THE VEGETABLE ISSUE!
51 FUN, SUMMER-READY RECIPES

CHIPEPS’ BEST HEALTHY DISHES
MAKE AMAZING VEGGIE BURGERS AT HOME! p. 91

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TRY THIS!
Chile-pepper cupcakes
Nacho-butter grilled corn
Chocolate biscuits
Dinner waffles

FARMERS’ MARKET LASAGNA
6 veggies, 3 cheeses, 1 awesome meal! p. 6
It's the year of the VEGTABLE

After years of celebrating all things meaty, chefs have vegetable fever... and so should you! Behold the country’s most inspired veg-centric dishes, plus a crisper drawer full of recipes and tips. Whether it’s the cauliflower in your taco or the beets in your chocolate pudding, eating your vegetables never tasted so good—or felt so cool!

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Photography by Marcus Nilsson
Illustrations by Jenni Sparks
**They Shake Up Cocktails**

These green juices have more fun. We'll drink to that!

Celery isn't just a garnish. Masa Urushido, head bartender at Saxon & Parole in NYC, uses celery juice as a base for this gimlet because the vegetable's salty-fresh flavor pairs well with gin.

When it comes to tomatoes, think beyond the Bloody Mary. Matthew Biancaniello, author of Eat Your Drink, muddles Day-Glo Green Zebra tomatoes in his mojito. They have "the perfect balance of fruitiness and acidity," he says.

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**Green-Tomato Mojito**

In a cocktail shaker, using a muddler or the handle of a wooden spoon, mash 2 medium Green Zebra tomatoes with 1½ oz. fresh lime juice, 1½ oz. agave, 10 fresh mint leaves and 1½ oz. water. Add 4 oz. cachaca or white rum and fill with ice. Cover and shake vigorously. Strain into 2 ice-filled glasses. Repeat. Garnish with mint sprig. Makes 4.

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**Celery Gimlet**

In a blender, puree 8 ribs chopped celery; strain. In a small saucepan, stir ¼ cup sugar and ¼ cup water over medium heat until the sugar dissolves. Remove from heat; add the zest (green part only—use a vegetable peeler) of 1 lime. Let syrup cool; strain. In a cocktail shaker, combine 4 oz. gin, 1½ oz. fresh lime juice, 1½ oz. lime syrup, 1 oz. celery juice and a pinch of salt. Fill shaker with ice, cover and shake vigorously. Strain into 2 ice-filled glasses. Repeat. Garnish drinks with celery stalks and lime wedges. Makes 4.

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**Cucumber Mule**

In a blender, puree 2 small Persian cucumbers; strain. Grate a 3-inch piece peeled fresh ginger; squeeze pulp. In a cocktail shaker, shake 2½ tbsp. sugar and 2½ tbsp. water until sugar dissolves. Add 6 oz. vodka, 3 oz. cucumber juice, 2 oz. fresh lemon juice, 1 oz. ginger juice and 1 oz. fresh lime juice. Cover and shake vigorously. Strain into 4 glasses filled with crushed ice. Top each with a splash of seltzer and garnish with cucumber ribbons. Makes 4.