

FOOD & WINE

JUNE 2012

BEST NEW GRILLING RECIPES

*from easy make-ahead dishes
to amazing party ideas*

Best grilling tools & techniques

*How to find great
wines under \$15*

Balsamic-marinated
flank steak and a
Portuguese red wine
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plus
Summer's
biggest
cocktail
trends

\$10,000
dream
kitchen
giveaway

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MIXOLOGISTS ON THE MOVE

Five US bar openings starring some of the world's top drink innovators.



RYAN MAGARIAN

He's a co-creator of Aviation Gin; now he's making drinks at **Portland, OR's** pizza-cocktail bar, *Oven and Shaker*. ovenandshaker.com.



MISTY KALKOFEN

Strong, stirred drinks (all \$10) are Kalkofen's specialty at **Brick & Mortar** in **Cambridge, MA**. brickandmortarbar.com.



ROMÉE DE GORAINOFF

The Parisian mixologist has opened a new outpost of his **Experimental Cocktail Club** in **Manhattan**. experimentalcocktailclubny.com.



JAMIE BOUDREAU

The journeyman **Seattle** bartender finally has his own place, **Canon**, which specializes in whiskey drinks. canonseattle.com.



JACKSON CANNON

Long at **Boston's** *Eastern Standard*, Cannon's new lounge, **The Hawthorne**, is just next door. thehawthornebar.com.

BEST BAR FOOD

double cheeseburgers with caramelized onions

Chef Ron Boyd serves this over-the-top bar burger at **Daniel Patterson's** new restaurant *Plum*, in **Oakland, CA**.

⌚ TOTAL: 45 MIN • 6 SERVINGS

- | | |
|--------------------------------------|---|
| 2 tablespoons unsalted butter | 1 tablespoon chopped flat-leaf parsley |
| 1 sweet onion, thinly sliced | 6 ounces shredded Gruyère cheese |
| Salt and freshly ground black pepper | 6 ounces shredded sharp cheddar cheese |
| ½ cup mayonnaise | 3 pounds ground beef chuck, shaped into twelve ½-inch-thick patties |
| 1 tablespoon fresh lemon juice | Toasted brioche buns, bread-and-butter pickles, shredded lettuce, for serving |
| 1 small garlic clove, mashed | |
| 1½ teaspoons smoked paprika | |
| ½ teaspoon cayenne pepper | |
| ¼ cup extra-virgin olive oil | |
| 1 tablespoon chopped cornichons | |

1. In a skillet, melt the butter. Add the onion, cover and cook over moderately low heat, stirring, until softened, 15 minutes. Uncover and cook over moderate heat, stirring, until the onion is caramelized, 20 minutes; add water if necessary to keep the onion from burning. Season with salt and pepper.
2. In a small bowl, whisk the mayonnaise with the lemon juice, garlic, paprika and cayenne. In a steady stream, whisk in the olive oil and season with salt and pepper. Fold in the cornichons and parsley.
3. Heat a griddle. In a bowl, mix the Gruyère and cheddar. Season the patties with salt and pepper and cook over high heat for 2 minutes. Flip the burgers and top with the mixed cheeses. Carefully cover the burgers with a large inverted roasting pan and cook for 2 minutes longer, until medium-rare and the cheese is melted.
4. Spread the paprika mayonnaise on the bottom halves of the buns and stack 2 patties on each. Top with the onions, pickles and lettuce and serve. ●

GOOEY COMBO
A mix of shredded cheddar and Gruyère top this juicy burger.

