

# FOOD & WINE

## GET COOKING

61 COZY RECIPES YOU'LL CRAVE

**MASTERING  
STEAKHOUSE  
CLASSICS  
AT HOME**

**STAR  
CHEFS'  
FAMILY  
MEALS**



This pajama-friendly potpie is our wintry go-to (p. 52).

MARCH 2017

**CELEBRATE  
SPRING WITH AN  
EPIC FEAST**





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# COOK THE COVER

WITH **SUB-ZERO** AND **WOLF**

Take a peek into the *Food & Wine* Test Kitchen to see how we transformed a comfort food classic into a cover-worthy work of culinary art.

Creating a chicken pot pie worthy of a cover story happens with the skill of the *Food & Wine* Test Kitchen and the excellence of our appliances. From perfectly preserved ingredients to an expertly baked crust, recipes are mastered with Sub-Zero and Wolf.



## FRESH INSPIRATION

*Food & Wine* works with herbs that taste as fresh as the day they were picked and produce that's crisp far beyond expectation. Sub-Zero dual refrigeration ensures absolute consistency of temperature and humidity so that even tender parsley and delicate thyme leaves stay fresher longer (elevating the fragrance and finesse of this classic dish).

## SIMMERED PRECISION

The versatile Wolf 60" dual fuel range is well-suited to the array of cooking techniques required to prepare a chicken pot pie. From the high-heat sear of the bone-in chicken breasts to the precise low simmer that slowly thickens the sauce, Wolf ensures professional results at every step.

## FLAKY PERFECTION

The chicken pot pie develops surprisingly complex flavors while baking to golden perfection in the Wolf dual convection oven. With two fans and a combination of heating elements, every corner of the Wolf appliance offers consistent, exact heat distribution that meets the exacting standards of the *Food & Wine* Test Kitchen.



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[SUBZERO-WOLF.COM](http://SUBZERO-WOLF.COM)

# FOOD & WINE



**THE MAKING  
OF A COVER**  
Behind the  
scenes in  
the F&W Test  
Kitchens.

Cook like F&W at home with our  
Test Kitchen essentials, such  
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*Wolf 48" Dual Fuel Range*



PREDICT DELICIOUS









# MARCH



## THE HOME ISSUE

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On the cover: Chef Matt Bolus's Chicken Potpie (p. 52) from The Gastronomer Files.  
Photograph by John Kernick; food styling by Susie Theodorou; style editor: Suzie Myers

CLOCKWISE FROM TOP LEFT: KATE LESUEUR; CON POULOS; SCHAPPACHERWHITE ARCHITECTURE DPC; JOHN KERNICK; EVA KOLENKO; JOHN KERNICK





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## RECIPE KEY

- **FAST** Can be prepared in 45 minutes or less.
- **VEGETARIAN** Contains no meat, poultry or seafood.
- **STAFF FAVORITE** Recipe we especially love.

*Meet your new favorite happy hour snacks.*

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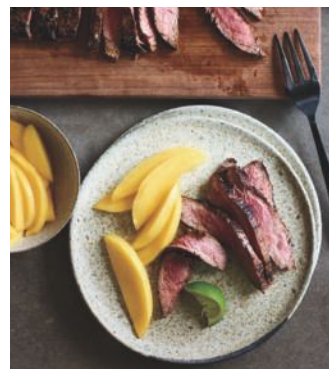
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*You'll want to make a double batch of this umami-rich condiment.*

## Staff-Favorite Pairings



CUBAN FLANK STEAK

*with*

Light-bodied Loire red: 2015 Bernard Baudry Chinon (p. 40).



BUCATINI AMATRICIANA

*with*

Intense Italian red: 2013 Aia Vecchia Sor Ugo (p. 95).



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What's your fave kitchen tool?  
(See all our picks at [foodandwine.com/favorites.](http://foodandwine.com/favorites.))

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I love my sexy, shapely **Leopold jiggers**—handy for a cocktail, but I use them to measure all manner of liquids.

I use my **fish spatula** for much more than just flipping delicate fillets. It's perfect for transferring warm cookies to a cooling rack.

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I received a **Dansk Kobenstyle Butter Warmer** as a gift and use it constantly—to melt butter, reheat soup and warm cream for ganache.

I can't live without my **KitchenAid spiralizer attachment**. It turns zucchini into noodles in less than a minute and transforms daikon and carrots into perfect strands for **banh mi** pickles—all without breaking a sweat.

Whether squeezing limes for whiskey sours and margaritas, or lemons to make my kids lemonade, the **Chef'n FreshForce Citrus Juicer** is amazing.

Friends are always so fascinated whenever I bust out my genius **Magisso Tea Cup**.

Tilt it one way to steep; tip it the other way to sip!

I'm obsessed with the crank-style **apple peeler** I discovered at Four & Twenty Blackbirds in Brooklyn. It makes quick (and fun) work of peeling, coring and slicing.

I love the weight and look of my **Shun Premier chef's knife**. I feel like a master when I use it, despite my (admittedly) limited skills.

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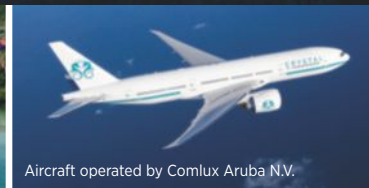
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**T**HIS WINTER AT *Food & Wine* we've been thinking a lot about home—what it means, what it tastes like, how it should feel. And it struck us that our very definition of the word is a moving target.

There was a time when “staying home” and “going out” meant two very different things. “Home cooking” conjured up the sort of elemental foods that might have emerged from your grandmother’s oven on a chilly winter night: slow-cooked brisket, gooey mac and cheese or maybe a deeply decadent potpie like the one on our cover. Home meant simple, familiar and, above all, comforting.

Meanwhile, “dining out” meant something more rarefied. We dressed, behaved and ate differently in restaurants. We sat up straight and never put our elbows on the table. We looked to restaurants for exotic flavors and showstopping creations that only a professional kitchen could pull off. You wouldn’t try to re-create those for Tuesday-night supper any more than you’d go to a four-star restaurant and order a chicken potpie.

Well, that was then. Chalk it up to a new generation of restaurant-goers, to the trend toward casualization or to the fact that Americans are eating out more than ever before (we now dine out an average of five times a week, per a recent survey): High-end restaurants are stripping away the patina of formality and taking on the familiar trappings of home. Take, for example, Michael and Bryan Voltaggio’s new steakhouse outside Washington, DC, which the brothers conceived as an ode to their childhood home. You’ll find our story and their mouthwatering recipes on page 62.

At the same time, amateur cooks are bringing the tools of the restaurant trade into their own kitchens. Whether it’s a teenager in suburban Chicago experimenting with a sous vide machine or a New York couple designing their kitchen

with tiles they discovered at their favorite restaurant (see page 21), these days staying home can feel a lot more like going out, and vice versa.

In that spirit, for this special issue of F&W, we’re here to help raise your home game across the board. On page 82, one of the country’s best chefs, Hugh Acheson, schools us in “Home Ec 2.0,” a culinary boot camp you’ll be referring to again and again.

Justin Chapple, our resident Mad Genius, divulges the secret hacks of top restaurant chefs for you to try at home (p. 42), while wine editor Ray Isle recommends bottles to serve on

Tuesday and Saturday nights alike (p. 56). If having a “house pour” doesn’t make you feel like a pro, I don’t know what will. And because home isn’t home without a meatloaf in the oven, we tapped Frank Bruni and Jennifer Steinhauer to rhapsodize over everyone’s go-to comfort food (and share Frank’s favorite recipe) on page 34.

Of course, home isn’t always just about four walls and a kitchen; it’s also about the places we think of most longingly, whether real or imagined or, in some cases, lost. For the émigrés and refugees profiled in Joshua David Stein’s poignant story on page 54, it’s food that transports them back to a homeland that’s no longer as they left it.

This month also marks the beginning of spring, which, for my family and me, means the

Persian New Year, or Norooz. For us, it’s the biggest holiday on the calendar, a time full of promise when we gather to reconnect and remember where we’ve been, and look ahead to the coming year, over a delicious and extravagant home-cooked feast. I’m grateful to my mother, Mahin Gilanpour Motamed, for instilling in me a lifelong love of food and for sharing her amazing recipes in our story on page 70.

From our home to yours, wishing you a happy spring and a happy new year!



Nilou Motamed, Editor in Chief  
@niloumotamed



MODEL



## How does model **Hailey Clauson** celebrate *Sports Illustrated's* just-released Swimsuit Issue? With pizza and burgers, of course.

### NO PLACE LIKE HOME

I recently moved to Brooklyn and am excited that now I have space to entertain. My style is very casual—I make pizza or pasta, and usually we're all sitting on the couch watching a movie or just catching up. Don't get me wrong: I love to go out and dance, but there's nothing like being at home with friends, eating good food.

### WINE 101

**I've been trying a lot of different bottles in order to learn more about wine and to figure out my tastes. Right now, I tend toward Cabernet, but I'm still searching for my absolute favorite. In the meantime, it's a fun experiment.**

### FANTASY FOOD DAY

If I'm not getting ready for a shoot, then I would eat eggs Benedict for breakfast, pizza for lunch and sushi for dinner. I love sushi. When I was growing up, that's what we had when we went out as a family. I'm lucky that my parents exposed my brother and me to great food from a young age.

### CALIFORNIA DREAMING

**I grew up in Thousand Oaks, and I like to go to Huntington Beach since it has a lot of fantastic Asian food. I'm a big fan of a shabu place called Shabu on Fire and an amazing little Thai-inflected hole-in-the-wall called Pocket Burger Shack.**

### HOT STUFF

I'm a hot sauce freak. I swear, you'll find 10 different bottles in my fridge. I'm obsessed with anything spicy. I travel a lot for work so I started collecting hot sauce from the places I've shot—Thailand and Mexico's are in heavy rotation.

### BURGER SPLURGE

I usually know about a shoot at least a month in advance so I try to be strict with my diet beforehand. After I wrap, all I want is a burger.

In NYC that means Shake Shack—it's simple and so good. Eating healthy is my job but what girl doesn't love a cheeseburger? You can't deprive yourself of what you love.

—INTERVIEW BY CHRISTINE QUINLAN





**CARBONE**



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TASTE TEST

# Crunch Time

WE EAT A LOT OF GRANOLA AROUND HERE—WITH MILK OR YOGURT, AND EVEN STRAIGHT OUT OF THE BAG. AFTER TASTING DOZENS, THESE SIX DELICIOUS NEW SMALL-BATCH BLENDS ARE (AHEM) BOWLING US OVER.

## Banner Road Baking Company

St. Louis pastry chef Anne Croy combines oats, seeds, quinoa, Missouri pecans, dried tart cherries and coconut chips in her awesome sweet-savory mix. \$11 for 14 oz.; [bannerroad.com](http://bannerroad.com).

## Blackbird Food Co.

Our tasters loved all of Blackbird's flavors, especially the orange-cardamom, an exotic twist on a classic combo of nuts and oats. \$11 for 12 oz.; [blackbirdfood.com](http://blackbirdfood.com).

## Little Apple Treats

With its warming spices and loads of dried apples, including heirloom Pink Sparkles, the Orchard Blend is like guilt-free apple crisp. \$12 for 8 oz.; [littleappletreats.com](http://littleappletreats.com).

## Michele's Granola

The toasty Original flavor, made with brown sugar and vanilla, reminds us of the old-school bars we grew up on. \$7 for 12 oz.; [michelesgranola.com](http://michelesgranola.com).

## Sommer House

This lightly salted granola gets its nutty kick from coconut oil and pistachios. We'd suggest signing up for Sommer House's subscription service, so you'll never run out. \$24 for 16 oz.; [sommerhouseela.com](http://sommerhouseela.com).

## Valerie Confections

The dark chocolate-coated Good Mix from L.A.'s cult candy company is everything when 3 p.m. sweets cravings strike. \$20 for 8 oz.; [valerieconfections.com](http://valerieconfections.com).



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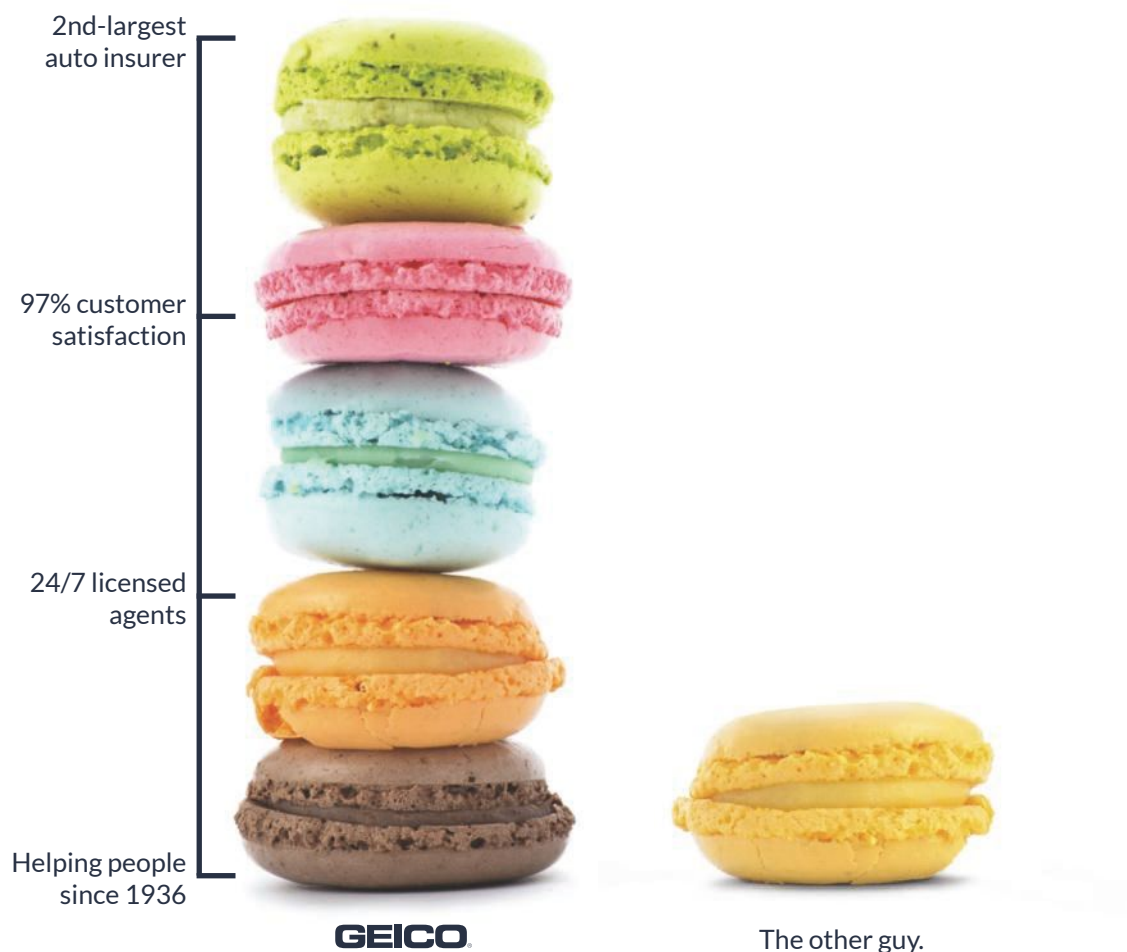
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WHAT'S HOT NOW

THE  
HOME  
ISSUE

# TREND SPOTTING

BY ELYSE INAMINE

## GARDEN PARTY

This month, while the rest of us are just emerging from winter's lingering chill, restaurants with kitchen gardens—like Olmsted in Brooklyn, pictured here—are busy laying the groundwork for spring. More chefs than ever are transforming precious real estate into verdant backyard and rooftop plots. Turn the page to see how they do it. »



continued from p. 19

← **BACKYARD** It's not unusual for chef-owner Greg Baxtrom's pals to bring him finds like heirloom wasabi to plant in **Olmsted's** garden out back. To make room for more experimentation, he's taking over the space next door. "We want whatever is on our menu to be reflected in the garden," he says. Case in point: the rows of carrots he juices for this vibrant crêpe. [olmstednyc.com](http://olmstednyc.com).

**ROOFTOP** "The garden keeps us honest," says Jeremiah Langhorne, chef at **The Dabney** in Washington, DC. "If an herb isn't growing in there, we're not using it." He clips mint, parsley and dill from his rooftop range and uses the sprigs to enliven hearth-roasted asparagus, spring onions and carrots. [thedabney.com](http://thedabney.com).

**HYDROPONIC** In addition to the one-acre plot outside Mary Dumont's newest Boston restaurant, **Cultivar**, the Best New Chef alum harvests from her hydroponic garden in the dining room "even in the middle of a blizzard or drought," she says. The soil-free setup yields beautiful herbs, including lavender that perfumes roasted kabocha squash. [cultivarrestaurant.com](http://cultivarrestaurant.com).

[ GET THE LOOK ]

## #DREAMKITCHEN

You might know Julia Sherman best as the force behind the greens-focused blog **Salad for President**. The gorgeous petals of radicchio and chic dinner party guests Sherman features on her cultish Instagram stream ([@saladforpresident](https://www.instagram.com/saladforpresident)) all come from the same place: her New York City kitchen. "No matter what I do, people just want to cluster around the kitchen island," says Sherman. "I decided to make the world's largest island, so people could help with prep, sit at the bar, or stand and chat." As she works on her forthcoming book—a confluence of her favorite topics: artists and salads—Sherman details how she outfits her carefully curated cooking space.



Julia Sherman, in her element, chopping vegetables

### SHEET PANS

"Nordic Ware half-sheets are supersturdy. They won't warp on you." \$11; [amazon.com](http://amazon.com).

### CAST-IRON SKILLET

"This 17-inch skillet is big enough to make brunch for a group with just one pan." \$105; [shop.lodgemfg.com](http://shop.lodgemfg.com).

### CERAMIC BOWL

"This vintage find shows off whatever I buy at the market." Find similar styles at [chariotsonfire.com](http://chariotsonfire.com).



## AROUND THE WORLD IN 20 DINNER PARTIES

James Sharman is a certified nomad. The former Noma cook is the mastermind behind **One Star House Party**, a roving restaurant popping up in 20 countries in 20 months. With help from a few industry friends, Sharman has cooked in cities like Bangkok and Mumbai, spending three weeks in each researching the local food, and a fourth week serving it. Sharman has staged his meals in some spectacular homes—he often finds them on Airbnb—but it was in his own cramped Hong Kong apartment that the idea was first hatched. There are 13 dinners left before he heads home to HK. Up next: Nairobi. [onestarhouseparty.com](http://onestarhouseparty.com).

THIS PAGE: FROM TOP: DANIEL KRIEGER; EMILY WREN PHOTOGRAPHY. OPPOSITE, CLOCKWISE FROM LEFT: SYLVIA GUNDE; MICHAEL GRIMM; SCHAPPACHERWHITE ARCHITECTURE DPC



# ROOMS WITH A FEW

A new generation of American innkeepers has raised the bar on the classic B&B, with chic lodgings centered on a cozy tavern. We've found three recent openings where you can get a note-perfect nightcap and a good night's sleep.



## ← HOTEL COVELL Los Angeles

There are 150 wines by the glass at Bar Covell downstairs, and just five rooms above, at the new Hotel Covell in hip Loz Feliz. The design of each room is inspired by chapters in the life of the hotel's fictional namesake, George Covell. Spend a few hours at the bar, then retire to the plush environs of the brass-accented Parisian Atelier room (pictured). Rooms from \$245 per night; [hotelcovell.com](http://hotelcovell.com).

## URBAN COWBOY Nashville

Owner Lyon Porter opened this East Nashville offshoot of his Brooklyn boutique hotel last spring. At the Urban Cowboy Public House, the luxe cabin-like bar in the backyard, former Rolf & Daughters mixologist Brice Hoffman riffs on classics, like lacing Aperol spritzes with sherry. The opulent details continue in the seven hotel rooms, with clawfoot tubs and chevron tiled walls. Rooms from \$195 per night; [urbancowboybnb.com](http://urbancowboybnb.com).

↓ **WM FARMER AND SONS** Hudson, New York W. Kirby Farmer and Kristan Keck kept it all in the family for their 10-room boarding house in upstate New York—each of the reclaimed-wood-wrapped rooms is named after a relative. The bar is a tribute to their friend Sasha Petraske, the cocktail pioneer behind NYC's Milk & Honey, who passed away in 2015. His classic drinks rotate throughout the year. Rooms from \$149 per night; [wmfarmerandsons.com](http://wmfarmerandsons.com).



## DRESSED TO KILN

Like you, we're obsessed with the bespoke and vintage tiles and hand-thrown ceramics popping up in top restaurants. Here's how to bring our favorite pieces home.

### IL BUCO VITA (above)

Refresh your backsplash with these antique hand-painted tiles, which Donna Lennard, owner of Il Buco and Il Buco Alimentari & Vineria in New York City, salvaged from buildings across Italy. \$125 each; [shop.ilbucovita.com](http://shop.ilbucovita.com).

### SANTIMETRE Turkish

designer Tulya Madra turns classic forms on their heads with her vibrant glazes. Grant Achatz stockpiled Madra's mustard-hued dishes (\$55) and deep, aquatic-inspired bowls (\$145) for Alinea in Chicago. [mosantimetre.com](http://mosantimetre.com).

### DOWD HOUSE STUDIOS

Potter Jenny Dowd is known for her unusual, hand-thrown black-and-white ceramics. But it's the stony plates she made in collaboration with local Jackson Hole chef Rene Stein at the Rose that we want for our own tables. [etsy.com/shop/dowdhousestudios](http://etsy.com/shop/dowdhousestudios).



As if Tater Tot waffles weren't indulgent enough, Jen Pelka, LEFT (with fiancé Charles Billies), serves them with truffles and a perfectly poached egg.

# Champagne Wishes

WHEN THE OWNER OF SAN FRANCISCO'S COOLEST NEW BAR INVITES FRIENDS OVER, SHE POPS OPEN SOME MAGNUMS AND BREAKS OUT THE WAFFLE IRON.

BY MEGAN KRIGBAUM PHOTOGRAPHS BY EVA KOLENKO

**I**F WEDDINGS AND New Year celebrations are the only moments in your life that call for Champagne, Jen Pelka might want a word with you. "For me, Champagne turns any moment into a celebration," she says. "It can be a picnic or picking up a friend at the bus station. It's just a really good way to turn up the volume on a good time." To ensure that those good times keep rolling, Pelka took a radical step: Earlier this year, she opened The Riddler, a new Champagne bar in San Francisco's Hayes Valley.

Pelka designed The Riddler to reflect her philosophy: It's a high-low haven, with brass-trimmed tables and a glam marble bar, where vintage bubbly is as likely to be paired with pigs in a blanket as it is with caviar. "Our goal is to take Champagne off its pedestal," she says. She packed the diminutive,

century-old space with nods to the wines that inspired it. There are nearly 50 silver-plated and pewter Champagne buckets collected from flea markets and online auctions, and Pelka takes special care to choose a chiller that matches the personality of each guest. "I feel pretty strongly that we don't just grab one off the shelf," she says. "If there's a woman who is very stylish, we'll give her a beautiful hand-carved bucket with all these gorgeous inlaid flowers. But then, for a dude, I might choose something more restrained." Even the name of the place is borrowed from one of the most important players in Champagne making. Since the 19th century, riddlers have been employed by Champagne houses to hand-rotate bottles each day, loosening sediment and capturing it in the neck so that the finished wine is crystal clear.

