

FOOD & WINE

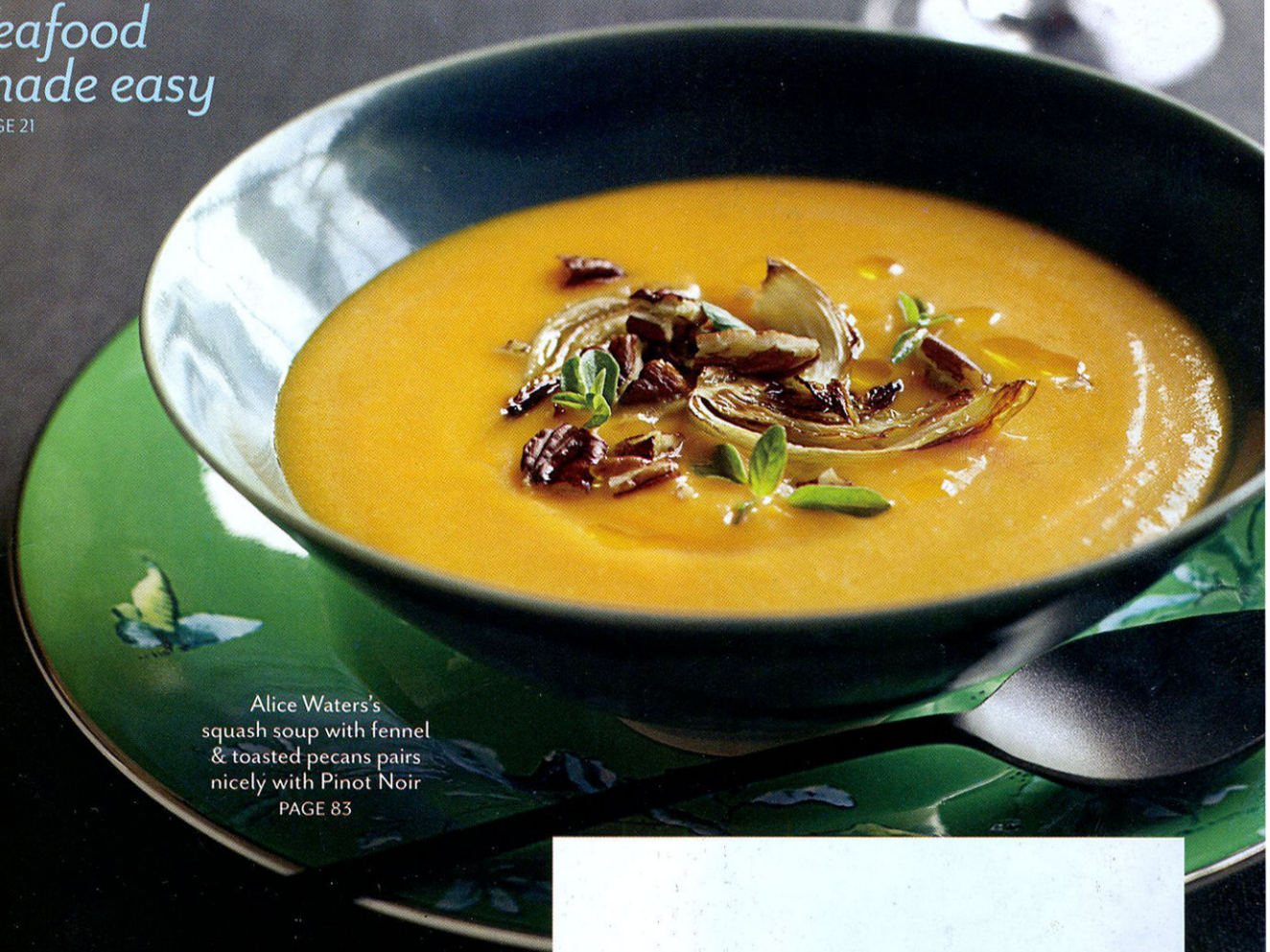
FEBRUARY 2012

Star Chefs' DREAM RECIPES

SOUP, STEW, PASTA, CHILI & MORE

*Sustainable
seafood
made easy*

PAGE 21



Alice Waters's
squash soup with fennel
& toasted pecans pairs
nicely with Pinot Noir

PAGE 83

*America's best
undiscovered wines*

PAGE 76

WWW.FOODANDWINE.COM \$4.99

Sommeliers' Pairings



WOOD-ROASTED FISH

A tannic red works well with smoky roasted fish. Eric Larkee of Michael's Genuine in Miami often serves the 2009 Casa E. di Mirafiore Langhe Nebbiolo with whole fish dishes that have been cooked in the restaurant's wood-burning oven.



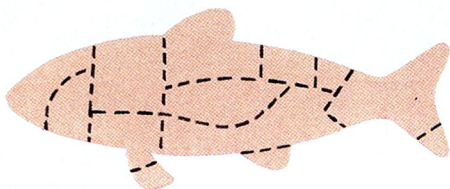
BUTTERY SEAFOOD

A buttery white is a natural for New England classics like lobster rolls. Tom Schlesinger-Guidelli of Boston's Island Creek Oyster Bar likes the 2008 Nino Negri Vendemmia Ca'Brione Terrazze Retiche di Sondrio, a white blend from Lombardy.



SPICY ASIAN

"My go-to is the 2010 Dr. F. Weins Prüm Estate Riesling," says Chuck Furuya of Hawaii's D.K. Restaurant group. "It's like biting into a cold slice of pineapple; it counters salt and spice and cools the palate."



RECIPE

buttery crab bread pudding

ACTIVE: 25 MIN; TOTAL: 1 HR 15 MIN
8 SERVINGS

In this recipe from the new *River Cottage Fish Book*, chef Hugh Fearnley-Whittingstall layers baguette and lump crabmeat, then pours custard on top.

- 10 ounces lump crabmeat, picked over
- 1 tablespoon finely chopped parsley
- 1 tablespoon finely chopped chives
- 2 teaspoons fresh lemon juice
- Pinch of cayenne pepper
- Kosher salt and freshly ground pepper
- 1 stick unsalted butter, softened, plus more for greasing the dish
- One 24-inch day-old baguette—ends trimmed, bread cut into ¾-inch slices
- 4 large eggs
- 1 cup milk
- 1 cup half-and-half

1. Preheat the oven to 350° and butter a 9-by-13-inch ceramic baking dish. In a medium bowl, toss the crabmeat with the parsley, chives, lemon juice and cayenne. Season with salt and black pepper.
2. Butter each baguette slice and stand up the slices in the prepared baking dish. Using a spoon, tuck the crab mixture evenly between the slices of bread.
3. In a bowl, whisk the eggs with the milk, half-and-half, 1 teaspoon of salt and ½ teaspoon of black pepper. Pour the custard evenly over the bread and let stand for 10 minutes.
4. Bake the bread pudding for 30 minutes, until the top is lightly browned and the custard is set. Let stand for 10 minutes before serving.

WINE Concentrated white Burgundy: 2009 *Domaine de la Cadette La Châteline.*



“In the kitchen, we respect fish the same way we respect pig, by using the whole thing. For instance, we make fish headcheese, because there’s so much natural gelatin in fish heads. Sometimes our charcuterie board is entirely fish; we’ll put out a bluefish pâté, dogfish pastrami and bass headcheese. And if you deep-fry monkfish skin, it’s just like pork cracklings.”

—Chef Richard Garcia of 606 Congress in Boston