

42 RECIPES FROM OUR TOP CHEFS

bon appétit

SEPTEMBER 2012

Cook like a pro...while eating healthy!
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Pigging out in the country's coolest food city.
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SPECTACULAR

The BEST NEW RESTAURANTS IN AMERICA

Make your reservations today!

Holy pastrami. The Jewish deli is back.
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Wolfgang Puck lays it on the table
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Wait!
A cocktail made with charcoal?
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Now Serving

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IN MINNEAPOLIS

200 ••••• 24

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CARAMELIZED CHOCOLATE CAKE

THE BACHELOR FARMER & MARVEL BAR

MINNEAPOLIS, MN

Meet the bartender on a mission to bring **THE ARTISANAL COCKTAIL** back down to earth

Bartender Pip Hanson infuses his Lincoln County cocktail with charcoal for a smoky note. Wish we'd thought of that.

● **Four thousand two hundred and eighty miles** from the avant-garde kitchens of Copenhagen, there's a different Scandinavian style going down. At the Bachelor Farmer (fans of NPR's *Prairie Home Companion* will get the reference), you won't find foraged moss or edible dirt, but rather stellar, contemporary riffs on traditional dishes like meatballs with lingonberries and mashed potatoes. But I didn't fly to Minneapolis just for the food. Any meal here should start (and, frankly, end) with a visit downstairs to Pip Hanson and the stripped-down cocktails he shakes up at Marvel Bar, a kind of Nordic speakeasy located below its sister restaurant. From the moment I spotted the pegboard hung with all kinds of cocktail gadgets and tools behind the bar, I knew the guy was serious about his drinks. Turns out he's serious about his ice, too: Hanson uses only pure, dense ice sculptors' ice, which he hand-chips using a classic Japanese technique. It's a small detail, but it makes a difference in many of his creations, including the Tomas Collins (think Tom Collins with aquavit and pickle brine) and the crazy-sounding but delicious Lincoln County, which is basically a whiskey Negroni steeped over lump charcoal to add an alluring smoky quality. And unlike many of his fellow bartenders, Hanson has a light touch when it comes to garnishes, bitters, and presentation. Why gild the lily when the drinks are already this good? —A.K.

The Bachelor Farmer and Marvel Bar 50 North Second Avenue / 612-206-3920 / thebachelorfarmer.com / 612-206-3929 / marvelbar.com

LINCOLN COUNTY

30 SERVINGS Marrying a prebatched Boulevardier with lump charcoal for an extended period of time creates a smooth mellowness and a wisp of smokiness. Don't let the large batch intimidate you; store it covered in a dark area at room temperature and the mixture will last at least a year, though we're guessing it will disappear much more quickly.

Mix **4 ½ cups 100-proof bourbon**, **2 ½ cups Campari**, **1 ½ cups Carpano Antica Formula Vermouth**, and **1 lb. 100% natural hardwood lump charcoal** (no chemicals or accelerants; broken into 1" pieces with a cleaver or large knife) in a large jar. Cover and let stand in a cool, dark place for 10 days. Strain through a coffee filter into another large jar or pitcher; repeat until mixture is sediment-free (use a clean filter each time you strain, about 3 times). Return to jar. Cover.

Fill a large glass with ice cubes and add ¼ cup strained cocktail mixture. Stir until outside of glass is very cold. Strain into a coupe or Martini glass.

You Bitter? You Bet

➔ **Bartenders are increasingly reaching for amaro as a key cocktail ingredient.**

This group of spirits and liqueurs can be citrusy, woody, herbal, or just plain medicinal (*amaro* is Italian for “bitter”). Traditionally brought out for an end-of-meal *digestivo*, the ornately labeled bottles (reason alone to explore them) have moved from the back of the shelf to center stage. *Amaro* is being mixed with every spirit imaginable to create a whole new category of cocktails—and we couldn’t be happier. If you’re new to the game, **Amaro Nonino Quintessentia** (shown at right), with its notes of bitter orange and cola, is an ideal gateway pour. Here are four of our favorite places to find *amaro*-based drinks.

—BRAD THOMAS PARSONS

**AMARO NONINO
QUINTESENTIA**
\$40; klwines.com



THE CHANDELIER

Las Vegas

> *Romeo and Juliet* plays out on the Las Vegas Strip with the **Capulet** and the **Montague**, two star-crossed cocktails that spotlight the bittersweet romance of *amaro*.



AMOR Y AMARGO

New York

> For a choose-your-own-adventure experience, select either gin or tequila as the base spirit for your **White Negroni**, which is rounded out with Bittermens Amère Sauvage liqueur.



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Decatur, GA

> The **Grade “B” Sour** (featuring bourbon, grade B maple syrup, and Amaro Ciociaro) filters the spirit of Italy through the lens of the South.



THE WOODSMAN TAVERN

Portland, OR

> Barman Evan Zimmerman brings a Pacific Northwest flavor to his **Minor Threat** cocktail, infusing Cynar with Stumptown coffee beans still warm from the roaster.

photograph by
**JONATHAN
KAMBOURIS**

