

Summer 2011

food fanatic

Get Grilling

with Chic and Edgy
Summer Recipes from
Long Island's Top Chefs

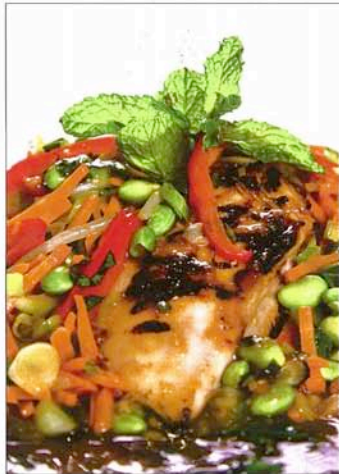
by marissa candela

There's nothing more pleasing than summer entertaining in your own backyard, especially after such a brutal winter. Crafting and enjoying delicious dishes in your own home is a true luxury, at times surpassing the finest restaurants locally and abroad. This especially rings true with Long Island's glorious bounty of ingredients.

So on warm summer nights, fire up your grill, invite some family or friends over and entertain outdoors. If you know your way around the kitchen, these upscale grilling recipes from some of Long Island's most innovative chefs are sure to elicit ooohs and ahhs from your guests, leaving them hungry for more.



lavarone Bros.
7929 Jericho Tpke, Woodbury | 516.921.5400



Chef Nicolosi's Tips on Chicken

- For better flavor, use all-natural chicken.
- With poultry, be sure to wash hands frequently so not to cross contaminate.
- Grilling with the skin on gives extra crunch and flavor with the option of removing it later.

Asian Grilled Chicken Breast with Fresh Chinese Vegetables (serves two)

lavarone Bros. Woodbury's Executive Chef Maurizio Nicolosi commented, "The Asian *mirepoix* (flavor base) of garlic, ginger and scallion has great versatility. This is also a healthy dish and works well with beef, pork, seafood and veggies."

What You'll Need

- For the chicken and marinade:**
- 2, 8 oz bone-in, skin-on chicken breasts
 - 2 tbsp sesame oil
 - 1 tbsp fresh ginger
 - 3 scallion sprigs
 - 2 cloves fresh garlic
 - 3 oz sweet chili sauce
 - 2 tbsp soy sauce
 - 2 tbsp honey
 - 3 oz hoisin sauce
- For the vegetable sauté:**
- 1 head of baby bok choy
 - 3 oz bean sprouts
 - 2 tbsp fresh ginger
 - 2 sprigs scallion
 - 1 garlic clove
 - 1 whole red pepper
 - 3 pieces baby corn
 - 2 oz edamame
 - 2 tbsp sesame oil
 - salt and pinch of hot crushed pepper

How to Prepare

For the chicken and marinade, combine all marinade ingredients in a big bowl. Add chicken to marinade and let it sit for 30 minutes at room temperature – this enhances flavors and enables chicken to cook evenly. Preheat the gas grill on high for at least five minutes. Reduce the heat to medium on one-half of the grill and to low on the other half. Put chicken on hot grill, skin down for 8-10 minutes. Flip and cook chicken breasts onto the side of the grill with low heat for another 8-10 minutes. For the sautéed Chinese vegetables, prep all veggies by washing and cutting. Place a cast iron skillet on the grill, as you would on the stovetop, and let it get really hot. Sauté garlic, ginger and scallion in sesame oil for 1 minute. Add the vegetables and sauté for 5 minutes.

woodbury

m a g a z i n e

Summer 2011

woodbury

SUMMER PROMOTIONS YOU WON'T WANT TO MISS

goodeats

Asian Bistro Next Door : Newly-opened and always serving delicious small plate dishes as well as traditional entrees, you can now enjoy outdoor summer dining too. Be sure to visit this new hot spot after 10:30 pm on Thursdays thru Saturdays when the restaurant changes over to ABND Lounge featuring bottle service, DJ and late night menu temptations including Asian tapas in an intimate setting. Call for details and reservations. : 8285 Jericho Tpke, Woodbury : 516.367.2263 : asianbistronextdoor.com

Blackstone : Enjoy Surf & Turf Sundays with dinner for two and feast on a 16 oz. filet mignon & 2 lb. lobster, plus salads, sides, dessert & coffee, all for \$99 (plus tax & gratuity). And the perfect way to end the work week is with Wine Down Fridays when you receive 50% off any bottle of wine over \$150. Power Hour happens every Monday through Friday from 4-6pm, with \$5 draft beers, select wines by the glass for \$6, and \$8 signature cocktails. : 10 Pinelawn Rd, Melville : 631.271.7780 : blackstonesteakhouse.com

