FOOD & WINE

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SUMMER LOVIN'

We can't get enough of this supereasy, uber-flaky phyllo tart (p. 66).

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AUGUST 2017

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Chilled Tofu with Apple Soy Sauce

Total **30 min;** Serves **6**

This refreshing starter is based on the popular Japanese dish called *hiyayakko*, which is simply chilled tofu dressed with flavorful toppings. In his version, F&W's Justin Chapple drizzles a sweet-salty mix of apple juice and soy sauce on top, then garnishes with crunchy radishes and toasted sesame seeds.

- **¼ cup Fuji apple juice**
- **1 Tbsp. soy sauce**
- **1 Tbsp. unseasoned rice vinegar**
- **4 mixed radishes, very thinly sliced**
- **1 large scallion, cut into 2-inch lengths and julienned**
- **¼ cup cilantro stems, very thinly sliced on the bias**
- **1 lb. cold silken tofu, cut into 6 pieces**
- **1½ tsp. hot sesame oil**
- **Toasted sesame seeds, for garnish**

1. In a small bowl, whisk the apple juice with the soy sauce and vinegar. In another small bowl, toss the radishes with the scallion and cilantro. Refrigerate the sauce and slaw separately until they are nicely chilled, about 15 minutes.

2. Divide the tofu among 6 bowls. Spoon the apple soy sauce on top. Pile the slaw on top of the tofu and drizzle each with ¼ teaspoon of the hot sesame oil. Garnish with toasted sesame seeds and serve cold.

Juicy Steak-and-Tomato Salad

Total **30 min;** Serves **4 to 6**

You can use any type of leftover beef in this salad, but for the tastiest results, try our Grilled and Chilled Beef (p. 110), a perfectly cooked tenderloin roast seasoned with garlic, ground fennel and thyme.

- **¼ cup very finely chopped red onion**
- **¼ cup Champagne vinegar**
- **⅓ cup extra-virgin olive oil**
- **1 Tbsp. Dijon mustard**
- **Kosher salt and pepper**
- **1½ lbs. cherry and medium-size heirloom tomatoes—cherry tomatoes halved, heirloom tomatoes cut into chunks**
- **1 lb. leftover Grilled and Chilled Beef or other chilled steak, cut into strips**
- **2 medium avocados—peeled, pitted and cut into 1½-inch pieces**
- **½ cup snipped dill**
- **⅓ cup tarragon leaves**

In a large bowl, whisk the red onion with the Champagne vinegar and let stand for 10 minutes. Whisk in the olive oil and Dijon mustard and season with salt and pepper. Add the tomatoes, beef and avocados and toss to coat. Season with salt and pepper and toss again. Fold in the dill and tarragon and serve right away.

WINE Full-bodied, fruity California rosé: 2016 Donelan Family.

juicy steak & tomato salad