

THE GRILLING ISSUE

bon appétit

NEW SCHOOL
BBQ
GETS
LIT

▶ How to Fire Up
PIZZA
SKEWERS
WINGS
PAELLA
& MORE



▶ Bacon on a stick. You're welcome.

Soy-glazed chicken yakitori, yes!

▶ Crispy cumin-scented lamb kebabs for the win

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- Weather:** 70°F, High 82°F, Low 64°F, MOSTLY SUNNY, SAN FRANCISCO, 5/09/2016 7:00AM.
- StickBoard:** Coffee with Mark 7:45 AM.
- Photo Album:** A photo of a family.
- WHAT'S NEXT:** Calendar for MAY 9TH with events: 7:45AM - 8:15AM Coffee with Mark, 8:00AM - 8:30AM Budget Meeting, 8:00AM - 8:30AM Soccer Practice.
- Memo:** John~ Congratulations! -mommy (Friday, 11:30AM).
- View Inside:** Camera icon.
- Shopping List:** Shopping cart icon.
- CLUB CHEFS:** Club des Chef.
- Grocery:** Grocery list icon.
- Pandora:** Samsung Radio Sunday brunch Samsung.

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THE GRILLING ISSUE

june

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Photograph by Peden + Munk.
Food styling by Rebecca Jurkevich.
Prop styling by Amy Wilson.

It's about time
you started
skewering in style.

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If it looks good at the market, it'll be even better on a pizza.

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WHAT ARE YOU THROWING ON THE GRILL THIS SUMMER?

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"I'M NO GRILL MASTER BY ANY MEANS BUT... A 2"-THICK PORTERHOUSE ON CHARCOAL. #HEARTEYEEMOJI FOR DAYS."

"I LOVE MARINATING LAMB LOIN CHOPS IN GARLIC, ROSEMARY, OIL, AND SEASONINGS, THEN GRILLING AND SERVING THEM ALONGSIDE FRESH MINT SAUCE."



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SUMMER FREESTYLING

If you steal a recipe from a friend but then invite her to dinner when you're cooking that recipe, it's not really stealing, right? It's like, you know, more of an ode.

That's what I was thinking at the beach last summer as I stood over my grill, looking down at a giant smoking-hot paella pan.

Never mind that I had never made the Spanish seafood-and-rice casserole. Or that I didn't even own a full-size grill, just a portable 14-inch Weber propped up on a metal table.

But a year prior I had watched my wife's longtime pal Meeghan Truelove masterfully grill paella in her Brooklyn backyard. I figured, why not give it a shot?

The sun was setting, a chilled bottle of Vinho Verde sat by my side, and an intoxicatingly fragrant mixture of garlic, onion, and pancetta was sizzling away. I had no instructions or measurements at hand, so I guess, in a sense, I wasn't stealing a recipe, per se—I was just using Meeghan's as inspiration.

Assembling paella is pretty straightforward: You sauté the aromatics, add the rice, and finish with the seafood. The only challenge in doing it over a charcoal grill is managing the fire. I waited until the coals were glowing orange and then placed some rocks on the grate for the pan to rest on so it wouldn't smother the fire on the small grill, nor sit too close to it.

I also stole a trick from Eric Ripert. I brought a trio of liquids to cook the rice with: fish stock from the market, some boxed chicken stock, and a slurry made from tomato paste and water.

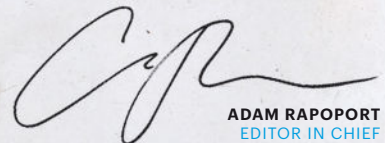
Not exactly the caliber of stocks that the chef grabs from his walk-in at Le Bernardin, but I knew that even a simple mix would infuse the rice with depth and complexity.

Once the onions were starting to caramelize, I stirred in three cups of rice (bomba, if you can find it) and gradually added the stocks, making sure not to stir the rice again (you want a crust to form on the bottom). About ten minutes in, I nestled a dozen littleneck clams in concentric circles and waited for them to open.

As the clams started to pop, in went the peeled shrimp and small pieces of locally caught fluke. Each needed only about ten minutes until cooked through. The seafood paired nicely with a confetti of sliced piquillo peppers and fresh snap peas. Finally, I tented the paella with a piece of foil to finish steaming the rice.

I pulled on a couple of heatproof mitts and hauled the pan to a beat-up table on our porch. At this point the sun was gone, the votives were lit, and another bottle of white had been plunged into an ice bucket.

I had yet to taste the paella, but just smelling it and looking at the plump shrimp, tender fluke, and gorgeous clams, I knew we were good. As did Meeghan, who never even had to lift a finger. ■


ADAM RAPOPORT
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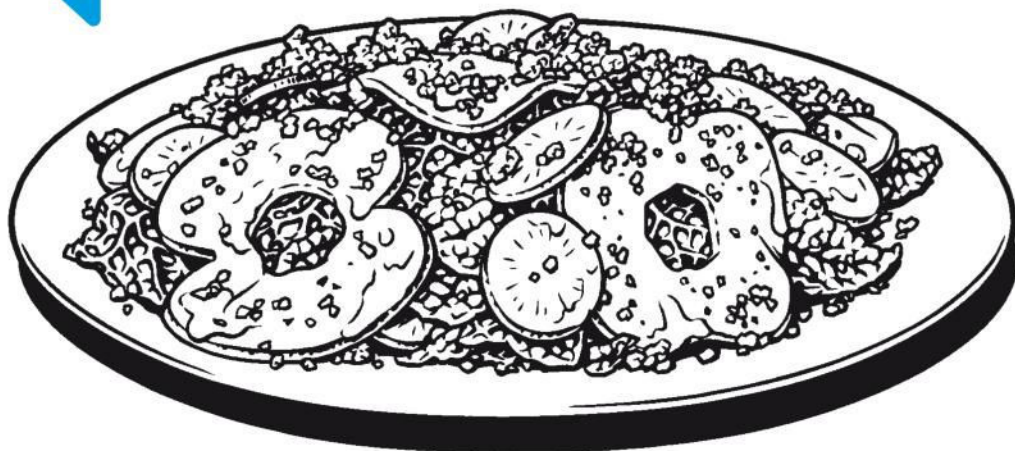
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DEAR BON APPÉTIT, I KNOW, I KNOW, KALE SALAD. BUT HEAR ME OUT! THE GRILLED KALE SALAD AT **ST. ANSELM** IN BROOKLYN TAKES THE TROPE TO A WHOLE NEW LEVEL. THERE ARE THESE SPICY, CRUNCHY BREADCRUMBS, AND DID I MENTION THE KALE WAS GRILLED? HELP ME OUT!

—ERICA SCHWIEGERSHAUSEN, Brooklyn

GRILLED KALE SALAD WITH PAPRIKA BREADCRUMBS

4 SERVINGS Grilled salad. It's a thing. This one gets a double dose of smokiness, both from the charred greens and the smoked paprika.

- ½ day-old baguette, cut into 1" pieces (about 6 cups)
- 8 Tbsp. olive oil, divided
- ½ tsp. hot smoked Spanish paprika
- ½ cup plain whole-milk Greek yogurt
- ¼ cup crème fraîche or sour cream
- 2 garlic cloves, finely grated

- 2 Tbsp. fresh lemon juice
- 1 Tbsp. honey
- ½ tsp. kosher salt, plus more
- Freshly ground black pepper
- 3 large bunches Tuscan kale, ribs and stems removed
- ½ apple, cored, very thinly sliced lengthwise
- 3 radishes, trimmed, very thinly sliced

Preheat oven to 350°. Toss bread with 4 Tbsp. oil on a rimmed baking sheet and toast until crisp and golden brown,

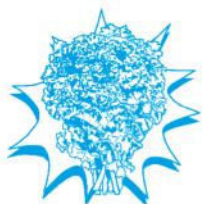
15–20 minutes. Let cool. Pulse in a food processor to coarse crumbs with some larger pea-size pieces remaining. Transfer to a small bowl and stir in paprika; set aside.

Meanwhile, mix yogurt, crème fraîche, garlic, lemon juice, and honey in a medium bowl. Gradually add 2 Tbsp. oil, whisking until combined. Season dressing with salt and pepper.

Prepare a grill for medium-high heat. Toss kale with remaining ½ tsp. kosher salt and remaining 2 Tbsp. oil in a large bowl to coat; massage leaves to soften. Working in batches, grill kale, turning often, until nicely charred and slightly wilted, about 2 minutes per batch. Transfer back to bowl as done and let cool slightly. Add apple and radish and toss to combine. Drizzle with dressing; toss again.

Serve salad topped with reserved paprika breadcrumbs.

DO AHEAD: Breadcrumbs can be made 1 month ahead. Freeze airtight.



More Kale!

It will come as a shock to exactly no one that recipes for kale salad are among our most requested. Here, three more rapid-fire riffs.

Hinoki & the Bird, San Francisco

Key move: Three types of kale, three ways—blanched Tuscan, fried curly, and coarsely chopped purple.

Requested by:
BA alum ALISON ROMAN, NY

Alden & Harlow, Cambridge, MA

Key move: Nutty dressing. Blitz equal parts pistachios and crème fraîche with water and lemon juice.

Requested by:
LINDSAY BRINGHURST, MA

Pizzeria Toro, Durham, NC

Key move: Time. Massage leaves with oil, add a squeeze of lemon, and let sit 20 minutes to become tender.

Requested by:
LAURA CANDLER, TN

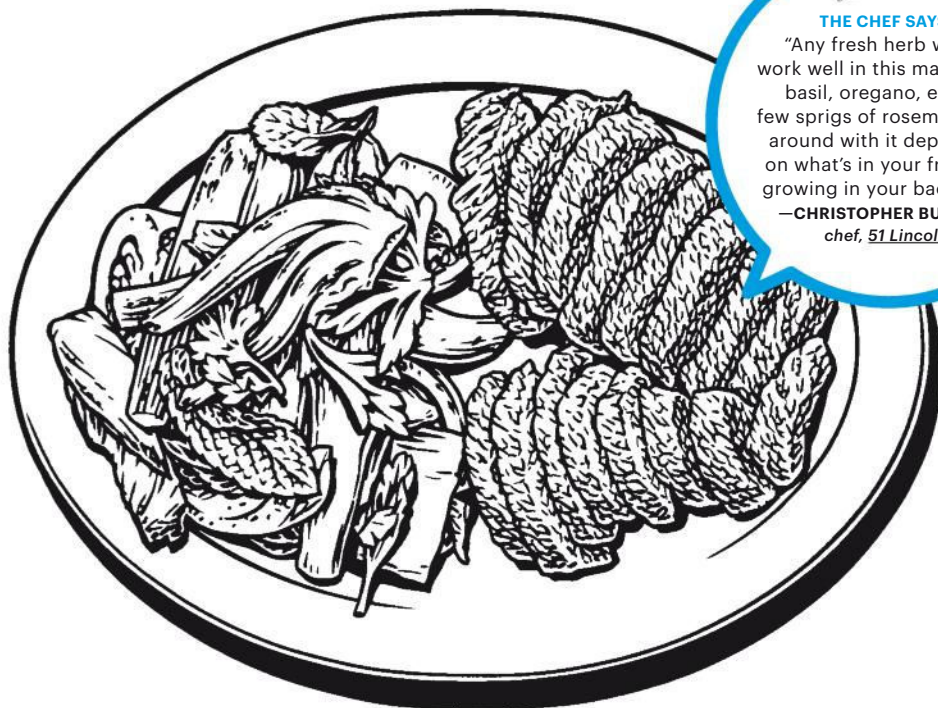


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THE CHEF SAYS:
 “Any fresh herb would work well in this marinade—basil, oregano, even a few sprigs of rosemary. Play around with it depending on what’s in your fridge or growing in your backyard.”
 —CHRISTOPHER BURTON,
 chef, *51 Lincoln*

DEAR BON APPÉTIT, THE GRILLED STEAK SERVED AT **51 LINCOLN** IN NEWTON, MA, IS EXACTLY WHAT I WANT TO MAKE WHEN I GRILL IN MY OWN BACKYARD. CAN YOU ASK THE CHEF FOR THE RECIPE? DON’T FORGET THE FENNEL AND TOMATOES THAT COME ON THE SIDE. THAT’S THE BEST PART.

—SARA CAMERON, *Boston*

GRILLED HANGER STEAK WITH FENNEL SALAD

4 SERVINGS *51 Lincoln grills the tomatoes for this salad, but unless you have a screaming-hot grill, this can be tricky. Either way, use beefsteaks, which have an excellent ratio of flesh to seeds.*

- 2 garlic cloves
- ¾ cup vegetable oil
- 1 cup cilantro leaves with tender stems
- 1¼ cups parsley leaves with tender stems, divided
- ¾ cup mint leaves, divided
- 1½ lb. hanger steak, center membrane removed
- 2 Tbsp. sherry vinegar
- 1 tsp. fresh lemon juice
- 1 tsp. honey
- 4 Tbsp. olive oil, divided
- Kosher salt, freshly ground pepper
- 2 fennel bulbs, cored, cut into wedges
- 2 large tomatoes, cut into wedges
- 3 oz. feta, cut into 2x½" pieces

Blend garlic, vegetable oil, cilantro, 1 cup parsley, and ½ cup mint in a blender until smooth. Transfer to a resealable plastic bag and add steak. Seal bag, turn to coat, and chill steak 3–12 hours.

Whisk vinegar, lemon juice, and honey in a small bowl. Gradually drizzle in 2 Tbsp. olive oil, whisking until emulsified. Season vinaigrette with salt and pepper.

Prepare a grill for medium-high heat. Remove steak from marinade and pat dry; season with salt and pepper. Grill until nicely browned and an instant-read thermometer registers 125° for medium-rare, about 5 minutes per side. Transfer to a cutting board; let rest at least 10 minutes before slicing against the grain.

Meanwhile, toss fennel and remaining 2 Tbsp. olive oil in a large bowl; season with salt. Grill fennel on cut sides until charred and beginning to soften, about 2 minutes per side. Return to bowl, drizzle with vinaigrette, and toss to coat. Let cool slightly, then gently toss in tomatoes, feta, and remaining ¼ cup parsley and ¼ cup mint. Serve salad alongside steak.

Ask the Test Kitchen: Grilling Sans Grill

Q:
 As a space-crunched New Yorker, I have no grilling space, hence no grill. Any suggestions on fast and easy ways to translate grilling techniques to my oven?

—MATTHEW MELCHIORRE, NYC



A:
 “I am a big fan of using the broiler to approximate grilling indoors. The heat from a gas broiler (the drawer underneath the oven) is equivalent to medium-high when the flames are within an inch of the food. For an electric broiler, think of the highest rack as high heat and the next level down as medium-high. If you’re going for a good sear on the stovetop (and are lucky enough to have a window in the kitchen), a box fan set in the window facing out acts as an insta-ventilation system.”

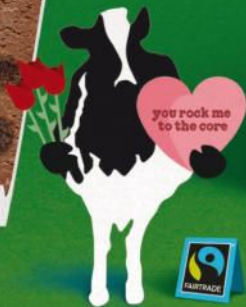
—RICK MARTINEZ,
 associate food editor, digital

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DEAR BON APPÉTIT,
PICCO IN LARKSPUR, CA,
 SERVES A BUCATINI WITH
 FLORIDA PRAWNS AND
 TOMATO SAUCE THAT IS
 INCREDIBLE. I HOPE
 YOU CAN ACQUIRE THE
 RECIPE (I TRIED!) BECAUSE
 THE PASTA IS, AS
 THEY SAY, TO DIE FOR.

—JIM RUHLAND, Novato, CA



PASTA WITH SHRIMP AND SAN MARZANO TOMATOES

4 SERVINGS *Using shrimp shells to make a quick stock adds an insane depth of flavor to an otherwise simple pasta.*

- 2 lb. medium shell-on shrimp
- 1 Tbsp. olive oil
- 1 fennel bulb, chopped
- 1 small onion, chopped
- ½ celery stalk, chopped
- 1 garlic clove, crushed
- 1 Tbsp. tomato paste
- 1 sprig thyme
- 1 cup crushed San Marzano tomatoes
- ½ cup dry white wine
- 1 small jalapeño, chopped
- 3 Tbsp. unsalted butter, room temperature
- 1 tsp. Calabrian chili paste or ½ tsp. crushed red pepper flakes
- 12 oz. bucatini
- Kosher salt
- 4 basil leaves, torn
- ¼ cup finely chopped chives
- 3 Tbsp. thinly sliced scallion

Shell and devein shrimp, reserving shells. Cut shrimp in half lengthwise and set aside. Heat oil in a large saucepan over medium. Add fennel, onion, celery, and garlic and cook, stirring often, until just softened, about 4 minutes. Add reserved shrimp shells and cook, stirring, until opaque, about 1 minute. Add tomato paste and cook, stirring to coat aromatics and shells, 1 minute. Add thyme, tomatoes, wine, and 6 cups water and bring to a boil. Reduce heat; simmer until flavors meld, about 1 hour. Strain shrimp stock through a fine-mesh sieve into an airtight container; discard solids.

Bring 2 cups shrimp stock and jalapeño to a boil in a large skillet over medium heat and cook until stock is reduced by two-thirds, 5–7 minutes

(reserve remaining stock for another use). Add reserved shrimp and cook, stirring often, until cooked through, about 2 minutes. Add butter and chili paste and mix until butter is melted.

Meanwhile, cook bucatini in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving ½ cup pasta cooking liquid.

Add pasta to skillet with shrimp and sauce and cook, tossing and adding pasta cooking liquid as needed, until sauce is glossy and coats pasta, about 2 minutes.

Divide pasta among plates and top with basil, chives, and scallion.

DO AHEAD: Stock can be made 1 day ahead. Let cool; cover and chill, or freeze up to 1 month ahead.



Vintage BA: Grill Like It's 1959

Long before *Bon Appétit's* annual grilling issue, just as a Weber in the backyard was beginning to become synonymous with summer cooking, the magazine poked a little fun at America's latest preferred way to demonstrate mastery over fire in an article entitled "Al Fresco Cookery." "From coast to coast, when the dinner hour draws nigh," it began, "Dad dons his white apron of state and presides jocularly over the grill." The writer, one William Eberle, attributed the excitement over this predilection to "the hungry boy who lurks within all grown men." He ultimately declared grilling—a.k.a. "the ancient masculine art of outdoor cookery"—a simply marvelous way to cook burgers, kebabs, or a steak selected by a "fat, well-fed butcher." There's more, but we couldn't get past "fat, well-fed butcher."

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At Hometown in NYC, you'll find pastrami bacon next to pulled pork and Italian sausage beside collards. BBQ is changing. And we like it.

The New 'Cue

The bigger, bolder, and, dare we say, better world of American BBQ



▶ YOU MIGHT THINK BARBECUE IS ALL ABOUT TRADITION, about doing things the way they used to be done. But new ingredients, creative methods, and fresh faces have always found their way into one of this country's oldest cuisines.

