thinly sliced
- ½ cup chopped fresh parsley
- ¼ cup chopped fresh chives
- 2 tablespoons chopped fresh tarragon

1. Put a rimmed baking sheet in the lower third of the oven and preheat to 425°. Toss the potatoes and shallots with 2 tablespoons olive oil, ¼ teaspoon salt and a few grinds of pepper. Spread on the hot baking sheet and roast, tossing halfway through, until tender and golden, 25 to 30 minutes. Let cool.
2. Meanwhile, bring a medium saucepan of salted water to a boil. Add the snap peas and cook until bright green but still crisp, 1 to 2 minutes. Transfer to a bowl of ice water; let cool. Drain and pat dry.
3. Whisk the vinegar, mustard, honey, ½ teaspoon salt and a few grinds of pepper in a large bowl. Slowly whisk in the remaining ¼ cup olive oil. Add the roasted potatoes and shallots, peas, tomatoes, cucumbers, radishes, parsley, chives and tarragon. Season with salt and pepper and toss.



ANTIPASTI POTATO SALAD

ACTIVE: 35 min | TOTAL: 50 min
SERVES: 6 to 8

- ½ small red onion, diced
- 2 pounds red-skinned potatoes, cut into 1-inch chunks
- Kosher salt
- ¼ cup plus 3 tablespoons extra-virgin olive oil
- 3 tablespoons red wine vinegar
- 1 teaspoon sugar
- Freshly ground pepper
- 1 cup giardiniera (Italian pickled vegetables), drained and chopped
- 1 cup diced provolone cheese (about 4 ounces)
- ½ cup chopped sliced salami (about 2 ounces)
- ½ cup marinated artichoke hearts, drained and chopped
- ½ cup sliced green olives with pimientos
- ½ cup fresh basil, torn

1. Soak the red onion in a small bowl of ice water, 10 minutes; drain and pat dry.
2. Meanwhile, put the potatoes in a large saucepan; cover with cold water and season with 1 teaspoon salt. Bring to a simmer and cook until tender, 10 to 12 minutes. Drain and transfer to a large bowl. Add ¼ cup olive oil, 2 tablespoons vinegar, the sugar, ½ teaspoon salt and a few grinds of pepper; toss until the potatoes absorb most of the dressing.
3. Add the giardiniera, provolone, salami, artichoke hearts, olives and red onion to the bowl with the potatoes; toss. Let cool to room temperature.
4. Drizzle the potato salad with the remaining 3 tablespoons olive oil and 1 tablespoon vinegar. Add the basil and season with salt and pepper. Toss again just before serving.

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THE PERFECT Patty

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WHAT TO BUY

Ground chuck is ideal for burgers; it has about 20 percent fat, enough to keep the burgers nice and juicy.

HOW TO SHAPE

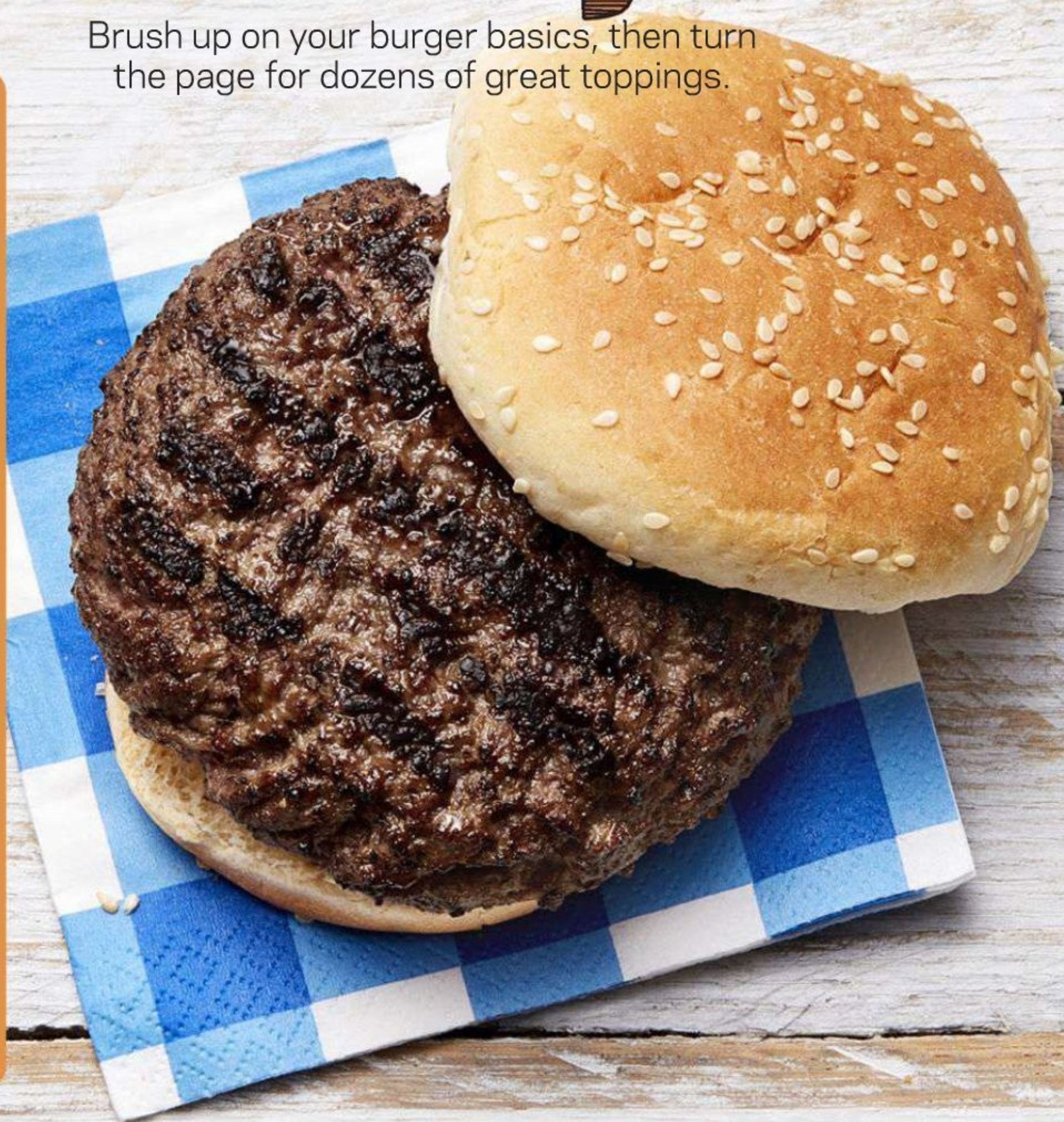
Be careful not to overwork the meat as you form the patties—your burgers may turn out tough.

WHEN TO FLIP

It's time to flip when the patties release easily from the grill. If they stick, they're not ready to turn.

HOW TO TOP

If you want cheeseburgers, top each patty with 2 slices cheese during the last minute of cooking; cover to melt.



GRILLED BURGERS

ACTIVE: 20 min | TOTAL: 25 min | MAKES: 4

1½ pounds ground beef chuck
Kosher salt and freshly ground pepper
Vegetable oil, for the grill
4 soft hamburger buns
Assorted toppings (see page 130)

1. Preheat a grill to medium high. Divide the beef into four 6-ounce portions. Gather each into a ball, then gently flatten into a 4½-inch-wide patty about ¾ inch thick. Press your thumb into the center of each patty to make a ½-inch-deep indentation (this prevents the patties from bulging as they cook). Season the patties on both sides with salt and pepper.

2. Lightly brush the grill grates with vegetable oil, then grill the patties indentation-side up until marked on the bottom, about 5 minutes. Flip and cook until marked and slightly firm, about 3 more minutes for medium doneness.
3. Remove the burgers to a plate and let rest 5 minutes so the juices redistribute. Serve the burgers on the buns; top as desired.

PHOTO: RYAN DAUSCH; FOOD STYLING: JAMIE KIMM; PROP STYLING: KARIN OLSEN

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50 Burger TOPPINGS

Think beyond ketchup: Here are dozens of fun ways to dress up your patties.

PHOTOGRAPH BY RYAN DAUSCH

Charred Corn and Tomatoes
No. 38



Italian Salsa Verde
No. 39



FOOD STYLING: JAMIE KIMM; PROP STYLING: KARIN OLSEN.



