

SAVEUR

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THE SAVEUR 100 TRAVEL EDITION

When we travel, we have one goal in mind: to seek out the most delicious and inspiring places and things to eat. Whether it's a fish soup from a home cook in Norway or one of South America's most vibrant open-air markets, we live to share our discoveries. This special issue chronicles the greatest gustatory hits of our journeys abroad, and close to home. Each one is worth going out of your way for.



Squid-Ink Pasta with Salt Cod Confit

SERVES 4-6

The squid-ink pasta in this striking dish from Manhattan's Il Buco Alimentari & Vineria (pictured on page 70) can be substituted by regular fresh spaghetti.

- 1 lb. salt cod
- 2¼ cups olive oil
- 1 cup fresh bread crumbs
- Kosher salt and freshly ground black pepper, to taste
- ½ lb. fresh black squid-ink linguini (see page 92)
- 1½ tsp. crushed red chile flakes
- 15 cloves garlic, finely chopped
- 1 small bulb fennel, trimmed and grated on the large holes of a box grater
- Zest and juice of 1 Meyer lemon

1 Place cod in a bowl; cover with water. Refrigerate 24 hours, changing water 3 times. Drain, pat dry, remove bones, and cut into 2" pieces. Transfer to a 4-qt. pan with oil. Bring oil to a simmer over medium-low heat. Cook until tender, 18-20 minutes. Transfer cod to a bowl; reserve ½ cup oil. Set aside.

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When a craving for pasta hits, no run-of-the-mill red sauce will do—we want bold, flavorful dishes that are both soothing and dynamic, rustic yet inventive. It's a tall order, one that is always filled at Il Buco Alimentari & Vineria (53 Great Jones Street; 212/837-2622; ilbucovineria.com) in downtown Manhattan. The year-old market and restaurant has quickly become one of the city's most desirable tables, thanks in large part to chef Justin Smillie's peerless pastas: swarthy squid-ink strands tossed with rich salt cod confit and crisp fennel (pictured above; see page 84 for a recipe); cool, creamy sea urchin paired with al dente spaghetti and hot pepperoncini (at right). Whether it's the rabbit lasagnette with homemade pasta kerchiefs or a textbook Roman *cacio e pepe*, these pastas comfort and thrill with every bite.