

Spirit

SOUTHWEST AIRLINES + AIRTRAN



NEW ORLEANS
A COCKTAIL TOUR
OUR ANNUAL GUIDE TO SPIRITS PAGE 68

EAT IN BOSTON

Chickpea Bites

"These are part of a section of the menu we call 'snacks'—something to have a few bites of while we're preparing your starters and main course. It's a wicked-easy recipe: Chickpea flour is used to make batter, which you season with Parmesan, lemon juice, and cayenne—mainstream ingredients that go really well together. The key is to get a really nice fry on them, so they're crispy on the outside and soft on the inside. When I was growing up, my mother

and grandmother were always standing over the stove pan-frying something, so to me it's second nature. The fun part about this recipe is that you can cut the batter into whatever size and shape pieces you want."

WHO Louis DiBiccari, chef/owner

WHERE Tavern Road

WEB tavernroad.com

2 quarts vegetable stock
2 cups whole milk
2½ cups sifted chickpea flour
2 cups grated Parmesan
½ cup fresh lemon juice
1 tablespoon cayenne pepper

1. Bring stock to boil. Whisk in milk and flour. Simmer for 5 minutes. Stir in remaining ingredients, and add salt to taste.
2. Spread out in a baking pan, cool, then refrigerate overnight. Cut into squares, then fry on all sides in vegetable oil.

