

FOOD & WINE

**TACOS,
GUACAMOLE
& MORE
FROM A
MEXICAN
MASTER**

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**THE NEW
FOODIE
HOTELS:
RECIPES
FROM THEIR
SUPERSTAR
CHEFS**

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**2015
TRAVEL
POLL
WINNERS**

Mexico City's best
guacamole inspired
this pea-spiked
version from chef
Enrique Olvera.

RECIPE P. 141

SEPTEMBER 2015



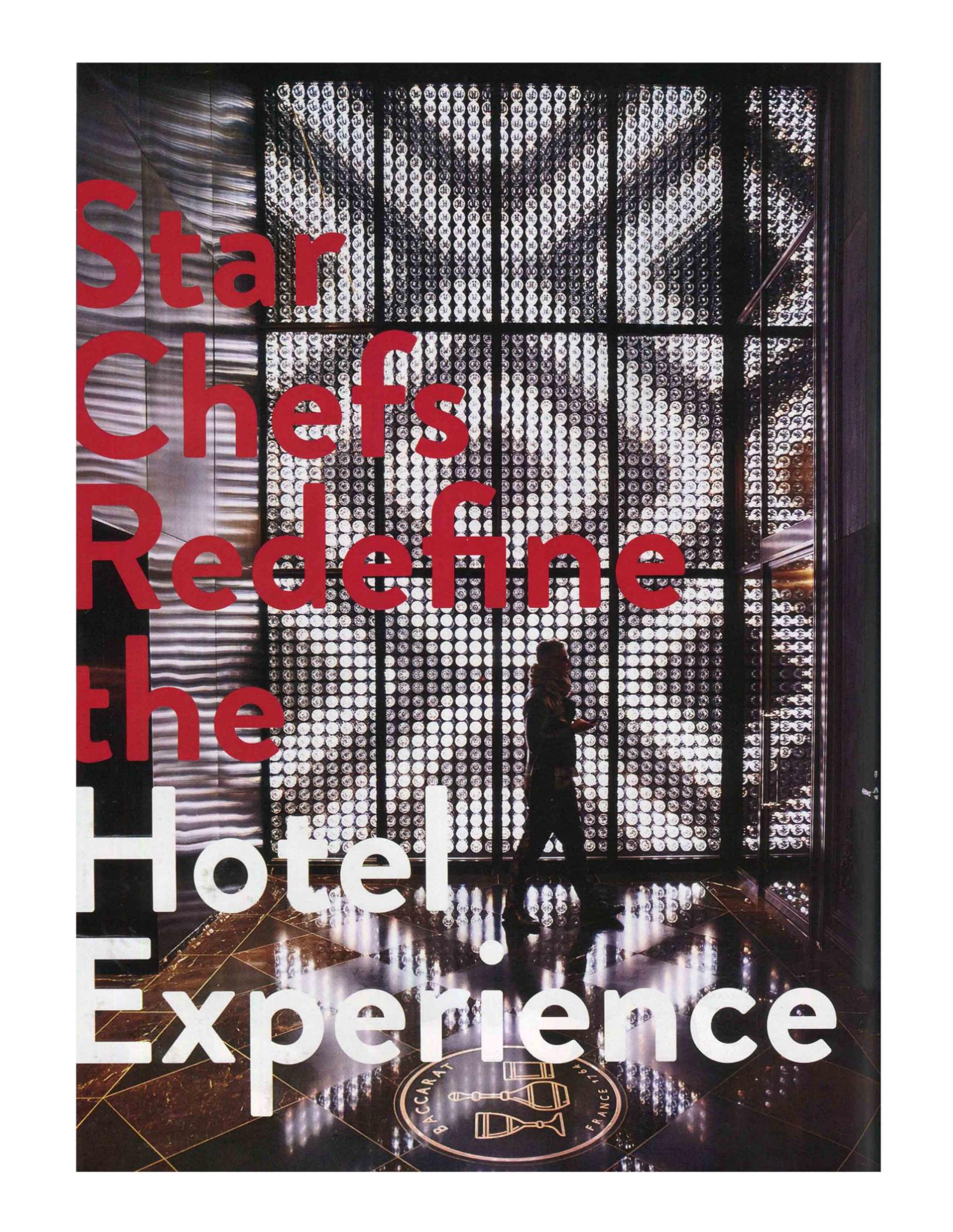
WWW.FOODANDWINE.COM \$5.99

**READERS' PICK:
AMERICA'S #1
UP-AND-COMING
RESTAURANT
CITY**

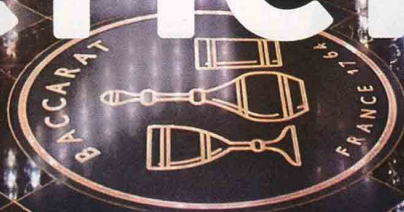
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**DREAM
DESTINATION:
HOW TO EAT
& DRINK LIKE
AN ITALIAN**

