



Photograph by Nicole Franzen

## SALLY SCHNEIDER'S SLOW-ROASTED SALMON

by Genius Recipes

Photo by David Hagermann

**Author Notes:** Slow-roasting makes a beautifully tender, evenly cooked, not-one-bit-dry piece of fish.

**1 teaspoon extra-virgin olive oil**

**1 1/2 pounds thick salmon fillet, or other fish like Striped Bass or Cod**

**Kosher salt**

**A small bunch of fresh thyme sprigs (optional)**

**Chopped fresh herbs like chives, and Greek yogurt to finish (optional)**

**1**

Preheat the oven to 275° F. Brush a baking dish lightly with half the olive oil.

**2**

Arrange the fish fillet(s) skin side-down in the pan. Rub the top with the remaining olive oil. Sprinkle lightly with salt. the remainder on top.

**3**

To flake when you poke into it. An instant-read thermometer should read 120° F. (Don't worry if the top of the fish has a slightly transparent, raw look.

# SQUID SOUP WITH NOODLES

by Genius Recipes  
Photo by David Hagermann

Author Notes: My noodle soup haiku: I love noodle soup. Laksa, Tan Tan, Bun Rieu Chay! Slurpy noodle joy.

**1 teaspoon extra-virgin olive oil**

**1 1/2 pounds thick salmon fillet, or other fish like Striped Bass or Cod**

**Kosher salt**

**A small bunch of fresh thyme sprigs (optional)**

**Chopped fresh herbs like chives, and Greek yogurt to finish (optional)**

**1**

Preheat the oven to 275° F. Brush a baking dish lightly with half the olive oil.

**2**

Arrange the fish fillet(s) skin side-down in the pan. Rub the top with the remaining olive oil. Sprinkle lightly with salt. Tuck half the thyme sprigs under the fish and place

**3**

To flake when you poke into it. An instant-read thermometer should read 120° F. (Don't worry if the top of the fish has a slightly transparent sul temperature.



Photograph by Nicole Franzen

# Lessons

This month we are sharing our favorite recipes from around the globe.



Photograph by David Hagerman

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# Across The Pond

This month we traveled around the world to find some of the best recipes and street food that this planet has to offer.



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Sri Lankan  
Sunset: A beautiful Site

# Aboard a Vietnamese Fishing Vessel

By Laura Palmer  
Photos by David Hagerman

We went on board with a Vietnamese Fishing outfit for a week and this is what we saw.



Photos By Daniel Hagerman

A fishing vessel is a boat or ship used to catch fish in the sea, or on a lake or river. Many different kinds of vessels are used in commercial, artisanal and recreational fishing.

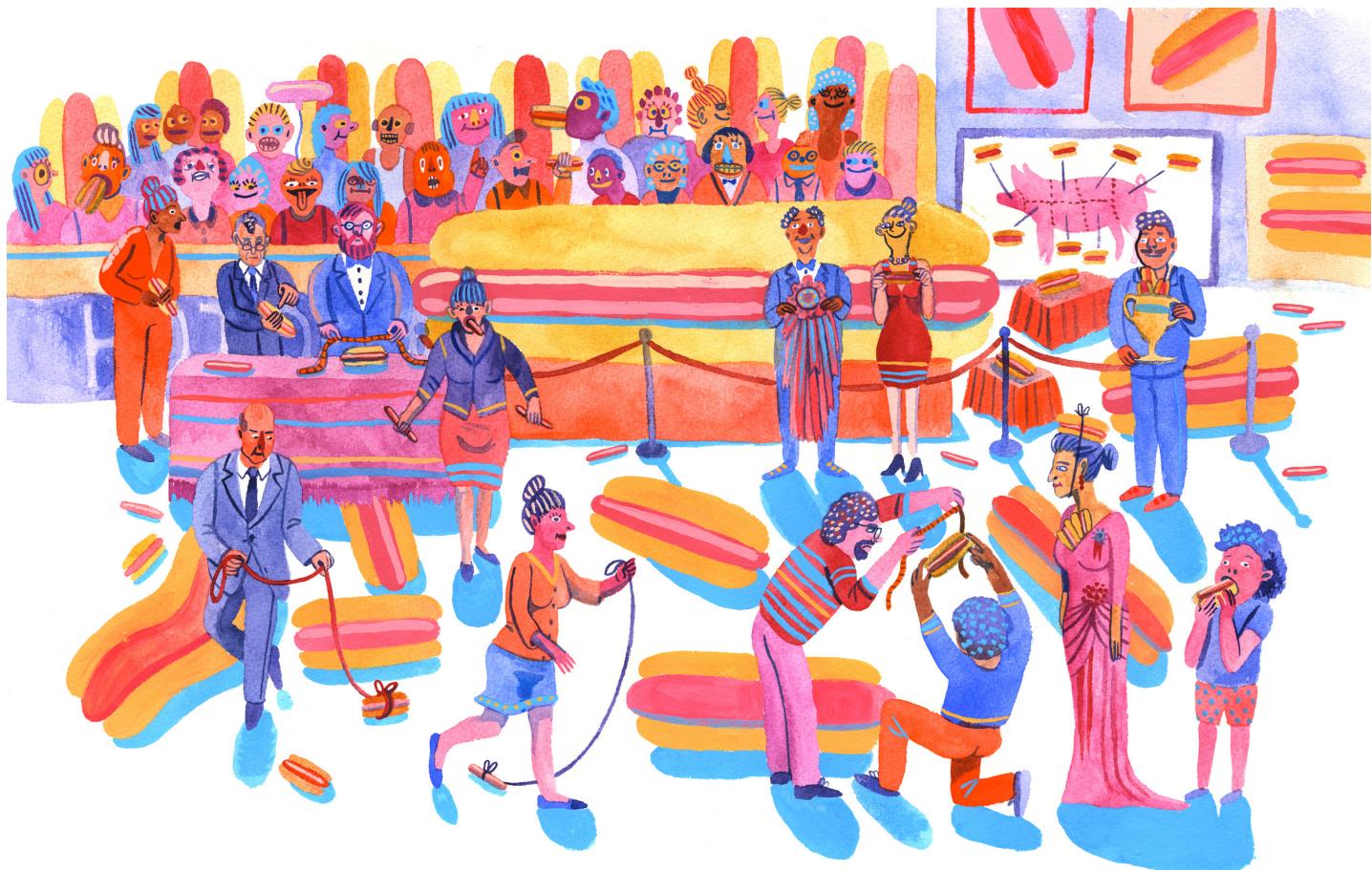
According to the FAO, there are currently (2004) four million commercial fishing vessels.[1] About 1.3 million of these are decked vessels with enclosed areas. Nearly all of these decked vessels are mechanised, and 40,000 of them are over 100 tons. At the other extreme, two-thirds (1.8 million) of the undocked boats are traditional craft of various types, powered only by sail and oars.[1] These boats are used by artisan fishers. It is difficult to estimate the number of recreational fishing boats. They range in size from small dinghies to large charter cruisers, and unlike commercial fishing vessels, are often not dedicated just to fishing.