FOOD STYLIST: LILLIAN KANG; PROP STYLIST: NATASHA KOLENKO



This process was pioneered in the early 19th century by Barbe-Nicole Clicquot—better known as the widow, or *veuve*, Clicquot—who revived her late husband’s flailing wine business and revolutionized the Champagne industry along the way. Pelka shares Clicquot’s entrepreneurial spirit; in addition to The Riddler, she runs Magnum PR. And, almost magically, her project caught the eye of more than 30 other talented industry women, ranging in age from 20s to 70s, who wanted to support her and invest in the wine bar. It’s entirely woman-funded. Pelka tapped sommelier Marissa Payne to assemble the wine list, which spotlights over 100 true Champagnes, an impressive selection of global sparklers, and a small number of still wines from California and France. (The latter focus on Pinot Noirs and Chardonnays, to stay true to the grapes of Champagne.)

To keep all that fizz in check, there’s the food. “I do love caviar with Champagne, but my absolute favorite thing to pair with it is popcorn. It’s like a pop and a pop...pops all around,” says Pelka, who installed a free, self-serve popcorn station near the bar, with 12 shakers of toppings that range from “Everything” (sesame and caraway seeds with garlic salt, p. 25) to “Mexican Corn” (chipotle chile powder, lime and white cheese powder, p. 25). “Another of the quintessential pairings with Champagne is French fries, but we can’t have a fryer in the restaurant. We can, however, have a waffle iron,” she adds. And thus, The Riddler’s signature Tater Tot waffle was born (p. 24). The minuscule kitchen, led by Shannon Waters, serves them in cast-iron skillets, topped with things like smoked salmon with dill, crème fraîche and caviar, and soft poached egg with shaved truffles. As for those pigs in a blanket (p. 25), they’re wrapped in buttery puff pastry and slicked with a honey-mustard-brown-butter glaze.

If this all sounds like the makings for a killer party, then you’ve got the right idea. To celebrate the opening of The Riddler, Pelka recently gathered some close friends for Champagne at her home, a few blocks from the bar. For the neighborhood fête, she and her fiancé, Charles Bililies—owner of Souvla, a Greek restaurant with three outposts in San Francisco—lugged home some of Pelka’s favorite ice buckets and a cache of etched crystal coupes, set up a DIY popcorn bar and got to work griddling Tater Tot waffles in their dining room. The bubbly flowed as freely as the conversation all evening. Dorothy Parker once wrote that sufficient Champagne was one of the least attainable things in life. Pelka is happily proving her wrong.

Megan Krigbaum, the former deputy wine editor at Food & Wine, is a contributing editor at punchdrink.com.



Caviar and bubbly’s best buds? Potato chips and sour cream.







## MAKE THE WAFFLES

### Tater Tot Waffles

⌚ Total 40 min  
Makes four 8-inch waffles

**Nonstick cooking spray**

**8 cups thawed frozen Tater Tots (32 oz.)**

**Flaky sea salt**

Heat an 8-inch waffle iron; pre-heat the oven to 200°. Grease the waffle iron with nonstick spray. Spread 2 cups of the tots on it; sprinkle with salt. Close and cook on medium high until nearly crisp, about 5 minutes. Open the waffle iron and fill in any holes in the waffle with more tots, then close and cook until golden and crispy, 2 to 3 minutes. Transfer to a baking sheet; keep warm in the oven. Repeat with the remaining tots. Serve.

## CHOOSE YOUR TOPPING

### Truffled Egg

Bring a large, deep skillet of water to a simmer. Crack 4 eggs into the skillet and simmer over moderately low heat until the whites are set and the yolks are runny, about 4 minutes. Using a slotted spoon, transfer the poached eggs to a plate; blot dry with paper towels and season with salt. Top each warm waffle with a poached egg, then shave **fresh black truffle** on top and serve.

### Smoked Salmon and Caviar

Top each warm waffle with 1½ Tbsp. **crème fraîche**, 3 thin slices of **smoked salmon**, a few **small dill sprigs**, a dollop of **caviar** and a squeeze of **fresh lemon juice**. Serve immediately.

### Prosciutto and Mustard

In a bowl, mix ¼ cup **crème fraîche** with 2 Tbsp. **whole-grain mustard**. In another bowl, toss 2 cups **baby arugula** with 1 tsp. each **fresh lemon juice** and **extra-virgin olive oil**. Top each warm waffle with 1½ Tbsp. of the mustard **crème fraîche**, 3 thin slices of **prosciutto** and ½ cup of the dressed arugula. Garnish with thinly sliced **cornichons** and serve.





Pelka lines her sideboard with large-format bottles and bowls of popcorn.



## Mexican Corn Popcorn

🕒 Total 30 min; Serves 6

**½ cup white cheese powder, such as King Arthur Vermont Cheese Powder (see Note)**

**2 Tbsp. kosher salt**

**1 tsp. chipotle chile powder**

**1 tsp. crushed dried cilantro**

**½ tsp. ground dried lime zest or 1 tsp. finely grated lime zest**

**¼ tsp. cayenne**

**⅓ cup canola oil**

**¾ cup popping corn**

**4 Tbsp. unsalted butter, melted**

**1.** In a small bowl, mix the cheese powder with the salt, chile powder, cilantro, lime zest and cayenne.

**2.** In a large saucepan, combine the oil and popping corn. Cover and cook over moderately high heat until it starts to pop. Shake the pan and cook, shaking occasionally, until the corn stops popping, 3 to 5 minutes. Transfer to a large bowl, add the melted butter and toss to coat. Add the cheese mixture and toss again. Serve.

**NOTE** King Arthur Vermont Cheese Powder is available at [kingarthurfLOUR.com](http://kingarthurfLOUR.com).

## Everything-Bagel Popcorn

🕒 Total 25 min; Serves 6

**2 tsp. caraway seeds**

**2 Tbsp. flaky sea salt**

**1 tsp. black sesame seeds**

**1 tsp. white sesame seeds**

**2 tsp. granulated garlic**

**2 tsp. granulated onion**

**⅓ cup canola oil**

**¾ cup popping corn**

**4 Tbsp. unsalted butter, melted**

**1.** In a small skillet, toast the caraway seeds over moderate heat, shaking the pan, until fragrant, about 1 minute. Transfer to a mortar. Add the salt and, using a pestle, coarsely crush the seeds and salt. Transfer to a small bowl.

**2.** In the skillet, toast the black and white sesame seeds over moderate heat, shaking the pan, until fragrant and the white seeds are golden, about 2 minutes. Transfer to the small bowl and stir in the granulated garlic and onion.

**3.** In a large saucepan, combine the oil and popping corn. Cover and cook over moderately high heat until the corn starts to pop. Continue cooking, shaking the pan occasionally, until the corn stops popping, 3 to 5 minutes. Transfer to a large bowl, add the melted butter and toss to coat. Add the everything-bagel spices and toss again. Serve.

**MAKE AHEAD** The popcorn can be stored in an airtight container overnight.

## Pigs in a Blanket with Black Pepper Pastry

Active 15 min; Total 1 hr  
Makes 12

**Canola oil, for greasing**

**1½ Tbsp. unsalted butter**

**1½ Tbsp. packed light brown sugar**

**1 Tbsp. honey**

**¼ cup Dijon mustard**

**One 12- to 14-oz. sheet of thawed frozen all-butter puff pastry**

**Flaky sea salt and coarsely ground black pepper**

**4 long (about 8 inch) hot dogs, cut into thirds**

**1 egg beaten with 1 Tbsp. milk**

**1.** Preheat the oven to 375°. Lightly oil a large baking sheet. In a small saucepan, melt the butter with the sugar and honey over moderate heat. Remove from the heat and whisk in the Dijon until smooth. Let the glaze cool completely.

**2.** On a lightly floured work surface, unfold the puff pastry and roll out to a 12-inch square. Cut the dough in half, then cut each half into 6 triangles. Brush 1 triangle with the glaze and season with coarsely ground black pepper. Put 1 piece of hot dog on the wide end of the triangle, then loosely roll up. Put the pig in a blanket seam side down on the prepared baking sheet. Repeat with the remaining triangles, glaze and hot dogs. Brush the pigs in a blanket with the egg wash and sprinkle with flaky sea salt and coarsely ground black pepper. Refrigerate for 15 minutes.

**3.** Bake the pigs in a blanket for 30 to 35 minutes, until puffed and golden; rotate the baking sheet halfway through baking. Serve hot.

**MAKE AHEAD** The unbaked pigs in a blanket can be refrigerated overnight.

# Russian VEGETABLE SALAD



**SERVES:** 8–9  
**READY TIME:** 50 minutes  
**COOK TIME:** 35 minutes

## INGREDIENTS:

2 lbs purple or white small potatoes, unpeeled  
6 oz peeled carrots  
8 oz peeled red beets, diced  
3 small dill pickles, finely diced  
½ cup sweet peas  
¼ cup olive oil  
3 tbs apple cider vinegar  
1 tsp kosher salt  
2 oz white onion, minced  
1 tsp Dijon or fine brown mustard

## PREPARATION:

In a stock pot, add potatoes, carrots and water to cover 1". Bring to a boil, cooking until tender for 15 to 20 minutes. Remove potatoes and carrots, then rinse and cool by submerging in cold water. Peel potatoes and small dice both potatoes and carrots and reserve in a bowl. In a large bowl, combine mustard, olive oil, cider vinegar and salt, whisking to create dressing. Finely mince the onion, dice the pickles, dice the beets, and add to dressing with sweet peas. Stir dressing and combine with potatoes and carrots. Chill in refrigerator for at least 1 hour before serving.



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## PELKA'S PARTY PICKS

### 2015 KIR-YIANNI AKAKIES

**SPARKLING ROSÉ (\$23)** "This Greek sparkling rosé made by Kir-Yianni is bright pink with strawberry and cherry notes typical of the Xinomavro grape. This is a party wine: flirty and fun, and meant for sharing with friends."

### PIERRE PÉTERS CUVÉE DE RÉSERVE GRAND CRU BLANC DE BLANCS

**(\$63)** "Pierre Péters was an 'aha' wine for me. It made me fall in love with grower Champagnes. It's from a sixth-generation family estate in the Côte des Blancs, known for its grand cru Blanc de Blancs Champagnes. It's a lovely indulgence that is more affordable than many more-recognizable names."

### 2010 PIERRE GIMONNET & FILS

**SPECIAL CLUB (\$93)** "The 'Special Club' designation in Champagne means that it is a product from a selective group of 28 grower producers. You'll recognize a Special Club wine by its wide green bottle and the stamped insignia near the neck. They're often a great value."

### SAINT-CHAMANT CUVÉE ROYALE BLANC DE BLANCS IN MAGNUM

**(\$160)** "Why bring two bottles to a party when you can bring one really big one? Saint-Chamant doesn't label their wines with the vintage—you have to pop the cork to find out what year they were made! The last one I had was a '99. These wines are so rich and gorgeous and sexy—the way Champagne is supposed to be."



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# Piece of Cake

MAH-ZE-DAHR BAKERY'S CLAIM TO FAME IS THE KIND OF HOMEY TREATS YOU WANT TO SNACK ON ALL DAY LONG. THE BEST PART? THEY COULDN'T BE SIMPLER TO MAKE.

BY CHARLOTTE DRUCKMAN PHOTOGRAPHS BY JOHN KERNICK

**M**UCH OF THE success of our brand is that it started at home," says Umber Ahmad, founder of Mah-Ze-Dahr Bakery, which opened its first shop in Manhattan's Greenwich Village this fall. The neighborhood—and, really, any New Yorker who had sunk their teeth into Ahmad's profoundly bittersweet, sugar-dusted brownies at one of the cult coffee shops that sold them—had waited impatiently for Ahmad and her co-chef and partner, Shelly Acuña Barbera, to renovate the tiny space. Finally, on one of the last warm days in September, they were rewarded with a long glass case full of brownies, cream puffs, meringue-swirled tarts and other finessed versions of homey classics. In the morning, chic downtown denizens amble up leafy Greenwich Avenue to get their cinnamon brioche buns or flaky, fruit-filled hand pies. Later in the day, when school lets out, they'll pick up their kids from the playground next door and return for hot chocolate and a slice of frosted snack cake.

"This takes me back to when we were starting out," Ahmad says. She and Barbera are sitting at the communal table in the handsome navy-walled bakery, tasting the citrus-frosted cake they've just developed and musing over how it's the kind of homestyle treat she used

to bring to friends when she was working in finance and baking on the side. One of those lucky recipients was chef Tom Colicchio, who was impressed by how she elevated something as humble as a sheet or loaf cake with embellishments like honey in the batter or vanilla in the fruit syrup. Colicchio helped Ahmad launch her business through his mentorship program for food start-ups, introducing her to Barbera and letting them use his 'Wichcraft kitchens in New York as their wholesale operation got off the ground.

From the very start, the perfect blend of homey and haute with a dash of worldly flavor was baked into their business plan: Ahmad, a first-generation

Pakistani American raised in the Midwest, brings the home-baker perspective to the partnership, while Barbera, born to Mexican parents in California, draws from her pastry experience at Le Bernardin and Aldea. They took their name from the Urdu equivalent of *je ne sais quoi*, which Ahmad says describes everyday luxuries like her famous snack cakes. "These aren't special-occasion bites," she adds. "You should have your daily Mah-Ze-Dahr." 28 Greenwich Ave., NYC; [mahzedahrbakery.com](http://mahzedahrbakery.com).

Take this lemony loaf cake to the next level with vanilla-spiked poached rhubarb (p. 30).







Friend in town,  
dinner in fridge,  
kids at practice.  
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## Lemon Loaf Cakes with Poached Rhubarb

■ PAGE 28

Active **40 min**; Total **3 hr**  
Makes **four 5-by-3-inch loaves**

Umer Ahmad and Shelly Acuña Barbera serve these moist cakes with juicy, sweet poached rhubarb. It's the quintessential spring dessert, but you can omit the rhubarb and serve the cake on its own or with lightly sweetened whipped cream.

### CAKES

**Nonstick baking spray**

- 2 cups all-purpose flour**
- 2 tsp. baking powder**
- 1 tsp. kosher salt**
- 3 medium lemons**
- 12 Tbsp. unsalted butter, softened**
- 1½ cups sugar**
- 4 large eggs**
- 1 tsp. pure vanilla extract**
- ¾ cup plus 2 Tbsp. crème fraîche**

### POACHED RHUBARB

- 2 cups sugar**
- 1 vanilla bean, split lengthwise, seeds scraped**
- Three 4-inch strips of orange zest, removed with a vegetable peeler**
- 1¼ lbs. rhubarb (about 4 large stalks), halved lengthwise and cut into ½-inch pieces**

**1. Make the cakes** Preheat the oven to 350°. Grease four 5-by-3-inch loaf pans with baking spray and line the bottom of each pan with parchment paper.

**2.** In a medium bowl, whisk the flour with the baking powder and salt. Using a Microplane, finely grate the zest of the 3 lemons; you should have about 2 tablespoons. Using a sharp knife, cut the skin and white pith from the lemons. Working over a fine-mesh strainer set over a bowl, cut between the membranes to release the lemon sections into the strainer. Discard the seeds and cut the sections into ½-inch pieces. Return the chopped sections to the strainer.

**3.** In a stand mixer fitted with the paddle, cream the butter with the sugar and lemon zest at medium speed until light and fluffy, about 4 minutes. Add the eggs one at a time, beating well after each addition and scraping down the bowl as needed. Beat in the vanilla. At low speed, beat in the dry ingredients and the crème fraîche in 2 alternating additions, scraping down the bowl as needed, just until combined. Using a rubber spatula, fold in the chopped lemon sections. Divide the batter among the 4 loaf pans and smooth the surface of each.

**4.** Bake for about 45 minutes, until a skewer inserted in the center of a cake comes out clean; shift the pans from front to back halfway through baking. Transfer to a rack and let cool completely, about 1 hour. Invert the loaves and peel off the parchment paper. Transfer to a platter.

**5. Meanwhile, make the rhubarb** In a medium saucepan, combine the sugar with the vanilla bean and seeds, orange zest and 2 cups of water. Bring to a simmer over moderate heat, whisking occasionally to help the sugar dissolve. Add the rhubarb and poach until just tender, about 6 minutes. Transfer to a bowl and let cool, about 30 minutes. Discard the vanilla bean and orange zest.

**6.** Serve the cakes with the poached rhubarb and syrup.

**NOTE** The lemon loaves can also be baked in one 9-by-5-inch loaf pan. Bake at 350° for 55 minutes, tenting the loaf with foil after the first 30 minutes to prevent the top from getting too dark.

## Devil's Food Snacking Cake

Active **30 min**; Total **3 hr 15 min**  
Makes **one 9-by-13-inch cake**

### CAKE

**Nonstick baking spray**

- 2¼ cups all-purpose flour**
- 1½ tsp. baking soda**
- ¾ tsp. kosher salt**
- ¾ cup unsweetened Dutch-process cocoa powder**
- 1 Tbsp. instant coffee**
- 1 cup packed dark brown sugar**
- ¾ cup buttermilk**
- 2½ tsp. pure vanilla extract**
- 12 Tbsp. salted butter, softened**
- 1¾ cup granulated sugar**
- 3 large eggs, at room temperature**

### GANACHE FROSTING

- 8 oz. bittersweet chocolate, finely chopped**
- 1 cup heavy cream**
- 1½ Tbsp. light corn syrup**
- Crispy chocolate pearls, for topping (optional; see Note)**

**1. Make the cake** Preheat the oven to 350°. Grease a 9-by-13-inch baking pan with baking spray and line the bottom with parchment paper.

**2.** In a medium bowl, whisk the flour with the baking soda and salt. In a large heatproof bowl, whisk the cocoa powder with the instant coffee, then whisk in 1½ cups of boiling water. Stir in the brown sugar and buttermilk until no lumps remain. Let cool for 5 minutes, then stir in the vanilla.

**3.** In a stand mixer fitted with the paddle, beat the butter at medium-high speed until lightened, about 1 minute. Beat in the granulated sugar in 3 additions, beating well after each one, until light and fluffy, about 5 minutes. Add the eggs one at a time, beating well after each addition. At low speed, beat in the dry ingredients and the



cocoa mixture in 3 alternating additions, scraping down the side and bottom of the bowl as necessary, until just combined.

**4.** Scrape the batter into the prepared pan. Bake for about 35 minutes, until a toothpick inserted in the center comes out clean; rotate the pan halfway through baking. Transfer the cake to a rack and let cool for 1 hour. Run a knife around the edge of the pan, then invert the cake and remove the parchment. Let cool completely, about 30 minutes.

**5. Meanwhile, make the frosting** Put the chocolate in the bowl of a stand mixer. In a small saucepan, bring the cream and corn syrup to a simmer. Pour the hot cream over the chocolate; let stand for 2 minutes, then whisk until smooth. Let the ganache cool until barely warm, 45 minutes. In the stand mixer fitted with the whisk, beat the ganache at medium-high speed until light and spreadable, about 2 minutes.

**6.** Spread the ganache frosting over the top of the cake, top with pearls (if using) and serve.

**NOTE** Crispy chocolate pearls are available at specialty food shops and from amazon.com.



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### Honey Cake with Citrus Frosting

Active **1 hr**; Total **4 hr**  
Makes **one 8-inch cake**

#### HONEY CAKE

**Nonstick baking spray**

**1¾ cups all-purpose flour**

**1¾ tsp. ground cinnamon**

**½ tsp. baking powder**

**½ tsp. baking soda**

**¼ tsp. each kosher salt, ground cloves and allspice**

**⅛ tsp. ground ginger**

**½ cup vegetable oil**

**½ cup honey**

**2 large eggs, at room temperature**

**½ cup granulated sugar**

**½ cup packed dark brown sugar**

**½ cup plus 2 Tbsp. hot brewed coffee**

**2 Tbsp. fresh orange juice**

**½ tsp. vanilla paste**

#### CITRUS FROSTING

**1 cup granulated sugar**

**¼ cup plus 1 Tbsp. all-purpose flour**

**1 cup whole milk**

**2 sticks unsalted butter, softened**

**1 tsp. finely grated orange zest**

**1 tsp. pure vanilla extract**

**¼ tsp. kosher salt**

**Candied orange slices (see Note), for garnish**

**1. Make the cake** Preheat the oven to 350°. Grease an 8-inch springform pan with baking spray and line the bottom with parchment paper. Wrap the outside of the pan with foil and set on a rimmed baking sheet.

**2.** In a bowl, whisk the flour, cinnamon, baking powder, baking soda, salt, cloves, allspice and ginger. In another bowl, whisk the oil and honey. In a stand mixer fitted with the whisk, beat the eggs with both sugars at medium-high speed until thick and nearly doubled in volume, 4 minutes. Slowly beat in the oil-honey mixture until just combined, about 1 minute. (The batter will look broken but will emulsify.) In a measuring cup, combine the coffee, orange juice and vanilla paste. At low speed, beat the dry ingredients and the coffee mixture into the batter in 3 alternating additions, until just combined.

**3.** Scrape the batter into the prepared pan. Bake for about 55 minutes, until a toothpick inserted in the center comes out clean. Transfer the cake to a rack and let cool for 1 hour. Run a knife around the edge of the cake and remove the springform ring. Invert the cake and remove the springform bottom. Discard the parchment. Let the cake cool completely, about 45 minutes, then transfer to a large plate.

#### **4. Meanwhile, make the frosting**

In a small saucepan, whisk ½ cup of the granulated sugar with the flour, then whisk in the milk. Bring to a boil over moderately low heat, whisking constantly, about 10 minutes. Scrape into a heatproof bowl and press a sheet of plastic wrap directly onto the surface. Let cool for 1 hour.

**5.** In a stand mixer fitted with the paddle, beat the butter with the remaining ½ cup of granulated sugar and the orange zest at medium speed until fluffy and smooth, about 5 minutes. Beat in the cooled flour mixture, 1 tablespoon at a time, beating well after each addition. Beat in the vanilla and salt and continue beating until smooth, about 2 minutes.

**6.** Spread a thin layer of frosting all over the cake and refrigerate until set, about 15 minutes. Spread the remaining frosting over the top and side of the cake. Refrigerate until the frosting is just firm, about 30 minutes. Top with candied orange slices before serving.

**NOTE** To make the candied orange slices, bring 1½ cups water and ½ cup sugar to a boil. Add 1 navel orange (sliced ¼ inch thick) and simmer for 30 minutes. Transfer the slices to a rack to cool.

