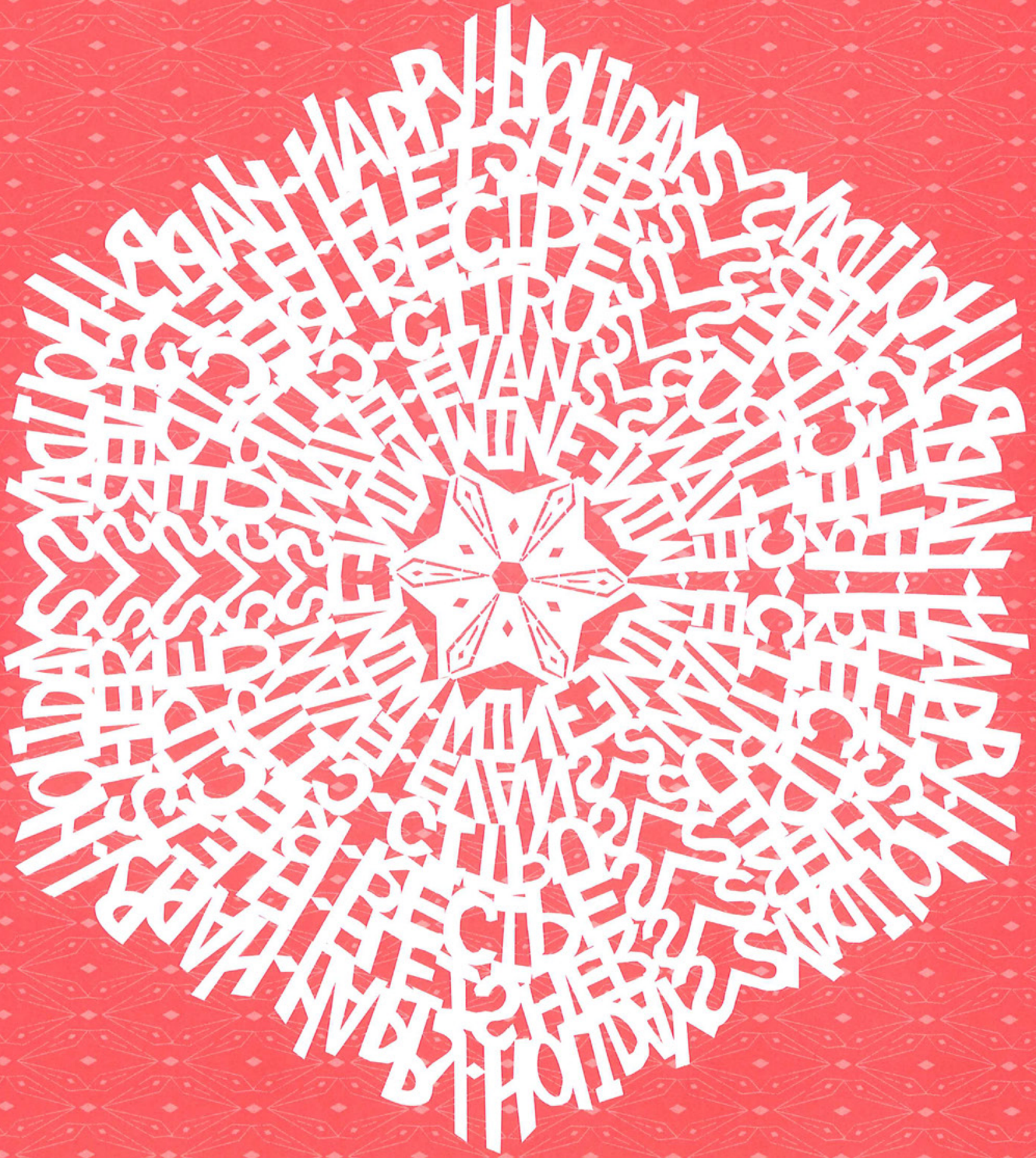


DINER JOURNAL



7.50
ISSUE
Nº2
WINTER

DINER JOURNAL

WINTER 2006

Our intention at the outset of this was to write a cookbook. But a cookbook would have been a huge task, probably taking years to complete. We wanted to start writing down recipes and recording our thoughts on what we do and why both as a record for ourselves and for anyone else who might be interested. And we wanted to do it right away. We decided that by organizing our cookbook into a quarterly journal we would in effect be writing it in installments. We also wanted to produce the journal in house, using our staff as contributors.

Diner and Marlow and sons have never made any statements about where we get our products from. We have been committed to buying and serving quality food since we opened and we have always believed that the quality speaks for itself. Over the years we have defined quality more strictly to mean seasonal, local and if possible organic and sustainable. Every year we have become better at sourcing our food, it has become one of our biggest commitments as restaurateurs. With this, the other goal of the Diner Journal is to share our sources, and to celebrate them. We are delighted to have access to the best of what's available in our community and we want our patrons to know where our food and therefore their food comes from.

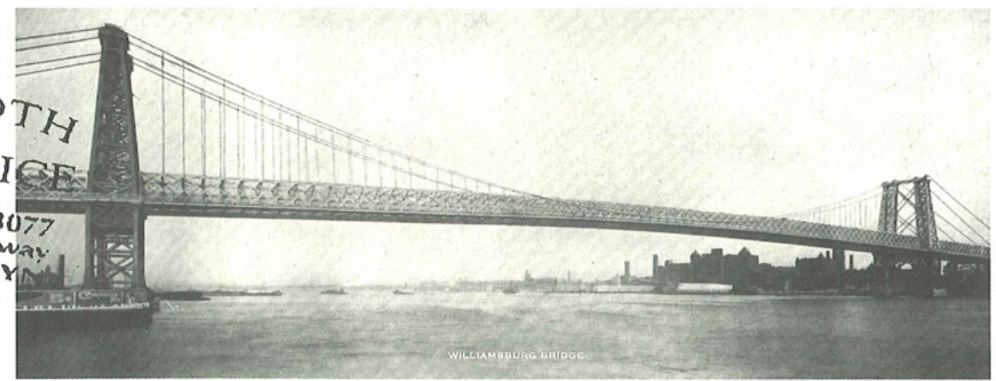
Finally, another reason for creating the Diner journal is an attempt to document the life of the restaurants and the store. There is a culture that exists here, in our corner of the world, that includes a cast of characters who shop and eat here as well as the people who work here. We are a neighborhood place more than we ever could have imagined. CF

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- MARK BEUKES** is a co founder of idealogue. He installed the gets on the lights behind the bar and in the restrooms and calculated that it takes 879 steps to walk from the marcy ave stop on the jnz to the front door of the diner.
- TOM MYLAN** Contributing Editor, Marlow and Sons store buyer/fromager/puppet master and writer of the wildly popular food blog Grocery Guy. When not slinging groceries or writing he obsessively collects exotic kitchenware. Groceryguy.blogspot.com

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- thank you to **REBECCA COLLERTON, JOSE SOTO, SEAN REMBOLD, & DAVE GOULD** for their work in creating and testing recipes



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BROOKLYN

DINER NEW YEARS EVE 02/03

- CHOICE OF APPETIZERS**
- MARINATED ANCHOVY & RICOTTA CROSTINI ON BAGUETTE
 - SARDINES & SCALLOP DEVICHE W/ OLIVE OIL, LEMON & SHAVED FENNEL
 - CLAMS CASINO! ON HALF SHELL W/ BREAD CRUMBS & PANCETTA
 - PROSCIUTTO & SELECTION OF SALAMI'S W/ PIZZA BIANCA
 - WATERCRESS SALAD W/ ROASTED CREMINI MUSHROOM VINAIGRETTE W/ SHAVED FONTINA
- CHOICE OF DINNER ENTREE:**
- SABLE / BLACK COD W/ BRAISED HALF ARTICHOKE, OLIVES & ONIONS
 - BOUILLABASE, RED SNAPPER, SHRIMP & MUSSELS W/ TOAST & ROUILLE
 - RAVIOLI STUFFED W/ RICOTTA & PARMESAN W/ BEETS & BEET GREENS
 - VEAL CHOP MARINATED IN PANCETTA, SAGE & GARLIC W/ ROASTED PORCINI MUSHROOMS
 - 1/2 DUCK BRAISED LEG & ROASTED BREAST W/ PINE NUT BLACK CURRANT BREAD SALAD
- CHOICE OF DESSERT**
- CHEESE PLATE TALEGGIO, GORGONZOLA, PABIOLA, PECORINO W/ FENNEL RAISIN BREAD & BAGUETTE
 - ESPRESSO, KAHLUA & ORANGE PANNA COTTA
 - PRUNE ARMAGNAC BREAD PUDDING
 - CHOCOLATE CARAMEL TART

