

46 DELICIOUS RECIPES FROM AROUND THE GLOBE

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TRAVEL EDITION

2 Pickled Peppercorns

Why are we so obsessed with pickled peppercorns, the gorgeous berries from an unripe pepper plant that have been pickled in a vinegary brine? Because their distinct notes of salt, acid, and warm spice make them perfect for any dish that begs for a piquant tang, whether it's a French *beurre blanc* sauce or a rich Thai curry. **P**

3 Nobuyoshi Araki: The Banquet

When photographer Nobuyoshi Araki's wife, Yoko, was diagnosed with a terminal illness that left her with little time to live, he began to document their meals together, shooting each dish that they shared. The resulting photographs, published in Japan in 1993 as *Shokujū*, have been repackaged for English-speaking audiences as *Nobuyoshi Araki: The Banquet* (Errata Editions, 2012). The book contains some of the most powerful food photography we've ever seen. The dishes, shot close up, are messy and graphic, at times more evocative of human bodies—flesh, blood, and hair—than of food. Charged with erotic energy and a sense of loss, the images are vivid, unsettling, and unforgettable.



4 Amaya's Taco Village

In 1976, when Robert Amaya opened up shop in Austin, Texas, all he had was a range and a skillet, so he specialized in tacos fried to order. At Amaya's Taco Village (5804 Interstate 35; 512/458-2537; amayastacovillage.com), the fresh masa "crispy tacos"—kin to San Antonio's fried "puffy tacos"—are griddled first and then deep-fried. Crispy outside, chewy inside, and stuffed with any number of fillings—spicy ground beef, juicy chicken, mouthwatering marinated steak—they're simply amazing. —Robb Walsh

5 Island Creek Oyster Bar Biscuits

The buttermilk biscuit at Island Creek Oyster Bar in Boston (500 Commonwealth Avenue; 617/532-5300; islandcreekoysterbar.com) is a showstopper: a mammoth, piping-hot slab, its crisp crust enclosing a fluffy interior with a lactic tang. Better yet, the whole thing is dripping with a honey, butter, and rosemary glaze whose salty-sweet, piney herbaceousness makes us swoon. (See page 78 for a recipe.)

6 Cape Cod Commercial Hook Fishermen's Association

Some of the best fish we've ever eaten is caught by this group of 1,000 or so New England fishermen, all of whom we count among our heroes. Formed in 1991 in response to the depletion of marine



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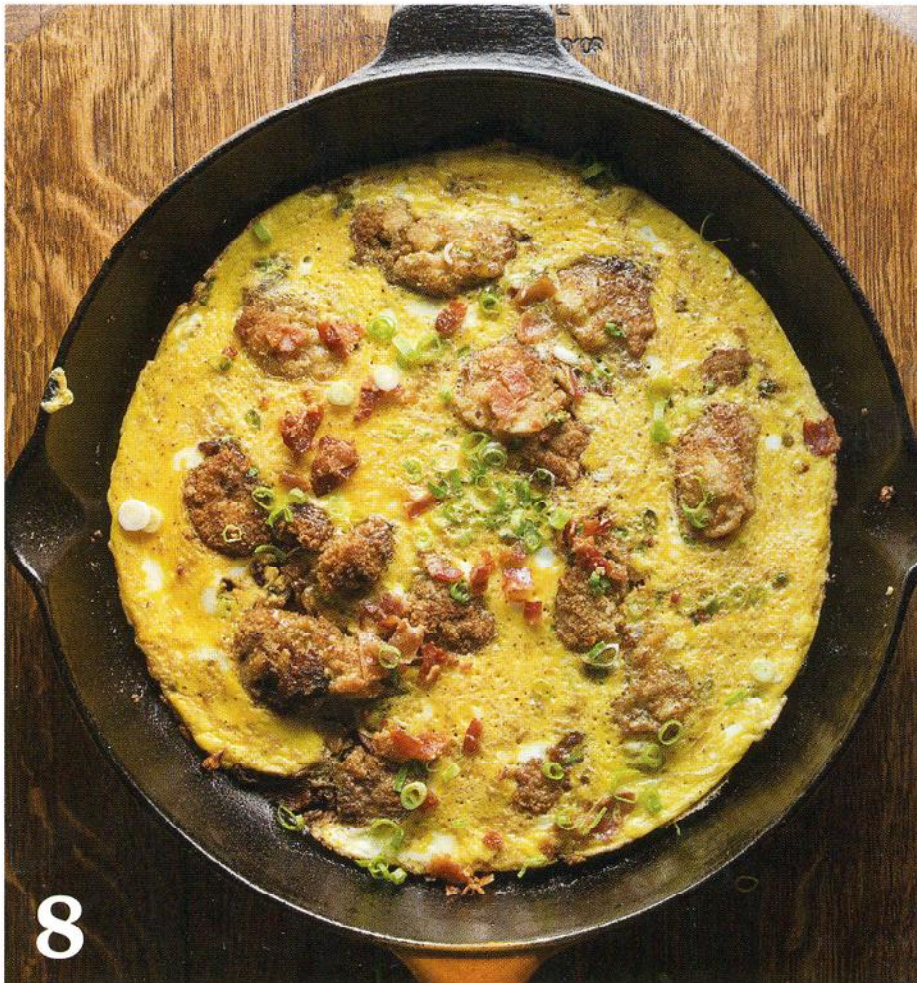
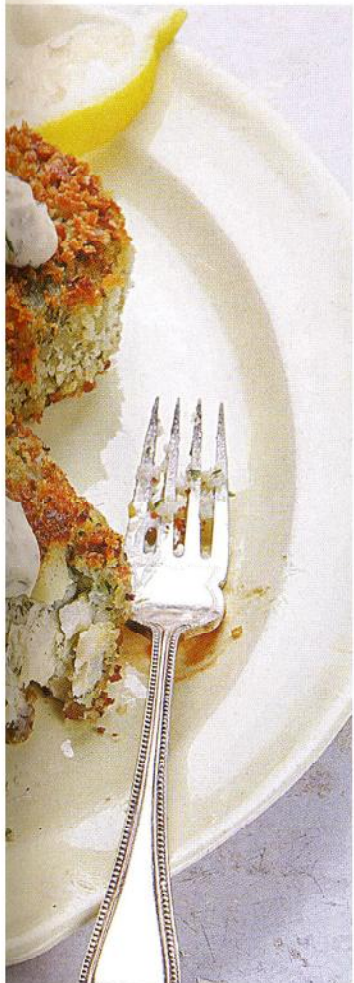
GÖLLES RASPBERRY VINEGAR

