FOOD & WINE

#THISISFALL

THANKSGIVING MADE EASY

229 RECIPES, SHORTCUTS & PRO TIPS

This recipe will ruin you for every other pecan pie. Find out why on p. 154.

NOVEMBER 2016

11>
0 70992 10486 4
WWW.FOODANDWINE.COM $5.99

EXCLUSIVE
ANTHONY BOURDAIN'S
ALL-AMERICAN FEAST

A New York State of Mind

THE FINGER LAKES REGION HAS WORLD-CLASS VINEYARDS, TERRIFIC NEW RESTAURANTS AND AMERICA'S MOST WINE-OBSESSED HOT DOG JOINT.

BY **CARSON DEMMOND** PHOTOGRAPHS BY **MICHAEL GRAYDON** & **NIKOLE HERRIOTT**

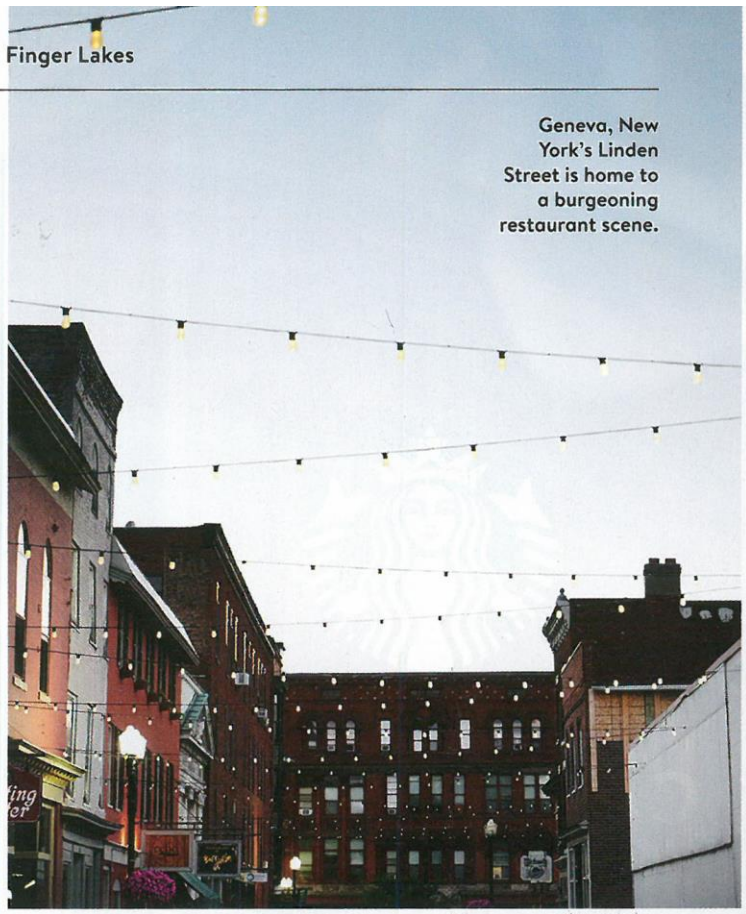
Restaurants like FLX Table, run by Christopher Bates and Isabel Bogadtke, LEFT, bring travelers to the Finger Lakes.

"**WELCOME TO THE** real New York," Christopher Bates says, grinning. The Finger Lakes winemaker and chef is standing next to his mud-caked SUV. "I brought some drinks for the road," he says, flipping open a tailgater's beer cooler. Inside: Vichy Catalan mineral water.

Bates is all about the high-low mix: He's a Master Sommelier who also owns a wildly popular local hot dog joint. He makes perfect sense in the Finger Lakes, a rough-and-tumble stretch of pure Americana that's home to a Nascar racetrack as well as Riesling vineyards that are arguably the country's finest. Those vines–not the stock car races–have started luring winemakers here from as far away as France and Germany.

But Riesling isn't the whole story. In the past few years, winemakers have dramatically improved the quality of both red and white wines here. Local chefs and restaurateurs have kept pace, taking advantage of superlative local produce that chefs would travel miles for. With Bates's assistance, I charted an ambitious eating and drinking tour through the region. After all, who better to help me understand the Finger Lakes' full potential than someone who is synonymous with its transformation? We jump into his SUV and head off for the tasting rooms and restaurants clustered on Seneca Lake's eastern and western shores.

FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS



Geneva, New York's Linden Street is home to a burgeoning restaurant scene.

FLX Wienery & FLX Table

Our adventure starts in Dundee, at a nondescript ranch-style house with a marquee shaped like a wine bottle: FLX Wienery. Bates and his wife, Isabel Bogadtke, hadn't planned on opening a hot dog joint. "But that's just what the space wanted to be," he tells me. "It had that roadside feel. Plus, the Finger Lakes doesn't really *do* classy."

"To go with his housemade whole-hog sausages, he pours me some of the Element wines he makes with his father in an upcycled auto-body garage."

To go with his housemade whole-hog sausages, he pours me some of the Element wines he makes with his father in an upcycled auto-body garage; the Syrah and Cabernet Franc are among the most exciting reds I'll try on my trip. He also tells me more about his newest venture, a 12-seat tasting-menu restaurant in Geneva called FLX Table. The food is more ambitious than the Wienery's–duck egg with black polenta, a dry-aged rib eye with mushrooms and chive blossoms, chicken thighs with charred carrots and dukka–but the ambiance is just as inviting. "We throw a lot of dinner parties at home, so we're channeling that vibe," Bates says. *FLX Wienery, 5090 State Rte. 14, Dundee; flxwienery.com. FLX Table, 22 Linden St., Geneva; flxtable.com.*

Loaded Hot Dogs with Chipotle Mayo

Total **20 min;** Makes **8**

These over-the-top hot dogs come from Christopher Bates's sommelier hangout FLX Wienery. He suggests pairing them with a saison-style ale or a dry Riesling, such as the 2013 Bloomer Creek Tanzen Dame Auten Vineyard.

- **½ cup mayonnaise**
- **1 canned chipotle chile in adobo**
- **Kosher salt and pepper**
- **1 Tbsp. canola oil**
- **8 beef hot dogs**
- **8 hot dog buns, toasted**
- **4 oz. crumbled cheddar cheese curds or sharp cheddar cheese**
- **½ cup piccalilli or pickle relish**
- **2 cups corn chips (3 oz.), preferably Fritos, crushed**
- **½ cup chopped mixed herbs, such as parsley, dill and cilantro**

In a food processor, puree the mayonnaise with the chipotle until smooth. Season with salt and pepper. In a large nonstick skillet, heat the oil. Cook the hot dogs over moderate heat until lightly browned, 4 minutes. Spread the mayo on the buns and top with the hot dogs, cheese curds, piccalilli, corn chips and herbs; serve.

Chicken Thighs with Charred Carrots, Yogurt and Nutty Dukka

Total **40 min;** Serves **4**

- **2 lbs. small multicolored carrots**
- **¼ cup extra-virgin olive oil**
- **Kosher salt and pepper**
- **8 skin-on, bone-in chicken thighs**
- **1 cup full-fat Greek yogurt**
- **1 Tbsp. honey**
- **1 tsp. ground turmeric**
- **Cashew-Almond Dukka (recipe follows)**
- **Lemon wedges**

1. Preheat the oven to 450° and position racks in the upper and lower thirds. On a baking sheet, toss the carrots with 2 tablespoons of the olive oil and season with salt and pepper.

2. Heat a large ovenproof nonstick skillet. Rub the chicken thighs all over with the remaining 2 tablespoons of olive oil and season with salt and pepper. Cook skin side down over moderately high heat until the skin is crisp and golden brown, about 5 minutes. Turn the chicken and set the skillet on the upper rack of the oven. Set the carrots on the lower rack. Roast until the chicken is cooked through and the carrots are tender, about 15 minutes.