Spicy Lime
Mayonnaise
No. 6



Nacho Cheese Spread
No. 44

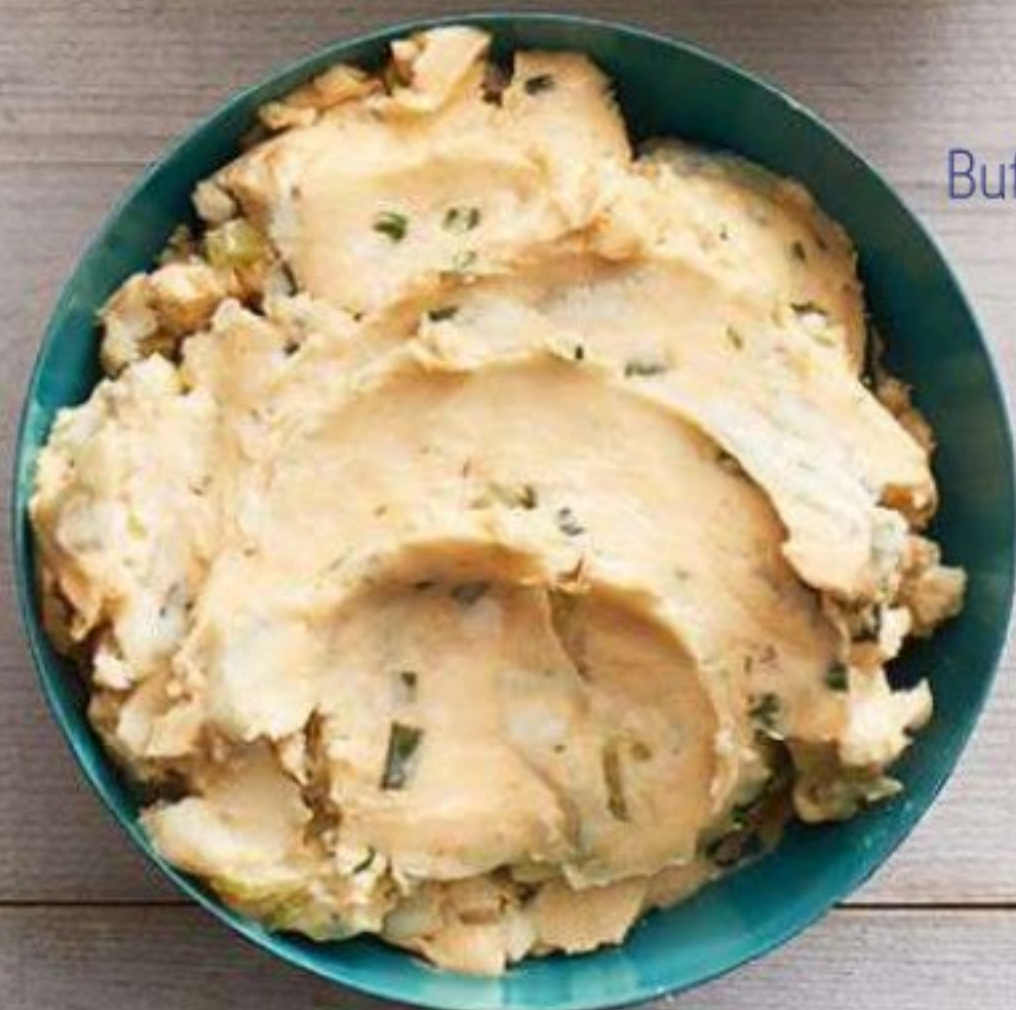


Spicy Pepper Relish
No. 10



Honey Mustard-
Glazed Bacon
No. 24

Grilled Pineapple Salsa
No. 34



Buffalo Butter
No. 29

Cajun Onion Straws
No. 21





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50 Burger TOPPING



Cheeseburger with
Avocado-Broccoli Slaw
No. 48

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1. JAMAICAN JERK MUSTARD

Mix $\frac{1}{4}$ cup each yellow mustard and mayonnaise with 2 grated garlic cloves, 1 finely chopped scallion, 2 teaspoons chopped thyme, $\frac{1}{4}$ habanero (seeded and minced), 1 teaspoon kosher salt and $\frac{1}{2}$ teaspoon each pepper, onion powder, ground ginger and ground allspice.

2. MUSTARD STEAK SAUCE Combine $\frac{1}{4}$ cup ketchup with 3 tablespoons yellow mustard, 1 tablespoon mayonnaise, 2 teaspoons each steak sauce and Worcestershire sauce and a dash of hot sauce.

3. CURRY KETCHUP Heat 2 teaspoons vegetable oil in a small saucepan over medium heat. Add 1 teaspoon curry powder, $\frac{1}{2}$ teaspoon hot paprika and $\frac{1}{2}$ teaspoon chili powder; cook, stirring, until toasted, 20 seconds. Mix with $\frac{1}{2}$ cup ketchup and 1 teaspoon each Worcestershire sauce and honey.

4. SPICY COCKTAIL SAUCE Mix $\frac{1}{2}$ cup chili sauce (such as Heinz) with 1 tablespoon horseradish, 1 teaspoon Worcestershire sauce and $\frac{1}{4}$ teaspoon hot sauce.

5. PINEAPPLE MAYONNAISE Combine $\frac{1}{2}$ cup mayonnaise with $\frac{1}{4}$ cup canned crushed pineapple (drained), 1 teaspoon each lime juice and finely chopped cilantro and $\frac{1}{2}$ teaspoon each kosher salt and pepper.

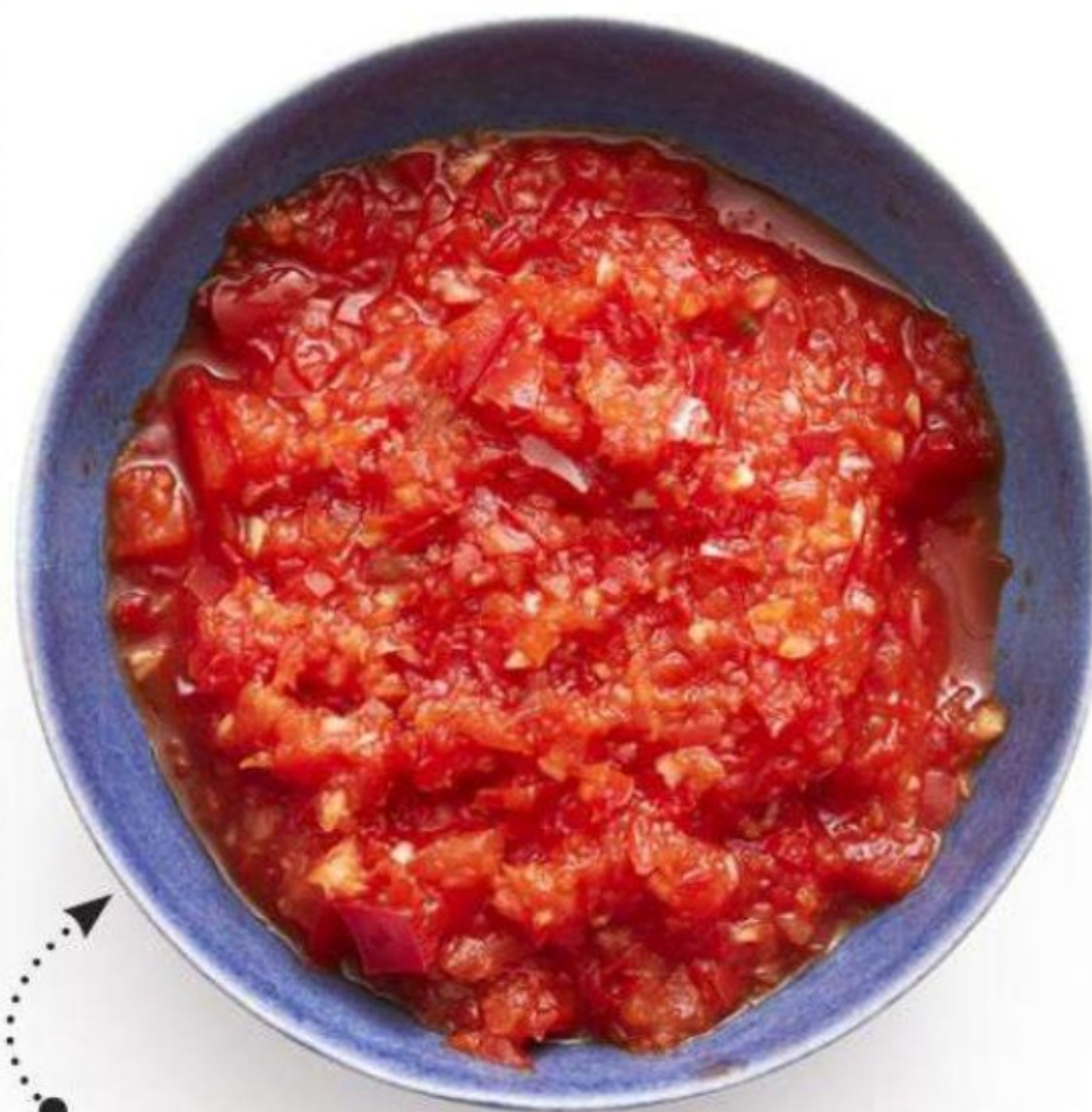
6. SPICY LIME MAYONNAISE Mix $\frac{1}{2}$ cup mayonnaise with $\frac{1}{4}$ cup gochujang (Korean chile paste), 1 tablespoon lime juice and a pinch of salt.

7. RANCH MAYONNAISE Puree $\frac{1}{4}$ cup each mayonnaise and sour cream in a blender with 2 tablespoons each chopped dill, parsley, chives and pine nuts, 1 tablespoon white vinegar, 1 garlic clove and $\frac{1}{2}$ teaspoon each kosher salt and pepper.

Each recipe makes enough for 4 burgers.

8. YOGURT FETA SAUCE Mash $\frac{1}{2}$ cup each crumbled feta and plain whole-milk yogurt with 1 grated small garlic clove and $\frac{1}{2}$ teaspoon grated lemon zest; season with salt and pepper. Stir in 2 tablespoons chopped dill.

9. OLIVE RELISH Pulse $\frac{3}{4}$ cup pitted green olives in a food processor with 1 grated garlic clove, 2 tablespoons olive oil, 1 tablespoon each capers and fresh parsley, $\frac{1}{2}$ teaspoon lemon zest and 1 teaspoon lemon juice; season with salt and pepper.



10. SPICY PEPPER RELISH Pulse 1 chopped red bell pepper in a food processor with 1 halved Fresno chile, 1 garlic clove, 1 tablespoon cider vinegar and 1 teaspoon kosher salt until finely chopped. Refrigerate at least 1 hour.

11. GRILLED KIMCHI RELISH Grill $1\frac{1}{2}$ cups drained kimchi (reserve 2 tablespoons brine) over medium-high heat, turning, until charred, 1 minute. Chop and combine with 1 chopped scallion, 1 grated garlic clove, 1 teaspoon sesame oil and the reserved kimchi brine.

