

MOST WANTED



DID YOU KNOW?

Thomas Keller built an archive room to house relics like a rusty mattress spring found beneath the French Laundry's floorboards.

Thomas Keller's Creamy Mustard Vinaigrette

IT MAY BE SURPRISING THAT ONE OF Thomas Keller's most prized recipes is a two-step mustard vinaigrette (recipe at right). Even more unexpected, however, is the texture Keller strives for. "The ideal," he says, "is the bottled dressing we all had when we were kids. It's a little thinner than mayonnaise, but it's pourable." The secret to his vinaigrette? Whisking in an egg yolk. "You can make the dressing as thick as you want by adding a little more oil," says the famously exacting chef behind Per Se in Manhattan and The French Laundry in Napa. Or get creative: "If you want to add Tabasco, add Tabasco. If there's something you want to change, change it," Keller says. "I like to encourage people to not just do what I tell them to do." *Per Se*, 10 Columbus Circle, New York City; perseny.com. - ANNIE P. QUIGLEY

Summer Salad with Mustard Vinaigrette

⌚ Total 40 min; Serves 4
Makes 1 1/4 cups vinaigrette

Thomas Keller is a huge fan of what he calls "spontaneous salads." He tops them with a creamy vinaigrette, inspired by his time at La Rive Restaurant in upstate New York; he's made versions of it for over 30 years. The salad changes based on what Keller finds in the French Laundry garden or at the market. If you don't want to use raw egg, leave out the yolk.

VINAIGRETTE

- 1 large egg yolk
- 2 Tbsp. Dijon mustard
- 3 Tbsp. plus 1 tsp. balsamic vinegar
- 1 large garlic clove, minced
- 1 small shallot, minced
- 1 cup canola oil
- 1/2 cup extra-virgin olive oil
- Kosher salt and pepper

SALAD

- 12 breakfast radishes
- 12 oz. Castelfranco or radicchio, leaves torn into large pieces
- 8 oz. small tomatoes, quartered
- 1 small red endive, leaves separated
- 5 oz. baby zucchini, halved
- 4 oz. sugar snap peas, trimmed and halved if large
- 3 oz. baby carrots, halved lengthwise
- 1 Persian cucumber, thinly sliced
- 8 thin asparagus spears, cut into 3-inch pieces
- 1 oz. baby arugula (2 cups)
- Kosher salt and pepper
- Mixed herbs, such as basil and chervil, for garnish

1. Make the vinaigrette In a food processor, combine the first 5 ingredients with 2 tablespoons of water. With the machine on, drizzle in both oils until incorporated. For a thinner vinaigrette, stir in another 1 to 2 tablespoons of water. Season with salt and pepper.

2. Make the salad In a bowl, toss all of the ingredients except the herbs. Season with salt and pepper. Toss with 1/4 cup of the vinaigrette. Garnish with herbs and serve with more dressing on the side; reserve the remaining dressing for another salad.

Customer Service and Subscriptions:

For 24-hour service, please use our website: foodandwine.com/customerservice. You can also call 800-333-6569 (813-979-6625 for international subscribers) or write to Food & Wine at P.O. Box 62160, Tampa, FL 33662.



Food & Wine (ISSN-0741-9015), July 2016, Vol. 39, No. 7. Published monthly by Time Inc. Affluent Media Group, 225 Liberty St., New York, NY 10281. FOOD & WINE is a trademark of Time Inc. Affluent Media Group, registered in the U.S. and other countries. Periodicals postage paid at New York, NY, and additional mailing offices. Publications Mail Commercial Sales Agreement No. 40036840 (GST# 129480364ART). **U.S. and Canada Subscribers:** Subscriptions: 12 issues, \$37; Canada, \$49. If the postal authorities alert us that your magazine is undeliverable, we have no further obligation unless we receive a corrected address within two years. Your bank may provide updates to the card information we have on file. You may opt out of this service at any time. Return undeliverable Canadian addresses to: Food & Wine, P.O. Box 4226, Toronto, ON M5W 5N7. **Postmaster:** Send change of address to Food & Wine, P.O. Box 62665, Tampa, FL 33662-6658. Food & Wine does not accept unsolicited manuscripts, drawings, photographs or other works. All rights in letters sent to Food & Wine will be treated as unconditionally assigned for publication and copyright purposes and as subject to unrestricted right to edit and to comment editorially. **Contents Copyright ©2016 Time Inc. Affluent Media Group. All rights reserved. Nothing may be reprinted in whole or in part without written permission from the publisher. Member of the Alliance for Audited Media.**

T-shirt Quilts

We make your T-shirts into a quilt.

As Seen On:
Today Show
Real Simple
Rachael Ray
ESPN



- 100% Quilted
- Outstanding Quality
- Made from your T-shirts
- Great Prices!

800-880-8534

Campus Quilt Co.

www.CampusQuilt.com

Call today for \$10 off.

California Coast 8-Day Tour \$1395

San Francisco to LA—with
Sonoma, Big Sur, Monterey
and Yosemite National Park!



Guided Vacations Since 1952. +tax & fees
Costa Rica Natural Paradise 9 days \$1195
Nova Scotia & P.E.I. 10 days \$1395
New England & Fall Foliage 8 days \$1295

FREE 28-Page Brochure:

caravan.com 1-800-CARAVAN

caravan

Last Chance
to apply for
FALL 2016!

Natural Gourmet Institute
FOR HEALTH AND CULINARY ARTS

Turn Passion Into Purpose

Become a
Natural Foods Chef

New York City | nighca.edu

Natural Gourmet Institute for Health & Culinary Arts is licensed by the State of New York and accredited by ACCET - A Partnership for Quality

Shopping A LA CARTE

TO ADVERTISE: MI Integrated Media 860-542-5180
www.foodandwine.com/shopnow