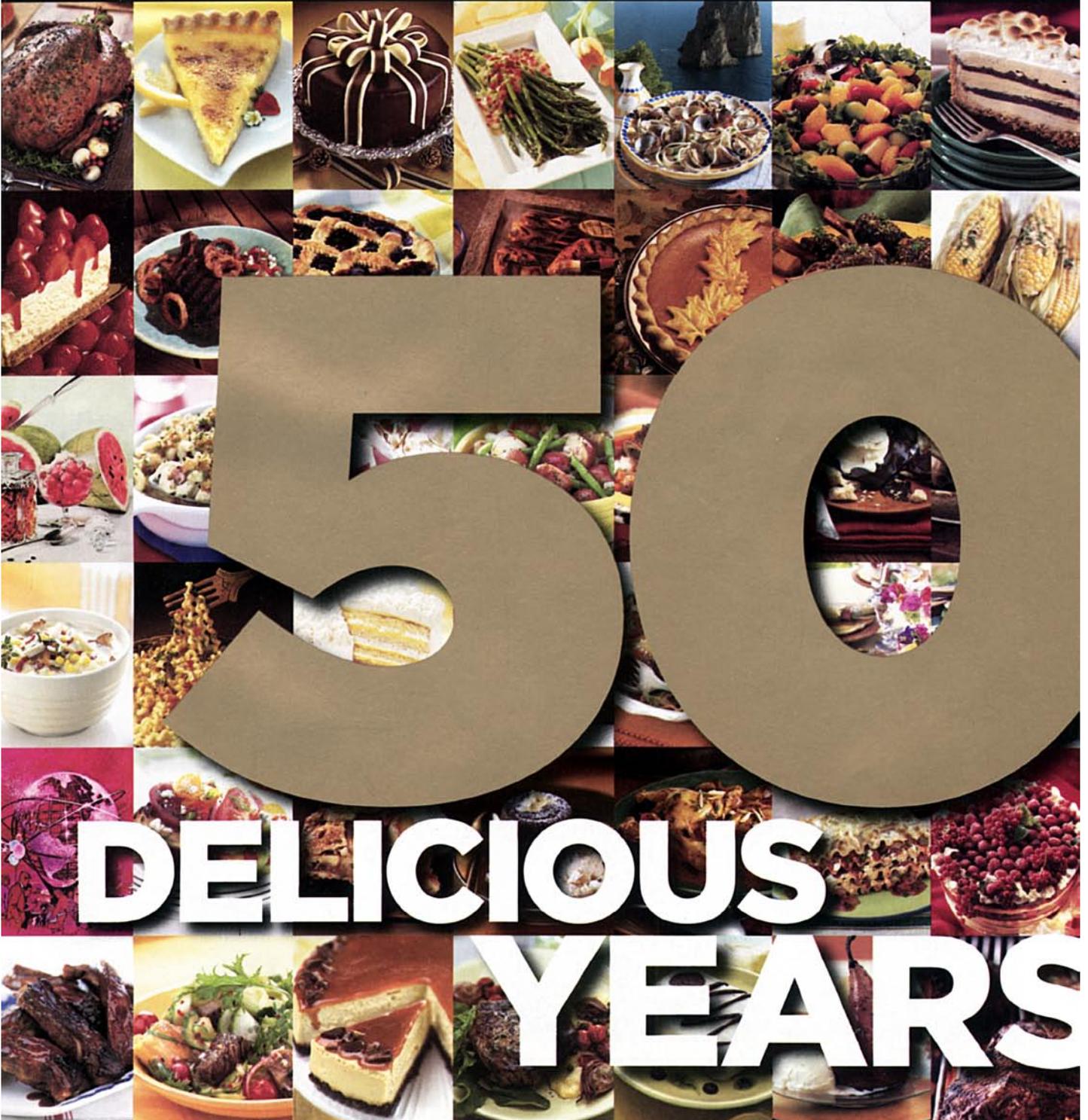


BON APPÉTIT

SPECIAL ANNIVERSARY ISSUE



**DELICIOUS
YEARS**



WORLD PARTY

DRESS BY PHILLIP LIM; NECKLACE BY HEIKE GREBENSTEIN

JEWELRY BY ME&RO; BROWN MEN'S SHIRT BY THEORY

For the new millennium, big flavors, small plates, anything goes—and everything goes together. Here, five top chefs go global.

