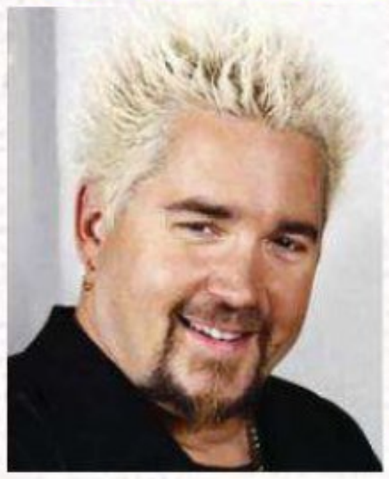
food network magazine

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Guy's SECRETS FROM THE SET



Paula's BLACKBERRY PIE



Tyler's COOKBOOK GIVEAWAY



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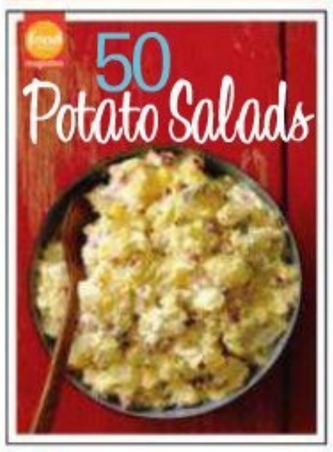
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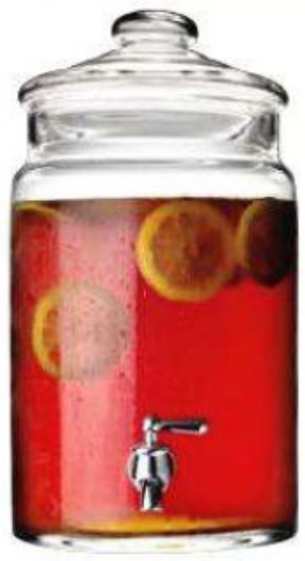
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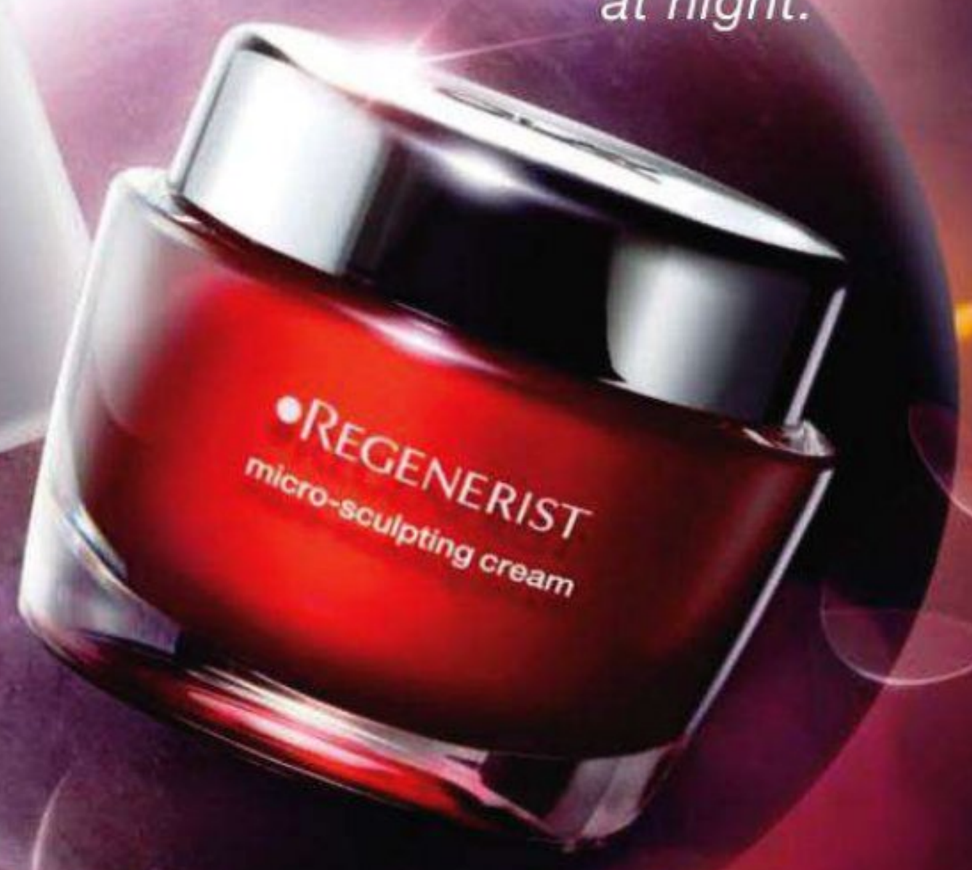
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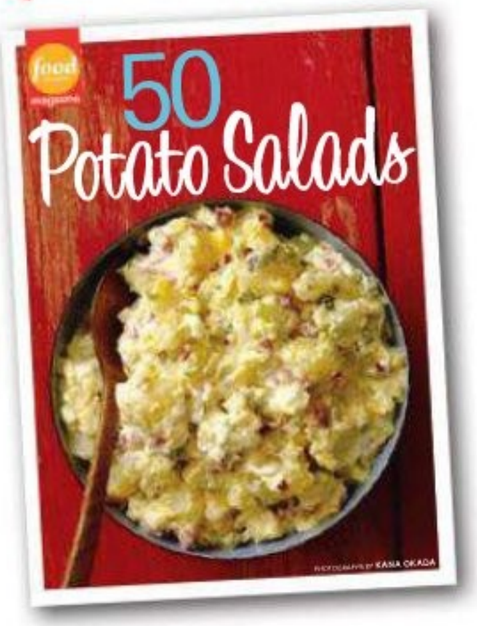

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Star Search

Find your favorite Food Network celebs in this issue:



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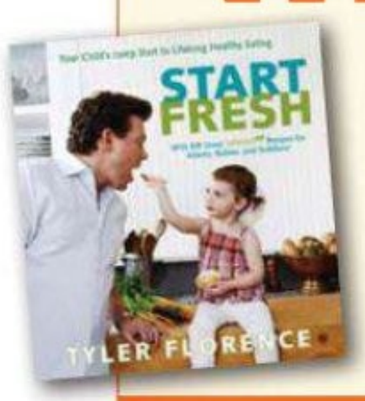


Claire Robinson
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Aarón Sánchez
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Win It!



Get a sneak peek at Tyler Florence's new kid-friendly cookbook, *Start Fresh* ($20; Rodale) on page 59, then enter for a chance to win one of 10 autographed copies! Visit **foodnetwork.com/tylercookbook** for entry and details.

What's cooking at foodnetwork.com:

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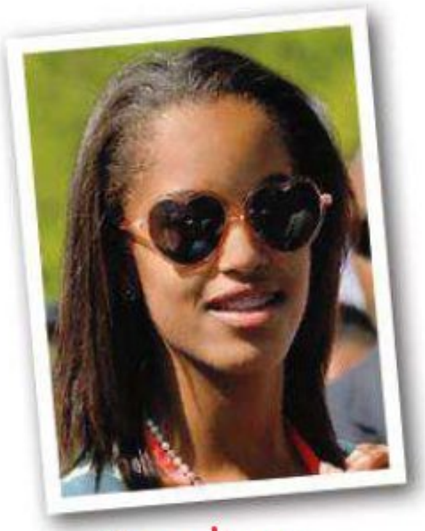
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What's cookin', Mr. President?

I have lots of questions for President Obama,

and I didn't ask a single one of them when I had the chance. I was visiting the White House a few months ago with a group of editors and executives from Hearst Magazines, and to be honest, I wasn't prepared to ask questions because I didn't think there was a chance that he would meet with us: It was April 7, and the United States was on the verge of a government shutdown. I was shocked when the president walked in—and even more surprised that he stayed for 31 minutes. I could kick myself now, but that afternoon, as I sat in the State Dining Room of the White House a few feet from the most powerful man in the world, during a very intense week of congressional negotiations, I just couldn't get up the nerve to ask, "Mr. President, what are you guys going to throw on the grill for the Fourth of July?" It's what I wanted to know (July 4 is Malia's 13th birthday, and we were in the thick of planning this issue), but somehow I just sat there and let a bunch of other editors ask questions about the future of our country. I am grateful to the colleague sitting right behind me, Eve Burton, because she had the guts to get personal and ask the president what he missed about being a regular guy back in Chicago. He said he missed going to the grocery store with his daughters on Saturday mornings and squeezing the fruit—and he seemed genuinely sad about it. I think about the Obamas now when I'm shopping for groceries, and I take a little more pleasure in the task than I used to.



Malia's birthday is the Fourth of July!



At the White House!

Maile

Maile Carpenter
Editor in Chief

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July

A month of basil

FRI	1	Make a cocktail-hour snack: Spread ricotta on toasted baguette slices, then top with chopped basil and honey.
SAT	2	Try a restaurant trick for a dinner party: Puree basil with olive oil, then dot on plates with a squeeze bottle.
SUN	3	Make Green Goddess Potato Salad for tomorrow's cookout. See recipe number 14 in the booklet on page 166.
MON	4	◄ Mix patriotic mojitos for July 4: Muddle basil, sugar and lime juice; add rum, seltzer, blueberries and raspberries.
TUE	5	Pack an herb salad for lunch today: Mix mesclun greens with basil, mint and cilantro. Top with leftover chicken or steak.
WED	6	Pinch the top leaves off your basil plant so it won't flower: When basil flowers, it stops producing leaves.
THU	7	Store your basil bounty for later: Puree 2 cups basil with ½ cup olive oil; freeze into cubes, then bag. ►
FRI	8	Make granitas: Puree 1 cup each basil and sugar, 2 cups water and ¾ cup lime juice. Freeze in a pie pan; scrape with a fork.
SAT	9	Try peach cobbler with a twist: Add some chopped basil to the biscuit dough.
SUN	10	Dress up your chicken dinner: Mix olive oil, chopped basil, salt and pepper. Rub under the chicken skin before roasting.
MON	11	Grill salmon for dinner and top with basil butter: Mash minced basil and lemon zest into softened butter.
TUE	12	Watch the MLB All-Star Game tonight and snack on popcorn tossed with dried basil, salt and grated parmesan.
WED	13	Make dressed-up grilled cheese for dinner: Layer fontina, sliced plums and basil on crusty bread, then cook in butter.
THU	14	To honor Bastille Day, make pistou, the French version of pesto: Blend basil, garlic and olive oil; swirl into soup.
FRI	15	Serve boozy fruit salad for a party: Blend basil with tequila, lime juice and honey; toss with cubed watermelon.
SAT	16	Do some gardening today: Buy a bunch of basil with roots, then replant it outside or in a pot near a window. ►
SUN	17	Put a vase of basil on your bedside table to help ward off mosquitoes—it's a natural bug repellent.
MON	18	Make a colorful tomato salad: Look for purple basil and yellow and green tomatoes at a farmers' market.
TUE	19	Check your knives for sharpness: Basil turns black quickly when chopped with a dull knife.
WED	20	Make spaghetti for dinner: Simmer store-bought tomato sauce with a few basil stems for extra flavor. ►
THU	21	Treat yourself to a simple weeknight dessert: Fold chopped basil into whipped cream and spoon over blackberries.
FRI	22	Practice food styling at dinner: Roll up stacked basil leaves and slice into fine ribbons to use as a garnish.
SAT	23	◄ Grill caprese burgers: Mix chopped basil into the patty; serve on rolls with tomato sauce and mozzarella.
SUN	24	Make a vat of pesto today to use throughout the week: Go to foodnetwork.com/basilpesto for our go-to recipe.
MON	25	Create your own air freshener: Crush the tiny white flowers from a basil plant and place in a bowl.
TUE	26	Jazz up a turkey sandwich for lunch: Mix the mayonnaise with lemon zest and chopped basil.
WED	27	Skip your morning coffee and have iced tea instead. Add a sprig of basil to the glass for extra zing. ►
THU	28	Make bagel chips: Brush thinly sliced bagels with olive oil; sprinkle with dried basil and salt. Bake at 350°, 15 minutes.
FRI	29	Whip up a party dip: Mix 1 pint sour cream, ½ cup pesto and a squeeze of lemon juice. Serve with vegetable sticks.
SAT	30	Happy Birthday, Alton Brown! Throw a backyard party and grill his Margherita pizza (foodnetwork.com/grilledpizza).
SUN	31	Bottle your own seasoning: Dry basil leaves in a 200° oven for 1 hour, then crumble and mix with sea salt.

MOJITO: SVRY/SHUTTERSTOCK. ICE CUBE TRAY: BEN GOLDSTEIN/STUDIO D. PASTA: WILL HEAP/GETTY IMAGES. BURGER: TINA RUPP. ALL OTHERS: ISTOCKPHOTO.

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August

A tomato a day



MON 1 Think beyond basil and make a tomato, mozzarella and tarragon salad for dinner. ▶

TUE 2 Start your day with a veggie-packed smoothie: Blend tomato juice, peeled cucumber, carrot juice and ice.

WED 3 Take tomatoes out of the fridge and put them in your fruit bowl instead: Chilling ruins their flavor and texture.

THU 4 Peel tomatoes for pasta: Cut an *X* on the bottom, boil in water for 30 seconds, cool in ice water and peel.

FRI 5 Pick up a jar of tomato jam or chutney; serve with cheese and crackers tonight.



SAT 6 Make Emeril's homemade ketchup for a cookout:  Go to foodnetwork.com/spicyketchup for the recipe.

SUN 7 Have Bloody Marys at brunch: Mix 8 cups tomato juice, 1 cup vodka, some hot sauce, celery salt and ice. ▶

MON 8 Make pasta sauce without turning on the stove: Mix 6 chopped tomatoes, ¼ cup olive oil, and some oregano and salt.

TUE 9 Infuse your oil: Put sun-dried tomatoes in a jar, fill with olive oil and refrigerate for up to 2 weeks.

WED 10 Pack a tomato-cheese sandwich for lunch, and line the bread with lettuce first so it won't get soggy.

THU 11 Fix yourself a healthy snack: Spread cottage cheese on whole-grain crackers; top with sliced grape tomatoes.

FRI 12  Zigzag a sharp knife around the top of a large firm tomato, scoop out the insides and fill with dip for a party.

SAT 13 ◀ Have friends over for a tomato-themed dinner: Go to page 136 for the menu.

SUN 14 Dry your tomatoes: Drizzle halved plum tomatoes with olive oil, season with salt and roast at 250° for 4 hours.

MON 15 Test out yesterday's oven-dried tomatoes: Sandwich on crusty bread with Swiss and prosciutto; cook in a skillet.

TUE 16 Add tomato paste in a tube (not a can!) to your shopping list: It lasts for months in the fridge. ▶ 

WED 17 Clip a new growth from a friend's tomato plant and put it in a jar of water in the sun. When you see roots, plant it in soil.

THU 18 Make inside-out BLTs for dinner: Mix diced tomatoes, crumbled bacon, mayo and croutons; roll up in lettuce leaves.

FRI 19 Brighten up Friday gin and tonics with tomato ice: Drop cherry tomatoes in an ice cube tray, add water and freeze.

SAT 20 Start your weekend with a Turkish breakfast: sliced tomatoes, cucumbers, fresh bread, olives, cheese and honey.

SUN 21 Look for heirloom tomatoes  with fun names (like Abraham Lincolns!). Each has a unique flavor.

MON 22 Revive a bland tomato with a drizzle of balsamic vinegar. It helps bring out the tomato's sweetness and acidity.

TUE 23 Make an old-fashioned sandwich: toasted white bread, mayo and a beefsteak tomato slice with salt and pepper.

WED 24 For a less messy burger topping, slice tomatoes vertically. They'll hold their shape and less juice will drip out.

THU 25 Happy Birthday, Rachael Ray! Find the recipe for her stuffed tomatoes at foodnetwork.com/stuffedtomatoes.

FRI 26 Stay in for movie night: Rent *Fried Green Tomatoes*—and feast on them, too. Go to page 193 for a recipe.

SAT 27 Make savory s'mores around the campfire: Toast cherry tomatoes and bocconcini on skewers; sandwich with crackers.

SUN 28  Try a pickling project today: Find Michael Symon's pickled green tomatoes at foodnetwork.com/greentomatoes.

MON 29 ◀ The U.S. Open starts today. Mix mango into fresh salsa and settle in to watch the match.

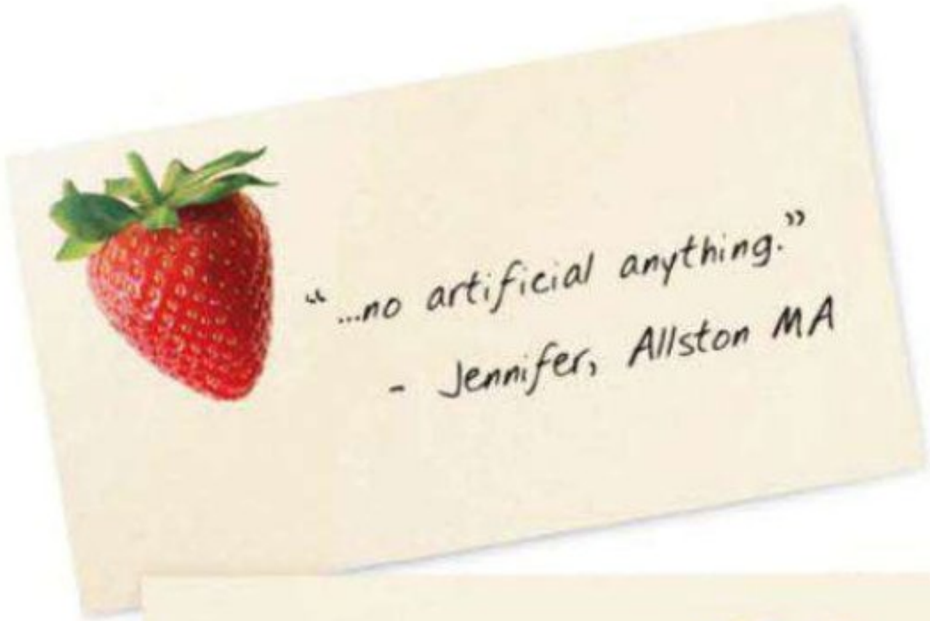
TUE 30 Toss yellow and orange tomatoes into a fruit salad; they're sweeter than red ones.

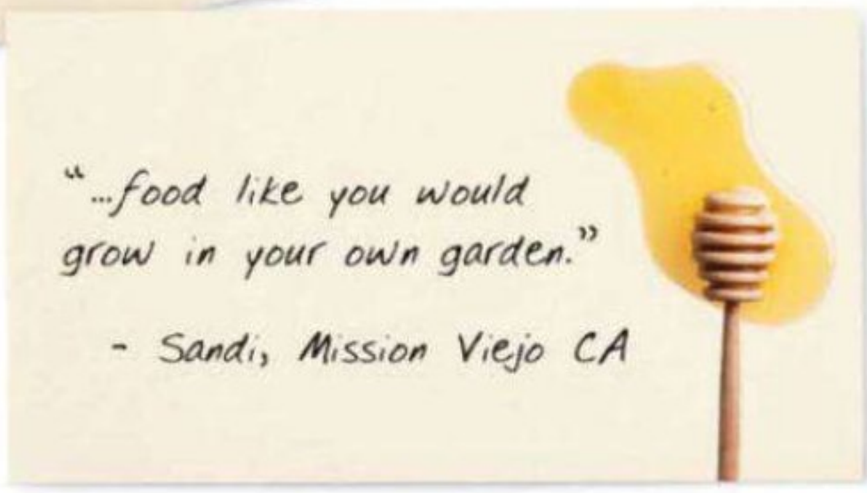
WED 31 Make pizza nachos for a snack: Spread pita chips on a baking sheet; top with tomato sauce and mozzarella and broil.

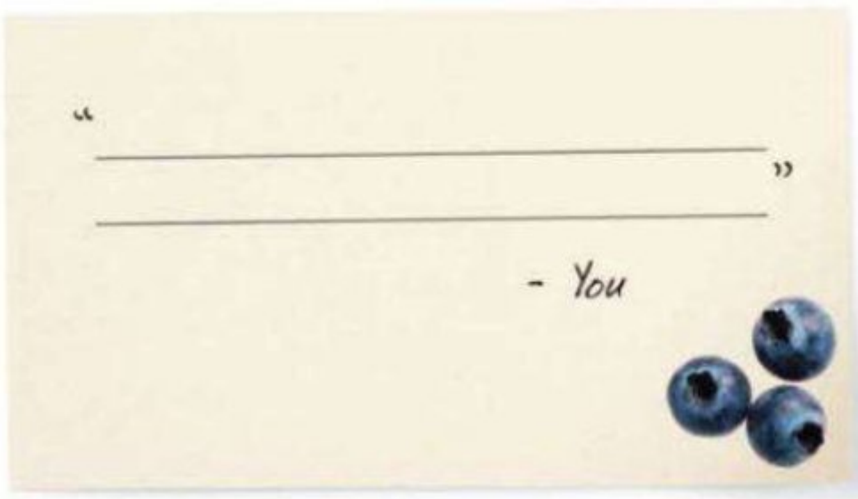
TOMATO: ADAM MITCHINSON/GETTY IMAGES. TARRAGON: IAN O'LEARY/GETTY IMAGES. TOMATO PIE: CON POULOS. TOMATO PASTE: MARKO METZINGER/STUDIO D. HEIRLOOMS: FUSE/GETTY IMAGES. ALL OTHERS: ISTOCKPHOTO.

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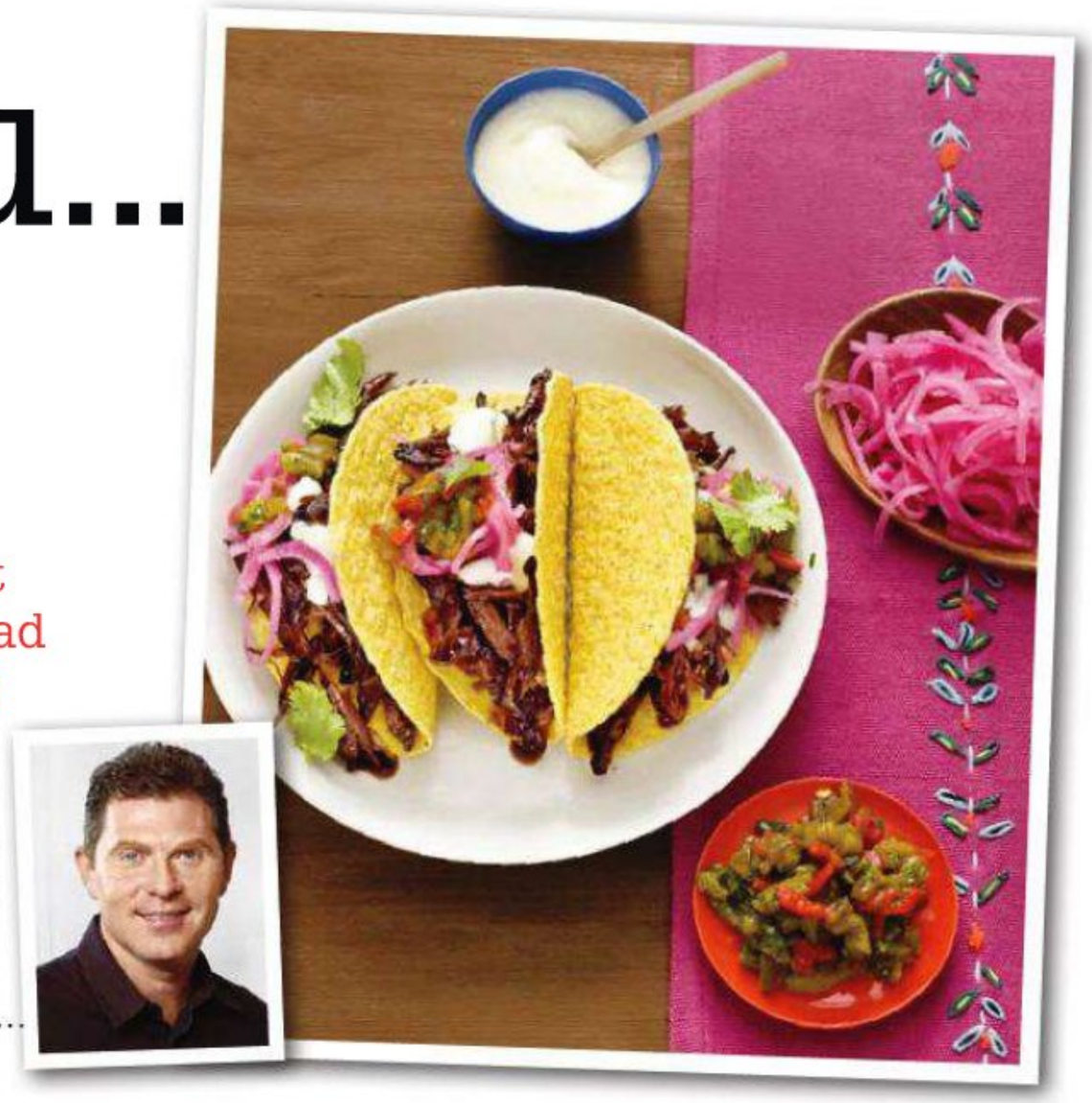
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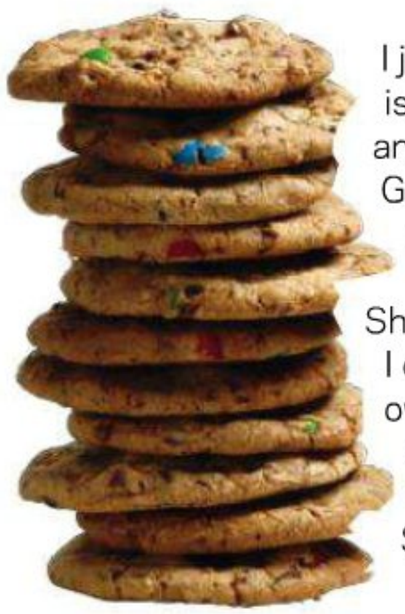
We Hear You...

A few **thoughts from our readers** this month.
Keep the letters coming!



I was trying to find ideas for a weekend meal when I came upon Bobby Flay's Red Chile Short Rib Tacos ["Bobby's Taco Bash," May 2011]. I had all the ingredients on hand and the instructions were easy to follow. It was delicious—not a crumb was left by the end of the night!

Kelli Davidson
Norman, OK



I just bought the latest issue of your magazine and really liked Adam Gertler and Sunny Anderson's cookie recipes ["He Made... She Made," May 2011]. I decided to put my own spin on things and did a "mash-up" of both recipes! I used Sunny's recipe for the oatmeal cookie base but Adam's choice of candy mix-ins, and the cookies turned out great!

Brandon Geiger
Rogers, MN

I tested the Strawberry Blondies featured in the May issue ["Weekend Cooking"] for a bake sale that was coming up and loved them! I made them again using blackberries—yum! Thanks for such a great magazine.

Mary Helen Haskell
Bloomington, IL

As I was flipping through a recent issue of your magazine, I laughed out loud at Maile Carpenter's editor's letter ["Here's a Tip...," May 2011]. I, too, am married to a chef who never cooks at home. Whenever people find out my husband is a professional chef, they always have the same reaction: "Wow, you must really eat well!" However, at home I am the one who cooks. Thank you for such wonderful recipes and for a good laugh!

Christy Franck
Rockville, MD

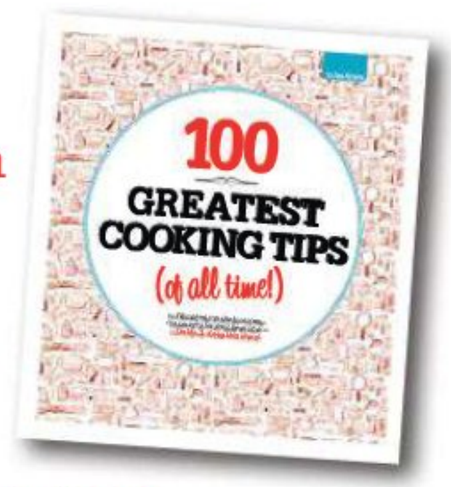
My daughter is having her seventh birthday party at a movie theater, and we sent out handmade popcorn bags as invitations. Originally, I was going to bake regular cupcakes, but when I saw your popcorn cake ["Piece of Cake!" May 2011] recipe, I had to make it. Thanks for the perfect timing!

Heather Harris Johnson
via Facebook



I'm reading the feature "100 Greatest Cooking Tips" [May 2011] and am trying, without much success, to decipher some of the handwritten tips. Good grief! I used to teach sixth grade and prided myself on being able to read anyone's handwriting. I hope their comments weren't all that important.

Sharon Williamson
New Port Richey, FL



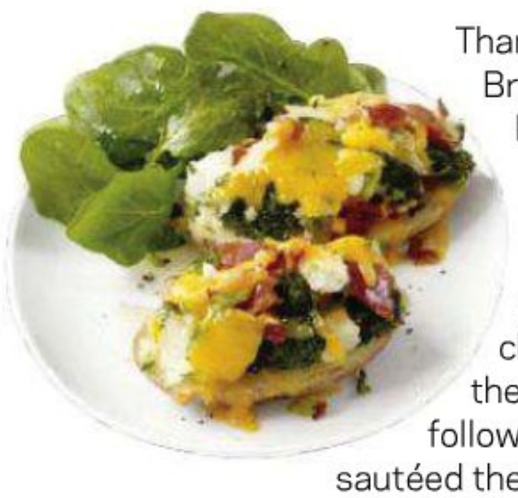
I'm like a kid on Christmas morning each time a new issue of your magazine shows up in my mailbox. May's "100 Greatest Cooking Tips" was fabulous! My favorite tip was from Iron Chef Masaharu Morimoto: "Cook more often. Don't study; just cook." He's brilliant!

Candice Minks
Lincoln, NE

CLOCKWISE, FROM LEFT: CHARLES MASTERS; BUFF STRICKLAND; ANDREW MCCAUL; LEVI BROWN.

I was delighted to see you feature a gender-reveal cake ["10 Things You Need to Know This Month," May 2011]. I am 21 weeks pregnant, and just a few weeks ago we found out the gender of our baby by having a gender party, complete with a gender cake! While the suspense was killer, it was so exciting to cut the cake with our family and friends and see blue filling. I'm thrilled to see something so special in my favorite magazine. Thanks for making my day!

Janine Hafemann
Fishkill, NY



Thanks for the great Broccoli-Cheddar Potatoes recipe ["Weeknight Cooking," May 2011]! My clever husband chopped up the leftovers the following morning, sautéed them with butter and made the best hash ever.

Kathleen McGowan
Woodbury, CT

My friends and I are such big fans of your publication, we decided to start a *Food Network Magazine* Club. Our group includes novice cooks and professional chefs, and we meet monthly to try new recipes from each issue. The news is spreading, and our group is growing quickly!

Elizabeth Peluchette
Verona, PA

I really enjoy your magazine but was surprised by a recipe in your May 2011 issue, Sopaipillas with Chocolate Sauce ["Golden Touch"]. They should have been called "Mock Sopaipillas." I lived in New Mexico for five years and sopaipillas are almost always served with honey. And using tortillas may be faster than making dough, but then all you have is a fried tortilla with sugar on top.

Esther Avila
Las Vegas



To celebrate my child's good grades in school, I made your Chocolate-Banana Ice Cream Pie ["Memorial Day Cookout," May 2011]. I added a thin layer of caramel just before the cream, and the pie was scrumptious! This recipe gets an A+!

Crystal Heiden
Shelton, CT

Before I can read a new issue of your magazine, my daughters get hold of it and decide which recipes I should try. It's so exciting: They are learning how to cook through the magazine, and now they are the ones who cook dinner on Friday nights!

Fernanda Magnano
Santiago, Chile

By the time I finished reading the April 2011 issue of the magazine, I had quite a few recipes marked to try. The first was the Spice-Rubbed Pork with Quinoa ["Weeknight Cooking"]. What a fantastic recipe! It was fast and simple and on the table in no time. It was a big hit in my house and is definitely a keeper.

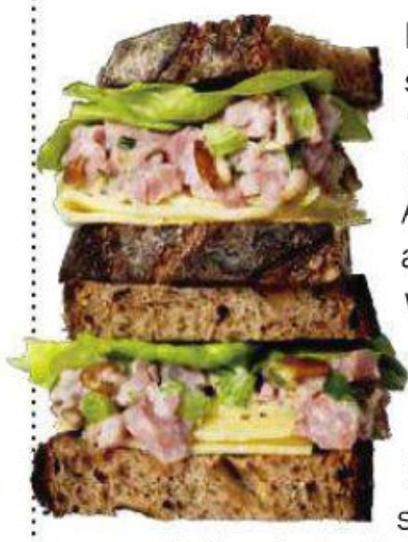
Barbara Kelly
Abbotsford, British Columbia, Canada

When I started reading the magazine two years ago, my husband challenged me to start cooking recipes from it. Each week I try four new recipes, and we have not been disappointed yet! Tonight I made the Cedar Plank Salmon; Herbed Rice with Raisins; and Watercress, Avocado and Orange Salad ["A Spring Luncheon," April 2011]. Even my 3-year-old daughter and 1-year-old son ate every bite!

Kathleen Monnett
Flagstaff, AZ

Whenever I entertain, my deviled eggs are the first appetizers to be scooped up from the buffet table. I always use a classic recipe, but I look forward to incorporating some of the great ideas in your feature ["Good Eggs," April 2011]. Please keep those holiday and entertaining ideas coming!

Heidi Carpenter
Scottsdale, AZ



I made the ham sandwich from the "Name This Dish!" contest in the April 2011 issue, and my husband, who isn't usually fond of anything with celery or mayo, said, "This is the way all ham sandwiches should taste!" Thanks for helping me be more creative in using leftover ham.

Mali Phillips
Albuquerque, NM

We want to know what you think:
Go to foodnetwork.com/magazine and click on Write to Us! Or e-mail us at fnmeditor@hearst.com.

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CLOCKWISE, FROM BOTTOM RIGHT: LISA SHIN; ANTONIS ACHILLEOS; CON POULOS.



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You Asked...

Food Network stars answer your burning questions.



Robert, have you ever failed a mission on *Dinner: Impossible*?

Emily Wong
Placentia, CA

Yes, in more than 100 shows, I have failed four missions. One crazy one was at the Culinary Institute of America during the first season. I had to taste seven dishes from seven master chefs representing seven countries and re-create those dishes. I also had to make an additional dish from each country from my own repertoire. Plus, it was for 80 people! We had to get all the food and cook it in eight hours. There was a fire in the kitchen and a few knife accidents. I managed to finish 11 of the dishes but then ran out of time.

—Robert Irvine



Paula, what is the difference between fried and chicken-fried?

Jenny Stow
Houston

When I think about frying foods, I think about just dropping them in hot oil. But with "chicken-frying," the food is always coated first. I use a mixture of self-rising flour and my own house seasoning (4 parts salt, 1 part black pepper, 1 part garlic powder). I whisk that together, dip the food in and shake off any excess. Then I dip the food in a combination of beaten eggs and water, and back into the flour mixture again. After that, it's coated perfectly and ready for the hot oil.

—Paula Deen



Ina, as a fellow New Englander, I'd like to know: What's your favorite local seafood—and how do you prepare it?

Denise Yost
Waterford, CT

I'd have to say that my favorite seafood is lobster. And I really like making lobster rolls. Try my Lobster Cobb Salad Rolls recipe at barefootcontessa.com or foodnetwork.com/inalobsterroll.

—Ina Garten



Duff, I love to bake, but in the summer, high humidity causes problems. I've seen you struggle with humidity on the show but still pull off an amazing cake. Any tips?

Lucia Guzikowski
Boston

We keep a dehumidifier in the bakery, which dries the fondant into a protective shell without drying out the cake. If you don't own a dehumidifier, try a fan: It will keep air moving around the cake so moisture won't stick to it. Also, don't put a decorated cake in the refrigerator. Moisture is more likely to condense on a cool cake, which could cause your decoration to run.

—Duff Goldman



Ted, I thought I was allergic to fish because of a family allergy, but I've recently found out I'm not. Can you suggest a good "first fish" for a food lover like me?

Kyle Stephens
Columbus, OH

I would suggest trying several fish, cooked different ways, at a good seafood restaurant. (I recently had a nice dinner in Columbus, OH, at Mitchell's Ocean Club in Easton Town Center.) Among my favorite fish: cod, black bass, salmon and trout. These are all different in flavor and texture—flaky, firm or steak-like.

—Ted Allen



Duff says a fan will keep cake fondant from sweating.

Have a question for a Food Network star?
Write to us at foodnetwork.com/magazine.

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IRVINE: BEN GOLDSTEIN/STUDIO D. DEEN: MIKI DUISTERHOF. GARTEN: QUENTIN BACON. ALLEN: PETER ROSS. FAN: ISTOCKPHOTO.

7PM: "I HEARD SOME OFFICE GOSSIP."

10PM: "I AM THE OFFICE GOSSIP."



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KITCHEN 3008-3C Pineapple Mousse
DINING ROOM 5005-10C Cool Rain

The orange chairs remind me of sweet potatoes. And the yellow walls remind me of sunflowers. Food and flowers stir strong emotions—so why not muse off your favorites?

Look to your birthstone—or that favorite piece of jewelry you never take off. I love the turquoise-inspired walls here.

Pin down your personal style. Pin favorite ribbons, photos, fabric swatches, buttons and more to a corkboard. This veritable scrapbook will help you focus on the shades you love.

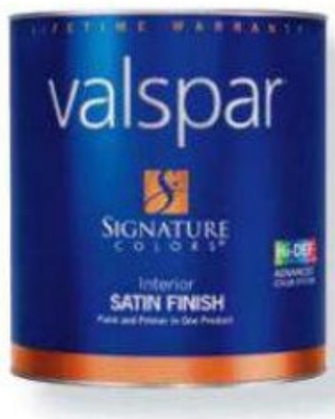
What is your favorite painting technique?
I personally love good old fashioned straight painting with a roller or brush and letting a dramatic color really embody a room.

Mixing warm and cool colors creates a captivating environment. And the use of white furniture, cabinetry, trim and shelving really helps them pop.

Watch Valspar Color Expert Robert Verdi bring culinary color palettes to life during *Food Network Star*. Plus, check out the *Star* winner's new kitchen finished with Valspar paint.

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10 THINGS You Need to Know THIS MONTH



1

There's a new way to eat pie à la mode.

Chefs are blending slices of pie right into their milkshakes.



Apple, Rhubarb and Berry Pie Shake
The staff at Betty's Pies in Minnesota *(two locations; bettyspies.com)* talked about making pie shakes for years before the owner's niece finally tested the idea. Once she perfected the recipe (1 slice of pie, 9 ounces of ice cream, 4 to 6 ounces of milk), co-owner Carl Ehlenz added 20 flavors to the menu.

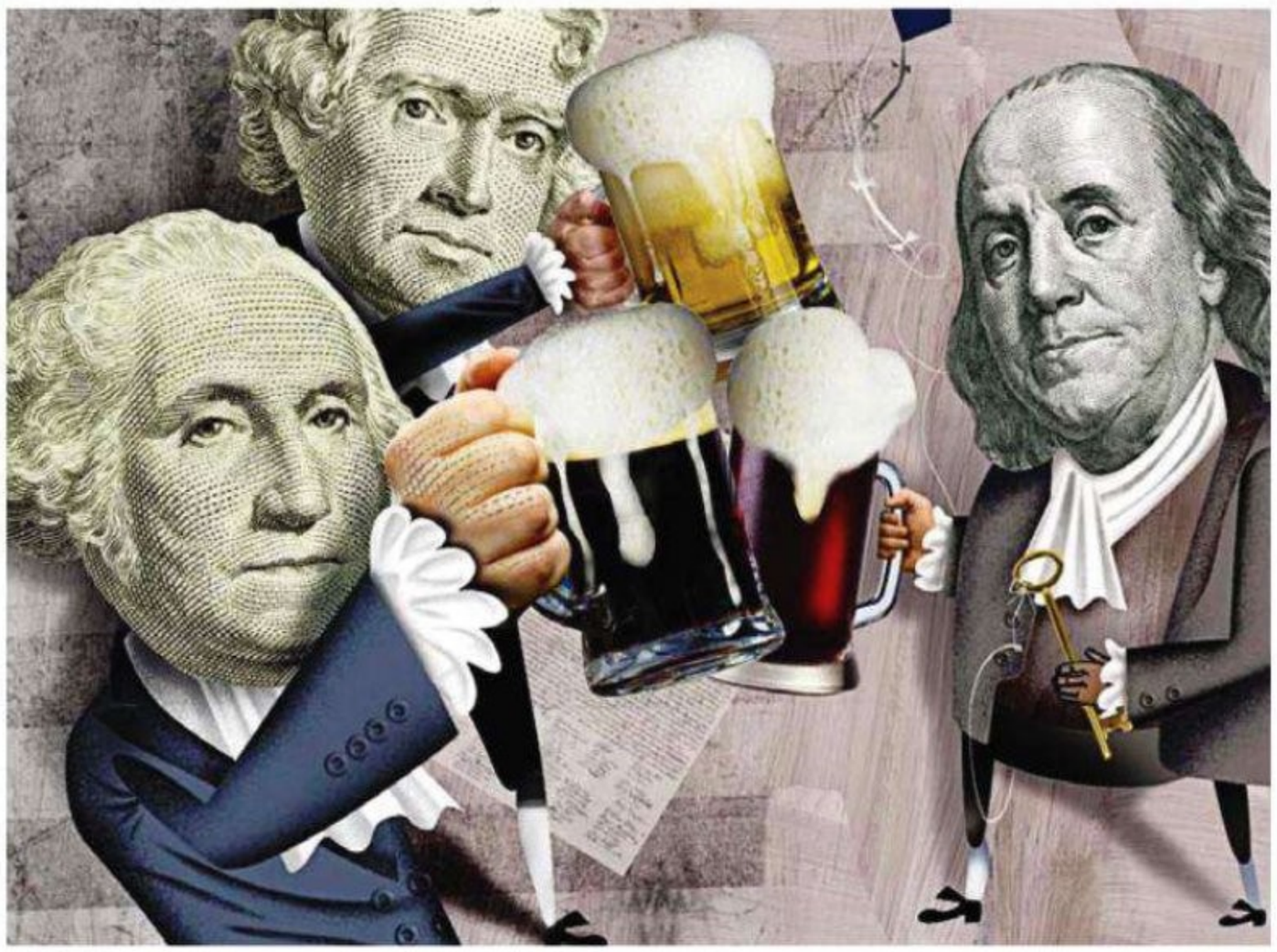


Banana Cream Pie Shake
The idea for pie shakes at Sammy's Café in Provo, UT *(27 North 100 West; sammyspieshake.com)*, came about after owner Sam Schultz realized that most banana cream pie–flavored shakes don't actually contain pie. He made his legit by blending a slice of banana cream with about 7 swirls of soft serve.



Blueberry Pie Shake
The chef at New York City's Hill Country Chicken *(1123 Broadway; hillcountrychicken.com)* thought his mini pies could only improve with ice cream. He turned them into shakes by blending each one with a half cup of milk and 12 ounces of ice cream. The seasonal menu includes 13 flavors.

BLENDER: KANG KIM. MILKSHAKES: CHARLES MASTERS; FOOD STYLING: JAMIE KIMM.

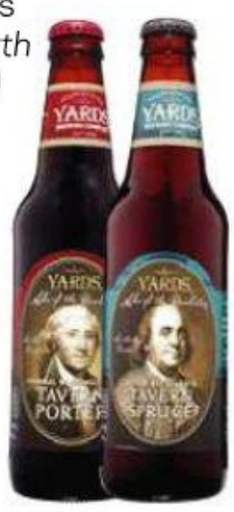


2 You can drink like the Founding Fathers.

We never learned this in history class, but our forefathers were avid beer drinkers and home brewers. Now you can taste what they drank:

George Washington and Ben Franklin

During the Revolutionary War, George Washington sent his troops letters explaining how to brew beer in the field. Today, brew master Tom Kehoe of Philadelphia's Yards Brewing Company *(901 North Delaware Ave.; yardsbrewing.com)* uses those instructions to make his George Washington Tavern Porter. He also reproduces Ben Franklin's favorite ale, made with spruce essence and molasses (easier to find in Philly than barley and hops back in the day). Look for both beers at City Tavern Restaurant in Philadelphia, or try them at the brewery.



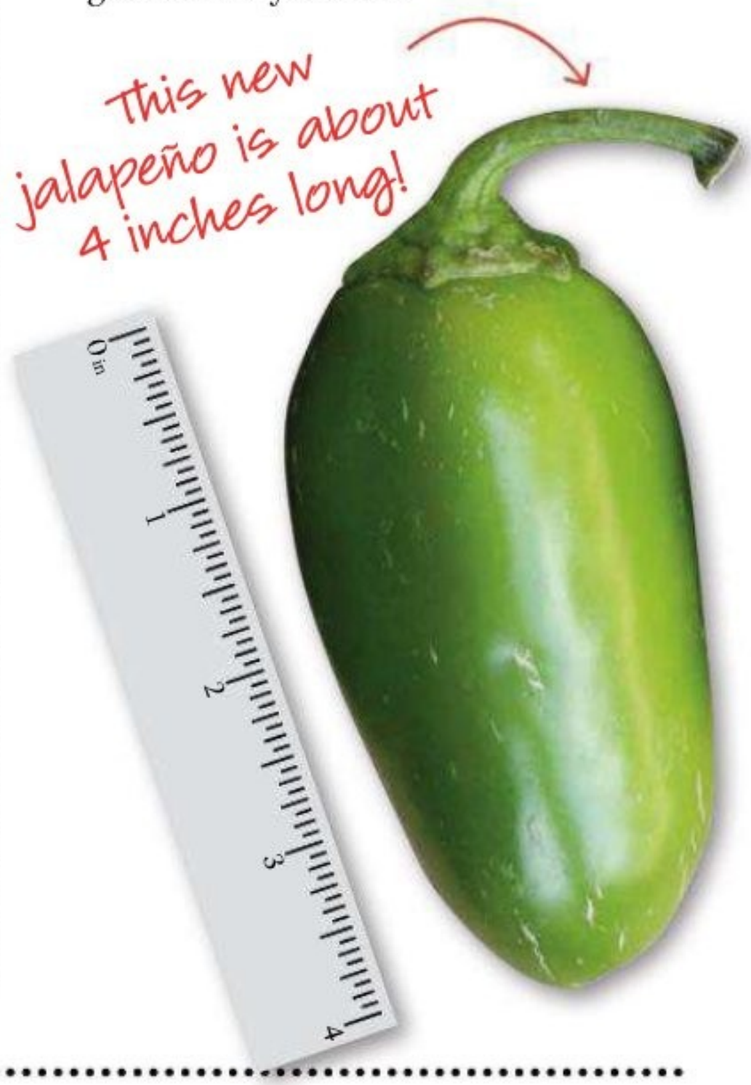
Thomas Jefferson

The third president didn't have a set recipe for his brew; he'd use whatever crops he had available at Monticello. Now, following Jefferson's notes, brewer Mark Thompson at Starr Hill Brewery in Crozet, VA *(5391 Three Notched Rd.; starrhill.com),* is using a few ceremonial hops from the famous plantation in each batch of his Monticello Reserve Ale. (Eventually all the ingredients will come from Jefferson's estate.) Pick up the beer at Monticello, the brewery or bars around Charlottesville.



3 Jalapeños now come in XXL.

Good news for jalapeño junkies: Researchers at New Mexico State University's Chile Pepper Institute recently introduced the NuMex Jalmundo, a jumbo-size jalapeño. The new member of the chile family is nearly as big as a bell pepper but packs the heat of a regular jalapeño. Scientists, aiming to create the ideal pepper for jalapeño poppers, spent 15 years getting the parent peppers right. Look for them at farmers' markets this summer, or order seeds *($4 for 30; chilepepperinstitute.org)* and grow them yourself.



