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SURF'S UP
HIGH-STYLE
BEACH SHACKS

C the Menu



Sweet Corn Chowder



Seared Sea Bass



Cucumber Gazpacho



Iced Nougat with Honey and Figs



Plum Tomato Soup

Savoring Summer

In *The Summertime Anytime Cookbook*, **Dana Slatkin** captures the beachside splendor served-up at her family's Santa Monica resort, *Shutters on the Beach*



Poolside refreshments



She may have earned her chops at Michelin-starred kitchens in France, but Dana Slatkin doesn't own a KitchenAid mixer. And she intends to keep it that way. "I'm content to beat eggs by hand," confesses the native Angeleno. "It's not about the gadgets."

The chef and food consultant, whose in-demand cooking classes are held at her Holmby Hills residence, lives to entertain. Her first book, *The Summertime Anytime Cookbook* (\$32.50; Clarkson Potter)—inspired by the shoreline setting of her husband and brother's landmark hotel, Shutters on the Beach—hits stores May 13th.

"The book was written as a response to the pressure to be this ideal domestic goddess," explains the mother of three. And she's right—entertaining in the Shutters style has little to do with exquisitely printed letterpress invitations. "Luxury means having time. The best part is traipsing around from store to store, a few days before a party, to collect the right ingredients."

C spoke with this chef-turned-tastemaker about creating chic meals with breezy elegance: **C** *How do you go about planning a dinner party?* **DS** Other than Friday night dinner and Tuesday evenings with my mother-in-law, I never plan anything too far in advance. The more elaborate the invitation, the more you set yourself up for high expectations. **C** *How would you characterize your entertaining aesthetic?* **DS** I like family-style, casual and convivial. I like to use servingware collected over the years.

Avocado Tartar Sauce



C *What's your current food fascination?* **DS** I've been experimenting with deep-frying—especially with grapeseed and peanut oil for flavor. There's nothing better than sweet potato fries! **C** *Favorite party beverage?* **DS** A nonalcoholic pomegranate mojito. It got me through all three pregnancies. **C** *The freshest way to serve summer seafood?* **DS** While it may sound odd to combine fish and hot soup, a saffron broth with fresh fish is simple and light—and the color is so sunny. **C** *What's the easiest dessert for a chilly night?*

DS Indoor s'mores are a nostalgic favorite at Shutters. We sprinkle them with sea salt and use giant fluffy marshmallows. **C** *Are there beachy basics you can't live without?* **DS** Avocado tartar sauce and oven-dried tomatoes add an unexpected gourmet

twist. **C** *Why do you love cooking?* **DS** It's simple and soulful. And I'm only as good as my last meal. •

SIMPLY SAVORY
Like this Seared Tuna Niçoise, Slatkin's dishes are about ease and elegance. See recipe on page 124.



MENU PLANNER

Dana Slatkin maps out perfect pairings for four summer meals in California. (All recipes from *The Summertime Anytime Cookbook*.)

SUNNY DAYS

- Pomegranate Mojitos
- Seared Tuna Salad Niçoise
- Iced Nougat, Honey and Figs

BALMY NIGHTS

- Ciabatta with Fresh Potato and Ricotta Cheese
- Seared Salmon with Artichokes and Light Saffron Broth
- Sweet Potato Fries

MISTY MORNINGS

- Beach Granola
- Breakfast Courier Potatoes
- Lemon-Ricotta Pancakes

CLOUDY DAYS

- Sweet Corn Chowder with Cumin and Cilantro
- Roasted Rack of Lamb with Sun-Dried Cherry Sauce
- Peach-Blackberry Crumble

Audrey, Blake and Dana Slatkin



Pomegranate Mojito



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