

WHAT'S IN SEASON //



## Ahoy, Savoy!

A great sub for spinach or kale, savoy cabbage is an underrated winter vegetable.

**I**n my mother's kitchen, both variety and quality were, kindly put, meager. But when Grandma Goldie visited: Payday! Cinnamon-laced rice puddings, ethereal cheese blintzes, delicate potato vareniki, and my hands-down favorite: stuffed cabbage rolls. Oh, those pillows of ground beef and rice, that bath of sweet tomato sauce tinged with just enough vinegar to shoot each mouthful to a swoon. I'd be ravenous, her eyes would shine, her lips would say, "Bubala." Decades later, I've never had their equal.

Would I have loved them more had she used savoy cabbage instead of prosaic pale green heads? The more pliant savoy leaves are ideal for rolling, their flavor sweeter and milder. Would Grandma have scoffed at savoy's elitist ruffles and decorous pleats? She wouldn't have known that its tender leaves are great raw in salads, their succulence right for soups, their ridges made for absorbing the richness of cream, cheese, bacon fat, and olive oil. She wouldn't have cared that savoy cabbage hailed from the storybook Alpine region of Italy and France. Hers she knew from plebian Odessan soil, and they'd do just fine. And they did.

But now we do know, and Savoy makes regular appearances on menus both rustic and haute. At **Keenan House Kitchen and Tap Room** (199 Main St, Ossining 914-236-3393; [thekeenanhouse.com](http://thekeenanhouse.com)), Chef Joseph D'Agostino puts his copious beer resources to work with a creamy Stout-Brie-Gorgonzola sauce partnering cinnamon-perfumed savoy-apple ravioli. "Savoy cabbage has a sweetness that complements autumn fruit," he says, "and its texture holds up well in soups and braises." And so you'll find it in his hearty caldo verde, a stellar surrogate for spinach or kale. "Cabbage as a category is underrated," D'Agostino states. "And savoy is the best of them." Put stuffed cabbage on the menu, Chef, and then we'll really be in business.

### Savoy Cabbage Hash

Courtesy of Joseph D'Agostino, Keenan House Kitchen and Tap Room  
Serves 6

- 12 fingerling potatoes
- 1/3 cup extra-virgin olive oil
- 1 12-oz dried Spanish Chorizo sausage, diced small (about 1 1/2 cups)
- 1 large Spanish onion diced small
- 3 garlic cloves, minced
- 1 head savoy cabbage diced medium
- Salt and freshly ground black pepper, to taste

medium flame, heat oil. When shimmering, add chorizo and cook 4 minutes, until lightly golden brown. Add onion and garlic and stir with wooden spoon to combine. Cook 5 minutes, lower heat, and add potatoes and cabbage. Cook about 6 minutes, until cabbage is tender and translucent. Add salt and pepper to taste.

*NOTE: For breakfast/brunch, place 2 eggs cooked to your liking on top of hash. For dinner, add diced apple to pan along with cabbage; serve alongside pork chops or fish.*

// Diane Weintraub Pohl

In medium pot, boil potatoes 5 minutes, cool, and halve lengthwise.  
In large cast-iron skillet over

## COFFEE WITH THE CHEF //

### Chef Bobby Manzi

River City Grille  
6 S Broadway, Irvington  
(914-591-2033; [rivercitygrille.com](http://rivercitygrille.com))



**Dish I Do Best...**Sunday gravy. I grew up watching my father make it, so it comes naturally.

**Favorite Guilty Pleasure Food...**'Food' and 'guilt' do not belong in the same sentence.

**Favorite Kitchen Utensil...**Tongs. They are an extension of my hands.

**I Never Eat...**hard-boiled eggs. I can't take the smell.

**Last Book Read...***The Omnivore's Dilemma*.

**I Never Cook with...**peanut oil. We have so many customers with allergies that I choose not to have it at the restaurant.

**Favorite TV Show...***Top Chef*

**The Most I've Paid for a Meal...**was at Per Se. The check was \$1,400 for two couples. We got a tour of the kitchen, and there is a closed-circuit TV there where Chef Keller can watch in real time what is going on at The French Laundry in California. It was worth it!

**Favorite Late-Night Snack...**A trip to Chinatown for duck wonton soup.

**Culinary School Can't Teach You...**the desire to make people happy. It's either in you or it's not.

**My Favorite Cookbook...***The Flavor Bible*. I use it to stir creativity.

**Food Trend I Hate the Most...**I don't care for molecular gastronomy. I think it dehumanizes the art of cooking.

**My Favorite Movie Is...***Big Night*. It shows the ups and downs of the restaurant business, and how, in the end, it's your family that's the most important thing.

**Five Items in My Home Refrigerator...**Good cheese, some type of leafy green vegetable, fresh garlic, bacon, and, lately, almond milk.

**The Toughest or Craziest Part of My Job Is...**creating a consistent dining experience week in, week out.

**I Hate It When a Diner in My Restaurant...**behaves in a manner that disturbs other guests, such as speaking loudly at the table or on a cellphone at the table or, worse yet, has a loud argument with their companion.

**Favorite Form of Exercise...**Yoga, but I don't get there as often as I would like.

// John Bruno Turiano

## City Limits By the Numbers

One of the most popular restaurants in the County, **City Limits Diner** (200 Central Ave, White Plains 914-686-9000; [citylimitsdiner.com](http://citylimitsdiner.com)), shared some of its weekly stats.

### Sunday to Saturday

**7,000** eggs eaten

**2,800** tables served (or 6,600 covers)

**1,900** cups of coffee drunk

**450** lbs of beef (including burgers and steaks) cooked

