

Hemispheres

THREE PERFECT DAYS IN HAWAII

FOOD & DRINK

HOLIDAY RECIPE SPECIAL

Merry Makers

Four top toques (and one ace bartender) from across the U.S. update some holiday classics: turkey and stuffing, oysters, a roast, pie and cider



THE WORLD || Food & Drink

NEW YORK CITY

CLASSIC APPLE PIE WITH CHEDDAR

LATTICE CRUST From executive chef Elizabeth Karmel of Southern-style restaurant Hill Country Chicken

CHEDDAR CRUST

2½ c. all-purpose flour
1 tsp. fine-grain sea salt
1 tbsp. sugar
Pinch of cayenne pepper
½ c. cold Crisco shortening, cut into pieces
1 stick (½ lb.) cold unsalted butter, cut into pieces
2 c. grated sharp cheddar cheese
¼-½ c. ice water

Whisk together the flour, salt, sugar and cayenne pepper. Cut in the shortening and butter with a pastry cutter or two knives until the mixture resembles cornmeal. Add the cheese and mix again. Slowly add the ice water until the pastry dough comes together—don't make it too wet. The cheese in the dough makes this pastry very easy to handle.

APPLE PIE

4 tbsp. unsalted butter
1 tbsp. cornstarch
¾ c. light brown sugar
2 tsp. ground cinnamon
Pinch of salt

5 c. sliced and peeled Granny Smith apples
1 tbsp. lemon juice

Preheat the oven to 400 degrees.

Melt the butter in a heavy-bottomed sauté pan big enough to hold the apples. Mix the cornstarch, sugar, salt and cinnamon and toss with the apples. Let sit for two to three minutes to bring out the apples' natural juices.

Add the apples to the melted butter in the sauté pan. Add the lemon juice and bring to a boil, stirring frequently. Reduce temperature and let simmer for five minutes or until thickened.

Place the bottom crust in a 9-inch pie pan. Fill with apples, mounded slightly. Cover with a crust lattice. Bake 15 minutes in the hot oven. Reduce the temperature to 350 degrees and continue baking for 30 to 40 minutes, until the apples are soft and the crust is brown.



CHICAGO

THE BEDFORD'S APPLE

SLAP SHOT From Pete Gugni, chief mixologist of The Bedford

1½ oz. Bols genever
15 dried cranberries
12 whole cloves
1 star anise
1 cinnamon stick
2 c. apple cider
Lemon peel

INSTRUCTIONS

To make the hot spiced cider, combine all ingredients except the genever and lemon peel in a sauce pot. Cover and simmer on low for 15 minutes.

Pour the genever into a mug, then fill the rest of the mug with the hot spiced cider. Garnish with a lemon peel.



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