

FOOD & WINE

AUGUST 2009

local
flavors
summer's
best recipes

tomatoes
at their peak
*from salads to
fresh sauces*



*Simple recipes from the
south of France:
Salad Niçoise with a rosé
RECIPE P. 82*

light wines for summer



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PERFECT

summer

PARTIES

Not every summer get-together has to be a backyard barbecue. F&W presents 10 playful new ideas for summer entertaining, inspired by everything from folk festivals to bikinis.

PRODUCED BY KATE HEDDINGS RECIPES BY THE F&W TEST KITCHEN
PHOTOGRAPHS BY QUENTIN BACON



BUBBLE PARTY

BUBBLY DRINKS IN ALL THEIR FORMS, FROM SPARKLING WINE TO FIZZY GINGER BEER, INSPIRE THIS EFFERVESCENT PARTY. PAIR THEM WITH A COOL VIETNAMESE-STYLE NOODLE SALAD TOSSED IN A BRIGHT (AND FAT-FREE) CITRUS DRESSING.



RICE-NOODLE SALAD WITH CHICKEN AND HERBS

ACTIVE: 30 MIN; TOTAL: 40 MIN • 4 TO 6 SERVINGS

- | | | |
|--|--|---|
| ½ POUND DRIED RICE NOODLES,
ABOUT ¼ INCH WIDE | ¼ CUP PLUS 1 TABLESPOON
ASIAN FISH SAUCE | ½ POUND COOKED CHICKEN,
CUT INTO LONG STRIPS |
| ¾ CUP FRESH GRAPEFRUIT JUICE | ½ POUND CABBAGE, FINELY SHREDDED
(4 CUPS) | ½ CUP CHOPPED CILANTRO |
| 2 LARGE GARLIC CLOVES, MINCED | 3 LARGE SCALLIONS, THINLY SLICED | ¼ CUP CHOPPED MINT |
| 2 TABLESPOONS SUGAR | | SRIRACHA, FOR SERVING |

1. In a bowl, cover the noodles with cold water and let stand until pliable, 25 minutes. Drain. Bring a saucepan of water to a boil. Add the noodles and cook, stirring, until al dente, 1 minute. Drain the noodles in a colander and return them to the pan. Fill the saucepan with cold water and swish the noodles around. Drain and swish the noodles 2 more times. Drain the noodles in the colander, lifting and tossing, until dry.

2. In a small bowl, stir the grapefruit juice with the garlic, sugar and fish sauce until the sugar is dissolved.

3. In a large bowl, toss the rice noodles with the shredded cabbage and scallions. Add the dressing and toss well. Add the chicken, cilantro and mint and toss. Serve right away, passing Sriracha sauce at the table. —*Marcia Kiesel*
MAKE AHEAD The dressing can be refrigerated overnight.



WE ♥ JULIA PARTY

TO CELEBRATE THE NEW FILM *JULIE & JULIA*, STARRING AMY ADAMS AS BLOGGER JULIE POWELL AND MERYL STREEP AS JULIA CHILD, THROW A COOKING PARTY FEATURING ONE OF THE AMAZING MATRIARCH'S FAVORITE FOODS: QUICHE.

the recipe

BACON-AND-LEEK QUICHE

ACTIVE: 45 MIN; TOTAL: 2 HR 30 MIN • MAKES TWO 10-INCH TARTS

CRUST

- 2½ CUPS ALL-PURPOSE FLOUR,
PLUS MORE FOR DUSTING
- ½ TEASPOON SALT
- 1½ STICKS COLD UNSALTED
BUTTER, CUBED
- 1 LARGE EGG YOLK
- ¼ CUP PLUS 3 TABLESPOONS ICE WATER

FILLING

- 1 POUND THICKLY SLICED BACON,
CUT INTO ½-INCH DICE

- 3 LARGE LEEKS, WHITE AND TENDER
GREEN PARTS ONLY, THINLY SLICED
- 1 TEASPOON CHOPPED THYME LEAVES
- SALT AND FRESHLY GROUND
WHITE PEPPER
- 8 OUNCES CAVE-AGED GRUYÈRE
CHEESE, SHREDDED
- 4 LARGE EGGS
- 2 LARGE EGG YOLKS
- 2½ CUPS HEAVY CREAM OR
HALF-AND-HALF

1. **MAKE THE CRUST:** In a food processor, pulse the 2½ cups of flour with the salt. Add the butter and pulse until it is the size of small peas. Add the egg yolk and ice water and pulse until the pastry is moistened. Turn the pastry out onto a floured work surface and knead 2 or 3 times, just until smooth. Pat the pastry into 2 disks, wrap in plastic and refrigerate until firm, about 20 minutes.

2. Preheat the oven to 375°. On a floured surface, roll 1 disk of the pastry to a 12-inch round. Ease the pastry into a 10-inch fluted tart pan with a removable bottom without stretching. Trim the excess and use it to patch any holes. Refrigerate the tart shell for 10 minutes. Repeat with the remaining pastry.

3. Line the tart shells with foil and fill with pie weights or dried beans. Bake the tart shells for 30 minutes, just until dry. Remove the foil and pie weights and bake the crusts for about 15 minutes longer, until they are dry and golden. Transfer the tart pans to 2 sturdy baking sheets.

4. **MEANWHILE, MAKE THE FILLING:** In a large skillet, cook the bacon over moderately high heat, stirring, until browned and crisp, about 7 minutes. Drain the bacon, leaving 1 tablespoon of the fat in the pan. Add the leeks and thyme to the skillet, season with salt and white pepper and cook over moderate heat, stirring occasionally, until the leeks are softened but not browned, about 5 minutes. Transfer to a bowl and let cool. Stir in the bacon and cheese.

5. Divide the bacon-and-leek filling between the tart shells. In a bowl, whisk the eggs with the egg yolks and heavy cream. Season lightly with salt and white pepper. Pour the custard into the tart shells and bake for about 30 minutes, rotating the sheet halfway through for even baking, until puffed and lightly browned. Transfer the quiches to a rack and let cool for 15 minutes. Remove the rings, cut the quiches into wedges and serve. —*Grace Parisi*

MAKE AHEAD The quiches can be covered and refrigerated overnight. Reheat the quiches gently before serving.

party favors

Make Julia-themed aprons and tees for guests to wear and keep. (Spreadshirt.com lets you create your own designs.) Some classic Julia quotes:

“If you're afraid of butter, use cream.”

“The only time to eat diet food is while you're waiting for the steak to cook.”

“If cooking is evanescent, well, so is the ballet.”

wine pairing

WINEMAKERS IN BORDEAUX OFTEN BLEND SÉMILLON AND SAUVIGNON BLANC TO PRODUCE LIGHTLY HONEYED, CITRUSY WHITES THAT GO VERY WELL WITH RICH QUICHES LIKE THE BACON-AND-LEEK ONE HERE. LOOK FOR THE FRAGRANT 2007 CLOS FLORIDÈNE GRAVES BLANC OR THE LIGHTLY HERBAL 2006 CHÂTEAU CARBONNIEUX BLANC.



LIFE ITSELF
IS THE PROPER
BINGE

"I was 32 when
I started cooking.
Up until then,
I just ate."