

bon appetit

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EAT WELL / SAVOR LIFE

COZY SUPPER

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EASY ITALIAN DINNERS

12TH ANNUAL BON APPÉTIT AWARDS



Chefs Christina Tosi, Jeremy Fox, and Daniel Boulud are three of this year's Hot 10.

WEB EXCLUSIVE

the bon appetit awards 2009: the hot 10

For the 12th annual Bon Appétit Awards, we selected the people, companies, and products setting new standards in food, drinks, travel, and design. On September 20, we honored the winners at the Bon Appétit Supper Club in Manhattan with a dinner prepared by past award winners Tom Douglas and Gina DePalma. For more on this year's Hot 10, go to bonappetit.com/go/awards.

Daniel Boulud

This chef and restaurateur made four-star food friendly when he **WENT DOWNTOWN** WITH **DSGB KITCHEN AND BAR** in Manhattan's Greenwich Village.

OpenTable iPhone App

OpenTable.com's new iPhone app has made it even easier to book a table at your favorite restaurant by **PERFECTING RESERVATIONS ON THE GO**.

Ace Hotel Group

In a few short years, the folks at Ace Hotel have **MADE FOODIE TRAVEL MORE ECO-FRIENDLY, BUDGET-FRIENDLY, AND STYLISH**, with hotels in New York,

Seattle, Palm Springs, and Portland, Oregon.

Rancho Gordo

Steve Sando has made the simple bean a big deal. Sando, who sells a near-infinite variety via his mail-order business, is **PRESERVING RARE AND HEIRLOOM BEANS** that can make a meal not only delicious and unique, but also a political and historical act.

Jeremy Fox

At Ubuntu restaurant in Napa, California, chef Jeremy Fox is **COOKING INNOVATIVE, INSPIRED, AND SUSTAINABLE FOOD** that just happens to be vegetarian.

Christina Tosi

The pastry chef at Momofuku Bakery & Milk Bar has **BROUGHT FUN BACK TO DESSERT** with whimsical creations like Cereal Milk and the Compost Cookie (made with—seriously, deliciously—pretzels, coffee grounds, and potato chips).

St-Germain

Elderflower Liqueur This floral, well-balanced liqueur, developed by distiller Robert Cooper, has inspired the country's top cocktail experts. By sharing the product—and recipes—with home mixologists, St-Germain **BRINGS FLOWER POWER TO THE MASSES**.

The Kogi Truck

Roy Choi, Mark Manguera, and Caroline Shin-Manguera are **TRUE GRASSROOTS GUERRILLA RESTAURATEURS**. They bought a taco truck, combined two of our favorite cuisines (Mexican and Korean), and used Twitter to take Los Angeles and the country by storm.

Edible Communities

Publications With some 59 regional editions of their food magazines (published in places like New York's Hudson Valley, Chicago, and New Orleans), founders Tracey Ryder and Carole Topalian have **EMPOWERED LOCAL COOKS, FARMERS, AND RESTAURATEURS TO BUILD SUSTAINABLE CULINARY COMMUNITIES**.

Beehive Wood-Fired Oven

These terra-cotta ovens are handmade in Portugal. They're compact and charming—and they **MAKE IT EASY FOR HOME COOKS TO CREATE WOOD-FIRED PIZZAS IN THEIR OWN BACKYARDS**. ■