

FOOD & WINE

JUNE 2017

TOP 10 RESTAURANTS OF THE YEAR

FOOD & WINE

#HOWISUMMER

GET YOUR
GRILL ON
**BURGERS
RIBS
STEAKS
& EVEN
PIZZA**

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BRILLIANT
WAYS TO
SOAK UP
SUMMER



Whip up this airy Pavlova, the warm-weather dessert of your dreams, p. 66.

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THE ULTIMATE EATER'S GUIDE TO HAVANA

JUNE'S ALL DAY AUSTIN

THE SOMM'S RECKONING

➔ **Turns out, everything you** thought you knew about pairing wine with matzo ball soup was wrong. You might have thought it was Manischewitz all the way but—surprise!—it's actually a South African A. A. Badenhorst Secateurs, a juicy rosé torpedo with a briny twang that does a sexy two-step with chicken broth. Epiphanies like this are exactly why everyone we know in Austin insisted we come to June's All Day. It's a completely new take on the wine bar—a finer diner where you can indeed drink all day, and where, for once, the food supports the wine and not the other way around. There are scones at the bar in the morning and flawless french fries whenever you might want them, and wine specials scrawled on a bistro mirror, smartly chosen but never intimidating. "I don't want to alienate the person

who just had a great time shopping for cowboy boots and doesn't have an iota of interest in grape must," says partner June Rodil (who is also wine and beverage director of Austin's McGuire Moorman Hospitality). She may have her hand in a few wine lists around town, but with its populist eats, easy-to-love wines and come-as-you-are energy, June's is truly her baby. Stick around long enough and you may find yourself, as we did, with the perfect fried chicken sandwich in one hand and a glass of luscious orange wine made by Cistercian nuns in the other, while Merle Haggard warbles from the jukebox. You might not want to leave, and at June's All Day, there's no reason you should.

1722 S. Congress Ave.; 512-416-1722; junesallday.com



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REASONS TO FALL IN LOVE WITH JUNE'S

1

A vintage Wurlitzer jukebox is stocked with Dolly Parton, Jerry Lee Lewis, Prince and Bowie. "Someone always chooses 'Jolene,' and it makes me pretty happy," says Rodil.

2

You'll want to take home all of June's funky ephemera—bright-yellow pens with green ink, freshly sharpened pencils, color-blocked matchbooks and coasters.

3

Rodil and one of her sommeliers, Emily Blackman, hand-draw a cheeky 'zine that functions as the reserve list. A recent feature: a primer on wine bottles shaped like baseball bats.

Fried Chicken Sandwiches with Hot Sauce Aioli

Total 1 hr 30 min plus 6 hr marinating; Serves 4

This meal-in-a-bun hits all the pleasure buttons: It's crisp, spicy, rich, tart, sweet and juicy.

MARINADE

- 1 cup buttermilk
- 1 Tbsp. fresh lime juice
- 2 thyme sprigs
- 1 garlic clove, minced
- 1 bay leaf
- 1/2 tsp. sugar
- Cayenne, kosher salt and pepper
- Two 4- to 5-oz. chicken cutlets, cut in half and lightly pounded

SLAW

- 2 Tbsp. buttermilk
- 2 Tbsp. mayonnaise

- 1 Tbsp. minced parsley
- 1 tsp. ranch dressing powder, such as Hidden Valley Ranch
- 1/2 tsp. fresh lime juice
- 4 cups shredded cabbage
- 1 medium kohlrabi, peeled and julienned
- 1 Granny Smith apple, peeled and julienned
- Kosher salt and pepper

AIOLI

- 1/4 cup mayonnaise
- 1 Tbsp. hot sauce, preferably Cholula, plus more for drizzling
- 1/4 tsp. grated lime zest plus 2 tsp. fresh lime juice
- 1/2 garlic clove, finely grated
- Kosher salt and pepper

SANDWICHES

- 2 cups all-purpose flour
- 2 tsp. kosher salt

Canola oil, for frying

4 sesame seed burger buns, split and toasted

Pickled jalapeños, for serving

- 1. Marinate the chicken** In a large bowl, mix the buttermilk with the lime juice, thyme, garlic, bay leaf and sugar. Season with cayenne, salt and pepper. Stir in the chicken, cover and refrigerate for 6 hours.
- 2. Meanwhile, make the slaw** In a large bowl, whisk the buttermilk with the mayonnaise, parsley, ranch powder and lime juice. Toss in the cabbage, kohlrabi and apple. Season with salt and pepper. Refrigerate.
- 3. Make the aioli** In a small bowl, whisk the mayonnaise with the 1 tablespoon of hot sauce, the lime zest and juice and the garlic. Season with salt and pepper. Refrigerate for 15 minutes.

4. Make the sandwiches

Using tongs, transfer the chicken to a baking sheet. In a shallow bowl, whisk the flour with the salt. Dredge the chicken in the flour. Dip the coated chicken back in the marinade, dredge again in the flour, then return to the sheet.

5. In a large saucepan, heat 1 inch of oil to 350°. Fry the chicken, turning occasionally, until golden, about 6 minutes. Using tongs, transfer the fried chicken to paper towels.

6. Lightly drizzle some aioli on the bun bottoms. Top with the chicken cutlets, slaw and pickled jalapeños. Drizzle with more aioli and hot sauce, close the sandwiches and serve. —Larry McGuire and Tom Moorman

WINE Fruity Chilean rosé: 2016 Montes Cherub Rosé of Syrah.



4 Line drawings of Daisy, Rodil's beloved miniature schnauzer, show up everywhere, from check presenters to espresso cups.

5 In the morning, the bar top becomes a bakeshop, offering treats like sour cherry scones, onion and poppy seed bialys, and a knockout "lamb-in-a-blanket."

6 A large bistro mirror dominates the north wall. It's scrawled with monthly wine specials and glasses organized around themes like "big reds," "baby bottles" and "bubbles."

7 Day drinking is a matter of course. "I want people to have wine with lunch on a Monday because it is totally acceptable and wonderful and makes for a better Monday," says Rodil.

8 The Sunday pub nights at June's have a cult following thanks to \$4 pints, Indian food specials, British Invasion tunes and American football.

9 Does it seem like all the best-dressed people work at June's? The crazy-chic staff uniforms are from Stockholm-born cool-kid outfitter Acne Studio