4 S'mores don't have to be messy.



For years, we've been eating s'mores with square graham crackers, squares of chocolate—and round marshmallows. This summer, the age-old geometry problem is solved: Rectangular Jet-Puffed marshmallows are hitting the shelves. It wasn't a fluff project: A team of marshmallow engineers at Kraft spent almost three months crunching numbers and drawing diagrams to come up with the perfect dimensions to fit the crackers and chocolate.

$2 for 8 ounces; at supermarkets



BEER BOTTLES: JEFFREY WESTBROOK/STUDIO D. NUMEX JALMUNDO: PAUL W. BOSLAND. S'MORE: LARA ROBBY/STUDIO D. STACKERMALLOWS: KRAFT FOODS. PRESIDENTIAL ILLUSTRATION: WILLIAM RIESER. RULER ILLUSTRATION: DOROTHY CURY.

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5

You can trade A-Rod for Guy Fieri.

Yep, you heard that right: Three chefs—*Diners, Drive-ins and Dives* host Guy Fieri, Iron Chef Marc Forgione and legendary French chef Daniel Boulud—are getting their own baseball-style trading cards this July. The cards are part of Topps' retro-style Allen & Ginter's line, a collection of 350 cards featuring pro athletes, non-athletes and, for the first time, chefs. Only six or eight cards come in each pack, so put on your lucky jersey and hope for a food all-star.

$3 for 6 cards or $4 for 8 cards; at Walmart stores





6

Fresh herbs now come frozen.

Every year, well-meaning gardeners plan to freeze their homegrown herbs for the winter. But if you don't get around to it, now you can buy them: Frozen cubes of basil, parsley, garlic, cilantro, ginger, dill and chile pepper hit the freezer aisle this spring. Each tray of 20 is good for up to 24 months.

$3 per tray; mydorot.com for stores





7

Wolfgang Puck is a little blue.

If you go see *The Smurfs* this summer (in theaters August 3), you might recognize the voice of Chef Smurf: It's celeb restaurateur Wolfgang Puck. Movie publicists were tight-lipped on the details, but we hear *The Office*'s B.J. Novak plays his sidekick, Baker Smurf.

DOROT AND FROZEN HERB CUBES: JEFFREY WESTBROOK/STUDIO D. BASIL, CHILI, CILANTRO, GARLIC AND PARSLEY: ISTOCKPHOTO. GINGER: MARK SCOTT/GETTY IMAGES. CHEF CARDS: THE TOPPS COMPANY, INC. SMURF: COURTESY OF SONY PICTURES ANIMATION.

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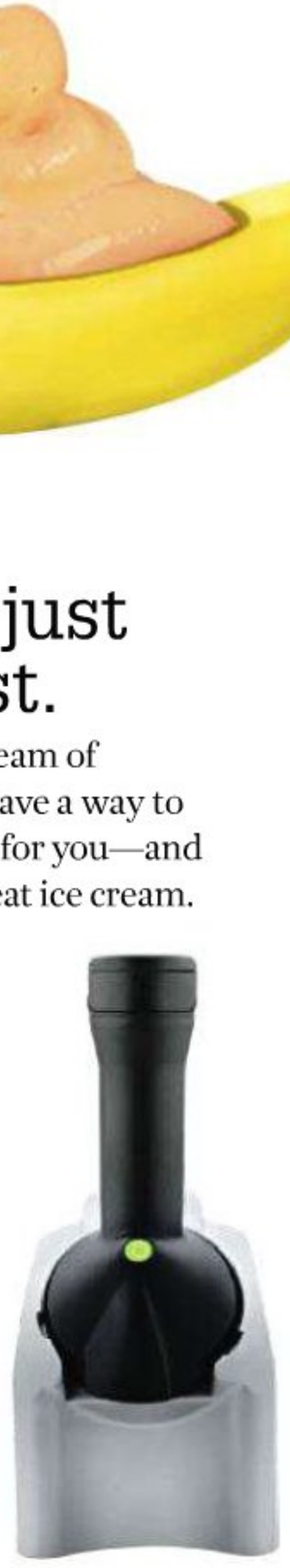
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8 Healthful ice cream just might exist.

A husband-and-wife team of inventors think they have a way to make ice cream better for you—and their answer is to not eat ice cream. Well, actually, their answer is a machine called Yonanas that turns frozen bananas into something that looks and tastes like ice cream without any added cream or sugar. We were skeptical, too, but it turns out the stuff is pretty darned tasty.

$50; target.com





9 Mr. Potato Head is cutting carbs.

Everyone's favorite spud isn't lounging on the couch anymore: Mr. Potato Head has slimmed down significantly for the launch of a new Active Adventures toy line coming out this August. If the tater were 5 foot 10 in real life, he would have dropped 22 inches off his waistline—all the better for fitting into his first-ever pair of pants.

$8; hasbrotoyshop.com

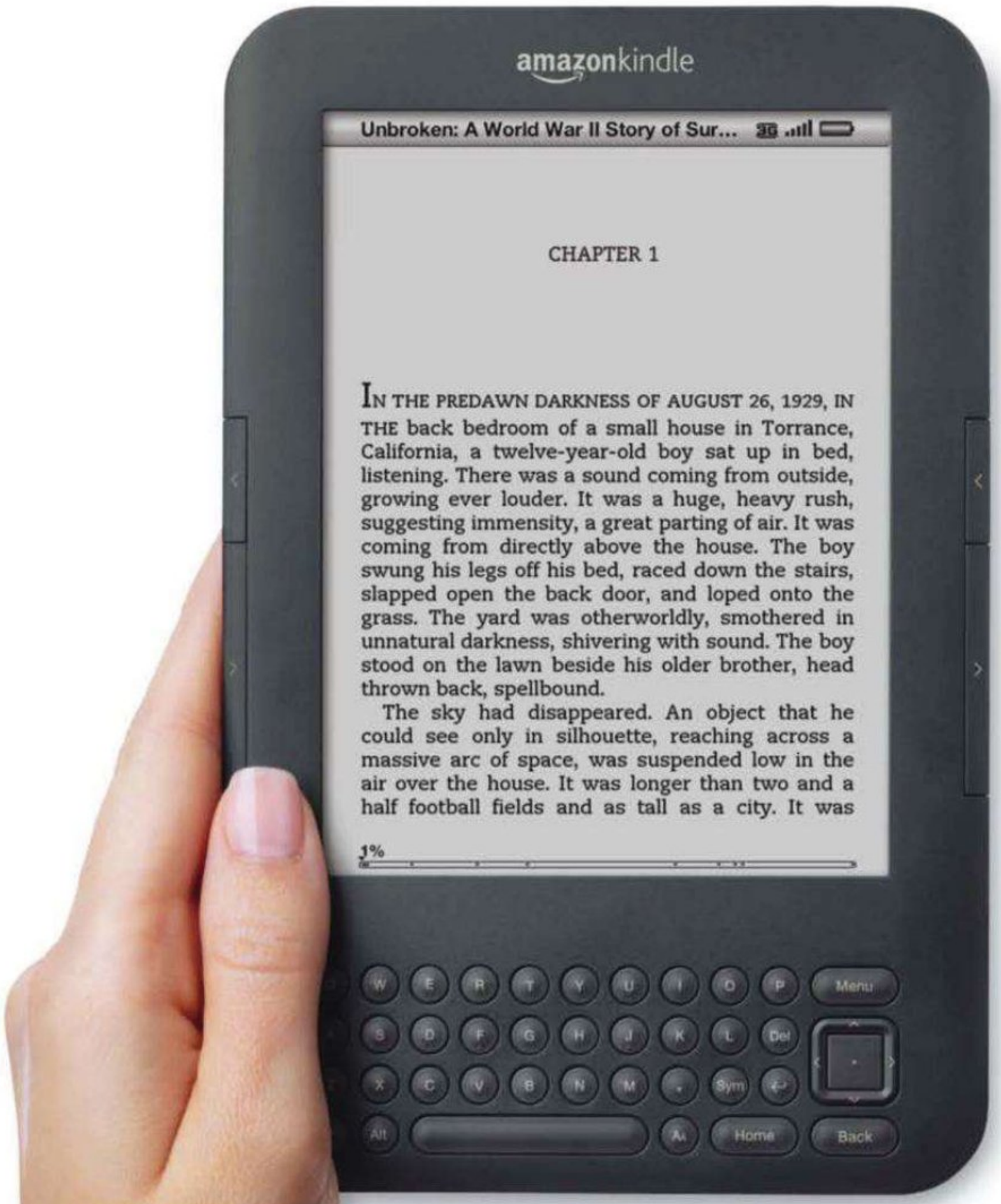
10 Kitchen tools are getting a stamp of approval.

Here's a good reason to send dinner-party invitations the old-fashioned way: This July, the U.S. Postal Service is releasing stamps featuring iconic kitchen gear. They're part of the new Pioneers of American Industrial Design collection, which includes a chrome pitcher from designer Peter Müller-Munk, Fiesta pottery from Frederick Hurten Rhead and utensils from Russel Wright. It's a first: In the 5,000 stamp designs the Postal Service has issued since 1847, flatware has never appeared.



CLOCKWISE, FROM TOP LEFT: HEALTHY FOODS, LLC (2); HASBRO (2); U.S. POSTAL SERVICE (3).

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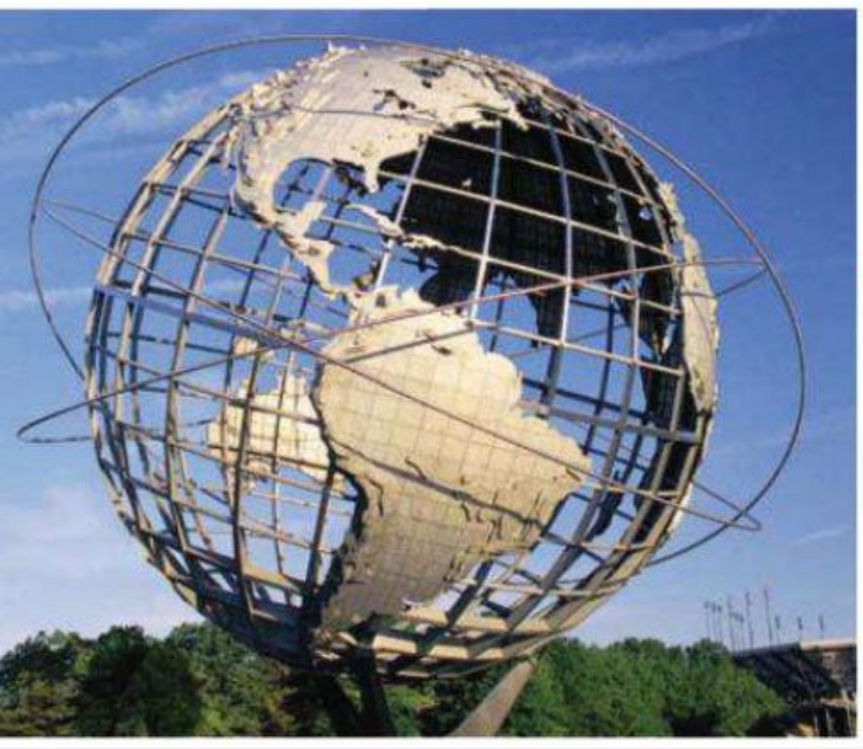
PRESENTS

FRANK STYLE

DRESS YOUR DOGS LIKE A TRUE NEW YORKER

A TRIP TO NEW YORK CITY is never complete without enjoying one of its most satisfying landmarks—the iconic beef hot dog. Well, now you can enjoy New York deli flavor right in your backyard, thanks to **Ball Park Deli Style Beef Franks**. Made with 100% beef—with no artificial colors or flavors—these premium franks deliver big-city flavor. And we're sharing 5 ways to make them New York–worthy.





Legend has it that the name "hot dog" was coined by a sports cartoonist during a baseball game at the Polo Grounds in New York City.

BRONX BOMBER

Boiled, on a steamed bun. That's been the traditional way to serve hot dogs at Yankee Stadium for generations. And its fans are expected to eat over 1.6 million this year, with everything from mustard and ketchup to chili, sauerkraut and relish.

▲ MANHATTAN TO GO

Manhattanites are always on the go. No wonder the hot dog cart—and its street-friendly fare—is a New York staple. And for many, it wouldn't be a New York dog without Red Onion sauce—a blend of onions, olive oil and tomato paste.

▲ QUEEN OF 'KRAUT'

Some purists call this the perfect hotdog configuration—yellow mustard and tangy sauerkraut. You can grab one—or two—for a quick lunch at most delis in the city.



STATEN ISLAND SPICE

With the highest proportion of Italian Americans of any county in the nation, Staten Island often basks in ethnic pride as residents proudly slather their franks with everything from shredded mozzarella to spicy tomato sauce.

Never turn hot dogs with a fork or poker when grilling. Use tongs or a spatula so you don't lose precious juices.

According to the National Hot Dog & Sausage Council, the correct way to dress a hot dog is: wet ingredients first, then chunky, then cheese and spices.

◀ BROOKLYN ICON

For many New Yorkers, Coney Island will always be the birthplace of the classic hot dog. Here, simple mustard is the standard—a less-is-more approach that honors the big, beefy flavor you get with a Ball Park Deli Style Beef Frank.



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In the Know

Try **potato chips** in your dessert. Then, crash the set of *Diners, Drive-ins and Dives* and get the scoop on a hot dog-eating contest.

Cold Fusion

When talk-show host **Jimmy Fallon** pitched the idea for potato-chip ice cream to Ben & Jerry's, the company said it would never work; the chips would get soggy. But then the ice cream engineers had a thought: What if they coated the chips with chocolate? Bingo! Late Night Snack *($4; at grocery stores)* was born, and now ice cream parlors and restaurants, like Treat Dreams in Ferndale, MI *(22965 Woodward Ave.; treatdreams.com)*, and Spork in San Francisco *(1058 Valencia St.; sporksf.com)* are serving similar versions. Fallon thinks he might have started a dessert revolution. "Stephen Colbert came up with [the flavor] AmeriCone Dream, which combines ice cream and cones," Fallon told us. "Lazy! We, on the other hand, are making shock waves in the culinary industry, and I'm not afraid to carry that flag."



Jimmy Fallon inspired this new dessert trend!

PHOTO: CHARLES MASTERS; FOOD STYLING: JAMIE KIMM. FALLON: ROB KIM/RETNA LTD./CORBIS.

Top Dogs

Every July Fourth, America's most elite competitive eaters enter the Super Bowl of their sport: the Nathan's **hot dog-eating contest.** The road to the top is tougher than we thought. ILLUSTRATIONS BY **NISHAN AKGULIAN**



1 Competitive eating requires Rocky-style **physical training:** Nine-time competitor Crazy Legs Conti does cardiovascular training to improve his stamina. "I always slow down between the 15th and 20th hot dogs," he says. Patrick "Deep Dish" Bertoletti, who took third place the last two years, alternates hot dog–eating practice with fasting and…drinking milkshakes. "Dairy settles my stomach, so I'll drink a lot of milkshakes the day before," he says. "With a few doses of Pepto."



2 As the big day approaches, top qualifiers from regional competitions head to New York City for photo ops, like **a weigh-in with the mayor** at City Hall Park. Before they're declared fit for competition, the pro eaters must get on a scale, and a dentist sometimes checks their teeth to make sure they're ready for the wear and tear of battle.



3 Early on July 4, competitors depart the hotel and travel on the **Bus of Champions** to Coney Island in Brooklyn, where they wait in "The Bullpen" for kickoff. "It's around the back of Nathan's, so the smell of hot dogs constantly drifts toward us, which is kind of unnerving," says six-time contestant Eater X.

4 At about 9 a.m., a crew of four at Nathan's begins cooking **1,000 all-beef hot dogs** for the contest on a long flattop griddle. It's still a regular business day, so the cooks also have to make dogs for customers. Nathan's method is to slow-cook them, starting on low heat and upping the temperature until they're cooked through, about 40 minutes later. By 12:15 p.m., all 1,000 hot dogs are suited up in untoasted buns and ready for the competition.



5 After a New Year's Eve–style countdown, the competition begins at 12:40 p.m. Each eater gets four plates of five hot dogs to start, then more as they go. Crazy Legs, Eater X and Deep Dish all employ the Double Japanese method (named in honor of six-time champion Takeru Kobayashi): **They eat two franks at a time** and chase them with empty buns. Every competitor dunks the buns in liquid to get them down faster. Most choose water, but Eater X, who pioneered the "alternative beverage movement," uses lemonade. Deep Dish likes Crystal Light Fruit Punch.





6 When the 10 minutes are up, contestants stop eating but are allowed to finish swallowing. **Judges count the empty plates,** check for hidden or uneaten dogs and buns and ensure competitors don't have too much hot dog debris mashed into their faces and hands.



7 This year, for the first time, men and women will compete in separate divisions: Each winner will take home $10,000 and a **coveted Mustard Yellow Belt.** Joey "Jaws" Chestnut is the four-time defending champion and holds the all-time record: 68 hot dogs in 10 minutes.



8 Afterward, competitors are "sweating hot dog," Eater X says. "I can smell it every time I exhale." That night, Crazy Legs hosts an after-party, **"the hot dog prom,"** where eaters and their families watch a rebroadcast of the event. "Competitive eating is like sharing a big meal, so we get together to raise a glass," he says. "Plus, you can drink a lot if you have 5 to 10 pounds of food in your stomach."

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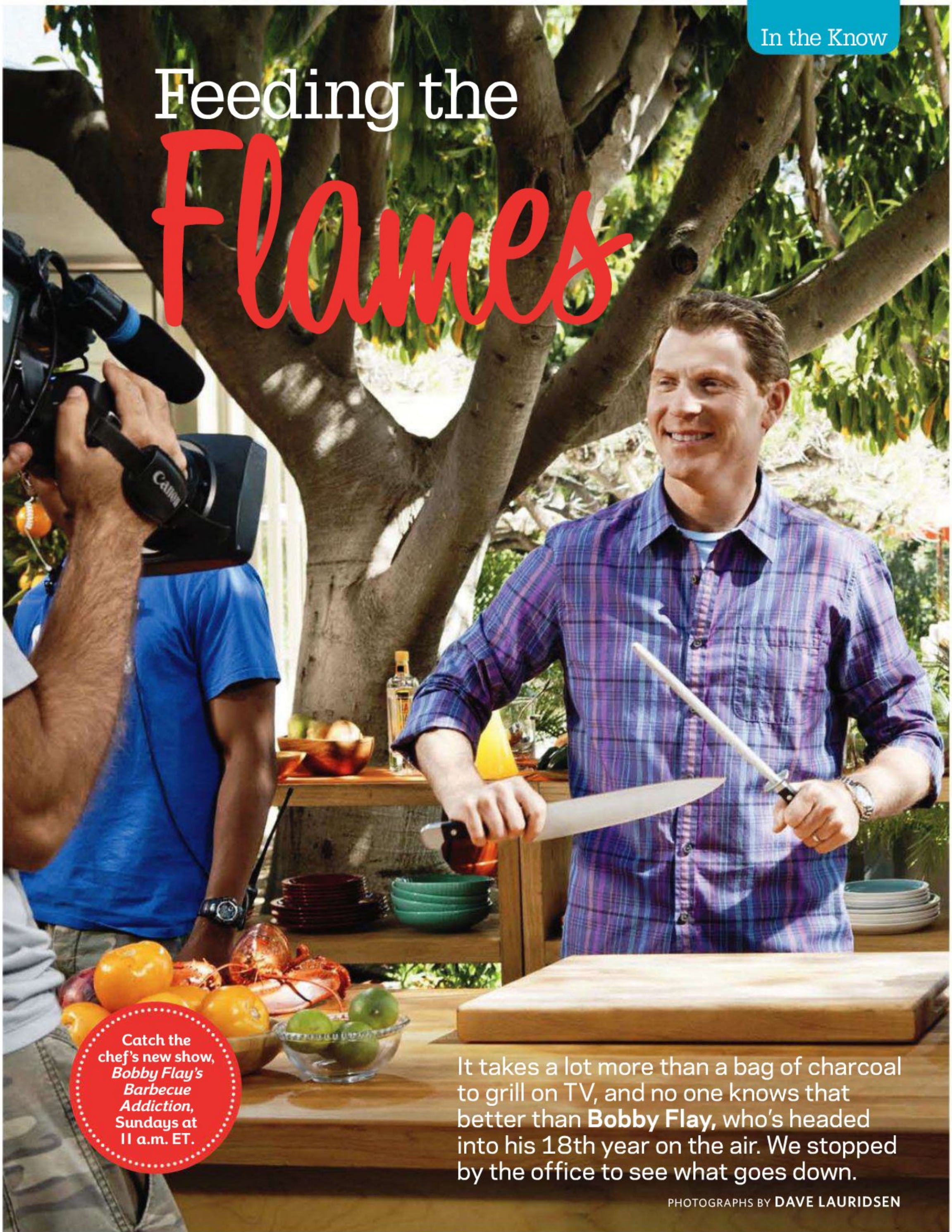
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Join us on

Feeding the *Flames*



Catch the chef's new show, *Bobby Flay's Barbecue Addiction*, Sundays at 11 a.m. ET.

It takes a lot more than a bag of charcoal to grill on TV, and no one knows that better than **Bobby Flay,** who's headed into his 18th year on the air. We stopped by the office to see what goes down.

PHOTOGRAPHS BY **DAVE LAURIDSEN**

LOCATION, LOCATION!

Bobby's newest show, *Bobby Flay's Barbecue Addiction* (pictured), is his fifth grilling show, and over the years he has learned some important lessons. Number one: Pick the right city. One of his former shows, *Boy Meets Grill,* was filmed in Queens, NY, on a rooftop with a view of the city skyline. "People thought it was my house," Bobby says. But the crew had to cope with too much noise. "We finally realized that between the weather, the trucks backing up—*beep, beep, beep!*—and the helicopters every two minutes, we couldn't get anything done. I need to get in the flow of cooking and talking at the same time. If I have to stop every 45 seconds, the show has no rhythm." So starting with his show *Grill It! with Bobby Flay*, producers moved the set to Los Angeles. "I have to go back and forth [to New York] because of my restaurants and my family," Bobby says. "It's a long trip, but it's worth it."



HOUSE HUNTING

Location scouts spend a month finding the perfect rental home for shooting. This one, for *Grill It!,* had a pool, though the busy crew never had time for a dip.





22 GRILLS!

One gas grill and one charcoal grill won't cut it for a big production. "The task of getting all of Bobby's grills was a tall order," producer Jill Gibbs says. On his new set for *Barbecue Addiction,* the chef has three smokers and seven grills, including specialty ones like a Greek rotisserie and an Argentinian parilla. The culinary team keeps 12 more grills backstage for recipe testing—including three or four just for keeping hot charcoal at the ready.

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PROP STASH

Every series that Bobby shoots requires hundreds of dishes, linens, utensils, platters and bowls; they often fill an entire room of the rental house (in this case, for *Grill It!*, a bedroom). After years of working with Bobby, prop stylist Jennifer Barguiarena knows the chef's taste (big, bold colors) and his plating techniques: He likes abundant, family-style barbecue feasts. She keeps plenty of options on hand to match any dish.









NONSTOP GROCERY RUNS

A dedicated grocery runner typically spends 10 hours a day shopping for the show—and that's on top of the meat and produce delivery that arrives on set each morning. Everything is stored in five fridges and on shelves in the rental-house garage.





HEAVY METAL!

Each season, Bobby's prop department orders 10 fresh sets of pots and pans, plus extra cast-iron and copper ones to mix up texture and color on camera. "We can't be waiting around for one pot to be washed and returned if the same one is needed for a later act," sous chef Miriam Garron says. "It's all about efficiency."

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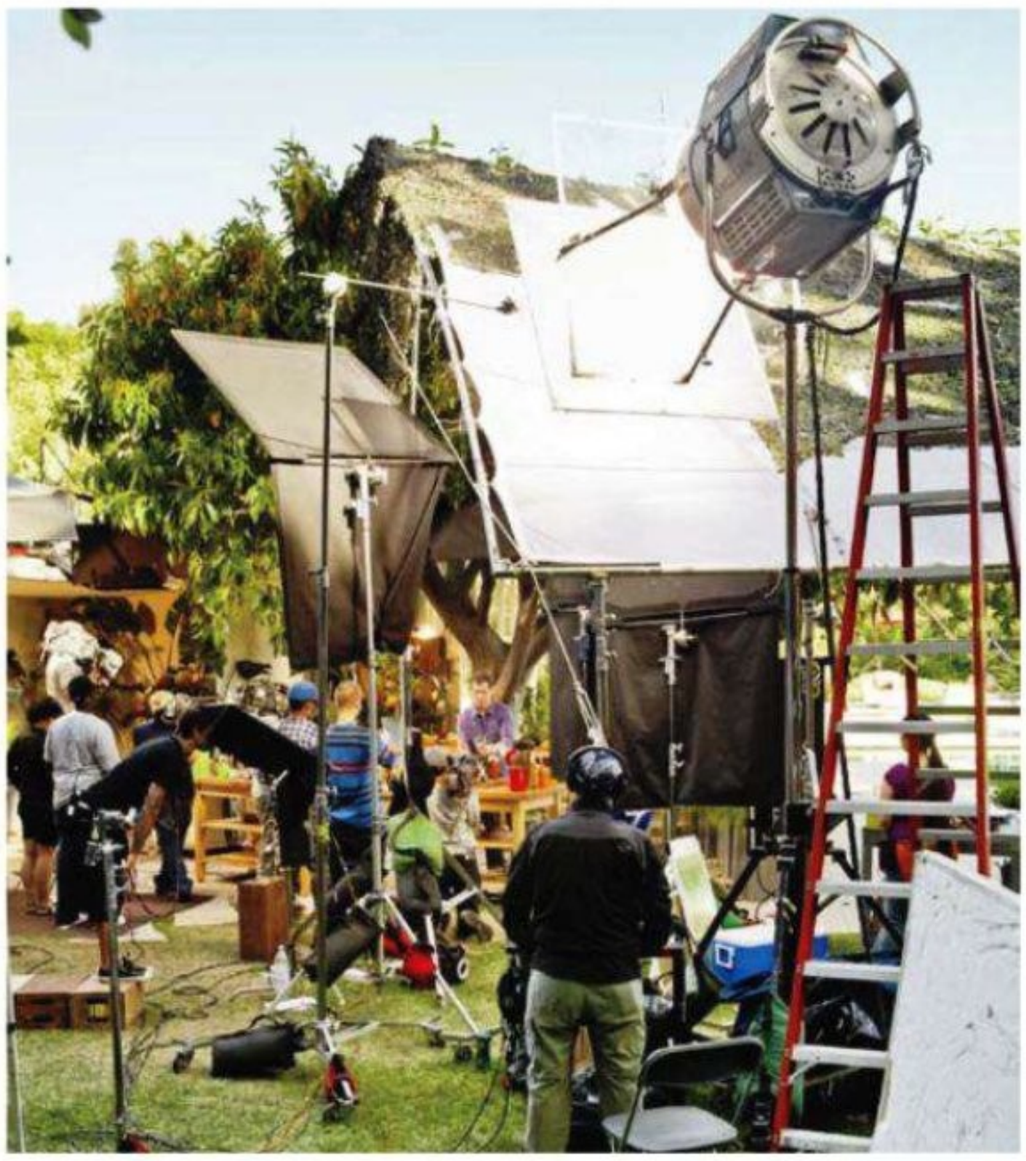
FULL COVERAGE

For every 30-minute episode, the crew tapes about eight hours' worth of film (that's 7,950 minutes per season!). Bobby cooks in real time, even through commercial breaks, so he knows that the timing is accurate for every dish. "I want to make sure everything is right," he says. "There's no fake food. It's the real deal."

SUGAR FIX

Bobby has to keep the troops happy, so in the middle of a long shoot, he will sometimes run out and get the crew a treat. Here, it was cupcakes from Big Man Bakes in Los Angeles.





BACKUP SUNLIGHT

Even on a sunny Los Angeles day, the set requires lots of lighting, so the crew hauls in lights that mimic natural sunlight. "The sun is constantly changing positions, so our lighting team is constantly tweaking the lights, silks and nets that hang overhead so the show looks the same, no matter what time of day it is or where the sun happens to be," producer Jill Gibbs says.

ONE BIG FAMILY

More than four dozen people work on a show; the crew usually sets up at 7:30 a.m. and tapes two episodes before wrapping by 6 p.m. At the end of the day, everyone feasts on the piles of leftovers. "These are the people I live and die with every day," Bobby says. "When my crew eats the food, I want them to be happy."



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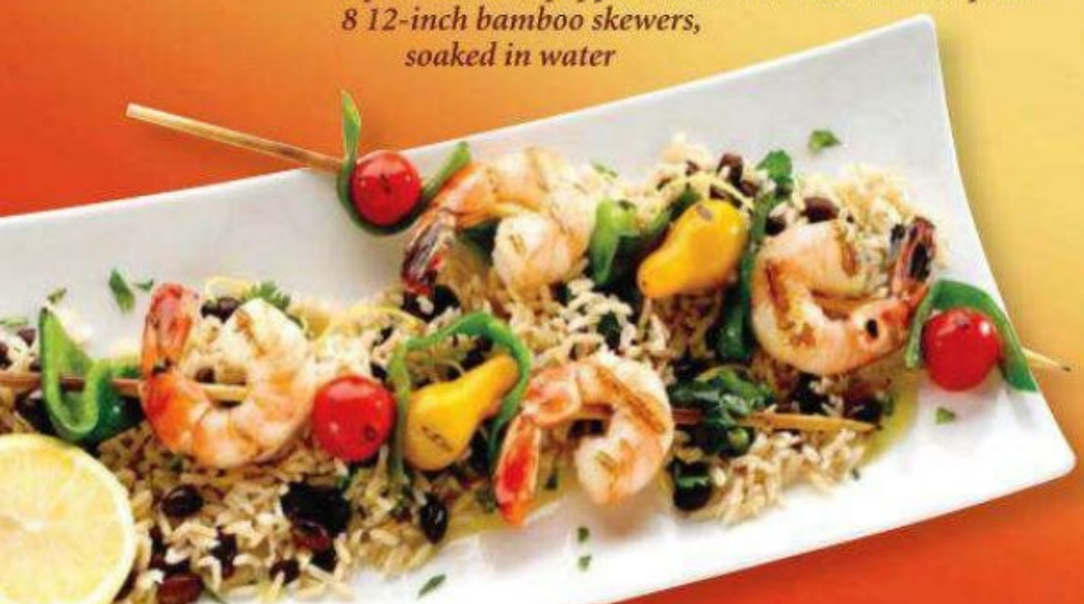
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Skewered Shrimp with Black Bean-Lemon Rice *Serves 4*

Marinade/Dressing
3/4 cup Pompeian Extra Virgin Olive Oil
1/4 cup Pompeian Red Wine Vinegar
3 Tbsp. lemon juice
2 medium garlic cloves, minced
1 1/2 tsp. salt
3/4 tsp. coarsely ground black pepper

Skewers
24 large raw, headless, peeled shrimp, with tails on (about 1 pound)
24 whole green onions, trimmed to 6 inches in length
24 cherry tomatoes
2 poblano chili peppers, seeded and cut into 24 pieces
8 12-inch bamboo skewers, soaked in water



Rice
3 cups hot cooked brown rice
15 oz. canned black beans, rinsed and drained
1/4 cup chopped cilantro
3 tsp. grated lemon zest

Preparation

Whisk marinade ingredients in a small bowl. Reserve 1/2 cup of the mixture in a separate bowl and set aside. Place shrimp in a resealable plastic bag, pour marinade over shrimp, seal tightly and coat well. Refrigerate 30 minutes, turning frequently.

Remove shrimp from marinade (reserving marinade). Place shrimp on skewers, alternating with the tomatoes, chilies, and onions (folded in half).

Preheat grill on high heat. Brush skewers with reserved marinade and cook 4-5 minutes on each side or until shrimp are opaque in center.

Place the remaining marinade in a small saucepan on the grill to heat slightly. Toss the rice with the black beans, cilantro, and lemon zest.

To serve, top rice with skewers and spoon the remaining marinade over skewers.



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Mash Hits

Tyler Florence tells us how to turn any kid into a veggie lover.



Tyler's son Hayden and daughter, Dorothy, got to test recipes for his cookbook, *Start Fresh*.

Tyler Florence likes to brag that his kids will eat any vegetable, as long as it's roasted. "It's my number one cooking tip for parents," he says. "Roasting fruits and vegetables brings out their natural sugars and deepens their flavors." The chef is a father of three—Miles, 15, Hayden, 4, and Dorothy, almost 3—so he has plenty of tricks up his sleeve. Yes, he has resorted to white lies at times (he told his oldest son that tuna rolls were made with chicken to get him to eat sushi), but over the years he has found that the best way to prevent picky eating is to expose kids to fresh ingredients from the get-go. Tyler's latest book, *Start Fresh* ($20, Rodale), is all about keeping ingredients in plain sight. "Why hide them?" he asks. "The idea is to show children that vegetables can be delicious." Check out three recipes from his new book, for the littlest eaters in the family:

Win an autographed copy of Tyler's new book! See page 16 for details.

SPINACH AND BANANA PUREE



MAKES: about 2 cups

Puree 12 ounces fresh **spinach** (tough stems removed), 2 peeled **bananas** and ¼ cup each **plain whole-milk yogurt** and **unfiltered apple juice** in a food processor until smooth. Refrigerate in an airtight container for up to 3 days or freeze for up to 1 month.



CARROT, MANGO AND APPLE PUREE

MAKES: about 1½ cups

Peel 3 **carrots.** Cut 1 **mango** into chunks. Halve and core 2 **Granny Smith or Rome apples.** Arrange the fruits and vegetables on a parchment paper–lined baking sheet and roast in a 350° oven until tender, 20 to 25 minutes. Puree in a food processor until smooth. Let cool, then refrigerate in an airtight container for up to 3 days or freeze for up to 1 month.

ROASTED BANANA AND BLUEBERRY PUREE



MAKES: about 2 cups

Arrange 3 **bananas** (unpeeled) and 1 pint **blueberries** on a parchment paper–lined baking sheet. Roast in a 350° oven until the berries burst and the banana peels are deep brown, 20 to 25 minutes. Remove from the oven and let cool slightly, then peel the bananas. Puree the fruit in a food processor until smooth. Let cool, then refrigerate in an airtight container for up to 3 days or freeze for up to 1 month.

FOOD PHOTOS: CON POULOS; FOOD STYLING: ANNE DISRUDE. RECIPES FROM *START FRESH* BY TYLER FLORENCE. COPYRIGHT © 2011 BY TYLER FLORENCE. PHOTOS BY JOHN LEE. BY ARRANGEMENT WITH RODALE, INC.

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Star Kitchen

Cupcake Wars judge and Sprinkles Cupcakes owner **Candace Nelson** found her dream kitchen, and it looks a lot like her famous shops.

PHOTOGRAPHS BY **DAVID TSAY**

When Candace Nelson opened her first Sprinkles shop in Beverly Hills in 2005, she sold out of cupcakes within hours. Since that day, her life has been cupcakes 24-7. She sells about 1,500 a day at her original location and runs nine other stores across the country, plus she's a judge on Food Network's *Cupcake Wars*. We figured she'd take a break from all of the cupcakes at home, but no: She uses her super-mod home kitchen in Beverly Hills to test new flavors. Candace says she often eats a cupcake a day, and her husband, Charles, and their 4-year-old son, Charlie, are always willing tasters. (We're guessing her 6-month-old, Harry, will start sampling soon!) "Everyone asks if I get sick of all the cupcakes," she says. "But I don't. I might take a brief break, then I go straight back!"





Turn the page to get Candace's look.

Get the Look

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



The big windows help Candace feel like she's always outdoors!



Candace's white cabinets maximize wall space without making the kitchen feel cluttered. You can get a similar look with this **Cadet white lacquered cabinet.** *$199; cb2.com*



Pops of color, like this **Unikko Marimekko tea towel,** keep the all-white kitchen from looking boring. *$29 for two; kiitosmarimekko.com*



Candace painted her **Emeco chairs** bright yellow; they also come in this vibrant grass color. *$230; dwr.com*



Candace's indoor garden is hard to replicate, but you can add some green to your space with this **Steve felt planter.** It has a built-in moisture barrier, so you don't need a plastic tray to protect your floor after watering. *$89; woollypocket.com*

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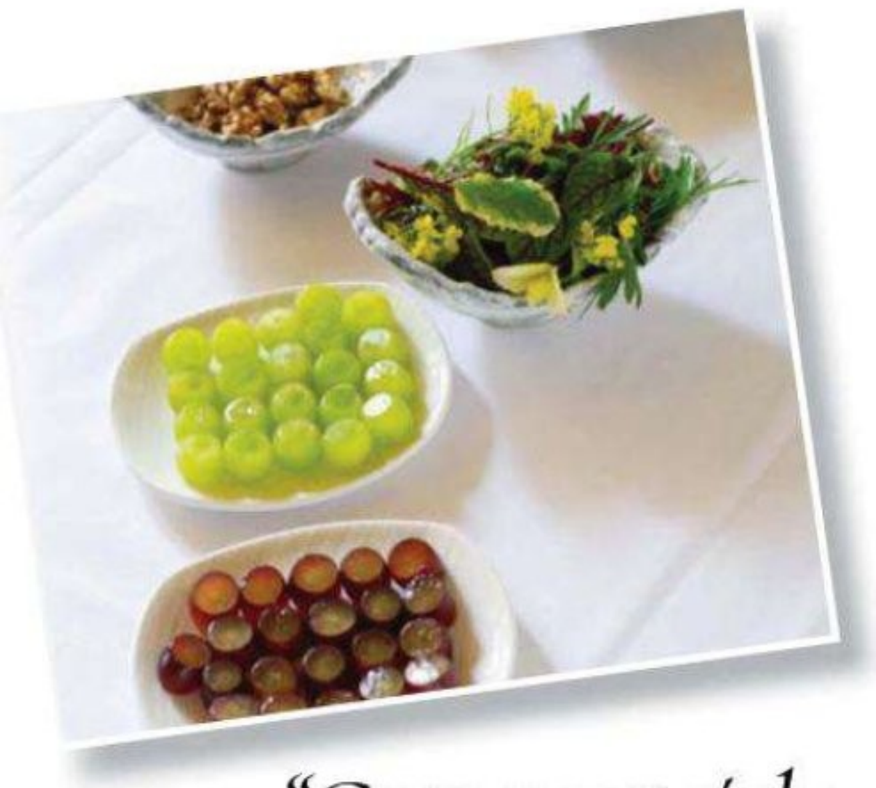
SCOTT BOSWELL
EXECUTIVE CHEF/OWNER
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A graduate of the Culinary Institute of America at Hyde Park, NY, Boswell embraces a simple global aim: to deliver high-quality New Orleans comfort food, with a twist, to every corner of the globe. And he has certainly achieved that on his home turf, being named 2006's Chef of the Year by *New Orleans Magazine*.

IN THE KITCHEN WITH

SCOTT BOSWELL OF STELLA! RESTAURANT

Louisiana-bred chef Scott Boswell learned to appreciate full-flavored food at a young age. And he continues the tradition with Grapes from California.



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—CHEF SCOTT BOSWELL

Q. How do local flavors fit into your idea of Global-Modern cuisine?
My menu is filled with globally inspired creations with a strong Louisiana "backbone."

Q. How do grapes fit into your food philosophy?
Their color, shape, texture and flavor pair perfectly with our approach to modern classical cuisine.

Q. Why California grapes?
Plain and simple, we use nothing but the best.

Q. You talk about creating a "culinary performance." What do you mean?
It's like a Broadway show—only instead of actors, producers and directors there are chefs, managers and sommeliers. The script changes with ingredients and seasons.

Q. What inspired your Grape Mosaic Salad presentation?
I once did a mosaic of venison and daikon radish, and my brain stored the idea in my archive of influences!

Q. Local North Shore Farm eggs, California grapes—why does your menu celebrate such regional ingredients?
I just create with ingredients I love to eat. And I cherry-pick the finest from each region. I am an artist at heart, so that makes it easy.

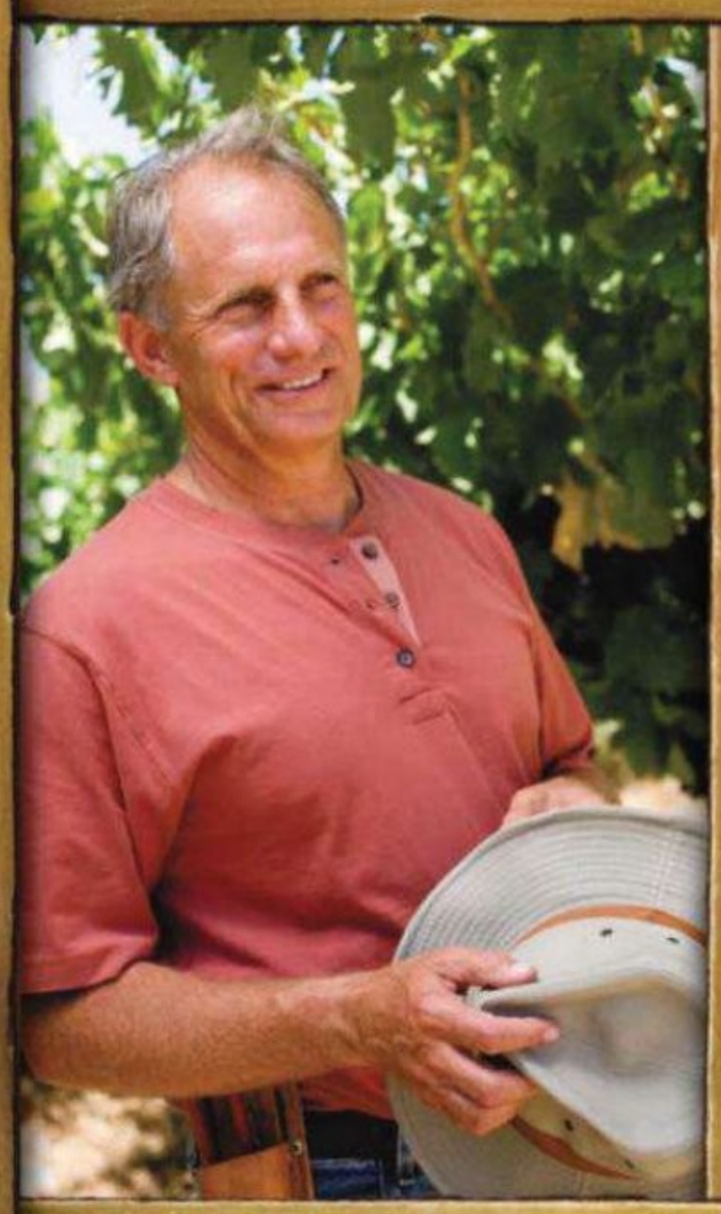


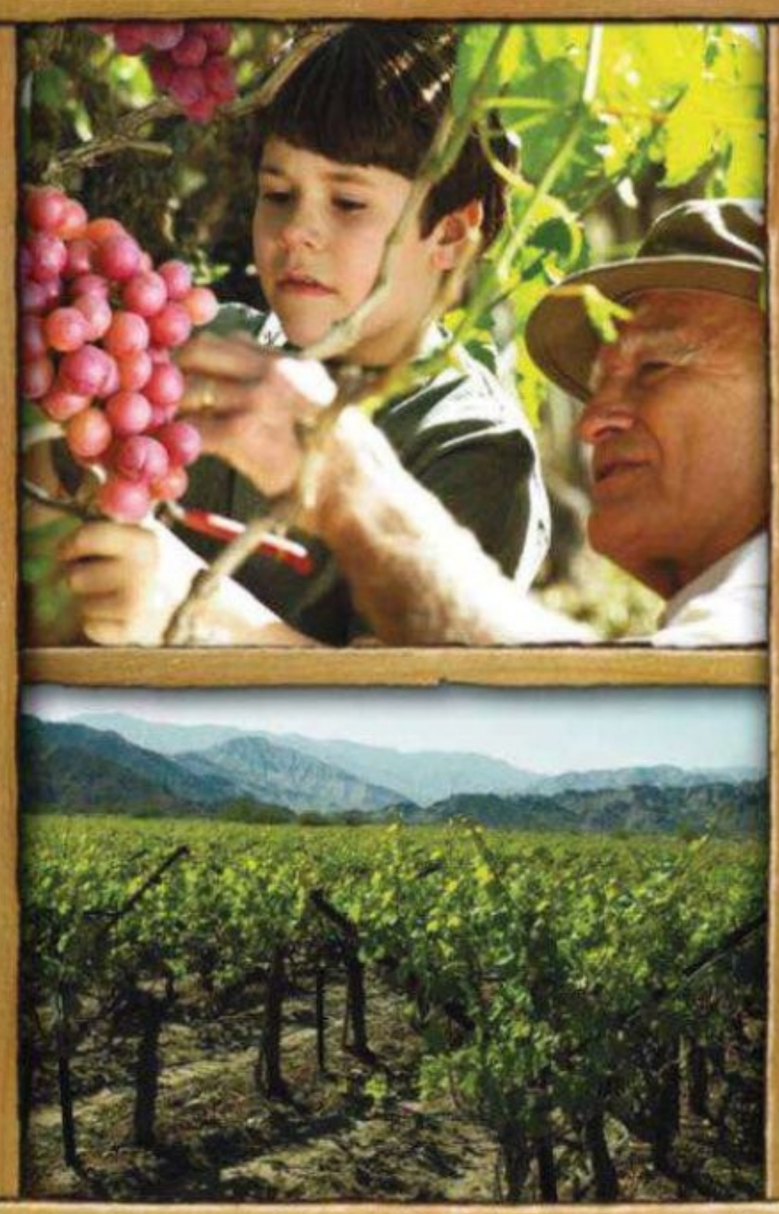
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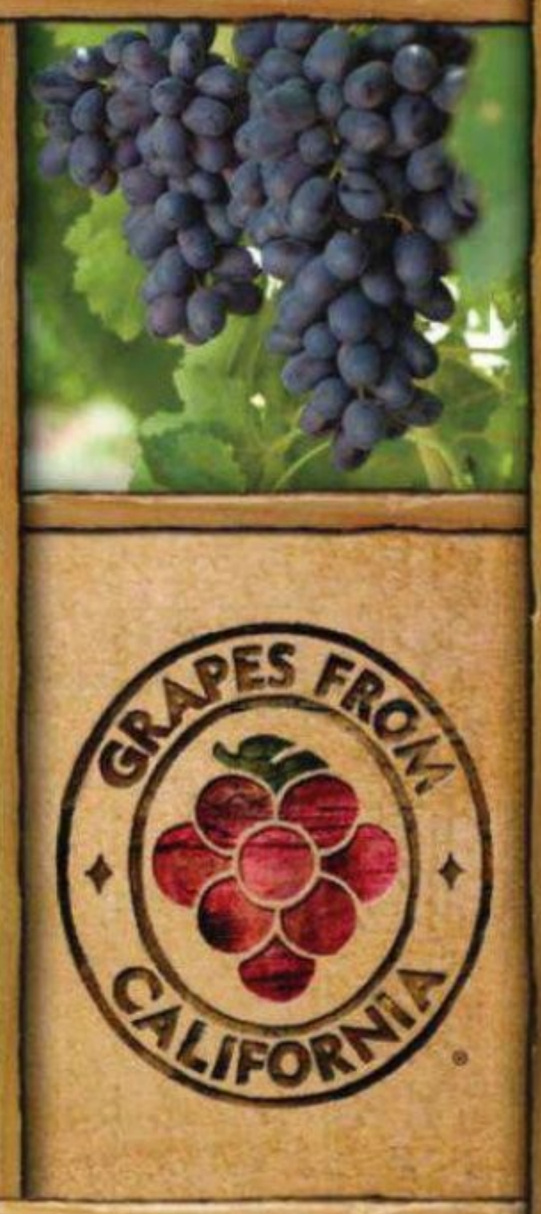


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TWO GREAT SCENTS, ONE UNEXPECTED MASHUP.



Set Secret
Guy spends a lot of time talking into the camera. He says he pretends the camera is a friend.

REDUX.

Diners, Declassified

We went behind the scenes of ***Diners, Drive-ins and Dives*** to see how Guy Fieri spins mom-and-pop food into storytelling gold.

