



POPULAR PLATES



# CHEF

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## COOK LIKE A PRO



**90**

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## William Bradley

ADDISON  
SAN DIEGO, CA

William Bradley serves up contemporary French cuisine highlighted by local, seasonal ingredients at Addison, the signature restaurant at The Grand Del Mar, which is the first and only restaurant in San Diego to receive the AAA Five Diamond Award and the Forbes Five Star Award. William, the 34-year-old executive chef, also received the designation of Grand Chef last year from Relais & Châteaux. He says, "Pickling foods is a great way to add depth and flavor to a simple salad or to delicate fish dishes."



William Bradley of Addison likes to serve his pickled pears with delicate fish, like this yellowtail.



### PICKLED ASIAN PEARS SERVES 4

"Pears have a neutral flavor, so they take beautifully to maceration, delivering complementary flavors to accompany any dish that you put these delicious pickled pears with," Chef William says. "They provide depth, interest, and texture as a side course but are also a wonderful treat with a chunk of hearty bread and glass of white wine." Here, William serves them in a dish called

Hamachi (Yellowtail) With Pickled Pears and Preserved Lemon Emulsion (shown).

- 10 whole cloves
- 4 cups ginger ale
- 1 cup sparkling water
- 1 cup pear cider
- 2 cups pear cider vinegar
- 1 cup simple syrup
- 2 large Asian pears, peeled and sliced paper thin

1 | Toast the cloves in a pan over medium heat for 3 minutes.

2 | In a heavy-duty pot, bring the ginger ale, sparkling water, pear cider, pear cider vinegar, simple syrup, and toasted cloves to a boil.

3 | Once the liquid has come to a boil, pour it over the sliced pears.

4 | Allow the pears to cool down to room temperature, then store in a covered container in the refrigerator for 2 weeks before serving. This maceration is a very important step in allowing the flavors to penetrate the pears.

**Ingredient Tip** Chef William says, "This recipe works well with other ingredients, such as apples, ginger, and even red radishes. I also enjoy pickling watermelon in the summer; try it, you will enjoy it." If you want to use this recipe to pickle apples or watermelon (including the rind), Chef says to substitute Champagne and Champagne vinegar for the pear cider and pear cider vinegar, and for the spice, substitute black peppercorns for the cloves.