

Southern Living®

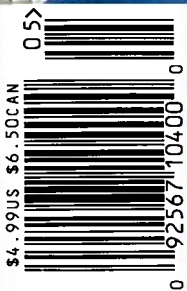
PORCHES & GARDENS

101 STYLISH IDEAS FOR OUTDOOR LIVING

**SOUTH'S
HOTTEST
FOOD
TOWNS**

43
RECIPES!
FIRST TASTE
OF SUMMER
PAGE 115

MAY 2013



PLUS EASY BEDROOM UPGRADES (PAGE 34)

Southern Traveler

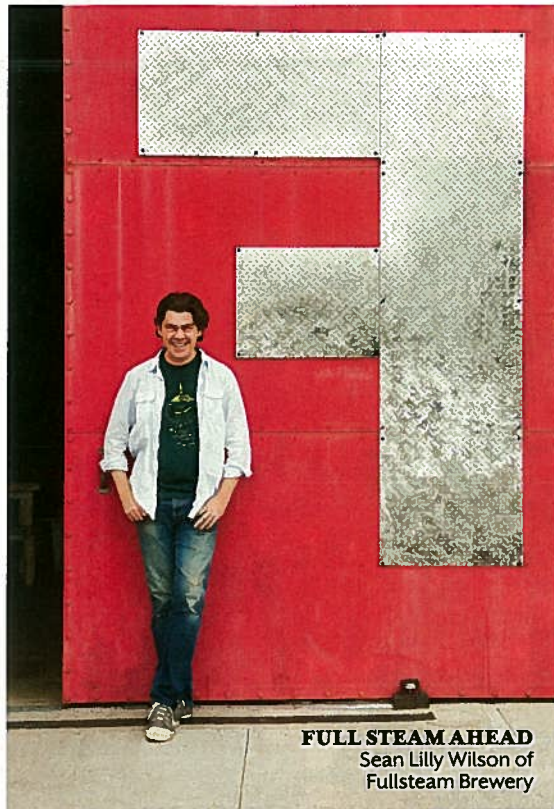
YOUR LOCAL'S GUIDE TO ALL POINTS SOUTH

Southern Living
THE SOUTH'S
**TASTIEST
TOWNS**
2013

Durham's
Brightleaf
Square

Meet our Region's New Culinary Capital

In our second-annual Tastiest Towns contest, we picked 10 cities that have us ready to pack our forks and go. You voted—and it was an all-out food fight. Turn the page for this year's winner



FULL STEAMAHEAD
Sean Lilly Wilson of
Fullsteam Brewery



PIE, OH MY
Wood-fired pizzas at
Gray Brooks' Pizzeria Toro



THE WINNER

Durham, NC

A scrappy scene of artisans devoted to coffee beans, brews, and the craft of humble foods

WITH A REVERENCE for life's everyday pleasures (we're talking coffee, beer, pizza, and pie here), a passionate mix of chefs, farmers, brewers, bakers, and baristas have quietly

transformed Durham into one of the hottest food destinations in the South. Part of what makes Bull City compelling is the confluence of old and new: Its foodie future is gradually

wiping out its tobacco past, yet remnants of the town's first industry provide a backdrop for its current scene. Both the **American Tobacco Historic District** (americantobaccohistoricdistrict.com) and **Brightleaf Square** (historicbrightleaf.com), two mixed-use developments brimming with restaurants, bars, and live music venues, are housed in former tobacco warehouses that date back

to the 1800s and 1900s.