12. MIDDLE EASTERN CHICKPEA RELISH Finely chop $\frac{1}{2}$ cup canned chickpeas (drained and rinsed) into a chunky paste. Mix with 2 tablespoons each olive oil, chopped black olives, chopped parsley and toasted pine nuts, 1 tablespoon each lemon juice and minced preserved lemon and 1 teaspoon za'atar spice blend.

13. BARBECUE SAUCE Simmer $\frac{1}{2}$ cup ketchup with 3 tablespoons brown sugar, 1 tablespoon each yellow mustard, cider vinegar and Worcestershire sauce, 1 grated garlic clove, $\frac{1}{2}$ teaspoon kosher salt and $\frac{1}{4}$ teaspoon each smoked paprika, cayenne and black pepper until thickened, 10 to 12 minutes.

14. COFFEE BARBECUE SAUCE Make Barbecue Sauce (No. 13), omitting the cayenne and adding $\frac{1}{3}$ cup strong brewed coffee and 1 tablespoon molasses. Simmer 12 to 15 minutes.

15. GINGER-HOISIN BARBECUE SAUCE Sauté 1 finely chopped scallion and $1\frac{1}{2}$ teaspoons grated peeled fresh ginger in vegetable oil until softened, 1 minute. Mix with $\frac{1}{4}$ cup barbecue sauce (use store-bought or see No. 13) and 2 tablespoons hoisin sauce; season with salt and pepper.

16. WHITE BARBECUE SAUCE Combine $\frac{1}{2}$ cup mayonnaise with 3 tablespoons horseradish, $1\frac{1}{2}$ tablespoons cider vinegar, $1\frac{1}{2}$ teaspoons sugar, $\frac{1}{2}$ teaspoon each kosher salt and pepper and a pinch of cayenne.

17. MUSTARD-PEPPER CREAM SAUCE Whisk $\frac{1}{2}$ cup sour cream with 1 tablespoon each chopped chives and grainy mustard, 1 teaspoon each champagne vinegar and coarsely ground pepper and a pinch of salt.

18. CURRIED MANGO SAUCE Combine $\frac{1}{4}$ cup each mango chutney and mayonnaise with 2 tablespoons sour cream, $\frac{1}{2}$ teaspoon curry powder, $\frac{1}{4}$ teaspoon kosher salt and a pinch each of smoked paprika and pepper.

19. GRUYÈRE ONIONS Sauté 1 sliced large onion with $\frac{1}{2}$ teaspoon each kosher salt and pepper in 3 tablespoons olive oil over medium heat, stirring occasionally, until browned, 25 minutes. Add $\frac{1}{4}$ cup shredded gruyère cheese, 2 tablespoons sherry, 1 tablespoon water and 2 teaspoons chopped thyme. Cook, stirring, until the cheese melts.

20. WORCESTERSHIRE ONIONS Sauté 1 sliced large onion with $\frac{1}{2}$ teaspoon each kosher salt and pepper in 3 tablespoons olive oil over medium heat, stirring occasionally, until browned, 25 minutes. Add 2 tablespoons Worcestershire sauce and 1 tablespoon water. Cook, stirring, 30 seconds.



21. CAJUN ONION STRAWS Soak 1 halved and thinly sliced sweet onion in buttermilk, 1 hour. Mix 1 cup flour, 1 tablespoon each cornmeal and Cajun seasoning and 1 teaspoon kosher salt. Drain the onion; dredge in the flour. Working in batches, deep-fry in 370° vegetable oil until golden, 3 to 4 minutes. Drain on paper towels. Season with Cajun seasoning and salt.

50 Burger Toppings

22. GARLIC-MISO SAUCE Cut 1 head garlic in half crosswise; put on a sheet of foil. Drizzle with olive oil and season with salt and pepper; wrap in the foil. Roast at 350° until tender, 45 minutes. Let cool; squeeze the garlic out of its skin. Mash with 2 tablespoons each mayonnaise and white miso paste, 1 tablespoon water and ½ teaspoon each sesame oil and brown sugar.

23. BOURBON BACON JAM Sauté 6 ounces chopped bacon in a large skillet over medium heat, stirring occasionally, until crisp, 15 minutes. Add 1 chopped small red onion and 2 chopped garlic cloves; sauté until tender, 5 minutes. Add ⅓ cup cider vinegar and 2 tablespoons each brown sugar, bourbon and water; simmer until the liquid is almost evaporated, about 15 minutes. Season with pepper.

24. HONEY MUSTARD-GLAZED BACON Place 8 bacon slices on a wire rack set on a rimmed baking sheet; bake at 375° until just starting to crisp, 12 to 14 minutes. Brush both sides with honey mustard; sprinkle the tops with coarsely ground pepper. Bake until crisp, 12 more minutes.

25. SUGARED PECAN BACON Place 8 bacon slices on a wire rack set on a rimmed baking sheet; sprinkle with a mix of 2 tablespoons each dark brown sugar and ground pecans. Bake at 400° until crisp, about 20 minutes.

26. LEMON-PEPPER BACON Place 8 bacon slices on a wire rack set on a rimmed baking sheet; sprinkle with a mix of 1 tablespoon each grated lemon zest and coarsely ground black pepper. Bake at 400° until crisp, about 20 minutes.

27. BACON PEANUT BUTTER Combine ⅓ cup crunchy peanut butter with 3 crumbled cooked bacon slices, 1½ teaspoons brown sugar and a pinch of cayenne.

28. SPICY BLUE CHEESE BUTTER Mash 3 tablespoons softened butter with 1 tablespoon chopped chives; season with hot sauce and salt. Stir in ¼ cup crumbled blue cheese.



29. BUFFALO BUTTER Make Blue Cheese Butter (No. 28), using 2 tablespoons Buffalo-style hot sauce (such as Frank's RedHot). Stir in 2 tablespoons finely chopped celery.

30. PERUVIAN PEPPER SAUCE Sauté 1 chopped small onion, 3 sliced garlic cloves and a pinch of salt in 2 tablespoons coconut oil over medium heat until lightly browned, 10 minutes. Cool 5 minutes. Puree in a food processor with ⅓ cup ají amarillo paste (Peruvian chile paste), 2 tablespoons rice vinegar, 1 teaspoon brown sugar and ½ teaspoon kosher salt.

31. GREEN CHILE SAUCE Pulse one 4-ounce can whole green chiles (drained) in a food processor with ¼ cup fresh cilantro, 1 sliced scallion, 1 tablespoon lime juice, 1 teaspoon honey, ½ teaspoon kosher salt and a pinch of dried oregano. Season with salt, pepper and green hot sauce.

32. CHIPOTLE BLACK BEAN SAUCE Puree 1 cup canned black beans (drained and rinsed) in a food processor with 1 tablespoon sour cream, 1 chipotle chile in adobo, the juice of ½ lime and ½ teaspoon each ground cumin, smoked paprika and kosher salt.

33. SRIRACHA RÉMOULADE Combine ½ cup mayonnaise, 1 tablespoon each Sriracha, grainy mustard, ketchup and horseradish, 2 teaspoons yellow mustard, 2 minced gherkins, ½ grated garlic clove and ¼ teaspoon each kosher salt and pepper.

34. GRILLED PINEAPPLE SALSA Brush ½ sliced pineapple (peeled and cored), ½ sliced small red onion and 1 poblano pepper with vegetable oil. Grill over medium-high heat, turning, until charred, 3 to 5 minutes for the pineapple and onion and 10 minutes for the poblano. Peel and seed the poblano. Chop the pineapple, onion and poblano and toss with 1 chopped tomato, 2 tablespoons chopped cilantro and the juice of 1 lime; season with salt, pepper and hot sauce.

35. FRIED DILL PICKLES Whisk ¼ cup each cornmeal and cornstarch with a pinch of cayenne. Toss 24 dill pickle chips with 1 teaspoon cornstarch; dip in 1 lightly beaten egg, then dredge in the cornmeal. Fry in 2 inches 375° vegetable oil until golden, about 3 minutes. Remove with a slotted spoon and drain on a rack.

36. SQUASH PICKLES Toss 1 thinly sliced yellow squash and ½ thinly sliced shallot with 1 tablespoon kosher salt in a colander; let drain 15 minutes. Rinse, squeeze dry and transfer to a small bowl. Bring 1 cup cider vinegar, ⅓ cup sugar, ½ teaspoon each turmeric and mustard powder and a pinch of celery seed to a boil in a small saucepan; pour over the squash mixture. Let cool. Refrigerate 2 hours.

37. PICKLED CARROTS AND CUCUMBERS

Combine 1 shredded large carrot, ½ seedless cucumber (cut into 3-inch matchsticks), 1 halved garlic clove and 4 dill sprigs in a medium bowl. Bring 1 cup white vinegar, ¾ cup water and 1 tablespoon each kosher salt and sugar to a boil, stirring, until dissolved; pour over the vegetables. Let cool. Refrigerate 2 hours.

38. CHARRED CORN AND TOMATOES

Cut off the kernels from 1 ear of corn; toss with ¾ cup grape tomatoes and 2 tablespoons olive oil on a rimmed baking sheet and season with salt and pepper. Broil, stirring occasionally, until charred and tender, 5 minutes. Let cool. Combine with 1 tablespoon rice vinegar, 1 sliced scallion and ½ tablespoon each chopped mint and cilantro.

39. ITALIAN SALSA VERDE Pulse 1 cup each fresh parsley and basil, 1 tablespoon capers, 2 anchovies, 2 garlic cloves, ½ teaspoon each sugar, red pepper flakes, lemon zest and dijon mustard and a pinch of salt in a food processor. Slowly pulse in ½ cup olive oil.

40. ITALIAN PIMIENTO CHEESE Combine ½ cup shredded Italian cheese blend with 2 ounces softened cream cheese and 2 tablespoons each mayonnaise and chopped hot cherry peppers; season with hot sauce.

