

TASTE

EVERYTHING TASTES BETTER OUTSIDE COOKBOOK



TASTE

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TASTE is an online magazine written for people who love to cook at home and enjoy reading about approachable recipes, popular and emerging ingredients, and stories reported from the frontlines of today's quickly moving food culture.

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Table of Contents

**Watermelon
and Cucumbers
with Spicy
Sumac Salt**

Alison Roman

**Smoky
Fattoush with
Buttermilk
Dressing**

Paula Disbrowe

**Passport
to Chile**

Maggie Hoffman

**Adobo
Chicken Wings**

Kerry Diamond
and Claudia Wu

**Grilled
Shrimp Taco**

Wesley Avila
and Richard Parks III

**Chile-Lime
Festival Corn
with Feta
and Cilantro**

Emma Frisch

**Rosemary
Lemonade**

Chloe Coscarelli

**Bar Tartine
Burger**

Chris Kronner
with Paolo Lucchesi

**Grilled Lamb
Chops with
Lavender Salt**

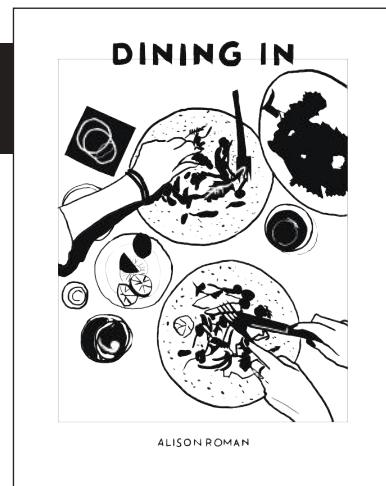
Michael Symon
and Douglas Trattner

**Matcha
Custard Pie
with Pistachio
Crust**

Laurel Gallucci
and Claire Thomas

Watermelon and Cucumbers with Spicy Sumac Salt

Dining In by Alison Roman — Ever had Tajín seasoning? It's a Mexican seasoning made from chiles, salt, and dehydrated lime juice. It's the best on watermelon, mango, or eaten out of the palm of your hand. Sumac replaces the lime here, but damn if it's not a dead ringer for that tangy, mouth-puckery sensation. Make lots of this mixture and keep it around to sprinkle over raw fruit all summer long.



SERVES 4

2 tablespoons ground sumac

1½ tablespoons Aleppo pepper or 1 tablespoon crushed red pepper flakes

1 tablespoon kosher salt

½ small watermelon, sliced ¾ inch thick (I leave the rind on, but that's up to you)

2 cucumbers, preferably small ones such as Persian or Kirby, unpeeled, thinly sliced

1 Combine the sumac, Aleppo pepper, and salt in a small bowl.

2 Arrange the watermelon and cucumbers on a large platter, sprinkle with the spicy sumac salt, and go to town.

Photograph: Michael Graydon and Nikole Herriott



Chile-Lime Festival Corn with Feta and Cilantro

Feast by Firelight by Emma Frisch — Known for its vibrant Afro-Ecuadorian community, the valley of El Chota is tucked in the mountainous north of Ecuador. It's a surreal, desert oasis brimming with soul. I visited during Carnaval, with its enthusiastic water fights. To stay dry from the deluge, I spent most of my time seeking shelter in the market stalls on the festival grounds. This is how I discovered the most luscious grilled corn on the cob I had ever tasted. Instead of butter, the corn is slathered with a creamy chile-lime sauce that adds just the right amount of tang and spice.



SERVES 6

1 lime

$\frac{3}{4}$ cup finely crumbled feta

$\frac{1}{2}$ cup plain yogurt

$\frac{1}{4}$ cup mayonnaise

1 teaspoon red pepper flakes

6 ears corn, shucked

Olive oil for drizzling (optional)

$\frac{1}{4}$ cup finely chopped fresh cilantro

PREP Finely grate the zest of the lime and set aside. Cut the lime into wedges and juice as many wedges as you need to yield 1 teaspoon lime juice.

