

FOOD ARTS

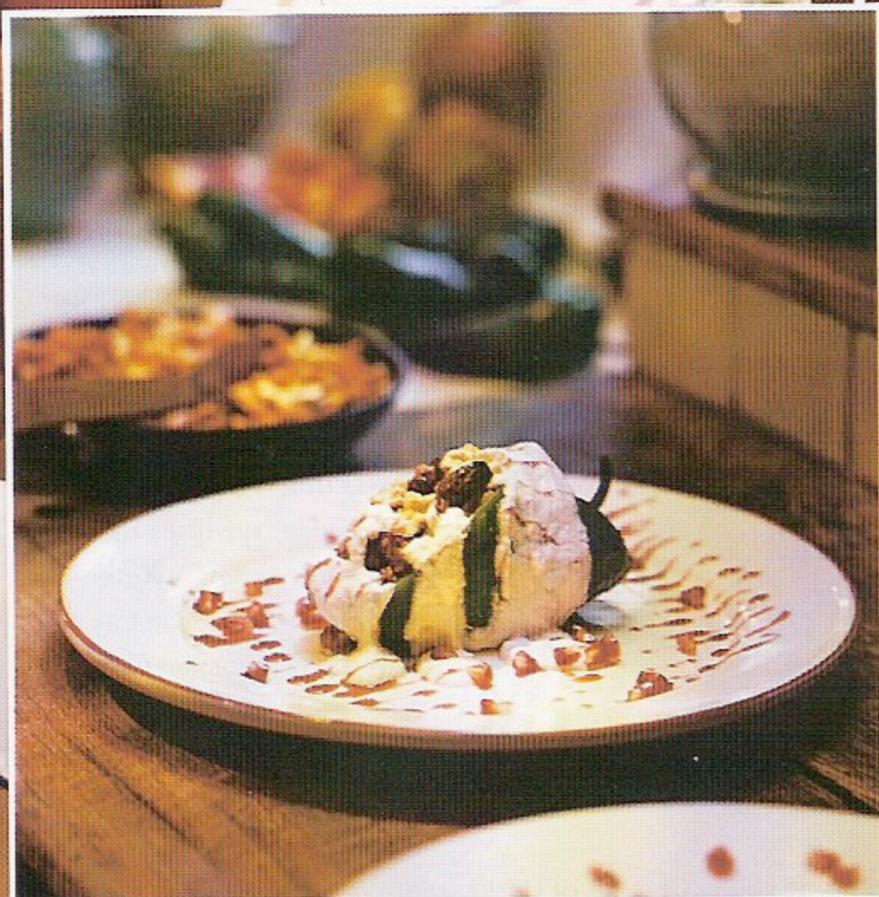
AT THE RESTAURANT AND HOTEL FOREFRONT

CRIMSON TIDE

HOT STUFF COMING THROUGH POMEGRANATES, A NOTORIOUS PREP CHALLENGE, ARE GOOD AND GOOD FOR YOU. BUT THANKS TO NEW TECHNOLOGY, THERE'S NO LONGER ANY NEED TO TURN YOUR KITCHEN INTO A BLOODRED-SPATTERED BATTLEGROUND TO OBTAIN THE JUICE. ROBERT WEMISCHNER REPORTS.

My, What Big
Restaurant
You

Another pomegranate enthusiast, **Richard Sandoval**, owner of a string of modern Mexican restaurants stretching from New York City to Denver and Dubai, draws on a classic Mexican larder of ingredients in contemporary dishes, such as *ensalada de espinaca* (a salad of baby spinach and grilled watermelon sauced with a pomegranate/habañero reduction and drizzled with tamarind vinaigrette) and *chiles en nogada* (veal-stuffed poblano peppers with walnut/almond sauce), an iconic dish supposed to have been invented in the city of Puebla to honor the Mexican army general whose leadership won the country's independence from Spain. Echoing the Mexican flag, the dish displays three colors: green (the chiles), white (the blanched nut sauce), and red (a scattering of fresh pomegranate seeds). Another Sandoval signature dish is tuna tacos served with sesame/*chile de árbol* sauce, the whole brightened with reduced pomegranate juice.



Viva Mexico! Richard Sandoval interprets the traditional red, white, and green veal-stuffed *chiles en nogada* celebrating independence from Spain. Photo by Ignacio Urquiza.

Equipment:
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