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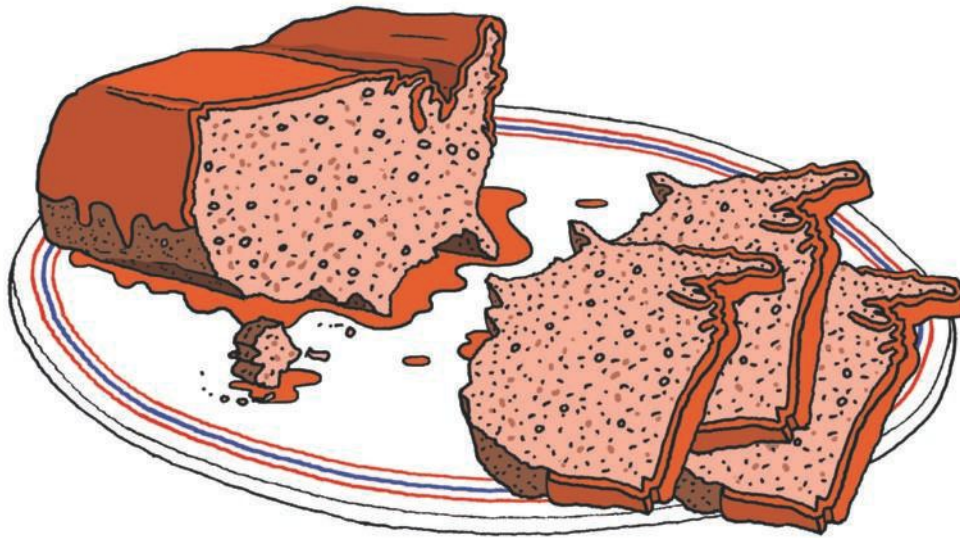
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# United States of Meatloaf

LET'S AGREE TO AGREE: WHILE OUR POLITICS AND PERSONAL TASTES MAY DIFFER, JOURNALISTS **FRANK BRUNI** AND **JENNIFER STEINHAUER** WONDER IF THIS CLASSIC COMFORT FOOD CAN UNITE US ALL.

ILLUSTRATION BY PETER ARKLE



## Leslie Bruni's Meatloaf

Active **30 min**

Total **1 hr 30 min**; Serves **6**

"This meatloaf is pure nostalgia," says Frank Bruni of his mother's recipe. A flavorful tomato sauce makes the meat extra-tender, and a little brown sugar gives it a delicious, mild sweetness.

**Nonstick cooking spray, for greasing**

**1 Tbsp. unsalted butter**

**1 medium onion, minced**

**1 cup plain tomato sauce**

**1½ Tbsp. distilled white vinegar**

**1½ Tbsp. brown sugar**

**1 Tbsp. Dijon mustard**

**1½ tsp. Worcestershire sauce**

**3 slices white sandwich bread, crusts removed and bread torn**

**½ cup whole milk**

**1½ lbs. ground beef chuck**

**½ cup fine breadcrumbs**

**2 large eggs, lightly beaten**

**2 tsp. kosher salt**

**½ tsp. pepper**

**1.** Preheat the oven to 350°. Line a 9-by-13-inch baking pan with foil; lightly grease. In a medium skillet, melt the butter. Add the onion and cook over moderate heat, stirring occasionally, until softened, 8 minutes.

**2.** In a small bowl, whisk the tomato sauce with the vinegar, brown sugar, mustard and Worcestershire. In another small bowl, dip the bread in the milk, then gently squeeze out the liquid. Transfer the bread to a large bowl and discard the milk. Add the onion, ground beef, breadcrumbs, eggs, salt, pepper and ¼ cup of the tomato sauce and mix until just combined; transfer to the pan.

**3.** Firmly pat the meat mixture into a 9-by-5-inch loaf; spread the remaining sauce over the top. Bake for 1 hour and 10 minutes, until an instant-read thermometer inserted in the center registers 160°. Let rest for 10 minutes; serve.

**A**LTHOUGH WE'RE THE CLOSEST OF FRIENDS, the two of us are culinary opposites. When home for dinner, Frank tends to order in. Jennifer cooks, often from an ambitious new recipe she's dying to try. But we're twins in one regard. Neither of us goes more than a week without making a meatloaf, crafted from memory or invented on the spot. It's the balm for our worst exhaustion, a springboard for our greatest inspiration.

One of Frank's specialties is an exquisite lamb loaf with pine nuts and feta, though he has recently become addicted to a pork loaf with chorizo and Manchego. Jennifer favors a turkey loaf spiced with Sriracha. And neither of us can resist the traditional sweet-tangy, all-beef loaf championed by Frank's mother. In fact, we talk about meatloaf so much that we realized we should write about it and give the world what it so clearly lacked: an entire cookbook celebrating this quintessential comfort food.

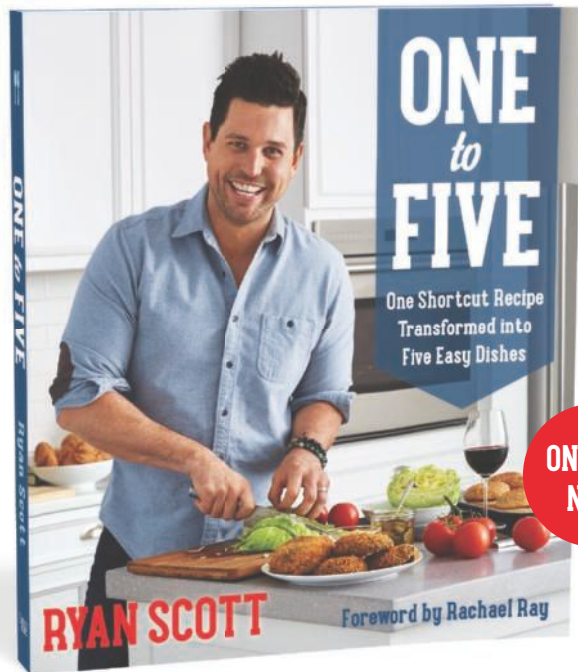
We quickly learned as we started researching recipes that everyone, and we mean everyone, believes his or her meatloaf to be the definitive one. Also, chefs adore it: *Chopped*'s Alex Guarnaschelli gave us her mom's version, with sour cream and tarragon. Mario Batali has a stuffed meatloaf that he handed over, with ground beef, ground pork and prosciutto. Daniel Patterson, known for his vegetarian cooking, invented a particularly nectarous loaf from shiitake mushrooms and zucchini for an Italian soup kitchen run by Massimo Bottura. (True story!)

Politicians are vocal about their meatloaf points of view. House Minority Leader Nancy Pelosi has one she makes with ciabatta, and Speaker Paul Ryan hunts his own deer for his venison loaf. But know that meatloaf is the most bipartisan of foods, binding our nation as surely as it bridged the culinary differences between the two of us—who remain united in the belief that nothing else tastes as much like home.

*Frank Bruni is an op-ed columnist and Jennifer Steinhauer is a veteran writer for the New York Times. They are the co-authors of the new book A Meatloaf in Every Oven (Hachette).*



# Chef Ryan Scott's shortcut solutions to master simple, crowd-pleasing dishes.



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WHAT TO COOK NOW

# HANDBOOK

Lemony, cheese-spiked dressing (a riff on Caesar salad) makes this warm quinoa bowl (p. 40) a total standout.

PHOTOGRAPHS: JOHN KERNICK; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS

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Crazy-smart recipe ideas gleaned from restaurants.

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Justin Chapple's best five-ingredient pork recipes.

### 46 NOW TRENDING

You want corned beef and cabbage. (So do we.)



# What's for Dinner? In her newest book, writer **Melissa Clark** aims to change how America cooks—with smart, simple recipes she wants you to make your own.

RECIPES BY **MELISSA CLARK** TEXT BY **EMILY KAISER THELIN**

When Melissa Clark is excited about something, she's awfully persuasive. After all, she's the one who first got Americans eating raw kale when she sang its praises in a *New York Times* column back in 2007. In her latest book, *Dinner: Changing the Game*, she wants to empower home cooks to tinker with her recipes, not just follow them. "Once you get into the groove, cooking morphs into a beautiful dance," she writes. With my advance copy in hand, I made the Quinoa Egg Bowl once as written—then altered it to fit my family's absurdly inconvenient mash-up of dietary restrictions, with sushi rice instead of quinoa and avocado instead of egg (at Clark's suggestion). Similarly, in her recipe for Cuban Flank Steak, I cut the amount of meat by half, and used the rest of her citrus, cumin and oregano mojo sauce to marinate tofu. I've never seen tofu take on flavor so fast in 10 years of trying to eat the stuff. But even under Clark's sway, I have my limits. Her Asparagus Carbonara with pancetta is so good, I plan not to change a thing.

## Quinoa Egg Bowl with Pecorino

PAGE 39

Total 30 min; Serves 4

2 Tbsp. fresh lemon juice

3 garlic cloves, minced

Kosher salt and coarsely ground black pepper

$\frac{3}{4}$  cup extra-virgin olive oil

3 oz. Pecorino Toscano or Manchego cheese, coarsely shredded, plus more for garnish

$\frac{1}{2}$  cups quinoa, rinsed and drained well

One 1-lb. bunch of mustard greens, Swiss chard or kale, stems and ribs removed, leaves chopped

$\frac{1}{2}$  lb. sugar snap peas, trimmed

4 soft-cooked eggs, peeled and sliced

Sliced radishes, for garnish

1. In a medium bowl, whisk the lemon juice, garlic and  $\frac{3}{4}$  teaspoon salt. Whisk in the olive oil and 3 ounces shredded cheese.

2. Bring a pot of salted water to a boil; whisk in the quinoa and boil until tender, 12 to 15 minutes. Drain and keep warm.

3. Meanwhile, set a steamer basket in a saucepan with 1 inch of water and bring to a boil. Add the greens, cover and steam until crisp-tender, 5 minutes. Transfer to a bowl. Add the sugar snap peas to the steamer and cook, covered, until crisp-tender, about 2 minutes. Transfer to the bowl with the greens.

4. Divide the warm quinoa among bowls. Arrange the greens, snap peas and eggs on top. Drizzle each bowl with the dressing, sprinkle with cheese, pepper and radishes and serve.

## Cuban Flank Steak

Total 30 min; Serves 4 to 6

1 tsp. grated lime zest plus 2 Tbsp. lime juice

$\frac{1}{2}$  tsp. grated orange zest plus  $\frac{1}{4}$  cup orange juice

2 Tbsp. extra-virgin olive oil, plus more for grilling

2 large garlic cloves

$1\frac{1}{2}$  Tbsp. fresh oregano

$1\frac{1}{2}$  tsp. ground cumin

Kosher salt and pepper

One  $1\frac{1}{2}$ -lb. flank steak

2 ripe, firm mangoes—peeled, pitted and sliced

Lime wedges, for serving

1. In a blender, combine the citrus zests and juice with the 2 tablespoons of olive oil, the garlic, oregano, cumin,  $1\frac{1}{4}$  teaspoons salt and  $\frac{1}{2}$  teaspoon pepper and blend until smooth.

2. In a glass or ceramic baking dish, pour all but  $\frac{1}{4}$  cup of the marinade over the steak and turn to coat. Let stand for 15 minutes, or cover with plastic wrap and refrigerate for up to 24 hours.

3. Light a grill or grill pan and oil the grate. Remove the steak from the marinade, letting the excess drip off. Season with salt and pepper and grill over moderate heat, turning once, until lightly charred and an instant-read thermometer inserted in the thickest part registers 125°, 10 to 12 minutes. Transfer the steak to a carving board and let rest for 5 minutes. Thinly slice the meat against the grain and transfer to a platter with the mango slices and lime wedges. Drizzle with the reserved marinade and serve.

**WINE** Light-bodied Loire red: 2015 Bernard Baudry Chinon.



A quick Cuban-inspired marinade flavors this juicy flank steak.



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## The Inspiration

**CHEF DALE TALDE**

At his new restaurant Massoni in Manhattan, Talde imbues fresh pasta with curry flavor. Do the same by rehydrating rice noodles in curry water.

### Curried Noodles with Shrimp

Active **30 min**; Total **50 min**  
Serves **4**

- 6 cups boiling water**
- 2 Tbsp. Madras curry powder**
- Kosher salt and pepper**
- 8 oz. stir-fry rice noodles**
- ¾ lb. shelled and deveined large shrimp**
- ¼ cup canola oil**
- ¼ cup minced garlic**
- ¼ cup minced peeled ginger**
- 3 Tbsp. fresh lime juice, plus wedges for serving**
- 2 Tbsp. low-sodium soy sauce**
- 1 cup each chopped basil and cilantro, plus more for garnish**
- ½ cup thinly sliced scallions**
- 1 serrano chile, thinly sliced**

**1.** In a 9-by-9-inch baking dish, mix the boiling water, curry powder and a pinch of salt. Add the noodles. Let stand until softened, 20 minutes. Drain.

**2.** Season the shrimp with salt and pepper. In a large saucepan, heat 1 tablespoon of the oil until shimmering. Add the shrimp and cook over moderately high heat, turning once, until just cooked through, 3 to 5 minutes. Transfer to a plate.

**3.** Wipe out the saucepan. Heat the remaining oil in it. Add the garlic and ginger and stir-fry over moderately high heat until softened, 2 minutes. Add the noodles, shrimp, lime juice and soy and stir-fry until hot, about 3 minutes. Fold in the herbs, scallions and serrano. Season with salt and pepper. Garnish with herbs; serve with lime.

**WINE** Lime-scented dry Riesling: 2015 Fritz Haag Estate Trocken.

**Steal These Ideas** Restaurant chefs have the cleverest techniques to boost flavor. In this new column, we transform their ingenious hacks into delicious recipes.

RECIPES BY JUSTIN CHAPPLE



## The Inspiration

**CHEF FLOYD CARDOZ**

At his NYC restaurant Paowalla, Cardoz dredges skate with Cream of Wheat, creating a fantastically crunchy crust. Here, we use that same trick with hake, though it would work well with cod and flounder, too.

### Crusted Hake with Radishes and Turnips

 Total **45 min**; Serves **4**

- 2 Tbsp. extra-virgin olive oil, plus more for frying**
- 12 radishes with greens, halved, greens chopped**
- 4 very small turnips, cut into ¾-inch-thick wedges**  
**Kosher salt and pepper**
- ½ cup all-purpose flour**
- 2 large eggs, beaten**
- 1 cup Cream of Wheat cereal**  
**Four 5-oz. skinless hake fillets**
- 2 Tbsp. unsalted butter, cubed**
- 6 oz. (10 cups) stemmed curly spinach (not baby)**
- 1½ Tbsp. whole-grain mustard**
- 1½ Tbsp. fresh lemon juice**

- 1.** Preheat the oven to 425°. In a large, deep ovenproof skillet, heat the 2 tablespoons of oil. Add the radishes (not the greens) and turnips and season with salt and pepper. Cook over moderately high heat, tossing occasionally, until browned in spots, 2 minutes. Transfer the skillet to the oven and roast for about 10 minutes, until tender.
- 2.** Meanwhile, put the flour, eggs and cereal in 3 separate shallow bowls. Season the hake with salt and pepper; dust with the flour. Dip in the egg, then in the Cream of Wheat, pressing to help the cereal adhere.
- 3.** In a large nonstick ovenproof skillet, heat ¼ inch of oil until shimmering. Add the hake and cook over moderately high heat, turning once, until browned and crisp on both sides, about

6 minutes total. Transfer the skillet to the oven and bake for 5 to 7 minutes, until the fish is cooked through.

- 4.** Put the skillet with the radishes and turnips over moderate heat. Add the butter, spinach and radish greens and cook until just wilted. Stir in the mustard and lemon juice and season with salt and pepper. Transfer to plates with the fish.

**WINE** Crisp Sauvignon Blanc: 2015 Sula Vineyards.

### Feta-Brined Chicken Sandwiches

Active **30 min**; Total **1 hr**  
Serves **4**

- ½ lb. feta, crumbled, plus ¾ cup of the brine**
- 1 Tbsp. Louisiana-style hot sauce, preferably Tabasco**  
**Four 4-oz. chicken cutlets**
- 1 Tbsp. fresh lemon juice**
- ⅓ cup extra-virgin olive oil, plus more for brushing**  
**Kosher salt and pepper**
- Four 6-inch ciabatta rolls, split and toasted**
- Arugula (not baby), sliced**  
**cucumber, red onion and seeded piquillo peppers, for serving**

- 1.** In a large resealable plastic bag, mix the feta brine and hot sauce. Add the chicken cutlets, seal the bag and turn to coat. Refrigerate for 30 minutes.
- 2.** Meanwhile, in a food processor, pulse the feta cheese and lemon juice. Slowly blend in the ⅓ cup of oil until smooth. Season with salt and pepper.
- 3.** Preheat a grill pan. Remove the chicken from the brine and pat dry; discard the brine. Brush with oil and season with salt and pepper. Grill the cutlets over moderately high heat, turning once, until cooked through, about 5 minutes total.
- 4.** Spread the rolls with some of the feta. Top with the chicken, arugula, cucumber, onion and peppers and serve.

**WINE** Floral Chenin Blanc from California: 2014 Lang & Reed.



## The Inspiration

**CHEF CHARLES BILILIES**

Use the salty brine from feta cheese, as Bililies of Souvla in San Francisco does, to marinate chicken before grilling or roasting.



## Five-Ingredient Meals F&W's Justin Chapple turns lean pork tenderloin into irresistible recipes, from a stir-fry to crispy schnitzel.

### Red Chile Pork and Celery Stir-Fry

🕒 Active **25 min**; Total **40 min**  
Serves **4**

There's a surprise in this stir-fry: celery. Justin loves using it because he always has some in his fridge, and it gets deliciously crisp-tender in a speedy dish like this.

**One 1-lb. pork tenderloin, halved lengthwise and thinly sliced crosswise**

**3 Tbsp. soy sauce**

**Kosher salt and pepper**

**3 Tbsp. canola oil**

**5 celery ribs, cut into 2-inch lengths and thinly sliced lengthwise**

**6 small dried hot red chiles**

**1.** In a medium bowl, toss the pork with the soy sauce and season generously with pepper. Refrigerate for 15 minutes.

**2.** Heat a large cast-iron skillet until smoking, then add 1 tablespoon of the oil. Add the pork and cook over high heat, undisturbed, until browned on the bottom, about 2 minutes. Stir-fry until the pork is just cooked through, about 2 minutes more. Transfer to a plate.

**3.** In the skillet, heat the remaining 2 tablespoons of oil until shimmering. Add the celery and chiles and stir-fry over high heat until the celery is crisp-tender, 2 to 3 minutes. Return the pork to the skillet, season with salt and pepper and toss to combine. Serve immediately.

**SERVE WITH** Steamed rice.

**WINE** Rich, spicy Alsace white: 2014 Hugel Pinot Gris Classic.



Thinly sliced tenderloin is perfect in a quick stir-fry because it's succulent and juicy.



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Justin stir-fries in a cast-iron skillet, but if you have a wok, go ahead and use it instead.



## Roast Pork with Fingerlings and Grapes

Active **20 min**; Total **50 min**  
Serves **4**

An elegant, delicious dinner is easy when using tenderloin. Here, Justin roasts the meat alongside potatoes and juicy red grapes for a super one-pan meal.

- 1 lb. fingerling potatoes, halved lengthwise**
- 6 thyme sprigs**
- ¼ cup extra-virgin olive oil, plus more for brushing**
- Kosher salt and pepper**
- One 1¼-lb. pork tenderloin**
- 1 lb. red seedless grapes on the stem**
- 8 large garlic cloves, halved lengthwise**

**1.** Preheat the oven to 450°.

On a large rimmed baking sheet, toss the potatoes and thyme sprigs with 3 tablespoons of the olive oil and season with salt and pepper. Roast for 10 minutes, until just starting to brown.

**2.** On a work surface, brush the pork all over with olive oil and season with salt and pepper. Drizzle the grapes and garlic with the remaining 1 tablespoon of olive oil and season with salt and pepper. Add the pork, grapes and garlic to the baking sheet with the potatoes. Roast for 20 to 25 minutes, until an instant-read thermometer inserted in the thickest part of the pork registers 135°.

**3.** Transfer the pork to a work surface and let rest for 10 minutes, then slice against the grain. Transfer the pork, fingerlings, grapes and garlic to a platter and serve.

**WINE** Bright, raspberry-fruity cru Beaujolais: 2015 Georges Duboeuf Clos des Quatres Vents Fleurie.

## Pork Schnitzel with Cucumber Salad

 Total **45 min**; Serves **4**

Lean tenderloin is ideal for breading and pan-frying.

- 6 Persian cucumbers, sliced ½ inch thick**
- Kosher salt and pepper**
- ¼ cup finely chopped dill, plus small sprigs for garnish**
- 1¾ cups whole-milk yogurt**
- 1½ cups seasoned breadcrumbs**
- One 1¼-lb. pork tenderloin, cut on the bias into 12 thin slices, about ¼ inch thick**
- Canola oil, for frying**

**1.** In a colander, toss the cucumbers with 1 teaspoon of salt. Let stand for 15 minutes, then gently squeeze out the excess water. In a large bowl, mix the cucumbers with the chopped dill and ¼ cup of the yogurt and season with salt and pepper.

**2.** Meanwhile, put the breadcrumbs and the remaining 1½ cups of yogurt in 2 separate shallow bowls. Season the pork with salt and pepper and dip in the yogurt, letting the excess drip back into the bowl. Dredge in the breadcrumbs, pressing to flatten the pork and help the crumbs adhere.

**3.** In a large skillet, heat ¼ inch of oil until shimmering. In batches, add the pork in a single layer and cook over moderately high heat, turning once, until browned and crispy, about 5 minutes. Transfer to paper towels to drain. Serve the pork with the cucumber salad and garnish with small sprigs of dill.

**WINE** Lightly peppery Austrian red: 2013 Umathum Zweigelt.

**+**  
**HUNGRY FOR MORE?**  
Go to [foodandwine.com/pork-tenderloin](http://foodandwine.com/pork-tenderloin) for even more recipes.



The secret to this deliciously seasoned corned beef? Pale ale in the braising liquid.

**Corned Beef and Cabbage** It's that time of year again, when searches for the Irish classic surge on foodandwine.com. Try this fabulous, fresh take for St. Patrick's Day.

RECIPE BY JUSTIN CHAPPLE

## Corned Beef with Pickled Cabbage and Potato Salad

Active **45 min**; Total **3 hr 15 min**  
Serves **6**

- One 5-lb. corned beef with seasoning packet**
- Two 12-oz. bottles pale ale**
- 1 large onion, quartered**
- 6 garlic cloves, crushed**
- 2 bay leaves**
- 1½ lbs. baby red potatoes, halved if small or quartered if large**
- 3 cups distilled white vinegar**
- 2 Tbsp. mustard seeds**
- 2 Tbsp. sugar**
- 1 Tbsp. kosher salt**
- 1½ lbs. green cabbage, cored and sliced ½ inch thick**
- 1 cup chopped parsley**
- 2 Tbsp. each whole-grain mustard and Dijon mustard, combined**

**1.** In a large pot, combine the corned beef and its seasonings with the beer, onion, garlic, bay leaves and 12 cups of water and bring to a boil over high heat. Cover and simmer over low heat until the beef is tender, about 2 hours and 30 minutes.

**2.** Meanwhile, in a medium saucepan, combine the potatoes with the vinegar, mustard seeds, sugar, salt and 3 cups of water and bring to a boil. Simmer over moderate heat until the potatoes are tender, 12 to 15 minutes. Transfer to a large heatproof bowl and let cool completely in the liquid. Stir in the cabbage and refrigerate for 1 hour, stirring occasionally. Drain well, transfer to a serving bowl and stir in the parsley.

