

THE ULTIMATE  
SUMMER MENU GUIDE!

# bon appétit

EAT WELL / SAVOR LIFE

**10-MINUTE  
GRILLED  
CHICKEN &  
NOODLE  
SALAD**

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**EASY  
RECIPES  
TO  
MIX &  
MATCH**

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LEG OF LAMB  
MINT AND  
CILANTRO SLAW  
VEGGIE PESTO  
LASAGNA  
CITRUS-ROASTED  
SALMON  
ROSEMARY-ORANGE  
CHICKEN  
SAUSAGE AND  
FETA FRITTATA  
ROASTED  
POTATO SALAD

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**BERRY  
BLISS**

LIME TART WITH  
BLACKBERRIES AND  
BLUEBERRIES  
RASPBERRY-TOPPED  
CHOCOLATE CAKE  
BALSAMIC  
STRAWBERRY  
SHORTCAKES

**Ah, summer. The weather is warm, the days are long, and, best of all, the farmers' markets are brimming with incredible produce. To usher in the delicious new season, we asked this month's contributors: What's your favorite summer ingredient, and what's the ideal way to prepare it?**

**JEANNE KELLEY/** *Bon Appétit* contributing editor

Homegrown tomatoes. I like thick slices on toaster-warm, buttered wheat toast. The toast's residual heat warms the tomato to sun-picked perfection. *Select a Main Course*, page 76; *Choose a Side Dish*, page 84

**CINDY MUSHET/** Cookbook author

Big, juicy, purple-black mulberries that burst in your mouth. Pour them into a bowl, sit in a comfy chair, and pop one into your mouth. Close your eyes, and dwell in pleasure. Repeat. *Save Room for Dessert*, page 90

**SUSAN FENIGER AND MARY SUE**

**MILLIKEN/** Chefs and cookbook authors  
**FENIGER** California Avocado Commission to get the word out about the fruit because I truly love avocados. I eat them all the time with just a squeeze of citrus, salt, pepper, and a touch of olive oil.

**MILLIKEN** Fresh flageolet beans—I cannot resist them at the market. After shelling, I cook them with plenty of green garlic and bay leaves. Just before they're tender, I add ripe tomato and finish with crème fraîche. Beware—they're addictive. *At the Market: Tamarind*, page 54

**BEKAH WRIGHT/** Writer

Juicy sliced tomatoes in caprese salad: layered with mozzarella and basil, then drizzled with olive oil and lots of balsamic vinegar. Hungry now. *Feedback: Dean Koontz*, page 112

**KEVIN COOLEY/** Photographer

Watermelon. My favorite way to prepare it is to make a salad with heirloom tomatoes, fresh avocados, and basil or cilantro from my herb garden. *Cool Copenhagen, Hot Restaurants*, page 98 ■

Keep chilled. Let rest at room temperature 15 minutes before rolling out.

Roll out dough on lightly floured work surface to 12-inch round. Transfer crust to 10-inch-diameter tart pan with removable bottom. Trim overhang to 1 inch, then fold overhang in, forming double-thick sides. Freeze crust 30 minutes.

Preheat oven to 375°F. Line frozen crust with foil; fill with pie weights or dried beans. Bake crust 20 minutes. Remove foil and weights. Bake until golden brown, about 25 minutes longer. Cool. Maintain oven temperature.

**FILLING** Using electric mixer, beat sugar and butter in medium bowl until creamy, about 1 minute. Add eggs 1 at a time, beating to fully incorporate between additions. Beat in almond flour. Spread filling evenly over bottom of cooled crust. Starting at outside edge, arrange plum wedges in concentric circles over top of filling. Bake until filling is brown all over and center is set, about 45 minutes. Cool.

Cut tart into wedges. Serve with yogurt ice cream. *Adapted from Restaurant As.*

\*A thick yogurt; available at many supermarkets and at specialty foods stores and Greek markets.

\*\*Sometimes labeled "ground almonds"; available at specialty foods stores and natural foods stores.

*Dear Bon Appétit,*

[I had a wonderful fried blackberry pie at LAMBERTS DOWNTOWN BARBECUE in Austin. The tart filling balanced the sweet pastry.](#)

SHARON MICHELLE WISE, *Mendocino, CA*

## FRIED BLACKBERRY PIES

MAKES 6

### DOUGH

- 3 cups all purpose flour
- 2½ tablespoons sugar
- ¾ teaspoon salt
- 1 cup (scant) chilled solid vegetable shortening (preferably non-hydrogenated), cut into ½-inch cubes
- 6 tablespoons (or more) ice water

### FILLING

- 1 12-ounce bag frozen blackberries (3 cups; do not thaw)
- 1 cup sugar
- 1 teaspoon vanilla extract

- ¼ teaspoon ground cinnamon
- Pinch of salt
- 1 egg beaten with 1 tablespoon water (for glaze)
- Vegetable oil (for frying)
- Powdered sugar
- Vanilla ice cream

**DOUGH** Whisk flour, sugar, and salt in medium bowl. Add shortening. Using fingertips, blend until coarse meal forms. Add 6 tablespoons ice water, 1 tablespoon at a time, tossing with fork until moist clumps form and adding more water by tablespoonfuls if dry. Gather into ball; form into disk. Wrap in plastic; chill 2 hours.

Roll out dough on lightly floured surface to 14-inch round. Using 6- to 7-inch round plate as guide, cut out 2 rounds. Gather remaining dough into ball. Roll out dough and cut out more rounds, gathering scraps and rerolling as needed for total of 6 rounds. Transfer rounds to rimmed baking sheet, layering between sheets of waxed paper. Cover and chill 1 hour. **DO AHEAD** Can be made 1 day ahead. Keep chilled.

**FILLING** Mix berries, sugar, vanilla, cinnamon, and salt in large bowl. Let stand 5 minutes; stir again.

Place 1 dough round on lightly floured surface. Brush with egg glaze. Spoon ½ cup berry mixture into center; fold sides of crust over filling, pinching tightly to seal. Repeat with remaining dough rounds and filling.

Add enough oil to heavy large saucepan to reach depth of 2½ inches. Attach deep-fry thermometer. Heat oil to 330°F to 340°F. Cook pies, 2 at a time, until deep golden brown, 7 to 8 minutes. Drain on paper towels. Dust with powdered sugar. Serve warm with ice cream. *Adapted from Lamberts Downtown Barbecue.*

—Compiled by Zinzi Edmundson and Janet Taylor McCracken

We welcome comments and will make an effort to obtain previously unpublished restaurant recipes on request. Submissions should include the writer's name, address, and daytime phone number and be sent by e-mail to [rsvp@bonappetit.com](mailto:rsvp@bonappetit.com) or by mail to R.S.V.P., *Bon Appétit*, 6300 Wilshire Boulevard, Los Angeles, CA 90048. Please include the complete address of the restaurant as well as your home address. Submissions may be edited for length and clarity and may be published or used in any medium. All submissions become the property of *Bon Appétit* and will not be returned. Because of the volume of mail received, we are unable to answer all inquiries.