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Star
Chefs
Redefine
the
Hotel.
Experience



Star chefs are feeding the **creative energy** of a new breed of American hotel, whether with a **luxé brasserie menu** or an artisanal ice cream truck.



Seared Salmon with Anise-Cucumber Salad

Active 30 min; Total 50 min
Serves 4

- Four 6-oz. skin-on sockeye salmon fillets
- Kosher salt and pepper
- 4 Persian cucumbers, thinly sliced
- 1 red onion, thinly sliced
- 1 Tbsp. anise seeds
- 1/3 cup crème fraîche
- 3 Tbsp. fresh lemon juice
- 20 basil leaves, torn
- 2 Tbsp. extra-virgin olive oil

1. Season the salmon with salt and pepper and let stand for 30 minutes.
2. Meanwhile, in a colander, toss the cucumbers, onion, anise seeds and 2 teaspoons of salt. Let stand for 30 minutes.
3. Gently squeeze the cucumbers dry. In a medium bowl, whisk the crème fraîche with the lemon juice. Add the cucumbers and onion and mix well, then gently stir in the basil.
4. In a large cast-iron skillet, heat the oil until shimmering. Add the salmon, skin side down, and flatten gently with a spatula. Cook over moderate heat until the skin is crisp, 4 minutes. Flip and cook until opaque throughout, 3 minutes. Serve with the salad. —Andrea Reusing

WINE Dry German Riesling: 2013 Dr. Bürklin-Wolf Estate.



Reusing sources sockeye salmon

from Alaska's Bristol Bay. Her hope is that raising the popularity of this flavorful fish will help protect its habitat, which has been threatened by commercial mining operations.

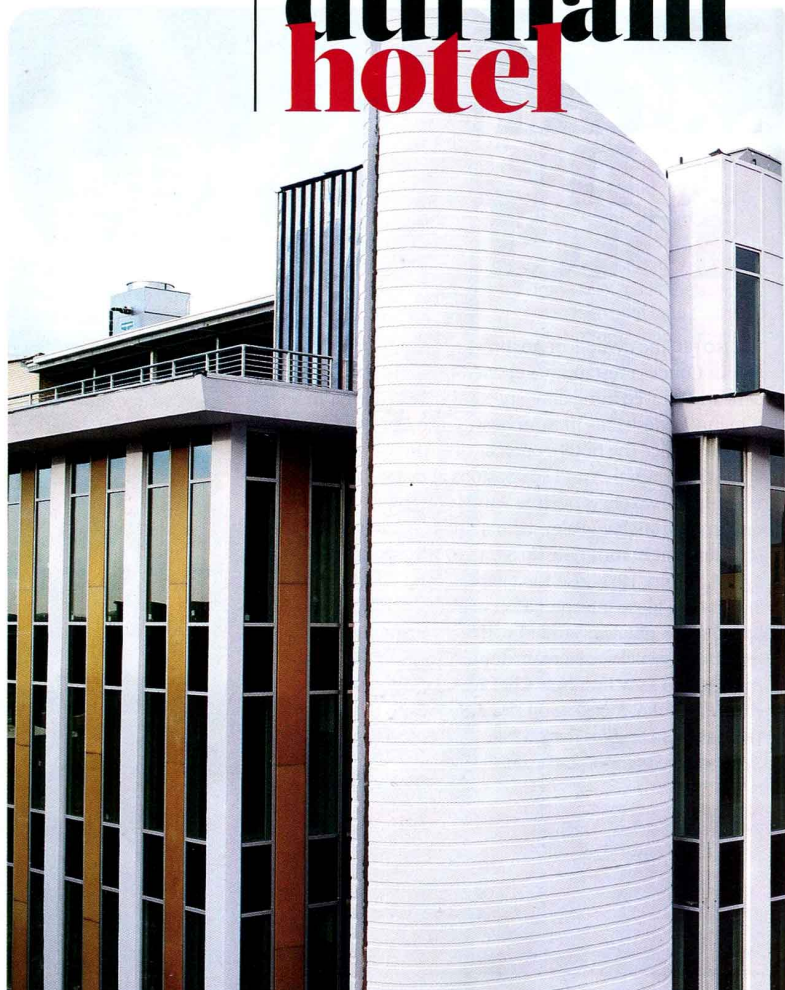
THE HOTEL Chef Andrea Reusing always admired the midcentury architecture of Durham's abandoned Home Savings Bank. Now she's helped transform it into The Durham Hotel, where everything from the coffee to the rooftop concerts highlights local talent.

