



# The CHEW

FOOD. LIFE. FUN.



Edited by Peter Kaminsky and Ashley Archer

**HYPERION**  
new york

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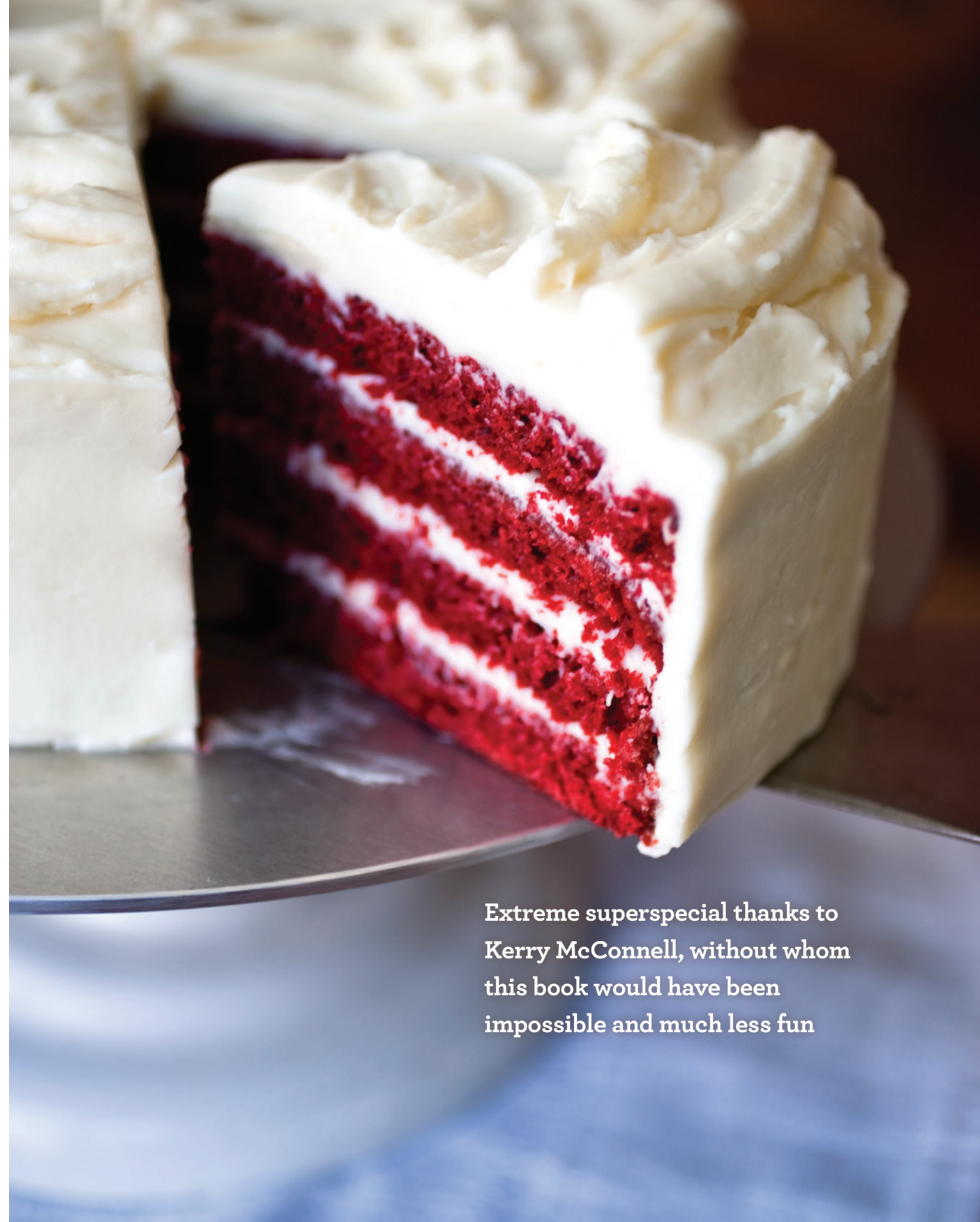
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Kerry McConnell, without whom  
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# CONTENTS

Introduction by Gordon Elliott,  
Executive Producer 2

FALL 8

WINTER 64

SPRING 122

SUMMER 166

Acknowledgments 224

*The Chew* List of Recipes 225

Index 227



# Love at First Bite

*Clinton*

Sometimes one bite is all it takes to fall in love. Here's a little bit about the foods that we ate for the first time that we just fell in love with and couldn't get enough of from then on.

*Carla*

I was in Milan . . . I was about twenty-six years old . . . and I bit into this slice of pizza that I shared with a friend . . . it was cut with scissors and the crust was perfectly crisp with not so much topping. I remember taking a bite and going, "Oh my god, this is delicious. This is pizza! Yeah!"