BY **YARAN NOTI** PHOTOGRAPHS BY **MARK PETERSON**

With the precision of a surgeon, Guy Fieri can dissect a kitchen—any kitchen—in 30 seconds flat.

It's 7:45 a.m., and Guy is rummaging through a tiny burger-and-seafood joint called Big & Little's in the River North neighborhood of Chicago. From my perch on one of the 10 bar stools (the restaurant's only indoor seating), I can see the *Diners, Drive-ins and Dives* crew buzzing around, making last-minute adjustments to lighting, testing sound levels and ensuring onions are chopped, eggs are cracked and everything is in shiny metal bowls, ready for showtime. But Guy is off on his own, digging through drawers and firing questions at the restaurant's co-owner Tony D'Alessandro (the "Little" of Big & Little's), who is nervously watching the spiky-haired, tattooed host of the show inspect his kitchen.

An audio engineer nicknamed Butterbean (every member of the crew has a Guy-given nickname)



leans over to Tony and whispers, "Guy might be a little standoffish. He likes for everything to be on camera and doesn't want to talk too much beforehand."

Standoffish is right. Guy jerks his head toward the grill and barks at Tony: "Thirty-six inches?" It is. He grabs a sauté pan. "De Buyer?" Yup. He sniffs an unmarked shaker of seasoning. "Truffle salt." Right again.

After filming more than 150 episodes of "Triple D," as Guy calls it, there isn't a kitchen gadget, cooking tool or secret spice mix he hasn't seen. And even though he walked into this kitchen just a few minutes ago, he is now moving through it as if it were his own.

"This is a funky, funky joint," he announces. For a man who makes a living eating his way across the country and telling everyone how "are-you-kidding-me!?" awesome it all tastes, "funky" is a top-of-the-line compliment.

"Triple D is all about three things," Guy explains to me. "Food, story and character. We shine a light on places like this, which are run by people who love the same kind of food I love."

This morning he's going to get plenty of the food he loves—a pork belly po'boy with maple mayonnaise, sautéed foie gras with french fries, and fish and chips with tartar sauce. It's a calorie bomb of a breakfast.

"I need to stay disciplined on the road," Guy says. "Too much food can wreck your palate." Then he points to an oversize Styrofoam cup in his hand. "And I juice."

I peer into the cup to get a rare glimpse at what the First Dude of Diner Food eats for breakfast, and it's not pretty. In Guy's hand is a sludge-brown liquid made of carrots, apples, honeydew melon, bok choy and blueberries. He winces as he sips it.

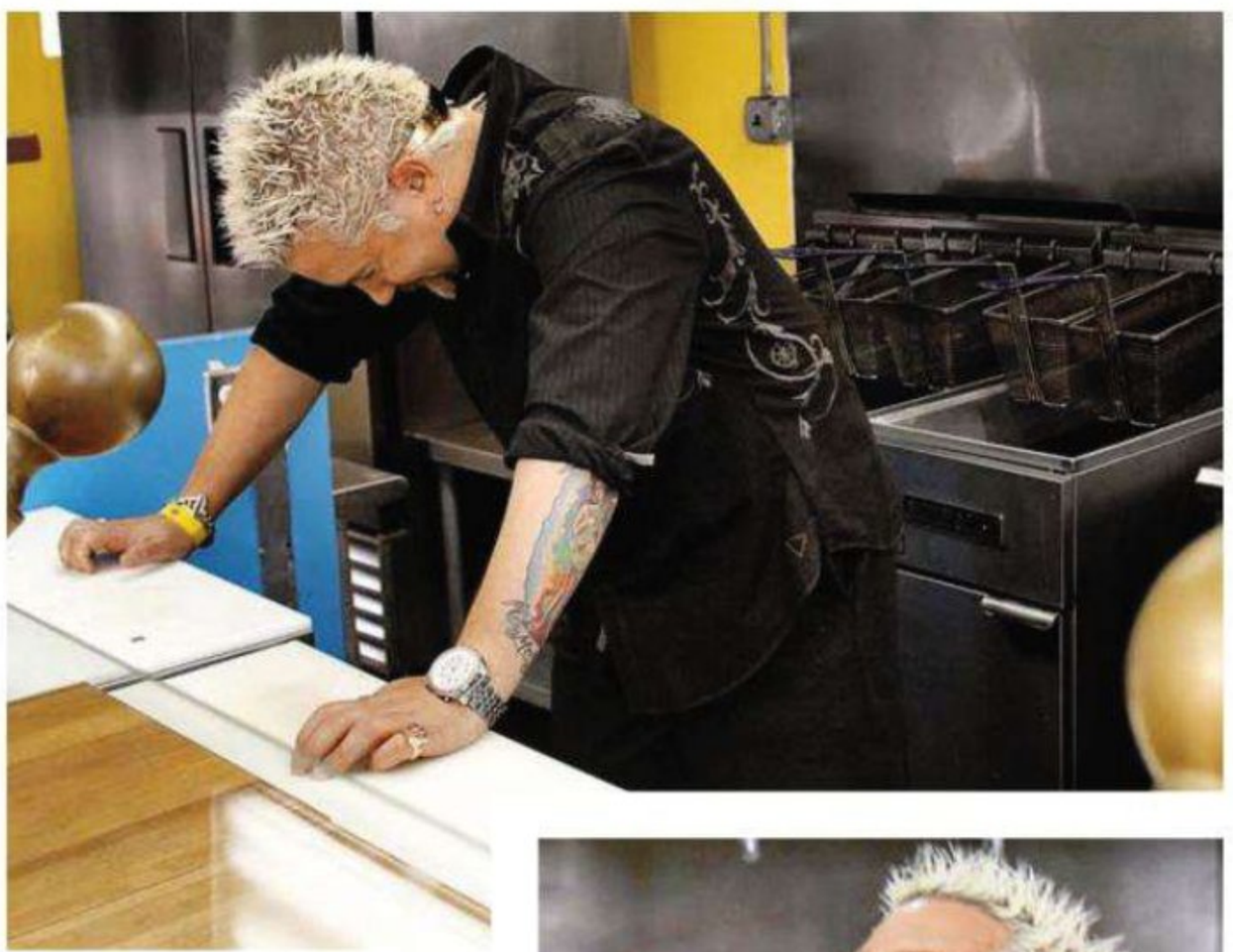
The producer on set, Lamb Chop, signals that it's go time, and then lights, camera, action—the Guy train leaves the station.

As he works, Guy jumps seamlessly from role to role. At first he's the goofball, doing his best impressions from *Scarface* to get Tony to laugh and loosen up. An instant later, he's the food expert, explaining why pork belly needs to be rendered before it's fried. Then he turns into the cooking-show host who, while Tony is making maple mayonnaise, takes the time to suggest to viewers that

Below, left: The producer on set keeps a detailed, shot-by-shot list of the recipes that will be featured on the episode.
Below, right: Guy takes a minute during the busy shoot to collect his thoughts.









we should all be making our own mayo because it is just that easy.

As Tony starts collecting crisp, greasy pork belly morsels from the fryer, one, then two, then a handful of them disappear down Guy's hatch.

For good measure, Guy chucks a few bites over the counter as he tries to feed me, SeaWorld-style, by lobbing food that I'm supposed to catch in my mouth. I fail, and pork belly bounces off my forehead.

This is all the lead-up to the most important moment of every Triple D segment: The Bite. Guy has single-handedly transformed the act of eating into the heart-pounding, buzzer-beating jump shot of food TV. It is completely quiet on set as Tony lays the sandwich in front of Guy, who grabs it and assumes The Hunch. Tony stares at Guy in anticipation, Lamb Chop leans into her monitor and Butterbean lowers the mic to record every last crunchy chew. Then Guy rips in once, twice, then a few more times for good measure, making sure the editors have a whole archive of money shots to choose from. Each bite comes with a different Guy-ism about how good it is—Slammin'! Prime time!





Left: As chefs explain their recipes, Guy has to turn the conversation into good TV. The trick? The chefs talk to Guy, and Guy talks to the camera.
Below: Guy's job can sometimes be a dirty one; after maple mayonnaise drips down his face, he needs a whole wad of paper towels to clean it up.



Rockin'!—and a complete description of the spiciness of the meat, the sweetness of the mayo, the texture of the bread.

Lamb Chop calls "cut" and Guy recedes into the corner as the crew sets up for the foie gras and fries. He signs a few hats and posters, but every few minutes he grabs his phone and checks it. Turns out, this is no ordinary morning on the Triple D set: Guy's $200,000-plus yellow Lamborghini had been stolen from a San Francisco car dealership where it was being serviced, and Guy's in-box has exploded. Sammy Hagar and Mario Batali have sent their regrets. A fan has blogged that it will probably only take the thief "a minute to skin it." Guy is glued to his phone, catching each and every development.

As Guy tells me how the thief repelled Spider-Man–style down from the roof, disabled the alarm and made off with his car (one of 10 he owns, all of which he calls his "kids"), he's almost smiling. If he had watched this heist go down in a movie, he probably would have loved every second of it, but in reality, the situation is not so fun.

The filming continues: the foie gras and fries, then a portion of fish and chips so big that Guy redubs it "whale and potatoes." Lamb Chop calls the final "cut," and Guy pulls Tony and his co-owner, Gary Strauss, aside for a chat. They look surprised, and a little bit scared.

"Get your game together," Guy whispers. "Get ready. Have shirts and sweatshirts and bobbleheads. Your business is going to increase at least 100 percent." He isn't exaggerating. Most restaurateurs featured on the show say that after the episode airs, their worlds turn upside down. Out of nowhere, lines start wrapping around the block, people drive hundreds of miles out of their way, wait hours for a table

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Set Secret
Guy leaves his mark, in spray paint, on the wall of restaurants featured on the show.

and ask the owners for autographs (see page 80 for stories from the owners). "It's a huge responsibility," Guy says of his Midas touch. "One owner told me it changed the economic profile of his family."

After wrapping at Big & Little's, Guy stands next to the show's iconic red 1967 Chevy Camaro, waiting to film the "We're in Chicago at..." part of the show. Cars are slowing down to catch a glimpse of the action. Fans are honking. Gawkers are collecting across the street and snapping pictures with their phones. Someone yells "Yo, Guy!" from the passenger seat of a pickup truck, and Guy lifts his index and pinkie fingers in response.

Everyone in Chicago seems to love Guy Fieri. Everyone, that is, except the security guard at the Wrigley Building downtown. Guy has arrived to record some voice-overs for an episode at a studio on the 16th floor, but he doesn't have his driver's license on him and the security guard won't let him past the lobby.

"Who are you?" the guard demands.

"I'm filming a TV show here in Chicago," Guy responds patiently.

"Well, you need an ID."

Guy convinces him to call the studio and have the folks up there vouch for him. After a short exchange with someone on the other end of the line, the guard turns to Guy with the phone still to his ear.

"So, you know how to cook or something?" he asks.

"Yeah," Guy says, "something like that."



Guy records voice-overs for the show at the Wrigley Building in downtown Chicago.

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The Triple D Effect

Being on *Diners, Drive-ins and Dives* is like winning the lottery. See how an appearance paid off for these joints.



Blue Water Seafood Market & Grill

San Diego

At first, brothers Matt and Judd Braun hesitated to put their seafood restaurant on the show. "We needed to do all these things to prepare: paint, buy extra fish, pay extra staff," Matt says. "It took every dime we had to start the place, so we didn't have a ton of money." But Guy promised the investment would pay off—and he has come back a few times to make sure business is still booming. "We don't really have slow days anymore," Matt says.
3367 India St.; bluewater.sandiegan.com



Alcenia's

Memphis

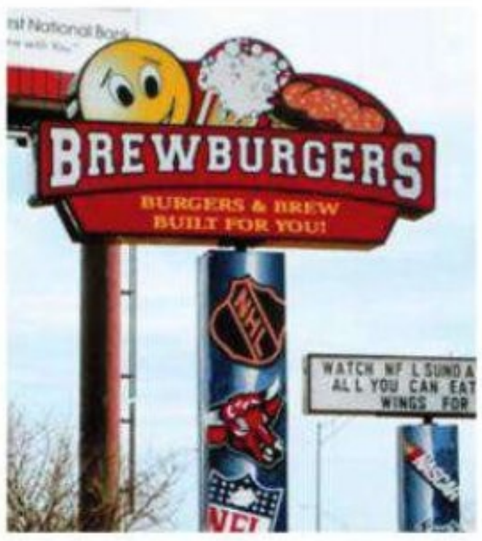
"Since the recession hit, people in Memphis don't eat out like they used to," says Alcenia's owner, BJ Chester-Tamayo, who famously gives out hugs to her customers. "*Diners, Drive-ins and Dives* is why I'm still open." When she asks, most diners say they came because of Guy. "Some days, it seems like everyone in my restaurant is from out of town."
317 North Main St.; alcenias.com



Panini Pete's Cafe & Bakeshoppe

Fairhope, AL

"Panini" Pete Blohme says being on *Diners, Drive-ins and Dives* is sort of like taking steroids. "It should be a banned substance because you go from being great to being just unbelievable." He showed Guy how to make beignets on his 2008 episode and, thanks to a round of beers after shooting, he has become friends with the host.
42½ South Section St., #2; paninipetes.com



Brewburgers

Omaha

"Two hours after the show aired, we had a line out the door," says Stephen Warren II, co-owner of this Nebraska spot. "It was absolutely insane." Now customers constantly ask about what Guy ate—and they're willing to try the alligator he tasted on the 2008 episode. Thanks to the influx of business, a second location opened in February.
4629 South 108th St.; brewburgersomaha.com



The Elk Public House

Spokane

Brad Fosseen, co-owner of this drugstore-turned-pub, wore one of the restaurant's "Got Elk?" T-shirts on an episode last year, and the shirt became an overnight hit. "We've literally gotten thousands of e-mails about them," says manager Marshall Powell. "I never thought I'd be sending our shirts to Alabama."
1931 West Pacific Ave.; wedonthaveone.com



Jersey's Cafe

Carmel, IN

New Jersey native Blair Laing opened this sandwich shop to bring classic hoagies and other East Coast favorites to the Midwest, and now that he has appeared on the show, he's serving four times as many customers as he did before. Producers warned him before his episode aired this year that business would be good, but he had no idea just how good. "You used to be able to get in and out in 45 minutes; now it's taking an hour and a half just to get through the line," he says. "It'll usually be 50 or 60 deep, easy."
13710 North Meridian St.; jerseyscafe.com

FIERI : MARK PETERSON/REDUX. RESTAURANTS: CLOCKWISE, FROM TOP LEFT: DHANRAJ EMANUEL; DENISE OVIEDO; PETE BLOHME; BLAIR LAING; YOUNG KWAK; KAREN GOGERTY.

The Triple D List

Visit some spots Guy has featured on *Diners*.

For a complete list and addresses, visit foodnetwork.com/local.

ALABAMA
Gumbo Shack
Fairhope
Manci's Antique Club
Daphne

ALASKA
Cookie Jar Restaurant
Fairbanks
Country Cafe
North Pole
Pagoda Restaurant
North Pole

ARIZONA
Joe's Farm Grill
Gilbert
Los Taquitos Grill
Phoenix
Thee Pitts Again
Glendale

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Jacksonville
Scully's Tavern
Miami
The Whale's Rib
Deerfield Beach

GEORGIA
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Atlanta
Matthews Cafeteria
Tucker
Southern Soul Barbeque
St. Simons Island

HAWAII
Germaine's Luau
Kapolei
Hank's Haute Dogs
Honolulu
Highway Inn & Ho'okipa Catering
Waipahu

IDAHO
Bar Gernika
Boise
Donn's Hilltop Kodiak Grill
Boise

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Cemitas Puebla
Chicago
Charlie Parker's
Springfield
The Shanty
Wadsworth

INDIANA
South Side Soda Shop
Goshen
Triple XXX Restaurant
West Lafayette

KANSAS
The BBQ Shack
Paola
Bobo's Drive In
Topeka
YJ's Snack Bar
Kansas City

KENTUCKY
Parkette Drive In
Lexington
Virgils Cafe
Bellevue
Wallace Station
Versailles

LOUISIANA
The Joint
New Orleans
The Rivershack Tavern
Jefferson
Surrey's Cafe
New Orleans

MAINE
Bob's Clam Hut
Kittery
Maine Diner
Wells
Porthole Restaurant
Portland

MARYLAND
Blue Moon Cafe
Baltimore
Stoney Creek Inn
Greenland Beach

MASSACHUSETTS
Greek Corner Restaurant
Cambridge
Kelly's Diner
Somerville
Sam LaGrassa's
Boston

MICHIGAN
The Fly Trap
Ferndale
Joe's Gizzard City
Potterville
Rosie's Diner
Rockford

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Bryant-Lake Bowl
Minneapolis
Duluth Grill
Duluth
Gordy's Hi-Hat
Cloquet

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Gulfport
Darwell's Cafe
Long Beach

MISSOURI
Grinders
Kansas City
Iron Barley
St. Louis
The Shed Barbecue & Blues Joint
Ocean Springs

NEBRASKA
Amato's
Omaha
Dixie Quick's
Omaha
Joe Tess Place
Omaha

NEVADA
The Coffee Cup
Boulder City
Dish Cafe & Catering
Reno
Four Kegs Sports Bar
Las Vegas

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The Red Arrow
Manchester

NEW JERSEY
Mustache Bill's
Barnegat Light
The Ritz Diner
Livingston
Ticktock Diner
Clifton

NEW MEXICO
Backroad Pizza
Santa Fe
Harry's Roadhouse
Santa Fe
Monte Carlo Steak House
Albuquerque

NEW YORK
Earl's Drive-In
Chaffee
MOgridder's BBQ
Bronx
Mulberry Cafe
Lackawanna

NORTH CAROLINA
Barbecue King Drive-In
Charlotte
Dish
Charlotte
Jake's Good Eats
Charlotte

OHIO
Geraci's Restaurant
Cleveland
Melt Bar and Grilled
Lakewood
Terry's Turf Club
Cincinnati

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Oklahoma City
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Fun Cooking

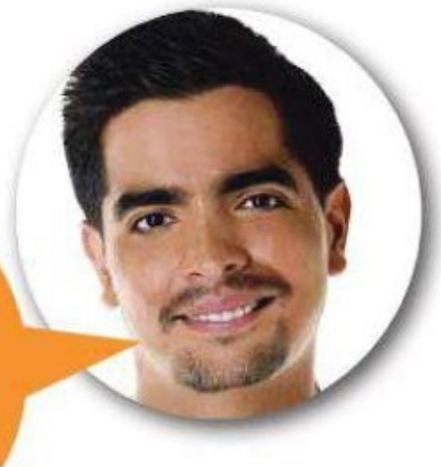
Fool your friends with **faux fruit slices.** Then, try the ultimate hushpuppies and make cool ice cream sandwiches.



PHOTO: CHARLES MASTERS; FOOD STYLING: JAMIE KIMM.

Sweet and Sour

We think this is the coolest party trick since someone first carved a watermelon into a basket: gelatin-filled citrus rinds that look like fruit slices. To make them, cut 2 oranges and 4 lemons in half, scoop out the flesh, then put the rinds in a muffin tin to keep them level. Boil 1½ cups water, add two 3-ounce boxes orange gelatin, mix and cook, stirring, 3 minutes; pour the mixture to the brim of each orange half. Repeat with two 3-ounce boxes lemon gelatin and the lemon halves. Refrigerate 3 hours and slice into wedges.



"My Mexican-American corn is kicked up with spicy chile butter and cotija cheese."

He Made



AARÓN SÁNCHEZ'S
CORN WITH CHILE-LIME BUTTER

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 8

- 1 stick unsalted butter, softened
- 1½ teaspoons minced garlic
- Juice of 1 lime
- 1 tablespoon chopped fresh cilantro, plus more for topping
- 1 tablespoon rocoto chile paste (available in jars at Latin markets)
- ½ teaspoon ground cumin
- Kosher salt and freshly ground pepper
- 8 ears corn, husks and silk removed
- Crumbled cotija cheese, for topping

Aarón's secret weapon

1. Preheat a grill to medium high. Combine the butter, garlic, lime juice, cilantro, chile paste and cumin in a bowl. Add salt and pepper; mix well.
2. Grill the corn, turning, until nicely charred, 10 to 15 minutes. Serve with a spoonful of the flavored butter on top. Sprinkle with more cilantro and cotija cheese.

She Made



"My grandmother's recipe is absolute perfection: It's smoky, sweet, creamy and salty!"

We challenged **Aarón Sánchez,** of *Heat Seekers,* and **Claire Robinson,** host of *5 Ingredient Fix,* to a corn cook-off. Whose dish comes out on top?



VOTE! Tell us which chef is the corn champion at **foodnetwork.com/magazine.**

CLAIRE ROBINSON'S GRANDMA MOORE'S CREAMED CORN

ACTIVE: 50 min | TOTAL: 50 min | SERVES: 4

- 6 slices bacon
- 8 large ears corn (preferably white), husks and silk removed
- Kosher salt and freshly ground pepper

Claire's secret weapon

1. In a large skillet (seasoned cast iron does well here), cook the bacon over medium-high heat until crisp. Transfer to a paper towel–lined plate; reserve the drippings in the pan.

2. Cut the stalk ends of the corn to make a flat surface, then stand the ears up and shave the corn from the cobs with a chef's knife, leaving about half of each kernel on the ear. With the back of the knife, scrape the cobs over a shallow dish to extract as much liquid as possible. (You should have equal parts kernels and liquid; add water if necessary.) Return the skillet to medium-low heat and add the kernels and liquid.

3. Season the corn mixture lightly with salt and pepper and cook until creamy, stirring often, 30 to 45 minutes (add water if the pan gets too dry). Serve warm or at room temperature. Crumble the bacon on top.

FOOD PHOTOS: KANG KIM; FOOD STYLING: BRETT KURZWEIL; PROP STYLING: LESLIE SIEGEL.

Copy That!

Reps at Long John Silver's are hush-hush about their **hushpuppy** recipe, so we created this knockoff.





THE RESTAURANT: Long John Silver's
THE DISH: Hushpuppies
THE STORY: Ironically, one of the most popular dishes at the seafood chain Long John Silver's is a landlubber one: hushpuppies. The deep-fried cornmeal snacks gained a cult following soon after they debuted in 1977, and although two pups still come with every entrée, many diners end up ordering more on the side to get their fill. The recipe is a secret, but Food Network Kitchens created a perfect copy so you can make them at home. Beware: This recipe makes 30. Try not to eat them all at once.

ALMOST-FAMOUS HUSHPUPPIES

ACTIVE: 30 min | TOTAL: 1 hr | MAKES: about 30 hushpuppies

- ⅓ cup minced onion
- 1½ cups all-purpose flour
- ½ cup yellow cornmeal
- 1 teaspoon baking powder
- 1½ teaspoons kosher salt, plus more for sprinkling
- 1½ teaspoons sugar
- 2 teaspoons onion powder
- 1 large egg
- 1 cup whole milk
- Vegetable oil, for frying

1. Combine the onion, flour, cornmeal, baking powder, salt, sugar and onion powder in a bowl. Whisk the egg and milk in another bowl. Whisk the egg mixture into the flour mixture until smooth. Cover and chill 30 minutes.

2. Heat 2 inches vegetable oil in a large pot over medium heat until a deep-fry thermometer registers 350°. Working in batches, carefully drop heaping tablespoonfuls of batter into the hot oil. Fry, stirring occasionally, until golden, about 8 minutes per batch (return the oil to 350° between batches). Transfer to a paper towel–lined baking sheet using a slotted spoon. Sprinkle with salt. Let rest a few minutes before serving.

FOOD PHOTO: KANG KIM; FOOD STYLING: BRETT KURZWEIL; PROP STYLING: LESLIE SIEGEL. FOLDER: ISTOCKPHOTO.

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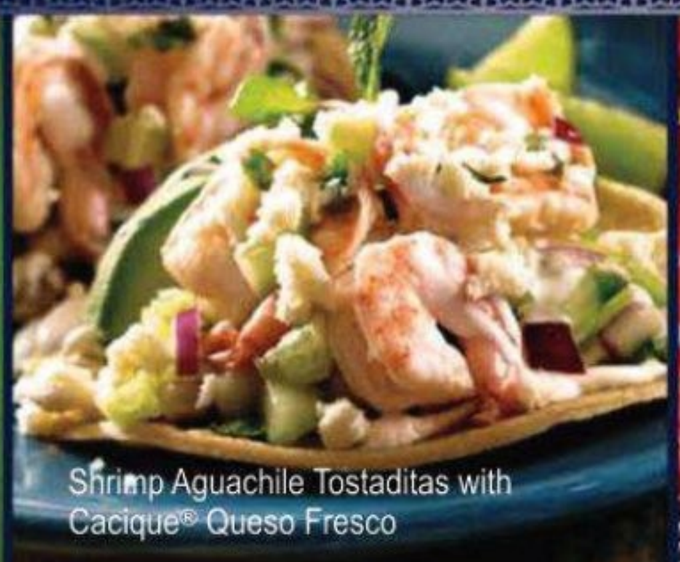
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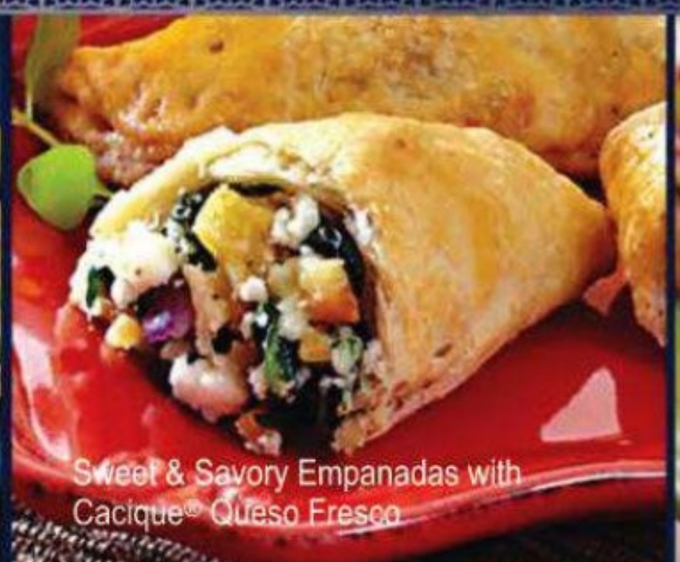
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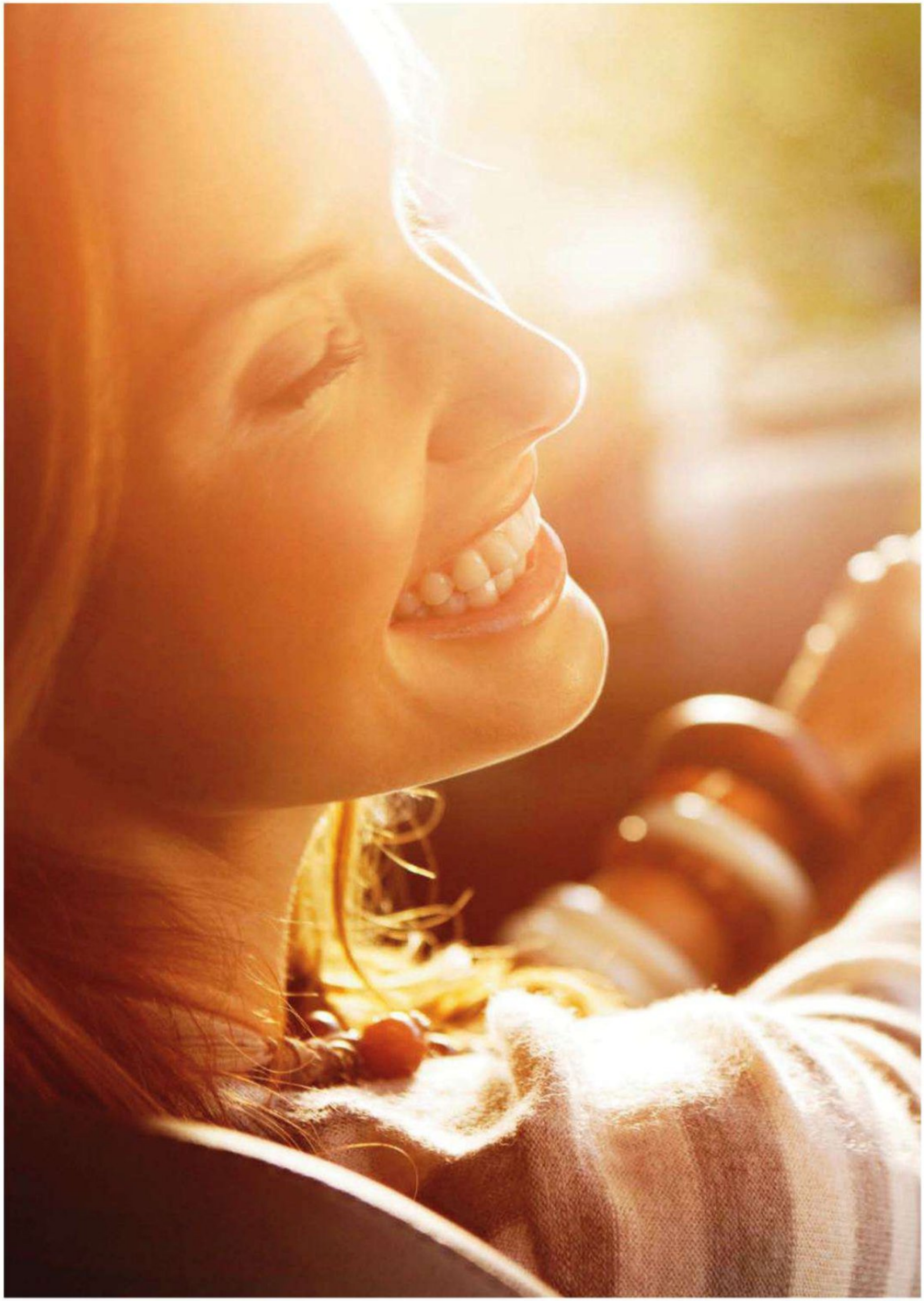
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Winning Combo

We went behind the scenes of the *Food Network Star* **pizza challenge** and came away with the top recipe.

Imagine being asked to invent a pizza that reflects your personality—and to finish the thing in an hour. Oh, and you have to cook with a camera in front of your face and Bobby Flay peering over your shoulder.

Several thousand people applied to take on insane challenges like this one on *Food Network Star.* Only 15 made it onto the show, and as we watched the second episode unfold behind the scenes, we couldn't help but wonder if they were sorry they ended up there: This competition is even more nerve-wracking in person than it looks on TV. As Bobby said, "Everyone thinks 'I can do what they do'—until they get here."

After cohost Giada De Laurentiis explained the pizza challenge, the crew quickly transformed the set into a kitchen. Then all hell broke loose. Even contestant Penny Davidi, who once owned pizzerias in Los Angeles, ran into trouble: She couldn't find the feta. Then the mint went missing. But somehow her pizza and 13 others came together. You might have seen the finalists sweating it out on this recent episode, but you didn't see that the judging actually took about *six hours*!

All the stress paid off for Penny, who wowed everyone with a Middle Eastern–spiced pie. "It was very unique," Giada said. "And it looked beautiful." Bobby Flay agreed: "I love the idea of feta, tomato and fresh mint on a pizza." Try the recipe and judge for yourself.





Left: Judges Bobby Flay, Susie Fogelson, Bob Tuschman and Giada De Laurentiis critique the pizzas. **Right:** Penny Davidi with her winning pie.



FOOD PHOTO: KANG KIM;
FOOD STYLING: BRETT KURZWEIL;
PROP STYLING: LESLIE SIEGEL.

MIDDLE EASTERN PIZZA

ACTIVE: 50 min | TOTAL: 1 hr 25 min | SERVES: 8

FOR THE SAUCE

- 2 tablespoons extra-virgin olive oil
- 1 yellow onion, chopped
- ½ teaspoon garlic powder
- ¼ tablespoon sumac (available at Middle Eastern and gourmet stores)
- 1 35-ounce can whole San Marzano tomatoes, diced
- Kosher salt and freshly ground pepper

FOR THE PIZZA

- 5 tablespoons extra-virgin olive oil, plus more for brushing
- 1 pound prepared pizza dough, at room temperature
- 1 medium eggplant, cubed
- 1 teaspoon ground cumin
- Kosher salt and freshly ground pepper
- 4 cloves garlic, minced
- 1 large red onion, thinly sliced
- 8 ounces fresh buffalo mozzarella cheese, diced
- ¼ cup pitted kalamata olives, roughly chopped
- ½ cup oil-packed sun-dried tomatoes, drained and roughly chopped
- ¾ cup feta cheese, crumbled
- Torn fresh mint, for topping

1. Make the sauce: Heat the olive oil in a saucepan over medium-high heat. Add the onion and cook until soft, 5 to 7 minutes. Add the garlic powder, sumac and tomatoes and cook until thickened, about 20 minutes. Season with salt and pepper.

2. Make the pizza: Preheat the oven to 500°. Drizzle a rimmed baking sheet with 2 tablespoons olive oil and stretch the pizza dough to fill the pan (it doesn't have to be perfect since this is a rustic pizza). Brush the dough with olive oil and bake until just golden, 10 to 15 minutes.

3. Meanwhile, heat 2 tablespoons olive oil in a large skillet over medium-high heat. Add the eggplant and cumin, season with salt and pepper, and cook until the eggplant is tender, 7 to 10 minutes. Add the garlic and cook 5 more minutes. Meanwhile, heat the remaining 1 tablespoon olive oil in a separate skillet over medium heat. Add the red onion and cook, stirring occasionally, until caramelized, about 15 minutes.

4. Reduce the oven temperature to 450°. Top the crust with 1 cup sauce, the mozzarella, eggplant mixture, caramelized onion, olives, sun-dried tomatoes and feta. Return to the oven and cook until the cheese melts and the crust is golden brown, 15 to 20 more minutes, brushing the crust with olive oil halfway through.

5. Remove the pizza from the oven and brush the crust with olive oil again. Top the pizza with the mint.

Will Penny win it all? Catch *Food Network Star* Sundays at 9 p.m. ET.

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Out of the Box

Chefs from Food Network Kitchens put a new spin on old-fashioned **root beer.**



"I love root beer in just about every form. It tastes great with chocolate!"
—CLAUDIA SIDOTI

FOOD PHOTOS: KANG KIM; FOOD STYLING: BRETT KURZWEIL; PROP STYLING: LESLIE SIEGEL. PORTRAITS: BEN GOLDSTEIN/STUDIO D. ROOT BEER: MARKO METZINGER/STUDIO D.

CLAUDIA'S ROOT BEER BUNDT CAKE

ACTIVE: 45 min | TOTAL: 2 hr | SERVES: 8 to 10

- 1 stick unsalted butter, plus more for the pan
- 2 cups all-purpose flour, plus more for dusting
- 2½ cups root beer
- 1 cup unsweetened cocoa powder
- 2 ounces bittersweet chocolate, chopped
- 1 cup granulated sugar
- ½ cup packed dark brown sugar
- 1¼ teaspoons baking soda
- ½ teaspoon ground allspice
- 1 teaspoon salt, plus a pinch
- 3 large eggs, beaten
- 2½ cups confectioners' sugar
- 1 teaspoon vanilla extract

1. Preheat the oven to 325°. Butter and flour a 12-cup Bundt pan; tap out the excess flour.
2. Heat 2 cups root beer, the cocoa powder, chocolate and 1 stick butter in a large saucepan over medium heat until the butter melts. Add the granulated and brown sugars and whisk until dissolved. Remove from the heat and let cool.
3. Combine 2 cups flour, the baking soda, allspice and 1 teaspoon salt in a bowl. Whisk the eggs into the root beer mixture, then gently fold in the dry ingredients (the batter will be slightly lumpy).
4. Pour the batter into the prepared pan and bake until a toothpick inserted into the cake comes out clean, 55 minutes to 1 hour, rotating the pan halfway through. Transfer to a rack. Gently poke the cake all over with a skewer and pour ¼ cup root beer over the cake; let cool in the pan for 20 minutes, then invert the cake onto a serving plate and let cool completely.
5. Meanwhile, make the glaze: Whisk the remaining ¼ cup root beer, a pinch of salt, the confectioners' sugar and vanilla in a bowl until smooth. Drizzle over the cake.



Mediterranean Back Ribs
with Pomegranate Sauce

INGREDIENTS

5 lbs. back ribs
1 tbsp. kosher salt
1 tsp. fresh ground black pepper
16 oz. bottle 100% pomegranate juice*
⅔ c. ketchup
1 tbsp. molasses
1 tbsp. soy sauce
2 scallions, white and green parts, chopped
2 garlic cloves, minced

DIRECTIONS

Season ribs with salt and pepper. Charcoal: prepare an indirect medium-hot fire with drip pan in the center. Gas: heat grill to medium and turn off burners directly below where ribs will go. Lightly oil cooking grate. Place ribs over indirect heat (over drip pan or unlit burner). Close grill hood and cook until ribs are tender, about 1 ½ to 2 hours. (If using charcoal, add more charcoal briquettes to fire, if necessary, to maintain grill temperature of about 325-350° F.)

Meanwhile, bring pomegranate juice to a boil in a medium saucepan over high heat. Boil until thickened and reduced to ⅓ cup, about 15 minutes. Stir in ketchup, molasses, soy sauce, scallions and garlic. Bring to a simmer. Cook, stirring often, until slightly thickened, about 5 minutes.

During last 20 minutes of cooking ribs, baste ribs with sauce. Ribs are done when meat pulls away from the bone.

*May substitute with ⅓ c. red currant jelly and 1 tbsp. cider vinegar.

Serves 6 (4-rib slab per serving)

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DAVE'S
GROWN-UP ROOT BEER FLOAT

ACTIVE: 5 min | TOTAL: 5 min | MAKES: 1 drink

1	orange
2	ounces bourbon
2	dashes orange bitters
¾	cup root beer
1	ounce heavy cream

1. Use a vegetable peeler to remove a long piece of zest from the orange, working your way around the fruit.
2. Combine the bourbon and bitters in a tall glass. Twist the orange zest over the glass to release the oils, then drop it in. Fill the glass halfway with ice. Add the root beer.
3. Slowly pour the cream over the back of a spoon into the glass so it floats on top.





"This float reminds me of my childhood—but with a kick!"
—DAVE MECHLOWICZ







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Backseat Treats

We challenged *Healthy Appetite* host **Ellie Krieger** to turn out 100-calorie snacks that are road trip–ready.



PARMESAN-PAPRIKA POPCORN

ACTIVE: 10 min | TOTAL: 10 min
MAKES: about 6 cups

- ¼ cup grated parmesan cheese (¾ ounce)
- 2 teaspoons paprika
- Kosher salt and freshly ground pepper
- 1 tablespoon canola oil
- ¼ cup popcorn kernels

1. Mix the parmesan, paprika, ⅛ teaspoon salt and ¼ teaspoon pepper in a small bowl.
2. Heat the canola oil and 3 popcorn kernels in a medium saucepan over medium-high heat. When 1 or 2 of the kernels pop, reduce the heat to medium and add the remaining kernels. Cover and cook, shaking the pan occasionally, until the popping subsides, about 2 minutes.
3. Transfer the popcorn to a large bowl, sprinkle with the parmesan mixture and toss.

Per serving (1¼ cups):
Calories 100; **Fat** 6 g (**Saturated** 2 g); **Cholesterol** 5 mg; **Sodium** 160 mg; **Carbohydrate** 10 g; **Fiber** 2 g; **Protein** 4 g

DARK CHOCOLATE–DIPPED PRETZELS

ACTIVE: 10 min | TOTAL: 25 min
MAKES: 24 pieces

- 1⅓ ounces dark chocolate (60% to 70% cacao), finely chopped
- 24 mini pretzels

1. Line a baking sheet with wax or parchment paper. Put the chocolate in a small microwave-safe bowl and microwave 30 seconds. Stir, then microwave 30 more seconds. Stir until the chocolate is melted and smooth.
2. Dip each pretzel halfway into the chocolate, then place on the wax paper. Refrigerate until set, about 15 minutes.

Per serving (6 pieces):
Calories 100; **Fat** 5 g (**Saturated** 3 g); **Cholesterol** 0 mg; **Sodium** 150 mg; **Carbohydrate** 13 g; **Fiber** 1 g; **Protein** 2 g





SPICY CEREAL MIX

ACTIVE: 10 min | TOTAL: 40 min
MAKES: about 4½ cups

- 3 tablespoons extra-virgin olive oil
- 1 tablespoon Worcestershire sauce
- 1 teaspoon hot sauce
- ½ teaspoon garlic powder
- ½ teaspoon ground cumin
- ½ teaspoon onion powder
- ¼ teaspoon cayenne pepper
- Kosher salt
- 3 cups rice cereal squares
- 1 cup cornflakes
- ⅔ cup whole-grain pita chips, broken into small pieces
- ½ cup unsalted pepitas (hulled pumpkin seeds)

1. Preheat the oven to 350°. Whisk the olive oil, Worcestershire sauce, hot sauce, garlic powder, cumin, onion powder, cayenne and ½ teaspoon salt in a bowl.
2. Combine the rice cereal squares, cornflakes, pita chips and pepitas in a bowl. Toss with the spice mixture and spread on a baking sheet. Bake, stirring occasionally, until golden, about 40 minutes.

Per serving (⅓ cup):
Calories 100; **Fat** 5 g (**Saturated** 1 g); **Cholesterol** 0 mg; **Sodium** 220 mg; **Carbohydrate** 13 g; **Fiber** 2 g; **Protein** 3 g

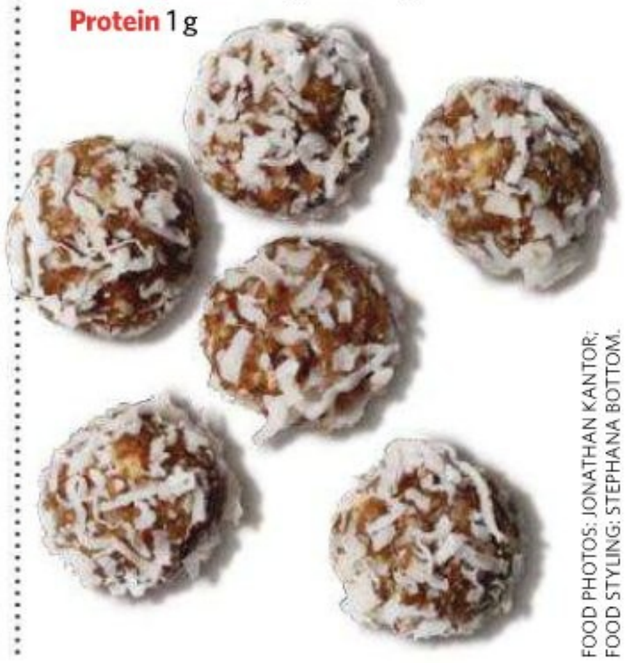
MINI DATE-NUT SNOWBALLS

ACTIVE: 10 min | TOTAL: 10 min
MAKES: 24 pieces

- 1½ tablespoons unsweetened shredded coconut
- 3½ ounces pitted dried dates (about 14)
- 15 small raw almonds
- ¼ teaspoon ground cinnamon
- Pinch of kosher salt

1. Spread the coconut on a plate. Put the dates, almonds, cinnamon and salt in a food processor and process until finely chopped.
2. Form rounded ½ teaspoonfuls of the mixture into balls with your fingers, then roll in the coconut, pressing to coat.

Per serving (6 pieces):
Calories 100; **Fat** 3 g (**Saturated** 2 g); **Cholesterol** 0 mg; **Sodium** 150 mg; **Carbohydrate** 20 g; **Fiber** 3 g; **Protein** 1 g



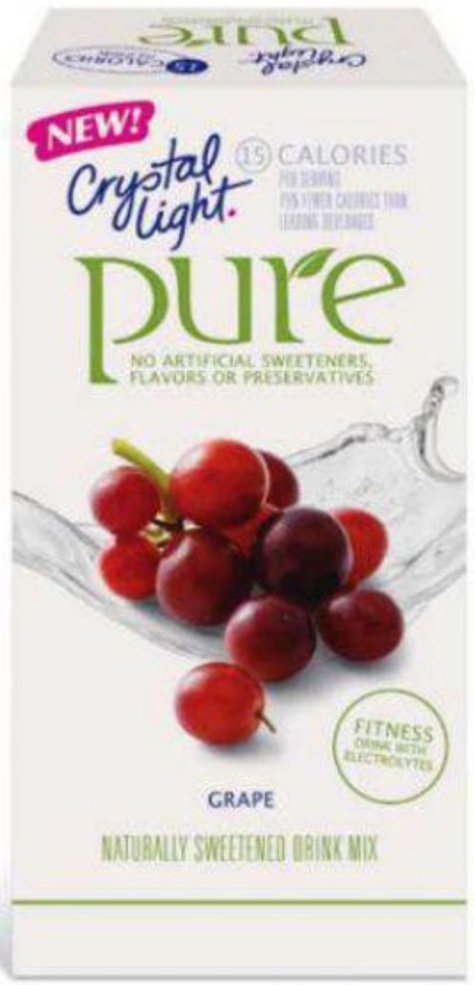
FOOD PHOTOS: JONATHAN KANTOR; FOOD STYLING: STEPHANA BOTTOM.

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Super Cool!

Try a fun new spin on the **ice cream sandwich.**

PHOTOGRAPH BY **JONATHAN KANTOR**

SALTED CARAMELS

Spread **dulce de leche** on small **butter crackers.** Sandwich with **vanilla ice cream.**

CHERRY-ALMOND CROISSANTS

Cut **almond croissants** in half, then split open. Lightly toast and let cool. Sandwich with **cherry-vanilla ice cream.**

FOOD STYLING: STEPHANA BOTTOM.

COFFEE AND DOUGHNUTS

Split **mini chocolate-covered doughnuts** in half crosswise. Sandwich with **coffee ice cream,** arranging small spoonfuls on the doughnut ring and keeping the hole empty.

PB&J'S

Break **graham crackers** into squares. Spread half of the squares with **peanut butter** and the other half with **raspberry jam.** Sandwich with **black raspberry ice cream.**

CHOCOLATE–BANANA BREAD

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Piece of Cake!

Your friends will flip over this **cheeseburger cake.**



PHOTOS: ANTONIS ACHILLEOS; FOOD STYLING: KAREN TACK.

The only thing better than a big, juicy burger hot off the grill is a big, juicy burger for dessert. To make this cake, we coated a round chocolate-cake layer with chocolate frosting and cake crumbs, then added the fixin's: gummy-candy lettuce and orange-fondant American cheese, plus a cake bun topped with crispy rice cereal. Turn the page for the how-to.

CHEESEBURGER CAKE

ACTIVE: 45 min | TOTAL: 1 hr 30 min | SERVES: 14 to 16

Cooking spray
2 18.25-ounce boxes chocolate cake mix
8 large eggs
2 cups buttermilk
1 cup vegetable oil
¼ cup green decorating sugar or granulated sugar
8 spearmint leaf gummy candies
3 ounces orange rolled fondant (available at craft stores)
Cornstarch, for dusting
1 16-ounce tub vanilla frosting
1 16-ounce tub chocolate frosting
¾ teaspoon yellow food coloring
5 drops red food coloring
2 tablespoons crispy rice cereal

HOW TO
Make a Cheeseburger Cake



1

Preheat the oven to 350°. Spray a 2½-quart ovenproof bowl and two 8-inch-round cake pans with cooking spray. Beat the cake mix, eggs, buttermilk and vegetable oil in a large bowl with a mixer.



2

Divide the batter among the bowl and pans; bake until a toothpick comes out clean, about 25 minutes for the pans and about 45 minutes for the bowl. Cool in the pans 15 minutes, then unmold onto racks.



3

Make the lettuce: Sprinkle some green or white sugar on a cutting board. Roll out the spearmint candies to ⅛ inch thick with a rolling pin, sprinkling with more sugar to keep the candies from sticking.



4

Cut each flattened gummy piece into 3 strips. Fold each strip accordion-style to make ruffles; pinch the ends together.



5

Make the cheese: Roll out the orange fondant on a cornstarch-dusted surface to about ⅛ inch thick. Trim the fondant into a 7-inch square; cover with plastic wrap and set aside.