The town's top taster-makers are also drawing national attention. Durham recently scored four James Beard Foundation Award semi-finalist nods, including one for Scott Howell at **Nana's** (nanasdurham.com)

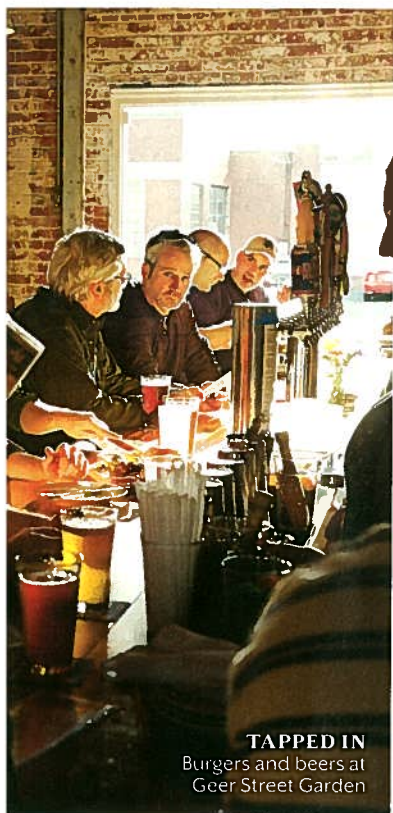
BEST BITES: You'll need two hands for the local, pasture-raised burgers (\$10) at **Geer Street Garden** (geerstreetgarden.com). Crust enthusiasts can't miss Gray Brooks' white pizza with Brussels sprouts, pancetta, and cippolini onions (\$14) at **Pizzeria Toro**

(pizzeriatoro.com), or the tart-sweet Lemon Shaker Pie (\$3.50/slice) at **Scratch Bakery** (piefantasy.com).

NIGHTCAP: Stop in for a pint of Fullsteam Southern Lager (\$4) and a lively scene at **Fullsteam Brewery and Tavern** (fullsteam.ag).



CLOCKWISE FROM TOP LEFT: JOEY AND JESSICA; STACEY VAN BERKEL (2)



TAPPED IN
Burgers and beers at
Geer Street Garden

for Best Chef Southeast.

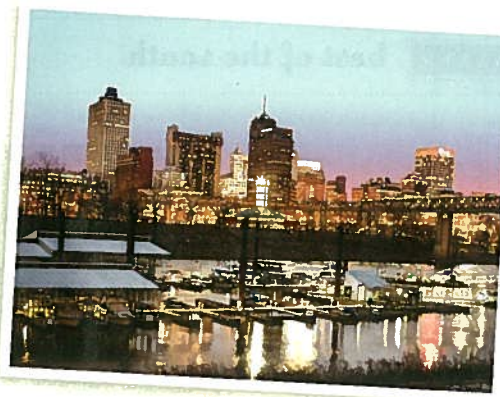
But it's not white tablecloth restaurants driving the scene here. Instead, it's artisans committed to crafting their own to-die-for takes on simple culinary delights. Take Phoebe Lawless, owner of celebrated **Scratch Bakery** (piefantasy.com), who left fine-dining kitchens to create swoon-worthy pies. Durham is also home to the South's best buzz, thanks to beverage makers **Counter Culture Coffee** (counterculturecoffee.com), the acclaimed roaster that schools baristas across the country, and **Fullsteam Brewery and Tavern** (fullsteam.ag), which uses locally sourced grains and native ingredients like sweet

potatoes, figs, persimmons, and chestnuts to produce brews with a distinctly Southern flavor.

Some inventive new sipping and snacking spots evolved from whimsical on-the-go prototypes. **Cocoa Cinnamon** (cocoacinnamon.com), a new coffee, chocolate, and tea lounge, began as a coffee bike, while **Monuts Donuts** (monutsdonuts.com), which serves beer, bubbles, and handmade donuts, started as a wildly popular cart.

Even the city's full-fledged restaurants have embraced the local trend of elevated casual fare. In his first solo venture, Matt Kelly of **Mateo Tapas** (mateotapas.com) deftly concocts Spanish tapas with a Southern influence (such as his take on *chicharrones*: chicken-fried chicken skin with piquillo chowchow). Last fall, Durham native Gray Brooks opened **Pizzeria Toro** (pizzeriatoro.com), where he composes wood-fired pies with house-made sausage, artisan cheese, and delicacies such as Hog Island Bay clams.

