

DINER JOURNAL

ISSUE #23

AFTER DINNER

NO ADS \$12





AFTER DINNER

After dinner has for me always been a kind of galaxy of the the unconscious mind. After the bakers have left the building, the butchers have left the shop. After the computers have been powered down and many of the dishes have been washed. After the preparing or the choosing, the successes or the failures, before the day finally falls away, arrives one last moment of truth; one last balance to be tipped. How much is just enough to carry us through to a couple chapters read before bed or how, or better yet why, does one resist the swirling, whirling, imbibing that will keep us awake and wondering though the young hours of tomorrow's day. Here at play are the cakes and tarts, the cookies and candies, the thimbles and the theories, the phobias and the desires of our time. But no matter who or what or how we choose, the entirety of our hours will give way to the finality of day. Here in this Journal we seek out sweet relief, of each and every kind. __AD

*"There's a capacity for appetite,"
Samuel said, "that a whole heaven
and earth of cake can't satisfy."*

-John Steinbeck, from East of Eden



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1. COOKIES

**Ashley Whitmore
& Mei Chin**
4-9

2. CANDY

**Ashley Whitmore
& Mei Chin**
10-15

3. PIE

**Ashley Whitmore
& Mei Chin**
16-21

4. CAKE

**Ashley Whitmore
Mei Chin
Lee Desrosiers**
22-25

5. PUDDING

Scarlett Lindeman
26-31

6. SALTIE

Caroline Fianza
32-37

7. DIGESTIFS

**Jeff Hansen
Jess Arndt
Katie Phelan
Bryon Adams-Harford
Nialls Fallon**
38-48

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Ms. Erika Burleigh traveled to Brooklyn and was delighted to find that it was populated entirely of delicious cocktails, transparent daggers and lesbians.

Mei Chin is a Midwest transplant seeking honestgod hash browns and bottomless cups of coffee. Also dumplings and hot sauce, please.

Lee Desrosiers is an old soul born a New Englander who loves blaring Hank Williams in the kitchen. He is the sous chef of Marlow & Sons.

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Ashley Whitmore spent a few years of her life thinking rosemary was called "good girl spice" and would make her good, according to her mother, who just wanted her to eat. She proceeded to stubbornly pick it out of any and all food it was in.

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1

RECIPE PHOTOS BY JULIA GILLARD



It's funny how we delight at the simplest of gifts. A cookie stuffed into a pocket or tucked into the bottom of a brown sandwich bag. Cookies come in constellations and make us all feel like kids.

APRICOT + HAZELNUT BISCOTTI

- 1 3/4 cups + 2 T all-purpose flour**
- 1 t baking powder**
- 1/4 t baking soda**
- 1/4 t salt**
- 1 t ground cinnamon**
- 1/2 t ground ginger**
- 5 T unsalted butter**
[room temperature]
- 1/4 cup sugar**
[plus more for sprinkling]
- 6 T packed dark brown sugar**
- 2 eggs**
- 1 t vanilla extract**
zest of one half lemon
- 1 cup hazelnuts**
[toasted and roughly chopped]
- 1 cup dried unsulphured apricots**
[chopped well]
- 1 egg white**

Preheat oven to 350 degrees. Whisk together dry ingredients and spices, excluding both sugars, and set aside. Using a stand mixer, cream together butter and sugars until light and fluffy. Add in the eggs one at a time, scraping down the bowl after each addition. Beat just until well-incorporated, making sure the mixture looks homogeneous and creamy. Add in vanilla and zest. Beat in dry ingredients on low speed until dough forms, then add hazelnuts and apricots and mix until they are well-dispersed. Scrape bottom of the bowl to mix in any unincorporated dough at the bottom.

Divide dough in half. Roll dough into cylindrical logs on silpats or parchment paper. Press the sides and top to give a rough 'square' shape. Beat the egg white until foamy, and lightly brush logs with the foamy part. Sprinkle with sugar. Bake for 15–20 minutes rotating halfway, or until logs are lightly golden brown and just beginning to crack. They will not be completely firm and should have a little give when you press in the center. Allow log to cool on sheet until you can handle them. Gently transfer to a cutting board and with a serrated knife, cut into 1/2 inch slices, on the diagonal. Lay cookies cut sides down on a wire rack on a sheet tray and bake at 325 degrees until dried out and crisp, approximately 10–15 more minutes.

COCONUT MACAROONS

- 2 1/2 cups flake coconut**
[unsweetened, unsulphured dessicated]
- 4 egg whites**
- 1 1/4 cups sugar**
- 1/4 t salt**
- 1 T honey**
- 1/4 cup all purpose flour**
- 1/2 t vanilla extract**

Preheat oven to 350 degrees. Pulse 1 3/4 cups of the flake coconut in a food processor until just shredded. Combine with the reserved flake coconut. In a large bowl, mix together the coconut, egg whites, sugar, salt, honey and flour. Heat this mixture in a skillet over low-to-medium heat on stovetop, stirring constantly, scraping the bottom as the mixture cooks. When the mixture just begins to coat the pan with a crust and turn golden, but before it has scorched, remove from heat and stir in the vanilla. Transfer the mixture to a bowl and let cool to room temperature. At this point the mixture can be chilled for up to one week or frozen for up to 2 months. Using a small cookie scoop or a tablespoon, scoop out mounds of the mixture and place on parchment lined sheet tray. Bake until deep golden brown all over, about 12–15 minutes.

CHOCOLATE SANDWICH COOKIES

- 4¼ cups all purpose flour**
- 1½ cups dutch-process cocoa powder**
- 2 t baking soda**
- ¾ t salt**
- 20 oz unsalted butter**
[5 sticks, room temperature]
- 3¾ cups sugar,**
plus more for dusting
- 4 eggs**
- 2 t vanilla extract**
- 2 t bourbon**

Preheat oven to 300 degrees. Whisk dry ingredients together, set aside. Using a stand mixer cream butter and sugar until light and fluffy. Add eggs one at a time, scraping the bowl after each addition. Mix in vanilla extract and bourbon. Add in your dry ingredients and mix until just combined. Chill dough for at least an hour. Scoop into balls then roll in white sugar to coat. Flatten slightly and bake immediately on lined sheet trays. Bake 8 to 12 minutes rotating halfway. Cookies should be dark and crackly.

MARSHMALLOW FLUFF

You'll need a candy thermometer for this one.

- 1¼ cup sugar**
- ½ cup water**
- ½ cup light corn syrup**
- 3 egg whites**
- 2 T light corn syrup**

Mix the sugar, water and light corn syrup in a pot, making sure there are no specks of sugar on the sides of the pot. Over medium heat, bring the mix up to 250 degrees. Meanwhile, using a stand mixer, whip the whites and second amount of corn syrup on low until foamy, but the egg white and corn syrup will still be visible under the foam. Once the sugar syrup has reached 250 degrees, pour it slowly and carefully down the side of the bowl in which you are whipping the whites. Slowly turn the machine to high and beat until you have a very, very stiff meringue. It is ready when the machine starts to whine and sound different. Be patient! This is a crucial step and takes quite a bit of time. Scrape the fluff into a pastry or a ziplock bag until ready to pipe. Pipe onto cookies. If you have a butane torch, toast the fluff gently on the tops and sides until golden brown. Press another cookie gently on top.



RUGELACH

- 8 oz unsalted butter [room temperature]
- 8 oz cream cheese [room temperature]
- ¾ cup sugar
- ¼ t salt
- 1 egg
- 5 egg yolks [2 whites reserved for egg wash]
- 1 t vanilla extract
- 2⅓ cups flour
- 3½ oz walnuts [toasted]
- ¼ cup light brown sugar
- pinch cinnamon
- 12 oz seasonal preserves [room temperature]
[apple, pear, quince, cranberry]
- 1 cup currants or golden raisins
raw sugar to sprinkle
- 1 cup dark chocolate [finely chopped]

Preheat oven to 325 degrees. In a stand mixer, beat butter and cream cheese until fluffy, 3 to 4 minutes. Add in ½ cup of the sugar and salt, beating until combined and fluffy. Add in the three egg yolks one at a time, then vanilla extract, then flour until just combined. Divide the dough into 3 equal pieces, shape into flat discs, wrap in plastic, and refrigerate for at least an hour. Pulse walnuts, the remaining sugar, light brown sugar, cinnamon and a pinch of salt in a food processor until finely ground, set aside. Roll out one of the disks of dough into 10 inch round about ¼ inch thick. Spread with a thin layer of the fruit preserves. Sprinkle with one third of the walnut mixture, currants and chocolate. Gently press filling into dough with rolling pin. Cut into 16 equal wedges and roll from the wide end of the wedge toward the tip to make a crescent shapes. Place the crescents on a baking sheet 1 inch apart, then chill in the refrigerator if the dough has become very soft. Whisk together the remaining 2 egg yolks and a splash of water, then brush each crescent with the egg wash and sprinkle with raw sugar. Bake until golden brown on top and bottom, about 20–22 minutes.

BISCOCHITOS

lard-based anise cookies

- 1 cup sugar
- 1¼ cup lard
- 1 egg
- ¾ t vanilla extract
- 2 T brandy [optional]
zest of one orange
- 3 cups flour
- ½ t baking powder
- ½ t salt
- 2 t anise seeds
[crushed slightly]
- 2 T water
- ¾ t cinnamon
[tossed together with ¼ cup raw sugar]

Preheat the oven to 350 degrees. In a stand mixer, cream sugar and lard together until light and fluffy. Add in the egg, beat to combine. Add in the vanilla, brandy, and zest, and beat just till combined. In a small bowl, sift the flour, baking powder and salt. Gradually beat the flour mixture into the lard mixture, then beat in the anise seeds. Increase speed to medium, and gradually mix in water to form a dough. Wrap the dough in plastic and chill for 30 minutes. On a lightly floured surface roll out the dough into a ¼ inch thick round and cut into desired shapes. Transfer the cookies to a baking sheet. Sprinkle with cinnamon sugar before baking. Bake until the edges set, roughly 10 minutes. Rotate halfway for even cooking.

HOLIDAY GINGERBREAD DOUGH

This recipe makes dough that is excellent for cut-out cookies and gingerbread houses... or ships.

- 3 cups all purpose flour
- ½ t baking soda
- ¼ t baking powder
- 1¾ t ground ginger
- 2 t cinnamon
- ¾ t ground cloves
- ½ t black pepper [finely ground]
- ¾ t salt
- 1 stick unsalted butter
[room temperature]
- ½ cup dark brown sugar [packed]
- 1 egg
- ¼ cup molasses

Preheat oven to 350 degrees. Whisk together all dry ingredients and set aside. In a stand mixer cream the butter and sugar until light and fluffy. Add the egg and beat well to combine. Scrape down the sides of the bowl. Add molasses and mix well. Add in dry ingredients and mix until just combined; the dough should be homogeneous, but do not over mix. Wrap the dough in plastic and chill for at least one hour. Roll out the dough onto a lightly floured surface to ¼ inch thickness and cut out shapes with cookie cutters or use cardboard templates to cut pieces for gingerbread houseboats. Transfer cookies to a sheet tray and bake, until they are golden brown and give slightly to the touch, about 10-12 minutes.

