

# Gourmet WEEKLY

AUGUST 28, 2008



The first person I ever met who made his own salami was Paul Bertolli, about two decades before the current craze for *salumi* began. I've loved every single product that he's created since he started *Fra'Mani* a few years ago, but his newest

products are really knocking me out. His *pâté* (available next month) tastes exactly like the kind you'd find in Paris—it's smooth and porky, with a flavor that goes on and on. Bertolli's *Little Ham* is made from the knuckle, which means it's rosier and more intense than ordinary ham. It's just the thing for those of us who like the meat that's closest to the bone. (\$100 for the *Little Ham*)

Paul Keil

## END-OF-SUMMER SIDES:

MARINATED EGGPLANT WITH MINT  
CURRIED EGG SALAD  
ROASTED-PEPPER SALAD  
GRILLED SUMMER SQUASH AND ZUCCHINI  
POTATO SALAD WITH OLIVES  
MEXICAN CHICKEN SALAD

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## PERFECTLY PLUM

The colorful panoply of plums at markets now is a great excuse to whip up something sweet in the kitchen. Add rum or vodka to *Plum Limeade* for a crowd-pleasing party cocktail. Or bake the juicy fruit into a *Plum Berry Crisp* or this simple, French-inspired *Plum Clafoutis*. If you're like us and don't want to believe that summer really has come to an end, savor its taste in some *Quick Plum Preserves* that will keep long after the weather stops cooperating.



## HOPPY HOUR

If it's been a long summer of beer drinking and you're wondering how to transition back to cocktails, we suggest mixing up a spicy *Michelada*, a refreshing *Lemon Shandy*, or perhaps a sweet *Lime Cordial*. These recipes present the best of both worlds.



## AIRTIGHT ICE

Even though Labor Day has been dubbed the "last weekend of summer," if you live below the 45th parallel, you've got plenty of hot days ahead, so you'll still be needing ice. We love the new *iceorb* from Atlanta-based fusionbrands (and they know about hot weather). It's not only a 21-cube "vertical icemaker"; it doubles as a wine chiller and also keeps food cold. Best of all, your ice remains untouched by freezer odors. Memorial Day 2009 can't come soon enough. (\$16)

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