

# HANDBOOK

WHAT TO COOK NOW

**Class Reunion** 11 Best New Chef alums school us on summer recipes including grilled prime rib, gorgeous salads, and the best turkey burger you've ever had.







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LOS ANGELES

"I LIKE TOMATOES with ripe flavor but firm texture and a bit of tartness," says California chef and 2004 BNC Melissa Perello. "Their acidity is an asset to this salad." Sitting on a bed of creamy labneh and drizzled with a toasty, curry-spiced vinaigrette, those tomatoes jibe with sweet plums and herby chrysanthemum greens. "It all works together," says Perello. Look for chrysanthemum greens at your local Asian market; arugula makes a fine substitute.

### Tomato and Plum Salad with Chrysanthemum Greens and Madras Curry Vinaigrette

ACTIVE 15 MIN; TOTAL 30 MIN  
SERVES 6

#### VINAIGRETTE

- 1/2 cup apple cider vinegar
- 1 small shallot (about 1/2 oz.), thinly sliced
- 1 Tbsp. fresh lemon juice (from 1 lemon)
- 1 Tbsp. finely chopped peeled fresh ginger
- 2 3/4 tsp. madras curry powder
- 2 1/4 tsp. honey
- 1 cup extra-virgin olive oil
- 1 1/4 tsp. kosher salt

#### SALAD

- 1 lb. assorted heirloom tomatoes, cut into wedges (about 3 cups)
- 1 lb. ripe plums and/or pluots, cut into wedges
- 1 tsp. kosher salt
- 1/4 tsp. black pepper
- 1 Tbsp. extra-virgin olive oil
- 2 cups packed chrysanthemum greens (also called cresta di gallo or shungiku) (about 2 oz.) or wild arugula

- 1 cup labneh or plain whole-milk Greek yogurt
- 1/4 tsp. Aleppo pepper or marash chile flakes
- Pinch of flaky sea salt

**1. Make the vinaigrette:** Combine vinegar, shallot, lemon juice, ginger, curry powder, and honey in a blender. Let stand 15 minutes for curry powder to bloom. Process on high speed until smooth, about 1 minute. With blender running on low speed, slowly drizzle in olive oil until emulsified. Season with salt, and set aside.

**2. Make the salad:** Place tomatoes and plums in a large bowl. Season with salt and black pepper; drizzle with olive oil. Set aside. Toss greens with 2 tablespoons vinaigrette in a medium bowl.

**3. To serve,** spread labneh on a platter; arrange tomatoes, plums, and greens on labneh. Drizzle with desired amount of remaining vinaigrette, and sprinkle with Aleppo pepper and flaky sea salt.

**MAKE AHEAD** Vinaigrette can be made up to 1 week ahead. Store in an airtight container in refrigerator until ready to use.



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