"There will always be this grit, honesty, and blue-collar history that makes Durham so authentic," says Sean Lilly Wilson, owner of **Fullsteam Brewery**. His family- and dog-friendly beer garden—which might include a mix of post-race runners, Duke scientists, and farmers—epitomizes best the eclectic, egalitarian, "it's good to be in Durham" food scene.



THE RUNNER-UP

Memphis, TN

A bountiful crossroads of 'cue, crops, and rising culinary stars

THERE'S NO DENYING barbecue is at the heart of the River City's food culture. Spots like **Cozy Corner Restaurant** (cozycornerbbq.com) and **Charles Vergos' Rendezvous** (hogsfly.com) are bucket-list destinations. But recently, a posse of talented young chefs has redefined the city's flavor by blending local produce and the Southern larder with culinary traditions from near and far. Chef Kelly English put the new food scene on the map in 2008 when he opened **Restaurant Iris** (restaurantiris.com), where he melds his Louisiana roots with Delta ingredients. "If Creoles had settled [here], this is how they would have cooked with the Memphis terroir," he says. At **Andrew Michael Italian Kitchen** (andrewmichaelitaliankitchen.com), Andy Ticer and Michael Hudman deliver their take on regional fare through the filter of their Italian *nonnas* (duck with farro and sorghum *sugo*). They continue the conversation at **Hog & Hominy** (hogandhominy.com), which they opened late last year, with items such as mortadella corn dogs. Stay tuned: The city's growing mobile food community (memphisfoodtruckers.org) ensures that the number of spirited riffs on tradition will keep on truckin'.

BEST BITES: Savor crispy veal sweetbreads (\$14) and dumplings with fennel and local mushrooms at **Restaurant Iris** (restaurantiris.com); roll up your sleeves for a tender, smoky slab of ribs (\$20.50) from **Cozy Corner Restaurant** (cozycornerbbq.com); moist red velvet Frankly Scarlett cupcakes (\$2) at **Muddy's Bake Shop** (muddysbakeshop.com).

NIGHTCAP: Sip a smoky, orange-kissed All the Single Ladies (Prichard's single malt, Solerno blood orange liqueur, and grapefruit juice; \$12) at **Hog & Hominy** (hogandhominy.com).



Eight More Tasty Towns

You've met our winners. Now get to know the cities that round out this year's top 10. Trust us: There were no losers in this contest.



