

GQ's Plan for Hella Good Hibernation...

David Chang's Kitchen >All Rise! And Hail the Age of Perfect Bread

There's never been a better time to carbo-load, Chef Chang says, because bread has never been more delicious, more creative, and more worth your hard-earned dough



• Way back in the primordial days of **Momofuku Ssäm Bar**, I bought a stash of high-end butters—goat butter milked by flaxen virgins, cultured butter from Vermont as delicious as foie gras, all the awesome butter I could buy. The next day I realized there was no way I could cook with it. It was too expensive!

So we bought the best baguette we could find and put “bread and butter” on the menu for \$9. It wasn't the end of shitty bread and foil-wrapped pats of Land O'Lakes, but I think we helped draw a line in the sand. And I was surprised at how many diners understood that

great bread was worth the price.

A decade later, we're deep into the Bread Worth Your Money movement. No meal at **Mission Chinese** in Manhattan is complete without their hot discs of bread with cultured kefir butter; the sourdough at **Semilla** in Brooklyn is arguably the most delicious course in a strong tasting menu.

Bakeries, too, have never been better. The greatest of them all is **Tartine Bakery** in San Francisco, where Chad Robertson has taught legions, many of whom have left to open their own places, spreading the gospel of great bread everywhere.

If I were getting into cooking right now, I'd become a baker. Not just because it's creatively fulfilling, although that's definitely part of it. More because people finally get that great bread should be on the menu—not something you absently nibble as you peruse it.

DRINK

This Winter, Your Drink Is So Not Chill

→ For roughly ever, cocktails—particularly in Bond films and vodka ads—have been categorized as either shaken (with ice) or stirred (with ice). There were gimmicky hot drinks, but really, it's been about the chill. Lately, though, bartenders at drink havens like **Midnight Rambler** in Dallas and **Holiday Cocktail Lounge** in N.Y.C. are ditching the ice to make what they call room-temperature cocktails. Trust us—they're better than the name implies.

In the absence of taste-bud-numbing, flavor-diluting cubes, you catch every boozy nuance. Our favorite, the **Fireside Chat** at New York's **Porchlight**, is a holy amalgam of gin-like Bols Genever and nutty liqueurs. And like all these “neat” cocktails, it's as easy to make as it is to down.—MARK BYRNE

TOO HOT!

JUST RIGHT!

TOO COLD!



Fireside Chat

Porchlight, N.Y.C.

- ¾ oz. Bols Genever
- ½ oz. Becherovka
- ¼ oz. Amaretto
- 1 tsp. Nux Alpina (or any walnut liqueur)
- ½ oz. water
- Orange peel

Directions

- 1> Pour the liquids into a brandy snifter and stir.
- 2> “Express” the orange peel over the drink—basically twist so a little of the aromatic oil gets in the glass (but not in your eye)—then discard.
- 3> Drink, in multiples.

WHAT SHE SAID

Master the Art of Netflixing Around

→ It's so cute when teens come up with language for something the rest of us have been doing for years, like self-portraiture or standing sixty-nine. Such is the case with “Netflix and chill,” the hookup term du sort-of-jour. Netflix and chill is what it sounds like: the time-honored

tradition of inviting a date to watch a movie at your place so you can be in some kind of recumbent position together. Simple, sure, but it requires some finesse. Know this: The key to Netflix and chill is the chill.

Don't choose to watch anything either too unsexy or too sexy, because nobody needs the

pressure that comes from the advanced sexual antics of *The Americans* or sci-fi shows with blow-job-bots. Let some tension build before making your move, even if there's serious hand-creeping going on under the vintage handwoven Navajo throw blanket you're sharing. Finally, wait until you're certain nothing mood-killing will happen on-screen in the near future. Let's be generous and say, oh, the next 20 minutes or so.—JULIEANNE SMOLINSKI