In a lidded jar or airtight container, combine the feta, yogurt, mayonnaise, red pepper flakes, lime zest, and lime juice and stir to mix. Seal the jar and then chill for up to 3 days.

Pack the remaining lime wedges in a ziplock bag and chill for up to 3 days.

1 Fire the grill or campfire to medium-high heat and position

the grill grate 2 to 4 inches above the coals.

2 Place the ears of corn over direct heat and, using tongs, rotate every 2 to 3 minutes until the ears are uniformly charred and the kernels bright yellow, 10 to 12 minutes. For a darker char, drizzle olive oil over the corn so it drips onto the coals and the flames jump up to lick the corn.

3 Transfer the corn to a serving plate or baking sheet. Shake the feta mixture to reincorporate and then spread evenly over each ear of corn and sprinkle with the cilantro.

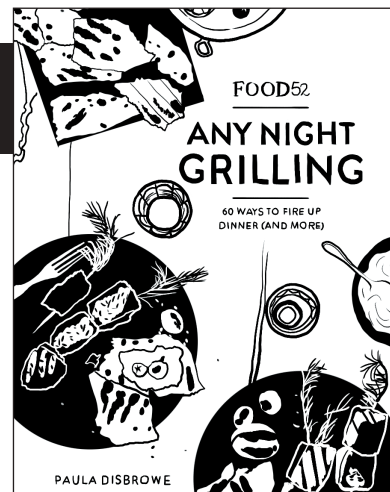
4 Serve immediately with the lime wedges. This is the kind of finger food you just dig in to and get messy—you'll have cheese on your face and corn in your teeth but it's so good you'll be grinning ear to ear.

Photograph: Shutterstock



Smoky Fattoush with Buttermilk Dressing

Food52 Any Night Grilling by Paula Disbrowe — I like to grill the greens—usually spears of romaine lettuce or dandelion—to add a smoky depth that makes the salad complex and satisfying. Then I geek out over the prettiest vegetables I can find: sweet Persian cucumbers, radishes, cherry tomatoes, and plenty of fresh herbs. Sliced grilled chicken breast would be great on top, too.



SERVES 2-4

½ cup well-shaken buttermilk

½ cup extra-virgin olive oil, plus more for drizzling

2 tablespoons white balsamic vinegar

2 tablespoons fresh lemon juice

Kosher salt and freshly ground black pepper

3 heads baby romaine

4 Persian cucumbers

2 cups cherry tomatoes (preferably small Sweet 100s or an oval variety)

4 scallions, thinly sliced on the bias

4 to 6 radishes (any variety), thinly sliced

½ cup coarsely chopped Italian parsley

½ cup coarsely chopped fresh cilantro (leaves and tender stems)

2 pita breads (preferably day-old)

1 cup crumbled feta cheese

1 Prepare a charcoal grill for two-zone cooking and build a medium-high fire, or heat a gas grill to high. Carefully wipe the preheated grates with a lightly oiled paper towel. Using a grill brush, scrape the grill grates clean, then carefully wipe with a lightly oiled towel again. If you're using a grill basket, allow it to heat for 10 minutes before cooking.

2 In a medium bowl, whisk together the buttermilk, olive oil, 1 tablespoon of the vinegar, and the lemon juice. Season with salt and pepper.

3 Quarter the romaine heads lengthwise, keeping the stem intact to help the leaves hold together on the grill. In a large bowl, drizzle the romaine with enough olive oil to lightly coat, season with salt, and use your hands to gently toss until evenly coated.

4 Peel lengthwise stripes into the cucumber by leaving some skin on, trim the ends, halve them lengthwise, and thinly slice them on the bias. Place the cucumbers, cherry tomatoes, scallions, radishes, parsley, and cilantro in a bowl. Add the remaining tablespoon of vinegar and a pinch of salt and gently toss to combine. Set aside to marinate.