From Savannah to Seattle, the most recent wave of pitmasters preach the gospel of all-wood cooking, just like barbecue's earliest practitioners. But in many ways they act more like chefs than grizzled veterans. Heritage hogs are showing up on menus. Everything is homemade, down to the pickles. Well-marbled Prime has replaced leaner Select as the preferred grade of brisket. These neotraditionalists are young—most are under 40—yet they've shown plenty of wisdom, knowing which customs to heed and which to throw out with the overdressed slaw. Here, we celebrate the best in barbecue today.

—DANIEL VAUGHN

Bryan Furman insists on using whole hogs—you can't get the same caliber of meat if you source only specific cuts.

1

The Quality of the Meat Counts

We expect barbecue to be a bargain, which is why many legendary spots start with inexpensive commodity meats. But not **B's Cracklin' BBQ**, which opened in Savannah in 2014. Welder-turned-pitmaster **Bryan Furman** uses local pasture-raised, heritage-breed whole hogs, cooked over oak and cherrywood for 12 hours. The firmer fat of the Berkshire-Yorkshire hybrid melts into the meat,

as if Furman were basting with butter. It was that difference that drew lines out the door. And then, after B's busiest weekend ever last June, the restaurant burned to the ground (the cause: a faulty compressor in the soda machine). Fellow pitmasters lent Furman equipment so he could cook around town to raise money. B's reopened after just four months, serving 'cue—the pork!—that's as good as ever. —Andrew Thomas Lee

PHOTOGRAPH BY ANDREW THOMAS LEE

2

NOW THERE'S PASTRAMI ON THE MENU

Pastrami—beef brisket that's been cured and smoked—is the quintessential Jewish deli order, usually piled high on rye. Recently it's found a home in barbecue joints. **Cattleack Barbeque** in Dallas cubes beef-belly pastrami into salty nuggets. At **The Granary 'Cue & Brew** in San Antonio, coriander and black pepper tumble off of smoked pastrami beef ribs. **Green Street Smoked Meats** in Chicago serves brisket pastrami straight off the butcher paper. It's not Katz's, but we're not complaining. —D.V.



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BUILT FOR CREATING MASTERPIECES ON BUTCHER PAPER. BUILT FOR THE WILD.**



S

The New BBQ

3 of 5

↑
Pit-smoked peppers add depth to macaroni salad.

→
Unlike the chicken bog his mom made, Moss's version of the rice dish relies on homemade stock and pulled smoked chicken.

Baked beans are made with smoked beef sausage, sorghum, and stout.

←

Green beans sit beneath the pig as it roasts in order to catch the drippings.

↓

3

The Sides Are No Longer an Afterthought

It's hard being a side. When you're up against mahogany-crusted ribs, even mac and cheese can feel unloved. But now chefs like **Elliott Moss** at **Buxton Hall** in Asheville, NC, are doing what he calls "chef-driven, grandma-influenced sides." They all respect the classics—but one-up them. —Andrew Knowlton

↑
Potato salads change with the season. Spring can mean ramps; summer, tomatoes.

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Our chicken, steak and barbacoa all start out the same, marinating overnight in our smoky, spicy chipotle pepper adobo. The chicken and steak are grilled throughout the day—while our barbacoa is slowly braised and then shredded by hand. How can it all begin with the same exceptional marinade, but end up with three distinctive flavors? It's a culinary enigma worth savoring.





The New BBQ

4 of 5



Get Over It: They Serve Booze

Alcohol has long been anathema to barbecue, but newer spots welcome it on menus. We asked two pitmasters about the addition. First there's third-generation barbecue man **Sam Jones**, who runs the new **Sam Jones BBQ** in Winterville, NC, and the iconic Skylight Inn, owned by his family for nearly 70 years. Then there's newbie **Wyatt Dickson**, who left a law career to open **Picnic** in Durham.

SJ: Skylight sold beer in the early days, but my grandfather stopped in the late '50s. Fast-forward to now, **there's something about eastern North Carolina that says alcohol with barbecue is taboo.**

If you ask me, they go together—if somebody's cooking pig at a tailgate they're gonna be drinking beer. But people who are our parents' age for the most part do not dig a restaurant in eastern North Carolina selling beer. The Greenville newspaper, *The Daily Reflector*, has this section called "Bless Your Heart"... **WD:** You didn't get one of those, did you? That's a Southern F-you! **SJ:** I was in "Bless Your Heart" every other day.

WD: Bless your heart, Sam, I'm sorry. **SJ:** This is a column that could be used for good, like, "Bless your heart to the guy that gave me an extra dollar when I was short at the grocery store." It was used toward me as: "Bless your heart to every other barbecue place

in eastern North Carolina for not selling beer." Hint, hint, the new place, not gonna call any names, Sam Jones. **WD:** You're going to hell for it. **SJ:** I had a lady in line tell me that! **WD:** People are passionate about barbecue. —*Belle Cushing*



Sam Jones enjoys the fruits of his labor. Can you blame him?

5

This Woman Is One of the Best in the Biz

There aren't a lot of female pitmasters. And there are none like **Helen Turner**. Since 1996, six days a week (Sunday is for church), you'll find her at **Helen's Bar B Q**, a no-frills, freestanding wooden joint in Brownsville, TN, a little over an hour's drive from Memphis. **A one-woman show, she stokes the fire out back. She chops the pork. If you're lucky, she'll be the one to take your order. If you're really lucky, she'll laugh. The only thing better than her laugh is her pork. Get the sandwich. Get two, actually.** —A.K.



→ **SPOTS TO HIT:** MICKLETHWAIT CRAFT MEATS, AUSTIN ★ HOMETOWN BAR-B-QUE, NYC ★ B'S CRACKLIN' BBQ, SAVANNAH ★ KILLEN'S BARBECUE, PEARLAND, TX ★ BUXTON HALL BARBECUE, ASHEVILLE, NC ★ THE PIG, CHAPEL HILL, NC ★ 4505 BURGERS & BBQ, SAN FRANCISCO

PHOTOGRAPH BY ANDREW THOMAS LEE



Expert Tip:

Compressing fruit is a technique that intensifies the flavors.

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LIFE WELL PAIRED™



The New BBQ

3 of 3

PIT SMOKED BAR B QUE



Yankees Make Some of the Best

The idea that great barbecue doesn't exist outside of the South was debunked years ago. But destination barbecue—the kind you'd drive hours out of your way for just to try a slab of spareribs? That was property of the South. At least until **Billy Durney**, a giant of a man and former bodyguard for the rich and famous, opened **Hometown Bar-B-Que** in the warehouse-filled Red Hook neighborhood of Brooklyn. **My Southern friends started texting me: "It looks like the real deal!"** "Can we go next time I'm in town?" "Did New York finally get a barbecue spot you love?" (It is, we must, and yes.) Like many pioneers before him, Durney started smoking meats in his backyard for friends. A hobby grew into a profession. His traditional brisket, pork, and turkey could hold their own below the Mason-Dixon Line, while his Jamaican jerk baby back ribs and lamb belly might be the start of a New York City style. And his ginormous beef ribs, rubbed simply with salt and pepper and smoked for hours? Forget a drive. They're worth a plane ticket. —A.K.

Hometown's look is as current as the menu. In the massive dining room, industrial chic meets old-school patina.



Barbecue is sacred. But you have to make a restaurant that's a reflection of you—not your parents, not your grandparents. People crave authenticity."

—WYATT DICKSON, PICNIC, DURHAM, NC



Pitmasters Have Fine- Dining Pedigrees

As more high-end chefs get into the business, some of their old ways have snuck into the smokehouse.

—Julia Bainbridge

Barbecue Butter

Chef **Tim Rattray** of **The Granary** in San Antonio saves the liquid runoff from his slow-cooked beef, strains out the fat, and whips the results into butter to serve with Texas toast.

Well-Rested Brisket

Folks cock their heads when they learn **Ronnie Killen** rests the brisket at **Killen's Barbecue** in Pearland, TX, for five hours. "Most people pick it right off the pit and cut it," he says. For juicier results, Killen treats it like he does a rib eye at his nearby steakhouse.

Tweezer Time

Chefs often deploy tweezers for tasks like removing pin bones or placing garnishes. The habit carried over from **David Lawrence's** 1300 on Fillmore in SF to his **Black Bark BBQ**, where the tool is used to put pickles on pulled pork sandwiches.



“looking for
I say, just follow

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Unfiltered

Meet our new wine columnist, **Marissa A. Ross**. Her highly professional tasting method? Straight from the bottle.



Don't Call It Rosé

The best pink wines of summer are not what you think

by **MARISSA A. ROSS**

AH, SUMMER. Nothing like kicking back with a cool, refreshing glass of red wine. Yup, you read that correctly. Because while everyone on your Instagram feed is hashtagging their glasses #yeswayrose, I'll be stocking my cooler with reds. I'm not talking bold Malbecs or Merlots, but reds that you might just mistake for rosé, light in color and body and chilled to ideal relaxing-in-the-backyard temps. **These are reds you can literally see through.** They're crisp, high-acid, and simple enough that you can drink them without worrying about whether you're tasting black pepper or tobacco smoke. A light red is the caftan of summer drinking: easy, elegant, unexpectedly cool. It can take you from the pool to the grill, even through brunch with the bros(é). Plus, nothing drinks better with burgers. Yes, way.

WHEN A ROSÉ BECOMES A RED
When rosé is made, the grapes spend only a little time with their skins; with reds, grapes keep their skins during fermentation. The deeper color of dark reds generally corresponds to grape type.



Chill Pill
To cool a room-temp bottle in a flash, wrap it in a damp towel and throw in the freezer for 20 minutes.

Four to Try

Light-leaning grapes to ask for at the wine shop

1

Gamay

The beloved grape of Beaujolais can now be found in Cali and Oregon, just as earthy and fruity as in France. It's the gateway chillable red.

► **Try: Bow & Arrow Gamay Noir, \$22**

2

Pineau d'Aunis

This bright and spicy old-school French grape (pronounced just like that other "pinot") is making a comeback in the Loire.

► **Try: La Grapperie Adonis, \$25**

3

Carignan

Herby and medium-bodied—the light red for the dark-red drinker in your life.

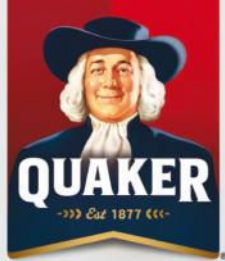
► **Try: Amplify Wines Carignan, \$20**

4

Zweigelt

Look out for this Austrian wine in crown-cap liters for extra party times.

► **Try: H&M Hofer Zweigelt, \$16**



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- 1 Add $\frac{1}{2}$ cup of milk to $\frac{1}{2}$ cup uncooked Old Fashioned Quaker® Oats.
- 2 Layer on your favorite fruit, nuts, yogurt or other toppings.
- 3 Chill overnight.

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Grill Like a Pro

Ramirez recommends the method for octopus and skirt steaks, and veggies from asparagus to zucchini.



THE BUY

There are as many types of konros as there are gas grills, but one model in particular stands out as the status symbol among chefs: **Korin's Charcoal Konro Grill with Net, Medium** (\$240; korin.com). Korin also sells the binchotan you'll need to fill it (from \$25).



THE PRO

ERIK RAMIREZ
Llama Inn / Brooklyn

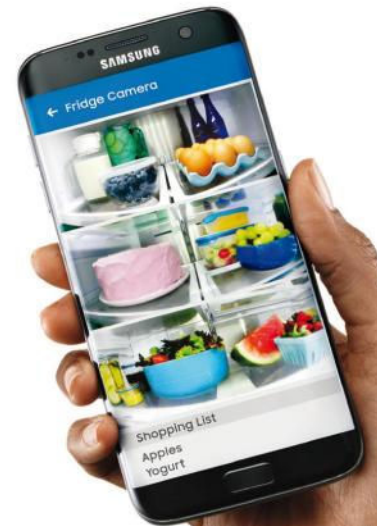
Go East

American chefs are hot for **Japanese grilling**

by AMIEL STANEK

▶ **ONE OF THE SIGNATURE DISHES** at Erik Ramirez's Peruvian hot spot Llama Inn is *anticuchos*, marinated skewers that are a ubiquitous street snack in Lima. But the Brooklyn chef's cooking method is straight from Japan: He employs a squat countertop grill known as a konro, glowing with clean-burning, long-lasting (and very pricey) binchotan charcoal. "It's precise, methodical," Ramirez says of the grill. He's not alone in his reverence. **The ceramic-lined box is an obsession among a growing cult of chefs**, like Josef Centeno, who sears wedges of puntarelle at L.A.'s Orsa & Winston, and Christopher Kostow, who uses it for daylily flowers at The Restaurant at Meadowood in Napa. "When a meat's fat and juices drip onto the binchotan, it creates a cloud of flavor that engulfs the food," Ramirez says. "You don't get the flare-ups you do with American charcoal, which create bitter, burnt flavors." The result is distinct from meat cooked any other way: an even sear plus a whisper of smoke. "There's a delicacy to Japanese grilling," he says, "and chefs here are just catching on."

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What to eat, drink, and wear this month

by
JULIA
KRAMER



Alternative Vehicles

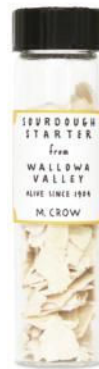
There's more than one way to squish a scoop of ice cream. Case in point: next-gen ice cream sandwiches that replace cookies with waffles (**Parlor Deluxe**, Charleston, SC), funnel cake (**Quenelle**, Burbank, CA), and doughnuts (**Curiosity Doughnuts**, Stockton, NJ). Below, lime cake cradles rum and mint ice cream for a mojito version at NYC's **Pearl & Ash**.



INTRODUCING: OKONOMIYAKI

► **What:** Chefs' newest Japanese comfort-food obsession. The griddled sorta pancake gets a zigzag of sticky-sweet sauce and a variety of toppings.

► **Where:** At **Bar Goto** in NYC, which serves a Parmesan, cheddar, and Gruyère version. At **Filament** in Dallas, chef Matt McCallister riffs on johnnycakes, adding cornmeal and drizzling Duke's mayo over top (pictured).



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Tyler Kord



THE EXCERPT

"When you're having company, sometimes it's nicer to put food on plates because 'a dinner party of sandwiches' sounds like a cry for help."

—Chef **Tyler Kord**, in *A Super Upsetting Cookbook About Sandwiches*, his darkly hilarious must-read, out this month (\$23)

CHEAP, COLD, AND OUT-OF-CONTROL DRINKABLE

If you, like me, are a wine drinker who cares less about things like "fruit" and "body" and more about "chuggability" and "coldness," consider **Malamatina Retsina**, the (invitingly cheap) pine-scented Greek wine I've fallen for. —AMIEL STANEK



IS THIS PORTLAND OR THE PANHANDLE?

Food trucks take an adorable turn in **Seaside, FL** (the planned community where *The Truman Show* was filmed). A half dozen vintage *Airstream* trailers serve brisket nachos (**Barefoot B-B-Q**), noodle bowls (**Sóng**), and chia pudding, local kombucha, and fresh-pressed citrus and green juices (**Raw & Juicy**). —BELLE CUSHING



Produce Chic

We would wear the adorable fruit- and veg-print **Ami** by **Alexandre Mattiussi** tees and sweatshirts to work... even if we didn't work at a food magazine. From \$97; amiparis.fr for retailers



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Mauviel's copper jam pan (from \$200; mauvielusa.com) is a summer essential in Krasinski's kitchen.

Copper is also thinner than stainless steel, and it conducts heat differently. When you turn off the stove, the jam in a copper pot stops boiling immediately, whereas a stainless pot might take a few minutes to cool, so your fruit can break down more than you want it to. **When you're able to control the cooking time and temperature, you maintain the integrity of the fruit. Even after six or eight months in a jar, it still has that really bright color and flavor.**

Once I realized how amazing the jam pot was, I bought my assistant and myself bigger Mauviel versions. Now we have three pots going throughout the summer season so that we have plum-apricot and raspberry jams to help us through the sad winter months. We put them on ice cream sandwiches at State Bird Provisions, and at The Progress we're doing a greengage plum jam with a pistachio cake and chocolate sauce.

With time, the copper gets a patina. My pots definitely aren't as shiny as they once were, but to me that's part of the appeal. When I use one, I feel connected to the lineage of jam makers from...forever. You can imagine using it in the French countryside. There's that romantic aspect of it that I like so much.

"The pot makes the shiniest, sexiest jam you can imagine. The copper allows you to get more in tune with your jam."

We're Jamming

You could make jam in almost any pot. But pastry chef **Nicole Krasinski** is here to tell you why you shouldn't

▶ **FIVE YEARS AGO**, 20th Century Cafe owner Michelle Polzine gave me an antique Hungarian copper jam pot for my birthday. As soon as I made my first batch in it, I was like, "Ohhh, this is why people use these." The pot makes the shiniest, sexiest jam you can imagine.

One major difference is texture. Run a rubber spatula across the bottom of a stainless-steel pot and there's a little bit of a drag. With copper, it's completely smooth, so you can really detect the differences in the jam itself. It's kind of like making bread, when you're really listening to the dough and looking at it. The copper allows you to get more in tune with your jam.

At the restaurants, we look forward to jam season all year long pretty much because we get to use the pots. And when we're not using the antique pot that started it all, we put it on display because it's so beautiful. Last winter at State Bird, it held napkins. We also lend her out to friends. I have one friend who gave me this amazing apricot *confiture* recipe, and every year she borrows it because she has a small apartment. So that pot definitely makes its rounds.

—AS TOLD TO JULIA BAINBRIDGE

Nicole Krasinski is the pastry chef at *The Progress* and BA Hot 10 winner *State Bird Provisions* in San Francisco.

ADVERTISEMENT

styling SUMMER

ENTERTAIN WITH A MIX OF FORM AND FUNCTION THIS SEASON

Fresh summer bounty is a canvas for creativity in the kitchen, and for stylist and lifestyle correspondent Natalie Decleve, playing with different flavors goes beyond the plate. Natalie infused her creative flair into the BA Kitchen and brought her favorite grilling festivities inside, using cool curated finds to prep a feast for friends. →



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Kitchen

> RECIPES, TIPS, AND MENU IDEAS FROM OUR EXPERTS

SUMMER
LOVING

**fast,
easy,
fresh**

► How do you improve on a classic Caprese? Grill your tomatoes—then turn the salad into a **Charred Caprese Sandwich**. First, you'll need a spread for the bread: Mix $\frac{1}{2}$ cup mayonnaise, 2 tsp. Dijon mustard, and 1 tsp. fresh lemon juice in a small bowl; season with salt. Then, combine 1 thinly sliced large shallot, 1 finely grated garlic clove, and 3 Tbsp. red wine vinegar in another bowl; season with salt. Let sit 10 minutes. Split a baguette in half lengthwise, brush cut sides with olive oil, and grill over medium-high. Transfer to a plate;

season with salt. Set a large cast-iron skillet on grill grate and let it get hot. Drizzle 3 cups cherry tomatoes with some olive oil and toss to coat. Grill in skillet, shaking pan often, until blistered, about 3 minutes. Mix into shallot mixture. Let cool slightly. Add a big handful of torn basil and parsley leaves and a smidge of finely grated lemon zest and toss to combine. Season with salt and pepper. Spread bread with mayonnaise mixture. Top with torn fresh mozzarella (about 4 oz.) and tomato salad; sprinkle with crushed red pepper flakes.



