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 DRINK WINE FROM A
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bon appétit

THE
 GRILLING
 ISSUE

It's only a
 Double
 RL Burger
 if it's got
 Special
 Sauce
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Talent Spotlight

MICHAEL CHERNOW & CHEF DANIEL HOLZMAN
 CO-FOUNDERS, THE MEATBALL SHOP

Be a champion in the kitchen with their all-star recipe inspired by Hole #16, "Endless Bite," and learn how to master this distinguished Par 5 with step-by-step instruction from PGA Professional Ryan Helminen.



GRILLED MINI CHICKEN BALL SALAD WITH OVEN-DRIED TOMATOES SERVES 6

CHICKEN MEATBALLS

- 2 lb. ground chicken, thigh meat
- 2 large eggs
- 1/2 cup breadcrumbs
- 1/2 cup chopped fresh parsley
- 1/4 cup dry white wine
- 1 Tbsp. salt
- 1 tsp. ground fennel
- 1 tsp. freshly ground black pepper
- 2 Tbsp. olive oil

Preheat oven to 450°. In a large bowl, combine chicken, eggs, breadcrumbs, parsley, wine, salt, fennel, and pepper; mix by hand until thoroughly incorporated. Roll into 18 3/4-inch balls. Add oil to a roasting pan; drop in meatballs and roast for 15-20 minutes.

OVEN-DRIED CHERRY TOMATOES

- 2 pints cherry tomatoes, halved
- 6 fresh thyme sprigs
- 4 garlic cloves, crushed
- 2 tsp. salt
- 1/4 cup olive oil

Preheat oven to 275°. In a large mixing bowl, combine cherry tomatoes, thyme, garlic, salt, and olive oil; toss to thoroughly coat the tomatoes. Spread tomatoes out on a large rimmed baking sheet. Bake until they are shriveled and sweet but not browned, about 1 1/2 hours. Rotate pan every 30 minutes for even cooking. Cool.

PREPARATION

- 18 cooked mini chicken meatballs (see recipe)
- 2 bunches watercress, ends discarded, cut into 2-inch pieces
- 1 cup oven-dried cherry tomatoes (see recipe) at room temperature
- 2 cups white beans
- 1/2 red onion, halved and cut into 1/2-inch thick slices
- 1/4 cup apple cider vinaigrette

Prepare a hot grill. Soak wooden skewers in water for 5 minutes. Skewer each meatball in the center (3 balls per skewer). Place skewers on the hot grill and cook, turning them so that the balls are hot and charred on all sides, for about 5 minutes total.

Meanwhile, combine watercress, cherry tomatoes, beans, and onions in a large bowl. Dress with apple cider vinaigrette; toss lightly to incorporate dressing. Transfer the salad to a large platter or individual bowls; top with the hot chicken balls.

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