

# FOOD & WINE

SEPTEMBER 2010

## american classics *updated*

50 best recipes from the new south

how to cook with spices P. 142

37 top all-american wine pairings

A Mano's Josh Smith (FAR RIGHT) uses New Orleans ingredients in his cheesy *arancini*.



WHERE TO GO NEXT

## southern cooking

*F&W* restaurant editor **Kate Krader** opens her black book to new openings in the South (like the Korean-barbecue spot *Honey Pig* in Atlanta) and great Southern-inspired places all around the US.

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[editorial]



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KATE KRADER ON HER

## atlanta picks

**Farm Burger** Burgers and farm-to-table cooking are huge right now, but George Frangos and Jason Mann's interest predates both trends. (In fact, Mann owns an ethically raised beef cooperative.) Frangos favors the No. 4 burger on the blackboard menu with pickled beets, goat cheese and arugula. From the "build it" option, I'd go for smoked-paprika mayo and maybe roasted bone marrow. *410B W. Ponce de Leon, Decatur; 404-378-5077.*

**Honey Pig** I've been eating Korean food in New York City since I was a teenager, but this outpost of Los Angeles's Koreatown barbecue spot, in a suburban strip mall, is my new favorite. Each oversize table is outfitted with a giant domed lid for cooking condiments (caramelized kimchi is delicious; bean sprouts are fine) to accompany the marinated slices of *kurobuta* pork belly. *3473 Old Norcross Rd., Duluth; 770-476-9292.*



Miller Union's excellent ice cream sandwiches and chef Steven Satterfield. LEFT.

**Miller Union** Tina Ujlaki, F&W's supersonic executive food editor, came back from Atlanta raving about this place. She loved chef Steven Satterfield's simple, Southern-influenced food, particularly the grits fritters with country ham, and perfectly seared flounder topped with six salted capers. And she said she'd fly to Atlanta just for the house-made ice creams. *999 Brady Ave. NW; 678-733-8550.*

**TOO NEW TO REVIEW**  
**H&F Bottle Shop** Linton Hopkins (an F&W Best New Chef 2009), his wife, Gina, and mixologist Greg Best—the team behind Holeman & Finch—honor the bottle shop, the precursor to pubs. Look for house-made items like H&F's own gin, epic Bloody Mary mix and peach-and-cola bitters. "We have to use Coca-Cola—we're in the South," Gina says. *2357 Peachtree Rd.; 404-841-4070.*

[editorial]



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