



Mario Batali's Northern Michigan Food Favorites

Mario Batali has offered up his favorite restaurant dishes from around Northern Michigan for *Traverse Magazine's* annual March foodie issue. What does the most celebrated cheerleader of our region's culinary scene give shouts out to? Everything from Quail Egg with Spaetzle from the Cooks' House in Traverse City to a Chubby Mary (like a Bloody Mary but with a smoked fish!) from The Cove in Leland—and a whole bounty of memorable eats in between. Enjoy a Mario-inspired eating extravaganza with Mario's list and (bonus!) a few of his tried-and-true recipes.



PHOTOS BY TODD ZAWISTOWSKI



Mario's picks

Globe trotting in his signature orange Crocs, Italian food guru, celebrity chef and international entrepreneur Mario Batali makes his summer home right here in Leelanau County, where he is an ardent champion of the Leelanau Land Conservancy and our local food movement.

Quail Egg with Spaetzle

Quail Egg with Spaetzle

COOKS' HOUSE

115 WELLINGTON STREET | TRAVERSE CITY | 231.946.8700

A sunny-side-up quail egg, spaetzle, pollen and tender nasturtium leaves showcase the artfully simple flavor harmony Cooks' House hangs its hat on.

Charcuterie Plate

THE RIVERSIDE INN

302 EAST RIVER STREET | LELAND | 231.256.9971

Pistachio-studded mortadella, salty, thin-shaved duck prosciutto, country terrine and spicy coppa populate this platter of The Riverside's cured meat mastery.

Lamb Burger

NINE BEAN ROWS

303 SAINT JOSEPH STREET | SUTTONS BAY | 231.271.1175

Hand-spanked ground lamb patties are put to the flame and landed on a 9 Bean Rows roll with garden greens, pickled onions and whipped feta.

Potato Pizza

HEARTH & VINE CAFÉ AT BLACK STAR FARMS

10844 EAST REVOLD ROAD | SUTTONS BAY | 231.944.1297

The wood oven at Black Star Farms' onsite eatery puts out this perfect pie of Leelanau raclette, fromage blanc and paper-thin potato slices garnished with arugula, garlic oil and caramelized baby leeks.

Bánh Mi

FRENCHIES FAMOUS

619 RANDOLPH STREET | TRAVERSE CITY | 231.944.1228

French Clements' best chicken breasts get a bath in sweet, spicy, salty Vietnamese marinade and land on a crunchy baguette with pickled vegetables and fresh coriander.

Messed Up Reuben

THE NORTH END EATERY

215 MILL STREET | NORTHPORT | 231.386.7536

Messed up in all the best ways, The North End's Reubenesque jaw-bender brings together smoked turkey and melted Swiss with crunchy coleslaw and proprietary sweet and spicy mustard on grilled rye.

Grilled Chicken Sandwich

RICK'S CAFÉ

111 RIVER STREET | LELAND | 231.256.9834

Who can resist a moist piece of grilled bird nesting in a housemade bun with melty pepper jack cheese, crisp accoutrements and a bonus eye-ful of the Leland River?

Carp River Sandwich

VILLAGE CHEESE SHANTY

199 RIVER STREET | LELAND | 231.256.9141

Molto Mario is one of many Village Cheese Shanty sycophants lining up for this tasty marriage of chicken breast, cucumber, Swiss and pesto mayo on fresh-baked bread.



Black Bean Burger

THE GARAGE

108 WAUKAZOO STREET | NORTHPORT | 231.386.5511

Everybody has to go veg once in a while, and The Garage's black bean burger with fresh lettuce, tomato and cilantro mayo will make you happily forget the meat.

Pulled Pork Sliders

THE GARAGE

108 WAUKAZOO STREET | NORTHPORT | 231.386.5511

House-smoked pork butt, sauce and crunchy slaw piled on mini-buns and washed down with cold beer. As if eating in a garage weren't cool enough already.

Chubby Mary

THE COVE (RICK'S CAFÉ)

111 EAST RIVER STREET | LELAND | 231.256.9834

It's an omega-3 laden smoked chub vertically oriented in spicy housemade bloody mary mix with appropriately healthy vegetable garnishes. Every day should begin this way.

Lake Effect

VILLAGE CHEESE SHANTY

199 RIVER STREET | LELAND | 231.256.9141

Sliced chicken breast, fresh goat cheese, lettuce, tomato and pesto mayonnaise. Mario likes it on the Cheese Shanty's salty and proprietary pretzel bread.

Pastromelet

FRENCHIES FAMOUS

619 RANDOLPH STREET | TRAVERSE CITY | 231.944.1228

Two of the world's great proteins, pastrami and eggs, harmonize in an airy French omelet infused with New York attitude.

