

THE RESTAURANT ISSUE

bon appetit

EAT WELL / SAVOR LIFE

Top 10
Best New
Restaurants
P. 84

65 AMAZING NEW RECIPES

RIB-EYE STEAK
with BLUE CHEESE

SAFFRON
CHICKEN PASTA

TOMATO SALAD
with BUTTERMILK
DRESSING

JALAPEÑO
HUSH PUPPIES

CRISPY CHICKEN
with SUMMER
VEGGIES

5-INGREDIENT
MEALS
FOR BUSY
WEEKNIGHTS
P. 55

PAELLA
ON THE
GRILL

JOSÉ ANDRÉS
SHOWS
YOU HOW
P. 106

CRAZY
DELICIOUS
DESSERTS

CHOCOLATE-MALT CAKE
BLUEBERRY AND CREAM COOKIES
SNICKERDOODLE MILK SHAKES
and MORE!

BURGER
NATION

P. 130

SEPTEMBER 2010

bonappetit.com

\$4.99US \$5.99FOR 09



[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]



▶ ONCE AGAIN, WE ATE OUR WAY ACROSS THE COUNTRY IN SEARCH OF THE BEST NEW RESTAURANTS. THESE 10 FANTASTIC SPOTS—FROM CASUAL PLACES WITH COMMUNAL TABLES TO HIGH-END, WHITE-TABLECLOTH AFFAIRS—PROVE THAT THE AMERICAN RESTAURANT SCENE IS ALIVE AND WELL, AND MORE DELICIOUS THAN EVER.

Text by
ANDREW
KNOWLTON

Photographs by
ELINOR
CARUCCI



THE 10 BEST NEW RESTAURANTS IN AMERICA

[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]

{ATLANTA}

MILLER UNION

999 Brady Avenue

678-733-8550

millerunion.com

THE STORY: Miller Union takes the southern meat-and-three tradition and tweaks it. Gone are the steam tables, Formica tables, and dusty decor. In their place are farm-fresh meats and veggies, a modern farmhouse feel in a warehouse

space, and a light but satisfying menu.

THE TEAM: Chef Steven Satterfield, a master of vegetable cookery and former executive sous-chef at Atlanta favorite Watershed, owns the restaurant with general manager Neal McCarthy.

MUST ORDER: Griddled chicken made with heritage breed Poulet Rouge; the seasonal vegetable plate.

WHAT'S IN A NAME: The restaurant is built on the site of the Miller Union Stock Yards, which closed in the 1970s.

Crispy Chicken with Green Beans, Black-Eyed Peas, and Bell Peppers

PREP 1 hour TOTAL 1 hour 30 minutes

4 TO 6 SERVINGS

chicken

- 4 boneless chicken thighs with skin
- 4 boneless chicken breast halves with skin
- ½ cup all purpose flour
- 3 tablespoons extra-virgin olive oil, divided

beans and peas

- 8 ounces slender green beans or haricots verts, trimmed
- 1 pound assorted fresh peas (such as black-eyed peas and pink-eyed peas)
- 1 large red bell pepper
- 1 large yellow bell pepper
- 2 tablespoons extra-virgin olive oil
- 1 cup finely chopped shallots
- ½ cup coarsely torn fresh basil, divided
- 1 tablespoon fresh lemon juice

CHICKEN Sprinkle chicken with salt and pepper; coat lightly with flour. Place on plate. Heat 2 tablespoons oil in heavy extra-large skillet over medium heat. Add chicken thighs to skillet; cook until golden, about 8 minutes per side. Add 1 tablespoon oil to skillet with thighs, then add chicken breast halves. Cook until brown, about 4 minutes per side. Cover skillet; cook until chicken is cooked through, about 5 minutes longer. Transfer to plate; tent with foil.

BEANS AND PEAS Cook green beans in large pan of boiling salted water until crisp-tender, about 4 minutes. Using tongs, transfer beans to strainer; rinse under cold water. Add peas to same pan of water; cook until tender, about 20 minutes. Drain. Rinse under cold water.

Char peppers over open flame or in broiler until blackened. Enclose in paper bag 10 minutes. Peel, seed, and cut into 2x½-inch strips.

Heat oil in large nonstick skillet over medium-high heat. Add shallots; sauté until golden, 4 to 5 minutes. Stir in beans and peas; sauté 5 to 6 minutes. Season with salt and pepper. Stir in half of basil.

Divide chicken among plates; drizzle with lemon juice. Spoon bean and pea mixture alongside; sprinkle with basil.

WHAT TO DRINK: Offer a lighter-style Pinot Noir, like the Dirlor 2005 Cuvée Ludivine Pinot Noir (France, \$33).

[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]



➔ **CLOCKWISE FROM TOP:** Summer Vegetable Ragout; Crispy Chicken with Green Beans and Black-Eyed Peas; Oil-Poached Swordfish; Paccheri Pasta with Braised Chicken.

[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]