

IT'S **SPRING**... FINALLY!

bon appétit

37
FRESH NEW
RECIPES

HOW TO
SOURCE,
PREP &

COOK PRO

LIKE
A

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OUR FAVORITE CHEFS SHARE THEIR
SECRETS, SHORTCUTS AND HACKS P.66

COOK LIKE A PRO

april



Deeply charred
scallions on their way
to flavoring butter.
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Prepping for lunch in San Francisco (for story, see p. 8)
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