

BROOKLYN CHEFS ADVISE US ON POST-FRANKENSTORM EATS

Posted by Sarah Zorn on **TUE, OCT 30, 2012 at 1:24 PM**

Whether you lost power during the storm or not (hopefully not, if you're reading this), there's one thing for sure — your pantries and cupboards are currently brimming with unpalatable, non-perishable foodstuffs. Don't know what to do with your canned beans, Campbells, and tubs of Dinty Moore beef stew? Brooklyn's most resourceful chefs and restaurateurs are here to help!

Dan Holzman, Executive chef and co-owner of The Meatball Shop:

"Eat them. Or bring them over to Bedford Avenue store and I'll feed em' to the public. No leftovers at The Meatball Shop cuz we're open!"

Patrick Allouache, Executive chef at Piquant:

"Caramelize your leftover apples, and serve them with toasted mixed nuts topped with maple syrup. And for a last-minute solution for vegetables about to go bad, cook them until they are caramelized and blend them into a gazpacho. Season with spices you have on hand and top with parmesan cheese."

Max and Eli Sussman, Brooklyn-based brothers and cookbook authors (Max is the Chef de Cuisine at Roberta's; Eli is a line cook at Mile End):

"When you're holed up at home debating what the third movie you watch will be, popcorn is the perfect hurricane snack because it can be either salty-sweet or savory. Plus, you can always make popcorn the old-fashioned way on the stove top if you lose power and you can make your own flavor combinations with any non-perishable ingredients you have in your kitchen. That's the beauty of popcorn as a blank slate. And we know you probably went a bit overboard grocery shopping so you should have more than enough ingredients to make these popcorn recipes."

Basic Popcorn
Serves 1-2

1 tbsp. canola oil
1 1/2 cup popcorn kernels

Pour the oil into a saucepan with a tight-fitting lid and pop the popcorn per the package directions, or pop in a microwave if using microwave popcorn. Place the popped corn in a large bowl.

Apple-Cinnamon Popcorn
1 apple, finely diced
1 tbsp. butter, melted
1 bowl Basic Popcorn
2 tbsp. ground cinnamon
1 tbsp. sugar

Add the apple and melted butter to the popcorn and toss to mix well. Sprinkle the cinnamon and sugar over the popcorn and toss until evenly distributed. Eat right away.

Spicy Chili-Citrus Popcorn
Juice of 1 lemon and 1 lime
1 bowl Basic Popcorn
1 1/4 tsp. chili powder
1 tbsp. granulated garlic

In a small bowl, stir together the lemon and lime juices. Drizzle over the popcorn and toss to mix well. Sprinkle the chili powder and granulated garlic over the popcorn and toss until evenly distributed. Eat right away.

Trail Mix Popcorn
2 tbsp. butter, melted
1 bowl Basic Popcorn
1 1/2 cup dried cranberries
1 1/2 cup salted peanuts
1 1/4 cup chocolate chips
2 tbsp. maple syrup

Drizzle the melted butter over the popcorn and toss to mix. Add the cranberries, nuts, and chocolate chips and toss until evenly distributed. Drizzle the maple syrup over and toss to mix well. Eat right away.



Brad McDonald, chef/owner of Governor, Colonie and Gran Electrica:

"I'm huge into fermented foods at the moment, so rather than tossing out my sourdough leavin this morning, I made pretty much the best pancakes you've ever had. Seriously, they will bring a tear to your eye. Start with two cups of sourdough starter, add an egg, a couple tablespoons of sugar, a pinch of salt, and a couple tablespoons of melted butter. Dilute a 1/2t of baking soda in 2 tablespoons of water. Mix the first set of ingredients by whisk, then just before you're ready to griddle the cakes, whisk in the baking soda mix. It will releaven the dough, keeping it light. Cook in a nonstick pan for extra crispy edges. I garnish these almost always with seasonal fruit sauteed in brown butter. But the absolute best pairing is with pineapple, honey and brown butter. In the same pan as the pancakes once you're done cooking them, add a spoon of butter and let it brown. Toss in pineapple that's been large diced - the moisture in the fruit will keep the butter from burning. Saute over medium heat until the pineapple caramelizes. When color desired is reached, add a few tablespoons of honey and swirl the pan around. Serve directly over the sourdough pancakes. I could eat this every morning of my life."

John Avelluto, owner of the Owl's Head wine bar:

"What's really great about these foods is that the wines don't have to be over-the-top (price-wise) to pair with them. I can't think of a better thing to pair with a Hershey's Skor bar (or just about any chocolate/toffee bar combo) than a Neipoort Tawny Port. The bar's milk chocolate and toffee line right up against the dense, sweet chocolate/coffee notes of the port along with the toffee and caramel notes imparted by its oak aging. If you're happy to have survived or are just plain ballin', pick up the 10 yr old Tawny to pack on more of that toasty, caramely goodness!"

Also, any decent human being will have packed a few cans of red beans and tomatoes into their 'perish-purse', along with some soppressata or chorizo. Mince the meat and toss the can contents in a pot (along with some savory herbs and a few cloves of garlic) and simmer slow. Badaboom-badabing — you have a hearty soup that will compliment the spicy finish of the 2011 iteration of Bodegas Bernabeve's Camino de Navaherreros multi-vineyard Garnacha. Fats from the meats help tame the youthful tannins and bring out all the underlying cherry and raspberry fruits of the vino. Now get back to work, slackers!"