NEW YEARS MENU

\$50.00 PRIX FIXE

STARTERS

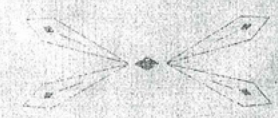
- Caviar plate
- Seafood frito misto
- Poached oysters
- Pickled herring plate

ENTREE

- Blue salad
- Filet mignon
- Dorado
- Risotto

DESSERTS

- Scallops
- Meyer lemon tart
- Goat cheese, cheese cake
- Chocolate Mousse
- Chocolate cake



- CHOICE OF:**
- MARINATED ANCHOVIE & RICOTTA CROSTINI ON BAGUETTE
 - SARDINES & SCALLOPS IN LEMON, OLIVE OIL & PARSLEY W/ GARLIC & SHAVED FENNEL
 - CURED PROSCIUTTO & SALAMIS W/ PIZZA BIANCA
 - CLAMS CASINO ON HALF SHELL W/ BREAD CRUMBS & PANCETTA
 - WATERCRESS & CRIMINI MUSH VINAIGRETTE W/ FONTINA
 - SABLE black cod w/ braised artichoke olives & onions
 - BOUILLABASE red snapper shrimp & mussels w/ toast & rouille
 - RAVIOLI stuffed w/ ricotta & parmesan w/ beets & beet greens
 - VEAL CHOP w/ roasted porcini mushrooms & pancetta w/ herbs
 - DUCK braised leg & roasted breast on pine nut & black currant bread salad.

NEW YEARS MENU \$65.00 PRIX FIXE

STARTERS

- Caviar plate
- Seafood fritto misto
- Blood orange salad
- Lobster celery root salad
- Cheese plate

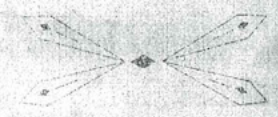
ENTREE

- Filet mignon
- Roasted pork loin
- Risotto
- Scallops

TUNA

DESSERTS

- Panna cotta
- Steamed lemon pudding
- Chocolate cake
- Fruit tart w/ creme anglaise





INTRODUCTION By Mark Beukes

The summer of 1998 was BBQs on the rooftop of 35 Broadway. Overlooking the Manhattan skyline and topping off the river, the apartment, floated just above Giandos and was framed only by the Williamsburg Bridge. After biking home over the decaying bridge we would catch the sunset and inhale a couple of Presidents. Invariably the Verve or Rodriguez played as the beer can chicken cooked. The sun would set, people would arrive, some sat and smoked, others paired off and some never spoke, just reclined on the relocated car seats and digested. If I could bottle rooftops and those conversations and twilight and tossing keys off the roof to arriving friends and all the peripheries of those moments and smell it, I would freebase it for breakfast forever.

Construction on the Diner was in full swing as the leaves turned that fall. Complete with Carharts and power drills, hammers and intent, the soon to be self employed Mark and Andrew had enlisted an assortment of expats, Irish rockers, neighbors, roomates and squatters from the Gretsch building, to remove all the debris that had formed a thick patina inside the walls of the old Pullman car.

Everything superfluous was discarded, anything utilitarian such as cutlery, silverware and furniture was kept. The exterior had gone from a baby blue to a navy blue and then finally to its present maroon. Paint was stripped off the wood paneling, linoleum was removed and found tiles were cut up and reconfigured. The menu was to reflect this ethic, stripping it down to its essence, making it simple, paying homage to ingredients.

New Years Eve was to be opening night and was delayed due to overzealous municipal workers burying the gas line, turning it off and cementing over it. Caroline had decided that the meal would be cooked regardless and that at the 35 Broadway loft would be where the duck cassoulet would be made. Not only symbolic of the quest at hand the dish also incorporated another of Carolines passions the legume.

Needless to say it was to some surprise that I woke up and stumbled into the open kitchen to see

my jet lagged red eyed brother extolling the virtues of duck to Caroline as she prepared for a meal on the first night of her first head chef job. My eyes scanned to see if there was some stress induced by my little brother but he wasn't as offensive as one suspects of a younger sibling. Andrews mom was smiling a "my son is insane" smile and Kate was calmly baking a chocolate Rum cake. All things considered the sweeping calm was alarming.

wine and about a case of quince infused vodka that the chef had been percolating for about a month or so in the basement. It was not to the crescendo of cash registers and fanfare that the Diner opened its doors, but to the raised glasses of the twenty or so friends, family, reprobrates and rooftop gazers that had helped make that great place on the corner of Broadway and Berry. And yes, somebody did play that Prince song, and another hundred and twenty people showed up later and somebody semi naked wrapped only in saran wrap did walk all the way back to Greenpoint.

Up at the Diner, Andrews jaw had clenched so tight from nerves he could only talk as though it were wired shut. Mark was digging deep into his treasure box of calming influences. We were wrapping gels onto lights, all pretending that the smell of paint wasn't prevelant, the lack of heat would be unnoticeable, and hoping the floor that had been dropped up with 4x4s would hold.

Early that evening, the cassoulet and watercress salad were carried up the street, followed by the cheese plate with quince and chocolate cakes by those attending the dinner party. Diner did open that night, with steaming bowls of french stew, rec

