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## 11 Underrated Ingredients That Will Transform Your Cooking

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Vinegar, turnips, even anchovies: At first glance these might not seem like standout ingredients, but some of our favorite chefs beg to differ. Even the much-maligned parsley has a serious fan in Dirt Candy's Amanda Cohen. These are 11 ingredients that deserve a second—or third—look as you cook your way through 2016. They're simple and humble, but have the power to seriously transform just about any dish.

- 7. "Sweet potato. It's the most delicious vegetable as far as I'm concerned. It can be used in many ways—savory, sweet, breakfast, lunch, dinner—and happens to be super healthy and considered a 'good carb.' It's most delicious when simply roasted with salt and olive oil."
- -Michael Chernow, Seamore's and The Meatball Shop
- 9. "Salt! Every single recipe has salt, but we never talk about how amazing it really is. Ninety percent of the time when there's a dish that isn't quite right, an extra pinch of salt is all it needs to bring it to life."
- -Daniel Holzman, The Meatball Shop