Deli Boss : Brought to you by the owners of Bagel Boss of Roslyn, Deli Boss combines the traditional delicatessen of our grandparents with the flair of contemporary cuisine. Visit the restaurant or call the catering division, 390 Events, to plan any occasion. Mention this issue for *Woodbury* readers to receive 10% off all purchases. : 390 Willis Ave, Roslyn Heights : 516.484.DELI (3354) : delibossroslyn.com

Graffiti American Grill : Enjoy outdoor dining at this newly-expanded and beautifully renovated space. And don't miss Ladies Night at Graffiti American Grill every Wednesday starting at 7pm featuring \$5 Absolut cocktails. : 8285 Jericho Tpke, Woodbury : 516.367.1340 : graffitiamericangrill.com

H on the Harbor : Now offering H's famous barbecue baskets, prepared and ready for your grill, just pick it up and cook it! for 10 or more. Our anniversary gift to you! Call now to reserve your 2011 summer parties at our original 2006 pricing! See website for details. 410 Main St, Port Washington : 516.883.0091 : hontheharbor.com

Iavarone Bros. : New York's highly-regarded European-style gourmet market offers a Father's Day barbecue package to be enjoyed at home. The popular multi-course barbecue meal by Executive Chef Maurizio Nicolosi serves 10-12 people, including starters, grill-ready meats, sides and desserts priced at \$199 plus tax. Orders must be made in advance and may be delivered or picked up from any Iavarone Bros. location. : 7929 Jericho Tpke, Woodbury : 877.IB.FOODS (877.423.6637) : ibfoods.com

Il Mulino : New exquisite outdoor catering is now available for all of your summer events, at any level. Two in-house private dining rooms are also available. : 1042 Northern Blvd, Roslyn : 516.621.1870 : ilmulino.com

Nisen Sushi : Enjoy a Joseph Phelps wine dinner on Monday, 6/6 (Woodbury) from 6:30-10pm, \$125 per person includes five-courses of traditional sushi combined with fine dining paired with a different wine including "Insignia." Happy Hour takes place every Tuesday through Friday from 5-7pm and on Sundays, kids eat free (offer varies at each location) and all bottles of wine and sake are 50% off. Enjoy Zen beats and Top 40 spun by top DJs on Thursday and Friday nights. : 7967 Jericho Tpke, Woodbury : 516.496.7000 : 5032 East Jericho Tpke, Commack : 631.462.1000 : nizensushi.com

Prime : There are great seasonal events this summer at Prime: Happy Hour Fridays feature half-price sushi and live acoustic music from 4:30-7:30pm beginning 5/27; Margaritaville Saturdays feature half-price margaritas at the Cabana Bar from 3-5pm and island rock

from the Young Rebel Goombas, a Jimmy Buffet cover band, beginning 5/28; Sunday Jazz Brunch features a live jazz trio and brunch menu from 11:30am-3pm; Calypso Sundays feature the Therapy Band, a three-piece steel drum reggae band, from 4-8pm beginning 5/29; Monday Movies on the Boardwalk starts on 5/30 with showtimes beginning 15 minutes after sundown with movie going guests sitting on Prime's grassy knoll, dockside on the boardwalk or porch to view movies on a 150-inch screen with scores of seats available (popcorn, cocktails and barbecue menu are available to moviegoers). : 117 New York Ave, Huntington : 631.385.1515 : restaurantprime.com

Rare650 : Skip the Hamptons traffic and enjoy summer dining in this local hot spot's Hamptons style outdoor lounge! Surf & Turf Sundays features dinner for two: feast on a 16 oz. filet mignon & 2 lb. lobster, plus salads, sides, dessert & coffee, all for \$99 (plus tax & gratuity). Start the week off with Wine Down Mondays and receive 50% off any bottle of wine over \$100. And enjoy the live NYC DJ and sizzling bar scene on Thursdays. : 650 Jericho Tpke, Syosset : 516.496.8000 : rare650.com

ShakeCups : The new, cool self-serve yogurt boutique is opening next door to Gabby's Syosset; coming to you by the same owners as new boutique Presence NY in Woodbury. : 408 Jericho Tpke, Syosset : 516.802.3303