

THE CHEF ISSUE

# FOOD & WINE

## SIMPLEST RECIPES

FROM AMERICA'S GREATEST CHEFS



**INTRODUCING  
THE BEST  
NEW CHEFS 2015**  
TURN THIS  
ISSUE OVER TO  
MEET THEM

One of our favorite salads ever combines creamy burrata, sweet peaches and pickled pepper. Have it with a glass of rosé.

BEST NEW CHEFS SECTION, RECIPE P. 12

JULY 2015

**25 ESSENTIAL  
LESSONS FROM  
THE WORLD'S  
BEST COOKING  
TEACHER**

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**SUMMER'S MOST  
REFRESHING WINES**

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# HANDBOOK

Star chef April Bloomfield teaches F&W's Dana Cowin (left) how to pound a lamb chop thin.

This month's "Mastering My Mistakes" menu:

Thin Grilled Lamb Chops (p. 120)

Corn on the Cob with Parsley Butter (p. 120)

Tomato-Feta Salad (p. 118)

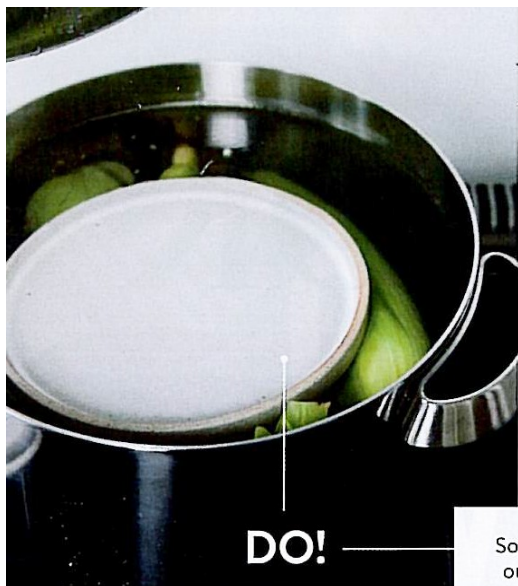
**DO!**

1

I thought I was clever when I wrapped my chops in a layer of plastic before pounding. But it tore! April triples the layers.

# Mastering My Mistakes

Inspired by her new cookbook, *Mastering My Mistakes in the Kitchen*, F&W editor in chief [Dana Cowin](#) makes a simple dinner with guidance from a chef. Her tutor this month: [April Bloomfield](#), the chef at New York City's Spotted Pig and author of *A Girl and Her Greens*.



**DO!**

2

Some corn popped out of the boiling water in my crowded pot. April gracefully dropped a heatproof plate on top to keep the corn submerged.



**DON'T!**

3

After taking the corn out of the pot, I practically burned my fingers trying to strip the soggy husk. April told me to let the corn cool on a rack, then chop off the ends so the husk and silk peel right off.



**DO!**

4

In making the parsley butter for the corn, I didn't understand how soft room-temperature butter gets. It's spoonable!



Bowl by Stak Ceramics.

## Tomato-Feta Salad with Lime and Mint

Total 20 min; Serves 4 to 6

**3 large heirloom tomatoes (2¼ lbs.), each cut into 1-inch wedges**

**1 small red onion, halved and thinly sliced**

**¼ cup extra-virgin olive oil**

**½ tsp. finely grated lime zest plus 3 Tbsp. fresh lime juice**

**1 small garlic clove, minced**

**4 oz. feta cheese, crumbled**

**½ cup lightly packed mint leaves**

**Salt and pepper**

In a large bowl, toss the tomatoes with the onion, olive oil, lime zest, lime juice and garlic. Gently fold in the feta and mint. Season with salt and pepper and fold again. Serve right away.

**WINE** Vibrant, medium-bodied Spanish Albariño: 2014 Condes de Albari.

## POUNDING LAMB CHOPS: MORE LESSONS LEARNED



Judging from how April wields a meat mallet, she'd make a great carpenter. She flexes her arm like a hinge for leverage, then brings the mallet down hard.

I pounded my chops into an uneven wedge trying to avoid the bone. Wrong! Start with the bone, says April, for perfectly flat chops that cook and sear evenly.



5

I cut off the fat encircling the chop, thinking it would make the meat easier to pound, but that's not necessary if you swing hard like April does. It also means tossing away flavor.

**DON'T!**

### Corn on the Cob with Parsley Butter and Parmesan

🕒 Total 30 min; Serves 4 to 6

- 1 stick unsalted butter, softened
- 1 cup lightly packed parsley leaves
- 1 garlic clove, chopped
- Kosher salt
- 4 to 6 ears of corn, in the husk
- Maldon salt
- Grated Parmigiano-Reggiano cheese, for sprinkling
- Lemon wedges, for serving

1. Bring a pot of water to a boil. Meanwhile, in a food processor, pulse the butter with the parsley and garlic until the butter is whipped and the parsley is very finely chopped; scrape down the bowl as needed. Transfer the parsley butter to a small bowl and season with kosher salt.
2. Add the corn and a generous pinch of kosher salt to the boiling water and cook for 8 minutes. Using tongs, transfer the corn to a rack and let cool slightly.
3. Slice off the bottoms of the corn and slide off the husks.

Generously brush the parsley butter all over the corn and sprinkle with Maldon salt and cheese. Serve with lemon wedges.

**MAKE AHEAD** The parsley butter can be refrigerated overnight. Bring to room temperature before using.

### Thin Grilled Lamb Chops with Lemon

🕒 Total 30 min; Serves 4 to 6

- 12 lamb rib chops (2¼ lbs.), frenched (have your butcher do this)
- Salt
- Lemon wedges, for serving

1. On a work surface, wrap each lamb chop in 3 layers of plastic. Using a meat mallet or small saucepan, pound each chop to a ½-inch thickness.

2. Light a grill or preheat a grill pan over high heat. Season the lamb chops all over with salt. Grill over high heat until nicely charred on the bottom, about 2 minutes. Flip the chops and cook until medium rare within, 1 to 2 minutes longer. Transfer to a platter and serve with lemon wedges.

**WINE** Herb-inflected, red-berried Southern French red: 2013 Mas de Gourgonnier Les Baux de Provence.