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THE OPR  
MAGAZ

## Oprah's Favorite Recipes

(Yep, She Really Cooks!)

### The Tastiest Roast Chicken Known to Man

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Make Your Life More

# Delicious!

O's First Ever  
Food Issue:

**Creamy,  
Crunchy,  
Sweet, and  
Savory Treats  
For Body  
and Spirit**

Look  
Who's In  
The Kitchen  
With  
Oprah!

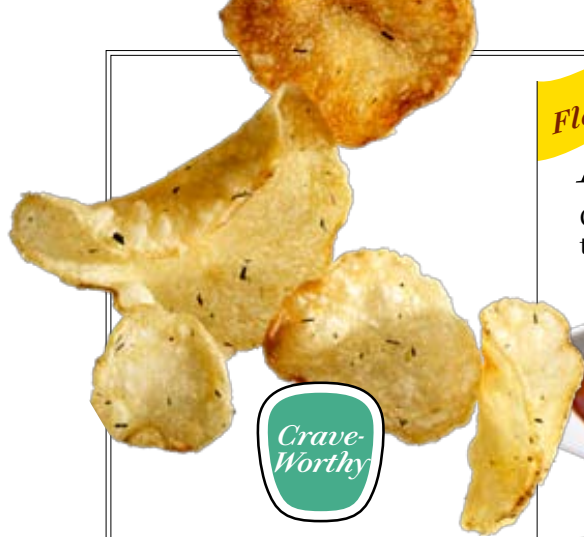
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## DILL PICKLE CHIPS

When 4 P.M. hunger pangs hit, there isn't a potato chip we don't love. But that's what makes a truly noteworthy chip even more, well, noteworthy. With the tangy bite of salt and vinegar and a slight herbal brightness reminiscent of sour cream and onion, **Route 11's Dill Pickle Potato Chips** combine some of our favorite chip flavors into one perfect bite—and yes, somehow manage to taste exactly, deliciously like a dill pickle. (rt11.com)

Flavor Boost

## Dipping Sauces

Crisp crudité and crunchy French fries pair perfectly with these addictive dips, either store-bought or homemade.



### Dulcet's Sweet Orange Chile Ketchup

This spicy ketchup combines a classic tomato base with orange juice and guajillo chilies for a bright, fiery kick. (\$6; dulcetcuisine.com)



### Three-Cheese Pepperoncini Dip

In a food processor, blend  $\frac{1}{4}$  cup sour cream and 2 Tbsp. cream cheese until smooth. Add 1 cup cottage cheese,  $\frac{1}{4}$  cup drained pepperoncini, 2 Tbsp. fresh parsley, 1 tsp. lemon zest,  $\frac{1}{4}$  tsp. garlic powder, and  $\frac{1}{2}$  tsp. kosher salt. Pulse several times to combine into a chunky dip.



### Creole Mayonnaise

Stir 1 Tbsp. Creole or Cajun seasoning (or use  $\frac{1}{4}$  tsp. each cayenne pepper, ground black pepper, paprika, garlic powder, and kosher salt) into 1 cup mayonnaise.

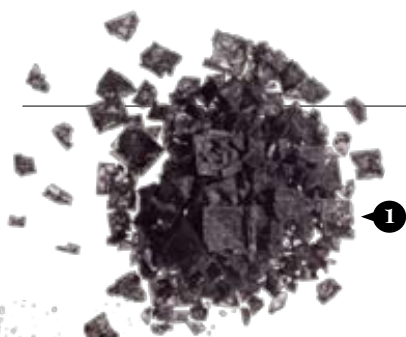


### Lemony Yogurt Dip with Dill

In a medium bowl, whisk together 1 cup low-fat plain Greek-style yogurt, 2 finely minced garlic cloves, 2 Tbsp. finely minced fresh dill, 2 Tbsp. lemon juice, 1 tsp. lemon zest, 1 tsp. kosher salt, and  $\frac{1}{4}$  tsp. ground black pepper. Refrigerate 1 hour before serving.

**“You have to really dig into crunchy food with your teeth, which makes it that much more satisfying.”**

—Gail Simmons, host of Top Chef: Just Desserts

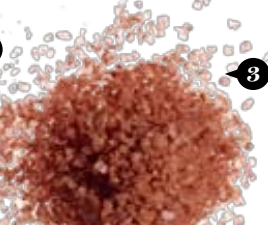


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## Salt of the Earth



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It's a time-honored truth that salt is a cook's best tool, but not all varieties are created equal—a lucky few provide crackly final touches to everything from broiled fish to fresh fruit. We asked Mark Bitterman, author of *Salted*, to walk us through three of his favorite finishing salts.

### 1. BLACK DIAMOND

This Mediterranean large-crystal salt gets its dramatic color from activated charcoal. Its faintly earthy, tannic flavor lends itself to acidic foods like asparagus or goat cheese. “I also use it instead of caviar on a potato pancake topped with sour cream,” Bitterman says.

### 2. KAUAI GUAVA SMOKED

Harvested in Hawaii, this salt is hand-smoked over guava wood. “It's balsamic-y, bacon-y, and really rustic,” Bitterman says. Sprinkle it on broiled fish like halibut or sole, and you could swear you'd cooked it over a campfire.

### 3. MOLOKAI RED

Hawaiian Alaea clay gives this salt its color, along with a dose of iron and a mineral tang. Its bold flavor complements Mexican dishes like chiles rellenos and tamales. Or “try it with fruits like melon or pear, or on the rim of a Bloody Mary,” says Bitterman.