

FOOD & WINE

NOVEMBER 2010

THANKSGIVING
recipes made easy

FAVORITE NEW
HOLIDAY WINES

FAST
RECIPES
FOR A
CROWD



*Soy Sauce &
Honey-Glazed Turkey,
great with Pinot Noir*

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Vegetables: the next big trend



STEAM IT

This woven bamboo steamer basket fits perfectly over a pot. \$42; cooperhewittshop.org.



CUT IT

Scandinavians adore mushroom foraging. This Swedish-made knife, with a reindeer-horn handle, is for harvesting and cleaning. \$80; kioskiosk.com.

FARM TO HOTEL

Hotels are finding new ways to get closer to farms—and even setting up their own green-markets.



JAKE'S, JAMAICA

The hotel's full-moon dinners are cooked tableside in the fields of the small farms that grow its produce (above). islandoutpost.com.

THE BREAKERS, PALM BEACH, FLORIDA

Each Friday the hotel has a farmers' market for employees, selling produce from within 100 miles. thebreakers.com.

ANDAZ WALL STREET, NYC

This hotel sponsors its very own public farmers' market. andaz.com.

LITTLE DIX BAY, VIRGIN GORDA

Resort employees supply the chef with vegetables from their home gardens. littledixbay.com.

FUN NEW TOOLS

EQUIPMENT & ACCESSORIES FOR THE VEGETABLE-CENTRIC COOK



STIR-FRY IT

The Boomerang Wok's "cupping" edge helps flip ingredients. \$140; conranusa.com.



SCRUB IT

This gold-toothed brush scrubs produce gently yet thoroughly. \$99; fitsu.com.



SERVE IT

Viennese design studio Mischer Traxler packs ceramic powder around cauliflower to get an organic imprint. From \$35; designmarketo.com.

What's the sexiest vegetarian ingredient?



“Seaweed. My cooks now forbid me from cooking with nori because I was using it all over the place.”

—Christopher Kostow, *Napa's Meadowood*



“Poi—pounded taro—provides energy. The process of making it is also very sexy.”

—George Mavrothalassitis, *Chef Mavro, Honolulu*



“Finger limes have been called the caviar of citrus. They transform salads, drinks or desserts.”

—Curtis Duffly, *Avenues, Chicago*