

FOOD & WINE

JULY 2009

best new chefs

news & notes

& their easiest recipes

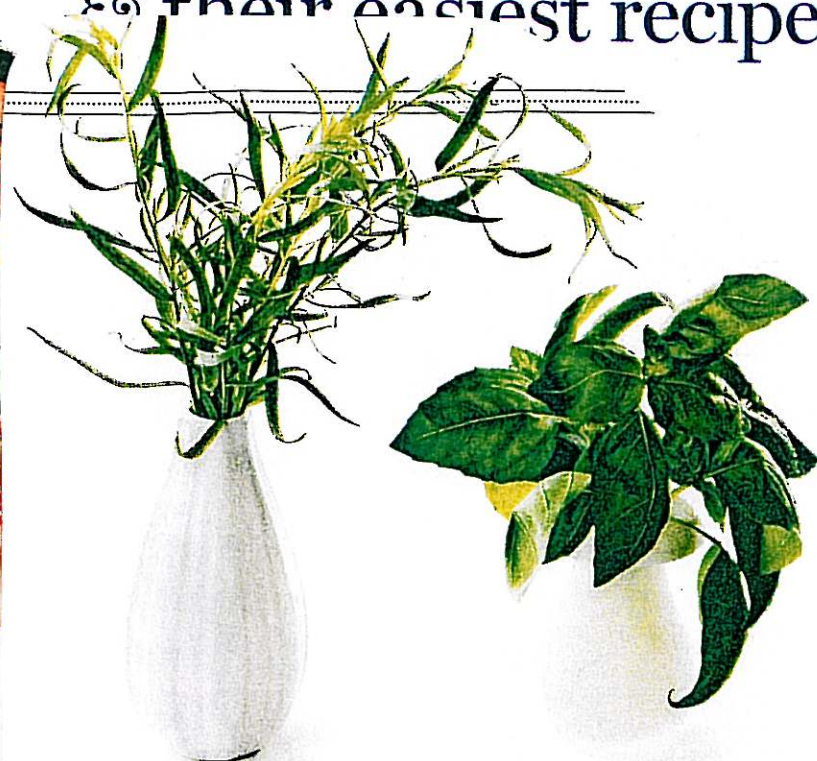
WHAT CHEFS KNOW BEST

20 lessons
from the pros

F&W TALKED TO TOP CHEFS AROUND THE COUNTRY TO LEARN EVERYTHING FROM THE QUICKEST WAY TO PREPARE CHICKEN TO THE MUST-HAVE CONDIMENTS THAT MAKE ALMOST ANY DISH INSTANTLY DELICIOUS.

by ratha tep

food photographs
by quentin bacon



13 DOUBLE-DUTY VASES

"I treat soft-leaved herbs such as tarragon and basil like flowers," says *Mark Sullivan* of Spruce in San Francisco. "I trim the stalks and store them in vases at room temperature." Sullivan lays hard-leaved herbs like thyme in between barely moist kitchen towels and stores them in drawers.

20 fast chef lessons:
10-minute recipes,
\$10 tools & more

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wine pros' new favorites
from bottles to regions

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