ROYAL ICING

- 3½ oz egg whites
- 1½ t vanilla extract
- ½ t salt
- 4 cups confectioner's sugar [sifted]

Combine egg whites and vanilla and beat with a whisk until they're frothy. Add confectioner's sugar gradually and mix until shiny. Then beat hard until stiff peaks form. Add food coloring here if you want. Transfer to a piping bag and pipe onto cookies or store in an airtight container for no longer than 5 days.

A kind of alchemy, candy can be the stuff of grand illusions. Whole worlds can be built, actualized and filigreed by its form. It is the most scientific of practices. These are simple confections for easy making in the home kitchen.



APPLE CIDER CARAMELS

Inspired by Deb Perelman of Smitten Kitchen

- 4 cups raw apple cider**
- 2½ t flaky sea salt [such as Maldon]**
- 1 stick unsalted butter**
[cut into large pieces]
- ¾ cup sugar**
- ¾ cup light brown sugar [packed]**
- ⅓ cup heavy cream**
Grapeseed oil [for cutting finished product]

Bring apple cider to a rolling simmer in a 3 to 4 quart saucepan over high heat until it is reduced to ¾ cup in volume, stirring now and then. Line the bottom and sides of an 8 inch straight-sided square metal baking pan with two long sheets of overlapping parchment paper. Drape the edges over the pan and tape to the pan to secure. Once the apple cider has reduced, remove from heat and stir in the butter, sugars and heavy cream. Return the pot to medium-high heat with a candy thermometer dipped in and let it boil until the thermometer reads 252 degrees. Remove the pot from the heat, stir salt and distribute evenly. Pour caramel into the prepared pan. Let sit until cool and firm, a couple hours. Once caramel is firm, transfer to a cutting board with the help of the parchment paper. Use a well-oiled knife (grapeseed oil in a spritzer works very well here, oil knife inbetween each cut) to cut the caramels into inch squares. Wrap each caramel in a square of waxed paper, twisting the sides to close. Caramels will be buttery/soft at room temperature and chewy/firm in the fridge.

NUT BRITTLE

- 2 cups sugar**
- ½ cup water**
- ⅓ cup light corn syrup**
- 4 oz diced unsalted butter**
- ½ t baking soda**
- 12 oz toasted chopped nuts**
or
- 10 oz toasted sesame seeds or pepitas**
- 1 t vanilla extract**
- 2 T flaky sea salt [like Maldon]**

Line a rimmed baking sheet with a greased sheet of parchment paper. In a medium saucepot outfitted with a candy thermometer, combine the sugar, water, corn syrup and butter. Brush down sides of pot with a pastry brush dipped in water so no sugar crystals stick to the sides. Over medium heat, dissolve sugar gently without moving the pot around or stirring. Increase heat to medium high and cook, not stirring but only swirling very gently if browning occurs unevenly. Cook until the mixture reaches 300 degrees. Add in the baking soda and stir. Be careful with this step; the caramel will grow and bubble! Stir in the vanilla extract and the nuts. Immediately pour mixture onto the prepared baking sheet as evenly as possible. Quickly scatter the sea salt over, then with triple-latex-gloved hands or heatproof spatulas, pull and spread the brittle into desired shapes and thicknesses. Let cool, then break into pieces.

NUTTY CARAMEL APPLES

- 6 small eating apples
- 6 wooden skewers
- 1 cup heavy cream
- 1 cup sugar
- ¼ cup dark corn syrup
- 2 T unsalted butter
- 1½ t vanilla extract
- 1 cup hazelnuts,
[toasted and chopped]
- coarse sea salt

Insert the skewers into the tops of the apples. Prepare an ice water bath. Over medium-high heat bring the cream, sugar, corn syrup and butter to a boil. Cook until a candy thermometer reads 245 degrees. Lower the bottom of the pan into ice water bath to stop the cooking, then swirl in the vanilla extract. Pull pan from the water bath, and dip the bottom of each apple in the caramel. Use a big metal spoon to pull and pour the caramel up the sides of the apple. Let them cool for a minute and then scatter nuts and sea salt over the sides. Transfer dipped apples to a parchment-lined baking sheet and refrigerate until set, about 15 minutes.

MARSHMALLOWS

Sheet gelatin can be notoriously difficult to find in stores, but can be bought online.

FOR THE PAN

- 1 T neutral oil
- ½ cup confectioner's sugar
- ½ cup cornstarch

FOR MARSHMALLOWS

- 2½ cups sugar
- 2½ T light corn syrup [plus 1 T reserved]
- cup water
- 4 egg whites
- 25 g sheet gelatin

Grease a 9 x 13" baking pan. Mix together confectioner's sugar and cornstarch. Sprinkle the pan with the powder until well coated. Tap out any extra powder. In a medium bowl, whisk together the sugar, corn syrup, and water, set aside. Soak the sheets of gelatin in ice water. Use about a cup of cold water per sheet and make sure to separate them before soaking. It's nice to do this in a fine-mesh strainer set inside a bowl of ice water, that way you don't lose the sheets in the ice. Blooming the gelatin like this will soften it enough to enable it to be evenly incorporated into the sugar mixture. Once the sheets are slithery and elastic, remove them from the water and squeeze out any additional water. Set aside. Transfer sugar mixture to a medium saucepan outfitted with a candy thermometer and cook over medium heat to 266 degrees. Meanwhile, in

a stand mixer, start whipping the egg whites and the reserved corn syrup on low until mixture is very foamy but not reaching a peak. When the sugar syrup has reached the right temperature, whisk in the bloomed gelatin to combine. Carefully, pour the mixture over the whipping egg whites. Whip on high speed until glossy; it will still be fairly warm. The mixture should hold a stiff peak when you pull the whisk out and flip it upside down. Quickly pour into the prepared pan. Spread the marshmallow with a large offset spatula. Sprinkle more of the cornstarch/confectioner's sugar powder otop. Wrap the pan in plastic and chill overnight. The next day, turn the marshmallow out onto a cutting board. Cut into 2" squares, using a very hot knife, cleaning and reheating the knife between slices.



SUGAR PLUMS



you will need:

medium black or red plums
[tart firm varieties]

white granulated sugar

heavy-bottomed stock pot

food dehydrator or

dry space big enough for a drying rack

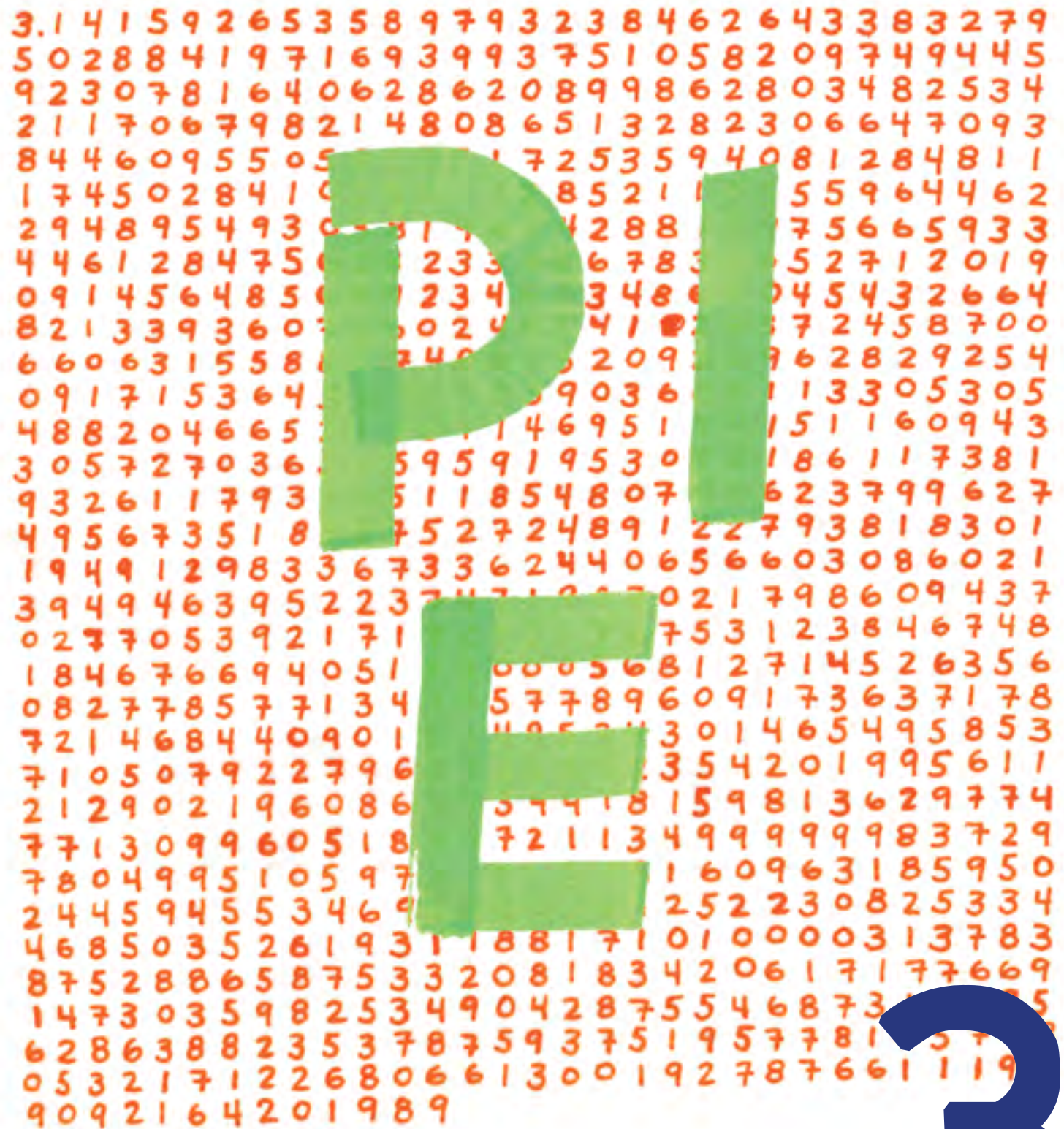
This is an elaborate and lengthy project, best begun at the peak of plum season in the summer, when plums are plentiful and just ripe. It takes about seven days, but will yield incredible, sweet, dense confections. If planning on making a big batch, set aside several hours each day to watch the stove.



Cut in half and remove the pits from as many plums as you would like to preserve. Layer enough sugar to coat the bottom of a heavy-bottomed stock pot. You'll need to use one big enough that the final assembly of sugar and plums does not fill the pan more than $\frac{1}{3}$ the way up the side. Place a layer of plums cut-side down into the sugared layer, leaving a $\frac{1}{4}$ – $\frac{1}{2}$ inch space between edges of the fruit. Pour another even layer of sugar over the plums till they are just covered. Repeat with the layer of plums and sugar until you're out of plums.

On the lowest possible heat, bring the sugar to a boil. It should just start to bubble, you don't want a rolling boil as that will disturb the fruit. Depending on how big the batch is, this could take hours. As you want to preserve their shape, do not stir or mix the plums in any way. Make sure the stovetop is evenly hot; if you have a burner that heats unevenly, gently rotate the pot around to make up for it. Once the granulated sugar has turned to syrup, there may be clumps of sugar left out on top—very gently press these down with a large spatula to dissolve with the rest of the sugar. Pull the pot off the heat, let cool at room temperature, then cover and refrigerate. Repeat this process again on the third day and the fifth day.