5 Grill the pita bread over direct heat until charred on both sides, a minute per side. While the bread is still warm and pliable, slice it into 1 ½-inch squares (otherwise, let the bread cool

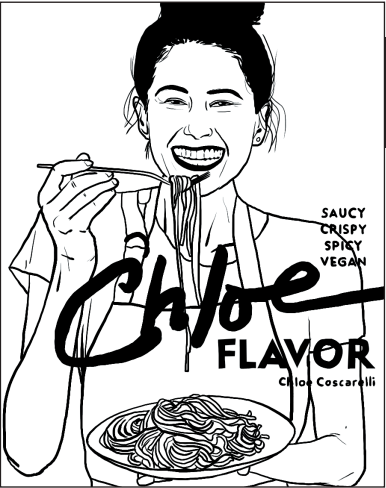
until crisp and then break it up with your hands). Grill the lettuce quarters over direct heat until lightly charred on all sides, 3 to 4 minutes, and then place them on a platter to cool slightly. Give the buttermilk dressing another whisk and pour half of it over the marinated vegetables; add half of the pita and toss to combine. Pour the remaining dressing over the grilled romaine, top with marinated vegetables, feta, remaining pita, and a grind of pepper. Serve immediately.

Photograph: James Ransom



Rosemary Lemonade

Chloe Flavor by Chloe Coscarelli — Lemonade is one of my favorite beverages. I crave it with everything I eat. Making it yourself is an easy way to add an extra-special touch to any meal you're serving. You can infuse it with any herb, but I think there is something especially magical about rosemary because it is so aromatic.



SERVES 6

½ bunch fresh rosemary sprigs (about ½ ounce), plus more for garnish

1 cup sugar

5 cups water, plus more as needed

1½ cups fresh lemon juice (from about 7 lemons)

DO AHEAD:

The rosemary syrup can be made in advance and stored in the refrigerator in an airtight container for up to 2 days.

1 In a medium saucepan, combine the rosemary, sugar, and 1 cup of the water. Bring to a boil over medium-high heat, then reduce the heat and simmer, stirring frequently, for about 5 minutes, until fragrant.

2 Remove the pot from heat and strain the liquid into a pitcher, discarding the rosemary. Let cool completely. Stir in the lemon juice and the remaining 4 cups of water. Taste and add more water as needed.

3 Chill in the refrigerator and serve in tall glasses over ice. Garnish each glass with a rosemary sprig.



Photograph: Michael Graydon and Nikole Herriott

Passport to Chile

The One-Bottle Cocktail by Maggie Hoffman — I love how pisco highlights the honey and grapefruit flavors here—but you can also make this easy, citrusy drink with vodka or blanco tequila. If you have an electric citrus juicer, you can save some time. Otherwise, you'll want to put some of your guests to work with a squeezer



SERVES 12

1 (750 ml) bottle pisco

11 ounces 2:1 honey syrup

22 ounces fresh grapefruit juice

11 ounces fresh lime juice

½ teaspoon Cholula or other hot sauce

GARNISH: 6 grapefruit wheels, sliced in half, and flaky salt (such as Maldon)

TO MAKE 2:1 HONEY SYRUP:

Mix two parts (1 cup) honey with one part (so, ½ cup) hot water and stir until dissolved.

1 Pour pisco, honey syrup, grapefruit juice, lime juice, and hot sauce into a 2 ½- or 3-quart pitcher and stir well to mix. If not serving right away, cover and refrigerate for up to 2 hours.

2 When ready to serve, stir well and pour into ice-filled rocks glasses. Garnish each glass with a half-moon of grapefruit and a pinch of flaky salt.

Photograph: Kelly Puleio



Bar Tartine Burger

A Burger to Believe In by Chris Kronner with Paolo Lucchesi — The burger at Bar Tartine was the beginning of a burger mantra: thoughtful, reductive simplicity. Here’s what I mean by that phrase. There are a finite number of components in a burger. Meat, bread, vegetables, condiments, maybe cheese. Pursuing a better burger requires considering each individual component and making it the best possible version of itself. It was at Bar Tartine that I started honing in on each of the individual components.