FAST, EASY,
FRESH



HOT TAKE ON...

JERK

> Typically, jerk spice refers to a marinade of allspice, Scotch bonnet peppers, ginger, and thyme.

We opted for a blend of spice-cabinet staples: cayenne instead of Scotch bonnet, cinnamon, clove—and, of course, allspice.

This spice rub does wonders for chicken, pork, and (weird but true) popcorn.



Jerk Alert

We took traditional Jamaican jerk spice and...simplified it. Before you call the authenticity police, give it a try on roast chicken legs

Jerk Spice–Rubbed Chicken Legs

4 SERVINGS

- 1 4" piece cinnamon stick
- 1 Tbsp. plus 1 tsp. allspice berries
- 2 tsp. black peppercorns
- 2 tsp. whole cloves
- 2 Tbsp. light brown sugar
- 1 Tbsp. plus 1 tsp. dried thyme
- 1 tsp. cayenne pepper
- ¼ cup olive oil
- 4 chicken legs (thigh and drumstick)
- Kosher salt

SPECIAL EQUIPMENT: A spice mill or a mortar and pestle

Preheat oven to 425°. Whack cinnamon stick with the back side of a chef's knife to break into small pieces. Toast cinnamon, allspice, peppercorns, and cloves in a dry small skillet over medium-high, tossing, until fragrant, about 2 minutes; let cool.

Grind spices, brown sugar, thyme, and cayenne in spice mill or with mortar and pestle to a fine powder. Mix oil and 2 Tbsp. spice rub in a small bowl (save remaining rub for another use). Rub chicken legs with jerk spice mixture; season with salt. Place on a rimmed baking sheet and bake until golden brown and cooked through, 30–35 minutes.

DO AHEAD: Jerk spice can be made 3 months ahead. Store airtight at room temperature.

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**HOW TO...
SPIKE YOUR SODA**

> To take these tonics into party mode, double any recipe and add 8 oz. alcohol. Try vodka in the turmeric tonic, mezcal with the hibiscus, and white rum in the honeydew soda.



Keep Your Cool

True, these concoctions are slightly more complex than lemonade. But so are most relationships

Hibiscus, Orange, and Vanilla Agua Fresca MAKES 4

Scrape vanilla seeds from **1 vanilla bean**, split in half lengthwise, into a medium saucepan and add pod, **1 Thai chile**, split in half lengthwise, **four 3" strips orange zest**, **½ cup dried hibiscus flowers** or **24 hibiscus tea bags**, **½ cup sugar**, and 2 cups boiling water. Let steep until infusion cools to room temperature, 25–30 minutes. Strain through a fine-mesh sieve into a large bowl, pressing on solids. Stir in **½ cup fresh lime juice** and 2 cups cold water; chill agua fresca 1 hour.

Divide agua fresca among ice-filled glasses. Garnish with **lime wheels**.

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

Never underestimate black peppercorns! Their heat sneaks up on you in this turmeric tonic.



Honeydew, Cucumber, and Mint Soda MAKES 4

Purée **6 cups 1" pieces honeydew**, **2 medium Persian cucumbers** or **1 English hothouse cucumber**, **peeled, coarsely chopped**, **¼ cup (packed) mint leaves**, and a **pinch of kosher salt** in a blender until smooth. Strain through a fine-mesh sieve into a large bowl (do not press on solids, which would make the mixture cloudy). Stir in **3 Tbsp. fresh lime juice** and chill 1 hour.

Divide honeydew purée among ice-filled glasses. Top off with **club soda** and garnish with **mint sprigs**.

DO AHEAD: Honeydew purée can be made 1 day ahead. Cover and chill.

Turmeric-Ginger Tonic with Chia Seeds MAKES 4

Blend **one 4" piece peeled ginger**, **coarsely chopped**, **one 4" piece peeled turmeric**, **coarsely chopped** (or **½ tsp. dried turmeric**), **¼ cup honey**, **¼ cup fresh lime juice**, **2 tsp. black peppercorns**, and 3 cups water in a blender until smooth. Strain through a fine-mesh sieve into a large bowl. Stir in **1 Tbsp. chia seeds** and let sit until seeds begin to swell, 8–10 minutes.

Divide tonic among ice-filled glasses. Top off with **club soda** and garnish with **thyme sprigs**, if desired.

DO AHEAD: Tonic can be made 1 day ahead. Cover and chill. Stir vigorously before topping off with club soda.



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**MORE WAYS TO...
USE THIS
MARINADE**

1 Rub onto chicken before roasting

2 Sauté with mushrooms

3 Drizzle over grilled shrimp

4 Add a few spoonfuls to cooked hardy greens

5 Dress bok choy before grilling

Serious Chops

A heavy-hitting marinade and an unexpected plum and herb salad transform pork rib chops into an irresistible summer meal

Vietnamese-Style Pork Chops with Fresh Herb Salad

4 SERVINGS

- 1** large shallot, chopped
- 3** garlic cloves, chopped
- 1/3** cup (packed) light brown sugar
- 1/4** cup fish sauce
- 2** Tbsp. dark or regular soy sauce
- 2** Tbsp. vegetable oil
- 2** tsp. freshly ground black pepper
- 4** 1/4"-1/2"-thick bone-in pork rib chops
- Kosher salt
- 3** firm red plums, cut into 1/2" wedges
- 2** scallions, dark- and pale-green parts only, thinly sliced
- 1** Fresno chile, thinly sliced
- 2** cups torn mixed herb leaves (such as Thai or sweet basil, cilantro, and/or mint)
- 1/2** cup bean sprouts
- 2** Tbsp. unseasoned rice vinegar
- Lime wedges (for serving)

Blend shallot, garlic, brown sugar, fish sauce, soy sauce, oil, and pepper in a blender. Transfer marinade to a large resealable plastic bag. Add pork chop and turn to coat. Seal bag, pressing out air; chill at least 1 hour and up to 12 hours.

Prepare a grill for medium-high heat. (Alternatively, heat a grill pan over medium-high.) Remove pork chops from marinade, letting excess drip back into bag; season both sides with salt. Grill pork chops, turning once, until lightly charred, about 2 minutes per side.

Meanwhile, toss plums, scallions, chile, herbs, bean sprouts, and vinegar in a large bowl. Season with salt; toss again.

Serve pork with salad and lime wedges.





FAST, EASY,
FRESH

RIFF ON IT
WHY NOT TRY:

- Strawberry + rhubarb + black pepper
- Peach + blueberry + allspice
- Apricot + raspberry + ginger
- Pear + fresh cranberry + cinnamon

One Crumble, Any Fruit

Once you nail this foolproof process, you can make a fruit crumble any time, anywhere

STEP 1
KNOW THE RATIO

Memorize this: Equal parts oats to flour. For this version, we combined $\frac{1}{2}$ cup old-fashioned oats, $\frac{1}{2}$ cup all-purpose flour, and $\frac{1}{2}$ cup whole wheat flour.

STEP 2
PROFILE THE FLAVOR

Cinnamon is standard, but ground cardamom, ginger, allspice, or nutmeg work well too. We added $\frac{1}{4}$ cup (packed) dark brown sugar, $\frac{1}{2}$ tsp. ground cinnamon, and $\frac{1}{2}$ tsp. kosher salt to the oat mixture.

STEP 3
USE YOUR HANDS

It's not worth breaking out a food processor when your hands are the perfect tools for the job. Cut 6 Tbsp. chilled unsalted butter into pieces and work into the dry ingredients with your fingertips until no dry spots remain.

STEP 4
FREESTYLE THE FILLING

The beauty of a crumble is that it works with practically any fruit. Gauge how much sugar to add based on the fruit's sweetness: We added $\frac{1}{2}$ cup granulated sugar to 1 $\frac{1}{2}$ lb. Pink Lady or Honeycrisp apples (about 3), cut into 1" pieces, and 12 oz. rhubarb (about 8 stalks), cut into $\frac{1}{2}$ " pieces. Toss with 1 Tbsp. fresh lemon juice and 1 tsp. vanilla extract.

STEP 5
DON'T RUSH THE CRUMBLE

Short of forgetting it in the oven and straight-up burning the top, it's hard to overcook a fruit crumble. Butter a shallow 2-qt. baking dish, scrape in the fruit filling, and scatter the crumble over top. Place dish on a foil-lined rimmed baking sheet and bake at 350° for 35–50 minutes. Don't pull it out until the topping is browned and the juices are lively and bubbling.



CRUMBLE RECIPE BY CLAIRE SAFFITZ • FOOD STYLING BY SUE LI • PROP STYLING BY ELIZABETH JAIME • ILLUSTRATIONS BY JOE WILSON.



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KID
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rolling with it

When *BA*'s **Andrew Knowlton** puts his daughters to work in the kitchen, the result is veg-packed **summer rolls** that turn dinner into an art project



△
Are you ready to
(summer) roll?
See *Prep School*,
p. 109, for step-by-
step instructions.

► **My daughters love to help me cook.** They also like to do things such as touch the handles of smoking-hot cast-iron skillets while my wife, Christina, and I aren't watching. There was that time Julep, my seven-year-old, attempted to flip a waffle with her hands and the night that Signe, my four-year-old, thought she could test the doneness of pasta by sticking her finger into boiling water. The concept of cause-and-effect is, clearly, something they've yet to grasp.

Which brings me to no-cook summer rolls, or, as they're known in Vietnam, *goi cuon*. The girls love customizing their own—stuffing all kinds of fresh, crunchy vegetables inside a see-through rice wrapper and rolling it up. I love

them 'cause we can still “cook” together, without worrying about a trip to the ER.

To make them, first soak a fistful of **thin rice noodles** in boiling water for a few minutes until softened, then rinse under cold water until chilled. Fill a baking dish with warm water and soak **round rice-paper wrappers** until just pliable but not limp, about 20 seconds. Lay one flat on a cutting board and fill with some rice noodles and whatever **vegetables, herbs, and leftover meats** you have in the fridge (see right).

Then comes the fun part: Tuck in the ends and wrap them into tight cylinders like burritos. Last, we whisk together this **Simple Ponzu Sauce** (see right). Now, if I could only get the girls to clean up.





Have Your Fill

These summer rolls are infinitely customizable. Set out a bunch of fillings, and let the kids choose their combinations. A few ideas:

- Thin rice noodles (mai fun)
- Shredded rotisserie chicken
- Cooked shrimp, halved lengthwise
- Thinly sliced firm tofu
- Thinly sliced bell pepper
- Carrot matchsticks
- Cucumber matchsticks
- Sliced avocado
- Thinly sliced red chile
- Cilantro leaves
- Mint leaves
- Basil leaves

Simple Ponzu Sauce

Because what fun are summer rolls without something to dip them in?

Combine **1 tsp. sugar** and **1 Tbsp. warm water** in a small bowl, stirring to dissolve sugar. Stir in **1 Tbsp. fresh lime juice**, **1 Tbsp. mirin (sweet Japanese rice wine)**, **1 Tbsp. soy sauce**, and **1 Tbsp. unseasoned rice vinegar**. Makes about $\frac{1}{4}$ cup



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THESE HOT DOGS ARE ALL GROWN UP.



BA'S
BEST

hey, shortcake!

You're looking at the quintessential June dessert, perfected by the BA Test Kitchen. Here's how it's done

by Chris Morocco



THE BERRIES

How do you make great berries taste even better? Double down! Leave half raw for big berry flavor, and cook the other half to a lush compote. When reunited, they meld into a fresh-tasting überberry.

THE CREAM

It should be barely sweetened and whipped until soft and pillowy—just stiff enough to support the weight of the top shortcake without spilling over the sides.

THE ASSEMBLY

Garnishes like mint leaves only complicate things. You want a split shortcake, a layer of berries, and a crown of whipped cream. Done.

THE RISE

Using an ice cream scoop to shape the dough makes for a compact, mounded dome, allowing the cakes to open upward as they bake instead of flattening out. A brief pre-oven chill amps up this effect.

THE SHORTCAKE

Your foundation is everything. Sponge cakes turn to mush, while flaky biscuits lack the crumb to stand up to juicy fruit. We found the sweet spot, achieving ultra-tenderness via a surprising trick: hard-cooked egg yolks in the batter that stall gluten development.

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**The Hard
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for more than
shortcakes.
See Prep School,
page 113.



BA's Best Strawberry Shortcake

SHORTCAKES

- 2 hard-boiled egg yolks, cooled
- 1½ cups all-purpose flour
- 3 Tbsp. semolina flour or fine-grind cornmeal
- 1 Tbsp. baking powder
- ¼ tsp. kosher salt
- 3 Tbsp. granulated sugar
- 6 Tbsp. chilled unsalted butter, cut into pieces
- ¾ cup plus 2 Tbsp. heavy cream Sanding or granulated sugar (for sprinkling)

ASSEMBLY

- 1½ lb. strawberries (about 1 qt.), hulled, halved, quartered if large
- ¼ cup granulated sugar
- 1 tsp. finely grated lemon zest
- Kosher salt
- 2 tsp. fresh lemon juice, divided
- 1 cup heavy cream
- 2 Tbsp. powdered sugar
- ½ vanilla bean, halved lengthwise

SHORTCAKES Preheat oven to 350°. Pulse egg yolks, both flours, baking powder, salt, and granulated sugar in a food processor to combine. Add butter and pulse until only pea-size pieces remain. Drizzle in ¾ cup cream, then pulse 2–3 times to barely incorporate. Transfer dough to a work surface and gently fold on top of itself several times just to bring it together and work in any dry spots.

Using a 2-oz. ice cream scoop, make 6 balls and place on a parchment-lined baking sheet. Do not flatten. (Or measure out mounded scoops with a ¼-cup measuring cup.) Cover and chill until cold, 20–25 minutes.

Brush tops of shortcakes with remaining 2 Tbsp. cream and sprinkle with sanding sugar. Bake until golden and sides are firm to the touch, 28–32 minutes. Let cool.

DO AHEAD: Shortcakes can be baked 1 day ahead. Store airtight at room temperature. Reheat before serving.

ASSEMBLY Toss strawberries, granulated sugar, lemon zest, and a pinch of salt in a medium bowl to combine. Transfer half of strawberries to a large saucepan and add 1 Tbsp. water; let remaining strawberries macerate while you bring strawberries in saucepan to a gentle simmer over medium-low. Cook, stirring occasionally and reducing heat if needed to keep at a low simmer, until strawberries are starting to break down and become jammy and liquid is syrupy, 12–18 minutes. Let cool, then stir in 1 tsp. lemon juice. Stir remaining 1 tsp. lemon juice into macerated strawberries.

Combine heavy cream, powdered sugar, and a pinch of salt in a medium bowl. Scrape in seeds from vanilla bean; reserve pod for another use. Beat cream until soft peaks form.

Split shortcakes and divide strawberry compote, macerated strawberries, and whipped cream among bottoms. Close with shortcake tops. 6 servings





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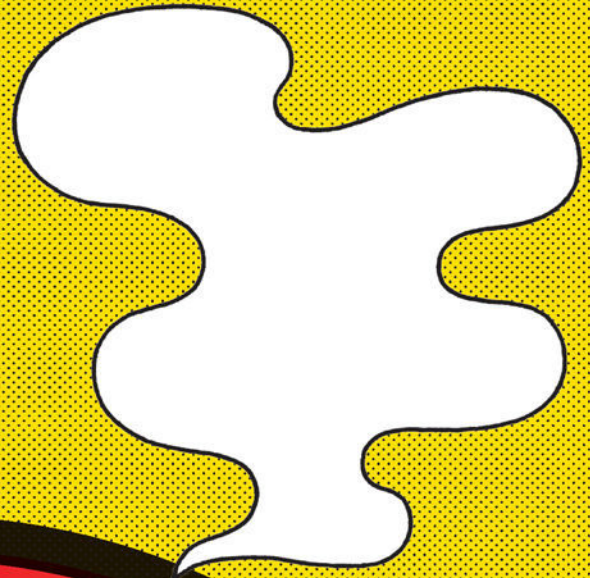


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fire when ready

Welcome to Grilling 101: Here's how to make the most of a charcoal chimney's worth of fuel, from blazing flames to the last dying ember

by Rick Martinez



Let's get fired up!

▶ Stuff two balled-up sheets of newspaper in the underside of the charcoal chimney. Fill the top chamber with charcoal briquettes. Remove the top grates from your grill, place chimney in the center, and light. About 15 minutes later, when the top coals are just starting to ignite, dump into the grill and replace grates.

RESTART! When coals are ashy but still glowing, keep on grilling. Nestle whole skin-on veg right in the coals, cover, and cook, turning occasionally, until flesh is tender. Eggplant, carrot, beet, mushroom, and onion.

MINUTE 45

LOW

HEAT

STAGE

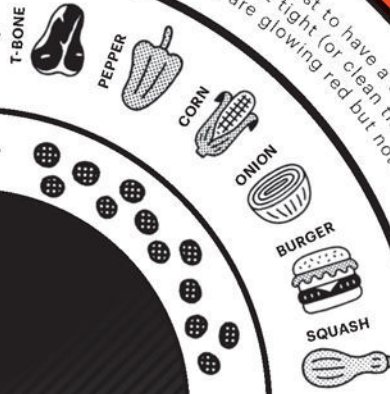
COOK THESE

COALS

MINUTE 5

HIGH

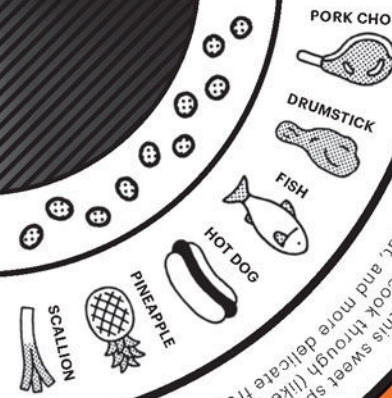
▶ When cooking on high, it's best to have a cool zone, so arrange all the coals on half of the grill. Sit tight (or clean the grill grates). After about 5 minutes, when coals are glowing red but not aflame, it's go-time.



MINUTE 25

MEDIUM

▶ Most of your cooking happens in this sweet spot. This is the moment for thicker cuts of meat that need time to cook through (like chicken), sweet marinades that will burn over high heat, and more delicate fruits and vegetables.





