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PORK BURGER

WITH PESTO AND BRIE



Pork burgers pair well with any ingredients or spices you might add to a sausage or ham dish. Pressman loves pasta with hot Italian sausage and sautéed broccoli rabe, so for this burger she purées broccoli rabe for a pesto (you can substitute store-bought basil pesto) and adds crushed red pepper to mimic the spiciness of sausage. For the burger itself, ask the butcher to grind a piece of pork shoulder. (For recipes, see page 201.)

Strawberry
Ice Cream
Flat



OTHER TOPPINGS:
↓ ↓ ↓ ↓ ↓
AVOCADO +
TOMATILLO
SALSA
+ PEPPER
↓
JACK
CHEESE
OR
A GRILLED
PINEAPPLE SLICE
& JARRED
JALAPEÑO
OR
GRILLED PEACH
slices



PHOTO: JEFFREY MAYER/ISTOCKPHOTO.COM; STYLING: JESSICA HARRIS/ISTOCKPHOTO.COM

THANKSGIVING TURKEY BURGER



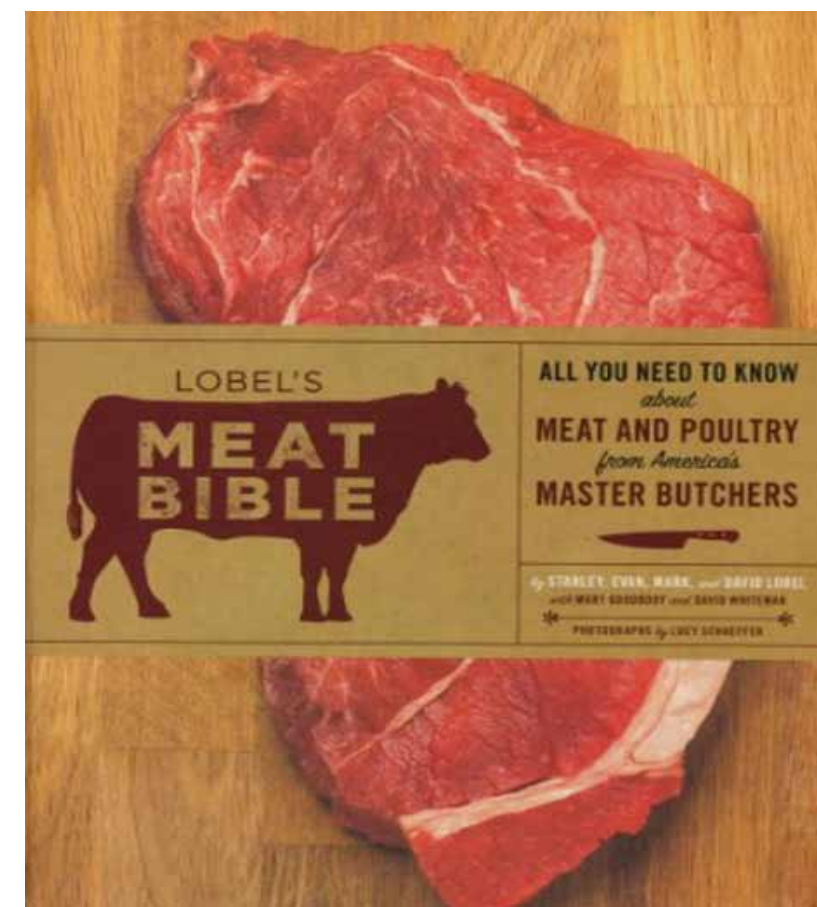
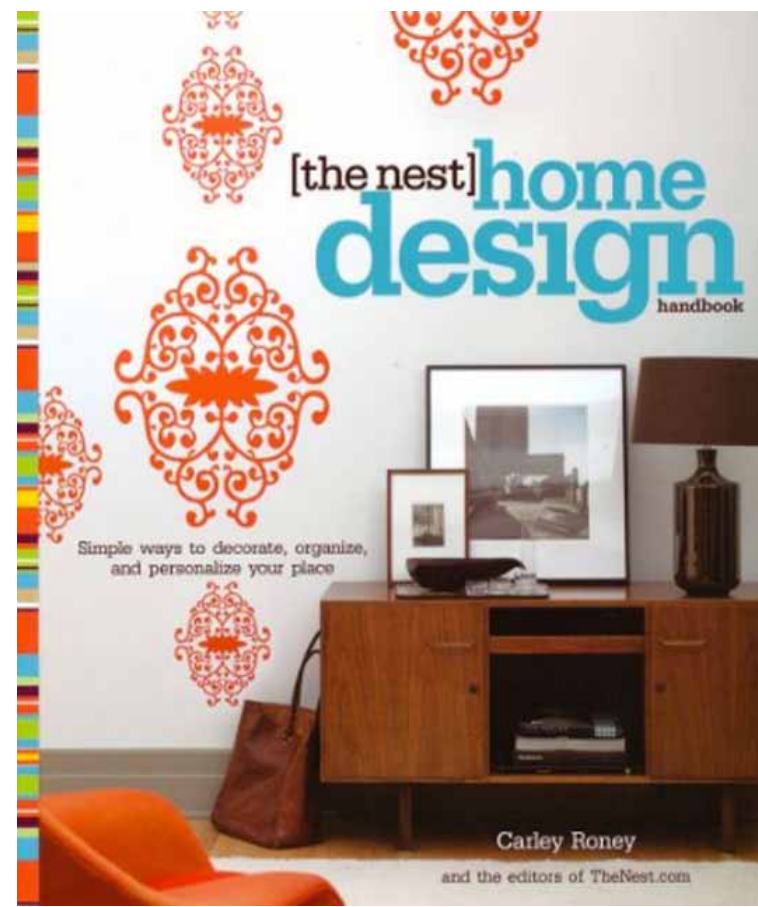
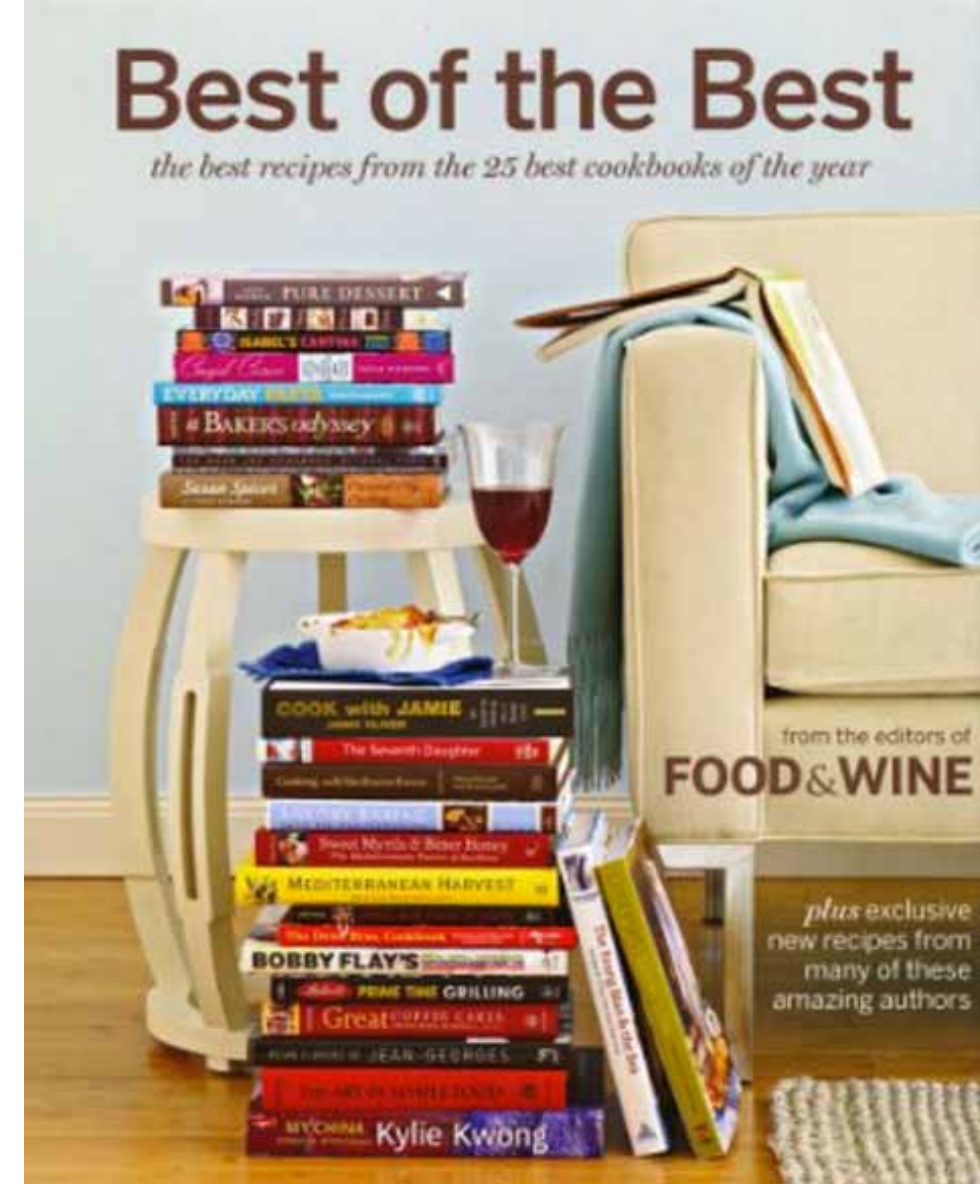