CITRUS & WINTER

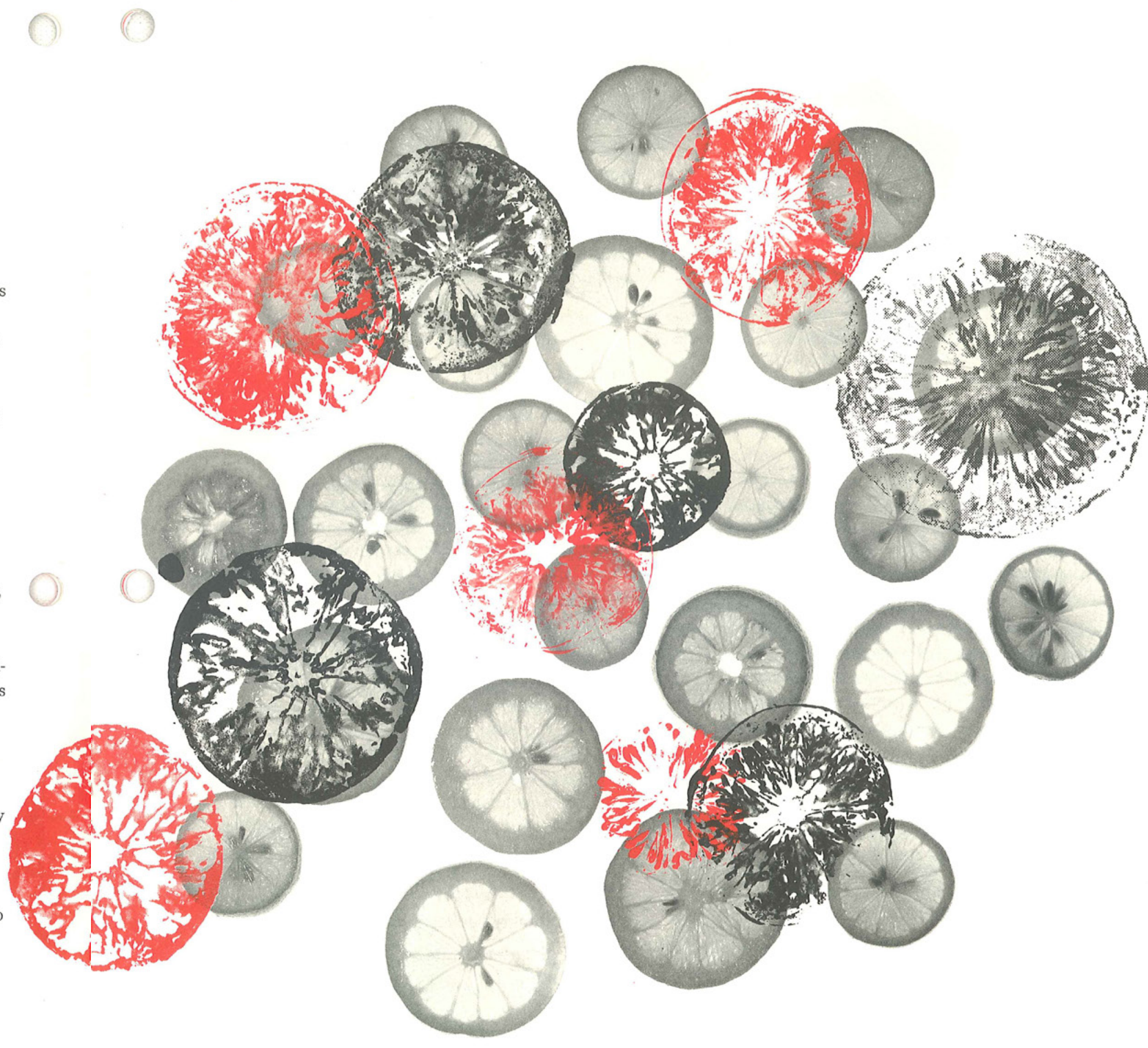
By: TOM MYLAN

Winter in the Northeast is a soul-crushing affair. The short, windy days and long frigid nights are enough to tax the reserves of even the most hardened New Yorker's will. Nothing is quite as cruel as waking before dawn and leaving work long after the sun and its nominal warmth have faded into icy twilight. Months spent in the physical and spiritual padding of layered clothing leave the weary and squinting veteran of chilled winds hungering for a taste of the true warmth no space heater or oil furnace can render.

Luckily, we can seek refuge from winter's ruthless grasp in the bosom of the sunny, acidic tang of citrus. From Laura Ingalls Wilder-era homesteaders to Christmas morning revelers during the Great Depression, oranges, and other sweet citrus, have long been a bright spot in the midst of the shortest, coldest days of the year.

Every December, from the temperate climates of Florida, Spain and California come shipments of reprieve. Spicy Clementines and musky blood oranges chip the gray ice from the hearts and minds of winter's prisoners. The bright and pointed flavors of citrus cut through the murk of fatty winter fare, raising spirits and lowering cholesterol.

While citrus' distant origin and extravagant packaging are certainly at odds with the local food movement, citrus is a guilty pleasure that we simply can't make it through the months of snow and wind without. Below are a few of our favorite ways to enjoy these fragrant blessings from tropics. We hope you enjoy them and are warmed by their promise of brighter days to come.



LIMONCELLO

Every year I swear that I'm going to make some sort of homebrewed concoction to give all of my friends that don't rate actual gifts that cost money. Hot sauce, ale, bitters and more ill conceived ideas have fallen under the axe of the holiday deadline. This year the fiction I'm telling myself is that I'll make a massive batch of Limoncello to give everyone on my list packaged up nicely in an old Pellegrino bottle.

We'll see. Chances are that they'll just get a card with a picture of my girlfriend and I holding pumpkins over our chests.

In the meantime you can take advantage of the fine Spanish lemons streaming into the Bronx's Hunts Point produce market by making your own version of the sweet-tart lemon infused drink from Sicily's isle of Azurra. -TM

You'll Need:

- The zest of 15-18 lemons, depending on size
- 2 bottles of 100 proof vodka
- 4 cups white sugar
- 5 cups water

Start by washing your lemons in warm water to remove the wax from the outside. If you can get unwaxed organic lemons you can skip this step.

Next, zest the lemons carefully using a microplane or very small holed grater. Make a point not to go too deep and get any of the white pith of the rind in with the zest as it will make your finished product bitter. You're just after the oils and they are in the yellow part at the surface.

Now add your lemon zest to your booze and let it sit unmolested by light or extreme heat for two weeks, giving it a shake every day or so.

At the end of the two weeks strain the vodka through cheesecloth or a fine strainer. Press the zest firmly to extract the maximum flavor.

Take your sugar and water and bring it up to a low boil. When the liquid has become clear the sugar has dissolved into the water. Turn it off and let it cool.

When your syrup is cool thoroughly mix in your lemon-vodka infusion and decant into your various containers to age in the freezer for an additional 2-3 weeks.

Variations: You can use citrus other than lemons with this recipe. Flavor will vary wildly depending on whether you choose to use grapefruits or tangerines.

If you plan on sipping your limoncello on a hot Summer day you can add less simple syrup for a more tart and bracing flavor.

Also, if you are not being pressed by the holiday deadline you can let the zest or the finished product age longer to make it stronger and smoother.

BLOOD ORANGE and TANGELO HARVEY WALLBANGER

Nothing is more of an old chestnut in the bartender's bible than the Harvey Wallbanger. Donato 'Duke' Antone, a Los Angeles bartender also known for such classics as the Rusty Nail, created the drink sometime in the 1950s. The Wallbanger was inspired by a local surfer named Harvey who was known to run into walls after more than a few of Antone's specials.

The basic drink is nothing more than a traditional screwdriver with a float of the anise and vanilla based Galliano liqueur named after Maggiore Galliano, an Italian hero of the East African wars.

Unfortunately it fell out of favor during the age of canned OJ and Sunny Delight but has been revived at Marlow and Sons with the substitution of freshly squeezed blood orange and tangelo juice that provide a spicy citrus backbone for this creamy classic. -TM

Recipe:

- 2 oz. freshly squeezed blood orange juice
- 2 oz. freshly squeezed tangelo juice
- 1 1/2 oz. quality vodka
- 1/4 oz. Galliano liqueur

Shake ingredients gently in a cocktail shaker and pour into a waiting Collins glass of ice. Garnish with a slice each of blood orange and tangelo.

CITRUS SALAD

- Assorted citrus, blood oranges, cara cara oranges, golden nuggets
- 1 red onion
- 1-2 bunches watercress
- 1 shallot, minced
- 1/2 cup citrus juice
- 2 1/2 Tablespoons sherry vinegar
- 1 cup extra virgin olive oil

Cut the tops and bottoms off of the oranges and sit them on a cutting board. With a paring knife slice down from the top removing the rind and any white pith that stays behind. Turn orange onto its side and slice into 1/4" rounds. Place rounds in a bowl. As you do this you will accumulate some good orange juice in the bowl of cut oranges, reserve this to make your vinaigrette. Thinly slice red onion into rounds. Trim and wash watercress. Toss watercress and onion with the vinaigrette. Place oranges on a plate and mound watercress on top.

TO MAKE THE VINAIGRETTE:

Place minced shallot in a bowl, add a dash of salt. Whisk in citrus juice and sherry vinegar then slowly whisk in olive oil. Season as necessary with salt.

CEVICHE

- 2# fresh fluke or wild striped bass, skinned and boned
- 6ish limes
- 1 jalapeno
- 1 small bunch cilantro, finely chopped
- 1 small bunch scallions, cut on the bias
- 1/2 red onion, thinly sliced
- 1 grapefruit or 2 blood oranges, cut into supremes
- Salt

Slice fish lengthwise into 1/2" strips and then cut strips into 1/4" x 1/2" pieces. Place in a container large enough to hold fish in a single layer. Season fish evenly with salt and then squeeze lime juice over fish, more or less covering the fish with the juice. Cut jalapeno in half and remove seeds. Slice into thin strips and then very finely dice the jalapeno. Sprinkle over the fish. If your not sure how spicy you want the ceviche or how hot your peppers are start by adding just a little jalapeno and then add more to taste later. Allow fish to sit for half an hour and then toss it, it should have started to "cook" by now and you can start to taste it for seasoning. Add salt and jalapeno as necessary. When properly seasoned add cilantro and scallion, reserving some for the garnish. Toss and serve when fish shows no more transparency and appears to be completely white (opaque) on the outside, this will take about an hour.

To supreme the citrus, follow the procedure from the citrus salad, but rather than slicing into rounds hold the orange in your hand and with a paring knife cut out the segments from the membrane that separates them. Toss onion with grapefruit or blood orange supremes, season with a little salt and olive oil, add some fresh herb and serve on top of ceviche.