3. In a medium bowl, whisk the yogurt with the honey and turmeric and season with salt and pepper. Spoon some of the yogurt onto plates and top with the chicken thighs and carrots. Sprinkle with dukka and serve with the remaining yogurt and lemon wedges. —*CB*

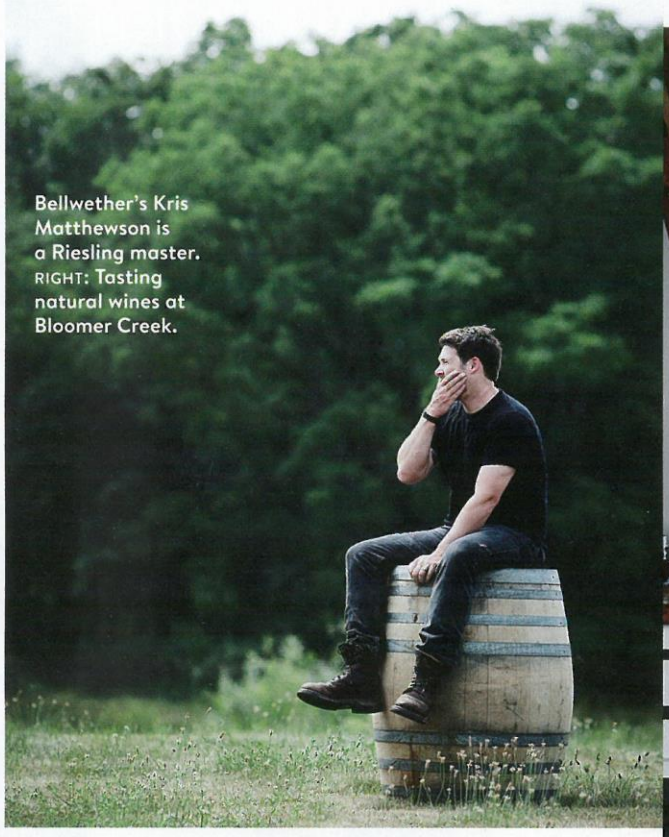
WINE Fruity Pinot Noir: 2013 Heart & Hands Finger Lakes.

Cashew-Almond Dukka

Total **10 min;** Makes **¾ cup**

- **1 Tbsp. sesame seeds**
- **1½ tsp. coriander seeds**
- **¾ tsp. cumin seeds**
- **¼ cup unsalted roasted cashews**
- **¼ cup unsalted roasted almonds**
- **½ tsp. finely grated lemon zest**
- **½ tsp. kosher salt**

In a small skillet, toast the sesame, coriander and cumin seeds over moderately low heat until fragrant, about 3 minutes. Transfer to a mini food processor and let cool slightly. Add the cashews, almonds, lemon zest and salt and pulse until finely chopped. —*CB*



Bellwether's Kris Matthewson is a Riesling master. RIGHT: Tasting natural wines at Bloomer Creek.

Bellwether Wine Cellars

By the time Bates and I get to Bellwether, it is late afternoon and warm enough for us to take our tasting on the back patio. Winemaker Kris Matthewson pours us a Riesling that has exactly the fresh factor we need as we sit looking out over the European apple trees that his father-in-law planted for cider.

Matthewson harvests earlier than almost everyone else in the Finger Lakes, giving his wines crystalline acidity and a kind of laser-sharp focus. His model is Germany. "Any time a German winemaker is around me, I'm like a crazy person. I ask them a million technical questions," he tells me.

As he looks to the future, Matthewson has his eye on nearby Keuka Lake, which he says has purer soils, steeper slopes and colder nights to get even more citrusy acidity. "It feels more like Germany's Mosel Valley there," he says, looking almost wistful. *9070 State Rte. 89, Trumansburg; bellwetherwinecellars.com.*

Bloomer Creek Vineyard

Walking into this tasting room, I am struck by its calming energy and by how much owners Kim Engle and Debra Bermingham remind me of my parents' artist friends back in rural Georgia. They have that "plucked directly from an Allman Brothers concert" look.

Because the couple farm organically, their wines have charmed most natural-wine geeks I know. But those aren't the only people paying attention. "Last weekend we had 40 people stop in to taste," Engle says. "A decade ago, we might have had three or four." He seems amused by the fuss. So does Bermingham, who adds: "A photographer came one day while we were in the vineyard. He stayed two rows over the whole time, like we were wild gorillas that needed to get comfortable with him being there."

