



## Foodie-in-Chief

By Sarah Zorn

### SPRING DINING IN BROOKLYN

## Bites of spring: Your guide to enjoying the tastes of the season

for The Brooklyn Paper

*Spring is here, so you can act like winter never happened and stop pretending you actually love root vegetables.*

*Some of the borough's favorite chefs have had their fill of brussels sprouts, parsnips, kale and rutabaga, and they're ringing in veggie high-season with fresh spring offerings like ramps, artichokes, and morel mushrooms.*

*Celebrate spring at these eateries, or heed these handy pointers and make the most of a greenmarket bounty at home:*

### **The Meatball Shop**

It's easy to go green when assembling a spring menu, but Daniel Holzman of The Meatball Shop prefers to give a shout-out to the incredible edible egg.

"They're a treasure that we tend to overlook or take for granted — but they're a favorite ingredient of mine in the spring, which is their rightful season," he said. "On any given spring day at the farmers market you can find wild turkey and goose eggs, which I love to substitute for chicken eggs in any traditional recipe or, better yet, soft boil and serve on top of a warm asparagus salad with a tangy grain-mustard vinaigrette."

*The Meatball Shop [170 Bedford Ave, between Seventh and Eighth streets in Williamsburg, (718) 551-0520].*