**3.** Transfer the corned beef to a carving board and let rest for 15 minutes, then slice against the grain. Serve alongside the salad, passing the mixed mustards at the table.

**MAKE AHEAD** The sliced corned beef can be refrigerated in the cooking liquid for up to 3 days.

**WINE** Robust California Merlot: 2013 Duckhorn Napa Valley.



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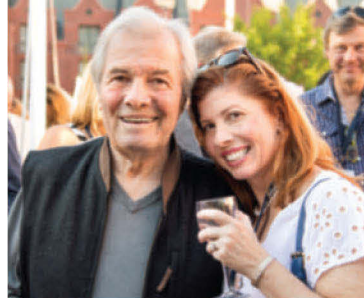
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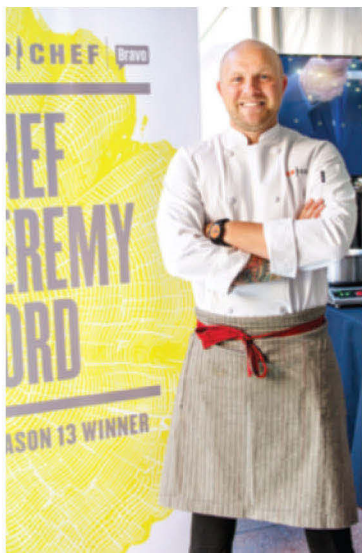
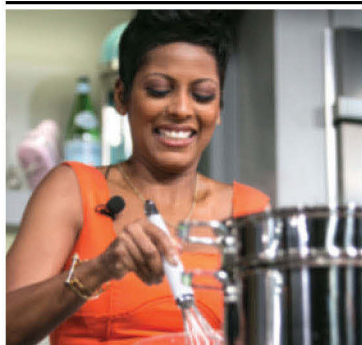
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# BIG IDEAS



PHOTOGRAPHS: JOHN KERNICK; FOOD STYLIST: SIMON ANDREWS;  
STYLE EDITOR: SUZIE MYERS; KNIFE FROM KOROMIKO

## THE GASTRONAUT FILES

### Upper Crust

Flaky, über-flavorful chicken potpie is the platonic ideal of comfort food. We've found the very best version for you to make at home today.

"HOW COULD YOU EAT A CHICKEN POTPIE AND NOT SHED A TEAR?" asks Matt Bolus, chef of The 404 Kitchen in Nashville. "I don't know anyone, whether you're from Knoxville or Manhattan, who didn't grow up eating it." Each bite delivers nostalgia, and Bolus doesn't want to mess with those memories. "It's all about enhancing that rich, roasty chicken flavor," he says. With that goal in mind, Bolus sets his sights on the bird: He browns then poaches the meat, and uses that stock to flavor his filling. And that impossibly flaky crust? It's all about butter and a healthy dose of schmaltz ("the real power player," Bolus says). We're already lining up for seconds. 404 12th Ave. S.; [the404nashville.com](http://the404nashville.com). —JULIA HEFFELFINGER

## COVER RECIPE

## Chicken Potpie

Active: 1 hr 20 min; Total: 3 hr 40 min; Makes one 9-inch pie

*Even the world's best crust can be ruined by a watery or gluey filling. Bolus's tip? Cook your filling just shy of that slightly loose gravy consistency. "It will continue to thicken in the oven, so pull it at that point when you think, Just a few more minutes and this will be perfect!"*

CRUST	½ stick unsalted butter
2½ cups all-purpose flour	1 medium onion, finely chopped
2 Tbsp. sugar	1 large carrot, cut into ½-inch pieces
1 tsp. kosher salt	1 celery rib, cut into ½-inch pieces
1 stick unsalted butter, cubed and chilled	2 garlic cloves, minced
½ cup schmaltz (see Note), scooped into tablespoons and frozen	¼ cup all-purpose flour
¼ cup plus 2 Tbsp. cold buttermilk	1¼ cups whole milk
FILLING	¼ cup minced parsley
2 lbs. skin-on, bone-in chicken parts	2 Tbsp. minced chives
Kosher salt and white pepper	2 tsp. minced thyme
¼ cup canola oil	1 Tbsp. apple cider vinegar
6 cups chicken stock or low-sodium broth	1 large egg beaten with 1 Tbsp. of water

**1. Make the crust** In a food processor, pulse the flour with the sugar and salt. Add the butter and schmaltz and pulse until the mixture resembles a coarse meal. Drizzle the buttermilk over the top and pulse until the dough just starts to come together. Turn out onto a work surface, gather any crumbs and gently knead the dough 2 to 3 times until smooth. Divide in half and flatten each piece into a disk. Wrap in plastic and refrigerate until firm, 1 hour.

**2.** Preheat the oven to 375°. On a floured work surface, roll out 1 disk of dough to a 12-inch round, about ¼ inch thick. Ease the round into a 9-inch deep-dish pie plate. Trim the overhang to ½ inch. Line the crust with parchment paper and fill with pie weights or dried beans. Bake for about 20 minutes, until the crust is just set. Remove the parchment paper and bake for 5 to 7 minutes longer, until lightly browned. Let cool completely.

**3. Meanwhile, make the filling** Season the chicken with salt and pepper. In a large saucepan, heat 2 tablespoons of the oil until shimmering. Add the chicken and cook over moderately high heat, turning occasionally, until browned, about 7 minutes. Add the chicken stock and bring to a boil. Simmer over moderately low heat, turning the chicken occasionally, until an instant-read thermometer inserted in the thickest piece registers 160°, about 15 minutes. Using tongs, transfer the chicken to a plate and let cool. Boil the stock over high heat until reduced to 1 cup, 15 to 20 minutes more; transfer the stock to a small heatproof bowl. Discard the chicken skin and bones, then cut the meat into 1-inch pieces. Wipe out the saucepan.



**Unless peas are in season, leave them out. Frozen peas add moisture and make your filling watery,” says Bolus.**

**4.** In the saucepan, melt the butter in the remaining 2 tablespoons of oil. Add the onion, carrot, celery, garlic and a generous pinch of salt. Cook over moderate heat, stirring occasionally, until softened, about 10 minutes. Add the chicken and flour and cook, stirring, until the vegetables and chicken are evenly coated. Gradually stir in the milk and reduced stock and bring to a boil. Simmer over moderately low heat, stirring occasionally, until thickened, 5 to 7 minutes. Stir in the parsley, chives, thyme and vinegar and season with salt and pepper. Let cool completely, about 30 minutes.

**5.** On a floured work surface, roll out the other disk of dough to a 12-inch round. Scrape the filling into the cooled pie shell and cover with the top crust. Trim the overhang to 1 inch and crimp the edge decoratively, sealing it to the bottom crust. Brush with the egg wash and cut slits in the top to vent steam. Bake the potpie for 40 minutes, until the crust is browned and the filling is bubbling. Let stand for 10 minutes before serving.

**NOTE** Schmaltz, rendered chicken fat, can be found in the freezer or refrigerated section of the grocery store or at your local butcher.

**WINE** Rich, plummy Washington state Merlot: 2013 Pepper Bridge.



## Pie in the Sky

To make the deliciously crumbly crust for this epic potpie, keep your schmaltz and butter extra-cold so they don't melt into the dough. It's those bits of fat that give you the coveted flaky texture.



1

**MAKE THE DOUGH** In a food processor, pulse the flour, sugar, salt, butter, schmaltz and buttermilk until a dough forms.



2

**KNEAD AND DIVIDE** Turn the dough out onto a floured surface and knead into a ball. Divide in half and flatten into 2 disks; chill.



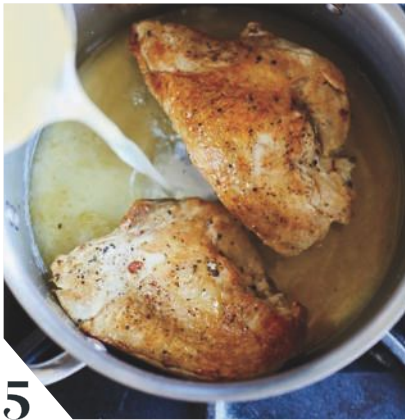
3

**ROLL IT OUT** Roll 1 disk of the dough to a 12-inch round and ease into a deep 9-inch pie dish; trim the overhang.



4

**BLIND-BAKE THE CRUST** Line the crust with parchment paper and fill with pie weights. Bake until set and lightly browned.



5

**BROWN AND SIMMER** Sear the chicken, then finish cooking it in stock; remove and cut into bite-size pieces. Reduce the stock.



6

**MAKE THE FILLING** Sauté the vegetables, then add the chicken, flour, milk and stock. Simmer until the filling is a loose gravy.



7

**FILL THE CRUST** Scrape the cooled filling into the par-baked piecrust.



8

**CRIMP THE EDGES** Roll out the other disk of dough and cover the potpie. Trim the overhang and crimp the edges to seal.



9

**OVEN TIME** Brush the top with egg wash and cut slits to vent steam. Bake for 40 minutes, until the crust is golden brown.

# A Taste of Home

FOR THE REFUGEE COOKS BEHIND **EAT OFFBEAT**, THE DISHES THEY CREATE OFFER A LINK TO THE PAST AND SOME HOPE FOR THE FUTURE.

BY JOSHUA DAVID STEIN ILLUSTRATION BY QUENTIN MONGE



**C**ARMEN'S KITCHEN ONCE looked out upon a municipal garden full of flowering fruit trees in a working-class quarter of Aleppo. Then, in 2012, the Syrian civil war erupted and, with it, life as Carmen had known it ended. The garden was destroyed, its beds torn up by repeated bombings. The kitchen may still be standing, but Carmen isn't in it. She's joined the 11.4 million Syrians forced from their homes by the brutal war. Those who have managed to get out are the lucky ones, and many of them—most of them—will never see Aleppo again.

To be driven from one's home means to leave behind not only all that is familiar, but also all the combinations of familiar

things that make home feel like home. It is impossible to catalog all that is lost. It is not just the window; it is the view. It is not just the stove—Carmen had recently saved up to buy a new one when she had to flee the city with her husband and two young daughters—but the particles of dust dancing in the steam from the kettle every afternoon.

Now the Aleppo she knew is gone. What was once a many-hued identity, built over millennia of trade as the terminus of the Silk Road, is known now through its absence. One of the innumerable things that has been erased is the subtlety and richness of what Aleppo was—namely, the best food city on earth.



Aleppian cuisine is a centuries-old culinary palimpsest that includes Chinese milk pudding, lamb-and-pistachio mortadella introduced by medieval traders, infinite permutations of kibbeh and a generous use of pomegranate. The city had, until it burned down in September 2012, the largest covered market of its kind in the world, with aisles and aisles of spices piled high in bright and fragrant pyramids, in burlap and barrels, under ancient stone arches dating to the 15th century.

In his most famous work, *The Epistle of Forgiveness*, the 11th-century poet Al-Ma'arri claims, "The cooks in paradise are from Aleppo." In the recently released *The Aleppo Cookbook*, Marlene Matar writes: "Aleppians have always had a love affair with their food!...The uniqueness of Aleppian cuisine is not surprising considering the fertility of the land around it and the distinct mix of influences...that converged to make this food so distinctive." Or, as Carmen puts it, "Everything's good. Everything."

Carmen is fiftysomething years old, with deep dimples and an easy smile. She is extremely proud of her culinary prowess, as many Aleppians are. I meet her for the first time in a commercial kitchen on an industrial block in a part of Queens that still feels gritty—not boho-gritty, just gritty. Carmen, who doesn't use her last name out of privacy concerns, is one of the 12 chefs at Eat Offbeat, a catering company that employs chefs like her to make the food they made at a home they fled.

On any given day, one finds chefs from the ever-growing atlas of lands beset by conflict and war: Syria, Iraq, Nepal, Tibet, Guinea, Eritrea, Côte d'Ivoire. And on any given day, the scents and smells of those faraway countries emerge from pots and pans such that the air is pregnant with cardamom and coriander from Nepal, turmeric and cubeb from Iraq, and *daqqa*, Aleppo's famous seven-spice powder, which Carmen uses in her specialty, *hashwe*, a traditional rice stuffing studded with ground chicken.

**T**HE IDEA FOR EAT OFFBEAT came to Manal Kahi and her brother, Wissam, shortly after Manal arrived from her native Lebanon to study environmental management at Columbia University's School of International and Public Affairs. "I couldn't find any good hummus," she says, "so I began making it myself." Among the graduate students, her hummus caused a sensation. But, she says, "I knew my grandmother could do better." This was in 2013, shortly after the Syrian Army launched the deadly Aleppo offensive, and it quickly occurred to Manal, whose grandmother is Syrian, to seek out refugees to make food from their home countries—the dishes that are part of their cultural identity—as a way of preserving and promoting it. And why constrain it to the Middle East? she thought: "There are refugees from everywhere, and they are often from places not well represented in the culinary scene."

Eat Offbeat officially launched in November 2015. Already, it has served more than 15,000 meals to companies and universities, families and nonprofits, to groups of 10 to



**When Dhuha came to America, she left everything behind. The one thing she brought with her was the secret to making tremendous kibbeh."**

700 people. One of the reasons for the success, says Manal, is that "people want to help." She notes, with a faint smile, "Some people find us by Googling 'How to help refugees in New York.'" They come back, however, for the food. "We always emphasize," she says, "that our cooks are refugees by status but chefs by nature."

Over the past year, the menu at Eat Offbeat has been refined and iterated, and the skills of the cooks honed with the help of chef Juan Suarez de Lezo, a tall Spaniard who spent time in the kitchens of El Bulli, Arzak, Mugaritz and Per Se. As Eat Offbeat's chief culinary officer, he has helped train the cooks to operate in a professional kitchen; to say "behind" when passing another cook and "hot" when holding something straight out of the oven; to boil, drain and rinse garlic three times in order to dull its potency but retain its sweetness; to keep their stations clean; and to portion a homemade recipe for a party of 300. But, by and large, what these women use day in and day out is the intuitive and unadulterated knowledge from their homes.

As a rule, each chef at Eat Offbeat learns how to prepare the recipes of her fellow chefs. Rachana, a mild-mannered cook from Nepal, might be mixing the berbere spice used in an Eritrean lentil stew, while Mitslal, who is from Eritrea, might be rubbing rosewater on phyllo dough for Carmen's baklava. But sometimes it doesn't work that way. "No one can make potato kibbeh like Dhuha does," says Manal, watching as a pretty 29-year-old with jet-black hair drops perfectly formed croquettes of ground beef wrapped in potato dough into bubbling oil. As the kibbeh turns brown and crispy, Dhuha explains that she's been making it this way since she was a little girl in Baghdad. "My mother taught me," she says, "and her mother taught her." The trick, she says, pushing her palms together and slightly rotating them, is in the formation of the patties for the right density and shape. It took years of sitting at the same kitchen table in their apartment, making kibbeh for birthdays and graduations, marriages and anniversaries, for the movement to become automatic.

When Dhuha came to America, she left everything behind. She couldn't bring her parents or the table or her kitchen or its view. But what she could bring was the secret to making tremendous kibbeh. It's not home, but it's a gesture of home. Sometimes a gesture is all that remains, and it's nourishing just the same. [eatoffbeat.com](http://eatoffbeat.com).

F&W contributing editor Joshua David Stein is author of the children's book *Can I Eat That?* and co-author of the cookbook *Food & Beer*.

# The House Pour

THERE'S A CASE TO BE MADE FOR HAVING A GO-TO WINE—WHETHER YOU'RE SITTING DOWN AT YOUR DINING TABLE OR AT YOUR KITCHEN ISLAND. **RAY ISLE** COMES TO THE RESCUE WITH SOME GREAT BOTTLES TO STOCK UP ON NOW.

**B**ACK IN THE NEOLITHIC ERA of American dining (i.e., the 1970s), wine lists even at the priciest places often featured a house pour: a simple red and white, inexpensive and, ideally, delicious. Today, when many casual chain restaurants offer 20 or more wines by the glass, that approach has largely disappeared—but I'd like to make a case for reviving it at home.

The point is to always have a wine on hand that you love, something you can pour at a moment's notice. Tune your pick to your palate, and steer toward what's affordable, so you won't think twice about opening another bottle. (Urban legend has it that Mick Jagger's house pour at one time was Château Margaux, which can run well over \$500 a bottle—but Sir Mick lives large and has the means to do so. The rest of us can be content with something in the \$15 to \$20 range.)

And why not choose a wine with personal significance? I often stock up on Tasca d'Almerita's simple Sicilian Regaleali Nero d'Avola. Besides the fact that it's a terrific value, full of juicy dark-fruit flavors, my wife and I spent our honeymoon in Sicily, where we visited the Tasca family's beautiful winery. Each time I pour one of their wines, I get the added bonus of a rush of happy memories. I can't speak to what's meaningful to you, of course, but here are eight great bottles that are excellent possibilities for your own house pour.

**2015 QUINTA DE CHOCAPALHA ARINTO (\$12)**

Sauvignon Blanc fans should look for this white, made by one of Portugal's top young winemakers (Sandra Tavares) from one of the country's signature grapes (Arinto). It's fresh, zesty and impossible not to like.

**2014 TASCA D'ALMERITA REGALEALI NERO D'AVOLA (\$13)**

Regaleali's basic Nero d'Avola—the signature grape of Sicily—is the winery's entry-level red. It's got plenty of generous dark fruit but isn't heavy at all, making it adaptable to almost any cuisine.

**2016 ANGELINE ROSÉ OF PINOT NOIR (\$14)**

One of the first rosés from California's 2016 vintage to appear, this light-bodied, fruity (but dry) wine offers an abundance

of delicate, bright watermelon and strawberry notes.

**2015 GAROFOLI MACRINA VERDICCHIO DEI CASTELLI DI JESI CLASSICO SUPERIORE (\$14)**

A long name for a modest but lovely white from Le Marche in Italy—it's floral and mineral, perfect for springtime drinking.

**2014 COLUMBIA CREST H3 CABERNET SAUVIGNON (\$15)**

If you're a fan of more structured, big-boned reds like Cabernet, this version from Washington state's Horse Heaven Hills region (hence H3) has surprising complexity and depth given the modest price.

**2014 ANCIENT PEAKS ZINFANDEL (\$18)**

Aficionados of ripe, luscious wines should check out this robust Zinfandel from Paso Robles. Its blackberry fruit is jammy and

intense, but there's enough acidity here that the richness doesn't wind up being overbearing.

**2014 MARCHESI DI GRÉSY BARBERA D'ASTI (\$18)**

This Piedmontese winery is famous for its benchmark Barbarescos, but they aren't cheap. Yet the same winemaking skill informs this elegant Barbera, which overflows with bright red cherry fruit.

**2015 DOMAINE LA TOUR VIEILLE COLLIOURE LA PINÈDE (\$25)**

From vineyards overlooking the Mediterranean just north of the Spanish border, this old-vine Grenache is dark, robust and spicy. Think Châteauneuf-du-Pape at a third of the price—in other words, pretty much the platonic ideal of a house pour.





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# Barbecue & Barrel Tour

NAPA AND SONOMA MAY BE MORE FAMOUS, BUT TEXAS HILL COUNTRY HAS ONE KEY THING THEY DON'T: AMAZING SMOKED MEATS. **RAY ISLE** RETURNS HOME TO THE LONE STAR STATE TO GET HIS FILL.

PHOTOGRAPHS BY **KATE LESUEUR**

**I** WAS BORN IN TEXAS, and my spirits still lift every time I step off a plane in my home state: The air feels right, the vast sky dispels stress and, handily enough for me, the place is making seriously impressive wine these days. The real bonus? Head to Hill Country outside Austin and you can drink it with some of the world's best barbecue—my kind of

one-two punch of pleasure. This is the heartland of Texas 'cue, which means succulent, slow-smoked beef, though there are also plenty of fall-off-the-bone pork ribs. And locals have come to realize that wine and barbecue are perfect together. Enlist a pal (I met up with Jessica Dupuy, *Texas Monthly's* wine critic extraordinaire), rent a big car (it's Texas, right?) and hit the road. What on earth are you waiting for?





# DAY 1

## 8:45 A.M. SPICE UP YOUR MORNING

Fortify yourself for a long day of tasting with what may be the greatest breakfast taco ever invented. At Valentinas Tex Mex BBQ, a food truck and barbecue pit just outside of Austin, people line up for the Real Deal Holyfield—bacon, potatoes, refried beans, a fried egg and a strip of smoked brisket, all wrapped in a flour tortilla. Add some homemade tomatillo-habanero salsa and you're more than good to go. [valentinastexmexbbq.com](http://valentinastexmexbbq.com).

## 10:35 A.M. CHILI & CABERNET

Each winter, Spicewood Vineyards is home to the annual Pair It With the Claret (that's right, it's pronounced "clare-it") chili cookoff, where more than 40 cooks try to convince 2,500 attendees that their bowl of red is the best one with, well, a glass of red (specifically, the winery's Cabernet Claret). Even if you miss the chili-fest (this year's happens on February 25), don't skip a visit to try owner Ron Yates's toasty 2014 Estate Tempranillo (\$43). [spicewoodvineyards.com](http://spicewoodvineyards.com).

## 11:40 A.M. BARBECUE FEAST

Pitmaster Seth Glaser is the man responsible for making Opie's a cult favorite in the hotly competitive Austin-area barbecue circuit. As with all great 'cue joints, go early, before the meat runs out. Take your pick from everything on offer in the 12-foot-long black metal pit up front. It's all good, but if you skip the perfect brisket, you're making a huge mistake; ditto the spicy jalapeño sausages. Don't ask for plates: As is custom in these parts, the 'cue is sold by the pound and served on a piece of butcher paper with lots of napkins. [opiesbarbecue.com](http://opiesbarbecue.com).

## 1:15 P.M. TIME FOR TEMPRANILLO

Finish off your pecan pie cobbler at Opie's (if you didn't order it, run back in right now), then return to your car and head 45 minutes southwest to Pedernales Cellars, a mainstay of the Texas wine scene. Like the river of the same name, Pedernales is pronounced "pur-den-alice" by locals; why that is remains a mystery to all. Winemaker David Kuhlken is known for his superb Tempranillo-based reds, but don't miss his silky, Condrieu-like 2015 Viognier Reserve (\$40). [pedernalescellars.com](http://pedernalescellars.com).

## 2:30 P.M. HILL COUNTRY'S RISING STAR

Drive straight down Highway 290 about 15 miles to Lewis Wines, where Doug Lewis, who got his start at Pedernales as a part-time cellar helper, is making a strong argument for Mourvèdre as Texas's next premier grape (try his seductive, smoky 2014 Lost Draw Vineyard bottling, \$35). Not that it's an easy task making wine here. As Lewis says: "California winemakers worry about a three-day heat spike. We have that eight-week heat spike we call summer to deal with." [lewiswines.com](http://lewiswines.com).

## 4:40 P.M. VINO WITH A VIEW

Try to time your day so you get to the William Chris winery before sunset—the view from the tasting area under the oak trees is spectacular when the light starts to fade. This joint venture between winemakers Bill Blackmon and Chris Brundrett, who made a name for themselves by producing wines for other labels, started in 2008 and has now hit its stride. Their wines are uniformly good, but don't miss the floral, citrusy 2015 Enoch's Stomp Blanc du Bois (\$26)—an offbeat variety from a bottle with an equally offbeat name. [williamchriswines.com](http://williamchriswines.com).

