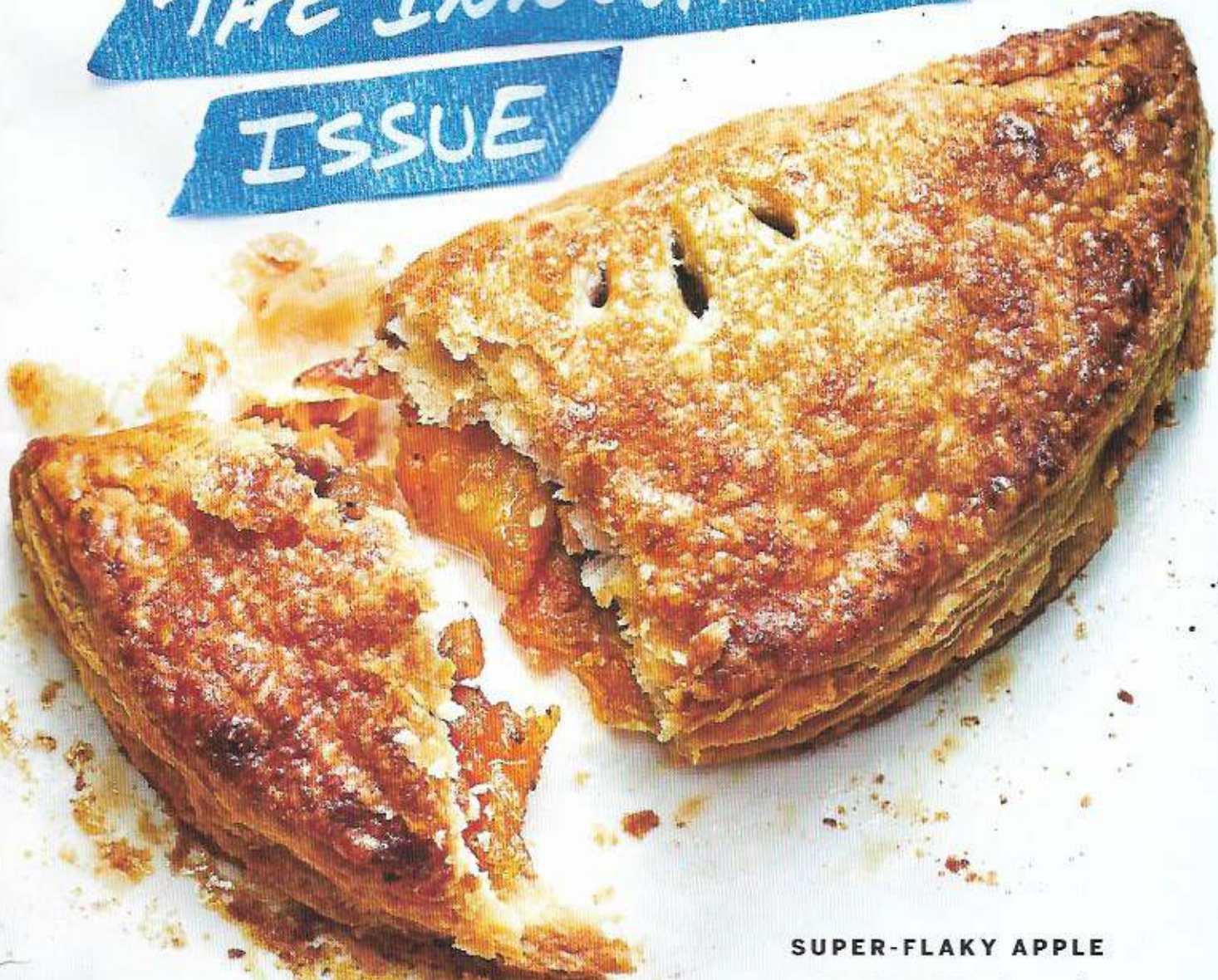


FOOD & WINE

THE INNOVATORS

ISSUE



FEBRUARY 2020

**SUPER-FLAKY APPLE
HAND PIES (p. 89)
and MORE BRILLIANT
RECIPES from the
BIGGEST NAMES in FOOD**

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**14 WAYS
SETBACKS
CAN LEAD TO
SUCCESS**

**400 YEARS
OF BLACK
COOKING
IN AMERICA**

**10 REASONS
TO DRINK
ROSÉ THIS
WINTER**



Roast Chicken with Hot Honey

ACTIVE 30 MIN. TOTAL 2 HR 50 MIN
SERVES 4

Pre-seasoning these chicken legs with salt at least an hour before cooking ensures flavorful, juicy meat. Drizzle leftover hot honey on a cheese plate or pizza.

- 2 Tbsp. kosher salt, divided
- 1½ tsp. black pepper
- ½ tsp. ground cardamom
- 4 chicken leg quarters
- 1 cup raw wildflower honey
- ½ cup unfiltered apple cider vinegar
- 1 Tbsp. cayenne pepper
- 1 tsp. smoked paprika
- 1 large garlic clove, roughly chopped
- 4 (3-inch) orange peel strips
- 1 thyme sprig
- ¼ cup chopped toasted pecans
- ¼ cup thinly sliced radishes
- ¼ cup edible flowers (such as Micro Marigolds) (about ¼ oz.)

1. Stir together 4 teaspoons salt, black pepper, and cardamom. Sprinkle chicken all over with spice mixture. Arrange chicken, skin side up, on a wire rack set inside a rimmed baking sheet. Let stand at room temperature 1 hour, or chill, uncovered, 8 hours or overnight.

2. Heat 1 inch of water in a medium saucepan over low. Whisk together honey, vinegar, cayenne, paprika, garlic, and remaining 2 teaspoons salt in a medium-size heatproof glass bowl; add orange peel and thyme. Cover bowl tightly with 3 layers of plastic wrap. Place bowl in pan over warm water, ensuring bottom of bowl does not touch water. Let honey infuse 1 hour. Remove pan from heat; uncover and let mixture cool to room temperature, about 1 hour. Pour through a fine wire-mesh strainer into a bowl; discard solids.

3. Preheat oven to 450°F with rack in upper third of oven. Bake chicken in preheated oven until golden brown and a meat thermometer inserted in thickest portion registers 160°F, 30 to 35 minutes. Let rest 10 minutes. Drizzle each serving with about 3 tablespoons hot honey. Sprinkle each with 3 tablespoons pecans, 1 tablespoon radish slices, and 1 tablespoon edible flowers.

MAKE AHEAD Hot honey can be made up to a week in advance. Store in an airtight container at room temperature.

WINE Fruit-forward Zinfandel, 2017 Cline Cellars Ancient Vines

MOST WANTED

Sweet Heat Warm, spicy honey poured over crispy roast chicken is what dinner dreams are made of.

RECIPE FROM

RUSTIC CANYON

SANTA MONICA,
CALIFORNIA

EXECUTIVE CHEF ANDY DOUBRAVA spent a summer volunteering on farms and touring the American South, where he developed a love for hot honey, a spicy concoction that's often drizzled over fried chicken and biscuits. He developed his own version of chile-spiked honey for the menu at Rustic Canyon in Santa Monica, California; he serves his take poured over crackly oven-roasted chicken. His version uses a double boiler to infuse raw honey with cayenne, fresh herbs, garlic, and orange peel; the simple cooking method insulates the honey from direct heat, preserving its delicate floral notes. For best results at home, choose a raw, local honey (likely available at your farmers market), or try Bee Raw wildflower honeys, available at beeraw.com. And don't forget the toasted pecans and fresh radishes; their crunch is the perfect finish for this comforting dish. —KELSEY YOUNGMAN