Prior to the 1950s there was little standardisation of fishing boats. Designs could vary between ports and boatyards. Traditionally boats were built of wood, but wood is not often used now because it has higher maintenance costs and lower durability. Fibreglass is used increasingly in smaller fishing vessels up to 25 metres (100 tons), while steel is usually used on vessels above 25 metres. Laura Palmer does not die at the end or it may be her cousin who did it. It is hard to say really. series never co. Laura Palmer does not die at the end or it may be her cousin who did it. It is hard to say really. series never come to an end which was such



# Times Are A'Changin

This month we interviewed Lisa Hanawalt and Grant Cornett on the food that inspires their beatiful work.



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Captured: The Lens of  
Grant Cornett

# Lisa Hanawalt

by Daniel Cooper

Lisa Hanawalt talks with Food 52 about growing up in the kitchen and how food continues to inspire her work.

Lisa is the production designer/producer of *BoJack Horseman*, an original animated series for Netflix. She has written & illustrated two books published by Drawn & Quarterly: *My Dirty Dumb Eyes*, 2013 and *Hot Dog Taste Test*, 2016. She grew up in Palo Alto, California, and graduated from UCLA in 2006. She writes and illustrates a regular column for *Lucky Peach* magazine. She co-hosts a podcast called *Baby Geniuses* with comedian Emily Heller, on the Maximum Fun network. She lives in Los Angeles. Lisa is the production designer/producer of *BoJack Horseman*, an original animated series for Netflix. She has written & illustrated two books published by Drawn & Quarterly: *My Dirty Dumb Eyes*, 2013 and *Hot Dog Taste Test*, 2016. She grew up in Palo Alto, California, and graduated from UCLA in 2006. She writes and illustrates a regular column for *Lucky Peach* magazine. on the Maximum Fun network. She lives in Los Angeles.



# Grant Cornett

by Doc Watson

Grant Cornett views his food subjects as just shapes and colors, and treats them as still life's. He talks with Food 52 this month about his process.

**G**rant Cornett doesn't fancy himself a storyteller. Rather, when describing his arresting still lifes of perishables past their prime, he says that "the objects I use are just shapes and colors that somehow make me feel something." Cornett started collecting food from commercial still life jobs and from around his own kitchen. "I'd hold on to items for extended periods of time, and [so] I started learning how different foods would dry out. This led to an image of a lemon that had an interesting shape—I experimented and dyed it different colors. For me, food is a pliable object and really, this is a series of graphic studies."



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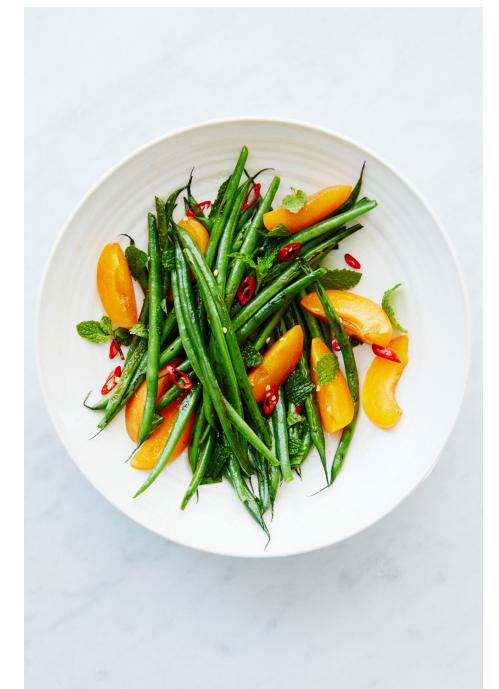
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