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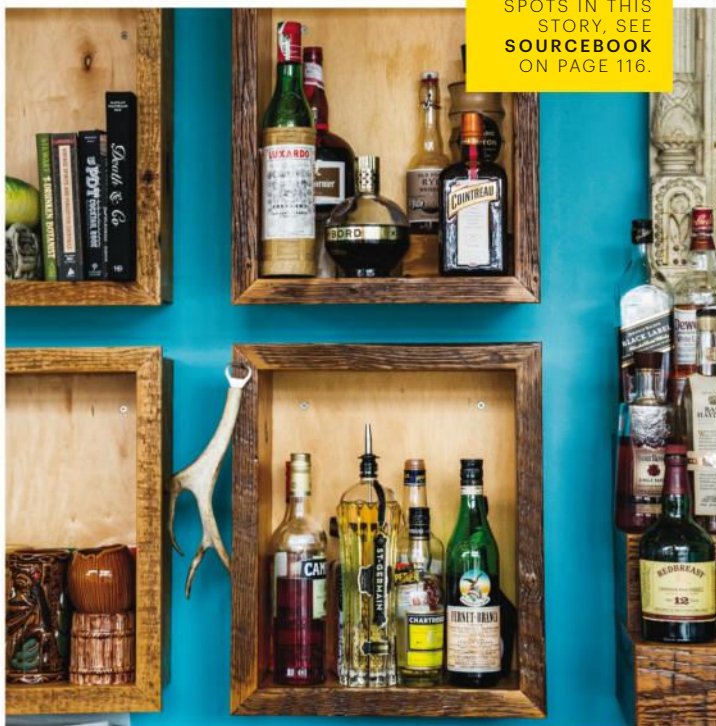
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FOR THE ADDRESSES OF THE SPOTS IN THIS STORY, SEE **SOURCEBOOK** ON PAGE 116.



small city, big meals

When you take a long weekend, every bite counts. So go to a place where you can walk from fresh oysters to a hip slice of pie with so much to devour along the way. Somewhere like Portland, Maine

▲ *Clockwise from top left: Dodge Cove, Flying Point, and Norumbega oysters at Scales; behind Eventide's bar; Eventide's fried-fish sandwich; Tandem's freshly baked treats.*



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WALK IT OFF

The airport is 15 minutes out, but don't rent a car. Take a taxi to downtown, then walk all weekend; no jaunt will be longer than 20 minutes or so.



Clockwise from left: On the wharf in the Old Port; radish snacks and groovy wine by the team behind *Drifters Wife*.



2 Find Joy in Munjoy Hill

In this formerly rough 'hood on the town's east side, factories have given way to homes with waterfront views, and shops and restaurants that lure visitors away from the Old Port. Here's how to while away an afternoon around Washington Avenue.

TERLINGUA

Grab a brisket sandwich with *rosado* beans smoked out back at this Texas-inspired BBQ joint. Add a michelada and forget you're practically in Canada.

OXBOW BREWERY

Stop in for a pint of local farmhouse ale (try the hoppy Crossfade) in this tasting room and bar; the barrel-aged beers they're serving are brewed in nearby Newcastle.

DRIFTERS WIFE AND MAINE & LOIRE

Wine and dine naturally at this bar and retail shop from a couple of Brooklyn restaurant vets. Sip a funky Chenin from the Loire and dig into sophisticated small plates—like

pan-roasted cod over a beef-tongue broth or radishes with citrus, rye, and bottarga—in the sunny dining room out front. Or pick up an offbeat bottle to go from the stamp-size retail cave tucked in back.

REPURPOSED

At this antiques store, browse 5,000 square feet of salvaged railroad signs, retro gumball machines, and Polaroids of the beach from the days before the town got hip.

EASTERN PROMENADE

Need a break from eating and drinking? Head to the far end of Portland's peninsula for dreamlike views of the Atlantic at this half-mile park.

► **Did someone say summer Fridays?** It's three-day-weekend season, but a short trip is no time to tackle a giant like SF or NYC, where you won't get your bearings before heading home. Instead, you want a smaller city, where you can hit every great restaurant without getting near a rental car or subway. (And it's summer, so it'd be nice to see some coastline.) In 2016, that spot is Portland, Maine, which has all the crunchy fried clams and tugboats of a classic New England getaway, along with the dining chops of a larger place. You'll get the lay of the land in a few hours, then build your own restaurant scavenger hunt from *crudo* to *khao soi*, with plenty of lobster rolls and natural wine in between. Everything is within walking distance, which comes in handy after you've had some cocktails. Still debating whether to take that day off? Portland has seven excellent reasons why you should. —*Kurt Soller*

PORTLAND: THE NEXT BROOKLYN?

Take it from Orenda and Peter Hale, the husband-and-wife duo behind *Drifters Wife* and *Maine & Loire*: "Everyone is doing something cool and artistic, which reminds us of when we were in Williamsburg—except people here are way more relaxed!"



SAY GOOD MORNING TO THE BEST BREAKFAST SANDWICH IN TOWN

Like many cooks in Portland, Lucy and Ian Dutch worked in fancier kitchens in fast-paced cities (New York, Boston) before deciding to move home to Maine. Unlike other chefs, they're making breakfast their thing. At **Dutch's**, they bake their own pastries, biscuits, and breads, then use them to create indulgent, hangover-killing sandwiches. Go for the fried chicken one, which melds crunchy thigh meat with a flaky biscuit and peppery Southern sausage gravy. And don't skip the hash browns—cubed and fried to crispy perfection—best enjoyed at a retro table with kitschy Maine murals behind you. Now you're in Vacationland.



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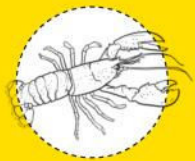
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Belong Anywhere

3 You Gotta Have Some Lobstah

There's not much waterfront dining in Portland—its harbor is still a working port. But if you head to the (very) new **Scales**, the latest from the team behind local classic Fore Street, you can enjoy a Maine-style lobster roll while staring out at the Casco Bay from the giant floor-to-ceiling windows. Here's how chef Michael Smith does his home state proud.

"It's the same yeast-risen dough as our Parker House roll, but baked in special hot dog bun pans. We split **the buns** down the middle and griddle them in butter."



CONSIDER THE LOBSTER... AS LEFTOVERS

Chef Smith on rolling the Maine way:

"Growing up, we'd eat lobsters about once a week—steamed and dipped in drawn butter. Any extra went into a bun the next day; we never shucked lobsters just to make rolls! So honestly, my favorite place to have one isn't in a restaurant. It's on a porch somewhere, with one of those cheap store-bought hot dog buns.

It's nostalgic, like a burger or hot dog; there's not a lot of food that's uniquely American like that, but the lobster roll is. Especially if you live in Maine, where if your family knows a lobsterman, you might even get the meat for free."

"In homage to the original Scales restaurant, from 2003, a little squiggle of **homemade mayo** on top. Not too much."

"You gotta serve it with **french fries**. Ours are blanched, then fried, and tossed with sea salt and black pepper."

"I like **chives** with lobster: The green contrasts, and they add a little of that raw onion thing, tamed by the lemon's acid."

"Four ounces of **lobster meat**: half claw, half tail, steamed and then cooled in the shell. We heat it slightly in melted salted butter; you don't want ice-cold meat on a warm bun."





SOME THINGS ARE TOTALLY ARTIFICIAL.

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4 Block Out Lunch

Did we mention that everything in Portland is close? Nowhere is that truer than at **Middle and Hampshire Streets**, where four of the city's best spots share sidewalks. Pick whichever has the shortest wait, or hit them all for one tasty afternoon.

EVENTIDE

Choose from the 16 types of oysters served at this airy nautical dining room. Once you've had your fill of the raw bar (and the fun condiments like cucumber and Tabasco "ice"), try a crab roll, which comes on a springy Chinese bun.

EAST ENDER

Across the street, a popular food truck has found a



permanent spot for its cheffed-out diner classics, like hake croquettes (a.k.a. fancy fish sticks!) and onion rings with *gochujang* ketchup, served by the nicest staff on the Eastern Seaboard.

THE HONEY PAW

The owners of Eventide created this modern pan-Asian joint next door, where handmade noodles or New England ingredients



make it into every dish, whether it's congee or Korean fried chicken. Restore yourself with smoked lamb *khao soi*, loaded with crispy egg noodles buried in coconut curry with fermented mustard greens.

DUCK FAT

Duck fat-fried Belgian fries, cut from Maine potatoes, await you in this pub-like burger parlor at the end of the block. Get the Thai chile mayo for dipping. And maybe a vanilla milkshake to go.

Clockwise from top left: *The Honey Paw's* *khao soi*; *bivalves and beers* at *Eventide's* bar; *East Ender's* *cheesy, spicy Smokestack Lightning burger*.



PUT 'ER TO BED

Built into the offices of the old *Portland Press Herald*, the *Press Hotel* has a serious newspaper theme. The rooms are big, the location is central, and the bar has solid drinks.



GO NORTH BY... SOUTH PACIFIC

It snows often here, which might explain why Portland's best bartenders are tiki-obsessed. Take in the salty air as you check out these two spots:



TEMPO DULU

It's a high-end Indonesian restaurant in a centuries-old inn, but the lobby bar is chill. The spicy *Wayang* has ginger, turmeric, and vodka.



RHUM

There's thatched grass and one of the city's only late-night menus. Get the King Kong Sledgehammer with rum, vodka, Galliano, brandy, and pineapple.



GET A SLICE BEFORE IT'S TOO LATE

True devotees of the West End's **Tandem Coffee + Bakery** know the best time to try Briana Holt's coconut-almond cream pie is when this gas-station-turned-café opens at 7 a.m. That way you're guaranteed to get some—the stuff sells out daily, with good reason. Plus, who wouldn't want to start the day with a top-notch espresso drink? The beans come from Tandem's Munjoy roastery.

7 Join the Night Crudo

Folks line up by 4 p.m. for one of the tables at **Central Provisions**, where gorgeously plated, ultrafresh *crudo* is king. A long weekend leaves no time for that wait, so swing by at 9:30 for a spot at the kitchen bar and front-row seats to watch the line cooks make smoked carrots with house-made goat cheese or crispy-skinned suckling pig. A second bar downstairs doubles as a local pub but serves the full menu; college kids drinking make a fun backdrop to impeccable cuisine.

a. Maine-raised *hiramasa* **b.** *Shiso* and *labneh purée* **c.** *Matcha tea-dusted rice crisps* **d.** *Benimosu vinaigrette* **e.** *Shiso ume* **f.** *Spring raab flowers*



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> **Don't let good food fall through the cracks!** To prevent foods like asparagus or shrimp from falling into the flames below, use a layer of Reynolds Wrap on the grill.

> **In a pinch without a grill brush** and need to clean your grill grates? Crumble a tennis-ball-size piece of Reynolds Wrap and, holding it with tongs, rub to remove burned-on food.

SHOT BY SIDNEY BENSON

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KANSAS CITY BURNT END SANDWICH

- 1 removed point from a whole smoked brisket, cut into 1" square pieces
- 1 cup beef broth
- 2 cups sweet BBQ sauce
- 4 hamburger buns
- Reynolds Wrap® Heavy Duty Aluminum Foil

DIRECTIONS

- 1** PREHEAT the grill to medium.
- 2** FORM 2 2-foot pieces of Reynolds Wrap® Heavy Duty Aluminum Foil into a large bowl like shape with the sides being about 2 inches tall and add it to the grill on medium heat.
- 3** ADD the cut up point from the whole smoked brisket to the foil bowl along with the beef broth and BBQ sauce and mix until combined.
- 4** COOK the brisket for 30 minute on medium heat with the grill door closed or until they appear to be caramelizing and deeply browned, almost as if it were burnt.
- 5** SERVE the BBQ burnt ends on hamburger buns.

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ben, jerry, and me

You'd think that being a senior editor at *Bon Appétit* was Julia Kramer's dream job. Actually, it was a high school gig scooping Phish Food and rolling waffle cones that taught her what happiness could be

THE FALL OF 2001 WAS A CRAPPY TIME any way you look at it, and it was also when the last few storefronts in a shopping center in town called Renaissance Place were scheduled to open. The development had a Saks Fifth Avenue, an independent bookstore, and an Italian-American restaurant called Rosebud. There was only one “Coming Soon” sign, however, that was of any interest to me, and that was the one for Ben & Jerry's. As a high school sophomore and self-identified hippie, I saw working at this ice cream franchise in the suburbs of Chicago not really as a job opportunity so much as a potentially transcen-

dent life experience: I could go beyond consuming Phish Food ice cream and be part of the culture that *created* Phish Food.

So I filled out my first job application. The night before my interview, I made a note card for each ice cream flavor and memorized the ingredients. I got the job. (There was no flavor quiz.) The training session was led by the store's owners, Patty and Dave, retirees who had recently married and were franchising a Ben & Jerry's as some sort of hobby. The staff consisted of Dave's daughters and around a dozen hacky-sack-playing Highland Park High School students. ►

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Scooping ice cream at Ben & Jerry's was where I found out how much my brain wanted and needed the act of cooking: messy but focused, challenging but mechanical.

► This arrangement lasted about two weeks, during which time pretty much all my fellow Phish Food fans either quit or were fired, mostly for not wanting to do basic things like clean the bathroom. The adolescent-Deadhead crew was replaced with people with actual work experience, and the only nonfamily members remaining among the original hires were me and a guy we'll call Benjy.

This was not a coincidence. My initial desire to work at Ben & Jerry's came from my love of gooey marshmallow swirls and fish-shape chocolate chunks, but it was sustained by two factors unrelated to my sugar addiction and aspiring tree-hugger identity. No, the reasons I kept working at Ben & Jerry's—the reasons I didn't actually mind cleaning the bathroom or washing so many dishes—were the following: (1) The infinite tiny demands of the shop (ringing up orders, juicing lemons, rolling waffle cones) did something to my brain that I hadn't thought possible. They muted the background noise of anxiety that played in my 15-year-old head, even after three years of therapy and a brief adventure in sleep therapy. (2) Benjy.

Benjy was my dream guy. He went to my rival high school. His higher rank of assistant manager entitled him to bring in CDs to play, and herein lay the crux of my attraction: his deep knowledge of Phish, the Dead, and, his personal favorite, Widespread Panic. If he so much as mentioned a memorable show (he'd been to hundreds), I'd download it that night on KaZaA (the days!). Our relationship peaked when he offered to loan me a Widespread tape, and he told me to come over to pick it up. Having decided to dedicate my sophomore year to Cherry Garcia rather than obtaining my driver's permit, I had to ask my grandma to drive me.

Even though I was so young that I still needed a work permit, after a couple of months I was promoted to line manager. To this day, it's the only raise I've ever received without asking for one. As my responsibilities grew, Benjy's petered off. He was gone for long stretches of time, following "Widespread." Patty and Dave became weary of what I considered his "chill nugget-ness," worrying that the

unmelodic jams he blasted might be alienating the families who made up our customer base. One day Dave made an announcement: Benjy was hereby forbidden from touching the stereo system. Only Patty and Dave could choose the music, which meant that thereafter we played exclusively the *O Brother, Where Art Thou* soundtrack. Of course, Benjy continued to play what he wanted when the owners weren't around, and then, of course, he got caught, and then, eventually, he no longer worked at the store. Soon after, my report card came in the mail, which was held up as evidence that Ben & Jerry's was impeding my schoolwork and therefore future. My parents demanded that I quit, threatening to inform Patty and Dave themselves should I not. I gave notice.

Junior year we read some Willa Cather book in English class, and the teacher asked each of us to write "an elegy." I wrote mine about working at Ben & Jerry's. Mr. Morris said that it was well written but that I'd written an ode not an elegy. He said that I needed to focus on the sense of loss I felt knowing that my Ben & Jerry's days were behind me—that it could not be my career.

I was livid. Working at Ben & Jerry's was the most fulfilling thing I had ever done; it gave me a sense of satisfaction that school never had. Why was Mr. Morris being such a classist? Here I had finally found something I loved doing, so why

was everyone telling me to stop, forever? I couldn't understand it. But whatever he said either worked or I guess reflected some greater truth because 15 years have passed, and I never worked another day at Ben & Jerry's.

My music taste changed in college, but I still did things that didn't make a lot of sense given all the other things that I should have been doing. Things like waking up early every Sunday to bake matcha cupcakes for the campus coffee shop. Or cooking half of the recipes from Martha Stewart's *Appetizers* in my dorm room. Or staying inside the beach house we rented during Senior Week to make dinner for a dozen people every night.

It's not that I intentionally sought out the hardest dishes or that I tried to chop so slowly; it's just how I've always done it. The longer it takes to make a croissant, the more ingredients on the list, the more challenging and time-consuming, the more appealing a recipe has always been to me. That's the best part, right? Measuring and stirring exactly as I'm told, my head feels clear from all the anxieties that are still so loud in my 30-year-old head. I assume it's what some people must feel when they go running, or when they get high, or when they arrange stamps into really nice patterns. I don't feel it consciously, and I'll readily admit that a lot of times, cooking does feel like a task: I hate doing it when I'm rushed. But those unnoticed moments of Zen must happen enough to keep me coming back, wanting nothing more than a couple of hours in the kitchen, deep in the vortex of the cutting board, stove, and sink. Far from being a blip, scooping ice cream behind the counter at Ben & Jerry's was the place I found out how much my brain wanted and needed the act of cooking: messy but focused, challenging but mechanical, all-consuming but unintellectual.

By the time I graduated college, the Ben & Jerry's in Highland Park had closed. The independent bookstore had closed. Rosebud had closed. A couple of years later, the giant Saks shuttered. Renaissance Place was for a short time a ghost town, a boom-era citadel where I'd once had my dream job. ■

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GRILL week



When you check out restaurants for a living, **WHAT DO YOU DO ON VACATION?** Avoid them at all costs. **ANDREW KNOWLTON** takes us to Maine, with simple advice for cooking, drinking, and relaxing with little but an open flame

photographs by
PEDEN + MUNK



**GRILLED
HALIBUT
NIÇOISE
WITH
MARKET
VEGETABLES**
P. 68



▶ I SPEND MOST NIGHTS EATING OUT.

But during my annual family vacation along the craggy shore of Rockport, Maine, I go on a weeklong restaurant sabbatical. I want to cook everything that I eat; I want to be in charge for a change. (Okay, maybe I sneak in a few fried clam baskets at the seafood shack.) But I don't want to be stuck in the kitchen, so my philosophy is simple: Breakfast aside, I grill everything. Yep, *everything*. Standing over the glowing coals of my PK grill with a whiskey soda in one hand and tongs in the other as I watch lobster buoys bob in the Penobscot Bay—that's my idea of summer nirvana.

Here's the way it works for me, and can work for you, too. I arrive and head to a farmers' market in nearby Rockland for fresh veg. I stock up on good sea salt, olive oil, and meats. Then I spend a few hours in the kitchen whizzing up multiuse blends that are my workhorses: [Charred Spring Onion Butter \(page 74\)](#) can be tossed with any [grilled vegetable](#); [Sesame-Lime Vinaigrette \(page 74\)](#) makes a killer salad dressing or marinade; and the [Green Olive Tapenade \(right\)](#) is terrific on [grilled fish Niçoise](#) and [toasted bread](#). Each evening I work through my grilling hits, and if we don't finish something, no problem; it'll all be perfect for lunch the next afternoon. Because at the end of the day there's no reason to waste one minute of your vacation cooking—or, even worse, cleaning up—inside. Go ahead, liberate yourself!