On the seventh day, bring the syrup just up to a boil over low heat as before, but instead of cooling completely, while the syrup is still a bit warm gently pull the plums out using a slotted spoon. Dry in a large colander (reserve the drained-off syrup), and then place them on lined dehydrator trays, doing your best to keep their round shape. Any misshapen or broken-down plums can be set aside with the reserved syrup to be processed or used for something else. Dehydrate the plum halves at 135 degrees, turning them over to expose their fleshy sides after the exposed skin-side begins to feel dry. Remove them from the dehydrator once they are dry but still have a small amount of stickiness when they're touched. Alternatively, air dry on a wire rack covered with parchment until they are dry, flipping them over at the same point. Dust completely with sugar and store in an airtight container. Should keep up to a year.



Born of necessity and the sea, pies were first created for safe transport. What we find now cooling on Grandma's porch was once a feast for sailors.





LEMON CHESS PIE

- 1¼ cup sugar [plus 2 T]**
finely grated zest of 1 lemon
- ¾ cup fresh lemon juice**
- 5 eggs [room temperature]**
- ⅓ cup melted butter [cooled slightly]**
- 1 10 inch pre-baked pie shell**
[see pate brisee recipe]

Preheat oven to 325 degrees. Whisk together the eggs, sugar, zest and juice, adding the eggs, one at a time. Add in butter and whisk until completely homogenous. Pour filling into the pre-baked pie shell and place on a sheet tray. Bake for 35 to 45 minutes, rotate halfway. The filling should just set and the color on top of the pie should be a light golden brown. It will rise slightly, then deflate once cooled. Serve pie at room temperature, if desired. It's really nice chilled too. Garnish with whipped cream.

PATE BRISEE

This makes 3# of dough, enough for three 10 inch pie crusts.

- 5 cups flour**
- 3 T sugar**
- 1 T salt**
- 1 # well-chilled butter**
[cut into 1 cm cubes]
- ¾-1 cup ice water**

Whisk together dry ingredients in a medium bowl. Using a pastry cutter, cut butter into dry mixture until pieces are evenly distributed and are the size of small peas, working quickly so as not to melt the butter. Sprinkle water evenly over the flour-butter mixture, mixing to combine. At no point should the dough come into a ball: it should be a loose mass. Test the dryness of the dough by pressing a small bit together with one squeeze of the hand; the palm-shape of dough should adhere to itself well. If it crumbles apart sprinkle more water and "toss" the loose dough quickly, testing again by pressing a small amount together. Water needs will vary based on weather. If the butter starts to melt too much chill the bowl and revisit.

Divide the mass in half by weight, and turn out each batch of loose dough onto a large piece of plastic wrap. Using the edges of the wrap, gently and quickly pull the loose dough into a tight even round. Wrap tightly and evenly and press out with a rolling pin, making a small disc of dough. Let chill overnight.

FOR PRE-BAKED PIE SHELL

Pull dough from the refrigerator, let temper for 10 minutes, then roll out on a lightly floured surface into a round ⅛" thick, about 10" in diameter. Transfer the dough to the pie plate. Trim the dough around the outside of the plate leaving a bit extra for decorative edge. Chill well until cold and firm, about 45 minutes, then line the bottom with parchment paper and pour in baking beans, pressing down slightly so insure beans fill the spaces evenly. Bake the crust until light golden and set. Remove from oven, let it cool slightly, then remove the beans by gathering the parchment and carefully lifting it off. Continue baking 10-15 minutes more, until evenly golden brown. Let cool for a few minutes then brush with a beaten egg white all around the interior.

BUTTERMILK PIE

- ⅓ cup melted butter [slightly cooled]**
- ½ cup finely ground semolina flour**
- ½ t salt**
- 1 t baking powder**
- 1 cup full-fat buttermilk**
- 1 cup sugar**
- 1 t vanilla**
- 3 eggs**
- 1 pre-baked 9 inch pie shell**
[egg white washed]

Combine all ingredients in a bowl and whisk together until smooth. It will be a loose batter. Strain the mixture through fine mesh strainer then pour into prepared pie shell. Bake on a sheet pan for 40 to 55 minutes until completely set, rotating halfway. Let cool slightly before slicing. Serve room temperature or slightly warmed if desired.

RYE PECAN PIE

Originally published in the *New York Times* by former Diner pastry chef, Avery Wittkamp. You will need a 9½" springform pan and a bag of baking beans. Any dry bean will work fine.

- 1 16 inch pate brisee round
- 1 egg white [beaten]
- 3 T rye whiskey
- 5 eggs
- 1¼ cup light brown sugar
- 3 oz. melted butter
- cup molasses
- cup light corn syrup
- 2 t vanilla extract
- ¼ t salt
- 2 cup ground pecans
- 1½-2 cups pecan halves

Preheat oven to 400 degrees. Use a 16 inch pate brisee round, approximately 1½ #, to fill a springform pan. Let the dough fall over the rim of the pan, tucking it gently down into the edges without stretching or pulling it. Trim the dough around the outside of the pan just past where it falls over the top edge. Follow directions for a pre-baked pie shell found in the previous pate brisee recipe.

Drop oven temperature to 350 degrees. Meanwhile, make the filling. In a bowl, mix together rye, eggs, brown sugar, butter, molasses, corn syrup, vanilla extract and salt. Stir in the ground pecans. Pour into the prepared pie shell. Arrange the pecan halves in concentric circles across the entire top of pie. Bake for 50-60 minutes, until completely set, rotating halfway. If the outer crust begins to darken considerably, fashion a circular tent out of aluminum foil and press around the edge to prevent further browning. Let cool completely before serving.

QUICK PUFF PASTRY

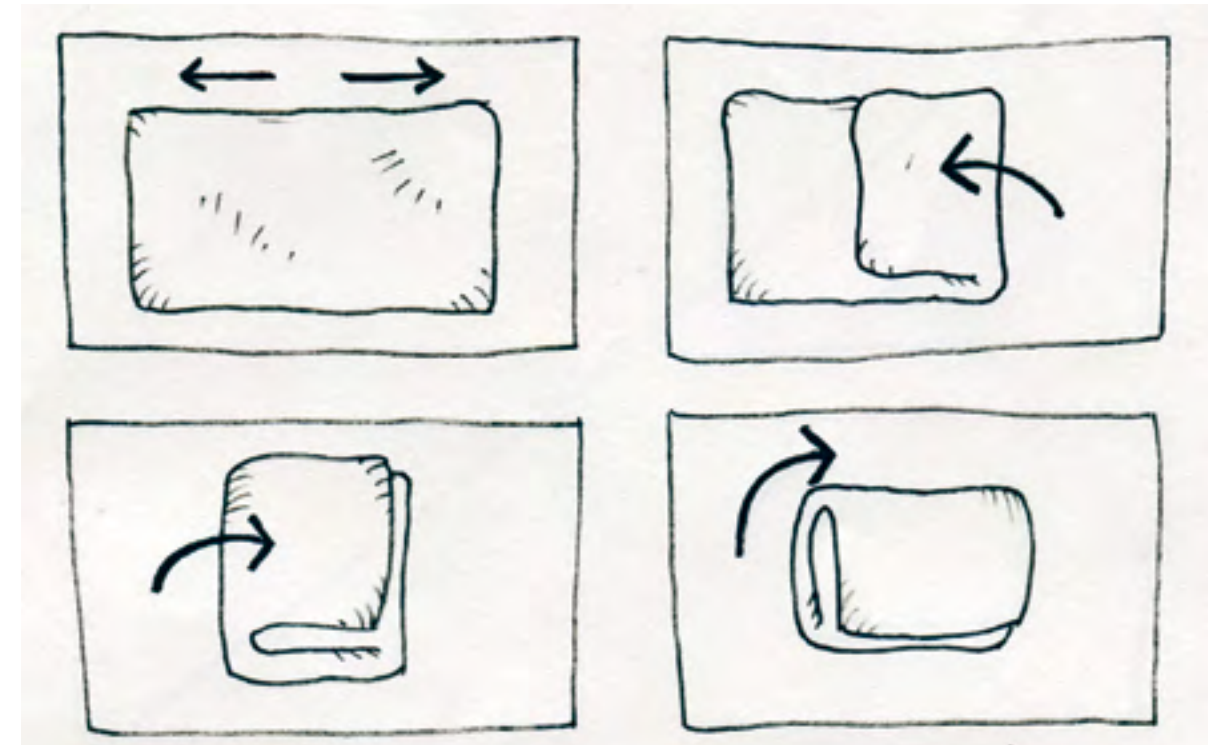
For three 12" tatin plus scrap.

- 4 cups flour
- 2½ t salt
- 26 oz butter, cubed and chilled
- ¾-1 cup cold water

In a stand mixer outfitted with a paddle, mix flour, salt, and butter on a low speed. Mix for roughly 30 seconds, until part of butter starts to mix into the flour. Trickle in the water quickly, mixing for about 15 seconds. Start with ¾ cup of water if it's a wet or humid day and adding the last ¼ cup if it's a dry day or if the dough seems very dry still.

Pour the shaggy dough onto a piece of parchment roughly 12 x 18". Gently press the dough mass into a rectangle measuring 8 x 14" using a bowl scraper to keep a neat straight edge. The dough will be loose and messy at first but with the turns will come together. Using the parchment to help, fold ⅓ of the dough over toward the center of the rectangle, as though folding a letter. Fold the opposite side over that. Rotate the dough 90 degrees. This is the first turn.

Evenly press the dough out to a larger, flat rectangle again and repeat the folding process two more times, switching to a rolling pin if the dough becomes homogenous enough, keeping the rectangle neat with clean square edges. This completes the first three turns. Cover with plastic wrap and let the dough rest a half hour. Use a rolling pin for the next three turns and be mindful of keeping the stacked rectangular shape and rolling evenly across the length of the dough to keep the layers evenly distributed on top of one another. Chill for at least another 30 minutes. Roll out the dough evenly until ¼" thick. Let rest for 10 minutes in a cool area. Using a sharp knife, cut out two 12" circles. Set aside. Assemble the leftover scrap together, just overlapping the edges and pressing them together with a rolling pin to form another 12" round, and cut into a circle. Chill the dough until ready to use.



ASHLEY WHITMORE | *one turn

PEAR TARTE TATIN

We swap in fragrant pears for the apples in a classic tarte tatin. Use a firm variety like Bosc or an under-ripe softer variety like Barlett.

- 1 12 inch puff pastry round
- 5 oz unsalted butter
- 1¼ cup sugar
- 7-9 pears peeled, cored, and cut into 1-1½" thick wedges
- 1½ t vanilla extract
- the juice from ½ a lemon

Preheat oven to 400 degrees. First prep the dough scoring the pastry with a 1 by 1 inch X in the center, cutting with a sharp knife all the way through the dough. Cut a few 1 inch long lines parallel with the circumference all around the edge of the circle. This will allow the pastry to rise evenly, the steam will escape neatly, and the X in the center will reveal the doneness of the inner layers of pastry.