EVANS

THINKING BIG STAYING SMALL

By: Anrfa Dunn & Tom Mylan

Dave Evan's Creamery doesn't look like ground zero for a revolution. With its hundreds of feet of snaking stainless steel pipe and hot tub-sized vats it looks more like a large moonshining operation than the locus of hope for a crippled and depressed small farm dairy industry. Dave himself, a stout, bearded man with a serious twinkle in his eye, might even look a little like a bootlegger - until you start talking to him.

When asked how long he has been working his farm in Norwich, NY he replies with a simple, "Well, forever." Dave grew up on the farm and was a young man when dairies around the Northeast started to disappear. Between 1980 and 2000 the number of New York dairy farms shrank from 19,000 to 7,900 farms. At last count, that number is down to 7,000.

Evans wasn't the only small dairy farmer to notice. In 1996 the Northeast Dairy Compact was signed into law to help regulate the sale of milk in New York and New England. The intent was to raise and stabilize the wholesale price of milk but the attempt to battle the forces of the market failed. In 2001 the compact expired and Northeastern dairy farmers were worse off than they had been five years before.

Dave, his wife Sue, and his brother, who owns the farm next door, knew change was imperative to survival. In 1999 they decided to become certified organic and build a creamery. Aside from the obvious health advantages Evans knew he needed to find a profitable niche in the market if his farm as well as others in the surrounding area were to succeed.

The idea was that instead of appealing to the government for market protection, Evans would opt out of the dysfunctional dairy system all together. By building a creamery to bottle his own milk Evans removes the huge middleman dairy bottlers, who buy milk at a low price and then sell it to consumers at a higher price, from the equation. Both Evans and his fellow local dairymen reap much higher profit margins while consumers enjoy competitive prices for a superior product.

While many involved in such utopian-minded endeavors have failed, the success of Evans' vision can be seen as you walk through the front door of the creamery where Dave and another local farmer greet us. To the right is a new, larger bottling machine ready for installation. To the left is Evans' vintage milk truck still dripping sanitizing solution from the morning milk run clean up. Out on the dock the Angello's Organics rig is loading cases of crème fraiche, milk and butter.

The environment seems at odds with the Evans themselves until you watch them in action. Dave, as he speaks on the importance of consumer education, dumps the waste milk out of a large stainless churn full of deep yellow butter while Sue slices sharp cheddar. Two of the Evans' daughters cryovac the cheese while a third puts labels on yogurt tubs.

The defining element of Dave Evans' revolution isn't what he's doing but what he's not willing to do: Despite Evans' success with the creamery he isn't looking to expand. "I want this place to reach its capacity but I'm staying small," he says. He proudly tells us about another small creamery that is starting production in a nearby area with his help. Dave is measuring his true success by the reproduction of his idea. A quiet revolution, one farm at a time.

BRANDADE

- 2# salt cod
- 3-4 yukon gold potatoes, peeled and diced
- 1 pint cream
- 2 cups milk
- 4-6 cloves garlic, sliced
- 1/4 cup parsley, chopped
- 1/2 teaspoon chopped thyme
- Extra virgin olive oil
- Grated parmesan
- Breadcrumbs

Soak the salt cod in several changes of water, ideally for 24 hours or more. Remove cod from water and place in a pot. Cover with milk, if the milk does not cover add some water. Simmer cod until tender and flaky and much of the saltiness has cooked away. Place potatoes in a pot, cover with cold water, add salt to the water and boil potatoes until soft. Drain. Mix cooked cod and potatoes together with your hands or a potato masher or in a kitchen aid. Scald cream with garlic and thyme. Pour cream over the mashed potato and cod mixture and mix well. Add a generous amount of olive oil and season with salt, pepper and parsley. Place in individual ramekins or a large crock and sprinkle with parmesan cheese and breadcrumbs. Warm in the oven until brown and bubbly. Serve with toasted bread.

CABBAGE BACON AND APPLES

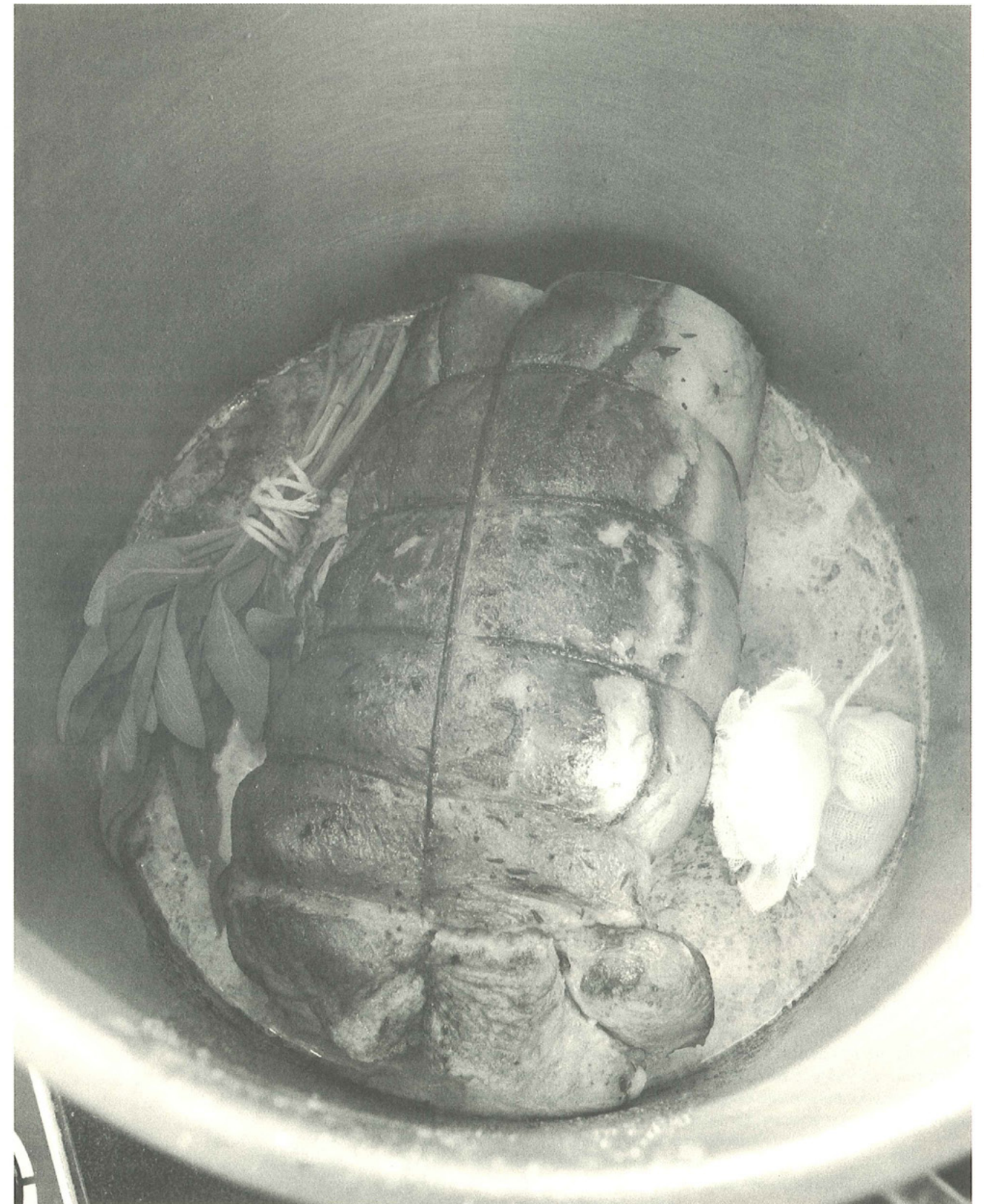
- 6 slices thick cut bacon, cut into 1/4" lardons (thin strips)
- 1/2 head savoy cabbage, thinly sliced
- 2 apples, cut into 1/4" slices
- 1/2 teaspoon fresh picked thyme
- 1/2-1 cup apple cider
- Salt and pepper

Render bacon in a large saute pan until it begins to brown. Put apples in the pan and allow them to brown with the bacon. Add the cabbage on high heat and season with salt. Add the thyme, toss, lower the heat and allow the cabbage to wilt. When cabbage is soft add the apple cider to the pan, turn the heat back to high and reduce the cider. Crack some fresh black pepper and serve.