RECIPES BY JOSÉ ANDRÉS, NEELAM BATRA, CHARLES PHAN, RICHARD SANDOVAL, AND JEAN-GEORGES VONGERICHTEN
PHOTOGRAPHY BY QUENTIN BACON



LOBSTER TACOS

DRESS BY SUE WONG

Lobster Tacos

To streamline the party, the puree and sauce for this Nuevo Latino staple can be made ahead. For additional ease, we call for frozen lobster tails (available at fish counters in many supermarkets).

6 SERVINGS

BLACK BEAN PUREE

- 1½ cups water
- ½ cup dried black beans
- ¼ small onion

CHILE DE ÁRBOL SAUCE

- 1 tablespoon olive oil
- ¼ small onion, finely chopped
- 1 tablespoon tomato paste
- 1 dried chile de árbol,* stemmed
- 1 garlic clove, chopped
- 1 cup whipping cream
- 1 tablespoon finely chopped fresh cilantro

LOBSTER

- 1½ tablespoons butter
- 1½ pounds frozen lobster tails, thawed, shelled, cut into ¾-inch cubes
- 6 6-inch flour tortillas, each cut into 4-inch round
- ½ avocado, pitted, peeled, cut lengthwise into 6 slices
- Chopped fresh cilantro

FOR BLACK BEAN PUREE: Place all ingredients in small saucepan. Bring to boil. Reduce heat to medium-low, cover, and simmer until beans are tender, stirring occasionally, about 1 hour. Transfer to blender and puree until smooth. Transfer to small bowl. Season to taste with salt. **DO AHEAD** Black bean puree can be made 2 days ahead. Cover and chill.

FOR CHILE DE ÁRBOL SAUCE: Heat oil in heavy small skillet over medium heat. Add onion, tomato paste, chile, and

garlic; sauté until onion is soft, about 4 minutes. Add cream and simmer until thickened to sauce consistency, about 5 minutes. Transfer mixture to small processor and puree until smooth. Transfer chile sauce to small bowl and stir in cilantro. Season to taste with salt. **DO AHEAD** Chile sauce can be made 2 days ahead. Cover and chill.

FOR LOBSTER: Melt butter in heavy large skillet over medium heat. Add lobster and sauté just until cooked through, about 3 minutes. Season to taste with salt. Set aside.

Rewarm black bean puree in microwave at 15-second intervals until heated through. Working in batches, cook tortillas in heavy large dry skillet over medium-high heat until toasted, turning with tongs, about 1 minute per side. Place tortillas on plates. Spread each with 1 rounded teaspoon black bean puree. Divide lobster among tacos. Drizzle lobster with chile de árbol sauce. Top each taco with 1 avocado slice, sprinkle with cilantro, and serve.

*Available at some supermarkets, specialty foods stores, and Latin markets.

—Richard Sandoval, chef-owner of Tamayo in Denver and Zengo in Washington, D.C., among others

Pork Ribs with Honey-Hoisin Sauce

Southeast Asian ingredients are perfect partners for pork ribs.

6 SERVINGS

- 4 lemongrass stalks
- ½ cup sugar
- ¼ cup canola oil
- 4 shallots, peeled
- 2 Thai bird chiles or 1 serrano chile, stemmed, halved, seeded
- ½ cup fish sauce (nuoc nam or nam pla)*

2 racks of pork spareribs (about 5½ pounds total)

Honey-Hoisin Sauce (see recipe)

Trim bottom ½ inch from lemongrass stalks and discard. Starting from bottom, thinly slice remaining lemongrass until rings are no longer tinged with pink; discard remainder of each stalk. Place sliced lemongrass in small processor and mince finely. Add sugar, oil, shallots, and chiles; process until finely minced. Add fish sauce; process to blend. **DO AHEAD** Can be made 1 day ahead. Cover and chill.