6

Trim the top of 1 round cake and the flat side of the bowl cake to make them level; crumble the trimmings. Mix the vanilla frosting, 4 tablespoons chocolate frosting and the yellow and red food coloring in a bowl to make a light brown frosting.



7

Make the bottom bun: Put the trimmed round cake on a serving plate or cake board. Frost with some of the light brown frosting. Arrange the gummy-candy ruffles around the edge of the cake.



8

Make the patty: Spread the remaining chocolate frosting over the top and sides of the untrimmed round cake. Press the crumbled cake trimmings into the frosting.



9

Assemble the burger: Put the chocolate patty on the bottom bun, then drape the orange fondant on top. Frost the bowl-shaped cake with the remaining light brown frosting; place on the patty. Press the rice cereal into the frosting.

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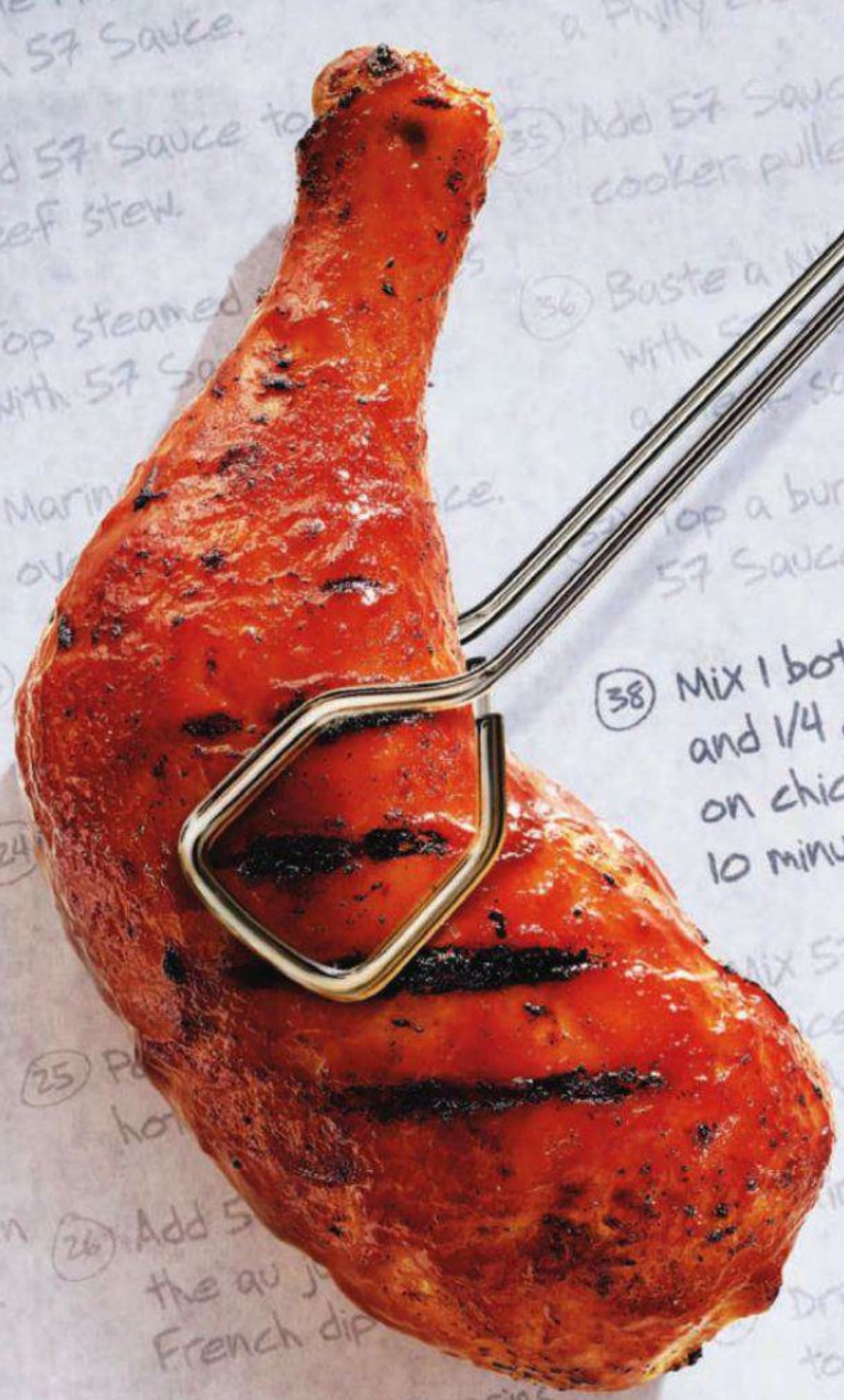
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(38) Mix 1 bottle 57 Sauce and 1/4 cup honey; brush on chicken during last 10 minutes of grilling.

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ANTONIS ACHILLEOS



FOOD STYLING: JAMIE KIMM; PROP STYLING: MARINA MALCHIN.

Make these pierogies on the grill! See page 112.

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GRILLED LASAGNA

ACTIVE: 30 min | TOTAL: 40 min | SERVES: 4

- 1 1-pound ball fresh mozzarella, halved and thinly sliced
- ½ cup grated parmesan cheese
- Pinch of red pepper flakes
- Kosher salt
- 2 cloves garlic, grated
- 1 tablespoon extra-virgin olive oil, plus more for drizzling
- 3 large tomatoes (2 thinly sliced, 1 grated)
- 12 no-boil lasagna noodles
- 8 cups baby spinach (about 5 ounces)
- ⅓ cup low-fat ricotta cheese
- ⅓ cup chopped fresh herbs (basil, mint and/or parsley)

1. Preheat a grill to medium. Combine the mozzarella, parmesan, red pepper flakes, ½ teaspoon salt, and all but ¼ teaspoon garlic in a bowl; drizzle with olive oil and toss. Season the sliced tomatoes with salt.
2. Lay out 4 double-layer sheets of nonstick foil. Drizzle each with olive oil, top with 1 noodle and sprinkle each noodle with 1 tablespoon water. Divide half each of the spinach, sliced tomatoes and mozzarella mixture among the noodles. Repeat to make another layer of noodles, water, spinach, tomatoes and mozzarella mixture. Finish each stack with a noodle, 1 tablespoon water and a drizzle of olive oil. Bring the foil together and crimp tightly closed to make 4 flat packets.
3. Grill the packets, covered, until tender, about 10 minutes per side. Let rest 5 minutes. Meanwhile, mix the grated tomatoes, a pinch of salt, the reserved ¼ teaspoon garlic and 1 tablespoon olive oil in a bowl. Open the packets and cut the lasagna in half, if desired. Top with the tomato mixture, ricotta and herbs.

Per serving: Calories 924; Fat 37 g (Saturated 21 g); Cholesterol 108 mg; Sodium 807 mg; Carbohydrate 98 g; Fiber 8 g; Protein 47 g



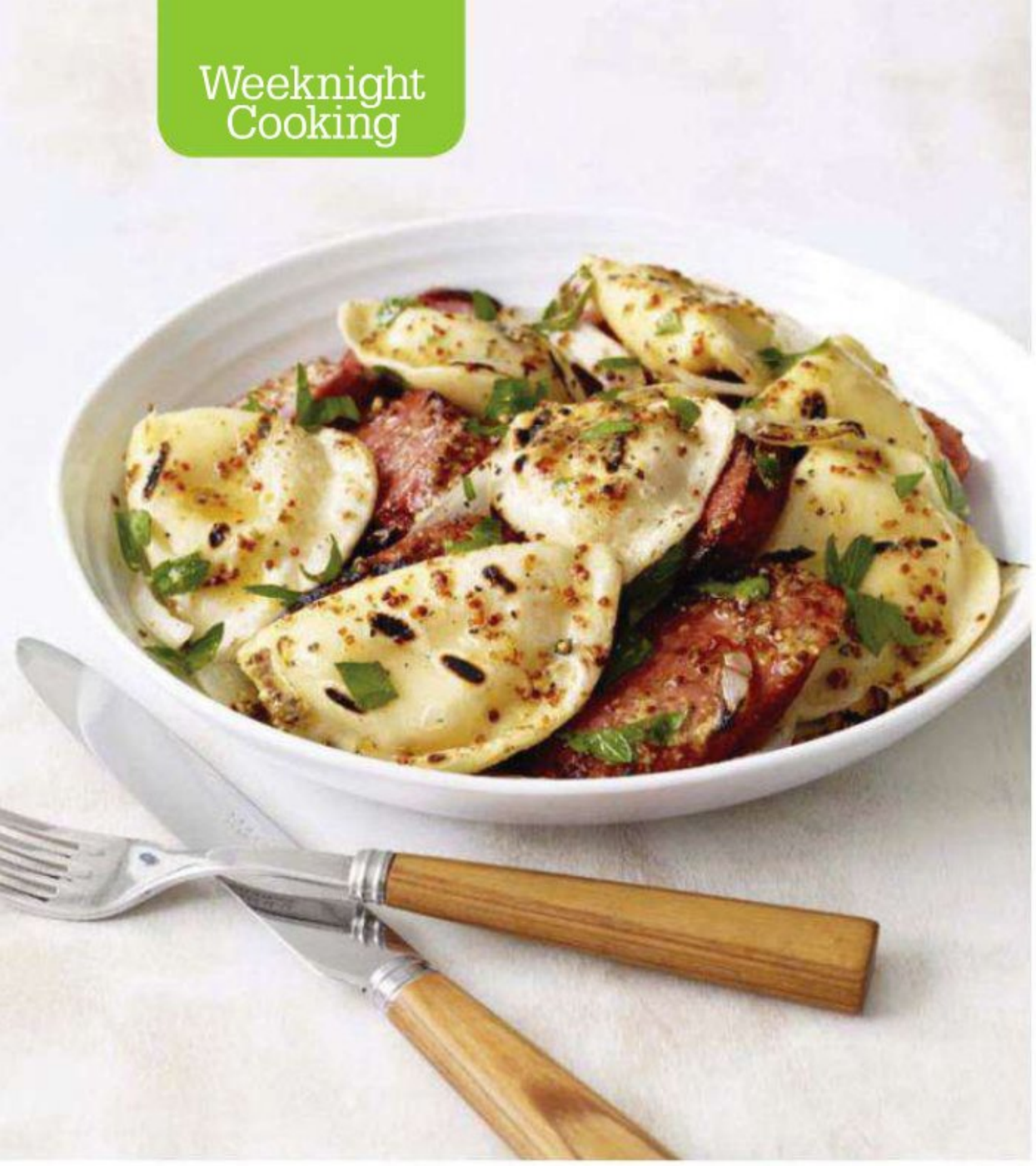
GRILLED SKIRT STEAK GYROS

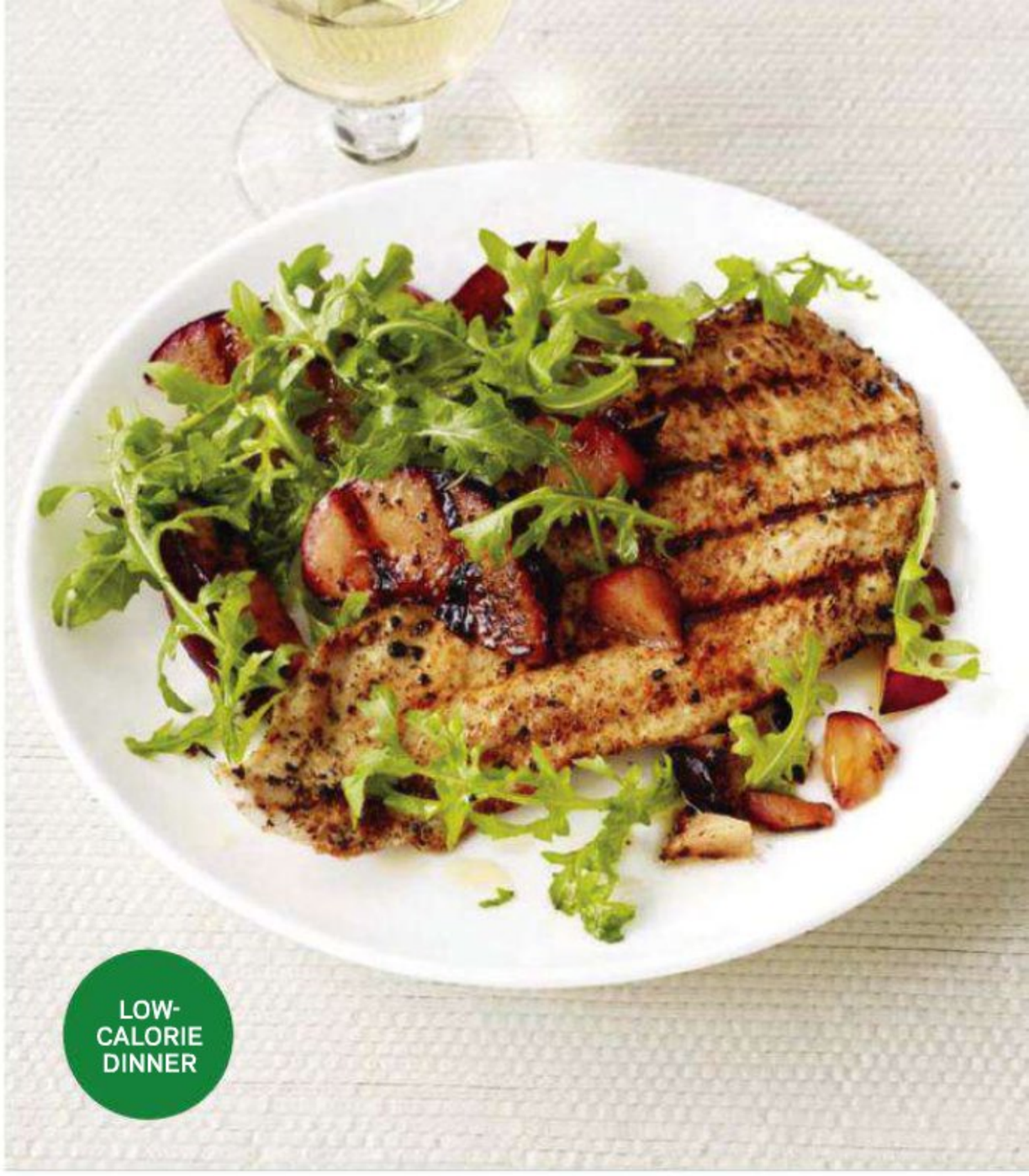
ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- ⅓ cup extra-virgin olive oil
- 3 cloves garlic, minced
- 1 teaspoon dried mint (optional)
- 1 teaspoon dried oregano
- ½ teaspoon paprika
- Kosher salt and freshly ground pepper
- ½ cup 2% plain Greek yogurt
- 1 green bell pepper, seeded and sliced into ½-inch-thick rings
- 1 onion, sliced into ½-inch-thick rounds
- 1 pound skirt steak
- 4 pocketless pitas
- 1 tomato, chopped
- 1 bunch watercress, roughly chopped

1. Preheat a grill to medium high. Make the marinade: Whisk the olive oil, garlic, mint (if using), oregano, paprika, 1 teaspoon salt, and pepper to taste in a large bowl. Transfer 1 tablespoon of the marinade to a small bowl; mix in the yogurt and 2 tablespoons water. Add the bell pepper and onion to the bowl with the remaining marinade and toss; remove to a plate with a slotted spoon. Add the steak to the bowl and toss.
2. Grill the bell pepper, onion and steak, turning once, until lightly charred, about 4 minutes per side for the vegetables and 4 to 8 minutes per side for the steak (depending on the thickness). Set aside to rest, about 5 minutes. Meanwhile, grill the pitas until marked, about 1 minute per side.
3. Slice the steak against the grain. Fill the pitas with the steak, grilled vegetables, tomato and watercress. Drizzle with the yogurt sauce.

Per serving: Calories 567; Fat 29 g (Saturated 7 g); Cholesterol 55 mg; Sodium 891 mg; Carbohydrate 41 g; Fiber 3 g; Protein 33 g





GRILLED PIEROGIES AND KIELBASA

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

1 pound kielbasa (pork or turkey), cut into 4 pieces
2 tablespoons whole-grain mustard
2 tablespoons apple cider vinegar
¼ cup extra-virgin olive oil
1 large white onion, cut into 6 wedges
1 pound frozen potato-and-cheddar pierogies (do not thaw)
Kosher salt and freshly ground pepper
¼ cup roughly chopped fresh parsley

1. Preheat a grill to medium. Grill the kielbasa, turning, until marked, 8 to 10 minutes. Transfer to a baking sheet or platter.
2. Meanwhile, whisk the mustard and vinegar in a large bowl. Slowly whisk in 2 tablespoons olive oil until smooth.
3. Toss the onion and pierogies with the remaining 2 tablespoons olive oil and season with salt and pepper. Grill, covered, until the pierogies thaw and the onion begins to soften, about 5 minutes. Turn the pierogies and onion and continue to grill, covered, until the pierogies are cooked through and the onion is tender, 4 to 6 more minutes. Transfer to the baking sheet or platter.
4. Slice the kielbasa into pieces and add to the bowl with the mustard dressing. Roughly chop the onion and add to the bowl along with the pierogies and parsley. Season with salt and pepper and toss. Divide among shallow bowls.

Per serving: **Calories** 580; **Fat** 36 g (**Saturated** 10 g); **Cholesterol** 89 mg; **Sodium** 1,950 mg; **Carbohydrate** 43 g; **Fiber** 3 g; **Protein** 23 g

TURKEY CUTLETS WITH PLUM SALAD

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

1½ pounds turkey cutlets
Pinch of cayenne pepper
1¼ teaspoons ground coriander
Kosher salt and freshly ground black pepper
5 tablespoons extra-virgin olive oil
3 firm plums, cut into 1-inch wedges
2 teaspoons fresh lemon juice
8 cups baby arugula

1. Preheat a grill to medium high. One at a time, place the cutlets between 2 sheets of plastic wrap and pound with a meat mallet or heavy skillet until ¼ inch thick. Transfer the cutlets to a bowl and toss with the cayenne, 1 teaspoon coriander, 1 teaspoon salt, ¼ teaspoon black pepper and 1 tablespoon olive oil. Set aside.
2. Toss the plums with the remaining ¼ teaspoon coriander, a pinch of salt and 1 tablespoon olive oil. Grill the plums, turning once, until just starting to soften, 3 to 4 minutes. Set aside.
3. Grill the turkey until cooked through, about 2 minutes per side.
4. Finely chop a few of the grilled plum wedges; put in a large bowl. Stir in the lemon juice, the remaining 3 tablespoons olive oil and ¼ teaspoon each salt and black pepper. Add the arugula and toss. Top the turkey with the salad and the remaining grilled plums.

Per serving: **Calories** 371; **Fat** 19 g (**Saturated** 2 g); **Cholesterol** 68 mg; **Sodium** 641 mg; **Carbohydrate** 7 g; **Fiber** 1 g; **Protein** 43 g



Edy's

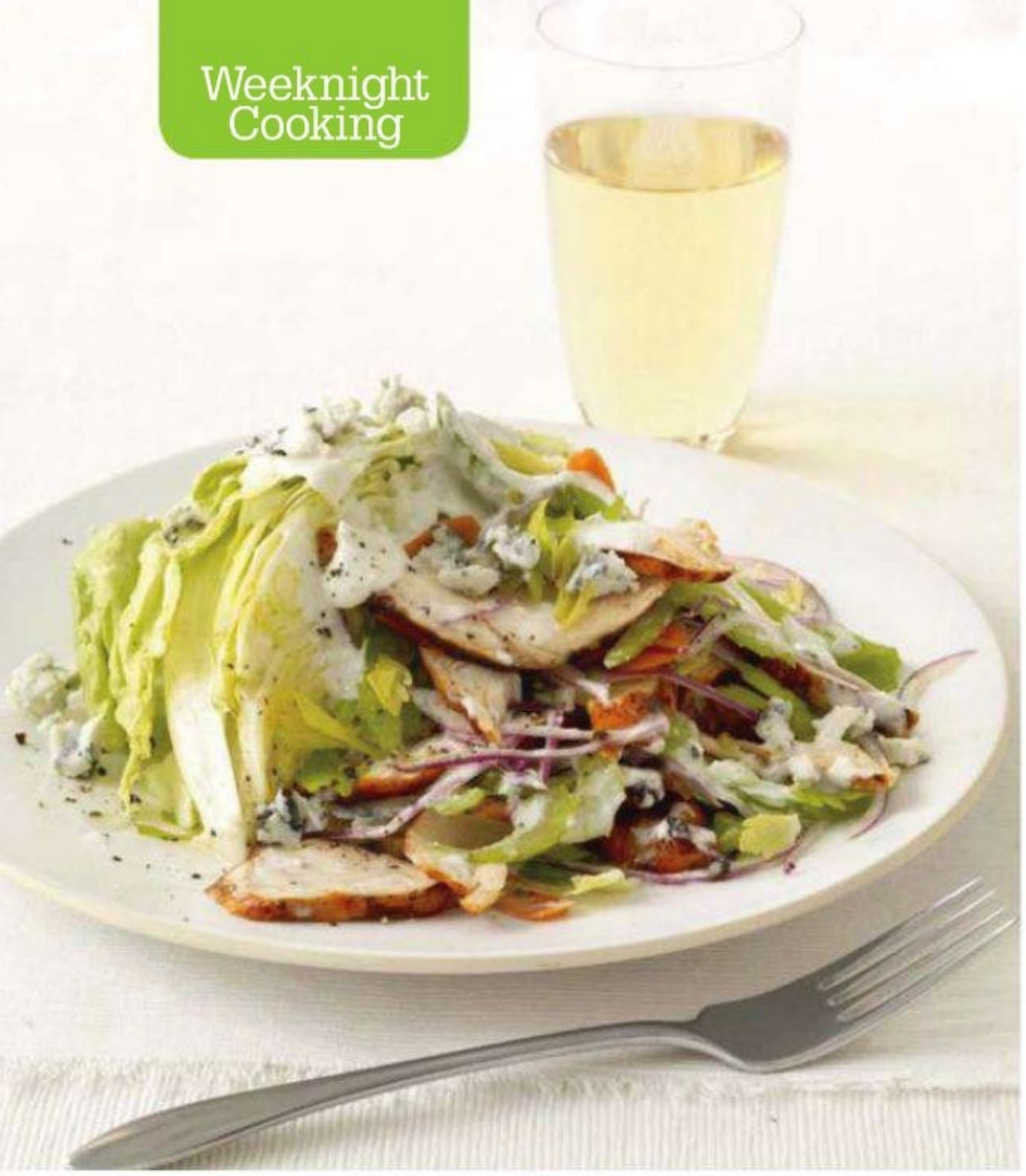
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BUFFALO CHICKEN SALAD

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

- 2 tablespoons unsalted butter, melted
- ½ cup hot sauce
- 2 large skinless, boneless chicken breasts (about 1¼ pounds)
- 1 tablespoon extra-virgin olive oil
- 1 cup crumbled blue cheese
- ½ cup sour cream
- 4 stalks celery, thinly sliced, plus ¼ cup chopped celery leaves
- ¼ small red onion, thinly sliced
- 1 carrot, thinly sliced
- 1 head iceberg lettuce, cut into 4 wedges

1. Preheat a grill to high. Mix the melted butter and hot sauce in a large bowl. Transfer half of the mixture to a small bowl and put near the grill for brushing.
2. Brush the chicken with the olive oil and grill until just marked on the bottom, about 3 minutes. Flip and brush evenly with the hot sauce mixture. Continue grilling, turning as needed and brushing with the sauce, until well-marked and cooked through, about 10 more minutes. Transfer to a cutting board and let rest 5 minutes, then cut into bite-size pieces. Toss with the reserved hot sauce mixture.
3. Puree ¾ cup blue cheese and the sour cream in a blender until smooth. Add half of the blue cheese dressing to the bowl with the chicken; add the sliced celery and celery leaves, red onion and carrot and toss. Divide the lettuce wedges and chicken salad among plates. Drizzle with the remaining dressing and sprinkle with the remaining ¼ cup blue cheese.

Per serving: Calories 354; Fat 17 g (Saturated 8 g); Cholesterol 119 mg; Sodium 1,061 mg; Carbohydrate 12 g; Fiber 3 g; Protein 36 g



GRILLED SHRIMP PIZZA

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

- ¾ pound medium shrimp, peeled and deveined
- 1 red onion, sliced into rounds
- ¼ cup extra-virgin olive oil, plus more for brushing
- ½ teaspoon dried oregano
- Kosher salt and freshly ground pepper
- 1 pound prepared pizza dough, at room temperature
- 1 cup cherry or grape tomatoes, halved
- ½ cup crumbled feta cheese
- 2 tablespoons chopped fresh parsley

Keep frozen pizza dough on hand for quick meals: Take it out of the freezer in the morning so it's ready to use by dinner.

1. Preheat a grill to medium high. Toss the shrimp and onion in a bowl with the olive oil and oregano. Season with salt and pepper.
2. Stretch the pizza dough into a roughly 8-by-10-inch rectangle. Lightly brush the grill with olive oil. Lay the dough on the grill and cook until the top begins to bubble and the bottom is marked, about 3 minutes. Remove with tongs and put cooked-side up on a cutting board. Brush with olive oil.
3. Grill the shrimp and onion, turning, until the onion softens and the shrimp are lightly charred, about 5 minutes. Top the crust with the shrimp and onion, then slide the pizza back onto the grill. Top with the tomatoes and feta, cover and grill until the dough is cooked through and the cheese is soft, about 5 more minutes.
4. Carefully transfer the pizza to the cutting board. Sprinkle with the parsley and cut into pieces.

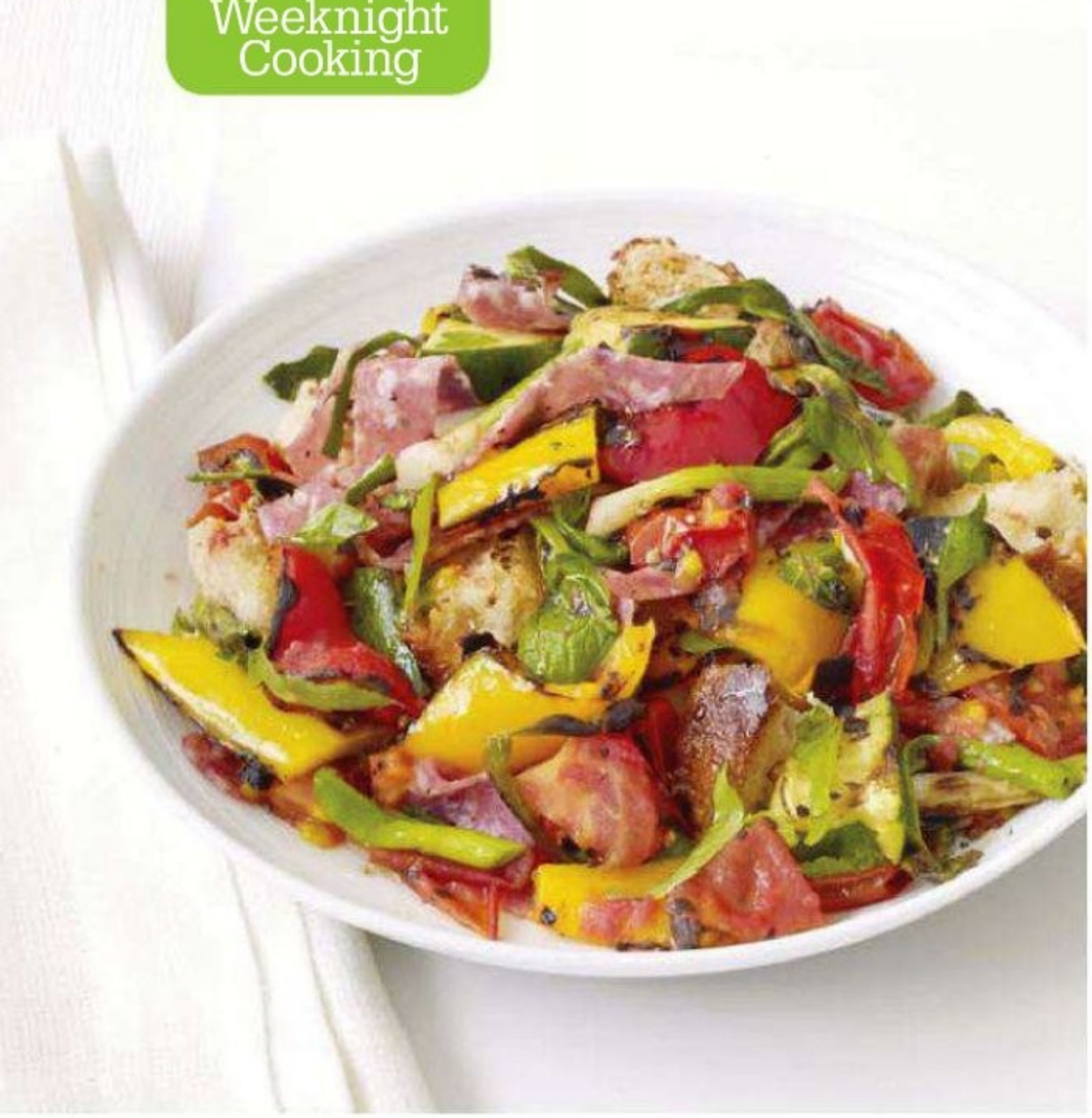
Per serving: Calories 585; Fat 28 g (Saturated 7 g); Cholesterol 143 mg; Sodium 708 mg; Carbohydrate 60 g; Fiber 3 g; Protein 27 g



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GRILLED PANZANELLA SALAD

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

- 2 tablespoons extra-virgin olive oil, plus more for brushing and drizzling
- 2 teaspoons red wine vinegar
- 2 teaspoons fresh lemon juice
- 1 small clove garlic, minced
- Kosher salt and freshly ground pepper
- 3 medium tomatoes, halved
- 6 scallions
- 2 large bell peppers (any color), quartered
- 1 medium zucchini, halved lengthwise
- 1 10-ounce loaf ciabatta or semolina bread, halved lengthwise
- ½ cup torn fresh herbs (basil, mint and/or parsley)
- ¼ pound thinly sliced salami, cut into 2-inch ribbons

1. Preheat a grill to medium high. Make the dressing: Whisk the olive oil, vinegar, lemon juice, garlic, ¼ teaspoon salt, and pepper to taste in a bowl.
2. Brush the grill with olive oil. Put the tomatoes in a large bowl; drizzle with olive oil and season with salt and pepper. Grill cut-side down until slightly charred, about 2 minutes. Transfer to a baking sheet.
3. Put the scallions, peppers and zucchini in the same bowl; drizzle with olive oil and season with salt and pepper. Brush the bread with olive oil. Grill the bread and vegetables until charred, about 2 minutes per side for the bread and scallions and 4 minutes per side for the peppers and zucchini. Transfer to the baking sheet and let cool slightly.
4. Cut the scallions, peppers, zucchini, tomatoes and bread into bite-size pieces; transfer to the bowl. Add the herbs, salami, dressing and any juices from the baking sheet. Season with salt and pepper and toss.

Per serving: **Calories** 431; **Fat** 20 g (**Saturated** 5 g); **Cholesterol** 29 mg; **Sodium** 1,066 mg; **Carbohydrate** 50 g; **Fiber** 6 g; **Protein** 15 g



ASIAN BARBECUED CHICKEN

ACTIVE: 15 min | TOTAL: 40 min | SERVES: 4

- 4 teaspoons vegetable oil, plus more for brushing
- 2 teaspoons packed light brown sugar
- 1½ teaspoons five-spice powder
- Kosher salt and freshly ground pepper
- 2 chicken halves (3½ to 4 pounds total)
- 3¼ teaspoons grated ginger
- 1 teaspoon grated garlic
- ¼ cup hoisin sauce
- 2 tablespoons rice vinegar (not seasoned)
- 3½ teaspoons honey
- 1¼ teaspoons sesame oil
- 6 small cucumbers, cut into 2-inch spears

1. Prepare a grill for indirect heat: For gas, preheat to medium high, then turn off the burners on one side and turn the other burners to medium low. For charcoal, once the coals ash over, push them to one side.
2. Mix 2 teaspoons vegetable oil, the brown sugar, 1 teaspoon five-spice powder, 1 teaspoon salt and ¼ teaspoon pepper in a bowl. Rub on the chicken. Grill skin-side down over direct heat until marked, about 5 minutes. Flip and move to the cooler side of the grill; cover and cook until a thermometer registers 165° in the thigh, 30 to 40 minutes.
3. Meanwhile, heat the remaining 2 teaspoons vegetable oil in a saucepan over medium heat. Add 3 teaspoons ginger, the garlic and the remaining ½ teaspoon five-spice powder and cook 2 minutes. Add the hoisin sauce, 1 tablespoon vinegar and 3 teaspoons honey; cook 1 minute. Remove from the heat and add 1 teaspoon sesame oil.
4. Toss the cucumbers with the remaining 1 tablespoon vinegar, ½ teaspoon honey, ¼ teaspoon each sesame oil and ginger, and salt to taste. Top the chicken with the sauce. Serve with the cucumbers.

Per serving: **Calories** 531; **Fat** 29 g (**Saturated** 7 g); **Cholesterol** 142 mg; **Sodium** 1,159 mg; **Carbohydrate** 23 g; **Fiber** 2 g; **Protein** 46 g

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FIESTA CHICKEN DRUMMETTES

Serves: 5 • Serving Size: about 2 drummettes (90g.)
Prep Time: 5 min. • Cook Time: 30 to 35 min.

Ingredients:

4 tsp. Mrs. Dash® Fiesta Lime Seasoning Blend
1 lb. chicken drummettes
1 Tbsp. olive oil

Directions:

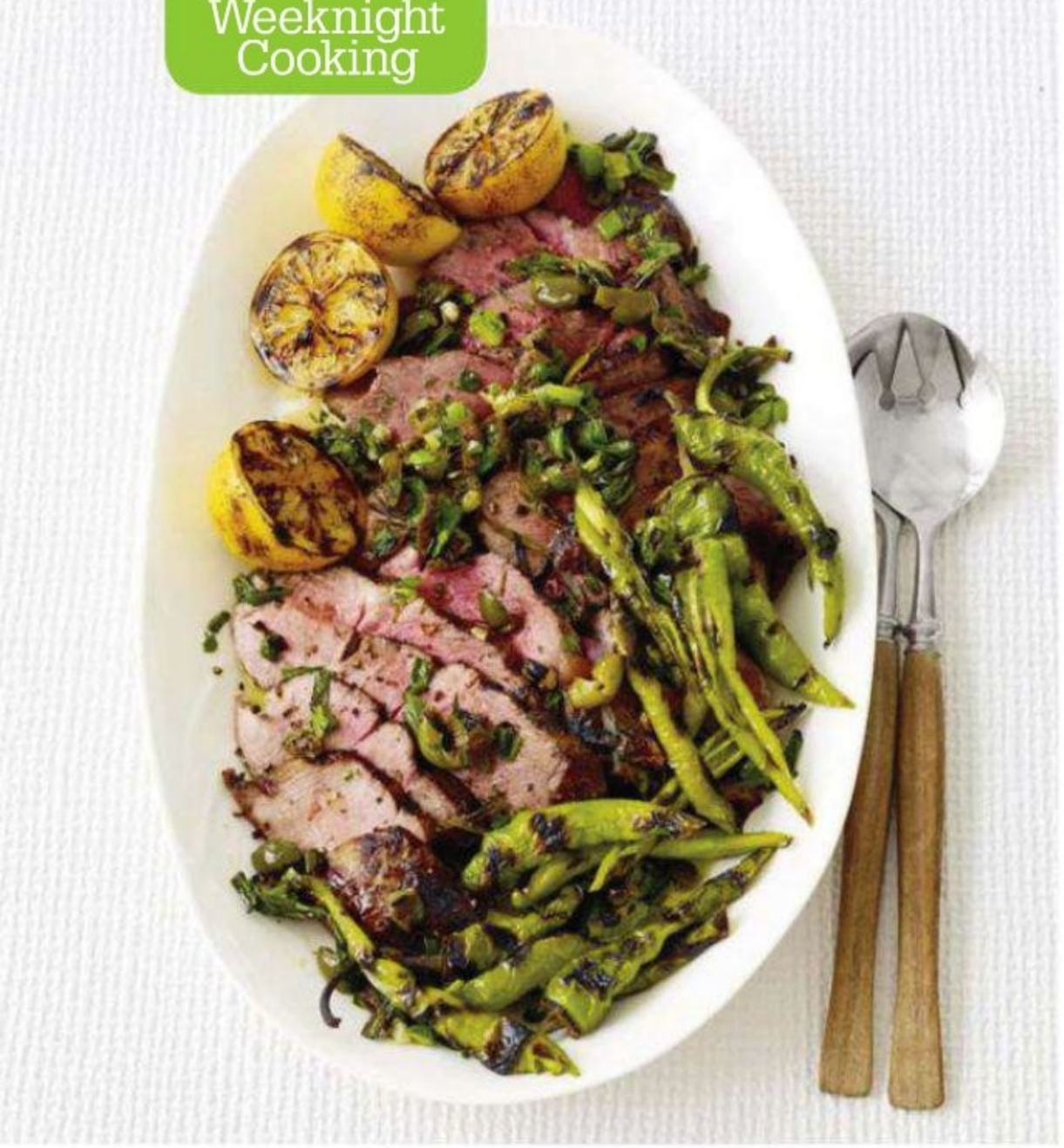
1. Preheat oven to 350°F.
2. Lightly brush the chicken drummettes with olive oil.
3. Sprinkle Mrs. Dash® Fiesta Lime Seasoning Blend on all sides.
4. Bake for 30 minutes or until chicken is fully cooked.

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STEAK WITH OLIVE SALSA

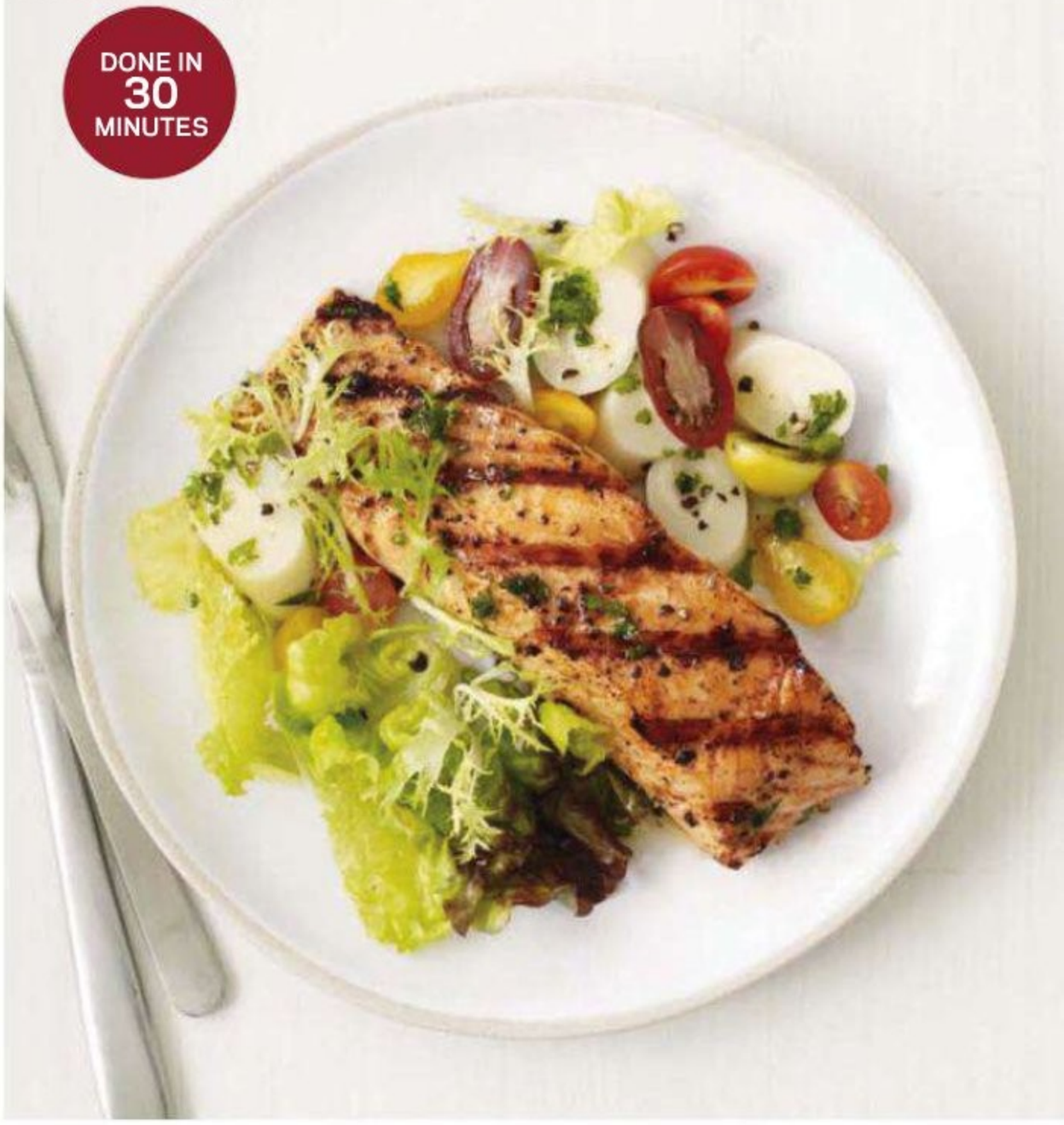
ACTIVE: 35 min | TOTAL: 35 min | SERVES: 4

- 2 tablespoons extra-virgin olive oil
- 3 cloves garlic, chopped
- 4 sprigs rosemary, leaves stripped
- 1½ pounds boneless lamb steak or skirt steak
- Kosher salt and freshly ground pepper
- ⅓ cup chopped fresh parsley
- ¾ cup pitted green Spanish olives, coarsely chopped
- 3 lemons, halved
- 4 banana or Cubanelle peppers, halved lengthwise and seeded
- 2 bunches scallions

Lamb steak is a lean alternative to beef. If you can't find it packaged, ask your butcher to cut you a piece from the leg.

1. Preheat a grill to high. Combine the olive oil, garlic and rosemary in a shallow dish. Add the lamb, turn to coat and season with salt and pepper. Mix the parsley and olives in a bowl.
2. Squeeze the juice of 1 lemon into a bowl. Put the peppers skin-side down on the grill; cook until blistered, brushing with the lemon juice and seasoning with salt, about 4 minutes per side. Transfer to a platter.
3. Meanwhile, grill the remaining 2 lemons cut-side down until charred, about 5 minutes; set aside. Grill the scallions, turning, until tender, about 4 minutes. Transfer to a cutting board and coarsely chop, then add to the olive mixture and season with salt and pepper.
4. Grill the lamb until marked, about 4 minutes per side for medium rare. (A thermometer inserted into the thickest part should register 140°.) Transfer to a cutting board and let rest, 5 minutes. Slice against the grain, add to the platter and top with the scallion-olive mixture. Squeeze the grilled lemons on top.

Per serving: Calories 346; Fat 19 g (Saturated 5 g); Cholesterol 95 mg; Sodium 313 mg; Carbohydrate 12 g; Fiber 4 g; Protein 31 g



CUBAN-STYLE GRILLED SALMON

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

- ¼ cup extra-virgin olive oil
- Juice of 2 lemons or limes
- 2 large cloves garlic, minced
- 2 large shallots, minced
- 1 teaspoon ground cumin
- 1 teaspoon cayenne pepper
- Kosher salt
- ½ bunch cilantro, roughly chopped
- 4 6-ounce center-cut salmon fillets, skin removed
- 1 14-ounce can hearts of palm, cut into 1-inch pieces
- 1 pint cherry or grape tomatoes, halved
- Vegetable oil, for brushing
- 2 cups mixed salad greens

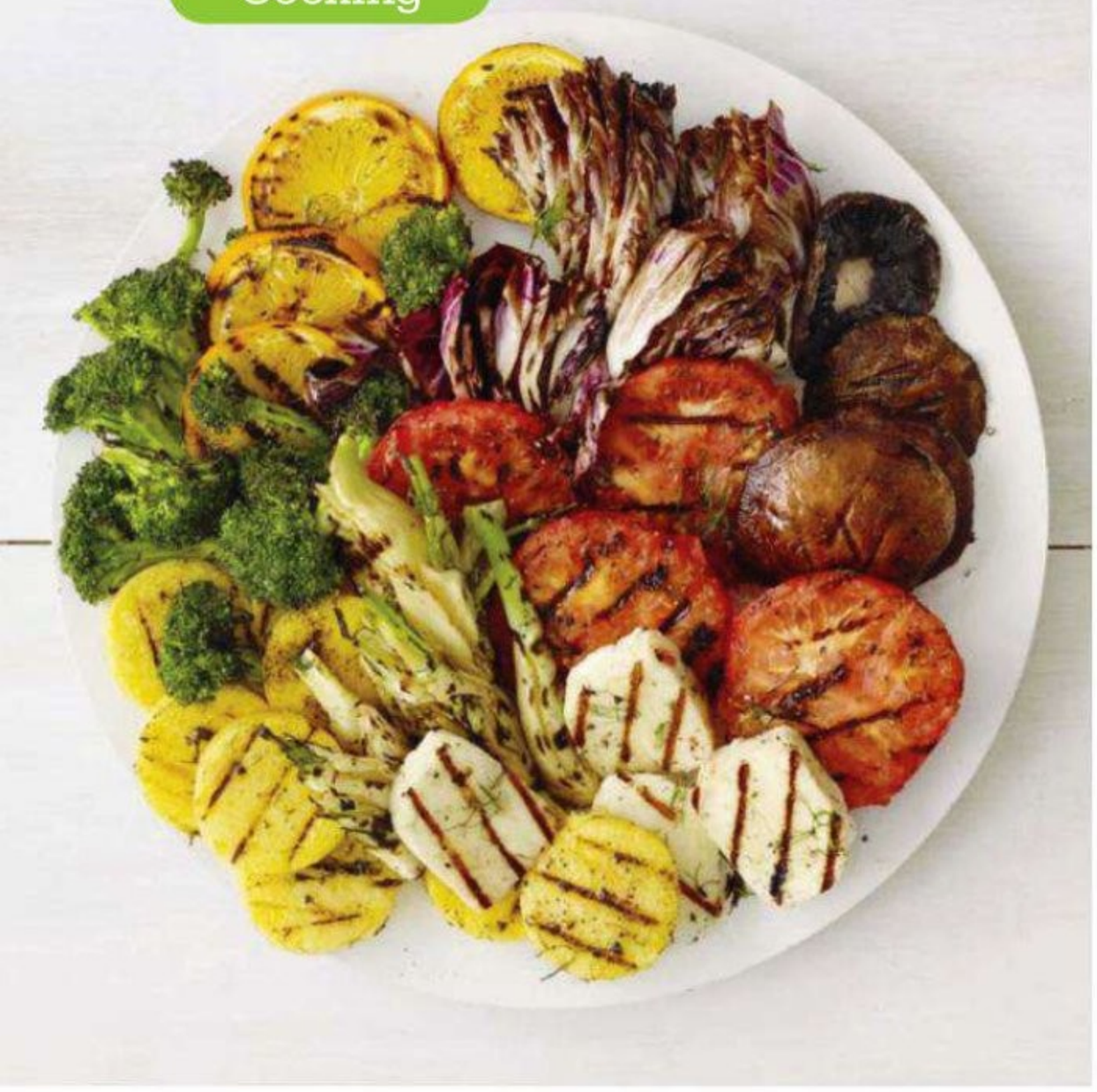
1. Preheat a grill to medium high. In a large bowl, whisk 2 tablespoons olive oil, the juice of 1 lemon, the garlic, shallots, cumin, cayenne, 1 teaspoon salt and half of the cilantro. Add the salmon and turn to coat. Let marinate 15 minutes at room temperature.
2. Meanwhile, toss the hearts of palm and tomatoes in a bowl with the remaining 2 tablespoons olive oil, the juice of the remaining lemon, and the rest of the cilantro. Season with salt.
3. Brush the grill with vegetable oil. Grill the salmon, round side down, until marked on the bottom, about 4 minutes. Turn and continue grilling until marked on the other side and cooked through, 2 to 3 more minutes. Divide the salmon among plates. Serve with the greens and hearts of palm salad; drizzle the juices from the salad over the greens.

