

# COMFORT FOOD

EASY RECIPES FROM AMERICA'S GREAT CHEFS WINTER 2010

**89 EASY RECIPES FROM 74 GREAT CHEFS**

**EIGHT GREAT MAC 'N' CHEESE RECIPES**

**EASY PIZZA**

**MIX & MATCH GRILLED CHEESE**

**BACON-WRAPPED MEATLOAF**

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A SOURCE INTER

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**WITH RECIPES FROM**

Lidia Bastianich  
Michelle Bernstein

Laurent Tourondel  
Cat Cora

Thomas Keller  
Kerry Simon  
Aarón Sánchez  
Mine Tsai

Charlie Palmer  
Bradley Ogden  
John Besh  
Ingrid Hoffmann

Paula Deen  
Courtney Cox  
Cindy Paulcyn  
Nancy Silverton



1/2 cup shredded Fontina cheese  
1/4 cup freshly grated Parmesan cheese

**Ingredient Tip**

“Consider the polenta recipe a template,” says Michael. “You can substitute any liquid for the cream. Try it with chicken stock, tomato sauce, or vegetable juice.”

1. In a large, heavy saucepan, combine the cream, water, and salt. Bring to a boil over high heat and then reduce the heat to medium.
2. Gradually whisk in the polenta in a slow, steady stream. Whisk until the liquid boils again and the grains are suspended in the liquid. Keep whisking so the polenta doesn't scorch.
3. Once it comes to a simmer, switch to a wooden spoon and stir every few minutes until the polenta is creamy without any hint of grittiness, 15 to 20 minutes. Remove from the heat and stir in the Fontina and the Parmesan cheeses.

**The Chef**

Michael Chiarello has made a career of combining his southern Italian roots with the Napa Valley lifestyle. He co-produces, writes, and hosts the Food Network show *Easy Entertaining With Michael Chiarello*; he hosts *NapaStyle* on the Fine Living channel and the PBS series *Michael Chiarello's Napa*; he has written six cookbooks, and he was a finalist on *Top Chef Masters*, Season 1. Michael was founding chef of Tra Vigne Restaurant in the Napa Valley back in 1986, and he served as executive chef/partner for Tra Vigne and seven other restaurants until 2000. He left to launch his own catalog business and chain of retail stores—aptly called *NapaStyle*—and to launch his own winery, Chiarello Family Vineyards. Michael stepped back into a restaurant kitchen in December 2008, when he opened Bottega Napa Valley in Yountville, California.



**Bernard Guillas & Ron Oliver's MEATLOAF**

**The Dish**

Meatloaf is one of the most classic of all comfort foods, but this version also evokes Old World romance. As Ron Oliver says, “Český Krumlov may be the most beautiful little-known town in Europe. I spent half a day there, but I

wouldn't have minded if it was half my life. The visit was a dream through Germany as I discovered the real magic of Bavaria: beer, pubs, gypsy music, and stories. In this town, the architecture is over the top.

“In a restaurant on the river, which runs through the town, I tried *sekaná*, a meatloaf with smoky flavors—a version that captured the essence of the town and complex flavors.”

**Technique Tip**

Ron Oliver says, “One of our favorite ways to peel tomatoes is to broil them directly over an open flame until the skin chars, in the same way you broil peppers. Remove from heat. When cool enough to handle, peel off. Then cut the tomatoes in half and squeeze out the seeds. Use according to the size called for in the recipe.”

**CZECH REPUBLIC CHICKEN PISTACHIO MEATLOAF**

SERVES 6

- 1/2 tablespoon olive oil
- 12 slices turkey bacon
- 2 pounds ground chicken thigh meat
- 2 cups finely chopped sweet onion
- 1/2 cup grated peeled carrot
- 1/2 cup bread crumbs
- 1/2 cup chicken stock
- 3 large eggs, lightly beaten
- 3 juniper berries, finely chopped
- 2 tablespoons brandy
- 1 teaspoon freshly ground black pepper
- 1 1/2 teaspoons sea salt
- 1/4 teaspoon sweet paprika
- 1/4 teaspoon ground cumin
- 1/4 teaspoon ground star anise
- 3/4 cup chopped sun-dried apricots
- 1/2 cup toasted pistachio nuts
- 2 tablespoons chopped parsley

1. Preheat oven to 350° F. Brush the inside of a terrine dish with olive oil. Line with bacon, allowing bacon to hang over the sides. Refrigerate.
2. Combine remaining ingredients in a large mixing bowl. Pack into the terrine. Fold the overhanging bacon tightly over the top.
3. Cover with plastic wrap then foil. Bake for 45 minutes. Remove foil and plastic. Cook an additional 10 minutes or until internal temperature reaches 160° F.
4. Remove from oven. Let rest 5 minutes, then serve hot with the Tomato Jam and Frisée Salad (see recipes).

**TOMATO JAM**

- 3 pounds vine-ripened tomatoes
- 3 tablespoons extra-virgin olive oil
- 1/4 cup finely julienned peeled ginger root
- 2 tablespoons balsamic vinegar
- Zest and juice of 1 lemon
- 2 tablespoons brown sugar
- 1 tablespoon thyme leaves
- 1 teaspoon sambal chili sauce
- 1 teaspoon sea salt
- 1/2 teaspoon freshly ground black pepper



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This recipe is excerpted from *Flying Pans—Two Chefs, One World* by Bernard Guillas and Ron Oliver, published by Sunbelt Publications, \$35, hardcover, 288 pages, www.twochefsoneworld.com.

1. Peel, seed, and dice tomatoes. Place in a large saucepan and cook over medium heat. Add remaining ingredients. Bring to a simmer. Cook 1 hour or until the mixture reaches jam consistency, stirring occasionally with a wooden spoon. Adjust seasoning. Transfer to a serving dish.

**FRISÉE SALAD**

- 1/2 pound frisée lettuce, inner leaves only, washed and spun dry
- 1 pear, cored, sliced
- 4 ounces aged cheddar cheese, shaved
- 1 tablespoon extra-virgin olive oil
- 1/2 tablespoon red wine vinegar
- Sea salt and freshly ground black pepper, to taste

1. Gently toss the first five ingredients in a serving bowl. Season with salt and pepper.

**The Chefs**

Bernard Guillas and Ron Oliver make a great team. Bernard, a native of Brittany, serves as executive chef of La Jolla Beach and Tennis Club and Marine Bar restaurant in La Jolla, California. Ron serves as the Marine Bar chef de cuisine. Ron has been there for 11 years, Bernard for 16—and they regularly rack up both critics' and local diners' awards for Best Restaurant, Best Chef, and Best Service in San Diego. Bernard and Ron are avid travelers. Between the two of them, they've eaten their way through more than 40 countries. They share their personal travel stories, anecdotes, and cultural discoveries, not to mention more than 100 recipes, in their book, *Flying Pans—Two Chefs, One World*.