

TRAVEL
ISSUE

BEST EATS IN ALL 50 STATES P.80

bon appetit

MAY 2009

67 NEW AMERICAN CLASSICS

SPECIAL
PULL-OUT
GUIDE

QUICK &
HEALTHY
SPRING
GREENS

EASY
DELICIOUS
CHEAP!

THE NEW
FOODIE
VACATION

P. 116

MILE-HIGH
CHOCOLATE
CAKE AND
MORE
DINER
DESSERTS

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SPAGHETTI
AND MEAT
SAUCE

SEAFOOD
CHOWDER

STEAK
SANDWICH

CRAB-CAKE
BURGER

TURKEY-
SAUSAGE
CHILI

LIGHT FRIED
CHICKEN

VEGGIE
PIZZA

FARMERS'
MARKET
SALAD

COVER RECIPE
WHOLE GRAIN
SPAGHETTI WITH
BEEF AND
SAUSAGE RAGÙ

BUDGET DINING
NEW YORK, LONDON,
PARIS & ROME

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\$4.50US \$5.50FOR

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STARTERS

tasting

OUR TOP PICKS/

american ham

Cured, aged, and ready-to-eat southern ham is a uniquely American treasure. Worlds away from Italian prosciutto, *jamón Ibérico*, or French *jambon*, it's drier, chewier, and way more distinctive than the deli-style stuff you may be used to. Slice it thinly and tuck it into an omelet or quiche. Dice some up to add to this year's turkey stuffing. Use it in place of pancetta for a newfangled take on carbonara. Or bake some biscuits, bring out the mustard, and savor this ham the way it was originally intended. Here are five southern hams we love.

1/ EDWARDS HICKORY-SMOKED VIRGINIA AGED HAM

The ultimate eat-on-its-own ham, with a delicious sweet, salty, and spicy flavor. \$72 for 11- to 12-pound ham; 800-222-4267; virginiatrads.com

2/ FINCHVILLE FARMS COUNTRY HAM

With its chewy texture and a balance of salty, meaty, and sweet, this would make scrambled eggs truly deluxe. \$50 for 3.5-pound ham; 800-678-1521; finchvillefarms.com

3/ BENTON'S DOMESTIC PROSCIUTTO

A New World version, with subtle hickory flavor. Wrap some around a peach slice for a southern spin on prosciutto and melon. \$5 for 4 ounces; 423-442-5003; bentonshams.com

4/ MEACHAM ORIGINAL COUNTRY HAM

Versatile and mild with a lingering sweetness. Use this one to make a southern take on *croque-monsieur*. \$33 for 3-pound package; 800-552-3190; meachamhams.com

5/ COLONEL BILL NEWSOM'S AGED KENTUCKY COUNTRY HAM

Salty, chewy, and almost jerky-like. With a buttermilk biscuit, it doesn't get more southern than this. \$5 per pound; 270-365-2482; newsomscountryham.com

~AMY ALBERT

