

HOW TO BE A BETTER COOK IN 2013

bon appétit

Our Third Annual Food Lover's Cleanse

THE COUSCOUS

LEARN HOW TO MASTER

Sizzling Pan Roasts
Vibrant Salads
Tender Braises
Fresh & Easy Sauces
Salted Sweets



“At the restaurant, we choose the best ingredients. And we treat stock like any other ingredient. If you want a dish to be delicious, all the parts, including the stock, have to be delicious, too.”

—MIKE LATA, CHEF, FIG, CHARLESTON, SC

ESSENTIAL EQUIPMENT

Fine-Mesh Sieve



Pour stock through a fine-mesh sieve to remove any impurities. Conical versions give you added control. Conical mesh strainer, \$30; jbrprince.com

THE TOP 25 FOOD TRENDS OF THE NEW YEAR



Mushrooms, garlic, and plenty more add layers of flavor to vegetable stock (see recipe, left).

THE MEAT LOVER'S GUIDE TO VEGETABLES

JANUARY 2013

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\$4.99US \$5.99



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