

PUT AN EGG ON IT

bon appétit

How Do You Like Yours?

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10 MINUTES EXACTLY!

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Debbie Harry (you know, Blandie) keeps a juicer and a bottle of Chardonnay backstage.

For balance.

BY DAVID WALTERS

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THE SPRING ISSUE

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Master our techniques for frying, hard-boiling, poaching, and soft-boiling, and you've cracked the code for enjoying eggs all day, every day.

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AND AMIEL STANEK

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Ramps, artichokes, rhubarb, asparagus, and more—in-season veg are the stars behind these inspiring noodles.

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Sleek bar carts, shakers, bowls, and more will put a shine on your next party.

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Chef Vivian Howard gives beautiful ingredients a homespun feel. This Easter she's sharing her leg of lamb with mint gremolata, turnip and kale gratin, and a smooth sesame-banana pudding pie.

ON THE COVER

Photograph by
Michael Graydon
+ Nikole Herriott.
Food styling by
Rebecca Jurkevich.
Prop styling
by Amy Wilson.

COOK THE COVER

→ **Fried Egg on Toast with Salted Herb Butter and Radishes.** To make the herb butter, finely chop $\frac{3}{4}$ cup mixed tender herbs (think parsley, dill, cilantro, mint, basil, and/or tarragon) in a food processor, then add $\frac{1}{2}$ cup (1 stick) room-temperature unsalted butter, $\frac{1}{2}$ tsp. finely grated lemon zest, 2 tsp. fresh lemon juice, 1 tsp. kosher salt, and $\frac{1}{2}$ tsp. freshly ground black pepper and pulse to bring it all together (enough for 4; chill extra). Generously spread herb butter over a piece of toast and top with a fried egg (see our method on page 69). Finish off with some thinly sliced radishes tossed with a drizzle of lemon juice and a pinch of kosher salt, your choice of herbs, a little flaky sea salt, and a grind or two of pepper.

