

FOOD & WINE

JANUARY 2008

100 best
recipes
restaurants
+ wines
for 2008

a star chef's
9 favorite
breakfast recipes

*New Year's pairing:
Retro cheese fondue
with a sommelier's
own modern wine*

RECIPE, PAGE 91

PRIMA · MATERIA ·


BLANQA
· SICILIA ·

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U.S. \$4.50 CAN. \$5.50

1000

TASTES TO TRY

For this annual guide, F&W editors search out the most exciting new foods to taste, restaurants to try, places to visit and drinks to enjoy. We hope you'll get to sample all 100 by next New Year's Eve—and be ready to start again!

FOR MORE AMAZING TASTES TO TRY IN 2008, GO TO FOODANDWINE.COM/TASTE2008.
SEE DIRECTORY (P. 119) FOR ADDITIONAL DETAILS.

best
TRAVEL ²⁷
FOOD ⁴⁵
DRINKS ⁶⁹
for
2008

BOBBY FLAY'S
JUICY TEXAS
BURGERS
WITH
BBQ SAUCE

recipe, p. 38



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50

AUSTRALIAN MACADAMIAS

Brookfarm's roasted nuts—tossed with sea salt, chiles and native herbs like lemon myrtle—are vacuum-packed to stay superfresh (\$18 for three bags; amazon.com).

51

INDONESIAN CASHEWS

Two sisters make garlicky, spicy honey-sesame cashews from a family recipe and pack them in handcrafted bags and boxes, made from native materials like banana-tree bark (from \$3; nutsplusnuts.com).



52

SICILIAN ALMONDS

Mastri di San Basilio's varietal almonds are so sweet and creamy, they almost taste like marzipan (\$25 for 1 lb; cheftools.com).



53 **d.i.y. tea** Blue Hill at Stone Barns has extended its farm-to-table ethos: Servers now blend tisanes tableside using garden herbs like lemon verbena and rose geranium. The cart (above) includes honey from the farm's bees (\$15; bluehillstonebarns.com).

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NEW MUST-TRY *chocolates*

Square Turtles

For his Squirtles, Andrew Shotts of Rhode Island's Garrison Confections creates a square version of the classic caramel-and-pecan clusters covered in chocolate (\$8; garrisonconfections.com).

Salty Chocolate Bars

The pastry chef's trick of adding salt to chocolate and sweets has crossed over to artisanal bars: L'Artigiano's addictively salty sweets come in creamy milk and bitter dark versions (\$9; worldwidechocolate.com).

Candy with Pop

Chocolate-drizzled popcorn is nothing new, but Dale and Thomas Popcorn turns the trend inside out: Its new line hides crunchy kernels inside chunky chocolate bars and fun bon bons (from \$6; popstop.com).