Then assemble the tart. Melt the butter and sugar together in a 12" sauté or cast iron pan. Cook over medium-high heat until it begins browning slightly, gently swirling once or twice if the browning is uneven. Cook until the sugar turns to a blonde caramel color. Pull the pan off of the heat and nestle the pear slices in concentric circles start-

ing from the outside. Really pack them in, as they'll cook down a lot. Put the pan back over medium heat and bring the caramel back to bubbling. You don't want to cook the fruit too long as it'll spend at least another 45 minutes in the oven. Once the bubbling is nice and even, and the caramel darkens just a bit, pull the pan from the heat again and tuck as many extra pear slices in as you can, don't worry about being too neat. Drizzle the vanilla extract and the lemon juice over the pears. Drape the pastry over the pears and swiftly press the edges down into the sides of the pan between the edge of the pears, taking care not to burn yourself. Bake in the bottom of the oven for 25-30 minutes without opening. Drop the oven to 350 degrees, rotate the tatin, and bake for another 35-40, checking frequently near the end using the cross-hatch in the middle to see the doneness of the puff pastry. If properly made, when baked through the interior should be a medium golden and crispy all the way through, with no visible greyish or wet looking layers. Pull the pan from the oven and using a rubber spatula gently nudge the edges away from the pan to make sure they're not stuck. Put a large serving plate inverted over the pan and quickly turn it over to turn out the tatin, taking care not to let the caramel seep out and burn you. Serve warm with ice cream, whipped cream, or whipped creme fraiche.



Flour, sugar, eggs, butter. Cake ties us all together. Rarely for one, its form asks us all to stand around it. A wheel of bread, an icy canvas. At the center of all the great occasions. Here is an irreverent look at the classic, demonstrative, devious cake.

CROQUEMBOUCHE

or crunch in the mouth

This classic French cake is a tower of custard filled profiteroles, stuck together with caramel.

FOR THE PATE A CHOUX:

6 oz unsalted butter

½ t salt

½ t sugar

1½ cups water

2 cups flour [sifted]

9 eggs

FOR THE FILLING:

2 cups milk

⅓ cup sugar

¼ vanilla bean

¼ t salt

FOR THE CORNSTARCH MIXTURE:

3 T cornstarch

2 T plus 1 t sugar

2 eggs

FOR THE CARAMEL:

2 cups sugar

¼ cup light corn syrup

½ cup water

Heat oven to 425 degrees. To make the pate a choux, bring the butter, salt, sugar, and water to a boil. Add in the flour and stir quickly with a spatula until a dough is formed and begins to pull away from the sides of the pan. Return the pan to medium-high heat and resume cooking, stirring constantly, until the mixture becomes somewhat smooth. Once the flour begins to stick to the bottom of the pan, cook for 2-3 more minutes stirring all the while, to dry out the dough. Transfer the dough to a stand mixer with a paddle attachment or into a bowl and using a wooden spoon, and mix the dough a bit to let some of the heat escape. Add in the eggs one by one, mixing after each addition to fully incorporate each. The finished dough should be homogenous and shiny, smooth and voluptuous.

Fill a pastry bag with the dough and cut a 1 inch opening. On a baking sheet lined with parchment, pipe even and tall spheres of dough onto the tray 2" apart, flicking up the tip of the bag at the top of each sphere to end the piping. Dip your fingers in water and gently press any 'tail' leftover back onto the sphere of dough. Brush each sphere with a little egg wash and bake without opening the oven until light and brown, roughly 10 minutes. Drop the oven to 350 degrees, and bake until well-browned, about 15 minutes more. Remove profiteroles from the oven and let cool, then pierce a little hole in the bottom of each with a sharp paring knife.

To make the filling, bring the milk, the sugar, vanilla bean, and salt to a boil. Whisk together the cornstarch mixture in a small bowl. Pour in a splash of the hot milk mixture into the cornstarch mixture to temper the eggs, whisking to combine. Pour tempered cornstarch mixture back into the pot, whisking continuously. Cook over medium heat until an instant read thermometer reads 160 degrees, about 2 minutes. Strain mixture through a very fine mesh sieve into a bowl set over an ice bath. Cool by stirring every now and then, then chill in the refrigerator with a piece of plastic wrap pressed to the surface to prevent a skin from forming. When chilled, fill a piping bag with the mixture and pipe into the centers of the profiteroles.

To make the caramel, stir together the sugar, corn syrup, and water in small saucepan. Over medium heat, cook sugar until caramelized to a medium amber. Remove from the heat and lower the bottom of the pan into an ice-water bath to stop the cooking.

To assemble the tower, find a cake stand or a flat plate to use as the base. Dip each filled profiterole in the caramel and stick to the base, making one circular layer, first. Dip the rest of the profiteroles, one by one, and layer in circular rings to form a hollow tower, reheating the caramel if it gets too thick. Use more caramel to stick them together if needed. Dip the rest of the filled puffs in the caramel, being modest with how much you coat them as you want them to be easy to pull off the finished cake. With the last of the caramel, use a spoon to drizzle thin strands of caramel around the cone. Serve within three hours.

CRANBERRY CAKE

Up-side-down cake adapted from Alice Waters

FOR THE CRANBERRIES:

- ½ stick unsalted butter
- ¾ cup light brown sugar [packed]
- 3 cups fresh cranberries
- ¼ cup raw apple cider

FOR THE CAKE:

- 1 cup flour
- ½ cup cornmeal
- 2 t baking powder
- ¼ t salt
- ½ stick unsalted butter [room temperature]
- 1 cup sugar
- 2 eggs [yolks and whites separated]
- 1 t vanilla extract
- ½ cup buttermilk [room temperature]

Preheat oven to 350 degrees. In a small saucepan, melt butter and pour into an 8 inch cast iron skillet or cake pan, lined on the base with parchment, using a brush to coat the sides. Sprinkle brown sugar evenly over the bottom surface. In a small saucepan, cook the cranberries and apple cider until the cranberries just start to pop. Remove from the heat and distribute the fruit evenly over the brown sugar. In a medium bowl, mix flour, cornmeal, baking powder, and salt and whisk to combine. In stand mixer, whisk the butter, sugar, egg yolks and vanilla extract until light and fluffy. Switch to low speed, stir in half of the flour mixture, then the buttermilk, then the rest of the flour, until just combined. In a separate clean and dry bowl, whisk the egg whites until they hold soft peaks. Fold one third of the egg whites into the batter and then gently fold in the rest until just the thinnest wisps of egg whites remain visible, and no further. Pour the batter over the cranberries in the pan and smooth the top with a spatula. Bake for 30 to 35 minutes, rotating halfway, until the top is evenly golden brown. Remove the cake from the oven and let cool for 15 minutes. Run a knife around the edge of the pan to loosen the cake and flip it over onto a serving dish. Gently peel away the parchment, if you used it, and serve.

ECCLES

FILLING

- 400 g dried currants
- 1 T whiskey
- ½ t allspice
- ½ t ginger
- 1 t cinnamon
- 180 g unsalted butter
- 180 g light brown sugar
- 1½ t salt
- the zest of 1 lemon
- the zest of 1 orange
- juice from ½ the orange

FOR THE DOUGH

- 1 9 inch round of pate brisee
- 1 egg white, beaten
- 2 T raw sugar

To make the filling, combine all ingredients in a saucepan and warm over medium low heat, stirring to combine. Take care not to burn the currants or have them stick to the bottom of the pans. Once the currants have plumped slightly, remove pan from heat and set aside to cool.

On a lightly floured surface, roll out the pate brisee into a rough square, about ¼ inch thick. Cut the dough into 4, 4x4 inch squares. Take one of the squares and place about ⅓ cup of the currant filling in the center of the square. Brush the exposed dough with egg whites, then pinch together the corners of the dough, into a beggar's purse or turnover shape, and press firmly to create a seal. Cut a few decorative slits in the top, chill until firm, about 45 minutes. Preheat oven to 400 degrees, brush the eccles cakes with the egg whites and dust lightly with sugar, then bake until the crust is evenly golden brown, about 30–45 minutes.

SUKSESS TERTTE

NORWEIGEN ALMOND CAKE

CAKE:

- 4 egg whites
- 2 cups almonds, [lightly toasted and finely chopped]
- ¼ cup sugar
- big pinch of maldon sea salt

CUSTARD:

- 4 egg yolks
- ⅔ cup sugar
- ¾ cup heavy cream
- 4 T butter

toasted almonds for garnish

Preheat oven 350 degrees. Butter and flour a 9½ inch spring form pan. Beat the egg whites with sugar until stiff. Fold in almonds and sea salt. Spread into prepared pan. Bake for about 20 minutes or until the cake pulls away from the edges and springs back when touched. Remove from pan and let cool. For the custard, whisk the egg yolks, sugar, cream and butter in a double boiler or in a saucepan on very low heat. Whisk constantly. Feel the burn. But don't burn. When the cream is homogenous and thickened, pull from heat, let cool and spread on cake. Be careful not to give it to much heat, or the eggs will scramble. No bueno. Garnish with toasted almonds or melted chocolate if you desire. –LD



5

One of the most amusing statements I've ever come across in a cookbook, is from a James Beard tome published in 1963, in regards to a holiday dessert pudding:

"This pudding is best made one year in advance and allowed to mellow."

pudding is a strange beast. I'm talking pudding, pudding—not Jell-O pudding. Puddings from across the Atlantic, very British things, which can include a wide array of confections: dark moist cakes left to steam on the stovetop all afternoon, mounds studded with pounds of dried fruit, dense cake-like desserts soaked in enough booze that they need an entire 12 months to cool off. Puddings like these are more than dessert, they are the main event.

I'm not sure where the fork-in-the-road occurred, a split in the nomenclature, when American pudding deviated from its warm, cakey past and became cold vanilla gelatin in a box. But, I think people should try a pudding in its original incarnation because everyone likes it even if they have no idea what it is.

There are, of course, savory versions of pudding: black pudding, suet pudding, kidney pudding. Luckily, this is a dessert issue, so we get to skip those in favor of apricot pudding, sweet brown breads and sticky toffee pudding. Puddings are also quite easy to make and do not require any special equipment. There are fancy, fluted, ringed pudding molds. All you really need is just a buttered bowl and a pot to set it in. -SL



BLACK PLUM PUDDING

This pudding can be made in a mold and steamed, though it will need to do so for almost 7 hours. Here, we suggest baking at a low temperature for about half that time. This dessert makes a grand entrance: you get to light it on fire before serving!

- ¾ cup pitted prunes**
- ½ cup raisins**
- ½ cup dried apricots**
- ½ cup currants**
- ½ cup dried cherries**
- ⅓ cup candied citrus peel**
- 1 cup dark rum**
[plus more for brushing cake]
- ⅓ cup almonds**
- 1 stick butter [more for buttering pans]**
- ¾ cup light or dark brown sugar**
- 3 eggs**
- 1 t vanilla extract**
- 1 cup all-purpose flour**
- 1 t baking powder**
- ½ t cinnamon**
- ¼ t mace**
- ¼ t nutmeg**
- ¼ t allspice**
- ¼ cup dark molasses**

At least three days before baking, combine prunes, raisins, apricots, currants, cherries, candied peel and rum in a glass jar. Cover tightly and shake jar at least once a day. When ready to make the pudding, heat oven to 250 degrees and butter and flour a 9 inch cake pan, lining the bottom with a piece of parchment. In batches, put soaked fruit and almonds in a food processor and blend to a rough paste. Leave some chunks of fruit intact, set aside. In a stand mixer, cream butter and brown sugar together until light and fluffy. Beat in eggs, one at a time, then add in vanilla extract. Mix in the flour, baking soda and all of the dry spices, stopping the mixer occasionally to scrape down the sides of the bowl. Stir in the fruit paste and the molasses. Pour batter into the prepared pan, smoothing top with a spatula. Bake for 2½ to 3 hours, until a tester inserted into the center comes out clean. While cake is hot, brush the top with rum and let it soak in. Repeat once or twice until cake absorbs about a ¼ cup. When cake is completely cool, turn out onto a platter. To store until ready to serve, wrap cake in parchment paper, then foil; store in a cool, dry place, for up to two months. To serve it flaming, set cake on a shallow platter. In a small saucepan, warm a tablespoon or so of rum over low heat, then pour over cake and carefully ignite with a match. When cake has finished flaming, cut into slices and serve.

