

THE WINE ISSUE

FOOD & WINE

The Fall Bucket List

212
THINGS to
COOK, EAT,
DRINK
and DO NOW

PERFECT
ROAST
CHICKEN
PAIRINGS

THE
25-BOTTLE
GUIDE TO
MASTERING
WINE

THE
SEASON'S
BEST NEW
COOKBOOKS

BEYOND
BALSAMIC:
THE 20 OILS
AND VINEGARS
YOU NEED

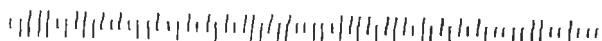
SONOMA
INSIDER'S
GUIDE

THE 22 MOST
INNOVATIVE
WOMEN
IN FOOD +
DRINK

A QUEST FOR
THE LAST OLD
BOURBONS

Sheet-Pan
Chicken
with Sourdough
and Bacon
RECIPE P. 94

OCTOBER 2017



#BXBCBFL *****GPR-RT LOT**G-036
#2465 6242 900# MT 007 DEC17
SET F0W00007 OCT17 0008 #210 #51401
MARY ANNE SULLIVAN
95 RIVER ST STE 5D
HOBOKEN NJ 07030-5612

Bird in Hand Want to do more with that rotisserie chicken? **Justin Chapple** shares simple and craveable ideas, from an herby pasta to spicy calzones.

Pappardelle with Chicken and Pistachio-Mint Pesto

 Total 30 min; Serves 4 to 6

1½ cups lightly packed mint leaves, plus more for garnish

½ cup shelled unsalted pistachios

¼ cup fresh lemon juice

½ cup extra-virgin olive oil
Kosher salt and pepper

8 oz. pappardelle pasta

12 oz. shredded rotisserie chicken (3 cups)

1 small zucchini, very thinly sliced or shaved

1 small yellow squash, very thinly sliced or shaved

1½ cups mixed cherry tomatoes, halved, or quartered if large

1. In a food processor, combine the 1½ cups of mint with the pistachios and lemon juice and pulse until finely chopped. With the machine on, gradually add the olive oil until incorporated and the pesto is nearly smooth. Scrape into a large bowl and season generously with salt and pepper.

2. Meanwhile, in a large saucepan of salted boiling water, cook the pasta until al dente. Drain well, reserving 1 cup of the cooking water. Add the pasta, chicken, zucchini, yellow squash, tomatoes and reserved cooking water to the pesto and toss well. Season generously with salt and pepper and toss again. Garnish with mint leaves and serve right away.

MAKE AHEAD The pistachio-mint pesto can be refrigerated overnight. Bring it to room temperature before using.

WINE Floral, medium-bodied Italian white: [2015 Feudi di San Gregorio Falanghina](#).

Pistachios in the pesto make this easy chicken and pasta pop.



Clams Carbonara

🕒 Total **40 min**; Serves **6**

2 lbs. razor or littleneck clams, scrubbed

Kosher salt and pepper

1 lb. spaghetti

1 large egg, plus 4 large egg yolks

¾ cup freshly grated Parmigiano-Reggiano cheese, plus more for serving

Pinch of freshly grated nutmeg

8 oz. pancetta, cut into ¼-inch dice

1 medium yellow onion, halved and thinly sliced

4 garlic cloves, thinly sliced

½ cup finely chopped parsley leaves

1 Tbsp. unsalted butter

1. In a large pot, bring ½ inch of water to a boil. Add the clams, cover and steam over moderately high heat until just opened, 5 to 7 minutes. Remove the pot from the heat. Using a slotted spoon, transfer the clams to a rimmed baking sheet; discard any that don't open.

2. Strain the cooking liquid through a cheesecloth-lined sieve into a large bowl. Wipe out the pot and return the cooking liquid to it. Add enough water to the pot until three-fourths full and bring to a boil. Generously salt the water, add the spaghetti and cook until al dente. Drain, reserving 1 cup of the pasta water.

3. Meanwhile, remove the clams from their shells; discard the shells. Thickly slice the clams. In a small bowl, whisk the egg with the egg yolks, the ¾ cup of cheese and the nutmeg.

4. Heat a large skillet over moderate heat. Add the pancetta and cook, stirring occasionally, until lightly browned and most of the fat is rendered, about 10 minutes. Using a slotted spoon, transfer the pancetta to a plate; leave the fat in the skillet.

5. Add the onion and garlic to the skillet and cook over moderate heat, stirring occasionally, until softened, about 5 minutes. Add the pancetta, clams and spaghetti and stir to coat, about 1 minute. Remove the skillet from the heat and slowly drizzle in the egg mixture, tossing, until incorporated. Add the reserved pasta water, the chopped parsley and butter and toss to coat; season with salt and pepper. Divide the pasta into bowls and serve, passing more cheese at the table.

WINE White: floral, lightly honeyed 2015 Feudi di San Gregorio Fiano. Red: fresh, juicy 2015 Massolino Barbera d'Alba.

FOLLOW US @FOODANDWINE

Shopping A LA CARTE

Many textures,
one product line,
no frizz...

wavy?

curly?



INTRODUCING new products



MIXED CHICKS®

AVAILABLE AT SELECT TARGET STORES

Introducing one of the
Purest & Healthiest
Olive Oils on the Planet.

Enter to Win a Case of Kiklos!
Like & enter on Facebook!

Kiklos

by THE OLIVE FRUIT
There's Only One Kiklos Kick



Available at select Gourmet Food Stores
& at TheOliveFruit.com • 844.803.7293

**BellaCopper Solid Copper
Heat Diffusers & Defroster Plates**



Even heating – no hot spots – fantastic
as a defroster plate! They really work!
It's the copper! Since 2002, 805-218-3241
Cook better now! www.bellacopper.com

SHELVES & SLIDE

- Custom Made for Your Cabinets
- Kitchens • Pantry • Bathrooms
- Limited Lifetime Warranty
- Baltic Birch Construction
- 100 Pound Capacity

10 shelves \$499 delivered*

Free Catalog
1-800-598-7390
www.shelvesandslide.com
Order On-Line

Fiore
ARTISAN OLIVE OILS
AND VINEGARS

A TASTING ROOM
The Freshest Extra Virgin Olive Oils From
Around The World and Aged Balsamic Vinegar
from Modena, Italy

Use Code VINEGAR for 10% Off
www.FIOREliveoils.com

How To: Fix Crepe Skin



Beverly Hills surgeon explains at home fix for
crepe skin around the legs, arms, and stomach.
Learn How at www.BHMD76.com

Award-Winning Wines Delivered

THE CURE
for the
COMMON GIFT!

GIFTS START AT \$39.95

1-800-777-4443
www.cawineclub.com

Void where prohibited. Plus S&H and tax where applicable.

www.foodandwine.com/shopnow

TO ADVERTISE CALL JENNY AT MI INTEGRATED MEDIA 860-542-5180