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The Reading List

New must-reads for food lovers. BY KIMBERLY Y. MASIBAY

Down South

Bourbon, Pork, Gulf Shrimp & Second Helpings of Everything

By Donald Link with Paula Disbrowe (Clarkson Potter, \$35)

This glorious cookbook by James Beard Award-winning chef Donald Link is a celebration of the South. A Louisiana native, Link is the man behind some of New Orleans's top restaurants (Herbsaint, Cochon, Pêche Seafood Grill) and has the inside scoop on where to find the best vittles the South has to offer. With this book (his second), he invites readers to join him on a festive, intimate tasting tour in which he reveals and revels in the region's traditions, ingredients, beloved dishes, and cooking techniques. But not all of the 100 recipes he includes are Southern classics. While you'll find recipes for shrimp roulade, red beans and rice, and country ham and biscuits, there are plenty more idiosyncratic dishes here, too. In his take on carbonara, a signature dish at Herbsaint, he poaches and then fries the egg and uses uncured pork jowl, a Southern staple, in place of the Italian cured version. And while some of the recipes come across as a little chef-y (why must I use guinea hen and not chicken in my gumbo?), what comes through loud and clear is the region's laid-back vibe, where it seems there's always more than enough for everyone to have seconds.



RECIPES TRIED

Beef Short Rib Sugo, p. 136 In this unfussy, slow-cooked stew, short ribs roast in the oven for an hour before simmering on top of the stove with broth, wine, tomatoes, and oregano until the meat is meltingly tender and your home deliciously aromatic.

Southern Bruschetta, p. 47 Crisp, salty bacon and diced ripe tomato get spooned onto toast slathered with herb-infused mayo. Super simple but couldn't be better.

Kimberly Y. Masibay is a Fine Cooking contributing editor.

FROM OUR CONTRIBUTORS (AND OUR PUBLISHER)



A former chief editor of this magazine, Susie Middleton is an amazing cook, and her many recipes published in *Fine Cooking* are always reader

(and staff) favorites. The 125 recipes for salads, soups, side dishes, main courses, and desserts that she presents in *Fresh From The Farm* (The Taunton Press; \$28) feature the vegetables and fruits she grows on her Martha's Vineyard farm, and are organized by the growing season. But Susie is

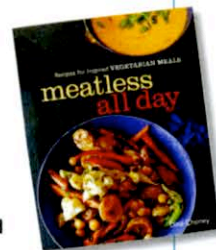
also a gifted writer, and beyond the recipes, this book offers the story of how she left the corporate world and her New York City suburb for a new life, which included falling in love with Roy, a carpenter on the island. Her story runs down the outside margins of the pages in skinny columns that literally frame the book and compel you to keep reading. Much of it focuses on what it takes to work a farm and run a farm stand—lots of hard, dirty work and a sense of humor, apparently. Turn to the back of the book, and you'll find Roy's designs for a farm stand, a chicken coop, a seed-starting shelving rack, and a raised bed with hoops. If that, plus recipes

like grill-roasted fingerling potatoes with fresh corn vinaigrette, doesn't make you want to run out and start tilling the soil, the gorgeous photos of the farm, the animals, and Susie's creations most certainly will. Or, at the very least, they'll get you to pull over the next time you come upon a farm stand like Susie's.

Despite its title, Dina Cheney's *Meatless All Day* (The Taunton Press; \$19.95) is not just for vegetarians, but for anyone who enjoys full-flavored food for breakfast, lunch, and dinner. The 85 recipes feature what Dina calls "power ingredients" (45 of them) that

deliver satisfying umami flavor, "meaty" texture, or both. Obvious choices include soy sauce, nuts, tofu, and mushrooms, but plenty of less intuitive ingredients make the list, such as avocados, bread cubes, and black tea. You'll find the regulars of the vegetarian repertoire here (stuffed squash, veggie burgers), but their flavor profiles intrigue: Her black bean burgers are topped with a grilled mango and lime mayonnaise—yum!

—the editors



For recipes from these cookbooks, visit FineCooking.com/extras.