*Daphne*

I was in Barcelona and I had something I called garlic butter-basted shrimp. You sucked them out of the head. It was a totally mind-boggling experience and the most delicious shrimp I've ever had. And I don't know what the recipe is so I can't make them for myself, which is sad.

*Michael*

My favorite bites of food always happened with family. And it was in the basement of my yiayia's house . . . that's where we ate dinner. She had a kitchen down there and a kitchen upstairs. The dish was her bisticchio: layered baked pasta. Oh god. I mean, I remember biting into it and thinking, "This is what I wanna cook. This is why I wanna be a chef." Food makes everybody so happy.

*Mario*

I was lucky enough to go to high school in Madrid. My friends and I discovered this little place where they made calamari en su tinta. Sounds complicated, but basically it's fried calamari with garlic and salt and pimento stuffed into a soft bread with a lot of crust on it and then drizzled with an aioli with black squid ink in it. So you eat it and then you look at each other and go, "Is there anything in my teeth?" They looked pretty gross—actually that's probably understating it—but boy, was it good!

*Clinton*

I was thirteen, with my grandparents in Carmel, California, a beautiful city, and we went to a restaurant called the Clam Box where I had lobster thermidor. It was so fancy. I thought to myself, "When I grow up, I'm gonna be fancy!"

*Daphne*

And here you are!

*Clinton*

And here I am!

*Daphne*

You're freakin' fancy!

*Clinton*

It was a life-changing moment. Love at first bite.





# FALL

ROASTED AUTUMN VEGETABLES, 15 | CHESTNUT CREPES WITH MUSHROOMS AND RADICCHIO SALAD, 16 | EGGS WITH SWEET POTATO APPLE PANCAKES, 18 | MONTE CRISTO SANDWICH, 20 | CHILE CHICKEN FLAUTAS, 21 | EGGPLANT PARMIGIANINO, 24 | STUFFED MUSHROOMS, 25 | SPAGHETTI SQUASH FRITTERS, 27 | WINE-STAINED PASTA WITH SAUSAGE MEATBALLS AND CAULIFLOWER, 29 | GENERAL TSO'S CHICKEN, 31 | ROASTED CHICKEN WITH SWEET POTATOES AND SAGE, 32 | CAST-IRON PORK PIE, 34 | CRISPY LIME AND CILANTRO CHICKEN WINGS, 37 | LEMON SAGE TURKEY, 42 | CHESTNUT MERGUEZ STUFFING, 44 | MUSHROOM AND VEGETABLE STUFFING, 45 | PAN-SEARED TURKEY WITH GREMOLATA, 47 | BRUSSELS SPROUTS À LA "RUSS" WITH WALNUTS AND CAPERS, 48 | CHOCOLATE PUMPKIN PIE, 51 | BATTER FRIED APPLE RINGS, 52 | CHEW CHEW CLUSTERS, 53 | TEN-GALLON APPLE PIE, 54 | BLT BLOODY MARY, 56 | THE STINTON, 59 | POMEGRANATE SUNSET, 61 | CRANBERRY SODA, 62



# CHESTNUT CREPES WITH MUSHROOMS & RADICCHIO SALAD



SERVES 6 | Skill Level: MODERATE | Cook Time: 30 mins. | Prep Time: 15 mins. | Cost: \$\$

Inactive Prep Time: 20 mins. – 1 hr.

*In World War I, when the supply lines were cut, the hill country folk of Emilia-Romagna, Italy, had to make everything with chestnuts, including flour for crepes. So when I opened my restaurant Babbo, I put these crepes on the menu and they have never come off it. Gwyneth Paltrow, who was first my customer and is now my friend, ordered it on her first visit and, according to her, every time since, which is why we chose to make it when Gwyneth visited The Chew. She once paid me the highest compliment a chef can receive: My crepes always tasted the same. Now you might think a chef wants to hear “Wow! It was so delicious!” But that’s not true. If someone orders something more than once, you already know they think it’s great. The real thing that moves a chef’s heart is to know that you can turn out something good consistently. Quick, easy, delicious, that’s enough to get into my recipe Hall of Fame.*

## FOR THE CREPE:

- ½ cup chestnut flour
- ¼ cup all-purpose flour
- 2 eggs
- 1 cup whole milk
- Salt
- Freshly ground black pepper
- 4 tablespoons butter, melted

## FOR THE FILLING:

- 4 tablespoons extra virgin olive oil
- 3 shallots, minced
- 1 pound mixed mushrooms, thinly sliced
- 2 sprigs fresh rosemary, minced
- 2 sprigs thyme (leaves only)
- Salt, to taste
- Freshly ground black pepper, to taste

## TO MAKE THE BATTER:

1. Place the two flours in a mixing bowl. Add the eggs one at a time, whisking to combine. Add the milk bit by bit, and whisk to combine, until all the milk is incorporated. Season with salt and pepper. Allow the batter to stand for 20 minutes to an hour.