Grilled Halibut Niçoise with Market Vegetables

4 SERVINGS *If it looks good at the market, it will be good in this salad.*

- 4 large eggs
- 1½ lb. skin-on halibut fillets
- 2 Tbsp. plus ¼ cup olive oil
- Kosher salt, freshly ground pepper
- 2 lb. mixed vegetables (such as scallions, garlic scapes, Romano beans, halved small eggplants, halved baby or new potatoes)
- 4 cups torn lettuce leaves (such as romaine, red leaf, or butter)
- 1 cup Sun Gold tomatoes, halved
- 1 small bunch breakfast radishes, trimmed, halved lengthwise
- 1 cup Green Olive Tapenade (see recipe)

Cook eggs in a large saucepan of boiling water 7 minutes. Drain and place in a large bowl of ice water; let cool.

Prepare a grill for medium-high heat. Rub halibut with 2 Tbsp. oil; season with salt and pepper. Grill, skin side down, until skin is charred and fish is nearly cooked through, 5–8 minutes. Turn and grill just until cooked through, about 1 minute. Transfer halibut to a plate and remove skin.

Toss vegetables with remaining ¼ cup oil in a large bowl; season with salt and pepper. Grill, turning occasionally, until lightly charred and tender. Time will be different for each vegetable (about 2 minutes for scallions and garlic scapes, 4 minutes for Romano beans, 8–10 minutes for eggplants, 10–15 for potatoes). Transfer to a plate as they are done.

Carefully peel and halve eggs (yolks will still be a bit loose in the center). Arrange lettuce leaves on a platter and place halibut, grilled vegetables, tomatoes, radishes, and eggs in separate areas on top. Spoon some Green Olive Tapenade over; serve remaining tapenade alongside.

Grilled Clam Toasts with Lemon and Green Olives

4 SERVINGS *Italian-food purists might balk at the combination of clams and Parm, but we swear it's delicious.*

- 1 lemon
- 4 lb. littleneck clams
- 1 garlic clove, finely chopped
- ½ cup coarsely chopped parsley
- 1 tsp. crushed red pepper flakes

- ¼ cup olive oil, plus more for drizzling
- Kosher salt, freshly ground pepper
- 1 loaf crusty bread, halved lengthwise
- Green Olive Tapenade (see recipe)
- 1 oz. Parmesan, coarsely grated (about ⅓ cup)

Prepare a grill for medium-high heat. Cut lemon in half crosswise and thinly slice 1 half; remove seeds. Set remaining lemon half aside for serving. Grill lemon slices, turning occasionally, until lightly charred, about 2 minutes. Transfer to a cutting board and coarsely chop. Place in a medium bowl.

Using long tongs, place clams directly on grill. Carefully transfer to a large bowl as they open. (Try to save as much clam liquor as possible, but some will inevitably spill onto coals.) Let cool.

Remove clams from their shells and coarsely chop. Transfer clams and any liquor to bowl with lemon and add garlic, parsley, red pepper flakes, and ¼ cup oil; season with salt and black pepper.

Drizzle bread with oil and grill, turning halfway through, until toasted and lightly charred, about 5 minutes.

Top toasts with clam mixture, some Green Olive Tapenade, then Parmesan, dividing evenly; cut into pieces. Cut reserved lemon into wedges and serve alongside toast for squeezing over.

Green Olive Tapenade

MAKES ABOUT 3 CUPS *Cerignola and Castelvetro olives are big, briny, meaty, and sweet. If unavailable, use other types, or simplify with just one.*

- 10 oil-packed anchovy fillets, finely chopped
- 1 cup Castelvetro olives, pitted, crushed
- 1 cup Cerignola olives, pitted, crushed
- 1 cup coarsely chopped parsley
- 1 cup olive oil
- ¼ cup coarsely chopped, drained capers
- 2 Tbsp. finely grated lemon zest
- ¼ cup fresh lemon juice
- Kosher salt, freshly ground pepper

Mix anchovies, both olives, parsley, oil, capers, lemon zest, and lemon juice in a large jar or medium bowl; season with salt and pepper.

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



GRILLED
CLAM
TOASTS
WITH
LEMON
AND
GREEN
OLIVES

the iM-PaStA

You can't grill pasta. But you can take classic pasta flavors and pair them with something grillable, e.g., crusty bread. My go-to is a riff on spaghetti *alle vongole*. Toast long slabs of the best sourdough loaf you can find, then toss some littleneck clams on the grill and cover it. In a few minutes the shells will have popped open—nature's built-in timer. Chop the clams, mix with olive oil, garlic, parsley, and red pepper flakes, and spoon that on the bread. Boom—*pane alle vongole!* Versions of marinara "sauce" (grilled tomatoes and garlic, fresh basil) and carbonara (grilled shallots and bacon, lots of Parm) are other tasty options.



TaCO TiMe

Not sure what's for dinner? Taco-fy! Grilled fish, sliced skirt steak, and boneless chicken thighs are all no-brainers. But I like to go all gringo and wrap grilled sausages in tortillas.

There's probably a butcher who makes great links near you; mine is Maine Street Meats, which does smoky kielbasa and chorizo that I almost overcook so they get blistered and bubbly.

Add some grilled onions, scallions, and whatever peppers you can find, then wrap it all in tortillas that hit the grill too. Save that hot dog in the squishy bun for the ballpark.



**GRILLED
KIELBASA
TACOS**
P. 74



GRILL it All

I won't tell you what produce to buy 'cause it doesn't really matter—anything can be grilled. Okra? Yes. Green beans? Yes (though it helps if you have a grill basket or grill sheet). Even broccoli? Um, don't you know that charred brassicas are having a moment? My favorite grilled vegetable is sweet Maine corn. Don't bother shucking it; just throw the ears onto the grate until the husks are blackened all over. Stack them on the outer edge of the grill to keep warm while you cook whatever else you're serving.

WHOLE
CORN ON
THE GRILL
P. 74

POUND 'EM OUT

Who doesn't love that crispy char on grilled meats? The more surface area, the more of that addictive "bark," so get your proteins as flat as you can. The thinner the meat, the quicker it cooks; after about 3 minutes on each side over medium-high heat, it's done. (Less time cooking = more time watching that sunset!) While my lamb *scottadito* is resting, I like to toss cherry tomatoes or tiny marble-size fingerling potatoes in the oil and give them a 4-minute blister on the grill. And if you're not going to nibble off all the bits from the bones, pass them down to me, please.



LAMB CHOPS
SCOTTADITO
WITH
CHARRED
CHERRY
TOMATOES
P. 74

Grilled Kielbasa Tacos

4 SERVINGS *Make sure to cut the onions and peppers into big pieces so that they don't fall through the grill grates.*

- 1 red onion, quartered
- 2 red bell peppers, halved lengthwise, seeds removed
- 1 bunch scallions
- 3 Tbsp. vegetable oil
- Kosher salt, freshly ground pepper
- ½ cup fresh lime juice
- 1½ lb. kielbasa sausage, halved lengthwise
- 8 corn or flour tortillas
- ½ bunch cilantro
- Hot sauce and lime wedges (for serving)

Prepare a grill for medium-high heat. Toss onion, bell peppers, and scallions with oil on a rimmed baking sheet; season with salt and black pepper. Grill vegetables until lightly charred and tender, about 2 minutes for scallions and 10 minutes for onion and bell peppers. Transfer to a cutting board as they are done; let cool.

Slice onion into 1" wedges; place in a medium bowl and toss with lime juice. Remove skins from bell peppers, then cut into bite-size pieces; place in a small bowl. Place scallions on a platter.

Grill sausage, turning halfway through, until lightly charred and warmed through, about 5 minutes. Transfer to platter with scallions.

Lightly char tortillas and serve warm with kielbasa, scallions, onion, bell peppers, cilantro, hot sauce, and lime wedges for squeezing over.

Whole Corn on the Grill

4 SERVINGS *How to choose corn:*

Look for tight, squeaky, green husks and rows of kernels that feel taut and full when you run your hands over the cobs.

- 4 ears of corn, in husk
- Charred Spring Onion and Sesame-Chile Butter (see recipe)

Prepare a grill for medium heat. Grill corn, rotating occasionally, until husks are blackened (some will flake and fall off) and kernels are tender with some browned and charred spots, 25–35 minutes.

Let corn cool slightly, then shuck. Serve with Charred Spring Onion and Sesame-Chile Butter.

Charred Spring Onion and Sesame-Chile Butter

MAKES ABOUT 2 CUPS *Japanese shichimi togarashi is a blend of seven seasonings including chile, orange zest, and sesame seeds that can be found at Asian grocers.*

- 6 spring onions
- 1 Tbsp. vegetable oil
- Kosher salt, freshly ground pepper
- 2 Tbsp. shichimi togarashi or 1 Tbsp. crushed red pepper flakes
- 1 tsp. crushed red pepper flakes
- 1 cup (2 sticks) unsalted butter, room temperature

Prepare a grill for medium-high heat. Toss onions with oil on a rimmed baking sheet; season with salt and black pepper. Grill until lightly charred and wilted, about 3 minutes (extra-large bulbs will take a little longer). Let cool; finely chop.

Mix onions, shichimi togarashi, and red pepper flakes into butter in a small bowl; season with salt and black pepper.

DO AHEAD: Butter can be made 1 week ahead. Cover and chill. Bring to room temperature before using.

Lamb Chops Scottadito with Charred Cherry Tomatoes

4 SERVINGS *Rib chops can be pricey.*

This same preparation works well on lamb loin chops, too.

- 4 garlic cloves, finely chopped
- ½ cup finely chopped rosemary
- ¼ cup olive oil, plus more for drizzling
- 12 lamb rib chops (about 2½ lb. total)
- Kosher salt, freshly ground pepper
- 1 lb. cherry tomatoes, preferably on the vine

Combine garlic, rosemary, and ¼ cup oil in a large bowl. Working one at a time, pound lamb chops between 2 sheets of plastic wrap to about ¼" thick; trim any excess fat. Season with salt and pepper and add to marinade; turn to coat. Cover and chill at least 2 hours and up to 1 day.

Prepare a grill for medium-high heat. Remove lamb chops from marinade and wipe off marinade. Grill lamb chops, turning often and moving around on grill as needed, until charred on both sides, about 3 minutes. Transfer to a platter.

Drizzle tomatoes with oil; season with salt and pepper. Grill in a grill basket or large cast-iron skillet until lightly charred and blistered, about 4 minutes.

Serve tomatoes alongside lamb.

Grilled Chicken Wings with Shishito Peppers and Herbs

4 SERVINGS *Steady medium heat is best for grilling wings; they need time for the fat to render and the skin to crisp.*

- 3 lb. chicken wings, flats and drumettes separated if desired
- Kosher salt, freshly ground pepper
- 1¼ cups Sesame-Lime Vinaigrette (see recipe), divided
- 1½ cups shishito peppers
- 2 Tbsp. vegetable oil
- 1 red jalapeño or Fresno chile, thinly sliced
- 1½ cups mixed tender herbs (such as mint, cilantro, and/or basil)

Season chicken wings with salt and black pepper, place in a large resealable plastic bag, and add 1 cup vinaigrette. Seal bag and turn to coat; chill at least 2 hours and up to 1 day.

Prepare a grill for medium heat. Grill chicken, turning occasionally, until wings are evenly charred and cooked through, 8–10 minutes if separated, 12–15 minutes if left whole. Transfer to a platter.

Meanwhile, toss shishito peppers and oil in a medium bowl; season with salt and black pepper. Grill, turning occasionally, until charred in spots and blistered, about 3 minutes. Transfer to platter with wings.

Scatter jalapeño and herbs over wings and shishito peppers. Drizzle with remaining ¼ cup vinaigrette.

Sesame-Lime Vinaigrette

MAKES ABOUT 2 CUPS *An unbeatable basic dressing that's equally delicious on a rice bowl, a pile of wings, or a crunchy carrot salad.*

- 1 large shallot, finely chopped
- 1 cup fresh lime juice
- Kosher salt, freshly ground pepper
- ½ cup toasted sesame oil
- ½ cup vegetable oil
- ¼ cup soy sauce
- 2 Tbsp. honey or maple syrup

Combine shallot and lime juice in a large jar or medium bowl; season with salt and pepper and let sit 10 minutes.

Add sesame oil, vegetable oil, soy sauce, and honey to shallot mixture; cover and shake (or whisk) to combine. Season with salt and pepper.

DO AHEAD: Vinaigrette can be made 1 week ahead. Cover and chill. Shake to reincorporate just before serving.

Just Wing it

Can we all agree that eating with your hands makes food taste better? Good. When I make these grilled wings for my daughters, I instantly become the greatest dad in the world. They love how the skin turns all burnished and crunchy and the meat takes on an almost jerkylike texture. Plus, hey, they take half the time as chicken thighs. Add some shishito or Padrón peppers for a kick the adults will dig.



GRILLED
CHICKEN
WINGS WITH
SHISHITO
PEPPERS
AND HERBS



high and MIGHTY

Just add soda and you have an effortless **COCKTAIL**. Serve it in a retro **HIGHBALL GLASS** and you've got a party



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Is there a better
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**FARMERS' MARKET
PRODUCE** than crispy,
chewy **GRILLED PIZZA?**
We think not

by AMIEL STANEK and CHRIS MOROCCO
photographs by PEDEN + MUNK

grilled pizza 2.0

► **PIZZA THRIVES ON HEAT**—lots of scorching heat to get that crust to spring into bubbly, blistered shape, to melt cheese, and to perform the too-many-to-count alchemical tasks required to turn a disk of dough into basically the best food there is. Which is why the grill is a pizza's best friend: It generates way more heat than most home ovens can, getting you closer to the fiery conditions created by a proper pizzeria's deck oven. We like to take it one step further by placing a ceramic pizza stone on our grill, letting it get wicked hot, and using that as the platform for our smoky backyard pies. It harnesses and evens out all that obscene heat, kind of like the floor of a pro pizza oven, meaning you can throw down your dough, top it, close the lid, and let the combo of direct and ambient heat work its magic, no flipping required. Don't get us wrong, we'll never say no to grill-marked pizzas cooked right on the grates (for our method, see Prep School, page 115). However you do it, the deck is stacked for success: The sun is shining, you've got a bounty of summer produce at your fingertips, and there's ice-cold beer in the cooler. Happy summer.



THE INGREDIENTS



THE DOUGH

Honestly, we usually start with premade dough from the supermarket or the neighborhood pizzeria—#summer. An 8-oz. ball will make a 12"-14" round, which is the max most stones can handle. Let it sit at room temp until it's pliable—a half hour to an hour—before stretching it on a well-floured surface.

THE SAUCE

For summer pies we use a dead-simple passata—what the Italians call whole canned tomatoes that have been crushed by hand or with a food mill, thinned with a bit of their juices, and seasoned with salt. Apply the sauce sparingly; it should look like not enough, otherwise your pie will go soggy. One 28-oz. can is enough for four pies.

THE CHEESE

We like to double up, combining something mild and melty—think torn mozzarella, Fontina, or ricotta—with a hard cheese like Parmesan or aged provolone. What is true of all toppings is especially true here: Restraint is key. "Extra cheese" may sound cool, but it's a good way to turn the middle of your pie into fondue soup.

THE TOPPINGS

If we wouldn't eat it out of hand, we won't put it on a pizza. That means that meats like hot Italian sausage should be browned, tough greens need to be wilted, and crisp veggies like fennel should be thinly sliced before they're used as toppings. And remember: restraint! Less is more.

THE FINISHER

A final touch separates a ho-hum pie from a restaurant-worthy one. The heat of the grill can take the wind out of the freshest toppings' sails, so we add something bright—a flurry of fresh herbs, chiles, or a drizzle of honey or grassy olive oil—to the pizza once it comes off the grill. Oh, and flaky salt, obv.

THIS IS HOW WE DO IT

► Great grilled pizza is an art, not a science. Our method is really simple but, you know, everyone's rig is different, which means it might take a little trial and error before you start cranking out picture-perfect pies for a crowd.

► WE LIKE USING A GAS GRILL FOR THIS.

(I know, right? We never say that!) The even heat eliminates a huge variable. Place a pizza stone on the grates and set the burners beneath to medium-high. Allow the grill to heat, covered, with the stone inside. When the grill is super hot—a thermometer should register around 500°, about 10 minutes—remove the lid, place an 8-oz. ball of dough stretched to a 12"-14" oval on the stone, add your toppings, and brush the crust with a little olive oil. Replace the cover with vents open and cook until underside of crust is browned and cheese is bubbling, 7-9 minutes. Using a couple of large metal spatulas, transfer the pizza to a platter or board. Let cool for a few minutes, slice, and watch everyone freak out.

► WORKING WITH CHARCOAL?

The setup is a little different, but the method is the same. Once you get one chimney's worth of charcoal hot, spread the coals in a ring around the perimeter of the grill and set the grate on top. When the coals are glowing but no longer flaming, place the stone on the grate, cover, and preheat—20 minutes should get you to around 500°. Then proceed as described at left. One chimney should be enough for two or three pies.

ITALIAN BReAkFAsT

RICOTTA
+ SIZZLED
PANCETTA
+ EGGS
+ CRACKED
BLACK PEPPER
+ PARM
+ OLIVE OIL
+ FLAKY SALT



**PUT AN
EGG ON IT!**

We're officially inducting eggs into the canon of Great Pizza Toppings. To add a whole lot of drama and richness to your grilled pie, crack them directly onto the dough right when it hits the grill, then cover it. By the time that crust is bubbling and brown, the whites will be set and the yolks still runny.

the Balboa

CRUMBLED
HOT ITALIAN
SAUSAGE
+ MOZZ
+ CHARRED
SMALL ONIONS
+ CRUSHED RED
PEPPER FLAKES
+ CHILI OIL
+ OREGANO
+ FRESNO
PEPPERS





ALL GREEN EVERYTHING

There are those who insist on serving salad alongside pizza. And then there are those who'd rather just put a whole mess of greens right on their pie. (We're the latter, if you hadn't guessed.) We like to mix things up and top with a combo of charred hardy leaves and a ton of fresh torn herbs, which creates nice crisp-tender contrast.



gReen Goddess

- PESTO
- + FRESH GOAT CHEESE
- + GRILLED SWISS CHARD AND KALE
- + SCALLIONS
- + PARSLEY
- + BASIL
- + CHIVES

SKEWERS



▲
COCONUT-
MARINATED
SHORT RIBS
WITH
PEANUT-
CHILE OIL
P. 90

We're bringing **SKEWERS** back, with **CRISPY BACON RIBBONS**, tender **SHORT RIB BITES**,

GRILL!



