

# Introduction

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Imagine that someone handed you a round-the-world airline ticket and sent you off with just two instructions: Try a bite of every cuisine. And bring home your favorites.

That's your pleasurable assignment as you page through *The Flavors of Bon Appétit 2005*. You'll be on a journey that takes you from Southeast Asia to South America to the South of France and beyond, sampling the unique ingredients and flavors of each place, and bringing them into your home kitchen. The results are a dazzling marriage of the familiar and the exotic, new flavors transforming old favorites.

Needless to say, cooking in America has changed significantly since the days when using curry powder was considered daring, and the only fresh peppers around were red and green bells. We've moved into the world, culinarily speaking, and the world has come to us—into our grocery stores, farmers' markets, and specialty shops. These days, we're as likely to cook with hoisin sauce as with Worcestershire sauce, with Jamaican jerk seasoning as with seasoned salt.



Mojito-Marinated Chicken Breasts (page 75)

And here's something even more interesting: While we once would have scooped up a basketful of Asian spices in order to re-create an authentic Asian meal, or scoured the city for Indian ingredients so that we could prepare curry, dal, *raita*, and tandoori chicken (and while we certainly still do that), these ingredients have become familiar enough that we can now incorporate them into a wide variety of dishes—not just those for which they were originally intended. Thus the humble cheeseburger is jazzed up with

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the kick of poblano chiles (page 46). A steaming mug of hot chocolate gets a lift from Asian whole star anise (page 40). Chicken breasts take a Cuban twist with a rum-and-mint-flavored mojito marinade (page 75).

It is as if we have moved from coloring inside the lines to creating our very own masterpieces.

Of course, for those whose tastes reside state-side, there are plenty of beloved favorites here, too. Because this is *Bon Appétit*, the recipes are both straightforward and sophisticated, as simple to make as they are extraordinary to eat. Consider the Quick Apple Tart (page 173), for instance: With five ingredients and less than an hour's preparation time—baking included—you have a classic, all-American dessert that will wow



Black-Bottom Raspberry Cream Pie (page 181)

your friends and family. And need we say more than “Black-Bottom Raspberry Cream Pie” (page 181)?

Clearly, when you're cooking with *Bon Appétit*, the options are wide open to you. You can be as daring or as traditional as you want. You can whip up a delicious after-work meal in no time flat, or spend all day Saturday preparing a dinner party for friends. You can use every spice in your pantry, or keep things perfectly simple (and simply perfect). Here's the secret: You can't go wrong.

The flavors of *Bon Appétit* are the flavors of the whole wide world. And they taste just like home.