## 7:15 P.M. CHECK IN, BLISS OUT

It's about an hour to Sage Hill Inn, a beautifully renovated country lodge by the banks of Onion Creek, but you'll be well placed for your first winery visit tomorrow morning. Plus, you'll get treated to gorgeous views looking west over Hill Country, working fireplaces in all the plush, modern rooms, and terrific food from chef Autumn Wallace, graced with whatever's currently growing in the inn's gardens. Book a massage at the inn's new spa, then sleep peacefully, in utter silence—except for those ubiquitous Texas crickets. Rooms from \$299 per night; [sagehill.com](http://sagehill.com).

# 11:40AM



# 4:40PM



# DAY 2



## 10:30 A.M. LA DOLCE VITA

Start the day with an herb-filled omelet from the Sage Hill Inn gardens, then head out to Duchman Family Winery, about 15 minutes north in the town of Driftwood. Winemaker Dave Reilly (far right) concentrates on Italian varieties, and his wines prove how well suited they are to the Texas heat. The 2015 Vermentino (\$20), a grape more often found growing on the Ligurian coast, has vibrant spiced-pear notes—it's a perfect springtime white. [duchmanwinery.com](http://duchmanwinery.com).



6:00PM



## 12:15 P.M. BRING ON THE BEEF RIBS

Scott Roberts's family started out growing cotton in the 1880s on the land that's now Salt Lick BBQ. Turns out, they weren't meant to be farmers. "After the cotton, it was truck crops, then they planted about 300 peach trees," Roberts says. "Killed 'em all. A slow, merciless death." Luckily, his father started selling barbecue from a roadside pit in 1967. Today, Salt Lick is a veritable institution. And while the brisket is tasty, the smoky-sweet double-cut (a.k.a., extra-meaty) beef ribs are the must-have here; that and the surprisingly good coleslaw, whose secret ingredient is sesame seeds. [saltlickbbq.com](http://saltlickbbq.com).



## 2 P.M. GET SCHOOLED

Head directly across the street from Salt Lick to the tasting room for one of Texas's oldest wineries, Fall Creek, which Ed and Susan Auler founded in 1975 (the winery itself is an hour and a half away, on the north shore of Lake Buchanan). If you've managed to save room after all that barbecue, the daily wine-pairing flight (six wines with six small bites) is a great introduction to the Aulers' wines. Make sure to try their top bottle, the intense 2012 Meritus Red (\$50), a blend of Cabernet Sauvignon and Merlot, if it's on offer. [fcv.com](http://fcv.com).



## 3:30 P.M. CROQUET & GIN

Enough wine—it's time for a cocktail. Every weekend, the cavernous barn on Treaty Oak's 27-acre Dripping Springs property is packed with people savoring the distillery's housemade spirits—unless they're outside playing yard games or enjoying the spring weather. Take a tour of the distillery, then relax with a refreshing Sip to My Loo: their barrel-aged Waterloo Antique Gin with ruby red grapefruit juice and tarragon. It's a match made in heaven with chef (and head distiller) Clay Inscocoe's

killer pimento cheese, made with roasted poblanos and jalapeños, hatch chile powder, Texas white cheddar and a touch of lime zest. [treatyoakdistilling.com](http://treatyoakdistilling.com).



## 6 P.M. CALL OF THE WILD

New owners chef Billy Caruso and wine director Chris McFall (whose official title is "beverage slanger") reopened Hudson's on the Bend, a much-loved Hill Country destination, in November after a full-scale renovation, with serious upgrades to both the menu and the cellar. Caruso's inspired cooking fine-tunes the restaurant's classic wild game focus. Fermented Fresno chiles and tangy yogurt brighten up venison tartare (and make it absurdly delicious), and McFall's far-reaching list offers more than 150 selections—among them a reasonable number of home-state choices. [hudsonsonthebend.com](http://hudsonsonthebend.com).



## 7:45 P.M. A NIGHT TO REMEMBER

End your trip at the South Congress Hotel back in Austin, which opened in late 2015 on what's probably the city's coolest retail and restaurant strip. Hardwood floors, exquisite Matteo sheets, electric bike rentals (why not?)—it's all very luxe, in a laid-back Austin way. If you're barbecue-exhausted at this point, book one of the 12 seats at Otoko, a jewel box of a spot tucked inside the hotel, run by local-genius sushi chef Yoshi Okai. And, since you're done roaming Hill Country, why not add a few days to your trip to explore the city, too? Rooms from \$199 per night; [southcongresshotel.com](http://southcongresshotel.com).



10:30AM



7:45PM

When **Bryan Voltaggio** and **Michael Voltaggio** opened their first restaurant together, the brothers knew exactly what they wanted on the menu: the steak and potatoes and comfort foods they grew up loving.

BY JANE BLACK PORTRAIT BY JASON VARNEY FOOD PHOTOGRAPHS BY JOHN KERNICK

"Imagine if you could build your dream house and turn it into a restaurant," says Michael Voltaggio. "That's what this is." He's talking about Voltaggio Brothers Steak House, which opened this past December inside the new \$1.4 billion MGM National Harbor resort, a 23-acre mega-complex 20 minutes from downtown DC, overlooking the Potomac. With its casino, star-chef restaurants, concert venue and 27,000-square-foot luxury spa, it's the last place you'd describe as homey—until you step inside the 190-seat restaurant, designed to mimic a comfortable, albeit luxurious, family home. There's a library with midcentury modern sofas and a wall full of books; a family room with '70s-inspired orange plaid and beige tufted leather walls; and, of course, a dining room, where round tables and sleekly updated Colonial spindle chairs lead into a kitchen crowded with busy cooks.

"People say this is just like the house we grew up in," says Michael.

"Uh, no," chimes in his brother Bryan.

How fitting that home is the theme of the Voltaggios' first restaurant venture together. The suburban Maryland location is only 60 miles from Frederick, where the brothers grew up. Bryan has five restaurants in the area; Michael has three in Los Angeles. There's a natural rivalry between the pair, as anyone who watched them compete on *Top Chef: Las Vegas* knows

(Michael won; Bryan was runner-up). They still talk over and correct each other. But as they've matured—Bryan is now 40, and Michael is 38—they've realized they have complementary skills (Bryan, the quieter of the two, is a big-picture thinker and multitasker; Michael is all about the details) and that together, they're an unstoppable force in the kitchen. "Plus, we love each other," says Michael. "Most of the time."

The dishes they created are idealized versions of the steakhouse classics they loved as kids. Sure, there are mashed potatoes, but they're exceedingly rich, with what Michael calls the perfect ratio of butter to potatoes: 40/60. Instead of croutons, the Caesar salad is studded with anchovy-Parmesan hush puppies, little umami bombs that nod to the region's culinary traditions. Shrimp cocktail comes with pickled daikon and Old Bay-seasoned crab crackers inspired by their favorite potato chip flavor from nearby icon Utz.

"The homiest thing about the food is how it's served," says Michael. Unlike at most steakhouses, everything comes to the table family-style. It's a deliberate antidote to a world of small plates and ultra-composed dishes. "This is the way people eat at home," he adds. "You put a bowl of green beans and a platter of steak on the table and everyone digs in. That's what we're trying to do here."

His brother nods in agreement and adds, "I can't wait for Mom to see it."

F A M I L Y



A photograph of two men, Michael and Bryan Voltaggio, sitting on a blue velvet sofa in a modern dining room. Michael, on the left, has tattoos on his arms and is wearing a dark shirt. Bryan, on the right, is wearing a dark sweater. The room features a dark blue wall with white rectangular outlines, a large white pendant light, and a framed picture of a landscape. The floor is made of light-colored wood planks.

# M E A L

Michael (left) and  
Bryan in their new  
Voltaggio Brothers  
Steak House at the  
MGM National Harbor.



“

As kids, we'd order shrimp cocktail at restaurants to feel 'adult.' This version is all grown up: The green banana adds a creamy, sweet balance to the cocktail sauce.”

—Bryan Voltaggio

## Shrimp with Green Banana Cocktail Sauce

Active 1 hr; Total 2 hr 15 min  
Serves 6

Bryan and Michael serve this shrimp cocktail with slices of crunchy, tangy pickled daikon. For a perfect bite, wrap the shrimp with the daikon and Thai basil before dipping in the creamy green banana cocktail sauce. You'll thank us later.

### PICKLED DAIKON

- 1 lb. daikon, peeled and very thinly sliced lengthwise, preferably on a mandoline
- ½ cup mirin
- ½ cup unseasoned rice vinegar
- 5 Sichuan peppercorns
- 2 star anise
- 1 Tbsp. sugar
- 2 tsp. kosher salt

### COCKTAIL SAUCE

- 1 green banana, peeled and cut into ½-inch pieces
- 1 cup ketchup
- ½ cup sweet chili sauce
- 3 Tbsp. drained prepared horseradish
- 2 Tbsp. fresh lemon juice
- 1 Tbsp. shoyu or other soy sauce

### SHRIMP

- 4 garlic cloves
- 2 lemongrass stalks, cut into 2-inch pieces
- 1 jalapeño, halved lengthwise
- 1 bay leaf
- 1 kaffir lime leaf
- 3 Tbsp. kosher salt
- ¼ tsp. whole allspice
- ¼ tsp. coriander seeds

- ¼ tsp. black peppercorns

- 1 small cinnamon stick
- 2 lbs. extra-jumbo shrimp (16 to 20 per lb.)
- Shrimp chips (see Note) and Thai basil leaves, for serving

**1. Make the pickles** Put the daikon in a heatproof medium bowl. In a medium saucepan, bring the remaining ingredients to a simmer, stirring to dissolve the sugar. Pour the hot brine over the daikon and let cool slightly. Cover and refrigerate for at least 2 hours.

**2. Meanwhile, make the sauce** In a small saucepan, combine all of the ingredients and cook over moderately low heat, stirring occasionally, until thickened slightly, about 30 minutes. Let cool slightly. Transfer to a blender and puree until smooth. Transfer to a small bowl, cover and refrigerate until chilled, about 1 hour.

**3. Make the shrimp** Prepare an ice bath. In a large saucepan, combine the garlic, lemongrass, jalapeño, bay leaf, lime leaf, salt and spices with 8 cups of water and bring to a boil.

Reduce the heat to moderately low, add the shrimp and simmer until just cooked through, about 7 minutes. Drain and transfer the shrimp to the ice bath. Let cool completely. Drain, peel and devein the shrimp, leaving the tail end intact; discard the shells and aromatics.

**4.** Serve the shrimp with the drained pickled daikon, cocktail sauce, shrimp chips and basil.

**NOTE** Shrimp chips, a fried cracker, can be found at Asian groceries and on amazon.com.


**MAKE AHEAD** The pickled daikon and the cocktail sauce can be refrigerated for up to 1 week.





Anchovies add a punch of flavor to the crunchy, hush puppy-like fritters in this Caesar salad (p. 92).





This tart, creamy green peppercorn sauce is inspired by steak au poivre.

"To me, every food is a vehicle for mustard," says Bryan. Their curried version is a zippy dipper for this porterhouse.

The Voltaggios' take on steak sauce is spiked with Korean gochujang and sweetened with orange juice.



# Steakhouse at Home

For fail-proof, perfect steak, the brothers Voltaggio swear by their cast-iron skillets. “It’s the best surface for getting that golden caramelized crust,” says Bryan. Be sure to salt your steak a few hours in advance and let it sit, uncovered, in your fridge. This will season your meat all the way through while also drawing out moisture for an even better sear. For the true steakhouse experience, serve your steak with lots of housemade condiment options. “I don’t like to have the same bite every time,” says Bryan. “Different sauces let you change the flavor along the way.”

## Porterhouse Steak

Active **15 min**; Total **45 min plus overnight salting**; Serves **4 to 6**

**One 36-oz. porterhouse steak, cut 2 inches thick**

**Kosher salt and freshly ground black pepper**

**1 Tbsp. unsalted butter**

**1.** Set a rack in a rimmed baking sheet. Season the steak with 1 tablespoon of salt and transfer to the rack. Refrigerate, uncovered, overnight. Let the steak come to room temperature 30 minutes before cooking.

**2.** Preheat the oven to 400°. Heat a large cast-iron skillet until very hot, about 5 minutes. Pat the steak dry with paper towels and season with salt and pepper. Cook the steak over moderate heat until browned and crusty, about 3 minutes. Add the butter, turn the meat and transfer the skillet to the oven. Roast until an instant-read thermometer inserted in the thickest part registers 120° for medium-rare, 12 to 15 minutes. Transfer the steak to a work surface and let rest for 10 minutes before serving.

**SERVE WITH** Green Peppercorn Jus, Curry-Mustard Mayonnaise and House Steak Sauce (recipes follow).

**WINE** Robust, structured Napa Cabernet: 2014 Buehler Papa’s Knoll Cabernet Sauvignon.

## Green Peppercorn Jus

 Total **25 min**  
Makes **1½ cups**

**4 Tbsp. unsalted butter**

**1 shallot, finely chopped**

**⅓ cup drained brined green peppercorns**

**¼ cup Cognac**

**½ cup beef stock or low-sodium broth**

**1 cup heavy cream**

**2 Tbsp. whole-grain mustard**

**1 Tbsp. tamari**


**2 Tbsp. minced chives**

**Kosher salt and pepper**

In a medium saucepan, melt the butter. Add the shallot and cook over moderate heat, stirring occasionally, until softened, 2 to 3 minutes. Add the peppercorns and Cognac and cook until the liquid is reduced by half, 2 to 3 minutes. Add the beef stock and cook until reduced by half, about 5 minutes. Whisk in the cream, mustard and tamari and simmer until the sauce is thickened and reduced by one-third, about 3 minutes more. Stir in the chives, season with salt and pepper and serve immediately.

**MAKE AHEAD** The peppercorn jus can be refrigerated overnight. Reheat gently and stir in the chives just before serving.

## Curry-Mustard Mayonnaise

 Total **5 min**  
Makes **about 1½ cups**

**1 cup mayonnaise**

**½ cup Dijon mustard**

**2 Tbsp. yellow mustard**

**2 tsp. soy sauce**

**2 tsp. curry powder**

In a medium bowl, whisk all of the ingredients together until smooth.

**MAKE AHEAD** The mayo can be refrigerated for up to 1 week.

## House Steak Sauce

Active **30 min**; Total **1 hr 30 min plus cooling**; Makes **1½ cups**

**3 Tbsp. extra-virgin olive oil**

**1 onion, finely chopped**

**2 garlic cloves, finely chopped**

**2 Tbsp. raisins**

**1 Tbsp. gochujang (Korean red pepper paste)**

**¾ tsp. smoked paprika**

**½ tsp. black peppercorns**

**⅛ tsp. celery seeds**

**2 Tbsp. fresh orange juice**

**⅓ cup balsamic vinegar**

**¼ cup Worcestershire**

**3 Tbsp. ketchup**

**2 Tbsp. Dijon mustard**

**2 Tbsp. soy sauce**

**1 Tbsp. light brown sugar**

**Kosher salt**

**1.** In a medium saucepan, heat the olive oil. Add the onion, garlic and raisins and cook over moderate heat, stirring occasionally, until the onion is softened, 6 to 8 minutes. Add the gochujang, paprika, peppercorns and celery seeds and cook, stirring, until the gochujang deepens in color, about 1 minute. Add the orange juice and scrape up any browned bits from the bottom of the pan. Add all of the remaining ingredients, except the salt, along with ¾ cup of water and simmer over moderate heat, stirring occasionally, until thickened slightly, about 30 minutes. Season with salt and scrape the sauce into a blender; let cool slightly. Wipe out the saucepan.

**2.** Puree the steak sauce until very smooth, about 2 minutes. Pass it through a mesh sieve set over the saucepan, pressing on the solids. Simmer the steak sauce over moderately low heat, stirring occasionally, until thickened, about 30 minutes. Let cool to room temperature before serving.

**MAKE AHEAD** The steak sauce can be refrigerated for up to 1 week.




“

Sole meunière was the first fish I learned to cook. I remember smelling the brown butter and thinking, I want to eat that now.”

—Michael Voltaggio

## Brown Butter Sole with Herb Salad

 Total 30 min; Serves 4

**Four 5- to 6-oz. sole fillets, preferably grey sole**

**Kosher salt and pepper**

**4 Tbsp. unsalted butter**

**2 large thyme sprigs**

**½ cup coarsely chopped fennel fronds**

**½ cup light green celery leaves**

**½ cup parsley leaves**

**½ cup cilantro leaves**

**½ cup Thai basil leaves**

**Extra-virgin olive oil, for drizzling**

**Lemon wedges, for serving**

**1.** Season the fish with salt and pepper. In a large skillet, melt 2 tablespoons of the butter with 1 thyme sprig and cook until starting to brown. Add 2 sole fillets and cook over moderately high heat, turning once, until golden brown, about 4 minutes. Transfer to a platter; tent with foil. Repeat with the remaining butter, thyme and fish.

**2.** In a medium bowl, toss the fennel fronds with the celery, parsley, cilantro and Thai basil leaves. Drizzle with olive oil, season with salt and pepper and toss to coat.

**3.** Transfer the sole to a platter or plates and top with the herb salad. Serve immediately, passing lemon wedges at the table.

**WINE** Ripe, citrusy Italian white: 2015 Nino Negri Ca'Brione.

## Mac and Cheese with Cracker Crumble

Active 30 min; Total 1 hr  
Serves 6 to 8

Sodium citrate, a flavorless powdered emulsifier, is essential to this supersimple recipe. It allows you to make a silky sauce with aged cheeses that usually don't melt smoothly.

**1 lb. radiatore pasta**

**3 cups whole milk**

**1 Tbsp. sodium citrate (see Note)**

**1 lb. aged extra-sharp cheddar, preferably Tillamook, shredded**

**1 Tbsp. Worcestershire**

**¾ tsp. kosher salt**

**4 cups crumbled buttery crackers, preferably Ritz**

**1 stick unsalted butter, melted**

**½ cup finely grated Parmigiano-Reggiano**

**¾ tsp. pepper**

**1.** Preheat the oven to 375°.

In a large pot of salted boiling water, cook the pasta until al dente. Drain and transfer to a 9-by-13-inch baking dish.

**2.** In a medium saucepan, bring the milk and sodium citrate to a simmer. Whisk in the cheddar, ½ cup at a time, until smooth. Whisk in the Worcestershire and the salt. Pour the sauce over the pasta.

**3.** In a bowl, mix the crackers with the butter, Parmesan and pepper; sprinkle over the pasta. Bake the mac and cheese for 20 minutes, until bubbling and the top is browned. Let stand for 5 minutes; serve.

**NOTE** Sodium citrate is available on amazon.com. To make this recipe in eight 1-cup ramekins, halve the crumble and bake the mac and cheese at 375° for 8 to 10 minutes.

*continued on p. 92*



This sauce has the old-school silky texture of Velveeta but is made with aged cheddar.

"Our mom always served Ritz crackers with cheese," says Bryan. "This topping is a blast from the past."

*Mini cocottes*  
by Staub.

Radiatore is our new favorite pasta shape. The nooks and crannies catch every bit of cheese.





A new year begins: Guests gather around the Norooz table. OPPOSITE: Reshteh polo (saffron rice with noodles, topped with gold leaf, p. 79). Thin candlesticks from Food52; thick candlesticks from Hawkins New York; hanging lantern from L'Aviva Home.





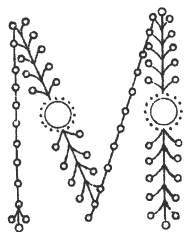
# UNCOMMON THREAT



For F&W Editor in Chief **Nilou Motamed**—and Iranians all around the world—the first day of spring is also the beginning of Norooz, the Persian New Year, marked by an epic feast that's as richly symbolic as it is delicious. Join us for a saffron-hued celebration.

RECIPES BY MAHIN GILANPOUR MOTAMED PHOTOGRAPHS BY CON POULOS





ore saffron please, Nilou *jan*,” my mother asks, passing me the mortar and pestle. I’ve heard this welcome refrain my whole life, starting as a child in Tehran, carrying me through successive family kitchens and, now, in my own New York City apartment. Those precious vermilion threads are essential to

Persian cooking, and never more so than for the annual celebration of Norooz.

Preparations start early. A new year must be greeted with a clean home, so the weeks ahead are devoted to a flurry of *khaneh takani*, literally “shaking the house.” (Marie Kondo has nothing on my mother when it comes to spring cleaning.) Orders are called in to butchers, fishmongers, florists, caviar purveyors; the best silver is polished and the biggest platters brought out, along with crystal bowls to be overfilled with tangy roasted pistachios and *ajil shirin* (nuts and dried fruits such as sweet mulberries, tangy apricots and musky figs). All this frenzied preparation leads up to an extravagant, house-shaking dinner party on the first night of spring.

Norooz, which means “new day” in Farsi, has been celebrated in Iran for more than 3,000 years and is still the most important holiday on the calendar. This month, all over Iran and in Persian households around the globe—from Mumbai to Manhattan, London to Los Angeles—families will welcome the new year in much the same way as did the Zoroastrians of ancient Persia.

*“Imagine all the pageantry of Thanksgiving, Christmas and New Year’s rolled into one, and you’ll begin to grasp the importance of Norooz.”*



The author grinds saffron for the New Year celebration.

It’s these quasi-pagan elements of Norooz that resonate most for me: the traditional *haft sin* table (see page 78), so full of poignancy and promise; the universal message of renewal; and the simple fact that Norooz happens when it does. Is there any better time to turn the page of a new year than on the first day of spring, as crocuses and hyacinths poke up from the cold winter ground? Far more hopeful, I’ve always thought, than in the gloomy depths of January.


But what I love most about Persian New Year is how rooted it is in food and family. Norooz’s imagery is all about the garden, the farm, the kitchen; its rituals imbue natural ingredients with almost supernatural significance. Two straight weeks are devoted to social visits, punctuated by strong black tea, delicate pastries, heaping platters of fruit and elemental meals served family-style. Imagine all the pageantry—and over-the-top feasting—of Thanksgiving, Christmas and New Year’s rolled into one 13-day, rosewater-scented holiday, and you’ll begin to grasp the importance of Norooz.

And so as puffs of steam rise from pots of rice and the air fills with the heady scent of parsley, cilantro and spring onion, my kitchen comes to life. This year, I have decided on a classic menu, featuring my mother’s exquisite, time-tested recipes. Our dining table overflows with holiday essentials: nigella-flecked *barbari* bread, *sabzi khordan* (a tangle of fresh herbs paired with spicy radishes and creamy feta) and *kuku* (Iran’s answer to the frittata, and a favorite after-school snack for me growing up). While the veal shanks simmer in their onion- and-turmeric-laced broth and delicate poussins brown in the oven, fragrant with apples and shallots, I brew one last batch of saffron water. First I grind the garnet threads in the mortar and pestle—a movement I could do with my eyes closed, after all these years, yet never tire of—until only a bright-orange dune of powder remains. Next comes a splash of boiling water, just enough to steep the saffron, and suddenly I have a bowlful of liquid the color of Caspian sunsets.

