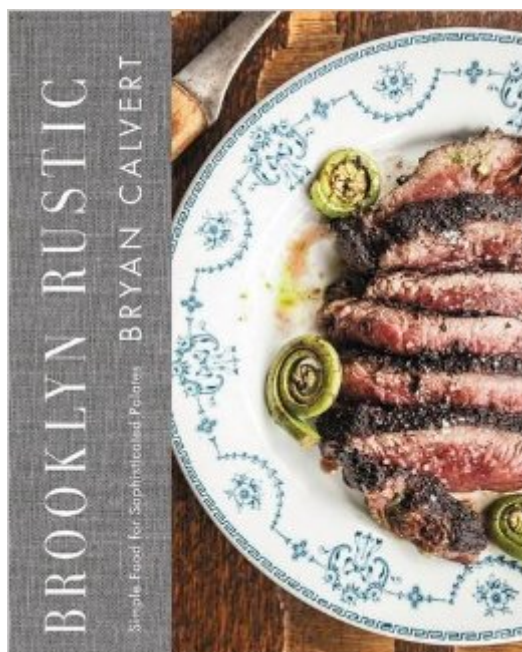


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Brooklyn Rustic: Simple Food For Sophisticated Palates



Synopsis

Recipes that bring Brooklyn's artisanal revolution to the world Bryan Calvert is a culinary pioneer who helped make Brooklyn the new center of American food. Now, in more than 125 surefire, imaginative recipes that combine rural comforts with urban sophistication, he brings the best of the borough to your table. This is artisanal food at its most elemental and delicious: Melted Romaine; Heirloom Tomatoes with Gin, Feta, and Dill; Savory Stuffed Skillet Chicken with Lemon-Miso Sauce; and Dulce de Leche Cheesecake with Sea Salt and Caramelized Apples. Setting these recipes alongside beautiful essays in the tradition of Alice Waters and David Tanis, Calvert shares an original and meaningful way to cook. Calvert's food builds on staples that are available nationwide and adds flair with ingredients you'll discover in your market. Brooklyn Rustic shows how the simplest change in approach can make an ordinary meal unforgettable. * * * Features photography by Ed Anderson, Matt Long, and Deborah Williamson

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[View larger](#) [Beet Risotto With Goat Cheese and Dill](#) The stunning pink color of this risotto comes from fresh beet juice, which is an easy find around Brooklyn thanks to all the fresh juice shops that have cropped up in the past few years. Using beet juice along with chopped, roasted beets allows their slight sweetness to weave throughout the entire dish. I'm partial to Vialone Nano rice, rather than the traditional Arborio; I find it makes the creamiest risotto. If you don't have access to fresh beet juice in your area, peel and grate one red beet, and add it to

the rice after you pour in the wine. Serves 4 Active: 40 min Total: 40 min In a large saucepan, heat the olive oil over medium heat until hot but not smoking. Add the rice and toast, stirring frequently, until it turns from opaque white to pearly white, about 5 minutes. Be sure not to let it brown. Add a pinch of salt and a few turns of black pepper. Reduce the heat to medium-low and melt 2 tablespoons of the butter in the saucepan, then add the garlic and shallot. Cook until the shallots are translucent but not brown, about 3 minutes. Add the wine and continue stirring until the liquid is almost completely evaporated. Pour in half the stock and cook, stirring frequently, until it's absorbed by the rice, about 5 minutes. Add the rest of the stock and continue cooking and stirring to release the starch. Cook until the rice is al dente and all of the stock is completely absorbed, about 5 minutes. Stir in the beet juice and beets and cook for another few minutes, stirring constantly now, until the beet juice is absorbed. Stir in the goat cheese, the remaining 2 tablespoons butter, and the Parmigiano, and sprinkle with the dill and chives. Drizzle with the goat cheese fondue, if using. Taste and adjust the seasoning as needed. Serve immediately.

Ingredients 2 tablespoons extra-virgin olive oil 1 cup Vialone Nano or Arborio rice Fine sea salt and freshly ground black pepper 4 tablespoons unsalted butter, cubed 1 garlic clove, finely chopped 1 shallot, finely chopped 1 cup white wine 2 cups Vegetable Stock, heated, or hot water 1 cup fresh beet juice 1 cup roasted beets, cut into bite-size pieces 1 cup goat cheese 1 cup finely grated Parmigiano-Reggiano 1 tablespoon chopped fresh dill 1 tablespoon sliced fresh chives 1 cup Warm Goat Cheese Fondue (optional)

[View larger](#) **Venison and Ramp Stew** In early spring, the most coveted vegetable at the farmers' market is the ramp. There's good reason for the mad scramble to get them—not only do ramps have a fleeting season, but they also have a fantastically pungent, garlicky flavor. They're especially well suited to the bold flavors of lamb and venison and add sharpness to this hearty, warming stew. Venison is becoming easier to find, but if you can't get your hands on it, beef or lamb stew meat would also be delicious. Serves 4 to 6 Active: 30 min Total: 2 hr Position a rack in the center of the oven and preheat the oven to 325°F. Heat the oil in a large Dutch oven over medium heat. Dry the venison with paper towels and toss in a bowl with the flour and a large pinch of salt. Shake off any excess flour and sear the meat in the oil until lightly brown on all sides, about 5 minutes. Transfer to a plate. Reduce the heat to low and add the ramp bulbs, carrots, radishes, and potatoes. Throw in a pinch of salt. Cook for about 5 minutes, stirring occasionally, until the ramps start to brown. Add the wine and reduce by half. Add the tomatoes, venison, 4 cups water, juniper, thyme, and parsley. Cover with the lid

slightly ajar to let steam out and place on the middle rack in the oven. Cook for 1 hour and 30 minutes, stirring about every 20 minutes. Add the ramp greens, return to the oven, and cook uncovered for 10 minutes more. The meat and vegetables should be tender and the liquid should be fairly thick and a rich, reddish brown color. Taste and adjust the seasoning as needed. 2

tablespoons cooking oil 2 pounds venison stew meat, cut into 1-inch pieces 2 tablespoons all-purpose flour Fine sea salt 24 ramps, greens and bulbs separated and sliced 1 cup baby carrots, mixed colors and sizes, cut into 1-inch pieces 1 cup mixed radishes cut into 1/2-inch pieces 1 cup baby potatoes (like red bliss or fingerlings) 1 cup red wine 2 cups chopped tomatoes 12 dried juniper berries 2 thyme sprigs 4 flat-leaf parsley sprigs Freshly ground black pepper

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