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# bon appétit

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## THE RESTAURANT ISSUE

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# 51

## DELICIOUS CHEF RECIPES

CRISPY, JUICY PORCHETTA

CHANTERELLE PASTA

SALTED CARAMEL PUDDING

CHICKEN BISCUITS AND GRAVY

Plus

**HOMEMADE RICOTTA IN MINUTES**



Skillet-Roasted Chicken at Our #1 Restaurant

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SEPTEMBER 2011

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AND... THE MEAL WORTH FLYING HALFWAY AROUND THE WORLD FOR P.86

The Restaurant Issue 2011

# THE CHAMPIONS OF BREAKFAST

PHOTOGRAPHS BY

DITTE ISAGER

Restaurants are making the most important meal of the day the tastiest. Here are some chefs' favorite ways to start the morning (or night), from Burmese Pork Stew to Shrimp and Grits\*

\*And, of course, pancakes...

A meal we'd wake up early for: Lemon-Ricotta Pancakes from Gjelina in Venice, CA; Biscuits from Big Bad Breakfast in Oxford, MS; and Shrimp and Grits from NYC's Peels.



## CHICKEN BISCUITS

**10 SERVINGS** "Really good fried chicken and really good biscuits—together, they're like Wonder Twin powers," says chef John Currence, owner of Big Bad Breakfast in Oxford, MS. For a no-fry, old-school treat, split biscuits and smother with Sausage Gravy (see recipe). Trust us, you'll be full.

### BISCUITS

- 6 Tbsp. ( $\frac{3}{4}$  stick) unsalted butter, cut into  $\frac{1}{2}$ " cubes
- $\frac{1}{4}$  cup vegetable shortening or lard
- 4 cups all-purpose flour plus more
- 2 Tbsp. sugar
- 2 Tbsp. baking powder
- 2 tsp. baking soda
- 2 tsp. kosher salt
- 1 tsp. freshly ground black pepper
- $1\frac{3}{4}$  cups buttermilk

### FRIED CHICKEN

- $1\frac{1}{2}$  cups buttermilk
- 1 Tbsp. chopped fresh dill
- $3\frac{1}{2}$  tsp. kosher salt, divided
- $1\frac{3}{4}$  tsp. freshly ground black pepper, divided
- Large pinch of cayenne pepper
- 10 small boneless, skin-on chicken thighs
- Vegetable oil (for frying)
- 1 cup all-purpose flour
- 6 Tbsp. peanut oil
- 1 large egg
- 1 Tbsp. baking powder
- $1\frac{1}{4}$  tsp. cayenne pepper
- $\frac{1}{2}$  tsp. garlic powder
- $\frac{1}{2}$  tsp. onion powder
- 10 slices cheddar (optional)
- Sausage Gravy (optional; see recipe)

**SPECIAL EQUIPMENT:** A 3" biscuit cutter

**BISCUITS** Preheat oven to 400°. Place butter and shortening in freezer for 10 minutes.

Blend 4 cups flour and next 5 ingredients in a food processor. Add butter and shortening. Pulse mixture until it resembles coarse meal, 20–25 pulses. Transfer mixture to a large bowl. Gradually add buttermilk while tossing mixture with a fork (mixture will not be completely incorporated). Knead in bowl with lightly floured hands just until dough forms, about 3 turns.

Transfer dough to a lightly floured surface. Pat out dough until 1" thick. Lift 1 side and fold it over. Gently repeat 5 more times. Roll dough to  $\frac{3}{4}$ "-thick round. Using a 3" biscuit cutter, cut biscuits from dough. Gather scraps and repeat patting out and cutting biscuits for a total of 10 biscuits.

Place biscuits on a parchment paper-lined baking sheet, spaced 1"–2" apart. Bake until golden brown and a tester inserted horizontally comes out clean, 12–15 minutes. Transfer biscuits to a wire rack; let cool slightly. Serve warm or at room temperature.

**DO AHEAD:** Can be made 8 hours ahead. Let cool completely. Store airtight at room temperature. Rewarm before serving.

**FRIED CHICKEN** Whisk buttermilk, dill,  $1\frac{1}{2}$  tsp. salt, 1 tsp. pepper, and cayenne in a large bowl. Add chicken; turn to coat. Cover; chill at least 3 hours or overnight.

Pour vegetable oil in a large pot to a depth of 2". Attach a deep-fry thermometer to side of pot. Heat oil over medium heat to 350°.

Whisk  $1\frac{1}{4}$  cups water with remaining 2 tsp. salt, remaining  $\frac{3}{4}$  tsp. pepper, flour, and next 6 ingredients in a large bowl. Drain chicken well; pat dry with paper towels. Working in batches, dip chicken into batter. Fry chicken, turning occasionally, until skin is crispy and golden brown and chicken is just cooked through, 9–12 minutes per batch. Drain chicken on paper towels.

Split biscuits in half; place 1 bottom half on each plate. Top each with a cheese slice, if desired, then a chicken thigh. Spoon Sausage Gravy over chicken, if desired. Place biscuit top over.

## SAUSAGE GRAVY

**MAKES 6 CUPS** Use John Currence's classic Southern gravy for smothering biscuits (see recipe), with or without the fried chicken.

- $\frac{1}{2}$  lb. breakfast sausage
- $\frac{1}{2}$  cup (1 stick) unsalted butter
- $\frac{1}{2}$  cup all-purpose flour
- 6 cups whole milk
- $\frac{1}{2}$  tsp. crushed red pepper flakes
- Kosher salt, freshly ground pepper

Cook sausage in a medium skillet over medium heat, breaking up into small pieces with the back of a spoon, until browned and cooked through, about 5 minutes; set aside on a paper towel-lined plate to drain.

Melt butter in a large saucepan over medium heat. Add flour; stir until pale yellow, about 2 minutes. Gradually whisk in milk. Bring to a boil, whisking constantly. Reduce heat to medium; continue to whisk until thick, about 10 minutes. Stir in drained sausage and red pepper flakes. Season to taste with salt and pepper.

**DO AHEAD:** Can be made 1 day ahead. Let cool completely, cover, and chill. Rewarm before serving.