



**SPATCHCOCK**

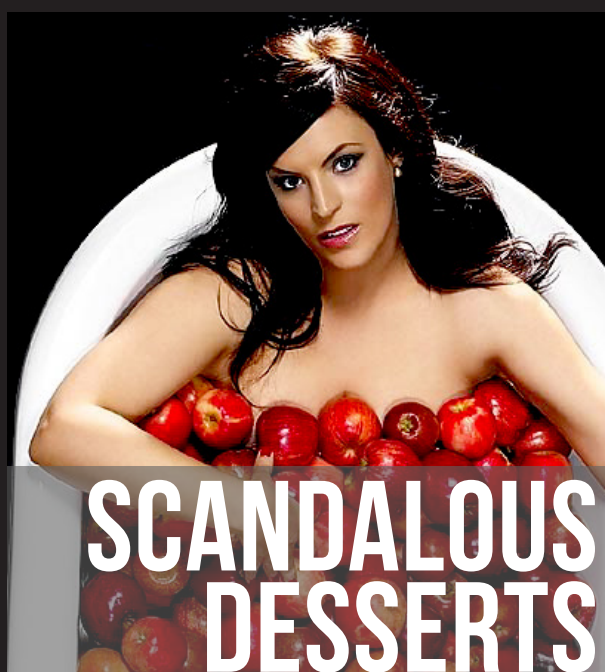
## RECIPES



**SHISH  
KEBABS**



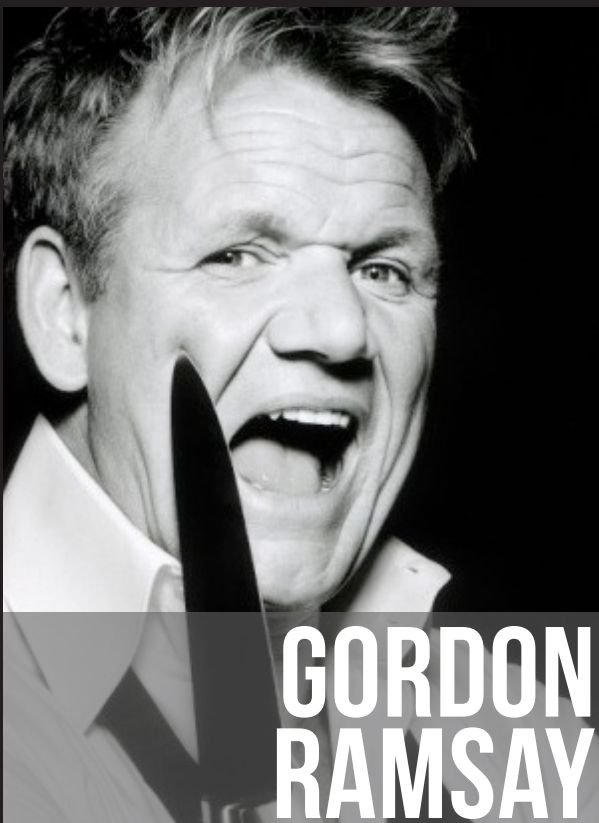
**MORE  
MUSHROOMS**



**SCANDALOUS  
DESSERTS**



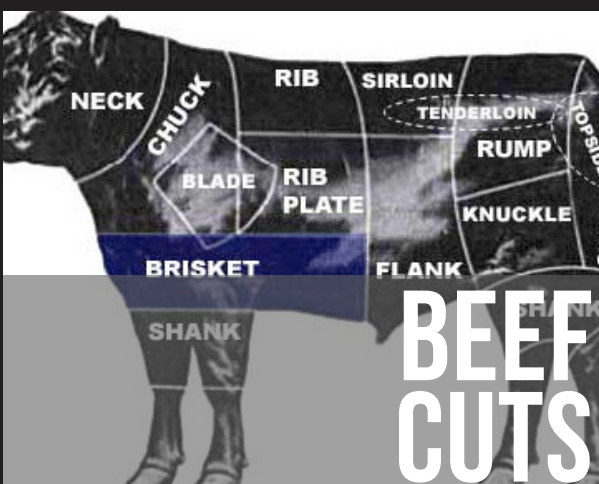
## FEATURES



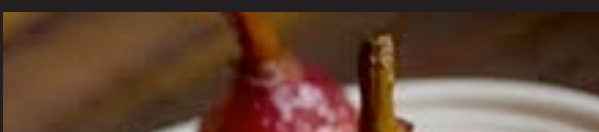
**GORDON  
RAMSAY**



**KITCHEN  
WARS**



**BEEF  
CUTS**



## REVIEWS



**BADASS  
BLENDERS**



**ARTISAN  
BEERS**

## TECHNIQUES



**HOW-TO  
SPATCHCOCK**





# ScandalousDesserts

Feature luscious fruits like apples, oranges, and strawberries in these risque recipes that will tantalize her taste buds.



**BAKED  
APPLES**



**POACHED  
PEARS**



**CRANBERRY  
BISCOTTI**



**ZESTY  
ORANGES**



# Baked Apples

Fill a hollowed apple with a fragrant mixture of nuts, cinnamon, cardamom, and oats. Bake and serve with vanilla ice cream on the side.  
Makes 6 servings in 1 hour 15 minutes

## INGREDIENTS

1/3 cup walnuts, chopped medium fine  
1/3 cup pecans, chopped medium fine  
1/4 cup dark brown sugar, firmly packed  
1/4 tsp salt, from the ocean  
1/4 tsp cinnamon, from the East  
1/4 tsp ground cardamom  
1/4 cup rolled oats  
4 tbs cold butter, cut into small cubes  
6 medium apples, of firm baking variety  
1 1/2 cups apple cider



PINK LADY APPLES INDEED

## PREPARATION

1

**PREHEAT OVEN TO 350°. IN A SMALL BOWL COMBINE** walnuts, pecans, sugar, salt, cinnamon, cardamom and oats. Add butter cubes and toss to combine.

2

**PEEL THE TOP THIRD OF EACH APPLE AND, USING A melon baller,** scoop out the stem and enough of the core so that the walls of the apple are about 1/2 in. thick. Take care, however, not to break through the bottom of the apple, or the filling will leak when baking. Make the hole wider at the top.

3

**USING A SMALL SPOON OR YOUR FINGERS, GENEROUSLY** stuff each apple; mound extra filling on top.

4