Per serving: Calories 483; Fat 33 g (Saturated 6 g); Cholesterol 89 mg; Sodium 1,005 mg; Carbohydrate 13 g; Fiber 4 g; Protein 36 g

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Teriyaki Pineapple Turkey Burger
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GRILLED POLENTA AND VEGGIES

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

- ½ cup extra-virgin olive oil
- ¼ cup chopped fresh herbs (basil, mint and/or parsley)
- 1 tablespoon ground coriander
- Freshly ground pepper
- 1 bulb fennel, fronds chopped and base cut into 8 wedges
- 1 bunch broccoli, cut into florets (with some stems attached)
- Kosher salt
- 2 oranges, cut crosswise into thick slices
- 2 large beefsteak tomatoes, halved crosswise
- 4 portobello mushroom caps
- 1 large head radicchio, quartered
- 1 1-pound tube prepared polenta, cut into 8 slices
- ½ pound haloumi cheese, cut into 4 slices

1. Prepare a grill for indirect heat: For gas, preheat to medium high, then turn off the burners on one side and turn the other burners to medium low. For charcoal, once the coals ash over, push them to one side.
2. Mix the olive oil, herbs, coriander, 1 teaspoon pepper and a handful of fennel fronds in a small bowl.
3. Brush the fennel wedges and broccoli with the herb oil and season with salt. Cook on the cooler side of the grill, turning once, until marked and tender, 15 to 20 minutes. Remove to a platter. Meanwhile, brush the oranges, tomatoes, mushrooms and radicchio with the herb oil and season with salt. Grill over direct heat, turning once, until marked and tender, 10 to 15 minutes. Add to the platter.
4. Brush the polenta and haloumi with the herb oil and grill over direct heat, turning once, until marked, 5 to 10 minutes. Add to the platter. Season with salt and drizzle with any remaining herb oil.

Per serving: Calories 690; Fat 45 g (Saturated 13 g); Cholesterol 57 mg; Sodium 1,157 mg; Carbohydrate 54 g; Fiber 12 g; Protein 22 g



TANGY MEATLOAF BURGERS

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

- 1 small onion (½ sliced into rings, ½ diced)
- 1 pound meatloaf mix (ground pork, beef and veal) or ground turkey
- ¼ cup fresh parsley, chopped
- ½ cup breadcrumbs (preferably panko)
- 1 large egg
- 1 teaspoon sweet or smoked paprika
- ⅓ cup ketchup
- ⅓ cup duck sauce
- Kosher salt and freshly ground pepper
- 1 tablespoon extra-virgin olive oil
- 4 potato buns or other rolls, split
- Lettuce, sliced tomato and pickle slices, for topping
- Sweet potato chips, for serving (optional)

If you don't have duck sauce, use orange marmalade or peach preserves mixed with a splash of water.

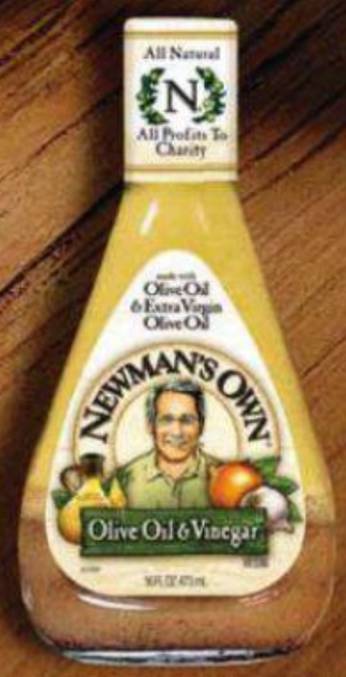
1. Preheat a grill to medium high. Soak the onion rings in a bowl of cold water. Meanwhile, combine the meatloaf mix with the diced onion, parsley, breadcrumbs, egg, paprika, 1 tablespoon each ketchup and duck sauce, 1 teaspoon salt and ½ teaspoon pepper. Gently form into four 1-inch-thick patties; make an indentation in the center of each.
2. Brush the patties with the olive oil and grill until marked on the bottom, about 6 minutes. Meanwhile, mix the remaining ketchup and duck sauce in a small bowl for brushing; set aside a few tablespoons. Turn the patties, brush with the ketchup mixture and continue grilling until cooked through, about 5 more minutes. Toast the buns, if desired.
3. Spread the buns with the reserved ketchup mixture. Drain the onion rings. Serve the patties on the buns; top with the onion, lettuce, tomato and pickles. Serve with sweet potato chips, if desired.

Per serving: Calories 444; Fat 19 g (Saturated 6 g); Cholesterol 123 mg; Sodium 1,079 mg; Carbohydrate 43 g; Fiber 2 g; Protein 26 g

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BOURBON BARBECUED PORK CHOPS

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

Kosher salt
½ cup packed dark brown sugar
4 8-to-10-ounce bone-in pork loin chops, trimmed of excess fat
½ cup bourbon or apple cider
¼ cup apple cider vinegar
2 teaspoons Worcestershire sauce
3 cloves garlic, minced
1 tablespoon minced peeled ginger
1 medium onion, cut into ½-inch-thick rounds
2 medium beefsteak tomatoes, halved crosswise
1 tablespoon vegetable oil

1. Prepare a grill for indirect heat: For gas, preheat to medium high, then turn off the burners on one side and turn the other burners to medium low. For charcoal, once the coals ash over, push them to one side.
2. Whisk ¼ cup salt, ¼ cup brown sugar and 3 cups warm water in a large bowl. Add the pork and soak 10 minutes. Meanwhile, mix the bourbon, vinegar, Worcestershire sauce, the remaining ¼ cup brown sugar, the garlic and ginger in an ovenproof saucepan. Put on the grill over direct heat; bring to a boil, then remove from the grill.
3. Grill the onion and tomatoes over direct heat until charred, about 3 minutes per side for the tomato and 4 to 5 minutes per side for the onion. Add to the saucepan, then return the pan to the grill and cook until the sauce is thickened, about 15 more minutes.
4. Remove the chops from the brine; pat dry. Brush with the vegetable oil and grill over direct heat, 2 to 3 minutes per side. Transfer to the cooler side of the grill and cook 3 to 4 more minutes per side, brushing with the sauce. Serve with the remaining sauce and vegetables.

Per serving: Calories 439; Fat 20 g (Saturated 6 g); Cholesterol 102 mg; Sodium 347 mg; Carbohydrate 11 g; Fiber 1 g; Protein 37 g



CHICKEN SKEWERS WITH GRILLED ROMAINE

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

¼ cup extra-virgin olive oil, plus more for drizzling
2 teaspoons red wine vinegar, plus more for drizzling
2 tablespoons chopped fresh oregano
1 tablespoon minced shallot or red onion
1 teaspoon minced garlic
¼ teaspoon red pepper flakes
Kosher salt
1 head romaine lettuce, quartered lengthwise
1½ pounds skinless, boneless chicken breasts or thighs, cut into chunks
1½ cups breadcrumbs
¼ cup grated parmesan cheese

1. Preheat a grill to medium high. Soak 8 wooden skewers in water, about 15 minutes. Meanwhile, make the dressing: Mix the olive oil, vinegar, oregano, shallot, garlic, red pepper flakes and 1¼ teaspoons salt in a large bowl. Drizzle the cut sides of each piece of romaine with about 1 teaspoon of the dressing.
2. Add the chicken to the bowl with the remaining dressing and toss. Add the breadcrumbs and toss to coat. Thread the chicken onto the skewers, leaving space between each piece.
3. Grill the chicken skewers, turning occasionally, until cooked through, 8 to 10 minutes. Meanwhile, grill the romaine, turning once, until marked and slightly wilted, 1 to 2 minutes. Transfer the romaine to plates and drizzle with olive oil and vinegar. Season with salt. Serve with the chicken skewers and sprinkle with the parmesan.

Per serving: Calories 523; Fat 23 g (Saturated 5 g); Cholesterol 104 mg; Sodium 1,106 mg; Carbohydrate 31 g; Fiber 2 g; Protein 43 g

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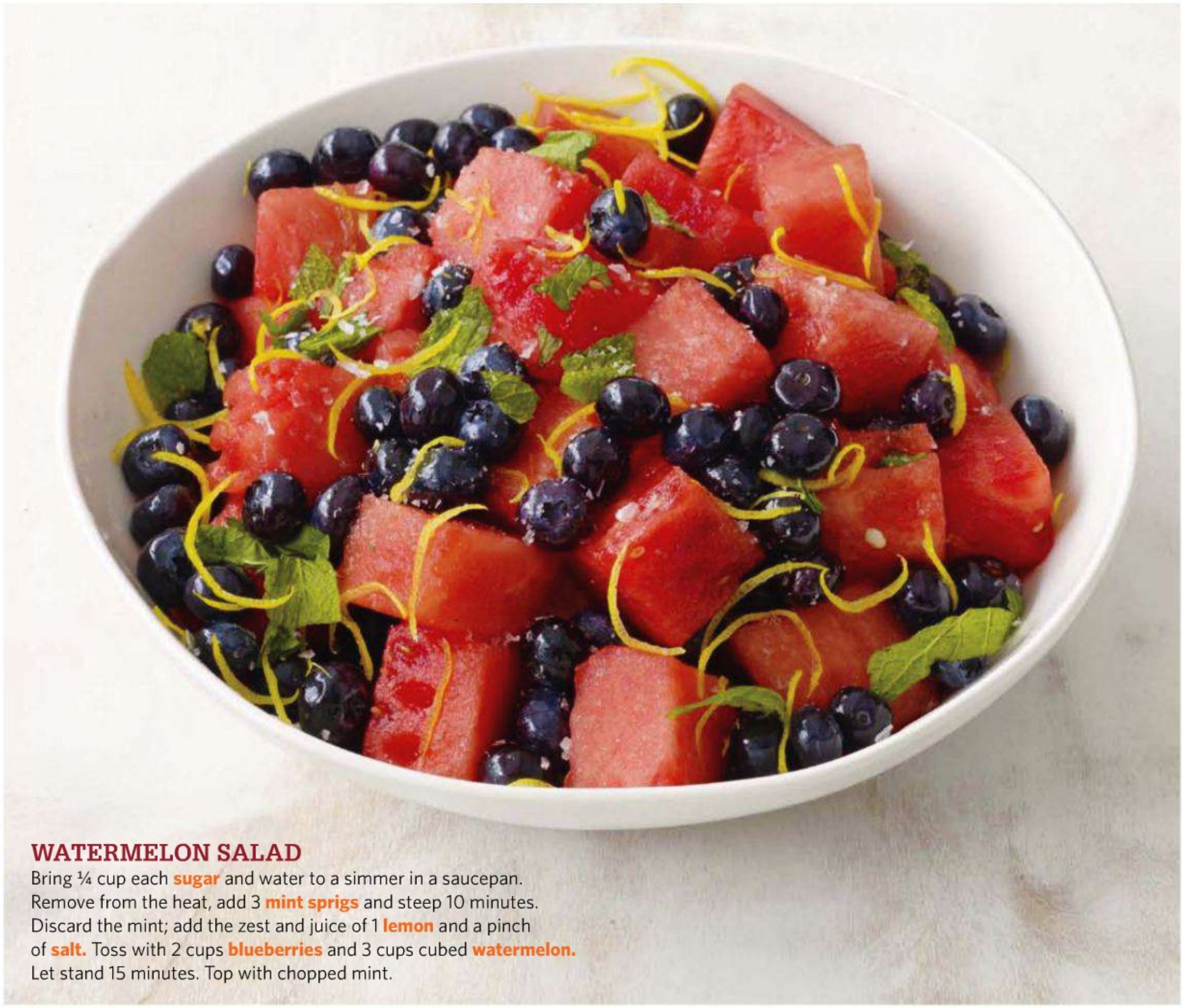


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Easy Sides



WATERMELON SALAD

Bring ¼ cup each **sugar** and water to a simmer in a saucepan. Remove from the heat, add 3 **mint sprigs** and steep 10 minutes. Discard the mint; add the zest and juice of 1 **lemon** and a pinch of **salt.** Toss with 2 cups **blueberries** and 3 cups cubed **watermelon.** Let stand 15 minutes. Top with chopped mint.



GRILLED BOK CHOY

Preheat a grill to medium. Halve 1 pound **bok choy** lengthwise; microwave, covered, 3 to 5 minutes. Whisk ¼ cup **sweet chili sauce** with 1 tablespoon **rice vinegar** and 1 teaspoon each **brown sugar, sesame oil** and **soy sauce.** Toss with the bok choy. Grill until charred, 1 to 2 minutes per side, brushing with any extra sauce.



EGGPLANT SALAD

Soak ¼ cup minced **red onion** in water. Pierce 2 **eggplants** with a fork; microwave until soft, 20 to 25 minutes. Cool slightly, then halve, scoop out the flesh and chop. Drain the onion; toss with the eggplant, 3 tablespoons **olive oil,** some chopped **cilantro** and **parsley,** a squeeze of **lemon juice,** and **salt** and **pepper.** Drizzle with more olive oil.

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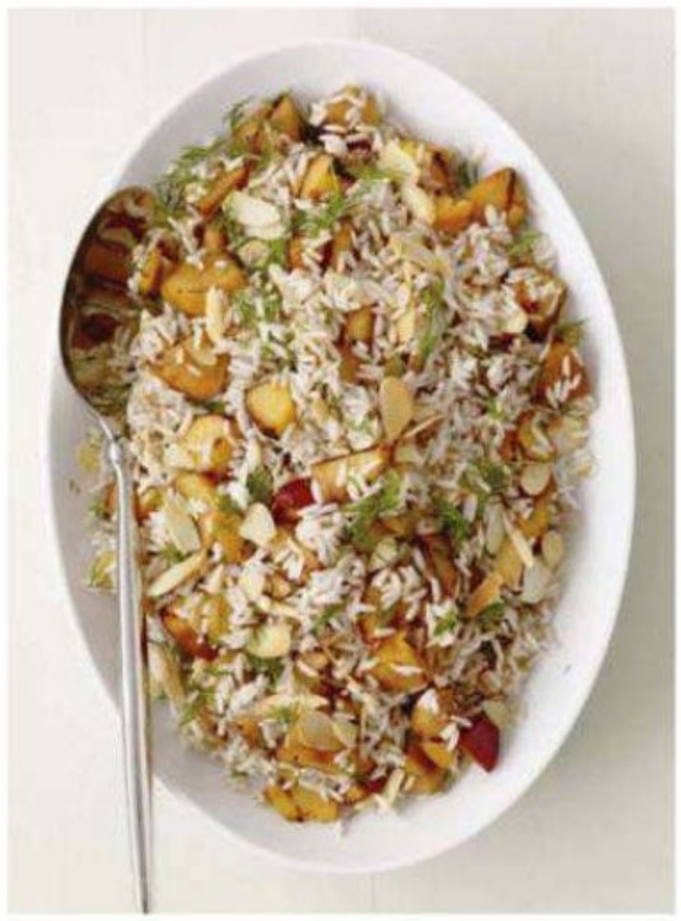
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GRILLED SUMMER SQUASH

Preheat a grill to medium high. Toss 1½ pounds sliced **summer squash** and 1 sliced **onion** with **olive oil, salt** and **pepper.** Grill 3 to 5 minutes per side. Toss with more olive oil, the zest and juice of 1 **lemon,** and some chopped **parsley** and **mint.** Top with shaved **ricotta salata.**



SPICED RICE WITH NECTARINES

Preheat a grill to medium high. Cut 2 **nectarines** into wedges and toss with **olive oil** and a big pinch each of **cumin, cinnamon, cayenne** and **salt.** Grill until marked, 2 to 3 minutes per side. Chop and toss with 3 cups cooked **rice,** the juice of ½ **lemon,** a splash of olive oil, a pinch each of cumin and cinnamon, and ¼ cup each sliced **almonds** and chopped **dill.**



SMOKY OKRA

Preheat a grill to medium high. Toss 1 pound **okra** with 1 tablespoon **vegetable oil** and ¾ teaspoon each **salt** and **smoked paprika.** Thread the okra across 2 skewers, leaving a bit of space between each piece. Grill until tender and charred, 4 to 5 minutes per side.

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Rice Krispies
Dipper Treats™

Ingredients:

- 3 tbsp. butter or margarine
- 1 10-oz. package regular marshmallows
- 6 cups Kellogg's® Rice Krispies® cereal or Kellogg's® Cocoa Krispies® cereal
- 18 wooden ice cream sticks
- 1 1/2 cups semisweet or white chocolate morsels
- 1 tbsp. vegetable oil
- Multicolored sprinkles (optional)

Directions:



1. In large saucepan, melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add *Kellogg's® Rice Krispies®* cereal. Stir until well coated.



2. Using buttered spatula or wax paper, press mixture into 13x9x2-inch pan coated with cooking spray. Cool. Cut into eighteen 3x2-inch bars. Push one stick into the bottom of each bar.



3. In small microwave-safe bowl, combine chocolate and oil. Microwave on high for 1 to 1 1/2 minutes, stirring every 30 seconds. Dip bars into chocolate and decorate as you like. Place on wax paper. Refrigerate until chocolate is set. Serving size is 1 bar.

For more recipes and nutrition information, visit ricekrispies.com.

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Weeknight Cooking

Easy Desserts



RICE PUDDING WITH CHERRIES

Bring 2 cups cooked **rice,** 1⅔ cups **milk,** ½ teaspoon **vanilla** and a pinch of **salt** to a simmer in a saucepan over medium heat. Cook, stirring occasionally, until creamy, 6 to 8 minutes. Remove from the heat, stir in ¾ cup **white chocolate chips** and let sit a few minutes. Serve over **cherries.**



ALMOND SHORTCAKES

Whisk 1 cup **flour,** 1½ cups **almond meal,** 1 tablespoon **baking powder** and ½ teaspoon **salt** in a bowl. In a separate bowl, whisk ⅔ cup **milk,** 1 **egg** and ⅓ cup **vegetable oil,** then stir in the flour mixture. Drop scoops of the dough on a parchment paper–lined baking sheet, sprinkle with **sugar** and bake at 475° until golden, 10 to 12 minutes. Split the shortcakes and fill with **whipped cream** and **blackberries.**

DESSERTS, FOOD STYLING: STEPHANA BOTTOM.

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ricekrispies.com

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CHOCOLATE-AMARETTI PARFAITS

Melt 1½ ounces finely chopped **bittersweet chocolate** in the microwave; let cool. Mix with 1½ cups **mascarpone cheese** and ⅓ cup **sugar.** Layer in glasses with **raspberries** and crumbled **amaretti cookies.**



POACHED APRICOT SUNDAES

Combine 2 cups **dried apricots,** 2 cups water, 2 tablespoons **sugar** and 1 strip **lemon zest** in a baking dish. Cover and microwave 5 minutes. Let sit 5 minutes, then uncover and let cool. Spoon over **vanilla frozen yogurt** and sprinkle with **candied walnuts.**



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Hot Tips



from Food Network Kitchens' **Katherine Alford:**



Grill some citrus.

Throw a few lemon halves on the grill when you're cooking fish or meat, then squeeze them over your finished dish (check out the steak on page 118). The grill brings out the lemons' sweetness and makes them even juicier. Grilled oranges and Key limes taste great, too, but don't grill regular limes: They taste bitter when cooked.

Double up on skewers.

A skewer is useful when you're grilling something that can fall through the grates. Even better: two skewers! We threaded the okra on page 126 onto parallel skewers so the pieces would stay flat and secure even when we flipped them. Try using double skewers for other long or curved foods, like sausage and shrimp, or for ingredients that are just too big for a single skewer, like boneless chicken thighs.





Take your pans outside.

You can cook just about anything on your grill—even a sauce or stir-fry. Just put an oven-safe skillet or saucepan directly on the grates (close the lid to capture all those smoky flavors). We made the sauce for the pork chops on page 122 on the grill and completely avoided the kitchen!

Save some sauce.

If you're going to baste meat on the grill (like the buffalo chicken on page 114), divide your sauce into two bowls: Use one batch for basting the raw meat and the other for topping the cooked meat so you don't cross-contaminate. If you forget to reserve some, boil the leftover sauce for at least 1 to 2 minutes so it will be safe to eat.



GRILLED LEMONS AND OKRA SKEWERS: ANTONIS ACHILLEOS; FOOD STYLING: JAMIE KIMM. SAUCE: BEN GOLDSTEIN/STUDIO D. GRILL: ISTOCKPHOTO.

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Cymbalta can help.

Cymbalta is a once-daily, non-narcotic pain reliever. And it's not addictive.

When taken once a day, every day, Cymbalta is proven to significantly reduce chronic osteoarthritis pain.

You may have to rethink the way you treat your pain. You might be used to taking pain medications only after you feel your chronic osteoarthritis pain getting worse. Managing this pain with Cymbalta is a little different. It's important to take Cymbalta every day, as prescribed by your doctor, to manage your pain over time.

Visit cymbalta.com or call 1-877-CYMBALTA (1-877-296-2258) to learn more. Ask your doctor about Cymbalta.

Cymbalta is a prescription medication approved for the management of chronic musculoskeletal pain in people with chronic osteoarthritis pain.

Partnership for Prescription Assistance

If you need assistance with prescription costs, help may be available. Visit www.pparx.org or call 1-888-4PPA-NOW.

Important Safety Information About Cymbalta

The most important information you should know about Cymbalta:

Antidepressants can increase suicidal thoughts and behaviors in children, teens, and young adults. Suicide is a known risk of depression and some other psychiatric disorders. Call your doctor right away if you have new or worsening depression symptoms, unusual changes in behavior, or thoughts of suicide. Be especially observant within the first few months of treatment or after a change in dose. Approved only for adults 18 and over.

Cymbalta® (duloxetine HCl) is not for everyone. Do not take Cymbalta if you:

- have recently taken a type of antidepressant called a monoamine oxidase inhibitor (MAOI) or Mellaril® (thioridazine)
- have uncontrolled narrow-angle glaucoma (increased eye pressure)

Talk with your healthcare provider:

- about all your medical conditions, including kidney or liver problems, glaucoma, diabetes, seizures, or if you have bipolar disorder. Cymbalta may worsen a type of glaucoma or diabetes
- if you have itching, right upper belly pain, dark urine, yellow skin/eyes, or unexplained flu-like symptoms while taking Cymbalta, which may be signs of liver problems. Severe liver problems, sometimes fatal, have been reported



Important Safety Information (continued)

- about your alcohol use
- about all your medicines, including those for migraine, to address a potentially life-threatening condition. Symptoms may include high fever, confusion, and stiff muscles
- if you are taking NSAID pain relievers, aspirin, or blood thinners. Use with Cymbalta may increase bleeding risk
- before stopping Cymbalta or changing your dose
- if you experience dizziness or fainting upon standing while taking Cymbalta. This tends to occur in the first week or when increasing the dose, but may occur at any time during treatment
- about your blood pressure. Cymbalta can increase your blood pressure. Your healthcare provider should check your blood pressure prior to and while taking Cymbalta
- if you experience headache, weakness, confusion, problems concentrating, memory problems, or feel unsteady while taking Cymbalta, which may be signs of low sodium levels
- if you develop problems with urine flow while taking Cymbalta
- if you are pregnant or plan to become pregnant during therapy, or are breast-feeding

Most common side effects of Cymbalta (this is not a complete list):

- nausea, dry mouth, sleepiness, fatigue, constipation, dizziness, decreased appetite, and increased sweating

You are encouraged to report negative side effects of Prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

Other safety information about Cymbalta:

- Cymbalta may cause sleepiness and dizziness. Until you know how Cymbalta affects you, you should not drive a car or operate hazardous machinery.
- People age 65 and older who took Cymbalta reported more falls, some resulting in serious injuries.

How to take Cymbalta:

Take Cymbalta exactly as directed by your healthcare provider. Cymbalta should be taken by mouth. Do not open, break or chew capsule; it must be swallowed whole. Cymbalta can be taken with or without food.

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See back page for additional information about Cymbalta, including Boxed Warning about antidepressants and risk of suicide.

Cymbalta® DELAYED RELEASE CAPSULES
duloxetine HCl
20mg, 30mg, 60mg

Lilly

Information For Patients About Cymbalta

Please read this information carefully before you, or your family member start taking Cymbalta (sim-BALL-tah), and each time your prescription is refilled, in case anything has changed or new information has become available. This information is not meant to take the place of discussions with your healthcare provider. Talk with your healthcare provider or pharmacist if there is something you do not understand or if you want to learn more about Cymbalta. Always follow your healthcare provider's instructions for taking Cymbalta.

What is the most important information I should know about Cymbalta?

Warning: In clinical studies, antidepressants increased the risk of suicidal thinking and behavior in children, adolescents, and young adults with depression and other psychiatric disorders. Anyone considering the use of Cymbalta or any other antidepressant must balance this risk with the clinical need. Short-term studies did not show an increase in the risk of suicidal thinking or behavior with antidepressants in adults older than 24; there was a reduction in risk with antidepressants in adults 65 and older. Suicide is a known risk of depression and some other psychiatric disorders. All patients starting antidepressant therapy should be monitored appropriately and observed closely. Families and caregivers should discuss with the healthcare provider right away any observations of worsening depression symptoms, suicidal thinking and behavior, or unusual changes in behavior. Cymbalta is not approved for use in patients under age 18.

Patients on antidepressants and their families or caregivers should watch for new or worsening depression symptoms, unusual changes in behavior, and thoughts of suicide, as well as for anxiety, agitation, panic attacks, difficulty sleeping, irritability, hostility, aggressiveness, impulsivity, restlessness, or extreme hyperactivity. Call your healthcare provider right away if you have thoughts of suicide or if any of these symptoms is severe or occurs suddenly. Be especially observant within the first few months of treatment or whenever there is a change in dose.

What is Cymbalta?

Cymbalta is a prescription medicine that is approved to treat multiple conditions. Cymbalta is approved for the treatment of major depressive disorder (MDD), also called depression; generalized anxiety disorder (GAD); the management of fibromyalgia (FM); the management of diabetic peripheral neuropathic pain, also called diabetic nerve pain (DNP); and the management of chronic musculoskeletal pain due to chronic osteoarthritis pain and chronic low back pain.

Who should NOT take Cymbalta?

You should not take Cymbalta if:

- You are taking a type of antidepressant known as a monoamine oxidase inhibitor (MAOI), such as Nardil® (phenelzine sulfate), Parnate® (tranylcypromine sulfate), or Emsam® (selegiline transdermal system). Using an MAOI with many prescription medicines, including Cymbalta, can cause serious or even life-threatening reactions. You must wait at least 14 days after you have stopped taking an MAOI before you take Cymbalta. You need to wait at least 5 days after you stop taking Cymbalta before you take an MAOI
- You have uncontrolled narrow-angle glaucoma (increased eye pressure)
- You are taking an antipsychotic medicine known as Mellaril® (thioridazine)

What should I talk to my healthcare provider about?

Talk with your healthcare provider:

- About any medical conditions you may have, including kidney or liver problems, glaucoma, diabetes, seizures, or if you have bipolar disorder. Cymbalta may worsen a type of glaucoma or the control of blood sugar in some patients with diabetes
- If you have itching, right upper belly pain, dark urine, yellow skin/eyes, or unexplained flu-like symptoms while taking Cymbalta, which may be signs of liver problems. Severe liver problems, sometimes fatal, have been reported
- About your alcohol use
- If you are taking or plan to take any prescription or nonprescription medicines, as Cymbalta may interact with some of these products
- If you take medications known as triptans, commonly prescribed for migraines. A potentially life-threatening condition may occur when triptans are used with Cymbalta. Symptoms may include high fever, confusion, and stiff muscles
- If you take NSAID pain relievers, aspirin, or blood thinners, as these medications may increase risk of bleeding when used with Cymbalta
- Before stopping Cymbalta or changing your dose. Stopping Cymbalta may result in symptoms including dizziness, nausea, or headache (not a complete list). Your healthcare provider may wish to decrease the dose slowly
- If you are pregnant, plan to become pregnant, or are breastfeeding
- If you experience dizziness or fainting upon standing while taking Cymbalta. This tends to occur in the first week or when increasing the dose, but may occur at any time during treatment, or when used in combination with certain other drugs
- About your blood pressure. Cymbalta can increase your blood pressure. Your healthcare provider should check your blood pressure prior to and while taking Cymbalta
- If you experience headache, weakness, confusion, problems concentrating, memory problems, or feel unsteady while taking Cymbalta, which may be signs of low sodium levels
- If you develop problems with urine flow while taking Cymbalta

What should I avoid while taking Cymbalta?

- Cymbalta may cause sleepiness and dizziness. Until you know how Cymbalta affects you, you should not drive a car or operate hazardous machinery

What are the most common side effects of Cymbalta?

- In clinical studies for approved indications (depression, generalized anxiety disorder, diabetic nerve pain, fibromyalgia, and chronic musculoskeletal pain including chronic pain due to osteoarthritis and chronic low back pain), the most common side effect was nausea
- Other common side effects included dry mouth, sleepiness, fatigue, constipation, dizziness, decreased appetite, and increased sweating

This is not a complete list of side effects. See Boxed Warning, "Who should NOT take Cymbalta?" and "What should I talk to my healthcare provider about?" See full prescribing information at www.cymbalta.com. Talk to your healthcare provider if you have questions or develop any side effects. **You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.**

What else should I know if I'm 65 or older?

- People age 65 and older who took Cymbalta reported more falls, some resulting in serious injuries

What should I do if I think I have taken an overdose of Cymbalta?

If you have taken more Cymbalta than has been prescribed for you, contact your healthcare provider, a hospital emergency department, or the nearest poison control center immediately.

How should I take Cymbalta?

- Take Cymbalta exactly as directed by your healthcare provider
- Cymbalta should be taken by mouth. Do not open, break, or chew the capsule; it must be swallowed whole
- Cymbalta can be taken with or without food
- If you miss a dose, take it as soon as you remember. However, if it is time for your next dose, skip the missed dose and take only your regularly scheduled dose. Do not take more than the daily amount of Cymbalta that has been prescribed for you
- Remember to refill your prescription before you run out of Cymbalta
- Talk with your healthcare provider before stopping Cymbalta or changing your dose

General advice about Cymbalta

- Store Cymbalta at room temperature and out of the reach of children
- Medicines are sometimes prescribed for purposes other than the ones listed. This medication has been prescribed for your particular condition. Do not use it for another condition or give this drug to anyone else
- If you have any questions or concerns, want to report any problems with the use of Cymbalta, or want more information, contact your healthcare provider or pharmacist

Additional information can be found at www.cymbalta.com.

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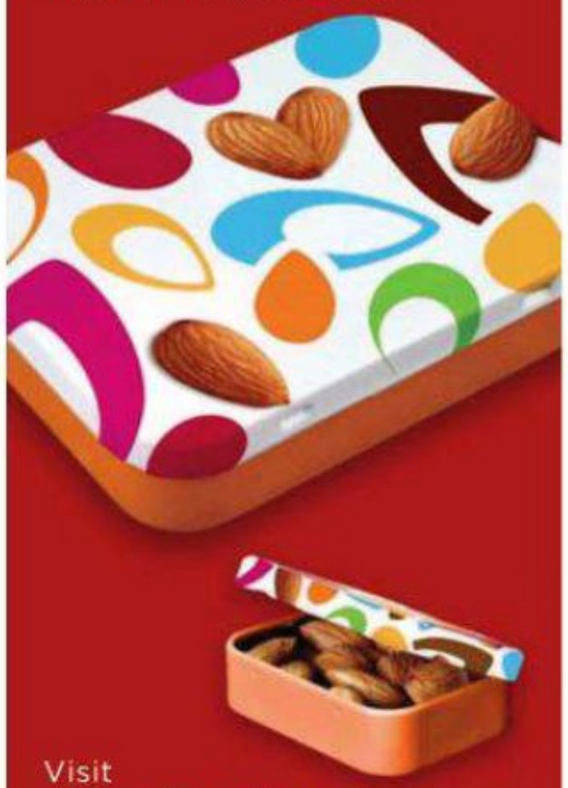
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Join *Food Network Magazine* for the Garden Chef Series at the Chicago Botanic Garden

Food Network Magazine is excited to be the major sponsor of the Chicago Botanic Garden's Chef Series! Visit the Regenstein Fruit & Vegetable Garden's open-air amphitheater and indulge in cooking demonstrations by well-known chefs who will create dishes with garden-fresh ingredients. Discover new techniques, be inspired for summer entertaining, benefit from sponsor demonstrations and receive a complimentary environmentally friendly gift bag.

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Saturday, June 25; Sunday, June 26
Saturday, July 23; Sunday, July 24

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Chicago Botanic Garden
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Weekend Cooking

Treat friends to a **fresh summer feast** with Food Network Kitchens' all-new menus. Then, make paella for a party.

PHOTOGRAPHS BY **CON POULOS**



Serve baked eggs for Sunday brunch. See page 147.

FOOD STYLING: ANNE DISRUDE; PROP STYLING: PAMELA DUNCAN SILVER.

Tomato Lovers' Menu

- Heirloom Tomato Pie
- Charred Tomato Gazpacho
- Scallop Ceviche
- Paired Rosé

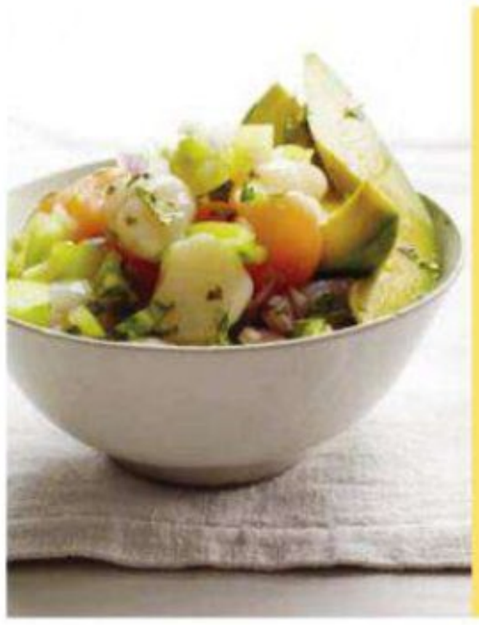
COVER RECIPE!

HEIRLOOM TOMATO PIE

ACTIVE: 1 hr | TOTAL: 4 hr | SERVES: 6

- 1 cup all-purpose flour
- ¾ cup yellow cornmeal
- ¾ teaspoon fine salt
- 1 stick cold unsalted butter, cut into ½-inch pieces
- ¾ cup plus 3 tablespoons shredded manchego cheese
- 2 tablespoons extra-virgin olive oil
- 1 large onion, thinly sliced
- 2¼ pounds mixed heirloom tomatoes
- Kosher salt
- ¾ cup shredded mozzarella cheese
- ¼ cup mayonnaise
- 3 tablespoons breadcrumbs
- 3 tablespoons chopped fresh chives
- 3 tablespoons chopped fresh parsley
- 1 teaspoon chopped fresh thyme
- Freshly ground pepper

1. Make the crust: Pulse the flour, cornmeal and fine salt in a food processor to combine. Add the butter and 3 tablespoons manchego; pulse until the mixture looks like coarse meal with pea-size bits of butter. Drizzle in 4 tablespoons ice water and pulse until the dough comes together; add 1 more tablespoon ice water if necessary. Turn out onto a sheet of plastic wrap and pat into a disk. Wrap and refrigerate until firm, about 45 minutes.
2. Put the dough between 2 sheets of parchment paper and roll into a 13-inch round. Transfer the dough to a 9½-inch deep-dish pie plate. Fold the overhang under itself and crimp the edges. Pierce the bottom of the crust all over with a fork. Refrigerate until firm, about 20 minutes. Meanwhile, preheat the oven to 350°.
3. Line the crust with foil, then fill with dried beans. Bake until the edges are golden, about 20 minutes. Remove the foil and beans and continue baking until golden all over, 10 to 15 more minutes. Transfer to a rack to cool.
4. Make the filling: Heat 1 tablespoon olive oil in a large skillet over medium heat. Add the onion and cook, stirring, until golden, about 15 minutes. Let cool. Meanwhile, thinly slice the tomatoes; toss with 1 teaspoon kosher salt in a colander. Let drain, gently tossing occasionally, about 30 minutes.
5. Increase the oven temperature to 375°. Combine the remaining ¾ cup manchego, the mozzarella, mayonnaise, breadcrumbs, 2 tablespoons each chives and parsley, the thyme, ¼ teaspoon each kosher salt and pepper, and the sautéed onion in a bowl. Spread in the crust. Arrange the tomatoes on top. Drizzle with the remaining 1 tablespoon olive oil and season with pepper. Bake until the tomatoes are browned, about 50 minutes. Top with the remaining 1 tablespoon each chives and parsley.



SCALLOP CEVICHE Toss 1 pound bay scallops, 2 diced green tomatoes, 2 minced shallots, ½ minced jalapeño, ⅓ cup lime juice, ¾ cup orange juice and 1½ teaspoons salt in a glass bowl. Cover and chill, stirring occasionally, 4 to 6 hours. Add salt, pepper and chopped cilantro. Top with sliced avocado.



CHARRED TOMATO GAZPACHO

ACTIVE: 40 min | TOTAL: 2 hr 40 min | SERVES: 6

- ½ teaspoon cumin seeds
- ½ teaspoon coriander seeds, lightly crushed
- ½ cup plus 1 tablespoon extra-virgin olive oil
- ½ cup crustless white bread cubes
- 1 large clove garlic
- Kosher salt
- 3¼ pounds tomatoes, halved
- ½ teaspoon sugar
- 2 tablespoons sherry vinegar
- 1 Kirby cucumber
- 1 green bell pepper
- Freshly ground pepper

1. Preheat a grill or grill pan to medium high. Heat the cumin seeds, coriander seeds and ½ cup olive oil in a small skillet over medium-low heat until the seeds are toasted, about 3 minutes. Transfer to a liquid measuring cup. Transfer 3 tablespoons of the spiced oil and about half of the seeds to a small bowl; reserve for topping.
2. Put the bread cubes in a bowl, cover with water and let soak 2 minutes. Drain, squeeze dry and set aside.
3. Mince the garlic, then sprinkle with a pinch of salt and mash it into a paste with the flat side of a knife.
4. Toss the tomatoes in a bowl with the remaining 1 tablespoon olive oil and grill until charred, about 3 minutes per side. Transfer half each of the charred tomatoes, bread, garlic paste, sugar and vinegar to a blender; add ¼ teaspoon salt and puree until smooth. With the motor running, add about half of the spiced oil from the measuring cup. Pour the mixture through a fine-mesh sieve into a bowl. Blend the remaining tomatoes, bread, garlic paste, sugar and vinegar with the other half of the spiced oil and ¼ teaspoon salt, then strain into the bowl. Chill the soup at least 2 hours.
5. Dice the cucumber and bell pepper. Season the soup with salt and pepper. Ladle into bowls; drizzle with the reserved spiced oil and top with the diced vegetables.

WHAT TO DRINK

Rosé is the perfect match for juicy ripe tomatoes.



> Cava Rosado
If you like bubbly, try these cherry-tasting Spanish sparklers.



> Provence Rosé
These wines are peppery, licorice-y and almost floral.

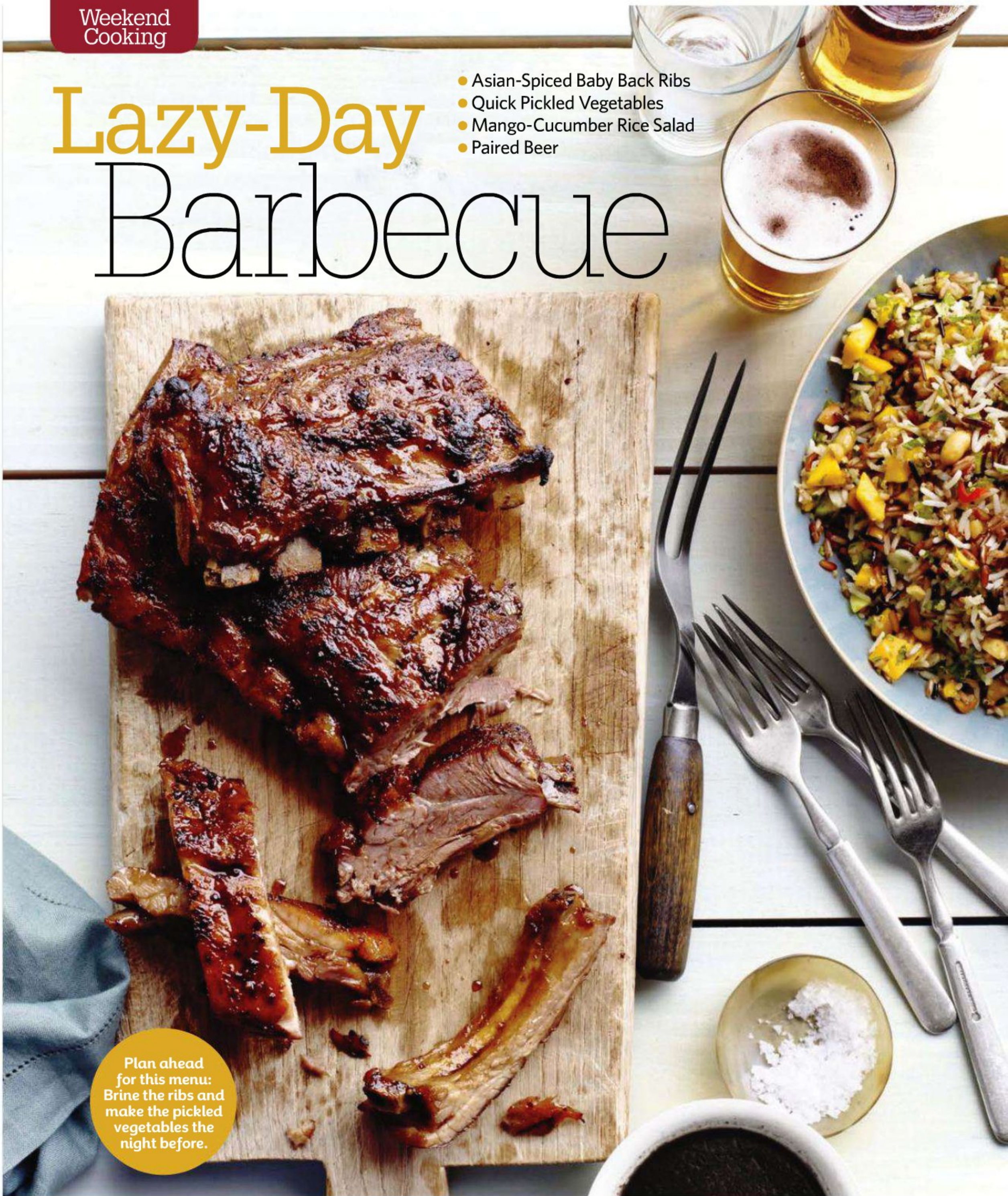


> Sangiovese Rosato
This light wine is made with the same grape as Chianti.

WINE AND BEER PHOTOS: BEN GOLDSTEIN/STUDIO D. WINE AND BEER PAIRINGS: RUPA BHATTACHARYA.

Lazy-Day Barbecue

- Asian-Spiced Baby Back Ribs
- Quick Pickled Vegetables
- Mango-Cucumber Rice Salad
- Paired Beer



Plan ahead for this menu: Brine the ribs and make the pickled vegetables the night before.

ASIAN-SPICED BABY BACK RIBS

ACTIVE: 45 min | TOTAL: 3 hr (plus overnight brining) | SERVES: 6

- 1 orange
- Kosher salt
- ¾ cup packed light brown sugar
- 1 piece star anise
- 1 teaspoon pickling spice
- 2 slices ginger, plus 1 teaspoon grated peeled ginger
- 3 1-pound racks baby back pork ribs
- 2 teaspoons vegetable oil
- 1 clove garlic, grated
- ¼ cup dry sherry
- ⅓ cup low-sodium chicken broth
- ⅓ cup balsamic vinegar
- ¼ cup low-sodium soy sauce
- Freshly ground black pepper
- ¼ teaspoon cayenne pepper

1. Make the brine: Remove 3 wide strips zest from the orange with a vegetable peeler. Squeeze 3 tablespoons orange juice and set aside. Combine 2 strips of the zest, 4 cups water, ⅓ cup salt, ½ cup brown sugar, the star anise, pickling spice and ginger slices in a medium saucepan over medium-high heat. Cook, stirring frequently, until the salt and sugar dissolve. Remove from the heat and add 4 cups cold water; let cool to room temperature.

2. Put the ribs meat-side down on a cutting board. Insert a paring knife between the membrane and the bones on one end, then loosen the membrane with your fingers and gently pull it off. Put the ribs in a roasting pan and pour the brine on top. Cover and refrigerate overnight.

3. Meanwhile, make the sauce: Heat the vegetable oil in a small saucepan over medium heat. Add the garlic and grated ginger; cook 1 minute. Add the sherry, bring to a boil and cook until slightly reduced, 1 to 2 minutes. Stir in the remaining ¼ cup brown sugar, the 3 tablespoons orange juice, the remaining 1 strip orange zest, the chicken broth, vinegar and soy sauce and simmer until reduced to about 1 cup, 8 to 10 minutes. Remove from the heat and let cool. Set aside ¼ cup sauce for serving; use the rest for brushing. (The sauce can be made up to 1 day in advance.)

4. Prepare a grill for indirect heat: For gas, preheat to medium high, then turn off half of the burners and turn the other burners to medium low. For charcoal, once the coals ash over, push them to one side.

5. Remove the ribs from the brine and pat dry. Mix 1½ teaspoons black pepper and the cayenne in a bowl and rub on the ribs. Put bone-side down on the cooler part of the grill; cover and cook 1 hour. Brush with ½ cup of the sauce; cover and cook 1 more hour, brushing with more sauce during the last 10 minutes. Transfer to a cutting board and slice into ribs. Serve with the reserved sauce.



QUICK PICKLED VEGETABLES

Blanch ⅓ pound each halved baby carrots, green beans and yellow beans, 2 to 4 minutes. Cool in ice water, then put in a glass bowl with ½ sliced red onion. Make the brine: Boil 2 cups each white vinegar and water, ¼ cup kosher salt, 2 bay leaves, ¾ cup sugar, the zest and juice of 1 lemon, and 1 teaspoon each peppercorns and coriander seeds; pour over the vegetables, then let cool. Chill at least 4 hours.



MANGO-CUCUMBER RICE SALAD

ACTIVE: 45 min | TOTAL: 1 hr | SERVES: 6 to 8

- Kosher salt
- 1½ cups rice blend
- ¼ cup quinoa, rinsed
- Finely grated zest and juice of 1 lime
- 2 tablespoons peanut or vegetable oil
- 1 teaspoon sugar
- Freshly ground pepper
- 1 cup chopped mango
- 1 cucumber, peeled, seeded and diced
- 1 red jalapeño, seeded and thinly sliced
- 2 scallions, thinly sliced
- ½ cup chopped fresh cilantro
- ⅓ cup chopped salted roasted peanuts

1. Bring a large saucepan of salted water to a boil over high heat. Add the rice and cook, stirring until tender, 25 to 35 minutes (depending on the rice blend).

2. Meanwhile, bring a separate saucepan of salted water to a boil over medium-high heat. Add the quinoa and cook until tender, about 12 minutes.

3. Drain the grains and rinse under cold water until cool; shake off the excess water.

4. Whisk the lime juice and zest, the peanut oil, sugar, 1 teaspoon salt, and pepper to taste in a large bowl. Add the rice mixture, mango, cucumber, jalapeño, scallions, cilantro and peanuts and stir to combine. Season with salt.

WHAT TO DRINK

A night of barbecue calls for a round of cold beer.



> Asian Lager
Beers like Asahi and Sapporo pair well with the ribs.



> West Coast IPA
This intensely hoppy beer cuts through the rich meat.



> American Amber Ale
These malty brews taste great with spicy food.

Weekend Cooking

Shore Dinner

- Lobster Rolls
- New England Steamers
- Blueberry Fools
- Paired White Wines



To save money at the fish counter, ask for "culls"—lobsters that have lost a claw. They're usually cheaper and perfect for lobster rolls.