Glazed Cake Doughnut

BARB'S BAKERY

112 NORTH MILL STREET | NORTHPORT | 231.386.5851

Basic human happiness can always be found in a good doughnut, and Barb's is as good as anybody's. Moist, cakey batter with a crisp exterior and sweet sugar glaze.

Enchiladas

HANSEN FOODS

91 WEST FOURTH STREET | SUTTONS BAY | 231.271.4280

Flash the secret handshake at Hansen's back deli counter and you might score a few of Miguel's famous lunch enchiladas. Braised chicken or pork. Sassy enchilada sauce. Muy bueno.

Smackintosh Cider

TANDEM CIDERS

2055 NORTH SETTERBO ROAD | SUTTONS BAY | 231.271.0050

Tandem's hard apple alchemy commingles McIntosh, Rhode Island Greening and Northern Spy apples into a sweet, tart equilibrium. Pair with pickled eggs.

Kurobota Pork Belly Appetizer

RIVERSIDE INN

302 RIVER STREET | LELAND | 231.256.9971

Highly prized acorn-fed Kurobota hog belly is braised tender, seared crispy and served with pear jam, apple cider gastrique and sourdough croutons; a sweet and salty delight.



Chubby Mary

Mario's recipes

Vegetable Salad – Capri Style



» INGREDIENTS

- ¼ cup red wine vinegar
- 3 garlic cloves, minced
- 1 teaspoon dried oregano, crumbled
- 1 teaspoon ground cumin
- 1 teaspoon Colman's dry mustard
- 1 teaspoon hot red pepper flakes
- ½ cup extra-virgin olive oil
- Grated zest and juice of 1 orange
- 2 small Asian or Italian eggplants
- 2 red bell peppers
- 2 yellow bell peppers
- 12 baby zucchini with flowers or 4 small zucchini
- 2 medium red onions
- 6 scallions
- Kosher salt
- 12 fresh basil leaves, cut into chiffonade (thin slivers)

» PREPARATION

Preheat a gas grill or prepare a fire in a charcoal grill. In a small bowl, whisk together the vinegar, garlic, oregano, cumin, mustard, red pepper flakes, olive oil, and orange juice (reserve the zest for garnish). Set aside.

Cut the eggplant into ½-inch-thick slices. Cut the peppers into quarters and remove the cores and seeds. If using baby zucchini, cut them lengthwise in half. If using small zucchini, cut lengthwise into ¼-inch-thick slices (discard the first and last slice from each). Cut the onions into 6 or 8 wedges each. Trim the scallions.

Place the vegetables on two large baking sheets. Brush lightly with some of the red wine vinegar marinade and season lightly with salt. Place on the grill over medium-high to high heat (you will probably have to cook the vegetables in batches) and cook, turning once or twice, until tender and slightly charred on both sides: the eggplant will take about 8 to 10 minutes, the peppers 10 to 12 minutes, the zucchini 6 to 8 minutes, and the onions and scallions 4 to 6 minutes. Remove each vegetable from the grill as it is done and return to the baking sheets. Cut the peppers crosswise in half. Arrange the vegetables decoratively on a large serving platter and drizzle with the remaining marinade. Sprinkle with the orange zest and basil. Serve warm or at room temperature.

Batali Family Blackberry Pie



» INGREDIENTS

For the Crust

- 2 ½ cups all-purpose flour
- 3 tablespoons sugar
- ¼ teaspoon salt
- 1 cup vegetable shortening, chilled
- About 5 tablespoons ice water

For the Filling

- 4 cups fresh blackberries
- ½ cup sugar
- 3 tablespoons all-purpose flour
- 1 tablespoon fresh lemon juice
- 1 tablespoon unsalted butter

» PREPARATION

For the crust, whisk the flour, sugar, and salt together in a medium bowl. With a pastry blender or two knives, cut in the shortening until the mixture resembles coarse crumbs. Drizzle 3 tablespoons of the ice water over the flour mixture, tossing with a fork to moisten it evenly, then add more water about 1 teaspoon at a time until the dough comes together. Gather the dough into a ball, wrap in plastic wrap, and chill for at least 30 minutes.

Cut the dough in half. On a lightly floured surface, roll out one half (keep the remaining dough chilled) to a 12 ½-inch round, and fit it into

a 9-inch pie plate. Put the blackberries in a bowl and toss gently with the sugar and flour. Drizzle with the lemon juice and toss gently again. Transfer the berries to the pie shell and dot with the butter. Roll out the second piece of dough to an 11-inch round. Cover the filling with the dough, trim the excess, and crimp the edges with a fork to seal. Cut a few steam vents in the center of the crust. Bake in a 350° oven for 1 hour, or until the crust is golden brown and the juices are bubbling. Let cool on a rack for at least 15 minutes, and devour.