Katie Button of Cúrate



Cochon in New Orleans



Yardbird in Miami

	Asheville NORTH CAROLINA	Atlanta GEORGIA	Austin TEXAS	Charleston SOUTH CAROLINA
VIBE	Intrepid casual fare from a tight-knit, indie-chef community	Tradition infused with global punch thanks to heritage-minded chefs	Where smoke and swagger meet urban ethnic style with a twang	Hyper-attention to local sourcing and indigenous heirloom ingredients
STAR TASTEMAKER	<p>Katie Button, who trained under Spain's top chefs, including elBulli restaurant's Ferran Adrià, before taking the helm at Cúrate (curatetapasbar.com). There, she serves signature tapas such as Pluma Ibérica (\$20): grilled acorn-fed pork with sprigs of smoking rosemary and thyme.</p> 	<p>Native son Linton Hopkins at Restaurant Eugene (restauranteugene.com) and Holeman & Finch Public House (holemanfinch.com), where he preserves and elevates the local larder, putting staples like sorghum back in the spotlight</p>	<p>Tyson Cole of Uchi and Uchiko (uchirestaurants.com), who shook the scene with his landlocked sushi mecca and has launched talent such as <i>Top Chef</i> contestant Paul Qui, whose first solo venture, qui (quiaustin.com), opens in Austin this month</p> 	<p>Sean Brock at Husk (huskrestaurant.com) and Mike Lata at The Ordinary (eattheordinary.com) and FIG (eatatfig.com), who bring a passionate dedication to terroir (from the field and the coastal waters) to the table</p>
BEST BITES	<p>Duck taco with mole (\$5.25) at White Duck Taco Shop (whiteducktacoshop.com); sea scallops with lemon-thyme quinoa (\$27) from The Admiral (theadmiralinc.com); Mole Negro Truffles (\$11.75/six) from French Broad Chocolates (frenchbroadchocolates.com)</p> 	<p>Steven Satterfield's black-eyed pea hummus and lavash (\$6) or his killer housemade pickles at Miller Union (millerunion.com); fried clam roll with kimchi vinegar and house pickles (\$9) at Ford Fry's The Optimist (theoptimistrestaurant.com); Asha Gomez's Kerala-Fried Chicken and Waffles (\$22) with spiced maple syrup at Cardamom Hill (cardamomhill.net)</p>	<p>Brisket (\$10/plate) with espresso BBQ sauce at Franklin Barbecue (franklinbarbecue.com); Hill Country Board (pain au levain, sausage, venison pâté infused with Real Ale Brewing Company's Sisyphus barley-wine ale, pickled vegetables, and house mustard; \$15) from Easy Tiger Bake Shop & Beer Garden (easytigeraustin.com); Laura Sawicki's Miso-White Chocolate Semifreddo (\$9) with crispy rice, coconut sticky rice, and mango sorbet at Sway (swayaustin.com)</p>	<p>Grouper Collars with Vinegar BBQ Sauce (\$9) at Butcher & Bee (butcherandbee.com); clams with pork belly (\$16) at Two Borough's Larder (twoboroughslarder.com); Jeremiah Bacon's Bone Marrow Bread Pudding (\$8) at The Macintosh (themacintoshcharleston.com)</p> 
NIGHTCAP	<p>Barrel-aged Negroni (\$12) at The Imperial Life (imperialbarasheville.com), the hip new cocktail lounge above Jacob and Alicia Sessoms' Table (tableasheville.com)</p>	<p>A boozy, house-bottled soda such as Blue-eyed Boy (Bombay Sapphire gin, mint, elderflower, and peach bitters; \$9) at Lure (lure-atlanta.com)</p>	<p>A Joe Buck (corn whiskey, Dijon syrup, lemon juice, and ginger beer; \$12) at Midnight Cowboy (midnightcowboymodeling.com)</p>	<p>Barrel-aged Manhattan (\$16) at the bar at Husk</p>

TOP, LEFT TO RIGHT: ART MERIPOL; CEDRIC ANGELES; ART MERIPOL; JARS: KELLY BLACKMON; BROCK: SQUIRE FOX; HUSK: COURTESY NEIGHBORHOOD DINING GROUP; BOX: RALPH LEE ANDERSON



MAIL-ORDER FLAVORS Try our favorite food products from each town. southernliving.com/tasty



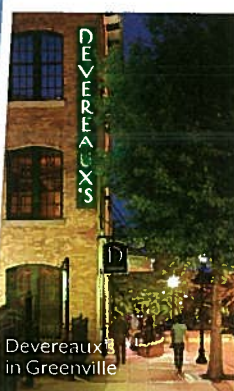
Austin's Paul Qui



Sway in Austin



Jackson Square in New Orleans



Devereaux in Greenville



Louisville's 610 Magnolia

Greenville SOUTH CAROLINA

Internationally inspired food with a locally owned, Main Street sensibility

Vicky Moore at Mediterranean-inspired *The Lazy Goat* (thelazygoat.com) and **Spencer Thomson** for market-driven New American fare (such as heirloom beets and tomatoes with goat cheese, frisée, pecans, and muscadine vinaigrette) at *Devereaux's* (devereauxsdining.com)

Foie gras (\$17) with apples, maple marshmallows, and speck from **The Owl** (theowulgul.com); Pork Belly Korean Tacos (\$9) with house-made kimchi and toasted sesame slaw at **Nose Dive** (thenosedive.com); Tile Fish (\$29) with shaved fennel, Anson Mills farro, and citrus nage at **American Grocery** (americangr.com)