SERVES 4

- 1 ½ pounds freshly ground grass-fed beef
- ½ onion, cut into ¼-inch rings
- 1 teaspoon sherry vinegar
- Kosher salt
- 4 Brioche buns
- 2 tablespoons unsalted butter, at room temperature, plus another 2 teaspoons if using a stove top to cook the burgers
- 2 heads Little Gem lettuce
- ½ cup sliced dill pickles
- ¼ cup mayonnaise

- 1 Divide the beef into four 6-ounce balls, handling minimally. Put a sheet of plastic wrap over a 4-inch ring mold on a cutting board or other hard surface. Put a ball in the middle of the mold and gently press down with the palm of your hand, forming a patty that is 4 inches wide. Pop it out with the plastic wrap. Put the patties on a large dish or small baking sheet and refrigerate until ready to cook.
- 2 On a grill over high heat, cook the onion slices until charred on both sides, 2 to 3 minutes. Remove from the heat, transfer to a small bowl, and toss with the sherry vinegar. Set aside.
- 3 Salt both sides of each patty.
- 4 Before you begin cooking the burgers, get the buns toasting. Heat a cast-iron skillet or similar surface over medium-low heat. Slice the buns in half horizontally. Smear the 2 tablespoons of butter on the buns and place, butter side down, on the hot surface, working in batches if necessary. Toast until golden brown, 6 to 8 minutes, adjusting the heat if necessary. You want to do your best to time their completion to the burger cooking.
- 5 While the buns toast, cook the patties.
- 6 To cook on a grill: Cook the patties over high heat for 2 minutes, then flip

and cook for another 2 minutes, until medium-rare.

- 7 Place a heaping forkful of onions and pickles on a bottom bun and top with a patty and several big leaves of lettuce. Spread 1 tablespoon of mayonnaise on the top bun and cap it off. Repeat with your other burgers. Eat immediately.

A BURGER



TO BELIEVE IN

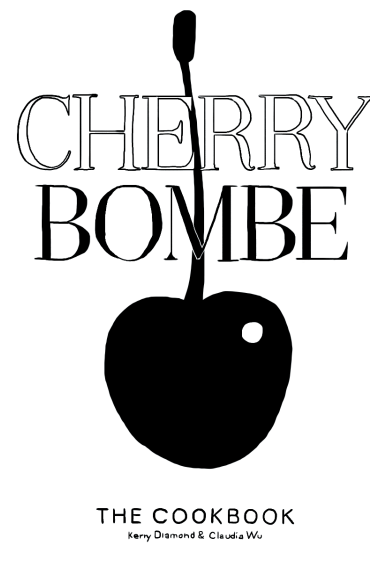
CHRIS KRONNER
WITH PAOLO LUCCHESI



Photograph: Eric Wolfinger

Adobo Chicken Wings

Cherry Bombe by Kerry Diamond and Claudia Wu — Adobo is like one of the best pop/soul songs that brings together all these loud ingredients without muting any of them,” says Nicole Ponseca, the former advertising executive and Filipino cuisine evangelist who owns Maharlika and Jeepney restaurants in Manhattan. “It’s sour. It’s salty. It’s garlicky. It’s great. I really can’t think of another dish so deceptively simple with average ingredients and yet so big in flavor and power.” Don’t leave out her special ingredient, the chicken livers. “It’s the ‘dirty dust’ that adds an additional depth to the sauce.



SERVES 2

1¼ cups cane vinegar or distilled white vinegar

¾ cup low-sodium soy sauce

1 to 1½ pounds chicken wings (or chicken parts of your choice)

Freshly ground black pepper

⅓ cup chicken livers (optional)

1½ teaspoons coconut oil

6 garlic cloves, minced

1 teaspoon honey

1 whole banana pepper

2 bay leaves

1 tablespoon whole black peppercorns

½ cup coconut milk

1 Make the chicken: Combine ¼ cup of the vinegar and ¼ cup of the soy sauce in a medium bowl, add the chicken, cover, and marinate in the refrigerator for 1 hour.

