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# THE SAVEUR 100

HOME COOK EDITION

We love to cook because we love to eat, and we know that nothing tastes better than meals prepared by our own hands in our own kitchens. That's why we've devoted this year's *SAVEUR* 100 to home cooks all over the world. Starting on page 30, you'll find an inspiring and expansive collection of recipes, tips, techniques, cookware, markets, ingredients, innovations, profiles, and more—in all, a hundred excellent reasons to get busy in the kitchen.



THE RIGHT GEAR 

## More Pots and Pans

**66** The hefty 12-inch **LODGE LOGIC CAST IRON SKILLET** is one of the most versatile tools a cook can own: we fry in it, we sauté in it, and we use it to sear meats on the stove top before roasting them in the oven. Cast iron gets extremely hot and maintains high, even temperatures, which gives foods the tastiest char. Traditionally, cast-iron pans require seasoning to develop a satiny, nonstick surface; this one comes preseasoned with vegetable oil and is ready to use.

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### GREAT HOME COOKS 100

## FEEDING THE FIREMEN

"You'll never starve at a firehouse," says **JOHN MCFARLAND**, 62, chief of the Arcata Fire Protection District in Humboldt County, California. McFarland has become an expert at adapting home-style recipes to satisfy the dozen or so firefighters who sit down to the department's communal dinners on any given night. We admire the love and care McFarland puts into his cooking, which brings his ad hoc family flocking to the table again and again. An all-time favorite is his chicken enchilada casserole, topped with a bubbling jack-and-cheddar crust and green chiles and usually served with a big tossed salad and strawberry lemonade. Another is his pineapple upside-down cake (left), a dish he learned to make from the previous chief, who was active in the department until the age of 93. McFarland's rendition of the dessert has garnered praise even from the department's old-timers. McFarland insists that there's no big secret to firehouse cooking; you just make good food, and plenty of it.

### Pineapple Upside-Down Cake (SERVES 8)

- 1<sup>3</sup>/<sub>4</sub> cups flour
- 2 tsp. baking powder
- <sup>1</sup>/<sub>4</sub> tsp. fine salt
- 1<sup>1</sup>/<sub>2</sub> cups unsalted butter
- 1 cup sugar
- 1 tbsp. distilled white vinegar
- 3 tsp. vanilla
- 3 eggs
- <sup>1</sup>/<sub>3</sub> cup low-fat buttermilk
- 10 tbsp. dark brown sugar
- 2 tbsp. brandy
- 7 slices canned pineapple
- <sup>1</sup>/<sub>2</sub> cup stemmed maraschino cherries

① Heat oven to 350°. In a bowl, sift together flour, baking powder, and salt; set aside. Using an electric beater, cream together 12 tbsp. butter, sugar, vinegar, and 2 tsp. vanilla until fluffy, 3–4 minutes. Add one egg at a time to

butter mixture, beating for 15 seconds between each addition. Set beater speed to low and alternately add flour mixture and buttermilk in 3 batches. Scrape down sides of the bowl. Set mixer speed to medium and beat batter until smooth, about 3 minutes. Set aside.

② Melt remaining butter in a 10" nonstick skillet over medium-high heat. Whisk in remaining vanilla, brown sugar, and brandy until dissolved, 1 minute. Remove skillet from heat; arrange pineapple slices across bottom of skillet. Arrange cherries evenly among the slices. Pour in cake batter. Bake until cake is golden and set, about 35 minutes. Let cool for 30 minutes. Invert onto a serving plate.