**PUT THE FILLED APPLES IN A 2-QT. BAKING DISH. POUR** cider into the pan around the apples, cover the dish with foil, and bake 45 minutes. Remove foil and bake, basting every 15 minutes, for an additional 30 to 45 minutes, until apples are easily pierced with a sharp knife (they may split open a bit at the bottom). Serve apples drizzled with the sauce from the pan and with a scoop of vanilla ice cream alongside.

**NOTE** We recommend using Pink Lady or Jazz (a popular new hybrid) apples, which tend to retain their color and shape better during baking. You can substitute 1/3 cup golden raisins for the walnuts if you like.



# TOOLS



## WUSTHOF

silverpoint II 8-inch  
cooking knife

\$150



## PILLIVUYT

porcelain 2-quart  
baking dish

\$65

## CUISIPRO

stainless steel  
Y peeler

\$16



## MESSERMEISTER

serrated  
melon baller

\$14



# ZestyOranges

Layer oranges, pomegranate seeds, and a delicious spice sauce in a clear bowl for a dessert that's big on presentation and flavor.  
Makes 10 servings in 1 hour 10 minutes

## PREPARATION

- 1 USING A VERY SHARP 5-HOLE ZESTER, REMOVE ZEST** from 6 of the oranges. Bring 1 cup water to a boil in a small saucepan, add zest, and boil 30 seconds. Pour zest through a strainer into a bowl and return orange water to saucepan. Rinse zest with cold water and set aside.
- 2 ADD SUGAR TO ORANGE WATER AND BRING TO A SIMMER** over medium-high heat. Lower heat to medium (adjust to maintain an active simmer) and add cinnamon sticks, cloves, star anise, and vanilla bean. Simmer 10 minutes. Add zest, remove from heat, and let cool 30 minutes.
- 3 MEANWHILE, CUT A THIN SLICE FROM EACH ORANGE** bottom so oranges stand upright on your cutting board. With a very sharp, smooth-bladed **paring knife**, slice off peels and thick white pith from oranges. Cut oranges crosswise into 1/4-in.-thick slices, removing seeds and discarding excess pith.
- 4 REMOVE SPICES FROM SYRUP (RESERVE FOR GARNISH, if you like)** and add lemon juice. Cover bottom of a large, shallow glass serving dish (13- by 9-in. is ideal) with a layer of orange slices and sprinkle on 1 1/2 to 2 tbsp. of syrup and several pomegranate seeds. Repeat layering with oranges, syrup, and pomegranate seeds until all oranges are used. Pour any remaining syrup over oranges. Just before serving, top with prosecco