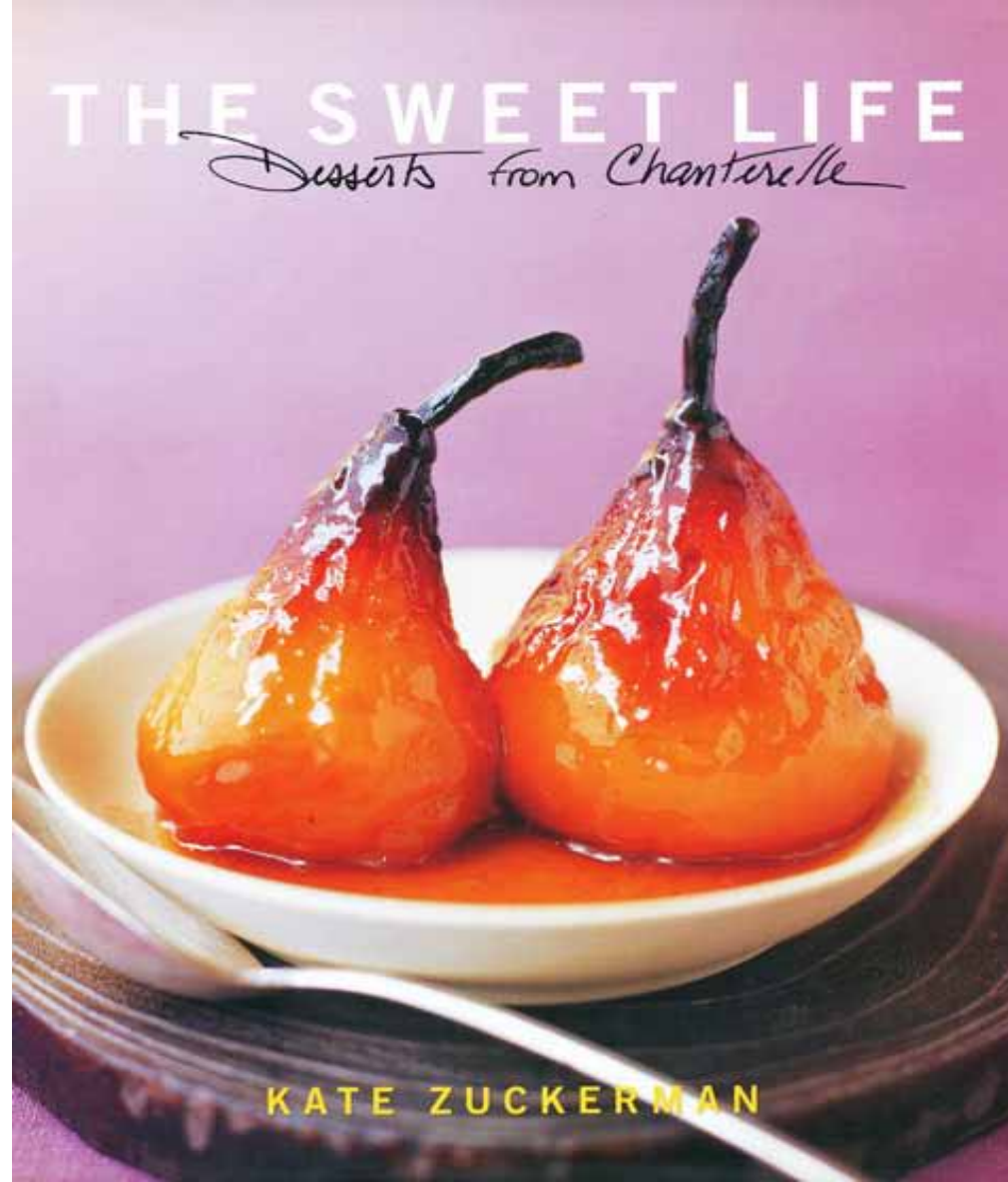
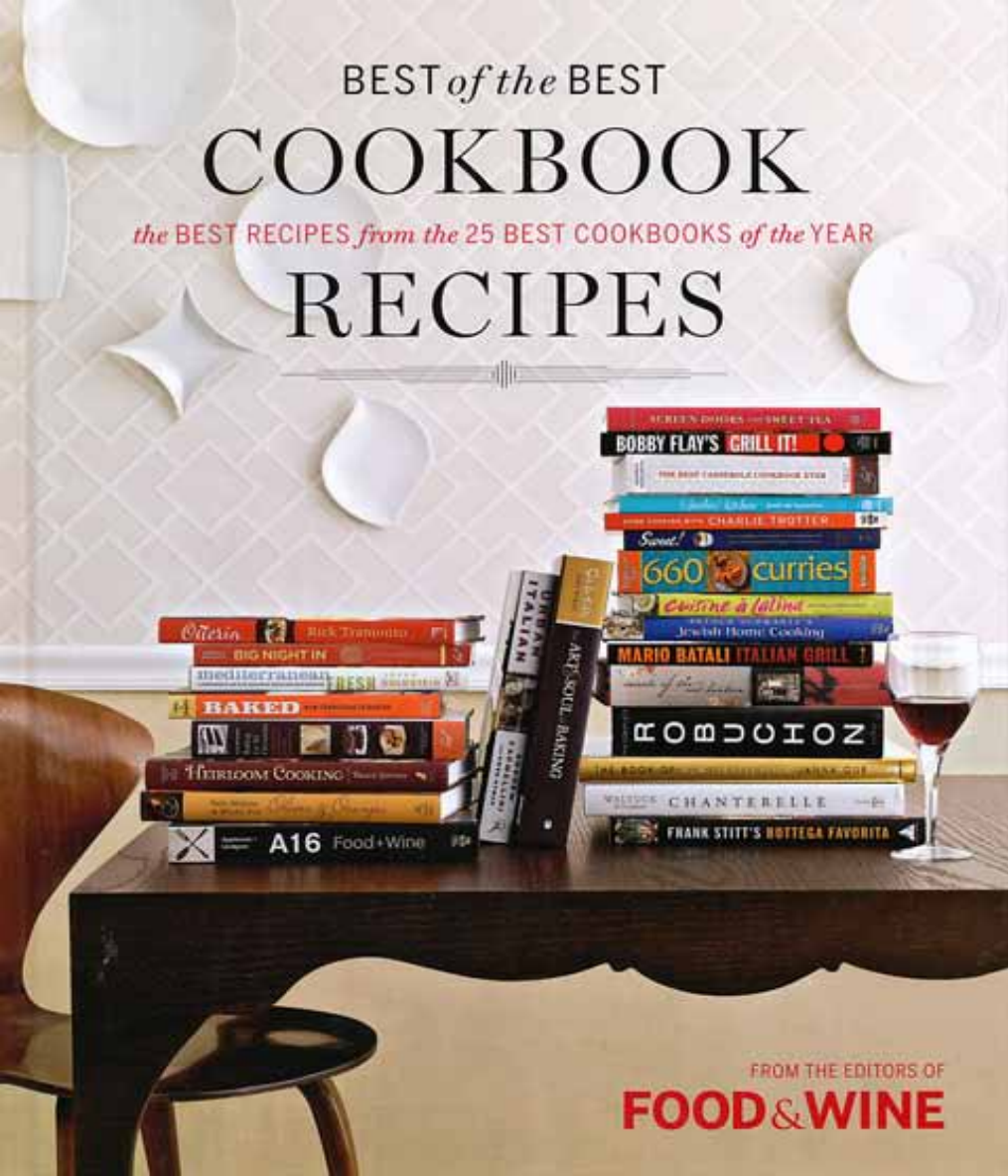
White-meat turkey burgers can be dry, so Pressman and Silvertan use a mix of white meat, dark meat, and skin (ask a butcher to grind the combination for you). "Turkey has a mild flavor, so the best toppings are mostly neutral-tasting foods," Silvertan says. The trimmings here were inspired by Thanksgiving stuffing: leeks, celery, and sage, plus a spoonful of cranberry sauce for a dash of brightness and acidity. (For recipes, see page 198. For sweet potato fries and additional burger recipes, go to eprh.com/imaginas.)