▲
BARBECUE
PORK WITH
BLISTERED
CHILE-
PUMPKIN
SEED
SALSA
P. 91

by
CHRIS MOROCCO
photographs by
TED CAVANAUGH

and more **DIPPING SAUCES** and **BASTES** than you can shake a (long, pointed) stick at

fact:

▶ **LAST SUMMER**, nobody at *Bon Appétit* skewered. Why? Because when we think of skewers, we think of the thing that we're most likely to pass up at someone else's barbecue. Gloppy corn syrup-laced bottled-dressing marinades. Chewy nuggets of mystery meat held hostage by barely cooked hunks of onion and bell pepper. Not a good scene. So, always game for a challenge, we set out to redeem the humble kebab. We searched for cuts of meat that actually benefit from being put on a stick and figured out how to prep them for crispy, juicy success. We learned how to cook the meat so that it's always perfectly charred on the outside and tender within. We sought out ways to add bold flavor and texture before and after the skewers hit the grill. The result? Our backyard barbecues will never be the same—and neither will yours.



THE BA PARTY LINE

We don't put meat and veg on the same skewer.

(Those button mushrooms always seem like decoration anyway.) By focusing on one ingredient at a time, we're able to grill it to maximum effect—no more worrying about pulling insufficiently charred beef off the grill for fear of losing a cherry tomato.

2

look Beyond Cubism

▶ Square hunks of meat do not always a good skewer make. We found that different cuts need to be handled distinctly to reach their fullest meaty potential—which means you should be slicing them yourself and skewering them properly. It requires a smidge more thought, but the payoff is huge. Here are our three favorite techniques:



THE ACCORDION

Short rib shines when sliced against the grain into ribbons and threaded over and under onto skewers, creating folds that trap marinade—the move for bacon, too.



THE STACK

Long strips of chicken thigh and pork shoulder can become unruly, so we pile them onto skewers in as compact a stack as possible, creating a uniform shape that cooks evenly.



THE CUBE

Turns out lamb shoulder is best cubed, but how you thread makes the difference. Leaving room between each nugget allows heat to circulate, rendering the fat and browning all sides.

1

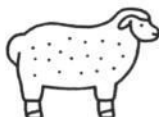
THE RIGHT CUT(S) FOR THE JOB

▶ The key to a knockout skewer? Being choosy at the butcher counter. After a lot of testing, we found that the ideal cuts were often (counterintuitively) boneless braising cuts. Full-flavored, well-marbled, and appealingly affordable, they welcome high heat and won't dry out the way leaner cuts tend to.



CHICKEN

Skinless, boneless thighs are our go-to. (Yeah, we say that a lot.) Unlike breasts, they'll stay juicy even if you overcook them a bit and require almost no work to get them ready for the grill.



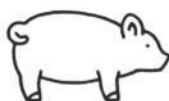
LAMB

There's just no reason to splash out for pricey loin or leg this summer; lamb shoulder is cheap, tender, and has exactly the ratio of lean muscle to fat that we look for in a grilling cut.



BEEF

Boneless short ribs beat out whatever "kebab meat" they're hawking at the supermarket. They're intensely beefy, with gorgeous marbling that encourages crispy bits.



PORK

You thought pork shoulder was just for braising and slow-roasting?! So did we! But we couldn't believe how well our favorite bargain-basement cut fared on the grill.



WOOD VS METAL: THE FINAL WORD



▲ DRY RUB

An instantaneous hit of seasoning that can be applied right before cooking. Since skewers cook so quickly, you don't have to worry about those spices burning.



TREAT 'EM RIGHT

► Now it's time to get creative. Small pieces of meat have lots of surface area, so whatever you coat them with—whether it's a marinade, a spice rub, or a baste—has a huge impact and lends complex, well-developed flavor to quick-cooking protein. Here's how we like to get fancy.



SWEET ON YOU

Smaller pieces of meat don't get the kind of grill time that, say, a 2-lb. steak does, which means getting the kind of char we all crave can be a challenge. That's why **sugar in some form appears in all of our pretreatments**, even if it's just the natural sweetness of coconut milk: It helps jump-start the caramelization process, getting you the results you're after more quickly.



▲ BASTE

It's never too late to add more flavor! Periodically brushing tangy bastes—or just some extra marinade—onto your meat while grilling adds layer upon layer of glazey deliciousness.

MARINADE

When it comes to large-format meat, we usually don't think marinades are worth it. But their flavor penetrates the pieces that we use for skewers in practically no time. Bonus: They tenderize, too!



Just make sure to handle them with care—they do, you know, get really hot.

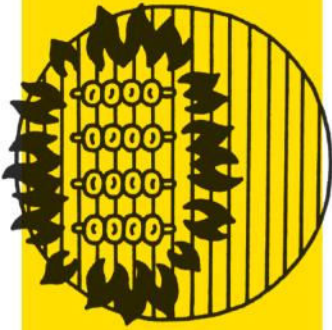
Thunder Group 10" Stainless-Steel Skewer, \$8 for 12; webstaurantstore.com

► Metal skewers don't catch fire, they don't need to be soaked in water (we always forget too), and you can reuse them indefinitely. We cooked with lots of lengths and shapes before we found The One: a 10" food sword with a just-sharp-enough point, a flat profile to prevent foods from spinning, and a large open ring at one end for easy gripping.

4

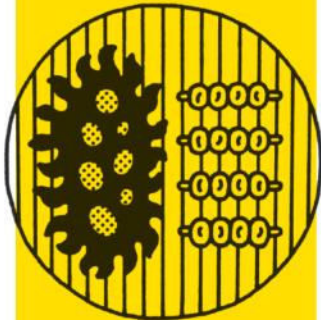
GRILL 'EM

► If you aren't already setting up a two-zone fire whenever you're grilling, you're definitely going to want to for these skewers. Banking the coals to one side of the grill, effectively creating a high-heat side (for searing) and a low-heat side (for cooking things through), gives you maximum flexibility and precision in your backyard meat cookery. But it also lets you toggle (quickly!) from high to low heat at a moment's notice, especially helpful when you need to rescue rich meats from those unfortunate (if inevitable) flare-ups.



ZONE 1

The hot side is where you'll develop a good initial crust on most skewers, but short ribs can cook fully over here.



ZONE 2

The cooler side is where you're going to gently finish meat after it's seared, as well as slowly crisp fatty bacon.





FINISH THEM!

► As with any other food, a finishing condiment, sprinkle, or sauce helps dress up a skewer and bring complex flavors into focus. Plus, let's be real: Meat on a stick isn't much to look at, so a bold garnish is definitely welcome.

<p>B</p> <p>CHILE-PUMPKIN SEED SALSA</p> <p>Smoky charred peppers, toasty seeds, and fresh cilantro play nicely with smoky BBQ-spice flavors.</p>	<p>C</p> <p>SCALLION-GINGER RELISH</p> <p>A blast of scallions, bright serrano pepper, and tart lime juice cuts right through the richness of fattier cuts.</p>	<p>D</p> <p>GARLIC YOGURT</p> <p>A simple savory yogurt brings balance to dry-rubbed proteins, offering creaminess and acidity in a single dollop.</p>	<p>A</p> <p>PEANUT-CHILE OIL</p> <p>Fragrant lemongrass-infused chile oil lends a prickle of warm heat, with crushed peanuts for bonus crunch.</p>
<p>E</p> <p>SESAME-CITRUS SPRINKLE</p> <p>An aromatic mix of sesame, chile flakes, chives, and lemon zest adds pops of flavor and texture to glazed meats.</p>			

▶ WHAT ABOUT THE VEGETABLES?

SOY-BASTED
CHICKEN
WITH SESAME-
CITRUS
SPRINKLE
P. 91

CUMIN-CHILE
LAMB WITH
GARLIC
YOGURT
P. 90



SWEET
AND SPICY
BACON WITH
SCALLION-
GINGER
RELISH
P. 90



► It's not that we don't like vegetables—we just think they belong on their own skewers, not riding shotgun with meat. Some vegetables actually make a lot more sense on a stick, which both keeps them from slipping through grill grates and makes them easier to move around. **Here's what we're grilling:** 🍄 Scallion segments 🍄 Onion wedges 🍄 Shishito peppers 🍄 Asparagus 🍄 Trumpet mushrooms

the RECIPES:



GRILL THE COVER

Sweet and Spicy Bacon with Scallion-Ginger Relish

4 SERVINGS *Be patient with these; they need to stay over indirect heat the whole time to minimize flare-ups. If you try to rush them, they'll burn to a crisp.*

RELISH

- 6 scallions, thinly sliced
- 1 serrano chile, thinly sliced
- 1 Tbsp. fresh lime juice
- 1 tsp. toasted sesame oil
- ½ tsp. finely grated peeled ginger
- ½ tsp. light brown sugar
- Kosher salt

BACON AND ASSEMBLY

Vegetable oil (for grill)

- 2 Tbsp. honey
- 2 Tbsp. sambal oelek
- 1 Tbsp. unseasoned rice vinegar
- 1 tsp. Sriracha
- ½ lb. thick-cut bacon
- Lime wedges (for serving)

SPECIAL EQUIPMENT: Eight 8"-12"-long metal skewers

RELISH Toss scallions, chile, lime juice, oil, ginger, and brown sugar in a medium bowl to combine; season with salt.

BACON AND ASSEMBLY Prepare a grill for medium-high, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Oil grates. Combine honey, sambal oelek, vinegar, and Sriracha in a small bowl; set glaze aside.

Thread bacon onto 6-8 skewers, folding back and forth in accordion style, and grill over indirect heat, turning every minute or so, until browned and crisp, 10-12 minutes. Baste with reserved glaze, turning every 30 seconds or so, until lacquered and slightly sticky, about 3 minutes (move to an even cooler spot if needed to keep glaze from scorching). Serve bacon with relish and lime wedges.

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

Coconut-Marinated Short Ribs with Peanut-Chile Oil

4 SERVINGS *Don't braise your short ribs—grill them. See Prep School on page 110 to learn why.*

PEANUT-CHILE OIL

- 1 lemongrass stalk
- 1 large shallot, chopped
- 2 garlic cloves, chopped
- 1 1" piece ginger, peeled, chopped
- ½ cup vegetable oil
- ½ tsp. kosher salt
- 4 guajillo or New Mexico chiles or 2 ancho chiles, seeds removed, flesh torn
- 1 tsp. crushed red pepper flakes
- ¼ cup crushed salted, roasted peanuts
- 2 tsp. fish sauce

SHORT RIBS AND ASSEMBLY

- 1¼ lb. boneless beef short ribs
- 1 lemongrass stalk
- 2 garlic cloves, finely grated
- 1 2" piece ginger, peeled, finely grated
- ¾ cup unsweetened coconut milk
- 2 Tbsp. fish sauce
- 2 Tbsp. light brown sugar
- 1 Tbsp. fresh lime juice
- 1 tsp. ground turmeric
- Vegetable oil (for grill)
- Kosher salt

SPECIAL EQUIPMENT: Eight 8"-12"-long metal skewers

PEANUT-CHILE OIL Remove tough outer layers from lemongrass. Trim off top third of stalk; discard. Bruise remaining stalk by whacking a few times against a cutting board. Transfer lemongrass to a small saucepan and add shallot, garlic, ginger, oil, and salt and bring to a gentle simmer over medium heat. Cook, reducing heat as needed to keep at a low boil, until shallot is soft and just beginning to turn golden around edges, 15-20 minutes. Remove from heat and add chiles and red pepper flakes, pushing down with a spoon and stirring occasionally until chiles soften slightly. Purée in a blender until chiles are broken down to small flecks

(be careful not to overprocess). Transfer to a small bowl; stir in peanuts and fish sauce.

DO AHEAD: Peanut-chile oil can be made 1 week ahead. Cover and chill. Bring to room temperature before using.

SHORT RIBS AND ASSEMBLY To make them easier to slice, freeze ribs just until very firm around edges, 20-30 minutes.

Meanwhile, remove tough outer layers from lemongrass. Finely grate bottom third of stalk; discard remainder or freeze for another use. Combine lemongrass, garlic, ginger, coconut milk, fish sauce, brown sugar, lime juice, and turmeric in a large resealable plastic bag. Slice short ribs lengthwise against the grain into ¼"-thick strips and add to bag. Seal bag, pressing out air, and chill at least 2 hours and up to 2 days.

Prepare a grill for medium-high heat; oil grates. Remove beef from marinade, letting excess drip off. Thread onto 6-8 skewers, folding back and forth in accordion style; season lightly with salt. Grill, turning once, until browned and just cooked through, about 5 minutes. Serve beef with peanut-chile oil.



GRILL THE COVER

Cumin-Chile Lamb with Garlic Yogurt

4 SERVINGS *A perfect cube is not essential, but try to get the lamb into roughly the same size pieces so they cook at the same rate.*

GARLIC YOGURT

- 1 garlic clove, grated
- ½ tsp. finely grated lemon zest
- 1 Tbsp. fresh lemon juice
- 1 cup plain Greek yogurt
- Kosher salt, freshly ground pepper

LAMB AND ASSEMBLY

- 2 Tbsp. cumin seeds
- 1 Tbsp. Sichuan peppercorns or 1 tsp. black peppercorns
- 2 tsp. caraway seeds
- 2 tsp. crushed red pepper flakes
- 1 tsp. sugar
- Vegetable oil (for grill)
- 1¼ lb. boneless lamb shoulder, cut into 1" pieces
- Kosher salt, freshly cracked pepper
- Finely grated lemon zest (for serving)

SPECIAL EQUIPMENT: A spice mill or a mortar and pestle; eight 8"-12"-long metal skewers

GARLIC YOGURT Stir garlic, lemon zest, and lemon juice into yogurt in a small bowl to combine; season with salt and pepper.

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

LAMB AND ASSEMBLY Coarsely grind cumin seeds, peppercorns, caraway seeds, red pepper flakes, and sugar in spice mill or with mortar and pestle until only a few whole spices remain.

Prepare a grill for medium-high, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Oil grates. Thread lamb onto 6-8 skewers, leaving a small gap between each piece of meat. Season with salt, then sprinkle generously with spice blend, pressing it onto the meat with your hands to help it adhere if needed.

Grill lamb over direct heat, turning every minute or so, until browned and beginning to char in spots, about 4 minutes. Move to cooler side of grill and continue to grill until lamb is cooked to desired doneness, about 4 minutes longer for medium-rare.

Top garlic yogurt with cracked black pepper and a little lemon zest. Serve alongside lamb.

DO AHEAD: Spice blend can be made 1 month ahead. Store airtight at room temperature.



Barbecue Pork with Blistered Chile-Pumpkin Seed Salsa

4 SERVINGS *You can always ask your butcher to slice the pork shoulder on the electric slicer for you, which will ensure even pieces and save you time.*

SALSA

- ¼ large white onion
- 2 jalapeños
- ¼ cup chopped cilantro
- ¼ cup finely chopped unsalted, roasted pumpkin seeds (pepitas)
- ¼ cup olive oil
- 3 Tbsp. fresh lime juice
- Kosher salt

PORK AND ASSEMBLY

- 1¼ lb. boneless pork shoulder (Boston butt)
- 2 Tbsp. light brown sugar
- 2 Tbsp. mustard powder
- 2 Tbsp. paprika
- 2 tsp. garlic powder
- 1 tsp. freshly ground black pepper
- ½ tsp. cayenne pepper
- Vegetable oil (for grill)
- Kosher salt

SPECIAL EQUIPMENT: Eight 8"-12"-long metal skewers

SALSA Cook onion and jalapeños over a gas burner, turning often, until charred and beginning to soften, about 4 minutes (alternatively, cook in a hot dry medium skillet, preferably cast iron). Let cool. Finely chop onion. Remove seeds from chiles and finely chop. Toss onion, chiles, cilantro, pumpkin seeds, oil, and lime juice in a small bowl. Season with salt.

DO AHEAD: Salsa can be made 1 day ahead. Cover and chill.

PORK AND ASSEMBLY Freeze pork until very firm around the edges, 20-30 minutes. Slice ¼" thick, then cut crosswise into 1½"-2" strips if needed. Cover and chill until ready to grill.

Mix brown sugar, mustard powder, paprika, garlic powder, black pepper, and cayenne in a small bowl to combine.

Prepare a grill for medium-high, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Oil grates. Thread pork onto 6-8 skewers, folding and piling onto itself to form a compact shape. Season with salt, then sprinkle generously with brown sugar mixture in several passes, allowing a few minutes between each for rub to adhere. Grill over direct heat, turning every minute or so, until browned and beginning to char in spots, about 4 minutes. Move to cooler side of grill and continue to grill until cooked through, about 5 minutes longer. Serve pork topped with salsa.

DO AHEAD: Dry rub can be made 1 month ahead; store airtight at room temperature.

GRILL THE COVER

Soy-Basted Chicken with Sesame-Citrus Sprinkle

4 SERVINGS *Soy adds saltiness along with a deep color to these skewers; the glaze would also be great on short ribs.*

SESAME-CITRUS SPRINKLE

- 2 Tbsp. toasted white and/or black sesame seeds
- 1 Tbsp. thinly sliced chives
- 1 tsp. Aleppo-style pepper or other mild red pepper flakes
- ½ tsp. finely grated lemon zest
- Kosher salt

CHICKEN AND ASSEMBLY

- ¼ cup (packed) light brown sugar
- ¼ cup mirin (sweet Japanese rice wine)
- ⅓ cup soy sauce
- ¼ cup unseasoned rice vinegar
- 1¼ lb. skinless, boneless chicken thighs
- Vegetable oil (for grill)
- Kosher salt

SPECIAL EQUIPMENT: Eight 8"-12"-long metal skewers

SESAME-CITRUS SPRINKLE Mix sesame seeds, chives, Aleppo-style pepper, and lemon zest in a small bowl to combine; season with salt.

CHICKEN AND ASSEMBLY Combine brown sugar, mirin, soy sauce, and vinegar in a small saucepan. Transfer ¼ cup mixture to a large resealable plastic bag. Working one at a time, slice chicken thighs in half lengthwise. Add to bag with marinade and massage marinade into chicken. Chill at least 2 hours or up to 12 hours.

Meanwhile, bring remaining marinade to a simmer over medium-high heat and cook until reduced by half and slightly thickened (just shy of syrupy), 8-10 minutes. Remove glaze from heat.

Prepare a grill for medium-high, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off). Oil grates. Thread chicken onto 6-8 skewers, folding and piling onto itself to form a compact shape. Season lightly with salt and grill over direct heat, turning every minute or so, until browned and beginning to char in spots, about 4 minutes. Move to cooler side of grill and continue to grill, basting lightly with glaze and turning every 30 seconds or so, until cooked through and coated with glaze, about 5 minutes longer. Serve chicken topped with sesame-citrus sprinkle.

DO AHEAD: Glaze can be made 12 hours ahead. Let cool; cover and chill. Bring to room temperature before using.

You'll never get **CHOCOLATE SAUCE** this gooey and rich from a squeeze bottle. Here's how to **FUDGE** it up all summer long

by **CLAIRE SAFFITZ**
photographs by **STEPHEN LEWIS**

**THE
RIGHT
N**



STOP IT NOW

There will be a moment at which it separates and you'll think you've blown it. Keep going! We walk you through it in **Prep School**, page 114.

FOOD STYLING BY VICTORIA GRANOF. PROP STYLING BY MARTIN BOURNE. MANICURE BY ROSEANN SINGLETON.