PORK COOKED IN MILK

- 1 4-5# pork loin
- 1 bunch fresh sage, tied with butchers twine
- 5 bay leaves
- 1 Tablespoon whole black peppercorn, preferably tied in cheesecloth, but if not, just be aware that they are in there
- 2-4 cups milk
- 2 Tablespoons butter
- 2 Tablespoons olive oil
- Salt and pepper

Season the pork loin with salt and pepper and then tie it with butchers twine. If you don't know how to do this ask your butcher to do it for you. If you don't have a local butcher and don't know how to tie a pork roast either wing it with some twine or don't tie it although it won't cook as perfectly. Ideally, season the pork loin the day before cooking it. Season it again before browning. Heat a braising pan or a deep pot large enough to hold the pork loin and add the butter and oil. When butter starts to sizzle and brown, place the pork loin in the pot. Brown evenly on all sides adjusting the heat as necessary. Add 2 cups milk or enough to cover 1/3 of the pork loin. Add sage, black pepper, and bay leaf. Lower heat to a simmer and place a lid on the pot, slightly ajar. Cook for about 45 minutes, turning the pork loin every 15 minutes and adding milk as necessary. You should however, not add more milk until it is nutty and brown and quite reduced (it will be curdled). When pork is firm to the touch remove it from the pan. If there is very little sauce add more milk and reduce it down. Sometimes it's hard to find the balance between enough sauce and brown enough sauce. If the sauce is only beige it will still be good. If you can take it all the way to brown and don't mind sacrificing a little quantity, even better. Slice pork into 1/4" slices and place on a serving platter. Pour hot sauce over pork and serve with the cabbage, bacon and apples.



EGG NOG

12 eggs, separated
1 1/2 cups sugar
1 quart milk
1 1/2 quarts heavy cream
3 cups bourbon
1/2 cup dark rum
2 cups cognac
Freshly grated nutmeg

In a large bowl, beat the egg yolks until thick and pale yellow. Gradually add sugar to yolks. Whisk in the milk and 1 quart of cream. Then add the booze, while whisking.

Beat egg whites until stiff and fold into mixture. Then whip the remaining 1/2 quart cream and fold it in. Serve with fresh grated nutmeg.

the BRANDY ALEXANDER

Like the storied origins of most cocktails, the details of the Brandy Alexander's birth are open to debate. The generally accepted version is that Harry McElhone, the famed bartender who went on to be the owner of the Harry's New York Bar in Paris, created the drink in 1922 for the London marriage of Princess Mary and Lord Lascelles.

Whatever the truth may be, the Brandy Alexander is a classic winter cocktail that combines the warmth of brandy with the comforting fatty-nuttiness of Crème de Cacao and cream. It serves the dual purposes of lifting the spirits and adding a protective layer of fat against the cold.

Our experiments with this drink lead us to conclude that it's best form is its original:

1oz Creme de Cacao (dark is better for weird color)
1 oz Brandy
1 oz Half and Half
Fresh Grated Nutmeg

Shake vigorously with ice and strain into chilled cocktail glass. Top with fresh grated nutmeg.

Other variations include the substitution of half of the Cacao with a 1/2 oz of Kaluha, adding cocoa powder to the mix before shaking, or a hint of almond extract.

POTS DE CREME

VANILLA:
12 egg yolks
1 3/4 cups sugar
2 cups milk
4 cups cream
2 teaspoons vanilla
Makes about 6 pots de creme

In a large bowl, whisk egg yolks with sugar until pale yellow. Scald cream and milk and slowly whisk into egg yolks. Add vanilla. Pour mixture into 8 oz ramekins and place ramekins in a deep roasting pan. Fill the pan with hot water 2/3 of the way up the sides of the ramekins. Cover with foil and bake in a 300° oven until just set. The very center should be a little jiggy. Remove pots from the oven, remove foil and let cool in the water bath. When cool, pull pots from the water and refrigerate.

CHOCOLATE:

To make chocolate pots de creme, whisk in 8 oz shaved bittersweet chocolate with the scalded cream and milk.

SALTY BUTTERSCOTCH:

8 egg yolks
2 oz butter
1 cup dark brown sugar
2 1/2 cups cream
1 1/2 cups milk
1 Tablespoon vanilla
Salt

In a large pot, melt the butter and sugar. Allow to caramelize. Carefully add 1 cup of cream to the caramel, stir to incorporate and remove from the heat. In a separate pot scald the remaining cream and the milk. Slowly whisk milk and cream into the eggs and then add everything back to the caramel. Place the pot back on low heat and stir until everything is well mixed and dissolved. Add vanilla and strain. At this point season the mixture with salt until the desired flavor is achieved. You want to taste a little saltiness but don't take it too far. Keep in mind that salted things taste less salty when they're cold. Pour into ramekins and bake as above.



BRAISED FRESH PORK BELLY

1 4-5# piece fresh (uncured, unsmoked) pork belly

FOR THE BRINE
3/4 cup salt
2/3 cup sugar
1 gallon water
2 stalks celery, sliced
2 carrots, sliced
1 onion, sliced
1 head garlic, cut in 1/2
1 Tablespoon coriander seed
1 Tablespoon black peppercorn
1/2 bunch thyme

Heat salt and sugar in water until dissolved. Cool and pour over pork belly. Add vegetables and seasonings and let brine in the refrigerator for 3 days.

FOR THE BRAISE
2 carrots, diced
2 stalks celery, diced
1 onion, diced
Thyme, rosemary, bay leaf
Chicken stock

Remove pork from the brine. Season with salt and pepper. Place it on a sheet tray and brown it in a hot oven 400-450°. When brown, place pork in a roasting pan. Heat the chicken stock and pour over pork, add vegetables and herbs. Cover pan with aluminum foil and place in 300° oven. Cook until pork is very tender and shows no resistance when pierced with a knife. When pork is done allow it to cool in the cooking liquid. When cool, strain off vegetables and skim stock. Remove skin from pork and trim off some of the top layer of fat. Cut the pork in half and then into 1/2" slices. Brown slices in a medium-hot pan (no additional fat required) rendering off fat as you brown. Serve with lentils.

LENTILS COOKED IN RED WINE

1# French green lentils
2 medium carrots, diced
2 stalks celery, diced
1 onion, diced
4 cloves garlic, sliced
Thyme and rosemary tied in a bouquet with butchers twine
2 cups Red wine
Water or braising liquid from the pork
Sherry vinegar

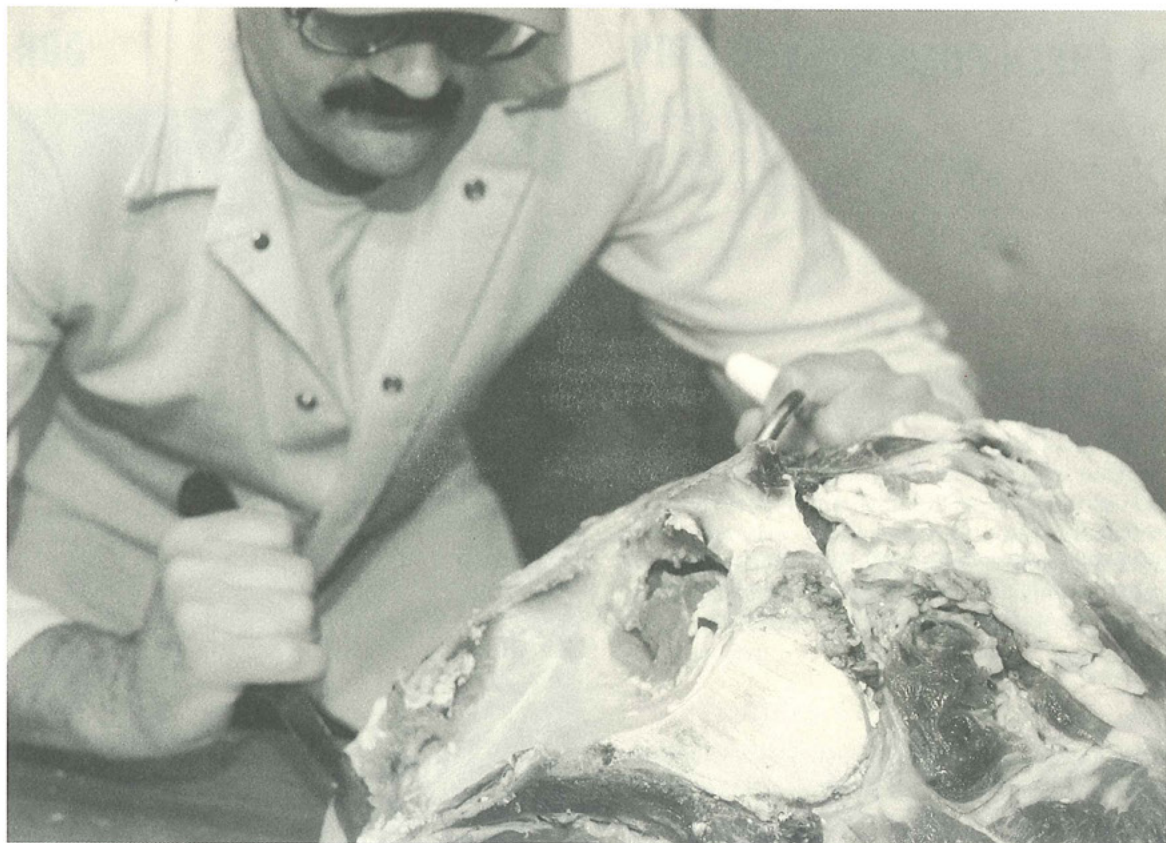
Heat a pot with olive oil and add the vegetables, season with salt and cook until vegetables release their liquid and begin to soften. Add the lentils and stir well with the vegetables. Add the wine and allow it to reduce a little. Cover lentils with water or braising liquid and add the bouquet of herbs. Simmer until lentils are tender, adding water as necessary, season with salt. When lentils are cooked and warm but not hot, taste them, season with vinegar to brighten the flavor and serve either warm or room temperature with the pork belly.

