

25 EASY WEEKNIGHT RECIPES FROM 25 STAR CHEFS

FOOD & WINE

JULY 2014

BEST NEW CHEFS

2014

+ THEIR
SIMPLEST
RECIPES

The 10
ingredients
chefs love
right now

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for ordering
wine at a
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WATERMELON,
FETA & CHARRED
PEPPER SALAD WITH
A FRUITY ROSÉ
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TO MEET THE BEST NEW CHEFS →

WHAT'S HOT NOW

SPECIAL EDITION
—
RESTAURANT TRENDS

TREND SPOTTING

At F&W, we hunt for trends every single time we eat out. Here are the ones we're most excited about, created by chefs we admire at restaurants around the country.

PRODUCED BY KATE KRADER & CHELSEA MORSE

1

DUCK

It's the latest nose-to-tail animal and the meat of the moment.

HEART

Offal still inspires chefs. New Orleans's Root grills and slices duck heart for a salad, LEFT.

DECONSTRUCTING THE DUCK

WING

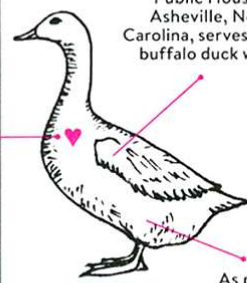
Crispy skin is an obsession. King James Public House in Asheville, North Carolina, serves crackly buffalo duck wings.

THIGH

As meaty as steak, thighs are cooked sous vide until extremely tender at Ela in Philadelphia.

WHOLE

Presenting whole birds tableside is a retro-elegant trend. Tru in Chicago does this with roast duck.



2 DUST

In pro kitchens, dehydrator machines are all-important to deeply concentrate flavors into versatile powders, a.k.a. dusts.

CHERRY

Mixed into the fruit filling for a sourdough cake at Coi in San Francisco.

BACON & CORN

Sprinkled on clams at Boston's Uni Sashimi Bar. The effect is like a modernist chowder.

PASSION FRUIT

Dusted on seared venison at B Too in Washington, DC.

OLIVE

Added to tomato salad for an umami kick at Eveleigh in Los Angeles.

ROSEMARY

Used as a garnish for citrus salad with sorbet at Chicago's North Pond.

Rosemary Dust

Coat the needles from 1 oz. rosemary sprigs on a plate with vegetable cooking spray. Microwave on high power for 2½ minutes, until the needles look dry. Let cool until crisp, then grind in a coffee grinder.

6 CUSTOM TEA BLENDS

Chefs are working directly with herbalists to create bespoke tisanes. NYC's Narcissa serves two: a citrusy pick-me-up and a calming digestif.



3 ESCARGOT

With the resurgence of classic French cuisine, snails are making their way onto menus in inventive new ways: ground with chicken into sausage at Serpico in Philadelphia, or paired with fried headcheese (left) at Heritage Tavern in Madison, Wisconsin. "Snails add a wonderful earthy flavor to any dish," says Heritage Tavern chef Dan Fox.

4. Lazy Susans Restaurants are celebrating the communal spirit of shareable food. Danny Bowien is experimenting with two-tiered lazy Susans for the reopening of NYC's Mission Chinese Food. "It reminds me of eating with my family as a kid," he says. "It's all about sharing."

5 PICKLED EGGS

The preoccupation with pickling collides with the reinvention of a classic bar snack, hard-boiled eggs.



WITH CHIPS
In Chicago, Lone Wolf buries pickled eggs in a bag of potato chips.

SALSA-TOPPED
Olympic Provisions in Portland, Oregon, adds an herby Italian salsa verde.

BEEF-SOAKED
Eggs at Northern Spy Food Co. in NYC marinate in beef juice and come with aioli, BELOW.