Austrian *schnaps* producer Alois Gölles ferments just-pressed peak-season fruit into some of the most delicious vinegar we've ever tasted, achieving a heady fresh-berry aroma and a rich flavor poised between sweet and sharp. We love this magenta-hued elixir blended into a marinade for pork or duck, mixed with seltzer for a tangy drink, and whisked into a dressing, which we drizzle over frisée for a perfectly balanced salad. **P**





life due to overfishing in northeastern United States waters, the Cape Cod Commercial Hook Fishermen's Association has demonstrated that it's possible to bring home high-quality cod and haddock while still protecting the species. Instead of using wasteful methods such as massive-net trawling, the members fish with hooks, lines, and smaller nets. All by-catch, or unwanted fish, is released alive. Unlike industrial trawlers, which can stay at sea for up to a week, the Hook Fishermen deliver fish to port fresh. The group has also lobbied for stronger monitoring of catches nationwide, cooperated with scientists and educators to support healthy oceans, and helped revamp the way the region's fishing is regulated. Best of all is the quality of its catch, which we recently enjoyed in sweet, meaty, fluffy white haddock cakes. (See page 80 for a recipe.)



8
Hangtown Fry
Placerville, California—known during the Gold Rush as Hangtown for its off-swinging noose—lays claim to this incomparable scramble in which plump, fresh oysters are lightly breaded, then pan-fried in bacon drippings, and tossed with beaten eggs, bacon, and a splash of Tabasco. (See page 81 for recipe). Some say the Hangtown fry, comprised of what were considered edible luxuries in the 1890s mining town, was dreamed up by a panhandler after striking it rich; others say it was the final meal of a condemned man. Either way, it's one of the finest legacies of the Old West.

Honey Buttermilk Biscuits

MAKES 6 LARGE BISCUITS

Chef Jeremy Sewall of the Island Creek Oyster Bar in Boston shared with us his secret for his excellent biscuits (pictured on page 15): Use grated frozen butter in the batter to prevent the dough from getting overworked and tough.

- 5 cups flour
- 1 tbsp. kosher salt
- 5 tbsp. sugar
- 1 tbsp. baking powder
- 16 tbsp. unsalted butter, frozen
- 1¾ cups buttermilk
- 2 tbsp. honey
- 1 tbsp. rosemary, finely chopped

1 Heat oven to 400°. Whisk flour, salt, sugar, and baking powder in a bowl. Using a box grater, grate 10 tbsp. butter into flour mixture, and gently mix with your hands. Add buttermilk, and gently fold to combine to form a soft dough.

2 Turn dough onto a floured surface; pat into an 8" x 6" square (about 2" thick). Cut into 6 squares; place 3" apart on a parchment paper-lined baking sheet. Bake until puffed and cooked through, about 20 minutes. Melt remaining butter in a small pan; mix with the honey and rosemary. Brush over hot biscuits; return to oven until golden brown, about 10 minutes more.