BRAISING is really a very simple technique that can be applied in various ways. It is cooking a piece of meat in a liquid. Whether that liquid is wine, beer, stock, vinegar, or apple cider is up to the individual, but the technique never really changes. You season the meat, brown it, and cook it in a savory broth with vegetables and aromatics. For as many times as I have mentioned the word technique, braising is one of those dishes where very little technical skill is required.

For the purposes of this publication we are braising lamb, beef brisket, beef short ribs, fresh pork belly, and duck legs. You will start to recognize the trends after the first couple of recipes. Braising is probably also the single most satisfying cooking style. There is nothing like a piece of meat cooked until tender and falling off the bone. It is a triumph and it is easy to accomplish. It takes time, planning, and some ability to observe and make sense of what's going on, but it's easy, particularly because you can't overcook it.

With all of these recipes cooking times and temperatures are general. We braise at 300° but are using a commercial oven. A home oven may require that you braise at 350°. Generally these braises take hours, 4 hours for the larger cuts, maybe 2-3 hours for duck. Start checking after 1 1/2 hours.

Finally, a note on seasoning. I like to season the meat the day before whenever possible. I find that the final product has a much deeper flavor given that the seasoning has had time to penetrate the meat.



FLEISHERS

By: Anfa Dunn & Tom Mylan

the GATEWAY MEAT

Rotisserie chickens turn head over tail in the window broiler of Fleishers Meats. "I hate chickens. They're dirty... and boring," Josh Applestone turns his head and fake whispers. Then he confesses, "I was a vegetarian and a vegan for seventeen years before I opened this shop."

Three years ago Josh and his wife Jessica Applestone opened Fleishers grass-fed beef shop in Kingston, NY. Josh, a commanding man with a long ponytail and black Mao hat, now eats thin slices of raw meat carved directly off primal cuts. "It's like sushi," he says as he chews. Jessica wears one of Fleishers t-shirts that reads "Bacon: the gateway meat," a reference to the pounds of bacon Josh ate after he left his vegetarian lifestyle behind.

For Josh, the transition from vegetarian to butcher was sparked when he realized that animals could be raised in a humane and healthy way, resulting in happy livestock and clean, tasty meat. "Intensively farmed meat is disgusting," he says. "Animals are juiced with antibiotics and hor-

mones. A badly treated animal doesn't taste good." The bulk of the meat at Fleishers is sourced from small farms that pasture their cows on quality grass and have no cause to use hormones or antibiotics because of it.

The New York food world is full of chefs, foodies and non-profits spouting Chez Panisse-ism platitudes about the holy trinity of organic, local and sustainable. Josh is not dogmatic. From the chickens roasting in the front window to the butchering area Fleishers trades in flavor and transparency. They won't let you forget the inextricable relationship between meat and slaughter, but they clearly show customers that the meat was raised and killed the right way.

Jessica's eyes light up when she speaks of Joel Salatin's glass slaughterhouse concept.

"I like the glass slaughterhouse idea. If you could actually see what happens at many slaughterhouses the meat industry would be totally different." At Fleishers this sort of statement runs deeper than hippie musings. Josh and his part-time butcher and chief surgeon Tom Schneller break

down huge primals and whole animals on a 10-foot wooden butcher table within full view of the meat counter.

Tom, who is also an instructor at the Culinary Institute of America, is a tall, soft-spoken man who comes from a family of local butchers. He plops a 100 lb. grass-fed rear quarter that has been hanging in the walk-in refrigerator for two weeks onto the table.

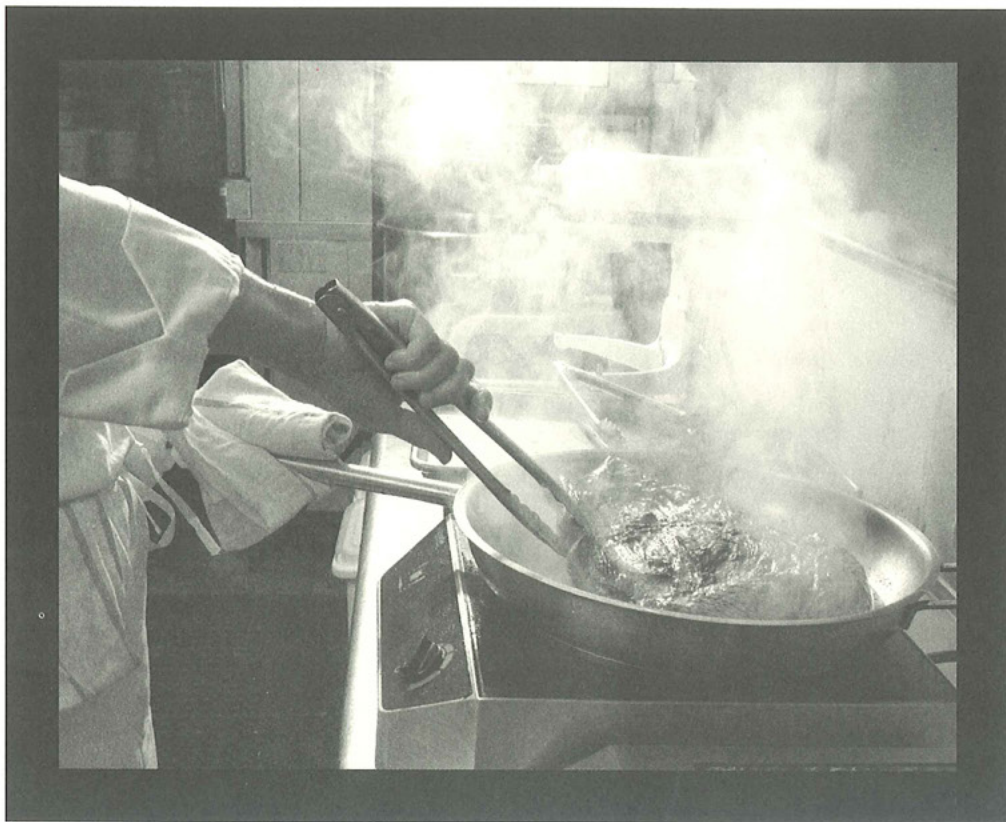
Pointing to the thick layer of prime fat covering the outside of the steer leg Schneller explains that grass-fed fat will appear yellow thanks to the beta-carotene in fresh grass. According to Tom, just one day spent on corn, barley or hay will turn the fat a bright white. He then proceeds to practically will the cow apart. "It's all about seams," he imparts, running a surprisingly small, thin knife along an invisible division between two massive leg muscles. As he gracefully parses the animal, Tom explains how each piece will be used, tossing odd bits and the rare unusable cut into a silver scrap bowl in front of him.