BA's Best Hot Fudge

Cook **1¼ cups heavy cream**, **⅔ cup (packed) dark brown sugar**, **½ cup brown rice syrup or dark agave nectar**, **2 Tbsp. unsalted butter**, and **¼ cup water** in a medium heavy saucepan over medium, stirring to dissolve sugar. Fit pan with a candy thermometer. Increase heat to medium-high and bring mixture to a boil. Cook, swirling pan occasionally (do not stir), until thermometer registers 220°, 6–8 minutes.

Remove pan from heat and remove thermometer. Add **5 oz. chopped unsweetened chocolate**; stir until melted and mixture is smooth. Bring to a boil over medium-high heat and cook, stirring and scraping down sides and bottom of saucepan, until thickened and bubbling rapidly, about 1 minute.

Remove from heat; whisk in **¼ cup unsweetened cocoa powder**, **2 tsp. vanilla extract**, and **¾ tsp. kosher salt**. Strain into a small bowl (it will look oily and separated at this point, but don't worry!); vigorously whisk 2 Tbsp. water into sauce to emulsify until smooth and glossy. Whisk in more water by the tablespoonful until sauce is pourable but still thick.

DO AHEAD: Sauce can be made 2 weeks ahead. Cover and chill. Reheat gently, reemulsifying and thinning with water as needed.
Makes about 2 cups

A GIRL AND HER GRILL

Set aside the burgers and dogs. One of Mexico's (and SF's) best chefs, **GABRIELA CAMARA**, will now school you on the art of MEXICAN GRILLING. Would you just look at that gorgeous red (and green) snapper?





**GABI'S
GRILL TIP**

Never let your fish stick to the grill again! Pat the skin side dry, which will encourage it to sear, not steam. And make sure your grill grates are hot, clean, and lightly oiled. (A grill basket also works.)

**CONTRAMAR'S
RED AND
GREEN GRILLED
SNAPPER**

P. 102

9

► **GABRIELA CÁMARA'S ROOFTOP** terrace in Mexico City sits like a treehouse overlooking the green canopy of the tony Condesa neighborhood. At its center is a massive hand-hewn dining table loaded with Casablanca lilies whose intense perfume mixes with smoldering mesquite from the nearby barrel grills. It's an intoxicating ambience even before the mezcal palomas start flowing.

The opportunity to cook for friends and family doesn't come around much these days for the 40-year-old chef and restaurateur, who splits her time between the perpetually packed Contramar, which opened in 1998, and her second restaurant, Cala, which was an instant success when it debuted in San Francisco last fall. It's an empire that started with a simple grilled fish: Cámara and her friends loved eating *pescado a la talla* on the beach while vacationing in Zihuatanejo on the Pacific coast. "I wanted to bring that feeling of leisure from a beach shack to an unpretentious, fresh, urban setting," she says. Indeed, Contramar (which translates to "against the sea") manages to reflect that breezy nature while also being a see-and-be-seen power lunch scene. It also launched the raw-tuna tostada craze in the city, which shows no signs of abating. Up north at Cala, though the menu

sings of Mexico's endless coastline—mussel tamales, opah *salpicón*, and black cod *mixiote* with greens and red chile adobo—she's not trying to replicate Contramar. (Even if it has that restaurant's same spirit of quality, generosity, and hospitality.)

Much of Cámara's food is grilled, and that casual outdoor vibe suits her personality: She's convivial, spontaneous, magnanimous—a wildly successful workaholic who barely breaks a sweat even standing over coals under the hot midday sun. "Grilling reminds me of a beach cookout, which is about gathering a special group of friends," she says. Today, almost everything is prepared over fire, starting with vegetables and chiles for salsas and marinades (charred flavors are intrinsic to Mexican grilled foods, Cámara notes). As friends and family trickle in, simple quesadillas of *quelites* (tender greens) and Toma (similar to a strained ricotta) go *comal*-to-mouth from the large clay disk placed directly on the grill.

Befitting the party's low-key communal style, everything is brought to the table as it's done; this is not a coursed meal. The spectacular centerpieces—pork tenderloin with a charred-chile crust; toasts piled with seared squid; and Contramar's iconic fish, recalling the Mexican flag with its red and green salsas against the snapper's white flesh—quickly disappear into tortillas; in the end, everything becomes a taco. Aside from a vibrant bean salad, there are no side dishes per se, just the obligatory tortilla trimmings of guacamole, refried black beans, red and green salsas, and limes picked from the trees that ring the terrace. The party drifts into the *sobremesa*, the post-meal period of lingering over drinks and conversation (and the reason that Friday lunch at Contramar can easily stretch into the early evening). A guest mentions that while Cámara was cooking for us, Keith Richards came into Contramar with a party of 15. "I hope he liked the food," Cámara says nonchalantly while scooping fish into a tortilla and refilling everyone's mezcal glass.



the Fish That Launched an Empire

Pescado a la talla, which doesn't readily translate to English, simply refers to grilled whole fish. To make it, Cámara butterflies a 4–5-lb. snapper, removing the spine and scoring the flesh. Then she makes two salsas—a green one with parsley and garlic, and a red one with five kinds of chiles and tomatoes—that she spoons on each half of the fish. The whole thing goes into a heavy iron grill basket called a *zaranda* and cooks skin side down over high heat for about 10 minutes before it's flipped, giving the red-and-green side a light char. (Our recipe, page 102, gets equally delicious results with smaller fish and a simpler process.) "When we began serving it at Contramar, this dish was a complete novelty," Cámara says. "It's all about experiencing the freshness of the Pacific beach while being in the city."



CLOCKWISE FROM TOP LEFT: Cocktails and wine with friends on Cámara's roof; Avocado-Tomatillo Salsa Verde (recipe, p. 101); Mezcal Palomas (recipe, p. 101); Cámara's famous *pescado a la talla* getting its char on; white onions, garlic cloves, serrano chiles, and plum tomatoes are blackened for Grilled Salsa Roja (recipe, p. 101); who wants a michelada?



**GABI'S
GRILL TIP**

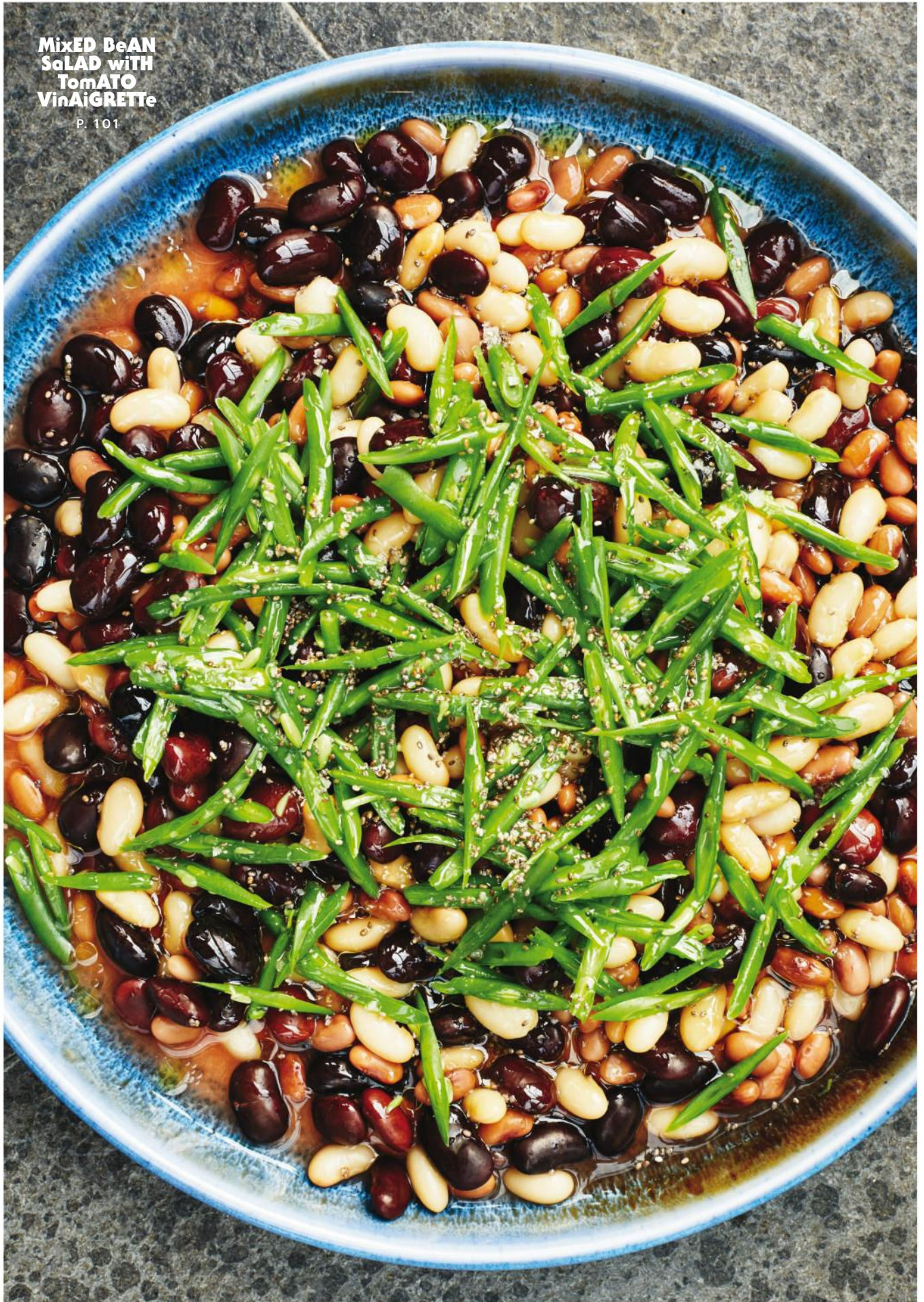
Throw a griddle or large cast-iron skillet on a hot grill, brush with a little oil, and wait a few minutes. Then you can heat quesadillas like they do on the street corners in Mexico.



**GRilled
gReens
AND chESE
qUESADILLAs**

**MixED BeAN
SaLAD with
TomATO
VinAiGRETTE**

P. 101





**GABI'S
GRILL TIP**

Let pork tenderloin come to room temperature before cooking, about 1 hour. Then grill over medium-low heat, turning only once, until an instant-read thermometer registers 145°, 35–45 minutes total.

**GRILLED
PORK
TENDERLOIN
IN CHARRED-
CHILE
ADOBO**

P. 102

Mezcal Paloma

MAKES 1 *This quencher gave us a great reason to taste-test grapefruit sodas. Our winner is in Prep School on page 109.*

- ¼ cup fine sea salt
- 1 tsp. ground chile de árbol
- Small grapefruit wedge (for glass)
- 2 oz. mezcal or silver tequila (such as Patrón)
- 1 oz. fresh grapefruit juice
- 6 oz. grapefruit soda
- Grapefruit twist (for serving)

Mix salt and chile in a small bowl and spread out on a small plate. Rub the rim of a highball glass with grapefruit wedge, then dip into salt mixture, pushing through to evenly coat rim. Fill glass with ice and pour in mezcal, grapefruit juice, then soda. Garnish with grapefruit twist.

Grilled Greens and Cheese Quesadillas

8 SERVINGS *Not to break your heart or anything, but good luck finding Toma, a cow's-milk cheese. We didn't just go rogue: Chef Cámara okayed the cheddar substitute.*

- 2 Tbsp. vegetable oil
- ½ medium white onion, finely chopped
- 2 garlic cloves, finely grated
- 10 oz. Swiss chard, ribs and stems removed, or nettle or lamb's quarters, chopped
- 2 tsp. fresh lime juice
- Kosher salt
- 6 oz. Toma cheese or sharp cheddar, grated (about 2 cups)
- 8 corn tortillas
- Grilled Salsa Roja (see recipe; for serving)
- Avocado-Tomatillo Salsa Verde (see recipe; for serving)

Heat oil in a large skillet over medium. Cook onion and garlic, stirring occasionally, until golden brown, 6–8 minutes. Add greens a handful at a time, letting wilt slightly before adding more. Pour in ½ cup water and cook, tossing occasionally, until greens are tender, 6–8 minutes. Add lime juice; season with salt. Transfer to a plate; let cool.

Heat a large cast-iron skillet or griddle over medium-high and mound 2 Tbsp. cheese directly on to skillet. Top with a tortilla and cook, pressing with a spatula,

until cheese is melted, browned, and crisp, about 1 minute. Place, cheese side up, on a baking sheet. Repeat with remaining cheese and tortillas to make 7 more quesadillas.

Top each quesadilla with 2 Tbsp. greens mixture; fold in half and, working in batches, cook, turning halfway through, until greens are warmed through and tortillas are toasted, about 4 minutes.

Serve quesadillas with Salsa Roja and Avocado-Tomatillo Salsa Verde alongside.

Grilled Salsa Roja

MAKES ABOUT 3 CUPS *Charring the tomatoes and vegetables plays up their sweetness and adds smoky, bitter notes.*

- 8 plum tomatoes, cored
- ½ medium white onion
- 4 serrano chiles
- 3 garlic cloves, peeled
- 1 cup (packed) cilantro leaves with tender stems
- Kosher salt

Prepare a grill for high heat. Grill tomatoes, onion, and chiles, turning occasionally, until lightly charred and fragrant, about 4 minutes for chiles and 6–8 minutes for tomatoes and onion. Transfer to a plate and let cool.

Purée tomatoes, onion, chiles, garlic, and cilantro in a blender until mostly smooth and only small pieces remain; season with salt.

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

Avocado-Tomatillo Salsa Verde

MAKES ABOUT 2 CUPS *Oh, the inherent stress in choosing the perfect avocado. The "ready to eat" ones can go from ripe to rotten quickly, so buy uniformly firm Hass avocados instead. Let them sit at room temperature until they have a slight give, usually a day or two (plan ahead!).*

- ½ medium avocado
- 1 romaine lettuce leaf, torn into pieces
- 1 serrano chile, finely chopped
- ¼ medium white onion
- 1 garlic clove, peeled
- 1 lb. tomatillos (about 8), husks removed, rinsed, quartered
- ½ cup (packed) cilantro leaves with tender stems
- Kosher salt

Scoop avocado flesh into a blender and add lettuce, chile, onion, garlic, tomatillos, and cilantro and blend until smooth; season with salt.

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

Mixed Bean Salad with Tomato Vinaigrette

8 SERVINGS *All types of beans come in and out of season during the summer and into fall; make this with any color snap beans and your choice of fresh or canned shelling beans.*

- 5 plum tomatoes, cored
- ½ medium white onion
- 2 serrano chiles
- ½ cup (packed) cilantro leaves with tender stems
- 3 Tbsp. fresh lime juice, divided
- 1 tsp. kosher salt, plus 3 Tbsp. if using fresh beans, plus more
- 4 lb. fresh shell beans (such as cranberry or butter), shelled, or three 15-oz. cans beans (such as black, cannellini, and/or kidney), rinsed
- ½ lb. snap beans (such as Romano, wax, or green beans), thinly sliced on a diagonal
- ¼ cup olive oil
- 1 Tbsp. chia seeds (optional)

Purée tomatoes, onion, chiles, cilantro, 1 Tbsp. lime juice, and 1 tsp. salt in a food processor until almost completely smooth. Strain through a fine-mesh sieve into a medium bowl, pressing on solids to extract as much liquid as possible. Reserve solids for another use (like soffritto). Cover pico de gallo broth and chill until ready to use.

If using fresh beans, bring beans, 3 Tbsp. salt, and 6 cups water to a boil in a medium pot over medium heat. Reduce heat and simmer until beans are tender, 15–45 minutes (fresher beans will cook faster; drier beans will take longer). Taste and season with salt as needed; let beans cool in cooking liquid, about 2 hours.

Drain beans and place in a large bowl. Add snap beans, oil, chia seeds, if using, pico de gallo broth, and remaining 2 Tbsp. lime juice; toss to combine. Let sit 1 hour to allow flavors to meld (chia seeds will bloom and thicken dressing slightly). Taste and season with salt as needed just before serving.

DO AHEAD: Salad can be made 1 day ahead. Cover and chill.

Contramár's Red and Green Grilled Snapper

8 SERVINGS *We modified Contramár's whole-fish method with individual fillets, which are easier to handle—but the flavor is the same!*

RED CHILE SAUCE

- 4 dried cascabel chiles or 1 pasilla chile, seeds removed
- 1 ancho chile, seeds removed
- 1 dried guajillo chile, seeds removed
- 1 pasilla chile, seeds removed
- 2 dried chiles de árbol
- 4 plum tomatoes, cored
- ¼ medium white onion
- 5 garlic cloves, peeled
- 2 whole cloves
- ½ cup vegetable oil
- 2 Tbsp. fresh orange juice
- 1 Tbsp. fresh lime juice
- 1 tsp. ground achiote (annatto) seeds
- ¼ tsp. ground cumin
- ¼ tsp. Mexican or Italian oregano
- Kosher salt

PARSLEY SAUCE

- 4 garlic cloves
- 2 cups (packed) parsley leaves with tender stems
- ½ cup vegetable oil
- Pinch of ground cumin
- Kosher salt

FISH AND ASSEMBLY

- Vegetable oil (for grill)
- 4 8-oz. skin-on, boneless red snapper fillets
- Kosher salt, freshly ground pepper
- Warm tortillas, Grilled Salsa Roja and Avocado-Tomatillo Salsa Verde (see recipes, p. 101), and lime wedges (for serving)

RED CHILE SAUCE Place cascabel, ancho, guajillo, and pasilla chiles in a medium saucepan and add water to cover; bring to a simmer. Cover, remove from heat, and let sit 30 minutes to soften. Drain.

Purée softened chiles, chiles de árbol, tomatoes, onion, garlic, cloves, oil, orange juice, lime juice, achiote seeds, cumin, and oregano in a blender until smooth; season with salt and pepper.

DO AHEAD: Sauce can be made 1 day ahead. Cover and chill.

PARSLEY SAUCE Purée garlic, parsley, oil, and cumin in a clean blender until smooth; season with salt.

DO AHEAD: Sauce can be made 1 day ahead. Cover and chill.

FISH AND ASSEMBLY Prepare a grill for medium heat; brush grates with oil. Pat dry skin side of each fillet with paper towels (this will help keep the fish from sticking). Using a sharp knife, score flesh side of each fillet on a diagonal about ¼" deep and 1" apart; season with salt and pepper. Spread 2 fillets with ½ cup red chile sauce each, making sure to coat the entire surface and pushing into score marks. Repeat process with remaining 2 fillets using parsley sauce this time.

Grill fish, skin side down, until skin is charred and fish is almost cooked through, 7–10 minutes. Carefully turn with a wide spatula; cook until flesh side has char marks and easily releases from grate, about 2 minutes. Place flesh side up on a platter. Serve with tortillas, Grilled Salsa Roja, Avocado-Tomatillo Salsa Verde, and lime wedges.