LOBSTER ROLLS

ACTIVE: 45 min | TOTAL: 1 hr | SERVES: 6

- 2 lemons, halved
- Sea salt
- 3 1¼-to-1½-pound live lobsters
- ⅓ cup mayonnaise
- 7 tablespoons unsalted butter, melted
- 6 top-split hot dog buns
- ¼ cup roughly chopped celery leaves
- ¼ teaspoon celery salt

1. Fill a large steamer or pot with about 2 inches of water. Squeeze the juice of 1 lemon into the water, then add the lemon halves and 1 tablespoon sea salt to the pot. Bring to a boil over medium heat.

2. Place the lobsters in the steamer basket or directly in the pot; cover and steam until the shells turn bright red, 8 to 10 minutes. Remove from the pot with tongs and rinse under cold water to cool slightly.

3. Remove the meat from the lobster shells: Twist off the claws, then break off the tail. Pull off the flippers. Insert your thumb into the flipper end of the tail and force out the meat. Crack the claws with the flat side of a knife or a lobster cracker; remove the meat. Roughly chop the lobster meat. Transfer to a bowl and chill 15 minutes.

4. Meanwhile, whisk the mayonnaise, 4 tablespoons melted butter and the juice of the remaining lemon in a large bowl. Add the lobster meat and toss to coat. Season with salt.

5. Heat a grill pan or skillet over medium heat. Brush the outside of the hot dog buns with 2 tablespoons melted butter. Toast the buns until slightly golden, about 1 minute per side. Divide the lobster salad among the buns. Drizzle with the remaining 1 tablespoon melted butter and sprinkle with the celery leaves and celery salt.



NEW ENGLAND STEAMERS Bring 2½ cups water, ¼ onion, 1 bay leaf, 1 quartered celery stalk and a few peppercorns to a boil in a large pot. Add 3 pounds scrubbed steamer clams; cover and cook until they open, about 10 minutes (discard any that do not open). Drain, then strain the liquid. To eat, remove the clams from their shells and rinse in the liquid. Dip in melted butter and serve with lemon wedges.



BLUEBERRY FOOLS

ACTIVE: 20 min | TOTAL: 1 hr | SERVES: 4 to 6

- 2 cups blueberries
- ¼ cup plus 1 tablespoon sugar
- Pinch of salt
- ½ teaspoon grated lemon zest
- 1½ teaspoons fresh lemon juice
- 1⅓ cups heavy cream
- ½ teaspoon vanilla extract
- Shortbread or wafer cookies, for serving

1. Make the blueberry sauce: Heat 1½ cups blueberries, ¼ cup sugar and the salt in a saucepan over medium heat until bubbling. Reduce the heat to medium low and cook, stirring occasionally, until the blueberries are soft, about 5 minutes. Stir in the lemon zest and juice; remove from the heat. Stir in the remaining ½ cup blueberries and let the mixture cool to room temperature.

2. Beat the heavy cream in a bowl with a mixer or whisk until soft peaks just begin to form. Beat in the vanilla and the remaining 1 tablespoon sugar. Gently fold all but ⅓ cup of the blueberry sauce into the whipped cream. Divide among glasses and top with the remaining blueberry sauce. Serve with cookies.

WHAT TO DRINK

Pair this seafood feast with a light white wine.



> California Chardonnay
Pick an unoaked one: The apple flavors taste great with lobster.



> Australian Sauvignon Blanc
The crisp mineral taste is perfect with the briny clams.

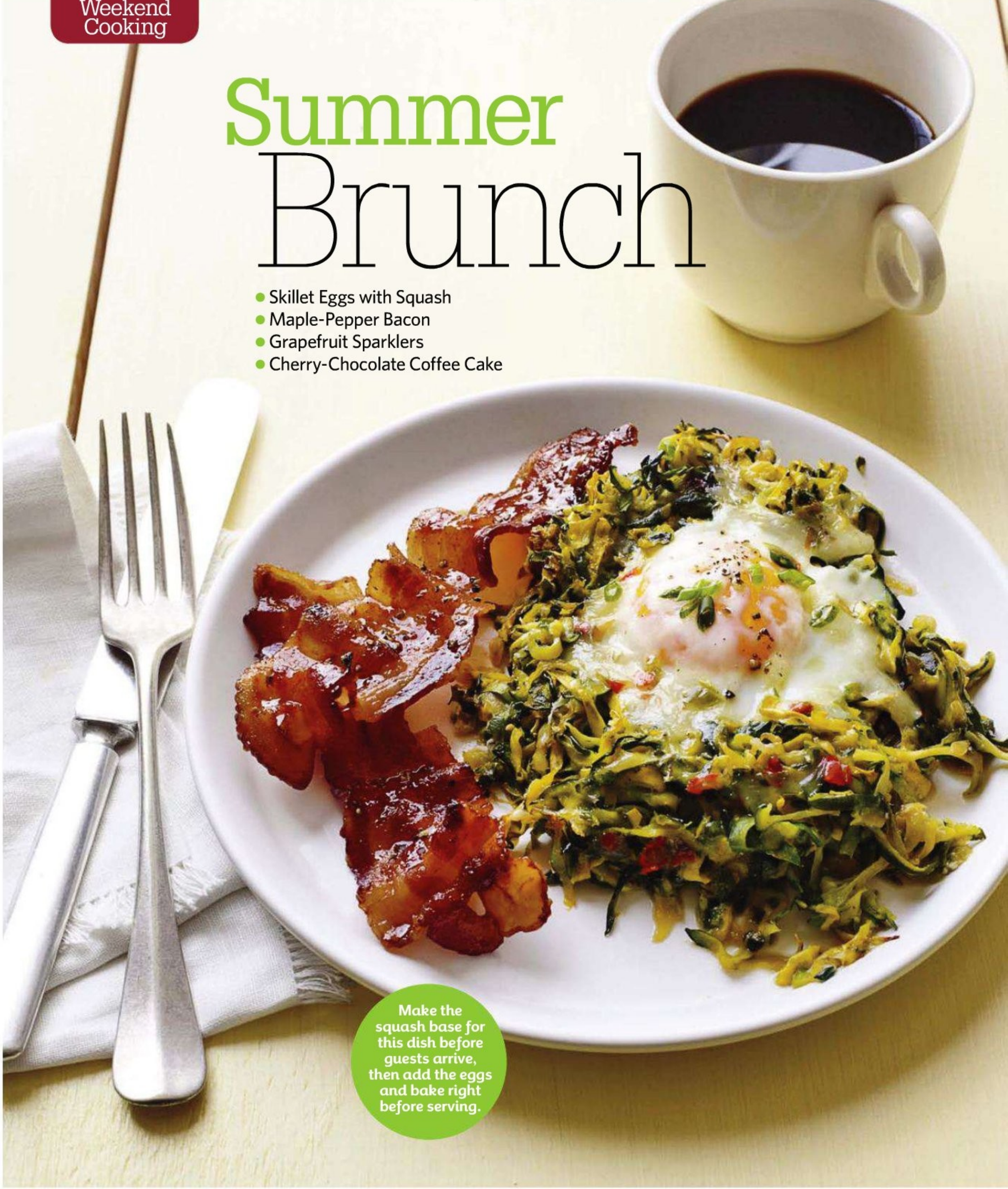


> Riesling Kabinett
These wines are slightly sweet, not at all sappy.

Weekend Cooking

Summer Brunch

- Skillet Eggs with Squash
- Maple-Pepper Bacon
- Grapefruit Sparklers
- Cherry-Chocolate Coffee Cake



Make the squash base for this dish before guests arrive, then add the eggs and bake right before serving.

SKILLET EGGS WITH SQUASH

ACTIVE: 35 min | TOTAL: 1 hr 15 min
SERVES: 6

- 3 pounds (6 medium) summer squash and/or zucchini
- Kosher salt
- 2 tablespoons extra-virgin olive oil
- 4 scallions, thinly sliced, white and green parts separated
- 1 jalapeño pepper, seeded and minced
- 3 tablespoons chopped fresh parsley
- ¼ teaspoon freshly grated nutmeg
- Freshly ground pepper
- 1 tablespoon unsalted butter
- 6 large eggs
- ½ cup grated pepper jack or sharp white cheddar cheese

1. Grate the squash into a colander using the large holes of a box grater (or use a food processor fitted with the shredding attachment). Toss with 1 tablespoon salt, then let drain in the sink, 30 to 40 minutes. Squeeze the squash to remove as much liquid as possible.
2. Preheat the oven to 375°. Heat the olive oil in a large ovenproof skillet over medium-high heat. Set aside 3 tablespoons scallion greens. Add the remaining scallions (white and green parts), the jalapeño, and salt to taste and cook until the scallions are soft, about 3 minutes. Add the shredded squash and cook, stirring occasionally, until tender, about 7 minutes. Stir in the parsley, nutmeg, and pepper to taste. Cook until the mixture is slightly dry, about 1 more minute. Remove from the heat and let cool, 5 minutes.
3. Spread the squash evenly in the skillet. Make six 2½-inch-wide indentations in the mixture with the back of a spoon; put ½ teaspoon butter in each one. One at a time, crack each egg into a small bowl and pour into an indentation. Season with salt and pepper, and sprinkle with the cheese.
4. Transfer the skillet to the oven and bake until the egg whites are set and the yolks are cooked to desired doneness, 10 to 12 minutes. Scatter the reserved scallion greens on top.



GRAPEFRUIT SPARKLERS For each drink, stir 3 ounces grapefruit juice, 2 ounces each cranberry juice and gin, and a splash each of Campari and lime juice in a shaker with ice. Strain into an ice-filled glass rimmed with salt. Top with seltzer; garnish with lime.



MAPLE-PEPPER BACON Position wire racks on 2 rimmed baking sheets. Lay 1 pound bacon in a single layer on the racks and bake 7 minutes at 375°. Brush with maple syrup and continue baking until caramelized, about 25 minutes, flipping, brushing with syrup and seasoning with pepper every 5 minutes. Let cool 5 minutes on the racks.



CHERRY-CHOCOLATE COFFEE CAKE

ACTIVE: 50 min | TOTAL: 2 hr 10 min | SERVES: 6 to 8

FOR THE STREUSEL
- 1 cup blanched almonds
- 1 cup sugar
- 1 stick cold unsalted butter, cut into pieces
- ¾ cup all-purpose flour
- 2 teaspoons ground cinnamon
- 2 teaspoons finely grated orange zest
- ¼ cup unsweetened cocoa powder

FOR THE FILLING
- 1¾ pounds fresh sour cherries, pitted (2½ cups), or 2 cups jarred pitted sour cherries, drained
- ½ teaspoon almond extract
- 2 tablespoons cherry liqueur (optional)
- 2 tablespoons all-purpose flour
- 2 tablespoons sugar

FOR THE CAKE
- 3 cups all-purpose flour
- 1½ teaspoons baking powder
- ¾ teaspoon baking soda
- ¾ teaspoon salt
- 1⅓ cups sour cream
- 2 teaspoons vanilla extract
- 1 teaspoon almond extract
- 12 tablespoons (1½ sticks) unsalted butter, at room temperature, plus more for the pan
- 1 cup sugar
- 3 large eggs

1. Position a rack in the lower third of the oven and preheat to 350°. Make the streusel: Spread the almonds on a baking sheet and bake until toasted, 5 to 7 minutes; let cool and transfer to a food processor. Add the sugar, butter, flour, cinnamon, orange zest and cocoa powder and pulse until the nuts are ground and the mixture starts to clump. Refrigerate until ready to use.

2. Make the filling: Toss the cherries, almond extract and cherry liqueur, if using, in a bowl. Stir in the flour and sugar.

3. Make the cake: Whisk the flour, baking powder, baking soda and salt in a large bowl. In a small bowl, whisk the sour cream and vanilla and almond extracts. Beat the butter and sugar in a stand mixer fitted with the paddle attachment on medium speed until smooth, about 5 minutes. Scrape down the bowl. Beat in the eggs one at a time, until light and fluffy, 2 to 3 minutes.

4. Beat in half of the flour mixture on low speed until almost incorporated, then beat in half of the sour cream mixture. Beat in the remaining flour mixture, then the sour cream mixture; finish mixing the batter by hand (do not overmix).

5. Butter the bottom and sides of a 10-inch springform pan. Spread half of the batter in the pan. Sprinkle half of the streusel on top, then cover with the cherry filling. Drop spoonfuls of the remaining batter on top of the cherries and smooth with the back of a spoon. Top with the remaining streusel.

6. Bake on the lower oven rack until the cake springs back in the center when pressed, about 1 hour, 20 minutes. Transfer to a rack to cool. Run a knife around the inside of the pan, then remove the side.

THE NOON GURU

Clear advice with nothing to hide

My husband is always on his cell phone. I can't get him off the couch. I constantly call him in for lunch, but he never responds. Any ideas? *You just need something that's really going to get his attention. Try picking up some Oscar Mayer Deli Fresh Turkey from the grocery store. Instead of calling for him, use your phone to snap a picture of the turkey and send it to him. He'll be in the kitchen faster than you can say "sandwich."*

I've been bringing my lu… every day for fiv… years. … has been stealing my san… function properly withou… me!! I think I'm gonna l… never been good with … exclamation marks!! Wh… *Take a deep breath and co… I went to a yoga class once … recently switched over to … Fresh Turkey? When you've … clear, it's tough to hide del… vultures can sense a tast… cubicles away. You could al… Bring in enough fo… everyone and you'll become instant manag…ment material. We're talking window office and everything.*

My wife and I never seem to agree on anything these days. I want to watch baseball, but her new favorite show is always on. I wanted to name our kid Jack, but she insisted on Leopold. I like ham sandwiches, but she wants turkey. I can't take it any more. Help! *I think you're going to be okay here. I read somewhere that opposites attract! Anyway, here's something I know you'll both enjoy. Oscar Mayer Deli Fresh Classic Combos in a clear pack. Now you've got t… got ham, you've got sanity. Mak… buy enough for little Leopold!*

What's your stance on toasted sandwiches? We got a panini press as a wedding gift, and I'm deciding whether or not I should re-gift it… like the bread maker. Thoughts? *Don't even think about it! You've been given a kingly gift my friend. Cherish it. This will quickly become your new best friend. Heat can do some magical things to sandwiches. Prepare for a whole new world of possibility! Just make sure you stock up on a … Oscar Mayer Deli Fresh …*



…heart and soul into … naturally, I hold all … standard. The sec… meat. It's clearly my … n the most impor… ou can't go wrong … with anything in the Oscar Mayer Deli Fresh clear pack. Finally, I look for the game changer. It's the one personal touch that makes your sandwich truly unique. I'll let you figure that one out for yourself. Remember, all is fair in love and sandwiches.

Wheat or white? *Pretzel roll. You're welcome.*

What would you say to someone who claims a lunch date or "day date" doesn't really count? *I'd say it's all relative. Ask yourself what you're hoping to get out of it. If you're asking me, I'd say a delicious smoked …* Lately, I think I've fallen into a bit of a lunch rut. I seem to have lost that spark. I used to anticipate that clock striking noon, but now it's just another hour. Got any tips for spicing up my lunch routine? Please, I'll do anything! *Sounds like a classic case of "Sandwich Block." My guess is that you've been eating a ham and cheese sandwich for lunch every day since middle school. Don't worry, no one is questioning your love for the h&c, but sometimes a little change is … maybe you're seeking variety, but are … creating something satisfying … you, it doesn't take a Noon … delicious sandwich. I'd recom… …er Deli Fresh Classic Com… …am you love and the turkey … you need to shake things up a bit. Fear not, your secret's safe with me.*

…r in love and sandwiches."

Everyone talks about breakfast in bed, but I want to do something unique for my husband of six years. What's your opinion on lunch in bed? *I think that's the best idea I've heard all …ay! What's romantic about waking up at the crack of dawn anyway? I think you should sneak down to the kitchen around noon, and make him the greatest sandwich of his life. Make sure you have plenty of meat and cheese, and all his other favorite fixings. No one knows what he likes better than you. Feel free to throw some sides on the tray too, but make sure the emphasis is on the sandwich. When he wakes up to the sight of that perfec… that he gets t… …Mayer Deli Fr… …tronic Sudok… will there be …*

The choice is clear.



Oscar Mayer
Deli Fresh Turkey
comes in a clear pack, so the freshness you see is what you taste.

The key to a good paella is the right rice: Jose swears by Calasparra, a short-grain Spanish rice. (You can order it at tienda.com.)

Try this at home:

PAELLA

Iron Chef **Jose Garces** invites us to his Philadelphia home to make the ultimate Spanish party dish.

PHOTOGRAPHS BY **RICK LEW**

CHICKEN-CHORIZO PAELLA

ACTIVE: 1 hr 15 min | TOTAL: 2 hr 50 min
SERVES: 4 to 6

FOR THE STOCK

- 1 pound chicken wings
- 1 cup chopped Spanish onion
- ½ cup sliced celery
- ½ cup sliced carrot
- 2 fresh bay leaves
- 6 sprigs thyme
- 12 black peppercorns
- 3 juniper berries
- 1 tablespoon saffron threads

FOR THE CHICKEN

- 2 Spanish onions (1 quartered, 1 thinly sliced)
- 1 fresh bay leaf
- 2 stalks celery, sliced
- 1½ pounds skin-on, boneless chicken thighs, fat trimmed
- ¼ cup tomato paste
- ½ cup ketchup
- 2 tablespoons smoked Spanish paprika
- 1 tablespoon vegetable oil
- 2 large red bell peppers, thinly sliced
- 2 cloves garlic, thinly sliced
- Kosher salt

FOR THE PAELLA

- 2 tablespoons extra-virgin olive oil
- ½ cup Spanish chorizo, thinly sliced
- ¼ cup diced Spanish onion
- 1 tablespoon minced garlic
- 1¼ cups Calasparra rice (or other paella rice)
- ¼ cup fresh or frozen peas (thawed if frozen)
- 2 tablespoons thinly sliced piquillo peppers
- ¼ cup chopped pitted kalamata or black olives
- Kosher salt

FOOD STYLING: ANDREW SABIN.



1. Make the stock.

Combine the chicken wings, onion, celery, carrot, bay leaves, thyme, peppercorns and juniper berries in a large pot and add water to cover. Bring to a simmer over medium low to medium heat; simmer, uncovered, 45 minutes. Add the saffron and simmer 15 more minutes.

2. Strain the stock.

Pour the stock through a fine strainer; discard the solids. (If not using immediately, let cool, then cover and refrigerate up to 3 days or freeze up to 3 months.)





3. Poach the chicken.

Bring 8 cups water, the quartered onion, bay leaf and celery to a simmer in a large pot over medium heat. Add the chicken thighs and gently poach until just tender, about 12 minutes.

4. Shred the meat.

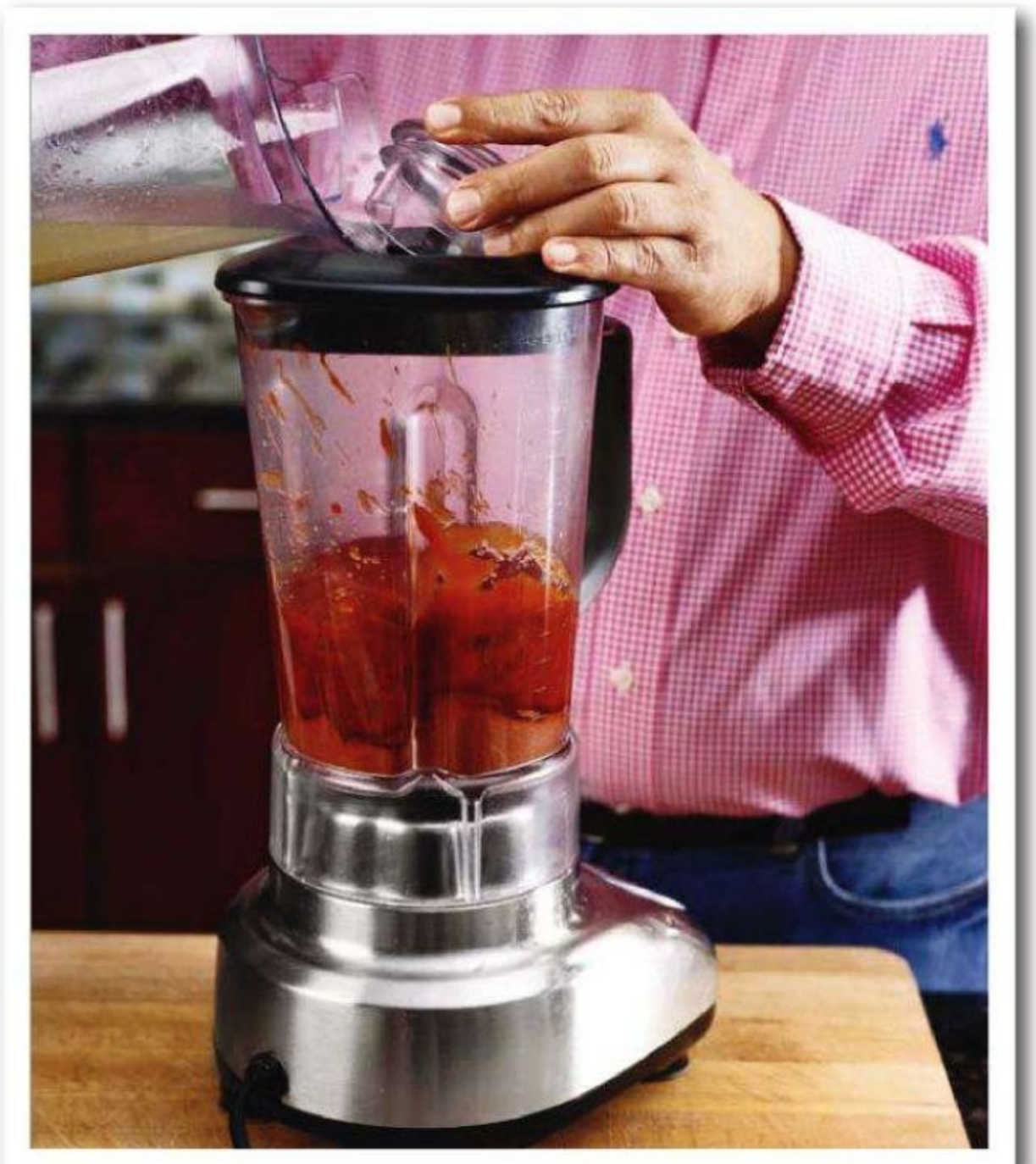
Remove the chicken from the pot using tongs and reserve the poaching liquid. Let the chicken cool slightly, then discard the skin and shred the meat.



"Smoked paprika brings a unique smoky flavor to this paella. Sometimes people mistake it for bacon!"

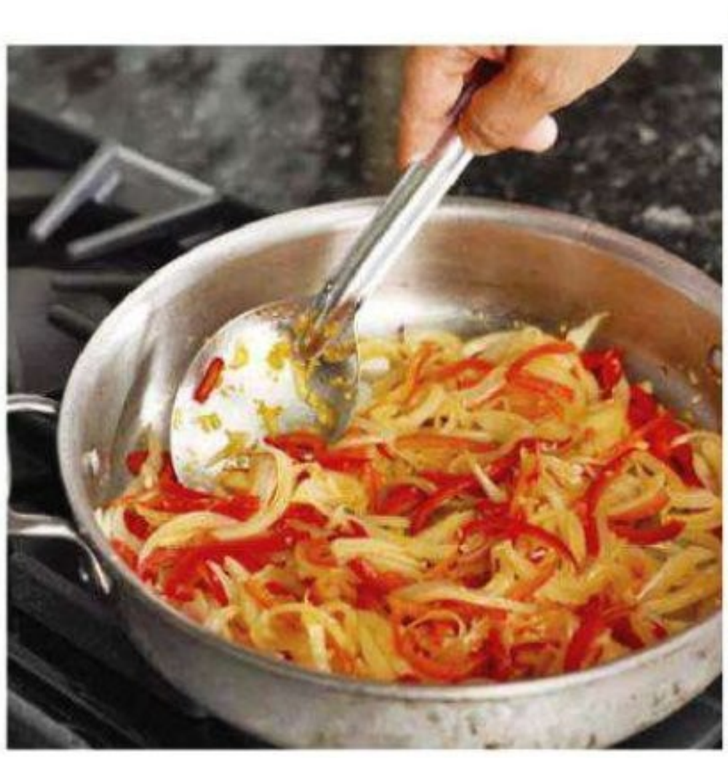
5. Make the sauce.

Combine the tomato paste, ketchup and paprika in a blender. Strain 2 cups of the reserved poaching liquid; add the liquid to the blender and puree until smooth.

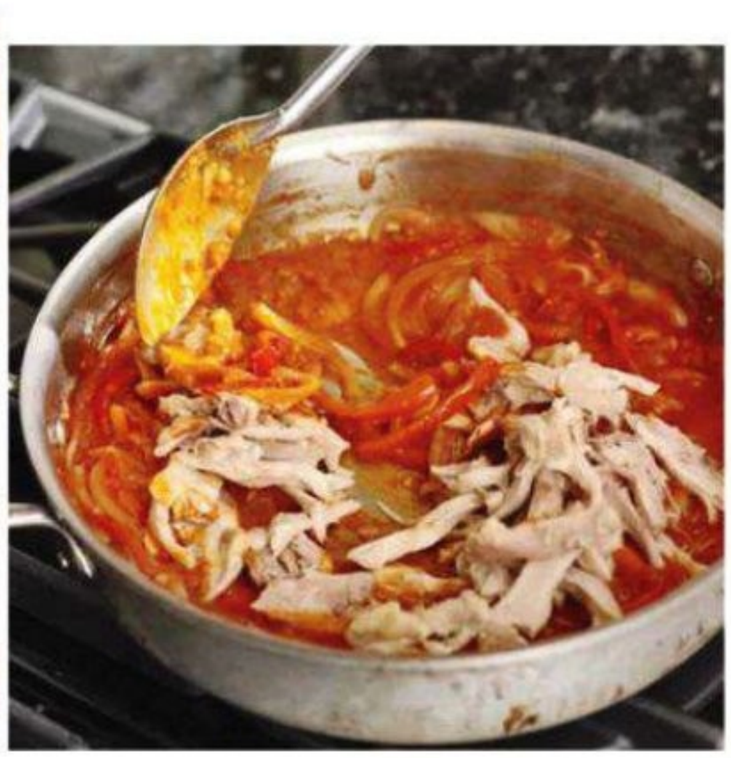


6. Finish the chicken.

Heat the vegetable oil in a large skillet over medium heat. Add the sliced onion, bell peppers and garlic and cook until translucent, 10 to 12 minutes. Add the pureed sauce and cook, stirring, until the sauce thickens, 8 to 10 minutes. Add the shredded chicken and stir to coat with the sauce. Season with salt and keep warm.







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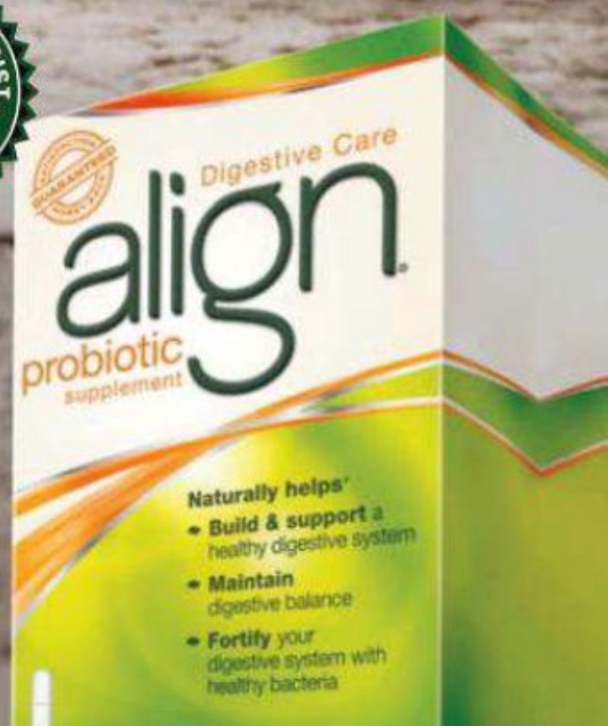
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**Among gastroenterologists who recommended a brand of probiotic in a Wolters Kluwer 2010 survey.

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GASTROENTEROLOGIST #1 RECOMMENDED**









7. Make the paella.

Preheat the oven to 350°. Heat the olive oil in a paella pan or large ovenproof skillet over medium-high heat. Add the chorizo and cook until the fat renders, about 5 minutes. Add the onion and garlic and cook until the onion is translucent, about 10 minutes. Add the rice and stir to lightly coat with the oil. Stir in the peas, piquillo peppers, olives, 2 cups chicken mixture and 2¼ cups saffron chicken stock. Season with salt.



8. Bake and serve.

Cover the paella pan or skillet tightly with foil and bake until the liquid is completely absorbed, 20 to 22 minutes. Remove from the oven and let rest, covered, 5 minutes. Serve in the pan.



At his restaurant Amada, Jose tops his paella with a salad of parsley, cherry tomatoes and artichoke hearts tossed with olive oil, salt and pepper.

ADVERTISEMENT



effortless BARBECUE

When it comes to summertime cookouts, the best meals are the ones that stick to your ribs, not the grill. Luckily, even the stickiest sauces, rubs and marinades are no match for Reynolds Wrap® Non-Stick Foil. Built for the high heat of the grill, a single sheet keeps foods from sticking, plus prevents smaller foods from falling through the grates and makes cleanup a snap. Consider it a safety net for your grill.



Reynolds TIPS & TRICKS

CUT DOWN ON CLEANUP. To reduce cleanup time, make sure to line the grill with **Reynolds Wrap® Non-Stick Foil**.

GRILLED S'MORES. Stack chocolate and a few marshmallows between two graham crackers on a sheet of **Reynolds Wrap® Non-Stick Foil**. Pull up the sides to create a loose packet, then grill 4 to 5 minutes at medium heat.

SIZZLING SEAFOOD. Shape a sheet of **Reynolds Wrap® Non-Stick Foil** around the outside of your fish to make a fish boat for grilling. The foil prevents the fish from sticking and falling through the grill grates, while the fish sizzles in its own juices so it's moist, tender and delicious.

GRILL-ROASTED VEGGIES. When you line your grill with **Reynolds Wrap® Non-Stick Foil**, you can roast even the most delicate vegetables without fear of their sticking or falling through the grate.

Grilled Cajun Chicken

Reynolds Wrap® Non-Stick Foil keeps chicken from sticking to the grill in this dish for six.

- 1 sheet **Reynolds Wrap® Non-Stick Foil**
- 2 pounds chicken thighs or drumsticks
- ¼ cup Kikkoman® Low Sodium Soy Sauce
- 1 tablespoon hot pepper sauce
- 2 cloves garlic, minced
- 1 tablespoon onion powder
- 1 tablespoon thyme leaves
- ½ teaspoon ground red pepper

RINSE chicken thighs under cold water; pat dry. **COMBINE** Kikkoman® Low Sodium Soy Sauce, hot pepper sauce, garlic, onion powder, thyme and red pepper in a plastic zipper bag. Add chicken thighs. Close the bag and turn to coat chicken. Marinate at least 30 minutes. **PREHEAT** grill to medium. Make drainage holes in sheet of **Reynolds Wrap® Non-Stick Foil** with a large grilling fork. **PLACE** foil sheet on grill rack with non-stick (dull) side toward food; immediately place chicken on foil. **GRILL** chicken 5 minutes; turn. Continue grilling and turning every 5 minutes until chicken is tender and reaches 180°, about 30 minutes.

Find more timesaving tips and recipes at reynoldskitchens.com.

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Party Time

Hang some **eco-friendly lanterns.** Then, make great fried chicken and dozens of summer sides.



Soak Up the Sun

Outdoor lighting usually involves a tangle of extension cords or an endless struggle to keep the wind from blowing out your candles. The answer for this year's Fourth of July bash: solar-powered lights. Set the red Soji Solar Lantern *($25; bambeco.com)*, white LED Lantern *($13; target.com)* or blue Sun and Moon Jar *($35; thinkgeek.com)* out in the sun for the day, and the bulbs will glow all night.

JEFFREY WESTBROOK/STUDIO D.

You're Golden!

Here's all you'll ever need to make the ultimate **crispy fried chicken.**

PHOTOGRAPHS BY **YUNHEE KIM**

CLASSIC FRIED CHICKEN

ACTIVE: 50 min | TOTAL: 3 hr 50 min | SERVES: 4 to 6

- 1 3-pound chicken, cut into 10 pieces, or 3 pounds chicken pieces
- Kosher salt and freshly ground black pepper
- 1 quart buttermilk
- 2 teaspoons hot sauce
- 1 bay leaf
- 3 cloves garlic, smashed
- 3 sprigs thyme
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon sweet paprika
- 1 tablespoon onion powder
- ¾ teaspoon cayenne pepper
- Peanut or vegetable oil, for frying
- Vegetable shortening, for frying

1. Season the chicken generously with salt and black pepper; place on a baking sheet, cover loosely with plastic wrap and refrigerate 1 hour.
2. Mix the buttermilk, hot sauce, bay leaf, garlic and thyme in a large resealable plastic bag. Add the chicken, making sure the pieces are submerged. Seal and refrigerate 2 to 4 hours.
3. Mix the flour, baking powder, paprika, onion powder, cayenne, 3½ teaspoons salt and 1½ teaspoons black pepper in a separate resealable bag.
4. Fill a deep 12-inch cast-iron skillet halfway with equal parts peanut oil and shortening. Heat over medium heat until a deep-fry thermometer registers 350°.
5. Remove about half of the chicken pieces from the buttermilk mixture, letting the excess drip off. Transfer to the bag of seasoned flour; seal and shake to thoroughly coat. Remove from the bag, shake off any excess flour and transfer to a rack.
6. Carefully lower the coated chicken into the oil. The temperature will drop to 300° to 325°; adjust the heat to maintain this temperature so the crust doesn't burn before the meat is cooked. Fry, undisturbed, 2 to 3 minutes to set the crust, then carefully lift with tongs to check the browning; continue to fry, turning as needed, until golden brown and cooked through, 12 to 14 more minutes for smaller pieces and 14 to 16 more minutes for larger ones. (A thermometer should register 160° in the breasts and 170° in the thighs and drumsticks.)
7. Remove the chicken to a clean rack to drain, sprinkle with salt and let rest a few minutes. Repeat with the remaining chicken. Serve hot or at room temperature.

HOW TO Fry Chicken



1. Give your chicken a buttermilk bath: It will tenderize the meat. Do not marinate overnight.



2. Coat the pieces in seasoned flour: It will give you a better crust than breadcrumbs.



3. Shallow-fry the chicken in a deep cast-iron skillet filled halfway with oil and shortening.



4. Once the crust sets, use tongs to turn the chicken as needed to ensure even browning.



5. Drain the chicken on a wire rack, not paper towels, which will make your chicken soggy.

FOOD STYLING: ANNE DISRUDE; PROP STYLING: MARINA MALCHIN.

Ask your butcher to break down a 3-pound bird for you: Small chicken parts are best for frying.

Choose Sides

We made two versions of our favorite picnic sides: one light, one rich.

PHOTOGRAPHS BY **YUNHEE KIM**



Light

RED COLESLAW WITH GRAPES

ACTIVE: 20 min | TOTAL: 1 hr 20 min | SERVES: 6 to 8

- 2 tablespoons apple cider vinegar
- 1 tablespoon dijon mustard
- 2 teaspoons sugar
- Kosher salt and freshly ground pepper
- ¼ cup extra-virgin olive oil
- 1 small or ½ large head red cabbage, finely shredded
- ⅓ cup chopped fresh parsley
- 6 scallions, chopped
- 2 cups seedless red grapes, chopped

1. Make the dressing: Whisk the vinegar, mustard, sugar, 1 teaspoon salt and ½ teaspoon pepper in a large bowl. Gradually whisk in the olive oil until well blended.

2. Add the cabbage, parsley, scallions and grapes to the bowl and toss to coat with the dressing. Cover and refrigerate 1 to 4 hours before serving.

FOOD STYLING: ANNE DISRUDE; PROP STYLING: MARINA MALCHIN.

CREAMY COLESLAW WITH GRAPES AND WALNUTS

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

- ¾ cup walnut pieces
- 2 tablespoons apple cider vinegar
- 1 tablespoon dijon mustard
- 1 tablespoon sugar
- Kosher salt and freshly ground pepper
- 2 tablespoons extra-virgin olive oil
- ⅔ cup sour cream
- 1 small or ½ large head green cabbage, finely shredded
- 3 tablespoons chopped fresh cilantro
- 3 tablespoons chopped fresh dill
- 3 tablespoons chopped fresh tarragon
- 8 scallions, chopped
- 2 cups seedless green grapes, chopped

1. Preheat the oven to 350°. Spread the walnuts on a baking sheet and bake until lightly toasted, 5 to 7 minutes. Let cool, then coarsely chop.

2. Make the dressing: Whisk the vinegar, mustard, sugar, 1½ teaspoons salt and ½ teaspoon pepper in a large bowl. Gradually whisk in the olive oil until well blended, then whisk in the sour cream.

3. Add the cabbage, cilantro, dill, tarragon, scallions, grapes and toasted walnuts to the bowl; toss to coat with the dressing. Cover and refrigerate 1 to 4 hours before serving.

Rich

LEMON-THYME BISCUITS

ACTIVE: 25 min | TOTAL: 40 min
MAKES: about 18 biscuits

- 2 cups all-purpose flour, plus more for dusting
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- 2 tablespoons wheat germ
- 1 teaspoon kosher salt, plus more for sprinkling
- 1 teaspoon finely grated lemon zest
- 1 teaspoon chopped fresh thyme, plus more for sprinkling
- 4 tablespoons cold unsalted butter, cut into small pieces
- 1 cup buttermilk

1. Preheat the oven to 425°. Whisk the flour, baking powder, baking soda, wheat germ, salt, lemon zest and thyme in a medium bowl. Using a pastry blender or your fingers, work the butter into the flour mixture until it is in pea-size pieces. Gently stir in the buttermilk with a wooden spoon until just moistened. The dough will be loose.

2. Turn the dough out onto a lightly floured surface and knead 3 to 5 times, just until it comes together. (Don't overknead or the biscuits will be tough.) Roll out to ½ inch thick, then cut out biscuits using a floured 2-inch-round cutter. Arrange on an ungreased baking sheet. Reroll the scraps and cut out more biscuits. Brush the tops with water and sprinkle lightly with salt and thyme.

3. Bake the biscuits until golden brown, 12 to 15 minutes. Serve warm.

Light



Rich

BACON-CHEESE BISCUITS

ACTIVE: 25 min | TOTAL: 40 min | MAKES: about 18 biscuits

- 4 slices thick-cut bacon
- 2 cups all-purpose flour, plus more for dusting
- 2 teaspoons baking powder
- ¼ teaspoon baking soda
- 1 teaspoon kosher salt
- 1 tablespoon chopped fresh chives
- 6 tablespoons cold unsalted butter, cut into small pieces, plus melted butter for brushing
- 1 cup grated Colby or cheddar cheese
- 1 cup buttermilk

1. Preheat the oven to 425°. Cook the bacon in a skillet over medium heat until crisp. Drain on paper towels and reserve 2 tablespoons drippings. Finely chop the bacon.
2. Whisk the flour, baking powder, baking soda, salt, chopped bacon and chives in a medium bowl. Using a pastry blender or your fingers, work the butter into the flour mixture until it is in pea-size pieces. Stir in the cheese with a wooden spoon. Add the buttermilk and reserved bacon drippings and gently mix until just moistened. The dough will be loose.
3. Turn the dough out onto a lightly floured surface and knead 3 to 5 times, just until it comes together. (Don't overknead or the biscuits will be tough.) Roll out to ½ inch thick, then cut out biscuits using a floured 2-inch-round cutter. Arrange on an ungreased baking sheet. Reroll the scraps and cut out more biscuits. Brush the tops with melted butter.
4. Bake the biscuits until golden brown, 12 to 15 minutes. Serve warm.

Light



BAKED BEANS WITH SWISS CHARD

ACTIVE: 20 min | TOTAL: 1 hr 15 min | SERVES: 6

- 1 tablespoon extra-virgin olive oil
- ½ small onion, chopped
- 1 small stalk celery, finely chopped
- 1 small carrot, finely chopped
- 2 cloves garlic, finely chopped
- Kosher salt and freshly ground pepper
- 1 small bunch Swiss chard or mustard greens, stems removed, leaves chopped
- ½ cup diced smoked turkey or lean ham (about 2 ounces)
- 1 15-ounce can whole tomatoes, crushed by hand
- 2 15-ounce cans pinto beans, drained and rinsed
- 1 15-ounce can navy beans, undrained
- ¼ cup chopped fresh parsley
- 1 teaspoon chopped fresh thyme
- 1 teaspoon chopped fresh oregano

1. Preheat the oven to 375°. Heat the olive oil in a large skillet over medium heat. Add the onion, celery, carrot, garlic and ¼ teaspoon each salt and pepper; cook, stirring occasionally, until the vegetables are soft and golden, about 7 minutes.

2. Add the chard, turkey and ¼ cup water to the skillet; cook, stirring, until the chard wilts slightly, about 3 minutes. Add the tomatoes with their juice, increase the heat to medium high and simmer until slightly reduced, about 5 minutes. Add the pinto beans, then add the navy beans and their liquid. Add the parsley, thyme and oregano and return to a simmer.

3. Coarsely mash about one-quarter of the beans in the skillet with a potato masher or fork to thicken the mixture; season with salt. Transfer to a 2-quart baking dish. Cover and bake 45 minutes, then uncover and bake 10 more minutes.

BAKED BEANS WITH BACON

ACTIVE: 25 min | TOTAL: 1 hr 30 min | SERVES: 6

- 3 ounces pancetta, diced
- 5 slices thick-cut bacon, diced
- 1 small onion, finely chopped
- 1 tablespoon minced peeled ginger
- 2 cloves garlic, minced
- 2½ teaspoons chili powder
- 1 15-ounce can whole tomatoes, crushed by hand
- 3 tablespoons molasses
- 1 tablespoon Worcestershire sauce
- 1 tablespoon apple cider vinegar
- 1 teaspoon mustard powder
- Kosher salt and freshly ground pepper
- 2 15-ounce cans pinto beans, drained and rinsed
- 1 15-ounce can navy beans, undrained
- 2 hamburger buns or 3 slices white sandwich bread, torn into pieces

1. Preheat the oven to 375°. Cook the pancetta and about two-thirds of the bacon in a large skillet over medium heat, stirring occasionally, until crisp, about 10 minutes. Transfer the bacon and pancetta to a bowl using a slotted spoon. Reserve the drippings in the skillet.

2. Add the onion to the skillet and cook, stirring occasionally, until soft and golden, about 8 minutes. Add the ginger, garlic and chili powder and cook, stirring, 1 minute. Add the tomatoes and their juice, the molasses, Worcestershire sauce, vinegar, mustard powder, ½ teaspoon salt, and pepper to taste. Increase the heat to medium high, bring to a simmer and cook until slightly thickened, about 5 minutes. Add the pinto beans, then add the navy beans and their liquid and return to a simmer. Stir in the pancetta-bacon mixture. Transfer to a 2-quart baking dish.

3. Pulse the buns with the remaining uncooked bacon in a food processor until finely ground. Sprinkle the crumbs evenly over the bean mixture. Cover and bake 45 minutes, then uncover and bake until the crumbs are golden brown, about 20 more minutes.

Rich

50 Potato Salads

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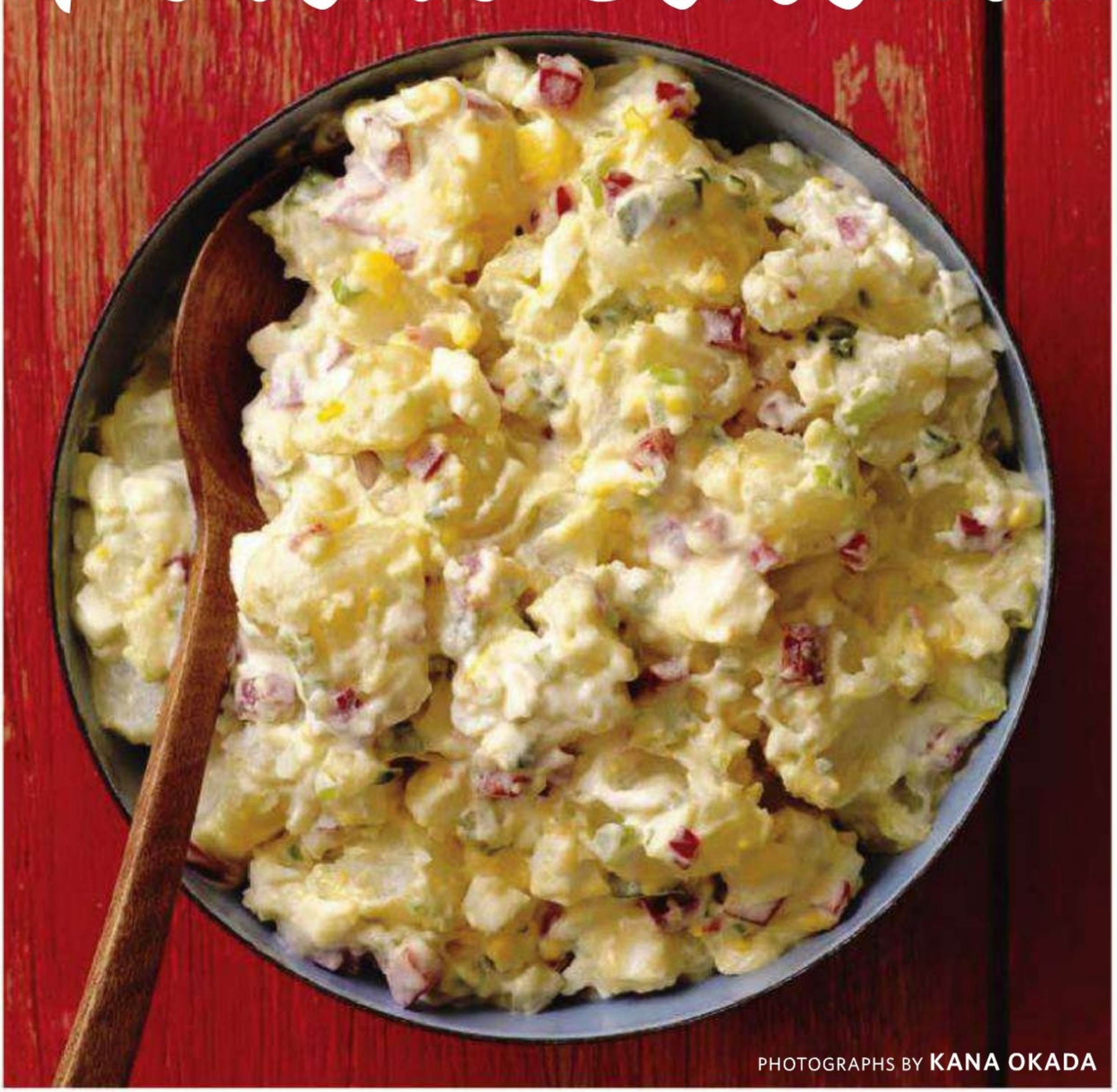
PHOTOGRAPHS BY **KANA OKADA**

No. 26
Niçoise Potato Salad

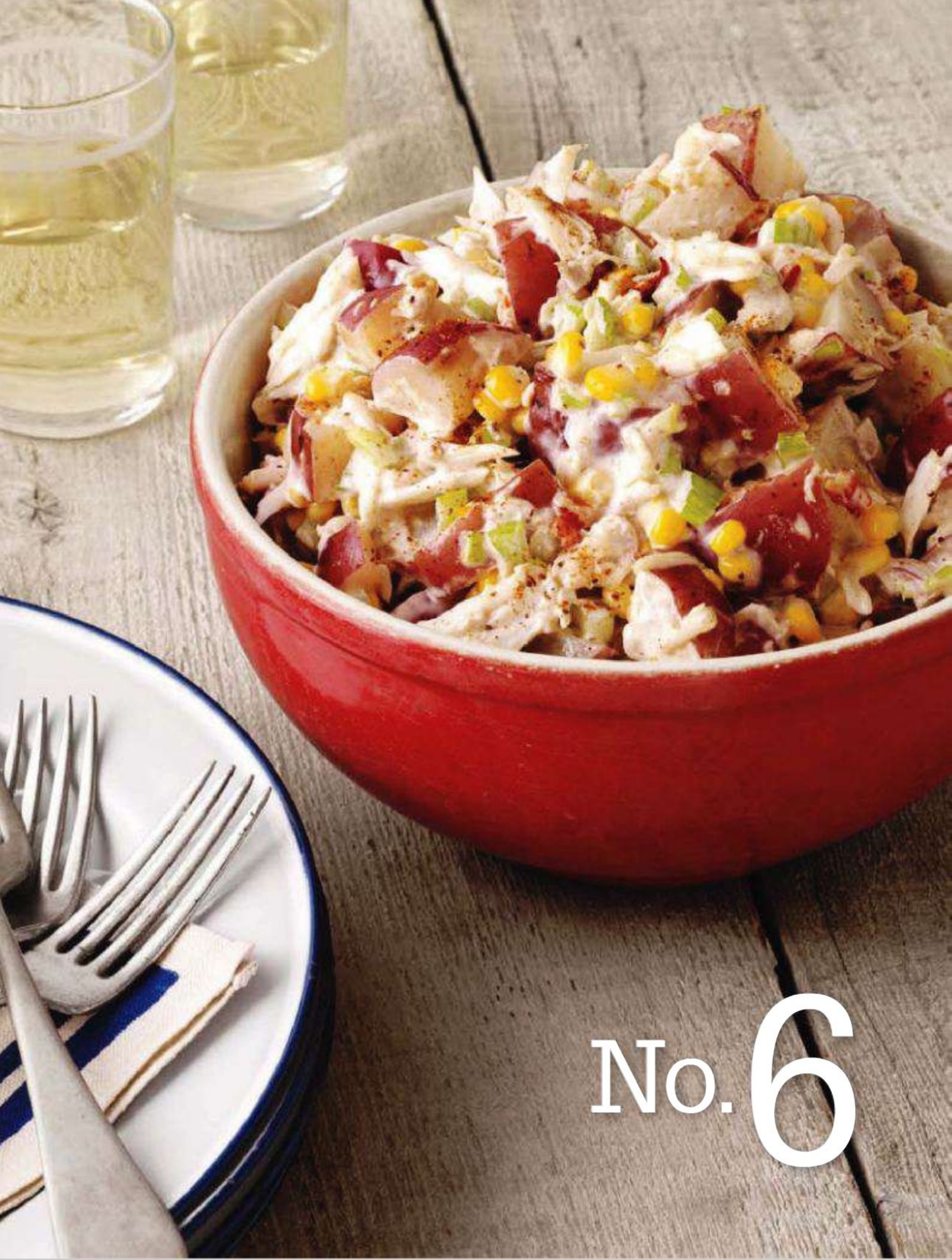
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food network magazine

50 Potato Salads



PHOTOGRAPHS BY **KANA OKADA**


No. 6

1. Classic Boil, peel and cube 2 pounds russet potatoes; toss with 2 tablespoons cider vinegar and ½ teaspoon salt. Mix 2 cups mayonnaise, 2 chopped scallions, 1 chopped celery stalk, 1 tablespoon each dijon mustard and vinegar, 1 teaspoon sugar, and salt. Toss with the potatoes.

