

FOOD & WINE

100

TASTES TO TRY

For this annual guide, F&W editors search out the most exciting new foods to taste, restaurants to try, places to visit and drinks to enjoy. We hope you'll get to sample all 100 by next New Year's Eve—and be ready to start again!

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FOR MORE AMAZING TASTES TO TRY IN 2008, GO TO FOODANDWINE.COM/TASTE2008.
SEE DIRECTORY (P. 119) FOR ADDITIONAL DETAILS.

best
TRAVEL ²⁷
FOOD ⁴⁵
DRINKS ⁶⁹
for
2008

BOBBY FLAY'S
JUICY TEXAS
BURGERS
WITH
BBQ SAUCE

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recipe, p. 38




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Carrots with Fried Shallot Gremolata

RESTAURANTS: SAN FRANCISCO

This month, designer Pat Kuleto opens two architecturally impressive restaurants in San Francisco's Rincon Park: Epic Roasthouse and Waterbar, where executive chef Parke Ulrich serves these lemony carrots.

 TOTAL: 30 MIN
4 SERVINGS

1 pound baby carrots of varying colors, tops trimmed to ¼ inch

Salt

1 tablespoon extra-virgin olive oil

1 teaspoon finely grated lemon zest

Freshly ground pepper

1½ cups vegetable oil, for frying

4 shallots, thinly sliced crosswise (1¼ cups)

¼ cup rice flour or cornstarch

½ cup finely chopped flat-leaf parsley

1. In a medium saucepan, cover the carrots with water, add a pinch of salt and bring to a boil. Cook over high heat until tender, about 10 minutes.

2. Drain the carrots and return them to the saucepan. Toss the carrots with the olive oil and half of the lemon zest. Season them with salt and pepper.

3. Meanwhile, in a small saucepan, heat the vegetable oil to 300°. In a small bowl, toss the shallots with the rice flour, separating them into rings. Transfer the shallots to a strainer and tap off the excess flour. Add the shallots to the hot oil and fry just until golden and crisp, about 2 minutes. Using a slotted spoon, transfer the shallots to paper towels to drain.

4. In a bowl, toss the fried shallots with the parsley and the remaining lemon zest. Transfer the carrots to plates and garnish with the gremolata. Serve right away.

MAKE AHEAD The carrots can be prepared through Step 1 and refrigerated overnight.