BROWN BREAD

This may only be a pudding by technique, but this dense, slightly sweet brown bread that bakes in a coffee can, is close enough. You'll really have to butter and flour the can well so the bread doesn't stick. Popping the bread out of the can is part of the fun. It toasts really well.

- 1 T butter [for the can]**
- ½ cup flour [plus more for the can]**
- ¾ cup rye flour**
- ¼ cup cornmeal**
- ½ t salt**
- ½ t baking powder**
- ¼ t baking soda**
- ½ cup molasses**
- ½ cup milk**
- 1 egg [lightly beaten]**

Preheat oven to 300 degrees. Butter and flour a clean coffee can. In a large bowl, whisk together all dry ingredients. In another bowl, whisk together the molasses, milk and egg until smooth. Pour wet into dry and whisk together until just combined. Pour the batter into the coffee can and cover with a piece of foil. Set can in a medium pot. Pour enough water into the pot so it comes about a ⅓ of the way up the coffee can. Bring water to a boil over high heat. Transfer the pan to the oven and bake 2 to 3 hours, until a skewer inserted into the middle of the bread comes out clean. Remove pot from the oven. Transfer the can to the counter and let cool for 30 minutes. Once cool enough to handle, slide the bread out of the can and let cool completely before slicing into rounds.

STICKY TOFFEE PUDDING

The sweet queen of pudding. You should definitely use organic, unsulphured dates here. Sulphured dates can have a strange aftertaste. This makes 12 individual portions.

FOR THE PUDDINGS:

- hot water
- 16 oz pitted dates
[half pulsed in a food processor or chopped really fine and the other half coarsely chopped]
- 1 t baking soda
- 1⅓ cup dark brown sugar
- 2¼ cups flour
- 1 t baking powder
- 1 t salt
- 8 T melted butter
- 4 eggs
- 1 T vanilla extract

FOR THE TOFFEE SAUCE:

- 7 T butter
- 2 cups dark brown sugar
- 2 cups heavy cream
- ¼ cup dark rum
- pinch of salt

Preheat oven to 350 degrees. Butter 12 ramekins. Get a kettle of water boiling; you'll need it for two parts of the recipe. In a small bowl, combine the finely chopped dates, 1½ cups boiling water and baking soda. Set aside for 10 minutes, then mix in the brown sugar. In another small bowl, whisk together flour, baking powder and salt. Fold the dry mixture into the wet, stirring until fully incorporated. Fold in the coarsely chopped dates. Spoon batter into greased ramekins. Place ramekins in a large pan. Carefully pour boiling hot water into the pan to come halfway up the sides of the ramekins. Tightly cover the pan with aluminum foil, and slide into the oven. Steam bake for 40 to 45 minutes until puddings are puffed and start to pull away from the sides of the ramekins. Remove the aluminum foil and the ramekins from the pan. Let cool slightly.

Meanwhile, bring all ingredients of the toffee sauce to boil in a small saucepan, stirring frequently until everything is smooth and incorporated. Remove toffee sauce from the heat. With a skewer, poke five or so holes in each of the puddings. While sauce is warm, pour 2–3 spoonfuls of toffee sauce over each pudding. Let the puddings rest for 10 minutes to soak up the sauce. Can be served with more sauce on the plate and whipped cream, or just as is.



BLUEBERRY PUDDING

This recipe is adapted from a Martha's Vineyard Cookbook from 1971 and should be made in the summer, when blueberries are at their best.

- 2 cups milk
- 2 eggs
- 4 cups flour
- 1 t dry yeast
- 2 t baking soda
- ½ t salt
- 4 cups blueberries
- 1 cup sugar
- pinch of salt

In a large bowl, whisk together the milk, eggs, flour, yeast, and baking soda. Cover with a kitchen towel and set aside in a warm place, for 4 hours. After the rise, the batter should be bubbly and light. Quickly toss the blueberries together with the sugar and salt, then fold into the batter. Pour batter into a buttered and floured cake pan and bake for one hour, until the top is golden brown and a toothpick, inserted at the center, comes out clean. Remove from the oven. Let rest for 30 minutes, then invert onto a plate. Serve warm, with whipped cream.

NOODLE KUGEL

This is a rich and eggy baked pudding with noodles that turn crispy and golden

- 1 # egg noodles
- 8 eggs
- 1 cup sugar
- ½ cup light brown sugar
- 2 cups ricotta
- 1 cup of melted butter
- 2 t vanilla extract
- ½ t fresh grated nutmeg
- pinch of salt

Preheat oven to 350 degrees. Par-boil the noodles for 5 minutes, then drain well and set aside. In a large bowl, whisk eggs until light and fluffy. Add in the sugars, ricotta, butter, vanilla, nutmeg and salt, whisking until fully incorporated. Add in the drained noodles and fold them into the batter. Pour the batter into a greased pan. Bake for 1½–2 hours, until the exposed noodles get crispy, the top is golden, and the filling is set. Let cool slightly before serving.

Cut the tops off of the persimmons. Using a spoon, scoop out all of the flesh into a bowl of a food processor, making sure to avoid any bitter skin. Process the fruit until smooth. You should have just about a cup of puree. Set aside. If you have a metal pudding mold, feel free to use it; a medium sized glass or ceramic bowl, also works well. Butter and flour the mold.

In a medium bowl whisk the flour, baking powder, cinnamon, ginger and salt together. In a stand mixer, cream butter and sugar together until light and fluffy, then add eggs, one at a time. Gradually add in the flour mixture and mix until just incorporated. Add the persimmon puree and the lemon juice, mixing to combine. Spoon batter into the pudding mold and cover tightly with aluminum foil. In a pot large enough to fit the bowl, set a trivet or a cooking cutter on the floor of the pot. Place the bowl on the trivet and pour water into the pot so it comes $\frac{1}{3}$ of the way up the sides of the mold. Bring water to a boil, then reduce to a simmer. Cover the pot. Steam pudding for 2 hours, checking occasionally to refill the water as necessary. When finished steaming, remove bowl from the pot, uncover and let cool for 30 minutes. Then invert onto a plate and serve.

PERSIMMON PUDDING

The flesh of soft and squishy Hachiya persimmons is like natural pudding. They are usually around during winter months, just in time for the holidays.

- 2 very ripe Hachiya persimmons**
- $1\frac{2}{3}$ cup flour**
- $1\frac{1}{2}$ t baking powder**
- $\frac{1}{4}$ t ground cinnamon**
- $\frac{1}{2}$ t ground ginger**
- pinch of salt**
- 8 T butter, softened**
- $1\frac{1}{2}$ cups sugar**
- 2 eggs**
- 2 t fresh lemon juice**
- $\frac{1}{4}$ cup apricot preserves**

APRICOT PUDDING

If you've never made a steamed pudding, this is a good starter. Any fruit, rhubarb, plums, peaches can be used, though most fruits, like the apricots, will need a light cooking with some sugar to soften before spooning into the mold. The mold here is just a greased mixing bowl. You don't need any special equipment.

In a medium sauté pan over gentle heat, cook the apricots with $\frac{1}{4}$ cup of sugar until they release their liquid and begin to soften, about 5 minutes. Zest a little of the lemon rind into the apricots. Transfer cooked apricots to a bowl and set aside. Grease a medium glass or ceramic mixing bowl, one with a lip or rim will work the best. This is your pudding mold. In a stand mixer cream the butter and remaining sugar together until light and fluffy. Add in the vanilla, then beat in the eggs, one at a time. Add in the flour, baking powder and salt. Mix until just combined. Spoon the apricots into the greased bowl. Arrange so they lie in one flat layer on the bottom. Pour the batter on the apricots, smoothing out the top. Cut a circle of parchment paper the size of the bowl. Grease one side of it and place it lightly on top of the pudding. Cover the bowl tightly with aluminum foil. In a pot large enough for the bowl to fit inside, place a trivet or a cookie cutter at the bottom, so the bowl has something to rest on and does not come in direct contact with the pot. Set the bowl inside of the pot and pour water around the sides of the bowl so that it comes $\frac{1}{3}$ of the way up. Bring the water to a boil, then reduce to a simmer. Cover the pot. The pudding should steam for $1\frac{1}{2}$ hours. Make sure you check it occasionally to refill the water as necessary. After $1\frac{1}{2}$ hours, turn off the heat, uncover the pot and let the steam escape. Remove the bowl from the pot and remove the foil and parchment. Invert the pudding onto a plate and carefully unmold. Serve warm with whipped cream.

- 4 apricots**
[pitted, sliced into wedges]
- $\frac{3}{4}$ cup sugar**
- 1 lemon**
- $\frac{2}{3}$ cup butter**
- 1 t vanilla**
- 2 eggs**
- $1\frac{1}{4}$ cup flour**
- 1 t baking powder**
- pinch of salt**



SPOTTED DICK

A steamed pudding made with currants and a suet dough, spotted dick is hard to say without a smile. The "spotted" refers to the currants dotted throughout the dough and the dick to a corruption of the word "pudding," "puddink" or "dough."

- $1\frac{1}{2}$ cups flour**
- $\frac{1}{3}$ cup sugar**
- 1 T baking powder**
- 1 t salt**
- 1 cup cold rendered beef suet**
[cut into small cubes]
- $\frac{1}{3}$ cup milk**
- 1 egg, beaten**
- $\frac{3}{4}$ cup dried currants**
the zest of 1 orange

CUSTARD SAUCE

- $1\frac{1}{2}$ cups milk**
- $\frac{1}{4}$ cup cream**
- 8 large egg yolks**
- $\frac{1}{3}$ cup sugar**
- 1 t vanilla extract**
pinch of salt

In a food processor, pulse together the flour, sugar, baking powder and salt. Add in the suet and pulse until the mixture resembles coarse meal. Transfer the mixture to a bowl, sprinkle in the milk and pour in the egg, mixing with a fork until incorporated. Add in the currants and orange zest. Turn mixture out onto a floured surface and fold dough over itself a couple of times to fully incorporate. It will be sticky. Form the dough into a ball and place into a buttered medium glass or ceramic bowl. Cover tightly with aluminum foil. Find a pot large enough for the mold, set a trivet or a cookie cutter on the floor of the pot for the mold to rest on, then pour enough water into the pot so it comes up $\frac{1}{3}$ of the way up the sides of the mold. Bring water to a boil, then reduce to a simmer and cover pot. Steam pudding for 2 hours, checking occasionally and adding more water to the pot if necessary. After 2 hours, transfer mold to a countertop, remove the foil and let rest for 30 minutes. Then, invert the pudding onto a plate and serve warm with whipped cream or custard sauce.

