

August 2013 Issue

OUR COOLEST SUMMER ISSUE EVER

# bon appétit

HOMEMADE

# ICE CREAM!

You won't believe  
how easy it is

Get  
the scoop  
p. 25



*griller's delight*  
**THE ULTIMATE  
BURGER BAR**  
P. 50

*seared, charred  
& spiralized*  
**AMERICA'S  
VEGETABLE  
REVOLUTION**  
P. 88

*dinner by the sea*  
**YOUR DREAM  
BEACH PICNIC**  
P. 66

AUGUST 2013

BONAPPETIT.COM

\$4.99US \$5.99FOR

08>



0 754934 8

*now serving*

Citrus-Marinated Chicken  
Chilled Corn + Lobster Chowder  
Sun Gold Tomato Sauce  
Raspberries with Toasted Cake





"We have a roasted carrot dish on the menu with yellow, orange, and **purple carrots**. They look happy on the plate."

*April Bloomfield, The Breslin, NYC*

**Fiesole artichokes**

Amazingly, the wine-colored hue is retained when steamed or roasted.

**Rainbow cauliflower**

To keep the color bright, stick with raw or steamed preparations.



"I serve shaved **Chioggia beets** with roasted red or golden beets. It's not unlike watching an Italian sports car drive by. It's striking."

*Will Gilson,  
Puritan & Company,  
Cambridge, MA*

**Purple snow peas**

Think small: Thumbelina carrots, baby eggplants, and these petite snow peas make a big impression.

**Purple asparagus**

Shave it into a salad, or slice it into coins. Just don't peel it!

# INIVA La Chioggia!

**VEGGIES GET A VISUAL UPGRADE**

"We eat with our eyes," says chef April Bloomfield, who gets help from show-stopping produce varieties. It's easy to do the same at home: Scour farmers' markets year-round for types that dazzle, sub them for their less-glamorous siblings, then wait for the oohs and aahs. Before buying the vibrant beauties, ask your farmer if the color will remain vivid when cooked.