"The most important work we've done here has been training our customers," says Jessica, watching Tom

work. Fleisher's insists and depends on farms with high standards, which often leaves them, and their customers, at the whim of the market. Some weeks Fleisher's receives four cows in and some weeks only one. As a result, customers are often encouraged to try cuts of meat they've never used before. On a one-cow week a customer might come in looking for hanger steak, a cut that has grown popular in the past few years. The problem is, there are only two servings of hanger steak on a single cow. Josh and Jessica guide that customer toward the unsung, but remarkably flavorful, sirloin flap. Shopping at Fleisher's butcher shop is as much an education in appreciating less popular cuts from parts of the animal without brand names as it is about 'doing the right thing'. In the case of the sirloin flap, the 'right thing' is also the 'delicious thing'.

The bowl Tom has been tossing bits into is full. Jessica glances down at it, ready to head for the grinder and says, "What it always comes down to though, is that you are only as good as your best ground beef customer."





BEEF BRISKET COOKED IN CHIMAY

1 4-5# Beef Brisket
2-4 small bottles of Red Chimay
2 carrots, peeled and sliced
1 onion, sliced
8 cloves garlic, cut in half
1/2 small bunch each, rosemary and thyme
4 bay leaves
1 Tablespoon whole black peppercorn
Chicken stock
Salt and pepper
Horseradish (fresh), grated

Season brisket with salt and pepper and refrigerate overnight. The next day re-season the meat. Heat a skillet with 3 Tablespoons olive oil and brown brisket on both sides. Remove beef from skillet and place in a braising or roasting pan. Add the carrots, onions, and garlic to the pan. Allow the vegetables to brown and soften a little and then add 2 bottles of beer.

Bring beer to a boil and then pour everything over the brisket. Add the herbs, bay, and pepper. Add chicken stock as necessary to cover 2/3 of the meat. Cover with a lid or aluminum foil and braise at 300-350° until very tender, showing no resistance when pierced with a knife. Let brisket cool in the liquid and then remove and slice the meat. Skim the braising liquid and reheat the sliced meat in it, letting the sauce reduce. Add more beer and stock if you don't have enough liquid. Serve with spaetzle and grated horseradish.

SPAETZLE

2 cups all purpose flour
3 eggs
1 cup milk
Salt and pepper
Nutmeg
1 bunch fresh chives, cut finely
1 small bunch parsley, minced

Spaetzle are fresh pasta-like dumplings. Whisk together well, flour, eggs, and milk. If you have a kitchen aid mixer, use it. Add chopped chives and a shaving of nutmeg and season to taste with salt and pepper. Chill for 1 hour. To cook, bring a pot of water to boil and add salt. Place a colander on top of the pot (the water should be well below the colander) and push the dough through the holes of the colander. If the dough is too stiff add a little more milk. If you have a better kitchen implement with holes, use it. If the colander is not working you can place a portion of the batter onto a cutting board and slowly push it off the board into the water forming dumpling-like strands as you go. Cook until spaetzle floats and then pull out of water and plunge into an ice bath. Toss with olive oil. Heat a saute pan with butter. Add spaetzle and let them brown on one side. Adjust heat and add butter as necessary. When brown and crispy, flip them and let brown on the other side. When they are done toss them with some fresh chives and parsley. Serve.



DUCK CONFIT

8 duck legs, preferably moulard, or 1-2 whole fatty ducks from Chinatown
2 cups duck fat if you are using legs
If you are using a whole duck render your own fat
1 bunch thyme
8 bay leaves
2 teaspoons corriander
2 sticks cinnamon
4 star anise
8 allspice berries
2 teaspoons black peppercorn
8 cloves garlic

If you are using duck legs, place legs on a flat surface and season generously on both sides with salt. Place in a container with 1/2 bunch thyme, 4 bay leaves, 4 cloves sliced garlic and 1 teaspoon each corriander and black pepper, 1 stick cinnamon broken, 1 piece star anise, broken apart. Let cure overnight.

If you buy a whole duck, it's not easy but you have to break it down. Place the duck breast side up on a cutting board and cut off the wings at what would be the elbow. Slice the duck along breastbone on either side. With your knife cut the breast meat away from the bone in long strokes. When breast meat is free, cut through the shoulder socket to remove the breast from the carcass. To remove the leg,

make an incision through the top of the thigh into the groin noting where the meat naturally separates, pop out the ball joint and cut through freeing up the thigh. Do all of this to the best of your ability. Trim all the skin and fat off of the duck carcass. Place the fat in a pot with enough water to cover just the bottom of the pot and then on a low simmer render the duck fat, which means cooking it down until all of the fat melts and the skin releases it's fat, becoming brown and crispy in the pot. Strain and discard the skin. Meanwhile season the duck breasts and legs as above and cure overnight.

The next day place the duck in a roasting pan. Warm the duck fat and pour over the duck meat to cover. Add another round of fresh spices and aromatics to the duck and fat, cover with aluminum foil and cook in a 300-350° oven until the meat shows no resistance when pierced with a knife. Let cool slightly and then remove duck from fat. Strain fat and reserve.

The possibilities for duck confit are endless but perhaps the easiest way to use it is to heat up a little duck fat, place the confit skin side down in a pan and let brown and crisp on medium heat. When crispy, turn over and brown on the other side. Serve with a salad or with beans or go the distance and make cassoulet. Duck confit will keep for a very long time if stored in its own fat in the refrigerator.



NEBBIOLO

By: Neil Rosen

Wine, like food, has its seasons. Each turn of the calendar presents exciting options for the interested drinker. Entering these colder months of fall and winter, our minds quickly leave behind the floral rosés and fresh whites of summer and search for something that can stand up to heavy winter dishes of braised meats and cream. While a few wines come to mind, nothing seems more appropriate than those made with the great Nebbiolo.

Simply, Nebbiolo is a grape. While other grapes like the globetrotting Chardonnay and the omnipresent Merlot have been transplanted around the world, Nebbiolo is quite the homebody. Northwest Italy is its true home, and the many attempts to transplant it have been less than successful. Ultimately, there are only a handful of places that produce interesting versions, which makes exploring them fairly easy.

Most people know Nebbiolo from the renowned wines of Barolo and Barbaresco. These two regions in the hills surrounding the Piedmont town of Alba are home to the greatest versions of this grape. Often able to age for many decades, these 100% Nebbiolo wines are some of the most dynamic and long-lived reds in the world.

Beyond these two famed wines are other areas that have historically produced important Nebbiolo wines. For some reason they are not as popular. At their best these wines may not be quite as complex as the greatest Barolo but they can come close. Each of these wines is unique and deserves the attention of any serious wine drinker. At the restaurants, we thought it important to bring attention to these lesser-known wines, and show how they relate to their more famous cousins. We tried to select wines that express the unique qualities of each area. Below are brief descriptions of five areas that we recommend checking out. Each area has multiple producers, and we encourage you to try as many as you can find. Buon Lavoro!

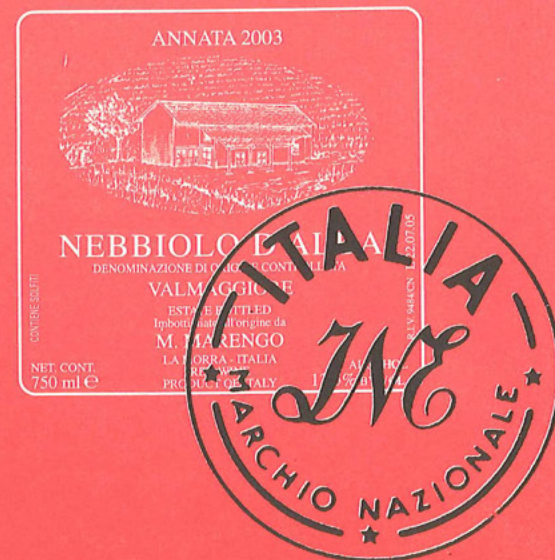
Gattinara: the most well-known unknown area for Nebbiolo. There was a time when these wines were favored over Barolo and Barbaresco. While often pure Nebbiolo, small amounts of Bonarda and Vespolina are allowed. With a recent increase in production, these wines are making a comeback.

