

the Legends

F&W is proud of the extraordinary, epoch-defining cooks who've contributed to our pages over the past 35 years. Here, our editors describe their encounters with greatness and share the lessons and recipes that have amazed them the most.

FOOD PHOTOGRAPHS BY CON POULOS

DELICIOUS RECIPES FROM THE ICONS

Julia Child

HASH BROWNS, P. 93

JULIA'S FAVORITE ROAST CHICKEN, P. 94

QUICHE LORRAINE, P. 94

Marcella Hazan

MARINATED POACHED FRESH TUNA WITH
CAPER + ANCHOVY SAUCE, P. 98

FISH IN CRAZY WATER, P. 98

PASTA WITH ABRUZZI-STYLE LAMB SAUCE, P. 98

Jean-Georges Vongerichten

CHINESE LONG BEANS WITH CRACKED
BLACK PEPPER, P. 102

SPICED CHICKEN WITH COCONUT-CARAMEL
SAUCE + CITRUS SALAD, P. 102

ASIAN-SPICED SHORT RIBS, P. 102

ROASTED BRUSSELS SPROUTS WITH
TOASTED PECANS + AVOCADO, P. 102

Jacques Pépin

PLUM GALETTE, P. 106

BEEF STEW IN RED WINE SAUCE, P. 106

BLACK OLIVE TAPENADE WITH
FIGS + MINT, P. 106

Paula Wolfert

SLOW-COOKED DUCK WITH GREEN OLIVES +
HERBES DE PROVENCE, P. 109

FLAUGNARDE WITH PEARS, P. 109

TURKEY KIBBE KEBABS WITH
TWO SAUCES, P. 120

2002

Chinese Long Beans with Cracked Black Pepper

📖 PAGE 19

🕒 TOTAL: 25 MIN • 4 SERVINGS

This recipe is a great example of how adding a few pantry staples (like sugar and soy sauce) can revitalize a simple vegetable dish.

- 1 tablespoon vegetable oil
- ½ small onion, thinly sliced
- 1 pound Chinese long beans or green beans, cut into 3-inch lengths
- ½ red bell pepper, peeled and cut into ½-inch dice
- ½ teaspoon sugar
- ¼ cup water
- 2 tablespoons soy sauce
- 1 teaspoon cracked black pepper

Heat the oil in a large skillet. Add the onion and cook over moderately high heat, until lightly browned. Add the long beans and red pepper and stir-fry until the beans are slightly softened and browned in spots, 5 minutes. Stir in the sugar. Add the water, cover and cook over moderately low heat until it has evaporated and the beans are tender, 5 minutes. Add the soy sauce and pepper and cook for 1 minute. Transfer to a platter and serve.

2007

Spiced Chicken with Coconut-Caramel Sauce and Citrus Salad

🕒 ACTIVE: 40 MIN; TOTAL: 1 HR 20 MIN

4 SERVINGS

Jean-Georges cleverly rethinks a classic Southeast Asian sauce not by what he adds, but by what he leaves out. Instead of a rich curry paste, he creates a creamy sauce with a caramel base, coconut milk and fish sauce.

- ¼ cup plus 2 teaspoons sugar
- 1½ teaspoons ground coriander
- 1½ teaspoons ground cumin
- ½ teaspoon turmeric
- ½ teaspoon freshly ground pepper
- Cayenne pepper
- 4 skin-on boneless chicken breast halves
- 2 tablespoons water
- ½ cup unsweetened coconut milk
- 2 tablespoons Asian fish sauce
- 1 Thai green chile, minced

Salt

- 1 grapefruit and 1 lime—peeled, sectioned and diced
- 1 cup diced fresh pineapple