41. HERBED FRICO Divide ⅔ cup shredded parmesan cheese into four 4-inch circles on a silicone mat-lined baking sheet. Sprinkle with Italian seasoning. Bake at 350° until golden and crisp, about 10 minutes. Let cool on the baking sheet.

42. PEPPER JELLY BRIE Combine ½ cup brie cheese spread with 1 tablespoon hot pepper jelly, 1 teaspoon chopped thyme and a pinch of salt.

50 Burger Toppings

43. MUSTARD BEER CHEESE Heat $\frac{1}{3}$ cup beer with 1 tablespoon butter, 1 teaspoon mustard powder and a pinch each of salt and pepper in a small saucepan over medium-low heat until steaming. Gradually whisk in 6 ounces grated white cheddar until smooth. Whisk in 1 egg yolk; cook, whisking, until thickened, 2 to 4 minutes. Remove from the heat and stir in 1 tablespoon grainy mustard.



44. NACHO CHEESE SPREAD Microwave 8 ounces cubed processed cheese (such as Velveeta) until melted and smooth, about 2 minutes. Stir in 2 tablespoons each pico de gallo, chopped pickled jalapeños, sliced black olives and scallions and 1 teaspoon chili powder.

45. CHINESE FIVE-SPICE FRIED EGGS Heat 2 teaspoons sesame oil in a large skillet over medium heat. Stir in $\frac{1}{2}$ teaspoon Chinese five-spice powder. Crack 4 eggs into the skillet and fry, without flipping, until the whites are set but the yolks are still runny, about 4 minutes. Drizzle the eggs with 4 teaspoons each soy sauce and honey and cook, swirling the pan, until the sauce is sticky, 10 to 20 seconds. Season with salt and pepper.

46. SAUSAGE AND PEPPERS Sauté 1 chopped red bell pepper, 1 chopped onion and 1 minced garlic clove in olive oil, 5 minutes. Add 2 crumbled hot Italian sausages (casings removed) and brown, 3 minutes. Add 2 tablespoons red wine and simmer until the liquid evaporates. Add 1 cup marinara sauce and $\frac{1}{4}$ teaspoon dried oregano. Simmer until thickened, 3 minutes. Stir in 2 tablespoons chopped parsley.

47. THAI COLESLAW Whisk 2 tablespoons lime juice with 1 tablespoon each brown sugar and fish sauce and 1 grated small garlic clove. Stir in 2 cups coleslaw mix, $\frac{1}{2}$ chopped jalapeño and $\frac{1}{4}$ cup each chopped salted peanuts, cherry tomatoes, mint and cilantro. Let sit 15 minutes.

48. AVOCADO-BROCCOLI SLAW Toss 2 cups broccoli slaw mix with 1 diced small avocado, 3 thinly sliced radishes, 1 cup sprouts, 1 thinly sliced scallion and 2 tablespoons each salted sunflower seeds, white wine vinegar and olive oil; season with salt and pepper.

49. MUFFULETTA OLIVE RELISH Pulse $\frac{1}{2}$ cup each mixed pitted green and black olives and spicy giardiniera (drained) in a food processor with 1 tablespoon each olive oil, red wine vinegar, fresh parsley and capers, 1 minced garlic clove, 1 sliced scallion and 1 teaspoon dried oregano until chunky; season with salt. Thin with 1 more tablespoon olive oil.

50. BALSAMIC MUSHROOMS Sauté 8 ounces sliced white mushrooms in olive oil over medium-high heat until browned. Add 2 minced garlic cloves and season with salt and pepper; sauté 1 minute. Add 1 tablespoon butter and 2 tablespoons balsamic vinegar and sauté until the mushrooms are glazed.

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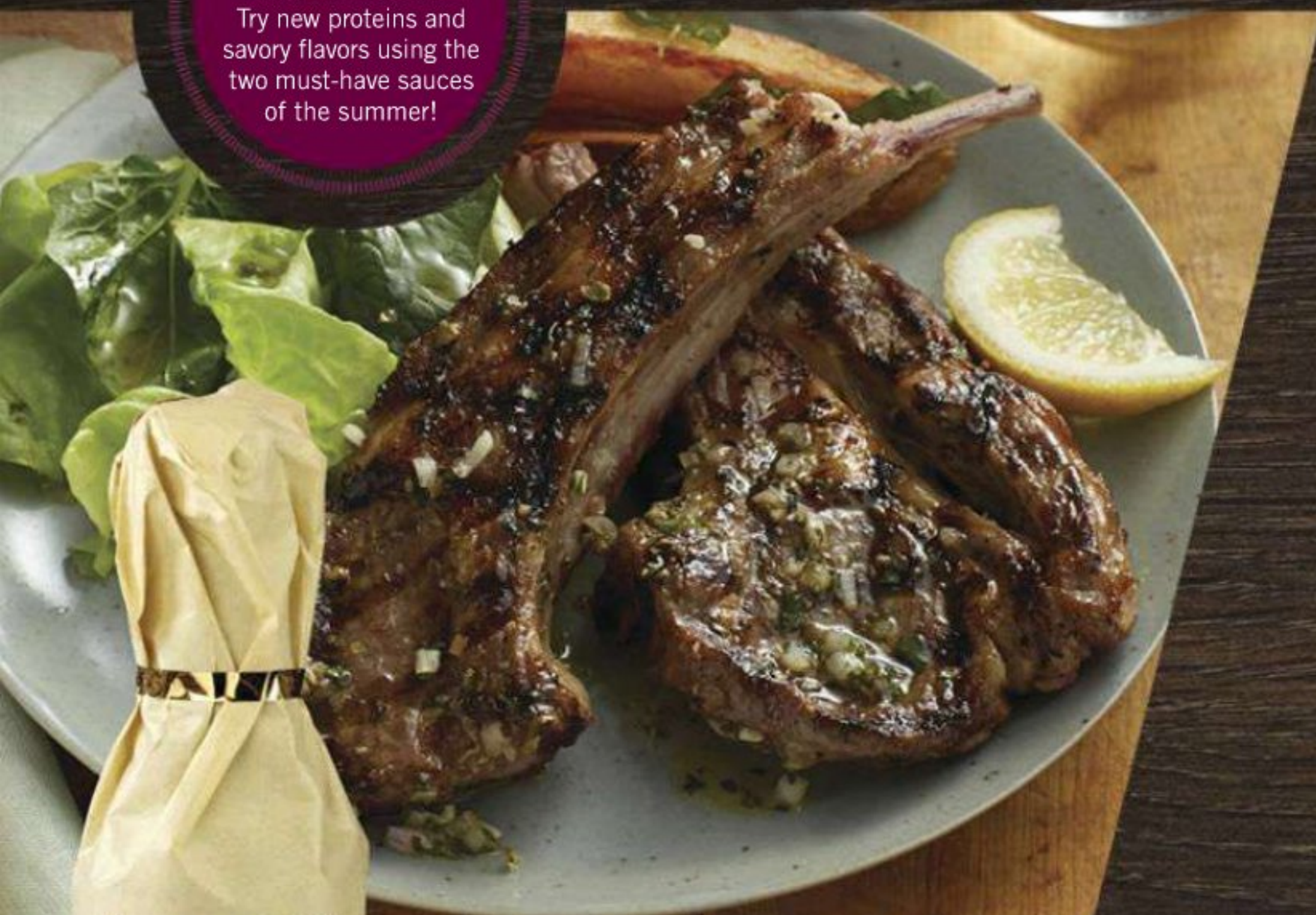
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GRILLED LAMB CHOPS SEASONED WITH LEA & PERRINS[®] SAUCE, GARLIC & HERBS Serves 4

Active Time: 25 minutes · Total Time: 55 minutes, up to overnight

INGREDIENTS

- 8 lamb rib chops, ½ inch thick
- 2 cloves garlic, finely chopped
- 1 tablespoon oregano leaves, chopped
- 1 cup mint leaves, chopped
- 2 tablespoons **Lea & Perrins Worcestershire Sauce**
- ¼ cup finely sliced scallions
- 1 packed teaspoon grated lemon zest
- ¼ teaspoon salt

DIRECTIONS

PLACE lamb chops in a dish in a single layer. Mix **Lea & Perrins Worcestershire Sauce** together with remaining ingredients and pour half over chops, turning to coat both sides. Let sit 30 minutes, or refrigerate up to 1 day.

HEAT grill to medium-high. Cook chops to desired doneness, 3–4 minutes per side for medium-rare to medium. Serve with remaining sauce.

Since the 1800s, professional chefs at restaurants and cooks at home have used A.1.[®] Original Sauce and Lea & Perrins[®] Worcestershire Sauce to bring flavors to a multitude of dishes.