2 Remove the chicken from the marinade and pat dry. Season with pepper to taste. If using the chicken livers, wash and pat them dry, coarsely chop, and set aside.

3 Heat the coconut oil in a pan large enough to hold all the chicken wings, over medium-high heat. Add the chicken and sear for 5 minutes, or until slightly brown. Don’t stir—you want lots of brown bits to form in the bottom of the pan. Remove the chicken from the pan and set aside.

4 Add the garlic and stir-fry in the pan for 1 minute, or until aromatic. Add the livers and stir-fry for 3 minutes. Add the remaining 1 cup vinegar and boil for 5 minutes, making sure to stand back as the fumes from the vinegar are powerful. Scrape the pan with a rubber spatula to incorporate any brown bits from the chicken. Add the remaining ½ cup soy sauce, the honey, whole banana pepper, bay leaves, and whole black peppercorns and stir to combine. Return the chicken to the pan, cover, and simmer on low heat for 20 minutes.

5 Uncover, flip each piece of chicken, and pour in the coconut milk. Cover again and simmer for 10 minutes more. Remove the lid and simmer for 5 to 7 minutes more. (The longer you reduce the liquid, the saltier and more tangy the chicken will become, so adjust the timing based on preference.) Remove from the heat, remove the bay leaves, stir to coat the chicken with the sauce, and let rest for 10 minutes.

6 Serve the chicken with some jasmine rice. Or wait 24 hours. Nicole says the dish is even better the next day.

Photograph: Alpha Smoot



Grilled Lamb Chops with Lavender Salt

Michael Symon's *Playing with Fire* by Michael Symon and Douglas Trattner — Lamb and lavender is a magical combination that is tough to beat. But there doesn't seem to be any food that lavender salt doesn't make better, which is why I make double and triple batches of the stuff. The salt keeps for months in an airtight container and goes great with grilled lamb, chicken, and even fish. Also, feel free to experiment by substituting the lavender with various dried herbs like rosemary, thyme, and mint.



SERVES 8

2 tablespoons dried lavender

½ cup flaky sea salt, like Maldon

24 (4-ounce) domestic lamb chops, frenched (have your butcher do this)

Olive oil

A handful of blackberries, for serving

1 Rub the lavender between your fingers to release the natural oils. In a small bowl, mix to combine the lavender and salt.

2 Prepare and preheat your lump charcoal grill to medium-high.

3 Allow the lamb chops to come to room temperature, about 30 minutes. Pat the chops dry with paper towels and thoroughly coat the exterior with olive oil. Put on the grill and cook until the exterior forms a nice crust and the lamb reaches an internal temperature of 135°F, about 3 minutes per side. Remove the chops from the grill, drizzle with olive oil, season on both sides with the lavender salt, garnish with fresh blackberries, and serve immediately.



Photograph: Ed Anderson

Grilled Shrimp Taco

Guerrilla Tacos by Wesley Avila and Richard Parks III — Use Gulf shrimp if you can find them. We use 16/20-size shrimp—the numbers are the number of shrimp that it takes to make up 1 pound. I like the combination of the sweetness of the shrimp and the sweetness of the Thai peanut curry. This is kind of my take on a chicken satay.



SERVES 5

CURRY:

- 1 tablespoon vegetable oil
- 1 tablespoon Thai red curry paste
- 1 teaspoon powdered turmeric
- 1¼ cups canned coconut milk
- 2 tablespoons peanut butter
- 1 tablespoon sugar
- 2 tablespoons fish sauce, or to taste
- Kosher salt

FILLING:

- 2 pounds (16/20 size) shrimp, shells included
- ½ cup vegetable oil
- 1 tablespoon onion powder
- 1 tablespoon garlic powder
- 1 teaspoon dried parsley
- 2 tablespoons finely minced garlic
- 1½ teaspoons kosher salt

1 To make the curry: In a 12-inch cast-iron skillet over medium heat, warm the vegetable oil. Add the curry paste and turmeric and lightly sauté until they become aromatic and incorporated, about 1 minute. Whisk in the coconut milk until it starts to bubble and the curry paste dissolves. Add the peanut butter and sugar and continue to whisk for 4 minutes, until it turns bright yellow. Turn off the heat and season with fish sauce and salt. Set aside.

