

# N O R T H E R N L I G H T S

WHEN THE TEMPERATURES PLUNGE,  
MINNESOTANS DON'T HIBERNATE—THEY PUT THE  
PARTY ON ICE. FOR RIB-STICKING COLD-WEATHER  
COMFORT FOOD AND WARMING WINTER  
CELEBRATIONS, NEED WE SAY IT? GO NORTH.

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LOCATION PHOTOGRAPHY BY ELIESA JOHNSON  
FOOD PHOTOGRAPHY BY CHRISTOPHER TESTANI



MINNESOTA'S BEST CHEFS ARE DEFINING  
NEW NORTHERN CUISINE WITH RECIPES  
TO KEEP YOU WARM ALL WINTER.

## Braised Beef Pot Pie

📖 PAGE 84

Active **1 hr 30 min**; Total **5 hr**  
Serves **6**

Beef stew, enriched with red wine and plenty of winter vegetables, gets topped with flaky puff pastry at Bellecour, Gavin Kaysen's Minneapolis restaurant (p. 85).

**1½ lb. flat iron steak**

**Kosher salt and pepper**

**2 Tbsp. canola oil**

**¼ cup unsalted butter**

**2 carrots, peeled and cut into 1-inch pieces**

**1 red onion, cut into 1-inch wedges**

**1 parsnip, peeled and cut into 1-inch pieces**

**1 celery stalk, cut into 1-inch pieces**

**8 oz. rutabaga, peeled and cut into 1-inch pieces**

**8 small cremini mushrooms, halved**

**8 garlic cloves**

**1 (6-inch) rosemary sprig**

**2 dried bay leaves**

**3 Tbsp. tomato paste**

**1½ cups dry red wine**

**1 qt. beef stock or low-sodium beef broth**

**2 (14- to 16-oz.) puff pastry sheets, thawed if frozen**

**1 large egg beaten with 1 tsp. water**

**1.** Preheat oven to 340°F. Season beef generously with salt and pepper. In a large Dutch oven or heavy pot, heat the oil over moderately high heat. Add beef and cook, turning occasionally, until browned all over, about 12 minutes. Transfer beef to a plate; drain oil from pot and discard oil.

**2.** Return pot to moderately high heat and add butter, carrots, onion, parsnip, celery, rutabaga, mushrooms, garlic,

rosemary, and bay leaves.

Cook, stirring occasionally, until just tender, about 10 minutes. Add tomato paste and cook, stirring, 4 minutes. Add wine and boil until liquid is reduced by half, about 8 minutes.

**3.** Return the beef and any accumulated juices to pot. Add stock; bring to a boil. Cover and transfer to preheated oven. Braise until beef is very tender, about 2 hours and 45 minutes. Carefully remove beef from the braising liquid to a cutting board and let cool slightly. Cut beef into bite-size pieces and return to pot; season with salt and pepper.

**4.** Increase oven temperature to 400°F. Using top of a 5-inch bowl as a guide, cut 6 rounds from pastry. Transfer rounds to a parchment paper-lined baking sheet. Freeze until firm, about 15 minutes. Brush pastry with egg wash. Bake until pastry is golden, 10 to 12 minutes; cool.

**5.** Ladle the hot stew into bowls and top each with a pastry round. Serve immediately.

**WINE** Spicy California Rhône-style blend; 2014 Sidebar Rhôneish

## Wild Mushroom Crêpes with Sunny Eggs

Active **1 hr**; Total **1 hr 20 min**  
Serves **4**

Thyme-scented roasted mushrooms make these egg-topped crêpes, from Twin Cities chef Thomas Boemer, a meal.

**FILLING**

**2 Tbsp. unsalted butter**

**10 oz. wild mushrooms, such as hen-of-the-woods or oyster, torn into bite-size pieces**

**1 tsp. finely chopped thyme, plus more for garnish**

**1 garlic clove, thinly sliced**



St. Paul chef Adam Eaton's Cavatelli with Tuna and Broccoli Rabe (p. 90) is pure comfort.



Cured ham adds smoky depth to Pork Meatball Stew with Carrots and Pickled Mustard Greens (p. 89).



BRAISED  
BEEF  
POTPIE

P. 80