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THE **L.A.**
COOKBOOK

RECIPES FROM THE BEST
RESTAURANTS, BAKERIES, AND BARS
IN LOS ANGELES

RIZZOLI
NEW YORK



Everson Royce Bar / The Bar Burger

Humble and tasty, the Everson Royce Bar burger has no pretense to be anything other than a well-grilled quarter-pounder on a buttery domed bun. L.A.'s gladiatorial burger wars encourage a certain brand of showmanship, but for most home cooks, executing multiple impressive condiments just as often yields cold ingredients on a lukewarm patty. In contrast, Matt Molina's straightforward style tastes best straight off the grill or griddle, and because this classic version comes together quickly, it works.

MAKES 4

ERB DIJONNAISE

1 ½ cups canola oil
½ cup extra-virgin olive oil
2 egg yolks
2 teaspoons hot sauce
2 teaspoons Worcestershire sauce
1 tablespoon Dijon mustard
2 teaspoons fresh lemon juice
2 teaspoons very finely grated garlic
1 teaspoon (3 grams) Diamond Crystal kosher salt
Ice water, as needed

BURGER

1 pound prime ground chuck
Salt and freshly ground black pepper

TO ASSEMBLE

4 slices Tillamook cheddar
4 egg-brioche buns
Canola oil, for griddling
Dill pickle spears, for serving

To make the ERB Dijonnaise: In a measuring cup with a spout, combine the oils. In a food processor, combine the egg yolks, hot sauce, Worcestershire sauce, mustard, lemon juice, garlic, and salt. Process for 30 seconds. With the machine running, begin to pour in the oil, using the slowest steady stream you can manage. If oil begins to collect in the bowl at any time, stop streaming in the oil and allow the sauce to emulsify before adding more oil. If the Dijonnaise becomes too thick, add 1 tablespoon ice water to loosen. The desired consistency is rich and creamy, like a firm pudding, but not so stiff to form peaks. Transfer to an airtight container to chill. (The Dijonnaise will keep in the refrigerator for up to 1 week.)

To make the burger: Heat a grill or griddle. Cut a 6-inch square of waxed paper for each burger and line up the squares on a clean work surface.

Using a 4 ½-inch ring mold (or circles shaped out of foil), lightly shape even, flat patties from the ground beef on each square. Carefully unmold, and reshape if necessary. Season each well with salt and pepper. Stack the patties and paper for easy handling.

Lightly oil the griddle, then place the raw patties on the griddle, pressing down gently with the spatula so they sizzle lightly. After 3 minutes, flip and cook for 1 minute more before topping each patty with the cheddar. Griddle until the cheese starts to lose its opaqueness and the sides begin to wilt and collapse.

To assemble: Slice the brioche bun in half. Place both top and bottom, cut-sides down, on the griddle. Toast until they're crisp and almost fully browned. (There's enough butter in the brioche that they don't need any additional.) Using a spatula, remove to a plate or platter. Spread a heaping tablespoon of Dijonnaise over the bottom bun.

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The Bar Burger

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Set one cheeseburger atop each Dijonnaise-smearred bun. Cap with the other half of the bun. Serve immediately with dill pickle spears as on the side.

MASTERING THE BAR BURGER:

- Grinding the beef fresh does make a difference; at Everson Royce Bar, Molina uses a custom blend ground from prime chuck and extra sirloin fat.
- As the meat cooks, escaping water can cause the patty to rise slightly in the middle, like a muffin. Molina encourages you to press down lightly with a spatula—the telltale sizzle is steam escaping.
- Look elsewhere for mile-high jawbreakers: Molina based this recipe off of the thinner-patty burgers of his youth like Jim’s Burgers in the San Gabriel Valley.
- A good bun is a must. Don’t skimp on the brioche.



Animal / Balsamic Barbecued Baby-Back Ribs

With their foie gras moco loco and these finger-or-fork ribs, the chefs known as Jon and Vinny, or “the Animal guys,” brought a rustic warmth to L.A. for which diners readily ditched their dressing-on-the-side inclinations. Best that it all happened on a block of rock ‘n’ roll Fairfax, that cultural crossroads where Jewish delis mingle with skaters shopping for high-end streetwear.

Hardly shy, this signature dish steals the show at a potluck. Just because the word *barbecue* is in the name doesn’t mean you need a giant smoker in the backyard. The oven preparation adapts wonderfully. All these ribs take is time—slow roasting and a damn fine beer barbecue sauce to slather on for a final broil. Comfort food sides such as Salazar’s garlicky *esquites* (page 49), Jar’s creamed spinach (page 183), or Maple Block’s mac & cheese (page 110) are all natural matches. You might try a snappy salad like Terrine’s shaved Brussels sprouts with dates and tart Pink Lady apples (page 193) for crunch.