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PEPPER-CRUSTED SALMON WITH ORANGE & ROSEMARY A.1.[®] GLAZE Serves 4

Active Time: 25 minutes - Total Time: 55 minutes

INGREDIENTS

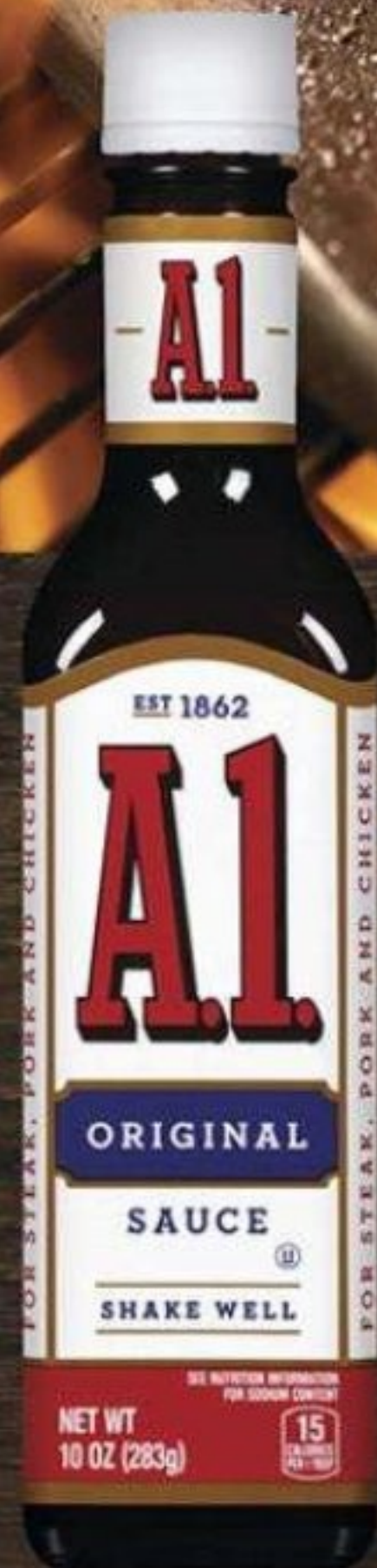
- 4 salmon fillets, 6–8 ounces each
- ½ cup A.1. Original Sauce
- 1 small shallot or ¼ red onion, finely chopped
- 2 teaspoons grated orange zest
- 2 teaspoons finely chopped rosemary
- 2 packed tablespoons light brown sugar
- 2 tablespoons olive oil
- 2 teaspoons coarsely ground black pepper

DIRECTIONS

DRY salmon with paper towels. Transfer to baking sheet.

MIX A.1. Sauce, onion, orange zest, rosemary, sugar and oil. Set aside ¼ cup. Coat salmon with remaining mixture. Sprinkle each fillet with ½ teaspoon pepper. Let sit 30 minutes.

HEAT grill to medium-high. If desired, place salmon on wood planks designed for grilling, or place skin-side-down directly onto grill. Cook until done, 10–12 minutes. In last 3 minutes of cooking, brush with reserved A.1. mixture to glaze.



TUNE INTO FOOD NETWORK

— on Tuesday, May 23, at 10/9c —

And watch chefs create bold dishes to avoid getting **CHOPPED!**

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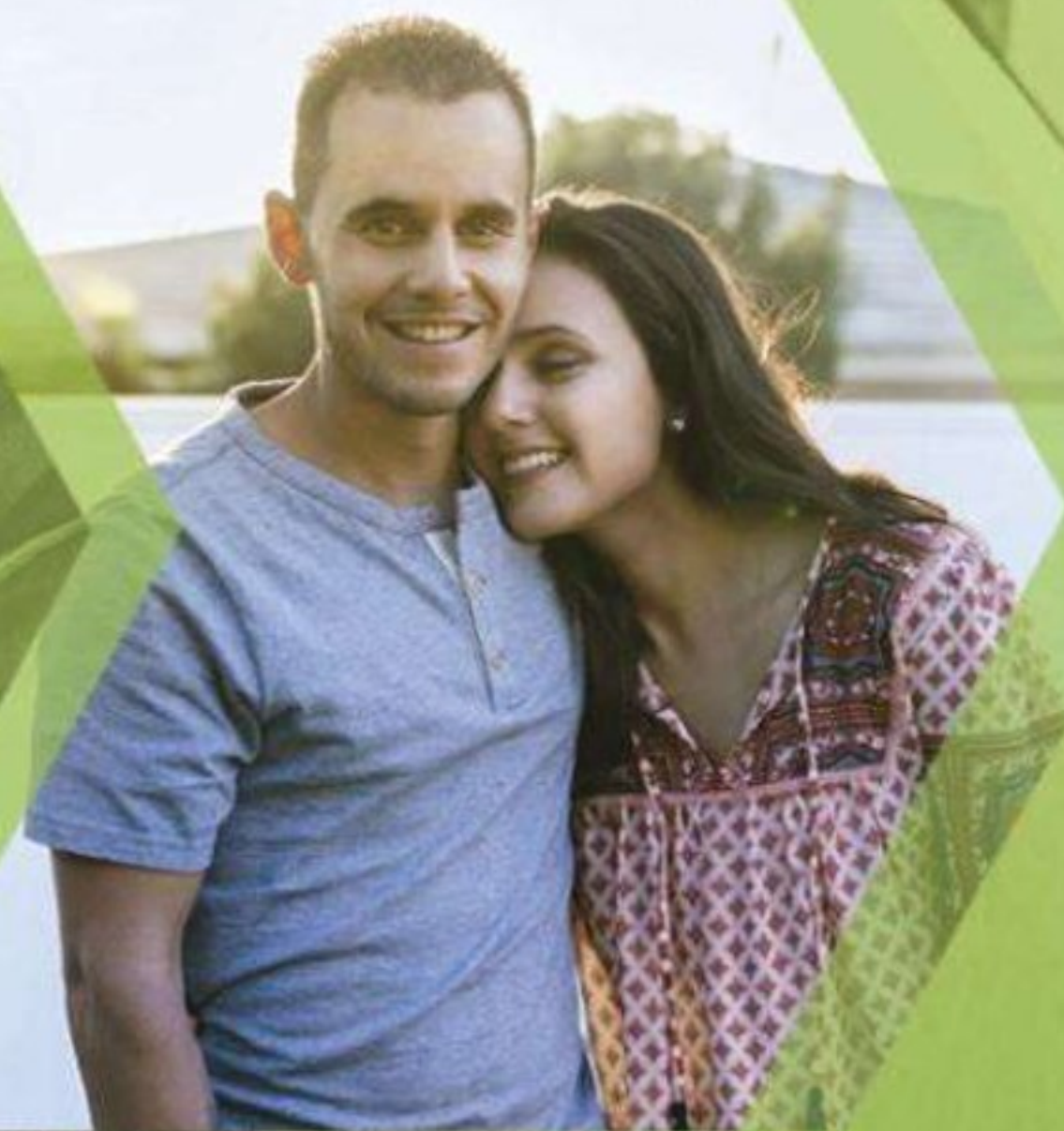
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So Cool!

GET YOUR CHOCOLATE FIX
THIS SUMMER WITH
THESE COLD TREATS.

PHOTOGRAPHS BY JOHNNY MILLER



*Chocolate Tart with
Cocoa Whipped Cream*





*Frozen Chocolate-
Peanut Butter Pops*



S'MORES ICEBOX CAKE

ACTIVE: 1 hr | TOTAL: 1 hr (plus 6-hr chilling) | SERVES: 6 to 12

- 4 ounces milk chocolate, finely chopped
- 2½ cups heavy cream
- Unsalted butter, for the baking sheet
- 24 marshmallows
- 3 tablespoons unsweetened Dutch-process cocoa powder
- 3 tablespoons confectioners' sugar
- 16 whole chocolate graham crackers

1. Preheat the broiler. Make the ganache: Put the chocolate in a small bowl. Bring ½ cup heavy cream to a simmer in a small saucepan; pour over the chocolate and let sit 5 minutes. Stir until smooth; set aside to cool.

2. Butter a baking sheet, then arrange 15 marshmallows on the baking sheet and broil until toasted and bubbling, 30 seconds to 1 minute; set aside to cool. Combine 1 cup heavy cream, the cocoa powder and confectioners' sugar in a large bowl and beat with a mixer on medium speed until stiff peaks form, 1 to 2 minutes. Combine the remaining 1 cup heavy cream and the broiled

marshmallows in a medium bowl; beat with the mixer on medium speed until stiff peaks form, 1 to 2 minutes. (It's OK if some small pieces of marshmallow remain in the whipped cream.)

3. Line a 9-by-5-inch loaf pan with plastic wrap, leaving a 4-inch overhang on the long sides. Line the bottom of the pan with a single layer of graham crackers, breaking to fit as needed. Spread with half of the marshmallow whipped cream. Drizzle with 2 tablespoons of the chocolate ganache, then top with another layer of graham crackers. Spread half of the chocolate whipped cream over the graham crackers, drizzle with 2 tablespoons ganache, then top with a layer of graham crackers. Spread the remaining marshmallow whipped cream on top, drizzle with 2 tablespoons ganache, then top with a layer of graham crackers. Spread the remaining chocolate whipped cream on top, drizzle with 2 tablespoons ganache and top with a final layer of graham crackers.

4. Fold the overhanging plastic wrap over the graham crackers and press gently. Refrigerate at least 6 hours or overnight. Place the remaining graham crackers (about 1½) in a resealable plastic bag and crush with a rolling pin until finely ground. Set aside. Refrigerate the remaining ganache.

5. About 1 hour before serving, preheat the broiler. Warm the reserved ganache in the microwave until pourable. Butter a baking sheet. Cut the remaining 9 marshmallows in half (parallel to the flat sides) and arrange cut-side down on the baking sheet in a tight 3-by-6 rectangle (the marshmallows should be touching). Broil until toasted and bubbling, 30 seconds to 1 minute. Let the marshmallows and ganache cool, about 1 hour.

6. Invert the cake onto a platter and discard the plastic wrap. Press the reserved graham cracker crumbs onto the sides of the cake. Pour the ganache on top of the cake and spread in a thin layer, letting some drip down the sides. Remove the toasted marshmallows in one piece from the baking sheet with a large metal spatula and place on top of the cake.

Out with the Grain.

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FROZEN CHOCOLATE-PEANUT BUTTER POPS

ACTIVE: 45 min | TOTAL: 2 hr 15 min | MAKES: about 20

- 12 ounces semisweet chocolate, finely chopped
- 1½ cups heavy cream
- 1½ teaspoons pure vanilla extract
- Pinch of kosher salt
- ¼ cup confectioners' sugar
- 2 tablespoons creamy peanut butter
- Cooking spray
- 2 tablespoons coconut oil or roasted peanut oil
- ¼ cup salted roasted peanuts, finely chopped

1. Put 4 ounces chocolate in a medium bowl. Bring ½ cup heavy cream to a simmer in a small saucepan; pour over the chocolate and let sit 5 minutes. Add the vanilla and salt

and whisk until smooth; set aside to cool to room temperature.

