

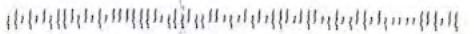
25 EASY WEEKNIGHT RECIPES FROM 25 STAR CHEFS

FOOD & WINE

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BEST NEW CHEFS

plus their simplest recipes



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ELIZABETH MOORE
3571 PACES FERRY RD NW
ATLANTA GA 30327-2931

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Anthony Bourdain's kitchen commandments

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20 tips for ordering wine at a restaurant

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TURN THE PAGE & OPEN THE FLAP TO MEET THE BEST NEW CHEFS





Glass containers by Bormioli Rocco from Crate & Barrel.

Leftover Inspirations

JAMIE BISSENETTE, COPPA AND TORO, BOSTON

"Leftover roast chicken is great in a quinoa salad. I make Spanish omelettes with leftover vegetables, and tortillas stuffed with deboned buffalo wings. I could go on all day."

TIM BYRES, SMOKE, DALLAS

"Leftovers aren't sexy—they're more of a 'yesterday's meat loaf is today's sloppy joe' thing. That said, it's easy to repurpose some chicken into tacos the next day."

JENN LOUIS, LINCOLN RESTAURANT, PORTLAND, OR

"I like leftovers, but they have to hold up. Meat grilled rare to medium stays moist the next day, but dressed salad wilts overnight."

SARAH AND EVAN RICH, RICH TABLE, SAN FRANCISCO

"We never feel like eating the same thing the next day, so we do something different with leftovers. Since we don't have a microwave, we have to reheat them on the stove anyway. Why not make something new?"

John Besh

Butcher Shop Chicken

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Active 25 min; Total 45 min
Serves 4

"I go to great lengths to figure out how many meals I can make from one chicken," says chef John Besh of August in New Orleans. After roasting a bird for Sunday supper, he pulls any remaining meat off of the bones to serve on another night with a warm tomato salad.

- 2 shallots, chopped
- 1 carrot, chopped
- 1 celery rib, chopped
- 2 bone-in chicken breast halves, with skin
- 2 whole chicken legs
- 3 Tbsp. extra-virgin olive oil
- Kosher salt and black pepper

- 1½ tsp. finely chopped rosemary leaves
- 1 tsp. finely chopped thyme leaves
- 3 Tbsp. finely chopped basil leaves
- 1 garlic clove, thinly sliced
- 2 pints grape tomatoes, halved
- ¼ tsp. crushed red pepper
- 1 tsp. sherry vinegar

1. Preheat the oven to 450°. In a small roasting pan, scatter the shallots, carrot and celery in an even layer.
2. Rub the chicken with 2 tablespoons of the olive oil, then generously season with salt and black pepper. Arrange the chicken skin side up on top of the vegetables in the pan. Sprinkle the rosemary, thyme and 1 tablespoon of the basil over the chicken.
3. Roast for 35 minutes, until an instant-read thermometer

inserted in an inner thigh registers 165°. The skin should be golden brown and the juices should run clear.

4. Meanwhile, in a small skillet, heat the remaining 1 tablespoon of olive oil over moderately high heat. Add the garlic and cook, stirring, for 45 seconds, until golden brown. Add the tomatoes, red pepper and vinegar; season with salt. Cook, stirring frequently, until the tomatoes are softened, about 3 minutes. Transfer to a serving bowl, stir in the remaining 2 tablespoons of basil and season with salt and pepper. Serve the tomatoes with the roast chicken.

Sarah and Evan Rich Roast Chicken Panzanella

Active 30 min; Total 45 min
Serves 4

Panzanella is a traditional Italian salad of bread and tomatoes. Evan Rich and his wife, Sarah, chef-owners of San Francisco's Rich Table, make a version with rotisserie chicken, giving it a California spin with strawberries, cilantro and toasted pumpkin seeds.

