

# FOOD & WINE

JULY 2012

## BEST NEW CHEFS

& THEIR SIMPLEST RECIPES

LEGENDARY  
CHEFS' RECIPES  
MADE EASY:  
MARIO BATALI,  
BOBBY FLAY,  
THOMAS  
KELLER,  
JACQUES  
PÉPIN



FOOLPROOF  
GUIDE TO  
PERFECT  
WINE  
PAIRINGS

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Best New Chefs bring  
their favorite ingredients  
for a mega-sandwich

# BEST NEW CHEFS

And Their Simplest Recipes



They spent their early years washing dishes, chopping cases of parsley or working on disastrous charcuterie experiments to try to impress Mario Batali. **Now our 2012 Best New Chefs are in charge of outstanding kitchens across America.** How do we find these talented men and women? F&W editors solicit nominations from hundreds of experts around the country. Then we travel to eat at the source, on the lookout for cooks who are serving creative and sensational food and who have been in charge of a professional kitchen for a maximum of five years.

INTERVIEWS BY KATE KRADER    PORTRAITS BY MICHAEL TUREK    FOOD PHOTOGRAPHS BY CON POULOS  
FOOD STYLING BY ALISON ATTENBOROUGH    PROP STYLING BY SUZIE MYERS    FASHION STYLING BY VALISSA YOE  
HAIR & MAKEUP BY VIRGINIA LINZEE FOR CLOUTIER REMIX    MAKEUP BY YUKO TAKAHASHI FOR MAC COSMETICS



2012  
BEST NEW CHEFS


JENN LOUIS

LINCOLN  
RESTAURANT/  
SUNSHINE  
TAVERN

PORTLAND,  
OR



## Melon, Berry and Feta Salad

 TOTAL: 20 MIN • 6 SERVINGS

Jenn Louis uses whatever melon looks best at the market, and she sometimes swaps out the feta for *ricotta salata*, or the chives for mint.

- 2 tablespoons extra-virgin olive oil
- 2 tablespoons fresh lemon juice
- 1 small shallot, thinly sliced
- ½ teaspoon minced preserved lemon peel or lemon zest
- ¼ teaspoon crushed red pepper
- Salt and freshly ground pepper
- ½ green melon (about 1¼ pounds)—halved, cut into wedges, peeled and thinly sliced
- ½ orange or yellow melon (about 1¼ pounds)—halved, cut into wedges, peeled and thinly sliced
- 1 cup blackberries
- 2 ounces feta cheese, cut into thin slices
- 2 tablespoons snipped chives

1. In a small bowl, combine the olive oil, lemon juice, shallot, preserved lemon and crushed red pepper and season with salt and pepper.
2. Arrange the melon slices and blackberries on a platter. Drizzle the dressing over the fruit. Garnish the salad with the feta and snipped chives and serve.

**WINE** Delicate, berry-scented rosé Champagne: NV Gatinois Brut Rosé.

**WHY SHE WON** Because she obsesses over every ingredient on her menus, from the house-made ricotta in the sage fritters at her flagship, Lincoln, to the olive oil and chocolate topping for the soft-serve honey ice cream at Sunshine Tavern.

**BORN** 1971; Pomona, CA.

**EXPERIENCE** Wildwood Restaurant, Portland, OR.

### HOW SHE GOT INTO COOKING

“I had a friend who cooked at an Outward Bound base camp. She was leaving and said, ‘You should take the job.’ I’d never cooked before, but I talked them into letting me do it.”

### INGREDIENT OBSESSION

“I just brought back some *cicerchie*, wild chickpeas, from Rome. They’re beautiful; they have great texture. We served them with some *pluma ibérica*—that’s a cut from the pig’s shoulder blade. We’re just starting to get in uncured, fresh cuts of pork in Portland.”