

Beach

MODERN LUXURY

*"I grew up on
Long Island,
and there's no
place like it."*
-BILLY JOEL

BILLY JOEL

HOME IN SAG HARBOR
INTERVIEWED BY
GOV. ANDREW CUOMO

THE MUSIC ISSUE

SONGS & STORIES FROM ZIGGY MARLEY, NILE RODGERS,
MELISSA ETHERIDGE, BOB MOSES & KIEFER SUTHERLAND
PLUS: SARAH JESSICA PARKER, CHELSEA HANDLER, JIMMY FALLON

Smoke & Fire

There's an undeniable magic that comes with being outdoors on a warm night, surrounded by good friends and good food. In her new book, *Smoke & Fire* (\$50, Assouline), best-selling author and journalist **Holly Peterson** takes that familiar idea and builds on it, crossing the country to experience the best in outdoor cooking and entertaining. Here, she spills the smoked and simmered beans to journalist **Perri Peltz**, and on the following pages, shares two delicious summer recipes.

Even though it can be fun, writing any book takes considerable time and great effort. How was this book born?

Fire mesmerizes us and draws us in. Cooking with it captivates me, so I entertain outdoors all the time. Nothing fulfills me more than being with close friends and family of different generations and watching them mix. Writers write what they know, and I felt a great deal of passion and confidence in delivering a book filled with recipes from great chefs I'm lucky to call friends and my own entertaining tips along the way—from a lobster bake on the Atlantic to a crab boil on the docks of the Pridwin Hotel in Shelter Island to a New England tailgate in the fall.

You write in the introduction that you hope all readers are inspired and get in on the outdoor cooking fun. Best advice?

I hope the recipes are unpretentious, easy, affordable and fun. Anyone can dust an ear of corn with Parmesan or pour berry compote over a s'more. This book is all about giving outdoor-fired food a special touch that pops louder than the embers before you.

Outdoor dining is a less formal way to entertain. But do you think it's a more modern way to entertain, even though it has been around, as you say, since the cave people?

Ironically, it is more modern. You



IN BLOOM Holly Peterson,
author of *Smoke & Fire*

“When European settlers first reached North America, lobsters stacked two feet high on the shores greeted them. Seen back then as the ‘cockroaches of the sea,’ they were relegated to prison gruel or fertilizer. As time went by, lobster was tinned as a cheap source of protein. By the mid-1800s, non-New Englanders had grown to like the hearty lobster meat they tasted in tin cans, and soon it became the delicacy that stands today as a centerpiece of an outdoor event.”

—Holly Peterson in *Smoke & Fire*

see more chic bohemia sought after in homes, more fringe on the runways, less pomp and big poofy hair and shoulders. The casual is what people are seeking, and outdoor entertaining allows people to wander around, talk to whom they want, and gobble gooey appetizers and colorful cocktails—meaning everyone is just happier in a relaxed setting.

What are the biggest challenges to cooking in the fresh air?

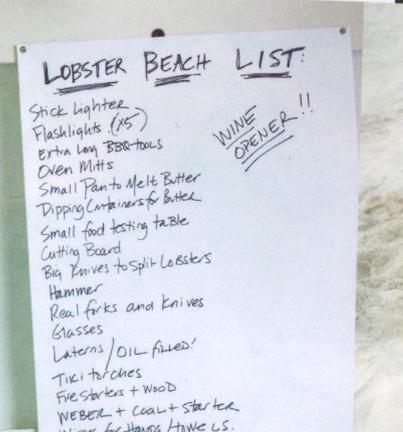
You need to prep more ahead of time, but during the actual cooking, it's easier. You just throw it all on the fire, grill, smoker, hot box—from marinated salmon to bubbly berry cobbles. I have a list in the book of what not to forget—the wine opener, a cutting board and good knife, hot pads to protect your hands.

Many of the chapters bring the reader back to the beach. The ocean is a special place for you. Tell us about your love of all things ocean.

The Hamptons' most alluring and organic element is the ocean: It's whence we all came, and it draws us back in. My absolute favorite Hamptons joy involves sunset dinner and drinks in the sand before the glorious Atlantic that goes from azure blue to orange to inky black in the moonlight. Although *Jaws* is somewhere in the back of my mind, I will dive in after dinner to end my day where life for all of us began.



OUTSIDE EDITION Clockwise from top left: Peterson (far right) fishing off the dock for crabs on Shelter Island, with help from Ali Wentworth and family; s'mores with fresh cherries; the tablescapes at Wentworth's crab bake featured a sea theme; Peterson working with lobsters in the fire pit; a guest at a summer solstice cocktail party; a place setting at a Guys' Night Out Surf and Turf event; a soothing sunset as guests arrive; Peterson's must-haves for a perfect lobster bake.





LOBSTER BAKE WITH LITTLENECK CLAMS AND MUSSELS

Serves 8 to 10

LOBSTER BAKE SETUP

10–15 medium-size river rocks

20 lbs firewood

20 lbs rockweed (seaweed)

Burlap

Painter's canvas (from hardware or art store)

INGREDIENTS

8 (1½ -lb) lobsters

1 bushel (10 lbs) littleneck clams

1 bushel (10 lbs) mussels

10 ears corn (in husk)

1 lb (4 sticks) unsalted butter, melted

INSTRUCTIONS

- Dig a hole in the sand 2 feet deep, 3 feet wide, and 4 feet long.
- Line hole with rocks, and build a wood fire on top. Let it burn for about 3 hours, until coals are hot with no flames.
- Cover the rocks and coals with half of the seaweed. Add a layer of wet burlap, preferably moistened in the sea.
- Place lobsters, clams, mussels, and corn on top of the burlap.
- Cover with another layer of wet burlap, the remaining seaweed, and a wet painter's canvas.
- Leave for 1 hour, drink a few beers, and your lobster bake is ready! Serve with melted butter.

“Pour a bottle of beer or a glass or two of white wine directly on the burlap bake and let the steam flavor the food.”



LEMONADE WITH CRUNCHY POMEGRANATE SEEDS

Serves 8

INGREDIENTS

- 1 cup simple syrup
- 1 cup freshly squeezed lemon juice
- Grated zest of 1 lemon
- Lemon slices, for garnish
- 8 strawberries, for garnish
- Pomegranate seeds, for garnish

INSTRUCTIONS

- Combine the simple syrup with 4 cups cold water, the lemon juice, and lemon zest.