

BON APPÉTIT

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THE 10TH
ANNUAL
BON APPÉTIT
AWARDS
P. 33



Cabernet-Braised Short Ribs with Gorgonzola Polenta p. 140

the 10th annual
BON APPÉTIT AWARDS

HAPPY BIRTHDAY TO US: The Bon Appétit Awards are ten years old this year, which means that over the past decade we have paid tribute to more than 100 extraordinary men and women—people like Julia Child, Jacques Pépin, and Mario Batali. All of them have made an indelible mark on the way we eat, drink, cook, read, and entertain. And this year's winners are equally distinguished, ranging from a young chef who is shaking up the restaurant world to husband-and-wife prosciutto producers from Iowa. We will raise a glass to all the winners—past and present—at our awards ceremony at New York's Del Posto restaurant on September 17. Join us on the following pages, as we celebrate their remarkable achievements. ▶

photography by HENRY LEUTWYLER



Winners take all: The Bon Appétit Award designed by Adam Tihany.



HERB & KATHY ECKHOUSE

food artisans

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TWENTY-ONE YEARS AGO in Parma, Italy, Iowa-born Herb Eckhouse first tasted the artisanal prosciutto that inspired him to start La Quercia, a company dedicated to producing American cured meats to rival the best of Europe. Today Herb, his wife, Kathy, and seven employees (none of them Italian) turn out luscious *guanciale*, piquant pancetta, and salty-sweet prosciutto Americano. Their products are served by perfectionist chefs like Mario Batali and Alice Waters and are available to home cooks at stores like Whole Foods. Not satisfied with matching the Europeans at their own game, the Eckhouses are going one step further: Next up is a line of pork products made from heritage-breed pigs fed on a diet of acorns, an ancient method that even the Italians no longer practice. Here's to a couple, and a company, that are bringing authenticity back into the kitchen. ▶ *page 52*