With that image in mind, I try their 2013 Tanzen Dame Dry Riesling. It's lively, floral and wild but makes me want to get even closer to the source rather than keep a safe distance. *5301 Rte. 414, Hector; bloomercreek.com.*

IF YOU'RE STILL THIRSTY...

HERMANN J. WIEMER VINEYARD
Operating out of a repurposed barn, Wiemer was one of the first wineries here to grow high-quality Riesling. Now, it's a must-visit for everything from brut rosé to supersupple Cabernet Franc. *3962 Rte. 14, Dundee; wiemer.com.*

RAVINES WINE CELLARS
Danish-born winemaker Morten Hallgren and his Texan wife, Lisa, joke that they landed in the Finger Lakes because it's "halfway between San Antonio and Denmark." Try their Brut Méthode Classique. *400 Barracks Rd., Geneva; ravineswine.com.*

RED TAIL RIDGE WINERY
Nancy Irelan left a high-profile California gig to build her own Finger Lakes winery with her husband, viticulturist Mike Schnelle. Their forte: alpine grapes like Teroldego and estate Pinot Noir. *846 Rte. 14, Penn Yan; redtailridgewinery.com.*

SHAW VINEYARD
One day in 1998, Steve Shaw motorcycled past a for-sale cornfield across the road from Hermann J. Wiemer Vineyard. The following year he planted vines there and has since built a reputation for textured whites and ageworthy reds. *3901 Rte. 14, Himrod; shawvineyard.com.*

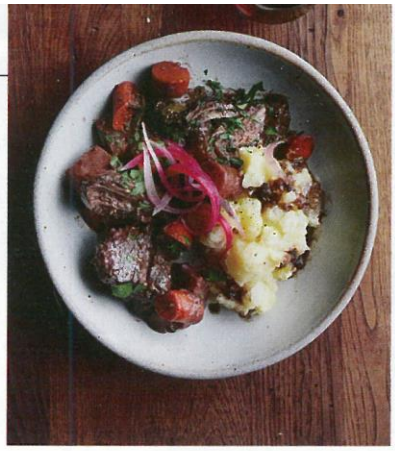
DOMAINE LESEURRE WINERY
It's a testament to the extraordinary potential of Finger Lakes terroir that French winemakers like Sébastien and Céline Leseurre have journeyed here. Their minerally Chardonnay is among the region's best. *13920 Rte. 54, Hammondsport; domaineleseurre.com.*

Cebo

As we drive up Seneca's eastern shore, Bates briefs me on our itinerary for the town of Geneva. We're headed to dinner at Cebo, the restaurant that chef Ben Dailey opened last year to meet the growing demand for his pop-up dinners. But Bates also wants to stop by Kashong Creek, a craft-cider bar, and Microclimate (below), a wine bar with inspired tasting flights from around the world. "Or there's The Linden social club if you're more in the mood for a great cocktail," he says. Fortunately, all of these places are on the same block of Linden Street.

"In Geneva you can find an amazing wine bar, craft-cider spot and cocktail bar all on the same block."

Cebo's DIY feel reflects its supper-club origins. We tuck into housemade pickles and pâté, then crispy corn-fried celeriac and a pot roast that Dailey braises in local Pinot Noir. When we finally make our way next door to Microclimate for a nightcap, a five-piece jazz band has set up in the narrow space, including a guitarist well into his sixties and a twentysomething on the mandolin. Only in Geneva! *34 Linden St., Geneva; cebofare.com.*



Pinot Noir–Braised Pot Roast with Root Vegetables

Active **1 hr;** Total **2 hr 30 min**
Serves **4**

This recipe from Ben Dailey of Cebo is for anyone who loves wine, since that's the only liquid the meat braises in. Be sure to pick a bottle that's rich and fruity; Dailey loves the 2013 Pinot Noir from Finger Lakes pioneer Dr. Konstantin Frank.