THE CHEF At her Chapel Hill restaurant, Lantern, Reusing cooks Asian-inflected dishes. At The Durham, she will pay tribute to America. "Mark Twain wrote amazing letters home from France about craving simple food, and I was inspired by that," she says. Her loose translations include grilled pork ribs with celery seeds (p. 144).

THE DETAILS Doubles from \$249; 315 E. Chapel Hill St.; thedurham.com.

Durham, North Carolina

the durham hotel



Dark Sparklers

Active **10 min**

Total **30 min plus cooling**

Makes **16 cocktails**

This supersimple drink for the rooftop bar at The Durham Hotel was inspired by a book of poetry written by Reusing's friend actress Amber Tamblyn.

4 small black plums, quartered and pitted

½ cup sugar

2 tsp. black peppercorns

2 tsp. fresh lemon juice

½ tsp. kosher salt

Sparkling wine, for serving

1. In a medium saucepan, combine all of the ingredients except the sparkling wine with 2 cups of water and bring to a boil. Simmer over moderately low heat until the plums are very soft and the syrup is deep purple, about 20 minutes.

2. Strain the syrup through a fine sieve set over a bowl, pressing on the solids. You should have 2 cups. Let the syrup cool completely, then refrigerate until chilled.

3. For each cocktail, pour 1 ounce of syrup into a flute and top with sparkling wine.

MAKE AHEAD The black plum syrup can be refrigerated for 2 weeks.

*Champagne flutes
by Fferrone Design.*



"I wanted to focus on very simple, three- or four-ingredient cocktails," Reusing says about the drinks she serves in her restaurant at The Durham Hotel and its rooftop bar. "I love drinking the more complicated cocktails, like a Corpse Reviver, but you can't have a couple of those without falling over."

Country-Style Pork Ribs with Tomato Salad and Garlic Toast

Active **40 min**; Total **1 hr 10 min**

Serves **4 to 6**

Inspired by humble early-1900s cooking, Andrea Reusing of The Durham Hotel uses flavorful pork ribs for this weeknight dish. She's "almost wary" of telling people to cook the inexpensive cut, for fear it will become too popular and pricey.

2 lbs. country-style boneless pork ribs (about 4 ribs)

1½ tsp. celery seeds

Kosher salt and pepper

¼ cup extra-virgin olive oil, plus more for brushing

Three 1-inch-thick slices of country bread, halved crosswise

2 garlic cloves, 1 halved and 1 minced

1 small Fresno or red jalapeño chile, stemmed and minced

1 lb. tomatoes, cut into 1-inch pieces

8 light-green celery ribs with leaves, thinly sliced on the diagonal (2 cups)

1. Season the pork with the celery seeds, salt and pepper. Let stand for 30 minutes.
2. Light a grill or preheat a grill pan and brush with oil. Grill the pork over moderately high heat, turning occasionally, until lightly charred all over and an instant-read thermometer inserted in the thickest part registers 140°, about 12 minutes. Transfer to a work surface and let rest for 5 minutes, then slice the meat against the grain.
3. Meanwhile, brush the bread with oil and season with salt and pepper. Grill over moderately high heat, turning, until lightly charred on both sides, about 2 minutes. Rub with the halved garlic clove.
4. In a large bowl, whisk the ¼ cup of oil with the chile and minced garlic. Add the tomatoes and sliced celery and toss to coat. Season with salt and pepper.
5. Transfer the toasts to plates, top with the tomato salad and sliced pork and serve.

WINE Vibrant and medium-bodied Chianti Classico is an easy match for flavorful, rustic dishes like these pork ribs. Try the 2012 Isole e Olena or the 2012 Volpaia.