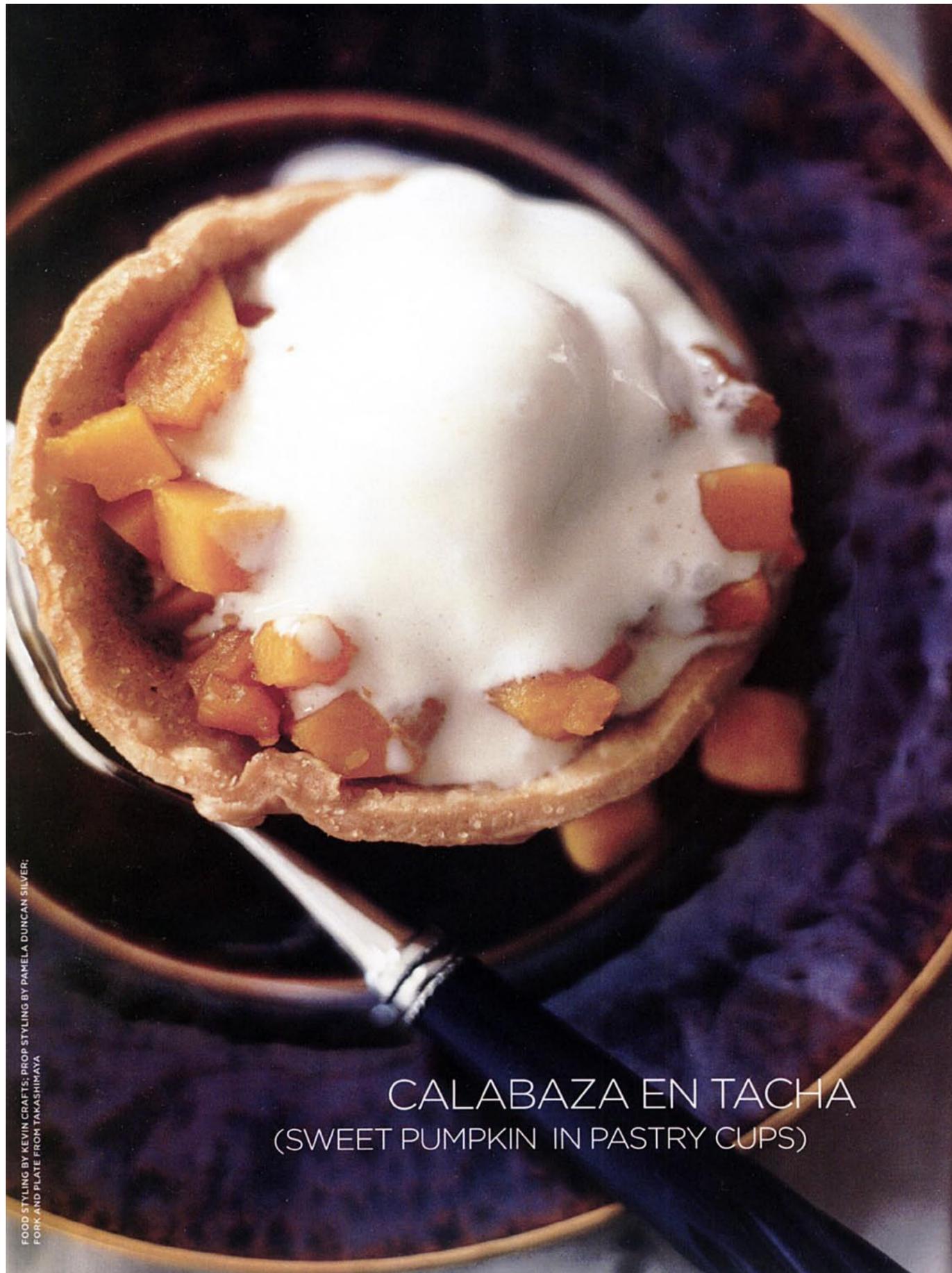
Transfer marinade to extra-large resealable plastic bag. Add ribs and seal bag, releasing excess air. Chill 2 hours, turning occasionally.

Preheat oven to 375°F. Place ribs, bone side down, atop rack on rimmed baking sheet. Roast 1 hour. Brush ribs generously on both sides with some of Honey-Hoisin Sauce. Roast 10 minutes. Brush ribs again with some sauce and roast 10 minutes longer. Transfer ribs to work surface. Using knife or kitchen scissors, cut between bones into individual ribs. Divide ribs among 6 plates. Serve, passing remaining Honey-Hoisin Sauce separately.

*Available in the Asian foods section of many supermarkets and at Asian markets. ▶

GO FISH

- That bottle of fish sauce needn't languish at the back of the spice cabinet: A dash of this briny-salty stuff emboldens chicken broth with cilantro and shrimp; a sauté of broccoli rabe; a braise of hearty greens like chard, collard greens, or kale; and a marinade of garlic and chopped herbs for chicken or fish.



CALABAZA EN TACHA (SWEET PUMPKIN IN PASTRY CUPS)

FOOD STYLING BY KEVIN CRAFTS; PROP STYLING BY PAMELA DUNCAN SILVER; FORK AND PLATE FROM TAKASHIMAYA

COOL TOOL

A woodworker's rasp reborn as a grater, the **Microplane** is the tool we worship for how finely it grates citrus zest, hard cheese, chocolate, ginger, and anything else you touch with its sharp, razor-thin blades. Available at microplane.com.