- ¾ lb. country bread, torn into 1-inch pieces (8 cups)
- ¼ cup plus 2 Tbsp. extra-virgin olive oil
- Kosher salt and pepper
- ½ small red onion, chopped
- ¼ cup Champagne vinegar
- ¼ cup sherry vinegar
- 2 romaine hearts, torn into bite-size pieces
- 1 large tomato, chopped
- 2 Persian cucumbers, chopped
- 1 cup strawberries, hulled and chopped
- 1 cup cilantro leaves
- 2 Tbsp. chopped dill
- One 2½- to 3-lb. rotisserie chicken, meat shredded (about 4 cups)
- ¼ cup salted roasted pumpkin seeds

1. Preheat the oven to 350°. On a large baking sheet, toss the bread with 2 tablespoons of the olive oil and season with salt and pepper. Bake for 15 minutes, until crisp. Let cool.
2. Meanwhile, in a large bowl, toss the onion with both vinegars and let stand for 10 minutes. Whisk in the remaining ¼ cup of olive oil and season with salt and pepper. Add the romaine, tomato, cucumbers, strawberries, cilantro, dill, chicken and the toasted bread and toss well. Transfer the salad to a platter, sprinkle with the pumpkin seeds and serve.



Tim Byres

Red Snapper with Asparagus and Chorizo

Total 30 min; Serves 4

Two 12-oz., skin-on red snapper fillets, halved crosswise

Kosher salt

¼ cup extra-virgin olive oil

4 oz. dry Spanish chorizo, thinly sliced (1 cup)

2 Tbsp. minced shallots

2 lbs. asparagus, trimmed and halved crosswise

5 garlic cloves, thinly sliced

2 Tbsp. fresh lemon juice

4 anchovy fillets, minced

½ tsp. grated lemon zest

¼ cup chopped parsley

1 Tbsp. unsalted butter

1. Season the fish with salt and rub with 1 tablespoon of olive oil. In a large skillet, heat the remaining 3 tablespoons of olive oil over moderately high heat. Add the fish skin side down and cook for 4 minutes, until golden brown. Turn and cook until the fish is almost white throughout. Transfer to a large plate; keep warm.

2. Pour off the excess fat from the skillet. Add the chorizo and cook over moderate heat, stirring, until the slices curl. Add the shallots, asparagus and a pinch of salt and cook, stirring, until the shallots are translucent, about 2 minutes. Add ¼ cup of water and cook until the water has evaporated, 2 minutes. Add the garlic and cook, stirring, until golden brown. Add the lemon juice and cook, stirring, until evaporated. Stir in the anchovies, lemon zest, parsley and butter. Spoon onto plates, top with the fish and serve. —*Tim Byres, Smoke, Dallas*



Look for bright, clear eyes and clean gills, as on this red snapper.

"Fish, fish, fish," is Colby Garrelts's response to the question "What ingredient do you bring home from your restaurant?" The chef at Bhestem in Kansas City, Missouri, knows and trusts his fish purveyor and would never buy seafood from a grocery store. "I don't like how many hands touch it before I do," he says.

Shiny, metallic skin is a sign of freshness. This pompano gleams.

Aarón Sánchez Jumbo Shrimp with Garlic & Chile Butter

In just 20 minutes, chef Aarón Sánchez of Mestizo in Leawood, Kansas, cooks shrimp in a punchy Latin-style sauce made with chiles and plenty of garlic.

In a very large skillet, heat 3 Tbsp. **olive oil**. Season 20 shelled and deveined **jumbo shrimp** with **salt** and **pepper**. Cook over moderately high heat until lightly browned, 1 to 2 minutes per side; transfer to a plate. In the same skillet, heat 1 Tbsp. **olive oil**. Add 4 thinly sliced **garlic cloves** and 2 chopped **dried chiles de árbol** and cook over moderately low heat, stirring, until softened, 1 minute. Add 1 cup **clam juice** and bring to a boil. Simmer over moderate heat until the broth has reduced by one-fourth, 3 minutes. Whisk in 4 Tbsp. **cold butter**. Add 1 cup halved **cherry tomatoes** and the shrimp and simmer until the shrimp are just cooked through, about 2 minutes longer. Stir in 3 Tbsp. **fresh lemon juice**, ¼ cup chopped **cilantro** and 2 Tbsp. snipped **chives** and serve.

For More Information Contact:

Green Olive Media, LLC.

361 17th Street, Suite 1,
Atlanta, Georgia 30363

404-815-9327

www.greenolivemedia.com

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