Extra-virgin olive oil

- 2 tablespoons thinly sliced cilantro

Fleur de sel, for garnish

1. In a bowl, mix 2 teaspoons of the sugar with the coriander, cumin, turmeric, pepper and ½ teaspoon of cayenne. Rub the spices on the chicken, cover and refrigerate for 1 hour.
2. Meanwhile, in a saucepan, mix the remaining ¼ cup of sugar with the water and bring to a boil. Simmer until an amber caramel forms, 10 minutes. Off the heat, stir in the coconut milk until the caramel dissolves. Add the fish sauce and chile; let stand for 5 minutes. Strain the sauce and season with salt.
3. In a medium bowl, gently toss the fruits with a pinch each of salt and cayenne.
4. Light a grill. Rub the chicken with olive oil and season with salt. Grill over moderate heat, turning once, until the skin is charred and the chicken is white throughout, 12 minutes. Transfer to plates along with the fruit salad and sauce. Drizzle with olive oil, sprinkle with the cilantro and fleur de sel and serve.

🍷 WINE Citrusy, ripe Pinot Blanc: 2011 Domaines Schlumberger Les Princes Abbés.

2007

Asian-Spiced Short Ribs

🕒 ACTIVE: 30 MIN; TOTAL: 4 HR 30 MIN

6 SERVINGS

Jean-Georges sprinkles ribs with ground fennel before braising them in an East-West blend of fish sauce, soy sauce and Syrah.

Six 12-ounce, bone-in beef short ribs

Kosher salt

Ground fennel, for seasoning

- 1 cup ketchup
- 1 cup dry red wine, such as Syrah
- ½ cup red wine vinegar
- ½ cup unsulfured molasses
- 3 tablespoons dried onion flakes
- 2 tablespoons Asian fish sauce
- 1 tablespoon soy sauce
- 1 tablespoon garlic powder
- 1 tablespoon seeded and minced chipotle chile in adobo
- 1 teaspoon toasted sesame oil
- 3 quarts water

1. Preheat the oven to 325°. Light a grill. Season the ribs with salt and fennel. Grill over high heat, turning, until charred all over, 12 minutes. Transfer to a flameproof roasting pan.
2. In a large bowl, mix the ketchup, wine, vinegar, molasses, onion flakes, fish sauce, soy sauce, garlic powder, chipotle, sesame oil and 1 tablespoon of kosher salt. Whisk in the water. Pour over the ribs and bring to a simmer.
3. Cover the pan and braise, turning the ribs once, until very tender, 2½ hours.
4. Transfer the sauce to a large saucepan and boil over high heat until reduced to 4 cups, 1 hour; cover. Keep the ribs warm in a 200° oven.
5. Increase the oven temperature to 350°. Pour the sauce over the ribs and roast until glazed, about 15 minutes.

🍷 WINE Spicy, juicy California red blend: 2008 Buena Vista The Count.

2011

Roasted Brussels Sprouts with Toasted Pecans and Avocado

📖 PAGE 101

🕒 ACTIVE: 20 MIN; TOTAL: 40 MIN

8 SERVINGS

The combination of textures and flavors in this vegetable side dish is incredible.

- ½ cup pecans
- 2½ pounds brussels sprouts
- ¼ cup extra-virgin olive oil
- Salt and freshly ground pepper
- 1 Hass avocado, cut into ½-inch dice
- 1 teaspoon chopped thyme
- 2 tablespoons balsamic vinegar

1. Preheat the oven to 400°. Spread the pecans in a pie plate and bake for 5 minutes, until toasted. Let cool, then coarsely chop.
2. In a large saucepan of salted boiling water, blanch the brussels sprouts until bright green, 3 minutes. Drain well, cut in half and pat dry.
3. On 2 large rimmed baking sheets, toss the brussels sprouts with the olive oil. Season with salt and pepper and turn them cut sides down. Roast in the upper and lower thirds of the oven for 20 minutes, until just tender and nicely browned on the bottom; switch the baking sheets halfway through roasting.
4. In a large bowl, toss the brussels sprouts with the pecans, avocado and thyme. Season with salt and pepper and transfer to a bowl. Drizzle with the vinegar and serve.