



## The Nine Secret Weapons That Chefs Can't Live Without

Great chefs source hot sauce and mayo as carefully as they do pork chops and fresh herbs. So we asked nine of the best to show us their favorite under-the-radar, dish-elevating pantry staples

**1. Boat Street Pickles pickled figs or pickled raisins**  
 >Tom Colicchio  
 >Colicchio & Sons, N.Y.C.

"These work well on a cheese plate. But because they're not too sweet, they're also good with meat. Use to baste pan-roasted pork chops in a skillet, or add 'em to pan juices to make a sauce for steak, fish, poultry."

**2. Taggiasche olives**  
 >Alain Ducasse  
 >Adour, Washington, D.C.

"The Rolls-Royce of olives. Grown on the Italian Riviera, they're sweeter, more subtle, and more delicate than others but still add a powerful savoriness to fish and tapenades."

**3. Scallia anchovy paste**  
 >Justin Smillie  
 >Il Buco Alimentari e Vineria, N.Y.C.

"A nuttier alternative to sea salt that punches up pastas, sautéed greens, and marinades. Brush it on grilled flatbread or pizza at a summer barbecue, or whip it with olive oil for the best Caesar-salad dressing ever."

**4. Peppadew piquanté peppers**  
 >Eddie Huang  
 >Baohaus, N.Y.C.

"Swap in Peppadews for banana or red peppers—they're tangier and fruitier. Inside a grilled cheese is another great call."

**5. Muddy Pond sorghum syrup**  
 >Sean Brock  
 >Husk, Charleston, South Carolina

"It's like honey or molasses but more mellow and with a vegetal hit, and it tastes so good on biscuits or in vegetable vinaigrettes."

**6. Red Boat fish sauce**  
 >Paul Qui  
 >East Side King, Austin

"It's umami in a bottle—anchovies are fermented in barrels and sea salt, then pressed. Add it to brines to dial up the deliciousness of fried chicken and brisket."

**7. Shark brand sriracha**  
 >Todd Mitgang  
 >Crave Fishbar, N.Y.C.

"It's better than the 'rooster' sriracha everyone uses; it starts out sweet before seducing you with heat. Use it as your favorite hot sauce, which means pour it on everything."

**8. Fennel pollen**  
 >Casey Lane  
 >The Tasting Kitchen, L.A.

"This is the Italians' magic dust—potent and aromatic. Sprinkle it in olive oil for a bread dip that'll have your dinner guests feuding."

**9. Kewpie mayonnaise**  
 >Chris Santos  
 >Beauty & Essex, N.Y.C.

"Japan's Kewpie is made with egg yolks, so it's silky smooth like an aioli. And it's a damn tasty way to dress fresh veggies and tomatoes."  
 —JESSICA GLAVIN