

COLLECTOR'S EDITION

65 YEARS · 65 RECIPES · 65 PHOTOS

JANUARY 2006

THE BEST RECIPE  
FROM EVERY YEAR

# Gourmet

THE MAGAZINE OF GOOD LIVING

1941 NASI GORENG 1942 PHILADELPHIA CLAM PIES 1943 DUCK À L'ORANGE 1944 CHICKEN À LA KING 1945 OYSTER PO' BOYS 1946 CHINESE

EGG ROLLS 1947 SAUTERNES AND SAGE JELLY 1948 CHICKEN CACCIATORE 1949 ESCARGOTS À LA BOURGUIGNONNE 1950 LOG CABIN PIE

1951 BRAISED PORK LOIN WITH PRUNES 1952 GERMAN APPLE PANCAKES 1953 CHICKEN HAWAII 1954 GALETTE DES ROIS 1955 STEAK AU

POIVRE 1956 BUTTERSCOTCH CHIFFON PIE 1957 POMMES DE TERRE LORETTE 1958 PALACSINTA 1959 BULGARIAN POTATOES 1960 BOBOTIE

1961 VEAL CORDON BLEU 1962 RICE PUDDING '21' 1963 SPINACH WITH SESAME SHOYU DRESSING 1964 DRUNKARD'S SOUP WITH EGG

BARLEY 1965 BAKED INDIAN PUDDING 1966 EGGPLANT KUKU - EVERY ONE A KEEPER 1967 BOUILLI ABAISSE OF PEAS 1968 LADY CURZON

SOUP 1969 MEN'S FAVORITE SALAD 1970 MACCHERONI QUATTRO FORMAGGI VILLA DI ESTE 1971 TURKEY MOLE 1972 STUBENKÜKEN

ANGOSTURA 1973 SWEETBREADS MEUNIÈRE 1974 CHICKEN WITH VINEGAR 1975 CHAWAN MUSHI 1976 RISOTTO AL GORGONZOLA

1977 PASTA CON PESCE 1978 SESAME TWISTS 1979 FROZEN LEMON MERINGUE CAKE 1980 KEFTA AND ZUCCHINI KEBABS 1981 SAUTÉED

GREEN BEANS WITH COCONUT 1982 APRICOT ALMOND TART 1983 CHICKEN WITH RAISINS, ALMONDS, AND OLIVES 1984 EGG

NOODLES WITH CABBAGE AND ONIONS 1985 MASALA DOSAS 1986 MACHE SALAD WITH TAPINADE AND HARD-BOILED EGGS LA

SARA 1987 YELLOW CAKE WITH CHOCOLATE FROSTING 1988 CAVIAR TART 1989 SOLE WITH SALMON MOUSSELINE AND PARSLEY

SAUCE 1990 CHEDDAR GRITS AND BACON ROULADE 1991 WARM LENTIL SALAD WITH SAUSAGE 1992 BLACK-BEAN AND SIRLOIN CHILI

1993 THREE-CHEESE PIZZA WITH ONION, SAGE, AND ARUGULA 1994 PAN-SEARED FISH FILLETS IN GINGER BROTH 1995 PHO BO

1996 STRACCI DI PASTA ALLE MILLE ERBE 1997 APPLE CHARLOTTES WITH CALVADOS CRÈME ANGLAISE 1998 MUSTARD CHEDDAR

CRACKERS 1999 POZOLZ ROJO 2000 BAKED SHRIMP IN CHIPOTLE SAUCE 2001 CHOCOLATE SOUFFLÉ CAKE WITH

ORANGE CARAMEL SAUCE 2002 CAULIFLOWER CHEDDAR GRATIN WITH HORSE RADISH CRUMBS 2003 SHORT

RIBS BRAISED IN COFFEE ANCHO CHILE SAUCE 2004 COWBOY CHRISTMAS BREAKFAST 2005 CAESAR SALAD

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## MICHAEL MINA RESTAURANT MICHAEL MINA, SAN FRANCISCO



"I knew the design of MICHAEL MINA would set the stage for every experience the guests would have," says Michael Mina. While Mina loves the grandness of the space, it is his signature "trio dishes" that he has virtually designed the restaurant around. "Today, chefs and restaurateurs have to be focused on the entire dining experience," he says. Everything from the kitchen to the china was specially designed to accommodate his delicious signature trio of flavors. "If every aspect of your restaurant does not complement the next, you will not fulfill your guests' expectations of a great evening," Mina says.



### ICONS AT HOME

#### FAMILY AND FUNCTION ARE WHAT MATTERS

Family matters most to Michael when it comes to the design and layout of his kitchen at home. "I have a very different focus for my kitchen at home. With two boys, creating a kitchen space that allows them the opportunity to work with me side by side was of utmost importance." Function, too, is critical

when it comes to Mina's kitchen appliances and other culinary accoutrements. "My home kitchen has the same quality appliances as my restaurant," Mina says. "They're just a bit scaled down." And what's Michael's dream kitchen? None other than the crème de la crème: the Molteni line by Electrolux.

