

# Food & Drink newsletter



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## FOOD FEATURES

### Gone hog wild

Whether you call it a pig roast, a pig pickin', a hog roast, a luau or in Spanish, a *lechón*, a whole roasted pig not only feeds a crowd, it does so in an unforgettable way. With a roasted pig, you can show a whole bunch of people some love. (RECIPES INCLUDED) [FULL ARTICLE >](#)



### Finding global comfort

Every country has its comfort food, whether it's Jamaican hangover chowder or Japanese sticky rice balls, Pakistani rice pudding or Hungarian chicken paprika. Constance Snow compiles more than 200 such recipes in her new cookbook. (RECIPE INCLUDED) [FULL ARTICLE >](#)



### A little something different

By late summer, you really want a little more out of the fruits and vegetables that have been so blissfully satisfying. The solution: shock treatment. Approach produce with a different attitude, one you could call the sushi/baked-Alaska inspiration: Don't cook what you usually do, and heat up what's normally iced. (RECIPES INCLUDED) [FULL ARTICLE >](#)



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## FEATURED RECIPE

### Ratatouille

Ratatouille, the inspired Provençal melange of seasonal vegetables, is a great summer closer.



Preparation time: 45 minutes  
Cooking time: 45 minutes  
Side-dish servings: 16

### Ingredients:

- 1/4 cup olive oil
- 2 large Spanish onions, peeled, halved, thinly sliced
- 1 1/2 pounds small zucchini, cut into 3/4-inch dice
- 2 cloves garlic, minced
- 1 1/2 tps. coarse salt
- 1 each: red, yellow and green bell pepper, cored, ribbed, seeded, cut into 3/4-inch squares
- 2 pounds Roma tomatoes, cored, seeded, cut into 3/4-inch chunks
- 3 bay leaves
- 2 tps. dried thyme
- 1/2 tsp. red pepper flakes
- 1 large eggplant, peeled, cut into 3/4-inch dice
- 1 to 2 Tbsps. each: balsamic vinegar, tomato paste
- 1/3 cup mixed minced fresh herbs (basil, parsley, chives, oregano)

## FOOD COLUMN

**Rob Kasper**

### Coping with cucumbers

Cucumbers arrive in late summer like visiting relatives at a small beach house, one after the other, after the other. First you try to figure out where to put them, then how to get rid of them. Having a surplus of cucumbers can lead to the world of experimental-cucumber cuisine, which proves that when you're surrounded by them, cucumbers can make you kinda crazy. (RECIPES INCLUDED) [FULL ARTICLE >](#)

## QUICK RECIPE

### Shallot burgers

Burgers feed a hankering and who doesn't enjoy a good hamburger? Shallots and garlic add flavor to this All-American classic. A mustard-barbecue sauce adds the right touch so you won't need ketchup. [FULL ARTICLE >](#)

## DRINK FEATURES



### Sake sensation

Artisanally produced sakes have exploded onto the dining scene, well beyond Japanese restaurants. Known as *jizake*, these elixirs with subtle, nuanced flavors rival wine in their ability to complement food. Sake may still seem mysterious but learn a few terms, rely on knowledgeable sommeliers, and it's easier than you might think. [FULL ARTICLE >](#)

### Crazy for Spain

American drinkers used to think sherry, Rioja and cava when they thought of Spanish wine -- if they thought of Spain at all. Now, other wines and wine-growing regions are becoming more familiar, and new wine styles excite the palate. [FULL ARTICLE >](#)

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