

# apartment number 9

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## THE LATEST BULLETIN'S

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June 4th, 2013

## Over the open flame

*Cooking with fire is all primal and manly and stuff. We learned it can be elegant too, with a little extra prep time and some crazy-good ingredients.*

Written by Jourdan Crouch Fairchild

Photographed by Paul Octavious

When we're tentside, we love a meal of toasted Hebrew hot dogs and [baked beans](#) as much as the next guy. But there's no rule that says dining in the great outdoors can't be a classy experience. There's a world of braised beef short ribs and grilled ramps out there people! Just ask Andy Schwegler and Julie Morelli, the husband-wife team behind Letterform, a [graphic design company](#), and Nourishing Notes, a printed goods line. "We do a lot of car camping, and we love food," Morelli says. "So we've figured out that with a little extra planning, you can cook a delicious meal over the fire." On a recent trip to Camp Wandawega, they treated us to a lavish dinner by smoking, braising, and grilling our food. As if that wasn't enough, Morelli wrote out the menu on pavement using plain ole' charcoal, which will just wash away the next time it rains. Scroll down to see the

## RELATED PRODUCTS



mouthwatering meal and get the recipes so you can recreate the whole thing with your friends this summer. You can thank us later.



photo by: Yewon Kim



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## BRAISED BEEF SHORT RIBS

8 LB. SHORT RIBS	28 oz. CAN O' TOMATOES	<u>GREMOLATA</u>
4 CARROTS	BOTTLE O' RED WINE	LEMON ZEST
2 ONION	2 CUPS CHICK. STOCK	PARSLEY
4 CELERY STALKS	THYME, ROSEMARY, OREGANO, BAY	GARLIC

SEASON BEEF AND BROWN IN CAST IRON DUTCH OVEN.  
SET BEEF ASIDE AND COOK CARROTS, ONION, CELERY.  
ADD IN TOMATOES, WINE, STOCK, AND HERBS. BRING  
TO A BOIL AND PUT IN SHORT RIBS. COVER AND SIMMER  
FOR THREE-ISH HOURS. TOP W/ GREMOLATA.







## P.L.T. SALAD

8 oz. PANCETTA	ESCAROLE	VINEGAR
6 TOMATOES	(one large bunch)	SALT + PEPPER

IF YOU HAVE A SMOKER, SMOKE THE TOMATOES FOR ABOUT A HALF HOUR. IN A CAST IRON SKILLET COOK PANCETTA - SET ASIDE. SLICE TOMATOES IN HALF, SEASON, AND GRILL. WHILE SKILLET IS STILL WARM, TOSS ESCAROLE IN PAN DRIPPINGS. ADD VINEGAR AND SEASON AS NEEDED. ADD PANCETTA BACK IN ALONG WITH TOMATOES.





# GRILLED POLENTA w/ RAMPS

2 c. POLENTA	BUTTER	2 BIG BUNCHES OF RAMPS
8 c. WATER	SALT+PEPPER	OIL, SALT+PEPPER

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BRING WATER TO A BOIL. WHISK IN POLENTA. SIMMER (STIRRING INFREQUENTLY) FOR ABOUT AN HOUR. ADD IN BUTTER AND SEASON. POUR INTO GREASED COOKIE SHEET - LET COOL UNTIL SOLIDIFIED. CUT INTO SQUARES - HEAT UP ON GRILL. TOSS RAMPS WITH OIL, SALT + PEPPER. GRILL FOR A FEW MINUTES.



*photo by: Michael O'Neal*







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