The saffron will flavor such Norooz favorites as *sabzi polo*, rice layered with herbs, which symbolize renewal. A platter of *reshteh polo* tells a story, too: The noodles stand for good fortune, while the raisins and dates portend sweetness in the coming year. Vitality is represented by two types of fish: The smoked whitefish arrived in my parents’ luggage on their last visit from Iran, while the pomegranate- and-walnut-stuffed sea bass, topped with tangy barberries, is a nod to my maternal grandfather’s home in the verdant north of Iran.

No celebration is complete without dessert, and all the sweets on the Norooz table riff on seminal Persian ingredients—rice, pomegranate, rosewater, cardamom and, of course, saffron. Spooning up silky homemade rosewater-saffron ice cream transports me to my first visit back to Iran, in 2004, with my then-new husband. I remember the look on his face as he tasted his first bite of true Iranian *bastani*, in this same flavor, sold from a cart on Isfahan’s main square. I hadn’t seen a smile that broad since our wedding day. Sometimes ice cream isn’t just ice cream, and a meal is more than just a meal.





CLOCKWISE FROM TOP  
LEFT: Persian barbari  
bread; a platter of  
*sabzi khordan*; yogurt  
with cucumber, mint  
and rose petals;  
potato-and-zucchini  
*kuku* (recipes p. 76).







Sea bass prepared  
*fivij*-style, topped  
with barberries and  
sour orange juice  
(p. 79).





The star duo of the New Year: smoked Persian whitefish (baked in newspaper, per Motamed family tradition) and herb-laced *sabzi polo* with its crunchy *tahdig* crust (p. 80). Persian specialty markets carry the smoked *mahi doodi* in the spring.





## Persian Flatbread (Nan-e Barbari)

 PAGE 73

 Active **15 min**; Total **40 min**  
Serves **8**

Store-bought pizza dough makes quick work of this Persian flatbread, traditionally baked in a *tanoor*. The trick is to gently stretch the dough to form the oblong shape, then use the side of your hand to press deep channels into it before brushing with yogurt for an extra-crunchy crust.

**¼ cup whole-milk yogurt**

**¼ cup water**

**Two 1-lb. balls of pizza dough**

**Nigella seeds, sesame seeds and flaky sea salt (optional), for sprinkling**

1. Preheat the oven to 450°. In a small bowl, whisk the yogurt with the water.
2. On a large rimmed baking sheet, stretch and press 1 ball of the dough to a 14-by-5-inch rectangle. Using your fingers, press 5 to 6 deep lengthwise channels into the dough (slight tearing is okay). Brush the surface with some of the yogurt mixture and sprinkle with nigella and sesame seeds; season with salt, if using. Repeat on another baking sheet with the other ball of dough.
3. Bake the flatbreads for 20 to 25 minutes, until browned; rotate halfway through. Serve.

**SERVE WITH** *Sabzi khordan* (p. 73), an appetizer platter of fresh herbs, vegetables, nuts and feta cheese that's served at most Persian meals.

## Yogurt-and-Cucumber Salad (Mast-o Khیار)

 PAGE 73

 Total **15 min**; Serves **8**

- 2 cups Greek yogurt**
- 4 small Persian cucumbers, finely diced**
- ½ cup finely chopped dill**
- 1 small shallot, minced**
- 1 small garlic clove, minced**
- Kosher salt and pepper**
- Dried mint and rose petals, for garnish**

In a medium bowl, stir the yogurt with the cucumbers, dill, shallot and garlic; season with salt and pepper. Transfer to a serving bowl and garnish with dried mint and rose petals.

## Persian Frittata (Kuku Sibzamini)

 PAGE 73

Active **30 min**; Total **1 hr 30 min**  
Serves **6 to 8**

*Kuku* is great eaten warm or cold. Shredded carrots, onion, zucchini and potato give it excellent texture—light and airy but deeply satisfying—while saffron adds a distinct Persian flavor. The key to making it just right is squeezing just enough liquid out of the shredded vegetables so they stay moist but don't make the *kuku* too wet. A deep ovenproof non-stick skillet is also essential.

- ¾ lb. zucchini, partially peeled lengthwise**
- ¾ lb. Yukon Gold potatoes, peeled**
- ½ lb. carrots, peeled**
- 1 medium yellow onion**
- Kosher salt**
- 5 large eggs, beaten**
- 3 Tbsp. finely chopped cilantro**
- 1 Tbsp. Brewed Saffron (p. 94)**
- ¾ tsp. freshly ground black pepper**
- ¼ cup canola oil**

1. Preheat the oven to 350°. Working over a colander set in a large bowl, shred the zucchini, potatoes, carrots and onion on the medium holes of a box grater. Add 2 teaspoons of salt to the vegetables and toss to coat. Let stand for 15 minutes, then squeeze to release some of the excess water. Transfer the vegetables to another bowl. Stir in the eggs, cilantro, brewed saffron and pepper.
2. In a deep 9- to 10-inch ovenproof nonstick skillet, heat the oil until shimmering. Add the vegetable mixture and cook over moderately low heat until lightly browned on the bottom and nearly set, about 20 minutes. Blot dry with paper

towels. Carefully invert the *kuku* onto a plate, then slide it back into the skillet. Cook over low heat until lightly browned on the bottom and set, 18 to 20 minutes.

3. Invert the *kuku* onto a paper towel-lined plate and blot dry with paper towels, then invert onto a platter. Let stand for 5 minutes before serving.

## Saffron Butter-Basted Poussins with Apples (Joojeh ba Sib)

Active **30 min**; Total **1 hr 30 min**  
Serves **8**

These tender, juicy little birds develop deliciously crisp and golden skin when brushed and basted with fragrant saffron butter. Roasting them alongside shallots and apples creates an easy, built-in side dish.

- 1 stick unsalted butter**
- 1 tsp. saffron, finely ground**
- Eight 1-lb. poussins**
- Kosher salt and pepper**
- 4 small baking apples, such as Gala, halved and cored**
- 8 medium shallots, halved lengthwise**
- ¼ cup extra-virgin olive oil**

1. Preheat the oven to 425°. In a small saucepan, melt the butter. Remove from the heat, whisk in the saffron and let stand for 5 minutes.
2. Season the poussins all over and inside the cavities with salt and pepper, then tie the legs together with kitchen string. Transfer to 2 large rimmed baking sheets and brush with some of the saffron butter.
3. In a large bowl, toss the apples and shallots with the olive oil and season generously with salt and pepper. Scatter the apples and shallots around the poussins on the baking sheets. Roast for about 1 hour, basting occasionally with the saffron butter, until the juices from the cavities of the poussins run clear and the apples and shallots are tender; rotate the baking sheets halfway through roasting. Transfer the poussins, apples and shallots to plates or a platter and serve.

**WINE** Rich, apple-scented Rhône white blend: 2015 Michel Gassier Nostre Païs.

## Braised Veal Shanks

 PAGE 79

Active **45 min**; Total **3 hr 15 min**  
Serves **8**

It doesn't matter how often my mother makes these succulent veal shanks braised over low heat—we always want more. The marrow is the ideal texture for spooning onto bread.

**Five 1-lb. veal shanks (2 inches thick), tied (have your butcher do this) and patted dry**

**Kosher salt and pepper**

- 1 Tbsp. unsalted butter**
- 1 Tbsp. extra-virgin olive oil**
- ¼ tsp. ground turmeric**
- 2 large sweet onions, quartered through the core and separated into petals**
- Spice sachet (3 garlic cloves, 1 Tbsp. coriander seeds and 1 tsp. black peppercorns, wrapped in damp cheesecloth and tied with string)**

1. Season the veal shanks generously with salt and pepper. In a very large enameled cast-iron casserole set over a heat diffuser (if you have one), melt the butter in the oil. Stir in the turmeric, then add the veal shanks. Cook over moderate heat, turning once, until lightly browned on both sides, about 6 minutes total. Transfer the veal to a plate.
2. Add the onions and a generous pinch of salt to the casserole and cook over moderate heat, stirring occasionally, until barely softened, about 5 minutes. Add 4 cups of water; bring to a boil over high heat. Nestle the veal shanks and the spice sachet in the braising liquid. Cover the casserole and braise over low heat until the veal is just tender, about 1 hour and 30 minutes. Uncover the casserole and cover the shanks with a large piece of parchment. Cover the casserole and continue to braise over low heat until the veal is very tender, about 45 minutes longer.

*continued on p. 79*





Saffron butter-  
basted poussins  
with apples  
and shallots.

Tray from  
Canvas Home.





# SPRING AWAKENING

Though it became associated with the Zoroastrian religion of ancient Persia, Norooz has pagan roots, and endures today as a largely secular holiday, full of earthy symbolism. Chief among these is the traditional sofreh haft sin, an array of items representing wishes for the coming year—all of which begin with the letter “s” in Farsi. Other elements in the haft sin include wild rue (to ward off evil spirits), goldfish (for new life), decorated eggs (fertility), candles (enlightenment), pastry (sweetness), a mirror and a book of poetry (in this case, by the Persian poet Hafez).

**SABZEH**  
Sprouted wheat  
or barley  
(symbolizing  
rebirth)

**SAMANU**  
Sweet pudding  
made from  
wheat germ  
(affluence)

**SEKKEH**  
Gold coins  
(prosperity)

**SENJED**  
Dried oleaster fruit  
(love)

**SERKEH**  
Vinegar (age  
and patience)

**SIB**  
Apple (health  
and beauty)

**SIR**  
Garlic (medicine)

**SOMAQ**  
Sumac (sunrise)

**SONBOL**  
Hyacinth (spring)



Candleholder and small  
mirror by Michele  
Variantall; vase from  
Global Table.





## BRAISED VEAL SHANKS *continued*

**3.** Using a slotted spoon, transfer the veal shanks and onions to a platter and tent with foil. Boil the braising liquid over high heat until slightly reduced but still light in color, about 10 minutes. Discard the strings from the shanks and spoon some of the braising liquid on top. Serve.

**WINE** Delicate red Burgundy: 2014 Joseph Drouhin Chorey-les-Beaune.

## Walnut-Stuffed Fish with Barberries (Mahi-e Fivij)

**▶** PAGE 74

Active **30 min**; Total **1 hr 30 min**  
Serves **8**

Traditionally, this deliciously sweet and sour stuffed fish is cooked with its scales left on, which prevents it from sticking to the pan. For scaled fish, brush the pan with oil and line it with parchment, so the fish comes out of the pan intact.

**Canola oil, for brushing**

**1 cup walnuts**

**½ cup lightly packed cilantro**

**½ cup lightly packed parsley**

**⅓ cup plus 2 Tbsp. pomegranate syrup (not molasses)**

**½ cup dried barberries (see Note)**

**Kosher salt and pepper**

**One 2½-lb. whole Mediterranean sea bass or branzino, cleaned**

**¾ cup sour orange juice (or ½ cup fresh clementine juice mixed with ¼ cup fresh lemon juice)**

**3 Tbsp. unsalted butter**

**1 Tbsp. sugar**

**Cilantro leaves, for garnish (optional)**

**1.** Preheat the oven to 425°. Brush the inside of a 3- to 4-quart enameled cast-iron casserole with oil and line the bottom with parchment paper. In a food processor, pulse the walnuts until finely chopped. Add the cilantro, parsley, ⅓ cup of the pomegranate syrup and ¼ cup of the barberries and puree until a paste forms. Season the filling with salt and pepper.

**2.** Season the cavity of the fish with salt and pepper, then stuff it with the walnut filling. Brush the outside of the fish with oil and season with salt and pepper. Place the fish cavity side up in the casserole, curling it so it fits snugly. Drizzle the fish all over with the remaining 2 tablespoons of pomegranate syrup. Roast for about 20 minutes, until the fish starts to release juices. Add ½ cup of the sour orange juice to the casserole and roast for 25 to 30 minutes longer, basting occasionally, until it is cooked through. Let stand for 10 minutes.

**3.** Meanwhile, in a nonstick medium skillet, melt the butter. Add the remaining ¼ cup of barberries, the sugar and a generous pinch of salt and cook over moderate heat, stirring, until the barberries are softened and the sugar is dissolved, about 3 minutes. Add the remaining ¼ cup of sour orange juice and cook, stirring, until the barberries are coated in a light sauce, 1 to 2 minutes.

**4.** Using a thin metal spatula, carefully loosen the fish from the side of the casserole. Put a serving platter on top of the casserole, then invert the fish onto it. Spoon the warm barberry mixture on top, garnish with cilantro (if using) and serve.

**NOTE** Small dried barberries are supertart and add a great fruity tang to dishes. They are available at Persian markets and from [kalustyans.com](http://kalustyans.com).

**WINE** Light-bodied, crisp white: 2015 Fattori Danieli Soave.

## Noodle Rice (Reshteh Polo)

Active **1 hr 10 min**  
Total **2 hr 30 min**  
Serves **8 to 10**

The noodles in this dish represent good fortune. To develop the amazing and totally irresistible crust (*tahdig*) here, it's best to use a nonstick Dutch oven.

**1½ cups basmati rice**

**Kosher salt**

**½ lb. linguine fini, broken into thirds**

**⅓ cup canola oil**



**¼ cup Brewed Saffron (p. 94), plus more for serving**

**2 tsp. ground coriander**

**½ tsp. ground cardamom**

**8 Tbsp. unsalted butter, thinly sliced**

**½ lb. dried Tunisian dates, pitted**

**1 cup golden raisins, rinsed and drained**

**½ cup fresh clementine juice**

**½ cup unsalted pistachios, slivered**

**Gold leaf and dried rose petals, for garnish (optional)**

**1.** In a large bowl, cover the rice with cold water. Using your hand, agitate the rice to release the starch, then carefully pour off the water. Rinse the rice 5 to 7 more times, until the water runs clear. Cover the rice with water, add 2 teaspoons of salt and soak for 30 minutes; drain.

**2.** Meanwhile, preheat the oven to 350°. Spread the linguine

on a large rimmed baking sheet and toast for 8 to 10 minutes, until well browned. Let cool.

**3.** Fill a 5-quart nonstick Dutch oven half full with water, bring to a boil and add 2 tablespoons of salt. Add the noodles and boil over high heat until barely softened, about 2 minutes. Add the rice to the Dutch oven and boil until it is al dente and just starts to soften; this can take from 3 to 8 minutes, depending on your rice (do not overcook it). Drain well.

**4.** Put the oil and ¼ cup of water in the bottom of the Dutch oven. Drizzle 2 tablespoons of the brewed saffron on top. Gently scatter one-quarter of the noodle rice into the pot (you want it to stay fluffy) and season with salt. Sprinkle with one-third of the coriander and cardamom. Repeat with the remaining noodle rice, coriander and cardamom, ending with a layer of noodle rice.

**5.** Cover the pot and set it over moderately high heat until





Dessert is served alongside strong black tea (and wine) and platters of fresh fruit.

Tray and bowl from Hawkins New York; pouf from L'Aviva Home.



it starts to steam, about 5 minutes. Uncover the noodle rice and drizzle with the remaining 2 tablespoons of brewed saffron and  $\frac{1}{4}$  cup boiling water. Scatter 6 tablespoons of the butter on top. Cover the pot with parchment paper, then cover tightly with the lid. Cook on a heat diffuser (if you have one) over moderately low heat until tender and very fragrant, about 45 minutes.

**6.** Meanwhile, in a large non-stick skillet, melt the remaining 2 tablespoons of butter over moderate heat. Add the dates, raisins, clementine juice and a generous pinch of salt and cook, stirring, until the fruit is softened and plumped, about 5 minutes. Keep warm.

**7.** Spoon the noodle rice onto a platter. Invert the *tahdig* onto a work surface and, using a spatula, crack it into pieces. Drizzle the rice with brewed saffron and pour the dates and raisins on top. Serve with the *tahdig*. Garnish with the slivered pistachios and gold leaf and rose petals, if using.

### Herbed Rice (Sabzi Polo)

PAGE 75

Active **1 hr 10 min**

Total **2 hr 30 min**

Serves **8 to 10**

*Sabzi polo* is a staple on the Persian New Year's table. It's made with basmati rice and layers of fresh herbs, but what is most coveted is the *tahdig*—the crunchy crust that forms on the bottom of the pot. To make *polo*

perfectly, rinse the rice several times in fresh water, which helps the grains stay separate while they cook.

**2 cups basmati rice**

**Kosher salt**

**2½ cups minced cilantro**

**2½ cups minced parsley**

**2 cups minced chives or scallions**

**1 cup minced dill**

**$\frac{1}{4}$  cup minced garlic**

**$\frac{1}{4}$  cup canola oil**

**3 Tbsp. whole-milk yogurt**

**1 large egg yolk**

**$\frac{1}{4}$  cup Brewed Saffron (p. 94), plus more for drizzling**

**3 Tbsp. unsalted butter, thinly sliced**

**1.** In a large bowl, cover the rice with cold water. Using your hand, agitate the rice to release the starch, then carefully pour off the water. Rinse the rice 5 to 7 more times, until the water runs clear. Cover the rice with water, add 2 teaspoons of salt and let soak for 30 minutes, then drain.

**2.** Fill a 5-quart nonstick Dutch oven half full with water, bring to a boil and add 2 tablespoons of salt. Add the rice and boil over high heat until it is al dente and just starts to soften; this can take from 3 to 8 minutes, depending on your rice (do not overcook it). Let stand for 2 minutes, then drain well. Wipe out the pot.

**3.** In a medium bowl, mix the cilantro, parsley, chives and dill with the garlic. Put the oil in the bottom of the Dutch oven. In a small bowl, whisk the yogurt with the egg yolk and 2 tablespoons of the brewed saffron and drizzle over the oil in the pot. Gently scatter one-quarter of the rice into the pot (you want it to stay fluffy) and season with salt. Sprinkle with one-third of the herb mixture. Repeat the layering with the remaining rice and herb mixture, ending with a layer of rice.

**4.** Cover the pot and set it over moderately high heat until it starts to steam, about 5 minutes. Uncover the rice and drizzle with the remaining 2 tablespoons of brewed saffron and  $\frac{1}{4}$  cup of boiling water. Scatter the butter slices on top. Cover the pot with parchment paper, then cover tightly with the lid. Cook on a heat diffuser (if you have one) over moderately low heat until the rice is tender and very fragrant, about 45 minutes.

**5.** Discard the parchment. Carefully invert the rice onto a large platter. Using a spoon or spatula, crack the crust (*tahdig*) and spread the pieces apart. Drizzle the rice with a little brewed saffron and serve warm.

*continued on p. 94*






**+  
HUNGRY  
FOR MORE?**  
For more Persian  
favorites, go to  
[foodandwine.com](http://foodandwine.com)  
/persian-new-year.

The final course:  
rosewater-and-  
saffron ice cream  
(p. 94), a sweet start  
to the new year.





A high-angle, close-up photograph of a whole roasted chicken in a dark, possibly cast-iron, pan. The chicken is golden-brown and glistening with oil or sauce. The background is dark and textured.

**Lesson 1** Vinaigrette, p. 84 **Lesson 2** Roast Chicken, p. 86  
**Lesson 3** Greens, p. 87 **Lesson 4** Tomato Sauce, p. 87 **Lesson 5** Chicken Stock, p. 88  
**Lesson 6** Steamed Rice, p. 90 **Lesson 7** Roasted Carrots, p. 91

# Home Ec

That outdated home economics curriculum we all grew up on? It's getting a major refresh courtesy of **Hugh Acheson**—chef and father to two young daughters—who's intent on bringing cooking and life skills back to the classroom. Get ready for basic training.

STORY & ILLUSTRATIONS BY HUGH ACHESON  
FOOD PHOTOGRAPHS BY JOHN KERNICK  
PORTRAIT BY CEDRIC ANGELES



A close-up, high-angle shot of a man with short brown hair and a slight smile, looking down at a fork he is holding. He is wearing a red and white plaid shirt and a black digital watch. He is seated at a table with a white plate of food, including a piece of roasted chicken and some vegetables. In the background, there is a bowl of fruit and a blue can. The large white text '2.0' is overlaid on the left side of the image.

# 2.0

Once you master the simple method for the Best-Ever Roast Chicken (p. 86), you can take it in different directions by switching up the seasonings. *Opposite: Skillet by Lodge.*



M

y daughters are my tech Sherpas. At an age when I was soaking tennis balls in Lysol and setting them on fire, reading *Playboy* (for the cartoons, of course), and watching MTV for

hours each day, Beatrice (14) and Clementine (12) and their friends know more about cloud networks and configuring routers than most adults ever will.

This has helped immensely when it comes to working the TiVo, but on the analog side of the spectrum, I'm worried kids their age don't know how to do the basic stuff, like boiling water or tying a simple knot. In the kitchen, my girls are a bit of an anomaly: After years of watching me work in restaurants and cook at home, they've managed to acquire an impressive culinary foundation. They can sustain themselves and others with dishes like roast chicken, salads with delicious vinaigrettes, and sautéed greens, all recipes they've mastered enough to make by themselves and tinker with to their own tastes. But their classmates? Unfortunately, not so much.

So in 2015 I started a foundation in Athens, Georgia, where we live, called Seed Life Skills. Our mandate is simple: to bring home economics back to schools and rewrite the curriculum to be a contemporary, empowering and retainable syllabus of essential lessons, touching on everything from cooking to home finance. It's a suite of skills that every person should know, and that fewer and fewer schools teach. The cooking part alone is vital, and the way I see it is this: Give a kid a poached egg, you feed them for a day. Teach that kid to poach an egg, you help them take care of themselves and others for a lifetime.

There's nothing like watching someone learn how to make a vinaigrette by whisking up a few basic ingredients. They can't help but smile and feel pride when they realize, in a life-changing flash, that they just made something delicious with their own two hands. It's a reminder of the power, not to mention the pleasure, that comes from knowing how to cook.

The Seed Life Skills recipes featured on the following pages are now being taught in four middle schools in Athens. More than recipes, they're adaptable techniques; once you learn them, they'll be with you for life and are yours to play with, improve upon and make your own.

And they're an especially valuable reminder for us all on those days when cooking dinner from scratch can feel daunting. As I tell the kids, think of meals as a Lego set, and these basic recipes as the pieces. Every colorful component is a fool-proof building block that can be used to create an endless array of meals. So, c'mon. Let's build something.

*Hugh Acheson is chef/partner of 5 & 10 and The National in Athens, Georgia, and a frequent judge on Top Chef. For more information, visit [seedlifeskills.org](http://seedlifeskills.org).*

## Lesson 1 Vinaigrette

There's a science to good vinaigrette: a ratio of three parts oil to one part acid, whether you go with vinegar or citrus. Once you've mastered that rule, you can add whatever you want. Go flavor crazy. Work those forearms and shake that jar. If you make too much, never fear: It'll keep in the fridge for two weeks, ready to be used for another delicious dish.

### Basic Vinaigrette

 Total 5 min; Makes 1 cup

In a pint-size jar, combine 3 Tbsp. **red wine vinegar**, 1 minced **garlic clove**, 1 tsp. **Dijon mustard**,  $\frac{3}{4}$  tsp. **kosher salt** and  $\frac{1}{2}$  tsp. **pepper**. Cover and shake to dissolve the salt. Add  $\frac{3}{4}$  cup **extra-virgin olive oil** and shake to blend. Taste for seasoning.

