

# THE GRILLING ISSUE

# bon appétit



**Ocean  
to Grill**

Seafood  
made simple

▶ Spiced Scallops with Lime Mayo p. 90

JUNE/JULY 2019

\$6.99

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**Jalapeño-  
Marinated Pork  
Chops**

P. 69

**Grilled  
Chicken Caesar  
Sandwiches**

P. 34

**Jumbo Shrimp  
with Coconut-  
Chile Sauce**

P. 78



# Editor's Letter

Grilling is never quite as effortless as it seems.



## I've (Sort of) Got This

► **THE LONGER I GRILL**, the more I realize I don't actually know what I'm doing. (Although, of course, I act like I do—tongs in one hand, beer in the other, pontificating about internal temperatures and how that strip steak needs time to rest before we slice it.) Grilling is such a temperamental form of cooking that you're constantly reacting to what it throws at you, bobbing and weaving to the intensity of the fire, struggling to figure out that sweet spot between your bone-in chicken being dried out and a cringey medium-rare.

But if you grill long enough, you begin to learn what you don't know. At least, I finally have. With just a modicum of humility, let me put down my lager and share some grilling truths that I've (finally) come around to.

→ **I need a headlamp.** For years I've ribbed our food director, Carla Lalli Music, for looking like a miner when she grills. And yet, every summer, there I am, fumbling around in the dark because I started the coals too late. Time to get enlightened.

→ **And about coals: briquettes > hardwood lump.** I swear by charcoal, and nothing matches the ferocity of hardwood lump charcoal. But the steady, consistent heat that conventional briquettes deliver is what better suits the average griller.

→ **Clean the grates immediately after you finish grilling**—not two weeks from now when they're encrusted with gunk.

→ **And don't ever walk away from your grill.** That's always when flare-ups occur.

→ **A steak (even a thick one) never needs the cover on.** Sear it well and then slide it to the cooler side of the grill to finish cooking.

→ **But bone-in chicken? Top down.** You want to transform your grill into an oven so that dark meat cooks all the way through.

→ **Speaking of doneness**—there is no shame in using a digital thermometer.

→ **But you don't need "grilling tools."** You need 12-inch standard-issue tongs and a sturdy metal spatula for burgers. That's it.

→ **Marinate after grilling.** Not sure why it took me so long to realize this. Get a quality char over high heat first, then douse your flank steak (or pork chop or snapper fillet) with a marinade to imbue it with flavor and juiciness. See page 62 to read up on this game-changing technique.

→ **Grill more vegetables.** Think broccolini, snap peas, you name it + olive oil + salt + a hit of acid.

→ **Buy yourself a grill basket.** It's what will prevent those snap peas (and asparagus and mushrooms) from slipping through the grates.

→ **Skewers for the win.** When I was growing up, kebabs meant chunks of tough beef bumping up against chewy zucchini. I now pick one protein, like boneless chicken thighs, and thread it on a skewer. If I baste them generously over high heat, they'll develop an irresistible caramelized crust.

→ **Okay, so maybe I do need a gas grill.** After my upstairs neighbor griped about the plumes of smoke my charcoal chimney constantly coughed up, I splurged on a Lynx gas grill. It's comically easy to use and gets so beastly hot that I find myself grilling far more often—proving once again that I might not always know what I'm talking about. But don't worry, I'll keep doling out advice as if I do.

**ADAM RAPOPORT**  
editor in chief  
@rapoport on instagram

# recipe index

## GRILL THE COVER

Grilled Scallops with Nori, Ginger, and Lime p. 90

## BEVERAGE

A Capella Cocktail p. 76

## SALADS

Cantaloupe and Sugar Snap Peas with Ricotta Salata p. 81

Cucumber and Onion Salad p. 74

Honeydew Salad with Ginger Dressing and Peanuts p. 83

Tomato and Mango Salad in Aguachile p. 74

Watermelon and Tomato Salad with Turmeric Oil p. 82

## MAIN COURSES

### SEAFOOD

Clams with Spicy Tomato Broth and Garlic Mayo p. 86

Crispy-Skinned Salmon with Whole Lemon-Sesame Sauce p. 86

Garlicky Grilled Squid with Marinated Peppers p. 86

Grilled Salt-and-Pepper Black Bass with Curry Verde p. 90

Grilled Scallops with Nori, Ginger, and Lime p. 90

Grilled Shrimp with Palapa p. 78

Grilled Shrimp with Turmeric Mojo Sauce p. 90

Grilled Swordfish with Tomatoes and Oregano p. 64

### MEAT

Jalapeño-Marinated Grilled Pork Chops p. 69

Soy Sauce-Marinated Grilled Flank Steak and Scallions p. 69

Spicy Pork Skewers p. 74

### PASTA

Corn Cacio e Pepe p. 16

### POULTRY

Chicken Caesar Sandwiches p. 34

Chicken Inasal p. 78

Chicken Thighs with Crunchy Summer Veg p. 36

Chicken Under a Brick in a Hurry p. 40

Grilled Chicken with Lemon and Thyme p. 69

Magic Crispy Chicken p. 38

Spicy Chicken Lettuce Wraps p. 33

### VEGETARIAN

Corn Cacio e Pepe p. 16

Grilled Summer Squash and Red Onion with Feta p. 64

### VEGETABLE, SIDE DISH

Grilled Yu Choy with Sate Oil p. 74

### CONDIMENT

Chile Vinegar p. 78

### DESSERT

Cherry Biscuit Cobbler p. 24

# sourcebook

## SHOPPING LIST

**EDITOR'S LETTER** p. 10  
**P. 10 PROFESSIONAL ALL TRIDENT GRILL** from \$4, 159; lynxgrills.com

**HOME** pp. 13-40  
**P. 16 BIG COTTON TOTE** \$35; everybody.world

**BAD SAINT BBQ** pp. 70-79  
**P. 70 MARSHMALLOW EVERYDAY PLATE** (center) \$45; eraceramics.com  
**P. 77 9" PLATTER** (upper right) \$78; beaurushceramics.com

