

bon appétit

*Who needs plans when
you have cake?*



*Chocolate-Mocha
Butter Mochi Cake p. 66*

Dinner, Quick! p.40 How to Hot Pot p.48

Carla Hall's Liquid Gold p.70

In Pots (and Sweets) We Trust



Guava-Grapefruit Possets are a low-effort, high-reward dessert.

► **IN THE OFFICE** we have been playfully referring to this month's magazine as the Pot Issue. Not pot as in cannabis! But rather a reference to the fact that so many of the belly-warming recipes in this issue come out of a big steaming pot.

First we turn the spotlight on potlikker, that residual goodness left behind after you boil greens or beans. In "The Power of Potlikker With Carla Hall," the inventive Southern-born chef shares how she uses one base to flavor two recipes each, for a total of three potlikkers and six recipes. There is little I like more than a two-for-one deal, so I can't wait to try the Smoked Paprika and Sun-Dried Tomato Potlikker out of which both Braised Chicken

Thighs With Olives and Herbs and Brothy Pasta With Miso-Butter Turnips can be created.

We also have an informative piece in "How to Hot Pot," a method of communal DIY dining common in East and Southeast Asian cultures. Chef Eric Sze not only gives us the hows and whys but also recipes for both a vegan herbal mushroom broth and a rich beef one.

If you love cooking but are a little kitchen-fatigued and want to economize your time, check out "Speedy Does It," in which we use high heat to build huge flavors fast.

As you can imagine there is a lot of talk of cookbooks in our proverbial halls (a.k.a. Zoom calls), and occasionally it seems everyone is in love with the same one. This month the brilliantly titled *I Dream of Dinner (So You Don't Have To)* by Ali Slagle is a house favorite. Recipes from that book have been adapted for our Family Meal section.

And if the only thing you find inspiring about dinner is dessert, get lost in the sweet Technicolor dream world our test kitchen editors created. From our cover darling, the Chocolate-Matcha Butter Mochi Cake, to zingy Passion Fruit Bars, the recipes in "Baking Bold and Beautiful" are ready to do battle with the it's-still-winter blues.

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What I'm Loving

Chef Jeremy Ford wows at Stubborn Seed in Miami Beach



I wouldn't usually order oysters and foie gras, but it was a special night. Gooseberry jam, white chocolate, candied peanuts, and brioche undercut the richness of the foie gras.



Kusshi oysters come topped with a sour-apple mignonette, sake granita, marigolds, and herb oil. Arrive early so you can start with a fun cocktail, like the Negroni à la Ford with mezcal and chocolate.

PHOTOGRAPHS: EMMA FISHMAN (POSSETS); JULIAN COUSINS (STUBBORN SEED).
FOOD STYLING BY PEARL JONES (POSSETS). PROP STYLING BY STEPHANIE YEH
(POSSETS).