2. Combine the remaining 1 cup heavy cream, the confectioners' sugar and peanut butter in a large bowl. Beat with a mixer on medium-high speed until stiff peaks form, 2 to 3 minutes. Fold the peanut butter whipped cream into the cooled chocolate mixture in three batches until just incorporated but still airy. Freeze until the mixture is firm enough to scoop, about 30 minutes.

3. Lightly coat a 1½-inch ice cream scoop or tablespoon with cooking spray. Scoop balls of the frozen mousse onto a parchment-lined baking sheet (about 1 heaping tablespoon per ball). Gently press

a lollipop stick halfway into each ball. Freeze until firm, at least 1 hour.

4. Meanwhile, combine the remaining 8 ounces chocolate and the coconut oil in a small microwave-safe bowl. Microwave in 30-second intervals, stirring, until the chocolate is melted and smooth; set aside to cool.

5. Put the peanuts in a small bowl. Loosen the mousse balls from the baking sheet with a small offset spatula. One at a time, dip the balls into the melted chocolate, letting the excess drip back into the bowl. Return to the baking sheet and sprinkle with the peanuts while the chocolate is still wet. Return to the freezer until ready to serve.

Use all products as directed.



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On the Road



Country Time

If you listen to a lot of country music, you might find yourself in the mood for whiskey these days: Almost 20 percent of current country hits reference whiskey, often by brand name, like “Jack” and “Crown.” In fact, mentions of whiskey in the top 50 songs outnumber those of wine, beer and tequila combined! If you’re heading to the CMA Music Festival in Nashville this month (June 8–11; cmaworld.com), grab a whiskey at Acme Feed & Seed (theacmenashville.com)—you can choose from dozens of varieties.





Nashville NOW

Tennessee's capital city has always been a magnet for musicians and their fans, and now food lovers are finding a home here, too.

*I*t's known as Music City, but these days, Nashville is just as well known for its food. Ambitious young chefs are flocking here, just as country singers have for decades, and 90 new restaurants opened just last year. Of course, you can't come to Nashville without catching a concert, and this summer is the perfect time: Five of the city's country music institutions—including Ryman Auditorium and the Bluebird Cafe—are celebrating major anniversaries with special performances and events. Plus, the CMA Music Festival kicks off June 8. Here's a quick guide to the best bites and sights.

OLDIES BUT Goodies

Each of these fixtures on the Nashville music scene has a major anniversary this year—all the more reason to check them out.

125
YEARS

Ryman Auditorium

This former house of worship has hosted the Grand Ole Opry, plus Johnny Cash, Bob Dylan and countless other music legends. Schedule a tour, or book a ticket to see Little Big Town—the group has taken up residency at the theater this year. ryman.com

CLOCKWISE FROM TOP: NASHVILLE CONVENTION & VISITORS CORPORATION; COUNTRY MUSIC HALL OF FAME AND MUSEUM (2); DEREK OXFORD; ANDREA BEHRENDIS.



35
YEARS

The Bluebird Cafe

This 90-seat venue helped launch the careers of Garth Brooks and Taylor Swift. Celebrate its 35th year by attending one of the famous open-mic nights where big-name country stars often play alongside unknown singers and songwriters. bluebirdcafe.com



70
YEARS

Nashville Symphony

This Grammy-winning orchestra has nailed down a dream lineup of classical and jazz performances for its anniversary season. In June, look for events like movie-themed concerts and an outdoor Led Zeppelin tribute (imagine "Stairway to Heaven" played by a 75-piece orchestra!). nashvillesymphony.org



60
YEARS

Studio B

Elvis, Roy Orbison and Dolly Parton recorded some of their biggest songs here, and the studio plans to throw a party for its 60th anniversary in August. If you visit before then, book a tour and take a peek at vintage film footage, photo displays and the room where those hits came to be. studiob.org



50
YEARS

Country Music Hall of Fame and Museum

One of Nashville's most famous attractions hits the half-century mark this year. Plan to spend a few hours browsing the museum's jaw-dropping collection, which includes Elvis's "Solid Gold Cadillac," Les Paul's first electric guitar and Johnny Cash's black suit. countrymusichalloffame.org

ONE FINE DAY OF Nashville Eats



8 A.M.

Start the day with a flash-chilled coffee or a butterscotch latte (it's steeped in a fridge for 24 hours) from **Steadfast Coffee** in the historic Germantown neighborhood. steadfast.coffee

9:30 A.M.

Grab breakfast at **Five Daughters Bakery**. The signature 100 Layer Donut, a doughnut-croissant hybrid, takes four days to make—and mere seconds to devour. Also on the menu: vegan and gluten-free doughnuts, plus pastries like kouign-amann. fivedaughtersbakery.com

12:30 P.M.

The lines can be long at the recently expanded **Mas Tacos Por Favor**, but locals will tell you that the fish tacos and tortilla soup are worth the wait. 615-543-6271



3 P.M.

Try another Mexican specialty at **Las Paletas**, a tiny shop selling ice pops in flavors like pineapple-chili and avocado. laspaletasnashville.com



7 P.M.

Head to the Gulch neighborhood for a Caribbean feast at **Little Octopus**. A popular husband-and-wife-run spot, it went from a pop-up to a permanent restaurant earlier this year. Try the coconut-milk ceviche or braised oxtail—and be sure to check out the gold octopus mural on the back wall. littleoctopusnashville.com

10 P.M.

Settle in for a nightcap at **Pinewood Social**, a bar and restaurant with comfy sofas, communal tables and a menu of about 60 whiskeys. The sprawling hangout also has a bowling alley, bocce court and two swimming pools. pinewoodsocial.com



The Competition Heats Up

Nashville visitors are practically required to try local biscuits, barbecue and hot chicken. Whether you prefer eating at classic spots or newer, trendy joints, here's where to get your fill.

Old Favorite

The Loveless Cafe

This cozy spot, set in an old house about 20 minutes south of Nashville, has been serving buttermilk biscuits made from a secret recipe that hasn't changed since 1951. lovelesscafe.com



BISCUITS

Up-and-Comer

Biscuit Love

You won't find a single electric mixer in this shop: The owner combines the dough for his buttery biscuits by hand. biscuitlove.com



Jack's Bar-B-Que

Look on Broadway for a neon sign in the shape of flying pigs to find this pillar of Nashville dining. The place has been dishing out geographically diverse barbecue (Tennessee pork shoulder, St. Louis-style ribs, Texas brisket) since the 1980s. jacksbarbque.com



BARBECUE

Martin's Bar-B-Que Joint

This small but mighty chain (four Nashville locations have opened in the past 11 years) is known for its whole-hog barbecue. Get the Redneck Taco, a hoecake topped with pulled pork, slaw and barbecue sauce. martinsbbajoint.com



Prince's Hot Chicken

This 72-year-old no-frills restaurant is hot chicken's birthplace and serves about a thousand orders of the spicy fried chicken every day. Choose your heat level wisely: Even the mild has a kick—and the extra-hot can cause whole-body pain! princeshotchicken.com



HOT CHICKEN

Hattie B's Hot Chicken

Opened in 2012, this popular spot sells chicken at four heat levels, plus the cayenne-free Southern. There are also down-home sides like pimiento mac and cheese. hattieb.com



CLOCKWISE FROM TOP LEFT: ANDREA BEHREND'S (2); NASHVILLE CONVENTION & VISITORS CORPORATION; DANIELLE ATKINS; JOE BUGLEWICZ/REDUX; NASHVILLE CONVENTION & VISITORS CORPORATION.



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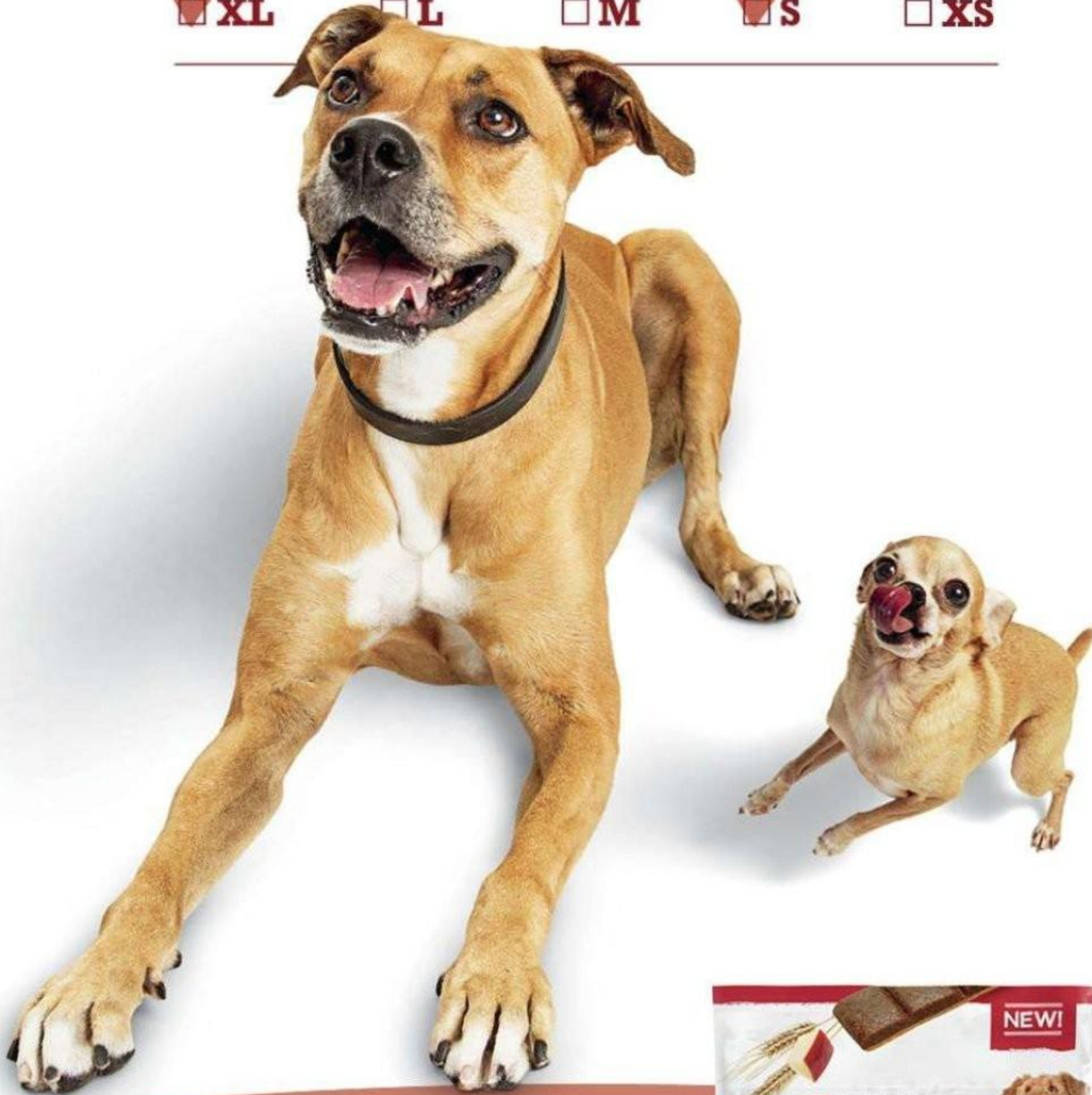
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Stay Awhile