Grilled Pork Tenderloin in Charred-Chile Adobo

8 SERVINGS *The key to this adobo is truly burning the chiles and spices. Not browned, not toasted—burned. Try this at home; just open the windows and turn on the fan first.*

- 8 dried cascabel or 2 pasilla chiles, seeds removed
- 3 ancho chiles, seeds removed
- 3 dried guajillo chiles, seeds removed
- 3 pasilla chiles, seeds removed
- 6 red jalapeños or Fresno chiles, halved, seeds removed
- 6 garlic cloves
- 4 corn tortillas, plus more, warmed, for serving
- 1 tsp. Mexican or Italian oregano
- ½ tsp. cumin seeds
- 3 whole cloves
- 1 tsp. allspice berries
- 2 cups fresh orange juice
- ½ cup kosher salt
- 2 pork tenderloins (about 2 lb. total), trimmed, silver skin removed
- Guacamole, Grilled Salsa Roja and Avocado-Tomatillo Salsa Verde (see recipes, p. 101), and lime wedges (for serving)

Preheat oven to 500°. Roast cascabel, ancho, guajillo, and pasilla chiles on a rimmed baking sheet until completely blackened, about 5 minutes. Transfer to a large bowl and pour in cold water to cover; let sit 30 minutes to soften. Drain.

Meanwhile, roast jalapeños, garlic, and 4 tortillas on a clean rimmed baking sheet until blackened and charred, 12–15 minutes.

Heat a dry small skillet over medium-high and toast oregano and cumin seeds, tossing often, until beginning to burn, about 1 minute. Transfer oregano and cumin to a small bowl. Char cloves and allspice, tossing often, until black and ashy, about 4 minutes.

Purée softened chiles, tortillas, jalapeños, garlic, oregano, cumin seeds, cloves, allspice, orange juice, and salt in a blender until smooth. Place pork in a large bowl and pour adobo over (meat should be submerged). Cover and chill at least 6 hours and up to 12 hours.

Remove pork from adobo, leaving as much paste on meat as possible, and let sit at room temperature 1 hour.

Prepare a grill for medium-low heat. Grill pork, turning once after first 20 minutes, until an instant-read thermometer inserted into the thickest part registers 145°, 35–45 minutes. Transfer to a cutting board and let rest 15 minutes before thinly slicing.

Serve pork with tortillas, guacamole, Grilled Salsa Roja, Avocado-Tomatillo Salsa Verde, and lime wedges.

Watermelon Granita

6 SERVINGS *If you have a really ripe, gorgeous watermelon, you may not need any sugar at all.*

- ½ medium seedless watermelon, rind removed, flesh cut into 2" pieces
- ¼ cup fresh lime juice
- ¼ cup sugar
- ¼ tsp. kosher salt
- ¼ tsp. ground pequin chile or cayenne pepper

Purée watermelon, lime juice, sugar, and salt in a blender until smooth. Strain through a fine-mesh sieve into a 13x9" baking dish; discard solids.

Freeze watermelon mixture until edges begin to set, 30–35 minutes. Using a fork, scrape to break up frozen portions. Freeze, scraping and breaking up every 20–30 minutes, until mixture resembles fluffy shaved ice, 2–4 hours.

To serve, divide granita among bowls and sprinkle with ground chile.

DO AHEAD: Granita can be made 1 week ahead. Cover and keep frozen. Scrape to fluff just before serving.



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SHOT BY LISA POMERIN

CELEBRATING CALIFORNIA

fresh



California wine from ALDI paired perfectly with the seasonal menu.



Bloggers snapped and shared pictures of the event.



Chef Mary prepares to serve guests a delicious chocolate cake made with fresh ALDI ingredients.

In early April, a group of bloggers gathered for dinner in the rolling hills of wine country to celebrate the opening of the first Southern California ALDI stores. *Bon Appétit* executive chef Mary Nolan plated up a locally inspired spread of charcuterie, appetizers, seafood, and steak, and the group indulged in wine pairings and lush chocolate cake. The picturesque evening came with one little surprise: The exclusive dinner menu was created entirely with ALDI ingredients. And, with seven courses for under \$15 per person, one wonders: Why not eat like this every day?

SIMPLE, SEARED & DELICIOUS

Bon Appétit executive chef Mary Nolan prepared a flavorful main dish for guests with a hint of heat. The mix of chiles and spices and the burst of fresh peppery greens paired perfectly for a celebratory California-inspired dinner.

CHILE-RUBBED FLAT IRON STEAK

SERVES 4 | *Recipe courtesy of Mary Nolan*

- 4 dried guajillo chile pods, stemmed, seeded, and torn into pieces
- 2 chipotle peppers (from a 7-oz. can Pueblo Lindo Chipotle Peppers in Adobo Sauce), plus 2 tablespoons Adobo Sauce
- 1 Tbsp. Priano Red Wine Vinegar
- 2 tsp. SimplyNature Organic Light Brown Sugar
- 1 tsp. Stonemill Essentials Paprika
- $\frac{3}{4}$ tsp. Stonemill Essentials Sea Salt (from grinder), plus more for finishing
- $\frac{1}{2}$ tsp. SimplyNature Organic Cumin
- $\frac{1}{4}$ tsp. SimplyNature Organic Garlic Granules
- 1 $\frac{1}{2}$ lb. USDA Choice Flat Iron or Skirt Steak
Carlini Pure Canola Oil for grill grates
- 4 cups (loosely packed) SimplyNature Organic Baby Arugula for plating

Pour boiling water over chiles in a heat-proof bowl, fully submerging. Allow to soften, 40 minutes. Remove from water (reserve water) and place in a blender along with chipotle peppers, adobo sauce, vinegar, brown sugar, paprika, salt, cumin, and garlic. Start blending and slowly stream in 4–6 tablespoons of the reserved water until smooth. Place marinade in a resealable bag with steak and marinate overnight.

Prepare a grill for medium-high heat; oil grates. Remove steak from marinade and sprinkle with salt. Grill steak, turning occasionally and moving to a cooler spot on grill as needed to control flare-ups, until nicely browned and an instant-read thermometer inserted into the thickest part registers 130°F, about 3–4 minutes per side for medium-rare. Let rest 10 minutes. Transfer to a cutting board and slice, against the grain on an angle, into $\frac{1}{3}$ -inch-thick slices. Place on a serving platter along with arugula and any accumulated juices. Sprinkle with more salt to finish.

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...S, AND MORE FROM THE BON APPÉTIT TEST KITCHEN

FROM P. 44

HOW WE ROLL

These summer rolls are so easy, even your kids (or Andrew Knowlton's) can make them—as long as they follow these three simple steps. —BELLE CUSHING



1.

Place fillings just below center of rice paper (lettuce first, then noodles, then veg).



2.

Fold in sides of rice paper to cover some of the filling.



3.

Fold up bottom half of paper and roll away from you, holding in sides as you go, to form a tight cylinder about 1" diameter.

Just add
tequila. Or
Campari. Or...



FROM P. 101

ZEST FOR DRINKING

The BA staff agrees: Grapefruit soda is the ultimate no-brainer summer cocktail mixer. It's bitter, it's tart, it's sweet—what's not to like? But when it came to picking a preferred brand, well, things got a little bit heated. So we organized a blind taste test of 12 grapefruit sodas, running the gamut from bougie artisanal bottles to inexpensive bodega brands. The results surprised us: Most of the tasters' previously professed favorites were soundly dismissed. More than a few were way too sweet, "like melted Smarties," and had a strange mouth-coating quality. Some lacked a sufficiently pronounced grapefruit flavor—they read as "vaguely citrusy" or like "weak lemonade." And a handful (that shall remain nameless) were downright awful, with tasting notes ranging from "nickels and dimes" to "dissolved baby aspirin" to "cheese trash." In the end it was a toss-up between **Ting**, a "big, bright" Caribbean soft drink that the panel praised for having the "truest grapefruit flavor," and the "pleasantly bitter," "well-balanced" **Whole Foods Market Pink Grapefruit Sparkling Italian Soda**. You know where to get the latter. To find the former, look for it at Walmart, on Amazon, or at some Caribbean corner stores.

—AMIEL STANEK



When that hollow feeling is actually a plus.



FROM P. 14

WE [HEART] BUCATINI

If ever there were to connect pasta sauce from bowl to bowl, it would be bucatini. It looks like fat strands of spaghetti but has a small hollow opening in the center (*buca*=hole, *tini*=small). We were reminded how much we love it with smooth sauces like pesto and marinara when testing the recipe for Pasta with Shrimp and San Marzano Tomatoes; now it's our go-to spaghetti swap. —LILY MIRABELLE FREEDMAN



FROM P. 101

PLAYING THE SHELL GAME

Fresh beans start to appear in farmers' markets in June, seducing with their bright pods and the promise of creamy perfection within. Be forewarned: Don't plan on making a big pot of chili with them. The yield is significantly smaller than the haul. Keep this math in mind.

—CHRIS MOROCCO

1 LB. OF PODS = 1½ CUPS OF BEANS



FROM P. 50

Clean That Grill

Charcoal's at its hottest after you dump it out of the starter—too hot for cooking but just right for preheating and cleaning your grate. —RICK MARTINEZ

1.

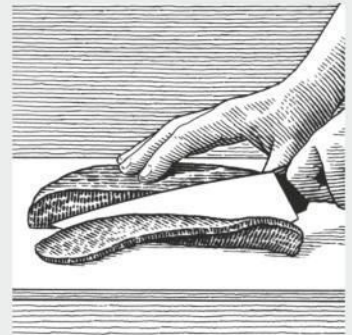
Place your grate over the heat for a few minutes, then brush it briskly with a wire brush. Anything that was stuck on from the last cookout will now scrape right off. Magic!

2.

Using the longest pair of tongs you have, lightly dip a kitchen towel in vegetable oil and carefully coat the grates. The oil will smoke for about 30 seconds as it burns off, but afterward you'll have a practically nonstick grill.

BONUS:

By now the temp will have settled to a manageable high and you're ready to cook!



FROM P. 90

FREEZE FIRST

Braising cuts like pork shoulder and beef short ribs are—surprise!—the most flavorful and tender of all when skewered and quickly grilled. That's because thinly slicing the meat tenderizes it by shortening the length of the muscle fibers. To make slicing easier, freeze the meat for 20–30 minutes first. —C.M.

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to something.

FROM P. 48

WHY HARD-BOILED EGG YOLKS ARE DESSERT'S SECRET WEAPON

If you've ever rifled through Grandma's recipe box, you may have seen a recipe for a baked good that calls for cooked egg yolks—an old Northern European baker's secret. Often pressed through a sieve and added to the batter for cakes or cookies, hard-boiled yolks prevent too much gluten from developing without weighing down a batter. One of my favorite applications for them—besides *BA's* Best Shortcake—is a *sablé* cookie recipe I learned in my first pastry job. The one-two punch of hard-boiled yolks and toasted flour makes for the most delicate, tender cookies you'll ever taste. So the next time you make egg salad or deviled eggs, hold back a few yolks. —CLAIRE SAFFITZ

Toasted-Flour Sablés

Place a rack in middle of oven and preheat to 450°. Sprinkle **2 cups all-purpose flour** evenly over a rimmed baking sheet and toast, stirring often once top layer of flour browns, until all flour is golden, 10–15 minutes (flour will burn quickly, so check often). Let cool, then sift into a medium bowl. Press **3 hard-boiled egg yolks** through a fine-mesh sieve into bowl and add **1 tsp. kosher salt**. Whisk to evenly incorporate.

Using an electric mixer on medium speed, beat **¾ cup room-temperature unsalted butter** and **¾ cup sugar** in a medium bowl until pale and fluffy, about 5 minutes. Reduce speed to low and add flour mixture plus 2 Tbsp. water; mix just until combined (mixture will look

crumbly but should hold together when pinched). Transfer dough to a sheet of parchment paper and form into a 12" log. Roll up tightly in parchment, then wrap tightly in plastic. Chill until firm, at least 4 hours.

Preheat oven to 400°. Slice a little dough from both ends of log to square off; unwrap and slice dough ¼" thick. Place rounds on parchment-lined baking sheets, spacing about 1" apart. Bake cookies, rotating baking sheets halfway through, until edges are golden, 10–12 minutes. Let cookies cool on baking sheets 5 minutes, then transfer to wire racks and let cool completely.

DO AHEAD: Dough can be made 2 days ahead. Keep chilled, or freeze up to 1 month. Makes about 30

Staff Meal:

Our editors pick their ideal menu from the issue.



Julia Kramer,
senior editor

"I'll start with hot fudge (p. 92). Why save the best for last? Next, Andrew Knowlton's *grilled-clam toasts* (p. 68) and Gabriela Cámara's *chile-rubbed snapper* (p. 102)...because in my dreams I'm on a beach right now. And finally, all of the *mezcal palomas* (p. 101)."

THE LIST

BY BON APPÉTIT



TOMATO LENTIL SOUP

INGREDIENTS

- 1 (24 oz.) jar Classico® Riserva Roasted Garlic Sauce
- 1 Tbsp. olive oil
- 1/2 small onion, finely chopped
- 1 cup carrots, finely chopped
- 1 cup celery, finely chopped
- 3 cups vegetable broth
- 2 cups water
- 1 cup dry lentils, rinsed
- 1 tsp. basil
- Salt and pepper

PREPARATION

Add oil to large saucepan over medium heat. Once warm, add onion, carrots, and celery and cook for 5–7 minutes—until, lightly browned.

Add broth, water, Classico® Riserva Roasted Garlic Sauce, lentils, and basil. Bring to a low boil, cover, reduce heat, and simmer for 40 minutes or until lentils are tender.

Season with salt and pepper to taste. Serve with crusty bread and enjoy!

MAKES 6 SERVINGS
PREP TIME: 20 MINUTES
COOK TIME: 40 MINUTES

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This is normal.
Really.



FROM P. 93

EMULSIFYING HOT FUDGE

Hot fudge may be one of those simple summer pleasures, but getting that candylike stretch and ultrachocolaty flavor requires a specific procedure—and perseverance. After adding the chocolate and cooking the mixture a second time, the cocoa butter will inevitably separate from the solids and form a greasy, gloppy mess. But hang in there! Some vigorous stirring and a little water to emulsify will bring it all together into luscious hot fudge. —C.S.

FROM P. 93



How Sweet It Isn't

You may not want to nibble on it, but unsweetened chocolate is uniquely suitable in recipes that require a lot of added sugar and would be put over the top by sweetened stuff. **We particularly like Guittard's 100% cacao bar for its complexity and balance, with Ghirardelli coming in second.** (If your supermarket carries only Baker's or Hershey's, by all means use one of those.) Keep some around for those times when nothing but homemade hot fudge will do. —C.S.



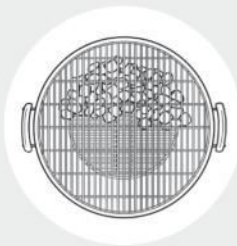
◆ **TED DENNARD** of Savannah Bee Company® combined honey, blackberries and goat cheese.

FROM P. 80

PRE-STONE AGE PIZZA

You don't need a pizza stone to grill pizza this summer. Just follow our lead.

—C.M.



1.

Prepare grill for medium-high, indirect heat (for a charcoal grill, bank coals on one side of grill; for a gas grill, leave one or two burners off).



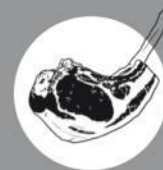
2.

Place an 8-oz. ball of pizza dough that's been stretched to a 12"-14" oval over direct heat just long enough to create grill marks and stiffen the dough (so it releases cleanly), about 45 seconds.



3.

Flip the dough over direct heat and cook 45 seconds. Slide to cooler part of grill and top. Cover the grill and cook, rotating pizza once, until crust is browned and cheese is melted, 7-9 minutes.



FROM P. 41

How to... Make an Even Faster Weeknight Pork Chop

Thick-cut American-style pork chops are ideal for getting a perfect crust and juicy interior. But for those nights when you know you'll be in a hurry, ask your butcher to cut you ultrathin chops (1/4"-1/2" thick), or pound meat between two pieces of plastic wrap to the desired thinness. Just remember to keep that bone in—it gives the meat a richer flavor. —ANDY BARAGHANI

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WHAT WILL YOU MAKE?

Triscuit

madeformore



GRILL THE COVER

Cumin-Chile Lamb with Garlic Yogurt *p. 90*

Soy-Basted Chicken with Sesame-Citrus Sprinkle *p. 91*

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Watermelon Granita *p. 102*

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

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TEMPO DULU 163 Danforth St.; 207-879-8755; tempodulu.restaurant

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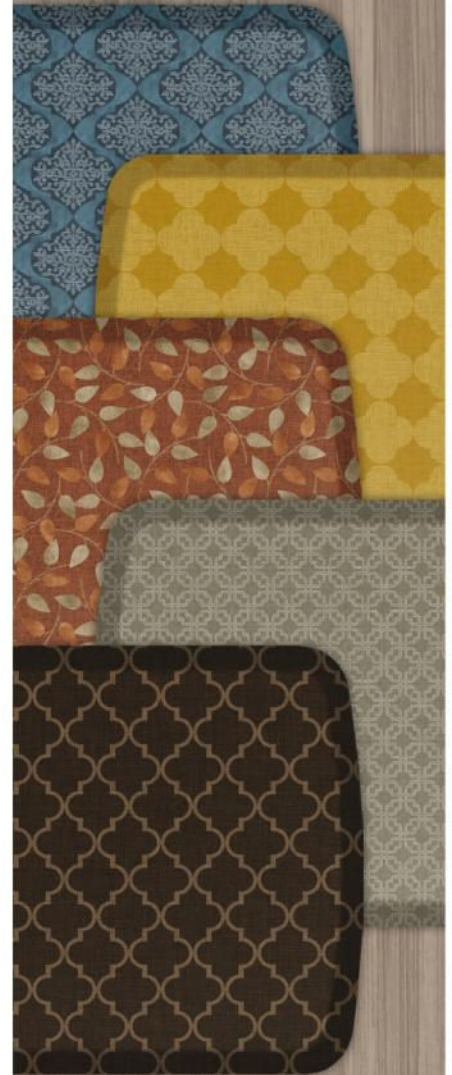
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SELENA GOMEZ

The outrageous hospitality rider holds a special place in arena tour lore, from Van Halen's no-brown-M&M's policy to Mötley Crüe's demand for a submachine gun, a boa constrictor, and a jar of Grey Poupon. While Selena Gomez is packing venues this month on her *Revival* tour, the 23-year-old singer (and Instagram sensation) hasn't reached hair-metal-worthy levels of contractually obligated excess. "I keep things pretty simple [backstage]," she insists. "Plenty of water and pickles." And on the tour bus? "Hot Cheetos and chocolate are staples." Of course, it takes more than gherkins and Chester Cheetah to power a 43-date marathon across the U.S. and Canada, and Gomez admits she's looking forward to a few pit stops along the way, specifically when the tour heads south to her home state of Texas. "I love a good plate of fried chicken," she says. For more of her essentials for life on the road, see the napkin. —DAVID WALTERS



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