Ginger-Cilantro Chutney

MAKES ABOUT 1 CUP

- 3 green onions, cut into 2-inch lengths
- 2 small serrano chiles, stemmed
- 1 1¼-inch-long piece peeled fresh ginger, thinly sliced
- 2 cups (packed) cilantro (tough stems removed)
- 2 tablespoons fresh lime juice
- 2 tablespoons water
- 2 tablespoons plain whole-milk yogurt
- ½ teaspoon sugar
- ½ teaspoon salt

With small processor running, add green onions, chiles, and ginger through feed tube; process until minced. Add cilantro, lime juice, and water. Process until smooth. Add yogurt, sugar, and salt; process. Transfer to bowl. **DO AHEAD** Can be made 1 day ahead. Cover; chill.

—Neelam Batra, author of *1,000 Indian Recipes*

Calabaza en Tacha (Sweet Pumpkin in Pastry Cups)

A take on a traditional Mexican dessert featuring sweetened pumpkin with frozen cream in crunchy pastry cups.

MAKES 6

PASTRIES

- 1 cup plus 2 tablespoons unbleached all purpose flour
- ½ teaspoon salt
- ¼ cup (½ stick) chilled unsalted butter, cut into ½-inch cubes

- ½ lightly beaten large egg (about 2 tablespoons)
- 2½ tablespoons (or more) ice water
- 1½ teaspoons distilled white vinegar

FROZEN CREAM

- ¼ cup sugar
- 3 large egg yolks
- 1 tablespoon water
- 1 cup crema mexicana*

- ¾ cup chilled heavy whipping cream

PUMPKIN

- 2 cups water
- 2 cups ½-inch cubes seeded peeled sugar pumpkin or butternut squash
- 4 ounces (1 cone) piloncillo,** chopped
- 1 3x½-inch strip orange peel
- 1 cinnamon stick
- 1 small chile de árbol,* seeded

- ½ cup sugar
- ½ teaspoon ground cinnamon
- Vegetable oil (for frying)

FOR PASTRIES: Whisk flour and salt in bowl. Add butter. Using fingertips, rub butter into flour mixture until coarse meal forms. Whisk egg, 2½ tablespoons water, and vinegar in small bowl; drizzle over flour mixture. Stir with fork just until incorporated, adding more water by teaspoonfuls if dry. Knead on floured surface until dough comes together, about 3 turns. Form into disk, wrap in plastic, and chill 1 hour. **DO AHEAD** Can be made 2 days ahead. Keep chilled.

FOR FROZEN CREAM: Place sugar, egg yolks, and 1 tablespoon water in medium metal bowl set over medium saucepan of simmering water (do not allow bowl to touch water). Whisk constantly until thermometer inserted into mixture registers 160°F, about 3 minutes. Whisk in crema. Cool completely.

Using electric mixer, beat cream in medium bowl until peaks form. Fold

whipped cream into cooled crema. Cover; freeze until firm, 4 hours. **DO AHEAD** Can be made 2 days ahead. Keep frozen.

FOR PUMPKIN: Place 2 cups water and next 5 ingredients in large saucepan. Bring to boil; reduce heat to medium and simmer until pumpkin is just tender, about 15 minutes. Strain syrup; transfer pumpkin to medium bowl. Return cooking syrup and spices to saucepan; simmer until reduced to ¼ cup, about 5 minutes. Cool. Pour syrup over pumpkin.

DO AHEAD Pumpkin and syrup can be made 2 days ahead. Cover and chill.

Roll out dough on lightly floured surface to ⅛-inch-thick round. Using 4-inch round cutter, cut out 6 rounds.

Whisk ½ cup sugar and ground cinnamon in medium bowl. Pour oil into heavy large saucepan to depth of 4 inches. Attach deep-fry thermometer to edge of pan. Heat oil to 350°F. Place 1 dough round between 2 mesh skimmer baskets. Submerge in oil until golden brown, about 3 minutes; transfer to paper towels. Repeat with remaining rounds. Sprinkle with cinnamon sugar.

DO AHEAD Can be made 2 hours ahead. Let stand at room temperature.

Rewarm pumpkin with syrup in microwave at 15-second intervals. Place 1 pastry on each of 6 plates. Divide pumpkin among pastries. Spoon 1 scoop frozen cream over each, drizzle with remaining syrup from pumpkin, and serve.

*Crema mexicana and chiles de árbol are available at some supermarkets and Latin markets.

**Piloncillo, Mexican raw sugar, is sold at Latin markets. If unavailable, use ¾ cup (packed) dark brown sugar and 4 teaspoons molasses.

—Richard Sandoval, chef-owner of Tamayo in Denver and Zengo in Washington, D.C., among others ■