**MAKE AHEAD** The vinaigrette can be refrigerated in an airtight container for up to 2 weeks.

### VINAIGRETTE, SEVEN WAYS

<b>GREEK VINAIGRETTE</b>	Add 1 tsp. chopped oregano and $\frac{1}{2}$ tsp. finely grated lemon zest
<b>DILL PICKLE VINAIGRETTE</b>	Puree with 1 chopped large kosher dill pickle
<b>MISO VINAIGRETTE</b>	Add 1 Tbsp. white miso paste
<b>FRENCH-STYLE VINAIGRETTE</b>	Add 1 tsp. chopped tarragon
<b>SPICY SESAME VINAIGRETTE</b>	Add 1 Tbsp. toasted sesame seeds, 1 Tbsp. toasted sesame oil and 1 tsp. crushed red pepper
<b>KIMCHI VINAIGRETTE</b>	Add 2 Tbsp. finely chopped cabbage kimchi
<b>GINGER VINAIGRETTE</b>	Add 2 Tbsp. minced peeled fresh ginger





Pita chips soak up the vinaigrette in this Greek-inspired salad, which swaps out lettuce for crunchy vegetables.

Plate by ClayKat Ceramics.

## USE YOUR VINAIGRETTE

### Greek Salad of Sorts

 Total 30 min; Serves 4 to 6

- 1 lb. ripe red tomatoes (about 2 large), cored and cut into ½-inch pieces
- ½ red onion, cut into ¼-inch dice
- ½ English cucumber, cut into ½-inch pieces
- 1 red bell pepper, cored and cut into ½-inch pieces
- ½ cup parsley, finely chopped
- ¼ cup mint leaves, chopped
- ¼ cup pitted kalamata olives, chopped

2½ oz. feta, crumbled (about ½ cup)

- 4 medium peperoncini, stemmed and chopped
- 2 cups salted pita chips, broken into pieces
- ½ cup Greek Vinaigrette (left)

In a large bowl, combine all the ingredients and toss to coat with the vinaigrette. Serve.

### Lettuces with Parmigiano, Radish and Dill Pickle Vinaigrette

 Total 20 min; Serves 4

- 1 lb. small lettuces, such as Little Gem or baby romaine, leaves torn into bite-size pieces

12 radishes (about 6 oz.), thinly sliced

One ¼-lb. piece of Parmigiano-Reggiano, thinly shaved with a vegetable peeler

Kosher salt

½ cup Dill Pickle Vinaigrette (left)

In a large bowl, combine the lettuces, radishes and cheese and season with salt. Gently toss with the vinaigrette and serve.



## Lesson 2 Roast Chicken

Roasting a chicken is like riding a bike: Once you get the hang of the technique, you never forget it. Our favorite method roasts the bird at 500 degrees for just an hour, which yields delicious browned skin and juicy meat. It's great on its own, carved and served the classic way, or turned into countless other dishes, from rice bowls to noodle soups.

### Best-Ever Roast Chicken

Active **15 min**; Total **1 hr 45 min**  
plus **5 hr drying**; Serves **4**

Season one rinsed and patted-dry 3½- to 4-lb. **chicken** inside and out with 2½ tsp. **kosher salt**, then tie the legs together with kitchen string, if desired. Refrigerate uncovered for at least 5 hours or overnight. Let the chicken come to room temperature before roasting. Preheat the oven to 500°. Put the chicken in a small roasting pan or large skillet. Roast for 50 minutes to 1 hour, until an instant-read thermometer inserted in the inner thigh registers 162°. Transfer to a carving board and let rest for 10 minutes. Carve the chicken and serve.



### ▶ USE YOUR ROAST CHICKEN

#### Torn Chicken with Crispy Rice and Kimchi Vinaigrette

🕒 Active **20 min**; Total **45 min**  
Serves **4**

**Jasmine Rice (p. 90)**  
or **3 cups warm**  
**cooked white rice**

**1½ tsp. canola oil**

**2 Tbsp. extra-virgin olive oil**

**3 small bok choy, halved**  
**lengthwise**

**Kosher salt and pepper**

**¼ cup plus 2 Tbsp. Kimchi**  
**Vinaigrette (p. 84)**

**2 cups shredded Best-Ever**  
**Roast Chicken (above) or**  
**rotisserie chicken**

**Thai basil sprigs,**  
**for garnish**

**1.** Preheat the oven to 375°.

In a medium bowl, mix ½ cup of the rice with the canola oil. Spread on a large rimmed baking sheet. Bake for 15 to 20 minutes, until crisp.

**2.** Meanwhile, in a large skillet, heat the olive oil until shimmering. Add the bok choy cut side down and season with salt and pepper. Cook over moderately high heat until browned on the bottom, 2 to 3 minutes. Flip and cook until crisp-tender, 2 minutes longer. Transfer to a plate.

**3.** In a bowl, toss the crispy rice with the remaining 2½ cups of cooked rice and ¼ cup of the vinaigrette. Transfer to shallow bowls and top with the bok choy and chicken. Spoon the remaining vinaigrette into the bowls. Garnish with basil.

**WINE** Fragrant Friulian  
Pinot Grigio: 2015 Marco  
Felluga Mongris.

This addictive rice bowl is a mash-up of the basic recipes for roast chicken, steamed jasmine rice and kimchi vinaigrette.

Bowls by Blackcreek  
Mercantile & Trading Co.

**+**  
**TWISTS ON**  
**THE BASIC**  
**MUSTARD-AND-**  
**SOY ROAST**  
**CHICKEN WITH**  
**CARROT TOP**  
**CHIMICHURRI**  
Upgrade the  
recipe with  
umami-rich  
seasonings.  
p. 95

**RYE TARTINES**  
**WITH CHICKEN**  
**AND PICKLED**  
**CELERY**  
Turn leftover  
meat into tangy  
sandwiches.  
p. 95



## Lesson 3 Greens

When it comes to cooking greens, we have more kinds to choose from than ever. Our basic recipe calls for Swiss chard or beet greens, which need higher heat and a bit more time than other varieties in order to lose their astringency. Don't toss the stems—cut them finely so they'll cook at the same speed as the leaves.

### Basic Sautéed Greens

 Total **15 min**; Serves **4**

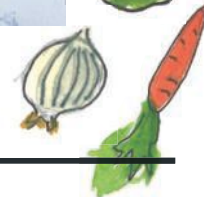
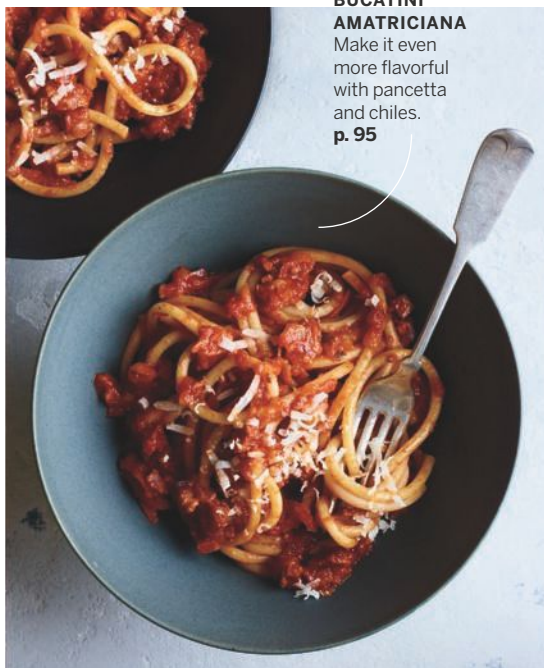
In a large pot, over moderately high heat, heat 2 Tbsp. **grapeseed** or **peanut oil** until shimmering. Add 1 lb. **Swiss chard** or **beet greens** (stems and inner ribs removed and thinly sliced, leaves coarsely chopped) and ½ tsp. **kosher salt** and cook undisturbed for 20 seconds (the greens will brown a bit), then continue to cook, tossing occasionally with tongs, until wilted and just tender, about 3 minutes. Let stand off the heat for 30 seconds, then add 1 tsp. **unsalted butter** and toss until melted. Season with **kosher salt** and serve.

### OTHER VARIETIES TO TRY

<b>ARUGULA</b>	Cook for 30 seconds, then pull off the heat. Arugula doesn't need anything other than a bit of salt.
<b>BOK CHOY</b>	Same method and timing as basic greens. Cut the upper greens into bite-size pieces and finely chop the core bulb. Finish with toasted sesame oil and soy sauce.
<b>BROCCOLI LEAVES</b>	Same method and timing as basic greens. Finish with chopped capers, anchovies and crushed red pepper.
<b>RADISH GREENS</b>	Same method as basic greens, but cook for just 2 minutes. Toss with raw radish, diced tofu and Basic Vinaigrette (p. 84).
<b>SPINACH</b>	Same as arugula method.
<b>SWEET POTATO GREENS</b>	Cook for 1 minute, then let rest for 30 seconds. Finish with a touch of mirin, soy sauce and some torn nori.
<b>TATSOI</b>	Same as arugula method.
<b>TURNIP GREENS</b>	Cook at a slightly lower heat. Add more butter at the end and a squeeze of lemon.
<b>TUSCAN KALE</b>	Same method and timing as basic greens. Finish with a squeeze of lemon and some crushed almonds.

### TWIST ON THE BASIC BUCATINI

**AMATRICIANA**  
Make it even more flavorful with pancetta and chiles.  
p. 95



## Lesson 4 Tomato Sauce

There are hundreds of jarred sauces out there, but you can make a far better version that's free of preservatives and stabilizers—and way more delicious—in about 45 minutes. Tomato sauce made from canned whole tomatoes has so many uses, from classic pasta dishes, like spicy amatriciana, to a base for baked eggs or chicken Parmigiana.

### Basic Tomato Sauce

Active **15 min**; Total **1 hr**  
Makes **3 cups**

- 2 Tbsp. extra-virgin olive oil**
- 1 small white onion, finely chopped**
- 1 medium carrot, grated**
- One 28-oz. can whole plum tomatoes in juice, coarsely pureed**
- Kosher salt**
- 1 Tbsp. unsalted butter**
- 2 tsp. fresh oregano, finely chopped**

In a medium saucepan, heat the olive oil over moderate heat until shimmering. Add the onion and cook, stirring, until softened, about 8 minutes. Stir in the carrot, then add the tomatoes and season with salt. Simmer over moderately low heat, stirring occasionally, until the sauce has thickened, about 40 minutes. Remove from the heat and stir in the butter and oregano.





## Lesson 5 Chicken Stock

Homemade stock is a beautiful thing, infusing everything it touches with layers of flavor. Plus, it's ridiculously easy to make. Put the ingredients in a pot and walk away. It's the ultimate culinary mic drop.

### Basic Chicken Stock

Active 30 min; Total 8 hr 30 min  
Makes 3 qts

One 3½- to 4-lb. chicken, quartered

- 2 medium white onions, quartered
- 3 large carrots, scrubbed and cut into 2-inch pieces
- 3 celery ribs with leaves, cut into 2-inch pieces
- 2 garlic cloves
- 2 parsley sprigs
- 2 thyme sprigs
- 2 bay leaves
- 1 tsp. coriander seeds
- 6 black peppercorns
- Kosher salt

1. In a large stockpot, combine 4 quarts of water with all of the ingredients except the salt. Simmer over very low heat, partially covered, for 8 hours; skim the surface of the stock as necessary.

2. Strain the stock into a large bowl and season with salt; discard the solids. Let the stock cool, then refrigerate. Skim the fat from the surface before using.

**MAKE AHEAD** The stock can be refrigerated for up to 5 days or frozen for up to 1 month.

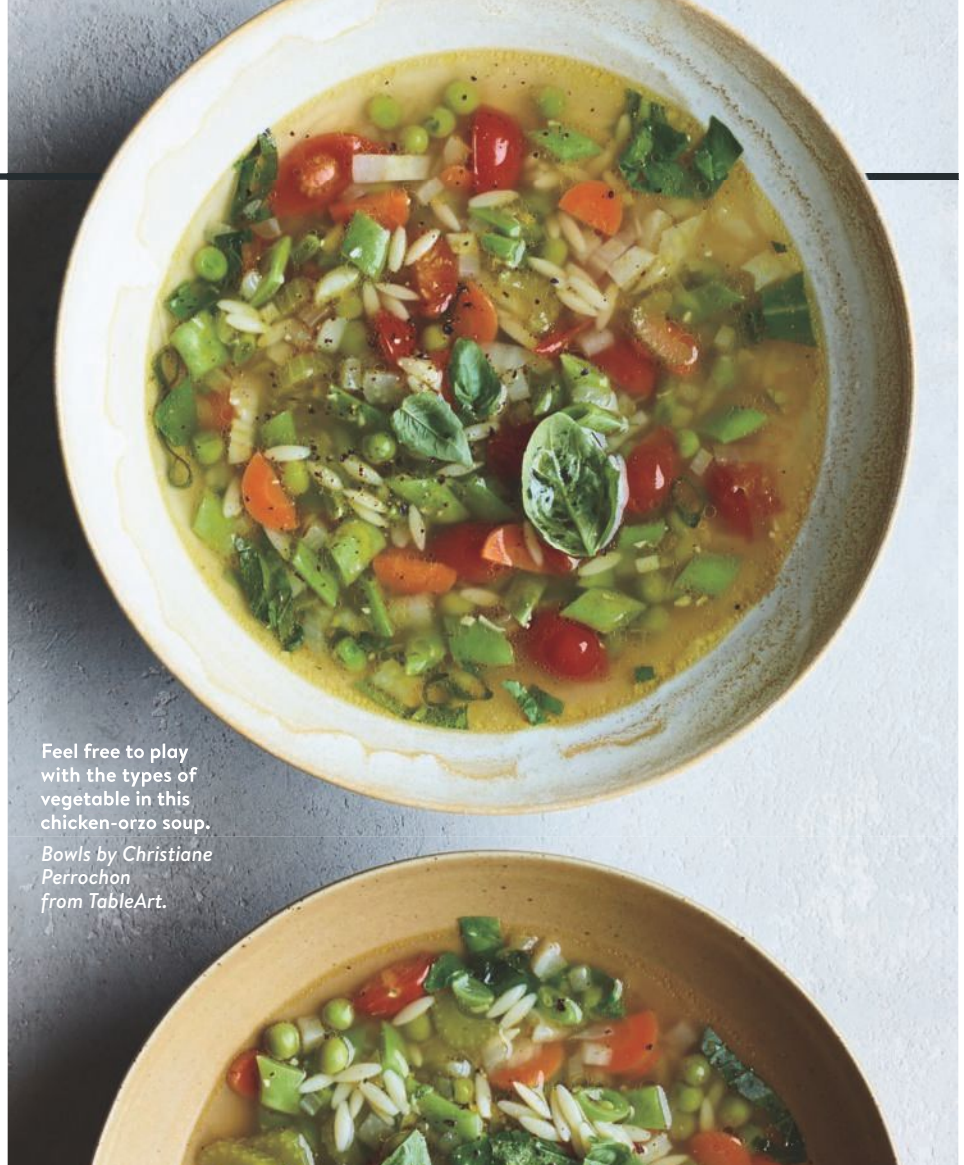






#### USE YOUR STOCK

**STRACCIATELLA**  
Stir beaten egg and grated Parmesan into strained stock for this classic recipe. **p. 95**



Feel free to play with the types of vegetable in this chicken-orzo soup.

*Bowls by Christiane Perrochon from TableArt.*

## USE YOUR STOCK

### Chicken-Orzo Soup with 10 Vegetables

 Total **45 min**; Serves **4**

**2 Tbsp. extra-virgin olive oil**

**1 medium carrot, halved lengthwise and thinly sliced crosswise**

**1 small turnip, finely diced**

**½ small sweet onion, finely chopped**

**½ small fennel bulb, cored and finely diced**

**1 celery rib, thinly sliced**

**2 garlic cloves, minced**

**Kosher salt and pepper**

**¼ lb. green or yellow beans, cut into ¼-inch pieces**

**6 cups Basic Chicken Stock (left) or good-quality store-bought stock**

**¼ cup cherry tomatoes, quartered**

**½ cup frozen peas**

**¾ cup orzo, boiled and drained**

**2 oz. arugula (about 2 cups packed), thinly sliced**

**½ cup basil leaves, thinly sliced**

In a heavy medium saucepan or enameled cast-iron pot, heat the olive oil over moderate heat. Add the carrot and turnip,

then add the onion, fennel, celery, garlic and a generous pinch of salt and cook, stirring occasionally, until the vegetables begin to soften, about 6 minutes. Stir in the green beans and cook for 1 minute. Add the chicken stock and bring to a simmer, then add the cherry tomatoes and peas. Simmer the soup over moderately low heat, partially covered, until the vegetables are tender, about 15 minutes. Season with salt and pepper. Divide the orzo, arugula and basil into 4 bowls and ladle the hot soup on top. Serve hot.

**MAKE AHEAD** The soup can be refrigerated overnight. Stir in the orzo, arugula and basil before serving.



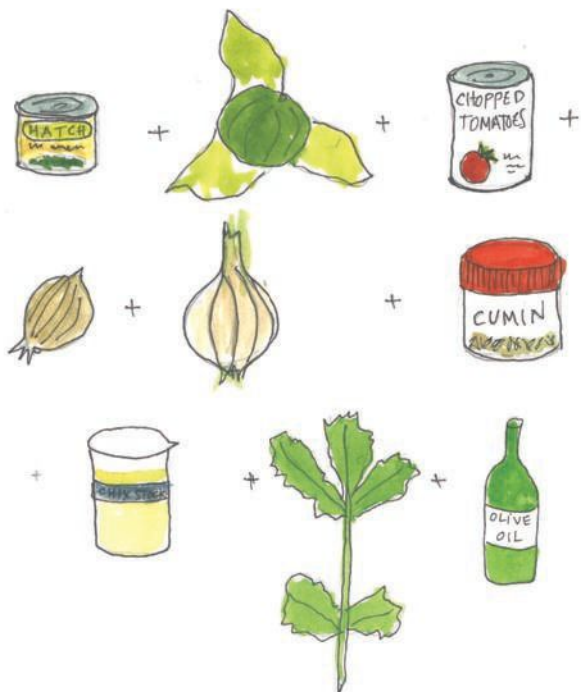
# Lesson 6 Steamed Rice

I cook big batches of rice and keep it on hand for mixing into meals. Instead of the white filler food that is enriched white rice (don't even get me started on the instant stuff), I use fragrant long-grain jasmine rice. It has an aromatic flavor that pairs well with everything, and it doesn't become sticky or mushy like standard white rice.

## Jasmine Rice

🕒 Active 5 min; Total 30 min; Serves 4; Makes about 3 cups

In a medium saucepan, combine 1 cup **jasmine rice**,  $1\frac{1}{2}$  cups **water** and  $\frac{1}{2}$  tsp. **kosher salt** and bring to a boil. Stir once, cover and simmer over low heat until the rice is tender and the water is absorbed, about 15 minutes. Remove from the heat and let steam for 10 minutes, then fluff with a fork and serve.



+  
COOKED RICE

=

*New Mexican Rice*

## ► USE YOUR RICE

### New Mexican Rice

Active 30 min; Total 1 hr  
Serves 4

- 1 Tbsp. extra-virgin olive oil
- 1 small onion, finely chopped
- 1 tomatillo—husked, rinsed and finely chopped
- 1 garlic clove, minced
- Kosher salt

$1\frac{1}{2}$  tsp. ground cumin

One 15-oz. can diced tomatoes

$\frac{1}{4}$  cup (2 oz.) canned diced green Hatch chiles

$\frac{1}{4}$  cup Basic Chicken Stock (p. 88) or low-sodium broth

Jasmine Rice (left) or 3 cups warm cooked white rice

Chopped cilantro, for garnish

1. In a large, deep skillet, heat the olive oil until shimmering. Add the onion, tomatillo, garlic and a generous pinch of salt. Cook over moderate heat, stirring occasionally, until softened and just starting to brown, about 7 minutes. Stir in the cumin and cook until fragrant, about 1 minute. Add the tomatoes, chiles and stock and bring to a boil. Simmer over moderate heat, stirring occasionally, until the liquid is reduced by half, about 20 minutes. Transfer the sofrito to a blender or food processor and let cool slightly, then puree until smooth.

2. Wipe out the skillet and cook the sofrito in it over moderate heat, stirring, until hot, about 5 minutes. Gradually fold in the rice and cook just until it is hot and coated in the sofrito, about 5 minutes. Season with salt, garnish with cilantro and serve.

**MAKE AHEAD** The sofrito can be refrigerated in an airtight container for up to 10 days.

### Bacon, Egg and Shrimp Fried Rice

🕒 Total 30 min; Serves 4

- $\frac{1}{4}$  lb. bacon, chopped
- 2 Tbsp. canola oil
- $\frac{1}{2}$  lb. medium shrimp, shelled and deveined
- 6 scallions, white parts minced, green parts thinly sliced on the bias

2 garlic cloves, minced

Jasmine Rice (left) or 3 cups cooked white rice, cooled

2 large eggs, beaten

$\frac{1}{2}$  cup thawed frozen English peas

3 Tbsp. unseasoned rice vinegar

1 tsp. toasted sesame oil

2 cups sliced tatsoi or leaf spinach

Kosher salt

1. In a large nonstick skillet, cook the bacon in the canola oil over moderate heat, stirring occasionally, until browned and crisp, about 8 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Do not wipe out the skillet.

2. Heat the fat in the skillet until shimmering. Add the shrimp and cook over moderately high heat, turning once, until just cooked through, about 3 minutes. Transfer to a plate.

3. Add the scallion whites and garlic to the skillet and stir-fry over moderately high heat until softened, 1 to 2 minutes. Add the rice and stir-fry until hot, about 3 minutes. Using a wooden spoon, make a well in the center of the rice. Add the eggs to the well and cook, slowly stirring them into the rice, until just set, 1 to 2 minutes. Add the bacon, shrimp, peas, vinegar and sesame oil and stir-fry until hot, 2 minutes. Stir in the tatsoi until just wilted. Season the rice with salt. Garnish with the scallion greens.



## Lesson 7 Roasted Carrots

This is a delicious, healthy dish that can stand in for starchier sides. The key to the basic recipe is that it starts on the stovetop, which gives you control over the temperature and lets you coax out the carrots' sweetness without cooking them too fast. Finish them in the oven, plain or dressed up with spices and condiments.

### Basic Roasted Carrots

🕒 Total 20 min; Serves 4

- 2 tsp. unsalted butter
- 2 tsp. extra-virgin olive oil
- 1 lb. medium carrots with green tops, scrubbed well, greens reserved for another use
- $\frac{3}{4}$  tsp. kosher salt
- $\frac{1}{2}$  tsp. pepper

Preheat the oven to 375°. In a large heatproof skillet, melt the butter with the olive oil over moderately high heat. Add the carrots, salt and pepper and cook until browned all over, turning occasionally, 3 to 4 minutes. Transfer the skillet to the oven and roast the carrots for 6 to 8 minutes, until they are just tender but still crisp in the center. Transfer to a plate and serve.