A growler of River Falls Red (\$7.50), the flagship beer from **Thomas Creek Brewery** (thomascreekbeer.com), a local favorite since 1998

Louisville KENTUCKY

Refined fare without pretense, in a town where bourbon is king

Farm-to-table pioneer **Kathy Cary** of Lilly's (lillyslapeche.com), who set the locavore stage for the latest stars, and media darling **Edward Lee** of 610 Magnolia (610magnolia.com) and the new MilkWood (actorstheatre.org/milkwood), where he serves his own take on Southern dishes such as collards with kimchi

Ham tasting (\$18) at Michael Paley's pitch-perfect **Garage Bar** (garageonmarket.com); Pork Burger (\$12) with rémoulade, kimchi, and pork cracklins at **MilkWood** (actorstheatre.org/milkwood); Chicken & Pancakes (\$22) with maple-bourbon chicken glaze at refurbished stunner **St. Charles Exchange** (stcharlesexchange.com)

Far From Frisco cocktail (Old Overholt Rye, Bénédictine, five-spice syrup, and lemon juice; \$8) at **Meat** (meatinlouisville.com)

Miami FLORIDA

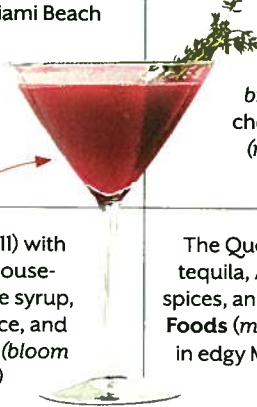
A culinary Mrs. Robinson (mature, refined, sexier than ever) with a Southern accent



Michael Schwartz at Michael's Genuine Food & Drink (michaelsgenuine.com), for his understanding that less is more

Deviled eggs (\$10) with fresh dill and smoked trout roe at **Yardbird Southern Table & Bar** (runchickenrun.com); Jose Mendin's Kimchee Fried Rice with pork belly and pineapple (\$16) at **Pubbelly Gastropub** (pubbelly.com); pork chop al pastor (\$36) with black bean sofrito and polenta at Andrew Carmellini's Miami Beach outpost of **The Dutch** (thedutchmiami.com)

Tequila Beets (\$11) with tequila, lime, house-made chamomile syrup, roasted beet juice, and bitters at **Bloom** (bloomwynwood.com)



New Orleans LOUISIANA

A masterful, provocative gumbo of oysters and innovators

Boudin ambassador **Donald Link** (with partners **Stephen Stryjewski** and **Ryan Prewitt**) of Herbsaint, Cochon, Cochon Butcher, and the new Pêche Seafood Grill (linkrestaurantgroup.com), for celebrating and elevating traditional Louisiana foods like gumbo, crawfish pie, red drum, and muffalettas

Grilled beef heart (\$10) with giardiniera, horseradish, and satsuma at **Coquette** (coquette-nola.com); John Besh's Oyster Spaghetti (\$20) with creamy oyster broth, garlic, and bottarga from **Borgne** (borgnerestaurant.com); Cohiba-Smoked Scallops (\$30) with caramelized cauliflower, chorizo dust, patatas bravas, and fennel choucroute at **Root** (rootnola.com)

The Que Guapo (\$11) with tequila, Aperol, grapefruit, spices, and cava at **Maurepas Foods** (maurepasfoods.com) in edgy Marigny/Bywater

VIBE

STAR TASTEMAKER

BEST BITES

NIGHTCAP

TOP, LEFT TO RIGHT: ART MERIPOL; JODY HORTON; SUPERSTOCK; LAUREY W. GLENN; ROBBIE CAPONETTO; SCHWARTZ COURTESY BEN FINK; COCKTAIL: ART MERIPOL; DISH: COURTESY AMERICAN GROCERY