SERVES 6 TO 8

2 racks pork baby-back ribs, halved

Canola or grapeseed oil, for rubbing

4 flat-leaf parsley sprigs

4 thyme sprigs

4 garlic cloves, smashed

Salt

BARBECUE SAUCE

1 cup ketchup (see page 167)

1 (12-ounce) bottle lager-style beer

½ cup balsamic vinegar

1 red onion, diced

1 garlic clove, very finely chopped

½ cup packed light brown sugar

3 tablespoons honey

1 ½ tablespoons grainy mustard

1 to 2 teaspoons hot sauce (to taste)

1 teaspoon Worcestershire sauce

¼ cup water

Preheat the oven to 500°F. Place each rib section on a 2-foot-long sheet of foil, shiny-side up. Rub each with oil and sprinkle with salt, then divide the herbs and garlic between the packets. Wrap the foil tightly around the ribs and place them in a roasting pan. Roast the ribs for 30 minutes, then reduce the oven temperature to 250°F. Cook until the ribs are fork-tender, about 90 minutes longer, to at least 180°F internal temperature.

Remove from the oven and carefully open the foil and rest the racks for 15 to 20 minutes, until cool enough to handle.

While the ribs roast, make the barbecue sauce: In a medium saucepan, whisk the ingredients together and bring to a boil over medium heat. Reduce the heat to medium-low and simmer for at least 1 hour, until it is thick and dense. (Animal sometimes slow-cooks the barbecue sauce for up to 3 hours, partially covered, for an intensely deep flavor.)

Set the oven to broil. Liberally brush the meaty side of the ribs with half the barbecue sauce. Broil the exposed ribs until caramelized and bubbling, 3 to 4 minutes. If you don’t have a built-in broiler, then crank the oven temperature to 500°F and roast the ribs until the sauce is hot and bubbling.

To assemble: Transfer the ribs to a platter and serve with the remainder of barbecue sauce on the side.

BISTRO

CLASSIC FRENCH
COMFORT FOOD
ALAIN DUCASSE



RIZZOLI
NEW YORK



GRILLED SALMON

Spring Vegetables, and Béarnaise Sauce

ALLARD

SERVES 4

PREPARATION: 45 MINUTES

COOKING: 30 MINUTES

FISH

4 (150G – 5.29 OUNCE) LABEL

ROUGE SALMON FILLETS

SALT

FRESHLY GROUND PEPPER

50ML – 3 1/2 TABLESPOONS OLIVE OIL

BÉARNAISE SAUCE

3 SHALLOTS

70ML -1/4 CUP PLUS 2 TEASPOONS
RED WINE VINEGAR

30ML – 2 TABLESPOONS WHITE WINE

2G – 0.07 OUNCE (1 TEASPOON)

COARSELY GROUND PEPPER, PLUS MORE

1/2 BUNCH TARRAGON

1/4 BUNCH CHERVIL

200ML – 3/4 CUP PLUS 1 TABLESPOON

CLARIFIED BUTTER (SEE P. 245)

4 EGG YOLKS

50ML – 3 1/2 TABLESPOONS WHITE

CHICKEN STOCK (SEE P. 246)

SALT

SPRING VEGETABLES

12 SPEARS GREEN ASPARAGUS

100G – 3.53 OUNCES (2/3 CUP)

PEAS (SHELLED WEIGHT)

4 BABY CARROTS, WITH GREENS

4 NEW ONIONS, WITH LEAVES

8 YOUNG LEEKS

150ML – 2/3 CUP WHITE CHICKEN

STOCK (SEE P. 246)

30G – 1.06 OUNCES (2 TABLESPOONS)

BUTTER

20ML – 4 TEASPOONS OLIVE OIL

SALT

FRESHLY GROUND PEPPER

FLEUR DE SEL

MAKE THE SALMON

Preheat the oven to 180°C – 350°F (gas mark 4). Season the salmon fillets with salt and pepper and grill on a griddle (grill) or in a very hot oiled skillet or frying pan for 5 minutes on each side. Finish cooking in the oven for 5 minutes. The salmon should remain pinkish.

MAKE THE BÉARNAISE SAUCE

Peel and finely mince* the shallots. Combine the shallots, vinegar, wine, and pepper in a sauté pan* and reduce* completely. Off the heat, add the tarragon, then remove the tarragon after 10 minutes. In the meantime, pluck and finely mince the chervil leaves, and set aside*. Melt the clarified butter.

In a sauté pan, whisk the egg yolks with the chicken stock and continue whisking briskly over the heat to a thick sabayon.

Off the heat, incorporate a little of the clarified butter at a time while stirring gently. Finish by adding the minced chervil and the reduction. Adjust the seasoning with salt and pepper.

MAKE THE SPRING VEGETABLES

Remove the scales from the asparagus spears and slice on a diagonal. Plunge the tips in very cold water before boiling in salted water for 10 minutes. Shock in ice water and set aside. Shell the peas. Peel the carrots and onions. Clean the leeks in water and then cut the leeks into small diagonal slices. Shallow braise the vegetables. Combine the vegetables and bind with a little chicken stock and butter. Season with salt and pepper, if necessary.

FINISHING

Warm the salmon and sauce and place a grilled salmon fillet on each plate, make an attractive arrangement with the vegetables on one side, and finish with a pinch of fleur de sel and a turn of the pepper mill. Serve the Béarnaise sauce separately in a sauceboat.