SWEET
POTATO
FRIES



OTHER TOPPINGS:
↓ ↓ ↓ ↓ ↓
COLESLAW
& GRUYERE
OR
SAUTEED
& MUSHROOMS
& SPINACH
OR
PROSCIUTTO
&
PROVOLONE
CHEESE







Rails aren't the only wines that can mature for years in a big oak barrel. An aged white is excellent with crisp chicken thighs, an aged red is great with octopus, oysters (recipes, p. 107).

"Henry VIII of His Wives" chair by Martin Albert Interiors. Flatware from ABC Home (opposite).



the REVIVALISTS

The winemakers here have recently rediscovered ancient methods.

VINYLERS "I never met an extreme wine I didn't like," says Lou Ambar of Lou in L.A. One of the wackiest he's ever tasted is the amphora-aged Viozerra Kisi, made from the indigenous Georgian white grape, Kisi. It's unexpectedly delicious with smoked fish.

Smoked Trout Salad with Mustard Dressing

⌚ TOTAL: 20 MIN • 4 SERVINGS

1 medium shallot, chopped
 1½ tablespoons sherry vinegar
 1½ tablespoons red wine vinegar
 1 tablespoon Dijon mustard
 2¼ tablespoons vegetable oil

1½ tablespoons walnut oil
 Salt and freshly ground pepper

2 Belgian endives, leaves separated
 1 Granny Smith apple—halved, cored and very thinly sliced on a mandoline
 ½ cup walnuts, coarsely chopped
 ½ pound boneless smoked trout or whitefish, broken into pieces
 1 cup small watercress sprigs

1. In a blender, puree the shallot, vinegars and mustard. Gradually blend in the oils. Season with salt and pepper.

2. Arrange the endives, apple, walnuts, trout and watercress on plates. Drizzle with the dressing and serve. —chef DJ Green, Lou

EDGE WINE Apricoty 2006 Viozerra Kisi
ACCESSIBLE WINE Unusual Chardonnay, 2007 Tard Hollow Francine's Selection

THE Country LIFE

After stardom in big-city restaurants, pastry chef Claudia Fleming reinvented herself as an innkeeper on the farthest tip of Long Island. How love led her to the North Fork, plus recipes for a fresh, easy banquet.



Two local, delicious items for Fleming and Hayden DeFlo buy these heirloom tomatoes from K. K. Maspet, whose Sodynamic Farm is just a few hundred yards down the road. Visitors to the Inn will find a menu influenced by whatever local produce is in season. "If two things grow at the same time," Fleming says, "they pretty much go together." Hayden's chilled pea soup is studded with jumbo lump crab. Strawberries give a lift to this signature Prosecco cocktail. The table in the restaurant, dressed for a special occasion. Recipes begin on page 162.



The EXPERIMENTALISTS

For these producers, making wine means combining ancient and avant-garde techniques

FRANK CORNELISSEN ESTABLISHMENT Paul Grieco of Terroir in Manhattan is one of the few sommeliers to serve wines from Sicily's Frank Cornelissen, who favors a hyper-natural approach and the use of amphorae for red wines. Chef Marco Canora's pasta with braised duck is just the thing with Cornelissen's red; this version calls for duck confit.

Pappardelle with Duck Ragù

🕒 TOTAL: 45 MIN • 4 SERVINGS

- 4 store-bought duck confit legs
- ¼ cup extra-virgin olive oil
- ¼ cup minced onion
- ¼ cup minced carrot
- ¼ cup minced celery
- Salt and freshly ground black pepper
- 12 Niçoise olives, pitted and halved
- ¼ tablespoon rosemary leaves
- 1 garlic clove, minced
- ¼ cup dry red wine
- 2 cups chicken stock
- 6 tablespoons unsalted butter
- ¼ pound pappardelle
- ¼ cup freshly grated Parmigiano-Reggiano cheese

1. Microwave the duck legs at high power for 1 minute, until warm. Remove the skin from the legs and reserve it for another use. Remove the meat from the bones and cut it into bite-sized pieces; discard the bones.

2. In a large, deep skillet, heat the oil. Add the onion, carrot and celery and season lightly with salt and pepper. Cook over moderately high heat, stirring, until slightly softened, 1 minute. Reduce the heat to moderate and cook, stirring, until browned, about 8 minutes. Add the olives, rosemary and garlic and cook over high heat, stirring, until fragrant, about 1 minute. Add the duck and stir gently to coat with the vegetables. Add the wine and simmer for 1 minute. Add the stock and simmer until the liquid is reduced to ¼ cup, about 10 minutes. Remove from the heat and stir in half of the butter. Cover and keep warm.

3. In a large pot of boiling salted water, cook the pasta until al dente, done. Add the pasta to the ragù and cook over moderate heat, stirring gently, until simmering. Remove from the heat and stir in the ¼ cup of cheese and the remaining butter. Season with salt and pepper and serve.

EDDY WINE NV Cornelissen Manichelè
ACCESSIBLE WINE Brambly 2009 Bodegas Borau-Moore Ovar Garnacha



*Mono features from
Switch Modern.*

THE SCHOLIUM PROJECT The savory citrus-woy glaze drizzled over tuna (recipe, p. 126) has umami flavors. And surprisingly, so do the rich, supple orange wines from California, like The Scholium Project's The Prince in His Caves.

