

Orlando
Weekend

Texas
Tequilerias

Midtown
Atlanta

Southern
Citrus

THE LOCAL

PALATTE

FOOD CULTURE OF THE SOUTH

NEW-SCHOOL COMFORT

FRIED CHICKEN
AND WAFFLES,
WINTER SALADS,
AND DIM SUM

LINTON HOPKINS
COOKS AT HOME

+
30
RECIPES



CHICKEN AND WAFFLES
AT SUCCOTASH IN
WASHINGTON, D.C.

DISPLAY UNTIL FEBRUARY 28, 2018

\$5.99US \$6.99CAN

THELOCALP

THE FRIDGE

AT BAYOU BAKERY, NEW ORLEANS NATIVE DAVID GUAS GIVES DC A TASTE OF HIS HOMETOWN. AND AT HOME, HIS FRIDGE BRINGS TOGETHER THE BEST OF THE CAPITAL AND CRESCENT CITIES.

His wife's father was a diplomat in Cairo, and this **rose petal jelly** is a taste of her childhood.

A **fig spread** infused with anise. "We've been noshing on that lately," Guas says. "It's great with triple crèmes."

Milk from Trickling Springs Dairy in Amish Country—the same used at Bayou Bakery. "It's what makes our lattes so incredible."

Guas says he keeps about twelve **hot sauces** on hand. (This one's his own batch.)

Chimichurri left over from a recent Big Green Egg demonstration. Guas served it over skirt steak.

Smoked salmon from recipe testing for his latest opening, Lil' B, and **bacon** from Edwards Virginia Smokehouse.



Pickled watermelon rinds and Ragin Cajun's **spicy bread and butter pickles**.

European-style butter. "It's the only kind I use."

Guas' mom keeps the recipe for this **poppy seed vinaigrette** a secret. "My wife has her make a batch of it before she leaves."

Juniper shrub from DC's Shrub District.

Carolina Gold mustard-based barbecue sauce. Guas uses it to marinate chicken and dredge catfish.

Clementines are always on hand. "Growing up in Louisiana, it was all about the satsuma. This is as close as we can get to that here."

Feta dip and **hummus** from local company Cava.

PHOTO BY SCOTT SUCHMAN