In a small saucepan, bring milk and cream to a simmer, then remove from heat. In a medium bowl, whisk together egg yolks, sugar, vanilla and salt. Pour a splash of the warm milk into the egg mixture, whisking to temper the eggs. Pour a little more in. Whisk to combine. Pour in the rest of the milk, whisking again to combine. Then pour the mixture back into the saucepan and cook over medium-low heat, stirring constantly, until the mixture just thickens. Strain through a fine-mesh strainer, and hold warm, until ready to use.



This menu is a dressed up version of a Saltie menu. It represents what we do with the addition of a few bells and whistles. It is intended to be a fun and somewhat irreverent holiday menu. Irreverent is a word I would choose over kitsch. The recipes are simple enough, if not easy. I would serve everything at the same time rather than eat in courses, except the dessert. And I guarantee that the dish you will love the most will be the cream cheese with chutney and crackers. You could just serve that and not have to do any work.

TURKEY BAHN MI SANDWICH

CHICKEN LIVER, TURKEY LEG CONFIT, MAYO, JALAPENO, PICKLED CARROTS, RADISHES, HERBS.

CREAM CHEESE W/ CHUTNEY

Place 2-3 pounds of cream cheese on a decorative platter. Cover with Major Grey's style chutney. Buy the Stonewall Kitchen chutney if you can. Serve with crackers. We like Kavli.

- | | |
|---|---|
| 2 soft baguette-style breads | ¼ cup toasted sesame seeds |
| 2 large turkey legs | sea salt |
| 2 cups sliced pickled carrots | extra virgin olive oil |
| 1 bunch red globe radishes, thinly sliced | 1 cup chicken liver mousse, recipe follows |
| 1 small bunch cilantro, picked | 1 cup mayonnaise |
| 1 small bunch mint, picked | Sriracha |
| 4 pickled jalapeños, seeded, cut in half lengthwise, and sliced into thin strips | |

*Written by Caroline Fidanza
Illustrations by Abbie Zuidema*

TURKEY RUB:

- ½** cup cilantro
- ½** cup mint
- ¼** cup sea salt
- 2** T whole coriander seed
- 2** T whole cumin seed
- 1** pint chicken fat

At least the day before mix all of the above in a bowl and pack the turkey legs into the salt mixture. Refrigerate overnight. Heat the oven to 300 degrees. Scrape the rub off the turkey legs and then brown the legs on all sides in a hot pan. Transfer the legs to a roasting pan just big enough to hold the turkey legs snug and add the chicken fat. Add some fresh herbs and spices to the legs and a sprinkle of salt. Cover the pan with aluminum foil and cook turkey legs until they fall off the bone, about 3 hours.

TO MAKE THE CHICKEN LIVER MOUSSE:

- Butter, have a pound ready**
- 1** large Spanish onion, sliced
- 4** shallots, sliced
- 4** cloves garlic, sliced
- 1** T fresh picked thyme
- 2** pieces star anise, broken apart
- 1** # chicken liver
- Sherry vinegar
- ½** cup brandy
- Extra virgin olive oil
- Kosher salt
- Black pepper

Heat four ounces of butter in a large cast iron skillet until it sizzles. Add the onion, shallots, garlic, thyme and star anise to the butter, season well with salt, turn heat to medium-low and allow the mixture to slowly and deeply caramelize. Drain the chicken livers through a strainer and lay them out on paper towels to dry. Look over the livers and remove anything unpleasant. Season the livers well on both sides with salt and pepper. Heat the same or another large cast iron skillet and cook the livers on high heat in a combination of olive oil and butter (about three tablespoons of each to start). Cook the livers quickly in

small batches being sure not to overcrowd the pan so that they can brown on the outside but remain pink on the inside. Transfer the cooked livers to a bowl. Deglaze the pan between batches with sherry vinegar and pour over the livers. Finally, when all of the livers are cooked, use the brandy to deglaze the pan and add it to the rest. Allow everything to cool.

Once the livers and onions are cool puree them in a food processor. Put everything in at once and let the motor run. You want this to be smooth. Season with sherry vinegar, salt and pepper. Chill. Chicken liver mousse can be made up to a week in advance.

TO PICKLE THE CARROTS:

- 4** medium carrots, peeled
- 1** cup apple cider vinegar
- 1** cup water
- ½** cup sugar
- ¼** cup kosher salt
- 2** t coriander seeds
- 1** t mustard seeds

Slice the carrots as thinly as possible, either into rounds or on the diagonal. Put in a large heatproof bowl. In a saucepan, combine the vinegar, water, sugar, salt and spices and bring to a boil over medium-high heat, stirring to dissolve the sugar and salt. When the sugar and salt have dissolved, pour the pickle over the carrots.

Let the pickles cool at room temperature and then put them into a plastic or glass container, cover, and refrigerate. The carrot pickle will be ready to eat the next day and will hold in the refrigerator for a month.

TO ASSEMBLE THE BAHN MI:

Mix the pickled carrots, radishes, herbs, jalapeño and sesame seeds together in a bowl. Dress with extra virgin olive oil, a pinch of sea salt and a little of the carrot pickling liquid. Taste for salt and heat.

Cut the bread in half lengthwise and spread an even and generous layer of chicken liver mousse on the bottom half of the bread. Shred the turkey confit onto the chicken liver in an even layer. Place the salad of mixed pickled vegetables and herbs on top of the turkey. Spread mayonnaise on the top half of the bread and squirt a line of Sriracha along the length of it. Spread the Sriracha into the mayonnaise and then top off the sandwich. Cut into individual servings.

HOLIDAY

CURRIED RICE WITH PAN-FRIED SQUID AND OYSTERS, YOGURT SAUCE AND A FRIED EGG

KEDGEREE

- 1 pound fresh squid, cut into thin rings
- 24 oysters, shucked
- 2 cups cornmeal
- 2 t turmeric
- Salt and pepper

- 4 cups white basmati rice
- 1/4 cup extra-virgin olive oil
- 1 large yellow onion, finely chopped
- 6 garlic cloves, thinly sliced
- Kosher salt
- 4 t curry powder
- 3 cups milk
- 3 cups water
- 1 bunch scallions, thinly sliced
- 8 eggs

Yogurt sauce (recipe follows)



MEANWHILE, MAKE THE YOGURT SAUCE:

- 1 pint whole-milk plain yogurt
- 1/4 cup chopped fresh dill
- 1/4 cup chopped fresh mint
- 3 T extra virgin olive oil
- white wine vinegar
- sea salt

In a large bowl, whisk together the yogurt, mint and dill. Whisk in the olive oil, then season with salt and a splash of vinegar.

TO SERVE:

Heat the oven to 350 degrees. Generously oil two 8 inch non-stick skillet and crack 4 eggs into each pan.

Mix the cornmeal, turmeric, salt and pepper in a large bowl. Toss the squid and oysters in the cornmeal mixture. Heat a large skillet and cover the bottom with olive oil. When the oil begins to smoke add the squid and oysters to the pan, in batches, a little at a time being careful not to overcrowd the pan, and cook quickly until just opaque.

While cooking the fish put the eggs into the oven and cook until the white sets, about 5 minutes.

Place the rice in individual bowls. Spoon a generous amount of yogurt sauce onto the rice. Put the fried egg on top of the rice and then a portion of the fried squid and oysters.

Rinse the rice, then soak in a bowl of fresh cold water for 30 minutes. Drain through a strainer. Place a heavy bottomed pot with a tight fitting lid over medium-high heat and add the olive oil. When the olive oil is hot but not smoking, add the onion and garlic and sprinkle with salt. Cook, stirring, until the onion begins to turn golden, about 5 minutes. Add the curry powder and sauté with the onion for 1 minute. Add the rice and stir to coat well with the oil, curry, and onion. If the mixture seems too dry at this point, add a little more olive oil.

Add the milk and water to the pot and stir the rice well. Taste the liquid for salt, adding more if necessary. Bring the rice to just nearly a boil, put the lid on, and lower the heat to a gentle simmer. Cook until all the liquid is absorbed, about 15 minutes. Turn off the heat and let the rice rest 10 minutes longer.

SALADE RAPIDE

- 2 medium carrots, peeled
- 2 medium beets, peeled
- ¼ cup mustard vinaigrette
- ½ cup pistachios, raw
- ½ cup golden raisins,
plumped in hot water
- ¼ cup chopped fresh parsley

TO MAKE THE MUSTARD VINAIGRETTE:

- 2 large garlic cloves,
thinly sliced,
or
- 1 shallot, thinly sliced
- 1 t Dijon mustard
- 1 t Pommery mustard
- 1 t minced fresh thyme (optional)
a generous pinch of sea salt
- ½ cup red wine vinegar
- 1½ cups extra virgin olive oil



Preheat the oven to 350 degrees. Toss the pistachios with extra virgin olive oil and sea salt and toast on a baking sheet until they turn bright green, about 3 minutes. Let cool and chop coarsely.

Put the garlic, mustard, thyme (if using), sea salt and vinegar in a mason jar or any container with a screw-on top. Screw the top on tightly and shake to mix well. Uncover and add the olive oil. Close tightly again and shake until well mixed.

With either a mandolin or a Swiss vegetable peeler, slice the carrots and beets into thin slices (if you can, julienne the carrots and beets, otherwise this will do). Place the carrots and beets in a bowl and toss with the vinaigrette. Let them sit for 10 minutes to macerate. Add the pistachios, golden raisins and parsley and toss to mix. Season as needed with sea salt.

CANDIED QUINCE AND GOAT CHEESE TART

FOR THE CANDIED QUINCE:

- 4 quince (3–4 pounds total weight)
- 2 cups sugar
- 1 cinnamon stick

Preheat the oven to 250 degrees. Wash the quince well, peel, and cut into quarters. Cut out the cores and cut the flesh into 1 inch dice. You should have about 4 cups. Put the quince in a bowl and toss with the sugar and cinnamon stick.

Transfer to a roasting pan. Cover the pan with aluminum foil and roast until the quince starts to steam and soften. When the quince is soft, remove the foil and continue roasting until it turns deep red and becomes jammy and concentrated. This will take a long time, as much as 3 hours. The longer you cook the quince, the deeper the flavor and color will be. Remove from the oven and let cool. Discard the cinnamon stick. Store quince in an airtight container in the refrigerator.