## INGREDIENTS

- 10 oranges, very firm
- 5 Tbs sugar
- 2 cinnamon sticks, 3 in. each
- 6 cloves
- 2 star anise
- 1 vanilla bean, split lengthwise
- 2 Tbs lemon juice, fresh
- 1/2 cup pomegranate seeds
- 1/2 cup prosecco



**NOTE** If you like planning ahead, make this dish up to 3 days ahead and store it in the fridge. If you like, you can add the whole spices back in just before serving to give just a hint as to what's flavoring the oranges.





# Zesty Oranges



## PREPARATION

in a small saucepan, add zest and boil 30 seconds. Pour zest through a strainer into a bowl and return orange water to saucepan. Rinse zest with cold water and set aside.

2 Add sugar to orange water and bring to a simmer over medium-high heat. Lower heat to medium (adjust to maintain an active simmer) and add cinnamon sticks, cloves, star anise, and vanilla bean. Simmer 10 minutes. Add zest, remove from heat, and let cool 30 minutes.

3 Meanwhile, cut a thin slice from each orange bottom so oranges stand upright on your cutting board. With a very sharp, smooth-bladed paring knife, slice off peels and thick white pith from oranges. Cut oranges crosswise into 1/4-in.-thick slices, removing seeds and discarding any fibrous ends.

4 Remove spices from syrup (reserve for garnish, if you like) and add lemon juice. Cover bottom of a large, shallow glass serving dish (13- by 9-in. is ideal) with a layer of orange slices and sprinkle on 1 1/2 to 2 tbsp. of syrup and several pomegranate seeds. Repeat layering with oranges, syrup, and pomegranate seeds until all oranges are used. Pour any remaining syrup over oranges. Just before serving, top with prosecco

## INGREDIENTS

10 oranges, very firm  
5 Tbs sugar  
2 cinnamon sticks, 3 in. each  
6 cloves  
2 star anise  
1 vanilla bean, split lengthwise  
2 Tbs lemon juice, fresh  
1/2 cup pomegranate seeds  
1/2 cup prosecco



# Gordon Ramsay

How this high-tempered chef's quest for fame and fortune has shifted cooking from the domestic realm to the spotlight





*Great chef or crazed megalomaniac? Maybe both.*



# THE MAN, THE CHEF, THE MEGALOMANIAC

Gordon Ramsay may be well-known for his temper today, but his first major fame was for his food

*By* **JONATHAN SMITH**

**G**ordon Ramsay is the UK's bad boy of the kitchen, known these days at least as much as a celebrity showman as a chef. On his television programs, like "Hell's Kitchen," "The F Word," "Kitchen Nightmares," "Masterchef US," his frequently outrageous and megalomaniacal behavior, often laced with bleeped obscenities, almost always overshadows his sensational cooking.

But Mr. Ramsay achieved his first major fame as a chef, at his eponymous restaurant in London. Restaurant Gordon Ramsay was given three stars, the highest rating, by the Michelin Guide in 2001.

Raised in Scotland, Mr. Ramsay was urged by his father to become a professional soccer player. He began a career with the Glasgow Rangers but was sidelined by injuries. At age 19,

he started work in the kitchen of Marco Pierre White, a chef with a similarly volatile personality who brought notice to London cuisine in the early 1980s. Mr. Ramsay went on to work with several other chefs who had attained, or would attain, three Michelin stars: Albert Roux, Joël Robuchon, and also Guy Savoy.

At age 26, he opened the Aubergine restaurant in London, earning him two Michelin stars.