2. Classic Red Make Classic Potato Salad (No. 1) with red potatoes instead of russets.

3. Waldorf Make Classic Potato Salad (No. 1) without mustard. Double the celery and add 1 chopped apple and ½ cup chopped walnuts.

4. Egg-Pickle Make Classic Potato Salad (No. 1), substituting pickle juice for the vinegar in the dressing. Add 3 chopped hard-boiled eggs, ½ cup chopped bell pepper and ¼ cup diced pickle.

5. Sweet Relish Boil, peel and cube 2 pounds russets; toss with 2 tablespoons white wine vinegar and ½ teaspoon salt. Mix 1 cup whipped salad dressing, ½ cup relish, 2 tablespoons yellow mustard and 1 chopped scallion; toss with the potatoes.

6. Crab Boil Mix ½ cup each corn and chopped celery, 1 cup mayonnaise, 1 tablespoon lemon juice and 1½ teaspoons Old Bay. Toss with 2 pounds boiled cubed red potatoes and 1 cup crabmeat.

7. Lobster Mix ¼ cup each mayonnaise and crème fraîche, 2 teaspoons each truffle oil and chopped tarragon, and salt. Toss with 1 pound boiled cubed red potatoes and 1 cup lobster meat.



No. 8 Curry

Heat ⅓ cup each olive oil and golden raisins in a skillet. Add 2 teaspoons curry powder and stir 30 seconds. Mix with 1 cup Greek yogurt, 2 cups cooked green beans and 2 pounds boiled cubed russets. Season with salt.

9. Ranch Mix ⅔ cup mayonnaise, ¼ cup buttermilk, 2 tablespoons cider vinegar, 1 minced garlic clove, ½ cup chopped celery, 2 chopped scallions, 1 teaspoon sugar, and salt and pepper. Toss with 2 pounds boiled cubed red potatoes.

10. Bacon-Ranch Make Ranch Potato Salad (No. 9). Top with 6 slices cooked bacon, crumbled.

11. Chipotle-Ranch Make Ranch Potato Salad (No. 9). Add 2 tablespoons chipotle hot sauce, 2 teaspoons orange zest and ¼ cup chopped cilantro.

12. Garden Boil 2 pounds sliced red potatoes, adding 1 sliced carrot during the last minute. Drain; toss with 1 cup sliced radishes, 1 chopped cucumber, 3 chopped scallions and ½ cup chopped parsley and chives. Mix ½ cup mayonnaise, ¼ cup white wine vinegar, and salt and pepper; add and toss.

13. Ham and Cheese Mix 1 cup mayonnaise, 2 tablespoons mustard, 8 ounces cubed ham, 6 ounces shredded cheddar, ½ cup each diced red onion and pickles, and 2 tablespoons chopped pickled green chiles. Toss with 2 pounds boiled cubed Yukon golds.

14. Green Goddess Blend 1 cup mayonnaise, ¼ cup mixed parsley, tarragon and basil, 1 scallion, 1 teaspoon sugar, and some lemon juice and salt. Toss with 2 pounds boiled halved fingerlings.

15. Avocado-Shrimp Make Green Goddess Potato Salad (No. 14). Top with halved cooked shrimp and diced avocado.

FOOD STYLING: ANNE DISRUDE; PROP STYLING: PAMELA DUNCAN SILVER.

16. Slaw Mix ⅓ cup each mayonnaise and olive oil, ¼ cup whole-grain mustard, and salt and pepper. Add 3 cups coleslaw mix, 3 chopped scallions and 2 pounds boiled quartered new potatoes.

17. Dill Mix ½ cup each sour cream and mayonnaise, ¼ cup each chopped dill and scallions, 1 teaspoon sugar, 2 tablespoons cider vinegar, and salt. Toss with 2 pounds boiled cubed russets.

18. Beet-Dill Make Dill Potato Salad (No. 17). Add 1 cup sliced roasted beets.

19. Nordic Make Dill Potato Salad (No. 17). Add 1 cup sliced roasted beets and 2 tablespoons horseradish.

20. Dutch Mix ½ cup sour cream, ¾ cup mayonnaise, 2 tablespoons each horseradish and cider vinegar, 2 teaspoons caraway seeds, 1 teaspoon sugar, 2 chopped cucumbers and 4 chopped scallions. Toss with 2 pounds boiled cubed russets.

21. Peruvian Blend ½ cup evaporated milk, ⅓ cup queso fresco and 1 tablespoon each aji amarillo paste (or other chile paste) and vegetable oil. Toss with 2 pounds boiled cubed Yukon golds and ¼ cup chopped olives. Top with sliced hard-boiled eggs.

22. Chicken Mix 1½ tablespoons each champagne vinegar and dijon mustard, ⅓ cup olive oil, ¼ cup chopped cornichons, some chopped parsley, and salt and pepper. Toss with 1½ cups diced grilled chicken and 2 pounds boiled halved fingerlings.



No. 23

Herb-Vinegar

Mix 1 cup chopped mixed parsley, dill and chives, ½ cup chopped shallots, 6 tablespoons each white wine vinegar and olive oil, and salt and pepper. Toss with 2 pounds boiled quartered new potatoes.

24. Tomato Make Herb-Vinegar Potato Salad (No. 23). Soak ½ cup sliced red onion in ice water. Drain and add to the salad. Add 2 cups halved grape tomatoes.

25. French Mix 1 cup chopped mixed parsley, chives and tarragon, ½ cup chopped shallot, ⅓ cup white wine, ¼ cup olive oil, 2 tablespoons each white wine vinegar and dijon mustard, and salt and pepper to taste. Toss with 2 pounds boiled halved fingerlings.

26. Niçoise Make French Potato Salad (No. 25), adding 2 cups chopped green beans to the potatoes during the last 4 minutes of cooking. Add 1 drained can oil-packed tuna and ½ cup halved kalamata olives.

27. Provençal Make French Potato Salad (No. 25). Add 2 cups halved grape tomatoes, 1 shaved fennel bulb, ½ cup halved kalamata olives and some chopped fennel fronds.

28. Pesto-Pea Boil 2 pounds peeled, cubed Yukon golds, adding 1 cup frozen peas during the last 4 minutes. Drain; toss with a mix of 6 tablespoons white wine vinegar, ¼ cup pesto, some pine nuts, and salt and pepper.

29. Patriotic Boil 2 pounds mixed cubed red, white and purple potatoes with 2 tablespoons cider vinegar. Drain; toss with ½ cup chopped celery and ¼ cup chopped scallions. Mix ¼ cup olive oil, 2 tablespoons each cider vinegar and whole-grain mustard, and salt and pepper; toss with the potatoes.



30. Pico de Gallo Toss 2 pounds boiled cubed Yukon golds, 2 tablespoons olive oil, 1 tablespoon cider vinegar, 3 cups fresh salsa and salt to taste.

31. Salsa Verde Toss 2 pounds boiled cubed Yukon golds with 1 cup each sliced red onion and bell pepper, 1½ cups salsa verde, 1 chopped avocado and salt. Top with cilantro and cotija cheese.

32. Sichuan Cut 2 russets into matchsticks; boil 1 minute. Cook 2 sliced garlic cloves, 1 teaspoon each sugar and salt, and 2 dried red chiles in a skillet with peanut oil, 30 seconds. Add 3 chopped scallions. Drain the potatoes; toss with the flavored oil, 1½ teaspoons balsamic vinegar and 1 teaspoon sesame oil.

↑ **Carrot-Sesame**
Boil 2 pounds sliced red potatoes, adding 4 matchstick-cut carrots during the last 2 minutes. Drain and toss with 4 chopped scallions and ½ cup bottled sesame-ginger dressing. Top with sesame seeds.

34. Salt Cod Cook 3 sliced garlic cloves in a skillet with ¼ cup olive oil until soft. Mix with ¾ cup grated tomato, ½ cup flaked salt cod and 1 pound boiled cubed Yukon golds. Top with chopped parsley.

35. Thai Mix ⅓ cup each mayonnaise and unsweetened coconut milk, 1 tablespoon each curry paste and lime juice, and salt. Toss with 2 pounds boiled cubed russets, 1 sliced bell pepper, and some shredded basil and mint.

36. Indian Cook 1 tablespoon each garam masala, grated ginger and canola oil in a skillet, 30 seconds. Mix with 1 cup Greek yogurt, ½ cup mayonnaise, 1 cup chickpeas and 2 pounds boiled cubed russets. Season with salt and pepper; top with cilantro.

No.50

37. Greek Mix 1 cup Greek yogurt, ¼ cup olive oil, and salt and pepper. Toss with 2 pounds boiled cubed Yukon golds, 1 cup chopped cucumber, ½ cup crumbled feta, 3 tablespoons each chopped red onion and mint, and some oregano.

38. Sweets and Beets Thinly slice 1 pound boiled sweet potatoes and 1 roasted beet. Whisk 1½ tablespoons champagne vinegar, 2 tablespoons walnut oil, and some salt, pepper and chopped parsley. Drizzle over the vegetables.

39. Caviar Whisk ½ cup crème fraîche, 2 tablespoons each white wine vinegar, olive oil and minced red onion, 1 tablespoon dijon mustard, some minced chives and chervil, and salt and pepper. Toss with 2 pounds boiled halved new potatoes. Top with salmon caviar.

40. Smoked Salmon Arrange 4 boiled sliced Yukon golds, ½ cup sliced red onion, 6 ounces smoked salmon and 2 sliced tomatoes on a platter. Mix ¼ cup crème fraîche, 1 tablespoon lemon juice and some lemon zest; drizzle over the salad. Top with capers.

41. Bagna Cauda Cook 6 anchovies, 4 smashed garlic cloves and ½ teaspoon red pepper flakes in ⅓ cup olive oil, 5 minutes. Add ¼ cup each chopped parsley and scallions, 1 tablespoon chopped oregano, and the zest and juice of 1 lemon. Drizzle over 1 pound boiled sliced red potatoes.

42. Kimchi Mix 1 cup chopped kimchi, ½ cup mayonnaise, salt and chopped scallions. Toss with 2 pounds smashed boiled potatoes.



No. 43

Smoky Sweet Potatoes

Mix 1 cup mayonnaise, ¼ cup each chopped cilantro and scallions, 1 minced chipotle in adobo, 1 tablespoon lime juice, 1 teaspoon sugar, and salt. Toss with 2 pounds boiled sliced sweet potatoes.

44. German Fry 4 slices bacon; cook ¾ cup chopped onion in the drippings. Add 1 tablespoon each flour, sugar and whole-grain mustard, ¼ cup each white wine vinegar and water, and salt; cook 2 minutes. Toss with 2 pounds boiled sliced russets. Crumble the bacon on top. Serve warm.

45. Kraut Make German Potato Salad (No. 44), adding 1 more tablespoon sugar. Stir in 1 cup sauerkraut and 1 teaspoon caraway seeds.

46. Smashed Smash 1 pound warm baked russet potatoes with ¼ cup each butter and sour cream, and salt and pepper to taste. Toss with crumbled bacon, chives and sour cream. Serve warm.

47. Broccoli-Cheddar Make Smashed Potato Salad (No. 46). Add 1 cup each cooked broccoli and shredded cheddar.

48. Roasted Halve 2 pounds red potatoes. Toss with ¼ cup olive oil, 6 garlic cloves and some chopped rosemary; roast at 400°, 25 minutes. Toss with chopped parsley, salt and 2 teaspoons each dijon mustard and lemon juice.

49. Grilled Boil 2 pounds sliced russets 5 minutes. Toss with ¼ cup olive oil and 1 tablespoon chopped rosemary. Grill the potatoes, ½ lemon and 1 sliced red onion. Chop the potatoes and onion; toss with olive oil, parsley, salt, and juice from the grilled lemon.

50. Grilled Vegetable Make Grilled Potato Salad (No. 49). Toss with grape tomatoes and grilled zucchini and eggplant.

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Crisco® Roasted Potatoes with Rosemary

4 pounds small variety potatoes, whole *or* cut in half
1/3 cup **Crisco**® Extra Virgin Olive Oil
3–4 cloves garlic, chopped
1 cup chopped onion
2 tablespoons chopped fresh rosemary
Salt and pepper, to taste

1. Heat oven to 425°F.
2. Place potatoes, oil, garlic, onion, rosemary and salt and pepper in a large baking pan.
3. Toss well to mix ingredients.
4. Bake 40 to 45 minutes, stirring occasionally and gently until the potatoes are cooked and lightly browned.

Prep time: 15 min | Cook time: 45 min | Yields: 8 servings

No. 10
Bacon-Ranch Potato Salad

Dress your potatoes while they're still warm: They'll soak up more flavor.

FOOD STYLING: ANNE DISRUDE; PROP STYLING: PAMELA DUNCAN SILVER.

Just the Facts

ICED TEA



Hot-Brewed

This quick, traditional method produces strong-flavored iced tea.

To make: Bring 8 cups water to a simmer; remove from the heat and add 3 tablespoons loose tea or 6 tea bags. Let steep about 4 minutes, until it's the strength you like. Strain loose tea with a fine-mesh sieve or remove the tea bags. Let cool, then transfer to a pitcher, cover and refrigerate.

Cold-Brewed

This slower technique produces smooth, subtle-tasting iced tea that isn't cloudy.

To make: Combine 8 cups cold water and 6 tablespoons loose tea or 10 tea bags in a pitcher. Cover and refrigerate 15 to 36 hours, until it's the strength you like. Strain loose tea with a fine-mesh sieve or remove the tea bags.



If you're watching your caffeine intake, stick with decaf or herbal teas—green and white teas can have as much caffeine as black.

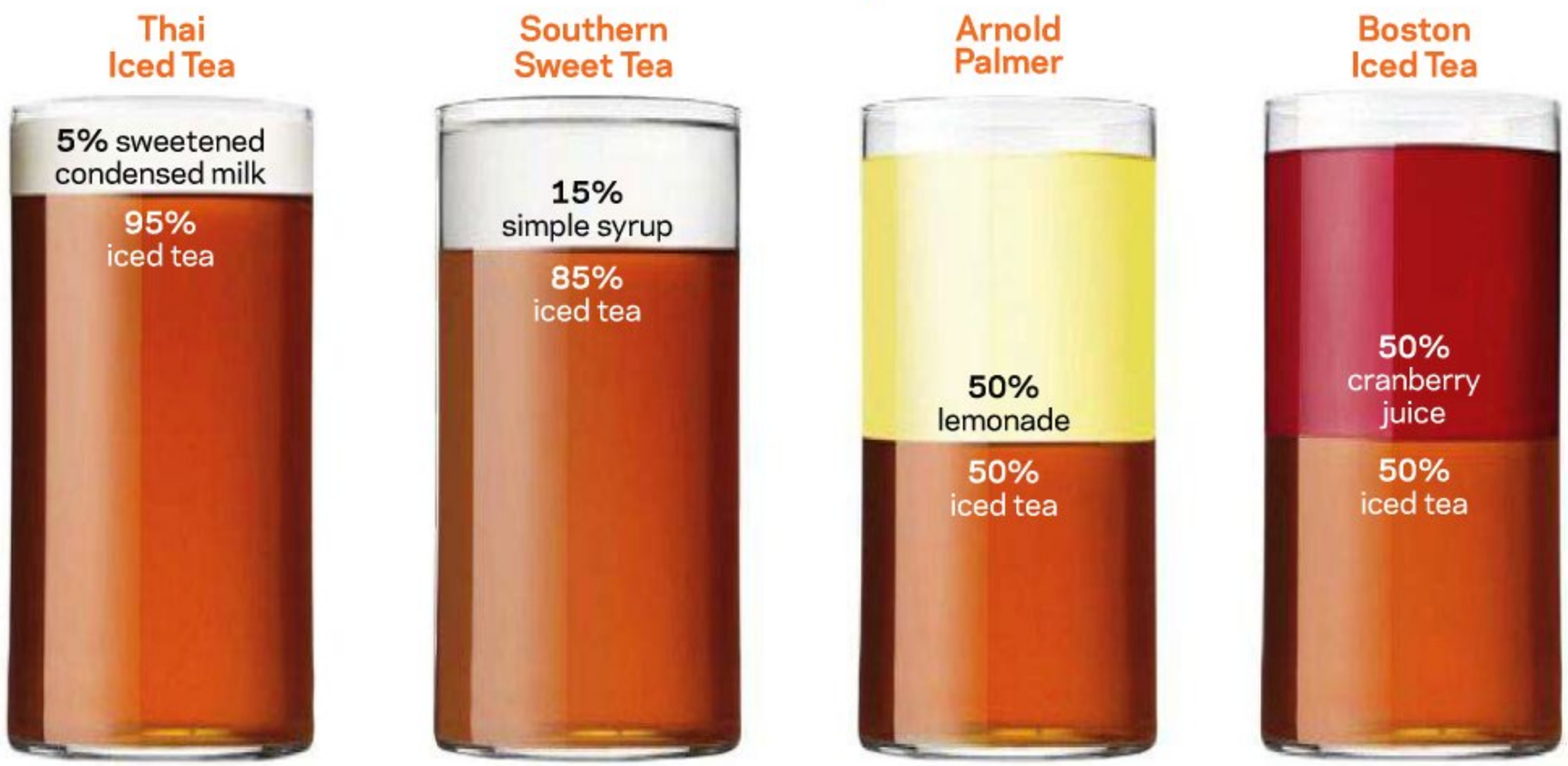
SWEET TEAS

To sweeten your tea, make simple syrup: It dissolves in cold liquids. Combine ¾ cup each sugar and water in a saucepan and add 1 infuser, if desired (see below; if adding blackberries, nectarine or cucumber, use only ½ cup water). Bring to a simmer over medium heat, stirring until the sugar dissolves, then remove from the heat and let cool. Strain the infused syrup through a fine-mesh sieve (you'll get about 1 cup).



Orange	Blackberries	Cinnamon	Lavender	Vanilla	Mint	Ginger	Lemon	Nectarine	Cucumber
6 strips zest	1 cup	2 sticks	3 tablespoons dried	1 halved bean	3 sprigs	1 cup sliced	8 strips zest	1 cup chopped	2 cups chopped

Mix It Up



Tea Tips

- **Don't squeeze tea bags** when removing them: The tannins will make your tea taste bitter, plus the bag could break.
- **Brew with filtered or bottled water**—the minerals in tap water can make tea bitter or cloudy.
- **Cover iced tea before refrigerating** so it won't absorb flavors and aromas from other food.
- **Drink the tea** within two to three days.
- **Serve chilled tea in a pitcher without ice** to avoid diluting the flavor; add ice to the serving glasses.

PHOTOGRAPHS BY **LEVI BROWN**

FOOD STYLING: BRETT KURZWEIL

BOBBY FLAY

GIADA DE LAURENTIIS

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When Bobby Flay challenged the "Pie Moms" of Rockland, ME, to a cook-off on *Throwdown! with Bobby Flay*, the smart money was on the two moms, who have nearly 100 years of pie-baking experience between them. But Bobby pulled off a surprise victory with this deluxe number: a spiced peach and blackberry filling spiked with fruit spirits. "Peaches and blackberries are my favorite fruits," Bobby says. "Put them together and you have a *Throwdown!*-winning combination."

All-Star Pies

What to do with all that awesome summer fruit? Make the chefs' favorite pies! PHOTOGRAPHS BY **STEVE GIRALT**



FOOD STYLING: ANNE DISRUDE; PROP STYLING: LESLIE SIEGEL

BOBBY FLAY'S PEACH-BLACKBERRY PIE

ACTIVE: 50 min | TOTAL: 3 hr 20 min (plus cooling) | SERVES: 8 to 10

FOR THE CRUST

- 2½ cups all-purpose flour, plus more for dusting
- 2 tablespoons granulated sugar
- ½ teaspoon salt
- 10 tablespoons (1¼ sticks) cold unsalted butter, cut into ½-inch cubes
- ½ cup cold shortening, cut into pieces

FOR THE FILLING

- 3 pounds mixed yellow and white peaches, peeled, pitted and sliced ½ inch thick
- ⅓ to ½ cup packed light brown sugar
- ⅓ to ½ cup granulated sugar
- 1½ teaspoons ground cinnamon
- 1¼ teaspoons ground ginger
- ½ teaspoon ground nutmeg
- 2 tablespoons peach eau de vie (brandy)
- ¼ cup cornstarch or instant tapioca
- 1 cup blackberries
- 2 tablespoons cassis liqueur
- 2 tablespoons cold unsalted butter, cut into small pieces
- 2 to 3 tablespoons heavy cream
- 2 to 3 tablespoons turbinado sugar

1. Make the crust: Combine the flour, granulated sugar and salt in a food processor and pulse a few times. Scatter the butter and shortening over the flour mixture and pulse until it resembles coarse meal. Gradually add 4 to 7 tablespoons ice water, pulsing until the dough just comes together. Remove the dough from the machine and lightly knead on a flat surface to form a disk. Wrap the dough in plastic wrap and refrigerate at least 1 hour.

2. Position a rack in the bottom of the oven and preheat to 375°. Make the filling: Combine the peaches, brown and granulated sugars, cinnamon, ginger, nutmeg, peach eau de vie and cornstarch or tapioca in a large bowl and mix until well combined. Toss the blackberries with the cassis in a separate bowl. Let sit 10 minutes, then use a slotted spoon to spoon the berries into the peach mixture and toss.

3. Divide the chilled dough in half and roll out each half into a 13-to-14-inch round on a lightly floured surface. Transfer one of the rounds to a 9-inch deep-dish pie plate. Spoon the fruit into the crust using a slotted spoon; add some of the juices that have accumulated in the bowl (about ¼ cup). Scatter the butter over the top. Roll up the remaining dough round on the rolling pin, then unroll it on top of the filling. Trim the edges of both crusts to a ¾-inch overhang. Fold the edges over; press to seal and crimp the edges. Cut 6 slits in the top crust to allow steam to escape. Brush the top of the pie with the cream and sprinkle with the turbinado sugar.

4. Place the pie on a baking sheet and bake on the bottom oven rack until the crust is golden and the juices bubble thickly through the slits, 1 hour, 20 minutes to 1 hour, 30 minutes. (Cover the crust's edge with foil if it browns too quickly.) Let the pie cool about 3 hours before serving.





Asking Paula Deen for her favorite pie recipe is kind of like asking which son she loves more, but in the summer, Paula is all about blackberries. "Nothing says summer like a blackberry pie," she says. "Add a scoop of ice cream and you've got a heavenly dessert!"

PAULA DEEN'S LATTICE-TOP BLACKBERRY PIE

ACTIVE: 40 min | TOTAL: 1 hr 25 min (plus cooling)
SERVES: 8

- 6 cups (1¾ pounds) blackberries
- 1 cup sugar
- 3 tablespoons cornstarch
- 1 teaspoon lemon juice
- ½ teaspoon grated lemon zest
- 2 disks refrigerated pie dough (one 14-ounce package)
- 2 tablespoons unsalted butter, diced
- 1 large egg

1. Preheat the oven to 400° with a baking sheet on the middle rack. In a large bowl, toss the blackberries, sugar, cornstarch, lemon juice and lemon zest. Let stand, mixing and coarsely mashing occasionally, 20 minutes.
2. Fit one round of dough into a 9-inch pie plate. Trim the edges, leaving a ½-inch overhang. Refrigerate while you continue. Cut the remaining piece of dough into approximately eleven 1¼-inch-wide strips.
3. Spoon the blackberry mixture into the pie shell. Dot the top with the butter. Arrange the dough strips in a lattice pattern on top of the filling and trim the strips close to the edge of the pan; roll up and crimp the edge. Lightly beat the egg with 1 tablespoon water and brush on the top and edge of the pie.
4. Place the pie on the hot baking sheet in the oven and bake until the filling is bubbling, 45 minutes to 1 hour. If the crust browns too quickly, cover it with foil and continue baking. Let the pie cool before serving.

Find a lattice how-to at foodnetwork.com/lattice, or just lay half of the dough strips evenly on the pie and arrange the remaining strips diagonally across them.

PORTRAIT: MIKI DUISTERHOF.

EMERIL LAGASSE'S STRAWBERRY CRUMB PIE

ACTIVE: 50 min | TOTAL: 3 hr 30 min (plus cooling) | SERVES: 8

FOR THE CRUST
- 1 stick cold unsalted butter
- 3 ounces cold cream cheese
- 1¼ cups all-purpose flour, plus more for dusting
- Pinch of salt

FOR THE CRUMB TOPPING
- ¾ cup rolled oatmeal
- ½ cup all-purpose flour
- ⅓ cup sugar
- 4 tablespoons (½ stick) unsalted butter, melted and cooled slightly

FOR THE FILLING
- 6 cups (2 pounds) hulled, quartered strawberries
- ½ cup sugar
- 2 teaspoons fresh lemon juice
- 2½ tablespoons cornstarch
- ¼ teaspoon grated orange zest

1. Make the crust: Combine the butter and cream cheese in a food processor and process until smooth. Add the flour and salt and process just until the mixture comes together into a ball. Scrape out the dough, shape into a disk, wrap in plastic wrap and refrigerate for at least 1 hour.

2. Meanwhile, prepare the crumb topping: Combine the oatmeal, flour and sugar in a small bowl and toss to combine. Add the melted butter and stir until thoroughly incorporated. Refrigerate the topping until chilled, at least 30 minutes.

3. Preheat the oven to 350°. Working on a floured surface, roll out the dough to ⅛ inch thick and fit it into a 9- or 10-inch tart pan with a removable bottom (you can also use a springform pan). Trim the excess dough. Return the pie crust to the refrigerator for 20 minutes. Line the crust with foil, fill with pie weights or dried beans and bake until lightly golden, about 18 minutes. Remove the foil and weights and let the crust cool on a wire rack. Increase the oven temperature to 375°.

4. Make the filling: Toss the strawberries, sugar, lemon juice, cornstarch and orange zest in a mixing bowl. Spoon the strawberry filling into the crust and spread the crumb topping evenly over the berries. Bake in the middle of the oven for 1 hour, or until the filling is bubbly and the crust and topping are golden brown. Transfer to a rack to cool to room temperature before serving.





The secret to Emeril's pie is its rich, flaky cream-cheese crust, which the chef rounds out with juicy strawberries, a hint of orange zest and a sweet crumb topping. Take his advice when buying strawberries: Pick deep red ones that are firm and fragrant.

CREDIT: RECIPE BY EMERIL LAGASSE ORIGINALLY APPEARED ON *EMERIL LIVE* ON FOOD NETWORK, COURTESY OF MARTHA STEWART LIVING OMNIMEDIA, INC.



Alex Guarnaschelli, host of *Alex's Day Off*, told us that this homey pie is one of her go-to recipes from childhood. "To me, pie is the classic American dessert," she says. "I love any juicy fruit pie, but blueberry is my favorite." Alex suggests letting the pie cool before eating, but she often can't wait, so she tops it with vanilla ice cream or tangy frozen yogurt when it's still warm and digs in before the ice cream melts.



ALEX GUARNASCHELLI'S BLUEBERRY PIE

ACTIVE: 1 hr 15 min | TOTAL: 2 hr 15 min (plus cooling) | SERVES: 8 to 10

FOR THE CRUST
- 1 stick cold unsalted butter, cut into pieces, plus more for the pie plate
- 3 cups all-purpose flour, plus more for dusting
- 2 tablespoons sugar
- 1 teaspoon kosher salt
- ½ cup cold shortening, cubed

FOR THE FILLING
- 6 cups blueberries
- 1 cup sugar
- 1 cup blueberry jam
- 3 tablespoons all-purpose flour, sifted
- Grated zest and juice of 1 lemon
- Pinch of kosher salt
- 2 tablespoons unsalted butter, diced

FOR THE GLAZE
- ½ cup sugar
- Juice of 1 orange (about ¼ cup)

1. Generously coat a 9-inch pie plate with butter. Lightly dust a clean surface with flour.

2. Make the crust: Pulse the flour, sugar and salt in a food processor to combine. Add the butter and shortening and pulse until the mixture looks like coarse meal. Gradually add ½ to ⅔ cup ice water, pulsing until the dough just comes together; scrape down the sides of the food processor as needed.

3. Put the dough on the floured surface and roll it into a ball. Cut the dough in half; roll out 1 piece into a 13-inch round, about ⅛ inch thick. Gently roll up the dough onto the floured rolling pin and unroll into the pie plate. Press the dough into the bottom and sides of the pan; refrigerate until ready to use. Roll out the second half of the dough into a 13-inch round, about ⅛ inch thick. Lay it on a parchment paper–lined baking sheet and refrigerate.

4. Make the filling: Combine 3 cups blueberries and ½ cup sugar in a small saucepan over medium heat. Bring to a simmer, then cook until reduced by half, about 20 minutes. Scrape the mixture into a large bowl; add the remaining 3 cups blueberries and ½ cup sugar, the jam, flour, lemon zest, lemon juice and salt. Stir to combine and set aside to cool completely.

5. Preheat the oven to 425°. Spoon the filling into the crust-lined pie pan. Dot with the butter. Roll up the chilled dough on the floured rolling pin and unroll it over the blueberry filling. Trim the overlapping edge to about a 1½-inch overhang. Tuck the edge of the top crust under the edge of the bottom crust. Pinch the edge to flute and seal. Use a pastry cutter or small knife to cut a 1-inch hole in the center of the top crust.

6. Put the pie on a baking sheet. Bake in the center of the oven for 15 minutes. Reduce the oven temperature to 350° and bake 30 more minutes.

7. Meanwhile, make the glaze: Combine the sugar, orange juice and ¼ cup water in a small saucepan over low heat. Simmer gently until the glaze coats the back of a spoon, about 10 minutes. Open the oven door and slide the rack out slightly. Pour the glaze over the pie and into the opening in the top crust. Reduce the oven temperature to 325° and bake until the crust is golden brown, about 10 or 15 more minutes.

8. Remove the pie from the oven and allow it to cool overnight before slicing.





Sunny Anderson turns to this recipe whenever she needs a showstopping dessert on the fly: "This pie is so easy," the *Cooking for Real* host says, "but it looks so classy!" She piles it with juicy plums and fig jam, two of her favorite fruits. "My dad used to have a fig tree, and I spread fig jam on everything," she says. But Sunny says you can mix and match your favorite flavors—try any combo of berries or stone fruit and preserves.

SUNNY ANDERSON'S OPEN-FACED PLUM TART

ACTIVE: 20 min | TOTAL: 1 hr 5 min | SERVES: 6 to 8

- 1 disk refrigerated pie dough (half of a 14-ounce package)
- ¼ cup fig jam
- 1 pound plums, pitted and cut into ¼-inch wedges
- 1 large egg
- ¼ cup raw cane sugar
- Ice cream, for serving (optional)

1. Preheat the oven to 425°. Let the dough soften at room temperature for 10 minutes. Line a baking sheet with parchment paper. Lay the pie crust on the parchment paper. Spread the fig jam on the crust, leaving a 2-inch clean border around the edge. Arrange the plums on top of the jam. Fold the crust's edge inward, pleating as needed; leave the center of the tart exposed. Press the dough lightly to seal.
2. Whisk the egg with 1 tablespoon water in a small bowl; brush the egg wash on the dough and sprinkle with the sugar. Bake until the crust is cooked through and golden brown, about 35 minutes. Serve warm with ice cream, if desired.







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This elegant tart is Melissa d'Arabian's *Ten Dollar Dinners*-style take on a recipe from her husband's French grandmother. Instead of using fresh cherries, which can be pricey, Melissa uses good-quality cherry jam—it saves money and the time it would have taken to pit the cherries. "It was a childhood treat for Philippe," she says.

MELISSA D'ARABIAN'S GRANDMA MONETTE'S CHERRY JAM TART

ACTIVE: 40 min | TOTAL: 1 hr 40 min (plus cooling) | SERVES: 8

FOR THE FILLING
- 1¼ cups high-quality cherry preserves
- 1 teaspoon fresh lemon juice

FOR THE CRUST
- 1 stick salted butter, at room temperature, plus more for the pan
- ⅔ cup sugar
- 1 large egg, plus 1 egg yolk
- 1½ teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 cup almond flour
- Grated zest of 1 lemon
- 1 teaspoon ground cinnamon
- Pinch of ground cloves

1. Preheat the oven to 400°. Make the filling: Combine the cherry preserves and lemon juice in a bowl, stirring to break up any clumps.

2. Make the crust: Butter a 10-inch tart pan with a removable bottom. Cream the butter and sugar in a bowl with a mixer on medium speed. Add the whole egg, then the vanilla. Whisk the all-purpose flour, almond flour, lemon zest, cinnamon and cloves in a bowl. With the mixer on medium speed, gradually add the dry ingredients to the butter mixture. Reduce the mixer speed to low and mix in up to 1 tablespoon water until the dough just comes together. Wrap two-thirds of the dough in plastic wrap, then wrap the remaining one-third in plastic wrap. Refrigerate both for 30 minutes.

3. Put the larger piece of dough between 2 sheets of parchment paper and roll it out into an 11-inch round. Remove the top sheet of parchment paper and invert the dough into the prepared tart pan; peel off the other sheet of parchment paper and trim the excess dough. Spread the jam evenly on the crust. Roll out the remaining dough to about ¼ inch thick and cut it into ½- to 1-inch-wide strips (10 to 14 strips). Arrange the strips in a lattice pattern on top of the filling. Beat the egg yolk with 1 tablespoon water and brush on the lattice and edge of the crust. Bake until the crust is golden and the filling is bubbly, about 30 minutes. Let cool completely.

PORTRAIT: JAMES BAIGRIE.



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On the Road

Flag down a **food bike.** Then, learn the secret to fried green tomatoes and try an outrageous Midwestern burger.

The bike's oven can warm up to 12 biscuits at a time.



ADAM LEVEY.

Ready to Roll

This month's Tour de France isn't the only exciting thing on wheels: Bikes are the new food trucks, peddling ice pops, coffee and more. Kevin Clover started Biscuit Bike in Portland, OR, last fall to bring his favorite combo—biscuits, gravy and tea—to the streets. He rigged a bike with taps for dispensing Kombucha tea and a camping oven for toasting biscuits. Track him at twitter.com/BiscuitBike, or follow other vendors, like Popcycle Treats in Los Angeles *(twitter.com/popcycletreats)* or BikeCaffe in cities nationwide *(twitter.com/bikecaffe)*.

Please Don't Eat the Art

Take a detour from your summer road trip and check out one of these **quirky museums.**

BY **ELIZABETH JENKINS**











The Mustard Museum's collection includes mustards from all 50 states, plus 60 countries!

National Mustard Museum

Middleton, WI



This is a mecca for mustard fans: a collection of 5,300 varieties, plus 2,000 artifacts and vintage ads, and a 6-foot-5 French's mascot to boot. The museum recently relocated to its current location to accommodate all the mustard, plus the MustardPiece Theater, showing, of course, mustard-themed videos. In the snack room, you can load up hot dogs and pretzels with free samples of more than 400 mustards (including chocolate-merlot and banana pepper flavors). And once you've done your homework, you can buy yourself a diploma from Poupon U in the gift shop; take your pick from six degrees, including M.D. (Mustard Doctor) and Ph.D. (Philosopher of Dijon).
7477 Hubbard Ave.; mustardmuseum.com

CLOCKWISE, FROM BOTTOM LEFT: ART HILL (2); BARRY LEVENSON; PHOTOLIBRARY; JOSH HETRICK.

National Cookie Cutter Historical Museum



Joplin, MO

Just off Route 66, this little museum houses 3,500 historic and unusual cookie cutters culled from enthusiasts across the country. The prize of the collection: a rare 2-inch tin cutter dating back to the early 20th century, made as a promotional souvenir by the short-lived Egg Baking Powder Company. The prize for you: a free cookie cutter at the end of the tour.
504 South Schifferdecker Ave.; joplinmuseum.org





Dr Pepper Museum



Waco, TX

Texans love their Dr Pepper: They marinate steaks in it, make cocktails with it and flock to this museum to pay homage to it. The three-story, 17,000-square-foot former bottling plant is a shrine to the 126-year-old soda. You can watch old television ads, read about how the drink got its name and get to the bottom of why the company dropped the period after "Dr" in the 1950s. And don't forget to hit the old-fashioned soda fountain on the way out for Dr Pepper milkshakes, floats and ice cream sundaes.
300 South Fifth St.; drpeppermuseum.com



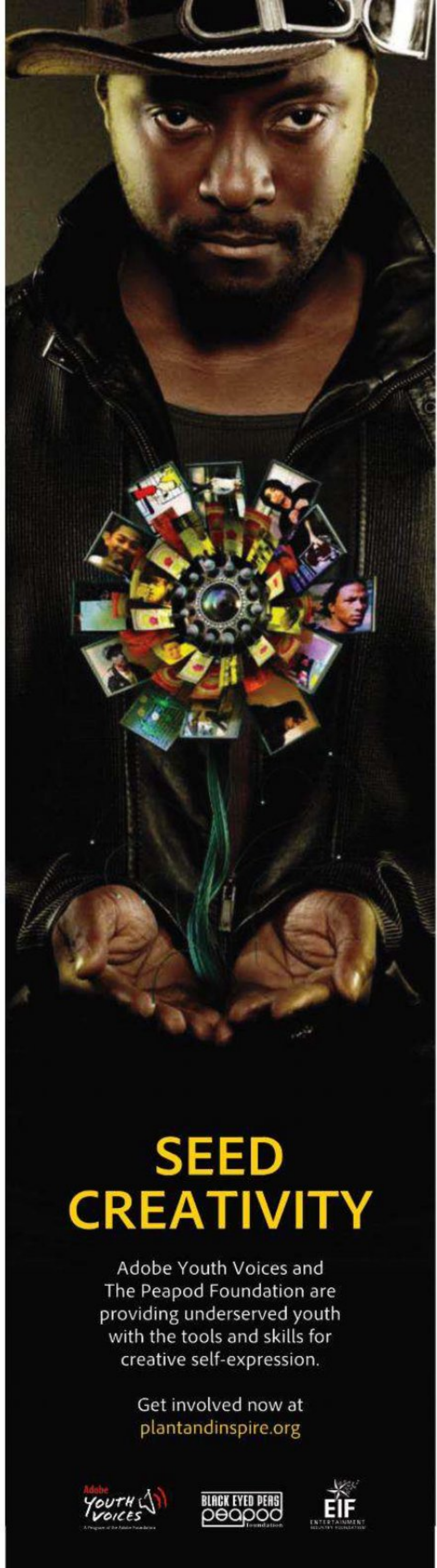
The Museum of the American Cocktail

New Orleans

At this cocktail exhibit you can learn all you want about booze—you just can't drink any. The nonprofit doesn't have a liquor license, so you have to get your cocktail after you learn how to make moonshine, get the story on *Mad Men*–era martinis and check out a 3,000-year-old Shang Dynasty wine cup. Also in the mix: an 1899 bottle of Belle Époque Pernod Fils Absinthe (still sealed!) and a full 1850s bar from Bruning's Restaurant, which the museum restored after Hurricane Katrina.
1 Poydras St.; museumoftheamericancocktail.org



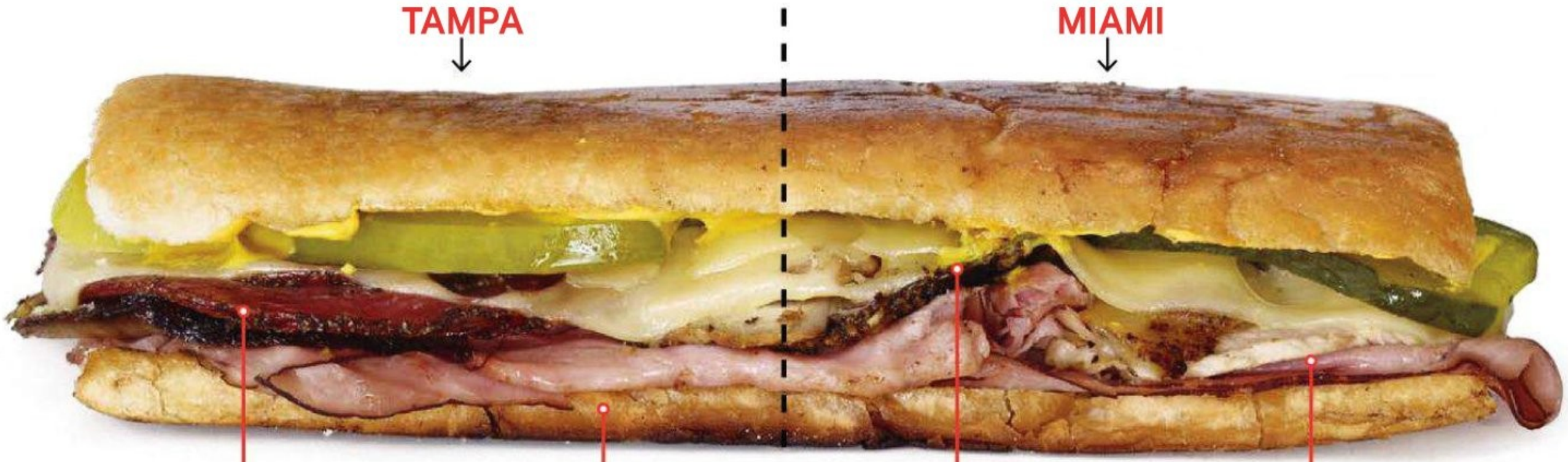
COOKIE CUTTER: MASTERFILE. COOKIE CUTTER MUSEUM: KAY JOHNSON. DR PEPPER MUSEUM: JODI THEODORE. MARTINI: ISTOCKPHOTO.



Meet the Pressed



Tampa, not Miami, is the birthplace of the **Cuban sandwich.** See what sets the two cities' versions apart.



Genoa salami became a fixture on Tampa's Cuban sandwiches after Italian immigrants settled in the Ybor City neighborhood in the early 1900s. Tampa's Columbia Restaurant imports its salami from Italy.

The place to buy Cuban bread (a must for this sandwich) is Tampa's 96-year-old La Segunda Central Bakery. Critics say it is denser than Miami's and has a crispier crust.

In Miami, pork and ham are requirements, but not salami.

Most places in Miami use sweet sugar-cured bolo ham. The famous restaurant Versailles cooks it in pineapple juice to make it even sweeter—a nice balance to the tangy pork.

TAMPA CUBAN SANDWICH

ACTIVE: 35 min | TOTAL: 3 hr 5 min (plus marinating) | MAKES: 1 sandwich (plus extra roast pork)

FOR THE PORK
- 5 pounds boneless pork shoulder
- ½ cup fresh lime juice
- ½ cup fresh orange juice
- 8 large cloves garlic
- 2 teaspoons dried oregano
- Kosher salt and freshly ground pepper
- 4 bay leaves

FOR THE SANDWICH
- 1 9-inch piece Cuban bread
- 4 thin slices glazed ham (about 4 ounces)
- 3 to 4 thin slices Genoa salami with peppercorns (about 1 ounce)
- 2 thin slices Swiss cheese (about 1 ounce)
- 2 pickle slices
- 1 tablespoon yellow mustard
- Unsalted butter, softened, for cooking

1. Prepare the pork: Cut small slits all over the meat with a knife and put skin-side down in a roasting pan. Mix the lime juice and orange juice in a measuring cup. Transfer ¼ cup juice mixture to a food processor; add the garlic, oregano, ½ teaspoon salt and ¼ teaspoon pepper and pulse to make a paste. Rub over the pork and into the slits. Pour the remaining ¾ cup juice over the pork; press the bay leaves on top. Cover and refrigerate 3 to 6 hours.

2. Preheat the oven to 350°. Turn the pork skin-side up and roast until a thermometer inserted into the middle registers 160°, about 2 hours, 30 minutes. Cool completely before slicing. (Refrigerate leftover pork in an airtight container up to 1 week.)

3. Make the sandwich: Cut the bread in half lengthwise. Layer the ham, 3 thin slices roast pork, the salami, cheese and pickles on the bottom half. Spread the mustard on the inside of the top half. Heat a nonstick skillet over medium heat. Butter the outside of the sandwich, then add to the pan and put a heavy skillet on top to weigh it down; cook until golden, 3 to 4 minutes per side (or cook in a sandwich press). Cut in half on the diagonal.

In any Cuban sandwich, mojo-marinated pork is key. Look for bottled marinade in Latin markets, or try this recipe from Tampa's legendary Columbia Restaurant.

