

# OBSESSIONS

CHEFS' RECS

**Flavor Savers** Quart containers are chefs' best friends, keeping secret sauces and seasonings close at hand. Let's peel back the lid to see what's inside.

By Jennifer V. Cole

Saffron sauce (TOP), Aisoon sauce (RIGHT), and sesame seed powder (LEFT) are a few favorite flavor-boosters.

FOOD STYLING: TORIE COX; PROP STYLING: HEATHER CHADDUCK-HILLEGAS



**1. A CREAM**

"Rather than using plain whipped cream, I make a mixture of mascarpone and heavy cream, so when it is whipped it tastes kind of like Cool Whip (in a good way). It also makes it a bit more stable, so it's good for traveling." —CHEF PAT O'MALLEY, HUNGRY PIGEON, PHILADELPHIA

**3. AN EMULSION**

"I always travel with my saffron emulsion sauce. It works great for pasta, seafood, fish, and filet mignon. I make it with shallots, saffron, clarified butter, heavy cream, and salt to taste." —CHEF NICHOLAS POULMENTIS, AKROTIRI SEAFOOD TAVERNA, NEW YORK

**A BUTTER**

"I can't leave home without my Beefed-Up Butter! I make a compound butter with beef jus, red wine, garlic, and herbs. It's the perfect ingredient to enhance the flavor of your favorite steak, mashed potatoes, or green beans. It simply makes everything taste better!"

—F&W BNC ALUM CHEF DANNY GRANT, ETTA AND MAPLE & ASH, CHICAGO

**5. A PASTE**

"I make a spicy saté paste. I start with rehydrated dried chiles de árbol and an equal amount of garlic. After I puree it, I cook it in oil for four hours. I use it to punch up everything from braised lamb to cocktail sauce." —CHEF TODD PULSINELLI, WARBUCKS, NEW ORLEANS

**2. A DRESSING**

"My best friend came up with this 'Save the Day' dressing; I add this magic enhancer to a lot of things I do. It always makes them better. It's a mix of fish sauce, vinegar, sesame oil, salt, and togarashi." —CHEF HILDA YSUSI, BROKEN BARREL, THE WOODLANDS, TEXAS

**4. A SPRINKLE**

"Homemade, smoky black sesame gomashio. I toast black sesame seeds until smoking and grind in a mortar and pestle with coarse sea salt. This picks up any simple veg and makes it special." —F&W BNC ALUM KATY SPARKS, KATY SPARKS CULINARY CONSULTING

**6. A SAUCE**

"I always have my Aisoon sauce on hand, inspired by my Korean grandmother. It's a soy-based, spicy-sweet mixture with fish sauce, chile flakes, sesame seeds, and scallions." —CHEF NYESHA ARRINGTON, NATIVE, SANTA MONICA, CALIFORNIA

**MAKE THEM**

For recipes, visit [foodandwine.com/food-savers](http://foodandwine.com/food-savers).

