

50 BEST WINES FOR \$15 OR LESS

FOOD & WINE

the Wine Issue

OCTOBER 2014

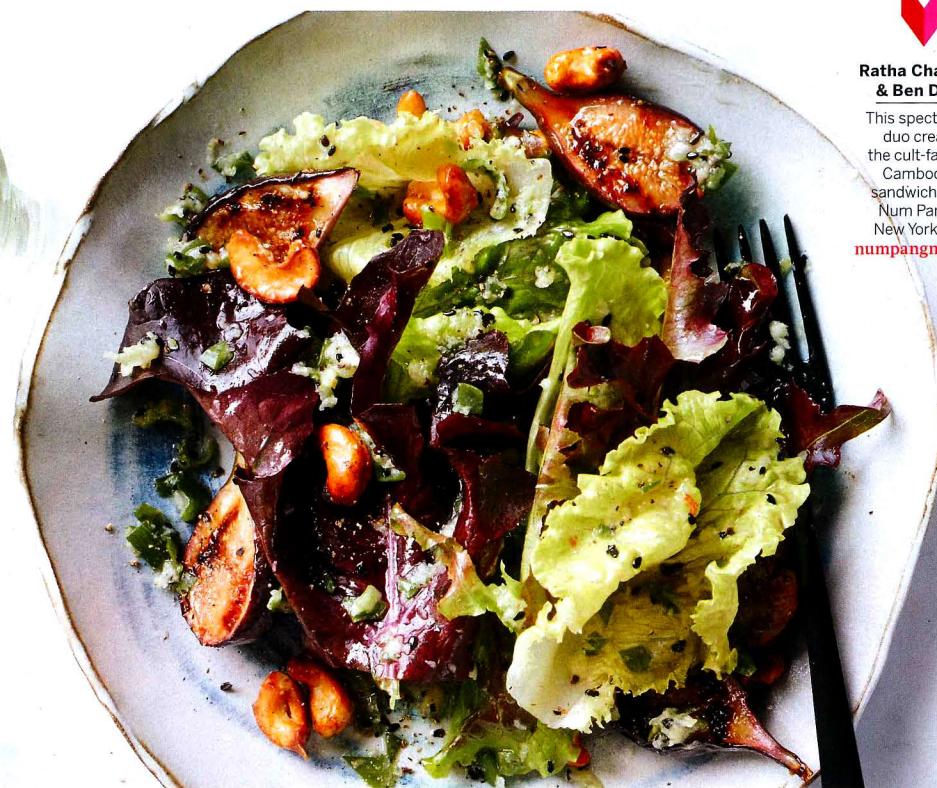
ROAST

Handbook → What to Cook Now



Ratha Chaopoly
& Ben Daitz

This spectacular duo created the cult-favorite Cambodian sandwich shop Num Pang in New York City.
numpangnyc.com



Salad of the Month

Ratha Chaopoly
& Ben Daitz

Grilled Fig Salad with Spiced Cashews

⌚ Total 45 min; Serves 4 to 6

1/2 cup sugar

1/2 Tbsp. unsalted butter

1/4 tsp. Chinese five-spice powder

1 cup raw cashews

Kosher salt

1/4 cup canola oil, plus more for brushing

2 Tbsp. toasted sesame oil

2 Tbsp. unseasoned rice wine vinegar

3 Tbsp. finely grated peeled fresh ginger

3 scallions, green parts only, finely chopped (1/3 cup)

1 Tbsp. toasted black sesame seeds

12 fresh figs, halved
Pepper

2 heads of Bibb or oak leaf lettuce (10 oz.), leaves torn

1. Line a baking sheet with parchment paper. In a medium saucepan, bring the sugar and 2 tablespoons of water to a boil. Boil over moderately low heat, undisturbed, until a light amber caramel forms, about 5 minutes. Using a wet pastry brush, wash down any sugar crystals on the side of the pan. Remove from the heat and whisk in the butter and five-spice powder. Stir in the cashews until evenly coated. Scrape the cashews onto the prepared baking sheet and spread in an even layer; season with salt and cool. Break up the glazed cashews into individual pieces.
2. Meanwhile, in a small bowl, whisk the 1/4 cup of canola oil with the sesame oil, rice wine vinegar, ginger, scallions and sesame seeds.
3. Light a grill and oil the grate. Brush the cut sides of the figs with oil and season with salt and pepper. Grill over moderate heat just until lightly charred and barely juicy, about 2 minutes per side; transfer to a plate.
4. In a large bowl, toss the lettuce with two-thirds of the dressing and season with salt and pepper. Arrange the lettuce on plates and top with the figs. Drizzle more dressing over the figs, sprinkle with the candied cashews and serve.

WINE Bright, lightly floral white: 2013 Prà Soave Classico.

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