

# bon appétit

WHAT TO  
COOK ON  
**VALENTINE'S  
DAY**  
P. 20

## Pie for Dinner



Warm up with this caramelized garlic and cheddar tart P. 70

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THE  
FOOD  
LOVER'S  
GUIDE  
TO THE  
**SUPER  
BOWL**

P. 72



- 1ST QUARTER -

# DRINK UP

The Super Bowl just screams beer (must be the ads talking). But which one? Go with easy-drinking cans from craft breweries, like these picks from **Christian DeBenedetti** of Wolves & People Farmhouse Brewery. Most important: Keep it plentiful.

**1**  
**Narragansett Lager**

Narragansett Brewing Co., Providence, RI  
"Throwback 'pre-Prohibition'-style lager (i.e., with corn added) that satisfies taste buds without overdoing it on the hops."

**2**  
**Shift Pale Lager**

New Belgium, Fort Collins, CO  
"The makers of many experimental brews nail it with this citrusy lager."

**3**  
**Bikini Beer**

Evil Twin, Hinnerup, Denmark  
"A sort of stripped-down India Pale Ale, this is a grapefruit and surprisingly complex low-alcohol brew."

**4**  
**Keeper American Pils**

Mikkeller, Denmark  
"A tangy take on German Pilsner that's a lot more lemony than most light beers you've tasted. Read: refreshing."

**5**  
**Bitter American**

21st Amendment, Berkeley, CA  
"This session-style American pale ale is 4.4% alcohol-by-volume, with just the right amount of bitter hoppiness."

**6**  
**329 Days of Sun Lager**

Golden Road Brewing, Los Angeles  
"It's crisp, bright, and supremely chuggable."



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If you've got room in your fridge for beer, you didn't make enough food. So lay down a towel in your living room, plop down a cooler, and try to keep track of how many you've had.



**02**  
**SERVE A PITCHER-PERFECT DRINK**

Sure, it's a school night, but you know what? It's a party, which is why I'm going with this spicy grapefruit cocktail. Bonus: Over time, the ice dilutes the drink, so you can keep sipping well into the fourth quarter. At least that's what I'm telling myself. —*Claire Saffitz*, associate food editor

**Spicy Bourbon-Citrus Cocktail**  
Combine 5 Fresno chiles, halved lengthwise, and one 750 ml bottle bourbon in a pitcher; let stand 30 minutes. Fish out chiles and add 1¼ cups dry vermouth, 1¼ cups fresh grapefruit juice, 1 cup fresh lime juice, and 1 cup simple syrup; chill until cold. Add a few lime wheels and a whole chile to pitcher just before serving. Serve in rocks glasses filled with ice.  
**DO AHEAD:** Cocktail can be mixed 3 hours ahead. Keep chilled. *Makes 16*