

Dining

The Chefs Are Coming to Town!

A whole new crew of top American chefs converge on Traverse City September 15–17 to teach, create and inspire at the **Traverse Epicurean Classic**. Among them is James Beard Foundation's chef of the year and part-time Northport resident, **Mario Batali**, who will share the joy of coming together at the table at his Friday cooking class. For more on Batali and to find out about the Epicurean Classic's incredible cooking classes and food and wine events, go to www.epicureanclassic.com or turn to page 75.

—Emily Betz Tyra

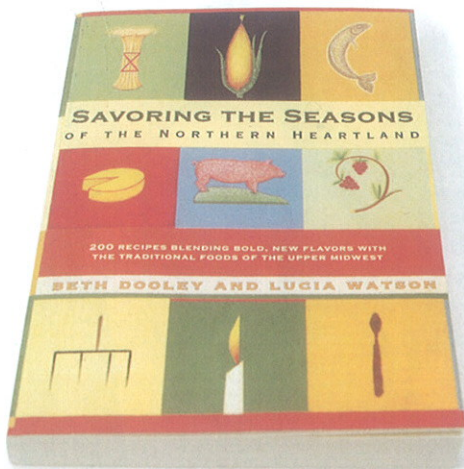
September

5 Chef Mario Batali tells his Up North faves, celebrating Midwestern cooking, a grand foodie event and more.
Eat This: George's Key Lime Custard
New in Town: Where to find falafel
Brys Estate's award-winning wine

MIDWESTERN COOKING WISDOM

Minneapolis chef Lucia Watson says she spent time “talking with men and women who remember grinding nutmeg for their grandmother’s stollen, churning the weekly supply of butter, and putting up quarts of pickles” while co-creating her cookbook *Savoring the Seasons of the Northern Heartland*, (\$19.95, University of Minnesota Press). This is our kind of cooking—embracing the food lore and diverse cultures of the upper Midwest. Watson says recipes such as Radish and Cucumber Salad and Grilled Coho Salmon with Lemon-Ginger Marinade “reflect our need to waste nothing, to savor all that we have, and to share the bounty.”

Catch Watson’s class at the 2005 Epicurean Classic, where she’ll prepare a harvest menu including Poached Walleye with Herb Crème

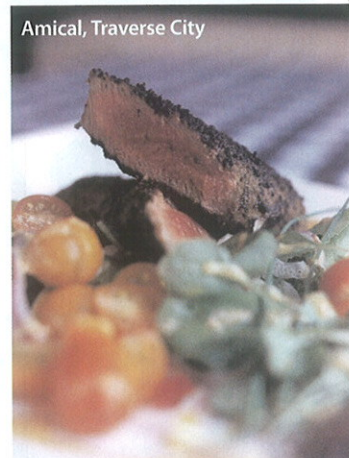


Fraîche Sauce and Minnesota Wild Rice Pudding with Blueberry Honey Sauce. Class is Friday, September 16, 4–5 p.m. at the Great Lakes Culinary Institute. \$39. Register at www.epicureanclassic.com

Local Talent

This spice-rubbed Moroccan lamb loin with tahini vinaigrette, greens and heirloom tomatoes will be one of Amical chef Dave Denison’s special additions to the menu the week of September 12 in celebration of the 2005 Epicurean Classic. The dish is from Manhattan chef Terrance Brennan’s new book, *Artisanal Cooking*. Watch Brennan prepare two of his bistro favorites at his Saturday, September 17 class.

Don’t miss the Epicurean Classic classes taught by your favorite local chefs, including Denison, Trattoria Stella’s Myles Anton, Phil Murray from Windows, Riverside Inn chef Tom Sawyer and Mike Peterson of Lulu’s Bistro.



Amical, Traverse City



FOODIE FILE:

Mario Batali

Bio: Named chef of the year by the James Beard Foundation, and one of the chef luminaries gracing the Traverse Epicurean Classic September 15–17 in Traverse City. The restaurateur owns New York City Italian hotspots Babbo, Esca and Lupa, hosts Food

Network’s *Molto Mario* and *Mario Eats Italy* and is a culinary contender on *Iron Chef America*. His latest book, *Molto Italiano—Simple Classic Italian Recipes to Cook at Home* (Harper Collins), was released spring 2005. Splits his time between New York City’s Greenwich Village and Northport, Michigan, with his wife Susi Cahn and their two sons, Benno and Leo.

What style of cooking do you do when you’re relaxing in Leelanau County?

Simple grilling with good marinades and rubs. I buy meat from Burritt’s Market and Hansen’s and the exotic stuff from Meijer.

What’s a simple Italian supper from *Molto Italiano* that would be perfect to cook at home on a cool September night?

Devils Chicken, Beef Birds or Veal Braciolo.

It’s cherry country up here. Any delicious things you’ve done with cherries? Any chance they’ll be an *Iron Chef America* secret ingredient?

I love Grand Traverse Pie Company’s crumb cherry pie; I love plain cherries out of a bowl of ice water. You never know about the secret ingredient—it is truly a secret.

Favorite local Northern Michigan produce?

Anything Jim Bell [Bells of Christmas, Northport] gets is great.

Any great meals Up North?

I love Riverside Inn. And Tapawingo is a world-class restaurant.

What inspired you to donate the hands-on dinner for 12 to benefit the Leelanau Conservancy?

I am a big fan of the conservancy and hope to raise money and consciousness through my participation.

What dish will you be preparing for the Traverse Epicurean Classic?

I am doing a grilled local quail with a cherry mostarda inspired by the cookbook.

Find out what those guys in *Sideways* were rhapsodizing about at Pinot Noir from Around the World with Brian Smith, Director of Wine Studies at the Culinary Institute of America. \$49, Sept. 17, 1 p.m. at the Great Lakes Culinary Institute. For the entire class list go to www.epicureanclassic.com

Don’t miss the chance to sip wine and sample dazzling dishes prepared by Mario Batali, Marcel Biró, Brian Polcyn, James Campbell Caruso, Lucia Watson and many others at the Grand Reception and Wine Auction in Traverse City. Sept. 17, 7 p.m.