## TO MAKE THE FILLING:

2. In a small saucepan, heat the oil over medium heat, until smoking. Add the shallots and cook until soft, about 8–10 minutes.
3. Add the mushrooms and cook until softened, about 10 minutes.
4. Add the rosemary and thyme, and stir to combine. Season to taste with salt and pepper. Remove from the heat and set aside.

## TO MAKE THE CREPES:

5. Heat a 6-inch nonstick pan over high heat until hot,

## Crepes on demand

You can make crepes in advance and store them in the freezer. Then whenever you’re stuck for a meal idea, grab a few, sauté any ingredients you have on hand, and you have an interesting meal in a few minutes. Ground meat, ricotta, onions, cheese . . . let your imagination go wild.

and brush with the butter. Turn the heat down to medium and pour 1½ tablespoons of batter into the pan. Cook until pale gold on the bottom, about 1 minute. Flip and cook just 5–10 seconds on the second side. Remove and set aside. Continue the process until all the batter has been used. At this point you can freeze the crepes. Wrap crepes tightly in plastic and freeze.

## FOR THE SALAD:

- 3 tablespoons extra virgin olive oil
- 3 tablespoons good balsamic vinegar
- 1 head radicchio lettuce, shredded
- ¼ cup freshly grated Parmigiano-Reggiano, to serve

## TO ASSEMBLE:

6. Preheat the oven to 350 °F.
7. Use 2 tablespoons of the melted butter to coat the bottom and sides of a 10-by-8-inch ceramic baking dish. Fill each crepe with some of the mushroom mixture and fold. Put the filled crepes into the buttered dish and drizzle top with remaining butter. Put into the oven for about 15 minutes.
8. In the meantime, make a vinaigrette by slowly adding the olive oil to the balsamic vinegar, whisking to emulsify. Use the vinaigrette to dress the radicchio.
9. When the crepes are hot, remove from the oven and divide evenly among heated plates. Top the crepes with the radicchio salad and sprinkle with the grated Parmigiano-Reggiano. Drizzle with balsamic vinegar to taste and serve warm.

## We all need a rest

Any batter with flour, eggs, and milk in it always improves if you let it rest. Leaving it overnight gives you a beautiful, smooth, silky batter.



Mario chats with his friend Gwyneth as she takes over the stove.

Mario would be proud of me

This particular way of cooking turkey is tailor-made for preparing with gremolata, a traditional Italian mix of parsley, lemon zest, olive oil, and garlic. I added in some sage as well, because I can't imagine turkey without the scent of fresh sage. We're talking flavor . . . big time!



## PAN-SEARED TURKEY WITH GREMOLATA

SERVES 6 Skill Level: EASY Cook Time: 1-1½ hrs. Prep Time: 10 mins. Cost: \$

Inactive Prep Time: 12 hrs.

*I might never have come up with this recipe if my car hadn't broken down on the way to a catering job. My client was looking forward to my cooking turkey at her home. She was psyched about the house filling up with the aroma of it roasting in the oven. Well, it took so long to get the car fixed that by the time I arrived at her house, I wouldn't have been able to cook and serve dinner until very late. And then I remembered how often I had been told that you can think of a turkey as a big chicken, so I cut it into parts: wing, drumstick, thigh, breast. It cut down the cooking time by two-thirds, and everyone really liked the way we rescued Thanksgiving.*

### FOR THE BRINING LIQUID:

- 4 cups water
- ½–¾ cup kosher salt
- ½ cup brown sugar
- 10 whole allspice
- 10 whole cloves
- 10 whole black peppercorns
- 5 star anise
- 7–8 sprigs thyme
- ½ cup olive oil
- 1 12- to 15-pound turkey, cut into 8 pieces

### FOR THE SPICY GREMOLATA:

- 1½ cups packed flat-leaf parsley
- ¼ cup sage leaves
- 4 cloves garlic, smashed
- 3 tablespoons lemon zest
- 2 teaspoons crushed red pepper flakes
- 2 teaspoons kosher salt
- ½ cup olive oil

1. Combine all the brining ingredients in a large resealable plastic bag, and shake to dissolve the salt and sugar. Place the turkey parts in the bag, and place in the refrigerator for 6 hours or overnight.

2. Remove the turkey from the brine and rinse thoroughly. Pat dry. Gently loosen the skin from the turkey pieces. Combine the spicy gremolata ingredients and liberally rub the gremolata under the skin on each part.

