

# LEISURE

## Food & Drink

### A quick, modern version of fish en papillote

Cooking en papillote may seem like an outdated technique, said Keith Dresser in *Cook's Illustrated*. Yet food "baked in a tightly sealed, artfully folded parchment package" has outlasted countless fads. Allowing cod essentially to cook in its own juices is "an easy, mess-free way to enhance delicate flavors." It also leaves no fishy odors. Using aluminum foil may not be as glamorous as parchment, but it is a serviceable way to create an airtight seal. Also, foil does not require you to have the patience and skill of an origami master. This recipe will also work for haddock, red snapper, halibut, or sea bass, as long as the fillets are 1- to 1¼-inches thick.

#### Recipe of the week

##### Cod Baked in Foil With Leeks and Carrots

4 tbsp unsalted butter, softened  
1¼ tsp finely grated zest from 1 lemon;  
lemon cut into wedges  
2 medium garlic cloves, minced or pressed  
through garlic press  
1 tsp minced fresh thyme leaves  
Table salt and ground black pepper



Foiled again: Cod, cooked in its own juices

2 tbsp minced fresh parsley leaves  
2 medium carrots, peeled and cut into  
matchsticks  
2 medium leeks, white and light green  
parts halved lengthwise, washed, and  
cut into matchsticks  
4 tbsp vermouth or dry white wine  
4 skinless cod fillets, 1- to 1¼-inches thick  
(about 6 oz each)

Combine butter, ¼ tsp zest, 1 tsp garlic,  
thyme, ¼ tsp salt, and ½ tsp pepper in  
small bowl. Combine parsley, remaining  
teaspoon zest, remaining teaspoon garlic  
in another small bowl; set aside. Place  
carrots and leeks in medium bowl, season

with salt and pepper, and  
toss together.

Adjust oven rack to  
lower-middle posi-  
tion and heat oven to  
450 degrees. Cut eight  
12-inch sheets of foil;  
arrange four flat on  
counter. Divide carrot  
and leek mixture among  
foil sheets, mounding in  
center of each. Pour 1  
tbsp vermouth over each  
mound of vegetables.  
Pat fish dry with paper  
towels; season with salt  
and pepper and place

one fillet on top of each vegetable mound.  
Spread quarter of butter mixture on top of  
each fillet. Place second square of foil on  
top of fish; crimp edges together in ½-inch  
fold, then fold over three more times to  
create a packet about 7 inches square.  
Place packets on rimmed baking sheet  
(overlapping slightly if necessary).

Bake packets 15 minutes. Carefully open  
foil, allowing steam to escape away from  
you. Using thin metal spatula, gently slide  
fish and vegetables onto plate with any  
accumulated juices; sprinkle with parsley  
mixture. Serve immediately, passing lemon  
wedges separately. Serves 4.

#### Dubonnet: Forgotten, but not gone

Dubonnet is reportedly "a preferred tippie of Queen Elizabeth II," said Jason Wilson in *The Washington Post*. The apéritif was invented in 1846 by Parisian chemist Joseph Dubonnet to mask the bitter taste of quinine, which at that time "was the only weapon against the deadly mosquito-borne parasite that caused malaria."

Dubonnet's wine-based secret formula had "a distinct port-like flavor" that was "spiced with cinnamon, coffee beans, citrus peel, and herbs."

By the early 20th century, a drink known as the Dubonnet Cocktail had become wildly popular. This recipe for the



Appetizer Cocktail, a variation of the Dubonnet Cocktail, is taken from Crosby Gaige's 1941 *Cocktail Guide and Ladies' Companion*. Use only Dubonnet Rouge. "The white is to be avoided at all costs."

Ice  
1½ oz gin  
1½ oz chilled  
Dubonnet Rouge  
½ oz freshly squeezed  
orange juice  
2 to 3 dashes Angostura  
bitters

Fill mixing glass two-thirds full with ice. Add gin, Dubonnet Rouge, orange juice, bitters to taste; stir vigorously for 30 seconds. Before pouring, place cocktail strainer over mixing glass and place fine-mesh strainer over cocktail (martini) glass to strain both ice and orange pulp.

### San Francisco's wine-country outpost

You'll hardly mind the limited menu at Press Club, said Gregory Dicum in *The New York Times*. Plates of meat and cheese, "rock-salt-roasted black tiger shrimp cocktail," and even Peking Duck



Press Club: Stop in for a sip.

strudel all make great nibbles. But these dishes "do little to soak up the wine," which is the real attraction. This "stylish space" just off San Francisco's Market Street was formed to show off the wares of eight of "the most refined" California winemakers: Sonoma's Fritz, Hanna,

Landmark, and Saintsbury wineries; Napa's Pahlmeyer, Miner Family, and Chateau Montelena; and Mount Eden Vineyards from the Santa Cruz Mountains. On a recent visit, a six-wine flight

of Fritz wines included several you can sample only here, "from its thirst-quenchingly drinkable 2007 Estate Sauvignon Blanc and its complex and slightly sweet 2007 rosé to its light and delicious 2006 Reserve Pinot Noir."

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