

# FOOD & WINE

JANUARY 2011

## BEST RECIPES & FOOD TRENDS 2011



A big new restaurant trend: breakfast sandwiches like this biscuit with egg, cheddar & country ham  
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DISHES  
FOR A  
*glamorous*  
DINNER  
PARTY

California's newest  
wine discoveries

# 2011

## TASTE OF THE TRENDS:

FOODIE COURTS **FUSION FUN** JAN  
**BIKE DELIVERY** iPad WINE LISTS FEB  
CHICKEN CHIC **VINTAGE BEERS** MAR  
**OFFAL COOKING** BREAKFAST SANDWICHES APR  
COOKING CAMEOS **MAY**  
**ROOFTOP GARDENS** GENERAL STORE REDUX JUN  
**ICE-POP AGE** ASIA IN PARIS **SUPPER-CLUB STYLE** JUL  
**DIY SODA** **AUG**  
ICE CREAM INNOVATION **BACK TO SCHOOL** SEP  
BEER COLLABORATIONS **COCKTAIL GLAM** LOWBROW COCKTAILS OCT  
**RED WINE FROM COWBOY COUNTRY** NOV  
CHEESE CHAMPIONS **DEC**

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**EAT** In Washington, DC, star chef Fabio Trabocchi debuts Fiola with food from his native Le Marche, Italy.

**READ** Mission Chinese Food, San Francisco's beloved do-good restaurant, releases a self-titled cookbook.

**STAY** Top Piedmont winemaker Pietro Ratti opens his family's 13-room estate, Villa Pattono, to guests.

# 2011 MAY

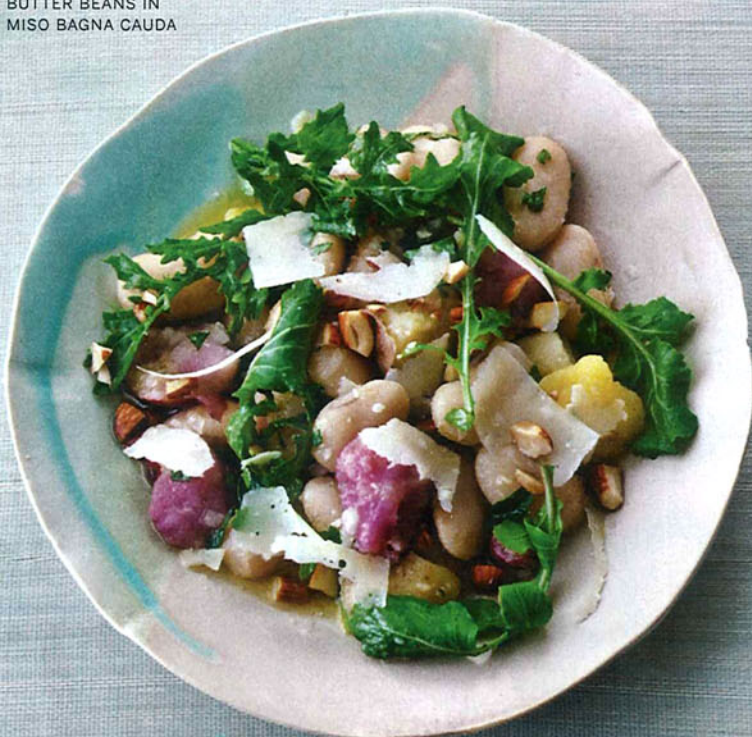
the must-try **TRENDS** >



## COOKING CAMEOS

Chefs aren't just eating at each other's restaurants when they travel, they're actually cooking in them. Los Angeles's Animal recently hosted Jeremy Fox of Tyler Florence's restaurant group, who spent a week serving dishes like butter beans bagna cauda (below)—vegetarian choices not typically seen on Animal's meat-centric menu (recipe, p. 106).

BUTTER BEANS IN  
MISO BAGNA CAUDA



### Honey-Chile Chicken Wings

ACTIVE: 10 MIN; TOTAL: 1 HR

4 SERVINGS

Tim Wood, the chef at Carmel Valley Ranch in California, avoids the deep fryer and opts to broil or grill his chicken wings, which turns them supercrispy. A soy-and-honey glaze makes them sweet, sticky and salty.

- 4 pounds chicken wings
- ¼ cup extra-virgin olive oil
- Salt and freshly ground pepper
- ¼ cup unseasoned rice vinegar
- 1 teaspoon crushed red pepper
- ½ cup honey
- 2 tablespoons soy sauce
- 2 scallions, thinly sliced

1. Preheat the broiler and set a rack in the center of the oven. In a large bowl, toss the chicken wings with the olive oil and season with salt and pepper. Arrange the wings on a wire rack set over a large, sturdy baking sheet. Broil for 45 to 50 minutes, turning once or twice, until the wings are cooked through and crisp.

2. Meanwhile, in a small saucepan, combine the vinegar and crushed red pepper and simmer for 1 minute. Let cool, then whisk in the honey and soy sauce.

3. In a large bowl, carefully toss the chicken wings with the honey-soy mixture. Transfer the wings to a platter, sprinkle with the scallions and serve.

**WINE** Supple, blackberry-rich Merlot: 2007 Estancia Central Coast.



Broiling chicken wings like these honey-glazed ones makes them almost as crisp as the deep-fried kind.

# HOMEMADE HONEY

The newest hotel guests are bees, staying in apiaries on the property and making honey for hotel restaurants. At Carmel Valley Ranch in California, “Guests do everything from operating the smoker to doing hive checks,” says beekeeper John Russo (see photos, opposite). Carmel Valley chef Tim Wood’s honeyed chicken wings (above) honor that hard work.