

THE PERFECT PICNIC SANDWICH

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bon appetit

EAT WELL / SAVOR LIFE

AUGUST 2010

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ZUCCHINI SALSA

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GREAT GRILL PARTIES

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PIZZAS, and
MORE

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12 THINGS
YOU'LL MAKE
ALL SUMMER

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Jonathan Adler

designer

The pottery designer has parlayed his love of groovy tableware and vintage style into a housewares empire. He has also served as head judge of the Bravo reality show *Top Design*, introduced a line of kids' furniture, and collaborated with fashion house 7 for All Mankind. Adler is inspired by everything from tribal and folk art to trips to Capri. But when it comes to food, this Jersey boy prefers the tried-and-true.

INTERVIEW BY MELINDA PAGE



From his signature drink to his casual-chic parties, the dapper designer is all about fun with irreverence and style.

You're known for your quirky serving pieces. How do you describe your entertaining style? Hard-core casual; I loathe formality. We do entertain a lot, but it's almost always buffet style. My signature? I always serve myself first. I convince myself that it makes my guests feel comfortable.

Any good ideas for chic eats in this economy? I'm a bohemian-capitalist potter, and I strongly encourage people to support the economy and go out to eat.

So when you're not being a capitalist and decide to eat in, what do you like to make? I'm all about a homemade roast chicken. I just read an op-ed piece by Marcella Hazan, and she said people should be

cooks, not chefs. That's so true. So tonight I'm having people over, and I'm cooking roast chicken, sweet potatoes, and sautéed brussels sprout leaves from [chef and restaurateur] Lidia Bastianich's recipes. And then we'll have homemade apple pie. That's 100 percent my ideal meal.

What's your favorite restaurant, and what do you order there? Il Cantinori in New York. It's been around forever, there's a great crowd, and you always come away with a good celebrity sighting. We live around the corner, so it's our local. I always order the seafood risotto.

What would people be surprised to find in your kitchen? I'm always surprised to find tofu in my kitchen, which I find inedible, but my husband, Simon, has macrobiotic leanings. In a funny way, we're inadvertently trendy eaters. We've always wanted things to be simple, seasonal, local, and organic. We never like to go to fancy trendy restaurants because we prefer the tried-and-true classics. Whenever we watch *Top Chef*, I find the recipes sort of incomprehensible. I'm like, *Why are they not eating roast chicken? Isn't that what everybody wants?*

Where did you have your most memorable meal? My first grilled pizza at Al Forno in Providence, when the restaurant was first

starting and I was in college at Brown. It was just a basic Margherita, but the grilling of the pizza was a revelation.

Are there any foods that remind you of home? Steamed crabs. I'm from southern New Jersey near the Chesapeake Bay, and we always had them with Old Bay seasoning.

What's your drink of choice? I call it the Jonathan Adler. It's iced tea with milk. You know how Arnold Palmer has the Arnold Palmer? My goal is to have a drink named after me. I want everyone in the world asking for the Jonathan Adler. You should try it. It's good. ■