*continued on p. 95*

### TWISTS ON THE BASIC

ROASTED CARROTS WITH LEBNEH, URFA, PICKLED SHALLOTS AND LIME  
p. 96



MAPLE-CIDER VINEGAR ROASTED CARROTS  
p. 96





## Caesar Salad with Anchovy Fritters

PAGE 65

Active **1 hr**; Total **1 hr 30 min**; Serves **6**

### FRITTERS

- ½ cup all-purpose flour**
- ½ cup stone-ground cornmeal**
- 1 tsp. baking powder**
- ½ tsp. baking soda**
- ¼ cup finely grated Parmigiano-Reggiano**
- Kosher salt and pepper**
- ¼ cup whole milk**
- ¼ cup buttermilk**
- 1 large egg**
- 2 Tbsp. minced chives**
- 10 oil-packed anchovy fillets, chopped, plus 1 Tbsp. oil from the jar**
- Canola oil, for frying**

### SALAD

- 2 oil-packed anchovy fillets**
- 1 large egg yolk**
- 1 small shallot, coarsely chopped**
- 1 garlic clove**
- 1 Tbsp. Dijon mustard**
- 1 Tbsp. sherry vinegar**
- 1 Tbsp. fresh lemon juice**
- ½ tsp. piment d'Espelette**
- Kosher salt**
- 1 cup extra-virgin olive oil, plus more for drizzling**
- ⅓ cup finely grated Parmigiano-Reggiano, plus shaved cheese for garnish**
- 6 heads of Little Gem lettuce, trimmed and halved lengthwise**

**1. Make the fritters** In a medium bowl, whisk the flour with the cornmeal, baking powder, baking soda, cheese, ½ teaspoon of salt and ¾ teaspoon of pepper. In another medium bowl, whisk the milk with the buttermilk, egg, chives, anchovies and anchovy oil. Stir the wet ingredients into the dry ingredients until just combined. Cover and refrigerate the batter for 1 hour.

**2. Meanwhile, make the salad** In a blender, puree the anchovies with the egg yolk, shallot, garlic, mustard, vinegar, lemon juice, piment d'Espelette and 1 teaspoon of salt until smooth. With the machine on, drizzle in the 1 cup of olive oil until incorporated. Transfer the dressing to a small bowl and stir in the finely grated Parmesan.

**3.** In a medium saucepan, heat 2 inches of canola oil to 360°. Drop 8 rounded tablespoons of batter into the oil and fry, turning once, until the fritters are golden brown and crisp, 1 to 2 minutes. Using a slotted spoon, transfer to a paper towel-lined plate to drain. Repeat with the remaining batter.

**4.** Arrange the lettuce and anchovy fritters on 6 plates or a large platter. Drizzle the salad with the dressing. Garnish with Parmesan shavings and a drizzle of olive oil; serve immediately.

**MAKE AHEAD** The anchovy fritter batter and the dressing can be refrigerated separately overnight.

**WINE** Tart, grapefruity Sauvignon Blanc: 2015 Honig Napa Valley.

## Beefsteak Tomato and Burrata Salad with Olive Streusel

Total **1 hr**; Serves **4 to 6**

The crunchy, savory kalamata olive streusel that tops this salad is our new condiment obsession. Toss it in your next kale salad, sprinkle over roasted root vegetables or use it to garnish steamed grains. If you can't find good beefsteak tomatoes for this dish, use the best greenhouse tomatoes you can get your hands on.

- ½ cup extra-virgin olive oil, plus more for drizzling**
- ½ oz. dried shiitake mushrooms, chopped**
- 8 garlic cloves, thinly sliced**
- One 28-oz. can crushed tomatoes**
- One 8-inch piece kombu (see Note), broken into pieces**
- 2 tsp. sugar**
- Kosher salt**
- 1 cup panko**

**¼ cup all-purpose flour**

**½ tsp. unsweetened cocoa powder**

**¼ cup pitted kalamata olives**

**4 Tbsp. cold unsalted butter, cubed**

**4 large, ripe beefsteak tomatoes, cut into 1-inch-thick slices**

**Two 4-oz. balls of burrata, patted dry and halved**

**Basil leaves and small fennel fronds, for garnish (optional)**

**Flaky sea salt, for serving**

**1.** In a medium saucepan, heat the ½ cup of olive oil. Add the dried shiitakes and garlic and cook over moderately low heat, stirring, until softened, about 3 minutes. Add the crushed tomatoes, kombu and sugar and simmer until thickened slightly, about 30 minutes. Strain the pomodoro sauce through a fine-mesh sieve set over a medium bowl, pressing on the solids; season with kosher salt. Let cool to room temperature.

**2.** Meanwhile, preheat the oven to 350° and line a large rimmed baking sheet with parchment paper. In a food processor, pulse the panko, flour and cocoa powder until combined. Add the olives and pulse until finely chopped. Add the butter and pulse until the mixture resembles coarse crumbs. Spread the streusel on the prepared baking sheet. Bake for about 15 minutes or until toasted and golden brown. Transfer to a rack and let cool completely.

**3.** Spoon some of the pomodoro sauce onto a platter or plates. Arrange the tomato slices over the sauce and top with the burrata. Generously sprinkle with the olive streusel and garnish with basil leaves and fennel fronds, if using. Drizzle the salad with olive oil and sprinkle with sea salt before serving.

**NOTE** Kombu (dried seaweed) is available at Whole Foods and from amazon.com.

**MAKE AHEAD** The pomodoro sauce can be refrigerated for up to 5 days. The olive streusel can be stored at room temperature in an airtight container overnight.

**WINE** Fragrant, berry-scented rosé: 2016 Crios de Susana Balbo Rosé of Malbec.



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## Brewed Saffron

Active **5 min**; Total **15 min**  
plus cooling; Makes **1½ cups**

**1 Tbsp. lightly packed saffron threads**  
**1½ cups boiling water**

In a mortar, using a pestle, finely grind the saffron. In a heatproof jar, mix the finely ground saffron with the boiling water. Let stand until cool, then refrigerate for up to 1 week.

## Persian Rice Cookies (Nan-e Berenji)

Active **30 min**; Total **2 hr 40 min**  
Makes **40**

My mother suggests a thimble for pressing the traditional design into the cookie dough. We've tried lots of other tools, but it turns out Mother knows best.

**2¼ cups rice flour**

**1 Tbsp. cornstarch**  
**1 cup clarified butter (see Note)**  
**1 cup confectioners' sugar**  
**3 large egg yolks**  
**¼ cup pure rosewater, preferably Sadaf brand (see Note)**  
**Poppy seeds, for sprinkling**

**1.** Sift the rice flour with the cornstarch into a medium bowl. In a stand mixer fitted with the paddle, beat the clarified butter with the confectioners' sugar at medium speed until smooth, about 1 minute. At low speed, beat in the egg yolks one at a time, then gradually add the rosewater until incorporated. Add the dry ingredients and beat at low speed until smooth. Scrape the dough into a medium bowl, press a piece of plastic wrap directly on the surface and refrigerate until just firm, about 1 hour.

**2.** Preheat the oven to 350°. Line 3 large baking sheets with parchment paper. Scoop tablespoon-size mounds of the cookie dough onto the baking sheets. Roll the mounds into balls, then gently press them ½ inch thick. Using the wide end of a thimble, gently press 3 slightly overlapping rings onto each round. Sprinkle the center of each cookie with poppy seeds.

**3.** Bake the cookies for about 18 minutes, until they are firm and just starting to color on the bottom. Let cool completely, about 45 minutes. Using a thin metal spatula, transfer the cookies to a platter and serve.

**NOTE** Using a high-quality, pure rosewater is essential here. Look for Sadaf brand, which is available at kalustyans.com. To make clarified butter, melt 1 pound of butter over low heat. Remove from the heat and skim off the foam. Using a ladle, remove the clear melted butter, leaving the milky white solids behind; discard the solids. Refrigerate the clarified butter until solidified but not hard, about 30 minutes.

**MAKE AHEAD** The cookies can be stored in an airtight container for up to 3 days.

## Saffron Rice Pudding (Sholeh Zard)

Active **1 hr**; Total **3 hr 30 min plus overnight soaking**; Serves **8**

Before the rice is cooked for this deeply fragrant dessert, it's rinsed several times, soaked overnight, then coarsely crumbled. The result is a smooth, silky, not-too-thick rice pudding you'll crave all the time.

**1 cup jasmine rice**  
**1 tsp. kosher salt**  
**1½ cups sugar**  
**6 Tbsp. Brewed Saffron (left)**  
**3 Tbsp. unsalted butter**  
**3 green cardamom pods, lightly cracked**  
**2 Tbsp. pure rosewater, preferably Sadaf brand (see Note, above)**  
**Ground cinnamon and slivered almonds, for garnish**

**1.** In a large bowl, cover the rice with water. Using your hand, agitate the rice to release the starch, then carefully pour off the water. Rinse the rice 5 to 7 more times, until the water runs clear. Cover the rice with water and refrigerate overnight. Drain, then coarsely crumble with your hands.

**2.** In a large nonstick saucepan, combine the crumbled rice with 9 cups of water and the salt and bring to a boil. Simmer over moderately low heat, stirring frequently, until the rice is softened, about 30 minutes.

**3.** Stir the sugar, brewed saffron, butter and cardamom into the rice. Cover and simmer over moderately low heat, stirring occasionally, until the rice breaks down and the pudding is the texture of loose porridge, 20 to 30 minutes; discard the cardamom pods. Stir in the rosewater. Spoon the pudding into 8 glasses and let cool slightly. Cover the glasses with plastic and refrigerate until thickened, about 1 hour.

**4.** Decorate the puddings with cinnamon and slivered almonds. Let stand at room temperature for 25 minutes before serving.

**MAKE AHEAD** The puddings can be refrigerated overnight. Let stand at room temperature for 25 minutes before serving.

## Rosewater-and-Saffron Ice Cream (Bastani Irani)

**☑ PAGE 81**

Active **45 min**; Total **8 hr 45 min**  
Makes **about 1 qt**

In Iran, this ice cream is sold sandwiched between two wafers, but it's equally delicious on its own. We decorate it with fragrant dried Mohammadi roses from the Isfahan province of Iran.

**6 large egg yolks**  
**1½ cups heavy cream**  
**1½ cups whole milk**  
**¾ cup sugar**  
**½ tsp. kosher salt**  
**½ tsp. saffron, finely ground**  
**¼ cup pure rosewater, preferably Sadaf brand (see Note, left)**  
**½ tsp. pure vanilla extract**  
**Dried roses, for garnish**

**1.** Set a medium bowl in a large bowl of ice water. In another medium bowl, beat the egg yolks until pale, 1 to 2 minutes.

**2.** In a medium saucepan, whisk the cream with the milk, sugar, salt and saffron. Bring to a simmer over moderate heat, whisking, until the sugar is completely dissolved. Very gradually whisk half of the hot cream mixture into the beaten egg yolks in a thin stream, then whisk this mixture back into the saucepan. Cook over moderately low heat, stirring constantly with a wooden spoon, until the custard is thick enough to lightly coat the back of the spoon, about 12 minutes; don't let it boil.

**3.** Strain the custard through a fine-mesh sieve into the bowl set in the ice water. Let the custard cool completely, stirring occasionally. Stir in the rosewater and vanilla extract. Press a piece of plastic wrap directly on the custard and refrigerate until well chilled, at least 4 hours.

**4.** Pour the custard base into an ice cream maker and freeze according to the manufacturer's instructions. Transfer the ice cream to a chilled 9-by-4-inch metal loaf pan, cover and freeze until firm, at least 4 hours.

**5.** Serve the ice cream in bowls, garnished with dried roses.





## Mustard-and-Soy Roast Chicken with Carrot Top Chimichurri

Active **25 min**; Total **1 hr 45 min plus 5 hr drying**; Serves **4**

**One 3½- to 4-lb. chicken, rinsed and patted dry**

**2½ tsp. kosher salt, plus more for seasoning**

**¼ cup Dijon mustard**

**¼ cup soy sauce**

**1 cup lightly packed carrot top greens, finely chopped**

**¼ cup red wine vinegar**

**2 tsp. finely chopped oregano**

**1 tsp. finely grated lime zest**

**1 small garlic clove, minced**

**½ tsp. crushed red pepper**

**¼ cup plus 2 Tbsp. extra-virgin olive oil**

**1.** Season the chicken inside and out with the 2½ teaspoons of salt, then tie the legs together with kitchen string, if desired. Refrigerate uncovered for at least 5 hours or overnight. Let the chicken come to room temperature before roasting.

**2.** Preheat the oven to 500°. Put the chicken in a small roasting pan or large skillet. Roast for 30 minutes, until lightly browned. In a small bowl, whisk the mustard with the soy sauce, then spoon the glaze all over the chicken. Roast for 20 to 30 minutes longer, until an instant-read thermometer inserted in the inner thigh registers 162°. Transfer to a carving board and let rest for 10 minutes.

**3.** Meanwhile, in a small bowl, mix the carrot greens with the vinegar, oregano, lime zest, garlic and crushed red pepper. Gradually whisk in the olive oil until combined. Season the chimichurri with salt.

**4.** Carve the chicken. Thickly slice the breast against the grain. Transfer the chicken to a platter and serve with the carrot top chimichurri.

**MAKE AHEAD** The carrot top chimichurri can be refrigerated overnight.

**WINE** Spicy, berry-rich Pinot Noir: 2012 Domaine Anderson.

## Rye Tartines with Chicken and Pickled Celery

Active **45 min**; Total **1 hr 15 min plus 4 hr pickling**; Serves **4**

PICKLED CELERY

**1 cup apple cider vinegar**

**½ cup water**

**1 Tbsp. kosher salt**

**1 Tbsp. sugar**

**1 cup thinly sliced peeled celery (2 to 3 ribs)**

TARTINES

**4 Tbsp. unsalted butter, cubed**

**4 slices rye bread**

**½ cup whole-milk Greek yogurt**

**½ English cucumber, sliced ¼ inch thick**

**Kosher salt**

**2 cups shredded Best-Ever Roast Chicken (p. 86) or rotisserie chicken**  
**Small dill sprigs, for garnish**

**1. Make the pickled celery** In a small saucepan, combine the vinegar, water, salt and sugar and bring to a boil, stirring to dissolve the salt and sugar. Let cool completely, then transfer to a medium bowl. Add the celery, cover and refrigerate for at least 4 hours or overnight. Drain before using.

**2. Make the tartines** In a large skillet or on a griddle, melt half of the butter. Add the bread and cook over moderate heat until golden on the bottom, about 2 minutes. Flip the bread, add the remaining butter and cook until the bread is toasted, 1 to 2 minutes more. Transfer to a work surface.

**3.** Spread the yogurt on the toasts. Top with the sliced cucumber and season with salt. Top the tartines with the chicken and half of the drained pickled celery; reserve the remaining celery for another use. Garnish with small dill sprigs and serve right away.

**MAKE AHEAD** The pickled celery can be refrigerated in the pickling liquid for up to 1 week.

**WINE** Fruity, dry Oregon sparkling wine: 2013 Argyle Brut.

## Bucatini Amatriciana

Active **15 min**; Total **1 hr**  
Serves **4**

**5 oz. pancetta, finely chopped**

**1 small white onion, finely chopped**

**1 Tbsp. chopped marjoram**

**½ tsp. crushed red pepper**

**1 medium carrot, grated**

**One 28-oz. can whole plum tomatoes in juice, coarsely pureed**

**Kosher salt**

**1 lb. bucatini**

**1 Tbsp. unsalted butter**

**1.** In a medium saucepan, cook the pancetta over moderate heat until browned and crisp, about 6 minutes. Add the onion, marjoram and crushed red pepper and cook until the onion is softened, about 8 minutes. Add the carrot and tomatoes, season with salt and simmer over moderately low heat, stirring occasionally, until the sauce has thickened, about 40 minutes.

**2.** Meanwhile in a large pot of salted boiling water, cook the bucatini until al dente. Drain and transfer back to the pot. Stir the butter into the tomato sauce and add to the bucatini. Toss to coat, season with salt and serve.

**WINE** Intense Italian red: 2013 Aia Vecchia Sor Ugo.

## Stracciatella

Total **30 min**; Serves **4**

**6 cups Basic Chicken Stock (p. 88) or good-quality store-bought stock**

**2 large eggs**

**¼ cup finely grated Parmigiano-Reggiano**

**2 cups shredded Best-Ever Roast Chicken (p. 86) or rotisserie chicken**

**1 cup frozen peas**

**2 cups leaf spinach (about 2 oz.), thinly sliced**

**1 cup basil leaves, thinly sliced**

**Kosher salt and pepper**

In a medium pot, bring the chicken stock to a simmer over moderate heat. In a small bowl, whisk together the eggs and cheese. Slowly add the egg mixture into the hot stock, stirring constantly, until the eggs are just set, about 1 minute. Stir in the chicken and peas and simmer until heated through, about 2 minutes. Add the spinach and basil and cook until just wilted, about 1 minute. Season with salt and pepper and serve.

*continued on p. 96*



**Maple-Cider Vinegar  
Roasted Carrots**🕒 Total **30 min**; Serves **4****2 tsp. unsalted butter****2 tsp. extra-virgin olive oil****1 lb. medium carrots with green tops, scrubbed well, 2 Tbsp. of the greens chopped and reserved for garnish****¾ tsp. kosher salt****½ tsp. pepper****2 Tbsp. apple cider vinegar****2 Tbsp. pure maple syrup****¼ cup chopped roasted cashews**

Preheat the oven to 375°. In a large heat-proof skillet, melt the butter in the olive oil over moderately high heat. Add the carrots, salt and pepper and cook until browned all over, turning occasionally, 3 to 4 minutes. Remove the skillet from the heat and add the vinegar and maple syrup. Shake the skillet to coat the carrots. Transfer to the oven and roast for 6 to 8 minutes, until the carrots are just tender but still crisp in the center. Transfer to a platter, top with the cashews and carrot greens and serve.

**Roasted Carrots with Lebneh, Urfa, Pickled Shallots and Lime**

📷 PAGE 91

🕒 Total **30 min**; Serves **4****2 tsp. unsalted butter****2 tsp. extra-virgin olive oil****1 lb. medium carrots with green tops, scrubbed well, greens reserved for another use****¾ tsp. kosher salt****½ tsp. pepper****1 tsp. Urfa biber (see Note)****¼ cup Pickled Shallots (recipe follows)****½ lime****½ cup lebneh (about 3 oz.)**

**1.** Preheat the oven to 375°. In a large heat-proof skillet, melt the butter in the olive oil over moderately high heat. Add the carrots, salt and pepper and cook until browned all over, turning occasionally, 3 to 4 minutes. Transfer the skillet to the oven and roast the carrots for 6 to 8 minutes, until they are just tender but still crisp in the center.

**2.** Transfer the carrots to a platter and sprinkle with the Urfa. Scatter the pickled shallots on top, squeeze the lime over the carrots and serve with the lebneh on the side.

**NOTE** Urfa biber (commonly referred to as Urfa pepper) is a Turkish chile that's distinctive for its dark burgundy color, irregularly sized flakes and intriguing salty-sweet-smoky-sour flavor. It's available at laboiteny.com or amazon.com.

**Pickled Shallots**Total **10 min plus 4 hr marinating**  
Makes **1 cup****1 cup apple cider vinegar****1 Tbsp. kosher salt****1 Tbsp. sugar****4 large shallots (about ½ lb.), thinly sliced crosswise into rings**

In a small saucepan, combine the vinegar, salt and sugar with ½ cup of water and simmer over moderate heat until the sugar dissolves. Put the shallots in a small bowl or pint-size jar and pour the vinegar mixture on top. Cover and refrigerate for at least 4 hours before using.

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**Texas Chile Short Rib Tacos**

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Active **30 min**; Total **3 hr 30 min**; Serves **6**

To round out the tang and heat from the tomatoes and chiles in this intensely flavored sauce, brothers Matt and Ted Lee add a little semisweet chocolate. "It's mellow and sweet," says Ted. "The chocolate puts everything in balance."

**3½ lbs. English-cut beef short ribs****Kosher salt and pepper****3 large onions, quartered lengthwise****8 skin-on garlic cloves, lightly crushed****3 Tbsp. plus 1 tsp. peanut or canola oil****3 ancho chiles, stemmed and seeded****3 pasilla chiles, stemmed and seeded****2 cups beef stock or low-sodium broth****One 28-oz. can chopped tomatoes****3 Tbsp. semisweet chocolate chips**

**Warm small corn tortillas, sliced avocado, sliced radishes, sliced pickled jalapeños, crumbled Cotija or ricotta salata cheese, cilantro leaves and lime wedges, for serving**

1. Season the short ribs with 2 teaspoons of salt, then cover and refrigerate for at least 1 hour or up to 1 day.
2. Preheat the broiler and position a rack 4 to 6 inches from the heat. On a large rimmed baking sheet, toss the onions and garlic with 1 teaspoon of the oil and season with salt and pepper. Broil for 10 to 12 minutes, until the onions and garlic are charred in spots. Let cool, then discard the garlic skins. Reduce the oven temperature to 325°.
3. In a large enameled cast-iron casserole, heat 1 tablespoon of the oil until shimmering. Add the ancho and pasilla chiles and toast over moderate heat, turning occasionally, until they are fragrant and pliable, about 2 minutes. Add the beef stock, remove from the heat, cover and let stand until the chiles are softened, about 5 minutes. In a blender, working in 2 batches, puree the chopped tomatoes with the chocolate chips, onions, garlic and the chiles and their soaking liquid until smooth; season with salt and pepper. Wipe out the casserole.

4. Pat the short ribs dry with paper towels. In the casserole, heat the remaining 2 tablespoons of oil until shimmering. Add half of the ribs and cook over moderately high heat, turning once, until browned, about 8 minutes. Transfer to a plate and repeat with the remaining short ribs. Add the sauce and return the first batch of short ribs and their juices to the casserole. Bring to a simmer, cover and braise in the oven for about 2 hours, until the short ribs are very tender.

5. Transfer the ribs to a plate and let cool slightly, then skim the fat from the surface of the sauce. Shred the meat into bite-size pieces and discard the bones. Return the meat to the sauce and cook over moderately low heat until heated through. Serve the short ribs in warm corn tortillas and garnish with sliced avocado, radishes, pickled jalapeños, crumbled cheese, cilantro leaves and lime wedges.

**MAKE AHEAD** The short ribs can be refrigerated in their sauce for up to 3 days. Reheat gently before serving.

**BEER** Malty, lightly hoppy amber lager: Live Oak Brewing Company Big Bark.

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## HUNGRY FOR MORE?

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**MATT AND TED LEE LOVE A HOUSE PARTY.** The Southern cookbook duo (and brothers) are famous for their laid-back, everyone's-invited dinners. Whether it's a casual hang at Ted's Brooklyn loft or a midweek feast at Matt's place in Charleston, the dish their friends request time and again are these tender short rib tacos (p. 97) with a hint of chocolate balancing all the spice. It's the ideal party food because you can make it ahead, and it happily feeds a crowd. "Plus, everyone loves a taco bar," says Ted. "It breaks the ice and makes you feel at home." —JULIA HEFFELFINGER

PHOTOGRAPH: JOHN KERNICK; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS



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