POT ROAST

- **2 Tbsp. extra-virgin olive oil**
- **2 lbs. chuck roast, cut into 1½-inch cubes**
- **Kosher salt and pepper**
- **All-purpose flour, for dredging**
- **6 medium carrots, peeled and cut into 1-inch pieces**
- **3 medium parsnips, peeled and cut into 1-inch pieces**
- **2 leeks, white and light green parts only, cut into 1-inch pieces**
- **1 lb. celery root, peeled and cut into 1-inch pieces**
- **One 750-ml bottle fruity Pinot Noir**
- **4 Tbsp. unsalted butter**
- **1 tsp. white balsamic vinegar**

PICKLED RED ONION

- **1 red onion, thinly sliced**
- **½ cup white balsamic vinegar**
- **1 bay leaf**
- **1 Tbsp. sugar**
- **1 Tbsp. kosher salt**
- **1 tsp. whole pink peppercorns**

MASHED POTATOES

- **1½ lbs. Yukon Gold potatoes, peeled and cut into 2-inch pieces**
- **1 sweet onion, chopped**
- **Kosher salt and pepper**
- **4 Tbsp. unsalted butter**
- **Chopped parsley, for garnish**
- **Extra-virgin olive oil, for drizzling**

1. Make the pot roast In a large enameled cast-iron casserole, heat the olive oil. Season the meat with salt and pepper and dredge in flour. Working in 2 batches, sear the meat over moderately high heat until browned all over, 5 minutes per batch; transfer to a plate. Add the vegetables to the casserole and cook over moderate heat for 5 minutes. Return the meat and juices to the pot, add the wine and bring to a boil. Cover and cook over low heat, stirring occasionally, until the meat is tender, 1 hour and 30 minutes. Stir in the butter and vinegar; season with salt and pepper.

2. Make the pickled red onion Pack the sliced red onion into a 1-quart jar. In a saucepan, combine the vinegar, bay leaf, sugar, salt, peppercorns and 1½ cups of water and bring to a boil until the sugar is dissolved. Pour the brine over the red onion and let cool; drain well.

3. Make the mashed potatoes In a medium saucepan, cover the potatoes and onion with cold water and bring to a boil. Add a big pinch of salt and simmer until the potatoes are very tender, 40 minutes. Drain the potatoes; return to the saucepan. Add the butter, season with salt and pepper and whisk until a chunky puree forms.

4. Spoon the mashed potatoes into shallow bowls. Top with the pot roast, garnish with the pickled red onion and parsley and drizzle with olive oil; serve.

MAKE AHEAD The pot roast can be refrigerated for up to 2 days.

WINE Peppery Syrah: 2011 Element Winery Finger Lakes.

TOP: CON POULOS

Heart & Hands Wine Company

The next morning, with Pinot Noir on my mind, I make the hour's trek over to Cayuga Lake's eastern shore. Tom Higgins, who co-owns Heart & Hands with his wife, Susan, explains why they set up in this off-the-beaten-path location: It's the only strip of limestone in the entire Finger Lakes area. The mineral adds an incalculable quality to the vines. Plus, "this rock is what the curbstones on Wall Street are made from," he adds.

"Pinot Noir is like the rock star in training: It parties hard, keeps you up late and gives you a heart attack."

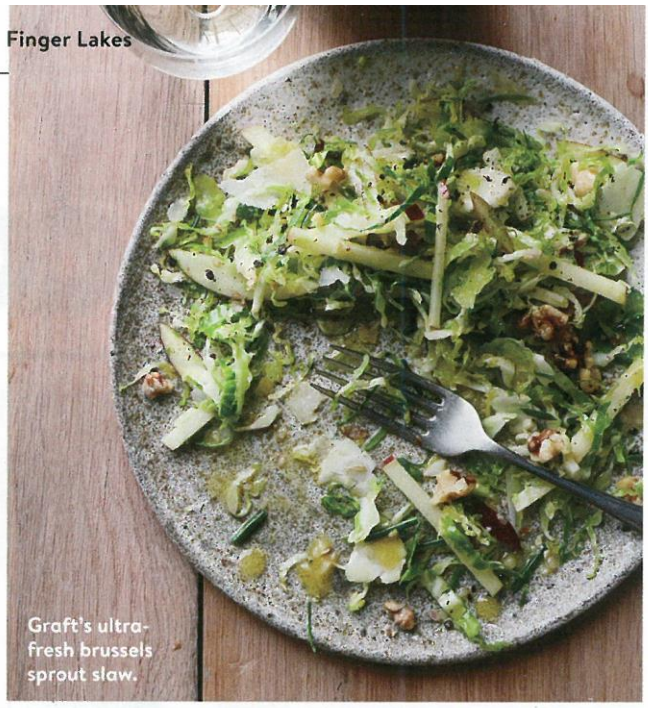
Higgins produces great Rieslings, but as I taste his Pinot, it's clear where his passion lies. "They're like two children," he tells me. "Riesling is the honors student–very easy to handle. Pinot Noir is like the rock star in training: It parties hard, keeps you up late and gives you a heart attack." But being driven to distraction by this delinquent variety paid off; the 2012 Mo Chuisle (an Irish term of endearment) has unexpected spiciness and lithe, silky fruit. *4162 State Rte. 90, Union Springs; heartandhandswine.com.*