FOR THE TART DOUGH:

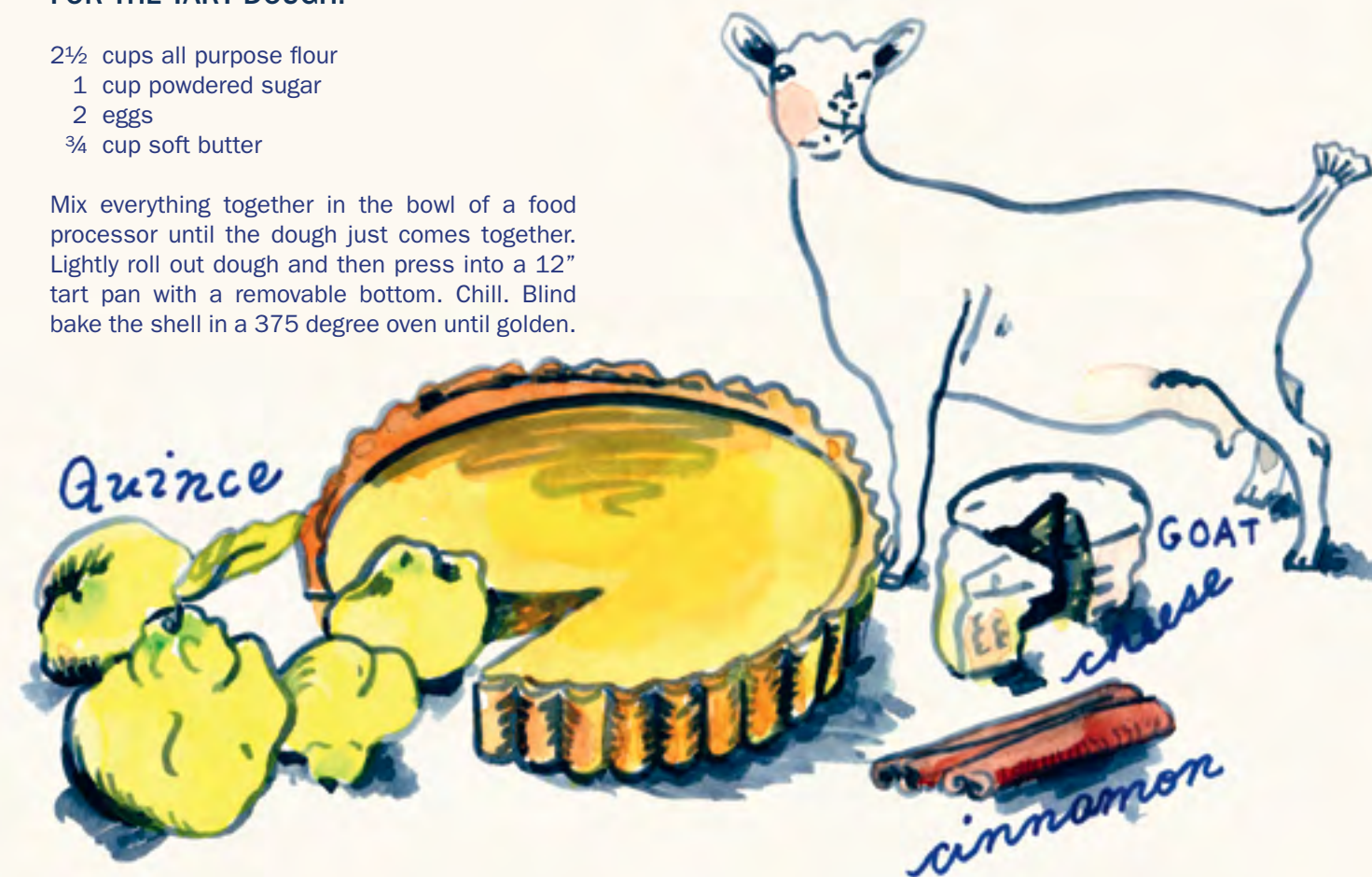
- 2½ cups all purpose flour
- 1 cup powdered sugar
- 2 eggs
- ¾ cup soft butter

Mix everything together in the bowl of a food processor until the dough just comes together. Lightly roll out dough and then press into a 12" tart pan with a removable bottom. Chill. Blind bake the shell in a 375 degree oven until golden.

FOR THE FILLING:

- 2 cups goat cheese
- 1 cup sugar
- 2 egg yolks
- 2 teaspoons vanilla

Arrange the candied quince in an even layer in the prepared tart shell. You will not use all of it. Whisk together the goat cheese, sugar, egg yolks and vanilla. Pour over the quince and bake at 375 degrees until set.





7

AMARO

—Jeff Hansen

I learned to drink it fast and wash it down with a Budweiser at a tiny bar called the Odeon deep in the Mission District. The dark liqueur, known as Fernet Branca, is and it seems has forever been, guzzled in every neighborhood joint, dive, kitchen and home that I knew in San Francisco. Wednesday nights at the Odeon, the owner, known professionally as Chicken John, hosted the Ask Dr. Hal Show. Hal was a rotund man of mythical and questionable wisdom, who would, for a small fee placed in an envelope and palmed his way, answer your yearning questions about anything at all. One dollar got you a curt cure, toss a fiver his way and he would wax poetic about whatever the inquisitor's heart desired. If your question got asked you were invited up to the stage for a shot of Fernet Branca, to be taken before all. For some this was a prize, others a stage for embarrassment. Many not yet familiar with the amaro would spit it out in shock, punctuated only by the roaring laughter of the crowd.

Pretty much everyone I knew who toiled in restaurants and bars were privy to this black syrup. It could have been that our Grandparents were downing it during prohibition, and it was lingering in our blood. Fernet Branca was classified as a medicine, and thus allowed our ancestors to imbibe within the law. It seems that until recently the only folks with as fervent a fever for Fernet Branca were Argentinians who drank it in various forms, most often with Coca-Cola. From the mid 1800s to the 1940s there was a large immigration of Italians to Argentina, and they brought their bitter juice with them.

Fernet Branca is only one wave in the myriad dark sea of amari. Fernet is actually a type of amaro, as is Campari, vermouth and carciofi, which include Cynar, a less bitter liqueur made from artichokes and twelve herbs. Amari are a spirit allowed and even encouraged to embody many personalities. They are made all over Italy in various formulas and to varying results. Even amari made a few towns apart can be wildly different. My preferences themselves have evolved from the strong, bitter, black Fernet to the softer more citrus nosed Amaro Montenegro. Pale in color and gentler on the liver Montenegro is well served after lunch and dinner. Born in 1885 in Bologna and named after a Princess to celebrate her marriage one can only hope the bride and groom got along as well as the mysterious

and multitudinous herbs, roots, bark and magic that go into each bottle. Which, when held by the neck to admire does play in the light and appear a mace that could easily make one single again.

On the softer side, in regards to both their weight in the glass and alcohol to the brain are the wine based amari. Cardamaro is a little more gentle on the psyche, made of thistles and cardoons, amongst other things. It is lower in proof and ready to be served as an aperitif. Amaro Nonio Quintessentia is another of the gentler amari. Grappa based, and, as always, flavored with a litany of secrets. Averna Amaro Sicilia is more redolent of the darker, more bitter amari yet is versatile as a component in cocktails as well as for sipping after supper.

Recently introduced to an amaro I had yet to meet, I was still quite surprised when it punched me in the face upon the first sip. Sure, it lightened up and we got along eventually, but beware when sampling Varnelli's Amaro dell'Erborista. Cloudy in the glass, and smelling of honey it conjures clove and dried orange but is as bitter as an innocent in hell. It's little brother, Amaro Sibilla, puts its gloves on and gently offers you a more honey nosed spirit.

Mint is also a prominent ingredient in some amari. Branca Menta is less medicinal than its sibling. And the American producers Leopold Brothers make a fernet in Colorado that is heavy on molasses and mint. There is a lot of amari out there and treading their various blends is something of an adventure. You never know what you'll get from label to label. Drink it neat, on ice, with club soda, Coke or ginger ale. Or play with it. Where a recipe calls for Vermouth or Campari try Ramazotti or Luxardo Fernet, not as brash as Branca. There's a lot out there, and for the price it's pretty easy to go wandering in this bitter forest.

For all intents and purposes amaro is a digestif. Whether subtle and gentle or aggressive and boisterous in the glass, the overindulgent eater should take note: a quick touch of amari down the gullet will tamper and tame the over fed belly. For me, as it is for Italians, amaro is about a time and a place. On off nights Chicken allowed me to set up my rig of photo strobes in the Odeon, hang some handmade backdrops and do impromptu photo shoots. There was no pay, but the bar was free and the characters passing in front of my old Rolleiflex would shimmy and sway, disrobe and tease, sing and bring me beer and many a tumbler of that darkest of amari from Milan.

NEGRONI

Equal parts:

Gin

Sweet Vermouth

[Punt e Mes or Cocchi
vermouth di Torino]

Campari

[try softening with Aperol or
stiffening with Luxardo Bitter]

Stir, and pour over fresh ice.
Garnish with an orange twist.

'DARK' HOT CHOCOLATE

1 oz Grand Marnier

1 oz Fernet Branca

[or Menta Branca for more mint]

whole milk

dark chocolate ganache

marshmallows

Make your hot chocolate,
add the hootch,
toss in the marshmallows.
Serve in any vessel you like.

TREES NUTS

by Kevin Denton

1½ oz Averell Damson Gin

½ oz Averna Amaro

¼ oz Pierre Ferrand dry Curacao

bar spoon of Nocello

[green walnut liqueur]

1 oz water

splash club soda

Serve over ice.

BLACK MANHATTAN

2 oz rye

1 oz Averna

Stir.

Coupe glass.

Lemon zest.



ADRIAN GAUT

CRÈME DE MENTHE

-Jess Arndt

They gulped it in Radclyffe Hall's lesbian shocker "The Well of Loneliness." That should have been enough to permanently stick me to it. But as a kid I also inhaled mysteries and it was Hercule Poirot's most cherished liqueur, something the little man with all the gray cells couldn't do without. Did drops of minty medicament appear on his mustaches? I wondered. And if so, when the drawing rooms full of suspects weren't looking, did he flick them off or suck them up?

I started making drinks for my grandmother when I was 14. Before that, my grandfather performed the honor. I loved sitting with them in their drafty northern California living room, a bookish kid with a hard won crew cut, my body twisted up into a denim chair as I watched all 6' 4" of him unbend, rise to full height, retire at just the right post-dinner moment to the kitchen, and return with a tray.

Even then, crème de menthe had a legacy. It's essential for the Grasshopper and the Green Hornet, and the crème doesn't mean cream; it means more sugar. It's noir embodied. First an entirely upper crust elixir and then dubbed a whore's drink, it was THE nightcap in New York in the 50s, where Cary Grant and everyone else demanded: "Stingers and lots of 'em."

We've changed of course. "After dinner" now means port, grappa, shelves of expensive amaros. But crème de menthe lingers on, a bargain at \$7 a liter. As always, it also comes in white, but my fidelity for the stuff is bright evergreen, which is the way it slid around my grandmother's ice-filled glass, the shards of which were made by a "tap-icer"—a white, long-handled stick ending in a solid metal ball.

It was always foggy then, over the Marin salt flats and bay, and firelight scattered out from the brick hearth. I was still years from really drinking. I'd barely thrown my Converse-decked foot into my own ardent Well of Loneliness. But watching the green flash in their glasses, I knew without ambiguity that I was seeing something classy.



SEAN M. SCHMIDT

Later I learned that my grandmother, my most bosom of all bosom companions, had been directing the drink-making with a nod or an ever-so-slight twist of the wrist. My grandfather had died and we were travelling together. We had a driver and a plastic bottle in our luggage. In the evenings I played footman and barman, assembling our bags in the room. The door would close and out came the hanging kits, the toiletries, the "miraculous beauty cream" we giggled hyena-like about, and the crème de menthe. I had taken to sneaking cigarettes and while my grandmother smoked her Salem menthols, I went out for "ice"—wandering down the road, quickly puffing. My grandmother was deep in grief, something we didn't talk about. But I liked to think we were sharing vices together, secretly, as twilight soaked in.

Ten years later, I descended into the small addition off of my grandparents' main house, a cobwebby storeroom that felt as if it was about to tumble down the laurel-covered hill into the bay. My parents and I were closing things up. The room had once been a shop, a dark room, a wine cellar. I brushed through their old bottles of liquor. I was desperate to save something. I picked up the crème de menthe and sloshed it. The DeKuyper label was peeling. Had its time passed?