**FISH X FIRE** pp. 84-93  
**P. 91 11" BLUE HILL JOAN PLATE** \$60; mondaysbk.com

**P. 92 BOWL GLOSS GRAY** \$85; tortoiselife.com  
Story shot on location in Malibu, CA, via HomeAway; homeaway.com/vacation-rental/p1484006vb

## TRAVEL PLANNER

**HOME** pp. 13-40  
**THE CHARTER OAK** 1050 Charter Oak Ave., St. Helena, CA; 707-302-6996; thecharteroak.com  
**THE DABNEY** 122 Blagden Alley NW, Washington, D.C.; 202-450-1015; thedabney.com  
**EFFERVESCENCE** 1036 N. Rampart St., New Orleans; 504-509-7644; nolabubbles.com

**DESTINATION: TWIN CITIES** pp. 43-46  
**BABANI'S KURDISH RESTAURANT** 32 Fillmore Ave. E, St. Paul; 651-602-9964; babanis.com  
**CENTRO** 1414 Quincy St. NE, Minneapolis; 612-345-5527; popolvuhmpls.com  
**FIKA** American Swedish Institute, 2600 Park Ave., Minneapolis; 612-871-4907; asimn.org/visit/fika-cafe/menu  
**HAI HAI** 2121 University Ave. NE, Minneapolis; 612-223-8640; haihaimpls.com

**HEWING HOTEL** 300 Washington Ave. N, Minneapolis; 651-468-0400; hewinghotel.com  
**HMONG VILLAGE** 1001 Johnson Pkwy., St. Paul; 651-771-7886

**HMONGTOWN MARKETPLACE** 217 Como Ave., St. Paul; 651-487-3700; hmongtownmarketplace.com

**HOLY LAND** For locations, go to holylandbrand.com

**INGEBRETSSEN'S** 1601 E. Lake St., Minneapolis; 612-729-9333; ingebretsens.com

**JOYFUL AFRICAN FOODS** 1632 White Bear Ave. N, St. Paul; 651-225-1713

**KRAMARCZUK'S** 215 E. Hennepin Ave., Minneapolis; 612-379-3018; kramarczuks.com

**MARLA'S CARIBBEAN CUISINE** For information, go to marlascuisine.com

## PINKU JAPANESE STREET FOOD

20 University Ave. NE, Minneapolis; 612-584-3167; pinkujapanese.com

**POPOL VUH** 1414 Quincy St. NE, Minneapolis; 612-345-5527; popolvuhmpls.com

**QURUXLOW** 1414 E. Lake St., Minneapolis; 612-236-4389

## THE SOMALI MUSEUM OF MINNESOTA

1516 E. Lake St., Minneapolis; 612-234-1625; somalimuseum.org

**UNION KITCHEN** Sociable Cider Werks, 1500 Fillmore St. NE, Minneapolis; unionkitchenmn.com

## AWAY

pp. 51-58  
**FONDA MARGARITA** Adolfo Prieto 1364, Mexico City; +52-55-5559-6358

**GLADY'S** 788 Franklin Ave., Brooklyn; 718-622-0249; gladysnyc.com

**LINEAGE** 3750 Wailea Alanui Dr., Wailea, HI; 808-879-8800; lineagemai.com

**LOS COCUYOS** Calle Simón Bolívar 56, Mexico City

**LOUP BAR** Tonalá 23, Mexico City; +52-1-5514-6983; loupbar.mx

**LOVELY'S** The Lodge, 3758 Piedmont Ave., Oakland, CA; 510-350-8470

**MILL HOUSE** 1670 Honoapiilani Hwy., Waikapu, HI; 808-270-0333; millhousemaui.com

**QUINTONIL** Newton 55, Mexico City; +52-5-5280-1660; quintonil.com

**VERJUS** 528 Washington St., San Francisco; 415-944-4600; verjuscave.com

## BAD SAINT BBQ

pp. 70-79  
**BAD SAINT** 3226 11th St. NW, Washington, D.C.; badsaintdc.com

## IN SEARCH OF BARBACOA

pp. 94-101  
**ASADERO CHIKALI** 401 S. Atlantic Blvd., Los Angeles; 323-314-2666; facebook.com/asaderochikali

**BARBA KUSH** 2635 Whittier Blvd., Los Angeles; 323-345-8030

**EL PRIMO** 2011 S. First St., Austin; 512-227-5060

**SOUTH PHILLY BARBACOA** 1140 S. Ninth St., Philadelphia; 215-360-5282; southphillybarbacoa.com

**SUERTE** 1800 E. Sixth St., Austin; 512-953-0092; suerteatx.com

**TACODELI** For locations, go to tacodeli.com

**TACOS QUETZALCOATL** For location, call 323-392-4444

**TAKERIA MORALES** 1415 W. William Cannon Dr., Austin; 512-906-4933

**2M SMOKEHOUSE** 2731 S. WW White Rd., San Antonio; 210-885-9352; 2msmokehouse.com

**VALENTINA'S TEX MEX BBQ** 11500 Manchaca Rd., Austin; 512-221-4248; valentinastextmexbbq.com

## VERA'S BACKYARD BAR-B-QUE

2404 Southmost Blvd., Brownsville, TX; 956-546-4159

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