3. Preheat the oven to 400 °F. Heat a heavy skillet to medium-high heat. Sear each piece until golden brown on all sides. Place seared pieces on a sheet pan, and finish cooking them in the oven. Cook for 1-1½ hours until all the pieces have an internal temperature of 170 °F.

### Special bonus . . . shelf space!

If you're the one making Thanksgiving, no doubt you are familiar with the problem of too much food in too small of a refrigerator. Breaking the turkey down in smaller parts is a much more compact way to store it overnight. That should help with your space problem, although refrigerators, just like people, tend to get overstuffed at holiday time.



### Sweet and salty

Whenever I cook anything sweet, I like to put a good pinch of salt in it. It helps bring out the flavors, balancing sweet and savory. You'd be surprised how much fuller a sweet thing tastes when it gets some help in the salt department.



## CHOCOLATE PUMPKIN PIE

SERVES 8 Skill Level: EASY Cook Time: 1–1½ hrs. Prep Time: 20 mins. Cost: \$

Inactive Prep Time: 1 hr.

*I would rather have Thanksgiving without turkey than to skip pumpkin pie. It's my favorite thing. Carla tells me people feel that way about sweet potato pie in the South, but I'm a pumpkin guy all the way. I can't imagine doing without it. But, being the kind of chef that I am, you know how I like to take traditional recipes and give them a little twist. Well, here we have a pumpkin pie enriched with rich melted chocolate. A new classic, if I do say so myself.*

### FOR THE CRUST:

- 1¼ cups all-purpose flour
- 2 teaspoons salt
- ½ teaspoon sugar
- ½ cup unsalted butter, very cold and cut into small pieces
- 2–3 tablespoons ice-cold water

### FOR THE FILLING:

- 3 ounces bittersweet chocolate, very finely chopped
- 6 ounces semisweet chocolate, chopped
- 4 tablespoons unsalted butter, cut into small pieces
- 1 14-ounce can pumpkin puree
- 1 12-ounce can evaporated milk
- ¾ cup packed light brown sugar
- 3 large eggs
- 1 tablespoon cornstarch
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- ¾ teaspoon ground cinnamon
- ¾ teaspoon ground ginger
- ¼ teaspoon ground nutmeg
- Pinch of ground cloves
- Whipped cream, to serve

### TO MAKE THE CRUST:

1. Combine the flour, salt, sugar, and butter in a food processor and pulse until coarse, with small marbles of butter remaining. Sprinkle in 2 tablespoons of the ice water, and pulse until crumbly and the dough holds when squeezed together. Add another sprinkle of water if too dry, but do not overmix.
2. Transfer the dough to a plastic zip-top bag, press into a disc, and refrigerate for 1 hour.
3. Preheat the oven to 425 °F.
4. Roll out the dough on a floured surface. Press into a pie plate and trim, leaving 1 inch excess around the edges. Fold under and flute the edges. Cut a piece of parchment or non-stick foil to the size of the pie, and use it to line the piecrust. Fill with pie weights or dried beans, and bake until golden, about 15 minutes.
5. Reduce heat to 325 °F.

### TO MAKE THE FILLING:

6. In a double boiler, melt the bittersweet chocolate, semisweet chocolate, and butter, stirring frequently until smooth, and remove from heat.
7. In a large bowl, mix together the pumpkin puree, evaporated milk, light brown sugar, eggs, cornstarch, vanilla, salt, cinnamon, ginger, nutmeg, and cloves. Fold in the chocolate mixture, and pour into the piecrust. Place the pie pan on a baking sheet. Bake at 325 °F until center of pie has set, about an hour. Cool completely to serve with whipped cream.





Clinton and Stacy London enjoying their perfectly blended cocktail.



# THE STINTON

SERVES 1 | Skill Level: EASY | Prep Time: 10 mins. | Cost: \$

Stacy London is my fabulous fashionista, sartorial sister, and cohost on What Not to Wear. For those of you who think we sit around in our superstar trailer and drink gorgeous cocktails all day, I'm here to tell you that you're right.

*I wish.*

Sometimes, though, we dream about what it would be like to kick back like old-time Hollywood stars and dive into a delicious cocktail. So when Stacy showed up on The Chew, we got to live our dream—at least the cocktail-making part—and invented the Stinton, as in Stacy + Clinton = Stinton. Devilishly clever, don't you think? So add as much bourbon as you dare, cut it with some bitters, sweeten with some vermouth and a Maraschino cherry, and pretend you're Virginia Mayo.

- 2 ounces bourbon
- ½ ounce sweet vermouth
- 2 dashes bitters
- 2 ounces seltzer
- Maraschino cherry, for garnish

1. Combine the bourbon, vermouth, and bitters in a cocktail shaker. Shake well, strain into an old-fashioned glass, and top with a splash of seltzer. Garnish with a maraschino cherry.