Nashville has no shortage of first-rate hotels. Book a room at one of these great options.



Tucked inside a Federal-style house built in 1865, the 7-month-old **Germantown Inn** has six suites, each named for a US president with ties to Tennessee. Common spaces include a central courtyard, a rooftop terrace, and a parlor where pastries and local favorite Steadfast coffee are served every morning. From \$289; germantowninn.com



Rent an apartment for a few nights at **Music City Loft**, just blocks from downtown. The units include kitchens, locally made furniture and free laundry. Larger groups should consider the Johnny or June lofts, which each sleep six. From \$225; musiccityloft.com



With five rooms and no formal lobby, **The 404 Hotel** is a perfect hideaway. Rooms are outfitted with fancy linens and vintage furniture, and room service comes from the on-site restaurant, The 404 Kitchen, a James Beard Award nominee. From \$349; the404nashville.com



MANEET CHAUHAN'S PICKS

The *Chopped* judge owns three Nashville restaurants—including The Mockingbird and the recently opened Tansuö. We asked her what we should do when we're in town.

"In the spring, my family loves to visit **Cheekwood**, a botanical garden and art museum on a historic estate." cheekwood.org



Cheekwood

"Less than 30 minutes from Nashville, **Franklin** has the most quaint downtown. My favorite stops: eating at Puckett's and shopping at White's Mercantile." puckettsgro.com; whitesmercantile.com

"For special occasions, my girlfriends and I hit the streets on **Pedal Tavern's bike-and-beer tours**." nashvillepedaltavern.com

"I can never say no to a picnic in **Centennial Park**. It happens to be home to a full-scale replica of the Parthenon in Athens."

"It's so fun to barhop the **honky-tonks on Broadway**. One of my favorites is Robert's Western World." robertswesternworld.com

GERMANTOWN INN: ALYSSA ROSENHECK. 404 HOTEL: RON MANVILLE.



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BRING IT HOME!

One of the great joys of a summer road trip is stopping for fast food along the way. We asked our test kitchen chefs to re-create some of America's most popular burgers so you can make them yourself—anytime, anywhere.

PHOTOGRAPHS BY RYAN DAUSCH

WHITE CASTLE-STYLE SLIDERS

ACTIVE: 45 min | TOTAL: 1 hr | MAKES: 8

- 1 onion, finely chopped
- 10 ounces ground beef chuck (80% lean)
- 1 teaspoon onion powder
- Kosher salt and freshly ground pepper
- 1 tablespoon unsalted butter, cut into pieces
- 8 slider buns, split
- 8 thin dill pickle chips

- 1.** Put the onion in a medium bowl and cover with $\frac{1}{2}$ cup water. Set aside 30 minutes.
- 2.** Meanwhile, puree the beef with 2 teaspoons water, the onion powder, $\frac{3}{4}$ teaspoon salt and a few grinds of pepper in a food processor until smooth. Draw a 6-by-12-inch rectangle on a piece of parchment paper; flip over the paper so the pencil side is down (you should still be able to see the rectangle). Press the beef into the rectangle; cover with another piece of parchment and press until the beef is very thin and fills the rectangle completely. Uncover and score the beef into eight 3-inch-square patties. Poke 5 holes into each patty with a chopstick (one in the center and one near each corner). Slide the beef on the parchment onto a baking sheet, loosely cover with plastic wrap and freeze until firm, 10 to 15 minutes.
- 3.** Trim the edges of the rectangle to make it even; cut patties along the scored lines. Heat an extra-large skillet over medium-high heat. Add the onion and liquid; bring to a boil. Stir in the butter and arrange the patties over the onion. Cook until the meat is no longer pink around the edges, 3 to 4 minutes. Put a bun bottom upside down on each patty. To steam the bun tops, rest each across 2 bun bottoms (like a bridge). Continue cooking until the patties are completely cooked through, about 2 more minutes, adding 1 to 2 tablespoons water if the skillet is too dry or if the onion starts browning.
- 4.** Remove the bun tops from the skillet. Slide a spatula under each patty, picking up the onions and bun bottoms along with the meat; flip over onto a plate. Top each with a pickle and a bun top.



Started in: Wichita, KS

Since: 1921

Locations: 384

White Castle was America's first fast food hamburger chain, and it's often credited with launching the country's burger obsession, with its small square steam-grilled sliders. They're sold in packs of four, sacks of 10 and even cases of 30. The company calls its fans "cravers" (Harold and Kumar of the 2004 cult movie weren't the only ones!), and every year new devotees are inducted into the Cravers Hall of Fame.



FOOD STYLING: JAMIE KIMM; PROP STYLING: KARIN OLSEN



Started in: Baldwin Park, CA
Since: 1948
Locations: 323

Family-owned In-N-Out has had a cult following for decades, even among the most discerning eaters. (Julia Child reportedly knew every location between her home in Santa Barbara, CA, and San Francisco.) A big part of the chain's appeal is the "secret menu" of specialties, including Neapolitan shakes, the Quadruple-Patty 4x4 and the fully loaded Animal-Style burger. Though none of these items are posted in stores, the menu isn't as big a secret as it once was: It's on the company's website.



IN-N-OUT-STYLE DOUBLE CHEESEBURGERS

ACTIVE: 1 hr | TOTAL: 1½ hr | MAKES: 4

- 2 tablespoons vegetable oil, plus more for brushing
- 2 large onions, finely chopped
- Kosher salt
- ¼ cup mayonnaise
- 2 tablespoons ketchup
- 1 tablespoon sweet pickle relish
- ½ teaspoon white vinegar
- 2 pounds ground beef chuck (preferably 60% to 80% lean)
- 4 hamburger buns, split
- ¼ cup dill pickle chips
- 4 to 8 thin slices tomato
- ¾ cup torn iceberg lettuce
- Freshly ground pepper
- ¼ cup yellow mustard
- 8 slices American cheese

1. Heat the vegetable oil in a large skillet over medium-low heat. Add the onions and season with ¾ teaspoon salt; cover and cook, stirring occasionally, until golden and soft, about 30 minutes. (Reduce the heat to low if the onions are browning too quickly.) Uncover, increase the heat to medium high and continue to cook, stirring often, until caramelized, about 8 more minutes. Add ½ cup water, scraping up any browned bits from the bottom of the pan. Simmer, stirring, until the water evaporates, about 2 minutes; transfer the onions to a bowl and set aside.

2. Mix the mayonnaise, ketchup, relish and vinegar in a small bowl; set aside. Form the beef into 8 patties, about 4 inches wide and ½ inch thick.

3. Heat a griddle or large skillet over medium heat; lightly brush with vegetable oil. Toast the buns cut-side down on the griddle. Spread each bun bottom with about 1 tablespoon of the mayonnaise mixture, then top with a few pickles, 1 or 2 tomato slices, some lettuce and another dollop of the mayonnaise mixture; set aside. (Keep the griddle hot.)

4. Season both sides of the patties with salt and pepper. Working in batches, transfer the patties to the griddle and cook 3 minutes. Spread about 1½ teaspoons mustard on top of each patty, then flip and cover with 1 cheese slice; cook 2 more minutes for medium. Top 4 of the patties with the caramelized onions, then cover with the remaining patties cheese-side up. Transfer the double patties to the bun bottoms; cover with the bun tops.

