

FOOD

Challah and Brisket, Rethought for Rosh Hashana

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Front Burner

By **FLORENCE FABRICANT**

To Bless: Different Takes on Challah

Most challah is made from wheat flour. But rye, barley, spelt and oats may also be used according to Jewish law. This year, in time for Rosh Hashana, Breads Bakery is using a mixture of spelt and wheat to make a handsome and tasty round loaf. It is not kosher. The gluten- and dairy-free By the Way Bakery is making challah primarily from oat flour, under rabbinical supervision, so it's kosher and pareve. It is baked in a ring shape and is dense and thickly studded with raisins for a bread that's earthy and sweet: *Spelt challah*, \$8.50, beginning Friday at Breads Bakery, 18 East 16th Street, and Breads Bakery kiosk in Bryant Park, breadsbakery.com; *oat challah*, \$12, Sept. 11, 13, 18, 21 and 22 from By the Way Bakery, 2442 Broadway (90th Street); 574 Warburton Avenue, Hastings-on-Hudson, N.Y., BTWBakery.com.

To Serve: Braising a Brisket in Japanese Stock

Umami is not what you get with Grandma's brisket, or most brisket,

unless it's braised like Ivan Orkin's, in the Japanese stock dashi with katsuo (dried bonito) and kombu (seaweed). Mr. Orkin, the owner of Ivan Ramen on the Lower East Side, is selling his delectable brisket for Rosh Hashana. It comes with teriyaki sauce, scallions and apple-ginger-honey chutney to spoon alongside: *Ivan Ramen brisket, 25 Clinton Street (Houston Street), \$175 for 6 to 8 servings; order by Sept. 9 from 646-678-3859, ivanramen.com.*

To Sip: Honey Liqueur in the Lithuanian Style

Krupnikas, a traditional Lithuanian honey liqueur, was first made in monasteries hundreds of years ago. Kestutis J. Katinas, whose family is from Lithuania, started trying to concoct the mellow amber-colored drink at his home in Fleischmanns, N.Y., and finally achieved something that he thinks measures up. Now, with his wife, Marushka Osman, he's getting honey from the Finger Lakes region to season, distill with grain alcohol, bottle and sell to shops and restaurants. The liqueur he labels Kas is 80 proof, a strength masked by alluring sweetness. Sip it with stinky cheeses or add a little to bourbon, Calvados or even a cup of tea: *Kas Krupnikas, \$32 to \$35 for 750 milliliters, columbuswines.com; kasspirits.com.*

To Season: Moroccan Sauces Delightfully Complex

At age 88, Earl Fultz of Cutchogue, N.Y., and his wife, Gloria Elmaleh, 85, who was born in Morocco, started commercially bottling and selling the Moroccan sauces and spices she had been concocting at home. Though she died last year, Mr. Fultz, now 91, soldiered on and even expanded the business. Charissa, their brand, won a best-in-category award at this summer's Fancy Food Show. The condiment, with a simple ingredient list and no preservatives, comes in two forms, original and "with a kick." Both are more complex and less fiery than genuine harissa, the North African sauce. The sauces are oily, with a nubby texture. The spice blends will season food without smothering;

the one with the kick has more bitterness: *Charissa Moroccan Seasoning*, \$12 for 8 ounces, *Charissa Spice Rub*, \$6 for 2.5 ounces, charissaspice.com.

To Visit: A Vermont Inn Reopens With Three Dining Rooms

The stately Four Columns Inn, near the village green in Newfane, Vt., has just reopened after two years. Originally built in 1832, it became a country inn in 1965 and was sold in 1981. After that, it went through a series of owners before shutting down in 2013. The new owner, Charles Mallory, has renovated it. The inn is an excellent destination for late-summer relaxation (there's a pool and spa) and the coming leaf season. Its three gracious dining rooms have Frederic Kieffer, who has been working at top restaurants in Connecticut, as the consulting chef, taking advantage of the inn's vegetable gardens: *Four Columns Inn*, 21 West Street, Newfane, Vt., 802-365-7713, fourcolumnsvt.com.

To Taste: In New York, a Celebration of Puerto Rican Cuisine

There are pockets of Puerto Rican culture and food throughout the city. In about a month, the first celebration of the island's cuisine, Puerto Rico Meets N.Y.C., will be held. Chefs from Puerto Rico will come north to cook in New York restaurants, including Les Salons Bernardin, the Cecil, Chefs Club by Food and Wine, the James Beard House and Navy. Count on rum cocktails. Lunches and dinners are open to the public. There will also be a closing lechon asado (roast pork) street party on the final day: *Sept. 30 to Oct. 4*, *Tickets for the events range from \$75 to \$500*, meetsnyc.com.