

# FOOD & WINE

JULY 2011

## Best New Chefs & their simplest recipes

GRILL LIKE A CHEF  
ON JULY 4TH  
easy, delicious dishes



Spicy grilled shrimp, ready in 25 minutes & great with a lush white wine  
PAGE 216



### Small's American Dry Gin

"It's almost too good to mix with anything."



For more info on our  
Small's American Dry Gin  
please visit:  
[www.localwineandspirits.com](http://www.localwineandspirits.com)

WHERE TO  
**go**  
NEXT



#### COCKTAIL DISPATCH

### LOCAVORE SPIRITS

Everything at Park Kitchen chef Scott Dolich's *The Bent Brick* tavern in Portland, Oregon, is from the Pacific Northwest. That means no Cognac or Campari. Instead, Dolich is relying on locally made spirits. He talks to *FEW's* Megan Krighbaum about his favorites.



**Ransom Spirits Small's Gin (\$30)** "It's almost too good to mix with anything," says Dolich of this earthy gin. He plays up its herbal side in a cocktail with sweet vermouth, an herbal cordial and bitters.