Ghemme: a small area in the Novara hills of northern Piedmont. Like Gattinara, these wines can include small amounts of Bonarda and Vespolina. A bit lighter and softer, these wines can drink better when young.

Valtellina: in the Lombardy region, high in the Italian Alps, is one of the most stunning wine areas in the world. The cool alpine climate makes wines that are lighter bodied, with more pronounced tannin and acidity. The best wines come from the sub-zones of Grumello, Inferno, Sassella, and Sforzato. Also look for the unique Sforzato (also called Sfurzat), a robust wine made with dried grapes – an elegant version of Amarone.

Carema: a microscopic appellation in the northern Piedmont near the Valle d'Aosta. With only 35 acres planted on a steep terraced hillside, there are only two producers. While the lightest of these wines, it is admired for its elegance, depth, and structure.

Nebbiolo d'Alba and Nebbiolo delle Langhe: are two larger appellations and a good source for reasonable Nebbiolo. While often lacking in strength and character, they can be of good value. The best examples are often made by Barolo and Barbaresco producers.



BEEF SHORT RIBS BRAISED IN RED WINE

Note: given the details of the wine article, you may want to save your Nebbiolo for drinking and cook your short ribs in another wine like Montepulciano d'Abruzzo. You can get a 1.5 liter bottle for about 10-12\$ and still have some left to drink.

- 5# Beef short ribs (1large rib per person)
- 3-4 Tablespoons olive oil
- 2 carrots, peeled and sliced
- 1 onion, sliced
- 2 ribs celery, sliced
- 6 cloves garlic, sliced
- 1 small can plum tomatoes, strained and roughly chopped
- 4 bay leaf
- 8 sprigs thyme
- 4 sprigs rosemary
- 1 Tablespoon whole black peppercorn
- 1 bottle Montepulciano

Season the ribs with salt and pepper and refrigerate overnight. Heat oil in a large skillet and brown ribs on all sides. Place browned meat in a braising or roasting pan. If the oil is still useable add carrots, onions, celery and garlic to the oil in the pan, if not, pour off and add fresh oil. Cook vegetables on medium heat allowing them to brown. Add canned tomatoes and cook for a few more minutes. Add wine, deglaze the pan, scraping up all the bits stuck to the bottom, and when heated through pour over the ribs. Add bay, thyme, rosemary and black pepper. Cover with a lid or foil and place in a 300-350° oven. Cook until the meat shows no resistance when pierced with a knife. Serve with polenta and gremolata.

- For the gremolata:
- 1/4 cup parsley, chopped
 - 1 Tablespoon lemon zest
 - 1 teaspoon garlic, minced

Mix above in a bowl to combine

75 cl. e

L 06/LN1

14% vol

POLENTA

Polenta is one of those things that I never really understood. Legend and lore talk about cooking polenta for hours, stirring constantly. In my experience polenta always seemed to be done in half an hour or less, even the stuff that was supposed to be long-cooking and course which never seemed particularly course. Then I started reading Heat by Bill Buford who has a whole chapter on polenta and I really started to get nervous. Clearly, I had been doing the wrong thing for many years and I actually thought that what I was making was good. I also figured that since I was using a commercial brand of polenta (even though it was an Italian commercial brand) that I wasn't really getting the real thing anyway. A conversation with Sean further enlightened me. Here is his recipe using a commercial Italian polenta. If you can get a better, fresher, product, like Anson mills, choose that. Even though the polenta will seem done pretty quickly, let it go. Something does happen. And if you can't let it go for 3 hours, do the best you can, it'll still be good.

- 1 package (500 grams), "course" ground Italian polenta (we use Moretti)
- 2 quarts milk
- 2 quarts water
- 1 bouquet of thyme

In a large pot bring the milk and water to a simmer. Season with salt and add the bouquet of thyme. Slowly whisk in polenta, keep whisking until bubbling. Reduce heat to low and just barely simmer for 3 hours, stirring regularly with a wooden spoon. During this period the polenta does not have to be visibly moving, it's more swelling than cooking. When it's ready, the polenta should be pulling away from the sides of the pot. The grains, now swollen will seem courser than before, though incredibly creamy, having absorbed all of the liquid they can. Season and serve as is or finish with butter or extra virgin oil and parmesan.

LAMB SHANKS COOKED IN WHITE WINE

5# Lamb shanks (about 1# each, 1 per person)
 2 carrots, cut in half lengthwise
 1 onion, cut in quarters
 6 cloves whole peeled garlic
 1 celery root, cut in quarters
 1 tomato, cut in quarters
 1 orange
 4 bay leaves
 Thyme and rosemary tied in a bouquet with butchers twine
 Black peppercorn
 White wine
 Olive oil

Season lamb with salt and pepper. Heat a pan with 3-4 Tablespoons olive oil and brown shanks on all sides. When shanks are brown remove them from the pan to either a braising or roasting pan. Pour off the oil and deglaze the pan with 2 cups white wine. Bring to a boil and scrape the brown bits off the bottom of the pan. Pour wine over the lamb shanks. Add more oil to the pan and add the carrots, onion, and celery root to the pan allowing them to brown (adjust the heat as necessary to avoid burning the vegetables). When vegetables are brown toss in tomato and add everything to the pan with the lamb. Heat the skillet again with a little more oil and add the garlic. Allow the garlic to sizzle and then add the

herbs, toss a few times and then squeeze the juice of the orange into the pan. Allow to cook for a couple of seconds and then add to the pan with the lamb along with the orange rind. Add water to cover the lamb and vegetables 2/3 of the way. Cover with a lid or foil and cook in a 300-350° oven until shanks are tender and show no resistance when pierced with a knife. Allow shanks to cool in the liquid and then remove, strain the stock and reserve the vegetables, discard everything else. Skim the stock. When carrots and celery root are cool enough to handle, cut them into a small to medium dice and add them to the cooked flageolets.

FLAGEOLET

2 cups dried flageolet beans
 6 cloves garlic, cut in half lengthwise
 1 bouquet of sage, rosemary, thyme
 2 bay leaves
 3-4 Tablespoons extra virgin olive oil

Soak beans overnight. Discard soaking liquid and place beans in a pot with fresh water. Bring to a boil and skim off any white frothiness. Reduce to a simmer and add the herb bouquet, bay leaf, garlic and olive oil. Simmer beans until tender and then add salt. Let cook a little longer and re-taste for seasoning. Remove from heat and add the vegetables from the lamb braise.

Place the lamb shanks in a pan with the beans and add the braising liquid. Heat in the oven or on the stovetop until warm and a little reduced.



NEW YEARS EVE

Price Fix or A la Carte

CAVIAR PLATTER EFD dabbed cream

HERRING & BOILED POTATOES OR FLATBREAD OR GOOD RYE BREAD

SEAFOOD FRITO MISTO (Crayfish or shrimp, mussels, oysters, squid)

POACHED OYSTERS

~~LOBSTER SALAD - sauce~~

SPECIAL SALAD - wild mushrooms
 FRENCH BUTTER - sherry vin
 FRIED ONION - cider vin

FILET MIGNON - dauphinoise
 pan sauce - meé wine
 shallots

WHOLE FISH caper brown butter fried scallions and onions

RISOTTO w/ wild mushrooms (LOBSTER MUSHROOMS)

~~OTHER FISH (STEW?)~~

SCALLOPS - caper brown butter & lemon

Panetone bread pudding - w/ bourbon & cream & orange
 goat cheese meeseane
 chocolate mousse

cancel bread 24, 25, 26, 31 - except Don Barru

NEW YEARS DAY

SPECIAL SALAD

SOFT POLENTA w/ mascarpone

HAM, EGGS, ROAST POTATOES

POACHED EGGS ?

SMOKED SALMON PLATE w/ potato pancake

PANNETONE FRENCH TOAST

FILET MIGNON w/ Fried watercress & cress

PM

~~FILET MIGNON~~
 ROAST BEEF - Bread POT

ROAST PORK - mash

MEATBALLS & SAUSAGE w/ ricotta

FISH STEW Bouillabaisse

~~RISOTTO~~
 veg - pasta w/ sauce

Black Eyed peas

App's
 salad
 cheese plate