YOUR HOTEL HOME BASE

↑ BURDETT HOUSE B&B
NYC transplants Ashley Jones and David Martin run this Victorian inn. It's ideally located for visiting wineries on Seneca Lake. *Rooms from $125; 3789 Main St., Burdett; burdetthousebandb.com.*

THE INNS OF AURORA
Five minutes down the road from Heart & Hands, these four historic properties are beautiful places to stay. A two-story boathouse doubles as an outdoor yoga studio suspended over Cayuga Lake. *Rooms from $150; 391 Main St., Aurora; innsofaurora.com.*

ARGOS INN
This converted mansion is a Jazz Age throwback in the heart of downtown Ithaca. From as early as 5 p.m., the downstairs lounge fills with locals and visitors drinking expertly crafted cocktails. *Rooms from $190; 408 E. State St., Ithaca; argosinn.com.*



Graft's ultra-fresh brussels sprout slaw.

Graft Wine + Cider Bar

That Watkins Glen, at Seneca Lake's south tip, is classified as a village rather than a town attests to its picturesque *littleness*: It encompasses a small state park with waterfalls, a marina and two blocks of storefront. That's where I find Graft and order an invigorating local cider from South Hill and a crunchy brussels sprout slaw tossed with Parmesan cheese and toasted walnuts. After days of sausages and pot roast, it is absurdly good.

In fact, Graft's whole menu is an oasis of fresh produce, even the ricotta gnocchi, which is tossed with barely wilted dandelion greens. "Make sure you save room for pie," a server advises, and if that doesn't sound like an appropriate ending to an all-American wine trip, I don't know what does. *204 N. Franklin St., Watkins Glen; 607-210-4324.*

Brussels Sprout Slaw with Ginger Gold Apple

Total **30 min;** Serves **4**

At Graft Wine + Cider Bar, chef Christina McKeough uses local apples in everything from grilled cheese sandwiches to pie. She prefers a tart-sweet Ginger Gold in this slaw because she loves its crisp texture.

- **½ cup walnuts, coarsely chopped**
- **½ tsp. finely grated lemon zest plus 2 Tbsp. fresh lemon juice**
- **1 Tbsp. minced shallot**
- **2 tsp. Dijon mustard**
- **1 tsp. sugar**
- **⅓ cup extra-virgin olive oil**
- **Kosher salt and pepper**
- **1 lb. brussels sprouts**
- **1 Ginger Gold or other firm, crisp apple, julienned**
- **¼ cup shaved Parmigiano-Reggiano cheese**
- **2 Tbsp. snipped chives**

1. Preheat the oven to 350°. Spread the walnuts in a pie plate and toast until fragrant and browned, 8 to 10 minutes. Let cool completely.

2. In a medium bowl, mix the lemon zest and juice with the shallot, mustard and sugar. While whisking constantly, drizzle in the olive oil and whisk until emulsified. Season the dressing with salt and pepper.

3. In a food processor fitted with the slicing blade, shred the brussels sprouts; transfer to a large bowl. Add the dressing, apple, cheese and chives, season with salt and pepper and toss to coat. Garnish with the toasted walnuts and serve.

QUINN