2 Prepare a hot fire in a charcoal grill or heat a gas grill to high.

3 Using a paring knife, cut from the top of the shrimp to the bottom of the tail. Make a small incision to the point where it's almost cut through, slowly move the knife down to the bottom, and open it up like a book. Repeat for all the shrimp.

4 In a bowl, mix together the vegetable oil, onion powder, garlic powder, parsley, minced garlic, and salt. Add the shrimp and toss to coat evenly. Skewer the shrimp, about four shrimp per skewer, shells all facing in the same direction.

5 Grill the shrimp, shell-side down, over the hot coals, until they're 90 percent done, about 1 ½ minutes per side. They should be nicely charred. If you

get flare-ups, cover the grill to manage the flame. Set aside and cover to keep warm.

6 Shell the shrimp and divide among the tortillas. Top with the curry. Add some lemon juice and finish with olive oil. Serve immediately.



Photograph: Dylan James Ho and Jeni Afuso

Matcha Custard Pie with Pistachio Crust

Sweet Laurel by Laurel Gallucci and Claire Thomas — We knew a creamy custard pie would contrast beautifully against the fresh, earthy, and slightly bitter notes of our favorite powdered green tea. With pistachios in the crust, every bite of this dessert has a pop of gorgeous green. For the most vibrant pie, be sure to use fresh matcha.

MAKES ONE 8-INCH PIE

CRUST:

2 tablespoons coconut oil, melted, plus more for the pan

2 cups coarsely ground pistachios

¼ teaspoon Himalayan pink salt

1 tablespoon maple syrup

1 large egg

FILLING:

One 13.5-ounce can full-fat coconut milk

2 tablespoons raw honey

4 large eggs

2 tablespoons matcha powder, sifted, plus more for serving

1 Preheat the oven to 325°F. Grease a 9-inch springform pan with coconut oil and securely cover the exterior of the pan with foil to cover the bottom and up the sides.

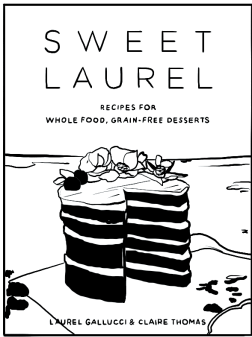
2 Make the crust: In a medium bowl, stir until well combined the oil, pistachios, salt, maple syrup, and egg. Firmly press the mixture into the base of the springform pan and set aside.

3 Make the filling: In a teakettle or a medium pot, bring 2 to 3 cups of water to a boil over high heat (you'll want this for the water bath). In a separate medium pot, bring the coconut milk and honey to a simmer over medium heat, simmering for 5 minutes. Take off the heat.

4 In a medium bowl, whisk together the eggs and matcha. To prevent the eggs from curdling, temper them first. In a small bowl, add a small amount of the coconut mixture to the eggs and matcha in a constant drizzle, stirring to combine. Once you've added about one-fourth of the coconut mixture, add the egg and matcha mixture slowly back to the saucepan of the coconut mixture, whisking constantly to combine.

5 Place the springform pan in a baking dish at least 2 inches

deep, and pour in hot water so it covers the bottom inch of the springform. Pour the filling into the springform and bake for 45 to 60 minutes, until the filling is set around the edges but jiggles a bit in the center. Refrigerate the pie for 2 hours to finish setting, then serve with a heavy dusting of matcha on top. The pie will keep in the fridge for up to 3 days.



Photograph: Claire Thomas