

FOOD & WINE

#FWBNC

COOK LIKE A CHEF

55 RECIPES TO TRY NOW



**MEET THE BEST
NEW CHEFS 2016**
FLIP THIS ISSUE
FOR THE WINNERS



Dill and garlic oil
transform snap peas
into a crazy-good
summer salad.
BEST NEW CHEFS
SECTION,
RECIPE P. 32

JULY 2016

**32 WINES
TO DRINK
THIS
SUMMER**

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**+ RESTAURANT OF
THE YEAR AWARDS**

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HISTORY LESSON

The past comes alive as chefs reinvent storied restaurants. Case in point: Yvonne's (above), which resurrects Boston's beloved Locke-Ober. Here, a time line. yvonnesboston.com.

1862

Luis Ober opens an underground French café, later named Locke-Ober.

1898

The bar team creates the Ward 8, a citrusy whiskey cocktail.

1971

The restaurant begins allowing women in the main dining room.

2001

Lydia Shire becomes the restaurant's first female chef.

2012

Unable to renew a 10-year lease, Locke-Ober closes.

2015

Locke-Ober reopens as a glamorous supper club, Yvonne's.

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BROWN BAGGING IT

It's official: Tweezer food is out. The tastiest snacks F&W's editors have eaten this year arrive at the table in brown paper bags.



FRIED SMELT
Chicago

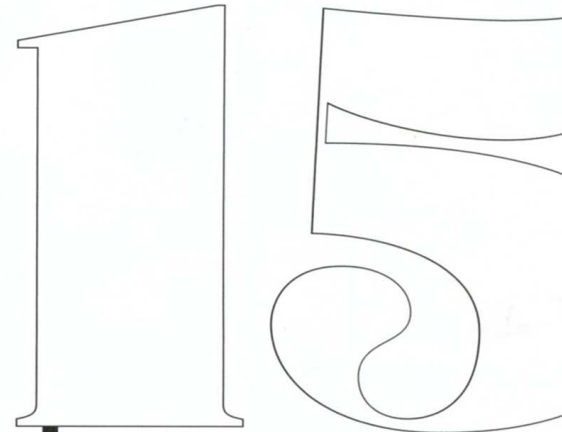
At La Sirena Clandestina, tiny, crispy fried fish come with a spicy grilled serrano chile remoulade on the side for dipping.

CHICKEN WINGS
Charleston

Minero's wings are grilled over charcoal, doused in the bag with Valentina hot sauce and shaken like crazy tableside (above).

POTATO SKINS
Brooklyn

Scooped out and fried, potato "husks" at Glasserie are served in the bag with a dip of stewed fava beans and chickpeas.



BOOK IT NOW

Shy is not how you'd describe chef Eddie Huang, who takes readers to China in his f-bomb-laced memoir *Double Cup Love*. Another uncensored chef, Anthony Bourdain, kicks off a national monologue tour this fall.