Pizza Margherita D.O.P.

» INGREDIENTS, yield: 8, 9" pizzas

For Pizza

- ¾ cup Pomi strained tomatoes
- 1 tablespoon extra virgin olive oil
- 1 small ball (3 ounces) fresh mozzarella, preferably mozzarella di bufala, cut into 6 slices
- 6 large fresh basil leaves

For Dough

- 1¼ cups warm water (95°)
- 1¼ ounce package active dry yeast
- 1½ teaspoons sugar
- 3½ cups of "00" flour
- Scant 2 tablespoons salt
- ¾ cup extra virgin olive oil
- Semolina for dusting

» PREPARATION

For Pizza

Spread tomato sauce evenly over the par-baked pizza crust (see below for dough recipe), leaving a ½-inch border. Drizzle the olive oil over the sauce, and arrange the mozzarella slices on top. Broil as directed, then cut into 6 slices, put a basil leaf on each slice and serve.

For Dough

Whisk the warm water, yeast, and sugar together in a bowl. Let stand in a warm place for 10 minutes, or until the yeast is foamy. Combine the flour and salt in the bowl of stand mixer fitted with the dough hook and mix well. With the mixer on low, add the yeast mixture and oil, mixing well. Continue to mix, gradually increasing the mixer speed to medium-high, until the dough is smooth and elastic. Transfer the dough to a lightly floured surface and give it a few turns by hand to finish kneading it; it will still be slightly sticky.

Alternatively, combine the flour and salt in a large bowl and whisk together. Make a well in the center of the dry ingredients and add the

yeast mixture and oil. Using a wooden spoon, stir the wet ingredients into the dry ingredients until the mixture is too stiff to stir, then mix with your hands in the bowl until the dough comes together and pulls away from the sides of the bowl. Turn the dough out onto the lightly floured work surface and knead, adding only as much flour as necessary to prevent sticking, until smooth and elastic, and only slightly sticky. Transfer the dough to a large oiled bowl, turning to coat, cover with a kitchen towel or plastic wrap, and let rise in a warm place for 1 to 1½ hours, until doubled in size.

To shape the dough: Punch down the dough and turn it out onto a well-floured work surface. Divide it into 8 pieces (about 4 ounces each) and shape each one into a ball. Cover with a tea towel and let stand for 15 minutes before stretching the dough. Or, for easier handling, transfer the balls to a floured baking sheet and refrigerate until cold.

To Stretch and Parbake the Dough: Dust a large work surface with a mixture of flour and semolina. If the dough has been refrigerated, transfer one ball to work surface and let stand just until still cool but not cold (about 60° if tested with an instant-read thermometer)

Meanwhile, preheat the griddle pan over medium heat until very hot, about 5 minutes.

Using your hands, begin to press and stretch the dough into a 9-10-inch round, adding only enough additional flour and semolina to the work surface to keep the dough from sticking; using one hand as a guide, slope a slightly thicker rim all around the circle of dough. Work quickly, and be careful not to overwork the dough; if it resists or shrinks back as you shape it let it rest briefly before proceeding. Carefully place the dough round on the pre-heated griddle pan and cook until barely tan on the first side and browned in a few spots, 2 to 3 minutes. As the crust cooks,

if you see any parts that remain undercooked, especially any thicker parts, simply press them against the pan so they cook a bit more; once the dough has set you can move the crust around as necessary for more even cooking. Flip the crust over and cook until the second side is completely dry, about 1 minute longer.

Transfer the crust to a wire rack or baking sheet, brushing off any excess flour, and allow to cool. Repeat with the remaining dough. (The par-baked crusts can be refrigerated overnight or frozen, well wrapped, for up to two weeks). We recommend making only one pizza at a time and serving each one as soon as it's done. If you need to make a lot for a large party, cook several of them once (slightly undercook them) and then reheat them in a warm oven before serving.

To top each pizza and broil it: Place the parbaked pizza crust on a pizza peel or baking sheet. Spread tomato sauce evenly over the crust, leaving ½-inch border all around, and top with any remaining ingredients as specified in the individual recipe. (Do not add the sauce or any other ingredients on the crust until ready to broil, or the crust may become soggy.)

Slide the pizza under the broiler, about 4 inches from the heat source, and broil for 7 or 8 minutes (or as otherwise noted in the individual recipe), until the topping ingredients are heated and/or cooked through and crust is charred and blistered in spots. Watch closely so that the ingredients don't burn, and move the pizza around or lower the broiler rack if necessary. (Sometimes during this stage, depending on the topping, the bottom may start to become soggy; if that happens, you can simply slip the pizza back onto the griddle momentarily to re crisp the crust.) And, if you prefer more color—as we do!—move the pizza closer to the heat source at the very end.

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