I unscrewed the cap and slugged. Corsican mint and sugar flooded in—direct as ever.

There are cocktails that try too hard. And there are cocktails that are classic for no reason other than who they are. Enfolding the bottle, I knew why I was a bartender.

"Honey," my grandmother said, night after misty night. "You made it to college. I know you must be smart enough to go into the kitchen and pour a little something over some ice."

CRÈME de MENTHE ON THE ROCKS

cracked ice or fresh snow

2 oz of Crème de Menthe

lowball glass

CRIME de MENTHE

1 oz Crème de Menthe

1 oz Fernet Branca

dissolute smile

orange twist

rock

ERIKA BUREIGH





ADRIAN GAUT

Limoncello

-Katie Phelan

Growing up in San Diego I had access to all the citrus one could ever wish for. My parents loved fruit trees. We had Mexican limes, Meyer lemons and sour lemons, naval and juicing oranges and giant sour grapefruits which were more fun to use as softballs than to eat. As a kid, my siblings and I would collect all of the lemons, juice them by hand in our kitchen and make giant batches of lemonade to sell on the street for a quarter to people walking by. While I am always a sucker for a cool glass of lemonade in the summertime, I discovered its alcoholic rival, Limoncello, to be a delicious treat any time of the year. It's sweeter and colder, smooth with a lovely tang and perfect as an after dinner digestif.

A nice variation on this recipe is Limoncello di Crema. Simply add cream or milk to the simple syrup and reduce the mixture down by half before adding it to the lemon-alcohol. It's a creamier, richer taste, more dessert like and delightful when paired with biscotti.

12 lemons
peeled or microplaned and juiced

750 ml bottle of vodka
one that you would enjoy drinking on its own

2 cups sugar

1 cup water

2 cups milk or cream
if making Limoncello di Crema

Find a one gallon wide-mouth glass jar that is clean and sterile with a tight fitting lid. Fill the jar with lemon peels (trim off any of the white pith, which will leave a bitter flavor) and pour the vodka over the top. Seal the jar, and let sit at room temperature out of direct sunlight for at least 2 weeks to a month to infuse the lemon oils into the vodka, shaking every few days. Then strain out and discard lemon peels.

In the meantime, make a simple syrup by dissolving the sugar into warm water. Cool syrup completely. Syrup can be done ahead of time and left in the fridge until ready to combine. Add half of the lemon juice, or all if you like the tartness. Add the syrup to lemon alcohol, shake well and transfer to the freezer. The high alcohol content will prevent it from freezing. Drinking Limoncello fully chilled is preferred.

Gløgg

-Katie Phelan

Gløgg. Not only is it the most amazing word to say, it's also a brilliant way of packing as much alcohol and warm spices as possible into a mug to sip away at on a cold winter night. You have to give it to the Scandinavians. They keep warm in the most proper of ways. I met a Norwegian chef named Dag while living in France, and he would make gløgg for our bar whenever the weather turned chilly. He would set up an electric crock-pot on the bar filled with this spiced concoction, perfuming the air with the heavy scent of cardamom, orange and cloves. It became a staple drink, to keep your hands warm throughout the evening, to sip while watching the winter storms and to finish off a long day with a mug before bed.

½ cup raisins

**1 cup Aquavit,
brandy or vodka**

1 cup water

1 cup sugar

2 cinnamon sticks

6 cracked cardamom pods

6 whole cloves

1 long peel from an orange

1 inch piece of ginger

750 ml Burgundy

or Pinot Noir

2 cups Port

Soak raisins in Aquavit to plump up and absorb liquid. Make a sachet out of cheesecloth, or use a metal tea ball to hold spices. Dissolve sugar in water, and add tea ball of spices to infuse syrup. Over a low flame on the stovetop, or in an electric crock pot on medium heat, add the bottle of wine, port wine, infused syrup and raisin mix.

Heat up; though avoid boiling as the alcohol will burn off. Serve with blanched almonds on top and crunchy ginger biscuits.

RYE

**-Byron Adams-Harford
& Niall Fallon**

WHISKY

Rye whiskey production has paid for our wars and fostered the red state-blue state dichotomy that defines our modern politics. It has given religious fanatics a common focal point, birthed crime families and gotten us out of the Great Depression. The story of rye whiskey is the story of America.

Whiskey wasn't always such an integral part of America's story, though. The colonists preferred rum. At the time, water was generally unsafe to drink, and rum happened to be plentiful thanks to the so-called "Triangular Trade" that brought molasses up to New England from the Caribbean. That is, until the British navy blockaded American ports during the Revolutionary war, essentially halting the importation of molasses. Luckily, Scots-Irish farmers had already been funneling into the interior states and were more than happy to take over the now vacant distilleries in order to start producing their native spirit, whiskey.

Around the same time, Secretary to the Treasury Alexander Hamilton was saddled with funding President Washington's newly formed central government and simultaneously paying off the ridiculous amount of debt amassed during the war, about 75 million dollars at the time. Until that point, the only Federal revenue not borrowed from foreign lenders was generated from a tax on imports. All that changed after Hamilton instituted the first excise tax on domestic goods, the Whiskey Tax.

Farmers made whiskey from whatever excess grains were laying around. For much of the country, that was rye. As such, rye whiskey became the drink of the lower classes, hastily bottled and often used to barter for daily goods. Yet Hamilton referred to this new means for generating revenue as a "luxury tax." In reality, the tax most directly impacted the impoverished rye farmers on the frontier lands of Pennsylvania, Maryland, Virginia, the Carolinas, Georgia and Kentucky.

Of course, it wasn't easy for the government to collect these taxes. Officials had to trek through dense backwoods and knock on the door of hardworking farmers in order to demand whatever little money there was to collect. These farmers were unsurprisingly not fond of the intruders, or of the newfangled central government forming in the east. It wasn't uncommon for a tax collec-

tor to be tarred, feathered and carried atop poles in public while their home was looted and then burned. In short, the whiskey tax was bitterly opposed and evasion became rampant.

Alarmed by the behavior of the populous, President Washington took the opportunity to exercise a recently established federal authority. In the first official use of government force against the people, Washington mustered a militia of 13,000 men from several states to quell what became known as the Whiskey Rebellion of 1794. The rebellion ended without bloodshed and the tax remained, but due to continued evasion and lack of enforcement, revenue barely trickled in. More importantly, the people remained divided. On one side were those who supported a powerful nationalist government and taxes, and on the other were those in favor of states' rights and minimal government interference.

Supporters of Hamilton's central government were typically based in large cities and called themselves Federalists. They were the predecessors of today's conservative Republicans, wealthy merchants and bankers that distrusted public opinion while supporting manufacturing and the protection of personal wealth. Others took a diametrically opposed stance, especially the impoverished farmers of the Western and Southern parts of the fledgling country. Led by Secretary of State Thomas Jefferson, these rural progressive folks formed a second party called the Democratic-Republicans.

When the constitution was written the authors did not anticipate political parties, they were considered divisive and dangerous to a republic. President Washington, an independent his entire life, warned Americans in his farewell address that political parties distract the public, enfeeble the administration, kindle animosity, open the door to corruption and lead to despotism. After retiring, Washington converted the mill at his Mt. Vernon home into what would eventually become the largest rye distillery in the country.

Not everyone was a whiskey fan like Washington, though. The same year as the Whiskey Rebellion, the first barrels of Cognac arrived in New York harbor from France. The upper class favored this more exotic and refined spirit over less expensive, domestically produced whiskey. In order to make their bitter tonics more palatable, and marketable, druggists at the time would often mix them with a little of the highly popular French brandy. This is essentially the origin of the cocktail, defined for the first time in an 1806 journal article as a concoction of spirits, bitters, water and sugar.

This new trend took off like wildfire, and cocktails were increasingly served wherever well-off crowds tended to gather. The affluent masses loved the complicated composition of the drinks, which were unobtainable to the average man. One of the earliest examples of such a cocktail is the Sazerac from New Orleans. Originally, Sazerac-de-Forge et Fils brand Cognac was combined with a bitters made by local druggist Antoine Amedie Peychaud.



SEAN M. SCHMIDT

After Phylloxera ravaged European wine crops, the Cognac industry floundered and rye whiskey took the place of brandy. In the later part of the 19th century, the introduction of vermouth from Italy led to the birth of the classic Manhattan. Eventually a counter trend developed in response to all of the convoluted Euro-centric cocktails, and many customers began requesting their drink the “old fashioned” way; made simply with rye, bitters, sugar and water.

As bartenders were mixing cocktail after cocktail, distillers continued to fight an uphill battle against the government. The Whiskey Tax that Jefferson repealed when he took office as President was later resurrected in order to fund two other wars, the War of 1812 and the Civil War. In an attempt to stem the tide of rising taxes, distillers began flavoring their product with tobacco, iodine and other foreign substances. As a result, government-monitored whiskey aging warehouses were formed in the late 1800s, allowing distillers to postpone the payment of exorbitant taxes until the aging process was complete and the product could be sold. Bonded whiskey was required to be 100 proof, aged for 4 years, and distilled in a single season at a single distillery. These laws were much stricter than any found in Ireland or Scotland.

Things seemed to have reached some sort of equilibrium for distillers until religious fanatics in favor of prohibition frantically pushed to have alcohol outlawed. The whole country went dry on January 17, 1920. During Prohibition, all hell broke loose. Bonded warehouses became superfluous and the quality of whiskey faltered.

As part of the New Deal, President Roosevelt removed Prohibition as a national law, in part because of the revenue he anticipated from revived taxes on alcoholic beverages. Several brewers and distillers objected to reinstating the tax, claiming yet again that it weighed heavier on the poor than on the rich. Regardless, the tax remained, and by 1936 federal revenue from taxes on alcohol had surpassed tobacco as the major excise revenue in the United States.

As a result, most distilleries in the country went out of business. Rye whiskey distilleries were no exception, including the nearly 1,200 distilleries in New York alone. Rye grain farming nearly ceased. Public tastes tended to favor sweeter, more approachable bourbons from Kentucky and Tennessee. By the end of WWII, production of rye whiskey in America had all but vanished.

Yet, rye’s importance remains an indelible part of America’s history. Its spicy, astringent aromas linger in the halls of our highest economic and political institutions. This country reeks of rye. Recently, rye whiskey has experienced a resurgence in popularity as distilleries large and small work to reintroduce a thirsty populous to the unique flavor profiles of the spirit. Sure, it’s hard to swallow, it hurts just a little going down, and it won’t solve any of your long-term problems... but damned if it doesn’t give you a reason to keep fighting.

MAPLE SAZERAC

Courtesy of Shane Feirstein,
handsome bartender at Roman’s.

2 oz rye whiskey

½ oz maple syrup

3–4 dashes Peychaud’s bitters

Absinthe

[or Herbsaint or Pastis of your choice]
to rinse the glass

Chill, shake, strain into rinsed glass.

RYE DAISY

This is our take on a “Brandy Daisy,” a late
19th century cocktail that inspired the Sidecar and
which was itself inspired by the classic Daiquiri.

A drink of the ages.

1½ oz rye whiskey

¾ oz yellow Chartreuse

¾ oz lemon juice

Combine in a collins glass,
fill with ice, top with soda.



