

HUNGRY BEAST

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Fresh Picks

by *The Daily Beast*



One of Boston's most notable chefs tells us what he's loving right now.

Ken Oringer

Ken Oringer is the force behind some of Boston's greatest and most widely-heralded restaurants including [Clio](#) (which also houses the sushi hotspot Uni), and [La Verdad](#). Clio was named "Best New Restaurant" in *Esquire* magazine and "Best Restaurant in Boston" by Food & Wine. These early successes earned Oringer a James Beard Award nomination for Best Chef Northeast four years in a row, and ultimately led to a win in 2001. Most recently Oringer partnered with Chef Jamie Bissonette to open the highly anticipated [Coppa](#), an Italian-style enoteca that garnered 3 stars from *The Boston Globe*.



Recipe

Seasonal is the way to go during summer, and this recipe for grilled summer vegetables is what I would make at home.

[Grilled Summer Vegetables](#)



At my restaurants, most of our menus are geared around what we find from local farmers. It is the way I love to cook and the way I love to eat. So, especially during the summer, 100 percent of my inspiration comes from the market, influencing what to put on my menus in ways that can change daily. This is a summer dish that I would make at home with my family—my wife Celine and baby girl Verveine—but I add my own twist.

Restaurant

For the best that Barcelona has to offer, belly up to Pinotxo Bar, a tiny place with a gracious host.

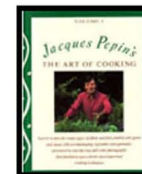
[Pinotxo Bar](#) in Barcelona at the Boqueria Street Market. This 12-seat stall has been run Juanita, for more than 50 years. Combine food inspired by one of the top food markets in the world with one of the most gracious hosts I have even had the pleasure of dining with, all while seated at a luncheonette counter. One of the most memorable dishes I have had there is Baby calamari filled with calamari ink, fresh chick peas and chorizo. It is a dish that I love but have never been able to recreate properly because we just cannot get calamari that small over here.



Cookbook

Jacques Pepin's *The Art of Cooking*, will show you everything from how to skin a rabbit to how to make buckwheat Bellinis with caviar.

Jacques Pepin's [The Art of Cooking](#). This book has more info and knowledge than any cookbook ever printed. This book will show you everything from how to skin a rabbit to how to make buckwheat Bellinis with caviar; I always have it on hand.



Food Destination

Ibiza is the best combination of great food, rosé, music and the most beautiful beaches.

This time of year my favorite place to visit is Ibiza. Ibiza is the best combination of great food, great rosé, great music and the most beautiful beaches. It's one of my favorite places to travel with my family; we like to go for a week or two and usually rent a villa right near the beach.