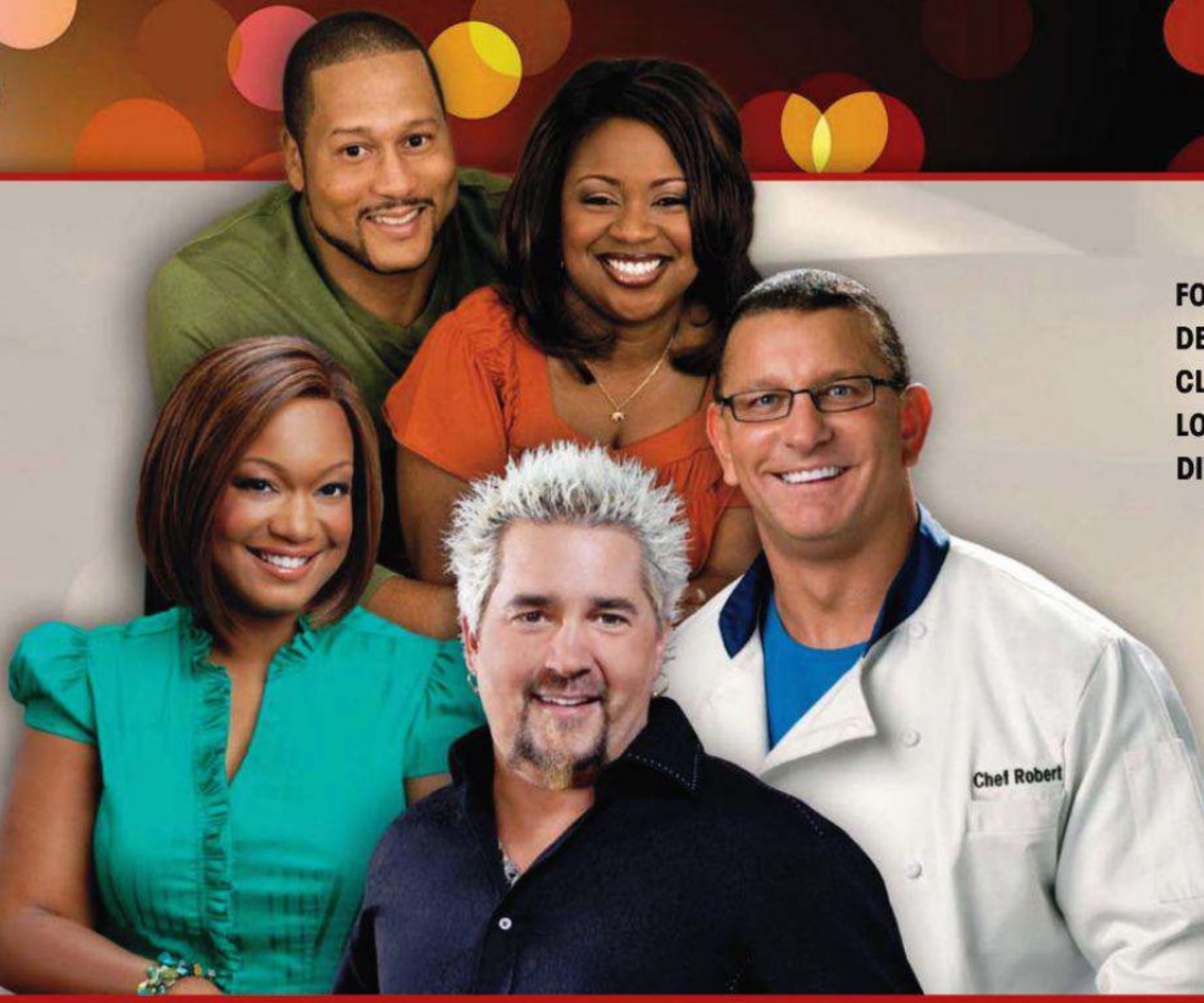
PHOTO: STEVE GIRALT; FOOD STYLING: STEPHANA BOTTOM.

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Sweet Ride!



This artist gives new meaning to "meals on wheels."

If you're cruising down the highway and a hamburger pulls up alongside you, don't panic. It's probably just the latest work of art from Matthew Targon, a Calverton, NY–based sculptor who has carved out an interesting niche constructing food mobiles. Targon started out in his family's business of crafting giant promotional sculptures out of polyurethane foam—he once made a 15-foot strawberry for a natural-foods deli and a 10-foot cigar to stand outside a Nat Sherman shop. Then, two years ago, he started putting his sculptures on the road. Inspired by a childhood glimpse inside the Oscar Mayer Wienermobile, Targon began transforming cars and trucks into mobile works of art. "People will stick their heads out on the expressway [to look] and almost have an accident," he says. "They're totally bizarre, and in advertising, bizarre works." —JIHAN THOMPSON



Targon's latest creation, a smoothie mobile, will be ready this summer.



Burger mobile
Westport Flea Market Bar & Grill, Kansas City, MO

Missouri restaurateur Joe Zwillenberg spotted Targon driving his veggie mobile (page 190) through Times Square in New York City one day and offered him $500 on the spot as a down payment for a burger truck. Targon transformed a Chevy S-10 into a roving patty on a sesame-seed bun, making a trip to the paint store with a home-cooked burger so he could match the colors. Zwillenberg now drives it around like a billboard, but cautiously: "The bun goes so far over the windshield that I have to drive like a grandmother."

TOP: SPENCER HEYFRON.

Cupcake mobile

Sweet Jenni's Bake Shop, Center Moriches, NY

When baker Jennifer Keller hired Targon to build a promotional delivery truck, he did her one better and added some built-in entertainment: Hidden among the 350 foot-long sprinkles is a lime green one, so Keller can hold contests at kids' birthday parties to see who can find it. The company truck is also super practical: It can transport 5,000 cupcakes at a time.



Ice mobile

Tina's Italian Ices, Patchogue, NY

Attracting maximum attention is the goal whenever Targon builds a food truck. So when he got a request to dress up an old school bus for Tina's Italian Ices in Patchogue, NY, he went big and bold and topped the bus with a 100-pound sculpture of rainbow ice. It's the store's most popular flavor.





Veggie mobile

Schmidt's Market, Southampton, NY

After produce-market owner Dennis Schmidt asked Targon to make an enormous strawberry and a giant ear of corn to keep outside his store, he then commissioned a garden on wheels, with 44 oversize fruits and vegetables. Schmidt keeps it parked in front of his market but takes it for a spin every year for the Fourth of July parade. He also lent it to a local resident for her senior prom. "She was a vegetarian," he says.

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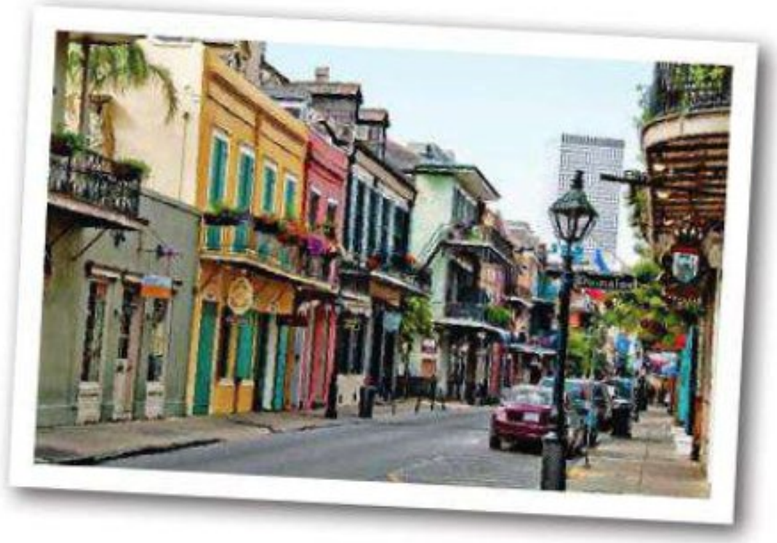
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Take It from Here

The best thing about summer down South: **fried green tomatoes.**

BY ELIZABETH JENKINS



In the South, fried green tomatoes are not just a tradition—they're a necessity: Because of the long, hot summers, tomato vines can grow too heavy with ripe fruit, so to lighten the load, gardeners often pick a few unripe green tomatoes and fry them. New Orleans chef JoAnn Clevenger started serving them at her restaurant, Upperline *(1413 Upperline St.; upperline.com),* in 1991, inspired by the hit movie *Fried Green Tomatoes,* and they're just as popular today. She dips them in buttermilk and cornmeal, fries them, then gives them some Creole bells and whistles with a topping of poached shrimp and chilled rémoulade. Chefs have been copying the dish ever since, but this recipe is the original.



FRIED GREEN TOMATOES WITH SHRIMP RÉMOULADE

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

FOR THE RÉMOULADE
- ¼ cup Creole mustard (or other spicy mustard)
- 2 tablespoons ketchup
- ½ teaspoon Worcestershire sauce
- 1 teaspoon minced garlic
- ½ teaspoon fresh lemon juice
- 2 teaspoons paprika
- ⅛ teaspoon white pepper
- Pinch of cayenne pepper
- 1 teaspoon sugar
- Kosher salt
- ¼ cup extra-virgin olive oil
- ½ cup minced celery
- ½ teaspoon minced fresh parsley
- ½ tablespoon minced onion
- ½ tablespoon finely chopped scallion (green part only)
- 1 tablespoon mayonnaise
- Hot sauce, to taste

FOR THE SHRIMP
- Kosher salt
- 1 lemon, thinly sliced
- 4 teaspoons hot sauce
- 2 bay leaves
- 1 carrot, sliced
- 1 teaspoon Worcestershire sauce
- 1½ pounds medium shrimp, peeled and deveined (tails intact)

FOR THE TOMATOES
- 1 cup fine cornmeal
- Kosher salt and freshly ground black pepper
- 1 cup buttermilk
- ½ cup vegetable oil
- 8 thick slices green tomatoes (¼ to ⅓ inch thick)

1. Make the rémoulade: Mix the mustard, ketchup, Worcestershire sauce, garlic, lemon juice, paprika, white pepper, cayenne and sugar in a large bowl; season with salt. Whisk in the olive oil in a slow stream until blended. Whisk in the celery, parsley, onion, scallion, mayonnaise and hot sauce. Cover and refrigerate until ready to serve.

2. Prepare the shrimp: Bring 2 quarts water to a boil in a large pot. Add 3 tablespoons salt, the lemon slices, hot sauce, bay leaves, carrot and Worcestershire sauce; boil 10 to 15 minutes. Add the shrimp and return to a boil, then reduce the heat and simmer until the shrimp are opaque and just firm, 5 to 7 minutes. Drain the shrimp and run under cold water to stop the cooking. Discard the carrot, lemon slices and bay leaves. Cover the shrimp and refrigerate until cold.

3. Fry the tomatoes: Mix the cornmeal, ¼ teaspoon salt and ⅛ teaspoon black pepper in a shallow dish. Put the buttermilk in another shallow dish. Heat the vegetable oil in a large deep skillet over medium-high heat. Dip the tomato slices in the buttermilk, then coat with the cornmeal, shaking off the excess. Fry until golden brown, 1 to 2 minutes per side.

4. Place 2 fried tomato slices on each plate. Top with the shrimp and drizzle with the rémoulade.

FOOD PHOTO: LISA SHIN; FOOD STYLING: STEPHANA BOTTOM; PROP STYLING: MEGHAN GUTHRIE. INSET: ANNE RIPPY/GETTY IMAGES.

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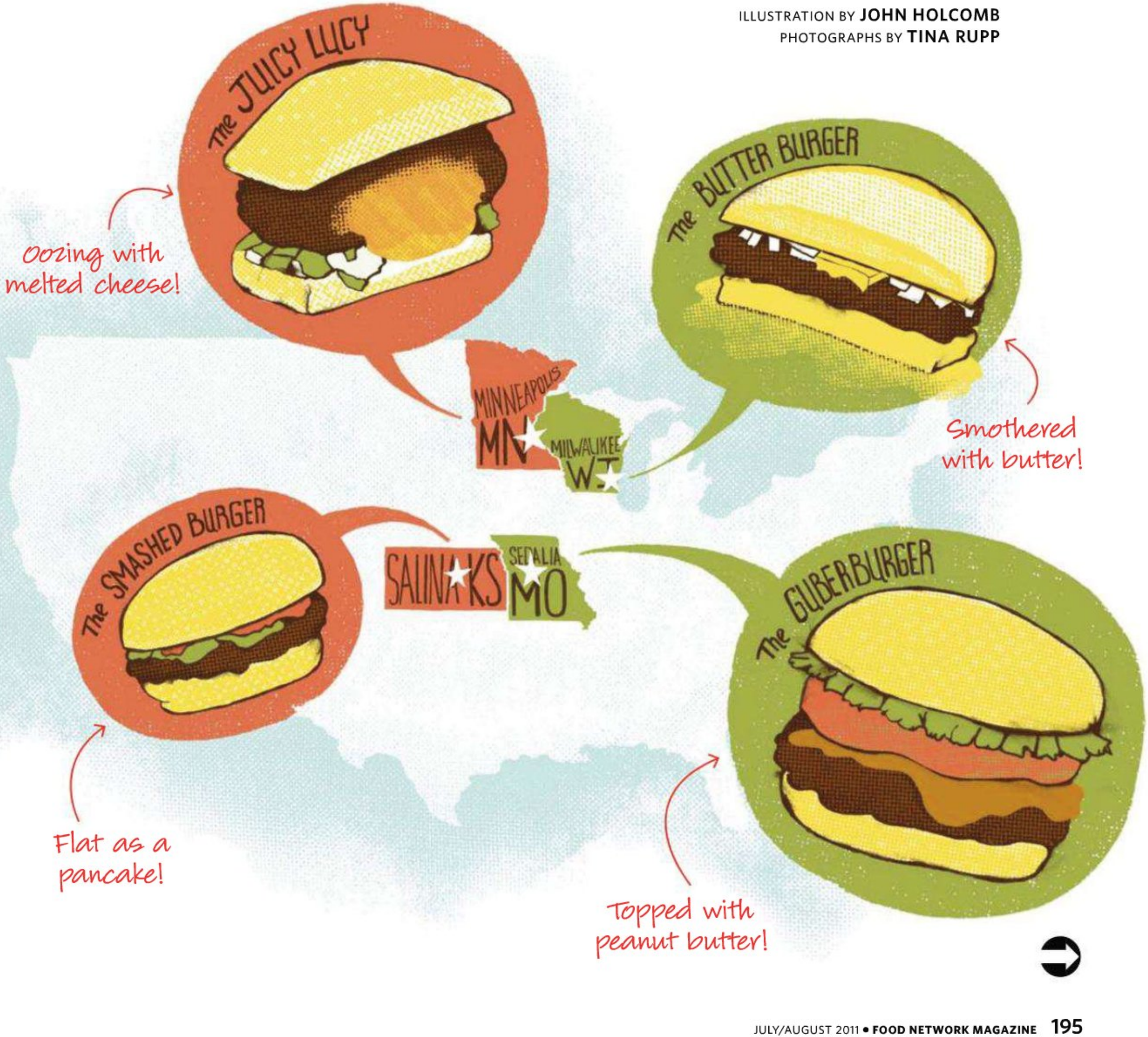
it's time for real sandwiches

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Made in the Midwest

The rest of the country is finally catching on to these outrageous burgers.

ILLUSTRATION BY **JOHN HOLCOMB**
PHOTOGRAPHS BY **TINA RUPP**





Matt's Bar, Minneapolis

The Juicy Lucy

Two joints in Minneapolis lay claim to inventing the city's favorite burger: The **5-8 Club** *(5800 Cedar Ave. South; 5-8club.com)* and **Matt's Bar** *(3500 Cedar Ave. South; mattsbar.com)*. The consensus, though, is that Matt's is where a cook first sealed American cheese between two patties and slapped it on the griddle, back in 1954. The misspelling of "juicy" as "jucy," originally a mistake on the menu, is now a Matt's Bar tradition. Servers warn anyone who looks like a newbie to wait before biting into the patty and its molten core—those who fail to heed the warning learn why Matt's motto is "fear the cheese."

Now serving juicy lucys:
Hard Knox Café, San Francisco, *hardknoxcafe.com*
KB Burgers & More, Key Biscayne, FL, *kbburger.com*
Whitmans, New York City, *whitmansnyc.com*



MATT'S BAR'S "JUCY" LUCYS

ACTIVE: 35 min | TOTAL: 35 min | MAKES: 6 burgers

- 2½ pounds 80% lean ground beef (such as chuck)
- 6 slices American cheese
- 1 tablespoon vegetable oil
- 1 onion, diced
- Kosher salt and freshly ground pepper
- Dill pickle slices, for serving
- 6 soft hamburger buns, split

1. Divide the meat into 12 loose balls, then form into ¼-inch-thick patties. Fold 1 slice cheese into a small square; center it on a patty, leaving a ½-inch border of meat around the cheese. Top with another patty. Crimp the edges of the 2 patties together, sealing the cheese inside. Repeat with the remaining cheese and meat to make 6 cheese-stuffed patties.
2. Warm the vegetable oil in a cast-iron skillet over medium-high heat. Add the onion and cook, stirring, until browned, about 10 minutes. Transfer the onion to a bowl and wipe out the skillet.
3. Add the patties to the skillet, season with salt and pepper, and cook 7 to 8 minutes. Flip, then poke the middle of each patty with a toothpick to release steam; cook 7 more minutes for medium well.
4. Put about 3 pickle slices on each bottom bun; top with the sautéed onion and a patty, then close with the top bun. Wait a few minutes before biting into the burger—the cheese is hot!

FOOD STYLING: ANNE DISRUDE; PROP STYLING: LESLIE SIEGEL. INSET: NOAH WOLF.



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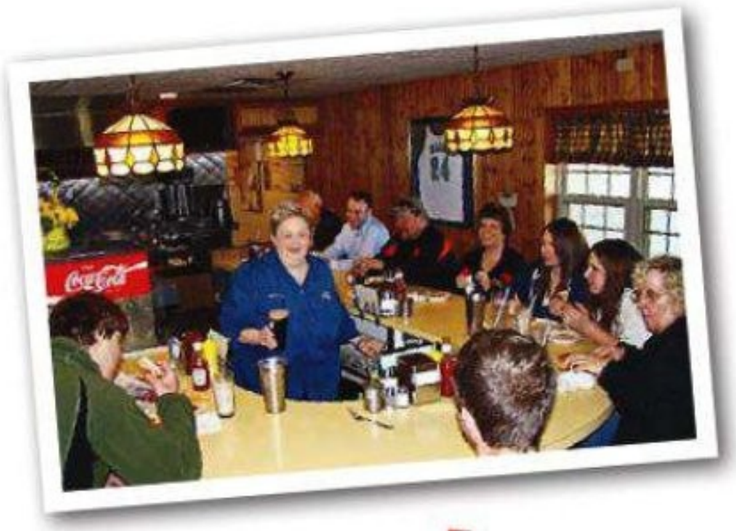
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The Butter Burger

Wisconsinites love dairy, so it's no surprise that the state is home to the butter burger. At **Solly's Grille** *(4629 North Port Washington Rd.; 414-332-8808)* in Milwaukee, founder Solly Salmon started slathering burgers with butter in 1936, and Glenn Fieber, his stepson, now runs the place. The butter goes on the hot toasted bun, soaks through the meat and bottom bun and pools on the plate. Fieber says the restaurant, which seats only 26, goes through at least 600 pounds of butter a month (and 16,000 napkins!). Try Solly's recipe below, or check out places that are putting a spin on the tradition, using truffle or garlic-herb butter.

Now serving butter burgers:
Horizon Café, Chicago, *horizoncafechgo.com*
Sketch, Philadelphia, *sketch-burger.com*
Standard Diner, Albuquerque, NM, *standarddiner.com*

Solly's Grille, Milwaukee



SOLLY'S GRILLE'S BUTTER BURGERS

ACTIVE: 35 min | TOTAL: 35 min | MAKES: 6 burgers

- 1 stick plus 6 tablespoons unsalted butter, at room temperature
- 2 onions, chopped
- Kosher salt and freshly ground pepper
- 1 pound ground beef sirloin
- 6 soft hamburger buns, split

1. Preheat the broiler. Melt 2 tablespoons butter in a large cast-iron skillet over medium heat. Add the onions and cook until translucent, 6 to 8 minutes. Add ⅓ cup water, cover and continue cooking until the onions are golden brown, about 15 more minutes. Season with salt and pepper. Transfer the onions to a bowl and wipe out the skillet.

2. Divide the meat into 6 loose balls, then gently flatten into thin patties. Heat the skillet over high heat. Add the patties to the hot skillet, smash them flat with a spatula and season with salt and pepper. Cook, flipping once, until well done, about 3 minutes per side.

3. Meanwhile, toast the buns under the broiler. Put the patties on the bottom buns and top each with ¼ cup sautéed onions. Smear 2 tablespoons butter on the cut side of each top bun, then put on top of the burgers. Slice in half and serve immediately.

INSET: GFIEBER.

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The Guberburger

If peanut butter strikes you as an odd burger topping, you're probably not from Sedalia, MO. There, the **Wheel Inn Drive-In** *(2103 South Limit Ave.; 660-826-5177)* started serving burgers topped with warm peanut butter—and mayo!—in 1947. Current owner Judy Clark still sells tons of guberburgers and says even the most skeptical customers end up loving the salty-sweet combo. "I always say that if you don't like it, I'll cook you something else," Clark says. "And I've never once had to do that." Try the original recipe at home, or look for peanut butter burgers in your own city—we've spotted them in Boston, New Orleans and Seattle, sometimes with bacon on top.

Now serving peanut butter burgers:
Bukowski Tavern, Boston and Cambridge, MA, *bukowskitavern.net*
McCoy's Firehouse Bar & Grill, Seattle, *mccoysfirehouse.com*
Yo Mama's Bar and Grill, New Orleans, *yomamasbarandgrill.com*



Wheel Inn Drive-In, Sedalia, MO

WHEEL INN DRIVE-IN'S GUBERBURGERS

ACTIVE: 25 min | TOTAL: 25 min
MAKES: 6 burgers

- 6 heaping tablespoons creamy peanut butter
- 2 pounds ground beef sirloin
- Kosher salt and freshly ground pepper
- 3 tablespoons unsalted butter
- 6 soft hamburger buns, split
- Lettuce, sliced tomato and mayonnaise, for topping

1. Warm the peanut butter in a saucepan over medium-low heat, stirring, until loose, about 2 minutes. Reduce the heat to low; keep warm.
2. Divide the meat into 6 loose balls, then gently flatten into thin patties. Heat a large cast-iron skillet over high heat. Add the patties to the hot skillet, smash them flat with a spatula and season with salt and pepper. Cook, flipping once, until the burgers are well done, 4 to 5 minutes per side.
3. Meanwhile, melt the butter in another skillet over high heat. Place the buns cut-side down in the hot skillet, press them down slightly with another skillet and toast until golden, about 2 minutes. Put the burgers on the bottom buns and spread each with 1 heaping tablespoon warm peanut butter. Top with lettuce and tomato. Spread mayonnaise on the cut side of each top bun, then put on top of the burgers.

INSET: VAL BROMANN.

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The Smashed Burger

In 1921, a little burger joint called White Castle opened in Wichita, KS, selling small burgers that were smashed flat with a spatula and quickly cooked, then topped with onions. About four months later and 90 miles north in Salina, KS, **The Cozy Inn** *(108 North 7th St.; cozyburger.com)* opened, hawking the same thing. "It's just a rumor," The Cozy Inn's current owner, Steve Howard, says, "but we've heard that one of the guys who started White Castle came up here to start The Cozy Inn. We don't know who stole whose idea." Today, White Castle no longer cooks burgers in the distinctive hand-smashed style, but The Cozy Inn hasn't changed a thing—and the old-fashioned smashed burger is enjoying a renaissance nationwide. The Smashburger chain is opening at least 80 new spots this year.



The Cozy Inn, Salina, KS

Now serving smashed burgers:
Bill's Bar & Burger, New York City, *billsbarandburger.com*
Smashburger, nationwide, *smashburger.com*





THE COZY INN'S SMASHED SLIDERS

ACTIVE: 35 min | TOTAL: 35 min | MAKES: 36 sliders

- 2¼ pounds 90% lean ground beef (such as sirloin)
- 1 large onion, roughly chopped
- Kosher salt and freshly ground pepper
- 36 slider buns, split
- Dill pickle slices, ketchup and mustard, for topping

1. Form the meat into 36 golf ball–size balls. Pulse the onion in a food processor until finely chopped.
2. Heat a cast-iron skillet over high heat. Working in batches, add the meatballs to the skillet and smash them very flat with a spatula. Season with salt and pepper, then sprinkle the onion over the patties. Cook 1 minute, then flip and smash the burgers with the spatula again. Cook 1 more minute for well done; place both halves of the buns on top of the patties to steam for the last few seconds of cooking.
3. Serve the burgers on the buns; top with pickles, ketchup and mustard.

INSET: KLIO HOBBS.

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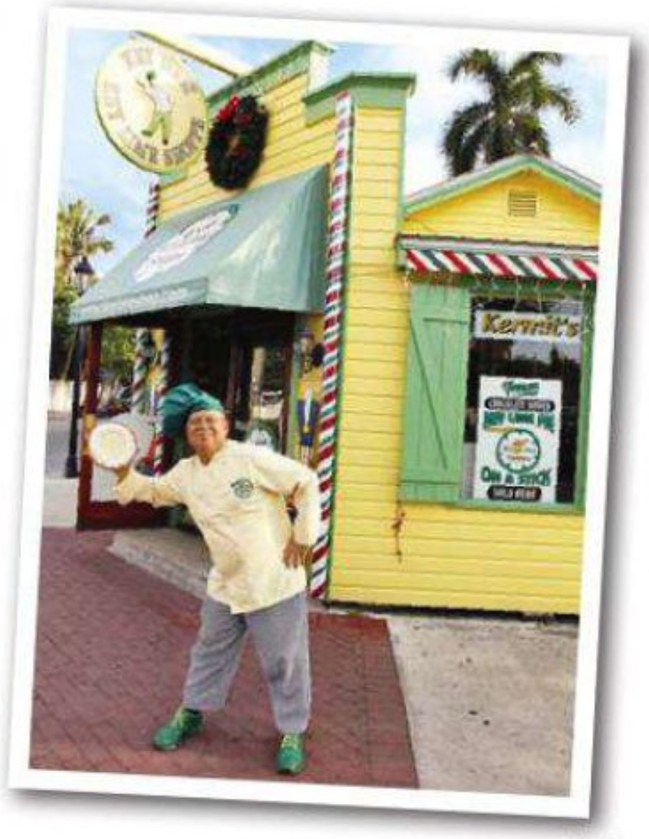
How to improve on **Key lime pie:** Freeze it and dunk it in chocolate.

PHOTOGRAPHS BY **MARK PETERSON**



REDUX.

We know a tourist trap when we see one, and we're pretty sure this qualifies: A guy named Kermit is standing outside a bright yellow shop on a main drag in Key West, FL, wearing a poufy green chef's hat and pretending to throw pies at the folks walking by. His store—Kermit's Key West Key Lime Shoppe *(200 Elizabeth St.; keylimeshop.com)*—is an ode to the island's signature fruit, with 120 themed products: Key lime guacamole, Key lime honey and, of course, classic Key lime pie. But the reason to visit this particular tourist trap is none of the above—it's Kermit Carpenter's frozen chocolate-dipped Key lime pie on a stick. The dessert is essentially a pumped-up Popsicle: an entire piece of pie, crust and all, frozen and coated in dark chocolate. Carpenter got the idea from a place in California that served frozen chocolate-dipped cheesecake, so he tried it with his pie. That was 15 years ago, and the magic formula is still working. We asked him how he makes the treats so you can try them this summer.



Turn for the recipe.


The sticks go into the pie while it's still frozen.

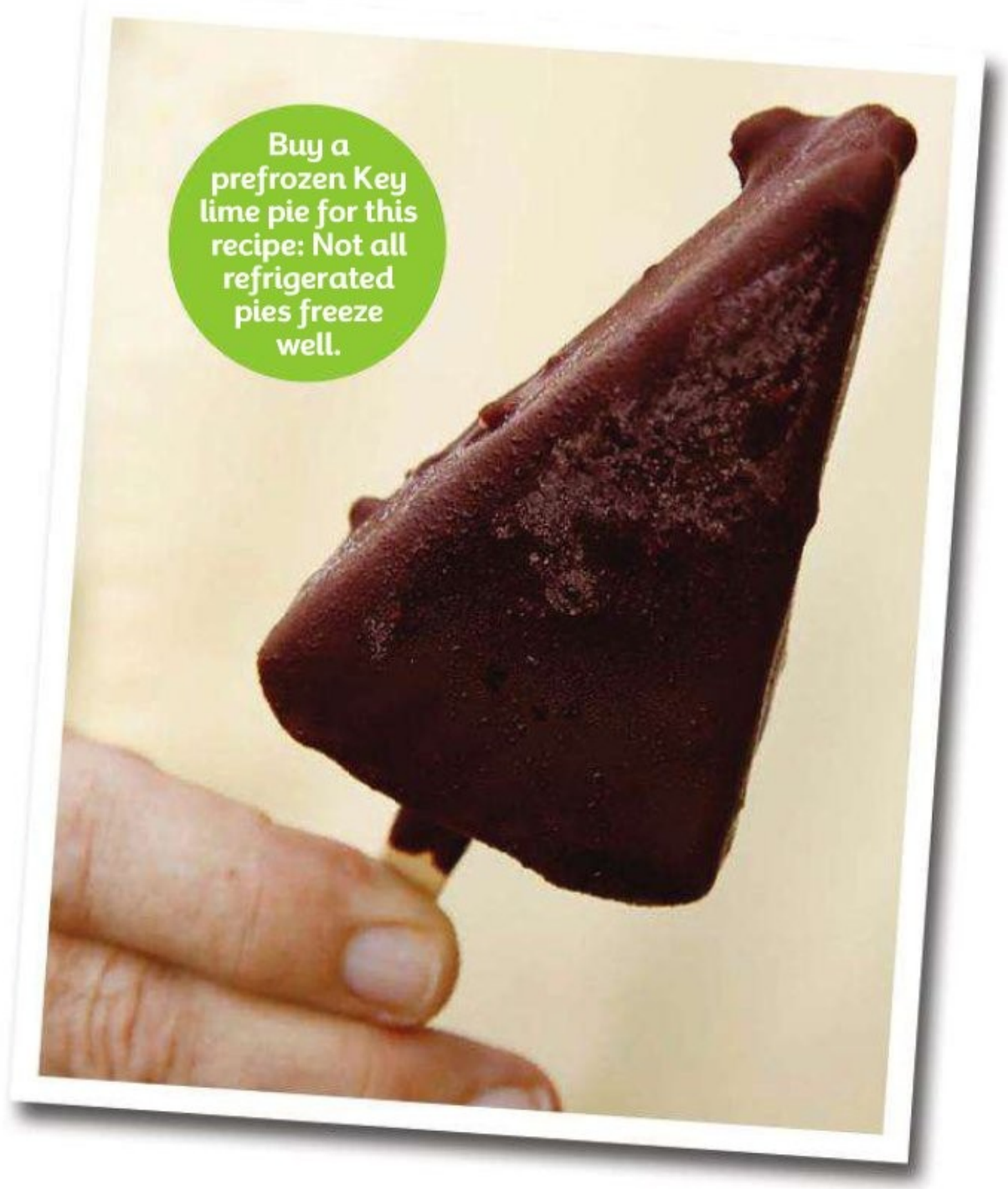

The fun part is dunking the frozen pie wedges in dark chocolate.

CHOCOLATE-DIPPED KEY LIME PIE POPS

ACTIVE: 30 min | TOTAL: 1 hr 45 min | MAKES: 10 pops

1 frozen 9-inch Key lime pie
2 pounds semisweet or bittersweet chocolate, finely chopped

1. Carefully remove the pie from the aluminum tin and place it on a parchment paper–lined baking sheet. Lay another piece of parchment paper over the pie; place your hand on top of the pie to stabilize it. Insert 10 wooden pop sticks into the side of the pie at equal intervals, sticking them through the crust and about 2 inches into the filling. (If the crust starts to crack, pierce it first with a knife before inserting the sticks.)
2. Cut the pie into 10 wedges, with a stick in the middle of each wedge. Return to the freezer until rock hard, about 1 hour.
3. Melt the chocolate: Bring a deep saucepan of water to a boil over medium heat. Set a heatproof bowl on top (do not let the bowl touch the water). Once the water boils, turn off the heat and add two-thirds of the chocolate to the bowl. Stir constantly with a rubber spatula until the chocolate is melted. Transfer the melted chocolate to a quart-size container, such as a clean large yogurt or takeout container. Add the remaining chopped chocolate and puree with an immersion blender until smooth and shiny, 5 to 7 minutes. (You can also stir vigorously with a whisk.)
4. Line a baking sheet with heavy-duty foil (shiny side up) or plastic wrap. Working quickly, hold a wedge of pie by the stick and dip it in the chocolate. Let the excess drip off, then lay the pie pop on the prepared baking sheet. Repeat with the remaining wedges. Freeze the pops at least 15 minutes, or until ready to serve.


Buy a prefrozen Key lime pie for this recipe: Not all refrigerated pies freeze well.



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Last Call



Punch, that '70s party staple, is back. Mix up a batch for your next cookout.



We've seen punch everywhere lately, but one Dallas bar is taking the trend to a new level: The Cedars Social *(1326 South Lamar St.; thecedarssocial.com)* sells it by the full punch bowl. The drinks are delivered to the table in vintage bowls, but there's nothing old-fashioned about the recipes. This spiced gin punch is garnished with lemon, strawberries and black pepper. Mixologist Michael Martensen said he got the idea after tasting a strawberry-pepper pastry. Invite a few friends over and try the summery drink for yourself.

PEPPERY PUNCH

SERVES: 8 to 10

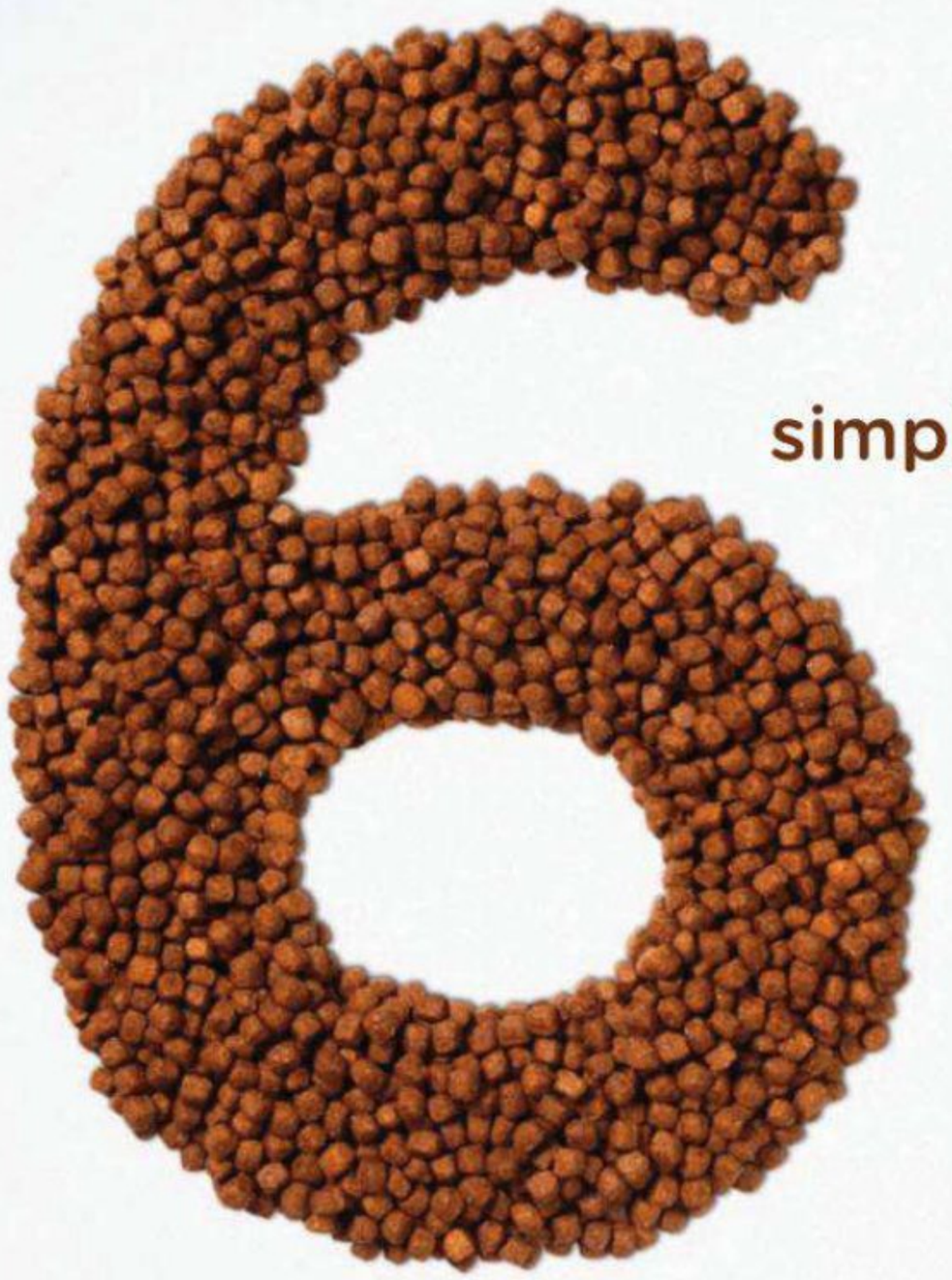
- ½ cup sugar
- 1¼ cups orange juice
- ½ cup lemon juice
- 2 cups gin
- ½ cup elderflower liqueur (such as St-Germain)
- 2 cups champagne
- Sliced lemons, quartered strawberries and freshly ground pepper, for garnish

1. Make the simple syrup: Bring the sugar and ½ cup water to a boil in a saucepan over medium heat, stirring until the sugar dissolves; let cool.

2. Combine the orange juice, lemon juice and ½ cup simple syrup in a punch bowl. Add the gin and elderflower liqueur and stir. Fill with ice, then add the champagne. Garnish with lemons, strawberries and pepper.

PHOTO: CHARLES MASTERS; FOOD STYLING: JAMIE KIMM.

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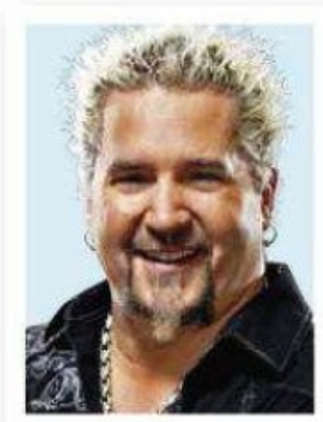
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Coming Soon...

Next month, we're tailgating at some **Food Network stars' old colleges.** Can you match each chef to the right school?


Sandra Lee


Aarti Sequeira


Guy Fieri


Pat Neely

Austin Peay State University

UNLV University of Nevada, Las Vegas

University of Wisconsin LA Crosse

Northwestern University

ANSWERS: Sandra, University of Wisconsin–La Crosse; Aarti, Northwestern University; Guy, University of Nevada, Las Vegas; Pat, Austin Peay State University

What's New at Food Network



Free summer treats!

Food Network's sister network, Cooking Channel, is hitting the road this summer to dole out frozen treats across the country. Look for the truck in 20 cities, including Philadelphia, Los Angeles and New York. Visit cookingchanneltv.com for more information.

Free episodes!

Few things in life are free, but this actually is: Visit Food Network's Grilling Central at iTunes.com/FoodNetwork through August 8 to download episodes of *Grill It! with Bobby Flay; Diners, Drive-ins and Dives; Down Home with the Neelys; Barefoot Contessa* and more.



LAPTOP: ISTOCKPHOTO.

Experience culinary adventures in Vail!

Photo courtesy of Jack Affleck

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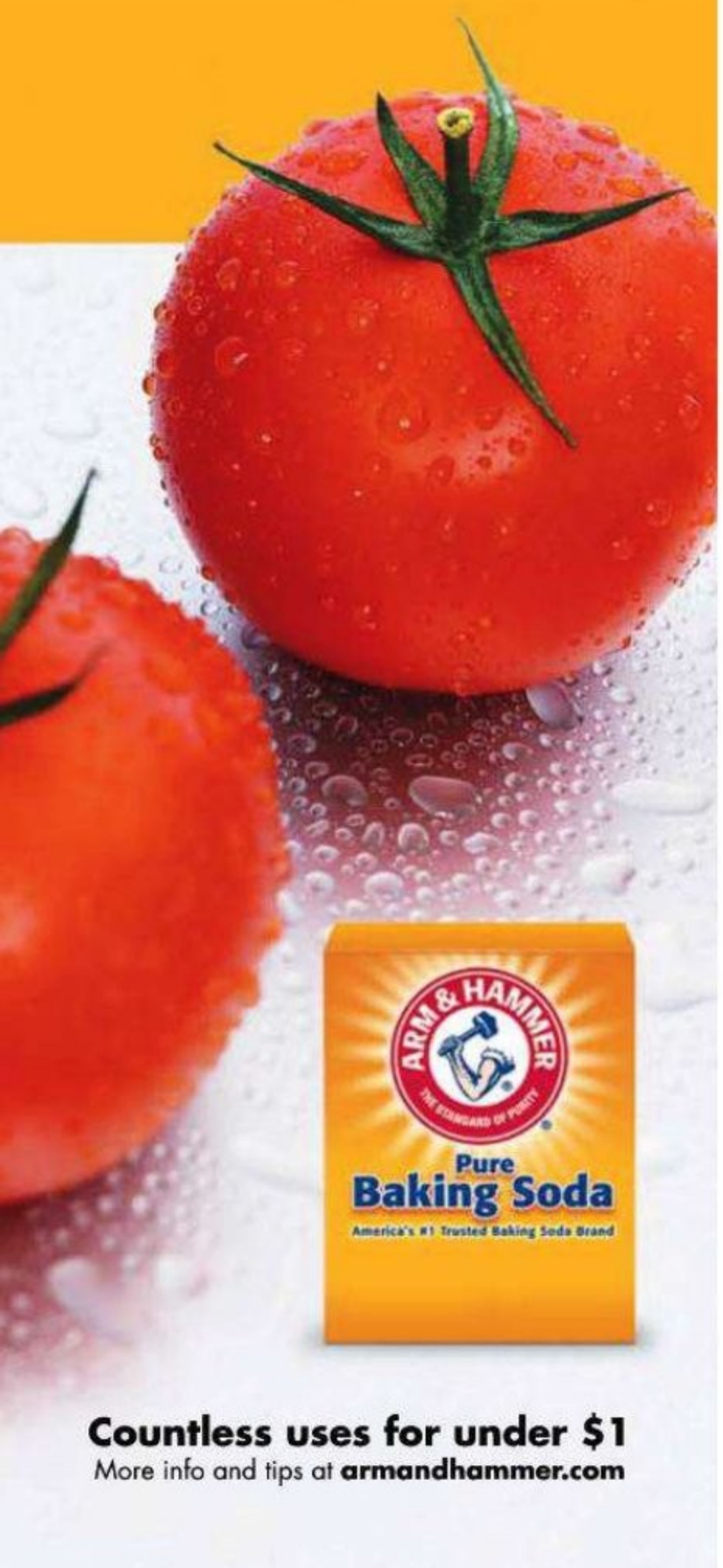
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Follow Up

Good Question...

Have a question about a previous story?
Visit foodnetwork.com/goodquestion.



Q: I tried the pizza dough recipe from "All-Star Pizzas" [March 2011], but I can't seem to get a crisp crust. Any tips?
Matt Lafleur, Richmond, VA

A: It takes a bit of practice to make a perfect pizza without a commercial oven. Here are a few pointers:

Use a pizza stone.
A piping-hot pizza stone mimics the heat of a brick oven floor. Buy one at a kitchen-supply store or pick up some unglazed ceramic tiles at a hardware store. Put the stone or tiles on the lowest oven rack or directly on the oven floor, crank the temperature to 500° and preheat for 45 minutes to 1 hour. Use a pizza peel or inverted baking sheet to slide the dough onto the hot stone or tiles.

Stretch the dough.
Make sure your dough is at room temperature, then stretch it thin with the backs of your hands. Your crust will have air pockets that crisp up nicely in the oven. Don't use a rolling pin: It flattens the air pockets.

Prebake your crust.
Before putting the toppings on your pizza, bake the naked crust for 5 to 7 minutes, or until the edges are barely golden. This protects the dough from getting soggy when topped.

Go easy on toppings.
Don't weigh down your crust: Use a thin layer of sauce and leave some spots cheese-free. If you're using high-moisture toppings like mushrooms or zucchini, sauté them first.

CON POULOS.

Q: I really liked your Mac and Cheese Soup recipe [Weeknight Cooking, January/February 2011], but I'm watching my fat intake. How can I trim down this dish?

LaVerne Hopkins, Erlanger, KY



A: The chefs in Food Network Kitchens originally made this soup with parmesan and full-fat cheddar, but when we got your letter, they retested it with 50 percent reduced-fat cheddar and it tasted great. (Keep the full-fat parmesan.) Cooking with low-fat cheese can be tricky, but these work consistently well:

Cheddar The percentage of fat makes a huge difference: 75 percent reduced-fat cheddar is rubbery, but the 50 percent variety melts nicely in soups and sauces.

Parmesan This grating cheese isn't technically low-fat, but the flavor is super concentrated, so a little goes a long way. Grana and pecorino are good choices, too.

Swiss Low-fat Swiss and emmentaler melt well—perfect for healthier grilled cheese sandwiches and panini.

Ricotta Low-fat ricotta is great for stuffed shells and cheesecake; it stays creamy when baked.

Mozzarella Part-skim mozzarella retains the creaminess and stretchy texture of its full-fat cousin. It's good for pizzas and baked pastas.

Cottage Cheese Go with 2 percent low-fat cottage cheese, not fat-free. It's good by itself or mixed into a dip.

Q: I've learned that you should wipe mushrooms clean—not wash them. Is this enough to get rid of germs?

Raine McFadden, Seaside, CA

A: Mushrooms are super absorbent, so avoid soaking or over-washing them. Your best bet is to gently rub off any dirt with a damp paper towel or soft brush. If you're concerned about germs, a quick rinse won't hurt. Run mushrooms under cold water one at a time for 2 seconds each or swirl them in a bowl of water for 5 seconds, then spread on paper towels and pat dry. The quicker the wash, the less waterlogged they'll be.



FROM TOP: PHILIP FRIEDMAN/STUDIO D; ISTOCKPHOTO.

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Contest

Name This Dish!

Dream up a **clever name** for these french fries and you could win big.



What do you think?

??????????

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

- 1 16-to-20-ounce bag frozen sweet potato fries
- 3 strips bacon, chopped
- 2 tablespoons packed dark brown sugar
- 1 tablespoon fish sauce
- 2 teaspoons Asian chile sauce (such as Sriracha)
- 1½ tablespoons lime juice
- ½ teaspoon grated lime zest
- 2 tablespoons chopped fresh cilantro
- Prepared fried onions or fried shallots, for topping

1. Bake the sweet potato fries as the label directs.
2. Meanwhile, cook the bacon in a skillet over medium heat until crisp, about 8 minutes; remove with a slotted spoon and drain on paper towels. Remove the skillet from the heat and add the brown sugar, fish sauce, chile sauce, lime juice and lime zest to the drippings. Stir until the sugar dissolves.
3. Transfer the fries to a serving dish. Drizzle with the chile sauce mixture, then sprinkle with the bacon, cilantro and fried onions.

How to enter:

1. Read the recipe and come up with a creative name for these fries. We're looking for fun, unexpected, inventive names!
2. Enter your best name at **foodnetwork.com/namethisdish** by July 12, 2011. The winner will receive a $500 gift card to foodnetworkstore.com, and three runners-up will each receive $50 gift cards.

NO PURCHASE NECESSARY. The Name This Dish! contest is sponsored by Hearst Communications, Inc. To enter, go to foodnetwork.com/namethisdish and complete and submit entry form, including your recipe name. Contest begins 12:01 a.m. ET June 21, 2011 and ends 11:59 p.m. ET July 12, 2011. Must be 18 years or older and a resident of the 50 United States, District of Columbia, Puerto Rico or Canada. Void in Quebec province and where prohibited by law. Contest is subject to complete official rules available at foodnetwork.com/namethisdish.

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FRIES: CHARLES MASTERS; FOOD STYLING: JAMIE KIMM; BROWNIE: LISA SHIN.

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