SHAKE SHACK-STYLE BURGERS

ACTIVE: 40 min | TOTAL: 1 hr | MAKES: 4

- ½ cup mayonnaise
- 2 teaspoons ketchup
- 1 teaspoon yellow mustard
- 2 dill pickle chips, plus 1 teaspoon brine
- Pinch of sugar
- Pinch of cayenne pepper
- 1 pound ground beef chuck (80% lean)
- 2 tablespoons unsalted butter
- 4 potato hamburger buns
- 1 tablespoon vegetable oil
- Kosher salt and freshly ground black pepper
- 4 slices American cheese
- 8 thin slices plum tomatoes
- 4 lettuce leaves

- 1.** Puree the mayonnaise, ketchup, mustard, pickles and brine, sugar and cayenne in a mini food processor or blender until smooth. Transfer to a small bowl and refrigerate until ready to serve.
- 2.** Form the beef into 4 pucks, about 2 inches wide and 1½ inches thick. Refrigerate 20 to 30 minutes.
- 3.** Melt the butter on a griddle or large skillet over medium heat. Open the buns and place open-side down on the griddle. Cook until lightly toasted, about 2 minutes. Remove to a plate.
- 4.** Wipe off the griddle. Increase the heat to medium high and brush with the vegetable oil. Working in two batches, transfer the patties to the griddle, about 3 inches apart, and press firmly with a large spatula (or two small spatulas) to flatten into very thin patties. Cook, pressing the edges of the patties, about 20 seconds. Season each patty generously with salt and black pepper. Continue cooking until the edges are crisp and the beef is browned, 1 to 1½ more minutes. Flip the patties; season with more salt and black pepper and top each with 1 cheese slice. Continue cooking until the cheese melts around the edges and the burger is cooked through, about 1 more minute.
- 5.** Spread the mayonnaise sauce on the bun tops. Serve the patties on the buns with the tomatoes and lettuce.



SHAKE  SHACK®

Started in: New York City

Since: 2004

Locations: 134

Shake Shack started in 2001 as a lunchtime hot dog cart run by the kitchen of Michelin-starred restaurant Eleven Madison Park. The cart was supposed to be temporary, but demand was so huge that in 2004 owner Danny Meyer opened a kiosk in Madison Square Park and expanded the menu to include burgers and shakes. There are now 133 other locations—as far away as Tokyo and Dubai—along with a new cookbook, *Shake Shack: Recipes & Stories*.



SHAKE SHACK: ALAMY

SMASH BURGER

Started in: Denver
Since: 2007
Locations: 370

Smashburger was founded a decade ago with the idea that Americans were in search of a different kind of burger. The company's answer was a flat crisp patty made by putting a mound of meat on a buttered griddle and smashing it down with a heavy metal press. Fans love the irregularly shaped burgers—and the huge menu of buns, cheeses and toppings.



SMASHBURGER-STYLE BURGERS ACTIVE: 30 min | TOTAL: 30 min | SERVES: 4

¼ cup mayonnaise
 4 teaspoons yellow mustard
 12 dill pickle chips, plus 1 teaspoon brine
 ⅛ teaspoon onion powder
 ⅛ teaspoon garlic powder
 Pinch of smoked paprika
 Kosher salt and freshly ground pepper
 1¼ pounds ground beef (80% lean)
 Unsalted butter, for brushing
 4 bakery hamburger buns, split
 4 slices American cheese
 Ketchup, for serving
 8 thin slices tomato
 4 thin slices red onion
 4 lettuce leaves

1. Heat a griddle or large cast-iron skillet over medium heat for at least 10 minutes. Meanwhile, combine the mayonnaise, mustard and pickle brine in a small bowl. Combine the onion powder, garlic powder, paprika, ½ teaspoon salt and ¼ teaspoon pepper in a separate small bowl. Set aside.

2. Loosely form the beef into 4 balls; set aside. Working in batches, lightly brush the griddle with butter and toast the buns cut-side down until lightly browned, 1 to 2 minutes. Transfer to a plate.

3. Brush the griddle with more butter and add 1 ball of beef. Press firmly with 2 large crisscrossed metal spatulas for exactly 10 seconds, then gently remove the spatulas. Sprinkle the patties with some of the seasoning mixture and continue cooking, undisturbed, until well browned, 1½ to 2 minutes. (Start cooking another burger at this point.) Flip the patty, sprinkle with more of the seasoning mixture and top with 1 cheese slice. Continue cooking until the cheese is melted around the edges and the bottom of the burger is browned, about 1 more minute. Repeat with the remaining beef.

4. Spread the mayonnaise mixture on the bun tops and add some ketchup. Serve the patties on the buns with the pickles, tomato, red onion and lettuce.

GREAT SHOT!

We ♥ these Instagram pics of stars working the grill.



Marc Murphy has burgers on deck at the Palm Beach Food & Wine Festival. @chefmarcmurphy



Geoffrey Zakarian demonstrates proper grilling technique: spatula in one hand, wine in the other. @gzchef



Where there's smoke...there's **Guy Fieri**, on the set of *Guy's Big Bite*. @guyfieri



What to do with all of summer's zucchini and cherry tomatoes? **Katie Lee** tosses them on the grill. @katieleekitchen



Trisha Yearwood's dog, Emmy, is ready to go with her barbecue apron and chew toy. @trishayearwood



Scott Conant plays with fire on the water—grilling on a boat off the coast of Turkey. @conantnyc

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????????????????

ACTIVE: 30 min | TOTAL: 30 min | MAKES: 4

WHAT DO YOU THINK?

- 1/2 cup cornichons, finely diced, plus 2 tablespoons brine from the jar
- 1 radish, finely diced
- 1 shallot, finely diced
- 3 tablespoons champagne vinegar
- Kosher salt and freshly ground pepper
- 2 tablespoons dijon mustard, plus more for serving
- 3/4 cup extra-virgin olive oil
- 4 slices bacon
- 4 hot dogs
- 4 croissants
- 4 ounces brie cheese, thinly sliced
- Frisée, for topping

- 1.** Preheat the oven to 400°. Combine the cornichons and brine, radish, shallot, 1 tablespoon vinegar, 1/4 teaspoon salt and a few of grinds of pepper in a medium bowl; set aside. Whisk the remaining 2 tablespoons vinegar and the mustard in a separate bowl. Slowly whisk in the olive oil and season with salt and pepper; set aside.
- 2.** Wrap a slice of bacon around each hot dog in a spiral. Heat a large skillet over medium heat. Add the hot dogs and cook, giving them a quarter turn occasionally, until the bacon is crisp, 10 to 15 minutes.
- 3.** Split open the croissants, leaving the two halves attached at the hinge. Place opened up on a baking sheet and top with the cheese. Bake until the cheese is melted, about 5 minutes.
- 4.** Fill each croissant with a hot dog; top with some frisée and cornichon relish and drizzle generously with the vinaigrette. Serve with more mustard.

How to enter:

- 1** Read the recipe and come up with a creative name for it.
- 2** Go to foodnetwork.com/namethisdish and enter from May 16 to June 6, 2017.

NO PURCHASE NECESSARY TO ENTER OR WIN. Name This Dish! Contest. Sponsored by Hearst Communications, Inc. Beginning May 16, 2017, at 12:01 a.m. ET through June 6, 2017, at 11:59 p.m. ET (the "Entry Period"), go to foodnetwork.com/namethisdish on a computer or wireless device and complete and submit the entry form pursuant to the on-screen instructions. All entries must include your name, address, telephone number, e-mail address and original recipe name for the dish that appears in the June 2017 issue of *Food Network Magazine*. Important notice: You may be charged for visiting the mobile website in accordance with the terms of your service agreement with your carrier. Must have reached the age of majority and be a legal resident of the 50 United States, the District of Columbia or Canada (excluding Quebec). Void in Puerto Rico and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/namethisdish.

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Food Network Magazine (ISSN 1944-723x) is published monthly with combined issues in Jan/Feb and Jul/Aug, 10 times a year by Hearst Communications, Inc., 300 West 57th Street, New York, NY 10019 USA. Steven R. Swartz, President & Chief Executive Officer; William R. Hearst III, Chairman; Frank A. Bismack, Jr., Executive Vice Chairman; Catherine A. Bostron, Secretary. Hearst Magazines Division: David Carey, President; John A. Rohan, Jr., Senior Vice President. Finance: © 2017 "Food Network Magazine" and the "Food Network Magazine" logo are trademarks of Food Network Magazine, LLC. "Food Network" and the "Food Network" logo are registered trademarks of Television Food Network, G.P., and are used under license. All rights reserved. Periodicals postage paid at New York, NY, and additional mailing offices. Canada Post International Publications Mail Product (Canadian distribution) sales agreement No. 40012499. Editorial and Advertising Offices: 300 West 57th Street, 35th Floor, New York, NY 10019. Subscription prices, USA and possessions: \$36 for 10 issues; Canada, add \$7; all other countries, add \$23. SUBSCRIPTION SERVICES: Food Network Magazine will, upon receipt of a complete subscription order, undertake fulfillment of that order so as to provide the first copy of delivery by the Postal Service or alternate carrier within 6 to 14 weeks. For customer service, changes of address, and subscription orders, log on to service.foodnetworkmag.com or write to Customer Service Department, Food Network Magazine, P.O. Box 6000, Harlan, IA 51593. From time to time, we make our subscriber list available to companies who sell goods and services by mail that we believe would interest our readers. If you would rather not receive such offers via postal mail, please send your current mailing label or exact copy to Mail Preference Service, P.O. Box 6000, Harlan, IA 51593. You can also visit preferences.hearstmag.com to manage your preferences and opt out of receiving marketing offers by e-mail. Send Canadian returns to: Pitney Bowes, PO Box 25542, London, ON N6C 6B2. For subscription orders and inquiries, write to: Customer Service Department, Food Network Magazine, PO Box 6000, Harlan, IA 51593, or call 866-587-4653. Food Network Magazine is not responsible for unsolicited manuscripts or art. None will be returned unless accompanied by a self-addressed stamped envelope. Canada BN NBR 10231-0943 RT. Vol. 10 No. 5. POSTMASTER: Send all UAA to CFS. (See DMM 707.4.12.5); NON-POSTAL AND MILITARY FACILITIES: Send address corrections to Food Network Magazine, PO Box 6000, Harlan, IA 51593. Printed in USA.



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